

# **DXC Technology 600 Champagne Toast**

## **June 2019 - \$49**

### **Carving Table**

- { Chef Carved Texas Smokehouse Turkey**
- { Texas Mop BBQ Sauce and Herb Aioli**
- { Chuck Wagon Beans with Bacon and Onion**
- { Creamy Slaw**
- { Freshly Baked Corn Dusted Kaiser Rolls**

### **Stationary Hor D'oeuvre's**

- { Farmstead Cheese Boards –**  
Selection of local and artisanal Cheeses, Seasonal Fruit, Nuts, Gourmet Crackers, Flatbreads and Lavosh
- { Garden Vegetable Crudité –**  
Crisp Vegetables with Garlic Hummus and Buttermilk Ranch Dips
- { Spinach and Parmesan Arancini, Roasted Tomato Sauce**
- { BBQ Brisket and Cheddar Quesadillas –**  
Avocado crema
- { Fisherman's Wharf Shrimp Cocktail –**  
Traditional Cocktail Sauce
- { Southwest Chicken Empanadas, Cheddar and Jack Cheese, Charred Chipotle Salsa**

### **Dessert Table**

- { Warm Apple and Rhubarb Crisp –**  
Vanilla Bean Ice Cream
- { Bite Sized Petite Fours**
- { Warm Gooey Butter Cakes, Rich Buttery Cake with a Custardy Inside**

## **{ Seasonal Sliced Fruit and Berry Platters**

Please note that all food and beverage items at this Special Event are subject to an 18% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.