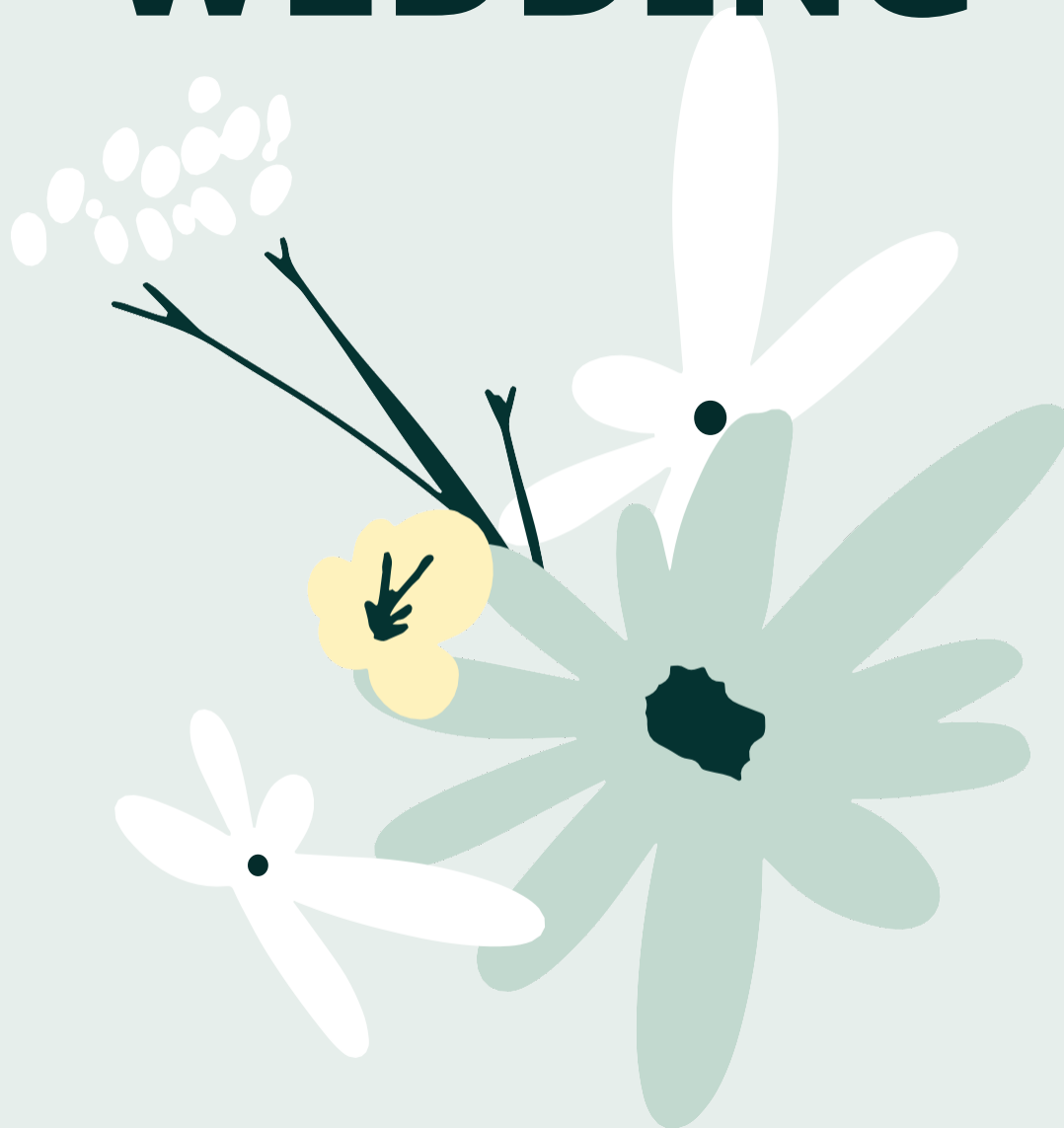


KIMPTON
THE PITTMAN

WEDDING



MENU

PASSED SMALL BITES

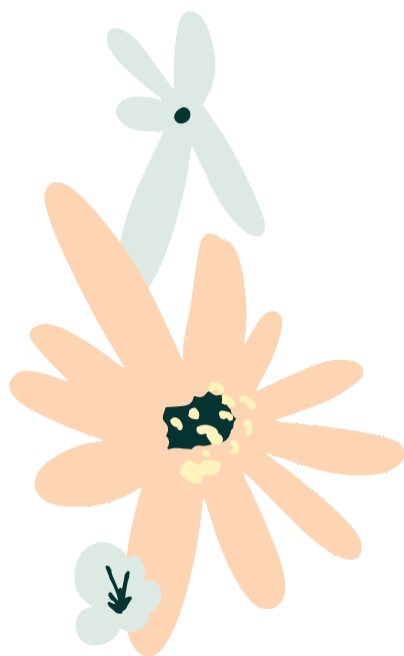
\$8.5 per piece, 25 piece minimum

COLD HORS D'OEUVRES

- **Smoked Salmon** - everything bagel chips, crème fraîche
- **Rotisserie Chicken-Salad Crostini** - roasted black grapes, arugula pesto
- **Almond Gazpacho** - green grapes, olive oil
- **Foie Gras Mousse** - preserved black cherries, toasted brioche
- **Country-Style Pâté** - grain mustard, cornichons
- **Manchego cheese** - quince, Spanish chorizo
