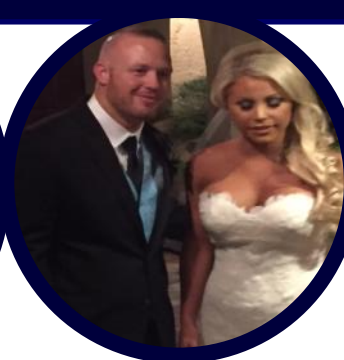


Catering & Special Events Menu



R a l ' s F i n e C a t e r i n g
7648 De Moss Drive Houston, TX 77036

Office (713) 688-7257 ☎ Cell (281) 924-1324 ☎ ralsfinecatering.com



Let Our Culinary Professionals Plan The Food For Your Next Event!!

Ordering Notes

Prices Are For 50 Guests Or More
Saturday & Sunday Events-\$1100.00 Minimum
Delivery Charge Starts at \$25.00
Saturday & Sunday Deliveries Start at \$55.00

Prices Are Per Person
And Are Subject To Change Without Notice

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It all starts with the freshest ingredients



TRADITIONAL PACKAGES

UP-TOWN BUFFET I - \$21.95 PER PERSON

(1)One Entrée • (2)Two Sides • (1)One Dinner Salad • Dinner Rolls w/ Butter
Iced Tea -or- Lemonade • Service on Premium Acrylic-Ware

UP-TOWN BUFFET II - \$23.95 PER PERSON

(2)Two Entrées • (2)Two Sides • (1)One Dinner Salad • Dinner Rolls w/ Butter
Iced Tea -or- Lemonade • Service on Premium Acrylic-Ware

SWEETWATER BUFFET I - \$29.95 PER PERSON

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Tree -Fruit Display
Premium Cheese Display w/ Crackers • Seasonal Fresh Fruit Display • Veggie Crudités
-OR- (3)THREE Passed Hors d'oeuvres-(Butler Style On Garnished Platters Priced \$1.70 Or Less)

MAIN RECEPTION

(1)One Entrée • (2)Two Sides • (1)One Dinner Salad • Dinner Rolls w/ Butter
(1)One Beverage- Includes Coffee • Service On Fine China, Flatware & Glassware-(With 100 Guests or More)

SWEETWATER BUFFET II - \$33.95 PER PERSON

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display
Premium Cheese Display w/ Crackers • Seasonal Fresh Fruit Display • Veggie Crudités
-OR- (4)Four Passed Hors d'oeuvres-(Butler Style On Garnished Platters Priced \$1.70 Or Less)

MAIN RECEPTION

(1)ONE Entrée • (1)ONE †Standard Carving Station -or- (1)ONE Additional Entree • (3)Three Sides
(1)One Dinner Salad • Dinner Rolls w/ Butter
(1)ONE Beverage - Includes Coffee • Service On Fine China, Flatware & Glassware-(With 100 Guests or More)

SWEETWATER BUFFET III - \$36.95 PER PERSON

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display
Premium Cheese Display w/ Crackers • Seasonal Fresh Fruit Display • Veggie Crudités
-AND- (2)Two Passed Hors d'oeuvres-(Butler Style On Garnished Platters Priced \$1.70 Or Less)

MAIN RECEPTION

(2)Two Entrées • (1)One †Standard Carving Station -or- (1)One Additional Entrée
(2)Two Sides • †Pasta Station w/ Alfredo, Pesto -or- Marinara Sauce & Julienne Veggies -or- (1)One Additional Side
(2)Two Dinner Salads • Dinner Rolls w/ Butter • (2)Two Beverages -Includes Coffee
Service On Fine China, Flatware & Glassware-(With 100 Guests or More)

BEVERAGE OPTIONS

Regular Iced-Tea, Passion-Fruit Iced-Tea -or- Raspberry Iced-Tea • Regular Lemonade -or- Raspberry Lemonade
Non-Alcoholic Mimosa Punch • Unsweetened Tea w/ Lemon & Sweeteners • Coffee Service w/ Sweeteners & Creamers

For Each Additional Side Add +\$1.75 pp • For Each Additional Entree Add +\$3.95 pp • †Requires Attendant.
Waitstaff & Kitchen Staff Included-(1 Hour Setup, Service For 4 Hours, 1 Hour Breakdown. Add \$1.50 pp For Each Additional Hour)





TRADITIONAL PACKAGES

THE RIVER-OAKS BUFFET - \$40.95 PER PERSON

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display • Premium Cheese Display w/ Crackers
Seasonal Fresh Fruit • Veggie Crudités -w/ Ranch • (3)Three Passed Hors d'oeuvres-(Butler Style On Platters Priced \$1.95 Or Less)

MAIN DINNER

--Salad Station--

Deluxe Salad -w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage & Feta Cheese
Sundried Cranberries -or- Sliced Strawberry & Caramelized Nuts -or- Croutons
Choose (2)Two Dressings - Ranch, Honey Mustard, Italian, 1000 Island, Raspberry, Balsamic, Citrus -or- Cilantro Vinaigrette
Chopped Romaine w/ Caesar's Dressing, Croutons & Parmesan Cheese • Dinner Rolls w/ Butter

--Entrees/Sides--

(2)Two Entrées • (2)Two Sides • (1)One †Standard Carving Station -or- (1)One Additional Entree
†Pasta Sauté Station w/ Penne Pasta, Alfredo Sauce & Jull. Veggies -or- (1)One Additional Side

--Seafood Station--

Boiled Shrimp Presentation w/ Cocktail Sauce • Smoked Salmon w/ Capers, Cream Cheese, Minced Onions, Sliced French Bread

--Beverage Station--(CHOOSE TWO)--

Regular -or- Passion-Fruit Iced-Tea • Regular -or- Raspberry Lemonade • Non-Alcoholic Mimosa Punch
Unsweetened Tea w/ Lemon & Sweeteners • Includes Coffee Service w/ Sweeteners & Creamers
Service on Fine China, Flatware & Glassware-(w/ 100 Guests Or More) • Free Ice Sculpture-(w/ 150 Guests Or More)

SWEETWATER SEATED DINNER I - \$32.95 PER PERSON

(1)One Entrée • (2)Two Sides • (1)One Dinner Salad • Dinner Rolls w/ Butter
(1)One Beverage- Includes Coffee • Service On Fine China, Flatware & Glassware-(With 100 Guests or More)

SWEETWATER SEATED DINNER II - \$39.95 PER PERSON

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display

Imported & Domestic Cheeses w/ Crackers • Seasonal Fresh Fruit -w/ Raspberry Crème -or- Choc. Fondue • Veggie Crudités -w Ranch Dip
-Or- (4)Four Passed Hors d'oeuvres-(Butler Style On Platters. Priced \$1.70 Or Less)

MAIN DINNER

(2)Two Entrée • (2)Two Sides • (1)One Dinner Salad • Dinner Rolls w/ Butter • (1)One Beverage-Includes Coffee
Service on Fine China, Flatware & Glassware-(w/ 100 Guests Or More) • Free Ice Sculpture-(w/ 150 Guests Or More)

SWEETWATER SEATED DINNER FAMILY STYLE - \$43.95 PER PERSON

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display

Imported & Domestic Cheeses w/ Crackers • Seasonal Fresh Fruit -w/ Raspberry Crème -or- Choc. Fondue • Veggie Crudités -w Ranch Dip
-Or- (4)Four Passed Hors d'oeuvres-[Butler Style On Platters. Priced \$1.70 Or Less]

MAIN DINNER

(3)Two Entrées • (3)Two Sides • (1)One Salad • Dinner Rolls w/ Butter • (1)One Beverage -Includes Coffee
Service on Fine China, Flatware & Glassware-(w/ 100 Guests Or More) • Free Ice Sculpture-(w/ 150 Guests Or More)

BEVERAGE OPTIONS

Regular Iced-Tea, Passion-Fruit Iced-Tea -or- Raspberry Iced-Tea • Lemonade, Raspberry Lemonade -or- Watermelon Lemonade
Non-Alcoholic Mimosa Punch • Unsweetened Tea w/ Lemon & Sweeteners • Coffee Service w/ Sweeteners & Creamers

— Optional In Seated Dinner Add Pre-Set Dessert + \$2.75 pp —

Croissant-Bread Pudding ~ Chocolate Cake ~ Carrot Cake ~ Italian Crème Cake ~ Red Velvet Cake ~ Cheese Cake ~ Etc...

For Each Additional Side Add +\$1.75 pp • For Each Additional Entree Add +\$3.95 pp • †Requires Attendant.
Waitstaff & Kitchen Staff Included-(1 Hour Setup, Service For 4 Hours, 1 Hour Breakdown. Add \$1.50 pp For Each Additional Hour)





ENTRÉES

P O U L T R Y

- Chefs Special Herb Infused Roast Chicken** French Bistro Style-(Bone-In) • **Chicken Venetian** w/ Marsala Wine Sauce & Sliced Mushrooms
Pesto Chicken w/ Red Bell Peppers & Light White Wine Sauce • **Chicken Milano** w/ Picatta Lemon-Caper Sauce
Herb Crusted Chicken Provence w/ Carrot Infused Light Sauce • **Chicken & Veggie Stuffed Crepes** w/ Béchamel
Pecan Crusted Chicken w/ Six-Pepper Cream Sauce • **Chicken Alfredo** w/ Penne Pasta, Jull. Veggies & Parmesan Cream
Chicken Supreme w/ Sliced Mushrooms & Champagne Cream Sauce • **Chicken Orleans** w/ Diced Onions & Spicy Tomato Cream
Chicken Orleans Bow-Tie Pasta w/ Onions, Bell Peppers, Mushrooms & Spicy Tomato Cream • **Homestyle Baked Chicken**-(Bone-In)
Chicken Olympia w/ Cherry Tomatoes, Feta & Honey-Balsamic • **Plantain Crusted Chicken** w/ Patron-Roasted Pepper Cream
Spicy Acapulco Chicken w/ Tomatillo & Poblano Cream Sauce • **Baja Chicken** w/ Black Bean & Pineapple Salsa
Spicy Mojito Chicken w/ Sofrito Sauce • **Tortilla Crusted Chicken Veracruz** w/ Chipotle Cream Sauce
Chicken Sai-Mai w/ Potato & Carrots & Thai Yellow Coconut Curry Sauce • **Chicken Enchiladas** w/ Tomatillo Cream
Rosemary Chicken w/ Creamy Wild Mushroom Sauce • **Chicken Habanero** Extra Spicy w/ Diced Red Peppers
Greek Lemon Chicken w/ Oregano Lemon Sauce • **Smoothed Chicken**-(Bone-In & Breaded) w/ Gravy • **Big-Texas Chicken** w/ Bak Beer Sauce
Chicken François-(Herb-Crusted) w/ Thyme Butter Sauce • **Chicken Parmesan** w/ Marinara • **Romano Chicken**-(Breaded) w/ Tomato Cream
Cilantro Chicken w/ Sweet-Corn, Bell Peppers & Cilantro-Cream Sauce • **Cajun Chicken**-(Blackened-Style) w/ Caramelized Onions & Peppers
Roast Turkey w/ Gravy • **Champagne Creole Chicken** w/ Spicy Tomato Sauce • **Walnut Chicken** w/ Roasted Corn Sauce
Chicken Coq au Vin Blanc-(Bone-In) w/ Mushroom, Bacon, Garlic & White Wine Cream • **Chicken Paprikash** w/ Green Bell Peppers
Jerk Chicken w/ Spicy Pineapple Jerk Sauce • **Millionaire Chicken**-(Seafood Rice Stuffed) w/ Roasted Pepper Velouté **+\$1.00 pp**
Chicken Florentine-(Spinach Stuffed) w/ Light Cream **+\$1.00 pp** • **Bourbon St. Chicken** Topped w/ Crawfish -or- Shrimp Etouffee **+\$1.50 pp**
Chicken Coq au Vin-(Bone-In) w/ Pearl Onions, Carrots, Bacon & Red Wine Sauce **+\$1.50 pp**
Chicken Cordon Bleu-(Breaded) Ham & Cheese Stuffed w/ White Wine Cream **+\$1.50 pp** • **Chicken Kebabs**-w/ Onion, Peppers & Teriyaki Glaze **+\$1.75 pp**
Chicken Pilard-(Goat Cheese & Sundried Tomato Stuffed) **+\$1.75 pp** • **Poblano Pepper Wrapped Chicken** w/ Ancho Chile Cream **+\$3.75 pp**
Roasted Cornish Hen-(Herb Crusted) **+\$3.75 pp** • **Chicken Oscar** w/ Asparagus, Artichoke & Crab Butter Sauce **+\$7.25 pp**
Quail w/ Ginger Armagnac Sauce **+\$7.25 pp +market price** • **Roast Duck** w/ Citrus & Herb Brue Blanc **+market price**

S E A F O O D

- Tilapia** w/ Light Citrus Cream Sauce • **Tilapia François** w/ Herb Wine Sauce • **Tilapia Milano** w/ Lemon Caper Sauce
Tilapia Supreme w/ Sliced Mushrooms & Champagne Cream • **Tilapia Veracruz** Tortilla Crusted w/ Tomatillo Cream
Shrimp Alfredo w/ Penne Pasta, Jull. Onions, Bell Peppers, Mushrooms **+\$1.25 pp** • **Crawfish Etouffee** **+\$1.25 pp**
Seafood Mac & Cheese-(Shrimp, Crawfish, Crab & Pasta Shells) **+\$1.25pp**
Shrimp Pesto w/ Bowtie Pasta, Slivered Onions & Bell Peppers **+\$1.25 pp** • **Fried Catfish** w/ Cocktail -or- Tarter **+\$ 1.50 pp**
Cajun Catfish-(Blackened Style) w/ Spicy Caramelized Onions **+\$1.50 pp** • **Salmon Florentine** w/ Spinach Cream **+\$1.75 pp**
Broiled Salmon w/ Light Cream **+\$1.75 pp** • **Sesame Salmon** w/ Teriyaki **+\$1.75** • **Salmon** w/ Creamy Dill **+\$1.75 pp**
Salmon François -(Herb-Crusted) w/ Thyme Butter Sauce **+\$1.75 pp** • **Roasted Salmon** w/ Citrus Salsa **+\$1.75 pp**
Salmon Milano w/ Picatta Lemon-Caper Sauce **+\$1.75 pp** • **Potato Crusted Salmon** w/ Roasted Pepper & Champagne Crème **+\$2.50 pp**
Salmon Alexander w/ Shrimp, Scallop, Crawfish & Mushroom Cream **+\$3.95 pp** • **Shrimp Creole** In Spicy Tomato Sauce **+\$6.95 pp**
Thai Red Fish Sai-Mai w/ Sweet Corn, Carrots, Peas & Coconut Curry Sauce **+\$8.95 pp** • **BBQ Shrimp New Orleans Style** **+\$9.95 pp**
Snapper Alexander w/ Shrimp & Scallop in Cajun Cream Sauce **+\$ 9.95 pp** • **Roast Halibut** w/ Squash Chiffonade **+\$11.95 pp**
Chilean Sea Bass w/ Ponzu-Teriyaki Broth **+market price** • **Tuna** w/ Citrus & Saffron Butter **+market price**
Lump Crab Cake w/ Tarter Sauce **+market price** • **1/2 Lobster Tail** w/ Crab Meat Stuffing **+market price**

