



Congratulations on Your Engagement

Our culinary team, led by our exceptionally talented Executive Chef, will provide a unique flare on culinary cuisine for your wedding day. Regardless of what you select, one thing is certain: everything is made from scratch. If it's not grown from our own garden, it's purchased and prepared shortly before your event.

The Basics

Offsite catering fee: \$250-\$500 (delivery, set up and breakdown – fee based on location/mileage)

Bartenders: \$40 per hour (4-hour minimum)

Servers: \$30 per hour (4-hour minimum)

China, Glassware, Silverware: Quote may be requested

Menu pricing is per guest; 8.25% sales tax and 22% service charge applies

All menu selections are served with Iced Tea, Water with Lemon, Coffee

Meal Selections

Salad Selections

~ Baby Spinach Salad with Sun-Dried, Cranberries, Jazz Apples, Texas Goat Cheese, Candied Pecans, Lemon Basil Dressing

~ Artisan Mixed Greens, Texas Feta Cheese, Candied Walnuts, English Cucumbers, Strawberries, White Balsamic Strawberry Vinaigrette

~ The Caesar Salad with Baby Hearts of Romaine, Shaved Parmesan Reggiano, Belgium Endive, Charred Avocado, Roasted Poblano Caesar Dressing, Crispy Brioche Croutons

Plated One \$50

Choice of Salad. Herb Grilled Beef Tenderloin, Horseradish Whipped Potatoes and Green Beans Almandine, Tarragon Beurre Rouge. House-made Assorted Breads and Unsalted Butter

Plated Two \$42

Choice of Salad. Lemon Zest Crusted Scottish Salmon Filet, Tomato Risotto, Wilted Baby Spinach, Lemon Butter, Crispy Leeks. House -made Assorted Breads and Unsalted Butter

Plated Three \$39

Choice of Salad. Shiner Bock Braised Angus Boneless Beef Short Ribs, Smoked Cheddar Cheese Grits, Buttered Broccoli Rabe. House -made Assorted Breads and Unsalted Butter

Plated Four \$37

Choice of Salad. Grilled Chicken Breast, Horseradish Whipped Yukon Potatoes, Buttered Carrots, Texas Pecan Butter Sauce. House -made Assorted Breads and Unsalted Butter

Plated Five \$37

Choice of Salad. Lemon-Thyme Crusted Free Range Chicken, Roasted Garlic Potatoes, Buttered Broccolini, Oven Dried Tomato. House -made Assorted Breads and Unsalted Butter



Congratulations on Your Engagement

Buffet One \$32

Mixed Green Salad with Roasted Corn, Queso Fresco, Tomatoes, Cucumbers with Chipotle Vinaigrette and Ranch. Arroz con Chile y Elote. Refried Beans. House Seasoned Steak Fajitas. Dry Chile Seasoned Chicken Fajitas. Roasted Bell Peppers, Mushrooms, Caramelized Onions. Yellow and Blue Corn Tostadas. Fixings to include Sour Cream, Cheddar, Queso Quesadilla, Red Salsa, Salsa Verde and Shredded Romaine Lettuce

Buffet Two \$32

Mix Green Salad with Grape Tomatoes, Pepperoncini's and Feta with Citrus Vinaigrette and White Balsamic Vinaigrette. Sliced Barbecue Beef Brisket. Potato Salad and Cole Slaw. Steamed Broccoli and Cauliflower Florets. Sliced Bread

Buffet Three \$30

Caesar Salad with Shaved Parmesan, Grape Tomatoes, Croutons with Classic Caesar Dressing. Beef Lasagna with Ricotta & Provolone Cheeses. Vegetable Lasagna for Vegetarians. Buttered Green Beans with Toasted Almonds

Buffet Four \$30

Mix Green Salad with Jicama, Red Cabbage, Tomatoes and Cucumbers with Cilantro Vinaigrette and Honey Chipotle Dressings. Pulled Green Chicken Chile Enchiladas. Cheese Enchiladas for Vegetarians. Steamed Rice with Roasted Poblanos and Corn. Pinto Beans

