



THE
CARLISLE
ROOM

1990 Jackson Street
Dallas Texas 75201
972-897-4677

The Carlisle Room

The Carlisle Room is located inside the historic and newly renovated Lone Star Gas building in the heart of downtown Dallas. Originally built in 1932, The Lone Star Gas building is a combination of traditional Art Deco style and modern luxury. The historic room is 5500 square feet of pure opulence featuring 20 foot ceilings, original marble walls and terrazzo floors. The new additions to the historic space include a private bridal and grooms suite and ceremony room.

Food and Beverage

The Carlisle Room offers a wide selection of gourmet classic and modern menu options. Whatever your taste, you are sure to find something to entice you and your guests. We offer several different beverage packages as well as custom handcrafted specialty cocktails for your event.

Included with All Events

All events include tables, chairs, and your choice of several colors of chair covers and linen napkins along with china, glassware and silverware. Cake cutting is always complimentary.

Set Up Information

Set up can begin at 12 noon on the day of your event for all evening events.

Parking

Self-parking is available in the adjacent lot. Please ask your sales coordinator about valet options.

Tastings

Personal tastings are scheduled 30 to 60 days prior to your event after all contracts and deposits are completed.

Rental Fees

Rental fees vary based on the time of the year and day of the week. All rental fees are based on a 4 hour event. Additional hours are available for a fee.

Event Manager

\$250 for a 5 hour event, then 25/hr for any additional hours.

Bartender

\$175 for a 5 hour event, then 25/hr for any additional hours. 1 bartender per 75 guests.

Chef Attendant

\$175 per chef for a 5 hour event, then 25/hr for any additional hours. (base of 2 chefs; additional 1 per 75 ppl)

Servers

Included in the menu price for the first 5 hours, then \$2/guest for any additional hours. Add \$5 per guest for plated dinners.

Security

Each event requires Security at the rate of \$300 per officer for a 5 hour event, then \$25/hour for any additional hours. One security guard is required per 100 guests.

Service Charge

A Service Charge of 23% is added to all invoices and 8.25% state tax is added to all fees.



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Brunch Displays

All Displays Priced Per Person

Tropical Brie \$4.00

*Creamy Brie / Raspberry Glaze / Mango
Strawberry / Kiwi / Crackers / Lavosh*

Apple & Walnut Brie \$4.00

*Brie Cheese Smothered in Roasted Apples
Toasted Walnuts / Cinnamon / Clove / Nutmeg
Crackers / Lavosh*

Fruit & Cheese Display \$7.00

*A Display of Imported & Domestic Cheeses
Danish Blue / Sharp Cheddar / Pepper Jack
Sage Derby / Manchego / Red Windsor / Brie
Sweet Grapes / Berries / Dried Fruits / Nuts
Crackers / Lavosh*

Seasonal Fruit Display \$5.00

*Fresh Sliced Honeydew / Cantaloupe
Golden Pineapple / Strawberries
Kiwi / Mango / Red Grapes*

Whole Poached Salmon Platter \$176.00 (Serves 20ppl)

*One whole Poached Atlantic Salmon
Whipped Cream Cheese / Capers / Onions
Chives / Chopped Egg / Brioche Croutons*

Smoked Salmon Display \$10.00

*Smoked Atlantic Salmon sliced thinly
Chives / Capers / Red Onions
Chopped Egg / Brioche Croutons
Honey-Mustard / Horseradish Cream
BBQ / Dijon / Ranch*

Breakfast Breads Display \$5.00

*Mocha-Almond Bread / Poppy Seed Orange Bread
Assorted Mini Muffins / Butter Croissants
Chocolate Croissants*

Beyond Breakfast Breads Display \$5.50

*Butter Croissants / Chocolate Croissants
Boysenberry-Hazelnut Danish / Strawberries and Cream Danish
Cinnamon Sticky Buns / Apple-Date Turnovers*



Brunch Hors D'oeuvres

Priced Per Dozen

Cold Hors D'oeuvres

**Fresh Fruit "Kabobs" with Honey
Lime Yogurt Sauce \$18.00**

Avocado Toast* \$30.00 VG

Smoked Hazelnuts / Orange Dust / Radish / Bolivian Rose Salt

Bacon and Egg \$30.00

*Deviled Egg / Pecan Smoked Bacon
Black Pepper / Sprouts*

Watermelon Cubes \$30.00 V

Crumbled Feta / Basil / Aged Balsamic

Homemade Potato Chips* \$30.00 V

Asiago & Balsamic Powder

Tray Smoked Mozzarella Brochettes* \$36.00 V GF

White Balsamic / Fresh Basil / Cured Tomato

Hot Hors D'oeuvres

Quiche Lorraine \$30.00

Apple Smoked Bacon / Sharp Cheddar Cheese

Feta Quiche \$30.00

Spinach / Red Onions

Breakfast Panini Bites \$30.00

Cheddar Cheese / Scrambled Egg / Bacon

Chicken & Waffle Skewers \$36.00

Mini Herb Waffles / Buttermilk Fried Chicken / Maple Syrup Drizzle

Wild Mushroom Risotto Spoons* \$36.00 GF

Pecan Smoked Bacon / Bleu Cheese / White Balsamic / Arugula Sprouts

Grilled Cheese Shooter* \$36.00 V

Cheddar / Gruyère / Charred Tomato Bisque

V Vegetarian VG Vegan GF Gluten Free

* These hors d'oeuvres are for passed only.



Brunch Stations

Choose 3 - 5 of our stations to build your own brunch
Prices based on a minimum of 3 stations

Action Stations

Omelet Station \$12.00

Farm Fresh Eggs & Fluffy Egg Whites

Toppings include:

Red Onions / Bell Peppers / Sliced Mushrooms

Ham / Cheddar Cheese / Swiss Cheese

Apple Smoked Bacon / Chicken & Apple Sausage +\$2.25

Chicken & Waffle Station \$11.00

Mini Herb Waffles Topped with Buttermilk Fried Chicken

Almond Butter / Maple Syrup

Cinnamon and Brown Sugar Pork Belly Station \$11.00

Buttermilk Herb Waffles / Maple Syrup / Orange-Hazelnut Butter

Chef Prepared Crepes \$10.00

*Fresh cooked crepe pastry wrapper with
the following fillings and toppings*

Sweet

Strawberries / Local Honey / Ricotta / Nutella Spread

Whipped Cream / Powdered Sugar / Chocolate Sauce

Savory

Sautéed Chicken / Sautéed Mushrooms

Creamed Baby Spinach / Caramelized Onions

Creamy Leek Sauce / Crumbled Bulgarian Feta

Hash Skillet Station \$11.00

*Choice of Corned Beef, Ham or Chorizo
Sautéed Potatoes / Jack Cheese / Avocado
Mushrooms / Peppers / Onions*

Breakfast Taco Bar \$10.00

Warm Flour Tortillas

Scrambled Eggs / Breakfast Potatoes

Charred Tomato Salsa / Pico De Gallo

Sour Cream / Cheddar Cheese / Jack Cheese

Avocado / Mushrooms / Peppers / Onions

Carving Stations

Honey Glazed Ham \$9.00

Pineapple Chutney / Honey Mustard

Fresh Baked Herb Rolls

Substitute Biscuits & Gravy +\$2.00

Whole Roasted Salmon \$13.00

Cucumber-Dill Dipping Sauce

Capers / Red Onion / Chives

Braised Leg of Lamb \$16.00

Cucumber-Mint Sauce & Assorted Mustards

Fresh Baked Herb Rolls



Brunch Stations

Choose 3 - 5 of our stations to build your own brunch
Prices based on a minimum of 3 stations

