



LONESOME DOVE WESTERN BISTRO

PRIVATE DINING MENU

THREE COURSE SEATED DINNER

\$68 PER GUEST

FIRST COURSE

Select 1

Romaine Salad, Anchovy Lime Vinaigrette, Roasted Garlic Croutons, Grana Padano

Bowl of Texas Red, Cheddar, Crema, Crispy Tortilla

SECOND COURSE

Select 2

(For Parties over 20, entrée counts are required 3 days in advance)

Crispy Chicken Thighs, Lemon Jus, Herb Salad

6 oz Filet, Serrano Lime Butter, Asparagus

Cast Iron Salmon, Citrus Nage, Seasonal Greens

Chile Relleno, Roasted Vegetable Hash, Manchego

Choice of 2 Family Style Sides

Yukon Gold Mash

Charred Broccolini

Herb Roasted Cauliflower

THIRD COURSE

Ancho Chile Chocolate Cake, Brittle, Whipped Cream

ENHANCED ENTRÉE SELECTIONS

+7 per guest

Pork Tenderloin, Tomatillo Salsa, Seasonal Greens

6 oz Roasted Garlic Stuffed Tenderloin, Western Plaid Hash, Syrah Demi

ENHANCED SIDES

+\$3 per guest

Truffled Mac 'n Cheese with Crispy Artichokes

Roasted Beets, Goat Cheese, Citrus

Add Additional Sides

+2 per guest



FOUR COURSE SEATED DINNER

\$76 PER GUEST

FIRST COURSE

Family Style First Course – Select 2 Bites

Rabbit Rattlesnake Sausage, Potato Crisp, Crème Fraiche

Snapper Ceviche, Citrus, Garden Chiles, Corn Nuts

Hamachi Tostada, Ponzu, Cilantro, Toasted Garlic, Serrano

Hot Quail Legs, Blue Cheese Fondue, Pickled Celery

SECOND COURSE

Select 1

Romaine Salad, Anchovy Lime Vinaigrette, Roasted Garlic Croutons, Grana Padano

Texas Red Chili, Aged Cheddar, Crisp Tortilla Strips

THIRD COURSE

Select 2

(For Parties over 20, entrée counts are required 3 days in advance)

6 oz Garlic Stuffed Tenderloin, Serrano Lime Butter, Western Plaid Hash

Crispy Chicken Thighs, Lemon Jus, Herb Salad

Seasonal Fish, Fried Spinach, Grilled Lemon Jus

Chile Relleno, Roasted Vegetable Hash, Manchego

Choice of 2 Family Style Sides

Yukon Gold Mash

Charred Broccolini

Herb Roasted Cauliflower

FOURTH COURSE

Select 1

Ancho Chile Chocolate Cake, Whipped Cream

Housemade Cheesecake, Seasonal Fruit Compote

ENHANCED ENTRÉE SELECTIONS

+15 per guest

14 oz Buffalo Ribeye,
Serrano Lime Butter

ENHANCED SIDES

+3 per guest

Truffled Mac 'n Cheese with
Crispy Artichokes

Grilled Asparagus

*Add Additional Sides
+2 per guest*



DINNER BUFFET

\$58 PER GUEST

House Rosemary Wheat Bread and Cornbread

Romaine Salad, Anchovy Lime Vinaigrette, Roasted Garlic Croutons, Grana Padano

Choice of 2 Proteins

Crispy Chicken, Lemon Jus

Sliced Strip Loin, Demi Glace

Roasted Salmon, Pan Sauce

Yukon Gold Mash

Seasonal Vegetable

ADD DESSERT

+3 per guest

Seasonal Fruit Tartlets

Ancho Chocolate Tartlet

Baby Butterscotch Budinos

ENHANCED SIDES

+2 per guest

Truffled Mac `n Cheese with Crispy Artichokes



COCKTAIL RECEPTION

TRAY PASS APPETIZERS

Selection of 2 - \$11 pp

Selection of 3 - \$16 pp

Avocado Toast

Snapper Ceviche

Olive Tapenade

Chicken Fried Quail Legs

Rabbit Rattlesnake Sausage, Potato Crisp, Crème Fraiche

Elk Foie Gras Slider, Blueberry Jam + *\$2 per guest*

Hamachi Tostada, Yuzu, Cilantro, Bacon, Serrano + *\$2 per guest*

RECEPTION DISPLAYS

Seasonal Vegetable Crudite, Red Chili Buttermilk - *\$8 per guest*

Local Cheese & House Charcuterie, House Escabeche - *\$13 per guest*

Shaved Prime Rib Station, Silver Dollar Rolls,
Horsey Cream Sauce - *\$13 per guest*

DESSERT DISPLAY

\$6 PER GUEST

Lemon Cookies

Baby Butterscotch Budinos

Mini Ancho Chile Chocolate Cakes

Seasonal Fruit

PRIVATE BAR PACKAGES

****Available for Special Events with Private Bars****



SPECIAL EVENTS AND FULL BUYOUTS

Custom menus are available for special events and full buyouts at the Lonesome Dove Western Bistro.

