

Traditional Buffets

Tex-Mex Buffet

Reception

Fresh Tortilla Chips, House Queso, Assorted Salsas

Dinner

*Spanish Rice with cilantro, lime, roasted corn
Refried Black Beans with fresh Pico & Monterey Jack cheese
Fresh Flour Tortillas*

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

Smoked Chicken Fajitas - Flavorful Achiote-lime charred grilled
chicken thigh meat, sliced, fresh cilantro

Traditional Condiments to include:

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

Price \$26 pp

Hill Country BBQ

Meats

Carved Texas Smoked Brisket
Hudson's Meat Market Hill Country Sausage
Slow smoked Holmes Farm Chicken
BBQ Pulled Pork

Warm house made BBQ sauce on the side
Red Bliss Potato Salad made with celery, chopped eggs, crispy
bacon, chive

Texas Style Pinto Beans
Sliced Brothers Bakery White Bread
Sliced Red onions, Kosher Pickle Spears

2 meats \$23 pp 3 meats \$27 pp

Add Cucumber-Tomato salad or southwest slaw \$3 pp

Ala Carte Selection

From this selection the price includes a salad, entrée, two sides and fresh brothers bakery dinner rolls. You will pick your entrée selection, then below is the salad selection and sides selection, we are also able to pair the selection that best works with your entrée!

Entree Selections

Chicken Piccata - Light egg-parmesan battered chicken breast medallions finished lemon-caper butter reduction **\$23**

Pecan Crusted Chicken - Pecan-panko crusted sauteed chicken breast medallions with pesto cream and garnished with tomato relish **\$23**

Parmesan Crusted Chicken - Parmesan crusted chicken medallions topped with tomato-basil cream and garnish with shaved parmesan **\$23**

Tortilla Crusted Chicken - Tortilla chip crusted chicken breast medallions with pepper jack fondue and garnished with fresh pico **\$23**

Herb Roasted Pork Loin - Thin sliced with pan jus sauce and garnished with crispy fried onion straws **\$24**

Smoked Pork Tenderloin - Thin Sliced with Dijon cream, topped with sauteed mushrooms and crispy fried onion straws **\$24**

Cajun Spiced Pork Tenderloin - Blackened, sliced, finished with creole mustard cream sauce and garnish with corn succotash **\$24**

Blackened Salmon - 4 ounce salmon, cajun butter reduction, sweet corn succotash **\$25**

Southern Crab Cake- 4 ounce Crab cake made with fresh crab meat, cornbread, cajun spices served with creole remoulade cream sauce **\$25**

Pepper Crusted Ahi Tuna Steak- 4 ounce Tuna Steak topped with topped Chimichurri sauce and roasted corn relish **\$25**

Lamb Osso Buco - Tender braised Australian Leg of Lamb Morsels, red wine reduction, olive gremolata **\$26**

Char Grilled Hanger Steak - Char Grilled, sliced thin topped with chipotle-corn sauce and garnished with crispy onion straws **\$MKT**

Beef Entrees Available at market price please email for request

Two selection of entrees available email us for pricing

Salad Selections

- Classic Caesar** – crisp romaine lettuce, herb croutons, caesar dressing, parmesan
- Hearts Of Romaine** - crisp romaine hearts, grape tomatoes, herb croutons, parmesan vinaigrette
- Mini Iceberg wedge** - garnished with grape tomatoes, crispy bacon, onion straws with choice of ranch or blue cheese dressing
- Hill Country Salad** - fresh spring mix, English cucumber, grape tomato, matchstick carrots, granny smith apples, Texas pecans, Dijon vinaigrette
- Southwest Caesar** - romaine lettuce, sweet corn, black beans, fresh pico, chipotle Caesar dressing, shaved parmesan
- Cucumber Tomato Salad** - Fresh English cucumber, grape tomatoes, pickled red onion tossed in a parmesan vinaigrette
- Southwest Slaw** - shaved cabbage, matchstick carrots, julienned poblano peppers, fresh cilantro, sriracha vinaigrette
- CousCous salad** - couscous with English cucumber, tomato, parsley, mediterranean vinaigrette
- Panzanella Salad** - Focaccia Bread Croutons tossed with baby heirloom tomatoes, shaved red onions, fresh mozzarella, parmesan vinaigrette
- Street Corn Salad** - sweet corn tossed with fresh pico, queso fresco, fresh cilantro, lime crema

