

Dinner Buffet Selections

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)





Continued Dinner Buffet Selections

Option 3

Passed Appetizer

Grilled Tenderloin on Toast Point with Boursin Cheese Tomato, Basil and Mozzarella Cheese Bruschetta

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

Passed Appetizer
Stuffed Mushrooms with Three Cheeses
Jalapeno and Bacon Deviled Egg
Buffet

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine
Grilled Chicken topped with Tomatoes and Bleu Cheese
Bacon Wrapped Shrimp (2 per person)
Mashed Potatoes
Seasonal Vegetables
Chocolate Bread Pudding Tamale

\$37.00 per person (plus tax and gratuity)

Option 6

 $\textit{Passed Appetizer} \\ \text{Bacon Wrapped Smoked Quail Lollipop} \\ \text{Stuffed Mushrooms with Three Cheeses} \\ \textit{Buffet} \\$

Caesar Salad with Asiago Cheese and Sourdough Croutons 6 oz Grilled Mahi Mahi topped with Lobster Florentine Beef Tenderloin Skewers with Tomatoes, Mushrooms and Peppers Rice of the Day Grilled Asparagus Spears Chocolate Bread Pudding Tamale

\$40.00 per person (plus tax and gratuity)





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.

