

## Hors d'oeuvre Selections - Tier One (\$2.50 per person)

### **Vegetable Crudité Display**

Fresh Seasonal Vegetables Served with Homemade Dipping Sauce  
or

Roasted Seasonal Vegetables tossed in Olive Oil and Herbs

### **Cocktail Meatballs**

Meatballs Cooked in a Homemade Tangy Tomato-based Sauce or  
Marinara

### **Bruschetta**

Marinated Vine-ripe Tomatoes, Red Onions and Fresh Herbs on  
Toasted Baguette

### **Goat Cheese-Chive Crostini**

Creamy Goat Cheese with Chives on Lightly Toasted Crostini

### **Chips and Salsa – Chips and Queso**

Tortilla Chips with Fire Roasted and Tomatillo Salsas and/or  
homemade Queso (with Seasoned Ground Beef \$ 1.50 Additional)

### **Mushroom Florentine Dip**

Warm Cheese Dip with Fresh Spinach & Sliced Mushrooms

### **Warm Jalapeno and Sausage Dip**

Roasted Jalapenos with Sausage, Cream Cheese, Cheddar, Onions and Spices

### **Spinach-Artichoke Dip**

Homemade Creamy Spinach-Artichoke Dip Served with Sliced Baguettes and  
Crackers

### **Baked Artichoke Spread**

Homemade Creamy Garlic and Parmesan Artichoke Dip, Served with Toasted  
Baguettes and Crackers

### **Sausage Stuffed Mushrooms**

Fresh Button Mushrooms Stuffed with Italian Sausage, Cream Cheese and  
Herbs

### **Spinach Stuffed Mushrooms**

Fresh Button Mushrooms Stuffed with Fresh Baby Spinach, Cream Cheese and  
Herbs

### **Roasted Stuffed Jalapeños**

Fresh Jalapeños Stuffed with Italian Sausage, Cream Cheese and Southwestern  
Herbs

## Hors d'oeuvre Selections – Tier Two (\$3.50 per person)

### **Mediterranean Trio**

Homemade Baba Ganoush (Roasted Eggplant Dip), Hummus and Artichoke Tapenade Served with Pita Chips and Crackers

### **Vegetarian Antipasto Trio**

Artichoke Salad, Marinated Mushrooms and Mozzarella Salad Served with Crostini

### **Cheese and Fruit Display**

Domestic and Imported Cheese and Fruit Display to Include Cubed Swiss, Cheddar, and/or Pepper Jack Cheese with a Center Display of Brie or Smoked Gouda and Garnished with Seasonal Fruit and Seedless Grapes

### **Grilled Sweet Pear and Gorgonzola Crostini**

Lightly Toasted Crostini topped with Creamy Gorgonzola, Grilled Pears and Garnished with Toasted Chopped Pecans and Rosemary and Drizzled with Honey

### **Baked Breaded Chicken Tenders**

With Dipping Sauces, Honey Mustard, Chipotle BBQ and Spicy Buffalo

### **Chicken Salad Puffs**

Homemade Chicken Salad Served in Puff Pastry

### **Brie en Croute**

Brie Cheese with Caramelized Apples Baked in Puff Pastry

### **Pulled Pork Sliders**

Homemade Pulled Pork on Dinner Rolls with Assorted BBQ Sauces and Condiments

### **Cheeseburger Sliders**

Beef Burger Sliders with Cheese with Chipotle Mayonnaise, Brown Mustard, and Ketchup on the side

### **Mini Street Tacos**

Street Tacos stuffed with Shredded Chicken & Beef or Pulled Pork

### **Chicken with Green Chile Empanadas**

Shredded Seasoned Chicken and Green Chiles Baked in Pastry

### **Black Bean and Plantain Empanadas**

Plantain Bananas and Black Beans Baked in Pastry

### **Pot Stickers**

Chicken and Vegetable or Pork and Vegetable served with Shoyu Ginger Sauce and Sweet Chili Sauce

