



# LUNCH/DINNER MENU



## LUNCH/DINNER BUFFETS

*Texas BBQ Plate* \$19 Per Person – 10 Person Minimum

Slow Braised Brisket, BBQ Chicken Breast and Sausage w/ Potato Salad, BBQ Baked Beans, Jalapeno Cornbread and Assorted Cookies

*Fajitas!* \$16 Per Person – 10 Person Minimum

Grilled Chicken and Beef Fajita (Veggie Fajitas by Request, w/ Guest Count in "Special Instructions") w/ Grilled Peppers and Onions, Flour and Corn Tortillas, Cheese, Guacamole, Sour Cream, Pico de Gallo and Limes. Served with Refried Beans, Yellow Rice & Warm Cinnamon Churros

- Add Fajita Grilled Shrimp +\$5.50 Per Person
- Add Chips and Queso +\$3.50 Per Person

*Italian Trio* \$16 Per Person – 10 Person Minimum

A combination of Chicken Parmesan, Lasagna and Penne Alfredo w/ Garlic Bread, Caesar Salad & Dessert

*Vegan Duo* \$14.00 Per Person – 10 Person Minimum

Eggplant Marinara and Penne Primavera, w/ a Garden Salad

*The Mediterranean* \$14 Per Person – 10 Person Minimum

Rosemary Chicken Kabobs (2) Served with Yellow Rice, Pita Bread, Greek Salad, Hummus, Tzatziki & Dessert

- Combo 1 Chicken Kabob & 1 Beef Kabob +\$.50 Per Person
- Sub Beef Kabobs (2) +\$1 Per Person
- Sub Grilled Veggie Kabobs (Vegetarian) Available by Request – Need it Vegan? Just Ask!

*Slider Bar* \$13 Per Person – 10 Person Minimum

Hawaiian Pulled Pork on Onion Brioche, Chicken Bacon Swiss on Pretzel Bun and American Cheeseburger on Poppy Brioche Sliders w/ Cavatappi Mac-N-Cheese, Cucumber Tomato Salad and Assorted Cookies

*Mexican Street Tacos* \$13 Per Person – 10 Person Minimum

Pork Carnitas and Roasted Poblano Chicken, with Flour and Corn Tortillas, Cilantro, Onion, Queso Fresco, Salsa and Limes. Served with Cilantro Lime Rice, Black Bean & Corn Salad and Warm Cinnamon Churros

- Sub Carne Asada +\$1

*Vegan Mexican Street Tacos \$14 Per Person – 10 Person Minimum*

Grilled Portobello Street Tacos, with Flour and Corn Tortillas, Cilantro, Onion, Salsa Rojo and Limes w/ Cilantro Lime Rice, Black Bean & Corn Salad and Warm Cinnamon Churros

*B.Y.O. Signature Protein Bowls \$12 Per Person – 10 Person Minimum*

Diced Fajita Chicken, Cilantro Lime Rice, Romaine, Fire Roasted Corn, Black Beans, Pico de Gallo, Cheese, Guacamole, Salsa, Jalapeno Ranch and Assorted Cookies

- Sub Diced Fajita Beef +\$1
- Sub Grilled Fajita Veggies (Vegetarian) by Request – Need it Vegan? Just Ask!

*Loaded Baked Potato Bar \$9.50*

Crumbled Bacon, Cheddar, Sour Cream, Broccoli Florets, Whipped Butter and Assorted Cookies

- Add Slow Braised Smoked Brisket +\$4
- Add Hill Country Pulled Pork +\$3.00

## *ENTREE BUFFETS*

All Prices are Per Person – 10 Person Minimum – Includes 2 Sides, Side Salad, Rolls and Dessert

<i>Chicken \$15</i>	<i>Grilled Salmon \$19</i>	<i>Beef</i>	<i>Misc.</i>
Herb Roasted	Raspberry Chipotle	Petite Tenderloin	Raspberry Chipotle
Bourbon BBQ	Pineapple Pico	Filet (6oz.) \$35	Pork Medallions \$18
Lemon Rosemary Cream +\$1	Herbed Feta +\$1	Chimichurri or Garlic Butter	<b><i>Potluck</i></b> – MKT. Price
Creamy Tuscan +\$1	Picatta +\$1	Bacon Bleu Butter +\$2	Choose a Combination of Any Two Entrees
Pesto Cream +\$1	Creamy Pesto +\$1	Flat Iron (8oz.) \$24	
Poblano Cream +\$1	Creamy Tuscan +\$1	Chimichurri or Garlic Butter	
Chicken Parmesan +\$1		Beef Wellington \$26	
Picatta +\$1		Italian Pot Roast \$18	
Mushroom Marsala +\$1			
Pecan Crusted +\$1 Served w/ Honey Mustard			
Cordon Bleu +\$1 Served w/ Honey Mustard			

