

DINNER BUFFET

Starters

Choose 2

Large Composed Salad with House-Made Dressings, Dried Fruits & Cheese

Napa Cabbage Slaw with Apple Cider Dressing & Pecans

Chef's Seasonal Soup of the Day

Warm Black Bean Salad with Fresh Corn, Red Peppers, Poblano Peppers & Fresh Cilantro

Entrees

Choose 2

\$65.00 Per Person // 3 Entrees - \$70.00 Per Person

4 Entrees - \$75.00 Per Person

Pan Seared Petite Mignon with Pecans, Dolce Bleu Cheese and Balsamic Reduction *(add \$5)*

Coriander Dusted Shrimp with Greek Oregano and Lemon Zest *(add \$5)*

Rosemary Grilled Shrimp *(add \$5)*

Red Wine-Braised Venison Osso Bucco *(add \$5)*

Seared Scallops with Texas Tarragon Butter

Chimichurri Rubbed Skirt Steak

Shoyu Braised Texas Beef Short Rib with Espagnole Reduction

House-Smoked Sliced Brisket

Carved Beef Tenderloin **

Coffee Rubbed Beef Medallions with Muscadine Gape Reduction

Sourdough Crusted, Burgundy, Pasture Pork Chop with Rosemary, Sage, and Thyme

Rosemary Crusted Pork Loin with Pan Juices

Black Drum with Roasted Tomatillos, Jalapenos, Poblano Peppers

Black Drum Veronique with a White Wine and Red Grape Sauce

Gulf Caught Black Drum Fish with Cherry Tomatoes and Garden Fresh Mint

Miso Crusted Trout with Pineapple

Smoked Quail with Orange-Clove-Chili Glaze

Grilled Lockhart Quail with Apple Chipotle Glaze

House-Smoked Sliced Turkey Breast

Grilled Chicken Breast with Olive-Sundried Tomato Tapenade

Chicken Picatta

Farm Raised Chicken Breast with Baby Arugula Pesto

Smoked Lamb Shoulder with Balsamic, Rosemary & Dijon Reduction

Sweet & Spicy Wild Boar Ribs

Wild Boar Chops with Peach- Serrano Glaze *(add \$5)*

VEGETARIAN ENTREES

Lentil Steaks with Roasted Tomatoes
Eggplant Parmesan with Slow Roasted Tomato-Garlic Puree
Grilled Portobello Mushroom Marinated in Olive Oil, Garlic and Basil)
Garbanzo Cake with Ancho Chilis, Cilantro, Lime, Green Onions and Pico de Gallo
Sesame and Panko Crusted Tofu Steaks with Lemon-Shoyu-Cilantro Dressing
***add Chef's for on-site Carving: \$175.00 each (optional)*

Accompaniments

Choose 3
Portobello and Roasted Pepper Pastry Parcels
Couscous-Stuffed Roasted Tomato with Basil Pesto
Fennel Wild Rice Pilaf with Carrot and Onion
Cilantro Rice
Steamed Jasmine Rice with Lemongrass and Scallions
Roasted Mushroom Risotto
Grilled Poblano Mac and Cheese
Five-Spice Whipped Sweet Potatoes with Fresh Ginger
Creamy Polenta with Garden Fresh Herbs
Pan Seared Polenta Cakes
Warm Potato Salad with Mustard and Scallions
Roasted Rosemary Potatoes
Whipped Potatoes with Roasted Garlic
Oven Roasted Broccoli Florets
Cannellini Bean Cassoulet with Carrots, Onions, Fennel, and Thyme
Cumin Dusted Green Beans with Roasted Tomatoes
Roasted Cauliflower with Brown Butter
Zucchini Gratin with Parmesan and Bread Crumbs
Seasonal Sautéed Vegetables
Sautéed Carrots over Purple Cabbage Slaw
Sautéed Kale with Toasted Pecans
Roasted Summer Squash with Garden Fresh Oregano
Roasted Red and Golden Beets with Garden Fresh Herbs

Desserts

Choose 2
Chef's Choice of Seasonal Dessert
Chocolate Whiskey Pecan Pie
Blueberry Muffin Bread Pudding
Seasonal Pear Upside-Down Tart
Flourless Chipotle Chocolate Cake
New York Style Cheesecake with Berry Compote
Chocolate Mousse Torte
Tiramisu
Butternut Squash Pie
Add: A la Mode – Home-Made Vanilla Ice Cream at \$3.00 per person
Plus \$75 attendant fee

Minimum 16 Guests

16-25 Guests - Buffets may be served Family Style

Menu Includes Organic Fair Trade Coffees, Hibiscus and Regular Iced Tea

House-made Sourdough Bread and Butter or appropriate starch accompaniment

All Menus are Subject to 22% Service Charge and 8.25% Sales Tax