

SOCIAL COCKTAIL MENU #1

STARTERS

Passed or Displayed

Pecan + Goat Cheese Truffle
candied pecan | grape

Beef Tenderloin Carpaccio
arugula | cilantro jalapeno pesto | oaxaca

Hatch Chili Crab Cake
roasted poblano | corn salsa

DISPLAY

Fire Grilled Vegetables
asparagus | baby carrots | cauliflower | portabella
red bell pepper | honey sriracha dip | creole cheddar dip

Spinach + Artichoke Dip
parmesan reggiano | artichoke hearts | crackers | lavash

SOCIAL COCKTAIL MENU #2

STARTERS

Passed or Displayed

Chicken + Waffle Skewer
Maple butter | candied bacon

Cauliflower Rosti' Tartelette
reggiano | sicilian drizzle

Tenderloin Rumaki
bacon | jalapeno | pepperjack

DISPLAYS

Charcuterie Board

prosciutto | soppressata | cured chorizo | smoked gouda | dublin | brie |
jam | tomato confit | olives | honeycomb | teardrop peppers | roasted nuts |
garlic rustic baguettes | water crackers

Short Rib Sliders

potato crisp | cheddar horseradish

Macaroni + Cheese

poblano mac | smoked gouda mac | dublin mac
bacon | mamba hot sauce | chives | burnt ends brisket

Street Corn Elote Dip

parmesan | crema | hot sauce

SOCIAL COCKTAIL MENU #3

STARTERS

Passed or Displayed

Sesame Crusted Ahi Tuna
wonton | napa slaw | wasabi crema

Goat Cheese Truffle
candied pecan | grape

Voodoo Meatball
pecorino | voodoo sauce

DISPLAYS

Cheese Board
manchego | brie | smoked cheddar | gouda | pecan crusted chevre |
alfonso olives | teardrop peppers | grapes | water crackers

Coconut Crusted Shrimp
wasabi aioli | sweet thai chili | orange marmalade

Bruschetta Trio
wild mushroom | tomato basil | prosciutto + goat

Carolina Pulled Pork Sliders
apple slaw | carolina sauce

Stacked Queso
chorizo | crema | guacamole | sriracha

SOCIAL COCKTAIL MENU #4

STARTERS

Passed or Displayed

Beef Tenderloin Carpaccio

arugula | cilantro jalapeno pesto | oaxaca

Spicy Tuna Taco

sriracha aioli | wakame salad | wasabi crema

Green Chili Chicken Tostada

cilantro crema

Chicken + Waffle Bites

smoked gouda grits

DISPLAYS

Cheese Board

manchego | brie | smoked cheddar | gouda | pecan crusted chevra |
alfonso olives | teardrop peppers | grapes | water crackers

Carolina Pulled Pork Sliders

apple slaw | carolina sauce | kettle chips

Lobster Taco

jalapeno slaw | chipotle aioli

Veggie Spring Rolls

vermicelli | ginger soy

Goat Cheese Truffle

candied bacon | grape

Country Fried Deviled Egg

pimiento cheese | candied bacon

Street Corn Elote

parmesan | crema | hot sauce

White Bean Hummus

crudité | pita

SOCIAL COCKTAIL MENU #5

STARTERS

Passed or Displayed

Beef Tenderloin Carpaccio
arugula | cilantro jalapeno pesto | oaxaca

Tomato Basil Arancini
pomodoro sauce

DISPLAYS

Crudité Board

baby carrots | asparagus | charred cauliflower | broccolini | jicama | watermelon radish |
hummus | red pepper confit | black bean pate | sriracha

Baked Brie Tartelette
Blackberry balsamic

Green Chile Chicken Tostada
cheddar | cilantro lime crema

Cuban Sliders
pulled pork | ham | mustard | swiss | pickle

Shrimp + Crawfish Fondue Dip

CHEF STATION

Taco Truck (choose 2)

Carne Asada | cilantro | onion | cotija | corn tortilla | salsa rojo

Barbacoa | cilantro | red onion | poblano | corn tortilla | salsa verde

Green Chili Chicken | cilantro | cabbage | shredded carrot | flour tortilla | salsa verde

Pork Pastor | cilantro | pineapple | red onion | corn tortilla | salsa rojo

Korean Bulgogi | cilantro | napa slaw | flour tortilla | sriracha aioli

SOCIAL COCKTAIL MENU #6

STARTERS

Passed or Displayed

Smoked Pork Plantain
oak smoked pork | mango pico

Chicken & Waffle Skewer
maple butter | candied bacon

DISPLAYS

Charcuterie Board
prosciutto | soppressata | cured chorizo | smoked gouda | dublin | brie |
jam | tomato confit | olives | honeycomb | teardrop peppers | roasted nuts |
garlic rustic baguettes | water crackers

