



VERDE
— CATERING —





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The Promise

We will do everything in our power to make your event special.

The Guarantee

Our competitive pricing will match or beat any quoted price from a licensed caterer. Just send us a quote, we will adjust accordingly and you can get the best deal possible. Guaranteed.

The Details

All catering on campus begins with a phone call to *Scheduling Services* at 940-565-3804 to reserve your space.

Ordering Food:

Once you have reserved your space and have a room reservation number, you may go online at verdeonline.catertrax.com or call Dining at 940-369-6057 to place your food order.

We will need

- the event booked at least 10 days prior to allow for adequate staffing. More time is always better.
- an estimated guest count at the time of booking.
- a guest count seven days in advance of the event. The 7 day guest count should be within 10% of the final guest count.
- a final guest count by noon, 3 days prior to the event. The final guest count may increase if needed, but it may not decrease.
- an account number, check, credit card or cash.

Keep in mind:

- If menu selections are not completed within 10 days prior to the event, the menu or parts of it may be determined by the chef.
- We offer emergency “pop-up” events. Service style and menu may be limited.
- It is your responsibility to ensure facilities and rooms are unlocked, and that tables are available for set up, delivery and/or clean up service.
- Access to the location is required for a minimum of 6 hours or more prior to the event, based on the complexity of the event set up.
- Access to the site is required a minimum of 60 minutes prior to the event, for simple deliveries.
- If your event requires wait staff, they will be assigned at the discretion of the catering department. They will set-up and remain on-site throughout your event to maintain food and beverage at the rate of \$35.00 an hour, per server. There is a four-hour service minimum.
- Any return trips or extended pick up times will be billed at \$35.00 trip fee and \$30.00 an hour, per server.
- For hot buffets and plated meals, 5 hours of wait staff labor is included in the cost of the meals. 7 Hours for Gala's and Weddings. If needed, additional hours will be charged at the rate of \$30.00 an hour, per server.
- Any additional labor, if needed, for tray passing, food and beverages, chefs or other attendants etc. can be provided at the above mentioned cost.

The Fine Print

- Food is a market commodity. We always use the finest products available, but may substitute ingredients to maintain consistent pricing and quality standards.
- Menu prices are for standard service in Apogee Stadium, the Gateway and Union. Events outside of these locations are usually on disposable ware.
- If China, glass, and silverware are required, an additional \$2/person charge will apply.
 - » Additional disposable ware, if needed, can be purchased in increments of 10 at the cost of \$0.50 each.
- All events are charged sales tax unless a *Texas Sales and Use Tax Exemption Certificate* is provided at the time of booking.

- All food and beverages will incur a 15% service charge for non-university events.
- If the event is cancelled less than three business days prior to the date, you will be charged 50% of the anticipated price.
- We use linens that we have on hand, which are usually white or black. Other linens may be available at an additional cost.
- Serving time is 1.5 hours for buffets, receptions, and deliveries.
- We do not have take-out or to-go boxes. Health Department regulations dictate that all food must be consumed on site.
- Dinner Service includes votive candles on the table.
- We do not provide centerpieces or floral arrangements for dining tables.
- We plan to have the event guest-ready 30 minutes prior to actual start time.
- Buffets will be appropriately decorated.
- Additional linens are available to rent for non-food tables.
- All food must be procured through UNT's contracted food vendor by the catering department. This insures a proper chain of custody.

Special Considerations

- Dining Services will arrange a chef consultation if you would like additional menu options or a special menu.
- Given enough time, we can accommodate any ethnic menu or special request.
- Allergens
 - » Let us know and we can make special menu accommodations to avoid specified allergens during food production.
 - » We work with many common allergens in our kitchen. There is an **unavoidable** risk that cross contamination may occur.
- For served meals, you may have up to three menu selections (including vegetarian and all special diet requests). The total bill will be the number of attendees multiplied by the highest priced menu entrée selected, or an additional \$3.00 per person, whichever is greater.
- All side items and salads will be identical regardless of the number of main entrées served.
- Multiple dessert selections will be billed at the highest priced dessert served plus an additional \$1.50 per guest.
- There must be adequate electric power and running water available at event site.
- For all outdoor events, food needs to be covered by some sort of tent or awning as per Health Department regulations.
- Please consult with your Dining Services representative to select entrées that meet multiple dietary requests. For example, the Lemon-Herb Chicken Breast entrée selection is peanut free, tree nut-free, shellfish-free, fish-free, garlic-free, tomato-free, red meat-free, lactose-free, egg-free, soy-free, dairy-free, and gluten-free. It meets most dietary restrictions.
- Always order enough food for your guests to enjoy. UNT guests should always feel welcome.

General Information

Contact

Event Planning & Scheduling Services

940.565.3804
union.unt.edu/scheduling

Dining Services / Verde Catering

940-369-6057
verdeonline.catertrax.com

Pricing and Billing

- *Verde* is the exclusive caterer of all designated food venues on campus.
- The final bill is based on the guarantee or the actual number of guests that attend, whichever is greater.
- You should book your events as soon as possible to ensure you get the space you desire.



breakfast

help your guests start the day off right



BREAKFAST BUFFETS

*All breakfast buffets include coffee, hot tea service, and filtered water.
Add orange juice for \$1.50 per person. (20 pp minimum)*

Avenue C Breakfast Buffet

\$7.95

Get your morning started right with a hearty breakfast. This traditional breakfast buffet includes fresh buttermilk biscuits, sawmill gravy, jam, and butter. (20 person minimum.)

Choose one of the following:

(\$2 for an additional selection)

- Country Scrambled Eggs
- Breakfast Frittatta
- Morning Quiche: traditional, spinach & cheese, or Quiche Lorraine
- Cheese and Herb Scrambled Eggs
- Pancakes or French Toast with Hot Syrup

Choose one of the following:

- Thick-sliced Applewood Smoked Bacon
- Grilled Sausage Links
- Farm Sausage Patties
- Grilled Country Ham
- Corned Beef Hash

Choose one of the following:

- Traditional Home Fried Potatoes
- Shredded Hash Browned Potatoes
- Buttery Hominy Grits



Avenue A Continental Breakfast Buffet

\$7.50

A favorite jumpstart to the a.m. Platters of assorted pastries, sweet breads, and bagels served with jam, cream cheese, butter, and sliced seasonal fruit.

