



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

## CUSTOMIZABLE CATERING *by* FIVE STAR EVENT SERVICES

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



### EVENT STAFFING

**5 Hour Service Minimum**

**20-24% Service Charges 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**

<b>Catering Captain</b>	<b>Per Hour: \$50.00</b>
<b>Event Server   Busser</b>	<b>Per Hour: \$40.00</b>
<b>Carving Station Attendant</b>	<b>\$150.00</b>
<b>Onsite Chef</b>	<b>\$250.00</b>

## HORS D'OEUVRES | BUTLER PASSED OR STATIONED

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

**Piece**

Spinach + Feta Blossom, Feta Aioli	\$1.95
Bacon + Chive Stuffed Mushroom, Roasted Shallot Aioli, Microgreen	\$1.95
Picadillo Wonton Purse, Microgreen, Hoisin Sauce, Toasted Sesame	\$1.95
Texas Caviar on a Fried Tortilla, Crema, 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
Puff Pastry Cups with Baked Brie + Caramelized Onion	\$2.95
Green Goddess Vegetable Cups	\$2.95
Toasted Crostini, Roasted Garlic Hummus Bruschetta, Aged Balsamic Glaze	\$2.95
Toasted Crostini, Caramelized Onion, Pepper Crusted Beef, Cream Sauce	\$2.95
Fried Parmesan Risotto Ball, Garlic Aioli	\$2.95
Caprese Skewer with Pepper Crusted Salami	\$2.95
Bacon Wrapped Stuffed Jalapeno, Chipotle Sauce	\$2.95
Birria Empanada, Cilantro-Lime Aioli	\$3.95
Chicken Satay Skewer	\$3.95
Beef Satay Skewer	\$3.95
Mini Brisket Street Taco, Cotija Cheese, Red Onion, Chipotle Ranch	\$3.95
Mexican Street Corn Cups (Elote)	\$3.95
Chicken Waffle Skewer with Candied Jalapeno	\$3.95
Sweet Chili Brisket Stuffed Jalapeno	\$3.95
Argentina Red Shrimp Shooter	\$3.95
Mini Beef Wellington, Bearnaise Sauce, Chive	\$4.95
Mini Mushroom Wellington, Bearnaise Sauce, Chive	\$4.95
Charcuterie Cup, Meat, Cheese, Cracker, Fruit, Herb Garnish	\$4.95
Ceviche Cocktail, Avocado, Blue Tortilla	\$4.95
Mini Crab Cake with Remoulade Sauce	\$4.95
<u>Chicken Drumettes</u>	\$3.95
<i>Buffalo with Blue Cheese Crumbles</i>	
<i>Grilled Caribbean Jerk</i>	
<i>Korean BBQ with Cut Scallions</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, Garlic Mayo

Pulled Pork, Poblano-Lime Slaw, Chipotle 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

Roasted Rainbow Vegetables with Feta Aioli

## 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

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

*Served with Creamy Macaroni + Cheese*

\$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	\$10.95 each
Spaghetti with Meatballs	\$10.95 each
Ages 5 and under	

## TEX MEX STATION

**Includes Tortilla Chips + Salsa | Mexican-Style or Cilantro-Lime Rice | Refried Charro or Refried Black Beans**

### ENCHILADAS

Layered Enchilada's with Blanco-Verde Sauce Choice of: Chicken, Beef or Pork	\$16.95 p/p
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### FAJITAS (Corn or Flour Tortillas, Sour Cream + Mixed Cheese)

Chicken, Pepper + Onion	\$18.95 p/p
Beef, Pepper + Onion	\$20.95 p/p
Shrimp, Pepper + Onion	\$22.95 p/p

### TACOS (Corn or Flour Tortillas, Sour Cream + Mixed Cheese)

Chicken, Cut Cilantro + Diced Onion	\$18.95 p/p
Ground Beef, Cut Cilantro + Diced Onion	\$18.95 p/p
Pulled Pork, Cut Cilantro + Diced Onion	\$18.95 p/p
Beef Brisket, Cut Cilantro + Diced Onion	\$20.95 p/p
Steak, Cut Cilantro + Diced Onion	\$20.95 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

## TEXAS BBQ

**Includes Sliced Texas Toast, Pickles, Onions, House BBQ Sauce**

**Macaroni + Cheese with Ranch Beans or Southern Style Green Beans**

Chopped Chicken	\$16.95 p/p
Sliced Sausage	\$16.95 p/p
Choice of: Hickory Smoked, Cracked Pepper, Jalapeno-Cheddar	
Pulled Pork	\$16.95 p/p
Smoked Brisket	\$18.95 p/p

