Camp Lucy’s Food & Beverage program mixes the refined taste of a Hollywood event with the warmth and creativity of the Texas Hill Country. We pride ourselves on exceptional presentation, world-class service and a unique dining experience no matter the size of your event.

Under the leadership of Director of Food & Beverage, Chef Jesse Genovese, our team is prepared to help you curate the most delicious and memorable day for you and your guests.

After an extensive career in all facets of the culinary world, Jesse has drawn inspiration from his reputable international positions to develop an unparalleled food and beverage program for Camp Lucy. He has worked with some of the industry’s best, including full-service catering for production studios like Netflix, Fox, and Amazon, as well as private events for some of Hollywood’s biggest names. With expertise pleasing clientele of every caliber, Chef Jesse and his team are the secret ingredients to make your event one guests will be raving about for years to come.

The Camp Lucy Experience

As a full-service venue and in efforts to make your planning as seamless as possible, you will be assigned a designated Account Manager to guide you through your Camp Lucy Experience. From curating the perfect menu to assisting your planner with final details, your Account Manager will accompany you in creating the event of your dreams.
To ensure your Camp Lucy Experience exceptional, below pricing is inclusive of world-class staffing for your selected service style and the Camp Lucy Signature Rental Package.

**CHEF PREPARED BUFFET MENU**

$80 PER GUEST*

Choice of 2 Entrees
Choice of 2 Signature Sides
Choice of 2 Salads
Artisan Bread and Butter
Menu includes Water, Ice, and Iced Tea

(A Minimum of 20 Guests are Required for a Chef Prepared Buffet Service)

**CHEF PREPARED FAMILY-STYLE MENU**

$90 PER GUEST*

Choice of 2 Entrees
Choice of 2 Signature Sides
Choice of 2 Salads
Artisan Bread and Butter
Menu includes Water, Ice, and Iced Tea

Family Style Specialty Serving Pieces for Each Table

**CHEF PREPARED PLATED MENU**

$100 PER GUEST*

Choice 1 Entree with Curated Sides
Choice of 1 Salad
Artisan Bread and Butter
Menu includes Water, Ice, and Iced Tea

Menu includes specialty Serving Pieces and Enhanced Staffing

**BEER + WINE PACKAGE**

$30 PER GUEST*

Includes 1 bar set up per event and 1 bartender per 75 people.

**SIGNATURE BAR PACKAGE**

$40 PER GUEST*

**PREMIUM / TEXAS BAR PACKAGE**

$50 PER GUEST*

**ADDITIONAL PRICING:**

Additional Bartender $250
Additional Bar | Includes Bartender $400
Tablesider Wine | 2 Servers per 100 guests $300
Additional Chef Attendant $250
Additional F&B Server $250
Additional non-F&B Server $200
Tasting $250

*Pricing is not inclusive of tax and service fee. All above and subsequent pricing is per guest. Menu items are subject to change and are based on seasonality/availability.
### CHICKEN

**BRAISED CHICKEN MEATBALL**  | 6  
Country Marinara, Truffle and Ricotta Cheese, Chile Oil, Micro Basil

**SMOKED CHICKEN AND ROASTED TOMATO ARANCINI**  | 6  
Creamy Risotto, Parmesan Cheese Lemon Aioli, Chive

**TANDOORI ROASTED CHICKEN**  | 6  
Raita Sauce, Harissa Puree Shaved Radish, Crispy Pita Bread

### BEEF

**PINEAPPLE AND CHILE BRAISED SHORTRIB**  | 6  
Charred Corn Cake, Goat Cheese Sweet Corn Salad, Chive

**ANCHO CRUSTED AND SMOKED BEEF FILET**  | 7  
Bacon-Cherry Chutney, Basil Aioli Brioche Crostini, Basil Crisp

**SMOKED BACON WRAPPED QUAIL**  | 6  
Dried Fig, Herbed Goat Cheese Habanero Honey GF

**POMEGRANATE AND SPICE BRAISED PORK BELLY**  | 6  
Parsley and Pomegranate Salad Bacon-Onion Marmalade Wonton Crisp

### PORK

**MINI LOBSTER ROLL**  | 7  
Butter Poached Lobster Salad Celery Root, Lemon Crème Fraiche Lemon Zest, Chive, Brioche Roll

**HONEY AND LIME MARINATED GRILLED SHRIMP SKEWERS**  | 6  
Fresh Lime, Cilantro GF

### SHELL FISH

**SEAISONAL OYSTERS ON THE HALF SHELL**  | 6  
Yuzu Ponzu Sauce, Wasabi “Caviar” Pickled Kumquat GF

**HONEY LIME MARINATED GRILLED SHRIMP SKEWERS**  | 6  
Fresh Lime, Cilantro

**SHRIMP COCKTAIL**  | 7  
Sriracha Cocktail Sauce, Parsley Charred Lemon GF
FISH
HOUSE SMOKED SALMON | 6
Pomegranate-Ginger Chutney
Honey and Thyme Goat Cheese
Potato Crisp, Micro Cilantro

HAMACHI CRUDO | 7
Yuzu-Green Apple Agua Fresca
Candied Kumquat, Serrano
Wasabi “Caviar”
GF

SMOKED TROUT SALAD | 6
Green Apple and Celery Slaw
Chive, Spicy Remoulade, Bread Crisp
GF

AHIT UNA TARTAR ON CRISPY RICE | 6
Crispy Japanese Rice Cake,
Sesame-Onion Dressing, Serrano
Wasabi “Caviar”, Daikon Sprout
GF

