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# Classic Oaks

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V E N U E

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Wedding Receptions  
Engagement Parties  
Bridal Showers  
Rehearsal Dinners  
Corporate Events  
Proms

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# Classic Oaks

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V E N U E

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Our exclusive caterer, Beyond the Box includes Cake Cutting, Glassware, Silverware and Ivory Napkins complimentary with their services.  
All catering services booked through Classic Oaks.

## **Cake Cutting**

We will cut and serve the cake and provide all of the tools required at no additional fee.

## **Serving Equipment**

All chafing dishes, large platters and other serving equipment.

## **Table Service for Guests of Honor / Newlyweds**

## **Admin Charge / Tax**

A 23% admin charge is added to all fees / 8.25% is added to all fees.

## **Event Manager**

\$250 for first 5 hours, then \$25/hour for any additional hours.

## **Servers**

Included in the menu price for the first 5 hours for all buffets/stations. Add \$5 per guests for plated dinners and \$2 per guest per hour for any additional hours.

## **Bartenders**

\$175 for first 5 hours ( 1 per 75 guests), then \$25/hour for any additional hours.

## **Chef Attendants**

\$175 per chef for a 5 hour event, then \$25/hr for any additional hours.  
\$5/person for plated (base of 2 chefs; additional 1 per 75 guests).

Additional fees applied for holiday staffing.

## **Security Guard**

\$300 for 5 hour event (1 security per 100 guests), then \$25/hour for any additional hours.

## **China Glassware and Silverware, Ivory Napkins**

## **Payment Terms**

Deposit - 25% of catering estimate due no less than 3 months prior to event.  
25% of catering estimate due 60 days prior to event.  
Final guest count and payment due 14 days prior to event.

## **Food and Beverage Minimum**

A minimum of \$2500 of food and beverage is required for all events.

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# Custom Buffet Options

1 Entrée \$18.95 or 2 Entrées \$21.95

Choose 1 Salad / Choose 1-2 Entrées / Choose 2 Sides

All Buffets include Freshly Baked Rolls.

Iced Tea, Regular and Decaf Coffee Included During Dinner Service

## **Baby Greens**

A selection of Mixed Baby Lettuces with  
Toasted Walnuts, Sweet Grape Tomatoes

## **Romaine Hearts**

Romaine Hearts, Parmesan Cheese,  
Cherry Tomatoes, Garlic Croutons

## **Greek Salad**

Crisp Romaine, Bell Pepper, Cucumber, Olives,  
Red Onions, Feta Cheese and Olive Dressing

## **Endive Salad**

Endive, Watercress and Greens Salad with Danish Bleu  
Cheese and Brown Sugar Coated Pumpkin Seeds

## **Spinach Salad**

Spinach, Red Onions, Tomatoes,  
Carrots, Feta Cheese, Cucumbers

## **Chopped Wedge**

Iceberg Lettuce, Tomatoes, Red Onions,  
Parsley, Blue Cheese, Cucumbers

## **Chopped Italian**

Romaine Hearts, Parmesan Cheese, Black  
Olives, Tomatoes, Croutons, Red Onions

Choice of 2 dressings: Ranch, Chipotle Ranch, Herb Balsamic,  
Orange Balsamic, Honey Mustard, Bleu Cheese, Caesar

# Custom Buffet Options

## Entrée Options

### Buttermilk Fried Chicken

White and Dark Meat (Bone In), A Blend of Herbs and Spices with Ranch Dipping Sauce

### Slow Cooked Pot Roast

Tender Beef cooked with Carrots, Celery and Onions

### Baked Penne

Penne Pasta Baked with Parmesan Cheese, Herb Ricotta, Marinara and Mozzarella

### Chicken Parmesan

Crispy Italian Herb Crusted Chicken Breast with Marinara

### Honey BBQ Chicken

White and Dark Meat (Bone In), Slow Cooked BBQ Chicken

### Pork Loin

Apple cider Marinated Pork Chops Smothered in Apple Smoked Bacon and Onions

### Chicken Fried Chicken

Homemade Bacon-Black Pepper Gravy

### 3 Cheese Lasagna

Homemade Lasagna layered with Marinara, Parmesan Cheese, Herb Ricotta and Mozzarella

### Lasagna Bolognese

Our 3 Cheese Lasagna with Our Homemade Bolognese Sauce

### Homemade Meatloaf

A Blend of Beef and Pork Cooked with Marinara Sauce

### Pork Loin with Rosemary Jus

Roasted Sweet Onions and Apple Rings

### Pan Seared Tilapia Vera Cruz

Green Olives, Tomatoes Capers and Garlic

### Mushroom Risotto

Apple Smoked Bacon, Parmesan, Fresh Thyme

### Chicken Cordon Bleu

Swiss Cheese and Smoked Ham Stuffed Chicken Breast with Roasted Tomato Sauce

### Chicken Fried Steak

Served with Apple Smoked Bacon-Black Pepper Gravy

### Fajita Marinated Sliced Chicken Breast

Cilantro, Onions, Bell Peppers, Crispy Flour Tortillas

### Eggplant Parmesan

Roasted Tomato Sauce, Parmesan, Mozzarella

### Lemon-Thyme Roasted Chicken

White and Dark Meat (Bone in), Honey Thyme Jus

### BBQ Beef Brisket (Add \$3)

Smoked and Sliced with Smokey BBQ Sauce

### Pan Seared Salmon (Add \$3)

Saffron Cream Sauce, Red Grape Tomatoes and Basil

### Jambalaya with Sausage and Chicken

Cilantro, Onions, Garlic and our House Jerk Seasoning

### Jerk Roasted Pork Tenderloin (Add \$3)

Cilantro, Onions, Garlic and our House Jerk Seasoning

### Honey-Garlic Flank Steak (Add \$5)

Grilled and Sliced with Green Onion and Sesame Seeds

# Custom Buffet Options

## Sides

Parmesan Scalloped Potatoes  
Mixed Seasonal Vegetable Medley  
Crispy Green Beans with Toasted Almonds  
Buttered Asparagus with Lemon\*  
Saffron Infused Rice  
Pecan-Cranberry Wild Rice with Tarragon  
Herb Roasted Baby Red Potatoes  
Pan Roasted Mushrooms with White Wine and Garlic  
Sweet Jalapeno-Cornbread Stuffing  
Maple Smashed Sweet Potatoes with Vanilla  
Roasted Garlic Smashed Baby Red Potatoes  
Caramelized Onion Mashed Potatoes  
Petite Bacon and Chive Stuffed Twice Baked Potatoes\*  
Braised Brussels Sprouts with Bacon and Onions  
Braised Cabbage with Bacon and Onions

Sweet Cream Corn with Bacon and Thyme  
Steamed Broccoli  
Honey Glazed Carrots  
Fresh Green Beans with Almonds  
Ratatouille  
Honey-Thyme Roasted Vegetable Medley  
Grilled Seasonal Vegetables  
Oven Roasted Baby Button Mushrooms  
Homemade Cream Corn  
Steamed Vegetable Medley  
BBQ Baked Beans  
Spanish Rice  
Penne Pasta with Homemade Marinara Sauce & Parmesan  
Classic Baked Mac and Cheese

\* Add \$1 per person

# Brunch Displays

All Displays Priced Per Person

## **Tropical Brie \$4.00**

Creamy Brie / Raspberry Glaze / Mango  
Strawberry / Kiwi / Crackers / Lavosh

## **Apple & Walnut Brie \$4.00**

Brie Cheese Smothered in Roasted Apples  
Toasted Walnuts / Cinnamon / Clove / Nutmeg  
Crackers / Lavosh

## **Fruit & Cheese Display \$7.00**

A Display of Imported & Domestic Cheeses  
Danish Blue / Sharp Cheddar / Pepper Jack  
Sage Derby / Manchego / Red Windsor / Brie  
Sweet Grapes / Berries / Dried Fruits / Nuts  
Crackers / Lavosh

