

Don Strange Signature Butler Passed Hors D'oeuvres

*All selection passed to your guests immediately following ceremony  
by uniformed Don Strange personnel*

**Duck Purses**

Roasted duck in a phyllo pastry pouch tied with a strip of leek

**Snow Peas**

Delicate Snow Pea pods  
Stuffed with Italian mascarpone cream cheese and fresh herbs

**Petit Artichoke Heart Stuffed with Crab Meat**

Created with fresh chives & herbed cheese

Don Strange Signature Food Stations  
*Utilizing 10" plates at each station*

**Mesquite Grilled Quail**

Fresh Quail Halves  
completely without bones  
grilled to perfection over mesquite coals  
- *dueted with* -

**Small Hill Country Lamb Chops (One per Guest)**

Roasted and carved, served with mango chutney  
- *dueted with* -

**Grilled Seasonal Vegetables**

Fresh seasonal vegetables including roasted new potatoes,  
brushed with olive oil, roasted, and served hot  
served with chilled red pepper cream sauce

**Mesquite Grilled Hot Beef Tenderloin**

Texas' Finest Cut of Beef  
served with jalapeño béarnaise sauce  
sliced and served to your guests by uniformed Don Strange personnel  
presented with **Homemade Parker House Rolls**  
- *dueted with* -

**Fried Green Tomatoes**

Green tomatoes battered in corn meal, flour, milk, egg and fresh seasonings created  
fresh in front of your guests a la minute, served with a spicy relish and crème fraiche  
*created and served hot for your guests by uniformed Don Strange personnel*

**Shrimp on Ice**

Tender Gulf Shrimp  
boiled to a rosy hue and served over ice  
served chilled with red cocktail sauce and remoulade sauce  
Client to provide display "mountain"  
~ *dueted with* ~

**Asparagus Vinaigrette**

Tender young asparagus marinated in aged balsamic vinaigrette,

with chilled sautéed gourmet mushrooms, grilled red & yellow bell peppers

**Sautéed Oysters Ernie**

Fresh oysters dredged in seasoned flour, lightly sautéed,  
and served with Don's signature Ernie sauce  
- *dueted with* -

**Spinach Salad**

Fresh spinach and bibb lettuce presented in large serving bowl  
with sliced avocados, fresh sliced strawberries, and toasted slivered almonds  
with the guests choice of a raspberry vinaigrette or balsamic vinaigrette dressings  
in presented in small decorative bowls

**Mango, Brie and Avocado Quesadillas**

Sweet mango, with ripe avocado slices and French Brie  
served in a hot whole wheat tortilla and served in wedges  
presented with fresh salsa

*created and served hot for your guests by uniformed Don Strange personnel  
and*

**Mesquite Grilled Chicken Quesadillas**

Tender pieces of mesquite grilled chicken breast  
with Queso Fresco and Monterey jack cheese  
served in a hot flour tortilla cut in wedges

*created and served hot for your guests by uniformed Don Strange personnel  
- dueted with -*

**Maudi's Queso**

Provided by Client at Client's Expense  
Don Strange of Texas will provide chafing dish

**Client Provides Wedding Cake(s)**

**Regular & Decaffeinated Coffee**

presented with cream, sugar & sweetener

Possible Ad-ons

**Avocado Halves**

A Don Strange tradition of filling half of a creamy ripened avocado with your choice of  
Roquefort cheese, Aged Balsamic Vinegar, Green Goddess Dressing, French Dressing,  
Crème Fraiche, Shrimp Ceviche, Bacon Bits, Habanero Salsa, and Caviar

**Steak Diane**

Choice Beef Tenderloin  
grilled over mesquite until just rare  
sautéed for each guest in sweet cream butter  
finished with a dramatic fiery display utilizing red wine and flaming rum  
served with jalapeño béarnaise sauce  
presented with **Homemade Parker House Rolls**