



Alfred's Catering is a team of seasoned professionals with over 30 years of experience in Event Planning and Catering.

We understand every aspect and work with each client individually to plan and create a customizable menu and event, exceeding client expectations time and time again.

Our menus are crafted by our Cordon Bleu trained, Executive Chef, ranging from the classics to the most modern fare. We work with you to create the perfect menu to fit your taste, style and budget.

The following menu inspirations are just a few of the unlimited creations we can offer for any type of event.

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 for \$2.50 per person

Yogurt for \$1.50 per person

Homemade Breakfast Breads & Scones for \$3.50 per person

Side Salad for \$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 - \$ 15.50 per person

Entrée Selections – Choose One

Scrambled Eggs with Bacon and Sausage Patties on the Side

French Toast with Bacon and Sausage Patties on the Side

Side Selections – Choose One

Breakfast Potatoes with Herbs and Olive Oil

Hash Brown Casserole with Cheese and Green Chiles

Cheesy Grits

Add-Ons:

Fruit for \$2.50 per person

Yogurt for \$ 1.50 per person

Homemade Breakfast Breads & Scones for \$3.50 per person

Side Salad for \$3.00 per person

Austin Style - \$ 18.50 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)

Freshly prepared Omelette with choice of:

Cheddar & Feta Cheese

Green Peppers, Onions, Tomatoes, Spinach, Mushrooms

Crumbled Bacon, Diced Ham

*Add \$ 100.00 for Attendant to prepare on-site

Hors d' oeuvre Selections - Tier One (\$4.50 per person)

Vegetable Crudit  Display

Fresh 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

Homemade Bruschetta

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

Goat Cheese-Chive Crostini

Creamy Goat Cheese with Chives on Lightly Toasted Crostini

Chips and Salsa

Tortilla Chips with Fire Roasted and Tomatillo Salsas

Chips and Queso

With Tortilla Chips with homemade, creamy Queso
(with Seasoned Ground Beef \$ 1.50 Additional)

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
Fancy Crackers

Baked Artichoke Spread

Homemade Creamy Garlic and Parmesan Artichoke Dip, Served with Toasted
Baguettes and Crackers

Sausage Stuffed Mushrooms

Fresh Button Mushrooms Stuffed with Italian Sausage, Cream Cheese and
Herbs

Spinach Stuffed Mushrooms

Fresh Button Mushrooms Stuffed with Fresh Baby Spinach, Cream Cheese and
Herbs

Roasted Stuffed Jalape os

Fresh Jalape os Stuffed with Italian Sausage, Cream Cheese and Southwestern
Herbs

Hors d'oeuvre Selections – Tier Two (\$5.50 per person)

Mediterranean Trio

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

Vegetarian Antipasto Trio

Artichoke Salad, Marinated Mushrooms and Mozzarella Salad Served with Crostini and Savory Chips

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

Baked Breaded Chicken Tenders

With Dipping Sauces, Honey Mustard, Chipotle BBQ and Spicy Buffalo

Chicken Salad in Savory Puffs

Homemade Chicken Salad Served in Savory Puff Shells

Brie en Croute

Brie Cheese with Caramelized Apples Baked in Puff Pastry

Sausage En Croute

Smoky Denmark Sausage in Puff Pastry with Spicy and Honey Mustard

Pulled Pork Sliders

Homemade Pulled Pork on Dinner Rolls with Assorted BBQ Sauces and Condiments

Mini Burger Sliders

Beef Burger Sliders with Cheese with Chipotle Mayonnaise, Brown Mustard, and Ketchup on the side

Chicken with Green Chile Empanadas

Shredded Seasoned Chicken and Green Chiles Baked in Pastry

Black Bean and Plantain Empanadas

Plantain Bananas and Black Beans in Pastry

Hors d'oeuvre Selections – Tier Three (\$7.50 per person)

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

Beef Medallion Crostini

Thinly Sliced Roasted Beef Medallions with Horseradish Cream Sauce and Red Pepper on Toasted Crostini

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)

Charcuterie Platter

with Meats and Cheeses Garnished with Cornichons, Pickled Peppers and Olives

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 Cojita Cheese

Baked Parmesan Shrimp

Shrimp with Garlic Butter, Parmesan and Herbs

Greek Inspired Menu - \$24.50 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

Baklava

Greek Cookies

Hawaiian Inspired Menu - \$24.50 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: 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



Tex-Mex Inspired Menu - \$ 18.50 per person

Fun Food Fact: Tex-Mex cuisine is characterized by its heavy use of shredded cheese, meat (particularly beef and pork), beans, and spices, in addition to Mexican-style tortillas. Dishes such as Texas-style chili con carne, nachos, and fajitas are all Tex-Mex inventions.

