

Catering & Special Events Menu



Ral's Fine Catering
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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

THE UP-TOWN BUFFET I - \$22.95 PP

[Service on Premium Acrylic-Ware]

(1)One Entrée ☉ (2)Two Sides ☉ (1)One Dinner Salad
Dinner Rolls w/ Butter ☉ (1)One Beverage- Iced Tea -or- Lemonade

THE UP-TOWN BUFFET II - \$24.95 PP

[Service on Premium Acrylic-Ware]

(2)Two Entrées ☉ (2)Two Sides ☉ (1)One Dinner Salad
Dinner Rolls w/ Butter ☉ (1)One Beverage- Iced Tea -or- Lemonade

THE SWEET WATER I - \$29.95 PP

[Service on Fine China, Flatware & Glassware With 100 Guests or More]

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

THE SWEET WATER II - \$33.95 PP

[Service on Fine China, Flatware & Glassware With 150 Guests or More]

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 Entrée
(3)Three Sides ☉ (1)One Dinner Salad ☉ Dinner Rolls w/ Butter ☉ (1)ONE Beverage - Includes Coffee

THE SWEET WATER III - \$36.95 PP

[Service on Fine China, Flatware & Glassware With 150 Guests or More]

COCKTAIL HOUR

Rustic Fresh Breads Display -or- Pineapple Fruit Tree Display

Premium Cheese Display w/ Crackers ☉ Seasonal Fresh Fruit Display ☉ Veggie Crudités
(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

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 Entrée Add + \$ 3.95 pp ☉ †Requires Attendant.
Waitstaff Included-[1 Hour Setup, Service For 4 Hours, 1 Hour Breakdown. Add \$1.00 pp For Each Additional Hour]





TRADITIONAL PACKAGES

THE RIVER-OAKS BANQUET - \$40.95 PP

[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 ☉ 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

SEATED DINNER PACKAGES

MATISSE SEATED DINNER - \$32.95 PP

[Service on Fine China, Flatware & Glassware with 100 Guests Or More]

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

MONET SEATED DINNER - \$39.95 PP

[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/ Crackers ☉ Seasonal Fresh Fruit -w/ Raspberry Crème -or- Choc. Fondue ☉ Veggie Crudités -w Ranch Dip
-or- (3)Three Passed Hors d'oeuvres-[Butler Style On Platters. Priced \$1.70 Or Less]

MAIN DINNER

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

MICHELANGELO SEATED DINNER - \$43.95 PP

[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/ 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 Entrées ☉ (2)Two Sides ☉ (1)One Salad ☉ Dinner Rolls w/ Butter ☉ (1)One Beverage -Includes Coffee

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 Substitute Cocktail Hour For Plated Dessert (Pre Set) —

[Croissant-Bread Pudding, Chocolate Cake, Carrot Cake, Italian Crème Cake, Red Velvet Cake -or- Cheese Cake Etc...]

For Each Additional Side Add+ \$ 1.75 pp ☉ For Each Additional Entree Add + \$ 3.95 pp ☉ Served On 10.5 Inch Plates ☉ †Requires Attendant.
Waitstaff & Kitchen Staff Included-[1-[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 Provence-[Herb Crusted] w/ Carrot Infused Light Sauce ☉ **Chicken Stuffed Crepes** w/ Béchamel
Millionaire Chicken-[Caramelized Veggie Stuffed] w/ Roasted Pepper Velouté ☉ **Homestyle Baked Chicken** [Bone-In]
Pecan Crusted Chicken [Award Wining] 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/ Spicy Tomato Cream & Diced Onions
Chicken Orleans Pasta w/ Penne, Spicy Tomato Cream, Jull. Onions, Bell Peppers, Mushrooms
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/ Ancho Citrus Glaze, Cilantro & Sliced Limes ☉ **Chicken Veracruz**-[Tortilla Crusted] w/ Chipotle Cream Sauce
Chicken Sai-Mai w/ Sweet Corn, Carrots, Peas & Thai Coconut Curry Sauce ☉ **Chicken Enchiladas** w/ Creamy Salsa Verde
Rosemary Chicken w/ Creamy Wild Mushroom Sauce ☉ **Chicken Habanero** Extra Spicy w/ Diced Red Peppers
Southern Smoothed Chicken Seasoned & Fried Then Baked In A Flavorful Gravy [Bone-In] ☉ **Big-Texas Chicken** w/ Bak Beer Sauce
Caribbean Chicken w/ Spicy Pineapple Jerk Sauce ☉ **Chicken Paprikash** w/ Caramelized Green Bell Peppers
Chicken François -Herb-Butter-Basted w/ Thyme Jus ☉ **Chicken Parmesan** w/ Marinara Sauce
Cilantro Chicken w/ Cilantro-Cream Sauce & Sweet-Corn ☉ **Chicken Romano**-[Breaded w/ Tomato Cream Sauce
Cajun Chicken-[Blackened-Style] w/ Caramelized Onions & Peppers ☉ **Roast Turkey Breast** w/ Gravy
Champagne Creole Chicken w/ Spicy Tomato Sauce & Diced Onions, Bell Peppers, Celery ☉ **Crunchy Walnut Chicken** w/ Roasted Corn Sauce
Chicken Florentine-[Spinach & Feta Stuffed] w/ Light Cream Sauce
Bourbon Street Chicken Topped w/ Crawfish -or- Shrimp Etouffee + \$ 1.50 pp ☉ **Chicken Coq au Vin** w/ Red Wine, Carrots & Bacon + \$ 1.95 pp
Chicken Cordon Bleu - Breaded, Stuffed with Ham & Cheese w/ White Wine Cream + \$ 1.95 pp
Chicken Kebabs Teriyaki Glazed w/ Onion, Bell Peppers +\$ 2.75 pp ☉ **Chicken Pilard** Stuffed w/ Goat Cheese & Sundried Tomato + \$ 2.75 pp
Poblano Pepper Stuffed Chicken w/ Ancho Chile Cream Sauce + \$ 3.75 pp
Roasted Cornish Hen-[Herb Crusted] + \$ 3.75 pp ☉ **Chicken Oscar** w/ Asparagus, Artichoke & Crab in a Butter Sauce +\$ 7.25 pp
Quail w/ Ginger Armagnac Sauce + \$ 7.25 pp ☉ **Roast Duck** w/ Citrus & Herb Brue Blanc + market price

