



22% service fee + service staff
and taxes not reflected below

signature buffets

that's amore 25

classic caesar salad
basil pesto beef lasagna + chicken scallopini pasta
green bean + carrot + squash + zucchini +
red pepper medley
sliced french bread + butter

italiano nuovo 19

classic caesar salad
caprese chicken
alfredo angel hair pasta
green bean + carrot + squash + zucchini +
red pepper medley
sliced french bread + butter

south of the border 25

grilled fajita chicken
charro beans or black beans + mexican rice
fresh flour tortillas
sour cream + guacamole
pico de gallo + shredded cheese
tortilla chips + fire roasted salsa + queso
*add fajita beef +5
*add pork carnitas +3

the four seasons 26

signature salad
four seasons chicken
roasted red pepper mashed potatoes
zucchini + squash + red onion
dinner rolls + butter



the jack chicken 20

chop salad
grilled jack chicken
roasted poblano mashed potatoes
charred roma tomatoes
cornbread + chipotle butter

all american 25

1/2 lb grilled hamburgers
hot dogs
sweet baked beans + house-made kettle chips
potato salad
american cheese + lettuce + tomato + onions + pickles
mustard + mayo + ketchup
*sub grilled chicken for hot dogs +\$2
*add on-site grilling {inquire for pricing}

east of texas 27

cajun caesar salad
boudin stuffed pork rack
blackened tilapia + ponchartrain sauce
garlic skinned mashed potatoes
fresh green beans
sliced bread loaves + butter

kona classic 26

hawaiian salad //mixed greens
strawberries + goat cheese
toasted macadamia nuts + raspberry vinaigrette
grilled hawaiian chicken + grilled pineapple ring
wild rice + luau beans + steamed broccoli
hawaiian rolls + coconut butter
* add coconut shrimp \$3/person

*all items priced per person //
buffet packages include
signature disposables*



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buffet // create your own

all items priced per person // includes signature disposables + bread + butter

select // 1 entree + 1 salad + 1 starch + 1 vegetable

all selected items will be reviewed to ensure proper pairing

entrees ————— 21

- herb-crusted chicken
pesto coulis
- chicken piccata
lemon-butter sauce + capers
- rosemary roasted chicken
chardonnay jus
- charbroiled chicken
bbq veloute
- grilled chicken enchiladas
ranchero salsa + cilantro lime crema
- wild mushroom ravioli
lemon thyme butter
- sweet potato ravioli
pecan-sage cream
- turkey albondigas
savory meatballs + chipotle + tomato puree
- miso glazed tofu
edamame ponzu puree

entrees ————— 26

- four seasons chicken
- korean bulgogi charred chicken
- chicken parmesan
pomodoro sauce + mozzarella + parmesan
- roasted tilapia veracruzana
tomatoes + olives + capers + lime + cilantro
- quinoa zucchini

entrees ————— 29


- butter chicken
roasted airline breast, curry-tomato sauce
- cider brined pork ribeye
- atlantic salmon
torched fennel + shellfish veloute
- portobello mushroom stack

*dual entree
options available*

salad options

- signature house salad
- farmhouse chop salad
- classic caesar salad
- strawberry spinach salad

starch options

- garlic smashed potatoes
- roasted red pepper mashed potatoes
- roasted poblano mashed potatoes
- charred onion mashed potatoes  favorite
- red bliss potatoes
- sinful potatoes
- wild rice
- rice pilaf
- risotto a milanese
- creamy lemon-asparagus salad

vegetable options

- fresh green beans
- garlic green beans & balsamic tomatoes
- maple glazed baby carrots
- zucchini, squash, red onion
- broccoli, cauliflower, carrot & red pepper medley
- whole roasted tomatoes
- browned butter brussels sprouts



plated packages

all items priced per person

*all packages are 3 course //
seasonal salad + entree + dessert selection
bread + butter*

the classic plate 34

chicken royale {sherry mushroom ragout}
truffle infused pilaf
poached asparagus + confit tomato
parmesan cream

surf-n-turf 56

charbroiled beef filet mignon
pan-seared lobster {tarragon beurre blanc}
potato gratin
ratatouille + haricot vert

the texan 51

boneless beef short ribs {port wine demi glace}
charred onion mashed potatoes
brown butter brussels sprouts

displays

all items priced per person

seasonal crudite + fruit display 10
presented with herbed ranch dip & vanilla dipping sauce

artisan cheese board display 13

antipasto display 13
italian meats, assorted gourmet cheeses
marinated olives, marinated mushrooms,
olive tapenade, tomato bruschetta, toast points

texas charcuterie display 15
local summer sausage + maple bacon + chili infused salami
stuffed jalapeno pepper + aged cheddar + smoked gouda
pimento cheese + club crackers + texas caviar dip
cowboy flatbread + dried fruits + spiced pecans
local jams + toast points. {Minimum of 100 guests}

live stations

*can be added to any menu or paired together
for a multi-station event*

requires one chef attendant per 50 guests

carving station

beef tenderloin *market price*
yeast rolls, creamy horseradish, stone ground mustard

injected pork rack *16*
yeast rolls, herbed au jus

steamship round of beef *15*
yeast rolls, au jus, creamy horseradish *minimum of 250 guests

flatbread station 14

choice of 3 options:

classic (marinara, pepperoni, salami, mozzarella, oregano)

margherita (olive oil, fresh tomato, mozzarella, fresh basil)

bbq (bbq sauce, grilled chicken, red onion, bacon, monterrey jack)

california chicken (grilled chicken, avocado, chipotle cream)

