DINNER & DESSERT

PLATED DINNERS
All Entrees include Choice of Soup or Salad, Chef's Vegetable and Starch, Freshly Baked Bread, Dessert, Coffee and Iced Tea

SOUPS
- Spring Vegetable & Rice with Rotisserie Chicken Fresh Herbs
- Classic Lobster or Spicy Shrimp Bisque
- Seafood Gumbo
- Sausage & Chicken Gumbo
- Black Bean Soup with Sour Cream and Fresh Pico de Gallo
- Tomato & Basil Soup with Cheesy Croutons
- Cauliflower Soup with Sautéed Mushrooms and Truffle Oil
- Chilled Gazpacho with Avocado and Tomatillo Créma
- Corn Chowder with Lobster

SALADS
- Mixed Field Greens
  Seasonal garden vegetables, Choice of House or Ranch Dressing
- Chopped Wedge Salad
  With Crispy Bacon, Crumbled Blue Cheese or Ranch Dressing
- Classic Caesar Salad
  Chopped Romaine Hearts with our Signature Caesar Dressing
- Butter Lettuce and Roasted Beet Salad
  Crumbled Goat Cheese, Toasted Pistachios with Orange-Champagne Vinaigrette
- Spinach & Roasted Pear Salad
  With Candied Pecans and Sweet Onion Confit with Red Wine-Dijon Vinaigrette

ENTRÉES

LAND
- Roasted Chicken Chop with Oven-Dried Tomatoes, Herb Au Jus $42 / person
- Lobster Stuffed Chicken Breast, Sherry $47 / person
- Grilled New York Steak, Cognac Cream Sauce $55 / person
- Center Cut Beef Filet With Classic Bearnaise $57 / person

SEA
- 5 oz Lobster Tail Market Price
- Jumbo Shrimp Scampi or Shrimp DeJonge $47 / person
- Dungeness Crab Cluster Market Price
- 6 oz SW Crab Cake Market Price

Land & Sea
- 5 oz Lobster Tail and 6 oz Beef Filet Market Price
- Lobster Stuffed Chicken Breast and Shrimp Scampi $52 / person
- 6 oz Beef Filet and 4 oz SW Crab Cake Market Price
- 6 oz Beef Filet and 4 oz Gulf Red Snapper $60 / person
- 6 oz Beef Filet and Dungeness Crab Market Price

DESSERTS
- Texas Bourbon Pecan Tart – Shortbread Crust with a Chocolate Bourbon Pecan Filling atop Caramel Sauce
- Chocolate Truffle Cake – Chocolate Flourless Cake with Vanilla Custard Sauce and Seasonal Berries
- Strawberries and Cream – White Chocolate Cheesecake alongside Strawberry Mousse, Strawberry Sauce and Fresh Strawberries
- Key Lime in a Cup – Key Lime Custard topped with Graham Streusel, Mango Curd and Vanilla Crème Fraîche
- Chocolate Peanut Butter Pot – Chocolate Cream with Caramel Sauce, Peanut Butter Mousse and Salted Peanuts
DINNER BUFFET
Designed for 60 minutes of service
Freshly Baked Bread, Coffee and Iced Tea.
Minimum 25 guests

ITALIAN
- Mixed Green Salad with Cherry Tomatoes, Diced Provolone Cheese, Salami with Red Wine Vinaigrette
- Antipasto Display
- Marinated Ciliengine Mozzarella and Heirloom Cherry Tomato Salad with Garden Pesto
- Sautéed Grouper Picatta, Caper and White Wine Sauce
- Roasted Tuscan Chicken Breast with Silky Sundried Tomato and Basil Sauce
- Baked Ziti Pasta with Italian Sausage, Oven Dried Tomatoes, Basil with Alfredo Sauce
- Spaghetti Tossed in Oil and Garlic Served with Marinara and Alfredo Sauces (on side)
- Roasted Mediterranean Vegetables with Fresh Herbs
- Tiramisu
- Chocolate Chip Ricotta Cannolis
- Biscotti

BAYOU VIEW
- Chopped Wedge Salad with Heirloom Cherry Tomatoes, Crumbled Blue Cheese, Crispy Bacon and Bermuda Onions
- Beefsteak Tomato and Red Onion Salad with Fresh Basil and Aged Balsamic Glaze
- Lobster Cobb Salad - Chopped Crisp Iceberg and Romaine Lettuce with Crisp Bacon, Tomatoes, Avocado, Roquefort Cheese, Egg and Succulent Lobster Meat
- Pan Roasted Salmon with Velvety Risotto and Saffron Wine Sauce
- Grilled Medallions of Beef with Pommery Mustard and Cognac Sauce
- Roasted Chicken Breast with Roasted Fennel, Sweet Onions, Thyme and Rosemary Scented Sauce
- Balsamic Roasted Heirloom Carrots and Fingerling Potatoes
- Buttery Jumbo Asparagus
- Chocolate Cheesecake
- Fruit Tarts

ASIAN
- Asian Chopped Salad - Romaine, Cabbage and Crisp Vegetables with Sesame Dressing
- Rice Noodle Salad with Edamame, Asparagus, Charred Scallions, Cilantro and Ginger Vinaigrette
- Sweet and Sour Fresh Pickles
- Teriyaki Salmon over Sautéed Garlic and Ginger Bok Choy
- Spicy Honey Garlic Chicken with Scallions and Napa Cabbage
- Mongolian Beef with Mushrooms and Sweet Peppers
- Vegetable Stir Fry
- Sautéed Broccolini with Soy and Sesames
- Bibingka Cake
- Mango Pudding

$54

$58

$56
DINNER BUFFET
Designed for 60 minutes of service
Freshly Baked Bread, Coffee and Iced Tea.
Minimum 25 guests

HARVEST BUFFET
• Butter Lettuce and Roasted Beet Salad with Crumbled Goat Cheese, Orange-Champagne Vinaigrette
• Organic Red Quinoa Tabbouleh Salad with Lemon and Extra Virgin Olive Oil
• Black-Eye Pea and Gulf Shrimp Salad with Roasted Corn, Peppers and Heirloom Cherry Tomatoes
• Herb Marinated Chicken Breast with Creamy Garlic and Parmesan Sauce
• Sage Rubbed Boneless Pork Loin with Cajun Mustard and Sweet Onion Sauce
• Panko Crusted Tilapia Fillet with Spicy Cherry Tomato and Basil Sauce
• Roasted Heirloom Carrots and Brussel Sprouts
• Buttery Whipped Potatoes
• Pumpkin Whoopies
• Apple Hand Pies

$54

THE TEXAS SMOKEHOUSE DINNER
• Mixed Greens Salad
• Mustard Potato Salad
• Coleslaw
• Sliced White Onions
• Pickles
• House Pickled Jalapeños
• Carved Mesquite Smoked Beef Brisket
• Shiner Bock Marinated Chicken
• Sausage
• Baked Beans
• Creamed Corn
• BBQ Sauce
• Sliced White Bread
• Fruit Cobbler
• Chocolate Bourbon Cake

$52