



1103 South Shepherd, Houston TX, 77019 Tel: 713-521-2239 Fax: 713-520-5724

Party Menus Spring '08
Dinner Menus

Dinner Menu Option 1

First Course

Fried Green Tomato Salad

Main Course

Red Corn Enchiladas

Stuffed with smoked chicken and diced potatoes and topped with queso blanco and tomatillo sauces served with corn pudding and sautéed green beans

Pecan Crusted Chicken

Over red bell pepper cream sauce with garlic mashed potatoes and sautéed spinach

Meatloaf Tower

Over port wine mushroom gravy with garlic mashed potatoes and sautéed spinach

Vegetarian Platter

Corn pudding, sweet potato gratin, sautéed green beans, stuffed red pepper, whipped butternut squash, pureed cauliflower, and spinach salad with lentils

Dessert

Seasonal Sorbet

\$36.00 per person excluding tax and gratuity

Dinner Menu Option 2

First Course

Traditional Caesar Salad
Roasted Tomato Soup

Main Course

Roasted Chicken Breast

Stuffed with mushrooms and goat cheese and served with French lentils and aromatic root vegetables

Sautéed Garlic Shrimp

Over stone ground cheese grits with green beans

Pepper Crusted Short Ribs

Served with cipolini onions, mushrooms, carrots and smashed rosemary potatoes

Jalapeno Fettuccine

With grilled chicken, black beans, tomato, and cilantro in a butter sauce

Dessert

Dark Chocolate Cake with Chocolate Ice Cream

Vanilla and Ginger Crème Brulee

\$42.00 per person excluding tax and gratuity



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Dinner Menu Option 3

Appetizer Platters

Lump Crab Cakes with Red Pepper Buerre Blanc
Grilled Flatbread
Duck Spring Rolls

Salad

Fried Green Tomato Salad

Main Course

Roasted Chicken Breast

Stuffed with mushrooms and goat cheese and served
with French lentils and aromatic root vegetables

Ribeye Steak

Grilled Ribeye with salsa verde, roasted tomato and
chunky fries

Rainbow Trout

Crusted with crushed hazelnuts and pan seared,
served with vegetable terrine and salsa verde dressing

Caramelized Sea Scallops

Over sautéed greens and creamy cauliflower puree with
crispy leeks

Dessert

Dark Chocolate Cake with Chocolate Ice Cream
Vanilla and Ginger Crème Brulee
Bread Pudding

\$48.00 per person excluding tax and gratuity

Dinner Menu Option 4

Appetizer Platter

Lump Crab Cakes with Red Pepper Buerre Blanc
Grilled Flatbread
Duck Spring Rolls

Second Course

Roasted Tomato Soup
Mache Salad

Third Course

Shellfish Risotto

With lobster, crab, shrimp, scallops, mussels, and clams

Crispy Pan Seared Duck Breast

And braised leg in a orange scented reduction with
whipped butternut squash, spinach and figs

Pan Seared Grouper

with crabmeat cherry tomato vinaigrette and served with
roasted potatoes

Grilled Beef Tenderloin

Over a portobello mushroom with creamy spinach and
maple bourbon sauce

Dessert

Dark Chocolate Cake with Chocolate Ice Cream
Vanilla and Ginger Crème Brulee
Bread Pudding

\$53.00 per person excluding tax and gratuity