+\$3.95 PP FOR EACH ADDED ENTRÉE





ENTRÉES

BEEF

Beef Bourguignon w/ Red Wine Sauce, Shallots, Carrots & Tomatoes • **Swiss Steak** [Thin Sliced w/ Herb & Mushroom Gravy]
Sliced Roast Beef w/Au Jus • **Beef Tips Marsala** w/ Mushrooms • **Sliced Smoked Brisket** w/ Honey BBQ Sauce
Beef Enchiladas w/ Red Chili Sauce • **Brazilian Sliced Steak** w/ Chimichurri Sauce +\$ 1.50 pp
Hawaiian Sliced Steak w/ Sweet & Spicy Teriyaki Sauce +\$ 1.95 pp • **Flat Iron Steak** w/ Cherry Merlot Reduction + \$ 2.95 pp
Oxtails in Rich Gravy + \$ 8.95pp • **Marinated NY Strip Steak** w/ Cherry Merlot Sauce +\$ 7.50 pp
Beef Tenderloin w/ Cherry Merlot Sauce +\$ 9.25pp • **Rib Eye Steak** w/ Sauce +\$ 9.95 pp
Roast Prime Rib w/ Horseradish Cream +\$ 9.95 pp • **Filet Mignon Toscana** w/ Balsamic Reduction +\$ 9.95pp
Hunters Filet w/ Roasted Mushrooms + \$ 9.95 pp • **Roquefort Filet** w/ Onion Jam & Blue Cheese Sauce + \$ 9.95 pp
Braised Short Ribs w/ Syrah Butter Sauce +\$ 10.95pp • **Veal Marsala** w/ Mushroom s +\$ 12.95 pp
Classic Milanese Osso Bucco w/ Red Wine Glaze +\$ 14.95 pp

VEGETARIAN

Stuffed Roasted Portabella w/ Spinach & Colorful Caramelized Veggies • **Grilled Vegetables** • **Eggplant Parmesan** w/ Marinara Sauce
Vegetarian Lasagna-Layers of Pasta & Roasted Vegetables w/ Tomato Cream -or- Marinara • **Spinach Enchiladas** w/ S.W. Cream Sauce
Roasted Vegetable Paella • **Veggie Shepherd's Pie**-Roasted Veggies & Béchamel Topped w/ Puff-Pastry Crust
Stuffed Pasta Shells -[Sautéed Spinach & Ricotta Cheese Stuffed] w/ Tomato Cream

LAMB

Roasted Lamb w/ Parsley-Mint Chimichurri +\$ 6.95 pp • **Lamb Chops** w/ Parsley-Mint Chimichurri +\$ 11.95 pp

PORK

Smothered Pork Chops in Apple-Bacon Gravy • **Broiled Pork Chops** w/ Golden Raisin Sauce
Sliced Pork-Loin w/ Ancho Chile Cream • **Cajun Stuffed Boudin Pork Chops** +\$ 1.50 pp

SIDES

SALADS

House Garden Salad-Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage
w/ Your Choice of Ranch, Honey Mustard, Italian, French, 1000 Island, Raspberry, Balsamic -or- Citrus Vinaigrette Dressing
Caesars Salad- Crisp Chopped Romaine, House Made Croutons, Imported Parmesan Cheese & Dressing
Sunrise Salad w/ Ranch & Citrus Vinaigrette
Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Sundried Cranberries, Caramelized Almonds & Feta Cheese
Wine Country +\$1.00 pp w/ Ranch & Balsamic Vinaigrette
Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Crouton, Sliced Strawberries, Caramelized Nuts & Parmesan Cheese
The Southwest +\$1.00 pp w/ Ranch & Creamy Cilantro Dressing
Mixed Greens, Tomatoes, Cucumber, Shredded Carrot/Red Cabbage, Sweet-Corn, Black-Beans & Fried Tortilla Strips
Spinach Salad+\$1.00 pp w/ Applewood-Bacon Vinaigrette, Fresh Spinach, Tomatoes, Cucumber, Slivered Red-Onions, Caramelized Pecans
The Imperial +\$1.00 pp w/ Ginger Sesame Dressing
Mixed Greens, Tomato, Shredded Carrot/Red Cabbage, Orange Sections, Caramelized Almond, Fried Wontons
The Greek +\$1.00 pp w/ Ranch & Greek Vinaigrette, Mixed Greens, Shredded Carrots/Red Cabbage, Tomatoes, Cucumber, Olives & Feta Cheese
The Italian +\$1.00 pp w/ Ranch & Italian Vinaigrette. Crisp Romaine, Tomato, Cucumber, Sliced Olives, Pepperoncini & Croutons
Berry Spinach Salad+\$ 1.50 pp w/ Applewood-Bacon Vinaigrette, Fresh Spinach, Tomato, Onion, Mushroom, Caramelized Pecans, Chopped Eggs & Fresh Blueberries
Whole Leaf Caesar Salad +\$1.50 pp w/ House Caesar Dressing, Truffle-Croutons, Shaved Parmesan
Wrapped Salad +\$1.75 pp w/ Your Choice of Ranch, Honey Mustard, Italian, French, 1000 Island, Raspberry, Balsamic -or- Citrus Vinaigrette Dressing
Cucumber Wrapped Mixed Greens, Caramelized Nuts, Tomatoes, Shredded Carrots
Sliced Strawberries -or- Sundried Cranberries & Parmesan -or- Feta Cheese. Add Croutons, Fried Wontons -or- Tortilla Strips +\$0.50pp.
Vietnamese Salad-(Goi Ngo Sen) +\$1.25 pp w/ Nuoc Mam Cham-(Fish Sauce Dressing)
Shredded Cabbage, Pickled Lotus-Root, Pickled Carrots, Fresh Coriander, Mint & Roasted Peanuts. **Add Shrimp +\$3.95 pp**

+\$3.95 PP FOR EACH ADDED ENTRÉE • +\$1.95 PP FOR EACH ADDED SIDE





S I D E S

S T A R C H

Penne Pasta Alfredo w/ Julienne Onions, Bell Peppers, Mushrooms • **Bow-Tie Pesto Pasta** w/ Slivered Onions & Bell Peppers
Penne Pasta Orleans w/ Spicy Tomato Cream, Jull. Onions, Bell Peppers & Mushrooms • **Garlic Orzo** w/ Garlic, Parmesan & Spinach
Pasta Salad w/ Slivered Vegetables & Olives (rt) • **Steamed Rice** • **Confetti Rice** w/ Colorful Diced Veggies
Broccoli Rice Casserole • **Coconut Rice** w/ Diced Veggies • **Rice & Peas** (Caribbean Style)
Wild Rice Pilaf w/ Sundried Cranberries & Colorful Diced Veggies • **Spicy Jambalaya Rice** w/ Colorful Diced Veggies
Potato Salad (cold) • **Herb & Garlic Mashed Potatoes** • **Scallop Potatoes** w/ Creamy Cheese Sauce
Lemon & Herb Roasted New Potatoes • **Potato Salad** (r.t.) • **Potatoes Au Gratin** w/ Caramelized Cheese
Sweet Potatoes w/ Brown Sugar-Butter Glaze • **Cornbread Dressing** • **Creamy Mac & Cheese** • **Creamy Risotto** w/ Baby Green Peas
Cuscut w/ Roasted Diced Veggies • **Basmati Rice** w/ Peas & Almonds + \$ 0.50 pp • **Fried Sweet Plantains** +\$0.50 pp
Fried Rice w/ Diced Veggies & Egg +\$0.50 pp • **Sweet Potato Gratin** w/ Roasted Pecan+\$ 0.50 pp • **Fondant Potatoes** +\$ 0.95 pp
Boudin Rice w/ Ground Pork +\$ 0.95 pp • **Dirty Rice** w/ Liver +\$ 0.95 pp • **Saffron Risotto** w/ Roasted Veggies +\$1.50 pp

V E G E T A B L E S

Creamed Spinach w/ 3 Cheese Cream Sauce • **Sautéed Spinach** w/ Diced Red Bell Peppers • **Squash Medley** • **Green Beans** w/ Carrots
Seasoned Green Beans • **Green Beans Almondine** w/ Almonds • **Steamed Broccoli** • **Marinated Mushrooms**-(rt)
Green Beans Southern Style w/ Bacon & Diced Red Peppers • **Black-Eye Peas** w/ Diced Red Onions
Succotash w/ Diced Yellow Squash, Zucchini, Onions, Red Bell Peppers & Sweet Corn • **Spicy Black Beans**-(Cuban Style)
BBQ Beans • **Spicy Red Beans**-(Louisiana Style) • **Texas Caviar**(3-Bean Salad)-(rt)
Glazed Carrots w/ Herb Butter • **Cole Slaw** w/ Creamy Dressing • **Curried Corn** w/ Diced Red Bell Peppers
Carrot Mouseline Puree w/ Creamy Garlic Butter • **Pan Fried Cabbage** w/ Bacon
Stir Fry Vegetables w/ Baby Corn, Broccoli, Snap Peas, Carrots, Water Chestnuts, Bell Peppers, Mushrooms & Garlic-Soy +\$0.75 pp
Ratatouille Baked Egg Plant & Squash Layered w/ Parisian Tomato Sauce +\$ 0.75 pp
Julienne Vegetables w/ Zucchini, Yellow Squash, Green Beans, Red Bell Peppers, Onions +\$0.75 pp
Grilled Veggies w/ Zucchini, Yellow Squash, Green Beans, Carrots, Mushrooms +\$ 0.95 pp
Haricots Verts w/ Mushrooms +\$ 0.95 pp • **Asparagus** w/ Citrus & Tomato Vinaigrette-(rt) +\$1.50 pp

B R E A D S

Signature Fresh Baked Sweet Rolls • **Cornbread** • **Garlic Bread**+\$ 0.50 pp • **Artisan Rustic Rolls** +\$0.50 pp

S O U P S

Chicken Noodle • **Vegetable Noodle** • **Chicken Tortilla** • **Baked Potato** • **Spicy Cuban Black Bean**
Thai Coconut & Lemon Grass • **Spicy Corn Chowder** • **Tomato & Basil** • **Chicken & Sausage Gumbo**
Tomato & Cucumber Gazpacho • **Seafood Gumbo** +1.75 pp • **Lobster Bisque** +2.75 pp

+\$1.75 PP FOR EACH ADDED SIDE • (RT) = ROOM TEMP





CARVING STATIONS

†CARVING STATIONS - \$ 3.95 PP

Top Round of Beef w/ Au Jus, Horseradish Cream -or- Honey BBQ Sauce • **Slow Smoked Brisket** w/ Spicy Honey BBQ Sauce
Steamship of Beef-(200 Guests Minimum) w/ Au Jus, Horseradish Cream -or- Honey BBQ Sauce
Roast Pork Loin w/ Raspberry Chipotle Sauce • **Sundried Cranberries & Wild Rice Stuffed Pork Loin** w/ Port Wine Sauce
Spinach & Artichoke Stuffed Pork Loin w/ Port Wine Sauce • **Italian Sausage Stuffed Pork Loin** w/ Marsala Sauce
Pork Loin -Stuffed with Chorizo Sausage w/ Ancho Chipotle Sauce • **Maple Crusted Ham** w/ Cranberry Relish
Texas Tom Turkey w/ Herb Gravy -or- Cranberry Relish • **Cajun Fried Turkey** w/ Spicy Red Eye Gravy • **Spicy Turkey Asado** w/ Sofrito Sauce
Whole Roasted Salmon w/ Citrus Sauce -or- Dill Cream +\$ 2.50 pp • **Smoked Salmon** w/ Capers, Cream Cheese, Chopped Eggs & Onions +\$6.50 pp
Roasted Lamb w/ Mint & Parsley Chimichurri +\$7.50 pp • **Lamb Asada** w/ Sofrito Sauce +\$7.50 pp
Herb Crusted Prime Rib w/ Au Jus & Horseradish Cream +\$ 8.95 pp • **Beef Tenderloin** w/ Herb Au Jus & Horseradish Cream +\$ 8.95 pp
Whole Roast Pig Mint & Parsley Chimichurri -or- Spicy Sofrito Sauce +\$ Market

SAUTÉ STATIONS

†VEGETABLE SAUTÉ STATION - \$ 3.95 PP

Seasonal Fresh Vegetables Seasoned w/ Our Chefs Special Blend of Spices. Sautéed Table Side w/ Extra Virgin Olive Oil

†PASTA FLAMBÉ STATION - \$ 7.50 PP

Herb Grilled Chicken Strips, Penne Pasta & Alfredo Sauce Sautéed w/ Julienne Onions, Bell Peppers, Mushrooms & Imported Parmesan
Italian Sausage, Tri Color Rotini -or- Bow-Tie Pasta And Marinara, Pesto -or- Sundried Tomato Cream Sauce
Sautéed w/ Julienne Onions, Bell Peppers, Zucchini, Yellow Squash & Parmesan • Add **Fresh Gulf Shrimp** +\$3.75 pp

†SOUTHWEST SAUTÉ STATION - \$ 7.50 PP

SW Chicken Strips & Cilantro Cream Sauce Sautéed w/ Julienne Onions, Bell Peppers, Yellow Squash, Sweet Corn
Churrasco Beef & Spanish Sherry Sauce -or- Chimichurri Sauce Sautéed w/ Julienne Onions, Bell Peppers, Yellow Squash, Zucchini
Spanish Rice • **Black Beans & Plantains** • Add **Fresh Gulf Shrimp** +\$3.75 pp

†CAJUN CREOLE SAUTÉ STATION - \$ 7.50 PP

Crawfish Tails & Etouffee Sauce w/ Onions, Bell Peppers, Celery • **Chicken Strips & Creole Tomato Sauce** w/ Onions, Bell Peppers, Celery
Steamed Rice • **Spicy Red Beans** • Add **Fresh Gulf Shrimp** +\$3.75 pp

†FAJITA SAUTÉ STATION - \$ 7.50 PP

Beef Fajitas Grilled w/ Bell Peppers & Onions • **Chicken Fajitas** Grilled w/ Bell Peppers & Onions
Spanish Rice • **Refried -or- Charro Beans** • Add **Guacamole Salsa** +\$1.00 pp • Add **Fresh Gulf Shrimp** +\$3.75 pp
Condiments-(Flour -or- Corn Tortillas ~ Sour Cream ~ Fresh Pico De Gallo ~ Grated Cheese ~ Tortilla Chips & Picante Salsa)

†WOK SAUTÉ STATION - \$ 7.50 PP

Sliced Beef -or- Sliced Pork & Ginger Soy, Teriyaki, Thai Curry -or- Mongolian Sauce
Sautéed w/ Julienne Onions, Bell Peppers, Broccoli, Snap Peas, Carrots
Sliced Chicken & Orange Sauce, Teriyaki Sauce, Mongolian Sauce, Moo-Goo-Gai-Pan, Thai Yellow Curry -or- Indian Butter Sauce
Sautéed w/ Julienne Onions, Bell Peppers, Broccoli, Snap Peas, Baby Corn, Carrots
w/ **Steamed Jasmine, White Rice -or- Basmati** • Add **Fresh Gulf Shrimp** +\$3.75 pp

