



WOLFGANG PUCK  
CATERING

**Nasher Sculpture Center**  
*2018 Menu Guide*



## PASSED HORS D'OEUVRES

ONE HOUR | CHOOSE SIX

TWO HOURS | CHOOSE EIGHT

### LAND

Miniature Cheeseburger, Brioche Bun, Tiny Tomatoes, Remoulade

Crostini, Prime New York Steak, Yuzu Butter, Shiitake Mushrooms

Bolognese Stuffed Arrancini

Parmesan Stuffed Bacon wrapped Dates

Roasted Lamb Loin, Olive Bread Crostini, Oven Dried Tomatoes

Lamb & Feta Slider, Pine Nuts, Tziki Sauce

Tiny Wagyu Pastrami Reuben, Marble Rye

Pork Potstickers, Ponzu

Beef Tartare, Crostini

### SEA

Smoked Salmon, Lemon Herb Blini, Chive

Salmon Cake, Dill Gremolata

Miniature Tortilla Cups, Chipotle Glazed Shrimp, Sweet Corn, Red Peppers

Stuffed Baby Artichoke, Shrimp, Brioche, Herbs, Lemon Aioli

Spicy Tuna Tartare, Sesame Miso Cones

Tuna Crudo, Chili, Grapefruit, Shallot, Thin Bruschetta

Buffalo Shrimp on Grit Cake

Roasted New Potatoes, Caviar, Crème Fraiche

Sweet Maryland Crab Cakes, Herb Remoulade

Ahi Tuna on Sesame Won Ton, Wasabi Crème Fraiche

Toasted Lobster Roll, Celery Salt, Lemon on House made Brioche

Mini Texas Fish Taco, Avocado Relish, Cilantro Pesto



# PASSED HORS D'OEUVRES

## AIR

Crispy Duck Confit, White Grit Cake, Honey Glazed Fig

Deviled Quail Egg, Caviar

Mini Bao Buns, Roasted Duck, Hoisin Sauce

Crispy Duck Crostini, Candied Kumquat

Baby Chicken and Leek "Pot Pies"

Pulled Chicken Slider with Apple Fennel Slaw and Peach Barbecue Sauce

Mini Chicken and Waffles, Jalapeño Honey

## VEGETARIAN

Polenta Bruschetta, Wild Mushrooms, Locatelli Cheese

Tomato Tart Tatin, Lemon Aioli

Truffle Grilled Cheese, Honey, Almond Powder

Watermelon Cube, French Feta, Tarragon Balsamic

Sweet Corn Sopes, Avocado

Grilled Porcini Mushrooms, Parmesan and Cracked Pepper Shortbread

Grilled Truffle Infused Cheese, Fig Jam, White Truffle Honey

Vegan Taro Root and Avocado Taco

Vegan White Bean and Quinoa Cake, Red Pepper Romesco

Basil Shortbread with Parmesan Panna Cotta and Tomato Confit

Crispy Potato Latke with Melted Brie and Caramelized Figs

## WOLFGANG PUCK SIGNATURE PIZZAS

Grilled Flatbread with Arugula Pesto, Caramelized Figs, Burrata

Sweet Sausage Pizza, Roasted Peppers, Caramelized Onion and Oregano Pepperoni Pizza, Red Onion and Roasted Jalapeño

Barbeque Chicken Pizza, Red Onion and Cilantro

Potato Pizza, Caramelized Onion, Confit Bacon, Ricotta and Sage Four Cheese Pizza, Tomato and Basil

Grilled Vegetable Pizza, Fresh Mozzarella and Pesto



 WOLFGANG PUCK  
CATERING

# ENHANCEMENT STATIONS





# ENHANCEMENT STATIONS

## STATION PRICING BASED ON 1.5 HOURS

### ARTISANAL CHEESE BOARD

Assorted Local Cheese, Fresh Fruit & Berries Assorted Breads and Crackers

### DIP STATION

Warm Spinach & Artichoke Dip, Cool Herb Chive Mascarpone Dip and Garlic Pimento Cheese Spread  
Served with House Made Pita Chips, Sweet Potato Chips and Crostini

