

BELOW

by

.

*Goodman & Bowers*

# RECEPTIONS

## HOR D'OEUVRES

SELECT 4 PASSED | \$20 PER PERSON - SELECT 4 STATIONED | \$25 PER PERSON

### COLD

Ahi Tuna and Cucumber Salad, Spicy Orange Glaze, Melba Toast  
Shrimp Ceviche on Baby Tostada  
Steak Tartar on Rye Toast  
Organic Deviled Egg, Cheddar, Hot Sauce and Herbs  
Whipped Herbed-Goat Cheese Crostini, Grilled Red Onion Jam  
Roasted Cremini Mushroom Skewer, Oregano, Chili  
Marinated Mozzarella Skewers  
Pink Peppercorn Marinated Watermelon Cubes, Feta Salad  
Spicy Crab Salad Tartlets  
Goat Cheese-Caramelized Onion Tartlets

### HOT

Smoked Jalapeño Cream Cheese Poppers  
Baby Pork Meatballs, Cherry Tomato Sauce  
Sweet Corn Fritters  
Charred Vegetable Pizza Bites  
Open Faced Petite Grilled Cheese, Bacon-Onion Jam  
Fried Shrimp Fritters, Spicy Remoulade  
Buttermilk Fried Chicken Bites, Coconut Sugar Hot Sauce  
Roasted Brussels Sprout, Dried Cherry Jam  
Grilled Chicken Skewers, Chimichurri  
Pimento Cream Cheese Poppers

## STATIONARY ARRANGEMENTS

each platter serves approximately 20-25 ppl

CHEESE ARRANGEMENT | Chef's selection of four cheeses served with red-onion jam, pickles, quince paste and crackers - \$175

CHARCUTERIE PLATTER | Chef's selection of four meats, served with pickles, mustards and house sourdough bread - \$175

CHARCUTERIE-CHEESE BOARD | Chef's selection of two meats and two cheeses served with assorted condiments and crackers - \$195

CRUDITE DISPLAY | vegetable platter with assorted dipping sauces - \$125

EAST COAST OYSTER DISPLAY | (40) east coast oysters with lemon and dipping sauces - \$125

SHRIMP COCKTAIL DISPLAY | jumbo shrimp with fresh lemon, crackers and apricot cocktail sauce - \$125

FRESH FRUIT PLATTER | \$90

GUACAMOLE, SALSA, TORTILLA CHIP DISPLAY - \$75

HUMMUS TASTING | traditional, red pepper, herb, sourdough flatbreads and crackers - \$100

# CASUAL LUNCHEONS

## PIZZA BUFFET

### **\$35 PER PERSON MENU**

#### **APPETIZERS**

Traditional Caesar Salad, Sourdough Croutons, Parmesan  
Beef and Pork Meatballs, Cherry Tomato Sauce, Parmesan

#### **SQUARE AND ROUND PIZZE**

Traditional Pizza Pie - Whole Milk Mozz, Tomato, Parm  
Pepperoni Americano - Whole Milk Mozz, Tomato, Oregano

### **\$45 PER PERSON MENU**

#### **ANTIPASTI DISPLAY**

Sliced cured artisan meats, marinated olives and peppers,  
pickles, mustards, dried fruit, marinated goat cheese, crackers

#### **APPETIZERS**

Traditional Caesar Salad, Sourdough Croutons, Parmesan  
Beef and Pork Meatballs, Cherry Tomato Sauce, Parmesan

#### **SQUARE AND ROUND PIZZE**

Traditional Pizza Pie - Whole Milk Mozz, Tomato, Parm  
Sausage & Mushroom - Whole Milk Mozz, Roasted Bells, Tomato, Parm  
Pepperoni Americano - Whole Milk Mozz, Tomato, Oregano

## “Boxed” Luncheon

\$22 per person

(Designed for informal work meetings)

Turkey, Ham, Salami Sandwich

Artisan Sandwich Bread, Tomato, Provolone, Romaine (mayonnaise and mustard served on side)

Seasonal Fresh Fruit, Pickle Spear, Chips and House-made Sugar Cookie

Includes Iced-Tea Service

\*Grilled Vegetable (Vegetarian) sandwich option available with pre-order. Event coordinator must be notified a minimum of 48 hours before time of event

\*\* “Boxed” Lunches can be made To-go and are available for pick-up/offsite functions - \$15 each

# RECEPTION STATIONS

90 minutes of continuous service. Minimum 25 guests or \$250 surcharge to apply

## TACO STATION

Grilled Chicken Achiote, Garlic, Cumin | Grilled Flank Steak | Calabacitas (Summer Squash, Tomato, Onion, Chili)

