

*The* **O**RION  
*Ballroom*

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*Wedding Receptions ~ Holiday Parties ~ Corporate Events*

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*BREATHTAKING VIEWS, IMAGINATIVE CUISINE, UNFORGETTABLE EXPERIENCES*

## WEDDING AND EVENTS PACKAGE

THIS ORION BALLROOM IS FAMOUS FOR ITS BREATHTAKING VIEWS FROM THE WINDOWS OF THE 15TH FLOOR, JUST MINUTES SOUTH OF DOWNTOWN DALLAS. THIS HISTORICAL EVENT SPACE WAS RECENTLY RENOVATED TO MATCH ITS 360-DEGREE VIEWS OF THE CITY SKYLINE AND SURROUNDING HORIZON. THE CLASSIC AMBIENCE HAS BEEN UPDATED TO CAPTURE THE MODERN ELEGANCE OF THE ROOM WITH UPDATED DESIGNS TO MAKE IT A COMFORTABLE AND UNIQUE EVENT SPACE. WITH A 360-DEGREE VIEW OF THE STARS AND SKYLINE, IT IS THE PERFECT BLEND OF TRADITIONAL AND MODERN. THE ORION CONSISTS OF OVER 8,000 SQUARE FEET OF SPACE INCLUDING A BAR/LOUNGE, BRIDAL SUITE, GROOMS SUITE, WEDDING CHAPEL, DANCE FLOOR, ADULT/KIDS GAME ROOM, AND EXQUISITE RECEPTION AREA THAT COMFORTABLY SEATS 450 GUESTS AND ACCOMMODATES 800 RECEPTION STYLE. THE LAYOUT OF THE ORION ACCOMMODATES A WIDE VARIETY OF STYLES AND INDIVIDUAL DECORATIVE PREFERENCES SO YOU AND YOUR GUESTS CAN FEEL COMFORTABLY AT HOME WHILE GAZING OUT AT THE STAR-FILLED SKIES FROM THE BALLROOM FLOOR. CEREMONIES CAN TAKE PLACE ON THE PREMISES IN OUR BEAUTIFUL CEREMONY SPACE THAT OVERLOOKS THE HORIZON. THE ORION OFFERS MOUTH-WATERING CUISINE AND MENUS BY ACCLAIMED CHEF DOUGLAS BROWN DESIGNED TO LEAVE YOUR GUESTS TALKING FOR YEARS TO COME.

THE ORION ALSO CAN ACCOMMODATE CORPORATE FUNCTIONS AND EVENTS. THE ORION IS A PERFECT SETTING FOR MEETINGS, CORPORATE RETREATS AND HOLIDAY PARTIES. THE ORION ALSO HAS MINI BREAKOUT SPACES WHICH MAKE PRESENTATIONS AND CORPORATE MEETINGS SIMPLE AND EASY.

# GENERAL INFORMATION

## CEREMONIES

THE ORION BALLROOM HAS A PRIVATE CEREMONY ROOM THAT CAN ACCOMMODATE UP TO 175 GUESTS.

OTHER SPACES ARE AVAILABLE TO ACCOMMODATE LARGER CEREMONIES. THE ORION ALSO HAS A PRIVATE BRIDAL AND GROOMS SUITE AS WELL AS BAR AND GAME ROOM TO KEEP CHILDREN OF ALL AGES ACTIVE AND ENTERTAINED.

## RENTAL RATES FOR THE ORION BALLROOM

PLEASE INQUIRE ABOUT RENTAL RATES FOR YOUR DATE

## FOOD AND BEVERAGE

CHEF DOUGLAS BROWN CREATES A WIDE RANGE OF WEDDING AND CORPORATE PACKAGES AS WELL AS PLATED LUNCHEAS AND DINNERS. THE ORION OFFERS A WIDE SELECTION OF BEVERAGE PACKAGES.

## SET UP INFORMATION

FOR DAYTIME EVENTS, SET UP TIME CAN BEGIN AT 8AM AND MUST CONCLUDE BY 3PM-(5PM MONDAY THROUGH THURSDAY)  
FOR EVENING EVENTS, ACCESS WILL NOT BE ALLOWED UNTIL 4PM UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.

# GENERAL INFORMATION

## ALL EVENTS INCLUDE

ALL TABLES, MAHOGANY CHIAVARI CHAIRS  
BASIC CHINA, GLASS, SILVERWARE, WHITE LINENS, NAPKINS AND VOTIVE CANDLES  
THE ORION BALLROOM HAS A BEAUTIFUL BUILT IN DANCE FLOOR WITH VIEWS OF  
THE DALLAS SKYLINE  
OTHER COLORED LINENS AND CHAIRS ARE AVAILABLE FOR AN ADDITIONAL  
CHARGE

## DEPOSITS AND PAYMENT INFORMATION

A 50% DEPOSIT OF FOOD AND BEVERAGE AND RENTAL FEES IS REQUIRED TO  
SECURE YOUR DATE. IF AN ESTIMATE IS NOT COMPLETE, A \$1,500 DEPOSIT CAN  
BE MADE TO RESERVE THE SPACE. PAYMENT IS DUE IN FULL SEVEN DAYS PRIOR TO  
THE EVENT

## PARKING

WEEKDAY PARKING IS AVAILABLE FOR FREE IN THE LOT DIRECTLY NEXT TO THE  
ORION BALLROOM. EVENING AND WEEKEND PARKING IS AVAILABLE FOR FREE IN  
FRONT OF THE BUILDING. AN UNDERGROUND PARKING GARAGE AND VALET  
SERVICE CAN BE ARRANGED AT ANY EVENT FOR A FEE.

## SECURITY

EACH EVENT REQUIRES SECURITY  
ONE SECURITY GUARD PER 100 PEOPLE AT \$250 PER SECURITY OFFICER

## ADDITIONAL SERVICES

THE ORION OFFERS ALL OF THE SERVICES THAT YOU WILL NEED FOR YOUR  
WEDDING OR EVENT TO BE PERFECT. PLEASE INQUIRE ABOUT OUR BOOK OF  
VENDORS AND SERVICES. SPECIAL LIGHTING, CUSTOM INVITATIONS, ADDITIONAL  
FURNITURE, SPECIALTY LINENS, DJ'S, VALETS, BANDS, POKER TABLES, PICTURE  
BOOTHS AND MORE ARE AVAILABLE TO CUSTOMIZE YOUR SPECIAL EVENT.

# Cold Hors D'oeuvres

Pass/Display

All Hors D'oeuvres are Priced by the dozen

P/D	Curry Roulade <i>Curry Chicken / Walnuts / Mango / Red Grapes</i>	\$ 18.00
P/D	Chicken "Sex on the Beach" Roulade <i>Chicken / Dried Cranberries / Apricots</i>	\$ 18.00
P/D	BBQ Chicken Roulade <i>BBQ Chicken / Roasted Corn / Black Beans / Cilantro</i>	\$ 18.00
	Fresh Fruit "Kabobs" <i>Honey-Lime Yogurt Sauce</i>	\$ 18.00
P/D	Marinated Portobello Mushroom Brochettes <i>Basil / Tomatoes / Balsamic Dressing</i>	\$ 18.00
P/D	Sweet Tomato, Mozzarella & Red Onion Brochettes <i>White Balsamic Drizzle</i>	\$ 18.00
P/D	California Rolls <i>Wasabi Cream / Pickled Ginger / Ponzu Sauce</i>	\$ 18.00
P/D	Spicy Crab Sushi Rolls <i>Mango / Sambal / Ponzu Sauce</i>	\$ 18.00
P/D	Vegetable Spring Rolls <i>Rice Noodles / Mint / Basil / Spicy Peanut Dressing</i>	\$ 18.00
P/D	Bleu Cheese Mousse in Endive <i>Candied Walnuts</i>	\$ 18.00
P/D	Balsamic Marinated Grilled Vegetable Tart <i>Kalamata Olive, Tomato Jam &amp; Feta</i>	\$ 18.00
P/D	Watermelon Cubes <i>Crumbled Feta / Basil / Aged Balsamic</i>	\$ 18.00
P/D	Eggplant Crostini <i>Tomatoes / Capers / Basil / Parmesan</i>	\$ 24.00
P/D	Barbecue Beef Brisket in Filo Cups <i>Black Beans / Roasted Corn / Cilantro</i>	\$ 24.00
P/D	Dried Black Mission Figs <i>Blue Cheese Mousse / Apple Smoked Bacon</i>	\$ 24.00
P/D	Pistachio and Goat Cheese Crusted Red Grape Lollipop <i>Sweet Tomato Confit</i>	\$ 24.00
P/D	Chicken Spring Rolls <i>Rice Noodles / Mint / Basil / Spicy Peanut Dressing</i>	\$ 24.00
P/D	Tomato & Mozzarella Tart <i>Fresh Basil / Balsamic "Caviar"</i>	\$ 24.00
P/D	Goat Cheese & Roasted Bell Pepper Tartlettes <i>Chive / Crispy Filo Cup</i>	\$ 24.00
P/D	Fajita Marinated Beef & Pepper Jack Cheese Roulade <i>Caramelized Onion &amp; Bell Pepper</i>	\$ 24.00

# Cold Hors D'oeuvres

P/D	Bruschetta <i>Roasted Eggplant / Cured Tomatoes / Basil / Capers / Bell Peppers</i>	\$ 24.00
P/D	Tomato-Pesto Tart <i>Parmesan / Basil / Pine Nuts</i>	\$ 24.00
P	Pulled Pork Baskets <i>Garlic Tortilla Cup / Chipotle Remoulade</i>	\$ 24.00
P	Goat Cheese & Roasted Bell Pepper Tartlettes	\$ 24.00
P	Thinly Sliced Parma Ham Roulade <i>Sweet Melon &amp; Texas Goat Cheese</i>	\$ 24.00
P	Smoked Salmon & Cream Cheese Pinwheels <i>Chive, Red Onion &amp; Capers on Wheat Crouton</i>	\$ 24.00
P/D	Sweet Crab & Mango on Crisp Cucumber	\$ 24.00
P/D	Parma Ham Wrapped Asparagus Tops <i>Creamy Orange Dipping Sauce</i>	\$ 24.00
P	"Tray Smoked" Caprese Brochettes <i>Fresh Mozzarella Pearls / Basil Leaves / Cured Tomato / White Balsamic Smoked on the Passing Tray with Hickory Wood</i>	\$ 24.00
P/D	Shrimp Ceviche <i>Cilantro / Lime Juice / Jalapeno / Chipotle Tortilla Cups</i>	\$ 30.00
P/D	Chilled Shrimp Cocktail <i>Classic Cocktail Sauce / Horseradish Mousse</i>	\$ 30.00
P/D	Basil Marinated Shrimp with Tomato-Garlic Confit	\$ 30.00
P	Salmon Cones <i>Smoked Salmon &amp; Cream Cheese Mousse Stuffed Chive Cones</i>	\$ 30.00
P/D	Thinly Sliced Smoked Duck Breast on Corn Cakes <i>Honey Mustard-Cranberry Chutney</i>	\$ 30.00
P	Chicken Caesar & Parmesan "Taco" with Tomato Confit	\$ 30.00
P	Honey Marinated Beef <i>Crispy Wonton / Ginger / Wasabi Pop Rocks</i>	\$ 30.00
P	Oyster Spoons <i>Fresh Blue Point Oysters / Soy-Lemongrass Drizzle / Passion Fruit "Caviar"</i>	\$ 30.00
P	Dried Black Mission Fig <i>Feta Cheese Foam / Green Apple Dust / Chive / Crostini</i>	\$ 30.00
P	Black Pepper Crusted Bacon "Chips" <i>Maple Glaze / Beet Dust / Aioli</i>	\$ 30.00
P	Shrimp Spoons <i>Grilled Gulf Shrimp / Soy-Lemongrass Drizzle / Passion Fruit "Caviar"</i>	\$ 30.00
P/D	Serrano Ham Crostini <i>Basil Sprouts / Radish / Pickled Onion / Buttermilk Blue Drizzle / Orange</i>	\$ 30.00

