



*Let us Transform your Party into a
Five Star Event!*

CUSTOMIZABLE CATERING

Estimates are valid for 30 Days only, Prices are subject to change



EVENT STAFFING

5 Hour Minimum

24% Service Charge will be applied

We recommend all Staff begin 30 minutes before the event start time and end 30 minutes after the event end time

We recommend 1 Event Server per 25 Guests

We recommend 1 Bartender per 75 Guests

Event Server | Busser

Per Hour: \$40.00

Carving Station Attendant

\$150.00

*TABC Bartender, Licensed + Insured

Per Hour: \$50.00

*Bar Set Up Fee

\$125.00

*Available only at approved Venues

HORS D'OEUVRES | BUTLER PASSED OR STATIONED

We recommend 2 to 3 pieces per guest for a 1 hour cocktail reception

	Piece
Spinach + Feta Blossom	\$1.95
Bacon + Chive Stuffed Mushroom	\$1.95
Picadillo Wonton Purse, Cut Scallion, Hoisin Sauce	\$1.95
Texas Style Caviar Crostini	\$1.95
Mac + Cheese Bite, Garlic Aioli or Chipotle Sauce	\$1.95
Chicken + Poblano Flauta, Cilantro-Lime Cream Sauce	\$1.95
Mini Chicken + Cheese Chimichanga with Pico Cream Sauce	\$1.95
Pork Belly, Sweet Chile Glaze, Toasted Sesame	\$1.95
Meatball Skewer, Chimichurri Sauce, Micro Cilantro	\$1.95
Bacon Wrapped Chicken Bite	\$2.95
Toasted Crostini, Garlic Hummus Spread topped with Bruschetta, Aged Balsamic Glaze	\$2.95
Toasted Crostini, Garlic-Herb Spread, Pepper Crusted Sliced Filet of Beef, Fresh Dill	\$2.95
Fried Parmesan Risotto Ball, Peso Sauce, Aged Balsamic Glaze, Dusted Parmesan Cheese	\$2.95
Caprese Skewer	\$2.95
Bacon Wrapped Stuffed Jalapeno	\$2.95
Meat + Cheese Empanada	\$2.95
Mini Brisket Taco, Poblano-Lime Slaw, Chipotle Sauce	\$3.95
Elote Corn Cups, Cotija Cheese, Micro Cilantro, Salsa Picante	\$3.95
Chicken Waffle Skewer with Candied Maple Jalapeno	\$3.95
Wild Caught Argentina Shrimp Shooter, Cocktail Sauce, Lemon Wedge	\$4.95
Mini Crab Cake with Butter Dill Sauce	\$4.95
Mini Beef Wellington, Bearnaise Sauce, Cut Chive	\$4.95
Fried Green Tomato, Pimento Cheese, Sweet Tomato Relish	\$4.95
Jarcuterie Cup filled with /Fruit, Meat, Cheese, Vegetable, Cracker & Rosemary Sprig Garnish	\$4.95
Ceviche Avocado Cocktails	\$4.95
Shrimp + Grit Martini with Cajun Remoulade Sauce	\$4.95

SLIDERS | HOT + COLD

HOT | Served on Brioche Bun with Pickle Spear \$7.95 each

Beef, Bacon + Onion Jam, Pimento Cheese

Chicken, Spinach + Asiago Cheese

Pulled Pork, Poblano-Lime Slaw, Cilantro + Lime Sauce

Honey Chicken Biscuit

COLD \$6.95 each

Smoked Bacon, Lettuce, Tomato with Fresh Basil + Garlic Aioli

Rosemary Roast Beef on Brioche Bun

Ham + Cheddar Biscuit Stack

Savory Chicken Salad on Mini Croissant

FLATBREADS

Served on Garlic Infused Naan
Serves 6 -8 slices

\$6.95 each

Pesto Sauce, Heirloom Cherry Tomatoes, Basil-Ricotta Cheese

Fig + Onion, Alfredo Sauce, Parmesan Cheese, Aged Balsamic Glaze

Roasted Vegetables, Italian Marinara, Oregano, Mozzarella Cheese

POTATO BAR

Choose up to 5 Toppings
Served Mashed or Smashed

\$6.95 p/p

Thick Cut Bacon

Cut Scallions

Sour Cream

Sauteed Onions

Fried Onions

Sauteed Mushrooms

Fried Pickles

Mixed Cheese

Add: Chicken, Shrimp Bites

\$2.95 p/p

Add: Queso, Country Gravy

\$2.95 p/p

MAC + CHEESE BAR

Choose up to 5 Toppings
Served with Creamy Macaroni + Cheese

\$6.95 p/p

Thick Cut Bacon

Cut Scallions

Sour Cream

Sauteed Onions

Fried Onions

Sauteed Mushrooms

Fried Pickles

Mixed Cheese

Cut Jalapenos

Add: Chicken, Shrimp Bites or Pulled Pork

\$2.95 p/p

KIDS

Fried Chicken Tenders with Macaroni + Cheese

\$9.95 each

Ages 12 and under

TEX MEX STATION

Includes Tortilla Chips + Salsa | Mexican-Style or Cilantro-Lime Rice | Roasted Black Beans or Charro Beans | Corn or Flour Tortillas | Sour Cream + Mixed Cheese

