

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

### **Roasted Vegetable Platter**

Roasted Seasonal Vegetables tossed in Olive Oil and Herbs

### **Crudité Display**

Fresh Raw Seasonal Vegetables Served with Homemade Dipping Sauces

### **Cocktail Meatballs**

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

### **Bruschetta**

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

### **Grilled Vegetable Bruschetta**

Grilled Marinated Seasonal Vegetables with balsamic drizzle 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

### **Roasted Stuffed Jalapeños**

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

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

### **Cheese and Fruit Display**

Domestic and Imported Cubed Swiss, Cheddar, Havarti & Pepper Jack Cheeses 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

### **Mediterranean Trio**

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

### **Vegetarian Antipasto Trio**

Artichoke Salad, Marinated Mushrooms and Mozzarella Salad Served with Crostini

### **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 served with Chipotle Mayonnaise, Brown Mustard, and Ketchup on the side

### **Street Tacos**

Street Tacos stuffed with Shredded Chicken & Beef or Pulled Pork

### **Chicken and Green Chile Empanadas**

Shredded Seasoned Chicken and Green Chiles Baked in Pastry

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

Plantains 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 served with 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 Bell Pepper on Toasted Crostini

### **Charcuterie Platter**

Platter of Smoked or Dry Cured Meats, Garnished with Cornichons, Pickled Peppers and Olives

### **Pulled Pork Mini Tostadas**

With Cilantro Slaw and Chipotle Salsa

### **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

### **Bacon Wrapped Shrimp**

Seasonal Shrimp Wrapped with Maple Bacon

### **Chilled Shrimp Cocktail**

Chilled Jumbo Shrimp with Homemade Cocktail Sauce

### **Shrimp Ceviche**

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

### **Prosciutto Wrapped Asparagus**

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

## 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 \$3.50 additional per person)

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

### Side Selections (Choose 2) (Add'l Side for \$2.00 per person)

Twice Cooked Baked Potato Casserole

Green Bean Casserole with French Onions

Mac N' Cheese, Regular or Green Chili

Pinto Beans

"Ranch Style" Beans

Baked Beans

Homemade Potato Salad or Coleslaw

Scalloped Potatoes

Creamed Corn

## **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 (upon request)**

Baklava

Greek Cookies

## Hawaiian Inspired Menu - \$ 15.50 per person

### Salad Selections (Choose One)

#### **Sweet Field Green Salad**

With Pineapple, Mandarin Oranges and Candied Almonds with Homemade Sweet and Sour Dressing

#### **Pineapple Macaroni Salad**

Macaroni Salad with Fresh Pineapple Chunks

### Entrée Selections (Choose One)

#### **Citrus Grilled Chicken**

With Pineapple-Mango Salsa

#### **Baked Coconut Chicken**

Chicken Breasts Breaded and Baked with Fresh Coconut

#### **Kalua Pork**

With Homemade Hawaiian BBQ sauce

#### **Grilled Teriyaki Chicken**

Chicken Breasts Grilled and Glazed with Teriyaki Sauce

### Vegetable Selections (Choose One)

#### **Teriyaki Vegetables**

With Broccoli, Snow Peas, Red Bell Peppers, Carrots

#### **Glazed Baby Carrots**

With Honey and Fresh Ginger

### Rice / Potato Selections (Choose One)

Coconut 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

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

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

### Entrée Selections (Choose One)

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

**Chicken Marsala**, Chicken Breasts simmered with Marsala Wine Sauce and Mushrooms

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

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

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

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

### Vegetable Selections (Choose One)

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

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

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

**Zucchini Squash Medley (Seasonal)**, Zucchini and Yellow Squash Tossed 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 White Rice Cooked with Fresh Herbs

**Garlic Parmesan Mashed Potatoes**, Fresh Mashed Potatoes with a hint of Garlic and Parmesan Cheese

**Cabernet Mashed Potatoes**, Fresh Mashed Potatoes with a hint of Cabernet Wine

**Roasted Red Potatoes**, 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, Onions and Cajun Spices

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

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

**Cajun 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)

## 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 (Choose One)

**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 Homemade Dressings

(Vegetarian/Gluten Free/Dairy Free)

**Spinach Salad** with Cranberries and Feta, served with Raspberry Vinaigrette and Balsamic Vinaigrette

(Vegetarian/Gluten Free)

### Entrée Selections (Choose One)

**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 (Choose One)

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

**Steamed Seasonal Vegetables**

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

**Zucchini Squash Medley (Seasonal)**

(All Vegetarian/Gluten Free/Dairy Free)

