

Passed Hors D'oeuvres

VEGETARIAN

Smoked Gouda and Scallion Pimento Cheese in a Gougere
Fried Sage Leaf with Ratatouille and Pecorino
Risotto Cake with Grilled Portobello Caponata
Warm Brie en Croute with Port Poached Figs
Stilton, Granny Smith Apple and Adriatic Fig Spread
On Seeded Lavosh
Bruschetta with Roasted Pepper Spread and
Kalamata-Tomato Relish
Tiny Boursin and Tomato Grilled Cheese
Sandwiches on Brioche with Toasted Shallots
Wild Mushroom Risotto Cakes with Tomato Fondue
Phyllo Cup with Gorgonzola and Caramelized Onion
And Pear Jam
Southwest Vegetable Quesadillas with
Pepper Jack Cheese
Smoked Mozzarella and Tomato Crostini
With Olive Tapenade

PORK, POULTRY, BEEF

Mini Fried Green Tomato topped with
Garlic Aioli and Pepper Bacon
Herb Popover with Boursin, Oven-cured Tomato,
And Crisp Peppered Bacon
Sweet Potato, Sage and Prosciutto Risotto Cake
Mac & Cheese Bites with Neuske's Bacon Crumbles and Chives
Sweet Potato Biscuits with Shaved Virginia Ham
And Bourbon Honey Mustard
Warm Mini Potatoes with Chipotle Smoked Chicken Salad
And Aged White Cheddar
Pulled Pork Quesadilla with Avocado Crema
Grilled Chicken Fajita Wrapped in Rice Paper with Spicy Salsa
Pepper Jack stuffed Chicken wrapped in Bacon
Southern Grits Cake with Barbecued Brisket and Micro Herbs
Crispy Chicken Cordon Bleu Croquette with Bleu Cheese
Turkish Meatball Skewer with Tzaziki
Maple Roasted Duck Breast on a Pumpkin and Candied Pecan Scone
Mini Pork Carnita Flautas with Avocado Crema

PORK, POULTRY, BEEF, CONTINUED

Confit of Turkey and Wild Rice Croquette with
Lingonberry Chutney

Hawaiian Kalua Pork Springroll with Pineapple Ginger Chutney

Prime Filet of Beef Tartare on a Potato Galette
With Lemon-Truffle Aioli

Baby Colorado Lamb Carpaccio in Corn Tortilla Cup with
Arugula and Lavender-Rosemary Mustard Sauce,
Topped with Tabouli

Chinois Chicken Salad in a Sesame Snow Pea

Maple Glazed Duck Breast on Sweet Potato Scone with
Pecan-Pumpkin Butter

Mini Shephard's Pie with Brandied Chicken and Mushroom, Boursin Mashed Potato

Crispy Peking Duck Pot Sticker with Dumpling Sauce

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico

Quail Rilette with Blood Orange-Shallot Marmalade
On a Purple Potato Crisp

SEAFOOD

Curried Crab Cakes with Mango-Chili Chutney

Mini Tequila Lime Lobster Taco with Queso Fresco and Micro Cilantro

Gulf Shrimp Risotto Cake with Lemon Basil Remoulade

Mini Cucumber Cup with Smoked Trout
And Horseradish Salad

Coconut Shrimp with Mango-Chili Dip

Provençal Tuna Nicoise Salad in a Peruvian Purple Potato

Applewood Smoked Salmon Tartare on Crostini

Smoked Salmon Mousseline in a Gougère

Seared Ahi Tuna in a Wonton Cup
With Soba Noodle Salad

Crab & Avocado Salad with Sweet Corn in a Mini Tortilla Cup

Corn Tortilla Cup filled with Roasted Lobster and Corn Salad

Chorizo and Manchego Paella Cake topped
With Roasted Shrimp and Tomato Fondue

Shrimp, Avocado and Lime Ceviche in a Tomato Cup

Asian Tuna Tartare on Crisp Wonton
With Avocado and Sesame Seeds

Shrimp, Roasted Red Pepper & Jack Cheese Quesadilla

PASSED SOUP SHOTS

**Shot glass rental included*

Chilled Asparagus Cappuccino
Butternut Squash with Cream of Chervil
Pumpkin with Roasted Pine Nuts and Shaved Parmesan
Chicken Tortilla with Jack Cheese
Lobster Bisque with Cognac Cream
Chilled Avocado Vichysoisse with Chives

