

# 'TIS THE SEASON

## COWTOWN HOLIDAY MENU

PLEASE CALL FOR RESERVATIONS, 817-350-4106.

### SALAD STATION

#### FRESH GARDEN GREENS, CRISP ROMAINE

Spiced papitas, honey pecans, goat cheese, home-made ancho croutons, corn kernels, shaved carrots, sliced cucumbers, Parmesan-garlic dressing, and honey balsamic dressing

#### COWBOY POTATO SALAD

Bacon, redneck cheddar, green onions, and mustard bouillon vinaigrette

#### WINTER HARVEST SALAD

Miso maple glazed butternut squash, pomegranates, pumpkin seeds, arugula, cranberries and wild rice

#### BABY CAPRESE

Heirloom tomato, baby mozzarella, fresh basil, and balsamic reduction

### CARVING STATION

#### TRADITIONAL ROAST TURKEY

Giblet gravy and cranberry relish

#### SPICE RUBBED SLOW SMOKED BEEF BRISKET

Sweet Guajillo chili barbecue sauce

### ENTRÉES

#### HONEY & CLOVE STUDDER HAM

Warm cinnamon apple relish

OR

#### HERB CRUSTED SALMON

Orange braised fennel

### SIDES

TRADITIONAL SAGE STUFFING

BOURSIN MASHED POTATO

GREEN BEAN CASSEROLE, FRIED ONIONS

FIRE ROASTED ROOT VEGETABLES

### BREAD & ROLLS

#### ROASTED POBLANO CORNBREAD,

#### SISTER ROLLS, PARMESAN LAVOSH

Sweet butter, chili butter

### HOLIDAY TREATS

#### WARM DARK CHOCOLATE & CRANBERRY PUDDING

Marshmallows

#### APPLE PIE IN A JAR

Chantilly cream, cinnamon dust

#### SPICED BERRY CHEESECAKE JAR

Ginger cookie crumble

#### MINI PECAN TARTS

#### PUMPKIN SPICED LATTE TRES LECHES

Nutmeg cream

#### HOLIDAY COOKIES

**\$42++ PER PERSON**

**AVAILABLE IN CAST IRON RESTAURANT**

**MINIMUM OF 25 GUESTS. 21% GRATUITY AND 8.25% TAX WILL BE ADDED TO ALL CHARGES.**

**MENU AVAILABLE FOR EVENTS OCCURRING NOVEMBER 15 THROUGH DECEMBER 31.**