



**THE TASTING ROOM  
EVENTS *&* CATERING**

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# RECEPTION STYLE EVENT

## [ SALADS ]

	<i>serves 25</i>
TTR HOUSE SALAD	75
spring mix, dried cranberries, candied pecans, feta, balsamic vinaigrette	
KALE CAESAR SALAD	75
Lacinato kale, creamy Caesar, Grana Padano, brioche croutons	
CUCUMBER, FETA & QUINOA TABBOULEH SALAD	150
extra-virgin olive oil, lemon juice, parsley	

## [ PLATTERS ]

	<i>serves 12</i>
MEDITERRANEAN	50
traditional hummus, marinated artichokes, mixed olives, feta, grilled pita bread	
ARTISANAL CHEESE	75
Chef's selection of three artisanal chesses, dried fruits, nuts, seasonal fruit garnish, sliced baguette	
ANTIPASTO	75
prosciutto, Spanish chorizo, Genoa salami, mozzarella, cherry tomatoes, imported olive mix, sliced baguette	
SEASONAL FRUIT	45
selection of fresh seasonal fruits, honey-citrus sauce	
CHAMPAGNE PÂTÉ	40
French baguette crostini, seasonal fruit preserve	
SHRIMP COCKTAIL <i>5lbs.</i>	225
Gulf shrimp on ice with both remoulade and traditional cocktail sauce	
SEASONAL CHILLED SEAFOOD SELECTION	<i>varies</i>
based on freshness and availability	

## [ HORS D'OEUVRES ]

	<i>Pricing below reflects 24 piece minimum</i>
BLOODY MARY SHRIMP	84
spicy Gulf shrimp, bloody mary salsa on English cucumber	
CHAMPAGNE PÂTÉ CANAPES	72
French baguette crostini, seasonal fruit preserve	
TEA SANDWICHES	72
albacore tuna salad, marinated cucumber, multi-grain bread	
CRISPY CHICKEN SLIDER	96
crispy fried chicken, mustard BBQ, pickle, Slow Dough slider bun	
SMOKED BEEF SAUSAGE SLIDER	96
grilled sausage, mustard BBQ, fresh jalapeño, onion, Slow Dough slider bun	
GOAT CHEESE TART	72
blend of Texas chèvre, chopped red wine figs, truffle honey	
SAUSAGE AND PEPPER TART	66
Italian sausage, onion, pepper, tomato	
SMOKED DUCK TART	72
smoked duck breast, Bordeaux cherries, Gruyère	

PROSCIUTTO WRAPPED SHRIMP	114
saffron lemon honey	
MINI CLUB SANDWICH	96
grilled chicken, bacon, capicola, fontina, lettuce, tomato, Slow Dough slider bun	
MINI CHARCUTERIE SANDWICH	96
salami, Spanish chorizo, capicola, fontina, pickled pepper, Slow Dough slider bun	
BEEF SLIDER	96
caramelized onion, provolone, ketchup, Slow Dough slider bun	
<i>*Add lettuce, tomato, onion for \$1 per slider</i>	

### BRUSCHETTA *Olive oil toasted French baguette*

CLASSIC	60
hothouse tomato, garlic, basil, lemon, Maldon sea salt, pesto, Grana Padano	
WHITE BEAN	54
Italian hummus, garlic, rosemary, piquillo pepper relish	
MUSHROOM	60
white wine braised mushrooms, fresh herbs, feta	
CLASSIC GARLIC BREAD	54
fresh garlic, parsley, mozzarella	
SPINACH & ARTICHOKE	72
creamed spinach and artichokes, garlic, parmesan	

### WOOD GRILLED BROCHETTES *+ side of pita*

BALSAMIC GRILLED PORTABELLO SKEWERS	78
balsamic marinade, cherry tomato	
GRILLED ASPARAGUS	42
Maldon sea salt, extra-virgin olive oil, Grana Padano	
CHICKEN SKEWERS	60
braised baby bella mushrooms, marsala sauce <b>or</b> asparagus, roasted chicken au jus, lemon	
ANGUS RIBEYE SKEWER	72
braised baby bella mushrooms, Bordelaise <b>or</b> roasted fingerling potato, dijon cognac sauce	
PORK TENDERLOIN SKEWER	54
sweet mustard glaze <b>or</b> cherry demi-glacé	
GULF COAST SHRIMP SKEWER	120
saffron lemon honey <b>or</b> spicy Bayou rub	
HILL COUNTRY SAUSAGE SKEWER	54
kefir lime yogurt and mint sauce <b>or</b> Texas Hill Country Mustard	
SPRING LAMB SKEWER	108
garlic chimichurri <b>or</b> Kefir lime yogurt and mint sauce	

