



THE
CARLISLE
ROOM

1990 Jackson Street
Dallas Texas 75201
972-897-4677

The Carlisle Room

The Carlisle Room is located inside the historic and newly renovated Lone Star Gas building in the heart of downtown Dallas. Originally built in 1932, The Lone Star Gas building is a combination of traditional Art Deco style and modern luxury. The historic room is 5500 square feet of pure opulence featuring 20 foot ceilings, original marble walls and terrazzo floors. The new additions to the historic space include a private bridal and grooms suite and ceremony room.

Food and Beverage

The Carlisle Room offers a wide selection of gourmet classic and modern menu options. Whatever your taste, you are sure to find something to entice you and your guests. We offer several different beverage packages as well as custom handcrafted specialty cocktails for your event.

Included with All Events

All events include tables, chairs, and your choice of several colors of chair covers and linen napkins along with china, glassware and silverware. Cake cutting is always complimentary.

Set Up Information

Set up can begin 3 hours prior to your event. If the space is available, set up may begin earlier in the day.

Deposits

A 50% deposit of food, beverage and rental fees is required to secure your date.

Parking

Self-parking is available in the adjacent lot. Please ask your sales coordinator about valet options.

Security

Each event requires Security at the rate of \$250 per officer. One security guard is required per 100 guests.

Service Charge

A Service Charge of 23% is added to all invoices. Bartender and Station Attendant fees are \$150 per person based on a 4 hour event.

Tastings

Personal tastings are scheduled 30 to 60 days prior to your event after all contracts and deposits are completed.

Rental Fees

Rental fees vary based on the time of the year and day of the week. All rental fees are based on a 4 hour event with 3 hours of set up. Additional hours are available for a fee.



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Cold Hors d'oeuvres

\$18 per dozen

Curry Roulade

Curry Chicken / Walnuts / Mango / Red Grapes

Chicken “Sex on the Beach” Roulade

Chicken / Dried Cranberries / Apricots

BBQ Chicken Roulade

BBQ Chicken / Roasted Corn / Black Beans / Cilantro

Fresh Fruit “Kabobs” with Honey Lime Yogurt Sauce

Marinated Portobello Mushroom Brochettes

Basil / Tomatoes / Balsamic Dressing

Sweet Tomato, Mozzarella & Red Onion Brochettes

White Balsamic Drizzle

California Rolls

Wasabi Cream / Pickled Ginger / Ponzu Sauce

Spicy Crab Sushi Rolls

Mango / Sambal / Ponzu Sauce

Vegetable Spring Rolls

Rice Noodles / Mint / Basil / Spicy Peanut Dressing

Bleu Cheese Mousse in Endive with Candied Walnuts

Balsamic Marinated Grilled Vegetable Tart

Kalamata Olive / Tomato Jam / Feta

Sweet Red Grape “Lollipops”

Crusted in Goat Cheese & Pistachios on Tomato Confit

Watermelon Cubes

Crumbled Feta / Basil / Aged Balsamic

\$24 per dozen

Eggplant Crostini

Tomatoes / Capers / Basil / Parmesan

Barbecue Beef Brisket in Filo Cups

Black Beans / Roasted Corn / Cilantro

Dried Black Mission Figs

Blue Cheese Mousse / Apple Smoked Bacon

Pistachio Crusted Goat Cheese with Tomato Confit on Filo

Chicken Spring Rolls

Rice Noodles / Mint / Basil / Spicy Peanut Dressing

Tomato & Mozzarella Tart

Fresh Basil / Balsamic “Caviar”

