



BREAKFAST BUFFET

All breakfast buffet selections include freshly baked breakfast pastries, fruit preserves, sweet cream butter, assorted fruit juices, freshly brewed regular and decaffeinated coffee and selection of hot teas. (Buffets have a minimum of 20 guests required) based on a 60-minute service.

\$38 CONTINENTAL BUFFET

Fresh Seasonal Sliced Fruit
Greek Yogurt and Homemade Granola
Assorted Muffins, Danish, Croissants, Coffee Cake, Scones
Gourmet Bagels
Cream Cheese

\$48 ENHANCED CONTINENTAL

Fresh Diced Fruit
Seasonal Vegetable Frittata
Steel Cut Oats, Brown Sugar with Golden Raisins & Wildflower Honey
Gourmet Bagels with Plain, Dill and Raspberry Cream Cheeses
Smoked Salmon with Traditional Accompaniments
Assorted Individual Cereals, 2%, Soy Milk and Whole Milk
Chia Seed Parfaits

\$40 BAGEL BAR

Assorted Bagels
Seasonal Preserves
Plain, Dill and Raspberry Cream Cheeses
Hard Boiled Eggs
Chilled Smoked Salmon
Trout Dip
Fried Capers, Pickled Red Onions, Cucumber, Tomato

\$45 HEALTHY BUFFET

An Array of Seasonal Fruits and Berries
Assorted Greek Yogurts
Steel Cut Oats with Dried Cranberries, Walnuts and Brown Sugar
Egg White, Spinach, Mushroom and Goat Cheese Frittata
Sweet Potato and Chicken Sausage Hash



\$45 EUROPEAN STYLE

An Array of Seasonal Fruits and Berries
Scones, Croissants and Muffins
Marmalades, Jams and Butter
Sliced Delicatessen Meats
Assorted International and Domestic Cheeses

\$48 TRADITIONAL BUFFET

Seasonal Fruit and Berries
Assorted Muffin, Danish and Croissant, Scones
Farm Egg Scrambled
Potatoes Confit
Applewood Smoked Bacon
Breakfast Pork Link



PLATED BREAKFAST

All plated breakfast selections include freshly baked breakfast breads, fruit preserves, sweet cream butter, assorted fruit juices, freshly brewed regular and decaffeinated coffee and selection of hot teas.

- \$35 SOUTHERN WITH A GLOBAL TWIST**
Fresh Scrambled Eggs with Shredded Cheddar
Caramelized Onion and Pancetta Grits
Buttermilk Biscuit Smothered with Jalapeno and Chorizo Gravy
Pork Sausage Link
- \$41 BLUE CRAB EGGS BENEDICT**
Wild Arugula, Myer Lemon Hollandaise, Poached Farm Egg and English Muffin
Potato Confit
Roasted Tomato
Turkey Sausage Patty
- \$38 SPINACH FRITTATA**
Spiced Tomato Coulis and Petite Asparagus
Potato Confit
Roasted Tomato
Thick Cut Bacon
- \$38 TRADITIONAL AMERICAN PLATED**
Farm Fresh Scrambled Eggs
Seasonal Sliced Fruit
Potato Confit
Roasted Tomato
Thick Cut Bacon
- \$38 POUNDCAKE FRENCH TOAST**
Blueberry Compote
Chantilly Crème
Powdered Sugar
Thick Cut Bacon



BRUNCH

All Brunch selections include assorted fruit juices, freshly brewed regular and decaffeinated coffee, selection of hot teas and iced tea. (Brunch selections have a minimum of 20 guests required) based on a 60-minute service.

\$95 BLOSSOM BRUNCH

Seasonal Fruit and Berries

Gourmet Bagels with Plain, Dill and Raspberry Cream Cheeses

Smoked Salmon with Capers, Red Onion, Cream Cheese and Boiled Egg

Avocado Toast- Grilled Levain Bread, Avocado, Aleppo Spice, Pickled Onions, Micro Greens

Salad Station

Mixed Greens, Romaine Hearts, Baby Kale, Baby Spinach Toppings Applewood Smoked Bacon, Carrots, Cucumbers, Mushrooms, Broccoli, Peppers, Tomatoes, Almonds, Dried Berries and Sliced Eggs

Meats

Sliced New York Strip Steak, Sliced Grilled Chicken, Grilled Shrimp skewers

Cheeses

Cheddar, Bleu Cheese Crumbles, Goat Cheese

Dressings

Balsamic, Lemon Vinaigrette, Creamy Ranch, Caesar

Steel Cut Oats with Brown Sugar, Golden Raisins and Wildflower Honey

Waffles Station with Berries, Assorted Toasted Nuts, Chantilly Cream, Pure Maple Syrup and Seasonal Fruit Compote

