



## **HANDCRAFTED HORS D'OEUVRES (\$5pp)**

### **Jalapeno Soup Shooters**

Everything you love about jalapeno transformed into spicy roasted cream jalapeno soup served in a shooter with a grilled white cheese bite.

### **Mexican Bruschetta**

Crispy crostini topped with diced tomatoes, roasted corn, light onions and cilantro, topped with a light spicy ranch and cotija cheese.

### **Baja Shrimp Tostada**

Mini Crisp tostada with succulent Cajun seasoned shrimp, complemented by a creamy cilantro avocado mousse and finished with a delicate touch of Mexican crema.

### **Artisan Corn Tamal**

House-made sweet corn tamal, topped with melted butter, fresh queso fresco, Mexican crema and fresh cilantro.

### **Fruit and Cheese Board**

Seasonal fruit, fancy selected cheeses, and gourmet crackers.

### **Pacific Shrimp Ceviche**

Shrimp marinated in fresh lime juice, mixed with ripe tomatoes, onions, and fresh cilantro. Served chilled in a shot glass for a refreshing bite.

### **Crisp Guacamole Cups**

Crisp mini corn cups filled with our signature creamy guacamole mousse, finished with fresh, heat-free pico de gallo.

### **House BBQ Beef Meatballs**

Tender beef meatballs seasoned with our signature BBQ rub and finished in a house-made BBQ sauce.

### **Italian Mozzarella Skewer**

Buffalo mozzarella, fresh tomatoes and basil, topped with olive oil and our best balsamic glaze.

### **Colombian Bite (Empanada)**

Empanada bites topped with traditional Colombian beef sofrito, served with ají.

### **Las Quesadillas**

Bite-size flour tortilla quesadillas filled with tender shredded chicken, sautéed onions and peppers in a light tomato sauce, served with house salsa on the side. (Stationary only)

### **Korean Bacon Bites**

Apple smoked bacon seasoned with our delicious spicy Korean rub and topped with real maple syrup.



### **Italian Parmesan Meatballs**

Homemade marinara sauce over our handmade beef meatballs, topped with fresh parmesan cheese.

### **Rumakies**

Bite-size pieces of chicken and pepper jack cheese wrapped in bacon, baked until crisp and served on a skewer. (\$1 extra pp)

### **Brisket Street Taco**

Tender house-made brisket served on a warm mini corn tortilla, finished with creamy avocado sauce and queso fresco, with fresh jalapeño and lime on the side. (\$1pp extra)

## **ARTISAN CHARCUTERIES**

### **Premium Charcuterie Board**

An elegant assortment of premium cured meats, artisan cheeses, olives, nuts, and jellies, served with fresh bread, crisp crackers, seasonal vegetables, and fresh fruit.

(NO REPLENISHMENT)

**For 100 Guests \$400 for 200 \$800.00**

### **Mexican Inspired Charcuterie Board**

A vibrant Mexican-inspired spread featuring assorted cold cuts, crispy chicharrones, fresh cucumber and jicama, creamy white queso and traditional yellow queso, select cheeses, crackers, and nuts, accompanied by guacamole, spacy ranch dip, fresh vegetables, and seasonal fruit.

(NO REPLENISHMENT)

**For 100 Guests \$450 for 200 \$900.00**

### **Lone Star BBQ Board**

A flavorful assortment of smoked sausages served with chips and smoked jalapeño white queso, fine cheeses, crackers, and nuts, alongside a selection of BBQ sauces and dips, pickled jalapeños, classic pickles, jalapeño corn casserole, fresh vegetables, and seasonal fruit.

(NO REPLENISHMENT)

**For 100 Guests \$450 for 200 \$900.00**



## **TASTE STATIONS (\$9pp)**

### **Smokehouse Mac and Cheese**

Creamy smoked Gouda sauce tossed with penne pasta, served with your choice of toppings: Bacon, jalapeños, panko crumbs, Monterrey cheese, and sweet corn.

### **Las Quesadilla Bar**

Grill-to-order flour tortillas filled with pulled chicken or slow-braised beef brisket, layered with melted cheese and accompanied by sour cream, guacamole, jalapeños, and house salsa.

### **Mexican Corn Cups**

A Mexican street corn station offering sweet corn customized with mayonnaise, crema, fresh lime, Parmesan cheese, hot sauce, and a selection of crunchy toppings such as crushed Flamin' Hot Cheetos, Takis, or Cool Ranch Doritos.

### **The Street Tacos**

Marinated al pastor pork and tender pulled chicken served on warm corn tortillas, finished with melted mixed cheese and accompanied by avocado sauce, house salsa, lime, cilantro, and pickled jalapeños.

