

The **O**RION
Ballroom



Wedding Receptions ~ Holiday Parties ~ Corporate Events

Contact

Jessica Cabrera
jcabrera@theorionballroom.com
214 942-1661

www.theorionballroom.com



BREATHTAKING VIEWS, IMAGINATIVE CUISINE, UNFORGETTABLE EXPERIENCES

WEDDING AND EVENTS PACKAGE

THIS ORION BALLROOM IS FAMOUS FOR ITS BREATHTAKING VIEWS FROM THE WINDOWS OF THE 15TH FLOOR, JUST MINUTES SOUTH OF DOWNTOWN DALLAS. THIS HISTORICAL EVENT SPACE WAS RECENTLY RENOVATED TO MATCH ITS 360-DEGREE VIEWS OF THE CITY SKYLINE AND SURROUNDING HORIZON. THE CLASSIC AMBIENCE HAS BEEN UPDATED TO CAPTURE THE MODERN ELEGANCE OF THE ROOM WITH UPDATED DESIGNS TO MAKE IT A COMFORTABLE AND UNIQUE EVENT SPACE. WITH A 360-DEGREE VIEW OF THE STARS AND SKYLINE, IT IS THE PERFECT BLEND OF TRADITIONAL AND MODERN. THE ORION CONSISTS OF OVER 8,000 SQUARE FEET OF SPACE INCLUDING A BAR/LOUNGE, BRIDAL SUITE, GROOMS SUITE, WEDDING CHAPEL, DANCE FLOOR, ADULT/KIDS GAME ROOM, AND EXQUISITE RECEPTION AREA THAT COMFORTABLY SEATS 450 GUESTS AND ACCOMMODATES 800 RECEPTION STYLE. THE LAYOUT OF THE ORION ACCOMMODATES A WIDE VARIETY OF STYLES AND INDIVIDUAL DECORATIVE PREFERENCES SO YOU AND YOUR GUESTS CAN FEEL COMFORTABLY AT HOME WHILE GAZING OUT AT THE STAR-FILLED SKIES FROM THE BALLROOM FLOOR. CEREMONIES CAN TAKE PLACE ON THE PREMISES IN OUR BEAUTIFUL CEREMONY SPACE THAT OVERLOOKS THE HORIZON. THE ORION OFFERS MOUTH-WATERING CUISINE AND MENUS BY ACCLAIMED CHEF DOUGLAS BROWN DESIGNED TO LEAVE YOUR GUESTS TALKING FOR YEARS TO COME.

THE ORION ALSO CAN ACCOMMODATE CORPORATE FUNCTIONS AND EVENTS. THE ORION IS A PERFECT SETTING FOR MEETINGS, CORPORATE RETREATS AND HOLIDAY PARTIES. THE ORION ALSO HAS MINI BREAKOUT SPACES WHICH MAKE PRESENTATIONS AND CORPORATE MEETINGS SIMPLE AND EASY.

GENERAL INFORMATION

CEREMONIES

THE ORION BALLROOM HAS A PRIVATE CEREMONY ROOM THAT CAN ACCOMMODATE UP TO 175 GUESTS.

OTHER SPACES ARE AVAILABLE TO ACCOMMODATE LARGER CEREMONIES. THE ORION ALSO HAS A PRIVATE BRIDAL AND GROOMS SUITE AS WELL AS BAR AND GAME ROOM TO KEEP CHILDREN OF ALL AGES ACTIVE AND ENTERTAINED.

RENTAL RATES FOR THE ORION BALLROOM

PLEASE INQUIRE ABOUT RENTAL RATES FOR YOUR DATE

FOOD AND BEVERAGE

CHEF DOUGLAS BROWN CREATES A WIDE RANGE OF WEDDING AND CORPORATE PACKAGES AS WELL AS PLATED LUNCHEAS AND DINNERS. THE ORION OFFERS A WIDE SELECTION OF BEVERAGE PACKAGES.

SET UP INFORMATION

FOR DAYTIME EVENTS, SET UP TIME CAN BEGIN AT 8AM AND MUST CONCLUDE BY 3PM-(5PM MONDAY THROUGH THURSDAY)
FOR EVENING EVENTS, ACCESS WILL NOT BE ALLOWED UNTIL 4PM UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.

GENERAL INFORMATION

ALL EVENTS INCLUDE

ALL TABLES, MAHOGANY CHIAVARI CHAIRS,
BASIC CHINA, GLASS, SILVERWARE, WHITE LINENS AND NAPKINS
THE ORION BALLROOM HAS A BEAUTIFUL BUILT-IN DANCE FLOOR
WITH VIEWS OF THE DALLAS SKYLINE
OTHER COLORED LINENS AND CHAIRS ARE AVAILABLE
FOR AN ADDITIONAL CHARGE

DEPOSITS AND PAYMENT INFORMATION

A 50% DEPOSIT OF FOOD AND BEVERAGE AND RENTAL FEES IS REQUIRED TO
SECURE YOUR DATE. IF AN ESTIMATE IS NOT COMPLETE, A \$1,500 DEPOSIT CAN
BE MADE TO RESERVE THE SPACE. PAYMENT IS DUE IN FULL SEVEN DAYS PRIOR TO
THE EVENT

PARKING

WEEKDAY PARKING IS AVAILABLE FOR FREE IN THE LOT DIRECTLY NEXT TO THE
ORION BALLROOM. EVENING AND WEEKEND PARKING IS AVAILABLE FOR FREE IN
FRONT OF THE BUILDING. AN UNDERGROUND PARKING GARAGE AND VALET
SERVICE CAN BE ARRANGED AT ANY EVENT FOR A FEE.

SECURITY

EACH EVENT REQUIRES SECURITY
ONE SECURITY GUARD PER 100 PEOPLE AT \$275 PER SECURITY OFFICER

ADDITIONAL SERVICES

THE ORION OFFERS ALL OF THE SERVICES THAT YOU WILL NEED FOR YOUR
WEDDING OR EVENT TO BE PERFECT. PLEASE INQUIRE ABOUT OUR BOOK OF
VENDORS AND SERVICES. SPECIAL LIGHTING, CUSTOM INVITATIONS, ADDITIONAL
FURNITURE, SPECIALTY LINENS, DJ'S, VALETS, BANDS, POKER TABLES, PICTURE
BOOTHES AND MORE ARE AVAILABLE TO CUSTOMIZE YOUR SPECIAL EVENT.