- **Whipped Ricotta Toast** - blackberry honey, candied pecans
- **Steak Tartare** - pickled eggs, capers

HOT HORS D'OEUVRES

- **Arancini** - fresh mozzarella
- **Crab Cake** - Cajun remoulade
- **Texas Hushpuppies** - pimento cheese
- **Mini Beef Wellington**
- **Berkshire Pork Riblets** - fig preserves, espelette pepper
- **Twice-Baked Fingerling Potatoes**



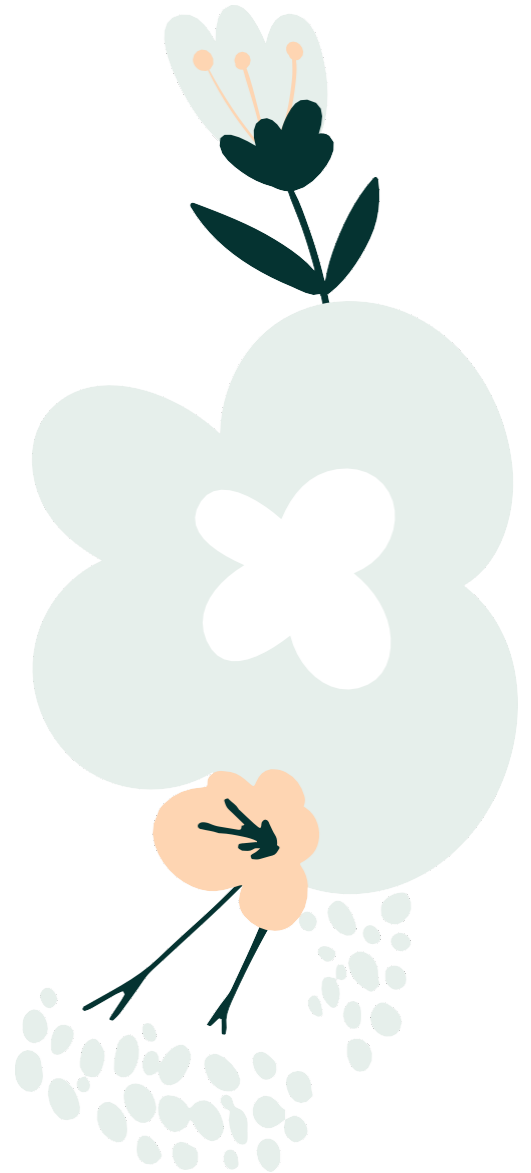
PLATED DINNER PACKAGE

STARTERS

One starter, two entrée selections, optional one vegetarian entrée \$90 per person