SMOKED TROUT SALAD | 6
Green Apple and Celery Slaw
Chive, Spicy Remoulade, Bread Crisp
GF

AHI TUNA TARTAR TACO | 6
Sesame Onion Dressing, Wonton Shell
Sriracha Aioli, Daikon Sprout

FARMERS MARKET TACO | 5
Roasted Butternut Squash and
Parsnips, Grilled Asparagus, Cilantro
and Mint Pesto, Wonton Shell, Lime
GF | V

FARMERS MARKET VEGETABLE CRUDITE | 5
Vegan Green Goddess Sauce
GF | V

HEARTS OF PALM AND ARTICHOKE CRABCAKE | 6
Roasted Garlic Aioli, Micro Basil
VEG

HEIRLOOM TOMATO TARTRAR | 7
Fried Quail Egg, Gremolada
Pickled Mustard Seed, Micro Basil
Brioche Crostini
Remove Fried Quail Egg for Vegan Option
VEG

COCONUT AND CURRY SPICED BUTTERNUT SQUASH SOUP SHOOTERS | 5
Crème Fraiche, Chive Oil
GF | V

TRUFFLED CAULIFLOWER AND PARSNIP SOUP SHOOTERS | 5
Candied Pecans, Chive Puree
Micro Green
Vegan option available upon request
GF | VEG

VEGETARIAN

BOURBON-MAPLE ROASTED BUTTERNUT SQUASH BRUSCHETTA | 5
Basil Pesto, Toasted Hazelnuts
Basil Crisp, Brioche Crostini
GF | V

COMPRESSED WATERMELON | 5
Feta “Snow”, Micro Mint, Raspberry
GF | V

ROASTED BEET AND HEIRLOOM CARROT BRUSCHETTA | 5
Carrot-Ginger Puree, Pine Nuts
Rustic Crostini, Micro Mint
V

AVOCADO FRIES | 5
Panko-Tempura Crust
Vegan-Green Goddess Aioli
V

HEIRLOOM TOMATO TARTRAR | 7
Fried Quail Egg, Gremolada
Pickled Mustard Seed, Micro Basil
Brioche Crostini
Remove Fried Quail Egg for Vegan Option
VEG

TRIPLE CREAM BRIE AND CITRUS TOAST | 5
Blood Orange, Olive Oil “Caviar”
Grapefruit, Parsley and Chive Pistou
Grilled Rustic Bread
VEG

PASSÉ HORS D’ŒUVRES

PASSED HORS D’ŒUVRES

FISH

HAMACHI CRUDO | 7
Yuzu-Green Apple Agua Fresca
Candied Kumquat, Serrano
Wasabi “Caviar”
GF

SMOKED TROUT SALAD | 6
Green Apple and Celery Slaw
Chive, Spicy Remoulade, Bread Crisp
GF

AHIT UNA TARTAR ON CRISPY RICE | 6
Crispy Japanese Rice Cake,
Sesame-Onion Dressing, Serrano
Wasabi “Caviar”, Daikon Sprout
GF

SMOKED TROUT SALAD | 6
Green Apple and Celery Slaw
Chive, Spicy Remoulade, Bread Crisp
GF

AHI TUNA TARTAR TACO | 6
Sesame Onion Dressing, Wonton Shell
Sriracha Aioli, Daikon Sprout

FARMERS MARKET TACO | 5
Roasted Butternut Squash and
Parsnips, Grilled Asparagus, Cilantro
and Mint Pesto, Wonton Shell, Lime
GF | V

FARMERS MARKET VEGETABLE CRUDITE | 5
Vegan Green Goddess Sauce
GF | V

HEARTS OF PALM AND ARTICHOKE CRABCAKE | 6
Roasted Garlic Aioli, Micro Basil
VEG

HEIRLOOM TOMATO TARTRAR | 7
Fried Quail Egg, Gremolada
Pickled Mustard Seed, Micro Basil
Brioche Crostini
Remove Fried Quail Egg for Vegan Option
VEG

COCONUT AND CURRY SPICED BUTTERNUT SQUASH SOUP SHOOTERS | 5
Crème Fraiche, Chive Oil
GF | V

TRUFFLED CAULIFLOWER AND PARSNIP SOUP SHOOTERS | 5
Candied Pecans, Chive Puree
Micro Green
Vegan option available upon request
GF | VEG

VEGETARIAN

BOURBON-MAPLE ROASTED BUTTERNUT SQUASH BRUSCHETTA | 5
Basil Pesto, Toasted Hazelnuts
Basil Crisp, Brioche Crostini
GF | V

COMPRESSED WATERMELON | 5
Feta “Snow”, Micro Mint, Raspberry
GF | V

ROASTED BEET AND HEIRLOOM CARROT BRUSCHETTA | 5
Carrot-Ginger Puree, Pine Nuts
Rustic Crostini, Micro Mint
V

AVOCADO FRIES | 5
Panko-Tempura Crust
Vegan-Green Goddess Aioli
V

HEIRLOOM TOMATO TARTRAR | 7
Fried Quail Egg, Gremolada
Pickled Mustard Seed, Micro Basil
Brioche Crostini
Remove Fried Quail Egg for Vegan Option
VEG

TRIPLE CREAM BRIE AND CITRUS TOAST | 5
Blood Orange, Olive Oil “Caviar”
Grapefruit, Parsley and Chive Pistou
Grilled Rustic Bread
VEG

GF Gluten-Free | VEG Vegetarian | V Vegan
### Domestic Cheese and Charcuterie Station | 8
- Requires Additional Server
- Assorted Domestic Cheeses and Charcuterie
- Strawberries
- Red and Green Grapes
- Toasted Almonds, Olives
- Assorted Mustards
- Freshly Baked Breads

