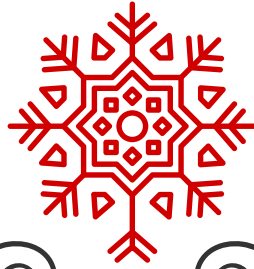


PADRE  
HOTEL



**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

### Potato Chowder

Butter Poached Clams, Croutons

### Chicken Consommé

Mirepoix, House Made Noodles

## SALADS

### Harvest

Baby Kale, Roasted Squash, Apple, Smoked Almonds, Champagne Honey Vinaigrette

### Bacon & Blue

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

### Pear & Pecan

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

### Farmer's

Field Greens, Heirloom Carrot, Baby Beets, Marble Potato, Mustard Seed Vinaigrette

## 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 Yukon Gold Potato, Broccolini, Roquefort Butter, Red Wine Demi Glace

### **10 oz Dry Aged Beef Strip Loin : 55**

Roquefort Blue Cheese Creamed Spinach, Heirloom Potato, Caramelized Onion, Cabernet Butter

### **12 oz Grass Fed Beef Prime Rib : 55**

Asparagus, Loaded Red Bliss 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, Apricot Cranberry Mostarda

## SEA

### **Pan Roasted Alaskan Halibut : 60**

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

### **Pan Seared Diver Scallops : 60**

Persimmon English Pea Risotto, Carrot Anise Beurre Blanc

### **Butter Poached Lobster Tail : 65**

Roasted Red Bliss Potato, 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

### **Grilled Game Hen : 55**

Wild Rice, Heirloom Carrot Puree, Local Honey, Mustard Glaze

**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

### **Caramel Apple Cider Budino**

Fresh Pie Crust, Cinnamon Ice Cream

### **Stout Salted Pecan Tart**

Caramel Sauce, Fresh Whipped Cream

### **Triple Cherry 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 Cinnamon 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

**Cranberry Chutney**

**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

**Lemon Thyme Chicken Jus**

**Orange Cranberry Compote**



**Apple Cherry Tart**

Fresh Whipped Chantilly Cream

# 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 Red Bliss Potato**

**Creamy Blue Cheese Polenta**

**English Peas**

**Heirloom Carrots**

**Roasted Brussels Sprouts**

**Winter Mushrooms**

Assorted Roasted Pearl Onions

**Fresh Baked Corn Bread Stuffing**

Sage, Italian Sausage

**Farmers Garden Salad**

**Fresh Baked Rolls & Corn Bread**

Whipped Butter

**Sauces**

Red Wine Demi Glace, Roasted Duck Gravy, Fresh Horseradish Creme, Mostarda



**Sticky Toffee Pudding**

Butterscotch Sauce, Fresh Whipped Cream



## Carving Station



### PRICED PER PERSON

Minimum 25 Guests Required

**Grass Fed Herb Crusted Prime Rib : 10**

Au Jus, Creamy Horseradish

**Grass Fed Beef Chateaubriand : 12**

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 Porchetta : 8**

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**