Cold Hors D'oeuvres

Pass/Display

All Hors D'oeuvres are Priced by the dozen

P/D	Curry Roulade <i>Curry Chicken / Walnuts / Mango / Red Grapes</i>	\$ 18.00
P/D	Chicken "Sex on the Beach" Roulade <i>Chicken / Dried Cranberries / Apricots</i>	\$ 18.00
P/D	BBQ Chicken Roulade <i>BBQ Chicken / Roasted Corn / Black Beans / Cilantro</i>	\$ 18.00
	Fresh Fruit "Kabobs" <i>Honey-Lime Yogurt Sauce</i>	\$ 18.00
P/D	Marinated Portobello Mushroom Brochettes <i>Basil / Tomatoes / Balsamic Dressing</i>	\$ 18.00
P/D	Sweet Tomato, Mozzarella & Red Onion Brochettes <i>White Balsamic Drizzle</i>	\$ 18.00
P/D	California Rolls <i>Wasabi Cream / Pickled Ginger / Ponzu Sauce</i>	\$ 18.00
P/D	Spicy Crab Sushi Rolls <i>Mango / Sambal / Ponzu Sauce</i>	\$ 18.00
P/D	Vegetable Spring Rolls <i>Rice Noodles / Mint / Basil / Spicy Peanut Dressing</i>	\$ 18.00
P/D	Bleu Cheese Mousse in Endive <i>Candied Walnuts</i>	\$ 18.00
P/D	Balsamic Marinated Grilled Vegetable Tart <i>Kalamata Olive, Tomato Jam & Feta</i>	\$ 18.00
P/D	Watermelon Cubes <i>Crumbled Feta / Basil / Aged Balsamic</i>	\$ 18.00
P/D	Eggplant Crostini <i>Tomatoes / Capers / Basil / Parmesan</i>	\$ 24.00
P/D	Barbecue Beef Brisket in Filo Cups <i>Black Beans / Roasted Corn / Cilantro</i>	\$ 24.00
P/D	Dried Black Mission Figs <i>Blue Cheese Mousse / Apple Smoked Bacon</i>	\$ 24.00
P/D	Pistachio and Goat Cheese Crusted Red Grape Lollipop <i>Sweet Tomato Confit</i>	\$ 24.00
P/D	Chicken Spring Rolls <i>Rice Noodles / Mint / Basil / Spicy Peanut Dressing</i>	\$ 24.00
P/D	Tomato & Mozzarella Tart <i>Fresh Basil / Balsamic "Caviar"</i>	\$ 24.00
P/D	Goat Cheese & Roasted Bell Pepper Tartlettes <i>Chive / Crispy Filo Cup</i>	\$ 24.00
P/D	Fajita Marinated Beef & Pepper Jack Cheese Roulade <i>Caramelized Onion & Bell Pepper</i>	\$ 24.00

Cold Hors D'oeuvres

P/D	Bruschetta <i>Roasted Eggplant / Cured Tomatoes / Basil / Capers / Bell Peppers</i>	\$ 24.00
P/D	Tomato-Pesto Tart <i>Parmesan / Basil / Pine Nuts</i>	\$ 24.00
P	Pulled Pork Baskets <i>Garlic Tortilla Cup / Chipotle Remoulade</i>	\$ 24.00
P	Goat Cheese & Roasted Bell Pepper Tartlettes	\$ 24.00
P	Thinly Sliced Parma Ham Roulade <i>Sweet Melon & Texas Goat Cheese</i>	\$ 24.00
P	Smoked Salmon & Cream Cheese Pinwheels <i>Chive, Red Onion & Capers on Wheat Crouton</i>	\$ 24.00
P/D	Sweet Crab & Mango on Crisp Cucumber	\$ 24.00
P/D	Parma Ham Wrapped Asparagus Tops <i>Creamy Orange Dipping Sauce</i>	\$ 24.00
P	"Tray Smoked" Caprese Brochettes <i>Fresh Mozzarella Pearls / Basil Leaves / Cured Tomato / White Balsamic Smoked on the Passing Tray with Hickory Wood</i>	\$ 24.00
P/D	Shrimp Ceviche <i>Cilantro / Lime Juice / Jalapeno / Chipotle Tortilla Cups</i>	\$ 30.00
P/D	Chilled Shrimp Cocktail <i>Classic Cocktail Sauce / Horseradish Mousse</i>	\$ 30.00
P/D	Basil Marinated Shrimp with Tomato-Garlic Confit	\$ 30.00
P	Salmon Cones <i>Smoked Salmon & Cream Cheese Mousse Stuffed Chive Cones</i>	\$ 30.00
P/D	Thinly Sliced Smoked Duck Breast on Corn Cakes <i>Honey Mustard-Cranberry Chutney</i>	\$ 30.00
P	Chicken Caesar & Parmesan "Taco" with Tomato Confit	\$ 30.00
P	Honey Marinated Beef <i>Crispy Wonton / Ginger / Wasabi Pop Rocks</i>	\$ 30.00
P	Oyster Spoons <i>Fresh Blue Point Oysters / Soy-Lemongrass Drizzle / Passion Fruit "Caviar"</i>	\$ 30.00
P	Dried Black Mission Fig <i>Feta Cheese Foam / Green Apple Dust / Chive / Crostini</i>	\$ 30.00
P	Black Pepper Crusted Bacon "Chips" <i>Maple Glaze / Beet Dust / Aioli</i>	\$ 30.00
P	Shrimp Spoons <i>Grilled Gulf Shrimp / Soy-Lemongrass Drizzle / Passion Fruit "Caviar"</i>	\$ 30.00
P/D	Serrano Ham Crostini <i>Basil Sprouts / Radish / Pickled Onion / Buttermilk Blue Drizzle / Orange</i>	\$ 30.00

Cold Hors D'oeuvres

P	Ahi Tuna Spoons <i>Soy-Lemongrass Drizzle / Passion Fruit "Caviar"</i>	\$ 30.00
P	Foie Gras Torchon on Brioche Toast <i>Sweet Cinnamon Poached Pear</i>	\$ 36.00
P	Deviled Quail Eggs <i>Pecan Smoked Bacon / Pain au Lait</i>	\$ 36.00
P	Lobster Salad <i>Curry Tuile / Vanilla Bean Oil / Passion Fruit</i>	\$ 36.00
P/D	Shaved Beef Tenderloin Mini Sliders <i>Horseradish Cream / Pickles/ Tomato Confit</i>	\$ 36.00
P	Caviar Cones <i>Chive Cones filled with Sturgeon Caviar & Sour Cream</i>	\$ 36.00
P/D	Thai Marinated Shrimp Brochette <i>Ginger / Sesame / Lemongrass</i>	\$ 36.00

