

- ① AMENTIES
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- ④ BREAKS
- ⑤ LUNCH
- ⑤ BITES
- ⑦ BOARDS
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- ⑨ CARVINGS
- ①⑦ DINNER
- ①① CAKES
- ①② BAR



Catering and Banquet menus are designed for parties of 15 or more. Additional charges may apply to parties that do not meet this number. Some stations require a \$50-\$100 station attendant fee.

**Amenities**

**Sugar Coated Grapes | 12**  
 Green and Red Grapes Coated with Cane Sugar, Candied Nuts

**Fruit and Cheese Board | 16**  
 Chef Selection of Artesian Cheese, Breads, Dried Fruits, Berries and Crackers

**Executive Board | 25**                      Caviar +18  
 Cured Meats, Artesian Cheeses, Local Fresh Fruit, French Baguette, Candied Nuts, Whipped Butter and Jams

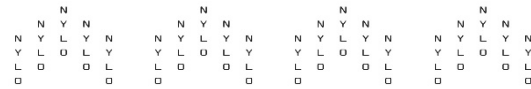
**Ganache Cover Strawberries | 12**  
 Laced with White Chocolate

**Truffles | 12**  
 Chef's Selection of Hand Rolled Chocolate Truffles

**Boxes**

**Cookies | 6**  
 Trio, Chef's Selection of Fresh Baked Cookies

**Power Box | 6**  
 House Made Granola Bar, Cheese Bar, Baby Gala Apple, Peanut Butter Cookie



**Beverage**

**Cocktails**

OTR "On the Rocks" Organic Bottled Cocktails

- The 'Old Fashion' (Double) 70 Proof                      15
- The 'Cosmopolitan' (Double) 40 Proof                      15

**Bottles**

- Locations By 'Dave Phinney' CA White Blend                      35
- Locations By 'Dave Phinney' NZ Sauv Blanc                      45
- Locations By 'Dave Phinney' TX Red Blend                      50
- Bijour California Sparkling                      30
- Juve And Champs Rose                      52

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**Breakfast**

**Executive 29**

**VITAL FARM CAGE FREE EGGS** [GF][VG]  
 Scrambled, Aged VT White Cheddar, Thin Chives  
**Vegetarian Potato HASH** [GF][VG]  
 Seasonal Vegetables, Dallas Goat Cheese, Arugula  
**Steel Cut Irish Oats** [V][VG]  
 Fruit Compote, Dried Fruit, Almonds, Raw Sugar

Thick Cut Applewood Smoked Bacon  
 Smoked Chicken and Apple Sausage  
 44 Farms Breakfast Sausage Links

**Greek Yogurt** [GF][VG]  
 Marinated Berries, Nuts, Local Granola [V][VG], Kiwi  
**Fruit Board** [GF][V][VG]  
 Assorted Melons, Wild Fresh Berries, Kiwi  
**Breads** [VG]  
 Croissants, Empire Bakery Breads, Local Power Loaf  
 Fruit Pastries, Assorted Muffins, House Made Jams  
 and Whipped Butters  
**Beverage**  
 Pluma Mountain Organic Coffee / Decaf  
 Fresh Squeezed Orange Juice, Grapefruit Juice, Hot  
 Teas

**Express 17**

**Steel Cut Irish Oats** [V][VG]  
 Fruit Compote, Dried Fruit, Almonds, Raw Sugar

**Fruit Board** [GF][V][VG]  
 Assorted Melons, Wild Fresh Berries, Kiwi  
**Breads** [V]  
 Croissants, Empire Bakery Breads, Local Power Loaf  
 Fruit Pastries, Assorted Muffins, House Made Jams  
 and Whipped Butters  
**Beverage**  
 Pluma Mountain Organic Coffee / Decaf  
 Fresh Squeezed Orange Juice, Grapefruit Juice, HOT  
 Teas

**Stations**

**Omelet 17**

Cage-Free Eggs, Applewood-  
 Smoked Bacon, Chicken-Apple  
 Sausage, Caramelized Onions,  
 Kale, Spinach, Mushrooms,

Tomatoes, Jalapeños, Quinoa,  
 Aged Cheddar and Goat Cheese  
**Breakfast Potatoes or**  
**Fresh Fruit**

**Toast 17**

9 Grain and Seed Hippy Loaf,  
 Smashed Avocado, Mint Pea  
 Puree, Fresh Peas, Pickled  
 Radish, Togorashi, Chili Oil  
 Pepitas, Roasted Heirloom  
 Tomatoes, Applewood-Smoked  
 Bacon, Eggs Any Style