Eagle Drive Kolache Buffet

\$8.50

Made fresh daily. Choice of savory and sweet flavors: Ham, Bacon, and Sausage with Egg and Cheese, Peach & Mascarpone, Strawberry, Cherry, Raspberry, or Blueberry. Served with sliced fresh seasonal fruit.

Union Circle Basic Continental

\$5.95

Assorted pastries and sweet breads.

ACTION STATIONS & À LA CARTE

Upscale It

Add our unique enhancements to your buffet for special events.

Omelet Action Station

\$2.00 per person

Farm Fresh Eggs prepared to order with your choice of: Diced Red Onions, Chives, Red and Green Peppers, Mushrooms, Diced Tomatoes, Cheese, Smoked Ham, and Bacon.

Belgian Waffle Station

\$2.00 per person

Fluffy, toasty, irresistible Belgian Waffles made right in front of your guests. Topped with Strawberries, Whipped Cream, Bananas, Butter, and Syrup.

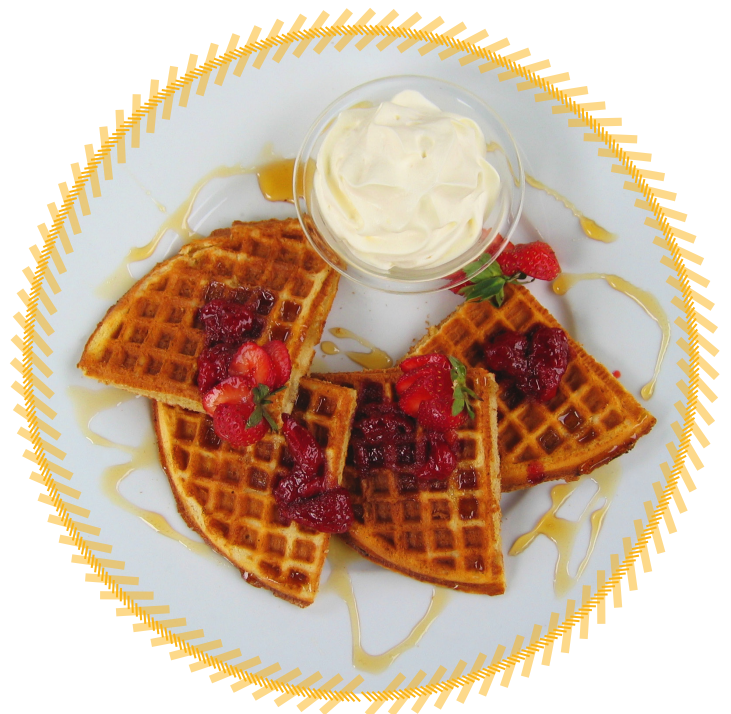
Culinary charges \$30 per hour per culinarian may apply.

À la carte

Breakfast Baked Goods & Fruit

Wholesome ingredients fresh from our ovens. Order by the dozen.

- Muffins (Blueberry, Strawberry, Cinnamon, Morning Glory, or Oat Bran) **\$15.00 dz**
- Scones (Blueberry, Cranberry Orange, Lemon Poppy Seed, or Cinnamon Sugar) **\$15.00 dz**
- Sweet Breads (Zucchini, Carrot Raisin, Date Nut, Banana Nut, or Orange) **\$12.00 dz (slices)**
- Coffee Cake **\$12.00 dz**
- Cinnamon Rolls **\$18.00 dz**
- Glazed Donuts **\$10.00 dz**
- Assorted Danish **\$15.00 dz**
- Bagels with cream cheese, jam, and butter **\$18.00 dz**
- Kolaches: Fruit Flavors: apple, peach, cherry, strawberry, seasonal berries **\$15.00 dz**
Savory Flavors: egg, potato & cheese; sausage, egg & cheese; ham, egg & cheese **\$15.00 dz**
- Individual Yogurts **\$21.00 dz**
- Fruit and Yogurt Parfaits (fruit: seasonal berries) **\$30.00 dz**
- Whole Seasonal Apples **\$25.00 dz**
- Whole Bananas **\$20.00 dz**





lunch buffet

wholesome flavor for UNT's power hour



LUNCH BUFFETS

Favorite dishes of UNT are all served with garden fresh mixed greens salad, fresh bread, butter, iced tea, coffee, and filtered water. *All main entrées on the buffet are served by our staff.* Add variety to your buffet by choosing additional entrées. *Only one entrée per guest will be prepared.*

The Chilton Luncheon Buffet

Choice of 1 entrée	\$12.95 (20 person minimum)
Choice of 2 entrées	\$15.95 (40 person minimum)
Choice of 3 entrées	\$18.95 (60 person minimum)

Choose from the following:

- Chicken Fried Chicken – *boneless white meat chicken, pounded, seasoned, and crisped to perfection*
- Country Fried Steak – *tenderized beef, a little salt and pepper, and a delicate crunch*
- Marinated Grilled Chicken Breast – *boneless filet hot off the char-grill*
- Heartland Meatloaf – *traditional wholesome goodness*
- Off the Hook Tilapia – *marinated and grilled or breaded and fried. Comes with tartar sauce*
- Italian Lasagna – *traditional favorite*
- Roasted Pork Loin – *herb-crusted pork loin (slow roasted)*
- Grilled Chopped Steak – *old-school comfort*
- Lasagna Florentine – *vegetarian with spinach, mushrooms, and alfredo sauce*

Choose two of the following:

- Buttery Mashed Potatoes, served with gravy
- Steamed White Rice, served with gravy
- Southern Green Beans, seasoned
- Roasted Seasonal Vegetables
- Macaroni and Cheese
- Buttered English Peas
- Herb Roasted Potatoes
- Rice Pilaf
- Orange Glazed Carrots
- Sautéed Seasonal Vegetables
- Herbed Orzo
- Roasted Root Vegetables
- Blackened Corn