Hot Hors D'oeuvres

Pass/Display

All Hors D'oeuvres are Priced by the dozen

D	Smoked Chicken Quesadilla <i>Charred Tomato Salsa / Sour Cream</i>	\$ 18.00
P	Warm Bleu Cheese & Sweet Tomato Confit Tartlettes	\$ 18.00
P/D	Fresh Baked Focaccia <i>Roasted Tomatoes / Olives / Basil</i>	\$ 18.00
P/D	Lemongrass Chicken Satay <i>Banana Curry / Green Apples / Raisins</i>	\$ 18.00
P/D	Apple Smoked Bacon, Onion & Cheddar Cheese Quiche	\$ 18.00
P/D	Ginger Marinated Chicken Satay with Peanut Sauce	\$ 18.00
P/D	Spinach & Feta Cheese Quiche	\$ 18.00
P/D	Wild Mushroom & Bleu Cheese Risotto Cakes <i>Thyme Cream</i>	\$ 18.00
P/D	Chicken & Lemongrass Dumplings <i>Orange-Soy Dipping Sauce</i>	\$ 18.00
D	Crispy Beef Taquitos <i>Ranchero / Sour Cream / Cilantro</i>	\$ 18.00
D	Buttermilk Fried Chicken Strips <i>Chipotle-Ranch Dipping Sauce</i>	\$ 18.00
P/D	Sweet Chili Glazed Mini Beef Meatballs	\$ 18.00
P/D	Crispy Mini Jambalaya Cakes <i>Chipotle-Ranch Dipping Sauce</i>	\$ 18.00
P/D	Italian Mini Meatballs <i>Homemade Marinara / Crusty Baguette</i>	\$ 18.00
P/D	Bacon & Bleu Cheese Risotto Cakes with Thyme Aioli	\$ 24.00
P/D	Italian Sausage & Mozzarella in Puff Pastry <i>Sweet Tomato-Garlic Sauce</i>	\$ 24.00
D	Baked 5 Cheese Mac and Cheese Cakes	\$ 24.00
D	Honey Soy Marinated Beef Satay <i>Green Onions / Sesame Seeds</i>	\$ 24.00
D	Pecan Crusted Chicken Strips <i>Whole Grain Mustard Dipping Sauce</i>	\$ 24.00
P/D	Crispy Pork Dumplings with Tamarind Dipping Sauce	\$ 24.00
D	Chicken & Mushroom Brochettes <i>Bell Peppers / Mushroom / Honey-Thyme Jus</i>	\$ 24.00
D	Parmesan Chicken Strips with Tomato Basil Sauce	\$ 24.00
P/D	Panini Bites <i>Manchego Cheese / Prosciutto / Tomato Confit / Basil</i>	\$ 24.00

Hot Hors D'oeuvres

P/D	Tagine Spiced Lamb Meatball Lollipops <i>Creamy Hummus / Toasted Almonds</i>	\$ 24.00
P/D	Lemon Zest Crab Cakes <i>Spicy Red Pepper Rouille</i>	\$ 30.00
P/D	Shrimp & Leeks baked in Puff Pastry <i>Tarragon Cream</i>	\$ 30.00
P/D	Crispy Fried Salmon Croquettes <i>Salmon-Dill Remoulade</i>	\$ 30.00
P/D	Beef & Bleu Cheese En Croute	\$ 30.00
P/D	Cajun Spiced Crawfish Cakes with Spicy Rouille	\$ 30.00
P/D	Coconut Crusted Fried Shrimp <i>Sweet Orange Dipping Sauce</i>	\$ 30.00
P/D	Roasted Basil Marinated Shrimp with Tomato-Olive Chutney	\$ 30.00
P/D	Beef Sirloin Sliders <i>Horseradish Pickles / Sharp Cheddar</i>	\$ 30.00
D	Individual Lobster Mac & Cheese Cakes	\$ 36.00
P/D	Crispy Wonton Wrapped Shrimp <i>Orange Soy Glaze / Sesame Seeds</i>	\$ 36.00
D	Individual Lamb Chops <i>Rosemary / Dijon Mustard Jus</i>	\$ 48.00

Grazing Stations

Grand Salumi and Fromage Grazing Display \$ 15.00

Meats and Sausages

Coppa / Bresaola / Capicola / Mortadella / Salami / Sausage

Cheeses

Danish Bleu / Reblochon / Pont L'Veque

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

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

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

Mediterranean Display \$ 8.00

Grape Leaves / Assorted Olives / Creamy Hummus

Roasted Eggplant / Crispy Herb Pita Chips

Grilled Seasonal Vegetables / Rustic Breads

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

Spicy Salty Sweet Snack Station \$ 8.00

A Display of Fun and Interesting Snacks

Assorted Pretzels / Chips / Candied and Spicy Nuts

Homemade Granola / Wasabi Peas

Carving Stations

Slow Roasted Inside Round of Beef \$ 250.00
Horseradish Cream / Roasted Mushroom Mayonnaise 50 ppl
Whole Grain Mustard / Fresh Baked Rolls \$5 pp

Mango & Mustard Glazed Pork Loin \$ 125.00
Black Pepper-Cranberry Chutney 25 ppl
Fresh Baked Herb Rolls \$5 pp

Churrasco Station \$ 18.00
Our Churrasco Station features a Selection of Carved Meats per person
FRANGO-Apple Smoked Bacon Wrapped Chicken Breast
LOMBO-Parmesan Crusted Pork Loin
PICANHA-Top Sirloin Crusted in Garlic & Roasted

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

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

Oven Roasted Maple Turkey Breast \$ 125.00
Black Pepper Mayonnaise / Whole Grain Mustard Sauce 25 ppl
Fresh Baked Herb Rolls \$5 pp

Braised Leg of Lamb \$ 175.00
Cucumber-Mint Sauce & Assorted Mustards 25 ppl
Fresh Baked Herb Rolls \$7 pp