Classic Deviled Eggs with Apple Smoked Bacon

Goat Cheese & Roasted Bell Pepper Tartlettes

Thinly Sliced Parma Ham Roulade

Sweet Melon & Texas Goat Cheese

Smoked Salmon & Cream Cheese Pinwheels

Chive, Red Onion & Capers on Wheat Crouton

Sweet Crab & Mango on Crisp Cucumber

Parma Ham Wrapped Asparagus Tops

Creamy Orange Dipping Sauce



Cold Hors d'oeuvres

\$30 per dozen

Shrimp Ceviche

Cilantro / Lime Juice / Jalapeno / Chipotle Tortilla Cups

Chilled Shrimp Cocktail

Classic Cocktail Sauce / Horseradish Mousse

Basil Marinated Shrimp with Tomato-Garlic Confit

Salmon Cones

Smoked Salmon & Cream Cheese Mousse Stuffed Chive Cones

Thinly Sliced Smoked Duck Breast on Corn Cakes

Honey Mustard-Cranberry Chutney

Chicken Caesar & Parmesan “Taco” with Tomato Confit

Honey Marinated Beef

Crispy Wonton / Ginger / Wasabi Pop Rocks

\$36 per dozen

Foie Gras Torchon on Brioche Toast

Sweet Cinnamon Poached Pear

Deviled Quail Eggs

Pecan Smoked Bacon / Pain au Lait

Lobster Salad

Curry Tuile / Vanilla Bean Oil / Passion Fruit

Shaved Beef Tenderloin Mini Sliders

Horseradish Cream / Pickles/ Tomato Confit

Caviar Cones

Chive Cones filled with Sturgeon Caviar & Sour Cream

Thai Marinated Shrimp Brochette

Ginger / Sesame / Lemongrass

Shaved Beef Tenderloin Sliders

Sesame Bun / Horseradish Cream / Sweet Tomato



Hot Hors d'oeuvres

\$18 per dozen

***Smoked Chicken Quesadilla**

Charred Tomato Salsa / Sour Cream

Warm Bleu Cheese & Sweet Tomato Confit Tartlettes

Fresh Baked Focaccia

Roasted Tomatoes / Olives / Basil

Lemongrass Chicken Satay

Banana Curry / Green Apples / Raisins

Apple Smoked Bacon, Onion & Cheddar Cheese Quiche

Ginger Marinated Chicken Satay with Peanut Sauce

Spinach & Feta Cheese Quiche

Wild Mushroom & Bleu Cheese Risotto Cakes

Thyme Cream

Chicken & Lemongrass Dumplings

Orange-Soy Dipping Sauce

***Crispy Beef Taquitos**

Ranchero / Sour Cream / Cilantro

***Buttermilk Fried Chicken Strips**

Chipotle-Ranch Dipping Sauce

Sweet Chili Glazed Mini Beef Meatballs

Crispy Mini Jambalaya Cakes

Chipotle-Ranch Dipping Sauce

Italian Mini Meatballs

Homemade Marinara / Crusty Baguette

\$24 per dozen

Bacon & Bleu Cheese Risotto Cakes with Thyme Aioli

Italian Sausage & Mozzarella in Puff Pastry

Sweet Tomato-Garlic Sauce

Baked 5 Cheese Mac and Cheese Cakes

Fajita Marinated Beef & Pepper Jack Cheese Roulade

Caramelized Onion & Bell Pepper

Honey Soy Marinated Beef Satay

Green Onions / Sesame Seeds

***Pecan Crusted Chicken Strips**

Whole Grain Mustard Dipping Sauce

Crispy Pork Dumplings with Tamarind Dipping Sauce

Chicken & Mushroom Brochettes

Bell Peppers / Mushroom / Honey-Thyme Jus

Parmesan Chicken Strips with Tomato Basil Sauce

Panini Bites

Manchego Cheese / Prosciutto / Tomato Confit / Basil

Tagine Spiced Lamb Meatball Lollipops

Creamy Hummus / Toasted Almonds

* These hors d'oeuvres are available for display only.



Hot Hors d'oeuvres

\$30 per dozen

Lemon Zest Crab Cakes

Spicy Red Pepper Rouille

Shrimp & Leeks baked in Puff Pastry

Tarragon Cream

Crispy Fried Salmon Croquettes

Salmon-Dill Remoulade

Beef & Bleu Cheese En Croute

Cajun Spiced Crawfish Cakes with Spicy Rouille

Coconut Crusted Fried Shrimp

Sweet Orange Dipping Sauce

Roasted Basil Marinated Shrimp with Tomato-Olive Chutney

Beef Sirloin Sliders

Horseradish Pickles / Sharp Cheddar

\$36 per dozen

Individual Lobster Mac & Cheese Cakes

Individual Lamb Chops

Rosemary / Dijon Mustard Jus

Crispy Wonton Wrapped Shrimp

Orange Soy Glaze / Sesame Seeds



Carving Stations

All Stations Priced per person. Minimum of 50ppl / Prices based on a minimum of 3 stations.