### **Edamame with Sea Salt**

Chilled Boiled Soy Beans in Pod with Imported Sea Salt

### **Sweet Chili Chicken Wings**

Baked Wings with Sweet Chili Sauce with Green Onions & Toasted Sesame Seeds

### **Coconut Chicken**

Coconut Breaded Chicken Strips with and Sweet Chili Sauce

## **Hors d' oeuvre Selections – Tier Three (\$5.50 per person)**

### **Beef Medallion Crostini**

Thinly Sliced Roasted Beef Medallions with Horseradish Cream Sauce and Red Pepper on Toasted Crostini

### **Pulled Pork Mini Tostadas**

With Cilantro Slaw and Chipotle Salsa

### **Prosciutto Wrapped Asparagus**

Asparagus Cooked Al Dente and Wrapped with Herbed Cream Cheese and Italian Prosciutto (Seasonal April-May)

### **Charcuterie Platter**

with Smoked Meats and Cheeses Garnished with Cornichons, Pickled Peppers and Olives

### **Smoked Chicken Quesadillas**

Smoked Chicken, Apple and Goat Cheese Quesadillas with Smoked Chile Salsa

### **Shiner Bock Braised Pork Belly**

on Corncakes with Jalapeno Jelly, Tortilla Strips and Scallions

### **Mini Shrimp Tostadas**

Seasonal Shrimp on Mini Tostadas with Lettuce, Pumpkin Seed Pesto and Cotija Cheese

### **Baked Wrapped Shrimp**

Shrimp Wrapped with Maple Bacon

### **Chilled Shrimp Cocktail**

Chilled Jumbo Shrimp with Homemade Cocktail Sauce

### **Shrimp Ceviche**

Fresh Shrimp, Chopped Onions, Jalapeños, Tomatoes, and Cilantro Marinated in Fresh Lime Juice and Served on Mini Tostadas

## BBO Inspired Menu - \$ 16.50 per person

### Meat Selections (Choose 2)

Mesquite-Smoked:

Beef Brisket

Chicken

Turkey

All Beef Sausage

(3<sup>rd</sup> Meat - add \$2.00 additional per person)

### Side Selections (Choose 2) (Add'l Side for \$ 1.50 per person)

Twice Cooked Baked Potato Casserole

Green Bean Casserole with French Onions

Mac N' Cheese

Pinto Beans

Ranch Style Beans

Baked Beans

Homemade Potato Salad or Coleslaw

Scalloped Potatoes

Creamed Corn

\*This Menu is served with BBO sauce, Kosher dill pickles, sliced onions, sliced jalapenos & white &/or wheat bread.

# Greek Inspired Menu - \$15.50 per person

## Salad Selections (Choose One)

**Greek Salad** - Romaine Lettuce with Tomatoes, Red Onions, Cucumber, Olives and Feta, Served with Greek Dressing

**Garbanzo Salad** - Romaine Lettuce with Garbanzos, Tomatoes, Onions, Cucumber and Feta, Served with Greek Dressing

## Entrée Selections (Choose One)

**Grilled Yogurt Chicken** - Grilled Chicken Breasts Marinated in Yogurt with Garlic and Spices

**Greek Pork Loin** - Roasted Pork Loin Marinated in Lime Juice, Olive Oil, Garlic and Oregano

**Greek Chicken Pastry** - Chicken with Feta, Sundried Tomatoes, Garlic, Spinach and Oregano Baked in Flaky Phyllo Dough

## Vegetable Selections (Choose One)

**Green Beans** - Tender Green Beans Simmered with Tomatoes, Onions and Spices

**Steamed or Roasted Seasonal Vegetables**  
With Herb Butter

## Rice / Potato Selections (Choose One)

**Rice with Spinach** - Long Grain Rice Cooked with Spinach, Tomato Sauce and Spices

**Greek Lemon Roasted Potatoes** - Roasted Potatoes with Lemon, Garlic, Feta Cheese and Olive Oil

## Featured Desserts

Baklava

Greek Cookies

## Hawaiian Inspired Menu - \$ 15.50 per person

### Salad Selections (Choose One)

Field Green Salad with Pineapple, Mandarin Oranges and Candied Almonds with Homemade Sweet and Sour Dressing

