

Hors d'oeuvre Selections - Tier One (\$2.50 per person)

Roasted Vegetable Platter

Roasted Seasonal Vegetables tossed in Olive Oil and Herbs

Vegetable Crudit  Display

Fresh Raw Seasonal Vegetables Served with Homemade Dipping Sauces

Cocktail Meatballs

Meatballs Cooked in a Homemade Tangy Tomato-based Sauce or Marinara

Bruschetta

Marinated Vine-ripened Tomatoes, Red Onions and Fresh Herbs on Toasted Baguette

Grilled Vegetable Bruschetta

Grilled Marinated Seasonal Vegetables with Balsamic Drizzle on Toasted Baguette

Goat Cheese-Chive Crostini

Creamy Goat Cheese with Chives on Lightly Toasted Crostini

Chips and Salsa – Chips and Queso

Tortilla Chips with Fire Roasted and Tomatillo Salsas and/or Homemade Queso (with Seasoned Ground Beef - \$1.50 Additional)

Mushroom Florentine Dip

Warm Cheese Dip with Fresh Spinach & Sliced Mushrooms

Jalapeno and Sausage Dip

Roasted Jalapenos with Sausage, Cream Cheese, Cheddar, Onions and Spices

Spinach Artichoke Dip

Creamy Spinach-Artichoke Dip Served with Toasted Baguettes and Crackers

Baked Artichoke Dip

Creamy Garlic and Parmesan Artichoke Dip, Served with Toasted Baguettes and Crackers

Roasted Stuffed Jalape os

Fresh Jalape os Stuffed with Italian Sausage, Cream Cheese and Southwestern Herbs

Hors d'oeuvre Selections – Tier Two (\$3.50 per person)

Cheese and Fruit Display

Domestic and Imported Cubed Swiss, Cheddar, Havarti & Pepper Jack Cheeses with a Center Display of Brie or Smoked Gouda and Garnished with Seasonal Fruit and Seedless Grapes

Brie en Croute

Brie Cheese with Caramelized Apples Baked in Puff Pastry

Grilled Sweet Pear and Gorgonzola Crostini (Seasonal)

Lightly Toasted Crostini topped with Creamy Gorgonzola, Grilled Pears and Garnished with Toasted Chopped Pecans and Rosemary and Drizzled with Honey

Vegetarian Antipasto Trio

Artichoke Salad, Marinated Mushrooms and Mozzarella Salad Served with Crostini's

Chicken Salad Puffs

Homemade Chicken Salad Served in Puff Pastry

Chicken Diablos

Bacon Wrapped Chicken Diablos with Cool Cilantro Cream Sauce

Sweet Chili Chicken Wings

Baked Wings with Sweet Chili Sauce with Green Onions & Toasted Sesame Seeds

Baked Breaded Chicken Tenders

With Honey Mustard, Chipotle BBQ and Spicy Buffalo Sauces

Pulled Pork Sliders

Homemade Pulled Pork on Hawaiian Dinner Rolls with Assorted BBQ Sauces and Condiments

Cheeseburger Sliders

Beef Burger Sliders with Cheese served with Chipotle Mayonnaise, Brown Mustard, and Ketchup on the side

Street Tacos

Mini Tacos stuffed with Shredded Chicken & Beef or Pulled Pork served with Cotija Cheese, White Onions, Pickled Red Onions and Cilantro on Corn Tortillas

Chicken and Green Chile Empanadas

Shredded Seasoned Chicken and Green Chiles Baked in Pastry

Black Bean and Plantain Empanadas

Plantains and Black Beans Baked in Pastry

Pot Stickers

Chicken and Vegetable or Pork and Vegetable served with Shoyu Ginger Sauce and Sweet Chili Sauce

Coconut Chicken

Coconut Breaded Chicken Strips served with Sweet Chili Sauce

Hors d'oeuvre Selections – Tier Three (\$5.50 per person)

Beef Medallion Crostini

Thinly Sliced Roasted Beef Medallions with Horseradish Cream Sauce and Red Bell Pepper on Toasted Crostini

Charcuterie Board

Board of Smoked or Dry Cured Meats, Garnished with Cornichons, Pickled Peppers and Olives

