



*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 (V)                                                            | \$1.95 |
| Bacon + Chive Stuffed Mushroom, Roasted Shallot Aioli, Microgreen (GF)                | \$1.95 |
| Picadillo Wonton Purse, Microgreen, Hoisin Sauce, Toasted Sesame                      | \$1.95 |
| Texas Style Caviar Crostini, Micro Cilantro (V)                                       | \$1.95 |
| Mac + Cheese Bite, Garlic Aioli or Chipotle Sauce, Microgreen (V)                     | \$1.95 |
| Meatball Skewer, Chimichurri Sauce, Micro Greens                                      | \$1.95 |
| Pork Belly, Sweet Chile Glaze, Toasted Sesame Seeds, Microgreen (GF)                  | \$2.95 |
| Bacon Wrapped Chicken Bite, Sweet Chili Glaze, Microgreen (GF)                        | \$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 (V)                  | \$2.95 |
| Caprese Skewer (GF) (V)*                                                              | \$2.95 |
| Bacon Wrapped Stuffed Jalapeno (GF)                                                   | \$2.95 |
| Beef Empanada with Cheese, Cilantro Aioli                                             | \$3.95 |
| Mini Brisket Taco, Cotija, Red Onion, Chipotle Ranch (GF)                             | \$3.95 |
| Mexican Street Corn Cups (GF)                                                         | \$3.95 |
| Chicken Waffle with Candied Jalapeno                                                  | \$3.95 |
| Sweet Chili Brisket Stuffed Jalapeno (GF)                                             | \$4.95 |
| Argentina Red Shrimp Shooter (GF)                                                     | \$4.95 |
| Mini Beef Wellington, Bearnaise Sauce, Chive                                          | \$4.95 |
| Mini Mushroom Wellington, Bearnaise Sauce, Chive (V)                                  | \$4.95 |
| Fried Green Tomato, Pimento Cheese, Sweet Tomato Relish (V)                           | \$4.95 |
| Jar-Cuterie Cup, Meat, Cheese, Fruit, Herb Garnish (GF)                               | \$4.95 |
| Ceviche Cocktail with Avocado (GF)                                                    | \$4.95 |
| Shrimp + Grit Martini with Cajun Remoulade Sauce, Avocado Garnish (GF)                | \$4.95 |
| Craft Style Deviled Eggs (GF)                                                         | \$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>                                  | \$3.95 |
| <u>Tostadas (GF)</u>                                                                  |        |
| <i>Veggie: Roasted Sweet Potatoes, Poblano Lime Slaw, Chipotle Ranch (V)</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 (V)

### 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 (V)

Fig + Onion, Alfredo Sauce, Parmesan Cheese, Aged Balsamic Glaze (V)

Roasted Vegetables, Italian Marinara, Oregano, Mozzarella Cheese (V)

## POTATO BAR (GF\*) (V\*)

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

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 (V\*)

|                                                                        |                   |                         |  |            |
|------------------------------------------------------------------------|-------------------|-------------------------|--|------------|
| Choose up to 5 Toppings<br><i>Served with Creamy Macaroni + Cheese</i> |                   |                         |  | \$6.95 p/p |
| 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<br>Ages 12 and under |  | \$10.95 each |
|-------------------------------------------------------------------|--|--------------|

## 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 (V)

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

### FAJITAS (GF)

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

### TACOS (GF)

|                                          |             |
|------------------------------------------|-------------|
| 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 (GF) (V) | \$2.95 p/p |
|--------------------------------------|------------|

|                                          |            |
|------------------------------------------|------------|
| Add: Homestyle Chunky Guacamole (GF) (V) | \$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.**

|                                                                                                                                                                  |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Pasta Arrabiata</b>   Mixed Rigatoni Pasta, Housemade Sauce with Sauteed Ground Beef + Sweet Italian Sausage. Fresh Basil, Parmesan-Romano Cheese             | \$17.95 |
| <b>Baked Ziti</b>   Baked Penne Pasta with Housemade Sauce, Fresh Garlic + Basil-Ricotta Cheese and Oven Baked with Mozzarella Cheese (V)                        | \$18.95 |
| <b>Lasagna</b>   Hand Layered Lasagna with Meat Sauce, Fresh Garlic + Basil-Ricotta Cheese and Oven Baked with Mozzarella Cheese                                 | \$18.95 |
| <b>Chicken Alfredo</b>   Grilled Cut Chicken Breast mixed with Cavatappi Pasta tossed in Creamy Alfredo Sauce. Parmesan Cheese                                   | \$17.95 |
| <b>Broccoli a la Pasta</b>   Bowtie Pasta, Garlic Infused Olive Oil, Fresh Basil and Parmesan Cheese (V)                                                         | \$17.95 |
| <b>Pesto Pasta</b>   <b>Creamy or Oil Based</b>   Bowtie Pasta with Pesto Sauce, Fresh Garlic + Basil, Roasted Red Peppers. Parmesan Cheese. (V)                 | \$17.95 |
| <b>Tuscany Pasta</b>   Grilled Cut Chicken Breast, Mild Italian Sausage Crumbles, Spinach + Onion tossed in Garlic-Parmesan Cream Sauce. Parmesan-Romano Cheese. | \$18.95 |
| <b>Cajun Chicken Pasta</b>   Blackened Cut Chicken Breast mixed with Cavatappi Pasta tossed in Cajun Cream Sauce. Parmesan Cheese                                | \$17.95 |
| <b>Braised Beef Bolognese</b>   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

|                                                                                                                                                    |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Classic Caesar Salad</b>   Chopped Romaine Lettuce, Housemade Croutons, Caesar Dressing with Shaved Parmesan Cheese                             | \$3.95 |
| <b>Fresh Field Greens + Spinach Salad</b>   Thinly Sliced Granny Smith Apples, Pecans, Crumbled Blue Cheese, Warm Maple-Pecan Vinaigrette Dressing | \$4.95 |

