



# The Castle at Rockwall

Weddings & Events

2071 Clem Road Extention  
Rockwall, Texas 75087

Office Hours:  
Monday-Friday 9:00am-5:00pm  
Tours by appointment only

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# The Castle at Rockwall

Our ten-acre grounds and breathtaking castle estate set the tone for any wedding or special event to become the picture of royal sophistication. With over 8,000 square feet of luxuriously crafted architecture and artfully tended landscaping, The Castle at Rockwall is a truly one-of-a-kind event venue that will leave a lasting impression on you and your guests.

## **Cake Cutting**

We will cut and serve the cake and provide all of the tools required at no additional fee.

## **Buffet Serving Equipment**

All chafing dishes and serving equipment

## **Table Service for Bride and Groom**

### **All Catering Set up**

Service Charge

A 23% service charge is added to all fees

## **Bartenders and Station Attendants**

Bartenders and Station Attendants are billed at \$35 per hour with a 4 Hour Minimum.

Billing must include a 2 hour set up and 1 hour clean up

## **China Glassware and Silverware, Ivory Napkins**

### **Payment Terms**

25% Deposit

### **Final Guest Count**

Due 1 Week prior to the Event and Final Payment

# Table of Contents

Click on heading to go directly to section

<b>Custom Buffet Options</b>	<b>4-8</b>
<b>Themed Buffets</b>	<b>9-11</b>
<b>Chilled Hor d'oeuvres</b>	<b>12-13</b>
<b>Hot Hor d'oeuvres</b>	<b>14-15</b>
<b>Carving Stations</b>	<b>16</b>
<b>Action Stations</b>	<b>17-20</b>
<b>Display Stations</b>	<b>21-22</b>
<b>Dessert</b>	<b>23-25</b>
<b>Late Night Snacks</b>	<b>26</b>

# Custom Buffet Options

Beyond the Box Offers 4 different levels of buffet options to fit any budget.

Choose 1 Salad / Choose 2 Entrees / Choose 2 Sides

All Buffets include Freshly Baked Rolls.

Iced Tea, Regular and Decaf Coffee Included

## **Baby Greens**

*A selection of Mixed Baby Lettuces with Toasted Walnuts,  
Sweet Grape Tomatoes and Herb-Balsamic Vinaigrette*

## **Romaine Hearts**

*Crisp Romaine Lettuce with Focaccia Croutons, Shaved Parmesan  
Cheese and Caesar Dressing*

## **Bibb Salad**

*Bibb Lettuce with Poached Pear, Candied Pecans,  
Sweet Tomatoes and Bleu Cheese-Balsamic Dressing*

## **Endive Salad**

*Endive, Watercress and Greens Salad with Danish Bleu  
Cheese and Brown Sugar Coated Pumpkin Seeds*

## **Tomato Mozzarella Salad**

*Sliced Tomato and Fresh Mozzarella Salad  
Fresh Basil, Roasted Peppers and White Balsamic Drizzle*

## **Spinach Salad**

*Spinach, Red Onions, Tomatoes, Carrots, Feta Cheese,  
Cucumbers and Balsamic Vinaigrette*

## **Chopped Wedge**

*Iceberg Lettuce, Tomatoes, Red Onions, Parsley,  
Blue Cheese, Cucumbers, Balsamic Vinaigrette*

## **Chopped Italian**

*Romaine Hearts, Parmesan Cheese, Black Olives, Tomatoes, Croutons  
Red Onions, White Balsamic Vinaigrette*

# Custom Buffet Options

## Bronze Entrée Options

\$16.95

### **Buttermilk Fried Chicken**

*White and Dark Meat (Bone IN), A Blend of Herbs and Spices with Ranch Dipping Sauce*

### **Slow Cooked Pot Roast**

*Tender Beef cooked with Carrots, Celery and Onions*

### **Baked Penne**

*Penne Pasta Baked with Parmesan Cheese, Herb Ricotta, Marinara and Mozzarella*

### **Chicken Parmesan**

*Crispy Italian Herb Crusted Chicken Breast with Marinara*

### **Honey BBQ Chicken**

*White and Dark Meat (Bone In), Slow Cooked BBQ Chicken with*

### **Smothered Pork Chops**

*Apple cider Marinated Pork Chops Smothered in Apple Smoked Bacon and Onions*

### **Chicken Fried Chicken**

*Homemade Bacon-Black Pepper Gravy*

### **3 Cheese Lasagna**

*Homemade Lasagna layered with Marinara, Parmesan Cheese, Herb Ricotta and Mozzarella*

### **Lasagna Bolognese**

*Our 3 Cheese Lasagna is Our Homemade Bolognese Sauce*

### **Homemade Meatloaf**

*A Blend of Beef and Pork Cooked with Marinara Sauce*

### **Pulled Chicken Mac and Cheese**

*Our Homemade Mac and Cheese with Pulled Roasted Chicken*

### **Grilled Pork Chops with Rosemary Jus**

*Roasted Sweet Onions and Apple Rings*



# Custom Buffet Options

## Silver Entrée Options

\$19.95

### **Pan Seared Tilapia Vera Cruz**

*Green Olives, Tomatoes Capers and Garlic*

### **Mushroom Risotto**

*Apple Smoked Bacon, Blue Cheese, Fresh Thyme*

### **Chicken Cordon Bleu**

*Swiss Cheese and Smoked Ham Stuffed Chicken Breast with Roasted Tomato Sauce*

### **Grilled Chicken Breast Provencal**

*Kalamata Olives, Roasted Tomatoes and Basil*

### **Cajun Spiced Chicken Kabobs**

*Red and Green Bell Peppers, Onions, Cajun Cream Sauce*

### **Chicken Piccata**

*Seared Chicken Breast Cutlets with Butter, Lemon, and Capers*

### **Grilled Chicken Paillard**

*Thinly Pounded Chicken Breast topped with Olive Oil, Roasted Tomatoes, Red Onions, Spinach and Parmesan*

