



A SAN ANTONIO WESTERN RECEPTION

YOUR GUESTS WILL ENTER THE BEAUTIFULLY RESTORED TRAIN DEPOT AND IMMEDIATELY KNOW THAT THEY ARE IN A PART OF TEXAS. FROM THE HONKY TONK PIANO PLAYER ON THE STAGE, TO THE CASINO GAMES ON THE MEZZANINE LEVEL SERVICED BY WESTERN WEARING COSTUMED ATTENDANTS, TO THE MECHANICAL BULL IN THE CENTER OF THE ROOM, TO THE OVERFLOWING BUFFET STATIONS SCATTERED THROUGHOUT THE DEPOT AND ON THE BACK RAILROAD PATIO; DÉCOR IS ALL TEXAN IN FLAVOR, AND THE FOODS AND SPIRITS ARE REPRESENTATIVE OF THE MANY INFLUENCES FOUND IN SAN ANTONIO CUISINE & CULTURES

SALAD & COLD FOOD STATION

MIXED GREENS WITH TEXAS PEARS & PECAN CRACKLING;
LEMON THYME VINAIGRETTE
SEAFOOD CEVICHE SALAD; SAN ANTONIO STYLE WITH CHILLED SHRIMP, WHITE FISH, LIME & SALSA
SHREDDED JICAMA SALAD; FRESH LIME VINAIGRETTE

GRILLED VEGETABLE PLATTER

FRESH GRILLED VEGETABLES ACCOMPANIED BY CHIPOLTE HUMMUS & ASSORTED FLATBREADS

HOT FOOD STATION

MESQUITE GRILLED TEXAS SIZE GULF SHRIMP
ROASTED BREAST OF CHICKEN; WHOLE GRAIN MUSTARD MARINADE
VENISON OR BISON BURGERS; WITH ALL THE APPROPRIATE FIXINS'
PAPPAS AZUL, ROASTED YELLOW, BLUE & SWEET POTATO FINGERLINGS WITH A VARIETY OF TOPPINGS
TO INCLUDE GORGONZOLA, FRESH CHIVES, SOUR CREAM & SPANISH CHORIZO

BE PREPARED TO "ORDER: FROM THE RAILROAD PATIO GRILL

MINI SIRLOIN STEAKS; JACK DANIELS STEAK SAUCE
WILD GAME SAUSAGE; BANANA & CHILI PEPPERS AND ONIONS
TWO CHEFS REQUIRED @ \$100 PER (\$200 TOTAL)

SCATTERED THROUGHOUT THE TRAIN DEPOT IN SMALL BOWLS

CRISPY SWEET POTATO CHIPS
RED, WHITE & BLUE TORTILLA CHIPS; ROCK SALT & LIME

DESSERT STATION

PECAN PIE
PEACH PIE
ASSORTED MINI FRUIT FLANS
ESPRESSO AND CAPPUCCINO

CORDIALS AND CIGAR STATION

ON THE RAILROAD PATIO, A SELECTION OF FINE CIGARS & CORDIALS WITH A CIGAR ATTENDANT FOR ASSISTANCE
(CHOOSING, CUTTING AND LIGHTING)





RECEPTION

COURTYARD 6:30 PM TO 7:00 PM

GUESTS WILL BE GREETED BY VALET PARKERS AT THE ENTRANCE TO THE ST. PAUL COURTYARD.

THE COURTYARD GREENERY WILL BE ALIGHT WITH TWINKLE LIGHTS, AND SERVERS IN BLACK TUXEDOS WILL BUTLER PASS ONE OF THE CASA DEL BOSQUE FINE WINES TO THE GUESTS AS THEY ARRIVE. LATIN PERCUSSION WILL PLAY IN THE BACKGROUND, SETTING THE TONE FOR THE EXCITING FEEL OF ALL THE SENSES THAT ARE WAITING TO BE AWAKENED OVER THE NEXT FEW HOURS THROUGH THE INTRODUCTION OF THE CASA DEL BOSQUE WINES.

GUESTS ESCORT TO DINNER

7:00 PM TO 7:15 PM

FROM COURTYARD TO THE DEPOT, GUESTS WILL BE ESCORTED BY CHILEAN FOLK DANCERS LEADING THE WAY TO THE FIVE COURSE DINNER AWAITING THEM

DINNER

7:15 PM TO 10:00 PM SUNSET DEPOT

THE SUNSET DEPOT IS SET UP ON BOTH LOWER AND UPPER LEVEL WITH BANQUET ROUND TABLES OF TEN. FLOOR LENGTH CRUSHED VELOUR BURGUNDY LINEN FLOWS ON EACH TABLE, ACCOMPANIED BY GOLD CHIVARI CHAIRS & GOLDEN CHAIR CUSHIONS, VELOUR BURGUNDY NAPKINS WITH GOLD LAME TISSUE UNDERSIDES FILL THE ROOM WITH OPULENCE FIT FOR THE FINEST OF WINES. A BEAUTIFUL GRECIAN VASE IN GOLD SPILLS OVER WITH FOLIAGE, FLOWERS AND ASSORTED RED, GREEN AND BLACK GRAPES CENTERED ON EACH TABLE. SPARKLING GOLD CHARGER PLATES ARE SET WITH A SIMPLE AND ELEGANT MENU CARD WAITING TO BE REPLACED WITH EACH FOOD COURSE. MELODIC BACKGROUND MUSIC AROUSE A SENSE OF ANTICIPATION FOR THE DINNER TO BEGIN.

