

BEVERAGE BARS

We will be happy to serve your favorite alcoholic beverages provided by you, when accompanied by brunch, lunch, hors d'oeuvres, or dinner!

Punch Bar

Includes punch, plastic cups, setup and cleanup

\$125.00 per bar

Soft Drink Bar (No Alcohol)

Includes server, five flavors, plastic glasses, setup, and cleanup

\$ 2.50 per person

Wine, Beer, Champagne or Margarita Machine Bar

Includes bartender, linens, plastic glasses, nuts, setup and cleanup

Guests provide alcoholic beverages

\$300.00 per bar

(under 150 guests)

\$400.00 per bar

(151 – 300 guests)

Margarita machine rental available for an additional fee

\$150.00

Margarita Mix - 60 drinks per batch

\$ 40.00 per batch

Open Bar

Includes bartender, plastic glasses, basic mixers, soft drinks, setup, and cleanup

Guests provide alcoholic beverages

\$ 6.00 per person

LABOR & CLEANING SERVICES

A 20 percent service charge will be added to all catering prices if we are staffing the event, excluding sales tax.

SPECIALTY TREAT BARS

Candy Bar

M&M's, Kisses, Reese's, Reese's Pieces, Skittles, Snickers, 3 Musketeers, Kit Kats, Milky Ways, Twizzlers, Junior Mints, York Mints, Twix, Hershey Bars, Almond Joys, Butterfingers, Nestle Crunch, Starburst, Pay Days, Gummi Bears, Sour Patch Kids, Tootsie Rolls, Tootsie Roll Pops, Charm Blow Pops, Jelly Beans, Red Hots, Lemon Drops, Candy Corn, Smarties, Jolly Ranchers, Orange Slices, Mike & Ike's, Nerds, Sweet Tarts, Sugar Babies, Now & Laters

Specialty Color Selections: M&M's, Swirl lollipops, Rock Candy, Candy Sticks, Soda Pop Bottles, Jelly Beans, Gummi Bears, Taffy, Fruit Slices, Sixlets, Jaw Breakers

7 candies \$5.00 per person

9 candies \$7.00 per person

Additional \$2.00 per person for specialty candies.

Hostess & Little Debbie Bar

Chocolate or Orange Hostess Cupcakes, Twinkies, Swiss Rolls, Oatmeal Cream Pies, Devil Twins, Devil Squares, Chocolate or Yellow Zingers, Ding Dongs, Marshmallow Pies, Zebra Cakes, Fudge Brownies, Cosmic Brownies, Star Crunch, Strawberry Shortcake Rolls, Pecan Spin Wheels, Banana Twins, Banana Pudding Rolls, Frosted Fudge Cakes, Fudge Rounds, Nutty Bars, Peanut Butter Cream Pies, Boston Cream Rolls, Fancy White Cakes, Chocolate Chip Cakes, S'mores

7 types \$5.00 per person

9 types \$7.00 per person

Donut Bar

Glazed, Chocolate Glazed, Blueberry, Chocolate, Cream Filled, Sprinkled, Glittered, Donut Holes, Donut Sticks, Mini Powdered, Mini Chocolate, Mini Cinnamon, and Mini Éclairs

7 types \$5.00 per person

9 types \$7.00 per person

Cookie Bar

Chocolate Chip, Sugar, Peanut Butter, White Chocolate Macadamia Nut, Chocolate, Snickerdoodles, Oatmeal Raisin, Lemon Cookies

\$15/Dozen

Mashed Potato/Baked Potato Bar

Garlic Mashed Potatoes or Baked Potatoes, Cheese, Sour Cream, Butter, Chives, Bacon, Chicken, Taco Meat - \$7 per person as a side/\$16 as entree

Add Shrimp +\$5 Add Beef Fajita +\$5

HORS D'OEUVRES

RECEPTIONS, SHOWERS & COCKTAIL HOUR

Option One \$22 *per guest* - Selection of 7 items for Receptions or Showers
 \$17 *per guest* - Selection of 4 items for Cocktail Hour or Showers

