

# Food *Glorious* Food C a t e r i n g   D a l l a s

## Plated Breakfast Menus

All Plated Breakfasts will include the following:

Fresh Juice or Fresh Seasonal Fruit Compote  
Breakfast Potatoes with Sautéed Onions and Cheddar Cheese  
Baskets of Breakfast Pastries with Jams and Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Herbal Tea

Fluffy Scrambled Eggs Dusted with Chives  
Served with your Choice of:  
Ham, Applewood Smoked Bacon or Sausage  
\$12.00 per person

Breakfast Tacos  
Chorizo, Mushrooms, Cilantro and Fresh Tomato  
Folded with Scrambled Eggs and Cheddar Cheese  
Wrapped in a Flour Tortilla and Served with Pico de Gallo  
\$15.00 per person

Classic Eggs Benedict  
Two Poached Eggs  
With Canadian Bacon on an English Muffin  
Draped in Hollandaise Sauce  
Served with a Broiled Tomato  
\$18.50 per person

Pecan Studded French Toast or Belgian Waffles  
Warm Apple and Cinnamon Compote  
Warm Maple Syrup and Creamery Butter  
Served with choice of:  
Ham, Applewood Smoked Bacon or Sausage  
\$16.00 per person

Cheese Blintzes  
Brown Butter and Fresh Fruit Puree  
Served with Housemade Corned Beef Hash  
\$10.50 per person

## **Continental Breakfast Menu**

Assorted Breakfast Pastries, Muffins and Breads

Fresh Seasonal Fruit and Berries

Regular and Decaf Coffee  
Fresh Whipped Cream and Cinnamon Sugar

Cranberry, Orange and Grapefruit Juice

Bottled Water

\$11.00 per person

## **Breakfast Buffet Suggestions**

All Breakfast Buffets Include:

Chilled Orange, Cranberry and Grapefruit Juices  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Teas

Fresh Seasonal Fruit and Berries

Breakfast Scones, Muffins and Danishes with Sweet Cream Butter and Preserves

Fluffy Scrambled Eggs Dusted with Chives

Applewood Smoked Bacon or Chicken Apple Sausage

Southern Home-Style Potatoes with Onions and Fresh Peppers

\$23.00 per person

Fresh Seasonal Fruit and Berries

French Toast Casserole with Cinnamon Brioche

Warm Maple Syrup and Creamery Butter

Fluffy Scrambled Eggs Dusted with Chives

Applewood Smoked Bacon or Chicken Apple Sausage

Seasoned Hash Brown Potatoes with Cheddar Cheese

\$25.00 per person

Fresh Seasonal Fruit and Berries

Egg Strata with Spinach and Asiago

Applewood Smoked Bacon or Chicken Apple Sausage

Micro-Mini Assorted Biscuits

\$27.00 per person

## **Plated Luncheon Suggestions**

All menus include choice of first course, entrée, dessert and coffee,  
Fresh baked rolls, crisps and sweet cream butter

### **First Courses**

#### **Salads**

The Wedge

Boston Bibb Lettuce with Red Onions, Cherry Tomatoes, Blue Cheese Crumbles  
Herbed Vinaigrette

Spinach and Frisée with Roasted Beets, Citrus Segments  
Walnut Vinaigrette

Baby Greens with Warm Hazelnut and Goat Cheese Crostini  
Raspberry Vinaigrette

Tomato and Mozzarella Marinated in Pesto Vinaigrette and Shredded Fresh Basil Leaves  
Tender Lettuces

Seasonal Fruit on Watercress  
Midori-Yogurt Dressing

#### **Soups**

Black Bean with Cilantro Cream

Housemade Minestrone

Mineola Tomato with Basil and Crème Fraiche

Chilled Avocado Vichyssoise

Curry Pumpkin

## Entrees

### Entrée Salads

Soy Glazed Chicken on Bibb Lettuce  
Asian Vegetables and Soba Noodle Salad  
Toasted Peanut and Soy Vinaigrette  
\$24.00 per person

Marinated Beef over Spinach Leaves  
Goat Cheese, Pinenuts, Oven Cured Tomatoes, Marinated Haricot Verts  
Toasted Shallot Vinaigrette  
\$27.00 per person

