

**FGF**  
CATERING DALLAS



# FOOD GLORIOUS FOOD

DALLAS' PREMIER CATERING

# BREAKFAST BUFFETS

## CONTINENTAL BREAKFAST

Assorted Breads: Muffins, Scones and Danishes

Fresh Seasonal Fruit & Berries

Assorted Individual Yogurts

Belgian Waffle Bar, Fresh Berries, Maple Syrup, Whipped Cream, and Spiced Pecans

Bagels with Cream Cheeses: Sun-Dried Tomato, Garlic, and Strawberry

## AMERICAN BREAKFAST

Assorted Breads: Muffins, Scones, and Danishes

Fluffy Scrambled Eggs (*add cheese*)

Choice of One Meat: Applewood Smoked Bacon, Pork Sausage, or Chicken Sausage

Breakfast Tacos

Choose One: Bacon, Egg, and Cheese, Chorizo and Eggs, or Brisket and Eggs

Salsa

Choice of Starch: Potatoes "O' Brien", Hash Browns, or Grits

Vanilla Yogurt Parfaits with Seasonal Fruit, Yogurt, Granola, Cinnamon, Toasted Coconut

## PREMIUM BREAKFAST SPREAD

French Toast Casserole with Cinnamon Brioche

Fluffy Scrambled Eggs (*add cheese*)

Choice of One Meat: Applewood Smoked Bacon, Pork Sausage, or Chicken Sausage

Sliced Pineapple, Honeydew, Berries and Cantaloupe with Mint **GF, VG**

Choice of Starch: Potatoes "O' Brien", Hash Browns, or Grits

Chicken and Waffles with Hot Honey Gravy, Maple Syrup

## PREMIUM ADD-ONS

Smoked Salmon Lox & Bagel Station; Red Onion, Capers, Chopped Egg, and Tomato



# BRUNCH SMALL PLATES

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## EGGS BENEDICT

Classic Eggs Benedict with Two Poached Eggs, Ham, and Hollandaise on an English Muffin

Smoked Salmon Benedict with Two Poached Eggs, Smoked Salmon, Tomato, and Hollandaise on an English Muffin

## BELGIAN WAFFLES

Fresh Belgian Waffles, Prepared Tableside

Toppings: Crumbled Applewood Smoked Bacon, Fresh Berries, Fresh Whipped Cream, Mini Chocolate Chips, Warm Roasted Cinnamon Apples, Spiced Pecans

Sauces: Warm Maple Syrup, Dark Chocolate Sauce, Hot Honey Gravy

*Add: Southern Fried Chicken*

## FRITTATA STATION

Artichoke and Red Pepper

Goat Cheese and Spinach

Wild Mushrooms, Prosciutto, and Asparagus

Applewood Smoked Bacon and Gruyère

Frittata Florentine

## FRENCH TOAST

Layered French Toast with Cinnamon Maple Mascarpone Cheese, Drizzled with Melted Butter and Maple Syrup

Applewood Smoked Bacon

Seasonal Berries

## BUILD YOUR OWN OMELET

Three Eggs with Ham, Bacon, Sausage, Cheddar Cheese, Spinach, Tomato, Artichoke, Bell Peppers, Onion, Mushrooms

## AVOCADO TOAST

Multi-grain Toast, Over Easy Egg, Tomato, Pickled Red Onion, Cotija Cheese, Feta, Radishes, Arugula, Everything Bagel Seasoning

## BEVERAGES

Coffee (by the gallon)

Bottled Water

Sparkling Water

Hot Tea (by the gallon)

Orange Juice (by the gallon)

# SNACKS

## POTATO CHIP BAR

Fresh Made Potato Chips, Spicy Sweet Potato Chips, Kettle Cooked Chips, Purple Potato Chips, Veggie Chips

Red Pepper and Sun-Dried Tomato Puree

Yogurt with Fresh Herbs

Spicy Mojo

Cheesy Béchamel

Rainbow Carrots, Tomatoes, Cauliflower, Rainbow Peppers, Asparagus, Zucchini, Radishes, Avocado Ranch

## TRAIL MIX BAR

Pistachios, Cashews, Toasted Coconut, Dried Cranberries, Dried Apricots, Golden Raisins, Dark Chocolate Morsels, Pretzels

## CHARCUTERIE CUPS

Assortment of Domestic and Imported Cheeses

Selection of Cured Meats, Fresh Seasonal Fruit Platter and Dried Fruits

Toasted Nuts, Crackers, Crisps, and Crostini

## CRUDITÉ BAR



# BOXED LUNCHES

**INCLUDES:** Bottled Water, Chips, Chef Choice Fruit and Dessert

(Select up to Three Per Order)

## SANDWICHES

Blackened Chicken, Cajun Mayo, Roasted Pepper and Jack Cheese on Brioche Bun

Waldorf Chicken Salad, Lettuce, Tomato, Cheddar on Croissant

Prime Rib, Horseradish Mayo, Arugula and Cheddar Cheese on Whole Wheat Roll

Local Caprese, Dallas Mozzarella, Heirloom Tomato, Pesto Aioli on Ciabatta Roll

Greek Tomato and Feta, Black Olive Tapenade, Pickled Red Onions in Pita **V**

Shaved Turkey, Brie Cheese, Cranberry Mayo and Watercress on Milano Roll

Classic Italian, Salami, Ham, Provolone Cheese, Lettuce and Tomato, Italian Dressing on Whole Wheat Hoagie

Mediterranean Vegetable Grilled Zucchini, Bell Pepper and Eggplant, Sun-Dried Tomato Hummus on Pita **VG**

## \*Sub GF Bread

## WRAPS

Herb-Garlic Tortilla B.L.T. with Dijonnaise Dressing

Herb-Garlic Tortilla Filled with Flame Roasted Marinated Garden Vegetables and Pesto Mayonnaise

Herb-Garlic Tortilla Filled with Chipotle Beef, Peppers, Onions, and Cilantro Aioli

Herb-Garlic Tortilla Filled with Chicken Caesar, Shaved Parmesan, and Romaine Lettuce

Herb-Garlic Tortilla Filled with Grilled Seasonal Vegetables, Shredded Lettuce, and Green Goddess **VG**

Herb-Garlic Tortilla Filled with Buffalo Chicken Caesar, Gem Lettuce, Parmesan and Buffalo Caesar Dressing

Herb-Garlic Tortilla Filled with Southwest Black Beans, Tomato, Corn, Romaine Lettuce, Sweet Potatoes and Jalapeno Dressing **VG**

## \*Sub GF Tortilla

## SALADS

Tuna Salad Over Texas Field Greens

Classic Caesar Salad with Creamy Caesar Dressing

Field Greens Salad with Spinach, Fruit, Nuts, and Pomegranate Vinaigrette

Grilled Vegetable Salad with Boston Bibb Lettuce and Champagne Vinaigrette **VG**

(Grilled Chicken, Shrimp)

# BUFFET LUNCHES

**INCLUDES:** Regular and Decaffeinated Coffee, Iced Tea

## SOUP & SALAD

(Select One Soup)

Tomato Basil Soup with Croutons

Minestrone Soup with Beans and Vegetables

Potato Leek Soup with Caramelized Shallots

Chicken Tortilla Soup with Diced Cilantro & Avocado

(Select three salads)

