

CATERING MENUS

HORS D' OEUVRES

[COLD PASS OR STATION]

- ✘ Coconut ceviche with plantain chips // \$8.5
- ✘ Smoked scottish salmon on brioche toast // \$7.5
- ✘ Gulf shrimp cocktail // \$9.5
- ✘ Marinated jumbo lumb crabmeat salad // \$9.5
- ✘ Tomato basil crostini // \$4.5
- ✘ Maytag Blue Cheese, belgian endive & walnuts // \$5.5
- ✘ Spicy tuna tartar on crisp wontons // \$8.5
- ✘ Goat cheese mousse with ratatouille // \$5
- ✘ Gougers with salmon mousse & smoked paprika // \$6
- ✘ Mini pork bbq sandwich with cider sauce // \$6
- ✘ Caviar & new potatoes // \$12
- ✘ Mini -lobster roll // \$10.5

[HOT PASS OR STATION]

- ✘ Beef short ribs tartlets // \$9.5
- ✘ Arepas with carnitas & chili verde // \$6.5
- ✘ Crab cakes with spicy guacamole // \$9
- ✘ Fried Gulf Shrimp with jalapeño tartar sauce // \$9.5
- ✘ Gougere hamburgers // \$7.5
- ✘ Mushroom risotto fritters // \$7
- ✘ Smoked quail skewers with mustard vinaigrette // \$9.5
- ✘ Grilled flatbread with caramelized onions, bacon & crème fraiche // \$5
- ✘ Tortilla Soup served in espresso shots // \$4.5
- ✘ Pulled rotisserie chicken with crisp corn tortillas // \$5.5
- ✘ Fried oysters with green tomatoes & remoulade // \$9.5
- ✘ Johnny cakes with duck & sage // \$7

[SWEETS]

- ✘ Mini Dessert Sampler (mini pecan pie +mini lemon tart + passion fruit vacherin)// \$8.5
- ✘ Chocolate éclair// \$5.5
- ✘ Home-made cookies // \$5

PRICES ARE BASED PER PERSON// exclusive of tax & gratuity

ROTISSERIE DINNER//FAMILY STYLE

ROTISSERIE DINNER // \$75 PER PERSON [EXCLUSIVE OF TAX & GRATUITY]

CHOICE OF 3 SALADS

- ✘ Arugula salad with shaved fennel, dried cherries & spiced pecans
- ✘ Apple salad with blue cheese, chicory & mustard vinaigrette
- ✘ Tomatoes, avocado & olive oil
- ✘ Watercress, shaved pears, walnuts & parmesan
- ✘ Frisee, bacon, parsley & poached eggs

ENTRÉE

- ✘ Rotisserie clams with house-made chorizo
- ✘ Whole salmon butchered in kitchen & present prepared
- ✘ Carving board display: chicken, lamb, pork & beef
- ✘ Vegetables du chef
- ✘ Rotisserie potatoes

DESSERT

- ✘ Seasonal fruit with sweet balsamic
- ✘ Seasonal cobbler
- ✘ Chocolate cream pie

FAMILY STYLE ON THE PARK // \$90 PER PERSON

Antipasto Platter: prosciutto, pate, salami, assorted sausages, marmalades, roasted vegetables, assortment of Texas cheeses & toasts

[CHOICE OF ONE PASTA]

- ✘ Trofie pasta with short ribs & mushrooms
- ✘ Fettuccini with red shrimp & arugula
- ✘ Pappardelle with market vegetables & herbs

ENTRÉE:

ROTISSERIE BOARD COMBINATION [CHOICE OF 3]

Chicken, lamb leg, pork loin, pork shoulder, beef roast, beef filet, squab, pheasant, grouse, venison, bison roast, whole rabbit, elk loin, veal rack

VEGETABLES & STARCH [CHOICE OF 3]

