

Farm-To-Table Reception

\$45.00 per Person

Pre-select 3 Hors d' Oeuvres (served passed or displayed, 3 per person)

Pre-select 2 Displays

Pre-select 1 Cocktail (2 drinks per person)

*May opt 2 call drink tickets per person. \$150 Bartender Fee per Bar

HORS D' OEUVRES

Baked Tortilla Chip, Avocado Guacamole, & Black Bean Puree
 Mini Portobello Goat Cheese Tart
 Chilled Cucumber & Mint Gazpacho Shooters
 Caprese Skewers *Farm Fresh Baby Grape Tomatoes, Bocconcini & Basil Leaves*
 Texas Wagyu Carpaccio *with Capers, Arugula, & Black Truffle Oil*
 Smoked Chicken on Butter Lettuce Cups *with Jalapeno Mustard*
 Mushroom & White Cheddar Whole Wheat Quesadilla
 Peanut & Chile Coated Chicken Satay
 Thai Marinated Akaushi Skirt Steak Skewers
 Pulled Smoked Pork *on Mini Texas Toasts with Wild Plum BBQ Sauce*
 Mini Open Faced Rueben Sandwiches *on Rye Sourdough Toast Points*
 Handmade Meatballs *with Whiskey & Mustard Glaze*
 Stuffed Crimini Mushrooms *with Shrimp & Andouille*

Displays

Crudit  with Hummus
A Colorful Array of Crisp Seasonal Vegetables with a House-made Hummus & Cream Cheese Dip
 Domestic & International Cheese Board
*A Selection of European & American Cheeses with Whole Wheat Crackers,
 Crusty House-made Bread & Marinated Olives*
 Hot Spinach Dip
*Saut ed Baby Spinach Leaves & Artichokes Blended with a Parmesan Cream Cheese
 Served with Crusty House-made Sourdough Bread*
 Fresh Fruit Display
*A Display of the Season's Best Whole & Cut Melons, Pineapples, Berries & Tropical Fruit
 With Orange Blossom Honey & Yogurt Dip*

Cocktails

Mimosa's
Prosecco Sparkling Wine & Fresh Squeezed Orange Juice
 Moscow Mule
Ginger Beer, Vodka & Lime Juice
 Sangria
Red Wine with Chopped Fruit & Spices
 Hacienda Margarita
*Dulce Vida Organic Tequila, Cointreau, House Made Sweet & Sour
 Or El Jimador Blanco Tequila*

Please Add 22% Service Charge and 8.25% Tax