Cobb Salad  
Chopped Lettuce with Honey Cured Ham, Smoked Turkey, Roasted Pine Nuts,  
Blue Cheese Crumbles, Red Vine Ripened Tomatoes and Chopped Hard Boiled Eggs  
Honey Lemon Vinaigrette  
\$23.00 per person

Shrimp Caesar Salad  
Hearts of Romaine topped with Shaved Parmesan, Polenta Croutons and Avocado  
Caesar Dressing  
\$28.00 per Person  
Also available with Grilled Chicken, \$25.00 per person

Greek Salad with Grilled Salmon  
Mixed Greens with Feta, Cucumbers, Tomatoes and Kalamata Olives  
Oregano Vinaigrette  
\$28.00 per person

## Entrée Plates

Chicken or Vegetarian Crepes with Lemon Herb Sauce  
Surrounded with Grilled Shrimp and Served with Fresh Vegetables  
\$26.00 per person

Spinach, Apricot and Pecan Stuffed Chicken Breast  
Fresh Seasonal Vegetables, Rice Pilaf and Champagne Sauce  
\$25.00 per person

Sherry Creamed Chicken with Wild Mushrooms  
Served in a Vol-au-Vent with Tarragon Sweet Peas and Baby Carrots  
\$25.00 per person

Skewered Shrimp Scampi  
Linguine Alfredo Topped with Vine Ripened Tomatoes, Asparagus Tips  
\$26.00 per person

Shrimp and Sausage Gulf Coast Gumbo with Parsley Rice  
\$25.00 per person

Pan Seared Salmon  
Pistachio Couscous, Sauteed Asparagus and Blood Orange Béarnaise  
\$27.00 per person

Honey-Port Glazed Pork Loin  
Steamed Butter Dill Potatoes and Baby Vegetables  
\$26.00 per person

Quiche of Your Choice  
Broiled Tomato with Creamed Spinach and Haricot Verts  
\$24.00 per person

Beef Stroganoff with Mushrooms  
Boursin Mashed Potatoes and Herbed Baby Vegetables  
\$27.00 per person

Polynesian Pork Kabob  
Saffron Rice Pilaf, Wok Fried Vegetables and Tropical Fruit Relish  
\$26.00 per person

Petit Filet of Beef  
Four Cheese Risotto, Asparagus and Shallot Red Wine Reduction  
\$34.00 per person

## **Desserts**

Key Lime Tart with Mango and Raspberry Coulis

Warm Chocolate and Walnut Brownie  
Vanilla Ice Cream, Caramel and Hot Fudge Sauces

Chocolate Charlotte

Coconut Cake with Kona Coffee Sauce

White Chocolate and Dried Cherry Bread Pudding  
Crème Anglaise

Warm Apple Crisp with Vanilla Bean Ice Cream

Seasonal Fruit with Passionfruit Cream and White Chocolate Shavings

## **Gourmet Boxed Lunches**

All Boxed Lunches include the following:  
Chef's Daily Pasta Salad and Fresh Fruit Salad  
Cookie, Bar or Brownie  
Bottled Water  
\$20.00 per person

## **Sandwich and Wrap Options**

Grilled Chicken Breast on Jalapeno Cheddar Bread with Guacamole and Tomatoes  
Honey Jalapeno Vinaigrette

Shaved Herb Marinated Sirloin topped with Smoked Cheddar on an Onion Roll  
Dijonnaise, Lettuce and Tomato

Smoked Turkey Breast, Virginia Baked Ham or Roast Beef on Croissant  
Topped with Baby Swiss, Lettuce and Tomato, Mustard and Mayonnaise

Tuna Salad with Marinated Tomatoes and Basil Chiffonade  
Honey Wheat Bread

Chicken Salad with Roasted Red Pepper and Arugula  
Honey Wheat Bread

Grilled Eggplant with Basil Marinated Tomatoes and Smoked Provolone Cheese  
Italian Rosemary Bun

Sun-Dried Tomato Tortilla with Sliced Sirloin, Mushrooms and Tomato  
Horseradish Cream Cheese Spread