### **Mango Mustard Glazed Pork Loin**

*Rosemary Sauce*

### **Pesto Chicken Kabobs**

*Red and Green Bell Peppers, Onions, Mushrooms*

### **Chili Glazed Pork Shanks**

*Roasted Tender Pork Shanks with Spicy Chili Sauce*

### **Chicken Fried Steak**

*Served with Apple Smoked Bacon-Black Pepper Gravy*

### **Fajita Marinated Sliced Chicken Breast**

*Cilantro, Onions, Bell Peppers, Crispy Flour Tortillas*



# Custom Buffet Options

## Gold Menu Options

\$24.95

### **Pan Seared Salmon**

*Saffron Cream Sauce, Red Grape Tomatoes and Basil*

### **BBQ Braised Short Ribs**

*Roasted Carrots, Onions, Celery*

### **Jerk Roasted Pork Tenderloin**

*Cilantro, Onions, Garlic and our House Jerk Seasoning*

### **Honey-Garlic Flank Steak**

*Grilled and Sliced with Green Onion and Sesame Seeds*

### **Veal Scaloppini**

*Artichokes, Spinach, Mushroom, Parmesan Cream*

### **Pan Seared Atlantic Salmon**

*Almonds, Raisins and Apple Cider Cream Sauce*

### **Fajita Marinated Skirt Steak**

*Cilantro, Onions, Bell Peppers, Crispy Flour Tortillas*

## Platinum Menu Options

\$34.95

### **Slow Roasted Beef Tenderloin**

*Beef Tenderloin Roasted and Sliced with Mushroom Sauce*

### **Lemon Zest Crab Cakes**

*Pan Seared Crab Cakes with Lemon Butter Sauce*

### **Cajun Crawfish Cakes**

*Pan Seared and Served with Charred Tomato Sauce*

### **Basil Shrimp**

*Basil, Olive Oil and Parmesan Rubbed Shrimp  
with Sun-dried Tomatoes*

### **Garlic Jumbo Shrimp**

*16-20 Shrimp Poached in Butter, Garlic and Lemon*

### **Beef Tenderloin Kabobs**

*Red Bell Peppers, Red Onions, Mushrooms, Cabernet Sauce*

# Custom Buffet Options

## Sides

*Parmesan Scalloped Potatoes*  
*Mixed Seasonal Vegetable Medley*  
*Crispy Green Beans with Toasted Almonds*  
*\*Buttered Asparagus with Lemon*  
*Saffron Infused Rice*  
*Pecan-Cranberry Wild Rice with Tarragon*  
*Spiced Almond and Raisin Cous Cous*  
*Herb Roasted Baby Red Potatoes*  
*Pan Roasted Mushrooms with White Wine and Garlic*  
*Sweet Jalapeno-Cornbread Stuffing*  
*Maple Smashed Sweet Potatoes with Vanilla*  
*Roasted Garlic Smashed Baby Red Potatoes*  
*Caramelized Onion Mashed Potatoes*  
*\*Petite Bacon and Chive Stuffed Twice Baked Potatoes*  
*Asiago and Pancetta Polenta*  
*Bleu Cheese and Bacon Risotto Cakes*  
*Mushroom and Thyme Risotto Cakes*  
*Grilled Seasonal Vegetables*  
*Honey Thyme Roasted Vegetable Medley*  
*Braised Brussels Sprouts with Bacon and Onions*

*Braised Cabbage with Bacon and Onions*  
*Sweet Cream Corn with Bacon and Thyme*  
*Steamed Broccoli*  
*Honey Glazed Carrots*  
*Fresh Green Beans with Almonds*  
*Ratatouille*  
*Tagine Roasted Vegetables*  
*Honey-Thyme Roasted Vegetable Medley*  
*Grilled Seasonal Vegetables*  
*Oven Roasted Baby Button Mushrooms*  
*Homemade Cream Corn*  
*Steamed Vegetable Medley*  
*BBQ Baked Beans*  
*Almond-Raisin Cous Cous*  
*Pesto Cous Cous*  
*Spanish Rice*  
*\*Jambalaya with Sausage and Chicken Cilantro, Onions, Garlic  
and our House Jerk Seasoning*  
*Artichokes, Spinach, Mushroom, Parmesan Cream*



