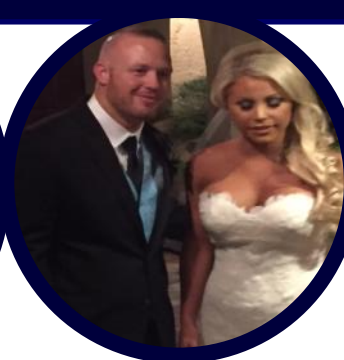


Catering & Special Events Menu



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 Salad • Rolls w/ Butter • Iced Tea -or- Lemonade • Service On Acrylic-Ware

UP-TOWN BUFFET II - \$23.95 PER PERSON

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

SWEETWATER BUFFET I - \$29.95 PER PERSON

COCKTAIL HOUR

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

MAIN RECEPTION

(1)One Entrée • (2)Two Sides • (1)One Dinner Salad • Dinner Rolls w/ Butter • (1)One Beverage- Includes Coffee

Includes- Dinner Service On Fine China, Flatware & Glassware-(With 100 Guests Or More)

SWEETWATER BUFFET II - \$31.95 PER PERSON

COCKTAIL HOUR

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

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

Includes- Dinner Service On Fine China, Flatware & Glassware-(With 100 Guests Or More)

SWEETWATER BUFFET III- \$36.95 PER PERSON

COCKTAIL HOUR

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

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

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

Includes - 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

Includes - Service on Fine China, Flatware & Glassware-(w/ 100 Guests Or More) • Free Ice Sculpture-(w/ 200 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)Three Entrées • (3)Three Sides • (1)One Salad • Dinner Rolls w/ Butter • (1)One Beverage -Includes Coffee

Includes - Service on Fine China, Flatware & Glassware-(w/ 150 Guests Or More) • Free Ice Sculpture-(w/ 200 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

POULTRY

- 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
Chicken Parmesan w/ Marinara Sauce • **Romano Chicken**-(Breaded) w/ Roasted-Tomato Cream • **Homestyle Baked Chicken**-(Bone-In)
Herb Crusted Chicken Provence w/ Carrot Infused Light Sauce • **Pecan Crusted Chicken** w/ Six-Pepper Cream Sauce
Chicken François w/ Thyme Butter Sauce • **Chicken Alfredo** w/ Penne -or- Fettucine Pasta, Jull. Veggies & Parmesan Cream
Chicken Supreme w/ Sliced Mushrooms & Champagne Cream Sauce • **Chicken Orleans** w/ Roasted Onions, Celery, Peppers & Spicy Tomato Cream
Chicken Olympia w/ Cherry Tomatoes, Feta & Honey-Balsamic • **Plantain Crusted Chicken** w/ Tequila & Roasted Pepper Cream Sauce
Spicy Acapulco Chicken w/ Poblano Cream • **Baja Chicken** w/ Black Bean & Pineapple Salsa • **Chicken Enchiladas** w/ Tomatillo Cream
Mojito Chicken w/ Mint & Parsley Chimichurri • **Chicken Sai-Mai** w/ Carrots & Thai Yellow Coconut Curry Sauce
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
Cilantro Chicken w/ Sweet-Corn & Cilantro-Cream Sauce • **Cajun Chicken-(Blackened-Style)** w/ Caramelized Onions & Peppers
Champagne Creole Chicken w/ Spicy Tomato Sauce • **Walnut Crusted Chicken** w/ Creamy Roasted Corn Sauce
Sliced Roast Turkey w/ Gravy • **Chicken Coq au Vin Blanc**-(Bone-In) w/ Mushroom, Bacon, Garlic & White Wine Cream
Chicken Coq au Vin-(Bone-In) w/ Onions, Carrots, Bacon & Red Wine Sauce • **Chicken Paprikash** w/ Diced 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 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 • **Chicken Oscar** w/ Asparagus, Artichoke & Crab Butter Sauce +\$7.25 pp

