



LONESOME DOVE WESTERN BISTRO

PRIVATE DINING DINNER MENU

Rachel Offutt

rachel-offutt@cheftimlove.com | 469-235-2812

THREE COURSE SEATED DINNER

\$88 PER GUEST

FIRST COURSE

Select 1

Romaine Salad, Anchovy Lime Vinaigrette, Roasted Garlic Croutons, Grana Padano

Bowl of Texas Red, Cheddar, Crema, Crispy Tortilla Strips

SECOND COURSE

Select 2

Crispy Chicken Thighs, Lemon Jus, Herb Salad

6 oz Filet, Serrano Lime Butter, Asparagus

Cast Iron Salmon, Citrus Nage, Chard Napa Cabbage

Chile Relleno, Roasted Vegetable Hash, Manchego, Crema

FAMILY STYLE SIDES

Select 2

Yukon Gold Mash

Charred Broccolini

Herb Roasted Cauliflower

Crispy Onion Strings

THIRD COURSE

Ancho Chile Chocolate Cake, Brittle, Whipped Cream

ENHANCED ENTRÉE SELECTIONS

8oz Filet, Asparagus, Serrano Lime Butter
+\$8 per guest

3 Chili Marinated Shrimp +
\$10 per guest

14oz Buffalo Ribeye, Serrano Lime Butter
+\$15 per guest

ENHANCED SIDES

+\$3 per guest

Truffled Mac 'n Cheese with Crispy Artichokes

Roasted Beets, Goat Cheese, Citrus

*Any Additional Sides
+5 per guest*



FOUR COURSE SEATED DINNER

\$100 PER GUEST

FIRST COURSE

Family Style or Passed First Course – Select 2 Bites

Rabbit Rattlesnake Sausage, Potato Crisp, Crème Fraiche

Elk-Foie Gras Sliders, Blueberry Jam

Kangaroo Carpaccio "Nacho," Avocado Salsa, Habanero Fig Demi Glace

Chili Marinated Grilled Shrimp

SECOND COURSE

Select 1

Romaine Salad, Anchovy Lime Vinaigrette, Roasted Garlic Croutons, Grana Padano

Texas Red Chili, Cheddar, Crisp Tortilla Strips

THIRD COURSE

Select 2

6oz Filet, Asparagus, Serrano Lime Butter

Crispy Chicken Thighs, Lemon Jus, Herb Salad

Cast Iron Salmon, Citrus Nage, Chard Napa Cabbage

Chile Relleno, Roasted Vegetable Hash, Manchego, Crema

Pork Tenderloin, Tomatillo Salsa, Seasonal Vegetables

FAMILY STYLE SIDES

Select 2

Yukon Gold Mash

Charred Broccolini

Herb Roasted Cauliflower

Crispy Onion Rings

FOURTH COURSE

Select 1

Ancho Chile Chocolate Cake, Whipped Cream, Brittle

Housemade Cheesecake, Seasonal Fruit Compote

ENHANCED ENTRÉE SELECTIONS

3 Chili Marinated Shrimp
+\$10 per guest

8oz. Filet, Asparagus,
Serrano Lime Butter
+\$8 per guest

14oz. Buffalo Ribeye, Serrano
Lime Butter
+\$15 per guest

ENHANCED SIDES

+3 per guest

Truffled Mac 'n Cheese with
Crispy Artichokes

Grilled Asparagus

*Any Additional Sides
+5 per guest*



COCKTAIL RECEPTION

TRAY PASS APPETIZERS

Selection of 2 - \$11 pp

Selection of 3 - \$16 pp

Seasonal Bruschetta

Chicken Fried Quail Legs

Rabbit & Rattlesnake Sausage, Potato Crisp, Creme Fraiche

Chili Marinated Shrimp

Kangaroo Carpaccio "Nacho," Avocado Salsa, Habanero Fig Demi Glace

+\$2 per guest

Elk Foie Gras Slider, Blueberry Jam

+\$2 per guest

Hamachi Tostada, Ponzu, Cilantro, Toasted Garlic, Serrano

+\$2 per guest

RECEPTION DISPLAYS

Seasonal Vegetable Crudite, Red Chili Buttermilk - *\$8 per guest*

Local Cheese & House Charcuterie, House Escabeche - *\$13 per guest*

Prime Rib Station, Silver Dollar Rolls, Horsey Cream Sauce -
\$13 per guest

DESSERT DISPLAY

Select 2

\$6 PER GUEST

Lemon Cookies

Baby Butterscotch Budinos

Mini Smoked Chocolate Pies

Seasonal Fruit

PRIVATE BAR PACKAGES

****Available for Special Events with Private Bars****



The Menu

To ensure proper and prompt service, a pre-set menu is required for all private parties. Your menu selection should be submitted at least 14 business days prior to the scheduled event. Lonesome Dove is always willing to accommodate dietary restrictions.

Beverage & Bar Setup

All Beverages are priced on consumption. We recommend that you make wine selections in advance to ensure availability for your entire party.

Guarantee

A guaranteed guest count is due no later than 3 business days prior to your event and is not subject to reduction after that time. If your party falls below the guaranteed number on the day of your event, you will be charged for the guaranteed number. If no guaranteed guest count number is given by phone or in writing, the highest number shown on your contract will be applied to your charges.

Confirming Your Event

A signed contract and 25% deposit of your designated food and beverage minimum is due upon confirming your event with us. The estimated total charges is due 3 business days prior to your event date. Your private dining coordinator will provide a payment schedule.

Service Charge

For your private events held at Lonesome Dove, a 22% service charge will be added to your Final bill to accommodate the service staff.

Weather

A weather call will be made 3 business days prior to your event. Your private dining coordinator will contact you and discuss the following options:

- With 3 business days' advance notice, clients may reschedule the event without penalty, 100% of the event deposit will be applied to the new date.
- Should inclement weather occur on the day of the event, your private dining coordinator will call you to notify you and reschedule your event. 75% of your deposit will be applied to the new event date.