### SLIDERS

Beef Sliders, Shredded Lettuce, Pickle, Special Sauce, Brioche Bun  
Turkey Sliders, Pineapple Chutney, Sweet Hawaiian Roll  
Chicken Tender, Honey, Buttermilk  
Biscuit Sweet Potato Fries and Bistro Fries

### ITALIAN

Italian Style Chopped Salad, Salami, Provolone, Red Wine Oregano Vinaigrette  
Meatballs, Vine Ripened Tomato Sauce  
Tomato and Basil Bruschetta, Toasted Crostini  
White Bean and Sage Dip, Grissini  
Pesto Orzo Salad, Roasted Peppers

### GRILLED CHEESE

Butter Lettuce Salad, Citrus, Toasted Almonds, Olives Creamy Tomato Soup  
Classic Grilled Cheese  
Short Rib, Onion Jam, Horseradish Grilled Cheese  
Brie, Fig Jam, Cinnamon Raisin Bread Grilled Cheese

### CAJUN

Gumbo  
Southern Style Baked Mac and Cheese  
Cajun Spiced Salmon and Andouille Jambalaya  
Red Beans and Rice



# ENHANCEMENT STATIONS

## STATION PRICING BASED ON 1.5HOURS

### MEDITERRANEAN

Greek Salad, Cucumber, Tomato, Olives, Feta, Red Wine-Oregano Vinaigrette  
Hummus, Babaganouch, Fresh and Toasted Pita  
Chicken Tagine, Cous Cous  
Moussaka, Ground Lamb, Eggplant  
Grilled Vegetables, Cumin Vinaigrette

### CHARCUTERIE

Prosciutto, Salami, Serrano Ham, Country Pate, Duck  
Rillettes, Saucisson Sec, Mortadella Cornichons, Mustards,  
Sliced Breads

### LATIN

Guacamole, Chips, Salsa  
Mexican Style Chopped Caesar, Black Beans, Cilantro  
Dressing, Crispy Tortillas  
Mini Chicken Tostada Cups  
Green Chile Cheese Enchiladas

### ASIAN

Chinese Chicken Salad  
Miso Glazed Salmon, Butter Lettuce Cups, Sticky Rice  
Sesame Cucumber Salad  
Asian Spiced Short Rib, Carrot Ginger Purée  
Korean Style Fried Rice, Gochujang

### SUSHI AND SEAFOOD

Rolled Sushi - Spicy Tuna, California, Vegetable  
Wasabi, Pickled Ginger, Soy Sauce  
Crab Claws, Mustard Sauce Shrimp, Spicy Cocktail Sauce  
Edamame, Smoked Sea Salt

### BBQ

Slow Smoked Brisket  
Smoked Chicken on the Bone  
Creamy Coleslaw  
Texas Toast





SEATED DINNER





# FIRST COURSE

## CLASSICS

Wedge Salad, Heirloom Tomatoes, Shropshire Blue Cheese, Sourdough Croutons, Avocado, Lime-Yogurt Vinaigrette

Bibb Lettuce Salad, Chopped Market Vegetable, Shaved Shiitake Mushrooms, Puffed Sushi Rice, Nori Vinaigrette

Roasted Beet Salad, Market Berries, Laura Chanel Goat Cheese, Toasted Hazelnuts, Mizuna, Citrus Vinaigrette

Haricot Vert Salad, Tomato Confit, Crumbled Sonoma Goat Cheese, Basil Vinaigrette

Caesar Salad, Rustic Croutons, Aged Parmesan, Garlic Dressing

Chopped Farmers Market Vegetable, Grated Parmesan, Balsamic Vinaigrette

Caramelized Figs & Manchego Salad, Shaved Asparagus, Strawberry Balsamic, Toasted Almond "Panna Cotta"  
Champagne Grapes

Butter Lettuce Salad, Oranges, Olives, Endive, Roquefort Cheese, Balsamic Vinaigrette

Salad of Red and Green Baby Romaine, Brioche Parmesan Crouton, Marinated Heirloom Tomatoes, Burrata Cheese  
and Basil Vinaigrette





A decorative graphic in the top-left corner featuring a close-up of purple and pink flowers, possibly pansies, with green leaves and stems, set against a white background.

