



Spring/Summer Heavy Hors D'oeuvres Menus

Menu One

Wood-Grilled Chicken & Artichoke Skewers
with Lemon Shallot Reduction

Sauteed Shrimp on Parmesan Polenta Cakes
with Calabrian Chili Cream

Rustic Spinach Ricotta Pine Nut Tartlets

Hearts of Palm Salad in Cucumber Cups
with Lemon Chive Aioli

Truffled Arancini Stuffed with Fresh Mozzarella

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

Additional Options

Mediterranean Lamb Sliders
with Feta, Lemon Mint Aioli & Roasted Red Bell Pepper Jam

Blackened Steak Bruschetta with Crumbled Gorgonzola & Baby Arugula

Antipasti Skewers
*Soppressata, Marinated Artichoke Hearts, Fontina, Kalamata Olives, Salami,
Fresh Mozzarella & Sweetly Pepper Drops*

Mediterranean Stuffed Avocado
Halved & Scored Avocados Stuffed with Spinach Crema, Hearts of Palm Relish & Feta

Melon Cubes with Fresh Mozzarella Pearl & Micro Basil
Marinated in Honey Citrus Vinaigrette

Grilled Margherita Pizzettes
*Vine Ripened Tomatoes, Fresh Mozzarella & Basil
on Housemade Flatbread, Brushed with Basil Pesto, Drizzled with Balsamic Reduction*



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 & Grits

*Sautéed Gulf Shrimp & Creamy White Cheddar Grits Served in Mini Mason Jars
with Smoked Tomato Butter*

Deviled New Potatoes

Blanched Baby New Potatoes, Stuffed with Dijon-Dill-Sour Cream Potato Salad

Farmer's Market Crudité

*Asparagus, Crew-Cut Carrots, Cucumbers, Cherry Tomatoes, Broccoli, Sugar Snap Peas & Radishes
with Green Goddess Dipping Sauce*

Pimento Cheesecake with Pecan Crust

Garnished with Bourbon Pepper Jelly & Served with Crostini's

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

Additional Options

Blue Cheese-Tarragon Deviled Eggs

Zucchini & Herbed Chevre Tartlets

Pulled Pork in Sweet Cornbread Cups
with White BBQ Sauce & Bourbon Peach Chutney

Fried Green Tomatoes topped with Roasted Rell Bell Pepper & Sweet Corn Chevre
drizzled with Basil Buttermilk Dressing

Smoked Chicken & Andouille Sausage Jambalaya Cakes
with Comeback Sauce

Smoked Pork Tenderloin on Buttermilk Biscuits
with Jezebel Sauce & Herbed Aioli

Roasted Brussels Sprouts with Cayenne-Maple glaze & Candied Pecans

Miniature Muffaletta Sandwiches
*Genoa Salami, Smoked Ham, Cotto Salami, Provolone & Mozzarella layered
on a Muffaletta Roll with Olive Tapenade Spread*



Menu Three

Smoked Brisket on Cotija Grit Cakes
with Chipotle Aioli & Pickled Red Onion

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

Green Chile Mac N' Cheese Fritters

Mexican Street Corn
Served in Mini Mason Jars

Watermelon-Queso Fresco bites
marinated in honey serrano vinaigrette & garnished with micro cilantro

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

Additional Options

Grilled Chicken Tinga Quesadillas
with Avocado Salsa Verde & Honey Chile-Lime Crema

Mini Watermelon Radish Tacos
with Carnitas, Pickled Red Cabbage Slaw, Grilled Pineapple Pico & Cilantro-Lime Aioli

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

Black Bean, Corn, Poblano & Monterrey Jack Empanadas
with Charred Tomatillo Crema

Jalapeno Popper Deviled Eggs

Seafood Paella Cakes topped with Saffron Aioli & Shaved Manchego

Avocado, Jicama & Mango Salad
on Cucumber Rounds

Chorizo-Elote Grilled Flatbread with Smoked Oaxaca, Pickled Red Onion, Jalapeno & Cilantro



Spring/Summer Dinner Buffet Menus

Menu One

Passed Hors D'oeuvres

Two-Bite "Hot & Crunchy Avocado" Tacos
*Cornflake, Almond, & Sesame Crusted & Fried Avocado in Tiny Flour Tortillas
with Honey-Habanero Aioli & Mango-Jalapeno Slaw*

