



Wedding Catering Guide

About our Company

We are a Houston based company that travels all over Texas. We specialize in Texas Traditional, which includes Southern Contemporary, New Age Soul, Nouveau Creole, Fresh Surf and Turf, Modern Tex-Mex, but we are always eager to create custom menus for our couples. Whether you are looking having an intimate reception or one for 500, we have or can create the menu of your dreams.

Our Clients Rave about our Service and our Passion, but our passion is not just food it's making sure that your event runs smoothly from start to finish. Let us take you through the process step by step from tasting to conception. You will be delighted with the results!



We offer packages with different levels of service so that you get exactly what you need and nothing more.

We offer Tastings for our couples Monday-Thursday in Our Office from 12 pm until 7 pm. Tastings are by appointment only. Food Tastings are 90 minutes and are a comprehensive snapshot of not only our product but our services as a whole.

Partial Service Buffet Catering

Bronze Package \$19 per person

Salad with 2 dressing selections

Bread

1 Entrée Selections

2 Classic Side Selections

2 Non-Alcoholic Beverage Selections

Package includes your choice of acrylic plates, cups and flatware.

30-minutes of set-up

60-minutes of service time from our trained serving team

1 server for every 50 guests

Silver \$22 per person

2 Classic Hors d'oeuvres

2 Entrée Selections

2 Classic Side Selections

2 Non-Alcoholic Beverage Selections

Package includes your choice of acrylic plates, cups and flatware.

45-minutes of set-up

90-minutes of service time from our trained serving team

1 server for every 50 guests

Our team will serve food and clean the buffet area during service time, table bussing can be done upon request if time is available.

Additional serving time and servers are available as an upgrade to any package we offer

Full-Service Buffet Catering

Bronze Package \$27 per person

Salad served with fresh bread.

2 Entrée Selections

2 Classic Side Selections

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

4 Hours of service time from our trained servicing team.

1 Server for every 25 guests in provided

Silver Package \$32 per person

3 Hors d'oeuvres Selections

2 Entrée Selections

2 Premium Side Selections

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

4 Hours of service time from our trained servicing team.

1 Server for every 25 guests in provided

Gold Package \$37 per person

Fruit, Vegetable, and Cheese Assortment Display

2 Hors d'oeuvres Selections

Salad or Soup Selection served with fresh bread

2 Entrée Selections

2 Premium Side Selections

2 Non- Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

4 Hours of service time from our trained servicing team.

1 Server for every 25 guests in provided

Plated Meal Service Catering

Pearl Package \$39 per person

Salad or Soup Selection served with fresh bread

2 Entrée Selections

2 Premium Side Selections

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

4 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Diamond Package \$42 per person

2 Hors d'oeuvres Selections

2 Entrée Selections

2 Premium Side Selections

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

4 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Platinum Package \$47 per person

Fruit, Vegetable, and Cheese Assortment Display

2 Hors d'oeuvres Selections

Salad or Soup Selections served with fresh bread

2 Entrée Selections

2 Premium Side Selections

2 Non- Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

4 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Additional serving time and servers are available as an upgrade to any package we offer

Cultural Selections

Meat Carving Stations will include a trained attendant to carve meat and serve to guests

Roast Beef \$10 per person

Cajun Roasted Turkey \$12 per person

Brown Sugar Ham \$12 per person

Prime Rib \$18 per person

Herb Roasted Sirloin \$12 per person

Beef Filet Tenderloin \$20 per person

Pork Tenderloin \$10 per person

Halal \$2 per person

Sophisticated Starters

Gyro bites

Prawns & plantain

Jerk Chicken or Beef Patti

Beef, chicken or veg empanada

Pork or veg dumpling

Pork bao

Beef Suya

Yellow Curry Chicken Wings

Thai Chili Lamb Chops

Puff Puff

Vegetarian or Chicken Samosa- a curry filled pastry (v)

Classically Curated Entrees

Beef or Lamb Vindaloo

Coconut Baked Salmon

Bicol Express

Tandoori Quail

Prawns and Steak

Jerk Chicken

Brown Stew Chicken

Cuban Roasted Pork

Beef and Snap Peas

Accompaniments

Cilantro Basmati Rice

Roasted Turkey Jollof Rice

Palak Paneri (Spinach with Cheese)

Lebanese Salad

Bok Choy and Cabbage

Peanut & Ginger Green Beans

Garlic Naan

Feta & Tomato Salad

Za'atar Roasted Potatoes

Full-Service Cocktail Reception

Bronze Package \$24 per person

Fruit, Vegetable, and Cheese Assortment Display

4 Sophisticated Starters Selections

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

4 Hours of service time from our trained servicing team.

1 Server for every 25 guests is provided

Silver Package \$29 per person

Fruit, Vegetable, and Cheese Assortment Display

5 Sophisticated Starters Selections

1 Dessert Options

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

4 Hours of service time from our trained servicing team.

1 Server for every 25 guests is provided

Gold Package \$34 per person

Fruit, Vegetable, and Cheese Assortment Display

6 Sophisticated Starters Selections

2 Passed Dessert Selections

2 Non- Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

4 Hours of service time from our trained servicing team.

1 Server for every 25 guests is provided

Entrée Selections

Classically Curated

- Roasted lemon Chicken-Nut allergy
- Shrimp Scampi Tilapia- gf
- Pan seared Chicken with Mushroom onion cream-gf
- Whiskey Beef Tips
- Mini Pot Roast
- Pan Seared Salmon with citrus butter- gf
- Blackened Salmon with Mango Pico de Gallo with a sweet chili glaze
- Raspberry Chipotle Roasted Chicken- gf
- Blackened Pork Chop topped with Sherry Mushroom demi-glaze
- Bacon Wrapped Chicken- gf/P
- Sirloin- gf
- Tuscan Chicken-gf
- Cabernet Braised Short Ribs \$2pp extra
- Bourbon Bacon wrapped filet-GF \$2pp
- Seafood Stuffed Poblano
- Filet & Shrimp Scampi-GF \$3pp

