

ROSEWOOD MANSION ON TURTLE CREEK
PRIVATE DINING MENUS

Plated Breakfast

all plated breakfast menus include first course and:

Fresh-Squeezed Orange Juice and Grapefruit Juice
Fresh-Baked Muffins and Breads with Mansion Jams and Butter
Freshly Brewed Regular and Decaffeinated Coffees
International and Flavored Hot Teas

First Course

Plate of Seasonal Fresh Fruits and Berries

Entrées

Scrambled Eggs

Choice of Plain, Cheese, Mushroom or Herb

Applewood Smoked Bacon, Sausage Patties and Breakfast Potatoes

Breakfast Tacos

Scrambled Eggs, Smoked Beef Brisket, Caramelized Onions,
Pepper Jack Cheese, Charred Tomato Salsa and Sour Cream

Brioche French Toast

Berry Compote, Butter and Maple Syrup, Double-Smoked Ham

Buttermilk Pancakes

Butter and Maple Syrup, Applewood Smoked Bacon and Sausage Patties

Smoked Salmon

Tomato, Red Onion, Capers, Bagel and Cream Cheese

Southern Biscuits and Sausage Gravy with Scrambled Eggs

Breakfast Biscuit Sandwich

Scrambled Eggs, Applewood Smoked Bacon and Cheddar Cheese

Breakfast Ciabatta Sandwich

Scrambled Eggs, Mushrooms and Swiss Cheese

Mansion Eggs Benedict

Poached Eggs, Irish Bacon, Asparagus and Hollandaise Sauce

ROSEWOOD MANSION ON TURTLE CREEK
PRIVATE DINING MENUS

Buffet Breakfast

available for parties of 10 or more

Continental Breakfast

Fresh-Squeezed Orange Juice and Grapefruit Juice
Fresh-Baked Breakfast Muffins and Breads with Mansion Jams and Butter
Fresh Seasonal Fruits and Berries
Selection of Cereals with Bananas, Berries and Whole and Skim Milk
Freshly Brewed Regular and Decaffeinated Coffees
International and Flavored Hot Teas

Buffet Breakfast Enhancements

enhance the Continental Breakfast with the following additions

Selection of Bagels with a Variety of Cream Cheese

Scrambled Eggs

Choice of Plain, Cheese, Mushroom or Herb

Applewood Smoked Bacon, Sausage Patties and Breakfast Potatoes

Breakfast Tacos

Scrambled Eggs, Smoked Beef Brisket, Caramelized Onions,
Pepper Jack Cheese, Charred Tomato Salsa and Sour Cream

Brioche French Toast

Berry Compote, Butter and Maple Syrup

Buttermilk Pancakes

Butter and Maple Syrup

Smoked Salmon

Tomato, Red Onion, Capers, Bagels and Cream Cheese

Southern Biscuits and Sausage Gravy

Breakfast Biscuit Sandwich

Scrambled Eggs, Applewood Smoked Bacon and Cheddar Cheese

Breakfast Ciabatta Sandwich

Scrambled Eggs, Mushrooms and Swiss Cheese

Mansion Eggs Benedict

Poached Eggs, Irish Bacon and Hollandaise Sauce

ROSEWOOD MANSION ON TURTLE CREEK
PRIVATE DINING MENUS

Three-Course Plated Lunch

please choose one starter, one entrée or entrée salad and one dessert

Starters

Mansion Tortilla Soup with Chicken, Avocado, Tortilla Strips and Cheddar Cheese

Creamy Potato and Leek Soup with Crumbled Applewood Smoked Bacon

Smoked Tomato Soup with Parmesan Croutons

Lentil Soup with Sherry Vinegar and Brioche Crouton

Sweet Corn Bisque with Ancho Corn Croutons

Wild Mushroom Soup with Herbed Crème Fraîche and Croutons

Lobster Bisque with Butter-Poached Lobster and Herbs

Mixed Field Greens Salad

Sliced Cucumbers, Chick Peas, Mushrooms, Heirloom Tomatoes and Aged Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan and Garlic Croutons

