



**Kathy Mills, Owner \* Cary Niles, Executive Chef**  
**817-994-7793 \* [cherryontopcae@gmail.com](mailto:cherryontopcae@gmail.com) \* [www.cherryontopcateringandevents.com](http://www.cherryontopcateringandevents.com)**

## *Catering Menu*

### **Staffing**

Our Servers and Bartenders will arrive at your event 2 hours prior to the set start time to completely set up. They will remain an hour after guests leave to ensure everything is clean and returned to the condition it was found in. Prior to leaving, we require that they receive the venue's Manager on Duty's confirmation that everything has been properly cleaned to their required standards. \*\*If your venue is more than 60 miles away from 76114, an additional 1-2 hours, depending on the location of your venue, will be added to each service staff's fee.

#### **Event Captain - \$35.00 Per Hour – 5-Hour Minimum**

Our Captains are very important to our success. He or She will be your contact during your event and are there to ensure your event runs smoothly from beginning to end. In order to put your mind at ease on the day of, he or she will attend our final meeting. Prior to that meeting, her or she will have been informed and familiar with your timeline and understand the expectations you have for your event.

#### **Wait Staff - \$30.00 Per Hour – 5-Hour Minimum**

To ensure proper service throughout your event, we recommend 1 server for every 30 guests for buffet dinner service, 1 server for every 20 guests for family style dinner service and 1 server for every 15 guests for plated/seated meal service. (Additional servers may need to be added to ensure proper service, because of the complexity of an event.) Our servers will pass hors d'oeuvres, along with wine or champagne, as your guests arrive and throughout the cocktail hour. Once dinner service is complete, they will begin clearing guest tables, packing our catering equipment and cleaning the kitchen and other required area to ensure it passes the Manager on Duty's inspection. However, if you need assistance with a task during your event, all you need to do is ask! They are there for you! (If applicable, they will gladly cut your wedding cake or cakes.)

#### **Chef Attendants/Sous Chefs - \$200.00**

Carving Stations require 1 Chef Attendant per 100 guests

Action Stations require 1 Chef Attendant per 100 guests

#### **TABC Certified Bartenders - \$30.00 Per Hour – 5-Hour Minimum**

To ensure proper service through your event, if you are serving wine & beer only, we recommend 1 bartender for every 75 guests. However, if you are planning to serve a full bar – wine, beer & mixed drinks, we recommend 1 bartender for every 60 guests. Your bartenders will arrive with nothing but their corkscrew. They are responsible for setting up the bar with items you have purchased and brought to the venue, Alcohol, Mixers, Condiments, Cups, Swizzle Sticks, Beverage Napkins, Ice, Ice Chest, etc., and ready to serve as the first guests walk in. They will continue serving your guests throughout the event.

**\*Some venues require bars to close at a certain amount of time before an event ends.**

**Due to the fact that they are all TABC Certified, they will have to abide by your venue's rules.**

### **Bar Option**

If you'd prefer not to bring in anything except your alcohol, we can provide Disposable Cups, Swizzle Sticks, Beverage Napkins, Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Grapefruit Juice, Club Soda, Tonic Water, Lemons, Limes, Ice and Ice Chests

**\$7.50 Per Person**

### **Rentals**

Normal catering equipment is included in our catering prices; however, if special requests are made –china, glass, silver, formal plated dinner plate covers, onsite grilling or smoking equipment, chuck wagon dinners, carnival catering equipment, margarita machines, champagne or chocolate fountains, etc., the client will be responsible for securing those.

**Clients are responsible for providing linens for Guest, Buffet and Beverage Station Tables.**

### **Delivery and Event Production Fee**

**A 20% Event Production Fee will be added to all caterings.**

For drop off caterings, in disposable pans and/or trays, there is a \$75.00 Delivery Fee, within Tarrant County, + an 18% Event Production Fee.

For set up and breakdown caterings, there is a \$150.00 Delivery Fee, within Tarrant County, + an 18% Event Production Fee.

(The Event Production Fee is used to offset operating costs for components of an event clients never see.)

### **Deposit and Payments**

Once you've decided to allow Cherry on Top to catering your wedding or special event, a deposit of 33% of the estimated total, or \$1,000.00, whichever is greater, will be required to reserve your date. Your total amount will be adjusted when we receive your final guest count, which is due 10 days before your event occurs, and your final payment is due not later than 7 days before your event. You may add to your guest count up until 5 days prior to your event.

We accept cash, personal or business checks, money orders, cashier checks and credit cards – MasterCard, Visa & American Express.

**We're Here to Help!**

*Adding the Crown Piece, That Little Something Extra to Achieve an Event of a Lifetime!*



Cherry on Top  
Catering and Events

## Our Celebration Packages

Some of Our Catering Packages Include - Clear Disposables – Plastic Plates & Eating Utensils & Paper Napkins.

Disposables are Not Included for: Wedding Cake/Dessert Plates, Forks or Napkins, Unless Dessert is Added to Your Catering, Service Staff, Tax or Our 20% Event Production Fee

(Catering prices are based on a minimum of 50 people and are priced per person. Groups below 50 are subject to a price increase per person)

Items included in dinners could change or price increased, based on availability price. In that case, you will be notified and given the opportunity to select another option!

Prices Subject to Change at the Time of Booking Your Catering

### Dinners

#### *The Celebration Package*

**\$25.00 Per Person**

This particular package does not include disposables

**Your Choice of 1 of the following Hors D'oeuvres**

**Spinach Artichoke Wonton Bites**

**Caprese Skewers** - Grape Tomatoes, Mozzarella, Marinated in Fresh Basil Pesto  
Drizzled with Balsamic

**Cocktail Meatballs** - Chipotle, Asian Ginger Hoisin or Barbecue

**Cucumber Bites** - Topped with Herb Cream Cheese and Grape Tomatoes

**Your Choice of 1 of the Following Entrées**

**Pan-Seared Chicken**

With Your Choice of Sauce

**Roasted Pork Loin**

With Your Choice of Sauce

All Sauces can be found in the Entrée Portion of our Catering Menu

**Your Choice of One (1) of the Following Salads**

**Heart of Romaine Caesar**

Romaine, Parmesan Cheese and Croutons

Served with Chef's Caesar Vinaigrette

**Garden Salad**

Mixed Greens, Grape Tomatoes, Carrots and Cucumber

Served with Ranch Dressing or Balsamic Vinaigrette

**The Following 2 Sides**

**Fluffy Whipped Potatoes**

**Green Beans Almandine**

**Hot Fresh Rolls & Butter**

#### *The Deluxe Celebration Package*

**Starting at \$35.00 Per Person**

**(Suggestions Below, but Select Your Favorites)**

**Your Choice of 2 Passed Hors D'oeuvres 1 from the \$4.00 List & 1 from the \$5.00 List**

**Caprese Skewers**

Grape Tomato & Mozzarella, Marinated in Fresh Basil Pesto

Drizzled with a Balsamic Glaze

**Sweet & Spicy Bacon Wrapped Chicken Bites**

Prepared with a Sweet Chili Sauce

**Your Choice of 1 Entrée from the Deluxe Entrée List and 1 from the Premier Entrée List**

**Maple Bourbon Pecan Chicken**

Pan Seared Chicken, Coated in a Toasted Pecan Maple Bourbon Sauce, Infused with Fresh Rosemary