Choice of one

- **San Marzano Tomato Soup** - grilled cheese croutons
- **Lacinato Kale Caesar** - parmesan-reggiano, crostini
- **Baby Garden Lettuces** - roasted black grapes, radishes, bronze fennel, house dressing
- **Creole Shrimp** - cream cheese grits, sunflower sprout slaw *(\$10 additional)*



PLATED DINNER PACKAGE

MAINS

One starter, two entrée selections, optional one vegetarian entrée \$95 per person

LAND

- **Pan-Roasted, Free-Range Chicken Breast** - risotto, shaved fennel salad
- **Braised Short Rib** - roasted kabocha squash, pecan salsa verde
- **Filet Mignon** - buttermilk mashed potatoes, mushroom ragout

SEA

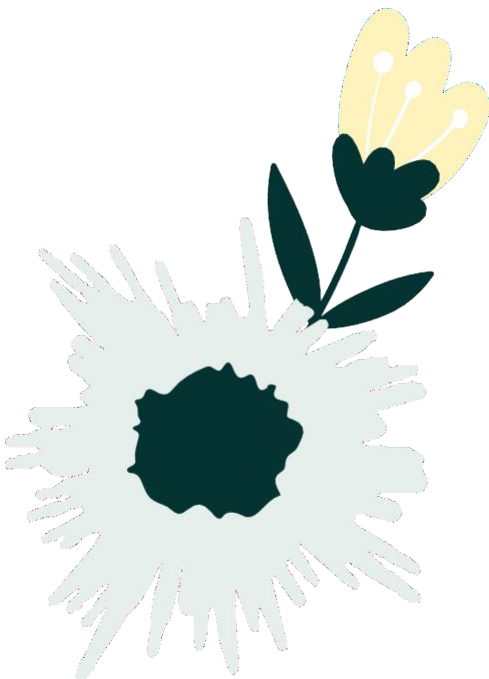
- **Scottish Salmon** - corn, lime, chili, queso fresco, crème fraîche, poblano pico de gallo
- **Almond Flour-Dusted Trout** - haricot vert, lemon gremolata
- **Blackened Redfish** - creamed kale, piquillo vinaigrette

FARM

- **Sautéed Gnocchi** - celery root cream, Bloomsdale spinach, maitake mushrooms
- **BBQ'd Root Vegetables** - campfire beans, sunflower sprout slaw
- **Roasted Spaghetti Squash** - basil pesto, oven-dried tomatoes, ricotta salata

DUOS (see pricing below)

- **Scottish Salmon & Petite Filet** - buttermilk mashed potato, broccolini, lemon butter, chimichurri \$110
- **Petite Filet & Free-Range Chicken Breast** - potato gratin, grilled asparagus, horseradish cream \$98



DINNER BUFFET

50 person minimum

TASTE OF ELM & GOOD

- Asparagus Panzanella
- Sautéed Misty Moon Greens
- *Pick (2) Entrée Selection for Buffet*
- 44 Farms Beef Bavette
- Pan Roasted Chicken Breast
- Blackened Redfish
- Buttermilk Whipped Potatoes
- Wood Grilled Broccolini
- Pick (2) from Dessert Selections