### **Loaded Nacho Station**

Crisp fried tortilla chips topped with house-made queso and offered with a variety of toppings, including seasoned ground beef chili, tender pulled chicken, guacamole, fresh pico de gallo, jalapeños, sour cream, and blended cheeses.

## **SIGNATURE SALADS (add \$2pp)**

### **Lone Star Caesar Salad**

Texas-inspired Caesar salad with crisp romaine, smoky bacon, fire-roasted corn, and shaved Parmesan, lightly dressed with a hint of spice.

### **Orange & Greens Salad**

Sweet orange segments tossed with mixed greens, cherry tomatoes, and crumbled queso fresco, finished with a bright citrus vinaigrette.

### **Traditional Green Salad**

Fresh romaine lettuce with shredded carrots, shredded red cabbage served with ranch or Italian dressing.

### **Spinach & Berry Salad**

Tender baby spinach paired with dried cranberries, candied walnuts, cherry tomatoes and fine feta crumbled cheese, finished with a light French dressing.



## **Chicken entrees**

### **Cajun Grilled Chicken**

Blacken and Cajun seasoned grill and topped with a creamy alfredo sauce, served with our handmade mashed potatoes.

### **Creamy Adobo Chicken**

Juicy grilled chicken breast marinated with adobo-style spices and topped with a smooth, lightly spicy cream sauce.

### **Herb Grilled Chicken**

Grilled chicken breast topped with fresh tomatoes, cilantro, and a light lemon aioli.

### **Roasted Chicken**

Slow-roasted chicken thighs and drumsticks, marinated with our secret spices for over 24 hours and finished with our signature lemon aioli.

### **Classic Cordon Blue**

Chicken breast delicately stuffed with premium ham and pepper jack cheese, finished with a light, mildly spiced chipotle cream sauce.

### **A la Chipotle**

Juicy grilled chicken breast finished with a chipotle cream sauce.

### **Tuscan Chicken**

Prime chicken breast topped with sun-dried tomatoes and mozzarella, finished with a delicate spinach cream sauce.

### **La Poblana**

Tender chicken breast delicately stuffed with melted mozzarella cheese, finished with a creamy sweet corn and poblano pepper sauce.

## **Pork entrees**

### **El Adobo Puerco**

Tender pork slowly braised in a rich, traditional adobo sauce made from dried chiles, and authentic Mexican flavor.

### **El Ranchero (Pork)**

Tender pork gently cooked in our signature ranchero sauce.

### **Chipotle Glazed Pork**

Pork tenderloin marinated with chipotle and spices, grilled, sliced, and finished with a light Jack Daniel's glaze.

### **Yucatán-Style Pibil Pork**

Slow-roasted pork marinated in traditional achiote and citrus, prepared in the classic Yucatán style to be tender and delicious.



## **Beef and Steak entrees**

### **Birria**

Traditional Mexican beef slowly braised made with dried chiles, and warm spices, delivering deep, authentic flavor served with Mexican rice, traditional refried beans, warm corn and flour tortillas, and homemade house salsas.

### **Classic Garlic Butter Sirloin (add \$2pp)**

Grilled flap sirloin finished with our house-made roasted garlic and herb butter, served garlic mashed potatoes, seasonal mixed vegetables, a fresh salad, and bread.

### **Chirimol-Topped Steak( add \$2pp)**

Pepper and herb–crusted steak finished with a fresh chirimol of radish (pico de gallo), citrus, and herbs. Served alongside smoked Gouda mac and cheese, fire-roasted green beans, served with salad, and bread.

### **Center-Cut Beef Tenderloin Carving Station (Market Price)**

Center-cut beef tenderloin marinated for over 24 hours with a blend of fresh herbs, char-grilled and oven-finished to a perfect medium-rare. Served with a rich, creamy beef reduction.

### **Brandy Sirloin (add \$2pp)**

Grilled sirloin steak finished with a rich brandy-infused sauce, complemented by sautéed mushrooms and onions for a classic, savory flavor.

### **Poblano Corn Steak (add \$2pp)**

Sliced flap sirloin steak topped with a creamy roasted poblano sweet corn sauce.

### **Mexican Carne Guisada**

Tender Angus beef slowly cooked in a classic red ranchero sauce and topped with fresh cilantro.

### **Bourbon Glazed Brisket (add \$2pp)**

Angus beef brisket marinated for 24 hours and finished with a smooth bourbon glaze.



## **SIDES**

### **Smokehouse Mac and Cheese**

Creamy smoked Gouda sauce tossed with penne pasta.

### **Garlic Mashed Potatoes**

Prepared with real potatoes, fresh garlic, and rich butter for a smooth.

### **Cilantro Rice**

Fluffy rice delicately infused with fresh cilantro for a bright.