Self-Serve Stations

Biscuit Bar \$8.00

*Homemade Buttermilk Biscuits / Black Pepper Gravy
Whipped Butter and Assorted Jams*

Hot Pancake Bar \$8.00

*Fluffy Buttermilk Pancakes
Boysenberry Compote / Maple Syrup / Butter*

Yogurt Bar \$10.00

*Vanilla Bean Yogurt
Fresh Cubed Melon / Seasonal Berries
Our Famous Honey-Pecan Granola*

Loaded Breakfast Potatoes Bar \$8.00

*Rosemary Potatoes or Tater Tots
Pepper Jack / Cheddar Cheese / Pico De Gallo / Bacon
Green Onion / Avocado Cream / Charred Tomato Salsa*

Chicken and Spinach Frittata \$9.00

Spinach / Sun-Dried Tomatoes / Texas Goat Cheese / Sourdough Bread

Chilaquiles \$9.00

*Fresh Scrambled Eggs / Crispy Corn Tortillas
Queso Fresco / Salsa Verde*

Sticky Bun Station \$10.00

Homemade Mini Sticky Buns with Your Choice of Toppings

Warm Toppings:

Caramel-Pecan Sauce / Sweet Vanilla Frosting / Dark Chocolate Sauce

Toppings:

*Whipped Cream / Toasted Marshmallow / Pecans / Almonds
Black Currants / Rainbow Sprinkles / Crumbled Graham Crackers*

Brunch Sides

Apple Smoked Bacon or Sausage Links \$4.00

Pan Seared Ham or Turkey Breast \$4.00

Rosemary Roasted Potatoes \$4.00

Brunch Beverages

Non-Alcoholic

Iced Tea & Coffee \$3.00

Variety of Hot Teas \$2.00

Orange Juice, Apple Juice or Cranberry Juice \$3.00

Alcoholic

Mimosa Bar

Sparkling Wine

Orange Juice / Pineapple Juice / Cranberry Juice

Fresh Berries for Garnish

2 Hours / \$15 per person

3 Hours / \$17 per person

4 Hours / \$21 per person

Bloody Mary Bar

House Vodka / Bloody Mary Mix

Worcester Sauce / Fresh Horseradish / Tabasco

Pickled Carrots / Green Beans / Celery / Olives

2 Hours / \$15 per person

3 Hours / \$17 per person

4 Hours / \$21 per person



Cold Hors D'oeuvres

\$30 per dozen

Avocado Toast* VG

Smoked Hazelnuts / Orange Dust / Radish / Bolivian Rose Salt

Homemade Potato Chips* V

Asiago & Balsamic Powder

Serrano Ham Crostini

*Basil Sprouts / Radish / Pickled Onions
Bleu Cheese Drizzle / Orange Dust*

Bleu Cheese Stuffed Fresh Dates V GF

Candied Walnuts / Endive

“Mezze” Spoons V GF

Hummus / Olive / Feta / Red Pepper / Micro Arugula / Lemon Oil

Bacon and Egg

Deviled Egg / Pecan Smoked Bacon / Black Pepper / Sprouts

Smashed Chick Peas V GF

Beet Pesto / Pistachios / Pomegranate

Fresh Tortilla Strip Cones* V GF

Avocado Butter / Cotija Drizzle / Mexican Spices

Watermelon Cubes V

Crumbled Feta / Basil / Aged Balsamic

\$36 per dozen

Tray Smoked Mozzarella Brochettes* V GF

White Balsamic / Fresh Basil / Cured Tomato

Humboldt Fog V GF

Roasted Beets / Pepitas / Passion Fruit

Chicken Spring Rolls

Rice Noodles / Mint / Basil / Spicy Peanut Dressing

Shrimp Ceviche

*Cilantro / Lime Juice / Jalapeño
Chipotle Tortilla Cups / Habanero Crystals*

Dallas Mozzarella Company Whipped Ricotta GF

Local Wildflower Honey / Toasted Macadamia Nuts / Micro Basil

Grilled Zucchini Roulade V GF

Pecan Ricotta / Chimichurri / Arugula

Prosciutto and Dried Fig Crostini

Micro Greens / Melon Juice / Chevre / Fennel Crystals

Tex Mex Sushi

*Beef Fajita / Mexican Rice
Chipotle Tortillas / Charred Salsa*

Honey Marinated Beef

Crispy Wonton / Ginger / Wasabi Pop Rocks

Butternut Squash Bruschetta

Pomegranate Seeds / Chèvre / Arugula

V Vegetarian VG Vegan GF Gluten Free

* These hors d'oeuvres are for passed only.



Cold Hors D'oeuvres

\$42 per dozen

Jumbo Shrimp Cocktail Shots GF
Horseradish Cream / Cocktail Sauce / Lemon Oil

“Yellowfin” GF
*Ahi Tuna / Coconut Milk / Black Currants
Mango / Ginger Gel / Rum Drizzle*

Three Pigs
*Pulled Pork / Pecan Smoked Bacon
Brown Sugar Aioli / Pork Rind*

Bacon Lollipops GF
Maple Glaze / Brown Sugar Aioli

“Naked Nacho”*
*Cilantro and Lime Marinated Beef Tartare
Crisp Corn Tortilla / Cotija Cheese / Chocolate Bitters*

Smoked Salmon Cones*
Salmon “Bacon” / Chives / Salmon Caviar

Tuna Poke Spoons*
*Black Currants / Thai Chili Salt
Japanese Croutons / Ginger “Jello”*

Beef Tenderloin Satay
Ginger / Garlic / Green Onion / Lemongrass / Soy Drizzle

Gulf Shrimp Ceviche Lollipops GF
Tortilla Crusted / Mango Syrup / Tajin

\$48 per dozen

Seafood “Gazpacho”
Shrimp / Sea Scallops / Avocado / Fennel / Croutons

Beef Bresaola
*Arugula Sprouts / Dried Figs
Mesquite Smoked Olive Oil / Crispy Parmesan Crumbles*

Tataki
*Beef Tenderloin / Sesame Flatbread
Pressed Rice / Wakame Salad*

Serrano Ham Wrapped Gulf Shrimp
Grilled with Pecorino Cream and White Balsamic

Petite Beef Carpaccio
Truffle Salt / Arugula Sprouts / Tomato Dust

Caviar Tarts* GF
Sturgeon Caviar / Crème Fraiche / Chive

\$60 per dozen

Mini Lobster Roll
Butter Poached Lobster / Parsley / Lemon

“Chesapeake Texas”
*Fresh Lump Crab Meat / Avocado
Pink Grapefruit / Riesling Drizzle*

V Vegetarian VG Vegan GF Gluten Free

* These hors d'oeuvres are for passed only.



