

Food *Glorious* Food

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

Seated Dinner Suggestions

All Menus include choice of first course, entrée, dessert and coffee service,
Fresh baked rolls, crisps and sweet cream butter.

Soups

Chilled Avocado Vichyssoise
Sweet Crab and Herb Oil

French Onion Soup
Gruyere and Brioche Crouton

Tomato Basil Soup
Black Olive Tapanade Crostini

Potato - Leek Soup
Caramelized Leeks and Smoked Chicken

Housemade Minestrone

Salads

Spinach Leaves with Assorted Citrus Segments, Quail Egg, Crispy Pancetta
Red Wine Vinaigrette

Caesar Salad with Hearts of Romaine and Baby Red Romaine
Polenta Croutons, Anchovy Stuffed Olives and Shaved Pecorino

Tender Lettuces with Hearts of Palm, Tomato Confit
Oregano-Feta Vinaigrette

The Wedge
Boston Bibb Lettuce Wedge with Red Onions and Cherry Tomatoes
Creamy Roquefort Dressing

Almond Crusted Brie and Fresh Raspberries over Mixed Greens
Dried Fig Vinaigrette

Spring Greens Bouquet Salad
Red and Yellow Tomato Tower with Mozzarella and Basil Pesto Vinaigrette

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First Courses

(Available as an upgraded First Course – ask Sales Associate)

Smoked Duck Breast
Lentil Salad

Tomato and Brie Tart Tatin
Petit Herb Salad

Beef Carpaccio
Arugula, Shaved Pecorino and Lemon Truffle Oil

Asian Tuna Tartare
Spicy Mango Relish and Wonton Shreds

Wild Mushroom Strudel
Red Pepper Coulis and Basil Oil

Maryland Crab Cakes
Smoked Pepper Butter

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Seated Dinner Suggestions, continued

Entrees

Seafood

Herb Crusted Salmon
Chardonnay and Lemon – Thyme Braised Fennel
Steamed Dill Potatoes

Grilled Mahi-Mahi
Cannellini Bean Puree and Tomato-Olive Caponata

Butter Poached Lobster Tail with Saffron Beurre Blanc
Lemon-scented Swiss Chard, Squash Cous Cous

Roasted Sea Bass
Artichoke Sauce, Crisp Potato Threads and Seasonal Vegetables

Grilled Sea Scallops
Potato-Crab Risotto, Blood Orange Sauce and Basil Essence

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Seated Dinner Suggestions, continued

Poultry

Coq au Vin with Wild Mushrooms and Pearl Onions
Mashed Horseradish Potatoes

Wok Seared Five-Spice Duck Breast
Vegetable Stir-Fry, Soba Noodles and Spicy Peanut Sauce

Chicken Saltimbocca
Haricot Verts, Herbed Orzo, Tomato Confit and Balsamic Reduction

Pork

Mustard Glazed Pork Tenderloin
Savory Rosemary-Goat Cheese Bread Pudding
Butternut Squash and Mustard-Pork Demi

Polynesian Pork Kabob
Curried Rice Pilaf, Wok Fried Vegetables and Tropical Fruit Relish

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Seated Dinner Suggestions, continued

Beef

Grilled Filet of Beef
Roasted Golden Beet and Cambazola Stack and Garlic Spinach

Achiote Rubbed Beef Tenderloin
Poblano Mashed Potatoes, Sofrito and Seasonal Vegetables

Red-Wine Braised Short Rib
Mascarpone Polenta, Garlic Spinach and Root Vegetable Brunoise

Grilled Cowboy Steak (requires large plate)
Truffle Creamed Spinach, Crispy Giant Onion Ring
Bearnaise Sauce

Veal Chop Marsala
Wild Mushroom Risotto and Sautéed Zucchini

Vegetarian Selections

Butternut Squash Ravioli
Pinenuts and Light Brown Butter Sauce

Eggplant Ratatouille Wrapped in Puff Pastry
Trio of Sauces

****Our chef is also pleased to create a duet plate specifically for your event****

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Seated Dinner Suggestions, continued

Desserts

Warm French Apple Tart with Gianduja Gelato

Flourless Chocolate Cake with Pistachio Gelato and Tart Cherry Compote

Tiramisu Cake with Mocha and Vanilla Bean Cream Anglaise

Napoleon of Passion Fruit Cream with Raspberries and White Chocolate Sauce

White Chocolate and Dried Cherry Bread Pudding with Amaretto Crème Anglaise

Maple Crème Brulee with Apricot-Cinnamon Compote

Seasonal Sorbets with Sugar Cookie and Fresh Berries

Self Serve Coffee Station

Freshly Brewed Regular and Decaf Coffee

Freshly Whipped Cream

Rock Candy Stirrers

Chocolate Swizzle Sticks

Cinnamon Sugar