**Associate 22**

**VITAL FARM CAGE FREE EGGS** [GF][VG]  
 Scrambled, Aged VT White Cheddar, Thin Chives  
**Potatoes Lyonnaise** [GF][VG]  
 Caramelized TX yellow onions, Chopped Italian Parsley  
**Steel Cut Irish Oats** [V][VG]  
 Fruit Compote, Dried Fruit, Almonds, Raw Sugar

Thick Cut Applewood Smoked Bacon  
 44 Farms Breakfast Sausage Links

**Fruit Board** [GF][V][VG]  
 Assorted Melons, Wild Fresh Berries, Kiwi  
**Breads** [VG]  
 Croissants, Empire Bakery Breads, Local Power Loaf  
 Fruit Pastries, Assorted Muffins, House Made Jams  
 and Whipped Butters  
**Beverage**  
 Pluma Mountain Organic Coffee / Decaf  
 Fresh Squeezed Orange Juice, Grapefruit Juice, Hot  
 Teas

**Additions +5**

**Acia Powerhouse** [GF][V][VG]  
 Brazilian Superfruit PUREE, Fresh Berries, Bananas,  
 Almonds, Local Granola [V][VG], Coconut, Micro Mint  
 Individual +12

**Belgium Waffle Or Challah French  
 Toast** [V]  
 Apricot Jam, Lemon Whipped Ricotta, Marinated Berries  
 Maple Syrup, Fruit Compote  
 Individual +12

**Assorted NY Bagels** [V] (Smoked Salmon +6)  
 Whipped Cream Cheeses AND Butters, Capers, Shaved  
 Red Onions, Sliced Tomatoes, Italian PARSLEY RELISH  
 Individual +10

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Breakfast Potatoes or  
Fresh Fruit

**Taco's 17**

Cage-Free Eggs, Applewood-  
Smoked Bacon, Chorizo,  
Chicken-Apple Sausage,  
Caramelized Onions, Kale,  
Spinach, Mushrooms, Tomatoes,

Jalapeños, Aged Cheddar  
Cheese, Goat Cheese  
Breakfast Potatoes or  
Fresh Fruit

## Boxes

### **BREAKFAST | 14**

#### **The Wrap**

Cage-Free Egg Whites, Habanero Bacon, Whole-Wheat Flatbread, Feta, Spinach, Herb-Roasted Tomato

### **LUNCH | 18**

#### **Chipotle Cranberry Chicken Salad on Marble Rye Bread**

Lettuce, Tomato, Tarragon Aioli

#### **Nylo Turkey Club Sandwich on 9 Grain Hippy Loaf**

Applewood Smoked Bacon, Tomato, Sprouts, Tarragon Aioli

#### **Black Forrest Ham and Smoked Cheddar on Jalapeno Pisano Bread**

Lettuce, Tomato, Pickled Red Onion, Horseradish Crema

#### **Buffalo Chicken on Sourdough Bread**

Blue Cheese, Celery-Red Onion Slaw, Tomato and Blue Cheese Dressing

All Sandwiches Available in Whole Wheat Wraps

Please Choose One from Each of The Following

### **CHIPS**

Low Sodium Kettle Chips

Theater Style Popcorn

TX Spicy BBQ Kettle Chip

House Made Salt and Vinegar Chips

### **COOKIE**

House Made Chewy Chocolate Chip Cookie

House Made Granola Bar

### **FRUIT**

Clementine Tangerine

Baby Gala Apple

### **TAEK AWAYS | 6**

### **COOKIES**

Trio, Chef's Selection of Fresh Baked Cookies

### **POWER BOX**

House Made Granola Bar, Cheese Bar, Baby Gala Apple, Peanut Butter Cookie

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**BREAKS**

**Broadway Intermission | 12**

Theatre Style Popcorn, Assorted Movie Theater Candies M&M, Gummies, Junior Mints, Reese's, etc. and more

**Acia Powerhouse Break | 14**

Brazilian Superfruit Puree, Fresh Berries, Bananas Almonds, Local Granola, Coconut, Micro Mint, Variety of House-Made Granola Bars, Dried Fruit Mix, Trail Mix

**Sweet Treat Break | 14**

House Made Assorted Cookies, Shooters of Chocolate Mousse with Chantilly Cream and Nutella Mousse with Crushed Almonds, Iced Lemon Poppy Seed Muffins