Pineapple Macaroni Salad

### Entrée Selections (Choose One)

Citrus Grilled Chicken with Pineapple-Mango Salsa

Baked Coconut Chicken

Kalua Pork with Homemade Hawaiian BBQ Sauce

Grilled Teriyaki Chicken

### Vegetable Selections (Choose One)

Teriyaki Vegetables with Broccoli, Snow Peas, Red Bell Peppers, Carrots

Glazed Baby Carrots

### Rice / Potato Selections (Choose One)

Steamed Rice

Wild Rice with Pineapple

Aloha Sweet Potatoes

\*Served with Hawaiian Dinner Rolls

## Italian Inspired Menu - \$ 15.50 per person

### Salad Selections (Choose One)

**Classic Caesar Salad** with Romaine Lettuce with Homemade Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

**Garden Salad** with Seasonal Vegetables and Your Choice of Two Dressings

**Italian Salad** with Mixed Greens with Black Olives, Red Onions, Cherry Tomatoes, Mozzarella Cheese and Homemade Croutons

### Entrée Selections (Choose One)

**Tuscan Chicken** - Baked Chicken Breasts with Artichokes, Sundried Tomatoes and Parmesan Cream Sauce

**Chicken Marsala** - Chicken Breasts with Marsala Wine Sauce and Mushrooms

**Herbed Pork Loin** - Pork Loin with Fresh Herbs, Roasted and Served with a Red Wine Sauce

**Chicken Piccata** - Chicken Breasts with a Lemon Caper Sauce

**Chicken or Eggplant Parmesan** - Breaded Chicken or Eggplant with Marinara Sauce and Italian Cheeses

**Baked Ziti** - Ziti Noodles with Marinara, Ricotta, Mozzarella, Italian Sausage, Peppers and Onions

**Chicken Cacciatore** - Chicken Breasts Braised In Tomatoes, Onions and Herbs

### Vegetable Selections (Choose One)

**Green Beans Almondine** - Steamed Green Beans Tossed with Butter and Toasted Almonds

**Roasted or Steamed Seasonal Vegetables** - Seasonal Vegetables Roasted with Garlic, Herbs and Olive Oil

**Green Beans** tossed in Herbs and Olive Oil

**Zucchini Squash Medley (Seasonal)** - Zucchini and Yellow Squash with Olive Oil and Herbs

### Rice / Potato Selections (Choose One)

**Wild Rice Pilaf** - Long Grain and Wild Rice Cooked with Fresh Herbs

**Garden Herb Rice** - Long Grain Rice Cooked with Fresh Herbs

**Garlic Parmesan Mashed Potatoes** - Fresh Mashed Potatoes with a Hint of Garlic and Parmesan Cheese

**Roasted Red Potatoes** - Red Potatoes Roasted with Rosemary, Herbs and Olive Oil

## **New Orleans & Cajun Inspired Menu - \$15.50 per person**

### **Salad Selections (Choose One)**

**Garden Salad** - with Seasonal Vegetables with Creole Honey Mustard and Cajun Ranch Dressings

**New Orleans Salad** - Romaine Lettuce with Marinated Black Eyed Peas, Corn, Red Onions and Peppers with Cajun Ranch and Italian Dressing