Julia's Borracho Beans | Elote - mayo, crema, queso fresco, lime, chili powder | Add Mexican Style Rice \$4 pp

TRADITIONAL ACCOMPANIMENTS / GARNISHES | Salsa Roja/Salsa Verde | Shredded Lettuce/cabbage | Tomato Escabeche (jalapeno, cauliflower, carrot) Crema | Red Onion | Cotija | Cilantro

CORN AND FLOUR TOSTADAS

Add Guacamole \$5 pp supplement

\$25 per person

## ROMAN PIZZA al TAGLIO STATION

PARMA - fresh cherry tomato sauce, parmesan, oregano, olive oil | BIANCA - caramelized garlic, rosemary, parmesan, ricotta

FUNGHI - oven roasted tomato sauce, coppa, tomato confit, parmesan

ITALIAN GARDEN SALAD

Shaved Carrots, Cherry Tomatoes, Cucumbers, Red Onion

\$28 per person

## SUPER FRESH BOWLS

Chef attended 40 person minimum requires \$150 chef attendant

BUILD YOUR OWN SALAD BOWLS

Mix Greens, Butterleaf, Romaine, Arugula, Spinach

Lemon Cured Scottish Salmon, Lime Cured Ahi Tuna, Marinated Tofu, Cubed Grilled Chicken

Avocado, cucumber, scallions, jalapenos, sweet corn, shaved carrots, sugar snap peas, broccoli, tomatoes, roasted peanuts

Sweet Soy Dressing, Sriracha Mayo, Citrus Dressing

\$38 per person

# PLATED LUNCH

Minimum 25 guests or \$250 surplus charge to apply

Includes Iced Tea, Coffee Service and Sourdough Bread

SALAD | choose one for your event

Classic Caesar, Sourdough Croutons, Parmesan  
Marinated Tomato Salad

Spinach Salad, Roasted Red Peppers, Feta, Smoked Walnuts, Red Wine Vinaigrette  
Mixed Greens Salad, Cucumbers, Tomatoes, Feta, Shaved Carrots, Lemon Vinaigrette

MAINS | choose one for your event

Oak Roasted Chicken Breast, Roasted Baby Yukons, Pine-nut Dijon Cream  
Grilled Quail, Pear Salsa, Blue Cheese Cream

Oak Roasted Salmon, Israeli Couscous, Lemon Vinaigrette

\*Wild Mushroom Risotto, Parmesan, Herbs

\*Trenne Pasta, Rostand Eggplant, Bombay Tomato Cream, Ricotta Salata

\*Vegetarian options can be substituted for proteins. Event coordinator must receive count no less than 72 hours prior to event.

Dessert | choose one for your event

Strawberries, Vanilla Bean Chantilly Cream

Ricotta Donuts with Cherry Puree

**\$38 PER PERSON**

**FAMILY STYLE OPTION AVAILABLE - \$33 PER PERSON** | Enhance your menu with additional sides for the table - \$5 pp

+Additional entrees available - requires guest's preselection of order to be received a minimum of two weeks prior to event +\$8 pp

++If preselections are not received an additional \$7 pp fee will apply for each entree choice

# BUFFET

90 minutes of continuous service - includes iced tea, coffee and fresh sourdough bread

## **SALAD** | choose one for your event

Classic Caesar, Sourdough Croutons, Parmesan  
Spinach Salad, Roasted Tomatoes, Feta, Smoked Walnuts, Red Wine Vinaigrette  
Mixed Greens Salad, Cucumbers, Tomatoes, Feta, Shaved Carrots, Lemon Vinaigrette

## **MAINS** | choose two for your event

Mustard and Brown Sugar Glazed Oak Roasted Pork Loin  
Oak Roasted Chicken Breasts, Herbs, Aged Balsamic  
Scottish Salmon, Tarator Style  
Lamb Loin Chops, Mint-Chili Pesto  
Grilled New York Strip Loin, Chimmichurri  
Redfish, Tomatoes, Basil and White Wine  
Wild Mushroom Risotto, Parmesan, Herbs  
Trenne Pasta, Rostand Eggplant, Bombay Tomato Cream, Ricotta Salata

## **SIDES** | choose two for your event

Roasted Asparagus, Parmesan, Lemon Zest  
Macaroni, Gruyere, Cheddar  
Potato Gratin  
Lacinato Kale, Garlic, White Wine  
Marinated & Roasted Carrots, Mint, Yogurt  
Polenta, Parmesan, Foraged Mushrooms  
Broccoli, Ricotta Salata, Calabrese Chili, Lemon

