



*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 \$6,500.00



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

Event Server | Busser

Per Hour: \$40.00

Carving Station Attendant

\$150.00

HORS D'OEUVRES | BUTLER PASSED OR STATIONED

We recommend 2 - 3 pieces per guest, 1 hour cocktail reception

Piece

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
Meatball Skewer, Chimichurri Sauce, Micro Greens	\$1.95
Pork Belly, Sweet Chile Glaze, Toasted Sesame Seeds, Microgreen	\$2.95
Bacon Wrapped Chicken Bite, Sweet Chili Glaze, Microgreen	\$2.95
Chicken + Poblano Flauta, Cilantro-Lime Cream Aioli, Microgreen	\$2.95
Mini Chimichanga, Queso Fresca Sauce	\$2.95
Smoked Gouda Puff Pastry, Aged Balsamic Glaze	\$2.95
Toasted Crostini with Black Bean Spread, Chorizo + Crema	\$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
Beef Empanada with Cheese, Cilantro Aioli	\$3.95
Mini Brisket Taco, Cotija, Red Onion, Chipotle Ranch	\$3.95
Mexican Street Corn Cups	\$3.95
Chicken Waffle with Candied Jalapeno	\$3.95
Sweet Chili Brisket Stuffed Jalapeno	\$4.95
Argentina Red Shrimp Shooter	\$4.95
Mini Beef Wellington, Bearnaise Sauce, Chive	\$4.95
Mini Mushroom Wellington, Bearnaise Sauce, Chive	\$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
<u>Craft Style Deviled Eggs</u>	\$3.95
<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>Tostadas</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>	

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

\$6.95 p/p

Served Mashed or Smashed

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

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 \$10.95 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 \$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.

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	\$18.95
Lasagna Hand Layered Lasagna with Meat Sauce, Fresh Garlic + Basil-Ricotta Cheese and Oven Baked with Mozzarella Cheese	\$18.95
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 Breast topped with Tarragon Wine Butter Sauce	\$23.95
Grilled Chicken Breast topped with Cut Roma Tomatoes mixed with Olive Oil, Fresh Garlic + Basil. Finished with Aged Balsamic Glaze + Parmesan Cheese	\$23.95
Roasted Chicken Breast topped with Crispy Pancetta + Sage Wine Butter Sauce	\$23.95
Pan Seared Chicken Breast topped with Green Chile Queso Fresco Sauce	\$23.95
Bacon-Wrapped Chicken Breast stuffed with Spinach + Mozzarella Cheese topped with Creamy Pesto Sauce	\$24.95
Pan Seared Chicken Breast topped with Garlic-Parmesan Cream Sauce	\$23.95
Chicken fried Chicken Breast topped with Poblano Country Gravy	\$23.95
Marsala Wine, Mushrooms + Fresh Rosemary over Pan Seared Chicken Breast garnished with Italian Parsley + Parmesan Cheese	\$23.95
Slow Roasted Brined Chicken Breast topped with Chimichurri Sauce	\$23.95
Chicken Parmesan topped with Italian Marinara Sauce, Fresh Basil + Melted Mozzarella Cheese	\$23.95
Pan Seared Chicken Breast topped with Cilantro-Lime Cream Sauce	\$23.95
BBQ Chopped Chicken with Homemade Sweet + Spicy BBQ Sauce	\$23.95
Roasted Chicken Breast topped with Marbella Sauce with Capers, Wine, Fresh Oregano, Olives and Dried Prunes	\$23.95

BEEF

Slow Roasted Beef Brisket with Caramelized Sweet Vidalia Onions + Natural Orange Demi Sauce	\$23.95
Braised Beef Pot Roast with Thick-Cut Hickory Bacon, Cocktail Onions, Baby Carrots + Natural Beef Demi Glaze	\$23.95
Roasted Flank Steak topped with Sun Dried Tomato + Gorgonzola Cream Sauce	\$23.95
Grilled Carne Asada Steak topped with Chimichurri Sauce	\$24.95
Bacon Wrapped Sirloin Steak, Sliced	\$23.95
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	\$23.95
Espresso Rubbed Braised Beef Short Rib	\$24.95

PORK

Garlic-Pepper Crusted Pork Loin served with Parmesan Cream Sauce	\$23.95
Bacon-Wrapped Pork Loin topped with Cherry Mustard Sauce	\$23.95
Slow Roasted Shredded Pork with Poblano Peppers, Sautéed Onions + Southwest Cream Sauce, Micro Cilantro Garni	\$23.95
BBQ Pulled Pork with Homemade Sweet + Spicy BBQ Sauce. Topped with Poblano-Lime Slaw.	\$23.95

SEAFOOD

Roasted Red Peppers, Capers over Salmon with Butter Dill Sauce	\$23.95
Wild Caught Shrimp tossed in Lemon-Scampi Sauce served on a bed of Hand Tossed Linguini. Parmesan Cheese	\$23.95
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	\$23.95

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 **Seasonal*

Mini Cupcakes Choice of: Vanilla, Chocolate, Red Velvet, Lavender	\$2.95
Cranberry Bliss Bar Cranberries, Cream Cheese, White Chocolate	\$2.95
Raspberry-Mint Fudge Bar Chocolate Fudge Bar with Raspberry + Fresh Mint	\$2.95
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 Filling: Lemon Curd or Mixed Berry	\$3.95
Phyllo Dessert Cups Choice of Filling: Chocolate Mousse, Chocolate Strawberry or 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
Banana Pudding Cups Banana Pudding, Sliced Bananas, Vanilla Wafers, Whipped Cream	\$3.95
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
Raspberry Donut Cheesecake Cheesecake topped with our Homemade Berry Compote, Whipped Cream, Crumbled Donut	\$5.95
Italian Cheesecake New York Style Italian Cheesecake, Raspberry Sauce, Whipped Cream, Fresh Mint	\$5.95
Molten Lava Cake Chocolate Cake filled with Fudge, Powdered Sugar	\$5.95

BEVERAGE STATION

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

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

SUNDAY BRUNCH

All Inclusive Breakfast	\$20.95 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 (<i>cold</i>)	\$3.95 p/p