



Celebrate the traditions of the holiday season in a warm environment with Colonial's wondrous décor, signature service, remarkable food, and a festive array of spirits, wine and beer. Impress your special guests, employees, colleagues and clients with a cheerful celebration in one of our many private dining venues.





BUTLER PASSED HORS D'OEUVRES

COLD PASSED APPETIZERS MINIMUM 25 \$3.00

Pear & Pistachio | Endive | Whipped Goat Cheese | Turkish Molasses Tahini

Smoked Salmon Mousse | Lavash | Dill | Caperberry

Lemon & Herb Chilled Shrimp Skewer | Whipped Avocado | Cocktail Sauce | Grated Horseradish

HOT PASSED APPETIZERS MINIMUM 25 \$3.50

Seared Pork Belly | Fig Caramel | Toasted Sesame

Brie | Pear | Almond Beggar's Purse

Bacon-Wrapped Scallop | Peppercorn Maple Glaze

STATIONED APPETIZERS

HUMMUS TRIO

Basil Pesto | Sundried Tomato Hummus | White Truffle Mushroom | Pita Chips 7

MARKET VEGETABLE DISPLAY

Fresh Vegetable Crudité | Grilled & Pickled Vegetables | Roasted Red Pepper and Sage Dip 7

BAKED BRIE EN CROUTE DISPLAY

Bourbon Apple Butter | Citrus Cranberry Relish | Roasted Nuts 9





PLATED DINNERS

SOUPS

Creamy Potato Leek | Bacon Lardons | Crème Fraiche | Chive Flowers 8

Apple | Brie | Fried Sage | Candied Texas Pecans 8

Seafood Bisque | Sherry | Lobster Morsels 12

SALADS

POACHED PEAR AND CRANBERRY

Citrus and Sage Poached Pears | Local Greens | Texas Pecans | Black Pepper Chevre

Cranberry Vinaigrette 10

SPINACH AND GORGONZOLA

Baby Spinach | Sliced Mushrooms | Hard-Boiled Eggs | Bacon | Gorgonzola Dulce Cheese

Toasted Almonds | Crispy Shallots | White Balsamic Vinaigrette 10

WINTER CAESAR

Crisp Romaine | Radicchio | Roasted Acorn Squash | Toasted Walnuts | Dried Cranberries

Brioche Croutons | Creamy Caesar Dressing 10





PLATED ENTREES

HERB ROASTED AIRLINE CHICKEN BREAST

Wheat Berry Risotto | Roasted Butternut Squash | Tuscan Kale | Sage Cream Sauce 32

SAUSAGE AND CORNBREAD STUFFED CORNISH HEN

Rosemary Roasted Potatoes | Braised Collard Greens | Maple Jus 32

PECAN CRUSTED SALMON

Sweet Potato Soufflé | Roasted Broccoli | Agave Dijon Cream Sauce 35

BRAISED BEEF SHORT RIBS

Truffle Portabella Mushroom Tortellini | Roasted Baby Carrots | Red Wine Jus 40

GRILLED BEEF TENDERLOIN

Au Gratin Potato | Roasted Baby Carrots | Brandy Peppercorn Sauce | 6 oz. 48

SURF & TURF

Grilled 6 oz. Filet Mignon | Three Jumbo Shrimp | Boursin Whipped Mashed Potatoes | Roasted Brussels Sprouts | Cipolilini Onions | Pancetta | Bordelaise Sauce | Cajun Saffron Cream 52

MIXED GRILL

Grilled 5 oz. Filet Mignon | Chicken Marsala | Shrimp Francese | Asparagus Wrapped In Carrot Twice Baked Potato | Red Thyme Jus | Meyer Lemon Jam 58

All Entrees are served with Dinner Rolls, Butter, Iced Tea, Water and Lavazza Coffee

Prices shown do not include 22% Service Charge or 8.25% Sales Tax





DESSERTS

Pumpkin Roll | Coffee Caramel Cream 8

Eggnog Crème Brulee | Vanilla | Nutmeg | Bourbon Candied Cranberries | Spiced Cookie 8

Peppermint Ice Cream Tower | Oreo Crust | Meringue Topping | Chocolate Sauce | Raspberry Coulis 10

Chocolate Bourbon Pecan Pie | Caramel Sauce | Chantilly Cream 10

Cranberry White Chocolate Bread Pudding | Rum Crème Anglaise 8





HOLIDAY BUFFETS

MERRIMENT \$40 MINIMUM OF 25 GUESTS

Waldorf Apple Salad
Slow Roasted Turkey Breast | Sage Gravy | Orange Cranberry Sauce
TX Bourbon & Cherry Glazed Ham
Cornbread Stuffing
Boursin Mashed Potatoes
Green Bean Casserole
Assorted Dinner Rolls & Butter
Snickerdoodle Cookies
Vanilla and Chocolate Holiday Cupcakes

FESTIVITY \$50 MINIMUM OF 25 GUESTS

Spinach and Pear Salad
Harvest Caesar Salad
Butternut Squash Soup
Prosciutto Wrapped Chicken Breast | Sage-Cider Sauce
Red Wine Braised Brisket | Grilled Onions | Au Jus | Horseradish Cream
Boursin Mashed Potatoes
Wild Rice, Orzo & Cranberry Pilaf
Glazed Baby Carrots & Golden Beets
Yeast Dinner Rolls, Cornbread Muffins & Butter
White Chocolate Cranberry Mini Bundt Cakes
Pumpkin Roll & Snickerdoodle Cookies

All Entrees are served with Dinner Rolls, Butter, Iced Tea, Water and Lavazza Coffee

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HOLIDAY BUFFETS

BLITZEN \$60 MINIMUM OF 30 GUESTS

Garland Greens Salad
Assorted Seasonal Fruit & Berry Martinis
Cider Braised Pork Shoulder | Oven Roasted Apples | Brandy Cream Sauce
Herb Roasted Airline Chicken Breast | Maple & Mustard Thyme Jus
Herb & Mustard Crusted Strip Loin | Au Jus | Creamy Horseradish
Boursin Mashed Potatoes
Baked Cavatappi & Cheese
Sautéed Green Bean Almandine
Yeast Dinner Rolls | Cornbread Muffins | Butter
Mini Eggnog Crème Brulee | Chocolate Bourbon Pecan Tartlets | Peppermint Icebox Cake

RUDOLPH \$70 MINIMUM OF 30 GUESTS

Garland Greens Salad | Cherry Tomatoes | Cucumbers | Red Onions |
Carrots | Croutons | Ranch | White Balsamic Vinaigrette
Baked Brie en Croute | Bourbon Apple Butter | Citrus Cranberry Relish | Roasted Nuts
St. Nick Spinach Salad | Radicchio | Frisee | Feta Cheese | Toasted Almonds |
Dried Apricots | Dried Cherries | Lemon Honey Dressing
Chef Carved Prime Rib | Au Jus | Creamy Horseradish
Cranberry Almond Chicken | Champagne Beurre Blanc
Boursin Crusted Salmon | Red Pepper Sauce
Au Gratin Potatoes | Cornbread Stuffing | Green Bean Casserole
Cinnamon Roasted Squash | Smoked Honey | Toasted Pecans
Assorted Dinner Rolls & Butter
Chocolate Yule Log | Snickerdoodle Cookies | Chocolate Pecan Tartlets | Pumpkin Roll

