

Beyond the Box weddings



Wedding Receptions ~ Engagement Parties ~ Bridal Showers ~ Rehearsal Dinners

Contact

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Cold Hors D'oeuvres

Pass/Display

All Hors D'oeuvres are Priced by the dozen

P/D	Curry Roulade <i>Curry Chicken / Walnuts / Mango / Red Grapes</i>	\$ 18.00
P/D	Chicken "Sex on the Beach" Roulade <i>Chicken / Dried Cranberries / Apricots</i>	\$ 18.00
P/D	BBQ Chicken Roulade <i>BBQ Chicken / Roasted Corn / Black Beans / Cilantro</i>	\$ 18.00
	Fresh Fruit "Kabobs" <i>Honey-Lime Yogurt Sauce</i>	\$ 18.00
P/D	Marinated Portobello Mushroom Brochettes <i>Basil / Tomatoes / Balsamic Dressing</i>	\$ 18.00
P/D	Sweet Tomato, Mozzarella & Red Onion Brochettes <i>White Balsamic Drizzle</i>	\$ 18.00
P/D	California Rolls <i>Wasabi Cream / Pickled Ginger / Ponzu Sauce</i>	\$ 18.00
P/D	Spicy Crab Sushi Rolls <i>Mango / Sambal / Ponzu Sauce</i>	\$ 18.00
P/D	Vegetable Spring Rolls <i>Rice Noodles / Mint / Basil / Spicy Peanut Dressing</i>	\$ 18.00
P/D	Bleu Cheese Mousse in Endive <i>Candied Walnuts</i>	\$ 18.00
P/D	Balsamic Marinated Grilled Vegetable Tart <i>Kalamata Olive, Tomato Jam & Feta</i>	\$ 18.00
P/D	Watermelon Cubes <i>Crumbled Feta / Basil / Aged Balsamic</i>	\$ 18.00
P/D	Eggplant Crostini <i>Tomatoes / Capers / Basil / Parmesan</i>	\$ 24.00
P/D	Barbecue Beef Brisket in Filo Cups <i>Black Beans / Roasted Corn / Cilantro</i>	\$ 24.00
P/D	Dried Black Mission Figs <i>Blue Cheese Mousse / Apple Smoked Bacon</i>	\$ 24.00
P/D	Pistachio and Goat Cheese Crusted Red Grape Lollipop <i>Sweet Tomato Confit</i>	\$ 24.00
P/D	Chicken Spring Rolls <i>Rice Noodles / Mint / Basil / Spicy Peanut Dressing</i>	\$ 24.00
P/D	Tomato & Mozzarella Tart <i>Fresh Basil / Balsamic "Caviar"</i>	\$ 24.00
P/D	Goat Cheese & Roasted Bell Pepper Tartlettes <i>Chive / Crispy Filo Cup</i>	\$ 24.00
P/D	Fajita Marinated Beef & Pepper Jack Cheese Roulade <i>Caramelized Onion & Bell Pepper</i>	\$ 24.00

Cold Hors D'oeuvres

P/D	Bruschetta <i>Roasted Eggplant / Cured Tomatoes / Basil / Capers / Bell Peppers</i>	\$ 24.00
P/D	Tomato-Pesto Tart <i>Parmesan / Basil / Pine Nuts</i>	\$ 24.00
P	Pulled Pork Baskets <i>Garlic Tortilla Cup / Chipotle Remoulade</i>	\$ 24.00
P	Goat Cheese & Roasted Bell Pepper Tartlettes	\$ 24.00
P	Thinly Sliced Parma Ham Roulade <i>Sweet Melon & Texas Goat Cheese</i>	\$ 24.00
P	Smoked Salmon & Cream Cheese Pinwheels <i>Chive, Red Onion & Capers on Wheat Crouton</i>	\$ 24.00
P/D	Sweet Crab & Mango on Crisp Cucumber	\$ 24.00
P/D	Parma Ham Wrapped Asparagus Tops <i>Creamy Orange Dipping Sauce</i>	\$ 24.00
P	"Tray Smoked" Caprese Brochettes <i>Fresh Mozzarella Pearls / Basil Leaves / Cured Tomato / White Balsamic Smoked on the Passing Tray with Hickory Wood</i>	\$ 24.00
P/D	Shrimp Ceviche <i>Cilantro / Lime Juice / Jalapeno / Chipotle Tortilla Cups</i>	\$ 30.00
P/D	Chilled Shrimp Cocktail <i>Classic Cocktail Sauce / Horseradish Mousse</i>	\$ 30.00
P/D	Basil Marinated Shrimp with Tomato-Garlic Confit	\$ 30.00
P	Salmon Cones <i>Smoked Salmon & Cream Cheese Mousse Stuffed Chive Cones</i>	\$ 30.00
P/D	Thinly Sliced Smoked Duck Breast on Corn Cakes <i>Honey Mustard-Cranberry Chutney</i>	\$ 30.00
P	Chicken Caesar & Parmesan "Taco" with Tomato Confit	\$ 30.00
P	Honey Marinated Beef <i>Crispy Wonton / Ginger / Wasabi Pop Rocks</i>	\$ 30.00
P	Oyster Spoons <i>Fresh Blue Point Oysters / Soy-Lemongrass Drizzle / Passion Fruit "Caviar"</i>	\$ 30.00
P	Dried Black Mission Fig <i>Feta Cheese Foam / Green Apple Dust / Chive / Crostini</i>	\$ 30.00
P	Black Pepper Crusted Bacon "Chips" <i>Maple Glaze / Beet Dust / Aioli</i>	\$ 30.00
P	Shrimp Spoons <i>Grilled Gulf Shrimp / Soy-Lemongrass Drizzle / Passion Fruit "Caviar"</i>	\$ 30.00
P/D	Serrano Ham Crostini <i>Basil Sprouts / Radish / Pickled Onion / Buttermilk Blue Drizzle / Orange</i>	\$ 30.00

Cold Hors D'oeuvres

P	Ahi Tuna Spoons <i>Soy-Lemongrass Drizzle / Passion Fruit "Caviar"</i>	\$ 30.00
P	Foie Gras Torchon on Brioche Toast <i>Sweet Cinnamon Poached Pear</i>	\$ 36.00
P	Deviled Quail Eggs <i>Pecan Smoked Bacon / Pain au Lait</i>	\$ 36.00
P	Lobster Salad <i>Curry Tuile / Vanilla Bean Oil / Passion Fruit</i>	\$ 36.00
P/D	Shaved Beef Tenderloin Mini Sliders <i>Horseradish Cream / Pickles/ Tomato Confit</i>	\$ 36.00
P	Caviar Cones <i>Chive Cones filled with Sturgeon Caviar & Sour Cream</i>	\$ 36.00
P/D	Thai Marinated Shrimp Brochette <i>Ginger / Sesame / Lemongrass</i>	\$ 36.00

Hot Hors D'oeuvres

Pass/Display

All Hors D'oeuvres are Priced by the dozen

D	Smoked Chicken Quesadilla <i>Charred Tomato Salsa / Sour Cream</i>	\$ 18.00
P	Warm Bleu Cheese & Sweet Tomato Confit Tartlettes	\$ 18.00
P/D	Fresh Baked Focaccia <i>Roasted Tomatoes / Olives / Basil</i>	\$ 18.00
P/D	Lemongrass Chicken Satay <i>Banana Curry / Green Apples / Raisins</i>	\$ 18.00
P/D	Apple Smoked Bacon, Onion & Cheddar Cheese Quiche	\$ 18.00
P/D	Ginger Marinated Chicken Satay with Peanut Sauce	\$ 18.00
P/D	Spinach & Feta Cheese Quiche	\$ 18.00
P/D	Wild Mushroom & Bleu Cheese Risotto Cakes <i>Thyme Cream</i>	\$ 18.00
P/D	Chicken & Lemongrass Dumplings <i>Orange-Soy Dipping Sauce</i>	\$ 18.00
D	Crispy Beef Taquitos <i>Ranchero / Sour Cream / Cilantro</i>	\$ 18.00
D	Buttermilk Fried Chicken Strips <i>Chipotle-Ranch Dipping Sauce</i>	\$ 18.00
P/D	Sweet Chili Glazed Mini Beef Meatballs	\$ 18.00
P/D	Crispy Mini Jambalaya Cakes <i>Chipotle-Ranch Dipping Sauce</i>	\$ 18.00
P/D	Italian Mini Meatballs <i>Homemade Marinara / Crusty Baguette</i>	\$ 18.00
P/D	Bacon & Bleu Cheese Risotto Cakes with Thyme Aioli	\$ 24.00
P/D	Italian Sausage & Mozzarella in Puff Pastry <i>Sweet Tomato-Garlic Sauce</i>	\$ 24.00
D	Baked 5 Cheese Mac and Cheese Cakes	\$ 24.00
D	Honey Soy Marinated Beef Satay <i>Green Onions / Sesame Seeds</i>	\$ 24.00
D	Pecan Crusted Chicken Strips <i>Whole Grain Mustard Dipping Sauce</i>	\$ 24.00
P/D	Crispy Pork Dumplings with Tamarind Dipping Sauce	\$ 24.00
D	Chicken & Mushroom Brochettes <i>Bell Peppers / Mushroom / Honey-Thyme Jus</i>	\$ 24.00
D	Parmesan Chicken Strips with Tomato Basil Sauce	\$ 24.00
P/D	Panini Bites <i>Manchego Cheese / Prosciutto / Tomato Confit / Basil</i>	\$ 24.00