Spicy Tuna Taco
sriracha aioli | wakame salad | wasabi crema

Veggie Spring Roll
vermicelli | ginger soy

Pork Pot Stickers
ginger soy | spring onion

CHEF STATIONS

Brisket Carving
oak smoked akaushi | dublin macaroni + cheese
bbq sauce | cornbread muffins

Oceanside
crab cakes | pretzel crusted shrimp
bourbon creamed corn | mango brunoise

Southern Junction
chicken fried chicken | garlic whipped mashed potatoes
pepper gravy | green onion

SOCIAL COCKTAIL MENU #7

STARTERS

Passed or Displayed

Spicy Tuna Taco

sriracha aioli | wakame salad | wasabi crema

Parmesan Zucchini Crisp

tomato bruschetta | balsamic

DISPLAYS

Chilled Shrimp x3 + Crab Claws x2

remoulade | cocktail sauce

Nola Hand Pie

crawfish | shrimp | pimiento

pepperoncini aioli

Creole Deviled Eggs

pimiento | bacon

CHEF STATIONS

Beef Tenderloin Carving

chive mashers | horseradish cream | rustic rolls

Ramen Noodle

smoked short rib | fried tofu | braised pork belly

bean sprouts | kimchi | green onion | soft egg | mushroom pork broth | miso broth

Bulgogi Korean Beef Taco

napa slaw | sriracha aioli | cilantro

Waffled Crusted Chicken + Grits

maple butter | candied bacon

CHILLED HORS D'OEUVRES

PASSED OR DISPLAYED

Beef Tenderloin Crostini | horseradish cream | crispy shallots | grilled baguette

Spicy Tuna Taco | sriracha aioli | wakame salad | wasabi crema

Plantain Crisp | oak smoked pork | mango pico

Baked Brie Tartelette | blackberry balsamic

Country Fried Deviled Egg | pimiento cheese | candied bacon

Goat Cheese Truffle | candied pecan | grape

Chilled Shrimp | horseradish cocktail sauce

Sesame Crusted Ahi Tuna | wonton | napa slaw | wasabi crema

Duck Carnita Tostada | pickled onion | cotija | salsa verde

Heirloom Tomato Crostini | mozzarella | evoo | balsamic | pesto

Capicola Skewer | kalamata | feta | roasted tomato | baklouti drizzle

Wild Mushroom Canape | garlic bourbon compote | thyme baguette

Lump Crab Taco | micro pico | lemon-dill aioli | wonton

Grape Salad Crostini | whipped goat cheese | honey walnut vinaigrette

Purple Potato Haze | carrot hummus | honey sriracha | chive

Smoked Salmon Crostini | herb boursin spread | dill

Caprese Skewers | cherry tomatoes | basil | balsamic

Chicken Liver Pate | onion jam | grilled baguette

Hummus Shooter | micro crudité | roasted pepper chutney

Thai Shrimp Crisps | sweet-n-sour glaze

Southern Chicken Salad Tartelette | candied walnuts | poppyseed vinaigrette

Stuffed Peppadew Peppers | whipped goat cheese | ancho chili honey

Parmesan Zucchini Crisp | tomato bruschetta | balsamic

Sushi Canape | ahi tuna | sticky rice | avocado wasabi | korean pepper

Beef Tenderloin Carpaccio | arugula | cilantro jalapeno pesto | oaxaca

Cauliflower Rosti' Tartelette | reggiano | sicilian drizzle

Tuna & Black Radish Skewer | nori | ginger soy glaze

Goat Cheese Crostini | roasted almond | pesto | balsamic

WARM HORS D'OEUVRES

PASSED OR DISPLAYED

Chicken & Waffle Skewer | maple butter | candied bacon
Tenderloin Rumaki | bacon | jalapeno | pepperjack
Pretzel Crusted Shrimp | creole cheddar dip
Voodoo Meatball | pecorino | voodoo sauce
Hatch Chili Crab Cake | corn salsa
Reuben Egg Roll | french sauce
Crispy Artichoke Hearts | herb boursin | red pepper coulis
Pulled Pork & Cotija Quesadillas | pico | cilantro crema
Spicy Sausage Risotto Balls | maple blueberry sausage | arrabiata sauce
Spinach & Feta Spanikopita | cucumber sauce
Coconut Chicken Skewer | sweet thai chili
Stuffed New Potatoes | sharp cheddar | bacon | green onion
Smoked Brisket Taquito | guacamole taquero
Parmesan & Artichoke Stuffed Mushroom | parsley
Nola Hand Pie | crawfish | shrimp | pimiento | pepperoncini aioli
Bacon Wrapped Dates | pecan smoked bacon | gorgonzola
Crispy Korean Chicken Skewer | roasted red pepper | grilled pineapple
Pistachio Crusted Baby Lamb Chops | jalapeno mint chutney
Tempura Shrimp | ginger soy | spring onion
Beef Wellington | shiitake demi
Chicken Rumaki | bacon | water chestnut | jalapeno
Green Chili Chicken Empanadas | cilantro crema
Honey BBQ Meatball | tobacco onion
Tomato Basil Arancini | pomodoro
Coconut Crusted Shrimp | wasabi aioli | sweet thai chili | orange marmalade
House Cased Sausage | roasted poblano | dublin cheddar | honey garlic mustard
Guava Goat Cheese Empanada | blackberry balsamic
Chicken Enchilada Fritter | cilantro crema
Short Rib Empanada | valentina aioli