Homestyle Baked Eggs with Caramelized Onions, Piquillo Peppers, Tomato, Calabrian Chile

Green Chile Chicken Chilaquiles with Cilantro and Queso Fresco

Crisp Thick Cut Bacon and Breakfast Pork Steakhouse Sausage

Scones and Coffee Cakes

Fusilli Primavera, Peppadews, Kale and Sundried Tomato

Haricot Verts and Shallots

Candied Pork Belly Hash with Yukon Gold Potatoes and Sweet Onions

Parmesan Crusted Chicken and Lemon

Saint Arnold Amber Braised Short Ribs and Cheddar Grits

Assorted Petit Fours

Salted Caramel Crème Brûlée Cheesecake



BREAKFAST STATIONS

Each breakfast station requires one attendant per 100 guests at prevailing rate. (Stations have a minimum of 20 guests required) based on a 60-minute service.

\$28 OMELET STATION

Farm Fresh Eggs & Egg Whites
Breakfast Sausage
Ham
Diced Bacon
Roasted Chicken
Spinach
Mushroom
Diced Tomatoes
Scallion
Shredded Cheddar
Mozzarella
Goat Cheese

\$25 WAFFLES & FRENCH TOAST

Chocolate Chips
Sliced Toasted Nuts
Seasonal Fruit Compote
Chantilly Cream
Assorted Berries
Fruit Compote
Chocolate Syrup
Whipped Butter, Honey Butter, Strawberry Butter
Warm Maple Syrup

\$35 DIM SUM

Vegetable Spring Rolls
Shrimp Dumplings
Spinach Dumplings
Chicken Siu Mai
Congee
Shredded Chicken
Scallion
House Soy Sauce
Sweet & Sour
Hot Chile Oil
Egg Tart



BREAKFAST ENHANCEMENTS

\$6/ea	Fresh Whole Fruit
\$6/ea	Farm Fresh Boiled Eggs
\$6/ea	Individual yoghurt – Assorted to include: Greek, Low-fat, Fruit
\$7/ea	Individual Assorted Cereal with whole, skim and soy milk
\$8/ea	Yogurt Parfaits with House Made Granola Seasonal Berry Compote
\$9/ea	Avocado Toast with Grilled Levain Bread, Fresh Avocado, Pickled Red Onions and Micro Greens
\$11/pp	Oatmeal with Dried Cranberries, Walnuts and Brown Sugar
\$11/pp	Seasonal Sliced Fruit
\$11/pp	Garden Frittata with Baby Spinach, Scallions, Heirloom Tomatoes and Feta Cheese
\$11/pp	Seasonal Berries with Honey Greek Yogurt
\$11/ea	Traditional Eggs Benedict
\$9/pp	Mini Blueberry Pancakes with Warm Maple Syrup
\$15/pp	Smoked Salmon with Bagel, Fried Capers, Cream Cheese, Red Onions, Chives
\$48/dz	Scones
\$48/dz	Assorted Danish
\$52/dz	Gourmet Bagels with Cream Cheese
\$52/dz	Breakfast Tacos with Salsa on the Side <ul style="list-style-type: none">• Bacon, Egg, Cheese• Chorizo Egg Cheese• Potato Egg Cheese
\$56/dz	Mini Croissant Sandwich <ul style="list-style-type: none">• Artisan Sliced Ham, Farm Fresh Eggs, Jack Cheese• Baby Spinach, Sundried Tomatoes, Farm Fresh Egg Whites and Feta Cheese
\$75/dz	Open Faced Breakfast Sandwich with Mascarpone, Scrambled Eggs and Canadian Bacon served open faced on Sliced French Bread

BEVERAGES

By the Carafe

\$34	Whole Milk, 2% Milk, Soy Milk
\$34	Orange Juice, Cranberry Juice, Grapefruit Juice
\$38	Blended Green Juice

\$5/ea	Assorted Soft Drinks
\$5/ea	Still Bottled Water
\$5/ea	Sparkling Water
\$5/ea	Individual Bottle Juices
\$6/ea	Energy Drinks
\$6/ea	Coconut Water
\$68/gal	Teas: Traditional, Herbal, Japanese
\$68/gal	Freshly Brewed Regular and Decaffeinated Coffee



