

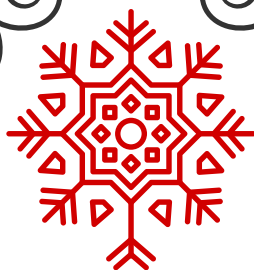
PADRE
HOTEL



HAPPY
HOLIDAYS



BEST WISHES



RECEPTION



TRAY PASS

Per Piece : 25 Piece Minimum

Red Wine Poached Pears : 3

Goat Cheese, Fresh Cracked Pepper, Crostini

Olive Tapenade : 3

Slow Roasted Peppers, Basil, Crostini

Jumbo Prawn Cocktail : 4

Cocktail Sauce, Fresh Horseradish

Grass Fed Beef Tartare : 4

Lemon, Capers, Toast Point

Duroc Pork Belly Skewers : 3

Pearl Onion, Apple, Cider Gastrique

ARTISAN PLATTERS

Per Platter : Feeds 25 People

Chef's Choice 3 Artisan Cheeses : 60

Honeycomb, Preserves, Crackers

Chef's Choice 3 Artisan Charcuterie Selection : 60

Assorted Mustards, Crostini

Garden Vegetable Crudité : 45

Roquefort Blue Cheese Dressing

Prawn Cocktail Platter : 65

Cocktail Sauce, Lemon

PLATED DINNER

Plated dinners include 1 starter, up to 3 entrée choices and 1 dessert.
Entrée counts are due seven days prior to the event and seat places must be marked with the guests' selection.

Starters

Choice of 1 Soup or Salad



SOUPS

Butternut Squash

Apple, Toasted Pine Nuts

White Bean

Crispy Prosciutto, Truffle

SALADS

Harvest

Field Greens, Roasted Squash, Apple, Almonds, Champagne Honey Vinaigrette

Bacon & Blue

Baby Iceberg, Tomato, Shaved Onion, Blue Cheese, Apple Wood Bacon

Pear & Pecan

Field Greens, Poached Pear, Goat Cheese, Shaved Fennel, Candied Pecans, Balsamic Vinaigrette

Farmer's

Field Greens, Heirloom Carrot, Baby Beets, Marble Potato, Ranch Dressing

Entrée

Entrée counts are due seven days prior to the event and seat places must be marked with the guests' selection.

Choose 3 Options



LAND

8 oz Grass Fed Beef Tenderloin : 65

Truffle Whipped Red Bliss Potato, Broccolini, Roquefort Butter, Red Wine Demi Glace

12 oz Grass Fed Beef Prime Rib : 55

Asparagus, Twice Baked Potato, Au Jus, Horseradish Creme Fraiche

Braised Angus Beef Short Ribs : 55

Chive Whipped Red Bliss Potato, Roasted Heirloom Carrots, Red Wine Demi Glace, Fresh Horseradish

14 oz Dry Aged Duroc Pork Chop : 60

Brown Butter Yams, Bacon Braised Swiss Chard, Cranberry Chutney

SEA

Pan Roasted Alaskan Halibut : 60

Heirloom Marble Potato, Wild Arugula, Tomato Confit, Candied Pancetta, Meyer Lemon Beurre Blanc