\$98

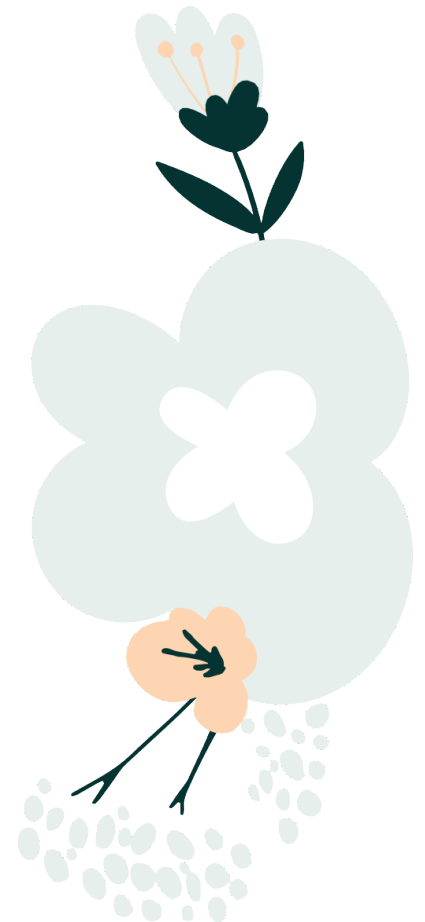
TEXAS TAVERN

- Tomato Soup - grilled cheese croutons
- Baby Romaine Salad
- Stuffed Fish or Rotisserie Chicken
- Carved-to-Order Strip Loin*

**150 chef attendant fee*

- 4-Cheese Macaroni and Cheese
- Wood-Grilled Asparagus
- Herb Roasted Potatoes
- Pick (2) from Dessert Selections

\$125



RECEPTION DISPLAYS

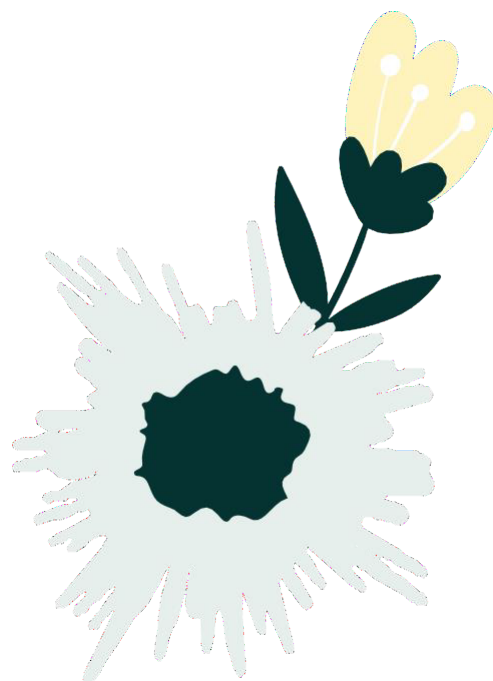
A \$150 chef attending fee is required per 100 guests for each action station.

All action stations must be based off of the full guarantee.

50 person minimum

- **Mediterranean** – white bean hummus, toasted pita, heirloom carrots, celery and radish \$20
- **Vegetable Crudites** - white bean hummus, toasted pita, zucchini and squash, heirloom carrots, rainbow cauliflower, cucumber \$18

- **Raw Bar (Select 3)** - shrimp cocktail, lobster & crab claws, hand-rolled sushi, oysters on the half shell, cocktail, mignonette, horseradish, lemon, micro tabasco – *Market Price*
- **Cheese & Charcuterie** - locally selected cheese, prosciutto, soppressata, fig, pickled vegetables, grilled french bread \$35

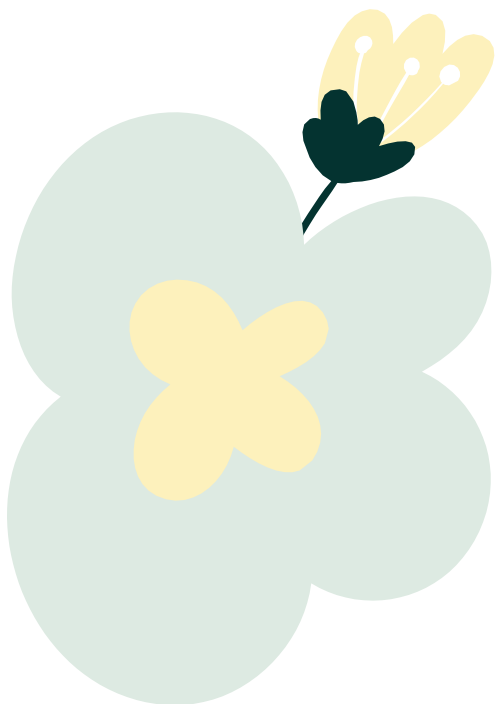


RECEPTION STATIONS

*A \$150 chef attending fee is required per 100 guests for each action station.
All action stations must be based off of the full guarantee.*