BOARDS

Cheese

manchego | brie | smoked cheddar | gouda | pecan crusted chevra |
alfonso olives | teardrop peppers | grapes | water crackers

Charcuterie

prosciutto | soppressata | cured chorizo | smoked gouda | dublin | brie |
jam | tomato confit | olives | honeycomb | teardrop peppers | roasted nuts |
garlic rustic baguettes | water crackers

Crudit 

baby carrots | asparagus | charred cauliflower | broccolini | jicama | watermelon radish |
hummus | red pepper confit | black bean pate | sriracha

Seafood

chilled shrimp | crab claws | salmon pastrami | herb kampachi |
smoked redfish mousse | kimchi | remoulade | cocktail sauce | tomato relish aioli |
rustic baguette | charred rye

“Bohemian” Grazing Table

meats | cheeses | crudit  | dips

Fruit & Berry

seasonal fruit & berries | dreamsicle romanoff

DIPS

Spinach + Artichoke | parmesan cheese | crema | hot sauce

Stacked Queso | chorizo | crema | guacamole | sriracha

Shrimp + Crawfish Fondue | spinach | cremini | monterey jack

Crab + Stout Cheddar | red peppers | shallot | baguette

Buffalo Chicken | pulled chicken | white cheddar | frank’s red sauce

Caramelized Red Onion | French-cut onions | house chips

Black Eyed Pea | jalapeno | green chili | cheddar

Bacon Jalapeno Popper | jalapeno | green chili | cheddar

White Bean Hummus | crudit  | pita

Charred Red Pepper Hummus | crudit  | pita

Sriracha Honey Carrot Hummus | crudit  | pita

Street Corn Elote | parmesan | crema | hot sauce

THEMES + DISPLAYS

BRUSCHETTA

Wild Mushroom | duxelle | bourbon | parmesan

Tomato Basil | balsamic | garlic

Prosciutto & Goat | white bean | red onion | parsley

NOLA

Shrimp Taco | jalapeno slaw | chipotle aioli

Nola Hand Pie | crawfish | shrimp | pimiento | pepperoncini aioli

Creole Deviled Eggs | pimiento | bacon

MACARONI + CHEESE

Poblano Mac | bacon | mamba hot sauce | chives | burnt ends brisket

Smoked Gouda Mac | bacon | mamba hot sauce | chives | burnt ends brisket

Dublin Mac | bacon | mamba hot sauce | chives | burnt ends brisket

FAR EAST

Spicy Tuna Taco | sriracha aioli | wakame salad | wasabi crema

Veggie Spring Roll | vermicelli | ginger soy

Pork Pot Stickers | ginger soy | spring onion

LATIN

Ranchero Beef Empanada | mozzarella | charred salsa

Green Chili Chicken Tostada | cheddar | cilantro lime crema

Pork Tamale | salsa verde

SLIDERS

Carolina Pulled Pork | apple slaw | carolina sauce

Lobster Roll | mayo | celery | sriracha

Ahi Tuna | sriracha aioli | wakame salad | wasabi crema

Brisket | oak smoked | bourbon bbq | tobacco onion | pickle

Ribeye Bánh Mì | pickled daikon | carrots

Adobo Chicken | cilantro slaw | pepperjack | garlic aioli

Short Rib | potato crisp | cheddar horseradish

Cuban | pulled pork | ham | mustard | swiss | pickle latin

SALAD

Grilled Romaine | roasted corn | pickled onion | cotija | cornbread crouton | caesar

Texas Bibb | avocado | tomato | heart of palm | bacon | feta | red wine vinaigrette

Strawberry Goat Cheese | mixed greens | toasted almonds | balsamic dijon vinaigrette

CHEF STATIONS

CARVING

Chef Stations add a casual, fun and interactive edge to a catered event. Staffed by friendly and experienced chefs, these Stations offer guests the opportunity to customize dishes based on their own unique preferences. Several Stations can be set up around a room to encourage people to move around and engage in conversation, adding new life to your event.