Hot Hors D'oeuvres

\$30 per dozen

“Cup of Noodles”* V

Lo Mein Noodles / Shiitake Mushrooms / Soy Broth / Chop Sticks

Chicken and Lemongrass Dumplings

Ponzu Sauce

Spring Pea Risotto* V GF

Dried Morel Mushrooms / Shaved Asiago / Cured Tomato

Chili Glazed Mini Meatballs

Sweet and Sour / Sesame Seeds / Green Onions

Italian Mini Meatballs

Marinara / Crisp Baguette

Buttermilk Fried Chicken “Lollipops”

Chipotle Ranch Dipping Sauce

Mini Fried Jambalaya Cakes

Chicken / Shrimp / Andouille Sausage / Rouille

Quiche Lorraine

Apple Smoked Bacon / Sharp Cheddar Cheese

Feta Quiche

Spinach / Red Onions

Italian Sausage & Mozzarella in Puff Pastry

Sweet Tomato-Garlic Sauce

Smoked Chicken Quesadilla**

Charred Tomato Salsa / Sour Cream

\$36 per dozen

Pecan Crusted Chicken Strips

Whole Grain Mustard Dipping Sauce

Baked 5 Cheese Mac and Cheese Cakes V

Spicy Tomato Drizzle / Caramelized Asiago

Panini Bites*

Manchego Cheese / Prosciutto / Tomato Confit / Basil

Wild Mushroom Risotto Spoons* GF

Pecan Smoked Bacon / Bleu Cheese / White Balsamic / Arugula Sprouts

Mini Short Rib Tostada

Wild Radish / Micro Cilantro / Mole

Samosas

Sweet Potato / Ground Lamb / Chili

Chorizo Empanadas

Chimichurri Sauce / Cilantro Sprouts

Cuban Sandwich Bites*

Pulled Pork / Swiss Cheese / Dijon

Mini Sliders

Sirloin / Sharp Cheddar / Sesame Roll

Grilled Cheese Shooter* V

Cheddar / Gruyère / Charred Tomato Bisque

V Vegetarian VG Vegan GF Gluten Free

* These hors d'oeuvres are for passed only.

** These hors d'oeuvres are available for display only.



Hot Hors D'oeuvres

\$42 per dozen

Tagine Spiced Lamb Meatball Lollipops

Hummus / Toasted Almonds

Cajun Spiced Crawfish Cakes

Red Pepper Rouille / Mustard Greens

Coconut Crusted Fried Shrimp

Spicy Pineapple-Sambal Sauce

“Southern Gent”* GF

Chopped BBQ Brisket Burnt Ends / Whipped Sweet Potato / Toasted Pecans / Squeeze of Bourbon

“Neobiani” *

*Korean BBQ / Sticky Rice
Kimchi / Mirin / Sake Drizzle*

“Mashed Potato and Gravy”* GF

White Sweet Potato / Honey / Bacon Gravy

Aged Cheese Pupusa

Napa Cabbage / Red Onions

\$48 per dozen

Dijon Crusted Lamb Chops GF

Gremolata

Fried Oysters*

Garlic / Butter / Lemon / Shallot

Coconut Curry Shrimp*

Sticky Rice / Basil / Cilantro / Mango

Prime Strip Loin * GF

Truffle Whipped Potato / Fresh Horseradish / Pickled Onions

“Stuffed Artichoke”* V

*Texas San Marzano Tomatoes / Parmesan
Capers / Breadcrumbs*

“Shrimp Toast”*

*Sesame / Green Onions
Sweet Soy Drizzle / Sriracha Chile Aioli*

\$60 per dozen

Lobster Mac and Cheese Cakes

Gruyère / Parmesan / Chives

Lemon Zest Crab Cakes

Remoulade / Arugula Sprouts

V Vegetarian VG Vegan GF Gluten Free

* These hors d'oeuvres are for passed only.



Carving Stations

All Stations Priced Per Person
Minimum of 50ppl / Prices based on a minimum of 3 stations

Slow Roasted Inside Round of Beef \$10.00

*Horseradish Cream / Roasted Mushroom
Mayonnaise / Whole Grain Mustard
Fresh Baked Herb Rolls*

Mango & Mustard Glazed Pork Loin \$9.00

*Black Pepper-Cranberry Chutney
Fresh Baked Herb Rolls*

Churrasco Station \$19.00

*Our Churrasco Station Features a Selection of Carved Meats
FRANGO-Apple Smoked Bacon Wrapped Chicken Breast
LOMBO-Parmesan Crusted Pork Loin
PICANHA-Top Sirloin Crusted in Garlic & Roasted
Whole Grain Mustard / Black Pepper Mayo / Horseradish Cream
Fresh Baked Herb Rolls*

Slow Roasted Steamship of Beef \$10.00

*Roasted Garlic Sauce / Horseradish Cream
Fresh Baked Herb Rolls
Minimum 100ppl*

Honey Glazed Ham \$9.00

*Pineapple Chutney / Honey Mustard
Fresh Baked Herb Rolls*

Oven Roasted Maple Turkey Breast \$12.00

*Black Pepper Mayonnaise / Whole Grain Mustard Sauce
Fresh Baked Herb Rolls*

Braised Leg of Lamb \$16.00

*Cucumber-Mint Sauce & Assorted Mustards
Fresh Baked Herb Rolls*

Slow Roasted Beef Tenderloin \$22.00

*Black Pepper Mayonnaise / Whole Grain Mustard
Horseradish Cream / Sweet Onion Confit
Fresh Baked Herb Rolls*

Whole Roasted Salmon \$13.00

*Cucumber-Dill Dipping Sauce
Capers / Red Onion / Chives*

Crispy Whole Fried Snapper \$19.00 (when available)

Mango Slaw / Citrus Ponzu

Slow Cooked Chuck Short Rib \$15.00

Chipotle BBQ Glaze / Apple Cider Slaw / Cornbread

Cilantro Marinated Pork Tenderloin \$14.00

Sweet and Sour Tamarind Sauce / Black Bean-Corn Salad / Maduros

Lamb Shanks \$18.00

*Braised Lamb Shanks
White Bean Truffle Puree / Beet Pesto*

Rosemary and Garlic Rubbed Prime Rib of Beef \$22.00

*Horseradish Cream / Whole Grain Mustard
Chimichurri / Au Jus*

Orange and Cumin Braised Pork Butt \$13.00

*Tostada / Black Bean Puree / Pickled Onion
Cotija / Cilantro*



Action Stations

All Stations Priced Per Person
Minimum of 50 ppl / Prices based on a minimum of 3 stations

Pasta Station (Choice of 2) \$10.00

Penne Pasta

*Marinara / Sliced Olives / Fresh Picked Basil
Grated Parmesan / Italian Sausage*

Cheese Tortellini

*Parmesan Cream Sauce
Chopped Rosemary / Roasted Mushrooms*

Farfalle Pasta

*Grilled Chicken / Fresh Spinach / Goat Cheese
Roasted Tomatoes / Herb Chicken Broth*

Radiatorre Pasta

*Rock Shrimp / Garden Vegetables
Roasted Tomato-Thyme Cream Sauce*

Gemelli Pasta Bolognese

Herb de Provence / Parmesan Cheese

Gemelli Pasta with Black Lentil “Bolognese”

Potato Martini Station \$10.00

*Brown Sugar Sweet Potatoes / Roasted Garlic Red Potatoes
Mashed Purple Potatoes / Apple Smoked Bacon / Chives
Parmesan Cheese / Button Mushrooms / Roasted Red Onions
Scallions / Whipped Butter / Sour Cream*

Stir Fry Station \$10.00

*Marinated Chicken & Beef Strips
Bell Peppers / Carrots / Red Onions
Bean Sprouts / Snow Peas / Bok Choy / Baby Corn
Spicy Orange Sauce / Honey-Soy Sauce*