Additional Side Dishes \$2 / person

Add Dessert \$3 - \$4.50 / person

Themed Buffets \$16.95 (40 person minimum)

El Caballero

Marinated Beef and Chicken Fajitas grilled with Onions and Peppers, Warm Flour Tortillas, Mexican Green Salad with Lime Vinaigrette, Charro Beans, Spanish Rice, Grated Cheddar Cheese, Pico de Gallo, Jalapeño Peppers, Sour Cream, Salsa, and Tortilla Chips

La Bonita

Build a Burrito with seasoned Ground Beef, Warm Flour Tortillas, Refried Beans, Spanish Rice, Shredded Lettuce, Diced Onions, Diced Tomato, Grated Cheddar Cheese, Pico de Gallo, Jalapeño Peppers, Sour Cream, Salsa, and Tortilla Chips

La Ciudad

Enchilada Buffet with 2 entree selections of Cheese, Beef, or Chicken Enchiladas (Choose 3. Add \$2 for variety) with San Antonio-Style Chili Sauce. Served with Mexican Sala d with Lime Vinaigrette, Charro Beans, Spanish Rice, Flour Tortillas, Sour Cream, Salsa, and Tortilla Chips

LUNCH BUFFETS

Los Companeros

Marinated Grilled Chicken, Pulled Pork Carnitas, Carne Asada (*Choose 2. Add \$2 for 3*). Served with Mexican Green Salad with Lime Vinaigrette, Spanish Rice, Charro Beans, Tortillas, Salsa, and Sour Cream. *All main entrées on the buffet are served by our staff.*

Lone Star BBQ

Chili Rubbed Beef Brisket and Chicken, Warm Barbecue Sauce, Ranch Beans, Potato Salad, Pickles, Onion Slices, Jalapeños, and Jalapeño Corn Bread

Ranch Hand

Ranch Grilled Chicken Breast, Oven-roasted Potatoes, Southern-style Green Beans, Garden Salad with Ranch Dressing, and Garlic Toast

When In Rome

Chicken Florentine, Linguini with Alfredo Sauce, Garlic Bread Sticks, and Italian Chopped Salad with Parmesan Dressing

The Italian Job

Classic Lasagna with Smoked Mozzarella, Ground Beef, Italian Sausage and Pepperoni (Lasagna Florentine for Vegetarians). Served with Marinara Sauce, Italian Salad, Garlic Bread, and Grated Parmesan Cheese

Low Country

Boneless Breast of Southern Fried Chicken *or* Cornmeal Crusted Catfish Fillets (*for a variety of both, add \$2 per person*), Cheesy Macaroni, Pit Ham Seasoned Green Beans, Oven Roasted Potatoes, Iceberg Lettuce Salad with Honey Mustard Dressing, and Buttermilk Biscuits

Bourbon Street

Cajun Herbed Sliced Boneless Turkey Breast, Dirty Rice, Braised Greens, Spinach Salad with Balsamic Vinaigrette, and Dinner Rolls

Downeastern

Boston Baked Cod with Traditional Crumb Crust and Lemon Beurre Blanc *or* Herb-Crusted Boneless Chicken Breast with a Wild Mushroom Tarragon Cream Sauce (*for a variety of both, add \$2 per person*). Served with sautéed Seasonal Vegetables, Grilled Corn on the Cob, Chopped Salad with Buttermilk Dressing, and Dinner Rolls

San Franciscan

Roasted Fillet of Salmon with a Sun Dried Tomato Tapenade *or* Pan Seared Chicken Breast with a Chasseur Sauce of Mushrooms, Shallots and White Wine (*for a variety of both, add \$2 per person*). Served with Yukon Gold Potato and Artichoke Gratin, Roasted Asparagus, Field Greens Salad with Basil Tomato Dressing, and Sourdough Rolls



SANDWICH BUFFETS

Sandwiches

Lunch Crowd Pleaser **\$12.95**

Artfully designed platter of Premium Deli Meats, Artisanal Breads, a variety of Cheeses, Lettuce, Tomatoes, Pickles, Onions, Herbed Mayonnaise, Dijon Mustard, Kettle Chips, Cole Slaw, Cookies or Brownies. This make-your-own sandwich with premium ingredients is a sure winner every time. Minimum 20 pp.

Sandwiches, Sandwiches, Sandwiches **\$11.95**

Platters of Fresh Sandwiches, your choice of Side Dishes and Cookies. Sandwiches the easy way. Made with a variety of Artisanal Breads. Minimum 20 per sandwich. Relish Trays provided for \$1 pp.

Choose up to three Sandwiches from the following:

- BLT
- Cubano
- Grilled Veggie Sandwich
- Supreme Club Croissant
- Grilled Chicken Breast
- Western Chicken Club
- Caribbean Chicken Salad Sandwich
- Muffuletta
- Smoked Tenderloin and Gorgonzola
- Roast Beef and Cheese
- Ham and Cheese
- Turkey Pastrami
- Turkey Club
- Turkey and Cheese
- Grilled Salmon Wrap
- Chicken Strip Wrap
- Chicken Caesar Wrap
- Club Wrap
- California Wrap

Hot Sandwiches

Choice of 1 entrée	\$12.95 (20 person minimum)
Choice of 2 entrées	\$15.95 (40 person minimum)
Choice of 3 entrées	\$18.95 (60 person minimum)

Favorite hot sandwiches of UNT, set up buffet style.

