



## OPTION 1

### PASSED HORS D'OEUVRES

- BLT Crostini with Horsey Aioli
- Bourbon Sweet Potato and Goat Cheese Balls
- Jalapeno Shrimp Skewers

### TWO DOUBLE SIDED DINNER BUFFETS

Cold Weather Salad with Kale and Field Greens, Red Grapes, Bacon, Caramelized Onions, Roasted Apples and Cranberries and Fresh Grated Parmesan with Balsamic Vinaigrette or Blue Cheese Dressing

Muffins, Assorted Rolls and Butter

Shiner and Maple Beef Round offered with Creamy Horseradish Sauce Grainy Mustard, and Plum Bacon Jam

Assorted Rolls and Biscuits With Herb Butter

Three Mushroom Chicken Breast in Smokey Gouda Cream

Savory Tomato Cumin, Lentil, Quinoa and Black Eyed Pea Succotash

Honey Rosemary Carrots and Green Beans

Creamy Ricotta and Smashed Sage Yukon Gold Potato

**\$45<sup>00</sup>**

## OPTION 2

### PASSED HORS D'OEUVRES

- Pesto Chicken Panini Bites with Aioli
- Bruschetta topped with Roasted Tomatoes, Basil and Mozzarella Cheese
- Tuna Carpaccio on Crostini with Roasted Garlic Wasabi and Lemon Pesto

### CHEESE DISPLAY

Local and Imported Cheeses to Include Dallas Mozzarella, Soft Goat, Cheddar, Swiss, Texas Basil Cacciotta, Morbier, Stilton, and Manhego Surrounded by Wafers and Dried Fruit and Figgy Jam

### TWO DOUBLE SIDED DINNER BUFFETS

Kale and Romaine Caesar with Chopped Broccoli Grape Tomatoes, Croutons, and Buttermilk Caesar Dressing

Parmesan Crusted Chicken Breast on Marinara Spinach

Bed and Carving Board of Beef Sirloin with Italian Sausage Demi Glaze, Bacon Plum Jam, Creamy Horseradish and a Spicy Creole Mustard

Creamy Spinach and Artichoke Risotto with Truffle Oil and Manhego Cheese

Grilled Asparagus with Lemon and Parmesan

Roasted Mushrooms and Red Pepper Orecchiette Pasta in Red Sauce

Garlic Bread, Rolls with Oregano Butter

**\$60<sup>00</sup>**

## OPTION 3

### PASSED HORS D'OEUVRES

- Crab Tater Tot with Tomato Remoulade
- Smoked Salmon and Chive Caper Cream Cheese Lillipops
- Shots of Tomato Basil Soup with Tiny Three Cheese Croque Monsieur
- Fried Green Tomatoes with Spicy Dressing

### PRE-SET SALAD

Southern Style Chopped Salad with Red Onion, Cherry Tomato, Cucumber, Pickled Okra, Pickled Corn, Red Cabbage, Carrots and Blue Cheese with Ranch Dressing or Herbed Vinaigrette

Cornbread and Large Crusty Rolls and Cheddar Bacon Biscuits served with Honey, Apple and Herb Butters

### TWO DOUBLE SIDED DINNER BUFFETS

Boneless Southern Chicken Fried Tilapia with Creamy Jalapeno Gravy and Honey Lemon Tartare Sauce

Slow Roasted and Braised Boneless Beef Short Ribs in a Blood and Honey Adobo Sauce

Green Chili Gnocchi and Cheese

Roasted and Mashed Garlic and Goat Cheese Sweet Potatoes

Sautéed Broccolini with Toasted Almonds and Brown Butter

**\$54<sup>00</sup>**

## OPTION 4

### PASSED HORS D'OEUVRES

- Grilled Oregano Shrimp on Rosemary Skewer
- Heirloom Tomato Salad on Crostini with Sweet Balsamic Syrup and Parmesan
- Warm Brie, Pesto, and Toasted Pine Nut Tarts

### PRE-SET SALAD

Grilled Avocado Caesar Salad with Cherry Tomatoes, Homemade Croutons, Parmesan and Traditional Caesar and Basil Caper Buttermilk Dressing

Assorted Rolls and Muffins with Herb Butter

### FAMILY STYLE MEAL

*Walters to bring bowls to tables and wait while guests pass food.*

Chicken Piccata with Lemons

Horseradish Crusted Tilapia

Black Pepper Steak Medallions with Mushroom Ruby Red Wine Reduction

Creamy Artichoke Spinach Quinoa Risotto

Roots Melange with Turnips, Rutabagas, Carrots, Sweet Potatoes and White Potatoes

Sauteed Broccolini, Red Peppers and Haricot Verts

### S'MORES STATION

Guests will choose from Dark, Milk or White Chocolate and spreads of Peanut butter, Banana and Nutella on Graham Crackers then take to the Fire Place with Big Skewers will torch the Marshmallows and assemble served with Hot Chocolate

**\$72<sup>00</sup>**

## OPTION 5

### PASSED HORS D'OEUVRES

- Beef Satay with Ginger Teriyaki Glaze
- Hand Rolled Vegetarian Vietnamese Style Spring Roll served with Spicy Peanut Sauce
- Tuna Carpaccio on Miniature Rice Cakes with Roasted Garlic Wasabi and Pickled Jalapeno

### PRE-SET SALAD

Spinach Salad with Dried Cranberries, Mandarin Oranges, Toasted Sweet and Spicy Pecans and Caramelized Onions and Ginger Cranberry Vinaigrette and Creamy Chive

Buttermilk Ranch Biscuits, Rolls and Butter

### TWO DOUBLE SIDED DINNER BUFFETS

Boneless Southern Fried Chicken with Creamy Jalapeno Gravy and Honey Fig Mustard

Blackened Toasted Almond Panko Salmon with Miso Teriyaki and Wasabi Aioli

Mac and Jack Gratin with Pancetta

Jade Rice  
Bamboo Rice, Wheat Berries, Basmati Rice, Green Lentils, Baby Garbanzo Beans and Daikon Radish Seeds

Stir Fried, Zucchini, Mushrooms, Carrots, Red, Yellow and Green Pepper Asparagus, Yellow Squash and Sugar Snapped Peas

**\$58<sup>00</sup>**

### WEDDING CAKE

Wedding Cake by WKC or Client, can help if needed  
*Cake Cutting by WKC at no additional charge*

### BEVERAGES

Hibiscus Iced Tea - Sparkling Water - Soda  
Mixers - Sweeteners - Ice at a separate station \$3<sup>00</sup>  
Coffee \$1<sup>85</sup>

### FULL BAR BY CLIENT

Alcohol may be provided by Client, WKC has liquor license if you need us to provide.  
*WKC to help plan, ice, serve and clean up at no charge*

### Other passed items are on our website.

Custom menus available and all selections are interchangeable.

### RENTAL PRICING INCLUDES

Table cloths  
Bar and table glasses  
All silverware  
Dishware  
Cloth napkins  
Serving and kitchen equipment  
Goldrose gold is an additional charge

Estimates are based on 5 hour event  
2.5 hr set-up/1.5 hr breakdown

Additional costs for additional event hours

Prices are based on 150 guests with servers and rental

Late night food/snack options available

**Prices do not include tax**