Tarragon Chicken Salad with Hearts of Palm

Mediterranean Albacore Tuna Salad

Orzo Pasta Salad with Sun-Dried Tomato and Crumbled

Goat Cheese

Baby Field Greens Salad with Teardrop Tomatoes, Carrots, and Sunflower seeds

Marinated Cucumber, Red Onion, and Tomato Salad

Seasonal Fruit Salad

Spinach Salad with Candied Pecans, Feta Cheese, and Strawberries

Caesar Salad with Hearts of Romaine, Radicchio, Rye Croutons, Olives, and Shaved Pecorino

Lemon Squares and Double Fudge Brownies

Rolls and Butter

## UPTOWN DELI

Soup de Jour

Ciliegine Pesto and Tomato Salad

Orzo Pasta Salad with Sun-Dried Tomato and Crumbled Goat Cheese

Mixed Field Greens with Balsamic Vinaigrette

Choice of Any Three Sandwiches (See Box Lunch Selection)

Homemade Potato Chips

Double Fudge Brownies

Beef & Chicken Fajitas with Flour Tortillas

**(Add Corn for GF)**

Black Bean & Monterey Jack Enchiladas **GF, V**

Mexican Style Rice & Pinto Beans

Fire Roasted Veggies

Esquites Salad

Salsa Trio: Roasted Tomato, Salsa Verde, Pico de Gallo

Tortilla Chips

Tres Leches Cake with Fresh Fruit

## LITTLE ITALY

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino Ciliegine

Caprese Salad

Fire Roasted Vegetables and Orecchiette with Tomato Ragout

Parmesan Penne Pasta with Grilled Chicken in a Pesto Cream and Wild Mushrooms

Sliced Seasonal Fruit Platter

Focaccia Bread

Parmesan and Red Pepper Chili Flakes

Tiramisu

## TASTE OF INDIA

Chicken Tikka Masala **GF**

Lamb Vindaloo **GF**

Chana Masala **VG, GF**

Basmati Rice Pilaf **VG, GF**

Vegetable Samosa **V**

Cucumber Raita, Cilantro Chutney, Mango Chutney **V, GF**

Rice Kheer



## PLATED LUNCH

**INCLUDES:** Regular and Decaffeinated Coffee, Iced Tea, Rolls and Butter.

### SALADS

Wedge, Boston Bibb Lettuce with Red Onions, Cherry Tomatoes, Creamy Roquefort Dressing

Spinach and Frisee with Roasted Beets, Citrus Segments, Walnut Vinaigrette

Baby Greens with Warm Hazelnut and Goat Cheese, Crostini, Raspberry Vinaigrette

Tomato and Mozzarella Marinated in Pesto Vinaigrette and Fresh Basil Leaves with Tender Lettuces

Watermelon and Heirloom Tomato Salad Sprinkled with Feta, Toasted Pine Nuts, Extra Virgin Olive Oil, Balsamic Glaze and Micro Herbs (Seasonal)

### ENTREE

*(Served with Salad and Dessert)*

Spinach, Apricot, and Pecan Stuffed Chicken Breast, Fresh Seasonal Vegetables, Rice Pilaf, and Champagne Sauce

Sherry Cream Chicken with Wild Mushrooms, Served in a Vol-au-Vent with Tarragon Sweet Peas and Baby Carrots

Pecan Crusted Chicken, Maple Whipped Sweet Potatoes, Roasted Brussels Sprouts, Rosemary Cream

Pan Seared Salmon, Asparagus Risotto, and Herb Roasted Relish

Classic Beef Stroganoff with Mushroom Linguini with Vegetable Julienne

Petit Filet of Beef, Three Cheese Risotto, Asparagus and Shallot Red Wine Reduction

# PLATED LUNCH

## ENTREE

(Served with Dessert)

Soy Glazed Chicken on Bibb Lettuce, Asian Vegetables and Soba Noodle Salad, Toasted Peanuts, and Soy Vinaigrette

Marinated Grilled Beef over Spinach Leaves, Goat Cheese, Pine Nuts, Oven Cured Tomatoes, Marinated Haricots Verts, and Toasted Shallots with Vinaigrette

Classic Cobb Salad, Chopped Lettuce with Grilled Chicken, Bleu Cheese Crumbles, Vine-Ripened Red Tomatoes, Chopped Hard Boiled Eggs, Bacon, and Avocado with Green Goddess Dressing

Shrimp Caesar Salad, Hearts of Romaine and Radicchio Topped with Rye Croutons and Marinated Olives, Tomato Confit, and Caesar Dressing (Sub Grilled Chicken)

Greek Salad with Grilled Salmon, Mixed Greens, Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers, and Red Onions with Oregano Vinaigrette

Southwestern Cobb Salad with Achiote Chicken, Roasted Corn, Roasted Peppers, Black Beans, Diced Avocado, Queso Fresco, Tomatoes, Chipotle Ranch Dressing, and Crisp Tortilla Chips

## DESSERTS

Key Lime Tart with Mango and Raspberry Coulis

Individual Chocolate Tart with Fresh Raspberries

White Chocolate and Dried Cherry Bread Pudding, with Crème Anglaise

Warm Apple Crisp with Vanilla Whipped Cream

Seasonal Fruit with Passionfruit Cream and White Chocolate Shavings

Triple Berry Parfait in a Wine Goblet

Dark Chocolate Mousse with Raspberries



# CUSTOMIZE YOUR LUNCH BUFFET

**INCLUDES:** Salad, Dessert, Two Sides, Regular and Decaffeinated Coffee, Iced Tea, Rolls and Butter

## SALADS

Caesar Salad with Garlic Croutons and Shaved Parmesan with Caesar Dressing

Boston Bibb Lettuce with Sun-Dried Tomatoes, Artichokes, Sliced Portobello Mushrooms, and Hearts of Palm with Champagne Vinaigrette

Texas Field Greens with Red and Yellow Grape Tomatoes, Spicy Roasted Pecans, and Goat Cheese Crumbles with Citrus Tequila Vinaigrette

Cobb Salad with Chopped Romaine Lettuce, Egg, Avocado, Tomato, Bacon Crumbles, and Blue Cheese with Green Goddess Dressing

## ENTREES

Herb Crusted Tenderloin of Beef, Carved tableside with Creamy Horseradish, Spicy Whole Grain Mustard, and Roasted Shallot Demi Glace

Chicken Picatta with Herb Capers and Lemon Sauce

Choice of Chicken or Vegetable Crepes with Lemon Herb Sauce and Fresh Vegetables

Seared Salmon With Lemon-Dill Beurre Blanc

Grilled Chicken 3-Cheese Penne Pasta with Roasted Pepper Marinara

Barbeque Roasted Pork Loin with Sweet Onion Marmalade, Carved Tableside

## SIDES

Tortellini Pasta Salad with Pine Nuts and Tomato Confit

Marinated Artichoke Salad with Red and Yellow Peppers  
Sliced Roma Tomatoes with Fresh Mozzarella, Drizzled with Basil Pesto

Greek Orzo Pasta Salad with Lemon Oregano Vinaigrette  
Fresh Seasonal Fruit and Berries

Sautéed Green Beans & Baby Carrots, with Crisp Shallots and Sliced Almonds

Sautéed Medley of Organic Baby Vegetables  
Potato-Onion Tart With Fresh Herbs and Gruyère  
Caramelized Onion Whipped Potatoes  
Garlic Roasted Tri-Colored Marble Potatoes

# CUSTOMIZE YOUR LUNCH BUFFET

## DESSERTS

(Select Three)