SEAFOOD

- Tilapia** w/ Light Citrus Cream Sauce • **Tilapia Milano** w/ Lemon Caper Sauce • **Tilapia Supreme** w/ Sliced Mushrooms & Champagne Cream
Tilapia François w/ Herb Wine Sauce • **Shrimp Alfredo** w/ Penne Pasta, Jull. Onions, Bell Peppers, Mushrooms +\$1.00 pp
Tilapia Veracruz Tortilla Crusted w/ Tomatillo Cream • **Shrimp Pesto Pasta** w/ Bowtie, Slivered Onions & Bell Peppers +\$1.25 pp
Seafood Mac & Cheese-(Shrimp, Crawfish, Crab & Pasta Shells) +\$1.25pp • **Crawfish Etouffee** +\$1.25 pp
Cajun Catfish-(Blackened Style) w/ Spicy Caramelized Onions +\$1.50 pp • **Fried Catfish** w/ Cocktail -or- Tarter +\$1.50 pp
Broiled Salmon w/ Light Cream +\$1.75 pp • **Sesame Salmon** w/ Teriyaki +\$1.75 • **Salmon Florentine** w/ Spinach Cream +\$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 • **Salmon** w/ Creamy Dill Sauce +\$1.75 pp
Salmon Alexander w/ Shrimp, Scallop, Crawfish & Mushroom Cream +\$3.95 pp • **Shrimp Creole** In Spicy Tomato Sauce +\$6.95 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/ Sliced Mushrooms • **Sliced Smoked Brisket** w/ Honey BBQ Sauce
Beef Paprikash w/ Diced Potato & Bell Peppers • **Beef Enchiladas** w/ Red Sauce • **Brazilian Sliced Steak** w/ Chimichurri Sauce +\$1.50 pp
Hawaiian Sliced Steak w/ Sweet & Spicy Teriyaki Sauce +\$1.50 pp • **Flat Iron Steak** w/ Cherry Merlot Reduction +\$2.95 pp
Oxtails in Rich Gravy +\$8.95 pp • **Marinated NY Strip Steak** w/ Cherry Merlot Sauce +\$8.95 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 +\$9.95 pp
Hunters Filet w/ Roasted Wild Mushrooms +\$10.95 pp • **Roquefort Filet** w/ Onion Jam & Blue Cheese Sauce +\$10.95 pp
Braised Short Ribs w/ Syrah Butter Sauce +\$12.95pp • **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-(Spinach & Ricotta Cheese Stuffed) w/ Tomato Cream

LAMB

- Roasted Lamb** w/ Parsley-Mint Chimichurri +\$6.95 pp • **Lamb Chops** w/ Parsley-Mint Chimichurri +\$14.95 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

- Garden Salad** -Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage w/ (1)Dressing -Ranch, Honey Mustard, Italian, Raspberry, Balsamic -or- Citrus Vinaigrette
Caesars Salad- Crisp Chopped Romaine, House Made Croutons, Imported Parmesan Cheese & Dressing
Sunrise w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Sundried Cranberries, Caramelized Almonds & Feta Cheese, Ranch & Citrus Vinaigrette
Wine Country w/ Ranch & Balsamic Vinaigrette +\$1.00 pp
Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Crouton, Sliced Strawberries, Caramelized Walnuts & Parmesan Cheese
Southwest w/ Mixed Greens, Tomato, Cucumber, Shred. Carrot/Red Cabbage, Sweet-Corn, Black-Beans & Tortilla Strips, Ranch & Creamy Cilantro Dressing +\$1.00 pp
Spinach Salad+\$1.00 pp w/ Applewood-Bacon Vinaigrette, Fresh Spinach, Tomatoes, Cucumber, Slivered Red-Onions, Caramelized Pecans
Imperial w/ Mixed Greens, Tomato, Shred. Carrot/Red Cabbage, Sundried Cranberry, Caramelized Almond, Fried Wontons & Sesame Dressing +\$1.00 pp
Greek w/ Ranch & Greek Vinaigrette, Mixed Greens, Shredded Carrots/Red Cabbage, Tomatoes, Cucumber, Olives & Feta Cheese +\$1.00 pp
The Italian w/ Ranch & Italian Vinaigrette. Crisp Romaine, Tomato, Cucumber, Sliced Olives, Pepperoncini & Croutons +\$1.00 pp
Berry Spinach Salad w/ Applewood-Bacon Vinaigrette, Fresh Spinach, Tomato, Onion, Mushroom, Caramelized Pecans, Chopped Eggs & Fresh Blueberries +\$1.50 pp
Wrapped Salad w/ Your Choice of Ranch, Honey Mustard, Italian, French, 1000 Island, Raspberry, Balsamic -or- Citrus Vinaigrette Dressing +\$1.75 pp
Cucumber Wrapped Greens, Caramelized Nuts, Tomato, Shredded Carrot, Sliced Strawberry -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) • **Creamy Mac & Cheese**
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 • **Lemon & Herb Roasted New Potatoes**
Potato Salad-(r.t.) • **Sweet Potatoes** w/ Brown Sugar-Butter • **Cornbread Dressing** • **Creamy Pea Risotto**
Couscous w/ Roasted 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/ Pecans +\$0.50 pp • **Fondant Potato** +\$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 • **Green Beans Southern Style** w/ Bacon • **Steamed Broccoli**
Marinated Mushrooms-(rt) • **BBQ Beans** • **Spicy Red Beans**-(Louisiana Style) • **Black-Eye Peas**
Succotash w/ Diced Yellow Squash, Zucchini, Onions, Red Bell Peppers & Sweet Corn • **Spicy Black Beans**-(Cuban Style)
Glazed Carrots w/ Herb Butter • **Creamy Cole Slaw** • **Texas Caviar**(3-Bean Salad)-(rt) • **Carrot Mousseline Puree** w/ Garlic Cream
Curried Corn w/ Diced Red Bell Peppers • **Ratatouille** Baked Egg Plant & Squash Layered w/ Parisian Tomato Sauce +\$ 0.75 pp
Stir Fry Vegetables w/ Baby Corn, Broccoli, Snap Peas, Carrots, Water Chestnuts, Bell Peppers & Mushrooms +\$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/ French Style Green Beans & Mushrooms +\$0.95 pp • **Asparagus** w/ Citrus & Tomato Vinaigrette-(rt) +\$1.50 pp