## **Seasonal Fruit Display \$5.00**

Fresh Sliced Honeydew / Cantaloupe  
Golden Pineapple / Strawberries  
Kiwi / Mango / Red Grapes

## **Whole Poached Salmon Platter \$176.00 (Serves 20 ppl)**

One whole Poached Atlantic Salmon  
Whipped Cream Cheese / Capers / Onions  
Chives / Chopped Egg / Brioche Croutons

## **Smoked Salmon Display \$10.00**

Smoked Atlantic Salmon sliced thinly  
Chives / Capers / Red Onions  
Chopped Egg / Brioche Croutons  
Honey-Mustard / Horseradish Cream  
BBQ / Dijon / Ranch

## **Breakfast Breads Display \$4.00**

Mocha-Almond Bread / Poppy Seed Orange Bread  
Assorted Mini Muffins / Butter Croissants  
Chocolate Croissants

## **Beyond Breakfast Breads Display \$4.50**

Butter Croissants / Chocolate Croissants  
Boysenberry-Hazelnut Danish  
Strawberries and Cream Danish  
Cinnamon Sticky Buns / Apple-Date Turnovers

# Brunch Hors D'oeuvres

Priced Per Dozen

## Cold Hors D'oeuvres

**Fresh Fruit "Kabobs" with Honey  
Lime Yogurt Sauce \$18.00**

**Avocado Toast\* \$24.00** VG  
Smoked Hazelnuts / Orange Dust / Radish / Bolivian Rose Salt

**Bacon and Egg \$24.00**  
Deviled Egg / Pecan Smoked Bacon  
Black Pepper / Sprouts

**Watermelon Cubes \$24.00** V  
Crumbled Feta / Basil / Aged Balsamic

**Homemade Potato Chips\* \$24.00** V  
Asiago & Balsamic Powder

**Tray Smoked Mozzarella Brochettes\* \$30.00** V GF  
White Balsamic / Fresh Basil / Cured Tomato

## Hot Hors D'oeuvres

**Quiche Lorraine \$24.00**  
Apple Smoked Bacon / Sharp Cheddar Cheese

**Feta Quiche \$24.00**  
Spinach / Red Onions

**Breakfast Panini Bites \$24.00**  
Cheddar Cheese / Scrambled Egg / Bacon

**Chicken & Waffle Skewers \$30.00**  
Mini Herb Waffles / Buttermilk Fried Chicken / Maple Syrup Drizzle

**Wild Mushroom Risotto Spoons\* \$30.00** GF  
Pecan Smoked Bacon / Bleu Cheese / White Balsamic / Arugula Sprouts

**Grilled Cheese Shooter\* \$30.00** V  
Cheddar / Gruyère / Charred Tomato Bisque

V Vegetarian VG Vegan GF Gluten Free

\* These hors d'oeuvres are for passed only.



# Brunch Stations

Choose 3 - 5 of our stations to build your own brunch  
Prices based on a minimum of 3 stations

## Action Stations

### Omelet Station \$10.00

Farm Fresh Eggs & Fluffy Egg Whites

Toppings include:

Red Onions / Bell Peppers / Sliced Mushrooms

Ham / Cheddar Cheese / Swiss Cheese

Apple Smoked Bacon / Chicken & Apple Sausage +\$2.25

### Chicken & Waffle Station \$9.00

Mini Herb Waffles Topped with Buttermilk Fried Chicken

Almond Butter / Maple Syrup

### Cinnamon and Brown Sugar Pork Belly Station \$9.00

Buttermilk Herb Waffles / Maple Syrup / Orange-Hazelnut Butter

### Chef Prepared Crepes

Fresh cooked crepe pastry wrapper with  
the following fillings and toppings

#### Sweet \$8.00

Strawberries / Local Honey / Ricotta / Nutella Spread

Whipped Cream / Powdered Sugar / Chocolate Sauce

#### Savory \$8.00

Sautéed Chicken / Sautéed Mushrooms

Creamed Baby Spinach / Caramelized Onions

Creamy Leek Sauce / Crumbled Bulgarian Feta

### Hash Skillet Station \$9.00

Choice of Corned Beef, Ham or Chorizo

Sautéed Potatoes / Jack Cheese / Avocado

Mushrooms / Peppers / Onions

### Breakfast Taco Bar \$8.00

Warm Flour Tortillas

Scrambled Eggs / Breakfast Potatoes

Charred Tomato Salsa / Pico De Gallo

Sour Cream / Cheddar Cheese / Jack Cheese

Avocado / Mushrooms / Peppers / Onions

## Carving Stations

### Honey Glazed Ham \$9.00

Pineapple Chutney / Honey Mustard

Fresh Baked Herb Rolls

Substitute Biscuits & Gravy +\$2.00

### Whole Roasted Salmon \$13.00

Cucumber-Dill Dipping Sauce

Capers / Red Onion / Chives

### Braised Leg of Lamb \$13.00

Cucumber-Mint Sauce & Assorted Mustards

Fresh Baked Herb Rolls

# Brunch Stations

Choose 3 - 5 of our stations to build your own brunch  
Prices based on a minimum of 3 stations

## Self-Serve Stations

### **Biscuit Bar \$7.00**

Homemade Buttermilk Biscuits / Black Pepper Gravy  
Whipped Butter and Assorted Jams

### **Hot Pancake Bar \$8.00**

Fluffy Buttermilk Pancakes  
Boysenberry Compote / Maple Syrup / Butter

### **Yogurt Bar \$8.00**

Vanilla Bean Yogurt  
Fresh Cubed Melon / Seasonal Berries  
Our Famous Honey-Pecan Granola

### **Loaded Breakfast Potatoes Bar \$6.00**

Rosemary Potatoes or Tater Tots  
Pepper Jack / Cheddar Cheese / Pico De Gallo / Bacon  
Green Onion / Avocado Cream / Charred Tomato Salsa

### **Chicken and Spinach Frittata \$7.00**

Spinach / Sun-Dried Tomatoes / Texas Goat Cheese / Sourdough Bread

### **Chilaquiles \$7.00**

Fresh Scrambled Eggs / Crispy Corn Tortillas  
Queso Fresco / Salsa Verde

### **Sticky Bun Station \$10.00**

Homemade Mini Sticky Buns with Your Choice of Toppings  
Warm Toppings:  
Caramel-Pecan Sauce / Sweet Vanilla Frosting / Dark Chocolate Sauce  
Toppings:  
Whipped Cream / Toasted Marshmallow / Pecans / Almonds  
Black Currants / Rainbow Sprinkles / Crumbled Graham Crackers

