

SEATED DINNER

First Courses

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

Asian Tuna Tartare with Spicy Tropical Fruit Relish and Shredded Wonton
(GF on Request)

Wild Mushroom Strudel with Red Pepper Coulis and Herb Emulsion

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

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

Goat Cheese Custard Topped with Pomegranate Seeds
Sea Salt Glazed Pecans and Dijon Vinaigrette

Citrus Dungeness Crab Salad Dressed with Lemon Puree and Mustard Seeds
Topped with Micro Sorrel

S E A T E D D I N N E R

First Courses

S o u p

Vermont Cheddar Creamed Cauliflower with Sunchoke and Truffle Oil

(GF)

Chilled Avocado Vichyssoise with Sweet Crab and Herb Oil

(GF)

Butternut Squash Puree with Toasted Pine Nuts and Chives

(GF, Vegan upon request)

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

S a l a d

All Salads can be prepared Gluten Free on Request

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

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

Asian Salad with Seasonal Greens, Pickled Daikon and Carrots, Enoki Mushrooms, Japanese Cucumber,
Lotus Root, Tamari Ginger Vinaigrette, and Toasted Sesame Seeds

Spring Greens with Blue Cheese Crumbles, Crisp Granny Smith Apples, Dried Cranberries,
Spiced Nuts and Herb Vinaigrette

Spinach Leaves with Assorted Citrus Segments, Quail Egg, Crispy Pancetta, and Red Wine Vinaigrette

Southwest Caesar with Hearts of Romaine, Grilled Corn, Roasted Sweet Peppers, Black Beans,

SEATED DINNER

First Courses

Salad (continued)

Watermelon and Heirloom Tomato Salad in a Radicchio Cup with Red Onion, Feta, Pine Nuts,
Basil Chiffonade, Black Pepper, 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

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, Sliced Scallions
and Oregano-Feta Vinaigrette

S E A T E D D I N N E R

Poultry Entrée

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

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

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

Pecan-Crusted Chicken with Stone-Ground Mustard Cream Sauce, Haricot Verts and Southern Grits Cake

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

Old Fashioned Chicken Pot Pie with Corn Meal Chive Crust,
Served with Baby Greens, Heirloom Tomato Confit, and Champagne Vinaigrette

**Requires Ramekin Rental*

Chicken Marsala with Mushrooms, Mascarpone Polenta Cake, Garlic and Olive Oil Broccoli Rabe

Chicken Tikka Masala on top of Steamed Jasmine Rice with Cilantro Yogurt and Zucchini Coins

Grilled Pesto Chicken with Saffron Risotto and Provencale Ratatouille

S E A T E D D I N N E R

Pork Entrée

Roasted Pork Loin with Caramelized Bacon Jam, Black Pepper Creamed Corn and Roasted Root Vegetables

Mustard Glazed Pork Tenderloin with Savory Rosemary-Goat Cheese Bread Pudding,
Butternut Squash and Dijon Pork Demi

Lamb Entrée

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

Vegetarian Entrée

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

Eggplant Ratatouille Wrapped in Puff Pastry with a Trio of Sauces

S E A T E D D I N N E R

Beef Entrée

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

Red Wine Braised Short Rib with Mascarpone Polenta, 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

Mignon of Bistro Style Steak au Poivre with Cognac Peppercorn Cream, Gruyere Gratin Potatoes
and Citrus Steamed Asparagus

Grilled Cowboy Steak with Truffled Cream Spinach, Scalloped Potatoes and Béarnaise Butter
(Vessel Rental Required)

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

Braised Veal Cheek with Roasted Apple, Sunchoke Cream and Calvados Demi Glace

Veal Chop Marsala with Wild Mushroom Risotto and Sautéed Zucchini

SEATED DINNER

Seafood Entrée

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, Scallions, and Sizzled with Peanut Oil

Served over Jasmin Rice

(Requires Bowl Rental)

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

Red Snapper Braised in Tomato Broth, Fennel Pollen, Cipollini's, Capers, Saffron Potatoes

Served with a Caramelized Roasted Lemon Half

(Requires Bowl Rental)

Pecan Crusted Trout with Sage Brown Butter Sauce, Honey Roasted Butternut Squash

and Wilted Greens with Pepper Bacon

Butter Poached Lobster Tail with Mascarpone Ravioli, Lemon Scented Swiss Chard

and Saffron Butter Sauce

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

Food *Glorious* Food
C a t e r i n g D a l l a s

Roasted Sea Bass with Forbidden Rice and Sesame Snow Peas

Served with Mango Relish

S E A T E D D I N N E R

Duo Plate Entrée

Grilled Filet of Beef with Shallot Demi

Citrus Roasted Sea Bass with Tarragon-Chive Butter

Accompanied with Dill Whipped Potatoes and Seasonal Baby Vegetables

Achiote Grilled Filet of Beef with Smoked Bacon Sofrito

Tequila Roasted Shrimp with Smoked Pepper Butter Sauce

Accompanied with Poblano and Chipotle Cheddar Potato Cake and Citrus Steamed Asparagus

Seared Mignon of New York Strip with Burgundy Demi Glace

Grilled Scallop OR Herb Crusted Salmon with Citrus Beurre Blanc

Accompanied with Boursin Potato Mousseline and Seasonal Baby Vegetables

Coq au Vin (Skinless Boneless Thigh) with Wild Mushrooms and Pearl Onions

Red Wine Braised Short Rib

Accompanied with Horseradish Mashed Potatoes and Seasonal Baby Vegetables

Herb Crusted Pork Tenderloin

Seared Scallop with Smoked Pepper Butter Sauce

Accompanied with Saffron Rice Croquette and Seasonal Vegetables

Herb Crusted New Zealand Rack of Lamb with Pinot Noir Reduction

Citrus Roasted Halibut with Artichoke Puree

Accompanied with Dill Whipped Potatoes and Seasonal Baby Vegetables

Grilled Petite Mignon

Butter Poached Lobster

Accompanied with Steamed Asparagus and Chive Potatoes

S E A T E D D I N N E R

D e s s e r t

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

(Requires Martini Glass Rental)

Maple Crème Brulee with Apricot-Cinnamon Compote

(Requires Ramekin Rental)

Seasonal Berry and Lemon Trifle with White Chocolate

Seasonal Sorbets with Sugar Cookie and Fresh Berries

S E A T E D D I N N E R

D e s s e r t (c o n t i n u e d)

Warm French Apple Tart with Caramel Cream

Mexican Cinnamon Chocolate Cake with Kahlua Cream

Old Fashioned Strawberry Rhubarb Tart

Key Lime Tart

Chef's Seasonal Cheesecake

M i n i D e s s e r t T r i o

Choice of 1

Warm Whiskey Cake with Caramelized Pecans

Mini Chocolate Tart

Mini Banana Pudding

Mini Strawberry Rhubarb Tart OR Triple Berry Pot de' Crème

Lemon Curd

Berry Tart

Food *Glorious* Food
C a t e r i n g D a l l a s