†LUAU SAUTÉ STATION - \$ 7.50 PP

Chicken Strips & Creamy Garlic Sauce w/ Onions, Bell Peppers, Celery, Carrots, Green Peas & Corn
Sliced Pork -or- Beef & Garlic-Ginger Soy -or- Pineapple Teriyaki Sauce w/ Onions, Bell Peppers, Celery, Carrot, Green Peas & Sweet Corn
Hawaiian Slaw -or- Potato Salad • **Steamed Rice** • Add **Fresh Gulf Shrimp** +\$3.75 pp

†VOL AU VENT STATION - \$ 11.50 PP

Chicken Chunks & 6 Pepper Cream Sauce w/ Diced Onions, Bell Peppers, Carrots, Peas & Sweet-Corn
Beef Tenderloin Chunks & Creamy Cognac Sauce w/ Asparagus, Onions, Bell Peppers & Mushrooms
Served in Puff Pastry Cups -or- Over Bowtie Pasta

Pricing Based On 75 Guests Or More. • To Be Accompanied By Other Menu Selections. • † Requires Attendant.
+\$ 3.95 pp For Each Added Station • Carving Stations Served With Appropriate Breads





ACTION STATION PACKAGES

THE EMERALD RECEPTION - \$30.95 PER PERSON

(Service on Fine China, Flatware & Glassware With 100 Guests Or More)

COCKTAIL HOUR

Imported & Domestic Cheeses w/ Fancy Crackers • Seasonal Fresh Fruit • Veggie Crudités w/ Ranch Dip
-Or- (3) Three- Passed Hors d'oeuvres - Butler Style On Garnished Platters (priced \$ 1.70 or less)

MAIN RECEPTION

~ SALAD- Garden Salad w/ 2 Dressings -or- Caesars Salad ~

~ †CARVING STATION-(CHOOSE ONE)~

†Roast Beef w/Au Jus & Horseradish Crème -or- Honey BBQ Sauce • †Roast Pork-LoIn w/Raspberry Chipotle • †Smoked Brisket w/Honey BBQ
†Fried Turkey w/ Spicy Gravy • †Roast Texas Tom Turkey w/ Herb Gravy -or- Cranberry Relish • Includes Dinner Rolls w/ Butter

~ †SAUTÉ/FLAMBÉ STATION-(CHOOSE ONE)~

PASTA STATION

Chicken Strips, Penne Pasta & Alfredo Sauce w/ Julienne Onions, Bell Peppers, Mushrooms & Parmesan
Italian Sausage, Tri Color Rotini -or- Bow-Tie & Marinara -or- Pesto w/ Julienne Onions, Bell Peppers, Zucchini, Yellow Squash & Parmesan

SOUTHWEST STATION

SW Chicken Strips & Cilantro Cream Sauce w/ Julienne Onions, Bell Peppers, Yellow Squash & Sweet Corn
Churrasco Beef & Chimichurri Sauce w/ Julienne Onions, Bell Peppers, Yellow Squash & Zucchini • Spanish Rice • Black Beans & Plantains

CAJUN/CREOLE STATION

Crawfish Tails & Etouffee Sauce w/ Onions, Bell Peppers, Celery • Chicken Strips & Creole Tomato Sauce w/ Onions, Bell Peppers, Celery
Steamed Rice • Spicy Red Beans

~ BEVERAGE STATION-(CHOOSE ONE)~

Regular -or- Passion-Fruit Tea • Regular -or- Raspberry Lemonade • Unsweet-Tea w/ Lemon & Sweeteners

THE PLATINUM RECEPTION - \$34.95 PER PERSON

(Service on Fine China, Flatware & Glassware With 100 Guests Or More • Free Ice Sculpture With 200 Guests Or More)

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display

Imported & Domestic Cheeses w/ Fancy Crackers • Seasonal Fresh Fruit w/ Chocolate Fondue -or- Raspberry Crème
Veggie Crudités w/ Ranch Dip • Cheddar Cheese & Raspberry Torte w/ Toasted Rounds • Spinach & Artichoke Dip w/ Tortilla Chips
-AND- (3) Three Passed Hors d'oeuvres - Butler Style On Garnished Platters (priced \$ 1.70 or less)

MAIN RECEPTION

~ SALAD-(CHOOSE ONE)~

House Garden Salad w/ 2 Dressings • Caesars Salad •

Sunrise Salad- Garden Salad & Sundried Cranberries, Caramelized Almonds, Feta Cheese, Ranch & Citrus Vinaigrette

Southwest-Garden Salad & Fried Tortilla Strips, Sweet-Corn, Ranch & Cilantro Vinaigrette

~ †CARVING STATION-(CHOOSE ONE)~

†Roast Beef w/Au Jus & Horseradish Crème -or- Honey BBQ Sauce • †Roast Pork-LoIn w/Raspberry Chipotle • †Smoked Brisket w/Honey BBQ
†Fried Turkey w/ Spicy Gravy • †Roast Texas Tom Turkey w/ Herb Gravy -or- Cranberry Relish • Includes Dinner Rolls w/ Butter

~ †SAUTÉ/FLAMBÉ STATION-(CHOOSE ONE)~

PASTA STATION

Chicken Strips, Shrimp, Penne Pasta & Alfredo Sauce. Sautéed w/ Julienne Onions, Bell Peppers, Mushrooms & Imported Parmesan
Italian Sausage, Tri Color Rotini Pasta & Marinara -or- Pesto w/ Julienne Onions, Bell Peppers, Zucchini, Yellow Squash & Parmesan

SOUTHWEST STATION

SW Chicken Strips, Jumbo Shrimp & Cilantro Cream Sauce w/ Julienne Onions, Bell Peppers, Yellow Squash & Sweet Corn
Churrasco Beef & Chimichurri Sauce w/ Julienne Onions, Bell Peppers, Yellow Squash & Zucchini • Spanish Rice • Black Beans & Plantains

CAJUN/CREOLE STATION

Crawfish & Etouffee Sauce w/ Onions, Bell Peppers, Celery • Chicken Strips & Creole Tomato Sauce w/ Onions, Bell Peppers, Celery
Steamed Rice • Spicy Red Beans

FAJITA STATION

Beef Fajitas w/ Bell Peppers & Onions • Chicken Fajitas w/ Bell Peppers & Onions • Spanish Rice • Refried -or- Charro Beans
Condiments-(Flour Tortillas ~ Sour Cream ~ Fresh Pico De Gallo ~ Grated Cheese ~ Tortilla Chips & Picante)

~ BEVERAGE STATION-(CHOOSE TWO)~

Regular -or- Passion Fruit Tea • Regular -or- Raspberry Lemonade • Non-Alcoholic Mimosa Punch • Unsweetened Tea w/ Lemons & Sweeteners

Includes Coffee • Each Additional Station +\$6.50 pp • †Requires Attendant • Add A Side +\$1.95 pp • Add An Entree +\$3.95 pp
Waitstaff Included-(1 Hour Setup, 4 Hours Service, 1 Hour Breakdown. Add \$1.00 pp For Each Additional Hour)





ACTION STATION PACKAGE

THE DIAMOND RECEPTION - \$39.95 PER PERSON

(Service on Fine China, Flatware & Glassware with 100 Guests Or More • Free Ice Sculpture with 200 Guests Or More)

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display

Imported & Domestic Cheeses w/ Fancy Crackers • Seasonal Fresh Fruit w/ Chocolate Fondue -or- Raspberry Crème
Veggie Crudités w/ Ranch Dip • Cheddar Cheese & Raspberry Torte w/ Toasted Rounds • Spinach & Artichoke Dip w/ Tortilla Chips
-AND- (3)Three Passed Hors d'oeuvres - Butler Style On Garnished Platters (priced \$ 2.50 or less)

MAIN RECEPTION

~ SALAD PRESENTATION ~

Premium Salad- Mixed Greens, Tomatoes, Cucumber, Shredded Carrots, Shredded Red Cabbage & Caramelized Nuts
Sliced Strawberries -or- Sundried Cranberries, Feta -or- Parmesan Cheese & Crispy Wontons -or- Tortilla Strips
Choose (2)Two Dressings - Ranch, Honey Mustard, Italian, Raspberry, Balsamic, Citrus -or- Creamy Cilantro Vinaigrette
Caesars Salad - Romaine, Crispy Croutons, Parmesan & Caesar's Dressing • Home Made Potato Salad -or- Carrot Salad

~ †CARVING STATION-(CHOOSE TWO)~

†Roast Beef w/Au Jus & Horseradish Crème -or- Honey BBQ Sauce • †Roast Pork-Loin w/Raspberry Chipotle • Smoked Brisket w/Honey BBQ
†Fried Turkey w/ Spicy Gravy • †Roast Texas Tom Turkey w/ Herb Gravy -or- Cranberry Relish • Includes Dinner Rolls w/ Butter~ †SAUTÉ/

FLAMBÉ STATION-(CHOOSE ONE)~

PASTA STATION

Chicken Strips, Shrimp, Penne Pasta & Alfredo Sauce. Sautéed w/ Julienne Onions, Bell Peppers, Mushrooms & Imported Parmesan
Italian Sausage, Tri Color Rotini Pasta & Marinara -or- Pesto w/ Julienne Onions, Bell Peppers, Zucchini, Yellow Squash & Parmesan

SOUTHWEST STATION

SW Chicken Strips, Jumbo Shrimp & Cilantro Cream Sauce w/ Julienne Onions, Bell Peppers, Yellow Squash & Sweet Corn
Churrasco Beef & Chimichurri Sauce w/ Julienne Onions, Bell Peppers, Yellow Squash & Zucchini • Spanish Rice • Black Beans & Plantains

CAJUN/CREOLE STATION

Crawfish & Etouffee Sauce w/ Onions, Bell Peppers, Celery • Chicken Strips & Creole Tomato Sauce w/ Onions, Bell Peppers, Celery
Steamed Rice • Spicy Red Beans

FAJITA STATION

Beef Fajitas w/ Bell Peppers & Onions • Chicken Fajitas w/ Bell Peppers & Onions • Spanish Rice • Refried -or- Charro Beans
Condiments-(Flour Tortillas ~ Sour Cream ~ Fresh Pico De Gallo ~ Grated Cheese ~ Tortilla Chips & Picante)

WOK STATION

Sliced Beef -or- Sliced Pork & Ginger Soy, Teriyaki, -or- Mongolian Sauce. With Onions, Bell Peppers, Broccoli, Snap Peas, Carrots
Chicken & Orange, Mongolian, Moo-Goo-Gai-Pan -or- Thai Yellow Curry Sauce. With Onions, Bell Peppers, Broccoli, Baby Corn, Carrots
Steamed White Rice -or- Basmati Rice

~ SEAFOOD STATION ~

Boiled Shrimp Presentation-(Bottom-Lit) w/ Lemons, Cocktail Sauce & Remoulade Sauce
Smoked Salmon w/ Condiments - Minced Onions, Chopped Eggs, Capers & Toasted French Bread Rounds -or- Toast Points

~ BEVERAGE STATION-(CHOOSE TWO)~

Regular -or- Passion-Fruit Iced-Tea • Regular -or- Raspberry Lemonade • Non-Alcoholic Mimosa Punch
Unsweetened Tea w/ Lemon & Sweeteners • Includes Coffee Service w/ Sweeteners & Creamers

Each Additional Station +\$ 5.50 pp • †Requires Attendant • Add A Side +\$ 1.95 pp Per Side • Add An Entree +\$ 3.95 pp Per Entrée
Waitstaff Included-(1 Hour Setup, 4 Hours Service, 1 Hour Breakdown. Add \$1.50 pp For Each Additional Hour)





THEME PACKAGES

THE-LITE LUNCH BUFFET - \$18.95 PER PERSON

Seasonal Fresh Fruit • Vegetable Crudités w/ Ranch Dip • Chicken Salad • Potato Salad • Chilled Pasta Salad
Cold Cuts-(Roast Turkey, Ham, Roast Beef) • Sliced Cheeses-(Cheddar, Swiss, Jack) • Condiments-(Mayo, Mustard, Honey Mustard)
Relish-(Sliced Onions, Tomatoes, Pickles & Jalapenos) • Breads-(Sliced Wheat, White & Croissant)

BOURBON STREET TREAT BUFFET- \$19.95 PER PERSON

~ ENTREES -(CHOOSE TWO) ~

Braised Beef w/ Bourbon Onion Sauce • Spicy Atchafalaya Roast Chicken-(Bone-In) • Cajun Chicken-(Blackened Style) w/ Melted Onions
Sliced Cajun Fried Turkey w/ Cajun Gravy • Champagne Creole Chicken w/ Spicy Tomato Sauce • Chicken & Sausage Gumbo
Fried Catfish w/ Tarter & Hot Sauce +\$1.50 pp • Cajun Catfish-(Blackened Style) w/ Melted Onions +\$1.50 pp
Salmon Orleans w/ Spicy Tomato Cream +\$2.00 pp • Salmon Alexander w/ Shrimp, Crawfish & Mushroom Cream +\$2.50pp
Crawfish Etouffee w/ Steamed Rice +\$ 1.75 pp • Red Fish Pontchartrian w/ Shrimp, Crawfish & Asparagus Brown Butter Sauce +\$8.95pp
Shrimp Creole In Spicy Tomato Sauce +\$ 8.95 pp • BBQ Shrimp New-Orleans Style +\$ 8.95pp

~ SIDES -(CHOOSE TWO)~

Penne Pasta w/Cajun Alfredo • Bowtie Pasta Orleans w/ Tomato Cream • Glazed Sweet Potatoes • Spicy Jambalaya Rice
Mac & Cheese • Confetti Rice • Dirty Rice w/ Liver +\$1.00pp • Boudin Rice w/ Pork +\$1.00pp • Creole Green Beans w/ Tomatoes

BBQ DINNER BUFFET - \$ 19.95 PER PERSON

~ ENTREES -(CHOOSE TWO)~

Smoked Brisket • BBQ Chicken • Smoked Sausage • Pork Ribs +\$2.95 PP

~ SIDES -(CHOOSE TWO)~

Ranch Hand Rice • BBQ Beans • Potato Salad • Cucumber Salad • Fresh Garden Salad w/ Choice of 1 Dressing • Coleslaw
Confetti Rice • Glazed Sweet Potatoes • Roasted New Potatoes • Scallop Potatoes • Mac & Cheese
Herb and Garlic Mashed Potatoes • Seasoned Green Beans • Chefs Vegetables

