**Jack’s Catering & Coyote Sam’s**

**Off-Premise Buffet Dinner Packages**

**$25.00 per person**

**(plus 8.25% sales tax and 20% service)**

**Choose two sides:**

Mashed Potatoes & Cream Gravy

Garlic Mashed Potatoes

Roasted Red Potatoes

Southwestern Roasted Red Potatoes

Rosemary Roasted Red Potatoes

Southwest Rice

Buttered Corn

Italian-Cut Green Beans

Fried Okra

Sam’s Slow-Smoked Beans

**Choose one dessert:**

Peach Cobbler

Four Berry Cobbler

Old Fashioned Bread Pudding

Chocolate Cake

White Cake

**Choose one salad:**

Tossed Salad with choice of Dressing

Caesar Salad

Cole Slaw

Sam’s Fresh Potato Salad

Southwest Pasta Salad

**Choose two entrées:**

Chicken Fried Steak

Chicken Fried Chicken

Southwest Grilled Chicken with Tortilla Sauce

Grilled Pork Chops

Fried Pork Chops

Chicken Kabobs

Bacon-Wrapped Ground Steak

Meatloaf with Tomato Glaze

Beef Tips

Fried Catfish

Blackened Catfish

Chicken Spaghetti

Fried Chicken

Baked Chicken

Grilled Rosemary Chicken

Coriander-Cured Pork Loin

**NEW BARBECUE:**

**Choose two meats:**

**Slow Smoked Beef Brisket**

**Slow-Smoked Hand-Pulled Pork**

**Texas Oak Smoked Sausage**

**Slow-Smoked Turkey Breast**

**Slow-Smoked Chicken Leg Quarters**

**Slow-Smoked Hind Leg Ham**

**Sam’s Famous Dry-Rubbed Pork Ribs**

**Served With sliced onion, pickles, sliced white bread**

**And Sam’s Famous East Texas Barbecue Sauce**

**$33.00 per person**

**(plus 8.25% sales tax and 20% service)**

**Choose two sides:**

Potato Gratin

Mashed Potatoes & Cream Gravy

Roasted Red Potatoes

Southwestern Roasted Red Potatoes

Rosemary Roasted Red Potatoes

Southwest Rice

Buttered Corn

Bacon-Braised Green Beans

Macaroni & Cheese

Grilled Fresh Vegetables

Garlic Mashed Potatoes

Fried Okra

Sam’s Slow-Smoked Beans

**Choose one dessert:**

Texas Peach Cobbler

Old Fashioned Bread Pudding

Chocolate Cake

White Cake

White Chocolate Bread Pudding

Four Berry Cobbler

Banana Pudding

Crème Brûlée

Brown Sugar-Mascarpone Cheesecake

“The South in your Mouth” Crème Brûlée

**Choose one salad:**

Tossed Salad with choice of dressing

Caesar Salad

Pear & Gorgonzola Salad

Commanders Salad

Greek Salad

Spinach Salad

Sam’s Fresh Potato Salad

**Choose two entrées:**

Pecan-Crusted Chicken with Lemon-Butter Sauce

Chicken Marsala

Chicken Piccata

Champagne Chicken

Gruyere & Spinach Stuffed Chicken

Garlic Chicken with Brown Garlic Sauce

Beef Kabobs

Chicken Kabobs

Pork Tenderloin with Portobellos

Smoked Pork Tenderloin

Penne Alla Vodka

Blackened Tilapia

Grilled Atlantic Salmon

Blackened Atlantic Salmon

Coriander-Cured Beef Tenderloin

Steak Diane

Venison Chop Steak

**NEW BARBECUE:**

**Slow Smoked Beef Brisket**

**Slow-Smoked Hand-Pulled Pork**

**Texas Oak Smoked Sausage**

**Slow-Smoked Turkey Breast**

**Slow-Smoked Chicken Leg Quarters**

**Slow-Smoked Hind Leg Ham**

**Sam’s Famous Dry-Rubbed Pork Ribs**

**Served With sliced onion, pickles, sliced white bread**

**And Sam’s Famous East Texas Barbecue Sauce**

**$48.00 per person**

**(plus 8.25% sales tax and 20% service)**

**Choose two sides:**

Potato Gratin

