

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

Great American 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

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

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 and Sauteed 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

Fiesta Monterey

Hand-Rolled Cheese Enchiladas with Chili Sauce

Monterey 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**

Caliente Grill

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

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 an 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

Simply Italian

Main Menu

Penne Pasta 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

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
Cheesy Pasta
Macaroni Salad**

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

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

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

1/4 lb. 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)

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

Pablano and Smoked Cheddar
Stuffed Chicken Breast

Smoky Salmon and Crab Cakes with
Red Pepper Cream Sauce

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

Inside Round of Beef with Au jus and
Horseradish Cream

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

Beef Tenderloin Medallions Burgundy
Style

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

Grilled Tilapia with Mango Salsa

Mahi-Mahi with a light breading and
Lemon Citrus Sauce

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

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

HOLIDAY BUFFET

Carved Smoked Turkey with Giblet Gray

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