**Fall 2022**

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# HEADLINERS

## BANQUET DINNER MENU

## FIRST-COURSE

***Plated First-Course Appetizer***

jumbo lump crab cake, rémoulade sauce 10.50

two blinis, smoked salmon & dill crème fraîche 6.75

smoked quail breast on risotto cake,
grilled jalapeño-onion beurre blanc 17.00 (gf)

four bacon-wrapped shrimp, maple chili glaze 14.00 (gf)

three pan seared sea scallops,
sundried tomato coulis, basil oil 23.00 (gf)

*Soup or Salad Accompaniment*

silver dollar parmesan lace crisp, 2 pieces 3.15 (gf)

everything bagel spiced parmesan crisp, 2 pieces 3.15 (gf)

cheddar cheese wafer 1.85 each

grilled jumbo shrimp 4.45 each (gf)

bite-sized crab cake, rémoulade sauce 4.75 each

***Soup***

traditional louisiana chicken and sausage gumbo

tomato basil bisque en croûte

roasted corn chowder, chili oil (gf)

broccoli cheese (gf)

lobster bisque en croûte, lobster meat,
leeks, grape tomatoes

roasted corn bisque, crab beignets, basil aioli (gf)

french onion soup, croutons,
provolone cheese, parmesan cheese

shiner bock cheese soup, pretzel bread croutons

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## BANQUET DINNER MENU

### FIRST-COURSE SALAD

Headliners house salad; mixed field greens, boston lettuce, pistachios, fresh pear slices, belle blanche cheese, champagne vinaigrette (gf)

Headliners chopped “wedge” salad; green goddess dressing, chopped romaine lettuce, crispy bacon, grape tomatoes (gf)

sunshine salad; mixed field greens, butter lettuce, grapefruit sections, avocado slices, toasted almonds, citrus parmesan dressing (gf)

traditional caesar salad; romaine lettuce, parmesan cheese, croutons (replace croutons with everything bagel spiced parmesan crisps for a gluten free option)

kale & walnut salad; fresh pear, dried cranberries, bleu cheese crumbles, citrus vinaigrette (gf)

mediterranean salad; baby mixed greens, kalamata olives, crumbled feta cheese, grape tomatoes, cucumber, red pickled onion, grilled pita bread, lemon oregano vinaigrette

baby green salad; pickled watermelon, roasted beets, bleu cheese, mint citrus vinaigrette (gf)

warm spinach salad; endive, shiitake mushrooms, pecans, warm bacon vinaigrette, goat cheese crostini

baby spinach salad; candied pecans, feta cheese, sliced strawberries, citrus vinaigrette (gf)

bibb & fennel salad; pistachio crusted goat cheese, granny smith apples, dried cranberries, fresh blueberries, white balsamic vinaigrette (gf)

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## BANQUET DINNER MENU

### BEEF

Headliners famous Governor Shivers chicken-fried steak; USDA choice tenderloin, cream gravy 55.95

eight-ounce usda prime grass-fed beef tenderloin, grilled tomato béarnaise (gf) MP

charbroiled new york strip; roasted cipollini onions, sautéed mushrooms, brandy peppercorn sauce (gf) 60.85

### *tenderloin specialties*

*beef tenderloin entrée prices below are for six-ounce USDA choice steaks upgrade to eight-ounce or ten-ounce, USDA prime, grass fed (MP)*

seared or smoked beef tenderloin filet (gf) 56.15

open-faced beef wellington 58.75
beef tenderloin filet, prosciutto, mushrooms, caramelized shallots, brandy demi-glace

crescent city beef tenderloin filet 62.60
creamed spinach, potatoes pontalba, tasso ham, fried oysters, béarnaise sauce
without oysters (gf) 58.45

beef tenderloin oscar 60.75
king crab topping, asparagus spears, béarnaise sauce (gf)

pepper-crusted beef tenderloin 57.00
portobello mushroom ragout, oven-dried tomatoes, cabernet shallot reduction (gf)