Choose from the following:

- Smoked BBQ sliced Brisket
- Pulled Chicken BBQ
- Chopped Boston Butt BBQ
- Big Red Hotdogs
- Vegetarian Chili
- Smoked Pork Rib
- Grilled Chicken Breast
- Angus Hamburgers
- Syracuse Bratwurst (spicy available)
- Italian Sausage

Side Dishes

Choose two of the following:

- Cole Slaw
- Pasta Primavera Salad
- Potato Salad
- Seasonal Cut Fruit
- Mixed Green Salad
- Cold Grilled Seasonal Vegetables

Additional Side Dishes **\$2 per person**

Cookies or Brownies – Choose one of the following (Additional dessert selection for \$1.00 pp):

- Chocolate Chip
- White Chocolate Nut
- Chocolate Chunk
- Peanut Butter
- Oatmeal Raisin
- Peanut Butter Chocolate Chip
- Chocolate Macaroon
- Chewy Macaroon
- Mint Brownie
- Marbled Brownie
- Brownie
- Cream Cheese Brownie



SALAD BUFFETS

Salads and Potatoes Buffet

\$12.95

Sometimes baked potatoes with all the toppings and fresh salads do the trick.

Choose one entrée, two side dishes (25 person minimum), and Cookies or Brownies. Additional entrée selections are \$3 per person:

Entrée Selections (select 1)

- Home Style Chicken Salad
- Smoked Chicken Salad with Almonds and Grapes
- Curried Chicken Salad
- Classic Tuna Salad
- Tuna Salad with Dill
- Egg Salad
- Ham Salad
- Marinated Grilled Vegetables
- Antipasto Salad
- Chicken Berry Salad
- Asian Chicken Salad
- Grilled Chicken Salad
- California Chicken Caesar Salad
- Greek Chicken Pasta Salad
- Tejas Chicken Caesar Salad
- Blackened Salmon Caesar Salad
- Grilled Sirloin Salad
- Verde Cobb Salad
- Southwest Salad

Side Dishes (select 2) additional side dishes: \$2 per person

- Sunset Orzo Pasta Salad
- Pasta Primavera Salad
- Black Bean and Roasted Corn Salad
- Sliced Fresh Seasonal Fruit
- Southern Potato Salad
- Garden Salad
- Greek Salad
- Caesar Salad
- Mexican Salad with Lime Vinaigrette
- Spinach Salad

Select Desserts (select 1) \$1 per person

- Chocolate Chip Cookie
- White Chocolate Nut Cookie
- Chocolate Chunk Cookie
- Oatmeal Raisin Cookie
- Peanut Butter Cookie
- Mint Brownie
- Marbled Brownie
- Chewy Macaroon
- Chocolate Macaroon
- Cream Cheese Brownie
- Gourmet Brownie



Basic Box

\$9.95

Boar's Head Deli Meat on Fresh Made Roll with Cheese, Lettuce, Tomato, Condiments, Kettle Chips, Whole Fruit and Cookie. Includes choice of Bottled Water or canned Sodas (please, no substitutions on beverages).

Please choose (minimum 10 boxes):

- Turkey, Roast Beef, Baked Ham, or Vegetarian

Signature Box

\$11.95

Chef-designed sandwiches for the sandwich lover. Includes Kettle Chips, Seasonal Fresh Fruit Cup, Gourmet Brownie, and your choice of Bottled Water or canned Coke, Diet Coke, or Sprite (please, no substitutions on beverages). 10 per sandwich minimum.

1970 Tradition

Smoked Turkey and Muenster with Lettuce and Tomato on Whole Wheat Bread

The Patriot

Carved Turkey Breast, Cranberry Mayonnaise, Lettuce, and Tomato on White Bread

Library Mall

Gondola Ham, Prosciutto, Genoa Salami, Capicola, and Provolone, with Lettuce, Tomato, and Red Pepper Relish on a tasty Baguette

Chipotle Chicken

Chicken Salad with fresh Cilantro, sliced Tomatoes, and Green Leaf Lettuce in a Red Pepper Wrap

The Ambassador

Fresh sliced Bel Mozzarella, Sun Dried Tomato Tapenade, sliced Roma Tomatoes, fresh Basil, and Balsamic Reduction on a Kalamata Olive Baguette

The Grammy

Toasted Hazelnut Tarragon Chicken Salad and Green Leaf Lettuce on a Hearth-baked Baguette

Mean Green

Marinated Grilled Chicken Breast, Parmesan Cheese, Romaine Lettuce, and sliced Red Onion served with our House-Made Caesar Dressing on a Garlic Onion Focaccia

The Green Machine

Southwest Roasted Turkey Breast, Cilantro Avocado Cream, sliced Roma Tomatoes, and Green Leaf Lettuce on a Jalapeño Cheddar Focaccia

The Legend

Roast Beef, Texas Onion Jam, Tiger Sauce, and Green Leaf Lettuce on a crisp French Baguette

Eagle Claw

Grilled Salmon with Lettuce, Tomato, and Dilled Mayonnaise on a soft Roll

The McConnell

Herb Marinated Grilled Portabella Mushroom on a Rosemary Focaccia Roll with fresh Mozzarella, Fire Roasted Red Pepper, and Balsamic Texas Onion Jam

Signature Entrée Salads (may be boxed)

\$9.95

Includes choice of seasonal fresh fruit cup or gourmet brownie. Bottled water or canned Coke, Diet Coke, or Sprite is included. One dozen per salad minimum. (*no substitutions, please*)

Ellis

Gazpacho Red and Green Bell Peppers, Cucumbers, Tomatoes, Fresh Cilantro, and Lime over Romaine Lettuce

The Winspear

Classic Caesar Salad with Homemade Garlic Croutons, Asiago Cheese, and a Creamy Caesar Dressing

The Lyric

Caprese Salad Sliced Fresh Mozzarella, Tomatoes, and Fresh Basil served with Cracked Black Pepper and Balsamic Dressing

The Hill

Greek Salad with Tomatoes, Olives, Feta Cheese, and Cucumbers served over Romaine Lettuce with Greek Dressing

"Blue" Lou

Bounty Green Leaf Lettuce with Apples, Cranberries, Candied Pecans, Blue Cheese with Apple Cider Vinaigrette

