



Buffet Style Menus



All Buffet menus include linens for food stations and buffet decorations in keeping with the theme of the event. All equipment necessary for the preparation and service of these menus is also included. All buffet menus include beverage service and 2 dessert options. Beverages include Freshly Brewed Iced Tea, Backyard Lemonade, Regular/Decaf Coffee and Water.

Chuckwagon Barbecue

**Hickory Smoked Beef Brisket
Tender Pulled Pork
Served with Original Texas Sauce**

Relish Tray and Yeast Rolls with Butter are included

Sides

**Seasoned Red Beans with Bacon
Fresh Cabbage Cole Slaw
Mustard Potato Salad**



***See Buffet Dessert Menu for dessert options**

Texas Traditions Barbecue

Note: Display carving and on-site grilling can be added to create a show that each guest will remember

Select 3 Meats

**Tender Smoked Pork Loin
Smoked Chicken Quarters
Hickory Smoked Beef Brisket
Hill Country Sausage
Carved Turkey Breast
Sweet Smoked Ham with Honey Glaze
Marinated Mesquite Grilled Chicken**

Served with Original Texas Sauce

Relish Tray and Yeast Rolls with Butter are included

Select 3 Sides

**Kicked-up BBQ Beans
Seasoned Red Beans with Bacon
Fried Okra
Turnip Greens
Candied Sweet Potatoes
Black-Eyed Peas
Fresh Cabbage Cole Slaw
Potato Salad (Mustard or Red Skin)
Boston Leaf Tossed Salad with Ranch and Italian Dressings
Roasted Corn Salad**

***See Buffet Dessert Menu for dessert options**



The Borderque



**Tender Smoked Beef Brisket
Hill country Sausage
Mustard Potato Salad
Fresh Cabbage Cole Slaw
Fresh Baked Rolls with whipped butter**

**Cheese Enchiladas with Chili Gravy
Shredded Beef Soft Tacos
Cilantro, Grilled Onion, Jalapeno, Tomato, Sour Cream & Lime**

**Southwestern Rice w/ Roasted Corn and Red Pepper
Spicy Pinto Beans with Bacon and Onion
Colorful Tortilla chips w/ Fresh Salsa**

***See Buffet Dessert Menu for dessert options**

The Baron's Barbecue



Passed Hors d Oeuvres

Fire Roasted Vegetable Quesadillas

**Smoked Chicken Breast with Guacamole
Served on petite Blue Corn Tostada**

Skewered Coconut Shrimp

Bacon Wrapped Quail Brochettes

Dinner Menu

**Flame Grilled Texas Ribeye Steaks
with Steak Sauce, Sautéed Mushrooms**

Charbroiled Chicken with Honey Beer Mustard Sauce

Crispy Fried Catfish with Jalapeno Hushpuppies

St Louis Style Pork Ribs

Original Texas Sauce

**Crispy Fried Squash
Homemade Onion Rings
Fire Roasted Vegetables
Texas Caesar Salad**

Fresh Baked Bread Loaves with Whipped Butter

***See Buffet Dessert Menu for dessert options**

Fiesta Monterrey

Hand-Rolled Cheese Enchiladas with Chili Sauce

Monterrey Chicken with Diced Avocado and Fresh Tomato



Authentic Taco Station

Soft Flour Tortillas

Flame Grilled Pablano Chicken

Spicy Shredded Beef

Cilantro, Grilled Onion, Jalapeno, Tomato, Sour Cream and Lime

Southwestern Rice w/ Roasted Corn and Red Pepper

Spicy Pinto Beans with Bacon and Onion

Tri-Color Tortilla Chips w/ Fresh Salsas served in Large Martini Glasses

***See Buffet Dessert Menu for dessert options**

Romaine Salad with Roasted Corn, Tomato, Red Onion, Crispy Tortilla Strips, Black Olives and Creamy Avocado Dressing



Hand-Rolled Cheese Enchiladas with Chili Sauce

Authentic Fajita Station

Soft Flour Tortillas

Flame Grilled Chicken

Spicy Beef Fajitas

Cilantro, Grilled Peppers and Onions, Jalapeno, Tampico Salsa, Sour Cream, Avocado Salsa

Southwestern Rice w/ Roasted Corn and Red Pepper

Spicy Pinto Beans with Bacon and Onion

Tri-Color Tortilla Chips w/ Fresh Salsas served in Large Martini Glasses

***See Buffet Dessert Menu for dessert options**

Italian Grill

Main Menu

Pasta Station

Your choice of Fettuccine and Penne Pastas served with a variety of sauces including Alfredo, Marinara and Roasted Vegetables with Garlic infused Olive Oil, served with sautéed toppings of Chicken, Shrimp, Mushrooms, Sun-dried Tomatoes and Black Olives.

