



BUFFET MENU

- PACKAGES -

BUFFET MENUS ARE DESIGNED FOR GROUPS THAT REQUIRE FULL MEAL SERVICE OVER AN EXTENDED SERVICE TIME. STANDARD MEAL SERVICE IS 1 ½ HOUR AND INCLUDES SERVICE STAFF AND EQUIPMENT TO MAINTAIN BUFFETS. BUFFETS INCLUDE SUFFICIENT QUANTITIES OF FOOD FOR EACH GUEST TO HAVE A COMPLETE MEAL.

UPTOWN BUFFET

TENDER BEEF POT ROAST - TENDER BEEF ROAST, SLICED THIN AND SERVED IN HOUSE AU JUS WITH PAN ROASTED VEGETABLES

CRISP BRUSCHETTA CHICKEN WITH DICED TOMATO, CUBED MOZZARELLA AND FRESH BASIL

SAUTÉED FRESH GREEN BEANS WITH ALMONDS

CRUSHED NEW POTATOES TOPPED WITH PARMESAN AND CHIVES

CREAMY JALAPENO CORN CASSEROLE

CHOPPED ICEBERG SALAD WITH FRESH TOMATO, SHREDDED CARROT, RED ONION AND ASSORTED DRESSINGS

AMARETTO BREAD PUDDING WITH A LEMON CRÈME SAUCE

MEXICAN BUFFET

VAQUERO SKIRT STEAK CHARGILLED AND SERVED WITH SAUTÉED PEPPERS AND ONIONS AND A SPICY RANCHERO SAUCE

CHEESE ENCHILADA STACK CASSEROLE – LAYERS OF SOFT CORN TORTILLAS AND 4 DIFFERENT KINDS OF CHEESE IN A MILD GREEN CHILI CREAM SAUCE

SEASONED SPANISH STYLE RICE

SEASONED PINTO BEANS WITH BACON

SOUTHWESTERN SALAD WITH ROASTED CORN, BLACK BEANS, RED PEPPERS, QUESO FRESCO, TORTILLA STRIPS AND CILANTRO AND TOMATO VINAIGRETTE

NOSH TABLE - HILL COUNTRY SMOKED SAUSAGES AND CURED MEATS, OLIVES, PICKLED OKRA, ROASTED RED PEPPERS, SPICY MIXED PEPPERS STUFFED WITH FETA AND RICOTTA CHEESE, MARINATED MUSHROOMS AND CORNICHONS SERVED WITH HEARTY GRAIN MUSTARD, CROSTINI AND ARTISAN BREADS

CARAMEL APPLE EMPANADAS



ITALIAN BUFFET

DEEP DISH BEEF LASAGNA -CHEESY HOUSE-MADE LASAGNA WITH LAYERS OF BEEF RICOTTA, AND HEARTY MARINARA SAUCE. GARNISH WITH SHREDDED PARMESAN AND FRESH HERBS

ITALIAN BREADED CHICKEN PARMESAN WITH HOUSE-MADE MARINARA

HOMESTYLE GREEN BEANS WITH BACON AND ONION

GARLIC AND HERB ROASTED BABY RED POTATOES

TRADITIONAL CAESAR SALAD WITH HOUSE CROUTONS

AMARETTO BREAD PUDDING WITH A LEMON CRÈME SAUCE

BBQ BUFFET #1

TENDER SMOKED BEEF BRISKET WITH SIGNATURE BARBECUE SAUCE

CHARBROILED CHICKEN BREAST WITH HONEY BEER MUSTARD SAUCE

KICKED UP BARBECUE BEANS

HOMESTYLE MAC N CHEESE TOPPED WITH TOASTED BREAD CRUMBS

MUSTARD POTATO SALAD

CREAMY HOMESTYLE CABBAGE COLE SLAW

FRESH BAKED COBBLER (APPLE, PEACH)

BBQ BUFFET #2

TENDER SMOKED BEEF BRISKET WITH SIGNATURE BARBECUE SAUCE

MESQUITE GRILLED CHICKEN WITH SIGNATURE BARBECUE SAUCE

ST LOUIS STYLE PORK RIBS WITH SIGNATURE BARBECUE SAUCE

KICKED UP BARBECUE BEANS

LOADED MASHED POTATOES WITH SMOKED CHEDDAR, CHIVES, SOUR CREAM AND CRUMBLED BACON

BROCCOLI AND BACON SLAW WITH CANDIED CASHEWS, BACON, SHAVED RED ONION, GOLDEN RAISINS AND SPICY SLAW DRESSING

SPINACH WITH PEPPERED BACON SALAD - SPINACH WITH PEPPERED BACON, FETA, HEIRLOOM TOMATO AND TOMATO VINAIGRETTE

FRESH BAKED COBBLER (APPLE, PEACH)

HIGHWAY BUFFET

PIT RUBBED, SMOKED BEEF BRISKET LIGHTLY TRIMMED WITH MARBLED EDGES, SERVED WITH VINEGAR MOP SAUCE

JALAPENO SMOKED PORK SAUSAGE WITH SIGNATURE BARBECUE SAUCE

CHICKEN ENCHILADAS WITH SOUR CREAM SAUCE

ROASTED RED AND YELLOW BABY POTATOES WITH CHILI AND CUMIN

SEASONED PINTO BEANS WITH BACON

CREAMY JALAPENO CORN CASSEROLE

FRESCA SALAD- ROMAINE, CRISPY TORTILLA STRIPS, ROASTED CORN, TOMATO, RED ONION, BLACK OLIVES, AVOCADO DRESSING

LATIN SLAW WITH SHREDDED CABBAGE, GREEN AND RED, SHAVED CARROTS, RED BELL STRIPS, WHOLE CILANTRO LEAVES, JICAMA, CHAYOTE AND AGAVE CUMIN DRESSING

TRES LECHES CUPCAKES WITH CARAMEL SAUCE

PEACHES AND CREAM BREAD PUDDING - TEXAS WHITE CHOCOLATE PEACHES AND CREAM BREAD PUDDING MARTINI WITH TRES LECHES SAUCE – SERVED IN MASON JARS