grilled peach, goat cheese, balsamic reduction

italian (italian sausage, bell pepper, onion, black olive, mushroom)

street taco station 14

chicken adobo, pulled pork, petite corn tortillas
cotija cheese, chop cilantro, chipotle sour cream
pico de gallo, lime wedges, tortilla chips, fire roasted salsa

salad 12

chop romaine, spinach, mixed greens, baby kale
diced ham, diced chicken, bacon crumbles, olives
carrots, celery, onions, radishes, bell peppers, tomatoes
sprouts, sunflower seeds, chop egg, house made croutons
buttermilk ranch, balsamic vinaigrette
sundried tomato vinaigrette, avocado crema



hors d'oeuvre packages

all items priced per person

all packages include signature disposables

rustic artisan 32

antipasto display
italian meats + assorted gourmet cheeses
marinated olives + marinated mushrooms,
olive tapenade + tomato bruschetta + toast points

herb-crusted chicken skewer

spinach + artichoke dip

boursin + herb stuffed mushrooms

crab bruschetta

flourless chocolate torte

texas twist 26

salsa + queso bar
tortilla chips + queso + fire roasted salsa
verde salsa + pineapple pico de gallo

7 layer dip cups

black bean empanadas

chicken diablos

pulled pork sliders

petite tres leches

tried + true 28

grilled crudite display + assorted cheeses
herbed ranch dip

boursin + herb stuffed mushrooms

sweet onion + goat cheese + thyme tarts

shrimp cocktail

bourbon meatball skewer

fudge brownies + chocolate dipped strawberries

hors d'oeuvres a la carte

all items priced per person

buttered items have a minimum of 50 guests & 2 items selected

create your own hors' buffet has a minimum of 50 guests & 5 items selected

vegetarian

caprese skewer 5

caprese nouveau spoons 5

black bean empanada 4

boursin & herb stuffed mushrooms 4

crispy truffle mancini {fried cheddar mac + black truffle} 4

mini manchego-tomato frittata bites 4

stuffed cherry tomatoes 4

baby portobello tartlette {shallot jam} 5

sweet onion + goat cheese + thyme tarts 4

spinach + artichoke dip {pita or tortilla chips} 6

beef/lamb

beef teriyaki kabobs 7

shaved tenderloin potato fritter {truffle oil} 7

hoisin meatball skewer petite 7

bourbon glazed meatball skewer 7

slow roasted lamb lollipops 11

chicken/pork

chicken diablos 6

hot nashville chicken slider 6

shoyu-lime laquered chicken satay 6

pulled pork sliders {bbq, red onion, pickle} 5

petite empanadas {chicken, pork, or black bean} 5

duck breast crostini 5

herb-crusted chicken skewer 6

seafood

shrimp bacon wrapped 10

house-cured salmon tartine 5

bacon + scallop {honey sriracha mayo}

mexican shrimp cocktail shooters 7

oysters ****seasonal + market price**

petite southwest crabcakes {chipotle aioli} 7

classic shrimp cocktail 9

shrimp cocktail bites 9

coconut shrimp 9

crab bruschetta 7



breakfast/brunch

*all items priced per person //
breakfast packages include clear plastic disposables*

classic breakfast 18

scrambled eggs
smoked bacon + sausage links
home fried potatoes
southern biscuits
assorted jams + honey
sliced fresh fruit + berries + cream

fiesta breakfast 17

bacon + egg tacos
potato + egg tacos
egg scramble + peppers + onions
southwestern potatoes
fire roasted salsa + shredded cheese
sliced fresh fruit + berries + cream

southern brunch 22

belgium waffles
{butter, maple syrup, honey,
cream cheese glaze, strawberries}
southern fried chicken
spiral glazed ham
roasted red pepper + spinach quiche
rotini pasta salad primavera
sliced fresh fruit + berries with cream

dessert

fudge brownies 4
assorted cookies 4
tres leches 6
new york style cheesecake 7
devil's fudge chocolate cake 7
white chocolate creme brulee 10
petite creme brulee 6
bourbon + brown sugar bread pudding 6
blackberry bread pudding 6
macarons assorted 6
flourless chocolate torte 7
strawberry shortcake 7
cheesecake petit fours 7
cheesecake pops 5
turtle cheesecake 7
creme brulee cheesecake 7
cake balls {salted chocolate or red velvet} 6
petite eclairs 5
petite macarons 6
chocolate dipped strawberries 5



beverages // add-ons

lemonade	3
sweet tea	3
coffee	3
hot tea setup	3
house punch	4
infused waters {choice of strawberry basil, cucumber mint, citrus}	3
coffee + hot tea setup	5
orange juice	4
bottled water {will be either ozarka, aquafina or dasani}	2
canned soft drinks {coke, diet coke, sprite, dr pepper}	3

beverages // packages

iced tea + water	3
canned soft drinks + bottled water	3.5
coke, diet coke, sprite, dr pepper bottled water {ozarka, aquafina, or dasani}	
breakfast package	4.5
coffee, decaf, hot tea setup, orange juice, water	
bar mixer package	7
coke, diet coke, sprite, orange juice, cranberry juice, grapefruit juice, bloody mary mix, soda water, tonic water, lemons, limes, olives, ice, cocktail picks, cocktail napkins	

staffing

service standards //

buffet with disposables: 1 event manager + 1 service staff per 50 guests

buffet with china: 1 event manager + 1 service staff per 35 guests

plated: 1 event manager + 1 service staff per 15 guests

additional services

china rentals // linen rental // specialty custom event item // full service wedding coordination



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