**Roasted Pork Loin**

With Your Choice of Sauce

**Your Choice of 1 of the Following Salads**

**Heart of Romaine Caesar**

Romaine, Parmesan Cheese and Croutons

Served with Chef's Caesar Vinaigrette

**Garden Salad**

Mixed Greens, Grape Tomatoes, Carrots and Cucumber

Served with Ranch Dressing or Balsamic Vinaigrette

**Your Choice of 1 Starch**

**Creamy Mac N Cheese**

**Your Choice of 1 Vegetable**

**Sautéed Zucchini and Squash**

**Hot Fresh Rolls and Butter**

## *The Premier Celebration Package*

**Starting at \$55.00 Per Person**

**(Suggestions Below, But Select Your Favorites)**

**Your Choice of 3 Passed Hors D'oeuvres– 1 from the \$4.00 Menu, 1 from the \$5.00 Menu and 1 from the \$7.00 Menu**

**Sweet & Spicy Bacon Wrapped Chicken Bites**

**Spinach Dip Wonton Bites**

**Maryland Crab Cakes**

Served with Chef's Remoulade Sauce

**A Lavish Fruit & Cheese Display**

I've attached pictures of displays we've created

**Your Choice of 1 Entree from the Premier List & 1 from the Elite List**

**Chicken Florentine**

Chicken Breast, Stuffed with Baby Spinach and Mozzarella  
Finished with a Creamy Cheesy Spinach Infused Béchamel Sauce

**Prime Rib**

Served with Au Jus & Horseradish Crème

**Your Choice of Any Salad**

**Cherry on Top Signature Salad**

Mixed Greens, Mandarin Orange Segments,  
Dried Cherries, Crumbled Feta and Candied Pecans  
Served with Chef's Citrus Vinaigrette

**Your Choice of Starch**

**Twice Baked Potato Casserole**

**Your Choice of Vegetable**

**Brown Sugar Bacon Green Beans**

**Hot Fresh Rolls and Butter**

## *The Elite Celebration Package*

**One (1) Entrée Per Person Starts at \$75.00 Per Person**

**Two (2) Entrées Per Person Starts at \$90.00 Per Person**

**The Price of the Following Menu is Priced at \$150.00 Per Person**

**Your Choice of Any 3 Passed Hors D'oeuvres**

**Oyster Rockefeller Bites**

**Smoke Salmon Crostini**

Served with Dill Crème, Topped with Beluga Caviar

**Mini Duck Carnitas**

Topped with a Cherry Pomegranate Chutney, Finished with a Pear Pico de Gallo

**A Lavish Charcuterie, Fruit and Cheese Display**

Smoked Meats, International & Domestic, Fresh Fruit, Berries & Grapes, Spreads,  
Assorted Nuts, Cornichons, Olives, Tapenade, Gourmet Crackers & Fresh Baked Breads

**Dinner**

**Entrées – Includes 2 Entrée from the Elite List**

**Individual Beef Wellington - Prime Beef Tenderloin**

**7oz Maine Lobster Tail**

Steamed and Oven Roasted - Served with Garlic Butter

**Your Choice of Any Salad**

**Your Choice of Any Starch**

**Your Choice of Any Vegetable**

**Hot Fresh Rolls and Butter**

## *The Cherry on Top Celebration Package*

**Starting at \$130.00 Per Person**

**The Following Menu is Priced at \$195.00 Per Person**

**Any 3 Passed Hors D'oeuvres of Your Choice**

**Pepper Crusted Beef Tenderloin Crostini**

Topped with Grilled Onions and Mushrooms

**Spicy Tuna Tartare**

Served on Wonton Points

**Lemon Butter Scallops**

Atop Creamy Risotto, Sprinkled with Parsley

**Lavish Charcuterie, Fruit, Vegetable, and Cheese Display**

Pictures of Our Creations can be Found Attached to Your Email

**Your Choice of 2 Food Display or Action Stations**

Descriptions of the following can be found in the Station Portion of this menu

**Mediterranean Station**

**On the Rocks**

**Your Choice of 2 Elite Entrées**

**Chateaubriand**

Served with a Truffle Butter Sauce  
Sprinkled with Chopped Chives

**Pecan Bacon Crusted Chilean Sea Bass**

Served with a Lemon Parmesan Sauce

**Your Choice of Salad**

**Your Choice of Starch**

**Your Choice of Vegetable**

**Hot Fresh Rolls & Butter**



# *Stations & Hors D'oeuvre Packages*

## *The Deluxe Hors D'oeuvre, Food Display Action Station and Carving Station Package*

Starting at \$36.00 Per Person

(Suggestions Below, but Choose Your Favorites)

**3 Hors D'oeuvres from the \$4.00 List**

Spinach Artichoke Wonton Bites

Kentucky Derby Spicy Fried Chicken Bites

Served with a Sweet & Spicy Cherry Bourbon Sauce - Topped with a Bourbon Cherry

Cocktail Meatballs

Chipotle, BBQ, Asian Hoisin Ginger or BBQ

**3 of the Following Food Displays, Action Stations or Carving Stations**

Descriptions and Options of the Following Listed Below

Chips & Dips

Slider Action Station

Baked or Mashed Potato Bar

Mac N Cheese Bar

Pasta Bar

Chicken Finger Action Station

French Fry Action Station

Salad Bar

Strip Loin Carving Station

Smoked Turkey Carving Station

Glazed Ham Carving Station

Roasted Pork Loin Station

## *The Premier Hors D'oeuvre, Food Display Action Station and Carving Station Package*

Starting at \$48.00 Per Person

(Suggestions Below, but Choose Your Favorites)

Lavish Fruit and Cheese Display, Served with Gourmet Crackers or Choice of Salad

**3 Passed Hors D'oeuvres 2 from the \$4.00 List & 1 from the \$5.00 List**

Tomato, Pesto & Parmesan Bruschetta

Drizzled with Balsamic Glaze

Chicken Bacon Cheesy Bites

Served with Ranch

Cheesy Mushroom Puff Pastry Bites

**4 of the Following Food Displays, Action Stations or Carving Stations**

Descriptions and Options of the Following Listed Below

Jumbo Shrimp Display

Pizza Action Station

South of the Border Food Bar

Chips & Dips

Slider Action Station

Baked or Mashed Potato Bar

Mac N Cheese Bar

Pasta Bar

French Fry Action Station

Salad Bar

Tri Tip - Top Sirloin Carving Station

Smoked Turkey Carving Station

Glazed Ham Carving Station

Roasted Pork Loin Carving Station

## *The Elite Hors D'oeuvre, Food Display Action Station and Carving Station Package*

Starting at \$75.00 Per Person

(Suggestions Below, but Choose Your Favorites)

