



# CATERING MENU

## Passed Hors d'oeuvres

\$36 per dozen

### Boursin Grilled Cheese Bites

Tomato Jam

### World Famous Meatballs

San Marzano Tomato Sauce | Parmesan

### Smoked Salmon Mousse Bites *+\$4 per dozen*

Cucumber Cup | Dill Crème Fraîche

### Wild Mushroom Tartlet

Chive Yogurt Crème Fraîche

### Candied Maple Bacon Skewers

Sweet & Spicy

### Chicken Tinga Tostada

Pickled Red Onion | Avocado Crema

### Grilled Curry Chicken Satay

Thai Style Peanut Sauce

### Mini Crab Cakes *+\$6 per dozen*

Red Pepper Remoulade

## Stationary Hors d'oeuvres

All selections priced per person

### Artisan Cheese Board \$4

Rotating Cheese Selections | Creative Condiments  
Rustic Bread & Crackers

### Brisket Sliders \$4.5

Brioche Bun | Espresso BBQ Sauce | House Pickles  
Sunshine Slaw

### Pulled Pork Sliders \$4.5

Brioche Bun | Root Beer BBQ Sauce | Carolina Slaw  
Tobacco Onions | House Pickles

### Buffalo Chicken Slider \$4.5

Brioche Bun | Buttermilk Blue Cheese Slaw  
House Pickles

### Mediterranean Dip Trio \$4

Smoked Carrot Hummus | Cucumber-Dill Tzatzki  
Lemon Artichoke | Crudité | Herb Pita Crisps

### Jumbo Shrimp Cocktail Station \$5

Classic Cocktail Sauce | Green Goddess Aioli  
Maria Rose Tartar Sauce

### Charcuterie Board \$75 / \$125 / \$175

*larger boards available upon request*

Local Cured Meats | Creole Mustard | Fig Jam  
Rustic Bread & Crackers

### Baked Potato Bar \$13.50 per person

Sea Salt Crusted Russet Potato with: Smoked Brisket |  
Ancho Grilled Chicken | Crumbled Bacon | Black Beans |  
Cheddar | Sour Cream | Chives | Steamed Broccoli | Flame  
Roasted Corn | Salsa | Crispy Onions | Jalapeños | BBQ Sauce  
Whipped Butter

## Dinner Buffet

\$42 per person includes choice of salad, two premium entrees  
and two accompaniments

### Salads

#### Classic Caesar Salad

Shaved Parmesan | Fresh Baked Croutons

#### Latin Chop Salad

Romaine | Tomato | Charred Corn | Pickled Red Onion  
Tortilla Strips | Cotija | Roasted Poblano Dressing

#### Orchard Salad *+\$2 per person*

Baby Spinach | Apples | Craisins | Sunflower Seeds  
Mandarin Oranges | Grapefruit Chia Vinaigrette

#### Pear & Gorgonzola Salad *+\$2 per person*

Arugula | D'Anjou Pears | Candied Texas Pecans  
White Balsamic Vinaigrette

### Buffet Entrees

#### Herb Grilled Chicken Piccata

with Lemon Caper Sauce

#### Fresh Filet of Atlantic Salmon *+\$4 per person*

Miso Ginger Glaze

#### Boneless Syrah Braised Beef *+\$2 per person*

Aromatic Vegetables

#### Cajun Jambalaya Pasta

with Chicken & Andouille Sausage

#### Tequila Lime Grilled Fajitas

Chicken *+\$2 per person* | Steak *+\$3 per person*  
Shrimp *+\$4 per person*

#### Spaghetti & Meatballs

Turkey Meatballs *+\$2 per person*

#### Dijon Maple Glazed Turkey Breast

#### Honey Citrus Grilled Chicken

#### Slow & Low Smoked Brisket

## Accompaniments

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf

Grilled Broccolini & Baby Carrots

Roasted Cauliflower Gratin

Green Bean Amandine

Seasonal Mixed Vegetables

Perfect Mashed Potatoes

Sweet Chile Brussels Sprouts & Sweet Potato

Shiner Bock Borracho Beans

Mamma Rocky's Mac & Cheese

Please inquire regarding our global selection of entrees or themed menus from around the world. Our chefs are versed in Thai, Indian, Italian, Korean and more. We would be more than happy to accommodate your dietary needs and requests via a detailed menu consultation with our Culinary Director. To set up a meeting call 214.775.9959.

\*Prices & menu items subject to change.