### **Entrée Selections (Choose One)**

**Chicken and Sausage Jambalaya** - Rice Cooked with Chicken, Sausage, Tomatoes, Peppers and Onions

**Bourbon Glazed Chicken** - Baked Chicken Breasts with our Homemade Bourbon Glaze

**Creole Chicken** - Baked Chicken Breasts with Tomatoes, Onions, Celery, Bell Peppers and Cajun Spices

**Chicken with Sauce Piquante** - Chicken Breasts Simmered in a Tomato Piquante Sauce

**Cajun Corn Stuffed Pork Chops** - Pork Chops Stuffed with Cornbread Stuffing Smothered in Country Gravy (add \$2.00 additional per person)

**Shrimp Etouffee** - Shrimp with Celery, Onions, Peppers and Cajun Spices Served Over White Rice (add \$2.00 additional per person)

**Chicken and Sausage Gumbo** - Chicken, Sausage, Okra, Peppers and Onions Seasoned with File and Cajun Spices Served over White Rice

### **Vegetable Selections (Choose One)**

**Green Beans Almandine** - Steamed Green Beans Tossed with Butter and Toasted Almonds

**Herb Green Beans** - Fresh Green Beans tossed in Herbs and Olive Oil

**Southern Collard Greens** - Collard Greens Simmered with Cajun Spices

**Cajun Corn Maque Choux** - A Southern Louisiana Favorite of Corn, Tomatoes, Peppers and Onions with Cajun Spices

**Southern Succotash (Vegetarian)** - Carrots, Peas, Lima Beans, Tomatoes, Corn, Celery and Onions with Cajun Spices

### **Rice / Potato Selections (Choose One)**

**Red Beans and Rice** - Red Beans Simmered in Spices Served over White Rice

**Cheese Grits** - Fresh Cooked Grits with Cheddar and Jack Cheeses



## Rustic and Fresh Inspired Menu - \$ 15.50 per person

### Salad Selections

**Rustic Salad** - Mixed Greens with Seasonal Vegetables, Fresh Herbs and Two Homemade Dressings

(Vegetarian/Gluten Free)

**Garden Salad** with Seasonal Vegetables and Your Choice of Two Dressings

(Vegetarian/Gluten Free/Dairy Free)

**Spinach Salad with Cranberries and Feta** - Served with Raspberry Vinaigrette and Balsamic Vinaigrette, Cheese Served on the Side

(Vegetarian/Gluten Free)

### Entrée Selections

**Herbed Pork Loin with Peaches** - Roasted Pork Loin Stuffed with Fresh Herbs and Caramelized Peaches

(Gluten Free)

**Rosemary Lemon Chicken** - Grilled Chicken Breasts Marinated with Lemon Juice, Fresh Rosemary and Olive Oil

(Gluten Free)

### Vegetable Selections ( All Vegetarian/Gluten Free/Dairy Free)

**Roasted Seasonal Vegetables** - Seasonal Vegetables Roasted with Garlic, Herbs and Olive Oil

**Steamed Seasonal Vegetables**

**Green Beans tossed in Herbs and Olive Oil**

**Zucchini Squash Medley (Seasonal)**

### Rice / Potato Selections

**Brown Rice with Quinoa** - Brown Rice with Quinoa and Fresh Herbs

(Vegetarian/Gluten Free/Dairy Free)

**Garden Herb Rice** - Long Grain Rice Cooked with Fresh Herbs

(Vegetarian/Gluten Free/Dairy Free)

**Cabernet Mashed Potatoes** - Mashed Potatoes with a Hint of Cabernet Wine

(Vegetarian/Gluten Free)

**Garlic Parmesan Mashed Potatoes** - Mashed Potatoes with a Hint of Garlic and Parmesan Cheese (Vegetarian/Gluten Free)

**Roasted Red Potatoes** - Red Potatoes Roasted with Rosemary, Herbs and Olive Oil (Vegetarian/Gluten Free/Dairy Free)

## **Tex-Mex Inspired Menu - \$17.50 per person**

### **Appetizer Selections (Choose One)**

#### **Chips and Salsa**

Tortilla Chips with Fire Roasted and Tomatillo Salsas

#### **Chips and Queso**

Tortilla Chips with Homemade Rich and Creamy Queso  
(with Seasoned Ground Beef \$1.50 Additional)