Tomato & Mozzarella Salad	Assorted Mini Quiche	Boudin Bites	Pasta Salad	Assorted Tea Sandwiches
Jalapeno Potato Pops	Swedish Meatballs	Sausage Balls	Sausage Wraps	Cold Boiled Shrimp
Shrimp Dip	Spinach & Artichoke Dip	Hot Corn Dip	Mexican Layered Dip	Chipotle BBQ Meatballs
Quesadillas (Spinach or Chicken)	Mini Crab Cakes	Cajun Chicken Pasta	Spicy Chicken Wings	Chili Con Queso w Tortilla Points
Spicy Chicken Wraps	Chicken Salad on Mini Rolls	Mini Crawfish Pie	Mac & Cheese Bites	Ham & Dijon Mini Croissants
Roast, Ham & Turkey Tray with Mini Rolls		Chicken Florentine Tarts		Beef & Provolone Mini Croissants
	Chipotle Chicken Tortilla Rolls		Italian Sausage & Cheese Stuffed Mushrooms	

Option Two \$32 *per guest* - Selection of 7 items for Receptions or Showers
 \$20 *per guest* - Selection of 4 items for Cocktail Hour or Showers

Crab Augratin	Crab Dip	Alligator Bites	Southwestern Egg Rolls
Crab Stuffed Mushrooms	Shrimp & Crab Salad	Spinach & Artichoke Dip	Bacon Wrapped Shrimp
Devilled Eggs	Salmon or Crab Canapes	Filet Mignon or Chicken Kabobs	Beef or Shrimp Quesadillas
Bruschetta Crostinis	Crab Cakes	Fried Calamari	Hot Smoked Salmon Mini Croissants
Burger or Pulled Pork Sliders	Firey Lamb Chops	Stuffed Jalapenos (Cream Cheese, Italian Sausage, Chorizo, or Lump Crab)	
Beef Tenderloin with Mini Rolls & Garlic Butter Sauce		Beef, Shrimp, or Chicken Diablo	

PLATTERS

Chocolate Dipped Strawberries
 Fresh Seasonal Fruit

\$24/dz
 Price based on design

Charcuterie
 Assorted Cookies

Price based on design
 \$15/dz

LUNCH SANDWICHES

SERVED WITH POTATO CHIPS, PICKLE & TEA

Ham, Turkey or Pastrami Sandwich \$14
Choice of Sub Roll, Jalapeno or Sour Dough Bun
with Swiss, American, Provolone or Cheddar

Ham & Turkey Club \$14
Ham, Turkey, Bacon, American & Swiss Cheese,
Lettuce & Tomato on Toasted Bread

All American Burger * \$15
Angus Beef Patty on a Jalapeno Cheddar or White
Bun with Bacon, Cheddar, Lettuce & Tomato

Chicken Tortilla Wraps \$14
Spicy Chicken with Spinach & Parmesan

Chicken Salad Croissant \$12
Delicious House made Chicken Salad

French Dip Sandwich \$15
Cajun Roast Beef & Provolone on French Bread

Sandwich Builder Buffet \$15

Create your own sandwich from a variety of 3 Breads, Ham, Turkey, Roast, Swiss, American, Lettuce, Tomato, Onion, Mayo & Spicy Mustard

BREAKFAST & BRUNCH

Priced per guest & includes Coffee, Juice & Water service. Soft Drinks available - billed at \$1.75 per can.

TRADITIONAL BREAKFAST BUFFET \$18

Scrambled Eggs, Sausage, Bacon, Hash Browns, Biscuits, Gravy & Fruit

Items below can be added for an additional fee:

Mixed Fruit, Assorted Muffins, Cinnamon Rolls, Doughnuts, Croissants w Honey Butter & Jellies, Sausage or Bacon Biscuits, Cinnamon-Walnut Coffee Cake,
Hash Brown Casserole, Assorted Yogurts, Kolaches, Sausage, Egg & Cheese Casserole, Pound Cake with Cream & Strawberries
Variety of Quiche options

DESSERTS

Price includes Coffee Service

Cheesecake w/ Amaretto Liquor & Raspberries \$6

Cheesecake with Strawberries \$6

Cheesecake w/ Praline Liquor & Toasted Pecans \$6

Chocolate Mousse Cheesecake \$7

Chocolate Praline Cake \$6

Apple, Peach, Cherry or Blackberry Cobbler \$5

White Chocolate Bread Pudding with Rum Sauce \$5

Italian Cream Cake \$6

Chocolate Chip & Peanut Coconut Chess \$6

Carrot Cake \$6

Fudge Brownies \$5

Key Lime Pie \$6

Buttermilk Pie \$5

Chocolate Fudge Pie \$5

Bourbon Walnut Pie \$6

Pecan Pie \$5

Chocolate Chess Pie \$5

Pumpkin Pie \$5

Specialty Buffets

All Prices are based Per Guest

Min 25 guests

EAST TEXAS BBQ 2 Meats \$23 / 3 Meats \$27

Beef Brisket, Pork Shoulder, Smoked Sausage, Smoked Turkey, Mesquite Grilled Chicken, Smoked Ham, or BBQ Ribs

