



Corporate & Social Events 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.

Full Service Buffet Catering

All packages include choice of the china, flatware and glassware
Linen & decor for catering tables
1-2 hours of set-up
3 Hours of service time from our trained servicing team.
1 Server for every 25 guests in provided

Bronze Package \$25 per
person

Salad served with fresh bread
2 Classic Entrée Selections
2 Classic Side Selections
2 Non-Alcoholic Beverage
Selections

Silver Package \$29 per person

Fruit, Vegetable, and Cheese
Assortment Display
2 Hors d'oeuvres Selections
2 Classic or Premium Entrée
Selections
2 Classic or Premium Side Selections
2 Non-Alcoholic Beverage Selections

Gold Package \$32 per person

Fruit, Vegetable, and Cheese
Assortment Display
2 Hors d'oeuvres Selections
Salad or Soup Selection served with
fresh bread
2 Classic or Premium Entrée
Selections
2 Classic or Premium Side
Selections
2 Non- Alcoholic Beverage
Selections

Plated Meal Service Catering

Package includes choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Pearl Package \$37 per person

Salad or Soup Selection served
with fresh bread

2 Classic or Premium Entrée
Selections

2 Classic or Premium Side
Selections

2 Non-Alcoholic Beverage
Selections

Diamond Package \$40 per
person

Fruit, Vegetable, and Cheese
Assortment Display

2 Hors d'oeuvres Selections

2 Classic or Premium Entrée
Selections

2 Classic or Premium Side
Selections

2 Non-Alcoholic Beverage
Selections

Platinum Package \$44 per
person

Fruit, Vegetable, and Cheese
Assortment Display

2 Hors d'oeuvres Selections

Salad or Soup Selections served
with fresh bread

2 Classic or Premium Entrée
Selections

2 Classic or Premium Side
Selections

2 Non- Alcoholic Beverage
Selections

Tax 8.25% , 10% service fee events and delivery to still be added to price

Partial Service Buffet Catering

Perfect for Luncheons!

Bronze Package \$17 per person

Salad with 2 dressing selections

Bread

1 Classic 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 \$21 per person

Fruit, Vegetable, and Cheese Tray(s)

2 Classic Hors d'oeuvres

2 Classic 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 a upgrade to any package * Tax 8.25% , 10% service fee on all events and delivery to still be added to price

Hors D'oeuvres Catering

Package includes your choice of the china, flatware and glassware
Linen & decor for catering tables
1-2 hours of set-up
3 Hours of service time from our trained servicing team.
1 Server for every 25 guests in provided

Bronze Package \$22 per person

Fruit, Vegetable, and Cheese
Assortment Display

4 Hors d'oeuvres Selections

2 Non-Alcoholic Beverage
Selections

Silver Package \$27 per person

Fruit, Vegetable, and Cheese
Assortment Display

5 Hors d'oeuvres Selections

1 Dessert Options

2 Non-Alcoholic Beverage
Selections

Gold Package \$32 per person

Fruit, Vegetable, and Cheese
Assortment Display

6 Hors d'oeuvres Selections 2

Passed Dessert Selections 2 Non-
Alcoholic Beverage Selections

Full Service Brunch Catering

Packages include choice of china, flatware and glassware
Linen & decor for catering tables
1-2 hours of set-up
3 Hours of service time from our trained servicing team.
1 Server for every 25 guests in provided

Order A la carte as well, Just call or Email!

Silver Plated Package
\$20 Per Person

1 Entrée Selection
2 Continental Selections
2 Non- Alcoholic
Beverages

Gold Plated Package
\$26 Per Person

2 Entrees Selections
3 Continental
Selections
2 Non-Alcoholic
Beverages

Pearl Station Package
\$24 Per Person

2 Stations Selections
3 Continental Selections
2 Non- Alcoholic
Beverages

Diamond Station Package
\$28 Per Person

3 Stations Selections
4 Continental Selections
2 Non-Alcoholic
Beverages

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

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

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



Stations & Bars

Meat Carving Stations

Roast Beef \$10 per person

Herb, Ancho Chile & Cajun Chicken
\$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

Bars & Stations include a trained attendant for 4 hours to carve meat and plate food for guests. China & Flatware included

Ask about our Serving Staff Options!

* Items have additional cost

Taco Bar \$12 per person-Beef, Chicken or Shrimp

Mac & Cheese Bar \$10 per person- BBQ beef, fajita chicken, Cajun Seafood(Crab & Crawfish) & Shrimp

Mashed or Baked Potato Bar \$12 per person –BBQ Beef, Ancho Chicken & Shrimp Alfredo

Slider Bar \$10 per person-Beef, Chicken, & Veggie

Salad Bar \$8 per person-Roasted Chicken, Grilled Chicken, Ground beef, Shrimp, Salmon* & Lump Crab*

Pasta Bar \$15 per person- Marinara Meat sauce, Grilled Chicken, Roasted Chicken, Shrimp, & Italian Sausage

Mediterranean Kebab Bar \$12 -Beef, Chicken, Lamb*, Salmon* & Veggie

Bars come with 2 types of meat and some include up to 5 toppings. Options Listed below

- Onions
- chives
- Green onion
- Pico de gallo
- Cilantro
- Tomatoes
- Cheddar Cheese
- Italian Blend
- Blue Cheese
- Feta
- Olives
- Cucumber
- Bacon
- Bell peppers
- Sour cream
- Avocado
- Hot sauce
- Lettuce
- Sauces come with selected stations

Brunch Catering Selections

Plated Meal Options

- Cajun Crab Benedict: crab and crawfish sautéed in a spicy butter sauce served atop a fried egg on French bread covered in a cayenne hollandaise sprinkled in bacon
- Traditional Eggs Benedict: Poached egg served atop Canadian bacon and English muffin covered in hollandaise
- Sautéed Shrimp and 3 Cheese Paprika Grits: Jumbo Sautéed Shrimp cooked in a garlic jalapeno butter served on a bed of our cheesy grits
- Brown Sugar Fried Chicken and Cinnamon Waffles: Marinated Chicken Wings, fried and drizzled with a Spiced Honey served atop of a Waffle
- Quiche: Our flaky pie crust filled with a custard mixture. Offered 3 ways (Vegetarian, Ham & Spinach and Black bean Chorizo)
- Spanish Breakfast: Our 24 Hour Marinated Cilantro Steak topped with a fried egg, served on a bed of pan fried potatoes accompanied by fresh sliced avocado, pickled jalapeno

Station Options

- Pancake or French Toast Stations: Made to order options for guests
- Omelet Station: Made to order customizable options for guest to choose from.
- Meat station: A variety of breakfast meats for guests to choose from (Sausage, Bacon, Turkey Bacon, Ham, Canadian Bacon & Chicken Apple Sausage)
- Tex-Mex Taco Bar: A Mixture of Flour and Corn tortillas, served with a variety of authentic meats, eggs, and toppings

Continental Options

- Fresh Baked Min/Regular Muffin Assortment: (blueberry, mixed berry, banana nut and chocolate chip)
 - Fruit Tray or Display: served with a variety of seasonal fruit
 - Scrambled Eggs
 - Pan Fried Potatoes
- House made biscuits, Cinnamon Rolls or Bread Budding Sticky Buns
 - Parfait Bar