*Sides: \$3.50 Per Person A la Carte*

Asparagus +\$1 | Brussel Sprouts +\$1 | Cavatappi Mac-N-Cheese +\$1 | Mushroom Risotto +\$1  
Bourbon Roasted Carrots | Broccoli Florets | Garlic Mashed Potatoes | Green Beans  
Grilled Zucchini/Squash | Roasted Rosemary Red Potatoes | Sautéed Spinach | Scalloped Potatoes  
Sweet Potatoes | Veggie Medley | Fingerling Potatoes | Rice Pilaf

## *SANDWICHES & SALADS*

*Picnic Lunch* – Available in Boxes or on Trays \$11.25 Per Person

Includes: Sandwich Selection, Choice of Fruit, Pesto Pasta or Garden Side Salad, Chips and a Cookie  
\*Mayo and Deli Mustard on the side

- Oven Roasted Turkey – Swiss, Sliced Cucumbers and Tomatoes on Ciabatta
- Pesto Chicken – Grilled Herb Chicken Breast Slices, Provolone, Basil, Tomatoes and Pesto on Herbed Focaccia
- Italian – Virginia Ham, Genoa Salami, Provolone, Lettuce, Tomato & Italian Dressing on Ciabatta
- Chicken Salad – Chef Prepared Chicken Salad with Lettuce and Tomato on a Fresh Baked Croissant
- Turkey – Smoked Turkey Breast, Cheddar, Applewood Smoked Bacon, Lettuce and Tomato on Whole Wheat
- Ham and Swiss – Rosemary Ham with Swiss, Lettuce, Tomato on Whole Wheat w/ Honey Mustard on the Side
- Tuna Salad – Chef Prepared Tuna Salad, Lettuce and Tomato on Whole Wheat
- Caprese (Vegetarian) – Wet Mozzarella, Basil, Tomatoes, Pesto and Balsamic Drizzle on Herbed Focaccia
- Grilled Vegan – Grilled Portobello, Zucchini, Squash, Red Onion and Pesto on Ciabatta
- Southwestern Chicken Wrap with Black Beans, Fire Roasted Corn, Lettuce, Tomato, Queso Fresco and Jalapeno Ranch on the side
- Club BLT Wrap with Oven Roasted Turkey, Virginia Ham, Bacon, Swiss, Lettuce and Tomato
- Grilled Chicken Caesar Wrap with Shaved Parmesan, Romaine and Caesar Dressing on the side

### **BOXED SALADS \$8**

Includes a Cookie - All Dressings Served on the side

Add: Grilled Chicken +\$4 | Grilled Shrimp +\$6 | Grilled Salmon +\$7 | Seared Ahi Tuna +\$7

- Garden – Mixed Greens, Cucumber, Tomato, Carrots, Red Onion – Ranch or Balsamic Vinaigrette
- Caesar – Romaine, Shaved Parmesan, Croutons – Caesar Dressing
- Cobb +\$1 – Mixed Greens, Blue Cheese Crumbles, Bacon, Hard Boiled Egg, Cucumber, Tomato, Carrots, Red Onion – Ranch Dressing
- Greek – Mixed Greens, Feta, Kalamata Olives, Cucumber, Tomato, Red Onion, Celery – Balsamic Dressing

## BOXED SALADS CONT'D

- Napa Valley – Romaine, Feta, Sliced Apples, Craisins, Sliced Almonds – Raspberry Vinaigrette
- Strawberry Spinach – Spinach, Feta, Strawberries, Red Onion, Candied Pecans – Raspberry Vinaigrette
- Southwestern – Mixed Greens, Queso Fresco, Fire Roasted Corn, Black Beans, Red Pepper, Tomato – Jalapeno Ranch
- Coconut Shrimp Kale Power Salad \$17 – Kale Power Mix, Cucumber, Carrot, Red Pepper, Honey Sesame Wonton Strips – Sesame Ginger Dressing and Sweet Chili Sauce

## DESSERTS

- Cheesecake Shooters \$3.25 – *Strawberry or Hazelnut*
- Petite Four Cake Bites \$2.25
- Brownie Bites \$2.25
- Lemon Bars \$2.25
- Assorted Macaroons \$2.25
- Assorted Cookies \$1.50 - *Chocolate Chip, Sugar or Lemon White Chocolate*

*\*Custom Desserts Available Upon Request Including Vegan and Gluten Free Options*

## BEVERAGES

	By the Gallon	Individual
<b>Lemonade</b>	<b>\$14</b>	-
<b>Peach Tea</b>	<b>\$14</b>	-
<b>Sweet Iced Tea</b>	<b>\$14</b>	<b>\$3.75</b>
<b>Unsweet Iced Tea</b>	<b>\$13</b>	<b>\$3.75</b>
<b>Spa Water</b>	<b>\$11</b>	-
<ul style="list-style-type: none"> <li>• <i>Strawberry Mint or</i></li> <li>• <i>Cucumber Lemon</i></li> </ul>		
<b>Fresh Pressed Cucumber Lemon Juice</b>	<b>\$25</b>	-
<b>Bottled Water</b>	-	<b>\$2</b>
<b>Sparkling Water - Pellegrino</b>	-	<b>\$3.95</b>
<b>Assorted 12oz Cans La Croix, Coke, Diet Coke, Dr. Pepper, Sprite</b>	-	<b>\$2</b>