

Celebrate
COWTOWN UNPLUGGED

STAR PACKAGE VIP DINNER
SEPTEMBER 1, 2024

**LOCAL ARTISANAL CHEESE &
CHARCUTERIE**

**Fig Jam • Quince and Peach Marmalade •
Rosemary Nuts • Honey Toasted Pecans •
Melba Toast • Artisan Crackers**

ANTIPASTO

Raw, Grilled and Marinated Vegetables:

Asparagus • Baby Peppers • Patty Pan Squash •
Carnival Cauliflower • Romanesco • Pickled Heirloom
Baby Carrots • Celery • Grilled Romaine Artichokes •
Cornichons • Balsamic Cipollini Onions

Tangerine Stuffed Queen Olives • Wholegrain Mustard
• Caperberries • Roasted Marble Potatoes on stick

Harissa Pinenut Hummus • Italian Tomato Salsa •
Garlic and Herb Queso Dip

PETITE SALAD

Cowtown Summer Greens

Belgian Red Endive and Frisse • Blood Orange •
Roasted Beets • Candied Quinoa • Queso Fresco •
Pomegranate Molasses

Chef's Wedge Salad

Baby Bibb and Arugula • Crumbled Blue Cheese •
Watermelon Radish • Pickled Onions • Bacon Bits •
Grilled Corn

Citrus Vinaigrette • TX Honey Balsamic • Green
Goddess Ranch

MINI PLATES

Cherry BBQ Braised Beef Bone in Short Rib
Smoked Cheddar Macaroni and Cheese • Roasted
Caulilini • Bourbon Sage BBQ Sauce

Honey Glazed Pork Belly

Confit Garlic and Parmesan Grits • Fried Pickle Spears
• Horseradish Chimichurri

Texas Spice Sous Vide Chicken

Southern Buttermilk Biscuits • Chipotle Beurre Blanc
• Caramelized Brussels Sprouts • Tobacco Onions

SWEET TREATS DISPLAY

Assorted Bon Bons and Bacon Fudge Bites

Dr Pepper Brownie Bites

Pistachio and Blood Orange Éclairs

**Lemon Cupcakes with Lavender Honey
Buttercream**

**Mango and Vanilla Bean Cheesecake
Verrines**

**Deconstructed Strawberry and Rhubarb
Pies**

Mini Cowboy Cookies