



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

AMERICAN BREAKFAST

Assorted Breads: Muffins, Scones, and Danishes

Fluffy Scrambled Eggs (*add cheese for .50*)

Choice of One Meat: Applewood Smoked Bacon, Pork

Sausage, or Chicken Sausage

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

PREMIUM BREAKFAST SPREAD

French Toast Casserole with Cinnamon Brioche

Fluffy Scrambled Eggs (*add cheese for .50*)

Choice of One Meat: Applewood Smoked Bacon, Pork

Sausage, or Chicken Sausage

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

PREMIUM ADD-ONS

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

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

Bagels with Cream Cheeses: Sundried Tomato, Garlic, and Strawberry

Breakfast Tacos

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

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

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

Chicken and Waffles with Hot Honey Gravy, Maple Syrup



BRUNCH SMALL PLATES

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 \$8.00 per person

FRITTATA STATION

Artichoke and Red Pepper

Goat Cheese and Spinach

Wild Mushrooms, Prosciutto, and Asparagus

Applewood Smoked Bacon and Gruyere

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 Sundried Tomato Puree

Yogurt with Fresh Herbs

Spicy Mojo

Cheesy Bechamel

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

CRUDITE BAR

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



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 Wholewheat 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 Wholewheat Hoagie

Mediterranean Vegetable Grilled Zucchini, Bell Pepper and Eggplant, Sundried 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 **V**

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 Vegetable, Shredded Lettuce, and Green Goddess **VG**

Herb-Garlic Tortilla Filled with Buffalo Chicken Caesar, Gem Lettuce, Crisp Chicken, 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**

Upgrade: \$4.00/\$6.00 (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 Sundried 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 Peccorino

Lemon Squares and Double Fudge Brownies

Rolls and Butter

UPTOWN DELI

Soup de Jour

Ciliegine Pesto and Tomato Salad

Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese

Mixed Field Greens with Balsamic Vianigrette

Choice of Any Three Sandwiches *(See Box Lunch Selection)*

Homemade Potato Chips

Double Fudge Brownies

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

Tres Leches Cake with Fresh Fruit

LITTLE ITALY

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino Ciliegine

Caprese Salad

Fire Roasted Vegetables and Orrichiette 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

The 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 Needle Salad, Toasted Peanuts, and Soy Vinaigrette

Marinated Grilled Beef over Spinach Leaves, Goat Cheese, Pinenuts, Oven Cured Tomatoes, Marinated Haricot 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 for \$25)*

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 Gruyere

Caramelized Onion Whipped Potatoes

Garlic Roasted Tri-Colored Marble Potatoes

CUSTOMIZE YOUR LUNCH BUFFET

DESSERTS

(Select Three)

SIGNATURE

Mini Tirimisu 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 Valrhoria Chocolate Pearls
Passionfruit Mousse with Tropical Fruit and Coconut

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

PRE-SET INDIVIDUAL

Upgrade: \$3.00 per person

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





HORS D'OEUVRES *(PASSED)*

VEGETARIAN

Eggplant Cannelloni Provencale stuffed with Vegetables, Goat Cheese, and Tomato Confit, on top of Crisp Potato Galette **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 with Roasted Pine Nuts and Pecorino Shooter

Dubliner White Cheddar and Cauliflower Soup Shooter

Seasonal Vegetable Crudite with Red Pepper Hummus Shooter **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

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 Jalapeno 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 Gruyere, Smoked
Bacon, and Caramelized Onion

Santa Fe Chicken Tortilla Soup Shooter with Queso Fresco
and Cilantro

Upgrade:

Maple Glazed Duck Breast on a Sweet Potato Scone with
Pecan Pumpkin Butter

Mini Smoked Duck Nacho with Goat Cheese and Mango
Pico **GF**

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

Upgrade:

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**

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

Provencale 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

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

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, Chipotle Cheddar, and Cilantro

MINI PIZZAS



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

Upgrade:

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

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, Jalapenos, 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 Rock Glass)

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, and Tomato Confit in a round glass

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

FRUITS AND CHEESES

Imported and Domestic Cheeses

Grape Clusters and Dried Apricots, Dried Fruits

Baguette Slices and Pumppernickel 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 Rasin

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

TEXAS BBQ

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**



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

For 2 Entrees, Add per person cost added to higher priced entree.

For 3 Entrees, Add per person cost added to higher priced entree.

