



PLATED GROUP LUNCH MENU

Lunch One
\$15 per person

APPETIZER

Select one

**Chicken & Black
Rice Soup**
carrots / celery /
onions

Baby Mixed Greens
pickled celery / carrot / radish /
goat feta / savory granola /
spiced green goddess dressing

ENTRÉE

Select two sandwiches for your guests to choose from

Deviled Egg
Hippie Health /
deviled egg filling /
carrot / dill /
beet chow chow /
candied pecans

Pimento Cheese
smoked ham /
heirloom tomato /
Texas toast /
house potato chips

Turkey
house smoked / avocado /
smoked cheddar /
jalapeño jelly /
whole grain wheat bread /
house potato chips

Chicken Salad
heirloom tomato /
baby lettuce / dried apricot /
sliced almonds / tarragon /
whole grain wheat bread /
house potato chips

Hot Chicken
fried chicken breast /
sliced pickles / cayenne oil /
chow chow tartar sauce /
Texas toast /
house potato chips

B.A.T
house-made bacon / arugula /
heirloom tomato / burrata /
pickle juice aioli /
pumpnickel toast

Lunch Two
\$20 per person

ENTRÉE

Select two for your guests to choose from

Crispy Crab Tacos
cabbage slaw / seasonal succotash /
salsa verde black rice /
fresno chili sauce

House Hamburger*
ground brisket / chuck / short rib /
whole wheat bun / smoked cheddar /
house potato chips

*all burgers served medium

Cobb Salad
bacon / pickled egg /
sungold tomatoes / avocado /
Deep Ellum blue cheese /
Texas candied pecans /
buttermilk dressing

Fried Chicken
collard greens /
cayenne oil

DESSERT

Select one

**Lemon Goat Cheese
Icebox Pie**
goat cheese / lemon /
graham cracker crust /
whipped meringue

**Seedy Chocolate
Cheesecake**
no bake / semi-sweet chocolate /
sesame seeds / pumpkin seeds /
sunflower seeds / oats / coffee syrup

Coffee, iced tea, and soft drinks are included in all lunch packages.

We are committed to preparing our menus with environmentally and socially responsible products. To maintain this focus, some products in our menu may change on short notice based on seasonal and regional availability. To stay true to this effort, we may substitute appropriate alternatives as necessary.

Lunch Three
\$23 per person

SALAD

Select one

Serrano Caesar

pepper jack /
pumpnickel croutons /
serrano caesar dressing

Baby Mixed Greens

pickled celery / carrot /
radish / goat feta /
savory granola /
spiced green goddess dressing

ENTRÉE

Select two sandwiches for your guests to choose from

Deviled Egg

Hippie Health /
deviled egg filling /
carrot / dill /
beet chow chow /
candied pecans

Hot Chicken

fried chicken breast /
sliced pickles / cayenne oil /
chow chow tartar / Texas toast /
house cut fries

Pimento Cheese

smoked ham / heirloom tomato /
Texas toast / house potato chips

Turkey

house smoked / avocado /
smoked cheddar / jalapeño jelly /
whole grain wheat bread /
house potato chips

Chicken Salad

heirloom tomato / baby lettuce /
dried apricot / sliced almonds /
tarragon / whole grain wheat bread /
house potato chips

B.A.T

house-made bacon / arugula /
heirloom tomato / burrata /
pickle juice aioli / pumpnickel toast

DESSERT

Select one

Lemon Goat Cheese

Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Seedy Chocolate

Cheesecake

no bake / semi-sweet
chocolate / sesame seeds /
pumpkin seeds /
sunflower seeds / oats /
coffee syrup

Lunch Four
\$32 per person

SALAD

Select one

Beet Salad

goat cheese / arugula /
farro / beet chips /
pumpnickel breadcrumbs /
persimmon vinaigrette

Baby Kale

fresh pear / lentils /
farro / pickled red onion /
smoked mozzarella / candied pecan /
apple cider vinaigrette

Serrano Caesar

pepper jack / pumpnickel croutons /
serrano caesar dressing

Chicken & Black Rice Soup

carrots / celery / onions

ENTRÉE

Select two for your guests to choose from

Cobb Salad

roasted chicken / bacon / pickled egg /
sungold tomatoes / avocado / Deep Ellum blue cheese /
Texas candied pecans / buttermilk dressing

Catfish

bacon fennel puree / fennel sausage /
pickled cauliflower / tarragon oil

Chicken Fried Chicken

roasted red skin potatoes / sugar snap peas /
black pepper pan gravy

Pork Enchiladas

house corn tortillas / seasonal succotash /
queso fresco / tomatillo sauce

DESSERT

Select one

Lemon Goat Cheese

Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Seedy Chocolate

Cheesecake

no bake / semi-sweet chocolate /
sesame seeds / pumpkin seeds /
sunflower seeds / oats /
coffee syrup

