

# MODERN/CONTEMPORARY

## Lux Food Menu

Each entree includes 2 sides

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### ENTREES

#### Mini Everything but the Bagel

#### Smoked Salmon Sandwiches

Smoked salmon with dill cream cheese |

Everything but the Bagel seasoning |

Sliced tomatoes & Spinach on mini-baguette bread

\$800

\$1600

\$2400

#### Deluxe Caprese Tortellini

#### Pasta Salad

Four cheese tortellini | chopped salami

| cherry tomatoes | Basil | Fresh

Mozzarella cheese | Balsamic glaze &

Olive oil

\$800

\$1600

\$2400

#### Mini Curry Chicken Salad

#### Crissants

House-made Chicken salad w/ dried

cranberries | Green Onion seasoned with

curry powder

\$650

\$1300

\$1950

#### BBQ Jackfruit Sliders\***V**

Shredded Jackfruit with sweet BBQ sauce |

Coleslaw on Hawaiian rolls

\$750

\$1500

\$2250

#### Build Your Own Bulgogi

#### Bowl\*\***GF**

Shredded beef bulgogi served w/ rice

Pickled cucumbers/carrots & Cilantro

\$800

\$1600

\$2400

### SIDES

#### Roasted Squash Medley \***V/GF\***

Roasted squash | Zucchini | Caramelized Red Onions

#### Cauliflower Piccata \***V/GF\***

Roasted Cauliflower with artichoke | Lemon | Caper Cream sauce

#### Panzanella Salad \***V\***

Asparagus | Green onion | Hard boiled eggs | Sesame seeds with  
crispy bread & Dijon vinaigrette on the side

#### Caramelized French onion Dip with Crostinis

#### Mediterranean Couscous Salad \***V\***

Whole wheat couscous | Grape tomatoes | cucumbers |

Bell peppers | Green onions | Sage & Lemon

#### White Balsamic Roasted Potatoes \***V/GF\***

Herb roasted potatoes topped with white  
balsamic & Parsley



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### PLATTER ADD-ONS

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#### Fruit & Cheese Platter

\$120

Seasonal fruit, brie, cheddar, gouda & goat cheese with gourmet crackers

\$240

\$360

#### Charcuterie Platter

Seasonal fruit & dried fruits, nuts, brie, cheddar, gouda, goat cheese, salami, prosciutto & olives with gourmet crackers

\$150

\$300

\$450

#### Crudite & Dips Platter

Red pepper humus, ranch dip & pimiento cheese served with celery, carrots, snap peas, cucumber sticks & sweet mini peppers.

\$120

\$240

\$360

### Sandwich Party

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#### Choice of THREE Sandwiches

\$225

\$450

\$675

#### Roast Beef Sandwich

Thin roast beef, sharp cheddar cheese & caramelized onions on sub roll (served with creamy horseradish sauce)

#### Chicken Salad Croissants

Made with chicken salad with raisins & green onions seasoned with FTG BBQ seasoning

#### Turkey & Cheese Sandwich

Smoked turkey breasts & Colby jack cheese on ciabatta bread

#### Buffalo Chicken Croissant

Sliced buffalo chicken & Pepperjack cheese on croissant (served with buffalo ranch sauce)

#### Greek Garden Wrap

Cucumber, olives, red onion, spinach, pepperoncini peppers, feta cheese (served with Tzatziki spread)

#### Ham & Cheese Sandwich

Black forest ham & Colby jack cheese on ciabatta bread

\*Includes: Potato chip variety, mayo & mustard

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# GATOR FAN/TAILGATING

## Lux Food Menu

Each entree includes 2 sides

### ENTREES

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#### Chicken Wings Platter

Bone-in chicken wings with choice of parmesan garlic, medium buffalo, OR sweet BBQ sauces

\*includes: carrot sticks, celery sticks, ranch & bleu cheese dressings

\$740

\$1480

\$2220

#### Sliders

Choice of BBQ pulled chicken OR BBQ pulled pork on Hawaiian rolls OR

\*Cuban sliders: Mojo pulled pork, Ham & Swiss cheese served with Cuban sauce on the side (mayo, Cuban mustard, sweet/dill relish) on Hawaiian rolls

\$740

\$1480

\$2220

#### Mini Chicken Salad Croissants

House-made chicken salad with raisins & green onions seasoned with FTG BBQ seasoning

\$650

\$1300

\$1950

#### Chips & Dips Platter

House-made spinach dip & artichoke dip \*V/GF (choices: hot or cold)

House buffalo chicken dip \*GF (Choice: hot or cold)  
Served with celery, carrots, tortilla chips

\$740

\$1480

\$2220

#### Build Your Own Taco Platter

Choice of taco beef OR pulled chicken

\*includes: Tortilla, Salsa, Sour Cream, Shredded Cheese, Lettuce & Guacamole

\$800

\$1600

\$2400

### SIDES

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#### Coleslaw

R\*V/GF

#### Loaded Potato Salad

Potato salad with bacon crumbles, shredded cheddar, green onion seasoned with FTG BBQ seasoning \*GF

