



éilan gold package

HORS D'OEUVRES

Please Select Three

COLD HORS D' OEUVRES

- Brie Cheese & Grape Crostini with brown sugar
- Spicy Avocado & Shrimp Salad on Crispy Tortilla
- Crostini of Texas Chevre - Strawberry and Honey Balsamic Relish
- Aged Serrano Ham & Fig Jam on Walnut Bread

HOT HORS D' OEUVRES

- Sesame and Ginger Marinated Chicken Satay with Thai Peanut Sauce
- Mini Beef Wellington
- Crispy Mozzarella Stuffed Olives
- Gulf Lump Crab Cakes with Smoked Onion Marmalade

SOUP & SALAD

Please Select One

- Porcini Mushroom Bisque with Truffle
- Chantilly Roasted Tomato Soup with Parmesan Crostini & Basil Oil
- Hearts of Romaine - Shaved Parmesan - Focaccia Crostini - House Dressing
- Butter Lettuce with Arugula - Sliced Fresh Pear - Candied Pecans - Point Reyes Blue Cheese White Balsamic Vinaigrette

ENTRÉES

Please Select One

- Mustard Parmesan Crusted Breast of Chicken - Capers - Heirloom Tomato - Herb Lemon Beurre Blanc
- Pan Seared Breast of Chicken - Brazos Valley Goat Cheese - Oven Dried Tomatoes - Natural Jus
- Pan Roasted Gulf Snapper - Lemon Grass Beurre Blanc
- Tandoori Style Salmon - Heirloom Salad - Mint Riata
- Masa Harina (Gluten Free) Gnocchi-Market Vegetables - Shallot Brown Butter
- Sous-vide Flat Iron Steak – Whipped Chipotle Potatoes – Glazed Baby Vegetables – Red Wine Demi
- Organic Mushroom Cannelloni - Texas Ricotta - Truffled Crema
- Grilled Prime Beef Tenderloin & Jumbo Prawns - Chianti Jus & Lemon Essence

DESSERT

Please Select One

- Warm Vahlrona Chocolate Lava Cake – Vanilla Gelato
- Passion Fruit Paradiso
- Coconut and Passion Fruit Mousse,
Gooseberries
- Cut and Serve Wedding Cake
- *Champagne Toast at Cake Cutting

Beef	\$110.00
Chicken	\$95.00
Fish	\$100.00
Duo	\$110.00
Vegetarian ...	\$90.00