



GLOBAL ENTRÉE MENUS FOR BUFFET & SIT DOWN EVENTS

(EACH ENTRÉE PRICE INCLUDES A SALAD, A STARCH, A VEGETABLE AND DESSERT FROM THE FOLLOWING)

MEAT

TRUFFLED FINGERLING POTATOES WITH A CHAMPAGNE CREAM SAUCE ATOP

LUMP CRAB AND A PAN SEARED FILET - \$69.99 PP

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GRILLED PORK TENDERLOIN FILLED WITH WALNUT ROMESCO AND SERVED WITH

CARAMELIZED DATE-SHALLOT SAUCE - \$44.99 PP

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PAN SEARED PORK TENDERLOIN WITH A PUMPKIN AND SPINACH STUFFING WITH A NUTMEG

CREAM SAUCE - \$35.99 PP

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SLICED TRI-TIP SIRLOIN WITH A DIJON PEPPERCORN CREAM SAUCE - \$33.99 PP

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BARBEQUE BEEF SHORT RIBS WITH DRIED CHERRY SALSA - \$41.99 PP

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RACK OF WILD BOAR WITH A HILL COUNTRY MINT SAUCE - \$48.99 PP

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SEARED VENISON LOIN WITH A VANILLA PECAN DEMI-GLACE - \$75.99 PP

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CHISHOLM TRAIL SLOW ROASTED BEEF BRISKET - \$33.99 PP

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RIB-EYE STEAK WITH TEXAS HERB BUTTER - \$55.99 PP

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BLACKENED QUEEN CUT PRIME RIB WITH JUNIPER AU JUS - \$44.99 PP

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"COWBOY MIX GRILL" WITH TEXAS SMOKED SAUSAGE, PULLED PORK, SLICED MESQUITE

BRISKET - \$33.99 PP

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WILD BOAR AND MANGO ENCHILADA WITH JICAMA BLACK BEAN SAUCE - \$31.99 PP

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GRILLED FILET OF BEEF SERVED ATOP A BLUE CHEESE RISOTTO CAKE WITH FIVE-ONION
RAGOUT TOPPED WITH BRAISED ENDIVE AND ACCOMPANIED WITH A CHERRY COGNAC DEMI

GLACE - \$69.99 PP

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HERB AND DIJON CRUSTED NEW ZEALAND RACK OF LAMB - \$49.99 PP

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NEW ENGLAND STYLE POT ROAST WITH PEARL ONIONS, FRESH HERBS, CARROTS,
AND POTATOES COOKED IN BURGUNDY WINE - \$25.99 PP

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CARNE ASADA WITH CHIMMICHURRI SAUCE - \$28.99 PP

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BALSAMIC ORANGE GLAZED FLANK STEAK - \$29.99 PP



ASIAN LACQUERED HOISIN PORK LOIN - \$28.99 PP

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LAMB OSSO BUCCO WITH A MUSHROOM DEMI-GLACE - \$39.99 PP

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BABY BACK PORK RIBS - \$34.99 PP

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8 OZ. PAN SEARED TENDERLOIN WITH PEPPERCORN CRUST- \$45.99

FISH

GOLDEN RUBBED ARTIC CHAR ATOP A BED OF BRAISED LEEKS AND GOLDEN CHANTERELLE MUSHROOMS

SERVED WITH CARAMELIZED CIPPOLINI ONION SAUCE AND CAVIAR BUTTER - \$41.99 PP

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ROASTED COD WITH OLIVES, CAPERS, TOMATO AND BASIL - \$35.99PP

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COWBOY SHRIMP ON WHITE CORN GRITS WITH VERMONT WHITE CHEDDAR - \$29.99 PP

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PAN SEARED FLOUNDER WITH A TEXAS HILL COUNTRY PORT AND GOAT CHEESE BUTTER - \$31.99 PP

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OVEN ROASTED PECAN AND ORANGE ZEST TEXAS RED FISH WITH A WASABI CREAM SAUCE - \$31.99 PP

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STUFFED RED SNAPPER WITH TEXAS CRAB AND PEARL COUSCOUS - \$35.99 PP

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PAN SEARED TUNA WITH SPICY NAPA CABBAGE SLAW - \$36.99 PP



PAN SEARED TILAPIA WITH A LEMON HERB CREAM REDUCTION - \$24.99 PP

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BOSTON COD BAKED WITH HERBED BREAD CRUMBS - \$26.99 PP

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CRANBERRY PECAN ENCRUSTED SALMON WITH A CITRUS BUERRE BLANC - \$29.99 PP

