



## PLATED GROUP LUNCH MENU

### Passed Cold Appetizers

*pricing is per piece*

<b>Prosciutto Wrapped Sourdough</b> house cured prosciutto	2
<b>Marinated Cherry Tomatoes</b> mozzarella / cilantro salsa verde	2.5
<b>Roasted Beet and Pecan-Crusted Goat Cheese</b> baby arugula	3
<b>Pecan Stuffed Date</b> house prosciutto	2
<b>Deviled Eggs</b> carrot / smoked paprika / candied pecan / beet chow chow / dill	1.2

### Passed Hot Appetizers

*pricing is per piece*

<b>Mini Tostadas</b> pork carnitas / lime slaw / fresno chili sauce / cilantro	3
<b>Mini Crab Cakes</b> chow chow tartar sauce / fresh radish	3
<b>Buffalo Tenderloin</b> pumpernickel toast / béarnaise / fried tarragon	4
<b>Pancetta-Wrapped Poached Shrimp</b> charred scallion vinaigrette	3
<b>Grilled Feta and Prosciutto</b> rye toast / chives	2
<b>Roasted Red Potatoes</b> Deep Ellum blue cheese / lemon confit / alfalfa sprouts	2
<b>Hot Chicken Skewer</b> crispy tender / cayenne oil / blue cheese aioli	2
<b>Creole Shrimp Crostini</b> pan seared shrimp / dirty rice / celery	4
<b>Grown-Up Grilled Cheese</b> goat cheese / cheddar / bacon / avocado / Texas toast	3
<b>Chicken &amp; Seedy Herb Biscuits</b> chicken thigh / caramelized honey / pear jam / sage	3
<b>Soup Shooters</b> tomato	3

Coffee, iced tea, and soft drinks are included in all lunch packages.

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SEASONAL KITCHEN

## Appetizer Displays

*pricing is per person*

<b>Artisanal Meats &amp; Cheeses</b> Chef's choice of meats and cheeses / grilled baguette	5
<b>Pimento &amp; Cheese Dip</b> cilantro / candied jalapeños / ham / cheddar / burrata cheese blackened tortilla chips	3
<b>Green Lentil Hummus</b> spinach / sweet potato chips / pumpkin seeds / golden raisins / pepper vinegar / cumin	3
<b>Marinated Shrimp and Sweet Potato Crisp</b> lemon vinaigrette	3
<b>Fried Rib &amp; Pickles</b> house made pickled vegetables / Texas barbecue sauce	3

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SEASONAL KITCHEN

## Lunch One \$15 per person

### APPETIZER

Select one

#### **Lemon Chicken Rice**

Carolina Gold rice /  
celery / carrots /  
egg lemon broth

#### **Baby Mixed Greens**

pickled celery / carrot / radish /  
goat feta / savory granola /  
spiced green goddess dressing

### ENTRÉE

Select two sandwiches for your guests to choose from

#### **Chicken Salad**

heirloom tomato /  
baby lettuce / dried apricot /  
sliced almonds / tarragon /  
whole grain wheat bread /  
house potato chips

#### **Pimento Cheese**

smoked ham /  
heirloom tomato /  
Texas toast /  
house potato chips

#### **Turkey**

house smoked / avocado /  
smoked cheddar /  
jalapeño jelly /  
whole grain wheat bread /  
house potato chips

#### **Hot Chicken**

fried chicken breast /  
sliced pickles / cayenne oil /  
chow chow tartar sauce / Texas toast /  
house potato chips

#### **House Hamburger\***

ground brisket / chuck /  
short rib / whole wheat bun /  
smoked cheddar /  
house potato chips

\*all burgers served medium

## Lunch Two \$20 per person

### ENTRÉE

Select two for your guests to choose from

#### **Pork Enchiladas**

smoked / seasonal succotash /  
house corn tortillas / queso fresco /  
tomatillo sauce

#### **Cobb Salad**

bacon / pickled egg /  
sungold tomatoes / avocado /  
Deep Ellum blue cheese /  
Texas candied pecans /  
buttermilk dressing

#### **House Hamburger\***

ground brisket / chuck / short rib /  
whole wheat bun / smoked cheddar /  
house potato chips