Slow Roasted Inside Round of Beef \$9.00

Horseradish Cream / Roasted Mushroom Mayonnaise
Whole Grain Mustard
Fresh Baked Herb Rolls

Mango & Mustard Glazed Pork Loin \$8.00

Black Pepper-Cranberry Chutney
Fresh Baked Herb Rolls

Churrasco Station \$18.00

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

Slow Roasted Steamship of Beef \$8.00

Roasted Garlic Sauce / Horseradish Cream
Fresh Baked Herb Rolls

Honey Glazed Ham \$8.00

Pineapple Chutney / Honey Mustard
Fresh Baked Herb Rolls

Oven Roasted Maple Turkey Breast \$8.00

Black Pepper Mayonnaise / Whole Grain Mustard Sauce
Fresh Baked Herb Rolls

Braised Leg of Lamb \$12.00

Cucumber-Mint Sauce & Assorted Mustards
Fresh Baked Herb Rolls

Slow Roasted Beef Tenderloin \$15.00

Black Pepper Mayonnaise/ Whole Grain Mustard
Horseradish Cream / Sweet Onions Confit
Fresh Baked Herb Rolls

Whole Roasted Salmon \$12.00

Cucumber-Dill Dipping Sauce
Capers / Red Onion & Chives

Crispy Whole Fried Snapper (when available) \$18.00

Mango Slaw & Citrus Ponzu



Action Stations

All Stations Priced per person Minimum of 50ppl / Prices based on a minimum of 3 stations

Pasta Station (Choice of 2) \$7.00

Penne Pasta

Marinara / Sliced Olives

Fresh Picked Basil / Grated Parmesan / Italian Sausage

Cheese Tortellini

Parmesan Cream Sauce

Chopped Rosemary / Roasted Mushrooms

Farfalle Pasta

Grilled Chicken / Fresh Spinach

Goat Cheese / Roasted Tomatoes / Herb Chicken Broth

Radiatore Pasta

Rock Shrimp / Garden Vegetables

Roasted Tomato-Thyme Cream Sauce

Gemelli Pasta Bolognese

Herb de Provence / Parmesan Cheese

Potato Martini Station \$6.00

Brown Sugar Sweet Potatoes

Roasted Garlic Red / Mashed Purple Potatoes

Apple Smoked Bacon / Chives / Parmesan Cheese

Button Mushrooms / Roasted Red Onions / Scallions

Whipped Butter / Sour Cream

Stir Fry Station \$7.00

Marinated Chicken & Beef Strips

Bell Peppers / Carrots / Red Onions

Bean Sprouts / Snow Peas / Bok Choy / Baby Corn

Spicy Orange Sauce / Honey Soy Sauce

Asian Wok Station \$7.00

Honey-Soy Marinated Chicken over Sticky Rice

Thai Vegetable Salad / Sesame Seeds

Served in a White Container with Chopsticks

Omelet Station \$6.00

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

Avocado Martini Station \$7.00

Fresh Ripe Avocado served in a Martini Glass

Shrimp Ceviche / Black Bean-Corn Salad / Tortilla Strips

Charred Tomato Salsa / Toasted Pumpkin Seeds



Action Stations

All Stations Priced per person Minimum of 50ppl / Prices based on a minimum of 3 stations

Salad Station \$6.00

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

Chicken & Waffle Station \$7.00

Mini Herb Waffles Topped with Buttermilk Fried Chicken
Almond Butter & Maple Syrup

Brisket & Chips Station \$8.00

BBQ Beef Brisket Sliders
Horseradish Pickles / Shaved Red Onions / Creamy Cole Slaw
Homemade Potato Chips
Blue Cheese / Apple Smoked Bacon / Green Onion

Hot Slider Station \$7.00

Mini Beef Sirloin Sliders / Chicken Breast Sliders
Fresh Baked Sesame Seed Buns
Honey Mustard / Horseradish Cream
Lettuce / Sliced Tomatoes / Roasted Onions / Dill Pickles

Mac Bar \$6.00

White Cheddar Macaroni & Cheese
Roasted Onions / Apple Smoked Bacon / Tomatoes
French Beans / Mushrooms / Roasted Bell Peppers
Parmesan Cheese

Taco Bar \$7.00

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

Panini Station \$7.00

Made to Order & Cut in mini Bite Size Pieces
Prosciutto / Manchego / Basil / Tomato Confit
Mortadella / Mozzarella / Bell Peppers / Pesto
Pepperoni / Parmesan / Mushrooms / Thyme