SEAFOOD

- Broiled Tilapia** w/ Light Cream Sauce ☉ **Tilapia François** w/ Herb Wine Sauce ☉ **Tilapia Milano** w/ Lemon Caper Sauce
Tilapia Veracruz Tortilla Crusted w/ Tomatillo Cream ☉ **Shrimp Alfredo** w/ Penne Pasta, Jull. Onions, Bell Peppers, Mushrooms +\$ 1.25 pp
Shrimp Pesto w/ Bowtie Pasta, Slivered Onions & Bell Peppers +\$ 1.25 pp ☉ **Crawfish Etouffee** +\$ 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 ☉ **Salmon** w/ Creamy Dill +\$ 1.75 pp ☉ **Broiled Salmon** w/ Light Cream +\$ 1.75 pp
Sesame Salmon w/ Teriyaki +\$ 1.75 ☉ **Salmon François** w/ Herb Wine Sauce +\$ 1.75 pp ☉ **Roasted Salmon** w/ Citrus Salsa +\$ 1.75 pp
Salmon Milano w/ Picatta Lemon-Caper Sauce+\$ 1.75 pp ☉ **Fish Tacos** w/ Tomatoes, Cilantro & Caramelized Onions +\$ 2.95 pp
Potato Crusted Salmon w/ Roasted Pepper & Champagne Crème +\$ 2.50 pp ☉ **Shrimp Creole** In Spicy Tomato Sauce +\$ 6.95 pp
Thai 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
Snapper Pontchartrian w/ Artichoke & Seafood Brown Butter 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 Sauce +market price ☉ **Lump Crab Cake** w/ Homemade Tarter Sauce +market price
Lobster Tail w/ Drawn Butter +market price ☉ **Half 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
- Sliced Roast Beef w/Au Jus
- Beef Enchiladas w/ Red Chili Sauce
- Hawaiian Sliced Steak w/ Sweet & Spicy Teriyaki Sauce
- Oxtails in Rich Gravy
- Beef Tenderloin w/ Cherry Merlot Sauce
- Roast Prime Rib w/ Horseradish Cream
- Hunters Filet w/ Roasted Mushrooms
- Braised Short Ribs w/ Syrah Butter Sauce
- Swiss Steak [Thin Sliced w/ Herb & Mushroom Gravy]
- Beef Tips Marsala w/ Mushrooms
- Brazilian Sliced Steak w/ Chimichurri Sauce +\$ 1.50 pp
- Flat Iron Steak w/ Cherry Merlot Reduction + \$ 2.95 pp
- Marinated NY Strip Steak w/ Cherry Merlot Sauce +\$ 7.50 pp
- Rib Eye Steak w/ Sauce +\$ 9.95 pp
- Filet Mignon Toscana w/ Balsamic Reduction +\$ 9.95pp
- Roquefort Filet w/ Onion Jam & Blue Cheese Sauce + \$ 9.95 pp
- 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
- Vegetarian Lasagna-Layers of Pasta & Roasted Vegetables w/ Tomato Cream -or- Marinara
- Roasted Vegetable Paella
- Stuffed Pasta Shells -[Sautéed Spinach & Ricotta Cheese Stuffed] w/ Tomato Cream
- Grilled Vegetables
- Eggplant Parmesan w/ Marinara Sauce
- Spinach Enchiladas w/ S.W. Cream Sauce
- Veggie Shepherd's Pie-Roasted Veggies & Béchamel Topped w/ Puff-Pastry Crust

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
- Sliced Pork-Loin w/ Ancho Chile Cream
- Broiled Pork Chops w/ Golden Raisin Sauce
- Cajun Stuffed Boudin Pork Chops +\$ 1.50 pp

SIDES

SALADS

- House Garden Salad - Mixed Greens, Tomatoes, Cucumber, Shredded Carrots/Red Cabbage w/ Your Choice of Ranch, Honey Mustard, Italian, French, 1000 Island, Raspberry, Balsamic -or- Citrus Vinaigrette Dressing
- Fresh Tossed Caesars - Crisp Chopped Romaine, House Made Croutons & Imported Parmesan Cheese
- Wine Country [+ \$ 1.00 pp] w/ Ranch & Balsamic Vinaigrette
- Mixed Greens, Shredded Carrots/Red Cabbage, Tomatoes, Cucumber, Feta Cheese, Sundried Cranberries & Caramelized Almonds
- The California [+ \$ 1.00 pp] -w/ Ranch & Citrus Vinaigrette
- Mixed Greens, Shredded Carrot/Red Cabbage, Tomato, Cucumber, Crouton, Strawberries, Caramelized Nuts & Parmesan
- The Southwest [+ \$ 1.00 pp]-w/ Ranch & Creamy Cilantro Dressing
- Mixed Greens, Shredded Carrots/Red Cabbage, Tomato, Cucumber, Sweet-Corn, Black-Beans & Fried Tortilla Strips
- Spinach Salad-[+ \$ 1.00 pp]-w/ Applewood-Bacon Vinaigrette, Fresh Spinach, Tomatoes, Cucumber, Slivered Red-Onions, Candied Pecans
- The Imperial [+ \$ 1.00 pp]-w/ Ginger Sesame Dressing
- Mixed Greens, Shredded Carrot/Cabbage, Tomato, 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, Tomatoes, Cucumber, Chopped Bacon, Pepperoncini & Croutons
- French Quarter [+ \$ 1.50 pp]-w/ Ranch & Lemon Vinaigrette.
- Mixed Greens, Shredded Carrot/Red Cabbage, Tomato, Cucumber, Praline, Bacon & Blue Cheese
- Berry Spinach Salad-[+ \$ 1.50 pp]-w/ Applewood-Bacon Vinaigrette
- Fresh Spinach, Tomatoes, Onions, Mushrooms, Candied Pecans, Chopped Eggs & Fresh Blueberries
- Wrapped Salad-[+ \$ 1.75 pp]-w/ Raspberry, Balsamic -or- Citrus Vinaigrette,
- 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) [+ \$ 1.25pp]-[Add Shrimp +\$ 3.95 pp]-w/ Nuoc Mam Cham-(Fish Sauce Dressing)
- Shredded Cabbage, Pickled Lotus-Root, Pickled Carrots, Fresh Coriander, Mint & Roasted Peanuts

+\$3.95 pp For Each Added Entrée **+\$1.95 pp For Each Added Side**





SIDES

STAR CH

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

VEGETABLES

- Creamed Spinach w/ 3 Cheese Cream Sauce
- Seasoned Green Beans
- Green Beans Southern Style w/ Bacon & Diced Red Peppers
- Succotash w/ Diced Yellow Squash, Zucchini, Onions, Red Bell Peppers & Sweet Corn
- BBQ Beans
- Glazed Carrots w/ Herb Butter
- Carrot Mousseline Puree w/ Creamy Garlic Butter
- Stir Fry Vegetables w/ Baby Corn, Broccoli, Snap Peas, Carrots, Water Chestnuts, Bell Peppers, Mushrooms & Garlic-Soy +\$ 0.75 pp
- Buttered Peas w/ Diced Red Bell Peppers
- 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/ Mushroom Medley +\$ 0.95 pp
- Sautéed Spinach w/ Diced Red Bell Peppers
- Green Beans Almandine w/ Almonds
- Black-Eye Peas w/ Diced Red Onions
- Spicy Black Beans-[Cuban Style]
- Spicy Red Beans-[Louisiana Style]
- Cole Slaw w/ Creamy Dressing
- Cauliflower Gremolata w/ Citrus Panko & Parsley
- 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
- Asparagus w/ Citrus & Tomato Vinaigrette-(rt) +\$ 1.50 pp
- Squash Medley
- Green Beans w/ Carrots
- Marinated Mushrooms-(rt)
- Texas Caviar[3-Bean Salad](rt)
- Curried Corn w/ Diced Red Bell Peppers
- Pan Fried Cabbage w/ Bacon

BREADS

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

SOUPS

- Chicken Noodle
- Thai Coconut & Lemon Grass
- Tomato & Cucumber Gazpacho
- Seafood Gumbo +1.75 pp
- French Onion +1.95 pp
- Lobster Bisque +2.75 pp
- Chicken, Vegetable & Rice
- Vegetable Noodle
- Tomato & Basil
- Chicken & Sausage Gumbo
- Spicy Corn Chowder
- Spicy Cuban Black Bean

+ \$ 1.75 pp For Each Added Side (rt)= Room Temp





CARVING STATIONS

STANDARD CARVING STATIONS

- †Top Round of Beef w/ Au Jus, Horseradish Cream -or- Honey BBQ Sauce ☉ †Slow Smoked Brisket w/ Spicy Honey BBQ Sauce
- †Roast Pork Loin w/ Raspberry Chipotle Sauce ☉ †Pork Loin-[Sundried Cranberries & Wild Rice Stuffed] w/ Port Wine Sauce
- †Pork Loin Florentine-[Spinach & Artichoke Stuffed] w/ Port Wine Sauce ☉ †Pork Loin Venetian-[Italian Sausage Stuffed] w/ Marsala Sauce
- †Pork Loin -Stuffed with Chorizo Sausage w/ Ancho Chipotle Sauce ☉ †Maple Crusted Ham w/ Cranberry Relish
- †Roast Texas Tom Turkey w/ Herb Gravy -or- Cranberry Relish ☉ †Cajun Fried Turkey w/ Spicy Red Eye Gravy
- †Spicy Roasted Turkey Asado w/ Cilantro & Melted Onion Sauce ☉ †Steamship of Beef-[250 Guests Minimum] w/ Au Jus, Horseradish Cream & Honey BBQ Sauce

PREMIUM CARVING STATIONS

- †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/ Fresh Mint & Parsley Chimichurri Add +\$ 7.50 pp ☉ †Lamb Asada w/ Cilantro & Melted Onion 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 w/ Port Wine Sauce -or- Raspberry Chipotle +\$ Market

Carving stations are served with appropriate breads.
Stations are to be accompanied by other menu selections.
+\$ 3.95 pp For Each Added Station
†Requires Attendant.