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STEAMED SALMON IN PARCHMENT WITH A LEMON ZEST COMPOUND BUTTER - \$29.99 PP

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ROULADE OF TILAPIA WITH LOX AND SUN-DRIED TOMATOES - \$29.99

POULTRY

SAUTÉED CHICKEN BREAST WITH PROSCIUTTO, MOZZARELLA AND CRIMINI MUSHROOMS IN A MADEIRA
CREAM SAUCE - \$29.99 PP

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PHEASANT KING RANCH CASSEROLE WITH TEXAS WILD MUSHROOMS - \$33.99 PP

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CHILI RELLENO WITH DRIED APRICOTS, TOASTED ALMONDS, CHICKEN AND MASCARPONE - \$26.99 PP

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MAPLE SHERRY GLAZED TEXAS QUAIL - \$36.99 PP

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PAN SEARED CHICKEN BREAST WITH A VIRGINIA HAM CRANBERRY STUFFING WITH AN APPLE CIDER CREAM
SAUCE - \$27.99 PP

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ROAST TURKEY WITH CHILI-PECAN SAUCE - \$24.99 PP

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CHICKEN FRIED CHICKEN WITH TABASCO GRAVY - \$21.99 PP

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PAN SEARED CHICKEN WITH AN APPLE AND CASHEW BUTTER SAUCE - \$23.99 PP



CHICKEN WELLINGTON – PASTRY WRAPPED CHICKEN BREAST WITH BRIE CHEESE AND A PEACH PRESERVE - \$29.99 PP

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CHICKEN MILANESE WITH A LEMON CAPER BUERRE BLANC - \$24.99 PP

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MODENA CHICKEN WITH BALSAMIC GLAZED PORTABELLA MUSHROOMS WITH
SAUTÉED ONIONS AND RED PEPPER WITH MELTED GOUDA - \$24.99 PP

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CHICKEN PROVENCAL WITH ARTICHOKES, CAPERS, ROMA TOMATOES AND SAUTÉED ONIONS - \$24.99 PP

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SLOW ROASTED TURKEY BREAST WITH PAN JUS AND MUSHROOM DEMI-GLACE - \$25.99 PP

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CHICKEN MONTERREY – GRILLED CHICKEN WITH MUSHROOMS, POBLANO PEPPERS, GRILLED ONIONS
TOPPED WITH MONTERREY JACK CHEESE – \$24.99 PP

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PAN SEARED CHICKEN WITH AN APPLE CIDER CREAM SAUCE - \$22.99 PP

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SPINACH AND RICOTTA STUFFED CHICKEN WITH A CHANTERELLE MUSHROOM SAUCE - \$29.99 PP

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SEARED DUCK BREAST W/ AN ANJOU PEAR AND BALSAMIC COMPOTE WITH SHALLOT REDUCTION - \$36.99 PP

PASTA

CAVELLI PASTA WITH SAUTÉED CHICKEN, SWISS CHARD, BALSAMIC ROASTED SHALLOTS AND GRAPE
TOMATOES IN A FONTINA CREAM SAUCE - \$22.99 PP

FETTUCCINI ALFREDO WITH GRILLED CHICKEN - \$21.99 PP

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PENNE PASTA WITH GRILLED CHICKEN, SUN-DRIED TOMATOES, BROCCOLI IN A PARMESAN CREAM SAUCE -

\$21.99 PP

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LASAGNA BOLOGNESE - \$19.99 PP

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VEAL, SPINACH AND RICOTTA MANICOTTI WITH TOMATO BASIL CREAM SAUCE - \$25.99 PP

VEGETARIAN

EGGPLANT AND PORTABELLA NAPOLEON WITH FRESH MOZZARELLA AND BASIL - \$19.99 PP

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NEW MEXICO GREEN CHILI SOUR CREAM ENCHILADA CASSEROLE - \$19.99 PP

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MEXICAN LASAGNA - \$16.99 PP

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VEGETARIAN PAELLA - \$19.99 PP

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MEXICAN SPINACH NOODLE CASSEROLE - \$18.99 PP

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MEXICAN MANICOTTI - \$18.99 PP

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CLASSIC VEGETARIAN LASAGNA - \$18.99 PP

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SPICY GREEN CHILI POT PIE - \$17.99 PP



STATIONS

FAJITA STATION TO INCLUDE:

(SELECT THREE)

TEQUILA CILANTRO SKIRT STEAK FAJITAS

VENISON FAJITAS (\$9.00 PP EXTRA)

