

PARTY MENUS

DINNERS

Full dinner/pp A'laCarte/pp

Chicken Parmesan	\$17.50	\$9
<ul style="list-style-type: none"> • <i>Sautéed Chicken Breast with Tomato Sauce made with Vegetables from our garden and covered with Mozzarella and Parmesan Cheese.</i> 		
Chicken Piccata	\$17	\$9
<ul style="list-style-type: none"> • <i>Tender Chicken Breast with a Light Lemon Caper Sauce.</i> 		
Lemon Chicken	\$17	n/a
<ul style="list-style-type: none"> • <i>Lightly Sautéed Chicken Breast with a Rich Lemon Cream Sauce And finished with a dusting of Parmesan cheese...</i> 		
Chicken Cordon Bleu	\$18	n/a
<ul style="list-style-type: none"> • <i>Breaded Chicken Breast Stuffed with Ham and Swiss. Then Pan Fried and Smothered with our Swiss Cheese Sauce.</i> 		
Fajitas with Trimmings	\$18	n/a
<ul style="list-style-type: none"> • <i>Beef and/or Chicken with Sautéed Onions and Bell Peppers.</i> 		
Pork Tenderloin	\$16	\$9
<ul style="list-style-type: none"> • <i>Well Seasoned and Roasted to Perfection. Served with Fresh Rolls and Sauces that compliment.</i> 		
Stuffed Pork Tenderloin Wellington	\$18	\$13
<ul style="list-style-type: none"> • <i>Pork Tenderloin Wrapped in Puff Pastry and Stuffed with an Apricot, Cherry and Almond Compote.</i> 		
Salmon Wellington*	\$21	\$15
<ul style="list-style-type: none"> • <i>A Fillet of Salmon Covered with a Light Mushroom Cream and Wrapped in Puff Pastry.</i> 		
Shrimp Boil	\$23.50	n/a
<ul style="list-style-type: none"> • <i>Well-Seasoned with Creole Seasonings</i> 		
Shrimp Creole	\$19	\$13
<ul style="list-style-type: none"> • <i>Stewed Tomatoes with Celery, Onions, and Green Bell Peppers, some Cajun Spices, and, of course, Shrimp.</i> 		
Salmon with Cucumber Sauce*	\$19	\$9
<ul style="list-style-type: none"> • <i>Grilled Salmon with a Light Cucumber Dill Sauce.</i> 		
Shrimp Alfredo	\$18	\$13
<ul style="list-style-type: none"> • <i>Creamy Shrimp Alfredo Sauce over a Bed of Fettuccini.</i> 		
Stuffed Shrimp w/Crabmeat*	\$20	\$15
<ul style="list-style-type: none"> • <i>Jumbo Shrimp Butterflied and Stuffed with Crab Stuffing then Broiled Until Golden Brown.</i> 		
Veal Scaloppini*	\$23	n/a
<ul style="list-style-type: none"> • <i>These Tender Veal Medallions are gently Seared in Olive Oil, And topped w/ a beautiful Mushroom Sauce, with hints of White wine, lemon and Parmesan Cheese.</i> 		

Rib Eye or 8 oz. Filet Steaks*	\$29	n/a
<ul style="list-style-type: none"> • <i>Prime Certified Angus Beef Grilled to your Perfect Temperature.</i> 		
Beef Tenderloin @ Carving Station	\$29	\$19
<ul style="list-style-type: none"> • <i>Well Seasoned and Grilled to Perfection. Served w/ Homemade Yeast Rolls and Sauces.</i> 		
Prime Rib Roast @ Carving Station	\$29	\$19
<ul style="list-style-type: none"> • <i>Highest Quality Prime Certified Angus Beef (Can be Crusted w/ Fresh Herbs from Our Garden.) Best Prime Rib You Will Ever Have!</i> 		
Sirloin Steak Dinner	\$ 22	\$ 12
<ul style="list-style-type: none"> • <i>Delicious, tender Sirloin Steaks cut into personal size Pieces, varying from rare to well done to please every Member of your party.</i> 		

***These items are suitable ONLY for small groups.**

All Dinners are served with a choice of salad, side vegetable, rice or potato dish and homemade bread. These may vary with entrée... please request chef's recommendation.