# Themed Dinner Buffets

## Italian Dinner Buffet

\$22.95

### **Parmesan Cheese Crusted Chicken Breast**

*Roasted Plum Tomato Sauce*

### **Three Cheese Lasagna**

### **Shrimp Baked Penne**

*Asiago Cream / Fresh Thyme*

### **Classic Ratatouille**

*Squash / Zucchini / Eggplant / Plum Tomatoes*

### **Crisp Romaine Hearts**

*Caesar Dressing / Parmesan Cheese / Croutons*

### **Fresh Baked Garlic Rolls**

## Chicken and Pork Dinner Buffet

\$24.95

### **Lemon-Thyme Roasted Chicken Breast**

### **Stuffed Pork Loin**

*Spinach / Golden Raisins / Roasted Pearl Onions*

### **Wild Mushroom Risotto**

*Rosemary / Blue Cheese / Apple Smoked Bacon*

### **Roasted Baby Red Potatoes**

### **Fresh Vegetable Medley**

### **Spinach Salad**

*Red Onions / Apple Smoked Bacon / Tomatoes / Feta Cheese*

### **Assorted Breads**

## Surf and Turf Dinner Buffet

\$44.95

### **Garlic Roasted Beef Tenderloin**

*Roasted Mushrooms / Thyme / Shallots*

### **Lemon Roasted Jumbo Shrimp**

*Fresh Garlic / Butter Sauce / Parsley*

### **Parmesan Gratin Potatoes**

### **Honey-Thyme Roasted Vegetable Medley**

### **Endive and Bleu Cheese Salad**

*Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes*

### **Fresh Baked Breads with Butter**

## Fajita Dinner Buffet

\$22.95

### **Marinated Fajitas**

*Beef / Chicken / Shrimp*

*Caramelized Bell Peppers / Yellow Onions*

### **Pulled Pork Enchiladas**

*Ranchero Sauce / Pepper Jack Cheese*

### **Spanish Rice**

### **Slow Cooked Pinto Beans**

*Cilantro & Pork Belly*

### **Crispy Tortilla Chips**

*Charred Tomato Salsa / Shredded Cheese / Sour Cream*

*Fresh Jalapenos / Pico de Gallo*



# Themed Dinner Buffets

## BBQ Dinner Buffet

\$24.95

**Slow Braised BBQ Short Ribs**

**Honey BBQ Smoked Chicken**

**Grilled Hickory Smoked Sausage**

**Roasted Garlic Smashed Red Potatoes**

**BBQ Baked Beans**

**Fresh Cream Corn**

*Thyme / Apple Smoked Bacon*

**Ranch Cole Slaw**

**Buttermilk Biscuits**

## Mediterranean Dinner Buffet

\$24.95

**Tilapia Nicoise**

*Olives / Tomatoes / Basil / Capers*

**Pesto Grilled Chicken Breast**

*Sun-Dried Tomato Cream Sauce*

**Roasted Baby Red Potatoes**

**Fresh Green Beans**

**Mixed Baby Lettuces**

*Tomatoes / Carrots / Cucumbers / Balsamic Vinaigrette*

**Fresh Baked Rolls**

## Chicken and Pot Roast Dinner Buffet

\$22.95

**Lemon Honey Roasted Chicken**

**Slow Braised Pot Roast**

*Rosemary / Carrots / Celery / Onions*

**Caramelized Onion Mashed Potatoes**

**Green Bean Casserole**

**Mixed Baby Greens**

*Tomatoes / Cucumber / Balsamic Vinaigrette*

**Fresh Baked Rolls**

## Cajun Dinner Buffet

\$22.95

**Cajun Chicken Breast**

*Spicy Louisiana Cream Sauce*

**Pan Seared Tilapia**

*Shrimp Etouffee*

**Red Beans and Rice**

**Andouille Sausage Jambalaya**

**Cajun Spiced Braised Vegetables**

**Spinach Salad**

*Roasted Corn / Bell Peppers / Pancetta Vinaigrette*

**Buttermilk Biscuits**



# Themed Dinner Buffets

## Salmon and Chicken Dinner Buffet

\$32.95

### Herb Roasted Salmon

*Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil*

### Stuffed Chicken Breast

*Boursin / Spinach / Prosciutto*

### Paella

*Chorizo / Shrimp / Andouille Sausage / Chicken*

### Steamed Asparagus with Lemon and Butter

### Roasted Baby Mushrooms

*White Wine / Garlic / Thyme*

### Endive and Bleu Cheese Salad

*Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes*

### Rustic Breads

## Winter Holiday Buffet

\$28.95

### Lemon-Thyme Whole Roasted Chicken

*Pearl Onions / Roasted Carrots / Turnips / Pan Jus*

### Baked 5 Cheese Mac and Cheese

### Caramelized Onion Smashed Baby Red Potatoes

### Winter Vegetables

*Fresh Thyme, Orange Zest and Agave*

### Baby Greens Salad

*Toasted Walnuts / Dried Apples / Cranberries / White Balsamic*

### Fresh Baked Rolls

### Assorted Holiday Cookies and Fudge Bites

## Signature Buffet

\$37.95

### Herb Roasted Salmon

*Saffron Cream Sauce / Red Grape Tomatoes / Fresh Basil*

### Ancho-Honey Braised Short Ribs

### Stuffed Chicken Breast

*Boursin / Spinach / Prosciutto / Roasted Tomato Sauce*

### Gratin Potatoes

*Wild Mushrooms / Cured Tomatoes /  
Fresh Thyme / Parmesan / Asiago*

### Roasted Vegetables with Agave and Orange

### Sautéed Baby Mushrooms

*White Wine / Garlic / Thyme*

### Endive and Bleu Cheese Salad

*Bleu Cheese / Walnuts / Bacon / Sweet Tomatoes*

### Rustic Breads

## Southern Buffet

\$24.95

### Chicken Fried Steak

*Homemade Black Pepper Gravy  
with Apple Smoked Bacon*

### Slow Braised Pot Roast

*Rosemary / Carrots / Celery / Onions*

### Baked 5 Cheese Mac and Cheese

### Roasted Baby Red Potatoes

### Fresh Green Bean Casserole

### Mixed Baby Lettuces

*Tomatoes / Carrots / Cucumbers / Balsamic Vinaigrette*



# Cold Hors D'oeuvres

All Hors D'oeuvres are Priced by the dozen

\$18 per dozen

## Curry Roulade

*Curry Chicken / Walnuts / Mango / Red Grapes*

## Chicken "Sex on the Beach" Roulade

*Chicken / Dried Cranberries / Apricots*

## BBQ Chicken Roulade

*BBQ Chicken / Roasted Corn / Black Beans / Cilantro*

## Fresh Fruit "Kabobs" with Honey Lime Yogurt Sauce

### Marinated Portobello Mushroom Brochettes

*Basil / Tomatoes / Balsamic Dressing*