#### Macaroni Salad \*V

#### Mexican Street Corn Salad

Corn salad with bell peppers, Tajin crema, Feta cheese on top of a bed of Romaine lettuce \*V/GF

#### BBQ Baked Beans \*V

#### Fresh Garden Salad

Romaine lettuce with cucumbers, cherry tomatoes, shredded carrots & red onion//croutons, ranch dressing & balsamic on the side \*V/GF





# BOHO-INSPIRED

## *Lux Food Menu*

Each entree includes 2 sides

### ENTREES

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#### Pasta Primavera

Penne pasta with roasted squash, zucchini, red onion, mushrooms, and cherry tomatoes in an olive oil & lemon sauce topped with parmesan cheese  
\*Choice of Vegetarian or Grilled chicken \*V

\$750  
\$1500  
\$2250

#### Garlic & Herb Shrimp Skewers

Roasted shrimp skewers served with house-made spicy remoulade sauce & tartar sauces \*GF

\$800  
\$1600  
\$2400

#### Spaghetti Squash Marsala

Roasted spaghetti squash with zucchini, red onion in a creamy mushroom & marsala wine sauce \*GF

\$750  
\$1500  
\$2250

#### Mini Peppered Steak Sandwiches

Peppered steak, gorgonzola spread, spinach, caramelized red onion & tomato on a mini sub roll

\$750  
\$1500  
\$2250

#### Herb roasted pork Loin with Chimichurri Sauce

Seasoned pork loin with parsley, cilantro, white wine vinegar & olive oil sauce

\$800  
\$1600  
\$2400

### SIDES

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#### Caprese Pasta Salad \*V\*

Spiral pasta with cherry tomatoes, fresh mozzarella cheese, basil, balsamic glaze & olive oil

#### Balsamic Brussel Sprouts \*V/GF\*

Roasted seasoned brussel sprouts with balsamic glaze \*V/GF\*

#### Wild Rice Pilaf \*V/GF\*

Wild rice served with peas, carrots, onion & mini green beans

#### Greek Garden Salad \*V/GF\*

Spinach, cucumber, red onion, olives, pepperoncini peppers, feta cheese & Greek dressing

#### Red Pepper Humus with Pita Chips \*V\*

#### Creamy Cucumber Salad \*V\*

Cucumber, red onion, dill, sour cream, white vinegar \*V\*



# MENU

## ENTREES

### BBQ Classics

	\$680
Pulled pork, smoked turkey, pulled chicken, signature angus brisket	\$1360
<b>*Side: Assorted chips</b>	\$2040

### BBQ Classics Deluxe

	\$720
Pulled pork, smoked turkey, pulled chicken, signature angus brisket	\$1440
<b>*2 Side option</b>	\$2160

### Smokehouse 2x2

	\$770
Pulled pork, pulled chicken, burnt ends, Texas sausage, signature angus brisket, smoked turkey, smoked chicken	\$1590
<b>*2 Meats &amp; 2 Sides</b>	\$2310

### Smokehouse 3x3

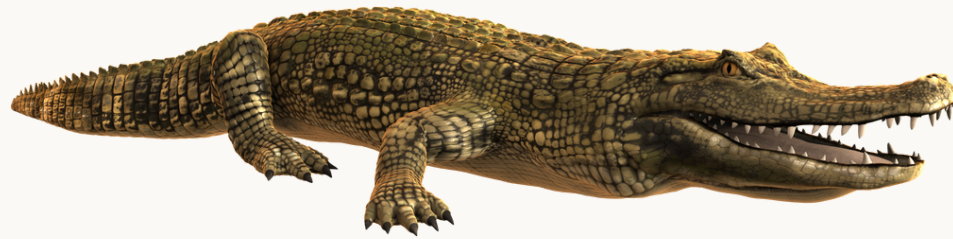
	\$840
Pulled pork, pulled chicken, burnt ends (chopped brisket & pork), Texas sausage, signature angus brisket, smoked turkey, smoked chicken	\$1680
<b>*3 Meats &amp; 3 Sides</b>	\$2520

### Meats

Signature Angus Brisket  
Pulled Pork  
Pulled Chicken  
Burnt Ends  
Smoked Turkey  
Texas Sausage  
Vegan Burnt Ends  
Whole Smoked Chicken

\$20 per lb

**\*\*St. Louis Ribs- \$30**



## SIDES

### Homestyle Sides

BBQ baked beans, Southern green beans, Southern coleslaw, baked cheese grits, Mac & cheese, collard greens, Lay's potato chips

### Premium sides

Sweet potato casserole, Side farmhouse salad, smokehouse corn, smoked jalapenos

## BBQ A LA CARTE

### Classic Sides

BBQ baked beans, Southern green beans, Southern coleslaw, baked cheese grits, Mac & cheese, collard greens, Lay's potato chips

\$25 half  
\$50 whole

### Premium Sides

Sweet potato casserole, Side farmhouse salad, smokehouse corn, smoked jalapenos