Baby Spinach Salad

Fresh Baby Spinach, Pickled Sweet Red Onion, Local Goat Cheese and Bacon Vinaigrette

Greek Salad

Arugula, Feta, Tomato, Kalamata Olives and Oregano Vinaigrette

Iceberg "Slice" Salad

Pancetta, Marinated Tomatoes, Maytag Blue Cheese and Black Pepper-Buttermilk Dressing

Seared Sesame Tuna with Sweet Soy, Wasabi Cream and Crispy Wontons

Kobe Carpaccio with Petite Arugula, Shaved Pecorino and Caper-Pine Nut Vinaigrette

Entrées

Oven-Roasted Chicken Breast

Fricassee of Fingerling Potatoes, Asparagus Tips, Roasted Peppers and Thyme Jus

Grilled Salmon Filet with Celery Root Puree and Orange-Fennel Salad

Cumin-Crusted Pork Tenderloin with Corn and Bean Succotash and Basil Butter

Braised Beef Short Ribs with Stone-Ground Grits, Garlic Broccolini
and Horseradish-Beef Jus

Petite Beef Filet with Pomme Puree, Pearl Onions, Haricot Vert and Beef Jus

Grilled Swordfish with Tomato-Caper Compote and Herb Salad Basil Oil

Roasted Prawns with Orecchiette Pasta, Preserved Lemon and Tomato Cream Sauce

Couscous Tabouleh-Stuffed Zucchini with Heirloom Cherry Tomato Confit

Entrée Salads

Cobb Salad

Grilled Shrimp, Avocado, Marinated Tomato, Chopped Egg and Crumbled Bacon

Classic Caesar and Grilled Chicken Breast Salad

Roasted Tomatoes, Shaved Parmesan and Garlic Croutons

Warm Chicken and Mushroom Turnover

Watercress Salad, Walnuts, Pear and Pomegranate

Smoked Salmon and Warm Potato Salad with Dill Vinaigrette

Poached Salmon and Frisee and Green Leaf Salad

Cherry Tomato, Toasted Almond and Mustard Vinaigrette

Chilled Steak Salad with Arugula, Artichokes, Marble Potatoes and Parmesan Croutons

Grilled Mango and Quinoa Salad with Champagne Gastrique

Desserts

Classic Carrot Cake

Carrot Cake with Cream Cheese Filling, Pecan Crisp and Mango Sauce

Chocolate Tiramisu

Coffee Syrup-Soaked Lady Fingers, Dark Chocolate Mascarpone Cream and Frangelico Cremeux

Exotic Sensation

White Chocolate Mousse, Coconut Crisp and Exotic Sorbet

The Philadelphia

Creamy Cheesecake with Blueberry Compote and Lemon Sorbet

The Piémont

Caramelized Banana with Hazelnut Streusel, Gianduja Mousse and Hazelnut Ice Cream

Champs-Élysées

Dark Chocolate Mousse with Vanilla Crème Brûlée, Hazelnut Crisp and Raspberry Sorbet

Strawberry Trilogy

Strawberry Shortcake, Pistachio Strawberry Tart and Mint Strawberry Sorbet

ROSEWOOD MANSION ON TURTLE CREEK PRIVATE DINING MENUS

Buffet Lunch

please choose two starters, two entrées, two sides and one dessert

Mansion passion fruit iced tea included

available for parties of 10 or more

Starters

Mansion Tortilla Soup with Chicken, Avocado, Tortilla Strips and Cheddar Cheese

Creamy Potato and Leek Soup with Crumbled Applewood Smoked Bacon

Smoked Tomato Soup with Parmesan Croutons

Lobster Bisque with Butter-Poached Lobster and Herbs

Lentil Soup with Sherry Vinegar and Brioche Crouton

Sweet Corn Bisque with Ancho Corn Croutons

Wild Mushroom Soup with Herbed Crème Fraîche and Croutons

Mixed Field Greens Salad

Sliced Cucumbers, Chick Peas, Mushrooms, Heirloom Tomatoes

please choose two varieties of dressing

Aged Balsamic Vinaigrette, Lemon-Herb Vinaigrette, Black Pepper-Buttermilk, Bleu Cheese