Lavish Charcuterie Display

See Description Below

**Any 3 Passed Hors D'oeuvres**

Mini Beef Wellingtons

Mini Crab Cakes

Served with Chef's Remoulade Sauce

Warm Brie Tartlets

Topped with a Pear Thyme Chutney & Drizzled with Warm Honey

**Any 4 Food Displays, Action Stations or Carving Stations Including the Following**

Stuffed Potato Bar

Mediterranean Display

Street Taco Station

Beef Tenderloin Carving Station



# *Hors D'oeuvre Packages*

## *Celebration Hors D'oeuvres*

**\$18.00 Per Person**

**(Suggestions Below, But Select Your Favorites)**

**5 Hors D'oeuvres from the \$4.00 List**

**Mini Meatball Muffins**

Topped with Piped Mashed Potatoes & Drizzled with Brown Tomato Gravy

**Spinach & Artichoke Wonton Bites**

**Chicken Cornbread Stuffing Bites**

Topped with Cranberry Chutney

**Mini Fish Tacos**

Topped with Serrano Pepper Slaw & Finished with a Chipotle Crème Drizzle

**Pork Potato Balls**

Topped with a Lemon Garlic Aioli & a Warm Tomato Sauce

## *Deluxe Hors D'oeuvres*

**\$26.00 Per Person**

**(Suggestions Below, but Select Your Favorites)**

**4 Hors D'oeuvres from the \$4.00 List**

**Spicy Fried Chicken Bites**

Spicy Cherry Bourbon Sauce

**Crunchy Corn Fritters**

Drizzled with Jalapeno Ranch

**Pepper Jack and Roasted Tomato Tarts**

**Cucumber Bites**

English Cucumber Slices, Topped with Chive Cream Cheese, a Grape Tomato & Chopped Chives

**1 Hors D'oeuvre from the \$5.00 List**

**Sage & Gruyere Arancini**

**1 Hors D'oeuvre from the \$7.00 List**

**Mini Beef Wellington**

## *Premier Hors D'oeuvres*

**\$40.00 Per Person**

**(Suggestions Below, but Choose Your Favorites)**

**3 Hors D'oeuvres from the \$4.00 List**

**Caprese Skewers**

Grape Tomatoes & Mozzarella, Marinated in Fresh Basil Pesto,

Drizzled with Balsamic Glaze

**Maple Caramel Bacon Bites**

Brown Sugar Bacon, Baked with Puff Pastry, Drizzled with Warm Maple Syrup

**Chicken Bacon Cheesy Bites**

Topped with a Dollop of Chef's Ranch Dressing

**3 Hors D'oeuvres from the \$5.00 List**

**Pork Tenderloin Crostini**

Topped with a Smokey Cherry Chutney with a Bite & Edible Flowers

**Smoked Salmon Cucumber Bites**

English Cucumber Slices

Topped with Dill Cream Cheese, Smoked Salmon & Chopped Dill

**Mini Twice Baked Potatoes**

**2 Hors D'oeuvres from the \$7.00 List**

**Crab Cakes**

With Chef made Remoulade Sauce

**Prime Rib and Bleu Cheese Bruschetta**

Topped with Onion and Roasted Tomato Jam



**A La Carte Hors D'oeuvres** - The following is a list of our Hors D'oeuvres. If you don't want to go with one of our packages, you can customize your own. If you don't see something that excites you, let us know, because we've got more! The Sky's the Limit!

**\$4.00 Hors D'oeuvres**

**Cocktail Meatballs**

Your Choice of Chipotle, Asian Hoisin Ginger, Cranberry Pinot Noir or BBQ

**Mini Meatloaf Muffins**

Drizzled with Chef's Special Ketchup Sauce

**Petite Shepard's Pies**

Ground Beef & Veggie Mix in Tarts, Topped with Mashed Potatoes

**Kentucky Derby Spicy Fried Chicken Bites**

Served with a Spicy Cherry Bourbon Sauce

**Chicken, Bacon, Cheesy Bites**

Served with a Dollop of Chef Ranch Dressing

**Greek Cocktail Meatballs**

Baked in Puff Pastry with a Dollop of Chef's Tzatziki Sauce

**Chicken Cornbread Stuffing Bites**

Topped with a Cranberry Chutney

**Mini Fish Tacos**

Topped with a Serrano Mexican Slaw, Served in a Tortilla Cup

**Grandmother Cherry's Deviled Eggs**

**Maple Caramel Bacon Bites**

Brown Sugar Bacon Baked in a Puff Pastry and Drizzled with Warm Maple Syrup

**Buffalo Chicken Cheesy Bites**

Topped with a Dollop of Bleu Cheese or Ranch

**Cheesy Grits with Bacon Fritters**

**Cucumber Bites with Chive Cream Cheese & Cherry Tomatoes**

**Bacon Wrapped Beer Brats**

**Pepper Jack & Roasted Tomato Tarts**

**Cheesy Mushroom Puff Pastry Bites - Can be Prepared for Vegans**

**Broccoli Cheddar Bites - Can be Prepared for Vegans**

**Savory Spinach Parmesan Bites**

**Spinach Artichoke Dip Wonton Bites - Can be Prepared for Vegans**

**Mini Hummus & Roasted Pepper Phyllo Bites - Vegan**

Garlic Hummus filled Phyllo Cups, Topped with Cucumbers, Roasted Red Peppers & Crumbled Feta Cheese

**7-Layered Dip Taco Bites – Can be Prepared for Vegans**

Seasoned Refried Beans, Guacamole, Shredded Cheese, Scallions, Tomatoes, Fire Roasted Jalapenos & Black Olives in a Mini Taco Shell

**Crunchy Corn Fritters - Can be Prepared for Vegans**

Dolloped with a Avocado Ranch Dip

**Broiled Feta Crostini**

Topped with Fire Roasted Garlic Tomatoes & Caper Chutney

**\$5.00 Hors D'oeuvres**

**Mongolian Beef Satays**

Sprinkled with Sesame Seeds

**Mini Corn Dogs**

Served with Chipotle Ketchup

**Mini Classic Lasagna Bites**

Served in a Phyllo Cup, Topped with Classic Marinara and Melted Mozzarella

**Beef Taco Cups**

Chef made Mini Taco Cups, Taco Seasoned Ground Sirloin, Shredded Cheese & a Dollop of Guacamole

**Chicken Cordon Bleu Bites**

Ham, Chicken and Swiss Cheese, Baked in a Wonton, Dolloped with a Dijon Alfredo

**Bite Size Chicken & Waffles**

Served with Your Choice of a Spicy Cherry Bourbon Sauce or Maple Syrup

**Croquets de Pollo - Chicken Croquettes**

Creamy Chicken Bites, Rolled in Herb Bread Crumbs and Quick Fried

**Sweet & Spicy Bacon Wrapped Chicken Bites**

Served with a Sweet Chile Sauce

**Ceviche**

(Select 1 Option)

Tropical, Mexican or Thai - Served on Chef made Wonton Points

**Smoked Salmon Cucumber Bites**

English Cucumber Slices, Topped with Dill Cream Cheese, Smoked Salmon & Dill

**Bacon & Parmesan Potato Pave – Stacked Potatoes**

**Warm Brie Crostini**

Topped with a Bacon-Plum Chutney

**Pork Tenderloin Crostini**

Served with a Smokey Cherry Chutney, Topped with Micro Greens

**Reuben Bites**

Corn Beef, Sauerkraut and Swiss, Breaded with Panko, Quick Fried, Served with a Dollop of Tangy Thousand Island

**Mini Twice Baked Potatoes**

Small Yukon Potatoes Mixed with Cheese, Bacon Bits, Chives & Sour Cream

**Fire Roasted Jalapeno Popper Bites**

These tastes just like they came off the grill, without the mess!!

