



## Spring/Summer Dinner Buffet Menus

### Menu One

#### Passed Hors d'oeuvres

Two-Bite "Hot & Crunchy Avocado" Tacos  
*Almond, Cornflake, & Sesame crusted & fried Avocado in Tiny Flour Tortillas  
with Honey-Habanero Aioli & Mango-Jalapeno Slaw*

#### Ceviche Shooters

*Fresh Gulf Seafood, marinated in Lime Juice, Cilantro, & Chiles, infused with Tomatoes & Sweet Onions  
served in Shot Glasses with a Tortilla Crisp*

#### Dinner Buffet

Coffee-spice rubbed & Grilled Beef Medallions  
with Ancho Chile-lime Compound Butter + Charred Corn Pico

Green Chile & Goat Cheese stuffed Breast of Chicken

Black Bean, Corn, & Rice Salad  
with Cumin-Lime Vinaigrette

Stuffed Avocados with Roasted Poblano Crema, Mango Pico & Cotija

Chipotle Caesar Salad  
with Red Chile Croutons & Cotija

*\$34.75 per person, pricing based on serving 125 - 150 guests*

#### Additional Options

Bacon wrapped Jumbo Shrimp Stuffed Jalapenos

Smoked Pork Tenderloin  
with Orange-Serrano Reduction & Chimichurri Sauce

Green Chile Mac N' Cheese Fritters

Smoked Brisket, Caramelized Onion & Pepper Jack Cheese Grilled Quesadillas  
topped with Charred Tomatillo Crema

Watermelon-Feta Stacks  
garnished with Micro Cilantro & Honey Serrano Vinaigrette



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### Menu Two

#### Passed Hors d'oeuvres

Texas "BLT" Bites  
Applewood-smoked Bacon, Micro Arugula, & Aioli on Fried Green Tomatoes

Baked Brie & Apricot Chutney in Puff Pastry

#### Dinner Buffet

Herb & Garlic-Crusted Inside Round of Beef  
with Herbed Aioli, Au Jus, & Yeast Rolls  
*Attendant carving tableside*

Pecan Crusted Chicken Breast  
with Dijon-Thyme Sauce

Asparagus & Herbed Goat Cheese Tart

Baked Mac n' Cheese Gratin

Field Green Salad  
with Fresh Strawberries, Candied Pecans, & Champagne Vinaigrette

*\$32.50 per person, pricing based on serving 125 - 150 guests*

#### Additional Options

Southern Battered & Fried Breast of Chicken  
with Lavender Honey & Cream Gravy

Lump Crab Cakes  
topped with Remoulade

Butter Lettuce Salad with Red & Yellow Tomatoes,  
sliced Radishes, Cucumbers, & Herbed Buttermilk Dressing

Rustic "1015" Onion Tart  
*A Savory Pastry filled with Caramelized Texas Sweet Onions, Gruyere Cheese, & Cream*



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### Menu Three

#### Passed Hors d'oeuvres

Fritti Artichoke Quarters  
with Lemon Rosemary Aioli

Warm Lamb, Zucchini, & Feta Stuffed Piquillo Peppers  
with Parsley Mint Oil

#### Dinner Buffet

Honey-glazed, House-smoked Salmon  
with Cucumber-Dill Sauce

Wood-Grilled Breast of Chicken  
with Citrus-Artichoke Sauce

Orzo Pasta with Cherry Tomatoes, Sweet Corn, Feta, Roasted Garlic, & Basil Pesto

#### Roasted Vegetables

*Asparagus, Carrots, Zucchini, Summer Squash, Tri-peppers, Mushrooms & Red Onions*

#### Classic Caesar Salad

with Herbed Croutons & Shaved Parmesan

*\$32.50 per person based on serving 125 - 150 guests*

#### Additional Options

Roasted Beef Medallions with Salsa Verdi

*A Fresh Sauce of Parsley, Chives, Shallots, Capers, Sherry Vinegar, & Olive Oil*

Fontina Risotto Cakes

with Herbed Aioli & Sundried Tomato Tapenade

Braised Beef Short ribs on Polenta Cakes

with Caramelized Cipollini Onion Ragout

Margherita Flatbread Pizzettes

*Vine Ripened Tomatoes, Fresh Mozzarella & Basi*

*on homemade Grilled Flatbread brushed with Basil Pesto, drizzled with Balsamic Reduction*