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

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

Crispy Whole Fried Snapper (when available) \$ 250.00
Mango Slaw & Citrus Ponzu

Rosemary Roasted Sirloin of Beef \$240
Horseradish Cream / Dijon Mustard / Honey Mustard 40ppl
Fresh Baked Herb Rolls \$6 pp

Australian Rack of Lamb 42 per rack
Whole Grain Mustard Sauce / Fresh Baked Rolls 2ppl to 4ppl

Action Stations

Pasta Station (Choice of 2)	\$ 7.00
Penne Pasta	
<i>Marinara / Sliced Olives</i>	
<i>Fresh Picked Basil / Grated Parmesan / Italian Sausage</i>	
Cheese Tortellini	
<i>Parmesan Cream Sauce</i>	
<i>Chopped Rosemary / Roasted Mushrooms</i>	
Farfalle Pasta	
<i>Grilled Chicken / Fresh Spinach</i>	
<i>Goat Cheese / Roasted Tomatoes / Herb Chicken Broth</i>	
Radiatorre Pasta	
<i>Rock Shrimp / Garden Vegetables</i>	
<i>Roasted Tomato-Thyme Cream Sauce</i>	
Gemelli Pasta Bolognese	
<i>Herb de Provence / Parmesan Cheese</i>	
Potato Martini Station	\$ 7.00
<i>Brown Sugar Sweet Potatoes</i>	
<i>Roasted Garlic Red /Mashed Purple Potatoes</i>	
<i>Apple Smoked Bacon / Chives / Parmesan Cheese</i>	
<i>Button Mushrooms / Roasted Red Onions / Scallions</i>	
<i>Whipped Butter / Sour Cream</i>	
Stir Fry Station	\$ 8.00
<i>Marinated Chicken & Beef Strips</i>	
<i>Bell Peppers / Carrots / Red Onions</i>	
<i>Bean Sprouts /Snow Peas / Bok Choy / Baby Corn</i>	
<i>Spicy Orange Sauce / Honey Soy Sauce</i>	
Asian Wok Station	\$ 8.00
<i>Honey-Soy Marinated Chicken over Sticky Rice</i>	
<i>Thai Vegetable Salad / Sesame Seeds</i>	
<i>Served in a White Container with Chopsticks</i>	
Omelet Station	\$ 9.00
<i>Farm Fresh Eggs & Fluffy Egg Whites</i>	
<i>Toppings include</i>	
<i>Red Onions / Bell Peppers / Sliced Mushrooms</i>	
<i>Ham /Cheddar Cheese / Swiss Cheese</i>	
<i>Apple Smoked Bacon / Chicken & Apple Sausage</i>	\$ 2.25
Avocado Martini Station	\$ 8.00
<i>Fresh Ripe Avocado served in a Martini Glass</i>	
<i>Shrimp Ceviche / Black Bean-Corn Salad / Tortilla Strips</i>	
<i>Charred Tomato Salsa / Toasted Pumpkin Seeds</i>	

Action Stations

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	
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	
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	

Action Stations

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 Beef Short Rib	\$ 12.00
Vanilla Bean Sweet Potato Puree/ Rosemary-Tomato Confit Citrus Grilled Asparagus	
Holiday Turkey Martini Station	\$ 9.00
Sliced Turkey Breast Andouille Cornbread Stuffing 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	

Action Stations

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

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

Action Stations

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
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 & served with Chives / Capers / Red Onions / Chopped Egg Brioche Croutons	

Display Stations

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	
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) <i>Sauces include:</i> 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 / Pates / Sausages Olives / Nuts / Pickled Onions / Mustards Fresh Fruits Crackers / Lavosh	

Display Stations

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	

Plated Dinners

STARTERS

Foie Gras Torchon Brioche / Poached Pear / Balsamic Pearls	\$ 16.00
Butter Poached Lobster Tail Basil / Tomatoes / Lemon / Garlic	\$ 18.00
Wild Mushroom & Blue Cheese Risotto Cakes Arugula Sprouts / Orange Vinaigrette	\$ 12.00
Jumbo Shrimp Cocktail Horseradish Cream / Classic Cocktail Sauce / Lemon Zest	\$ 14.00
Ahi Tuna Tartar Sambal / Wasabi / Ginger / Crispy Wontons / Frisee	\$ 14.00
Apple Smoked Bacon Wrapped Sea Scallop Buttered Rice / Fresh Thyme	\$ 14.00
Lemon Zest Lump Crab Cake Rouille / Cajun Slaw / Baby Spinach	\$ 16.00
Wild Mushroom Risotto Fresh Tomato / Asparagus / Parmesan / Pearl Onions	
Pan Seared Sea Scallops Roasted Corn / Apple Smoked Bacon / Foie Gras Butter	\$ 18.00

Plated Dinners

SOUPS

Sweet Corn Chowder Roasted Red Peppers / Green Onions / Apple Smoked Bacon	\$ 7.00
Spicy Tomato Bisque Basil / Herb Croutons / Parmesan	\$ 6.00
Roasted Butternut Squash Soup Fennel / Green Apples / Toasted Walnuts	\$ 6.00
Lobster Bisque Fresh Tarragon / Sherry	\$ 6.00
Spicy Black Bean Soup Roasted Corn / Cilantro Cream	\$ 6.00
Chicken Tortilla Soup Cilantro / Tortilla Strips / Black Beans / Roasted Corn	\$ 7.00
Leek Chowder Potatoes / Apple Smoked Bacon	\$ 7.00

SALADS

Baby Greens Mixed Baby Lettuces / Toasted Walnuts / Sweet Tomatoes Herb Balsamic Vinaigrette	\$ 7.00
Romaine Hearts Crisp Romaine Lettuce / Focaccia Croutons Shaved Parmesan Cheese / Caesar Dressing	\$ 8.00
Bibb Salad Bibb Lettuce / Poached Pear / Candied Pecans Sweet Tomatoes / Bleu Cheese-Balsamic Dressing	\$ 9.00
Endive Salad Endive / Watercress / Baby Greens Danish Bleu Cheese / Brown Sugar Coated Pumpkin Seeds White Balsamic Vinaigrette	\$ 9.00
Tomato Mozzarella Salad Sliced Tomato / Fresh Mozzarella / Basil Roasted Peppers / White Balsamic Drizzle	\$ 10.00