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 Sautéed w/ Diced Onions, Bell Peppers, Celery Chicken Strips & Spicy Creole Tomato Sauce Sautéed w/ Diced 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 ☉ Flour -or- Corn Tortillas Condiments-[Sour Cream - Fresh Pico De Gallo - Grated Cheese - Tortilla Chips & Picante Salsa] Add Guacamole Salsa +\$1.00 pp ☉ Add Fresh Gulf Shrimp +\$3.75 pp

†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 - \$ 10.50 PP

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

Based On 75 Guests Or More. ☉ To Be Accompanied By Other Menu Selections. ☉ † Requires Attendant.





RECEPTION PACKAGES

THE PLATINUM RECEPTION - \$34.95 PP

[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
(4)Four Passed Hors d'oeuvres - Butler Style On Garnished Platters (priced \$ 1.70 or less)

MAIN RECEPTION

~ SALAD-[CHOOSE ONE] ~

House Garden Salad - Mixed Greens, Tomatoes, Cucumber, Shredded Carrot/Red Cabbage

w/ 2 Dressings-[Ranch, Honey Mustard, Italian, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette -or- Citrus Vinaigrette]

Fresh Tossed Caesars - Crisp Chopped Romaine, House Made Croutons & Imported Parmesan Cheese

Wine Country- Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Feta Cheese, Sundried Cranberries, Caramelized Almonds w/ Balsamic Vinaigrette

The Californian-Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Sliced Strawberries, Caramelized Nuts, Parmesan w/ Citrus Vinaigrette

The Southwest-Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Fried Tortilla Strips, Sweet-Corn w/ Cilantro Vinaigrette

~ †CARVING STATION-[CHOOSE ONE] ~

†Roast Beef w/Au Jus & Horseradish Crème -or- Honey BBQ Sauce Ⓞ †Roast Pork-LoIn w/Raspberry Chipotle Ⓞ †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, Shrimp & Mongolian, Moo-Goo-Gai-Pan -or- Thai Yellow Curry Sauce. With Onions, Bell Peppers, Broccoli, Baby Corn, Carrots Ⓞ

Steamed Rice, Basmati Rice -or- Jasmine Rice

~ 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

THE EMERALD RECEPTION - \$30.95 PP

[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-[CHOOSE ONE] ~

House Garden Salad - Mixed Greens, Tomatoes, Cucumber, Shredded Carrot/Red Cabbage w/ Ranch, Honey Mustard, Italian, Raspberry -or- Citrus Vinaigrette
Fresh Tossed Caesars - Crisp Chopped Romaine, House Made Croutons & Imported Parmesan Cheese

~ †CARVING STATION-[CHOOSE ONE. Includes Dinner Rolls & Butter] ~

†Roast Beef w/Au Jus & Horseradish Crème -or- Honey BBQ Ⓞ †Roast Pork-LoIn w/Raspberry Chipotle Ⓞ †Roast Turkey w/ Herb Gravy

~ †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 Ⓞ Non-Alcoholic Mimosa Punch Ⓞ Unsweet-Tea w/ Lemon & Sweeteners

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, Service For 4 Hours, 1 Hour Breakdown. Add \$1.00 pp For Each Additional Hour]





RECEPTION PACKAGE

THE DIAMOND RECEPTION - \$39.95 PP

[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 Cheese 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
(3)THREE- Passed Hors d'oeuvres - Butler Style On Garnished Platters (priced \$ 2.00 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
Roast Texas Tom Turkey w/ Herb Gravy -or- Cranberry Relish Ⓞ Cajun Fried Turkey w/ Spicy Red Eye Gravy

~ SAUTÉ/FLAMBÉ STATION -[CHOOSE ONE] ~

PASTA STATION

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

SOUTHWEST STATION

SW Chicken Strips & Cilantro Cream Sauce. With Julienne Onions, Bell Peppers, Yellow Squash & Sweet Corn
Churrasco Beef & Chimichurri Sauce. With Julienne Onions, Bell Peppers, Yellow Squash & Zucchini

Spanish Rice Ⓞ Black Beans & Plantains

CAJUN/CREOLE STATION

Etouffee Sauce & Crawfish. With Onions, Bell Peppers, Celery Ⓞ Chicken Strips & Creole Tomato Sauce. With 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 Salsa]

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

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, Service For 3 Hours, 1 Hour Breakdown. Add \$1.50 pp For Each Additional Hour]





DELUXE PACKAGES

THE RUBY BUFFET - \$47.95 PP

[Service on Fine China, Flatware & Glassware with 100 Guests Or More. Free Ice Sculpture with 200 Guests Or More]

COCKTAIL HOUR

Rustic Fresh Breads -or- Pineapple Fruit Tree Display

Premium Cheeses w/ Fancy Crackers ☉ Fresh Fruit w/ Choc. Fondue -or- Rasp. Crème

Veggie Crudités w/ Ranch Dip ☉ Cheddar & Rasp. Cheese Torte w/ Toasted Rounds ☉ Spinach & Artichoke Dip w/ Tortilla Chips
(2)TWO Passed Hors d'oeuvres [Butler Style On Platters] - (priced \$2.50 or less)

MAIN RECEPTION

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

Deluxe S.W. Caesar Salad - Crisp Romaine, Tortilla Strips, Sweet-Corn, Black-Beans, Bacon, Parmesan And Creamy Cilantro Dressing

Deluxe Salad w/ Mixed Green, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Sliced Strawberry, Sundried Cranberries
Caramelized Nuts, Feta Cheese, Ranch, Balsamic & Citrus Vinaigrette

~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

THE DIAMOND SEATED DINNER - \$59.95 PP

[Service on Fine China, Flatware & Glassware with 100 Guests Or More. Free Ice Sculpture with 200 Guests Or More]

COCKTAIL HOUR

Rustic Fresh Breads -or- Pineapple Fruit Tree Display

Premium Cheeses w/ Fancy Crackers ☉ Fresh Fruit w/ Choc. Fondue -or- Rasp. Crème

Veggie Crudités w/ Ranch Dip -OR- (4)FOUR Passed Hors d'oeuvres [Butler Style On 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, Strawberry, Shredded Carrots, Caramelized Nuts, Crispy Tortilla -or- Wonton Strips

Whole Leaf Caesar Salad w/ House Caesar Dressing, Truffle 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 ☉ Double Cut Pork w/ Raspberry Chipotle

Boudin Stuffed Pork w/ Spicy Cajun Pan Sauce ☉ Broiled Halibut w/ Squash Chiffonade

Creamy Scallop Potatoes ☉ Roasted Pepper Mashed Potatoes ☉ Sautéed Spinach w/ Diced Red Bell Peppers