Asian Wok Station \$10.00

*Served in a White Container with Chopsticks
Honey-Soy Marinated Chicken / Sticky Rice
Thai Vegetable Salad / Sesame Seeds*

Omelet Station \$12.00

Farm Fresh Eggs & Fluffy Egg Whites

Toppings include:

*Red Onions / Bell Peppers / Sliced Mushrooms / Ham
Cheddar Cheese / Swiss Cheese / Apple Smoked Bacon
Chicken & Apple Sausage +\$2.25*

Avocado Martini Station \$10.00

*Fresh Ripe Avocado served in a Martini Glass
Shrimp Ceviche / Black Bean-Corn Salad / Tortilla Strips
Charred Tomato Salsa / Toasted Pumpkin Seeds
Hearts of Palm “Ceviche” Add \$1.00*

Salad Station \$8.00

Tossed to Order

*Mixed Baby Greens / Chopped Romaine Hearts
Red Grape Tomatoes / Apple Smoked Bacon / Cucumbers
Shredded Carrots / Chick Peas / Parmesan Croutons
Parmesan Cheese / Crumbled Bleu Cheese
Creamy Caesar Dressing / Herb Balsamic Vinaigrette*

“Cacio e Pepe” Risotto \$12.00

*Traditional Risotto made to Order, Served in a Parmesan Wheel
Parmesan Reggiano Cheese / Butter / Fresh Herbs*



Action Stations

All Stations Priced Per Person
Minimum of 50 ppl / Prices based on a minimum of 3 stations

Chicken & Waffle Station \$10.00

*Mini Herb Waffles Topped with Buttermilk Fried Chicken
Almond Butter / Maple Syrup*

Brisket & Chips Station \$10.00

*BBQ Beef Brisket Sliders
Horseradish Pickles / Shaved Red Onions
Creamy Cole Slaw / Homemade Potato Chips
Bleu Cheese / Apple Smoked Bacon / Green Onion*

Hot Slider Station \$10.00

*Mini Beef Sirloin Sliders / Chicken Breast Sliders
Fresh Baked Sesame Seed Buns
Cheddar Cheese / Pepper Jack
Honey Mustard / Horseradish Cream
Lettuce / Sliced Tomatoes / Roasted Onions / Dill Pickles
Roasted Portobello Mushroom Sliders Add \$2.00
Impossible Burger Sliders Add \$2.00*

Mac Bar \$8.00

*White Cheddar Macaroni & Cheese
Balsamic Mushrooms / Roasted Onions
Bell Peppers / Herb Bread Crumbs
Crumbled Cotija Cheese / Parmesan / Cheddar
Bacon / Charred Tomato Sauce / Black Pepper Gravy*

Add-Ons

*Citrus Pulled Pork \$3.00
Barbacoa \$4.00
Chicken Ranchero \$3.00
BBQ Beef Brisket \$4.00*

Taco Bar \$12.00

*Cilantro & Lime Pulled Pork / Chicken Ranchero Tacos
Warm Local Corn Tortillas
Guacamole / Pico de Gallo / Cheddar Cheese
Charred Tomato Salsa / Sour Cream
Selection of Hot Sauces
Cilantro and Lime Jackfruit Add \$2.00
Beyond Chicken Ranchero Add \$2.00*

Tacos al Pastor \$10.00

*Corn Tortillas / Shredded Pork
Grilled Pineapple / Ancho Sauce*

Elotes Bar \$8.00

*Fresh Grilled Corn Cut off the Cobb
Cilantro / Chili Pepper / Butter
Lime / Cotija Cheese*

Ramen Noodle Station \$10.00

*Fresh Chinese Noodles
Build Your Own Toppings
Shredded Carrots / Green Onions / Leeks / Bean Sprouts
Wakame / Corn / Radish / Basil / Cilantro
Vegetable or Meat Broth
Add 2 Protein Options +\$3.00
Thai Marinated Shrimp
Teriyaki Beef
Lemongrass-Soy Chicken
Korean BBQ*



Action Stations

All Stations Priced Per Person
Minimum of 50ppl / Prices based on a minimum of 3 stations

Quesadilla Station \$10.00

*Marinated Chicken & Beef Quesadillas
Black Bean & Corn Quesadillas
Sour Cream / Charred Tomato Salsa / Cheddar Cheese
Guacamole / Pico de Gallo*

Southwest Caesar Salad Station \$10.00

*Crisp Romaine Hearts tossed to order
Served in Crispy Chipotle Tortilla Baskets
Pico de Gallo / Shredded Parmesan / Jack Cheese
Tortilla Strips / Black Bean-Corn Salad / Grilled Chicken
Creamy Caesar Dressing*

Salmon Station \$16.00

*Apricot Glazed Salmon
Vanilla Bean Sweet Potato Puree / Eggplant Ragout
Saffron Basil Sauce*

Salmon Risotto Station \$14.00

*Homemade Risotto / Fresh Dill / Roasted Red Onions
Sweet Tomato / Feta Cheese
Topped with Roasted Atlantic Salmon*

Surf & Turf Station \$22.00

*Sliced Roasted Beef Tenderloin
Sautéed Gulf Shrimp with Lemon & Butter
Fresh Baked Rolls*

Slow Braised BBQ Beef Short Rib \$15.00

*Vanilla Bean Sweet Potato Puree / Rosemary-Tomato Confit
Citrus Grilled Asparagus*

Holiday Turkey Martini Station \$10.00

*Sliced Turkey Breast
Andouille Cornbread Stuffing / Vanilla Sweet Potato
Homemade Cranberry Sauce / Turkey Gravy*

Risotto Action Station \$10.00

*Homemade Risotto with Toppings Mixed to Order
Parmesan Cheese / Bleu Cheese / Balsamic Roasted
Mushroom / Sun-dried Tomatoes / Apple Smoked Bacon
Roasted Onions / Walnuts / Fresh Herbs*

Fajita Station \$14.00

*Fajita Marinated Chicken & Beef
Sautéed Bell Peppers / Caramelized Onions
Warm Flour Tortillas / Local Corn Tortillas
Sour Cream / Charred Tomato Salsa / Cheddar Cheese
Guacamole / Pico de Gallo*

Mexican Spiced Roasted Vegetables Add \$2.00

*Portobello Mushrooms / Zucchini / Squash
Carrots / Red Onions / Bell Peppers*

Live Pasta Station \$16.00

*Freshly Made Cavatelli Pasta, Rolled To Order
Tossed with Short Rib
Cured Tomatoes / Goat Cheese / Chard*



Action Stations

All Stations Priced Per Person
Minimum of 50 ppl / Prices based on a minimum of 3 stations

“Jambalaya” Risotto Action Station \$10.00

*Homemade Risotto / Andouille Sausage / Chicken / Shrimp
Bell Peppers / Celery / Onions / Cajun Spices
Crumbled Cornbread / Mini Buttermilk Biscuits*

Southern Biscuit Station \$7.00

*Display of Mini Homemade Biscuits with Accompaniments
Buttermilk Biscuits / Bacon and Cheddar Biscuits
Honey-Thyme Biscuits / Maple Syrup / Wildflower Honey
Sweet Butter / Jalapeño Butter / Black Pepper Gravy*

BBQ Mason Jars \$10.00

*Served in Mini Mason Jars
Whipped Sweet Potato / Burnt Brisket Ends
Apple Cider Slaw / Buttermilk Fried Onions
Braised Root Vegetable Medley Add \$2.00
Parsnip / Carrot / Golden Beets / Brussels Sprouts*