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)

*Change your appetizer selection to a Tier II for \$5.50 per person or Tier III for \$7.50 per person

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 (Add \$3.00 per person)

Served with Cheese, Sour cream, Jalapenos, Fire Roasted Salsa & Tortillas or

Mini Street Tacos - Stuffed with shredded Chicken or Beef Fajitas on Corn Tortillas

Pollo Divorciado – Half and Half Portion of Baked Chicken Breasts divided with Green Tomatillo Sauce and Red Chile Sauce

Pulled Pork Enchiladas – With a Light Creamy Chipotle Sauce

Rancho Rey Tradicional – Our Spin on King Ranch Casserole

Vegetarian Poblano Casserole - Roasted Poblano Chiles Layered with Vegetables, Cheese and Green Tomatillo Sauce

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

Asian Inspired Menu

(Customize Your Menu)

Appetizer Selections

Pot Stickers – \$4.50 per person

Chicken and Vegetable or Pork and Vegetable Pot Stickers Served with Shoyu Ginger Sauce and Sweet Chili Sauce

Egg Rolls – \$4.50 per person

Vegetable and Pork Eggrolls Served with Chinese Mustard and Sweet Sour Sauce

Vegetable Spring Rolls – \$4.50 per person

Spring Rolls with Fresh Seasonal Vegetables and Rice Vermicelli Wrapped in Rice Paper Served with your choice of Ginger Fish Sauce or Peanut Sauce (Add Shrimp – \$ 1.00 additional)

Edamame with Sea Salt – \$4.50 per person

Chilled Boiled Soy Beans in Pod with Imported Sea Salt

Green Papaya Salad - \$3.00 per person

Green Papaya with Carrots, Onions and Cilantro with a Ginger Fish Sauce (Add Shrimp for \$2.00 additional)

Chilled Beef with Peanut Sauce – \$7.50 per person

Chilled Sliced Beef with Red Onions, Cucumbers and Shredded Carrots served with our Spicy Peanut Coconut Sauce

Sweet Chili Sauce Chicken Wings – \$5.50 per person

Baked Chicken Wings with Sweet Chili Sauce Garnished with Green Onions and Toasted Sesame Seeds

FUN FOOD FACT: Ingredients common to many cultures in the East and Southeast regions of the continent include rice, ginger, garlic, sesame seeds, chilies, dried onions, soy, and tofu.

Chicken Lettuce Wraps – \$5.50 per person

Chicken Sautéed with Water Chestnuts and Spices served with Lettuce and Hoisin Sauce

Bahn-Mi Bites - \$7.50 per person

A Twist on the Classic Vietnamese Pork Sandwich Served Open Face with Pickled Vegetables, Cilantro and Jalapenos

Assorted Sushi Rolls – \$7.50 per person

Chef’s Selection of Sushi Rolls Including Vegetarian, California and Spicy Tuna

Coconut Chicken – \$5.50 per person

Chicken Strips Marinated and Breaded with Coconut served with a Sweet Chili Sauce

Entrée Selections (Choose One)

Coconut Shrimp – \$ 18..50 per person

Shrimp Marinated in Coconut Milk and Ginger Breaded with Coconut served with a Sweet Chili Sauce

Sesame Crusted Tilapia – \$ 15.50 per person

Baked Sesame Crusted Tilapia with Ginger Sauce

Chicken Satay with Peanut Sauce – \$ 15.50per person

Chicken Breast Strips Grilled and Served with our Spicy Peanut Coconut Sauce

Korean Beef Bulgogi - \$ 18.50 per person

Korean Beef with Kimchee

New Orleans & Cajun Inspired Menu - \$24.50 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 Corn 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

FUN FOOD FACT:

Creole cuisine is a fusion, unique to the New Orleans area, of French, Spanish, West African, and Native American cuisine. Creole dishes often include onions, bell peppers, celery, tomatoes, and okra.

Cajun cuisine is also based partly on French cuisine and also makes use of local ingredients such as onions, bell peppers, and celery. It tends to be hearty, rustic fare, complex in flavor but easier to prepare.

