

COCKTAIL RECEPTION STATIONS SUMMER 2017 - JULY 1ST THROUGH SEPTEMBER 30TH

PRIMAVERA & SECOND FLOOR ONLY for parties of 30 guests or more ORDERS ARE PREPARED FOR THE TOTAL NUMBER OF GUARANTEED GUESTS NO CHANGES OR SUBSTITUTIONS TO THE MENU PRICING & AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE RAW OR UNDERCOOKED FOODS MAY BE POTENTIALLY HAZARDOUS TO YOUR HEALTH

DISPLAYS

orders are prepared for the total number of guests attending the event

GARDEN VEGETABLES

OF GTD GUESTS x 12

a large display of local vegetables, both fresh & roasted with sauces, dips, other accompaniments

SOUTHWEST SALAD BAR

OF GTD GUESTS x 9

crisp lettuces, baby greens, grilled & fresh vegetables includes various spicy & crunchy toppings with a variety of dressings

FRESH FRUIT # OF GTD GUESTS x 9

a large display of local fruits of the season sliced, diced & whole with various accompanying sauces

CHIPS & DIPS # OF GTD GUESTS x 13

chile con queso, guacamole, spicy & mild salsas, a variety of nacho toppings served with corn tortilla chips

PREMIUM DISPLAYS

orders are prepared for the total number of guests attending the event

ARTISANAL CHEESE SLATES

OF GTD GUESTS x 18

a selection of various cheeses procured by Houston Dairymaids served with roasted nuts, jams, spreads, local honey & crackers

ANTIPASTO # OF GTD GUESTS x 28

sliced dry aged, cured meats & artisanal cheese display marinated salads, vegetables, served with toast & various sauces

MAC & CHEESE OR SOUTHERN GRITS BAR

OF GTD GUESTS x 20

customize mac & cheese or grits with various toppings includes bacon, seafood, vegetables, hot sauces & other crunchy garnishes

GULF COAST SEAFOOD BAR (BASED ON LOCAL AVAILABILITY) # OF GTD GUESTS x 40 a variety of poached & chilled seafood includes fresh ceviche, sashimi, tartare, select gulf oysters on the half shell served with citrus, sauces & crackers

CARVING STATIONS

orders are prepared for the total number of guests attending the event each carving station requires (1) attendant per station for \$150 each

NY STRIP LOIN # OF GTD GUESTS x 42

OR ROASTED BEEF TENDERLOIN

with roasted onions & creamer potatoes served with warm rolls & red chile steak sauce

ROTISSERIE CHICKEN

OF GTD GUESTS x 26

achiote rubbed rotisserie chicken with curtido slaw & black eyed peas served with tortillas & pineapple-habanero salsa

BLACKENED LOCAL CATCH

OF GTD GUESTS x 33

garnished with preserved lemon-butter emulsion & cajun seasoning served with "crab boiled" vegetables & warm rolls

ROASTED LOCAL PORK LOIN

OF GTD GUESTS x 30

curry rubbed with saffron, quinoa, jefferson county rice & cauliflower with fruit chutney & yogurt served with flatbread

TOMAHAWK RIBEYE

OF GTD GUESTS x 38

live oak grilled ribeye, served with steak sauce, summer squash & potato salad

PREMIUM CARVING STATIONS

orders are prepared for the total number of guests attending the event each carving station requires (1) attendant per station for \$150 each

PREMIUM CARVING STATIONS ARE \$55 PER PERSON
OR (2) PREMIUM CARVING STATIONS FOR \$90 PER PERSON

SOUTHWEST STREET TACOS & TAMALES

marinated steak, chicken, pork carnitas, sausage, portobello tacos an assortment of tamales, beef chili, spicy salsas mexican-style street corn, traditional fajita toppings

TX SMOKEHOUSE

smoked brisket, sticky ribs, sausage, slab bacon, shrimp, chicken wings various sauces such as maple, house bbq sauce, ancho-coffee rub kale-quinoa coleslaw, pickles, baked beans

THIRD COAST SEAFOOD & GRILL

local catch on the half shell, grilled steak, grilled oysters, peel & eat shrimp seasoned with cajun spices, preserved lemon butter emulsion blue crab mac & cheese, "crab boiled" vegetables, jefferson county dirty rice

A LA PLAYA

local catch, grilled shrimp, shucked oysters, grilled chicken marinated in achiote blend or wrapped in a banana leaf tomatillo salsa, braised greens, hominy, jefferson county rice

THE GROVE ROTISSERIE

beef strip loin, chicken, pork loin, & roasted local catch rooftop herbs, olive oil, drippings from the rotisserie mashed potatoes, seasonal rotisserie vegetables