Cilantro Tortilla filled with Chili Rubbed Chicken  
Shredded Lettuce, Pepper Jack Cheese, Pico de Gallo and Black Bean Spread

Fresh Herb Tortilla B.L.T.  
Dijonnaise Dressing

Herb-Garlic Tortilla filled with Shrimp Salad  
Bibb Lettuce and Goat Cheese

Herb-Garlic Tortilla filled with Flame Roasted Marinated Garden Vegetables  
Pesto Mayonnaise

Jalapeno-Cheddar Tortilla filled with Chipotle Beef  
Peppers, Onions and Cilantro Aoili

Tomato Tortilla filled with Chicken Caesar, Shaved Parmesan and Romaine Lettuce



## **Trio Salad Box Lunch**

(Please Choose Three Salads)

Tarragon Chicken Salad with Hearts of Palm

Fresh Albacore Tuna Salad

Marinated Vegetable Salad

Fresh Fruit Salad

Mediterranean Couscous

Garden Salad with Balsamic Vinaigrette

Tortellini Salad with Roma Tomatoes and Basil

Salad Box Lunch comes with:

Sun Chips

Cookie or Brownie

\$18.00 per person

## **Lunch Buffet Suggestions**

### **Uptown Deli**

Soup du Jour  
Red Bliss Potato Salad  
Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese  
Mixed Field Greens with Balsamic Vinaigrette  
Freshly Sliced Smoked Turkey, Virginia Baked Ham and Roast Beef  
Swiss, Provolone, Sharp Cheddar and Pepper Jack Cheeses  
Lettuce, Tomato, Red Onion and Pickle Garnishes  
Assorted Artisan Breads with Condiments  
Homemade Potato Chips  
Double Fudge Brownies  
Freshly Brewed Regular & Decaf Coffee and Iced Tea  
\$25.00 per person

### **Republic of Tex-Mex**

Southwest Caesar Salad with Roasted Red Pepper Dressing, Corn,  
Black Beans & Tortilla Strips  
Cream of Poblano Pepper Soup  
Salsa Verde, Homemade Salsa & Chile Con Queso with Tri-Color Tortilla Chips  
Corn and Flour Tortillas  
Adobe Beef and Chipotle Chicken  
Flame Roasted Vegetables  
Black Bean & Queso Fresco  
Lettuce, Sour Cream and Shredded Cheese  
Mexican Tomato Rice  
Pralines and Mexican Wedding Cookies  
Freshly Brewed Regular & Decaf Coffee and Iced Tea  
\$35.00 per person

## **Lunch Buffet Suggestions, Continued**

### **Soup & Salad Bar**

Select one of the following soups...

Mineola Tomato with Basil and Crème Fraiche

Housemade Minestrone

Potato - Leek Soup with Caramelized Leeks

Chicken Tortilla Soup with Diced Avocado & Cilantro

Select three of the following salads...

Tarragon Chicken Salad with Hearts of Palm

Fresh Albacore Tuna Salad

Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese

Baby Field Greens Salad with Teardrop Tomatoes, Carrots and Sunflower Seeds

Marinated Cucumber, Red Onion and Tomato Salad

Seasonal Fruit Salad with Midori-Yogurt Dressing

Spinach Salad with Candied Pecans, Feta Cheese and Strawberries

Lemon Squares and Double Fudge Brownies

Fresh Baked Rolls, Crisps and Sweet Cream Butter

Regular & Decaffeinated Coffee and Iced Tea

\$27.00 per person

### **Little Italy**

Soup du Jour

Classic Caesar Salad with Toasted Polenta Croutons and Shaved Pecorino

Cilliegini Caprese Salad

Penne Pasta Puttanesca with Mozzarella

Chicken and Spinach Cannelloni with Garlic Alfredo Sauce

Focaccia Bread

Tiramisu

Regular & Decaffeinated Coffee and Iced Tea

\$30.00

## **Passed Hors d'oeuvres selection**

Eggplant Cannelloni Provençal stuffed with Vegetables, Goat Cheese and Tomato Confit

