



Spring/Summer Seated Dinner Menus Menu One

Passed Hors d'oeuvres

Baked Triple Cream Brie in Phyllo Cups with Rosemary Apricot Chutney

Bacon Wrapped Dates, stuffed with Goat Cheese

Plated Salad

Field Green Salad with Sliced Strawberries, Toasted Walnuts, Chevre & Champagne Vinaigrette

Parkerhouse Rolls & Corn Muffins with Whipped Butter

Plated Entree

Herb & Garlic Crusted Beef Tender
with Blue Cheese Compound Butter & Sherried Mushrooms

~or~

Pecan-Panko Crusted Filet of Salmon
with Lemon-Dijon-Tarragon Cream

~or~

Pan Roasted Airline Breast of Chicken
with Heirloom Cherry Tomato-Orange Marmalade-Basil Confit

Scalloped Yukon Gold Potato & Leek Roses

Sautéed Haricot Verts with Shallot Butter

\$33.50 per person for chicken entrée, based on minimum of 150 guests
\$40.50 per person for fish or beef entrée, based on minimum of 150 guests

Additional Options

Braised Beef Short Ribs on Yukon Gold Potato Gaufrette with Horseradish Crème Fraiche and Micro-Arugula

Zucchini, Squash & Basil Chevre Tart

Lump Crab Cakes with Lemon-Chive Aioli

Bibb Lettuce Wedge Salad with Tart Apples, Crumbled Blue Cheese,
Applewood Smoked Bacon & Buttermilk Dressing

Wild Mushroom Palmiers



Spring/Summer Seated Dinner Menus Menu Two

Passed Hors d'oeuvres

BBQ'd Shrimp n' Grit bites

Sautéed Shrimp served on white cheddar Grit cakes, drizzled with Brown Butter

Pimento Cheese on Savory Shortbread Wafers with Bourbon Pepper Jelly

Plated Salad

Texas Wedge Salad

with Toasted Pecans, Crumbled Blue Cheese, Bacon, Oven Dried Tomatoes & Buttermilk Dressing

Parkerhouse Rolls & Corn Muffins with Whipped Butter

Plated Entree

Grilled Beef Tender with Bourbon Demi-Glace & Crispy Shallot Rings

~or~

Bronzed & Grilled Drum

topped with Summer Corn, Heirloom Tomato, Sweet Onion & Basil Salad with Champagne Vinaigrette

~or~

Herbed Goat Cheese Stuffed Airline Breast of Chicken with "1015" Onion Pan Jus

Roasted Garlic Mashed Potatoes

Roasted Jumbo Asparagus

*\$33.25 per person for chicken entrée, based on minimum of 150 guests
\$42.00 per person for fish or beef entrée, based on minimum of 150 guests*

Additional Options

Deviled Eggs, garnished with Crispy Chicken Skin & Honey Hot Sauce

Southern Fried Chicken & Crispy Waffle Cones, Drizzled with Bacon Remoulade & Jalapeno Honey

Smoked Brisket Empanaditas with "1015" Onion Jam

Texas "BLT" Bites

Fried Green Tomatoes topped with Jalapeno Bacon, Aioli, & Baby Arugula

Pecan Crusted Texas Redfish Filets

Topped with Lump Crab sautéed in Citrus Brown Butter



Spring/Summer Seated Dinner Menus Menu Three

Passed Hors d'oeuvres

Fontina Risotto Cakes with Herbed Aioli & Olive Tapenade

Bowtie Pasta & Italian Sausage Meatball Skewers with Fresh Tomato-Basil Dipping Sauce

Plated Salad

Little Gem Salad with Sliced Strawberries, Hearts of Palm, Toasted Walnuts & Champagne Vinaigrette

Herbed Focaccia with Herbed Olive Oil

Plated Dual Entree

Braised Beef Short Ribs with Wild Mushroom Ragout

Sundried Tomato, Spinach & Ricotta-Cream Cheese Stuffed Chicken
served with Lemon, Basil & White Wine Reduction

Creamy Parmesan Polenta

Charred Broccolini

\$36.00 per person, based on a minimum of 150 guests

Additional Options

Spring Harvest Grilled Flatbread topped with Extra Virgin Olive Oil, Tomatoes, Artichokes, Leeks & Feta

Bibb Lettuce Wedge with Grapefruit, Avocado, Pistachios + Citrus Champagne Vinaigrette

Arugula, Fennel, Parmesan & Meyer Lemon Vinaigrette

Creamy Risotto with Asparagus, Peas, Zucchini, Spring Onions & Lemon Zest

Caprese Bruschetta

Crostinis topped with Cherry Tomatoes, Fresh Mozzarella, Basil & Basil Pesto, drizzled with Balsamic Reduction

Wood Grilled Salmon, drizzled with Salsa Verdi
A Fresh Sauce of Shallots, Parsley, Capers & Olive Oil



Spring/Summer Plated Dinner Menus Menu Four

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*

Pulled Pork Tostaditas with Black Bean Refrito, Apple Pico & Cilantro Aioli

Plated Salad

Southwestern Caesar Salad with Red Chile tortilla crisps & Cotija

Jalapeno Corn Muffins with Whipped Butter

Plated Dual Entrée

Stuffed Breast of Chicken with Green Hatch Chiles & Goat Cheese

Coffee-Spice Crusted & Grilled Beef Tender with Ancho Chile Lime Compound Butter

Smoked Gouda Grits

Grilled Baby Zucchini & Squash

\$30.75 per person, based on a minimum of 150 guests

Additional Options

Smoked Brisket Quesadillas with Caramelized Onion Jam

Spinach & Corn Tamale stuffed Breast of Chicken with Pasilla Chile Sauce

Gulf Seafood Cakes with Chile, Lime & Cilantro Crema

Ceviche Shooters

Fresh Gulf Seafood, marinated in Lime Juice, Cilantro, & Chiles, infused with Tomatoes & Sweet Onions
served in Shot Glasses with Tostada Strip

Mixed Green Salad with Heirloom Carrot Ribbons, Avocado, Toasted Pepitas & Citrus Dressing