Add-ons

\$4

Soups

\$2 per cup

- Grilled Sliced Chicken Breast
- Grilled Sliced Flank Steak
- Grilled Shrimp
- Grilled Salmon
- Smokey Tomato Basil
- New England Clam Chowder
- Forest Mushroom Bisque
- Classic French Onion
- Creamy Corn Chowder with Black Beans and Kielbasa



lunch and dinner

culinary excellence

DINNER ENTRÉES

Poultry Entrées

Buffet Service	\$14.95
Wait Service	\$17.95

Please choose one:

- **Grilled Honey Mustard Chicken:** plump boneless breast, charred on the grill with a honey mustard glaze
- **Cuban Chicken with Warm Mango Salsa and Crispy Plantains:** citrus marinated white meat, flame broiled
- **Chicken Alfredo:** classically seasoned chicken breast, sautéed and served with three-cheese alfredo and linguini
- **Roasted Stuffed Chicken:** sausage and morels in sage stuffing
- **Chicken Piccata:** sautéed and then browned in olive oil with a lemony reduction
- **Moroccan Spiced Chicken Breast:** inspired by North African tagines, tender and aromatic, slow braised and flavorful
- **Pecan Crusted Chicken:** with a touch of Honey Glaze
- **Herb Crusted Chicken:** savory, marinated plump breast, oven broiled
- **Chicken Pot Pie:** top and bottom crust, classic tender chicken stewed with English peas, whole kernel corn and classically seasoned
- **Rum Marinated Chicken Breast:** Captain Morgan, herbs, olive oil, and flame kissed
- **Chicken Florentine:** garlic, olive oil, herbs and a lightly dredged breast, sautéed on high flame with turned spinach
- **Chicken Marsala:** Franco-Italian classic, cutlets dredged in flour, sautéed with mushrooms, and served with an herbed wine reduction
- **Chicken Parmesan:** breast pounded thin, crunch coated with parmesan, and pan fried
- **Grilled Peachy Chicken:** marinated chicken breast put to the grill and coated with peachy barbeque sauce
- **Ranch Grilled Breast of Chicken:** breaded with ranch seasoning and high broiled
- **Roasted Cornish Game Hen:** simple pleasure, olive oil, garlic, rosemary, and a little salt and pepper
- **Pollo con Salsa Verde:** grilled chicken breast served with a tomatillo sauce
- **Grilled Chicken Mimi:** grilled chicken breast marinated in olive oil, garlic, lemon juice, and rosemary.
- **Caribbean Jerk BBQ Chicken:** breast marinated in a citrus bath, then grilled with Jamaican spice
- **Seared Chicken with Spiced Rice:** plump marinated breast, blitzed on the grill, then slow roasted
- **Asian Orange Chicken:** boneless cutlets, lightly pan fried with orange and lemon sauce, garlic, ginger, and red pepper flakes
- **Chicken Fusilli:** grilled boneless skinless sliced chicken served with pasta topped with gorgonzola cream sauce. Served with sautéed garlic, scallion, and broccoli.
- **Thyme Marinated Chicken Breast:** oven roasted goodness, simple and tasty
- **Cumin Crusted Chicken Breast:** crushed cumin, cotija cheese, lemon juice and garlic coated breast, sautéed at high flame and then slow burned in the oven
- **Roasted Turkey Breast:** herbed breast cutlet, roasted in our ovens

Pork Entrées

Buffet Service	\$15.95
Wait Service	\$18.95

Please choose one:

- **Smoke Roasted Pork Loin with Cilantro Chimichurri:** herb crusted and fired in our oven
- **Double Bone Pork Chop:** thick center-cut chops, moist and tender
- **Roasted Pork Loin:** pepper crusted white meat pork
- **Pork Rolatini:** pounded boneless cutlets stuffed with mozzarella, Italian herbs and spices
- **Seared Pork Tenderloin:** with cocoa spice rub
- **Pork Tenderloin Medallions:** caramelized in herbed olive oil
- **Half Slab Baby Back Ribs:** smoked, low and slow



DINNER ENTRÉES

Beef Entrées

Buffet Service	\$19.95
Wait Service	\$22.95

Choose one of the following:

- **Top Sirloin with Whiskey Mustard Sauce:** marinated prime cut with a bold sauce
- **Steak Diane:** pan-seared filet with sauce from pan
- **Grilled Flank Steak:** marinated, rubbed in spice and herbs then cooked
- **Ancho Braised Boneless Beef Short Ribs:** slow and low with off the hook chili sauce
- **Tuscan Ribeye:** boneless, tender prime cut done Italian style
- **Prime Rib:** low, slow and perfect
- **Shepherd's Beef Pie:** beef, onions, and vegetables sautéed then finished in the oven with a mashed potato crust
- **Braised Sirloin Tips:** tender bite-sized beef in a special espagnole sauce
- **Spicy Beef Korean Vermicelli:** strips of beef, vegetables and vermicelli noodles

Premium Entrées

Buffet Service	\$35.00
Wait Service	\$38.00

Choose one of the following:

- **Char-Broiled T-Bone:** a tenderloin and a strip divided by a bone
- **Cowboy Bone-in Ribeye:** traditional prime cut crowd pleaser
- **Chili Rubbed Smoked Beef Fillet:** smoky flavor in a prime cut
- **Petite Fillet:** seared, then finished low and slow
- **Sautéed Beef Medallions:** savory tenderloin slices individually sautéed in an herbed butter sauce
- **Herb Marinated Tenderloin of Beef:** classic full tenderloin, roasted whole then sliced to serve
- **Steak Delmonico:** the classic steak, a rib eye with Hotel Delmonico butter
- **Steak Au Poivre:** tri-color peppercorn crusted strip steak with demi glaze
- **Steak and Shrimp:** prime beef steak with grilled jumbo shrimp

- **Broiled Lobster Tail:** buttery herbed and broiled lobster tail
- **Grilled Seafood Plate:** scallops, shrimp and mahi off the grill
- **Herb Crusted Rack of Lamb:** tender, moist and flavorful with mint jelly
- **Mixed Grill with Cilantro Pesto:** petite tenderloin, salmon filet and free-range chicken breast on a bed of wild rice blend with cilantro pesto
- **Yellow Fin Tuna Loin:** 8oz steak grilled and blackened, N'awlins style