Side Selections

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| Herb Roasted Red Bliss Potatoes with parmesan | Harvest Green Beans with bacon & caramelized onions |
| Roasted Garlic Whipped Potatoes | Sauteed Summer Squash medley |
| Herb Boursin Whipped Potatoes | Broccolini with roasted red bell peppers |
| Creamy Rosemary Polenta | Southwest Grilled Summer Squash Medley |
| Cilantro-Lime Rice with street corn garnish | Haricot Verts green beans with toasted almonds |
| Refried Black Beans with melted Monterey jack cheese | |

****Email us for pricing selections to add appetizers or station from the below selections for your dinner***

Appetizer Buffet

Our Next Selection is very popular and gives your event the next level of unique bites and can be broken down into stations

Cold Selections

Pecan chicken salad bite - mini brioche bun, leaf lettuce,
Dijon-mayo

Jalapeno pimento cheese bite - mini brioche bun, tomato,
sriracha aioli

Artichoke Bruschetta - grilled French bread, feta cheese, roasted
garlic aioli

Tomato Bruschetta - grilled French bread, basil, parmesan,
balsamic drizzle

White Bean Bruschetta - grilled French bread, apricot, white
truffle oil, parm

Mini Muffuletta - focaccia, Dijon mayo, salami, roasted pepper &
olive relish

Caprese skewers - cherry tomato, marinated mozzarella,
basil-pecan pesto aioli

Fresh fruit skewers - assorted fresh seasonal fruit, poppyseed
dressing

Tuna Tartar - Asian spiced, English cucumber cup, hoisin drizzle

Shrimp Ceviche Shooters - marinated grilled shrimp, roasted
salsa, tortilla crisp

Avocado Bisque Shooters - creamy avocado bisque, blue crab Pico

Mini Corn In a Cup - sweet corn, crema, queso fresco, micro
cilantro

Hot Selections

Angus beef slider - mini sesame bun, melted white cheddar,
chipotle aioli

Sweet Tea Chicken Slider - mini sesame bun, fried chicken, raising
cane sauce

Pulled Pork Slider - mini sesame bun, BBQ sauce, house slaw,
sriracha aioli

Brisket Slider - mini sesame bun, melted pepper jack, house bbq
sauce

Korean BBQ Meatballs - beef, Korean pepper, ginger-soy reduction

Pot Stickers - Asian pork dumplings, pan fried, yuzu-soy reduction

CBJ - bacon jalapeno wrapped chicken, smoked tomato butter

Curry Chicken Skewers - curry-cilantro marinade- southwest
slaw, sriracha

Asian BBQ Pork - Asian BBQ pork skewers, pineapple relish,
sriracha aioli

Grilled Vegetable skewer - assorted vegetables, honey-balsamic
vinaigrette

Mini crab cakes - blue crab, southern cornbread, chipotle
remoulade

Arancini - Sauteed Mushrooms, rice, parmesan, panko crusted,
Truffle Aioli

Loaded Croquette - whipped potato, bacon, cheddar, panko
crusted, Chive Sour Cream

Appetizer Buffet Pricing

3 cold selections & 3 hot selections	Add fresh seafood ceviche & tortilla chips
\$27 pp	\$6 pp
4 cold selections & 4 hot selections	Add fresh fruit & cheese tray
\$30 pp	\$5.50 pp
Add chips & house queso station	Add mini wedge salad tray
\$3.50 pp	\$4 pp
Add antipasto tray	
\$6.50 pp	

Add a Attended Carving Station for \$175

Carving station includes Chipotle-Horseradish Sauce & Split Rolls

Smoked Turkey Breast	\$6 pp
Smoked Pork Loin	\$7pp
Bacon Wrapped Pork Tenderloins	\$9 pp
Smoked New York Strip or Tenderloin	\$Mkt

Ice Tea & water Station \$3 pp

All pricing includes our chrome roll top chafing dishes, buffet attendant to assure freshness & appeal, and 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 \$250 is required to save your date for the event and will be deducted from your final invoice.

Full Catering minimum is \$1000, If you are looking for drop off catering, we will happily give you a quote.

Looking for something different? email us for custom menus at
Localeatscraftfood@gmail.com