## CARVING STATION MENU

*All stations require one chef attendant per 75 people at \$115.00 per attendant.  
Prices per person. Minimum 30 people.*

**Beef Tenderloin Marinated Flank Steak**  
**Black Sesame & Pink Peppercorn Crusted Tuna** *Market Price*  
with Worcestershire Aioli | Argula Chimichurri | Orange Miso Glaze

**Roasted Leg of Lamb Apricot Glazed Pork Loin** *\$15 per person*  
with Yogurt Dill Dressing | Shallot Yellow Pepper Soubise

**Barbecued Pulled Pork or Dijon Maple Smoked Turkey Breast** *\$14 per person*  
with Asian Carolina Sauce | Creole Mustard Jus



## PLATED DINNER MENU

*Served with a canned soft drink station, iced tea and water service.  
Coffee & hot tea service available upon request or additional fee. Prices per person. Minimum 30 people.*

**Oven Roasted Filet of Salmon** *\$36 per person*  
with Smoked Tomato Beurre Blanc | Wild Rice Pilaf | Fresh Seasonal Vegetables

**Basil Pesto Crusted Chicken** *\$36 per person*  
Yukon Gold Mashed Potatoes | Fresh Seasonal Vegetables

**Happy Hollow Farms Grilled Flat Iron Steak** *\$40 per person*  
with Worcestershire Aioli | Herb Buttermilk Mashed Potatoes | Fresh Seasonal Vegetables

**Happy Hollow Farms Grilled Flat Iron Steak Surf & Turf** *\$44 per person*  
with Grilled Prawns | Worcestershire Aioli | Herb Buttermilk Mashed Potatoes | Fresh Seasonal Vegetables

**Three Meat Wild Mushroom Bolognese** *\$32 per person*  
Pork | Beef | Turkey | Creamy San Marzano Tomato Sauce | Rigatoni

**Coq Au Vin** *\$34 per person*  
Braised with Spanish Red Wine | Mushrooms | Onions | Jamón Serrano  
Rosemary Roasted Potatoes | Fresh Seasonal Vegetables



## KIDS CORNER

**Burger & Fries**

**Chicken Tenders with Mac & Cheese**

**Spaghetti & Meatballs**

**Grilled Chicken Soft Tacos & Chips**

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Lunch \$15.25 per box. Each lunch box contains: housemade chips or green goddess orzo and a chocolate chip cookie.  
Breakfast \$13.50 per box. Each breakfast box comes with a choice of potatoes or fresh cut fruit.  
Minimum of five of each sandwich selection, per order and a maximum of four types of sandwiches, per order. Additional delivery fee may apply if outside of delivery radius. All orders considered confirmed and finalized with payment.

## BOXED LUNCH

### Sandwiches

#### Grilled Chicken Caprese

Provolone | Leaf Lettuce | Tomato | Basil  
Lemon Aioli | Rustic Ciabatta Roll

#### Apple Tarragon Tuna Salad

Leaf Lettuce | Croissant

#### Ultimate Steak Sandwich

Carved Steak | Fig Balsamic Jam | Roasted Red Peppers  
Chimichurri | Smoked Gouda | Mixed Greens  
Rustic Ciabatta Roll

#### TLT

Oven Roasted Turkey | Turkey Bacon | Sharp Cheddar | Leaf  
Lettuce | Ripe Tomato | Lemon Aioli | Multi Grain Bread

#### New Orleans Style Muffaletta

Creole Baked Ham | Salami | Mortadella | Swiss | Provolone |  
Olive Salad Giardiniera | Sicilian Sesame Round  
*available as 1/4 sandwich, 1/2 sandwich or  
whole 8" round: whole feeds 4*

#### The Pilgrim

Shaved Turkey | Citrus Cranberry Sauce | French Bread  
Stuffing | Herb Mayo | Seeded Bread

#### Classic OR Curried Chicken Salad

Chicken Breast | Celery | Red Onion | Mayo | Dijon  
Herbs | Leaf Lettuce Tomato | Croissant

### Wraps

#### Thai Crunch Wrap

Grilled Chicken | Cabbage | Carrots | Cilantro | Mint | Dry  
Roasted Peanuts | Sweet Chile Peanut Sauce | Spinach Wrap

#### Chicken Caesar Wrap

Grilled Chicken | Romaine | Parmesan  
Caesar Dressing | Spinach Tortilla

#### Grilled Veggie Wrap

Grilled Veggies | Hummus | Roasted Peppers  
Field Greens | Tomato Basil Tortilla

### Salads

#### Grilled Chicken Caesar

Romaine | Shaved Parmesan | Fresh Baked Croutons  
Classic Caesar Dressing

#### Beef Taco Salad

Romaine | Tomato | Cheese Blend | Black Beans  
Charred Corn | Tortilla Strips | Chipotle Ranch

