

Hot hors d'oeuvres

GF (gluten free) --- V (vegan) --- Veg (vegetarian)--- DF (dairy free)

Louie's Venison Roll Ups (GF) (Minimum 2 dozen)

Bacon wrapped venison, jalapeno, and smoked mozzarella- Grilled and brushed with molasses Dijon
\$36 per dozen

Deep Ellum Pimento Cheese Fritters (Veg) (Minimum 2 dozen)

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers
-Panko breaded and fried golden brown - Served with house Tabasco jam
\$30 per dozen

Prime Rib Sliders (Minimum 4 dozen)

Slow smoked black angus ribeye shaved thin and piled high on a rosemary ciabatta bun with
horseradish cream and caramelized onions.
\$60 per dozen

Beyond Meat Sliders (V) (Minimum 4 dozen)

Plant based burgers with vegan cheese(chao), vegan buns, caramelized onions, pickles, and Dijonnaise
\$48 per dozen

Maple Bourbon Meatballs (Minimum 3 dozen)

Beef meatballs baked then simmered in a rich maple bourbon BBQ sauce
\$28.00 per dozen

Beyond Meatballs (V) (Minimum 6 dozen)

Plant based meatballs baked then simmered in a rich maple bourbon BBQ sauce
\$32.00 per dozen

Pork Belly Candy (GF) (Minimum 3 dozen)

Sweet & smoky rubbed pork belly roasted crispy and glazed in a Grand Marnier molasses

\$30.00 per dozen

Stuffed Mushrooms (Veg) (Minimum 3 dozen)

Ritz cracker stuffing baked with parmesan.

\$28 per dozen

Bacon Wrapped Dates (GF) (Minimum 3 dozen)

Medjool dates stuffed with goat cheese, wrapped in chili dusted bacon, and drizzled with honey

\$28 per dozen

Crispy Spring Rolls (V) (Minimum 3 dozen)

Asian julienne vegetables and glass noodles stuffed in wonton wrappers and fried- Served with house made sweet & sour sauce

\$28 per dozen.

Pork Dumplings (Minimum 3 dozen)

Ground pork steamed in wonton sheets and topped with fried garlic and served with soy vinegar sauce

\$28 per dozen

Lamp Lollipops (GF) (Minimum 3 dozen)

Marinated and grilled lamb chops glazed with plum wasabi

\$60 per dozen

Shrimp Fingers (Minimum 3 dozen)

Soy marinated shrimp wrapped in rice paper, fried golden brown -- Served with house made sweet and sour sauce

\$36.00 per dozen

Mini Grilled Cheese (Minimum 3 dozen)

Boursin cheese and caramelized onions and topped with tomato bacon jam

\$36 per dozen

Crab Cakes (Minimum 3 dozen)

Teas gulf coast lump blue crab cake with horseradish Dijon remoulade

\$48.00 per dozen

Crab Stuffed Mushrooms (Minimum 3 dozen)

Ritz cracker crabmeat stuffing baked with parmesan.

\$36 per dozen

Shrimp and Grits (GF) (Minimum 3 dozen)

Cheesy grit cake topped with crispy ham, tomato aioli and grilled shrimp.

\$42 per dozen

Spanakopita (Veg) (Minimum 4 dozen)

Mini pies stuffed with spinach, onions, cheeses and herbs that are all enfolded by crispy, flaky phyllo dough.

\$28 per dozen

Skewers (Minimum 4 dozen)

- **Chicken Satay** (GF) – Chicken breast marinated in yellow curry and coconut milk charbroiled with Thai peanut sauce \$36.00 per dozen
- **Kebobs** (GF) – Grilled beef tenderloin with mint chimichurri \$48.00 per dozen
- **Vegan Kofta** (V) – Beyond Meat Mediterranean spiced skewers with mint chimichurri \$36.00 per dozen

Toasts (served cold or room temperature) (Minimum 4 dozen)

- **Carpaccio** – Black Angus filet mignon shaved thin – Arugula dressed in EVO and lemon – on parmesan focaccia toast points \$42 per dozen
- **Bruschetta** (veg) – Rosemary focaccia toast topped with roasted Roma tomatoes, garlic, fresh basil and drizzled with balsamic reduction. \$28 per dozen
- **Avocado** (veg) – Sour dough, smashed avocado, escabeche red onion, sesame seed, and micro greens \$28 per dozen.
- **Prosciutto** – French baguette, prosciutto, arugula, fig, and balsamic drizzle \$32 per dozen
- **Smoked Salmon** – Marbled rye, smoked salmon, cream cheese smear, red onion, chopped capers and fresh dill garnish \$34 per dozen.