## [ MINI DESSERTS ]

*Pricing reflects 24 piece minimum*

PECAN PIE TARTS
BROWNIE BITES <i>+ whipped cream</i>
SEASONAL FRUIT TARTS



# SPECIALTY FOOD BARS

Requires a minimum of 30 guests. Price listed is per person. Each station requires 1 Chef attendant. All stations are charged for the total of guaranteed guests.

## [ PASTA BAR ]

15 per person

Penne and bowtie pasta with 3 sauces: alfredo, basil pesto, and marinara. Includes mushrooms, spinach, tomato and parmesan.

Add grilled chicken	3
Add shrimp	6
Add lobster	8

## [ RISOTTO BAR ]

15 per person

Classic, creamy risotto, finished with butter and parmesan. Includes mushrooms, spinach, tomato and parmesan

Add grilled chicken	3
Add shrimp	6
Add lobster	8

## [ MAC-N-CHEESE BAR ]

15 per person

Rich and creamy three-cheese macaroni, made to order. Includes bacon, tomato, chive and spinach.

Add grilled chicken	3
Add shrimp	6
Add lobster	8

## [ CARVING STATION ]

Served with silver dollar rolls.

Pork loin with cherry demi.	17
Ham with honey mustard.	17
Tenderloin of beef with Bordelaise or dijon cognac sauce.	20

# BUFFET PACKAGE

Portions based on 3oz protein per guest. Bread service is an additional \*2 per person.

<b>2 ENTREES + 3 SIDES</b>	<b>40</b> per person
<b>3 ENTREES + 3 SIDES</b>	<b>50</b> per person
<b>4 ENTREES + 4 SIDES</b>	<b>60</b> per person

## [ ENTREES ]

### FIRE-ROASTED MEATBALLS

San Marzano tomato purée, fresh basil, Grana Padano

### SAUSAGE & PEPPERS

Italian sausage, peppers, onions, cherry tomatoes, fresh herbs

### STUFFED SHELLS

ricotta and spinach stuffed shells, spicy marinara

### ARROZ CON POLLO

roasted chicken, saffron rice, vegetables

### MARSALA CHICKEN

braised baby bella mushroom, marsala sauce

### ROASTED CHICKEN

roasted chicken au jus, lemon

### PORK TENDERLOIN

sweet mustard glaze **or** cherry demi-glacé

## [ SIDES ]

### TTR HOUSE SALAD

spring mix, dried cranberries, candied pecans, feta, balsamic vinaigrette

### KALE CAESAR SALAD

Lacinato kale, creamy Caesar, Grana Padano, brioche croutons

### CUCUMBER, FETA & QUINOA TABBOULEH SALAD

extra-virgin olive oil, lemon juice, parsley

### SAFFRON RICE PILAF

mixed with fine vegetables

### AU GRATIN POTATO & LEEK

melted leeks and Gruyère

### ROASTED POTATOES

fresh herbs, lemon, olive oil

### GARDEN VEGETABLES

Chef's selection of seasonal vegetables

## [ DESSERTS ]

serves 12-15

### BRIOCHE BREAD PUDDING

caramel sauce

60

### SAINT-ANDRÉ CHEESECAKE

blueberry cabernet sauce with graham crumble

100

### SEASONAL FRUIT COBBLER

60



# PLATED LUNCH

Choice of 2 per course OR upgrade to 3 choices at an additional \$5 per person. Bread service is an additional \$2 per person.