**Mini Monte Cristo's**

The classic ham & turkey melt on toasted brioche with gruyere, dusted with powder sugar & topped with a dollop of raspberry preserves

**Crispy Falafel Bites - Can be Prepared for Vegans**

Served with a Lemon-Garlic Tzatziki

**Almond Butter and Cherry Compote on Purple Wheat Toast - Vegan**

**Whipped Ricotta and Balsamic Cherry Crostini**

Topped with Pistachios and Drizzled with Warm Cinnamon Honey

**Mini Spinach Lasagna Roll Ups**

**Honey, Thyme, Sweet Cherry & Brie Crostini**

**Sage & Gruyere Arancini**

Creamy Italian Risotto Balls, Stuffed with Sage & Gruyere, Coated with Italian Breadcrumbs & Deep Fried - Served with a Dollop of Sriracha

**Caprese Skewers**

Colorful Grape Tomatoes & Mozzarella, Marinated in Fresh Basil Pesto & Drizzled with Balsamic Glaze

## **\$5.00 Hors D'oeuvres Cont.**

**Roasted Garlic Mushroom Bruschetta - Can be Prepared for Vegans**

**Sundried Tomato, Pesto & Garlic Bites**

**Bleu Cheese, Caramelized Onion & Fig Pinwheels**

**Watermelon Cubes - Can be Prepared for Vegans**

Topped with Feta Mousse, Sprinkled with Mint & Drizzled with Balsamic Glaze

**Greek Cucumber Bites - Can be Prepared for Vegans**

Whipped Feta Cheese Piped into a Cucumber Cup & Garnished with

Mint and a Kalamata Olive Sliver

**Warm Brie Tartlets**

Topped with Pear Thyme Chutney & Drizzled with Warm Honey

**Tomato/Basil Soup Shots & Mini Grilled Cheese**

**Portobello, Swiss and Bleu Cheese Crostini**

**Bleu Cheese, Cranberry and Walnut Puff Pastry Bites**

**Mexican Street Corn Fritters - Can be Prepared for Vegans**

Served with a Chili Lime Crema

**Chickpea & Sundried Tomato Bruschetta - Vegan**

Served with Pesto, Sprinkled with Fresh Basil

**Cheeseburger Egg Rolls**

Finished Onsite for a Crispness

Served with a Tangy Secret Sauce

**Avocado Egg Roll Bites - Can be Prepared for Vegans**

Avocado, Tomatoes, Red Onions, Cilantro and Fresh Lime Mixture, Wrapped in Egg

Roll Wraps, Quick Fried and Finished with a Dollop of Cilantro Lime Sauce

**Mini Potato Pancakes - Can be Prepared for Vegans**

Classic Potato Pancake with Remoulade Sauce

Sweet Potato Pancakes with Lemon Slaw & Lemon Tahini Sauce

Irish Potato Pancakes with Avocado Ranch

**Carrot Hot Dog Bites - Vegan**

Topped with Red & Green Cabbage Slaw & Roasted Corn - Finished with a Vegan

Spicy BBQ Mayonnaise

## **\$6.00 Hors D'oeuvres**

**Beef Tenderloin & Colorful Bell Pepper Skewers**

Drizzled with Your Choice of Horseradish Crème or a Balsamic Reduction

**Mini Beef Wellingtons**

**Prime Rib & Bleu Cheese Bruschetta**

Topped with Onion & Roasted Tomato Jam

**Filet Mignon on a Buttered Crostini**

Topped with Peppered Horseradish Crème & Micro Greens

**Chimichuri Steak Skewers**

Tenderloin with Pearl Onions & Grape Tomatoes, Served with a South American Pesto

**Shrimp and Grits Cup**

**Tzatziki Bacon Wrapped Shrimp Cucumber Bites**

**Garlic Bacon Wrapped Jumbo Shrimp**

**Tuna Tartar in Wonton Cones**

Sushi-Grade Ahi Tuna Mixed with Avocado, Finely Chopped Jalapenos, Scallions,

Wasabi & Finely Grated Ginger

## **\$7.00 Hors D'oeuvres**

**Crab Cakes**

Topped with Chef's Remoulade

**Oyster Rockefeller Bites**

Oysters, Parsley, Spinach, Butter and Panko Mixture, Quick Fried with Lemon Aioli

**Sweet & Spicy Brown Sugar Bourbon Bacon Wrapped Jumbo Shrimp**

Kicked Up a Notch with a Dash, or more, of Red Pepper Flakes

**Grilled Jumbo Shrimp Cocktail**

Served with Your Choice of Vodka Infused Cocktail Sauce, Remoulade or Fresh Basil

Pesto

**Bacon Wrapped Pork Tenderloin and Grilled Fig Skewers**

Prepared with a Balsamic Honey Glaze & Sprinkled with Feta or Bleu Cheese & Basil

**Lemon Butter Seared Scallops**





## Food Displays & Action Stations - Minimum of 50 Guests for

### Displays & Stations - Pricing is Per Person

\*Action Stations Require 1 Chef Attendant & 1 Server for every 75 Guests

\*These are intended to be add-ons or used with Action Station Packages.

#### Fruit & Cheese Platters - \$8.00

Aged Cheddar, Swiss, Pepper Jack & Colby Cheese

Seasonal Fruit - Served with a Lemon Poppy Seed Dip & Gourmet Crackers

#### Vegetable Platters - \$8.00

Seasonal Vegetables – Broccoli, Carrots, Celery, Bell Pepper, Zucchini, Squash, Cucumber, etc. – Served with Chef's Ranch Dressing

#### Lavish Fruit, Cheese & Vegetable Display - \$20.00

All of the above Cheeses, Plus Smoked Gouda, Baked Brie & Red Wine Blueberry Goat Cheese - Seasonal Fruit & Berries - Served with a Lemon Poppy Seed Fruit Dip, Gourmet Crackers & Assorted Breads, Seasonal Vegetables - Served with Chef's Ranch Dressing

#### Lavish Charcuterie Display - \$27.00

All of the Above Cheeses, Smoked Meats, Grilled Vegetables, Nuts, Dried Fruits & Spreads - Served with Assorted Breads & Gourmet Crackers

#### Salad Bar - \$7.00

Mixed Greens, Grape Tomatoes, Carrots, Cucumbers, Purple Onions, Feta Cheese, Cheddar Cheese, Croutons, Ranch Dressing, Caesar & Balsamic Vinaigrette

#### Slider Action Station - \$8.50

(Select 3 Options)

Sirloin Hamburger - Served with Cheese, Mustard, Ketchup & a Kosher Dill Slice

Pulled Pork - Served with Chef made BBQ Sauce & Crispy Cole Slaw

Honey Butter Chicken Biscuit - Served with Honey Butter & Honey

Meatball Parmesan - Served with Chef made Marinara – Spicy or Mild

Cuban - Ham, Swiss Cheese & Kosher Dill Pickle on a Hawaiian Bun, Served with a Dijon Butter Sauce

Grilled Veggie Slider - Tri Color Bell Peppers, Onions, Mushrooms, Whipped Garlic

Basil Goat Cheese Spread & Chef's Fresh Basil Pesto

#### Creamy Risotto Station - \$10.00

(Select 1 Option)

Rotisserie Chicken, Bacon, Brisket, Pulled Pork

Shrimp may be added for an additional \$3.00 per person

(Select 3 Options)

Broccoli, Asparagus, Sautéed Mushrooms, Sautéed Onions, Peas, Sautéed Zucchini

& Squash Medley, Chopped Sun-Dried Tomatoes, Chives, Fresh Basil Pesto

#### French Fry Action Station - \$7.50

(Select 1 Potato Option)