### **Green Beans & Fire Roasted Corn**

Tender green beans finished with roasted sweet corn.

### **Golden Corn Rice**

Fluffy white rice gently cooked with sweet corn, creating a vibrant color and a sweet flavor.

### **Parmesan Herb Roasted Potatoes**

Oven-roasted potatoes finished with olive oil and Parmesan cheese.

### **Traditional Refried Beans**

Classic refried pinto beans, seasoned in the traditional Mexican style.

### **Seasonal Steamed Vegetables**

A selection of fresh seasonal vegetables gently steamed and finished with olive oil.

### **Green Beans with Toasted Almonds**

Fresh green beans lightly sautéed in olive oil and finished with toasted sliced almonds.

### **Garlic-Infused Steamed Broccoli**

Fresh broccoli gently steamed to perfection and finished with a light roasted garlic infusion for enhanced flavor.

### **Classic Penne Pomodoro**

Penne pasta tossed in a vibrant house-made pomodoro sauce and finished with fresh basil.

### **Mexican Street Corn Casserole**

Creamy corn casserole inspired by Mexican street flavors, blended with a light cream, finished with Cotija cheese, and garnished with fresh cilantro.

### **Texas-Style Borracho Beans**

Pinto beans slow-simmered with Shiner beer, smoked bacon, and sausage, delivering rich, bold Texas-inspired flavor.



### **Grilled Asparagus with Roasted Garlic**

Fresh asparagus lightly grilled and finished with olive oil and roasted garlic.

### **Penne Alfredo Clasico**

Penne pasta gently tossed in a smooth, creamy Alfredo sauce.

### **Roasted Poblano Cream Pasta**

Penne pasta delicately tossed in a cream sauce made with roasted poblano peppers, finished with a touch of Parmesan cheese.

### **Red Pepper Cream Pasta**

Penne pasta tossed in a creamy roasted red bell pepper sauce and garnished with Parmesan cheese.

## **DESSERT CELEBRATION**

### **Chocolate & Marshmallow Bar**

A fun dessert setup featuring warm toasted marshmallows, rich chocolate pieces, and crunchy cookie wafers. Perfect for guests to enjoy a classic campfire-style treat, available for indoor or outdoor events.

### **Churros**

Delicious churros served in shooter dusted with cinnamon sugar and your favorite sauce: chocolate syrup, sweet milk or cajeta caramel.

### **BBQ Siders**

Pulled Brisket, smoked and cook to perfect tender, served on small slider bun with your guest choice of BBQ Sauce, Spicy BBQ. Pickles, jalapenos and chipotle mayo.

### **Classic Hot Chocolate Bar**

Homemade hot chocolate made with whole milk, served warm with your choice of classic toppings like mini marshmallows, peppermint, cinnamon, white chocolate chips, and whipped cream.

### **Urban Coffee Bar**

**Fresh brewed coffee served with half & half and** French vanilla and sugars. Disposable cups with lids are included.



## **SWEET TABLE \$2pp**

### **Little Sweet Shooters**

Individual dessert cups filled with smooth chocolate or strawberry mousse, perfectly portioned for an elegant sweet finish.

Shot glass filled with chocolate or strawberry mousse.

### **Cajeta Cream Bites**

Creamy bite-size cheesecake finished with a drizzle of rich cajeta caramel.

### **Signature Cookie Selection**

A fresh assortment of house-baked cookies, including chocolate chip, sugar, oatmeal, and peanut butter.

### **Fudge Brownie Cuts**

Rich, chewy chocolate brownies finished with a drizzle of white chocolate sauce.

## **HOUSE DESSERTS \$6pp**

### **Sweet Roasted Pineapple (Vegan)**

Warm pineapple gently caramelized with a touch of spice, served alongside a fresh mix of seasonal berries.

### **Texan Cobbler**

A warm, baked fruit dessert made with your choice of peach or apple, finished with a golden crust.

### **New York Cream Delight**

Smooth, rich slice of cheesecake finished with our homemade strawberry sauce.

### **Honey Churro Cheesecake**

Creamy cheesecake-style dessert finished with a light cinnamon sugar topping and drizzled with natural honey.



## Simple Fresh Packages

- ❖ White Disposable plates and black disposable fork and knife.
- ❖ Self-serve drink station with cups, ice, iced tea, and water, unless other stated.
- ❖ Dinner menu as described in each package.
- ❖ Buffet line equipment is included, and servers will serve each guest.
- ❖ Hors d'oeuvres will be passed, unless otherwise stated, for cocktail hour.
- ❖ Delivery fee according to location.
- ❖ Card payments please add 3% transaction fee.
- ❖ Event staff will be determined by your event size. Each staff member is \$200 for this package. Staff members will arrive 1 hour before serving time and will serve on buffet line unless otherwise stated.