Action Stations

All Stations Priced per person Minimum of 50ppl / Prices based on a minimum of 3 stations

Quesadilla Station \$6.00

Marinated Chicken & Beef Quesadillas
Sour Cream / Charred Tomato Salsa / Cheddar Cheese
Guacamole / Pico de Gallo

Southwest Caesar Salad Station \$6.00

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

Salmon Station \$9.00

Apricot Glazed Salmon
Vanilla Bean Sweet Potato Puree / Eggplant Ragout
Saffron Basil Sauce

Slow Braised BBQ Beef Short Rib \$12.00

Vanilla Bean Sweet Potato Puree/ Rosemary-Tomato Confit
Citrus Grilled Asparagus

Holiday Turkey Martini Station \$8.00

Sliced Turkey Breast
Andouille Cornbread Stuffing / Vanilla Sweet Potato
Homemade Cranberry Sauce / Turkey Gravy

Risotto Action Station \$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

“Jambalaya” Risotto Action Station \$8.00

Homemade Risotto
Andouille Sausage / Chicken / Shrimp
Bell Peppers / Celery / Onions / Cajun Spices
Crumbled Cornbread & Mini Buttermilk Biscuits

Surf & Turf Station \$15.00

Sliced Roasted Beef Tenderloin
Sautéed Gulf Shrimp with Lemon & Butter
Fresh Baked Rolls

Fajita Station \$7.00

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



Displays

All Stations Priced per person.

Tropical Brie \$3.00

Creamy Brie / Raspberry Glaze / Mango / Strawberry / Kiwi
Crackers / Lavosh

Apple & Walnut Brie \$3.00

Brie Cheese Smothered in Roasted Apples
Toasted Walnuts / Cinnamon / Clove / Nutmeg
Crackers / Lavosh

Fruit & Cheese Display 4.00

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

Antipasto Display \$7.00

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

Feta & Artichoke Dip \$3.00

A Creamy Blend of Feta Cheese / Artichokes & Spinach
Fresh Vegetables / Herb Pita Chips

Whole Poached Salmon Platter \$175.00

A Whole Poached Atlantic Salmon with Whipped Cream Cheese
Capers / Onions / Chives / Chopped Egg / Brioche Croutons

Seasonal Fruit Display \$3.00

Fresh Sliced Honeydew / Cantaloupe
Golden Pineapple / Strawberries / Kiwi / Mango / Red Grapes

Hummus \$3.00

Creamy Hummus with Lemon & Olive Oil
Grilled Vegetables / Crispy Pita Chips

Smoked Salmon Display \$7.00

Smoked Atlantic Salmon sliced thinly
Chives / Capers / Red Onions / Chopped Egg
Brioche Croutons



Displays

All Stations Priced per person.

Asian Display \$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

Classic Vegetable Crudités \$3.00

Fresh Broccoli / Carrots / Celery
Cucumber / Cherry Tomato / Radish
Pesto Spread / Roasted Garlic Dip

Grilled Seasonal Vegetable Crudités \$4.00

A Display of Grilled Seasonal Vegetables
Zucchini / Yellow Squash / Bell Peppers
Carrots / Asparagus / Jicama / Sweet Potatoes
Broccoli / Cauliflower / Basil Pesto Dip

Baby Vegetable Crudités \$5.00

Baby Zucchini / Sunburst Squash / Carrots / Grape Tomatoes
Asparagus / Broccolini / Baby Bell Peppers
Creamy Hummus / Roasted Garlic Dip

Mediterranean Display \$7.00

Grape Leaves / Assorted Olives / Creamy Hummus
Roasted Eggplant / Crispy Herb Pita Chips
Grilled Seasonal Vegetables / Rustic Breads

Chilled Slider Bar \$7.00

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)
Sauces include:
Honey-Mustard / Horseradish Cream / BBQ / Dijon / Ranch

Tex Mex Nacho Bar \$5.00

Crispy Tortilla Chips
Charred Tomato Salsa / Pico de Gallo / Sour Cream
Warm Queso / Spicy Beef Chili

Salumi Display \$9.00

A Display of Gourmet Italian Meats & Sausages
Olives / Nuts / Pickled Onions / Mustards
Fresh Fruits
Crackers / Lavosh

Beef Tenderloin Display \$15.00

Garlic and Herb Roasted Beef Tenderloin
Chilled and Sliced Thinly with Roasted Sweet Onions
Horseradish Cream / Black Pepper Mayonnaise

Seafood Display \$15.00

Jumbo Shrimp / Cocktail Crab Claws
Chilled Mussels and Clams
Cocktail Sauce / Remoulade / Mignonette
Lemons and Lime



Plated Dinners

Priced per person.