Pulled Pork Mini Tostadas

With Cilantro Slaw and Chipotle Salsa

Smoked Chicken Quesadillas

Smoked Chicken, Apple and Goat Cheese Quesadillas with Smoked Chile Salsa

Shiner Bock Braised Pork Belly

On Corncakes with Jalapeno Jelly, Tortilla Strips and Scallions

Mini Shrimp Tostadas

Seasonal Shrimp on Mini Tostadas with Lettuce, Pumpkin Seed Pesto and Cotija Cheese

Bacon Wrapped Shrimp

Seasonal Shrimp Wrapped with Maple Bacon

Chilled Shrimp Cocktail

Chilled Jumbo Shrimp with Homemade Cocktail Sauce

Shrimp Ceviche

Seasonal Shrimp, Chopped Onions, Jalapeños, Tomatoes, and Cilantro Marinated in Fresh Lime Juice and Served on Mini Tostadas or as Shooters

Mini Crab Cakes

Bite-Sized Lump Crab Cakes with Remoulade Sauce

Prosciutto Wrapped Asparagus (Seasonal)

Asparagus Cooked Al Dente and Wrapped with Herbed Cream Cheese and Italian Prosciutto

BBQ Inspired Menu - \$ 16.50 per person

Meat Selections (Choose 2)

Mesquite-Smoked:

Beef Brisket

Chicken

Turkey

All Beef Sausage

(3rd Meat - add \$3.50 additional per person)

*This Menu is served with BBQ sauce, Kosher dill pickles, sliced onions, sliced jalapenos & white &/or wheat bread.

Side Selections (Choose 2) (Add'l Side for \$2.00 per person)

Twice Cooked Baked Potato Casserole

Green Bean Casserole with French Onions

Mac N' Cheese, Regular or Green Chili

Pinto Beans

"Ranch Style" Beans

Baked Beans

Homemade Potato Salad or Coleslaw

Scalloped Potatoes

Creamed Corn

Greek Inspired Menu - \$15.50 per person

Salad Selections (Choose One)

Greek Salad - Romaine Lettuce with Tomatoes, Red Onions, Cucumber, Olives and Feta, Served with Greek Dressing

Garbanzo Salad - Romaine Lettuce with Garbanzos, Tomatoes, Onions, Cucumber and Feta, Served with Greek Dressing

Entrée Selections (Choose One)

Grilled Yogurt Chicken - Grilled Chicken Breasts Marinated in Yogurt with Garlic and Spices

Greek Chicken Pastry - Chicken with Feta, Sundried Tomatoes, Garlic, Spinach and Oregano Baked in Flaky Phyllo Dough

Greek Pork Loin - Roasted Pork Loin Marinated in Lime Juice, Olive Oil, Garlic and Oregano

Vegetable Selections (Choose One)

Green Beans - Tender Green Beans Simmered with Tomatoes, Onions and Spices

Steamed or Roasted Seasonal Vegetables
With Herb Butter

Rice / Potato Selections (Choose One)

Rice with Spinach - Long Grain Rice Cooked with Spinach, Tomato Sauce and Spices

Greek Lemon Roasted Potatoes - Roasted Potatoes with Lemon, Garlic, Feta Cheese and Olive Oil

Featured Desserts (upon request)

Baklava

Greek Cookies

Hawaiian Inspired Menu - \$15.50 per person

Salad Selections (Choose One)

Sweet Field Green Salad

With Pineapple, Mandarin Oranges and Candied Almonds with Homemade Sweet and Sour Dressing

Pineapple Macaroni Salad

Macaroni Salad with Fresh Pineapple Chunks

Entrée Selections (Choose One)

Citrus Grilled Chicken

With Pineapple-Mango Salsa

Baked Coconut Chicken

Chicken Breasts Breaded and Baked with Fresh Coconut

Kalua Pork

With Homemade Hawaiian BBQ sauce

Grilled Teriyaki Chicken

Chicken Breasts Grilled and Glazed with Teriyaki Sauce

Vegetable Selections (Choose One)

Teriyaki Vegetables

With Broccoli, Snow Peas, Red Bell Peppers, Carrots

Glazed Baby Carrots

With Honey and Fresh Ginger

Rice / Potato Selections (Choose One)