Beef Wellington

fingerling mashed potatoes | port wine demi

Cedar Plank Salmon

sambal maple glaze | lemon-dill aioli | spring vegetable cous cous

Oak Smoked Akaushi Brisket

dublin macaroni & cheese | bbq sauce | cornbread muffin

Roasted Beef Tenderloin

french onion mashers | horseradish cream | rolls

Roasted Turkey

cornbread dressing | pan gravy | orange cranberry chutney | rolls

Herb Crusted Pork Loin

chambord demi | bourbon creamed corn | parker house rolls

Colorado Rack of Lamb

brie & spinach polenta | mint demi | artisan rolls

Sesame Crusted Ahi Tuna

sticky rice | baby bok choy | ginger soy | wonton crisps

Prime Rib

potatoes dauphinoise | au jus | horseradish cream | yorkshire pudding

Smoked Ham

bourbon pineapple glaze | poblano mac-n-cheese | parker house rolls

Grilled Flank Steak

spanish orzo pasta | charred corn + tomato salsa | flour and corn tortillas

CHEF STATIONS • ATTENDED

TACO TRUCK (CHOOSE 2)

Carne Asada | cilantro | onion | cotija | corn tortilla | salsa rojo

Barbacoa | cilantro | red onion | poblano | corn tortilla | salsa verde

Green Chili Chicken | cilantro | cabbage | shredded carrot | flour tortilla | salsa verde

Pork Pastor | cilantro | pineapple | red onion | corn tortilla | salsa rojo

Korean Bulgogi | cilantro | napa slaw | flour tortilla | sriracha aioli

NOODLE HOUSE

ramen | pork broth | miso broth | bean sprouts | kimchi | green onion | soft egg | chili paste | mushroom | smoked korean beef rib | fried tofu | braised pork belly

SOUTHERN JUNCTION (CHOOSE 1)

Waffled Crusted Chicken

maple butter | candied bacon | smoked gouda grits | micro greens

Chicken Fried Chicken

garlic whipped mashed potatoes | pepper gravy | green onion

CHINESE TAKEOUT

fried rice | Mongolian beef | sesame chicken | sweet + sour and garlic sauce | hoison | fortune cookies

OCEANSIDE (CHOOSE 1)

Crab Cake | Pretzel Crusted Shrimp

bourbon creamed corn | mango brunoise

Tuna Tartare Shooter

avocado dill aioli | wonton strips | lime

PASTA BAR

penne | grilled chicken | ricotta stuffed meatballs | marinara | alfredo |

charred artichokes | roasted tomatoes | mushrooms | julienned vegetables |

bacon | fresh garlic | parmesan | crushed pepper

GREENS

Chopped Italian

romaine | artichoke | feta | black olive | cucumber | red onion | tomato | italian-herb vinaigrette

Strawberry Goat

spring mix | crumbled goat cheese | candied almonds | strawberry | dijon vinaigrette

Texas Bibb

cherry tomato | hearts of palm | avocado | feta | bacon | lemon vinaigrette

Grilled Romaine

roasted corn | pickled red onion | cotija | cornbread croutons | caesar dressing

Baby Spinach

egg | red onion | bacon | mushrooms | walnuts | red wine vinaigrette

Harvest

spring mix | gorgonzola | cranberry | toasted walnuts | apple | balsamic vinaigrette

Baby Wedge

Bacon | tomato | cheddar | egg | buttermilk ranch

Texas Caesar

Chopped romaine | corn | sun-dried tomato | black beans | avocado | tortilla strips | southwest ranch

Asian

mixed greens | edamame | julienne vegetables | mandarins | wontons | sesame ginger vinaigrette

Roasted Cauliflower

baby spinach | smoked bacon | pickled onions | poached egg crumbles | tomato | cornbread croutons | parmesan peppercorn

Parmesan Tuile

baby spinach | pea tendrils | heirloom tomato | charred artichoke | pesto vinaigrette