\*all burgers served medium

#### **Chicken Fried Chicken**

roasted red skin potatoes /  
sugar snap peas /  
black pepper pan gravy

### DESSERT

Select one

#### **Lemon Goat Cheese**

##### **Icebox Pie**

goat cheese / lemon /  
graham cracker crust /  
whipped meringue

#### **Seedy Chocolate**

##### **Cheesecake**

no bake / semi-sweet chocolate /  
sesame seeds / pumpkin seeds /  
sunflower seeds / oats / coffee syrup

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## Lunch Three \$23 per person

### SALAD

Select one

#### Serrano Caesar

pepper jack /  
pumpnickel croutons /  
serrano caesar dressing

#### Baby Mixed Greens

pickled celery / carrot /  
radish / goat feta /  
savory granola /  
spiced green goddess dressing

### ENTRÉE

Select two sandwiches for your guests to choose from

#### Pimento Cheese

smoked ham /  
heirloom tomato /  
Texas toast / house potato chips

#### Hot Chicken

fried chicken breast /  
sliced pickles / cayenne oil /  
chow chow tartar / Texas toast /  
house cut fries

#### Turkey

house smoked / avocado /  
smoked cheddar / jalapeño jelly /  
whole grain wheat bread /  
house potato chips

#### Chicken Salad

heirloom tomato / baby lettuce /  
dried apricot / sliced almonds /  
tarragon / whole grain wheat bread /  
house potato chips

### DESSERT

Select one

#### Lemon Goat Cheese

**Icebox Pie**  
goat cheese / lemon /  
graham cracker crust /  
whipped meringue

#### Seedy Chocolate Cheesecake

no bake / semi-sweet  
chocolate / sesame seeds /  
pumpkin seeds /  
sunflower seeds / oats /  
coffee syrup

## Lunch Four \$32 per person

### SALAD

Select one

#### Beet Salad

beet / goat cheese / arugula /  
farro / beet chips /  
pumpnickel breadcrumbs /  
citrus vinaigrette

#### Baby Mixed Greens

pickled celery / carrot /  
radish / goat feta /  
savory granola /  
spiced green goddess dressing

#### Serrano Caesar

pepper jack / pumpnickel croutons /  
serrano caesar dressing

#### Lemon Chicken Rice

Carolina Gold rice /  
celery / carrots /  
egg lemon broth

### ENTRÉE

Select two for your guests to choose from

#### Cobb Salad

roasted chicken / bacon / pickled egg /  
sungold tomatoes / avocado / Deep Ellum blue cheese /  
Texas candied pecans / buttermilk dressing

#### Crispy Catfish

warm leeks cabbage slaw / fennel sausage /  
pickled red onion / chow chow tartar sauce /  
sesame salt / parsley oil

#### Chicken Fried Chicken

roasted red skin potatoes / sugar snap peas /  
black pepper pan gravy

#### Pork Enchiladas

house corn tortillas / seasonal succotash /  
queso fresco / tomatillo sauce

### DESSERT

Select one

#### Lemon Goat Cheese

**Icebox Pie**  
goat cheese / lemon /  
graham cracker crust /  
whipped meringue

#### Seedy Chocolate Cheesecake

no bake / semi-sweet chocolate /  
sesame seeds / pumpkin seeds /  
sunflower seeds / oats /  
coffee syrup

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## Dessert Displays

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<b>Mini Ice Cream Sandwiches</b> choice of current cookie / ice cream or sorbet	3
<b>Lemon Goat Cheese Pie Bites</b> meringue / graham cracker crust	3
<b>Citrus Chocolate Mousse</b> pecan crumbles / thyme whipped cream	3
<b>Vanilla Cake Bites</b> almond pudding / chocolate ganache / farm flower	3
<b>Sweet Biscuits and Cream</b> seasonal fruit jam / fresh thyme	3

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## Cocktail Selections

### Displays

**Mimosas** served in champagne flute  
sparkling wine / orange juice \$12 per person

**Mimosa Bar** served in champagne flute with displayed seasonal fruit  
sparkling wine / orange juice / grapefruit juice / cranberry juice \$14 per person  
*\*estimated at 4 servings per person*

**Infused Bloody Mary Bar** served in highball glass with displayed bacon, celery, cheese & house pickled vegetables \$175  
Texas vodka infused with peppers, jalapenos, peppercorns, and garlic / bloody-mary mixture  
*\*yields 18, 3.5oz servings*

