

Food *Glorious* Food C a t e r i n g D a l l a s

Buffet Suggestions

Sunset Buffet

Baked Brie en Croûte with Orange Marmalade
Grape Clusters, Dried Fruit,
Spiced Walnuts & Seasonal Berries

Greek Orzo Pasta Salad

Baby Herbs & Rocket Greens
Red & Yellow Grape Tomatoes, Asiago Crisp
Balsamic Vinaigrette and Herb Ranch

Shallot Whipped Potatoes

OR

Roasted New Bliss Potatoes with Herbs

Sautéed Seasonal Vegetables

Chef Performance Carving Station

Rosemary Rubbed Pork Loin
Sweet Onion Marmalade and Bourbon Honey Mustard
Homemade Biscuits

OR

Oven Roasted Turkey Breast
Cranberry Chutney and Pan Gravy
Homemade Biscuits

Additional Chef Performance Stations may be added for an additional fee

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C a t e r i n g D a l l a s

Buffet Suggestions, continued

Mediterranean Buffet

Sculpted Antipasto Display

Elaborate Display of Chef Selected Artisanal Cured Meats
And Chiseled Imported and Domestic Cheeses
Roma Tomato and Mozzarella Salad with Basil Pesto
Grilled Seasonal Vegetables with Balsamic Reduction
Assorted International Olives
Parmesan & Artichoke Fondue
Creamy Roasted Red Pepper Spread
Crackers, Crostini, Lahvosh & Breadsticks
Fresh Seasonal Fruits & Berries
Dried Fruits & Berries
Assorted Roasted Nuts

Traditional Greek Salad
Roasted Red Pepper, Tomato, Cucumber
Olives and Feta Cheese
Lemon-Oregano Vinaigrette

Pasta Station

Fusilli Pasta with Pancetta, Green Peas, Black Pepper and Cream
Bowtie Pasta with Rock Shrimp & Cherry Tomato-Pesto Sauce
Accompanied by Shaved Parmesan Cheese

Chef Performance Carving Station

Herb Crusted Chicken Breast
Lemon Aioli & Spicy Whole Grain Mustard Jus
Soft Rosemary Focaccia Bread

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C a t e r i n g D a l l a s

Buffet Suggestions, continued

Bluebonnet Buffet

Sculpted Antipasto Display

Pecan-crusted Goat Cheese, Chipotle Cheddar, Smoked Gouda and Pepper Jack Cheese
Crackers, Crisps, Lahvosh & Breadsticks

Grilled Mushroom Salad
Fire Roasted Vegetables
Spiced Spanish Olives, Balsamic Braised Pearl Onions

Fresh Seasonal Fruits & Berries
Dried Fruits & Berries
Assorted Roasted Nuts

Roasted Red Pepper and Cilantro Fondue
Black Bean and Roasted Corn Salsa
Cumin-spiked Pita Crisps

Texas Field Green Salad
Sliced Strawberries & Texas Grapefruit, Roasted Pine Nuts and Red Onion Rings
Jalapeño-Citrus Vinaigrette

Hill Country Hash Brown Casserole
OR
Buttermilk Smashed Potatoes

Chef Performance Station

Lightly Smoked Filet of Beef, hand-carved tableside
Cheddar Cheese and Scallion Grits
Garlic Spinach
Mini Cornbread Muffins and Buttermilk Biscuits

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