### Sweet Tomato, Mozzarella & Red Onion Brochettes

*White Balsamic Drizzle*

### California Rolls

*Wasabi Cream / Pickled Ginger / Ponzu Sauce*

### Spicy Crab Sushi Rolls

*Mango / Sambal / Ponzu Sauce*

### Vegetable Spring Rolls

*Rice Noodles / Mint / Basil / Spicy Peanut Dressing*

## Bleu Cheese Mousse in Endive with Candied Walnuts

### Balsamic Marinated Grilled Vegetable Tart

*Kalamata Olive / Tomato Jam / Feta*

### Watermelon Cubes

*Crumbled Feta / Basil / Aged Balsamic*

\$24 per dozen

## Eggplant Crostini

*Tomatoes / Capers / Basil / Parmesan*

## Barbecue Beef Brisket in Filo Cups

*Black Beans / Roasted Corn / Cilantro*

## Dried Black Mission Figs

*Blue Cheese Mousse / Apple Smoked Bacon*

## Pistachio Crusted Goat Cheese with Tomato Confit on Filo

### Chicken Spring Rolls

*Rice Noodles / Mint / Basil / Spicy Peanut Dressing*

### Tomato & Mozzarella Tart

*Fresh Basil / Balsamic "Caviar"*

### Goat Cheese & Roasted Bell Pepper Tartlettes

*Chive / Crispy Filo Cup*

### Fajita Marinated Beef & Pepper Jack Cheese Roulade

*Caramelized Onion & Bell Pepper*

### Bruschetta

*Roasted Eggplant / Cured Tomatoes / Basil / Capers / Bell Peppers*

### Tomato-Pesto Tart

*Parmesan / Basil / Pine Nuts*

### Pulled Pork Baskets

*Garlic Tortilla Cup / Chipotle Remoulade*

### Goat Cheese & Roasted Bell Pepper Tartlettes

### Thinly Sliced Parma Ham Roulade

*Sweet Melon & Texas Goat Cheese*

# Cold Hors D'oeuvres

All Hors D'oeuvres are Priced by the dozen

\$24 per dozen

## **Smoked Salmon & Cream Cheese Pinwheels**

*Chive, Red Onion & Capers on Wheat Crouton*

## **Sweet Crab & Mango on Crisp Cucumber**

### **Parma Ham Wrapped Asparagus Tops**

*Creamy Orange Dipping Sauce*

### **“Tray Smoked” Caprese Brochettes**

*Fresh Mozzarella Pearls / Basil Leaves / Cured Tomato / White Balsamic  
Smoked on the Passing Tray with Hickory Wood*

\$30 per dozen

## **Shrimp Ceviche**

*Cilantro / Lime Juice / Jalapeno / Chipotle Tortilla Cups*

## **Chilled Shrimp Cocktail**

*Classic Cocktail Sauce / Horseradish Mousse*

## **Basil Marinated Shrimp with Tomato-Garlic Confit**

### **Salmon Cones**

*Smoked Salmon & Cream Cheese Mousse Stuffed Chive Cones*

## **Thinly Sliced Smoked Duck Breast on Corn Cakes**

*Honey Mustard-Cranberry Chutney*

## **Chicken Caesar & Parmesan “Taco” with Tomato Confit**

### **Honey Marinated Beef**

*Crispy Wonton / Ginger / Wasabi Pop Rocks*

### **Oyster Spoons**

*Fresh Blue Point Oysters / Soy-Lemongrass  
Drizzle / Passion Fruit “Caviar”*

\$30 per dozen

## **Dried Black Mission Fig**

*Feta Cheese Foam / Green Apple Dust / Chive / Crostini*

## **Black Pepper Crusted Bacon “Chips”**

*Maple Glaze / Beet Dust / Aioli*

## **Shrimp Spoons**

*Grilled Gulf Shrimp / Soy-Lemongrass Drizzle / Passion Fruit “Caviar”*

## **Serrano Ham Crostini**

*Basil Sprouts / Radish / Pickled Onion  
Buttermilk Blue Drizzle / Orange*

## **Ahi Tuna Spoons**

*Soy-Lemongrass Drizzle / Passion Fruit “Caviar”*

\$36 per dozen

## **Foie Gras Torchon on Brioche Toast**

*Sweet Cinnamon Poached Pear*

## **Deviled Quail Eggs**

*Pecan Smoked Bacon / Pain au Lait*

## **Lobster Salad**

*Curry Tuile / Vanilla Bean Oil / Passion Fruit*

## **Shaved Beef Tenderloin Mini Sliders**

*Horseradish Cream / Pickles / Tomato Confit*

## **Caviar Cones**

*Chive Cones filled with Sturgeon Caviar & Sour Cream*

## **Thai Marinated Shrimp Brochette**

*Ginger / Sesame / Lemongrass*



# Hot Hors D'oeuvres

All Hors D'oeuvres are Priced by the dozen

\$18 per dozen

**\*Smoked Chicken Quesadilla**  
Charred Tomato Salsa / Sour Cream

**Warm Bleu Cheese & Sweet Tomato Confit Tartlettes**

**Fresh Baked Focaccia**  
Roasted Tomatoes / Olives / Basil

**Lemongrass Chicken Satay**  
Banana Curry / Green Apples / Raisins

**Apple Smoked Bacon, Onion & Cheddar Cheese Quiche**

**Ginger Marinated Chicken Satay with Peanut Sauce**

**Spinach & Feta Cheese Quiche**

**Wild Mushroom & Bleu Cheese Risotto Cakes**  
Thyme Cream

**Chicken & Lemongrass Dumplings**  
Orange-Soy Dipping Sauce

**\*Crispy Beef Taquitos**  
Ranchero / Sour Cream / Cilantro

**\*Buttermilk Fried Chicken Strips**  
Chipotle-Ranch Dipping Sauce

**Sweet Chili Glazed Mini Beef Meatballs**

**Crispy Mini Jambalaya Cakes**  
Chipotle-Ranch Dipping Sauce

**Italian Mini Meatballs**  
Homemade Marinara / Crusty Baguette

\$24 per dozen

**Bacon & Bleu Cheese Risotto Cakes**  
Thyme Aioli

**Italian Sausage & Mozzarella in Puff Pastry**  
Sweet Tomato-Garlic Sauce

**Baked 5 Cheese Mac and Cheese Cakes**

**Honey Soy Marinated Beef Satay**  
Green Onions / Sesame Seeds

**Pecan Crusted Chicken Strips**  
Whole Grain Mustard Dipping Sauce

**Crispy Pork Dumplings**  
Tamarind Dipping Sauce

**Chicken & Mushroom Brochettes**  
Bell Peppers / Mushroom / Honey-Thyme Jus

**Parmesan Chicken Strips**  
Tomato Basil Sauce

**Panini Bites**  
Manchego Cheese / Prosciutto / Tomato Confit / Basil

**Tagine Spiced Lamb Meatball Lollipops**  
Creamy Hummus / Toasted Almonds



\* These hors d'oeuvres are available for display only.