Yukon Gold Potato Soufflé topped with Roasted Beet Caviar and a Lotus Crisp

Wild Mushroom and Caper Tapenade with Cambazola on Crostini

Caponata Vegetables in Puff Pastry

Warm Brie en Croute with Port Poached Figs

Stilton, Granny Smith Apple and Adriatic Fig Spread on Seeded Lahvosh

Fried Sage Leaf with Ratatouille and Pecorino

Warm Mini Potatoes with Chipotle Smoked Chicken Salad and Aged White Cheddar

Sweet Potato, Sage and Prosciutto Risotto Cake

Sweet Potato Biscuits with Shaved Virginia Ham and Bourbon Honey Mustard

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish

Mini Fried Green Tomato topped with Garlic Aioli and Applewood Smoked Bacon

**\$4.00 per piece**

## **Passed Hors d'oeuvres selection**

Curried Crab Cakes with Mango-Chili Dip in a Chinese Spoon

Szechuan Pepper Seared Tuna in a Wonton Basket with Wasabi Cream

Prime Filet of Beef Tartare on a Potato Galette with Lemon-Truffle Aioli

Provençal Tuna Nicoise Salad in a Peruvian Purple Potato

Nori wrapped Yellowfin Tuna Tempura with Thai dipping sauce

Applewood Smoked Salmon Tartar on Crostini

Smoked Salmon Mousseline in a Gougère

Baby Colorado Lamb Carpaccio in Corn Tortilla Cup  
with Arugula and Lavender-Rosemary Mustard Sauce, topped with Tabouli

Corn Tortilla Cup filled with Roasted Lobster and Roasted Corn Salad

Seared Ahi Tuna in a Wonton Cup with Soba Noodle Salad

Petite Bouché of Escargot with Wild Mushroom Bouillabaisse

Lobster, Avocado and Mango Salad on Crostini

Asian Tuna Tartare on Crisp Wonton with Avocado and Sesame Seeds

Chinois Chicken Salad in a Mini Crisp Wasabi Cup topped with Micro Greens

Confit of Turkey and Wild Rice Croquette with Lingonberry Chutney

Chorizo and Manchego Paella Cake topped with Roasted Shrimp and Tomato Fondue

Maple Glazed Duck Breast on Sweet Potato Galette with Pecan-Pumpkin Butter

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico

**\$5.00 per piece**

## **Passed Hors d' oeuvres selection**

Foie Gras Torchon with Aged Port on Brioche

Gougère of Hudson Valley Foie Gras Mousseline with Roasted Slivered Almond

Crispy Santa Barbara Shrimp, Lobster and Asparagus Risotto Cake with Sweet Pea Coulis

Pot au Fleur, with Beef Carpaccio, Horseradish and Enoki Mushrooms

**\$6.00 per piece**

## **Passed Soup Shots**

(the following requires a rented shot glass or demitasse cup)

Chilled Broccoli Soup Shot with Crispy Langostino

Smoked Heirloom Tomato Consommé Soup Shot with Spicy Tarragon-Tomato Sorbet

Chilled Asparagus Cappuccino Soup Shot

Butternut Squash Soup Shot with Cream of Chervil

Avocado and Elephant Garlic Cappuccino Soup Shot

Fruit Tomato and Veggie Soup Shot

Pumpkin Soup Shot with Roasted Pine Nuts and Shaved Parmesan

Cream of Acorn Squash Soup Shot with Cold Black Pepper Sabayon

Crawfish Ceviche Shooter with Leek Sabayon and Red Beet Caviar

**\$5.00 per shot**

## **Grazing Stations**

### **Asian “Antipasto”**

Assorted Sushi Rolls

Fields of Greens with Skewered Vegetables  
Garlic Oyster and Sweet and Sour Sauces

Ribbons of Asian Beef on Bamboo Skewers

Asian Tartare with Avacado and Wonton Crisps  
Veggie Crepes with Hoisin Sauce

Spicy Mince Pacific Cod on Lemongrass Skewers  
Seared Mahi-Mahi and Cucumber on Bamboo Skewers  
with Ginger-Soy Dipping Sauce

