



RECEPTION MENU

- PACKAGES -

THESE MENUS ARE NOT INTENDED TO BE SOLD AS A SUBSTITUTE FOR LUNCH OR DINNER SERVICE. THEY MAY BE SERVED AS REFRESHMENTS FOR GROUPS THAT DO NOT WISH TO PROVIDE FULL MEAL SERVICE OR OFFERED PRIOR TO SERVICE OF A DINNER MENU.

TRAY PASSED RECEPTION

MARGARITA BRUSCHETTA WITH BEEFSTEAK TOMATO, FRESH MOZZARELLA, FRESH BASIL AND HERB INFUSED OLIVE OIL

HICKORY SMOKED BRISKET ON SILVER DOLLAR ROLL, SIGNATURE BBQ SAUCE AND DICED PICKLE

BLACKENED SHRIMP ON SOUTHERN GRITS CAKE WITH CILANTRO CRÈME FRAICHE

ANGEL HAIR CARBONARA MINI MUFFIN

SMOKED COMINO CHICKEN TOSTADA WITH CRUSHED AVOCADO AND FRESH CILANTRO

SUPER LIGHT RECEPTION

MINI MAC N CHEESE MUFFINS TOPPED WITH SMOKED CHEDDAR

FRESCO CHICKEN BRUSCHETTA WITH SEASONED GRILLED CHICKEN, ROMA TOMATO, QUESO FRESCO, FRESH CILANTRO AND LIME VINAIGRETTE

ELEGANT TEXAS CHEESE BOARD – ASSORTED WEDGES AND BLOCKS OF TEXAS CHEESES DISPLAYED ON CERAMIC TRAYS WITH HABANERO PICKLES AND CHILI CUMIN CROSTINI

LIGHT RECEPTION

BLACKENED CHICKEN ON CREAM HERB
RISOTTO SPOON IN ASIAN SPOON

CAPRESE SKEWER WITH TOMATO,
MOZZARELLA AND FRESH BASIL

MEXICAN SHRIMP COCKTAIL SHOOTER
WITH SPICY COCKTAIL SAUCE AND FRESH
LIME

SIMPLE NOSH BOARDS - SMOKED GOUDA,
TEXAS GOLD CHEDDAR, OLIVES, DELI
PICKLE, PEPPERONI, AND HOUSE CROSTINI

HERB CROSTINI AND DIPS STATION –
ROASTED RED PEPPER HUMMUS, TOMATO
OLIVE PESTO, AND ARTICHOKE SPINACH
DIP ARE SERVED WITH HERB CROSTINI AND
WAFER

BRIDAL RECEPTION

SMOKED SALMON AND CRAB CAKE

CHICKEN AND SMOKED BACON KNOT
WITH FRESH JALAPENO

CARNE ASADA STEAK SKEWER WITH
CHIMICHURRI SAUCE

SAVORY TURKEY AND COUSCOUS
MEATBALLS WITH ROASTED TOMATO PESTO

ANGEL HAIR CARBONARA MINI MUFFIN

ELEGANT FRUITS AND CHEESES WITH
BAKED BRIE - WEDGES OF SEASONAL
FRUITS AND BERRIES DISPLAYED WITH
ASSORTED CHEESES, WAFERS AND BAKED
BRIE WRAPPED IN DECORATIVE PASTRY
CRUST

HEAVY RECEPTION

SMOKED COMINO CHICKEN TOSTADA WITH
CRUSHED AVOCADO AND FRESH CILANTRO

MINI PULLED PORK HOAGIE WITH BBQ
MAYO AND ROASTED PEPPERS

SAVORY SPINACH RICOTTA TART

SHAVED BEEF TENDERLOIN, JALAPENO
BÉARNAISE, MICRO ARUGULA ON TOASTED
BRIOCHE

NOSH TABLE - HILL COUNTRY SMOKED
SAUSAGES AND CURED MEATS, OLIVES,
PICKLED OKRA, ROASTED RED PEPPERS,
SPICY MIXED PEPPERS STUFFED WITH FETA
AND RICOTTA CHEESE, MARINATED
MUSHROOMS AND CORNICHONS SERVED
WITH HEARTY GRAIN MUSTARD, CROSTINI
AND ARTISAN BREADS

3 INCH CHOCOLATE PECAN TART WITH
WHISKEY CHOCOLATE SAUCE AND FRESH
WHIPPED CREAM

LEMON CHIFFON CAKE BALLS WITH
JALAPENO BLUEBERRY RUM SAUCE