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# HEADLINERS

## BANQUET DINNER MENU

## DUETS

***Beef Tenderloin Duets:***

*seared or smoked six-ounce USDA choice beef tenderloin filet with one of the following:*

chicken breast (choose preparation from poultry section) 70.15

grilled semi-boneless quail, dr pepper jalapeño glaze (gf) 71.15

semi-boneless quail stuffed with cornbread sausage dressing, topped with creamy tomatillo sauce 71.15

grilled semi-boneless quail, grilled onion & jalapeño compound butter (gf) 71.15

four skewered bacon-wrapped quail bites (gf) 71.15

maple-seared salmon, honey thyme beurre blanc 74.20

three jumbo fried shrimp 74.20

three jumbo shrimp scampi (gf) 77.25

crab cake, cognac lobster cream 77.25

seabass, chardonnay herb-lemon sauce (gf) 78.25

six-ounce broiled lobster tail (gf) 99.65

***Additional Duets:***

bacon-wrapped filet, shallot bordelaise and pan-seared halibut, lemon saffron cream, grape tomato chutney 78.25 (gf)

chicken breast (choose preparation from poultry section) and shrimp scampi 60.25

miso-marinated chicken and lemongrass shrimp, ponzu sauce 60.25 (gf)

shrimp & grits and beef short ribs, red wine demi-glace 63.75 (gf)

*choice of sauces & compound butters (add 3.90):*

hollandaise (gf)
béarnaise (gf)
gorgonzola butter (gf)
roasted shallot cabernet (gf)
cognac cream (gf)
bordelaise (gf)
bourbon bacon jam (gf)
bone marrow butter (gf)
roasted jalapeño butter (gf)
wild mushroom ragout (gf)

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# HEADLINERS

## BANQUET DINNER MENU

### BEEF

***Boneless Beef Short Rib:***
braised, mushroom ragoût (gf) 39.15

braised, red wine demi-glace (gf) 39.15

smoked, dr. pepper jalapeño glaze (gf) 39.15

braised, port wine sauce 39.15

***Veal:***
mediterranean veal scaloppini, sun-dried tomatoes, kalamata olives, capers, white wine butter sauce 44.30

veal romano, pan-fried veal cutlets, marinated feta cheese, sautéed grape tomatoes, basil 46.35

veal milanese scallopini, gulf shrimp, blackening spices, lemon juice, white wine and veal stock 52.55

six-ounce grilled veal tenderloin, creamed smoked mushroom ragoût (gf) 58.75

### SEAFOOD

***Salmon:***
pesto salmon, sea scallops, lemon beurre blanc (gf) 55.65

marinated grilled atlantic salmon, roasted jalapeño & grilled tomato aioli (gf) 50.50

maple-seared salmon, apricot ginger thyme glaze 50.50 (gf)

***Sea Bass:***
pan-seared sea bass, avocado-orange relish (gf) 68.00

sautéed sea bass meunière 68.00

basil-crusted sea bass, citrus beurre blanc 68.00

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# HEADLINERS

## BANQUET DINNER MENU

### SEAFOOD

***Black Drum***
blackened drum, creole butter (gf) 46.35

***Gulf Red Fish***
red fish pontchartrain, crab, shrimp,
brown butter topping (gf) 47.00

***Red Snapper (seasonal)***
roasted red snapper, seared tomatoes & leeks (gf) 44.30

blackened red snapper, lemon garlic butter (gf) 44.30

***Cod***
sautéed cod, roasted sweet pepper sofrito 38.15

grilled cod, sweet basil beurre blanc (gf) 38.15

pan-seared cod, sundried tomato,
hatch green chili lime butter 38.15

***Shrimp***
charbroiled shrimp, lemongrass steamed rice,
thai chili lemon beurre blanc 37.00

charleston-style shrimp and grits with andouille sausage 37.00

### CHICKEN

monterey chicken, blackened chicken breast,
grilled tomato, onion & avocado-citrus chipotle tequila sauce 39.15

three cheese & smoked ham stuffed chicken breast,
mustard-artichoke sauce 39.15

tuscany breast of chicken, pistachio herb goat cheese,
red wine demi-glace 38.15

creamy artichoke, bleu cheese and mild jalapeño
stuffed chicken breast, tomato beurre blanc 39.15

