



## Full Service Catering Menu

Our FULL SERVICE Catering program is designed with you in mind!

Yes, we can help with that! Rentals, Set up/Break Down, Bar Service, Clean up, family style, buffet, plated meals, creative dinner stations, interactive stations, Just ask us ! Our team will draft a quote for you and help you along the way. We can then arrange a tasting if desired. You are free to adjust your menu after booking, services needed, guest count at any time prior to 15 days before your event

CUSTOM MENU OPTIONS ALWAYS AVAILABLE – PLEASE INQUIRE

**PRICES ARE PER PERSON . FULL SERVICE MINIMUMS APPLY . LABOR & SERVICE FEES ADDTL.**

### **APPETIZERS (Passed or Stationed / \$2.75 EA)**

#### MEAT – POULTRY

- Al Pastor Mini Pork Tacos . Avocado Salsa . Pickled Red Onion . Hatch Chile Aioli
- Shiner Braised Short Rib on Pastry w Chives
- Prosciutto . Fig (or Grape) . Basil . Roasted Red Onion . Mozzarella on Skewer
- Beef "Wellington" Pastry Cups . Minced Mushrooms & Veg . Herbs . Horseradish Creme
- Bacon Wrapped Jalapenos . Cheddar Pimento Cream Cheese . Buttermilk Ranch
- Andouille Sausage Skewer . Smoked Gouda . Caramlized Apple . Fennel
- Chorizo Meatball . Queso Fresco . Cilantro . Roasted Tomato Salsa
- Muffuleta Canape . Ham . Salami . Provolone . Tapenade . Creole Mustard . Herbs
- Chimichurri Seared Strip Steak Kebabs . Tomato . Bell Peppers . Onion
- Bacon Wrapped Dates . Stuffed with Goat Cheese & Pecans
- Korean BBQ Pork Boneless Riblets . Scallions . Sesame Seeds
- Grilled Strip Steak Tostada . Street Corn . Pickled Red Onion . Avocado Salsa
- Thai-Peanut Sauce Steak Satay . Green Onions
- Honey-Chile (Ka'arage) Crispy Fried Chicken Bites . Sesame . Basil . Mint . Cilantro . Lime
- Pesto Chicken Caprese Skewer . Fresh Mozz . Tomato . Basil .
- Chicken Fried Quail. Dipped in Wildflower Honey & Bourbon-Cowboy Butter +\$1
- Mini Chicken Tinga Tacos . Pickled Red Onion . Fire Roasted Tomato BBQ Sauce . Cilantro
- Philly Cheesesteak Empanada / Chicken Tinga Empanada / Black Bean Empanada / Brisket & Jalapeno Cheese Empanada / Street Corn Empanada
- Lays Fried Chicken Fingers . Hatch Chile Aioli

## SEAFOOD

- Cholula Poached Jumbo Shrimp Cocktail Cups
- Cholula Poached Shrimp . Cucumber Chip . Avocado Creme Sauce
- Citrus Ceviche Spoons (Shrimp / Mahi / Scallop)
- Ahi Poke Spoons . Sriracha aioli . Sesame . Scallions . Avocado . Herbs
- Tex Mex Shrimp "Campechanga" Cups . Tortilla Chip . Avocado . Lime
- Crispy Lump Crabcakes . Red Remoulade . Chives
- Mini Lobster (or shrimp) Tostada . Avocado . Mango Salsa
- Firecracker Fried Shrimp . Slaw . Sriracha Mayo
- Fried Crab Sticks . Yum Yum sauce

## VEGETARIAN/\*VEGAN

- Fresh Shucked Street Corn . Cilantro . Oaxacan Crema . Tajin
- Fried mac n cheese bites . ranch
- Crispy Skillet Corn Cakes . Avocado Aioli . Herbs
- \*Cornbread Panzanella (Bread Salad) Spoonfuls . Heirloom Tomato . Cukes . Balsamic . Basil
- Creme Brie Crostini . Raspberry Rosemary Jam . Mint . Agave
- \*Mini Ratatouille Cups . San Marzano Tomato Sauce . Fresh Herbs (VGN)
- Avocado Fries . Pico . Jalapeno Ranch
- \*Fried Beets . Kewpie Mayo . Basil . Sea Salt (VGN)
- Confit Tomato Spoons . Burrata . Micro Greens . Basil . Fig Balsamic
- Black Bean Empanadas . Poblanos . Corn . Goat Cheese . Avocado Creamy Salsa
- Seasonal Vegetarian Ravioli . Seasonal Sauce & Herbs