## Brunch Sides

**Apple Smoked Bacon or Sausage Links \$4.00**

**Pan Seared Ham or Turkey Breast \$4.00**

**Rosemary Roasted Potatoes \$4.00**

## Brunch Beverages

### Non-Alcoholic

**Iced Tea & Coffee \$3.00**

**Variety of Hot Teas \$2.00**

**Orange Juice, Apple Juice or Cranberry Juice \$3.00**

### Alcoholic

#### **Mimosa Bar**

Sparkling Wine

Orange Juice / Pineapple Juice / Cranberry Juice

Fresh Berries for Garnish

2 Hours / \$14 per person

3 Hours / \$18 per person

4 Hours / \$22 per person

#### **Bloody Mary Bar**

House Vodka / Bloody Mary Mix

Worcester Sauce / Fresh Horseradish / Tabasco

Pickled Carrots / Green Beans / Celery / Olives

2 Hours / \$14 per person

3 Hours / \$18 per person

4 Hours / \$22 per person

# Cold Hors D'oeuvres

\$24 per dozen

## Avocado Toast\* VG

Smoked Hazelnuts / Orange Dust / Radish / Bolivian Rose Salt

## Homemade Potato Chips\* V

Asiago & Balsamic Powder

## Serrano Ham Crostini

Basil Sprouts / Radish / Pickled Onions  
Bleu Cheese Drizzle / Orange Dust

## Bleu Cheese Stuffed Fresh Dates V GF

Candied Walnuts / Endive

## "Mezze" Spoons V GF

Hummus / Olive / Feta / Red Pepper / Micro Arugula / Lemon Oil

## Bacon and Egg

Deviled Egg / Pecan Smoked Bacon / Black Pepper / Sprouts

## Smashed Chick Peas V GF

Beet Pesto / Pistachios / Pomegranate

## Fresh Tortilla Strip Cones\* V GF

Avocado Butter / Cotija Drizzle / Mexican Spices

## Watermelon Cubes V

Crumbled Feta / Basil / Aged Balsamic

\$30 per dozen

## Tray Smoked Mozzarella Brochettes\* V GF

White Balsamic / Fresh Basil / Cured Tomato

## Humboldt Fog V GF

Roasted Beets / Pepitas / Passion Fruit

## Chicken Spring Rolls

Rice Noodles / Mint / Basil / Spicy Peanut Dressing

## Shrimp Ceviche

Cilantro / Lime Juice / Jalapeño  
Chipotle Tortilla Cups / Habanero Crystals

## Dallas Mozzarella Company Whipped Ricotta GF

Local Wildflower Honey / Toasted Macadamia Nuts / Micro Basil

## Grilled Zucchini Roulade V GF

Pecan Ricotta / Chimichurri / Arugula

## Prosciutto and Dried Fig Crostini

Micro Greens / Melon Juice / Chevre / Fennel Crystals

## Tex Mex Sushi

Beef Fajita / Mexican Rice  
Chipotle Tortillas / Charred Salsa

## Honey Marinated Beef

Crispy Wonton / Ginger / Wasabi Pop Rocks

V Vegetarian VG Vegan GF Gluten Free

\* These hors d'oeuvres are for passed only.

# Cold Hors D'oeuvres

\$36 per dozen

## **Jumbo Shrimp Cocktail Shots** GF

Horseradish Cream / Cocktail Sauce / Lemon Oil

## **"Yellowfin"** GF

Ahi Tuna / Coconut Milk / Black Currants  
Mango / Ginger Gel / Rum Drizzle

## **Three Pigs**

Pulled Pork / Pecan Smoked Bacon  
Brown Sugar Aioli / Pork Rind

## **Bacon Lollipops** GF

Maple Glaze / Brown Sugar Aioli

## **"Naked Nacho"**

Cilantro and Lime Marinated Beef Tartare  
Crisp Corn Tortilla / Cotija Cheese / Chocolate Bitters

## **Smoked Salmon Cones\***

Salmon "Bacon" / Chives / Salmon Caviar

## **Tuna Poke Spoons\***

Black Currants / Thai Chili Salt  
Japanese Croutons / Ginger "Jello"

## **Beef Tenderloin Satay**

Ginger / Garlic / Green Onion / Lemongrass / Soy Drizzle

## **Gulf Shrimp Ceviche Lollipops** GF

Tortilla Crusted / Mango Syrup / Tajin

\$42 per dozen

## **Seafood "Gazpacho"**

Shrimp / Sea Scallops / Avocado / Fennel / Croutons

## **Mini Lobster Roll**

Butter Poached Lobster / Parsley / Lemon

## **Beef Bresaola**

Arugula Sprouts / Dried Figs  
Mesquite Smoked Olive Oil / Crispy Parmesan Crumbles

## **"Chesapeake Texas"**

Fresh Lump Crab Meat / Avocado  
Pink Grapefruit / Riesling Drizzle

## **Tataki**

Beef Tenderloin / Sesame Flatbread  
Pressed Rice / Wakame Salad

## **Serrano Ham Wrapped Gulf Shrimp** GF

Grilled with Pecorino Cream and White Balsamic

## **Petite Beef Carpaccio**

Truffle Salt / Arugula Sprouts / Tomato Dust

## **Caviar Tarts\***

Sturgeon Caviar / Crème Fraiche / Chive

V Vegetarian VG Vegan GF Gluten Free

\* These hors d'oeuvres are for passed only.

# Hot Hors D'oeuvres

\$24 per dozen

## "Cup of Noodles"\* V

Lo Mein Noodles / Shiitake Mushrooms / Soy Broth / Chop Sticks

## Chicken and Lemongrass Dumplings

Ponzu Sauce

## Spring Pea Risotto\* V GF

Dried Morel Mushrooms / Shaved Asiago / Cured Tomato

## Chili Glazed Mini Meatballs

Sweet and Sour / Sesame Seeds / Green Onions

## Italian Mini Meatballs

Marinara / Crisp Baguette

## Buttermilk Fried Chicken "Lollipops"

Chipotle Ranch Dipping Sauce

## Mini Fried Jambalaya Cakes

Chicken / Shrimp / Andouille Sausage / Rouille

## Quiche Lorraine

Apple Smoked Bacon / Sharp Cheddar Cheese

## Feta Quiche

Spinach / Red Onions

## Italian Sausage & Mozzarella in Puff Pastry

Sweet Tomato-Garlic Sauce

## Smoked Chicken Quesadilla\*\*

Charred Tomato Salsa / Sour Cream

\$30 per dozen

## Pecan Crusted Chicken Strips

Whole Grain Mustard Dipping Sauce

## Baked 5 Cheese Mac and Cheese Cakes V

Spicy Tomato Drizzle / Caramelized Asiago

## Panini Bites\*

Manchego Cheese / Prosciutto / Tomato Confit / Basil

## Wild Mushroom Risotto Spoons\* GF

Pecan Smoked Bacon / Bleu Cheese / White Balsamic / Arugula Sprouts

## Queso Fundido Spoons\* GF

Chorizo / Green Onions

## Samosas

Sweet Potato / Ground Lamb / Chili

## Chorizo Empanadas

Chimichurri Sauce / Cilantro Sprouts

## Cuban Sandwich Bites\*

Pulled Pork / Swiss Cheese / Dijon

## Mini Sliders

Sirloin / Sharp Cheddar / Sesame Roll

## Grilled Cheese Shooter\* V

Cheddar / Gruyère / Charred Tomato Bisque

V Vegetarian VG Vegan GF Gluten Free

\* These hors d'oeuvres are for passed only.

\*\* These hors d'oeuvres are available for display only.

# Hot Hors D'oeuvres

\$36 per dozen

## Tagine Spiced Lamb Meatball Lollipops

Hummus / Toasted Almonds

## Lemon Zest Crab Cakes

Remoulade / Arugula Sprouts

## Cajun Spiced Crawfish Cakes

Red Pepper Rouille / Mustard Greens

## Coconut Crusted Fried Shrimp

Spicy Pineapple-Sambal Sauce

## "Southern Gent"\* GF

Chopped BBQ Brisket Burnt Ends / Whipped Sweet Potato / Toasted Pecans / Squeeze of Bourbon

## "Neobiani"\*

Korean BBQ / Sticky Rice  
Kimchi / Mirin / Sake Drizzle

## "Mashed Potato and Gravy"\* GF

White Sweet Potato / Honey / Bacon Gravy

## Aged Cheese Pupusa

Napa Cabbage / Red Onions

\$42 per dozen

## Lobster Mac and Cheese Cakes

Gruyère / Parmesan / Chives

## Dijon Crusted Lamb Chops GF

Gremolata

## Fried Oysters\*

Garlic / Butter / Lemon / Shallot

## Coconut Curry Shrimp\*

Sticky Rice / Basil / Cilantro / Mango

## Prime Strip Loin\* GF

Truffle Whipped Potato / Fresh Horseradish / Pickled Onions

## "Stuffed Artichoke"\* V

Texas San Marzano Tomatoes / Parmesan  
Capers / Breadcrumbs

## "Shrimp Toast"\*

Sesame / Green Onions  
Sweet Soy Drizzle / Sriracha Chile Aioli

V Vegetarian VG Vegan GF Gluten Free

\* These hors d'oeuvres are for passed only.

