

ROSEWOOD
MANSION ON TURTLE CREEK®

BREAKFAST BUFFET

CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice *and* Grapefruit Juice

Fresh Seasonal Fruits *and* Berries

Freshly Baked Breakfast Muffins, Danish *and* Breads *with* Mansion Jams *and* Butter

Selections *of* Cereals *with* Bananas, Berries *and* Whole *and* Skim Milk

Freshly Brewed Regular *and* Decaffeinated Coffee

International *and* Flavored Hot Teas

BREAKFAST BUFFET ENHANCEMENTS

enhance the Continental Breakfast with the following additions

Steel Cut Oatmeal, Butter, Brown Sugar, Maple Syrup

Applewood Smoked Bacon, Sausage Patties *and* Breakfast Potatoes

Brioche French Toast, Berry Compote, Butter *and* Maple Syrup

Buttermilk Pancakes, Seasonal Fruit Compote, Butter *and* Maple Syrup

Scrambled Eggs: Choice *of* Plain, Cheese, Wild Mushroom *or* Herb
Applewood Smoked Bacon, Sausage Patties *and* Breakfast Potatoes

Southern Biscuits *and* Bacon Red-Eye Gravy *with* Scrambled Eggs

Selection *of* Bagels *with* a Variety *of* Cream Cheeses

Breakfast Biscuit Sandwich, Scrambled Eggs, Applewood Smoked Bacon
and Cheddar Cheese *on* a Bacon Biscuit

Brisket Benedict, Blue Corn Muffin, Smoked Garlic Béarnaise, Piquillo Pepper

Build-Your-Own Breakfast Tacos: Scrambled Eggs, Smoked Beef Brisket, Caramelized Onions,
Pepper Jack Cheese, Charred Tomato Salsa *and* Sour Cream

Traditional Eggs Benedict, Poached Eggs, Neuskes Canadian Bacon, Hollandaise Sauce

Smoked Salmon, Pickled Red Onion, Watercress, Bagels *and* Fromage Blanc

ROSEWOOD
MANSION ON TURTLE CREEK®

. BREAKFAST BUFFET .

BREAKFAST ACTION STATIONS

Omelet Station

(cooked to order)

Eggs and Egg Whites, Tomatoes, Ham, Peppers, Mushrooms, Green Onions
Spinach, Salsa, Chorizo, Monterey Jack, Cheddar Cheese, Fresh Herbs

Belgian Waffle Station

Vanilla and Chocolate Waffles

Warm Vermont Syrup, Assorted Fresh Berries, Sweet Butter
Toasted Pecans, Bananas, White and Dark Chocolate Pieces

International Pancake Station

Strawberry, Blueberry, Banana and Chocolate Chip Pancakes
Sweet Butter, Pecans, Whipped Cream, Warm Maple Syrup

French Toast Station

Brioche French Toast, Sweet Butter, Warm Vermont Maple Syrup,
Rum Glazed Bananas, Poached Berry Compote, Whipped Cream

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PLATED BREAKFAST

PLATED BREAKFAST

all plated breakfast menus include the following

Plate of Fresh Seasonal Fruits *and* Berries

Freshly Squeezed Orange Juice *and* Grapefruit Juice

Freshly Brewed Regular *and* Decaffeinated Coffee

International *and* Flavored Hot Teas

Freshly Baked Breakfast Muffins, Danish *and* Breads *with* Mansion Jams *and* Butter

ENTRÉE COURSE

Scrambled Eggs: Choice of Plain, Cheese, Wild Mushroom *or* Herb
with Applewood Smoked Bacon, Sausage Patties *and* Breakfast Potatoes

Brioche French Toast, Berry Compote, Double Smoked Ham, Butter *and* Maple Syrup

Buttermilk Pancakes, Seasonal Fruit Compote, Sausage Patties, Butter *and* Maple Syrup

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

Breakfast Biscuit Sandwich, Scrambled Eggs, Applewood Smoked Bacon
and Cheddar Cheese *on a* Bacon Biscuit

Brisket Benedict, Blue Corn Muffin, Smoked Garlic Béarnaise, Piquillo Pepper

Southern Biscuits *and* Bacon Red-Eye Gravy *with* Scrambled Eggs

Traditional Eggs Benedict, Poached Eggs, Neuskes Canadian Bacon, Asparagus, Hollandaise Sauce