- ✘ Peas & pancetta
- ✘ Curried, cauliflower & dried currants
- ✘ Carrots & cumin
- ✘ Spicy sauteed greens
- ✘ Harvest beans, shallots & almonds
- ✘ Broccoli & horseradish
- ✘ Roast pumpkin with brown sugar
- ✘ Mashed russets
- ✘ Root vegetables & thyme
- ✘ Roasted brussels sprouts with bacon
- ✘ Roasted beets and orange zest

DESSERTS

- ✘ Ricotta cheesecake with strawberries
- ✘ Fresh fruit tart
- ✘ Chocolate torte with crème fraiche

ROTISSERIE BOARD SAMPLE MENU // \$75 PP

Antipasto Platter



Fettuccini w/ Red Shrimp & Arugula



Chicken // Beef Roast // Veal Rack
Peas & pancetta // Broccoli & horseradish // Mashed russets



Ricotta cheesecake w/ strawberries

Fresh fruit tart

Chocolate torte w/ crème fraiche

CHEF DINNER SERIES // \$100 PER PERSON [EXCLUSIVE OF TAX & GRATUITY]

WINE PAIRING DINNER // \$150 PER PERSON [EXCLUSIVE OF TAX & GRATUITY]

APPETIZER [CHOICE OF 2]

- ✘ Grilled sardines, frisee, blood orange
- ✘ Crisp artichokes hearts, tapenade
- ✘ Chicken liver toasts, accompanied by a home-made fig jam
- ✘ Duck meatballs, accompanied by a home-made mustard sauce
- ✘ Sweetbread nuggets, & Ranch dressing
- ✘ Grilled octopus, potatoes & parsley
- ✘ Smoked Texas quail & baby turnips & corn
- ✘ Clams, chorizo & saffron
- ✘ Confit duck gizzards, roasted shallots and thyme
- ✘ Salt cod fritters, romesco sauce
- ✘ Fresh fish crudo, lime & garlic
- ✘ Whole roasted foie gras, sage & local honey

FISH STARTER [CHOICE 2]

- ✘ Red fish in banana leaf
- ✘ Soft shell crabs, jalapeño slaw
- ✘ Stripped bass, brussels sprouts, pancetta & apples
- ✘ Diver scallops, roasted parsnips & aged balsamic
- ✘ Maine lobster, hazelnuts, watercress
- ✘ Fish & shellfish paella
- ✘ Gulf snapper, fennel, roast sweet peppers & artichokes
- ✘ Fresh Hawaiian catch, melted leeks, white wine
- ✘ Tuna, oxtails & onions

PASTA [CHOICE OF 2]

- ✘ Short rib ravioli, tomatoes & arugula
- ✘ Wild mushroom risotto
- ✘ Asparagus & artichoke risotto
- ✘ Rice pilaf, peas & pancetta
- ✘ Fettuccini, tomatoes, basil & extra virgin olive oil
- ✘ Toasted linguini with clams
- ✘ Fava beans tortellini with shrimp & chili
- ✘ Lasagna noodles, stewed rabbit

ENTRÉE [CHOICE OF 2]

- ✘ Lamb rack with fennel & olives
- ✘ Texas venison with butternut squash & chestnuts
- ✘ Beef shortribs, garlic potatoes
- ✘ Roast squab, creamy polenta
- ✘ Braised duck legs, swiss chard & roasted shallots
- ✘ Pork rack, grilled apples & collards
- ✘ Rotisserie guinea fowl, black truffle butter
- ✘ Stewed alligator macque choux
- ✘ Whole roasted duck, fingerling potatoes & rosemary
- ✘ Bone-in prime rib with wild mushrooms & spicy greens

DESSERT [CHOICE OF 2]

- ✘ Butterscotch flan with fresh berries
- ✘ Ricotta cheesecake with spiced blueberries
- ✘ Chocolate hazelnut cake with coffee cream
- ✘ Key lime pie & meringue
- ✘ Vanilla panna cotta with orange syrup
- ✘ Meyer lemon crème brûlée
- ✘ Blackberry strudel, pistachio custard
- ✘ Honey spiced cake, black plums
- ✘ Chocolate pecan pie, topped with a bourbon sauce