### SIGNATURE

- Mini Tiramisu with Mocha Mousse in a Lions Head Bowl
- Lemon Bars Topped with Candied Citrus Peel
- Mini Double Fudge Brownies
- Mini Raspberry Linzer Bars
- Pecan Caramel Diamonds
- Mini Amaretto Cannoli
- Mini Chocolate Eclairs
- Dark Chocolate Dipped Strawberries with White Chocolate Drizzle
- Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries
- Chocolate Marble Pound Cake with Rich Chocolate Mousse and Valrhona Chocolate Pearls
- Passionfruit Mousse with Tropical Fruit and Coconut

### MINI CUPCAKES

- Strawberry Mini Cupcakes
- Chocolate Mini Cupcakes
- Lemon Mini Cupcakes
- Red Velvet Mini Cupcakes
- Carrot Cake Mini Cupcakes with Cream Cheese Icing

### PRE-SET INDIVIDUAL

#### Upgrade:

- Key Lime Tart with Mango and Raspberry Coulis
- Individual Chocolate Tart with Fresh Raspberries
- Coconut Cake with Kona Coffee Sauce
- Apple Streusel Tart with Vanilla Bean Sauce and Caramel
- Seasonal Fruit with Passionfruit Cream and White Chocolate Shavings
- Triple Berry Parfait in a Wine Goblet
- Dark Chocolate Mousse with Raspberries

### TWO BITE PIES

- Cherry Two-Bite Pie
- Chocolate Cream Two-Bite Pie
- Pecan Two-Bite Pie
- Coconut Cream Two-Bite Pie
- Strawberry Rhubarb Two-Bite Pie





## HORS D'OEUVRES (*PASSED*)

### VEGETARIAN

Eggplant Cannelloni Provencale stuffed with Vegetables, Goat Cheese, and Tomato Confit, on top of Crisp Potato Gallette **GF, V**

Tiny Boursin and Tomato Grilled Cheese Sandwiches on Brioche with Toasted Shallots **V**

Southwest Vegetable Quesadillas with Pepper Jack Cheese and Avocado Crema **V**

Feta, Granny Smith Apple, and Adriatic Fig Spread, on Seeded Lahvosh **V**

Moroccan Hummus and Grilled Vegetable Tapenade on a Naan Crisp **V**

Bruschetta with Roasted Pepper Spread and Kalamata Tomato Relish, Topped with Basil Chiffonade **V**

Warm Phyllo Cup with Gorgonzola, Caramelized Onion, and Pear Jam **V**

Caprese Skewers of Tomato, Ciliegini, Fresh Basil, and Balsamic **GF, V**

Smoked Gouda and Green Onion Pimento Cheese in a Gougere **V**

Paula Lambert Smoked Mozzarella and Tomato on Crostini with Olive Tapenade **V**

Watermelon Feta Skewer with Olive Oil and Cracked Pepper **GF**

Crispy Three Cheese Risotto Cake with Grilled Portobello Caponata and Balsamic Reduction **V**

Warm Brie en Croute with Port Fig Preserves, and a Sea Salt Marcona Almond **V**

Pecorino Romano Ratatouille Stuffed Mushroom Cap **V**

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade **V**

Crispy Vegetable Potstickers with Daikon Dumpling Sauce **V**

Mini Mac N Cheese Bites with Creamy Herbed Cheese **V**

Vietnamese Spring Roll with Guava Lemongrass Sauce **V**

Traditional Greek Spanakopita with Spinach and Feta **V**

Indian Samosas with Cucumber Mint Raita **V**

Crispy Kale Dumpling with Daikon Dipping Sauce **V**

Butternut Squash Soup Shooter with Roasted Pine Nuts and Pecorino

Dubliner White Cheddar and Cauliflower Soup Shooter

Seasonal Vegetable Crudit  with Red Pepper Hummus Shooter **V**

Mini Southwest Vegetable Pizza with Smoked Peppers, Grilled Corn, Black Beans, and Monterey Jack Cheese **V**

# HORS D'OEUVRES *(PASSED)*

## PORK

Southern Grits Cake with Micro Herbs and Pulled Pork  
Prosciutto Wrapped Melon  
Mini Pork Carnita Flautas with Avocado Crema **GF**  
Herb Popover with Boursin, Oven Cured Tomato, and Crisp Peppered Bacon  
Mini Fried Green Tomato topped with Garlic Aioli and Pepper Bacon  
Hawaiian Kalua Pork Spring Roll with Pineapple Ginger Chutney  
Sweet Potato, Sage, and Prosciutto Risotto Cake  
Pepper Jack stuffed Chicken, Wrapped in Bacon **GF**  
Pulled Pork Mini Slider with Coleslaw  
Mini Sicilian Style Pizza with Salami and Sun-Dried Tomato Ricotta  
Hawaiian Pizza with Canadian Bacon and Grilled Pineapple

## POULTRY

Mini Chicken Tinga Tacos  
Thai Chicken Salad with Mint Sauce in an Endive Leaf **GF**  
Grilled Chicken Fajita, Wrapped in Rice Paper, with Spicy Salsa **GF**  
Crispy Chicken Cordon Blue Croquette with Roquefort Cheese and Lingonberry Jam  
Warm Mini Potatoes with Smoked Jalapeño Chicken Salad and Chipotle Cheddar **GF**  
Thai Chicken Satay with Indonesian Peanut Sauce  
Chicken Guajillo Mole and Plantain Crisp **GF**  
Bamboo Skewers of Chicken with Spicy Orange-Ginger Marinade **GF**  
Tandoori Chicken Skewers with Cucumber Mint Raita  
Southern Grits Cake with Micro Herbs and BBQ Chicken  
Ranch Turkey Burger Mini Slider with Gruyère, Smoked Bacon, and Caramelized Onion  
Santa Fe Chicken Tortilla Soup Shooter with Queso Fresco and Cilantro  
Maple Glazed Duck Breast on a Sweet Potato Scone with

Pecan Pumpkin Butter

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico **GF**  
Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese, and Arugula Pesto  
BBQ Chicken Pizza with Grilled Red Onions, Peppadew Peppers, Chipotle Cheddar, and Cilantro

## BEEF

Turkish Beef Skewer with Tomato Harissa Sauce  
Southern Grits Cake with Micro Herbs with BBQ Beef  
Corned Beef Reuben Potato Skins, Topped with Crispy Rye Bread Crumbles, and Creamy Russian Dressing Dip  
Korean Barbeque Bulgogi Beef Dumpling with Red Chili Tomato Puree  
Petite Beef Wellington, with Mushroom Duxelle, Wrapped in Puff Pastry  
Chipotle Grilled Beef Quesadilla with Roasted Salsa  
Grilled Beef Fajita Wrapped in Rice Paper with Spicy Salsa **GF**  
Mini Beef Adobo Flautas with Avocado Crema **GF**  
Turkish Beef or Lamb Meatball Skewer with Tzatziki or Tomato Harissa Sauce  
Prime Filet of Beef Tartare on a Potato Galette with Lemon Truffle Aioli **GF**  
Angus Beef Mini Slider with Smoked Gouda and Chipotle Mayo  
Mini Corned Beef Reuben Sandwich  
Rosemary Beef Tenderloin Brochette with Roasted Red Peppers and a Porcini Demi Glace  
Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots  
Brazilian Churrascaria Beef Skewer with Chimichurri Marinade **GF**  
Mini Sicilian Style Pizza with Salami and Sun-Dried Tomato Ricotta