Grilled Vegetable Medley ☉ 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 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

Confetti Rice w/ Colorful Diced Vegetables ☉ Wild Rice Pilaf w/ Sundried Cranberries & Diced Colorful Vegetables

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 TWO] Includes Coffee ~

Regular -or- Passion Fruit Tea ☉ Regular -or- Raspberry Lemonade ☉ Non-Alcoholic Mimosa Punch

Unsweetened Tea w/ Lemons & Sweeteners

†Requires Attendant ☉ Add A Side +\$1.95 pp ☉ Add An Entree +\$5.95 pp

Waitstaff Included-[1 Hour Setup, Service For 4 Hours, 1 Hour Breakdown. Add \$1.50 pp For Each Additional Hour]





THEME PACKAGES

BOURBON STREET TREAT BUFFET- \$21.95 PP

[Service On Clear Acrylic-Ware - Pricing For 50 Guests Or More]

-- ENTREES -[CHOOSE TWO]--

- Braised Beef w/ Bourbon Onion Sauce ☉ Spicy Bourbon Street Roast Chicken w/ Diced Colorful Veggies [Bone In Chicken]
 - Chicken Supreme w/ Champagne Cream & Mushroom Sauce ☉ Cajun Chicken [Blackened Style] w/ Melted Onions
 - Chicken Curry w/ Coconut Curry Sauce ☉ Jerk Chicken w/ Pineapple Jerk Marinade ☉ Sliced Cajun Fried Turkey w/ Cajun Gravy
 - Creole Chicken w/ Spicy Champagne Creole Tomato Sauce ☉ Curried Beef & Goat w/ Coconut Curry Sauce
 - Chicken & Sausage Gumbo ☉ Oxtails w/ In Rich Gravy + \$ 8.95 pp ☉ 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 ☉ Snapper Alexander w/ Shrimp, Scallop, Crawfish & Mushroom Cream +\$8.95pp
 - Snapper Pontchartrian w/ Shrimp, Crawfish & Asparagus Brown Butter Sauce +\$8.95pp
 - Crawfish Etouffee +\$ 1.75 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 ☉ Jambalaya Rice
 - Mac & Cheese ☉ Confetti Rice ☉ Dirty Rice w/ Liver +\$1.00pp ☉ Boudin Rice w/ Pork +\$1.00pp
 - Okras & Tomatoes ☉ Creole Green Beans w/ Tomatoes

TUSCANY DREAMS BUFFET- \$21.95 PP

[Service On Clear Acrylic-Ware - Pricing For 50 Guests Or More]

-- 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 ☉ 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
- ### --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 & Herb 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

CARIBBEAN BREEZE BUFFET- \$21.95 PP

[Service On Clear Acrylic-Ware - Pricing For 50 Guests Or More]

-- 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 - \$ 21.95 PP

[Service On Clear Acrylic-Ware - Pricing For 50 Guests Or More]

-- ENTREES -[CHOOSE TWO]--

- Fried & Stewed Goat ☉ Fried & Stewed Beef ☉ Fried Goat Meat w/ Spicy Onions & Peppers
 - Curried Goat ☉ Spicy Stew w/ Assorted Meats ☉ Egusi w/ Assorted Meats ☉ Vegetable Soup w/ Assorted Meats
 - Teriyaki Steak w/ Bell Peppers ☉ Fish Stew ☉ Catfish Pepper Soup ☉ Fried Fish ☉ Pepper Chicken
 - 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 THREE]--
- 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+ \$ 1.75 pp

†Requires Attendant ☉ Add A Side +\$1.95 pp ☉ Add An Entree +\$3.95 pp

Waitstaff Included-[1 Hour Setup, Service For 2 Hours, 1 Hour Breakdown. Add \$1.00 pp For Each Additional Hour]





THEME PACKAGES

BBQ DINNER BUFFET - \$ 21.95 PP

[Service On Clear Acrylic-Ware - Pricing For 50 Guests Or More]

~ ENTREES -[CHOOSE TWO]~

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

~ SIDES -[CHOOSE TWO]~

Ranch Hand Rice ☉ BBQ Beans ☉ Potato Salad ☉ Smashed Cucumber Salad
Fresh Garden Salad w/ Choice of 1 Dressing ☉ Traditional Coleslaw ☉ Confetti Rice ☉ Spicy Jambalaya Rice
Glazed Sweet Potatoes ☉ Lemon Roasted New Potatoes ☉ Scallop Potatoes ☉ Home Style Mac & Cheese
Herb and Garlic Mashed Potatoes ☉ Seasoned Green Beans ☉ Chefs Vegetables

~ CONDIMENTS ~

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

~ BEVERAGE -[CHOOSE ONE]~

Regular, Passion-Fruit -OR- Raspberry Iced-Tea ☉ Regular -OR- Raspberry Lemonade
Non-Alcoholic Mimosa Punch ☉ Unsweetened Tea w/ Lemon & Sweeteners

SOUTH OF THE BORDER FIESTA BUFFET - \$ 21.95 PP

[Service On Clear Acrylic-Ware - Pricing For 50 Guests Or More]

~ 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 & Caramelized Onions

Baja Chicken w/ Black Beans & Pineapple Salsa ☉ 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 ☉ Roasted Potatoes ☉ Refried Beans ☉ Charro Beans ☉ Chefs Vegetables ☉ Squash Medley
Fresh Garden Salad w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage. (1) Dressing [Ranch, Raspberry Or Cilantro Vinaigrette]

S.W. Caesar Salad +\$ 1.50 pp [Creamy S.W. Caesar Dressing, Chopped Romaine , Fired Tortilla Strips, Sweet Corn, Queso Blanco]

S.W. Salad +\$ 1.50 pp [Cilantro Vinaigrette, Mixed Greens, Tomato, Cucumber, Shredded Carrots/Red Cabbage, Sweet Corn, Fried Tortilla Strips & Cheese]

~ Condiments ~

Flour -or- Corn Tortillas ☉ Pico De Gallo ☉ Shredded Cheese ☉ Sliced Jalapenos ☉ Sour Cream
Picante Salsa & Chips ☉ For Guacamole Salsa add +\$ 1.50 per person

~ BEVERAGE -[CHOOSE ONE]~

Regular, Passion-Fruit -OR- Raspberry Iced-Tea ☉ Regular -OR- Raspberry Lemonade
Non-Alcoholic Mimosa Punch ☉ Unsweetened Tea w/ Lemon & Sweeteners

ENGLISH HIGH TEA - \$ 21.95 PP

[Service On clear Acrylic-Ware - 8" Plates - Pricing For 50 Guests Or More]

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

~ TEA SANDWICHES -[CHOOSE FOUR] [CALL FOR ADDITIONAL CHOICES]~

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

†Requires Attendant ☉ Add A Side +\$1.95 pp ☉ Add An Entree +\$3.95 pp

Waitstaff Included-[1 Hour Setup, Service For 2 Hours, 1 Hour Breakdown. Add \$1.00 pp For Each Additional Hour]



Ask About Our Paella Station



E V E N T D E S I G N S

THE-LITE PACKAGE I - \$20.95 PP

[Service On Clear Acrylic-Ware - 6.5" Plates - Pricing For 50 Guests Or More]

An Assortment Of Cubed Cheeses w/ Crackers Seasonal Fresh Fruit Vegetable Cudités
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 Franks in a Blanket Spring Rolls Chicken Kebabs Spanakopita

~ BEVERAGE -[CHOOSE ONE]~
Iced Tea -or- Lemonade

THE-LITE PACKAGE II - \$20.95 PP

[Service On Clear Acrylic-Ware - 7.5" Plates - Pricing For 50 Guests Or More]

Seasonal Fresh Fruit Vegetable Cudités 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 & Croissants]