**Fruit and Cheese Break | 14**

Assorted Seasonal Sliced Melons, Wild Berries, Chef's Section of Cheeses, Candied and Toasted Nuts, Dried Fruit, Artisanal Crackers and Crostini's

**Greek Yogurt Break | 14**

Greek Vanilla Yogurt, Granola, Marinated Berries, Toasted and Candied Nuts, Variety of House-Made Granola Bars, Dried Fruit Mix, Trail Mix



**Beverage**

**Unlimited Beverage Break | 10/16**

Assorted Pepsi Soda Products, Assorted Gatorade, Fresh Squeezed Juices, Aquafina Bottled Water, San Pellegrino, House Brewed Organic Black Tea, Pluma Mountain Organic Coffee, Regular and Decaf Assorted Hot Teas with Traditional Condiments (1/2 Day 4 Hours, Full Day 8 Hours)

**Beverage by Consumption**

**Station**

Pepsi Soda 5, Gatorade 5, Individual Juices 5, Individual Milks 5, Red Bull 7, Aquafina Bottled Water 4, Bottled Life Water 5.5, San Pellegrino 5, Starbucks Double Espresso Shoot 7, Pure Leaf Tea Products 6

**Gallon**

Infused Spa Water | 10

Local House Brewed Organic Black Tea | 25

Local Hibiscus, Ginger and Citrus Green Tea | 30

Local Lavender, Fresh Blackberry and Mint Black Tea | 30

Local Blood Orange, Vanilla and Cardamom White Tea | 30

*All Teas Are Lightly Sweetened with Local TX Honey*

Fresh Squeezed Lemonade | 35

Pluma Mountain Organic Coffee, Regular or Decaf | 50

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**Lunch****Deli | 26****Soup or Salad – (Choose One)****Premium Deli Meats**

Black Forrest Ham, Smoked Turkey, Hard Salami, Prosciutto, Pulled Chicken, Shaved Beef Brisket

**Selection of Fresh Sliced Cheese**

Aged Cheddar, Swiss, Pepper Jack, Provolone, Mozz

**Selection of Fresh Empire Backed****Breads**

Whole Wheats, Pisano White, Jalapeno Cheddar, Rye

**Condiments and Spreads**

Mustards, Aioli's, Ketchup, Shredded Lettuce, Shaved Red Onions, Shaved Tomatoes, Horseradish Pickles

**Roasted Baby Marble Potato Salad**

Celery, Mustard, Tarragon Aioli, Chives, Egg

**House Made Chocolate Chip Cookies****Nylo Light | 28****Soup or Salad – (Choose One)****Quinoa and Farro**

Warm, Tossed With, Dried Fruit, Toasted Nuts and Herbs

**Grilled Chicken**

Sun-Dried Tomatoes, Capers and Artichoke Sauce

**Ground Beef Stuffed Red Bell Peppers**

Basmati Rice, Roasted Vegetables, Fresh Herbs

**Seasonal Roasted Vegetables****Fruit Desert**

Blood Orange Sabayon. Fresh Berries, Toasted Meringue

**Southwestern | 32****Southwestern Cobb Salad**

Black Bean, Roasted Corn, Avocado, Fresh Mangos, Queso Fresco, Cilantro and Mixed Greens

**Posole Soup**

Chicken Stock, Spices and Chillies

**Cumin Rubbed Chicken Ranchero**

Rubbed with Cumin or Coriander, Ranchero Sauce

**Ancho-Lime Marinated Flank Steak**

Pasilla Butter, Chimichurri Sauce

**Drunken Black Beans**

House Pickled Jalapeños, Queso Fresco

**Cilantro Lime Rice**

Basmati Rice, Lime Zest, Chopped Cilantro

**Churros**

Mexican Chocolate Espresso Dipping Sauce

**TX BBQ | 32****Soup or Salad – (Choose One)****Coffee Crusted Smoked Brisket**

Nylo BBQ Sauce, Smoke Beef Jus

**Lemon Pepper Smoked Chicken**

Hickory Smoked, Sweet Corn Vinaigrette

**Loaded Mashed Potatoes**

Bacon, Cheddar Cheese, Chives, Sour Cream

**Chili Rubbed Elote**

Charred Corn, Butter, Cotija Cheese

**Fresno Pepper Corn Bread**

Sour Cream, Jalapeno Jack Cheese

**Bourbon Carmel Bread Pudding**

House made, bourbon bread pudding

**Italian | 34****Soup or Salad – (Choose One)**

Soup of The Day, Tomato Basil Cream, Caesar Salad, Nylo House Salad, Greek Salad, Classic Spinach Salad