Buffet Hors D'oeuvres

Mini Beef Wellington with Mushroom Duxelle
 Wrapped in Puff Pastry
Beef, Chicken or Vegetable Empanada with Queso Dip
Thai Peanut Chicken Satay
Pulled Pork Quesadilla with Avocado Crema
Mushroom and Mozzarella Arancini
 With Spicy Tomato Dipping Sauce
Pepper Jack stuffed Chicken wrapped in Bacon
Wild Mushrooms with a Savory Seasoning and a Hint of
 Brandy in a Buttery Phyllo Purse
Platter of Fried Green Tomatoes topped with
 Garlic Aioli and Pepper Bacon
Mini Mushroom Caps stuffed with Vegetable Ratatouille
 And Boursin Cheese
Truffled Artichoke Bruschetta with Goat Cheese
Kalamata Relish Bruschetta with Creamy Roasted Red
 Pepper Spread and Basil Chiffonnade
Artichoke and Goat Cheese Beignets
Risotto Cake with Grilled Portobello Caponata
Thai Peanut Beef Satay
Shrimp Empanada with Queso Dip
Grilled Chicken and Andouille Skewers
Mini Crab Cakes with a Cajun Remoulade
Lobster Risotto Cakes with a Lemon-Basil Rouille
Coconut Shrimp with a Mango-Chili Dip
Roasted Filet of Beef on a Garlic Crostini
 With Horseradish Cream and Toasted Shallots

Reception Displays

DELUXE TRADITIONAL ANTIPASTO DISPLAY

Soppresata, Genoa Salami, Pepperoni and Prosciutto
Assorted Imported and Domestic Cheeses
Cilliegini Caprese Salad
Fire Roasted Vegetables with Balsamic Glaze
Marinated Portobello Mushrooms
Selection of Imported Marinated & Cured Olives
Balsamic Braised Cipollini, Tapenades and Spreads
Tuscan Bread, Crostini, Grissini Bread Sticks, and Sliced Baguettes
Grape Clusters, Assorted Dried Fruit
Skillet Toasted Whole Almonds

DELUXE SOUTHERN ANTIPASTO DISPLAY

Thinly Sliced Smithfield Ham, Smoked Virginia Ham, And Hickory Sausage
Assorted Imported and Domestic Cheeses
Platter of Fried Green Tomatoes with Garlic Aioli and Crisp Pepper Bacon
Selection of Imported Marinated & Cured Olives
Bread n' Butter Pickles, Pickled Beets and Marinated Artichoke Hearts
Cream Cheese with Carolina Style Spicy Pineapple Chutney
Black-eyed Pea Salsa, Creamy Roasted Red Pepper Spread
Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps, and Sliced Baguettes
Grape Clusters, Assorted Dried Fruit
Skillet Toasted Whole Almonds

DELUXE ASIAN ANTIPASTO DISPLAY

Fields of Greens with Skewered Vegetables
Garlic Oyster and Sweet & Sour Sauces
Ribbons of Asian Beef on Bamboo Skewers, Indonesian Peanut Dip
Teriyaki Chicken Skewers with Mango-Chili Dip
Asian Tuna Tartare with Avocado and Wonton Crisps
Steamed Pork and Vegetable Potstickers with Japanese Gyoza Sauce
Seared Salmon and Cucumber on Bamboo Skewers
 With Ginger-Soy Dipping Sauce
Cucumber Sesame Noodles with Peanut Dressing
Fried Shrimp Dim Sum with Lemongrass Dipping Sauce
Edamame, Wasabi Peas and Nori Crackers

TRADITIONAL SCULPTED DISPLAY

Elaborate Display of Chef Selected Artisanal Cured Meats
And Chiseled Imported and Domestic Cheeses
Roma Tomato and Mozzarella Salad with Basil Pesto
Grilled Seasonal Vegetables with Balsamic Reduction
Assorted International Olives
Crackers, Crostini, Lahvosh & Breadsticks
Fresh Red & Green Grape Clusters
Assorted Roasted Nuts

