



PREMIUM PACKAGE

One preset salad, three appetizers, one entrée pairing with complimenting sides included.

Accompanied with silverware, linen napkin, water, china, & salad preset.

Iced tea & water station & dinner rolls with butter are included.

Please select one salad, three appetizers, & one entrée pairing with complimenting sides.

SALADS

CAESAR SALAD

*Crisp romaine topped with fresh croutons & aged parmesan,
tossed in a creamy, traditional Caesar dressing*

HOUSE SALAD

*Greens, English cucumbers, vine ripe tomatoes, seasoned croutons, & cheddar cheese,
tossed in a creamy herb dressing*

SPINACH BLUE CHEESE

*Baby spinach, julienned red onions, grilled peaches, blue cheese, & candied pecans
tossed in a balsamic vinaigrette*

STRAWBERRY MANGO

*Field greens, red onions, cucumbers, feta cheese, roasted walnuts,
mandarin oranges, & strawberries tossed in a mango vinaigrette*

MEDITERRANEAN SALAD

*Crisp greens, green & black olives, capers, tomatoes, cucumbers, feta cheese, red onions,
roasted red peppers, & pepperoncini peppers tossed in a red wine vinaigrette*



PREMIUM PACKAGE (CONTINUED)

ENTRÉE PAIRINGS

PRIME RIB & SALMON

Shallot & rosemary roasted prime rib with a cremini garlic demi-glace, accompanied by a pesto seared salmon, topped with marinated tomatoes & a lemon beurre blanc, over creamy mashed potatoes & asparagus with olive oil & garlic

CHICKEN & PRIME RIB

Monticello chicken filled with mozzarella, basil, fire roasted peppers, & a sweet Italian red wine sauce, accompanied by a carved pepper & garlic crusted prime rib with a cabernet demi-glace, Boursin scalloped potatoes, & balsamic Brussels sprouts
Perfect Pairing | Cranberry Mule Signature Drink

NEW YORK STRIP & SHRIMP

Slow roasted New York strip topped with traditional shrimp scampi, garlic basil Maître d'Hôtel butter, saffron risotto, grilled squash, & tomato caper relish

CHICKEN & SALMON

Spinach bacon parmesan chicken, accompanied by a seared salmon, topped with a lemon beurre blanc, roasted fingerling potatoes, & green beans tossed with tomatoes & garlic

SALMON & SHRIMP

Pesto marinated salmon, accompanied by blackened shrimp with a lemon cayenne tomato cream, creamy aged cheddar grits, & julienned trinity vegetables
Perfect Pairing | Grapefruit Lemonade Signature Drink

CHICKEN & NEW YORK STRIP

Spinach, bacon, & parmesan stuffed chicken topped with a chardonnay cream, accompanied by rustic pesto roasted New York strip with an artichoke basil horseradish sauce, macaroni & cheese, & green beans with caramelized onions



PREMIUM STATIONS PACKAGE

*One preset salad, three appetizers, & three stations included.
Accompanied with silverware, linen napkin, water, & salad preset.
Iced tea & water station is included.
Please select one salad, three appetizers, & three stations.*

GRITS STATION

Smoked cheddar cheese grits accompanied by Louisiana BBQ shrimp or East coast garlic butter shrimp & served with scallions, crispy onions, cured ham, & bruschetta tomatoes

POTATO STATION

Mashed or baked potatoes served with cheddar cheese, bacon, scallions, butter, & sour cream

MACARONI & CHEESE STATION

Shredded cheese, jalapeños, crispy chicken, scallions, & bacon bits

CHICKEN & WAFFLE STATION

Belgium waffles topped with fried chicken & served with chorizo gravy, honey butter, & maple syrup

Perfect Pairing | Grapefruit Lemonade Signature Drink

BBQ STATION

Smoked meat served over macaroni & cheese, accompanied with pickles, jalapeños, onions, & BBQ sauce
Choose one protein | Smoked brisket or chicken

GYRO STATION

Tomatoes, cucumbers, feta cheese, saffron rice, tzatziki sauce, & pitas
Choose one protein | Chicken, gyro beef & lamb, or falafels

POKE BOWL

*White & brown rice, avocado, cucumber salad, julienned carrots, corn & pepper salad, scallions, edamame, sesame seeds, soy sauce, & fresh sliced jalapeños
& served with peanut, sweet & sour, & lemon, ginger dressings*
Choose two proteins | Korean beef, Mae Ploy chicken, or garlic shrimp



PREMIUM STATIONS PACKAGE (CONTINUED)

SMALL PLATE STATION | Choose one plate

Parmesan Chicken - Lemon caper beurre blanc, mashed potatoes, & bruschetta tomatoes

Chicken Marsala - Penne alfredo & red wine mushroom demi-glace

Pecan Crusted Chicken - Honey mustard & rice pilaf

Bacon Wrapped Jalapeño Shrimp - Saffron rice & chipotle butter garlic sauce

CARVING STATION | Served with rolls & butter, choose one meat option

Roasted Round of Beef - Au jus, creamy horseradish sauce, & grilled vegetables

Bacon Wrapped Pork Loin - Balsamic demi-glace & green beans

Glazed Pit Ham - Brown sugar glaze & roasted root vegetables

Garlic Rosemary Roasted Prime Rib - Mushroom demi-glace & balsamic roasted Brussels sprouts

