

## 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

## LUNCH MENU 1

\$25 per guest

### APPETIZER

#### Mixed Green Salad

cherry tomatoes, radishes, lemon vinaigrette

### ENTREES (guests will select during event)

#### Red Corn Chicken Enchiladas

corn pudding, green beans

#### Pan-Seared Pistachio Pesto Salmon Salad

spinach and baby red oak lettuces, dill feta, mixed grains, fire-roasted tomato, grilled avocado, red onion, grilled Belgian endive, feta & baby red oak vinaigrette

#### Wood-Grilled Hugo's Burger

avocado, Chihuahua cheese, chipotle aioli, lettuce, tomato, red jalapeño, fries

#### Eggplant Pappardelle

roasted tomatoes, basil pesto, shaved Parmesan

## LUNCH MENU 2

\$35 per guest

### FAMILY STYLE APPETIZER

#### Salmon Wraps

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

#### Hummus

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

### ENTREES (guests will select during event)

#### Red Corn Chicken Enchiladas

corn pudding, green beans

#### Crispy Lobster Sandwich

on toasted brioche, bacon, tomato, arugula, spicy onion rings, red pepper remoulade, potato salad

#### Black Pepper Tagliatelle

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

#### Grilled Chicken Salad

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

### DESSERTS

#### Vanilla Crème Brulee

## LUNCH MENU 3

\$45 per guest

### FAMILY STYLE APPETIZERS

#### Duck Spring Rolls

ginger–scallion soy sauce

#### Charred Cauliflower Shishito Peppers

romesco sauce

### ENTREES (guests will select during event)

#### Red Corn Chicken Enchiladas

corn pudding, green beans

#### Vegetarian Platter

seasonal vegetarian platter

#### Salmon Tacos

black beans, crème fraiche, tomatillo salsa

#### Pecan Crusted Chicken

mashed potatoes, spinach, red pepper reduction

### DESSERTS

#### Warm Dark Chocolate Cake

candied walnuts, chocolate raspberry sauce, chocolate ice cream

#### Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

## LUNCH MENU 4

\$55 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

shrimp, crab, andouille sausage, corn, roasted red pepper remoulade

### ENTREES (guests will select during event)

#### Red Corn Chicken Enchiladas

corn pudding, green beans

#### Beef Tenderloin Salad

mixed greens, avocado, tomato, olives, red onion, gorgonzola, crispy onion rings, herb vinaigrette

#### Bucatini with Spicy Crab

lump crab meat, wild mushroom, roasted garlic, spicy lemon gremolata

#### Shrimp & Stone–Ground Cheese Grits

green onions, crispy leeks

### DESSERTS

#### Chocolate Espresso Cake

orange, caramel–cacao gelee

#### Golden Apple Galette

mascarpone–sherry ice cream