# Carving Stations

All Stations Priced Per Person  
Minimum of 50ppl / Prices based on a minimum of 3 stations

## **Slow Roasted Inside Round of Beef \$10.00**

Horseradish Cream / Roasted Mushroom  
Mayonnaise / Whole Grain Mustard  
Fresh Baked Herb Rolls

## **Mango & Mustard Glazed Pork Loin \$9.00**

Black Pepper-Cranberry Chutney  
Fresh Baked Herb Rolls

## **Churrasco Station \$19.00**

Our Churrasco Station Features a Selection of Carved Meats

FRANGO-Apple Smoked Bacon Wrapped Chicken Breast

LOMBO-Parmesan Crusted Pork Loin

PICANHA-Top Sirloin Crusted in Garlic & Roasted

Whole Grain Mustard / Black Pepper Mayo / Horseradish Cream

Fresh Baked Herb Rolls

## **Slow Roasted Steamship of Beef \$9.00**

Roasted Garlic Sauce / Horseradish Cream  
Fresh Baked Herb Rolls  
Minimum 100ppl

## **Honey Glazed Ham \$9.00**

Pineapple Chutney / Honey Mustard  
Fresh Baked Herb Rolls

## **Oven Roasted Maple Turkey Breast \$9.00**

Black Pepper Mayonnaise / Whole Grain Mustard Sauce  
Fresh Baked Herb Rolls

## **Braised Leg of Lamb \$13.00**

Cucumber-Mint Sauce & Assorted Mustards  
Fresh Baked Herb Rolls

## **Slow Roasted Beef Tenderloin \$16.00**

Black Pepper Mayonnaise / Whole Grain Mustard  
Horseradish Cream / Sweet Onion Confit  
Fresh Baked Herb Rolls

## **Whole Roasted Salmon \$13.00**

Cucumber-Dill Dipping Sauce  
Capers / Red Onion / Chives

## **Crispy Whole Fried Snapper \$19.00**

(when available)  
Mango Slaw / Citrus Ponzu

# Action Stations

All Stations Priced Per Person  
Minimum of 50 ppl / Prices based on a minimum of 3 stations

## **Pasta Station (Choice of 2) \$9.00**

### **Penne Pasta**

Marinara / Sliced Olives / Fresh Picked Basil  
Grated Parmesan / Italian Sausage

### **Cheese Tortellini**

Parmesan Cream Sauce  
Chopped Rosemary / Roasted Mushrooms

### **Farfalle Pasta**

Grilled Chicken / Fresh Spinach / Goat Cheese  
Roasted Tomatoes / Herb Chicken Broth

### **Radiatorre Pasta**

Rock Shrimp / Garden Vegetables  
Roasted Tomato-Thyme Cream Sauce

### **Gemelli Pasta Bolognese**

Herb de Provence / Parmesan Cheese

## **Potato Martini Station \$9.00**

Brown Sugar Sweet Potatoes / Roasted Garlic Red Potatoes  
Mashed Purple Potatoes / Apple Smoked Bacon / Chives  
Parmesan Cheese / Button Mushrooms / Roasted Red Onions  
Scallions / Whipped Butter / Sour Cream

## **Stir Fry Station \$9.00**

Marinated Chicken & Beef Strips  
Bell Peppers / Carrots / Red Onions  
Bean Sprouts / Snow Peas / Bok Choy / Baby Corn  
Spicy Orange Sauce / Honey-Soy Sauce

## **Asian Wok Station \$9.00**

Served in a White Container with Chopsticks  
Honey-Soy Marinated Chicken / Sticky Rice  
Thai Vegetable Salad / Sesame Seeds

## **Omelet Station \$10.00**

Farm Fresh Eggs & Fluffy Egg Whites

Toppings include:

Red Onions / Bell Peppers / Sliced Mushrooms / Ham  
Cheddar Cheese / Swiss Cheese / Apple Smoked Bacon  
Chicken & Apple Sausage +\$2.25

## **Avocado Martini Station \$9.00**

Fresh Ripe Avocado served in a Martini Glass  
Shrimp Ceviche / Black Bean-Corn Salad / Tortilla Strips  
Charred Tomato Salsa / Toasted Pumpkin Seeds

## **Salad Station \$8.00**

Tossed to Order

Mixed Baby Greens / Chopped Romaine Hearts  
Red Grape Tomatoes / Apple Smoked Bacon / Cucumbers  
Shredded Carrots / Chick Peas / Parmesan Croutons  
Parmesan Cheese / Crumbled Bleu Cheese  
Creamy Caesar Dressing / Herb Balsamic Vinaigrette

## **"Cacio e Pepe" Risotto \$11.00**

Traditional Risotto made to Order  
Parmesan Reggiano Cheese / Butter / Fresh Herbs  
Served in a Parmesan Wheel



# Action Stations

All Stations Priced Per Person  
Minimum of 50 ppl / Prices based on a minimum of 3 stations

## **Chicken & Waffle Station \$9.00**

Mini Herb Waffles Topped with Buttermilk Fried Chicken  
Almond Butter / Maple Syrup

## **Brisket & Chips Station \$10.00**

BBQ Beef Brisket Sliders  
Horseradish Pickles / Shaved Red Onions  
Creamy Cole Slaw / Homemade Potato Chips  
Bleu Cheese / Apple Smoked Bacon / Green Onion

## **Hot Slider Station \$9.00**

Mini Beef Sirloin Sliders / Chicken Breast Sliders  
Fresh Baked Sesame Seed Buns  
Cheddar Cheese / Pepper Jack  
Honey Mustard / Horseradish Cream  
Lettuce / Sliced Tomatoes / Roasted Onions / Dill Pickles

## **Mac Bar \$8.00**

White Cheddar Macaroni & Cheese  
Balsamic Mushrooms / Roasted Onions  
Bell Peppers / Herb Bread Crumbs  
Crumbled Cotija Cheese / Parmesan / Cheddar  
Bacon / Charred Tomato Sauce / Black Pepper Gravy

### Add-Ons

Citrus Pulled Pork \$3.00  
Barbacoa \$4.00  
Chicken Ranchero \$3.00  
BBQ Beef Brisket \$4.00

## **Taco Bar \$9.00**

Cilantro & Lime Pulled Pork / Chicken Ranchero Tacos  
Warm Local Corn Tortillas  
Guacamole / Pico de Gallo / Cheddar Cheese  
Charred Tomato Salsa / Sour Cream  
Selection of Hot Sauces

## **Tacos al Pastor \$8.00**

Corn Tortillas / Shredded Pork  
Grilled Pineapple / Ancho Sauce

## **Elotes Bar \$8.00**

Fresh Grilled Corn Cut off the Cobb  
Cilantro / Chili Pepper / Butter  
Lime / Cotija Cheese

## **Ramen Noodle Station \$10.00**

Fresh Chinese Noodles  
Build Your Own Toppings  
Shredded Carrots / Green Onions / Leeks / Bean Sprouts  
Wakame / Corn / Radish / Basil / Cilantro  
Vegetable or Meat Broth  
Add 2 Protein Options +\$3.00  
Thai Marinated Shrimp  
Teriyaki Beef  
Lemongrass-Soy Chicken  
Korean BBQ

# Action Stations

All Stations Priced Per Person  
Minimum of 50ppl / Prices based on a minimum of 3 stations

## **Quesadilla Station \$9.00**

Marinated Chicken & Beef Quesadillas  
Sour Cream / Charred Tomato Salsa / Cheddar Cheese  
Guacamole / Pico de Gallo

## **Southwest Caesar Salad Station \$9.00**

Crisp Romaine Hearts tossed to order  
Served in Crispy Chipotle Tortilla Baskets  
Pico de Gallo / Shredded Parmesan / Jack Cheese  
Tortilla Strips / Black Bean-Corn Salad / Grilled Chicken  
Creamy Caesar Dressing

## **Salmon Station \$12.00**

Apricot Glazed Salmon  
Vanilla Bean Sweet Potato Puree / Eggplant Ragout  
Saffron Basil Sauce