Reception Displays Continued

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Grape Clusters, Assorted Apricots and Skillet Toasted Whole Almonds
Assorted Crackers, Bread Sticks, Poppy Crisps and Lavosh
Warm Spinach, Parmesan & Goat Cheese Fondue with Crostini

DIPS AND SPREADABLE DISPLAY

Choice of three of the following:

Warm Parmesan & Artichoke Fondue with Sliced Baguettes
Warm Spinach, Parmesan & Goat Cheese Fondue with Crostini
Turkish Bread Rounds with Mediterranean Salsa
Hummus with Toasted Pita Chips
Chili Con Queso with Tortilla Chips
Pico de Gallo with Tortilla Chips
Vegetable Tapenade with Garlic Crostini
Tzatziki with Pita Crisps
Creamy Roasted Red Pepper Spread with Crostini
Pesto Goat Cheese with Lavosh Crisps
Baba Ghanoush with Pita Crisps
Jalapeno and Smoked Salmon Mousse with Toast Points

Chef Performance Stations

**Each station requires a minimum of one Chef Attendant for \$150*

RISOTTO STATION

Risotto prepared with your choice of two of the following:
Roasted Butternut Squash
Saffron
Wild Mushroom
Three Cheese and Spinach
Seafood Cioppini (add \$3.00)

MARTINI MASHED POTATO STATION

Fluffy Mashed Potatoes scooped into Martini Glasses
Cream Chicken Gravy
Cabernet Beef Demi
Accompanied by Chopped Scallions, Bacon Bits, Sour Cream,
Monterrey Jack and Cheddar Cheeses

MARTINI MAC N' CHEESE STATION

Elbow Pasta with Three French Cheeses and a Béchamel Sauce
Accompanied by Herb-infused Panko
Applewood Smoked Bacon Crumbles
Lemon-Garlic Rotisserie Chicken
Wild Mushroom and Braised Shallot Ragout

Chef Performance Stations Continued

PECAN CRUSTED CHICKEN STATION

Cheesy Cheddar Grits
Seasonal Vegetables
Mini Buttermilk Biscuits

ANCHIOTE MARINATED PORK TENDERLOIN STATION

Black Bean Pancake with Roasted Corn
Smoked Bell Pepper Salsa with Angel Hair Tortilla Strips and Avocado Crema

REPUBLIC OF TEX-MEX STATION

Flour Tortillas prepared on a Flatbed Griddle
Adobo Beef
Chipotle Chicken
Flame Roasted Vegetables
Accompanied by Pico de Gallo, Sour Cream,
Fresh Limes, Cilantro, Shredded Cheddar Cheese,
Picante Sauce, and Queso Fresco

GOURMET SLIDERS STATION

Choice of two of the following:

Kobe Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles
Crab Cake Po' Boy Sliders with Cajun Remoulade
Turkey Burger with Smoked Bacon and Caramelized Onion Aioli
Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flat Bread

RED WINE BRAISED SHORT RIBS STATION

Mascarpone Polenta
Root Vegetable Brunoise
Garlic Spinach

STEAK AU POUVRE STATION

Sirloin Seared and Carved to Order
Brandy Peppercorn Cream Sauce
Pommes Frites with Lemon Aioli
Bistro Salad

HERB CRUSTED FILET OF BEEF STATION

Herb Risotto Balls with Fontina Cheese
Haricot Verts

Chef Performance Stations Continued

SLICED ROASTED BEEF TENDERLOIN STATION

Herb and Garlic Mashed Potatoes, Mushroom Demi and Horseradish Cream
Sautéed Asparagus Tips