Smoked Salmon, Pickled Red Onion, Watercress, Bagels *and* Fromage Blanc

ROSEWOOD
MANSION ON TURTLE CREEK®

LUNCH BUFFET

STARTERS

please choose two from the soups and salads

SOUPS

Mansion Tortilla Soup *with* Chicken, Avocado, Tortilla Chips *and* Cheddar Cheese

Barley Soup *with* Mushroom Broth, Seasonal Vegetables, Duxelle Crostini

Celery Root Bisque *with* Pickled Beets and Parsley Pesto

Lentil and Kale Soup *with* Jalapeno Sausage, Sourdough Croutons

Thai Crab Broth *with* Shrimp, Basil, Kafir Lime

Lobster and Chestnut Bisque *with* Butter-Poached Lobster, Herbs

Seasonal Squash Veloute *with* Candied Bacon, Pepitas

SALADS

Classic Caesar Salad, Crisp Romaine, Caesar Dressing, Parmesan *and* Garlic Croutons

Arugula Salad, Dried Olive, Shaved Fennel, Crispy Artichoke, Lemon Dressing

Mixed Field Greens Salad, Medjool Dates, Radishes, Manchego Cheese,
Toasted Pinenuts *and* Lemon Vinaigrette

Baby Spinach Salad, Fresh Baby Spinach, Caramelized Onion, Local Goat Cheese,
Candied Pecans *and* Orange -Bacon Vinaigrette

Butter Lettuce Salad, Heirloom Cherry Tomatoes, Basil Leaves, Chives, Shallots,
Tarragon Red Wine Vinaigrette

Iceberg "Slice" Salad, Pancetta, Marinated Tomatoes, Maytag Blue Cheese,
Black Pepper-Buttermilk Dressing

ROSEWOOD
MANSION ON TURTLE CREEK®

LUNCH BUFFET

ENTRÉES

please choose two entrées

Oven-Roasted Chicken Breast *with* Artichoke, Chorizo Jus

Scottish Salmon Filet *with* Mediterranean Olive Relish

Paprika Rubbed Pork Tenderloin *and* Pan Sauce

Grilled Lamb Loin *with* Kale, Carrot-Cumin Jus

Petite Beef Filet, Pearl Onions, Beef Jus

Pan Seared Snapper *with* Tomatillo Salsa Verde

Spanish Bouillabaisse, Prawns, Clams, Scallops, Fennel

Potato Gnocchi *with* Asparagus, Confit Tomato, Basil Soubise

SIDES

please choose two sides

Yukon Gold Potato Puree

Thyme *and* Garlic Roasted Marble Potatoes

Black Truffle Macaroni *and* Cheese

Polenta Cake *with* Wild Mushrooms and Confit Tomato

Grilled Pumpkin *with* Pepita Streusel

Braised Rainbow Swiss Chard *with* Bacon

Stone Ground Grits *with* Aged Cheddar

Grilled Asparagus *with* Preserved Lemon, Parmesan

Greens Beans *with* Caramelized Onions, Sun Dried Tomato

Sautéed Broccolini *with* Garlic *and* Chilies

Cumin Honey-Glazed Baby Carrots

Roasted Cauliflowers *with* Curry, Dried Grapes

ROSEWOOD
MANSION ON TURTLE CREEK®

LUNCH BUFFET

DESSERTS

please choose one dessert

Chef's Selection *of* Miniature Pastries

Tutti Frutti, Fruit Cobbler, Tart *and* Brochette

Chocolate Lover, Chocolate Brownie Cake, Chocolate Pot de Crème, Chocolate Tiramisu Cup

Fruit Delight, Lemon Meringue Tart, Strawberry Gazpacho Soup, Pineapple Financier

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

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

ROSEWOOD
MANSION ON TURTLE CREEK®

THREE-COURSE PLATED LUNCH

STARTERS

please choose one soup, salad or appetizer

SOUPS

Mansion Tortilla Soup *with* Chicken, Avocado, Tortilla Chips, Cheddar Cheese
Barley Soup *with* Wild Mushroom Broth, Seasonal Vegetables, Duxelle Crostini
Celery Root Bisque *with* Pickled Beets, Parsley Pesto
Thai Crab Broth *with* Shrimp, Basil, Kafir Lime
Lobster and Chestnut Bisque *with* Butter-Poached Lobster, Herbs
Seasonal Squash Veloute *with* Candied Bacon, Pepitas

