

Catering Services Menu

Appetizers:

Choose from our delicious list of appetizers and pay only \$2 *a piece*. For example, 3 varieties and 50 of each (150 total pieces) will be \$300.

Food truck service:

Choose 3 entrees and 3 side dishes from any menu for \$15 (*plus tax*) *a person* and a 10% *service fee*. This price includes a server, disposable plates and dinnerware, and cold drinks.

“Build your own” addition:

Add one of our signature “build your own” buffet for an *additional \$10 (plus tax) a person*.

Full service buffet:

Choose 3 entrees and 3 side dishes from any menu for \$20 (*plus tax*) *a person* and a 15% *service fee*. This price includes 2 servers, tables and décor for buffet, disposable plates and dinnerware, and cold drinks.

“Build your own” addition:

Add one of our signature “build your own” buffet for an *additional \$10 (plus tax) a person*.

Combination truck & buffet:

Choose 2 entrees and 2 side dishes from any menu and the “build your own” buffet of your choice for \$25 (*plus tax*) *a person* and a 15% *service fee*. This price includes 2 servers, tables and décor for buffet, disposable plates and dinnerware, and cold drinks.

Dessert buffet:

Choose 1 of our many custom dessert bars for \$10 (*plus tax*) *a person*. This price includes table and table décor, disposable plates, napkins, and forks. We also have an ala carte dessert menu.

Additional services:

We can provide additional *servers* for \$200 each or *TABC certified bartenders* for \$250 each.

Appetizers

Shrimp ceviche (gf) - poached and chilled shrimp w/ pickled tomatoes, peppers, and onions w/ corn chips

Salmon canapé - house cold smoked salmon with whipped Texas goat cheese and crispy capers and shallots on a toast point

Pork sliders - pineapple brined pork mini pork burgers with Sriracha aioli on a kolache roll

Crispy chicken “sushi” – buttermilk fried chicken and mashed potatoes rolled into a sweet potato crepe with Sriracha aioli

Chicken fried brisket – 12 hour smoked brisket cubes that are buttermilk battered and fried with Tabasco gravy

Steak tartare – finely mince beef tenderloin with avocado mousse, fresh tarragon, and crispy shallots on a toast point

Meatballs & Pomodoro – freshly ground pork with caramelized shallots, thyme, and breadcrumb, seared crispy with a fresh tomato and basil sauce

Stuffed mushrooms – can be meaty or vegetarian stuffed cremini caps with sage and parsley topped with buttered breadcrumb and parmesan cheese

Fried mac & cheese (v) – crispy cubes of creamy macaroni and cheese with basil pesto

BBQ beet fries (v) (gf) - beets cut into pomme frites, dredged in flour and BBQ seasoning, and fried until crispy, served with a creamy chipotle sauce

Black eyed pea fritters (v+) (gf) - crispy fritters seasoned with jalapeno and served with a tangy chili sauce

Arancini (v) – creamy pumpkin risotto with parmesan cheese and fried into a crispy cheesy ball

v = vegetarian

v+ = vegan

gf = gluten free

BBQ Menu

More menus available upon request

Entrees:

Chopped Brisket Sandwich

beer brined, pecan smoked, & then braised until tender brisket w/ sweet and tangy sauce and served on a kolache bun w/ Granny Ila's quick pickles, onions & pickled jalapeños

BBQ Pork Tacos (2)

North Carolina style BBQ pulled pork on flour or corn (gf) tortillas w/ cilantro lime pesto, Tabasco slaw, & pickled jalapeños

Black Bean Chili (v) (gf)

slow cooked black beans & tomatoes w/ an award winning chili blend served w/ green chili and roasted corn bread, sharp cheddar, & Mexican crema

Side dishes:

Pickled Mustard Potato Salad (v) (gf)

poached yellow potatoes w/ herb aioli, pickled mustard seed, celery & pickled red onion

Roasted Poblano Slaw (v+) (gf)

red & green cabbage w/ roasted poblano peppers, toasted pecans, & cumin vinaigrette

Texas Caviar (v+) (gf)

Texas creamer peas w/ pickled peppers, green onion, & jalapeño brown sugar vinaigrette

*Besides making everything from scratch, all of our protein, fruits and vegetables are organic and local (Vital Farms and Johnson's Backyard Garden) when possible.

v = vegetarian

v+ = vegan

gf = gluten free

Build Your Own Buffet Menu

Mac & Cheese Bar

creamy aged cheddar mac & cheese w/ assorted toppings: herb toasted bread crumbs, green onion, bacon crumbles, roasted peppers, diced jalapeno, & poached Ahi tuna

Spud Bar

smoked Idaho potatoes & sweet potatoes (can also be done as a French fry bar) w/ assorted toppings: grated sharp cheddar, sour cream, bacon crumbles, blue cheese crumbles, green onion, diced jalapeno, & smoked tomato salsa