For an Additional Side or Salad, Add per person

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

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 Rasin

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 STYLE

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 Haricot 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 Provencale Ratatouille

LAMB

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

PLATED DINNER

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 and 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 Jasmin 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 raita, 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 Haricot 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

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 Cipolini

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)

Sundried 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

Upgrade:

Roasted Grilled Chicken or Sautéed Shrimp

TACOS STATION

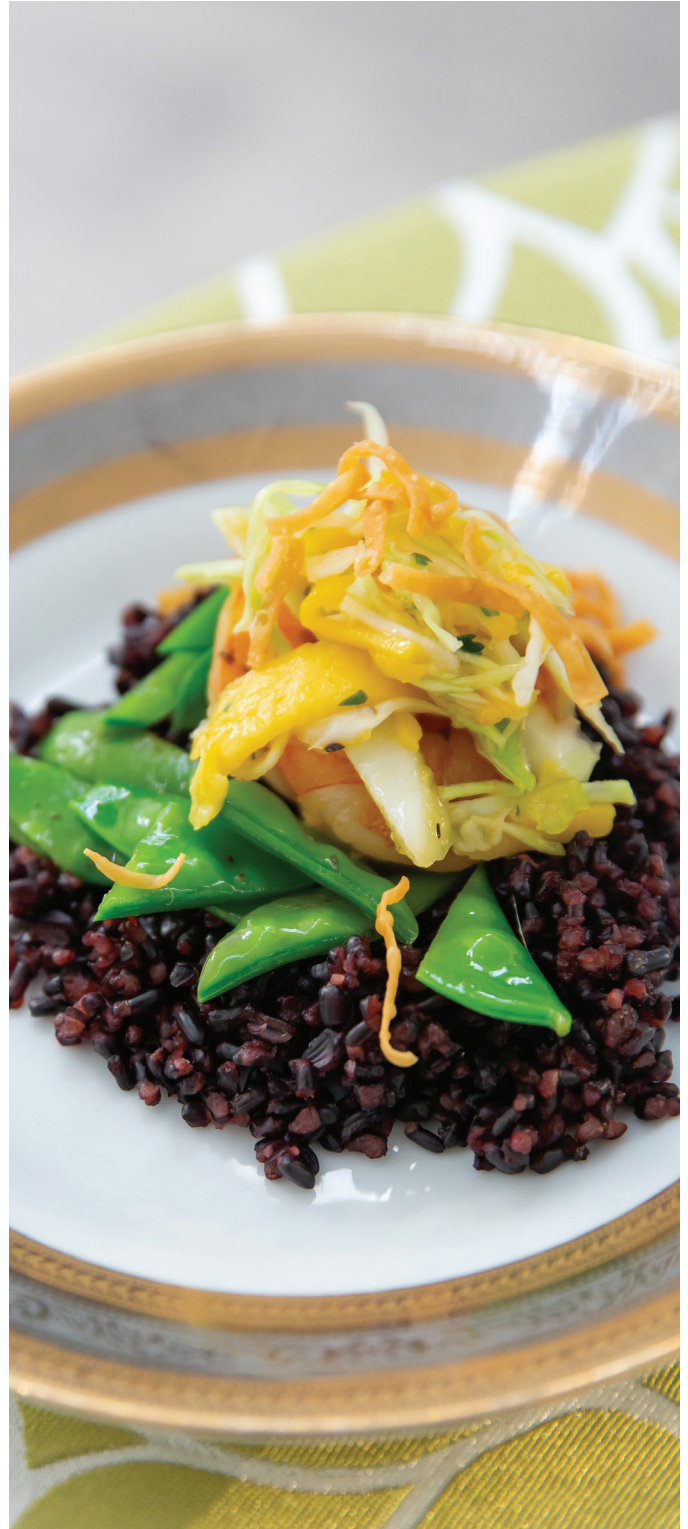
Corn and Flour Tortillas, Warmed Tableside on a Flatbed Griddle

Adobo Beef, Chipotle Chicken, and Flame Roasted Vegetables

Accompanied by Pico de Gallo, Sour Cream, Fresh Limes, Cilantro, Shredded Cheddar Cheese, and Tomatillo Salsa

Upgrade:

Grilled Tequila Lime Shrimp



SIGNATURE STATIONS

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

Upgrade:

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, Jalapenos, 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

Flambeed 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 BRÛLÉE

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 Soft Buns 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

