

Gourmet Cheeseboard Display or Grazing Table

Prices do not include Server Charge, Taxes, Rental Charges or Delivery Charges where applicable. Additional Hors D' Oeuvres can be included as an additional cost. All packages are customizable.

\$15 per person Cocktail Hour/\$20 per person Entree

to include:

2-3 Assorted Artisan Cheeses,
Soft Cheese Spread or Brie En Croute,
An Abundance of Seasonal Fruit & Berries, Fresh Cut Veggies
Fresh Herb Aioli, Brown Sugar Vanilla Bean Dip
Dried Fruits, Fresh Nuts, Gourmet Jams,
Olives & Pickled Accoutrements
Gourmet Crackers & Baguette

Gourmet Charcuterie Display or Grazing Table

\$20 per person Cocktail Hour/\$25 per person Entree

to include:

Gourmet Cheeseboard Display above, plus...

Locally Sourced Cured Meats & Sausages
Italian-style Cured Meats
Fresh Deli Sliced Meats
Gourmet Chocolates

Please Note:

Packages require a 15-guest minimum. Parties under 15, please call for Chef Service pricing & details.

Packages are priced disposable drop-off w/full display set-up & include plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 25% Servicer Charge includes silver/china serviceware, buffet & beverage station linens, buffet & beverage station set up, attendant through dinner service, table clearance, buffet break down & service area clean up.

Additional Servers may be required, based on guest count & menu, and are available at an additional charge.

Additional Servers will be required for parties over 30 guests and are an additional charge.

Modern Italian

\$25 per person

(tax & attendant charge not included)

Salad to Start...to include your choice of 1:

Traditional Caesar with Greens, Shaved Parm & Homemade Croutons- Caesar Vinaigrette
Italian Chop with Greens, Blk Olives, Parm & Tomato- Zesty Italian Vinaigrette
Caprese Salad with Roma Tomato, Fresh Buffalo Mozzarella- Fresh Pesto, Balsamic & Sea Salt

Pasta Course...to include your choice of 1:

Artichokes & Sundried Tomato Cream
Fresh Tomato Marinara
Basil Pesto Cream
Classic Alfredo
Garlic Alfredo with Fresh Spinach & Grape Tomatoes

Main Course...to include your choice of 1:

Lemon Herb Chicken Breast
Basil Pesto Chicken Breast
Pesto Crusted Pork Tenderloin Carver (Additional Charge)
Meatballs in Marinara
Italian Sausage with Peppers & Onions

Veggie on the Side...to include your choice of 1:

Roasted Zucchini, Carrot, Cherry Tomato
Garlic Parm Baby Green Beans
Thyme Roasted Baby Carrots
Sugar Snaps with Creminis

Bread Display... to include:

Assorted Fresh Rolls & Assorted Cut Baguette

Dessert... to include your choice of 2:

Cake Service of Client-provided Wedding Cake/Desserts OR
Tiramisu, Limoncello Mousse Cups, Raspberry White Chocolate Cakes,
Chocolate Hazelnut Biscotti Trifle, Chocolate Espresso Mousse, Mini Cheesecakes

Beverage... to include:

Iced Tea, Fruit-infused Water

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Flavors of Tex Mex

\$28 per person

(tax & server charge not included)

Cocktail Hour...to include

Fresh Tortilla Chips & Homemade Salsa

Main Course ...to include your choice of 1:

Traditional Seasoned Ground Beef

Grilled Fajita Steak

Smokey Shredded Brisket

Citrus Grilled Tilapia,

Green Chile Pork Carnitas

Grilled Fajita Chicken Breast

Veggies on the Side... to include your choice of 2:

Green Chile Black Beans

Traditional Refried Beans

Classic Spanish-style Rice

Cilantro Lime Rice

Street Corn Salad

Cotija Zucchini & Charred Corn

All the Fixins...to include:

Fresh Tortilla Chips, Homemade Salsa, Queso Blanco & Roasted Corn Guacamole

Street-size Flour & Corn Tortillas, Shredded Lettuce, Diced Tomatoes, Diced Onions, Sliced Jalapenos,

Chopped Cilantro, Lime Wedges, Sour Cream, Shredded Cheddar Cheese

Dessert... to include your choice of 2:

Cake Service of Client-provided Wedding Cake/Desserts OR

Tres Leches Cakes w/Fresh Berries & Mexican Chocolate Cakes w/Fudge Pecan Ganache,

Beverage... to include:

Iced Tea, Fruit-infused Water

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Texas Style BBQ

\$28 per person

(tax & server charge not included)

Main Course...to include your choice of 1:

Grilled BBQ Chicken Breast
Smoked Sliced Brisket
Chipotle Pulled Pork
Smoked Sausage or Jalapeno Sausage
Smokey Turkey Breast

Veggies on the Side...to include your choice of 2:

Baked Beans
Jalapeño Pinto Beans
Cheddar Mac & Cheese
Loaded Baked Potato Casserole
Cheesy Hashbrown Casserole
Southern-style Green Beans
Fluffy Corn Casserole
Buttered Corn

All the Fixins...to include:

Fresh Deviled Egg Potato Salad, Fresh Cole Slaw,
Sweet & Spicy BBQ Sauce, Sliced Pickles, Onions, Jalapenos, Fresh Rolls & Real Butter

Dessert... to include your choice of 2:

Cake Service of Client-provided Wedding Cake/Desserts OR
Fresh Brownies Bites, Lemon Bars, Texas Sheet Cakes, Butterscotch Trifle, Banana Pudding or
Fresh Cobbler (Peach, Cherry, Blackberry or Apple)

Beverage... to include:

Iced Tea, Fruit-infused Water

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