Hot Hors D'oeuvres

P/D	Tagine Spiced Lamb Meatball Lollipops <i>Creamy Hummus / Toasted Almonds</i>	\$ 24.00
P/D	Lemon Zest Crab Cakes <i>Spicy Red Pepper Rouille</i>	\$ 30.00
P/D	Shrimp & Leeks baked in Puff Pastry <i>Tarragon Cream</i>	\$ 30.00
P/D	Crispy Fried Salmon Croquettes <i>Salmon-Dill Remoulade</i>	\$ 30.00
P/D	Beef & Bleu Cheese En Croute	\$ 30.00
P/D	Cajun Spiced Crawfish Cakes with Spicy Rouille	\$ 30.00
P/D	Coconut Crusted Fried Shrimp <i>Sweet Orange Dipping Sauce</i>	\$ 30.00
P/D	Roasted Basil Marinated Shrimp with Tomato-Olive Chutney	\$ 30.00
P/D	Beef Sirloin Sliders <i>Horseradish Pickles / Sharp Cheddar</i>	\$ 30.00
D	Individual Lobster Mac & Cheese Cakes	\$ 36.00
P/D	Crispy Wonton Wrapped Shrimp <i>Orange Soy Glaze / Sesame Seeds</i>	\$ 36.00
D	Individual Lamb Chops <i>Rosemary / Dijon Mustard Jus</i>	\$ 48.00

Grazing Stations

Grand Salumi and Fromage Grazing Display \$ 15.00

Meats and Sausages

Coppa / Bresaola / Capicola / Mortadella / Salami / Sausage

Cheeses

Danish Bleu / Reblochon / Pont L'Veque

Texas Chevre / Saint Andre / Aged Cheddar

Bites

Olives / Roasted Peppers / Marinated Artichokes / Hearts of Palm

Creamy Hummus / Feta-Artichoke Dip

Grilled and Baby Vegetable Display

Squash / Carrots / Asparagus / Eggplant / Sweet Potato / Mushrooms / Peppers

Dried Fruits / Nuts / Grapes / Berries

Rustic Breads / Crackers / Lavosh

Antipasto Display \$ 8.00

A Display of Italian Meats & Cheeses to include:

Mortadella / Prosciutto / Salami / Calabrese / Capicola

Mozzarella / Parmesan / Provolone / Asiago

Red Grapes / Sweet Melon / Black Olives / Roasted Peppers

Herb Focaccia / Parmesan Crostini

Popcorn Bar \$ 6.00

A grand display of 8 different flavors of popcorn

Kettle Corn / Cheddar Cheese

Caramel- Pecan / Salted Caramel

Chocolate-Peanut Butter / White Chocolate

Blueberry / Red Hot Cinnamon

Mediterranean Display \$ 8.00

Grape Leaves / Assorted Olives / Creamy Hummus

Roasted Eggplant / Crispy Herb Pita Chips

Grilled Seasonal Vegetables / Rustic Breads

Candy Bar \$ 7.00

A Sweet Display of Assorted Loose and Wrapped Candies

Taffy / M&M's / Jelly Beans / Lollipops

Gummies / Caramels / Fruit Rings

Hot Tamales / Licorice / Kisses / Gumballs

Spicy Salty Sweet Snack Station \$ 8.00

A Display of Fun and Interesting Snacks

Assorted Pretzels / Chips / Candied and Spicy Nuts

Homemade Granola / Wasabi Peas

Carving Stations

Slow Roasted Inside Round of Beef	\$ 250.00
Horseradish Cream / Roasted Mushroom Mayonnaise	50 ppl
Whole Grain Mustard / Fresh Baked Rolls	\$5 pp
Mango & Mustard Glazed Pork Loin	\$ 125.00
Black Pepper-Cranberry Chutney	25 ppl
Fresh Baked Herb Rolls	\$5 pp
Churrasco Station	\$ 18.00
Our Churrasco Station features a Selection of Carved Meats	per person
FRANGO-Apple Smoked Bacon Wrapped Chicken Breast	
LOMBO-Parmesan Crusted Pork Loin	
PICANHA-Top Sirloin Crusted in Garlic & Roasted	
Slow Roasted Steamship of Beef	\$ 475.00
Roasted Garlic Sauce / Horseradish Cream	100 ppl
Fresh Baked Herb Rolls	\$4.75 pp
Honey Glazed Ham	\$ 200.00
Pineapple Chutney / Honey Mustard	50 ppl
Fresh Baked Herb Rolls	\$4 pp
Oven Roasted Maple Turkey Breast	\$ 125.00
Black Pepper Mayonnaise / Whole Grain Mustard Sauce	25 ppl
Fresh Baked Herb Rolls	\$5 pp
Braised Leg of Lamb	\$ 175.00
Cucumber-Mint Sauce & Assorted Mustards	25 ppl
Fresh Baked Herb Rolls	\$7 pp
Slow Roasted Beef Tenderloin	\$ 225.00
Black Pepper Mayonnaise/ Whole Grain Mustard	15 ppl
Horseradish Cream / Sweet Onions Confit	\$15 pp
Fresh Baked Herb Rolls	
Whole Roasted Salmon	\$ 200.00
Cucumber-Dill Dipping Sauce	20 ppl
Capers / Red Onion & Chives	\$10 pp
Crispy Whole Fried Snapper (when available)	\$ 250.00
Mango Slaw & Citrus Ponzu	
Rosemary Roasted Sirloin of Beef	\$240
Horseradish Cream / Dijon Mustard / Honey Mustard	40ppl
Fresh Baked Herb Rolls	\$6 pp
Australian Rack of Lamb	42 per rack
Whole Grain Mustard Sauce / Fresh Baked Rolls	2ppl to 4ppl

Action Stations

Pasta Station (Choice of 2)

\$ 7.00

Penne Pasta

Marinara / Sliced Olives

Fresh Picked Basil / Grated Parmesan / Italian Sausage

Cheese Tortellini

Parmesan Cream Sauce Chopped

Rosemary / Roasted Mushrooms

Farfalle Pasta

Grilled Chicken / Fresh Spinach

Goat Cheese / Roasted Tomatoes / Herb Chicken Broth

Radiatorre Pasta

Rock Shrimp / Garden Vegetables

Roasted Tomato-Thyme Cream Sauce

Gemelli Pasta Bolognese

Herb de Provence / Parmesan Cheese

Potato Martini Station

\$ 7.00

Brown Sugar Sweet Potatoes

Roasted Garlic Red / Mashed Purple Potatoes

Apple Smoked Bacon / Chives / Parmesan Cheese

Button Mushrooms / Roasted Red Onions / Scallions

Whipped Butter / Sour Cream

Stir Fry Station

\$ 8.00

Marinated Chicken & Beef Strips

Bell Peppers / Carrots / Red Onions

Bean Sprouts / Snow Peas / Bok Choy / Baby Corn

Spicy Orange Sauce / Honey Soy Sauce

Asian Wok Station

\$ 8.00

Honey-Soy Marinated Chicken over Sticky Rice

Thai Vegetable Salad / Sesame Seeds

Served in a White Container with Chopsticks

Omelet Station

\$ 9.00

Farm Fresh Eggs & Fluffy Egg Whites

Toppings include

Red Onions / Bell Peppers / Sliced Mushrooms

Ham / Cheddar Cheese / Swiss Cheese

Apple Smoked Bacon / Chicken & Apple Sausage

\$ 2.25

Avocado Martini Station

\$ 8.00

Fresh Ripe Avocado served in a Martini Glass

Shrimp Ceviche / Black Bean-Corn Salad / Tortilla Strips

Charred Tomato Salsa / Toasted Pumpkin Seeds

Action Stations

Salad Station

\$ 7.00

Mixed Baby Greens / Chopped Romaine Hearts
Tossed to Order
Creamy Caesar Dressing / Herb Balsamic Vinaigrette
Red Grape Tomatoes / Apple Smoked Bacon / Cucumbers
Shredded Carrots / Chick Peas / Parmesan Croutons
Parmesan Cheese / Crumbled Blue Cheese