## APPETIZER STATIONS / ARRANGEMENTS / ACTION

- Grazing Station (MOST POPULAR) – A loaded station with something for everyone. Charcuterie (Meats), Artisan Cheeses, Fruit, Crudite & Grilled Vegetables, Pickled Goods, Marinated Items, Crackers/Spreads, Crostini **\$9.00 PP** \*Ask about our deluxe station (**\$12 pp**)
- Nacho Bar – Sea Salt Tortilla Chips, Roasted Tomato Salsa, Salsa Verde, Queso, Jalapenos **\$7 PP**  
\*add guac **\$2 PP**
- Poke & Ceviche Bar – Watch our event Chef create bowls of Poke and Ceviche in front of your guests! Complete with toppings bar, plantain chips and crispy wonton chips. People absolutely love this station! **\$13 pp (ASK ABOUT OUR WALKING RAW BAR!)**
- Canape / Crostini Bar – A selection of handmade canapes and crostini, featuring Beef Tenderloin, Smoked Salmon, Cheeses, Avocado & more. Colorful and fun - **\$9 pp**

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### ENTREES (Tier 1 \$20 pp – Beef or Fish add \$4)

- Chicken Fricassee w Wild Mushroom Ragout, Tomatoes & Thyme
- Pesto Chicken w Marinated Tomatoes
- Mediterranean Chicken w Olives, Artichokes, Tomato, Lemon & Herbs
- BBQ Seared Chicken Thighs w Charred Green Onions
- Lemon & Rosemary Chicken with White Wine Lemon Sauce
- Blackened Chicken Alfredo
- Grilled (Not breaded) Chicken Parmesan w/ Basil, Tomato Sauce & Mozzarella
- Cranberry Orange Pork Loin // or // Mushroom Demi Glaze Pork Loin
- Coca Cola & Orange Braised Carnitas (Pork Shoulder)
- Beef Tenderloin Sliced w Horseradish Cream & Chimichurri OR Grilled Filet Mignon
- Soy Balsamic Braised Short Rib
- Chorizo & Beef Meatloaf with Cajun Tomato Gravy
- BBQ Brisket & Sausage
- Grilled Salmon w Avocado Salsa & Cilantro OR Thai Chile Glazed Salmon w/ Orange Zest
- Grilled Mahi w Yellow Pepper Pesto & Plantains
- Roasted Root Vegetable Curry (VEGAN)
- Grilled Portobello Mushroom Saute w Chimichurri (VEGAN)
- Vegan Meatball Cacciatore (Tomatoes, Peppers, Onions & Green Squash)

### SIDES (\$4 each)

- Mashed Potatoes // Herb Roasted Potatoes // Cajun Skillet Potatoes
- Jasmine Rice // Spanish Rice // Wild Rice Pilaf
- Sauteed Root Vegetables // Sauteed Squash // Sauteed Green Beans //
- Sauteed Broccolini & Garlic // Braised Spinach w/ Bacon, Cider & Red Onion
- Street Corn (chilled) // Cauliflower Gratin // Mac N Cheese

### SALADS (\$4.50 per person)

- Back Porch Salad – Greens, Tomato, Cucumber, Stone Fruit of the Season, Crumbled Goat Cheese, Served with Balsamic & Ranch
- TX Caesar Salad – Romaine, Shaved Parmesan, Grilled Poblano Peppers, Hatch Chile Croutons, Pepita Cilantro Creamy Dressing. (Classic Caesar also available)
- Easy Salad -Greens, Tomato, Cucumber, Radish, Shredded Cheese, Croutons, Balsamic & Ranch
- Avocado Carpaccio +\$1 -Thinly Sliced Avocado, Shaved Manchego Cheese, Tomato, Cilantro, Basil, Mint, Greens and our scratch made honey chile dressing

\*Add **Breadsticks / Rolls** to any dinner / meal package **\$1.75 pp**

## BEVERAGE OPTIONS / BAR OPTIONS

- Tea / Water Station **\$2.50 pp**
- Aguas Frescas – Per Flavor **\$3 pp**
- Starbucks Coffee Dispenser Station **\$4.50 pp** / Mexican Hot Cocoa **\$4 pp**

## LATE NIGHT SNACK (Varies / Customized options available / Let's discuss!)

- Tacos / Breakfast Tacos / Sliders / Biscuit Sandwiches / Queso & Chips / Hot Dogs

Ask us about Themed Carts – like Elotes, Tacos, Champagne Carts & more

Walking Taco Station, Walking Raw Bar & more!

Photo Booth – digital and print copies, with attendant and backdrop. \$275 per hour