



Catered Cuisine

“No Party Too Small!”



Salads

Covey House Salad *spring mix, cayenne candied almonds, kiwi-pomegranate vinaigrette, spicy goat cheese toast*

Gorgonzola Pear Salad *baby greens, Gorgonzola cheese, sun-dried cranberries, blush wine vinaigrette*

Covey Caesar *romaine lettuce, tortilla chips, parmesan crisps, Caesar dressing*

Wedge Salad *iceberg lettuce, vine ripe tomatoes, apple wood smoked bacon, Gorgonzola blue cheese dressing*

Appetizers

Panko Fried Crab Cakes *served with Asian slaw*

Trio of Dips *fire roasted tequila salsa, Texas Wheat beer poblano queso, guacamole*

Texas Game Lettuce Wraps *smoked duck, quail, venison, cabbage, peppers, lettuce cups*

Pheasant Quesadillas *Gorgonzola cheese, caramelized onions, pico de gallo, guacamole*

Quail Legs *stuffed with jalapeno, bacon wrapped, spicy glaze*

Hot Spinach & Artichoke Dip *pesto parmesan flatbread*

Chipotle Honey Hot Wings *celery & carrot sticks, ranch or blue cheese dressing*

Hawaiian Roasted Pig roasted pig marinated with dark rum, soy, and pineapple juice served with Hawaiian sweet bread and a pineapple aioli on a carving station

Escargot in garlic butter atop a mushroom cap

Duck Spring Rolls stuffed with braised duck, shredded carrot and sprouts, served with plum Hoisin dipping sauce

Pork Pot Stickers with ginger teriyaki dipping sauce

Bacon Wrapped Shrimp succulent jumbo shrimp wrapped in apple wood smoked bacon

Tuna Ceviche grade A ahi tuna marinated with lemon, lime, and tomato juice, with diced red and green bell peppers, jalapeno and cilantro atop toasted French bread

Beef Tenderloin Carpaccio prime beef tenderloin sliced paper thin and served atop toast points with a red bell pepper aioli

Honey Smoked Salmon with lump caviar served atop Hawaiian bread with a honey aioli

Shrimp Cocktail jumbo shrimp boiled and served with a vodka cocktail sauce

Salmon Nachos smoked salmon served atop blue corn tortilla chips with spiced goat cheese

Rattle Snake Empanadas braised rattle snake, caramelized onions and Gorgonzola blue cheese stuffed in a light pastry

Kangaroo Toast Point pan seared kangaroo served atop toast points and topped with boysenberry demi glaze

Cheese Tray assorted imported and domestic cheeses

Fruit Tray assorted fresh seasonal fruits and berries

All pricing is per person and is subject to 20% service charge and current sales tax



Entrees and Specialties

Seafood

Pan Seared Salmon with white wine dill beurre blanc, traditional rice pilaf and sautéed spinach

Pecan Crusted Rainbow Trout with piccata sauce, fall mashed potatoes and bacon wrapped asparagus

Seared Sea Bass with spicy orange ginger sauce, wasabi mashed potatoes and sautéed baby squash

Grilled Halibut with a pineapple glaze and mango chutney, lobster mashed potatoes and French green beans

Broiled Lobster Tail with roasted garlic mashed potatoes and sautéed summer vegetables

Teriyaki Glazed Grilled Salmon roasted potatoes and sautéed Asian vegetables

Blackened Halibut Tacos jalapeno coleslaw, black bean chutney and roasted red bell pepper remoulade

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Poultry

Pheasant Tamales *braised pheasant, fontina & Gouda cheeses, chipotle sour cream sauce*

Pistachio Crusted Chicken *with Anaheim pepper béchamel, chipotle mashed potatoes and roasted corn*

Chicken Marsala *with buttered angel hair pasta and roasted eggplant*

Stuffed Chicken *stuffed with sun-dried tomatoes and spinach parmesan, served with béchamel sauce, baby sunburst squash and caramelized shallot mashed potatoes*

Southwestern Chicken Stuffed Avocado *topped with pulled chicken, mozzarella, peppers, southwestern style beurre blanc, refried black beans and rice*

Rotisserie Duck *sun dried tomato rice pilaf and honey roasted tri-colored baby carrots*

Slow Roasted Chicken *with Texas Wheat beer gravy, green beans almandine and caramelized onion mashed potatoes*

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Meats

The Covey Filet 8 oz. filet of Black Angus beef or buffalo, caramelized onion mashed potatoes, sautéed asparagus, red wine demi-glace reduction or Stilton blue cheese sauce

Stuffed Pork Loin stuffed with apricots, dried cherries and walnuts in Chambord sauce, roasted acorn squash, steamed baby spinach

Double Bone In Pork Chop brandy apple chutney, roasted garlic sweet potato timbale, green beans almandine

Rib Eye Steak 10 oz. prime Black Angus beef or buffalo rib eye, fried onion strings, mashed potatoes, sautéed asparagus

Grilled Beef Tenderloin with blackberry demi glace, mashed sweet potatoes and sautéed baby spinach

Herb Crusted Lamb Chops with mint demi glace, braised red Swiss chard and smoked cheddar mashed potatoes

Wild Game Chili Relleno stuffed poblano pepper filled with buffalo, elk, and venison, Gouda béchamel sauce, cheddar grits, sautéed pepper medley

The Covey's Chicken Fried Steak fried okra, mashed potatoes, white gravy

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Homemade Desserts

Traditional Crème Brule

Raspberry Crème Brule

Pumpkin Cheese Cake

Mango Raspberry New York Style Cheese Cake

Chocolate Peanut Butter Pecan Pie

Key West Key Lime Pie

White Chocolate Blueberry Brandy Bread Pudding

Classic Chocolate Mousse Topped with Fresh Berries

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