



Driven by chef-inspired innovation and a passion for thoughtful presentation, we transform fresh, delicious ingredients into stunning, flavorful moments. Let us tailor a menu that reflects your vision and leaves a lasting impression of unforgettable taste

Passed Appetizers

priced per dozen unless otherwise noted

Canapés

Mini Crab Cakes | Red Pepper Remoulade - \$39.95/dz.

Ahi Tartare Bite | Sriracha Mayo, Cucumber, Scallion, Wasabi Pop Rocks | Wonton Cup - \$39.95/dz.

Lobster Risotto Bites | Lemon Aioli - \$46.95/dz. (GF)

Ropa Vieja Taco | Mini Taco Cup, Smoked Tomato Sofrito, Pickled Radish, Cilantro (GF) - \$24.95/dz.

Bourbon 5 Spice Pork Belly | Mini Bao Bun, Asian Slaw (DF) - \$34.95/dz.

Mushroom & Goat Cheese Arancini | Tarragon Aioli - (V) - \$32.95/dz.

Deviled Eggs “Carbonara” | Bacon | Parmesan Crisps (GF) - \$29.95/dz.

Honey Chipotle Turkey Meatballs | Honey Chipotle Sauce (GF) - \$32.95/dz.

Brisket Stuffed Bao Bun | Asian Slaw, Garlic Hoisin (DF) - \$34.95/dz.

Chipotle Chicken Tinga Taco | Mini Taco, Pickled Red Onion, Avocado Crema (GF) - \$36.95/dz.

Coconut Shrimp | Mango Sweet Chile Sauce (GF,DF) - \$36.95/dz.

Ancho Chicken Mini Tostada | Black Bean Purée, Lime Crema - \$39.95/dz.

Firecracker Chicken Meatballs | Sweet Heat Sauce - \$29.95/dz.

Vegan “Chicken” Salad Bite | Chickpeas, Celery, Cucumber, Vegan Mayo (VG,GF) - \$34.95/dz.

Stuffed Mushroom | Crabmeat, Red Pepper Remoulade - \$34.95/dz.

Sonoma Chicken Salad Bite | Grapes, Walnuts, Crostini - \$32.95/dz.

Smoked Bandera Quail Leg Lollipop | Za’atar Spiked Buttermilk Ranch (GF) - \$59.95/dz.

Fig & Goat Cheese Bites | Orange Blossom Honey, Pistachio Dust (GF, V) - \$29.95/dz.

Mini Drop Biscuits | Blackberry Compote (V) - \$24.95/dz.

Boursin Grilled Cheese Bite | Tomato Jam (V) - \$29.95/dz.

Forbidden Rice Stuffed Mushrooms | Black Rice, Dried Currants, Thyme, Red Peppers (V, GF) - \$32.95/dz.

Crostinis & Toasts

Ahi Tuna Bite | Ahi Tuna, Avocado, Cucumber, Wonton, Serrano, Sriracha Aioli - \$44.95/dz.

Salmon & Dill Bruschetta | Dill Cream Cheese, Smoked Salmon, Tobiko Caviar - \$42.95/dz.

Crab & Artichoke Bruschetta | Artichoke Tapenade, Crab Relish, Paprika Oil (DF) - \$42.95/dz.

Garlic Rubbed Tenderloin Crostini | Blistered Tomato, Arugula, and Horseradish Crema - \$52.95/dz.

Teriyaki Pulled Pork Crostini | BBQ Pineapple Pico (DF) - \$39.95/dz.

Wild Mushroom & Bacon Bruschetta | Boursin, Pesto, Fresh Herbs - \$36.95/dz.

Golden Curry Chicken Salad Crostini | Toasted Almonds, Golden Raisins, Scallion - \$32.95/dz.

Grilled Tenderloin Crostini | Whipped Goat Cheese | Herb Chimichurri - \$52.95/dz.

Brie & Apple Toast | Apple Butter, Hot Honey, Candied Walnut (V) - \$29.95/dz.

Goat Cheese & Olive Toast | Olive Tapenade, Arugula, Preserved Lemon Gremolata (V) - \$32.95

Honey Blue Crostini | Zip Code Honey, Pear Compote, Cambazola (V) - \$32.95/dz.

Mini Avocado Toast | Smashed Avo, Chimichurri, Oven Roasted Cherry Tomato (V) - \$34.95

Baked Caprese Crostini | Oven Dried Tomato, Fresh Mozzarella, Torn Basil, Balsamic Reduction (V) - \$32.95

Skewers

Shrimp Souvlaki | Grilled Shrimp, Lemon, Olive Oil, Parmesan (GF) - \$46.95/dz.

Curried Chicken Satay | Sweet Chile Peanut Sauce, Crushed Peanuts, Cilantro - \$42.95/dz.

Mediterranean Chicken Kabobs - Zucchini, Mushroom, Red Pepper - \$39.95/dz.

Asian Beef Skewers | Ginger Soy, Garlic, Pineapple, Peppers -(GF, DF) - \$39.95/dz.

Candied Maple “Millionaire’s” Bacon Skewer (GF, D) - \$42.95/dz.

Mini Chicken & Waffles | Sorghum Syrup - \$39.95/dz.

Caprese on a Stick | Sweet 100’s, Fresh Mozz, Basil Leaf, Balsamic Drizzle (GF, V) - \$32.95/dz.

Tropical Fruit Salad Skewer | Layered Seasonal Fruits, Citrus Yogurt Romanoff Sauce (V) - \$29.95/dz.