Panini Station \$10.00

*Made to Order & Cut in Mini Bite Size Pieces
Prosciutto / Manchego / Basil / Tomato Confit
Mortadella / Mozzarella / Bell Peppers / Pesto
Pepperoni / Parmesan / Mushrooms / Thyme*

Pizza Station \$10.00

*New York Style or Thick
Garden Vegetable
Italian Sausage and Pepperoni
3 Cheese*

Grilled Cheese Station \$10.00

(Choice of 3)

Cuban Style

*Pulled Pork / Sliced Ham
Swiss Cheese / Pickles / Dijon
Sourdough Bread*

BBQ Brisket

*Sliced Brisket / Jalapeño Pepper Jack Cheese
Roasted Onions / Smokey BBQ Sauce
Texas Toast*

Bacon and Cheddar

*Pecan Smoked Bacon / Sharp Cheddar
Sweet Tomato / Texas Toast*

The Parm

*Sliced Chicken Parm / Cured Tomato
Mozzarella / Parmesan / Ciabatta Bread*

Classic

*Sharp Cheddar Cheese
Sourdough Bread*

Three Cheese

*Cheddar / Gruyère
Manchego / Texas Toast*



Displays

All Stations Priced Per Person

Tropical Brie \$4.00

*Creamy Brie / Raspberry Glaze / Mango
Strawberry / Kiwi / Crackers / Lavosh*

Apple & Walnut Brie \$4.00

*Brie Cheese Smothered in Roasted Apples
Toasted Walnuts / Cinnamon / Clove / Nutmeg
Crackers / Lavosh*

Fruit & Cheese Display 7.00

*A Display of Imported & Domestic Cheeses
Danish Blue / Sharp Cheddar / Pepper Jack
Sage Derby / Manchego / Red Windsor / Brie
Sweet Grapes / Berries / Dried Fruits / Nuts
Crackers / Lavosh*

Antipasto Display \$10.00

*A Display of Italian Meats & Cheeses
Mortadella / Prosciutto / Salami / Calabrese / Capicola
Mozzarella / Parmesan / Provolone / Asiago
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers
Herb Focaccia / Parmesan Crostini*

Feta & Artichoke Dip \$4.00

*A Creamy Blend of Feta Cheese, Artichokes & Spinach
Fresh Vegetables / Herb Pita Chips*

Whole Poached Salmon Platter \$176.00(Serves 20 ppl)

*A Whole Poached Atlantic Salmon with Whipped Cream Cheese
Capers / Onions / Chives / Chopped Egg / Brioche Croutons*

Seasonal Fruit Display \$5.00

*Fresh Sliced Honeydew / Cantaloupe / Golden Pineapple
Strawberries / Kiwi / Mango / Red Grapes*

Hummus \$5.00

*Creamy Hummus with Lemon & Olive Oil
Grilled Vegetables / Crispy Pita Chips*

Smoked Salmon Display \$10.00

*Smoked Atlantic Salmon Thinly Sliced
Chives / Capers / Red Onions
Chopped Egg / Brioche Croutons*

Grand Salumi and Fromage Grazing Display \$18.00

Meats and Sausages

*Coppa / Bresaola / Capicola
Mortadella / Salami / Sausage*

Cheeses

*Danish Bleu / Humboldt Fog / Pont L'Veque / Croittin
Texas Chevre / Saint Andre / Aged Cheddar*

Bites

*Olives / Roasted Peppers / Marinated Artichokes / Hearts of Palm
Creamy Hummus / Feta-Artichoke Dip
Grilled Baby Vegetable Display
Squash / Carrots / Asparagus / Eggplant
Sweet Potato / Mushrooms / Peppers
Dried Fruits / Nuts / Grapes / Berries
Rustic Breads / Crackers / Lavosh*



Displays

All Stations Priced Per Person

Asian Display \$14.00

*A Display of Asian Delicacies
Avocado / Tuna / Smoked Salmon / Spicy Crab Sushi Rolls
Chicken & Shrimp Spring Rolls
Chilled Chicken & Beef Brochettes
Creamy Peanut & Honey Soy Dipping Sauce*

Classic Vegetable Crudités \$5.00

*Fresh Broccoli / Carrots / Celery
Cucumber / Cherry Tomato / Radish
Pesto Spread / Roasted Garlic Dip*

Grilled Seasonal Vegetable Crudités \$6.00

*A Display of Grilled Seasonal Vegetables
Zucchini / Yellow Squash / Bell Peppers
Carrots / Asparagus / Jicama / Sweet Potatoes
Broccoli / Cauliflower / Basil Pesto Dip*

Baby Vegetable Crudités \$7.00

*Baby Zucchini / Sunburst Squash / Grape Tomatoes
Carrots / Asparagus / Broccoli / Baby Bell Peppers
Creamy Hummus / Roasted Garlic Dip*

Mediterranean Display \$9.00

*Grape Leaves / Assorted Olives / Creamy Hummus
Roasted Eggplant / Crispy Herb Pita Chips
Grilled Seasonal Vegetables / Rustic Breads*

Chilled Slider Bar \$10.00

*Shaved Beef / Horseradish Cream / Tomato Confit
Pesto Chicken / Parmesan / Arugula / Cured Tomato
BBQ Pulled Pork / Pickles / Sweet Red Onions
Marinated Portobello / Tomato / Roasted Pepper / Aioli
Sauces include:
Honey-Mustard / Horseradish Cream / BBQ / Dijon / Ranch*

Tex Mex Nacho Bar \$7.00

*Crispy Tortilla Chips / Charred Tomato Salsa / Pico de Gallo
Sour Cream / Warm Queso / Spicy Beef Chili
Add Homemade Guacamole +\$2.00*

Salumi Display \$10.00

*A Display of Gourmet Italian Meats & Sausages
Olives / Nuts / Pickled Onions / Mustards
Fresh Fruits / Crackers / Lavosh*

Beef Tenderloin Display \$22.00

*Garlic and Herb Roasted Beef Tenderloin
Chilled and Sliced Thinly with Roasted Sweet Onions
Horseradish Cream / Black Pepper Mayonnaise*

Seafood Display \$19.00

*Jumbo Shrimp / Cocktail Crab Claws / Mussels
Clams / Cocktail Sauce / Remoulade / Mignonette
Fresh Grated Horseradish / Lemons / Lime*



Plated Dinners

Priced Per Person

For The Table

Family Style Starters

(Must be ordered for the entire number of guests)

Charcuterie Collection \$9.00

*Prosciutto / Serrano Ham / Bresaola / Speck / Salami
Asiago / Parmesan / Manchego / Pickled Vegetables / Olives
Cornichons / Pearl Onions / Sweet Grapes / Marcona Almonds
Rustic Breads / Lavosh*

Gourmet Cheese Display \$7.00 V

*A Selection of Local, Domestic and Imported Cheeses
Deep Ellum Blue / Texas Chevre / Manchego
Asiago / Humboldt Fog / Aged Sharp Cheddar / Sage Derby
Sweet Grapes / Berries / Marcona Almonds
Crackers / Lavosh*

Mezze Presentation \$9.00 V

*Classic Hummus / Red Pepper Hummus
Feta-Artichoke Dip / Dolmas / Marinated Artichokes
Assorted Olives / Roasted Peppers / Tabbouleh Salad
Chickpea Salad / Pita Chips / Pita Breads*