Buffet Five \$28

Baby Spinach Salad with Sun-Dried Cranberries, Pecans with Lemon Basil and Buttermilk Ranch. Pan Seared Chicken with Lemon Cream. Crispy Eggplant. Penne Pasta with Tomato Sauce and Mozzarella. Buttered Broccoli

A la Carte Selections

Hors D'oeuvres \$14.00 for four / \$7 for two

Ashton Depot Crab Cake with Mango Coulis
Baby Mozzarella and Cherry Tomato Skewers
Bacon & Jalapeno Wrapped Quail
Beef Tenderloin with Horseradish Cream Cheese on Brioche
Chipotle Honey Shrimp with Crispy Plantain
Twice-Baked Fingerling Potato
Goat Cheese Mousse, Crispy Wafer, Balsamic & Fig Confit
Heirloom Tomato, Basil & Mozzarella Crostini
Mini Kobe Beef Sliders
Pasilla Chile Braised Pork Tenderloin Empanada
Poached Shrimp Bloody Mary Gazpacho Shooter
Shrimp Ceviche in a Cucumber Cup
Port Wine Poached Pear and Brie Grilled Cheese
Prosciutto Wrapped Asparagus with Lemon Curd



Congratulations on Your Engagement

Cookie Bar \$2.00 per cookie/brownie ~ \$1.00 per milk carton (minimum of 50)
Macadamia Nut, Oatmeal Raisin, Chocolate Chunk and Peanut Butter Cookies
Cheesecake Brownies and Traditional Chocolate Brownies with Pecans
Carafes or Mini Cartons of Whole Milk or Chocolate Milk

Gourmet Coffee Station \$350

Regular & Decaffeinated Coffee, Caramel, Vanilla, Peppermint and Hazelnut Flavored Syrups,
Pure Sugar Cubes, Whipped Cream, Chocolate Mousse and Marshmallows

Bar Selections

Standard Hosted Bar Package

Signature Cocktail
House Red and White Wine
Domestic and Imported Beers
\$30 per guest for four hours
\$24 per guest for three hours
\$18 per guest for two hours

Consumption and Cash Bar Pricing

\$28.00 per bottle ~ House Wines
(consumption)
\$7.00 per glass ~ House Wines
(cash bar)
\$6.00 per drink ~ Signature Drink
\$4.00 per drink ~ Domestic Beers
\$5.00 per drink ~ Imported Beers
\$2.00 per drink ~ Soft Drinks

Signature Cocktail: Jalapeño, Blackberry Margarita, Blackberry, Peach or Mango Mojito,
Strawberry Basil Vodka

Standard Liquors ~ Add to your package for \$6.00 per guest

Tito's, Beefeater, Jim Beam, Bacardi, Jose Cuervo Gold, J&B, Jack Daniels, Crown Royal

Premium Liquors ~ Add to your package for \$8.00 per guest

Ketel One Vodka, Bombay Sapphire, Mount Gay Rum, Johnnie Walker Red, 1800 Reposado,
Makers Mark Whiskey, TX Whiskey

Platinum Liquors ~ Add to your package for \$10.00 per guest

Grey Goose Vodka, Tanqueray 10, Knob Creek Bourbon, Bacardi 8, Patron Silver, Macallan 10yr
Scotch, Crown Royal Reserve

Tableside Wine Service ~ Add to any package for \$4.00 per person (Not included in any bar packages)

Coffee Bar Served with Cordials ~ \$10.00 per drink

Grand Marnier, Frangelico, Bailey's Irish Cream, Kahlua, Remy Martin VSOP, Amaretto, Grand Marnier, B&B

Scotch Bar ~ \$12.00 per drink

Chivas, Macallan 10 year, Glenlivet 12 year, Talisker 10 year, Oban, Bushmills

Martini Bar ~ \$12.00 per drink

Vodka or Gin Martini's, Made to Order with Jumbo Pimento Stuffed Olives, Jumbo Blue Cheese Stuffed Olives, Cucumber Slices, Lemon Twists