Texas Gem Dandy Watermelon & Feta Skewer | Fresh Mint, Orange Pepper, EVOO (V) - \$32.95/dz.

Blackberry & Cucumber Caprese Skewer | Basil, Balsamic Drizzle (GF, V) - \$29.95/dz.

Spoons

Scallop Crudo | Citrus, Chive Oil, Pomegranate, Toasted Pistachio, Fleur de Sel (GF, DF) - \$32.95/dz.

Shrimp & Grits | Old Bay Charred Shrimp, Homestead Gristmill Grits - \$34.95/dz.

Braised Short Rib Spoon | Sweet Potato Purée (GF, DF) - \$24.95/dz.

Bourbon 5 Spice Pork Belly | Jalapeño Applesauce (GF, DF) - \$22.95/dz.

Mostly Stationary | priced per person

Dips

Everything Spice Hummus | Heirloom Crudités, Pita (DF, V) - \$3 per person

Smoked Carrot Hummus | Veggie Crudités, Pita (DF, V) - \$3.50 per person

Garden Veggie Dip | Veggie Crudités, Pita (DF, V) - \$3.50 per person

Tuscan White Bean Puree | Rosemary Crostini - \$3 per person

Spinach Artichoke Dip | Lavosh - \$3.50 per person

Eastside Crack Dip | Bacon, Cheddar, Chile - \$4.00 per person

Mediterranean Dip Trio | Beet Tahini Dip, Avocado Green Goddess Dip, Olive Oil Whipped Herb Feta, Crudités, Pita (V) - \$7.00 per person

Hendrix Hill Natural Chips & Ranch Dip (V)- \$2.50 per person

Sliders

Creole Shrimp Salad Sliders | Hawaiian Roll - \$42.95/dz.

Beef Tenderloin Sliders | Cheddar, Roasted Garlic Aioli, Arugula Herb Salad - \$42.95/dz.

Roast Beef Sliders | Caramelized Onion, Herbed Horseradish Cream Cheese - \$39.95/dz.

Burger Slider | Pickle, Lettuce, Tomato, Brioche - \$44.95/dz.

Kobe Beef Slider | White Truffle Aioli, Brioche Bun - \$52.95/dz.

Dr Pepper Pulled Pork Slider | Ancho Dr Pepper Glaze, Tobacco Onions, Carolina Slaw, House Pickles - \$42.95/dz.

Buffalo Chicken Sliders | Blue Cheese Slaw - \$39.95/dz.

Platters | priced per person

Artisan Cheese Board | Artisan Cheeses, Dried Fruit & Nuts, Berries, Hand Selected Artisanal Goods, Rustic Bread + Crackers - \$5 per person

Mezze Platter | Smoked Carrot Hummus, Curried Cauliflower, Mediterranean Olives, Cucumber, Tzatziki, Pita Chips - \$8 per person

Artisan Charcuterie | Genoa & Soppressata Salami, Spicy Capicola, Assorted Antipasti, Whole Grain Mustard, Accoutrements - \$10 per person

Grazing Station | Artisanal Cheeses, Dried Fruit & Nuts, Berries, Unique Jams, Assorted Antipasti, Rustic Bread + Crackers, - \$10 per person

— both Cheese/Charcuterie - \$14 per person

— add Heirloom Crudités for full Grazing - \$2 per person

(choose **one protein** from each package below - additional proteins start at +\$3.95pp | additional sides start at +2.95pp)

SALADS - add to any package for \$3.95/pp or substitute for one side at no additional cost

Orchard Salad | Baby Spinach, Apples, Dried Cranberries, Grapes, Toasted Walnuts, Chèvre Crumbles, Shallot Red Wine Vinaigrette

Classic Caesar | Romaine, Shaved Parmesan, Grape Tomatoes, Croutons, Caesar Dressing

Strawberry Fields | Baby Spinach, Sliced Strawberries, Toasted Almonds, Crumbled Feta, Citrus Poppy Seed Vinaigrette

Classic House | Romaine & Mixed Greens, Shredded Carrot, Grape Tomatoes, Cheddar, Cucumber, Texas Toast Croutons, Apple Cider Vinaigrette

Menu One- Italian - \$17.95/pp

Grilled Chicken Marsala | Creamy Mushroom Marsala

Italian Sausage | Peppers & Onions (GF, DF)

Olive Oil & Herb Farfalle (VG)

Roasted Seasonal Vegetable Medley (GF, V)

Menu Two- Southwestern /Mexican - \$25.95 Or \$19.95 all chicken

Tequila Lime Marinated Steak Fajita (GF, DF)

Ancho Chile Chicken (GF, DF)

Cilantro Lime Rice (VG, GF)

Austin Black Beans (VG, GF)

Served with Fire Roasted Tomato Salsa (VG, GF)

Served with a Combination of Flour and Corn Tortillas

Menu Three- Southern - \$17.95

Rosemary Grilled Chicken | Pan Jus (GF)

Roasted Pork Loin [(GF)

Perfect Mashed Potatoes (V, GF)

Oven Baked Zucchini & Squash (VG, GF)

Menu Four- Texas BBQ - \$42.95/pp

Slow Roasted Brisket (GF)

Hickory Smoked Turkey Breast (GF, DF)

Three Cheese Mac (V)

Brisket Baked Beans (V, GF)

Served with Brown Sugar BBQ Sauce

Menu Five- Cajun / Low Country - \$18.95/pp

Blackened Chicken (GF, DF)

Cajun Pork Loin | Tasso Ham Gravy (DF)

Sweet Corn & Bacon Macque Choux (GF, DF)