BREAK ITEMS

\$4/ea	Granola Bars
\$6/pp	Popcorn
\$6/ea	Individual Roasted Mixed Nuts
\$6/ea	Kind® Bars
\$7/pp	Roasted and Salted Mixed Nuts (No Peanuts)
\$9/pp	Blossom Trail Mix: Rice Cracker, Sesame Sticks, Wasabi Peas, Peanuts
\$48/dz	Jumbo Cookies
\$48/dz	Classic Fudge Brownies and Blondies
\$48/dz	Lemon Squares
\$48/dz	Assorted French Macaroons
\$59/dz	Warm Artisan Pretzels with Spicy Mustard and Pimento Cheese



BREAKS

All break selections include freshly brewed regular and decaffeinated coffee and selection of hot teas. (Based on a 30-minute meal period)

\$22 CAFÉ REPOSE

Coffee Cakes, Sliced Breakfast Bread, Biscotti, Iced Coffee, Flavored Syrups, Bottled Water and Sparkling Water

\$24 REVITALIZE YOUR ENERGY

Build Your Own Trail Mix: Dried Fruits, Almonds, M&M's, Pretzels, Honey Roasted Peanuts, Granola, Sunflower Seeds, Assorted Power Bars and Protein Bars, Regular and Sugar Free Red Bull, Bottled Water and Sparkling Water

\$26 FRUIT STAND

Green and Red Apples, Bananas, Fresh Fruit Skewers, Fruit and Spinach Smoothies, Bottled Water and Sparkling Water

\$22 FARMERS ROADSIDE STOP

Crudit  of Raw and Pickled Vegetables, Seasonal Slice Fruits and Assorted Berries, Dill-Ranch, Bleu Cheese Dip, Bottled Water and Sparkling Water

\$24 CHILDHOOD SWEETS

Chocolate Chip Cookies, Brownies, Assorted Candy Bars, 2% Milk, Bottled Water and Sparkling Water

\$28 NACHO ARRAY

Chile con Queso, Black Olives, Pico de Gallo, Diced Chicken, Black Beans, Pickled Jalapenos, Chunky Guacamole, Sour Cream, Topo Chico®, and Bottled Water

\$30 THE MEZZE MARKET SPREAD

Mediterranean Olive Selection, Prosciutto Wrapped Melon, Dry Aged Salami, Herb Marinated Artichokes, Feta, Marinated Mozzarella, Red Pepper Hummus, Baba Ghanoush, Pita Wedges, Bottled Water and Sparkling Water

CONTINUOUS BEVERAGE

\$32 Eight Hour Service | freshly brewed regular and decaffeinated coffee, selection of hot teas and soft drinks

\$20 Four Hour Service | freshly brewed regular and decaffeinated coffee, selection of hot teas and soft drinks



LUNCH BUFFETS

All lunch buffet selections include freshly brewed regular and decaffeinated coffee, selection of hot teas and iced tea. (Buffet selections have a minimum of 20 guests required) based on a 60-minute service.

\$48 SOUP AND SALAD

Chicken Tortilla, Creamy Tomato Basil

Assorted Artisan Bread Selection

Build Your Own Salad:

Mixed Greens, Romaine Hearts, Baby Kale, Baby Spinach

Toppings:

Applewood Smoked Bacon, Carrots, Cucumbers, Mushrooms, Broccoli, Peppers, Tomatoes, Almonds, Dried Berries, Sliced Eggs

Protein:

Sliced Grilled New York Strip Steak, Sliced Grilled Chicken, Grilled Shrimp Skewers

Cheeses:

Cheddar, Bleu Cheese, Goat Cheese

Dressings:

Balsamic, Lemon Vinaigrette, Creamy Ranch, Caesar

\$50 HEALTHY LUNCH BUFFET WITH SUPER FOODS

Garden Vegetable Soup

Assorted Artisan Bread Selection

Baby Spinach and Blueberry Salad with Slivered Almonds, Blueberries, Feta Cheese, Honey Balsamic Vinaigrette

Southwestern Quinoa Salad with Quinoa, Black Beans, Chickpeas, Red Onion, Avocado, Red Bell Peppers, and Cilantro Lime Vinaigrette

Roasted Baby Eggplant and Tomatoes with Tahini

Herb Baked Chicken with Couscous Kalamata Olives, Basil Tomato Pesto

Seared Skuna Bay Salmon with Lemon Beurre Blanc

Roasted Cauliflower Gratin

Turmeric Lemon Brown Rice with Sweet Peas

Matcha Panna Cotta, Caramelized Pineapple

Peanut Butter Napoleon with Banana Meringue



\$65 ITALIAN LUNCH BUFFET

Skillet Roasted Vegetable Soup
Herbed Focaccia & Rustic Italian Breads
Pesto Pasta Salad with Orecchiette, Mozzarella, Marinated Grape Tomatoes, Basil and Pesto Dressing
Caesar Salad with Romaine Hearts, Garlic Focaccia Croutons, Shaved Grana Padano and Anchovy Vinaigrette
Creamy Garlic Polenta
Oven Roasted Baby Vegetables
Porcini Mushroom Tortellini with Sundried Tomato, Sunburst Zucchini, Roasted Garlic Double Cream,
Shaved Parmesan Cacciatore Chicken Trattorina Barramundi with Fresh Herb Pistou
Assorted Miniature Cheesecakes
Miniature Tiramisu

