

Reception Style Menus

Frommage bar

A selection of incredible Texas cheeses, along with a selection of nuts, dried fruits, quince paste, thin crustini breads and sweet raisin breads for service

Passed Hors d' oeuvres

- œ Lump Crabmeat Tostada with Curried Jicama Slaw
- œ Tequila Lime Cured Salmon on Homemade Potato Crisp, Cilantro Cream Cheese
- œ Petite Louisiana Style Muffaletta Wedges
- œ Smoked duck quesadillas with black bean and corn salsa
- œ Thai Chicken on Crisp Won Ton
- œ Smoked Chicken Breast with Guacamole Served on Petite Blue Corn Tostada
- œ Pork Satay
- œ Thinly Sliced Beef Tenderloin, Jalapeno Béarnaise on Baguette Round
- œ Sausage Strudel with Stone Ground Mustard Dip
- œ Chicken and Apple Smoked Bacon Knots, Jalapeno
- œ Sun-dried Tomato and Basil Bruschetta
- œ Warm Spinach and Artichoke Dip, Garlic Crustini
- œ Mini Smoked Chicken Chili Rellenos
- œ Smoked duck quesadillas with black bean and corn salsa
- œ Skewered BBQ 18/20 prawns
- œ Miniature cheddar and smoked ham biscuits

Shooters and Cordials

- œ Avocado and Cucumber Soup Shooter
- œ Watermelon Gazpacho
- œ Shrimp Ceviche spiked with Tito's Vodka
- œ Lobster Scallion Shooters
- œ Spicy Shrimp Caldo
- œ Tabasco Oyster Shooters
- œ Roasted Pepper Gazpacho, Cheese Herb Crouton

Upscale Tastes

- œ Stewed Crawfish Tails on Cayenne Pepper Toast
- œ Quail and Smoked Apple Bacon Knots with Jalapeno Sliver
- œ Mini Lamb Chop Lollipops, Peppercorn Demi-Glaze
- œ Fried Lamb Chops with Mint Jelly
- œ Smoky Salmon Crab Cakes, Red Pepper Crème Sauce
- œ Calamares Andaluza, Garlic Mayonnaise
- œ Mini Gourmet Tamales
- œ Coconut Prawns, Orange Marmalade Sauce
- œ Corn Crusted Catfish Rounds with Red Pepper Tartar Sauce
- œ Seared Tuna Canapes with Mango Chutney
- œ Spicy Tuna Roll with pickled Ginger, Wasabi
- œ Smoked Salmon and Goat Cheese Terrines, Roasted Pecan and Red Pepper

Attended Stations

Carving Station

Smoked Tenderloin, Garlic Roasted Pork Loin or Delicious Smoked Turkey is served with a choice of two delicious Sauces and an elaborate Bread Display.
(Raspberry Chipolte Sauce, Bourbon Barbecue, Peppercorn Sauce, Honey Beer Mustard Sauce)

Baja

Gourmet Tamales, Beef, Chicken or Veggie
Colorful Tortilla Chips and Fresh Salsa Bar

Choice of:

- ☞ Mini Tacos
- ☞ Negro Modelo Battered Halibut
- ☞ Grilled Tilapia
- ☞ Grilled Lobster
- ☞ Tequila Grilled Shrimp
- ☞ Served in Mini Corn Tortillas with Shredded Cabbage, Feta Cheese, Sliced Avocado and Creamy Tomatillo Sauce

Seafood

- ☞ Chilled Jumbo Shrimp and Crab Claws on crushed ice
- ☞ Lobster Bisque in Mini Bread Bowl
- ☞ Fried Oysters, Grated Parmesan
- ☞ Fried Calamari, Garlic Aioli
- ☞ Display includes Fresh Avocado, Cocktail Sauce, Pico de Gallo, Lemon Wedges and Ravigote

Asian

Stir- fry Station with Rice, Steamed Noodles, Asian vegetables, Chicken, Shrimp, Steak and a selection of sauces

- ☞ Served in Asian take out boxes with chop sticks
- ☞ Pork Pot Stickers
- ☞ Vegetable Spring Rolls
- ☞ Hot and Sour Shrimp Skewers
- ☞ Fortune Cookies

Surf n Turf

Filet of Peppered Beef Tenderloin, 4 to 6 oz portions, served with blue cheese hotel butter, Cremini mushroom and caramelized onions sautéed at this station
Elegant Bread Display

Grilled Sea Bass with Roasted Garlic Butter Sauce

Grilled Sweet corn, al dente shown on the cob, and sliced from the cob, to order and pan sautéed with butter, kosher salt and fresh black pepper and diced fresh peppers and diced jalapeno to be added by the guest if requested.