|                                                                                                                                                            |        |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Arugula Salad</b>   Lemon Zest, Toasted Pine Nuts, Shaved Parmesan Cheese, Balsamic Vinaigrette Dressing <b>(GF)(V)</b>                                 | \$3.95 |
| <b>Cobb Salad</b>   Mixed Field Greens, Chopped Egg + Thick Cut Bacon, Mixed Cheese, Housemade Croutons with Creamy Ranch Dressing                         | \$4.95 |
| <b>Raspberry + Walnut Salad</b>   Spring Mix, Sliced Strawberry, Texas Goat Cheese, Candied Pecans, Raspberry + Walnut Vinaigrette Dressing <b>(GF)(V)</b> | \$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 + 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   Choice of Sauce: Bearnaise, Au Jus, or Horseradish Cream Sauce         | \$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 |

## SIDE DISHES | STARCHES

Baked Bearnaise Mashed Potatoes (GF) (V)  
Oven Roasted Rosemary Potatoes (GF) (V)  
Creamy Parmesan Risotto (GF)  
Mediterranean Style Orzo (V)  
Herbed Rice Pilaf (GF) (V)  
Truffle Whipped Mashed Potatoes (GF) (V)

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

## SIDE DISHES | VEGETABLES

Sauteed Seasonal Vegetables (GF) (V)  
Sauteed Green Beans (GF) (V)  
Southern Style Green Beans (GF)  
Elote (Mexican Street Corn) (GF) (V)  
Roasted Black Beans + Onions (GF)

Roasted Parmesan Crusted Asparagus (GF) (V)  
Roasted Brussel Sprouts with Bacon-Onion Jam (GF)  
Italian Green Beans with Blistered Tomatoes (GF) (V)  
Green Bean Almondine (GF)  
Charro Beans (GF)

## DESSERTS *\*Seasonal*

|                                                                                                                      |        |
|----------------------------------------------------------------------------------------------------------------------|--------|
| <b>Mini Cupcakes</b>   Choice of: Vanilla, Chocolate, Red Velvet, Lavender                                           | \$2.95 |
| <b>Cranberry Bliss Bar</b>   Cranberries, Cream Cheese, White Chocolate                                              | \$2.95 |
| <b>Raspberry-Mint Fudge Bar</b>   Chocolate Fudge Bar with Raspberry + Fresh Mint                                    | \$2.95 |
| <b>Jarred Smores</b>   Layers of Crunchy Graham Crackers, Chocolate, Toasted Marshmallows                            | \$3.95 |
| <b>Red Velvet Trifle Cup</b>   Layered Cake, Cream Cheese Frosting, Shaved Chocolate, Dusted Powdered Sugar          | \$3.95 |
| <b>Meringue Nest</b> (GF)   Miniature Pavlovas with a Crispy Crunch<br>Choice of Filling: Lemon Curd or Mixed Berry  | \$3.95 |
| <b>Phyllo Dessert Cups</b>   Choice of Filling: Chocolate Mousse, Chocolate Strawberry or Berry Medley               | \$3.95 |
| <b>Wonton Apple Pies</b>   Apple Pie Filling in a Crispy Wonton Cup, Whipped Cream + Dusted Nutmeg                   | \$3.95 |
| <b>Mousse Cups</b> (GF)   Choice of: Raspberry Mousse, Chocolate Mousse                                              | \$3.95 |
| <b>Banana Pudding Cups</b>   Banana Pudding, Sliced Bananas, Vanilla Wafers, Whipped Cream                           | \$3.95 |
| <b>Strawberry Shortcake Cups</b>   Layered Strawberries, Cream, + Pound Cake                                         | \$3.95 |
| <b>Churro Cups</b>   Deep Fried Churros, Cajeta Dipping Sauce, Powdered Sugar                                        | \$3.95 |
| <b>Tiramisu Cocktails</b>   Layered Creamy Mascarpone Mousse, Espresso Soaked Ladyfingers + Unsweetened Cocoa Powder | \$4.95 |



|                                                                                                                      |        |
|----------------------------------------------------------------------------------------------------------------------|--------|
| <b>Raspberry Donut Cheesecake</b>   Cheesecake topped with our Homemade Berry Compote, Whipped Cream, Crumbled Donut | \$5.95 |
| <b>Italian Cheesecake</b>   New York Style Italian Cheesecake, Raspberry Sauce, Whipped Cream, Fresh Mint            | \$5.95 |
| <b>Molten Lava Cake</b>   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 <b>(GF) (V)</b>                           |             |
| Oven Roasted Rosemary Potatoes <b>(GF) (V)</b>                             |             |
| Southern Style Biscuits with Poblano Country Gravy <b>(*)</b>              |             |
| Thick Cut Bacon   Sausage Patties or Links                                 |             |
| Add: Fresh Mixed Fruit Salad with Mint <b>(GF) (V)</b>                     | \$3.95 p/p  |
| Add: Lobster Macaroni + Cheese                                             | \$13.95 p/p |
| Add: Wild Caught Smoked Salmon, Arugula, Lemon Vinaigrette <b>(GF) (V)</b> | \$5.95 p/p  |
| Add: D'Vine Pasta Salad <i>(cold)</i> <b>(V)</b>                           | \$3.95 p/p  |

## SPECIALTY MEALS

**MEALS PROVIDED FOR:** \$Market

Celiac Disease, Gluten Free | Lactose Free | Kosher Style | Vegetarian | Vegan | Pescatarian

**(GF) - Gluten Free, (V) Vegetarian, (VG) Vegan, (\*) Specialty Conversion Available**