(Pasta stations may be chef attended with additional charge of \$150.00 per station)

Italian Meat Lasagna or Vegetable Lasagna

Chicken Parmesan

Green Beans Almondine

Fresh Baked Baguettes and Assorted Rolls

Tri-colored Tortellini Pasta Salad

Texas Caesar Salad

Romaine, black olives, red bell pepper, Roma tomato and shredded parmesan with a spicy Caesar dressing and Garlic Croutons



***See Buffet Dessert Menu for dessert options**

Simply Italian

Main Menu

Penne with Roasted Vegetables and Asiago Crème Sauce

Chicken Marsala

Italian Grilled Squash and Zucchini Fans

Fresh Baked Baguettes and Assorted Rolls

Traditional Caesar Salad with Garlic Crustini



***See Buffet Dessert Menu for dessert options**

The Cast Iron Skillet

**Crispy Chicken Fried Steak
Chicken Fried Chicken
Peppered Skillet Gravy**

Fresh baked Corn Bread and Dinner Rolls with Whipped Butter

**Sweet Corn on the Cob
Homestyle Green Beans with Bacon and Onion**

Macaroni Salad

**Ice Burg Salad with Crumbled Bacon Shredded Cheddar, Mushrooms, Sliced
Tomato and Assorted Dressings**



***See Buffet Dessert Menu for dessert options**

Grand Sichuan

Dinner Menu

Sichuan Salmon Cakes with Bangkok Curry Sauce

**Beef Peppered Steak
with Steamed White Rice**

Teriyaki Chicken Breast

Spicy Shrimp Stir Fry

Zucchini Slivers with Garlic

Spicy Cucumber Salad

Vegetable Spring Rolls

Sweet and Sour Sauce, Soy Sauce

Fortune Cookies

***See Buffet Dessert Menu for dessert options**



ROCK AROUND THE CLOCK

Third Pound Flame Grilled Burgers

Juicy All Beef Hot Dogs

Fresh Baked Buns

Home-Style Fries

Barbecue Beans

Fresh Sliced Fruit or Fresh Cabbage Cole Slaw

Burger Toppings Bar

Fresh Leaf Lettuce

Sliced Tomatoes

Sliced Red Onion

Diced Onions

Cheddar Cheese

Hamburger Pickles

Sliced Jalapenos

Condiments

(Mustard, Mayo, Ketchup, Relish)

BACKYARD GRILL

¼ lb. Pound Flame Grilled Burgers

Juicy All Beef Hot Dogs

Fresh Baked Buns

Assorted Packaged Frito Lay Chips

Barbecue Beans

Fresh Sliced Fruit or Fresh Cabbage Cole Slaw

Burger Toppings Bar

Fresh Leaf Lettuce

Sliced Tomatoes

Sliced Red Onion

Sliced Cheddar Cheese

Condiments

(Mustard, Mayo, Ketchup, Relish)

***See Buffet Dessert Menu for dessert options**

Buffet Creations

These selections were designed for clients that want to please every guest. You're allowed to create your own buffet. Choosing your entrees, sides and dessert allows you the flexibility to satisfy everyone's taste.

Entrees (choose two)

Garlic Roasted Pork Loin served with
Mango Salsa

Marinated Grilled Chicken with
Portabella Mushroom Sauce

Smothered Steak with Sautéed
Peppers, Onions and Mushrooms

Stuffed Beef Pot Roast with Braised
Vegetables

Teriyaki Chicken Breast

Carved Smoked Turkey Breast

Grilled Chicken Pasta
With Bell Peppers, Mushrooms,
Roasted Garlic, and Asiago Cream
Sauce

Tender Beef Medallions served with a
Mushroom scented Madeira Sauce

Grilled Pork Chops with Demi-Glaze

East Texas Meat Loaf

Side Items (choose three)

Loaded Mashed Potatoes (Cheese,
Butter, Sour Cream, Chives and
Bacon Bits)

Roasted Rosemary New Potatoes

Steamed Vegetable Medley

Sautéed Spinach with Mushroom

Sweet Whole Kernel Corn

Home Style Green Beans

Texas Rice with Red Pepper and
Roasted Corn

Cornbread Dressing

Cheesy Pasta

Ranch Pinto Beans

Black Beans and Rice

Salads

Boston Leaf Tossed Salad (with Ranch
and Italian Dressings)

Texas Caesar Salad
(Romaine, Black Olives, Roma
Tomato and Purple Onions)

Ranch Vegetable Salad

Fresh Sliced Fruit

*See Buffet Dessert Menu for dessert options

Banquet Creations

This elegant banquet buffet menu allows you to select from a more formal variety of entrees and accompaniments.