# Hot Hors D'oeuvres

All Hors D'oeuvres are Priced by the dozen

\$30 per dozen

**Lemon Zest Crab Cakes**

*Spicy Red Pepper Rouille*

**Shrimp & Leeks Baked in Puff Pastry**

*Tarragon Cream*

**Crispy Fried Salmon Croquettes**

*Salmon-Dill Remoulade*

**Beef & Bleu Cheese En Croute**

**Cajun Spiced Crawfish Cakes with Spicy Rouille**

**Coconut Crusted Fried Shrimp**

*Sweet Orange Dipping Sauce*

**Roasted Basil Marinated Shrimp**

*Tomato-Olive Chutney*

**Beef Sirloin Sliders**

*Horseradish Pickles / Sharp Cheddar*

\$36 per dozen

**Individual Lobster Mac & Cheese Cakes**

**Crispy Wonton Wrapped Shrimp**

*Orange Soy Glaze / Sesame Seeds*

\$48 per dozen

**Individual Lamb Chops**

*Rosemary / Dijon Mustard Jus*

# Carving Stations

## **Slow Roasted Inside Round of Beef**

Horseradish Cream / Roasted Mushroom Mayonnaise  
Whole Grain Mustard  
Fresh Baked Herb Rolls  
\$250.00 / 50 ppl / \$5 pp

## **Mango & Mustard Glazed Pork Loin**

Black Pepper-Cranberry Chutney  
Fresh Baked Herb Rolls  
\$125.00 / 25 ppl / \$5 pp

## **Churrasco Station**

Our Churrasco Station features a Selection of Carved Meats  
FRANGO-Apple Smoked Bacon Wrapped Chicken Breast  
LOMBO-Parmesan Crusted Pork Loin  
PICANHA-Top Sirloin Crusted in Garlic & Roasted  
\$18 per person

## **Slow Roasted Steamship of Beef**

Roasted Garlic Sauce / Horseradish Cream  
Fresh Baked Herb Rolls  
\$475.00 / 100 ppl / \$4.75 pp

## **Honey Glazed Ham**

Pineapple Chutney / Honey Mustard  
Fresh Baked Herb Rolls  
\$200.00 / 50 ppl / \$4 pp

## **Oven Roasted Maple Turkey Breast**

Black Pepper Mayonnaise / Whole Grain Mustard Sauce  
Fresh Baked Herb Rolls  
\$125.00 / 25 ppl / \$5 pp

## **Braised Leg of Lamb**

Cucumber-Mint Sauce & Assorted Mustards  
Fresh Baked Herb Rolls  
\$175.00 / 25 ppl / \$7 pp

## **Slow Roasted Beef Tenderloin**

Black Pepper Mayonnaise/ Whole Grain Mustard  
Horseradish Cream / Sweet Onions Confit  
Fresh Baked Herb Rolls  
\$225.00 / 15 ppl / \$15 pp

## **Whole Roasted Salmon**

Cucumber-Dill Dipping Sauce  
Capers / Red Onion & Chives  
\$200.00 / 20 ppl / \$10 pp

## **Crispy Whole Fried Snapper (when available)**

Mango Slaw & Citrus Ponzu  
\$250.00

## **Rosemary Roasted Sirloin of Beef**

Horseradish Cream / Dijon Mustard / Honey Mustard  
Fresh Baked Herb Rolls  
\$240.00 / 40 ppl / \$6 pp

## **Australian Rack of Lamb**

Whole Grain Mustard Sauce / Fresh Baked Rolls  
\$42.00 per Rack / 2-4 ppl



# Action Stations

## **Pasta Station (Choice of 2) \$7.00**

### ***Penne Pasta***

Marinara / Sliced Olives

Fresh Picked Basil / Grated Parmesan / Italian Sausage

### ***Cheese Tortellini***

Parmesan Cream Sauce

Chopped Rosemary / Roasted Mushrooms

### ***Farfalle Pasta***

Grilled Chicken / Fresh Spinach

Goat Cheese / Roasted Tomatoes / Herb Chicken Broth

### ***Radiatorre Pasta***

Rock Shrimp / Garden Vegetables

Roasted Tomato-Thyme Cream Sauce

### ***Gemelli Pasta Bolognese***

Herb de Provence / Parmesan Cheese

## **Potato Martini Station \$7.00**

Brown Sugar Sweet Potatoes

Roasted Garlic Red / Mashed Purple Potatoes

Apple Smoked Bacon / Chives / Parmesan Cheese

Button Mushrooms / Roasted Red Onions / Scallions

Whipped Butter / Sour Cream

## **Stir Fry Station \$8.00**

Marinated Chicken & Beef Strips

Bell Peppers / Carrots / Red Onions

Bean Sprouts / Snow Peas / Bok Choy / Baby Corn

Spicy Orange Sauce / Honey Soy Sauce

## **Asian Wok Station \$8.00**

Honey-Soy Marinated Chicken over Sticky Rice

Thai Vegetable Salad / Sesame Seeds

Served in a White Container with Chopsticks

## **Omelet Station \$9.00**

Farm Fresh Eggs & Fluffy Egg Whites

Toppings include

Red Onions / Bell Peppers / Sliced Mushrooms

Ham / Cheddar Cheese / Swiss Cheese

Apple Smoked Bacon / Chicken & Apple Sausage +\$2.25

## **Avocado Martini Station \$8.00**

Fresh Ripe Avocado served in a Martini Glass

Shrimp Ceviche / Black Bean-Corn Salad / Tortilla Strips

Charred Tomato Salsa / Toasted Pumpkin Seeds

## **Salad Station \$7.00**

Mixed Baby Greens / Chopped Romaine Hearts

Tossed to Order

Creamy Caesar Dressing / Herb Balsamic Vinaigrette

Red Grape Tomatoes / Apple Smoked Bacon / Cucumbers

Shredded Carrots / Chick Peas / Parmesan Croutons

Parmesan Cheese / Crumbled Blue Cheese

# Action Stations

## **Chicken & Waffle Station \$8.00**

Mini Herb Waffles Topped with Buttermilk Fried Chicken  
Almond Butter & Maple Syrup

## **Brisket & Chips Station \$9.00**

BBQ Beef Brisket Sliders  
Horseradish Pickles / Shaved Red Onions / Creamy Cole Slaw  
Homemade Potato Chips  
Blue Cheese / Apple Smoked Bacon / Green Onion

## **Hot Slider Station \$8.00**

Mini Beef Sirloin Sliders / Chicken Breast Sliders  
Fresh Baked Sesame Seed Buns  
Honey Mustard / Horseradish Cream  
Lettuce / Sliced Tomatoes / Roasted Onions / Dill Pickles

## **Mac Bar \$7.00**

White Cheddar Macaroni & Cheese  
Roasted Onions / Apple Smoked Bacon / Tomatoes  
French Beans / Mushrooms / Roasted Bell Peppers  
Parmesan Cheese