Butter Poached Lobster Tail : 65

Truffle Risotto, Asparagus, Meyer Lemon Infused Drawn Butter

SKY

Mary's Farm All Natural Roasted Chicken : 55

Root Vegetable Hash, Winter Mushrooms, Pearl Onion, Sauce Coq Au Vin

Maple Leaf Farms Duck Confit : 55

Creamy Polenta, Roasted Brussels Sprouts, Shaved Fennel, Cider Apple Reduction

Vegetarian Options Available Upon Request

ADD ONS

+ Add 8oz Lobster Tail : 20

+ Add Butter Poached Prawns : 15

Dessert

Choose 1



Pumpkin Bread Pudding

Dark Chocolate, Fresh Whipped Cream

Sticky Toffee Pudding

Butterscotch Sauce, Pecan Ice Cream

Classic Creme Brûlée

Fresh Berries, Powder Sugar

Eggnogg Creme Brûlée

Brown Butter Cookies

Dark Chocolate Pot de Creme

Fresh Whipped Cream

Salted Pecan Tart

Caramel Sauce, Fresh Whipped Cream

Triple Berry Tart

Fresh Whipped Chantilly Cream

BUFFETS

Minimum Guest Count of 25

Classic



\$45 PER PERSON

Chef's Choice 3 Artisan Cheeses

Honeycomb, Preserves, Crackers



Slow Roasted Turkey Breast + Turkey Leg Confit

Honey Glazed Sliced Pit Ham



Slow Roasted Brown Butter Yams

Yukon Gold Whipped Potato

Roasted Brussels Sprouts

Candied Pancetta, Caramelized Onion

Fresh Baked Corn Bread Stuffing

Sage, Italian Sausage

Padre Garden Salad

Fresh Baked Rolls

Whipped Butter

Classic Roasted Turkey Gravy

Fresh Cranberry Compote



Pumpkin Bread Pudding

Caramel Sauce, Fresh Whipped Cream

Contemporary



\$49 PER PERSON

Chef's Choice 3 Artisan Charcuterie Selection

Assorted Mustards, Crostini



Lemon Thyme Roasted Chicken

Apple Glazed Duroc Pork Loin



Roasted Heirloom Potatoes

Whipped Honey Glazed Yams

Pecans

Sautéed Broccolini

Heirloom Carrots

Winter Mushrooms

Roasted Cipollini Onion

Fresh Baked Corn Bread Stuffing

Sage, Italian Sausage

Padre Garden Salad

Fresh Baked Rolls

Whipped Butter

Orange Cranberry Compote



Apple Cherry Tart

Modern



\$59 PER PERSON

Chef's Choice Cheese + Charcuterie Selection

Assorted Mustards, Crostini



Maple Leaf Farms Duck Confit

Slow Braised Short Ribs



Roasted Root Vegetable Medley

Truffle Chive Whipped Red Bliss Potato

English Peas

Heirloom Carrots

Roasted Brussels Sprouts

Fresh Baked Corn Bread Stuffing

Sage, Italian Sausage

Farmers Garden Salad

Fresh Baked Rolls & Corn Bread

Whipped Butter

Sauces

Cranberry Chutney, Horseradish Cream, Duck Gravy



Sticky Toffee Pudding

Butterscotch Sauce

Carving Station



PRICED PER PERSON

Minimum 25 Guests Required

Grass Fed Herb Crusted Prime Rib : 10

Au Jus, Creamy Horseradish

Grass Fed Beef Chateaubriand : 14

Red Wine Demi Glace, Creamy Horseradish

Slow Roasted Turkey Breast : 8

Roasted Turkey Gravy, Cranberry Compote

Mustard Crusted Duroc Pork Loin : 8

Apple Compote, Grain Mustard

House Made Pochetta : 12

Caramelized Onion Compote, Grain Mustard

Tray Pass Add Ons



PRICED PER PIECE

Red Wine Poached Pears : 3

Goat Cheese, Fresh Cracked Pepper, Crostini

Olive Tapenade : 3

Slow Roasted Peppers, Basil, Crostini

Jumbo Prawn Cocktail : 4

Cocktail Sauce, Fresh Horseradish

Grass Fed Beef Tartare : 4

Lemon, Capers, Toast Point

Artisan Platter Add Ons



PRICED PER PLATTER

Feeds 25 People

Chefs Choice 3 Artisan Cheeses : 60

Honey Comb, Preserves, Crackers

Chef's Choice 3 Artisan Charcuterie Selection : 60

Assorted Mustards, Crostini

Garden Vegetable Crudity : 45

Maytag Blue Cheese Dressing

Prawn Cocktail Platter : 65

Cocktail Sauce, Lemon

Seasonal Holiday Assorted Cookies : 50

House Made

BAR MENU



Standard Bar : 7

Premium Bar : 8

Specialty Bar : 10

Draft Beer : 7

Import and Craft Beers : 8

House Red and White Wine : 7

Premium Wines

Full Wine List Available

Champagne Bar : 12 Per Person, Per Hour

Flowing House Champagne

Upgrade your Bubbly : 2 Per Person, Per Hour

Selection of Juices : Orange and Cranberry

Non-Alcoholic Beverages

Infused Water Station : 5 Per Person

Iced Tea : 35 Per Gallon

Coffee : 35 Per Gallon

Hot Tea : 3 Per Tea Bag

Canned Soda : 3 Each

Bottled Still Water : 3 Each

Bottled Sparkling Water : 4 Each