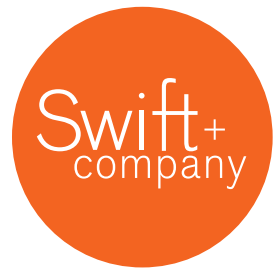


# Menu One

## Brunch



### WELCOME DRINK

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#### **Bloody Marys**

garnished with pickled green beans + celery sticks

#### **Mimosa Bar**

fresh grapefruit juice, freshly squeezed orange juice, fresh peach puree, fresh blueberries, raspberries + strawberries ... topped with bubbly

### BRUNCH BUFFET

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#### **Warm Spinach And Chevre Salad**

with roasted red peppers, toasted pine nuts, red onion, pepitas, and warm balsamic vinaigrette

#### **Lavender Chicken Salad**

served on petite currant scones

#### **Banana Nut Bread Sandwiches**

filled with strawberries + cream cheese

#### **Strata Primavera**

signature egg strata with french bread, basil, artichoke hearts, mushrooms and four cheeses; served with fresh tomato relish

#### **Caramelized Bacon**

warm cinnamon + sugar bacon twists

#### **Fried Chicken Wings + Belgian Waffles**

with hot maple syrup, fresh raspberries + powdered sugar

#### **Iced Cappuccino Bar**

iced cappuccino served with vanilla, hazelnut and caramel coffee syrups, along with various sugars, chocolate shavings + whipped cream

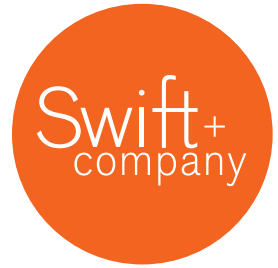
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# Menu Two

## Luncheon



### WELCOME DRINK

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#### St. Germain Elderflower Rose Sparkler

St. Germain elderflower liqueur and pink bubbly, garnished with a fresh blackberry

### FIRST COURSE

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#### Appetizer Trio:

- + warm butternut squash soup with exotic spices and crème fraîche
- + mini truffle cheese soufflé with shaved black truffles
- + shaved kale + brussels sprout salad with pickled beets

### ENTRÉE COURSE

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#### Ahi Tuna Nicoise Platter

composed salad platter with haricots verts, baby heirloom tomatoes, hard-cooked quail eggs, black olives, frisee, arugula + baby bibb wedges, french potato salad, carrot ribbons, squash blossoms, seared ahi tuna + champagne vinaigrette

#### Rosemary Corn Madelines

#### Brittle Bread Crackers

### DESSERT COURSE

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#### Mignardise Dessert Plate:

- + petite chocolate "buchons" with dark chocolate chunks
- + blueberry almonds tartlets
- + strawberry parfait in tiny demitasse cups with pistachio garnish
- + french macarons