



BBQ Menu Option

Two Meat BBQ Plate

(choose any 2 meats any 2 sides below is an example of one of our popular pairings for BBQ)

Brisket & Sausage
Scallop Potatoes
Creamed Corn
BBQ Sauce, Roll, Condiments
Iced Tea

\$14.95 Per Guest

Menu Option #2

Our Chicken Menus you can choose from 3 Grilled Chicken Options:

Tequila Lime Chicken with Green Chile Cream Sauce
Chicken Margherita with Basil Oil and Tomato Relish

Chicken Marsala Florentine (Marsala Cream Sauce with Spinach and Sun Dried Tomatoes)

(Below Menu is an example you can pair any of our sides and choose from any of our salads. Ask us about our pairing suggestions with the other two Chicken Menus)

Grilled Tequila Lime Chicken Breast
With a Green Chile Cream Sauce

Cilantro Rice
Roasted Vegetables
Gorgonzola Salad
Roll & Iced Tea

\$13.95 Per Guest



Menu Option #3

Grilled Pork Loin Ribeye
With your choice of BBQ Sauce or Raspberry Chipotle Sauce

Mac N Cheese
Seasoned Green Beans

Mixed Green Salad
Warm Roll & Iced Tea

\$15.95 per Guest

Menu Option #4

Grilled Peppered Beef Petite Tender
With a Horseradish Cream

Twice Baked Potato Casserole
Roasted Vegetables with Balsamic Glaze

Gorgonzola Salad

Roll & Iced Tea

\$22.95 Per Guest

***Grilled onsite if available*



Menu Option #5:

Sweet n Spicy Pulled Pork Sliders
With Coleslaw

3 Cheese Mac n Cheese
Seasoned Green Beans

Condiments & Iced Tea

\$13.95 Per Guest

Menu Option #6:

Street Tacos
Asada and Pollo
Fresh Flour and Corn Mini Tortillas

Pineapple Cilantro Rice
Borracho Beans (or can sub Black Beans)

Cojita Cheese, Chopped Cilantro, Chopped Onions
Limes
&
Iced Tea

\$13.95 Per Guest

In addition to our popular menus we would love to customize a menu just for you! Let us know what kind of food you're wanting and we can create a menu just for you!



Fajita Menu:

Grilled Beef, Chicken and Vegetable Fajitas
Fresh Flour and Corn Tortillas

Borracho Beans Cilantro Rice
Fresh Pico de Gallo and Guacamole,
Sour Cream, Shredded Cheese
Iced Tea

\$16.95 Per Person

Enchilada and Taco Bar Menu:

2 Cheese Enchiladas Hand Rolled
With Red Sauce

~Taco Bar~

With Crispy Taco Shells and Flour Tortillas
Picadillo Taco Meat and Chicken Taco Meat

Shredded Lettuce, Chopped Tomato
Shredded Cheddar, Pickled Jalapeños
Chopped Onion & Sour Cream

Cilantro Rice, Borracho Beans
Iced Tea

\$13.95 Per Guest

***Prices do not include Sales tax and 18% Gratuity that is added on the final bill.**



For our BBQ Meat Options you can choose from:

Brisket, Sausage, Turkey Breast, Pork Loin, Pork Ribs, BBQ Chicken or One of our Grilled Chicken Breast Options for a little something different to pair with another meat.

Sides to choose from are:

Scallop Potatoes, Mac N Cheese, Twice Baked Potato Casserole, Creamed Corn, Pinto Beans, Cilantro Rice, Seasoned Green Beans, Potato Salad, Coleslaw, Cucumber Salad, Macaroni Salad, Green Bean Casserole, Squash Casserole, Roasted Vegetables and Garlic Mashed Potatoes

All of our pricing includes Plates, napkins, silver plastic ware and clear plastic cup for iced tea. We use a heavy weight acrylic plate standard with all menus.

****Ask about customizing your cup for Iced Tea upgrade for \$1.75 per guest (great favor idea for your guests)**

If you would like to upgrade your plating to China it is \$5.50 Per Guest (includes dinner plate, fork/knife/spoon, Linen Napkin and Glass Tea Goblet)

Standard for all events we will arrive about an hour before you want food to start and we serve for one hour. Once serving has concluded we will buss guest tables and clean the area we are in along with any spills, etc made in the catering prep area.

Any food that is left we package up and leave for you when we leave.

****Any Venues that require the Caterer to stay the entire night we do charge a Facility fee of \$1.95 per Guest.**