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**

Herb Roasted Red Bliss Potatoes with parmesan

**-**

Roasted Garlic Whipped Potatoes

**-**

Herb Boursin Whipped Potatoes

**-**

Creamy Rosemary Polenta

**-**

Cilantro-Lime Rice with street corn garnish

**-**

Refried Black Beans with melted Monterey jack cheese

Harvest Green Beans with bacon & caramelized onions

**-**

Sauteed Summer Squash medley

**-**

Broccolini with roasted red bell peppers

**-**

Southwest Grilled Summer Squash Medley

**-**

Haricot Verts green beans with toasted almonds

***\*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

T**omato 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 **$27 pp**

**-**

4 cold selections & 4 hot selections **$30 pp**

**-**

Add chips & house queso station **$3.50 pp**

**-**

Add antipasto tray

**$6.50 pp**

Add fresh seafood ceviche & tortilla chips

**$6 pp**

**-**

Add fresh fruit & cheese tray

**$5.50 pp**

**-**

Add mini wedge salad tray

**$4 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 $3.50 pp**

***Bar Tending Services available, clients must provide the alcohol***

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**