Russet or Sweet Potatoes or a Combination of Both - Hand-Cut Fries & Prepared

Onsite - Served with Kosher Salt, Ground Black Pepper, Seasoning Salt, Garlic

Powder & Cayenne Pepper

(Select 3 Sauce Options)

Ketchup, Sriracha Ketchup, BBQ Sauce, Ranch, Cilantro Lime Ranch, Chipotle Ranch

or Jalapeno Ranch

#### Chips & Dips - \$7.50

Cascading Display of Tortilla, Potato & Sweet Potato Chips

(Select 3 Dip Options)

Warm Tomato Basil Dip, Hot Caramelized Onion Dip, Bacon & Gruyere Dip, Hot

Spinach & Artichoke Heart Dip, Guacamole, Warm Queso, Million Dollar Dip &

Jalapeno Popper Dip

#### South of the Border Food Bar - \$8.00

Display of Tortilla Chips, Blue Corn Tortilla Chips, Sweet Potato Chips

Served with Guacamole or Warm Queso, Grilled Sweet & Spicy Jalapeno Relish, Fire

Roasted Salsa, Pico de Gallo, Chipotle Sour Crème Dip & Black Bean Dip

#### Street Taco Action Station - \$17.00 Per Person

(Excluded from Elite Celebration Package)

Display of Tortilla Chips, Blue Corn Tortilla Chips, Sweet Potato Chips - Served with

Guacamole, Grilled Sweet & Spicy Jalapeno Relish, Fire Roasted Salsa, Pico de

Gallo, Black Bean Dip, Lime, Cilantro, Cotija Cheese, Roasted Corn, Mini Flour & Corn

Tortillas

(Select 3 Options)

Beef Fajita, Chicken Fajita, Shredded Beef, Shredded Chicken, Shredded Pork,

Spanish Shrimp or Grilled Vegetables

#### Game Day Grub Bar - \$17.00 - (Excluded from Elite Celebration Package)

Buffalo Chicken Wings - Served with Carrot & Celery Sticks & Your Choice of Bleu

Cheese or Ranch Dressing

Frito Pies - Chef made Chili Served with Onions, Jalapenos, Shredded Cheddar &

Served in Individual bag of Frito Corn Chip

Cascading Display of Tortilla, Potato & Sweet Potato Chips & Chef made Pita Chips

(Select 3 Dip Options)

Warm Tomato Basil Dip, Hot Caramelized Onion, Bacon & Gruyere Dip, Hot Artichoke

& Spinach Dip, Guacamole, Hot Queso, Hot Cheesy Roasted Red Bell Pepper Dip,

Olive Tapenade & Jalapeno Popper Dip





**Mashed Potato Bar - \$10.00**

(Select 1 Potato Option) - Russet Potatoes & Sweet Potato  
(Select 1 Cheese Option) - Shredded Cheddar, Monterrey Jack Cheese, Mexican Blend or 4-Cheese Blend  
(Select 2 Meat Options) - Fajita Chicken, Fajita Beef, Pulled Pork, Chili, Bacon, Brisket & Smoked Turkey  
(Select 3 Veggie Options) - Steamed Broccoli, Chopped Tomatoes & Basil, Chopped Sundried Tomatoes, Sautéed Mushrooms, Grilled Onions, Sautéed Zucchini & Squash, Roasted Red Peppers, Fresh Basil Pesto  
Butter, Ground Black Pepper & Garlic Salt Included

**Mac N Cheese Bar - \$10.00**

(Select 1 Creamy Cheese Option) - 4-Cheese Sauce, Salsa Con Queso Sauce, Blanco Cheese Sauce, Bleu Cheese Sauce, Classic Velveeta Sauce  
(Select 2 Meat Options) - Diced Ham, Pulled Pork, Fajita Chicken, Ground Beef, Fajita Beef, Bacon, Fried Chicken, Kielbasa, Chili, Smoked Turkey - **The Following can be Added for an Additional \$5.00 Per Person** - Lemon Garlic Jumbo Shrimp, Crab or Lobster  
(Select 3 Vegetable Options) - Tomatoes, Sauteed Mushrooms, Sauteed Onions, Broccoli, Corn, Pesto, Sundried Tomatoes, Sauteed Zucchini & Squash, Roasted Red Bell Pepper  
(Select 1 Crunchy Topping) - Gold Fish, Nacho Cheese Doritos, Fried Onions, Chow Mein Noodles, Cheez-Its, Toasted Panko

**Pasta Bar - \$15.00**

(Select Up to 2 Pasta Options)  
Spaghetti, Angel Hair, Fettuccini, Penne, Bow-Tie Pasta  
(Select 2 Sauce Options)  
Marinara, Bolognese, Alfredo, Diablo or Fresh Basil Pesto  
(Select 4 Topping Options)  
Meatballs, Roasted Chicken, Italian Sausage, Smoked Turkey, Crispy Pancetta, Chopped Salami, Pepperoni, Steamed Broccoli, Chopped Fresh Tomatoes & Basil, Chopped Sun-Dried Tomatoes, Sautéed Spinach, Sautéed Mushrooms, Grilled Onions, Sautéed Zucchini & Squash, Grilled Veggies & Roasted Red Peppers  
Shredded Parmesan, Red Pepper Flakes, Ground Pepper & Garlic Bread Included

**Pizza Action Station - \$9.00**

(Select 3 Pizzas Options)  
Cheese - Pepperoni - Margherita Pizza, With Fresh Pesto, Drizzled with Olive Oil - Hamburger - Italian Sausage, Mushroom & Onion Pizza - Meat Lovers - Veggie Lovers With Tomatoes, Bell Peppers, Onions, Black or Green Olives & Mushrooms - White Pizza, With Roasted Garlic, Chicken, Spinach or Fresh Pesto & Mushrooms  
**Parmesan Cheese & Red Pepper Flakes Included**

**Ciao Bella - \$12.00 (Excluded from Elite "Celebration" Package)**

Caprese Skewers – Grape Tomatoes, Mozzarella, Marinated in Pesto, Drizzled with Balsamic Glaze  
Italian Meatball Parmigiano Sliders  
Antipasto Skewers – Tortellini, Kalamata Olives, Artichoke Hearts & Salami, Drizzled with Chef's Italian Dressing  
Mediterranean Salad Skewers – Romaine, Purple Onions, Grape Tomatoes, Kalamata Olives, Cucumber & Feta Cheese, Drizzled with Chef's Greek Dressing

**Mediterranean Station - \$15.00 (Excluded from Elite "Celebration" Package)**

Garlic Hummus  
Served with Fresh Basil Pesto, Roasted Red Bell Peppers, Jalapenos & Cilantro & Chef made Pita Chips  
Baba Ghanaoush, Dolmas, Tabbouleh, Falafel with Tzatziki

**Jumbo Shrimp Display - \$10.00**

Cooked & Peeled Jumbo Shrimp  
(Select 2 Options)  
Served with Mild & Horseradish Spicy Cocktail Sauce, Vodka Infused Cocktail Sauce or Chef's Fresh Basil Pesto