Choice of three sides from the sides list, Pickles & Onions, BBQ Sauce, Yeast Rolls or Bread of Choice

SOUTH OF THE BORDER 2 Meats \$20 / 3 Meats \$22

Chicken Fajitas, Beef Fajitas, Pork Fajitas, Cheese Enchiladas, Beef Enchiladas, Chicken & Spinach Enchiladas, Crispy Tacos

Sides: Cheddar Cheese, Sour Cream, Queso, Pico de Gallo, Flour or Corn Tortillas, Chips & Salsa, Lettuce & Tomato, Spanish Rice, Refried or Charro Beans. Guacamole available for \$2/person

CHUCK WAGON VITTLES 2 Meats \$20 / 3 Meats \$22

Chicken Fried Steak, Beef Tips & Gravy, Smothered Chicken, Smothered Pork Chops, or Beef Stew

Choice of three sides from the sides list, Yeast Rolls or Buttermilk Biscuits

CAJUN MARDI GRAS MADNESS 2 Entrees \$22 / 3 Entrees \$24

Cajun Fried Catfish, Cajun Fried Shrimp, Gumbo, Jambalaya, or Etouffee

Sides: Dirty Rice, Cole Slaw, Potato Salad, Corn Bread or Hush Puppies

VEGETARIAN ENTRÉE'S

*Entrées can be chosen individually to meet your guest's needs..
Vegan & Gluten Free Options are available at an additional cost.*

Coconut Garlic Mushrooms \$18 Creamy Mushrooms served over Fettuccine	Eggplant Parmesan \$18 Eggplant with Marinara, Mozzarella & Parmesan	Spicy Jambalaya \$16 Classic Jambalaya with Rice / Add Shrimp +\$4
Vegetarian Chili \$16 Spicy Chili served with Cornbread	Tomato & Spinach Pasta \$16 Creamy Penne Pasta with Spinach, Tomato & Parmesan	

SALADS & SOUPS

Garden Side Salad \$4 Romaine with Tomato, Cucumber, Carrot & Croutons Ranch, French, Balsamic Vinaigrette, 1000 Island, Honey Mustard	Caesar Side Salad \$4 Romaine with Parmesan, Croutons & Caesar Dressing
Cup of Soup \$4 Choices: Cream of Mushroom, Baked Potato, Broccoli & Pepperjack, or Corn & Potato Chowder.	Main Street Salad \$5 Spring mix, feta, parmesan, bacon crumbles, balsamic vinaigrette

SIDE ITEMS

Green Beans Almandine	Home-Style Green Beans	Green Bean Casserole	Butter Beans	Black-eyed Peas
Fire Roasted Vegetables	Fried Okra	Asparagus	Pinto or Red Beans	Summer Squash Casserole
Steamed Broccoli	Broccoli Rice Casserole	Zucchini & Peppers	Baked Beans	Cinnamon Baby Carrots
Creamed Corn	Roasted Corn	Buttered Corn	Cole Slaw	Potato Salad
Dirty Rice	Wild Rice Pilaf	White Rice	Garlic Mashed Potatoes	Mashed Sweet Potatoes
Scalloped Potatoes	Au Gratin Potatoes	Roasted New Potatoes	Buttered Parsley Potatoes	Mac & Cheese
Candied Yams	Sweet Potato Casserole	Mustard Greens.	Cowboy Beans	

OPTIONAL SAUCES

Available Sauces & Toppings for Fish: Crawfish Cream, Lump Crab Cream, Veracruz, Browned Butter, Hollandaise, Bearnaise, Lemon Butter, Roasted Red Pepper Sauce, Jalapeno-Olive Oil Sauce, Tartar Sauce, Fried Crawfish, Sautéed Crawfish, Grilled Shrimp, Fried Shrimp, Crab Cake, Fried Oysters, Artichokes

Available Sauces for Steak: Hollandaise, Bearnaise, Lump Crab, Cremini Mushroom, Crawfish Cream (Others available on request.)

Fish is subject to availability: Red Snapper, Vermillion Snapper, Orange Roughy, Sea Bass, Striped Bass, Amberjack, Flounder, Grouper, Bay Snapper, Salmon, Arctic Char, Rainbow Trout, Redfish, Swordfish, Ahi Tuna, Pompano, Mahi Mahi - \$\$ Market Price.