CHEF DINNER SAMPLE MENU // \$100 PP

Crisp artichokes hearts, tapenade
Smoked Texas quail & baby turnips & corn



Fresh Hawaiian catch, melted leeks & white wine
Diver scallops, roasted parsnips & aged balsamic



Wild mushroom risotto
Fetuccini, tomatoes, basil & extra virgin olive oil



Braised Duck legs, Swiss chard & roasted shallots
Bone-in prime rib w/ wild mushrooms & spicy greens



Ricotta cheesecake w/ spiced blueberries
Chocolate Pecan Pie w/ Bourbon sauce

3 COURSE DINNER // \$45 PER PERSON [EXCLUSIVE OF TAX & GRATUITY]

1ST COURSE [SELECT ONE]

- ✦ Caesar Salad
- ✦ Grove Green Salad

2ND COURSE [SELECT ONE]

- ✦ Salmon with jumbo asparagus & ratatouille vinaigrette
- ✦ Rotisserie chicken with fingerline potatoes and herb jus
- ✦ Beef filet with potato gratin and seasonal mushrooms (\$10 supplement)
*There would be a \$10 surcharge per person if two or more choices are selected.

3RD COURSE [SELECT ONE]

- ✦ Butterscotch flan fresh berries
- ✦ Hazelnut fudge brownies with ice-cream

5 COURSE DINNER // \$60 PER PERSON [EXCLUSIVE OF TAX & GRATUITY]

1ST COURSE [SELECT ONE]

- ✦ Shrimp cocktail
- ✦ Crab cakes

2ND COURSE [SELECT ONE]

- ✦ Caesar Salad
- ✦ Grove Green Salad

3RD COURSE [SELECT ONE]

- ✦ Soup of the day
- ✦ Grove Tortilla Soup

4TH COURSE [SELECT ONE]

- ✦ Salmon with jumbo asparagus and ratatouille vinaigrette
- ✦ Rotisserie chicken with fingerline potatoes and herb jus
- ✦ Beef filet with potato gratin and seasonal mushrooms (\$10 supplement)
*There would be a \$10 surcharge per person if two or more choices are selected.

5TH COURSE [SELECT ONE]

- ✦ Butterscotch flan with fresh berries
- ✦ Hazelnuts fudge brownies with ice-cream

THREE COURSE SAMPLE MENU // \$45 PP

Caesar Salad



Rotisserie Chicken w/ fingerline potatoes & herb jus



Hazelnut Fudge Brownies w/ icecream

FIVE COURSE SAMPLE MENU// \$70 PP

Shrimp Cocktail



Grove Green Salad



Grove Tortilla Soup



Beef filet w/ potato gratin & seasonal mushrooms



Butterscotch flan w/ fresh berries

TEXAS STEAK HOUSE DINNER // \$65 PER PERSON [EXCLUSIVE OF TAX & GRATUITY]




1ST COURSE

Gulf Coast Shrimp Cocktail

2ND COURSE

Iceberg wedge with blue cheese and smoked bacon

3RD COURSE [SELECT ONE] // ACCOMPANIED BY JUMBO ASPARAGUS AND AU GRATIN POTATOES

-  8 oz Filet
-  14 oz Rib-eye steak
-  14 oz NY strip

*There would be a \$10 surcharge per person if two or more choices are selected.

4TH COURSE




Pecan pie with Bourbon sauce

GULF COAST SEAFOOD DINNER // \$65 PER PERSON [EXCLUSIVE OF TAX & GRATUITY]

1ST COURSE


-  Jumbo crabmeat cake with spicy remoulade
-  Gulf shrimp with Mississippi grits

2ND COURSE [SELECT ONE]

-  Roasted redfish with black eyed peas
-  Broiled flounder with browned butter, lemon & salt
-  Whole rotisserie snapper with onion and pepper relish

*There would be a \$10 surcharge per person if two or more choices are selected.