~ CONDIMENTS ~

Sweet Rolls • Sliced Pickles • Sliced Onions • Sliced Jalapenos • BBQ Sauce

CARIBBEAN BREEZE BUFFET- \$19.95 PER PERSON

~ ENTREES -(CHOOSE TWO) ~

Chicken Curry w/ Coconut Curry • Jerk Chicken w/ Pineapple Jerk Sauce • Brown Stew Chicken • Curried Beef w/ Coconut Curry
Curried Goat w/ Coconut Curry + \$2.50 pp • Caribbean Oxtails w/ In Brown Gravy +\$ 8.50 pp
Fried Tilapia Escovitch w/ Pickled Onions & Bell Peppers • Fried Red Fish Escovitch w/ Pickled Onions & Bell Peppers + \$8.50 pp

~ SIDES -(CHOOSE TWO) ~

Rice & Peas • Steamed Rice • Mac & Cheese • Glazed Sweet Potatoes • Fried Plantains • Seasoned Green Beans

AFRICAN SUNRISE DINNER BUFFET - \$ 19.95 PER PERSON

~ ENTREES -(CHOOSE TWO) ~

Fried & Stewed Goat • Fried & Stewed Beef • Fried Goat Meat w/ Spicy Onions & Peppers • Curried Goat • Egusi w/ Assorted Meats
Spicy Stew w/ Assorted Meats • Vegetable Soup w/ Assorted Meats • Catfish Pepper Soup • Fried Fish • Pepper Chicken
Spicy Fried Fish w/ Ivory Coast Sauce • Groundnut Chicken w/ Peanut Sauce • Tilapia w/ Light Cream Sauce
Poisson Braisé-(Grilled Fish) -w/ Ginger, Garlic, Habanero & Caramelized Onions • Baked Salmon w/ Light Cream Sauce + \$ 1.75 pp

~ SIDES -(CHOOSE TWO) ~

Jollof Rice • Coconut Rice w/ Diced Colorful Veggies • Cameron Jollof Rice w/ Diced-Beef • Mixed Vegetables
African Fried Rice w/ Diced Colorful Veggies • Yam Porridge • Ewa Aganyin-(Mashed Beans) • Fried Plantain • Pounded Yam
Jollof Beans • Hopping John-(Black-eyed Peas w/ Sausage) • Kenyan Salad w/ Mango Dressing • Moi Moi -\$ 2.75 per piece
Nigerian Salad w/ Shredded Lettuce, Diced Tomato, Cucumber, Carrot, Green-Pea, Sliced Boiled-Egg & Creamy Dressing+ \$ 1.50 pp

SOUTH OF THE BORDER FIESTA BUFFET - \$ 19.95 PER PERSON

~ ENTREES -(CHOOSE TWO)~

Beef Fajitas w/ Grilled Onions & Bell Peppers • Carne Asada • Beef Enchiladas w/ Salsa Rojo
Chicken Fajitas w/ Grilled Onions & Bell Peppers • Cilantro Chicken w/ Sweet Corn • Chicken Enchiladas w/ Tomatillo Sauce
Spicy Mojito Chicken w/ Ancho Lime Glaze • Roasted Vegetable Paella • Spinach Enchiladas w/ Tomatillo Cream
Tortilla Crusted Tilapia w/ Sofrito Sauce • Shrimp Fajitas w/ Grilled Onions &Peppers +\$ 7.95 pp
Mojito Salmon w/ Ancho Lime Glaze +\$ 2.50 pp • Roast Pork w/ Raspberry Chipotle • Pork Chops w/ Ancho Chili Cream Sauce

~ SIDES -(CHOOSE TWO)~

Spanish Rice • Refried Beans • Charro Beans • Roasted Potatoes • Chefs Vegetables
Garden Salad w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage & (1)One Dressing-[Ranch, Raspberry -or- Cilantro Vinaigrette]
S.W. Salad +\$1.00 pp (Garden Salad, Sweet Corn, Fried Tortilla Strips, Cheese & Cilantro Vinaigrette)

~ Condiments ~

Flour Tortillas ~ Shredded Cheese ~ Sliced Jalapenos ~ Sour Cream ~ Picante & Chips • For Pico De Gallo +\$0.75pp • For Guacamole Salsa +\$1.50pp

OPTIONAL ADD A BEVERAGE +\$1.95 PP

Regular -or- Passion Fruit Tea • Regular -or- Raspberry Lemonade • Non-Alcoholic Mimosa Punch • Unsweetened Tea w/ Lemon & Sweetener

Service On Acrylic-Ware • Pricing For 50 Guests Or More • Add A Side +\$1.95 pp • Add An Entree +\$3.50 pp • +Requires Attendant
Add Service On China, Flatware & Glassware +\$5.50 pp
Waitstaff Included-(1 Hr. Setup, 3 Hrs. Service, 1 Hr. Breakdown. +\$0.75 pp For Each Added Hr.)





DELUXE PACKAGES

THE DELUXE BUFFET - \$47.95 PER PERSON

(Service on Fine China, Flatware & Glassware with 100 Guests Or More • Free Ice Sculpture with 200 Guests Or More)

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display

Imported & Domestic Cheeses w/ Fancy Crackers • Seasonal Fresh Fruit w/ Chocolate Fondue -or- Raspberry Crème
Veggie Crudités w/ Ranch Dip • Cheddar Cheese & Raspberry Torte w/ Toasted Rounds • Spinach & Artichoke Dip w/ Tortilla Chips
-AND- (3)Three Passed Hors d'oeuvres - Butler Style On Garnished Platters (priced \$ 2.50 or less)

MAIN RECEPTION

~SALAD STATION-Served w/ Assorted Rustic Rolls & Butter~

Deluxe Caesar Salad - Crisp Romaine, Croutons, Tortilla Strips, Sweet-Corn, Black-Beans, Bacon, Parmesan, Caesar And Creamy Cilantro Dressing
Deluxe Salad w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Sliced Strawberry, Sundried Cranberries, Caramelized Nuts, Feta Cheese
Ranch, Balsamic & Citrus Vinaigrette Dressings

~STATION-Two-Choose CHOOSE (1)ENTRÉE & (1)SIDE ~

†Carved -Pesto Crusted Beef Tenderloin w/ Herb Jus -or- Cognac Cream • †Carved -Herb Crusted Prime Rib w/ Horseradish Cream & Au Jus
Brazilian Steak w/ Chimichurri Sauce • †Carved Pork w/ Golden Raisin Sauce • Boudin Stuffed Pork w/ Spicy Cajun Pan Sauce
Pistachio Crusted Red Fish w/ Coconut Curry Sauce • Broiled Halibut w/ Squash Chiffonade
Creamy Scallop Potatoes • Lemon & Herb Roasted New Potatoes • Roasted Pepper Mashed Potatoes
Creamed Spinach w/3 Cheese ² Sautéed Spinach w/ Diced Red Bell Peppers • Grilled Vegetable Medley • Asparagus w/ Citrus Glaze-(rt)

~STATION-Three-CHOOSE (1)ENTRÉE & (2)SIDES ~

Chicken Florentine Spinach & Feta Stuffed w/ Lemon Cream • Chicken Cordon Bleu Ham & Swiss Stuffed w/ Herb & White Wine Cream Sauce
Stuffed Mediterranean Chicken w/ Goat Cheese & Sundried Tomato & Balsamic Glaze • Shrimp Creole & Grits w/ A Spicy Tomato Sauce
BBQ Shrimp New Orleans Style In A Cajun Butter Sauce • Bayou Catfish & Shrimp (Blackened-Style) w/ Melted Onions, Red Bell Peppers
Salmon w/ Teriyaki Glaze -or- Creamy Dill Sauce • Stuffed Portabella w/ Spinach & Caramelized Vegetables
Penne Pasta Alfredo w/ Julienne Onions, Bell Peppers, Mushrooms • Bowtie Pesto w/ Slivered Onions & Bell Peppers
Confetti Rice w/ Colorful Diced Vegetables • Spanish Rice w/ Diced Peppers, Sweet-Corn & Cilantro • Glazed Sweet Potatoes w/ Pecans
Wild Rice Pilaf w/ Sundried Cranberries & Diced Colorful Veggies • Vegetable Chiffonade w/ Asparagus, Artichokes, Zucchini, Yellow Squash, Carrot (rt)
Julienne Mixed Vegetables w/ Zucchini, Yellow Squash, Green Beans, Red Bell Peppers, Onions

~ BEVERAGE STATION-(CHOOSE TWO) ~

Regular -or- Passion Fruit Tea • Regular -or- Raspberry Lemonade • Non-Alcoholic Mimosa Punch • Unsweetened Tea w/ Lemons & Sweeteners

THE DELUXE SEATED DINNER - \$59.95 PER PERSON

(Service on Fine China, Flatware & Glassware with 100 Guests Or More • Free Ice Sculpture with 200 Guests Or More)

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display

Imported & Domestic Cheeses w/ Fancy Crackers • Seasonal Fresh Fruit w/ Chocolate Fondue -or- Raspberry Crème
Veggie Crudités w/ Ranch Dip • Cheddar Cheese & Raspberry Torte w/ Toasted Rounds • Spinach & Artichoke Dip w/ Tortilla Chips
-AND- (3)Three Passed Hors d'oeuvres - Butler Style On Garnished Platters (priced \$ 2.50 or less)

MAIN RECEPTION

~FIRST COURSE-Served w/ Assorted Rustic Rolls & Butter~

Signature Wrapped Salad w/ Honey Balsamic, Raspberry -or- Citrus Vinaigrette - Cucumber Wrapped Mixed Greens
w/ Tomatoes, Shredded Carrots, Sun-Dried Cranberry -or- Sliced Strawberry And Croutons, Caramelized Nuts, Crispy Tortilla -or- Wonton Strips
Whole Leaf Caesar Salad w/ House Caesar Dressing, Truffled-Croutons, Shaved Parmesan

Deluxe S.W. Caesar Salad - Crisp Romaine, Tortilla Strips, Roasted Corn, Cherry Tomatoes, Parmesan & Creamy Cilantro Dressing

~SECOND COURSE-CHOOSE (1)ENTRÉE & (1)SIDE ~

Pesto Crusted Beef Tenderloin w/ Herb Jus • Sliced Roasted Beef Tenderloin w/ Cherry Merlot Reduction -or- Cognac Cream
Brazilian Steak w/ Chimichurri Sauce • Hawaiian Ribeye w/ Pineapple Teriyaki • Pork Steak w/ Raspberry Chipotle
Boudin Stuffed Pork w/ Spicy Cajun Pan Sauce • Broiled Halibut w/ Squash Chiffonade
Fondant Potatoes • Creamy Scallop Potatoes • Roasted Pepper Mashed Potatoes • Grilled Vegetable Medley
Sautéed Spinach w/ Diced Red Bell Peppers • Asparagus w/ Citrus Glaze-(Room-Temp)

~THIRD COURSE-CHOOSE (1)ENTRÉE & (2)SIDES ~

Chicken Florentine Spinach & Feta Stuffed w/ Lemon Cream • Chicken Cordon Bleu w/ Herb & White Wine Cream Sauce
Mediterranean Chicken-(Goat Cheese & Sundried Tomato Stuffed) w/ Balsamic Glaze • Chicken Oscar w/ Shrimp, Crab, Asparagus & Artichoke Butter
Bayou Catfish & Shrimp-(Blackened-Style) w/ Melted Onions • Teriyaki Salmon • Stuffed Portabella w/ Spinach & Caramelized Veggies
Green Pea Risotto • Confetti Rice w/ Diced Colorful Veggies • Wild Rice Pilaf w/ Sundried Cranberries & Diced Colorful Veggies
Spanish Rice w/ Diced Peppers, Sweet-Corn & Cilantro • Veggie Chiffonade w/ Asparagus, Artichokes, Zucchini, Yellow Squash, Shredded Carrots (rt)
Julienne Vegetables w/ Zucchini, Yellow Squash, Green Beans, Red Bell Peppers, Onions

~ BEVERAGE SERVICE-(CHOOSE ONE) ~

Regular -or- Passion Fruit Tea • Regular -or- Raspberry Lemonade • Unsweetened Tea w/ Lemons & Sweeteners

Includes Coffee Service • †Requires Attendant • Add A Side +\$1.95 pp • Add An Entree +\$5.95 pp
Waitstaff Included-(1 Hour Setup, 4 Hours Service, 1 Hour Breakdown. Add \$1.50 pp For Each Additional Hour)



COCKTAIL PACKAGES

HONEY LEAF HORS D'OEUVRES BUFFET(1) - \$23.95 PER PERSON

Choose ONE From Section(1) AND Choose (3)THREE From Section(2)

HONEY LEAF HORS D'OEUVRES BUFFET(2) - \$27.95 PER PERSON

Choose TWO From Section(1) AND Choose (4)FOUR From Section(2)

~ INCLUDES ~

Premium Cheese Display w/ Assorted Fancy Crackers • Seasonal Fresh Fruit Display • Veggie Crudité Display

~ SECTION(1) -(HEAVY ITEMS) ~

Mini Cheeseburger Sliders w/ Ketchup • Mini Roast Beef Sliders w/ BBQ Sauce • Chicken Alfredo w/ Penne Pasta & Jull. Veggies
Artichoke & Spinach Dip w/ Chips • Ravioli-(Fried -or- Steamed) w/ Tomato Cream • Spicy Jambalaya Rice-(Veggie, Chicken -or- Sausage)
Pesto Kissed Tomato Bruschetta • Asian Dumplings-(Veggie, Chicken, Pork -or- Beef) w/ Dipping Sauce

~ SECTION(2) -(HORS D'OEUVRES) ~

Asst. Sausage Skewers w/ Dipping Sauces • Petite Quiche • Beef Fajita Quesadilla Trumpets • Jamaican Beef Patties
Beef Empanadas • Beef Franks In A Blanket • Tapas Style Beef Skewers • Beef Kabobs w/ Pineapple Teriyaki
Meatballs-(Swedish -or- BBQ) • Chicken Egg Rolls • Chicken Quesadilla Trumpets • Jerk Chicken Kebabs
Chicken Satay-(African Style w/ Ginger & Peanut Crust) • Pecan Kissed Chicken Tenders • Chicken Skewers w/ Thai Chili Sauce
Chicken Wings-(Seasoned, BBQ, Teriyaki, Pineapple-Jerk -or- Hot) • Cheddar & Bacon Stuffed New Potatoes
Pork Kebabs w/ Honey, Rosemary, & Citrus Glaze • Baked 1/4 Artichoke Heart-(Rolled in Parmesan & Bread Crumbs)
Mushroom Caps Stuffed w/ Spinach & Feta • Spanakopita-(Spinach & Feta In Filo Triangle) • Salmon Croquettes • Seafood Lollipops
Shrimp Quesadilla Trumpets +\$1.00 pp • Crab Cake +\$1.85 pp • Mini Dessert Bites-(Assort. Dessert Bars ~ Mini Cheesecake Squares)

Additional Choices On Our Hors D'oeuvres List

~ BEVERAGE -(CHOOSE (1)ONE) ~

Regular -or- Passion Fruit Tea • Regular -or- Raspberry Lemonade • Unsweetened Tea w/ Lemon & Sweeteners • Non Alcoholic Mimosa Punch