Seafood Entrées

Buffet Service	\$18.95
Wait Service	\$21.95

Choose one of the following:

- **Salmon en Croute:** boneless fillet wrapped in french pastry with savory herbs
- **Guajillo Grilled Salmon:** Mexican chili crusted fillet
- **Almond Crusted Salmon:** a nutty crunch coated salmon
- **Blackened Salmon:** cajun spiced favorite
- **Grilled Shrimp Kebab:** jumbo shrimp speared on the grill
- **Seafood Newburg:** shrimp, crab, and lobster stew served in a pastry shell
- **Seared Sea Scallops:** large scallops pan seared
- **Grilled Tilapia:** generous portion of tilapia, seasoned and grilled
- **Shrimp Etouffee:** creole favorite over rice
- **Shrimp and Crab Phyllo Cigars:** jumbo shrimp and lump crab meat stuffed in phyllo
- **Pepper Crusted Atlantic Cod Loin:** traditional New Englander favorite
- **Mahi Mahi Steamed in a Banana Leaf:** citrus butter and herbs, elegantly wrapped in green banana leaf
- **Ahi Tuna:** 6oz grilled tuna with a ginger lime sauce on a bed of fresh turned spinach
- **Red Snapper:** 10oz filet with a simple olive oil, sea salt, cracked pepper and fresh lemon juice marinade

Special Diet Entrées

Please select one of the following special diet entrées if you plan to accommodate vegetarian or others. Pricing will be the same as your main entrée selection.

Choose one of the following:

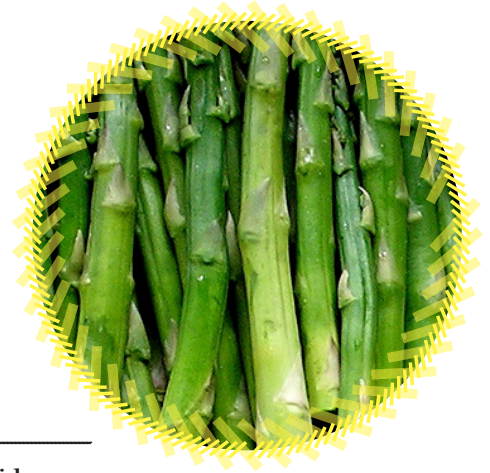
- **Lemon Herb Free Range Chicken Breast:** free range chicken breast, butterflied. Peanut-free, tree nut-free, shellfish-free, fish-free, garlic-free, tomato-free, lactose-free, egg-free, soy-free, and gluten-free. A simple, tasteful and elegant dish.
- **Vegan Stuffed Portabella Mushroom:** savory giant portabella cap stuffed with shredded carrots, granny smith apples, cremini mushrooms, almond slivers and zucchini. Flavored with olive oil, ginger, garlic, soy sauce and herbs.
- **Vegan Eggplant Italiano:** fresh eggplant, rubbed in olive oil, coated in herbed bread crumbs, and oven roasted. Served with marinara sauce and topped with sautéed mushrooms, tomatoes and basil.
- **Vegetarian Lasagna:** made with seasonal vegetables
- **Lasagna Florentine:** made with fresh spinach and onions
- **Pasta Primavera:** fresh seasonal vegetables in a light olive oil herbed sauce
- **Mushroom Ravioli with Parsley Butter:** seasoned minced mushrooms stuffed in ravioli
- **Vegetable Au Gratin Cassoulet:** A hearty vegetable dish
- **Butternut Squash Ravioli:** sweet flavor in a maple cream sauce
- **Roasted Vegetable and Goat Cheese Terrine:** seasonal vegetables and cheese formed into a terrine and sliced

SALADS AND SIDES

Salad Options

Choose one of the following:

- **Garden:** served with parmesan ranch dressing
- **Spinach:** served with herb infused olive oil
- **Caesar:** served with home made classic Caesar dressing
- **Tomato & Cucumber:** served with oil infused with Italian seasoning and vinegar
- **Field Greens:** served with balsamic vinaigrette
- **Iceberg Wedge with Bleu Cheese and Bacon Crumbles:**
served with Maytag Bleu Cheese dressing



Sides

Choose two of the following: Select one option from First Side and one option from Second Side

Additional items \$2.00 per person

First Side

- Roasted Cauliflower with Garlic & Fresh Herbs
- Autumn Squash with Pomegranate Molasses
- Roasted Kernel Corn Tossed with Dill Weed
- Asian Pear Slaw with Fresno Chili
- Garlic Herbed Butter Broccoli
- Cheddar Baked Cauliflower
- Orange Glazed Carrots
- Roasted Haricot Verts
- Fried Green Tomatoes
- Acorn Squash Rings
- Glazed Pearl Onion
- Grilled Cabbage
- Country Greens
- Creamed Spinach
- Turned Spinach
- Tasty Collard Greens
- Ginger Broccoli
- Grilled Asparagus
- Savory Seasoned Vegetables
- Brussel Sprouts with Bacon & Thyme

Second Side

- Couscous with Grilled Vegetables Tossed in Roasted Garlic
- Couscous with Cashews & Fresh Herbs
- Black-eyed Peas with Tomato Basil & Garlic
- Apple Mint Couscous
- Roasted Root Vegetables
- Parsley Potato Corn Fritter
- Hearts of Palm Risotto
- Asian Coconut Rice
- Saffron Rice
- Parmesan Risotto
- Confetti Quinoa with Fresh Herbs
- Oven Red Potatoes with Roasted Garlic & Herbs
- Baked Sweet Potatoes with Cinnamon & Chili Butter
- Old Settlers Baked Beans
- Parsley Potatoes
- Duchess Potatoes
- Baked Potatoes
- Hasselback Potatoes
- Greek Garlic Potatoes
- Sweet Potatoes & Apples
- Roasted Asiago Potatoes

DINNER ADDITIONS

Buffet Enhancements:

Add flair to your event by having our culinary team prepare these special features right before your eyes! These items can be added to your reception or dinner buffet.