### Mini Martini Selections

*\*each selection yields 32, 2oz mini martinis*

**Grapefruit Martini** garnished with sugar rim and sage leaf \$145  
grapefruit-infused Texas vodka / elderflower liqueur / grapefruit juice

**The Pollinator** garnished with dehydrated flower petals \$145  
honeycomb-infused gin / elderflower liqueur / lemon juice / aquafaba / basil-simple syrup

**Hemingway Daquiri** garnished with a lime wheel \$145  
aged rum / maraschino liqueur / grapefruit juice / lime juice

**The Perfect Texas Manhattan** garnished luxardo cherry \$185  
Texas bourbon / Dolin dry vermouth / Dolin sweet vermouth / angostura bitter

### Batched Cocktails

**Harvest Old Fashioned** served in a rocks glass, yields 26 servings \$175  
Texas bourbon / orange slice / sugar / luxardo cherry / bitters mixture

**Texas Mule** served in a rocks glass, yields 17 servings \$150  
Texas vodka / agave / lime juice / bitters / ginger beer / lime wedge / seasonal herb

**Texas Bourbon Mule** served in a rocks glass, yields 17 servings \$150  
Texas bourbon / agave / lemon juice / ginger beer / lemon wedge / seasonal herb

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## Margaritas

*\*Each Selection Yields 14, 4oz. Servings*

**Citrus Margarita** *served on the rocks with citrus zest salt and a lime wheel* \$145  
Citrus-infused silver tequila / orange liqueur / orange juice / lime juice / agave

**Seasonal Market Margarita Selections** \$145

**Spring:** *served on the rocks with sugar and fresh mint*  
strawberry-infused tequila / agave / lemon juice / strawberry puree

**Summer** *served on the rocks with hibiscus salt and a orange slice*  
hibiscus-infused tequila / agave / lime juice / orange juice / hibiscus concentrate

**Fall** *served on the rocks with cinnamon sugar and an apple chip*  
apple cinnamon-infused tequila / agave / lime juice / apple cider

**Winter** *served on the rocks with black lava salt and a charred lemon wheel*  
charred lemon-infused tequila / orange liqueur / lemon juice / lemon simple

## Sangria

*\*Each Selection Yields 12, 5oz. Servings*

**Red** *served in a wine glass with fresh cut fruit* \$85  
red wine / orange juice / cranberry juice / brandy / orange liqueur / lemon /  
lime / orange / strawberry

**White** *served in a wine glass with fresh cut fruit* \$85  
white wine / white cranberry juice / coconut rum / lemon juice / lime juice /  
ginger-ale / apple / pineapple / lemon / lime

**Blush** *served in a wine glass with fresh cut fruit* \$85  
white zinfandel / pineapple juice / coconut rum / lime juice / ginger-ale / lemon /  
orange / pineapple / strawberry

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## Wine Selections

### Sparkling

Wycliff, Sparkling Wine	Napa, CA	\$25
Mionetto, Prosecco Brut	Treviso, ITL	\$59
Mumm Napa, Brut Rosé	Napa, CA	\$53

### Chardonnay

Landmark Chardonnay	Sonoma, CA	\$39
District 7	Willamette Valley, OR	\$39
Chateau St. Jean	Sonoma, CA	\$46

### Sauvignon Blanc

Chateau St. Michelle	Horse Heaven Hills, WA	\$43
Ferrari, Fume Blanc	Sonoma, CA	\$35
St Supery	Napa, CA	\$73

### Pinot Grigio

A to Z, Pinot Gris	Willamette Valley, OR	\$39
J Vineyards	Russian River Valley, CA	\$43
La Crema	Monterey, CA	\$46

### Alternative White

Left Coast Cellars, White Pinot Noir	Willamette Valley, OR	\$62
Pine Ridge, Chenin Blanc / Viognier	Napa, CA	\$43

### Rose

Milbrandt Vineyards	Columbia Valley, WA	\$32
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### Pinot Noir

Irony	Monterey, CA	\$35
Sean Minor	Napa, CA	\$39
Meiomi	Monterey, CA	\$50

### Merlot

Murphy-Goode	North Coast, CA	\$39
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### Cabernet

Hahn	Monterey, CA	\$32
Kendall Jackson Vintner's Reserve	Sonoma, CA	\$46
Hess	Napa, CA	\$50
Justin	Paso Robles, CA	\$63
Silver Palm	North Coast, CA	\$46

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