\$68 EAST LUNCH BUFFET

"Pho" Shiitake, Enoki, Pak Choy, Cilantro
Gem Salad with Asian Pears, Bamboo Shoots, Radishes, Snap Peas and Sesame Dressing
Kaiso Seaweed Salad with Nori, Cucumber, Watermelon Radish and Sanbaizu Dressing
Vegetable spring rolls with Sweet Chili Sauce
Wok Stir Fry Vegetables with Seasonal Vegetables, Pearl Onions and Garlic Chives
Steamed Jasmine Rice
Vermicelli Noodles
Blossom Fried Rice with Egg, Carrots, Shaved Scallions, Snow Peas, Crispy Garlic and Shitake Mushrooms
Pan Fried Tofu with Gochujang, Snap Peas and Sweet Onion
Bulgogi Skirt Steak, Kim Chi, sesame seed and charred scallion
Black Pepper Chicken with Toasted Cashews, Water Chestnuts, Pickled Jalapenos
Soy Sauce, Sriracha, Picked Ginger, House Chili Oil, Sambal, Kim Chi
Sesame balls
Caramelized Banana Eggroll with Coconut Caramel

\$48 THE DELI BOARD

Minestrone Soup
Corn Chowder Soup
Garden Mix with Romaine, Greens, Avocado, Cucumber, Hearts of Palm, Red Onion and Poppysseed Dressing
Pasta Salad, Mortadella Smoked Turkey, Roast Beef, Honey Cured Smoked Ham, & Salami
Tuna Salad, Roasted Vegetables, Bibb Lettuce, Spinach, Pickles, Pepperoncini, Red Onions & Tomatoes
Emmental, Aged Cheddar, Pepper Jack, & Smoked Mozzarella
Avocado Mayo, Pesto Aioli, Olive Tapenade, Mustard, Mayo, Garlic Aioli, & Creamed Wasabi
Artisanal Rolls and Baguettes, Individual Kettle Chips
Pomegranate Parfait Cheesecake
Salted Caramel Vanilla Crunch Cake



\$52 LATIN LUNCH BUFFET

Chicken Tortilla Soup

Black Bean Salad with Black Beans, Mango, Roasted Corn, Tomatoes, Cilantro Lime Vinaigrette

Southwest Chopped with Romaine Hearts, Tomato, Red Onion, Roasted Pepper, Shredded Cheddar, Avocado Ranch, Crispy Tortilla Strips

Build Your Own Taco

Chipotle Shredded Chicken

Grilled Adobo Skirt Steak

Green Chili Pork

Chipotle Portobello Mushrooms

Taco Enhancements

Cilantro, Sour Cream, Pickled Red Onion, Lettuce, Jalapeños, Jack Cheese, Flour & Corn Tortillas, Pico De Gallo, Salsa Verde, Guacamole

Accompaniments

Classic Spanish Rice

Refried Black Beans

Dessert

Dulce de Leche Chimichanga

Abuelitas Cinnamon Chocolate Mousse

\$60 SOUTHERN LUNCH BUFFET

Chicken and Sausage Gumbo

Cornbread and Buttermilk Biscuits

Cobb with Romaine and Iceberg Blend, Diced Ham, Tomatoes, Cucumber, Bacon, Bleu Cheese Crumbles

Texas Caviar with Black Eyed Peas, Red Onion, Parsley, Tomatoes, Red Bell Pepper, and Jalapenos

Southern Fried Chicken

Shrimp and Chicken Apple Sausage Grits

Fried Green Tomato and Sweet Onion Gratin

Crispy Cauliflower and Okra

Vegetarian Red Beans and Rice

Lemon Pound Cake with Lemon Mousseline and Myer Lemon Curd

German Chocolate Tiered Cake



PLATED LUNCH

All Plated Lunch Selections Include Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas and Iced Tea.

