



Plated Dinner

Priced per Guest, Requires a 10 Guest Minimum, and Includes Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Illy Regular and Decaffeinated Coffee, and a Selection of Specialty Teas
Split Pricing | Higher Price Prevails

First Course

Please Select one

Stoneleigh House Salad (VE, GF, DF) | Mixed Greens, Cucumber, Grape Tomatoes, Pickled Onions, Caramelized Lemon Vinaigrette

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Herb Garlic Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Honey Roasted Pears, Gorgonzola, Candied Pecans, Champagne Vinaigrette

Roasted Beets Salad (V) | Local Goat Cheese, Arugula, Frisee, Pistachio Vinaigrette

Roasted Seasonal Squash Soup (V, GF, DF) | Toasted Walnuts

Creamy Poblano | Crispy Tortillas and Pepper Jack

Roasted Tomato Basil Soup | Pesto Drizzle, Crostini

Main Course

Please Select One

Includes Chef's Selection of Seasonal Vegetable

Ancho Grilled Chicken | 76
Cilantro Rice, Roasted Corn Relish

Roasted Airline Chicken (GF) | 73
Roasted Yukon Potato, Rosemary Pan Au Jus

Prime New York Strip (GF) | 94
Roasted Red Bliss Potatoes, Red Wine Demi Glace

Beef Tenderloin au Poive | 95
Stone Ground Grits, Creamy Mushroom Jus

Braised Beef Short Rib | 84
Crispy Fried Onion White Cheddar Mashed Potatoes, Demi Glace

Pan Seared Salmon | 81
Wild Rice Pilaf, Lemon Parsley Butter

Vegetarian Entrée Selection

Please Select One

- **Sun Dried Tomato Risotto** | Crispy Mushrooms
- **Mushroom Ravioli** | Truffle Scented Broth
- **Moroccan Spiced Couscous** (VE) | Roasted Eggplant, Zucchini, Squash, Chick Peas, Red Onion, Red Bell Pepper, Parsley

Duet Enhancements

Jumbo Shrimp (3) (GF) | Lemon Beurre Blanc | 11

Jumbo Lump Crab Cake | Lemon Butter | MP

Broiled Maine Lobster Tail (GF) | Lobster Butter | MP

Seared Salmon (GF) | Beurre Blanc | 9

Petite Filet | Red Wine Demi | MP

Amuse Bouche | 9

Pressed Watermelon Himalayan Pink Salt | Aged Balsamic Vinegar

Gulf Crab and Sweet Corn Flan | Tomato Marmalade

Gulf Shrimp Shooter | Cocktail Sauce Dollop

Final Course

Please Select One

- Crème Brûlée Tart
- Key Lime Tart | Sweet Whipped Cream, Black Berries
- Decadent Chocolate Cake | Chantilly Cream
- NY Style Cheese Cake | Berry Coulis
- Carrot Cake | Caramel Sauce
- Chocolate Mousse | Chantilly Cream, Fresh Berries
- Flourless Chocolate Cake | Raspberry Coulis
- Platter of Assorted Mini Pastries | *Replaces Plated Dessert per Guest* | Add 4

Miso Seared Halibut | 88
Celeric Root Puree, Miso Glaze

Beyond Banquets

A Restaurant Experience in a Banquet Setting
Maximum 25 Guests

Choose any three entrees without counts and your servers will take table orders at the time of the event.

Pricing is per person based on highest priced entrée

Requires the purchase of an Amuse Bouche

Add \$15 additional service charge.

Please ask one of our Catering Managers for details

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 25% taxable service charge, 10% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Dinner Table

Priced per Guest, Requires a 20 Guest Minimum, and Includes Freshly Brewed Illy Regular and Decaffeinated Coffee, and a Selection of Specialty Teas. Iced Tea, on Request.

Nuevo Latino

\$95.00 Per Guest

Chicken Tortilla Soup | Tortilla Strips, Avocado

Southwest Salad (VE, GF, DF) | Chopped Romaine, Black Bean, Roasted Corn, Diced Tomato, Tortilla Strips, Honey Chipotle Dressing

Jicama Slaw (V) | Carrots, Bell Peppers, Cabbage, Creamy Cumin Dressing

Grilled Sliced Chicken Breast | Fajita Marinade

Roasted Fresh Catch | Seasonal Fruit Relish

Chile-Rubbed Flank Steak | Poblano and Sweet Corn Salsa

Frijoles Borrachos (V) | Field Tomatoes, Minced Jalapeño, Red Onion, Cilantro

Grilled Chayote Squash (V)

Arroz Mexicano (V)

Jalapeno Cornbread | Whipped Butter

Desserts

Tres Leches Cake

Cinnamon Dusted Churros | Chocolate Sauce

Vivo Italiano

\$99.00 Per Guest

Roasted Tomato Bisque (V) | Pesto Oil, Crostini

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing

Caprese (V, GF) | Sliced Tomato, Fresh Mozzarella, Basil Chiffonade, EVOO

Three Color Salad (VE, GF, DF) | Baby Arugula, Radicchio, Endive, Fennel, Balsamic Vinaigrette

Parmesan Crusted Chicken | Artichoke Lemon Sauce

Grilled Salmon Puttanesca | Chopped Tomatoes, Capers, Olives

Pasta Bolognese | Shaved Parmesan-Reggiano

Olive Oil Whipped Potatoes (V)

Marinated and Grilled Vegetables (VE, GF, DF)

Focaccia and EVOO

Dessert

Classic Italian Tiramisu

Assorted Italian Pastries

Taste of Texas

\$115.00 Per Guest

Texas Corn Chowder | Gulf Shrimp

Seasonal Field Greens (V) | Spiced Sugar Pecans, Vine Ripe Tomatoes, Cucumbers, Jalapeno-Orange Vinaigrette and Housemade Ranch

Roasted Sweet Potato Salad (V) | Grilled Red Onions, Rosemary, Wild Flower Honey-Mustard Dressing

Texas Caviar | Corn, Black Eye Pea, Caramelized Peppers and Onions, Italian Vinaigrette

Smoked Brisket (GF) | BBQ Pearl Onions

Blackened Catfish (GF) | Crawfish Etouffee

Hand Battered Chicken Strips | Black Pepper Gravy

Creamy Stone Ground Grits (V) | White Cheddar Cheese, Fresh Thyme

Collard Greens | Ham Hock Broth
Buttermilk Biscuits

Dessert

Red Velvet Cake

Pecan Pie | Whipped Cream

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