Starters

Foie Gras Torchon \$16.00

Brioche / Poached Pear / Balsamic Pearls

Butter Poached Lobster Tail \$18.00

Basil / Tomatoes / Lemon / Garlic

Wild Mushroom & Blue Cheese Risotto Cakes \$12.00

Arugula Sprouts / Orange Vinaigrette

Jumbo Shrimp Cocktail \$14.00

Horseradish Cream / Classic Cocktail Sauce / Lemon Zest

Ahi Tuna Tartar \$14.00

Sambal / Wasabi / Ginger / Crispy Wontons / Frisée

Apple Smoked Bacon Wrapped Sea Scallop \$14.00

Buttered Rice / Fresh Thyme

Lemon Zest Lump Crab Cake \$16.00

Rouille / Cajun Slaw / Baby Spinach

Wild Mushroom Risotto \$14.00

Fresh Tomato / Asparagus / Parmesan / Pearl Onions

Pan Seared Sea Scallops \$18.00

Roasted Corn / Apple Smoked Bacon / Foie Gras Butter

Soups

Sweet Corn Chowder \$7.00

Roasted Red Peppers / Green Onions / Apple Smoked Bacon

Spicy Tomato Bisque \$6.00

Basil / Herb Croutons / Parmesan

Roasted Butternut Squash Soup \$6.00

Fennel / Green Apples / Toasted Walnuts

Lobster Bisque \$6.00

Fresh Tarragon / Sherry

Spicy Black Bean Soup \$6.00

Roasted Corn / Cilantro Cream

Chicken Tortilla Soup \$7.00

Cilantro / Tortilla Strips / Black Beans / Roasted Corn

Leek Chowder \$7.00

Potatoes / Apple Smoked Bacon



Plated Dinners

Salads

Baby Greens \$7.00

*Mixed Baby Lettuces / Toasted Walnuts / Sweet Tomatoes
Herb Balsamic Vinaigrette*

Romaine Hearts \$8.00

*Crisp Romaine Lettuce / Focaccia Croutons
Shaved Parmesan Cheese / Caesar Dressing*

Bibb Salad \$9.00

*Bibb Lettuce / Poached Pear / Candied Pecans
Sweet Tomatoes / Bleu Cheese-Balsamic Dressing*

Endive Salad \$9.00

*Endive / Watercress / Baby Greens
Danish Bleu Cheese / Brown Sugar Coated Pumpkin Seeds
White Balsamic Vinaigrette*

Tomato Mozzarella Salad \$10.00

*Sliced Tomato / Fresh Mozzarella / Basil
Roasted Peppers / White Balsamic Drizzle*

Spinach Salad \$9.00

*Baby Organic Spinach / Red Onions / Tomatoes / Carrots
Feta Cheese / Cucumbers / Balsamic Vinaigrette*

Chopped Wedge \$9.00

*Iceberg Lettuce / Tomatoes / Red Onions
Parsley / Blue Cheese / Cucumbers / Balsamic Vinaigrette*

Chopped Italian \$10.00

*Romaine Hearts / Parmesan Cheese / Black Olives
Tomatoes / Garlic Croutons / Red Onions
Creamy Italian Dressing*

Stuffed Mozzarella \$16.00

*House Pulled and Stuffed Mozzarella
Stuffed with Sun-Dried Tomatoes / Prosciutto
Basil / Spinach*

