

HAILEY & CHRIS

April 18, 2015 | Mercury Hall | Plated Dinner

PASSED APPETIZERS

Ceviche Bite | White Fish | Cilantro | Lime

Local Texas Goat Cheese Tart | Pecan Pesto

Duck Tostada | Goat Cheese | Cherry Chipotle Sauce | Microgreens | Balsamic Pearls

Caprese Skewer | Cherry Tomato | Buffalo Mozzarella | Basil | Balsamic Reduction

Bacon Wrapped Quail Breast Bite | Tequila Agave Drizzle

PLATED SALAD

Mixed Field Greens | Feta Cheese | Strawberries | Candied Pecans | Lemon Honey Vinaigrette

PLATED MAIN COURSE

Braised Beef Short Rib

Grilled Halibut with Salsa Verde | Parsley | Basil | Garlic | Red Wine Vinegar | Capers

Served on a Bed of Goat Cheese Whipped Potatoes | Caramelized Onions

Roasted Brussel Sprouts | Pecans

Freshly Baked Rolls | Artisan Breads | Whipped Butter