# Cold Hors D'oeuvres

P	Ahi Tuna Spoons <i>Soy-Lemongrass Drizzle / Passion Fruit "Caviar"</i>	\$ 30.00
P	Foie Gras Torchon on Brioche Toast <i>Sweet Cinnamon Poached Pear</i>	\$ 36.00
P	Deviled Quail Eggs <i>Pecan Smoked Bacon / Pain au Lait</i>	\$ 36.00
P	Lobster Salad <i>Curry Tuile / Vanilla Bean Oil / Passion Fruit</i>	\$ 36.00
P/D	Shaved Beef Tenderloin Mini Sliders <i>Horseradish Cream / Pickles/ Tomato Confit</i>	\$ 36.00
P	Caviar Cones <i>Chive Cones filled with Sturgeon Caviar &amp; Sour Cream</i>	\$ 36.00
P/D	Thai Marinated Shrimp Brochette <i>Ginger / Sesame / Lemongrass</i>	\$ 36.00

# Hot Hors D'oeuvres

Pass/Display

All Hors D'oeuvres are Priced by the dozen

D	Smoked Chicken Quesadilla <i>Charred Tomato Salsa / Sour Cream</i>	\$ 18.00
P	Warm Bleu Cheese & Sweet Tomato Confit Tartlettes	\$ 18.00
P/D	Fresh Baked Focaccia <i>Roasted Tomatoes / Olives / Basil</i>	\$ 18.00
P/D	Lemongrass Chicken Satay <i>Banana Curry / Green Apples / Raisins</i>	\$ 18.00
P/D	Apple Smoked Bacon, Onion & Cheddar Cheese Quiche	\$ 18.00
P/D	Ginger Marinated Chicken Satay with Peanut Sauce	\$ 18.00
P/D	Spinach & Feta Cheese Quiche	\$ 18.00
P/D	Wild Mushroom & Bleu Cheese Risotto Cakes <i>Thyme Cream</i>	\$ 18.00
P/D	Chicken & Lemongrass Dumplings <i>Orange-Soy Dipping Sauce</i>	\$ 18.00
D	Crispy Beef Taquitos <i>Ranchero / Sour Cream / Cilantro</i>	\$ 18.00
D	Buttermilk Fried Chicken Strips <i>Chipotle-Ranch Dipping Sauce</i>	\$ 18.00
P/D	Sweet Chili Glazed Mini Beef Meatballs	\$ 18.00
P/D	Crispy Mini Jambalaya Cakes <i>Chipotle-Ranch Dipping Sauce</i>	\$ 18.00
P/D	Italian Mini Meatballs <i>Homemade Marinara / Crusty Baguette</i>	\$ 18.00
P/D	Bacon & Bleu Cheese Risotto Cakes with Thyme Aioli	\$ 24.00
P/D	Italian Sausage & Mozzarella in Puff Pastry <i>Sweet Tomato-Garlic Sauce</i>	\$ 24.00
D	Baked 5 Cheese Mac and Cheese Cakes	\$ 24.00
D	Honey Soy Marinated Beef Satay <i>Green Onions / Sesame Seeds</i>	\$ 24.00
D	Pecan Crusted Chicken Strips <i>Whole Grain Mustard Dipping Sauce</i>	\$ 24.00
P/D	Crispy Pork Dumplings with Tamarind Dipping Sauce	\$ 24.00
D	Chicken & Mushroom Brochettes <i>Bell Peppers / Mushroom / Honey-Thyme Jus</i>	\$ 24.00
D	Parmesan Chicken Strips with Tomato Basil Sauce	\$ 24.00
P/D	Panini Bites <i>Manchego Cheese / Prosciutto / Tomato Confit / Basil</i>	\$ 24.00



# Hot Hors D'oeuvres

P/D	Tagine Spiced Lamb Meatball Lollipops <i>Creamy Hummus / Toasted Almonds</i>	\$ 24.00
P/D	Lemon Zest Crab Cakes <i>Spicy Red Pepper Rouille</i>	\$ 30.00
P/D	Shrimp & Leeks baked in Puff Pastry <i>Tarragon Cream</i>	\$ 30.00
P/D	Crispy Fried Salmon Croquettes <i>Salmon-Dill Remoulade</i>	\$ 30.00
P/D	Beef & Bleu Cheese En Croute	\$ 30.00
P/D	Cajun Spiced Crawfish Cakes with Spicy Rouille	\$ 30.00
P/D	Coconut Crusted Fried Shrimp <i>Sweet Orange Dipping Sauce</i>	\$ 30.00
P/D	Roasted Basil Marinated Shrimp with Tomato-Olive Chutney	\$ 30.00
P/D	Beef Sirloin Sliders <i>Horseradish Pickles / Sharp Cheddar</i>	\$ 30.00
D	Individual Lobster Mac & Cheese Cakes	\$ 36.00
P/D	Crispy Wonton Wrapped Shrimp <i>Orange Soy Glaze / Sesame Seeds</i>	\$ 36.00
D	Individual Lamb Chops <i>Rosemary / Dijon Mustard Jus</i>	\$ 48.00

# Grazing Stations

**Grand Salumi and Fromage Grazing Display** \$ 15.00

**Meats and Sausages**

Coppa / Bresaola / Capicola / Mortadella / Salami / Sausage

**Cheeses**

Danish Bleu / Reblochon / Pont L'Veque

Texas Chevre / Saint Andre / Aged Cheddar

**Bites**

Olives / Roasted Peppers / Marinated Artichokes / Hearts of Palm

Creamy Hummus / Feta-Artichoke Dip

Grilled and Baby Vegetable Display

Squash / Carrots / Asparagus / Eggplant / Sweet Potato / Mushrooms / Peppers

Dried Fruits / Nuts / Grapes / Berries

Rustic Breads / Crackers / Lavosh

**Antipasto Display** \$ 8.00

A Display of Italian Meats & Cheeses to include:

Mortadella / Prosciutto / Salami / Calabrese / Capicola

Mozzarella / Parmesan / Provolone / Asiago

Red Grapes / Sweet Melon / Black Olives / Roasted Peppers

Herb Focaccia / Parmesan Crostini

**Popcorn Bar** \$ 6.00

A grand display of 8 different flavors of popcorn

Kettle Corn / Cheddar Cheese

Caramel- Pecan / Salted Caramel

Chocolate-Peanut Butter / White Chocolate

Blueberry / Red Hot Cinnamon

**Mediterranean Display** \$ 8.00

Grape Leaves / Assorted Olives / Creamy Hummus

Roasted Eggplant / Crispy Herb Pita Chips

Grilled Seasonal Vegetables / Rustic Breads

**Candy Bar** \$ 7.00

A Sweet Display of Assorted Loose and Wrapped Candies

Taffy / M&M's / Jelly Beans / Lollipops

Gummies / Caramels / Fruit Rings

Hot Tamales / Licorice / Kisses / Gumballs

**Spicy Salty Sweet Snack Station** \$ 8.00

A Display of Fun and Interesting Snacks

Assorted Pretzels / Chips / Candied and Spicy Nuts

Homemade Granola / Wasabi Peas

# Carving Stations

**Slow Roasted Inside Round of Beef** \$ 250.00  
Horseradish Cream / Roasted Mushroom Mayonnaise 50 ppl  
Whole Grain Mustard / Fresh Baked Rolls \$5 pp

**Mango & Mustard Glazed Pork Loin** \$ 125.00  
Black Pepper-Cranberry Chutney 25 ppl  
Fresh Baked Herb Rolls \$5 pp

**Churrasco Station** \$ 18.00  
Our Churrasco Station features a Selection of Carved Meats per person  
FRANGO-Apple Smoked Bacon Wrapped Chicken Breast  
LOMBO-Parmesan Crusted Pork Loin  
PICANHA-Top Sirloin Crusted in Garlic & Roasted

**Slow Roasted Steamship of Beef** \$ 475.00  
Roasted Garlic Sauce / Horseradish Cream 100 ppl  
Fresh Baked Herb Rolls \$4.75 pp

**Honey Glazed Ham** \$ 200.00  
Pineapple Chutney / Honey Mustard 50 ppl  
Fresh Baked Herb Rolls \$4 pp

**Oven Roasted Maple Turkey Breast** \$ 125.00  
Black Pepper Mayonnaise / Whole Grain Mustard Sauce 25 ppl  
Fresh Baked Herb Rolls \$5 pp

**Braised Leg of Lamb** \$ 175.00  
Cucumber-Mint Sauce & Assorted Mustards 25 ppl  
Fresh Baked Herb Rolls \$7 pp

**Slow Roasted Beef Tenderloin** \$ 225.00  
Black Pepper Mayonnaise/ Whole Grain Mustard 15 ppl  
Horseradish Cream / Sweet Onions Confit \$15 pp  
Fresh Baked Herb Rolls

**Whole Roasted Salmon** \$ 200.00  
Cucumber-Dill Dipping Sauce 20 ppl  
Capers / Red Onion & Chives \$10 pp

**Crispy Whole Fried Snapper (when available)** \$ 250.00  
Mango Slaw & Citrus Ponzu

**Rosemary Roasted Sirloin of Beef** \$240  
Horseradish Cream / Dijon Mustard / Honey Mustard 40ppl  
Fresh Baked Herb Rolls \$6 pp