Mashed Potatoes & Cream Gravy

Roasted Red Potatoes

Southwestern Roasted Red Potatoes

Rosemary Roasted Red Potatoes

Southwest Rice

Buttered Corn

Bacon-Braised Green Beans

Macaroni & Cheese

Grilled Fresh Vegetables

Garlic Mashed Potatoes

Fried Okra

Fresh Sautéed Asparagus

Smoked Meat Baked Beans

**Choose one dessert:**

Texas Peach Cobbler

Old Fashioned Bread Pudding

Chocolate Cake

White Cake

Buttermilk Pie

White Chocolate Bread Pudding

Four Berry Cobbler

Banana Pudding

Crème Brûlée

“The South in your Mouth” Crème Brûlée

Pecan-Bourbon Pie

Brown Sugar-Mascarpone Cheesecake

**Choose two salads:**

Tossed Salad with choice of dressing

Caesar Salad

Pear & Gorgonzola Salad

Commanders Salad

Greek Salad

Maytag Bleu Salad

**Choose two entrées:**

Pine Nut-Crusted Chicken with Roasted Poblano Sauce

Eight-Ounce Filet Mignon

Steak au Poivre

Twelve-Ounce Angus Ribeye

Grilled Australian Lamb Chops

Shrimp Scampi tossed with Linguini

Blackened Ahi Tuna w/Blackened Crawfish

Grilled Halibut with Jumbo Lump Crabmeat

Jumbo Seared Sea Scallops

Grilled Bandera Quail

Seared Maple Farms Duck Breast

Chicken Fried Venison

Please feel free to pick anything from any of our menus and we’ll be glad to quote you a price. You can even make up your own menu with any cuisine that you like!

**Mexican Buffet**

**$23.50 per person**

**(plus 8.25% sales tax and 20% service)**

**Taco Bar:**

Taco beef, flour tortillas, taco shells, shredded cheddar cheese,

shredded lettuce, diced tomatoes, sliced jalapenos

**Cheese Enchiladas**

**Chicken Enchiladas**

**Mexican Rice**

**Refried Beans**

**Homemade Salsa**

**Pico di Gallo**

**Homemade Guacamole**

**Tri-Colored Tortillas Chips**

**Cinnamon-Apple Roll-Ups**

**Iced Tea**

**FAJITA Buffet**

**$31.00 per person**

**(plus 8.25% sales tax and 20% service)**

**Taco & Fajita Bar:**

Beef fajitas, chicken fajitas, taco beef, flour tortillas, taco shells, shredded cheddar and Monterrey Jack cheese, shredded lettuce, diced tomatoes, sliced jalapenos

**Mexican Rice**

**Refried Beans**

**Homemade Salsa**

**Pico di Gallo**

**Homemade Guacamole**

**Tri-Colored Tortillas Chips**

**Cinnamon-Apple Roll-Ups**

**Iced Tea**

**STREET TACO BAR**

**$24.00 per person**

**(plus 8.25% sales tax and 20% service)**

**Choose Two Meats:**

**Smoked Texas Beef Brisket**

**Blackened Chicken**

*Marinated and baked, served with our homemade barbecue sauce*

**Texas Oak Smoked Sausage**

**Smoked Hand-Pulled Pork**

**Marinated Skirt Steak**

Fresh chopped lettuce, cilantro, lime wedges, shredded cheeses, chopped onion, house-made guacamole, Sam’s own salsa, black bean & Corn relish, and pickled red onion.