Cold hors d'oeuvres

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Shrimp Fresh Rolls (GF) (Minimum 3 dozen)

Lettuce, basil, carrots, bean sprouts, and mint wrapped in rice paper and served with Thai peanut sauce
\$ 36 per dozen

Caprese Kebabs (GF) (Veg) (Minimum 3 dozen)

Local fresh mozzarella balls, grape tomatoes, and fresh basil --- Drizzled with EVO and balsamic reduction -
Fresh cracked black pepper.
\$28 per dozen

Watermelon Kebobs (GF) (Veg) (Minimum 4 dozen) - Watermelon balls tossed in mint, feta, and drizzled with
balsamic reduction

\$28 per dozen

Shrimp Cocktail (GF) (Minimum 4 dozen)

Chilled jumbo shrimp with horseradish Dijon remoulade
\$48 per dozen

Little Devils (GF) (Veg) (Minimum 4 dozen)

Deviled Eggs spiked with Sriracha and topped with shaved jalapeno.
\$28 per dozen

Caviar Bombs (GF) (Veg) (Minimum 4 dozen)

Chilled new potatoes stuffed with sour cream and topped with salmon roe.
\$ 28 per dozen

Duck Prosciutto Melon Bites (GF) (Minimum 4 dozen)

Fresh melon wrapped with Duck Prosciutto; garnished with goat cheese and fig-balsamic reduction
\$ 36 per dozen

Wedgies (GF) (Minimum 4 dozen)

Iceberg lettuce, bacon, tomatoes, red onions, and bleu cheese dressing wrapped in a fresh roll
\$ 36 per dozen

Soup & Salad

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Full pan minimum serves 20-24

Eight quarts minimum serves 20-24

Y.O. House Salad (GF) (Veg)

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette ---\$ 120.00 per full pan

Smoked Sweet Corn Bisque

Velvety cream corn soup topped with wild boar bacon, cotija cheese, and cilantro oil ---\$ 120.00 per eight quarts

Caesar Salad (Veg)

Our version of the classic ---\$ 96 per full pan

Chuck Wagon Chili

A 50-year-old recipe from the Y.O. Ranch ---\$ 120 per eight quarts

Chicken or Tofu Tom-Kha (Thai coconut milk broth soup) (GF) (DF)

Coconut milk, galangal, tomato, mushroom, kaffir lime, lemongrass, lime juice and chili paste ---\$96 per eight quarts

Burrata Slices (GF) (Veg) (Minimum 4 dozen)

Thick slices of beefsteak tomatoes topped with Fresh Burrata di Bufala and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction ---\$ 48 per dozen.

Displays

Texas Hill Country Wild Game Charcuterie Board --- Assortment of house cured and smoked game meats with seasonal accompaniments \$220.00 serves 35-40

Baked Brie (Veg) --- Creamy Brie cheese with honey and slivered almonds baked in pie crust and served with toast points and fresh fruit \$100.00 serves 20-25

Smoked Salmon (GF) --- House cured and smoked side of salmon served with traditional accompaniments \$140 serves 25-30

Artisanal Cheese Board (Veg) --- Assortment of local cheese handpicked by our chef and cheese maker of the Dallas Mozzarella Company (downtown Dallas) --- Served with fresh rustic Milano bread, focaccia parmesan toast points, and seasonal fruits, nuts & berries, \$7.00 pp minimum of 40 ppl.

