



Signature Special Package

- 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 other wise stated.



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 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.