~ Service On Deluxe Acrylic-Ware-(7" Plates) • Add Service On China, Flatware & Glassware +\$5.50 pp ~

COCKTAIL DELIGHTS BUFFET - \$32.95 PER PERSON

~ HORS D'OEUVRES-PASSED ~

Spicy New Orleans BBQ Shrimp Shooters • Premium Crab Cakes • Shrimp & Pork Dumplings
Creamy Lobster & Roasted Veggie Pot-Pie In Mini Pastry Cup • Crab Stuffed Mushrooms • Bacon Wrapped Scallops

~ HORS D'OEUVRES STATION ~

Roast Beef Sliders w/ Horseradish Crème or BBQ Sauce -or- Cheeseburger Sliders w/ Ketchup
Beef Kebabs w/ Teriyaki Glaze • Mini Quiches • Chicken Kebabs • Pecan Chicken Tenders

~ FRENCH COUNTRY STATION ~

Fresh Seasonal Fruit w/ Raspberry Crème • Crudités w/ Dip • Imported & Domestic Cheeses w/ Assorted Fancy Crackers
Salmon Mousse w/ Toasted Rounds -or- Spinach & Artichoke Dip w/ Chips

~ PASTA STATION ~

Penne Pasta & Alfredo, Marinara -or- Pesto Sauce w/ an Assortment of Fresh Seasonal Vegetables

~ BEVERAGE STATION -(CHOOSE (1)ONE) ~

Regular -or- Passion Fruit Tea • Regular -or- Raspberry Lemonade • Unsweetened Tea w/ Lemon & Sweeteners • Non Alcoholic Mimosa Punch

~ Service On Fine China, Flatware & Glassware-(With 150 Guests or More) ~

THE-LITE HORS D'OEUVRES BUFFET - \$18.95 PER PERSON

Cheese & Seasonal Fruit Platter w/ Crackers • Chicken Alfredo w/ Penne Pasta & Julienned Veggies -or- Artichoke & Spinach Dip w/ Chips

~ HORS D'OEUVRES -(CHOOSE TWO) ~

Swedish Meatballs • Quesadillas-(Beef, Chicken -or- Black Bean) • Asian Dumplings w/ Dipping Sauce
Chicken Wings • Jamaican Beef Patties • Beef Kebabs • Spring Rolls • Chicken Kebabs • Spanakopita

~ BEVERAGE - Iced Tea -or- Lemonade ~ ~ Service On Acrylic-Ware-(6" Plates)~

Note No Hors D'oeuvres Substitutions In The-Lite Package

Pricing For 50 Guests Or More • Additional Hors D'oeuvres +\$1.95 pp • +Requires Attendant
Waitstaff Included-(1 Hr. Setup, 3 Hrs. Service, 1 Hr. Breakdown. +\$1.00 pp For Each Added Hr.)





H O R S D ' O E U V R E S

B E E F

Meatballs (Swedish, Sweet & Sour, Curry -or- BBQ)	\$ 1.00
Beef Meatball Lollipop w/ Tomato Jam	\$ 1.00
Beef Fajita Quesadilla Trumpets w/ Salsa Picante	\$ 1.25
Beef Franks in a Blanket	\$ 1.25
Jamaican Beef Patties Spicy Ground Beef in Curry Crust	\$ 1.60
Beef Mexican Empanadas	\$ 1.70
Mini Cheeseburger Sliders w/ Spicy Ketchup	\$ 1.70
Beef Brochette w/ Pineapple Teriyaki Glaze	\$ 1.70
Mongolian Beef Sticks w/ Tangerine Dipping Sauce	\$ 1.70
Mini African Meat Pie -(Spicy Beef, Potatoes, Veggies)	\$ 1.70
Beef Suya -(African-Kebabs w/ Ginger & Peanut Crust)	\$ 1.70
Italian Sausage & Caramelized Leek Flatbread	\$ 1.70
Mini Roast Beef Sliders w/ Spicy BBQ Or Horseradish Crème	\$ 1.90
Tapas Style Beef Brochette w/ Citrus Mojito Glaze	\$ 1.80
Beef Tenderloin Crostini w/ Blue Cheese Sauce	\$ 1.95
BBQ Glazed Baby Back Ribs	\$ 2.50
Beef Tenderloin Kabobs w/ Horseradish Crème	\$ 2.50
Mini Beef Wellingtons -(Beef Tenderloin In Puff Pastry)	\$ 2.95
Beef Tenderloin Carpaccio w/ Roasted Pepper Aioli	\$ 2.95

P O U L T R Y

Chicken Quesadilla Trumpets	\$ 1.25
Chicken Jambalaya Lollipops -(Louisiana Rice Bites)	\$ 1.25
Chicken Wings -(BBQ, Teriyaki, Pineapple Jerk -or- Hot)	\$ 1.70
Chicken Empanadas w/ Salsa Picante	\$ 1.70
Chicken Skewers w/ Thai Chili Glaze	\$ 1.70
Blackened Chicken Skewers w/ Creole Marmalade	\$ 1.70
Pecan Kissed Chicken Tenders w/ Mango Chutney	\$ 1.70
Pineapple-Jerk Chicken Kebabs	\$ 1.70
Chicken Mojito Skewer -(Spicy Citrus Cilantro Glaze)	\$ 1.70
Coconut Chicken Skewers	\$ 1.70
Chicken Suya -(African-Kebabs w/ Ginger & Peanut Crust)	\$ 1.70
Santa Fe Lady's Purse -Filo w/Roasted Chicken & Veggie	\$ 1.70
Buffalo Chicken Lollipop w/ Creamy Dipping Sauce	\$ 1.70
Chicken & Fontina Arancini Lollipops -(Sicilian Rice Bites)	\$ 1.70
Chicken-Apple Sausage & Potato Canape -Garlic Crème-(c)	\$ 1.70
Chicken & Waffle -(Breaded Chicken Bites & Buttery Waffle)	\$ 1.70
Saltimbocca -(Chicken Wrapped in Prosciutto)	\$ 1.90
Mini Chicken Pot Pie -(Creamy Chicken & Veggies In Pastry Cup)	\$ 2.00
Tandoori Chicken Skewers	\$ 2.00
Chicken & Jalapeno Wrapped In Bacon	\$ 2.00
Angel Wings -Ponzu Glaze, BBQ, Jerk, Mojito -or- Thai Chili	\$ 2.00

P O R K

Pork Lumpia -[Skinny Egg Rolls] w/ Plum Sauce)	\$ 1.35
Mini Pizza (Tomato Sauce, Pepperoni, Cheese)	\$ 1.50
Pork Kebabs w/ Honey, Rosemary & Orange Glaze	\$ 1.70
Prosciutto Wrapped Asparagus (cold)	\$ 2.50

S E A F O O D

Salmon Croquettes w/ Tartar Sauce	\$ 1.70
Shrimp Arancini Lollipops -(Sicilian Rice & Cheese Bites)	\$ 1.70
Seafood Dressing Lollipops w/ Sweet-Pepper & Onion Sauce	\$ 1.70
Shrimp -or- Crawfish Quesadilla Trumpets	\$ 2.00
Shrimp & Boursin Cheese Lady's Purse	\$ 2.00
Smoked Salmon Mousse & Cucumber Canape -(c)	\$ 2.00
Bacon Wrapped Scallops	\$ 2.00
Crab Stuffed Mushrooms (hot -or- cold)	\$ 2.25
Coconut Shrimp Skewers	\$ 2.50
Andouille & Shrimp Skewers w/ Cajun Lime Glaze	\$ 2.50
Smoked Salmon Sliders w/Crème Fraîche -(c)	\$ 2.50
Premium Crab Cakes w/ Remoulade -or- Cocktail Sauce	\$ 2.95
Shrimp & Cucumber Canape -(c)	\$ 2.95
†Creole Shrimp & Grits - In Shot Glasses	\$ 2.95
†BBQ Shrimp Louisiana Style - In Martini Glass	\$ 3.90

V E G E T A B L E

Black Bean & Three Cheese Quesadillas Trumpets	\$ 1.25
Spanakopita -(Spinach & Feta Stuffed Filo Triangle)	\$ 1.40
Roasted Veggie & Fontina Arancini Lollipops -(Sicilian Rice Bites)	\$ 1.40
Pesto Kissed Tomato Bruschetta	\$ 1.50
Caprese Salad Skewers -(Mozzarella, Cherry Tomato & Basil)	\$ 1.50
Spicy Vegetable Samosas w/ Dipping Sauce	\$ 1.60
Vegetable Spring Rolls	\$ 1.70
Baked 1/4 Artichoke Heart -Rolled in Parmesan & Panko	\$ 1.70
Vegetable Pot Stickers w/ Dipping Sauce	\$ 1.70
Wild Mushroom Lady's Purse	\$ 1.70
Spinach & Feta Mushroom Caps	\$ 1.70
Roasted Veggie In Mini Pasty Cup - w/ Avocado Crema	\$ 1.70
Pecan, Caramelized-Onion, Feta & Blue Cheese Flatbread	\$ 1.70
Fried Sweet Plantain Beignets w/ Bourbon Sauce	\$ 1.70
Caramelized Pecan & Apple Tart	\$ 1.70
Fire Roasted Vegetable Tart (cold)	\$ 2.00

L A M B

Roasted Lamb Skewers w/ Creamy Cucumber Dip	\$ 2.50
Lamb Kebabs w/ Parsley & Mint Chimichurri Glaze	\$ 2.50

C H E E S E

Three Cheese Quesadilla Trumpets	\$ 1.00
Mac & Cheese Lollipops	\$ 1.50
Cheddar & Bacon Stuffed New Potatoes	\$ 1.70
Wild Mushroom & Feta In Mini Pastry Cup (cold)	\$ 1.70

A S S O R T E D

Assorted Petite Quiche	\$ 1.25
Assorted Sausage Skewers w/ Dipping Sauces	\$ 1.50
Asian Dumplings~(Shoa Mai) w/ Dipping Sauce	\$ 1.50
Assorted Finger Sandwiches -	\$ 3.00
Chicken Salad ~ Roast Beef ~ Honey-Ham ~ Roast-Turkey	
Egg Salad ~ Shrimp Salad ~ Cucumber & Cream Cheese	
Feta & Apple ~ Chicken & Apple ~ Olive-Focaccia ~ Tuna Salad	
<i>Call For Additional Choices</i>	

Prices Per Piece Can Be Ordered In 25 Count Increments





H O R S D ' O E U V R E S

DELUXE HORS D'OEUVRES

†Vegetable Crudités In Mini Bread Cups	\$ 2.00
†Salad Martinis w/ Tomato, Feta, Strawberry & Caramelized Nuts	\$ 2.00
†Mini Grilled Cheese & Tomato Bisque Shooters	\$ 2.00
Micro Burgers - Cheeseburger -or- Grilled Chicken	\$ 2.95
†Micro Tacos - Chicken, Beef, Shrimp -or- Veggie	\$ 2.95
†Beef Tenderloin Carpaccio w/ Roasted Pepper Aioli	\$ 3.75
†Peppered Beef Tenderloin Crostini w/ Bleu Cheese Sauce	\$ 3.75
Roasted Lamb Skewers w/ Mint Chimichurri Dip	\$ 3.75
Chefs Assorted Fancy Canapés	\$ 3.95

DELUXE HORS D'OEUVRES

†Shrimp Ceviche Shooters w/ Tomato Gazpacho-(c)	\$ 2.95
†Fire Roasted Shrimp & Goat Cheese on an Artichoke Leaf	\$ 3.90
†Shrimp w/ Tomato Jam In Asian Spoons	\$ 3.90
Quail Legs w/ a Grand Marnier & Ginger Glaze	\$ 4.95
†Micro Smoked Salmon Cones w/ Crème, Minced Herbs	\$ 3.90
†Creamy Lobster & Roasted Veggie Pot-Pie In Mini Pastry Cups	\$ 4.90
†Mini Lump Crab Tostadas w/ Onion, Tomato, Cilantro, Lime	\$ 4.90
Marinated Crab Fingers-(c)	\$ 6.95
Coconut Lobster Skewers	\$ 6.95

Prices Per Piece Can Be Ordered In 25 Count Increments

☉ (c)Cold ☉ †Requires Chef Assembly On-Site [\$150.00 per chef]

D I P S & T O R T E S

C H E E S E

Cheddar Cheese & Raspberry Torte w/ Assorted Crackers	\$ 25.99
Feta Cheese & Pesto Torte w/ French Rounds & Crackers	\$ 31.99
Feta & Sundried Tomato Torte w/ French Rounds & Crackers	\$ 31.99
Goat Cheese & Bacon Torte w/ French Rounds & Crackers	\$ 31.99
Nacho Cheese Dip w/ Tortilla Chips	\$ 31.99

S E A F O O D

Tuna Salad Dip w/ Toasted Rounds & Crackers	\$ 44.99
Warm Crab & Shrimp Dip w/ Mini Puff Pastry Cups	\$ 63.99
Seafood Salad Dip w/ Crackers & French Rounds	\$ 63.99
Smoked Salmon Mousse w/ Toasted Rounds & Crackers	\$ 63.99

P O U L T R Y

Chicken Salad Dip w/ Crackers & French Rounds	\$ 44.99
St Jacques-Creamy Chicken, Scallop & Mushroom w/ Mini Bouchées	\$ 102.99

V E G E T A B L E

Fresh Fruit Salsa w/ Tortilla Chips	\$ 44.99
Guacamole Dip w/ Tortilla Chips	\$ 44.99
Warm Spinach & Artichoke Dip w/ Tortilla Chips	\$ 44.99
Hummus Dip w/ Pita Chips	\$ 44.99
Cucumber Tzatziki Dip w/ Pita Chips	\$ 44.99
Caponata-[Tomato, Egg Plant & Olive] w/ Toasted Rounds	\$ 44.99
Sundried Tomato & Garlic Dip w/ Toasted Rounds	\$ 44.99

Dips & Tortes Serve 20 to 25 Guests w/ additional food items





EVENT DESIGNS

HIGH GARDEN TEA - \$18.95 PER PERSON

An Assortment of Fresh Brewed Teas • English Scones w/ Devonshire Cream & Fruit Preserve

~ TEA SANDWICHES ~ (CHOOSE FOUR) ~

Chicken & Apple Salad • Roast Beef • Turkey • Egg Salad • Cucumber & Dill • Ham & Cheese • Pesto Chicken Salad
Roasted Veggie & Apple Salad • Olive-Focaccia • Steak au Poivre • Roasted Shrimp & Veggie Salad +\$ 1.50 pp

TUSCANY DREAMS BUFFET- \$19.95 PER PERSON

~ ENTREES ~ (CHOOSE TWO) ~

Beef Lasagna • Beef Tips Marsala • Chicken Parmesan w/ Marinara-(On The Side) • Chicken Picatta w/ Lemon Caper Sauce
Romano Chicken w/ Roasted Tomato Cream-(On The Side) • Baked Beef Ziti w/ Caramelized Veggies Tomato Arrabita Sauce
Chicken Marsala w/ Mushrooms • Rosemary Chicken w/ Wild Mushroom Sauce • Baked Chicken Ziti w/ Caramelized Veggies & Tomato Cream
Tilapia w/ Lemon Caper Sauce • Shrimp Alfredo w/ Penne Pasta, Jull. Veggies +\$ 1.50 pp
Shrimp Pesto w/ Bowtie, Slivered Veggies +\$ 1.95 pp • Pork Chops w/ Golden Raisin Sauce • Vegetarian Lasagna
Stuffed Pasta Shells w/ Sundried Tomato Cream • Spinach & Veggie Stuffed Portobello • Egg Plant Parmesan w/ Marinara