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan and Garlic Croutons

Baby Spinach Salad

Fresh Baby Spinach, Pickled Sweet Red Onion, Local Goat Cheese and Bacon Vinaigrette

Greek Salad

Arugula, Feta, Tomato, Kalamata Olives and Oregano Vinaigrette

Iceberg "Slice" Salad

Pancetta, Marinated Tomatoes, Maytag Blue Cheese and Black Pepper-Buttermilk Dressing

Entrées

Oven-Roasted Chicken Breast

Fricassee of Fingerling Potatoes, Asparagus Tips, Roasted Peppers and Thyme Jus

Grilled Salmon Filet with Celery Root Puree and Orange-Fennel Salad

Cumin-Crusted Pork Tenderloin with Corn and Bean Succotash and Basil Butter

Beef Short Ribs with Stone-Ground Grits and Horseradish-Beef Jus

Petite Beef Filet with Pomme Puree, Pearl Onions and Beef Jus

Grilled Swordfish with Tomato-Caper Compote, Herb Salad and Basil Oil

Roasted Prawns with Orecchiette Pasta, Preserved Lemon and Tomato Cream Sauce

Grilled Mango and Quinoa Salad with Champagne Gastrique

Couscous Tabouleh-Stuffed Zucchini with Heirloom Cherry Tomato Confit

Sides

Yukon Gold Potato Puree

Rosemary and Garlic Roasted Creamer Potatoes

Black Truffle Macaroni and Cheese

Spring Pea Risotto

Stone-Ground Grits with Aged Cheddar and Truffle Oil

Grilled Asparagus with Lemon Confit and Parmesan

Green Beans with Caramelized Onions and Tomato

Whole Kernel Corn

Sautéed Broccoli Rabe with Garlic and Chilies

Honey-Glazed Carrots

Roasted Cauliflower with Curry

Desserts

Southern Comfort

Vanilla Bread Pudding Family-Style, Caramel Flan and Cinnamon Churros

Confections³

Lemon, Key Lime and Chocolate Bars

Tre Dolces

Tiramisu Family-Style, Cannoli and Assorted Biscotti

Chef's Selection of Miniature Pastries

American Classics

Chocolate Fudge Brownies, Peanut Butter Blondies and Chef's Selection of Cookies

ROSEWOOD MANSION ON TURTLE CREEK
PRIVATE DINING MENUS

Three-Course Plated Dinner

please choose one starter, one entrée and one dessert

Starters

Phyllo-Wrapped Diver Scallop with Herb Couscous and Coconut Curry Sauce

Garlic Prawns with Cajun Aioli

Asparagus en Croute with Passion Fruit Hollandaise and Petite Herb Salad

Pepper-Crusted Ahi Carpaccio with Sweet Soy and Frisee Salad

Short Rib Ravioli with Roasted Tomatoes and Basil Cream

Baked Ricotta and Spinach Cannelloni with Rustic Tomato Sauce Gremolata

Blue Crab Tian with Tomato and Cucumber-Mint Jellee

Mansion Tortilla Soup with Chicken, Avocado, Tortilla Strips and Cheddar Cheese

Creamy Potato and Leek Soup with Crumbled Applewood Smoked Bacon

Smoked Tomato Soup with Parmesan Croutons

Lentil Soup with Sherry Vinegar and Brioche Crouton

Sweet Corn Bisque with Ancho Corn Croutons

Wild Mushroom Soup with Herbed Crème Fraîche and Croutons

Lobster Bisque with Butter-Poached Lobster and Herbs

Mixed Field Greens Salad

Sliced Cucumbers, Chick Peas, Mushrooms, Heirloom Tomatoes and Aged Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan and Garlic Croutons

Roasted Beet Salad with Goat Cheese, Watercress and Pickled Onions

Endive Salad with Shaved Apples, Manchego Cheese and Walnut Vinaigrette

Iceberg "Slice" Salad

Pancetta, Marinated Tomatoes, Maytag Blue Cheese and Black Pepper-Buttermilk Dressing

