



Full Course Entrees

Our full course entrees include buffet setup and serving staff for your event. Black linen table covers, stainless steel chaffing dishes and a festive and appetizing décor.

We can also create a custom menu to your choice with a combination of our full course entrée selections. Call us today to learn how.



Three Cheese Lasagna with Meat Sauce

Wild West Texas Barbecue

(choose 2 meats)

Beef Brisket

Jalapeno Smoked Sausage

St. Louis Style Smoked Pork Ribs

Smoked Chicken

Charro Ranch Beans

Range Green Beans

Dougie's Potato Salad or Creole Cole Slaw

Texas Bread or Cornbread

Relish Tray – Pickled Jalapeños, Dill Pickles and Sliced Onions

Big Texas Cookout

Flame Grilled Ribeye Steaks

Range Green Beans

Loaded Baked Potatoes (Sour Cream, Cheese, Bacon Bits, Chives & Butter)

Dinner Rolls

Green Salad

Buttermilk Ranch Dressing & Vinaigrette Dressing

The Texican

Chicken Sour Cream & Verde Sauce Enchiladas

Grilled Beef & Chicken Fajitas w/ Sautéed Bell Peppers & Onions

Mexican Rice

Charro Ranch Beans

Warm Flour Tortillas

Chips & Salsa, Pico De Gallo, Sour Cream & Cheese



Viva Italia!

Three Cheese Lasagna and Meat Sauce
Chicken Parmigiana and Marinara Sauce
Green Beans
Roasted New Potatoes
Garlic Bread
Caesar Salad or Green Salad w/ Ranch Dressing & Vinaigrette Dressing

*Upgrade Option: Custom Pasta Station: Variety of Pastas tossed with Traditional Marinara and Alfredo Sauces along with grilled chicken, peppers, mushrooms, onions and more. Your plate is customized to your order by our onsite Chef to create a flavor all your own!

The South Pacific

Teriyaki Grilled Beef
Pork Tenderloin with Pineapple Chutney
Jasmine Hawaiian Rice
Maui Pasta Salad
Tropical Green Salad
Hawaiian Sweet Rolls

*Upgrade Option: Grilled Mahi-Mahi or Teriyaki-Glazed Salmon

New Orleans Feast

Blackened Catfish
Crawfish Etoufee & White Rice
Shrimp Creole
Red Beans & Rice
French Bread & Butter
Green Salad
Cajun Dill Ranch Dressing & Cajun Honey Mustard Dressing

Surf n' Turf

Flame Grilled Ribeye Steaks
Boiled Lobster Tails
Corn-on-the-Cob
Red Potatoes
French Bread & Butter
Green Salad w/ Ranch Dressing & Vinaigrette Dressing
Steak Sauce & Drawn Butter

40 Guest Minimum Charge for All Menus. 20% Gratuity Will Be Added. Menus Include Iced Tea & Water



American Picnic

All-Beef Grilled Hamburgers & Buns
Gourmet Grilled Hot Dogs & Buns
Brown Sugar-Baked Beans
Dougie's Potato Salad or Individual Bags of Chips
Mayonnaise, Ketchup, Mustard, Sweet Relish

Down South Dinner

Fried & Smothered Chicken Breast or Chicken Fried Steak
Green Bean & Potato Medley
Parmesan Mashed Potatoes
Cornbread or Dinner Rolls
Green Salad
Ranch Dressing & Vinaigrette Dressing

Holiday Feast

Smoked Ham
Smoked Turkey Breast
Corn Bread Dressing or Dirty Rice
Green Bean & Potato Medley
Corn-off-the-Cobb
Parmesan Mashed Potatoes
Dinner Rolls
Green Salad w/ Ranch Dressing & Vinaigrette Dressing

Cajun Holiday Feast

Cajun Fried Turkey
Dirty Rice
Green Bean & Potato Medley
Parmesan Mashed Potatoes
French Bread & Butter
Green Salad
Cajun-Dill Ranch Dressing & Cajun Honey Mustard Dressing

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COCKTAIL MENU

Our cocktail menu features some of the best cocktails and hors d'oeuvres, created by our Executive Chef.