## **Street Taco Bar \$8.00**

Cilantro & Lime Pulled Pork / Chicken Ranchero Tacos  
Warm Local Corn Tortillas  
Guacamole / Pico de Gallo / Cheddar Cheese  
Charred Tomato Salsa / Sour Cream  
Selection of Hot Sauces

## **Panini Station \$8.00**

Made to Order & Cut in mini Bite Size Pieces  
Prosciutto / Manchego / Basil / Tomato Confit  
Mortadella / Mozzarella / Bell Peppers / Pesto  
Pepperoni / Parmesan / Mushrooms / Thyme

## **Quesadilla Station \$7.00**

Marinated Chicken & Beef Quesadillas  
Sour Cream / Charred Tomato Salsa / Cheddar Cheese  
Guacamole / Pico de Gallo

## **Southwest Caesar Salad Station \$7.00**

Crisp Romaine Hearts tossed to order  
Served in Crispy Chipotle Tortilla Baskets  
Pico de Gallo / Shredded Parmesan / Jack Cheese  
Tortilla Strips / Black Bean-Corn Salad / Grilled Chicken  
Creamy Caesar Dressing

## **Salmon Station \$12.00**

Apricot Glazed Salmon  
Vanilla Bean Sweet Potato Puree / Eggplant Ragout  
Saffron Basil Sauce

## **Slow Braised BBQ Beef Short Rib \$12.00**

Vanilla Bean Sweet Potato Puree / Rosemary-Tomato Confit  
Citrus Grilled Asparagus

# Action Stations

## **Holiday Turkey Martini Station \$9.00**

Sliced Turkey Breast  
Andouille Cornbread Stuffing / Vanilla Sweet Potato  
Homemade Cranberry Sauce / Turkey Gravy

## **Risotto Action Station \$8.00**

Homemade Risotto with Toppings mixed To Order  
Parmesan Cheese / Blue Cheese / Balsamic Roasted Mushroom  
Sun-dried Tomatoes / Apple Smoked Bacon / Roasted Onions  
Walnuts / Fresh Herbs

## **“Jambalaya” Risotto Action Station \$9.00**

Homemade Risotto  
Andouille Sausage / Chicken / Shrimp  
Bell Peppers / Celery / Onions / Cajun Spices  
Crumbled Cornbread & Mini Buttermilk Biscuits

## **Surf & Turf Station \$19.00**

Sliced Roasted Beef Tenderloin  
Sautéed Gulf Shrimp with Lemon & Butter  
Fresh Baked Rolls

## **Fajita Station \$9.00**

Fajita Marinated Chicken & Beef  
Sautéed Bell Peppers / Caramelized Onions  
Warm Flour / Local Corn Tortillas  
Sour Cream / Charred Tomato Salsa / Cheddar Cheese  
Guacamole / Pico de Gallo

## **Paella Station \$9.00**

Chorizo Sausage / Chicken / Gulf Shrimp  
Sweet Corn / Peas / Tomatoes / Fresh Thyme  
Saffron Rice

## **Bratwurst Sliders \$9.00**

Deep Ellum IPA Braised Bratwurst  
Mini Fennel Seed Rolls  
Braised Cabbage / Sweet Mustard

## **Salad Display \$7.00**

### **Classic Caesar**

Romaine Hearts / Parmesan Cheese/ Focaccia Croutons  
Homemade Caesar Dressing

### **Arugula Salad**

Roasted Peppers / Pine Nuts / Sweet Corn  
Red Onion / Aged Sherry Vinaigrette / Feta Cheese

## **Lo Mein Station \$8.00**

Marinated Tofu / Wild Mushrooms / Green Onions  
Ginger Soy Broth / Bok Choy / Carrots /  
Broccoli / Bean Sprouts / Sesame Seeds  
Served in a mini Chinese Takeout box with Chopsticks

# Action Stations

## **Texas BBQ Station \$10.00**

Sliced Smoked Beef Brisket  
Homemade Smoky BBQ Sauce  
Ranch Slaw / Homemade Baked Beans  
Jalapeno Cornbread Muffins

## **Vegetable Station \$8.00**

### **Roasted Brussels Sprouts**

Apple Smoked Bacon / Sweet Onions

### **Tagine Spiced Cauliflower**

Black Currants / Shredded Carrots

### **Grilled Asparagus**

Roasted Onions / Mandarin Oranges / Citrus Vinaigrette

### **Thyme Marinated Grilled Seasonal Vegetables**

Crumbled Feta Cheese / Balsamic

### **Roasted Baby Button Mushrooms**

Fresh Herbs / Balsamic Vinaigrette

## **Whole Roasted Salmon Sides \$9.00**

Red Onion / Blood Orange / Lemon  
Chive / Saffron Rice Cakes / Dill Cream  
Chilled French Beans / Fennel / Citrus Vinaigrette

## **Fall Risotto Station \$8.00**

Creamy Risotto made on Site  
Roasted Butternut Squash / Fresh Sage  
Pulled Chicken / Toasted Walnuts / Fresh Pear

## **Holiday Salad Station \$6.00**

Mixed Baby Greens and Endive  
Dried Cranberries / Granny Smith Apples  
Candied Pecans / Toasted Pumpkin Seeds

## **Smothered Mac and Cheese Cakes \$7.00**

Individual Baked 3 Cheese Mac and Cheese Cakes  
Fire Roasted Tomato Coulis  
Arugula and Shaved Red Onions with Orange Vinaigrette and  
Parmesan Apple Smoked Bacon Bits

## **Fresh Salmon Risotto Station \$9.00**

Creamy Risotto  
Roasted Salmon / Fresh Dill / Lemon Zest  
Red Onion / Feta Cheese

## **Toast Station \$9.00**

Wheatberry Toast / Fresh Avocado / Sea Salt  
Tomato / Sourdough Toast / Pulled Pork  
Charred Salsa / Pickled Onion / Marble Rye Toast  
Whipped Cream Cheese / Smoked Salmon / Chives

# Display Stations

## **Tropical Brie \$3.00**

Creamy Brie / Raspberry Glaze / Mango / Strawberry / Kiwi  
Crackers / Lavosh

## **Apple & Walnut Brie \$3.00**

Brie Cheese Smothered in Roasted Apples  
Toasted Walnuts / Cinnamon / Clove / Nutmeg  
Crackers / Lavosh