3RD COURSE

-  Key lime pie

TEXAS STYLE SAMPLE MENU // \$65 PP

Gulf Coast Shrimp Cocktail



Iceberg Wedge w/ blue cheese & smoked bacon



Rib-eye Steak [14oz]



Pecan Pie w/ Bourbon Sauce

GULF COAST SAMPLE MENU // \$65 PP

Jumbo crabmeat cake w/ spicy remoulade



Broiled flounder w/ browned butter, lemon & salt
Jumbo asparagus & au gratin potatoes



Key lime pie

BUFFET 1 // \$50 PER PERSON [EXCLUSIVE OF TAXES AND GRATUITY]

- ✘ Choice of one salad
- ✘ Choice of two vegetables
- ✘ Choice of one meat
- ✘ Choice one fish or shellfish
- ✘ Choice of one dessert

BUFFET 2 // \$65 PER PERSON [EXCLUSIVE OF TAXES AND GRATUITY]

- ✘ Choice of 2 salads
- ✘ Choice of 3 vegetables
- ✘ Choice of one meat
- ✘ Choice of one fish or shellfish
- ✘ Choice of one dessert

BUFFET 3 // \$80 PER PERSON [EXCLUSIVE OF TAXES AND GRATUITY]

- ✘ Choice of 2 salads
- ✘ Choice of 3 vegetables
- ✘ Choice of 2 meats
- ✘ Choice of 2 fish/ or shellfish
- ✘ Choice of 2 desserts

BUFFET 4 // \$100 PER PERSON [EXCLUSIVE OF TAXES AND GRATUITY]

- ✘ Choice of 3 salads
- ✘ Choice of 4 vegetables
- ✘ Choice of 3 meats
- ✘ Choice of 2 fish/ or shellfish
- ✘ Choice of 3 desserts

BUFFET STYLE SAMPLE MENU// \$80 PP

Downtown Salad
Asparagus with shaved parmesan



Carrots & cumin
Root vegetable & thyme



Herbed chicken
Filet Mignon with roasted tomatoes and red wine



Steamed halibut with Texas succotash and chervil coulis
Crab cakes with low country remoulade



Old fashioned chocolate cake
Assorted cupcakes with buttercream and sprinkles

BUFFET CHOICES

SALADS

caesar salad

grove green salad

downtown salad // arugula, dried cherries, shaved fennel & balsamic vinaigrette

heirloom apple salad w/ spicy coppa apples, chicory, blue cheese & shallots vinaigrette

tomato salad

w/ shaved red onion, basil & Texas goat cheese

asparagus w/ shaved parmesan & extra virgin olive oil

VEGETABLES

peas & pancetta

curried cauliflower & dried currants

carrots & cumin

spicy sautéed greens

slow braised collards

harvest beans, shallots & almonds

broccoli & horseradish

roast pumpkin w/ brown sugar

mashed russets

root vegetable & thyme

FISH AND SHELLFISH

crabcakes w/ low country remolade

gulf shrimp & Mississippi grits

grilled snapper w/ olives, capers & tomatoes

salmon w/ mustard vinaigrette & new potatoes

shellfish stew w/ saffron and english peas

broiled gulf founder w/ lemon and browned butter

seared scallops w/ smoked paprika & parsnips

steamed halibut w/ Texas succotash and chervil coulis

MEAT FROM ROTISSERIE *

herbed chicken

beef roasted w/ horseradish

leg of lamb w/ garlic rosemary

pork loin w/ fennel seed & lavender

whole suckling pig w/ apples

filet mignon w/ roasted tomatoes & red wine

* an additional \$100 fee for each carving attendant

DESSERT

deep & dish apple pie

seasonal fruit cobbler

old fashioned chocolate cake

strawberry short cake and sweet cream

classic pound cake w/ lemon & blackberries

assorted cupcakes w/ buttercream & sprinkles