**Chicken Marsala**

Thin Pounded Chicken, Marsala Wine, Mushrooms

**Cedar Plank Salmon Piccata**

White Wine, Capers, Butter, Lemon, Italian Parsley

**Gnocchi Bolognese**

Handmade Potato, Beef Bolognese Sauce

**Angel Hair Pasta**

EV00, Fresh Italian Herbs

**Seasonal Roasted Vegetables****Tiramisu****Soup or Salad – (Choose One)****Roasted Vegetable Soup****Tomato Basil Cream**

**Caesar Salad** Baby Red and Green Romaine, House Made Classic Caesar Dressing, Shaved, Brioche Croutons,

**Nylo House Salad** Spring Mix, Dried Cherries, Toasted Almonds, Fine Herbs, Lemon/Olive Oil Dressing

**Greek Salad** Chopped Romaine, Spring Mix, Kalamata Olives, Feta, Cherry Tomatoes, English Cucumbers, Sun Dried Tomatoes

**Classic Spinach Salad** Warm Bacon Vinaigrette, Chopped Bacon, Red Onions, Hard Boiled Eggs, Cherry Tomatoes

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**Chopped Salad** Chopped Romaine Lettuce, Heats of

Palm, Blue Cheese, Bacon, Chives, Tomatoes, Kalamata Olives

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**Bites**

**Fish**

**Lobster Tacos | 7**

Crispy Wonton Shell, Poached Maine Lobster, Shredded Lettuce, Chili Infused Pineapple/Mango Salsa

**Jumbo Lump Crab, Risotto Cake | 7**

Risotto Cake Stuffed with Shrimp, Goat Cheese and Lime, Remoulade, Topped with Jumbo Lump Crab

**Shrimp Cocktail Shooters | 7**

Poached TX Gulf Shrimp, House Cocktail Sauce, Cucumber Relish

**Veg**

**Mini Goat Cheese Tartlet | 4**

Pastry, Goat Cheese, Eggplant Tapenade, Roasted Cherry Tomato

**Baby Marble Potatoes and Caviar | 5**

Crème Fraîche, Fresh Chives, Garnished with Caviar

**Shaved Asparagus | 5**

Truffle Oil, Lime Zest, Crostini, Cracked Pink Peppercorn Whipped Cream

**Sweet Potatoes Gnocchi | 3**

Caramelized Sweet Potatoes Gnocchi Tossed with Gorgonzola Cream Sauce

**Poached Pear, Brie, Filo | 4**

Pear, Presidente Brie Cheese, Toasted Almond in Filo Pastry

**Beef**

**Filet and Potato Latke | 5**

Pepper Crusted Seared Tenderloin of Beef, Truffle Lemon Aioli, Zucchini-Potato Latke

**French Dip Slider | 5**

Shaved Prime Ribeye, Horseradish Crème, Truffle Dijon Mustard, Caramelized Onions

**Lamb**

**New Zealand Lamb Lollipops | 6**

Crusted with Whole Grain Mustard, Fresh Herbs and Sauce Provençal

**Poultry**

**Mini Chicken Wellington | 5**

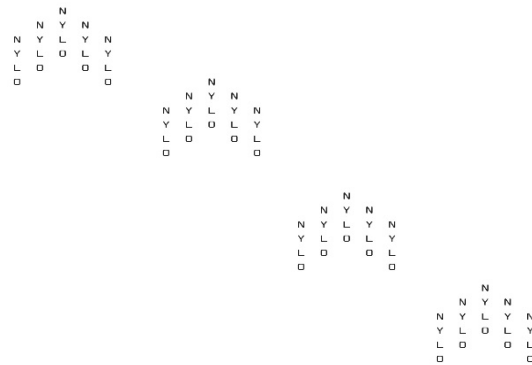
Prosciutto, Wild Mushroom, Whole Grain Mustard, Chicken

