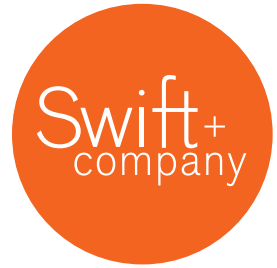


# Menu One

## Weddings



### SPECIALTY COCKTAIL

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#### Classic Kir Royale

champagne, crème de cassis + berry garnish

### PASSED HORS D'OEUVRES

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#### Grilled Zucchini and Feta Panini

with minity lemon dressing

#### Warm Truffle Risotto

served in silver spoons

#### Venison Nachos

with sweet potato puree, pico de gallo + queso fresco

#### Tuna Tartare

with Meyer lemon confit served on Belgian endive

### STATION ONE

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#### Simple Open Faced Crostini

+ autumn vegetable caponata with roasted garlic  
+ polenta + wild mushroom with balsamic glaze  
+ heirloom tomato with fresh basil

#### Shaved Fennel, Orange + Arugula Salad

with shaved parmesan

#### The French Picnic

+ selection of artisanal cheeses  
+ sliced cured meats  
+ dried cherries, sliced green apples + hazelnut brittle  
+ jalapeño jelly, honeycomb, grainy mustard + pesto  
+ crispy flatebread + sliced baguettes

### STATION TWO

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#### Tuscan Salad Of Goat Cheese + Pears

balsamic glazed greens with candied walnuts, caramelized beets  
+ shallots

#### Chicken Milanese

thinly sliced chicken breast with seasoned panko and sautéed  
topped with tomato and arugula salad with a warm lemon  
vinaigrette dressing + shaved Parmesan Reggiano

#### Composed Vegetable Platter

+ roasted broccolini with sea salt + cracked pepper  
+ asparagus fritto misto  
+ traditional creamed spinach

### STATION THREE

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#### Jumbo Lump Crab Meat + Boiled Shrimp + Grilled Maine Lobster

served with fried green tomatoes, tomatillo horseradish sauce,  
mustard mayonnaise, mango salsa, creole remoulade + traditional  
cocktail sauce

#### Guava Glazed Pork Tenderloin

grilled on-site and served with peach relish

#### Butternut Squash Ravioli

with sage butter sauce + toasted pine nuts

#### Leek + Vegetable Fritters

with sundried tomato aioli

### DESSERTS

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#### Black + White Bars

our signature dessert white chocolate brownies with a dark  
chocolate crust and chocolate drizzles on top

#### Southern Pecan Pie Bars

with a shortbread cookie crust

#### Triple Lemon Cupcakes

with lemon curd + lemon buttercream

#### Pumpkin Donuts

with maple glaze

### VALET "TO-GO-TREAT"

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#### Coffee + Cookie Bar

coffee served in to-go cups with a variety of cookies to choose +  
paper sacks in case you want to take some to-go!

+ ESC's famous chocolate chunk cookies  
+ orange marmalade cookies dipped in a citrus glaze  
+ peanut butter cookies dipped in a dark chocolate  
+ snickerdoodle cookies with lots of cinnamon + sugar  
+ cranberry + ginger biscotti  
+ white chocolate macadamia nut cookies

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

swiftevents.com

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# Menu Two

## Weddings



### SPECIALTY COCKTAIL

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#### Pomegranate Prosecco Sparkler

Pama liqueur, prosecco + pomegranate seed for garnish

### PASSED HORS D'OEUVRES

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#### Caramelized Pear + Bleu Cheese Purses

#### Eggplant Ragout

with garden mint garnish served on a Yukon gold potato chip

#### Swift's Signature Jalapeño Quail and Pecan-Smoked Bacon En Brochette

#### Mini Fried Chicken + Waffles

drizzled with spiced maple syrup

### STATION ONE

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#### Plateau De Fruits De Mer

presented with lemon wedges, crackers, tomatillo-horseradish sauce, mustard mayonnaise, mango salsa, creole remoulade + traditional cocktail sauce  
+ crab claws + jumbo lump crab meat  
+ roasted shrimp cocktail  
+ oysters on the half shell shucked tableside + served with mignonette sauce  
+ chilled lobster ravioli salad with chopped lobster, fresh shucked corn, basil + lemon vinaigrette

### STATION TWO

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#### Salad Of Petite Romaine Hearts

with ruby red grapefruit, avocados, toasted marcona almonds + parmesan vinaigrette

#### Tuscan Style Grilled Filet

with arugula, cracked black pepper, grilled radicchio + balsamic cipollini onions ... sliced and serve warm to room temperature

#### Composed Vegetable Platter

+ butternut squash galette with melted gruyere  
+ vegetable farro salad with sugar snap peas, sliced cherry tomatoes + roasted red onion  
+ roasted red + yellow beets with charred green onions + hazelnuts

### STATION THREE

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#### L'etagere De Persillade D'agneau

rack of lamb persillade; frenched lamb chops roasted with lemon zest, fresh parsley, garlic + bread crumbs

#### Le Plat Calme De Legume

composed vegetable platter  
+ la salde de haricot verts with French feta cheese, toasted almonds + champagne mustard vinaigrette  
+ crostini d'ail, a garlic crostini with melted leek + fennel cont  
+ cives caramélise - caramelized shallots roasted slowly in red wine and thyme reduction

### ROLLING DESSERT CART

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#### Chocolate Mint Freezes

passed in Riedel "O" glasses with a straw

#### Zeppole

Italian fried bite-sized doughnuts coated in cinnamon sugar ... also known as "St. Joseph Day Cakes"

#### Tiny Bags Of Bacon Caramel Popcorn

passed in Riedel "O" glasses with a straw

### LATE NIGHT PASSED BREAKFAST

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#### Mini Chicken Rolled Toquitos

with salsa

#### Carmelized Bacon

### VALET "TO-GO-TREAT"

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#### On-Site Gelateria + Espresso Bar

filled with various unique avors of gelato along with any espresso drink imaginable prepared onsite. Friendly wait staff will serve the gelato and the espresso bar will be served by the professional baristas.

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