**Australian Rack of Lamb** 42 per rack  
Whole Grain Mustard Sauce / Fresh Baked Rolls 2ppl to 4ppl

# Action Stations

<b>Pasta Station (Choice of 2)</b>	\$ 7.00
<b>Penne Pasta</b>	
<i>Marinara / Sliced Olives</i>	
<i>Fresh Picked Basil / Grated Parmesan / Italian Sausage</i>	
<b>Cheese Tortellini</b>	
<i>Parmesan Cream Sauce</i>	
<i>Chopped Rosemary / Roasted Mushrooms</i>	
<b>Farfalle Pasta</b>	
<i>Grilled Chicken / Fresh Spinach</i>	
<i>Goat Cheese / Roasted Tomatoes / Herb Chicken Broth</i>	
<b>Radiatorre Pasta</b>	
<i>Rock Shrimp / Garden Vegetables</i>	
<i>Roasted Tomato-Thyme Cream Sauce</i>	
<b>Gemelli Pasta Bolognese</b>	
<i>Herb de Provence / Parmesan Cheese</i>	
<b>Potato Martini Station</b>	\$ 7.00
<i>Brown Sugar Sweet Potatoes</i>	
<i>Roasted Garlic Red /Mashed Purple Potatoes</i>	
<i>Apple Smoked Bacon / Chives / Parmesan Cheese</i>	
<i>Button Mushrooms / Roasted Red Onions / Scallions</i>	
<i>Whipped Butter / Sour Cream</i>	
<b>Stir Fry Station</b>	\$ 8.00
<i>Marinated Chicken &amp; Beef Strips</i>	
<i>Bell Peppers / Carrots / Red Onions</i>	
<i>Bean Sprouts /Snow Peas / Bok Choy / Baby Corn</i>	
<i>Spicy Orange Sauce / Honey Soy Sauce</i>	
<b>Asian Wok Station</b>	\$ 8.00
<i>Honey-Soy Marinated Chicken over Sticky Rice</i>	
<i>Thai Vegetable Salad / Sesame Seeds</i>	
<i>Served in a White Container with Chopsticks</i>	
<b>Omelet Station</b>	\$ 9.00
<i>Farm Fresh Eggs &amp; Fluffy Egg Whites</i>	
<i>Toppings include</i>	
<i>Red Onions / Bell Peppers / Sliced Mushrooms</i>	
<i>Ham /Cheddar Cheese / Swiss Cheese</i>	
<i>Apple Smoked Bacon / Chicken &amp; Apple Sausage</i>	\$ 2.25
<b>Avocado Martini Station</b>	\$ 8.00
<i>Fresh Ripe Avocado served in a Martini Glass</i>	
<i>Shrimp Ceviche / Black Bean-Corn Salad / Tortilla Strips</i>	
<i>Charred Tomato Salsa / Toasted Pumpkin Seeds</i>	

# Action Stations

<b>Salad Station</b>	\$ 7.00
Mixed Baby Greens / Chopped Romaine Hearts Tossed to Order Creamy Caesar Dressing / Herb Balsamic Vinaigrette Red Grape Tomatoes / Apple Smoked Bacon / Cucumbers Shredded Carrots / Chick Peas / Parmesan Croutons Parmesan Cheese / Crumbled Blue Cheese	
<b>Chicken &amp; Waffle Station</b>	\$ 8.00
Mini Herb Waffles Topped with Buttermilk Fried Chicken Almond Butter & Maple Syrup	
<b>Brisket &amp; Chips Station</b>	\$ 9.00
BBQ Beef Brisket Sliders Horseradish Pickles / Shaved Red Onions / Creamy Cole Slaw Homemade Potato Chips Blue Cheese / Apple Smoked Bacon / Green Onion	
<b>Hot Slider Station</b>	\$ 8.00
Mini Beef Sirloin Sliders / Chicken Breast Sliders Fresh Baked Sesame Seed Buns Honey Mustard / Horseradish Cream Lettuce / Sliced Tomatoes / Roasted Onions / Dill Pickles	
<b>Mac Bar</b>	\$ 7.00
White Cheddar Macaroni & Cheese Roasted Onions / Apple Smoked Bacon / Tomatoes French Beans / Mushrooms / Roasted Bell Peppers Parmesan Cheese	
<b>Taco Bar</b>	\$ 8.00
Cilantro & Lime Pulled Pork / Chicken Ranchero Tacos Warm Local Corn Tortillas Guacamole / Pico de Gallo / Cheddar Cheese Charred Tomato Salsa / Sour Cream Selection of Hot Sauces	
<b>Panini Station</b>	\$ 8.00
Made to Order & Cut in mini Bite Size Pieces Prosciutto / Manchego / Basil / Tomato Confit Mortadella / Mozzarella / Bell Peppers / Pesto Pepperoni / Parmesan / Mushrooms / Thyme	
<b>Quesadilla Station</b>	\$ 7.00
Marinated Chicken & Beef Quesadillas Sour Cream / Charred Tomato Salsa / Cheddar Cheese Guacamole / Pico de Gallo	

# Action Stations

<b>Southwest Caesar Salad Station</b>	\$ 7.00
Crisp Romaine Hearts tossed to order Served in Crispy Chipotle Tortilla Baskets Pico de Gallo / Shredded Parmesan / Jack Cheese Tortilla Strips / Black Bean-Corn Salad / Grilled Chicken Creamy Caesar Dressing	
<b>Salmon Station</b>	\$ 12.00
Apricot Glazed Salmon Vanilla Bean Sweet Potato Puree / Eggplant Ragout Saffron Basil Sauce	
<b>Slow Braised Beef Short Rib</b>	\$ 12.00
Vanilla Bean Sweet Potato Puree/ Rosemary-Tomato Confit Citrus Grilled Asparagus	
<b>Holiday Turkey Martini Station</b>	\$ 9.00
Sliced Turkey Breast Andouille Cornbread Stuffing Homemade Cranberry Sauce / Turkey Gravy	
<b>Risotto Action Station</b>	\$ 8.00
Homemade Risotto with Toppings mixed To Order Parmesan Cheese / Blue Cheese / Balsamic Roasted Mushroom Sun-dried Tomatoes / Apple Smoked Bacon / Roasted Onions Walnuts / Fresh Herbs	
<b>"Jambalaya" Risotto Action Station</b>	\$ 9.00
Homemade Risotto Andouille Sausage / Chicken / Shrimp Bell Peppers / Celery / Onions / Cajun Spices Crumbled Cornbread & Mini Buttermilk Biscuits	
<b>Surf &amp; Turf Station</b>	\$ 19.00
Sliced Roasted Beef Tenderloin Sautéed Gulf Shrimp with Lemon & Butter Fresh Baked Rolls	
<b>Fajita Station</b>	\$ 9.00
Fajita Marinated Chicken & Beef Sautéed Bell Peppers / Caramelized Onions Warm Flour / Local Corn Tortillas Sour Cream / Charred Tomato Salsa / Cheddar Cheese Guacamole / Pico de Gallo	
<b>Paella Station</b>	\$ 9.00
Chorizo Sausage / Chicken / Gulf Shrimp Sweet Corn / Peas / Tomatoes / Fresh Thyme Saffron Rice	

# Action Stations

## Bratwurst Sliders

\$ 9.00

Deep Ellum IPA Braised Bratwurst  
Mini Fennel Seed Rolls  
Braised Cabbage / Sweet Mustard

## Salad Display

\$ 7.00

### Classic Caesar

Romaine Hearts / Parmesan Cheese / Focaccia Croutons  
Homemade Caesar Dressing

### Arugula Salad

Roasted Peppers / Pine Nuts / Sweet Corn  
Red Onion / Aged Sherry Vinaigrette / Feta Cheese

## Lo Mein Station

\$ 8.00

Marinated Tofu / Wild Mushrooms / Green Onions / Ginger Soy Broth  
Bok Choy / Carrots / Broccoli / Bean Sprouts / Sesame Seeds  
*Served in a mini Chinese Takeout box with Chopsticks*

## Texas BBQ Station

\$ 10.00

Sliced Smoked Beef Brisket  
Homemade Smoky BBQ Sauce  
Ranch Slaw / Homemade Baked Beans  
Jalapeno Cornbread Muffins

## Vegetable Station

\$ 8.00

### Roasted Brussels Sprouts

Apple Smoked Bacon / Sweet Onions

### Tagine Spiced Cauliflower

Black Currants / Shredded Carrots

### Grilled Asparagus

Roasted Onions / Mandarin Oranges / Citrus Vinaigrette

### Thyme Marinated Grilled Seasonal Vegetables

Crumbled Feta Cheese / Balsamic

### Roasted Baby Button Mushrooms

Fresh Herbs / Balsamic Vinaigrette

## Whole Roasted Salmon Sides

\$ 9.00

Red Onion / Blood Orange / Lemon / Chive  
Saffron Rice Cakes / Dill Cream  
Chilled French Beans / Fennel / Citrus Vinaigrette

# Action Stations

<b>Fall Risotto Station</b>	\$ 8.00
Creamy Risotto made on Site	
Roasted Butternut Squash / Fresh Sage	
Pulled Chicken / Toasted Walnuts / Fresh Pear	
<b>Holiday Salad Station</b>	\$ 6.00
Mixed Baby Greens and Endive	
Dried Cranberries / Granny Smith Apples	
Candied Pecans / Toasted Pumpkin Seeds	
<b>Smothered Mac and Cheese Cakes</b>	\$ 7.00
Individual Baked 3 Cheese Mac and Cheese Cakes	
Fire Roasted Tomato Coulis	
Arugula and Shaved Red Onions with Orange Vinaigrette and Parmesan	
Apple Smoked Bacon Bits	
<b>Fresh Salmon Risotto Station</b>	\$ 9.00
Creamy Risotto	
Roasted Salmon / Fresh Dill / Lemon Zest / Red Onion / Feta Cheese	
<b>Toast Station</b>	\$ 9.00
Wheatberry Toast / Fresh Avocado / Sea Salt / Tomato	
Sourdough Toast / Pulled Pork / Charred Salsa / Pickled Onion	
Marble Rye Toast / Whipped Cream Cheese / Smoked Salmon / Chives	