MAIN • CHICKEN

Herb Skillet Chicken | pesto vinaigrette | blistered grape tomatoes + artichokes

Chicken Piccata | capers | sherry wine butter sauce

Waffle Crusted Chicken | candied jalapeno bacon | honey butter drizzle

Cast Iron Chicken Breasts | basil cream sauce | grilled lemon | arugula

Parmesan Crusted Chicken | marinara | mozzarella

Lemon Thyme Chicken | roasted airline breast | lemon + garlic au jus

Farmstead Chicken | ranch crust | smoked gouda mornay | bacon

Crispy Buttermilk Chicken Breast | black peppercorn gravy

Boursin + Spinach Chicken | crispy pancetta | cremini beurre blanc

Chicken Cordon Bleu | ham | mozzarella | smoked gouda cream sauce

Chorizo-Manchego Stuffed Chicken | saffron veloute | peppers brunoise

Pecan Crusted Chicken | bourbon mustard sauce

Chicken Saltimbocca | fontina mushroom mornay

Chicken Cacciatore | mushroom ragout

Chili Rubbed Chicken | charred salsa | mozzarella | fried tortilla strips

Southern Crispy Chicken | corn flake crust | mornay sauce

Cajun Stuffed Chicken | andouille sausage | crawfish sauce

Chicken Scaloppini | pancetta + mushrooms | white wine sauce

Honey-Habanero Roasted Chicken | mango lime sauce

Walnut Crusted Chicken | pomegranate sauce

Blackened French Chicken | grape + fennel chutney

Chicken Marsala | cremini | marsala reduction

Artichoke Chicken | blistered barigoule | white wine reduction

Smokehouse Chicken | hickory bbq sauce | monterrey jack | micro pico

Mojito Lime Chicken | cilantro | mint | rum mojo sauce

French Onion Chicken | bordelaise onion | provolone |
creamy onion + garlic gravy

Bruschetta Chicken | tomato | basil | feta | chardonnay sauce

Mojito Lime Chicken | rum-soaked | cilantro | lime | mint | mojo sauce

MAIN • BEEF

Oak Smoked Akauishi Brisket | bourbon barbecue sauce
Dr Pepper Braised Short Rib | 10-2-4 cabernet reduction
8oz Filet | blue crab + asparagus oscar | bordelaise
Rosemary Roasted Sirloin Steak | wild mushroom fricassee
NY Strip Steak | béarnaise sauce
Smoked Rib Eye | shrimp de jonghe | au jus
Texas Chateau | mango tea leaves | grilled onions | lemon demi
Petite Filet Au Poivre | brandy reduction
Brown Sugar Short Rib | balsamic glaze
Roasted Prime Rib | horseradish cream | au jus
Filet Mignon | crispy shallots | peppercorn butter
Chili Rubbed Flank Steak | charred corn salsa
Herb Crusted Sirloin | jalapeno butter | hunter's sauce
Beef Tenderloin | herb crusted | cabernet demi
New Zealand Rack of Lamb | mint salsa
Bone-In Filet Mignon | truffle butter
Korean Braised Short Rib | wasabi mashers | stir fry vegetables | veggie egg roll | soy glaze

MAIN • PORK

Mustard Crusted Pork Loin | caramelized apple | madeira jus
Char Siu Roast Pork Tenderloin | stir fry vegetables | cashews
Grilled Boneless Pork Chop | balsamic brown sugar
Bandera County Stuffed Quail | boudin blanc | bourbon + cherry glaze
Peach Grilled Pork Chop | candied pecans | ricotta bechamel
Basil & Mozzarella Pork Roulade | cherry tomato | blackberry balsamic reduction
Heritage Farms Pork Loin Porchetta | grilled onions | pineapple tequila bbq sauce
Pork Loin Filets | lemon caper sauce
Grilled Pork Tenderloin | apricot glaze
Butter Roasted Pork Loin | portabella + caramelized red onion | cream sauce
Duroc Pork Chop | roasted peach mole
Grilled Pork Tenderloin | madeira demi

MAIN • FISH

Quinoa Crusted Seabass | sherry caper butter sauce
Pan Seared Gulf Red Fish | creole cream sauce
Lime Rubbed Sea Bass | saffron butter sauce
Blackened Red Snapper | crispy jalapenos | queso blanco
Pecan Crusted Salmon | cane brown sugar | maple pecans | lemon blanc
Wok Seared Salmon | orange ginger | soy glaze | baby bok choy | cilantro
Halibut | citrus butter sauce
Maple Rosemary Glazed Salmon | creamy mustard sauce
Honey + Soy Glazed Sea Bass | pineapple mint salsa
Red Snapper Fillet | papaya slaw | coconut curry sauce
Lemon + Thyme Rubbed Halibut | tomato + caper vinaigrette
Blackened Sea Bass | roasted corn relish | crawfish cream | micro cilantro

MAIN • VEGETARIAN (VEGAN^V)

