

Food *Glorious* Food

C a t e r i n g D a l l a s

The Hall of State *Menu Enhancement & Station Options*

Passed Hors d' oeuvres selection

Eggplant Cannelloni Provençal stuffed with Vegetables, Goat Cheese & Tomato Confit

Wild Mushroom & Caper Tapenade with Cambazola on Crostini

Caponata Vegetables in Puff Pastry

Warm Brie en Croute with Port Poached Figs

Stilton, Granny Smith Apple & Adriatic Fig Spread on Seeded Lahvosh

Fried Sage Leaf with Ratatouille and Pecorino

Warm Mini Potatoes with Chipotle Smoked Chicken Salad & Aged White Cheddar

Sweet Potato, Sage & Prosciutto Risotto Cake

Sweet Potato Biscuits with Shaved Virginia Ham & Bourbon Honey Mustard

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish

Mini Fried Green Tomato topped with Garlic Aioli & Applewood Smoked Bacon

Tiny Boursin and Tomato Confit Grilled Cheese Sandwiches
on Brioche with Toasted Shallots

Passed Hors d' oeuvres selection, continued

Curried Crab Cakes with Mango-Chili Dip

Szechuan Pepper Seared Tuna in a Wonton Basket with Wasabi Cream

Prime Filet of Beef Tartare on a Potato Galette with Lemon-Truffle Aioli

Provençal Tuna Nicoise Salad in a Peruvian Purple Potato

Nori wrapped Yellowfin Tuna Tempura with Thai dipping sauce

Applewood Smoked Salmon Tartar on Crostini

Smoked Salmon Mousseline in a Gougère

Baby Colorado Lamb Carpaccio in Corn Tortilla Cup
with Arugula & Lavender-Rosemary Mustard Sauce, topped with Tabouli

Corn Tortilla Cup filled with Roasted Lobster & Roasted Corn Salad

Seared Ahi Tuna in a Wonton Cup with Soba Noodle Salad

Petite Bouché of Escargot with Wild Mushroom Bouillabaisse

Lobster, Avocado & Mango Salad on Crostini

Asian Tuna Tartare on Crisp Wonton with Avocado & Sesame Seeds

Chinois Chicken Salad in a Mini Crisp Wasabi Cup topped with Micro Greens

Confit of Turkey and Wild Rice Croquette with Lingonberry Chutney

Chorizo & Manchego Paella Cake topped with Roasted Shrimp & Tomato Fondue

Asian Lobster Salad with Fresh Mango, Lemon Grass and Ginger Zest
Served in a Wonton Crisp and Sprinkled with Black Sesame

Maple Glazed Duck Breast on Sweet Potato Galette with Pecan-Pumpkin Butter

Mini Smoked Duck Nacho with Goat Cheese & Mango Pico

Quail Pate with Shallot-Lingonberry Marmalade
Garnished with a Blood Orange Segment and served on a Purple Potato Galette

Passed Hors d' oeuvres selection, continued

Foie Gras Torchon with Aged Port on Brioche

Gougère of Hudson Valley Foie Gras Mousseline with Roasted Slivered Almond

Crispy Santa Barbara Shrimp, Lobster & Asparagus Risotto Cake with Sweet Pea Coulis

Crispy Phyllo rolled New Zealand Langostino with Mango Salsa, drizzle of Pomegranate & Popcorn Micro Greens

Pot au Fleur, with Beef Carpaccio, Horseradish & Enoki Mushrooms

Passed Soup Shots

(the following requires a rented shot glass or demitasse cup)