### Lucy Cheese and Charcuterie Station | 14
- Requires Additional Server
- Assorted Local and Imported Cheeses and Charcuterie
- Strawberries, Red and Green Grapes
- Roasted Almonds, Olives
- Pickled Vegetables, Mustards
- Freshly Baked Breads
- Crackers and Crostini

### Lavish Local & Imported Cheese and Charcuterie Station | 16
- Requires Additional Server
- Assorted Local and Imported Cheeses and Charcuterie
- Fresh and Dried Fruits, Roasted Marcona Almonds, Olives, Pickled Vegetables, Fig Jam, Quince Paste
- Mustards, Assorted Vegetables
- Freshly Baked Breads
- Crackers and Crostini’s

### Farmers Market Grazing Station | 12
- Requires Additional Server & Chef Attendant
- Classic Hummus, Chipotle Hummus
- Harissa, Raita, Baba Ghanoush
- Vegetable Crudité, Grilled Pita
- Roasted and Grilled Vegetables
- Assorted Breads and Crackers

### Mini Chicken Lettuce Cup Bar | 18
- Requires Additional Server
- Ground Chicken, Shiitake Mushrooms
- Water Chestnuts, Soy-Ginger Sauce
- Yuzu Japanese Eggplant
- Mini Iceberg Lettuce Cups
- Toppings to include: Crispy Rice Noodles, Sriracha, Sambal, Chile-Sesame Aioli, Shallots, Scallions, Sesame Seeds, Kimchi, Pickled Jalapeno, Pickled Onion

### Fresh Seafood Display | Market Price
- Requires Additional Server & Chef Attendant
- Dungeness Crab, Cocktail Shrimp
- Honey-Lime Grilled Shrimp, Lemon Cocktail Sauce, Fresh Horseradish
- Lemon Aioli
- Served Over Ice Blocks

### Oyster Bar | Market Price
- Requires Additional Server & Chef Attendant
- Mignonette Sauce, Cocktail Sauce
- Fresh Horseradish, Yuzu-Ponzu Sauce
- Tabasco, Lemon Wedge
- Served Over Ice Blocks
- Shucked to Order by Chef

### Imported Caviar Station | Market Price
- Requires Additional Server & Chef Attendant
- Selection of Imported Caviar
- Domestic Caviar, Wasabi Caviar
- Fresh Blinis, Crème Fraiche
- Red Onion, Capers, Egg Yolks
- Egg Whites
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HEARTY HORS D’OEUVRES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MINI ANGUS BEEF SLIDER</td>
<td>$6</td>
<td>White Cheddar Cheese, Caramelized Shallots, Lemon-Black Pepper Aioli, Brioche Bun</td>
</tr>
<tr>
<td>BLACK AND BLEU SLIDER</td>
<td>$6</td>
<td>Gorgonzola Cheese, Caramelized Shallots, Chipotle Mayo, Brioche Bun</td>
</tr>
<tr>
<td>CAMPUCCY CLASSIC SLIDER</td>
<td>$6</td>
<td>Angus Beef, Aged Cheddar, Thousand Island, Dill Pickle, Oven Dried Tomato, Sesame Brioche Bun</td>
</tr>
<tr>
<td>TURKEY AND JARLSBERG SLIDER</td>
<td>$6</td>
<td>Oven Dried Tomato, Arugula, Basil Aioli, Sesame Brioche Bun</td>
</tr>
<tr>
<td>CRISPY CHICKEN SANDWICH</td>
<td>$6</td>
<td>Corn Flake Crusted Chicken, Pimento Cheese Spread, Cabbage Slaw, Dill Pickle, Hawaiian Roll</td>
</tr>
<tr>
<td>FRIED CHICKEN ON A BLACK PEPPER BISCUIT</td>
<td>$6</td>
<td>Corn Flake Crusted Chicken, Maple Cream Cheese, Chile Thread</td>
</tr>
<tr>
<td>BREAKFAST TACO</td>
<td>$6</td>
<td>Cheesy Eggs, Refried Bean, Avocado, Crispy Bacon, Fire Roasted Salsa, Flour Tortilla</td>
</tr>
<tr>
<td>BRAISED SMOKED CHICKEN TACO</td>
<td>$6</td>
<td>Avocado Crème, Pickled Red Onion, Cilantro, Flour Tortilla</td>
</tr>
<tr>
<td>FRIED AVOCADO TACO</td>
<td>$6</td>
<td>Vegan Chipotle Aioli, Pico de Gallo, Corn Tortilla</td>
</tr>
<tr>
<td>POPCORN SHRIMP</td>
<td>$7</td>
<td>Sesame Yuzu Sauce, Scallions, Sriracha Aioli</td>
</tr>
<tr>
<td>POPCORN CHICKEN</td>
<td>$7</td>
<td>Sriracha Wing Sauce, Green Goddess Ranch, Chive</td>
</tr>
<tr>
<td>SEARED AHI TUNA ON BLACK SQUID INK BUN</td>
<td>$7</td>
<td>Chile and Sesame Aioli, Cabbage Slaw, Lemongrass and Kaffir Lime Marinated Cucumber</td>
</tr>
<tr>
<td>BRAISED SHORT RIB AND GRUYERE GRILLED CHEESE</td>
<td>$7</td>
<td>Chile and Pineapple Braised Short Ribs, Gruyere Cheese, Caramelized Shallots, Brioche</td>
</tr>
<tr>
<td>GRILLED VEGETABLE AND FETA GRILLED CHEESE</td>
<td>$6</td>
<td>Grilled Zucchini, Roasted Eggplant, Cilantro and Mint Pesto, Feta Cheese, Mozzarella Cheese</td>
</tr>
<tr>
<td>TRUFFLED GRILLED CHEESE</td>
<td>$7</td>
<td>Oven Roasted Tomatoes, Basil, Truffle Cheese, Truffle Butter, Brioche</td>
</tr>
<tr>
<td>TRIPLE CHEESE GRILLED CHEESE</td>
<td>$7</td>
<td>American Cheese, Aged Cheddar, Smoked Gouda, Brioche</td>
</tr>
<tr>
<td>CHICKEN AND WAFFLES</td>
<td>$6</td>
<td>Corn Flake Buttermilk Chicken, Louisiana Hot Sauce Butter, Maple-Vanilla Creme</td>
</tr>
<tr>
<td>TATER TOT POUTINE</td>
<td>$7</td>
<td>Braised Short Ribs, Queso, Aged Cheddar, Chive</td>
</tr>
<tr>
<td>SWEET POTATO-TATER TOT POUTINE</td>
<td>$7</td>
<td>Vegan Chorizo Chili, Daiya Mozzarella Cheese, Chive</td>
</tr>
<tr>
<td>MINI PANCAKE SKEWER STACK</td>
<td>$5</td>
<td>Maple-Butter, Vanilla Crème</td>
</tr>
<tr>
<td>FRENCH TOAST SKEWER STACK</td>
<td>$5</td>
<td>Maple-Butter, Vanilla Crème</td>
</tr>
</tbody>
</table>