B R E A D S

Fresh Baked Sweet Rolls • **Cornbread** • **Garlic Bread**+\$0.50 pp • **Jalapeño Cornbread** +\$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 FLAMBÉ 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

Beef Tenderloin Chunks & Creamy Cognac Sauce w/ Asparagus, Onion, Bell Pepper & Mushrooms
Chicken Chunks & 6 Pepper Cream Sauce w/ Diced Onion, Bell Pepper, Carrot, Peas & Sweet-Corn • **Puff Pastry Cups -or- 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

COCKTAIL HOUR

Fancy Cheese, Fruit & Veggie Crudité Display w/ Fancy Crackers -OR- (3) Three Passed Hors d'oeuvres - Butler Style (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 • Roast Pork-LoIn w/Raspberry Chipotle • Smoked Brisket w/Honey BBQ

Fried Turkey -Or- Roast Texas Tom Turkey w/ Gravy • Includes Dinner Rolls w/ Butter

~ †SAUTÉ/FLAMBÉ STATION-(CHOOSE ONE)~

PASTA STATION

Chicken Strips, Penne Pasta & Alfredo • Italian Sausage, Rotini & Marinara -or- Pesto • Julli. Onions, Bell Peppers, Zucchini, Yellow Squash

SOUTHWEST STATION

Chicken Strips & Cilantro Cream Sauce • Churrasco Beef & Chimichurri Sauce • Julli. Onions, Bell Peppers, Squash & Sweet Corn

Spanish Rice • Black Beans & Plantains

CAJUN/CREOLE STATION

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

~ BEVERAGE STATION-(CHOOSE ONE)~

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

Dinner Service On Fine China, Flatware & Glassware -(With 100 Guests Or More)

THE PLATINUM RECEPTION - \$34.95 PER PERSON

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 • Wine Country Salad • Southwest 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, 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

Dinner Service On Fine China, Flatware & Glassware -(With 150 Guests Or More) • Free Ice Sculpture -(With 200 Guests Or More)

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 150 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 ~

Caesars Salad - Romaine, Crispy Croutons, Parmesan & Caesar's Dressing

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, 1000 Island, Raspberry, Balsamic, Citrus -or- Creamy Cilantro Vinaigrette

~ 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

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 +\$8.95 pp
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** • **Garden Salad** w/ (1) Dressing • **Coleslaw** • **Confetti Rice**
Glazed Sweet Potatoes • **Roasted New Potatoes** • **Mac & Cheese** • **Herb & Garlic Mashed Potatoes** • **Seasoned Green Beans**
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 Cream 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 +\$3.95 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 • 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 Salad Tower 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

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

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

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

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

Choose (2)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) --

**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
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
Cajun Chicken Skewers -(Blackened Style) 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
Turkey Meatloaf Sliders w/ Sweet & Spicy Mayo	\$ 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
BBQ Glazed Baby Back Ribs	\$ 2.50
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
Sweet Plantain Beignet Lollipops	\$ 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	\$ 1.70
Pecan, Caramelized-Onion & Feta Flatbread	\$ 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 ~ Tuna Salad Chicken & Apple ~ Olive-Focaccia - <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 Chicken Meatball Sliders -w/ Sweet & Spicy Aioli	\$ 2.95
Micro Meatball Sliders w/ Tomato Confit	\$ 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 • Shrimp Salad+\$1.50 pp