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Cocktail Selections

Displays

Mimosas <i>served in champagne flute</i> sparkling wine / orange juice	\$12 <i>per person</i>
Mimosa Bar <i>served in champagne flute with displayed seasonal fruit</i> sparkling wine / orange juice / grapefruit juice / cranberry juice <i>*estimated at 4 servings per person</i>	\$14 <i>per person</i>
Infused Bloody Mary Bar <i>served in highball glass with displayed bacon, celery, cheese & house pickled vegetables</i> Texas vodka infused with peppers, jalapenos, peppercorns, and garlic / bloody-mary mixture <i>*yields 18, 3.5oz servings</i>	\$175

Mini Martini Selections

**each selection yields 32, 2oz mini martinis*

Grapefruit Martini <i>garnished with sugar rim and sage leaf</i> grapefruit-infused Texas vodka / elderflower liqueur / grapefruit juice	\$145
The Pollinator <i>garnished with dehydrated flower petals</i> honeycomb-infused gin / elderflower liqueur / lemon juice / aquafaba / basil-simple syrup	\$145
Hemingway Daquiri <i>garnished with a lime wheel</i> aged rum / maraschino liqueur / grapefruit juice / lime juice	\$145
The Perfect Texas Manhattan <i>garnished luxardo cherry</i> Texas bourbon / Dolin dry vermouth / Dolin sweet vermouth / angostura bitter	\$185

Batched Cocktails

Harvest Old Fashioned <i>served in a rocks glass, yields 26 servings</i> Texas bourbon / orange slice / sugar / luxardo cherry / bitters mixture	\$175
Texas Mule <i>served in a rocks glass, yields 17 servings</i> Texas vodka / agave / lime juice / bitters / ginger beer / lime wedge / seasonal herb	\$150
Texas Bourbon Mule <i>served in a rocks glass, yields 17 servings</i> Texas bourbon / agave / lemon juice / ginger beer / lemon wedge / seasonal herb	\$150

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Margaritas

**Each Selection Yields 14, 4oz. Servings*

Citrus Margarita *served on the rocks with citrus zest salt and a lime wheel* \$145
Citrus-infused silver tequila / orange liqueur / orange juice / lime juice / agave

Seasonal Market Margarita Selections \$145

Spring: *served on the rocks with sugar and fresh mint*
strawberry-infused tequila / agave / lemon juice / strawberry puree

Summer *served on the rocks with hibiscus salt and a orange slice*
hibiscus-infused tequila / agave / lime juice / orange juice / hibiscus concentrate

Fall *served on the rocks with cinnamon sugar and an apple chip*
apple cinnamon-infused tequila / agave / lime juice / apple cider

Winter *served on the rocks with black lava salt and a charred lemon wheel*
charred lemon-infused tequila / orange liqueur / lemon juice / lemon simple

Sangria

**Each Selection Yields 12, 5oz. Servings*

Red *served in a wine glass with fresh cut fruit* \$85
red wine / orange juice / cranberry juice / brandy / orange liqueur / lemon /
lime / orange / strawberry

White *served in a wine glass with fresh cut fruit* \$85
white wine / white cranberry juice/ coconut rum / lemon juice / lime juice /
ginger-ale / apple / pineapple / lemon / lime

Blush *served in a wine glass with fresh cut fruit* \$85
white zinfandel / pineapple juice / coconut rum / lime juice / ginger-ale / lemon /
orange / pineapple / strawberry

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Wine Selections

Sparkling

Wycliff, Sparkling Wine	Napa, CA	\$25
Mionetto, Prosecco Brut	Treviso, ITL	\$59
Mumm Napa, Brut Rosé	Napa, CA	\$53

Chardonnay

Landmark Chardonnay	Sanoma, CA	\$39
District 7	Willamette Valley, OR	\$39
Chateau St. Jean	Sonoma, CA	\$46

Sauvignon Blanc

Chateau St. Michelle	Horse Heaven Hills, WA	\$43
Ferrari, Fume Blanc	Sonoma, CA	\$35
St Supery	Napa, CA	\$73

Pinot Grigio

A to Z, Pinot Gris	Willamette Valley, OR	\$39
J Vineyards	Russian River Valley	\$43
La Crema	Monterey, CA	\$46

Alternative White

Left Coast Cellars, White Pinot Noir	Willamette Valley, OR	\$62
Pine Ridge, Chenin Blanc / Viognier	Napa, CA	\$43

Rose

Milbrandy Vineyards	Columbia Valley, WA	\$32
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Pinot Noir

Irony	Monterey, CA	\$35
Sean Minor	Napa, CA	\$39
Meiomi	Monterey, CA	\$50

Merlot

Murphy-Goode	North Coast, CA	\$39
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Cabernet

Hahn	Monterey, CA	\$32
Kendall Jackson Vintner's Reserve	Sonoma, CA	\$46
Hess	Napa, CA	\$50
Justin	Paso Robles, CA	\$63
Silver Pam	North Coast, CA	\$46

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