- **Salad** - romaine, baby lettuce, spinach, kale, shrimp, rotisserie chicken, radish, cucumber, shaved carrots, cherry tomatoes, bacon, blue cheese crumbles, shaved fennel, balsamic vinaigrette, roquefort dressing, red wine—oregano vinaigrette \$25
- **Taco Cart** – fajitas, chicken tinga, mushroom “chorizo” served with salsa verde, salsa roja, pico de gallo, sour cream, queso fresco, corn & flour tortillas, cilantro rice and boracho beans \$35

- **Pasta** - orecchiette, piperade sauce, fennel sausage, pappardelle, bolognese, black pepper ricotta, linguini, basil pesto, maitake mushrooms \$35
- **Carving Stations**
 - **Country Ham:** creole mustard \$30 pp
 - **Roasted Leg of Lamb:** chimichurri \$40 pp
 - **Prime Rib:** horseradish cream \$48 pp
 - **Beef tenderloin:** chimichurri \$52 pp



DESSERTS

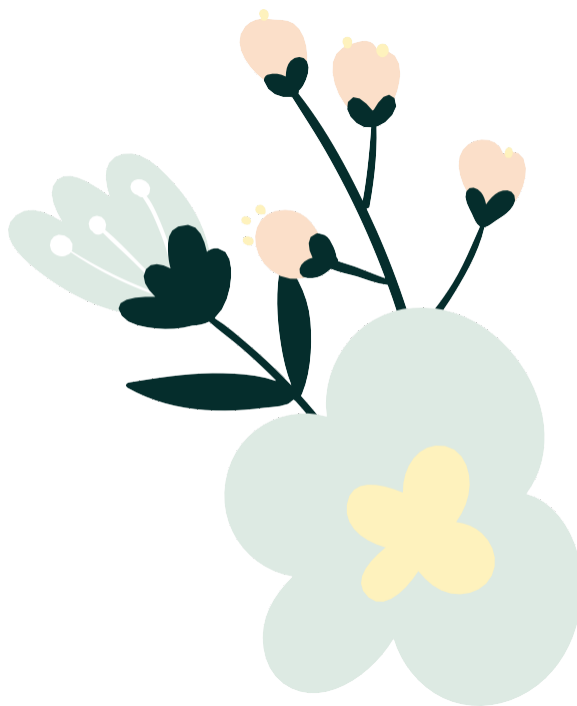
DESSERT COURSE

- **Almond Croissant Bread Pudding** - Japanese whiskey caramel, whipped cream
- **Cheesecake** – seasonal berries, chantilly
- **Chocolate Mousse**
- **Chocolate lave cake, Lambrusco, huckleberries**
- **Seasonal Fruit Tartlets**

MINI-DESSERT STATION

Choice of four, priced per guest \$25

- **Ooey Goopy Butter Cake**
- **Lemon Bars**
- **Pecan Bars**
- **Churros**
- **Fruit Tartlet**
- **Assorted Chocolate Truffles**
- **Fudge Brownies**
- **Chocolate Mousse**