# Display Stations

<b>Tropical Brie</b>	\$ 3.00
Creamy Brie / Raspberry Glaze / Mango / Strawberry / Kiwi Crackers / Lavosh	
<b>Apple &amp; Walnut Brie</b>	\$ 3.00
Brie Cheese Smothered in Roasted Apples Toasted Walnuts / Cinnamon / Clove / Nutmeg Crackers / Lavosh	
<b>Fruit &amp; Cheese Display</b>	\$ 5.00
A Display of Imported & Domestic Cheeses Danish Blue / Sharp Cheddar / Pepper Jack / Sage Derby Manchego / Red Windsor / Brie Sweet Grapes / Berries / Dried Fruits / Nuts Crackers / Lavosh	
<b>Antipasto Display</b>	\$ 8.00
A Display of Italian Meats & Cheeses to include: Mortadella / Prosciutto / Salami / Calabrese / Capicola Mozzarella / Parmesan / Provolone / Asiago Red Grapes / Sweet Melon / Black Olives / Roasted Peppers Herb Focaccia / Parmesan Crostini	
<b>Feta &amp; Artichoke Dip</b>	\$ 3.00
A Creamy Blend of Feta Cheese / Artichokes & Spinach Fresh Vegetables / Herb Pita Chips	
<b>Whole Poached Salmon Platter</b>	\$ 225.00
A whole Poached Atlantic Salmon with Whipped Cream Cheese Capers / Onions / Chives / Chopped Egg & Brioche Croutons	
<b>Seasonal Fruit Display</b>	\$ 4.00
Fresh Sliced Honeydew / Cantaloupe Golden Pineapple / Strawberries / Kiwi / Mango & Red Grapes	
<b>Hummus</b>	\$ 3.00
Creamy Hummus with Lemon & Olive Oil Grilled Vegetables / Crispy Pita Chips	
<b>Smoked Salmon Display</b>	\$ 9.00
Smoked Atlantic Salmon sliced thinly & served with Chives / Capers / Red Onions / Chopped Egg Brioche Croutons	

# Display Stations

<b>Asian Display</b>	\$ 9.00
A Display of Asian Delicacies to include: Avocado / Tuna / Smoked Salmon / Spicy Crab Sushi Rolls Chicken & Shrimp Spring Rolls Chilled Chicken & Beef Brochettes Creamy Peanut & Honey Soy Dipping Sauce	
<b>Classic Vegetable Crudités</b>	\$ 4.00
Fresh Broccoli / Carrots / Celery Cucumber / Cherry Tomato / Radish Pesto Spread / Roasted Garlic Dip	
<b>Grilled Seasonal Vegetable Crudités</b>	\$ 5.00
A Display of Grilled Seasonal Vegetables Zucchini / Yellow Squash / Bell Peppers Carrots / Asparagus / Jicama / Sweet Potatoes Broccoli / Cauliflower / Basil Pesto Dip	
<b>Baby Vegetable Crudités</b>	\$ 6.00
Baby Zucchini / Sunburst Squash / Carrots / Grape Tomatoes Asparagus / Broccolini / Baby Bell Peppers Creamy Hummus / Roasted Garlic Dip	
<b>Mediterranean Display</b>	\$ 8.00
Grape Leaves / Assorted Olives / Creamy Hummus Roasted Eggplant / Crispy Herb Pita Chips Grilled Seasonal Vegetables / Rustic Breads	
<b>Chilled Slider Bar</b>	\$ 8.00
Shaved Beef / Horseradish Cream / Tomato Confit Pesto Chicken / Parmesan / Arugula / Cured Tomato BBQ Pulled Pork / Pickles / Sweet Red Onions Marinated Portobello / Tomato / Roasted Pepper / Aioli (V) <i>Sauces include:</i> Honey-Mustard / Horseradish Cream / BBQ / Dijon / Ranch	
<b>Tex Mex Nacho Bar</b>	\$ 6.00
Crispy Tortilla Chips Charred Tomato Salsa / Pico de Gallo / Sour Cream Warm Queso / Spicy Beef Chili	
<b>Salumi Display</b>	\$ 10.00
A Display of Gourmet Italian Meats / Pates / Sausages Olives / Nuts / Pickled Onions / Mustards Fresh Fruits Crackers / Lavosh	

# Display Stations

<b>Beef Tenderloin Display</b>	\$ 18.00
Garlic and Herb Roasted Beef Tenderloin Chilled and Sliced Thinly with Roasted Sweet Onions Horseradish Cream / Black Pepper Mayonnaise	
<b>Gourmet Petite Slider Display</b>	\$ 10.00
Pepper and Rosemary Beef Tenderloin / Horseradish Cream / Roasted Onion Shaved Prosciutto / Manchego / Pesto / Roasted Peppers Capicola and Mortadella / Olives / Fresh Mozzarella / Cured Tomato	
<b>Grand Salumi and Fromage Grazing Display</b>	\$ 12.00
<b>Meats and Sausages</b> Coppa / Bresaola / Capicola / Mortadella / Salami / Sausage	
<b>Cheeses</b> Danish Bleu / Reblochon / Pont L'Veque / Croittin Texas Chevre / Saint Andre / Aged Cheddar	
<b>Bites</b> Olives / Roasted Peppers / Marinated Artichokes / Hearts of Palm Creamy Hummus / Feta-Artichoke Dip Grilled and Baby Vegetable Display Squash / Carrots / Asparagus / Eggplant / Sweet Potato / Mushrooms / Peppers Dried Fruits / Nuts / Grapes / Berries Rustic Breads / Crackers / Lavosh	
<b>Gourmet Cheese Display</b>	\$ 9.00
Danish Bleu / Reblochon / Pont L'Veque Croittin / Texas Chevre / Saint Andre / Aged Cheddar Dried Fruits / Nuts / Grapes / Berries Rustic Breads / Crackers / Lavosh	
<b>Thyme Roasted Baby Vegetable Display</b>	\$ 6.00
Baby Carrots / Zucchini / Squash / Beets Asparagus / Haricot Vert / Broccolini / Red Grape Tomatoes Mini Bell Peppers Pesto Dip and Chipotle Ranch	

# Plated Dinners

## STARTERS

Foie Gras Torchon Brioche / Poached Pear / Balsamic Pearls	\$ 16.00
Butter Poached Lobster Tail Basil / Tomatoes / Lemon / Garlic	\$ 18.00
Wild Mushroom & Blue Cheese Risotto Cakes Arugula Sprouts / Orange Vinaigrette	\$ 12.00
Jumbo Shrimp Cocktail Horseradish Cream / Classic Cocktail Sauce / Lemon Zest	\$ 14.00
Ahi Tuna Tartar Sambal / Wasabi / Ginger / Crispy Wontons / Frisee	\$ 14.00
Apple Smoked Bacon Wrapped Sea Scallop Buttered Rice / Fresh Thyme	\$ 14.00
Lemon Zest Lump Crab Cake Rouille / Cajun Slaw / Baby Spinach	\$ 16.00
Wild Mushroom Risotto Fresh Tomato / Asparagus / Parmesan / Pearl Onions	
Pan Seared Sea Scallops Roasted Corn / Apple Smoked Bacon / Foie Gras Butter	\$ 18.00

# Plated Dinners

## SOUPS

Sweet Corn Chowder Roasted Red Peppers / Green Onions / Apple Smoked Bacon	\$ 7.00
Spicy Tomato Bisque Basil / Herb Croutons / Parmesan	\$ 6.00
Roasted Butternut Squash Soup Fennel / Green Apples / Toasted Walnuts	\$ 6.00
Lobster Bisque Fresh Tarragon / Sherry	\$ 6.00
Spicy Black Bean Soup Roasted Corn / Cilantro Cream	\$ 6.00
Chicken Tortilla Soup Cilantro / Tortilla Strips / Black Beans / Roasted Corn	\$ 7.00
Leek Chowder Potatoes / Apple Smoked Bacon	\$ 7.00

## SALADS

Baby Greens Mixed Baby Lettuces / Toasted Walnuts / Sweet Tomatoes Herb Balsamic Vinaigrette	\$ 7.00
Romaine Hearts Crisp Romaine Lettuce / Focaccia Croutons Shaved Parmesan Cheese / Caesar Dressing	\$ 8.00
Bibb Salad Bibb Lettuce / Poached Pear / Candied Pecans Sweet Tomatoes / Bleu Cheese-Balsamic Dressing	\$ 9.00
Endive Salad Endive / Watercress / Baby Greens Danish Bleu Cheese / Brown Sugar Coated Pumpkin Seeds White Balsamic Vinaigrette	\$ 9.00
Tomato Mozzarella Salad Sliced Tomato / Fresh Mozzarella / Basil Roasted Peppers / White Balsamic Drizzle	\$ 10.00

# Plated Dinners

## SALADS

Spinach Salad Baby Organic Spinach / Red Onions / Tomatoes / Carrots Feta Cheese / Cucumbers / Balsamic Vinaigrette	\$ 9.00
Chopped Wedge Iceberg Lettuce / Tomatoes / Red Onions Parsley / Blue Cheese / Cucumbers / Balsamic Vinaigrette	\$ 9.00
Chopped Italian Romaine Hearts / Parmesan Cheese / Black Olives Tomatoes / Garlic Croutons / Red Onions Creamy Italian Dressing	\$ 10.00
Stuffed Mozzarella House Pulled and Stuffed Mozzarella Stuffed with Sun-Dried Tomatoes / Prosciutto Basil / Spinach	\$ 16.00
Ahi Tuna and Lobster Salad Vanilla Oil / Passion Fruit Vinaigrette	\$ 18.00

## ENTREES

Pan Seared Tilapia Lemon-Caper Butter Sauce / Asparagus / Saffron Rice	\$ 22.00
Apricot Glazed Salmon Saffron-Shrimp Cream Sauce Fresh Asparagus / Creamy Basil Polenta	\$ 24.00
Stuffed Rainbow Trout Shrimp / Crab / French Beans / Rice Pilaf / Shrimp Sauce	\$ 22.00
Lump Crab Cakes Corn & Apple Smoked Bacon Rice / Asparagus / Cajun Slaw	\$ 28.00
Butter Roasted Jumbo Shrimp Pesto Glaze / Saffron Rice / Braised Vegetables	\$ 32.00
Baked Lasagna Bolognese Three Cheeses / Marinara / Homemade Bolognese Sauce	\$ 18.00
Lemon-Thyme Roasted Chicken (1/2 Chicken Bone-In) Caramelized Onion Mashed Potatoes Fresh Green Beans / Chicken Jus	\$ 18.00

