



SOUTHLAKE

Group Dinner (\$55pp)

Course One - Appetizers (Served Family-Style)

CHEF'S SAMPLER

Falafel | Fried Goat Cheese | Arancini | Atom Dip | Pita Bread

Course Two – Salad

GREEK SALAD **GF**

Arcadian Mix | Cucumber | Grape Tomato | Green Bell Pepper | Kalamata Olives | Feta |
Lemon Oil Vinaigrette

Course Three – Entrée (Choice of)

FERAH 10 SPICE CHICKEN

Roasted Chicken Thigh | Jalapeno Orzo Risotto | Shallot Sumac Relish | Smoked Ancho Chili Sauce

44 FARMS BRAISED BEEF SHORT RIB

Roasted Potatoes | Carrot Puree | Cigar Onion | Brussels Sprouts | Demi-Glace Sauce

MEDITERRANEAN SALMON

Lemon Pepper Tri-Color Couscous | Grilled Asparagus | Lemon Caper Sauce

WILD MUSHROOM & ASPARAGUS RISOTTO **GF**

ADD | SALMON | CHICKEN | SHRIMP

Tax and Gratuity not included

Private Dinner (\$65pp)

Cocktail - starters

CHARRED SALSA Heirloom Tomatoes | Onion | Garlic | Jalapeno | Cilantro

ATOM DIP Turkish Suzme Yogurt | Roasted Garlic | Dried Chiles | Olive Oil **V GF**

BABAGHANOUSH Fire Roasted Eggplant | Lemon Juice | Sesame Oil Paste | Olive Oil **V GF**
Pita Bread, Tortilla Chips and Veggies

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Course Two – SALAD

GREEK SALAD **V GF**

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Lemon Oil Vinaigrette

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WILD MUSHROOM & ASPARAGUS RISOTTO **V GF**

ADD | SALMON | CHICKEN | SHRIMP

Course Four – Dessert (Served Family-Style)

POMEGRANATE CHEESECAKE

TEXAS-SHAPED CHOCOLATE MOUSSE CAKE

TURKISH COFFEE CRÈME BRULÉE **GF**

BAKLAVA (CONTAINS NUTS)

APPLE EMPANADA & DULCE DE LECHE ICE CREAM

Tax and Gratuity not included



SOUTHLAKE

Six Course Ferah Signature Chef Tasting \$95pp

Course One

Lobster Bisque

Course Two

Mini Chef Sampler

Bacon wrapped date | Arancini | Falafel

Course Three

SUPERFOOD SALAD  **GF**

Arcadian Mix | Oven-Roasted Beet | Roasted Carrot | Quinoa | Texas Berries | Pecans | Pomegranate
Goat Cheese | White Balsamic Vinaigrette

Course Four

WILD MUSHROOM & ASPARAGUS SEAFOOD RISOTTO  **GF**

SALMON | SHRIMP | BRANZINO

Course Five

44 FARMS BRAISED BEEF SHORT RIB

Roasted Potatoes | Carrot Puree | Cigar Onion | Brussels Sprouts | Demi-Glace Sauce

Course Six

TURKISH COFFEE CRÈME BRULÉE **GF**

Tax and gratuity not included.