Southwest Rice and homemade Refried, Charro or Black Beans

**Jack’s Catering & Coyote Sam’s**

**Off-Premise Served Dinner Packages**

**All served with Coffee, Iced Tea & Dinner Rolls**

**$60.00 per person**

**(plus 8.25% sales tax and 20% service)**

**Choice of:**

**Caesar Salad**

**Greek Salad**

**Pear & Gorgonzola Salad**

**Coyote Signature Salad**

**Choice of:**

**Eight-Ounce Filet Mignon**

**Pan-Seared Halibut with Shallots and Jumbo Lump Crabmeat**

**Andouille & Crawfish-Stuffed Chicken**

**Pork Tenderloin with Portobello Mushrooms**

**Seared Sea Scallops**

**Venison Tenderloin with Scallion Demi-Glace**

**Seared Duck Breast w/Pineapple-Jalapeno Honey-Soy Glaze**

**All served with Grilled Fresh Vegetables and Garlic-Infused Mashed Potatoes**

**Choice of:**

**White Chocolate Bread Pudding**

**Brown Sugar-Mascarpone Cheesecake**

**Seasonal Cobbler**

**“South in your Mouth” Crème Brûlée**

In order to provide a pleasant and expeditious dining experience,

you’ll need to choose one salad, one entrée and one dessert for all your guests.

This allows us the opportunity to provide you with the freshest ingredients available at fair prices.

**Jack’s Catering & Coyote Sam’s**

**Off-Premise Served Dinner Packages**

**All served with Coffee, Iced Tea & Dinner Rolls**

**$49.00 per person**

**(plus 8.25% sales tax and 20% service)**

**Choice of:**

**Caesar Salad**

**Greek Salad**

**Pear & Gorgonzola Salad**

**Coyote Signature Salad**

**Choice of:**

**Ten-Ounce Angus Ribeye**

**Salmon al Ajillo**

**Pan-Fried Garlic Chicken**

**Pork Tenderloin with Portobello Mushrooms**

**Grilled Bandera Quail**

**Oak Smoked Pork Tenderloin w/Apple-Bourbon Glaze**

**All served with Grilled Fresh Vegetables and Garlic-Infused Mashed Potatoes**

**Choice of:**

**White Chocolate Bread Pudding**

**Brown Sugar-Mascarpone Cheesecake**

**Four-Berry Cobbler**

In order to provide a pleasant and expeditious dining experience,

you’ll need to choose one salad, one entrée and one dessert for all your guests.

This allows us the opportunity to provide you with the freshest ingredients available at fair prices.

**Jack’s Catering & Coyote Sam’s**

**Off-Premise Served Dinner Packages**

**All served with Iced Tea & Dinner Rolls**

**$38.00 per person**

**(plus 8.25% sales tax and 20% service)**

**Choice of:**

**Caesar Salad**

**Greek Salad**

**Tossed Salad**

**Choice of:**

**Ten-Ounce Beef Kabobs**

**Penne Alla Vodka**

**Chicken Kabobs**

**Grilled Pork Chops**

**Prime Beef Brisket**

**Sam’s Dry Rubbed Pork Ribs**

**Oak-Smoked Turkey Breast**

**All served with Grilled Fresh Vegetables and Garlic-Infused Mashed Potatoes**

**Choice of:**

**White Chocolate Bread Pudding**

**Seasonal Cobbler**

**Homemade Chocolate Cake**

In order to provide a pleasant and expeditious dining experience,

you’ll need to choose one salad, one entrée and one dessert for all your guests.

This allows us the opportunity to provide you with the freshest ingredients available at fair prices.

**Jack’s Catering & Coyote Sam’s**

**Off-Premise Served Dinner Packages**

**All served with Iced Tea & Dinner Rolls**

**$28.00 per person**

**(plus 8.25% sales tax and 20% service)**

**Choice of:**

**Caesar Salad**

**Tossed Salad**

**Choice of:**

**Chicken Fried Steak with Cream Gravy**

**Chicken Fried Chicken with Cream Gravy**

**Grilled Pork Chops**

**All served with Bacon-Braised Green Beans and Garlic-Infused Mashed Potatoes**

**Choice of:**

**Peach Cobbler**

**Chocolate Cake**

In order to provide a pleasant and expeditious dining experience,

you’ll need to choose one salad, one entrée and one dessert for all your guests.

This allows us the opportunity to provide you with the freshest ingredients available at fair prices.