SIDE ITEM OPTIONS FOR FULL DINNER

Steamed Veggies

- *Broccoli, Cauliflower, Carrots. . . .*

Glazed Carrots

- *Orange/ Maple or Honey Glazes*

Green Peas with Mushrooms

- *Sautéed in Butter and Seasoned with Salt and Pepper.*

Green Bean or Broccoli Almandine

- *Green Beans or Fresh Broccoli in Brown Butter and Tossed with Almonds*

Garlic Mashed Potatoes

- *Mashed Potatoes with Whole Roasted Garlic Cloves.*

Party Potatoes

- *Loaded Mashed Potatoes with Cheese, Bacon, Onions, Sour Cream and Chives.*

Pasta

- *Your choice of Pastas with Pesto or Roasted Garlic Butter.*

Corn Casserole

- *Creamy, Sweet and Corny*

Broccoli and Cheese

- *Steamed Broccoli with either Shredded Cheddar or a Warm Cheese Sauce*

Texas Beans, Refried Beans or Black Eyed Peas

- *All Beans are Soaked Over Night and Simmered for Hours.*

Rice Pilaf, Mexican Rice or Brown Rice

- *Well Seasoned and Cooked to Perfect Al Dente Every Time.*

Mexican Corn & Rice Casserole

- *Sweet Corn & Rice Combined w/ Onions & Peppers and Yummy Cheeses.*

Cheese Grits

- ♥ *One of our Favorites! Slightly Spicy, Creamy Cheese Grits, with Zesty Sharp Cheddar Cheese – Not your Mom’s Grits!*

“YES, WE DO FANTASTIC BARBEQUE! PRICE DEPENDS ON NUMBER OF MEATS AND EXTRAS. PLEASE ASK FOR PRICES.

“ON THE LITE SIDE” **Take a bite out of your bill!!!**

Steamship of Beef

\$16.50

- *What a presentation this makes! This entire leg of beef is roasted to perfection for hours, and carved at your event, to each guest’s specifications, by our talented chefs.... Served with au jus and/ or horseradish sauce and fresh homemade yeast rolls, salad, and choice of potatoes or rice dish. (This is appropriate for large groups only.)*

Chicken Marsala

\$15.50

- *Gently grilled chicken breast with a rich marsala sauce and mushroom sauce topping it. Served with a lovely rice dish or garlic pasta, fresh garden salad of your choice, and fresh bread.*

Short Ribs

\$15.50

- *Succulent & meaty! - Tender pieces of beef rib meat, gently braised and seasoned to perfection. This is a tasty and hearty treat for your guests. Add a delicious potato or rice dish, and a beautiful salad, fresh bread, and you have a perfect dinner for a great price!*

Pasta Bar

\$15-\$18

- *This is a meal in itself! Served with a beautiful fresh salad and garlic bread, you can please every member of your group! We include up to 3 types of pasta, and up to 4 types of sauces. Choose from marinara sauce, meat sauce, alfredo sauce, and pesto sauce, PLUS.....Your choice of roasted veggies...cheeses... stroganoff...roasted chicken strips...meatballs and/ or Italian sausage....- (Price depends upon toppings and sauces.)*

Chicken Alfredo

\$16

- *Pesto Cream Sauce with Mushrooms & Bow Tie Pasta.*

***(We can also do a “MINI PASTA BAR” with fresh salad, as a side option with an entrée, [just choosing different sauces, vs. meat additions] ... Add \$7.00 to an “a-la carte” entrée.)**