SALAD SELECTION (*SELECT ONE*)

Little Gem and Mint Salad with Radishes, Almonds, Shaved Parmesan and Lemon Vinaigrette
Chioggia Beet Salad with Frisee, Upland Cress, Goat Cheese, Tarragon and Champagne Vinaigrette
Heirloom Tomato and Haricot Verts with Local Petite Chicories, Basil and Balsamic Vinaigrette

ENTRÉE SELECTION

- \$51 Bucatini Puttanesca with Crispy Garlic, Grated Grana Padano and Picholine Olives
- \$53 Mushroom Wellington with Roasted Vegetable Demiglace and Broccolini
- \$55 Herb Roasted Chicken in Natural Chicken Jus with Sweet Corn Succotash and Baby Vegetables
- \$62 Crispy Skin Salmon with Lemon Dill Butter Sauce, Herbed Orzo and Haricot Verts
- \$65 Pastrami Spiced Pork Loin with Apple Chutney, Herb Spaetzle, Broccoli Florets and Reduced Pork Jus
- \$67 Seared Beef Tenderloin with Wild Mushrooms, Farro and Broccoli Leaves
- \$68 Brown Butter Sliced Roasted New York Strip with Italian Chimichurri with Rosemary Potatoes, and Crispy Squash
- \$68 Bourbon Glazed Short Rib with Bourbon Beef Glace, Pomme Puree and Glazed Root Vegetables
- \$70 Pan Seared Branzino with Oven Dried Tomatoes, Roasted Root Vegetables and Tomato Coulis

LUNCH ENTRÉE SALAD | TWO COURSE MEAL SELECTION

- \$35 Crispy Tofu Sesame Salad with Ginger Soy Marinated Crispy Tofu, Mixed Greens, Grape Tomatoes, Red Onion, Sesame Seeds, Mandarin Oranges with a Sesame Vinaigrette
- \$36 The Agean Chicken Salad with Grilled Chicken, Romaine Lettuce, Mixed Greens, Cucumber, Kalamata Olives, Sliced Red Onion, Feta Cheese with Feta and Olive Dressing
- \$49 Steakhouse Chopped Beef Salad with Sliced Tenderloin Filet, Iceberg, Romaine, Bacon, Red Onion, Carrots, Grape Tomatoes, Cheddar Cheese and Balsamic Vinaigrette or Ranch Dressing

LUNCH DESSERT SELECTION (*SELECT ONE*)

Opera cake with Coffee Butter Cream and Chocolate Ganache
Almond Cake with Hazelnut Tuile, Salted Caramel and Gianduja
Buttermilk Panna Cotta with Macerated Strawberry, Mint and Candied Pecans
Pecan Crusted Cheesecake
Crème Caramel Cake with a Bruleed Meringue
Peach Sorbet



\$28 BOXED LUNCH

All box lunch includes whole fruit, an individually wrapped cookie and bottled water or soft drink

SIDE CHOICE (*SELECT ONE*)

Baked Potato Salad with Dijonnaise, Crispy Bacon and Cheddar Cheese

Orecchiette Pasta Salad with Pesto, Ricotta Salata and Slivered Olives

Asian Noodle Salad with Shaved Cabbage, Carrot, Cucumber and Sesame Dressing

Fruit salad with Mandarin, Pineapple, Cantaloupe, Grape, Agave and Lime Juice

SANDWICH OR ENTRÉE SALAD CHOICE (*SELECT TWO*)

Grilled Lemongrass Chicken Sandwich with Basil Aioli, Arugula, Cucumber on French baguette

Roasted Black Pepper Eye of Round Sandwich with Chicory and Creamed Horseradish on Ciabatta

Vietnamese Banh Mi with Roasted Pork and Lemongrass Chicken, French Herb Butter Spread, Pickled Daikon, Carrots, Cilantro, Pickled Jalapenos, French Roll

Smoked Turkey BLT with Avocado and Mayonnaise on Focaccia

Layered Vegetables Sandwich with Sprouts, Eggplant, Squash, Tomato, Red Onion, Chickpea Spread on a Rustic Roll

Chicken Katsu Sandwich Panko breaded with Shaved Cabbage Slaw, Sour Pickles and Spicy Togarashi Aioli on Jalapeno cheddar bun

Farmers Salad with Diced Grilled Chicken, Mixed Greens, Dried Cranberries, Walnuts, Grape Tomatoes, Cucumber, Cheddar Cheese and Citrus Avocado Vinaigrette

Chilled Mediterranean Vegetable Salad with Quinoa, Sauteed Eggplant, Sauteed Zucchini, Sauteed Yellow Squash, Fresh Grape Tomatoes, Kalamata Olives, Basil, Lemon Juice and Garlic

***Box lunch is limited to one side selection and two sandwich or salad entrees options.*



DINNER BUFFET

All dinner buffet selections include freshly brewed regular and decaffeinated coffee, selection of hot teas and iced tea. (Buffet selections have a minimum of 20 guests required) based on a 60-minute service.