~ BEVERAGE -[CHOOSE ONE]~
Iced Tea -or- Lemonade

HOLIDAY BUFFET SPECIAL - \$ 21.95 PP

[Valid In The Months of October, November & December Only]

[Service On Clear Acrylic-Ware - Pricing For 50 Guests Or More]

~ 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 Cornish Hen-[Tangerine Basted]- + 3.25 pp Prime Rib Roast w/ Rosemary + 8.25 pp
Rib Eye w/ Cherry Merlot + 8.50 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

~ Salad -[CHOOSE ONE]~

House Garden Salad -w/(2)Dressings, Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage
Caesars Salad - Chopped Romaine, Parmesan, Croutons w/ Classic Caesars Dressing

Holiday Salad -w/ Citrus Vinaigrette -or- Balsamic Vinaigrette & Ranch

-w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Sun-Dried Cranberries, Feta Cheese & Caramelized Nuts -or- Croutons
Includes Dinner Rolls w/ Butter

~ BEVERAGE NOT INCLUDED ~

ENGLISH COUNTRY BRUNCH - \$24.95 PP

[Service On clear Acrylic-Ware - Pricing For 50 Guests Or More]

Fresh Fruit Platter Scones w/ Devonshire Cream & Marmalade Scrambled Eggs Sliced Tender Roast-Beef w/ Au Jus
Assorted English Tea Sandwiches English Garden Salad w/ Fresh Berries Roasted Tomatoes & Mushrooms

~ BEVERAGE -[CHOOSE ONE]~

Orange Juice Assort. Juices Iced Tea Hot Teas Coffee Champagne Mimosa +\$ 3.50 pp

Italian Rivera Brunch - \$24.95 PP

[Service On clear Acrylic-Ware - Pricing For 50 Guests Or More]

Fresh Fruit Platter Italian Sausage & Peppers Chicken & Pasta w/ Alfredo -or- Pesto Sauce & Veggies Baked Frittata
Green Beans w/ Red Bell Peppers Caesar's Salad w/ Crispy Croutons Rustic Italian Breads w/ Butter & Preserves

~ BEVERAGE SERVICE -[CHOOSE ONE]~

Orange Juice Assort. Juices Iced Tea Punch Hot Teas Coffee Raspberry Bellini +\$ 2.95 pp

†Requires Attendant Add A Side +\$1.95 pp Add An Entree +\$3.95 pp

Waitstaff Included-[1 Hour Setup, Service For 3 Hours, 1 Hour Breakdown. Add \$1.00 pp For Each Additional Hour]





EVENT DESIGNS

SOUTHERN STYLE BRUNCH BUFFET- \$23.95 PP

[Service On clear Acrylic-Ware - 10" Plates - Pricing For 50 Guests Or More]

~ INCLUDES ~

Fresh Fruit Platter ☉ Assorted Breakfast Pastries & Breads

~ BREAKFAST ENTREE -[CHOOSE ONE]~

Sausage ☉ Bacon ☉ Scrambled Eggs

†Omelet Station +\$1.50 pp- w/ Diced Onions, Bell Peppers, Bacon, Ham, Sausage, Jalapeño, Spinach, Shredded Cheese & Picante

~ 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 Oven Fried Chicken w/ Creamy Gravy

Fried Catfish w/ Condiments + \$ 1.25 pp ☉ Creole Shrimp + \$ 6.95 pp

~SIDES -[CHOOSE TWO]~

Waffles w/ Strawberry Topping ☉ Pancakes w/ Syrup ☉ Cheese Grits ☉ Breakfast Potatoes

Fresh Garden Salad ☉ Herb Garlic Mashed Potatoes ☉ Creamy Scalloped Potatoes

Pasta w/ Alfredo OR Pesto Sauce ☉ Wild Rice Pilaf w/ Sundried Cranberries & Veggies

~ BEVERAGE -[CHOOSE ONE]~

Orange Juice ☉ Iced Tea ☉ Punch ☉ Coffee

WESTERN ROUNDUP BUFFET- \$ 29.95 PP

[Service On clear Acrylic-Ware - Pricing For 50 Guests Or More]

Field Green Salad w/ Apple Smoked Bacon Vinaigrette ☉ Sliced Mesquite Beef Tenderloin w/ Fire Roasted Onions

Cattle-Baron Chicken-[Roasted Veggie Stuffed] w/ Roasted Pepper Cream Sauce

Iron Skillet Potatoes w/ Rosemary ☉ Vegetable Medley ☉ Triple Chocolate Cake w/ Raspberry Sauce

TOUR THE GLOBE STATIONS- \$ 47.95 PP

[Service on fine china with 150 guests or more - 7.5" plates]

~ STATION[1]-[FRENCH COUNTRY] ~

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

~ SALAD STATION[2]-[BRITAIN/GREECE] ~

English Salad Martinis w/ Mixed Greens, Tomato, Cucumber, Carrot, Candied Walnuts. Croutons, Strawberries & Citrus Dressing

Greek Orzo Pasta Shooters w/ Artichokes, Tomato, Cucumber, Olives & Feta Dressing

~ SAUTÉ STATION[3]-[AFRICA/ITALY/RUSSIA] ~

Chicken & Pasta w/ Three Pepper Cream Sauce & Vegetables ☉ Chicken Egusi-(Crushed Melon Seed Sauce) Served over Rice

Beef Tenderloin Chunks w/ Asparagus, Mushrooms & Creamy Vodka Sauce In Puff Pastry Cups

~ STATION[4]-[FAR EAST] ~

Thai Shrimp Shooters -w/ Red Cabbage Slaw ☉ Assorted Steamed Dumplings w/ Dipping Sauces

Japanese Seaweed Salad ☉ Indian Butter Chicken Cups-w/ Basmati Rice

~ CARVING STATION[5]-[THE AMERICAS] ~

BBQ Pork Ribs -or- Cilantro Crusted Pork-Loin w/ Chipotle Sauce ☉ Churasco Beef w/ Chimichurri Sauce

Feijoada-[Black Beans & Pork] ☉ Assorted Breads w/ Butter & Herbed Dipping Oil

~ BEVERAGE STATION~

Passion-Fruit Tea ☉ Raspberry Lemonade ☉ Fresh Brewed Coffee

CRAWFISH BOIL- Market Price

Traditional Crawfish Boil w/ Corn & Potatoes Cooked On Site

†Requires Attendant ☉ Add A Side +\$1.95 pp ☉ Add An Entree +\$3.95 pp

Waitstaff Included-[1 Hour Setup, Service For 4 Hours, 1 Hour Breakdown. Add \$1.00 pp For Each Additional Hour]





COCKTAIL PACKAGES

THE RENOIR BUFFET-\$23.95 PP

Choose ONE From Section-[1] AND Choose THREE From Section-[2]

THE ROUSSEAU BUFFET-\$27.95 PP

Choose TWO From Section-[1] AND Choose FOUR From Section-[2]

-- INCLUDES --

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

-- SECTION [1]-[HEAVY ITEMS]--

Mini Cheeseburger Sliders w/ Spicy 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]