Sesame Noodles with Peanut Sauce in Porcelain Spoons

Sticky Rice Balls with Thai Chili Sauce

Shrimp Spring Rolls with Lemongrass Dipping Sauce

**\$22.00 per person**

## **Traitional Antipasto**

Soppresata, Genoa Salami, Pepperoni and Prosciutto

Assorted Imported and Domestic Cheeses

Cilliegini Caprese Salad

Fire Roasted Vegetables

Marinated Portobello Mushrooms

International Olives

Balsamic Braised Cipollini

Tapenades and Spreads

Tuscan Bread, Crostini, Grissini Bread Sticks and Sliced Baguette

Grape Clusters

Dried Apricots

Skillet Toasted Whole Almonds

**\$16.00 per person**



## **Southern Antipasto**

Thinly Sliced Smithfield Ham, Smoked Virginia Ham and  
Hickory Sausage

Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby  
Wensleydale Apricot and Felopi Wheat Swiss Cheeses

Platter of Fried Green Tomatoes with Garlic Aioli and Crisp Smoked Bacon  
Fire Roasted Vegetables  
Marinated Portobello Mushrooms

Anchovy Stuffed Olives, Sun-Dried Tomato Stuffed Olives  
Bread n' Butter Pickles, Pickled Beets and Marinated Artichoke Hearts

Cream Cheese with Carolina Style Spicy Pineapple Chutney  
Black-eyed Pea Salsa  
Creamy Roasted Red Pepper

Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps and Sliced Baguettes

Grape Clusters  
Dried Apricots  
Skillet Toasted Whole Almonds

**\$15.00 per person**

## **Displays and Presentations, continued**

### **Imported and Domestic Cheese Presentation**

With Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds  
Imported Crackers, Lightly Toasted Baguette Slices  
Pumpernickel Crisps

**\$9.00 per person**

### **Classic Smoked Salmon Presentation**

Accompanied by Capers, Egg Whites and Yolks, Diced Red Onion, Toast Points

**\$11.00 per person**

### **Hot Smoked Salmon Filets**

Accompanied by Fresh Herb Salad, Sunchoke Chips, Chive-Shallot Crème Fraiche

**\$11.00 per person**

### **Flame Roasted Vegetables and Marinated Mushrooms**

Served with Balsamic Drizzle

**\$6.00 per person**

### **Fresh Fruits and Berries**

**\$5.00 per person**

### **Dips and Spreadables**

**Choose Three of the Following**

Warm Parmesan and Artichoke with Sliced Baguettes  
Warm Spinach, Parmesan and Goat cheese with Crostini  
Turkish Bread Rounds with Mediterranean Salsa  
Hummus with Toasted Pita Chips  
Chile Con Queso with Tortilla Chips  
Pico de Gallo with Tortilla Chips  
Vegetable Tapanade with Garlic Crostini  
Ziziki with Pita Crisps  
Creamy Roasted Red Pepper with Crostini  
Pesto Goat Cheese with Lavosh Crisps  
Eggplant Caviar with Pita Crisps  
Jalapeno and Smoked Salmon Mousse with Toast Points

**\$5.00 per person**

## **Displays and Presentations, continued**

### **Pates and Terrines**

Chicken Liver Pate  
Smoked Salmon Pate  
Wild Mushroom Terrine  
D'Artagnan Terrine Mousquetaire

Served with Cornichons, Capers and Toast Points

**\$10.00 per person**

### **Iced Seafood Display**

Jumbo Gulf Shrimp  
Steamed New Zealand Mussels  
Crab Claws  
Oysters on the Half Shell  
Cocktail and Remoulade Sauces  
Lemon Wedges

**Market Price**

### **Caviar Display**

North American Sturgeon  
Lemon Wedge, Chopped Egg, Capers and Crème Fraiche  
Toast Points and Buckwheat Blini

New Bliss Potato with Black Caviar  
Yukon Gold Potato with Salmon Roe  
Blue Potato with Osetra  
Caviar Jewel Boxes with Crème Fraiche

**Market Price**

### **Salad Spoons**

Presented in White Ceramic Spoons  
Sesame Noodles with Peanut Sauce  
Lobster Salad  
Shaved Artichoke and Fennel with Lemon-Garlic Dressing

**\$8.00 per person**

## **Fun Stations**

### **Potato Chip Bar**

Fresh Made Potato Chips with the Following Flavors

Roasted Garlic and Pecorino Cheese

Cumin and Clove

Sweet Onion and Basil

Sweet Potato

For the Dipping...

