

C H E F P E R F O R M A N C E S T A T I O N S

Vegetarian

Butternut Squash Ravioli

Micro Herb Salad with 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 (GF)

With Arroz con Frijoles y Elotes
Smoky Tomato Salsa and Queso Fresco

Boursin Quiche in an Herb Crepe

Toasted Shallot and Mesclun Salad
Balsamic Reduction and Pesto Oil Garnish

Duo Of Sautéed Asparagus

With Taleggio Fondue and Organic Micro Herbs
Italian White Truffle Oil and Paprika Oil Drizzle
\$11 per person

Olive Oil Roasted Spaghetti Squash (GF+V)

with Basil Marinara and Grilled Portabello-Olive Ragout

Zucchini Noodle Putanesca (GF+V)

Spirals of Tender Zucchini Tossed with
Spicy Hand Crushed San Marzano Tomatoes, Kalamata Olives,
Capers and Garlic, with Shaved Parmesan on the Side

C H E F P E R F O R M A N C E S T A T I O N S

Poultry

Chicken with Quinoa Salad

Herbs de Provence Seared Chicken Breast on Parsnip Puree
Baby Arugula and Quinoa Salad, Heirloom Tomatoes
and Roasted Butternut Squash

Deconstructed Chicken Cordon Bleu

Brie Fondue with Frizzled Prosciutto and Lingonberry Chutney
Baby Kale Salad with Cider Infused Golden Beets, Dried Cranberries,
Sunchoke Chips and Champagne Vinaigrette

Chicken Duxelle Roulade

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

Shanghai Chicken

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

Pecan Crusted Chicken

With Stone Ground Mustard Cream, Whipped Sweet Potatoes
Sautéed Snap Peas and Carrots
Mini Buttermilk Biscuits

C H E F P E R F O R M A N C E S T A T I O N S

P o u l t r y

Texas Jalapeno Glazed Grilled Quail

On Charred Corn Grits with Zucchini, Squash and Carrot Ribbons

Topped with Micro Herbs

\$16 per person

Grilled Chicken with Pesto Crust

With Smoked Mozzarella-Tomato Relish

On Toasted Focaccia Panzanella Salad with

Baby Arugula and Balsamic Cippolini

\$14 per person

Chicken Tikka Masala

on Ginger-Scented Jasmine Rice

with Baby Zucchini Coins, Heirloom Tomatoes

With Coriander Yogurt Drizzle

\$10 per person

C H E F P E R F O R M A N C E S T A T I O N S

B e e f

Steak Au Poivre

Pepper Crusted Seared Sirloin Carved to Order
With Brandy Green Peppercorn Cream Sauce
Pommes Frites with Lemon Aioli
Served with a Bistro Salad

Salt Crusted Slow Roasted Prime Rib Au Jus

English Yorkshire Pudding
Cauliflower Gratin with Cotswold
Creamy Horseradish Sauce

Red Wine Braised Short Rib

Mascarpone Polenta
Root Vegetable Brunoise
Garlic Spinach

Herb Crusted Filet of Beef

Chianti Demi Glace, Fontina Cheese Arancini
Haricot Verts Topped with Crisp Pancetta

Roasted Strip Loin of Beef

Sautéed Wild Mushrooms and Leeks
Boursin Potato Croquette
With Béarnaise Compound Butter

Grilled Flank Steak

With Truffled Spinach Risotto
Roasted Garlic Demi

C H E F P E R F O R M A N C E S T A T I O N S

B e e f

Sliced Roasted Beef Tenderloin

Herb and Garlic Mashed Potatoes
Sautéed Asparagus
Mushroom Demi and Creamy Horseradish Sauce

Prime Carpaccio of Beef

With Baby Arugula, Toasted Sunchokes, Shallots, and Pine Nuts
Shaved Parmesan
Truffle Aioli and Fennel-Pernod Vinaigrette

Seared Cowboy Steak

Garlic Pepper Steak Sauce with Rainbow Succotash and
Food Glorious Food Signature Macaroni and Cheese

Grilled Hanger Steak

With Blue Cheese and Caramelized Shallot Compound Butter
Decadent Twice Baked Loaded Potato
Garlic Roasted Broccolini

C H E F P E R F O R M A N C E S T A T I O N S

P o r k , L a m b a n d V e n i s o n

R a s p b e r r y C h i p o t l e P o r k T e n d e r l o i n

Goat Cheese and Roasted Corn Spoon Bread
Sautéed Zucchini Ribbons
\$12 per person

R o a s t e d L o i n o f P o r k

Saffron-Butternut Squash Risotto Balls
Sugar Snap Peas
Apple Currant Chutney
\$12 per person

