

COCKTAIL BUFFET #1

30.00 PER PERSON

Heirloom Tomato, Texas Basil Goat Cheese Tarts

Beef Tenderloin Sliders, Horsey Cream Sauce

Smoked Chicken Enchiladas, Sweet and Spicy Ranchero Sauce

Red Chile Marinated Jumbo Shrimp with Smoked Pina Salsa

Smoked Pork Satays, Asian BBQ Sauce

Vegetable Crudite, Red Chili Buttermilk Dressing, Texas Garnish



COCKTAIL BUFFET #2

37.00 PER PERSON

Heirloom Tomato, Texas Basil Goat Cheese Tarts

Smoked Chicken Enchiladas, Sweet and Spicy Ranchero Sauce

Red Chile Marinated Jumbo Shrimp with Smoked Pina Salsa

Pulled Pork Sliders, Lonesome Dove BBQ Sauce

Beef Tenderloin Sliders, Horsey Cream Sauce

House-Made Chile Parmesan Chips

Vegetable Crudite, Red Chili Buttermilk Dressing, Texas Garnish



COCKTAIL BUFFET #3

40.00 PER PERSON

Heirloom Tomato, Texas Basil, Goat Cheese Tarts

Smoked Crab Enchiladas, Sweet and Spicy Ranchero Sauce

Red Chili Marinated Jumbo Shrimp, Smoked Piña Salsa

Anti-Pasta Platter, Grilled Imported Cheeses, Cured Meats,
Marinated Cremini Mushrooms, Roasted Red Peppers, Spanish Olives

Australian Lobster and Poblano Wontons, Whipped Parsnip,
Serrano Chile Vinaigrette

Beef Tenderloin Sliders, Horsey Cream Sauce

Braised Wild Boar Ribs, Lonesome Dove BBQ Sauce,
House-Made Pickles



COCKTAIL BUFFET #4

55.00 PER PERSON

Carved Beef Tenderloin Sliders, Red Chili Horseradish Cream

Elk Sausage Sliders, Seared Foie Gras, Blueberry Jam

Rabbit and Rattlesnake Sausage, Potato Chip, Crème Fraiche

Smoked Crab Enchiladas, Sweet and Spicy Ranchero Sauce

Red Chili Marinated Jumbo Shrimp with Smoked Piña Salsa

Anti-Pasta Platter, Grilled Imported Cheeses, Cured Meats,
Marinated Cremini Mushrooms, Roasted Red Peppers, Spanish Olives

Australian Lobster and Poblano Wontons, Whipped Parsnip,
Serrano Chili Vinaigrette

Whole Roasted, Caviar Decorated Atlantic Salmon with Texas Garnish

Braised Wild Boar Ribs, Lonesome Dove BBQ Sauce,
House-Made Pickles