Red Pepper and Sundried Tomato Puree

Yogurt and Fresh Herbs

Spicy Mojo Sauce

Cheesy Bechamel

**\$7.00 per person**

**Minimum of 75 Guests**

## **Chef Performance Stations**

### **Pasta Station**

Penne and Radiatori Pastas with your selection of two of the following sauces:

Roasted Garlic, Parmesan and Olive Oil

Tuscan Pesto

Puttanesca

Roasted Red Pepper with Oregano

Accompanied by Shaved Parmesan Cheese and Focaccia Bread

**\$9.00 per person**

### **Risotto Station**

Risotto prepared with your choice of (2) of the following:

Roasted Butternut Squash

Saffron

Sautéed Fresh Fennel

Wild Mushroom

**\$9.00 per person**

### **Martini Mashed Potato Station**

Fluffy Mashed Potatoes Scooped into Martini Glasses

Served with the following toppings:

Mushroom Demi

Buttermilk Chicken Bites

Southern Cream Gravy

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream

Monterrey Jack, Cheddar and Blue Cheeses

Whipped Maple Sweet Potatoes Scooped into Martini Glasses

Accompanied by:

Golden Raisins, Brown Sugar, Sweet Cream and Nutmeg

**\$10.00 per person**

### **Avocados on the Half Shell**

Quartered Avocados Filled with the Following and Served in a Bolla Glass:

Chicken Salad with Almonds and Grapes

Shrimp and Scallop Ceviche with Cilantro

Toppings to Include:

Blue Cheese Crumbles, Applewood Smoked Bacon Bits

Chopped Tomatoes

**\$12.00 per person**

## **Chef Performance Stations, continued**

### **Southern “Martinis”**

Creamy Southern-Style Grits Scooped into Martini Glasses

Served with the following toppings

Baked Mustard Greens

Virginia Ham Maque Choux

Chicken Fricassee

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream

Monterrey Jack, Cheddar and Blue Cheeses

**\$9.00 per person**

### **Mac ‘n’ Cheese Martinis**

Creamy Macaroni with Three French Cheese and Béchamel Sauce

Served in a Martini Glass, Topped with the Following:

Herbed Infused Panko

Confit Cherry Tomatoes

Applewood Smoked Bacon

Lemon Garlic Rotisserie Chicken

Wild Mushroom and Braised Shallot Ragout

**\$11.00 per person**

### **Steak au Poivre**

Sirloin Seared and Carved to To Order

Pommes Frites with Lemon Aioli

Brandy Cream Sauce with Green Peppercorns

**\$13.00 per person**

### **Panini Station**

Tomato, Asiago and Spinach with Olive Tapanade

Smoked Ham, Mozzarella and Roasted Red Pepper with Fresh Basil Pesto

Herb Roasted Chicken, Fontina and Arugula with Sun Dried Tomato Aioli

Garnished with Tomato Salad with Red Onions and Herbs

**\$12.00 per person**

## **Chef's Performance Stations, continued**

### **Republic of Tex-Mex**

Hand Formed Tortillas Prepared Tableside on a Flatbed Griddle

Surrounded with Mexican Tiles

Including your Choice of Three of the Following:

Adobo Beef

Chipotle Chicken

Flame Roasted Vegetables, Tomatillo Vinaigrette

Black Bean and Queso Fresco

Accompanied by Pico de Gallo

**\$12.00 per person**

Lobster with Creamy Poblano Chiles

**\$15.00 per person**

### **The Grilling Maestro**

Prepared Tableside on Hibachi

Your Choice of Three of the Following:

