

Hors d'oeuvres

HOT HORS D'OEUVRES

(priced per piece)

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|------------------------------------------------|--------|
| Crab Cake With Whole Grain Mustard Aioli | \$3.75 |
| Spinach Stuffed Mushrooms..... | \$3.00 |
| Teriyaki Chicken Satay..... | \$3.25 |
| Bacon Wrapped Scallops..... | \$3.75 |
| Mini Beef Wellington | \$3.25 |

COLD HORS D'OEUVRES

(priced per piece)

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|-------------------------------------------------------------------|--------|
| Chilled Shrimp Skewer With Charred Tomato Cocktail Sauce | \$3.75 |
| Avocado Toast With Cilantro Chicken | \$3.00 |
| Herb-Roasted Lamb Crostini With Fig Jam..... | \$3.25 |
| Crispy Pita With Hummus And Pickled Peppers.. | \$3.00 |
| Smoked Salmon-Jalapeño Roulade With Pickled Cucumber..... | \$3.75 |

ACTION STATIONS

\$100 attendant fee

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|---------------------------------------------------------------------------------------------------------------------------------|-----------------|
| Taco Station: Soft Flour Tortillas Filled With Your Choice Of One: Braised Beef, Chicken Or Pork And Assorted Salsa | \$22 per person |
| Each Additional Protein..... | \$6 per person |
| Pasta Station: Menu TBD | \$20 per person |

Carving Station (serves 25 people)

- Herb Roasted Tenderloin With Whole
Grain Mustard..... \$275
- Rack Of Lamb With Mint Jelly Or
Horseradish Cream..... \$300
- Roasted Pork Loin With House Bbq Sauce..... \$225
- Turkey Breast With Ginger-Cranberry Sauce.. \$200



The Sanford House



A World Class Experience



The Sanford House

506 North Center Street • Arlington, Texas 76011

817-861-2129

www.thesanfordhouse.com

restaurant **506**
at The Sanford House

Breakfast Buffet

CONTINENTAL

(\$22 per person)

Assorted Mini Croissants, Danishes And Muffins
Sliced Seasonal Fruit Platter
Assorted Yogurts And Granola
Bagels With Whipped Cream Cheese

SOUTHERN BREAKFAST

(\$26 per person)

Grits With Butter, Brown Sugar And Cheddar Cheese
Biscuits And Sausage Gravy
Smoked Bacon And Sausage
Scrambled Eggs
Steak Hash
Herb Roasted Breakfast Potatoes

CLASSIC AMERICAN

(\$24 per person)

Assorted Mini Croissants, Danishes And Muffins
Sliced Seasonal Fruit Platter
Smoked Bacon And Sausage
Scrambled Eggs
Herb Roasted Breakfast Potatoes

HEALTHY START

(\$26 per person)

Yogurt-Berry Parfait
Chicken Apple Sausage
Egg White Frittata With Wilted Spinach
Asparagus-Roasted Pepper Scramble
Multi-Grain Pancakes With Maple Syrup

ADD ON OPTIONS

Vanilla French Toast..... \$5 per person
Breakfast Tacos: Potato And Egg Or
Bacon And Egg (by the dozen) \$36 per dozen
Assorted Bagels..... \$4 per person
Buttermilk Pancakes..... \$5 per person

Buffet Menus

THE SOUTHWESTERN

(\$48 per person)

Southwestern Caesar Salad With Chipotle Dressing
Jicama, Corn And Black Bean Salad
Tortilla Chips And Salsa
Sour Cream, Cheddar Cheese And Pico De Gallo
Spanish Rice
Roasted Onions And Peppers Rajas
Cilantro Marinated Chicken
Ancho Rubbed Skirt Steak
Tres Leches Cake

THE AMERICAN

(\$50 per person)

Garden Salad With Blue Cheese, Bacon, Boiled Egg And
Ranch Dressing
Roasted Garlic Mashed Potato
Glazed Carrots And Haricot Verts
Braised Beef Tips With Herb Jus
Roasted Chicken With Mushroom Cream Sauce
Strawberry Short Cake

MAMA MIA

(\$50 per person)

Chopped Italian Salad
Sautéed Broccoli With Garlic
Roasted Squash, Asparagus And Tomato
Garlic Bread
Salmon Puttanesca
Baked Penne With Italian Sausage, Peppers And Onions
Pasta Primavera
Tiramisu

THE OREGON SPECIAL

(\$45 per person)

Toasted Farro, Celery And Cherry Salad
Curried Garbanzo Salad
Chopped Vegetable Salad
Baked Salmon With Blistered Tomato Relish
Roasted Chicken With Roasted Lemon And Parsley
Seasonal Fruit With Vanilla Whipped Cream

Plated Menus

SOUP OR SALAD

(choice of one)

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|---------------------------------------------------------------------|---------------------------------------|
| Tomato-Basil Soup | Roasted Corn-Shrimp Soup |
| Chicken Tortilla Soup | Sanford House Salad |
| Caesar Salad with Brioche Crouton | Roasted Beet and Goat Cheese Salad |
| Baby Iceberg Salad with Bacon, Blue Cheese and Candied Pecans | |

MAIN COURSE

(choice of one - per person pricing)

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|------------------------------------------------------------|------------------------|
| Roasted Sea Bass with Braised Fennel and Tomatoes | Lunch \$36 Dinner \$52 |
| Tenderloin with Red Wine Reduction | Lunch \$34 Dinner \$50 |
| Roasted Atlantic Salmon with Chive Buerre Blanc | Lunch \$34 Dinner \$50 |
| Pan Seared Scallops with Blistered Tomato Sauce | Lunch \$32 Dinner \$46 |
| Slow Roasted Chicken with Thyme Jus | Lunch \$28 Dinner \$38 |
| Pan Seared Sirloin with Caramelized Onion Jus | Lunch \$34 Dinner \$50 |

DUET

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|----------------------------------------------------------|------------------------|
| Herb Marinated Fillet & Shrimp with Mustard Jus | Lunch \$40 Dinner \$58 |
| Salmon & Chicken with Horseradish Jus | Lunch \$38 Dinner \$54 |

(select ONE starch and ONE vegetable)

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|---------------------------------------|---------------------------|
| Glazed Baby Carrots | Seasonal Vegetable Medley |
| Charred Broccoli | Garlicy-Haricot Verts |
| Roasted Seasonal Squash with Parmesan | |
| Potatoes Puree | Au Gratin Potatoes |
| Sweet Potato Puree | Cheddar-Polenta |
| Roasted Fingerling Potato Hash | |

DESSERT

(choice of ONE)

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|--------------------------------------|--------------------------|
| Bourbon Pecan Pie | Lemon Tart |
| Vanilla Panna Cotta | Flourless Chocolate Cake |
| Raspberry-White Chocolate Cheesecake | |