Coconut Steamed Rice

Wild Rice with Pineapple

Aloha Sweet Potatoes

***Served with Hawaiian Dinner Rolls**

Italian Inspired Menu - \$ 15.50 per person

Salad Selections (Choose One)

Classic Caesar Salad, with Romaine Lettuce with Homemade Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Italian Salad, mixed Greens with Black Olives, Red Onions, Cherry Tomatoes, Mozzarella Cheese and Homemade Croutons

Garden Salad, with Seasonal Vegetables and Your Choice of Two Dressings

Entrée Selections (Choose One)

Tuscan Chicken, Baked Chicken Breasts with Artichokes, Sundried Tomatoes and Parmesan Cream Sauce

Chicken Marsala, Chicken Breasts simmered with Marsala Wine Sauce and Mushrooms

Chicken Piccata, Chicken Breasts with a Lemon Caper Sauce

Chicken Cacciatore, Chicken Breasts Braised In Tomatoes, Onions and Herbs

Herbed Pork Loin, Pork Loin with Fresh Herbs, Roasted and Served with a Red Wine Sauce

Vegetable Selections (Choose One)

Roasted or Steamed Seasonal Vegetables, Seasonal Vegetables Roasted with Garlic, Herbs and Olive Oil

Green Beans Almondine, Steamed Green Beans Tossed with Butter and Toasted Almonds

Green Beans tossed in Herbs and Olive Oil

Zucchini Squash Medley (Seasonal), Zucchini and Yellow Squash Tossed with Olive Oil and Herbs

Rice / Potato Selections (Choose One)

Wild Rice Pilaf, Long Grain and Wild Rice Cooked with Fresh Herbs

Garden Herb Rice, Long Grain White Rice Cooked with Fresh Herbs

Garlic Parmesan Mashed Potatoes, Fresh Mashed Potatoes with a hint of Garlic and Parmesan Cheese

Cabernet Mashed Potatoes, Fresh Mashed Potatoes with a hint of Cabernet Wine

Roasted Red Potatoes, with Rosemary, Herbs and Olive Oil

New Orleans & Cajun Inspired Menu - \$15.50 per person

Salad Selections (Choose One)

Garden Salad, with Seasonal Vegetables with Creole Honey Mustard and Cajun Ranch Dressings

New Orleans Salad, Romaine Lettuce with Marinated Black Eyed Peas, Corn, Red Onions and Peppers with Cajun Ranch and Italian Dressing

Entrée Selections (Choose One)

Chicken and Sausage Jambalaya, Rice Cooked with Chicken, Sausage, Tomatoes, Peppers, Onions and Cajun Spices

Bourbon Glazed Chicken, Baked Chicken Breasts with our Homemade Bourbon Glaze

Creole Chicken, Baked Chicken Breasts with Tomatoes, Onions, Celery, Bell Peppers and Cajun Spices

Chicken and Sausage Gumbo, Chicken, Sausage, Okra, Peppers and Onions Seasoned with File and Cajun Spices Served over White Rice

Chicken with Sauce Piquante, Chicken Breasts Simmered in a Tomato Piquante Sauce

Cajun Stuffed Pork Chops, Pork Chops Stuffed with Cornbread Stuffing Smothered in Country Gravy (add \$2.00 additional per person)

Shrimp Etouffee, Shrimp with Celery, Onions, Peppers and Cajun Spices Served Over White Rice (add \$2.00 additional per person)

Vegetable Selections (Choose One)

Green Beans Almandine, Steamed Green Beans Tossed with Butter and Toasted Almonds

Herb Green Beans, Fresh Green Beans tossed in Herbs and Olive Oil

Southern Collard Greens, Collard Greens Simmered with Cajun Spices

Cajun Corn Maque Choux, A Southern Louisiana Favorite of Corn, Tomatoes, Peppers and Onions with Cajun Spices

Southern Succotash (Vegetarian), Carrots, Peas, Lima Beans, Tomatoes, Corn, Celery and Onions with Cajun Spices

Rice / Potato Selections (Choose One)