Plated Dinners

SALADS

Spinach Salad Baby Organic Spinach / Red Onions / Tomatoes / Carrots Feta Cheese / Cucumbers / Balsamic Vinaigrette	\$ 9.00
Chopped Wedge Iceberg Lettuce / Tomatoes / Red Onions Parsley / Blue Cheese / Cucumbers / Balsamic Vinaigrette	\$ 9.00
Chopped Italian Romaine Hearts / Parmesan Cheese / Black Olives Tomatoes / Garlic Croutons / Red Onions Creamy Italian Dressing	\$ 10.00
Stuffed Mozzarella House Pulled and Stuffed Mozzarella Stuffed with Sun-Dried Tomatoes / Prosciutto Basil / Spinach	\$ 16.00
Ahi Tuna and Lobster Salad Vanilla Oil / Passion Fruit Vinaigrette	\$ 18.00

ENTREES

Pan Seared Tilapia Lemon-Caper Butter Sauce / Asparagus / Saffron Rice	\$ 22.00
Apricot Glazed Salmon Saffron-Shrimp Cream Sauce Fresh Asparagus / Creamy Basil Polenta	\$ 24.00
Stuffed Rainbow Trout Shrimp / Crab / French Beans / Rice Pilaf / Shrimp Sauce	\$ 22.00
Lump Crab Cakes Corn & Apple Smoked Bacon Rice / Asparagus / Cajun Slaw	\$ 28.00
Butter Roasted Jumbo Shrimp Pesto Glaze / Saffron Rice / Braised Vegetables	\$ 32.00
Baked Lasagna Bolognese Three Cheeses / Marinara / Homemade Bolognese Sauce	\$ 18.00
Lemon-Thyme Roasted Chicken (1/2 Chicken Bone-In) Caramelized Onion Mashed Potatoes Fresh Green Beans / Chicken Jus	\$ 18.00

Plated Dinners

ENTREES

Buttermilk Fried Chicken (Leg & Thigh) Cornbread Stuffing / Buttermilk Biscuit Black Pepper Gravy	\$ 18.00
Grilled Chicken Lasagna Broccoli / Parmesan Cream Sauce	\$ 19.00
Prosciutto & Gruyere Stuffed Chicken Breast Saffron Rice / Grilled Vegetable Medley / Basil Cream Sauce	\$ 24.00
Honey-Lemon Roasted Chicken Breast Garlic Mashed Potatoes / Green Beans / Rosemary Sauce	\$ 22.00
Grilled Chicken Breast Nicoise Tomatoes / Green Beans / Olives / Herbs / Roasted Potatoes	\$ 22.00
Cornbread Stuffed Cornish Game Hen Veal-Thyme Jus / Roasted Baby Vegetables	\$ 26.00
Parmesan Crusted Chicken Breast Pesto Rice / Fresh Vegetable Medley / Tomato Sauce	\$ 22.00
Roasted Chicken & Shrimp Lemon Honey Roasted Chicken Breast / Basil Marinated Shrimp Whipped Potatoes/ Asparagus / Thyme Sauce / Lemon Butter	\$ 42.00
Chicken & Crab Cakes Chicken, Mushroom & Bell Pepper Brochettes Lemon Zest Crab Cakes / Basil Risotto / Sweet Tomato Jus	\$ 44.00
Stuffed Chicken & Shrimp Boursin & Spinach Stuffed Chicken Breast Lemon-Garlic Shrimp / Asiago Polenta / Asparagus	\$ 48.00
Garlic Beef Tenderloin & Shrimp Grilled Beef Tenderloin / BBQ Glazed Shrimp Sausage French Beans / Red Wine Butter	\$ 52.00
Braised Pork Shanks Fresh Spinach / Andouille Sausage Jambalaya Smoked Tomato Butter Sauce	\$ 22.00
Cider Marinated Pork Chops Braised Red Cabbage / Bacon & Mushroom Risotto Cake Bacon & Mushroom Risotto Cake / Apple-Veal Jus	\$ 28.00

Plated Dinners

ENTREES

Braised Short Rib Garlic Mashed Potatoes / Roasted Vegetables / Thyme Jus	\$ 22.00
Veal Osso Buco Asiago Cheese Risotto / Gremolata / Roasted Vegetables	\$ 46.00
Roasted Ribeye Steak Balsamic Glaze / Garlic Mashed Potatoes Asparagus / Garlic Butter / Steak Sauce	\$ 48.00
Rosemary Rubbed Lamb Loin Goat Cheese Croquette / French Beans / Sweet Tomato Jus	\$ 44.00
Grilled Beef Tenderloin Steak Chive & Bacon Duchesse Potato / Sweet Onion Confit French Beans / Red Wine Jus	\$ 48.00
Veal Oscar Veal Cutlets topped with Crab & Crawfish Lemon Butter Sauce / Asparagus / Roasted Red Potatoes	\$ 48.00

Plated Dinners

PLATED DESSERT

Chocolate Fudge Mousse Cake Fresh Berry Compote / Raspberry Sauce / Hazelnut Tuile	\$ 8.00
Salted Caramel Cheesecake Almond Brittle / Vanilla Bean Sauce	\$ 7.00
Chocolate-Banana "Split" Trifle Toasted Walnuts / Vanilla Cream / Homemade Marshmallow	\$ 8.00
Seasonal Berry Tart Lemon Cream / Basil Syrup	\$ 8.00
Key Lime Tart Graham Cracker Crust / Raspberry Mousse	\$ 7.00
Mini Cookies & Milk Mini Chocolate-Pecan Cookies with Vanilla Milk Dipping Sauce	\$ 7.00
Crème Brulee Vanilla Bean / Orange Zest	\$ 7.00
Warm Chocolate Molten Cake Hazelnut Tuile / Lemon Cream / Caramel Sauce	\$ 8.00
Chocolate / Chocolate / Chocolate Milk Chocolate-Almond Bark Dark Chocolate-Espresso Pots Du Crème White Chocolate -Raspberry Cheesecake	\$ 8.00

Custom Buffet Options

*The Orion 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*

SALADS

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 with Almonds, Raisins and

Apple Cider Cream Sauce

Fajita Marinated Skirt Steak

Cilantro, Onions, Bell Peppers, Crispy Flour Tortillas

Platinum Buffet 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

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

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

Themed Dinner Buffets

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

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 with Cilantro and 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