Entrées

Oven-Roasted Chicken Breast
Potato-Bacon Gratin, Haricot Vert and Tomato-Chicken Jus

Seared Salmon Filet
Pomme Puree, Truffle-Scented Leeks and Beurre Blanc

Smoked Berkshire Pork Chop
Mustard Greens, Fingerling Potatoes and Chipotle Cream

Diver Scallops
Sweet Onion Risotto, Arugula and Balsamic Reduction

Braised Beef Short Ribs
Glazed Baby Carrots, Snap Peas, Pearl Onions, Crispy Shallots and Horseradish Jus

Herb-Crusted Halibut
White Bean-Chorizo Ragout

Herb-Crusted Rack of Lamb
Vegetable-Ricotta Lasagna

Roasted Filet Mignon
Yukon Gold Puree, Broccolini, Trumpet Mushrooms and Cabernet Jus

Grilled Mango and Quinoa Salad with Champagne Gastrique

Couscous Tabouleh-Stuffed Zucchini with Heirloom Cherry Tomato Confit

Duo Entrées

Smoked Berkshire Pork Chop and Garlic Prawns
Mustard Greens, Fingerling Potatoes and Chipotle Cream

Braised Beef Short Ribs and Diver Scallops
Sweet Onion Risotto, Arugula and Balsamic Reduction

Roasted Filet Mignon and Herb-Crusted Halibut
Celery Root Puree, Sautéed Haricot Vert, Trumpet Mushrooms and Red Wine Reduction

Roasted Filet Mignon and Butter-Poached Lobster Tail
Yukon Gold Puree, Broccolini, Trumpet Mushrooms and Cabernet Jus

Desserts

Classic Carrot Cake

Carrot Cake with Cream Cheese Filling, Pecan Crisp and Mango Sauce

Chocolate Tiramisu

Coffee Syrup-Soaked Lady Fingers, Dark Chocolate Mascarpone Cream and Coffee Frangelico
Cremeux

Exotic Sensation

White Chocolate Mousse, Coconut Crisp and Exotic Sorbet

The Philadelphia

Creamy Cheesecake with Blueberry Compote and Lemon Sorbet

The Piémont

Caramelized Banana with Hazelnut Streusel, Gianduja Mousse and Hazelnut Ice Cream

Champs-Élysées

Dark Chocolate Mousse with Vanilla Crème Brûlée, Hazelnut Crisp and Raspberry Sorbet

Strawberry Trilogy

Strawberry Shortcake, Pistachio Strawberry Tart and Mint Strawberry Sorbet

ROSEWOOD MANSION ON TURTLE CREEK
PRIVATE DINING MENUS

Buffet Dinner

*please choose two starters, two entrées, two sides and one dessert
available for parties of 10 or more*

Starters

Mansion Tortilla Soup with Chicken, Avocado, Tortilla Strips and Cheddar Cheese

Creamy Potato and Leek Soup with Crumbled Applewood Smoked Bacon

Smoked Tomato Soup with Parmesan Croutons

Lobster Bisque with Butter-Poached Lobster and Herbs

Lentil Soup with Sherry Vinegar and Brioche Crouton

Sweet Corn Bisque with Ancho Corn Croutons

Wild Mushroom Soup with Herbed Crème Fraîche and Croutons

Mixed Field Greens Salad

Sliced Cucumbers, Chick Peas, Mushrooms and Heirloom Tomatoes

please choose two varieties of dressing

Aged Balsamic Vinaigrette, Lemon-Herb Vinaigrette, Black Pepper-Buttermilk, Bleu Cheese

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese and Garlic Croutons

Baby Spinach Salad

Fresh Baby Spinach, Pickled Sweet Red Onion, Local Goat Cheese and Bacon Vinaigrette

