



## CLASSIC PACKAGE

*Your china, silverware, glassware, & linen napkin are preset at each table.  
Dinner rolls & butter are included. Please select one salad & one entrée with complimenting sides.*

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### SALADS

#### CAESAR SALAD

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

#### GREEK SALAD

*Seasonal crisp lettuce, tomatoes, olives, Mediterranean peppers, olives, & feta cheese,  
tossed with a red wine & herb vinaigrette*

#### HOUSE SALAD

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

### ENTRÉES

#### EGGPLANT PARMESAN (VEGETARIAN)

*Fresh eggplant layered with cheese & served with linguini in a tomato coulis*

#### QUINOA BOWL (VEGAN)

*Quinoa served with avocado, basil & garlic marinated tomatoes, cucumber salad,  
& grilled tofu, drizzled with a soy ginger syrup*

#### HERB & BUTTER ROASTED CHICKEN

*Seasoned roasted Airline breast with a basil lemon sauce, served with rice pilaf,  
grilled squash, red bell peppers, & Bermuda onions*



## CLASSIC PACKAGE (CONTINUED)

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### CHICKEN MARSALA

*Paired with roasted potatoes & grilled vegetables, served with a red wine mushroom demi-glace*

### BRAISED ROUND OF BEEF

*Served with creamy mashed potatoes, a vibrant collection of vegetables, & topped au jus*

### CHICKEN FRIED STEAK

*Mashed potatoes served with green beans with bacon & onions, topped with a chorizo gravy*

### PARMESAN CRUSTED CHICKEN

*Topped with a basil artichoke butter sauce, over roasted garlic mashed potatoes & green beans topped with bruschetta tomatoes & parmesan cheese*

### TEXAS PECAN CHICKEN

*Juicy chicken over a parsley rice pilaf with fire grilled vegetables & a Brazos honey mustard*  
***Perfect Pairing | Fire Cider Signature Drink***

### ROSEMARY GARLIC CRUSTED ROASTED PORK LOIN

*Over creamy mashed potatoes, sautéed squash, topped with a dried mission fig compote & a Modena balsamic demi-glace*

### SHRIMP & GRITS

*Southern style shrimp, accompanied with creamy smoked gouda grits, & topped with tomato bruschetta*

### MARINATED & GRILLED FLANK STEAK

*Served with rosemary roasted potatoes, green beans tossed with caramelized onions & finished with a cilantro-parsley chimichurri*  
***Perfect Pairing | The Re-Fashioned Signature Drink***



## FAJITA BUFFET

*Your china, silverware, glassware, & linen napkin are preset at each table.  
Please choose one style of fajitas.*

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### CLASSIC FAJITAS

*Marinated, grilled, & sliced beef & chicken fajitas,  
served with shredded lettuce, cheddar cheese, salsa, pico de gallo, cilantro, guacamole, sour cream,  
white tortillas, cilantro rice, & borracho beans, accompanied with chips & salsa*

### PREMIUM FAJITAS

*Passed braised pork quesadilla & empanada appetizers served with salsa verde  
An appetizer station with queso blanco, spiced tortilla chips,  
caramelized jalapeños, mango pico de gallo  
Smoked & braised brisket, green chili-chipotle marinated & grilled chicken, & cilantro lime  
marinated shrimp, served with corn & flour tortillas, limes, cilantro, queso fresco, pico de gallo,  
salsa, guacamole, sour cream, a jalapeño slaw, Mexican street corn, borracho beans, & cilantro rice,  
accompanied with chips & salsa preset at the tables*



## **BBQ BUFFET**

*Your china, silverware, glassware, & linen napkin are preset at each table.  
Salad is preset with Premium BBQ. Please choose one style of BBQ.*

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### **CLASSIC BBQ**

*Salad served with seasonal greens, vine-ripened tomatoes, cucumbers, croutons, cheddar cheese, & your choice of a red wine vinaigrette or buttermilk ranch dressing on the side  
Smoked brisket & moist, cold smoked grilled chicken served with a sweet & tangy BBQ sauce, macaroni & cheese, green beans with bacon & onions, Parker House rolls & butter*

### **PREMIUM BBQ**

*Passed chipotle deviled eggs, bacon wrapped shrimp, & elote shot appetizers  
Antipasti display board  
House salad served with seasonal greens, vine-ripened tomatoes, cucumbers, croutons, cheddar cheese, & a duet of red wine vinaigrette & buttermilk ranch dressing on the side  
Smoked brisket, cold smoked grilled chicken, & smoked kielbasa sausage served with our house-made BBQ sauce, macaroni & cheese, green beans with bacon & onions, a jalapeño slaw, cornbread muffins with sweat cream butter, dill & gherkin pickles, sliced red onions, & pickled jalapeños*



## **PREMIUM PACKAGE**

*Your salad, china, silverware, glassware, & linen napkin are preset at each table.*

*Dinner rolls & butter are included.*

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

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### **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)

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### 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

*Your salad, silverware, glassware, & linen napkin are preset at each table.  
Please select three appetizers, one salad from the Premium Package, & three stations.*

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### 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)

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### 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

*Your salad, china, silverware, glassware, & linen napkin are preset at each table.*

*All three Appetizer Boards & a bread display with butter are included.*

*Please select three additional appetizers, one salad, two entrées with complimenting sides,  
& one Late Night Snack.*

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### 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)

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### 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

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### 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.*

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### 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*



## **BRUNCH STATIONS PACKAGE**

*Your china, silverware, glassware, & linen napkin are preset at each table.*

*Fresh fruit is included.*

*Please choose three brunch stations.*

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### **CONTINENTAL STATION**

*An assortment of scones, muffins, & croissants, served with butter & jellies, accompanied by parfaits filled with yogurt, granola & fresh berries*

### **BELGIAN WAFFLE STATION**

*Fresh Belgian waffles served with 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*

### **OMELETTE STATION**

*Fluffy eggs garnished with cheese, peppers, onions, pico de gallo, salsa, ham, bacon, & sausage*

### **HOT STATION**

*Classic scrambled eggs, ultimate scrambled eggs, fried potatoes, bacon, & sausage*

**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*

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