**Asian Chicken Lollipops | 5**

sweet chili sauce, black and white sesame seeds, cilantro, green onions

**Yellow Curry Chicken Tiki | 5**

Curry chicken and potato cake with chilies



**Sweet**

**Mini Nutella Mouse Shooters | 4**

Candied Hazelnuts, Whipped Cream, Crushed Chocolate

**Mini NY Cheesecake Bites | 4**

Tart Cheesecake, Gram-Almond Crust, Fresh Blackberry

**Cinnamon Beignet Shooters | 4**

French Beignet Skewer, Chilled Coffee and Cocoa Shot, Whipped Cream

**Poached Pear | 4**

Whipped Mascarpone Cheese and Local TX Honey, Anise Crème Anglaise

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Minimum Order of 15 items

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Boards

**Deviled Egg Board | 125**

Classic Deviled Eggs, Chefs Section of Garnishes: House Pickles, Capers, Chopped Onions, Togorashi, Chili Powders, EV00

**Crudit  Board | 125**

Locally Harvested Fresh Vegetable of Chef’s Choice, Radish Bar, Blue Cheese, Balsamic Vinegar, EV00

**Fruit Board | 175**

Chef’s Selection Locally Sourced Melons, Wild Berries, Dried Fruits, Specialty Seasonal Fruit, Brandy Devonshire Cream and Fruit Poppy-Seed Dip

Premium Boards

**Presidente Cheese Board | 250**

Chef’s Selected Artisan Cheeses, Wild Berries, House Made Truffle Crackers, Crostini’s, Champagne Grapes, Local Empire Baked Breads

**Smoked Salmon Board | 300**

Honey Cured and Smoked Salmon, Beet Cured Salmon, Capers, Chopped Red Onion, Chopped Hardboiled Egg, Fresh Herbs, Sliced Tomatoes, Whipped Cream Cheeses, Crostini, Bagel Chips and Empire Baked Breads

**Grilled Vegetable Board | 300**

Mediterranean Marinated Char-Grilled Vegetables: Zucchini, Squash, Eggplant, Red Bell Peppers, Marinated Portabella Mushroom Cap and Seasonal Additions by The Chef, Mozzarella Balls Tossed in Pesto, Pickled Vegetables, Mustards, Vinegars, Crackers and French Bread

**Presidente Meat and Cheese Board | 350**

Chef’s Selected Artisan Cheeses, Wild Berries, House Made Truffle Crackers, Crostini’s, Champagne Grapes, Local Empire Baked Breads, Cured Meats and Pates: Pancetta, Prosciutto, Salami, Pickled Beef, Mortadella, Capicola. Lardo, Truffle Crackers, Aged Dijon +75



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Boards are ideal for parties of 25 people

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## Stations

### Pasta Bar | 16

Tri Colored Tortellini, Mini Bowtie Pasta, Kale Pesto, Fresh Made Marinara Sauce, Cajun Alfredo Sauce. Garnishments: Kalamata Olives, Chopped Tomatoes, Chopped Artichokes, Roasted Red Bell Peppers, Roasted Mushroom, Steamed Broccolini, Spinach, Shallots, Garlic, Garlic Confit, Capers, Roasted Lemons, Shaved Parmesan Cheese, Garlic Butter Rubbed French Bread

### Mashed or Baked Potato Bar | 16

Roasted Garlic Whipped or Whole Potatoes, Mashed or Whole Sweet Potatoes. Garnishments: Chopped Bacon, Cheddar Cheese, Blue Cheese, Goat Cheese, Prepared Horseradish, House Made Worcestershire, Chives, Sour Cream, Black Olives, House Pickled Jalapenos

### Composed Salad Action Station | 16

Classic Wedge Salad: Blue Cheese, Blue Cheese Dressing. Heirloom Cherry Tomatoes, Chopped Smoked Bacon, Fresh Chives. Waldorf Salad: Bib Lettuce, Shaved Green Apples, Shaved Celery, Dried Cranberries, Candied Walnuts Champagne Vinaigrette. Niçoise Salad: Capers, Marble Potatoes, Hericot Verts, Black Olives, Pepper Crusted Seared Tuna, Cherry Tomatoes, Chopped Hard Boiled Egg, Fresh Herbs Tarragon Vinaigrette

### Risotto in Parmesan Wheel Action Station | 18

Parmesan Risotto, Kalamata Olives, Chopped Artichokes, Wild Mushroom, Truffle Oil Shallots, Crushed Pepper, Garlic, Garlic Confit, Capers, Roasted Lemons, Shaved Parmesan Cheese, Garlic Butter Rubbed French Bread

