

The Adolphus - Sample Wedding Dinner

Reception

Butler Passed Hors d'oeuvres

Seared Roulade of Beef filled with Caramelized Onions and Chipotle Crème Fraiche

Baked Potato Mousse with Bacon, Cheddar Cheese and Chives

Lobster and Spicy Gazpacho Shooter

Adolphus Wines and Champagne

Wedding Cake Martini

Dinner

Amuse Bouche

The term is French, literally translated to "mouth amuser", it is a tiny bite-sized morsel traditionally served before the first course of a meal. Our Amuse Bouche is created by the Award Winning French Room Culinary Team

Appetizer

The Adolphus Crab Cake, Tomato Jam, Lobster- Lemongrass Sauce

Salad

Poached Pear with Field Greens, Gorgonzola Cheese, Candied Pecans and Lemon Dressing

Entree

Poached Rosemary and Red Wine Fillet of Beef, Roasted Beets, Merlot Demi

Paired with

Cedar Plank Salmon, Sake Glaze

Caramelized Shallot Mashed Potato

Seasonal Vegetables

Freshly Baked Breads and Butter

Pre-Dessert

Just as the Amuse Bouche it is a mini dessert created by the Award Winning French Room that is served prior to your Wedding Cake

Wedding Cake

Beautiful. Sophisticated. Delicious.

We believe the perfect cake is collaboration between client and designer. We are excited to learn more about your wedding and help you create the cake you've always imagined

Late Night Menu

Assorted Mini Sliders with Parmesan Fries

Mini Root Beer Floats

Adolphus Sample Wedding Reception

Butler Passed Hors d'oeuvres

Adolphus Crab Cake, Tomato Jam, Lobster- Lemongrass Sauce
Crisp Shiitake Mushroom, Lemongrass Broth served on a Pipette
Miniature Beef Wellington served with Truffle Béarnaise Sauce

Salad Station

Individually served in a Square Glass
Layered Cobb Salad
Layered Asian Chicken Salad
Layered Crab Salad
Layered Caesar Salad

Small Plate Station

Seared Sea Bass, Crispy Leeks, Preserved Lemon and Herb Polenta Terrine
Creamy Tomato and Basil Sauce

House Cured Bresaola, Shaved Fennel and Watercress Salad
Lemon Oregano Vinaigrette

Beef Medallions, Forest Mushroom and Smoked Cheddar Polenta
Port Wine Demi

Gulf Coast Shrimp Cake, Salsify Salad
Whole Grain Mustard Sauce

Texas Short Rib Station

All Day Buttery Boneless Short Ribs
Hickory Smoked Mashed Potatoes
Southwest Mango Slaw

Wedding Cake

Beautiful. Sophisticated. Delicious.

We believe the perfect cake is collaboration between client and designer. We are excited to learn more about your wedding and help you create the cake you've always imagined

Late Night Menu

Assorted Mini Sliders with Parmesan Fries
Mini Root Beer Floats