**2 COURSES**

**30** per person

**3 COURSES**

**35** per person

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## [ SOUP/SALADS ]

### SOUP D'JOUR

Chef's daily selection, vegetarian, protein soup

### TTR HOUSE SALAD

spring mix, dried cranberries, candied pecans, feta, balsamic vinaigrette

### KALE CAESAR SALAD

Lacinato kale, creamy Caesar, Grana Padano, brioche croutons

## [ ENTREES ]

### CHEF'S SEASONAL FISH SELECTION

seasonal vegetable, fresh herb beurre blanc

### MARSALA CHICKEN

garlic whipped potatoes, braised baby bella mushrooms, marsala sauce

### ARROZ CON POLLO

roasted chicken, saffron rice, vegetables

### RIBEYE & FRITES

braised baby bella mushrooms, Bordelaise

*\*Substitute petite filet for \$6*

### SPICY BAYOU SHRIMP

spicy Bayou rub, grits, shrimp broth

### STUFFED SHELLS *vegetarian option*

ricotta and spinach stuffed shells, spicy marinara

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## [ DESSERTS ]

### BRIOCHE BREAD PUDDING

caramel sauce

### SAINT-ANDRÉ CHEESECAKE

blueberry cabernet sauce with a graham crumble crust

### OLIVE OIL CAKE

orange supreme sauce, pistachio Chantilly



# PLATED DINNER

Choice of 2 per course OR upgrade to 3 choices at an additional \$5 per person. Bread service is an additional \$2 per person.

**3 COURSES**

**55** per person

**4 COURSES**

**60** per person

## [ APPETIZERS ]

BALSAMIC GRILLED PORTABELLO  
feta cheese, fresh herbs

BLOODY MARY SHRIMP COCKTAIL  
spicy Gulf shrimp, bloody mary salsa

CHAMPAGNE PÂTÉ  
French baguette crostini, seasonal fruit preserve

STUFFED SHELL  
ricotta and spinach stuffed shells, spicy marinara

FIRE-ROASTED MEATBALLS  
San Marzano tomato purée, fresh basil, Grana Padano

## [ SOUP/SALADS ]

SOUP D'JOUR  
Chef's daily selection, vegetarian, protein soup

TTR HOUSE SALAD  
spring mix, dried cranberries, candied pecans, feta,  
balsamic vinaigrette

KALE CAESAR SALAD  
Lacinato kale, creamy Caesar, Grana Padano,  
brioche croutons

CUCUMBER, FETA & QUINOA TABBOULEH SALAD  
extra-virgin olive oil, lemon juice, parsley

## [ ENTREES ]

MARSALA CHICKEN  
garlic whipped potatoes, braised baby bella mushrooms, marsala sauce

ROASTED CHICKEN  
asparagus, herb roasted chicken, roasted chicken au jus, lemon

ARROZ CON POLLO  
roasted chicken, saffron rice, vegetables

RIBEYE & FRITES  
braised baby bella mushrooms, Bordelaise  
*\*Substitute petite filet for \$6*

RIBEYE & COGNAC  
roasted fingerling potato, seasonal vegetables, dijon cognac sauce  
*\*Substitute petite filet for \$6*

SWEET MUSTARD PORK TENDERLOIN  
saffron rice pilaf, seasonal vegetables, sweet mustard glaze

PORK TENDERLOIN WITH CHERRY DEMI  
roasted fingerling potatoes, seasonal vegetables,  
cherry demi-glacé

LEMON HONEY SHRIMP  
saffron rice pilaf, seasonal vegetables, lemon honey

SPICY BAYOU SHRIMP  
spicy Bayou rub, grits, shrimp broth

STUFFED SHELLS *vegetarian option*  
ricotta and spinach stuffed shells, spicy marinara

CHEF'S SEASONAL FISH SELECTION  
seasonal vegetable, fresh herb beurre blanc

## [ DESSERTS ]

BRIOCHE BREAD PUDDING  
caramel sauce

SAINT-ANDRÉ CHEESECAKE  
blueberry cabernet sauce with a graham crumble crust

OLIVE OIL CAKE  
orange supreme sauce, pistachio Chantilly

## CUSTOM MENUS AVAILABLE FOR \$70 / PERSON

MENU ITEMS VARY BY LOCATION. ALL PRICES SUBJECT  
TO 21% TAXABLE SERVICE CHARGE + 8.25% STATE SALES TAX.

PORTION SIZES FOR FISH 6oz, CHICKEN 8oz & RIBEYE 10oz.  
BAYOU SHRIMP WILL BE FOUR 16-20 SHRIMP PER SERVING.  
SHELLS WILL BE FOUR PER SERVING

*Consuming raw or undercooked seafood, meat or eggs may increase your risk of food borne illness.*