Biscuit Bar

buttermilk biscuits w/ assorted toppings: whipped butter, local honey, crispy chicken patties, Tabasco sauce, nacho cheddar, cracked pepper gravy, & jalapeno gravy

Ceviche Bar

ice cold shrimp & lime ceviche w/ assorted toppings: fresh guacamole, pico de gallo, smoked tomatillo salsa, crispy tortilla chips, rainbow tortilla strips, & diced seasonal fruit

Cheese & Charcuterie Bar

aged Irish white cheddar, sharp English cheddar, Manchego, Maytag blue cheese, baked brie, marinated feta & olives, grapes & fresh seasonal fruit, apricot compote, peppered salami & spicy mustard, prosciutto & melon, & smoked salmon w/ dill & capers

Crostini Bar

crispy garlic & olive oil toast points w/ assorted toppings: cherry tomato & basil, olive tapenade, basil pesto, sundried tomato pesto, grated parmesan cheese, smoked salmon, goat cheese, curry chicken salad, & brie w/ fig compote

Cheese Fondue Bar

spicy cheddar fondue & herbed white cheese fondue w/ assorted dipping items: sourdough bread cubes, pumpernickel bread cubes, cremini mushrooms, broccoli crowns, cherry tomatoes, pretzel squares, tortilla chips, asparagus, & mini buttermilk biscuits (includes fondue fountain rental w/ minimum 100 person reservation)

Popcorn Bar

freshly popped butter popcorn w/ assorted toppings: caramel, candied pecans, ranch seasoning, spicy melted butter, & bacon crumbles (includes popcorn machine rental w/ minimum 100 person reservation)

Dessert Buffet Menu

Cup Cake Bar

assorted gourmet cupcakes & icing: sponge cake w/ strawberries & whipped cream, lemon sponge cake w/ raspberry cream cheese, vanilla bean sponge cake w/ brown sugar & bourbon buttercream, chocolate chip sponge cake w/ chocolate malted whipped cream, dark chocolate sponge cake w/ blueberry cream cheese

Doughnut Bar

assorted gourmet doughnuts: buttermilk cake doughnuts, blueberry cake doughnuts, chocolate cake doughnuts, classic glazed doughnuts, chocolate glazed doughnuts, plus doughnut hole towers w/ glaze & chocolate dipping sauces

Cookie/Brownie Bar

chocolate chip cookies, almond butter cookies, Hershey kiss cookies, chocolate chunk brownies, ice cold whole milk, & vanilla ice cream

Candy Bar

chocolate covered pretzels, white chocolate covered pretzels, chocolate covered nuts, white chocolate covered dried fruit, & store bought candies of your choice

Ice Cream Cone / Banana Split Bar

homemade waffle cones, banana boats, vanilla bean ice cream, milk chocolate ice cream, strawberry ice cream, rainbow sprinkles, chocolate sprinkles, maraschino cherries, fresh berries, chocolate syrup, & whipped cream

Tarts/Pies Bar

assorted gourmet mini tarts or as full sized pies: blueberry, cherry, lemon curd, southern pecan, Dutch apple all w/ the ala mode option of vanilla bean ice cream

Chocolate Fondue Bar

milk chocolate fondue w/ assorted dipping items: pound cake, strawberries, seasonal fruit, pretzel squares, doughnut holes, short bread cookies, ginger snap cookies, & marshmallows (includes fondue fountain rental w/ minimum 100 person reservation)

S'mores Bar

hand rolled graham crackers, homemade marshmallows, assorted gourmet chocolate squares, skewers, & FIRE

More Desserts

Sweet Bites \$1 each piece:

Mini cookie – chocolate chip & toasted pecan cookie (a crowd favorite)

Turtle brownie bite – rich chocolate brownie w/ stout salted caramel

Cheese cake petit fours – fluffy ricotta cheese cake w/ fresh local berries

Chocolate truffles – brandy & dark chocolate truffles w/ assorted toppings (pistachio, pecan, vanilla sugar, chipotle, & smoked sea salt)

Strawberry doughnut hole – strawberry cake ball, deep fried, & rolled in vanilla sugar

Big Sweets:

Large cookies – Mike Modano's favorite chocolate chip & toasted pecan cookie, and it is big \$2
each

Chocolate truffle cake – rich chocolate cake w/ brandy & dark chocolate truffles & pistachio dust, \$25 for 8 inch round cake

Ricotta cheese cake – fluffy ricotta cheese cake w/ fresh local berry coulis & butter toffee crust, \$25 for 8 inch round cake

Italian wedding cake – vanilla cake w/ toasted coconut, candied pecans, & whipped buttercream frosting, \$35 for 8 inch round double layer cake

Grasshopper cake – milk chocolate sponge cake w/ mint whipped cream filling & peppermint schnapps chocolate ganache, \$35 for 8 inch round double layer cake