## SECOND COURSE

At Additional Cost

### SOUP

Roasted Tomato Soup, Miniature Grilled Cheese Sandwiches Roasted Butternut Squash Soup, Cardamom Cream, Candied Walnuts

Tortilla Soup, Avocadoes, Crispy Tortillas, Jalapeño Cream Creamy Cauliflower Soup, Black Pepper, Cauliflower Croutons

### HAND FORMED PASTA

Wild Mushroom Agnolotti, Melted Leeks, Marjoram, Parmesan Four Cheese Ravioli, Smooth Tomato Sauce, Wild Oregano Sweet Pea Agnolotti with Ricotta Salata, and Truffles

Gnocchi with Ragout of Seasonal Vegetables



# MAIN COURSE

AIR

Pan Roasted Chicken, Wild Mushroom Risotto, Baby Vegetables

Pan Roasted Chicken, Potato Puree, Sautéed Swiss Chard, Rosemary Natural jus

Herb Grilled Chicken, Sea Salt Potatoes, Pea Purée, Roasted Wild Mushrooms

Roasted Chicken, Braised Thigh, Dumplings, Wild Mushrooms, Brussels Sprouts, Chicken Jus

Pan Roasted Chicken, Wild Mushroom Risotto, Baby Vegetables

Pan Roasted Organic Chicken Breast, Mustard Demi Sauce, Asparagus

Potato Gratin

Texas Quail, Wild Mushroom Risotto, Pinot Noir Sauce

Black Truffle Chicken Pot Pie, Roasted Vegetables, Truffle Pastry





## MAIN COURSE

### LAND

Korean Style Short Ribs, Horseradish Potato-Artichoke Puree, Gingered Baby Carrots, Cippolini Onion & Zucchini Sautee

Slow Braised Boneless Short Rib, Creamy Polenta, Grilled Asparagus, Port Wine Reduction

Grilled Hanger Steak with Szechwan Peppers, Tomatoes, Sugar Peas and Garlic Sunchoke

Roasted New York Steak, Aged Red Wine Sauce, Roasted Heirloom Carrots, Fingerling Potatoes

Seared Herb Crusted Rib Eye Finished with XVO and 25 Year Old Balsamic, Oven Roasted Tomatoes and Grilled Fingerling Potatoes

Colorado Rack of Lamb with Maryland Chevre Crust and Cherry Fond. Served with Grilled Eggplant, Braised Fennel and Crispy Peruvian Potato Enrollar

Grilled Filet Mignon, Blistered Tomatoes, Potato-Leek Galette, Sautéed Spinach

Herb Roasted Beef Tenderloin, Braised Summer Radishes, Parsnip Butter, Fried Kale, & Red Shallot Jus



# MAIN COURSE

## SEA

Miso Glazed Salmon, Carrot Ginger Purée, Sautéed Baby Bok Choy, Lotus Root

Roasted Salmon, Basil Crust, Tomato, Leek, Artichoke, Olives, Crispy Potato, Preserved Lemon

Almond Crusted Salmon, Aged Red Wine Sauce, Celery Root Puree, Sautéed Rapini

Texas Red Fish, Lump Crab, Butternut Squash Succotash, Smoked Bacon, Vanilla Bean Nage

Halibut, Bouillabaise, Toasted Bread, Potatoes, Olives, Tomatoes, Lemon Aioli

Roasted Sea Bass, Purple Cauliflower, Celery Root Purée, Espellette Pepper Sauce

Roasted Sea Bass, Feta-Scallion Potato Puree, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives, Wild Oregano





LAND AND SEA  
At Additional Cost

Grilled Filet Mignon and Shrimp “Scampi” Style,  
Potato Puree, Sautéed Garlic Spinach

Grilled Agro New York and Sautéed Sea Bass,  
Cauliflower Gratin, Seasonal Vegetables

Grilled Beef Tenderloin and Lobster Tail,  
Twice Baked Potato, Garlic Rapini, Bearnaise Sauce

Wild Striped Bass and Grilled Filet Mignon,  
Handmade Gnocchi, Roasted Heirloom Tomatoes, Herb Nage and Fennel