ENCHILADAS

Chicken Enchilada Casserole layered with Blanco-Verde Sauce \$16.95 p/p

FAJITAS

Chicken, Pepper + Onion \$16.95 p/p

Beef, Pepper + Onion \$18.95 p/p

Shrimp, Pepper + Onion \$20.95 p/p

TACOS

Chicken, Cut Cilantro + Diced Onion \$16.95 p/p

Ground Beef, Cut Cilantro + Diced Onion \$16.95 p/p

Pulled Pork, Cut Cilantro + Diced Onion \$16.95 p/p

Beef Brisket, Cut Cilantro + Diced Onion \$18.95 p/p

Steak, Cut Cilantro + Diced Onion \$18.95 p/p

Shrimp, Pepper + Onion \$20.95 p/p

Add: Queso or Pico de Gallo \$2.95 p/p

Add: Homestyle Chunky Guacamole \$2.95 p/p

PASTA STATION

Pastas include a Mixed Field Green Salad with Heirloom Cherry Tomatoes, Housemade Croutons and Vinaigrette Dressing. Freshly Baked Dinner Roll, Butter.

Pasta Arrabiata | Mixed Rigatoni Pasta, Housemade Gravy with Sauteed Ground Beef + Sweet Italian Sausage. Fresh Basil, Parmesan-Romano Cheese \$16.95

Baked Ziti | Baked Penne Pasta with Housemade Gravy, Fresh Garlic + Basil-Ricotta Cheese and Oven Baked with Mozzarella Cheese \$17.95

Lasagna | Hand Layered Lasagna with Meat Sauce, Fresh Garlic + Basil-Ricotta Cheese and Oven Baked with Mozzarella Cheese \$17.95

Chicken Alfredo | Grilled Cut Chicken Breast mixed with Cavatappi Pasta tossed in Creamy Alfredo Sauce. Parmesan Cheese \$16.95

Broccoli a la Pasta | Bowtie Pasta, Garlic Infused Olive Oil, Fresh Basil and Parmesan Cheese \$16.95

Pesto Pasta | Creamy or Oil Based | Bowtie Pasta with Pesto Sauce, Fresh Garlic + Basil, Roasted Red Peppers. Parmesan Cheese. \$16.95

Tuscany Pasta Grilled Cut Chicken Breast, Mild Italian Sausage Crumbles, Spinach + Onion tossed in Garlic-Parmesan Cream Sauce. Parmesan-Romano Cheese.	\$18.95
Cajun Chicken Pasta Blackened Cut Chicken Breast mixed with Cavatappi Pasta tossed in Cajun Cream Sauce. Parmesan Cheese	\$16.95
Braised Beef Bolognese Braised Beef Roast served on a bed of Pappardelle Pasta with Traditional Bolognese Sauce. Garnished with Creamy Alfredo Sauce.	\$20.95

SALAD

All pastas + entrees include a Mixed Field Green Salad with Heirloom Cherry Tomatoes, Housemade Croutons and Vinaigrette Dressing. Freshly Baked Dinner Roll, Butter.

SALAD UPGRADES

Classic Caesar Salad Chopped Romaine Lettuce, Housemade Croutons, Caesar Dressing with Shaved Parmesan Cheese	\$3.95
Fresh Field Greens + Spinach Salad Thinly Sliced Granny Smith Apples, Pecans, Crumbled Blue Cheese, Warm Maple-Pecan Vinaigrette Dressing	\$4.95
Arugula Salad Lemon Zest, Toasted Pine Nuts, Shaved Parmesan Cheese, Balsamic Vinaigrette Dressing	\$3.95
Cobb Salad Mixed Field Greens, Chopped Egg + Thick Cut Bacon, Mixed Cheese, Housemade Croutons with Creamy Ranch Dressing	\$4.95
Raspberry + Walnut Salad Spring Mix, Sliced Strawberry, Texas Goat Cheese, Candied Pecans, Raspberry + Walnut Vinaigrette Dressing	\$4.95

ENTREES

All entrees include a Mixed Field Green Salad with Heirloom Cherry Tomatoes, Housemade Croutons and Vinaigrette Dressing. Freshly Baked Dinner Roll, Butter and Choice of 2 Sides Dishes

