Southwestern

Flore that is Fired, Spixed, Roasted and Joasted!

## SALAD

## **Texas Caviar**

Black eye Peas, Multi-Colored Peppers, Champagne Vinaigrette

## Jicama Slaw

Roasted Poblano, Papaya, Cilantro, Lime Vinaigrette

## SIDES

## **Fingerling Potatoes**

Roasted Garlic, Chili-Lime

#### Mac n Cheese

Green Chili

# Roasted Corn and Peppers

## MAIN COURSE

## **Grilled Skirt Steak**

Chimichurri, Red Wine Braised Onion

## **Tequila Marinated Chicken**

Chorizo, Corn, Potato Hash

## **Seared Tile Fish**

Peppers, Onions, Hatch Chile Cream Sauce

## DESSERTS

#### Churros

Bittersweet Chocolate Sauce

#### **Tres Leches Cake**

Sponge cake soaked in evaporated milk, consensed milk, whole milk

\*Served with Freshly Baked Rolls, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selection of Premium Teas

\*Minimum guarantee of 25 people for all dinner menus.

\*Guaranteed number must match anticipated attendance

\*All prices are subject to a 20% service charge and applicable tax.

\*All guarantee numbers must be provided no less than 7 days in advance of function.



## SALAD

## Potato

Yukon Gold Potatoes, Caramelized Onion, Cornichon, Hard Boiled Eggs, Honey-Mustard Dressing

## **Southern Slaw**

Shredded Carrot, Golden Raisins, Candied Pecans, Spiced-Honey Yogurt Dressing

## SIDES

**Buttermilk Whipped Potatoes** 

**Broccoli & Cheddar Casserole** 

## **Creamed Corn**

Garlic, Parsley, Breadcrumbs

## MAIN COURSE

#### **Braised Short Ribs**

Caramelized Onion, Wild Mushroom Gravy

#### **Smothered Chicken**

Onions, Peppers, Southern Gravy

## **Rice Crispy Shrimp**

Grilled Lemons, Creole Remoulade

## DESSERTS

**Chocolate Chess Pie** 

Southern Roots, Charm and Hospitality!

**Homemade Apple Turnover** 

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Grapevines, Pasta, and Tusuan Sunsets

## SALAD

## Caprese

Grape Tomato, Buffalo Mozzarella, Red Onion, Basil, Aged Balsamic

## Panzanella

Torn Bread, Tomatoes, Red Onion, Spinach, Red Wine Vinaigrette

## SIDES

#### Parmesan Polenta

Parmesan Cheese, Garlic

## Steamed Broccolini

Lemon

## Ratatouille

Peppers, Onions, Squash, Tomato

## MAIN COURSE

#### Classic Chicken Parmesan

Pomodoro, Grana Padano, Fontina, Ricotta

## Mushroom and Truffle Ravioli

Roasted Lamb, Chianti Demi-Glaze, Herb Pesto Salad

## DESSERTS

#### **Assorted Biscotti**

## **Tiramisu**

Ladyfingers, Coffee, Mascarpone, Cocoa

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## SALAD

#### House

Mixed Greens, Shredded Carrots, Cucumber, Grape Tomato, Buttermilk Ranch

## Waldorf

Apple, Celeriac, Walnuts, Golden Raisins, Grapes, Yogurt Dressing

## SIDES

#### **Au Gratin Potatoes**

Sliced potatoes, Cheese

#### **Green Beans**

Almonds, Bacon, Onions

## **Roasted Corn**

Peppers, Onions

## MAIN COURSE

## **Smoked Brisket**

Carolina BBQ, Collard Greens

#### **North Carolina Tile Fish**

Sauce American, Carrots, Celery, Potato

## **Roasted Pork Loin**

Caramelized Apples, Jack Daniels Glaze

## DESSERTS

**NYC Cheesecake** 

**Assorted Jumbo Cookies** 

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## SALAD

## Wedge

Blue Cheese, Red Onion, Roasted Tomato, Balsamic Glaze

## **Shrimp Cocktail**

Citrus Cocktail Sauce, Lemon

## SIDES

**Twice Baked Potatoes** 

**Haricot Vert** 

Crisp Onions

Truffle Mac n Cheese

## MAIN COURSE

## **Prime Rib**

Horseradish Crema, Au Jus

#### **Seared Swordfish**

Salsa Rossa, Broccoli Rabe

## DESSERTS

Georgia Pecan Pie

**Red Velvet Cake** 

Quintessential Chop House Experience Chef Attendant Included!

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