



# COCKTAIL PARTY MENU



## HEAVY HORS D'OEUVRES

\$30 per person

Choice of two stations AND three passed appetizers

## ADD ONS AND UPGRADES

### NON-ALCOHOLIC BEVERAGE STATION

\$2 per person

Water, Tea, Lemonade, Ice, Cups, Lemons, Sweetener

### MINI DESSERTS

\$8 per person

Select two flavors: cheesecake, key lime, pecan pie, fruit tart, chocolate mousse, panna cotta

### ADDITIONAL SERVICE TIME

Events exceeding three hours may be charged accordingly for extra service time.

### BAR SERVICE

Ask about our bar options! We have several packages that are able to fit your unique needs.

## LIGHT BITES

\$20 per person

Choice of two stations OR three passed appetizers

## STATIONED APPETIZERS

### TEXAS TAPAS DISPLAY *(v, gf)*

Queso, house guacamole, black bean salsa, pineapple pico de gallo, salsa roja, tri-colored tortilla chips

### HUMMUS + TAPENADE BAR *(v)*

Hummus, olive tapenade, tabbouleh salad, marinated vegetables, flatbreads

### SPREADS + BREADS *(v)*

Sharp cheddar pecan spread, spinach artichoke dip, roasted tomato + eggplant dip, assorted crackers & crostinis

### CHARCUTERIE DISPLAY

Artisan cheese and cured meats, toasted baguette, cornichons, marinated olives, dried fruit

### MAC AND CHEESE BAR

Home-style mac and cheese, bacon, green onions, pico de gallo, toasted bread crumbs, jalapeños, Parmesan cheese

## PASSED APPETIZERS

### LIVE OAK BACON WRAPPED QUAIL

Texas Quail Farms quail, bacon, Big Bark Amber honey reduction

### BRIE BITES

Crispy prosciutto, brie, roasted tomato jam

### BRISKET BARBACOA TOSTADA *(gf)*

Cotija cheese, pickled cabbage, green onion

### TEXAS WHITE WINGS *(gf)*

Mesquite smoked chicken, bacon, jalapeño

### WILD MUSHROOM TARTLETT *(v)*

Texas Chèvre, sautéed wild mushrooms, caramelized garlic and onions, filo pastry shell

### AVOCADO TOAST *(v)*

Avocado, feta, tomato, serrano, cilantro-lime vinaigrette

### AVOCADO + SWEET CORN CRUDO *(v)*

Cilantro lime vinaigrette, cotija cheese, cilantro leaf

### APRICOT + PISTACHIO BITES *(v, gf)*

Honey goat cheese, roasted pistachio, dried apricot

### REUBEN BITES

Housemade Wagyu pastrami, Swiss, chipotle thousand island, pumpernickel crostini

### BOURBON FIG CROSTINI

Arugula chèvre, bourbon fig compote, bacon jam

### GLAZED WAGYU MEATBALLS

Ground Duroc pork, Wagyu beef

### BRISKET BURNT ENDS *(gf)*

Peach habañoero glaze

### CAPRESE SKEWERS *(v, gf)*

Fresh mozzarella, cherry tomato, basil, balsamic reduction

### ANTIPASTO SKEWERS

Salami, rosemary focaccia, marinated olive, mozzarella stuffed peppadew pepper

### MAC AND CHEESE SHOOTERS

Bacon, toasted breadcrumbs, green onions

### SOUP SHOOTERS *(v)*

Tomato Basil Soup w/ Rosemary Focaccia crouton

*Includes 2-3 hours of service time.*

*Pricing reflects a minimum guest count of 50 people*

*Staffing charges will be applied to the event and will vary depending on event details.*

*Administrative fee of 18% and sales tax of 8.25% applicable.*

*We are able to adjust certain menu items to accommodate dietary restrictions.*

*Full Service Catering also available, depending on date and event details,  
full service menu available on our website.*