Slow Roasted Aged Beef Tenderloin - Red wine demi-glace & asparagus with garlic & olive oil

PASTA TOSS | Choose two pastas

Penne Pasta - Spinach, caramelized onions, red peppers, & artichokes with a pesto cream sauce

Bowtie Pasta - Mushrooms & grilled chicken with an alfredo sauce

Cheese Tortellini - Vodka sauce

STREET TACO STATION | Choose two tacos

Smoked Brisket - Roasted poblano pico de gallo, queso fresco, & cilantro

Citrus Shrimp - Cumin aioli, jalapeño slaw, & roasted Picchi Pacchiu sauce

Ancho Rubbed Chicken - grilled squash, pico de gallo, feta cheese, & chipotle cream

Green Chili Pork - Chipotle cream, pickled red onions, queso fresco, & pico de gallo

Perfect Pairing | Jalapeño Margarita Signature Drink

SLIDER STATION | Choose two sliders

Parmesan Chicken - with a tomato coulis on a Hawaiian roll

Pulled Pork - with BBQ sauce and coleslaw on a slider roll

Beef & Avocado - with pepper jack & chipotle mayo on a Hawaiian roll



PLATINUM PACKAGE

One preset salad, three appetizers, three boards, two plated entrées with complimenting sides & one late night snack included.

Accompanied with silverware, linen napkin, water, china, & salad preset.

Iced tea & water station & bread display with butter are included.

Please select one salad, three additional appetizers, one late night snack, & two entrée selections with complimenting sides.

SALADS

CAESAR SALAD

Crisp romaine topped with fresh croutons & aged parmesan, tossed in a creamy, traditional Caesar dressing

HOUSE SALAD

Greens, English cucumbers, vine ripe tomatoes, seasoned croutons, & cheddar cheese, tossed in a creamy herb dressing

SPINACH BLUE CHEESE

Baby spinach, julienned red onions, grilled peaches, blue cheese, & candied pecans tossed in a balsamic vinaigrette

STRAWBERRY MANGO

Field greens, red onions, cucumbers, feta cheese, roasted walnuts, mandarin oranges, & strawberries tossed in a mango vinaigrette

MEDITERRANEAN SALAD

Crisp greens, green & black olives, capers, tomatoes, cucumbers, feta cheese, red onions, roasted red peppers, & pepperoncini peppers tossed in a red wine vinaigrette



PLATINUM PACKAGE (CONTINUED)

ENTRÉES

SLOW ROASTED CHATEAUBRIAND

Thick cut steak topped with a morel truffle jus, accompanied by garlic basil whipped potatoes & fresh asparagus

ROASTED RACK OF LAMB

Dijon & goat cheese rubbed rack of lamb accompanied by a dried cherry compote, jus, & roasted petite potatoes

Perfect Pairing | Cranberry Mule Signature Drink

GRILLED TEXAS QUAIL

Wild mushroom confit served with a Swiss chard & onion sauté, creamy white cheddar polenta, & a delicious demi-glace sauce

GULF COAST JUMBO LUMP CRAB CAKES

Topped with a Tabasco remoulade sauce, fresh tomatoes, & onions & accompanied with a Mexican street corn

COLD WATER LOBSTER TAILS

Wrapped with an Applewood smoked bacon with a Boursin lemon cream, tarragon blistered tomato risotto, & petit pois

Perfect Pairing | Jalapeño Margarita Signature Drink



APPETIZERS

COLD APPETIZERS

Chipotle deviled eggs
Jalapeño mango canapé
Pinwheels filled with turkey, cream cheese, spinach, & roasted red peppers
Spinach artichoke cucumbers

BRUSCHETTA

Traditional style with marinated tomatoes & parmesan cheese with a balsamic syrup drizzle
Goat cheese & grilled pear with a honey drizzle
Apricot, prosciutto, arugula, & feta cheese
Avocado, mozzarella, basil, & balsamic syrup
Pork tenderloin & caramelized onions with a chipotle remoulade sauce

HOT APPETIZERS

Bacon wrapped jalapeño shrimp with a chipotle remoulade sauce
Empanadas with a salsa verde
Chicken quesadillas with an avocado cream
Dates wrapped in bacon & stuffed with goat cheese with a honey drizzle
Coconut chicken tenders with a pineapple honey mustard
Chicken & waffle bites with hot sauce, honey butter & maple syrup
Asian meatballs
Pesto chicken skewers with a tomato coulis & a Peppadew pico de gallo
Spring roll served with Mae Ploy sauce, sesame seeds
Short rib wonton with pickled red onions, arugula, feta cheese & a balsamic gastrique

SHOTS

Elote, a Mexican street corn
Tomato bisque served with bacon grilled cheese
Pesto marinated tortellini & tomato
Shrimp cocktail
Chicken tortilla soup & a queso fresco quesadilla

BOARDS

Seasonal fruit & berries
Artisan cheese & crackers
Antipasti with assorted vegetables, cheeses, & meats



LATE NIGHT SNACKS

All Late Night Snacks are passed except the S'mores Station.