## **Salmon Risotto Station \$10.00**

Homemade Risotto / Fresh Dill / Roasted Red Onions  
Sweet Tomato / Feta Cheese  
Topped with Roasted Atlantic Salmon

## **Surf & Turf Station \$19.00**

Sliced Roasted Beef Tenderloin  
Sautéed Gulf Shrimp with Lemon & Butter  
Fresh Baked Rolls

## **Slow Braised BBQ Beef Short Rib \$13.00**

Vanilla Bean Sweet Potato Puree / Rosemary-Tomato Confit  
Citrus Grilled Asparagus

## **Holiday Turkey Martini Station \$10.00**

Sliced Turkey Breast  
Andouille Cornbread Stuffing / Vanilla Sweet Potato  
Homemade Cranberry Sauce / Turkey Gravy

## **Risotto Action Station \$10.00**

Homemade Risotto with Toppings Mixed to Order  
Parmesan Cheese / Bleu Cheese / Balsamic Roasted  
Mushroom / Sun-dried Tomatoes / Apple Smoked Bacon  
Roasted Onions / Walnuts / Fresh Herbs

## **Fajita Station \$10.00**

Fajita Marinated Chicken & Beef  
Sautéed Bell Peppers / Caramelized Onions  
Warm Flour Tortillas / Local Corn Tortillas  
Sour Cream / Charred Tomato Salsa / Cheddar Cheese  
Guacamole / Pico de Gallo

## **Live Pasta Station \$13.00**

Freshly Made Cavatelli Pasta  
Rolled To Order  
Tossed with Short Rib  
Cured Tomatoes / Goat Cheese / Chard

# Action Stations

All Stations Priced Per Person  
Minimum of 50ppl / Prices based on a minimum of 3 stations

## **"Jambalaya" Risotto Action Station \$10.00**

Homemade Risotto / Andouille Sausage / Chicken / Shrimp  
Bell Peppers / Celery / Onions / Cajun Spices  
Crumbled Cornbread / Mini Buttermilk Biscuits

## **Southern Biscuit Station \$7.00**

Display of Mini Homemade Biscuits with Accompaniments  
Buttermilk Biscuits / Bacon and Cheddar Biscuits  
Honey-Thyme Biscuits / Maple Syrup / Wildflower Honey  
Sweet Butter / Jalapeño Butter / Black Pepper Gravy

## **BBQ Mason Jars \$10.00**

Served in Mini Mason Jars  
Whipped Sweet Potato / Burnt Brisket Ends  
Apple Cider Slaw / Buttermilk Fried Onions

## **Panini Station \$9.00**

Made to Order & Cut in Mini Bite Size Pieces  
Prosciutto / Manchego / Basil / Tomato Confit  
Mortadella / Mozzarella / Bell Peppers / Pesto  
Pepperoni / Parmesan / Mushrooms / Thyme

## **Grilled Cheese Station \$9.00**

(Choice of 3)

### **Cuban Style**

Pulled Pork / Sliced Ham  
Swiss Cheese / Pickles / Dijon  
Sourdough Bread

### **BBQ Brisket**

Sliced Brisket / Jalapeño Pepper Jack Cheese  
Roasted Onions / Smokey BBQ Sauce  
Texas Toast

### **Bacon and Cheddar**

Pecan Smoked Bacon / Sharp Cheddar  
Sweet Tomato / Texas Toast

### **The Parm**

Sliced Chicken Parm / Cured Tomato  
Mozzarella / Parmesan / Ciabatta Bread

### **Classic**

Sharp Cheddar Cheese  
Sourdough Bread

### **Three Cheese**

Cheddar / Gruyère  
Manchego / Texas Toast

# Displays

All Stations Priced Per Person

## **Tropical Brie \$4.00**

Creamy Brie / Raspberry Glaze / Mango  
Strawberry / Kiwi / Crackers / Lavosh

## **Apple & Walnut Brie \$4.00**

Brie Cheese Smothered in Roasted Apples  
Toasted Walnuts / Cinnamon / Clove / Nutmeg  
Crackers / Lavosh

## **Fruit & Cheese Display \$7.00**

A Display of Imported & Domestic Cheeses  
Danish Blue / Sharp Cheddar / Pepper Jack  
Sage Derby / Manchego / Red Windsor / Brie  
Sweet Grapes / Berries / Dried Fruits / Nuts  
Crackers / Lavosh

## **Antipasto Display \$10.00**

A Display of Italian Meats & Cheeses  
Mortadella / Prosciutto / Salami / Calabrese / Capicola  
Mozzarella / Parmesan / Provolone / Asiago  
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers  
Herb Focaccia / Parmesan Crostini

## **Feta & Artichoke Dip \$4.00**

A Creamy Blend of Feta Cheese, Artichokes & Spinach  
Fresh Vegetables / Herb Pita Chips

## **Whole Poached Salmon Platter \$176.00 (Serves 20 ppl)**

A Whole Poached Atlantic Salmon with Whipped Cream Cheese  
Capers / Onions / Chives / Chopped Egg / Brioche Croutons

## **Seasonal Fruit Display \$5.00**

Fresh Sliced Honeydew / Cantaloupe / Golden Pineapple  
Strawberries / Kiwi / Mango / Red Grapes

## **Hummus \$5.00**

Creamy Hummus with Lemon & Olive Oil  
Grilled Vegetables / Crispy Pita Chips

## **Smoked Salmon Display \$10.00**

Smoked Atlantic Salmon Thinly Sliced  
Chives / Capers / Red Onions  
Chopped Egg / Brioche Croutons

## **Grand Salumi and Fromage Grazing Display \$16.00**

### **Meats and Sausages**

Coppa / Bresaola / Capicola  
Mortadella / Salami / Sausage

### **Cheeses**

Danish Bleu / Reblochon / Pont L'Veque / Croittin  
Texas Chevre / Saint Andre / Aged Cheddar

### **Bites**

Olives / Roasted Peppers  
Marinated Artichokes / Hearts of Palm  
Creamy Hummus / Feta-Artichoke Dip  
Grilled Baby Vegetable Display  
Squash / Carrots / Asparagus / Eggplant  
Sweet Potato / Mushrooms / Peppers  
Dried Fruits / Nuts / Grapes / Berries  
Rustic Breads / Crackers / Lavosh

# Displays

All Stations Priced Per Person

## **Asian Display \$11.00**

A Display of Asian Delicacies  
Avocado / Tuna / Smoked Salmon / Spicy Crab Sushi Rolls  
Chicken & Shrimp Spring Rolls  
Chilled Chicken & Beef Brochettes  
Creamy Peanut & Honey Soy Dipping Sauce

## **Classic Vegetable Crudités \$5.00**

Fresh Broccoli / Carrots / Celery  
Cucumber / Cherry Tomato / Radish  
Pesto Spread / Roasted Garlic Dip

## **Grilled Seasonal Vegetable Crudités \$6.00**

A Display of Grilled Seasonal Vegetables  
Zucchini / Yellow Squash / Bell Peppers  
Carrots / Asparagus / Jicama / Sweet Potatoes  
Broccoli / Cauliflower / Basil Pesto Dip

## **Baby Vegetable Crudités \$7.00**

Baby Zucchini / Sunburst Squash / Grape Tomatoes  
Carrots / Asparagus / Broccolini / Baby Bell Peppers  
Creamy Hummus / Roasted Garlic Dip

## **Mediterranean Display \$9.00**

Grape Leaves / Assorted Olives / Creamy Hummus  
Roasted Eggplant / Crispy Herb Pita Chips  
Grilled Seasonal Vegetables / Rustic Breads

## **Chilled Slider Bar \$9.00**

Shaved Beef / Horseradish Cream / Tomato Confit  
Pesto Chicken / Parmesan / Arugula / Cured Tomato  
BBQ Pulled Pork / Pickles / Sweet Red Onions  
Marinated Portobello / Tomato / Roasted Pepper / Aioli  
Sauces include:  
Honey-Mustard / Horseradish Cream / BBQ / Dijon / Ranch