SEARED SEA SCALLOP STATION

Over Potato-Crab Risotto
Blood Orange Butter Sauce and Basil Essence

ROASTED HALIBUT STATION

Served over Crab Brandade
With Roasted Golden Beet and Citrus Relish

CITRUS ROASTED SEA BASS STATION

Served over Artichoke Puree
Crispy Sweet Potato Ribbons

DUO OF SAUTEED ASPARAGUS STATION

With Taleggio Fondue and Organic Micro Herbs
White Truffle Cream with Paprika Oil and Balsamic Reduction
Haricot Verts

SALAD STATION

Choice of two of the following salads:

Hearts of Romaine with Caesar Dressing, Garlic Croutons,
Toasted Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion
With Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso
Fresco and Roasted Peppers, Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion,
Pepper Bacon and Bleu Cheese Crumbles, Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh
Tomatoes, Roasted Beets, Goat Cheese with Herb Vinaigrette Dressing

Dinner Buffet Packages

SUNSET BUFFET

Butler Passed Hors D'oeuvres

Pepper Jack Stuffed Chicken Wrapped in Bacon
Shrimp, Roasted Red Pepper & Jack Cheese Quesadilla
Wild Mushroom Risotto Cakes with Tomato Fondue

Dinner Buffet

Baked Brie en Croûte with Orange Marmalade
Grape Clusters, Dried Fruit,
Spiced Walnuts & Seasonal Berries

Baby Herbs & Rocket Greens
Red & Yellow Grape Tomatoes, Asiago Crisp
Balsamic Vinaigrette and Herb Ranch

Shallot Whipped Potatoes
or
Roasted New Bliss Potatoes with Herbs

Sautéed Seasonal Vegetables

Chef Performance Carving Station

**Each station requires a minimum of one Chef Attendant for \$150*

Rosemary Rubbed Pork Loin
Sweet Onion Marmalade and Bourbon Honey Mustard
Homemade Biscuits

or

Oven Roasted Turkey Breast
Cranberry Chutney and Pan Gravy
Homemade Biscuits

Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

Dinner Buffet Packages Continued

MEDITERRANEAN BUFFET

Butler Passed Hors D'oeuvres

Gorgonzola & Fig Marmalade on Lavosh Chip
Crostoni with Dill Mascarpone & Smoked Salmon
Mini Crab Cakes with Mango-Chili Relish

Dinner Buffet

Sculpted Antipasto Display

Elaborate Display of Chef Selected Artisanal Cured Meats
Chiseled Imported and Domestic Cheeses
Roma Tomato and Mozzarella Salad with Basil Pesto
Grilled Seasonal Vegetables with Balsamic Reduction
Assorted International Olives
Parmesan & Artichoke Fondue
Creamy Roasted Red Pepper Spread
Crackers, Crostoni, Lavosh & Breadsticks
Fresh Seasonal Fruits & Berries
Dried Fruits & Berries
Assorted Roasted Nuts

Traditional Greek Salad

Roasted Red Pepper, Tomato, Cucumber
Olives and Feta Cheese
Lemon-Oregano Vinaigrette

Chef Performance Pasta Station

**Each station requires a minimum of one Chef Attendant for \$150*

Fusilli Pasta with Pancetta, Green Peas, Black Pepper and Cream
Bowtie Pasta with Rock Shrimp & Cherry Tomato-Pesto Sauce
Accompanied by Shaved Parmesan Cheese

Chef Performance Carving Station

**Each station requires a minimum of one Chef Attendant for \$150*

Herb Crusted Chicken Breast
Lemon Aioli & Spicy Whole Grain Mustard Jus
Soft Rosemary Focaccia Bread

Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

Dinner Buffet Packages Continued

SOUTHERN COMFORT BUFFET

Butler Passed Hors D'oeuvres

Fried Green Tomatoes with Garlic Aioli, Applewood Smoked Bacon Crumbles, and Chives
Mini Sweet Potato Biscuits with Shaved Virginia Ham and Bourbon Honey-Mustard
Gulf Shrimp Risotto Cake with Lemon Basil Rémoulade

