



SEATED DINNER MENUS – 2016 / 2017

Menus prices include:

Salad, Entrée and your choice of (2) Passed Canapés **OR** Dessert

PAGE 2..... SALADS

PAGE 3..... ENTREES + DUET ENTREES

PAGE 4..... PASSED CANAPES + DESSERTS + ADDITIONAL COSTS

Rev 02.05.15



SALAD SELECTIONS – Choice of ONE

Southwest Caesar Wedge

Julienne Bell Peppers, Chili Dusted Crouton and Shaved Parmesan

Crisp Baby Spinach

Candied Texas Pecans, Tomato, Sliced Watermelon Radish, Apple Smoked Bacon
Sesame Cracker and Champagne Vinaigrette

Organic Field Greens

Dallas Blue Cheese, Seasonal Pears, Radicchio Cup, Spiced Walnuts
Sesame Cracker and Dried Cherry Vinaigrette

Caprese Salad

Wild Baby Arugula, Ciliegene Mozzarella, Texas Heirloom Tomatoes
First Press Olive Oil, Balsamic Drizzle, Smoked Sea Salt and Cracked Black Pepper

Mediterranean Salad

Feta Cheese, Kalamata Olive, Chopped Romaine, Pepperoncini,
Vidalia Onion and Lemon Caper Vinaigrette

Steak House Baby Berg

Baby Iceberg, Grape Tomatoes, Apple-Smoked Bacon, Crumbled Blue Cheese
Buttermilk Bleu Cheese Dressing

Organic Baby Greens & Arugula

Marinated Beets, Watercress, Belgium Endive, Goat Cheese Croustade
Sesame Cracker and Balsamic Vinaigrette

Shingled Red & Gold Heirloom Tomatoes

Organic Field Greens, Asparagus Spears with Champagne Vinaigrette

Gulf Crab Cake - **Add \$4 per person**

Whole-Grain Mustard Remoulade

Boston Hydro Bib - **Add \$4 per person**

Broiled Langoustine, Pink Grapefruit, Avocado Mousse, Mandarin Orange
Saffron Vinaigrette



ENTRÉE SELECTIONS

Chicken Breast stuffed with Forrest Mushroom Mousse Cabernet and Basil Reduction Wild Rice Flan, Baby Green Bean and Red Pepper Bundle	\$37
Pan Seared Beef Filet with Pinot Essence Demi Glaze Sweet Pea & Potato Puree with Sauteed Brussel Sprouts	\$41
Peppercorn Tenderloin Filet with Cognac Cream Sauce Dauphine Potato, Baby Green Bean & Red Pepper Bundle	\$41
Beef Tenderloin Stuffed with Garlic and Herb Mousse with a Pinot Reduction Classic Dauphine Potatoes, Asparagus and Red Pepper Bundle	\$43
Broiled Salmon with Salmon Mousse wrapped in Phyllo Pastry Lobster Bourbon Sauce Caviar Rice Blend, Slowly Stewed Purple Onions, Julienne Vegetable	\$41
Almond and Herb Crusted Seasonal White Fish Lemon Caper Butter Sauce Caviar Rice Blend with Wheat Berries and Baby Green Beans	\$43

DUET ENTRÉE SELECTIONS

Filet Mignon with Wild Mushroom Demi Sautéed Tiger Shrimp-Lemon Buerre Blanc Lobster Mashed Potato and Asparagus-Red Pepper Bundle	\$48
Stuffed Chicken with Brie, Sun Dried Cranberries, Apple and Sage Sautéed Blue Lump Crab Cake with Lemon Aioli Caviar Rice Blend with Wheat Berries, Asparagus and Baby Carrots	\$46
Stuffed Chicken Breast with Apricot & Pistachio Mousse & Chicken Fried Lobster Tail Lemon Confit Butter Sauce Classic Dauphine Potato with Roasted Brussel Sprouts & Stewed Purple Onions	\$48
Seared Beef Tenderloin with Fried Onions and Green Peppercorn Sauce Stuffed Chicken Breast with Dried Cranberries, Apple and Brie Calvados and Fresh Sage Reduction Roasted Fingerling Potatoes and Asparagus-Red Pepper Bundle	\$46

**** Entrées can be customized, so please just let us know if you have something specific in mind ****



PASSED Canapés - Select TWO choices from the list below (V) = vegetarian options

- Smoked Chicken Pistachio Mousse with Dried Apricots and Spring Onions
- Belgian Endive Petal with Danish Blue Cheese and Caramelized Bosc Pear Chutney (V)
- Stuffed Plum Tomatoes with Citrus and Herb Boursin Mousse (V)
- Parma Ham and Asparagus Bruschetta with Roasted Garlic Aioli
- Chipotle Rubbed Pork Tenderloin on Sweet Potato Pancake and Southern Chutney
- Masa Shortbread with Poached Chicken Salad and Charred Tomato Salsa
- Fingerling Potato with Texas Goat Cheese and Smoked Prosciutto
- Baby Brie on Pumpnickel Triangle with Cabernet Grapes (V)
- Coconut Crusted Shrimp with Sweet Thai Chili Dipping Sauce
- Lump Blue Crab Cake with Caper Aioli
- Spanakopita (phyllo dough stuffed with spinach and feta cheese) (V)
- Vegetable Spring Rolls with Hot Mustard Dipping Sauce (V)
- Beef Tenderloin, Roasted Red Pepper & Boursin Cheese on Crostini
- Applewood Smoked Bacon-Wrapped Scallop

OR

DESSERT SELECTION

- Molten Chocolate Cake with Bing Cherry Sauce
- Lemon Torte-Brûlée Crust with Raspberry Puree
- Praline Crème Brûlée with Ginger Cookie
- Almond Tuille with Fresh Berries and Romanoff Sauce and Raspberry Drizzle
- Tiramisu-Espresso Scented Mascarpone with Kahlua Crème Anglaise
- Fresh Berry Tart with Crème Anglaise-Guava Drizzle
- Triple Layer Chocolate Mousse with Raspberry Coulis
- Apple Walnut Tart with Warm Caramel Sauce

ADDITIONAL COSTS

RENTALS

China Cocktail, **DINNER** and Dessert Plates
 Silverware Dinner and Dessert

\$9 per person

GLASSWARE

For All bar drinks, Iced Tea, Water and Coffee

\$3 per person

Linen Napkins

\$0.25 each

LINENS *

Guest tables, Cocktail Tables, Buffet/Food Stations, Bars, Cake, DJ, Sign in, Gift table

\$20 each

LABOR

(1) Service Director 1 per Event
 (1) Server 1 p/15 Guests when **servicing plated dinner**
 (1) TABC Bartenders 1 per 75/100 guests
 (1) Chef 1 required for **Plated dinner**

\$250 each
\$175 each
\$200 each
\$175 each