## **Tex Mex Nacho Bar \$7.00**

Crispy Tortilla Chips / Charred Tomato Salsa / Pico de Gallo  
Sour Cream / Warm Queso / Spicy Beef Chili  
Add Homemade Guacamole +\$2.00

## **Salumi Display \$10.00**

A Display of Gourmet Italian Meats & Sausages  
Olives / Nuts / Pickled Onions / Mustards  
Fresh Fruits / Crackers / Lavosh

## **Beef Tenderloin Display \$19.00**

Garlic and Herb Roasted Beef Tenderloin  
Chilled and Sliced Thinly with Roasted Sweet Onions  
Horseradish Cream / Black Pepper Mayonnaise

## **Seafood Display \$19.00**

Jumbo Shrimp / Cocktail Crab Claws / Mussels  
Clams / Cocktail Sauce / Remoulade / Mignonette  
Fresh Grated Horseradish / Lemons / Lime

# Plated Dinners

Priced Per Person

## For The Table

Family Style Starters

(Must be ordered for the entire number of guests)

### Charcuterie Collection \$9.00

Prosciutto / Serrano Ham / Bresaola / Speck / Salami  
Asiago / Parmesan / Manchego / Pickled Vegetables / Olives  
Cornichons / Pearl Onions / Sweet Grapes / Marcona Almonds  
Rustic Breads / Lavosh

### Gourmet Cheese Display \$7.00

A Selection of Local, Domestic and Imported Cheeses  
Deep Ellum Blue / Texas Chevre / Manchego  
Asiago / Humboldt Fog / Aged Sharp Cheddar / Sage Derby  
Sweet Grapes / Berries / Marcona Almonds  
Crackers / Lavosh

### Mezze Presentation \$9.00

Classic Hummus / Red Pepper Hummus  
Feta-Artichoke Dip / Dolmas / Marinated Artichokes  
Assorted Olives / Roasted Peppers / Tabbouleh Salad  
Chickpea Salad / Pita Chips / Pita Breads

### Seafood Tower \$18.00

Steamed 1/2 Lobster Tail (1 Per Person)  
Shrimp Cocktail (2 Per person)  
Crab Claws (2 Per person)  
Marinated Mussels (2 per person)  
Mignonette / Cocktail Sauce / Horseradish

## Starters

### Shaved Prosciutto \$14.00

Radish / Arugula Sprouts / Orange  
Manchego Cheese / Dried Figs

### Burrata \$14.00

Micro Basil / Heirloom Tomatoes / Pesto  
Smoked Olive Oil / Balsamic

### Ricotta Risotto \$15.00

Roasted Garlic / Lemon  
Pancetta / Spinach / Leeks

### Tomato and Mozzarella \$12.00

Vine Ripened Tomatoes / Fresh Mozzarella  
Micro Greens / Roasted Peppers  
White Balsamic

### Chimichurri Shrimp Cocktail \$16.00

Chilled Shrimp / Cocktail Sauce  
Horseradish Cream

# Plated Dinners

## Salads

### **Baby Greens \$7.00**

Mixed Baby Lettuces / Toasted Walnuts  
Sweet Tomatoes / Herb Balsamic Vinaigrette

### **Romaine Hearts \$8.00**

Crisp Romaine Lettuce / Focaccia Croutons  
Shaved Parmesan Cheese / Caesar Dressing

### **Bibb Salad \$9.00**

Bibb Lettuce / Poached Pear / Candied Pecans  
Sweet Tomatoes / Bleu Cheese-Balsamic Dressing

### **Endive Salad \$9.00**

Endive / Baby Greens / Danish Blue Cheese  
Watercress / Brown Sugar Coated Pumpkin Seeds  
White Balsamic Vinaigrette

### **Spinach Salad \$9.00**

Baby Organic Spinach / Red Onions / Tomatoes / Carrots  
Feta Cheese / Cucumbers / Balsamic Vinaigrette

## Soups

### **Sweet Corn Chowder \$7.00**

Roasted Red Peppers / Green Onions / Apple Smoked Bacon

### **Spicy Tomato Bisque \$6.00**

Basil / Herb Croutons / Parmesan

### **Roasted Butternut Squash Soup \$6.00**

Fennel / Green Apples / Toasted Walnuts

### **Lobster Bisque \$6.00**

Fresh Tarragon / Sherry

### **Spicy Black Bean Soup \$6.00**

Roasted Corn / Cilantro Cream

### **Chicken Tortilla Soup \$7.00**

Cilantro / Tortilla Strips / Black Beans / Roasted Corn

### **Leek Chowder \$7.00**

Potatoes / Apple Smoked Bacon

# Plated Dinners

## Entrées

### **Roasted Wild Caught Salmon \$32.00**

Fresh Horseradish / Butter / Dill / Saffron Sauce  
Lemon Polenta Cake / Petite Vegetables

### **Oven Roasted Chicken (Leg & Thigh) \$24.00** GF

Lemon / Thyme / Garlic / Caramelized Onion / Potatoes  
French Beans / Pearl Onions / Baby Carrots / Chicken Jus

### **Stuffed Chicken Breast \$26.00** GF

Prosciutto / Gruyère / Spinach / Dijon  
Pommes Puree / Fresh Asparagus / Sunburst Squash

### **Lemon Crab Crusted Halibut \$36.00**

Mediterranean Orzo Pasta / Tear Drop Tomatoes  
Basil / Pine Nuts / Kalamata Olives

### **Pesto Glazed Chilean Sea Bass \$32.00** GF

Tuscan Risotto / Sun-Dried Tomatoes  
Pancetta / Spinach / Parmesan

### **Garlic Rubbed Filet of Beef and Lemon-Honey Glazed Gulf Shrimp \$46.00**

Smashed Fingerling Potatoes / French Beans  
Exotic Mushrooms / Red Wine Jus

### **Grilled Angus Beef Tenderloin \$42.00**

Chimichurri / Smoked Bacon Butter/ Onion Confit  
Chive Duchesse Potato / Baby Vegetables

### **Beef Short Rib (Boneless) \$28.00**

Rosemary / Garlic / Leeks / Tomato Confit  
Creamy Sweet Potato Puree/ French Beans

### **Pan Roasted Chicken Breast \$24.00** GF

Fresh Thyme / Wildflower Honey / Lemon / Baby Carrots  
Loaded Twice Baked Potato / French Beans

### **Exotic Mushroom Risotto \$20.00** V GF

Cured Tomatoes / Basil / Leeks / Sunburst Squash  
Baby Zucchini / Almond Milk / Asiago Cheese

### **Chimichurri Portobello Mushroom \$18.00** V VG GF

Cauliflower Puree / Steamed Spinach / Baby Carrots

### **Creamy Coarse Ground Polenta \$18.00** V GF

Spinach / Cured Tomatoes / Roasted Pearl Onions  
Reggiano Cheese / Toasted Garlic