\$72 ASIAN DINNER BUFFET

Soba Noodle Salad with Roasted Shiitake Mushrooms, Pickled Daikon, Shaved Spinach and Black Sesame Seed Dressing
Petite Greens with Chinese Long Beans, Papaya, Baby Tomatoes and Sweet Yuzu Dressing
Ginger Steamed Jasmine Rice
Sesame Roasted Brussel Sprouts
Sweet Soy Glazed Fingerling Potatoes
Chili Braised Tofu with Bamboo Shoots, Caramelized Onions and Snap Peas
Braised Short Ribs with Black Garlic Demi and Smoked King Trumpet Mushrooms
Black Cod with Misoyaki Glaze, Garlic Chile Edamame and Sesame Wilted Cabbage
Slow Baked Korean Chicken with Kim Chi, Marinated Korean Cucumber and Bulgogi Chicken Jus
Condiments: House chile oil, soy sauce, sambal, sriracha and pickled ginger
Chiffon Cake with Yuzu Mousse
Coconut Parfait with Mango Jelly and Toasted Almond
Citrus Trifle with an Orange Marmalade and Sweet Lemon Curd

\$69 ITALIAN DINNER BUFFET

Antipasto Platter featuring Coppa, Calabrese Salami, Prosciutto, Citrus Marinated Olives, House Pickled Peppers, Herbed Ciligene Mozzarella, Smoked Gouda, Artisan Breads
Romaine Hearts Cherry Tomatoes, Cucumbers, Feta and Oregano Champagne Vinaigrette
Chioggia Beet Salad with Whipped Ricotta, Candied Pecans, and Frisee and red wine vinaigrette
Herbed Quinoa
Broccoli Rabe and Artichokes with Stewed Tomatoes, Garlic and Chili Flakes
Grilled Fingerling Potato with Shallots and Rosemary
Penne Primavera with Diced Peppers, Olive Oil and Grana Padano
Gulf Snapper with Charred Lemon, Basil Pistou and Asparagus
Roasted Scarpariello Chicken with Braising Greens
Tagliata Strip Steak with Garlic Gremolata
Apple Tart Tartin
Key lime Panna Cotta
Profiteroles



\$105 TEXAS CHOPHOUSE BUFFET

Steakhouse Tomato Salad with Tomato, Red Onion, Cucumber and Bleu Cheese Crumbles
Spinach Salad with Walnuts, Strawberries and Red Onions Balsamic Vinaigrette
Whipped Yukon Gold Potatoes
Grilled Asparagus
Creamed Spinach
Crispy Skin Red Snapper with wilted Spinach
Herb Marinated Grilled Chicken Breast with Sautéed Mushrooms and a Merlot Reduction
Sliced New York Strip Loin with Béarnaise Sauce, Horseradish Cream and a Red Wine Demi-Glace
Stuffed Portobello Mushrooms with Goat Cheese
Brulée Raspberry White Chocolate Cheese Bar
Caramel Apple Pie with Toffee Custard
Peppermint Napoleon Dark Chocolate Cake with Mint Mousse and Crushed Peppermint Candies



PLATED DINNER

All plated dinner selections include freshly brewed regular and decaffeinated coffee, selection of hot teas and iced tea.

SALAD CHOICE (SELECT ONE)

Wedge featuring bleu cheese crumbles, chopped applewood smoked bacon, grape tomato, diced egg, red onion, and creamy blue cheese dressing

Tomato Salad with Smoked Tomato Coulis, Burrata, Basil Oil, Marinated Heirloom Tomatoes, Petite Greens and Balsamic Reduction

Kale Caesar with Romaine and Baby Kale, Toasted Focaccia, Feta Cheese, Cucumber, Slivered Almonds and Caesar

Melon Salad with Feta Cheese, Olives, Mint, Arugula, Pistachio, Olive Oil and Champagne Vinaigrette

ENTRÉE (SELECT ONE)

- \$65 Butternut Squash Risotto with English Sweet Pea and Ricotta Salada
- \$66 Cacio e Pepe with grana Padano, Crisp Brussel Sprouts, Swiss Chard, Pancetta and Black Truffle
- \$68 Airline Chicken with Pomme Puree, Haricot Verts and Garlic Confit
- \$76 Grilled Swordfish with Crawfish Velouté, Smashed Fava Beans and Grilled Corn
- \$78 Mojo Braised Pork Chop with Fried Plantains, Black Bean Fejouada and Cilantro Lime Rice
- \$79 Halibut with Brulee'd Leeks, Crispy Eggplant and Piperade
- \$82 Pan Seared Jumbo Scallops with Saffron Risotto, Mussels, White Wine and Peas
- \$88 Filet Au Poivre with Crispy Twice Baked Potatoes, Brown Butter Carrot Puree and Charred Baby Carrots
- \$92 Beef Rossini with Seared Foie Gras, Potato Fondant, Garlic Spinach Hachee, and Natural Beef Jus

