



house.wine.&bistro.

large party platters

(serves 15-20 people for appetizers)

cheese and charcuterie
2 cheeses, 2 meats, cannellini
bean puree, basil pesto,
flatbread 80

flatbread
chicken & spinach, four
cheese, rustic, prosciutto
and cannellini 70

smoked salmon bruschetta
(25) crostini, caprino cheese,
smoked salmon, tomato
caper relish 65

sausage stuffed mushrooms
(25) button mushrooms,
local fennel sausage,
fontina 42

porchetta tacos
(25) herb-encrusted
pork loin and pork belly,
cabbage slaw, chipotle
aioli 100

garlic lime shrimp
(25) texas gulf shrimp,
garlic lime beurre blanc,
grilled focaccia 75

meatballs
(25) brisket ricotta blend,
tomato jam, parmesan 50

baked brie
puff pastry, caramel,
almonds, walnuts, berries,
golden raisins 56

ribeye
5 lbs. all-natural texas
republic reserve beef,
bleu cheese cream 175

frenched lamb chops
(25) lamb chops, bleu
cheese cream, rustic
arugula salad 119

pommes dauphine
(25) pancetta, sun-dried
tomato, feta, fresno
aioli 50

grilled panela
(25) texas panela cheese,
roasted red bell peppers,
basil pesto, focaccia 42

jamon serrano toast
(25) crostini, jamon
serrano, brown butter,
golden raisins, pine
nuts 75

calamari
fried calamari and
shishito peppers 54

mcallen sliders
(25) all-natural grass-fed
texas beef sliders, pepperjack
cheese, sautéed mushrooms
and onions 105

pork slider
(25) compart duroc ground
pork, applewood bacon,
brie, caramelized green
apple & onions, arugula,
jalapeño slider buns 117

pork belly
(25) braised pork belly,
seasonal relish, berry
balsamic reduction 75

yahweh salad (10 salads)
field greens, strawberry
vinaigrette, walnuts,
dried cranberries,
caprino cheese 100

caesar salad (10 salads)
romaine hearts, caesar
dressing, garlic croutons,
parmesan, anchovy filet,
lemon wedge 100

house salad (10 salads)
field greens, mushrooms,
kalamata olives, red onion,
grape tomatoes, garlic
croutons, sweet onion
vinaigrette, almonds,
bleu cheese 100

desserts

bomboloni
(25) cookie dough stuffed
italian donuts, pinot noir
ganache, prosecco whip 45

apple hand pie
(25) mini hand pies 60

risotto

(10 full orders) arborio rice
cooked al dente with chicken
stock, caramelized onions and
parmesan

butternut squash
almonds, garlic, basil,
chicken breast 170

basil pesto
sun-dried tomatoes,
pine nuts, texas gulf
shrimp 180

putanesca
spicy marinara, red onions,
kalamata olives, capers,
salmon 220

saffron
texas gulf shrimp, chicken,
spanish chorizo 190

pasta dishes

(10 full orders)

marinara 110
with grilled chicken 180
with shrimp 200

asiago 110
with grilled chicken 180
with shrimp 200

salcicce
local fennel sausage,
roasted red bell peppers,
spicy marinara, caprino
cheese, penne 150

carbonara
pancetta, green onion,
creamy carbonara,
penne 160

harvest
penne garlic and oil,
trumpet mushrooms, roasted
seasonal vegetables 140
with grilled chicken 220
with shrimp 230

smoked salmon
penne garlic and oil,
spinach, capers, smoked
salmon 160

quack and cheese
penne, smoked gouda, aged
cheddar, wild mushrooms,
duck confit, duck egg 260

stations

cheese and charcuterie
(serves 75) assorted cheese,
charcuterie, fruit,
bread 400

prime rib and turkey
(serves 50) 1 whole
republic reserve ribeye
roast encrusted with garlic,
horseradish and rosemary.
6 roasted turkey breasts,
rolls, au jus, horseradish
aioli, stone mustard 600

whole suckling pig
(serves 25) 1 suckling pig
with accompaniments
(tortillas, cotija, avocado,
salsas roja and verde,
pickled onions) jalapeno
and cilantro corn on the
cob, peach cobbler 800

other fees and information

- we can customize a menu and accommodate almost any request.
- we recommend a 48-hour notice for most items and may need longer for others.
- some orders may require a \$250 deposit prior to party with a 24 hour cancellation notice.
- deliveries are \$50
- all platters and chaffing dishes may be rented for \$20
- there is a fee of \$100 per server or cook for off-site catering events for 4 hours of service.
- for in-store parties of 8 or more an 18% gratuity will be added.
- rentals of plateware, flatware and glassware are \$1/piece
- guest count and menus must be confirmed one week prior to event

in house events

semi-private & large dining parties
all parties must be completed within 30 minutes or we may have to disassemble your tables.

art lounge (semi-private)

seats 16 people for dinner to reserve room privately. There is a \$250 deposit to reserve room that is refundable if the room is used or cancelled 1 week in advance. 10 person minimum, 2 hour maximum, additional hours will be applied.

seating for 20-80 people

seats up to 80 people for sit down or cocktail party setting. buffet table or set menu only for 20 people or more. there is a \$250 deposit to reserve the area that is refundable if the area is used or cancelled 1 weeks in advance. there is a maximum of 2 hours. Additional hours will be applied.