### **Bronze Package \$22pp**

Premium Charcuterie board to start your event, 1 Entrée, 1 side our traditional green salad, bread & butter, Iced tea and water, disposables included. Add second entrée for \$4pp (each guest will get both entrees) and extra side for \$3pp

### **Silver Package \$26pp**

Your choice of 2 Handcraft Hors d'oeuvres, 1 Entrée, 2 sides, our traditional green salad, bread & butter, Iced tea and water, disposables included. Add second entrée for \$4pp (each guest will get both entrees) and extra side for \$3pp

### **Gold Package \$30pp**

Your choice of 3 Handcraft Hors d'oeuvres, 1 Entrée, 2 sides, our traditional green salad, bread & butter, Iced tea and water, disposables included. Add second entrée for \$4pp (each guest will get both entrees) and extra side for \$3pp

### **Signature Special Package**

Prices vary in all this packages, but for sure included disposables, Iced tea and water.



## **Signature Special Package**

### **ITALIAN CELEBRATION**

#### **Classic Pasta Selection (\$18pp)**

Penne pasta served with your choice of grilled blackened chicken or beef meatballs, served with pomodoro marinara sauce or creamy Fontina Alfredo sauce, served with a house salad with Italian dressing and warm garlic sticks.

#### **Old World Italian (\$18pp)**

A selection of lasagna with rich meat sauce and grilled chicken with Italian cheese and homemade marinara sauce, served with garlic-roasted broccoli, fresh house salad with Italian dressing, and warm breadsticks.

### **TEXAN CELEBRATION**

#### **House Smoked BBQ (\$18pp)**

Slow-smoked chicken thighs, marinated for 24 hours and served with garlic mashed potatoes, house salad with ranch dressing, warm bread and butter, BBQ sauce, pickles, and jalapeños.

#### **BBQ Favorites(\$22pp)**

Guests may choose two meats—smoked brisket, pulled pork, chicken breast, or smoked sausage—served with classic BBQ sauce. Includes potato salad, smokehouse mac and cheese, Texas-style borracho beans, a relish tray, and fresh bread.

#### **Grand BBQ Selection(\$25pp)**

Guests may choose three meats—smoked brisket, pulled pork, chicken breast, or smoked sausage—finished with our traditional BBQ sauce. Served with classic sides including potato salad, relish tray, smokehouse mac and cheese Texas-Style borracho beans, green beans), and fresh bread.



## **MEXICAN CELEBRATION**

### **Texas-Style Fajita Menu (\$25pp)**

Cocktail hour begins with crisp tortilla chips served with our house-made spicy queso and house salsa.

Grilled Angus beef and tender chicken fajitas sautéed with bell peppers and onions, accompanied by cilantro rice, traditional refried beans, avocado salsa, jalapeños, cheese, sour cream, and warm flour and corn tortillas

### **Premium Tex-Mex Menu (\$30pp)**

Cocktail hour begins with a mini nacho bar with house-made ground beef chili, spicy queso, fresh jalapeños, and sour cream. The main course offers grilled Angus beef and tender chicken fajitas sautéed with bell peppers and onions, accompanied by a cheese enchilada finished with a creamy chipotle cream sauce, cilantro rice, traditional refried beans, homemade house green and red salsa, jalapeños, cheese, sour cream, and warm flour and corn tortillas.

### **Fire Roasted Poblano Fajitas (\$25pp)**

Cocktail hour begins with crisp tortilla chips served with our house-made spicy queso and house salsa.

Grilled Angus beef and tender chicken fajitas sautéed with roasted poblano rajas, bell peppers, and onions. Served with house-made Mexican rice, traditional refried beans, warm flour and corn tortillas, and homemade house green and red salsa, jalapeños, cheese, sour cream.

### **Classic Crispy Taco Bar (\$20pp)**

Selection of crispy tacos of tender pulled chicken and savory seasoned ground beef, served with house-made Mexican rice and traditional refried beans. Accompanied by classic toppings including sour cream, Mexican cheese blend, fresh lettuce, pico de gallo, and house salsa.

### **Signature Taco Station (\$20pp)**

Three corn tortillas served with a trio of meats: pulled chicken Tinga, slow-smoked beef brisket, and marinated pastor pork. Accompanied by house-made Mexican rice, traditional refried beans, and classic toppings including fresh limes, cilantro, pickled onions and jalapeños, avocado sauce, and house salsa.

### **Signature Enchilada Trio (\$20pp)**

Trio of enchiladas with tender pulled chicken with cheese, slow-braised brisket with cheese, and classic cheese enchiladas, topped with our signature ranchero sauce and queso fresco. Served with Mexican rice, traditional refried beans, and chips with house salsa.