**GF** Gluten-Free  **VEG** Vegetarian  **V** Vegan
BUFFET + FAMILY-STYLE | SALADS

**CHOICE OF TWO:**

**BLOOD ORANGE AND POMEGRANATE**
Butter Lettuce, Toasted Almonds
Goat Cheese, Chive
Citrus Vinaigrette
GF | VEG

**BIBB LETTUCE, SESAME AND CITRUS**
Citrus Segments, Toasted Almonds
Scallions, Sesame Seeds
Yuzu-Sesame Dressing
V

**HEARTS OF PALM, TOMATO AND PICKLED CUCUMBER**
Basil, Pickled Red Onion
Cherry Tomatoes, Feta Cheese
Red Wine Vinaigrette
GF | VEG

**BABY ARUGULA AND FENNEL**
Shaved Fennel, Pickled Red Onion
Crumbled Hazelnuts, Feta Cheese
Pomegranate Seed Vinaigrette
GF | VEG

**CAMP LUCY CAESAR**
Romaine Hearts, Parmesan Crisp
Brioche Crostini, Cherry Tomatoes
Caesar Dressing
GF

**SOUTHWEST CAESAR**
Baby Romaine Hearts, Tortilla Crisp
Charred Corn, Parmesan Cheese
Avocado, Yucatan-Caesar Dressing
VEG

**MIXED GREENS**
Dried Fig, Candied Pecans
Gorgonzola Cheese
Raspberry-Balsamic Vinaigrette
GF | VEG

**HEIRLOOM TOMATO AND BURRATA**
Cilantro and Mint Pesto
Balsamic “Caviar”, Maldon Salt
California Olive Oil
VEG

**ROASTED BABY BEET, MELON AND CUCUMBER**
Mint, Toasted Almonds, Feta Cheese
Lemongrass and Kafir Lime Dressing
GF | VEG

**CHOPPED SALAD**
Romaine and Radicchio Lettuce
Salami, Chicken Breast, Pepperoncini
Cherry Tomatoes, Crispy Chickpea
Apple Cider-Mustard Vinaigrette
GF | V

**BABY WEDGE**
Baby Iceberg, Crisp Smoked Bacon
Tomato and Herb Confit
Caramelized Cipollini Onion
Crispy Shallots
Buttermilk-Bleu Cheese Dressing
GF

**BABY KALE AND FIG**
Roasted Butterut Squash
Candied Pecans, Smoked Gouda
Dried Figs, Apple Cider Vinaigrette
GF | V

**GF** Gluten-Free | **VEG** Vegetarian | **V** Vegan
FISH

HOUSE SMOKED SALMON FILET
Candied Pecans, Shiner-Soy Glaze, Parsley

HERB GRILLED SALMON FILET
Marinated Fennel, Shaved Pepper and Toasted Almond Slaw, Cilantro and Mint Pesto
GF

PAN SEARED SOLE FILET
Ginger Lime Reduction Sauce, Daikon Sprout, Crispy Shallots
GF

PAN SEARED FRENCH-CUT CHICKEN BREAST
Balsamic and Caper Butter Sauce, Parsley
GF

CHICKEN

HERB MARINATED AND GRILLED CHICKEN BREAST
Marinated Fennel, Cilantro, Pepper and Toasted Almond Slaw, Mint Pesto

CHILE AND PINEAPPLE BRAISED SHORT RIBS
Crispy Shallots, Chile Treads, Chive
GF

SPANISH-STYLE FLAT IRON STEAK A LA PLANCHA
Roasted Piquillo Pepper Salsa, Chimichurri Sauce
GF

MEAT CARVING STATION
Requires Additional Chef Attendant
Choice of:
-Filet Mignon
-Prime Rib
-Tri-Tip
-Pork Loin
Served with Creamy Horseradish, Port Wine Reduction Sauce, Shallots, Herb Chimichurri Sauce
GF

ETC.