## PASTA STATION

**Pastas include a Mixed Field Green Salad with Heirloom Cherry Tomatoes, House-made 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	\$16.95
<b>Baked Ziti</b>   Baked Penne Pasta with Housemade Sauce, Fresh Garlic + Basil-Ricotta Cheese and Oven Baked with Mozzarella Cheese	\$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	\$16.95
<b>Broccoli a la Pasta</b>   Bowtie Pasta, Garlic Infused Olive Oil, Fresh Basil and Parmesan Cheese	\$16.95
<b>Pesto Pasta</b>   <b>Creamy or Oil Based</b>   Bowtie Pasta with Pesto Sauce, Fresh Garlic + Basil, Roasted Red Peppers. Parmesan Cheese.	\$16.95
<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	\$16.95
<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	<b>\$3.95</b>
<b>Fresh Field Greens + Spinach Salad</b>   Thinly Sliced Granny Smith Apples, Pecans, Crumbled Blue Cheese, Warm Maple-Pecan Vinaigrette Dressing	<b>\$4.95</b>

<b>Arugula Salad</b>   Lemon Zest, Toasted Pine Nuts, Shaved Parmesan Cheese, Balsamic Vinaigrette Dressing	<b>\$3.95</b>
<b>Cobb Salad</b>   Mixed Field Greens, Chopped Egg + Thick Cut Bacon, Mixed Cheese, Housemade Croutons with Creamy Ranch Dressing	<b>\$4.95</b>
<b>Raspberry + Walnut Salad</b>   Spring Mix, Sliced Strawberry, Texas Goat Cheese, Candied Pecans, Raspberry + Walnut Vinaigrette Dressing	<b>\$4.95</b>

## ENTREES

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

## CHICKEN

Pan Seared Chicken Breast served with Tarragon Wine Butter Sauce	\$22.95
Grilled Chicken Breast served with Cut Roma Tomatoes mixed with Olive Oil, Fresh Garlic + Basil. Finished with Aged Balsamic Glaze + Parmesan Cheese	\$22.95
Roasted Chicken Breast served with Crispy Pancetta + Sage Wine Butter Sauce	\$22.95
Glazed Chicken Breast served with Pineapple-Mango Salsa	\$22.95
Bacon-Wrapped Chicken Breast stuffed with Spinach + Mozzarella Cheese served with Creamy Pesto Sauce	\$24.95
Pan Seared Chicken Breast served with Garlic-Parmesan Cream Sauce	\$22.95
Chicken fried Chicken Breast served with Poblano Country Gravy	\$22.95
Marsala Wine, Mushrooms + Fresh Rosemary over Pan Seared Chicken Breast garnished with Italian Parsley + Parmesan Cheese	\$22.95
Chicken Parmesan served with Italian Marinara Sauce, Fresh Basil + Melted Mozzarella Cheese	\$22.95
Pan Seared Chicken Breast served with Cilantro-Lime Cream Sauce	\$22.95
BBQ Chopped Chicken with Homemade Sweet + Spicy BBQ Sauce	\$22.95
Roasted Chicken Breast served with Marbella Sauce with Capers, Wine, Fresh Oregano, Olives and Dried Prunes	\$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 served with Sun Dried Tomato + Gorgonzola Cream Sauce	\$22.95
Grilled Carne Asada Steak served 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	\$22.95
Espresso Rubbed Braised Beef Short Rib	\$24.95

## **PORK**

Garlic-Parmesan Crusted Pork Loin served with Parmesan Cream Sauce	\$21.95
Bacon-Wrapped Pork Loin served with Cherry Mustard Sauce	\$22.95
Roasted Pork served with Rosemary Cream Sauce	\$21.95

## **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
Sauteed Cajun Shrimp + Cheesy Grits with Cajun Remoulade Sauce	\$24.95
Teriyaki Salmon with Pineapple, Toasted Sesame Seed, Cut Scallion	\$22.95
Butterfly Shrimp Veracruz with Tomato, Olive, Caper Chutney	\$24.95

## 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  
Mexican Street Corn (Elote)

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

## DESSERTS

<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 S'mores</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>   Miniature Pavlovas with a Crispy Crunch 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>   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 served 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, Ice Not Included	\$1.00 each
Strawberry + Mint Infused 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	\$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 ( <i>cold</i> )	\$3.95 p/p