Chilled Broccoli Soup Shot with Crispy Langostino

Smoked Heirloom Tomato Consommé Soup Shot with Spicy Tarragon-Tomato Sorbet

Chilled Asparagus Cappuccino Soup Shot

Butternut Squash Soup Shot with Cream of Chervil

Avocado & Elephant Garlic Cappuccino Soup Shot

Fruit Tomato & Veggie Soup Shot

Pumpkin Soup Shot with Roasted Pine Nuts & Shaved Parmesan

Cream of Acorn Squash Soup Shot with Cold Black Pepper Sabayon

Crawfish Ceviche Shooter with Leek Sabayon & Red Beet Caviar

Displays and Presentations

Traditional Antipasto

Soppresata, Genoa Salami, Pepperoni and Prosciutto

Assorted Imported & Domestic Cheeses

Cilliegini Caprese Salad
Fire Roasted Vegetables
Marinated Portobello Mushrooms

International Olives
Balsamic Braised Cipollini
Tapenades & Spreasa

Tuscan Bread, Crostini, Bruschetta, Grissini Bread Sticks and Sliced Baguette

Grape Clusters
Dried Apricots
Skillet Toasted Whole Almonds

Southern Antipasto

Thinly Sliced Smithfield Ham, Smoked Virginia Ham and
Hickory Sausage

Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby
Wensleydale Apricot and Felopi Wheat Swiss Cheeses

Platter of Fried Green Tomatoes with Garlic Aioli & Crisp Smoked Bacon
Fire Roasted Vegetables
Marinated Portobello Mushrooms

Anchovy Stuffed Olives, Sun-Dried Tomato Stuffed Olives
Bread n' Butter Pickles, Pickled Beets and Marinated Artichoke Hearts

Pickapeppa Sauce and Cream Cheese
Black-eyed Pea Salsa
Creamy Roasted Red Pepper

Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps and Sliced Baguettes

Grape Clusters
Dried Apricots
Skillet Toasted Whole Almonds

Displays & Presentations, continued

Deluxe Southern Antipasto

Assortment of Imported and Domestic Cheeses
with Crackers, Crisps and Lavosh, Mini Sweet Potato Biscuits

Smoked Turkey, Mustard Salami, and Summer Sausage
with Roasted Garlic and Tarragon Aioli, Lingonberry Chutney

Robiola Cheese with Adriatic Fig Preserves and Toasted Almonds

Candied Pecans, Assorted Dried Fruits and Citrus Cured Olives

Grilled Eggplant and Roasted Sweet Pepper Roulades
with Micro Herbs and Balsamic Reduction

Marinated Baby Patty Pan Squash stuffed with Goat Cheese

Quartered Devilled Eggs with Shrimp Louis and Chives

Searched Tuna Nicoise Salad with Purple Potatoes, Tender Beans and Roasted Peppers

Roasted Butternut Squash Fondue with Toasted Brioche

Havana Display

Chorizo and other Cuban Spiced Meats, thinly sliced

Masitas de Puerco

Fried Pork with Onions and Peppers

Croquetas (Empanadas)

Chicken, Beef and Cheese

Papas Rellenas

Deep-Fried Mashed Potato Balls filled with Picadillo

Mariquitas Display with Plantain, Yuca and Casava Chips

Mojo Dipping Sauce

Assorted Marinated Stuffed Olives

Spicy Marinated Veggies

Assorted Imported and Domestic Cheeses
Crackers, Crisps, Breadsticks and Sliced Baguette

Displays & Presentations, continued

Asian “Antipasto”

Dim Sum

In Steamer Baskets

Har Gau, Pork Su Mai, Crisp Crab Rangoon,
Garlic Oyster and Sweet & Sour Sauces

Cucumber Sesame Salad

Chinese Duck Salad with Crisp Lotus

Asian Tuna Tartar with Avocado and Wonton Crisps

Sesame Noodles with Sweet Chili in Porcelain Spoons

Shrimp Spring Rolls with Mango Dipping Sauce

Edamame

Wasabi Peas

Tropical Fruits with Vanilla Ginger Syrup

Imported & Domestic Cheese Presentation

With Grape Clusters, Dried Apricots & Skillet Toasted Whole Almonds

Imported Crackers, Lightly Toasted Baguette Slices

Pumpernickel Crisps

Classic Smoked Salmon Presentation

Accompanied by Capers, Egg Whites & Yolks, Diced Red Onion, Toast Points

Hot Smoked Salmon Filets

Accompanied by Micro Herb Salad, Sunchoke Chips, Chive-Shallot Crème Fraiche

Fresh Fruits & Berries

Displays & Presentations, continued

Dips & Spreadables

Choose Three of the Following

Warm Parmesan & Artichoke with Sliced Baguettes
Warm Spinach, Parmesan & Goat Cheese with Crostini
Turkish Bread Rounds with Mediterranean Salsa
Hummus with Toasted Pita Chips
Chile Con Queso with Tortilla Chips
Pico de Gallo with Tortilla Chips
Vegetable Tapanade with Garlic Crostini
Ziziki with Pita Crisps
Creamy Roasted Red Pepper with Crostini
Pesto Goat Cheese with Lavosh Crisps
Eggplant Caviar with Pita Crisps
Jalapeno & Smoked Salmon Mousse with Toast Points