Ahi Tuna and Lobster Salad \$18.00

Vanilla Oil / Passion Fruit Vinaigrette



Plated Dinners

Entrées

Pan Seared Tilapia \$22.00

Lemon-Caper Butter Sauce / Asparagus / Saffron Rice

Apricot Glazed Salmon \$24.00

*Saffron-Shrimp Cream Sauce
Fresh Asparagus / Creamy Basil Polenta*

Stuffed Rainbow Trout \$22.00

Shrimp / Crab / French Beans / Rice Pilaf / Shrimp Sauce

Lump Crab Cakes \$28.00

Corn & Apple Smoked Bacon Rice / Asparagus / Cajun Slaw

Butter Roasted Jumbo Shrimp \$32.00

Pesto Glaze / Saffron Rice / Braised Vegetables

Baked Lasagna Bolognese \$18.00

Three Cheeses / Marinara / Homemade Bolognese Sauce

Lemon-Thyme Roasted Chicken (1/2 Chicken Bone-In) \$18.00

*Caramelized Onion Mashed Potato
Fresh Green Beans / Chicken Jus*

Buttermilk Fried Chicken (Leg & Thigh) \$18.00

*Cornbread Stuffing / Buttermilk Biscuit
Black Pepper Gravy*

Grilled Chicken Lasagna \$19.00

Broccoli / Parmesan Cream Sauce

Prosciutto & Gruyere Stuffed Chicken Breast \$24.00

Saffron Rice / Grilled Vegetable Medley / Basil Cream Sauce

Honey-Lemon Roasted Chicken Breast \$22.00

Garlic Mashed Potatoes / Green Beans / Rosemary Sauce

Grilled Chicken Breast Nicoise \$22.00

Tomatoes / Green Beans / Olives / Herbs / Roasted Potatoes

Cornbread Stuffed Cornish Game Hen \$26.00

Veal-Thyme Jus / Roasted Baby Vegetables



Plated Dinners

Entrées

Parmesan Crusted Chicken Breast \$22.00
Pesto Rice / Fresh Vegetable Medley / Tomato Sauce

Roasted Chicken & Shrimp \$42.00
*Lemon Honey Roasted Chicken Breast / Basil Marinated Shrimp
Whipped Potatoes / Asparagus / Thyme Sauce / Lemon Butter*

Chicken & Crab Cakes \$44.00
*Chicken, Mushroom & Bell Pepper Brochettes
Lemon Zest Crab Cakes / Basil Risotto / Sweet Tomato Jus*

Stuffed Chicken & Shrimp \$48.00
*Boursin & Spinach Stuffed Chicken Breast
Lemon-Garlic Shrimp Asiago Polenta / Asparagus*

Garlic Beef Tenderloin & Shrimp \$52.00
*Grilled Beef Tenderloin / BBQ Glazed Shrimp Sausage
French Beans / Red Wine Butter*

Braised Pork Shanks \$22.00
*Fresh Spinach / & Rouille Sausage Jambalaya
Smoked Tomato Butter Sauce*

Cider Marinated Pork Chops \$28.00
*Braised Red Cabbage / Bacon & Mushroom Risotto Cake
Bacon & Mushroom Risotto Cake / Apple-Veal Jus*

Braised Short Rib \$22.00
Garlic Mashed Potatoes / Roasted Vegetables / Thyme Jus

Veal Osso Buco \$46.00
Asiago Cheese Risotto / Gremolata / Roasted Vegetables

Roasted Ribeye Steak \$48.00
*Balsamic Glaze / Garlic Mashed Potatoes
Asparagus / Garlic Butter / Steak Sauce*

Rosemary Rubbed Lamb Loin \$44.00
Goat Cheese Croquette / French Beans / Sweet Tomato Jus

Grilled Beef Tenderloin Steak \$48.00
*Chive & Bacon Duchesse Potato / Sweet Onion Confit
French Beans / Red Wine Jus*

Veal Oscar \$48.00
*Veal Cutlets topped with Crab & Crawfish
Lemon Butter Sauce / Asparagus / Roasted Red Potatoes*