SALADS

Mixed Field Greens Salad, Medjool Dates, Radishes, Manchego Cheese,
Toasted Pinenuts *and* Lemon Vinaigrette
Classic Caesar Salad, Crisp Romaine, Caesar Dressing, Parmesan *and* Garlic Croutons
Baby Spinach Salad, Fresh Baby Spinach, Caramelized Onion, Local Goat Cheese,
Candied Pecans *and* Orange -Bacon Vinaigrette
Butter Lettuce Salad, Heirloom Cherry Tomatoes, Basil Leaves, Chives, Shallots
Tarragon Red Wine Vinaigrette
Arugula Salad, Dried Olive, Shaved Fennel, Crispy Artichoke, Lemon Dressing
Iceberg "Slice" Salad, Pancetta, Marinated Tomatoes, Maytag Blue Cheese,
Black Pepper-Buttermilk Dressing

APPETIZERS

Shrimp *and* Calamari Ceviche *with* Grapefruit, Cilantro, Red Onion
Texas Wagyu Beef Tartare *with* Petite Arugula, Crostini, Horseradish Parmesan Cream

ROSEWOOD
MANSION ON TURTLE CREEK®

THREE-COURSE PLATED LUNCH

ENTRÉES

please choose one entrée or entrée salad

Oven-Roasted Chicken Breast *with* Marble Potatoes, Crispy Artichoke, Chorizo Jus

Paprika Rubbed Pork Tenderloin *with* Braised Red Cabbage, Apples, Pan Sauce

Scottish Salmon Filet *with* Salsify, Brussels Sprouts, Orange Mustard Vinaigrette

Grilled Lamb Loin *with* Smoked Hummus, Kale, Carrot-Cumin Jus

Pan Seared Snapper *with* Shimeji Mushroom, Jasmine Rice, Nori Crisp, Avocado

Spanish Bouillabaisse, Prawns, Clams, Scallops, Fennel, Rouille

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

vegetarian options available

Potato Gnocchi *with* Asparagus, Confit Tomato, Basil Soubise

ENTRÉE SALADS

Warm Green Farro Provencal Salad, Roasted Tomato, Baby Greens

Warm Chicken *and* Mushroom Turnover, Watercress Salad, Walnuts, White Balsamic Dressing

Classic Caesar, Grilled Chicken Breast, Shaved Parmesan, Garlic Croutons

Crispy Pork Belly, Frisée, Mustard Vinaigrette, Poached Egg

Cobb Salad, Grilled Shrimp, Avocado, Marinated Tomato, Chopped Egg, Crumbled Bacon

Tuna Niçoise, Fingerling Potatoes, Kalamata Olives, Haricot Vert, Red Pepper

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

ROSEWOOD
MANSION ON TURTLE CREEK®

THREE-COURSE PLATED LUNCH

DESSERTS

please choose one dessert

Apple Cobbler, Hazelnut Streusel, Cinnamon Ice Cream

Lemon Meringue Tart, Strawberry Sauce, Strawberry Sorbet

Vanilla Panna Cotta, Candied Almonds, Raspberry Compote, Lime Yogurt Sorbet

The Philadelphia, Oreo Cheesecake, Chocolate Crèmeux, Chocolate Sauce

Classic Carrot Cake *with* Cream Cheese Filling, Pecan Crisp, Mango Sauce

The Piémont, Caramelized Banana *with* Hazelnut Streusel, Gianduja Mousse, Caramel Ice Cream

Chocolate Composition, Chocolate Brownie, Dark Chocolate Mousse, Cappuccino Ice Cream

ROSEWOOD
MANSION ON TURTLE CREEK®

DINNER BUFFET

PASSED HORS D'OEUVRES

minimum of 25 pieces per selection

VEGETARIAN

Chilled Green Apple Soda, Lime, Cilantro
Cauliflower Custard, Smoked Trout Roe, Chive Oil
Goat Cheese-Stuffed Gougères, Piquillo *and* Basil
Petite Grilled Blue Cheese and Cherry Jam Sandwich *on* Walnut Bread
Petite Grilled Gruyère Sandwich, Tomato Confit *and* Basil Pesto