### Mini Street Taco Action Station | 20

House Chorizo, Lemon-Lime Marinated Flank Stead, Slow Braised Chili Rubbed Chicken, House Smoked Pulled Pork, Shredded Lettuce, Pico De Galo, Cheeses, Fresh Green and Red Salsa, Gilled Mini Tortillas

### Mini Slider Action Station | 20

Kobe Beef, Corona and Lime Marinated Pulled Chicken, House Smoked Pulled Pork, Sweet Potato Bun, Brioche Slider Buns, Condiments and Sauces. Pickled Vegetable, Cured Bacon, Caramelized Onions, Chef's Selected Artisan Cheeses

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**Carvings**

**Beef**

|  |    |
|--|----|
| Himalayan Sea Salt Crusted Prime Rib of Beef - Bone In | 36 |
| Himalayan Sea Salt Crusted Prime Rib of Beef           | 26 |
| Beef Tenderloin Au Poive                               | 26 |
| Smoked London Broil                                    | 20 |

**Choose Three**

Au Jus, Sauce Béarnaise, Sauce Au Poive, Blue Cheese Fondue, Lemon Truffle Aioli, Demi-Glace, Whole Grain Truffle Mustard, Horseradish Crema, House-Made Worcestershire Sauce, Smoked LOCL BBQ Sauce

**Entrée** (Entrée are available carved by a station attendant or served in standard chafer dishes, choice of two sides)

**Poultry**

**Chicken Wellington 20**

Puff Pastry, Fresh Spinach, Dijon, Wild Mushroom Duxelle, Roasted Chicken Mousse, Dijon Chicken Jus, Truffle Veal Demi-Glace

**Chicken Cordon Blue 20**

Roulade of Chicken Stuffed with Black Forest Ham, Swiss Cheese, Crusted with Italian Bread Crumbs, Served with Swiss Morays Sauce and Truffle Whole Grain Mustard

**Turkey Breast Roulade 22**

Honey Basted Roulade of Free Range Turkey Stuffed with Corn Bread Dressing and All the Fixings, Cranberry Sauce, Turkey Gravy, Dijon Turkey Jus

**Fish**

**Cedar Plank Salmon 20**

Roasted with Blood Orange Supremes, Chopped Italian Parsley and Capers

**Salmon En Croute 22**

Puff Pastry, Basil Pesto, And Sun-Dried Tomatoes

All Carving and Entrées come with two side of your choice

**Lamb**

**Crown Rack of Lamb 26**

Crusted with Mustard and Herbs, Blackberry Demi Sauce, Truffle Merlot

**Vegetarian**

**Lasagna 18**

Stuffed with Broccoli Raab, Butternut Squash, Lemon Ricotta, Deep Elm Mozzarella, Aged Parmesan Cream

**Baked Brie 18**

Presidente Brio Kilo Stuffed with Roasted Eggplant Tapenade, Spinach Pesto, Toasted Pine Nuts, Tomato Marmalade, Wrapped in Puff Pastry, Severed with House Babaganoush

**Sides**

**Horseradish Whipped Potatoes**

**Potatoes Dauphinoise** Layered with Sweet Potatoes and Parmesan Cheese

**Roasted Marble Potatoes** Tossed with Herbs, Shallots, Roasted Fennel and Garlic Confit

**Spaghetti Squash**, Dried Fruits, Toasted Nuts

**Brown Basmati Rice** Roasted Cauliflower, Cranberry, Spinach and Pecans

**Broccolini** Lemons, Capers White Wine and Butter

**Roasted Root Vegetable Melody**

**Ratatouille**

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**Diner**

**Salad - Soup | 7**

**Roasted Vegetable Soup**

**Tomato Basil Cream**

**Caesar Salad** Baby Red and Green Romaine, House Made Classic Caesar Dressing, Shaved, Brioche Croutons,

**Nylo House Salad** Spring Mix, Dried Cherries, Toasted Almonds, Fine Herbs, Lemon/Olive Oil Dressing

**Greek Salad** Chopped Romaine, Spring Mix, Kalamata Olives, Feta, Cherry Tomatoes, English Cucumbers, Sun Dried Tomatoes

**Classic Spinach Salad** Warm Bacon Vinaigrette, Chopped Bacon, Red Onions, Hard Boiled Eggs, Cherry Tomatoes

**Chopped Salad** Chopped Romaine Lettuce, Heats of Palm, Blue Cheese, Bacon, Chives, Tomatoes, Kalamata Olive

**Nylo Surf and Turf | 48**

**Soup and Salad - (Choose two)**

Roasted Vegetable Soup, Tomato Basil Cream, Caesar Salad, Nylo House Salad, Greek Salad, Classic Spinach Salad, Chopped Salad