Roasted Beet Salad with Goat Cheese, Watercress and Pickled Onions

Endive Salad with Shaved Apples, Manchego Cheese and Walnut Vinaigrette

Iceberg "Slice" Salad

Pancetta, Marinated Tomatoes, Maytag Blue Cheese and Black Pepper-Buttermilk Dressing

Entrées

Oven-Roasted Chicken Breast
Haricot Vert and Tomato-Chicken Jus

Seared Salmon Filet
Pomme Puree, Truffle-Scented Leeks and Beurre Blanc

Smoked Berkshire Pork Chop
Mustard Greens, Fingerling Potatoes and Chipotle Cream

Diver Scallops
Sweet Onion Risotto, Arugula and Balsamic Reduction

Braised Beef Short Ribs
Ragout of Glazed Baby Carrots, Snap Peas, Pearl Onions, Crispy Shallots and Horseradish Jus

Herb-Crusted Halibut
White Bean-Chorizo Ragout

Herb-Crusted Rack of Lamb
Roasted Cauliflower and Curry

Roasted Filet Mignon
Yukon Gold Puree, Trumpet Mushrooms and Cabernet Jus

Grilled Mango and Quinoa Salad with Champagne Gastrique

Couscous Tabouleh-Stuffed Zucchini with Heirloom Cherry Tomato Confit

Sides

Yukon Gold Potato Puree
Rosemary and Garlic Roasted Creamer Potatoes
Black Truffle Macaroni and Cheese
Spring Pea Risotto
Stone-Ground Grits with Aged Cheddar and Truffle Oil
Grilled Asparagus with Lemon Confit and Parmesan
Green Beans with Caramelized Onions and Tomato
Whole Kernel Corn
Sautéed Broccoli Rabe with Garlic and Chilies
Honey-Glazed Carrots
Roasted Cauliflower with Curry

Desserts

Southern Comfort

Vanilla Bread Pudding Family-Style, Caramel Flan and Cinnamon Churros

Confections³

Lemon, Key Lime and Chocolate Bars

Tre Dolces

Tiramisu Family-Style, Cannoli and Assorted Biscotti

Chef's Selection of Miniature Pastries

American Classics

Chocolate Fudge Brownies, Peanut Butter Blondies and Chef's Selection of Cookies

ROSEWOOD MANSION ON TURTLE CREEK
PRIVATE DINING MENUS

Reception Menus

Passed Hors d'Oeuvres

minimum of 25 pieces per selection

Vegetarian

Goat Cheese Crostini with Heirloom Tomatoes and Herbs
Honey Compressed Melon with Manchego and Basil
Goat Cheese-Stuffed Gougeres with Piquillo and Basil
Petite Grilled Blue Cheese and Pear Sandwich on Walnut Bread
Petite Grilled Gruyere Sandwich with Tomato Confit

Meat

Foie Gras-Stuffed Gougeres with Black Pepper and Port Reduction
Soy-Glazed Beef Skewers with Lemongrass and Peanuts
Braised Pork Tamale with Mole Sauce and Spiced Pepitas
Prosciutto and Mozzarella Pizza with Arugula and Chili Oil
Duck Confit Pizza with Feta and Parsley Pesto
Smoked Short Rib Tostada with Chipotle Cream and Cilantro
Southern Fried Chicken Skewers with Arugula and Remoulade

Seafood

Tuna Tartare with Cucumber, Yuzu and Chives
Sesame Ahi Tuna with Wasabi Cream and Wonton Chip
Crab Fritter with Cognac Remoulade
Smoked Salmon and Caviar on Blue Corn Blinis
Smoked Shrimp and Spicy Black Bean Skewer

Display Stations

available for parties of 10 or more

Domestic Fromage Display

Humboldt Fog, Aged Vermont Cheddar, Maytag Blue and Double-Cream Brie
with Fresh Grapes, Berries, Apricot Compote, Texas Pecans
and Sliced Baguette and Raisin Pecan Bread

Imported Fromage Display

Chef's Selection of Four International Artisan Cheeses
with Fresh Grapes, Berries, Apricot Compote, Texas Pecans
and Sliced Baguette and Raisin Pecan Bread

