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BAILEY CONNOR CATERING & HEIGHTS VILLA

Our goal is your goal!

The great advantage of Bailey Connor, a multiple award winning catering company is our Chef and his team's dedication and passion for perfection. Everything is prepared from scratch with fresh and local products.

The cost for children between 3 and 7 years old is \$30.00 each.

In addition to our high standards in food our passionate, professional and courteous service team that has been with us for a long time, will pamper you and your guests with a 5-star European style service and attend to all of their requests and needs.

Our event/catering experts will meet one on one with you to learn of all details of your event, your goals, style and vision and customize a menu accordingly.

The Royal Package

Inclusive of: One passed hors d'oeuvre or one fruit and cheese display
Two entrée choices, one salad, one fresh vegetable, one starch, rolls and butter.
China, flatware, pre-set water, black linen napkins.
Buffet set up, cutting of cake
BUFFET: \$32 | SEATED: \$42
SEATED: \$42



Poultry

Roasted Lemongrass Duck Leg

Vietnamese flavors nuoc cham
fresh cucumber and tomato slices

Chicken Picatta

Marinated chicken breast pan seared
with a lemon cream sauce capers

Chicken Bruschetta

Chicken breast topped with garlic
olive oil, roasted tomatoes
parm cheese, fresh basil

Classic Chicken Parmesan

Panko-herb crusted San Marzano
tomato puree parmesan and basil

Cilantro Pesto Grilled Chicken

Southwest spiced chicken breast
topped with a warm Texas
sweet corn relish

Chicken Tikka Masala

Greek yogurt marinated chicken
breast, pan seared with
garam masala tomato -
coconut milk sauce

Entrée Options

Sweet Tea Brined Chicken Fried Chicken

Scratch pepper cream gravy
and chives

Lemon-Rosemary Chicken

Pan seared marinated chicken breast
with grape tomato relish

Mediterranean Chicken

Basil-mint pistou, oven dried tomato
Kalamata olives and feta

Balsamic Glazed Chicken Breast

Marinated chicken breast grilled
topped with red bell pepper coulis

Stoli Vodka Chicken

Chicken breast, roasted garlic
creamy vodka sauce and
sundried tomatoes

Sun-Dried Tomato and Feta Stuffed Chicken Breast

Topped with a creamy vodka tomato
sauce

Bone-in Chicken

Roasted with apricot glaze

Beef

Beef Sirloin Tips

Burgundy thyme demi glace

Steak Churrasco

with traditional chimichurri sauce

Pork

Steen's Cane Syrup and Black Pepper Roasted Pork Belly

Miso grilled Texas sweet corn sauce

Slow Roasted Pork Loin

Berkshire pork loin rolled with
pancetta and herbs, basil pesto

Seafood

Baked Tilapia

With chimichurri sauce

Almond Crusted Tilapia

Tartare Sauce

Pan Blackened Catfish

Jalapeno butter and spicy remoulade

Fresh And Locally Sourced

Salads

Classic Caesar

Herb croutons, shaved parmesan
cheese, Chef made Caesar dressing

BC House

Mixed greens, English cucumbers
grape tomatoes, shaved radishes
herbs and honey-balsamic vinaigrette

Strawberry and Spinach Salad

Goat cheese, candied pecans &
balsamic vinaigrette

Vegetables

Harissa Roasted Baby Carrots

Seasonal Roasted Vegetable Medley

Bacon Braised Collard Greens

Fresh Green Beans

Oven Roasted Brussel Sprouts

Houston Street Corn

Starch

Herb and Garlic Roasted Red Potatoes

Garlic Mashed Potatoes

Creamy White Cheddar Grits

Kimchi Fried Rice

Rice Pilaf

Parmesan Orzo

The Crème de la Crème Package

Inclusive of: One passed hors d'oeuvre or 1 Fruit and Cheese display
Two entrée choices, one salad, one fresh vegetable, one starch, rolls and butter
China, flatware, pre-set water, black linen napkins.
Buffet set up, cutting of cake
BUFFET: \$42 | SEATED: \$49



Entrée Options

Poultry

Coq Au Vin

Red wine braised bone-in chicken breast with wild mushrooms
San Marzano tomatoes, pearl onions and herbs

Pan Seared Chicken Scaloppini

Seared chicken breast with wild mushrooms, artichoke hearts and a lemon-herb butter sauce

Spanish Chorizo Stuffed Grilled Quail

Maple-chile glaze and pickled peach relish

Beef

Chicken Fried Steak

44 Farms beef cutlet, with a scratch pepper cream gravy

Tender Slow Cooked Beef Brisket

Vegetable Mirepoix

Beef Osso Bucco

12 Hour braised beef shank with marsala wine tomato and herbs served with natural juices

Beef Petite Shoulder Steaks

Red wine demi

Stoneground Mustard Roasted Prime Rib \$MP

Red wine jus, horseradish cream

Stout Beer Braised Kobe Beef

Pickled shemiji mushrooms and chimichurri sauce

Peppercorn Seared Beef Tenderloin Medallions

Dried cherry jus

Pork

Slow Roasted Porchetta

Berkshire pork loin rolled with pancetta and herbs with carrot top pesto

Smoky Grilled Pork Tenderloin

Raspberry-chipotle sauce smoked tomato and hatch green chilies

Sesame Grilled Pork Chop

Dashi butter and lemongrass chimichurri

Pork Osso Bucco

12 hour braised hind shank with marsala wine tomato and herbs served with natural juices and gremolata