Mushroom Agnolotti | spinach | cremini | tomato coulis | evoo
^VRoasted Eggplant Cannelloni | tomato fondue | pine nut gremolata
^VForbidden Rice | stir fried vegetables | edamame | soy
^VGarden Vegetables + Tofu | mango curry | basmati rice | pita
^VCharred Quinoa Tacos | roasted corn | black beans | red onion | cilantro | corn tortillas | salsa
^VVegetable Ratatouille | eggplant | peppers | zucchini | chickpea puree | marinara
Grilled Portobello Steak | sautéed spinach | goat cheese | red pepper coulis
^VGrilled Zucchini Bundles | vegetable cous cous | marinara | lemon oil
Texas Caviar Tacos | black bean | roasted corn | charred salsa rojo | queso fresco
^VChickpea + Quinoa Medley | carrot | peppers | squash | fresh herbs
Italian Vegetable Pasta | roasted tomato | artichoke | mushroom | parmesan

MAIN • DUOS

Hibiscus Chicken + Mojo Shrimp

cajun caper sauce | cipollini onion | roasted baby carrots | peas | mashed purple potatoes

Braised Short Ribs + Halibut (Seasonal)

cabernet pan jus | roasted squash | radish | brussels sprouts | braised fingerling potatoes

Beef Tenderloin Wellington + Jumbo Shrimp

port demi glace | potatoes dauphinoise | asparagus

Petite Beef Filet Oscar

truffle hollandaise | lump crab | tomato compote | shallot potatoes

Walnut Crusted Chicken + Honey Glazed Salmon

pomegranate sauce | cauliflower mash | fire grilled veggies

Smoked Prime Rib + Shrimp De Jonghe

au jus | horseradish cream | smoked gouda mashed potatoes | haricot vert

Herb Skillet Chicken + Parmesan Crusted Scallops

basil cream sauce | cauliflower mash

Rosemary Pork Loin + Pecan Crusted Salmon

kentucky mustard sauce | garlic mashed potatoes | honey glazed carrots

Southern Crispy Chicken + Texas Chateau Steak

mornay | lemon demi | red potato mash | country green beans

A LA CARTE SIDES • CLASSIC

Green Beans Almondine
Lemon-Parmesan Broccoli
Garlic Mashed Potatoes
Fire-Grilled Vegetables
Steamed Vegetable Medley
Fresh Corn
Southwest Corn
Sautéed Zucchini | sea salt
Green Beans | lemon | olive oil
Steamed Broccoli
Honey Roasted Carrots
Traditional Mashed Potatoes
Parmesan Mashed Potatoes

Three Cheese Macaroni
Cauliflower Mash
Forbidden Rice
Herb Roasted Potatoes
Angel Hair Pasta
Stir Fried Rice
Red Pepper Rice Pilaf
Rice Pilaf
Wild Rice
Basmati Rice
Spanish Orzo
Baked Beans
Charred Baby Carrots

A LA CARTE SIDES • SPECIALTY

Haricot Verte | candied pecan |
caramelized onion
County Style Green Beans
Baked Potato Casserole
Roasted Asparagus | lemon zest
Asparagus | dill | pine nuts
Parmesan Crusted Asparagus
Bacon-Brussel Sprouts
Cauliflower Rösti
Street Corn Elote
Bourbon Cream Corn
Tater Tot Casserole
Lemon-Spinach Orzo
Glazed Baby Carrots
Jalapeno Black Eyed Peas

Wild Rice & Mushroom Pilaf
Broccoli Rice Casserole
Smoked Gouda Mashers
Texas Ranch Potatoes
Roasted Fingerling Potatoes
Honey Roasted Sweet Potatoes
Field Pea Succotash
Poblano Mac + Cheese
Jalapeno + Cheddar Grits
Oven-Roasted Cauliflower
Tuscan Vegetable Couscous
Tri Color Glazed Baby Carrots
Mushroom Risoto | asparagus | parmesan

SWEETS

BITE SIZE

Caramel Apple Tart | apple pie filling | brown sugar crisp
Mini Peach Cobbler Cupcake | peach cupcake | cream | pie dough
Chocolate Raspberry Truffles | chocolate ganache
Red Velvet Whoopie Pies | red velvet cake | chantilly cream
Lil Bit Chocolate Chip Cookie | chilled milk shooter
Assorted French Pastries | chocolate éclair | amaretto cake | crème puff | fruit tart | pecan bite
Strawberry Cheesecake Wontons | vanilla | strawberry coulis

SHOOTERS

Bananas Foster | banana custard | caramelized bananas | wafers | whipped cream
Chocolate Bailey's Mousse | strawberry | micro mint
Pink Lemonade Cheesecake | raspberry lemon custard | graham crust
Tiramisu | sweet biscuits | coffee | mascarpone | chocolate sauce
New Orleans Bread Pudding | bourbon caramel
Blueberry Cheesecake | chambord | graham crust
Key Lime Pie | graham crust | whipped cream
Peaches & Cream | peach chutney | mascarpone | cookie crust