Perfect for company mixers, holiday parties, etc. We can help you create the perfect event, with a combination of our delicious cocktail menu items. All items are 3 pieces per guest.



Chicken Bravo

Stuffed Mushrooms

Stuffed with Italian sausage & Mascarpone cheese

Chicken Bravo

Chicken breast stuffed with pepper jack cheese and jalapenos, wrapped with bacon

Meatball Lollipops

ground beef with smoked gouda cheese in the middle

Pork & Grilled Pineapple Satays

with red onion and bell pepper

Stuffed Cherry Tomatoes

sea salt, mozzarella and basil pesto

Mini Skirt Steak Tacos

cheddar cheese, shredded lettuce, tomato and crema

Shrimp on a Skewer

Cajun, blackened, coconut, or scampi

Coconut Chicken Tenderloins

Served with mango teriyaki sauce



BRAND
Signature

Seared Lump Crab Cakes

Served with cilantro pesto

Fresh Baked Rolls with Ham, Beef, & Turkey

With mayo mustard dressing

Fresh Fruit & Cheese Display

Seasonal fruit with imported & domestic cheeses

Antipasti Platter Fruit & Cheese Display

Assortment of fruit, olives, cured meats and cheeses



Sides, Soups and Salads

Great additions to any meal, our signature side dishes are prepared fresh daily.

When quality and freshness count, look no further. Also, ask us about our vegan and vegetarian dishes for those who prefer to eat on the lighter or healthier side.



Salad Provencal

Roasted Vegetables

Stuffed with Italian sausage & Mascarpone cheese

Steamed Broccoli

Roasted Asparagus

Chicken breast stuffed with pepper jack cheese and jalapenos, wrapped with bacon

Sautéed Creamed Spinach

Fresh Spinach, sautéed in a butter and cream sauce.

Parmesan Mashed Potatoes

Skin-on Idaho russet potatoes, whipped in garlic and cream.

Salad Provencal

Romaine hearts, cherry tomatoes, black olives and red onions, served with a balsamic vinaigrette dressing.



Desserts

Sweet-Endings to any meal, we offer an exclusive assortment of delicious baked goods and other desserts.

Choose any, all, or an assortment of our desserts, to add the finishing touch to your event.



Triple Chocolate Cheesecake

Triple Chocolate Cheesecake

Key Lime Pie

Key Lime Pie



Beverages

All of our beverages are made fresh daily, and sweetened with natural, whole cane sugar.

We have a variety of non-alcoholic beverages that can be mixed on-site with the liquor of your choice. TABC Certified bartenders are available when needed.

We can also coordinate glasses, cups, or any other rental items or services that you may need.

Iced Tea

Fresh Brewed Iced Tea with Lemon garnish.

Water

Iced Water with Lemon garnish.

Lemonade

Fresh Squeezed Lemonade, natural sugared to perfection.

Fresh Brewed Coffee

Served with whole cream and sugar. Please specify caffeinated or decaf.

Italian Soda

Sparkling Soda with cream, and your choice of flavoring: Raspberry, Cherry, Vanilla or Mint.





Lunch Platters

Need a quick but crowd-pleasing solution to your next board meeting or corporate gathering? We offer a variety of platters, featuring tasty alternatives to traditional sandwiches.

If you are looking for something a little more unique, ask us about our lunch platter and décor options, or give us a call.



All American Deli Platter

Serves 20-25

Assortment of Deli Sandwiches: Ham and Swiss Cheese croissants, Turkey and Provolone on Wheat and Roast Beef and Cheddar on baguettes, served with Potato Chips.

Cajun Muffaletta Platter

Serves 20-25

Assortment of Cajun Muffalettas, served with Zapps Potato Chips.

Hawaiian Platter

Serves 20-25

Kalua Pork Sliders and Teriyaki Chicken Skewers. Served with a Fresh Fruit skewers and individually portioned Maui Pasta Salad.

Western Barbecue Platter

Serves 20-25

Pulled Pork, Beef Brisket and Smoked Sausage sliders. Served with Potato Chips and individually portioned Potato Salad.