Miso Glazed Butterfish and Szechuan New York Strip,  
Chile Orange Noodles, Stir Fried Vegetables



# DESSERT

Grilled Assorted Fruit & Mini Donut Kabobs, Coconut Sorbet and Hazelnut Caramel Sauce  
Orange Financier Cake Topped with Grand Marnier Infused Berries, Crushed Pavlova, Finished with a Trio of Sorbets  
Olive Oil Cake with Plums and Pistachio Gelato  
Ginger Honey Panna Cotta with Roasted Nectarines  
Maple Bourbon Banana Pudding Cake with Roasted Pineapple Gelato  
Pumpkin-Gingersnap Tiramisu with Eggnog Anglaise  
Peach Pie with Vanilla Bean Whipped Cream  
Nectarine Tart Tatin with Bourbon Cream  
Chocolate Peanut Butter Mousse Tart  
Vanilla Savarin with Caramelized Peaches, Buttermilk and white Chocolate Mousse  
Caramel Chocolate Delice: *Almond Sponge Cake, Caramel Bavarian Cream, Chocolate Glaze, Berry Compote*  
Lemon Sable Brenton: *French Butter Cookie, Lemon Curd, Raspberry, White Chocolate*  
Chocolate Layer Cake, Port Reduction, Sour Cherries  
Vanilla Panna Cotta, Orange Cardamon, Financier Chip  
Warm Chocolate Cake, Berries, Whipped Cream, Spun Sugar  
Apple Fennel Tarte Tatin, Black Pepper-Vanilla Bean Gelato  
Meyer Lemon Souffle Tart, Blackberry Merlot Sauce, Blackberry Sorbet  
Banana Creme Brulee - Puff Pastry Crust, Crème Brulee Custard, Bananas, Sweet Whipped Cream, Caramelized  
Banana, Caramel Ice Cream, Tiny Malted Chocolate Balls  
Strawberry Field, Meringue, Vanilla Cheesecake, Micro Sorrel  
Raspberry Macaron, Light Lemon Cream, Crème Fraiche Sorbet  
Toasted Brioche Apple Tatin, Compressed Apple, Calvados Ice Cream  
Lemon-Olive Oil Cake, Honey Semi Fredo, Morello Cherry Sorbet  
Caramel Garden, Raspberry, Caramel Cream, Coffee Soil, Barley Tree



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# BUFFET DINNER STATIONS







# BUFFET DINNER STATIONS

TWO STATIONS - 1.5 Hours of Service

THREE STATIONS - 1.5 Hours of Service

## MEDITERRANEAN

Greek Salad, Cucumber, Tomato, Olives, Feta, Red Wine-Oregano Vinaigrette

Hummus, Babaganouch, Fresh and Toasted Pita

Chicken Tagine, Cous Cous

Moussaka, Ground Lamb, Eggplant

Grilled Vegetables, Cumin Vinaigrette

## SOUTHERN

Baby Greens, Local Goat Cheese, Candied Texas Pecans, Peppercorn Dressing  
“Honey Stung” Fried Chicken Tenders

BBQ Shrimp, Homestead Grits, White Cheddar, Green Onions Sweet Buttered Corn

Baked Four Macaroni and Cheese

Jalapeno Corn Bread & Buttermilk Biscuits

## TUSCAN

Arugula, Pear, Pecorino, Pink Peppercorns, Hazelnut Honey Vinaigrette Sautéed Cavolo Nero, Crispy Pancetta, Garlic Confit

Bistecca Fiorentina

Prime Rib Eye Steak, Chili Flakes, Garlic, Flat Parsley Branzino Aqua Pazza

Olive Oil Fried Chicken Breast Tuscan Potatoes

Grissini Breadsticks

## UPTOWN

Shaved Artichoke Salad, Confit Tomato, Shaved Parmesan, Lemon Oil Vinaigrette  
Caramelized Brussels Sprouts or Cauliflower, Garlic, Bacon, & Balsamic (Seasonal) Whole Herb Roasted Chicken Breast, Mustard Demi Sauce

