

# Packages Menu

## Packages

**Street Taco:** (*Choice of two*) Pork Carnitas, Chicken Mole, Beef Barbacoa, or Grilled Vegetables. Flour and Corn Tortillas, Pickled Onions, Queso Fresco, Black Beans, Guacamole, Baked Tortilla Chips, and Spicy Cinnamon Churros

**Backyard BBQ:** Boneless Fried Chicken, BBQ Pork, Mashed Potatoes, Smothered Green Beans, Smoked Gouda Mac 'n Cheese, Black Pepper Biscuits, and Bourbon Pecan Tartlets

**Slider Bar:** Kobe Beef, Fried Chicken, Maryland Crab, and Vegetable Fritter with Brioche Buns, House Pickles, an assortment of condiments and cheeses served with Malt Vinegar Cheddar Fries

**Cheese and Charcuterie:** Locally Sourced Meats and Cheeses served with House Pickles, Jams, Honey, Lavosh, and Toasted Bread

## Carving Station

(Carving Fee \$100)

**Glazed Ham:** Brown Sugar-Bourbon and Sweet and Sour Mustard Sauce

**Pork Shoulder:** BBQ Sauce, Pickles, Mustard, and Vinegar

**Turkey Breast:** Deep-Fried with Cranberry Compote, Riesling, and Sage Gravy

**Prime Rib:** Beef Jus, Horseradish, and House Steak Sauce

## Dessert

Lemon Meringue Tartlets

Chocolate-Coffee Opera Cakes

Brown Butter Blondies and Dark Chocolate Brownie



THE HIDEOUT  
GOLF CLUB & RESORT

# Plated Menu

## Choose From:

### 3 Courses

*Choice of soup or salad,  
main course, and dessert*

### 4 Courses

*Choice of soup or salad,  
appetizer, main course, and dessert*

## Soups

*(Choose 1)*

Gazpacho

Carrot-Ginger

Tortilla

## Appetizers

*(Choose 1. Additional \$10.00 per guest.)*

Seasonal Risotto with Parmesan Cheese

Texas Tomato Caprese Salad

Trout Cakes with Lemon-Herb Frisée Salad and White Wine Butter Sauce

## Main Courses

*(Choose 1)*

Pan-Seared Salmon with a Local Vegetable Stir

Braised Short Ribs with Creamed Corn, Grits, Crispy Shallots, and Whole Grain Mustards-Beef-Jus

Beef Tenderloin served au Poivre with Whipped Potato Butter

## Dessert

*(Choose 1)*

Vanilla Bean-Buttermilk Panna Cotta with Bourbon-Marinaded Summer Berries

Texas Strawberry and Meyer Lemon Crepes



# Hors D'Oeuvres Menu

*Choose From:*

**LIGHT** 3 pieces per guest

**MEDIUM** 6 pieces per guest

**HEAVY** 9 pieces per guest

## Hot Hors D'Oeuvres

Wild Mushroom Arancini

Vegetable Spring Rolls

Seasonal Vegetable Fritters with Mustard Sauce

Catfish Balls with Lemon Aioli and Parsley

## Cold Hors D'Oeuvres

Gougeres with Goat Cheese Mousse

Pickled Shrimp Toasts

Salmon Rilette Lettuce Cups