~ SIDES ~ (CHOOSE TWO) ~

Penne Pasta Alfredo w/ Julienne Onions, Bell Peppers & Mushrooms • Bowtie Pesto w/ Julienne Onions, Bell Peppers & Mushrooms
Squash Medley • Green Beans w/ Red Bell Peppers • Lemon & Rosemary Roasted New Potatoes • Julienne Vegetables +\$ 1.00 pp
Grilled Vegetables +\$ 1.00 pp • Vegetable Chiffonade w/ Asparagus, Artichokes, Squash, Carrots (Room Temp) +\$ 1.00 pp

SOUTHERN STYLE BRUNCH BUFFET- \$19.95 PER PERSON

~ INCLUDES ~

Fresh Fruit Platter • Assorted Breakfast Pastries & Breads

~ BREAKFAST ENTREE ~ (CHOOSE ONE) ~

Sausage • Bacon • Scrambled Eggs • Omelet Station +\$1.50 pp

~ LUNCH ENTREE ~ (CHOOSE ONE) ~

Pecan Chicken Tenders • Cajun Chicken Alfredo w/ Pasta & Jull. Veggies • Tender Sliced Steak w/ Bourbon Onions
Spicy Cajun Chicken w/ Melted Onions • Buttermilk Fried Chicken w/ Gravy • Spicy Cajun Tilapia w/ Melted Onions +\$1.25 pp
Spicy Cajun Catfish w/ Melted Onions +\$1.25 pp • Salmon w/ Creole Cream Sauce +\$1.50 pp • Creole Shrimp +\$6.95 pp

~ SIDES ~ (CHOOSE TWO) ~

Waffles w/ Syrup & Berry Compote • Pancakes w/ Syrup • Cheese Grits • Breakfast Potatoes • Creamy Scalloped Potatoes
Fresh Garden Salad • Herb Garlic Mashed Potatoes • Pasta Alfredo • Wild Rice Pilaf w/ Sundried Cranberries & Veggies

HOLIDAY BUFFET SPECIAL - \$20.95 PER PERSON

(Valid In The Months of October, November & December Only)

~ ENTREES ~ (CHOOSE TWO) ~

Roast Tom Turkey w/ Creamy Gravy & Cranberry Relish • Cajun Fried Turkey w/ Spicy Red Eye Gravy
Ham w/ Bourbon, Molasses & Pecan Glaze • BBQ Turkey w/ Sweet & Spicy BBQ Sauce • Turkey Asado w/ Cilantro & Spicy Onion Glaze
Sliced Pork-Loin w/ Raspberry Chipotle • Ham w/ Brown Sugar & Mustard Glaze • Braised Beef w/ Cranberry-Teriyaki Glaze
Beef Tips Marsala w/ Sliced Mushrooms • Prime Rib Roast + 8.25 pp • Beef Tenderloin w/ Wild Mushrooms + \$ 8.89 pp

~ SIDES ~ (CHOOSE THREE) ~

Mashed Potato • Lemon & Herb Roasted New Potatoes • Scalloped Potatoes • Wild Rice Pilaf w/ Cranberries
Roasted Potatoes w/ Bacon & Onions • Southern Style Corn Bread Dressing • Green Bean Casserole
Green Beans • Chefs Vegetables • Broccoli w/ Walnut Butter • Carrots w/ Herb-Honey Butter • Glazed Yams w/ Pecans
Succotash-[Diced Yellow & Zucchini Squash, Corn, Red Peppers] • Green Beans & Carrots • Brussels Sprout w/ Caramelized Shallots
Garden Salad w/ (1)One Dressing-(Ranch, Italian -or- Citrus Vinn.) • Caesar Salad -w/ Romaine, Croutons, Parmesan & Caesar Dressing

~ Includes Dinner Rolls w/ Butter ~

OPTIONAL ADD A BEVERAGE - +\$1.95 PP

Regular -or- Passion-Fruit Iced-Tea • Regular -or- Raspberry Lemonade • Non-Alcoholic Mimosa Punch • Unsweetened Tea w/ Sweeteners
Orange Juice • Assort. Juices • Champagne Mimosa +\$ 2.95 pp • Peach Bellini +\$ 2.95 pp

Service On Acrylic-Ware • Pricing For 50 Guests Or More • Add A Side +\$1.95 pp • Add An Entree +\$3.50 pp • +Requires Attendant
Add Service On China, Flatware & Glassware +\$5.50 pp • Waitstaff Included-(1 Hr. Setup, 3 Hrs. Service, 1 Hr. Breakdown. +\$0.75 pp For Each Added Hr.)





EVENT DESIGNERS

TOUR THE GLOBE STATIONS - \$39.95 PER PERSON

~ FRENCH COUNTRY STATION(1) ~

Fresh Seasonal Fruit w/ Raspberry Crème • Veggie Crudités w/ Dip • Fancy Cheeses w/ Assorted Crackers

~ SALAD STATION(2) ~

English Salad w/ Mixed Greens, Tomato, Cucumber, Carrot, Candied Walnuts, Croutons, Strawberries & Citrus Dressing
Greek Orzo Pasta w/ Artichokes, Tomato, Cucumber, Olives & Feta Dressing

~ SAUTÉ STATION(3) ~

Chicken & Pasta w/ Alfredo Sauce & Vegetables • Indian Butter Chicken -w/ Basmati Rice • Goat Meat & Jollof Rice
Beef Tenderloin Chunks In Puff Pastry Cups w/ Asparagus, Mushroom & Creamy Vodka Sauce

~ SEAFOOD STATION(4) ~

Thai Shrimp -w/ Red Cabbage Slaw • Seafood Dumplings w/ Dipping Sauces • Crawfish Etouffee

~ CARVING STATION(5) ~

BBQ Pork Ribs • Churasco Beef w/ Chimichurri Sauce • Feijoada-(Black Beans & Pork) • Dinner Rolls w/ Butter

~ BEVERAGE STATION ~

Passion-Fruit Tea • Raspberry Lemonade • Fresh Brewed Coffee
~ Service On Fine China, Flatware & Glassware-(With 150 Guests or More) ~

Pricing For 50 Guests Or More • Add A Side +\$1.95 pp • Add An Entree +\$3.50 pp • †Requires Attendant
Waitstaff Included-(1 Hr. Setup, 3 Hrs. Service, 1 Hr. Breakdown. +\$1.00 pp For Each Added Hr.)

BUFFET PRESENTATIONS

FRESH FRUIT DISPLAY - \$3.50 PP

Seasonal Fresh Fruit Tiered Display On Marble, Elegant Platters -or- Cascading Baskets w/ Raspberry Crème

ARTISAN CHEESE DISPLAY - \$4.50 PP

Imported & Domestic Cheese On A Tiered Display- On Marble, Elegant Platters -or- Cascading out of Baskets

FRESH BREADS -OR- PINEAPPLE FRUIT TREE FRUIT & CHEESE DISPLAY- \$ 5.50 PP

Import & Domestic Cheeses w/ Crackers • Vegetable Crudités w/ Ranch Dip Seasonal Fresh Fruit w/ Raspberry Creme

ARTISAN FRUIT & CHEESE DISPLAY - \$ 5.95 PP

Import & Domestic Cheeses w/ Crackers • Seasonal Fresh Fruit w/ Raspberry Creme (w/ Choc. Fondue +\$ 25.00)
Assorted Cold Cuts-(Smoked Turkey ~ Honey-Ham ~ Pepperoni ~ Mini Smoked Beef Sausage) • Vegetable Crudités w/ Ranch

FRENCH COUNTRY STATION - \$ 5.95 PP

An Assortment Of Imported & Domestic Cheeses • Veggie Crudities w/ Ranch Dip • Cheese Torte Topped w/ Raspberry
Brie Stuffed w/ Imported Fruit Preserve • Fresh Seasonal Fruit w/ Raspberry Crème -or- Chocolate Fondue
Spinach & Artichoke Dip • Served w/ An Assortment of Fancy Crackers, Tortilla Chips & Toasted French Rounds

CROSTINI STATION - \$ 5.95 PP

Breads-(Toasted Rounds ~ Sweet Italian ~ Rosemary-Garlic ~ Grilled Flatbread) • Meats-(Capicola ~ Prosciutto ~ Pepperoni ~ Turkey ~ Grilled Veggies)
Toppings-(Parmesan ~ Tomato-Mozzarella & Pesto Salad ~ Red Sauce ~ Olive Tapenade ~ Italian Bean Spread ~ Honey)

ANTIPASTO DISPLAY - \$ 5.95 PP

Cold Cuts-(Capicola ~ Prosciutto ~ Pepperoni ~ Mortadella) • Cheeses-(Parmesan ~ Romano) • Italian Breads • Fresh Crudités
Mozzarella & Tomato Salad • Grilled Peppers, Zucchini & Eggplant • Sundried Tomato Pesto • Olives • Artichoke & Veggie Salad

MAC & CHEESE BAR - \$ 5.95 PP

Creamy Mac & Cheese With Tasty Toppings

Diced Meats-(Choose 2)-(Smoked Sausage ~ Chicken ~ Smoked Turkey ~ Ham ~ Tender Beef ~ Bacon ~ Brisket)
Standard Toppings -(Choose 3)-(Cheddar ~ Parmesan ~ Scallions ~ Diced Tomato ~ Salsa Picante ~ Caramelized Onions)
Luxe Toppings Add+\$ 1.00pp For Each -(Sautéed Mushrooms ~ Truffle Oil ~ Roasted Asparagus ~ Roasted Garlic)
Add Shrimp +\$ 1.99 pp • Add Lobster +\$ 8.99 pp • Serve In Martini Glasses +\$ 0.60 per glass

CHICKEN & WAFFLES STATION - \$ 5.95 PP

Fresh Made Waffles • Fried Breaded Chicken Tenders • Fried Chicken Wings

Toppings -(Maple Syrup ~ Whipped Cream ~ Mixed Berry Compote ~ Sliced Strawberries ~ Hot Sauce ~ BBQ Sauce ~ Butter)

To be Accompanied by Other Menu Selections. • Based on 75 Guests or more. • † Requires Attendant.





BUFFET PRESENTATIONS

† MASHED POTATO BAR - \$ 3.95 PP

Mashed New Potatoes & Sweet Potatoes • Toppings-(Bacon ~ Chives ~ Shredded Cheese ~ Sour Cream ~ Brown Sugar ~ Caramelized Nuts)
Add Diced Chicken -or- Diced Brisket +\$1.45 pp • For Martini Glasses add +\$0.60 per glass

† GUMBO STATION - \$ 4.95 PP

Homemade Sausage & Chicken Gumbo w/ Onions, Celery, Bell Peppers & Okra • Steamed Rice • w/ Shrimp Add +\$2.50 pp

PIZZA STATION - \$ 5.95 PP

Pizzas-(Choose 4)-[Cheese ~ Sausage ~ Grilled Chicken ~ Pepperoni ~ BBQ Chicken ~ Meat Combo ~ Grilled Veggie ~ Spinach ~ Combo]
Toppings-(Parmesan ~ Diced Tomato ~ Pesto ~ Red Pepper Flakes ~ Olive Oil)-

SLIDER BAR - \$ 5.95 PP

Juicy Hamburger -or- Smoked Brisket Sliders • Grilled -or- Breaded Chicken Sliders
Toppings-(Lettuce ~ Tomato ~ Onions ~ Bacon ~ Cheese ~ Sliced Pickles) • Condiments-(BBQ Sauce ~ Ketchup ~ Mayonnaise ~ Mustard)
Optional +\$ 0.50pp Per Item-(Sautéed Mushrooms ~ Grilled Onions ~ Chipotle Mayo ~ Jalapeno Ketchup)

† QUESADILLA STATION - \$ 5.95 PP

Beef Fajita Quesadillas • Chicken Fajita Quesadillas • Black & Sweet Corn Quesadillas • Spanish Rice
Sauces-(Salsa Picante ~ Avocado Salsa ~ Sour Cream) • For Shrimp Fajita Quesadillas add +\$1.25 pp

† OMELET STATION - \$ 5.95 PP

Liquid Eggs, Egg Beaters & Whole Eggs • Assorted Breads w/ Butter & Imported Fruit Preserves

Condiments-(Onion ~ Tomato ~ Bell Pepper ~ Mushroom ~ Bacon ~ Ham ~ Sausage ~ Spinach ~ Roasted Squash ~ Cheddar ~ Swiss ~ Picante)

† RISOTTO STATION - \$ 5.95 PP

Plain -or- Creamy Risotto • Diced Meats-(Choose 2)-[Chicken ~ Tender Beef ~ Ham ~ Grilled Veggies]
Standard Toppings-(Choose 4)-[Pesto ~ Cheddar ~ Parmesan ~ Scallions ~ Bacon ~ Tomatoes ~ Caramelized Onions]
Luxe Toppings +\$0.75 pp Per Item -(Sautéed Mushrooms ~ Truffle Oil ~ Asparagus ~ Roasted Garlic) • Add Shrimp +\$1.99 pp

† AVOCADO BAR - \$ 5.95 PP

Avocado • Diced Tequila Chicken • Diced Beef • Spanish Rice • Toppings-(Black Beans ~ Succotash ~ Pico De Gallo ~ Shredded Cheese)
Add Spicy Shrimp Ceviche +\$ 2.50 pp • Serve In Martini Glasses add + \$ 0.60 per glass

CARIBBEAN STATION - \$ 6.95 PP

Jerk Chicken • Curry Beef & Goat • Add Coconut Curried Shrimp +\$ 2.95 pp • Steamed Rice -or- Rice & Peas
Toppings-(Diced Fried Plantain ~ Diced Pineapple ~ Diced Onion ~ Diced Bell Peppers) • Serve In Martini Glasses add + \$ 0.60 per glass

† ZEN DISPLAY - \$ 6.95 PP

Assorted Steamed Dumplings • Chicken Skewers w/ Thai Chili Glaze • Beef Teriyaki Skewers
Lettuce Wraps w/ Shredded Chicken, Noodles & Cilantro • Sauces-[Soy-Ginger ~ Chili Oil] • Add Five Spice Prawns Skewers +\$ 2.95 pp

SPANISH TAPAS STATION - \$ 6.95 PP

Beef & Chicken Empanadas w/ Spicy Dipping Sauce • Pork Medallions w/ Golden Raisins • Beef Skewers w/ Caramelized Pepper
Chicken Chunks w/ Diced Veggies & Manchego Cheese • Seafood Saffron Rice • Chilled Green Beans Salad

† SUSHI DISPLAY - MARKET PRICE

California Rolls • Spicy Salmon Maki Roll • Shrimp Tempura Roll • Vegetable Spring Roll

SEAFOOD STATION - MARKET PRICE

Boiled Shrimp • Crab Claws • Smoked Salmon-(Capers~Diced Eggs~Cream Cheese~French Bread~Toast Points)

† LOUISIANA STYLE SEAFOOD STATION - MARKET PRICE

Fried Catfish • Crab Cakes • Fried Shrimp • Crawfish Etouffee & Rice -or- Dirty Rice • Condiments-(Cocktail & Tarter Sauce ~ Garlic Bread)

CRAWFISH BOIL - MARKET PRICE/SEASONAL

Traditional Crawfish Boil w/ Corn & Potatoes Cooked On Site

To be Accompanied by Other Menu Selections. • Based on 75 Guests or more. • † Requires Attendant.





