

## Welcome to Taverna Winery & Restaurant

Following you will find the Special Event Catering Menus for Taverna Winery & Restaurant. Our menus are designed for maximum flexibility with the full intent of maintaining quality and value for our event guests. Whether a corporate event or a family get together, Taverna Winery & Restaurant is fully prepared to provide a premium custom event for you and your guests.

Included are three options for Plated Menus, a full review of our popular Vineyard "Family Style" Menu dining option and a number of optional plans for wine and beer service. With this variety of options, we truly anticipate being able to satisfy the requirements of any of our special event clients.

Should you have questions or desire a personal meeting with our staff, please contact Dennis Livesay at #281-546-1167, [dennis@tavernawinery.com](mailto:dennis@tavernawinery.com) or Shay Williams at 936-499-3924, [shay@tavernawinery.com](mailto:shay@tavernawinery.com) to arrange for your special event.



## OPTION 1

(Choice of)

Fried Asparagus  
Panko & Parmesan Cheese Encrusted Asparagus with an Herb Tomato Sauce

Taverna's Sun Dried Tomato Basil Bisque

Classic Caesar Salad  
Select Romaine Lettuce in our Exclusive Dressing with Garlic, Anchovies and Parmesan Cheese with Seasoned Croutons

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(Choice of)

Chicken Parmesan  
Baked in a Rich Marinara Sauce with Bow-Tie Pasta

Cedar Planked Salmon  
Remoulade Sauce  
Wild Rice  
Char-grilled Asparagus

Slow Cooked Braised Short Rib  
Merlot Sauce  
Garlic Mashed Potatoes  
Julienee of Vegetables

\*Vegetarian Options Available

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(Choice of)

Apple Almond Tart served with Local Blue Bell Vanilla Ice Cream

Crème Brulee

Flourless Chocolate Cake

**\$29.95++ per person**

(Plated, Minimum of 10 Guests)

Price is subject to 8.25% sales tax & 20% service charge



## OPTION 2

(Choice of)

Grilled Shrimp on Griddle Corn Cakes  
served with Fresh Sage Butter Sauce

Taverna's Sun Dried Tomato Basil Bisque

Taverna Salad  
Baby Spinach, Roasted Hazelnuts, Manchego Cheese,  
Cabernet Poached Pear and Vanilla, Honey and Lime Dressing

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(Choice of)

Chicken Almondine  
With a Orange and Honey Glaze  
Wild Rice  
Char-grilled Asparagus

Lobster Ravioli  
Tossed in a Fresh Sage and Tomato Butter Sauce

Herb Encrusted Smoked Prime Rib  
Au Jus and Horseradish Cream  
Garlic Mashed Potatoes  
Julienne of Vegetables

\*Vegetarian Options Available

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(Choice of)

Apple Almond Tart served with Local Blue Bell Vanilla Ice Cream

Crème Brulee

Chocolate, Orange Cheesecake

**\$33.95++ per person**

(Plated, Minimum 10 Guests)

Price is subject to 8.25% sales tax & 20% service charge



### OPTION 3

(Choice of)

Crab Cakes

Pan Seared Crab Cakes in a Lemon-Caper Butter Sauce

Taverna's Sun Dried Tomato Basil Bisque

Wine Country Salad

Spring, Mixed Greens tossed in a Pear and Walnut Oil Vinaigrette with Candied Walnuts and Gorgonzola Cheese and Seasonal Grapes

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(Choice of)

Stuffed Chicken Breast

With Mushrooms, Spinach, Artichoke Hearts and Capers on a bed of Wild Rice  
Served with a Lemon Butter and Fresh Basil Sauce  
Julienne of Vegetables

Pesto and Panko Encrusted Red Snapper

Topped with Fresh Tomatoes, Basil and Garlic in a Chardonnay Butter Sauce  
Wild Rice  
Julienne of Vegetables

Grilled Filet of Beef

In a Red Wine Demi-Glaze  
Garlic Mashed Potatoes  
Char- Grilled Asparagus

\*Vegetarian Options Available

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(Choice of)

Pecan and Walnut Tart with Local Blue Bell Vanilla Ice Cream

Fourless Chocolate Cake

Orange, Chocolate Cheesecake

**\$36.95++ per person**

(Plated, Minimum 10 Guests)

Price is subject to 8.25% sales tax & 20% service charge



## Vineyard 'Family Style' Dining at Taverna

Taverna now offers to parties of more than ten guests dining with us the option to eat 'family style' - in the best traditions of both Texas and Wine Country social eating. This manner of dining enables guests to sample a variety of dishes and, most importantly, enhances the sense of occasion that brings a large group together around a table.