Braised Pineapple & Cinnamon Yams (V, DF)

Menu Six- Asian / Chinese - \$24.95/pp

Wok Seared Honey Garlic Chicken (GF, DF)

Beef & Chinese Broccoli Stir Fry (GF, DF)

Steamed Jasmine Rice (VG, GF)

Vegetarian Lo Mein | Carrots, Scallions, Edamame, Peppers, Mushrooms (V, GF)

Menu Seven- American Traditional - \$17.95/pp

Herb Grilled Chicken (GF)

Sloppy Joe's (GF w/o bun, DF)

White Cheddar Mac & Cheese (V)

Roasted Seasonal Vegetables (VG, GF)

Menu Eight- Cajun / Nawlins - \$21.95

Shrimp Etouffee | Creole Gravy (DF)

Oven Baked Cajun Spiced Chicken (GF, DF)

Steamed Rice (VG, GF)

Garlic Okra & Tomatoes (V, GF)

Menu Nine- Tex Mex - \$24.95

Chicken Green Chile Enchiladas (GF)

Chipotle Beef Enchiladas | Onions & Peppers (GF)

Campfire Borracho Beans (GF, DF)

Spanish Vegetable Rice (GF DF, VG)

Add Vegetarian Tortilla Soup for \$3/per person

Menu Ten- Texas BBQ - \$26.95

Orange Molasses BBQ Chicken (GF, DF)

BBQ Pulled Pork (GF, DF)

Dill Potato Salad (V, GF)

Cowboy Caviar | Black Eyed Pea Salad (Vegan, GF)

Served with Espresso BBQ Sauce

Menu Eleven- Italian Countryside - \$24.95

Tuscan Chicken | Artichoke Hearts | Sun-Dried Tomato Cream Sauce (GF)

Farfalle & Meatballs | San Marzano Marinara (DF)

Crispy Pancetta Brussels Sprouts (V)

Eggplant Caponata Casserole (V, GF)

Garlic Bread (V)

Menu Twelve- Mexican/SW - \$17.95

Tequila Lime Chicken | Mango Salsa (GF)

Chipotle Roasted Pork Loin (GF, DF)

Cuban Style Yellow Rice | Sweet Peas (Vegan, GF)

Refried Black Beans (Vegan, GF)

Menu Thirteen- Deep South - \$18.95

Maple Pecan Grilled Chicken (GF)

Bourbon & Brown Sugar Glazed Ham (GF, DF)

Garlic Green Beans OR Sherry Braised Collard Greens |(Vegan, GF)

Sweet Potato Mash (Vegan, GF)

Menu Fourteen- Asian Fusion - \$24.95

Teriyaki Pineapple Grilled Chicken (GF)

Scallion Black Pepper Beef (GF, DF)

Wok Fired Carrots & Bok Choy (Vegan, GF)

Coconut Ginger Steamed Rice (Vegan, GF)

Menu Fifteen- Deep South - \$19.95

Chicken & Biscuit Cobbler (DF)

Chicken & Andouille w/ Cajun Tomato Gravy (GF, DF)

Creamy Mashed Potatoes | (V, GF)

Sautéed Green Beans (Vegan, GF)

Menu Sixteen-Taste of Thai - \$18.95

Thai Basil Beef (GF)

Chile Mango Chicken (GF)

Coconut Rice (VG, GF)

Thai Stir-Fried Baby Bok Choy w/ Oyster Sauce

Menu Seventeen-Indian - \$21.95

Chicken Tikka Masala (GF)

Cauliflower Vindaloo (VG, GF)

Cardamom Scented Basmati Rice (VG, GF)

Saag Paneer (V, GF)

Garlic Naan (V)

Menu Nineteen - Italian Trattoria - \$16.95

Balsamic Grilled Chicken (DF, GF)

Roasted Butternut Squash Risotto (V, GF)

Madeira Braised Mushrooms & Zucchini w/ Chili Flakes (VG, GF)

Rustic Garlic Bread (V)

Vegetarian Entrees (substitute as needed-an additional charge may apply)

Autumn Polenta | Wild Mushrooms, Toasted Hazelnuts, Fresh Herb Pistous, Fried Sage (V)

Grilled Seasonal Vegetable Lasagna | House Marinara (V)

Garden Fresh Enchiladas | Spinach, Mushrooms, Black Beans, Sweet Potato and Smokey Red Ancho Chile Sauce (GF, V)

Green Chile Sweet Potato Enchiladas | Kale Tomatillo Sauce (GF, V)

Grits & Greens | Black Eyed Pea Hoppin' John (GF, V)

Pumpkin Ravioli | Sage Cream (V)

Vegan Entrees (substitute as needed-an additional charge may apply)

Vegan Pesto Pasta | Sautéed Baby Bellas (Vegan)

Vegan Bolognese | Roasted Carrot & Red Lentil Bolognese (Vegan)

Butternut Squash Ravioli | Creamy Vegan Pesto (Vegan)

Golden Cous Cous | Turmeric & Charred Broccolini (Vegan)

Roasted Cauliflower Étouffée | Coconut Creole Gravy (GF, Vegan)

Jamaican Jerk Eggplant | Scotch Bonnet Rice (GF, Vegan)

Vegetarian Entrees (substitute as needed-an additional charge may apply)

Autumn Polenta | Wild Mushrooms, Toasted Hazelnuts, Fresh Herb Pistous, Fried Sage (V)

Grilled Seasonal Vegetable Lasagna | House Marinara (V)

Garden Fresh Enchiladas | Spinach, Mushrooms, Black Beans, Sweet Potato and Smokey Red Ancho Chile Sauce (GF, V)