Dinner Buffet

Sculpted Antipasto Display

Pecan-crusted Goat Cheese, Chipotle Cheddar, Smoked Gouda and Pepper Jack Cheese
Crackers, Crisps, Lavosh & Breadsticks
Grilled Mushroom Salad
Fire Roasted Vegetables
Spiced Spanish Olives, Balsamic Braised Pearl Onions
Fresh Seasonal Fruits & Berries
Dried Fruits & Berries
Assorted Roasted Nuts
Roasted Red Pepper and Cilantro Fondue
Black Bean and Roasted Corn Salsa
Cumin-spiked Pita Crisps

Texas Field Green Salad

Sliced Strawberries & Texas Grapefruit, Roasted Pine Nuts and Red Onion Rings
Jalapeño-Citrus Vinaigrette

Creamed Spinach

Hill Country Hash Brown Casserole

Or

Buttermilk Smashed Potatoes

Or

Cheddar Cheese and Scallion Grits

Lightly Smoked Filet of Beef, With Creamy Horseradish

Mini Cornbread Muffins and Buttermilk Biscuits

Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

Dinner Buffet Packages Continued

TEXAS TWO STEP BUFFET

Butler Passed Hors D'oeuvres

Pepper Jack stuffed Chicken wrapped in Bacon
Southern Grits Cake with Barbecued Brisket and Micro Herbs
Mac & Cheese Bites with Neuske's Bacon Crumbles and Chives

Dinner Buffet

Baked Brie en Croûte with Orange Marmalade
Grape Clusters, Dried Fruit,
Spiced Walnuts & Seasonal Berries

Baby Spinach with Orange Segments, Hard-Boiled Egg,
And Red Onion with Champagne Vinaigrette

Roasted New Bliss Potatoes with Garlic and Herbs

Haricot Verts with Brown Butter

Chef Performance Carving Station

**Each station requires a minimum of one Chef Attendant for \$150*

Pecan-Crusted Chicken
With Stone-Ground Mustard Cream Sauce
Homemade Biscuits

AND

Seared Sirloin
With Red Wine Roasted Garlic Demi

Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

Plated Dinners

**All menus include Fresh Baked Rolls and Crisps with Sweet Cream Butter, Iced Tea and Coffee Service*

FIRST COURSE

Salads

Spinach Leaves with Assorted Citrus Segments, Quail Egg,
Crispy Pancetta, Red Wine Vinaigrette

Caesar Salad with Hearts of Romaine and Radicchio
Rye Croutons, Olives and Shaved Pecorino

Traditional Greek Salad
Roasted Red Pepper, Tomato, Cucumber, Olives and Feta Cheese
Lemon-Oregano Vinaigrette

Fresh Baby Spinach Leaves with Roasted Pinenuts,
Sun Dried Cranberries and Herbed Goat Cheese
Tossed in Champagne Vinaigrette

Texas Field Green Salad
Grapefruit Segments and Strawberry Slices, Roasted Pinenuts and Red Onion Rings
Jalapeno Citrus Vinaigrette

Boston Bibb Lettuce Wedge with Red Onions and Cherry
Tomatoes, Bacon, Creamy Roquefort Dressing

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco and Roasted peppers
Chipotle Caesar Dressing

Spring Greens Bouquet Salad
Red and Yellow Tomato Tower with Mozzarella
And Basil Pesto Vinaigrette

Soups

Chilled Avocado Vichyssoise
Sweet Crab and Herb Oil

French Onion Soup
Gruyere and Brioche Crouton

FIRST COURSE CONTINUED

Tomato Basil Soup
Black Olive Tapenade Crostini

Potato-Leek Soup
Caramelized Shallots and Smoked Chicken

Housemade Minestrone Soup
Parmesan and Pesto

Chicken Tortilla Soup
Jack Cheese and Cilantro

Butternut Squash Puree
Toasted Pinenuts and Chives

Creamy Lobster Bisque
Cognac Cream and Herbs

ENTRÉE COURSE

Poultry

Pecan-Crusted Chicken
With Stone-Ground Mustard Cream Sauce,
Haricots Verts and Southern Grits Cake

Grilled Chicken with Pesto
Saffron Risotto and Provençal Ratatouille

Coq au Vin
Wild Mushrooms and Pearl Onions
Horseradish Mashed Potatoes

Meyer Lemon Chicken Picatta with Capers and Italian Parsley
Garlic and Herb Roasted Marbled Potatoes
Citrus Scented Grilled Asparagus