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

Italian Inspired Menu - \$24.50 per person

Salad Selections (Choose One)

Classic Caesar Salad with Romaine Lettuce with Homemade Croutons, 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 with Marsala Wine Sauce and Mushrooms

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

Chicken Piccata - Chicken Breasts with a Lemon Caper Sauce

Chicken or Eggplant Parmesan - Breaded Chicken or Eggplant with Marinara Sauce and Italian Cheeses

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

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

Beef with Pizzaiola Sauce - Roasted Beef Medallions with Tomatoes, Olive Oil, Garlic and Herbs (add \$2.00 additional per person)

FUN FOOD FACT: Italian cuisine is characterized by its simplicity, with many dishes having only four to eight ingredients.[8] Italian cooks rely chiefly on the quality of the ingredients rather than on elaborate preparation.

Vegetable Selections (Choose One)

Green Beans Almandine - 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

Irish Inspired Menu - \$24.50 per person



FUN FOOD FACT: This cuisine consists of traditional Irish Food which include Irish Stew, Soda Bread, Corned Beef, Bacon, Cabbage and of course, the Potato.

Salad Selections

Garden Salad with Green Goddess Dressing

Entrée Selections

Baked Chicken with Irish Whiskey Glaze Served with Mashed Potatoes and your choice of Beer Glazed Carrots OR Braised Cabbage with Bacon

Braised Corned Beef and Cabbage Served with Roasted Potatoes and Baby Carrots

Beef Shepherds Pie with Mashed Potatoes Served with your choice of Beer Glazed Carrots OR Braised Cabbage with Bacon

Irish Guinness Beef Stew Served with your choice of Mashed Potatoes or Roasted Potatoes

*Served with Irish Soda Bread with Butter

Featured Dessert

Chocolate Guinness Cake with Irish Cream Frosting

BBQ Inspired Menu - \$24.50

Meat Selections (Choose 2)

Mesquite-Smoked:

Beef Brisket

Chicken

Turkey

All Beef Sausage

(3rd Meat - add \$2.00 additional per person)

Side Selections (Choose 3)

Twice Cooked Baked Potato Casserole

Green Bean Casserole with French Onions

Mac N' Cheese

Pinto Beans

Ranch Style Beans

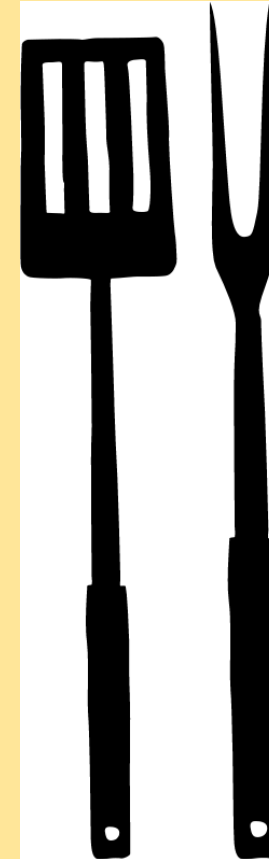
Baked Beans

Homemade Potato Salad or Coleslaw

Scalloped Potatoes

Creamed Corn

FUN FOOD FACT: Barbecue, the real thing is cooked over indirect heat — usually a wood fire — for a *really* long time (sometimes for as many as 18 hours). The resulting flavor is a combination of smoke, meat juices, fat and whatever spices or rub have been added.



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

Rustic and Fresh Inspired Menu - \$24.50 per person

Salad Selections

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

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 (All Vegetarian/Gluten Free/Dairy Free)

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

Steamed Seasonal Vegetables

Green Beans tossed in Herbs and Olive Oil

Zucchini Squash Medley (Seasonal)

Rice / Potato Selections

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)

Beef, Chicken, Pork & Seafood - \$24.50 to \$28.50 per person

(Customize Your Menu)

Beef Tenderloin, whole roasted \$28.50 per person

Carved Beef Medallions, carving station \$26.50 per person

Beef Stroganoff, tender chunks of beef simmered in mushroom cream sauce 24.50 per person

Beef Burgundy, beef tips braised in burgundy wine with carrots \$26.50 per person

Mixed Grill, your selection(s) of steak, chicken, pork, vegetables or shrimp, grilled on-site \$28.50 per person

Herb Chicken Breast, with creamy spinach, artichoke hearts and four cheeses \$24.50 per person

