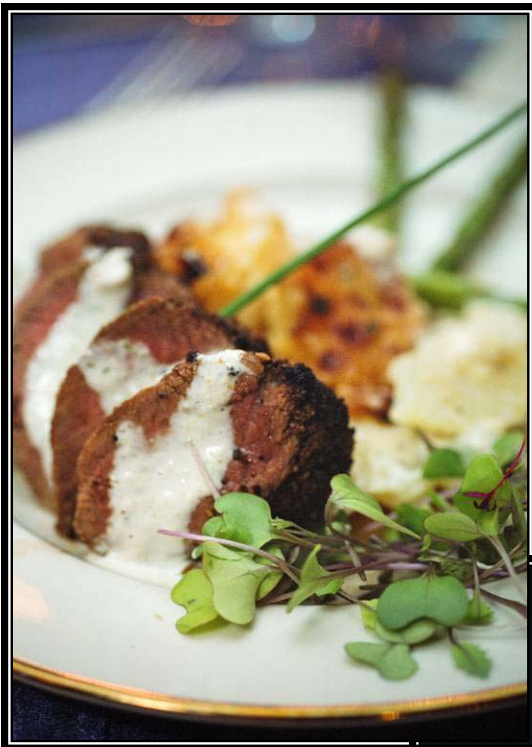




*Nature's Point  
Wedding Celebration Menus & Equipment Packages*



## *Reception Packages*

*These equipment packages are based on a four hour event*

### *Basic Equipment Package*

*includes the following ~*

*Floor length Linens for the following tables ~  
Seating Tables, based on Full Guest Seating with 10 guests per table  
Buffet Tables & Non-alcoholic Beverage Table  
("head table" is not included)  
Clear Acrylic Buffet & Dessert Plates  
Clear Beverage Cups  
Stainless Buffet & Dessert Forks  
Premium Paper Cocktail Napkins  
Our Signature Serving Pieces & Necessities  
Cake Cutting Service  
Set-up & Breakdown*

*\$5.50 per person*

### *Upgraded Equipment Package*

*includes the following ~*

*Linen Design Service  
Floor length Linens for the following tables ~  
Seating Tables, based on Full Guest Seating with 10 guests per table  
Buffet Tables & Non-alcoholic Beverage Table  
("head table" is not included)  
White China Buffet Plates & Dessert Plates  
Silver Buffet Forks, Dinner Knives & Dessert Forks  
Linen Dinner Napkins & Premium Paper Cocktail Napkins  
Our Signature Serving Pieces & Necessities  
Cake Cutting Service  
Additional Service Staff for Attentive Service  
Set-up & Breakdown*

*\$10.95 per person based on 100 – 125 guests*

*\$9.75 per person based on 150 – 200 guests*

*\*15% coordinating fee will be applied to total of catering proposal*

*The following Wedding Menus include staffing based  
on a four hour event*

## *Tuscan Retreat*

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### *Cocktail Buffet*

*Herb & Garlic Roasted Medallions of Beef on Polenta Rounds  
with Rosemary Aioli & Shaved Asparagus Salad*

*Wood Grilled Chicken & Artichoke Skewers  
with Lemon Shallot Sauce*

*Parmesan Risotto Cakes  
Topped With Olive Tapenade*

*Crostini Bar  
offering a Trio of Dips...  
Hummus, Savory Sundried Tomato Cheesecake & Roasted Red Bell Pepper Caponata  
accompanied with Pita & Crostinis*

*\$25.75 per person based on a minimum of 100 guests*

### *Dinner Buffet*

*Wood Smoked Breast of Chicken  
Drizzled with Balsamic Reduction*

*Penne Pasta with Cherry Tomatoes, Roasted Garlic, Fresh Basil, Feta & Olive Oil*

*Roasted Vegetables  
Asparagus, Zucchini, Squash, Tri Peppers, Mushrooms & Red Onions*

*Classic Caesar Salad  
with House made Croutons & Parmesan*

*\$25.75 per person based on a minimum of 100 guests*

## *Mexican Fiesta*

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### *Cocktail Buffet*

*Chicken Salpicon on Cotija Grit Cakes  
A refreshing salad of Pulled Chicken, Avocado, Tomatoes,  
Jalpenos, Red Onion & Cilantro, Marinated in a Citrus Vinaigrette*

*Grilled Tilapia Tacos  
Served With Mini Corn or Flour Tortillas  
with Purple Cabbage, Cilantro Crème Fraiche and Lime Wedges*

*Black Bean Empanadas  
with Cilantro Aioli*

*Savory Green Chile Cheesecake with Sweet Piquillo Pepper Salsa  
Served With White Corn Tostada Chips*

*\$25.75 per person based on a minimum of 100 guests*

### *Dinner Buffet*

*Marinated & Grilled Steak & Chicken Fajitas  
with Peppers & Onions  
Served with Mexican Cheese, Sour Cream, Pico de Gallo, & Flour Tortillas*

*Cilantro Rice*

*Borracho Beans*

*Queso Blanco, Fresh Salsa & Tortilla Chips*

*\$25.75 per person based on a minimum of 100 guests*

### *Optional Addition*

*Quesadilla Bar*

*Smoked Chicken, Roma Tomatoes & Mexican Cheeses*

*Sautéed Mushroom, Onion & Queso Blanco*

*Spinach & Goat Cheese*

*Served with Black Bean Corn Pico, Sour Cream & Fresh Salsa*

***\$4.50 per person***

## *Southern Comfort*

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*Smoked Pork Tenderloin  
with Jezebel & Cheddar-Chive Biscuits*

*Pecan Crusted Breast of Chicken with Honey Dijon Sauce*

*Homemade Mac n' Cheese Bar  
with toppings of Bacon, Sautéed Mushrooms & Chives*

*Rustic "1015" Onion Tart  
A Savory Pastry filled with Caramelized Texas Sweet Onions,  
Gruyère Cheese & Cream, Baked to a Golden Brown*

*Blanched Green Bean & Celery  
Tossed in White Remoulade Dressing*

*\$29.75 per person based on a minimum of 100 guests*

### *Optional Passed Hors d'oeuvres*

*Texas "BLT" Bites  
Fried Green Tomatoes topped with Applewood Smoked Bacon, Micro Arugula & Garlic Mayo*

*Sautéed Shrimp with Parsley Butter  
on Sweet Corn Polenta Cakes With Smoked Tomato Butter*

## *Classic Wedding*

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*Peppered Inside Round of Beef  
Attendant carving tableside  
with Horseradish Cream, Au jus & Silver Dollar Rolls*

*House Smoked & Honey Glazed Smoked Salmon  
with Cucumber Dill Crème Fraiche*

*Scalloped Yukon Gold Potato, Leek & Gruyere Gratin*

*Roasted Asparagus with Olive Oil & Sea Salt*

*Spinach Salad with Strawberries, Chèvre & Champagne Vinaigrette*

*\$33.50 per person based on a minimum of 100 guests*

## *Taste of Texas*

*Marinated & Grilled Flank Steak  
with Chimichurri Sauce*

*Green Chile & Goat Cheese Stuffed Breast of Chicken*

*Black Bean, Corn & Rice Salad  
with Cumin-Lime Vinaigrette*

*Fire Roasted Vegetables*

*Avocado Bar  
Attendant offering Halved & Scored Avocados  
with toppings of Cotija Cheese,  
Mango Salsa, Roasted Poblano Crema & Limes*

*\$31.50 per person based on a minimum of 100 guests*