Ceviche Shooters

*Fresh Gulf Seafood, Marinated in Lime Juice, Cilantro, & Chiles, infused with Tomatoes & Sweet Onions
Served in Shot Glasses with A Tortilla Crisp*

Dinner Buffet

Smoked Pork Tenderloin
with Orange Serrano Reduction & Chimichurri Sauce

Green Chile & Goat Cheese Stuffed Breast of Chicken

Black Bean, Corn, & Rice Salad
with Honey Cilantro-Lime Vinaigrette

Stuffed Avocados with Roasted Poblano Crema, Mango Pico & Cotija

Chipotle Caesar Salad
with Red Chile Tortilla Crisps & Queso Fresca

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

Additional Options

Shiner Bock-glazed House-smoked Salmon
with Mango-Cucumber Pico

Chimichurri Potato Salad

Carne Asada Street Tacos
Marinated & Grilled Steak on Flour Tortillas with Chimichurri, Pickled Red onion, Queso Fresco

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

Seafood Ceviche Mini Chalupas
*Fresh Gulf Shrimp & Mahi Mahi, marinated in Lime & Orange Juice. Cilantro, & Chiles, infused with
Tomatoes & Sweet Onions, served on crispy street-size Chalupas with Smashed Avocado*



Menu Two

Passed Hors D'oeuvres

Texas "BLT" Bites

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

Pimento Cheese on Savory Shortbread Wafers
topped with Bourbon Pepper Jelly

Dinner Buffet

Herb & Garlic-Crusted inside Round of Beef
with Horseradish Cream & Au Jus
Attendant Carving Tableside

Pecan Crusted Chicken Breast
with Dijon-Thyme Sauce or Seasonal Fruit Chutney (Strawberry-Rhubarb, Bourbon-Peach, Apricot-Thyme)

Baked Mac N' Cheese Gratin

Field Green Salad with Strawberries, Candied Pecans, & Champagne Vinaigrette

Rustic Sweet Onion Tart

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

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

Additional Options

Southern Battered & Fried Breast of Chicken
with Lavender Honey & Cream Gravy

Lump Crab Cakes
with Lemon Dill Aioli

Butter Lettuce Salad with Cherry Tomatoes, Sliced Radishes, Cucumbers, & Herbed Buttermilk Dressing

French-style Potato Salad with Lemon, Shallots, Scallion & Fresh Dill

Blanched Green Beans & Sugar Snap Peas
in Roasted Red Onion Vinaigrette

Spring Macaroni Salad with Poached Jumbo Shrimp, Peas, Celery, Green Onion & Dill-Buttermilk Dressing



Menu Three

Passed Hors D'oeuvres

Fritti Artichoke Quarters
with Lemon Rosemary Aioli

Spinach, Walnut, & Feta Stuffed Piquillo Peppers
with Parsley Mint Oil

Dinner Buffet

Honey-Glazed, House-Smoked Salmon
with Cucumber-Dill Sauce

Wood-Grilled Breast of Chicken
with Citrus-Artichoke Sauce

Orzo Pasta with Cherry Tomatoes, Sweet Corn, Feta, Roasted Garlic, & Basil Pesto

Roasted Vegetables

Asparagus, Carrots, Zucchini, Summer Squash, Tri-Peppers, Mushrooms & Red Onions

Classic Caesar Salad
with Herbed Croutons & Shaved Parmesan

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Additional Options

Fontina Risotto Cakes
with Herbed Aioli & Olive Tapenade

Grilled Steak Tagliata
*Herb & Garlic Crusted Steak Sliced into Medallions
served with Chianti Demi-Glace &
Italian Salsa Verdi - A Fresh Sauce of Parsley, Chives, Shallots, Capers, Sherry Vinegar, & Olive Oil*

Truffled Mac & Cheese with Spring Peas, Bacon & Toasted Garlic Breadcrumbs

Grilled Asparagus & Broccoli with Orange Aioli, Champagne Vinaigrette & Crushed Pistachios

Farfalle Pasta with Spring Peas, Roasted Garlic, Shaved Parmesan & Lemon Parsley Pesto

Arugula Salad with Shaved Fennel, Parmesan Curls & Meyer Lemon Vinaigrette

Watermelon-Cucumber Salad with Red Onion, Basil, Mint & Honey-Citrus Dressing