

# CATERING & EVENTS MENU

## GOURMET PLATTERS

	<i>serves 10 each</i>	
<b>Artisanal Cheese</b>	56	
a selection of domestic and international cheeses, with assorted nuts, dried fruits and grissini		
<b>Antipasto</b>	38	
a selection of cured meats, roasted red peppers, cherry tomatoes, mozzarella cheese, and olives		
<b>Mediterranean</b>	32	
house-made hummus, cherry tomatoes, marinated artichoke hearts, imported olives, and grilled pita bread		
<b>Crudités</b>	38	
assorted raw vegetables with a curry-lemon aioli		
<b>Seasonal Fruit</b>	38	
featuring a selection of the freshest seasonal fruits		
<b>Black Truffle Pâté</b>	64	
accompanied by cornichons and cabernet-soaked cherrie		
	<i>serves 25 each</i>	
<b>Shrimp Cocktail</b>	150	
jumbo florida pink shrimp with spicy cocktail sauce and fresh lemon		

## STATIONS

	<i>each station requires 1 chef attendant (minimum of 30 people required)</i>	
	<i>per person</i>	
<b>Pasta Station</b>	12	
penne and bowtie pasta with three sauces: alfredo, basil pesto and tomato. Toppings include: grilled chicken, mushrooms, spinach, tomatoes, and parmesan cheese		
<b>Carving Station</b>	16	
Herb-roasted Pork Loin with Apple Cider Sauce		
<b>Herb-roasted Turkey Breast with Cranberry Jam</b>	14	
<b>Rosemary Roasted Rack of Lamb</b>	18	
<b>Slow-roasted Prime Rib with Horseradish and Steak Sauce</b>	18	
<b>Tenderloin of Beef with TTR Steak Sauce</b>	20	

## DESSERTS

	<i>per dozen</i>	
<b>White Chocolate Almond Mousse Bars</b>	32	
<b>Chocolate Crunch Mini Cakes</b>	28	
<b>Assorted Mini Tartlets</b>	32	
<b>Lemon Squares</b>	34	



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## HORS D'OEUVRES AND CANAPÉS

### COLD

	<i>per dozen</i>
<b>Tomato Basil Bruschetta</b> crisp baguette, goat cheese, olive oil	<b>14</b>
<b>Mini BLT's</b> applewood smoked bacon, arugula, toybox tomatoes	<b>18</b>
<b>Mini Goat Cheese Tarts</b> fig jam	<b>22</b>
<b>Red Belgian Endive</b> blue cheese mousseline, toasted pecans, apples	<b>22</b>
<b>Tomato Mozzarella Skewers</b> basil pesto, olive oil, sea salt	<b>22</b>
<b>Seared Rare Tuna</b> black and white sesame seeds, sweet chili dipping sauce	<b>26</b>
<b>Tuna Tartare</b> taro chips, black sesame seeds, wasabi	<b>26</b>
<b>Blue Crab Tart</b> lemon and saffron remoulade	<b>28</b>

### HOT

	<i>per dozen</i>
<b>Twice Baked Red Bliss Potatoes</b> spinach, garlic and cheese	<b>16</b>
<b>Risotto Croquettes</b> tomato fondue	<b>18</b>
<b>Fried Chicken "Drumettes"</b> chipotle honey	<b>22</b>
<b>Fried "MAX and Cheese"</b> truffled béchamel	<b>22</b>
<b>Grilled Chicken Quesadillas</b> cilantro sour cream	<b>26</b>
<b>Grilled Chicken Satay</b> thai peanut sauce	<b>28</b>
<b>Moroccan Spiced Meatballs</b> spiced tomato sauce	<b>28</b>
<b>Oyster Nachos</b> fried gulf oysters on crisp wontons, topped with cilantro and habanero salsa	<b>28</b>
<b>Grilled Beef Satay</b> plum sauce	<b>32</b>
<b>Gulf Blue Crab Cakes</b> spiced tomato sauced chili voodoo sauce	<b>36</b>
<b>Grilled New Zealand Lamb Chops</b> rosemary and thyme	<b>38</b>
<b>Bacon Wrapped Shrimp</b> ancho chili sauce	<b>38</b>
<b>Sliced Beef Tenderloin</b> on crostini with caramelized onion and bleu cheese	<b>38</b>
<b>Pan Borracho</b> (½ pan to serve 25) sourdough baguette, prosciutto, fresh thyme, garlic, and yellow onions soaked in savory white wine custard with gruyere, mozzarella and grana padano cheeses—all baked until bubbly and gooey	<b>60</b>
<b>"Sliders"</b>	
<b>Pulled Pork</b>	<b>36</b>
<b>Angus Beef</b>	<b>42</b>



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## SIGNATURE DINNER MENU

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60 per person

**Fuji Apple Salad**

candied hazelnuts, blue cheese, baby lettuces, rosemary vinaigrette

**Roasted Tenderloin of Beef**

potato purée, crimini mushrooms, caramelized onions, thyme sauce

**Chocolate Peanut Butter Crunch**

chocolate ganache

## GRAND SIGNATURE DINNER MENU

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70 per person

**Costa Rican Hearts of Palm**

shaved fennel, almonds, goat cheese, white balsamic vinaigrette

**Sautéed Black Grouper**

sugared carrots, baby turnips, lemon, white wine butter

**Herb Marinated Rack of Lamb**

celery root purée, crimini mushrooms, mint oil

**Chocolate Marquis**

chocolate sauce, chantilly cream



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## PLATED DINNER OPTIONS

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**Three Courses** 50 per person

