

## 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, for 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/\$27 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 are priced "per person" & 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 20% Service 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 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:

Garlic Lemon Chicken Breast  
Basil Pesto Chicken Breast  
Pesto Crusted Pork Lion  
Meatballs in Marinara  
Italian Sausage with Peppers & Onions

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

Roasted Zucchini, Carrot, Cherry Tomato  
Baby Green Beans with Shaved Parmesan  
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:

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

### Beverage... to include:

Iced Tea, Fruit-infused Water

Please Note:

Packages are priced "per person" & 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 20% 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

May 16, 2023

## Build Your Own Taco Nacho Bar

**\$28 per person**

(tax & server charge not included)

*Cocktail Hour*...to include

Fresh Tortilla Chips, Homemade Salsa, & Spicy Queso Blanco

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

Traditional Seasoned Ground Beef  
Grilled Fajita Steak  
Smokey Shredded Brisket  
Citrus Grilled Tilapia,  
Green Chile Pulled Pork  
Grilled Fajita Chicken Breast  
Cheese Enchiladas  
Beef Enchiladas

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

Green Chile Black Beans  
Traditional Refried Beans  
Classic Spanish-style Rice  
Cilantro Lime Rice

*All the Fixins*...to include:

Fresh Made Flour & Corn Tortillas, Shredded Lettuce, Diced Tomatoes,  
Diced Onions, Diced Fresh Jalapenos, Chopped Cilantro, Lime Wedges,  
Sour Cream, Shredded Cheddar Cheese & Roasted Corn & Avocado Relish

*Dessert*... to include your choice of 2:

Tres Leches Cakes w/Fresh Berries & Mexican Chocolate Cakes w/Fudge Pecan Ganache,  
OR Cake Service of Client-provided Wedding Cake/Desserts

*Beverage*... to include:

Iced Tea, Fruit-infused Water

Please Note:

Packages are priced "per person" & 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 20% 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.

May 16, 2023

## Texas Style BBQ

\$25 per person

(tax & server charge not included)

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

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

House Made Dilled Potato Salad, Fresh Cole Slaw,  
Homemade BBQ Sauce, Pickles, Onions, Jalapenos, Steakhouse Rolls & Real Butter

*Dessert*... to include your choice of 2:

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

*Beverage*... to include:

Iced Tea, Fruit-infused Water

Please Note:

Packages are priced "per person" & 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 20% 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