

Gourmet Cheeseboard Trays 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. Desserts can be added as an additional cost.
All packages are customizable.

"Cocktail Hour" is priced as an ADD-ON to a dinner package.

\$10 per person Cocktail Hour/\$20 per person Entree

to include:

2-3 Assorted Artisan Cheeses,
Soft Cheese Spread or Brie En Croute,
Seasonal Fruit & Berries,
Fresh Cut Veggies w/Hummus or Fresh Herb Aioli,
Dried Fruits, Fresh Nuts, Gourmet Jams,
Olives & Pickled Accoutrements
Gourmet Crackers & Baguette

Gourmet Charcuterie Trays or Grazing Table

\$15 per person Cocktail Hour/\$25 per person Entree

to include:

Gourmet Cheeseboard 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.

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 Greens, Cherub Tomato, Mozzarella Pearls, Fresh Basil- Balsamic Vinaigrette

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

Fresh Tomato Marinara
Basil Pesto Cream
Artichokes & Sundried Tomato Cream
Roasted Garlic Brown Butter Alfredo
Roasted Garlic Alfredo with Fresh Spinach & Grape Tomatoes

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

Lemon Garlic Herb Chicken Breast
Basil Pesto Chicken Breast
Blackberry Balsamic Pork Tenderloin Carver (Additional Charge)
Meatballs in Marinara

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

Veg Medley w/Roasted Green Beans, Carrot, Red Bell Peppers
Garlic Parm Baby Green Beans
Thyme Roasted Baby Carrots
Sugar Snaps with Creminis

Bread Display... to include:

Assorted Fresh Rolls, Assorted Cut Baguette & Fresh Real Butter

Dessert... to include your choice of 1:

Cake Service of Client-provided Wedding Cake/Desserts
OR
Tiramisu, Limoncello Trifle Cups, Raspberry White Chocolate Cakes,
Chocolate Espresso Mousse, Mini Cheesecakes
(Choose Both Options at Additional Charge)

Beverage... to include:

Iced Tea, Fruit-infused Water

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September 24, 2024

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:

Smokey Shredded Brisket
Citrus Grilled Tilapia
Green Chile Pork Carnitas
Fajita Chicken Breast
Traditional Taco Beef
Fajita Steak

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

Green Chile Black Beans
Traditional Refried Beans
Classic Spanish-style Rice
Cilantro Lime Rice
Cotija Zucchini & Charred Corn

All the Fixins...to include:

Fresh Tortilla Chips, Homemade Salsa, Queso Blanco & Roasted Corn Guacamole
Street-size Flour 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
(Choose Both Options at Additional Charge)

Beverage... to include:

Iced Tea, Fruit-infused Water

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Texas Style BBQ

\$30 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, Jalapenos, Fresh Rolls & Real Butter

Dessert... to include your choice of 1:

Cake Service of Client-provided Wedding Cake/Desserts
OR
Black Forest Brownies Bites, Texas Sheet Cake, Butterscotch Trifle, Banana Pudding or
Fresh Cobbler (Peach, Cherry, Blackberry or Apple)
(Choose Both Options at Additional Charge)

Beverage... to include:

Iced Tea, Fruit-infused Water

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