grilled chicken breast, pesto, tomato, bacon, mozzarella 38.15

parmesan-crusted chicken breast,
tomato basil beurre blanc 38.15

charbroiled caribbean jerk chicken breast,
roasted sweet potato, thai chili coconut pineapple sauce 39.15

toasted almond chicken breast,
apricot chardonnay cream sauce 39.15

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## BANQUET DINNER MENU

### PORK

herb-crusted grilled pork tenderloin, roasted shallots, cremini mushrooms (gf) 44.30

traditional pork scallopini piccata, capers, lemon butter 44.30

brined breaded boneless pork loin chop, sun-dried tomatoes, prosciutto & sage sauce 39.15

smoked brined boneless pork loin chop, creamy creole sauce 39.15

### VEGETARIAN

penne pasta & butternut squash, sage brown butter, english peas, roasted sweet peppers & grana padano cheese 34.00

vegan or vegetarian cauliflower steak, shiitake mushrooms, candied baby carrots, roasted red pepper coulis and basil oil 34.00

mushroom potato cake, boursin cheese mornay sauce, roasted grape tomatoes, grilled asparagus, aged balsamic reduction 34.00

creamy parmesan risotto, grilled portobello carpaccio, wilted baby spinach, roasted sweet corn, grape tomatoes, basil aioli 34.00

butternut squash gnocchi, brown butter and sage, sautéed spinach 34.00

spinach and mushroom ricotta cannelloni, roasted roma tomato sauce 34.00

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# HEADLINERS

## BANQUET DINNER MENU

### PLATED TWO-COURSE MENUS

1
house salad

chicken breast, blackened shrimp, tomato-basil citrus cream,
fried capers, individual corn pudding, charred broccolini 40.20

2
maison salad

chicken scallopini piccata, lemon caper beurre blanc,
sweet potato and roasted vegetable hash, sautéed spinach 38.15

3
greek salad

pan-seared chicken breast, caper-sage brown butter,
sautéed grape tomatoes, asparagus,
oregano and roasted garlic fingerling potatoes 38.15

4
avocado & hearts of palm salad,
roasted peppers, lime chipotle vinaigrette

sautéed or pan-seared sea scallops and gulf shrimp,
"paella rice", haricot vert 39.00

5
chipotle caesar salad, crispy tortilla strips,
tomatoes, peppers, black beans

marinated grilled atlantic salmon,
mild roasted jalapeño and grilled tomato aioli, green chili bread pudding,
calabacitas, corn, rajas and chayote squash 50.50

6
pork pot stickers, mirin gyoza sauce
braised boneless beef short ribs

soy gastrique over sticky rice, charred baby bok choy 39.15

7
traditional caesar, sourdough croutons

gulf redfish, seared tomatoes & leeks, saffron risotto,
english peas, sunburst squash 54.00

8
old-school chopped salad, dill buttermilk ranch,
iceberg, eggs, tomatoes, carrots

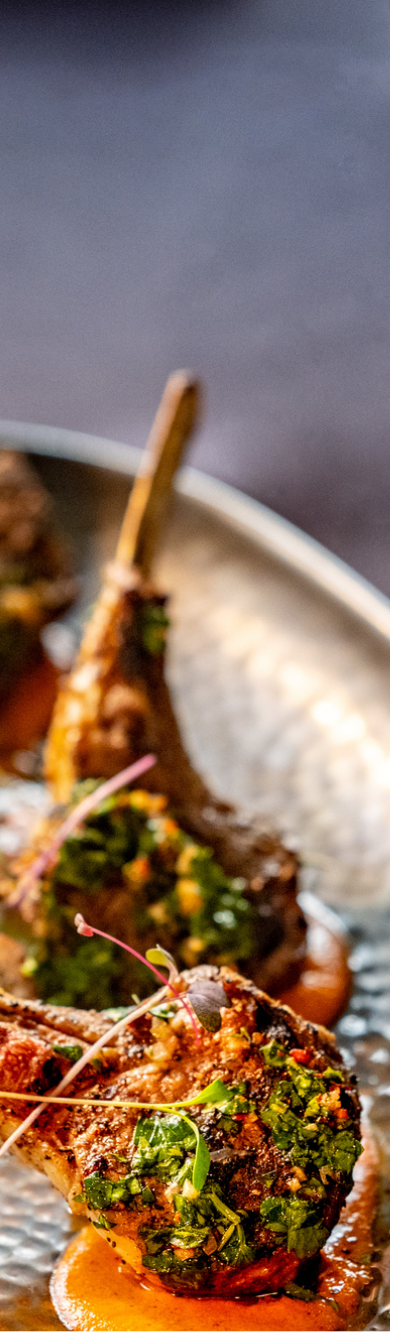
chicken-fried steak, cream gravy,
buttermilk mashed potatoes, harvester beans, tomatoes,
blistered cippolini onions 55.95

