

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

to include:

2-3 Assorted Artisan Cheeses,
Soft Cheese Spread or Brie En Croustade,
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 Accompaniments
Gourmet Crackers & Baguette

Gourmet Charcuterie Display or Grazing Table

\$20 per person

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

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high-end disposable flatware, plates, napkins & cups, bottled tea & water.

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November 26, 2022

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

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November 26, 2022

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

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