Chicken & Waffle Station

\$ 8.00

Mini Herb Waffles Topped with Buttermilk Fried Chicken
Almond Butter & Maple Syrup

Brisket & Chips Station

\$ 9.00

BBQ Beef Brisket Sliders
Horseradish Pickles / Shaved Red Onions / Creamy Cole Slaw
Homemade Potato Chips
Blue Cheese / Apple Smoked Bacon / Green Onion

Hot Slider Station

\$ 8.00

Mini Beef Sirloin Sliders / Chicken Breast Sliders
Fresh Baked Sesame Seed Buns
Honey Mustard / Horseradish Cream
Lettuce / Sliced Tomatoes / Roasted Onions / Dill Pickles

Mac Bar

\$ 7.00

White Cheddar Macaroni & Cheese
Roasted Onions / Apple Smoked Bacon / Tomatoes
French Beans / Mushrooms / Roasted Bell Peppers
Parmesan Cheese

Taco Bar

\$ 8.00

Cilantro & Lime Pulled Pork / Chicken Ranchero Tacos
Warm Local Corn Tortillas
Guacamole / Pico de Gallo / Cheddar Cheese
Charred Tomato Salsa / Sour Cream
Selection of Hot Sauces

Panini Station

\$ 8.00

Made to Order & Cut in mini Bite Size Pieces
Prosciutto / Manchego / Basil / Tomato Confit
Mortadella / Mozzarella / Bell Peppers / Pesto
Pepperoni / Parmesan / Mushrooms / Thyme

Quesadilla Station

\$ 7.00

Marinated Chicken & Beef Quesadillas
Sour Cream / Charred Tomato Salsa / Cheddar Cheese
Guacamole / Pico de Gallo

Action Stations

Southwest Caesar Salad Station \$ 7.00
Crisp Romaine Hearts tossed to order
Served in Crispy Chipotle Tortilla Baskets
Pico de Gallo / Shredded Parmesan / Jack Cheese
Tortilla Strips / Black Bean-Corn Salad / Grilled Chicken
Creamy Caesar Dressing

Salmon Station \$ 12.00
Apricot Glazed Salmon
Vanilla Bean Sweet Potato Puree / Eggplant Ragout
Saffron Basil Sauce

Slow Braised Beef Short Rib \$ 12.00
Vanilla Bean Sweet Potato Puree/ Rosemary-Tomato Confit
Citrus Grilled Asparagus

Holiday Turkey Martini Station \$ 9.00
Sliced Turkey Breast
Andouille Cornbread Stuffing
Homemade Cranberry Sauce / Turkey Gravy

Risotto Action Station \$ 8.00
Homemade Risotto with Toppings mixed To Order
Parmesan Cheese / Blue Cheese / Balsamic Roasted Mushroom
Sun-dried Tomatoes / Apple Smoked Bacon / Roasted Onions
Walnuts / Fresh Herbs

"Jambalaya" Risotto Action Station \$ 9.00
Homemade Risotto
Andouille Sausage / Chicken / Shrimp
Bell Peppers / Celery / Onions / Cajun Spices
Crumbled Cornbread & Mini Buttermilk Biscuits

Surf & Turf Station \$ 19.00
Sliced Roasted Beef Tenderloin
Sautéed Gulf Shrimp with Lemon & Butter
Fresh Baked Rolls

Fajita Station \$ 9.00
Fajita Marinated Chicken & Beef
Sautéed Bell Peppers / Caramelized Onions
Warm Flour / Local Corn Tortillas
Sour Cream / Charred Tomato Salsa / Cheddar Cheese
Guacamole / Pico de Gallo

Paella Station \$ 9.00
Chorizo Sausage / Chicken / Gulf Shrimp
Sweet Corn / Peas / Tomatoes / Fresh Thyme
Saffron Rice

Action Stations

Bratwurst Sliders

\$ 9.00

Deep Ellum IPA Braised Bratwurst
Mini Fennel Seed Rolls
Braised Cabbage / Sweet Mustard

Salad Display

\$ 7.00

Classic Caesar

Romaine Hearts / Parmesan Cheese / Focaccia Croutons
Homemade Caesar Dressing

Arugula Salad

Roasted Peppers / Pine Nuts / Sweet Corn
Red Onion / Aged Sherry Vinaigrette / Feta Cheese

Lo Mein Station

\$ 8.00

Marinated Tofu / Wild Mushrooms / Green Onions / Ginger Soy Broth
Bok Choy / Carrots / Broccoli / Bean Sprouts / Sesame Seeds
Served in a mini Chinese Takeout box with Chopsticks

Texas BBQ Station

\$ 10.00

Sliced Smoked Beef Brisket
Homemade Smoky BBQ Sauce
Ranch Slaw / Homemade Baked Beans
Jalapeno Cornbread Muffins

Vegetable Station

\$ 8.00

Roasted Brussels Sprouts

Apple Smoked Bacon / Sweet Onions

Tagine Spiced Cauliflower

Black Currants / Shredded Carrots

Grilled Asparagus

Roasted Onions / Mandarin Oranges / Citrus Vinaigrette

Thyme Marinated Grilled Seasonal Vegetables

Crumbled Feta Cheese / Balsamic

Roasted Baby Button Mushrooms

Fresh Herbs / Balsamic Vinaigrette

Whole Roasted Salmon Sides

\$ 9.00

Red Onion / Blood Orange / Lemon / Chive
Saffron Rice Cakes / Dill Cream
Chilled French Beans / Fennel / Citrus Vinaigrette

Action Stations

Fall Risotto Station

\$ 8.00

Creamy Risotto made on Site
Roasted Butternut Squash / Fresh Sage
Pulled Chicken / Toasted Walnuts / Fresh Pear

Holiday Salad Station

\$ 6.00

Mixed Baby Greens and Endive
Dried Cranberries / Granny Smith Apples
Candied Pecans / Toasted Pumpkin Seeds

Smothered Mac and Cheese Cakes

\$ 7.00

Individual Baked 3 Cheese Mac and Cheese Cakes
Fire Roasted Tomato Coulis
Arugula and Shaved Red Onions with Orange Vinaigrette and Parmesan
Apple Smoked Bacon Bits

Fresh Salmon Risotto Station

\$ 9.00

Creamy Risotto
Roasted Salmon / Fresh Dill / Lemon Zest / Red Onion / Feta Cheese

Toast Station

\$ 9.00

Wheatberry Toast / Fresh Avocado / Sea Salt / Tomato
Sourdough Toast / Pulled Pork / Charred Salsa / Pickled Onion
Marble Rye Toast / Whipped Cream Cheese / Smoked Salmon / Chives

Display Stations

Tropical Brie Creamy Brie / Raspberry Glaze / Mango / Strawberry / Kiwi Crackers / Lavosh	\$ 3.00
Apple & Walnut Brie Brie Cheese Smothered in Roasted Apples Toasted Walnuts / Cinnamon / Clove / Nutmeg Crackers / Lavosh	\$ 3.00
Fruit & Cheese Display A Display of Imported & Domestic Cheeses Danish Blue / Sharp Cheddar / Pepper Jack / Sage Derby Manchego / Red Windsor / Brie Sweet Grapes / Berries / Dried Fruits / Nuts Crackers / Lavosh	\$ 5.00
Antipasto Display A Display of Italian Meats & Cheeses to include: Mortadella / Prosciutto / Salami / Calabrese / Capicola Mozzarella / Parmesan / Provolone / Asiago Red Grapes / Sweet Melon / Black Olives / Roasted Peppers Herb Focaccia / Parmesan Crostini	\$ 8.00
Feta & Artichoke Dip A Creamy Blend of Feta Cheese / Artichokes & Spinach Fresh Vegetables / Herb Pita Chips	\$ 3.00
Whole Poached Salmon Platter A whole Poached Atlantic Salmon with Whipped Cream Cheese Capers / Onions / Chives / Chopped Egg & Brioche Croutons	\$ 225.00 1 Salmon
Seasonal Fruit Display Fresh Sliced Honeydew / Cantaloupe Golden Pineapple / Strawberries / Kiwi / Mango & Red Grapes	\$ 4.00
Hummus Creamy Hummus with Lemon & Olive Oil Grilled Vegetables / Crispy Pita Chips	\$ 3.00
Smoked Salmon Display Smoked Atlantic Salmon sliced thinly & served with Chives / Capers / Red Onions / Chopped Egg Brioche Croutons	\$ 9.00

