



Spring/Summer Seated Dinner Menus Menu One

Passed Hors D'oeuvres

Baked Triple Cream Brie in Phyllo Cups with Apricot Thyme Chutney

Shrimp Remoulade in Cucumber Cups

Plated Salad

Field Green Salad with Strawberries, Toasted Walnuts, Chevre & Champagne Vinaigrette

Parker House Rolls & Corn Muffins with Whipped Butter

Plated Entree

Herb & Crusted Bistro Steak
with Green Peppercorn-Brandy Sauce

~Or~

Pecan-Panko Crusted Filet of Salmon
with Lemon-Dijon-Tarragon Cream

~Or~

Pan Roasted Airline Breast of Chicken
with Heirloom Cherry Tomato-Orange Marmalade-Basil Confit

Scalloped Yukon Gold Potato & Leek Roses

Sautéed Haricot Verts with Shallot Butter

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

Additional Options

Smoked Salmon Lox on Yukon Gold Potato Gaufrette with Dill Crème Fraiche & Caviar

Sundried Tomato, Pesto & Chevre Palmiers

Arugula & Frisee Salad with Blanched Asparagus, Golden Beets, Toasted Walnuts, & Lemon-Dijon Vinaigrette

Roasted Fingerling Potatoes with Garlic Butter & Fresh Parsley

Jumbo Asparagus with Parmesan & Lemon Zest

Baked Pecan Crusted Trout with Lemon Dill Cream Sauce

Potato Crusted Salmon with Smoked Tomato Beurre Blanc



Menu Two

Passed Hors D'oeuvres

Crispy Collard Green & Cream Cheese Wontons
with Honey Hot Sauce

Bbq'd Shrimp & Grit Bites
Sautéed Gulf Shrimp on White Cheddar Grit Cakes with Smoked Tomato Butter

Plated Salad

Fried Green Tomato & Heirloom Tomato Salad
with Baby Arugula, Texas Goat Cheese & Sweet Basil Vinaigrette

Parker House Rolls & Corn Muffins with Whipped Butter

Plated Entree

Grilled Bistro Steak with Bourbon Demi-Glace & Crispy Shallot Rings

~Or~

Bronzed & Grilled Wild-Caught Black Drum
Topped with Summer Corn, Heirloom Tomato, Sweet onion & Basil Salad with Champagne Vinaigrette

~Or~

Herbed Goat Cheese Stuffed Airline Breast of Chicken with "1015" Onion Pan Jus

Smoked Gouda Mashed Potatoes

Charred Broccolini

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

Additional Options

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

Deviled Eggs, Garnished with Crispy Chicken Skin & Honey Hot Sauce

Southern Fried Chicken & Waffle Bites
with Bacon Remoulade & Jalapeno Honey Pipettes

Lump Crab & Sweet Corn Beignets
with Pimento Comeback Sauce

Crispy Boudin Fritters
with Creole Mustard Dipping Sauce



Menu Three

Passed Hors D'oeuvres

Citrus Lump Crab Salad on Fritti Artichoke Quarters

Caprese Bruschetta

Crostinis Topped with Cherry Tomatoes, Fresh Mozzarella, Basil & Basil Pesto, Drizzled with Balsamic Reduction

Plated Salad

Butter Lettuce Salad with Assorted Radishes, Artichoke Hearts,
Cucumber, Crumbled Feta & White Balsamic Vinaigrette

Roasted Garlic Focaccia with Herbed Olive Oil

Plated Entree

Herb & Garlic Crusted Filet of Angus Beef
with Gorgonzola Compound Butter & Sherried Mushrooms

~Or~

Seared Salmon Filets with Creamy Basil Sauce & Tomato Crudo Salad

~Or~

Sundried Tomato, Spinach & Ricotta-Cream Cheese Stuffed Chicken
Served with Lemon, Basil & White Wine Reduction

Lemon Parmesan Risotto with Shaved Asparagus, Zucchini, Fresh Peas, & Spring onion

Baby Spinach Wilted in Olive Oil & Garlic

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

Additional Options

Baby Spinach Salad with Sliced Strawberries, Hearts of Palm, Toasted Walnuts & Champagne Vinaigrette

Grilled Spring Harvest Flatbread with Heirloom Tomatoes, Zucchini, Leeks & Fresh Mozzarella

Garlic & Herb Crusted Lamb Chops
with Balsamic Reduction

Creamy White Bean Puree
with Brown Butter

Tuna Crudo
Marinated in Lemon Vinaigrette with Capers & Micro Greens, Served in Porcelain Spoons



Menu Four

Passed Hors D'oeuvres

Crispy Two-Bite Carnitas Tacos with Charred Tomatillo Salsa & Pineapple Pico

Cayenne Cheddar Wafers

Topped with Green Chile Goat Cheese & Roasted Red Bell Pepper Relish

Plated Salad

Arugula Salad with Watermelon, Slivered Red Onion, Avocado, Queso Fresca,
Toasted Pepitas & Honey Citrus Vinaigrette

Jalapeno Corn Muffins with Whipped Butter

Plated Entrée

Coffee-Spice Crusted & Grilled Filet of Angus Beef
with Ancho Chile Lime Compound Butter

~Or~

Stuffed Breast of Chicken with Green Chiles & Goat Cheese
with Charred Tomatillo Sauce

~Or~

Jumbo Jalapeno Bacon-Wrapped Gulf Shrimp

White Cheddar-Jalapeno Grits

Zucchini, Yellow Squash & Corn Sauté
with Fresh Lime, Garlic & Herbs

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Additional Options

Mixed Green Salad with Heirloom Carrot Ribbons, Avocado, Toasted Pepitas & Citrus Dressing

Green Chile & Corn Stuffed Semi-Boneless Quail with Chipotle Cream Sauce

Grilled Mahi-Mahi with Creamy Cilantro Sauce & Mango Pico

Scalloped Potato Stacks, Layered with Green Chiles, Cream & Monterey Jack

Watermelon Gazpacho
with Baja Shrimp & Avocado Tortilla Crisp