9
southern caesar salad, cornbread croutons,
charred cherry tomatoes

blackened drum, crawfish creole beurre blanc,
dirty rice, collard greens 46.35

10
house salad

sea bass meunière, crispy fried leeks,
parmesan potato souffle, asparagus 68.00



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# HEADLINERS

## BANQUET DINNER MENU

### PLATED TWO-COURSE MENUS

11
traditional caesar salad, sourdough croutons

seared cod, sofrito sauce, parmesan risotto,
fried artichoke hearts, asparagus 38.15

12
maison salad

duet of boneless beef short ribs, demi-glace,
horseradish scallion cream
and shrimp & grits, colorful oven roasted vegetable medley 63.75

13
house salad

new york strip, salted bone marrow butter,
sour cream & onion potato souffle, tricolor cauliflower 61.85

14
wedge salad

seared or smoked six-ounce beef tenderloin, grilled onions,
mushrooms, roasted garlic demi-glace,
potatoes dauphinoise, broccolini, charred tomatoes 59.00

15
summer squash gratin

bleu cheese & shiitake mushroom-crusted beef tenderloin filet,
smoked mashed potatoes, shallot cabernet sauce, wilted kale 59.00

16
sunshine salad

duet of seared six-ounce beef tenderloin,
demi-glace and jumbo gulf shrimp,
herb-chipotle lime beurre blanc, polenta cake,
glazed carrots 77.25

17
tomato bisque en croûte

duet of bourbon brown sugar-crusted six-ounce beef tenderloin
and cranberry cornbread stuffed quail,
mild jalapeño dr pepper glaze,
smoked cheese cauliflower au gratin,
garlic-roasted baby carrots 71.15

18
traditional louisiana chicken and sausage gumbo

brined boneless pork loin chop,
southern cornbread dressing, maple-whipped sweet potatoes,
marshmallow crème fraiche, creole mustard demi 39.15

19
southwestern caesar salad with cornbread croutons

toasted cumin honey-glazed pork tenderloin,
southwestern barley risotto, raspberry chipotle sauce 44.30

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# HEADLINERS

## BANQUET DINNER MENU

### BUFFET DINNERS

***1 Tex-Mex 46.00***

-southwestern salad
-deconstructed gazpacho salad, tomatoes, avocados, cucumbers, bell peppers, arugula
-calabacitas gratin (red tomatoes, green zucchinis, yellow squash, sautéed onions, cheese, garlic)
-cilantro lime rice

*pick two of the following:*
(or add $18/person for three entrée options)
-shrimp, poblano, cheese and potato flautas
-smoked brisket enchiladas, white queso
-tortilla crusted catfish, cilantro tomatillo sauce
-chicken mole

***2 Italian 44.00***

-maison salad
-caprese panzanella salad
-charred broccolini, lemon garlic vinaigrette
-garlic bread

*pick two of the following:*
(or add $18/person for three entrée options)
-beef short rib and mushroom cavatappi fried shallots and feta cheese
-gulf shrimp, pesto, gnocchi
-chicken parmesan
-lasagna bolognese
-marinated grilled chicken, pasta alfredo
-parsley buttered pasta, meatballs housemade marinara sauce
-creamy seafood & tortellini pasta