# Plated Dinners

## ENTREES

Buttermilk Fried Chicken (Leg & Thigh) Cornbread Stuffing / Buttermilk Biscuit Black Pepper Gravy	\$ 18.00
Grilled Chicken Lasagna Broccoli / Parmesan Cream Sauce	\$ 19.00
Prosciutto & Gruyere Stuffed Chicken Breast Saffron Rice / Grilled Vegetable Medley / Basil Cream Sauce	\$ 24.00
Honey-Lemon Roasted Chicken Breast Garlic Mashed Potatoes / Green Beans / Rosemary Sauce	\$ 22.00
Grilled Chicken Breast Nicoise Tomatoes / Green Beans / Olives / Herbs / Roasted Potatoes	\$ 22.00
Cornbread Stuffed Cornish Game Hen Veal-Thyme Jus / Roasted Baby Vegetables	\$ 26.00
Parmesan Crusted Chicken Breast Pesto Rice / Fresh Vegetable Medley / Tomato Sauce	\$ 22.00
Roasted Chicken & Shrimp Lemon Honey Roasted Chicken Breast / Basil Marinated Shrimp Whipped Potatoes/ Asparagus / Thyme Sauce / Lemon Butter	\$ 42.00
Chicken & Crab Cakes Chicken, Mushroom & Bell Pepper Brochettes Lemon Zest Crab Cakes / Basil Risotto / Sweet Tomato Jus	\$ 44.00
Stuffed Chicken & Shrimp Boursin & Spinach Stuffed Chicken Breast Lemon-Garlic Shrimp / Asiago Polenta / Asparagus	\$ 48.00
Garlic Beef Tenderloin & Shrimp Grilled Beef Tenderloin / BBQ Glazed Shrimp Sausage French Beans / Red Wine Butter	\$ 52.00
Braised Pork Shanks Fresh Spinach / Andouille Sausage Jambalaya Smoked Tomato Butter Sauce	\$ 22.00
Cider Marinated Pork Chops Braised Red Cabbage / Bacon & Mushroom Risotto Cake Bacon & Mushroom Risotto Cake / Apple-Veal Jus	\$ 28.00

# Plated Dinners

## ENTREES

Braised Short Rib Garlic Mashed Potatoes / Roasted Vegetables / Thyme Jus	\$ 22.00
Veal Osso Buco Asiago Cheese Risotto / Gremolata / Roasted Vegetables	\$ 46.00
Roasted Ribeye Steak Balsamic Glaze / Garlic Mashed Potatoes Asparagus / Garlic Butter / Steak Sauce	\$ 48.00
Rosemary Rubbed Lamb Loin Goat Cheese Croquette / French Beans / Sweet Tomato Jus	\$ 44.00
Grilled Beef Tenderloin Steak Chive & Bacon Duchesse Potato / Sweet Onion Confit French Beans / Red Wine Jus	\$ 48.00
Veal Oscar Veal Cutlets topped with Crab & Crawfish Lemon Butter Sauce / Asparagus / Roasted Red Potatoes	\$ 48.00



# Plated Dinners

## PLATED DESSERT

Chocolate Fudge Mousse Cake Fresh Berry Compote / Raspberry Sauce / Hazelnut Tuile	\$ 8.00
Salted Caramel Cheesecake Almond Brittle / Vanilla Bean Sauce	\$ 7.00
Chocolate-Banana "Split" Trifle Toasted Walnuts / Vanilla Cream / Homemade Marshmallow	\$ 8.00
Seasonal Berry Tart Lemon Cream / Basil Syrup	\$ 8.00
Key Lime Tart Graham Cracker Crust / Raspberry Mousse	\$ 7.00
Mini Cookies & Milk Mini Chocolate-Pecan Cookies with Vanilla Milk Dipping Sauce	\$ 7.00
Crème Brulee Vanilla Bean / Orange Zest	\$ 7.00
Warm Chocolate Molten Cake Hazelnut Tuile / Lemon Cream / Caramel Sauce	\$ 8.00
Chocolate / Chocolate / Chocolate Milk Chocolate-Almond Bark Dark Chocolate-Espresso Pots Du Crème White Chocolate -Raspberry Cheesecake	\$ 8.00

# Custom Buffet Options

*The Orion Offers 4 different levels of buffet options to fit any budget.  
Choose 1 Salad / Choose 2 Entrees / Choose 2 Sides*

*All Buffets include Freshly Baked Rolls.  
Iced Tea, Regular and Decaf Coffee Included*

## **SALADS**

### **Baby Greens**

A selection of Mixed Baby Lettuces with Toasted Walnuts,  
Sweet Grape Tomatoes and Herb-Balsamic Vinaigrette

### **Romaine Hearts**

Crisp Romaine Lettuce with Focaccia Croutons, Shaved Parmesan  
Cheese and Caesar Dressing

### **Bibb Salad**

Bibb Lettuce with Poached Pear, Candied Pecans, Sweet Tomatoes and  
Bleu Cheese-Balsamic Dressing

### **Endive Salad**

Endive, Watercress and Greens Salad with Danish Bleu Cheese and  
Brown Sugar Coated Pumpkin Seeds

### **Tomato Mozzarella Salad**

Sliced Tomato and Fresh Mozzarella Salad  
Fresh Basil, Roasted Peppers and White Balsamic Drizzle

### **Spinach Salad**

Spinach, Red Onions, Tomatoes, Carrots, Feta Cheese,  
Cucumbers and Balsamic Vinaigrette

### **Chopped Wedge**

Iceberg Lettuce, Tomatoes, Red Onions, Parsley,  
Blue Cheese, Cucumbers, Balsamic Vinaigrette

### **Chopped Italian**

Romaine Hearts, Parmesan Cheese, Black Olives, Tomatoes, Croutons  
Red Onions, White Balsamic Vinaigrette

# Custom Buffet Options

## Bronze Entrée Options

\$ 16.95

### **Buttermilk Fried Chicken**

White and Dark Meat (Bone IN)  
A Blend of Herbs and Spices with Ranch Dipping Sauce

### **Slow Cooked Pot Roast**

Tender Beef cooked with Carrots, Celery and Onions

### **Baked Penne**

Penne Pasta Baked with Parmesan Cheese, Herb Ricotta,  
Marinara and Mozzarella

### **Chicken Parmesan**

Crispy Italian Herb Crusted Chicken Breast with Marinara

### **Honey BBQ Chicken**

White and Dark Meat (Bone In)  
Slow Cooked BBQ Chicken with

### **Smothered Pork Chops**

Apple cider Marinated Pork Chops Smothered in  
Apple Smoked Bacon and Onions

### **Chicken Fried Chicken**

Homemade Bacon-Black Pepper Gravy

### **3 Cheese Lasagna**

Homemade Lasagna layered with Marinara, Parmesan Cheese, Herb  
Ricotta and Mozzarella

### **Lasagna Bolognese**

Our 3 Cheese Lasagna is Our Homemade Bolognese Sauce

### **Homemade Meatloaf**

A Blend of Beef and Pork Cooked with Marinara Sauce

### **Pulled Chicken Mac and Cheese**

Our Homemade Mac and Cheese with Pulled Roasted Chicken

### **Grilled Pork Chops with Rosemary Jus**

Roasted Sweet Onions and Apple Rings

# Custom Buffet Options

## Silver Entrée Options

\$ 19.95

### **Pan Seared Tilapia Vera Cruz**

Green Olives, Tomatoes Capers and Garlic

### **Mushroom Risotto**

Apple Smoked Bacon, Blue Cheese, Fresh Thyme

### **Chicken Cordon Bleu**

Swiss Cheese and Smoked Ham Stuffed Chicken Breast  
with Roasted Tomato Sauce

### **Grilled Chicken Breast Provencal**

Kalamata Olives, Roasted Tomatoes and Basil

### **Cajun Spiced Chicken Kabobs**

Red and Green Bell Peppers, Onions, Cajun Cream Sauce

### **Chicken Piccata**

Seared Chicken Breast Cutlets with Butter, Lemon, and Capers

### **Grilled Chicken Paillard**

Thinly Pounded Chicken Breast topped with Olive Oil, Roasted  
Tomatoes, Red Onions, Spinach and Parmesan

### **Mango Mustard Glazed Pork Loin**

Rosemary Sauce

### **Pesto Chicken Kabobs**

Red and Green Bell Peppers, Onions, Mushrooms

### **Chili Glazed Pork Shanks**

Roasted Tender Pork Shanks with Spicy Chili Sauce

### **Chicken Fried Steak**

Served with Apple Smoked Bacon-Black Pepper Gravy

### **Fajita Marinated Sliced Chicken Breast**

Cilantro, Onions, Bell Peppers, Crispy Flour Tortillas

# Custom Buffet Options

## Gold Menu Options

\$ 24.95

### **Pan Seared Salmon**

Saffron Cream Sauce, Red Grape Tomatoes and Basil

### **BBQ Braised Short Ribs**

Roasted Carrots, Onions, Celery

### **Jerk Roasted Pork Tenderloin**

Cilantro, Onions, Garlic and our House Jerk Seasoning

### **Honey-Garlic Flank Steak**

Grilled and Sliced with Green Onion and Sesame Seeds

### **Veal Scaloppini**

Artichokes, Spinach, Mushroom, Parmesan Cream

### **Pan Seared Atlantic Salmon with Almonds, Raisins and**

Apple Cider Cream Sauce

### **Fajita Marinated Skirt Steak**

Cilantro, Onions, Bell Peppers, Crispy Flour Tortillas

## Platinum Buffet Options

\$ 34.95

### **Slow Roasted Beef Tenderloin**

Beef Tenderloin Roasted and Sliced with Mushroom Sauce

### **Lemon Zest Crab Cakes**

Pan Seared Crab Cakes with Lemon Butter Sauce

### **Cajun Crawfish Cakes**

Pan Seared and Served with Charred Tomato Sauce

### **Basil Shrimp**

Basil, Olive Oil and Parmesan Rubbed Shrimp with Sun-dried Tomatoes

### **Garlic Jumbo Shrimp**

16-20 Shrimp Poached in Butter, Garlic and Lemon

### **Beef Tenderloin Kabobs**

Red Bell Peppers, Red Onions, Mushrooms, Cabernet Sauce

# Custom Buffet Options

## Sides

Parmesan Scalloped Potatoes  
Mixed Seasonal Vegetable Medley  
Crispy Green Beans with Toasted Almonds  
\*Buttered Asparagus with Lemon  
Saffron Infused Rice  
Pecan-Cranberry Wild Rice with Tarragon  
Spiced Almond and Raisin Cous Cous  
Herb Roasted Baby Red Potatoes  
Pan Roasted Mushrooms with White Wine and Garlic  
Sweet Jalapeno-Cornbread Stuffing  
Maple Smashed Sweet Potatoes with Vanilla  
Roasted Garlic Smashed Baby Red Potatoes  
Caramelized Onion Mashed Potatoes  
\*Petite Bacon and Chive Stuffed Twice Baked Potatoes  
Asiago and Pancetta Polenta  
Bleu Cheese and Bacon Risotto Cakes  
Mushroom and Thyme Risotto Cakes  
Grilled Seasonal Vegetables  
Honey Thyme Roasted Vegetable Medley  
Braised Brussels Sprouts with Bacon and Onions  
Braised Cabbage with Bacon and Onions  
Sweet Cream Corn with Bacon and Thyme  
Steamed Broccoli  
Honey Glazed Carrots  
Fresh Green Beans with Almonds  
Ratatouille  
Tagine Roasted Vegetables  
Honey-Thyme Roasted Vegetable Medley  
Grilled Seasonal Vegetables  
Oven Roasted Baby Button Mushrooms  
Homemade Cream Corn  
Steamed Vegetable Medley  
BBQ Baked Beans  
Almond-Raisin Cous Cous  
Pesto Cous Cous  
Spanish Rice  
\*Jambalaya with Sausage and Chicken