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

Themed Dinner Buffets

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

Cajun Dinner Buffet

\$ 22.95

Cajun Chicken Breast
Spicy Louisiana Cream Sauce

Pan Seared Tilapia
Shrimp Ettouffe

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

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

Themed Dinner Buffets

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 with 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

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

Station Sides

Grilled Asparagus Platter <i>Roasted Onions / Citrus Vinaigrette</i>	\$ 2.95
Loaded Twice Baked Potatoes <i>Apple Smoked Bacon / Green Onions / Cheddar Cheese</i>	\$ 2.95
Wild Mushroom Risotto Cakes <i>Blue Cheese / Fresh Thyme</i>	\$ 2.95
Sweet Roasted Corn <i>Butter / Garlic / Fresh Thyme</i>	\$ 2.95
Boulangier Potatoes <i>Roasted Onion / Fresh Thyme</i>	\$ 2.95
Steamed Broccoli <i>Toasted Almonds / Buerre Noisette</i>	\$ 2.95
Wild Mushroom Risotto <i>Fresh Tomato / Asparagus / Parmesan / Pearl Onions</i>	\$ 2.95

Taste Stations

Our Taste Stations are complete themed stations for your wedding or special event. Choose 2 or 3 and offer your guests a wide variety of different tastes. Also order them individually as buffets.

Southern Taste

\$ 34.95

Spinach Salad
Crumbled Cornbread / Green Apples / Sweet Grapes
Creamy Buttermilk Ranch Dressing

Pecan Fried Chicken Breast
Black Pepper Gravy / Pecan Smoked Bacon

Southern Style Agave BBQ Short Ribs

Loaded Mac and Cheese
3 Cheeses / Tomatoes / Bacon / Red Onions

Gruyere and Green Bean Casserole

Cornbread and Homemade Biscuits

Tex Mex Taste

\$ 32.95

Southwest Caesar Salad
Black Beans / Roasted Corn / Pepper Jack Cheese
Chipotle-Caesar Dressing

Snapper Vera Cruz
Olives / Jalapenos / Tomatoes / Capers

Cilantro Marinated Sliced Chicken Breast

Tex Mex Style Rice with Cilantro Roasted Corn

Tortilla Cassoulet
Cotija Cheese / Tortillas / Roasted Tomatoes / Black Beans

Asian Taste

\$ 36.95

Asian Salad
Shredded Cabbage / Carrots / Peanuts
Wasabi Peas / Basil / Mint / Peanut Dressing

Blood Orange and Mirin Glazed Salmon
Bok Choy / Enoki Mushrooms / Bell Peppers
Lemon Grass Broth

Korean BBQ Smothered Pork Shanks

Chinese Black Rice with Carrots and Salted Soy Beans

Lightly Crisped Chicken Dumplings Baked with Sweet Chili Sauce

Taste Stations

Italian Taste

\$ 48.95

Antipasto Display

A Display of Italian Meats and Cheeses to include:

Mortadella / Prosciutto / Salami / Calabrese / Capicola

Mozzarella / Parmesan / Provolone / Asiago

Red Grapes / Sweet Melon / Black Olives / Roasted Peppers

Herb Focaccia / Parmesan Crostini

Roasted Gulf Shrimp

Garlic / Butter / Lemon / Fresh Oregano

Veal Scaloppini

Spinach / Roasted Tomatoes / Asiago / Madeira Sauce

Crispy Wild Mushroom Risotto Cakes

Basil / Pine Nuts / Parmesan

Grilled Eggplant Lasagna

Ricotta Cheese / Marinara / Fontina

Homemade Garlic Bread Rolls with Extra Virgin Olive Oil and Balsamic

New Orleans Taste

\$ 42.95

Spinach Salad

Candied Pecans / Feta Cheese / Roasted Corn / Bell Pepper

Creamy Apple-Black Pepper Dressing

Crab Crusted Red Fish with Shrimp Creole Sauce

Chicken and Andouille Sausage Jambalaya

Crawfish Toffee

Red Beans and Rice

Savory Cornbread and Homemade Biscuits

Texas Taste

\$ 32.95

Chopped Wedge Salad

Blue Cheese / Tomatoes / Bacon / Red Onions

Slow Smoked Beef Brisket with Sweet BBQ Sauce

Grilled Hickory Sausage

Crispy Buttermilk Chicken with Herb Waffles and Maple Syrup

BBQ Baked Beans

Ranch Slaw

Savory Cornbread and Homemade Biscuits

Taste Stations

New York Taste

\$ 49.95

Endive and Watercress Salad
Poached Pears / Toasted Walnuts
Baby Red Tomatoes / Blue Cheese

Sliced Beef Tenderloin
Green Onions / Red Wine Sauce / Baby Mushrooms / Fresh Thyme

