

FGF

CATERING DALLAS

SEATED DINNER

First Courses

Amuse-Bouches

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 upon 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

Soups

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



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First Courses

Salads

All Salads can be prepared Gluten Free upon 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, Queso Fresco, and Crisp Tortilla Strips

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

SEATED DINNER

Poultry Entrées

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

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

Pork Entrées

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 Entrées

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

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Vegetarian Entrées

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

Handmade Poblano and Panela Tamales (GF)

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

Olive Oil Roasted Spaghetti Squash (GF+Vegan)

With Basil Marinara and Grilled Portobello-Olive Ragout

Grilled Portobello Mushroom (GF + Vegan)

Seasonal Vegetables and Roasted Marble Potatoes

Beef Entrées

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

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

Achiote Rubbed Beef Tenderloin

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

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Seafood Entrées

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 and served over Jasmin Rice

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

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

Roasted Sea Bass with Forbidden Rice and Sesame Snow Peas
Served with Mango Relish

SEATED DINNER

Duo Plate Entrées

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

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Dessert

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

Mexican Cinnamon Chocolate Cake with Kahlua Cream

Old Fashioned Strawberry Rhubarb Tart

Key Lime Tart

Chef's Seasonal Cheesecake

Mini Dessert Trio

Please select 3 of the following . . .

Warm 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