



Group Dining Sample Dinner Menus

These menus are only samples. Let us customize a menu perfect for your event!

DINNER MENU 1

First Course

Mixed Green Salad

tomato, radish, lemon vinaigrette

Entree Selections

(selections available to the guests)

Goat Cheese Ravioli

baby asparagus, toasted pine nuts,
lemon, parsley, basil

Cioppino

fish, scallops, shrimp, clams, mussels,
calamari, tomato-infused seafood broth

Pecan Crusted Chicken

red pepper reduction,
mashed potatoes, spinach

Dessert

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

\$38 per person

plus tax(8.25%) and gratuity(20%)

DINNER MENU 2

First Course

Bibb Lettuce Salad

crisp bacon, hardboiled egg,
creamy basil dressing

Tortilla Soup

smoked chicken, avocado,
roasted tomato, tortilla strips

Entree Selections

(selections available to the guests)

Braised Short Ribs

pan jus cocks comb pasta, mushrooms,
kale, brussels sprouts

Pecan Crusted Chicken

red pepper reduction sauce,
mashed potatoes, spinach

Texas Gulf Shrimp and Stone-Ground Cheese Grits

green onion, crispy leeks

Cauliflower Steak

smoked tomato sauce,
pan-charred broccolini, almonds

Dessert

Vanilla Crème Brûlée

\$48 per person

plus tax (8.25%) and gratuity (20%)



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DINNER MENU 3

Hors d'oeuvres

Fried Macaroni and Cheese Balls

Shrimp Mango Tostaditas

Mini Duck Spring Rolls

First Course Selections

Tortilla Soup

smoked chicken, avocado, roasted tomato,
tortilla strips

Roasted Pear Salad

blue cheese, dried fruit, nuts

Entree Selections

Grilled Salmon

sun-dried tomato pesto,
black beluga lentils

Cauliflower Steak

smoked tomato sauce,
pan charred broccolini and almonds

Coffee-Crusted Tenderloin

mashed potato, spinach,
maple-bourbon reduction sauce

Red Corn Chicken Enchiladas

corn pudding, green beans

Dessert

Warm Dark Chocolate Cake

candied walnuts, chocolate-raspberry sauce,
chocolate ice cream

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

\$60 per person

plus tax (8.25%) and gratuity (20%)

All beverages charged separately