FIRST COURSE

DELICATE PECAN CRUSTED TEXAS TROUT OVER
A MIX OF ROOT VEGETABLES
SAUVIGNON BLANC

SECOND COURSE

VEGETABLE NAPOLEONS; SWEET CORN AND BLACK BEAN RELISH
CHARDONNAY

INTERMEZZO

GRANITA OF CRANBERRY AND LIME; PRESENTED IN A FROZEN ICE BOWL
LINED WITH FRESH MINT SPRIGS

ENTRÉE

TRIO GRILL
DUCK SAUSAGE, BABY LAMB CHOP AND FILET OF BEEF
POLENTA AND SOUTHWEST RATATOUILLE
ASSORTED FLATBREADS, ROLLS AND BUTTER
CABERNET SAUVIGNON

SALAD COURSE

MIXED LETTUDES WITH STILTON CHEESE, DRIED CRANBERRIES AND
PEAR TOMATOES; HERBED VINAIGRETTE
MERLOT





WILD GAME RECEPTION

TO BE DISPLAYED ON HORS D'OEUVRES TABLES DECORATED WITH RUSTIC METAL CACTUS,
TALL CERAMIC URNS FILLED WITH PHEASANT FEATHERS AND WILD FLOWERS:

SMOKED TROUT SPREAD; TOASTED PUMPERNICKEL CHIPS
CHARRED ONION AND GARLIC SPREAD; GRILLED SLICED FRENCH BAGUETTES
SMOKED OYSTERS WITH FRUIT CHUTNEY; ON TOAST POINTS
WILD BOAR SAUSAGE
SHREDDED MARINATED DUCK ON WILD RICE & SWEET CORN PANCAKES



DINNER BUFFET

TO BE DISPLAYED ON DECORATIVE PLATTERS
TRADITIONAL CAESAR SALAD; OVEN ROASTED CROUTONS AND HOMEMADE CAESAR DRESSING
MIXED FIELD GREENS WITH POMEGRANATE; CLEMENTINE ORANGE VINAIGRETTE



FROM THE GRILL

TENDERLOINS OF BISON; RICH AND SMOKY DEMI GLACE
VENISON TENDERLOIN WITH MADEIRA GREEN PEPPERCORN SAUCE



SERVED IN WOODEN CHAFING DISHES

GRILLED QUAIL WITH POBLANO PEPPER, WRAPPED IN BACON
CURRIED CAULIFLOWER
OVEN ROASTED JULIENNE WINTER ROOT VEGETABLES
MASHED SWEET POTATO AND APRICOT PUREE
CORN PUDDING



TO BE CARVED BY A UNIFORMED CHEF

LEGS OF BBQ BOAR
ASSORTED ROLLS AND GOURMET BREADS



DESSERT COCKTAILS

CRÈME BRULÉE MARTINIS, BUTTERSOTCH SWIRLS, CHOCOLATE MARTINIS AND DREAMSICLES
SERVED IN ASSORTED COLORED GLASSWARE





SPECIALTY MENU PROPOSAL



RECEPTION ITEMS

TO BE BUTLER PASSED ON ATTRACTIVE PLATTERS:

BABY YUKON POTATOES STUFFED WITH SPICY SHREDDED PORK; MANGO PICO GARNISH
SEARED JULIENNE AHI TUNA STUFFED IN FRESH JALAPENO PEPPERS
VEGETABLE NAPOLEONS



DINNER

FIRST COURSE

HONEY ROASTED FIGS, PROSCIUTTO AND SMOKED GOUDA (OR PORT SALUT);
TOASTED ROSEMARY CROSTINI; PORT WINE VINAIGRETTE

SALAD COURSE:

JICAMA AND BABY SPINACH; TOASTED PEPITOS; PEAR VINAIGRETTE; ORCHID GARNISH

ENTRÉE:

TENDERLOIN OF BISON AND BEEF: CABERNET COMPOUND BUTTER;
GRILLED SEA SCALLOPS; SAFFRON BUERRE BLANC
OVER A HAYSTACK OF WINTER ROOT VEGETABLES OF BEETS, SWEET POTATOES AND TURNIPS
ASSORTED GOURMET BREADS AND FLATBREADS

DESSERT

TRIO OF SORBETS
COCONUT, CRANBERRY AND MANGO
ELEGANTLY DISPLAYED WITH SPUN SUGAR GARNISH