# Themed Dinner Buffets

## **Italian Dinner Buffet**

\$ 22.95

Parmesan Cheese Crusted Chicken Breast  
*Roasted Plum Tomato Sauce*

Three Cheese Lasagna

Shrimp Baked Penne  
*Asiago Cream / Fresh Thyme*

Classic Ratatouille  
*Squash / Zucchini / Eggplant / Plum Tomatoes*

Crisp Romaine Hearts  
*Caesar Dressing / Parmesan Cheese / Croutons*

Fresh Baked Garlic Rolls

## **Surf and Turf Dinner Buffet**

\$ 44.95

Garlic Roasted Beef Tenderloin  
*Roasted Mushrooms / Thyme / Shallots*

Lemon Roasted Jumbo Shrimp  
*Fresh Garlic / Butter Sauce / Parsley*

Parmesan Gratin Potatoes

Honey-Thyme Roasted Vegetable Medley

Endive and Bleu Cheese Salad  
*Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes*

Fresh Baked Breads with Butter

# Themed Dinner Buffets

## **Chicken and Pork Dinner Buffet**

\$ 24.95

Lemon-Thyme Roasted Chicken Breast

Stuffed Pork Loin

*Spinach / Golden Raisins / Roasted Pearl Onions*

Wild Mushroom Risotto

*Rosemary / Blue Cheese / Apple Smoked Bacon*

Roasted Baby Red Potatoes

Fresh Vegetable Medley

Spinach Salad

*Red Onions / Apple Smoked Bacon / Tomatoes / Feta Cheese*

*Assorted Breads*

## **Fajita Dinner Buffet**

\$ 22.95

Marinated Fajitas

*Beef / Chicken / Shrimp*

*Caramelized Bell Peppers / Yellow Onions*

Pulled Pork Enchiladas

*Ranchero Sauce / Pepper Jack Cheese*

Spanish Rice

Slow Cooked Pinto Beans with Cilantro and Pork Belly

Crispy Tortilla Chips

*Charred Tomato Salsa / Shredded Cheese / Sour Cream*

*Fresh Jalapenos / Pico de Gallo*



# Themed Dinner Buffets

## **BBQ Dinner Buffet**

\$ 24.95

Slow Braised BBQ Short Ribs

Honey BBQ Smoked Chicken

Grilled Hickory Smoked Sausage

Roasted Garlic Smashed Red Potatoes

BBQ Baked Beans

Fresh Cream Corn

*Thyme / Apple Smoked Bacon*

Ranch Cole Slaw

Buttermilk Biscuits

## **Chicken and Pot Roast Dinner Buffet**

\$ 22.95

Lemon Honey Roasted Chicken

Slow Braised Pot Roast

*Rosemary / Carrots / Celery / Onions*

Caramelized Onion Mashed Potatoes

Green Bean Casserole

Mixed Baby Greens

Tomatoes / Cucumber / Balsamic Vinaigrette

Fresh Baked Rolls

# Themed Dinner Buffets

## **Mediterranean Dinner Buffet**

\$ 24.95

Tilapia Nicoise  
*Olives / Tomatoes / Basil / Capers*

Pesto Grilled Chicken Breast  
*Sun-Dried Tomato Cream Sauce*

Roasted Baby Red Potatoes

Fresh Green Beans

Mixed Baby Lettuces  
*Tomatoes / Carrots / Cucumbers / Balsamic Vinaigrette*

Fresh Baked Rolls

## **Cajun Dinner Buffet**

\$ 22.95

Cajun Chicken Breast  
*Spicy Louisiana Cream Sauce*

Pan Seared Tilapia  
*Shrimp Ettouffe*

Red Beans and Rice

Andouille Sausage Jambalaya

Cajun Spiced Braised Vegetables

Spinach Salad  
*Roasted Corn / Bell Peppers / Pancetta Vinaigrette*

Buttermilk Biscuits

# Themed Dinner Buffets

## **Salmon and Chicken Dinner Buffet**

\$ 32.95

Herb Roasted Salmon  
*Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil*

Stuffed Chicken Breast  
*Boursin / Spinach / Prosciutto*

Paella  
*Chorizo / Shrimp / Andouille Sausage / Chicken*

Steamed Asparagus with Lemon and Butter

Roasted Baby Mushrooms  
*White Wine / Garlic / Thyme*

Endive and Bleu Cheese Salad  
*Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes*

Rustic Breads

## **Signature Buffet**

\$ 37.95

Herb Roasted Salmon  
*Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil*

Ancho-Honey Braised Short Ribs

Stuffed Chicken Breast  
*Boursin / Spinach / Prosciutto / Roasted Tomato Sauce*

Gratin Potatoes  
*Wild Mushrooms / Cured Tomatoes / Fresh Thyme / Parmesan / Asiago*

Roasted Vegetables with Agave and Orange

Sautéed Baby Mushrooms  
*White Wine / Garlic / Thyme*

Endive and Bleu Cheese Salad  
*Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes*

Rustic Breads

# Themed Dinner Buffets

## Winter Holiday Buffet

\$ 28.95

Lemon-Thyme Whole Roasted Chicken  
*Pearl Onions / Roasted Carrots / Turnips / Pan Jus*

Baked 5 Cheese Mac and Cheese

Caramelized Onion Smashed Baby Red Potatoes

Winter Vegetables with Fresh Thyme, Orange Zest and Agave

Baby Greens Salad  
*Toasted Walnuts / Dried Apples / Cranberries / White Balsamic*

Fresh Baked Rolls

Assorted Holiday Cookies and Fudge Bites

## Southern Buffet

\$ 24.95

Chicken Fried Steak  
*Homemade Black Pepper Gravy with Apple Smoked Bacon*

Slow Braised Pot Roast  
*Rosemary / Carrots / Celery / Onions*

Baked 5 Cheese Mac and Cheese

Roasted Baby Red Potatoes

Fresh Green Bean Casserole

Mixed Baby Lettuces  
*Tomatoes / Carrots / Cucumbers / Balsamic Vinaigrette*

# Station Sides

Grilled Asparagus Platter <i>Roasted Onions / Citrus Vinaigrette</i>	\$ 2.95
Loaded Twice Baked Potatoes <i>Apple Smoked Bacon / Green Onions / Cheddar Cheese</i>	\$ 2.95
Wild Mushroom Risotto Cakes <i>Blue Cheese / Fresh Thyme</i>	\$ 2.95
Sweet Roasted Corn <i>Butter / Garlic / Fresh Thyme</i>	\$ 2.95
Boulangier Potatoes <i>Roasted Onion / Fresh Thyme</i>	\$ 2.95
Steamed Broccoli <i>Toasted Almonds / Buerre Noisette</i>	\$ 2.95
Wild Mushroom Risotto <i>Fresh Tomato / Asparagus / Parmesan / Pearl Onions</i>	\$ 2.95

# Taste Stations

Our Taste Stations are complete themed stations for your wedding or special event. Choose 2 or 3 and offer your guests a wide variety of different tastes. Also order them individually as buffets.

## **Southern Taste**

\$ 34.95

Spinach Salad  
*Crumbled Cornbread / Green Apples / Sweet Grapes*  
*Creamy Buttermilk Ranch Dressing*

Pecan Fried Chicken Breast  
*Black Pepper Gravy / Pecan Smoked Bacon*

Southern Style Agave BBQ Short Ribs

Loaded Mac and Cheese  
*3 Cheeses / Tomatoes / Bacon / Red Onions*

Gruyere and Green Bean Casserole

Cornbread and Homemade Biscuits

## **Tex Mex Taste**

\$ 32.95

Southwest Caesar Salad  
*Black Beans / Roasted Corn / Pepper Jack Cheese*  
*Chipotle-Caesar Dressing*

Snapper Vera Cruz  
*Olives / Jalapenos / Tomatoes / Capers*

Cilantro Marinated Sliced Chicken Breast

Tex Mex Style Rice with Cilantro Roasted Corn

Tortilla Cassoulet  
*Cotija Cheese / Tortillas / Roasted Tomatoes / Black Beans*

## **Asian Taste**

\$ 36.95

Asian Salad  
*Shredded Cabbage / Carrots / Peanuts*  
*Wasabi Peas / Basil / Mint / Peanut Dressing*

Blood Orange and Mirin Glazed Salmon  
*Bok Choy / Enoki Mushrooms / Bell Peppers*  
*Lemon Grass Broth*

Korean BBQ Smothered Pork Shanks

Chinese Black Rice with Carrots and Salted Soy Beans

Lightly Crisped Chicken Dumplings Baked with Sweet Chili Sauce

# Taste Stations

## Italian Taste

\$ 48.95

Antipasto Display

A Display of Italian Meats and Cheeses to include:

Mortadella / Prosciutto / Salami / Calabrese / Capicola

Mozzarella / Parmesan / Provolone / Asiago

Red Grapes / Sweet Melon / Black Olives / Roasted Peppers

Herb Focaccia / Parmesan Crostini

Roasted Gulf Shrimp

Garlic / Butter / Lemon / Fresh Oregano

Veal Scaloppini

Spinach / Roasted Tomatoes / Asiago / Madeira Sauce

Crispy Wild Mushroom Risotto Cakes

Basil / Pine Nuts / Parmesan

Grilled Eggplant Lasagna

Ricotta Cheese / Marinara / Fontina

Homemade Garlic Bread Rolls with Extra Virgin Olive Oil and Balsamic

## New Orleans Taste

\$ 42.95

Spinach Salad

Candied Pecans / Feta Cheese / Roasted Corn / Bell Pepper

Creamy Apple-Black Pepper Dressing

Crab Crusted Red Fish with Shrimp Creole Sauce

Chicken and Andouille Sausage Jambalaya

Crawfish Toffee

Red Beans and Rice

Savory Cornbread and Homemade Biscuits

## Texas Taste

\$ 32.95

Chopped Wedge Salad

Blue Cheese / Tomatoes / Bacon / Red Onions

Slow Smoked Beef Brisket with Sweet BBQ Sauce

Grilled Hickory Sausage

Crispy Buttermilk Chicken with Herb Waffles and Maple Syrup

BBQ Baked Beans

Ranch Slaw

Savory Cornbread and Homemade Biscuits

# Taste Stations

## **New York Taste**

\$ 49.95

Endive and Watercress Salad  
*Poached Pears / Toasted Walnuts*  
*Baby Red Tomatoes / Blue Cheese*