**On the Rocks – Market Price**

Jumbo Shrimp Cocktail, Mini Crab Cakes With Remoulade Sauce, Mini Fish Tacos, Smoked Salmon Presentation – Mini Bagels, Dill Cream Cheese, Capers, Chopped Onions, Cucumbers, Radishes & Chives, Bacon Wrapped Scallops, Oysters  
Rockefeller, Hot Lobster Dip, With Gourmet Crackers  
Ceviche  
(Select 1 Option)  
Tropical, Thai or Mexican

**Carving Stations**

All Carving Station Items include 4oz of Protein, Cocktail or Hawaiian Buns  
(Select 2 Sauce Options)  
Horseradish Crème, Whole Grain Mustard, Dijon Mustard, Spicy Mustard, Pesto Mayo, Chipotle Mayo, Cranberry Mayo – **Truffle Butter may be added for an additional \$2.00pp**

**Beef Tenderloin - \$15.00 (Excluded from Celebration Packages)**

**Prime Rib - \$13.00**

**Tri-Tip – Top Sirloin - \$10.50**

**Strip Loin Carving Station - \$9.25**

**Smoked Turkey - \$7.00**

**Glazed Ham - \$6.00**

**Roast Pork Loin - \$6.00**

**\*1 Chef Attendant Required for Every 75 Guests**



## Celebration Packages - Dinner Options

Select Your Favorite Sauce for Each Protein Listed Below from Any of Our Dinner Option Packages

Basil Pesto Crème - Sundried Tomato Crème - Mushroom Crème - Béchamel Sauce – White Sauce - Piccata - Lemon Caper Sauce - Au Jus - Horseradish Crème - Rosemary & Garlic - Balsamic Orange Dijon - Marsala - Ginger Teriyaki - Red Wine Portobello Mushroom - Burgundy Wine Sauce - Caramelized Red Wine Onion Sauce - White Wine Crème - Citrus Butter - Asian BBQ - Creamy Lemon Dill - Honey Soy - Honey Garlic – Tomato Basil Sauce - - Madeira Wine & Caramelized Onions - Béarnaise Sauce - Creamy Butter - Whiskey Peppercorn - Herb Butter - Garlic Parmesan - Port Wine - Blackberry Sauce – Roasted Red Bell Pepper Crème

## Deluxe Entrees

(Served with Your Choice of Sauce from the Above List)

### Pan Seared Chicken Breast

### Oven Roasted Pork Loin

## Premier Entrées

### Premier Poultry Entrees

**Caprese Chicken** - Stuffed with Sundried Tomatoes, Pesto & Mozzarella, Topped with Pesto Béchamel Sauce & Tomatoes

**Chicken Florentine** - Spinach, Mushrooms & Mozzarella, Smothered with a Cheesy Béchamel Sauce

**Maple Bourbon Pecan Chicken** – Pan Seared Chicken, Coated in a Toasted Pecan Maple Bourbon Sauce Infused with Fresh Rosemary

**Hatch Chili Chicken** – Stuffed with 3-Cheese Mixture, Garlic & Roasted Green Chili's, Coated in Flavored Panko & Deep Fried. Served with a Hatch Crème Sauce

**Chicken Bombs** - Stuffed with Chopped Jalapeños, Cream Cheese and Shredded Cheddar, Wrapped with Bacon and Smoke – Mild or Spicy

**Chicken Parmesan** - Stuffed with Mozzarella & Herbs, Smothered in Chef's Marinara Sauce & Topped with More Mozzarella - Mild or Spicy

**Fresh Herb, Mushroom & Asiago Chicken** – Stuffed with Sautéed Mushrooms & Asiago Cheese, Smothered with a Cheesy Mushroom Cream Sauce, Sprinkled with Fresh Herbs

### Premier Beef Options

(Served with Your Choice of Sauce)

### Ground Chuck Steaks, Served with Portobello & Onion Gravy

### Meatloaf

### Tri Tip

### Salisbury Steak with Mushroom Brown Gravy

## Premier Menu Seafood Options

(Served with Your Choice of Sauce)

### Flounder

Salmon can be Added for an Additional \$5.00 Per Person

## Premier Menu Pork Option

### Stuffed Pork Chop

Stuffed with Your Choice of...

Fresh Sage Cornbread, Golden Raisins, Dried Cherries & Walnut Mixture Stuffing - Topped with Creamy Butter Sauce

Granny Smith Apples, Mushroom, Sage & Herb Stuffing – Topped with a Creamy Mushroom Sauce

Spinach, Sundried Tomatoes, Garlic & Thyme Creamy Stuffing – Topped with Creamed Spinach Sauce

## Elite Entrées

The Following Elite Options are Market Price

### Elite Beef Options

**Chateaubriand** with Bearnaise Sauce

### Prime Porterhouse

**Porcini Crusted Beef Tenderloin**, Served with Truffle Butter Sauce

**Applewood Smoked Bacon Wrapped Filet Mignon** with Whiskey Peppercorn Sauce

**Individual Beef Wellington** prepared with Prime Beef Tenderloin

**Prime Ribeye** with Balsamic Mushroom Crème Sauce

**Prime Rib** with a Caramelized Onion Bleu Cheese Sauce or Horseradish Crème

### Choice Porterhouse

**Choice Beef Tenderloin** with Your Choice of Sauce

**Choice Ribeye** with Your Choice of Sauce

### Elite Seafood Options

**Salmon** with Citrus Garlic Butter

**Lobster Tails** with Garlic Butter

**Halibut** with a Lemon Dill Crème Sauce

**Seared Sea Scallops** with Garlic Butter

**Mediterranean Mahi Mahi** with Tomatoes, Onions, Garlic, Greek Olives, Basil & Feta Cheese

### Pecan-Bacon Crusted Chilean Sea Bass



## Salads (Select 1 Option)

**Cherry on Top Signature Salad** – Mixed Greens, Dried Cherries, Mandarin Orange Segments, Sugared Pecans & Feta Cheese, Served with a Citrus Mango Vinaigrette

**Tropical Salad** - Arugula, Spinach, Strawberries, Blueberries, Tangerines & Candied Pecans, Served with a Blush Wine Vinaigrette

**Mediterranean Salad** - Romaine, Purple Onions, Kalamata Olives, Cucumbers & Feta Cheese, Served with a Greek Dressing

**Spring Salad** - Mixed Greens, Arugula, Watermelon, Shallots & Feta Cheese, Served with a Champagne Vinaigrette

**Asian Chopped Salad** - Romaine, Purple Cabbage, Snow Peas, Green Onions, Carrots, Bell Peppers & Chow Mien Noodles, Served with a Sesame Vinaigrette

**Garden Salad** - Mixed Greens, Grape Tomatoes, Cucumbers & Carrots, Served with Your Choice of Balsamic Vinaigrette or Ranch

**Deconstructive Wedge Salad** – Iceberg Lettuce, Bacon, Tomatoes & Either Bleu Cheese or Feta, Served with Bleu Cheese or Ranch Dressing

**Caesar Salad** - Heart of Romaine, Croutons & Shaved Parmesan, Served with a Caesar Vinaigrette

**Apple Pecan Spinach Salad** – Fresh Spinach, Apple Slices, Spiced Pecans, Dried Cranberries, Served with a Maple Vinaigrette