### Rice / Potato Selections (Choose One)

**Brown Rice with Quinoa**, with Fresh Herbs

(Vegetarian/Gluten Free/Dairy Free)

**Garden Herb Rice**, Long White 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 - \$ 15.50 per person

### Appetizer Selections (Choose One)

#### **Chips and Salsa**

Tortilla Chips with Fire Roasted and Tomatillo Salsas

#### **Chips and Queso**

Tortilla Chips with Homemade 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 & Chicken Fajitas (\$2.00 additional per person)**

Served with Cheese, Sour cream, Jalapenos, Fire Roasted Salsa & Flour and/or Corn Tortillas

**Street Tacos**, Stuffed with shredded Chicken or Beef Fajita served with Cotija Cheese, White Onions, Pickled Red Onions and Cilantro on Corn Tortillas

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

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

**Roasted Poblano Casserole**, Roasted Poblano Chiles Layered with Vegetables, Cheese and Green Tomatillo Sauce (V)

### Rice Selections (Choose One)

**Spanish Rice**, Long Grain Rice with Tomatoes, Corn and Spices  
**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 rich burgundy wine sauce 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 sauce \$15.50 per person

**Gluten Free Grilled Chicken**, grilled chicken breasts with mango salsa \$15.50 per person

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

## Entrée's (continued)

**Grilled Chimichurri Chicken**, 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 \$ 15.50 per person

**Spinach Artichoke Chicken**, baked chicken breasts 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

**Bacon-Wrapped Roasted Pork Loin**, pork loin seasoned with fresh basil, rosemary, sage, fennel and garlic wrapped with woven applewood smoked bacon \$ 17.50 per person

**Bourbon Glazed Pork Chops**, topped with sausage and cornbread dressing \$ 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 \$3.00 per person (for additional sides)**

**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**, roasted with garlic and herbs **(seasonal)**

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

**Garlic Parmesan Mashed Potatoes**, creamy mashed potatoes with a hint of garlic and parmesan cheese

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

**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

**Garden Herb Rice**, long grain rice cooked with fresh herbs

**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

## Salad Selections \$3.00 per person

**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 \$3.00 per person

### 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 Poppy seed 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**



**Suggested Stations - \$3.00 to \$5.50 per person/per station**

Carving Station

Pasta Bar

Taco Bar

Sliders Station

Mac n Cheese Bar

Mashed Potato Bar

Salad Station

Crepe Station

## Desserts - \$3.00 per person

Cheesecake Bites

Key Lime Tarts

Chocolate Rum Balls

Chocolate Ganache Cake

Tiramisu

Tres Leches Cake

Peach Cobbler

Mixed Berry Cobbler

Pecan Pie

Strawberry Pie (Seasonal)

Coconut Cream Pie

Oatmeal & Cranberry Cookies

Chocolate Chip Cookies

Lavender Shortbread Cookies

Banana Pudding

Chocolate Tequila Mousse (gluten free)

Mixed Berry Parfait (gluten free)

**\*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**, Fresh Cooked Grits with Cheddar and Jack Cheeses

### Add-Ons:

**Fruit** \$2.50 per person

**Yogurt** \$ 1.50 per person

**Homemade Breakfast Breads & Scones** \$3.50 per person

**Side Salad** \$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 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 and Sausage Patties

**Baked Quiche** with Choice of Meat OR Vegetarian with Sundried Tomatoes & Feta Cheese

**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**, Fresh Cooked Grits with Cheddar and Jack Cheeses

### Add-Ons:

**Fruit** \$2.50 per person

**Yogurt** \$ 1.50 per person

**Homemade Breakfast Breads & Scones** \$3.50 per person

**Side Salad** \$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 Salsas, Cheese & Sliced Jalapenos

**Biscuits and Country Gravy**, Warm Biscuits with Traditional 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 Required)**

Freshly prepared Omelets with choice of:

Cheddar & Feta Cheese

Green Peppers, Onions, Tomatoes, Spinach, Mushrooms

Crumbled Bacon, Diced Ham

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

### **Hand-Passed or Stationed:**

#### **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 event can be served buffet style, plated or various stations.
- ✓ We can provide white Chinaware dishes, silverware, glassware & a poly napkin for \$5.25 per person.
- ✓ We provide sturdy acrylic disposable ware at no additional charge.
- ✓ We can coordinate rentals, tables, linens, dancefloors and lighting.
- ✓ We offer a full bar and set-up for alcohol and can provide TABC 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 added to your balance. This standard catering service fee covers misc. expenses for each event to include but not limited to, insurances, gas, tolls.
- ✓ Tastings are offered for a fee. Please ask us for our Terms & Conditions.