Chef's Carving Station

Served with Fresh Baked Cocktail Rolls

Minimum- 25 People. Culinary charges may apply.

	<i>Reception</i>	<i>Buffet</i>
Wood Roasted Herbed Baron of Beef served with Horseradish Cream	\$6.95/person	\$8.95/person
Roasted Wood Grilled Tenderloin with Red Wine Demi Glace	\$9.25/person	\$11.25/person
Breast of Turkey	\$7.50/person	\$9.50/person
Prime Rib with Aus Jus and Horseradish Cream	\$9.25/person	\$11.25/person
Marinated Leg of Lamb with Rosemary	\$9.25/person	\$11.25/person
Whole Slow Roasted Pork Loin	\$7.95/person	\$9.95/person
Smoked Pit Ham	\$5.25/person	\$7.25/person

Reception Station

Designed to enhance your event. These specialty action stations are served by a Chef's Attendant. *50 person minimum.*

\$10.00

Kebab Station

- Citrus Saffron Lemon Chicken Kebab with Tzatziki Sauce
- Sumac-Marinated Lamb Kebab with Onion Relish
- Olive and Lemon Vegetable Kebab

\$8.95

Pasta Station – *please select two*

- Farfalle with a Sun Dried Tomato and Basil Cream
- Tortellini served with Asiago Cream
- Pappardelle with a Braised Mushroom and Cabernet Sauce
- Rigatoni with Traditional Bolognese Sauce
- Penne with a Roasted Red Pepper Cream. Vegetarian Marinara is available for substitution.

Upgrades:

\$2.00

Italian Meatballs and Sausage

\$4.50

Spicy Grilled Shrimp

Rosemary Thyme Chicken

Cold Hors d'oeuvres

Price per person-minimum 25 servings per selection

Typical serving is 1.5 pieces or ounces per person

\$2.50

- Classic Cucumber Tea Sandwich
- Classic Egg Salad Tea Sandwich
- Classic Ham Salad Tea Sandwich
- Classic Tuna Salad Tea Sandwich
- Tzatziki and Pita Chips
- Seasonal Fresh Cut Fruit

\$3.00

- Smoked Salmon on Pumpernickel with Dill Cream Cheese
- Watercress and Goat Cheese on Whole Grain Bread
- Curried Chicken Salad with Apples on White Bread
- Baba Ghanoush and Pita Chips
- Grilled and Chilled Asparagus Spears with Lemon Parmesan Dip
- Tomato Cucumber Feta Bruschetta

\$3.50

- Mediterranean Hummus topped with Pine Nuts and served with Pita Chips
- Seven Layer Dip and Tortilla Chips
- Vegetable Crudités with Ranch Dip
- Cheese Straws
- Chips and Dips: Onion Dip, Ranch Dip, or Southwestern Chipotle Dip. Served with Kettle Cooked Chips
- Turkey and Havarti Pinwheels
- Endive and Goat Cheese with Candied Pecans
- Tuna Salad Mini Rolls
- Chicken Salad Mini Rolls
- Egg Salad Mini Rolls
- Vegetarian Mini Rolls
- Artichoke and Parmesan Mini Tartlets
- Bruschetta with Brie
- Shredded Jerk Chicken on Plantain Chips with Mango Chutney
- Smoked Mozzarella, Tomato, and Basil Canapés
- Southwest Deviled Eggs
- Grilled Zucchini with Red Pepper Hummus Canapés
- Cucumber with Herbed Cream Cheese and Watercress Tea Sandwich
- Egg Salad with Sweet Red Pepper and Fresh Dill and Gorgonzola Tea Sandwich

\$4.00

- Asian Chicken Mini Rolls
- Ham Mini Rolls
- Turkey Mini Rolls
- Roast Beef Mini Rolls
- Shrimp Salad Mini Rolls
- Prosciutto Wrapped Asparagus
- Pulled Smoked Chicken in Phyllo Cup
- Smoked Salmon Canapés
- Asian Chicken Canapés
- Chicken Salad with Walnuts and Apples Tea Sandwich
- Traditional Cheese Board

\$4.50

- Artisan Cheese Display with Crackers
- Sushi
- Grilled Jumbo Shrimp
- Smoked Salmon with Water Wafers
- Smoked Tenderloin Gorgonzola with Horseradish Aioli Canapés
- Baked Brie en Croute
- Chilled Shrimp with Citrus Cocktail Sauce
- Antipasto Display

Hot Hors d'oeuvres

Price per person - minimum 25 servings per selection

\$3.00

- Buffalo Wings. *Served with choice of either Ranch, Sweet & Sour Sauce, Bleu Cheese Sauce, or Soy Ginger.*
- Chicken Drumettes
- Fried Green Beans
- Southwest Spanakopita
- BBQ Meatballs
- Swedish Meatballs
- Chipotle Meatballs
- Stuffed Jalapeños
- Mini Quiche
- Chicken Bruschetta
- Asian Dumplings
- Chevre and Caramelized Shallot Jam Tart
- Chicken Satay
- Vegetarian Spring Rolls
- Chicken Rumaki
- Bacon and Brown Sugar Grissini

\$3.50

- Bite-Size Pork Egg Rolls with Dipping Sauce
- Spinach and Artichoke Dip with Toasted Lavosh
- Shrimp Spring Rolls with Dipping Sauce
- Southwest Egg Rolls with Dipping Sauce
- Smoked Chicken and Corn Salad on a Chipotle Biscuit
- Smoked Salmon Crostini
- Vietnamese Vegetarian Spring Roll with Cilantro Dip
- Mini Spicy Beef Quesadillas
- Mini Pulled Pork Quesadillas
- Mini Grilled Chicken Quesadillas
- Mini Vegetarian Quesadillas
- Black Pepper and Brie filled Profiteroles
- Chicken Samosa with a Tamarind Dip
- Sesame Chicken Tenders with Asian Chili Dip