Pork Kabob with Jalapeno Jam Glaze

Tender Cubes of Beef, Porcini-Chianti Marinade

Bamboo Skewers of Chicken, Spicy Orange-Ginger Marinade

Vegetable and Portobello Skewers with Balsamic Vinaigrette

**\$10.00 per person**

Tender Chunks of Lamb with Ancho Chili Butter

Salmon Seared with a Honey - Soy Glaze

Skewered Swordfish with Cilantro Lime Butter

Grilled Shrimp with Tomatillo Salsa

**\$12.00 per person**

## **Chef Performance Stations, continued**

### **Little Plate Stations**

Boursin Quiche in an Herb Crepe  
Toasted Shallot and Mesclun Salad  
Mornay Sauce

**\$11.00 per person**

Mashed Potato Casserole topped with Barbequed Pulled Pork  
Topped with Chopped White Onions and Diced Jalapeno  
Served with a Micro Mini Popover

**\$11.00 per person**

Bourbon-Mustard Glazed Pork Tenderloin  
Saffron-Butternut Squash Risotto Balls  
Sugar Snap Peas and Apple Currant Chutney

**\$11.00 per person**

Achiote Marinated Pork Tenderloin Served Over a Black Bean Pancake  
Roasted Corn, Smoked Bell Pepper Salsa & Angel Hair Tortilla Strips

**\$12.00 per person**

Sea Bass with Preserved Lemons  
Carrot-Haricot Vert Slaw with Lemon, Olive Oil and Fennel  
Rissole Potatoes and Parmesan-Herb Ribbon Crisp

**\$16.00 per person**

Sliced Roasted Beef Tenderloin  
Herb and Garlic Mashed Potatoes and Mushroom Demi  
Sautéed Asparagus Tips

**\$14.00 per person**

Herb Crusted Tenderloin of Beef  
Herb Risotto Balls with Fontina Cheese  
Haricot Verts

**\$14.00 per person**



## **Chef Performance Stations, continued**

Grilled New Zealand Lamb Rubbed with Mustard & Provençal Herbs  
Fava Bean (seasonal) and Spring Vegetable Ragout  
Drizzled with Lamb Demi-Glace

**\$15.00 per person**

Seared Sea Scallops over Potato Risotto  
Blood Orange Butter Sauce

**\$16.00 per person**

Whole Roasted Halibut over Dungeness Crab Brandade  
Roasted Golden Beet and Citrus Relish

**\$16.00 per person**

Pecan Crusted Chicken  
Cheesy Cheddar Grits  
Sauteed Snap Peas and Carrots  
Micro Mini Buttermilk Biscuit

**\$12.00 per person**

Seared Prosciutto and Sage Wrapped Swordfish  
Cannellini Bean Puree, Kalamata-Tomato Relish

**\$16.00 per person**

Red Wine Braised Short Ribs  
Mascarpone Polenta  
Root Vegetable Brunoise  
Garlic Spinach

**\$14.00 per person**

Duo of Lemon Steamed Asparagus  
Taleggio Fondue  
Micro Greens and Truffle Oil

**\$11.00 per person**

Butternut Squash Ravioli  
Sage Brown Butter Sauce, Pine Nuts and Crispy Sage

**\$13.00 per person**

## **Self Serve Coffee Station**

Freshly Brewed Regular and Decaf Coffee

Freshly Whipped Cream

Rock Candy Stirrers

Chocolate Swizzle Sticks

Cinnamon Sugar

**\$52.00 per gallon**

## **Seated Dinner Suggestions**

All Menus include choice of first course, entrée, dessert and coffee service,  
Fresh baked rolls, crisps and sweet cream butter.

### **First Courses**

Smoked Duck Breast  
Lentil Salad

Tomato and Brie Tart Tartin  
Petit Herb Salad

Beef Carpaccio  
Arugula, Shaved Pecorino and Lemon Truffle Oil

Asian Tuna Tartare  
Spicy Mango Relish and Wonton Shreds

Wild Mushroom Strudel  
Red Pepper Coulis and Basil Oil

Maryland Crab Cakes  
Smoked Pepper Butter

### **Soups**

Chilled Avocado Vichyssoise  
Sweet Crab and Herb Oil

French Onion Soup  
Gruyere and Brioche Crouton

Tomato Basil Soup  
Black Olive Tapanade Crostini

Potato - Leek Soup  
Caramelized Leeks and Smoked Chicken

Housemade Minestrone

## Salads

Spinach Leaves with Assorted Citrus Segments, Quail Egg, Crispy Pancetta  
Red Wine Vinaigrette