GINGER AND GARLIC SEARED SOLE FILET
Shaved Fennel and Radish Salad, Parsley, Shallot Vinaigrette
GF

CITRUS-BEAUER BLANC SAUTEED SHRIMP
Preserved Lemon, Roasted Garlic, Parsley
GF

LOCAL HONEY AND LIME GRILLED SHRIMP
Lime, Cilantro
GF

HERB AND GARLIC GRILLED CHICKEN MARSALA
Cremini and Oyster Mushrooms, Marsala-Cream Reduction, Basil
GF

GRILLED FRENCH CUT CHICKEN BREAST
Sweet Pepper, Shallot Vinaigrette, Chive and Parsley Salad
GF

MARINATED AND GRILLED SKIRT STEAK
Mojito Marinade, Bravas Steak Sauce
GF

CHORIZO AND CUMIN BRAISED LAMB SHANK
Root Vegetables, Toasted Almonds, Cilantro, Crispy Shallots
GF

GF Gluten-Free | VEG Vegetarian | V Vegan
<table>
<thead>
<tr>
<th>STARCH</th>
<th>Choice of Two:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>POTATO PUREE</strong></td>
<td><strong>CAULIFLOWER AND PARSNIP PUREE</strong></td>
</tr>
<tr>
<td>French Butter, Cream, Chive</td>
<td>Green Apple, Caramelized Onion</td>
</tr>
<tr>
<td>California Olive Oil</td>
<td></td>
</tr>
<tr>
<td><strong>SMASHED CRISPY YUKON POTATOES</strong></td>
<td><strong>SMASHED CRISPY YUKON POTATOES</strong></td>
</tr>
<tr>
<td>California Olive Oil, Smoked Paprika</td>
<td></td>
</tr>
<tr>
<td>Parsley, Thyme</td>
<td><strong>BUTTERNUT SQUASH AND GREEN APPLE</strong></td>
</tr>
<tr>
<td><strong>PO TATO GRATIN</strong></td>
<td><strong>PUREE</strong></td>
</tr>
<tr>
<td>Sliced Potatoes, Parmesan Cheese</td>
<td>Coconut Milk, Madras Curry, Ginger</td>
</tr>
<tr>
<td>Garlic, Black Pepper, Parsley, Thyme</td>
<td></td>
</tr>
<tr>
<td><strong>TRUFFLED FINGERLING POTATOES</strong></td>
<td><strong>CREAMY MAC AND CHEESE</strong></td>
</tr>
<tr>
<td>Roasted Fingerling Potatoes</td>
<td>Aged Cheddar, Herb Panko</td>
</tr>
<tr>
<td>Truffle Oil, Truffle Salt, Parsley,</td>
<td>Jarlsberg and Gouda Cheese</td>
</tr>
<tr>
<td>Thyme</td>
<td></td>
</tr>
<tr>
<td><strong>BLOOD ORANGE SCENTED PEARL COUSCOUS</strong></td>
<td><strong>CHIPOTLE AND HATCH CHILE MAC AND</strong></td>
</tr>
<tr>
<td>Roasted Farmers Market Vegetables</td>
<td>CHEESE**</td>
</tr>
<tr>
<td>Baby Spinach, Chive, Citrus Juices</td>
<td>Aged Cheddar, Herb Panko</td>
</tr>
<tr>
<td><strong>BLACK FORBIDDEN RICE</strong></td>
<td>Jarlsberg and Gouda Cheese</td>
</tr>
<tr>
<td>Black Chinese Rice, Coconut Milk</td>
<td></td>
</tr>
<tr>
<td>Lemongrass, Kaffir Lime</td>
<td><strong>BUTTERNUT SQUASH RISOTTO</strong></td>
</tr>
<tr>
<td><strong>CHESTNUT SPATZLE</strong></td>
<td>Coconut Milk, Ginger, Green Apple</td>
</tr>
<tr>
<td>Brown Butter, Parsley</td>
<td>Roasted Squash, English Peas</td>
</tr>
<tr>
<td><strong>BASMATI RICE</strong></td>
<td>Vegan Cheese, Parsley</td>
</tr>
<tr>
<td>Roasted Root Vegetables, Citrus Herbs</td>
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</tr>
<tr>
<td><strong>CAULIFLOWER MAC AND CHEESE</strong></td>
<td><strong>PARS NIP AND CAULIFLOWER RISOTTO</strong></td>
</tr>
<tr>
<td>Vegan Pasta, Almond Milk Cream</td>
<td>Coconut Milk, Ginger, Green Apple</td>
</tr>
<tr>
<td>Vegan Cheese, Roasted Cauliflower</td>
<td>English Peas, Vegan Cheese, Parsley</td>
</tr>
<tr>
<td><strong>G F VEG V</strong></td>
<td></td>
</tr>
</tbody>
</table>

**GF** Gluten-Free  |  **VEG** Vegetarian  |  **V** Vegan
VEGETABLES

ROASTED AND GRILLED FARMERS MARKET VEGETABLE PLATTER
Balsamic-Fig Reduction, Fresh Herbs California Olive Oil
GF | V

ROASTED BRUSSELS SPROUTS
Smoked Bacon, Carmelized Shallots Apple Cider-Mustard Vinaigrette
GF

HARISSA ROASTED BABY HEIRLOOM CARROTS
Chimichurri, Crumbled Almonds
GF | V

GREEN BEANS ALMANDINE
Candied Almonds, Lemon Zest Chive, Apple Cider Vinaigrette
GF | V

ROASTED BABY PURPLE AND GOLD BEETS
Toasted Almonds, Fresh Herbs Goat Cheese and Parmesan Gratin
GF | V