Salad Spoons

Presented in White Ceramic Spoons
Sesame Noodles with Peanut Sauce
Lobster Salad
Shaved Artichoke & Fennel with Lemon-Garlic Dressing

Flame Roasted Vegetables and Marinated Mushrooms

Served with Balsamic Drizzle

Pates and Terrines

Chicken Liver Pate
Smoked Salmon Pate
Wild Mushroom Terrine
D'Artagnan Terrine Mousquetaire

Served with Cornichons, Capers and Toast Points

Display Presentations, Continued

Iced Seafood Display

Jumbo Gulf Shrimp
Steamed New Zealand Mussels
Crab Claws
Oysters on the Half Shell
Cocktail and Remoulade Sauces
Lemon Wedges

Caviar Display

North American Sturgeon
Lemon Wedge, Chopped Egg, Capers and Crème Fraiche
Toast Points and Buckwheat Blini

New Bliss Potato with Black Caviar
Yukon Gold Potato with Salmon Roe
Blue Potato with Osetra
Caviar Jewel Boxes with Crème Fraiche

Chef Performance Stations

Pasta Station

Penne & Radiatori Pastas with your selection of two of the following sauces:

Roasted Garlic Alfredo

Tuscan Pesto

Basil Marinara

Puttunesca

Roasted Red Pepper with Oregano

Accompanied by Shaved Parmesan Cheese & Foccacia Bread

Risotto Station

Risotto prepared with your choice of (2) of the following:

Roasted Butternut Squash

Saffron

Sautéed Fresh Fennel

Wild Mushroom

Martini Mashed Potato Station

Fluffy Mashed Potatoes Scooped into Martini Glasses

Served with your choice of two of the following toppings:

Mushroom Demi

Buttermilk Chicken Bites

Southern Cream Gravy

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream

Monterrey Jack, Cheddar & Blue Cheeses

Whipped Maple Sweet Potatoes Scooped into Martini Glasses

Accompanied by:

Golden Raisins, Brown Sugar, Sweet Cream & Nutmeg

Chef Performance Stations, continued

Southern “Martinis”

Creamy Southern-Style Grits Scooped into Martini Glasses

Served with the following toppings

Baked Mustard Greens

Virginia Ham Maque Choux

Chicken Fricassee

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream

Monterrey Jack, Cheddar & Blue Cheeses

Mac ‘n’ Cheese Martinis

Creamy Macaroni with Three Cheese Sauce

Served in a Martini Glass, Topped with the Following:

Herbed Infused Panko

Applewood Smoked Bacon

Lemon Garlic Rotisserie Chicken

Wild Mushroom & Braised Shallot Ragout

Steak au Poivre

Sirloin Seared & Carved to order

Pommes Frites with Lemon Aioli

Brandy Cream Sauce with Green Peppercorns

Avocados on the Half Shell

Quartered Avocados Filled with the Following and Served in a Bolla Glass:

Chicken Salad with Almonds and Grapes

Shrimp and Scallop Ceviche with Cilantro

Toppings to Include:

Blue Cheese Crumbles, Applewood Smoked Bacon Bits

Chopped Tomatoes

Panini Station

Tomato, Asiago & Spinach with Olive Tapanade

Smoked Ham, Mozzarella & Roasted Red Pepper with Fresh Basil Pesto

Herb Roasted Chicken, Fontina & Arugula with Sun Dried Tomato Aioli

Garnished with Tomato Salad with Red Onions & Herbs

Chef Performance Stations, continued

Mediterranean Herb Roasted Mini Lamb Chops

Vegetable Stacks
Winter Black Truffle Dauphine Potatoes
Lemon Grass Mint Jelly
Spicy Fig Chutney
Oregano Buttermilk Mini Biscuits