Build Your Own Tacos	\$16
<ul style="list-style-type: none"> • <i>Well Seasoned, Spicy Lean Ground Beef, Cheese, Salsa, Sour Cream, Guacamole and Homemade Fresh Tortillas</i> 	
Chicken or Beef Enchiladas with Trimmings	\$15
<ul style="list-style-type: none"> • <i>Enchilada Sauce Made in House topped w/ Three Cheeses.</i> 	
Homemade Soup	\$ 9
<ul style="list-style-type: none"> • <i>Pumpkin, Butternut Squash, Chilled Strawberry or Watermelon . . .</i> • <i>The Chef Can Compose Just About Any Soup you Like with Respect to Seasonality.</i> 	
Beef Stew	\$14
<ul style="list-style-type: none"> • <i>Traditional Beef and Potatoes with Carrots and Celery</i> • <i>Mexican Carne Guisada</i> 	
Pot Roast	\$16
<ul style="list-style-type: none"> • <i>Slow Cooked in oven with Potatoes, Carrots, Garlic, Onions and Red Wine.</i> 	
Chicken Spaghetti	\$15.50
<ul style="list-style-type: none"> • <i>Grilled Chicken Breast Strips in a Cheesy sauce with Mushrooms and Garden Vegetables.</i> 	
King Ranch Chicken	\$14
<ul style="list-style-type: none"> • <i>A Texas Staple for Warm Feel Good Country Food.</i> • <i>Boneless, Skinless Chicken Breast Baked into a Creamy Cheesy, Mushroom Sauce with layers of Corn Tortillas.</i> 	
Lasagna	\$14
<ul style="list-style-type: none"> • <i>Layers of Pasta, Mozzarella, Ricotta, Parmesan and Tomato Sauce Made with Vegetables from Our Garden.</i> 	
Mexican Dinner	\$18
<ul style="list-style-type: none"> • <i>Enchiladas, Tacos, Rice, Beans, Guacamole, Chip & homemade salsa.</i> • <i>Carne Guisada May be Substituted for Enchiladas or Tacos.</i> 	

Dinners in this category served with, Fresh Mixed Salad, Homemade Rolls & Cornbread, and Iced Tea. (Chef will help with pairing these items with your dinner.)

FUN EXTRAS

(These costs can vary with size of Salmon, Pig or Goat)

Whole Salmon --- Serves 70+	\$400
Whole Pig--- Serves 100 – 150	\$650 + -
Whole Goat--- Serves 60 – 100	\$300

VEGETABLES AND EXTRAS - PER PERSON BASIS

Oven Roasted Vegetables	\$4.50
<ul style="list-style-type: none">• <i>Medially of Mixed Vegetables.</i>• <i>OR....GRILLED – PLEASE ADD \$.50 MORE/PP</i>	
Mashed Potato Bar	\$ 5.00
<ul style="list-style-type: none">• <i>Bacon, Sour Cream, Cheese, Chives, Salsa, and Onions</i>	
Macaroni and Cheese	\$3.75
<ul style="list-style-type: none">• <i>Creamy Home Made Three Cheese Sauce with Macaroni Pasta</i>	
Green Bean Bundle	\$3.75
<ul style="list-style-type: none">• <i>Wrapped in Bacon</i>	
Fried Green Beans	\$2.75
<ul style="list-style-type: none">• <i>Beer Battered and Deep Fried.</i>	
Wrapped Asparagus	\$4.50
<ul style="list-style-type: none">• <i>With Bacon or Puff Pastry, dusted w/ Parmesan cheese.</i>• <i>Or Both for a Dollar per person Extra</i>	
Carrot Bundles	\$4.50
<ul style="list-style-type: none">• <i>Tied with chives in a sweet orange glaze.</i>	
*Fruit Tray & Cheese Table	\$5.50
<ul style="list-style-type: none">• <i>Sliced Cantaloupe, Honeydew Melon, Watermelon, Pineapple</i>• <i>Cubes of Cheddar, Swiss and Pepper Jack Cheeses.</i>	
*Vegetable Tray	\$5.00
<ul style="list-style-type: none">• <i>Broccoli, Cauliflower, Carrots, Celery, Bell Peppers, Cucumbers . . .</i>• <i>Served with a Vegetable Cheese Dip.</i>	
Cheese Display	\$4.50
<ul style="list-style-type: none">• <i>A Variety of Quality Cheeses Sliced and spread on Cheese Boards with Grapes and Nuts.</i>• <i>A Great Choice for a Conversation Starter.</i>	
Stuffed Baby New Potatoes w/ Artichoke Dip	\$4.00
<ul style="list-style-type: none">• <i>Delicate individual New Potatoes stuffed w/ a blend of Artichokes, Fresh Parmesan cheese, and spices---BEAUTIFUL & YUMMY</i>	

*** A Combination Cold Table w/ a Colorful Display of Fruit along w/ Fresh Garden Vegetables/ dip & Crackers can be substituted for a Slightly Higher Price.**