# HORS D'OEUVRES *(PASSED)*

## SEAFOOD

Lobster Risotto Cakes with a Lemon Basil Rouille

Chili-Lime Salmon Satay Seasoned with Robust Southwest Spices **GF**

Mini Crab Cakes with Remoulade

Coconut Shrimp with Mango Chili Dip

Cumin Spiked Grilled Chilled Shrimp on Bamboo Skewer with Tomatillo Salsa **GF**

Shrimp, Avocado and Lime Ceviche in a Tomato Cup **GF**

Applewood Smoked Salmon Tartare and Mascarpone Crostini

Corn Tortilla Cup Filled with Roasted Lobster and Grilled Corn Salad **GF**

Crispy Lobster Risotto Cake with Sweet Pea Aioli

Mini Tequila Lime Lobster Tacos with Queso Fresco and Cilantro

New England Style Lobster Salad on Pretzel Bread

Provencal Tuna Nicoise Salad in a Potato Cup **GF**

Lobster Bisque with Cognac Cream Shooter

Traditional Shrimp Cocktail Shooter

Mexican Style Shrimp Cocktail with Avocado and Pico de Gallo Shooter



# GRAZING DISPLAYS

## TRADITIONAL CHARCUTERIE

Soppressata, Genoa Salami, Pepperoni, and Prosciutto  
Assorted Imported and Domestic Cheeses  
Ciliegine Caprese Salad  
Marinated Portobello Mushrooms  
Selection of Imported, Marinated, and Cured Olives  
Balsamic Braised Cipollini  
Tapenades and Spreads  
Tuscan Bread, Crostini, Grissini Bread Sticks, and Sliced Baguettes  
Grape Clusters, Assorted Dried Fruit and Rosemary Sprigs  
Skillet Toasted Whole Almonds

## TAPAS

Spanish Meatballs Braised in Roasted Red Pepper and Smoked Paprika Sauce  
Smoked Brisket Picadillo Empanada  
Bacon Wrapped Dates with Almonds  
Dried Chorizo in a Spanish Tortilla

### Includes:

Manchego with Quince Paste and Serrano Ham  
Sherry Creamed Chicken with Almonds  
Grilled Vegetable Platter with Sherry Wine Vinaigrette

Traditional Seafood Paella with Andouille Sausage

## SOUTHERN CHARCUTERIE

Thinly Sliced Smithfield Ham, Smoked Virginia Ham, and Hickory Sausage  
Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby, Wensleydale Apricot, and Swiss Cheese  
Pimento Cheese on Southern Biscuit  
Selection of Imported Marinated and Cured Olives  
Bread and Butter Pickles, Pickled Beets, and Marinated Artichoke Hearts  
Cream Cheese with Carolina Style Spicy Pineapple Chutney  
Black Eyed Pea Salsa  
Creamy Roasted Red Pepper Spread  
Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps, and Sliced Baguettes  
Grape Clusters, Assorted Dried Fruit, and Fresh Herbs  
Skillet Toasted Whole Almonds

## SMOKED SALMON

Accompanied by Capers, Hard Boiled Eggs, Diced Red Onion, Dill Cream Cheese, and Toast Points



# GRAZING DISPLAYS

## JUMBO GULF SHRIMP

(Three Pieces Per Person)

Accompanied by Cocktail Sauce, Remoulade Sauce, and Lemon Wedges

## BEEF TENDERLOIN

Served with Caramelized Onion Horseradish Cream, Dijon Mustard, and Herb Aioli

Garnished with Gherkins and Goat Cheese Stuffed Peppadews

Accompanied by Silver Dollar Rolls

Presented Sliced on a Platter at Room Temperature

## CHICKEN BREAST

Served with Pesto Aioli and Kalamata Tapenade, Garnished with Tomato Confit, Pepperoncini, and Balsamic Braised Cipollini Onions

Accompanied by Silver Dollar Rolls

Presented Sliced on a Platter at Room Temperature

## SLIDERS

Beef with Cheddar, Tomato, Lettuce, and Dill Pickles

Southwestern Black Bean with Avocado Crema

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Pulled Pork with Tangy Cole Slaw

## NACHO BAR

Accompanied by Queso Blanco, Black Bean-Roasted Corn Salsa, Pico de Gallo, Salsa Fuego, Sour Cream, Jalapeños, Black Olives, and Green Onions

Crispy Corn Tortilla Chips

Creamy Green Chili Chicken

Chili Spiced Ground Beef

## DIPS AND SPREADABLES

(Select Three)

Warm Parmesan and Artichoke Fondue with Sliced Baguettes

Warm Spinach and Goat Cheese Fondue with Crostini

Harissa Spiked Hummus with Toasted Pita Chips

Chili Con Queso with Tortilla Chips

Vegetable Tapenade with Garlic Crostini

Creamy Roasted Red Pepper Spread with Crostini

Baba Ganoush with Naan Crisps

Salsa & Tortilla Chips

## LETTUCE WRAPS

Southwestern Achiote Chicken, Roasted Corn and Black Bean Pico, Queso Fresco, Avocado Lime Crema, and Corn Tortilla Strips

Thai Beef Salad with Shredded Vegetables, Bean Sprouts, Toasted Peanuts, Sriracha Mayo, and Crispy Rice Noodles

Balsamic Grilled Portobello with Caramelized Onion Hummus, Roasted Red Peppers, Shredded Radicchio, and Crispy Sweet Potato Threads

Indian Yellow Curry Shrimp with Grilled Pineapple Chutney, Toasted Cashews, Mango Slaw, Micro Cilantro, and Crisp Plantain

## SALADS

(Select Two. Displayed in Rocks Glass)

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, and Tomato Confit

Baby Spinach with Oranges, Hard Boiled Egg, Red Onion, and Sweet and Spicy Nuts, with Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers and Crisp Tortilla Threads, with Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Peppered Bacon, and Bleu Cheese Crumbles, with Roquefort Dressing

# GRAZING DISPLAYS

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## FRUITS AND CHEESES

Imported and Domestic Cheeses  
Grape Clusters and Dried Apricots, Dried Fruits  
Baguette Slices and Pumpernickel Crisps, Garnished with Fresh Herbs  
Fresh Fruit and Berries  
Skillet Toasted Whole Almonds  
Imported Crackers, Lightly Toasted

## DESSERTS

### SIGNATURE

Mini Tiramisu with Mocha Mousse in a Lions Head Bowl  
Lemon Bars Topped with Candied Citrus Peel  
Mini Double Fudge Brownies  
Mini Raspberry Linzer Bars  
Pecan Caramel Diamonds  
Mini Amaretto Cannoli  
Mini Chocolate Eclairs  
Dark Chocolate Dipped Strawberries with White Chocolate Drizzle  
Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries  
Chocolate Marble Pound Cake with Rich Chocolate Mousse and Valrhona Chocolate Pearls  
Passionfruit Mousse with Tropical Fruit and Coconut

## MINI COOKIES

Macadamia White Chocolate  
Mexican Wedding Cookie  
Classic Chocolate Chip  
Oatmeal Raisin  
Peanut Butter  
Sugar Cookie

## TWO-BITE PIES

Cherry Two-Bite Pie  
Chocolate Cream Two-Bite Pie  
Pecan Two-Bite Pie  
Coconut Cream Two-Bite Pie  
Strawberry Rhubarb Two-Bite Pie

## MINI CUPCAKES

Strawberry Mini Cupcakes  
Chocolate Mini Cupcakes  
Lemon Mini Cupcakes  
Red Velvet Mini Cupcakes  
Carrot Cake Mini Cupcakes with Cream Cheese Icing