Red Beans and Rice, Red Beans Simmered in Spices Served over White Rice

Cheese Grits, Fresh Cooked Grits with Cheddar and Jack Cheeses

Rustic and Fresh Inspired Menu - \$ 15.50 per person

Salad Selections (Choose One)

Rustic Salad, Mixed Greens with Seasonal Vegetables, Fresh Herbs and Two Homemade Dressings

(Vegetarian/Gluten Free)

Garden Salad with Seasonal Vegetables and Your Choice of Two Homemade Dressings

(Vegetarian/Gluten Free/Dairy Free)

Spinach Salad with Cranberries and Feta, served with Raspberry Vinaigrette and Balsamic Vinaigrette

(Vegetarian/Gluten Free)

Entrée Selections (Choose One)

Herbed Pork Loin with Peaches, Roasted Pork Loin Stuffed with Fresh Herbs and Caramelized Peaches

(Gluten Free)

Rosemary Lemon Chicken, Grilled Chicken Breasts Marinated with Lemon Juice, Fresh Rosemary and Olive Oil

(Gluten Free)

Vegetable Selections (Choose One)

Roasted Seasonal Vegetables, Seasonal Vegetables Roasted with Garlic, Herbs and Olive Oil

Steamed Seasonal Vegetables

Herb Green Beans tossed in Herbs and Olive Oil

Zucchini Squash Medley (Seasonal)

(All Vegetarian/Gluten Free/Dairy Free)

Rice / Potato Selections (Choose One)

Brown Rice with Quinoa, with Fresh Herbs

(Vegetarian/Gluten Free/Dairy Free)

Garden Herb Rice, Long White Grain Rice Cooked with Fresh Herbs

(Vegetarian/Gluten Free/Dairy Free)

Cabernet Mashed Potatoes, Mashed Potatoes with a Hint of Cabernet Wine

(Vegetarian/Gluten Free)

Garlic Parmesan Mashed Potatoes, Mashed Potatoes with a Hint of Garlic and Parmesan Cheese (Vegetarian/Gluten Free)

Roasted Red Potatoes, Red Potatoes Roasted with Rosemary, Herbs and Olive Oil (Vegetarian/Gluten Free/Dairy Free)

Southern Inspired Menu - \$ 15.50 per person

Salad Selections (Choose One)

Garden Salad with Seasonal Vegetables and Choice of Two Dressings

Texas Salad with Romaine Lettuce with Black-eyed Peas, Red Onion, Tomatoes and Green Pepper with Jalapeno Ranch and Italian Dressing

Four Bean Salad with Green Beans, Kidney Beans, Garbanzos, Black Eyed Peas, Red Peppers and Onions Marinated in Italian Dressing and Spices

Vegetable Selections (Choose One)

Mixed Vegetable Succotash (Gluten Free, Vegan)

Seasonal Vegetables with Black Eyed Peas, Tomatoes, Onions and Spices

Corn and Okra Stew (Gluten Free, Vegan)

Okra and Corn Stewed with Tomatoes, Onions and Spices

Creamed Corn (Vegetarian)

Corn with Cream and Butter

Rice/Potato Selections (Choose One)

Green Chile Mashed Potatoes (Vegetarian)

Mashed Potatoes with Green Chiles

Green Chile Mac and Cheese (Vegetarian)

Macaroni & Cheese with Green Chiles

Entrée Selections (Choose One)

Smothered Chicken with Bacon

Roasted Chicken Breasts Smothered in Bacon Cream Sauce

Poblano Chicken

Grilled Chicken Breasts with Poblano Cream Sauce

King Ranch Casserole

Shredded Chicken in Mushroom Cream Layered with Corn Tortillas, Tomatoes, Green Chiles and Cheese

Chicken and Waffles

Chicken Tenders and Belgian Waffles Served with Warm Pancake Syrup or Prickly Pear Syrup

Chile Rubbed Roasted Pork Loin

Pork Loin Rubbed with Toasted Chile Powder, Slow Roasted and Served with Chipotle Cream or Roasted Garlic Cream Sauce

Roasted Pork Loin with Peaches

Herb Roasted Pork Loin Served with Homemade Peach Relish

Vegetarian Poblano Casserole (Gluten Free, Vegetarian)