Pan Seared Salmon, Black Olive Fennel Nage, Fennel Salad

Twice Baked Yukon Gold Potatoes with Cotswald English Cheddar House made Tomato Focaccia







# BUFFET DINNER STATIONS

TWO STATIONS - 1.5 Hours of Service

THREE STATIONS - 1.5 Hours of Service

## SMOKEHOUSE STATION

Carved Smoked Texas Beef Brisket

House made Pecan Smoked Andouille Sausage Assorted Pickle & BBQ Sauce Bar

Potato Salad & Cole Slaw Texas Cut White Bread

UPGRADE: Add Pickle Bar \$5 more per person

## STREET TACO BAR

Selection of 2 of the following: Short Rib Carne Asada, Braised Pork, Shredded Achiote Chicken, Grilled Lime Marinated White Fish, Rojo Potatoes

Includes: Shredded Cheese, Sliced Jalapenos, Cilantro-Onion Chop, Lime Wedges, Crema, Guacamole Salsa – Roja, Verde, Pico de Gallo, Mexican Rice, Black Beans, Cotija Cheese, Warm Corn Tortillas, Warm Flour Tortillas, Crispy Taco Shells



## 560 BY WOLFGANG PUCK

Chinese Chicken Salad, Crispy Wontons, Sesame Candied Cashews Chinois Dressing Sea Salt Sprinkled Edamame

Hunan Eggplant

Hong Kong Style Atlantic Salmon, Ginger, Chilies Steamed Jasmine Rice

Szechuan New York Strip, Baby Bok Choy, Mushrooms

## CLASSIC

Butter Lettuce, Oranges, Roquefort Cheese, Olives, Walnuts Balsamic Vinaigrette Grilled Côte De Boeuf, Celery, Sweet Onions, Bordelaise

Pan Seared Chicken Wild Mushroom Risotto Roasted Sea Bass, Warm Tomato Fennel Vinaigrette Cauliflower Gratin

Yukon Gold Potato Purée, Crème Fraîche La Brea Breads





ASSED  
SMALL  
PLATES  
DINNER





# PASSED SMALL PLATES DINNER

Selection of Four

## Passed Small Plates – Hot

Spring Vegetable Strudel, Roasted Tomato, Lemon, Thyme

Sweet Pea Gnocchi with Ricotta Salata and Truffles

Sweet Corn and Mascarpone Agnolotti, Truffle Glaze

Gold Wrapped Baked Potato, Caviar, Crème Fraiche

Macaroni & Cheese, Aged Cheddar

Slow Braised Short Rib, Polenta

Chicken Pot Pie, Shaved Black Truffles, Roasted Vegetables

Meatloaf, Bacon Nage, Caramelized Brown Sugar Ketchup

Beef Tenderloin, Pommes Aligot, Crispy Onions

Mini Pulled Pork Sliders, Truffled Potato Salad

Chinois Lamb, Cilantro Mint Vinaigrette

Pan Seared Snapper, Parsnip Puree, Wild Mushroom Broth, Tomato Oil

Blackened Salmon, Crispy Cornbread, Caramelized Onions and Oranges

Tortilla Crusted Tuna, Caramelized Grapefruit, Poblano Avocado Puree

BBQ Shrimp, Cheddar Cheese Grits

Demitasse of Roasted Tomato Soup, Pimento Grilled Cheese

Banana Leaf Steamed Grouper with Pineapple Kimchi

Panang Curried Chicken and Cauliflower with Coconut Rice

Crab and Lobster “Louie”, Horseradish Panna Cotta, Marinated Tomatoes (Add \$5)

Shanghai Lobster, Coconut Curry, Jasmine Rice, Pickled Ginger (Add \$5)





# PASSED SMALL PLATES DINNER

Select Four

## Passed Small Plates - Cold

Chopped Vegetable Salad Beets, Goat Cheese, Citrus

Butternut Squash, Farro, Wild Rice

Japanese Plum Salad with Satsuma's, Red & Green Tatsoi with Sesame Vinaigrette (seasonal)

Port Wine Poached Pear with Deep Ellum Blue Cheese, Honey Granola & Baby Spinach

Seven Layer Salad, Greens, Corn, Black Beans, Peppers, Cheese and Cilantro Vinaigrette