# BUFFET DINNERS

**INCLUDES:** Regular and Decaffeinated Coffee, Iced Tea

## TEX MEX

Beef & Chicken Fajitas with Flour Tortillas

**(Add Corn for GF)**

Black Bean & Monterey Jack Enchiladas **GF, V**

Mexican Style Rice & Pinto Beans

Fire Roasted Veggies

Esquites Salad

Salsa Trio: Roasted Tomato, Salsa Verde, Pico de Gallo

Tortilla Chips

## LITTLE ITALY

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino

Ciliegine Caprese Salad

Fire Roasted Vegetables and Orecchiette with Tomato Ragout and Parmesan

Penne Pasta with Grilled Chicken and Mushrooms in a Pesto Cream

Sliced Seasonal Fruit Platter

Focaccia Bread

Beef Brisket and Grilled Chicken, Carved Tableside

Texas Baked Ranch Beans

Homemade Coleslaw

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper Bacon, and Bleu Cheese Crumbles with Ranch Dressing

Mashed Potato Casserole with Cheddar Cheese, Sour Cream, Bacon Crumbles, and Green Onions

Served with Rolls, Cornbread Muffins, Butter, Spicy & Mild BBQ Sauce, Pickles, Onions, and Jalapeños

**Upgrade:**

Beef Ribs

Pork Ribs

Smoked Sausage

**Enhance:**

Homemade Mixed Berry Cobbler or Parker County Peach Cobbler, Served with Vanilla Bean Ice Cream

## TASTE OF INDIA

Chicken Tikka Masala **GF**

Lamb Vindaloo **GF**

Chana Masala **VG, GF**

Basmati Rice Pilaf **VG, GF**

Vegetable Samosa **V**

Cucumber Raita, Cilantro Chutney, Mango Chutney **V, GF**

## TEXAS BBQ



## CUSTOMIZE YOUR DINNER BUFFET

**INCLUDES:** Salad, Two Sides, Regular and Decaffeinated Coffee, Iced Tea, Rolls and Butter

### SALADS

Baby Kale with Roasted Golden Beets, Dried Cranberries, Crumbled Chevre, and Toasted Almonds with Pomegranate Vinaigrette

Baby Spinach Leaves and Seasonal Greens, Mandarin Oranges, Candied Walnuts, Raspberries, and Goat Cheese Crumbles with Raspberry Vinaigrette

Chopped Wedge with Iceberg Lettuce, Cherry Tomatoes, Bleu Cheese Crumbles, Red Onion Rings, and Smoked Bacon with Roquefort Dressing

Classic Caesar with Crispy Hearts of Romaine, Radicchio, Shaved Parmesan, and Garlic Croutons with Creamy Caesar Dressing

Classic Greek Salad with Hearts of Romaine, Ripe Tomatoes, Seedless Cucumbers, Bermuda Onions, Roasted Peppers, Feta Cheese Crumbles, and Kalamata Olives with an Extra Virgin Olive Oil and Oregano Dressing

Mesclun Greens with Sliced Radishes, Grape Tomatoes, Scallions, and Shredded Carrots with Buttermilk Ranch and Herb Vinaigrette

Tender Arugula with Radicchio, Oven Cured Tomatoes, Red Onion Rings, Artichoke Hearts, Hearts of Palm, and Herb Croutons with Balsamic Dressing

# CUSTOMIZE YOUR DINNER BUFFET

## ENTREES

### POULTRY

Classic Coq au Vin (*Boneless Skinless Thighs*) Braised with Red Wine, Onions, Mushrooms, and Herbs

Pecan Crusted Chicken with Stone Ground Mustard Cream

Classic Italian Chicken Saltimbocca with Sage Jus and a Balsamic Glaze

Chicken Roulade Stuffed with Vegetables, Herbs, and Natural Jus

Chicken Picatta with Lemon and Capers

Pesto Grilled Chicken Breast with Fresh Tomato Kalamata Relish

Rosemary Roasted Chicken Breast with Sherry Mushroom Cream

### PORK

Carved Achiote Grilled Pork Tenderloin with Smoked Bacon Sofrito Salsa

Carved Honey Bourbon BBQ Glazed Pork Tenderloin

### LAMB

Carved Herbs de Provence and Dijon Crusted Rack of Lamb with Mint Jus

### BEEF

Carved Broiled Tenderloin of Beef Served with Caramelized Onions, Creamy Horseradish, and Red Wine Demi Glace

Carved Herb Marinated Grilled Bistro Steak with Creamy Horseradish and Cabernet Demi Glace

Carved Roasted Salt Crusted Prime Rib with Rosemary Jus and Creamy Horseradish

Short Ribs Slow Braised with Chianti and Root Vegetable Brunoise

### SEAFOOD

Salmon Persillade on Chardonnay and Lemon Thyme Braised Leeks

Maryland Style Crab Cakes with Smoked Pepper Butter Sauce

Lightly Blackened Snapper with a Brandied Lobster Sauce

Potato Crusted Cod with Lemon Dill Butter Sauce

Citrus Roasted Sea Bass on Artichoke Puree

# CUSTOMIZE YOUR DINNER BUFFET

## SIDES

(Select Two)

- Roasted Poblano and Pepper Jack Green Onion Spoon Bread
- Buttermilk Smashed Potatoes Topped with Toasted Shallots
- Creamy Scalloped Potatoes with Smoked Gouda
- Garlic Roasted Marble Potatoes
- Traditional Rice Pilaf with Fresh Herbs
- Medley of Seasonal Pilaf Vegetables with Brown Butter
- Honey Glazed Carrots with Orange Zest and Chives
- Black Pepper and Vermont Cheddar Creamed Corn (Contains Pork)
- Cauliflower Gratin with Herbed Bread Crumbs
- Steamed Broccoli with Olive Oil, Roasted Red Pepper, and Sea Salt
- Garlic Haricot Vert with Carrots

## DESSERTS

### PLATED

- Passionfruit Cream and Tropical Fruits in a Chocolate Shell with Shredded Phyllo
- Flourless Chocolate Cake with Tart Cherry Compote and Bailey's Pistachio Anglaise
- Mini Pineapple Upside Down Cake with a Rum Brown Sugar Cream
- Seasonal Berry and Lemon Trifle with Shaved White Chocolate
- Key Lime Tart with Mango and Raspberry Coulis
- French Apple Tart with Caramel Cream
- Homemade Cheesecake Tart with Gran Marnier Marinated Strawberries
- Kahlua Chocolate Mousse Layered with Espresso Brownie Crumbles and Valrhona Pearls

## BUFFET STYLE

- Mini Tiramisu with Mocha Mousse in a Lions Head Bowl
- Lemon Bars Topped with Candied Citrus Peel
- Mini Double Fudge Brownies
- Mini Raspberry Linzer Bars
- Pecan Caramel Diamonds
- Mini Amaretto Cannoli
- Mini Chocolate Eclairs
- Dark Chocolate Dipped Strawberries with White Chocolate Drizzle
- Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries
- Chocolate Marble Pound Cake with Rich Chocolate Mousse and Valrhona Chocolate Pearls
- Passionfruit Mousse with Tropical Fruit and Coconut

## MINI COOKIES

- Macadamia White Chocolate
- Mexican Wedding Cookie
- Classic Chocolate Chip
- Oatmeal Raisin
- Peanut Butter
- Sugar Cookie