Roasted Poblano Chiles Layered with Vegetables, Cheese and Green Tomatillo Sauce

Tex-Mex Inspired Menu - \$ 15.50 per person

Appetizer Selections (Choose One)

Chips and Salsa

Tortilla Chips with Fire Roasted and Tomatillo Salsas

Chips and Queso

Tortilla Chips with Homemade Creamy Queso

(with Seasoned Ground Beef \$ 1.50 Additional)

Salad Selections (Choose One)

Mexican Caesar Salad

Romaine Lettuce with Croutons, Cotija Cheese and Poblano Caesar Dressing

Fiesta Salad

Romaine Lettuce with Roasted Black Beans and Corn served with Jalapeno Ranch and/or Ranch Dressing

Entrée Selections (Choose One)

Grilled Marinated Beef & Chicken Fajitas (\$2.00 additional per person)

Served with Cheese, Sour cream, Jalapenos, Fire Roasted Salsa & Flour and/or Corn Tortillas

Street Tacos, Stuffed with shredded Chicken or Beef Fajita served with Cotija Cheese, White Onions, Pickled Red Onions and Cilantro on Corn Tortillas

Pulled Pork Enchiladas, With a Light Creamy Chipotle Sauce

King Ranch Chicken Shredded Chicken in Mushroom Cream Layered with Corn Tortillas, Tomatoes, Green Chiles and Cheese

Roasted Poblano Casserole, Roasted Poblano Chiles Layered with Vegetables, Cheese and Green Tomatillo Sauce (V)

Rice Selections (Choose One)

Spanish Rice, Long Grain Rice with Tomatoes, Corn and Spices
Cilantro Rice, Long Grain Rice Cooked with Fresh Cilantro

Style of Beans (Choose One)

Borracho Beans, with Tomatoes, Green Chiles and Spices
Black Beans

Entrée's (includes salad, two side dishes & dinner roll)

Beef Tenderloin, whole roasted \$24.50 per person

Carved Beef Medallions, carving station \$21.50 per person

Beef Burgundy, beef tips braised in rich burgundy wine sauce with carrots \$21.50 per person

Beef Stroganoff, tender chunks of beef simmered in mushroom cream sauce 21.50 per person

Chicken Cacciatore, braised in tomatoes, onions, herbs and mushrooms \$15.50 per person

Chicken Marsala, lightly breaded, braised with marsala wine and mushrooms \$15.50 per person

Chicken Piccata, served with a sauce of butter, lemon juice, capers and white wine \$15.50 per person

Chicken Satay, grilled chicken breast strips with spicy peanut sauce \$15.50 per person

Gluten Free Grilled Chicken, grilled chicken breasts with mango salsa \$15.50 per person

Grilled Chicken Alfredo, grilled chicken breasts with creamy alfredo sauce over any pasta noodle \$15.50 per person

Entrée's (continued)

Grilled Chimichurri Chicken, chicken breast with our homemade argentinean chimichurri sauce \$ 15.50 per person

Herb Chicken Breast, with demi glaze or bourbon sauce \$ 15.50 per person

Rosemary Lemon Chicken, grilled chicken breasts marinated with lemon juice, fresh rosemary and olive oil \$ 15.50 per person

Spinach Artichoke Chicken, baked chicken breasts with creamy spinach, artichoke hearts and four cheeses \$ 15.50 per person

Tuscan Chicken, baked chicken breasts with artichokes, sundried tomatoes and parmesan cream sauce \$ 15.50 per person

Stuffed Herb Pork Loin, with pesto cream sauce, demi glaze or vodka cream sauce \$ 17.50 per person

Bacon-Wrapped Roasted Pork Loin, seasoned with fresh basil, rosemary, sage, fennel and garlic wrapped with woven applewood smoked bacon \$ 17.50 per person

Bourbon Glazed Pork Chops, topped with sausage and cornbread dressing \$ 17.50 per person

Coconut Shrimp, marinated in coconut milk and ginger, breaded with coconut with sweet chili sauce \$ 18.50 per person

Baked Salmon, with lemon, dill and capers \$ 24.50 per person

Vegetable, Potato & Rice Selections \$3.00 per person (for additional sides)