Caesar Salad with Hearts of Romaine and Baby Red Romaine  
Polenta Croutons, Anchovy Stuffed Olives and Shaved Pecorino

Tender Lettuces with Hearts of Palm, Tomato Confit  
Oregano-Feta Vinaigrette

The Wedge  
Boston Bibb Lettuce Wedge with Red Onions and Cherry Tomatoes  
Creamy Roquefort Dressing

Almond Crusted Brie and Fresh Raspberries over Mixed Greens  
Dried Fig Vinaigrette

Spring Greens Bouquet Salad  
Red and Yellow Tomato Tower with Mozzarella and Basil Pesto Vinaigrette

## Entrees

### Seafood

Herb Crusted Salmon  
Chardonnay and Lemon – Thyme Braised Fennel  
Steamed Dill Potatoes  
\$58.00 per person

Grilled Mahi-Mahi  
Cannellini Bean Puree and Tomato-Olive Caponata  
\$59.00 per person

Butter Poached Lobster Tail  
Mascarpone Ravioli, Lemon Scented Swiss Chard and Saffron Butter Sauce  
Market Price

Roasted Sea Bass  
Artichoke Sauce, Crisp Potato Threads and Seasonal Vegetables  
\$60.00 per person

Grilled Sea Scallops  
Potato Risotto, Blood Orange Sauce and Basil Essence  
\$62.00

### Poultry

Coq au Vin with Wild Mushrooms and Pearl Onions  
Mashed Horseradish Potatoes  
\$55.00 per person

Wok Seared Five-Spice Duck Breast  
Vegetable Stir-Fry, Soba Noodles and Spicy Peanut Sauce  
\$60.00 per person

Chicken Saltimbocca  
Haricot Verts, Herbed Orzo, Tomato Confit and Balsamic Reduction  
\$58.00 per person

## **Pork**

Mustard Glazed Pork Tenderloin  
Savory Rosemary-Goat Cheese Bread Pudding  
Butternut Squash and Mustard-Pork Demi  
\$58.00 per person

Polynesian Pork Kabob  
Saffron Rice Pilaf, Wok Fried Vegetables and Tropical Fruit Relish  
\$58.00 per person

## **Beef**

Grilled Filet of Beef  
Roasted Golden Beet and Cambazola Stack and Garlic Spinach  
\$64.00 per person

Achiote Rubbed Beef Tenderloin  
Poblano Mashed Potatoes, Sofrito and Seasonal Vegetables  
\$62.00 per person

Red-Wine Braised Short Rib  
Mascarpone Polenta, Garlic Spinach and Root Vegetable Brunoise  
\$60.00 per person

Grilled Cowboy Steak  
Truffle Creamed Spinach, Scalloped Potatoes and Bearnaise Sauce  
\$67.00 per person

Veal Chop Marsala  
Wild Mushroom Risotto and Sautéed Zucchini  
\$65.00 per person

## **Vegetarian Selections:**

Butternut Squash Ravioli  
Pinenuts and Light Brown Butter Sauce  
\$36.00 per person

Eggplant Ratatouille Wrapped in Puff Pastry  
Trio of Sauces  
\$38.00 per person

Our chef is also pleased to create a duet plate specifically for your event.

## **Desserts**

Warm French Apple Tart with Gianduja Gelato

Flourless Chocolate Cake with Pistachio Gelato and Tart Cherry Compote

Warm Texas Goat Cheese Tartlet with Candied Pecans and Blueberry Compote

Tiramisu Cake with Mocha and Vanilla Bean Cream Anglaise

Napoleon of Phyllo and Passionfruit Cream with Raspberries and White Chocolate Sauce

Panettone Bread Pudding with Amaretto Crème Anglaise

Maple Crème Brulee with Apricot-Cinnamon Compote

Seasonal Sorbets with Sugar Cookie and Fresh Berries