FARMERS MARKET ROASTED MUSHROOMS
Garlic-Chile Butter, Thyme Sherry Vinaigrette
GF | V

YUZU AND MISO ROASTED JAPANESE EGGPLANT
Sesame Vinaigrette, Cilantro
V

ROASTED EGGPLANT BABA GHANOUSH
Tahini Paste, Feta, Toasted Almonds Parsley, Olive Oil
GF | VEG

ROASTED BROCCOLINI
Pine Nuts, Shaved Parmesan Chile Oil, Toasted Panko, Parsley
GF | VEG

COCONUT AND LIME CREAMED CORN
Lemongrass, Lime, Coconut Milk Curry Spice, Parsley and Mint
GF | V

GF Gluten-Free | VEG Vegetarian | V Vegan
PLATED | SALADS
CHOICE OF ONE:

BABY ARUGULA PANZANELLA SALAD
Charred Tomatoes, Cucumber Balsamic-Fig Reduction, Red Onion Parmesan Cheese Crisp Olive Oil “Caviar”, Brioche Crisp Shallot Vinaigrette
GF | VEG

BABY GEM LETTUCE SALAD
Shaved Fennel, Cucumber, Chive Poached Baby Beets, Crispy Shallots Green Goddess Dressing
GF | VEG

CAMP LUCY CAESAR SALAD
Baby Romaine Hearts, Brioche Crisp Parmesan Crisp, Cherry Tomatoes Caesar Dressing
VEG

BELGIAN ENDIVE SALAD
Dried Fig, Candied Pecans Gorgonzola Cheese Raspberry-Balsamic Vinaigrette
GF | VEG

BLOOD ORANGE AND POMEGRANATE SALAD
Butter Lettuce, Toasted Almonds Goat Cheese, Chive Citrus Vinaigrette
GF | VEG

HEIRLOOM TOMATO AND BURRATA SALAD
Cilantro and Mint Pesto, Olive Oil Balsamic “Caviar”, Maldon Salt
GF | VEG

ROASTED BABY BEET, MELON AND CUCUMBER SALAD
Mint, Almonds, Feta Cheese Lemongrass and Kafir Lime Dressing
GF | VEG

BABY KALE AND ROASTED BUTTERNUT SQUASH SALAD
Grilled Asparagus, Feta Cheese Charred Cherry Tomatoes, Hazelnuts Apple Cider Vinaigrette
GF | VEG

THYME GRILLED PEAR AND FIG SALAD
Wild Arugula, Charred Sweet Pepper Vanilla Balsamic Reduction, Pickled Mustard Seed, Olive Oil “Caviar”
GF | V
PLATED | ENTREES

CHOICE OF ONE:

**FISH**

**SEARED SOLE FILET**
Black Forbidden Rice, Baby Carrot Roasted Trumpet Mushroom Ginger Lime Sauce, Crispy Shallot GF

**HERB GRILLED SALMON FILET**
Herb Grilled Salmon Filet Truffled Pea Puree, English Peas Roasted Heirloom Potatoes Radish and Daikon Salad Balsamic and Caper Butter Sauce GF

**MISO GLAZED CHILEAN SEABASS | +10**
Crispy Rice Cake, Shiitake Mushroom Pickled Asian Vegetable, Sprouts Bonito-Lemongrass Broth

**CHICKEN**

**PAN SEARED FRENCH CUT CHICKEN BREAST**
Potato Puree, Heirloom Carrots Baby Green Zucchini, Sweet Pepper Fennel-Citrus Beurre Blanc Chive and Parsley Salad GF

**PECAN CRUSTED CHICKEN BREAST**
Butternut Squash Puree, Carrots Grilled Asparagus Honey-Grain Mustard Cream GF

**BEEF**

**CHILE AND PINEAPPLE BRAISED SHORT RIBS**
Cauliflower and Parsnip Puree Roasted Patty Pan Squash, Carrot Roasted Mushrooms, Sweet Pepper Crispy Shallots, Parsley-Chive Salad GF

**SEARED FILET MIGNON | +5**
Potato Puree, Brussels Sprouts Braised Farmers Carrots, Chive Crispy Shallots, Port Wine Demi-Glaze GF

**ETC.**

**CHORIZO AND CUMIN BRAISED LAMB SHANK**
Tuscan White Bean Mash, Lemon Root Vegetables, Sweet Pepper Oven Dried Tomatoes Chive and Parsley Salad GF

**ROASTED AND SMOKED CAULIFLOWER STEAK**
Parsnip Puree, Cilantro-Mint Pesto Fennel Salad, Roasted Almonds GF | V

In addition to traditional plated service, all plated menu items above can be served as small plate stations or passed small plates.