HOLIDAY SPECIAL MENU

Ham, Turkey, Giblet Gravy, Cornbread Dressing, Green Beans, Rice Dressing, Rolls, Pecan & Pumpkin Pie \$22

Entrée's

All Prices are based Per Guest

Price includes: Rolls or Garlic Bread

BUFFET SERVICE: 2 Entrée's, 3 Sides - Min 25 guests (Cost is only the higher \$ amount of the 2 entrees selected.)

<p>Herb Roasted Chicken \$17 Chicken Breast roasted in a Garlic, Basil & Rosemary Butter Sauce</p> <p>Honey Pecan Chicken \$18 Fried Chicken Strips with a Honey Pecan Sauce</p> <p>Chicken & Sausage Pasta \$17 Penne Pasta & Chicken in Spicy Alfredo Sauce</p> <p>Stuffed Chicken \$25 Chicken Breast stuffed with your choice of Boudin, Crab or Crawfish Dressing</p> <p>Pork Tenderloin \$18 Roasted with a Creole Mustard and Brown Sugar</p> <p>Texas Redfish \$30 Redfish with Crab & Shrimp Pontchartrain</p> <p>Blackened Catfish \$24 Spicy Catfish with Crab & Garlic Butter Sauce</p> <p>Cajun Smothered Catfish \$24 Topped with Shrimp Creole or Crawfish Etouffee.</p> <p>Stuffed Shrimp \$30 Jumbo Shrimp filled with Lump crab dressing.</p> <p>Basil & Garlic Shrimp \$20 Jumbo Shrimp sautéed w garlic, basil, onion & Feta</p> <p>Lump Crab Cake \$26 Blue Crab & vegetables with Lemon Butter Sauce</p> <p>Roast Beef \$20 Sliced Roast Beef with Brown Gravy</p>	<p>Chicken Florentine \$17 Chicken Breast with Spinach, Feta, Parmesan & Bread Crumbs</p> <p>Grilled Quail \$28 Served with Raspberry Chipotle or BBQ Sauce</p> <p>Roasted Chicken \$17 Cajun Seasoned Chicken Quarters</p> <p>Veal or Chicken Parmesan \$18 Chicken Breaded & served over Linguine, \$28 Veal w Marinara & Parmesan</p> <p>Pork Ribs \$18 Delicious Ribs basted in a Tangy BBQ Sauce</p> <p>Shrimp & Crawfish Creole \$24 Classic Shrimp & Crawfish treat served over Rice</p> <p>Fried Catfish \$18 Deep Fried Catfish filets</p> <p>Stuffed Flounder \$28 Flounder filet stuffed with your choice of Boudain, Crab or Crawfish Dressing</p> <p>Shrimp & Crab Au Gratin \$26 Shrimp, lump blue crab, vegetables & Cheeses</p> <p>Prime Rib \$42 Horseradish crusted & roasted prime beef rib-eye</p> <p>Filet Mignon \$42 Tender Bacon wrapped Beef Tenderloin</p> <p>Beef Tenderloin \$42 Sliced Beef Tenderloin with Garlic Sauce</p>	<p>Portabella Chicken \$18 Chicken Breast with baby bella mushrooms, Swiss and garlic cream sauce</p> <p>Rack of Lamb \$28 Slow roasted, grass-fed New Zealand lamb rack</p> <p>Duck Breast \$28 Muscovy duck with a Pomegranate-Chili Sauce</p> <p>Stuffed Bell Pepper \$17 Jumbo Bell Pepper loaded w Rice Dressing & topped w Marinara Sauce</p> <p>Grilled Pork Chops \$20 Bone-in Pork with a Honey Mustard Sauce</p> <p>Oven Fried Orange Roughy \$20 New Zealand Roughy coated in seasoned Corn Flakes.</p> <p>Baked Cod \$16 Lightly Breaded Cod with Garlic Butter Sauce</p> <p>Tropical Mahi Mahi \$20 Fresh Mahi Mahi marinated in citrus juices, grilled, & topped with mango, papaya, jalapeno, cilantro & lime.</p> <p>Cajun Grilled Shrimp \$19 Grilled Jumbo shrimp, onion, mushroom, Cajun seasonings</p> <p>Beef Wellington \$42 Beef Tenderloin w sautéed Mushrooms in Flaky Pastry</p> <p>Smothered Sirloin \$18 Sirloin cutlet smothered in sautéed Mushrooms & Onions</p> <p>BBQ Brisket \$20 Slow smoked beef brisket & Spicy BBQ Sauce</p>
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