

# *Appetizer Buffet*

## *Cold Selection*

*Pecan Chicken Salad Bite* - Mini brioche bun, leaf lettuce, Dijon-mayo  
*Smoked Gouda Pimento Cheese Bite* - Mini brioche bun, tomato, sriracha aioli  
*Bruschetta* - Grilled sourdough, tomato, basil, parmesan, balsamic drizzle  
*Mini Muffuletta* - Focaccia, Dijonmayo, salami, roasted pepper & olive relish  
*Caprese Skewers* - Cherry tomato, marinated mozzarella, basil-pecan pesto aioli  
*Fresh Fruit Skewers* - Assorted fresh seasonal fruit, poppyseed dressing  
*Shrimp Ceviche Shooters\** - Marinated grilled shrimp, roasted salsa, tortilla crisp  
*Avocado Bisque Shooters* - Creamy avocado bisque, blue crab Pico  
*Mini Corn In Cup* - Roasted corn, crema, queso fresco, micro cilantro

## *Hot Selection*

*Wagyu Beef Slider* - Mini sesame bun, melted white cheddar, chipotle aioli  
*Korean BBQ Meatballs* - Beef, Korean pepper, ginger-soy reduction  
*Pulled Pork Slider* - Mini sesame bun, BBQ sauce, house slaw, sriracha aioli  
*Pot Stickers* - Asian pork-chicken dumplings, pan fried, yuzu-soy reduction  
*Curry Chicken Skewers* - Curry-cilantro marinade, southwest slaw, sriracha  
*Chicken Satay* - Asian grilled chicken skewer, Thai peanut sauce drizzle  
*Pecan Crusted Chicken* - Pecan crusted chicken tenders, basil-pecan pesto aioli  
*Chicken & Waffle* - Petite southern fried chicken, waffle, maples syrup drizzle  
*Asian BBQ Pork* - Asian BBQ pork skewers, pineapple salsa, sriracha aioli  
*Grilled Vegetable Skewer* - Assorted vegetables, honey-balsamic vinaigrette  
*Mini Crab Cakes\** - Blue crab, southern cornbread, chipotle remoulade  
*Sesame Crusted Salmon Bites\** - Sautéed bok choy, yuzu- soy reduction

## *Pricing*

*3 cold selections & 3 hot selections \$24 pp*

*4 cold selections & 4 hot selections \$28 pp*

*Add chips & house queso station for \$4.50 pp*

*Add charcuterie board for \$5.50 pp*

*\*Add fresh seafood ceviche & chips for \$8 pp*

*Add a Fry Station for \$250 and \$3 pp*

*Fresh Assorted French fries served in cone cups with assorted dipping sauces*

*Add a mash potato bar for \$75 and \$5 pp*

*Includes attendant mini martini glasses, roasted garlic mash potato, shredded cheese, chives, bacon, sour cream, country gravy*

## *Traditional Buffets*

### *Taco Bar*

*Fresh Tortilla Chips, House Queso, Assorted Salsas*

*Fresh Flour Tortillas*

*Smoked Beef Asada - Thin sliced house smoked skirt steak with sauteed rajas*

*Pollo Rico - Flavorful Achiote-lime char-grilled thighs, thin sliced, fresh cilantro*

#### *Assorted Toppings to include:*

*Fresh Guacamole, shredded lettuce, diced tomatoes, diced red onions, fresh Pico, shredded cheese, roasted corn-black bean relish, southwest slaw, pickled red onions, charred jalapenos, sour cream, sriracha aioli*

#### *Price*

*\$18 pp*

### *Tex-Mex Buffet*

*Fresh Tortilla Chips, House Queso, Assorted Salsas*

*Spanish Rice with cilantro, lime, roasted corn*

*Refried Black Beans with fresh Pico & Monterey jack cheese*

*Fresh Flour Tortillas*

*Smoked Beef Asada - Thin sliced house smoked beef skirt steak with rajas*

*Pollo Rico - Flavorful Achiote-lime charred grilled chicken thigh meat, fresh cilantro*

#### *Traditional Condiments to include:*

*Fresh Guacamole, lettuce, diced tomatoes, shredded cheese, sour cream, assorted salsas*

#### *Price*

*\$25 pp*

### *Hill Country BBQ*

*Red Bliss Potato Salad made with celery, chopped eggs, crispy bacon, chive,*

*Warm house made BBQ sauce on the side,*

*Texas Style Pinto Beans, Southwest Slaw, Sliced Red onions,*

*Kosher Pickle Spears, Sliced Brothers Bakery White Bread*

#### *Meats*

*Sliced BBQ Hudson Meats Sausage*

*Slow smoked BBQ Chicken*

*Sweet & Spicy BBQ Pulled Pork*

#### *Price*

*2 meats \$21 pp*

*3 meats \$24 pp*

*Substitute sliced smoked brisket at additional \$3 per person*

*Email for Pricing & side selections that best accommodate your selection*

## *Ala Carte Selection*

*Ala carte selections include your choice of salad, two sides and fresh brother's bakery dinner rolls with butter pearls*

<i>Chicken Piccata - Light egg-parmesan battered chicken breast medallions finished lemon-caper butter reduction</i>	<i>18</i>
<i>Pecan Crusted Chicken - Pecan-panko crusted sauteed chicken breast medallions with pesto cream and garnished with tomato relish</i>	<i>19</i>
<i>Tortilla Crusted Chicken - Tortilla chip crusted chicken breast medallions with pepper jack fondue and garnished with fresh Pico</i>	<i>18</i>
<i>Herb Roasted Pork Loin - Thin sliced with pan jus sauce and garnished with crispy fried onion straws</i>	<i>19</i>
<i>Smoked Pork Tenderloin - Thin Sliced with Dijon cream, topped with sauteed mushrooms and crispy fried onion straws</i>	<i>21</i>
<i>Cajun Spiced Pork Tenderloin - Blackened, sliced, finished with creole mustard cream sauce and garnish with corn succotash</i>	<i>21</i>
<i>Bourbon-Molasses Glazed Pork Tenderloin - sliced with eight jewel apple compote, pan jus sauce</i>	<i>22</i>

*Please email us for seasonal Salad, Vegetable and Starch Selections for the above entrees  
Two selection of entrees available, email us for pricing*

*\*Seafood Selection Availability is seasonal based, email for custom selection*

*All pricing includes our chrome roll top chafing dishes &  
buffet attendant to assure freshness & appeal;*

*Elegant Disposable Dinnerware Tables & Linen are available at additional charge*

*Prices do not include Sales Tax or Set-up & Delivery*

*(Set-up & Delivery Fee is based on the event location and load-in area of the event.)*

*A deposit in the amount of \$500 is required to save your date for the event and  
will be deducted from your final invoice*