DESSERTS

INDIVIDUAL DESSERTS - \$1.75 PP

Assorted Cookies -(Choc. Chip ~ Oatmeal ~ Peanut-Butter ~ Sugar) • Assorted Brownies • Peach Cobbler

INDIVIDUAL DESSERTS - \$2.25 PP

Signature Croissant Bread Pudding w/ Bourbon Sauce • Gourmet Pies (Apple, Pumpkin, Cherry -or- Pecan)
Triple Chocolate Chip Cookie • Apple, Cherry -or- Blackberry Cobbler

INDIVIDUAL DESSERTS - \$2.75 PP

N.Y. Style Cheese Cake • Chocolate Cake • German Chocolate Cake • Italian Crème Cake • Red Velvet Cake • Carrot Cake

INDIVIDUAL DESSERTS - \$3.50 PP

Triple Chocolate Cake • White Chocolate Mouse Cake • Tiramisu

INDIVIDUAL DESSERTS - \$4.50 PP

Crème Brûlée • Fresh Fruit Tarts • Mini Cup Cakes • Fresh Berries & Crème Cake

ASSORTED MINI DESSERT SHOOTERS(1) - \$2.75 PP

7 Layer-[White & Dark Chocolate, Coconut, Walnut, Butterscotch] • Apple Crumb • Lemon Crumb • Chocolate Chunk Brownie
Chocolate Peanut Butter Stack • Toffee Caramel Oreo Brownie • Summer's Berry [Raspberries & Blueberries w/ White Chocolate]
N.Y. Style Cheesecake • Raspberry Cheesecake • Chocolate-Walnut Cheesecake

ASSORTED CAKE BITES - \$3.95 PP

Double Chocolate Cake • Carrot Cake • Italian Crème Cake • Assorted Mini Cheesecake-(N.Y. Style, Raspberry & Chocolate Nut)
Bread Pudding Squares w/ Whiskey Glaze • Assorted Brownies-(Chocolate Chunk, Cream Cheese Swirl, Choc-Walnut)

ASSORTED DESSERT SHOOTERS(2) - \$5.25 PP

Raspberry Mousse • Chocolate-Coffee Mousse • Crème Brûlée • Banana Crème w/ Vanilla Wafer • Cheesecake w/ Graham Crumbles

†BANANAS FOSTER FLAMBÉ STATION - \$5.25 PP

Sliced Bananas Sautéed Table Side w/ Rum Brown-Sugar Butter • Vanilla Ice Cream

†CREPE FLAMBÉ STATION - \$4.50 PP

French Style Crepes -or- Cream Cheese Stuffed Crepes. Sautéed Table Side w/ Fresh Berries & Sliced Bananas In Brandy Butter Sauce

CANDY STATION-(Assorted Candies Displayed In Clear Vases) - \$5.25 PP

THE GRANDE DESSERT DISPLAY- \$6.50 PP

Mini Desert Shooters • Assorted Mini Tarts • Assorted Mini Cheese Cakes • Croissant Bread-Pudding Bites w/ Caramel Bourbon Sauce

Flambé Station Requires One Chef Per 75 Guests, At \$125.00 Per Chef

BEVERAGES

BEVERAGES - \$1.95 PP

Canned Sodas • Chilled Bottled Juices • Bottled Water • Orange Juice • Apple Juice
Texas-Sweet Iced Tea • Passion-Fruit Iced Tea • Raspberry Iced Tea • Unsweetened Iced Tea w/ Lemons & Sweeteners
Regular Lemonade • Raspberry Lemonade • Mimosa Punch-(Non-Alcoholic) • Coffee-(Reg. & Decaf) -or- Assorted Teas

BEVERAGES - \$2.50 PP

Peach -or- Mango Iced Tea • Very-Berry Lemonade w/ Fresh Berries • Mojito Lemonade-(Non-Alcoholic) • Watermelon Lemonade

SIGNATURE DRINKS - \$69.95 PER GALLON

Mimosa Crush-(Champagne ~ Rum ~ Juice) • Very-Berry Margarita-(Tequila ~ Raspberry ~ Lime/Lemon)
Creole Lady-(Bourbon ~ Triple Sec ~ Juice) • Sexy Miami-(Rum ~ Mint ~ Lime) • Bellini Blast-(Prosecco ~ Peach ~ Lemon)
Dragon Punch-(Vodka ~ Gin ~ Vermouth ~ Watermelon/Lemon) • Wall-Street Cowboy-(Whiskey ~ Texas-Tea ~ Passion-Fruit/Lemon)

†CAPPUCCINO STATION - \$475.00-(FOR 100 GUESTS +\$2.25 FOR EACH ADDITIONAL GUEST)

Guest Get Cappuccino, Latte, Espresso, Coffee & Iced-Coffee In Regular or Decaf • Includes-(Creamer ~ Sugar/Sweeteners ~ Whipped Cream)





FOOD ONLY ~ BREAKFAST

CONTINENTAL BREAKFAST - \$ 6.95 PER PERSON

~Served With~

Fresh Fruit Platter • Assorted Danishes • Assorted Muffins • Croissants and Bagels • Cream Cheese & Fruit Preserves

~Optional Items~

Tacos + \$ 0.99pp-(Choose THREE ~ Served w/ Picante)-[Sausage, Egg & Cheese ~ Potato, Egg & Cheese ~ Bacon, Egg & Cheese ~ Spinach & Egg]

Breakfast Sandwiches + \$ 1.50pp -(Choose ONE ~ Can Be Ordered Without Cheese)

Biscuits-(Sausage, Egg & Cheese ~ Bacon, Egg & Cheese) ~ Croissant Sandwiches-(Sausage, Egg & Cheese ~ Bacon, Egg & Cheese)

English Muffin Sandwich-(Turkey Sausage & Egg White) ~ Bagel Sandwiches-(Sausage, Egg & Cheese ~ Bacon, Egg & Cheese)

GREEN SPRINGS BREAKFAST - \$ 9.95 PER PERSON

~ F R U I T-(CHOOSE ONE) ~

Fresh Fruit Platter • Fresh Fruit Cups • Fresh Fruit Salad • Whole Fruit Assortment

~ E N T R E E S -(CHOOSE TWO) ~

Scrambled Eggs • Bacon • Sausage Links • Sausage Patties • Smoked Sausage • Boiled Eggs

French Toast w/ Sliced Strawberry -or- Banana • Baked Frittata • Spinach & Roasted Vegetable Quiche

Tacos-Served w/ Picante Salsa, Choose THREE-(Sausage, Egg & Cheese ~ Potato, Egg & Cheese ~ Bacon, Egg & Cheese ~ Spinach & Egg)

Biscuits -(Sausage, Egg & Cheese ~ Bacon, Egg & Cheese) • Croissant-(Sausage, Egg & Cheese ~ Bacon, Egg & Cheese)

English Muffin Sandwich-(Turkey Sausage & Egg White) • Bagel Sandwiches-(Sausage, Egg & Cheese ~ Bacon, Egg & Cheese)

~ S I D E S -(CHOOSE TWO) ~

Pastry Platter w/ Assorted Danishes, Mini Muffins, Croissants, Cream Cheese & Fruit Preserves • Cinnamon Rolls & Orange Rolls

Assorted Muffins & Croissants w/ Fruit Preserves • Bagels w/ Low-Fat Cream Cheese & Fruit Preserves • Crepes w/ Fresh Berries

Pancakes & Waffles w/ Syrup & Berry Compote • French Toast w/ Caramelized Bananas -or- Fresh Berries

Biscuits w/ Creamy Peppercorn Gravy • Creamy Grits w/ Toppings-(Brown Sugar ~ Toasted Coconut ~ Raisins)

Seasoned Grits w/ Toppings-(Cheddar ~ Butter ~ Brown Sugar ~ Toasted Walnuts) • Breakfast Potatoes w/ Diced Bell Peppers

HEALTHY START BREAKFAST - \$ 11.95 PER PERSON

~ F R U I T-(CHOOSE ONE) ~

Fresh Fruit Platter • Fresh Fruit Cups • Fresh Fruit Salad • Whole Fruit Assortment

~ E N T R E E -(CHOOSE TWO) ~

Egg Beaters Scrambled Eggs • Turkey Bacon • Spinach & Egg Tacos w/ Salsa Picante • Vegetarian Frittata • Boiled Eggs

Egg Beaters Roasted Vegetable Quiche • English Muffin Sandwiches-(Turkey Sausage & Egg White) • Canadian Bacon + \$ 1.50 pp

~ S I D E -(CHOOSE TWO) ~

Assorted Low Fat Muffins & Bagels w/ Low-Sugar Fruit Preserves & Low Fat Cream Cheese • Pancakes & Waffles w/ Sugar Free Syrup

Granola Cereal w/ Toppings-(Yogurt ~ Mixed Berries ~ Sliced Almonds -or- Toasted Walnuts ~ Sun-Dried Cranberries)

Grits w/ Toppings-(Cheddar ~ Butter ~ Brown Sugar ~ Toasted Walnuts) • Fresh Berry Parfait • Bagels w/ Low Fat Cream Cheese

OMELET BREAKFAST BUFFET - \$ 10.95 PER PERSON

(Omelets Made To Order ~ Requires A Chef ~ \$100.00 per chef ~ One Chef Per 30 Guests)

~Served With~(CHOOSE THREE)~

Fresh Fruit • Assorted Danishes • Biscuits w/ Gravy • Breakfast Potatoes • Toast • Assorted Muffins

~OPTIONAL ITEMS~

Assort. Cereal w/ Milk +\$0.55 each • Bottle Juices -or- Bottle Water +\$1.25 each • Reg. Coffee, Decaf -or- Assort. Hot Teas +\$29 per gal

PRICES PER PERSON AND FOR FOOD ONLY • SERVICE WARE & ATTENDANTS AVAILABLE AT ADDITIONAL CHARGE • 25 GUESTS MINIMUM ON ALL ORDERS

TUE TO FRI ORDERS ARE TO BE PLACED BY 10 AM THE DAY BEFORE, SAT, SUN & MON ORDERS BY NOON THURSDAY

\$900.00 MINIMUM FOR WEEKEND DELIVERY ORDERS • DELIVERY CHARGE STARTS AT \$25.00, SATURDAY & SUNDAY DELIVERY ARE EXTRA.





FOOD ONLY ~ BOX - LUNCHES

PREMIUM BOX LUNCH - \$ 8.45 PER PERSON

20 To 50 Guests Choose(4) ~ 50 To 100 Guests Choose(6) ~ 100 to 149 Guests Or More Choose(7) ~ 150 Guests Or More Choose(10)

- **SANDWICHES**-(On Honey Wheat Bread -or- Croissant With Lettuce & Tomato)-

Smoked Turkey-(Mustard & Mayo On-Side) • **Honey Ham**-(Mustard & Mayo On-Side)

Chunky Chicken Salad • **Tuna Salad** • **Roast Beef On Wheat** -(Honey Balsamic On-Side)

Vegetarian-Grilled Zucchini, Yellow Squash, Mushroom, Bell Pepper-(Roasted Pepper Dressing On-Side)

Muffuletta-Turkey, Ham, Olive Relish, Lettuce, Tomato, Provolone On Focaccia-(Italian Dressing On-Side)+\$1.00 pp

Club-Ham, Turkey, Bacon, Cheddar-(Mustard & Mayo On-Side)+\$1.00 pp • **Sonoma**-Turkey, Tomato, Bacon -(Guacamole Spread On-Side)+\$1.00 pp

- **WRAPS**-(In Whole Wheat Tortilla With Lettuce & Tomato)-

Roast Beef-(Grilled Mushrooms, Provolone & Honey Balsamic) • **Greek Chicken**-(Olive, Feta & Greek Vinaigrette)

South-West Chicken-(Black Beans, Feta & Cilantro Dressing) • **Grilled Veggie**-(Zucchini, Yellow Squash, Mushrooms & Roasted Pepper Mayo)

Californian-(Chicken Strips, Roast Turkey, Cucumber, Asparagus, Feta & Avocado Spread)

Pecan Chicken-(Breaded Chicken, Cheddar & Honey Mustard) • **Chefs Salad**-(Ham, Turkey, Bacon, Cheddar & Lite Ranch)

INCLUDES- Cookie -or- Brownie ~ Potato Chips ~ Dill Pickle ~ Chocolate Mint ~ Fork, Knife & Napkin

SALAD BOX LUNCH - \$ 8.45 PER PERSON

Vegetarian Pasta Salad -On A Bed Of Mixed Greens • **Chicken Salad** -On A Bed Of Mixed Greens

Home-Made Tuna Salad-On A Bed Of Mixed Greens • **Chicken Caesar**-w/ Chopped Romaine, Crotons, Parmesan & Caesar Dressing

Big Chicken-Creamy Roast Chicken Salad-(Skin-On) On A Bed Of Mixed Greens w/ Ranch & Italian Dressing

Grilled Chicken-w/ Mixed Greens, Tomato, Cucumber, Croutons, Sun-Dried Cranberries, Ranch & Italian Dressing

Pecan Crusted Chicken-w/ Mixed Greens, Tomato, Cucumber, Croutons, Sun-Dried Cranberries, Ranch & Honey-Mustard Dressing

Chefs Salad -w/ Smoked Turkey, Mixed Greens, Boiled Egg, Tomato, Cucumber, Croutons, Ranch & Citrus Dressing

Vegetarian -w/ Chopped Romaine, Grilled Veggies, Tomato, Cucumber, Choice Of (1)One Dressing

INCLUDES- Cookie -or- Brownie ~ Potato Chips ~ Dill Pickle ~ Chocolate Mint ~ Fork, Knife & Napkin

~OPTIONAL ITEMS~

Fresh Fruit Cup + \$ 1.00 each • **Garden Salad** +\$ 1.75 each • **Caesars Salad** +\$ 1.75 each • **Potato Salad** +\$ 1.75 each
Pasta Salad +\$ 1.25 each • **Cucumber Salad** +\$ 1.25 each • **Cole Slaw** +\$ 1.25 each • **Texas Caviar**-[3 Bean Salad] +\$ 1.75 each