DUO-PLATED | ENTREES

ADDITIONAL 5 PER GUEST

**CHILE AND PINEAPPLE BRAISED SHORT RIBS**
Potato Puree, Crisp Shallots, Chive

**PAN SEARED FRENCH CUT CHICKEN BREAST**
Cauliflower and Parsnip Puree Fennel Beurre Blanc Sauce

**PAN SEARED SOLE FILET**
Farmers Market Carrots, Baby Green Zucchini, Ginger Lime Reduction Sauce, Daikon Sprouts GF

**GRILLED SALMON FILET**
Roasted Trumpet Mushrooms Carrots, Cilantro-Mint Pesto Radish and Parsley Salad GF
PEKING STYLE DUCK TACO STATION | 16
Requires Additional Server & Chef Attendant
Duck Confit, Scallion Pancake
Sambal Aioli, Pickled Red Onion
Pickled Jalapeno, Candied Kumquat
Daikon Sprout

TEX-MEX TACO STATION | 14
Requires Additional Server & Chef Attendant
Yucatan Braised Chicken
Chile Pineapple Braised Short Ribs
Pickled Jalapeno Ranch
Refried Beans, Pickled Radish, Carrots
Avocado-Cilantro Puree, Flour Tortillas

POTATO Gnocchi STATION | 14
Requires Additional Server & Chef Attendant
Basil Marcona Almond Pesto
Tomato Chutney, Parmesan Cheese

PAELLA STATION | 18
Requires Additional Server & 2 Chef Attendants
Traditional Paella
Shrimp, Mussels, Clams, Chicken
Andouille Sausage, Peppers, Onion
Peas, Saffron Rice, Parsley, Chile Oil
Roasted Garlic, Tumeric

Paella Verde – Vegetarian
Green Zucchini, Summer Squash
Peas, Asparagus, Peppers, Parsley
Salsa Verde

OYSTER BAR | MARKET PRICE
Requires Additional Server & Chef Attendant
Mignonette Sauce, Cocktail Sauce
Fresh Horseradish, Yuzu-Ponzu Sauce
Tabasco, Lemon Wedge.
Served Over Ice Blocks
Shucked To Order By Chef

MEAT CARVING STATION | 22
Requires Additional Server & Chef Attendant
Choice of:
- Filet Mignon
- Prime Rib
- Tri-Tip
- Pork Loin

Served with Creamy Horseradish
Herb Chimichurri Sauce, Shallots
Port Wine Reduction Sauce
ATX QUESO STATION | 12
Classic Three Cheese Texas Queso
White Cheddar, Mascarpone, Jack Chipotle- Roasted Hatch Chile Queso
VEG
Toppings and Sides To Include:
Crispy Corn and Flour Tortillas
Crudité, Pico de Gallo, Salsa Verde
Roasted Tomato Salsa
Roasted Corn and Black Bean Salsa
Pickled Jalapeno and Red Onions

BURRATA + FLATBREAD STATION | 18
Grilled Herb-Focaccia Flatbread Fresh Creamy Burrata Cheese
Olive Oil, Basil, Chile Flake, Olive Oil
Heirloom Tomatoes, Maldon Sea Salt
Black Pepper, Chile Threads
VEG
Toppings To Include:
Basil Pesto, Artichoke Hearts
Roasted Peppers, Olive Tapenade
Pickled Vegetables, Crumbled Feta
Tuscan White Bean Bruschetta
Beet and Squash Bruschetta
Fig Balsamic Reduction

MEDITERRANEAN GYRO STATION | 16
Tahini, Preserved Lemon and Garlic Braised Chicken
Miso and Chile Roasted Eggplant with Herb Chimichurri Sauce
Toppings and Sides To Include:
Turmeric Grilled Naan Bread
Roasted Pepper Harissa, Cucumber and Cilantro Raita, Shaved Radish
Chipotle and Mint Hummus, Fennel Slaw, Pickled Jalapeno
Red Onion, Picked Herbs

RISOTTO STATION | 14
Creamy Risotto, Mascarpone Parmesan
GF | VEG
Toppings and Sides To Include:
Caramelized Onions, Mushrooms
Roasted Butternut Squash, Parmesan
English Peas, Fresh Herbs
Assorted Vegetables, Asparagus

STREET TACO STATION | 16
Choice of Two:
-Salsa Verde Pulled Chicken
-Chipotle and Lime Barbacoa Beef
-Pulled Pork Carnitas
-Honey and Lime Grilled Shrimp
-Tempura and Crispy Avocado
-Farmers Market Roasted Vegetables
Toppings and Sides To Include:
Corn and Flour Tortillas
Assorted Salsas, Cilantro, Onions
Guacamole, Sour Cream
Shredded Cheese, Queso Fresco
Pickled Jalapenos

POKE STATION | 18
Sushi Grade Ahi Tuna, Scallions
Yuzu-Ginger Ponzu Dressing, Sesame
Coconut Milk and Lemongrass
Salmon, Chile, Shaved Peppers, Cilantro
Toppings and Sides To Include:
Miso Roasted Tofu, Shiitake Mushroom, Sesame-Ginger Dressing
Scallions, Furakaki Sticky Rice
Seaweed Salad, Pickled Jalapeno
Red Onions, Sriracha Aioli
Garlic Sambal, Edamame Beans

FLATBREAD PIZZA STATION | 18
Choice of Three:
Heirloom Tomato and Mozzarella:
Country Marinara, Basil, Olive Oil
Chile Thread, Black Pepper, Sea Salt
VEG
Sweet and Sour BBQ Chicken:
Mozzarella Cheese, Sweet Peppers
BBQ Grilled Chicken Breast
Cilantro, Pickled Red Onion
Pesto Grilled Shrimp:
Cilantro and Mint Pesto, Feta & Mozzarella, Tomatoes, Shallots
Grilled Farmers Market Vegetable:
Assorted Seasonal Vegetables
Country Marinara, Basil, Olive Oil
VEG
Peperoni, Grilled Pineapple and Pickled Jalapeno:
Country Marinara, Mozzarella, Basil

GF Gluten-Free | VEG Vegetarian | V Vegan
DESSERTS

DOUBLE CHOCOLATE CHUNK COOKIE BAKE | 7
Vanilla Bean Ice Cream, Micro Mint Toffee-Almond Crumble