Herb Chicken Breast, with demi glaze or bourbon sauce \$24.50 per person

Chicken Marsala, lightly breaded, braised with marsala wine and mushrooms \$24.50 per person

Chicken Piccata, served with a sauce of butter, lemon juice, capers, and white wine \$24.50 per person

Chicken Cacciatore, baked chicken in a tomato, onion and herb sauce \$24.50 per person

Grilled Chicken Breast, with roasted red bell pepper sauce \$24.50 per person

Grilled Chicken Alfredo, creamy alfredo sauce over any pasta noodle \$24.50 per person

Gluten Free Grilled Chicken, with mango salsa on the side \$24.50 per person

Grilled Chimichurri Chicken Breast, with our homemade Argentinean chimichurri sauce \$24.50 per person

Stuffed Herb Pork Loin, with pesto cream sauce, demi glaze or vodka cream sauce \$24.50 per person

Stuffed Pork Chops, stuffed with sausage and cornbread dressing with bourbon sauce \$26.50 per person

Baked Salmon, with lemon, dill and capers \$26.50 per person

Seasonal Fish, your selection of fresh fish, baked or seared (market price)

Vegetable / Rice / Potato Options \$3.00 per person

(Customize Your Menu)

Glazed Carrots, baby carrots glazed with brown sugar and a hint of ginger

Green Bean Almandine, steamed green beans tossed with butter and toasted almonds

Roasted/Grilled Seasonal Vegetables, seasonal vegetables with garlic, herbs and olive oil

Roasted Brussels Sprouts, with garlic and herbs

Zucchini and Yellow Squash Melody (seasonal)

Bacon or Prosciutto Wrapped Asparagus (seasonal)

Roasted Red Potatoes, red potatoes roasted with olive oil and rosemary

Garlic Mashed Potatoes, creamy potatoes mashed with roasted garlic

Wild Rice Pilaf - long grain and wild rice cooked with fresh herbs

Infused Rice to match your menu theme (Saffron, Cilantro, Pineapple, Spanish)

Mac & Cheese, regular or green chili

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

***We can prepare any vegetable according to your preference.**

If you don't see something listed, simply ask. We will customize your selections.*

Salad Selections - \$3.00 per person

Garden Salad with Seasonal Vegetables served with Two Dressings

Classic Caesar Salad with Romaine Lettuce, Homemade Croutons, Parmesan Cheese and Classic Caesar Dressing

Field Green Salad with Dried Cranberries, Sugared Pecans and Feta or Blue Cheese Crumbles and Raspberry Vinaigrette or Balsamic Vinaigrette

Spinach Salad with Dried Cranberries and Sugared Pecans and Feta or Blue Cheese Crumbles and Raspberry Vinaigrette or Balsamic Vinaigrette

Southwest Salad with Corn and Black Beans, served with Jalapeno Ranch

Mexican Caesar Salad with 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

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

Vegetarian Options \$ 18.50 per person

(Customize Your Menu)

Black Bean & Cheese Enchiladas with Ranchero Sauce

Poblano, Mango & Black Bean Quesadillas

Vegetarian Poblano Casserole - Roasted Poblano Chiles Layered with Vegetables, Cheese and Green Tomatillo Sauce

Vegetable “Meat” Loaf with Roasted Vegetables

Brown Butter Gnocchi with Spinach & Pine Nuts, Small Gnocchi Dumplings with a Decadent Brown Butter Sauce and Toasted Pine Nuts

Eggplant Parmesan

Madras Vegetable Curry with Sweet Potato, Cauliflower and Tomato

Flatbreads with Roasted Seasonal Vegetables

Lasagna Roll-Ups with Roasted Red Pepper Sauce, Stuffed with Fresh Spinach, Mushrooms, Onion, Basil and Cheese

*Add Any Side or Salad for \$3.00 per item, per person

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 makes homemade deserts for every event. We can offer an assorted variety or make something specific for you.

Odds & Ends

- ✓ Your food event can be served buffet style, seated or standing-passed.
- ✓ We serve on real white China dishes or sturdy acrylic clear dishes.
- ✓ We provide real utensils or heavy duty black or clear plastic ware.
- ✓ Beverages are offered in glassware or plastic ware.
- ✓ We offer a full bar set-up for alcohol.
- ✓ 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 is a Service Fee ranging from \$150 to \$450 (depending on the size of your event) that's due 60 days prior to your event date.
- ✓ Tastings are offered. Please ask us for our Terms & Conditions.