Private Event Lunch Menus

Winter & Spring 2020
$25 per guest

STARTER, CHOICE OF

BUTTER BEAN HUMMUS
Feta, Hazelnut Dukkah, Crostini, Olive Oil

TX STRAWBERRIES & KALE
Avocado, Cashews, Goat Cheese, Miso - Tahini Vinaigrette

DEVILS ON HORSEBACK
Medjool Dates, Smokey Blue, Bacon, Balsamic, Pistachio

ENTREES, CHOICE OF

ANGUS BURGER
Whole Wheat Bun, Provolone, Charred Tomato Relish, Bread & Butter Pickles, Lettuce, Red Onion

RAINBOW TROUT
Tomato Salsa Veracruz, Jalapeño, Olives, Capers, Soft Cooked Onions

MUSHROOM STROGANOFF
Campanelle Pasta, Roast Mushrooms, Dill, Crème Fraiche

WOOD GRILLED CHICKEN BREAST
Spanish Rice, Gaeta Olives, Fresno Chili, Peas, Lemon, Achiote

FALAFEL FATToush
Radish, Cucumber, Tomato, Romaine, Feta, Everything Crostini, Lemon - Garlic Vinaigrette, Sumac

Pricing excludes 8.25% tax & 20% gratuity
$35 per guest

**FAMILY STYLE APPETIZERS**

BUTTER BEAN HUMMUS  
Feta, Hazelnut Dukkah, Crostini, Olive Oil

INDIANOLA SOURDOUGH  
Spanish Romesco, Olive Oil

**ENTREES, CHOICE OF**

ANGUS BURGER  
Whole Wheat Bun, Provolone, Charred Tomato Relish, Bread & Butter Pickles, Lettuce, Red Onion

RAINBOW TROUT  
Tomato Salsa Veracruz, Jalapeño, Olives, Capers, Soft Cooked Onions

MUSHROOM STROGANOFF  
Campanelle Pasta, Roast Mushrooms, Dill, Crème Fraîche

WOOD GRILLED CHICKEN BREAST  
Spanish Rice, Gaeta Olives, Fresno Chili, Peas, Lemon, Achiote

CRISPY CHICKEN CAESAR  
Frisée, Romaine, Parmesan, Za’atar, Charred Lemon, Caesar Dressing

**DESSERT, CHOICE OF**

CA PHE SU DA TRES LECHES  
Pecan Crumble, Goat’s Milk Caramel

CLASSIC CHOCOLATE CAKE  
Decadent Chocolate Cake, Chocolate Cream Icing

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Pricing excludes 8.25% tax & 20% gratuity
$45 per guest

FAMILY STYLE APPETIZERS

SLOW COOKED PORK RIBS
Fermented Chili, Pickled Radish, Thai Basil

RICOTTA GRAPE TOAST
Toasted Sourdough, Goat’s Milk Ricotta, Sultana’s, Mint, Sunflower Seeds

ENTREES, CHOICE OF

ANGUS BURGER
Whole Wheat Bun, Provolone, Charred Tomato Relish, Bread & Butter Pickles, Lettuce, Red Onion

RAINBOW TROUT
Tomato Salsa Veracruz, Jalapeño, Olives, Capers, Soft Cooked Onions

MUSHROOM STROGANOFF
Campanelle Pasta, Roast Mushrooms, Dill, Crème Fraîche

WOOD GRILLED CHICKEN BREAST
Spanish Rice, Gaeta Olives, Fresno Chili, Peas, Lemon, Achiote

GRILLED CHICKEN SALAD
Tx Strawberries, Curly Kale, Avocado, Cashews, Goat Cheese, Miso - Tahini Vinaigrette

DESSERT, CHOICE OF

CHOCOLATE INDULGENCE
Flourless Chocolate Cake, Crème Fraîche, Maldon Salt, Orange

FRIED APPLE PIES
Cinnamon Sugar, Cranberry, Pumpkin – Gingersnap Gelato

Pricing excludes 8.25% tax & 20% gratuity
$50.00 per guest

FAMILY STYLE APPETIZERS

BRUSSELS SPROUTS
Pecorino Romano, Salsa Verde, Toasted Almonds

CRISPY DUCK WINGS
Fried Garlic, Fresno Chili, Herbs

ENTREES, CHOICE OF

RAINBOW TROUT
Tomato Salsa Veracruz, Jalapeño, Olives, Capers, Soft Cooked Onions

44 FARMS BRAISED SHORT RIB
Cauliflower Mash, Mushroom Ragout, Salsa Verde

MUSHROOM STROGANOFF
Campanelle Pasta, Roast Mushrooms, Dill, Crème Fraîche

WOOD GRILLED CHICKEN BREAST
Spanish Rice, Gaeta Olives, Fresno Chili, Peas, Lemon, Achiote

GRILLED WILD GULF SHRIMP CHOP SALAD
Smoked Bacon, Blue Cheese, Avocado, Deviled Eggs, Charred Tomatoes, Red Wine Vinaigrette

FAMILY STYLE SIDE

DELICATA SQUASH
Walnut Pesto, Maple Fish Sauce, Sage

DESSERT, CHOICE OF

CHOCOLATE INDULGENCE
Flourless Chocolate Cake, Crème Fraîche, Maldon Salt, Orange

STRawberry CHIFFON PIE
Graham Cracker Crust, White Chocolate Crunch, Whipped Cream

Pricing excludes 8.25% tax & 20% gratuity
$65.00 per guest

**FAMILY STYLE APPETIZERS**

**BLUE CRAB IMPERIAL**  
Chesapeake Bay, Lemon, Dijon Mustard, Saltine Crackers

**CRISPY DUCK WINGS**  
Fried Garlic, Fresno Chili, Herbs

**BARBEQUE SHRIMP**  
Wild Gulf Shrimp, Fatback Bacon, Scallion – Chili Butter, Toasted Sourdough

**ENTREES, CHOICE OF**

**WOOD GRILLED CHICKEN BREAST**  
Spanish Rice, Gaeta Olives, Fresno Chili, Peas, Lemon, Achiote

**GULF RED SNAPPER YUCATAN**  
Field Pea & Hominy Pozole, Radish, Lime, Cilantro

**HERITAGE PORK CHOP**  
Sweet Potato Puree, Delicata Squash, Brussels Sprouts, Sage, Brown Butter

**44 FARMS BRAISED SHORT RIB**  
Cauliflower Mash, Mushroom Ragout, Salsa Verde

**BLACKENED CAULIFLOWER**  
Butterbean Hummus, Curried Giardiniera, Feta, Scallions

**FAMILY STYLE SIDE**

**DELICATA SQUASH**  
Walnut Pesto, Maple Fish Sauce, Sage

**CHARRED CARROTS**  
Green Goddess, Pickled Trinity, Crispy Quinoa

**DESSERT, CHOICE OF**

**CHOCOLATE INDULGENCE**  
Flourless Chocolate Cake, Crème Fraîche, Maldon Salt, Orange

**STRAWBERRY CHIFFON PIE**  
Graham Cracker Crust, White Chocolate Crunch, Whipped Cream

**FRIED APPLE PIES**  
Cinnamon Sugar, Cranberry, Pumpkin – Gingersnap Gelato

Pricing excludes 8.25% tax & 20% gratuity