Green Chile Sweet Potato Enchiladas | Kale Tomatillo Sauce (GF, V)

Grits & Greens | Black Eyed Pea Hoppin' John (GF, V)

Pumpkin Ravioli | Sage Cream (V)

Vegan Entrees (substitute as needed-an additional charge may apply)

Vegan Pesto Pasta | Sautéed Baby Bellas (Vegan)

Vegan Bolognese | Roasted Carrot & Red Lentil Bolognese (Vegan)

Butternut Squash Ravioli | Creamy Vegan Pesto (Vegan)
Golden Cous Cous | Turmeric & Charred Broccolini (Vegan)
Roasted Cauliflower Étouffée | Coconut Creole Gravy (GF, Vegan)
Jamaican Jerk Eggplant | Scotch Bonnet Rice (GF, Vegan)

KIDS' Menus- \$11.95/pp

Chicken Tenders
Mac & Cheese
Steamed Broccoli

Meatloaf Muffins
Mashed Taters
Peas & Carrots

Chicken S'ghetti
Green Beans
Multigrain Roll

Holiday Menu One | \$24.95 per person

Coffee & Brown Sugar Glazed Ham (GF)
House Smoked Herb Turkey Breast | Turkey Gravy
Hill Country Cabernet Orange Cranberry Relish | Fresh Cranberries, Red Wine, Orange Zest, Ginger (V, GF)
Classic French Bread Stuffing (V)
Green Bean Casserole | Mushroom | Tobacco Onions (V, GF)
Perfect Mashed Potatoes | Whipped Yukon Golds, Roasted Garlic (V, GF)

Holiday Menu Two | \$39.95 per person

Coffee & Brown Sugar Glazed Ham (GF)
House Smoked Herb Turkey Breast | Turkey Gravy
Hill Country Cabernet Orange Cranberry Relish | Fresh Cranberries, Red Wine, Orange Zest, Ginger (V, GF)
Sage Sausage Stuffing | Crumbled Sage Sausage, Dried Cranberries, Texas Pecans
Bulleit Buttered Corn | Black Pepper, Green Onion (V, GF)
Mashed Potatoes | Whipped Yukon Golds, Roasted Garlic (V, GF)
Assorted Bread Baskets | White and Wheat Rolls, Garlic & Herb and Whipped Sorghum Butter (V)

Holiday Menu Three | \$59.95 per person (price does not include staffing for carving station)

priced/recommended for parties of 20 or more

Field Greens Salad | Mixed Greens, Dried Cranberries, Goat Cheese, Fig Balsamic Vinaigrette (V, GF)

Sage Sausage Stuffing | Crumbled Sage Sausage, Dried Cranberries, Texas Pecans

Sorghum Butter Sweet Potatoes | Caramelized Spiced Rum Pineapple (V, GF)

Chile Maple Glazed Carrots (GF, V)

Green Bean + Wild Mushroom Casserole (V)

Assorted Bread Baskets | White and Wheat Rolls, Garlic & Herb Whipped Butter (V)

Carving Station:

Black Pepper Crusted Prime Rib Roast (GF, DF)

House Smoked Herb Turkey Breast | Turkey Gravy

Holiday on a Dime Menu Four | \$17.95 per person -(can be individually packaged for additional charge)

Oven Roasted Turkey Breast (GF)

Mashed Potatoes | Turkey Gravy

French Green Beans | Mushrooms (V, GF)

Cranberry Sauce (VG, GF) | Dinner Roll (V)

PROTEINS- \$9.95/pp

Oven Roasted Turkey

Brown Sugar Glazed Ham

Braised Leg of Lamb (Halal)- +12.95/pp

Herb Crusted Prime Rib- +18.95/pp

Cajun Honey Pork Loin Roast

Herb Butter Roasted Beef Tenderloin - +\$18.95/pp

SALADS - \$3.95/pp

Orchard Salad | Mixed Greens | Apple | Dried Cranberries |
Cucumber Tomato | Goat Cheese Crumbles | Maple Dijon
Dressing

Caesar | Romaine, Grape Tomatoes, Parmesan, Croutons, Classic
Caesar Dressing

Strawberry Fields | Baby Spinach, Sliced Strawberries, Toasted
Almonds, Crumbled Feta, Citrus Poppy Seed Vinaigrette

Classic House | Romaine & Mixed Greens, Shredded Carrot,
Grape Tomatoes, Cheddar, Cucumber, Texas Toast Croutons, Apple
Cider Vinaigrette

A LA CARTE

CLASSIC SIDES - \$3.95 per person

Perfect Mashed Potatoes (gravy sold separately)
Creamed Spinach | Bechamel, Parmesan, Nutmeg
Wild Rice Pilaf | Dried Cranberries, Granny Smith, Glazed Pecans
Cornbread Stuffing | Classic Country Style
Southern Corn Casserole | Cheddar & Sour Cream
Broccoli Cheese Rice | Butter Cracker Crust
Sweet Potato Casserole | Brown Sugar, Marshmallows, Pecans
White Cheddar Mac & Cheese | Herb & Parmesan Bread Crumbs
Classic French Bread Stuffing | Chicken Broth, Celery, Butter, Herbs
Green Bean Casserole | Mushrooms | Crispy Onions
Scalloped Potatoes | Layered Creamy Potatoes
Herb Roasted Smashed Fingerling Potatoes
Nonna's Squash Casserole | Ritz Cracker Topping