S u c c u l e n t C u b a n o P o r k P e r n i l

Arroz con Gandules and
Savory Braised Greens Topped with
Fresh Cilantro, Shredded Cabbage and Shaved Radishes
\$12 per person

G r i l l e d N e w Z e a l a n d L a m b C h o p s

Rubbed with Mustard and Provençal Herbs
Served over Fava Bean-Spring Vegetable Ragout and Purple Potato Puree
Drizzled with Thyme Infused Lamb Demi-Glace

T e x a s H i l l C o u n t r y V e n i s o n

Coffee and Juniper Rubbed Seared Venison Loin with Porcini Demi
Vermont Cheddar Creamed Corn
Rosemary, Leek and Goat Cheese Bread Pudding

C H E F P E R F O R M A N C E S T A T I O N S

S e a f o o d

Baja Style Fish Tacos

Prepared Tableside with Warm Flour Tortillas
Topped with Spicy Tropical Fruit Relish, Smoked Pepper Aioli,
Roasted Tomatillo Salsa, and Shredded Cabbage

** Corn Tortillas available upon request

Herb Crusted Salmon

On Creamy Pernod Braised Fennel and Leeks
With 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 Halibut Over Dungeness Crab Brandade

With Roasted Golden Beet and Citrus Relish
Served with Blood Orange Butter Sauce and Pesto Oil

Citrus Roasted Sea Bass

Artichoke Puree
Crispy Sweet Potato Ribbons
Sautéed Lemon-Garlic Spinach

C H E F P E R F O R M A N C E S T A T I O N S

S e a f o o d

Ginger Steamed Sea Bass

With Soy Sauce, Shiitake Mushrooms, Scallions, and Chinese Parsley
Sizzled with Peanut Oil and Sesame Oil
Served with Jasmine Scented Rice

**Can be prepared Gluten Free upon request

“This is one of my favorite dishes on our menu, it’s simple and delicious.” - Chef Joe

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

Blackened Snapper

With a Brandied Lobster Sauce
Celery Root and Potato Puree
Sweet Corn Succotash

English Style Fish and Chips

Guinness Battered Cod with Tartar Sauce
Steak Fries Sprinkled with Sea Salt
Served with Malt Vinegar in a Newspaper Cone

Grilled Scallop with Crisp Pancetta and Sage

With White Wine Reduction, Cannellini Bean Puree
Kalamata-Tomato Relish, Topped with Fried Sage Leaf

C H E F P E R F O R M A N C E S T A T I O N S

S e a f o o d

S e a r e d S c a l l o p

Over Potato-Crab “Risotto”
Blood Orange Butter Sauce and Basil Essence
\$Market Price

G u l f C o a s t S h r i m p a n d G r i t s

With Green Chilis and Pepper Jack Cheese,
Sliced Green Onions and Fresh Pico de Gallo on the Side
\$15 per person

**Requires martini glass rental*

G u m b o M a r t i n i s

(Requires Martini Glass Rental)
Chicken, Andouille Sausage, Crab and Gulf Coast Shrimp
Served over Parsley Rice with a Green Onion and Gouda Hush Puppy
\$15 per person

N e w O r l e a n s S t y l e P o ’ B o y s

Fried Shrimp On Crusty French Bread,
With Crisp Shredded Lettuce and Spicy Tomato Remoulade.
Served with Zapp’s Voodoo Potato Chips

C H E F P E R F O R M A N C E S T A T I O N S

C a s u a l F a r e

R i s o t t o S t a t i o n

Choice of 2

Sundried Tomato with Heirloom Tomato and Balsamic

Roasted Butternut Squash

Three Cheese and Spinach

Wild Mushroom

Saffron

~ Upgrade with Seafood Cioppino

Pairs well with Saffron Risotto

P e n n e P a s t a S t a t i o n

Choice of 2

Spicy Tomato and Roasted Red Pepper with Oregano Ragout (V)

Beef and Spicy Italian Sausage Bolognese

Roasted Garlic, Parmesan and Olive Oil (V)

Tuscan Pesto Cream

Accompanied by Shaved Parmesan, Chili Flakes and Focaccia Bread

** Upgrade with Roasted Grilled Chicken

Upgrade with Sauteed Shrimp

W a r m C o u n t r y B i s c u i t s

Cheese and Chive Biscuits

Cream Sausage Gravy and Chicken a la King

Buttermilk Biscuits

Whipped Honey Butter, Nutella, Blackberry Jam

and Strawberry Jam, Pepper Bacon

** Upgrade with Cornmeal Muffins and Texas Chili, Shredded Pepper Jack,

Pickled Jalapenos and Green Onion

CHEF PERFORMANCE STATIONS

Panini Station

Choice of 2

Traditional Cuban with Ham, Roasted Pork, Gruyere, Pickles, and Mustard on Mexican Bolillo Bread

