

## 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 chocolate tart)// \$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]

CUSTOMIZED PRINTED MENUS AT \$2 EA

#### 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 roasted market fish with lemon and herbs
- ✘ 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 sautéed 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

## DINNER SERIES//FAMILY STYLE

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, frissee, 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 brulee
- ✘ 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  
Fettuccini, 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

## BASIC SEATED DINNER

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

CUSTOMIZED PRINTED MENUS AT \$2 EA

#### 1<sup>ST</sup> COURSE [SELECT ONE]

- ✕ Caesar Salad
- ✕ Grove Green Salad

#### 2<sup>ND</sup> 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.

#### 3<sup>RD</sup> COURSE [SELECT ONE]

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

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

CUSTOMIZED PRINTED MENUS AT \$2 EA

#### 1<sup>ST</sup> COURSE [SELECT ONE]

- ✕ Shrimp cocktail
- ✕ Crab cakes

#### 2<sup>ND</sup> COURSE [SELECT ONE]

- ✕ Caesar Salad
- ✕ Grove Green Salad

#### 3<sup>RD</sup> COURSE [SELECT ONE]

- ✕ Soup of the day
- ✕ Grove Tortilla Soup

#### 4<sup>TH</sup> 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.

#### 5<sup>TH</sup> 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

## FEATURED DINNERS

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

CUSTOMIZED PRINTED MENUS AT \$2 EA




#### 1<sup>ST</sup> COURSE

Gulf Coast Shrimp Cocktail

#### 2<sup>ND</sup> COURSE

Iceberg wedge with blue cheese and smoked bacon

#### 3<sup>RD</sup> 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.

#### 4<sup>TH</sup> COURSE

Pecan pie with Bourbon sauce




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

CUSTOMIZED PRINTED MENUS AT \$2 EA

#### 1<sup>ST</sup> COURSE


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

#### 2<sup>ND</sup> 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.

#### 3<sup>RD</sup> 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

DINNER BUFFET  
MINIMUM 40 PEOPLE

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 remoulade

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