Sliced Beef Tenderloin  
*Green Onions / Red Wine Sauce / Baby Mushrooms / Fresh Thyme*

Lemon Zest Lump Crab Cakes  
*Ragout of Swiss Chard / Roasted Corn / Sweet Onions*

Gratin Potatoes with Gruyere and Pancetta

Grilled Asparagus Salad with Citrus Vinaigrette

Assorted Rustic Breads with Butter

## **Latin Taste**

\$ 39.95

Avocado and Shrimp Ceviche  
Crispy Plantain Chips

Sliced Flank Steak Chimichurri

Citrus and Cumin Pulled Pork  
*Local Corn Tortillas / Onions / Tomatoes / Cilantro*

Brazilian Black Bean Stew  
Sweet Potatoes / Chorizo / Tomatoes

Chicken Empanadas with Charred Salsa

## **Mediterranean Taste**

\$ 39.95

Mediterranean Display  
*A Display of Grape Leaves / Assorted Olives / Creamy Hummus*  
*Roasted Eggplant / Crispy Herb Pita Chips*  
*Grilled Seasonal Vegetables / Rustic Breads*

Tagine Spice Lamb Brochettes  
Yogurt Sauce

Seafood Paella  
*Shrimp / Mussels / Clams / Tomatoes / Saffron / Fresh Thyme*

Tabbouleh Salad  
*Cucumbers / Tomatoes / Lemon / Parsley*

Braised Chicken Peas  
*Pancetta / Olives / Tomatoes / Feta*



# Taste Stations

## French Taste

\$ 44.95

Butter Lettuce and Endive Salad  
*Peppercorn Dressing / Lardons / Walnuts / Apples*

Pan Roasted Rainbow Trout  
*Capers / Haricot Verts / Preserved Lemon / Butter*

Cassoulet  
*Duck Confit / Pork Belly / White Beans / Fresh Thyme*

Chive Duchesse Potato

Spinach and Gruyere Puff Pastries

# Brunch Selections

## Displays

Tropical Brie Creamy Brie / Raspberry Glaze / Mango / Strawberry / Kiwi Crackers / Lavosh	\$ 3.00
Apple & Walnut Brie Brie Cheese Smothered in Roasted Apples Toasted Walnuts / Cinnamon / Clove / Nutmeg Crackers / Lavosh	\$ 3.00
Fruit & Cheese Display A Display of Imported & Domestic Cheeses Danish Blue / Sharp Cheddar / Pepper Jack / Sage Derby Manchego / Red Windsor / Brie Sweet Grapes / Berries / Dried Fruits / Nuts Crackers / Lavosh	\$ 5.00
Seasonal Fruit Display Fresh Sliced Honeydew / Cantaloupe Golden Pineapple / Strawberries / Kiwi / Mango & Red Grapes	\$ 4.00
Whole Poached Salmon Platter A whole Poached Atlantic Salmon with Whipped Cream Cheese Capers / Onions / Chives / Chopped Egg & Brioche Croutons	\$ 225.00 1 Salmon
Smoked Salmon Display Smoked Atlantic Salmon sliced thinly & served with Chives / Capers / Red Onions / Chopped Egg Brioche Croutons	\$ 9.00
Breakfast Breads Display Mocha-Almond Bread / Poppy Seed Orange Bread Assorted Mini Muffins / Butter Croissants / Chocolate Croissants	\$ 3.00
Beyond Breakfast Breads Display Butter Croissants / Chocolate Croissants Boysenberry-Hazelnut Danish / Strawberries and Cream Danish Cinnamon Sticky Buns / Apple-Date Turnovers	\$ 3.50

# Brunch Selections

## Brunch Cold Hors d'Oeuvres

*priced per dozen*

Fresh Fruit "Kabobs" with Honey Lime Yogurt Sauce	\$ 18.00
Watermelon Cubes	\$ 18.00
<i>Crumbled Feta / Basil / Aged Balsamic</i>	
Classic Deviled Eggs with Apple Smoked Bacon	\$ 24.00
Smoked Salmon & Cream Cheese Pinwheels	\$ 24.00
<i>Chive, Red Onion &amp; Capers on Wheat Crouton</i>	
Thinly Sliced Smoked Duck Breast on Corn Cakes	\$ 30.00
<i>Honey Mustard-Cranberry Chutney</i>	
Black Pepper Crusted Bacon "Chips"	\$ 30.00
<i>Maple Glaze / Beet Dust / Aioli</i>	
Foie Gras Torchon on Brioche Toast	\$ 36.00
<i>Sweet Cinnamon Poached Pear</i>	

## Brunch Hot Hors d'Oeuvres

*priced per dozen*

Apple Smoked Bacon, Onion & Cheddar Cheese Quiche	\$ 18.00
Spinach & Feta Cheese Quiche	\$ 18.00
Breakfast Panini Bites	\$ 24.00
<i>Cheddar Cheese / Scrambled Egg / Bacon</i>	
Bacon & Bleu Cheese Risotto Cakes with Thyme Aioli	\$ 24.00
Chicken & Waffle Skewers	\$ 30.00
<i>Mini Herb Waffles / Buttermilk Fried Chicken</i>	
<i>Maple Syrup Drizzle</i>	

# Brunch Selections

## Brunch Stations

Choose 3 - 5 of our stations to build your own brunch  
Priced as a minimum of 3 Stations

### Brunch Carving Stations

Honey Glazed Ham	\$ 200.00
Pineapple Chutney / Honey Mustard	50 ppl
Fresh Baked Herb Rolls	\$4 pp
Substitute Biscuits & Gravy	add \$2
Whole Roasted Salmon	\$ 200.00
Cucumber-Dill Dipping Sauce	20 ppl
Capers / Red Onion & Chives	\$10 pp
Braised Leg of Lamb	\$ 175.00
Cucumber-Mint Sauce & Assorted Mustards	25 ppl
Fresh Baked Herb Rolls	\$7 pp

### Brunch Action Stations

Omelet Station	\$ 9.00
Farm Fresh Eggs & Fluffy Egg Whites	
Toppings include	
Red Onions / Bell Peppers / Sliced Mushrooms	
Ham / Cheddar Cheese / Swiss Cheese	
Apple Smoked Bacon / Chicken & Apple Sausage	\$ 2.25
Chicken & Waffle Station	\$ 8.00
Mini Herb Waffles Topped with Buttermilk Fried Chicken	
Almond Butter & Maple Syrup	
Cinnamon and Brown Sugar Pork Belly Station	\$ 8.00
Buttermilk Herb Waffles / Maple Syrup / Orange-Hazelnut Butter	
Chef Prepared Crepes	\$ 12.00
Fresh cooked crepe pastry wrapper with the following fillings and toppings	
Sweet	\$ 7.00
Strawberries / Local Honey / Ricotta / Nutella Spread	
Whipped Cream / Powdered Sugar / Chocolate Sauce	
Savory	\$ 7.00
Sautéed Chicken / Sautéed Mushrooms / Creamed Baby Spinach	
Caramelized Onions / Creamy Leak Sauce / Crumbled Bulgarian Feta	
Hash Skillet Station	\$ 8.00
Choice of Corned Beef, Ham, or Chorizo, Sautéed with Potatoes	

# Brunch Selections

*Jack Cheese, Avocado, Mushrooms, Peppers, Onions*

## Brunch Self-Serve Stations

Breakfast Taco Bar Warm Flour Tortillas Scrambled Eggs / Breakfast Potatoes / Charred Tomato Salsa Pico De Gallo / Sour Cream / Cheddar Cheese	\$ 7.00
Biscuit Bar Homemade Buttermilk Biscuits Black Pepper Gravy Whipped Butter and Assorted Jams	\$ 6.00
Hot Pancake Bar Fluffy Buttermilk Pancakes Boysenberry Compote / Maple Syrup / Butter	\$ 7.00
Yogurt Bar Vanilla Bean Yogurt / Fresh Cubed Melon / Seasonal Berries Our Famous Honey- Pecan Granola	\$ 7.00
Loaded Breakfast Potatoes Bar Rosemary Potatoes or Tater Tots Pepper Jack / Cheddar Cheese / Pico De Gallo/ Bacon / Green Onion Avocado Cream / Charred Tomato Salsa	\$ 5.00
Chicken and Spinach Frittata Spinach / Sun-Dried Tomatoes / Texas Goat Cheese Sourdough Bread	\$ 6.00
Chilaquiles Fresh Scrambled Eggs / Crispy Corn Tortillas Queso Fresco / Salsa Verde	\$ 6.00

## Brunch Sides

Apple Smoked Bacon or Sausage Links	\$ 3.00
Pan Seared Ham or Turkey Breast	\$ 3.00
Rosemary Roasted Potatoes	\$ 3.00

# Brunch Selections

## Brunch Beverages

### Non-Alcoholic

Iced Tea & Coffee	\$ 3.00
Variety of Hot Teas	\$ 2.00
Orange Juice, Apple Juice or Cranberry Juice	\$ 3.00

### Alcoholic

Mimosa Bar  
Sparkling Wine  
Orange Juice / Pineapple Juice / Cranberry Juice  
Fresh Berries for Garnish  
2 Hours / \$14 per person  
3 Hours / \$18 per person  
4 Hours \$22 per person

Bloody Mary Bar  
House Vodka / Bloody Mary Mix  
Worcester Sauce / Fresh Horseradish / Tabasco  
Pickled Carrots / Green Beans / Celery / Olives  
2 Hours / \$14 per person  
3 Hours / \$18 per person  
4 Hours \$22 per person

# Small Plates

We recommend a Minimum of 5 Small Plate Stations

Italian Meatballs (NF) <i>Parmesan Polenta / Asiago Cheese / Basil / Crostini</i>	\$ 5.00
BBQ Beef Short Rib (Boneless) (NF/GF) <i>Vanilla Bean Sweet Potato / Pomegranate</i>	\$ 7.00
Yorkshire Pudding (NF) <i>Braised Oxtail / Poached Egg / Fresh Thyme / Orange Zest</i>	\$ 6.00
Shepherds Pie (GF/NF) <i>Lamb / English Peas / Carrots / Rosemary / Truffle Duchesse Potato</i>	\$ 6.00
"Chips" (V/GF/NF) <i>Salt and Vinegar Chips served in a Newspaper Cone with Stilton Drizzle</i> <i>*Gluten and Nut Free</i>	\$ 4.00
Petite Smoked Duck Breast Salad (GF/NF) <i>mine Tea Vinaigrette / Lardons / Duck Crackle / Roasted Pear / Confit / Fennel / Pomegran</i>	\$ 7.00
Braised Veal Cheeks (GF/NF) <i>Truffle Smashed Fingerlings / Kumquat / Micro Basil</i>	\$ 9.00
Wild Boar Risotto (GF/NF) <i>Exotic Mushrooms / Fresh Rosemary / Apple Smoked Bacon Foam</i>	\$ 8.00
Roasted Beet Salad (V) <i>Whipped Chevre / Marcona Almonds / Tasso / Arugula Sprouts</i>	\$ 6.00
Foie Gras Torchon (NF) <i>Brioche / Oxtail Gele / White Balsamic Pearls</i>	\$ 9.00
Sliders and Tots <i>Mini Beef Sliders and Tater Tots</i>	\$ 5.00
"Grilled Cheese" <i>Cheddar and Jack Cheese on Texas Toast-KID (V, NF)</i> <i>Gruyere / Apple Smoked Bacon / Tomato Confit/ Basil / Sourdough-ADULT (NF)</i>	\$ 6.00
Chicken and Waffle (NF) <i>Fried Chicken and Buttermilk Waffles with Syrup and Maple Butter</i>	\$ 6.00
Tacos al Pastor (NF/GF) <i>Corn Tortillas / Shredded Pork / Grilled Pineapple / Ancho Sauce</i>	\$ 7.00
Individual Vegetable Lasagna (GF/V/NF)	\$ 6.00