CHEFFY SIDES - \$5.95 per person

White Wine Roasted Mushrooms | Fines Herbs, Shallots
Roasted Butternut Squash & Brussels Sprouts | Maple & Sweet Chile w/ Bacon
Glazed Baby Carrots | Harissa Honey Butter
Cauliflower Gratin | Parmesan, Bread Crumbs
Purple Sweet Potatoes | Maple Tahini, Brown Butter Toasted Hazelnuts
Apple & Sausage Stuffing | Grain Bread, Sage, Aromatics
Sautéed Wild Mushrooms | Sherry & Herbs
Roasted Kabocha & Delicata Squash | Citrus Yogurt, Pomegranate, Pepitas
Roasted Asparagus | Sauce Gribiche

ROLLS & ADDITIONS - \$1.95/pp (pies/desserts are per each)

Turkey Gravy | Orange Cranberry Sauce | Parker House Rolls | Multi-Grain Rolls | Southern Egg & Giblet Gravy
Pecan Pie - \$29.95 | Apple Date Pie - \$29.95 | Pumpkin Pie - \$32.95 | Sweet Potato Pie- \$29.95 | Pumpkin Cheesecake - \$32.95

BREAKFAST MENUS

Continental Breakfast Menu | Assorted Pastries, Breakfast Breads | Fresh Fruit | \$11.95 per person

Breakfast Menu One | \$12.95 per person

Traditional American Breakfast

Scrambled Eggs | Crispy Hickory Smoked Bacon

Potatoes O'Brien w/ Peppers & Onions | Wheat Toast | Butter | Jam

Add Pancakes OR Waffles For \$2 per person (comes w/ syrup)

Breakfast Menu Two | \$13.95 per person

Mediterranean Breakfast

Shakshuka (Poached Eggs in a Fragrant, Spiced Tomato Based Sauce)

Chebab (Middle Eastern Pancakes) w/ Date Syrup

Greek Yogurt w/ Honey Drizzle

Fresh Fruit

Breakfast Menu Three | \$13.95 per person

Each Quiche feeds 8

Quiche Breakfast

Choice of:

Florentine | Bacon & Cheddar | Turkey & Swiss | Sausage & Feta | Sundried Tomato & Goat Cheese

Simple Green Salad w/ Tomatoes, Shaved Carrots, Champagne Vinaigrette

Fresh Fruit

Breakfast Menu Four | \$12.95 per person

Latin Breakfast

Chicken Chilaquiles (Eggs, Tortilla Strips, Onions, Green Chile Sauce)

Paprika Roasted Potatoes

Refried Beans

Fresh Fruit

Breakfast Taco Menu | \$12.95 per person

Choice of: Bean, Egg & Cheese | Potato, Egg & Cheese | Sausage, Egg & Cheese | Turkey, Egg White & Cheese | Bacon, Egg & Cheese

Spanish Potatoes
Avocado | Fire Roasted Salsa | Cheese
Fresh Fruit

Breakfast Menu Five | \$12.95 per person

Frittata Breakfast-- Choice of:
Turkey & Spinach w/ Swiss OR Mediterranean Vegetable Frittata w/ Broccoli, Zucchini, Feta, Tomatoes & Red Peppers
Sweet Potato Hash
Fresh Fruit

Breakfast Menu Six | \$13.95 per person

Southern Breakfast
Hash Brown Casserole w/ Eggs, Sausage, Bacon, Peppers, Cheese
Biscuits & Gravy
Fresh Fruit

Breakfast Menu Seven | \$13.95 per person

Blueberry & Mascarpone French Toast Casserole
Sliced Baguette, Fresh Blueberries, Mascarpone, Cinnamon Custard
Crispy Hickory Smoked Bacon
Fresh Fruit

Breakfast Menu Eight | \$12.95 per person

French Meets South Breakfast
Croissant Ham, Egg & Cheese Breakfast Bake
Herb Roasted Potatoes
Cinnamon Apples | Yogurt | Brown Sugar Granola Crumble

Breakfast Menu Nine | \$13.95 per person

Holiday Breakfast
Eggnog French Toast | Maple Syrup
Kale & Cranberry Roasted Sweet Potatoes
Turkey Bacon
Fresh Berry Parfaits | Greek Yogurt, Honey, Granola

Breakfast Menu Ten | \$12.95 per person

Biscuit Sandwiches

Choice of: Sausage, Egg & Cheese | Bacon, Egg & Cheese | Crispy Chicken, Egg & Cheese OR Portobello, Egg & Cheese
Roasted Potato Hash
Fresh Cut Fruit

Corporate Lunch Menus - add \$2 per person for salad

Mediterranean Lunch Menu - \$15.95/pp

Greek Salad - Romaine, Tomato, Cucumber, Olives, Feta, Red Wine Vinaigrette
Herb Yogurt Marinated Grilled Chicken
Sundried Tomato Orzo w/ Arugula, Herbs, Charred Lemon
Grilled Zucchini, Cauliflower, Squash, Red Peppers, Red Onion

Asian Lunch Menu - \$16.95/pp

Asian Salad - Mixed Greens, Napa Cabbage, Purple Cabbage, Shredded Carrots, Mandarin Oranges, Edamame, Sesame Ginger Dressing
Grilled Lemongrass Chicken / Teriyaki Chicken / Kung Pao Chicken / Beef & Broccoli +2pp (Choose One)
Steamed White Rice OR Veggie Lo Mein
Seasonal Mixed Veggie Stir Fry
Veggie Egg Rolls

