

# Rehearsal Dinner Buffets

*Buffets include non-alcoholic beverages including Coca-Cola Soft Drinks, water & Tazo Teas*

## **Summertime Picnic Buffet \$28**

mixed greens salad, with tomatoes, cucumber, onions and house briche croutons, balsamic Texas honey vinaigrette, ranch dressing, Craig Ranch deviled egg potato salad, traditional coleslaw, seasonal fruit display, kettle chips, baked beans, burgers, BBQ chicken breast, cheeses, condiments, Brioche buns & rolls and freshly baked cookies

## **Fajita Fajita Buffet \$35**

seasonal fruit platter, Southwestern station with fresh crisp greens, pico de gallo, black beans, avocado, cotija cheese, tortilla strips and chipotle ranch dressing, chips and queso bar with fresh fire roasted salsa, Craig Ranch queso and house made tortilla chips, chicken and beef fajitas with grilled peppers and onions, salsa, sour cream, shredded cheese, corn and flour tortillas, borracho beans and spanish rice, Apple Empanadas with Texas honey, whipped cream and strawberry puree

## **China Town \$38**

egg drop soup, chilled lo mein salad, vegetable spring rolls served with spicy mustard, chinese chicken salad served with sesame vinaigrette, pork pot stickers with sake ponzu, spicy beef and broccoli with mushrooms, vegetable fried rice, fried bananas with vanilla ice cream

## **Craig Ranch Smoker Sampler \$40**

mixed greens salad with Chipotle ranch dressing, seasonal fruit, cole slaw, southwestern roasted corn succotash, ranch beans, carved smoked brisket with assorted bbq sauces, smoked chicken quarters, BBQ ribs, fresh biscuits with Texas honey and whipped butter, cast iron skillet seasonal fruit cobbler with whipped cream

## **Italiano Sampler \$50**

cured and smoked charcuterie, fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil and arugula, baked penne served with tomato sauce, spicy italian sausage and ricotta cheese, chicken marsala, sliced sirloin bistecca served with warm lemon, black pepper and veal reduction, sautéed rapini with garlic and stewed tomatoes, fresh garlic bread sticks, cannoli and tiramisu

## **Steakhouse Package \$55**

traditional caesar salad with parmesan cheese, croutons, caesar dressing, grilled asparagus with balsamic vinegar reduction, duchess potatoes: roasted vegetables stopped with basil oil, coq au vin: chicken breast served with pearl onions, crispy potatoes, mushrooms and rich red wine reduction, sliced sirloin of beef: garlic parsley butter, roquefort and veal reduction, traditional new york cheesecake with raspberry coulis and fresh berries

# Rehearsal Plated Dinners

## SOUPS

**Chicken Tortilla**

**Tomato Basil**

**Baked Potato Soup**

## SALADS

**Caesar-torn Romaine**

scratch croutons, shaved parmesan,  
creamy garlic anchovy dressing

**Wedge-Iceberg**

wedge smothered in House bleu cheese dressing  
topped with bacon, tomato & bleu cheese crumbles

**Garden Greens**

mixed artisan lettuces, grape tomatoes,  
shaved Texas onion, cucumber, spun carrots

**Caprese Salad**

sliced tomatoes and mozzarella cheese with  
balsamic vinaigrette drizzle with micro basil

**Caribbean Salad**

avocado, mango, papaya, berries,  
macadamia nut dressing

## DESSERTS:

**New York Cheese Cake**

Raspberry coulis and fresh berries

**Vanilla Bean Crème Brulee**

fresh raspberries, almond tile cookie

**Bushmill's Chocolate Bread Pudding**

whiskey caramel and Chantilly cream

**Flourless Chocolate Torte**

with crème anglaise and raspberry coulis

**Vegetable Napoleon with Risotto \$35**

grilled portoballo mushrooms, roasted yellow &  
red peppers stacked with mozzarella cheese

*NOTE: We are delighted to prepare any vegetarian, vegan  
or gluten free items to suit your guests' needs.*

## PLATED ENTREES

**Chef's Choice of Seasonal Vegetables and starch  
to accompany all entrees.**

**Herb Roasted Chicken \$40**

mushroom parsley jus sauce

**Smoked Double Cut Pork Chop \$45**

with brandied apples

**Blackened Scottish Salmon \$50**

lemon beurre blanc sauce

**Seared Ahi Tuna \$55**

generously cut portion of fresh Ahi Tuna, seared  
rare and carved on a spicy wasabi mash

**New York Strip \$65**

12oz hand cut NY Strip, seasoned and grilled to  
Medium with Cabernet demi glace

**Filet Mignon \$65**

8oz Filet of beef cut in house, seasoned and grilled  
to Medium with Madiera Mushrooms

**Filet Mignon and Chicken \$75**

Filet of beef cut in house, seasoned and grilled to  
Medium with Madiera Mushrooms with herb  
roasted chicken

**Filet Mignon and Grilled Salmon \$80**

petit filet Mignon with wild mushroom demi glace  
& petit Scottish salmon fillet with bearnaise sauce

**Filet Mignon & Lobster or three Prawn  
Shrimp \$85**

petit filet Mignon with wild mushroom demi glace  
& 4oz cold water lobster tail or three prawn shrimp

Dinners options include non-alcoholic beverages including Coca-Cola Soft Drinks, Tazo Teas, Iced Tea and Starbucks Coffee (coffee served at tables following dessert). Includes La Brea Bakery Artisan Rolls and Whipped Butter. **Price listed includes guest choice of ONE soup or ONE salad, choice of ONE entrée (Select three to choose from) and choice of ONE dessert (select two to choose from).**