CHICKEN

Pan Seared Chicken Breasted topped with Tarragon Wine Butter Sauce	\$22.95
Grilled Chicken Breasted topped with Cut Roma Tomatoes mixed with Olive Oil, Fresh Garlic + Basil. Finished with Aged Balsamic Glaze + Parmesan Cheese	\$22.95

Roasted Chicken Breasted topped with Crispy Pancetta + Sage Wine Butter Sauce	\$22.95
Pan Seared Chicken Breasted topped with Green Chile Queso Fresco Sauce	\$22.95
Bacon-Wrapped Chicken Breasted stuffed with Spinach + Mozzarella Cheese topped with Creamy Pesto Sauce	\$24.95
Pan Seared Chicken Breasted topped with Garlic-Parmesan Cream Sauce	\$22.95
Chicken fried Chicken Breast topped with Poblano Country Gravy	\$22.95
Marsala Wine, Mushrooms + Fresh Rosemary over Pan Seared Chicken Breast garnished with Italian Parsley + Parmesan Cheese	\$22.95
Slow Roasted Brined Chicken Breasted topped with Chimichurri Sauce	\$22.95
Chicken Parmesan topped with Italian Marinara Sauce, Fresh Basil + Melted Mozzarella Cheese	\$22.95
Pan Seared Chicken Breast topped with Cilantro-Lime Cream Sauce	\$22.95
BBQ Chopped Chicken with Homemade Sweet + Spicy BBQ Sauce	\$22.95

BEEF

Slow Roasted Beef Brisket with Caramelized Sweet Vidalia Onions + Natural Orange Demi Sauce	\$22.95
Braised Beef Pot Roast with Thick-Cut Hickory Bacon, Cocktail Onions, Baby Carrots + Natural Beef Demi Glaze	\$22.95
Roasted Flank Steak topped with Sun Dried Tomato + Gorgonzola Cream Sauce	\$22.95
Grilled Carne Asada Steak topped with Chimichurri Sauce	\$24.95
Bacon Wrapped Sirloin Steak, Sliced	\$22.95
Chef Recommends Garlic-Herb Butter Steak Topper	\$1.95
Filet of Beef Wellington served with Bearnaise Sauce	\$34.95
Smoked Sea Salt + Pepper Mélange crusted Filet of Beef Tenderloin served with Horseradish Cream Sauce	\$32.95
Filet of Beef Tips tossed in Natural Peppercorn Demi Sauce	\$22.95
Espresso Rubbed Braised Beef Short Rib	\$24.95

PORK

Garlic-Pepper Crusted Pork Loin served with Parmesan Cream Sauce	\$22.95
Bacon-Wrapped Pork Loin topped with Cherry Mustard Sauce	\$22.95
Slow Roasted Shredded Pork with Poblano Peppers, Sautéed Onions + Southwest Cream Sauce, Micro Cilantro Garni	\$22.95
BBQ Pulled Pork with Homemade Sweet + Spicy BBQ Sauce. Topped with Poblano-Lime Slaw.	\$22.95

SEAFOOD

Roasted Red Peppers, Capers over Salmon with Butter Dill Sauce	\$22.95
Wild Caught Shrimp tossed in Lemon-Scampi Sauce served on a bed of Hand Tossed Linguini. Parmesan Cheese	\$22.95
Chilean Sea Bass with Capers + Lemon Butter Sauce	\$34.95
Sautéed Cajun Shrimp + Cheesy Grits with Cajun Remoulade Sauce	\$24.95
Teriyaki Salmon with Pineapple, Toasted Sesame Seed, Cut Scallion	\$22.95

SPECIALTY MEALS

MEALS PROVIDED FOR: \$Market

Celiac Disease, Gluten Free | Lactose Free | Kosher Style |

Vegetarian | Vegan | Pescatarian

SIDE DISHES | STARCHES

Baked Bearnaise Mashed Potatoes	Garlic Infused Mashed Potatoes
Oven Roasted Rosemary Potatoes	Smoked Gouda Scalloped Potatoes
Creamy Parmesan Risotto	6 Cheese + Herb Scalloped Potatoes
Mediterranean Style Orzo	Cilantro-Lime Rice
Herbed Rice Pilaf	Creamy Macaroni + Cheese
Truffle Whipped Mashed Potatoes	Smashed Potatoes with Lemon Zest + Thyme

SIDE DISHES | VEGETABLES

Sautéed Seasonal Vegetables	Roasted Parmesan Crusted Asparagus
Sautéed Green Beans	Roasted Brussel Sprouts with Bacon-Onion Jam
Italian Green Beans with Blistered Tomatoes	Southern Style Green Beans
Elote (Mexican Street Corn)	Green Bean Almondine
Roasted Black Beans + Onions	Charro Beans