

**Old Glory Ranch
Presents
Menu Suggestions from Four Seasons
110 guests**

Menu One

PLATED FIRST COURSE

Chilled Romaine and Spinach Leaves, Charred Bell Pepper Julienne,
Sourdough Croutons and Green Peppercorn Ranch Dressing

FROM THE GRILL

BUFFET

Texas Beef Tenderloin Steak
Center Cut Lamb Chops
Bone In Range Chicken Breast
Atlantic Salmon and Gulf Shrimp
All Served with Appropriate Condiments

Green Bean Ragout with Mushrooms and Tobacco Onions
Baked Macaroni and Three Cheese, Carrots and Sweet Peas
Warm Potato Salad with Pickles and Dill Vinaigrette
Summer Squash Ratatouille Sprinkled with Herbs

Basket Of Jalapeño Corn Muffins, Mini Biscuits and Lahvosh

PLATED DESSERT

Lemonade Pudding with Raspberry Sorbet

Four Seasons Gourmet Regular and Decaffeinated Coffee
Assorted Teas

Menu Two

CHEF ELMAR'S GOURMET GRILL UNDER THE STARS

The Four Seasons Hotel Offers You an Exceptional Culinary Experience Under The Stars. Executive Chef Elmar Pramb Blends the Rich Traditions of Texas Hill Country Barbecue with the Sophisticated Style for Which Four Seasons is Known.

SALAD BUFFET

Tossed To Order:

Romaine Lettuce with Smoked Shrimp, Manchego Croutons
Mushrooms, Radishes and Tijuana Caesar Dressing
Trays of Grilled Vegetables with Balsamic Vinegar
German Style Potato Salad with Cucumbers and Chives
Char-Grilled Chicken Breast with Bell Peppers and Cilantro Mayonnaise
Gulf Coast Ceviche with Black Beans
Hot House Tomatoes, Mozzarella, Roasted Elephant Garlic and Shallots
Grilled Golden Pineapple Wedges and Cascabel Syrup Drizzle

FROM THE GRILL

Texas Beef Tenderloin Steaks,
Earl Campbell and Andouille Sausages

FROM THE SMOKE HOUSE

Juniper Dusted Venison Back Strap
Bourbon and Honey Glazed Pork Loin
Rack of American Lamb
Muscovy Duck Breast and Bobwhite Quail
Served with Blackberry Cascabel
Mint Tomato and Onion Chutney, Tomatillo Cilantro Relish
Creamy Horseradish and Mustards

Potato, Sweet Onion and Rosemary Gratin
Soft Corn Cakes and Green Beans
Ranch Style Beans with Smoked Bacon

Jalapeño Cornbread, Sun-Dried Tomato Brioche
Cilantro Biscuits and Sourdough Rolls

PLATED DESSERT

Individual Fredricksburg Apple Pie
Vanilla Bean Ice Cream and Caramel Sauce

Four Seasons Gourmet Regular and Decaffeinated Coffee, Assorted Teas

*Conde' Nast Traveler 2002 Gold List: #1 rated Texas Hotel
Zagat Survey 2001 ranks Four Seasons Hotel #1 in Austin*