Asparagus, Truffled Cheese & Truffle Aioli

Signature Chinois Chicken Salad, Candied Cashews, Crispy Wontons

Fuji Apple Salad, Crumbled Blue Cheese, Arugula, Shaved Red Onion, Apple Cider Vinaigrette

Piquillo Stuffed Peppers, Jumbo Lump Crab, Lemon Aioli

## Passed Small Plates - Dessert

Texas Chocolate Chip Pecan Pie, Chocolate Sorbet

Strawberry Cheesecake, Milk Chocolate Cream, Citrus Granola

Yuzu Semifreddo with Green Tea Meringue and Sake Blueberries

Strawberry Consommé with Angel Food Cake and Olive Oil Sorbet





# DESSERT STATIONS

## 1 Hour of Service

### SIGNATURE SWEETS

(CHOOSE FIVE)

Valrhona Chocolate Truffle Cakes, Whipped Cream, Spun Sugar

Buttermilk Cake, Strawberries, Crème Fraiche

Caramelized Meyer Lemon Tart

Freshly Baked Cookies

Almond Blackberry Financiers

Bitter Chocolate Mousse Cake, Malted Crispy Pearls

Blueberry Cheesecake Bites

Dark Chocolate Ganache Tarts

Coconut Macaroons

Mini Seasonal Pies

Tiramisu Parfait

### RETRO SWEETS

(CHOOSE FIVE)

At Additional Cost

House-made Twinkies, Yodels, Ring Dings

Sasparilla Floats...Made to Order

Creamsicle Floats...Made to Order

Apple Pie Hand Pies

Black Forest Parfaits

NY cheesecake pops...Dipped in Chocolate, Rolled in Spiced

Graham Crackers, Marshmallow Pearls

Key Lime Pies

Pineapple Upside Down Cakes

Coconut Cake Snowballs







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**Nasher Sculpture Center  
Beverage Menu 2018**





BAR  
PACKAGES



# BAR PACKAGES

Bartenders: \$150 each

25% Service charge added to all food and beverage pricing.

## BEER WINE & SPARKLING WINE BAR PACKAGE – per person

Select Three, Four or Five Hour Package:

Premium Wines: Robert Mondavi Chardonnay, Cabernet Sauvignon & Bouvet by Tattinger

Domestic Beer: Bud Light, Coors Light & Michelob Ultra

Specialty & Imported Beer: Shiner Bock, Dos Equies, Amstel Light

Sodas: Coke, Diet Coke & Sprite      Fresh Juices: Orange, Grapefruit & Cranberry Juice

## PLATINUM BAR PACKAGE – per person

Three, Four or Five Hour Package:

Platinum Liquor: Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Makers Mark Bourbon, Patron Silver Tequila, Johnny Walker Black Scotch, Crown Royal Whiskey

Platinum Wines: Rodney Strong or Decoy by Duckhorn: Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet Sauvignon, Domaine Carneros Sparkling Wine by Tattinger

Domestic Beer: Bud Light, Coors Light & Michelob Ultra

Specialty & Imported Beer: Shiner Bock, Dos Equies, Amstel Light, Stella Artois and Dallas Blonde

Sodas: Coke, Diet Coke & Sprite      Fresh Juices: Orange, Grapefruit & Cranberry Juice



# BAR PACKAGES

Bartenders: \$150 each

25% service charge added to all food and beverage pricing.

## PLATINUM PLUS BAR PACKAGE – per person

Three, Four or Five Hours Packages:

Superior Liquor: Grey Goose Vodka, Tanqueray 10 Gin, Pyrat Rum, Knob Creek Bourbon,

Don Julio Silver Tequila, Macallan 12 Year Scotch, Crown Royal Reserve Whiskey

Superior Wines: Decoy by Duckhorn: Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet Sauvignon,

Tattinger Brut Champagne

Domestic Beer: Bud Light, Coors Light & Michelob Ultra

Specialty & Imported Beer: Shiner Bock, Dos Equies, Amstel Light, Stella Artois and Deep Ellum Blonde + Two

