

## Gourmet Cheeseboards & 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/\$25 per person Entree

to include:

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 Accompaniments  
Gourmet Crackers & Baguette

## Gourmet Charcuterie Trays or Grazing Table

\$15 per person Cocktail Hour/\$30 per person Entree

to include:

Gourmet Cheeseboard above, plus...  
Locally Sourced Cured Meats & Sausages  
Italian-style Cured Meats  
Fresh Deli Sliced Meats  
Gourmet Chocolates

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% Service Charge includes a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service,

dining room table clearance through entire event, buffet break down & service area clean up.

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

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

## Reception Dinner w/ Friends

Starting at \$28 per person

(tax & server charge not included)

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

Traditional Caesar w/Romaine, Shaved Parm & Homemade Croutons- Caesar Vinaigrette  
Fresh Pear & Pecan w/Greens, Red Cabbage & Bleu Cheese- Lemon Maple Vinaigrette  
Daisy Salad w/Greens, Feta, Chopped Pecan & Cherub Tomato- Balsamic Vinaigrette  
Greek w/Baby Spinach, Kalamata Olive, Grape Tomato & Cucumber- Feta Vinaigrette

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

Chicken- Herb Grilled, Creamy Florentine, Portabella Cream, Margarita, Bacon Cheddar Ranch  
Pork Tenderloin Carver (Additional Charge)- Black Cherry, Herb Crusted, Blackberry Balsamic, Apricot  
Other (Additional Charge)- Swiss Meatballs, Red Wine Braised Short Rib, Beef Roast, Pork Roast

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

Mashed Potato- Seasoned, Roasted Garlic or White Cheddar  
Roasted Potato- Rosemary, Garlic Parm or Chipotle Sweet  
Rice- Wild Pilaf, Jasmine, Brown Basmati, Safron Yellow  
Green Beans- Southern, Almondine, Seasoned  
Carrots- Thyme Roasted or Maple-glazed Baby Carrots  
Herb-roasted Zucchini w/Red Peppers  
Balsamic Brussels Sprouts  
Vegetable Medley w/Green Beans, Carrots & Red Bell Peppers

*Bread Display...* to include:

Assorted Fresh Rolls, Assorted Cut Baguette & Fresh Real Butter

*Dessert...* to include:

Professional Cake Cutting Service of Client-provided Wedding Cake or Dessert (Additional Charge)

*Beverage...* to include:

Iced Tea, Fruit-infused Water

### 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 a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service,

dining room table clearance through entire event, buffet break down & service area clean up.

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

## Modern Italian

Starting at \$26 per person

(tax & server charge not included)

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

Traditional Caesar with Greens, Shaved Parm & Homemade Croutons- Caesar Vinaigrette  
Fresh Pear & Pecan with Greens, Red Cabbage & Feta- Lemon Maple Vinaigrette  
Italian Chop with Greens, Blk Olives, Parm & Tomato- Zesty Italian Vinaigrette  
Caprese Salad with Baby Arugula, Cherub Tomato, Mozzarella Pearls, Fresh Basil- Balsamic Vinaigrette

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

Fresh Tomato Marinara  
Creamy Arrabiatta  
Basil Pesto Cream  
Creamy Tuscan w/Spinach & Sundried Tomatoes  
Roasted Garlic Alfredo  
Roasted Garlic Alfredo with Fresh Spinach & Grape Tomatoes

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

Chicken- Lemon Herb, Basil Pesto, Marry Me, Mushroom Marsala, Herb Bruschetta  
Pork Tenderloin Carver (Additional Charge)- Herb Crusted, Blackberry Balsamic, Apricot  
Other (Additional Charge)-Meatballs in Marinara, Italian Sausage w/onions & Peppers

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

Veg Medley w/Roasted Green Beans, Carrots & Cherub Tomato  
Garlic Parm Green Beans  
Thyme Roasted or Honey Glazed Baby Carrots  
Herb Roasted Zucchini  
Balsamic Brussels Sprouts w/Pecans  
Broccolini w/Red Peppers

*Bread Display...* to include:

Assorted Fresh Rolls, Assorted Cut Baguette & Fresh Real Butter

*Dessert...* to include:

Professional Cake Cutting Service of Client-provided Wedding Cake or Dessert (Additional Charge)

*Beverage...* to include:

Iced Tea, Fruit-infused Water

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 a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service, dining room table clearance through entire event, buffet break down & service area clean up.  
Additional Servers may be required, based on guest count & menu, and may incur an additional charge.

## Flavors of Tex Mex

Starting at \$32 per person

(tax & server charge not included)

### Cocktail Hour...to include

Fresh Tortilla Chips & Homemade Salsa

### Served Main Course ...to include your choice of 2:

Fajita Chicken Breast  
Margarita Chicken Breast  
Green Chile Pork Carnitas  
Pork Al Pastor  
Traditional Taco Beef (Add \$3pp)  
Chipotle or Birria Shredded Brisket (Add \$4pp)  
Fajita Steak (Add \$4pp)

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

Beans- Green Chile Black, Jalapeno Pinto, Traditional Refried  
Rice- Classic Spanish-style Red, Cilantro Lime  
Charred Jalapeno & Lime Roasted Potatoes  
Cotija Zucchini & Charred Elote  
Fiesta Black Beans & Corn

### Self-Serve Toppings Bar...to include:

Fresh Tortilla Chips, Homemade Salsa, Queso Blanco & Fresh Guacamole  
Street-size Flour Tortillas (Corn Tortillas Upon Request), Shredded Lettuce,  
Diced Tomatoes, Diced Onions, Sliced Jalapenos,  
Chopped Cilantro, Lime Wedges, Sour Cream, Shredded Cheddar Cheese

### Dessert... to include:

Professional Cake Cutting Service of Client-provided Wedding Cake or Dessert (Additional Charge)

### Beverage... to include:

Iced Tea, Fruit-infused Water

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 a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service,  
dining room table clearance through entire event, buffet break down & service area clean up.  
Additional Servers may be required, based on guest count & menu, and may incur an additional charge

## Texas Style BBQ

Starting at \$32 per person

(tax & server charge not included)

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

Grilled BBQ Chicken Breast  
Smokey Pulled Pork  
Smoked Sausage or Jalapeno Sausage  
Smokey Turkey Breast  
Smoked Brisket- Sliced or Chopped (Additional Charge)

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

Baked Beans  
Cowboy Pinto Beans  
Cheddar Mac & Cheese  
Southern-style Green Beans w/Bacon & Onion  
Fluffy Corn Casserole  
Buttered Corn  
Loaded Baked Potato Casserole  
Cheesy Hashbrown Casserole  
Baked Potato Bar (additional charge)

*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 Service...* to include:

Professional Cake Cutting Service of Client-provided Wedding Cake or Dessert (Additional Charge)

*Beverage...* to include:

Iced Tea, Fruit-infused Water

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 a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service,

dining room table clearance through entire event, buffet break down & service area clean up.

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