

CATERING & EVENTS MENU: THE TASTING ROOM

GOURMET PLATTERS serves 10 each

| | |
|--|--------------------|
| ARTISANAL CHEESE | <i>per platter</i> |
| TIER 1 | 60 |
| manchego, smoked gouda, brie, cheddar, dried fruits, nuts, seasonal fruit garnish, sliced baguette and cracker bread | |
| TIER 2 | 75 |
| Belletoile Baby Brie, Texas Gold Cheddar, Teahive and Chef's choice of one seasonal cheese along with seasonal fruit garnish, dried fruit, nuts, sliced baguette and cracker bread | |
| MEDITERRANEAN | 35 |
| traditional and black bean hummus, marinated artichokes, mixed olives, pesto-marinated feta and grilled pita bread | |
| ANTIPASTO | 55 |
| prosciutto, Spanish chorizo, Genoa salami, mozzarella, cherry tomatoes, imported olive mix and sliced baguette | |
| SEASONAL FRUIT | 40 |
| selection of fresh seasonal fruits with honey citrus sauce | |
| PROSCIUTTO WRAPPED FRUIT | 55 |
| fresh slices of cantaloupe and honeydew melon, dried figs and apples wrapped in thin-sliced prosciutto | |
| SHRIMP COCKTAIL 5 LBS. | 125 |
| Texas Gulf shrimp displayed on ice with remoulade and traditional cocktail sauce | |
| SEAFOOD DISPLAY | 275 |
| 5 lbs. of blue crab fingers, 5 lbs. of cocktail shrimp, 75 oysters on the half shell and lemon wedges served with remoulade, cocktail and mignonette sauces | |

STATIONS minimum of 30 guests | prices listed are per person

| | |
|--|----|
| PASTA STATION* | 14 |
| penne and bowtie pasta with three sauces: alfredo, basil pesto and tomato with toppings to include: bacon, mushrooms, spinach, tomatoes, and Parmesan cheese | |
| ADD grilled chicken | 2 |
| RISOTTO STATION* | 12 |
| classic, creamy risotto finished with butter and Parmesan. Toppings include: Parmesan cheese, spinach, tomatoes, mushrooms and fresh herbs | |
| ADD grilled chicken | 2 |
| ADD braised short ribs | 3 |
| ADD lobster | 7 |
| "MAX-N-CHEESE" STATION* | 14 |
| cavatappi pasta tossed in truffle cream with provolone, Gruyère and Parmesan. Toppings include: bacon, chives, roasted tomatoes and spinach | |
| ADD grilled chicken | 2 |
| ADD lobster | 7 |
| STREET TACO STATION* | 16 |
| sautéed on a flat top griddle, marinated chicken, pork and beef, served with toppings of pico de gallo, salsa rojo, salsa verde, slaw and cotija cheese with mini flour and corn tortillas | |
| ADD tilapia fish | 2 |
| ADD marinated shrimp | 4 |
| CARVING STATIONS* <small>served with silver dollar rolls</small> | |
| CAJUN ROASTED TURKEY with remoulade | 15 |
| CURE 81 HAM with honey mustard | 17 |
| TENDERLOIN OF BEEF with horseradish cream | 20 |
| BANANAS FOSTER STATION* | 12 |
| fresh bananas, butter, brown sugar and an assortment of liquers, served with vanilla ice cream | |
| CHEESECAKE STATION | 14 |
| individual vanilla cheesecakes including: two seasonal fruit compotes, whipped cream, candied pecans, white and dark chocolate chips, caramel and chocolate sauces | |
| CHOCOLATE FONDUE DISPLAY | 10 |
| fondue pot filled with warm rich dark chocolate and dipping items to include: pretzels, marshmallows, strawberries, pound cake and bananas | |

All stations will be charged for the total number of guaranteed guests.

**Station requires one (1) chef attendant.*

Menu items may vary by location. All prices are subject to 21% taxable service charge and 8.25% state sales tax.