### **Salad Selections (Choose One)**

**Mexican Caesar** - Salad Romaine Lettuce with Croutons, Cotija Cheese and Poblano Caesar Dressing

**Fiesta Salad** - Romaine Lettuce with Roasted Black Beans and Corn served with Jalapeno Ranch and/or Ranch Dressing

### **Entrée Selections (Choose One)**

#### **Grilled Marinated Beef and Chicken Fajitas**

Served with Cheese, Sour cream, Jalapenos, Fire Roasted Salsa & Tortillas

or

**Mini Street Tacos** - Stuffed with shredded Chicken or Beef Fajitas on Corn Tortillas

**Pulled Pork Enchiladas** – With a Light Creamy Chipotle Sauce

**Rancho Rey Tradicional** – Our Spin on King Ranch Casserole

**Vegetarian Poblano Casserole** - Roasted Poblano Chiles Layered with Vegetables, Cheese and Green Tomatillo Sauce

### **Rice Selections (Choose One)**

**Spanish Rice** - Long Grain Rice with Tomatoes, Spices, and Corn

**Cilantro Rice** - Long Grain Rice Cooked with Fresh Cilantro

### **Style of Beans (Choose One)**

**Borracho Beans** - with Tomatoes, Green Chiles and Spices  
**Black Beans**

## **Entrée's** (includes salad, two side dishes & dinner roll)

**Beef Tenderloin**, whole roasted \$24.50 per person

**Carved Beef Medallions**, carving station \$21.50 per person

**Beef Burgundy**, beef tips braised in burgundy wine with carrots \$21.50 per person

**Beef Stroganoff**, tender chunks of beef simmered in mushroom cream sauce 21.50 per person

**Chicken Cacciatore**, braised in tomatoes, onions, herbs and mushrooms \$15.50 per person

**Chicken Marsala**, lightly breaded, braised with marsala wine and mushrooms \$15.50 per person

**Chicken Piccata**, served with a sauce of butter, lemon juice, capers, and white wine \$15.50 per person

**Chicken Satay**, grilled chicken breast strips with spicy peanut coconut sauce \$15.50 per person

**Gluten Free Grilled Chicken**, with mango salsa on the side \$15.50 per person

**Grilled Chicken Breast**, with roasted red bell pepper sauce \$15.50 per person

**Grilled Chicken Alfredo**, creamy alfredo sauce over any pasta noodle \$15.50 per person

**Grilled Chimichurri Chicken Breast**, with our homemade Argentinean chimichurri sauce \$15.50 per person

**Herb Chicken Breast**, with demi glaze or bourbon sauce \$15.50 per person

**Rosemary Lemon Chicken** grilled chicken breasts marinated with lemon juice, fresh rosemary and olive oil

**Spinach Artichoke Chicken Breast**, with creamy spinach, artichoke hearts and four cheeses \$15.50 per person

**Tuscan Chicken**, baked chicken breasts with artichokes, sundried tomatoes and parmesan cream sauce \$15.50 per person

**Stuffed Herb Pork Loin**, with pesto cream sauce, demi glaze or vodka cream sauce \$17.50 per person

**Stuffed Pork Chops**, stuffed with sausage and cornbread dressing with bourbon sauce \$17.50 per person

**Coconut Shrimp**, marinated in coconut milk and ginger, breaded with coconut with sweet chili sauce \$18.50 per person

**Baked Salmon**, with lemon, dill and capers \$24.50 per person

## Vegetable, Potato & Rice Selections

**Glazed Carrots**, baby carrots glazed with brown sugar and a hint of ginger

**Green Bean Almondine**, steamed green beans tossed with butter and toasted almonds

**Herb Green Beans**, steamed green