



ORDINARY IS ACCEPTABLE...JUST NOT HERE!



# WEDDING PACKAGE

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## WEDDING PACKAGE INCLUDES:

- Selection of three hors d'oeuvres
- Dinner buffet to include selection of salads, entrees, and side dishes
- Professional staff for proficient bar set up and execution
- Passing trays, buffet equipment, china, glass & silver
- Our attentive, genuinely hospitable experts:
  - Event Manager, Chef, Captains, Servers & Cooks
- Small cooking equipment



## UPGRADES

Sip & Savor Hors d'oeuvres

Seated Dinner Service

Standard and Craft Mixer Packages

Custom Bar Packages

Bride & Groom Custom Cocktails

*Packages are available to satisfy your discerning desires and are customizable. Packages are based on a 4-hour event.*



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**FOR MORE INFORMATION PLEASE CONTACT US AT:**

214-619-3555 or [angelad@abacus-jaspers.com](mailto:angelad@abacus-jaspers.com)

[jasperscatering.com](http://jasperscatering.com)

# PASSED HORS D'OEUVRES

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## 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

# PASSED HORS D'OEUVRES

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## 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



# SALADS AND SIDES

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## SALAD SELECTIONS

### Jasper's Greens Salad

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

### Caesar Salad

Shaved Parmesan, Brioche Crouton

### Baby Spinach Salad

Cherry Tomatoes, Red Onion, Blue Cheese, Balsamic Vinaigrette

### Arugula Salad

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

### Baby "Wedge"

Blue Cheese, Smoked Bacon, Chives, Cherry Tomatoes



## SIDE SELECTIONS

Garlic Mashed Potatoes

Poblano-White Cheddar Grits

Roasted Jalapeño Corn

Chef's Seasonal Vegetable Sautee

Sauteed Green Beans, Toasted Garlic Chips

Smoked Gouda Mac & Cheese

Crispy Brussels Sprouts

Steamed Broccoli, Red Bell Pepper

Honey Glazed Baby Carrots

Assorted Rolls and Butter

Rosemary Roasted Potatoes



# ENTRÉES

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## ENTRÉE SELECTIONS

### **Pan Roasted Chicken Breast**

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

### **Chicken Parmesan**

Rustic Marinara

### **Braised Beef Short Rib, Red Wine Butter**

### **Wood Grilled Pork Tenderloin Medallions, Texas Peach BBQ**

### **Seared Salmon**

Choice of Roasted Tomato Butter or Lemon Chive Crema

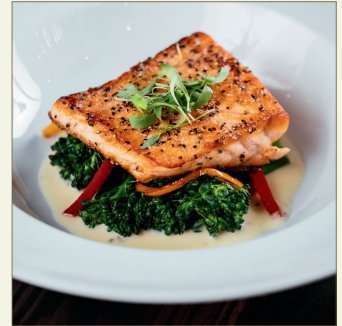
### **Hyplains Hickory Grilled Beef Tenderloin, Red Wine Butter**

### **Smoked Baby Back Ribs, Ancho BBQ Sauce**

### **Vegetarian Pasta, Seasonal Ingredients**

### **Blackened Trout, Lemon Caper Butter**

### **Hickory Smoked Brisket, Ancho Chili BBQ**



## BUTCHER BLOCK OFFERINGS

### **Herb Roasted Turkey, Gravy**

### **Hyplains Rotisserie Prime Rib, Horseradish Sour Cream, French Onion Au Jus**

### **Wood Fired Hyplains Whole Beef Tenderloin, Red Wine Butter**

*\*Carver Required\**