The Tasting Room
WINE CAFE®

CATERING & EVENTS MENU: THE TASTING ROOM

HORS D'OEUVRES AND CANAPÉS 2 dozen minimum

| COLD | | <i>per piece</i> | | |
|--|--|------------------|--|-----|
| TOMATO BASIL BRUSCHETTA | crisp baguette, mozzarella and olive oil | 2 | SHRIMP LETTUCE SPRING ROLLS | 3 |
| MINI BLTS | applewood smoked bacon, arugula and toy box tomatoes | 2.5 | Bibb lettuce, shrimp, Napa cabbage, carrots, green onions, almonds and a soy sesame vinaigrette | |
| MINI GOAT CHEESE TARTS | lemon and dill goat cheese served with fig jam | 2 | SLICED BEEF TENDERLOIN | 3.5 |
| TOMATO MOZZARELLA SKEWERS | basil pesto, olive oil and sea salt | 2 | on crostini with caramelized onion and bleu cheese | |
| CHICKEN LETTUCE SPRING ROLLS | Bibb lettuce, chicken, Napa cabbage, carrots, green onions, almonds and a soy sesame vinaigrette | 2.5 | LOBSTER SLIDERS | 6 |
| SEARED RARE TUNA | black and white sesame seeds and sweet chili dipping sauce | 3 | lobster salad with a dill and Greek yogurt dressing served with Bibb lettuce on Hawaiian slider roll | |
| SHRIMP CAMPECHANA SPOONS | zesty shrimp campechana, served in individual spoons | 3 | CARAMELIZED ONION TARTS | 2.5 |
| TUNA TARTARE | taro chips, black sesame seeds and wasabi | 3 | caramelized onions finished with a touch of balsamic vinegar, honey and fresh thyme in a phyllo cup | |
| | | | SPICY GUACAMOLE & CHÈVRE TOASTS | 2 |
| | | | with tomatillo, plum tomatoes, Serrano pepper and red onion on toasted pita round | |
| DESSERTS <small>1 dozen minimum</small> | | <i>per piece</i> | | |
| CHOCOLATE CRUNCH MINI CAKES | topped with whipped cream and powdered sugar | 3 | | |
| MINIATURE PECAN PIE TARTS | | 2.5 | | |
| MINI BROWNIE BITES | topped with whipped cream and coco powder | 2.5 | | |
| ASSORTED MINI TARTS | filled with pastry cream and seasonal fruit toppings | 3 | | |
| MINI PASTRY CUPS | <small>2 dozen minimum</small> filled with crème brûlée or chocolate budino | 3.5 | | |
| BRIAN'S LEMON ICEBOX BITES | | 2.5 | | |
| CHEF'S SELECTION OF ASSORTED PASTRIES | | 3.5 | | |

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HORS D'OEUVRES AND CANAPÉS 2 dozen minimum

| HOT | <i>per piece</i> | | |
|--|------------------|--|------|
| TWICE BAKED RED BLISS POTATOES three varieties to include: Spinach and Cheddar Bacon and Cheddar and Sour Cream and Chives | 2.5 | SHORT RIB SLIDERS with brie and carmelized onions | 4 |
| RISOTTO CROQUETTES tomato fondue | 2 | PULLED PORK SLIDERS with slaw and pickles | 4 |
| FRIED "MAX-N-CHEESE" truffled béchamel | 2 | MINI CROQUE MONSIEURS toasted brioche, Black Forest ham, Gruyère and béchamel, topped with Gruyère, bacon and fresh thyme served with Dijon aioli | 2.5 |
| "MINI" GRILLED CHEESE SANDWICHES Slow Dough pretzel baguette with chèvre and sweet tomato jam | 2.5 | PROSCIUTTO-FONTINA PINWHEELS layers of phyllo dough, topped with prosciutto, piquillo peppers and fontina, rolled, baked and sliced | 3 |
| GRILLED CHICKEN QUESADILLAS served with cilantro sour cream | 2.5 | SMOKED CHIPOTLE PORK QUICHELETES pork sausage, minced chipotle peppers, Texas Gold cheddar in a rich buttery crust | 3 |
| OYSTER NACHOS <i>passed only</i> fried gulf oysters on crisp wontons, topped with cilantro and habanero salsa | 3 | CHICKEN ROULADE CROSTINIS chicken stuffed with spinach, sun-dried tomatoes, feta and pine nuts served on French baguette with roasted garlic-lemon aioli | 3.25 |
| GRILLED BEEF SATAY with hoisin sauce | 3 | MINI LAMB PIZZETTES <i>passed only</i> ground lamb seasoned with cinnamon, cumin, mint and pine nuts on mini pita bread finished with chili-yogurt sauce and a mint sprig | 3.25 |
| FIRECRACKER SHRIMP lightly fried wild gulf shrimp, spicy Korean sauce | 3.5 | WONTON BITES chicken, cabbage and Asian-spiced fried wonton in a spoon with sweet chili sauce | 3 |
| GULF BLUE CRAB CAKES served with creole remoulade sauce | 3.5 | ASSORTED MINI PIZZA ROUNDS prosciutto, mushroom and margherita mini pizzas | 2 |
| BACON WRAPPED SHRIMP with ancho chile sauce | 3.5 | TRUFFLE POMMES FRITES IN CONE French fried potatoes, served in paper cone with Parmesan cheese, truffle oil and fresh herbs with spicy ketchup for dipping | 3.75 |
| BEEF WELLINGTON BITES | 3.5 | | |
| CHICKEN FRIED CHICKEN SLIDERS with cheddar sausage gravy | 4 | | |