Glazed Carrots, baby carrots glazed with brown sugar and a hint of ginger

Green Bean Almondine, steamed green beans tossed with butter and toasted almonds

Herb Green Beans, steamed green beans tossed with olive oil and fresh herbs

Roasted/Grilled Seasonal Vegetables, seasonal vegetables with olive oil, garlic and fresh herbs

Zucchini and Yellow Squash Melody (seasonal)

Bacon or Prosciutto Wrapped Asparagus (seasonal)

Roasted Brussels Sprouts, roasted with garlic and herbs **(seasonal)**

Garlic Mashed Potatoes, creamy potatoes mashed with roasted garlic

Garlic Parmesan Mashed Potatoes, creamy mashed potatoes with a hint of garlic and parmesan cheese

Cabernet Mashed Potatoes, creamy mashed potatoes with a hint of cabernet wine

Greek Lemon Roasted Potatoes, roasted potatoes with lemon, garlic, feta cheese and olive oil

Roasted Red Potatoes, red potatoes roasted with olive oil and rosemary

Garden Herb Rice, long grain rice cooked with fresh herbs

Wild Rice Pilaf, long grain and wild rice cooked with fresh herbs

Infused Rice, to match your menu theme (Saffron, Cilantro, Pineapple, Spanish)

Rice with Spinach, long grain rice cooked with spinach, tomato sauce and spices

Mac & Cheese, regular or green chili

Salad Selections \$3.00 per person

Garden Salad with Spring Greens with Cucumbers, Tomatoes, Seasonal Vegetables and Your Choice of Two Dressings

Classic Caesar Salad with Romaine Lettuce, Homemade Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Poblano Caesar Salad with Romaine Lettuce, Grated Cotija Cheese, Croutons and Poblano Caesar Dressing

Cranberry and Feta Salad with Spring Greens with Dried Cranberries, Sugared Pecans, Feta or Blue Cheese and Your Choice of Two Dressings

Spinach Salad with Spinach with Dried Cranberries, Feta or Blue Cheese and Red Onions with Your Choice of Two Dressings

Texas Salad with Mixed Greens with Black Eyed Peas, Red Peppers and Onions. Served with Italian Dressing and Jalapeno Ranch

Fiesta Salad with Mixed Greens with Corn, Black Beans, Red Onions and Tomatoes. Served with Jalapeno Ranch and Creamy Ranch Dressing

Greek Salad with Romaine Lettuce with Tomatoes, Red Onions, Cucumber, Olives, Feta, Served with Greek Dressing

Garbanzo Salad with Romaine Lettuce with Garbanzos, Tomatoes, Onions, Cucumber, Feta, Served with Greek Dressing

Field Green Salad with Pineapple, Mandarin Oranges and Candied Almonds with Homemade Sweet and Sour Dressing

Rustic Salad with Spring Greens, Spinach and Kale with Seasonal Vegetables, Toasted Pumpkin and Sunflower Seeds and Your Choice of Two Dressings

Grilled Vegetable Salad with Mixed Greens with Marinated Grilled Seasonal Vegetables. Served with Your Choice of Two Dressings

Homemade Dressings:

Buttermilk Ranch - Champagne Vinaigrette - Roasted Garlic - Creamy Basil Parmesan - Classic Caesar - Poblano Caesar

Jalapeno Ranch - Balsamic Vinaigrette - Lemon Poppy Seed - Sundried Tomato Vinaigrette – Italian

Seasonal Salads \$3.00 per person

Spring Salads (Available March-May)

Citrus Salad

Mixed Greens with Orange and Grapefruit Sections, Red Onion, Feta or Blue Cheese and Sugared Pecans. Served with Your Choice of Two Dressings

Grilled Asparagus Salad

Spring Greens with Grilled Asparagus, Red Onions and Seasonal Vegetables. Served with Your Choice of Two Dressings

Bacon and Pea Salad

Spring Greens with Green Peas, Crumbled Bacon, and Red Onions. Served with Champagne Vinaigrette and Ranch Dressings

Summer Salads (Available June – September)