MEAT

Foie Gras Torchon *on* Brioche, Quince Jam
Prime Beef Skewer, IPA Mustard, Shallots
Braised Pork Tamale, Mole Sauce *and* Spiced Pepitas
Smoked Short Rib Tostada, Cherry Salsita
Brisket *on a* Blue Corn Biscuit
Grilled Chicken Yakitori, Soy Glazed Leek

SEAFOOD

Tuna Tartare *on* Cucumber, Yuzu *and* Chives
Seared Ahi Tuna, Ponzu *and* Wonton Chip
Cod Croquette, Saffron Rouille
Lobster Hushpuppy, Old Bay Aioli
House Gravlax *on* Blue Corn Blini, Orange Crème Fraiche, Fennel
Salmon Rillettes, Crispy Kale
Spicy Shrimp Satay, Black Garlic

ROSEWOOD
MANSION ON TURTLE CREEK®

DINNER BUFFET

STARTERS

please choose two from soup and salad

SOUPS

Mansion Tortilla Soup *with* Chicken, Avocado, Tortilla Chips *and* Cheddar Cheese

Barley Soup *with* Wild Mushrooms, Seasonal Vegetables, Duxelle Crostini

Celery Root Bisque *with* Pickled Beets, Parsley Pesto

Lentil and Kale Soup *with* Jalapeno Sausage, Sourdough Crotons

Thai Crab Broth *with* Shrimp, Basil, Kafir Lime

Lobster and Chestnut Bisque *with* Butter-Poached Lobster, Herbs

Seasonal Squash Veloute *with* Candied Bacon, Pepitas

SALADS

Classic Caesar Salad, Crisp Romaine, Caesar Dressing, Parmesan *and* Garlic Croutons

Heirloom Cherry Tomato Salad, Cucumber, Ciliegine Mozzarella, White Balsamic Dressing

Arugula Salad, Dried Olive, Shaved Fennel, Crispy Artichoke, Lemon Dressing

Mixed Field Greens Salad, Medjool Dates, Radishes, Manchego Cheese,
Toasted Pinenuts *and* Lemon Vinaigrette

Baby Spinach Salad, Fresh Baby Spinach, Caramelized Onion, Local Goat Cheese,
Candied Pecans *and* Orange -Bacon Vinaigrette

Butter Lettuce Salad, Heirloom Cherry Tomatoes, Basil Leaves, Chives, Shallots,
Tarragon Red Wine Vinaigrette

Iceberg "Slice" Salad, Pancetta, Marinated Tomatoes, Maytag Blue Cheese,
Black Pepper-Buttermilk Dressing

ROSEWOOD
MANSION ON TURTLE CREEK®

DINNER BUFFET

ENTRÉES

please choose two entrées

Oven-Roasted Chicken Breast *with* Artichoke, Chorizo Jus

Scottish Salmon Filet *with* Mediterranean Olive Relish

Smoked Berkshire Pork Chop *and* Pan Sauce

Grilled Lamb Loin *with* Kale, Carrot-Cumin Jus

Braised Beef Short Ribs *and* Horseradish Jus

Petite Beef Filet, Pearl Onions *and* Beef Jus

Pan Seared Snapper *with* Tomatillo Salsa Verde

Spanish Bouillabaisse, Prawns, Clams, Scallops *and* Fennel

Potato Gnocchi *with* Asparagus, Confit Tomato, Basil Soubise

SIDES

please choose two sides

Yukon Gold Potato Puree

Thyme *and* Garlic Roasted Marble Potatoes

Black Truffle Macaroni *and* Cheese

Braised Rainbow Swiss Chard *with* Bacon

Polenta Cake with Wild Mushroom, Confit Tomato

Grilled Pumpkin *with* Pepita Streusel

Stone-Ground Grits *with* Aged Cheddar

Grilled Asparagus *with* Preserved Lemon, Parmesan

Greens Beans *with* Caramelized Onions, Sun Dried Tomato

Sautéed Broccolini *with* Garlic *and* Chilies

Cumin Honey-Glazed Baby Carrots

Roasted Cauliflowers *with* Curry, Dried Grapes

ROSEWOOD
MANSION ON TURTLE CREEK®

DINNER BUFFET

DESSERTS

please choose one dessert

Chef's Selection *of* Miniature Pastries

Tutti Frutti, Fruit Cobbler, Tart *and* Brochette

Chocolate Lover, Chocolate Brownie Cake, Chocolate Pot de Crème, Chocolate Tiramisu Cup