Chicken Saltimbocca with Prosciutto, Fontina and Sage
Haricot Verts, Herbed Risotto,
Tomato Confit and Balsamic Reduction

ENTRÉE COURSE CONTINUED

Beef

Red Wine Braised Short Rib
Mascarpone Polenta, Garlic Spinach and
Root Vegetable Brunoise

Anchiote Rubbed Beef Tenderloin
Poblano Mashed Potatoes, Sofrito and Fire Roasted Vegetables

Mignon of Bistro Style Steak Au Poivre
Cognac Peppercorn Cream
Gruyere Gratin Potatoes and Citrus Steamed Asparagus

Grilled Filet of Beef with Red Wine Demi Glace
Roasted Marble Potatoes and Garlic Spinach

Grilled Cowboy Steak
Truffle Creamed Spinach and Scalloped Potatoes
Bearnaise Butter

Seafood

Herb Crusted Salmon
Chardonnay and Lemon Thyme Braised Fennel,
Steamed Dill Potatoes

Grilled Mahi Mahi
Cannellini Bean Puree and Tomato-Olive Caponata

Grilled Sea Scallops
Potato "Risotto", Blood Orange Sauce
Basil Essence Broccolini

Citrus Roasted Halibut
With Golden Beet and Orange Relish
On Crab Brandade

Duo Plates

Coq Au Vin (Boneless Thigh)
Wild Mushroom and Pearl Onions
Red Wine Braised Short Rib
Roasted Mini Potatoes and Seasonal Baby Vegetables

Duo Plates Continued

Grilled Filet of Beef, Shallot Demi
Herb Roasted Chicken Breast with Tarragon Chive Butter
Garlic Whipped Potatoes, Seasonal Baby Vegetables

Anchote Grilled Filet of Beef, Paprika Demi Glace
Tequila Roasted Shrimp with Smoked Pepper Butter Sauce
Poblano and Chipotle Cheddar Potato Cake
Citrus Steamed Asparagus

Seared Mignon of New York Strip, Burgandy Demi Glace
Grilled Scallop, Citrus Beurre Blanc
Boursin Potato Mousseline
Seasonal Baby Vegetables

Vegetarian

Butternut Squash Ravioli
Pinenuts and Light Brown Butter Sauce

Eggplant Ratatouille Wrapped Puff Pastry
Trio of Sauces

Fusilli Pasta with Grilled Vegetables and Cherry Tomato-Pesto Sauce
Accompanied by Shaved Parmesan Cheese

Late Night Pass Options

MINI GRILLED CHEESE SANDWICHES

Boursin, Jack, Confit of Tomatoes,
Smoked Bacon and Micro Herbs

MINI CHEESEBURGER SLIDERS

Lettuce, Onion, Tomato and Pickle
Tiny Matchstick French Fries and Ketchup

MINI CORN DOGS

Crispy Tater Tots
Yellow Mustard and Ketchup

FRIED CHICKEN AND BISCUIT WITH HONEY BUTTER

Sweet Honey butter

Late Night Pass Options Continued

BREAKFAST TACOS

Scrambled Egg and Cheese with Choice of Chorizo, Sausage or Bacon,
Wrapped in Warm Flour Tortilla

NON-ALCOHOLIC MILKSHAKE SHOTS

Chocolate, Vanilla, Strawberry with Whipped Cream and a Cherry on Top

“ADULT” MILKSHAKE SHOTS

Mini Patron Café XO Milkshakes garnished with Baby Sopapilla OR
Pistachio Bailey’s Milkshakes garnished with a Mini Doughnut

Dessert Stations and Displays

**Each station requires a minimum of one Chef Attendant for \$150*

S’mores Station

Homemade Marshmallows, Flame Toasted Graham Crackers
and Hershey’s Chocolate Bars

Crème Brûlée Station

Flavors to Include:

Traditional, Chocolate, Cherry & Pistachio

Bananas Foster Station (Flambéed at station)

Brown Sugar, Sweet Cream Butter & Rum
Served over Vanilla Bean Ice Cream

Triple Berry Cobbler or Parker County Peach Cobbler Station

With Vanilla Bean Ice Cream

Jewel Dessert Display

Please select **Five** of the following...