## TWO-BITE PIES

- Cherry Two-Bite Pie
- Chocolate Cream Two-Bite Pie
- Pecan Two-Bite Pie
- Coconut Cream Two-Bite Pie
- Strawberry Rhubarb Two-Bite Pie

## MINI CUPCAKES

- Strawberry Mini Cupcakes
- Chocolate Mini Cupcakes
- Lemon Mini Cupcakes
- Red Velvet Mini Cupcakes
- Carrot Cake Mini Cupcakes with Cream Cheese Icing

# PLATED DINNER

**INCLUDES:** Regular and Decaffeinated Coffee, Iced Tea, Rolls and Butter

## FIRST COURSE

### SALADS

Spring Greens Bouquet Salad with a Red and Yellow Tomato Tower, and Mozzarella with Basil Pesto Vinaigrette

Watermelon and Heirloom Tomato Salad in a Radicchio Cup with Red Onion, Feta, Pine Nuts, Basil Chiffonade, and Black Pepper with Extra Virgin Olive Oil and Balsamic (Seasonal)

Almond Crusted Brie and Mandarin Oranges over Mixed Greens with Raspberry Vinaigrette

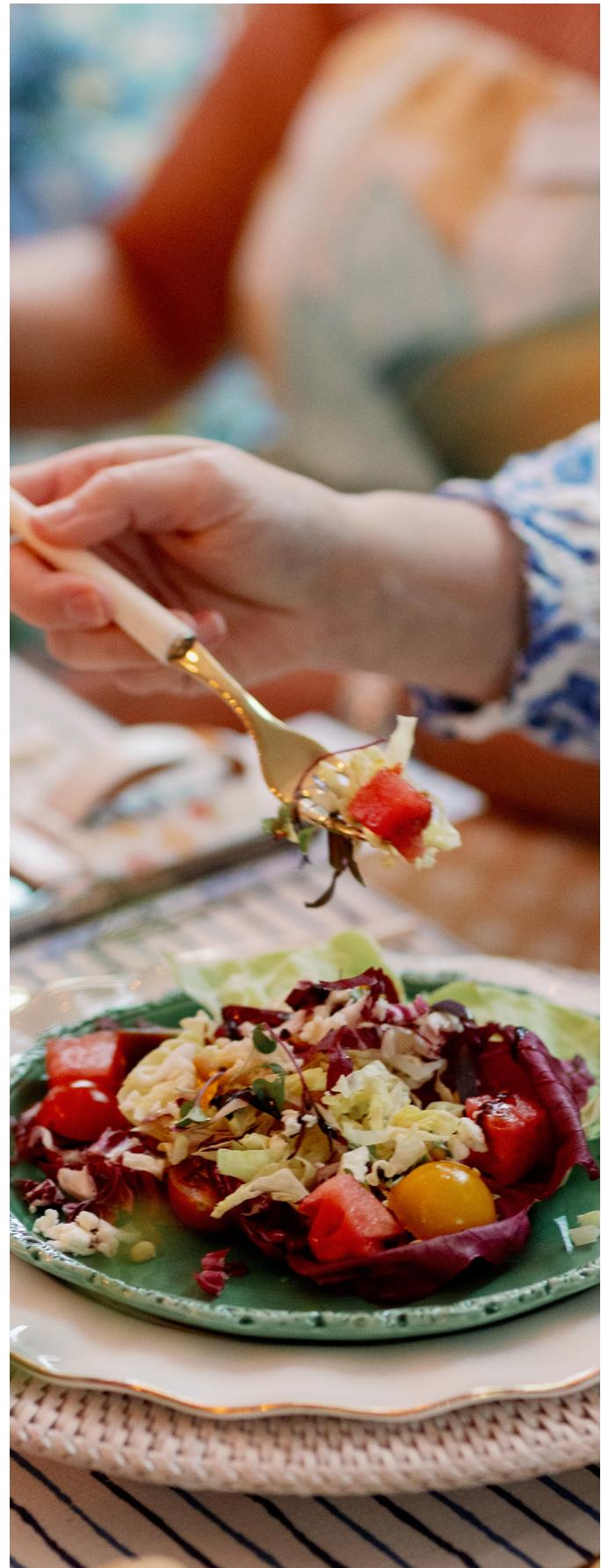
Caesar Salad with Hearts of Romaine, Radicchio, Rye Croutons, Olives, and Shaved Pecorino with Creamy Caesar Dressing

Port Poached Pears with Pecan Crusted Texas Goat Cheese and Mission Fig Vinaigrette

Texas Caprese Salad with Heirloom Tomatoes, Paula Lambert's Pecan Smoked Mozzarella, Micro Greens, and Toasted Shallots with Jalapeno Vinaigrette

Mesclun Greens Topped with Hearts of Palm, Tomato Confit, Persian Cucumber Coins, and Sliced Scallions with Oregano Feta Vinaigrette

Spinach Salad with Dried Cranberries, Bleu Cheese, Julienned Apples, Spicy Pecans and Champagne Vinaigrette Wrapped in Shaved Cucumber



# PLATED DINNER

## SOUPS

Vermont Cheddar Creamed Cauliflower with Sunchoke and Truffle Oil **GF**

Butternut Squash Puree with Toasted Pine Nuts and Chives **GF, VG UPON REQUEST**

Chicken Tortilla Soup with Ripe Avocado, Queso Fresco, Crisp Tortilla Threads, and Cilantro

## AMUSE BOUCHE

Beef Carpaccio with Arugula, Shaved Pecorino, Fennel Vinaigrette, and Lemon Truffle Aioli **GF**

Lobster Salad with Grilled Corn, Mango Salsa, Angel Hair Sweet Potato, and Basil Essence **GF**

Tomato and Brie Tarte Tatin and Petit Herb Salad with Balsamic Reduction and Basil Oil **GF**

Asian Tuna Tartare with Spicy Tropical Fruit Relish and Shredded Wonton **GF UPON REQUEST**

Maple Smoked Duck Breast with Shaved Brussels Sprouts, Crispy Sweet Potato Threads, and Golden Quinoa Salad

Maryland Style Crab Cake with Fennel Citrus Slaw and Smoked Pepper Butter

## ENTREES

### POULTRY

Coq au Vin (*Boneless Thighs*) with Wild Mushrooms, with Caramelized Cipollini Onions, Horseradish Whipped Potatoes, and Petite Vegetable Melange

Chicken Saltimbocca with Prosciutto, Fontina and Sage, with Haricots Verts, Herbed Risotto, Tomato Confit, and Balsamic Reduction

Chicken Parmesan made with Dallas Mozzarella and Slow Simmered Marinara, with Fettuccini and Alfredo Sauce, and Garlic Roasted Broccolini

Yakitori Grilled Chicken Breast on Japanese Style Cream Corn, with Okinawan Purple Potato Puree, and Sesame Snow Peas with Green Onion

Grilled Pesto Chicken with Saffron Risotto and Provencal Ratatouille

### LAMB

Herbs de Provence and Dijon Crusted Rack of Lamb with Purple Potato Puree and Fava Bean Ragout

# PLATED DINNER

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## BEEF

Herb Roasted Grilled Filet of Beef with Red Wine Demi Glace, with Marbled Potatoes and Garlic Spinach

Red Wine Braised Short Rib with Mascarpone Polenta, and Garlic Spinach and Root Vegetable Brunoise

Garlic Roasted Filet of Beef with Béarnaise Butter, Boursin Potato Croquette, and Seasonal Vegetables

Chimichurri Grilled Filet of Beef with Roasted Poblano Mac N Cheese and Roasted Baby Carrots