## Dessert

Chef's selection of 3 seasonal mini desserts

## **\$58 PER PERSON**

Enhance your buffet with additional sides or salads \$5 per person, or additional entrees \$10 per person

# THREE COURSE PLATED DINNER

Includes iced tea and coffee service

Guests must preselect entrees and orders must be received two weeks prior. If preselections are not received  
A \$5pp fee will apply to each entree choice

## TO START

House Sourdough Bread and Butter

### FIRST COURSE | choose one for your event

Classic Caesar, Tomatoes, Sourdough Croutons, Parmesan  
Roasted Beet Salad, Orange, Fennel, Frisee, Smoked Walnuts, Red Wine Vinaigrette  
Spinach Salad, Roasted Tomatoes, Feta, Smoked Walnuts, Red Wine Vinaigrette  
Greek Salad of Marinated Cherry Tomato and Zucchini Salad, Red Onion, Feta  
Mixed Greens Salad, Cucumbers, Tomatoes, Feta, Shaved Carrots, Lemon Vinaigrette

### ENTREES | choose two for your event

Vegetarian option is available upon request

Red Wine Braised Short Rib, Pomme Puree, Brown Butter Brussels Sprouts  
Slow Roasted and Sliced Filet Mignon, Pomme Puree, Creamed Spinach with Gruyere  
Balsamic Glazed Kurobuta Pork Loin, Charred-Lemon Polenta, Agro-Dolce Radicchio  
NY Strip Loin, rosemary fingerling potatoes, broccoli with Calabrese chili and lemon  
Oak Roasted Salmon, Horseradish-Dill Cream, Israeli Couscous with Baby Carrots and Lemon Zest  
Oak Roasted Bone-In Lamb Loin, Chimmichurri, Blistered Baby Yukons \*\$10 supplement  
\*Wild Mushroom Risotto, Parmesan, Herbs  
\*Trenne Pasta, Rostand Eggplant, Bombay Tomato Cream, Ricotta Salata

### DESSERT | choose one for your event

Vanilla Cake, Strawberries, Vanilla Bean Chantilly Cream  
Ricotta Donuts with Mascarpone-Cherry Cream  
Chocolate Chunk Bread Pudding - Vanilla-Bourbon Anglaise

**\$65 PER PERSON**

**FAMILY STYLE OPTION AVAILABLE - \$56 PER PERSON** | Enhance your menu with additional sides for the table - \$5 pp

Enhance your menu with additional sides for \$5ea per person

# ENHANCEMENTS

## OPTIONS

PASTA COURSE | Select One + \$8pp

Cavatelle, Spicy Calabrese Tomato Sauce, Pancetta, Pecorino

Herbed Risotto, Garlic, Parmesan

Trenne, Bombay Safire Tomato Cream, Dill

Fusilli, Basil Pesto, Parmesan

KIDS MEAL | \$15 PER PERSON

Choice Of

Chicken Fingers

Hamburger

Mac N' Cheese

Served With

Fries or Berries

Cookie

Beverage of Choice



# BAR PRICING

## BAR PACKAGES

---

	2 HOUR EVENT	3 HOUR EVENT	4 HOUR EVENT	5 HOUR EVENT
HOUSE	\$30	\$42	\$52	\$60
TEXAS	\$35	\$47	\$57	\$65
PREMIUM	\$38	\$50	\$60	\$68
MINORS	\$8	\$10	\$12	\$15

Minor packages includes one seasonal mocktail or aqua Fresca

## HOSTED BAR SERVICE BASED ON CONSUMPTION | BILLED AT END OF EVENT

---

\$3 Soft Drink | \$6 Beer | \$10 House Wine | \$9 House Spirits | \$10 Texas Spirits | \$12 Premium Spirits

## CASH BAR SERVICE

---

\$4 Soft Drinks | \$7 Beer | \$10 House Wine | \$10 House Spirits | \$11 Texas Spirits | \$13 Premium Spirits

## ADD-ON SIGNATURE COCKTAILS On Consumption

---

PEACH NECTAR - gin, peach, lemon juice, cranberry \$10  
PERFECT MANHATTAN whiskey, dry vermouth, sweet vermouth, bitters \$10  
VODKA HONEYSUCKLE - Tito's Vodka, elderflower, lime juice, pomegranate \$12  
BOULEVARDIER - blended whiskey, Campari, sweet vermouth, bitters \$12  
ITALIAN OLD FASHIONED - Bulleit Bourbon, Averna amaro, bitters, fresh oregano \$12  
FRENCH 76 - Hendrick's Gin, elderflower, lemon juice, cava \$14