

Delicious appetizers and food provided by



Appetizers

Veggie Risotto Fritters with Zucchini, Yellow Squash, and Eggplant
Panko Fried Local Beets with Texas Goat Cheese, Balsamic Reduction, and Microgreens
Ahi Tuna Tartar with Wonton Crisp, Sriracha Aioli, Tobiko Caviar, and Wasabi Sesame Seeds
Spectrum Beef Tenderloin Bite with Curried Aioli, and Rosemary Skewer

Salad Station

Quinoa, Kale, and Cabbage Salad with Orzo Pasta Salad, Feta, Heirloom Tomatoes,
Fresh Basil, and Kalamata Olive
Harvest Spring Mix with Rosemary Walnuts, Strawberries, Craisins, Pepitas,
Goat Cheese Crumbles, Maple Dijon Vinaigrette, and Buttermilk Ranch
Sliced Tuscan Grilled Chicken Classic Caesar Salad with Homemade Croutons
and Shaved Parm

Texas Bruschetta Bar

Tomato, Bacon & Feta Spread, Smashed Avocado, Burrata, Blistered Tomatoes,
Seasoned Olive Oil, Fig & Olive Tapenade, Sweet Pepper Relish, Lime Cilantro Hummus,
Herbed Texas Goat Cheese, Spinach & Artichoke Dip Served with
Crostinis, Tortilla Crisps, and Pita Chips

Fish Station

Petite Salmon Filet, Farm to Table Grilled Vegetables, Fried Brussel Sprouts, Roasted Tri
Colored Baby Carrots, Grilled Cauliflower Steaks, Roasted Baby Zucchini, Grilled Portobello,
Shiitake, and Baby Bella Mushrooms, Charred Broccolini, Roasted Marbled Fingerling
Potatoes Sauces: Garlic Lemon Aioli and Herb Infused Olive Oil