



Classic Menus

Hors d'oeuvres Displays

**Must Choose a minimum of 2 selections*

- ❖ **Fresh Fruit Display:** *Featuring a Seasonal Blend to include Sliced Melons, Grapes, Assorted Berries, and Creamy Dipping Sauce. \$5.95 Per Person**
- ❖ **Cheese Board:** *Assorted Domestic and Imported Cheeses served with Fancy Table Crackers. \$4.25 Per Person**
Upgrade to an Antipasto Platter *featuring Semi-Soft Cheese, Prosciutto, Salami, Olive and Feta Bowl, Pepperoncini, Sliced Apples and Pears. \$8.95 Per Person Including the Cheese Board*
- ❖ **Crisp Vegetable Crudité:** *Fresh Raw Vegetables served with a Creamy Dill Dip and Traditional Hummus. \$3.95 per person**
- ❖ **Smoked Salmon Board:** *Seasoned Sides of Smoked Salmon Displayed with Diced Red Onion, Cream Cheese, Capers, and Bagel Crisps. \$7.95 per person**
- ❖ **Shrimp Cocktail:** *Large, Peeled Shrimp Served on Ice with Lemon Wedges and Homemade Cocktail Sauce. \$225.00 per 6 pounds**

Stand Alone Hors d'oeuvres Displays

May choose 1 or more selections

- ❖ **Biscuit Bar:** *Fresh Buttermilk Biscuits served with Assorted Jams, Jellies and Relishes, Pickled Okra, Local Honey, Warm Sawmill Gravy, and a Sautéed Mix of Smoked Sausage, Peppers, and Onions. \$12.95 per person*
- ❖ **Salsa Bar:** *Blue and White Corn Tortilla Chips served with Traditional Salsa and our own Pineapple Salsa, Warm Queso, Refried Bean Dip, Jalapeno Slices, and Lime Wedges. \$9.95 per person*
- ❖ **BBQ Slider Bar:** *Slow Smoked Pork BBQ served with 2 sauces (one sweet, smoky sauce and one vinegar based spicy sauce), Coleslaw, and Slider Buns for Sandwiches. \$10.95 Per Person*
**2 sliders allocated per person*

Hors d'oeuvres

Served Per 25 Pieces

- ❖ **Caramelized Onion and Mushroom Puff Pastry:** \$52.00
- ❖ **Tomato and Basil Bruschetta:** \$50.00
- ❖ **Crab Stuffed Mushrooms:** \$62.00
- ❖ **Spanakopita:** \$55.00
- ❖ **Sweet and Sour or BBQ Meatballs:** \$58.00
- ❖ **Goat Cheese Stuffed Cherry Tomatoes:** \$58.00
- ❖ **Deviled Eggs:** \$45.00
- ❖ **Chicken Satay Skewers with a Thai Sauce:** \$68.00
- ❖ **Roasted Veggie Skewers:** \$62.00

Heavy Hors d'oeuvres Meal Options

- ❖ **Sandwich Board:** Assorted Breads, Cold Cuts, and Sandwich Cheese Slices, Lettuce, Tomato, Oil and Vinegar Penne Pasta Salad tossed with Veggies, Feta, Black Olives, Fresh Fruit Bowl, Chicken Salad and Condiments including Mayo, Grainy Mustard, Creamy Horseradish and Pickle Slices. \$17.95 Per Person
- ❖ **Display Combo:** Fresh Fruit Display, Cheese Board, Crisp Vegetable Crudité all displayed on a Grand Scale and Paired with the BBQ Slider Bar. \$19.95 Per Person

Station Menus: **Must Accompany a full Meal**

- ❖ **Pasta Station:** Buttered Penne and Fettuccine Pastas with guests choice of Creamy Alfredo or Rich Marinara Sauce served with a variety of Spice Shakers and Parmesan Cheese: \$8.95 Per Person **\$4.00**
*Add Grilled Chicken: \$4.95 Per Person **\$2.00**
- ❖ **Mashed Potato Bar:** Garlic Mashed Red Skin Potatoes with a Large Assortment of Toppings to include Shredded Cheeses, Crispy Bacon, Sour Cream, Butter, Chives, and Herb Shakers. \$6.95 Per Person **\$3.00**
- ❖ **Salad Bar:** Crisp Iceberg Lettuce, Mixed Petite Greens, Cucumber Slices, Diced Red Onion, Tomato, Julienne Carrot, Petite Sweet Pickles, Sliced Black Olives, Pepperoncini Peppers, Shredded Cheese, and Assorted Dressings. \$5.95 Per Person **\$2.50**

Buffet Style Menus:

- ❖ **Grilled Burgers and Dogs:** *Hamburgers and All Beef Hot Dogs Grilled On Site served with Buns, Sliced Cheese, Lettuce, Tomato, Sliced and Diced Onion, Chili, Dill Pickle Chips, Mayo, Ketchup, Mustard, Ranch Style Baked Beans, Thick Sliced Potato Chips, and Creamy Coleslaw. \$17.95 Per Person*
- ❖ **Country Bash BBQ Buffet:** *Slow Smoked Pork BBQ Chopped and Served with our Secret Recipe BBQ Sauce on the side, Paired with a Grilled Bone In Chicken Breast, Red Skin Potato Salad, Creamy Coleslaw, Ranch Style Baked Beans, and Dinner Rolls and Butter. \$20.95 Per Person*
- ❖ **Texarkana Taco Bar:** *Seasoned Shredded Chicken, Ground Beef, Sautéed Peppers and Onions, Spanish Rice, Black Beans, Served with Corn Chips, Flour Tortillas, Shredded Lettuce, Tomato, Shredded Cheese, Sour Cream, and Salsa. \$18.95 Per Person*
- ❖ **Grilled Pork Tenderloin:** *Medallions of Pork Tenderloin, Marinated and Grilled to Perfection served with an Apple Salad featuring Mixed Greens, Tart Apple Slices, Shaved Parmesan, and a Balsamic Glaze, Baked Sweet Potatoes served with Brown Sugar and Butter, Green Bean Casserole, Dinner Rolls with Butter. \$22.95 Per Person*
- ❖ **Lemon Dill Chicken Breast:** *Oven Roasted Chicken Breast with a Creamy Lemon Dill Sauce, Fresh Garden Salad with Assorted Dressings, Sautéed Snap Beans, Garlic Mashed Red Skin Potatoes, Dinner Roll with Butter. \$22.95 Per Person*
- ❖ **Ribs N' Chicken:** *Country Style Pork Ribs Slow Smoked and Served with our Secret BBQ Sauce on the Side, Paired with a Grilled Bone In Chicken Breast, Dill Coleslaw, Fresh Corn on the Cobb, Ranch Style Baked Beans, Dinner Rolls and Butter. \$23.95 per person*

- ❖ **Carving Station:** *Eye of Round Roast Beef served with Au Jus and Creamy Horseradish, Oven Roasted Turkey Breast served with Cranberry Chutney, Caesar Salad, Oven Roasted Red Skin Potatoes, Southern Style Green Beans, Dinner Rolls and Butter. \$25.95 per person*
- ❖ **Steak Grill:** *A 10oz Ribeye, Marinated and Grilled on site, Fresh Spinach and Strawberry Salad, Baked Potatoes with all of the fixings, Seasonal Vegetable Medley, Dinner Rolls and Butter. \$33.95 Per Person*
- ❖ **Local Mountain Trout:** *A fresh filet of Local Mountain Trout served with an Herb Spiced Butter, Mixed Green Salad, Rice Pilaf, Creamy Squash Casserole, Dinner Rolls and Butter. \$34.95 Per Person*

Additional Menu Options for Consideration

Salads:

Fresh Fruit Salad

Vinegar or Creamy Coleslaw

Tossed Garden Salad with Assorted Dressings

Spinach and Strawberry Salad with a Balsamic Glaze

Blue Cheese Wedge Salad with Cornbread Croutons

Caesar Salad

Mixed Greens and Tart Apple Salad

Red Skin Potato Salad

Entrées:

Slow Smoked Beef Brisket

Beef Tenderloin

Roasted Portobello Mushroom Cap

Beef or Chicken and Veggie Kabobs

Salmon Steaks

Mountain Trout Filets

Crab Cake

Side Dishes:

*Ranch Style Baked Beans
Brown Sugar Baked Beans
Southern Style Green Beans
Baked Mac & Cheese
Corn on the Cob
Stone Ground Cheese Grits
Black Eyed Peas
Collard Greens
Sautéed Snap Beans
Garden Vegetable Medley
Sautéed Mushroom, Pepper, and Onion
Warm Cinnamon Spiced Apples
Green Bean Casserole
Rice Pilaf
Creamy Squash Casserole
Oven Roasted Red Skin Potatoes
Bourbon Mashed Sweet Potatoes
Garlic Mashed Red Skin Potatoes
Baked Potatoes with Fixings
Baked Sweet Potatoes with Brown Sugar and Butter*

Dessert Selections

Please ask your Taylor Ranch sales associate for pricing

*Warm Fruit Cobbler
Warm Apple Crisp
Homemade Banana Pudding
Strawberry Shortcake with Whipped Topping
Fudge Brownie Squares
Coconut Cake
Chocolate Cake
Lemon Cake
Chocolate Cream Pie
Lemon Meringue Pie
Cheesecake Bar – NY Style Cheesecake with assorted fruit toppings
and syrups.*



Please feel free to customize your own menu based on the above suggestions or we would love your input for new ideas. Consult with your Taylor Ranch Sales Associate for options and pricing.

All menu items are priced served on a high quality biodegradable-ware. China and flatware pricing starting at \$3.95 per person.

Vegetarian, Vegan, Gluten Free, and any other special meals are available upon request.

A Fee of \$4.00 per guest will apply for Unlimited Non-Alcoholic Beverages for your entire event, to include but not limited to: Assorted Soft Drinks, Lemonade, A Variety of Infused Waters, Freshly Brewed Ices Teas and Coffee with an assortment of Gourmet Syrups and Creamers, and a Selection of Hot Tea Bags, Hot Cider and Hot Chocolate.