



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

CUSTOMIZABLE CATERING

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

Saturday Catering Minimum is \$5,500.00



EVENT STAFFING

5 Hour Minimum

20-24% 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 - 3 pieces per guest, 1 hour cocktail reception

Piece

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| Spinach + Feta Blossom | \$1.95 |
| Bacon + Chive Stuffed Mushroom, Roasted Shallot Aioli, Microgreen | \$1.95 |
| Picadillo Wonton Purse, Microgreen, Hoisin Sauce, Toasted Sesame | \$1.95 |
| Texas Style Caviar Crostini, Micro Cilantro | \$1.95 |
| Mac + Cheese Bite, Garlic Aioli or Chipotle Sauce, Microgreen | \$1.95 |
| Chicken + Poblano Flauta, Cilantro-Lime Cream Aioli, Microgreen | \$2.95 |
| Pork Belly, Sweet Chile Glaze, Toasted Sesame Seeds, Microgreen | \$1.95 |
| Meatball Skewer, Chimichurri Sauce, Micro Greens | \$1.95 |
| Bacon Wrapped Chicken Bite, Sweet Chili Glaze, Microgreen | \$2.95 |
| Toasted Crostini, Roasted Garlic Hummus 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, Pesto Sauce, Dusted Parmesan Cheese | \$2.95 |
| Caprese Skewer | \$2.95 |
| Bacon Wrapped Stuffed Jalapeno | \$2.95 |
| Sweet Chili Brisket Stuffed Jalapeno | \$4.95 |
| Beef Empanada with Cheese | \$2.95 |
| Mini Brisket Taco, Cotija, Red Onion, Chipotle Ranch | \$3.95 |
| Mexican Street Corn Cups | \$3.95 |
| Chicken Waffle with Candied Jalapeno | \$3.95 |
| Argentina Red Shrimp Shooter | \$4.95 |
| Mini Beef Wellington, Bearnaise Sauce, Chive | \$4.95 |
| Sweet Potato Wellington, Walnuts, Mushrooms, Goat Cheese, Chives | \$4.95 |
| Fried Green Tomato, Pimento Cheese, Sweet Tomato Relish | \$4.95 |
| Jar-Cuterie Cup, Meat, Cheese, Fruit, Herb Garnish | \$4.95 |
| Ceviche Cocktail with Avocado | \$4.95 |
| Shrimp + Grit Martini with Cajun Remoulade Sauce, Avocado Garnish | \$4.95 |
| Sweet Chile Brisket Stuffed Jalapeno | \$4.95 |
| Toasted Crostini with Black Bean Spread, Chorizo + Crema | \$2.95 |
| Sweet Potato Wellington, Crème Fraiche, Chive | \$3.95 |
| Mini Chimichanga, Queso Fresca Sauce | \$2.95 |
| <u>Craft Style Deviled Eggs</u> | \$1.95 |
| <i>Carbonara: Crispy Pancetta, Parmesan Crisp, Black Pepper, Parsley</i> | |
| <i>Everything Bagel: Smoked Salmon, Bagel Seasoning, Scallions</i> | |
| <i>Southwest: Shrimp, Jalapeno, Radish, Cilantro</i> | |
| <u>Tostados</u> | \$3.95 |
| <i>Veggie: Roasted Sweet Potatoes, Poblano Lime Slaw, Chipotle Ranch</i> | |
| <i>Pork: Pork belly, Pineapple Pico, House Pickled Jalapenos</i> | |
| <i>Chicken: Chicken Tinga, Pickled Onion, Cotija, Cilantro</i> | |
| <i>Beef: Black Bean Puree, Vaca Frita, Maduros, Crema</i> | |
| Smoked Gouda Puff Pastry, Aged Balsamic Glaze | \$2.95 |

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
Fried Portobello Mushroom

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 Mini Garlic Infused Naan
Serves 2 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

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| Thick Cut Bacon | Cut Scallions | Sour Cream |
| Sauteed Onions | Fried Onions | Sauteed Mushrooms |
| Steamed Broccoli | Mixed Cheese | Roasted Poblano Peppers |

Add: Chicken, Shrimp Bites, Swedish Meatballs

\$3.95 p/p

Add: Queso, Country Gravy

\$2.95 p/p

MAC + CHEESE BAR

Choose up to 5 Toppings \$6.95 p/p
Served with Creamy Macaroni + Cheese

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| Thick Cut Bacon | Diced Tomato | Sour Cream |
| Sauteed Onions | Green Peas | Sauteed Mushrooms |
| Fried Pickles | Smoky Blue Cheese | House Pickled Jalapenos |

Add: Chicken, Shrimp Bites, Pulled Pork \$3.95 p/p

Add: Lobster \$6.95 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

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| Chicken, Pepper + Onion | \$16.95 p/p |
| Beef, Pepper + Onion | \$18.95 p/p |
| Shrimp, Pepper + Onion | \$20.95 p/p |

TACOS

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| 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 \$3.95 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.

