# REATA <br> Alpine - Fort Worth <br> <br> Dinner Buffet Selections 

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## Option 1

Passed Appetizer
Quesadilla Wrap with Guacamole and Crème Fraiche
Buffet

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Mash

Rice and Beans
House-Made Chips and Salsa
Reata Guacamole
Dutch Oven Apple Crisp with Cajeta
$\$ 23.00$ per person
(plus tax and gratuity)

## Option 2

Passed Appetizer
Bacon Wrapped Chicken Medallions with Roasted Garlic Mousse and Sweet and Sour Molasses
Mini Smoked Duck Taco
Buffet
Tenderloin Tamales with Sun Dried and Pecan Mash
Grilled Chicken Skewers with Tomatoes, Mushrooms, and Peppers
Bacon Wrapped Shrimp (3 per person)
House-Made Chips and Salsa
Reata Guacamole
Assorted Fresh Fruit and Cheese Tray
$\$ 28.00$ per person
(plus tax and gratuity)

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## Continued Dinner Buffet Selections

Option 3<br>Passed Appetizer<br>Grilled Tenderloin on Toast Point with Boursin Cheese<br>Tomato, Basil and Mozzarella Cheese Bruschetta<br>Buffet

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine
Citrus Crusted Chicken Breast with Rosemary Honey Mustard
Mashed Potatoes
Seasonal Vegetable
Buttermilk Pecan Biscuits and Jalapeno Cornbread Muffins
Raspberry Chocolate Mousse with Fresh Raspberries
$\$ 32.50$ per person
(plus tax and gratuity)

## Option 4

Passed Appetizer
Green Chile Chicken Wonton
Mushroom Quesadillas

> Buffet

Caesar Salad with Asiago Cheese and Sourdough Croutons
Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce (6oz)
Mashed Potatoes
Butter Roasted Mushrooms
Dutch-Oven Apple Crisp with Cajeta
$\$ 37.25$ per person
(plus tax and gratuity)

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# Continued Dinner Buffet Selections 

Option 5<br>Passed Appetizer<br>Stuffed Mushrooms with Three Cheeses<br>Jalapeno and Bacon Deviled Egg<br>Buffet<br>Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Grilled Chicken topped with Tomatoes and Bleu Cheese<br>Bacon Wrapped Shrimp (2 per person)<br>Mashed Potatoes<br>Seasonal Vegetables<br>Chocolate Bread Pudding Tamale<br>$\$ 37.00$ per person<br>(plus tax and gratuity)<br>\section*{Option 6}<br>Passed Appetizer<br>Bacon Wrapped Smoked Quail Lollipop<br>Stuffed Mushrooms with Three Cheeses<br>Buffet<br>Caesar Salad with Asiago Cheese and Sourdough Croutons<br>6 oz Grilled Mahi Mahi topped with Lobster Florentine<br>Beef Tenderloin Skewers with Tomatoes, Mushrooms and Peppers<br>Rice of the Day<br>Grilled Asparagus Spears<br>Chocolate Bread Pudding Tamale<br>$\$ 40.00$ per person<br>(plus tax and gratuity)<br>\section*{CS}

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Continued Dinner Buffet Selections

## Option 7

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine
Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce (8oz)
Bacon Wrapped Shrimp (2 per person)
Mashed Potatoes
Seasonal Vegetables
Homemade Banana Pudding
$\$ 48.00$ per person
(plus tax and gratuity)
Please feel free to add any of the following items to any of the above options.
Passed Appetizer
Quesadilla Wrap with Guacamole and Crème Fraiche $\$ 1.25$
Bacon Wrapped Chicken Medallions with BBQ Molasses Glaze $\$ 1.95$
Green Chile Chicken Wontons $\$ 2.25$
Cold Jumbo Shrimp with Cocktail Sauce $\$ 2.95$

> Sides
> Jalapeno and Cheddar Grits $\$ 2.95$
> Butter Roasted Mushrooms $\$ 2.95$
> Jalapeno and Bacon Macaroni and Cheese $\$ 2.95$
> Buttermilk Pecan Biscuits and Jalapeno Cornbread Muffins $\$ 0.95$
~Also refer to the Passed Appetizer and Placed Appetizer Menus for substitutions.
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