Groups may order a maximum of three dishes from each list of starters, main courses and desserts. We will, of course, readily accommodate an individual, specific, dietary requirement. Simply decide amongst your party which options you prefer and the dishes will be delivered to the table on platters for you to pass around and divide amongst yourselves. Mashed potatoes and vegetables are included in the price.

While we will try to ensure that all menu options are available, this cannot be guaranteed. Suitable alternatives will always be available or you are welcome to order in advance to make sure that your favorites are here for you.

Prices are **\$28.00++** per person for two courses and **\$32.00++** for three and the options are as follows:

(Vineyard "Family Style" Dining, Minimum 10 Guests)  
Price is subject to 8.25% sales tax & 20% service charge



## Starters

Taverna Salad –  
Baby Spinach, Cabernet Poached Pear, Manchego Cheese  
and Almonds with a Honey, Lime and Vanilla Dressing

Wine Country Salad–  
Spring, Mixed Greens Tossed in a Pear and Walnut Oil Vinaigrette with Candied Walnuts  
and Gorgonzola Cheese and Seasonal Grapes

Taverna's Sun Dried Tomato Basil Bisque

Crab Cakes  
Pan Seared Crab Cakes in a Lemon-Caper Butter Sauce

Fried Asparagus  
Panko and Parmesan Cheese Encrusted Asparagus with an Herb Tomato Sauce

Shrimp, Tomato and Avocado Brushetta  
Served with Fresh Basil and Garlic



## Mains

Slow Cooked Pork Tenderloin  
Served with Sweet Potato Mash in an Orange, Honey and Chipotle Glaze

Slow Cooked Braised Short Rib  
Merlot Sauce

Herb Encrusted Smoked Prime Rib  
Au Jus and Horseradish Cream

Stuffed Chicken Breast  
With Mushrooms, Spinach, Artichoke hearts and Capers on a bed of Wild Rice  
Served with Lemon Butter and Fresh Basil Sauce

Coffee and Chipotle Braised Lamb Shanks

Cedar Planked Salmon  
Fresh herb rubbed Salmon, Baked on a Cedar Plank

Lobster Ravioli  
Tossed in a Fresh Sage and Tomato Butter Sauce

\*Vegetarian Options Available



## **Desserts**

Orange Chocolate Cheesecake

Flourless Chocolate Cake

Apple Almond Tart served with Local Blue Bell Vanilla Ice Cream

Pecan and Walnut Tart with Local Blue Bell Vanilla Ice Cream



## Wine/Beer Package Options

The following options are intended for those who prefer a fixed price for wine and/or beer service covering a given time period

### *The Cork Package*

\$22.00 per person (3 hr package)  
House Select White Wine  
House Select Red Wine  
Domestic Beer

### *The Reserve Package*

\$26.00 per person (3 hr package)  
Premium Select White Wine  
Premium Select Red Wine  
Premium Select Sparkling Wine  
Domestic and Import Beer

### *The Vintage Package*

\$32.00 per person (3 hr package)  
Sommelier Select White Wines (2 selections)  
Sommelier Select Red Wines (2 selections)  
Premium Select Sparkling Wine  
Domestic and Import Beer

Actual wines served will be selected by Taverna Wine Managers.  
The prices shown are for the wine packages only, and do not include sales tax of 8.25%  
or 20% service charge.

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## Bottle Price Option

Should you desire to purchase specific wines, you may select directly from our inventory at the posted price for use at your event. Any wine may be utilized, based upon availability. However, a minimum of \$22.00 per person plus tax and service will be charged for any special event, regardless of the amount of wine actually consumed. Should the total amount of wine purchased exceed the minimum of \$22.00 per person, you will be billed for the total amount of wine purchased under this option.

Should you desire a product that is not in our inventory, you may be required to purchase a minimum number of bottles. All such special orders must be placed and pre-paid at least 14 days prior to the event date.

This option is best utilized should you desire specific wines, or should you anticipate that your group will clearly exceed the minimum price per person during your event. Applicable sales tax and a 20% service charge will be added to all wines purchased for a special event.