**Lemon Rosemary Roasted Chicken**

Lemon Chicken Jus

**Grilled Tres Major Steak**

Sauce Béarnaise, Steak Jus

**Cedar Plank Salmon Piccata**

White Wine, Capers, Butter, Lemon, Italian Parsley

**Horseradish Whipped Potatoes**

Yukon Gold Whipped Potatoes with Horseradish

**Stuffed Red Bell Peppers**

Basmati Rice, Roasted Vegetables, Fresh Herbs

**Steamed Broccolini**

Lemons, Capers White Wine and Butter

**Fruit Desert**

Blood Orange Sabayon. Fresh Berries, Toasted Meringue

**Italian | 48**

**Tomato Basil Cream**

**Caesar Salad** Baby Red and Green Romaine, House Made Classic Caesar Dressing, Shaved, Brioche Croutons

**Chicken Marsala**

Thin Pounded Chicken, Marsala Wine, Mushrooms

**Cedar Plank Salmon Piccata**

White Wine, Capers, Butter, Lemon, Italian Parsley

**Gnocchi Bolognese**

Handmade Potato, Beef Bolognese Sauce

**Angel Hair Pasta**

Evo, Fresh Italian Herbs

**Roasted Fresh Artichokes**

Capers, Shallots, Garlic Confit and Roasted Lemons

**Seasonal Roasted Vegetables**

**Tiramisu**

**TX BBQ | 48**

**Soup and Salad - (Choose two)**

Roasted Vegetable Soup, Tomato Basil Cream, Caesar Salad, Nylo House Salad, Greek Salad, Classic Spinach Salad, Chopped Salad

**Coffee Crusted Smoked Brisket**

Nylo BBQ Sauce, Smoke Beef Jus

**Lemon Pepper Smoked Chicken**

Hickory Smoked, Sweet Corn Vinaigrette

**Loaded Mashed Potatoes**

Bacon, Cheddar Cheese, Chives, Sour Cream

**Beer Battered Cod**

Tartar Sauce and Roasted Lemons

**Chili Rubbed Elote**

Charred Corn, Butter, Cotija Cheese

**Fresno Pepper Corn Bread**

Sour Cream, Jalapeno Jack Cheese

**Bourbon Carmel Bread Pudding**

House Made, Bourbon Bread Pudding

**Latin | 48**

**Southwestern Cobb Salad**

Black Bean, Roasted Corn, Avocado, Fresh Mangos, Queso Fresco, Cilantro and Mixed Greens

**Posole Soup**

Chicken Stock, Spices and Chillies

**Cumin Rubbed Chicken Ranchero**

Rubbed with Cumin or Coriander, Ranchero Sauce

**Ancho-Lime Marinated Flank Steak**

Pasilla Butter, Chimichurri Sauce

**Caribbean Jerk Shrimp**

Smoked Jalapeno Grits and Cojeta Cheese

**Drunken Black Beans**

House Pickled Jalapeños, Queso Fresco

**Cilantro Lime Rice**

Basmati Rice, Lime Zest, Chopped Cilantro

**Flan**

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Chocolate and Vanilla Flan Topped with Fresh Berries and Whipped Brown Sugar Cream

### Cakes

#### **Caramel Apple Layer Cake | 44**

Brown Butter Apple Cake, Swiss Butter Cream, Apples and Carmel Sauce

#### **Strawberry Shortcake**

##### **Four Layer Cake | 44**

Strawberry Chiffon Cake, White Chocolate Mousse, Fresh Strawberries

#### **Lemon Chiffon Five Layer Cake | 48**

Lemon Curd Swiss Butter Cream, Topped with Toasted Italian Meringue

#### **Valrhona Chocolate Buttermilk**

##### **Four Layer Cake | 48**

Madeiran Napoleon Chocolate Ganache Filling, Shiny Pour Over Chocolate Ganache

#### **Ultra-White Cake**

##### **Five Layer Cake | 48**

Ultra-White Wedding Cake with Shimmering Swiss Buttercream

Five Day minimum preorder with deposit, Average Cake serves 20 guests, all Cakes are Available in Cupcake form for \$3.50 per Cupcake.