Fruit Delight, Lemon Meringue Tart, Strawberry Gazpacho Soup, Pineapple Financier

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

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

ROSEWOOD
MANSION ON TURTLE CREEK®

THREE-COURSE PLATED DINNER

PASSED HORS D'OEUVRES
minimum of 25 pieces per selection

VEGETARIAN

Chilled Green Apple Soda, Lime *and* Cilantro
Cauliflower Custard, Smoked Trout Roe, Chive Oil
Goat Cheese-Stuffed Gougères, Piquillo *and* Basil
Petite Grilled Blue Cheese *and* Cherry Jam Sandwich *on* Walnut Bread
Petite Grilled Gruyère Sandwich, Tomato Confit *and* Basil Pesto

MEAT

Foie Gras Torchon *on* Brioche, Quince Jam
Prime Beef Skewer, IPA Mustard, Shallots
Braised Pork Tamale, Mole Sauce *and* Spiced Pepitas
Smoked Short Rib Tostada, Cherry Salsita
Brisket *on a* Blue Corn Biscuit
Grilled Chicken Yakitori, Soy Glazed Leek

SEAFOOD

Tuna Tartare *on* Cucumber, Yuzu *and* Chives
Seared Ahi Tuna, Ponzu *and* Wonton Chip
Crab Croquette, Saffron Rouille
Lobster Hushpuppy, Old Bay Aioli
House Gravlax, Blue Corn Blini, Orange Crème Fraiche, Fennel
Salmon Rillettes, Crispy Kale
Spicy Shrimp Satay, Black Garlic

ROSEWOOD
MANSION ON TURTLE CREEK®

THREE-COURSE PLATED DINNER

STARTERS

please choose one soup, salad or appetizer

SOUPS

Mansion Tortilla Soup *with* Chicken, Avocado, Tortilla Chips *and* Cheddar Cheese
Barley Soup *with* Wild Mushroom Broth, Seasonal Vegetables, Duxelle Crostini
Celery Root Bisque *with* Pickled Beets, Parsley Pesto
Lentil and Kale Soup *with* Jalapeno Sausage, Sourdough Croutons
Thai Crab Broth *with* Shrimp, Basil, Kafir Lime
Lobster and Chestnut Bisque *with* Butter-Poached Lobster, Herbs
Seasonal Squash Veloute *with* Candied Bacon, Pepitas

SALADS

Mixed Field Greens Salad, Medjool Dates, Radishes, Manchego Cheese,
Toasted Pinenuts *and* Lemon Vinaigrette
Classic Caesar Salad, Crisp Romaine, Caesar Dressing, Parmesan *and* Garlic Croutons
Baby Spinach Salad, Fresh Baby Spinach, Caramelized Onion, Local Goat Cheese,
Candied Pecans *and* Orange -Bacon Vinaigrette
Butter Lettuce Salad, Heirloom Cherry Tomatoes, Basil Leaves, Chives, Shallots,
Tarragon Red Wine Vinaigrette
Arugula Salad, Dried Olive, Shaved Fennel, Crispy Artichoke, Lemon Dressing
Iceberg "Slice" Salad, Pancetta, Marinated Tomatoes, Maytag Blue Cheese,
and Black Pepper-Buttermilk Dressing
Asparagus Salad, Sous Vide Egg, Frisée, Serrano Ham, Preserved Lemon

APPETIZERS

Asparagus *en* Croute *with* Béarnaise *and* Petite Herb Salad
Diver Scallop *with* Squid Ink Farro, Coconut Curry
Gulf Shrimp and Grits *with* Green Chilies, Chorizo
Ahi Tuna *with* Gazpacho Gelee, Tonnato Sauce, Radish, Pumpernickel
Texas Wagyu Beef Tartare *with* Petite Arugula, Crostini, Horseradish Parmesan Cream
Ricotta Agnolotti *with* Brown Butter, Truffle, Parmesan