Parisienne Lunch Menu - \$15.95/pp

Classic Spring Mix Salad - Tomato, Cucumber, Carrots, Goat Cheese, Fig Balsamic Vinaigrette
Chicken Provençal | Herbs de Provence & White Wine Braised Chicken
Rosemary Roasted Potatoes

French Green Beans | Toasted Almonds

Italian Villa Lunch Menu - \$17.95/pp

Kale Caesar Salad - Massaged Kale, Romaine, Tomatoes, Shaved Parmesan, Croutons, Classic Caesar Dressing

Chicken Piccata | Lemon Caper Sauce

Creamy Parmesan Risotto | Fresh Herbs, EVOO

Roasted Broccolini | Cider Vinaigrette

Hawaiian Luau Lunch - \$17.95/pp

Kale & Romaine Salad - Shredded Kale, Romaine, Tomatoes, Mango, Avocado, Red Onion, Cilantro, Coconut Lime Dressing

Huli Huli Chicken | Ginger & Pineapple Soy Sauce

Steamed White Rice

Macaroni Salad | Carrots & Peas

Comfort Lunch Menu - \$17.95/pp

Traditional House Salad - Mixed Greens, Shredded Carrots, Tomatoes, Cucumbers, Radish, Cheddar, Balsamic Vinaigrette

Classic Beef Meatloaf | Tomato Gravy

Perfect Mashed Potatoes | Brown Gravy

Green Beans | Red Onion & Blistered Tomato

Beef Stroganoff Lunch Menu - \$19.95/pp

Classic Caesar Salad - Romaine, Tomatoes, Shaved Parmesan, Croutons, Classic Caesar Dressing

Braised Beef | Cremini Mushroom & Herb Cream Sauce

Buttered Egg Noodles / Fluffy Mashed Potatoes / Wild Rice Pilaf / Spaghetti Squash (GF) +2pp (choose one)

Roasted Zucchini & English Peas | Cider Vinaigrette

Simple Crowd Pleaser Lunch Menu - \$16.95/pp

Classic Caesar Salad - Romaine, Tomatoes, Shaved Parmesan, Croutons, Classic Caesar Dressing

Rosemary Grilled Chicken | White Wine Pan Jus

Herb Roasted Potatoes | Fresh Herbs

Mixed Veggie Medley

Tex-Mex Lunch Menu - \$17.95/pp

Poblano Caesar Salad - Romaine, Tomatoes, Shaved Parmesan, Tortilla Strips, Avocado Poblano Caesar Dressing

Sour Cream Chicken Enchiladas | Green Chile Cream Sauce OR **Beef Enchiladas** | Chile Con Carne

Spanish Vegetable Rice

Austin Style Black Beans

Tortilla Chips | Traditional Salsa & Salsa Verde

Boxed Lunch Menus

Sandwiches *(minimum 5 of each selection) - add bacon +1.99 | add avocado +2.49 | add GF bread +2.99 | bottled water +1.00

Traditional | comes w/ chips, fresh baked cookie, mustard & mayo - \$12.95

Deluxe | comes w/ chips, fresh fruit, cookie, mustard & mayo - \$14.95

Gourmet | comes w/ chef's seasonal side, fresh fruit, pickle spear, cookie, mustard & mayo - \$17.95

-DELI- Oven Roasted Turkey & Gouda | Lettuce | Tomato | Multi-Grain

-DELI- Ham & Baby Swiss | Caramelized Onions | Pullman Rye

-DELI- Roast Beef & Provolone | Lettuce | Tomato | Everything Roll

-DELI- Ham & Turkey Club | Cheddar | Lettuce | Tomato | Multi-Grain

-DELI -Classic BLT | Crispy Bacon | Lettuce | Tomato | Multi-Grain

Grilled Chicken BLT | Lettuce | Tomato | Ciabatta

***Asian Pulled Chicken** | Ginger Slaw | Ciabatta

-DELI- ***Apple Tarragon Tuna Salad** | Lettuce | Tomato | Croissant
 -DELI- **Classic Chicken Salad** | Lettuce | Tomato | Croissant
 -DELI- **Curried Chicken Salad** | Golden Raisins | Pepitas | Lettuce | Tomato | Croissant
 -DELI- **Sonoma Chicken Salad** | Grapes | Walnuts | Lettuce | Tomato | Multi-Grain
Fig & Apple | Sliced Apples | Fig Jam | Swiss Cheese | Arugula | Ciabatta
***Santa Fe Chicken** | Grilled Chicken | Fajita Veggies | Cilantro | Chipotle Mayo | Ciabatta +\$1.95
Classic Grilled Chicken | Lettuce | Tomato | Pickles | Brioche Bun
Crispy Chicken | Pickles | Yum Yum Sauce | Brioche Bun +\$1.95
 -DELI- ***Turkey Pastrami & Swiss** | Russian Dressing | Lettuce | Pullman Rye
PB2 & J | Peanut Butter | Strawberry Jam | Banana | Granola | Local Honey | Multi-Grain

Salads - all w/ grilled chicken | Traditional (chips, cookie) | Deluxe (chips, fruit, cookie) | Gourmet (chef's side , fruit, pickle, cookie)

Grilled Chicken Caesar Salad | Shaved Parmesan | Grape Tomatoes | Croutons | Classic Caesar Dressing
Traditional Cobb Salad | Tomato | Cucumber | Grilled Chicken | Bacon | Egg | Blue Cheese | Blue Cheese Dressing
Asian Salad | Mixed Greens | Cabbage | Carrots | Edamame | Mandarin | Sesame Ginger Dressing
House Salad | Mixed Greens | Shredded Carrots | Tomatoes | Cucumber | Radish | Fig Balsamic Vinaigrette

