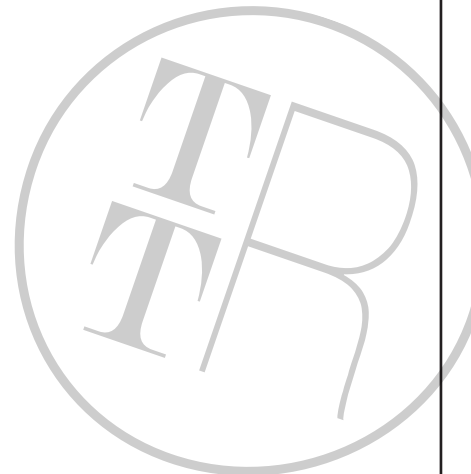


THE TASTING ROOM PRIVATE EVENTS

CONTACT US

events@tastingroomwines.com

www.TASTINGROOMWINES.com



All prices are subject to 20% taxable service charge and 8.25% applicable sales tax.

Consuming raw or undercooked seafood, meat or eggs may increase your risk of food borne illness.

APPETIZERS

Price listed is per piece. 24 piece minimum, increments of 12.

TEXAS HILL COUNTRY SAUSAGE SKEWER	3
Hill Country smoked sausage, red onions, jalapeño skewer w/ Texas honey mustard	
CHAMPAGNE DEVEILED EGGS	2⁷⁵
topped with salmon and fried capers	
CRABCAKE SLIDERS	4⁵⁰
served with remoulade	
SOUTHERN FRIED CHICKEN SLIDERS	4⁵⁰
served with chipotle honey & topped with gerkin	
TTR SIGNATURE SLIDER	4⁵⁰
TTR signature patty served with cabernet ketchup	
TUSCAN CREMINI	2⁷⁵
stuffed with spinach and cheese	
CHICKEN SATAY	3⁵⁰
served with Thai peanut sauce	
LAMB LOLLIPOPS	5⁵⁰
Australian-grilled lamb lollipops w/ cabernet blueberry sauce	
MINI CRAB CAKES	4
petit lump crab cakes w/ green apple remoulade	
TTR SIGNATURE MEATBALLS	2⁷⁵
signature meatballs w/ classic marinara	
BLOODY MARY SHRIMP	3⁷⁵
bloody mary-poached shrimp on English cucumber	
CRISPY SHRIMP TEMPURA	4⁵⁰
served with housemade ponzu sauce	
AHI TUNA POKE	4⁵⁰
ponzu-marinated with avocado & Asian slaw served on wonton chip	
BAKED BRIE EN CROUTE	3
with dried berries & pecans	
MINI BEEF WELLINGTON	5
finished with bordelaise	
TRADITIONAL BRUSCHETTA	2⁷⁵
SPINACH & ARTICHOKE ON CROSTINI	3
MINI BLT	2⁷⁵
PROSCIUTTO WRAPPED SHRIMP	4⁵⁰
TRADITIONAL SHRIMP CEVICHE	5

MINI DESSERTS

Price listed is per piece. 24 piece minimum, increments of 12.

BROWNIE BITES	3
MACERATED BERRY SHORTCAKE	3
SEASONAL BREAD PUDDING BITES	3
MINI CHEESECAKE	3
WHITE CHOCOLATE MACADAMIA NUT COOKIE	2
DOUBLE CHOCOLATE COOKIE	2

DISPLAY PLATTERS

Platters serve 12 guests.

CHEESE PLATES	75
chef's selection of both locally & globally sourced cheese, grapes, crostini & almonds	
MEDITERRANEAN & CRUDITÉ DISPLAY	55
hummus, artichoke hearts, feta, carrots, mixed bell peppers, cucumbers, celery, pita bread	
ANTIPASTO	75
prosciutto, Spanish chorizo, Genoa salami, mozzarella, cherry tomatoes, imported olive mix, sliced baguette	
FRUIT TRAYS	55
seasonal selection of fresh fruit & lavender yogurt	
SHRIMP COCKTAIL (5LBS.)	225
traditional shrimp cocktail w/ cocktail & Cajun remoulade sauces, lemon wedges	
SEAFOOD TOWER	MKT
quartered Australian lobster tails, jumbo Gulf shrimp & crab legs, served with lemon wedges, minuettes, remoulade & cocktail sauces <i>enhancement: seasonal oyster selection for additional cost</i>	
SMOKED SALMON	150
smoked salmon, red onion, capers, hardboiled egg, dill cream, toast <i>serves 25 guests</i>	

Pricing and selections subject to change without notice.