APPETIZERS- ITEMS PRICED PER PERSON

Smoked Salmon with Condiments	\$7.50
<ul style="list-style-type: none">• <i>Thinly Sliced Smoked Salmon, Served w/ Capers, Diced Red Onions, & Sour Cream, Served with Assorted Crackers and Thin Slices of Cucumber.</i>	
Fish Tacos	\$8
<ul style="list-style-type: none">• <i>Grilled or Lightly Fried Fresh Fish, Served with a Zesty Citrus Seafood Slaw.</i>	
Pineapple Teriyaki Kabobs	\$9
<ul style="list-style-type: none">• <i>Pork Skewers Marinated and Glazed with Pineapple, Onions and Bell Peppers.</i>	
Shrimp Kabobs with Bacon	\$9
<ul style="list-style-type: none">• <i>Marinated Shrimp Skewered with Bacon and Vegetables & a Touch of Honey.</i>	
Beef Kabobs	\$14
<ul style="list-style-type: none">• <i>Quality Certified Angus Beef Marinated and Skewered with Fresh Vegetables.</i>	
Grilled Quail	\$11
<ul style="list-style-type: none">• <i>Very Tender and Juicy - Perfect Golden Color... A Real South Texas Hit!</i>	
Taco Bar	\$10
<ul style="list-style-type: none">• <i>Well Seasoned, Spicy Lean Ground Beef, Cheese, Salsa, Sour Cream, and Homemade Fresh Tortillas</i>• <i>With Queso & Guacamole . . . Add \$2 per person.</i>	
Avocado Bar	\$7.50
<ul style="list-style-type: none">• <i>Stuffed with Our Bay Scallop Ceviche and Fiesta Shrimp.</i>• <i>Table Decorated with Other Condiments, Flowers and Large Displays of Avocados.</i>	

APPETIZERS **INDIVIDUAL ITEMS- PRICED PER DOZEN**

Brown Sugar Baked Bacon Strips	\$9.50/dozen
<ul style="list-style-type: none">• <i>Individually Baked Bacon, w/ Caramelized Brown Sugar & Spices</i>	
Tortilla Wraps	\$7.00/ dozen
<ul style="list-style-type: none">• <i>Ranch Seasoning, Chopped Olives, Onion and Pimento Wrapped in a House Made Tortilla with Cream Cheese</i>	
Puff Pastry Wraps	\$9/dozen
<ul style="list-style-type: none">• <i>Crostini Forest Ham & Jalapeno Cheese Wrapped in Puff Pastry</i>	
Caprese	\$7/dozen
<ul style="list-style-type: none">• <i>Crostini with Tomato Mozzarella and Basil.</i>	
Caprese Kabob	\$11.50/dozen
<ul style="list-style-type: none">• <i>Skewered Cherry Tomatoes & Mozzarella with Pesto.</i>	
Mini Pizzas	\$14/dozen

