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## TREATY HOUSE PRIVATE EVENTS MENU

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### HORS D'OEUVRES

PASSED, CHOICE OF 2

- Gulf blue crab fingers and shrimp cocktail with sauce remoulade
- House-made pork boudin balls with Tabasco blue cheese sauce
- Chicken-fried Bandera quail breast “poppers” with lingonberry brown gravy

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### MAIN COURSE

BUFFET STYLE

- Tossed mixed green salad with pear tomatoes and cucumbers with charred scallion ranch dressing or aged balsamic vinaigrette
- Grilled pepper crusted Angus beef tenderloin with au jus and horseradish cream sauce
- Lobster mac-n-cheese, caramelized Brussels sprouts, and spinach au gratin.

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### DESSERT

BUFFET STYLE

- Valrhona chocolate dipped strawberries
- Fredericksburg peach cobbler with Blue Bell vanilla ice cream