Achiote Rubbed Beef Tenderloin with Poblano Mashed Potatoes, Pepper Bacon Sofrito, and Fire Roasted Vegetables

## SEAFOOD

Herb Crusted Salmon with Chardonnay and Lemon-Thyme Braised Fennel, and Steamed Dill Potato

Citrus Roasted Sea Bass with Artichoke Puree, Crispy Sweet Potato Threads, and Seasonal Vegetables

Ginger Steamed Sea Bass with Soy Sauce, Shiitake Mushrooms, and Scallions Sizzled with Peanut Oil Served over Jasmine Rice

Grilled Sea Scallops with Potato "Risotto", Broccolini, and Blood Orange Sauce with Basil Essence

Citrus Roasted Halibut with Golden Beet and Orange Relish, on Crab Brandade

## DUO ENTRÉE

Grilled Filet of Beef with Shallot Demi and Citrus Roasted Sea Bass with Tarragon-Chive Butter with Dill Whipped Potatoes and Seasonal Baby Vegetables

Achiote Grilled Filet of Beef with Smoked Bacon Sofrito and Tequila Roasted Shrimp with Smoked Pepper Butter Sauce, Poblano and Chipotle Cheddar Potato Cake and Citrus Steamed Asparagus

Sherry Chicken Breast with Wild Mushrooms and Pearl Onions and Red Wine Braised Short Rib with Horseradish Mashed Potatoes and Seasonal Baby Vegetables

Herb Crusted New Zealand Rack of Lamb with Pinot Noir Reduction and Citrus Roasted Halibut with Artichoke Puree with Dill Whipped Potatoes and Seasonal Baby Vegetables

Grilled Petite Mignon with Butter Poached Lobster Tail with Steamed Asparagus and Chive Potatoes

## VEGETARIAN

Butternut Squash Ravioli with Slow Roasted Ricotta and Toasted Pine Nuts with Light Brown Butter Sauce

Eggplant Ratatouille Wrapped in Puff Pastry with a Trio of Sauces

Olive Oil Roasted Spaghetti Squash with Basil Marinara and Grilled Portobello-Olive Ragout **(GF)**

Handmade Poblano and Panela Tamales with Arroz con Frijoles y Elotes, Smoky Tomato Salsa, and Queso Fresco

# PLATED DINNER

## DESSERTS

### PLATED

Dark Chocolate and Macadamia Nut Tart with Coconut Cream and Kona Coffee Anglaise

Passion Fruit Cream and Tropical Fruits in a Chocolate Shell with Shredded Phyllo

Flourless Chocolate Cake with Tart Cherry Compote and Bailey's Pistachio Anglaise

Mini Pineapple Upside Down Cake with a Rum Caramel Cream

Pumpkin and Cream Cheese Mousse Trifle with Toasted Pepitas

Warm Panettone Bread Pudding with Amaretto Crème Anglaise

Tiramisu Cake with Mocha and Vanilla Bean Cream Anglaise, Served in a Martini Glass

Maple Crème Brulee with Apricot Cinnamon Compote

Seasonal Berry and Lemon Trifle with White Chocolate

Seasonal Sorbets with Sugar Cookie and Fresh Berries

Warm French Apple Tart with Caramel Cream

### MINI TRIO

Whiskey Cake with Caramelized Pecans

Mini Chocolate Tart

Mini Banana Pudding

Mini Strawberry Rhubarb Tart

Triple Berry Pot de Crème

Lemon Curd

Mini Berry Tart





## SMALL PLATES

### VEGETARIAN

Butternut Squash Ravioli with Micro Herb Salad, Slow Roasted Ricotta, Brown Butter Cream, and Toasted Pine Nuts

Potato Gnocchi with Pesto Cream, Balsamic-Glazed Fire Roasted Vegetables, and Shaved Parmesan

Handmade Poblano and Panela Tamales with Arroz con Frijoles y Elote, Smoky Tomato Salsa, and Queso Fresco **GF**

Olive Oil Roasted Spaghetti Squash with Basil Marinara and Grilled Portobello Olive Ragout **GF**

Samosa Chaat with Vegetable Samosas, Chana Masala, Cucumber Riata, Cilantro Chutney, and Pickled Vegetables

### BEEF

Steak Au Poivre Pepper Crusted Seared Sirloin, Carved to Order, with Brandy Green Peppercorn Cream Sauce and Pommes Frites with Lemon Aioli

Salt Crusted and Slow Roasted Prime Au Jus with Scalloped Potatoes, and Creamy Horseradish Sauce

Red Wine Braised Short Rib with Mascarpone Polenta, Root Vegetable, Brunoise, Garlic Spinach

Herb Crusted Filet of Beef with Chianti Demi Glace, Fontina Cheese Arancini, and Haricots Verts Topped with Crisp Pancetta

Sliced and Roasted Beef Tenderloin with Herb and Garlic Mashed Potatoes, Sautéed Asparagus, Mushroom Demi, and Creamy Horseradish Sauce

Prime Carpaccio of Beef with Baby Arugula, Toasted Sunchokes, Shallots, Pine Nuts, Shaved Parmesan, Truffle Aioli, and Fennel Pernod Vinaigrette

Grilled Bistro Steak with Bleu Cheese and Caramelized Shallot Compound Butter, Decadent Twice Baked Loaded Potato, and Garlic Roasted Broccolini

House-Smoked Beef Brisket with Loaded Potato Salad, Texas Slaw, and Sweet and Spicy BBQ Sauce

# SMALL PLATES

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## SEAFOOD

Baja Style Grilled Fish Tacos Prepared Tableside with Warm Flour Tortillas, Topped with Spicy Tropical Fruit Relish, Smoked Pepper Aioli, Roasted Tomatillo Salsa, and Shredded Cabbage on Corn Tortillas

Herb Crusted Salmon on Creamy Pernod Braised Fennel with Leeks and Saffron Potatoes

Hawaiian Ahi Poke Tower with Sushi Rice, Pickled Seaweed, Ripe Avocado, Crisp Wonton Threads, Lotus Root Chip, Wasabi Aioli, and Black Lava Sea Salt

Roasted Sea Bass with Ginger Butter Sauce on top of Forbidden Rice, Sesame Steamed Snow Peas, Served with Mango Relish, Wonton Threads, and Hot Chili Oil Drips

Gulf Coast Shrimp and Grits with Green Chilis, Pepper Jack Cheese, Sliced Green Onions, and Fresh Pico de Gallo

Gumbo Martinis with Chicken, Andouille Sausage, Crab, and Gulf Coast Shrimp, with a Green Onion and Gouda Hush Puppy, Served over Parsley Rice

Lobster and Shrimp Ravioli with Brown Butter and Saffron Cream

Seared Tuna Salad with Heirloom Tomato and Farro Salad, Pea Tendril, and Meyer Lemon Puree

## PORK AND LAMB

Raspberry Chipotle Pork Tenderloin with Goat Cheese and Roasted Corn, Spoon Bread, Sautéed Zucchini Ribbons

Roasted Loin of Pork with Saffron, Butternut Squash Risotto Balls, Sugar Snap Peas, Apple Currant Chutney

Succulent Cubano Pork Pernil with Arroz con Gandules and Savory Braised Greens, Topped with Fresh Cilantro, Shredded Cabbage and Shaved Radishes

Grilled New Zealand Lamb Chops Rubbed with Mustard and Provencal Herbs, Served over Fava Bean, Spring Vegetable Ragout and Purple Potato Puree, Drizzled with Thyme Infused Lamb Demi Glace