BREAKFAST TACO

Chorizo, cheese, egg, & salsa on a flour tortilla

HONEY BUTTER CHICKEN BISCUIT

Juicy chicken served on a honey butter biscuit

DESSERT CRÊPE

*Nutella, bananas, & candied pecans with a caramel sauce drizzle
& topped with whipped cream*

STREET TACO

*Smoked brisket, queso fresco, pickled red onions, cilantro, limes,
& salsa verde on a corn tortilla*

CHICKEN & WAFFLE

*Belgium waffle topped with fried chicken & served with
hot sauce, honey butter, & maple syrup*

S'MORES STATION

*Marshmallows, Hershey's chocolate bars, Reese's Peanut butter cups,
& graham crackers*



FAREWELL BRUNCH

*Three brunch stations & fresh fruit included.
Accompanied with silverware, linen napkin, & water preset.
Iced tea & water station is included.
Please select three brunch stations.*

CONTINENTAL STATION

*Parfait layered with berries, granola, & creamy yogurt, scones, muffins, & croissants
served with butter & jelly*

BELGIUM WAFFLE STATION

Sweet cream butter, raspberry syrup, traditional maple syrup, fresh berries, & whipped cream

TEXAS STATION

*Migas, corn tortillas, guacamole, & salsa with scrambled eggs, fried potatoes,
& biscuits & chorizo gravy*

OMELET STATION

Fresh omelets with cheese, peppers, onions, pico de gallo, salsa, cheese, ham, bacon, & sausage

TRADITIONAL BREAKFAST STATION

Scrambled eggs, ultimate scrambled eggs, fried potatoes, bacon, & sausage

CARVING STATION | Served with rolls & butter, choose one meat option

Bacon Wrapped Pork Loin - Balsamic demi-glace & green beans

Glazed Pit Ham - Brown sugar glaze & roasted root vegetables

Garlic Rosemary Roasted Prime Rib - Mushroom demi-glace & balsamic roasted Brussels sprouts

Slow Roasted Aged Beef Tenderloin - Red wine demi-glace & asparagus with garlic & olive oil



LUNCHEON PACKAGE

*A server, a bowl of house chips, & all items listed below are included
Iced tea & water station is included.*

APPETIZER BOARDS

Seasonal fruit & berries

Cheese & crackers

Antipasti with assorted vegetables, cheeses, & meats

FRESH MARKET SALAD

Tomatoes, avocado, mango, blueberries, Ciliegine mozzarella, spinach, & balsamic vinaigrette

CAESAR SALAD

*Crisp romaine topped with fresh croutons & aged parmesan,
tossed in a creamy, traditional Caesar dressing*

PETIT SANDWICHES ON HAWAIIAN ROLLS

Grilled Chicken - Sprouts, tomatoes, honey mustard, & Swiss cheese

Ham - Brie cheese, pear, & raspberry spread

Cucumber - Dill cream cheese spread



REHEARSAL DINNER PACKAGE

All three Appetizer Boards & bread baskets with olive oil are included.

Accompanied with silverware, linen napkin, & water preset.

Iced tea & water station is included.

Please select two appetizers, one salad, one entrée with complimenting sides, & one dessert.

SALADS

HOUSE SALAD

*Greens, English cucumbers, vine ripe tomatoes, seasoned croutons, & cheddar cheese,
tossed in a creamy herb dressing*

CAESAR SALAD

*Crisp romaine topped with fresh croutons & aged parmesan, tossed in a creamy,
traditional Caesar dressing*

SPINACH BLUE CHEESE

*Baby spinach, julienned red onions, grilled peaches, blue cheese,
& candied pecans tossed in a balsamic vinaigrette*

STRAWBERRY MANGO

*Field greens, red onions, cucumbers, feta cheese, roasted walnuts, mandarin oranges,
& strawberries tossed in a mango vinaigrette*

MEDITERRANEAN SALAD

*Crisp greens, green & black olives, capers, tomatoes, cucumbers, feta cheese, red onions,
roasted red peppers, & pepperoncini peppers tossed in a red wine vinaigrette*



REHEARSAL DINNER PACKAGE (CONTINUED)

ENTRÉES

CARVED PRIME RIB

*Shiitake mushroom demi-glace, blue cheese mashed potatoes, bacon, onion,
& shaved Brussels sprouts*

BASIL & GARLIC SEARED SALMON

Artichoke, caper, tomato tapenade, lemon sauce, saffron rice, & wilted spinach

THE OLANA CORDON BLEU

*Chicken filled with mozzarella, prosciutto, & red peppers, a Chianti demi-glace,
sweet pea risotto, & chard & mushroom sauté*

MAPLE BALSAMIC DUCK BREAST

Over roasted fingerling potatoes, blistered tomatoes & leeks, au jus

DESSERTS

Please ask your Venue Representative for Dessert options.