ROSEWOOD
MANSION ON TURTLE CREEK®

THREE-COURSE PLATED DINNER

ENTRÉES

please choose one entrée

Oven-Roasted Chicken Breast *with* Marble Potatoes, Artichoke, Chorizo Jus

Smoked Berkshire Pork Chop *with* Braised Red Cabbage, Apples, Pan Sauce

Diver Scallops *with* Cauliflower Puree, Lemon, Caper, Raisins

Scottish Salmon Filet *with* Salsify, Brussels Sprouts, Orange Mustard Vinaigrette

Seared Halibut *with* Winter Vegetable Pot *au* Feu, Preserved Lemon, Parsley Pesto

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

Braised Beef Short Ribs *with* Anson Mills Grits, Broccolini, Crispy Shallots, Horseradish Jus

Rack of Lamb *with* Smoked Hummus, Cilantro Gremolata, Carrot Cumin Jus, Yogurt

vegetarian options available

Potato Gnocchi *with* Asparagus, Confit Tomato, Basil Soubise

Ricotta Agnolotti, Charred Tomato Vinaigrette, Arugula, Parmesan

DUO ENTRÉES

Smoked Berkshire Pork Chop *with* Braised Cabbage *and* Apples

Garlic Prawns *with* Spicy Puffed Rice Crisp

Braised Beef Short Ribs *with* Spring Onion Soubise

Diver Scallops *with* Rainbow Chard

Roasted Filet Mignon *with* Pomme Puree, Beef Jus

Seared Halibut *with* Haricot Vert, Parsley Pistou

Roasted Filet Mignon *and* Butter Poached Lobster Tail *with* Pomme Puree, Broccolini, Beef Jus

DESSERTS

please choose one dessert

Apple Cobbler *with* Hazelnut Streusel, Cinnamon Ice Cream

Lemon Meringue Tart *with* Strawberry Sauce, Strawberry Sorbet

Vanilla Panna Cotta *with* Candied Almonds, Raspberry Compote, Lime Yogurt Sorbet

The Philadelphia, Oreo Cheesecake, Chocolate Crèmeux, Chocolate Sauce

Classic Carrot Cake *with* Cream Cheese Filling, Pecan Crisp, Mango Sauce

The Piémont, Caramelized Banana *with* Hazelnut Streusel, Gianduja Mousse, Caramel Ice Cream

Chocolate Composition, Chocolate Brownie, Dark Chocolate Mousse, Cappuccino Ice Cream

ROSEWOOD
MANSION ON TURTLE CREEK®

RECEPTION

PASSED HORS D'OEUVRES

minimum of 25 pieces per selection

VEGETARIAN

Chilled Green Apple Soda, Lime *and* Cilantro
Cauliflower Custard, Smoked Trout Roe, Chive Oil
Goat Cheese-Stuffed Gougères, Piquillo *and* Basil
Petite Grilled Blue Cheese and Cherry Jam Sandwich *on* Walnut Bread
Petite Grilled Gruyère Sandwich, Tomato Confit *and* Basil Pesto

MEAT

Foie Gras Torchon *on* Brioche, Quince Jam
Prime Beef Skewer, IPA Mustard, Shallots
Braised Pork Tamale, Mole Sauce *and* Spiced Pepitas
Smoked Short Rib Tostada, Cherry Salsita
Brisket *on a* Blue Corn Biscuit
Grilled Chicken Yakitori, Soy Glazed Leek

SEAFOOD

Tuna Tartare *on* Cucumber, Yuzu *and* Chives
Seared Ahi Tuna, Ponzu *and* Wonton Chip
Crab Croquette, Saffron Rouille
Lobster Hushpuppy, Old Bay Aioli
House Smoked Salmon *on* Yogurt Quinoa
Salmon Rillettes, Crispy Kale
Spicy Shrimp Satay, Black Garlic

ROSEWOOD
MANSION ON TURTLE CREEK®

RECEPTION

DISPLAY STATIONS

Seasons Garden Display, Selection of *Crudités and Grilled Vegetables with Romesco Sauce,*
Smoked Hummus and Black Garlic Crème Fraîche

Domestic Cheese Display, Humboldt Fog, Aged Vermont Cheddar, Maytag Blue *and Double-Cream Brie*
with Fresh Grapes, Berries, Apricot-Almond Compote, Spiced Texas Pecans,
Raisin-Pecan Bread and Crusty Baguette