Little Italy Deli with Assorted Cold Cuts, Pepperoncini-Tomato Relish and Imported Cheeses

Herb Roasted Chicken, Fontina and Arugula with Sun Dried Tomato Aioli

Smoked Ham and Swiss Cheese with Marinated Red Onions

Grilled Vegetable and Mozzarella with Roasted Red Pepper Spread (V)

Tomato, Asiago and Spinach with Olive Tapenade (V)

Served with Greek Orzo Pasta Salad (V)

** Upgrade with Shaved Filet of Beef and Smoked Cheddar Cheese, Caramelized Onions
and Horseradish Dijonnaise

Gourmet Sliders Station

Choice of 2

Turkish Lamb with Moroccan Olive Relish and Tzatziki on Flat Bread

Turkey Burger with Gruyere, Smoked Bacon and Caramelized Onion Aioli

Kobe Beef with Cheddar, Tomato, Lettuce, and Dill Pickles

Crab Cake Po-Boy with Cajun Remoulade

Southwestern Veggie with Avocado Crema (V)

Pulled Pork with Tangy Cole Slaw

Accompanied by Crispy Frites, Garlic Aioli and Ketchup

Mini Napa Valley Pizzas

Choice of 2

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & 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 (V)

Hawaiian Pizza with Canadian Bacon and Grilled Pineapple

BBQ Chicken Pizza with Grilled Red Onions, Peppadew Peppers and Chipotle Cheddar and Cilantro

Buffalo Chicken Pizza with Blue Cheese and Shaved Celery and Carrots

**Flatbread Crust Available Upon Request

C H E F P E R F O R M A N C E S T A T I O N S

S o u p a n d S a n d w i c h S t a t i o n

Choice of 2

Smoked Turkey and Brie Panini with Lingonberry Chutney and Rocket Greens on Cinnamon Raisin Bread
Accompanied with White Cheddar and Cauliflower Soup

Chicken Waldorf Sandwich with Apples and Dried Currants on Whole Grain Bread
Accompanied with Cream of Celeriac and Toasted Walnut Soup

Grilled Chipotle Cheddar with Smoked Beef and Sweet Pepper Relish on Sourdough
Accompanied with Roasted Tomato Soup Lightly Creamed with Boursin

Open Faced Cucumber and Watercress Sandwich with Lemon Pepper Cream Cheese on Thin Sliced White Bread
Accompanied with Chilled Asparagus and Avocado Vichyssoise (V)

Smoked Salmon with a Citrus Dill and Caper Neufchatel Spread and Pickled Red Onion Relish on Rye
Accompanied with Potato and Leek Soup

\$14 per person

R e p u b l i c o f T e x M e x

Hand Formed 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

** Upgrade with Guacamole
Upgrade with Tequila Lime Shrimp Tacos

CHEF PERFORMANCE STATIONS

Roasts and Rolls

Roasted Breast of Turkey
with Cranberry Mayonnaise and Dark Cherry Mustard
on Fresh Biscuits and Rolls

Chianti-Porcini Marinated Tenderloin of Beef
with Three-Herb Aioli and Dijon Mustard
on Silver Dollar Buns

Herb Crusted Pork Tenderloin
with Sweet Onion Marmalade and Spicy Whole Grain Mustard
on Silver Dollar Buns

Bourbon Glazed Ham
with Fig and Golden Raisin Chutney
on Fresh Rolls

Salad Station

Choice of 2

- Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit
Baby Spinach, with Oranges, Hard-Boiled Egg, Red Onion
with Warm Bacon Vinaigrette and Red Wine 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, Pepper Bacon, Bleu Cheese Crumbles
with Roquefort Dressing
- Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese
With Herb Vinaigrette Dressing
- Baby Kale with Grilled Pear, Dried Cranberries, Roasted Butternut Squash, Feta Cheese and Candied Walnuts
With Pomegranate Champagne Vinaigrette

C H E F P E R F O R M A N C E S T A T I O N S

G o u r m e t B a r s

S o u t h e r n G r i t s B a r s

(Requires Martini Glass, Mason Jar or Ramekin Rental)

Creamy Southern-Style Grits

Served with Baked Mustard Greens, Shredded Beef Brisket, and your choice of BBQ Pulled Pork
OR BBQ Pulled Chicken