Display Stations

Asian Display	\$ 9.00
A Display of Asian Delicacies to include: Avocado / Tuna / Smoked Salmon / Spicy Crab Sushi Rolls Chicken & Shrimp Spring Rolls Chilled Chicken & Beef Brochettes Creamy Peanut & Honey Soy Dipping Sauce	
Classic Vegetable Crudités	\$ 4.00
Fresh Broccoli / Carrots / Celery Cucumber / Cherry Tomato / Radish Pesto Spread / Roasted Garlic Dip	
Grilled Seasonal Vegetable Crudités	\$ 5.00
A Display of Grilled Seasonal Vegetables Zucchini / Yellow Squash / Bell Peppers Carrots / Asparagus / Jicama / Sweet Potatoes Broccoli / Cauliflower / Basil Pesto Dip	
Baby Vegetable Crudités	\$ 6.00
Baby Zucchini / Sunburst Squash / Carrots / Grape Tomatoes Asparagus / Broccolini / Baby Bell Peppers Creamy Hummus / Roasted Garlic Dip	
Mediterranean Display	\$ 8.00
Grape Leaves / Assorted Olives / Creamy Hummus Roasted Eggplant / Crispy Herb Pita Chips Grilled Seasonal Vegetables / Rustic Breads	
Chilled Slider Bar	\$ 8.00
Shaved Beef / Horseradish Cream / Tomato Confit Pesto Chicken / Parmesan / Arugula / Cured Tomato BBQ Pulled Pork / Pickles / Sweet Red Onions Marinated Portobello / Tomato / Roasted Pepper / Aioli (V) <i>Sauces include:</i> Honey-Mustard / Horseradish Cream / BBQ / Dijon / Ranch	
Tex Mex Nacho Bar	\$ 6.00
Crispy Tortilla Chips Charred Tomato Salsa / Pico de Gallo / Sour Cream Warm Queso / Spicy Beef Chili	
Salumi Display	\$ 10.00
A Display of Gourmet Italian Meats / Pates / Sausages Olives / Nuts / Pickled Onions / Mustards Fresh Fruits Crackers / Lavosh	

Display Stations

Beef Tenderloin Display

\$ 18.00

Garlic and Herb Roasted Beef Tenderloin
Chilled and Sliced Thinly with Roasted Sweet Onions
Horseradish Cream / Black Pepper Mayonnaise

Gourmet Petite Slider Display

\$ 10.00

Pepper and Rosemary Beef Tenderloin / Horseradish Cream / Roasted Onion
Shaved Prosciutto / Manchego / Pesto / Roasted Peppers
Capicola and Mortadella / Olives / Fresh Mozzarella / Cured Tomato

Grand Salumi and Fromage Grazing Display

\$ 12.00

Meats and Sausages

Coppa / Bresaola / Capicola / Mortadella / Salami / Sausage

Cheeses

Danish Bleu / Reblochon / Pont L'Veque / Croitтин
Texas Chevre / Saint Andre / Aged Cheddar

Bites

Olives / Roasted Peppers / Marinated Artichokes / Hearts of Palm
Creamy Hummus / Feta-Artichoke Dip
Grilled and Baby Vegetable Display
Squash / Carrots / Asparagus / Eggplant / Sweet Potato / Mushrooms / Peppers
Dried Fruits / Nuts / Grapes / Berries
Rustic Breads / Crackers / Lavosh

Gourmet Cheese Display

\$ 9.00

Danish Bleu / Reblochon / Pont L'Veque
Croitтин / Texas Chevre / Saint Andre / Aged Cheddar
Dried Fruits / Nuts / Grapes / Berries
Rustic Breads / Crackers / Lavosh

Thyme Roasted Baby Vegetable Display

\$ 6.00

Baby Carrots / Zucchini / Squash / Beets
Asparagus / Haricot Vert / Broccolini / Red Grape Tomatoes
Mini Bell Peppers
Pesto Dip and Chipotle Ranch

Plated Dinners

STARTERS

Foie Gras Torchon Brioche / Poached Pear / Balsamic Pearls	\$ 16.00
Butter Poached Lobster Tail Basil / Tomatoes / Lemon / Garlic	\$ 18.00
Wild Mushroom & Blue Cheese Risotto Cakes Arugula Sprouts / Orange Vinaigrette	\$ 12.00
Jumbo Shrimp Cocktail Horseradish Cream / Classic Cocktail Sauce / Lemon Zest	\$ 14.00
Ahi Tuna Tartar Sambal / Wasabi / Ginger / Crispy Wontons / Frisee	\$ 14.00
Apple Smoked Bacon Wrapped Sea Scallop Buttered Rice / Fresh Thyme	\$ 14.00
Lemon Zest Lump Crab Cake Rouille / Cajun Slaw / Baby Spinach	\$ 16.00
Wild Mushroom Risotto Fresh Tomato / Asparagus / Parmesan / Pearl Onions	
Pan Seared Sea Scallops Roasted Corn / Apple Smoked Bacon / Foie Gras Butter	\$ 18.00

Plated Dinners

SOUPS

Sweet Corn Chowder Roasted Red Peppers / Green Onions / Apple Smoked Bacon	\$ 7.00
Spicy Tomato Bisque Basil / Herb Croutons / Parmesan	\$ 6.00
Roasted Butternut Squash Soup Fennel / Green Apples / Toasted Walnuts	\$ 6.00
Lobster Bisque Fresh Tarragon / Sherry	\$ 6.00
Spicy Black Bean Soup Roasted Corn / Cilantro Cream	\$ 6.00
Chicken Tortilla Soup Cilantro / Tortilla Strips / Black Beans / Roasted Corn	\$ 7.00
Leek Chowder Potatoes / Apple Smoked Bacon	\$ 7.00

SALADS

Baby Greens Mixed Baby Lettuces / Toasted Walnuts / Sweet Tomatoes Herb Balsamic Vinaigrette	\$ 7.00
Romaine Hearts Crisp Romaine Lettuce / Focaccia Croutons Shaved Parmesan Cheese / Caesar Dressing	\$ 8.00
Bibb Salad Bibb Lettuce / Poached Pear / Candied Pecans Sweet Tomatoes / Bleu Cheese-Balsamic Dressing	\$ 9.00
Endive Salad Endive / Watercress / Baby Greens Danish Bleu Cheese / Brown Sugar Coated Pumpkin Seeds White Balsamic Vinaigrette	\$ 9.00
Tomato Mozzarella Salad Sliced Tomato / Fresh Mozzarella / Basil Roasted Peppers / White Balsamic Drizzle	\$ 10.00

Plated Dinners

SALADS

Spinach Salad Baby Organic Spinach / Red Onions / Tomatoes / Carrots Feta Cheese / Cucumbers / Balsamic Vinaigrette	\$ 9.00
Chopped Wedge Iceberg Lettuce / Tomatoes / Red Onions Parsley / Blue Cheese / Cucumbers / Balsamic Vinaigrette	\$ 9.00
Chopped Italian Romaine Hearts / Parmesan Cheese / Black Olives Tomatoes / Garlic Croutons / Red Onions Creamy Italian Dressing	\$ 10.00
Stuffed Mozzarella House Pulled and Stuffed Mozzarella Stuffed with Sun-Dried Tomatoes / Prosciutto Basil / Spinach	\$ 16.00
Ahi Tuna and Lobster Salad Vanilla Oil / Passion Fruit Vinaigrette	\$ 18.00

ENTREES

Pan Seared Tilapia Lemon-Caper Butter Sauce / Asparagus / Saffron Rice	\$ 22.00
Apricot Glazed Salmon Saffron-Shrimp Cream Sauce Fresh Asparagus / Creamy Basil Polenta	\$ 24.00
Stuffed Rainbow Trout Shrimp / Crab / French Beans / Rice Pilaf / Shrimp Sauce	\$ 22.00
Lump Crab Cakes Corn & Apple Smoked Bacon Rice / Asparagus / Cajun Slaw	\$ 28.00
Butter Roasted Jumbo Shrimp Pesto Glaze / Saffron Rice / Braised Vegetables	\$ 32.00
Baked Lasagna Bolognese Three Cheeses / Marinara / Homemade Bolognese Sauce	\$ 18.00
Lemon-Thyme Roasted Chicken (1/2 Chicken Bone-In) Caramelized Onion Mashed Potatoes Fresh Green Beans / Chicken Jus	\$ 18.00