Mediterranean Grilled Vegetables and Crudité (Veg) --- A combination of grilled and raw marinated farmers market vegetables --- Served with buttermilk herb dressing (vegan dressing upon request) \$6.00 pp minimum of 40 ppl

Carving Stations

All meats are priced by the pound @ market price.

All meats are sliced to 3-6 oz.

All meats are served with herb focaccia slider rolls.

Prime Rib (GF)— (minimum order of 12 lbs.) Whole rib roast slow roasted overnight served with au jus and horseradish cream.

(Serves 40-45)

(Average cooked weight 12 lb.)

(Average market price \$28 per pound)

Smoked Tenderloin (GF) (minimum order of 8 lbs.) — Served with Au jus & creamy horseradish

(Serves 16-18)

(Average cooked weight 4.00 lb.)

(Average market price \$35.00 per pound)

Smoked Turkey Breast — (GF) (minimum order of 12 lbs.) - Citrus spiced cranberry chutney

(Serves 18-20)

(Average cooked weight 6 lb.)

(Average market price \$16 per pound)

Rack of Lamb (GF) (minimum order of 16 lbs.) — Plum wasabi glazed and served with mint jelly

(Serves 4-6)

(Average cooked weight 2.00 lb.)

(Average market price \$45 per pound)

Smoked Buffalo Tenderloin (GF) (minimum order of 8 lbs.) - Rubbed with roasted garlic pepper and roasted medium rare - Served with bearnaise

(Serves 16-18)

(Average cooked weight 4 lb.)

(Average market price \$50 per pound)

Leg of Lamb (GF) (minimum order of 15 lbs.) – Garlic herb crusted leg of lamb with sun dried tomato pesto and mint jelly

(Serves 14-16)

(Average cooked weight 5 lb.)

(Average market price \$35 per pound)

Roasted Chicken (GF) (minimum order of 27 lbs.) – Whole chicken brined for 24 hours then seasoned with Herbs de Provence and roasted crispy

(Serves 8-10)

(Average cooked weight 3 lb.)

(Average market price \$5.00 per pound)

Herb Roasted Venison Rack (GF) (minimum order of 20 lbs.) – Herb crusted venison rack cooked medium rare served with fresh berry gastrique (serves 8)

(Average cooked weight 4 lb.)

(Average market price \$50 per pound)

Myers Elgin Hot Sausage (GF) (minimum order of 10 lbs.) – 100% beef sausage from Elgin Texas “A Texas legend”

(10 lbs. serves 25-30)

(Average market price \$12 per pound)

Suggested Sides

All sides are priced by the pan and serve 20-30 people. After the first pan half pans can be ordered

Collard Greens – \$100

Whipped Potatoes – \$100

Tabasco Goat Cheese Grits – \$100

Gouda Mac & Cheese – \$130

Portobello Mushrooms – \$130

Steamed Asparagus – \$150

Spinach Sautéed – \$130

Roasted Brussel Sprouts Bacon – \$130.

Wild Rice – \$120

Lemon Caper Butter Orzo – \$130

Wild Mushroom Garlic Risotto – \$140

Au Gratin Potatoes – \$140

Desserts

Miniature Desserts

\$3.00 each minimum order of 36

- Luscious Lemon Squares
- Meltaway Dream Bar
- Pecan Chocolate Chunk Bar
- Caramel Apple Granny Bar Apple Strudel

Fresh Baked Cookies

\$3.00 each minimum order of 36

- Chocolate Chip
- Double Chocolate Chunk
- White Chocolate Macadamia
- Salted Caramel

Whole Pies, Cakes & Puddings

- Flourless chocolate torte with raspberry coulis \$64.00 --- (Serves 16)
- Deep dish Texas pecan pie with vanilla anglaise \$ 60.00 --- (Serves 12)
- White chocolate macadamia nut bread pudding with whiskey cream \$ 85.00 ---
(Serves 20-25)
- Banana pudding -- Our famous baked banana pudding with meringue \$ 70.00 ---
(Serves 20-25)
- New York Style Cheesecake--Served with strawberry or blueberry sauce \$80.00 --
-(Serves 16)