

Pre-Fixe Menu

Here are a few examples of our pre-fixe menu packages. The menu can be changed custom to you and your guests needs. Prices are subject to change depending on your modifications.

On the date of the event your guests will get to select from the choices listed on the menu that you have selected. This allows you to cater to your guests' dietary restrictions and/or food allergies. Vegetarian or Vegan options can be added to any menu as well.

Please note: Modifications to menu items during the event can be refused for groups of 16 guests or larger.

Final menu selections need to be selected 10 days before your event.

Dinner Menu 1

\$55

Appetizer

Mixed Green Salad
cherry tomatoes, radishes, lemon
vinaigrette

or

Sherried Wild Mushroom Soup
blue cheese toast

Entrée

Braised Short Rib
creamy polenta, grilled kale, root
vegetables

Red Corn Enchiladas
smoked chicken, corn pudding,
cream, green beans

Farfalle Pasta
brussels sprouts leaves, roasted
piquillo pepper, butternut squash,
cream

Dessert

Vanilla Crème Brulee

Dinner Menu 2

\$65

Appetizer

Mixed Green Salad
cherry tomatoes, radishes, lemon
vinaigrette

or

Tortilla Soup
smoked chicken, roasted tomato,
cream, avocado, tortilla strips

Entrée

Grilled Ribeye
truffled hasselback potato,
blistered shishito peppers,
maitake mushrooms,
red wine reduction

Shrimp & Grits
green onion, crispy leeks
Jalapeno Fettuccini
chicken, tomatoes, black beans,
cilantro

Vegetarian Platter
seasonal vegetable platter

Desserts

Vanilla Crème Brulee
Chocolate Cake

Dinner Menu 3

\$75

Appetizers

Gulf Coast Gumbo

shrimp, oysters, fish, okra, dark red-brown roux

or

Mixed Green Salad

cherry tomatoes, radishes, lemon vinaigrette

Entrée

Pan Seared Striped Bass

charred tomato and roasted garlic court bouillon

Braised Lamb Shank

toasted Israeli couscous, deeply roasted vegetables, pan drippings

Pan Roasted Duck

sweet potato terrine, French green beans, black fig cognac sauce, crispy shallots

Eggplant Pappardelle

roasted tomatoes, basil pesto, shaved parmesan

Dessert

Bread Pudding

Apple Pie Crostata

Dinner Menu 4

\$100

Appetizers

Wedge Salad

iceberg wedges, bacon, tomato, crispy shallots, creamy blue cheese dressing, cheese crumbles

or

Gulf Coast Gumbo

shrimp, oysters, fish, okra, dark red-brown roux

Entrée

Grilled Ribeye

truffled hasselback potato, blistered shishito peppers, maitake mushrooms, red wine reduction

Pan Seared Scallops

butternut squash risotto, red curry carrot reduction

Red Corn Chicken Enchiladas

smoked chicken, corn pudding, cream, green beans

Pan Roasted Duck

sweet potato terrine, French green beans, black fig cognac sauce, crispy shallots

Bucatini with Spicy Crab

lump crab meat, wild mushroom, roasted garlic, spicy lemon gremolata

Continued

Desserts

Apple Pie Crostata

Chocolate Cake