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PLATED LUNCH minimum of 15 guests

| | |
|------------------|------------------|
| 2 Courses | 25/person |
| 3 Courses | 30/person |
| 4 Courses | 35/person |

Price includes water and iced tea.

ENHANCEMENTS

| | |
|---|-----------------|
| Bread Service assorted artisan rolls and butter | 2/person |
| Additional Entrée Option | 5/person |

APPETIZERS / SOUPS select one

- SOUP OF THE DAY
- ROASTED CAULIFLOWER VELOUTÉ
- SOUTHWEST TORTILLA SOUP
with grilled chicken, tortilla strips and avocado cream
- CRAB CAKES
with remoulade sauce and spring mix tossed
in lemon vinaigrette

ENTRÉES served with Chef's choice of seasonal accompaniments

- FRESH GULF FISH
with creole tomato sauce
- ROASTED CHICKEN BREAST
with fresh herbs and pan gravy
- GRILLED FLANK STEAK
with Burgundy sauce
- SPICE-CRUSTED ROAST PORK LOIN
with apple demi-glace
- PAN SEARED SALMON
with chardonnay cream sauce
- RED WINE BRAISED SHORT RIBS
- SHRIMP & GRITS
Gulf Coast shrimp, country-style grits and
cajun cream sauce
- HARVEST PASTA
bow-tie pasta with zucchini, squash, sun-dried
tomatoes, basil and extra virgin olive oil
- 5 OUNCE FILET MIGNON addt'l 10 per person
with rosemary-bourbon demi-glace

SALADS select one

- TTR HOUSE SALAD
mixed baby greens, dried cranberries, candied
pecans, feta cheese and balsamic dressing
- TTR CAESAR
crisp romaine hearts, Slow Dough croutons,
Parmesan and creamy Caesar dressing
- TTR SLICEBERG SALAD
iceberg salad wedge with cucumber, applewood smoked bacon, green
onions, Pea Patch tomatoes and jalapeño cilantro ranch dressing

DESSERTS

- BREAD PUDDING
made with artisan bread and topped with
caramel sauce and vanilla ice cream
- TURTLE CHEESECAKE
vanilla cheesecake with caramel nut topping
- SEASONAL FRUIT COBBLER
served with ice cream
- NUTELLA BROWNIE
with French vanilla ice cream and chocolate sauce
- BRIAN'S LEMON ICEBOX PIE

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PLATED DINNER minimum 15 guests | additional \$5/person for a choice of two (2) entrées

3 Courses

50/person

4 Courses

55/person

Price includes warm rolls with whipped butter, dessert, water and iced tea.