RED SNAPPER FAJITAS

ANCHO MARINATED CHICKEN FAJITAS

\$23.99 PP

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CARVING STATION TO INCLUDE:

SPIRAL HAM

ROAST BEEF

ROASTED TURKEY

TENDERLOIN

TRI-TIP SIRLOIN

CALL FOR PRICING

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PASTA STATION TO INCLUDE:

PENNE AND FETTUCCINI PASTAS

PARMESAN CREAM, MARINARA, TOMATO BASIL CREAM

GRILLED CHICKEN, SHRIMP AND PANCETTA

MUSHROOMS, ONIONS, PEPPERS, GARLIC, OLIVES, ARTICHOSES

PARMESAN AND MOZZARELLA CHEESES

\$25.99 PP



COMPANIONS

FIELD GREEN SALAD WITH SLIVERED ALMONDS, SLICED STRAWBERRIES AND TEXAS GOAT CHEESE

MESCLUN AND ARUGULA MIX WITH DRIED APRICOTS, SPICED PECANS, AND RICOTTA SALATA

JALAPENO SCENTED CAESAR SALAD WITH TORTILLA STRIPS

CAPRESE SALAD

SPINACH SALAD WITH FUJI APPLES, CANDIED WALNUTS AND DANISH BLUE CHEESE

TRADITIONAL FIELD GREEN SALAD WITH CROUTONS, CUCUMBER AND CARROTS

ROMAINE SALAD WITH CASHEWS, MANDARINS, AND SESAME SEEDS W/ PINEAPPLE-CURRY DRESSING

BIBB SALAD WITH BACON, GORGONZOLA AND SLICED PEAR

ORANGE AND CINNAMON GLAZED BABY CARROTS

CHEF'S BABY VEGETABLE MÉLANGE

STEAMED ASPARAGUS DRIZZLED WITH LEMON OLIVE OIL

SAUTÉED SPINACH WITH GARLIC

CREAMED LEAKS AND SWISS CHARD

BROCCOLI ALMONDINE

SAUTÉED BABY SUNBURST SQUASH AND CORGETTES

FRENCH GREEN BEAN

GRILLED VEGETABLE MEDLEY

ORANGE SCENTED SWEET POTATO WITH STRUDEL TOPPING

CHEDDAR AND SCALLION MASHERS

BASIL MASHERS

LOADED TWICE BAKED POTATOES

ROASTED ROSEMARY FINGERLING POTATOES



COMPANIONS

SAFFRON RICE

SESAME GINGER JASMINE RICE

GARLIC BUTTER PENNE PASTA

FETTUCINI ALFREDO

TRUFFLE MAC-N-CHEESE

PARMESAN POTATO AU GRATIN

PECAN WILD RICE PILAF

RISOTTOS -CALL FOR DIFFERENT CHOICES



DESSERT

PEACH AND RHUBARB CRUMBLE A LA MODE

APPLE COBBLER A LA MODE

TRES LECHES CAKE

GERMAN CHOCOLATE HAZELNUT CAKE

MEYER LEMON MOUSSE CAKE

MILK CHOCOLATE HAZELNUT CAKE

VALRHONA CHOCOLATE CAKE

WARM CHOCOLATE PUDDING CAKE WITH CHOCOLATE GANACHE

VALRHONA CHOCOLATE MOUSSE CAKE

WHITE CHOCOLATE RASPBERRY CAKE

TIRAMISU SERVED IN A WINE GLASS

ENGLISH TRIFLE IN MARTINI GLASS

STRAWBERRIES AND CHAMPAGNE - TRIPLE CRÈME MOUSSE

WARM CHOCOLATE BREAD PUDDING WITH CRÈME ANGLAISE

PROFITEROLES FILLED WITH VANILLA PASTRY CREAM AND SEASONAL BERRIES

NEW YORK STYLE CHEESECAKE WITH CHANTILLY CREAM

ASSORTED MINIATURE TARTLETS AND CAKES TO INCLUDE:

VANILLA CRÈME BRULÉE

WHITE CHOCOLATE KEY LIME

BITTERSWEET PASSION FRUIT

PEANUT BUTTER TART

GERMAN CHOCOLATE CAKE



DESSERTS

VALRHONA CHOCOLATE CAKE

GOURMET COOKIES

CHOCOLATE FUDGE BROWNIES

CHEESECAKE BARS

**PRICES ARE SUBJECT TO CHANGE WITHOUT ANY NOTICE*

** MENU PRICES ARE BASED ON A MIN. OF 20 PP*