Plated Dinners

ENTREES

Buttermilk Fried Chicken (Leg & Thigh) Cornbread Stuffing / Buttermilk Biscuit Black Pepper Gravy	\$ 18.00
Grilled Chicken Lasagna Broccoli / Parmesan Cream Sauce	\$ 19.00
Prosciutto & Gruyere Stuffed Chicken Breast Saffron Rice / Grilled Vegetable Medley / Basil Cream Sauce	\$ 24.00
Honey-Lemon Roasted Chicken Breast Garlic Mashed Potatoes / Green Beans / Rosemary Sauce	\$ 22.00
Grilled Chicken Breast Nicoise Tomatoes / Green Beans / Olives / Herbs / Roasted Potatoes	\$ 22.00
Cornbread Stuffed Cornish Game Hen Veal-Thyme Jus / Roasted Baby Vegetables	\$ 26.00
Parmesan Crusted Chicken Breast Pesto Rice / Fresh Vegetable Medley / Tomato Sauce	\$ 22.00
Roasted Chicken & Shrimp Lemon Honey Roasted Chicken Breast / Basil Marinated Shrimp Whipped Potatoes/ Asparagus / Thyme Sauce / Lemon Butter	\$ 42.00
Chicken & Crab Cakes Chicken, Mushroom & Bell Pepper Brochettes Lemon Zest Crab Cakes / Basil Risotto / Sweet Tomato Jus	\$ 44.00
Stuffed Chicken & Shrimp Boursin & Spinach Stuffed Chicken Breast Lemon-Garlic Shrimp / Asiago Polenta / Asparagus	\$ 48.00
Garlic Beef Tenderloin & Shrimp Grilled Beef Tenderloin / BBQ Glazed Shrimp Sausage French Beans / Red Wine Butter	\$ 52.00
Braised Pork Shanks Fresh Spinach / Andouille Sausage Jambalaya Smoked Tomato Butter Sauce	\$ 22.00
Cider Marinated Pork Chops Braised Red Cabbage / Bacon & Mushroom Risotto Cake Bacon & Mushroom Risotto Cake / Apple-Veal Jus	\$ 28.00

Plated Dinners

ENTREES

Braised Short Rib Garlic Mashed Potatoes / Roasted Vegetables / Thyme Jus	\$ 22.00
Veal Osso Buco Asiago Cheese Risotto / Gremolata / Roasted Vegetables	\$ 46.00
Roasted Ribeye Steak Balsamic Glaze / Garlic Mashed Potatoes Asparagus / Garlic Butter / Steak Sauce	\$ 48.00
Rosemary Rubbed Lamb Loin Goat Cheese Croquette / French Beans / Sweet Tomato Jus	\$ 44.00
Grilled Beef Tenderloin Steak Chive & Bacon Duchesse Potato / Sweet Onion Confit French Beans / Red Wine Jus	\$ 48.00
Veal Oscar Veal Cutlets topped with Crab & Crawfish Lemon Butter Sauce / Asparagus / Roasted Red Potatoes	\$ 48.00

Plated Dinners

PLATED DESSERT

Chocolate Fudge Mousse Cake Fresh Berry Compote / Raspberry Sauce / Hazelnut Tuile	\$ 8.00
Salted Caramel Cheesecake Almond Brittle / Vanilla Bean Sauce	\$ 7.00
Chocolate-Banana "Split" Trifle Toasted Walnuts / Vanilla Cream / Homemade Marshmallow	\$ 8.00
Seasonal Berry Tart Lemon Cream / Basil Syrup	\$ 8.00
Key Lime Tart Graham Cracker Crust / Raspberry Mousse	\$ 7.00
Mini Cookies & Milk Mini Chocolate-Pecan Cookies with Vanilla Milk Dipping Sauce	\$ 7.00
Crème Brulee Vanilla Bean / Orange Zest	\$ 7.00
Warm Chocolate Molten Cake Hazelnut Tuile / Lemon Cream / Caramel Sauce	\$ 8.00
Chocolate / Chocolate / Chocolate Milk Chocolate-Almond Bark Dark Chocolate-Espresso Pots Du Crème White Chocolate -Raspberry Cheesecake	\$ 8.00

Themed Dinner Buffets

Italian Dinner Buffet

\$ 22.95

Parmesan Cheese Crusted Chicken Breast
Roasted Plum Tomato Sauce

Three Cheese Lasagna

Shrimp Baked Penne
Asiago Cream / Fresh Thyme

Classic Ratatouille
Squash / Zucchini / Eggplant / Plum Tomatoes

Crisp Romaine Hearts
Caesar Dressing / Parmesan Cheese / Croutons

Fresh Baked Garlic Rolls

Surf and Turf Dinner Buffet

\$ 44.95

Garlic Roasted Beef Tenderloin
Roasted Mushrooms / Thyme / Shallots

Lemon Roasted Jumbo Shrimp
Fresh Garlic / Butter Sauce / Parsley

Parmesan Gratin Potatoes

Honey-Thyme Roasted Vegetable Medley

Endive and Bleu Cheese Salad
Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes

Fresh Baked Breads with Butter

Themed Dinner Buffets

Chicken and Pork Dinner Buffet

\$ 24.95

Lemon-Thyme Roasted Chicken Breast

Stuffed Pork Loin

Spinach / Golden Raisins / Roasted Pearl Onions

Wild Mushroom Risotto

Rosemary / Blue Cheese / Apple Smoked Bacon

Roasted Baby Red Potatoes

Fresh Vegetable Medley

Spinach Salad

Red Onions / Apple Smoked Bacon / Tomatoes / Feta Cheese

Assorted Breads

Fajita Dinner Buffet

\$ 22.95

Marinated Fajitas

Beef / Chicken / Shrimp

Caramelized Bell Peppers / Yellow Onions

Pulled Pork Enchiladas

Ranchero Sauce / Pepper Jack Cheese

Spanish Rice

Slow Cooked Pinto Beans with Cilantro and Pork Belly

Crispy Tortilla Chips

Charred Tomato Salsa / Shredded Cheese / Sour Cream

Fresh Jalapenos / Pico de Gallo

Themed Dinner Buffets

BBQ Dinner Buffet

\$ 24.95

Slow Braised BBQ Short Ribs

Honey BBQ Smoked Chicken

Grilled Hickory Smoked Sausage

Roasted Garlic Smashed Red Potatoes

BBQ Baked Beans

Fresh Cream Corn

Thyme / Apple Smoked Bacon

Ranch Cole Slaw

Buttermilk Biscuits

Chicken and Pot Roast Dinner Buffet

\$ 22.95

Lemon Honey Roasted Chicken

Slow Braised Pot Roast

Rosemary / Carrots / Celery / Onions

Caramelized Onion Mashed Potatoes

Green Bean Casserole

Mixed Baby Greens

Tomatoes / Cucumber / Balsamic Vinaigrette

Fresh Baked Rolls

Themed Dinner Buffets

Mediterranean Dinner Buffet

\$ 24.95

Tilapia Nicoise
Olives / Tomatoes / Basil / Capers

Pesto Grilled Chicken Breast
Sun-Dried Tomato Cream Sauce

Roasted Baby Red Potatoes

Fresh Green Beans

Mixed Baby Lettuces
Tomatoes / Carrots / Cucumbers / Balsamic Vinaigrette

Fresh Baked Rolls

Cajun Dinner Buffet

\$ 22.95

Cajun Chicken Breast
Spicy Louisiana Cream Sauce

Pan Seared Tilapia
Shrimp Ettouffe

Red Beans and Rice

Andouille Sausage Jambalaya

Cajun Spiced Braised Vegetables

Spinach Salad
Roasted Corn / Bell Peppers / Pancetta Vinaigrette

Buttermilk Biscuits

Themed Dinner Buffets

Salmon and Chicken Dinner Buffet

\$ 32.95

Herb Roasted Salmon
Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil

Stuffed Chicken Breast
Boursin / Spinach / Prosciutto

Paella
Chorizo / Shrimp / Andouille Sausage / Chicken

Steamed Asparagus with Lemon and Butter

Roasted Baby Mushrooms
White Wine / Garlic / Thyme

Endive and Bleu Cheese Salad
Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes

Rustic Breads

Signature Buffet

\$ 37.95

Herb Roasted Salmon
Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil

Ancho-Honey Braised Short Ribs

Stuffed Chicken Breast
Boursin / Spinach / Prosciutto / Roasted Tomato Sauce

Gratin Potatoes
Wild Mushrooms / Cured Tomatoes / Fresh Thyme / Parmesan / Asiago

Roasted Vegetables with Agave and Orange

Sautéed Baby Mushrooms
White Wine / Garlic / Thyme

Endive and Bleu Cheese Salad
Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes

Rustic Breads

Themed Dinner Buffets

Winter Holiday Buffet

\$ 28.95

Lemon-Thyme Whole Roasted Chicken
Pearl Onions / Roasted Carrots / Turnips / Pan Jus