Mex

Authentic Taco Station with Soft Corn or Flour Tortillas
Flame Grilled Pablano Chicken, Spicy Shredded Beef
Cilantro, Grilled Onion, Jalapeno, Tomato, Sour Cream and Lime

- ☞ Fire Roasted Vegetable Quesadillas
- ☞ Spicy Pinto Beans with Bacon and Onion
- ☞ Colorful Tortilla Chips and Fresh Salsa Bar

Tuscany

Antipasta and Cheeses
Artistically presented selection of Grilled Vegetables, Cheeses, Fruits, Country Pate, Hard Salami, Nuts, Breads and Lavosh Wafers

Chef Attended Pasta Station

Penne' Pasta, Colorful Tortellini, and Fettuccini are combined with fresh Vegetables, Wine, and flavorful Sauces and sautéed in an eye catching presentation.

- ☞ Crispy Fried Olive Bites
- ☞ Toasted Ravioli with Sundried Tomato Pesto

Cajun

- ☞ Spicy Crawfish Etoufee in Bread Bowl
- ☞ Pecan Crusted Catfish with Jalapeno Hushpuppies
- ☞ Broken Shrimp Jambalaya
- ☞ Homemade Vidalia Onion Rings

Soul Food

- ☞ Southern Fried Steak Strips, Peppered Gravy
- ☞ Tomato Glazed Smoked Meatloaf on Soft Yeast Roll
- ☞ Green Chili Grits
- ☞ Fried Green Tomatoes
- ☞ Hot Water Corn Bread
- ☞ Banana Pudding, Mason Jar Presentation

Martini Mashed Potato Bar

Served in Martini Glasses to include Traditional Mashed, Roasted Garlic Mashed & Southern Sweet Potatoes served with a variety of colorful toppings - Sharp Cheddar, Chives, Bacon Bits, Flavored Butters, Diced Chile, Sour Cream, Sun-dried Tomato

Sweet Treats

- ❧ Chocolate Bourbon Parfait
- ❧ Cascading Cupcakes
- ❧ Seasonal Berries, Lemon Sorbet, Shortbread Cookie
- ❧ Amaretto Brad Pudding, Martini Presentation
- ❧ Quatro Leches Cake with Caramel Sauce
- ❧ Warm Cherry Empanadas, Vanilla Custard
- ❧ American Beauty Strawberries Dipped in White and Dark Chocolate
- ❧ Flaming Bananas Foster over Vanilla Custard
- ❧ Petite Fours and Pastry display
- ❧ Chocolate Fudge Pecan Pie
- ❧ Chocolate Dream Crepes

Dessert Shooters

There is something for everyone in this tempting array of flavors served as petite shots or dessert cordials. Select up to five delicious varieties or combine with other dessert stations

- ❧ New York Cheesecake with Warm Caramel
- ❧ German Chocolate with English Toffee
- ❧ Warm Brownie with Bailey's Irish Crème
- ❧ Cinnamon Apple with Vanilla Bean Cream
- ❧ Lemon Raspberry Sorbet
- ❧ Caramelized Banana with Rum Sauce
- ❧ Coconut Nilla Wafer with Cream Cheese Sauce
- ❧ Grilled Pineapple with Bourbon Crème Sauce
- ❧ Frosted Rootbeer Float
- ❧ Chocolate Mousse with Cafe Mocha Sauce and Chocolate Shavings
- ❧ Watermelon Sorbet with Fresh Mint
- ❧ Amaretto Bread Pudding with Lemon Crème
- ❧ Strawberry Shortcake
- ❧ S'mores