### **Garlic Rubbed Petite Filet of Beef (6oz) \$38.00**

Smashed Fingerling Potatoes / Asparagus  
Exotic Mushrooms / Red Wine Jus

V Vegetarian VG Vegan GF Gluten Free



# Plated Dinners

## Plated Desserts

\$9.00 Each

### Hazelnut Chocolate Torte

Espresso Anglaise / Hazelnut Tuile

### Raspberry Bar Cake

### Salted Caramel Cheesecake

Almond Brittle / Vanilla Bean Sauce

### Creme Brulee GF

Vanilla Bean / Orange Zest / Fresh Berries

### Apple Cinnamon Half Pint Pies

Vanilla Bean Ice Cream / Almond Tuile

### Key Lime Tart

Graham Cracker Crust / Raspberry Mousse

### Chocolate Cheesecake VG

Marinated Berries / Pistachios

V Vegetarian VG Vegan GF Gluten Free

# Dinner Buffets

All Buffets Priced Per Person

## **Italian Dinner Buffet \$22.95**

### **Parmesan Cheese Crusted Chicken Breast**

Roasted Plum Tomato Sauce

### **Three Cheese Lasagna**

### **Shrimp Baked Penne**

Asiago Cream / Fresh Thyme

### **Classic Ratatouille**

Squash / Zucchini / Eggplant / Plum Tomatoes

### **Crisp Romaine Hearts**

Caesar Dressing / Parmesan Cheese / Croutons

### **Fresh Baked Garlic Rolls**

## **Surf and Turf Dinner Buffet \$46.95**

### **Garlic Roasted Beef Tenderloin**

Roasted Mushrooms / Thyme / Shallots

### **Lemon Roasted Jumbo Shrimp**

Fresh Garlic / Butter Sauce / Parsley

### **Parmesan Gratin Potatoes**

### **Honey-Thyme Roasted Vegetable Medley**

### **Fresh Baked Breads with Butter**

### **Endive and Bleu Cheese Salad**

Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes

# Dinner Buffets

All Buffets Priced Per Person

## **Chicken and Pork Dinner Buffet \$28.95**

**Lemon-Thyme Roasted Chicken Breast**

**Stuffed Pork Loin**

Spinach / Golden Raisins / Roasted Pearl Onions

**Wild Mushroom Risotto**

Rosemary / Bleu Cheese / Apple Smoked Bacon

**Roasted Baby Red Potatoes**

**Fresh Vegetable Medley**

**Spinach Salad**

Red Onions / Apple Smoked Bacon / Tomatoes / Feta Cheese

**Assorted Breads**

## **Fajita Dinner Buffet \$26.95**

**Marinated Fajitas**

Beef / Chicken / Shrimp

Caramelized Bell Peppers / Yellow Onions

**Pulled Pork Enchiladas**

Ranchero Sauce / Pepper Jack Cheese

**Spanish Rice**

**Slow Cooked Pinto Beans with Cilantro and Pork Belly**

**Crispy Tortilla Chips**

Charred Tomato Salsa / Shredded Cheese / Sour Cream

Fresh Jalapeños / Pico de Gallo

Add Guacamole \$3.00

# Dinner Buffets

All Buffets Priced Per Person

## **BBQ Dinner Buffet \$28.95**

**Slow Braised BBQ Short Ribs**

**Honey BBQ Smoked Chicken**

**Grilled Hickory Smoked Sausage**

**Roasted Garlic Smashed Red Potatoes**

**BBQ Baked Beans**

**Fresh Cream Corn**

Thyme / Apple Smoked Bacon

**Ranch Cole Slaw**

**Buttermilk Biscuits**

## **Chicken and Pot Roast Dinner Buffet \$26.95**

**Lemon Honey Roasted Chicken**

**Slow Braised Pot Roast**

Rosemary / Carrots / Celery / Onions

**Caramelized Onion Mashed Potatoes**

**Green Bean Casserole**

**Mixed Baby Greens**

Tomatoes / Cucumber / Balsamic Vinaigrette

**Fresh Baked Rolls**

# Dinner Buffets

All Buffets Priced Per Person

## **Mediterranean Dinner Buffet \$26.95**

### **Tilapia Nicoise**

Olives / Tomatoes / Basil / Capers

### **Pesto Grilled Chicken Breast**

Sun-Dried Tomato Cream Sauce

### **Roasted Baby Red Potatoes**

### **Fresh Green Beans**

### **Fresh Baked Rolls**

### **Mixed Baby Lettuces**

Tomatoes / Carrots / Cucumbers

Feta / Balsamic Vinaigrette

## **Cajun Dinner Buffet \$24.95**

### **Cajun Chicken Breast**

Spicy Louisiana Cream Sauce

### **Pan Seared Tilapia**

Shrimp Étouffée

### **Red Beans and Rice**

### **Andouille Sausage Jambalaya**

### **Cajun Spiced Braised Vegetables**

### **Spinach Salad**

Roasted Corn / Bell Peppers / Pancetta Vinaigrette

### **Buttermilk Biscuits**

# Dinner Buffets

All Buffets Priced Per Person

## **Salmon and Chicken Dinner Buffet \$34.95**

### **Herb Roasted Salmon**

Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil

### **Stuffed Chicken Breast**

Boursin / Spinach / Prosciutto

### **Paella**

Chorizo / Shrimp / Andouille Sausage / Chicken

### **Steamed Asparagus with Lemon and Butter**

### **Roasted Baby Mushrooms**

White Wine / Garlic / Thyme

### **Endive and Bleu Cheese Salad**

Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes

### **Rustic Breads**

## **Signature Buffet \$39.95**

### **Herb Roasted Salmon**

Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil

### **Ancho-Honey Braised Short Ribs**

### **Stuffed Chicken Breast**

Boursin / Spinach / Prosciutto / Roasted Tomato Sauce

### **Gratin Potatoes**

Wild Mushrooms / Cured Tomatoes / Fresh Thyme / Parmesan / Asiago

### **Roasted Vegetables with Agave and Orange**

### **Sautéed Baby Mushrooms**

White Wine / Garlic / Thyme

### **Endive and Bleu Cheese Salad**

Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes

### **Rustic Breads**

# Dinner Buffets

All Buffets Priced Per Person

## **A Taste of the South \$36.95**

### **Spinach Salad**

Crumbled Cornbread / Green Apples / Sweet Grapes  
Creamy Buttermilk Ranch Dressing

### **Pecan Fried Chicken Breast**

Black Pepper Gravy / Pecan Smoked Bacon

### **Southern Style Agave BBQ Short Ribs**

### **Loaded Mac and Cheese**

3 Cheeses / Tomatoes / Bacon / Red Onions

### **Gruyère and Green Bean Casserole**

### **Cornbread and Homemade Biscuits**

## **A Taste of Mexico \$34.95**

### **Southwest Caesar Salad**

Black Beans / Roasted Corn / Pepper Jack Cheese  
Chipotle-Caesar Dressing

### **Snapper Vera Cruz**

Olives / Jalapeños / Tomatoes / Capers

### **Cilantro Marinated Sliced Chicken Breast**

### **Tex Mex Style Rice with Cilantro Roasted Corn**

### **Tortilla Cassoulet**

Cotija Cheese / Tortillas / Roasted Tomatoes / Black Beans

# Dinner Buffets

All Buffets Priced Per Person

## **A Taste of Asia \$38.95**

### **Asian Salad**

Shredded Cabbage / Carrots / Peanuts  
Wasabi Peas / Basil / Mint / Peanut Dressing

### **Blood Orange and Mirin Glazed Salmon**

Bok Choy / Enoki Mushrooms  
Bell Peppers / Lemon Grass Broth

### **Korean BBQ Smothered Pork Shanks**

**Chinese Black Rice with Carrots and Salted Soy Beans**

**Lightly Crisped Chicken Dumplings Baked with Sweet Chili Sauce**

## **A Taste of Italy \$50.95**

### **Antipasto Display**

A Display of Italian Meats and Cheeses  
Mortadella / Prosciutto / Salami / Calabrese / Capicola  
Mozzarella / Parmesan / Provolone / Asiago  
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers  
Herb Focaccia / Parmesan Crostini

### **Roasted Gulf Shrimp**

Garlic / Butter / Lemon / Fresh Oregano

### **Veal Scaloppini**

Spinach / Roasted Tomatoes / Asiago / Madeira Sauce

### **Crispy Wild Mushroom Risotto Cakes**

Basil / Pine Nuts / Parmesan

### **Grilled Eggplant Lasagna**

Ricotta Cheese / Marinara / Fontana

**Homemade Garlic Bread Rolls with Extra Virgin Olive Oil and Balsamic**



# Dinner Buffets

All Buffets Priced Per Person

## **A Taste of New Orleans \$44.95**

### **Spinach Salad**

Candied Pecans / Feta Cheese / Roasted Corn / Bell Pepper  
Creamy Apple-Black Pepper Dressing