LATE-NIGHT BITES

\$7 per piece, 25 piece minimum / 50 person minimum for stations

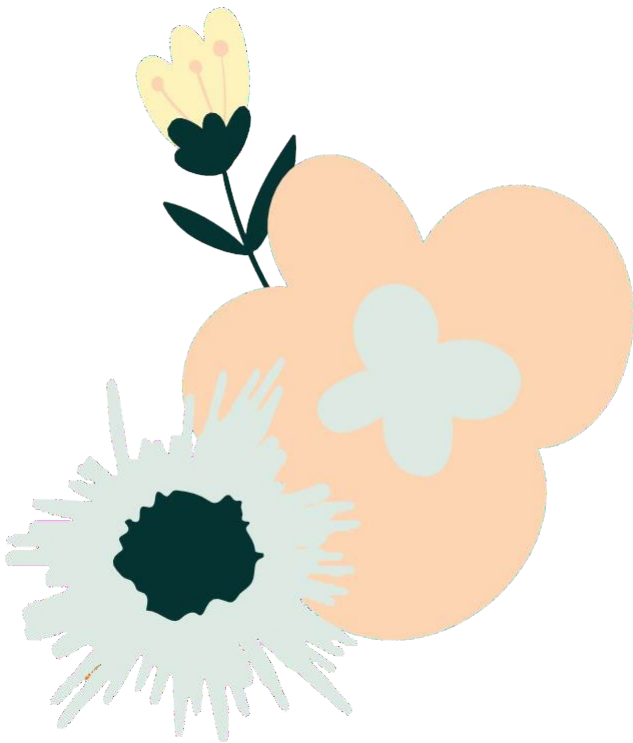
PASSED HORS D'OEUVRES

- **Fried Chicken n' Waffles** \$8.5
- **Grilled Cheese & Tomato Soup** \$8.5
- **Burger Sliders & Fries** \$15
- **Street Tacos** \$12

LATE-NIGHT STATIONS

Priced per guest, \$150 chef attending fee

- **Chicken and Waffles** - buttermilk waffles, fried chicken tenders, maple syrup, cholula hot sauce \$30
- **Biscuit Bar** - buttermilk biscuits, preserves, pimento cheese, country ham \$30
- **Taco Cart** - *Choice of two proteins*
chicken tinga, ground beef, pork carnitas, mushrooms, queso fresco, radish, cabbage, cilantro, sour cream, salsa roja, salsa verde, poblano pico de gallo, guacamole, corn & flour tortillas \$35



PITTMAN BEVERAGE PACKAGES

BEER AND WINE ONLY PACKAGES

PARKER PACKAGE

\$20/PP– 1 hour, \$10/PP for each additional hour

Wine

- Bisol Prosecco, “Jeio” Valdobbiadene, Italy NV
- Matanza Creek Sauvignon Blanc, Sonoma County, California
- DeLoach Chardonnay,
- Carmen “Frida Kahlo” Cabernet Sauvignon
- Sokol Blosser Pinot Noir, Dundee Hills, Oregon

Beer

- Budweiser
- Bud Light
- Stella Artois
- Deep Ellum IPA
- Shiner Bock Lager

PITTMAN PACKAGE

\$30/PP– 1 hour, \$12/PP for each additional hour

Wine

- Poema Cava Brut, Spain
- Banshee Sauvignon Blanc
- Imagery Chardonnay, California
- Kuleto “Frog Prince” Red Blend
- Bodega Norton Malbec “Reserva” Mendoza, Argentina

Local

- Deep Ellum IPA
- Revolver Blood & Honey
- Four Corners El Grito
- Shiner, Bock Lager

Craft

- Stella Artois, Pilsner
- Budweiser
- Bud Light
- Miller Lite



priced per person by the hour

**additional fees may apply for extending service time
(\$180 bartender fee, one bartender per 75 guests)
(all packages include beer, wine, champagne,
and water)*

PITTMAN BEVERAGE PACKAGES

HOSTED HOURLY BAR PACKAGES

GOOD-LATIMER EXPY. PACKAGE

\$24/PP– 1 hour, \$13/PP for each additional hour

Wine

- San Giuseppe Reggiano, Lambusco, Emilia-Romagna, Italy NV
- Matanza Creek Sauvignon Blanc, Sonoma County, California
- DeLoach Chardonnay,
- Carmen “Frida Kahlo” Cabernet Sauvignon
- Sokol Blosser Pinot Noir, Dundee Hills, Oregon