## POULTRY

Deconstructed Chicken Cordon Bleu with Brie Fondue and Frizzled Prosciutto, Lingonberry Chutney, a Baby Kale Salad with Cider Infused Golden Beets and Dried Cranberries; with Sunchoke Chips and Champagne Vinaigrette

Chicken Duzelle Roulade Chicken Stuffed with Savory Forest Mushrooms, Garlic Marble Potatoes, and Roasted Rainbow Carrots; and Sherried Veloute Topped with Tomato Confit and Balsamic Reduction

Shanghai Stir-Fried Tender Chicken, Tossed with Julienned Asian Vegetables, Ginger and Sesame Infused Soy Sauce, Served over Jasmine Rice in Petite Take out Box with Chopsticks

Pecan Crusted Chicken with Stone Ground Mustard Cream, Whipped Sweet Potatoes, Sautéed Snap Peas, and Carrots, with Mini Buttermilk Biscuits

Pesto Crusted Grilled Chicken with Smoked Mozzarella Tomato Relish on Toasted Focaccia Panzanella Salad and Baby Arugula with Balsamic Cipollini

Chicken Tikka Masala on Ginger-Scented Basmati Rice with Baby Zucchini Coins and Heirloom Tomatoes with Coriander

# SIGNATURE STATIONS

**ADD:** To the Buffet, or Create a Meal from Combining Several of the Following

## CASUAL FARE

### RISOTTO STATION

(Select Two)

- Sun-Dried Tomato with Heirloom Tomato and Balsamic
- Roasted Butternut Squash
- Three Cheese and Spinach
- Wild Mushroom
- Saffron

### PENNE PASTA STATION

(Select Two)

- Spicy Tomato and Roasted Red Pepper with Oregano
- Ragout **V**
- Beef and Spicy Italian Sausage Bolognese
- Roasted Garlic, Parmesan, & Olive Oil **V**
- Tuscan Pesto Cream
- Accompanied by Shaved Parmesan, Chili Flakes, and Focaccia Bread
- Roasted Grilled Chicken or Sautéed Shrimp

### TACOS STATION

- Corn and Flour Tortillas, Warmed Tableside on a Flatbed Griddle
- Adobo Beef, Chipotle Chicken, and Flame Roasted Vegetables
- Accompanied by Pico de Gallo, Sour Cream, Fresh Limes, Cilantro, Shredded Cheddar Cheese, and Tomatillo Salsa
- Grilled Tequila Lime Shrimp



# SIGNATURE STATIONS

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## TRADITIONAL CARVING

### ROASTED TURKEY BREAST

Cranberry Mayonnaise and Dark Cherry Mustard with Rolls

### CHIANTI PORCINI MARINATED BEEF TENDERLOIN

Three Herb Aioli and Dijon Mustard with Rolls

### HERB CRUSTED PORK TENDERLOIN

Sweet Onion Marmalade and Spicy Whole Grain Mustard with Rolls

### BOURBON GLAZED HAM

Fig and Golden Raisin Chutney with Rolls

## GOURMET BARS

### SOUTHERN GRITS BAR

Creamy Southern Style Grits

Baked Mustard Greens, Shredded Beef Brisket, choice of BBQ Pulled Pork OR BBQ Pulled Chicken

Accompanied by Chopped Scallions, Bacon Crumbles, and Cheddar Cheese

Sautéed Gulf Coast Shrimp

### MAC N CHEESE BAR

Creamy Macaroni with Three Cheese and Béchamel Sauce

Served with Herbed Infused Panko, Tomato Confit, Applewood Smoked Bacon, and Lemon Garlic Rotisserie Chicken

## MASHED POTATO BAR

Fluffy Mashed Potatoes Served with Mushroom Demi, Buttermilk Chicken Bites, and Southern Gravy

Accompanied by Chopped Scallions, Bacon Bits, Sour Cream, and Cheddar

## WARM COUNTRY BISCUITS BAR

Cheese and Chive Biscuits

Buttermilk Biscuits

Cream Sausage Gravy

Whipped Honey Butter, Nutella, Blackberry Jam, Strawberry Jam, and Pepper Bacon

## FRENCH FRY BAR

(Select one)

Waffle Fries, Steak Fries, Curly Fries, Sweet Potato Fries, or Tater Tots

Accompanied by Sauce Buffalo Chicken, Bleu Cheese Crumbles, Ranch Dressing, Tex Mex Beef Chili, Scallions, Bacon Bits, Jalapeños, Queso, Sour Cream, and Ketchup

# SIGNATURE STATIONS

## DESSERT

### MINI MILKSHAKES AND FLOATS

Vanilla, Strawberry, or Chocolate Milkshakes with Whipped Cream

Dreamsicle Milkshake Garnished with a Sugar Cookie

Cherry Coke Float with Vanilla Ice Cream

Root Beer Float with Vanilla Ice Cream

### BANANAS FOSTER

Flambéed at Action Station

Served over Vanilla Bean Ice Cream with Brown Sugar, Sweet Cream Butter, and Rum

Topped with Valrhona Chocolate Pearls

### S'MORES

Homemade Marshmallows, Flame Toasted Graham Crackers, and Hershey's Chocolate Bars

### CRÈME BRULEE

Choose 2 Flavors: Vanilla Bean, Chocolate, Brandied Cherry, Caramelized Rum Banana, Key Lime, and Bailey's Pistachio

### HOUSE MADE COBBLER

Triple Berry or Parker County Peach Cobbler, Served over Vanilla Bean Ice Cream

### HOUSE MADE ICE CREAM SANDWICHES

Chocolate Chip, Sugar, and Double Chocolate Fudge Cookies, Served with Vanilla Bean, Chocolate, and Strawberry Ice Cream

*\*Additional flavors available upon request*

### CHURRO BAR

Classic Churros

Chocolate Sauce, Dulce de Leche, Coconut Flakes, Chocolate, Valrhona Chocolate Pearls, Cinnamon Sugar, Whipped Cream, and Marinated Strawberries



# LATE NIGHT (*PASSED OR STATION*)

## LATE-NIGHT

### PIZZAS STATION

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese, and Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes and Fontina

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta

Mini Southwest Vegetable Pizza with Smoked Peppers, Grilled Corn, Black Beans, and Monterey Jack Cheese

### CHICKEN & BISCUIT WITH HONEY BUTTER

Warm Biscuits with Fried Chicken and Sweet Honey Butter

### MINI CHEESEBURGER SLIDERS

Mini Beef Patties with all the Trimmings, Tiny Matchstick French Fries Served in Red & White Paper Boats

### MINI CORN DOGS & TATER TOTS

Yellow Mustard & Ketchup Served in Red & White Paper Boats

### MAC N CHEESE MARTINIS

Creamy Macaroni with Three Cheese, Sauce Served in a Martini Glass with a Teaspoon

### BREAKFAST TACOS

Chorizo, Egg, and Cheddar in a Warm Flour Tortilla, Accompanied by Fresh Salsa

### MINI CHOCOLATE CHIP COOKIES

Fresh out of the Oven

### NON-ALCOHOLIC MILKSHAKE SHOTS

Chocolate, Vanilla, or Strawberry, with Whipped Cream and a Cherry on Top

### GOURMET COFFEE BAR

Regular & Decaf Coffee

Fresh Whipped Cream, Traditional Cream, and Sweeteners  
Dark Chocolate Shavings and Cinnamon Sugar  
Hazelnut and Vanilla Syrups

