

Plated Dinners

Plated Dinner #1

Fresh Dallas Mozzarella, Roma Tomatoes and Pine Nuts
Over Baby Spinach and Wild Arugula
Drizzled With Raspberry Chipotle Vinaigrette

Pecan Crusted Chicken Breast
Vanilla Bean Cream Sauce, Wild Rice, and Vegetable Medley

Duo of White and Dark Chocolate Mousse
In Chocolate Tulip Cup with Mango Coulis

Plated Dinner # 2

Baby Field Greens, Grilled Asparagus, Feta Cheese, Kalamata Olives
And Herbed Balsamic Vinaigrette

Roasted Garlic and Rosemary Marinated Grilled Chicken Breast
Boursin Cheese Whipped Potatoes and Seasonal Vegetables
Artichoke Portobello Ragout

Almond Caramel Apple Tart
Sweet Streusel Topping - Crème Anglaise

Subject to 21% Service Charge and 8.25% Tax

Plated Dinner #3

Baby Spinach and Mesclun Greens Salad

Charred Sweet Onions, Vine Ripened Tomatoes, Crumbled Goat Cheese, Creamy
Italian Dressing

Chicken Piccata Italia on Angel Hair Pasta
Lemon Caper Butter Sauce Seasonal Vegetables

Tri - Color Almond Cake
Glazed with Chocolate Ganache and Raspberry Puree

Plated Dinner #4

Boston Bibb Lettuce and Artisan Greens
Pear Tomatoes, Orange Segments, Toasted Sunflower Seeds,
Honey Citrus Vinaigrette

Pan-Seared Basil Pesto Salmon
Creamy Orzo Pasta Risotto
Lemon Pepper Haricot Vert

Traditional Tiramisu
Coffee Crème Anglaise

Subject to 21% Service Charge and 8.25% Tax

Plated Dinner #5

Medley of Baby Lettuce, Avocado, Orange Segments, and Spiced Walnuts

Montrachet Toast with a Cilantro Dressing

Sauteed Red Snapper Pontchartrain

Velvet Tanqueray Cream Sauce with Lump Crab and Shrimp

Savory Rice and Seasonal Vegetables

Lemon Mousse Tower

Wrapped in Checkerboard Swiss Roll Topped with Lemon Curd

Plated Dinner #6

Baby Red Oak, Arugula and Lolla Rossa Salad

Feta Cheese, Kalamata Olives, Grilled Forest Mushrooms, Toasted Pine Nuts,

And Roasted Garlic Balsamic Vinaigrette

Rosemary Rubbed Grilled New York Strip Sirloin

Dauphinoise Potatoes and Asparagus

Brandy Green Peppercorn Sauce

Decadent Chocolate Raspberry Crunch

Vanilla Sauce

Subject to 21% Service Charge and 8.25% Tax

Plated Dinner #7

Mixed Field Greens Salad

Sweet Grape Tomatoes, Cucumbers, Purple Onions, Candied Pecans
Crumbled Dallas Goat Cheese with Apple Cider Vinaigrette

Herb Crusted Rack of Lamb

Pancetta Scalloped Potatoes, Sautéed Spinach, and Tomato Concasse
Pommery Mustard Madeira Sauce

Symphony Chocolate Grand Piano

White and Dark Chocolate Mousse and Double Fudge Brownie
Fresh Berries, Vanilla Sauce and Wild Berry Coulis

Plated Dinner #8

Arugula, Radicchio and Frisee Salad

Fire Roasted Red and Yellow Peppers, Vine Ripened Tomatoes, Parmesan Crisp
Caramelized Shallot Port Vinaigrette

Grilled Veal Chop

Yukon Gold Horseradish Whipped Potatoes and Honey Glazed Baby Carrots
Cabernet Reduction Sauce

Deep Ellum IPA Chocolate Beer Torte

White Chocolate Mousse and Salted Caramel Cookie

Subject to 21% Service Charge and 8.25% Tax

Plated Dinner # 9

Romaine Hearts Salad
Shaved Provolone Cheese, Garlic and Herb Croutons, Roma Tomatoes
Creamy Lemon Vinaigrette

Red Chili Crusted Beef Filet
Cheddar Cheese Grits and Harvest Beans

New York Style Cheesecake
Amaretto Sauce and Chocolate Shavings

Plated Dinner # 10

Baby Spinach and Field Greens Salad
Red and Yellow Grape Tomatoes, Chilled Purple Onions, Kalamata Olives
And Sherry Vinaigrette

Mélange Pepper Crusted Beef Tenderloin
White Truffle Infused Bordelaise
Chive Whipped Buttermilk Potatoes, and Tender Young Asparagus

Layered Chocolate Ribbons atop Chocolate Mousse
Wrapped in Striped Swiss Cake on Raspberry Coulis

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