Lemon Zest Lump Crab Cakes
Ragout of Swiss Chard / Roasted Corn / Sweet Onions

Gratin Potatoes with Gruyere and Pancetta

Grilled Asparagus Salad with Citrus Vinaigrette

Assorted Rustic Breads with Butter

Latin Taste

\$ 39.95

Avocado and Shrimp Ceviche
Crispy Plantain Chips

Sliced Flank Steak Chimichurri

Citrus and Cumin Pulled Pork
Local Corn Tortillas / Onions / Tomatoes / Cilantro

Brazilian Black Bean Stew
Sweet Potatoes / Chorizo / Tomatoes

Chicken Empanadas with Charred Salsa

Mediterranean Taste

\$ 39.95

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

Tagine Spice Lamb Brochettes
Yogurt Sauce

Seafood Paella
Shrimp / Mussels / Clams / Tomatoes / Saffron / Fresh Thyme

Tabbouleh Salad
Cucumbers / Tomatoes / Lemon / Parsley

Braised Chicken Peas
Pancetta / Olives / Tomatoes / Feta

Taste Stations

French Taste

\$ 44.95

Butter Lettuce and Endive Salad
Peppercorn Dressing / Lardons / Walnuts / Apples

Pan Roasted Rainbow Trout
Capers / Haricot Verts / Preserved Lemon / Butter

Cassoulet
Duck Confit / Pork Belly / White Beans / Fresh Thyme

Chive Duchesse Potato

Spinach and Gruyere Puff Pastries

Brunch Selections

Displays

Tropical Brie Creamy Brie / Raspberry Glaze / Mango / Strawberry / Kiwi Crackers / Lavosh	\$ 3.00
Apple & Walnut Brie Brie Cheese Smothered in Roasted Apples Toasted Walnuts / Cinnamon / Clove / Nutmeg Crackers / Lavosh	\$ 3.00
Fruit & Cheese Display 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	\$ 5.00
Seasonal Fruit Display Fresh Sliced Honeydew / Cantaloupe Golden Pineapple / Strawberries / Kiwi / Mango & Red Grapes	\$ 4.00
Whole Poached Salmon Platter A whole Poached Atlantic Salmon with Whipped Cream Cheese Capers / Onions / Chives / Chopped Egg & Brioche Croutons	\$ 225.00 1 Salmon
Smoked Salmon Display Smoked Atlantic Salmon sliced thinly & served with Chives / Capers / Red Onions / Chopped Egg Brioche Croutons	\$ 9.00
Breakfast Breads Display Mocha-Almond Bread / Poppy Seed Orange Bread Assorted Mini Muffins / Butter Croissants / Chocolate Croissants	\$ 3.00
Beyond Breakfast Breads Display Butter Croissants / Chocolate Croissants Boysenberry-Hazelnut Danish / Strawberries and Cream Danish Cinnamon Sticky Buns / Apple-Date Turnovers	\$ 3.50

Brunch Selections

Brunch Cold Hors d'Oeuvres

priced per dozen

Fresh Fruit "Kabobs" with Honey Lime Yogurt Sauce	\$ 18.00
Watermelon Cubes	\$ 18.00
Crumbled Feta / Basil / Aged Balsamic	
Classic Deviled Eggs with Apple Smoked Bacon	\$ 24.00
Smoked Salmon & Cream Cheese Pinwheels	\$ 24.00
Chive, Red Onion & Capers on Wheat Crouton	
Thinly Sliced Smoked Duck Breast on Corn Cakes	\$ 30.00
Honey Mustard-Cranberry Chutney	
Black Pepper Crusted Bacon "Chips"	\$ 30.00
Maple Glaze / Beet Dust / Aioli	
Foie Gras Torchon on Brioche Toast	\$ 36.00
Sweet Cinnamon Poached Pear	

Brunch Hot Hors d'Oeuvres

priced per dozen

Apple Smoked Bacon, Onion & Cheddar Cheese Quiche	\$ 18.00
Spinach & Feta Cheese Quiche	\$ 18.00
Breakfast Panini Bites	\$ 24.00
Cheddar Cheese / Scrambled Egg / Bacon	
Bacon & Bleu Cheese Risotto Cakes with Thyme Aioli	\$ 24.00
Chicken & Waffle Skewers	\$ 30.00
Mini Herb Waffles / Buttermilk Fried Chicken	
Maple Syrup Drizzle	

Brunch Selections

Brunch Stations

Choose 3 - 5 of our stations to build your own brunch
Priced as a minimum of 3 Stations

Brunch Carving Stations

Honey Glazed Ham \$ 200.00
Pineapple Chutney / Honey Mustard 50 ppl
Fresh Baked Herb Rolls \$4 pp
Substitute Biscuits & Gravy add \$2

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

Braised Leg of Lamb \$ 175.00
Cucumber-Mint Sauce & Assorted Mustards 25 ppl
Fresh Baked Herb Rolls \$7 pp

Brunch Action Stations

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

Chicken & Waffle Station \$ 8.00
Mini Herb Waffles Topped with Buttermilk Fried Chicken
Almond Butter & Maple Syrup

Cinnamon and Brown Sugar Pork Belly Station \$ 8.00
Buttermilk Herb Waffles / Maple Syrup / Orange-Hazelnut Butter

Chef Prepared Crepes \$ 12.00
Fresh cooked crepe pastry wrapper with the following fillings and toppings
Sweet \$ 7.00
Strawberries / Local Honey / Ricotta / Nutella Spread
Whipped Cream / Powdered Sugar / Chocolate Sauce

Savory \$ 7.00
Sautéed Chicken / Sautéed Mushrooms / Creamed Baby Spinach
Caramelized Onions / Creamy Leak Sauce / Crumbled Bulgarian Feta

Hash Skillet Station \$ 8.00
Choice of Corned Beef, Ham, or Chorizo, Sautéed with Potatoes

Brunch Selections

Jack Cheese, Avocado, Mushrooms, Peppers, Onions

Brunch Self-Serve Stations

Breakfast Taco Bar Warm Flour Tortillas Scrambled Eggs / Breakfast Potatoes / Charred Tomato Salsa Pico De Gallo / Sour Cream / Cheddar Cheese	\$ 7.00
Biscuit Bar Homemade Buttermilk Biscuits Black Pepper Gravy Whipped Butter and Assorted Jams	\$ 6.00
Hot Pancake Bar Fluffy Buttermilk Pancakes Boysenberry Compote / Maple Syrup / Butter	\$ 7.00
Yogurt Bar Vanilla Bean Yogurt / Fresh Cubed Melon / Seasonal Berries Our Famous Honey- Pecan Granola	\$ 7.00
Loaded Breakfast Potatoes Bar Rosemary Potatoes or Tater Tots Pepper Jack / Cheddar Cheese / Pico De Gallo/ Bacon / Green Onion Avocado Cream / Charred Tomato Salsa	\$ 5.00
Chicken and Spinach Frittata Spinach / Sun-Dried Tomatoes / Texas Goat Cheese Sourdough Bread	\$ 6.00
Chilaquiles Fresh Scrambled Eggs / Crispy Corn Tortillas Queso Fresco / Salsa Verde	\$ 6.00

Brunch Sides

Apple Smoked Bacon or Sausage Links	\$ 3.00
Pan Seared Ham or Turkey Breast	\$ 3.00
Rosemary Roasted Potatoes	\$ 3.00

Brunch Selections

Brunch Beverages

Non-Alcoholic

Iced Tea & Coffee	\$ 3.00
Variety of Hot Teas	\$ 2.00
Orange Juice, Apple Juice or Cranberry Juice	\$ 3.00

Alcoholic

Mimosa Bar
Sparkling Wine
Orange Juice / Pineapple Juice / Cranberry Juice
Fresh Berries for Garnish
2 Hours / \$14 per person
3 Hours / \$18 per person
4 Hours \$22 per person

