



RECEPTION MENUS

hors d'oeuvres

cool bacon & roasted scallion dip

mimolette, sour cream, sweet potato chips, yucca chips, yukon potato chips

warm ancho barbeque chicken dip

roasted corn, black beans, jalapeno, cream cheese, cilantro, pico de gallo, crispy tortilla chips

assorted sashimi, sushi & california rolls

wasabi, soy sauce, pickled ginger, carrot & beet threads, chopsticks

grilled red onion pizza

chicken fennel sausage, sun dried tomato pesto, dallas mozzarella, herb salad

roasted beet & parmesan flatbread

chervil pistou, pickled shallots, oven dried cherry tomatoes, toasted walnuts

grilled lamb loin & oaxaca cheese nacho

mint jalapeno salsa, tecate black bean paste, spring radish slaw

wild mushroom & manchego quesadilla

grilled red onion, spinach, epazote, chipotle sour cream

salt & pepper lamb loin mini sandwich

marinate artichokes, feta, rosemary roll



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micro food bars

(CHEF ATTENDED)

mini masa harina crusted catfish taco

corn & flour tortillas, roasted jalapeno remoulade, charred tomatillo salsa, guacamole, shaved red cabbage, pico de gallo, queso fresco, lime sour cream

housemade corn beef & braised cabbage

spring root vegetables, natural jus, dijon mustard

mini pastries

palmier chocolate dipped

coke float "shot" housemade vanilla ice cream

florentine square chocolate dipped

snowball coconut

minicake chocolate, honeybee buttercream