Plated Dinners

Plated Desserts

Chocolate Fudge Mousse Cake \$8.00

Fresh Berry Compote / Raspberry Sauce / Hazelnut Tuile

Salted Caramel Cheesecake \$7.00

Almond Brittle / Vanilla Bean Sauce

Chocolate-Banana “Split” Trifle \$8.00

Toasted Walnuts / Vanilla Cream / Homemade Marshmallow

Seasonal Berry Tart \$8.00

Lemon Cream / Basil Syrup

Key Lime Tart \$7.00

Graham Cracker Crust / Raspberry Mousse

Mini Cookies & Milk \$7.00

Mini Chocolate-Pecan Cookies with Vanilla Milk Dipping Sauce

Crème Brulee \$7.00

Vanilla Bean / Orange Zest

Warm Chocolate Molten Cake \$8.00

Hazelnut Tuile / Lemon Cream / Caramel Sauce



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

Fresh Baked Breads with Butter

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



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 Jalapeños / Pico de Gallo



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



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

Fresh Baked Rolls

Mixed Baby Lettuces
Tomatoes / Carrots / Cucumbers / Balsamic Vinaigrette

Cajun Dinner Buffet \$22.95

Cajun Chicken Breast
Spicy Louisiana Cream Sauce

Pan Seared Tilapia

Shrimp Étouffée

Red Beans and Rice

Andouille Sausage Jambalaya

Cajun Spiced Braised Vegetables

Spinach Salad
Roasted Corn / Bell Peppers / Pancetta Vinaigrette

Buttermilk Biscuits



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



Taste Station Buffets

Our Taste Station Buffets are complete themed buffets. Some of these do require attendants.

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 / Jalapeños / Tomatoes / Capers

Cilantro Marinated Sliced Chicken Breast

Tex Mex Style Rice with Cilantro Roasted Corn

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



Taste Station Buffets

Our Taste Station Buffets are complete themed buffets. Some of these do require attendants.

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

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 / Fontana

Homemade Garlic Bread Rolls with Extra Virgin Olive Oil and Balsamic



Taste Station Buffets

Our Taste Station Buffets are complete themed buffets. Some of these do require attendants.

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 Étouffée
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 Station Buffets

Our Taste Station Buffets are complete themed buffets. Some of these do require attendants.

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



Taste Station Buffets

Our Taste Station Buffets are complete themed buffets. Some of these do require attendants.

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 / Fresh Mini

Seafood Paella

Shrimp / Mussels / Clams / Tomatoes / Saffron/ Fresh Thyme

Tabbouleh Salad

Cucumbers / Tomatoes / Lemon / Parsley

Braised Chicken Peas

Pancetta / Olives / Tomatoes / Feta

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



Dessert

Trio of Fountains \$7.00

White Chocolate / Dark Chocolate / Milk Chocolate
Fresh Fruit Skewers / Pretzel Sticks / Peanut Butter Cookies
Cream Puffs / Strawberries
Marshmallows / Graham Crackers

S'more Station \$7.00

Melted Dark Chocolate / Fresh Homemade Marshmallow
Homemade Graham Crackers

Build Your Own Cupcakes \$7.00

Vanilla and Chocolate Mini Homemade Cupcakes
Sprinkles / Crushed Oreos / M and M's / Peanuts

Gourmet Mini Cupcake Display \$6.00

Assorted Mini Cupcakes
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate
German Chocolate / Red Velvet / Lemon Cream

Truffle Lollipop Display \$6.00

Assorted Homemade Truffle Lollipops
Mocha / Hazelnut / Peanut Butter and Jelly
Almond Joy / Raspberry

Milk Shake Shot Station \$6.00

Vanilla Bean Ice Cream
Oreo Cookies / Bananas / Strawberries
Caramel / Mocha / Chocolate Sauce

Petit Pastry Display \$7.00

Chocolate Strawberries / Mini Cheesecakes
Chocolate-Banana Tarts
Crème Brulee / Chocolate Pecan Tarts
Key Lime Tarts/ Lemon Tarts / Fudge Bites

“Cookie Jar” Display \$5.00

Mini Cookies / Fudge Bites / Almond Bark
Peanut Brittle / Assorted Truffle Lollipops

Candy Sushi Station \$6.00

Assorted mini Candy Sushi Bites
Rice Crispy wrapped in Flavored Fruit Roll Ups
Stuffed with Assorted Candies

Mini Mousse “Ice Cream Cones” \$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

Coffee Bar \$4.00

Regular and Decaf Coffee
Vanilla Whipped Cream / Chocolate Shavings / Rock Candy
Assorted Flavored Syrups

with Super Premium Bar

Godiva Chocolate / Grand Marnier / Sambuca / Amaretto / Baileys

Sweet Whimsy \$12.00

Candy Sushi

Assorted mini Candy Sushi Bites
Rice Crispy wrapped in Flavored Fruit Roll Ups
Stuffed with Assorted Candies

Milkshake 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

