



# COLLECTIVE GATHERINGS



## PASSED APPETIZERS

### CHOOSE THREE

*\$32 per // person*

#### CHICKEN SLIDERS

*stewed peppers, avocado crema*

#### DUCK FAT POTATO CRISPS

*smoked cream caviar*

#### BEEF SLIDERS

*balsamic, onion, provolone*

#### TUNA TARTARE

*garlic aioli*

#### CRAB & HERB STUFFED TOMATOES

#### GOUDA CHEESE CROQUETTES

*smoked honey*

#### BEET TARTARE

*garlic aioli*

#### TRUFFLE GRILLED CHEESE CROSTINI

#### LETTUCE CUPS

*apples, blue cheese, & walnuts*

#### PROFITEROLE

*choose one:*

*deviled ham & truffle // pimento cheese // chicken liver paté*

#### EMPANADAS

*choose one:*

*sweet steak // beef & cheese // guava & cheese // spinach feta*



## GRAZING STATIONS

### CHEESE BOARD

*includes assortment of bread, crackers, nuts, & spreads*

**SMALL BOARD:** *feeds up to 8 // \$265*

**MEDIUM BOARD:** *feeds up to 12 // \$325*

**LARGE BOARD:** *feeds up to 24 // \$485*

### LOCAL CHARCUTERIE

*includes assortment of bread, crackers, nuts, & spreads*

**SMALL BOARD:** *feeds up to 8 // \$275*

**MEDIUM BOARD:** *feeds up to 12 // \$355*

**LARGE BOARD:** *feeds up to 24 // \$495*

### CRUDITÉ

*includes assortment of dips*

**SMALL BOARD:** *feeds up to 8 // \$190*

**MEDIUM BOARD:** *feeds up to 12 // \$225*

**LARGE BOARD:** *feeds up to 24 // \$275*

### MEDITERRANEAN

*includes assortment of flatbreads & dips*

*protein add-ons per person: chicken kebabs \$10 // lamb kebabs \$14*

*shrimp or salmon kebabs \$18 // veggie kebabs \$11*

**SMALL BOARD:** *feeds up to 8 // \$225*

**MEDIUM BOARD:** *feeds up to 12 // \$275*

**LARGE BOARD:** *feeds up to 24 // \$485*



## CHEF'S TASTING MENU

*\$185 per // plated*

**AVAILABLE FOR UP TO 12 GUESTS**

*menus may change due to ingredient seasonality.*

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*Menu subject to availability within 10 days of the event.*



# COLLECTIVE GATHERINGS



## GRILLED MEDITERRANEAN MENU

*\$68 per // served family style*

CHICKEN, STEAK, SHRIMP,  
SALMON, OR VEGETABLE KEBABS

*choose two*

MELON & OLIVE SALAD OR GARDEN SALAD

*choose one*

GRAIN SALAD OR ISTANBUL RICE

*choose one*

## FOR THE TABLE

PITA WITH DIPS:

ROASTED GARLIC HUMMUS

TZATZIKI

BABA GANOUSH

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## BARBECUE MENU

*\$78 per // served family style*

### FROM THE GRILL

*choose three*

CORNISH HEN

VENISON SAUSAGE

CHICKEN SKEWERS OR VEGETABLE SKEWERS

BBQ CAULIFLOWER

WHOLE GRILLED TROUT (+\$15)

BRISKET OR SMOKED BEEF RIBS (+\$22)

### SIDES

*choose two*

*additional sides +\$8 each*

QUINOA & CHICKPEA SALAD

MEXICAN STREET CORN SALAD

BROCCOLINI WITH ROASTED GARLIC

HOMEMADE OLIVE & PARSLEY POTATO SALAD

TEXAS BUTTERMILK PASTA SALAD

GARLIC BUTTER POTATO WEDGES

### FOR THE TABLE

SWEET ROLLS & BUTTER

GOAT CHEESE STUFFED PEPPERS

CHIPOTLE RANCH

BARBECUE SAUCE

PICKLE CHIPS

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# COLLECTIVE GATHERINGS



## PREMIUM DINNER MENU

*\$95 per // served family style*

### SALADS

*choose two*

CAPRESE SALAD

MELON & GOAT CHEESE SALAD

FARM GREENS SALAD

*vinaigrette*

KALE SALAD

*burnt lemon vinaigrette*

CAESAR SALAD

CHICORY SALAD

*goddess dressing*

### MAINS

*choose two*

GRILLED HERB CHICKEN BREAST

ROASTED PORK LOIN

VENISON OR ANTELOPE

ROASTED SALMON

SAUTÉED TROUT

BRANZINO (+18)

LAMB CHOPS (+\$21)