Craft Beers of choice





CONSUMPTION BAR  
PACKAGES



# COMSUMPTION BAR PACKAGES

Bartenders: \$150 each

25% service charge added to all food and beverage pricing

## **PREMIUM BAR - per drink**

Premium Cocktails

Premium Wines by the Glass

Premium Sparkling Wine by the Glass

Domestic Beer

Import Beer

Sodas

Juices

Platinum Liquor: Titos Vodka, Bombay Gin, Bacardi Rum, Jack Daniels Bourbon, Johnny Walker Red Scotch, Seagrams Seven, Sauza Tequila

Premium Wines: House Chardonnay, Cabernet Sauvignon & Sparkling Wine

Domestic Beer: Bud Light, Coors Light & Michelob Ultra

Specialty & Imported Beer: Shiner Bock, Dos Equies, Amstel Light

Sodas: Coke, Diet Coke & Sprite Fresh Juices: Orange, Grapefruit & Cranberry Juice



# COMSUMPTION BAR PACKAGES

Bartenders: \$150 each

25% service charge added to all food and beverage pricing

## **PLATINUM BAR - per drink**

Platinum Cocktails

Platinum Wines by the Glass

Platinum Sparkling Wine by the Glass

Domestic Beer

Import Beer

Sodas

Juices

Platinum Liquor: Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Makers Mark Bourbon, Patron Silver Tequila, Johnny Walker Black Scotch, Crown Royal Whiskey

Platinum Wines: Rodney Strong or Decoy by Duckhorn: Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet Sauvignon, Domaine Carneros Sparkling Wine by Tattinger

Domestic Beer: Bud Light, Coors Light & Michelob Ultra

Specialty & Imported Beer: Shiner Bock, Dos Equies, Amstel Light, Stella Artois and Deep Ellum Blonde

Sodas: Coke, Diet Coke & Sprite Fresh Juices: Orange, Grapefruit & Cranberry Juice





# WINE MENU



# WHITE WINE

## PLATINUM HOUSE WINES

Decoy by Duckhorn: Sauvignon Blanc & Chardonnay \$48.00

Domaine Carneros by Tattinger \$65.00

## SPARKLING WINES

Perrier Jouet Grand Brut Champagne \$100.00

J Brut Rose, Sonoma \$105.00

Piper Heidsieck Brut Champagne \$115.00

Veuve Clicquot, Champagne \$125.00

## PINOT GRIGIO

Francis Ford Coppola, Napa \$50.00

Masi Masianco, Veneto \$55.00

Santa Margherita, Tre Venezie \$68.00

## SAUVIGNON BLANC

Ferrari Carano Fume Blanc, Sonoma \$48.00

Hall Sauvignon Blanc, Napa \$50.00

Franciscan Sauvignon Blanc \$48

## CHARDONNAY

Ferrari Carano, Sonoma \$58.00

Cambria, Santa Maria Valley Bench Beak Vineyard \$57

Carmel Road Winery, Unoaked \$44

Franciscan, Napa \$51

Duckhorn Vineyards, Napa Valley \$72

## ALTERNATIVE WHITES

La Crema, Monterey Pinot Gris \$46

Chateau de Sancerre, Sancerre \$84

Pacific Rim, Resling Solstice Vineyard \$64







## RED WINE

### PLATINUM HOUSE WINES

Decoy by Duckhorn Pinot Noir & Cabernet Sauvignon \$55.00

### PINOT NOIR

Benton Lane, Oregon \$65.00

La Crema, Monterey \$44

Cambria, Santa Maria Valley, Clone 4 \$60

Carmel Road Winery \$50

Goldeneye by Duckhorn, Anderson Valley \$148.00

### MERLOT

Duckhorn Vineyards \$70

Franciscan, Napa \$52

Chimney Rock, Napa \$135

### CABERNET SAUVIGNON

Simi, Alexander Valley \$65.00

Mount Veeder, Napa \$95.00

Frogs Leap, Napa \$115.00

Chimney Rock, Napa \$135.00

Fortress, Sonoma County \$67

Franciscan \$79

### ALTERNATIVE REDS

Francis Ford Coppola Winery, Directors Cut Cinema Red \$70

Pertinace, Laghe Nebbiolo \$64



