



RECEPTION MENUS

hors d'oeuvres

avocado & corn dip

local yukon potato chips

fire roasted tomatillo salsa

cilantro, crispy tortilla chips

deviled goose egg

house cured salmon, crème fraiche

roasted red grape bruschetta

extra virgin olive oil, texas goat cheese, chervil

herb semolina anne toast

tomato salad, roasted garlic

honeydew & jicama spring roll

blueberries, wild arugula, lemon sushi vinegar

grilled portabello "pizza"

prosciutto ham, thyme marinated cherry tomatoes, roasted garlic, basil pesto, parmesan

grilled chicken & roasted pepper quesadilla

white cheddar, fire charred corn salad, lime sour cream

bbq beef tenderloin sandwich

citrus barbeque sauce, grilled jicama slaw



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micro food bars

(CHEF ATTENDED)

mini hamburgers

kobe beef, yeast buns, mimolette, goat cheese, swiss, caramelized onions, tomatoes, lettuce, assorted homemade pickles, guacamole, crisp applewood bacon, mustard, ketchup, herb mayonnaise, citrus barbeque

french fries

kennebec potatoes, wooden cups, truffle oil, sea salt, mustard, ketchup, herb mayonnaise, spicy ketchup

mini pastries

colorful cows strawberry, blueberry or mint, vanilla ice cream

vanilla cupcakes chocolate marshmallow

mini cones lavender honey ice cream

tartelette orange chiffon

blackberry red wine gelatin white chocolate

summer fruit shot prosecco pour over