- Tx Crab Cake- \$2pp
- Hennessy Honey Lamb Chops \$3pp- gf
- Cajun Stuffed Chicken stuffed with andouille sausage- GF/P ---- add Swamp Sauce(shrimp & crab spinach cream) \$2pp
- Blackened Snapper with grilled shrimp and red pepper cream \$2pp- gf
- Pan Seared Seabass with Lump Crab & Citrus Garlic Butter- gf
- NeverBland Dirty Purple Marinated Ribeye with Sauteed Mushrooms- gf
- Sundried Tomato & Spinach Stuffed Chicken with white wine cream- gf

Vegetarian

- Smothered Cauliflower Rice- Vegan
- Roasted Fall Vegetable Orzo-Vegan
- Balsamic Grilled Zucchini Steak-Vegan
- Grilled Stuffed Portobello -Vegetarian
- Fried Mushroom ravioli with Kale & Garlic cream & Caramelized Onions- \$1pp

Sophisticated Starters

Award Winning/As Seen on TV

Southern Surprise Ball- Roasted turkey, collard greens & yams
Bayou Ball- blackened Catfish, dirty rice & Mac & cheese
Jalapeno Bacon burger Ball
Pasta Ball - Chicken, sausage & Shrimp pasta in a ball
Beef, chicken or Vegetarian Florentine ball

- Upgrade your Fruit, vegetable cheese display to a charcuterie or grazing table for \$2 pp
- Traditional Bruschetta (v)
- Mango Ceviche-
- Lamb lollipops \$2pp
- Brie toasted crostini with caramelized bacon and onions
- Pecan Crusted Chicken Bites with Sweet potato pancakes with Honey Bourbon Sauce
- Pineapple Glazed Chicken Skewers
- Beef Empanadas with Chipotle aioli
- Steak and Potato Bites- mini cups of brie mashed potato topped
- Chicken kbob- marinated chicken with Asian spices
- Mini Grilled Cheese and Tomato Soup shooters (v)
- Traditional Shrimp Cocktail
- Baja Slider- Chicken slider with Chipotle aioli, tomato & cheese on a brioche bun
- Cuban Pork Sandwich
- Kale Bruschetta (vegan)/gf
- Fried Chicken skewers
- Breakfast Biscuit
- Artisan Meatballs- Garlic Parmesan, Thai chili, Bourbon Honey
- Mini tacos- chicken or pork or fish
- Artisan Stuffed Mushrooms (v)
- Jerk Chicken or Beef Patti
- Chicken Tinga or Roasted Pork Shoulder quesadillas
- Crab cakes- crab cakes with our Cajun twist or Blackened Salmon cakes \$1 pp
- Smoked Salmon
- Beef or Pork Boudin Stuffed Mushrooms
- Caribbean Cocktail –Jerk Shrimp with a mango habanero sauce
- Southern Dip- Cornbread, sweet potato souffle topped with (Brisket, pulled pork or Veggie)
- Botanical toast - a crostini topped with cranberry goat cheese, fresh greens and balsamic glaze (v)
- Mini gyros bites - beef
- Mini Crawfish Mac & Cheese Cups
- Swamp sauce with grits - gf
- Salmon Slider
- Smoked Black Bean Tostada-(vegan) /gf or Jerk Chicken Tostada

Accompaniments

- Green beans traditional or Southern
- Zucchini & Squash Medley
- Mashed Potatoes
- Roasted Potatoes
- Steamed Broccoli & Carrots
- Cheese Paprika Grits
- Seasoned Rice
- Spanish Style Rice
- Black Beans
- Pasta(Marinara, Roasted Garlic Alfredo. Cajun Cream)
- Wild Mushroom & Broccoli Rice Casserole
- Corn Casserole
- Rice & Peas
- Sautéed Cabbage
- 5 Cheese Macaroni & Cheese
- Au gratin Potatoes
- Creamed Spinach Soufflé
- Collard Greens regular or Vegan
- Brie Mashed Potatoes
- Chard Brussel Sprouts
- Lemon Pepper Asparagus
- Butternut Squash Orzo
- Swiss Chard Sauté
- Rice pilaf
- Sautéed Mushrooms
- Risotto (Sun dried Tomato, Mushroom, Arugula Pesto)
- Dirty Rice
- Broccolini
- Candied Carrots
- Stir Fry Vegetables

Salads and Soups

- House Salad- mixed greens, feta cheese, watermelon, apple, candied nuts and lime vinaigrette
- Texas Wedge- romaine, siracha ranch, peppered bacon, marinated tomato, chives & feta cheese
- Shrimp Melon Salad- goat cheese, marinated shrimp, mixed greens, bacon and Cantaloupe
- Fall Salad- dark greens, dried cranberries, maple smoked bacon, candied nuts, pears
- Burrata Cheese and Heirloom Tomato Salad – marinated cheese and tomato
- Steak house Salad- Romaine and mixed greens, carrots, tomatoes, cucumbers, and croutons
- Crab and Corn Chowder
- Crawfish Bisque
- Wedge Salad
- Caesar Salad
- Broccoli and Spinach Bisque

Kid's Meals

Kids Meals \$10

1 Entrée & 1 Side

Chicken Strips(grilled or fried)

Popcorn Chicken (grilled or fried)

Spaghetti

Sliders

Mac & Cheese

Steak Bites

