



Fall/Winter Seated Dinner Menus Menu One

Passed Hors d'oeuvres

Fritti Artichoke Quarters with Lemon Rosemary Aioli

Beef Carpaccio on Grilled Focaccia Toast
with Dijon-Caper Cream, Shaved Parmesan & Micro Arugula

Plated Salad

Arugula & Radicchio Salad with Roasted Pears, Toasted Walnuts, Gorgonzola, & Sherry Vinaigrette

Grilled Focaccia with Extra Virgin Olive Oil

Plated Dinner

Red Wine Braised Beef Short Ribs

~or~

Wood-Grilled Chicken Involtini

Stuffed with Prosciutto, Mozzarella, & Sage, drizzled with Balsamic Fig Reduction

Roasted Garlic Mashed Potatoes

Charred Broccolini

Pricing varies based on guest count

Additional Options

Salmon Oreganata

Crusted in Breadcrumbs, Garlic, Oregano, & Parsley, served with White Wine-Lemon Butter

Creamy Roasted Tomato Soup Sips
Garnished with Basil Oil & Grilled Mozzarella Cheese Sandwiches

Roasted Beef Tender
with Wild Mushroom Demi-glace & Gorgonzola Compound Butter

Roasted Butternut Squash, Sage & Parmesan Risotto

Classic Caesar Salad with Herbed Croutons & Shaved Parmesan

Truffled Asparagus



Menu Two

Passed Hors d'oeuvres

Lump Crab Cakes with Remoulade & Apple-Fennel Slaw

Triple Cream Brie in Phyllo Cups with Chipotle Cranberry Chutney

Plated Salad

Field Green Salad with Tart Apples, Dried Cranberries, Candied Pecans & Cider Vinaigrette

Sweet Corn Muffins with Whipped Butter

Plated "Dual" Entree

Herb & Garlic Crusted Beef Tender
with Jalapeno Béarnaise

Maple-Bourbon Glazed Filet of Salmon
with Whole Grain Dijon Sauce

Creamy Smoked Gouda Grits

Roasted Jumbo Asparagus

Pricing varies based on guest count

Additional Options

Scalloped Yukon Gold Potato Gratin, layered & baked with Gruyere & Cream

Smoked Brisket on White Cheddar Grit Cakes
with White BBQ Sauce & Pickled Red Onions

Herbed Breast of Chicken Stuffed with Wild Rice & Southern Greens, served with Thyme Gravy

Braised Collard Greens

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

Cayenne Maple glazed Brussels Sprouts with Candied Pecans



Menu Three

Passed Hors d'oeuvres

Ancho Butternut Squash Risotto Cakes topped with Sage-Pepita Pesto

Smashed Avocado Tostaditas
garnished with Pomegranate Arils

Plated Salad

Romaine Salad with Heirloom Carrot Ribbons, Avocado, Toasted Pepitas & Citrus Vinaigrette

Jalapeno Corn Muffins with Whipped Butter

Plated Entree

Coffee-spice Rubbed Beef Tender
garnished with Morita Chile-Garlic Compound Butter & Crispy Onion Rings

~or~

Spinach & Corn Tamale Stuffed Breast of Chicken
with White Mole Sauce

Manchego & Pimentón Potatoes au Gratin

Sauté of Asparagus, Mushrooms & Onions

Pricing varies based on guest count

Additional Options

Cayenne Cheddar Wafers topped with Green Chile-Goat Cheese & Roasted Red Bell Pepper Relish

Crispy Birria & Oaxaca Taquitos
served with Birria Consommé Dipping Sauce

Southwestern Sweet Potato, Kale & Poblano Cakes
drizzled with Avocado Crema

Gulf Black Drum with Cilantro Lime "Beer Blanc"
lightly dusted in flour & pan-seared

Bacon wrapped & Mesquite grilled Jumbo Shrimp
stuffed with Jalapeno & Monterrey Jack