- *Cheese, Pepperoni and basil*

Chicken Flautas	\$ 14/dozen
<ul style="list-style-type: none"> • <i>Seasoned Pulled Chicken Rolled in Corn Tortillas and Fried</i> 	
Sausage in Puff Pastry	\$ 9/dozen
<ul style="list-style-type: none"> • <i>Smoked Jalapeno Sausage Wrapped w/ Spicy Mustard</i> 	
Mini Quiches	\$10/dozen
<ul style="list-style-type: none"> • <i>Bacon, Spinach, Onions and Cheese inside a Small Shell of Pie Crust and Scrabbled Eggs.</i> 	
Antipasto Skewer	\$18/ dozen
<ul style="list-style-type: none"> • <i>Cheese Ravioli, Green Olive, Sun Dried Tomato, Artichoke Heart...</i> 	
Tamales	\$11.50/ dozen
<ul style="list-style-type: none"> • <i>Corn Husks Filled with Masa and Pork or Chicken.</i> 	
Quesadillas	\$15/dozen
<ul style="list-style-type: none"> • <i>Comes in Cheese, Chicken or Veggies</i> • <i>Steak is One Extra Dollar Per Dozen</i> 	
Asparagus	\$15/dozen
<ul style="list-style-type: none"> • <i>Chilled Asparagus Spears Wrapped in Prosciutto</i> • <i>WRAPPED in PUFF PAASTRY and Topped with Parmesan Cheese</i> 	
Crab Cakes	\$17/dozen
<ul style="list-style-type: none"> • <i>Fresh Lump Crab Meat with Diced Red Bell Pepper, Red Onion and Mayo for a base and the Rest is a Secret</i> 	
Shrimp Cakes	\$17/dozen
<ul style="list-style-type: none"> • <i>Finely Chopped Vegetables and Herbs Mixed with Shrimp and Some Magical Powers. They are Fantastic!</i> 	
Crab Stuffed Mushrooms	\$15/ dozen
<ul style="list-style-type: none"> • <i>Cremini Mushroom Tops Stuffed with Well Seasoned and Dressed, Fresh Lump Crab Meat</i> 	
Prosciutto Stuffed Mushrooms	\$16/ dozen
<ul style="list-style-type: none"> • <i>Chilled Cremini Mushroom Tops Stuffed with Lemon and Prosciutto</i> 	
Smoked Salmon	\$16/dozen
<ul style="list-style-type: none"> • <i>Mini Potato Wafer with Smoked Salmon and a Poblano Cream.</i> 	
Crab Stuffed Jalapenos	\$17/dozen
<ul style="list-style-type: none"> • <i>Jalapenos Stuffed with Crab Meat and Cream Cheese</i> 	
Large Cocktail Shrimp	\$ 20/dozen
<ul style="list-style-type: none"> • <i>Jumbo Shrimp Peeled Boiled and Chilled – Served w/ Spicy Cocktail Sauce</i> 	
Mini Beef Wellington	\$23/dozen
<ul style="list-style-type: none"> • <i>Beefy mini Filets Wrapped in Puff Pastry</i> 	
Scallops Wrapped in Bacon	\$20/dozen
<ul style="list-style-type: none"> • <i>Seared to a Perfect Golden Brown</i> 	
Surf and Turf Crostini	\$22/dozen
<ul style="list-style-type: none"> • <i>Crostini with Beef Tenderloin and Crabmeat topped with Hollandaise Sauce</i> 	
Pecan Pork Crostini	\$18/ dozen
<ul style="list-style-type: none"> • <i>Crostini with Pecan Crusted Pork Tenderloin with Strawberry Balsamic Reduction</i> 	

APPETIZERS - CHIPS & DIPS—PER PERSON

QUESO DIP	\$3.25
BLACK-EYED PEA DIP	\$2.50
GUACAMOLE	\$3.75
LAYERED MEXICAN DIP	\$4.00
ARTICHOKE DIP	\$3.75
CEVICHE	\$4.50
SHRIMP MOLD	\$4.75
PICO DE GALLO	\$2.00
TRIO OF QUESO/ QUACAMOLE & PICO DE GALLO W/ CHIPS	\$ 4.50

SALADS

CAESAR SALADS	\$3.00
SPINACH SALAD	\$3.50
WEDGE OF LETTUCE	\$2.75
FIELD GREENS with STRAWBERIES, FETA CHEESE, ETC.	\$3.75
BIB LETTUCE with lemon dressing	\$2.75
MIXED SALAD	\$3.00
MIXED SALAD W/ TOMATOES/ AVACADO/ ARTICHOKE HEARTS, ETC. ----- (choice of dressings)	\$ 3.50
TOMATOES and MOZZARELLA /fresh basil	\$ 3.75

SANDWICHES - W/ CHIPS - PER PERSON

CHICKEN SALAD	\$8.25
TUNA SALAD	\$8.00
PIMENTO CHEESE	\$7.50
CREAM CHEESE with CUCUMBER	\$7.50
BEEF TENDERLOIN ON CROISSANTS	\$13.50
STEAK WITH ONIONS on French Bread Loaves	\$13.50
HAMBURGERS with Trimmings - 1/3 lb. Angus Beef	\$12.50
(All sandwiches served with chips)	

NOTE: The normal state food tax and 18% gratuity will be added to all food service.

ALL FOOD COSTS INCLUDE FOOD, PREPARATION, SERVING, (BUFFETS OR "STATIONS", USING BANQUET QUALITY CHAFING SERVERS), HIGH QUALITY CLEAR ACRYLIC PLATES, FORKS & KNIVES, and ICED TEA.

----WE RESERVE THE RIGHT TO CHANGE PRICES ON THIS MENU, W/ MARKET PRICE; BUT, ONCE AN EVENT IS BOOKED, THE FOOD COSTS ARE LOCKED IN, [EXCEPT FOR WHOLE SALMON, PIG OR GOAT].)