

LEIGH & IGOR

October 17, 2015 | Byrne-Reed House | Buffet Dinner

PASSED APPETIZERS

Tartlet | Goat Cheese | Cilantro Pesto

Bruschetta | Walnut Pesto

Quail Bite | Applewood Bacon | Tequila Agave Glaze

Empanada | Smoked Buffalo | Chimichurri Crème Fraiche

BUFFET DINNER

Chicken Picatta Roulade | Lemon Butter Caper Sauce

Braised Beef Short Ribs | Root Vegetables | Texas Cabernet

Risotto | Wild Mushroom

Sweet Potato Gnocchi | Sage Brown Butter Sauce

Brussel Sprouts | Applewood Smoked Bacon

Roasted Pear Salad | Candied Walnuts | Texas Chevre | Champagne Vinaigrette

Assorted Artisan Breads | Whipped Butter

DESSERT

Milk Chocolate Truffles | Sea Salt

Dark Chocolate Truffles