### Cupcakes | 3

#### **Red Velvet Cupcakes**

Cream Cheese and Swiss Buttercream Icing

#### **Bananas Foster Cupcakes**

Dark Rum Buttercream, Bruleed Bananas

#### **Key Lime Pie Cupcakes**

Strawberry Buttercream, Lime Zested Sugar Garnish

#### **Cookies and Cream Cupcakes**

Crushed Oreo and Cookie Dough American Buttercream

Mini Cupcakes are available \$1.25 each, a minimum of one dozen per flavor is required to fill any order (regular or mini size, 5 day preorder notice)

### Cookies | 1.25

**White Chocolate Macadamias Nut Snickerdoodle**

**Big Fluffy Sugar with Sprinkles**

**Best Chocolate Chip Ever**

**Gooey Chocolate chip**

**Mint Chocolate Fudge**

**Iced Lemon Cookie**

**Orange Thumbprint with Blood Orange Curd**

**Lavender Shortbread Tea Cookies**

Catering and Banquet menus are designed for parties of 15 or more. Additional charges may apply to parties that do not meet this number. Some stations require a \$50-\$100 station attendant fee.



a minimum of one dozen per flavor is required to fill an order, 5-day preorder notice

Catering and Banquet menus are designed for parties of 15 or more. Additional charges may apply to parties that do not meet this number. Some stations require a \$50-\$100 station attendant fee.

**HOURLY BAR PACKAGES**

Minimum 20 Guests

| PACKAGE            | BEER & WINE | CALL SPIRITS | TEXAS SPIRITS | PREMIUM SPIRITS |
|--------------------|-------------|--------------|---------------|-----------------|
| 1 Hour             | \$13        | \$18         | \$21          | \$28            |
| 2 Hour             | \$21        | \$31         | \$34          | \$40            |
| 3 Hour             | \$28        | \$40         | \$44          | \$50            |
| 4 Hour             | \$35        | \$48         | \$52          | \$58            |
| Additional Hour(s) | \$7         | \$8          | \$10          | \$15            |

**CALL SPIRITS**

- Absolute Vodka
- Tito's Vodka
- Bombay Gin
- Beefeater 24 Gin
- Sauza Hornitos Reposado
- Jim Beam Whiskey
- Dewar's Scotch
- JW Red Scotch
- House Wine
- Beer

**PREMIUM SPIRITS**

- Ketel One Vodka
- Grey Goose
- Bombay Sapphire Gin
- Tanqueray Gin
- Capt. Morgan Rum
- Capt. Morgan Loconut 1800
- Herradura Silver Teq.
- Marker Mark
- Crown Royal
- TX Blended Whiskey
- Oban 14 year
- House Wine
- Beer
- 1 Tap Handle

**PREMIUM SPIRITS**

- Belvedere Vodka
- Chopin Vodka
- Hendrick Gin
- Green house Gin
- Codijo Blanco Teq.
- Hurradura Anejo
- Woodford Reserve
- Whistle Pig Rye
- Nikka
- Talisker
- McAllen 12 Year
- House Wine
- Beer
- 1 Tap Handle

Shots and Martinis are NOT included in bar packages

**BEER & WINE SELECTIONS**

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>Chardonnay, Sauvignon Blanc, Cabernet, Merlot,</li> <li>Pinot Noir</li> <li>(3 Selections Total)</li> </ul> | <ul style="list-style-type: none"> <li>Domestic: Coors Light, Miller Light, Bud Light.,</li> <li>Shiner Bock, Blue Moon, Corona, Dos XX,</li> <li>Heineken, Not your Father Root beer</li> </ul> |
|--|--|

**HOSTED BAR (ON CONSUMPTION)**

- Price Per Drink
- Call Spirits **\$9**
- Premium Spirits **\$10**
- House Wine **\$8**
- House Champagne **\$8**
- Domestic Lagers **\$6**
- Import/Specialty Beers **\$7**
- Assorted Sodas **\$4**
- Bottled Waters **\$4**
- Individual Fruit Juices **\$4**

**CASH BAR (ON CONSUMPTION)**

- Price Per Drink
- Call Spirits **\$9**
- Premium Spirits **\$10**
- House Wine **\$8**
- House Champagne **\$8**
- Domestic Lagers **\$6**
- Import/Specialty Beers **\$7**
- Assorted Sodas **\$4**
- Bottled Waters **\$4**
- Individual Fruit Juices **\$4**

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