Fruit Display

Fresh Seasonal Fruit Brochettes with Mango-Passionfruit Syrup and Honey Yogurt Dip

Raw Vegetable Display
Selection of Fresh Crudités and Grilled Vegetables
with Remesco Sauce, Remoulade and Roasted Garlic Crème Fraîche

Sushi Display
assumes three pieces per guest
California, Spicy Tuna and Salmon Rolls with Soy Sauce, Pickled Ginger and Wasabi

Smoked Salmon Display
Pacific Coast Smoked Salmon with Capers, Onions, Cooked Eggs and Crème Fraîche

Smoked Fish Display
Smoked Salmon, Trout and Herring with Capers, Onions,
Cooked Eggs, Crème Fraiche and Remoulade

Shrimp Cocktail on Ice Display
assumes four pieces per guest
Fresh Gulf Shrimp with Cocktail Sauce, Remoulade and Lemon Wedges

Chilled Seafood Display
Shrimp, Crab Claws and Oysters on the Half Shell
with Cocktail Sauce, Remoulade and Lemon Wedges

Antipasto Display
Classic Display of Italian Meats and Cheeses
Prosciutto, Coppa, Bresaola, Tuscan Salami, Pecorino, Gorgonzola, Smoked Provolone,
Cherry Tomato and Pearl Mozzarella Salad, Grilled and Marinated Vegetables, Olives,
White Bean Salad, Tuscan Bread, Crostini, and Bread Sticks

Carving Stations

Chili-Rubbed Prime Rib
Red Wine-Shallot Jam and Horseradish Cream

Herb and Garlic-Crusted Beef Tenderloin
Horseradish Cream Sauce, Herb Mayonnaise, Whole Grain Mustard and Cocktail Rolls

Sesame-Crusted Ahi Tuna
Lettuce Wraps, Asian Slaw, Citrus Soy and Sweet Chili Sauce

Dijon Herb-Crusted Rack of Lamb with Red Wine Lamb Jus

Roasted Turkey
Orange-Cranberry Sauce, Whole Grain Mustard and Cocktail Rolls

Attended Stations

Chopped Salad Station

Romaine and Radicchio, Grilled Chicken, Parmesan, Cheddar, Diced Bell Pepper, Avocado, Bacon Bits, Cucumber, Chopped Tomato and Chick Peas with Black Pepper-Buttermilk Dressing or Aged Balsamic Vinaigrette

Chili-Roasted Corn Station

Fresh Corn Off-the-Cobb with Diced Avocado, Shrimp Salad, Shredded Pork, Pico de Gallo, Black Beans, Salsa Verde and Cilantro Cream

Truffle Macaroni and Cheese Station

Elbow Macaroni with Truffle Scented Mornay Sauce and Herbed Bread Crumbs accompanied by Chives, Bacon Bits, Sautéed Mushrooms, Diced Ham, English Peas and Shredded Parmesan

Pasta Station

Two Selections of Pasta with Parmesan Cream or Classic Marinara accompanied by Italian Sausage, Oven-Roasted Mushrooms, Asparagus Tips, Roasted Peppers, Sautéed Tomatoes, Sundried Tomatoes and Pesto

Small Plate Tasting Stations

Lollipop Lamb Chop with Hummus and Harissa Condiment

Crispy Texas Grit Cake with Grilled Quail and Chipotle Aioli

Marinated Kobe Beef with Thai Vegetable Salad

Garlic Shrimp with Chorizo Toast and Fresh Avocado

Potato and Lobster Salad with Herb Vinaigrette

Potato and Truffle Tortellini with Mushroom Consommé

Braised Berkshire Pork Belly with Compressed Apples and Cider Reduction

Grilled Swordfish with Eggplant Caviar and Preserved Lemon

Slow-Cooked Salmon with Pomme Puree and Petite Tomato Salad

Pancetta-Wrapped Scallop with Rosemary and Tomato-Piquillo Relish

Grilled Asparagus with Lemon Confit and Pine Nuts

Smoked Pork Slider with Paprika Slaw