DUO ENTRÉE (SELECT ONE)

- \$95 Tenderloin Filet and Lobster with Smoked Cippolini, Corn Puree, Lobster Foam and Asparagus
- \$91 Duck and Foie Gras with Buckwheat Crepe, Roasted Cauliflower, Poached Cherries and Red Wine Cherry Duck Reduction
- \$94 Jumbo Scallops & Grilled Seppia with Fried Capers, Chives, Parsnip Puree, Brown Butter, Almonds and Spinach Hachee
- \$93 Short Rib and Grilled Prawns with Tempura Potatoes, Oven Roasted Cherry Tomatoes and Braising Greens
- \$87 Seabass, Mussels and Clams with Saffron Risotto, Fin Herbs, Spanish Chorizo and Braised Onions/Leeks
- \$85 Pork Loin Roulade and Octopus with Papas Bravas, Aleppo Spice, Romanesco and Chimichurri

DESSERTS

Blood Orange Sorbet

Genoise Date Cake *with Caramelized Honey, Dark Chocolate Crumble and Blackberry*

Hazelnut Chiffon Cake *with Almond Tuile and Butterscotch*

Poached Pear Galette *with Granola Streusel and White Chocolate Curls*



STATIONS & DISPLAYS

Maximum service time of 1 ½ hour

Must have a minimum of 20 guests

\$58 B.Y.O.B. - BUILD YOUR OWN BAO (Select Up To 3 Options)

Thai Basil Chicken
5spice Pork
Hoisin Glazed Pork Belly
Beef Bulgogi
Tempura Fried Eggplant
Panko Fried Avocado

Accompaniments

Scallions
Plum Dipping Sauce
Sunomono Cucumber
Chile Mayo
Toasted Sesame Seeds
Avocado Aioli
Pickled Carrots
Garlic Chile Crisps
Daikon

\$76 FROM THE SEA

Shrimp Cocktail
Ceviche
Gulf Oysters on The Half Shell
Jumbo Lump Crab Salad *with Louie Dressing, Chive, Served in Smaller Bowls.*
Tuna Crudo
Sake Mignonette
Cocktail Sauce
Ponzu Sauce



\$53 JAPAN

Nigiri (assorted)

Prawn

Tuna

Octopus

Salmon

Hand Rolls (Assorted)

Blistered Edamame

Condiments

House Soy Sauce

Pickled Ginger

Ponzu

Wasabi

Sriracha

Yuzu Kosho

\$46 DIM SUM

Vegetable Spring Rolls

Shrimp Dumplings

Spinach Dumplings

Chicken Siu Mai

Crispy Shrimp Roll

Condiments

House Soy Sauce

Egg Tart

Sweet & Sour

Hot Chile Oil

Fortune Cookies

\$25 CRUDITÉ

Seasonal Fresh Vegetables

Traditional and Flavored Hummus

Avocado Ranch

Olive Tapenade

Blue Cheese

Caramelized Onion Dip

Pita Bread

Flat Bread

Artisanal Bread



\$28 LOCAL CHEESE DISPLAY

Featuring Cheeses from Veldhuizen Cheese Shoppe (Dublin, Tx)