Seafood

Lemon and Herb Seared Atlantic Salmon

Garlic-dill cream

Lemon Garlic Butter Tiger Shrimp

Grilled Red Snapper Veracruz \$MP

Charred poblano Spanish olives tomato evoo and lemon

Steamed Korean Sea Bass \$MP

Lemon garlic herb sauce

Lamb and Veal

Masala Braised Lamb Shank \$MP

Harrisa yogurt and onion relish

Veal Scaloppini \$MP

Pan seared with wild mushroom pan jus and smoked tomato

Salads

Baby Iceberg

Iceberg greens, diced Beefsteak tomato, Applewood smoked bacon bleu cheese crumbles
Ranch Vinaigrette

Strawberry Avocado Salad

Salad greens, avocado, toasted pecans, parmesan and honey lemon vinaigrette

Roquefort Pear

Salad greens blue cheese, pears caramelized pecans, Avocado, green onions, mustard

Fresh And Locally Sourced

Vegetables

Grilled Asparagus

Sautéed Green Beans with Bacon

Oven Roasted Brussel Sprouts

Houston Street Corn

Harissa Roasted Baby Carrots

Seasonal Vegetable Medley

Bacon Braised Collard Greens

Starches

Traditional Rice Pilaf

Wild Minnesota Grains

Three Cheese Mac

Wok Fired Spinach and Farro

Whipped Yukon Gold Potatoes

Pepper Roasted Fingerling Potatoes

Truffle Orzo

Hors D'Oeuvres

The Royal and Crème de la Crème packages include one passed Hors D'oeuvre priced at \$2 or one Fruit and Cheese Display.



Vegetarian

Patatas Bravas \$2

Crispy baby potato skewer and smoked tomato-Aleppo pepper aioli

Kimchi Fritter \$2

House fermented Napa kimchi kewpie toasted sesame seeds and scallion

Caprese Bite \$2

Grape tomato, fresh mozzarella, aged balsamic reduction and micro basil

Bruschetta Crostini \$2

Oven dried grape tomato, red onion Garlic evoo white balsamic and micro basil

Eggplant Caponata Crostini \$2

Whipped chevre ,roasted sweet peppers and herbs

Falafel Cake \$2

Tahini harissa and chive

Asparagus Straw \$3

Phyllo wrapped asparagus spears and baked asiago

Avocado Toast \$3

Roasted serrano, pico pickled radish and cotija cheese

Brie Tartlets \$3

Brie baked in a flaky phyllo cup with apricot preserves and toasted pistachios

Mac and Cheese Cake \$3

Romesco and pecorino romano

Tomato-Basil Bisque Shot \$3.50

Cognac and micro basil

Baked Brie Bite \$4

Flaky puffed pastry and raspberry coulis

Deviled Eggs \$3.50

Crème fresh, American paddlefish roe and chive

Lamb

Masala Spiced Lamb Meatball \$3.50

Tzatziki icebox pickle and mint

Cumin Crusted Lamb Lollipop \$5

Spicy tomato and jalapeno jam

Poultry

Spiced Chicken Empanada \$2

White cheddar and salsa

Thai Chicken Salad Wonton Cup \$3

Golden raisins mango chutney micro greens

Chicken Bulgogi Satay \$3

Pear kimchi toasted sesame seeds and scallion

Thai Chicken Satay \$3

Spicy peanut sauce, crushed peanuts and Thai basil

Duck Confit Pot Sticker \$3.50

Sweet corn miso and Thai basil

Sweet-Tea Fried Chicken Lollipop \$3.50

Hot sauce honey

Crispy Cordon Bleu Bite \$3.50

Country ham gruyere and prosecco crema

Bacon Wrapped Quail Breast \$4

Grilled peach and chipotle honey

Foie Gras Torchon \$8

Brioche toast, peanut butter, seasonal fruit preserves and toasted almonds

Beef

Asian Cocktail Meatballs \$2

Sprinkled with sesame seeds on a skewer

Spiced Beef Cheek Empanada \$3

White cheddar and salsa Verde

Petite Beef Wellington \$4

Wild mushroom duxelle and horseradish cream

Peppercorn Beef Tenderloin \$4

Whipped Maytag bleu cheese truffle aioli on sourdough toast

Mini Bao Waffle \$5

Korean BBQ beef short rib and spring onion kimchi

Prime Beef Tartar Spoon \$6

Charcoal filtered soy gochujang Korean pear and chive

Seafood

Crawfish and Smoked Sausage

Gumbo Shot \$3

White rice and chive

Blackened Crawfish Spring Roll \$3

Spicy remoulade

Petite Crab Cake \$3.50

Old bay aioli and chervil

Ahi Tuna Poke \$4

Sesame-soy emulsion and pickled pears in wonton cup

Petite Lump Crab Nacho \$3.50

Blue corn chip avocado-lime crema and pico

Tequila Chipotle Shrimp Tostada \$3

With lime and sour cream

Ceviche Shooter \$4

Jalapeno-tomato emulsion chipotle crema and micro cilantro

Spiced Shrimp Empanada \$3.50

White cheddar and salsa Verde

Lime and Coconut Cured Scallop \$4

Nuoc cham, Thai basil and chile

Bloody Mary Shrimp Shooter \$4

Citrus poached shrimp, zing zang horseradish and celery

Smoked Salmon Lavash \$4

Whipped caper cream cheese American paddlefish roe, crème fraiche and chive Lemon oil crushed wasabi peas and tobiko

Jonah Crab Claw Cocktail Shooter \$6

Wasabi-citrus cocktail sauce and charred lemon

Pork

Crispy Pork Belly Skewer \$3

Steen's cane syrup glaze and apple-celery root slaw

Mini Berkshire Pork Corn Dog \$3

Hot mustard and kewpie

Country Ham Biscuit \$3.50

Smoked ham black pepper biscuit curried honey mustard