



ORDINARY IS ACCEPTABLE...JUST NOT HERE!



BUFFET

Backyard Fare Buffet

Plated Full Service Available - Inquire with Sales Manager

SALADS

Caesar Salad

Shaved Parmesan, Brioche Crouton, Romaine Lettuce

Baby Spinach Salad

Cherry Tomatoes, Red Onion, Blue Cheese, Balsamic Vinaigrette

Jasper's Greens Salad

Candied Pecans, Goat Cheese, Shaved Carrot, Black Pepper Vinaigrette

Arugula Salad

Crispy Prosciutto, Pears, Grana Padano, Sun Dried Tomato Vinaigrette

Baby "Wedge"

Blue Cheese, Smoked Bacon, Chives, Cherry Tomatoes



BACKYARD FARE

Smoked Baby Back Ribs

Ancho BBQ Sauce

Vegetarian Pasta, Seasonal Ingredients

Add Chicken or Shrimp

Pan Roasted Chicken Breast

Choice of: Wild Mushroom Marsala Demi, Lemon Caper Piccata, Heirloom Tomato Cacciatore

Blackened Trout

Lemon Caper Butter

Oak Fired Jumbo Shrimp

Citrus Buerre Blanc

Seared Salmon

Lemon-Chive Crema or Charred Tomato Butter

Wood Grilled Pork Tenderloin

Texas Peach BBQ

Hickory Smoked Brisket

Ancho Chili BBQ

Braised Short Ribs

Red Wine Butter

Chicken Parmesan

Rustic Marinara



BUFFET

SIDES

HOT

Garlic Mashed Potatoes
Roasted Jalapeno Corn
Seasonal Vegetable Sauté
Poblano, White Cheddar Grits
Rosemary Roasted Potatoes

Sauteed Green Beans, Toasted Garlic Chip
Crispy Brussels Sprouts
Honey Glazed Baby Carrots
Steamed Broccoli, Red Bell Pepper
Smoked Gouda Mac & Cheese



COLD

Tomato & Cucumber Pasta Salad
Cole Slaw
Herbed Potato Salad



CHEF'S CARVING BLOCK

Herb Roasted Turkey, Gravy
Hyplains Rotisserie Prime Rib, French Onion Au Jus
Wood Fired Hyplains Beef Tenderloin, Red Wine Butter

**REQUIRES STATION ATTENDANT*



DESSERTS

Bite sized

Chef's Assorted Cheesecake
Chocolate Chip Cookies
Macarons
Assorted Chocolate Truffles
Tres Leches
Bread Pudding
Texas Pecan Pie
Vegan Lime Mango Cake

