

The Hall of State Wedding Menu



*Created by
Food Glorious Food
Executive Chef Joseph Oldham*



Food *Glorious* Food

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

The Hall of State Wedding Packages

Heroes of Texas Seated Dinners

The William B. Travis

◆ Salad ◆

Butter Lettuce with Sliced Strawberries and Texas Grapefruit,
Pine Nuts and Shaved Fennel with a White Balsamic Vinaigrette

◆ Entrée ◆

Roasted Breast of Chicken
Stuffed with Spinach, Dried Apricots and Goat Cheese
Natural Pan Gravy, Whipped Sweet Potatoes and Citrus Steamed Asparagus

The Sam Houston

◆ Amuse Bouche ◆

Crab Remoulade with Oven Cured Tomatoes and Crispy Shallots

◆ Salad ◆

Baby Spinach with Chopped Egg, Applewood Smoked Bacon,
Blue Cheese and Red Onion-Wine Vinaigrette

◆ Entrée ◆

Duo of Grilled Pork Medallion and Cajun Chicken Breast
with Smoked Pepper Butter Sauce
Creole Rice Croquette and Seasonal Vegetables

continued on next page . . .

Heroes of Texas Seated Dinners, continued

The Stephen F. Austin

◆ Amuse Bouche◆

Smoked Duck Breast with Roasted Beet Salad and Micro Herbs

◆ Salad◆

Hill Country Field Greens with Pecan Crusted Texas Goat Cheese Medallion
Jalapeno-Pernod Vinaigrette

◆ Entrée◆

Smoked Tomato Glazed Fillet of Beef
with Shiner Bock Braised Bean Medley and Baby Carrots

All Seated Dinners include . . .

Baskets of Fresh Baked Breads, Crisps and Sweet Cream Butter
Freshly Brewed Regular and Decaffeinated Coffee Service
Iced Tea and Water with Lemon

20% Service Charge and 8.25% Sales Tax Additional

Wedding Cake

Contact Frosted Art today and add a Wedding and Groom's Cake
Of your choice to any package and receive a 15% discount
\$75 delivery fee will apply

Menu Enhancements

Signature Cocktails
Passed Hors D' Oeuvres
Display Presentations
Wine Service with Dinner

Please see catering director for menus and associated fees

The Flag of Six Nations Buffets

The Mexican Territory Buffet

Smoked Jalapeno Caesar Salad with Roasted Peppers and Spicy Croutons

Grilled Corn, Jicama and Black Bean Salad

Classic Queso Dip with Crisp Tortilla Chips and Salsa Verde

Seasonal Grilled Vegetable Platter

Grilled Beef and Chicken Fajitas with Soft Corn Tortillas, Pico de Gallo, Fire Roasted Salsa, Shredded Cheddar, Sour Cream, Guacamole

Spanish Style Rice and Refried Beans

Enhance this Buffet . . .

A Chef Attended Fish Taco Station with Spicy Tropical Fruit Salsa

The Union Buffet

Mixed Field Greens with Cucumber and Shredded Vegetables
Herb Vinaigrette and Creamy Ranch Dressing, on the side

Marinated Artichoke, Hearts of Palm and Grilled Mushroom Salad

Fresh Mozzarella and Tomato Salad with Pesto and Sweet Basil

Chicken Roulade with Spinach, Mushrooms and Asiago Cheese with Natural Jus

Garlic Roasted Mini Potatoes

Steamed Seasonal Vegetables with Fresh Dill and Lemon Zest

Enhance this Buffet . . .

A Chef Attended Pasta Station

featuring Penne and Shrimp in a Black Pepper Alfredo with Sweet Peas
and Orchiette with Roasted Vegetables in a Garden Tomato Ragout

The Spanish Empire Tapas Buffet

Butler Passed Hors d' oeuvres

Spicy Chorizo and Shrimp Paella Cakes with Saffron Rouille
Beef Barbacoa on a Crisp Plantain Chip
Chipotle Chicken Salad in a Mini Potato

Tapas Buffet

Assorted Domestic and Spanish Cheeses with Marcona Almonds

Sliced Spanish Cured Meats and Sausages, Imported Olives

Catalan Date and Walnut Cake

Cucumber, Tomato and Herb Cous Cous with Manchego

Smoked Paprika and Garbanzo Bean Dip with Grilled Flatbreads

Ibiza Style Seafood Salad

Bacon Wrapped Chicken Bites in a Sherry- Almond Cream

Black Bean Empanadas with Sofrito Dip

Spanish Meatballs with Roasted Pepper and Tomato Fonduta

Enhance this buffet . . .

