

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

Vegetable Crudit  Display

Fresh Raw 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-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 Jalape os

Fresh Jalape os 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 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

Mediterranean Trio

Homemade Baba Ganoush (Roasted Eggplant Dip), Hummus and Artichoke Tapenade 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

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 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 Pepper on Toasted Crostini

Charcuterie Platter

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

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)

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

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

BBQ Inspired Menu - \$ 16.50 per person

Meat Selections (Choose 2)

Mesquite-Smoked:

Beef Brisket

Chicken

Turkey

All Beef Sausage

(3rd Meat - add \$3.50 additional per person)

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

Pinto Beans

Ranch Style Beans

Baked Beans

Homemade Potato Salad or Coleslaw

Scalloped Potatoes

Creamed Corn

*This Menu is served with BBQ 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 (upon request)

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 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

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

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 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 (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 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 (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 - 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

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

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, 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 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, fresh 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

- 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 \$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 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 \$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 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 Required)

Freshly prepared Omelet 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 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 event can be served buffet style, plated or stations.
- ✓ We can provide white Chinaware dishes, silverware, glassware & a poly napkin for \$4.90 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.