### **Crab Crusted Red Fish with Shrimp Creole Sauce**

### **Chicken and Andouille Sausage Jambalaya**

### **Crawfish Étouffée**

### **Red Beans and Rice**

### **Savory Cornbread and Homemade Biscuits**

## **A Taste of Texas \$34.95**

### **Chopped Wedge Salad**

Bleu Cheese / Tomatoes / Bacon / Red Onions

### **Slow Smoked Beef Brisket with Sweet BBQ Sauce**

### **Grilled Hickory Sausage**

Crispy Buttermilk Chicken with Herb Waffles and Maple Syrup

### **BBQ Baked Beans**

### **Ranch Slaw**

### **Savory Cornbread and Homemade Biscuits**

# Dinner Buffets

All Buffets Priced Per Person

## **A Taste of New York \$51.95**

### **Endive and Watercress Salad**

Poached Pears / Toasted Walnuts / Baby Red Tomatoes / Bleu Cheese

### **Sliced Beef Tenderloin**

Green Onions / Red Wine Sauce / Baby Mushrooms / Fresh Thyme

### **Lemon Zest Lump Crab Cakes**

Ragout of Swiss Chard / Roasted Corn / Sweet Onions

### **Gratin Potatoes with Gruyère and Pancetta**

### **Grilled Asparagus Salad with Citrus Vinaigrette**

### **Assorted Rustic Breads with Butter**

## **A Taste of South America \$41.95**

### **Avocado and Shrimp Ceviche**

### **Crispy Plantain Chips**

### **Sliced Flank Steak Chimichurri**

### **Citrus and Cumin Pulled Pork**

Local Corn Tortillas / Onions / Tomatoes / Cilantro

### **Brazilian Black Bean Stew**

Sweet Potatoes / Chorizo / Tomatoes

### **Chicken Empanadas with Charred Salsa**

# Dinner Buffets

All Buffets Priced Per Person

## **A Taste of the Mediterranean \$41.95**

### **Mediterranean Display**

Grape Leaves / Assorted Olives / Creamy Hummus  
Roasted Eggplant / Crispy Herb Pita Chips  
Grilled Seasonal Vegetables / Rustic Breads

### **Tagine Spice Lamb Brochettes**

Yogurt Sauce / Fresh Mint

### **Seafood Paella**

Shrimp / Mussels / Clams / Tomatoes / Saffron / Fresh Thyme

### **Tabbouleh Salad**

Cucumbers / Tomatoes / Lemon / Parsley

### **Braised Chick Peas**

Pancetta / Olives / Tomatoes / Feta

## **A Taste of France \$46.95**

### **Butter Lettuce and Endive Salad**

Peppercorn Dressing / Lardons / Walnuts / Apples

### **Pan Roasted Rainbow Trout**

Capers / Haricot Verts / Preserved Lemon / Butter

### **Cassoulet**

Duck Confit / Pork Belly / White Beans / Fresh Thyme

### **Chive Duchesse Potato**

**Spinach and Gruyère Puff Pastries**

# Dessert

## **Trio of Fountains \$8.00**

White Chocolate / Dark Chocolate / Milk Chocolate  
Fresh Fruit Skewers / Strawberries  
Pretzel Sticks / Peanut Butter Cookies  
Cream Puffs / Marshmallows / Graham Crackers

## **S'more Station \$8.00**

Melted Dark Chocolate  
Fresh Homemade Marshmallow  
Homemade Graham Crackers

## **Gourmet Mini Cupcake Display \$7.00**

Assorted Mini Cupcakes  
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate  
German Chocolate / Red Velvet / Lemon Cream

## **Truffle Lollipop Display \$8.00**

Assorted Homemade Truffle Lollipops  
Mocha / Hazelnut / Peanut Butter and Jelly  
Almond Joy / Raspberry

## **Milk Shake Shot Station \$8.00**

Vanilla Bean Ice Cream  
Oreo Cookies / Bananas / Strawberries  
Caramel / Mocha / Chocolate Sauce

## **Petite Pastry Display \$8.00**

Chocolate Strawberries / Mini Cheesecakes  
Chocolate-Banana Tarts  
Crème Brulee / Chocolate Pecan Tarts  
Key Lime Tarts/ Lemon Tarts / Fudge Bites

## **"Cookie Jar" Display \$6.00**

Mini Cookies / Fudge Bites / Almond Bark  
Peanut Brittle / Assorted Truffle Lollipops

## **Sweet Mason Jar Station \$9.00**

Served in Mini Mason Jars  
Caramelized Apple / Cream / Caramel and Cinnamon Drizzle  
Chocolate Mousse / Raspberry Drizzle  
Hazelnut Tuile / Candied Hazelnuts  
Texas Pecan Pie  
Berry Trifle

## **Sticky Bun Station \$10.00**

Homemade Mini Sticky Buns with Your Choice of Toppings  
Warm Toppings:  
Caramel-Pecan Sauce / Sweet Vanilla Frosting  
Dark Chocolate Sauce  
Toppings:  
Whipped Cream / Toasted Marshmallow / Pecans  
Almonds / Black Currants / Rainbow Sprinkles  
Crumbled Graham Crackers

# Dessert

## **Liquid Nitrogen Ice Cream S'more Station \$10.00**

Homemade Soft Serve Marshmallow Ice Cream (Made to Order)  
Dark Chocolate / Toasted Almonds  
Homemade Graham Crackers

## **Liquid Nitrogen Ice Cream Sundae Bar \$13.00**

Homemade Vanilla Bean Ice Cream (Made to Order)  
M & M's / Sprinkles / Oreos / Chocolate Shavings  
Chocolate Sauce / Cherries / Strawberry Sauce  
Banana Chutney / Jelly Beans / Skittles / Caramel / Berries

## **Liquid Nitrogen Ice Cream Waffle Sandwiches \$ 10.00**

Liquid Nitrogen Vanilla Bean Ice Cream (Made to Order)  
Homemade Buttermilk Waffles  
Hot Maple Syrup / Cinnamon Apples

## **Coffee Bar \$4.00**

Regular and Decaf Coffee  
Vanilla Whipped Cream / Chocolate Shavings / Rock Candy  
Assorted Flavored Syrups

## **With Super Premium Bar**

Godiva Chocolate / Grand Marnier  
Sambuca / Amaretto / Baileys

## **Grand Dessert Station \$11.00**

### **"Cookie" Jars**

Glass Cookie Jars filled with Gourmet Treats  
Mini Homemade Cookies / Fudge Bites / Chocolate-Almond Bark

### **Truffle Lollipops**

Homemade Chocolate Truffle Lollipops  
Peanut Butter and Jelly / Hazelnut / Raspberry / Mocha

### **Mini Cupcakes**

Assorted Mini Cupcakes  
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate  
German Chocolate / Red Velvet / Lemon Cream

### **Tarts and Trifles**

Key Lime / Lemon / Chocolate / Pecan Tarts  
Strawberry / Chocolate-Banana / Vanilla / Blueberry Trifles

# Late Night Snacks

**Mini Breakfast Tacos \$3.25**

Fresh Eggs / Flour Tortilla / Charred Tomato Salsa

**Mini Beef Sirloin Sliders \$3.25**

Cheddar Cheese / Pickles / Mini Sesame Seed Buns

**Chocolate Truffle Lollipops \$3.00**

Peanut Butter and Jelly Stuffed Truffle Lollipops

**Oreo Milk Shake Shots \$3.00**

Vanilla Bean Ice Cream with Oreo Cookie in Shot Glasses

**Cinnamon Donuts \$3.50**

Warm Donuts tossed with Cinnamon Sugar

**Mini Cookies \$3.50**

Warm Chocolate Chip Cookies

**Pulled Pork Tacos \$3.75**

Pulled Pork on Flour Tortillas with Charred Salsa

**Popcorn Box \$3.25**

Cheddar Cheese Popcorn in Mini Decorative Boxes