



## Dinner Items

These are some of our tried and true dinner items. They can be presented buffet-style, family-style or plated! While we charge the same food price no matter what the style of service, note that rentals and staffing will be most economical with buffet service. And, we love to customize; the possibilities are endless!

**Entrees - Pricing assumes a dual entree presentation.**

<p style="text-align: center;"><b>Beef</b></p> <p style="text-align: center;"><i>All selections are \$8.50 unless otherwise noted</i></p> <p style="text-align: center;"><b>Grilled Texas Wagyu Sirloin*</b></p> <p style="text-align: center;"><b>Garlic and Dark Chile Grilled Flank Steak</b> Ancho Jus or Chimichurri</p> <p style="text-align: center;"><b>Braised Beef Short Ribs</b>   Red Wine Reduction</p> <p style="text-align: center;"><b>Smoked Brisket</b>   Peach-Jalapeño Barbecue Sauce</p> <p style="text-align: center;"><b>Herb Crusted Filet Of Beef*</b> \$12.50</p> <p style="text-align: center;">*Choice Of Sauce: Roasted Shallot Demi   Bearnaise   Truffle Au Poivre Chimichurri   Horseradish Cream   Herb Aioli <i>Additional sauces \$.75 each</i></p>	<p style="text-align: center;"><b>Chicken</b></p> <p style="text-align: center;"><i>All selections are \$4.50</i></p> <p style="text-align: center;"><b>Shallot and Gruyere Crusted Chicken Breast</b> White Wine Parsley Butter</p> <p style="text-align: center;"><b>Pecan Crusted Chicken Breast</b> Honey Dijon Sauce</p> <p style="text-align: center;"><b>Green Chile Goat Cheese Stuffed Chicken Breast</b></p> <p style="text-align: center;"><b>Roasted Stuffed Chicken Breast</b> Mushrooms   Chèvre   Thyme</p> <p style="text-align: center;"><b>Smoked Chicken Breast</b>   Citrus Artichoke Sauce</p> <p style="text-align: center;"><b>Herb Grilled Chicken Breast</b> Pesto Butter   Balsamic Reduction</p> <p style="text-align: center;"><b>Blackened Chicken Breast</b>   Creole Mustard Butter</p> <p style="text-align: center;"><b>Boudin Stuffed Chicken Breast</b>   Cajun Butter</p>
<p style="text-align: center;"><b>Seafood</b></p> <p style="text-align: center;"><b>Pistachio Crusted Salmon</b>   Champagne Butter \$9.00</p> <p style="text-align: center;"><b>Bourbon Honey-Glazed Seared Salmon</b> \$9.00</p> <p style="text-align: center;"><b>Parsley and Lemon Seared Gulf Shrimp</b> \$12.00</p> <p style="text-align: center;"><b>Potato Chip and Herb Crusted Sea Bass</b> Smoked Tomato Butter \$16.00</p> <p style="text-align: center;"><b>Redfish Meuniere</b> \$16.00</p>	<p style="text-align: center;"><b>Pork and Lamb</b></p> <p style="text-align: center;"><b>Boudin Stuffed Pork Tenderloin</b> Creole Mustard Butter \$6.00</p> <p style="text-align: center;"><b>Smoked Pork Tenderloin</b>   Caramelized Apples   Calvados Glaze \$6.00</p> <p style="text-align: center;"><b>Roasted Tomato and Olive Braised Lamb Shank</b> \$9.00</p> <p style="text-align: center;"><b>Pistachio and Goat Cheese Crusted Lamb Chops</b> Artichoke-Fennel Slaw \$16.00</p>

*All menu pricing is based on a minimum of 75 guests; Guest counts lower than 75 may incur a higher per person menu price. Pricing is for food only. As a full-service caterer, beverages, staffing, rentals and other needed items will be detailed in a Proposal of Service.*

## Sides

\$10.00 for 3 sides - assumes one from each category: starch, veggie, salad

### Starches

Roasted Garlic Mashed Potatoes

Sour Cream Mashed Potatoes

Chèvre Potato Gratin

Herb and Olive Oil Roasted Potatoes

Parmesan and Caramelized Onion Polenta

Roasted Red-Pepper Risotto Cakes

Chef's Famous Five Cheese Cavatappi Mac

Green Chile Macaroni and Cheese

Pesto Orzo Pasta

### Veggies

Roasted Seasonal Vegetables

Lemon Broccolini

Truffle Parmesan Asparagus

Sweet Pepper and Sugar Snap Peas

Caramelized Shallot Green Beans

Orange-Cumin Glazed Carrots

Smoked Paprika-Parsley Cauliflower

Balsamic Roasted Brussels Sprouts

### Salads

#### **Spinach Salad**

Strawberries or Green Apples | Goat Cheese |  
Toasted Almonds | Champagne Vinaigrette

#### **BLT Salad**

Romaine | Cherry Tomatoes | Crispy Bacon  
Grilled French Bread Croutons  
Buttermilk Chive Dressing

#### **Classic Caesar Salad**

Herb Croutons | Parmesan | Caesar Dressing

#### **Southwestern Caesar Salad**

Spiced Tortilla Strips | Chipotle Caesar

#### **Southwest Romaine Salad**

Avocado | Pickled Onion | Roasted Red-Peppers  
Spiced Pepitas | Cotija-Buttermilk Dressing

#### **Simple Salad**

Romaine | Marinated Tomatoes | Cucumbers  
Shaved Parmesan | Red Wine Vinaigrette

#### **Chop House Salad**

Chopped Iceberg | Radicchio | Baby Spinach  
Cherry Tomatoes | Red Onion | Bacon | Cucumbers  
Shredded Cheddar | House Herb Vinaigrette

#### **Fall/Winter Salad**

Spinach | Poached Pears | Pecorino Romano  
Candied Walnuts | Dried Cranberries  
Orange Vinaigrette

#### **Spring/Summer Salad**

Arugula | Watermelon | Feta Cheese  
Kalamata Olive Vinaigrette

## Bread

\$1.25 each per person, served with Whipped Butter

Artisan Dinner Rolls

Classic Southern Cornbread

Cheddar & Green Onion Cornbread

Brioche Rolls

Black Pepper Biscuits

Herbed Focaccia

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