BLUEBERRY CHEESECAKE | 7
Berry-Ginger Compote, Mint Angel Hair Crisp

BRIOCHÉ BREAD PUDDING | 7
Texas Bourbon Glaze, Vanilla Crème

FARMERS MARKET FRUIT COBBLER | 7
Oatmeal-Corn Flake Crumble Vanilla Bean Ice Cream

DULCE DE LECHE RICE PUDDING | 7
Candied Ginger, Lemongrass Crème

VANILLA-LEMON PANNA COTTA | 7
Citrus Curd, Lemon Crisp, Gingerbread Crumble, Raspberry

FARMERS MARKET FRUIT AND SORBET | 7
Dragon Fruit, Kiwi, Starfruit Strawberry, Assorted Berries, Mango Candied Almonds, Micro Mint Lemongrass-Kafir Lime Syrup

CLASSIC VANILLA CREAM BRULEE | 7
Burnt Sugar, Blackberry

SALTED CARAMEL POT DE CRÈME | 7
Almond Toffee Crunch, Raspberry Vanilla Crème

PINEAPPLE LASAGNA | 7
Toffee, Coconut-Lime Crème Lime Sorbet

GOOD OLE FASHIONED SMORES STATION | 6
Classic Graham Cracker Milk Chocolate, Marshmallows

DELUXE SMORES STATION | 8
Classic Graham Cracker Chocolate Graham Cracker Milk Chocolate, White Chocolate Classic Marshmallow Caramel Marshmallow Candied Pecans, Candied Almonds

PICK UP SWEETS STATION | 7
Choice of Three:
Preserved Lemon Bars Double Chocolate Brownies Loaded Blond Brownie Pecan Bites Assorted Freshly Baked Cookies Chocolate Peanut Butter Bars Mini Assorted Cupcakes Red Velvet Bars Mini Cookie Sandwiches Assorted French Macaroons Farmers Market Fruit Cups Assorted Chocolate Truffles

GF Gluten-Free | VEG Vegetarian | V Vegan
**BEER**
Miller Lite
Dos Equis
Shiner Bock
Stash IPA
White Claw | Assorted Flavors

**WINE**
Sparkling Wine | Novecento
Rose | A Feeling For
Chardonnay | Novecento
Sauvignon Blanc | Malco
Pinot Noir | Malco
Cabernet Sauvignon | Novecento

**MIXERS**
Margarita Mix | Paula’s Texas Orange | Sweet and Sour
Fresh Orange Juice | Tonic Water | Club Soda | Bitters
Brown Sugar | Queen Olives | Dry Vermouth
Maraschino Cherries | Lemon Wedges | Lime Wedges

**BEER**
Miller Lite
Dos Equis
Shiner Bock
Stash IPA
White Claw | Assorted Flavors

**WINE**
Sparkling Wine
Rose
Chardonnay
Sauvignon Blanc
Pinot Noir
Cabernet Sauvignon

**LIQUOR**
Tito’s Vodka
Four Roses Bourbon Whiskey
Bombay Gin
Espolon Blanco Tequila
Dewers White Label Scotch
Cruzan Light Rum
Captain Morgan Spiced Rum

**MIXERS**
Margarita Mix | Paula’s Texas Orange | Sweet and Sour
Fresh Orange Juice | Tonic Water | Club Soda | Bitters
Brown Sugar | Queen Olives | Dry Vermouth
Maraschino Cherries | Lemon Wedges | Lime Wedges

**PREMIUM BAR PACKAGE**
Miller Lite
Dos Equis
Shiner Bock
Stash IPA
White Claw | Assorted Flavors

**WINE**
Sparkling Wine
Rose
Chardonnay
Sauvignon Blanc
Pinot Noir
Cabernet Sauvignon

**LIQUOR**
Ketel One Vodka
Bulleit Bourbon Whiskey
Bombay Saphire Gin
Patron Tequila
Johnny Walker Red Scotch
Bacardi Light Rum
Sailor Jerry Spiced Rum

**MIXERS**
Margarita Mix | Paula’s Texas Orange | Sweet and Sour
Fresh Orange Juice | Tonic Water | Club Soda | Bitters
Brown Sugar | Queen Olives | Dry Vermouth
Maraschino Cherries | Lemon Wedges | Lime Wedges
**TEXAS BAR PACKAGE**

**BEER**
- Austin Beer Works
- Pearl Snap
- Love Street Blond
- Shiner Bock
- Stash IPA

**WINE**
- Sparkling Wine
- Chardonnay
- Pinot Noir
- Cabernet Sauvignon

**LIQUOR**
- Titos Vodka
- TX Bourbon Blend
- Treaty Oak No 9 Gin
- 512 Tequila
- Balcones Single Malt Scotch
- Texas Pecan Street Rum

**MIXERS**
- Margarita Mix | Paula’s Texas Orange | Sweet and Sour
- Fresh Orange Juice | Tonic Water | Club Soda | Bitters
- Brown Sugar | Queen Olives | Dry Vermouth
- Maraschino Cherries | Lemon Wedges | Lime Wedges

**UPGRADED MIXER PACKAGE**

- Margarita Mix | Paula’s Texas Orange | Sweet and Sour | Bitters
- Brown Sugar | Queen Olives | Dry Vermouth | Maraschino Cherries
- Fresh Lime Juice | Fresh Lemon Juice | Fresh Orange Juice
- Cranberry Juice | Pineapple Juice | Grapefruit Juice
- Tonic Water | Club Soda | Ginger Beer
- Lemon Wedges | Lime Wedges | Mint | Cucumber

All Ingredients Needed for Selected Signature Cocktails