Bars

Baked Potato Bar - \$12.95pp

Perfectly Baked Sea Salt Crusted Russet Potatoes OR Sweet Potatoes OR Combination

All the Fixins - Choose 8 toppings - ea additional +1.00pp

Bacon | Sour Cream | Cheese | Chives | Grilled Chicken +2.95pp | Brisket +3.95pp | Pulled Pork +2.95pp | Texas Chili +1.95pp Black Beans
 Queso | Fajita Veggies | Butter | Mushrooms | Avocado | Tomatoes | Broccoli | Red Onion | BBQ Sauce | Salsa

Taco / Nacho Bar - \$12.95pp

Corn & Flour Tortillas w/ Choice of Two Meats

Ancho Chicken | Fajita Beef +\$1.95pp | Ground Beef | Chipotle Turkey | Chicken Tinga | Ropa Vieja +\$1.95pp | Barbacoa +\$2.95pp | Al Pastor
 Comes w/ Sour Cream | Shredded Cheese | Queso Fresco | Guacamole | Black Bean & Charred Corn Relish | Fire Roasted Salsa
 Cilantro & Onions | Spanish Vegetable Rice | Classic Frijoles Refritos

Pasta Bar / Station - \$12.95pp

Choice of Two Pasta Features- Bowtie | Orecchiette | Whole Wheat Penne | Cavatappi | GF Pasta +.95pp | Rigatoni

Choose Two Sauces - Classic Marinara | Vodka Sauce | Turkey Bolognese | Alfredo | Puttanesca | Nut Free Basil Pesto | Arrabiata
Toppings - Grilled Chicken | Fresh Tomatoes | Sundried Tomatoes | Zucchini | Fresh Mozzarella | Fresh Basil | Parmesan | Mushrooms
Spinach | Bacon | Broccoli | Red Onion | Sweet Peppers | Olives | Artichoke Hearts | Steamed Veggies | Antipasti

Grilled Cheese Bar / Station - \$9.95pp

Add Tomato Soup OR Lemon Chicken Orzo Soup for add'l \$2.95pp

Italian - Focaccia, Fresh Mozzarella, Tomatoes, Basil Pesto

California - Multigrain, Brie, Avocado, Tomato

Texas - Sourdough, Cheddar, Caramelized Onions, Bacon Jam

Add Tomato Soup OR Lemon Chicken Orzo Soup for add'l \$2.95pp

Mediterranean Mezze Bar - \$11.95pp

Smoked Carrot Hummus OR Classic Hummus OR Roasted Red Pepper Hummus OR Tuscan White Bean Hummus

Baba Ghanouj | Tzatziki Sauce | Olive Medley | Dolmas | Grape Tomatoes | Zucchini Sticks | Cucumber Wedges | Sweet Peppers

Grilled Pita Bread | Crispy Lavosh

PoPcorn Bar - \$5.95pp

Served in Canisters w/ handy scoops

White Cheddar | Kettle Corn | Chocolate Corn | Simply Buttered & Sea Salt | Buttermilk Ranch | Black Truffle Butter +\$1.00pp

Milk + Cookies Bar - \$6.95pp (choose three)

Snickerdoodle | Chocolate Chunk | White Chocolate Macadamia | Peanut Butter | Oatmeal Raisin | Macarons +\$2.00pp

Mexican Wedding | Ginger Molasses | Custom Fortune Cookies +\$2.00pp

Whole Milk | 2% Milk | Almond Milk | Oat Milk (choose two)

Local Craft Coffee & Hot Cocoa Bar - 6.95pp

Oak Cliff Coffee Roasters | Rotating Flavors | One Decaf | Hot Cocoa | Marshmallows | Flavored Syrups | Sugars | Creamers

Cinnamon | Cups | Personalized Sleeves +\$1.00pp (make it cold brew or iced +\$1.00pp)

Donut Bar - \$3.95pp (goes great w/ coffee bar)

Assorted Artisan Donuts w/ Whimsical Display- either table or wall (not available for outdoor/ summer weddings)

Biscuit Bar - \$5.95pp (choose two)

Jalapeño Cheddar | Classic Southern Buttermilk | Black Pepper & Prosciutto Drop Biscuits | Sweet Potato

Bacon | Pimento Cheese | Sausage Gravy | Artisan Jams | Local Honey | European Butter | Cream Cheese | Chicken +\$2.00pp

Belgian Waffle Bar - \$5.95pp (choose two)

Vanilla | Blueberry | Red Velvet | Whole Grain | Chocolate Chip | Coconut & Cardamom

Syrups | Whipped Cream | Chocolate Sauce | Fresh Berries | Jams | Nutella | Granola | Sprinkles | Honey | Butter

Fried Chicken +\$2.00pp | Bacon

Mac & Cheese Bar - \$6.95pp (choose base pasta-2)

Cavatappi | Traditional Elbows | Whole Grain Penne | Bowtie | Tri Colored Rotini | GF Pasta +1.00pp

Three Cheese Sauce | Smoked Brisket | Bacon | Taco Beef | Grilled Chicken | Crispy Chicken | Lobster +\$2.00pp

Roasted Veggies | Broccoli | Green Chiles | Mushrooms | Sun-Dried Tomatoes | Fresh Tomatoes | Salsa | Pesto | Baby Spinach

Scallions | Feta | Roasted Red Peppers | Roasted Garlic | Black Bean-Charred Corn Relish | Buffalo Sauce | BBQ Sauce

Superfood Grain Bowl Bar - \$6.95pp (choose base grain-2)