beans tossed with olive oil and fresh herbs

**Roasted/Grilled Seasonal Vegetables**, seasonal vegetables with olive oil, garlic and fresh herbs

**Zucchini and Yellow Squash Melody** (seasonal)

**Bacon or Prosciutto Wrapped Asparagus** (seasonal)

**Roasted Brussels Sprouts**, with garlic and herbs (seasonal)

**Garlic Mashed Potatoes**, creamy potatoes mashed with roasted garlic

**Greek Lemon Roasted Potatoes**, roasted potatoes with lemon, garlic, feta cheese and olive oil

**Roasted Red Potatoes**, red potatoes roasted with olive oil and rosemary

**Cabernet Mashed Potatoes**, creamy mashed potatoes with a hint of cabernet wine

**Wild Rice Pilaf** - long grain and wild rice cooked with fresh herbs

**Infused Rice** to match your menu theme (Saffron, Cilantro, Pineapple, Spanish)

**Rice with Spinach**, long grain rice cooked with spinach, tomato sauce and spices

**Mac & Cheese**, regular or green chili

\*\$3.00 per person (additional sides)

## Salad Selections

**Garden Salad** with Spring Greens with Cucumbers, Tomatoes, Seasonal Vegetables and Your Choice of Two Dressings

**Classic Caesar Salad** with Romaine Lettuce, Homemade Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

**Poblano Caesar Salad** with Romaine Lettuce, Grated Cotija Cheese, Croutons and Poblano Caesar Dressing

**Cranberry and Feta Salad** with Spring Greens with Dried Cranberries, Sugared Pecans, Feta or Blue Cheese and Your Choice of Two Dressings

**Spinach Salad** with Spinach with Dried Cranberries, Feta or Blue Cheese and Red Onions with Your Choice of Two Dressings

**Texas Salad** with Mixed Greens with Black Eyed Peas, Red Peppers and Onions. Served with Italian Dressing and Jalapeno Ranch

**Fiesta Salad** with Mixed Greens with Corn, Black Beans, Red Onions and Tomatoes. Served with Jalapeno Ranch and Creamy Ranch Dressing

**Greek Salad** with Romaine Lettuce with Tomatoes, Red Onions, Cucumber, Olives, Feta, Served with Greek Dressing

**Garbanzo Salad** with Romaine Lettuce with Garbanzos, Tomatoes, Onions, Cucumber, Feta, Served with Greek Dressing

**Field Green Salad** with Pineapple, Mandarin Oranges and Candied Almonds with Homemade Sweet and Sour Dressing

**Rustic Salad** with Spring Greens, Spinach and Kale with Seasonal Vegetables, Toasted Pumpkin and Sunflower Seeds and Your Choice of Two Dressings

**Grilled Vegetable Salad** with Mixed Greens with Marinated Grilled Seasonal Vegetables. Served with Your Choice of Two Dressings

### Homemade Dressings:

Buttermilk Ranch - Champagne Vinaigrette - Roasted Garlic - Creamy Basil Parmesan - Classic Caesar - Poblano Caesar

Jalapeno Ranch - Balsamic Vinaigrette - Lemon Poppy Seed - Sundried Tomato Vinaigrette - Italian

# Seasonal Salads

## **Spring Salads** (Available March-May)

### **Citrus Salad**

Mixed Greens with Orange and Grapefruit Sections, Red Onion, Feta or Blue Cheese and Sugared Pecans. Served with Your Choice of Two Dressings

### **Grilled Asparagus Salad**

Spring Greens with Grilled Asparagus, Red Onions and Seasonal Vegetables. Served with Your Choice of Two Dressings

### **Bacon and Pea Salad**

Spring Greens with Green Peas, Crumbled Bacon, and Red Onions. Served with Champagne Vinaigrette and Ranch Dressings