Bloody Mary Bar
House Vodka / Bloody Mary Mix
Worcester Sauce / Fresh Horseradish / Tabasco
Pickled Carrots / Green Beans / Celery / Olives
2 Hours / \$14 per person
3 Hours / \$18 per person
4 Hours \$22 per person

Small Plates

We recommend a Minimum of 5 Small Plate Stations

Italian Meatballs (NF) <i>Parmesan Polenta / Asiago Cheese / Basil / Crostini</i>	\$ 5.00
BBQ Beef Short Rib (Boneless) (NF/GF) <i>Vanilla Bean Sweet Potato / Pomegranate</i>	\$ 7.00
Yorkshire Pudding (NF) <i>Braised Oxtail / Poached Egg / Fresh Thyme / Orange Zest</i>	\$ 6.00
Shepherds Pie (GF/NF) <i>Lamb / English Peas / Carrots / Rosemary / Truffle Duchesse Potato</i>	\$ 6.00
"Chips" (V/GF/NF) <i>Salt and Vinegar Chips served in a Newspaper Cone with Stilton Drizzle</i> <i>*Gluten and Nut Free</i>	\$ 4.00
Petite Smoked Duck Breast Salad (GF/NF) <i>mine Tea Vinaigrette / Lardons / Duck Crackle / Roasted Pear / Confit / Fennel / Pomegran</i>	\$ 7.00
Braised Veal Cheeks (GF/NF) <i>Truffle Smashed Fingerlings / Kumquat / Micro Basil</i>	\$ 9.00
Wild Boar Risotto (GF/NF) <i>Exotic Mushrooms / Fresh Rosemary / Apple Smoked Bacon Foam</i>	\$ 8.00
Roasted Beet Salad (V) <i>Whipped Chevre / Marcona Almonds / Tasso / Arugula Sprouts</i>	\$ 6.00
Foie Gras Torchon (NF) <i>Brioche / Oxtail Gele / White Balsamic Pearls</i>	\$ 9.00
Sliders and Tots <i>Mini Beef Sliders and Tater Tots</i>	\$ 5.00
"Grilled Cheese" <i>Cheddar and Jack Cheese on Texas Toast-KID (V, NF)</i> <i>Gruyere / Apple Smoked Bacon / Tomato Confit/ Basil / Sourdough-ADULT (NF)</i>	\$ 6.00
Chicken and Waffle (NF) <i>Fried Chicken and Buttermilk Waffles with Syrup and Maple Butter</i>	\$ 6.00
Tacos al Pastor (NF/GF) <i>Corn Tortillas / Shredded Pork / Grilled Pineapple / Ancho Sauce</i>	\$ 7.00
Individual Vegetable Lasagna (GF/V/NF)	\$ 6.00

Small Plates

Roasted Eggplant / Portobello Mushroom / Mozzarella

Pumpkin Risotto (GF/NF/V)

\$ 7.00

Candied Pepitas / Fresh Sage / Parmesan Cheese

Mini Cassoulet (GF/NF)

\$ 8.00

White Beans / Duck Confit / Andouille / Tomatoes / Thyme

Braised Mussels (GF/NF)

\$ 7.00

Saffron Broth / Chorizo / Leeks / Roasted Tomatoes

Endive Salad (GF/V)

\$ 6.00

Arugula / Walnuts / Roquefort / Pomegranate Seeds / Poached Pear / Pomegranate Vinaigrette

Savory Bread Pudding (NF)

\$ 6.00

Pancetta / Spinach / Dried Cranberries

Pork Adobo (GF/NF)

\$ 7.00

Stewed Black Beans / Sweet Potato / Green Onions

Tagine Spiced Lamb

\$ 8.00

Apricot-Almond Cous Cous / Roasted Vegetables / Mint / Yogurt

Pork Belly

\$ 8.00

Vanilla Bean Sweet Potato / Tomato Confit

GF = Gluten Free

NF = Nut Free

V = Vegetarian

Food Truck Theme

Sliders (3 per order) <i>Mini Sirloin Burgers on a Sesame Seed Bun Lettuce / Tomato / Horseradish Pickles</i>	\$ 8.00
Noodles <i>Soba Noodles / Shiitakes / Peppers / Carrots / Snow Peas Soy-Ginger Broth</i>	\$ 7.00
Grilled Cheese <i>3 Cheeses / Cured Tomato / Basil / Sourdough</i>	\$ 8.00
Fried Chicken <i>Buttermilk Fried Chicken Poppers / Ranch / Honey Mustard</i>	\$ 9.00
Street Taco <i>Orange and Cumin Pulled Pork Shredded Cabbage / Lime</i>	\$ 8.00
Smothered Tots <i>Fried Tater Tots Apple Smoked Bacon / Green Onions / Sour Cream / Cheddar</i>	\$ 4.00
Korean BBQ <i>Tender Braised Beef / Sambal / Asian Slaw</i>	\$ 9.00
Lobster Roll <i>Homemade Roll / Maine Lobster / Lemon / Celery</i>	\$ 15.00
Philly Cheese Steak <i>Thin Sliced Ribeye / Cheddar / Roasted Onions / Peppers</i>	\$ 9.00

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 / Chocolate Sauce Caramel / Mocha	
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

Milk Shake 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

Ice Cream Sundae Bar

\$ 7.00

Vanilla Bean Ice Cream

M & M's / Sprinkles / Oreos / Chocolate Shavings

Chocolate Sauce / Cherries / Strawberry Sauce / Banana Chutney

Dessert

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	
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	
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 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 <i>Fresh Eggs / Flour Tortilla / Charred Tomato Salsa</i>	\$ 3.25
Mini Beef Sirloin Sliders <i>Cheddar Cheese / Pickles / Mini Sesame Seed Buns</i>	\$ 3.25
Chocolate Truffle Lollipops <i>Peanut Butter and Jelly Stuffed Truffle Lollipops</i>	\$ 3.00
Oreo Milk Shake Shots <i>Vanilla Bean Ice Cream with Oreo Cookie in Shot Glasses</i>	\$ 3.00
Cinnamon Donuts <i>Warm Donuts tossed with Cinnamon Sugar</i>	\$ 3.50
Mini Cookies <i>Warm Chocolate Chip Cookies</i>	\$ 3.50
Pulled Pork Tacos <i>Pulled Pork on Flour Tortillas with Charred Salsa</i>	\$ 3.75
Popcorn Box <i>Cheddar Cheese Popcorn in Mini Decorative Boxes</i>	\$ 3.25