Baked 5 Cheese Mac and Cheese

Caramelized Onion Smashed Baby Red Potatoes

Winter Vegetables with Fresh Thyme, Orange Zest and Agave

Baby Greens Salad
Toasted Walnuts / Dried Apples / Cranberries / White Balsamic

Fresh Baked Rolls

Assorted Holiday Cookies and Fudge Bites

Southern Buffet

\$ 24.95

Chicken Fried Steak
Homemade Black Pepper Gravy with Apple Smoked Bacon

Slow Braised Pot Roast
Rosemary / Carrots / Celery / Onions

Baked 5 Cheese Mac and Cheese

Roasted Baby Red Potatoes

Fresh Green Bean Casserole

Mixed Baby Lettuces
Tomatoes / Carrots / Cucumbers / Balsamic Vinaigrette

Station Sides

Grilled Asparagus Platter <i>Roasted Onions / Citrus Vinaigrette</i>	\$ 2.95
Loaded Twice Baked Potatoes <i>Apple Smoked Bacon / Green Onions / Cheddar Cheese</i>	\$ 2.95
Wild Mushroom Risotto Cakes <i>Blue Cheese / Fresh Thyme</i>	\$ 2.95
Sweet Roasted Corn <i>Butter / Garlic / Fresh Thyme</i>	\$ 2.95
Boulangier Potatoes <i>Roasted Onion / Fresh Thyme</i>	\$ 2.95
Steamed Broccoli <i>Toasted Almonds / Buerre Noisette</i>	\$ 2.95
Wild Mushroom Risotto <i>Fresh Tomato / Asparagus / Parmesan / Pearl Onions</i>	\$ 2.95

Taste Stations

Our Taste Stations are complete themed stations for your wedding or special event. Choose 2 or 3 and offer your guests and wide variety of different tastes. Also order them individually as buffets.

Southern Taste

\$ 34.95

Spinach Salad
Crumbled Cornbread / Green Apples / Sweet Grapes
Creamy Buttermilk Ranch Dressing

Pecan Fried Chicken Breast
Black Pepper Gravy / Pecan Smoked Bacon

Southern Style Agave BBQ Short Ribs

Loaded Mac and Cheese
3 Cheeses / Tomatoes / Bacon / Red Onions

Gruyere and Green Bean Casserole

Cornbread and Homemade Biscuits

Tex Mex Taste

\$ 32.95

Southwest Caesar Salad
Black Beans / Roasted Corn / Pepper Jack Cheese
Chipotle-Caesar Dressing

Snapper Vera Cruz
Olives / Jalapenos / Tomatoes / Capers

Cilantro Marinated Sliced Chicken Breast

Tex Mex Style Rice with Cilantro Roasted Corn

Tortilla Cassoulet
Cotija Cheese / Tortillas / Roasted Tomatoes / Black Beans

Asian Taste

\$ 36.95

Asian Salad
Shredded Cabbage / Carrots / Peanuts
Wasabi Peas / Basil / Mint / Peanut Dressing

Blood Orange and Mirin Glazed Salmon
Bok Choy / Enoki Mushrooms / Bell Peppers
Lemon Grass Broth

Korean BBQ Smothered Pork Shanks Chinese

Black Rice with Carrots and Salted Soy Beans

Lightly Crisped Chicken Dumplings Baked with Sweet Chili Sauce

Taste Stations

Italian Taste

\$ 48.95

Antipasto Display

A Display of Italian Meats and Cheeses to include:
Mortadella / Prosciutto / Salami / Calabrese / Capicola
Mozzarella / Parmesan / Provolone / Asiago
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers
Herb Focaccia / Parmesan Crostini

Roasted Gulf Shrimp

Garlic / Butter / Lemon / Fresh Oregano

Veal Scaloppini

Spinach / Roasted Tomatoes / Asiago / Madeira Sauce

Crispy Wild Mushroom Risotto Cakes

Basil / Pine Nuts / Parmesan

Grilled Eggplant Lasagna

Ricotta Cheese / Marinara / Fontina

Homemade Garlic Bread Rolls with Extra Virgin Olive Oil and Balsamic

New Orleans Taste

\$ 42.95

Spinach Salad

*Candied Pecans / Feta Cheese / Roasted Corn / Bell Pepper
Creamy Apple-Black Pepper Dressing*

Crab Crusted Red Fish with Shrimp Creole Sauce

Chicken and Andouille Sausage Jambalaya

Crawfish Toffee

Red Beans and Rice

Savory Cornbread and Homemade Biscuits

Texas Taste

\$ 32.95

Chopped Wedge Salad

Blue Cheese / Tomatoes / Bacon / Red Onions

Slow Smoked Beef Brisket with Sweet BBQ Sauce

Grilled Hickory Sausage

Crispy Buttermilk Chicken with Herb Waffles and Maple Syrup

BBQ Baked Beans

Ranch Slaw

Savory Cornbread and Homemade Biscuits

Taste Stations

New York Taste

\$ 49.95

Endive and Watercress Salad
Poached Pears / Toasted Walnuts
Baby Red Tomatoes / Blue Cheese

Sliced Beef Tenderloin
Green Onions / Red Wine Sauce / Baby Mushrooms / Fresh Thyme

Lemon Zest Lump Crab Cakes
Ragout of Swiss Chard / Roasted Corn / Sweet Onions

Gratin Potatoes with Gruyere and Pancetta

Grilled Asparagus Salad with Citrus Vinaigrette

Assorted Rustic Breads with Butter

Latin Taste

\$ 39.95

Avocado and Shrimp Ceviche
Crispy Plantain Chips

Sliced Flank Steak Chimichurri

Citrus and Cumin Pulled Pork
Local Corn Tortillas / Onions / Tomatoes / Cilantro

Brazilian Black Bean Stew
Sweet Potatoes / Chorizo / Tomatoes

Chicken Empanadas with Charred Salsa

Mediterranean Taste

\$ 39.95

Mediterranean Display
A Display of Grape Leaves / Assorted Olives / Creamy Hummus
Roasted Eggplant / Crispy Herb Pita Chips
Grilled Seasonal Vegetables / Rustic Breads

Tagine Spice Lamb Brochettes
Yogurt Sauce

Seafood Paella
Shrimp / Mussels / Clams / Tomatoes / Saffron / Fresh Thyme

Tabbouleh Salad
Cucumbers / Tomatoes / Lemon / Parsley

Braised Chicken Peas
Pancetta / Olives / Tomatoes / Feta

Taste Stations

French Taste

\$ 44.95

Butter Lettuce and Endive Salad
Peppercorn Dressing / Lardons / Walnuts / Apples

Pan Roasted Rainbow Trout
Capers / Haricot Verts / Preserved Lemon / Butter

Cassoulet
Duck Confit / Pork Belly / White Beans / Fresh Thyme

Chive Duchesse Potato

Spinach and Gruyere Puff Pastries

Brunch Selections

Displays

Tropical Brie Creamy Brie / Raspberry Glaze / Mango / Strawberry / Kiwi Crackers / Lavosh	\$ 3.00
Apple & Walnut Brie Brie Cheese Smothered in Roasted Apples Toasted Walnuts / Cinnamon / Clove / Nutmeg Crackers / Lavosh	\$ 3.00
Fruit & Cheese Display A Display of Imported & Domestic Cheeses Danish Blue / Sharp Cheddar / Pepper Jack / Sage Derby Manchego / Red Windsor / Brie Sweet Grapes / Berries / Dried Fruits / Nuts Crackers / Lavosh	\$ 5.00
Seasonal Fruit Display Fresh Sliced Honeydew / Cantaloupe Golden Pineapple / Strawberries / Kiwi / Mango & Red Grapes	\$ 4.00
Whole Poached Salmon Platter A whole Poached Atlantic Salmon with Whipped Cream Cheese Capers / Onions / Chives / Chopped Egg & Brioche Croutons	\$ 225.00 1 Salmon
Smoked Salmon Display Smoked Atlantic Salmon sliced thinly & served with Chives / Capers / Red Onions / Chopped Egg Brioche Croutons	\$ 9.00
Breakfast Breads Display Mocha-Almond Bread / Poppy Seed Orange Bread Assorted Mini Muffins / Butter Croissants / Chocolate Croissants	\$ 3.00
Beyond Breakfast Breads Display Butter Croissants / Chocolate Croissants Boysenberry-Hazelnut Danish / Strawberries and Cream Danish Cinnamon Sticky Buns / Apple-Date Turnovers	\$ 3.50