FOOD STATIONS

Requires a minimum of 30 guests. Price listed is per person. Each station requires 1 Chef attendant. All stations are charged for the total of guaranteed guests.

[PASTA STATION]

basil pesto, marinara, alfredo & penne pasta w/ grilled chicken **\$17.50**
add meatballs for 4 per person
add shrimp for 5 per person

[PAELLA STATION]

bomba rice, clams, chorizo, shrimp, chicken **\$20.00**

[HAND-CARVED MEATS]

TRADITIONAL HERB-CRUSTED PRIME RIB **MKT**
herb & garlic crusted prime rib, bordelaise, horseradish cream & assorted rolls

CLASSICAL BEEF TENDERLOIN **MKT**
peppercorn-crusted tenderloin, burgundy demi, assorted rolls

ROASTED LEG OF LAMB **MKT**
slow-roasted leg of lamb w/ rosemary, cabernet blueberry sauce, assorted rolls

MEDITERRANEAN PORK TENDERLOIN **MKT**
lemon-marinated pork tenderloin, greek yogurt, marsala sauce, assorted rolls

BUFFET PACKAGE

Portions based on 4oz protein per guest. Bread service is an additional \$2 per person.

2 ENTRÉES + 3 SIDES **50 PER PERSON**
3 ENTRÉES + 3 SIDES **60 PER PERSON**
4 ENTRÉES + 4 SIDES **70 PER PERSON**

[SALADS]

TTR HOUSE SALAD

spring mix, honey nut clusters, drunken goat cheese, dried cherries, champagne vinaigrette

CAESAR SALAD

romaine hearts, parmesan cheese, herb croutons

[SIDES]

ROASTED GARLIC MASHED POTATOES

SEASONAL VEGETABLES

POTATOES AU GRATIN

BUTTER-BRAISED CARROTS

HARICOT VERTS

COCONUT MANGO JASMINE RICE

[ENTRÉES]

TTR HOUSE MEATBALLS

san marzano tomato purée, basil, grana padano

BAKED PENNE

our signature marinara, penne pasta, fresh basil, mozzarella

BRAISED SHORT RIBS

Cabernet-braised short ribs

CHICKEN MARSALA

pan-seared chicken with braised baby bella mushroom in marsala wine sauce

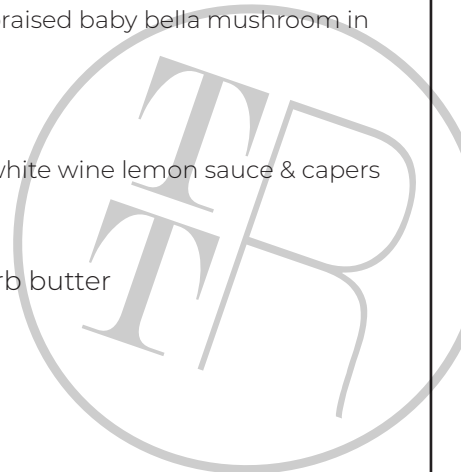
CHICKEN PICATTA

pan-seared chicken with white wine lemon sauce & capers

ROASTED SALMON

topped with Chablis herb butter

Pricing and selections subject to change without notice.



PLATED LUNCH OPTION 1

3-course menu, 2 choices per course for \$22 per person. Upgrade to 3 choices for \$5 per person. Bread service is an additional \$2 per person.