PLATED

Marble Brulee Cheese Cake | crème brulee | vanilla mascarpone | oreo crust
Tiramisu | vanilla cake | mascarpone | espresso | cocoa
Lemon Meringue Pie | lemon custard | graham crust | meringue
Death By S'mores Cake | white chocolate sauce | brulee marshmallow
Vanilla Crème Brulee | seasonal berries
Coconut Cream Pie | toasted coconut | whipped cream
Pecan Pie | brown sugar custard | texas pecans
Boston Cream Pie | yellow cake | bavarian crème | whipped cream | chocolate icing
Raspberry Trifle | sponge cake | raspberry jam | vanilla crème
Blueberry Maple Stack Cake | powdered sugar | blueberry compote
Killer Fudge Chocolate Cake | raspberry sauce

SWEETS • ATTENDED

BANANAS FOSTER STATION

banana custard | churro pancake | ice cream | dark rum caramel | wafers |
chantilly crème | walnuts

CAMP FIRE SMORE STATION

brownies | marshmallows | bananas | strawberries | peanut butter | graham cracker

CRÈME BRULEE STATION

vanilla custard | chocolate covered strawberries | lemon cake crumbs |
butterscotch pralines | mixed berries

CUPCAKE STATION (CHOOSE 2)

Raspberry Fudge | molten chocolate | chambord icing

Peach Cobbler | peach pie filling | cream cheese icing | sweet pie dough

Churro Cupcake | dulce de leche | cinnamon sugar icing

Key Lime Pie | citrus icing | cinnamon sugar | graham crackers

Philadelphia Red Velvet | cream cheese icing | oreo cookie

HAND PIE STATION

coconut cream | cherry | apple | lemon | pecan caramel

TART STATION

cream brulee | peach bourbon | fresh fruit | pecan | chocolate mousse

CHEF INSPIRED MENU #1

DISPLAY STATION

Heirloom Tomato Crostini
mozzarella | evoo | balsamic | pesto

Baked Brie Tartelette
blackberry balsamic

Chicken Rumaki
bacon | water chestnut | jalapeno

MAIN

Chopped Italian
romaine | artichoke | feta | black olive | cucumber | red onion |
tomato | italian-herb vinaigrette

Cast Iron Chicken
basil cream sauce | grilled lemon | arugula | lemon spinach orzo |
parmesan crusted asparagus

Tiramisu
vanilla cake | mascarpone | espresso | cocoa

CHEF INSPIRED MENU #2

PASSED APPETIZER

Chicken & Waffle Skewer
maple | candied jalapeno bacon

SET DISPLAY

Tuna & Black Radish Skewer
nori | ginger soy glaze

Hummus Shooter
micro crudité | roasted red pepper chutney

Smoked Salmon Crostini
herb boursin spread | dill

MAIN

Baby Wedge Salad
bacon | tomato | cheddar | egg | buttermilk ranch

Walnut Crusted Chicken
cauliflower gratin | haricot verte with pancetta & parmesan |
pomegranate sauce

Camp Fire S'more Station
brownies | marshmallows | banana | strawberry | peanut butter |
graham cracker

CHEF INSPIRED MENU #3

PASSED APPETIZER

Beef Tenderloin Carpaccio
arugula | cilantro jalapeno pesto | oaxaca

Goat Cheese Truffle
candied pecan | grape

ACTION STATION

Sesame Crusted Ahi Tuna
sticky rice | baby bok choy | ginger soy

MAIN

Asian Salad
mixed greens | edamame | julienne vegetables | mandarins | wontons |
sesame ginger vinaigrette

Korean Braised Short Rib
wasabi mashers | stir fry vegetables | veggie egg roll | soy glaze

Strawberry Cheesecake Wontons
vanilla | strawberry coulis

CHEF INSPIRED MENU #4

PASSED APPETIZER

Spicy Tuna Taco

siracha aioli | wakame salad | wasabi crema

Plantain Crisp

oak smoked pork | mango pico

Goat Cheese Crostini

roasted almond | pesto | balsamic

MAIN

Texas Bibb

green onion | avocado | cherry tomato | heart of palm | bacon |
feta | red wine vinaigrette

Blackened Seabass

crawfish crème | roasted corn relish | micro cilantro | jalapeno cheddar grits |
grilled asparagus | roll