**Four Courses** 55 per person

### SELECT SOUP OR SALAD *select one*

**Roast Tomato Soup**

texas goat cheese, garlic crouton

**Texas Corn Chowder**

potato, corn and roasted red pepper

**Tortilla Soup**

grilled chicken, jack cheese and crispy tortillas

**Mushroom Soup**

truffle oil, porcini powder

**Creamy Potato Soup**

bacon, scallions, sour cream

**Caesar Salad**

parmesan, garlic crouton, creamy caesar cheese cream

**Arugula**

texas goat cheese, toasted pecans, sherry vinaigrette-

**Baby Greens**

granny smith apples, danish blue, balsamic vinaigrette-

**Mixed Lettuces**

currants, walnuts, blue cheese, port vinaigrette

### DESSERTS *select one*

**Apple Tartlet**

caramel sauce, chantilly cream

**Chocolate Crunch**

silky chocolate mousse

**Tiramisu**

white chocolate honeycomb morsel, chocolate sauce

**Bread Pudding**

brioche bread pudding, caramel sauce, fresh berries

### ENTRÉES *select one*

**Chef's Seasonal Fish Creation**

spanish onions, fingerling potatoes, chive butter

**Atlantic Salmon**

fennel puree, asparagus, parsley

**Bourbon Brined Pork**

sweet potato puree, apple cider sauce

**Grilled Flank Steak**

mustard glazed potato, caramelized onion, blue cheese cream

**Chargrilled Chicken Breast**

yukon potato puree, garlic pan sauce

**Grilled Filet Mignon**

yukon potato puree, wilted spinach and sauce bordelaise (supp. \$5 per person)



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## PLATED LUNCH OPTIONS

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**Two Courses** 25 per person

**Three Courses** 30 per person

**Four Courses** 35 per person

### APPETIZERS / SOUP *select one*

**Forest Mushroom Soup**

portobello mushrooms, truffle oil

**Potato Soup**

sour cream, chive oil

**Roasted Tomato Soup**

garlic crouton, goat cheese

**Southwest Tortilla Soup**

grilled chicken, jack cheese, crisp tortillas

### SALAD *select one*

**Cesar Salad**

romaine hearts, garlic crouton, parmesan, creamy ceasar dressing

**Maytag Blue Cheese**

granny smith apple, candied hazelnuts, raspberry vinaigrette

**Baby Arugula**

toasted pecans, goat cheese, black currants, sherry vinaigrette

**Chilled Crab Salad**

mango purée, fennel, herb oil (supp. \$5 per person)

### ENTRÉES *select one*

**Roast Breast of Chicken**

potato purée, wilted spinach, garlic pan sauce

**Grilled Flank Steak**

roasted potatoes, mushrooms, red wine-thyme sauce

**Chef's Fresh Fish Of The Day**

israeli couscous, asparagus, lemon butter sauce

**Penne Pasta**

grilled chicken, tomatoes, basil, parmesan cheese

**Braised Beef Short Ribs**

red bliss potato, mushrooms, braising juices

### DESSERTS *select one*

**Apple Tartlet**

caramel sauce, chantilly cream

**Chocolate Crunch**

silky chocolate mousse

**Tiramisu**

white chocolate honeycomb morsel, chocolate sauce

**Bread Pudding**

brioche bread pudding, caramel sauce, fresh berries



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## BUFFET DINNER PACKAGES

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**2 entrees + 2 sides** 30 per person

**3 entrees + 3 sides** 40 per person

**4 entrees + 4 sides** 50 per person

## ENTREES

### **Marinated & Grilled Flank Steak**

mushroom burgundy sauce

### **Grilled Rosemary Chicken**

airline breast, rosemary, extra virgin olive oil,  
sea salt

### **Chef's Seasonal Fish Creation**

market fresh fish with accompaniments

### **Shrimp & Grits**

gulf shrimp, country style grits,  
roasted pepper cream sauce

### **Vegetable Lasagna**

spinach, eggplant, squash, zucchini,  
marinara & cheeses

### **Stuffed Chicken**

airline breast, duxelle, spinach,  
white wine cream sauce

### **Almond Crusted Pork Cutlet**

almonds, panko, bourbon apple cream

## SIDES

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### **Herb Roasted Potato Medley**

### **Harvest Beans with Bacon**

### **Yukon Gold Whipped Potatoes**

### **Sweet Potato Gratin**

### **Wild Rice Pilaf**

### **Roasted Seasonal Vegetables**

### **Glazed Baby Carrots**

### **Steamed Broccoli with Herbed Lemon Butter**

### **TTR House Salad**

spring mix, candied pecans, cranberries, balsamic  
vinaigrette

### **Brioche Bread Pudding**

with caramel sauce

### **Seasonal Fruit Cobbler**

fresh whipped cream



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