-- SECTION [2]-[HORS D'OEUVRES]--

Asst. Sausage Skewers w/ Dipping Sauces ☉ Petite Quiche ☉ Asian Dumplings w/ Dipping Sauce
Meatballs [Sweet & Sour, Swedish OR BBQ] ☉ Mexican Empanadas-Beef ☉ Beef Fajita Quesadillas
Beef Franks in a Blanket ☉ Jamaican Beef Patties ☉ Tapas Style Beef Skewers ☉ Beef Kabobs w/ Pineapple Teriyaki Glaze
Peppered Beef Tenderloin w/ Provolone & Bleu Cheese Sauce on Crostini +\$ 1.95pp ☉ Pecan Kissed Chicken Tenders
Chicken Quesadillas ☉ Chicken Egg Rolls ☉ Jerk Chicken Kebabs ☉ Chicken Satay [African Style w/ Ginger & Peanut Crust]
Chicken Wings-[Seasoned, BBQ, Teriyaki, Pineapple Jerk OR Hot] ☉ Chicken Skewers w/ Thai Chili Sauce ☉ Coconut Chicken
Mini Chicken Pot Pies ☉ Santa Fe Lady's Purse [Filo Pastry Filled w/ Smoked Chicken & Veggies]
Cheddar & Bacon Stuffed New Potatoes ☉ Pork Kebabs w/ Honey, Rosemary, & Orange Glaze ☉ Pesto Kissed Tomato Bruschetta
Spanakopita-[Spinach & Feta In Filo Triangle] ☉ Baked 1/4 Artichoke Heart Rolled in Parmesan & Bread Crumbs
Mushroom Lady's Purse ☉ Mushroom Caps Stuffed w/ Spinach & Feta ☉ Caponata Cup [Egg Plant & Tomato In Pastry Cup]
Salmon Croquettes ☉ Seafood Cakes ☉ Mini Shrimp Pot Pies +\$ 1.25 ☉ Coconut Shrimp Skewers +\$ 1.65 pp
Premium Crab Cake +\$ 1.85 pp ☉ Creole Shrimp & Grits Shooters +\$ 1.65 pp
Shrimp Ceviche Shooters +\$ 1.65 pp ☉ Asst. Mini Dessert Bites-[Dessert Bars ~ Mini Cheesecake Squares]

-- BEVERAGE STATION-[CHOOSE ONE]--

Regular -or- Passion-Fruit Tea ☉ Regular -or- Raspberry Lemonade ☉ Punch ☉ Unsweetened Tea w/ Lemon & Sweeteners

THE REMBRANDT BUFFET-\$32.95 PP

[Service on Fine China & Free Ice Sculpture with 200 Guests or More]

-- HORS D'OEUVRES -PASSED--

Spicy New Orleans BBQ Shrimp Shooters ☉ Premium Crab Cakes ☉ Shrimp & Pork Dumplings
Creamy Lobster & Roasted Veggies In Mini Pastry ☉ Crab Stuffed Mushrooms ☉ Bacon Wrapped Scallops

-- HORS D'OEUVRES STATION --

Beef Sirloin Sliders w/ Horseradish Crème -or- Cheeseburger Sliders w/ Jalapeno 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 ONE]--

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

Cocktail Packages Are Served On 7.5 inch Plates ☉ †Requires Attendant

Waitstaff Included-[1 Hour Setup, Service For 3 Hours, 1 Hour Breakdown. Add \$1.00 pp For Each Additional Hour]





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
Meatloaf Meatball Lollipop w/ Tomato Jam	\$ 1.00
Beef Fajita Quesadillas	\$ 1.25
Beef Franks in a Blanket	\$ 1.25
Jamaican Beef Patties Spicy Ground Beef in Curry Crust	\$ 1.60
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 Meat Pie -Spicy Beef, Potatoes, Veggies	\$ 1.70
Beef Lollipops- w/ Spicy Tomato Jam	\$ 1.70
Mini Roast Beef Sliders w/ Spicy BBQ Or Horseradish Crème	\$ 1.90
Tapas Style Beef Brochette w/ Citrus Mojito Glaze	\$ 1.80
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 Egg Rolls	\$ 1.25
Chicken Wings [BBQ, Teriyaki, Pineapple Jerk OR Hot]	\$ 1.70
Chicken Empanadas w/ Salsa Verde	\$ 1.70
Chicken Skewers w/ Thai Chili Glaze	\$ 1.70
Chicken & Cheese Roulades - in Tortilla Pin Wheel (cold)	\$ 1.70
Blackened Chicken Skewers w/ Creole Marmalade	\$ 1.70
Pecan Kissed Chicken Tenders w/ Mango Chutney	\$ 1.70
Jerk Chicken Kebabs w/ Pineapple Jerk Glaze	\$ 1.70
Chicken Mojito Skewer w/ Spicy Citrus, & Cilantro Glaze	\$ 1.70
Chicken Sate -Pineapple Teriyaki or Tangy BBQ Glazed	\$ 1.70
Chicken Suya -African Style w/ Ginger & Peanut Crust	\$ 1.70
Lemon Grass & Ginger Chicken Skewers	\$ 1.70
Saltimbocca - Chicken Wrapped in Prosciutto	\$ 1.70
Curried Chicken In Mini Pastry Cups (cold)	\$ 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 - Sicilian Rice Lollipops	\$ 1.70
Chicken & Waffle -Breaded Chicken Bites & Buttery Waffle	\$ 2.00
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

V E G E T A B L E

Spanakopita -Spinach & Feta Stuffed Filo Triangle	\$ 1.25
Roasted Veggie & Fontina Arancini - Sicilian Rice Lollipops	\$ 1.25
Signature Pesto Kissed Tomato Bruschetta	\$ 1.25
Spicy Vegetable Samosas w/ Dipping Sauce	\$ 1.60
Fried Vegetable Spring Rolls w/ Peanut Sauce	\$ 1.70
Baked 1/4 Artichoke Heart -Rolled in Parmesan & Panko	\$ 1.70
Vegetable Pot Stickers w/ Soy Dipping Sauce	\$ 1.70
Roasted Vegetable Lady's Purse	\$ 1.70
Wild Mushroom Lady's Purse	\$ 1.70
Mushroom Caps [Spinach & Feta Stuffed]	\$ 1.70
Roasted Veggie Taco Cup Cakes - w/ Avocado Crema	\$ 1.70
Caponata Cup-Roasted Egg Plant & Tomato In Pastry Cup	\$ 1.70
Pecan, Sweet Potato, Feta & Blue Cheese Crostini	\$ 1.70
Mini Fried Sweet Plantain Beignets w/ Bourbon Sauce	\$ 1.80
Caramelized Pumpkin & Onion Tart w/ Blue Cheese	\$ 2.00
Caramelized Apple & Pecan Tarts	\$ 2.00
Fire Roasted Vegetable Tart (cold)	\$ 2.00
Vegetable Spring Rolls w/ Peanut Sauce (cold)	\$ 3.25

P O R K

Pork Lumpia-[Skinny Egg Rolls] w/ Plum Sauce	\$ 1.35
Pizza Bruschetta Tomato Jam, Pepperoni, Cheese	\$ 1.50
Pork Kebabs w/ Honey, Rosemary & Orange Glaze	\$ 1.70
Ham & Cheese Roulades -in a Tortilla Pin Wheel (cold)	\$ 1.70
Prosciutto Wrapped Melon (cold)	\$ 2.25
Prosciutto Wrapped Asparagus (cold)	\$ 2.50

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

Black Bean & Three Cheese Quesadillas	\$ 1.00
Mozzarella & Fontina Arancini - Sicilian Rice Lollipops	\$ 1.50
Mac & Cheese Bites	\$ 1.50
Feta & Sundried Tomato in Fillo	\$ 1.70
Cheddar & Bacon Stuffed New Potatoes	\$ 1.70
Mini Pastry Cup w/ Wild Mushroom & Feta (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 - Chicken Salad ~ Roast Beef Honey-Ham ~ Roast-Turkey Egg Salad ~ Shrimp Salad ~ Cucumber & Cream Cheese Feta & Apple ~ Chicken & Apple ~ Olive-Focaccia ~ Tuna Salad Call For Additional Choices	\$ 3.00

