



LUNCH/DINNER MENU



Texas BBQ Plate \$27 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! – 10 Person Minimum

Chicken **\$22 Per Person**, Beef **\$27 Per Person**, Combo **\$25 Per Person**, Veggie **\$20 Per Person** w/ Grilled Peppers and Onions, Flour and Corn Tortillas, Cheese, Guacamole, Sour Cream, Pico de Gallo, Salsa Roja and Limes. Served with Refried Beans, Yellow Rice & Warm Cinnamon Churros

- Add Fajita Grilled Shrimp (6) **+\$7.50 Per Person**
- Add Chips and Queso **+\$4.50 Per Person**

Italian Trío \$24 Per Person – 10 Person Minimum

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

Vegan Duo \$20 Per Person – 10 Person Minimum

Eggplant Marinara and Penne Primavera, w/ a Garden Salad

The Mediterranean \$20 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 Tenderloin Kabob **+\$4 Per Person**
- Sub Beef Tenderloin Kabobs (2) **+\$8 Per Person**
- Sub Grilled Veggie Kabobs (V) Available by Request – Need it Vegan? Just Ask!

Mexican Street Tacos \$18 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 **+\$3**

Vegan Mexican Street Tacos \$18 Per Person – 10 Person Minimum

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

Slider Bar \$17 Per Person – 10 Person Minimum

Slow Braised Brisket w/ Bacon Jam, Chicken Bacon & Swiss on Pretzel Bun and American Cheeseburger on Poppy Brioche Sliders w/ Cavatappi Mac-N-Cheese, Cucumber Tomato Salad and Assorted Cookies

The Summer Picnic \$21 Per Person – 10 Person Minimum

Southern Fried Chicken Breast and Legs Only, Homestyle Potato Salad, Classic Macaroni Salad, Southern Style Green Beans and Watermelon Wedges. Includes: Louisiana Hot Sauce
Add a Slice of Homemade Apple or Cherry Pie **+\$4.25**

B.Y.O. Signature Protein Bowls \$16 Per Person – 10 Person Minimum

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

- Sub Diced Beef Tenderloin **+\$3**
- Sub Grilled Fajita Veggies (Vegetarian) by Request – Need it Vegan? Just Ask!

Loaded Baked Potato Bar \$12 Per Person – 10 Person Minimum

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

- Add Slow Braised Smoked Brisket (4oz.) **+\$6**
- Add Hill Country Pulled Pork (4oz.) **+\$4**

ENTREE BUFFETS

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

<i>Chicken \$24</i>	<i>Grilled Salmon \$32</i>	<i>Beef</i>	<i>Misc.</i>
Herb Roasted	Raspberry Chipotle	Petite Tenderloin Filet (6oz.) \$44	South American Surf and Turf
Bourbon BBQ	Pineapple Pico	Chimichurri	Lemon Butter
Lemon Rosemary Cream +\$1	Herbed Feta +\$1	Garlic Butter	Chilean Sea Bass (4oz.) w/ Chimichurri Beef Tenderloin (4oz.) \$48 *72 Hour Notice Required
Creamy Tuscan +\$1	Picatta +\$1	Bacon Bleu Butter +\$2	
Pesto Cream +\$1	Creamy Pesto +\$1	Flat Iron (8oz.) \$35	Espresso Rubbed Bone-In Frenched Lamb Chops (10 oz.) \$48 *72 Hour Notice Required
Poblano Cream +\$1	Creamy Tuscan +\$1	Chimichurri	
Picatta +\$1		Garlic Butter	
Mushroom Marsala +\$1		Beef Wellington \$30	Lemon Butter Chilean Sea Bass (6oz.) \$39 *72 Hour Notice Required
Chicken Parmesan +\$2		Italian Pot Roast \$25	
Pecan Crusted +\$2 Served w/ Honey Mustard			Raspberry Chipotle Pork Medallions - \$26
Cordon Bleu +\$2 Served w/ Honey Mustard			

Sides: \$4.25 Per Person A la Carte

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

SANDWICHES & SALADS

Picnic Lunch – Available in Individual Boxes or on Trays **\$14 Per Person**

Includes: Sandwich Selection, Choice of Fruit, Pesto Pasta or Garden Side Salad, Chips

*Mayo and Deli Mustard on the side

*Add a Cookie **+\$1***

We Proudly Serve Boars Head Deli Meats and Cheeses

- Oven Roasted Turkey – Swiss, Sliced Cucumbers and Tomatoes on Sliced Brioche
- Pesto Chicken – Grilled Herb Chicken Breast Slices, Provolone, Basil, Tomatoes and Pesto on Sliced Brioche
- Italian – Virginia Ham, Genoa Salami, Provolone, Lettuce, Tomato & Italian Dressing on Sliced French Bread
- Chicken Salad – Chef Prepared Chicken Salad with Lettuce and Tomato on a Fresh Baked Croissant
- Smoked Turkey – Smoked Turkey Breast, Cheddar, Applewood Smoked Bacon, Lettuce and Tomato on Honey Wheat
- Ham and Swiss – Rosemary Ham with Swiss, Lettuce, Tomato on Honey Wheat w/ Honey Mustard on the Side
- Tuna Salad – Chef Prepared Tuna Salad, Lettuce and Tomato on Honey Wheat
- Southwestern Chicken Wrap with Black Beans, Fire Roasted Corn, Lettuce, Tomato, Queso Fresco and Avocado 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
- Caprese (Vegetarian) – Wet Mozzarella, Basil, Tomatoes, Pesto and Balsamic Drizzle on Sliced French Bread
- Falafel Wrap* (Vegetarian) – Falafel, Spring Mix, Cucumber, Tomato, Tzatziki

*Make It Vegan **+\$1.50**

BOXED SALADS \$11

Includes a Cookie - All Dressings Served on the side

Add: Grilled Chicken **+\$6** | Grilled Shrimp **+\$8** | Grilled Salmon **+\$9** | Seared Ahi Tuna **+\$9**

- Garden – Mixed Greens, Cucumber, Tomato, Carrots, Red Onion – Ranch or Balsamic Vinaigrette
- Caesar – Romaine, Shaved Parmesan, Croutons – Caesar Dressing

BOXED SALADS CONT'D

- 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
- 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 – Avocado 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 **\$4** – *Mixed Berry or Nutella*
- Assorted Macarons **\$3.50**
- Petite Four Cake Bites **\$2.50**
- Brownie Bites **\$2.50**
- Lemon Bars **\$2.50**
- Assorted Cookies **\$1.75** - *Chocolate Chip, Sugar or Lemon White Chocolate*

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

BEVERAGES

	By the Gallon	Individual
Lemonade	\$15	\$4.25
Peach Tea	\$15	\$4.25
Sweet Iced Tea	\$15	\$4.25
Unsweet Iced Tea	\$15	\$4.25
Spa Water • <i>Strawberry Mint or</i> • <i>Cucumber Lemon</i>	\$11	-
Fresh Pressed Cucumber Lemon Juice	\$27	\$5.25
Bottled Water	-	\$2.50
Sparkling Water - Pellegrino	-	\$3.95
Assorted 12oz Cans La Croix, Coke, Diet Coke, Dr. Pepper, Sprite	-	\$2.50