FOOD ONLY ~ CONFERENCE BREAKS

CHOCOLATE LOVERS-\$ 3.99 PP

Chocolate Dipped Strawberries, Chocolate Fudge Brownies, Chocolate Chip Cookies, Canned Sodas, Bottled Water

FAIRGROUND SPECIAL-\$ 3.99 PP

Regular Popcorn, Kettle Corn, Potato Chips, Candy Bowl, Pretzels, Canned Sodas, Bottled Water

SWEET ESCAPE-\$ 3.99 PP

Assorted Dessert Bars, Assorted Cookies, Pretzels, Popcorn Canned Sodas, Bottled Water

SOUTH OF THE BORDER-\$ 4.49 PP

Cheese Dip, Salsa Dip, Bean Dip, Tortilla Chips, [Guacamole + 0.95pp], Sodas, Bottled Water

SPA BREAK-\$ 5.49 PP

Fresh Fruit, Granola Bars, Yogurt Cups, Perrier Water, Bottle Juices, Bottle Water

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FOOD ONLY~TRAYS & PLATTERS

BREAKFAST PLATTER (SMALL \$55.00 / LARGE \$95.00)

Assorted Breakfast Pastries • Croissants • Mini Muffins • Bagels • Cream Cheese • Fruit Preserves • Butter

DELI PLATTER (SMALL \$65.00 / LARGE \$120.00)

Sliced Smoked Turkey • Chicken Salad • Tuna Salad • Sliced Roast Beef • Sliced Ham
Sliced Wheat Bread • Croissants • Sliced Cheddar • Leaf Lettuce • Sliced Tomato • Mayo ~ Mustard ~ Pickles

SANDWICH TRAY (SMALL \$45.00 / LARGE \$75.00)

Assorted Finger Sandwiches-[Turkey ~ Chicken Salad ~ Tuna Salad ~ Roast Beef ~ Ham] • Chips Dill Spears

WRAPS PLATTER -(SMALL \$45.00 / LARGE \$75.00)

Assorted Wraps • Chips • Dill Spears

VEGETABLE PLATTER -(SMALL \$25.00 / LARGE \$45.00)

Assorted Crisp Vegetables Served w/ Tangy Ranch Dip

RELISH TRAY -(SMALL \$20.00 / LARGE \$35.00)

Pickles • Olives • Red Onions • Pickles Peppers • Pickled Okra

FRESH FRUIT PLATTER -(SMALL \$25.00 / LARGE \$45.00)

CHEESE PLATTER -(SMALL \$35.00 / LARGE \$60.00)

Imported & Domestic Cheeses, Garnished With Fruit. Served With Assorted Fancy Crackers.

GRILLED VEGETABLE PLATTER -(SMALL \$35.00 / LARGE \$55.00)

Assorted Grilled Vegetables Served w/ Tangy Ranch Dip and Spicy Mayo Dip.

SMOKED SALMON PLATTER -(SMALL \$95.00 / LARGE \$175.00)

With Capers ~ Cucumber Rounds ~ Chopped Eggs ~ Toast Points ~ Diced Red Onions ~ Cream Cheese ~ Lemon Wedges

BOILED SHRIMP PLATTER -(\$25.00 PER POUND)

Garnished with Lemon Wedges & Served with Tangy Cocktail Sauce.

GRILLED SHRIMP & SALMON PLATTER -(SMALL \$105.00 / LARGE \$195.00)

With-(Grilled Veggies ~ Artichoke ~ Toast Points ~ Crostini ~ Sliced Lemons ~ Remoulade ~ Cocktail Sauce ~ Spicy Mayo)

BEEF TENDERLOIN PLATTER -(SMALL \$250.00 / LARGE \$450.00)

Grilled, Pesto Crusted & Peppercorn Crusted ~ Grilled Veggies ~ Artichoke ~ Sliced Artisan Breads ~ Horseradish Crème ~ BBQ Sauce ~ Spicy Aioli)

ASSORTED COOKIES AND BROWNIES -(\$14.95 PER DOZEN)

Oatmeal ~ Choc Chip ~ Macadamia ~ Peanut Butter ~ Butter Cookie ~ Chocolate Chunk Brownie ~ Cream Cheese Swirl Brownie ~ Blondie

ASSORTED DESSERT BITES -(\$24.95 PER DOZEN)

7 Layer-(White & Dark Chocolate, Coconut, Walnut, Butterscotch) ~ Apple Crumb ~ Lemon Crumb ~ Chocolate Chunk Brownie
Chocolate Peanut Butter Stack ~ Toffee Caramel Oreo Brownie ~ Summers-Berry-(Raspberries, Blueberries, White Chocolate)

DESSERT PLATTER -(SMALL \$35.00 / LARGE \$60.00)

Assorted Dessert Bites, Mini Cookies, Mini Cheese Cakes

SMALL SERVES 15 TO 20, LARGE SERVES 30 TO 45 WHEN ACCOMPANIED BY OTHER FOOD ITEMS

HOT ENTRÉE PAN -(SMALL \$65.00 / LARGE \$160.00)

Choose From List Of Entrees

SIDE / SALAD PAN -(SMALL \$25.00 / LARGE \$65.00)

Choose From List Of Sides & Salads

ENTRÉE & SIDE- SMALL SERVES 12 TO 15, LARGE SERVES 45 TO 55 WHEN ACCOMPANIED BY OTHER FOOD ITEMS

FOOD ONLY~COCKTAIL PACKAGE

HONEY SPRINGS HORS D'OEUVRES BUFFET- \$10.95 PER PERSON

~ INCLUDES ~

Premium Cheese Platter Garnished Fresh Fruit w/ Assorted Fancy Crackers

~ HEAVY ITEM-(CHOOSE ONE) ~

Mini Cheeseburger Sliders w/ Ketchup • Mini Roast Beef Sliders w/ BBQ Sauce • Chicken Alfredo w/ Penne Pasta & Jull. Veggies

Spinach & Artichoke Dip w/ Chips • Ravioli-(Fried -or- Steamed) w/ Tomato Cream • Pesto Kissed Tomato Bruschetta

Asian Dumplings w/ Dipping Sauce • Meatballs-(Swedish, Smoked -or- Italian)

~ HORS D'OEUVRES-(CHOOSE TWO) ~

Assorted Sausage Skewers w/ Dipping Sauce • Assorted Petite Quiche • Asian Dumplings w/ Dipping Sauce

Beef Fajita Quesadillas • Jamaican Beef Patties • Teriyaki Beef Kabobs • Meatballs-(Swedish, Smoked -or- Italian)

Beef Empanadas • Chicken Quesadillas • Jerk Chicken Kebabs • African Chicken Suya Kebabs

Chicken Wings-(Seasoned, BBQ, Teriyaki, Pineapple Jerk -or- Hot) • Thai-Chili Chicken Skewers • Pecan Chicken Tenders

Cheddar & Bacon Stuffed New Potatoes • Pork Kebabs w/ Honey & Citrus Glaze • Spinach & Feta Stuffed Mushroom

Spanakopita-(Spinach & Feta In Filo Triangle) • Pesto Kissed Tomato Bruschetta

ADD BEVERAGE + \$1.75PP • (RT)=ROOM TEMP

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FOOD ONLY~BUFFET PACKAGES

HONEY SPRINGS BUFFET- \$ 11.95 PER PERSON

~ ENTREÉE -(CHOOSE TWO)~

Sliced Roast Beef w/ Au Jus -or- BBQ Sauce • Sliced Swiss Steak w/ Herb Mushroom Gravy • Beef Tips Marsala w/ Sliced Mushrooms
 Meat Loaf w/ Herb Gravy • Beef Bourguignon w/ Carrot, Tomato & Red Wine Sauce • Beef Lasagna w/ Tomato Sauce
 Sliced Smoked Brisket w/ BBQ Sauce • Sliced Steak w/ Teriyaki Glaze +\$1.50pp • Brazilian Sliced Steak w/ Chimichurri Sauce +\$1.50 pp
 Sliced Roast Pork w/ Raspberry Chipotle • Chicken Milano w/ Picatta Lemon-Caper Sauce • Creamy Cilantro Chicken
 Pecan Crusted Chicken w/ Six Pepper Cream • Chef's Special Herb Infused Roast Chicken French Bistro Style-(Bone-In)
 Chicken Marsala w/ Sliced Mushrooms • Chicken Supreme w/ Sliced Mushrooms & Cream Sauce • Baked Chicken-(Bone-In)
 Greek Lemon Chicken w/ Oregano Lemon Sauce • Rosemary Chicken w/ Mushroom Sauce • Caribbean Chicken w/ Pineapple Jerk Sauce
 Herb Chicken Provence w/ Carrot Infused Butter Sauce • Chicken Alfredo w/ Penne Pasta, Julienne Onions, Bell Peppers, Mushrooms
 Cajun Tilapia w/ Spicy Melted Onions • Tilapia w/ Lemon Caper Sauce • Tilapia Almondine w/ Tartar Sauce • Tilapia w/ Light Cream
 Salmon w/ Light Cream +\$1.50pp • Sesame Salmon w/ Teriyaki +\$1.50pp • Stuffed Portobello w/ Spinach & Caramelized Veggies
 Vegetarian Lasagna w/ Tomato Cream • Egg Plant Parmesan w/ Marinara • Spinach Enchiladas w/ S. W. Cream

~ SIDES -(CHOOSE THREE)~

Garden Salad w/ (1)One Dressing-(Ranch, Italian, Citrus -or- Raspberry Vinn.) • Caesar Salad -w/ Romaine, Croutons, Parmesan & Caesar Dressing
 Penne Pasta Alfredo w/ Julienne Veggies • Bow-Tie Pesto Pasta w/ Slivered Onions & Bell Peppers • Pasta Salad w/ Slivered Veggies & Olives(rt)
 Steamed Rice • Confetti Rice w/ Colorful Diced Veggies • Wild Rice Pilaf w/ Sundried Cranberries & Colorful Diced Veggies
 Spicy Jambalaya Rice w/ Colorful Diced Veggies • Herb & Garlic Mashed Potatoes • Scallop Potatoes w/ Creamy Cheese Sauce
 Rosemary & Lemon Roasted New Potatoes • Sweet Potatoes • Cornbread Dressing • Creamy Mac & Cheese
 Creamed Spinach w/ 3 Cheese Cream • Sautéed Spinach w/ Diced Red Bell Peppers • Seasoned Green Beans
 Green Beans Southern Style w/ Bacon • Steamed Broccoli • Squash Medley • Texas Caviar-(3-Bean Salad) (rt)
 Black-Eye Peas w/ Diced Red Onions • Succotash w/ Diced Yellow Squash, Zucchini, Onion, Red Bell Pepper & Sweet Corn

BREAD - Dinner Rolls w/ Butter

BLUE SPRINGS LUNCH SPECIAL - \$ 9.95 PER PERSON

~ ENTREÉE -(CHOOSE ONE)~

Beef Tips Marsala w/ Sliced Mushrooms • Oven Baked Chicken-(Bone-In) • Chicken Supreme w/ Sliced Mushroom & Cream Sauce
 Chicken Marsala w/ Mushrooms • Creole Chicken w/ Spicy Tomato Sauce • Chicken Alfredo w/ Penne Pasta & Julienne Veggies
 Chicken Picatta w/ Lemon Caper Sauce • Tilapia w/ Light Cream • Sliced Pork w/ Raspberry Chipotle • Egg Plant Parmesan w/ Marinara

~ SIDE-(CHOOSE TWO)~

Garden Salad w/ (1)One Dressing-(Ranch, Italian -or- Citrus Vinn.) • Caesar Salad -w/ Romaine, Croutons, Parmesan & Caesar Dressing
 Penne Pasta Alfredo w/ Jull. Onions, Bell Peppers, Mushrooms • Confetti Rice w/ Diced Colorful Veggies • Spanish Rice
 Wild Rice Pilaf w/ Diced Colorful Veggies & Sundried Cranberries • Steamed Rice • Rosemary & Lemon Roasted New Potatoes
 Herb & Garlic Mashed Potatoes • Seasoned Green Beans • Chefs Vegetables • Sautéed Spinach w/ Diced Red Bell Peppers

+ \$3.25PP FOR EACH ADDED ENTRÉE • + \$1.50PP FOR EACH ADDED SIDE • ADD BEVERAGE +\$1.50PP • (RT)=ROOM TEMP

FOOD ONLY~DESSERTS

INDIVIDUAL DESSERTS

Assorted Cookies -(Choc. Chip ~ Oatmeal ~ Peanut-Butter ~ Sugar) \$ 1.50
 Brownies -or- Lemon Bars \$ 1.95
 Croissant Bread Pudding w/ Bourbon Sauce \$ 2.45
 Crème Brûlée -or- Fresh Fruit Tarts \$ 5.75

COBBLERS/PIES

Peach Cobbler -(Serves 12 to 15) \$ 19.95
 Apple, Cherry -or- Blackberry Cobbler -(Serves 12 to 15) \$ 25.95
 Gourmet Pies (Apple, Peach, Cherry) -(Serves 7 to 9) \$ 19.95

PIES / WHOLE CAKES

Pecan Pie -(Serves 7 to 9) \$ 24.95
 N.Y. Style Cheese Cake -(Serves 14 to 18) \$ 31.95
 Chocolate Cake -or- Red Velvet Cake -(Serves 12 to 16) \$ 45.95
 German Chocolate Cake -(Serves 12 to 16) \$ 45.95
 Italian Crème Cake -or- Carrot Cake -(Serves 12 to 16) \$ 45.95
 Triple Chocolate Cake -(Serves 12 to 16) \$ 50.49
 Chocolate Mouse Cake -or- Tiramisu-(Serves 12 to 16) \$ 55.00

FOOD ONLY~BEVERAGES

Canned Sodas -or- Bottled Water-(each) \$ 1.25
 Chilled Bottled Juices-(each) \$ 1.25
 Orange Juice -or- Apple Juice-(per gallon) \$ 29.95
 Breakfast Punch-(per gallon) \$ 29.95
 Regular Coffee, Decaf Coffee -or- Assorted Teas-(per gallon) \$ 24.95

TEAS/LEMONADE/PUNCH-(PER GALLON)

Texas-Sweet Iced Tea -or- Regular Lemonade \$ 29.95
 Unsweetened Iced Tea w/ Lemons & Sweeteners \$ 29.95
 Passion-Fruit Iced Tea -or- Raspberry Iced Tea \$ 34.95
 Non-Alcoholic Mimosa Punch \$ 29.95

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PARTIAL CLIENT LIST & AWARDS

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Best Chefs In Houston - H Texas Magazine

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OTHER SERVICES

Wait Staff - \$ 25.00 With A Hour (5 Hour Minimum)

Chefs/Carvers - \$ 25.00 With A Hour (5 Hour Minimum)

Bartenders - \$ 35.00 With A Hour (5 Hour Minimum)

Supervisors - \$ 40.00 With A Hour (5 Hour Minimum)

Ice Sculptures - Starting At \$ 295.00 (Delivery Additional)

Rentals - Tables, Chairs, Linens, Napkins ETC. (Accompanied w/ Catering)

Flowers - Call For Quote (Accompanied w/ Catering)

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