Prices Per Piece Can Be Ordered In 25 Count Increments





PREMIUM HORS D'OEUVRES

SEAFOOD

Salmon Croquettes w/ Tartar Sauce	\$ 1.70
Shrimp & Fontina Arancini Lollipops-[Sicilian Rice Bites]	\$ 1.70
Seafood Dressing Lollipops w/ Sweet-Pepper & Onion Sauce	\$ 2.00
Spicy Crawfish Jambalaya Lollipops w/ Remoulade Sauce	\$ 2.00
Crawfish -or- Shrimp Quesadilla Trumpets	\$ 2.00
Shrimp & Boursin Cheese Lady's Purse	\$ 2.00
Cucumber Rounds Stuffed w/ Smoked Salmon Mousse -(cold)	\$ 2.00
Bacon Wrapped Scallops	\$ 2.25
Crab Stuffed Mushrooms (hot or cold)	\$ 2.25
Crispy Shrimp Roll -Tail on Shrimp wrapped in Rice Paper	\$ 2.50
Coconut Shrimp Skewers	\$ 2.50
Andouille & Shrimp Skewers w/ Cajun Lime Glaze	\$ 2.50
Smoked Salmon Sliders w/Crème Fraîche -(cold)	\$ 2.50
Tapas Style Shrimp & Sausage Kebab w/ Cilantro Glaze	\$ 2.50
Premium Crab Cakes w/ Remoulade or Cocktail Sauce	\$ 2.95
Shrimp Wrapped in Snow Peas (cold)	\$ 2.95
†BBQ Shrimp Louisiana Style - In Martini Glass	\$ 3.90
†Creole Shrimp & Grits - In Shot Glasses	\$ 3.90
Mini Crab Tostadas w/ Sautéed Veggies	\$ 4.90

DELUXE

†Vegetable Crudités In Mini Bread Cups	\$ 2.00
†Salad Martinis - w/ Tomato, Strawberry & Caramelized Almond	\$ 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
†Shrimp Ceviche Shooters w/ Tomato Gazpacho (cold)	\$ 2.95
†Beef Tenderloin Carpaccio w/ Roasted Pepper Aioli	\$ 3.75
†Peppered Beef Tenderloin Crostini w/ Bleu Cheese Sauce	\$ 3.75
†Fire Roasted Shrimp & Goat Cheese on an Artichoke Leaf	\$ 3.90
5 Spice Shrimp In Asian Spoons	\$ 3.90
Chefs Assorted Fancy Canapés	\$ 3.95
Quail Legs w/ a Grand Marnier & Ginger Glaze	\$ 4.95
†Micro Smoked Salmon Cones w/ Crème, Minced Herbs	\$ 4.90
Creamy Lobster & Roasted Veggies In Mini Pastry Cups	\$ 4.90
†Mini Lump Crab Tostadas w/ Onions, Tomato, Cilantro, Lime	\$ 4.90
Marinated Crab Fingers (cold)	\$ 6.95
Herb Crusted Lamb Chops w/ Mint Chimichurri Dip	\$ 6.50
Coconut Lobster Skewers	\$ 6.75

Prices Per Piece Can Be Ordered In 25 Count Increments †Requires Chef Assembly On-Site [\$150.00 per chef]

DIPS & TORTES

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

CHEESE

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

SEAFOOD

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
Coquilles St Jacques-Creamy Scallops & Mushrooms w/ Mini Bouchées	\$ 102.99

POULTRY

Chicken Salad Dip w/ Crackers & French Rounds	\$ 44.99
Chicken Liver Pâté w/ French Rounds & Toast Points	\$ 63.99

VEGETABLE

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





BUFFET PRESENTATIONS

FRESH FRUIT DISPLAY - \$3.95 PP

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

ARTISAN CHEESE DISPLAY - \$4.95 PP

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

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

Import & Domestic Cheeses w/ Crackers 🍷 Vegetable Crudités w/ Ranch 🍷 Seasonal Fresh Fruit w/ Raspberry Creme -or- Choc. Fondue

SALAD BAR / STATION - \$ 5.50 PP

Fresh Spring-Mix Greens And Chopped Romaine

With Toppings On The Side And Your Choice Of (10) Toppings And (3) Salad Dressings

Toppings -[Tomatoes - Cucumbers - Carrots - Broccoli - Strawberries - Chopped Eggs - Olives - Caramelized Nuts - Croutons]

Toppings -[- Diced Bacon - Sun-Dried Cranberries - Parmesan - Feta - Cheddar - Fried Wontons - Tortilla Strips]

Dressings-[Ranch - Caesars - Honey Mustard - Blue Cheese - Italian - French - 1000 Island]

Dressings-[Ranch, Caesars - Balsamic Vinaigrette - Citrus Vinaigrette - Ginger-Sesame]

FRENCH COUNTRY STATION - \$ 6.50 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

THE GREEK TABLE - \$ 4.50 PP

Hummus Dip 🍷 Tahini 🍷 Feta Cheese 🍷 Greek Olives 🍷 Tomatoes 🍷 Scallions 🍷 Stuffed Grape Leaves

Tabbouleh on Baby Lettuce 🍷 Fresh & Toasted Pita Bread

† MASHED POTATO BAR - \$ 5.75 PP

Mashed New Potatoes w/ Toppings -[Bacon - Chives - Shredded Cheeses - Sour Cream]

Whipped Sweet Potatoes w/ Toppings -[Brown Sugar - Caramelized Nuts]

Add Diced Chicken -or- Diced Brisket + \$ 2.95 pp 🍷 For Martini Glasses add + \$ 0.60 per glass

SLIDER BAR - - \$ 5.75 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]

† GUMBO STATION - \$ 5.75 PP

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

† CAPPUCINO STATION - [For 100 Guests. Add +\$2.25 For Each Additional Guest] - \$ 475.00

Guest Choose Cappuccino, Latte, Espresso & Coffee in Regular or Decaf 🍷 Includes-[Creamers - Sugar/Sweeteners - Whipped Cream]

Choose (3)Three Flavors-[Chocolate - Swiss Mocha - Hazelnut - Caramel - Vanilla - Raspberry]

† QUESADILLA STATION - \$ 5.25 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

ANTIPASTO DISPLAY - \$ 6.25 PP

Cold Cuts-[Capicola - Prosciutto - Pepperoni - Mortadella] 🍷 Cheeses-[Mozzarella - Parmesan - Asiago]

Italian Breads 🍷 Pesto, Tomato & Mozzarella Salad 🍷 Grilled Zucchini & Eggplant 🍷 Marinated Peppers

Olives 🍷 Fresh Crudités 🍷 Artichoke & Roasted Veggie Tapanade 🍷 Sundried Tomato Garlic Pesto

BRUSCHETTA BAR - \$ 6.25 PP

Toasted Breads-[French Bread Rounds - Sweet Italian Bread- Rosemary & Garlic Bread]

Cold Cuts-[Capicola - Prosciutto - Pepperoni - Mortadella] 🍷 Parmesan Cheese 🍷 Red Pepper Flakes

Toppings-[Pesto w/ Tomato & Crunchy Cucumber - Red Sauce - Olive Tapenade - Italian Bean Spread - Honey]

MAC & CHEESE BAR - \$ 6.25 PP

Creamy Mac & Cheese w/ Tasty Toppings. Choose (2) Meats & (4) Standard Toppings

Diced Meats-[Sausage - Grilled Chicken - Beaded Chicken - Ham - Tender Beef - Bacon - Smoked Brisket]

Standard Toppings -[Cheddar - Parmesan - Scallions - 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 +\$ 16.99 pp 🍷 Serve In Martini Glasses +\$ 0.60 per glass .