Grilled Halibut Tacos, prepared tableside

With Warm Flour Tortillas
Topped with Haricot Vert – Carrot Slaw
Roasted Tomatillo & Spicy Watermelon Salsa

Cedar Plank Salmon, prepared tableside

Served over Micro Greens & Herbs
Topped with Grains, Nuts & Dried Berries
Champagne Vinaigrette
Parmesan-Herb Ribbon Crisp

Herb de Provence rubbed Beef Tenderloin, sautéed tableside

Sesame & Green Onion Jasmine Rice Ball
Creamed Baby Bok Choy
Spicy Soy Sesame Jus

Steak Diane

Tender Bites of thinly pounded Sirloin
Quickly cooked in butter and flamed with Cognac
Finished with Sherry, Sweet Butter and Chives
Served with Pan Juices and Sliced Baguettes
Asparagus Tip

Shanghai Chicken

Stir-fry over Jasmine Rice
served in petite “To Go” Boxes with Chop Sticks

Chef Performance Stations, continued

Cheeseburger Sliders

Mini Beef Patties with Soft Buns and Cheddar Cheese
Tiny Matchstick French Fries
Ketchup, Mustard & Garlic Aioli on the Side
may be served in Red & White Paper Boats

Salad Shakers

Chopped Romaine
Shaved Parmesan
Crispy Chicken and Roasted Shrimp
Tossed in a Martini Shaker and Served in a Rocks Glass
Lemon Vodka Vinaigrette
Sherry Shallot Vinaigrette

Grilled Cheese & Soup

Iron Kids, Harvest and Rye Breads
Provolone, Cheddar and Swiss Cheeses
Sliced Tomato, Bacon Slices and Roasted Peppers
Lightly Creamed Tomato Basil Soup

Grilled Cheese Sandwiches made to order with the following fillings . . .

Caramelized Onions, Fresh Basil, Sliced Fresh Tomatoes, Prosciutto,
and Crisp Bacon Strips

Accompanied by the following soup selection, served in a demitasse cup . . .

Lobster Bisque
Roasted Tomato & Garlic Soup

Republic of Tex-Mex

Hand Formed Tortillas Prepared Tableside on a Flatbed Griddle
Surrounded with Mexican Tiles
Accompanied by Pico de Gallo

Flame Roasted Vegetables, Tomatillo Vinaigrette
Black Bean & Queso Fresco

Adobo Beef
Chipotle Chicken

Lobster with Creamy Poblano Chiles

Chef Performance Stations, continued

The Grilling Maestro

Prepared Tableside on Hibachi

Your Choice of Three of the Following:

Pork Kabob with Jalapeno Jam Glaze
Tender Cubes of Beef, Porcini – Chianti Marinade
Bamboo Skewers of Chicken, Spicy Orange-Ginger Marinade
Vegetable & Portobello Skewers with Balsamic Vinaigrette

Tender Chunks of Lamb with Ancho Chili Butter
Salmon Seared with a Honey - Soy Glaze
Skewered Swordfish with Cilantro Lime Butter
Grilled Shrimp with Tomatillo Salsa

Chef Performance Carving Stations

Chianti-Porcini marinated Tenderloin of Beef, carved tableside
3-Herb Aioli & Spinach Pesto
Fresh Biscuits & Popovers

Herb Crusted Pork Tenderloin, carved tableside
Sweet Onion Marmalade & Spicy Whole Grain Mustard
Fresh Biscuits & Popovers

Roasted Breast of Turkey, carved tableside
Cranberry Mayonnaise & Dark Cherry Mustard
Fresh Biscuits & Popovers

Chianti-Porcini marinated Prime Rib, carved tableside
Horseradish Cream, Au Jus
& Spicy Whole Grain Mustard
Fresh Biscuits & Popovers

Chef Performance Little Plate Stations

Achiote Marinated Pork Tenderloin Served Over a Black Bean Pancake
With Roasted Corn, Smoked Bell Pepper Salsa & Angel Hair Tortilla Strips