Hand-rolled Truffle Pops

Pecan Caramel Diamonds

Lemon Triangles topped with Candied Violets

Rich Chocolate Mousse Cups

Mini Double Fudge Brownies

Peppermint Fudge (Holiday item only)

White, Milk and Dark Chocolate Dipped Strawberries

Micro Mini Pies: *(each flavor is one selection)*

Cherry, Chocolate Cream, Pecan, Key Lime,

Coconut Cream, Strawberry Rhubarb

Micro Mini Cupcakes: *(each flavor is one selection)*

Strawberry, Chocolate, Lemon, Red Velvet, Carrot Cake

Ultra Premium Bar Packages

HOST BAR – FULL SELECTION

Spirits

Johnnie Walker Black
Makers Mark
Grey Goose
Tangueray Ten
Bacardi Anejo

Wine

Sonoma Cutrer Chardonnay
Steele Pinot Blanc
Knight's Valley Cabernet Sauvignon

Sparkling

Mumm Napa Brut

Domestic & Imported Beer

Bud Light – Michelob Ultra Light – Shiner Bock
Stella Artois – Dos Equis

Bottled Still & Sparkling Water
Assorted Soft Drinks

HOST BAR – LIMITED SELECTION

Wine

Sonoma Cutrer Chardonnay
Steele Pinot Blanc
Knight's Valley Cabernet Sauvignon

Sparkling

Mumm Napa Brut

Domestic & Imported Beer

Bud Light – Michelob Ultra Light – Shiner Bock
Stella Artois – Dos Equis

Bottled Still & Sparkling Water & Assorted Soft Drinks

Premium Bar Packages

HOST BAR – FULL SELECTION

Spirits

Dewars

Jack Daniels

Ketel One

Bombay Sapphire

Bacardi Silver

Wine

Sonoma Cline Chardonnay

DeLoach Pinot Noir

Chateau St. Jean Cabernet

Sparkling

Roederer Estate Brut

Domestic & Imported Beer

Bud Light – Michelob Ultra Light – Shiner Bock

Stella Artois – Dos Equis

Bottled Still & Sparkling Water

Assorted Soft Drinks

HOST BAR – LIMITED SELECTION

Wine

Sonoma Cline Chardonnay

DeLoach Pinot Noir

Chateau St. Jean Cabernet

Sparkling

Roederer Estate Brut

Domestic & Imported Beer

Bud Light – Coors Light – Shiner Bock

Stella Artois – Dos Equis

Bottled Still & Sparkling Water & Assorted Sodas

House Bar Packages

HOST BAR – FULL SELECTION

Spirits

Grants

Jim Beam

Tito's

Tanqueray

Cruzan

Wine

Crane Lake Chardonnay

Beringer Founders Estate Cabernet

Domestic & Imported Beer

Bud Light – Michelob Ultra Light – Shiner Bock

Stella Artois – Dos Equis

Bottled Still

Assorted Soft Drinks

HOST BAR – LIMITED SELECTION

Wine

Crane Lake Chardonnay

Beringer Founders Estate Cabernet

Domestic & Imported Beer

Bud Light – Michelob Ultra Light – Shiner Bock

Stella Artois – Dos Equis

Bottled Still

Assorted Soft Drinks

*** Consumption & Cash Bar Packages also Available**

Bride/Groom Suite Packages

BRIDAL SUITE PACKAGE

Red and Green Grape Clusters

Roasted Walnut halves and Dried Apricots

Assorted Imported and Domestic Cheeses with

Crackers, Bread Sticks, Poppy Crisps and Lavosh

Roederer Estate Brut (1 glass each)

Bottled Waters

GROOM SUITE PACKAGE

Assorted Imported and Domestic Cheeses with

Crackers, Bread Sticks, Poppy Crisps and Lavosh

Assorted Cured Meats

Bud Light, Coors Lite or Shiner Bock (1 per person)

Bottled Waters