***3 Continental 55.00, + 1 carver***

-cherry, pecan, goat cheese salad, thyme vinaigrette
-colorful roasted vegetable, pasta salad
-trio of cruciferous vegetables: broccoli, cauliflower, purple romanesco
-sautéed butternut squash risotto
-brown butter wild atlantic cod, sofrito
-carved: brined pork loin, sausage stuffing
-warm roasted shallot and shiitake sauce

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## BANQUET DINNER MENU

### BUFFET DINNERS

***4 Southern 61.00, + 1 carver***

-salad of romaine, smoked onion vinaigrette,
sundried tomatoes, crispy shallots
-red and yellow beet salad, arugula, feta,
fig vinaigrette, orange segments
-asparagus, crispy prosciutto crumbles
-parmesan mushroom farro, risotto style
-charleston-style shrimp & grits,
gulf shrimp, andouille sausage
carved: coffee and cocoa nib-rubbed beef tenderloin,
warm port wine demi-glace

***5 Austin 66.00, + 1 carver***

-chopped wedge salad
-grilled artichoke, avocado, shrimp, marinated haricot vert,
red & yellow cherry tomatoes, orange-basil vinaigrette
-buttered asparagus and french carrots
-truffle potato dauphinoise
-salmon, crab and roasted tomatoes,
herbed parmesan crust
carved: smoked prime rib, barbecue beurre blanc,
horseradish cream

***6 Texas 58.00, + 1 carver***

-sunshine salad
-texas slaw, jicama, red peppers, cabbage, carrots,
jalapeños, mustard vinaigrette
-housemade pimento cheese deviled eggs
(maximum 100 ppl)
-green chile mac & cheese
-creamed collard greens with boursin
-tamale-stuffed boneless quail breasts,
grilled onion & mild jalapeño compound butter
carved: brisket, warm barbecue sauce,
-cheddar biscuits

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# HEADLINERS

## BANQUET DINNER MENU

### DESSERTS

*the following dessert selections are 8.00 per person*

pecan ball, hot fudge (gf)

strawberry shortcake (up to 50 guests)

costa rican bread pudding,
warm whiskey sauce, drunken raisins

traditional flan

rich coffee flan, kahlúa, whipped cream, chocolate curl (gf)

interior mexican flan almendra (almond flan) (gf)

mascarpone panna cotta, fresh berries (gf)

***cheesecake:***
chocolate with oreo crust, strawberry, vanilla,
oreo, salted caramel, pumpkin cheesecake

***slice of Headliners pie or cake***
key lime pie, chocolate fudge pie, coconut cream pie,
pecan pie, lemon meringue pie,
chocolate cake, italian cream cake, lemon cake,
red velvet cake, carrot cake,
black forest cake, german chocolate cake,
white cake with raspberry cream cheese icing
*... and many more - ask the events team for options!*

***baked alaska 10.50***
large flaming baked alaska, hot fudge -
(maximum 30 guests)

individual baked alaska

variations include: traditional chocolate cake,
vanilla ice cream & hot fudge sauce

lemon cake, strawberry ice cream & chambord sauce

toffee cake, vanilla ice cream & hazelnut caramel sauce

black forest (cherry filling and chocolate cake)
vanilla ice cream & hot fudge sauce

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## BANQUET DINNER MENU

### DESSERTS

*the following dessert selections are 10.50 per person*

almond semifreddo, almond brittle, pirouette cookie (gf)

pistachio semifreddo, pistachio crumble, whipped cream (gf)

strawberry chocolate mousse cake, chocolate ganache

kahlúa chocolate mousse torte

mexican chocolate ganache torte

rum crème brûlée, strawberries, raspberries (gf)

bananas foster crème brûlée (gf)

individual three-tiered "wedding cake" cheesecakes (maximum 90 guests)

compote of berries (gf)

***individual chocolate cakes covered in chocolate ganache***
cookies & cream filling
chocolate mousse
raspberry mousse
or german chocolate

***elegant dessert trio*** *- choose three*
mini crème brûlée (gf)
chocolate mousse in Belgian chocolate cup(gf)
key lime tartlet
miniature lemon meringue tartlet
mocha mousse in Belgian chocolate cup (gf)
tiramisu
old-fashioned banana pudding
chocolate-dipped Viennese cookie
*(see events team for other options)*