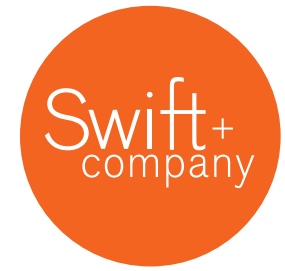


Menu One

Seated Dinner



PASSED HORS D'OEUVRES

Buckwheat Bilini

topped with crème fraiche and three types of caviar; a colorful and festive presentation

Vegetable Caponata

with garden mint garnish served on a sage crostini

Venison Nachos

sweet potato puree topped with pico de gallo + homemade queso fresco

FIRST COURSE

Heirloom Tomato Tart

with fresh heirloom tomatoes, gruyere cheese and topped with fresh herb + citrus gremolata served with baby lettuce salad with French mustard vinaigrette

Cheddar Chive Biscuits

Crispy Sesame Flatbread

Whipped Strawberry Butter

ENTRÉE COURSE

Seared Chilean Sea Bass

with grapefruit beurre blanc + pink peppercorns

Creamy Parmesan Polenta Pudding

with shaved parmesan

Roasted Brussels Sprouts

with sea salt + cracked black pepper

DESSERT COURSE

Lemon Panna Cotta

with stewed fresh berries + fresh mint

Coffee + Tea Service

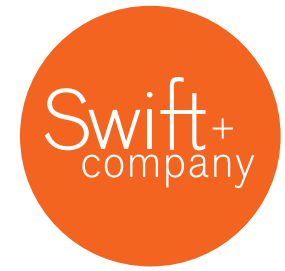
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Menu Two

Seated Dinner



PASSED HORS D'OEUVRES

Sweet Potato And Quinoa Cakes
with avocado lime dressing

Bacon Wrapped Dates
filled with parmesan cheese and baked until golden and crispy

Seared Ahi Tuna
passed in sesame cones with wasabi aioli

FIRST COURSE

Fried Green Tomatoes
topped with jumbo lump crabmeat, jumbo shrimp + remoulade

Baby Lettuces
with lemon shallot vinaigrette

Sweet Potato Biscuits
Corn Muffins
Poppyseed Butter

ENTRÉE COURSE

Seared Saddle Of Lamb
stuffed with swiss chard + mushrooms with pinot noir reduction

Winter Squash Puree
with caramelized shallots

Pea, Asparagus + Fava Bean Salad
shaved parmesan, citrus essence

DESSERT COURSE

Pumpkin Bread Pudding
drizzled with cinnamon caramel apple sauce + fresh cranberries

Coffee + Tea Service

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