Accompanied by Chopped Scallions, Bacon Crumbles and Cheddar Cheese

** Upgrade with Sautéed Gulf Coast Shrimp

M a c - N - C h e e s e B a r s

(Requires Martini Glass, Mason Jar or Ramekin Rental)

Creamy Macaroni with Three Cheese and Béchamel Sauce

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

M a s h e d P o t a t o B a r s

(Requires Martini Glass, Mason Jar or Ramekin Rental)

Fluffy Mashed Potatoes

Served with Mushroom Demi, Buttermilk Chicken Bites and Southern Gravy
Accompanied with Chopped Scallions, Bacon Bits, Sour Cream and Cheddar

G u m b o B a r s

(Requires Martini Glass, Mason Jar or Ramekin Rental)

Chicken, Andouille Sausage, Crab and Gulf Coast Shrimp

Served over Parsley Rice with a Green Onion and Smoked Gouda Hush Puppy

C H E F P E R F O R M A N C E S T A T I O N S

G o u r m e t B a r s

S t u f f e d A v o c a d o s

(Requires Bolla Glass Rental)

Quartered Avocados served in a Bolla Glass Filled with
Classic Chicken Salad with Sliced Almonds and Fresh Grapes

C h o i c e o f 1 S e a f o o d I t e m

Shrimp and Scallop Ceviche with Cilantro and Crisp Tortilla Strips
New Orleans Style Shrimp Louis
Shrimp Greek Salad with Feta and Lemon-Oregano Vinaigrette

Accompanied by Blue Cheese Crumbles,
Applewood Smoked Bacon and Chopped Tomatoes

\$15 per person

F r e n c h F r y S t a t i o n

C h o i c e o f 1

Saucy Buffalo Chicken, Blue Cheese Crumbles, Ranch Dressing and Waffle Fries
Accompanied by Carrot and Celery Sticks

OR

Tex Mex Beef Chili, Scallions, Bacon Bits, Jalapenos, Queso, Sour Cream, and Tater Tots

C H E F P E R F O R M A N C E S T A T I O N S

D e s s e r t

B r a n d y F l a m b é e d S p i c e d P e a r s

Served over Vanilla Bean Ice Cream and Crepes with Candied Nuts

B a n a n a s F o s t e r F l a m b é e d T a b l e s i d e

Served over Vanilla Bean Ice Cream with Brown Sugar, Sweet Cream Butter and Rum
Topped with Valrohna Chocolate Pearls

S ' m o r e s B a r

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

Homemade Marshmallows, Flame Toasted Honey and Chocolate Graham Crackers and Hershey's Chocolate
Bars, Peanut Butter Cups, Salted Caramel Squares, Peppermint Patties, White Chocolate Bars

Inquire for Pricing for Additional Toppings!

C r è m e B r u l e e

(Requires Ramekin Rental)

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

T r i p l e B e r r y C o b b l e r o r P a r k e r C o u n t y P e a c h C o b b l e r

Served over Vanilla Bean Ice Cream

H o m e m a d e I c e C r e a m S a n d w i c h e s

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

** Additional flavors available upon request

CHEF PERFORMANCE STATIONS

Mini Milkshakes and Floats

May be displayed or passed

Please select two of the following . . .

Vanilla, Strawberry, or Chocolate Milkshakes with Whipped Cream
Dreamside Milkshake Garnished with a Sugar Cookie
Cherry Coke Float with Vanilla Ice Cream
Root Beer Float with Vanilla Ice Cream

** Additional flavors available upon request

Jewel Desserts

Choice of 5

May be Displayed or Passed

Mini Tiramisu in Lions Head Bowl with Mocha Mousse
Lemon Bars Topped with Candied Orange Peel
Mini Double Fudge Brownies
Mini Raspberry Linzer Bars
Hand-Rolled Truffle Pops
Pecan Caramel Diamonds
Mini Amaretto Cannoli's
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 Valrohna Chocolate Pearls
Passionfruit Mousse and Candied Ginger Pound Cake
with Tropical Fruit and Coconut

** Mini Dessert Selections Continued On Next Page

C H E F P E R F O R M A N C E S T A T I O N S

Mini Cookies *(each flavor is one flavor)*

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

Two-Bite Pies *(each flavor is one selection)*

Cherry, Chocolate Cream, Pecan, Key Lime,
Coconut Cream, Strawberry Rhubarb

Micro Mini Cupcakes *(each flavor is one flavor)*

Strawberry, Chocolate, Lemon, Red Velvet,
Carrot Cake with Cream Cheese Icing