Summer Berry Salad

Mixed Greens with Strawberries, Blueberries, Blackberries, Toasted Almonds, Feta or Blue Cheese and Your Choice of Two Dressings

Gazpacho Salad

Mixed Greens, Tomatoes, Cucumbers, Red Peppers and Red Onions. Served with Sundried Tomato Vinaigrette and Balsamic Vinaigrette

Cucumber and Tomato Salad

Fresh Cucumbers, Tomatoes, Red Onions Drizzled with Extra Virgin Olive Oil and Lemon Juice

Caprese Salad

Tomatoes, Fresh Mozzarella and Fresh Basil Drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinegar

Fall and Winter Salads (Available October – March)

Fall Apple Salad

Mixed Greens with Fresh Apples, Red Onions, Toasted Nuts and Feta or Blue Cheese. Served with Ranch and Champagne Vinaigrette

Roasted Brussels Sprouts Salad

Mixed Greens with Roasted Brussels Sprouts, Bacon, Toasted Nuts, Caramelized Onions and Homemade Croutons. Served with Lemon Poppy seed and Champagne Vinaigrette

Roasted Beet and Apple Salad

Mixed Greens with Fresh Apples, Roasted Beets, Pumpkin and Sunflower Seeds, Homemade Croutons and Red Onions. Served with Champagne Vinaigrette and Ranch Dressings

Vegetarian Selections \$ 14.50 per person (only one selection, per event)

Vegetable "Meatloaf" (Veg, GF)

Grilled Vegetables, Brown Rice, Cheese and Spices Baked into a Tasty Loaf

Grilled Vegetable Manicotti (Veg)

Grilled Vegetables and Spinach Stuffed in a Manicotti Shell with Homemade Marinara Sauce and Cheese

Quinoa Stuffed Peppers (Veg, V)

Seasonal Vegetables and Quinoa Stuffed and Baked in Red Peppers

Vegetarian Poblano Casserole (Veg)

Grilled Zucchini and Squash Layered with Roasted Poblanos, Tomatillo Salsa and Green Chiles Baked and Topped with Melted Cheese

Spinach Stuffed Squash (Veg)

Fresh Spinach, Cheese, Onions, Roasted Garlic and Herbs Stuffed and Baked in Zucchini or Yellow Squash

Vegetable Pasta Primavera (Veg)

Seasonal Vegetables, Roasted Garlic and Penne Pasta in our Primavera Sauce with Cheese

Vegetable Enchiladas (Veg, GF)

Seasonal Vegetables Wrapped in Corn Tortillas with Green Sauce and Cheese

Grilled Eggplant Parmesan (GF, Veg)

A Lighter Version of the Italian Classic made with Grilled Eggplant, Homemade Marinara Sauce and Mozzarella Cheese

V=Vegan Veg=Vegetarian GF=Gluten Free

Suggested Stations - \$3.00 to \$5.50 per person/per station

Carving Station

Pasta Bar

Taco Bar

Sliders Station

Mac n Cheese Bar

Mashed Potato Bar

Salad Station

Crepe Station

Desserts - \$3.00 per person

Cheesecake Bites

Key Lime Tarts

Chocolate Rum Balls

Chocolate Ganache Cake

Tiramisu

Tres Leches Cake

Peach Cobbler

Mixed Berry Cobbler

Pecan Pie

Strawberry Pie (Seasonal)

Coconut Cream Pie

Oatmeal & Cranberry Cookies

Chocolate Chip Cookies

Lavender Shortbread Cookies

Banana Pudding

Chocolate Tequila Mousse (gluten free)

Mixed Berry Parfait (gluten free)

We can offer a “Chef’s Choice” of an assorted variety or make something specific for you.