## Starches (Select 1 Option)

**Golden Yukon Mashed Potatoes**

**Roasted Garlic & Rosemary Baby Yukon Potatoes**

**Dill Roasted New Potatoes with Lemon Butter**

**Long Grain Wild Rice with Mushrooms**

**Cilantro Lime Rice**

**Risotto (Options Below) - Cheddar & Bacon, Creamy Parmesan Garlic,**

**Mushroom & Caramelized Onion or English Pea & Bacon**

**Parmesan Orzo**

**Creamy Mac N Cheese**

**3-Cheese Garlic Potatoes**

**Brown Sugar Bacon Roasted Sweet Potatoes**

**The Following Items are Included with the Elite Celebration & Cherry on Top**

**Packages. Substituted on the Deluxe & Premier Celebration Packages for \$3.00**

**Per Person**

**Loaded Baked Potatoes** – Served with Guests' Choice of Whipped Butter, Sour Cream, Bacon Bits, Shredded Cheddar & Chopped Chives

**Creamy Cheesy Au Gratin Potatoes**

**Twice Baked Potato Casserole**

**Potatoes Dauphinoise**

## Vegetables (Select 1 Option)

**Roasted Green Beans Almandine**

**Garlic Butter Oven Roasted Carrots**

**Brown Sugar Glazed Carrots**

**Sautéed Zucchini & Squash**

**The Following Items are Included with the Elite Celebration & Cherry on Top**

**Packages. Substituted on the Deluxe & Premier Celebration Packages for \$3.00**

**Per Person**

**Brown Sugar Bacon Green Beans**

**Bacon Brussel Sprouts**

**Maple Bacon Roasted Brussels Sprouts & Butternut Squash**

**Roasted Root Vegetables**



## Themed Dinners

Pricing is Per Person

### Bridesmaid Luncheon or Bridal or Baby Shower - \$25.00

Croissant Sandwiches – (Select 2 Options)

Turkey & Cheddar, Ham & Swiss, Chicken Salad, Tuna Salad or Veggie

Mayonnaise, Mustard, Lettuce, Tomato & a Kosher Dill Slice on the Side

Fruit & Cheese Platters, with Gourmet Crackers

Cherry on Top – Mixed Greens, Mandarin Orange Segments, Candied Pecans, Dried

Cherries & Feta Cheese, Served with Chef's Citrus Vinaigrette

Chocolate Chip Cookie, Lemon Bar and Fudge Brownie Platter

### Afternoon Tea Service - \$35.00

Deviled Crab Tarts, Ham & Gruyere and Spinach & Mushroom Quiche, Tea

Sandwiches – English Cucumber & Dill, Smoked Salmon & Egg Salad, Minted Melon

Salad, Served with a Champagne Vinaigrette, Freshly Baked Mini Pastries – Tea

Biscuits, Scones - Served with Clotted Cream, Butter & Jam & Mini Cakes &

Strawberry Romanoff

### Happily Ever After - Disney Princesses - \$50.00

#### As Guests Arrive

#### Cinderella - Lavishly Decorated Fruit, Cheese & Veggie Display/Grazing Table

French & Domestic Cheese - Jaq & Gus Would be So Happy, Seasonal Fruits, Berries & Grapes, Seasonal Veggies with Ranch - Served in a Pumpkin, Gourmet Crackers,

Assorted Breads & Croissants

#### Snow White - Spinach Apple Salad

Baby Spinach, Chopped Apples, Candied Pecans, Feta Cheese, With or Without

Bacon Bits, Served with Champagne Vinaigrette

#### Beauty & The Beast - Belle - Short Rib Ragout

Short Rib Ragout, Slow Roasted to Tender Bites, Prepared with Mirepoix - Onions,

Carrots, Celery & French Herbs

#### Aladdin - Jasmine - Persian Chicken

Chicken Breasts, Marinated in a Mixture of EVOO & Mediterranean Spices Adds a

Burst of Flavor to Every Bite

#### Tangled - Rapunzel - Creamy Risotto

Prepared With or Without Sautéed Mushrooms

#### Sleeping Beauty - Brussel Sprouts

Maple Bacon Brussel Sprouts

### Walt Disney World's Magic Kingdom Celebrates 50 Years - \$22.00

#### As Guests Arrive

#### Belle's French Hors D'oeuvre - Monte Cristo Bites - Be Our Guest Dusted with

Powdered Sugar, Topped with a Dollop of Raspberry Preserves

#### Ariel's Under the Sea Salad - Mixed Greens, Pickled Red Onions, Blueberries,

Crumbled Feta, Candied Pecans, Served with a Blush Vinaigrette

#### Sticky Ginger Soy Glazed Chicken Breasts - Crystal Palace

#### Cinderella's Favorite - Mac N Cheese

#### Green Beans - Cosmic Ray's Starlight Café

### Downhome Southern - \$27.00

Select 2 of the Following Hors D'oeuvres – Kentucky Derby Fried Chicken Bites,

Served with a Bourbon Cherry Sauce & a Bourbon Cherry, Savory Spinach Parmesan

Tarts, Warm Million Dollar Crostini with Bacon, Chives, Cream Cheese, Shredded

Cheddar & Toasted Almonds, Cucumber Bites - Topped with Chive Cream Cheese &

a Grape Tomato, Spinach & Artichoke Wonton Bites, Cocktail Meatballs – BBQ,

Chipotle Crème, Hoisin

Select 1 of the Following Entrees - **3 Large Country Fried Chicken Fingers**, With

Your Choice of Cream Gravy, Ranch, Ketchup or Honey Mustard OR **Meatloaf**

Tossed Salad with Mixed Greens, Shredded Cheddar, Grape Tomatoes, Cucumbers &

Carrots - Served with Ranch Dressing or Balsamic Vinaigrette

Mashed Potatoes & Cream Gravy, Brown Sugar Bacon Green Beans

Buttermilk Biscuits - Honey Butter and Honey or Waffles – Whipped Butter and Syrup

### Texas Style BBQ - \$35.00

Select Two (2) of the Following Hors D'oeuvres – **Spicy Popcorn Chicken Bites** with

Chipotle Ranch, **Fire Roasted Jalapeno Popper Bites** with Ranch, **Sweet & Spicy**

**Bacon Wrapped Chicken Bites**, **Buffalo Chicken Bites** with Bleu Cheese or Ranch,

**Spinach Artichoke Wonton Bites**, **Cocktail Meatballs** – BBQ, Chipotle Crème,

Hoisin

#### Slow Roasted PRIME Beef Brisket and Your Choice of the Following...

(Select 1 Additional Meat Option) - BBQ Chicken, Sausage, Hot Links or Pulled Pork

(Select 4 Side Options) Tossed Salad with Ranch, Dorito Tossed Salad with Catalina,

Caesar Salad, Traditional Potato Salad, Deviled Egg Potato Salad, Broccoli Salad,

Carrot Raisin Salad, Cole Slaw, Baked Beans, Borracho Beans, Green Beans, Mac N

Cheese and Corn. (Substitute a loaded Baked Potato for a side for an additional \$3.00

per person)