HORS D'OEUVRES

\$4.00

- Chicken Flautas
- Artichoke Hearts with Goat Cheese
- Beef Satay with Spicy Peanut Sauce
- Chicken Satay with Spicy Peanut Sauce
- Italian Style Stuffed Mushrooms. *Stuffed with Italian Sausage. Vegetarian option is stuffed with Texas-Grown Spinach & Cheese*
- Mini Chicken and Pineapple Skewers
- Cashew Chicken Spring Roll
- Mango and Cheddar Crostini

\$4.50

- Peking Duck Spring Roll with Spicy Hoisin Dip
- Scallops wrapped in Bacon
- Mini Crab Cakes. *Served with Roumalade Sauce.*
- Pecan Crusted Chicken Strips with Creole Honey Mustard
- Warm Crab Dip with Herbed Crostini
- Coconut Breaded Shrimp with Pineapple Honey Sauce
- Coconut Chicken Strips
- Crab Stuffed Mushrooms
- Crisp Thai Curry Shrimp
- Shrimp and Scallop Skewer with Spicy Hoisin Sauce
- Black Angus Sliders with Cheddar Cheese



Cookouts

Choose one entrée, two sides, and one dessert.

All burgers are served with relish tray, mayo, mustard, and ketchup.

Add bottled water or canned Sodas for \$1 per person. (40 pp minimum)

\$9.00

Angus Burgers Italian Sausage
Burger Turkey Burger Black
Bean Burger Chopped Beef
Brisket Pulled Chicken BBQ
Red Hot Dogs Bratwurst
Chopped Boston Pork Butt
Marinated Portobello

\$11.00

Boneless Grilled Chicken Breast
Southern Fried Chicken

\$15.00

Sirloin Strip Steak

Side Items

- Kettle Chips
- Roasted Fresh Corn on the Cob (seasonal)
- Potato Salad
- Wild Rice Salad
- Grilled Onions
- Sauerkraut
- Creamy Coleslaw
- Seasonal Sliced Fresh Fruit

Dessert

- Texas Size Cookie
- Gourmet Brownie
- Lemon Bar
- 7 Layer Bar





desserts, snacks, and beverages

sweet and savory options for your special event



DESSERTS

Desserts

\$3.00

Minimum - 20

- Apple Cobbler
- Peach Cobbler
- Cherry Cobbler
- Chocolate Cobbler
- Sweet Potato Cobbler
- Classic Bread Pudding
- Mexican Chocolate Cake Square
- Tiramisu Cake Square
- Marbled Crumb Pudding
- Key Lime Tart
- Lemon Square
- Lemon Poppy Seed Cake
- Apple Crisp

\$3.50

- Grandmother's Chocolate Cake
- Oreo Cookie Cake Chocolate
- Brownie Parfait
- Tuxedo Truffle Mousse Cake
- Boston Cream Cake
- Carrot Cake
- Devil's Food Cake
- Coconut Cake
- German Chocolate Cake
- Chocolate Mousse

\$4.00

- Decadent Deep Chocolate Cake
- Black Forest Cake
- Key Lime Pie
- Tres Leches Cake
- Flourless Fallen Chocolate Torte
- Individual Boston Cream Pie
- Walnut Caramel Tart

\$4.50

- New York Style Cheesecake
- Chocolate Cheesecake
- Crème Brûlée
- Cocoa Crème Brûlée
- Chocolate Thunder
- Cappuccino Pie

Premium Desserts

\$6.50

- Chocolate Lace Tower
- Chocolate Brioche Pudding
- Chocolate Chipotle Walnut Torte
- Apple Cinnamon Crunch
- Black Forest Individual

Sheet Cakes

Cake Choices: White, Yellow, Chocolate, or Strawberry

Icing Choices: Buttercream, Cream Cheese, Chocolate, or Strawberry

- Full Sheet Cake serves 100 **\$75.00**
- Half Sheet Cake serves 50 **\$40.00**
- Fourth Sheet Cake serves 25 **\$25.00**



SNACKS & BEVERAGES

À La Carte Snacks

Mini Pecan Tarts	\$8.25 dz
Mini Lemon, Raspberry, or Chocolate Chip Bars	\$8.25 dz
Assorted Cheesecake Squares	\$10.95 dz
Mini Chocolate Walnut Brownies	\$6.50 dz
Mini Walnut Blondies.....	\$6.50 dz
Chocolate Brownies	\$15.00 dz
Maple Blondies	\$15.00 dz
Decadent Brownies	\$24.00 dz
Decadent Blondies	\$24.00 dz
Fresh Baked Cookies	\$12.00 dz
Signature Cupcakes	\$21.00 dz
Candy Buffet	\$10.00 lb
Chips and Queso	\$8.75 lb
Tortilla Chips and Salsa	\$3.25 lb
Party Mix	\$4.25 lb
Mixed Nuts	\$15.00 lb
Pepperoni Pizza (16 inch - Serves 8).....	\$12.00 ea.
Cheesy Pizza (16 inch - Serves 8).....	\$12.00 ea.
Cheeseburger Pizza (16 inch - Serves 8).....	\$12.00 ea.
Vegetarian Pizza (16 inch - Serves 8).....	\$12.00 ea.
Kettle Chips and Onion Dip	\$8.75 lb
Whoopie Pies.....	\$24.00 dz
Chocolate Dipped Strawberries	\$24.00 dz
Trail Mix.....	\$12.00 lb



Beverages

Coffee (<i>regular or decaffeinated</i>)	\$14.50 gal.
Hot Tea.....	\$14.50 gal.
Hot Chocolate	\$17.50 gal.
Hot Apple Cider.....	\$14.50 gal.
Orange Juice.....	\$14.50 gal.
White Grape Punch	\$18.00 gal.
Assorted Canned Sodas.....	\$1.50 ea.
Bottled Water	\$1.50 ea.
Iced Tea	\$14.50 gal.
Flavored Iced Tea	\$17.50 gal.
Iced Water	\$10.00 gal.
Lemonade	\$14.50 gal.
Citrus Punch.....	\$18.00 gal.
Cranberry Punch.....	\$18.00 gal.
Margarita Punch.....	\$18.00 gal.
Fruit Punch	\$18.00 gal.