



## Fall/Winter Heavy Hors d'oeuvres Menus

### Suggested Menu One

Braised Beef Short Ribs on Parmesan Polenta Wedges  
with Truffled Aioli & Micro Arugula

Wood-grilled Chicken & Artichoke Skewers  
with Lemon Shallot Reduction

Fontina Risotto Cakes  
with Roasted Tomato & Garlic Ragout

Grilled Flatbread Pizzettes topped Arugula, Figs, Chevre & Fig Mostarda

Roasted Brussels Sprouts with Wine-poached Grapes, Toasted Walnuts & Balsamic Reduction

\*\*\*Pricing varies based on guest count\*\*\*

### Additional Options

Shrimp Scampi Bruschetta  
*Sauteed Shrimp in White Wine, Butter, Garlic & Lemon Juice  
served on Herb Grilled French Bread*

Gnocchi Shooters with Pumpkin Sage Cream

Prosciutto wrapped Dates, stuffed with Gorgonzola

Smoked Pork Tenderloin on Sweet Potato Biscuits  
with Cranberry Balsamic Chutney & Rosemary Aioli

Dijon-Rosemary Crusted Lamb Lollipops with Zinfandel Reduction

Seared Scallops served over Parsnip Puree with hints of Vanilla & Nutmeg  
in Porcelain Spoons

Prosciutto, Pear, Brie & Rosemary Honey Paninis



## Suggested Menu Two

Texas Steak Sliders

*Peppercorn-Crusted Grilled Beef Medallions on House-Made Rolls  
with Horseradish Cream, Bourbon Demi-Glace, & Crispy Shallot Rings*

BBQ'd Shrimp & Grit Bites

*Sautéed Gulf Shrimp on White Cheddar Grit Cakes with Smoked Tomato Butter*

Mini Mason Jar Mac & Cheese with Toasted Garlic Breadcrumbs

Roasted Vegetables

*Asparagus, Butternut Squash, Cauliflower, Beets, Brussels Sprouts & Red Onion*

Rustic "1015" Onion Tartlets

*A Savory Pastry filled Caramelized Sweet Onions, Gruyere Cheese, & Cream, baked to a Golden Brown*

\*\*\*Pricing varies based on guest count\*\*\*

### Additional Options

Roasted Beet & Apple Tartare Crostini  
with Whipped Chevre

"Hot & Crunchy" Quail Lollipops  
*Almond, Cornflake, & Sesame crusted & fried Quail Legs; drizzled with Jalapeno-infused Honey*

Texas "BLT" Bites  
*Fried Green Tomatoes topped with Applewood Smoked Bacon, Garlic Mayo & Micro Arugula*

Smoked Chicken & Andouille Sausage Jambalaya Cakes  
with Comeback Sauce

Pulled Pork on Johnny Cakes  
with Apple Slaw & Molasses BBQ Sauce

Bacon-Wrapped Quail Breasts  
glazed with Chipotle Blackberry Reduction

Sweet Potato Gaufrettes topped with Duck Confit & Chipotle Cranberry Chutney



### Suggested Menu Three

Smoked Brisket & Caramelized Onion Quesadillas  
with Ancho BBQ Sauce

Mesquite Grilled Chicken Diablos  
wrapped in Applewood Smoked Bacon & Stuffed with Monterey Jack

Butternut Squash, Poblano & Wild Mushroom Empanadas  
with Charred Tomatillo Crema

Stuffed Avocados  
*Halved & Scored Avocados stuffed with Mango Pico, Roasted Poblano Crema, & Cotija*

Savory Green Chile Cheesecake with Tortilla Crust  
topped with Sweet Piquillo Relish, served with Tostada Chips

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#### Additional Options

Lump Crab Cakes  
with Jalapeno Remoulade

Two-bite Hot & Crunchy Avocado Tacos  
*Cornflake, Almond, & Sesame Crusted & Fried Avocado in Petite Flour Tortillas  
topped with Honey Habanero Aioli & Mango Slaw*

Grilled Ancho Chile Shrimp Tostaditas  
with Guacamole & Grilled Pineapple Relish