† OMELET STATION - \$ 6.75 PP

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

Condiments-[Diced Onions - Tomatoes - Bell Peppers - Mushrooms - Bacon - Ham - Sausage - Spinach]

Condiments-[Diced Roasted Zucchini & Yellow Squash - Shredded Cheddar - Queso Blanco - Salsa Picante]

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





BUFFET PRESENTATIONS

†RISOTTO STATION - \$7.25 PP

Plain, Creamy -or- Saffron Risotto w/ Condiments [Choose 2 Meats & 4 Standard Toppings]

Diced Meats -[Chicken - Tender Beef - Ham - Grilled Veggies]

Standard Toppings-[Pesto - Cheddar - Parmesan - Scallions - Bacon - Tomatoes - Caramelized Onions]

Luxe Toppings +\$ 0.75pp Per Item -[Sautéed Mushrooms - Truffle Oil - Asparagus - Roasted Garlic] ☉ Add Shrimp + \$ 1.99 pp

†AVOCADO BAR - \$7.25 PP

Diced Tequila Chicken ☉ Diced Adobe Beef ☉ Fresh Avocado Pulp ☉ Spanish Rice

Toppings-[Sweet Corn - 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 - \$7.25 PP

Jerk Chicken ☉ Coconut Curry Beef & Goat ☉ Steamed Rice -or- Rice & Peas

Toppings-[Fried Plantain - Chopped Peanuts - Diced Pineapple - Diced Onion - Diced Bell Peppers]

Add Coconut Curried Shrimp +\$ 2.95 pp ☉ Serve In Martini Glasses add + \$ 0.60 per glass

†ZEN DISPLAY - \$8.50 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 - \$9.50 PP

Beef & Chicken Empanadas w/ Spicy Dipping Sauce ☉ Beef Skewers w/ Caramelized Pepper

Pork Medallions w/ Golden Raisins ☉ Chicken Chunks w/ Diced Vegetables & 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

[w/ Attendants Call For Quote] [Raw Selection Available Call For Pricing]

SEAFOOD PRESENTATION - MARKET PRICE

Gulf Shrimp & Crab Legs w/ Lemon Wedges ☉ Crab Cakes w/ Cocktail Sauce

Smoked Salmon w/ Capers, Chopped Eggs, Cream Cheese, Sliced French Bread & Toast Points

†LOUISIANA STYLE FRIED SEAFOOD STATION- MARKET PRICE

Fried Catfish ☉ Crab Cakes ☉ Fried Gulf Shrimp ☉ Crawfish Etouffee w/ Rice -or- Dirty Rice

Condiments-[Cocktail Sauce - Remoulade Sauce - Garlic Bread]

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

DESSERTS

ASSORTED DESSERT BITES/SHOOTERS I - \$4.50 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]
Croissant Bread Pudding w/ Bourbon Sauce ☉ N.Y. Style Cheesecake ☉ Raspberry Cheesecake ☉ Chocolate-Walnut Cheesecake

ASSORTED CAKE BITES - \$4.95 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 SHOOTERS II - \$5.25 PP

Raspberry Mousse ☉ Chocolate Mousse ☉ Tiramisu Mousse ☉ Crème Brûlée w/ Caramelized Sugar
Banana Crème w/ Crunchy Vanilla ☉ Cheesecake w/ Graham Crumbles ☉ Bread Pudding w/ Whiskey Caramel Sauce

BANANAS FOSTER FLAMBÉ STATION - \$5.25 PP

Sliced Bananas Sautéed Table Side w/ Rum Brown-Sugar Butter ☉ Mini Cup Cakes ☉ Mini Chocolate Chip Cookies ☉ Vanilla Ice Cream

CREPE FLAMBÉ STATION - \$5.25 PP

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

CANDY STATION - \$5.25 PP

Assorted Candies Displayed In Clear Vases

ASSORTED MINI TARTS - \$5.95 PP

Raspberry Tart ☉ Cream Cheese Tart ☉ Apricot Tart ☉ Chocolate Dome Tart ☉ Double Chocolate Tart w/ Candied Nuts

THE GRANDE DESSERT DISPLAY- \$ 6.50 PP

Mini Desert Shooters ☉ Assorted Mini Tarts ☉ Assorted Mini Cheese Cakes

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





DESSERTS

INDIVIDUAL DESSERTS

Assorted Cookies -[Chocolate Chip - Oatmeal - Peanut-Butter]	\$ 1.50
Triple Chocolate Cookie	\$ 1.95
Brownies	\$ 2.95
Lemon Bars	\$ 2.95
Assorted Dessert Bars	\$ 3.95
Signature Croissant Bread Pudding w/ Whiskey Sauce	\$ 3.75
Fresh Fruit Tarts	\$ 5.75
Classic Crème Brulée	\$ 5.75
Mini Cup Cakes	\$ 5.75

COBBLERS

Peach Cobbler -[Serves 15 to 20]	\$ 19.95
Apple, Cherry -or- Blackberry Cobbler -[Serves 15 to 20]	\$ 25.95

PIES

Gourmet Pies (Apple, Peach, Cherry) -[Serves 8 to 10]	\$ 19.95
Pecan Pie -[Serves 7 TO 9]	\$ 24.95

WHOLE CAKES

N.Y. Style Cheese Cake -[Serves 14 to 20]	\$ 31.95
German Chocolate Cake -[Serves 12 to 16]	\$ 45.95
Italian Crème Cake -[Serves 12 to 16]	\$ 45.95
Red Velvet Cake -[Serves 12 to 16]	\$ 45.95
Carrot Cake -[Serves 12 to 16]	\$ 45.99
Triple Chocolate Cake -[Serves 12 to 16]	\$ 50.49
White Chocolate Mouse Cake -[Serves 12 to 16]	\$ 55.00
Tiramisu Serves -[Serves 12 to 16]	\$ 55.00
Fresh Berries & Crème Cake -[Serves 12 to 16]	\$ 70.00



BEVERAGES

Canned Sodas-[each]	\$ 1.25
Chilled Bottled Juices-[each]	\$ 1.25
Bottled Water-[each]	\$ 1.25
Orange Juice-[per gallon]	\$ 29.95
Breakfast Punch-[per gallon]	\$ 29.95
Coffee-[gallon]	\$ 24.95

LEMONADE/PUNCH-[PER GALLON]

Mimosa Punch-[Non-Alcoholic]	\$ 29.95
Regular Lemonade	\$ 29.95
Raspberry Lemonade	\$ 34.95
Mojito Lemonade-[Non-Alcoholic]	\$ 39.95
Very-Berry Lemonade w/ Fresh Berries	\$ 39.95
Watermelon Lemonade	\$ 45.95

SIGNATURE TEAS-[PER GALLON]

Texas-Sweet Iced Tea	\$ 29.95
Unsweetened Iced Tea w/ Lemons & Sweeteners	\$ 29.95
Passion-Fruit Iced Tea	\$ 34.95
Raspberry Iced Tea	\$ 34.95
Peach Iced Tea	\$ 39.95
Mango Iced Tea	\$ 39.95

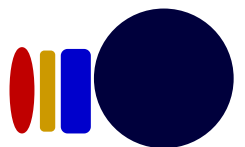
SIGNATURE DRINKS-[PER GALLON]

Wild-Berry Margarita-[Tequila, Sweet & Sour, Raspberry, Triple Sec]	\$ 69.95
Creole Lady-[Bourbon, Triple Sec, Lemon, Pineapple & Orange Juice]	\$ 69.95
Sexy Miami-[Rum, Mint, Lime Juice, Simple Syrup]	\$ 69.95
Dragon's Kiss-[Vodka, Gin, Vermouth, Raspberry, Lemonade]	\$ 79.95
Rio Grande Tea-[Tequila, Bourbon, Triple Sec, Tea, Passion-Fruit]	\$ 79.95

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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