



EST *The* 2020
BELLE MANOR
— *Weddings & Events* —

WEDDING RECEPTIONS
ENGAGEMENT PARTIES
BRIDAL SHOWERS
REHEARSAL DINNERS
CORPORATE EVENTS
PROMS

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EST *The* 2020
BELLE MANOR

— *Weddings & Events* —

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

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 a 5 hour event, then \$25/hour for any additional hours.

Bartenders

\$175 for a 5 hour event, then 25/hr for any additional hours.

1 bartender per 75 guests.

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)

Servers are 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.

Additional fees applied for holiday staffing.

Security

\$300 for a 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 
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 
Crumbled Feta / Basil / Aged Balsamic

Homemade Potato Chips* \$24.00 
Asiago & Balsamic Powder

Tray Smoked Mozzarella Brochettes* \$30.00  
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 
Pecan Smoked Bacon / Bleu Cheese / White Balsamic / Arugula Sprouts

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

 Vegetarian  Vegan  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* 

Smoked Hazelnuts / Orange Dust / Radish / Bolivian Rose Salt

Homemade Potato Chips* 

Asiago & Balsamic Powder

Serrano Ham Crostini

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

Bleu Cheese Stuffed Fresh Dates  

Candied Walnuts / Endive

"Mezze" Spoons  

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

Bacon and Egg

Deviled Egg / Pecan Smoked Bacon / Black Pepper / Sprouts

Smashed Chick Peas  

Beet Pesto / Pistachios / Pomegranate

Fresh Tortilla Strip Cones*  

Avocado Butter / Cotija Drizzle / Mexican Spices

Watermelon Cubes 

Crumbled Feta / Basil / Aged Balsamic

\$30 per dozen

Tray Smoked Mozzarella Brochettes*  

White Balsamic / Fresh Basil / Cured Tomato

Humboldt Fog  

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 

Local Wildflower Honey / Toasted Macadamia Nuts / Micro Basil

Grilled Zucchini Roulade  

Pecan Ricotta / Chimichurri / Arugula

Prosciutto and Dried Fig Crostini

Micro Greens / Melon Juice / Chèvre / Fennel Crystals

Tex Mex Sushi

Beef Fajita / Mexican Rice
Chipotle Tortillas / Charred Salsa

Honey Marinated Beef

Crispy Wonton / Ginger / Wasabi Pop Rocks

 Vegetarian  Vegan  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

Radiatore 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 50 ppl / 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 50 ppl / 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 20ppl)

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 Chèvre / 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 Chèvre / 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 \$26.95

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