## **Summer Salads** (Available June – September)

### **Summer Berry Salad**

Mixed Greens with Strawberries, Blueberries, Blackberries, Toasted Almonds, Feta or Blue Cheese and Your Choice of Two Dressings

### **Gazpacho Salad**

Mixed Greens, Tomatoes, Cucumbers, Red Peppers and Red Onions. Served with Sundried Tomato Vinaigrette and Balsamic Vinaigrette

### **Cucumber and Tomato Salad**

Fresh Cucumbers, Tomatoes, Red Onions Drizzled with Extra Virgin Olive Oil and Lemon Juice

### **Caprese Salad**

Tomatoes, Fresh Mozzarella and Fresh Basil Drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinegar

## **Fall and Winter Salads** (Available October – March)

### **Fall Apple Salad**

Mixed Greens with Fresh Apples, Red Onions, Toasted Nuts and Feta or Blue Cheese. Served with Ranch and Champagne Vinaigrette

### **Roasted Brussels Sprouts Salad**

Mixed Greens with Roasted Brussels Sprouts, Bacon, Toasted Nuts, Caramelized Onions and Homemade Croutons. Served with Lemon Poppysseed and Champagne Vinaigrette

### **Roasted Beet and Apple Salad**

Mixed Greens with Fresh Apples, Roasted Beets, Pumpkin and Sunflower Seeds, Homemade Croutons and Red Onions. Served with Champagne Vinaigrette and Ranch Dressings

## Vegetarian Selections \$ 14.50 per person (only one selection, per event)

### Vegetable "Meatloaf" (Veg, GF)

Grilled Vegetables, Brown Rice, Cheese and Spices Baked into a Tasty Loaf

### Grilled Vegetable Manicotti (Veg)

Grilled Vegetables and Spinach Stuffed in a Manicotti Shell with Homemade Marinara Sauce and Cheese

### Quinoa Stuffed Peppers (V)

Seasonal Vegetables and Quinoa Stuffed and Baked in Red Peppers

### Vegetarian Poblano Casserole (Veg)

Grilled Zucchini and Squash Layered with Roasted Poblanos, Tomatillo Salsa and Green Chiles Baked and Topped with Melted Cheese

### Spinach Stuffed Squash (Veg)

Fresh Spinach, Cheese, Onions, Roasted Garlic and Herbs Stuffed and Baked in Zucchini or Yellow Squash

### Vegetable Pasta Primavera (Veg)

Seasonal Vegetables, Roasted Garlic and Penne Pasta in our Primavera Sauce with Cheese

### Vegetable Enchiladas (Veg, GF)

Seasonal Vegetables Wrapped in Corn Tortillas with Green Sauce and Cheese

### Grilled Eggplant Parmesan (GF, Veg)

A Lighter Version of the Italian Classic made with Grilled Eggplant, Homemade Marinara Sauce and Mozzarella Cheese

V=Vegan Veg=Vegetarian GF=Gluten Free

## Desserts - \$3.00 per person

Praline Pecan Cheesecake (gluten free)

Chocolate Tequila Mousse (gluten free)

Mixed Berry Parfait (gluten free)

Banana Pudding

Peach Cobbler

Mixed Berry Cobbler

Key Lime Tarts

Pecan Pie

Strawberry Pie (Seasonal)

Coconut Cream Pie

Tres Leches Cake

Tiramisu

Cheesecake Bites

Cookies

**\*Our Chef will prepare homemade deserts for every event.**

**We can offer a “Chef’s Choice” of an assorted variety or make something specific for you.\***



## Brunch Inspired Menus

Southern Style - \$ 12.50 per person

### Entrée Selections – Choose One

Biscuits with Gravy served with Sausage Patties on the Side

Baked Ham served with red gravy on the side

Breakfast Casserole with sausage, vegetables and cheese

### Side Selections – Choose One

Breakfast Potatoes with Herbs and Olive Oil

Hash brown Casserole with Cheese and Green Chiles

Cheesy Grits

### Add-Ons:

Fruit for \$2.50 per person

Yogurt for \$1.50 per person

Homemade Breakfast Breads & Scones for \$3.50 per person

Side Salad for \$3.00 per person

Tex-Mex Style - \$ 12.50 per person

### Entrée Selections – Choose One

Build your own Breakfast Tacos - Scrambled eggs, bacon, sausage, potatoes, cheese, sour cream and salsa with flour and corn tortillas

