



éilan platinum package

HORS D' OEUVRES

Please Select Four

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
- Seared Ahi Tuna with Mango Harissa Chutney on Crispy Won Ton
- Sliced Roast Beef with Tarragon Mustard Sauce on Ficelli Crostini

HOT HORS D' OEUVRES

- Crispy Coconut Crusted Shrimp with Sweet Chile Sauce
- Sesame and Ginger Marinated Chicken with Thai Peanut Sauce
- Mini Beef Wellington with Sauce Béarnaise
- Maryland Crab Cakes with Smoked Onion Remoulade
- Shrimp Dim Sum with Ponzu Dipping Sauce
- Duck Confit Spring Rolls

STARTERS

Please Select One

- Mustard Crusted Ahi Tuna - Crab & Fava Bean Salad - Lemon Essence
- Open Faced Organic Mushroom Ravioli - Asparagus Tips - Truffled Crema & Shaved Pecorino
- Open Faced Duck Confit Ravioli - Shiitake Mushrooms & Foie Gras
- Curry Crusted Sea Scallops - Apple Relish & Apple Butter
- Pan Seared Gulf Crab Cake - Asian Slaw & Siracha Aioli
- Saffron Scented Risotto - Jumbo Prawns & Mint Lemon Essence

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
- Buffalo Mozzarella & Tomato Salad with Basil and White Balsamic Vinaigrette

ENTRÉE

Please Select Three | Order Table side

- 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 Berkshire Bone-In
- Pork Chop - Austin Hard Cider Demi
- Pan Roasted Gulf Snapper - Lemon Grass Beurre Blanc
- Tandoori Style Salmon - Heirloom Salad - Mint Riata Chipotle
- Spiced Black Cod - Mango, Peach Chutney Jerk Spiced Beef
- Tenderloin - Mango Harissa Relish
- Cinnamon & Star Anise Braised Short Ribs - Kumquat Relish Black
- Chantrelle Crusted Beef Tenderloin of Beef - Chianti Jus
- Masa Harina (Gluten Free) Gnocchi - Market Vegetables - Shallot Brown Butter
- Organic Mushroom Cannelloni - Texas Ricotta - Truffled Crema

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	\$135.00
Chicken	\$120.00
Fish	\$125.00
Duo	\$115.00