Fruit Display, Fresh Seasonal Fruit Brochettes *with Basil-Passion Fruit Drizzle and Vanilla Yogurt*

Smoked Salmon Display, House Cured Citrus Salmon *with Pickled Red Onions,*
Watercress, Pumpernickel and Crème Fraîche

Shrimp Cocktail on Ice Display, Fresh Gulf Shrimp *with Cocktail Sauce,*
Remoulade and Lemon Wedges

Artisan Cheese Shop, Selection of *Foreign and Domestic Cheeses, Apricot-Almond Compote, Mostarda,*
Spiced Texas Pecans, Marcona Almonds, Raisin-Pecan Bread, Lavosh and Crusty Baguette

Charcuterie, Butcher's Pate Selection, Prosciutto, Tuscan Salami,
Spicy Coppa, Dijon Mustard and Seasonal Pickles

Antipasto Display, Classic Display of *Italian Meats and Cheeses*
Prosciutto, Coppa, Bresaola, Tuscan Salami, Pecorino, Bleu Cheese,
Grilled and Marinated Vegetables, Olives, White Bean Salad,
Tuscan Bread, Crostini and Bread Sticks

Chilled Seafood Display, Shrimp, Poached Clams, Mussels *and Raw Oysters on the Half Shell*
with Cocktail Sauce, Remoulade and Lemon Wedges

CARVING STATIONS

attendants required at \$100 each for a two-hour duration; \$15 per additional hour

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

Togarashi Crusted Swordfish, Lettuce Wraps, Ponzu, Cashew Sauce,
Rice Noodles and Ginger Mint Slaw

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

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

The Mansion Prime Rib, Red Wine-Shallot Jam *and* Horseradish Cream

ROSEWOOD
MANSION ON TURTLE CREEK®

RECEPTION

ATTENDED STATIONS

attendants required at \$100 each for a two-hour duration; \$15 per additional hour

Caesar Salad Station, Gem Lettuce, Traditional Caesar, Chipotle Caesar, Capers, Piquillo Peppers, Grilled Corn, Shaved Red Onion, Polenta Croutons, Grilled Chicken, Shaved Parmesan

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

Risotto Station, Wild Mushrooms, Winter Caramelized Vegetables, Pumpkin Puree, Lardons, Sage Sausage, Shrimp, Crispy Shallots, Parmesan Reggiano, Fresh Herbs

Street Taco Station, Short Ribs Tacos *with* Chipotle Salsita *and* Grilled Fish Tacos *with* Tomatillo Chimichuri, Cilantro Cabbage Slaw, Queso Fresco Cheese, Shaved Red Onion, Lime Sour Cream, Serrano Chilies *and* Luna's Flour Tortillas

Texas Slider Station, Pepper Brisket Sliders *with* Chipotle Aioli *and* Maple Smoked Chicken Sliders *with* Picquillo Peppers, Root Vegetable Chips *and* Spicy Sweet Potato Fries

Ceviche Station *with* Tortilla Chips and Popcorn
Shrimp *with* Orange and Ají Amarillo, Octopus *with* Veracruz Salsa, Olive, Fennel *and* Scottish Salmon *with* Confit Tomato, Artichoke

SMALL PLATE TASTING STATIONS

attendants required at \$100 each for a two-hour duration; \$15 per additional hour

Potato *and* Truffle Tortellini *with* Mushroom Consommé

Braised Berkshire Pork Belly *with* Apples and Cider Reduction

Grilled Asparagus Salad *with* Lemon Crème Fraîche, Field Greens

Smoked Pork Slider *with* Paprika Slaw

Garlic Shrimp *with* Chorizo Tostada *and* Fresh Avocado

Marinated Wagyu Beef *with* Thai Vegetable Salad

Pan Seared Trout *with* Capers, Raisins, Almonds

Slow-Cooked Salmon *with* Pomme Puree *and* Petite Tomato Salad

Pancetta-Wrapped Scallop *with* Black Farro *and* Preserved Lemon

Crispy Texas Grit Cake *with* Grilled Quail *and* Chipotle Aioli

Mini Lobster Roll *with* Fresh Herb Salad

Lollipop Lamb Chop *with* Hummus *and* Harissa Condiment