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)

SOUTHERN STYLE BRUNCH BUFFET- \$19.95 PER PERSON

Fresh Fruit Platter • Assorted Breakfast Pastries & Breads

~ BREAKFAST ENTREE -(CHOOSE ONE)~

Sausage • Bacon • Scrambled Eggs • Smoked Sausage w/ Peppers • +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

SOUTH-WEST STYLE BRUNCH BUFFET- \$19.95 PER PERSON

Fresh Fruit Platter • Sweet Corn & Jalapeño Muffins

~ ENTREE S -(CHOOSE TWO)~

Scrambled Eggs Ranchero Style • Chicken Enchiladas -w/ Creamy Salsa Verde • Beef Enchiladas -w/ Salsa Rojo
Chicken Alfredo Pasta w/ Jull. Veggies • Turkey Sausage Tacos -w/ Picante • Fried Chipotle Chicken Wings

~SIDES -(CHOOSE TWO)~

Churro Waffles -w/ Mexican Chocolate Sauce • Tamales • Breakfast Potatoes • Spanish Rice w/ Diced Veggies • Garden Salad

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 +\$1.75 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 DESIGNS

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 Alfredo Pasta w/ 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 w/ Steamed Rice

~ 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.)

ARTISAN GRAZING TABLES

ARTISAN FRUIT & CHEESE GRAZING TABLE - \$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 GRAZING TABLE - \$5.95 PP

Imported & Domestic Cheeses w/ Assorted Fancy Crackers • Veggie Crudités w/ Ranch Dip • Raspberry Cheese Torte w/ Toasted Rounds
Brie Stuffed w/ Fruit Preserve • Fresh Seasonal Fruit w/ Raspberry Crème -or- Chocolate Fondue • Spinach & Artichoke Dip w/ Tortilla Chips

CROSTINI GRAZING TABLE - \$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 GRAZING TABLE - \$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 GRAZING TABLE - \$5.95 PP

Creamy Mac & Cheese With Tasty Toppings

Diced Meats-(Choose 2)-(Smoked Sausage ~ Chicken ~ Smoked Turkey ~ Ham ~ Tender Beef ~ Bacon ~ Smoked 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 each

SLIDER GRAZING BAR - \$5.95 PP

Juicy Hamburger Sliders • Grilled -or- Breaded Chicken Sliders • Grilled Veggie Sliders

Toppings-(Lettuce ~ Tomato ~ Onions ~ Bacon ~ Cheese ~ Sliced Pickles) • Condiments-(BBQ Sauce ~ Ketchup ~ Mayonnaise ~ Mustard)

Optional +\$0.50 pp Per Item-(Sautéed Mushrooms ~ Grilled Onions ~ Roasted Pepper Aioli ~ Jalapeno Ketchup)

PIZZA GRAZING TABLE - \$5.95 PP

Pizzas-(Choose 3)-(Cheese ~ Sausage ~ Grilled Chicken ~ Pepperoni ~ BBQ Chicken ~ Meat Combo ~ Grilled Veggie ~ Spinach)

Toppings-(Parmesan ~ Pesto ~ Red Pepper Flakes ~ Olive Oil).

†ZEN GRAZING TABLE - \$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

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





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 CHEESE & FRUIT DISPLAY- \$ 5.50 PP

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

† 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

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)

† QUESADILLA STATION - \$ 5.95 PP

Beef Fajita Quesadillas • Chicken Fajita Quesadillas • Black Beans & 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

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)

Choose (3)Three Flavors-(Chocolate ~ Swiss Mocha ~ Hazelnut ~ Caramel ~ Vanilla ~ Raspberry) • † Requires Attendant.