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

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| 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

Roasted Chicken Breast topped with Marbella Sauce with Capers, Wine, Fresh Oregano, Olives and Dried Prunes \$22.95

BEEF

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| 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 |
| Herb Crusted Slow Roasted Prime Rib | \$32.95 |
| Filet of Beef Tips tossed in Natural Peppercorn Demi Sauce | \$22.95 |
| Espresso Rubbed Braised Beef Short Rib | \$24.95 |

PORK

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| 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

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| 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
Oven Roasted Rosemary Potatoes
Creamy Parmesan Risotto
Mediterranean Style Orzo
Herbed Rice Pilaf
Truffle Whipped Mashed Potatoes

Garlic Infused Mashed Potatoes
Smoked Gouda Scalloped Potatoes
6 Cheese + Herb Scalloped Potatoes
Cilantro-Lime Rice
Creamy Macaroni + Cheese
Smashed Potatoes with Lemon Zest + Thyme

SIDE DISHES | VEGETABLES

Sauteed Seasonal Vegetables
Sauteed Green Beans
Italian Green Beans with Blistered Tomatoes
Elote (Mexican Street Corn)
Roasted Black Beans + Onions

Roasted Parmesan Crusted Asparagus
Roasted Brussel Sprouts with Bacon-Onion Jam
Southern Style Green Beans
Green Bean Almondine
Charro Beans

DESSERTS

Jarred Smores | Layers of Crunchy Graham Crackers, Chocolate, Toasted Marshmallows \$3.95

Red Velvet Trifle Cup | Layered Cake, Cream Cheese Frosting, Shaved chocolate, Dusted Powdered Sugar \$3.95

Meringue Nest | Miniature Pavlovas with a Crispy Crunch
Choice of Lemon Curd or Mixed Berry Filling \$3.95

Phyllo Dessert Cups | Choice of Filling: Chocolate Mousse, Chocolate Strawberry, Berry Medley \$3.95

Wonton Apple Pies | Apple Pie Filling in a Crispy Wonton Cup, Whipped Cream + Dusted Nutmeg \$3.95

Mousse Cups | Choice of: Raspberry Mousse, Chocolate Mousse \$3.95

Molten Lava Cake | Chocolate Cake filled with Fudge, Powdered Sugar \$5.95

Banana Pudding Cups | Banana pudding, sliced bananas, Vanilla Wafers, Whipped Cream \$3.95

Cranberry Bliss Bar | Cranberries, Cream Cheese, White Chocolate \$2.95

Raspberry-Mint Fudge Bar | Chocolate Fudge Bar with Raspberry + Fresh Mint \$2.95

Raspberry Donut Cheesecake | Cheesecake topped with our Homemade Berry Compote, Whipped Cream, Crumbled Donut \$5.95

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| Italian Cheesecake New York Style Italian Cheesecake, Raspberry Sauce, Whipped Cream, Fresh Mint | \$5.95 |
| Mini Cupcakes Choice of: Vanilla, Chocolate, Red Velvet, Lavender | \$2.95 |
| Strawberry Shortcake Cups Layered Strawberries, Cream, + Pound Cake | \$3.95 |
| Churro Cups Deep Fried Churros, Cajeta Dipping Sauce, Powdered Sugar | \$3.95 |
| Tiramisu Cocktails Layered Creamy Mascarpone Mousse, Espresso Soaked Ladyfingers + Unsweetened Cocoa Powder | \$4.95 |

BEVERAGE STATION

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| Includes 9oz Clear Disposable Cup | \$1.00 each |
| Strawberry + Mint Infused Iced Water | |
| Raspberry Tea, Fresh Orange + Sage | |
| Rosemary, Lemon Slices + Pink Lemonade | |

COFFEE | COCOA STATION

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| Includes Insulated Disposable Cup, Lid, Stir | \$2.50 each |
| Regular or Decaffeinated Coffee, Creamer Milk, Sugar Sweetner | |
| Cocoa Powder, Mini Marshmallows, Cinnamon Sticks, Sugar Sweetner | |

SUNDAY BRUNCH

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| All Inclusive Breakfast | \$18.95 p/p |
| Egg + Cheese Breakfast Casserole | |
| Oven Roasted Rosemary Potatoes | |
| Southern Style Biscuits with Poblano Country Gravy | |
| Thick Cut Bacon Sausage Patties or Links | |
| Add: Fresh Mixed Fruit Salad with Mint | \$3.95 p/p |
| Add: Lobster Macaroni + Cheese | \$13.95 p/p |
| Add: Wild Caught Smoked Salmon, Arugula, Lemon Vinaigrette | \$5.95 p/p |
| Add: D'Vine Pasta Salad (cold) | \$3.95 p/p |