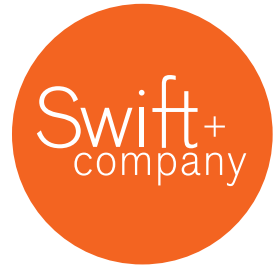


# Menu One

## Funeral



### PASSED HORS D'OEUVRES

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**Brown Butter And Burrata Crostini**  
with fresh sage

**Fried Green Tomato "BLT"**  
fried green tomatoes with citrus hollandaise + crumbled bacon

**Jumbo Lump Crab + Mango Salad**  
served on a wonton chip garnished with cilantro

### BUFFET

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**Variety Of Tea Sandwiches**  
+ turkey, apple + goat cheese on cranberry orange bread  
+ open faced cucumber and radish with red pepper mayonnaise  
+ classic pimiento cheese

**Smoked Salmon + Caviar**  
served with traditional accouterments

**Baby Lamb Chops**  
with chutney and minted jelly

**Wild Rice With Cranberries, Oranges, Toasted Pecans, and Sliced Grapes**

**Selection of Artisanal Cheese**

**Signature Swiss Cheese Soufflé**

**Dried Cherries, Sliced Green Apples + Hazelnut Brittle**

**Jalapeño Jelly, Honeycomb, Grainy Mustard Pesto**

**Crispy Flatbread + Baguettes**

### DESSERTS

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**Current Scones Filled With Lemon Devonshire Cream**  
lemon sorbetto + prosecco passed in tiny Riedel "O" glasses

**Tiny Vanilla Bean Tarts**  
garnished with fresh fruit

**Chocolate Chip Blondies**  
with semi sweet chocolate + crushed cashews

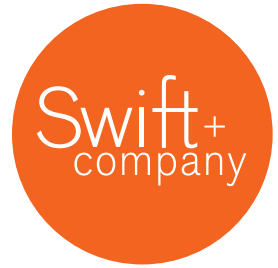
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# Menu Two

## Funeral



### PASSED HORS D'OEUVRES

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#### Herbed Goat Cheese

with heirloom tomato relish in a parmesan cone

#### Tenderloin Of Beef

+ arugula salad with red curry dressing served on a cocktail fork

#### Fried Oysters

with cocktail + remoulade sauces

### HORS D'OEUVRES BUFFET

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#### Rosemary Cashews + Caramelized Almonds

#### Cold Roasted Shrimp

with creole remoulade + cocktail sauce

#### Guava Glazed Pork Tenderloin Sandwichs

on cheddar biscuits with peach relish

#### Charred Seasonal Crudites

sundried tomato dip, green goddess + tzatziki

#### Open Faced Crostini:

+ shaved beef tenderloin with artichoke mousse and parmesan

+ heirloom tomatoes with fresh basil

+ shaved brussels sprout salad with lemon aioli + crushed hazelnuts

+ summer rataouille garnished with fresh basil

#### Selection of Artisanal Cheese

#### Signature Swiss Cheese Soufflé

#### Marinated Artichokes + Olives

#### Red Pepper Jelly, Artisanal Honey + Pesto

#### Crispy Flatbread + Baguettes

#### Strawberry Tartare

with fresh thyme

### DESSERT COURSE

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#### Meyer Lemon Tarts With Limoncello Blackberries

#### Nutella Mousse Brownies

with crushed hazelnuts

#### Salted Chocolate Coverd Almonds

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