

AMERICANA

{HORS D'OEUVRES}

Chef's Choice of Local Texas Cheese

Bruschetta

with arugula, smoked mozzarella & tomatoes

Mini Cowboy Cheese Burgers

Goat Cheese stuffed Dates
wrapped in prosciutto

Spicy Grilled Shrimp

served with a savory tomato tartar

{SOUP}

Roasted Vegetable Gazpacho

Paquilo Corn Chowder

Classic Tomato Basil

{SALADS}

Perfect Pesto Potato Salad

Roasted Beet & Carrot Salad
with shallot & grapefruit vinaigrette

Ortiz Niçoise Salad

Mediterranean Feta Pasta Salad

Summer Garden Salad
with Fresh Meyer Lemon Vinaigrette

{PLATED DINNER}

Red Wine Marinated Ribeye
with Gorgonzola Cream

Grilled Chili Mustard Pork Loin
Served with Barracho Beans
& Sautéed Cumin Cabbage

Whiskey Braised Short Ribs

Jerk Chicken & Mango Chutney

Wild Mushroom Stuffed Beef Tenderloin

Tex Mex Picnic Chicken

Pancetta Wrapped Cod Loin
with sautéed apple & onion in delicate cream sauce

{SIDES}

Spicy Roasted Pumpkin & Sweet Potatoes

Sautéed Green Beans
with Crisp Shallots & Mint

Grilled Red Onions
with Balsamic Sesame Roasted Cauliflower Steaks

{SWEETS}

**Peach Cobbler with Vanilla Gelato
& Almond Crisp**

Strawberry Shortcake
served on a homemade biscuit & topped with fresh
lemon cream

Rum Grilled Pineapple with Sorbet

{WINE SUGGESTIONS}

**Coté Catering will supply you with an
appropriate wine list to accompany
any menu.**