Brunch Selections

Brunch Cold Hors d'Oeuvres

priced per dozen

Fresh Fruit "Kabobs" with Honey Lime Yogurt Sauce	\$ 18.00
Watermelon Cubes	\$ 18.00
Crumbled Feta / Basil / Aged Balsamic	
Classic Deviled Eggs with Apple Smoked Bacon	\$ 24.00
Smoked Salmon & Cream Cheese Pinwheels	\$ 24.00
Chive, Red Onion & Capers on Wheat Crouton	
Thinly Sliced Smoked Duck Breast on Corn Cakes	\$ 30.00
Honey Mustard-Cranberry Chutney	
Black Pepper Crusted Bacon "Chips"	\$ 30.00
Maple Glaze / Beet Dust / Aioli	
Foie Gras Torchon on Brioche Toast	\$ 36.00
Sweet Cinnamon Poached Pear	

Brunch Hot Hors d'Oeuvres

priced per dozen

Apple Smoked Bacon, Onion & Cheddar Cheese Quiche	\$ 18.00
Spinach & Feta Cheese Quiche	\$ 18.00
Breakfast Panini Bites	\$ 24.00
Cheddar Cheese / Scrambled Egg / Bacon	
Bacon & Bleu Cheese Risotto Cakes with Thyme Aioli	\$ 24.00
Chicken & Waffle Skewers	\$ 30.00
Mini Herb Waffles / Buttermilk Fried Chicken	
Maple Syrup Drizzle	

Brunch Selections

Brunch Stations

Choose 3 - 5 of our stations to build your own brunch
Priced as a minimum of 3 Stations

Brunch Carving Stations

Honey Glazed Ham	\$ 200.00
Pineapple Chutney / Honey Mustard	50 ppl
Fresh Baked Herb Rolls	\$4 pp
Substitute Biscuits & Gravy	add \$2
Whole Roasted Salmon	\$ 200.00
Cucumber-Dill Dipping Sauce	20 ppl
Capers / Red Onion & Chives	\$10 pp
Braised Leg of Lamb	\$ 175.00
Cucumber-Mint Sauce & Assorted Mustards	25 ppl
Fresh Baked Herb Rolls	\$7 pp

Brunch Action Stations

Omelet Station	\$ 9.00
Farm Fresh Eggs & Fluffy Egg Whites	
Toppings include	
Red Onions / Bell Peppers / Sliced Mushrooms	
Ham / Cheddar Cheese / Swiss Cheese	
Apple Smoked Bacon / Chicken & Apple Sausage	\$ 2.25
Chicken & Waffle Station	\$ 8.00
Mini Herb Waffles Topped with Buttermilk Fried Chicken	
Almond Butter & Maple Syrup	
Cinnamon and Brown Sugar Pork Belly Station	\$ 8.00
Buttermilk Herb Waffles / Maple Syrup / Orange-Hazelnut Butter	
Chef Prepared Crepes	\$ 12.00
Fresh cooked crepe pastry wrapper with the following fillings and toppings	
Sweet	\$ 7.00
Strawberries / Local Honey / Ricotta / Nutella Spread	
Whipped Cream / Powdered Sugar / Chocolate Sauce	
Savory	\$ 7.00
Sautéed Chicken / Sautéed Mushrooms / Creamed Baby Spinach	
Caramelized Onions / Creamy Leak Sauce / Crumbled Bulgarian Feta	
Hash Skillet Station	\$ 8.00
Choice of Corned Beef, Ham, or Chorizo, Sautéed with Potatoes	
Breakfast Taco Bar	\$ 7.00
Warm Flour Tortillas	
Scrambled Eggs / Breakfast Potatoes / Charred Tomato Salsa	
Pico De Gallo / Sour Cream / Cheddar Cheese	

Brunch Selections

Jack Cheese, Avocado, Mushrooms, Peppers, Onions

Brunch Self-Serve Stations

Biscuit Bar	\$ 6.00
Homemade Buttermilk Biscuits	
Black Pepper Gravy	
Whipped Butter and Assorted Jams	
Hot Pancake Bar	\$ 7.00
Fluffy Buttermilk Pancakes	
Boysenberry Compote / Maple Syrup / Butter	
Yogurt Bar	\$ 7.00
Vanilla Bean Yogurt / Fresh Cubed Melon / Seasonal Berries	
Our Famous Honey- Pecan Granola	
Loaded Breakfast Potatoes Bar	\$ 5.00
Rosemary Potatoes or Tater Tots	
Pepper Jack / Cheddar Cheese / Pico De Gallo/ Bacon / Green Onion	
Avocado Cream / Charred Tomato Salsa	
Chicken and Spinach Frittata	\$ 6.00
Spinach / Sun-Dried Tomatoes / Texas Goat Cheese	
Sourdough Bread	
Chilaquiles	\$ 6.00
Fresh Scrambled Eggs / Crispy Corn Tortillas	
Queso Fresco / Salsa Verde	

Brunch Sides

Apple Smoked Bacon or Sausage Links	\$ 3.00
Pan Seared Ham or Turkey Breast	\$ 3.00
Rosemary Roasted Potatoes	\$ 3.00

Brunch Selections

Brunch Beverages

Non-Alcoholic

Iced Tea & Coffee	\$ 3.00
Variety of Hot Teas	\$ 2.00
Orange Juice, Apple Juice or Cranberry Juice	\$ 3.00

Alcoholic

Mimosa Bar

Sparkling Wine

Orange Juice / Pineapple Juice / Cranberry Juice

Fresh Berries for Garnish

2 Hours / \$14 per person

3 Hours / \$18 per person

4 Hours \$22 per person

Bloody Mary Bar

House Vodka / Bloody Mary Mix

Worcester Sauce / Fresh Horseradish / Tabasco

Pickled Carrots / Green Beans / Celery / Olives

2 Hours / \$14 per person

3 Hours / \$18 per person

4 Hours \$22 per person

Small Plates

We recommend a Minimum of 5 Small Plate Stations

Italian Meatballs (NF) <i>Parmesan Polenta / Asiago Cheese / Basil / Crostini</i>	\$ 5.00
BBQ Beef Short Rib (Boneless) (NF/GF) <i>Vanilla Bean Sweet Potato / Pomegranate</i>	\$ 7.00
Yorkshire Pudding (NF) <i>Braised Oxtail / Poached Egg / Fresh Thyme / Orange Zest</i>	\$ 6.00
Shepherds Pie (GF/NF) <i>Lamb / English Peas / Carrots / Rosemary / Truffle Duchesse Potato</i>	\$ 6.00
"Chips" (V/GF/NF) <i>Salt and Vinegar Chips served in a Newspaper Cone with Stilton Drizzle</i> *Gluten and Nut Free	\$ 4.00
Petite Smoked Duck Breast Salad (GF/NF) <i>Lime Tea Vinaigrette / Lardons / Duck Crackle / Roasted Pear / Confit / Fennel / Pomegranate</i>	\$ 7.00
Braised Veal Cheeks (GF/NF) <i>Truffle Smashed Fingerlings / Kumquat / Micro Basil</i>	\$ 9.00
Wild Boar Risotto (GF/NF) <i>Exotic Mushrooms / Fresh Rosemary / Apple Smoked Bacon Foam</i>	\$ 8.00
Roasted Beet Salad (V) <i>Whipped Chevre / Marcona Almonds / Tasso / Arugula Sprouts</i>	\$ 6.00
Foie Gras Torchon (NF) <i>Brioche / Oxtail Gele / White Balsamic Pearls</i>	\$ 9.00
Sliders and Tots <i>Mini Beef Sliders and Tater Tots</i>	\$ 5.00
"Grilled Cheese" <i>Cheddar and Jack Cheese on Texas Toast-KID (V, NF)</i> <i>Gruyere / Apple Smoked Bacon / Tomato Confit / Basil / Sourdough-ADULT (NF)</i>	\$ 6.00
Chicken and Waffle (NF) <i>Fried Chicken and Buttermilk Waffles with Syrup and Maple Butter</i>	\$ 6.00
Tacos al Pastor (NF/GF) <i>Corn Tortillas / Shredded Pork / Grilled Pineapple / Ancho Sauce</i>	\$ 7.00
Individual Vegetable Lasagna (GF/NF)	\$ 6.00

Small Plates

Roasted Eggplant / Portobello Mushroom / Mozzarella

Pumpkin Risotto (GF/NF/V) \$ 7.00

Candied Pepitas / Fresh Sage / Parmesan Cheese

Mini Cassoulet (GF/NF) \$ 8.00

White Beans / Duck Confit / Andouille / Tomatoes / Thyme

Braised Mussels (GF/NF) \$ 7.00

Saffron Broth / Chorizo / Leeks / Roasted Tomatoes

Endive Salad (GF/V) \$ 6.00

viso / Walnuts / Roquefort / Pomegranate Seeds / Poached Pear / Pomegranate Vinaigre