Seafood Tower \$22.00

*Steamed ½ Lobster Tail (1 Per Person)
Shrimp Cocktail (2 Per person)
Crab Claws (2 Per person)
Marinated Mussels (2 per person)
Mignonette / Cocktail Sauce / Horseradish*

Starters

Shaved Prosciutto \$16.00

*Radish / Arugula Sprouts / Orange
Manchego Cheese / Dried Figs*

Burrata \$16.00 V

*Micro Basil / Heirloom Tomatoes / Pesto
Smoked Olive Oil / Balsamic*

Ricotta Risotto \$15.00

*Roasted Garlic / Lemon
Pancetta / Spinach / Leeks*

Tomato and Mozzarella \$14.00 V

*Vine Ripened Tomatoes / Fresh Mozzarella
Micro Greens / Roasted Peppers
White Balsamic*

Chimichurri Shrimp Cocktail \$18.00

*Chilled Shrimp / Cocktail Sauce
Horseradish Cream*

Roasted Beets and Chevre \$14.00 V

*Oven Roasted Red and Golden Beets / Whipped Chevre
Orange / Candied Almonds / Basil Sprout*

V Vegetarian VG Vegan GF Gluten Free



Plated Dinners

Salads

Baby Greens \$10.00 VG GF
*Mixed Baby Lettuces / Toasted Walnuts
Sweet Tomatoes / Herb Balsamic Vinaigrette*

Romaine Hearts \$11.00 V
*Crisp Romaine Lettuce / Focaccia Croutons
Shaved Parmesan Cheese / Caesar Dressing*

Bibb Salad \$12.00 VG GF
*Bibb Lettuce / Poached Pear / Candied Pecans
Sweet Tomatoes / Bleu Cheese-Balsamic Dressing*

Endive Salad \$12.00 VG GF
*Endive / Baby Greens / Danish Blue Cheese
Watercress / Brown Sugar Coated Pumpkin Seeds
White Balsamic Vinaigrette*

Spinach Salad \$12.00 VG GF
*Baby Organic Spinach / Red Onions / Tomatoes / Carrots
Feta Cheese / Cucumbers / Balsamic Vinaigrette*

Baby Wild Arugula Salad \$12.00 V
*Shaved Parmesan / Heirloom Tomatoes / Roasted Red Onions
Fresh Basil Leaves / Pine Nuts Pesto Vinaigrette*

Chopped Texas Wedge \$14.00 V
*Crisp Iceberg Lettuce / Avocado / Honey Glazed Lardons
Chives / Sweet Tomatoes / Cream Blue Cheese Dressing
Balsamic Glaze / Spicy Pecans*

Soups

Sweet Corn Chowder \$9.00
Roasted Red Peppers / Green Onions / Apple Smoked Bacon

Spicy Tomato Bisque \$9.00 VG
Basil / Herb Croutons / Parmesan

Roasted Butternut Squash Soup \$9.00 VG
Fennel / Green Apples / Toasted Walnuts

Lobster Bisque \$11.00
Fresh Tarragon / Sherry

Spicy Black Bean Soup \$9.00
Roasted Corn / Cilantro Cream

Chicken Tortilla Soup \$9.00
Cilantro / Tortilla Strips / Black Beans / Roasted Corn

Leek Chowder \$9.00
Potatoes / Apple Smoked Bacon

V Vegetarian VG Vegan GF Gluten Free



Plated Dinners

Entrées

Roasted Wild Caught Salmon \$36.00

*Fresh Horseradish / Butter / Dill / Saffron Sauce
Lemon Polenta Cake / Petite Vegetables*

Oven Roasted Chicken (Leg & Thigh) \$26.00 GF

*Lemon / Thyme / Garlic / Caramelized Onion / Potatoes
French Beans / Pearl Onions / Baby Carrots / Chicken Jus*

Stuffed Chicken Breast \$28.00 GF

*Prosciutto / Gruyère / Spinach / Dijon
Pommes Puree / Fresh Asparagus / Sunburst Squash*

Lemon Crab Crusted Halibut \$42.00

*Mediterranean Orzo Pasta / Tear Drop Tomatoes
Basil / Pine Nuts / Kalamata Olives*

Pesto Glazed Chilean Sea Bass \$42.00 GF

*Tuscan Risotto / Sun-Dried Tomatoes
Pancetta / Spinach / Parmesan*

Grilled Angus Beef Tenderloin \$48.00

*Chimichurri / Smoked Bacon Butter / Onion Confit
Chive Duchesse Potato / Baby Vegetables*

Beef Short Rib (Boneless) \$36.00

*Rosemary / Garlic / Leeks / Tomato Confit
Creamy Sweet Potato Puree / French Beans*

Pan Roasted Chicken Breast \$26.00 GF

*Fresh Thyme / Wildflower Honey / Lemon / Baby Carrots
Loaded Twice Baked Potato / French Beans*

Exotic Mushroom Risotto \$22.00 V GF

*Cured Tomatoes / Basil / Leeks / Sunburst Squash
Baby Zucchini / Almond Milk / Asiago Cheese*

Chimichurri Portobello Mushroom \$22.00 V VG GF

Cauliflower Puree / Steamed Spinach / Baby Carrots

Creamy Coarse Ground Polenta \$18.00 V GF

*Spinach / Cured Tomatoes / Roasted Pearl Onions
Reggiano Cheese / Toasted Garlic*

Garlic Rubbed Petite Filet of Beef (6oz) \$42.00

*Smashed Fingerling Potatoes / Asparagus
Exotic Mushrooms / Red Wine Jus*

V Vegetarian

VG Vegan

GF Gluten Free



Plated Dinners

Combo Entrées \$55.00

Choose 2 Entrees and 1 Side
Served with Petite Seasonal Vegetables

Petite Filet of Beef (5oz)

Thyme Jus / Onions Confit / Chimichurri

Red Wine Braised Short Rib

Balsamic Roasted Pearl Onions / Rosemary

Pesto Glazed Sea Bass

Lemon Zest / Butter

Rosemary Roasted Chicken Breast

Natural Jus / Shallot Agrodolce

Fresh Horseradish Crusted Salmon

Lemon / Dill / Red Onions

Stuffed Chicken

Prosciutto / Basil / Gruyere

Butter Poached Shrimp Brochette

Ancho – Honey Glaze

Lobster Tail

*Additional Charge Applies
Inquire about sizes and pricing*

Pommes Puree

Creamy Mashed Potatoes / Butter / Cream

Chive and Bacon Duchesse

Truffle Smashed Fingerling Potatoes

Saffron Rice

Twice Baked Potato

Bacon / Aged Cheddar / Chives / Sour Cream

Parmesan Polenta Cake

Crispy Herb Risotto Cake



Plated Dinners

Plated Desserts

\$9.00 Each

Hazelnut Chocolate Torte

Espresso Anglaise / Hazelnut Tuile

Raspberry Bar Cake

Salted Caramel Cheesecake

Almond Brittle / Vanilla Bean Sauce

Crème Brûlée ^{GF}

Vanilla Bean / Orange Zest / Fresh Berries

Apple Cinnamon Half Pint Pies

Vanilla Bean Ice Cream / Almond Tuile

Key Lime Tart

Graham Cracker Crust / Raspberry Mousse

Chocolate Cheesecake ^{VG}

Marinated Berries / Pistachios

^V Vegetarian

^{VG} Vegan

^{GF} Gluten Free



Dinner Buffets

All Buffets Priced Per Person

Italian Dinner Buffet \$26.95

Parmesan Cheese Crusted Chicken Breast
Roasted Plum Tomato Sauce

Three Cheese Lasagna

Shrimp Baked Penne
Asiago Cream / Fresh Thyme

Classic Ratatouille
Squash / Zucchini / Eggplant / Plum Tomatoes

Crisp Romaine Hearts
Caesar Dressing / Parmesan Cheese / Croutons

Fresh Baked Garlic Rolls

Surf and Turf Dinner Buffet \$59.95

Garlic Roasted Beef Tenderloin
Roasted Mushrooms / Thyme / Shallots

Lemon Roasted Jumbo Shrimp
Fresh Garlic / Butter Sauce / Parsley

Parmesan Gratin Potatoes

Honey-Thyme Roasted Vegetable Medley

Fresh Baked Breads with Butter

Endive and Bleu Cheese Salad
Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes



Dinner Buffets

All Buffets Priced Per Person

Chicken and Pork Dinner Buffet \$28.95

Lemon-Thyme Roasted Chicken Breast

Stuffed Pork Loin

Spinach / Golden Raisins / Roasted Pearl Onions

Wild Mushroom Risotto

Rosemary / Bleu Cheese / Apple Smoked Bacon

Roasted Baby Red Potatoes

Fresh Vegetable Medley

Spinach Salad

Red Onions / Apple Smoked Bacon / Tomatoes / Feta Cheese

Assorted Breads

Fajita Dinner Buffet \$26.95

Marinated Fajitas

Beef / Chicken / Shrimp

Caramelized Bell Peppers / Yellow Onions

Pulled Pork Enchiladas

Ranchero Sauce / Pepper Jack Cheese

Spanish Rice

Slow Cooked Pinto Beans with Cilantro and Pork Belly

Crispy Tortilla Chips

Charred Tomato Salsa / Shredded Cheese / Sour Cream

Fresh Jalapeños / Pico de Gallo

Add Guacamole \$3.00



Dinner Buffets

All Buffets Priced Per Person

BBQ Dinner Buffet \$28.95

Slow Braised BBQ Short Ribs

Honey BBQ Smoked Chicken

Grilled Hickory Smoked Sausage

Roasted Garlic Smashed Red Potatoes

BBQ Baked Beans

Fresh Cream Corn

Thyme / Apple Smoked Bacon

Ranch Cole Slaw

Buttermilk Biscuits

Chicken and Pot Roast Dinner Buffet \$26.95

Lemon Honey Roasted Chicken

Slow Braised Pot Roast

Rosemary / Carrots / Celery / Onions

Caramelized Onion Mashed Potatoes

Green Bean Casserole

Mixed Baby Greens

Tomatoes / Cucumber / Balsamic Vinaigrette

Fresh Baked Rolls



Dinner Buffets

All Buffets Priced Per Person

Mediterranean Dinner Buffet \$26.95

Tilapia Nicoise
Olives / Tomatoes / Basil / Capers

Pesto Grilled Chicken Breast
Sun-Dried Tomato Cream Sauce

Roasted Baby Red Potatoes

Fresh Green Beans

Fresh Baked Rolls

Mixed Baby Lettuces
Tomatoes / Carrots / Cucumbers
Feta / Balsamic Vinaigrette

Cajun Dinner Buffet \$24.95

Cajun Chicken Breast
Spicy Louisiana Cream Sauce

Pan Seared Tilapia
Shrimp Étouffée

Red Beans and Rice

Andouille Sausage Jambalaya

Cajun Spiced Braised Vegetables

Spinach Salad
Roasted Corn / Bell Peppers / Pancetta Vinaigrette

Buttermilk Biscuits



Dinner Buffets

All Buffets Priced Per Person

Salmon and Chicken Dinner Buffet \$34.95

Herb Roasted Salmon
Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil

Stuffed Chicken Breast
Boursin / Spinach / Prosciutto

Paella
Chorizo / Shrimp / Andouille Sausage / Chicken
Steamed Asparagus with Lemon and Butter

Roasted Baby Mushrooms
White Wine / Garlic / Thyme

Endive and Bleu Cheese Salad
Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes

Rustic Breads

Signature Buffet \$44.95

Herb Roasted Salmon
Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil

Ancho-Honey Braised Short Ribs

Stuffed Chicken Breast
Boursin / Spinach / Prosciutto / Roasted Tomato Sauce

Gratin Potatoes
Wild Mushrooms / Cured Tomatoes / Fresh Thyme / Parmesan / Asiago

Roasted Vegetables with Agave and Orange

Sautéed Baby Mushrooms
White Wine / Garlic / Thyme

Endive and Bleu Cheese Salad
Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes

Rustic Breads



Dinner Buffets

All Buffets Priced Per Person

A Taste of the South \$36.95

Spinach Salad
Crumbled Cornbread / Green Apples / Sweet Grapes
Creamy Buttermilk Ranch Dressing

Pecan Fried Chicken Breast
Black Pepper Gravy / Pecan Smoked Bacon

Southern Style Agave BBQ Short Ribs

Loaded Mac and Cheese
3 Cheeses / Tomatoes / Bacon / Red Onions

Gruyère and Green Bean Casserole

Cornbread and Homemade Biscuits

A Taste of Mexico \$44.95

Southwest Caesar Salad
Black Beans / Roasted Corn / Pepper Jack Cheese
Chipotle-Caesar Dressing

Snapper Vera Cruz
Olives / Jalapeños / Tomatoes / Capers

Cilantro Marinated Sliced Chicken Breast

Tex Mex Style Rice with Cilantro Roasted Corn

Tortilla Cassoulet
Cotija Cheese / Tortillas / Roasted Tomatoes / Black Beans



Dinner Buffets

All Buffets Priced Per Person

A Taste of Asia \$38.95

Asian Salad

*Shredded Cabbage / Carrots / Peanuts
Wasabi Peas / Basil / Mint / Peanut Dressing*

Blood Orange and Mirin Glazed Salmon

*Bok Choy / Enoki Mushrooms
Bell Peppers / Lemon Grass Broth*

Korean BBQ Smothered Pork Shanks

Chinese Black Rice with Carrots and Salted Soy Beans

Lightly Crisped Chicken Dumplings Baked with Sweet Chili Sauce

A Taste of Italy \$50.95

Antipasto Display

A Display of Italian Meats and Cheeses

*Mortadella / Prosciutto / Salami / Calabrese / Capicola
Mozzarella / Parmesan / Provolone / Asiago
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers
Herb Focaccia / Parmesan Crostini*

Roasted Gulf Shrimp

Garlic / Butter / Lemon / Fresh Oregano

Veal Scaloppini

Spinach / Roasted Tomatoes / Asiago / Madeira Sauce

Crispy Wild Mushroom Risotto Cakes

Basil / Pine Nuts / Parmesan

Grilled Eggplant Lasagna

Ricotta Cheese / Marinara / Fontana

Homemade Garlic Bread Rolls with Extra Virgin Olive Oil and Balsamic



Dinner Buffets

All Buffets Priced Per Person

A Taste of New Orleans \$44.95

Spinach Salad
*Candied Pecans / Feta Cheese / Roasted Corn / Bell Pepper
Creamy Apple-Black Pepper Dressing*
Crab Crusted Red Fish with Shrimp Creole Sauce
Chicken and Andouille Sausage Jambalaya
Crawfish Étouffée
Red Beans and Rice
Savory Cornbread and Homemade Biscuits

