



## Spring/Summer Heavy Hors D'oeuvres Menus

### menu one

#### cocktail buffet

texas steak sliders

*coffee-rubbed & grilled beef medallions on house-made rolls  
with bourbon demi-glace, horseradish aioli, & baby greens*

petite shrimp n' grit bites

sautéed gulf shrimp served on white cheddar grit cakes, drizzled with scallion brown butter

mac & cheese fritters

pimento cheese on savory shortbread spoons  
with bourbon pepper jelly

savory heirloom tomato & herbed chevre tart  
with bacon marmalade

*\$22.75 per person based on a minimum of 75 guests*

### menu two

#### cocktail buffet

wood-grilled chicken & artichoke skewers  
with lemon shallot reduction

seafood paella cakes with saffron aioli

grilled flatbread margherita pizzettes  
*fresh mozzarella, tomatoes, & basil, drizzled with balsamic reduction*

stuffed avocado with spinach crema, yellow bell pepper-hearts of palm relish, & feta

watermelon-feta bites

marinated in honey serrano vinaigrette, garnished with micro greens

*\$21.50 per person based on a minimum of 75 guests*



## Spring/Summer Heavy Hors D'oeuvres Menus

menu three

cocktail buffet

smoked brisket quesadillas  
topped with caramelized onion jam

pulled pork tostaditas  
with black bean refrito, cilantro aioli & apple pico

mesquite grilled chicken diablos  
wrapped in applewood smoked bacon & stuffed with monterey jack

roasted hatch green chile & goat cheese tartlets  
with cilantro pepita pesto

mexican corn cakes  
with jalapeno-lime crema & black bean pico de gallo

*\$19.75 per person based on a minimum of 75 guests*

additional options

two-bite "hot & crunchy avocado" tacos  
*almond, cornflake, & sesame crusted & fried avocado in tiny flour tortillas  
with honey-habanero aioli & mango-jalapeno slaw*

avocado, jicama & mango salad  
on cucumber rounds

keylime tartlets, strawberry tres leches shooters & mexican hot chocolate cookies

watermelon gazpacho shooters topped with spiced shrimp & avocado tortilla crisp

tiny ahi tuna, avocado & mango tacos  
with jalapeno crema



## Spring/Summer Dinner Buffet Menus

### menu one

#### passed hors d'oeuvres

two-bite "hot & crunchy avocado" tacos  
*almond, cornflake, & sesame crusted & fried avocado in tiny flour tortillas  
with honey-habanero aioli & mango-jalapeno slaw*

mesquite smoked bacon wrapped quail breast  
with chipotle blackberry reduction

#### 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 cumin-lime vinaigrette

roasted vegetables  
*asparagus, carrots, zucchini, summer squash, tri-peppers, & red onion*

chipotle caesar salad  
with red chile croutons & cotija

*\$30.50 per person based on a minimum of 75 guests*

#### additional options

stuffed avocados with roasted poblano crema, mango pico & cotija

grilled flank steak tacos  
with cilantro lime "beer blanc"

southwestern trail mix salad  
*chopped arugula, black beans, sweet corn, tomatoes,  
toasted pepitas-cotija-dried currants & cilantro buttermilk dressing*



## Spring/Summer Dinner Buffet Menus

menu two

passed hors d'oeuvres

texas "blt" bites

*fried green tomatoes topped with applewood-smoked bacon, aioli & micro arugula*

pimento cheese on savory shortbread spoons  
with bourbon pepper jelly

dinner buffet

herb & garlic-crusting inside round of beef  
with horseradish aioli, au jus, & yeast rolls

honey-glazed smoked salmon  
with cucumber-dill cream

blanched green beans  
with dijon-shallot dressing

baked mac n' cheese gratin

field green salad  
with fresh strawberries, chevre, spiced pecans, & champagne vinaigrette

*\$31.75 per person based on a minimum of 75 guests*

additional options

pecan crusted breast of chicken  
with peach-jalapeno chutney or dijon thyme sauce

smoked pork tenderloin  
with jezebel sauce

buttered leek mashed potatoes

chopped texas wedge salad  
with smoked tomatoes, blue cheese, applewood smoked bacon & buttermilk dressing



## Spring/Summer Dinner Buffet Menus

### menu three

#### passed hors d'oeuvres

fritti artichoke quarters  
with lemon rosemary aioli

warm lamb, zucchini, & feta stuffed piquillo peppers  
with parsley mint oil

#### dinner buffet

roasted beef medallions with salsa verdi  
*a fresh sauce of parsley, chives, shallots, capers, sherry vinegar, & olive oil*

wood-grilled breast of chicken  
with an aged balsamic reduction & citrus gremolata

orzo pasta  
with cherry tomatoes, sweet corn, feta, roasted garlic, & basil pesto

rustic spinach ricotta tart

classic caesar salad  
with herbed croutons & shaved parmesan

*\$28.50 per person based on a minimum of 75 guests*

#### additional options

arugula salad with watermelon, feta & white balsamic dressing

fontina risotto cakes  
with chive aioli & olive tapenade

grilled parmesan polenta wedges  
with heirloom tomato crudo + balsamic reduction