Savory Bread Pudding (NF) \$ 6.00

Pancetta / Spinach / Dried Cranberries

Pork Adobo (GF/NF) \$ 7.00

Stewed Black Beans / Sweet Potato / Green Onions

Tagine Spiced Lamb \$ 8.00

Apricot-Almond Cous Cous / Roasted Vegetables / Mint / Yogurt

Pork Belly \$ 8.00

Vanilla Bean Sweet Potato / Tomato Confit

GF = Gluten Free

NF = Nut Free

V = Vegetarian

Food Truck Theme

Sliders (3 per order) <i>Mini Sirloin Burgers on a Sesame Seed Bun Lettuce / Tomato / Horseradish Pickles</i>	\$ 8.00
Noodles <i>Soba Noodles / Shiitakes / Peppers / Carrots / Snow Peas Soy-Ginger Broth</i>	\$ 7.00
Grilled Cheese <i>3 Cheeses / Cured Tomato / Basil / Sourdough</i>	\$ 8.00
Fried Chicken <i>Buttermilk Fried Chicken Poppers / Ranch / Honey Mustard</i>	\$ 9.00
Street Taco <i>Orange and Cumin Pulled Pork Shredded Cabbage / Lime</i>	\$ 8.00
Smothered Tots <i>Fried Tater Tots Apple Smoked Bacon / Green Onions / Sour Cream / Cheddar</i>	\$ 4.00
Korean BBQ <i>Tender Braised Beef / Sambal / Asian Slaw</i>	\$ 9.00
Lobster Roll <i>Homemade Roll / Maine Lobster / Lemon / Celery</i>	\$ 15.00
Philly Cheese Steak <i>Thin Sliced Ribeye / Cheddar / Roasted Onions / Peppers</i>	\$ 9.00

Dessert

Trio of Fountains	\$ 7.00
White Chocolate / Dark Chocolate / Milk Chocolate Fresh Fruit Skewers / Pretzel Sticks / Peanut Butter Cookies Cream Puffs / Strawberries Marshmallows / Graham Crackers	
S'more Station	\$ 7.00
Melted Dark Chocolate / Fresh Homemade Marshmallow Homemade Graham Crackers	
Build Your Own Cupcakes	\$ 7.00
Vanilla and Chocolate Mini Homemade Cupcakes Sprinkles / Crushed Oreos / M and M's / Peanuts	
Gourmet Mini Cupcake Display	\$ 6.00
Assorted Mini Cupcakes Italian Cream / Vanilla Bean / Carrot Cake / Chocolate German Chocolate / Red Velvet / Lemon Cream	
Truffle Lollipop Display	\$ 6.00
Assorted Homemade Truffle Lollipops Mocha / Hazelnut / Peanut Butter and Jelly Almond Joy / Raspberry	
Milk Shake Shot Station	\$ 6.00
Vanilla Bean Ice Cream Oreo Cookies / Bananas / Strawberries / Chocolate Sauce Caramel / Mocha	
Petit Pastry Display	\$ 7.00
Chocolate Strawberries / Mini Cheesecakes Chocolate-Banana Tarts Crème Brulee / Chocolate Pecan Tarts Key Lime Tarts / Lemon Tarts / Fudge Bites	
"Cookie Jar" Display	\$ 5.00
Mini Cookies / Fudge Bites / Almond Bark Peanut Brittle / Assorted Truffle Lollipops	
Candy Sushi Station	\$ 6.00
Assorted Mini Candy Sushi Bites Rice Crispy wrapped in Flavored Fruit Roll Ups Stuffed with Assorted Candies	
Mini Mousse "Ice Cream Cones"	\$ 6.00
Chocolate / Strawberry / Banana / Vanilla Stuffed in Mini Sugar Cones	

Dessert

Grand Dessert Station

\$ 9.00

"Cookie" Jars
Glass Cookie Jars filled with Gourmet Treats
Mini Homemade Cookies / Fudge Bites / Chocolate-Almond Bark
Truffle Lollipops
Homemade Chocolate Truffle Lollipops
Peanut Butter and Jelly / Hazelnut / Raspberry / Mocha
Mini Cupcakes
Assorted Mini Cupcakes
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate
German Chocolate / Red Velvet / Lemon Cream
Tarts and Trifles
Key Lime / Lemon / Chocolate / Pecan Tarts
Strawberry / Chocolate-Banana / Vanilla / Blueberry Trifles

Sweet Whimsy

\$ 9.00

Candy Sushi

Assorted mini Candy Sushi Bites
Rice Crispy wrapped in Flavored Fruit Roll Ups
Stuffed with Assorted Candies

Milk Shake Shots

Vanilla Bean Ice Cream
Oreo Cookies / Bananas / Strawberries / Chocolate Sauce
Caramel / Mocha

Mini Mousse "Ice Cream Cones"

Chocolate / Strawberry / Banana / Vanilla
Stuffed in Mini Sugar Cones

S'mores

Melted Dark Chocolate / Fresh Homemade Marshmallow
Homemade Graham Crackers

Truffle Lollipop Display

Assorted Homemade Truffle Lollipops
Mocha / Hazelnut / Peanut Butter and Jelly
Almond Joy / Raspberry

Ice Cream Sundae Bar

Vanilla Ice Cream
Assorted Toppings

Ice Cream Sundae Bar

\$ 7.00

Vanilla Bean Ice Cream
M & M's / Sprinkles / Oreos / Chocolate Shavings
Chocolate Sauce / Cherries / Strawberry Sauce / Banana Chutney

Dessert

Popcorn Bar	\$ 6.00
A grand display of 8 different flavors of popcorn Kettle Corn / Cheddar Cheese Caramel- Pecan / Salted Caramel Chocolate-Peanut Butter / White Chocolate Blueberry / Red Hot Cinnamon	
Candy Bar	\$ 7.00
A Sweet Display of Assorted Loose and Wrapped Candies Taffy / M&M's / Jelly Beans / Lollipops Gummies / Caramels / Fruit Rings Hot Tamales / Licorice / Kisses / Gumballs	
Liquid Nitrogen Ice Cream Sundae Bar	\$ 12.00
Homemade Vanilla Bean Ice Cream (Made to Order) M & M's / Sprinkles / Oreos / Chocolate Shavings Chocolate Sauce / Cherries / Strawberry Sauce / Banana Chutney Jelly Beans / Skittles / Caramel / Berries	
Holiday Petite Pastry Display	\$ 9.00
Chocolate-Peppermint Truffle Lollipops Fudge Bites with Mint Icing Cranberry-Spiced Cheesecakes Gingerbread Cookies Chocolate Dipped Spice Cookies Pecan-Chocolate Bars Chocolate Covered Strawberries	
Liquid Nitrogen Ice Cream Waffle Sandwiches	\$ 9.00
Liquid Nitrogen Vanilla Bean Ice Cream (Made to Order) Homemade Buttermilk Waffles Hot Maple Syrup / Cinnamon Apples	
Liquid Nitrogen Ice Cream S'more Station	\$ 9.00
Homemade Soft Serve Marshmallow Ice Cream (Made to Order) Dark Chocolate / Toasted Almonds Homemade Graham Crackers	
Coffee Bar	\$ 4.00
Regular and Decaf Coffee Vanilla Whipped Cream / Chocolate Shavings / Rock Candy Assorted Flavored Syrups	
with Super Premium Bar	\$ 3.00
Godiva Chocolate / Grand Marnier / Sambuca / Amaretto / Baileys	

Late Night Snacks

Mini Breakfast Tacos <i>Fresh Eggs / Flour Tortilla / Charred Tomato Salsa</i>	\$ 3.25
Mini Beef Sirloin Sliders <i>Cheddar Cheese / Pickles / Mini Sesame Seed Buns</i>	\$ 3.25
Chocolate Truffle Lollipops <i>Peanut Butter and Jelly Stuffed Truffle Lollipops</i>	\$ 3.00
Oreo Milk Shake Shots <i>Vanilla Bean Ice Cream with Oreo Cookie in Shot Glasses</i>	\$ 3.00
Cinnamon Donuts <i>Warm Donuts tossed with Cinnamon Sugar</i>	\$ 3.50
Mini Cookies <i>Warm Chocolate Chip Cookies</i>	\$ 3.50
Pulled Pork Tacos <i>Pulled Pork on Flour Tortillas with Charred Salsa</i>	\$ 3.75
Popcorn Box <i>Cheddar Cheese Popcorn in Mini Decorative Boxes</i>	\$ 3.25