

BACKSTREET
C A F E

GROUP PRE-FIXE DINNER MENUS

MENU 1

\$45 per person

APPETIZER

Mixed Green Salad

cherry tomatoes, radishes, lemon vinaigrette

ENTRÉE

(select one)

Mixed Grains and Deeply Roasted Vegetables

eggplant, fennel, peppers, zucchini, onion, winter squash, farro, Himalayan red rice, wheat berries, soft brown rice, red quinoa, teff

Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

Orechiette

blistered broccolini, Italian sausage, whipped ricotta

DESSERT

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

MENU 2

\$55 per person

FAMILY STYLE APPETIZER

Duck Spring Rolls

ginger–scallion soy sauce

Hummus

roasted spiced cauliflower, hazelnuts, sliced almonds, housemade pita
bread

ENTRÉE

(select one)

Texas Gulf Shrimp & Stone–ground Cheese Grits

green onions, crispy leeks

Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

Black Pepper Tagliatelle

grilled kale pesto, Brussels sprouts, winter squash, crumbled goat cheese

Braised Short Ribs

parsnip puree, hasselback potato, carrot butter

FAMILY STYLE SIDES

Dirty Rice

DESSERT

(select one)

Vanilla Crème Brûlée

Warm Dark Chocolate Cake

candied walnuts, chocolate–raspberry sauce, chocolate ice cream

MENU 3

\$65 per person

FAMILY STYLE APPETIZERS

Baked Oysters

spinach, Parmesan, breadcrumbs, crisp tasso

Charred Broccolini

sliced almonds, whipped ricotta

ENTRÉE

(select one)

Pan Seared Scallops

asparagus and green pea risotto, Parmesan

Black Pepper Tagliatelle

grilled kale pesto, Brussels sprouts, winter squash, crumbled goat cheese

Coffee Crusted Tenderloin

mashed potatoes, spinach, maple-bourbon reduction

Red Corn Chicken Enchiladas

corn pudding, green beans

FAMILY STYLE SIDES

Pan Roasted Mushrooms

Curried Carrots

DESSERT

(select one)

Warm Dark Chocolate Cake

candied walnuts, chocolate raspberry sauce,
chocolate ice cream

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

MENU 4

\$75 per person

FOR THE TABLE

Asparagus & Zucchini Flatbread

mozzarella, goat cheese, vegetable pesto, arugula, mint, basil, lemon zest,
red pepper flakes

APPETIZERS

(select one)

Gulf Coast Seafood Gumbo

shrimp, crab, fish, okra, dark red-brown roux

Kale Salad

Brussels sprouts, avocado, feta, dried cherries, almonds, lemon vinaigrette

ENTRÉE

(select one)

Roasted Striped Bass

boneless, romesco sauce, seasonal vegetables, grilled lemon

Portobello Stack

grilled portobello, eggplant, squash, lentils, green peas, sweet peppers,
grilled kale pesto

Grilled Ribeye Steak

duck fat Yukon Gold soufflé, crème fraiche, wild mushrooms, roasted
garlic, red wine reduction

Pecan Crusted Chicken

mashed potatoes, spinach, red pepper reduction

FAMILY STYLE SIDES

Curried Carrots

Duck Fat Flavored Yukon Gold "Souffle"

DESSERT

(select one)

Warm Dark Chocolate Cake

candied walnuts, chocolate raspberry sauce,
chocolate ice cream

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

Sorbet

MENU 5

\$85 per person

HORS D'OEUVRES

Endive Leaf w/ Pear, Goat Cheese, & Hazelnut

Duck Spring Roll

Pecan Crusted Macaroni

1ST COURSE

Pate and Cheeses

duck pâté, chorizo links, Hook's 5-year cheddar, Fourme d'Ambert blue,
Zamorano manchego, deviled egg

Lump Crab Cakes

red pepper beurre blanc

2ND COURSE

(select one)

Tortilla Soup

smoked chicken, roasted tomato, avocado, tortilla strips

Red Lettuces Salad

pear, bleu cheese, sun dried cherries, pomegranates, walnuts, balsamic
vinaigrette

3RD COURSE

(select one)

Fungi Pasta

braised lamb, wild mushroom, roasted garlic, spicy lemon gremolata

Pan Seared Red Snapper

corn pudding, green beans, crab meat lemon butter sauce

Coffee Crusted Tenderloin

asparagus, roasted potatoes, maple-bourbon reduction

Cauliflower Steak

charred broccolini, saffron mixed grains, ripe tomato sauce

FAMILY STYLE SIDES

Duck Fat Flavored Yukon Gold "Souffle"

Sautéed Brussels Sprouts

DESSERT

(select one)

Coconut Merengue Cremeux

meringue, passionfruit

Espresso Cake

orange, caramel-cacao gelee

Sorbet