Green Chile Mac & Cheese Fritters

Jalapeno Bacon-wrapped Quail Breast, with Chipotle Blackberry Reduction

Huitlacoche Sopas  
with Pasillo Chile Crema, Charred Corn Pico & Queso Fresco



## Fall/Winter Dinner Buffet Menus

### Suggested Menu One

#### Passed Hors d'oeuvres

Texas "BLT" Bites

*Fried Green Tomatoes topped with Applewood Bacon, Garlic Aioli, & Micro Arugula*

Pimento Cheese on Shortbread Wafers  
topped with Bourbon Pepper Jelly

#### Dinner Buffet

Pecan-Crusted & Shiner Bock-Glazed House Smoked Salmon  
with Whole Grain Dijon Sauce

Smoked Pork Tenderloin  
with Fall Fruit Chutney

Scalloped Yukon Gold & Sweet Potato Gratin

Field Green Salad with Tart Apples, Texas Chevre, & Cider Vinaigrette

Sautéed Green Beans  
with Shallot Butter

\*\*\*Pricing varies based on guest count\*\*\*

#### Additional Options

Texas Wedge Salad  
with Crispy Bacon, Smoked Tomatoes, Crumbled Blue Cheese & Buttermilk Dressing

Roasted Beef Tenderloin  
with Whiskey Demi-Glace & Horseradish Aioli

Baked Mac & Cheese with Toasted Garlic Breadcrumbs

Southern Cornbread Dressing Stuffed Chicken Breast  
with Cranberry Pan Gravy



## Fall/Winter Dinner Buffet Menus

### Suggested Menu Two

#### Passed Hors d'oeuvres

Pulled Pork Tostaditas  
topped with Black Bean Refrito, Cilantro Aioli & Apple Pico

Green Chile & Goat Cheese Tartlets with Pepita Pesto

#### Dinner Buffet

Coffee-crusted Beef Medallions  
with Southwestern Demi-Glace & Jalapeno Bearnaise

Spinach & Mushroom Tamale Stuffed Breast of Chicken  
with a Charred Tomatillo Crema

Smoked Gouda Mashed Potatoes

Roasted Brussels Sprouts  
with Cumin Brown Butter

Chipotle Caesar Salad with Smoked Tomatoes, Red Chile Tortilla Crisps, & Cotija

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#### Additional Options

Smoked Pork Tenderloin  
with Orange Serrano Reduction & Chimichurri Sauce

Arugula Salad with Roasted Butternut Squash, Tart Apples, Toasted Pepitas, & Sherry Vinaigrette

Chipotle Sweet Potato Mashers

Green Chile Mac & Cheese

Tortilla-crusted Avocado Fries topped with Black Bean-Corn Pico & Jalapeno Crema



## Fall/Winter Dinner Buffet Menus

### Suggested Menu Three

#### Stationary Hors d'oeuvres

##### Bruschetta Bar

*offering Roasted Red Bell Pepper Caponata, Warm Spinach Artichoke Dip, & Savory Wild Mushroom & Gorgonzola Cheesecake with Herbed Parmesan Crust & Port braised Fig Chutney served with Crostinis & Focaccia Toasts*

#### Dinner Buffet

Roasted Inside Round of Beef with Garlic & Herb Crust  
served with Red Wine Demi-Glace & Rosemary Aioli  
*Attendant carving tableside*

Roasted & Stuffed Breast of Chicken  
with Sundried Tomato, Spinach & Garlic Ricotta-Cream Cheese, finished with a White Wine Reduction

Gnocchi with Parmigiano Reggiano Cream Sauce

Field Green Salad with Roasted Pears, Gorgonzola, Toasted Walnuts, & Balsamic Vinaigrette

Roasted Asparagus

\*\*\*Pricing varies based on guest count\*\*\*

#### Additional Options

Penne Pasta with Roasted Butternut Squash & Sage-Walnut Pesto

Maple glazed Salmon Filets  
with Pear-Fig Mostarda

Rosa di Parma  
*Beef Tenderloin stuffed with Parmigiano-Reggiano, Prosciutto, Spinach & Herbs  
finished with Red Wine Demi-Glace*

Creamy Polenta with Wild Mushroom Ragu