

Company Logo or Custom Greeting

FIRST COURSE

(CHOICE OF ONE)

YO House Salad

Spring Mix tossed with our garlic cilantro vinaigrette, caramelized pecans, Granny Smith apples, grape tomatoes, and goat cheese

Corn Bisque

Velvety cream corn soup made with fresh sweet smoked corn topped with bacon, cotija cheese, and cilantro oil

Classic Caesar Salad

Our version of the classic with focaccia croutons

SECOND COURSE

(CHOICE OF ONE)

Filet Mignon (8 oz,)

Served with mashed potatoes and seasonal vegetable

Red Chili Rubbed King Salmon

Topped with cilantro, garlic, and sun-dried tomato butter and served with wild rice and seasonal vegetables

Chicken Piccata

Herb brined chicken breast pan roasted with lemon caper butter - Served over orzo

Beyond Meat Chopped Steak

Plant based chopped steak - Topped with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and sauteed green beans

THIRD COURSE

(CHOICE OF ONE)

Jack Daniels Pecan Pie

Sweet custard pie made with Texas pecans and served with a Jack Daniels Creme Anglaise

Flourless Chocolate Cake

Gluten-free chocolate torte spiked with Chambord and served with Raspberry Coulis

Prickly Pear Sorbet

with fresh berries

\$69.00 PER PERSON + TAX & GRATUITY
SOFT DRINKS & TEA INCLUDED