



ORDINARY IS ACCEPTABLE...JUST NOT HERE!



HORS D'OEUVRES MENU

BACKYARD SIGNATURES

Smoked Gouda & White Cheddar Grilled Cheese

Tomato Chutney

Lone Star Texas Goat Cheese

Lavender Honey, Toasted Pecan Wafer

Marinated Mozzarella

Sundried Tomato Pesto Bruschetta

Deviled Local Farm Eggs

Dill, Bacon

Smoked Chicken Nacho

Cilantro-Lime Pesto

Smoked Chicken-Jalapeno Jack Empanada

Avocado-Serrano Cream

Wood Grilled Shrimp Tostada

Pico de Gallo, Cotija Cheese

Texas Gulf Crab Cakes

Avocado-Serrano Cream

Ancho Meatball

Pico de Gallo, Cotija Cheese

Hickory Smoked Pork Shoulder or Brisket Tacos

Ancho BBQ, Cotija Cheese

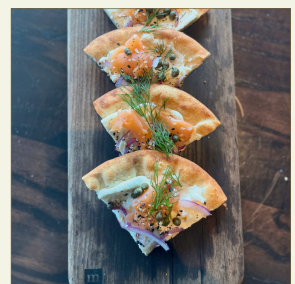


CROSTINI

Beef Tenderloin Carpaccio, Roasted Shallot, Black Pepper Vinaigrette

Caramelized Pear and Goat Cheese

Grilled Salmon and Lemon Cream Cheese



HORS D'OEUVRES MENU

SKEWER

Caprese

Fresh Mozzarella, Cherry Tomato, Fresh Basil, Balsamic Glaze

Thai Chicken or Beef

Sweet Chili Glaze or Sriracha Cream, Scallions, Sesame Seeds

Greek Chicken or Beef Kabob

Tzatziki, Fresh Dill

Margarita Grilled Shrimp

Pico de Gallo, Cotija Cheese



COCKTAIL SANDWICH

Southern Pimento Cheese

Marbled Rye Bread

Bite Size "BLT"

Apple Cinnamon Raisin Bread

English Cucumber and Garlic Cream Cheese

High Tea White Bread



STATIONS MENU

RAW BAR

Minimum 4 Dozen

Spicy Boiled Shrimp, Horseradish Cocktail Sauce, Remoulade

Mexican Shrimp Cocktail, Avocado

Steamed Littleneck Clams, Lemon-Herb Garlic Butter

Blue Point Oysters on the Half Shell, Horseradish Cocktail



CHARCUTERIE & CHEESE BOARD

Assorted Artisan Cured Meats & Cheese

Served with Housemade Crackers, Crostini, Jams, & Relishes



MEZZE STATION

Seasonal Grilled Vegetables & Hummus

Served with Olives & Paprika Pita Chips



SMOKED GOUDA MAC & CHEESE BAR

Top It Your Way:

Cured Ham

Bacon

Diced Tomato

Green Peas

Sautéed Mushrooms

Jalapeños



STATIONS MENU

GRILLED CHEESE

Select two

Mozzarella, Tomato, Sweet Basil Pesto

Smoked Ham & Aged Gouda

Prosciutto, Brie, Arugula

Three Cheese: White Cheddar, Jarlsberg, Smoked Cheddar

Served with Tomato Jam, Pickles, Pickled Red Onion



SOUP

Smoked Tomato Basil Soup

Yukon Potato Chowder

Cannellini Bean Soup



QUESADILLA BAR

Select two

Smoked Brisket

Blackened Shrimp

Smoked Pork

Chicken Fajita

Portobello Mushrooms, Poblano Peppers

Served with Roasted Tomato Salsa, Sour Cream, Tomatillo Salsa, Corn-Black Bean Relish



SLIDERS

Select two

Ancho Smoked Brisket, Pickles, Red Onion

Smoked Pork, Cabbage Slaw, Shiner BBQ Sauce

Prime Rib, Horseradish Cream, Pickled Red Onion

Crispy Shrimp Po Boy, Pickled Red Onion, Remoulade

Hickory Grilled Chicken, Sundried Tomato Basil Pesto, Chevre



STATIONS MENU

TACOS

Select two

Slow Smoked Brisket, Cotija, Crispy Corn Tortilla

Hickory Grilled Chicken, Cabbage Slaw, Cheddar Cheese

Grilled Shrimp, Avocado Pico, Cotija

Grilled Vegetable, Cotija



SOUTHERN BISCUITS

Select two

Smoked Brisket, White Cheddar, Fruit Marmalade

Smoked Pimento Cheese, Candied Jalapeños

Black Forest Ham, Aged White Cheddar



SUSHI

Wasabi, Ginger, Soy

Spicy Tuna

Bang Bang sauce

Shrimp Avocado Roll

Sweet Chili Aioli

Tempura Shrimp Roll

Sweet Chili Aioli

Crab & Bell Pepper Roll

Wasabi Aioli

Surf & Turf Roll

Wasabi Aioli



CHEF'S CARVING BLOCK

Herb Roasted Turkey, Gravy

Hyplains Rotisserie Prime Rib, French Onion Au Jus

Wood Fired Hyplains Beef Tenderloin, Red Wine Butter

Grilled Berkshire Pork Tenderloin, Texas Peach BBQ Sauce

***REQUIRES STATION ATTENDANT**