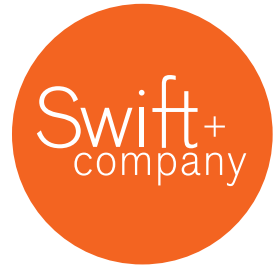


Menu One

Dinner Buffet



WELCOME DRINK

Lemon Basil Vodka Gimlet
with fresh lemon juice + basil

PASSED HORS D'OEUVRES

Golden Shallot Pancakes
topped with olive tapenade and buffalo mozzarella

Petite Crispy Chilapas
with lentils, kabocha squash and green tomato salsa

Shortrib And Truffled Macaroni
in a cocktail spoon

BUFFET

Salad Of Petite Bibb Lettuce
with ruby red grapefruit, avocados, toasted marcona almonds +
parmesan vinaigrette

"Crying Tiger" Chargrilled Filet of Beef
with cucumber, cilantro + red chile sauce

Pineapple And Coconut Curry Chicken
served with toasted cashews, chopped pineapple, scallions, pine
nuts, golden raisins, bananas, mango chutney + sweet jasmine rice

Spring Pea, Asparagus + Fava Beans
with shaved Parmesan, citrus essence, sautéed shallots + pickled
yellow beets

Ravioli Filled With Arugula And Goat Cheese
with toasted pine nuts and lemon shallot sauce

PASSED DESSERTS

Italian Cherry Sorbetto
cherry sorbetto + prosecco passed in tiny Riedel "O" glasses

DESSERTS

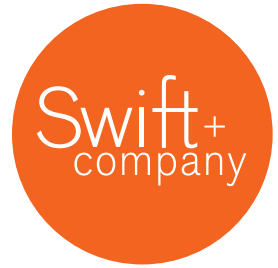
Tiny Coconut And Peanut Squares
layered with chocolate and a graham cracker crust

Key Lime Tarts
with whipped cream + lime zest

Peanut Butter Truffles
dipped in dark chocolate

Menu Two

Dinner Buffet



WELCOME DRINK

passed to guests as they arrive!

Margarita Punch

a festive blend of premium tequila, ginger liqueur, cranberry juice + lime juice

PASSED HORS D'OEUVRES

Sweet Corn Blini

cherry smoked salmon, meyer lemon crème

Chipotle Meatballs

with lime aioli

Minature Crab Cakes

topped with fresh chives + lemon aioli

Mozzarella En Carrozza

Italian version of a grilled cheese made with fresh mozzarella

Pork Belly Onigiri

fried rice balls filled with marinated pork belly

BUFFET

Napa

frisée lettuce, sliced green apples, bleu cheese, cayenne walnuts + honey shallot vinaigrette

Salmon And Apple Carpaccio

with capers, salmon roe, cracked black pepper and artisanal oil drizzle

Grilled Tenderloin Of Beef

with maitre d'butter + crispy tobacco onions and the following toppings:

- + bleu cheese butter
- + black pepper + horseradish zablione
- + bernaise

Composed Vegetable Platter

+ tomatoes caprese with aged balsamic, fresh mozzarella and basil
+ roasted brussels sprouts with Texas pecans
+ marinated wild mushrooms a variety of mushrooms with fresh thyme + red wine

PASSED DESSERTS

Pumpkin Bread Pudding With Maple Whipped Cream,
Cranberry Caramel Sauce, And Maple Spiced Nuts

main office + showroom 2137 West Alabama Houston, Texas 77098 | **713 526.7600**

swiftevents.com

© 2016 Swift+Company All Rights Reserved