

## PRE-FIXE MENUS

Here are a few samples of our pre-fixe menus and hors d'oeuvres packages. It is very simple to select a menu. All you need to do is choose a price point. The menu can be changed custom to you and your guests needs. Prices are subject to change depending on your modifications.

On the date of the event your guests will get to select from the choices listed on the menu that you have selected. This allows you to cater to your guest's dietary restrictions and/or food allergies. Vegetarian or Vegan options can be added to any menu as well.

Please note: Modifications to menu items during the event can be refused for groups 16 guests or larger.

**Lunch:** Monday – Friday 11:00am – 3:00pm

**Brunch:** Saturday & Sunday 10:00am – 3:00pm

**Dinner:** Every Day 3:00pm – close

## DINNER MENU 1

\$45 per guest

### APPETIZER

#### Mixed Green Salad

cherry tomatoes, radishes, lemon vinaigrette

### ENTREE (guests will select during event)

#### Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

#### Eggplant Pappardelle

roasted tomatoes, basil pesto, shaved Parmesan

#### Braised Short Rib

creamy polenta, grilled kale, root vegetables

#### Shrimp & Stone-Ground Cheese Grits

green onion, crispy leeks

### DESSERTS

#### Vanilla Crème Brulee

## DINNER MENU 2

\$55 per guest

### FAMILY STYLE APPETIZERS

#### Shrimp Wraps

bibb lettuce, rice noodles, sprouts, cucumber, carrot, herbs, dipping sauce

#### Hummus

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

### ENTREE (guests will select during event)

#### Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

#### Black Pepper Tagliatelle

grilled kale pesto, butternut squash, baby carrots, crumbled goat cheese

#### Pan Seared Scallops

butternut squash risotto, red curry carrot reduction

#### Pan Roasted Duck Confit

acorn squash puree, wilted greens, orange-fig Maker's Mark sauce

### DESSERTS

#### Warm Dark Chocolate Cake

candied walnuts, chocolate raspberry sauce, chocolate ice cream

#### Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

## DINNER MENU 3

\$65 per guest

### FAMILY STYLE APPETIZERS

#### Duck Spring Rolls

ginger–scallion soy sauce

#### Charred Cauliflower Shishito Peppers

romesco sauce

### ENTREE (guests will select during event)

#### Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

#### Fungi Pasta

smoked king trumpet mushroom, braised lamb, eggplant, tomato, Kalamata olives, truffle cheese

#### Grilled Ribeye Steak

truffled hassleback potato, blistered shishito peppers, maitake mushrooms, red wine reduction

#### Cauliflower Steak

chard broccolini, saffron mix grains, ripe tomato sauce

### DESSERTS

#### Chocolate Espresso Cake

orange, caramel–cacao gelee

#### Golden Apple Tart Tatin

mascarpone–sherry ice cream

## DINNER MENU 4

\$75 per guest

### HORS D'OEUVRES

Endive Leaf w/ Pear, Goat Cheese & Hazelnut

Deep Fried Pecan Crusted Macaroni & Cheese Ball

Mustard Crusted Lamb Lollipop

### FAMILY STYLE APPETIZERS

#### Flatbread

charred Brussels sprouts, yellow fingerling and purple potato, dried tomato pesto, goat cheese

#### Gulf Coast Seafood Beignets

pepper remoulade

### ENTREE (guests will select during event)

#### Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

#### Coffee Crusted Tenderloin

mashed potatoes, spinach, maple–bourbon reduction

#### Pistachio Crusted Lamb Chops

petit wood–grilled, seared lamb chops, sautéed arugula, savory bread pudding

#### Whole Roasted Rainbow Trout

boneless, romesco, seasonal vegetables, grilled lemon

### DESSERTS

#### Pecan Pie A La Mode

salted caramel ice cream

#### Warm Dark Chocolate Cake

chocolate raspberry sauce, candied walnuts, chocolate ice cream

## HORS D'OEUVRES

These Hors D'oeuvres packages are great for standing service as your guests enter the building. The prices will be in addition to any menu price you select. If you would like more Hors D'oeuvres options, please email [joshua@backstreetcafe.net](mailto:joshua@backstreetcafe.net).

+\$4 per guest

#### Duck Spring Rolls

#### Crostini w/ Various Toppings

- eggplant • goatcheese & warm wild mushrooms
- tomato • white bean paste & peppers

+\$8 per guest

#### Edible Cucumber Cup w/Vegetable Mix

#### Gulf Coast Seafood Beignets

#### Lamb Meatball

+\$12 per guest

#### Bacon Wrapped Shrimp w/ Pablano & Cheese

#### Mustard Crusted Lamb Lollipop

#### Endive Leaf w/ Pear, Goat Cheese & Hazelnut