

Holiday Menus 2016

Plated Lunch and Dinner Menu

All Entrees will include Soup or Salad with choice of dressing, Holiday Dessert, Fresh Bread Basket with Whipped Butter, Coffee Service and Iced Tea

Soups

Tomato Basil Soup

Shaved Manchego Cheese, Balsamic Reduction

Roasted Butternut Squash Soup

Ancho Chili Crema, Toasted Pepitas

White Bean Vegetable Soup

Grilled Crostini, Kale

Salad

Harvest Salad

Mixed Baby Greens, Oven Roasted Beets, Toasted Walnuts, Sun-Dried Cranberries
Crumbled Gorgonzola Cheese, White Balsamic Vinaigrette

Caesar Salad

Chopped Romaine, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Baby Spinach Salad

Shaved Red Onion, Sliced Strawberries, Candied Walnuts, Crumbled Goat Cheese
Pomegranate reduction, Raspberry Vinaigrette

Entrée

Southwest Stuffed Chicken Breast

(Spinach, Corn, Sweet Peppers, Onions, Pepper Jack Cheese)

Snipped Chive Mashed Potatoes, Agave Roasted Baby Carrots, Chipotle Chicken Jus
26.95/36.95

Pecan Crusted Chicken Breast

Wild Mushroom Potato Gratin, Griddled Broccolini, Cognac Cream Sauce
26.95/36.95

Herb Roasted Turkey Breast

Cornbread Stuffing, Sautéed Baby Cabbage, Sweet Carrot Ginger Puree, Cranberry Compote
26.95/36.95

Ancho-Maple Glazed Bone-In Pork Chop

Butternut Squash Risotto, Sautéed Haricot Vert, Apple Brandy Demi-Glace
26.95/36.95

Achiote Glazed Salmon

Forbidden Rice, Grilled Baby Bok Choy, Citrus Buerre Blanc
25.95/35.95

Pan Seared Grouper

Sweet Potato Hash, Griddled Asparagus, Saba, Chili Infused Olive Oil
26.95/36.95

Grilled Sugar Cane Shrimp

Roasted Butternut Squash Risotto, Baby Beets, Pomegranate Buerre Blanc
24.95/34.95

Braised Short Rib

Ancho Chili Mashed Potatoes, Sautéed Brussel Sprouts with Bacon, Au Jus
28.95/38.95

Oro Hand-Cut Steaks

Yukon Gold Mashed Potatoes, Grilled Asparagus, Port Shallot Demi-Glace

Ribeye 14oz – \$34.95

New York Strip 10oz - \$36.95

Filet Mignon 7oz - \$42.95

Desserts

Southern Pecan Pie

Pumpkin Pie

Old Fashion Cheese Cake

Carrot Cake

Chocolate Lava Cake

Hors d'Oeuvres Menu

Jalapeno Quail Bites

\$4.50

Chicken or Beef Quesadillas

\$3.50

Mini Beef Wellington

\$4.50

Mini Crab Cakes, Tobikko Aioli

\$5.00

Texas Lump Crab Tomato Roll, Sweet Chili Mayo

\$5.00

Blackened Shrimp Tostada, Spicy Mayo, Poblano Corn Relish

\$4.50

Garden Tomato and Mozzarella Bruschetta on Toasted Crostini

\$3.50

Texas Gulf Shrimp Ceviche Shooters

\$4.50

Lunch and Dinner Buffets

Based on 90 minutes of food service, Minimum of 30 guest for all buffets

Mercado Mexicano

\$39.95

Fresh Tortilla Chips and Queso, Salsa Roja
Chopped Romaine Salad, Black Beans, Diced Tomato, Roasted Corn, Queso Fresco
Spiced Tortilla Croutons, Jalapeno Ranch, White Balsamic Vinaigrette
Chicken Tortillas Soup
Marinated Beef and Chicken Fajitas
With Sauteed Peppers and Sweet Onions
Sour Cream, Pico De Gallo, Guacamole, Flour Tortillas
Cheese Enchiladas
Spanish rice, Boracho Beans
Churros and Chocolate

Oro Holiday Feast

\$49.99

Oven Roasted Butternut Squash Soup, Spiced Pepitas
Baby Spinach Salad, Toasted Walnuts, Sliced Red Onions,
Crumbled Blue Cheese, Vanilla Infused Poached Pear
Buttermilk Ranch Dressing, Balsamic Vinaigrette
Orange Glazed Duck Breast Salad tossed with Wild Rice, Toasted Walnuts and Dried Cherries
Cranberry Sauce
Oven Roasted Turkey Breast, Cornbread Stuffing, Gravy
Maple Glazed Spiral Ham
Cheddar Cheese and Chive Mashed Potatoes, Buttered Green Beans,
Assorted Dinner Rolls, Whipped Butter
Candied Sweet Potatoes with Toasted Marshmallows
Texas Pecan Pie

Prime Rib Buffet

\$54.95

Carrot Ginger Soup
Garden Mixed Green Salad, Cherry Tomatoes, Cucumbers, Shaved Carrots,
Sourdough Crotons, Sliced Red Onions, Buttermilk Ranch, Balsamic Vinaigrette
Slow Roasted Carved Prime Rib, Natural Au Jus
Mashed Potato Bar
Cheddar Cheese, Scallions, Chopped Bacon, Sour Cream, Whipped Butter
Sautéed Seasonal Vegetables
Assorted Dinner Rolls
Whipped Butter
Banana Foster Bread Pudding