## **Fruit & Cheese Display 5.00**

A Display of Imported & Domestic Cheeses  
Danish Blue / Sharp Cheddar / Pepper Jack / Sage Derby  
Manchego / Red Windsor / Brie  
Sweet Grapes / Berries / Dried Fruits / Nuts  
Crackers / Lavosh

## **Antipasto Display \$8.00**

A Display of Italian Meats & Cheeses to include:  
Mortadella / Prosciutto / Salami / Calabrese / Capicola  
Mozzarella / Parmesan / Provolone / Asiago  
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers  
Herb Focaccia / Parmesan Crostini

## **Feta & Artichoke Dip \$3.00**

A Creamy Blend of Feta Cheese / Artichokes & Spinach  
Fresh Vegetables / Herb Pita Chips

## **Whole Poached Salmon Platter \$225.00 (1 salmon)**

A Whole Poached Atlantic Salmon with Whipped Cream Cheese  
Capers / Onions / Chives / Chopped Egg / Brioche Croutons

## **Seasonal Fruit Display \$4.00**

Fresh Sliced Honeydew / Cantaloupe  
Golden Pineapple / Strawberries / Kiwi / Mango / Red Grapes

## **Hummus \$3.00**

Creamy Hummus with Lemon & Olive Oil  
Grilled Vegetables / Crispy Pita Chips

## **Smoked Salmon Display \$9.00**

Smoked Atlantic Salmon sliced thinly  
Chives / Capers / Red Onions / Chopped Egg  
Brioche Croutons

## **Asian Display \$9.00**

A Display of Asian Delicacies to include:  
Avocado / Tuna / Smoked Salmon / Spicy Crab Sushi Rolls  
Chicken & Shrimp Spring Rolls  
Chilled Chicken & Beef Brochettes  
Creamy Peanut & Honey Soy Dipping Sauce

## **Classic Vegetable Crudités \$4.00**

Fresh Broccoli / Carrots / Celery / Cucumber / Cherry Tomato  
Radish / Pesto Spread / Roasted Garlic Dip

## **Grilled Seasonal Vegetable Crudités \$5.00**

A Display of Grilled Seasonal Vegetables  
Zucchini / Yellow Squash / Bell Peppers  
Carrots / Asparagus / Jicama / Sweet Potatoes  
Broccoli / Cauliflower / Basil Pesto Dip

## **Baby Vegetable Crudités \$6.00**

Baby Zucchini / Sunburst Squash / Carrots / Grape Tomatoes  
Asparagus / Broccolini / Baby Bell Peppers  
Creamy Hummus / Roasted Garlic Dip

# Display Stations

## **Mediterranean Display \$8.00**

Grape Leaves / Assorted Olives / Creamy Hummus  
Roasted Eggplant / Crispy Herb Pita Chips  
Grilled Seasonal Vegetables / Rustic Breads

## **Chilled Slider Bar \$8.00**

Shaved Beef / Horseradish Cream / Tomato Confit  
Pesto Chicken / Parmesan / Arugula / Cured Tomato  
BBQ Pulled Pork / Pickles / Sweet Red Onions  
Marinated Portobello / Tomato / Roasted Pepper / Aioli (V)  
Sauces include:  
Honey-Mustard / Horseradish Cream / BBQ / Dijon / Ranch

## **Tex Mex Nacho Bar \$6.00**

Crispy Tortilla Chips  
Charred Tomato Salsa / Pico de Gallo / Sour Cream  
Warm Queso / Spicy Beef Chili

## **Salumi Display \$10.00**

A Display of Gourmet Italian Meats & Sausages  
Olives / Nuts / Pickled Onions / Mustards  
Fresh Fruits  
Crackers / Lavosh

## **Beef Tenderloin Display \$18.00**

Garlic and Herb Roasted Beef Tenderloin  
Chilled and Sliced Thinly with Roasted Sweet Onions  
Horseradish Cream / Black Pepper Mayonnaise

## **Gourmet Petite Slider Display \$10.00**

Pepper and Rosemary Beef Tenderloin  
Horseradish Cream Roasted Onion  
Shaved Prosciutto / Manchego  
Pesto / Roasted Peppers / Capicola and Mortadella  
Olives / Fresh Mozzarella / Cured Tomato

## **Grand Salumi and Fromage Grazing Display \$12.00** **Meats and Sausages**

Coppa / Bresaola / Capicola / Mortadella / Salami / Sausage  
**Cheeses**

Danish Bleu / Reblochon / Pont L'Veque / Croittin  
Texas Chevre / Saint Andre / Aged Cheddar

## **Bites**

Olives / Roasted Peppers / Marinated Artichokes / Hearts of Palm  
Creamy Hummus / Feta-Artichoke Dip  
**Grilled and Baby Vegetable Display**  
Squash / Carrots / Asparagus / Eggplant  
Sweet Potato / Mushrooms / Peppers  
Dried Fruits / Nuts / Grapes / Berries  
Rustic Breads / Crackers / Lavosh

## **Gourmet Cheese Display \$9.00**

Danish Bleu / Reblochon / Pont L'Veque  
Croittin / Texas Chevre / Saint Andre / Aged Cheddar  
Dried Fruits / Nuts / Grapes / Berries  
Rustic Breads / Crackers / Lavosh

## **Thyme Roasted Baby Vegetable Display \$6.00**

Baby Carrots / Zucchini / Squash / Beets  
Asparagus / Haricot Vert / Broccolini  
Red Grape Tomatoes / Mini Bell Peppers  
Pesto Dip and Chipotle Ranch

# Dessert

## **Trio of Fountains \$7.00**

White Chocolate / Dark Chocolate / Milk Chocolate  
Fresh Fruit Skewers / Pretzel Sticks / Peanut Butter Cookies  
Cream Puffs / Strawberries  
Marshmallows / Graham Crackers

## **S'more Station \$7.00**

Melted Dark Chocolate / Fresh Homemade Marshmallow  
Homemade Graham Crackers

## **Build Your Own Cupcakes \$7.00**

Vanilla and Chocolate Mini Homemade Cupcakes  
Sprinkles / Crushed Oreos / M and M's / Peanuts

## **Gourmet Mini Cupcake Display \$6.00**

Assorted Mini Cupcakes  
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate  
German Chocolate / Red Velvet / Lemon Cream