Biscuits and Cornbread with Butter, Honey Butter and Honey

BBQ Sauce, Onions, Cherry Peppers & Pickles Included

### Cinco de Mayo - Any Day of the Year - \$32.00

Chips & Dips - Fire Roasted Salsa & Warm Queso

Mexican Caesar or Mexican Fiesta Salad

Brisket Tacos – 2 Per Person - Topped with Purple Onions, Cotija Cheese, Sprinkled

with Cilantro & Finished with a Squeeze of Lime

Poblano Chicken - Pan Seared Chicken Breast with Grilled Poblano Peppers &

Onions, Topped with a Creamy Poblano Sauce & Melted Cheese

(Select 1 Bean Option) – Drunken Borracho, Refried or Black Beans

(Select 1 Rice Option) - Mexican or Cilantro-Lime Rice

Served with Corn & Flour Tortillas

### **Traditional Tex-Mex - \$20.00**

Hors D'oeuvres - (The Following Hors D'oeuvre) Bean & Cheese Taco Cups  
Entrees - (Select 2 Options) - Beef Enchilada, Sour Cream Chicken Enchilada,  
Cheese Enchilada, Veggie Enchilada, Beef Taco, Chicken Taco, Beef Chalupa,  
Chicken Chalupa or Bean & Guacamole Chalupa  
(Select 1 Bean Option) - Borracho, Refried or Black Beans - (Select 1 Rice Option) -  
Mexican or Cilantro-Lime Rice - Tortillas Chips & Fire Roasted Salsa Included

### **South of the Border - \$25.00**

Cascading Display of Tortilla, Blue Corn Tortilla & Sweet Potato Chips, Guacamole,  
Hot Queso, Sweet & Spicy Grilled Jalapeno Relish, Fire Roasted Salsa, Pico de Gallo,  
Chipotle Sour Crème Dip, 7-Layer Dip & Warm Street Corn Dip  
Tex Mex Appetizers - (Select 4 Options) - Jalapeno Popper Bites, Guacamole Eggrolls  
- Served with Salsa Crème, Chicken or Beef Taquitos, Chicken or Beef Empanadas,  
Chicken or Beef & Cheese Quesadillas & Tamales

### **Italian Feast - \$30.00**

**Hors D'oeuvres** - (Select 2 Options) – Caprese Skewers, Arancini Bites, Spinach  
Artichoke Wonton Bites, Caponata, Chicken Spiedini, Italian Stuffed Mushrooms  
**Caesar Salad** – Heart of Romaine, Chef made Croutons & Parmesan Cheese  
Served with Chef's Caesar Dressing  
**Entrees** - (Select 2 Options- Guests will Receive 2 Entrees) - Chicken Alfredo, Pesto  
Chicken Alfredo, Spaghetti & Meatballs with Marinara (Mild or Spicy), Classic Lasagna  
with Meat Sauce, Vegetable Lasagna with Marinara or Béchamel, Chicken Parmesan,  
Eggplant Parmesan, Chicken Marsala, Chicken Piccata, Chicken Florentine, Pasta  
Primavera, Baked Ziti with Sausage, Topped with Melted Mozzarella - **All Entrees are  
Served with Your Favorite Pasta**

**Vegetable** - (Select 1 Option) - Green Beans Almandine, Brown Sugar Bacon Green  
Beans, Zucchini & Squash Medley, Roasted Carrots

### **Warm Garlic Bread**

**Parmesan & Red Pepper Flakes Included**

### **Take Me Out to the Ballgame - \$25.00**

**As Guests Arrive** - Peanuts, Popcorn, Cracker Jacks & Stadium Nachos

**Burger & Dogs** - (Select 1 Option) - Jumbo Hot Dog, Polish Sausage or Brats - With  
Chili, Shredded Cheddar, Onions (Caramelized or Raw), Pickle Relish, Pickled  
Jalapenos, Mustard & Ketchup **AND** 1/3lb Burgers, With Cheddar, Pepper Jack or  
Swiss Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayo, Mustard or Ketchup

**Sides** - (Select 2 Options) - Chef Made Potato Chips With Ranch or Caramelized  
Onion Dip, French Fries, Baked Bean With Bacon, Potato Salad, Brown Sugar Bacon  
Green Beans, Macaroni Salad or Cole Slaw (Ask about other options)  
Platter of Chocolate Chip Cookies

### **Breakfast – Brunch - Starting at \$20.00 - Additional Options Available**

Egg Casserole – Eggs, Cheese, Sausage

Your Choice of the Following

(Select 1 Meat Option) - 2 Slices of Bacon or 2 Sausage Patty or 2 Sausage Links

(Select 1 Potato Option) - Classic Hash Browns or Breakfast Potatoes

Fresh Fruit

(Select 1 Bread Option) – Warm Biscuits, Toast or English Muffins, Butter and Jam

Served on the Side

**An Omelet Station can be Added, Starting at \$5.00pp**

### **Beverages**

All Beverages Include; Ice, Ice Buckets, Drink Dispensers, Disposable Glassware,  
Sugar, Sweetener, Appropriate Condiments & Stir Sticks

**Non-Alcoholic Drinks Begin at \$2.50 Per Person**

**Iced Tea & Lemon Water Set Ups - \$2.50pp**

**Soft Drinks - \$4.00pp**

Coke or Pepsi Products - Regular & Diet, Dr. Pepper, Ginger Ale

**Lemonades – \$6.00pp** – Select 3 Lemonade Flavors to Serve

Classic, Strawberry, Strawberry Jalapeno, Blueberry, Raspberry,  
Blackberry/Rosemary, Watermelon/Mint, Peach/Thyme

**Soft Drinks - \$2.50pp**

Coke, Diet Coke, Sprite, Dr. Pepper

**Specialty Teas – \$5.00pp** – Select 3 Types of Teas to Serve

Peach Tea, Sparkling Hibiscus Tea - Served with Pineapple Skewers, Rosemary-  
Lavender White Tea, Lemon Ginger Tea, Passion Fruit Black Tea

**Pineapple-Ginger Sparkler - \$3.00pp**

**Juice Options - \$3.00pp – 1 Glass Per Person**

Orange, Apple, Tomato, Grapefruit, Cranberry, Grape

**Gourmet Coffee Bar - \$4.00pp**

(Select which type of Coffee) - Caffeinated, Decaffeinated or 1/2 Caff

Regular, Breakfast Blend or French Roast & Flavored Coffee

Served with Real Cream, Flavored Creamers, Sugar & Sweeteners

**Coffee & Hot Chocolate Bar - \$10.00pp**

All of the Above, Plus Hot Chocolate and the Following

Peppermint Chips, Andes Mints, Mini Chocolate Chips, White Chocolate Chips, Mini  
Marshmallows, Sweetened Coconut Flakes, Crushed Peppermints, Candy Canes,  
Caramels, Cinnamon Sticks, Chocolate Stir Sticks, Chocolate Sprinkles, Coarse Sea  
Salt, Caramel Sauce, Chocolate Sauce, Whipped Cream, Chocolates and Assorted  
Cookies



## Beverages Cont.

### Bar Set Up Package - \$7.50pp

Mixers - Soft Drinks - Coke or Pepsi Product - Regular & Diet, Juice - Cranberry, Grapefruit & OJ, Club Soda, Tonic Water, Margarita Mix, Garnishes - Limes, Lemons, Oranges, Grapefruit, Olives, Cherries, Margarita Salt, Bitters, Sugar, Ice, Ice Chests, Ice Bucket, Beverage Napkins, Stir Sticks - **The Following Items can be Added for an Additional \$5.00pp Per Product** - Ginger Beer, Fever Tree or Other Specialty Products, Topo Chico, Pellegrino, Perrier, Ozarka Bottled Water - **If You Purchase the Bar Package with Your Catering, Iced Tea & Water are Included.**

## Desserts

Ask About Our Dessert Selections