RIBEYE (+\$25)

FILET MIGNON (+\$27)

### SIDES

*choose three*

GRILLED CARROTS

WHIPPED BUTTER POTATOES

POTATO GRATIN

WILD RICE

ROASTED BUTTER BALL POTATOES

BRUSSEL SPROUTS

HONEY GLAZED TURNIPS

CREAMED SPINACH

CAULIFLOWER & ALMOND GRATIN (VG)

SQUASH

GRILLED ASPARAGUS

BEAN SUCCOTASH

GRILLED BROCCOLINI

### DESSERT

*artisanal s'mores included*

SEASONS CHEESECAKE (+\$10)

CHOCOLATE TART (+\$10)

FRUIT & ALMOND TART (+\$10)

APPLE TARTE TATIN (+\$10)

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## CHILDREN'S DINNER MENU

*\$20 per // child*

### DINNER

#### GRILLED CHEESE

*vegetables & ranch*

#### CHEESE BURGER

*crispy potatoes*

#### GRILLED CHICKEN

*steamed vegetables*

#### BUTTERED NOODLES & PARMESAN

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## LUNCH

*\$55 per // stationary*

*includes non-alcoholic beverages (still & sparkling water,  
coffee, tea, lemonade, iced tea/sweet tea)*

### SANDWICHES

*choose three*

#### COLD SANDWICHES

##### TURKEY CLUB ON SOURDOUGH

*herb aioli, tomato, avocado spread,  
candy bacon, alfalfa sprouts*

##### HONEY HAM

*rye or pumpernickel bread, smoked aioli, pickled apple,  
provolone cheese, alfalfa sprouts*

##### MORTADELLA ON CIABATTA

*marinated sweet grilled peppers, herb goat cheese, arugula*

##### MARINATED TOMATO ON WHITE BREAD

*basil mayo, pickled shallots, alfalfa sprouts*

##### MEDITERRANEAN ON CIABATTA

*roasted garlic hummus,  
marinated grilled eggplant, lemon tahini*

##### SMOKED CHICKEN SALAD

*wrap or croissant, alfalfa sprouts*

##### CHOPPED EGG SALAD

*white or wheat bread, smoked egg aioli, chive,  
alfalfa sprouts (add bacon +\$2)*

### HOT SANDWICHES

##### CHEDDAR GRILLED CHEESE (+\$12)

*horseradish, provolone*

##### BBQ CHICKEN ON CIABATTA (+\$15)

*jalapeño aioli*

##### SHREDDED BEEF PANINI ON ROSEMARY FOCACCIA (+\$17)

##### COLLECTIVE BURGER (+\$19)

*grilled onions, pickles, herb aioli, cheddar*

### SIDES

*choose two*

#### SIMPLE SALAD

#### POTATO CHIPS

#### VEGETABLE CHIPS

#### WHOLE FRUIT

### ADD-ONS

*\$7 each*

#### GARDEN SALAD

*olives, red onions, balsamic dressing*

#### CAESAR SALAD

*herb croutons*

#### ARUGULA SALAD

*pecorino, smoked cherry tomato, dried fruit*

#### SEASONAL FARRO SALAD

#### TEXAS PASTA SALAD

#### POTATO SALAD

#### GRILLED BROCCOLINI

### SWEET TREATS

#### LARABARS (+\$2)

#### LEMON BARS (+\$5)

#### CHOCOLATE CHIP COOKIES (+\$6)

#### STICKY TOFFEE BROWNIE (+\$7)

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# COLLECTIVE GATHERINGS



## CONTINENTAL BREAKFAST

*\$10 per // person for non-overnight guests  
complimentary for overnight guests*

### HILL COUNTRY CRUNCH GRANOLA

### SEASONAL FRESH FRUIT

### CARAFE OF ORANGE JUICE COFFEE & HERBAL TEA MILK



## FARM-TO-RANCH PLATED BREAKFAST

*\$16 per // person  
inclusive of orange juice, apple juice, coffee & herbal tea*

### BREAKFAST

*choose four*

#### WHITE GRITS SMOKE BUTTER

*fried eggs, red eye gravy*

#### AVOCADO TOAST

*yellow pepper jelly, cotija cheese*

#### BEANS & BANGER

*bbq beans, fried egg, garlic bread*

#### CHC BREAKFAST SAMI

*english mun, sharp cheddar, brown sugar bacon, custard egg, herb mayo*

#### HONEY BUTTER FRENCH TOAST

*whipped mascarpone, blueberry jam*

#### YOGURT BOWL

*peaches (seasonal fruit), toasted oats*

#### MORNING MUESLI

*banana spiced almond butter*

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