Entrees (choose two)

Marinated Pork Loin Stuffed with Sweet Cranberries and Diced Green Apples

Molasses Glazed Rib-eye Skewers with Sweet Corn, Mushroom and Red Onion

Pablano and Smoked Cheddar Stuffed Chicken Breast

Beef Tenderloin Medallions Burgundy Style

Smoky Salmon and Crab Cakes with Red Pepper Cream Sauce

Grilled Snapper Vera Cruz with Lime, Garlic, and Tomato Salsa

Penne Rigate with Mushrooms, Bell Peppers, Sherry Cream Sauce, Asiago Cheese and Pine Nuts

Grilled Tilapia with Mango Salsa

Mahi-Mahi with a light breading and Lemon Citrus Sauce

Inside Round of Beef with Au jus and Horseradish Cream

Classic Herb Crusted Prime Rib with Horseradish Sauce



Sides/Salads (choose three)

Garlic Roasted Mashed Potatoes

Crème Spinach with Almond Slices and Bacon

Fresh Cut Broccoli and Cheddar Cheese Sauce

Sautéed Eggplant with Tomato, Onion, and Parmesan Cheese

Sautéed Green Beans with Almonds and Parsley

Large Grilled Asparagus with Hollandaise Sauce

Roasted Rosemary New Potatoes with Crumbled Bacon

Smoked Cheddar Scalloped Potatoes

*See Buffet Dessert Menu for dessert options

Banquet Creations (Continued)

Salads

Romaine Salad with Roasted Red Peppers, Shredded Asiago and Toasted Almonds

Served with Spicy Caesar Dressing

Avocado and Pineapple Salad with Citrus Dressing

Baby Greens with Stilton Blue Cheese, Toasted Walnuts and Vinaigrette topped with Sliced Strawberries

Iceberg Salad with Beefsteak Tomatoes, Purple Onions, Crumbled Bacon, Sliced Mushrooms with Ranch and Italian Dressings

***Chefs Favorite - Arugala and Baby Green Salad with Matchstick Jicama, Sliced Strawberries, Candied Pecans and Raspberry Vinaigrette Dressing**



***See Buffet Dessert Menu for dessert options**

HOLIDAY BUFFET

Carved Smoked Turkey with Giblet Gravy

Spiral Cut Ham with Maple Glaze

Colorful Vegetable Blend with Yellow Squash, Fresh Green Beans and Sweet Carrots

Warm Bread Loaves and Silver Dollar Rolls Served with Whipped Butter

Signature Cornbread Dressing

Homemade Cranberry Sauce

Candied Sweet Potatoes Served in the Half Skin

Chilled Fruit Salad with Candied Pecans



***See Buffet Dessert Menu for dessert options**

SUNDAY BRUNCH MENU

Elegant Display of Fruit & Berries
Imported & Domestic Cheeses, Gourmet Crackers

Cinnamon & Cheery Fruit Filled Crepes

Spanish-Style Omelets

Skillet Potatoes with Peppers and Onions

Silver Dollar Pancakes with Assorted Toppings Bar

Assorted Croissant Sandwiches with Thinly Sliced Ham, Crisp Bacon, and Assorted Cheeses

Assorted Fruit Juices
Gourmet Coffee Station with Italian Syrups

SIGNATURE BRUNCH MENU

Elaborate Bread Displays & Cascading Fruit Trays –
Melon wedges, fresh seasonal berries, pineapple, citrus
(set among displays of whole fruit, filled strawberry rose bouquets, and greenery)

Carved Prime Rib with Au Jus
Elegant Bread Display with Soft Rolls

Warm Artichoke and Spinach Dip with Assorted Wafers and Focaccia Bread Sticks

Texas Caesar Salad Wraps and Cream Cheese Veggie Wraps

Cherry Tomatoes stuffed with Herbed Cheese

Mini-Quiche with Spicy Jack Cheese and Green Chili

Buttered Croissants and Toasted Bagels - with assorted flavored butters and cream cheeses

Assorted Mini Muffins
Warm Cinnamon Rolls

Assorted Fruit Juices
Gourmet Coffee Station
Raspberry Tea

SUNRISE BREAKFAST BUFFET

**Seasonal Fresh Fruit Tray
Fresh Baked Warm Cinnamon Rolls**

**Spanish Style Scrambled Eggs with Shredded Cheddar, Bell Pepper and Onion
Hash Brown Potatoes
Hot Biscuits with Country Gravy or Silver Dollar Pancakes with Maple Syrup
Spicy Sausage Links or Crisp Bacon**

**Assorted Fruit Juices
Gourmet Coffee Station with Italian Syrups**



THE CONTINENTAL

Fresh baked pastries and colorful fruit make this an attractive buffet that can be expanded or simplified depending on type of group and budget.

Excellent addition to morning meetings. This menu can be combined with a lunch menu for added value.

**Colorful Fruit Trays
Melon wedges, fresh seasonal berries, pineapple, citrus**

**Buttered Croissants and Mini Muffins
Homemade Cinnamon Rolls
Toasted Bagels with Flavored Cream Cheeses
Packaged Breakfast Cereal Snack Bars**

**Assorted Fruit Juices
Gourmet Coffee Station with Italian Syrups**