[SOUP/SALADS]

TTR HOUSE SALAD

spring mix, honey nut clusters, drunken goat cheese, dried cherries, champagne vinaigrette

CAESAR SALAD

romaine hearts, parmesan cheese, herb croutons

SOUP D'JOUR

[ENTRÉES]

CHAMPAGNE SALAD

mixed greens, cherry tomatoes, kalamata olives, feta cheese, herb croutons, champagne vinaigrette
add chicken for 4 per person
add flank steak for 5 per person

BASIL PESTO PASTA W/ CHICKEN

penne pasta, roasted seasonal vegetables, tomatoes, lemon

[ENTRÉES CONTINUED]

CHAMPAGNE POACHED CHICKEN SALAD SANDWICH

slow poached chicken breast, light mayo, red onion, celery, grapes, walnuts, lemon, served with fries

TUNA SALAD SANDWICH

albacore tuna, celery, onion, fresh dill, lemon, marinated cucumber slices, lemon, served with fries

GRILLED CHICKEN WRAP

grilled chicken, hummus, romaine lettuce, cucumber, tomato-basil wrap served with seasonal fruit

TUNA SALAD WRAP

house-made tuna salad, marinated cucumbers, romaine lettuce, spinach wrap, served with fruit

[DESSERT]

ASSORTED COOKIES

includes white chocolate macadamia and chocolate chunk

PLATED LUNCH OPTION 2

3-course menu, 2 choices per course for \$30 per person. Upgrade to 3 choices for \$5 per person. Bread service is an additional \$2 per person.

[SOUP/SALADS]

TTR HOUSE SALAD

spring mix, honey nut clusters, drunken goat cheese, dried cherries, champagne vinaigrette

CAESAR SALAD

romaine hearts, parmesan cheese, herb croutons

SOUP D'JOUR

[DESSERT]

KEY LIME PIE

with coconut shell

SEASONAL BREAD PUDDING

NUTELLA BROWNIE

[ENTRÉES] *see additional selections in option 1*

TTR SIGNATURE BURGER*

signature angus blend of short rib, brisket, beef belly and chuck topped w/ brie, hot house tomatoes, red onion, romaine lettuce, served on Slow Dough challah bun

FRESH CATCH OF THE DAY

with citrus beurre blanc, accompanied by seasonal vegetables

HERB-ROASTED CHICKEN

garlic mashed potatoes, roasted carrots, chicken au jus

BASIL PESTO PASTA W/ SHRIMP OR CHICKEN

penne pasta, roasted seasonal vegetables, tomatoes, lemon

Pricing and selections subject to change without notice.

PLATED DINNER OPTION 1

3-course menu, \$60 per person. Bread service is an additional \$2 per person.

[SOUP/SALADS]

TTR HOUSE SALAD

spring mix, honey nut clusters, drunken goat cheese, dried cherries, champagne vinaigrette

SOUP D'JOUR

[DESSERT]

SEASONAL BREAD PUDDING

NUTELLA BROWNIE

[ENTRÉES]

CABERNET-BRAISED SHORT RIBS

served w/ roasted garlic mashed potatoes, butter-glazed baby carrots

FRESH CATCH OF THE DAY

with citrus beurre blanc, accompanied by seasonal vegetables

HERB-ROASTED CHICKEN

garlic mashed potatoes, roasted carrots, chicken au jus

PLATED DINNER OPTION 2

4-course menu, 2 choices per course for \$70 per person. Upgrade to 3 choices for \$5 per person. Bread service is an additional \$2 per person.

[SOUP/SALADS]

TTR HOUSE SALAD

spring mix, honey nut clusters, drunken goat cheese, dried cherries, champagne vinaigrette

CAESAR SALAD

romaine hearts, parmesan cheese, herb croutons

SOUP D'JOUR

[APPETIZERS]

CRAB CAKES

petit lump crab cakes w/ green apple remoulade

TTR SIGNATURE MEATBALLS

signature meatballs w/ classic marinara

CRISPY SHRIMP TEMPURA

served with house-made ponzu sauce

BAKED BRIE EN CROUTE

with dried berries & pecans

[ENTRÉES]

CABERNET-BRAISED SHORT RIBS

served w/ roasted garlic mashed potatoes, butter-glazed baby carrots

FRESH CATCH OF THE DAY

with citrus beurre blanc, accompanied by seasonal vegetables

HERB-ROASTED CHICKEN

garlic mashed potatoes, roasted carrots, chicken au jus

CITRUS SEABASS

on bed of braised mushrooms & spinach

COQ AU VIN

chicken braised in red wine with pearl onions

[DESSERT]

SEASONAL BREAD PUDDING

NUTELLA BROWNIE

KEY LIME

MACERATED BERRY SHORTCAKE

Pricing and selections subject to change without notice.