# Small Plates

*Roasted Eggplant / Portobello Mushroom / Mozzarella*

Pumpkin Risotto (GF/NF/V) \$ 7.00

*Candied Pepitas / Fresh Sage / Parmesan Cheese*

Mini Cassoulet (GF/NF) \$ 8.00

*White Beans / Duck Confit / Andouille / Tomatoes / Thyme*

Braised Mussels (GF/NF) \$ 7.00

*Saffron Broth / Chorizo / Leeks / Roasted Tomatoes*

Endive Salad (GF/V) \$ 6.00

*Arugula / Walnuts / Roquefort / Pomegranate Seeds / Poached Pear / Pomegranate Vinaigrette*

Savory Bread Pudding (NF) \$ 6.00

*Pancetta / Spinach / Dried Cranberries*

Pork Adobo (GF/NF) \$ 7.00

*Stewed Black Beans / Sweet Potato / Green Onions*

Tagine Spiced Lamb \$ 8.00

*Apricot-Almond Cous Cous / Roasted Vegetables / Mint / Yogurt*

Pork Belly \$ 8.00

*Vanilla Bean Sweet Potato / Tomato Confit*

GF = Gluten Free

NF = Nut Free

V = Vegetarian



# Food Truck Theme

Sliders (3 per order) Mini Sirloin Burgers on a Sesame Seed Bun Lettuce / Tomato / Horseradish Pickles	\$ 8.00
Noodles Soba Noodles / Shiitakes / Peppers / Carrots / Snow Peas Soy-Ginger Broth	\$ 7.00
Grilled Cheese 3 Cheeses / Cured Tomato / Basil / Sourdough	\$ 8.00
Fried Chicken Buttermilk Fried Chicken Poppers / Ranch / Honey Mustard	\$ 9.00
Street Taco Orange and Cumin Pulled Pork Shredded Cabbage / Lime	\$ 8.00
Smothered Tots Fried Tater Tots Apple Smoked Bacon / Green Onions / Sour Cream / Cheddar	\$ 4.00
Korean BBQ Tender Braised Beef / Sambal / Asian Slaw	\$ 9.00
Lobster Roll Homemade Roll / Maine Lobster / Lemon / Celery	\$ 15.00
Philly Cheese Steak Thin Sliced Ribeye / Cheddar / Roasted Onions / Peppers	\$ 9.00

# Dessert

<b>Trio of Fountains</b>	\$ 7.00
White Chocolate / Dark Chocolate / Milk Chocolate Fresh Fruit Skewers / Pretzel Sticks / Peanut Butter Cookies Cream Puffs / Strawberries Marshmallows / Graham Crackers	
<b>S'more Station</b>	\$ 7.00
Melted Dark Chocolate / Fresh Homemade Marshmallow Homemade Graham Crackers	
<b>Build Your Own Cupcakes</b>	\$ 7.00
Vanilla and Chocolate Mini Homemade Cupcakes Sprinkles / Crushed Oreos / M and M's / Peanuts	
<b>Gourmet Mini Cupcake Display</b>	\$ 6.00
Assorted Mini Cupcakes Italian Cream / Vanilla Bean / Carrot Cake / Chocolate German Chocolate / Red Velvet / Lemon Cream	
<b>Truffle Lollipop Display</b>	\$ 6.00
Assorted Homemade Truffle Lollipops Mocha / Hazelnut / Peanut Butter and Jelly Almond Joy / Raspberry	
<b>Milk Shake Shot Station</b>	\$ 6.00
Vanilla Bean Ice Cream Oreo Cookies / Bananas / Strawberries / Chocolate Sauce Caramel / Mocha	
<b>Petit Pastry Display</b>	\$ 7.00
Chocolate Strawberries / Mini Cheesecakes Chocolate-Banana Tarts Crème Brulee / Chocolate Pecan Tarts Key Lime Tarts/ Lemon Tarts / Fudge Bites	
<b>"Cookie Jar" Display</b>	\$ 5.00
Mini Cookies / Fudge Bites / Almond Bark Peanut Brittle / Assorted Truffle Lollipops	
<b>Candy Sushi Station</b>	\$ 6.00
Assorted Mini Candy Sushi Bites Rice Crispy wrapped in Flavored Fruit Roll Ups Stuffed with Assorted Candies	
<b>Mini Mousse "Ice Cream Cones"</b>	\$ 6.00
Chocolate / Strawberry / Banana / Vanilla Stuffed in Mini Sugar Cones	

# Dessert

## **Grand Dessert Station**

\$ 9.00

"Cookie" Jars

*Glass Cookie Jars filled with Gourmet Treats*

*Mini Homemade Cookies / Fudge Bites / Chocolate-Almond Bark*

*Truffle Lollipops*

*Homemade Chocolate Truffle Lollipops*

*Peanut Butter and Jelly / Hazelnut / Raspberry / Mocha*

*Mini Cupcakes*

*Assorted Mini Cupcakes*

*Italian Cream / Vanilla Bean / Carrot Cake / Chocolate*

*German Chocolate / Red Velvet / Lemon Cream*

*Tarts and Trifles*

*Key Lime / Lemon / Chocolate / Pecan Tarts*

*Strawberry / Chocolate-Banana / Vanilla / Blueberry Trifles*

## **Sweet Whimsy**

\$ 9.00

### **Candy Sushi**

*Assorted mini Candy Sushi Bites*

*Rice Crispy wrapped in Flavored Fruit Roll Ups*

*Stuffed with Assorted Candies*

### **Milk Shake Shots**

*Vanilla Bean Ice Cream*

*Oreo Cookies / Bananas / Strawberries / Chocolate Sauce*

*Caramel / Mocha*

### **Mini Mousse "Ice Cream Cones"**

*Chocolate / Strawberry / Banana / Vanilla*

*Stuffed in Mini Sugar Cones*

### **S'mores**

*Melted Dark Chocolate / Fresh Homemade Marshmallow*

*Homemade Graham Crackers*

### **Truffle Lollipop Display**

*Assorted Homemade Truffle Lollipops*

*Mocha / Hazelnut / Peanut Butter and Jelly*

*Almond Joy / Raspberry*

### **Ice Cream Sundae Bar**

*Vanilla Ice Cream*

*Assorted Toppings*

### **Ice Cream Sundae Bar**

\$ 7.00

*Vanilla Bean Ice Cream*

*M & M's / Sprinkles / Oreos / Chocolate Shavings*

*Chocolate Sauce / Cherries / Strawberry Sauce / Banana Chutney*

# Dessert

<b>Popcorn Bar</b>	\$ 6.00
A grand display of 8 different flavors of popcorn Kettle Corn / Cheddar Cheese Caramel- Pecan / Salted Caramel Chocolate-Peanut Butter / White Chocolate Blueberry / Red Hot Cinnamon	
<b>Candy Bar</b>	\$ 7.00
A Sweet Display of Assorted Loose and Wrapped Candies Taffy / M&M's / Jelly Beans / Lollipops Gummies / Caramels / Fruit Rings Hot Tamales / Licorice / Kisses / Gumballs	
<b>Liquid Nitrogen Ice Cream Sundae Bar</b>	\$ 12.00
Homemade Vanilla Bean Ice Cream (Made to Order) M & M's / Sprinkles / Oreos / Chocolate Shavings Chocolate Sauce / Cherries / Strawberry Sauce / Banana Chutney Jelly Beans/ Skittles / Caramel / Berries	
<b>Holiday Petite Pastry Display</b>	\$ 9.00
Chocolate-Peppermint Truffle Lollipops Fudge Bites with Mint Icing Cranberry-Spiced Cheesecakes Gingerbread Cookies Chocolate Dipped Spice Cookies Pecan-Chocolate Bars Chocolate Covered Strawberries	
<b>Liquid Nitrogen Ice Cream Waffle Sandwiches</b>	\$ 9.00
Liquid Nitrogen Vanilla Bean Ice Cream (Made to Order) Homemade Buttermilk Waffles Hot Maple Syrup / Cinnamon Apples	
<b>Liquid Nitrogen Ice Cream S'more Station</b>	\$ 9.00
Homemade Soft Serve Marshmallow Ice Cream (Made to Order) Dark Chocolate/ Toasted Almonds Homemade Graham Crackers	
<b>Coffee Bar</b>	\$ 4.00
Regular and Decaf Coffee Vanilla Whipped Cream / Chocolate Shavings / Rock Candy Assorted Flavored Syrups	
<b>with Super Premium Bar</b>	\$ 3.00
Godiva Chocolate / Grand Marnier / Sambuca / Amaretto / Baileys	

# Late Night Snacks

Mini Breakfast Tacos <i>Fresh Eggs / Flour Tortilla / Charred Tomato Salsa</i>	\$ 3.25
Mini Beef Sirloin Sliders <i>Cheddar Cheese / Pickles / Mini Sesame Seed Buns</i>	\$ 3.25
Chocolate Truffle Lollipops <i>Peanut Butter and Jelly Stuffed Truffle Lollipops</i>	\$ 3.00
Oreo Milk Shake Shots <i>Vanilla Bean Ice Cream with Oreo Cookie in Shot Glasses</i>	\$ 3.00
Cinnamon Donuts <i>Warm Donuts tossed with Cinnamon Sugar</i>	\$ 3.50
Mini Cookies <i>Warm Chocolate Chip Cookies</i>	\$ 3.50
Pulled Pork Tacos <i>Pulled Pork on Flour Tortillas with Charred Salsa</i>	\$ 3.75
Popcorn Box <i>Cheddar Cheese Popcorn in Mini Decorative Boxes</i>	\$ 3.25