Farro | Tri-Color Quinoa | Israeli Couscous | Wild Rice | Bulgur Wheat Tabbouleh

Mixed Greens | Marinated Tofu | Beluga Lentil Pilaf | Roasted Sweet Potatoes | Spiced Chickpeas | Edamame | Corn & Tomato

Tuscan White Bean Salad | Fresh Mozz Pearls & Grape Tomatoes | Artichoke Hearts | Charred Broccoli | Roasted Peppers

Seasonal Composed Grain Salad & Dried Fruits | Seasonal Composed Legume Salad | Seasonal Grilled Mixed Veggie Medley

Orange Tahini Sauce | Greek Yogurt Green Goddess | Hoisin Ginger Sauce | Sun-Dried Tomato Pesto

Quesadilla Bar - \$8.95pp (choose tortilla-2)

Spinach Tortilla | Chipotle Tortilla | Whole Wheat Tortilla | GF Tortilla +\$1.00pp

Ancho Chicken | Fajita Beef +\$1.95pp | Ground Beef | Chipotle Turkey | Chicken Tinga | Ropa Vieja +\$1.95pp | Barbacoa +\$2.95pp | Al Pastor

Comes w/ Sour Cream | Shredded Cheese | Queso Fresco | Guacamole | Black Bean & Charred Corn Relish | Fire Roasted Salsa

Cilantro & Onions | Spinach | Roasted Butternut Squash Purée | Pepita Pesto | Smashed Avocado | Fajita Onions & Peppers

Spanish Vegetable Rice | Classic Frijoles Refritos

Asian Fusion Noodle Bar - \$6.95pp (choose starch-2)

Lo Mein | Rice Noodles | Pad Thai Noodles | Udon Noodles | Ramen Noodles | Buckwheat Soba Noodles (GF)

Lemongrass Chicken | Korean Pulled Pork | Sticky Ginger Chicken Meatballs | Thai Basil Beef

Broccoli | Snow Peas | Carrots | Scallions | Peppers | Mushrooms | Baby Bok Choy | Baby Corn | Edamame | Bean Sprouts

Garlic Hoisin | Korean Gochujang | Chile Sesame Ginger | Sriracha Mayo | Black Pepper Oyster

Mashed Potato (Martini) Bar - \$8.95pp (starch -choose-2 | protein -choose 2 | veggies/cheese -choose 6)

Roasted Garlic Mashed Potatoes | Mashed Sweet Potatoes | Potato & Cauliflower Mash | Basil Whipped Potatoes

Butter | Sour Cream | Bacon | Sloppy Joe's | Broccoli | Cheese Sauce | Sharp Cheddar | Colby Jack | Black Pepper Cream Gravy

Green Chicken | Chives | Green Chiles | Fire Roasted Corn | Salsa Roja | Peas

Poké Bar - \$14.95pp (consultation recommended)

Ahi Tuna | Cured Salmon | Lemon Ginger Poached Shrimp | Maple Soy Grilled Tofu

Sushi Rice | Brown Rice | Quinoa | Coconut Rice

Cucumber | Mango | Avocado | Carrots | Seaweed Salad | Fried Onion | Edamame | Pickled Ginger | Wasabi | Macadamia Nuts

Fresh Sliced Jalapeño | Black & White Sesame Seeds | Furikake | Sriracha Mayo | Sesame Oil | Soy Sauce | Wonton Chips

Desserts

Mini Desserts - \$3.50-4.25 ea.

Tres Leches

Fruit Tart

Flourless Chocolate Cake

Lemon Meringue

Carrot Cake

Banana Pudding - shooter

Apple Crumb Tart

Panna Cotta

Tiramisu - shooter

Éclair

Chocolate Caramel Dome

Crème Brûlée

Key Lime Tart

Sacher

Cookies - \$2.25-\$3.75

Chocolate Chip

Chewy Biscuits

Individual Desserts (a la carte) - \$7.95 ea.

Chocolate Lava Cake
Lemon Meringue Tart
Mixed Fruit Tart
Strawberry Shortcake
Coffee Caramel Cone
Apple Crumble Tart
Red Velvet
Raspberry White Chocolate Mousse
Tiramisu
Carrot Cake
Flourless Chocolate Cake
Crème Brûlée -Tart Shell
Nutella Milk Chocolate Kiss
Dr. Pepper Cake

Cupcakes - \$2.95-\$3.50

Red Velvet
Chocolate
Vanilla
Carrot
Strawberry Lemonade
Maple Bacon
Cherry Pistachio
Funfetti

Cakes - starting at \$42.00 (10 in.)

Carrot
Italian Cream
Red Velvet
White Chocolate Raspberry Mousse
Black Forest
Flourless(GF)
Lemon Cream Cheese
Bailey's Irish Cream
Salted Caramel
Chocolate Hazelnut
Strawberry Shortcake
German Chocolate
Peanut Butter & Jelly
Pineapple Upside Down

Cheesecakes - \$44.00 (minis available)

New York
Sopapilla
Turtle
Strawberry Swirl
Lemon Blueberry
Oreo
Crème Brûlée
Raspberry White Chocolate
Pistachio
Dulce de Leche
Banana
Pumpkin (seasonal)

Pies - \$38.00-44.00

Classic Apple
Pecan
Lemon Meringue
Southern Buttermilk
Chocolate Silk
Oregon Cherry
Boston Cream
Strawberry Rhubarb (seasonal)
Nonna's Sweet Potato
Chocolate Pecan
Key Lime
Our Famous Banoffee Delight
Pumpkin (seasonal)