## **Truffle Lollipop Display \$6.00**

Assorted Homemade Truffle Lollipops  
Mocha / Hazelnut / Peanut Butter and Jelly  
Almond Joy / Raspberry

## **Milk Shake Shot Station \$6.00**

Vanilla Bean Ice Cream  
Oreo Cookies / Bananas / Strawberries  
Caramel / Mocha / Chocolate Sauce

## **Petit Pastry Display \$7.00**

Chocolate Strawberries / Mini Cheesecakes  
Chocolate-Banana Tarts  
Crème Brulee / Chocolate Pecan Tarts  
Key Lime Tarts/ Lemon Tarts / Fudge Bites

## **“Cookie Jar” Display \$5.00**

Mini Cookies / Fudge Bites / Almond Bark  
Peanut Brittle / Assorted Truffle Lollipops

## **Candy Sushi Station \$6.00**

Assorted mini Candy Sushi Bites  
Rice Crispy wrapped in Flavored Fruit Roll Ups  
Stuffed with Assorted Candies

## **Mini Mousse “Ice Cream Cones” \$6.00**

Chocolate / Strawberry / Banana / Vanilla  
Stuffed in Mini Sugar Cones

# Dessert

## **Grand Dessert Station \$9.00**

### **“Cookie” Jars**

Glass Cookie Jars filled with Gourmet Treats

Mini Homemade Cookies

Fudge Bites

Chocolate-Almond Bark

### **Truffle Lollipops**

Homemade Chocolate Truffle Lollipops

Peanut Butter and Jelly

Hazelnut / Raspberry / Mocha

### **Mini Cupcakes**

Assorted Mini Cupcakes

Italian Cream / Vanilla Bean

Carrot Cake / Chocolate

German Chocolate / Red Velvet

Lemon Cream

### **Tarts and Trifles**

Key Lime / Lemon / Chocolate

Pecan Tarts / Strawberry

Chocolate-Banana/Vanilla

Blueberry Trifles

## **Sweet Whimsy \$9.00**

### **Candy Sushi**

Assorted mini Candy Sushi Bites

Rice Crispy wrapped in Flavored Fruit Roll Ups

Stuffed with Assorted Candies

### **Milkshake Shots**

Vanilla Bean Ice Cream

Oreo Cookies / Bananas / Strawberries /

Chocolate Sauce / Caramel / Mocha

### **Mini Mousse “Ice Cream Cones”**

Chocolate / Strawberry / Banana / Vanilla

Stuffed in Mini Sugar Cones

### **S’mores**

Melted Dark Chocolate / Fresh Homemade Marshmallow

Homemade Graham Crackers

### **Truffle Lollipop Display**

Assorted Homemade Truffle Lollipops

Mocha / Hazelnut

Peanut Butter and Jelly

Almond Joy / Raspberry

### **Ice Cream Sundae Bar**

Vanilla Ice Cream

Assorted Toppings



# Dessert

## **Ice Cream Sundae Bar \$7.00**

Vanilla Bean Ice Cream  
M & M's / Sprinkles / Oreos / Chocolate Shavings  
Chocolate Sauce / Cherries /  
Strawberry Sauce / Banana Chutney

## **Popcorn Bar \$6.00**

A grand display of 8 different flavors of popcorn  
Kettle Corn / Cheddar Cheese  
Caramel- Pecan / Salted Caramel  
Chocolate-Peanut Butter / White Chocolate  
Blueberry / Red Hot Cinnamon

## **Candy Bar \$7.00**

A Sweet Display of Assorted Loose and Wrapped Candies  
Taffy / M&M's / Jelly Beans / Lollipops  
Gummies / Caramels / Fruit Rings  
Hot Tamales / Licorice / Kisses / Gumballs

## **Holiday Petite Pastry Display \$9.00**

Chocolate-Peppermint Truffle Lollipops  
Fudge Bites with Mint Icing  
Cranberry-Spiced Cheesecakes  
Gingerbread Cookies  
Chocolate Dipped Spice Cookies  
Pecan-Chocolate Bars  
Chocolate Covered Strawberries

## **Liquid Nitrogen Ice Cream Sundae Bar \$12.00**

Homemade Vanilla Bean Ice Cream (Made to Order)  
M & M's / Sprinkles / Oreos / Chocolate Shavings  
Chocolate Sauce / Cherries / Strawberry Sauce  
Banana Chutney Jelly Beans  
Skittles / Caramel / Berries

## **Liquid Nitrogen Ice Cream Waffle Sandwiches \$9.00**

Liquid Nitrogen Vanilla Bean Ice Cream (Made to Order)  
Homemade Buttermilk Waffles  
Hot Maple Syrup / Cinnamon Apples

## **Liquid Nitrogen Ice Cream S'more Station \$9.00**

Homemade Soft Serve Marshmallow Ice Cream  
(Made to Order) Dark Chocolate/ Toasted Almonds  
Homemade Graham Crackers

## **Coffee Bar \$4.00**

Regular and Decaf Coffee  
Vanilla Whipped Cream  
Chocolate Shavings  
Rock Candy Assorted Flavored Syrups

## **with Super Premium Bar \$3.00**

Godiva Chocolate / Grand Marnier  
Sambuca / Amaretto / Baileys

# Late Night Snacks

**Mini Breakfast Tacos \$3.25**

Fresh Eggs / Flour Tortilla / Charred Tomato Salsa

**Mini Beef Sirloin Sliders \$3.25**

Cheddar Cheese / Pickles / Mini Sesame Seed Buns

**Chocolate Truffle Lollipops \$3.00**

Peanut Butter and Jelly Stuffed Truffle Lollipops

**Oreo Milk Shake Shots \$3.00**

Vanilla Bean Ice Cream with Oreo Cookie in Shot Glasses

**Cinnamon Donuts \$3.50**

Warm Donuts tossed with Cinnamon Sugar

**Mini Cookies \$3.50**

Warm Chocolate Chip Cookies

**Pulled Pork Tacos \$3.75**

Pulled Pork on Flour Tortillas with Charred Salsa

**Popcorn Box \$3.25**

Cheddar Cheese Popcorn in Mini Decorative Boxes