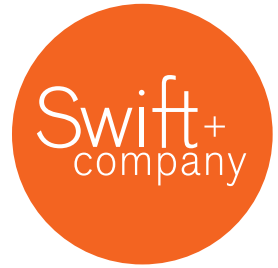


Themed Events

Halloween



WELCOME DRINK

passed to guests as they arrive!

Black Veil Screwdriver

pitch black vodka, freshly squeezed orange juice over ice + garnished with a half moon orange served in black allegro glass

HORRIFIC PASSED HORS D'OEUVRES

Deviled Quail Eggs

decorated to look like eyes

Fried Grasshoppers

with chimichurri sauce

Witches Fingers

mini pigs-in-a-blanket served to look like witches fingers

SPOOKY BUFFET

Giant Carved Pumpkin

filled with arugula + pecorino salad with citrus essence

Booz's Seafood Gumbo

boiling in a large black cauldron ... full of shrimp, crab, oysters and creole seasoning served in a cast iron Dutch oven cauldron or similar cauldron shaped chafer

Squid Ink Pasta

with roasted shrimp, garlic, crushed red pepper flakes, lemon + white truffle oil

Balsamic Glazed Grilled Lamb Chops

marinated baby frenched lamb chops grilled on-site until medium rare with balsamic glaze with full bone-in rack as garnish

Bone Shaped Bread Sticks

Pumpkin Risotto

served in a pumpkin

Composed Green Vegetable Platter

Grilled Asparagus

with white truffle oil

Marinated Wild Mushrooms

a variety of cremini, oyster and baby bella mushrooms marinated with fresh thyme + red wine

Caramelized Broccolini

with fried shallots

Grilled Artichoke Hearts

DESSERT BUFFET

R.I.P. Sugar Cookies Handpainted

Dirt Chocolate Mousse

covered in crushed oreos in tiny sake cups with tiny cookie tombstone

Scary Chocolate Sand-Which Cookies

with orange butter cream + black sprinkles for garnish

Creepy Caramel Popcorn

served in big witches cauldrons + white paper cones

Old Fashioned Mini Candy Apples

dipped in crushed toasted walnuts

Spider Web Chocolate Bark

with white and dark chocolate garnished with gummy tarantulas

Witches Viles Filled With Halloween Candy

+ traditional candy corn
+ creepy eyeball gumballs
+ black cat licorice
+ Halloween M&M's
+ Sweet Tart Skull and Bone
+ Gummy Teeth

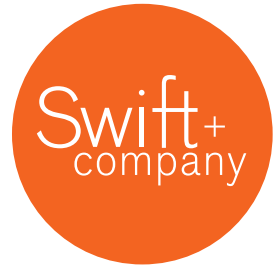
main office + showroom 2137 West Alabama Houston, Texas 77098 | 713 526.7600

swiftevents.com

© 2016 Swift+Company All Rights Reserved

Themed Events

Southern Fare



WELCOME DRINK

passed to guests as they arrive!

Texas Cooler + Vodka Spritzer

hot pink prickly pear puree mixed with fresh lemonade, Tito's vodka topped with a splash of soda + fresh mint

SOUTHERN CHEESE DISPLAY

Signature Swiss Cheese Soufflé

Chevre, Fig + Pesto Terrine

Assorted Artisanal Cheeses

Sliced Baguettes + Crispy Flatbread

Rosemary Cashews

Driscoll Strawberries + Grapes + Apples

Southern Style Pimento Cheese

Homemade Pickled Okra + Onions

Red Pepper Jelly, Artisanal Honey, Pesto, Pear Chutney + Creole Mustard

Cheese Straws

STATION ONE

Chopped Salad

watercress, romaine + bibb lettuces tossed with chopped avocado, roasted corn, tomatoes, roasted red peppers + grilled carrots tossed in a creamy dressing with toasted pepitas

Taco Bar

+ chipotle barbacoa slow roasted lamb with chipotle peppers + beer
+ tomatillo carnitas cooked with homemade salsa + jalapeño peppers
+ lobster + shrimp + crab campechana
+ chunky guacamole
+ onesima's salsa
+ tortilla chips

STATION TWO

Buttermilk Fried Quail

with sweet hot mustard sauce + artisanal honey + honeycomb

Jalapeño Cheesy Grits

with black eyed pea relish

Booz's Gumbo

a New Orleans favorite full of shrimp + crab with creole seasoning

Biscuit Bar

a variety of sweet potato biscuits + buttermilk cheddar biscuits with toppings to include
+ red pepper jelly
+ whipped strawberry butter
+ house made bacon jam
+ honey butter
+ thinly sliced ham
+ seared tuna with mango pico de gallo
+ eggplant with ratatouille relish
+ zucchini blossoms with Onesima's salsa, queso fresco

PASSED DESSERTS

Brandy Freezes

Mini Red Velvet Cupcakes

with cream cheese frosting

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

swiftevents.com

© 2016 Swift+Company All Rights Reserved