



## Sample Menu

# FALL

### Small Bites

Belgian Endive with Apple, Pork Belly & White Cheddar

Pumpkin Soup Shooter with Maple Crème

Acorn Squash Gulf Crab Cake with Cilantro Aioli

Heirloom Corn Beignet with Roasted Jalapeño

Duck Ravioli with Fig & Tarragon

### Buffet

Kale Salad with Roasted Pumpkin, Candy Pecan & Pomegranate Vinaigrette

Roasted Sweet Potato with Sage

Sweet Corn Succotash

Garlic Green Beans

Saison Beer Smoked Pork Shoulder with Honey Mustard Sauce

### 5-Course Plated

Kale Salad with Roasted Pumpkin, Pomegranate & Toasted Pumpkin Seed  
Vinaigrette

Butternut Squash Dumpling with Scotch Bonnet Sauce, Avocado & Thai Basil

Braised Pork Belly with Apple & Kölsch Beer Mustard

Acorn Squash Soufflé with Belgian Curry Oyster & Bartlett Pear

Pumpkin Bread Pudding



## Sample Menu

# WINTER

### Passed Apps

Sweet Potato Beignet with Ancho Pepper Aioli

Chestnut Soup 'Shooter' with Maple Cream

Salmon Gravlax with Champagne Mustard, Fennel Slaw & Rye Toast

Chicken Rillet with Orange Reduction & Brioche Toast

Apple Braised Pork Shoulder with Puff Pastry & Granbury Gold Gouda Cheese

### Buffet

Spinach Salad with Radish, Gold Beet & Carrot Vinaigrette

Roasted Root Vegetables

Fire Roasted Broccoli

Beef Short Rib with Oyster Mushroom & Barrel Aged Beer Reduction

Carrot Cake with Orange Butter Cream & Candy Pecan Crumble

### Plated

Roasted Beet with Carrot Purée, Turmeric, Cilantro & Fresh Grapefruit

Smoked Gulf Oyster with Black Garlic Mignonette

Wild Duck with Fennel Purée with Chicory & Orange Gastrique

Wagyu Beef Strip Loin with Sweet & Sour Brussel Sprouts & Sweet Potato Purée

Tangerine Tart with Mexican Vanilla Custard & Chocolate Ganache



## Sample Menu

# SPRING

### Passed Appetizers

Cucumber Salad with Yellow Tomato Sorbet, Pickled Strawberry & Fresh Dill

Zucchini Beignets with Cold Smoked Tomato Jam

Smoked Boar Sausage with Beer Mustard & Sauerkraut

Grilled Gulf Shrimp with Cilantro Aioli, Pickled Radish & Baby Romaine Lettuce

Beer Braised Chicken with Grilled Spring Onion, Wild Dewberry & Brioche Toast

### Buffet

Vista Garden Salad with Carrot Vinaigrette, Corn Bread & Honey Butter

Grilled Zucchini

Roasted Garlic Green Beans

Smoked Pork Loin with Charred Green Tomato Sauce

Strawberry Panna Cotta

### Plated Dinner

Fried Goat Cheese with Compressed Beet, Blackberry, Radish & Spring Onion

Chilled Green Garlic Soup with Baby Asparagus & Tarragon

Gulf Crab with Pickled Green Tomato, Basil & Carrot Purée

Smoked Rabbit Roulade with Oyster Mushroom, Swiss Chard & Saison Rabbit Glace

Mint Ice Cream with Wild Berries, Candy Pecan, Jalapeño & Thai Basil



## Sample Menu

# SUMMER

## Passed Apps

Fresh Peach with Goat Chèvre, Mint & Sourdough Toast

Chicken Skin Crackling with Chicken Liver Mousse & Blackberry Preserve

Fried Green Tomato with Basil Aioli & Radish

Smoked Belgian Sausage with Grilled Italian Pepper & Kölsch Beer Mustard

Fried Shishito Peppers with Cilantro Vinaigrette

## 5-Course Plated

Fried Green Tomato with Basil Mayonnaise & Fresh Peach

Fresh Heirloom Tomato, Sun Gold Tomato Vinaigrette, Fresh Goat Cheese & Cucumber

Gulf Red Fish with Summer Squash & Italian Sweet Peppers

Smoked Pork Loin with Honey Coriander Glaze, Green Bean & Fried Onions

Strawberry Sorbet with Black Plum, Candied Pecan, Thai Basil & Fresh Jalapeño

## Buffet Menu

Corn Bread with Honey Butter

Vista Garden Salad with Beet, Radish, Goat Cheese & Spring Onion Vinaigrette

Roasted Summer Squash with Green Beans & Herb Pesto

Green Garlic Rice

Smoked Pork Tenderloin & Saison Honey Reduction

Hill Country Peach Cobbler