APPETIZERS / SOUP select one

ROASTED CAULIFLOWER VELOUTÉ

SOUTHWEST TORTILLA SOUP

with grilled chicken, tortilla strips and avocado cream

TEXAS CORN CHOWDER

CRAB CAKES

with remoulade sauce and spring mix
tossed in lemon vinaigrette

CREAMY POLENTA

with oven roasted vegetables, fresh herbs and
extra virgin olive oil

ENTRÉES served with Chef's choice of seasonal accompaniments

FRESH GULF FISH

with creole tomato sauce

ROASTED CHICKEN BREAST

with fresh herbs and pan gravy

GRILLED FLANK STEAK

with Burgundy sauce

GRILLED 6 OUNCE FILET MIGNON

with bordelaise sauce

SPICE-CRUSTED ROAST PORK LOIN

with apple demi-glace

PAN SEARED SALMON

with chardonnay cream sauce

RED WINE BRAISED SHORT RIBS

HARVEST PASTA

bow-tie pasta with zucchini, squash, sun-dried
tomatoes, basil and extra virgin olive oil

CHICKEN PICCATA

pan seared breast of chicken with lemon,
caper and onion sauce

GRILLED MARINATED PORTABELLA MUSHROOM

topped with truffle oil and balsamic aioli served over
sautéed spinach and tomatoes

add'l 6 per person

SALADS

TTR HOUSE SALAD

mixed baby greens, dried cranberries, candied pecans, feta cheese and
balsamic dressing

TTR CAESAR

crisp romaine hearts, Slow Dough croutons,
Parmesan and creamy Caesar dressing

TTR SLICEBERG SALAD

iceberg salad wedge with cucumber, applewood smoked bacon, green
onions, Pea Patch tomatoes
and jalapeño cilantro ranch dressing

DANISH BLEU CHEESE SALAD

mixed greens with apples, walnuts, bleu cheese and raspberry vinaigrette

DESSERTS

HOUSEMADE TIRAMISU

layers of mascarpone cheese, ladyfingers,
espresso and chocolate

BREAD PUDDING

made with artisan bread and topped
with caramel sauce and vanilla ice cream

TURTLE CHEESECAKE

vanilla cheesecake with caramel nut topping

SEASONAL FRUIT COBBLER

served with ice cream

BRIAN'S LEMON ICEBOX PIE

NUTELLA BROWNIE

with French vanilla ice cream and chocolate sauce

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BUFFET PACKAGES minimum of 30 guests | additional \$5/person for 20-29 guests

| | |
|----------------------------|------------------|
| 2 Entrées + 3 sides | 40/person |
| 3 Entrées + 3 sides | 45/person |
| 4 Entrées + 4 sides | 50/person |

Price includes water and iced tea.

ENHANCEMENTS

| | |
|---|-----------------|
| Bread Service assorted artisan rolls and butter | 2/person |
| Additional Side Option | 5/person |

ENTRÉES

- PAN SEARED SALMON
with chardonnay cream sauce
- GRILLED CHICKEN BREAST
with fresh herbs and extra virgin olive oil
- HERB AND GARLIC MARINATED FLANK STEAK
with a merlot demi-glace
- RED WINE BRAISED SHORT RIBS
- BRINED PORK LOIN
with honey bourbon sauce
- SHRIMP ÉTOUFFÉE
served with Texas Gulf Shrimp and steamed rice
- HARVEST PASTA
bow-tie pasta with zucchini, squash, sun-dried tomatoes, basil and extra virgin olive oil

SIDES

- TTR HOUSE SALAD
mixed baby greens, dried cranberries, candied pecans, feta cheese and balsamic dressing
- TTR CAESAR SALAD
crisp romaine hearts, Slow Dough croutons, Parmesan and creamy Caesar dressing
- PASTA SALAD
shaved red onions, sun-dried tomatoes, basil, olives, Parmesan cheese and balsamic dressing
- HERB ROASTED POTATO MEDLEY
- GREEN BEANS WITH BACON
- WILD RICE PILAF
- SOUTHERN BAKED MAC & CHEESE
- SEASONAL VEGETABLE MEDLEY
- BREAD PUDDING
made with artisan bread and topped with caramel sauce
- SEASONAL FRUIT COBBLER
- COOKIE AND BROWNIE DISPLAY
- MINIATURE DESSERT DISPLAY *addt'l 5 per person*
featuring tarts, cookies, brownie bites and cream puffs

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