Grilled New Zealand Lamb Rubbed with Mustard & Provençal Herbs
Served over Fava Bean (seasonal) and Spring Vegetable Ragout
Drizzled with Lamb Demi-Glace

Whole Roasted Halibut over Dungeness Crab Brandade
With Roasted Golden Beet and Citrus Relish

Duo of Sautéed Asparagus
With Teleggio Fondue and Organic Micro Herbs
White Truffle Cream with Paprika Oil and Balsamic Reduction

Asian Sizzled Sea Bass
with Ginger Shitakes, Soy, Peanut Oil, Scallions and Cilantro
Steamed Jasmine Rice

Rio Grande Grilled Double-Cut Lamb Chops
Ancho Lime Butter

Chicken in a Mushroom Sherry Cream
Served in a Pastry Shell
with Lemon Scented Asparagus Tips

Boursin Quiche in an Herb Crepe
Toasted Shallot & Mesclun Salad
Mornay Sauce

Little Plate Stations, continued

Mashed Potato Casserole topped with Barbecued Pulled Pork
Topped with Chopped White Onions & Diced Jalapeno
Served with a Micro Mini Popover

Bourbon-Mustard Glazed Pork Tenderloin
Saffron-Butternut Squash Risotto Balls
Sugar Snap Peas & Apple Currant Chutney

Sliced Roasted Beef Tenderloin
Herb & Garlic Mashed Potatoes & Mushroom Demi
Sautéed Asparagus Tips

Herb Crusted Tenderloin of Beef
Herb Risotto Balls with Fontina Cheese
Haricot Verts

Seared Sea Scallops over Potato Risotto
Blood Orange Butter Sauce

Pecan Crusted Chicken
Cheesy Cheddar Grits
Sautéed Snap Peas & Carrots
Micro Mini Buttermilk Biscuit

Seared Prosciutto & Sage Wrapped Swordfish
Cannellini Bean Puree
Kalamata-Tomato Relish

Red Wine Braised Short Ribs
Mascarpone Polenta
Root Vegetable Brunoise
Garlic Spinach

Little Plate Stations, continued

Butternut Squash Ravioli
Sage Brown Butter Sauce, Pine Nuts & Crispy Sage

Dessert Stations

Flambéd Crepe Suzette

Traditional Crepe Suzette, Flambéd Tableside
Fresh Crepes, Sweet Cream Butter, Orange Liqueur and Brandy
Finished with Orange Juice and Topped with Fresh Orange Peel

Crème Brulee

Prepared Tableside
Flavors to include . . .
Traditional, Chocolate, Cherry and Pistachio

Banana's Foster

Flambéd Tableside
Brown Sugar, Sweet Cream Butter & Cognac
served over Cinnamon Ice Cream

Poached Seckel Pears

prepared tableside
Drizzled with Ice Wine Glaze

Dessert Stations, continued

Mini Ice Cream Floats

may also be passed

served in Double Old Fashion or Brandy Snifter glasses with a tall teaspoon

Dulce de Leche Ice Cream topped with Lavender Dry Soda,

Fresh Lavender & Salty Roasted Cashew Piece

Mango Ice Cream topped with Kumquat Dry Soda & Candied Mango

Lime Sherbet topped with Rhubarb Dry Soda & a Lime Wheel

Clementine-Chocolate laced Bread Pudding

served tableside

Topped with Candied Almonds & Chocolate Sauce

Warm Wild Berry Cobbler

served tableside

Served over Cinnamon Ice Cream

Jewel Desserts

may be displayed or passed

Hand-rolled Truffle Pops

Mini Key Lime Pies

Pecan Caramel Diamonds

Lemon Triangles topped with Candied Violets

Mini Cherry Pie with Cinnamon Crumble Topping

Tiny Éclairs

additional items available upon request

Gourmet Coffee Bar

Regular & Decaf Starbucks Coffee

Fresh Whipped Cream

Rock Candy Stirrers

Chocolate Swizzle Sticks

Cinnamon Sugar

Hazelnut & Vanilla Syrups