Banana Cream Pie

banana custard | graham crust | caramel drizzle | whipped cream

CHEF INSPIRED MENU #5

DISPLAY STATION

Nola Hand Pie

crawfish | shrimp | pimiento | pepperoncini aioli

Prosciutto & Goat Cheese Bruschetta

white bean | red onion | parsley

Adobo Chicken Slider

cilantro slaw | pepper jack | garlic aioli

MAIN

Baby Spinach

egg | red onion | bacon | mushrooms | walnuts | red wine vinaigrette

Smoked Rib Eye

Au jus | garlic mashers | grilled asparagus | horseradish cream | roll

CUPCAKE STATION

Raspberry Fudge

molten chocolate | chambord icing

Churro Cupcake

dulce de leche | cinnamon sugar icing

BRUNCH MENU #1

Quiche

ham | asparagus | gruyere

Potato Galette

asiago | roasted garlic | rosemary

Harvest Salad

arcadia mixed | granny smith apple | cranberries | walnuts | gorgonzola | balsamic

New Orleans Coffee Cake

Fresh Fruit

Berry Yogurt Parfait

vanilla | granola

BRUNCH MENU #2

Southern Grits + Bacon Bake

egg | cheddar | smoked gouda

Honey Buttered Chicken Biscuit

jalapeno bacon | strawberry jam

Blueberry Sausage Kolache

maple dijon

Strawberry + Feta Salad

baby greens | mandarin | walnuts | feta | mimosa vinaigrette

Peach + Blueberry Crumble

CHEF INSPIRED MENU #6

PASSED APPETIZER

Smoked Brisket Taquito
guacamole taquero

Hummus Shooter
micro crudité | roasted red pepper chutney

ACTION STATION

Waffled Crusted Chicken + Grits
maple butter | candied bacon

MAIN

Strawberry Goat Salad
spring mix | crumbled goat cheese | candied almonds | strawberry | dijon vinaigrette

Peach Grilled Pork Chop
candied pecans | ricotta béchamel | french roasted potatoes |
lemon parmesan broccoli | bourbon peach glazed | rolls

Marble Brulee Cheesecake
crème brulee | vanilla mascarpone | oreo crust

BRUNCH MENU #3

Chorizo Empanadas
egg | queso | salsa fresco

Green Chili Chicken Tamale
salsa verde | cotija

Brunchiladas
scrambled eggs | pepper jack | corn tortillas | salsa verde | avocado | crema | fresno peppers

Street Corn Elote
parmesan | crema | hot sauce

Spinach + Bacon Salad
caramelized onions | tomato | tortilla strips | tomatillo jalapeno vinaigrette

Fresh Fruit Display
honey yogurt sauce

BRUNCH MENU #4

Chicken and Waffle Skewers
maple | candied jalapeno bacon

Veggie or Sausage Frittata
shredded potato | smoked gouda | egg | onion | bell pepper

Petite Blueberry Pancakes
syrup | butter

Mixed Green Salad
red wine shallot vinaigrette | cucumber | corn | green peas | carrots

Banana Nut Bread

Mini Chocolate Croissants

Strawberry Romanoff
sour cream | brandy | brown sugar

LATE NIGHT STATIONS

Street Tacos

smoked brisket or pulled chicken | onion | cilantro | corn tortilla

Breakfast Tacos

bacon or sausage | egg | cheese

Cheese Burger Sliders

pickle | onion | cheese

Honey Buttered Chicken Biscuits

jalapeno bacon | strawberry jam

Nathan's Mini Hot Dogs

mustard | relish | ketchup | onion

Blueberry Sausage Kalaches

maple dijon

Panaderia

mini churro bite | bailey's chocolate sauce

Fried PB + J

cornflake crust | chocolate drizzle

Mobile Coffee + Barista

expresso | american coffee | cappuccino | café latte | mochaccino | macchiato

BAR • BEER • WINE • COCKTAILS

Glassware, cocktail napkins and beverage equipment is included in selections below.

All bar stations require a bartender. Bar staff arrives 2 hours prior to bar event for setup, hosts the reception & assists with breakdown for 1 hour after.

One bartender per 75 guests recommended.

HOPS + VINE

Domestic & Imported Beers | House Red & White Wine

THE CLASSIC

Domestic & Imported Beers | House Red & White Wine

Tito's Vodka | Beefeater London Gin | Bacardi Rum

Jack Daniels Tennessee Whiskey or Jim Beam Bourbon

THE TOP SHELF

Domestic & Imported Beer | "Select" Red & White Wine

Ketel One Vodka | Barcelo Imperial Rum

Beefeater London Gin | Maker's Mark Bourbon

Dewar's White Label Scotch

SPECIALTY COCKTAILS

Classic Old Fashion | Smoked Bacon Old Fashion | Manhattan |

Classic Martini | Moscow Mule | Blackberry Mule | Jalapeno Margarita |

Rose Vodka Lemonade | Fresh Lime Margarita | Watermelon Mojito |

Lemon Drop | Red Wine Berry Sangria | French 75 |

Sparkling Raspberry Mojito | Cucumber Grimlet |

Whiskey Sour | Mimosas