King Ranch Chicken Casserole - Chicken, corn tortillas and cheese layered and baked to gooey perfection

### Side Selections – Choose One

Spicy Breakfast Potatoes with Olive Oil

Hash Brown Casserole with Cheese and Green Chiles

Spanish Rice and Beans

Brunch is **ALWAYS** better with Mimosas!  
Add \$2.00 per person

## Brunch Inspired Menus

Classic Style - \$ 13.50 per person

### Entrée Selections – Choose One

Scrambled Eggs with Bacon and Sausage Patties

French Toast with Bacon and Sausage Patties

### Side Selections – Choose One

Breakfast Potatoes with Herbs and Olive Oil

Hash Brown Casserole with Cheese and Green Chiles

Cheesy Grits

### Add-Ons:

Fruit for \$2.50 per person

Yogurt for \$ 1.50 per person

Homemade Breakfast Breads & Scones for \$3.50 per person

Side Salad for \$3.00 per person

Austin Style - \$ 14.50 per person

### Entrée Selections – Choose Two

Breakfast Crepes, topped with Mixed Berries

Build your own Breakfast Tacos, with Flour and Corn Tortillas, bacon, Sausage, Eggs, Roasted Salas, Cheeses, Sliced Jalapenos

Biscuits and Country Gravy

French Toast Station, with Powdered Sugar and Warm Syrup

Mini Pancake Station, (Made to order) with Warm Syrup

Frittata, (no crust) with Ham and Cheese and Vegetables

Omelet Station (Attendant)

Freshly prepared Omelette with choice of:

Cheddar & Feta Cheese

Green Peppers, Onions, Tomatoes, Spinach, Mushrooms

Crumbled Bacon, Diced Ham

\*Add \$ 100.00 for Attendant to prepare on-site

## **Brunch Inspired Wedding Hors d'oeuvres \$2.50 per person**

### **Hand-Passed or Stationed Hors d' oeuvres**

#### **Breakfast Sausage Bites with Prickly Pear Syrup**

Breakfast Link Sausage on Toothpicks Drizzled with Homemade Prickly Pear Syrup and Dusted with Chili Powder

#### **Mini Quiches**

A Selection of Mini Quiche in Savory Crust to Include Vegetarian and Meat Choices

#### **Mini Frittatas**

Enjoy the Chef's Selection of Vegetarian and Meat Choices. \*

\*A Gluten Free option available

#### **Maple Bacon Toasts**

Crumbled Bacon on Mini Toast Bites Drizzled with Maple Syrup

#### **Ham and Cheese Grits**

Cheese Grits with Brown Sugar Glazed Ham Served in Plastic Shot Glasses

## Odds & Ends

- ✓ Your food event can be served buffet style, seated or stations.
- ✓ We serve on real white China dishes or sturdy acrylic clear dishes.
- ✓ We provide real utensils or heavy duty black or clear plastic ware.
- ✓ Beverages are offered in glassware or plastic ware.
- ✓ We offer a full bar and set-up for alcohol and Bartenders.
- ✓ We offer any non-alcohol beverages including but not limited to water, tea and coffee.
- ✓ There is a non-refundable \$250 "Save The Date" fee to secure your wedding date on our calendar.
- ✓ There will be a Service Fee ranging from \$150 to \$450 (depending on the size of your event) that is due 60 days prior to your event date.
- ✓ Tastings are offered for a fee. Please ask us for our Terms & Conditions.