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

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\$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 - Assorted Finger Sandwiches ~ Chips ~ Dill Spears -(SMALL \$45.00 / LARGE \$75.00)

WRAPS PLATTER - (Assorted Wraps • Chips • Dill Spears) -(SMALL \$45.00 / LARGE \$75.00)

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

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

CHEESE PLATTER -(Cheese Assortment With Fancy Crackers Garnished With Fruit)-(SMALL \$35.00 / LARGE \$60.00)

GRILLED VEGETABLE PLATTER Served With Tangy Ranch Dip & Aioli Dip -(SMALL \$35.00 / LARGE \$55.00)

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 - Served with Tangy Cocktail Sauce -(\$25.00 PER POUND)

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 - Assorted Dessert Bites, Mini Cookies, Mini Cheese Cakes -(SMALL \$35.00 / LARGE \$60.00)

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

HOT ENTRÉE PAN - Choose From List Of Entrees -(SMALL \$75.95 / LARGE \$170.00)

SIDE / SALAD PAN - Choose From List Of Sides & Salads -(SMALL \$25.95 / LARGE \$85.00)

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

FOOD ONLY~ COCKTAIL/BRUNCH PACKAGES

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

Premium Cheese Platter Garnished Fresh Fruit w/ Assorted Fancy Crackers

~ **HEAVY ITEM**-(CHOOSE ONE)~

Mini Cheeseburger Sliders w/ Aioli & Ketchup • **Mini Roast Beef Sliders** w/ BBQ Sauce • **Chicken Alfredo** w/ Penne Pasta & Jull. Veggies
Spinach & Artichoke Dip w/ Chips • **Pesto Kissed Tomato Bruschetta** • **Asian Dumplings** • **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** • **Chicken Wings**-(Seasoned, BBQ, Teriyaki, Pineapple Jerk -or- Hot)
Chicken Skewers w/ Sweet Chili • **Pecan Chicken Tenders** • **Cheddar & Bacon Stuffed New Potatoes**
Spinach & Feta Stuffed Mushroom • **Spanakopita**-(Spinach & Feta In Filo Triangle) • **Pesto Kissed Tomato Bruschetta**

SUGAR SPRINGS BRUNCH BUFFET- \$11.95 PER PERSON

Fresh Fruit Platter • Assorted Breakfast Pastries & Breads

~ **BREAKFAST ENTREE** -(CHOOSE ONE)- **Sausage** • **Bacon** • **Scrambled Eggs** ~

~ **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

~ **SIDES** -(CHOOSE TWO)~

Waffles w/ 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

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

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FOOD ONLY ~ BUFFET PACKAGES

SUGAR SPRINGS BUFFET (1) - \$ 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 • **Caesar Salad** • **Penne Pasta Alfredo** w/ Mushrooms • **Confetti Rice** w/ Diced Colorful Veggies
Spanish Rice • **Wild Rice Pilaf** w/ Diced Colorful Veggies & Sundried Cranberries • **Rosemary & Lemon Roasted New Potatoes**
Herb & Garlic Mashed Potatoes • **Seasoned Green Beans** • **Chefs Vegetables** • **Sautéed Spinach** w/ Diced Red Bell Peppers

SUGAR SPRINGS BUFFET (2) - \$ 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 +\$1.50 pp • **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 +\$1.50 pp • **Sesame Salmon** w/ Teriyaki +\$1.50 pp • **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)Dressing • **Caesar Salad** • **Pasta Salad** w/ Slivered Veggies & Olives(cold) • **Penne Pasta Alfredo** w/ Julienne Veggies
Bow-Tie Pesto Pasta w/ Slivered Onions & Bell Peppers • **Creamy Mac & Cheese** • **Confetti Rice** w/ Diced Colorful Veggies
Wild Rice Pilaf w/ Sundried Cranberry & Diced Colorful Veggies • **Spicy Jambalaya Rice** w/ Diced Veggies • **Cornbread Dressing**
Herb & Garlic Mashed Potatoes • **Scallop Potatoes** w/ Creamy Cheese Sauce • **Rosemary & Lemon Roasted New Potatoes**
Sweet Potatoes • **Creamed Spinach** w/ 3 Cheese Cream • **Sautéed Spinach** w/ Diced Red Bell Peppers • **Seasoned Green Beans**
Steamed Broccoli • **Green Beans Southern Style** w/ Bacon • **Squash Medley** • **Succotash** w/ Corn & Diced Squash, Onion, Red Bells

INCLUDES ROLLS W/ BUTTER • +\$3.25 PP PER ADDED ENTRÉE • +\$1.50 PP PER ADDED SIDE • ADD BEVERAGE +\$1.50 PP

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 Brulée -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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Top 25 Caterers - Houston Business Journal

**Best Of Houston -
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Best Chefs In Houston - H Texas Magazine

Best Caterer - Port Of Houston Authority

Best Of Houston - Houston Press

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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