Brunch Inspired Menus

Southern Style - \$12.50 per person

Entrée Selections – Choose One

Biscuits with Gravy served with Sausage Patties on the Side

Baked Ham served with Red –Eye Gravy on the side

Breakfast Casserole with Sausage, Vegetables and Cheese

Side Selections – Choose One

Breakfast Potatoes with Herbs and Olive Oil

Hash brown Casserole with Cheese and Green Chiles

Cheesy Grits, Fresh Cooked Grits with Cheddar and Jack Cheeses

Add-Ons:

Fruit \$2.50 per person

Yogurt \$1.50 per person

Homemade Breakfast Breads & Scones \$3.50 per person

Side Salad \$3.00 per person

Tex-Mex Style - \$12.50 per person

Entrée Selections – Choose One

Build Your Own Breakfast Tacos, Scrambled Eggs, Bacon, Sausage, Potatoes, Cheese, Sour Cream, Salsa and Sliced Jalapenos, with Flour and Corn Tortillas

King Ranch Chicken Casserole, Shredded Chicken, corn tortillas and cheese layered and baked to perfection

Side Selections – Choose One

Spicy Breakfast Potatoes with Olive Oil

Hash Brown Casserole with Cheese and Green Chiles

Spanish Rice and Beans

Brunch is ALWAYS better with Mimosas!
Add \$2.00 per person

Brunch Inspired Menus

Classic Style - \$ 13.50 per person

Entrée Selections – Choose One

Scrambled Eggs with Bacon and Sausage Patties

Baked Quiche with Choice of Meat OR Vegetarian with Sundried Tomatoes & Feta Cheese

French Toast with Bacon and Sausage Patties

Side Selections – Choose One

Breakfast Potatoes with Herbs and Olive Oil

Hash Brown Casserole with Cheese and Green Chiles

Cheesy Grits, Fresh Cooked Grits with Cheddar and Jack Cheeses

Add-Ons:

Fruit \$2.50 per person

Yogurt \$ 1.50 per person

Homemade Breakfast Breads & Scones \$3.50 per person

Side Salad \$3.00 per person

Austin Style - \$ 14.50 per person

Entrée Selections – Choose Two

Breakfast Crepes, topped with Mixed Berries

Build Your Own Breakfast Tacos, with Scrambled Eggs, Bacon, Sausage, Salsa, Cheese & Sliced Jalapenos with Flour and Corn Tortillas

Biscuits and Country Gravy, Warm Biscuits with Traditional Country Gravy

French Toast Station, with Powdered Sugar and Warm Syrup

Mini Pancake or Waffle Station, with fresh Whipped Topping, Berries & Warm Syrup

Frittata, (no crust) with Ham and Cheese and Vegetables

Omelet Station (Attendant Required)

Freshly prepared Omelets with choice of:

Cheddar & Feta Cheese

Green Peppers, Onions, Tomatoes, Spinach, Mushrooms

Crumbled Bacon, Diced Ham

Brunch Inspired Wedding Hors d'oeuvres \$2.50 per person

Hand-Passed or Stationed:

Breakfast Sausage Bites with Prickly Pear Syrup

Breakfast Link Sausage on Toothpicks Drizzled with Homemade Prickly Pear Syrup and Dusted with Chili Powder

Mini Quiches

A Selection of Mini Quiche in Savory Crust to Include Vegetarian and Meat Choices

Mini Frittatas

Enjoy the Chef's Selection of Vegetarian and Meat Choices. *

*A Gluten Free option available

Maple Bacon Toasts

Crumbled Bacon on Mini Toast Bites Drizzled with Maple Syrup

Ham and Cheese Grits

Cheese Grits with Brown Sugar Glazed Ham Served in Acrylic Shot Glasses

Odds & Ends

- ✓ Your event can be served buffet style, plated or various stations.
- ✓ We can provide white Chinaware dishes, silverware, glassware & a poly napkin for \$5.25 per person.
- ✓ We provide sturdy acrylic disposable ware at no additional charge.
- ✓ We can coordinate rentals, tables, linens, dancefloors and lighting.
- ✓ We offer a full bar and set-up for alcohol and can provide TABC Bartenders.
- ✓ We offer any non-alcohol beverages including but not limited to water, tea and coffee.
- ✓ There is a non-refundable \$250 "Save The Date" fee to secure your wedding date on our calendar.
- ✓ There will be a Service Fee ranging from \$150 to \$450 (depending on the size of your event) that is added to your balance. This standard catering service fee covers misc. expenses for each event to include but not limited to, insurances, gas, tolls.
- ✓ Tastings are offered for a fee. Please ask us for our Terms & Conditions.