Chef Attended Carving Station of Achiote Marinated Pork Tenderloin
with a Black Bean Cake and Roasted Corn-Smoked Pepper Salsa

Spanish Style Shellfish Risotto Station

The Confederacy Buffet

Butler Passed Hors d' oeuvres

Smoked Trout and Horseradish Salad in a Tiny Cucumber Cup
Pepperjack Stuffed Chicken wrapped in Southern Bacon
Warm Brie en Croute with Blackberry Jam

Buffet

Arugula and Baby Herb Greens with Red Onion and Olives
Ginger-Honey Vinaigrette and Blue Cheese Dressing on the side

Potato and Smoked Salmon Salad with Dill and Cucumber

Grilled Asparagus with Citrus-Raspberry Vinaigrette

Goat Cheese and Scallion Spoonbread

Sugar Snap Peas with Sweet Carrots

Chef Attended Carving Station

Pecan Crusted Chicken with Stone Ground Mustard Cream
Rosemary Roasted Pork Loin with Sweet Onion Marmalade

Enhance this Buffet . . .

Classic Seafood Remoulade with Avocado

The Republic of Texas Buffet

Butler Passed Hors d'oeuvres

Fried Green Tomatoes with Garlic Aioli and Applewood Smoked Bacon
Mini Sweet Potato Biscuits with Shaved Virginia Ham & Honey Mustard
Gulf Shrimp Risotto with Lemon Basil Remoulade

Buffet

Pecan Crusted Goat Cheese, Chipotle Cheddar, Smoked Gouda and Pepper Jack Cheeses

Grilled Mushroom Salad

Fire Roasted Vegetables

Spiced Spanish Olives

Balsamic Braised Onions

Fresh Seasonal Fruits & Berries

Dried Fruits & Berries

Assorted Roasted Nuts

Crackers, Crisps, Lahvosh and Breadsticks

Roasted Red Pepper & Cilantro Fondue

Black Bean & Grilled Corn Salsa

Cumin Spiked Pita Crisps

Texas Field Green Salad

Texas Grapefruit Segments and Strawberry Slices,

Roasted Pine Nut and Red Onion Rings

Jalapeno Citrus Vinaigrette

Buttermilk Smashed Potatoes

Chef Performance Station

Lightly Smoked Filet of Beef, carved tableside

Roasted Poblano, Cheddar Cheese & Scallion Grits

Garlic Spinach

Mini Cornbread Muffins and Buttermilk Biscuits

Additional Chef Performance Stations may be added for an additional fee

The Country of France Brunch Buffet

Baskets of Assorted Breakfast Bakeries, Danishes and Breads
Sliced Seasonal Fruit Platter with Fresh Berries

Baked Brie with Orange Marmalade and Fresh Raspberries

Baby Spinach Salad with Citrus Segments, Toasted Pecans
Warm Bacon Vinaigrette

Provençal Nicoise Salad with Seared Tuna, Haricot Vert, Roasted Peppers,
Capers, Potatoes, Chopped Eggs and Red Wine Vinaigrette

Vanilla-Bean Brioche French Toast Casserole with Praline Sauce

Crisp Applewood Smoked Bacon

Ham and Leek Quiche with Cantal Cheese

Enhance this Brunch Buffet . . .

Chef Attended Omlette Station, prepared to order

Smoked Salmon Display with Traditional Garnishes

Chef Attended Crepe Station, Sweet or Savory crepes station

Also available for an additional fee

Bloody Mary Bar

Bellinis

Mimosas

Fresh Squeezed Orange Juice

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Iced Tea with Lemon

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