Beer

- Deep Ellum IPA
- Shiner Bock Lager
- Stella Artois, Pilsner
- Budweiser
- Bud Light

Spirit

- Smirnoff
- Cruzan Light
- El Jimador
- Evan Williams
- Hennessy VS
- Beefeater
- Dewars

PACIFIC AVENUE PACKAGE

\$35/PP– 1 hour, \$17/PP for each additional hour

Wine

- Poema Cava Brut, Spain
- Banshee Sauvignon Blanc
- Imagery Chardonnay, California
- Kuleto “Frog Prince” Red Blend
- Bodega Norton Malbec “Reserva” Mendoza, Argentina

Beer

- Community Mosaic, IPA
- Revolver Blood & Honey
- Four Corners El Grito
- Shiner Bock Lager
- Stella Artois, Pilsner
- Budweiser
- Bud Light
- Miller Lite

Spirit

- Tito’s Vodka
- Bacardi
- Espelon Blanco
- TX Whiskey
- Makers Mark
- Monkey Shoulder Scotch
- Zephyr Gin
- Pierre Ferrand 1840

(includes beer, wine, champagne, spirits, soft drinks, and water)

PITTMAN BEVERAGE PACKAGES

HOSTED HOURLY BAR PACKAGES

ELM STREET PACKAGE

\$40/PP– 1 hour, \$22/PP for each additional hour

Wine

Bisol “Jeio” Valdobbiandene, Italy NV

Chateau St. Michele Chardonnay

Matanzas Creek Sauvignon Blanc

Sokol Blosser Pinot Noir

Benziger Merlot

Beer

Deep Ellum IPA

Revolver Blood & Honey

Four Corners El Grito

Shiner Bock Lager

Stella Artois, Pilsner

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Spirits

Ketel One

Plantation 3 Star Rum

Patron Silver

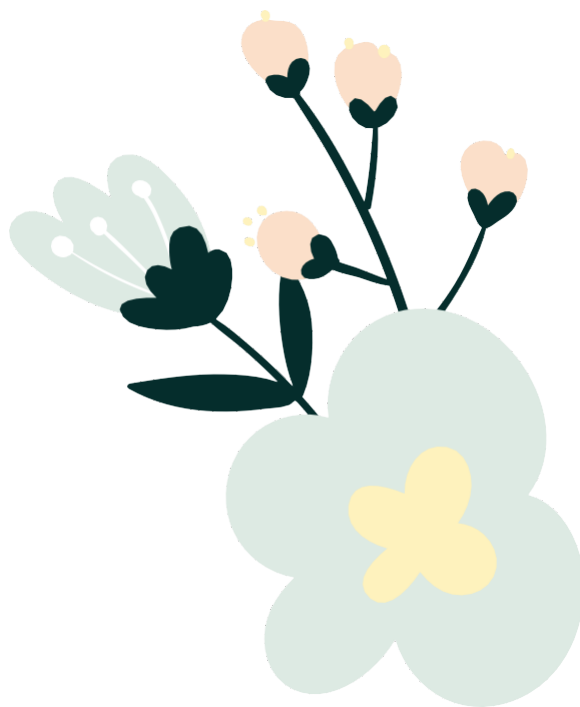
Bulleit Bourbon

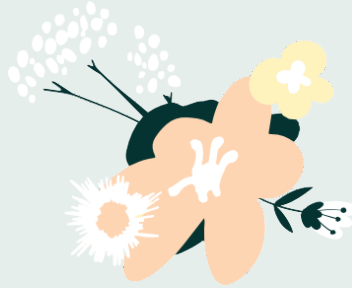
Bulleit

Rye Macallan

12 Hendricks Gin

Remy Martin 1738





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