#### Turkey Cobb Salad

Romaine | Turkey | Bacon | Tomato | Cheddar  
Hard Boiled Egg | Avocado Ranch

#### Asian Salad

Mixed Greens | Ginger Grilled Chicken  
Nappa Cabbage | Purple Cabbage Carrots | Edamame  
Mandarin Oranges | Sesame Ginger Dressing



### Beverages

Fresh Brewed Organic Coffee 29 per gallon

Assorted Premium Hot Teas 1 each

Ice Tea 2 each

Agua Fresca 3 each

Lemonade 18 per gallon

Assorted Sodas 2 each

Topo Chico Mineral Water 2 each

## BOXED BREAKFAST

### Breakfast Sandwiches

#### Egg & Cheese

English Muffin or Biscuit | Choice of: Sausage  
Canadian Bacon | Applewood Smoked Bacon  
Turkey Sausage

#### Ham, Egg & Gruyere Croissant

#### Breakfast Burrito

Tomatoes | Potatoes | Choice of: Sausage  
Canadian Bacon | Applewood Smoked Bacon  
Turkey Sausage

### Scrambles

#### Southwestern Scramble

Eggs | Potatoes | Poblanos | Charred Corn  
Tomatoes | Jack Cheese

#### Mile High Scramble

Eggs | Potatoes | Diced Hams | Cheddar | Peppers | Onions

#### West Coast Scramble

Egg Whites | Spinach | Broccoli | Sun Dried Tomatoes  
Fresh Herbs

#### Chilaquiles

Eggs | Tortilla Strips | Pulled Chicken | Jack Cheese  
Salsa Verde | Lime Crema

#### Meat Lovers Scramble

Eggs | Potatoes | Bacon | Sausage | Ham | Cheddar  
Red Peppers

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# BREAKFAST

*Breakfast items serve 10-12 people. Additional delivery fee may apply if outside of delivery radius.  
All orders considered confirmed and finalized with payment.*

## Classic

### **Scrambled Eggs** \$30

Add Cheese +6

### **Breakfast Potatoes** \$30

Potatoes | Peppers | Onions

### **Fresh Cut Fruit** 4 Cups | \$32

Seasonal Rotation

### **Breakfast Meats** 24 Piece | \$24

Bacon | Sausage | Turkey Sausage

### **Breakfast Combo** \$125

Scrambled Eggs | Potatoes | Toast

Choice of: Sausage | Canadian Bacon

Applewood Smoked Bacon | Turkey Sausage

## Scrambles

### **Southwestern Scramble** \$52

Eggs | Potatoes | Poblanos | Charred Corn

Tomatoes | Jack Cheese

### **Mile High Scramble** \$52

Eggs | Potatoes | Diced Hams | Cheddar | Peppers | Onions

### **West Coast Scramble** \$55

Egg Whites | Spinach | Broccoli | Sun Dried Tomatoes

Fresh Herbs

### **Chilaquiles** \$55

Eggs | Tortilla Strips | Pulled Chicken | Jack Cheese

Salsa Verde | Lime Crema

### **Meat Lovers Scramble** \$52

Eggs | Potatoes | Bacon | Sausage | Ham | Cheddar

Red Peppers

## Pastries & Such

### **Breakfast Breads** \$36

Seasonal Selections

### **Assorted Scones** \$36

Plugra Butter

### **Steel Cut Oatmeal** \$36

Brown Sugar | Raisins

### **Fresh Berry Parfait Bowl** \$42

Seasonal Berries | Greek Yogurt

Coconut Granola

## Breakfast Sandwiches

### **Egg & Cheese**

*\$48 per dozen | 2 dozen minimum*

English Muffin or Biscuit | Choice of: Sausage | Canadian

Bacon | Applewood Smoked Bacon | Turkey Sausage

### **Ham, Egg & Gruyere Croissant**

*\$54 per dozen | 2 dozen minimum*

### **Breakfast Burrito**

*\$54 per dozen | 2 dozen minimum*

Tomatoes | Potatoes | Choice of: Sausage | Canadian

Bacon | Applewood Smoked Bacon | Turkey Sausage

## Beverages

Fresh Brewed Organic Coffee 29 per gallon

Assorted Premium Hot Teas 1 each

Ice Tea 2 each

Acqua Fresca 3 each

Lemonade 18 per gallon

Assorted Sodas 2 each

Topo Chico Mineral Water 2 each

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