Fat Tailed Tomme Created from Sheep's Milk

Redneck Cheddar

Bosque Blue Cheese

Sheep Gouda

Grapes

Dried Fruit

Marmalades

Assorted Crackers and Baguettes

\$46 ANTIPASTO

Prosciutto

Hot Coppa

Salami

Mortadella

Domestic Cheeses

Imported Cheeses

Citrus Marinated Olives

Herbed Ciligene

Pepperoncini

Marinated Tomatoes

Artichoke Hearts



HORS D'OEUVRES

Minimum of 24 pieces of any item

HOT

- \$5 Cheese and Corn Arepas
- \$5 Chicken Empanadas with Green Chili Aioli
- \$5 Buffalo Chicken Bites with Bleu Cheese Dip
- \$5 Chicken Pot Sticker with House Soy Sauce and Sesame Oil
- \$5 Caramelized Onion Tart with Picholine Olives
- \$5 Smoked Chicken Taquitos with Poblano Crema
- \$6 Mushroom Vol au Vent
- \$6 Thai Chicken Satay with Peanut Glaze
- \$6 Korean Potato Samosa with Herb Mayo
- \$7 Glazed Beef Short Rib Crostini with Creamy Bleu Cheese
- \$7 Beef Wellingtons with Horseradish Cream
- \$8 Blue Crab Stuffed Jalapeno with Lime Zested Sour Cream
- \$8 Shrimp Corn Dog with Aleppo Aioli
- \$8 Baby Lamb Chops with Mint Chimichurri
- \$8 Lobster Corn Dogs with Aleppo Aioli
- \$8 Lamb Sliders with Tahini Aioli, Cucumber-Mint Spread, Pickled Peppers and Goat Cheese

CHILLED

- \$5 Crostini with Burrata, Asian Pear Marmalade and Chives
- \$5 Chinese Chicken Salad
- \$6 Vegetable Maki
- \$6 Tappuri Hand Roll with Sushi Rice, Cucumber, Bell Pepper and Pickled Ginger
- \$6 Beef Tataki with White Soy Sauce, Ginger-Garlic Scallion on a Rice Cracker
- \$6 Salmon Nigiri with a Sweet Soy Glaze and Wasabi
- \$6 Salmon BBQ Pork Belly Bao with Pickled Carrot, Daikon and Cilantro Hand Roll
- \$7 Beef Tartare with Smoke Soy Sauce, Pickled Serrano on a Wonton
- \$7 Jumbo Lump Crab Salad
- \$8 Tuna Nigiri with a Sweet Soy Glaze and Wasabi
- \$8 Crab Cake with Remoulade



CARVING STATIONS

Each carving station requires one attendant per 100 guests at prevailing rate. (Stations have a minimum of 20 guests required) based on a 60-minute service.

- \$340 Roasted Herbed Turkey Breast (Serves 25) with Brioche Rolls, Natural Turkey Jus and Cranberry Orange Compote
- \$635 Prime Rib (Serves 30) with Brioche Rolls Au Jus and Creamed Horseradish
- \$425 Garlic Crusted Strip Loin (Serves 35) with Brioche Rolls and Black Pepper Beef Jus
- \$395 Salmon en Croûte (Serves 30) with Toasted Baguette, Crème Fraiche, Sauce Béarnaise
- \$400 Char Siu Pork Belly (Serves 30) with Steamed Buns, Pickled Carrots and Daikon, Cucumbers and Hoisin Plum Sauce



BEVERAGE MENU

DELUXE LIQUORS

Absolut Vodka
 Tanqueray Gin
 Bacardi Superior Rum
 Sauza Silver Tequila
 Monkey Shoulder Scotch
 Jack Daniel's Whiskey
 Crown Royal
 Host Bar \$11/drink
 Cash Bar \$13/drink

TOP SHELF LIQUORS

Grey Goose Vodka
 Hendricks Gin
 Diplomatico Planas Rum
 Patron Silver Tequila
 Woodford Reserve Bourbon
 Bulliet Rye Whiskey
 Haig Dimple Pinch 15 Year Blended Scotch
 Glenlivet Single Malt Scotch
 Host Bar \$18/drink
 Cash Bar \$20/drink

TEXAS LIQUORS

Tito's Vodka
 Calamity Gin
 Bartletts Silver Rum
 Republic Plata Tequila
 Swift Texas Single Malt Whiskey
 TX Whiskey
 Host Bar \$14/drink
 Cash Bar \$16/drink

House Wines Host \$9 glass | Cash Bar \$11 glass

Sauvignon Blanc, Chardonnay, Merlot, Cabernet

Selection of Domestic Beer Host \$6 bottle | Cash Bar \$8 bottle

Miller Lite, Bud Light, Michelob Ultra

Selection Of Imported Beer Host \$8 bottle | Cash Bar \$10 bottle

Corona Extra, Heineken, Heineken Zero NA

Selection of Local Craft Beer (local craft beers subject to change) Host \$9 bottle | Cash Bar \$11 bottle

Saint Arnold's Art Car IPA, Crawford Bock

HOST PACKAGE BAR

	1 st Hour	+2 nd Hour	+3 rd Hour	+Additional Hours
House Wine & Beer	\$16	\$12	\$10	\$8
Deluxe Liquor, Wine & Beer	\$18	\$14	\$11	\$9
Top Shelf Liquor, Wine & Beer Texas Liquors (Features Texas Wines along with House Wines and 4 Local Craft Beers)	\$28	\$22	\$20	\$18

\$150 bartender fee per 75 guests applies

\$125 cashier fee for cash bar per 75 guests applies