A Taste of Texas \$34.95

Chopped Wedge Salad
Bleu Cheese / Tomatoes / Bacon / Red Onions
Slow Smoked Beef Brisket with Sweet BBQ Sauce
Grilled Hickory Sausage
Crispy Buttermilk Chicken with Herb Waffles and Maple Syrup
BBQ Baked Beans
Ranch Slaw
Savory Cornbread and Homemade Biscuits



Dinner Buffets

All Buffets Priced Per Person

A Taste of New York \$59.95

Endive and Watercress Salad
Poached Pears / Toasted Walnuts / Baby Red Tomatoes / Bleu Cheese

Sliced Beef Tenderloin
Green Onions / Red Wine Sauce / Baby Mushrooms / Fresh Thyme

Lemon Zest Lump Crab Cakes
Ragout of Swiss Chard / Roasted Corn / Sweet Onions

Gratin Potatoes with Gruyère and Pancetta
Grilled Asparagus Salad with Citrus Vinaigrette
Assorted Rustic Breads with Butter

A Taste of South America \$41.95

Avocado and Shrimp Ceviche
Crispy Plantain Chips
Sliced Flank Steak Chimichurri
Citrus and Cumin Pulled Pork
Local Corn Tortillas / Onions / Tomatoes / Cilantro

Brazilian Black Bean Stew
Sweet Potatoes / Chorizo / Tomatoes

Chicken Empanadas with Charred Salsa



Dinner Buffets

All Buffets Priced Per Person

A Taste of the Mediterranean \$48.95

Mediterranean Display

Grape Leaves / Assorted Olives / Creamy Hummus

Roasted Eggplant / Crispy Herb Pita Chips

Grilled Seasonal Vegetables / Rustic Breads

Tagine Spice Lamb Brochettes

Yogurt Sauce / Fresh Mint

Seafood Paella

Shrimp / Mussels / Clams / Tomatoes / Saffron / Fresh Thyme

Tabbouleh Salad

Cucumbers / Tomatoes / Lemon / Parsley

Braised Chick Peas

Pancetta / Olives / Tomatoes / Feta

A Taste of France \$46.95

Butter Lettuce and Endive Salad

Peppercorn Dressing / Lardons / Walnuts / Apples

Pan Roasted Rainbow Trout

Capers / Haricot Verts / Preserved Lemon / Butter

Cassoulet

Duck Confit / Pork Belly / White Beans / Fresh Thyme

Chive Duchesse Potato

Spinach and Gruyère Puff Pastries



Dessert

Trio of Fountains \$9.00

*White Chocolate / Dark Chocolate / Milk Chocolate
Fresh Fruit Skewers / Strawberries
Pretzel Sticks / Peanut Butter Cookies
Cream Puffs / Marshmallows / Graham Crackers*

S'more Station \$8.00

*Melted Dark Chocolate
Fresh Homemade Marshmallow
Homemade Graham Crackers*

Gourmet Mini Cupcake Display \$8.00

*(3 per person)
Assorted Mini Cupcakes
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate
German Chocolate / Red Velvet / Lemon Cream*

Truffle Lollipop Display \$8.00

*Assorted Homemade Truffle Lollipops
Mocha / Hazelnut / Peanut Butter and Jelly
Almond Joy / Raspberry*

Milk Shake Shot Station \$8.00

*Vanilla Bean Ice Cream
Oreo Cookies / Bananas / Strawberries
Caramel / Mocha / Chocolate Sauce*

Petite Pastry Display \$8.00

*Chocolate Strawberries / Mini Cheesecakes
Chocolate-Banana Tarts
Crème Brulee / Chocolate Pecan Tarts
Key Lime Tarts/ Lemon Tarts / Fudge Bites*

“Cookie Jar” Display \$6.00

*Mini Cookies / Fudge Bites / Almond Bark
Peanut Brittle / Assorted Truffle Lollipops*

Sweet Mason Jar Station \$9.00

*Served in Mini Mason Jars
Caramelized Apple / Cream / Caramel and Cinnamon Drizzle
Chocolate Mousse / Raspberry Drizzle / Hazelnut Tuile / Candied Hazelnuts
Texas Pecan Pie
Berry Trifle*

Sticky Bun Station \$10.00

*Homemade Mini Sticky Buns with Your Choice of Toppings
Warm Toppings:
Caramel-Pecan Sauce / Sweet Vanilla Frosting / Dark Chocolate Sauce
Toppings:
Whipped Cream / Toasted Marshmallow / Pecans / Almonds
Black Currants / Rainbow Sprinkles / Crumbled Graham Crackers*



Dessert

Liquid Nitrogen Ice Cream S'more Station \$12.00

*Homemade Soft Serve Marshmallow Ice Cream (Made to Order)
Dark Chocolate / Toasted Almonds
Homemade Graham Crackers*

Liquid Nitrogen Ice Cream Sundae Bar \$13.00

*Homemade Vanilla Bean Ice Cream (Made to Order)
M & M's / Sprinkles / Oreos / Chocolate Shavings
Chocolate Sauce / Cherries / Strawberry Sauce
Banana Chutney / Jelly Beans / Skittles / Caramel / Berries*

Liquid Nitrogen Ice Cream Waffle Sundae \$12.00

*Liquid Nitrogen Vanilla Bean Ice Cream (Made to Order)
Homemade Buttermilk Waffles
Hot Maple Syrup / Cinnamon Apples*

Coffee Bar \$4.00

*Regular and Decaf Coffee
Vanilla Whipped Cream / Chocolate Shavings / Rock Candy
Assorted Flavored Syrups*

With Super Premium Bar

*Godiva Chocolate / Grand Marnier
Sambuca / Amaretto / Baileys*

Grand Dessert Station \$11.00

"Cookie" Jars

*Glass Cookie Jars filled with Gourmet Treats
Mini Homemade Cookies / Fudge Bites / Chocolate-Almond Bark*

Truffle Lollipops

*Homemade Chocolate Truffle Lollipops
Peanut Butter and Jelly / Hazelnut / Raspberry / Mocha*

Mini Cupcakes

*Assorted Mini Cupcakes
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate
German Chocolate / Red Velvet / Lemon Cream*

Tarts and Trifles

*Key Lime / Lemon / Chocolate / Pecan Tarts
Strawberry / Chocolate-Banana / Vanilla / Blueberry Trifles*



Late Night Snacks

Mini Breakfast Tacos \$3.25

Fresh Eggs / Flour Tortilla / Charred Tomato Salsa

Mini Beef Sirloin Sliders \$3.25

Cheddar Cheese / Pickles / Mini Sesame Seed Buns

Chocolate Truffle Lollipops \$3.00

Peanut Butter and Jelly Stuffed Truffle Lollipops

Oreo Milk Shake Shots \$3.00

Vanilla Bean Ice Cream with Oreo Cookie in Shot Glasses

Cinnamon Donuts \$3.50

Warm Donuts tossed with Cinnamon Sugar

Mini Cookies \$3.50

Warm Chocolate Chip Cookies

Pulled Pork Tacos \$3.75

Pulled Pork on Flour Tortillas with Charred Salsa

Popcorn Box \$3.25

Cheddar Cheese Popcorn in Mini Decorative Boxes

