

# Welcome

Congratulations on booking your most special event at Briscoe Manor. We are so happy to have you here. Behind the Bash Catering & Events is the exclusive caterer at Briscoe Manor. We are so excited to be a part of your day. Please let any of our staff know if there is anything we can do to make your day and your planning process absolutely perfect... we are here for you!!!

Outside of the menus, we know you might have some questions on how this all works (policies and procedures, etc.), so we have put together a list of FAQ's (Frequently Asked Questions) and the answers to help in that process. Again, if there is something you have questions about that you don't see answered here or in our menu packet, please just give us a call or shoot us an e-mail! Can't wait to meet you!

*-The Staff of BTB*

## Behind the Bash Catering & Events

is comprised of several chefs, devoted foodies, creative designers, superb servers, and professional managers; all seasoned hospitality personnel with a love for all things gourmet. We are here to make your dream a reality!!

## Cuisine

The flags of five nations have flown over Texas. It was even its own republic at one time. So it makes sense that Texas stands alone as a culinary region in itself. Once you visit Briscoe Manor, you will understand... this is Texas. We feel blessed to be located in such a great place with an abundance of fresh local ingredients and such a wide range of flavors, enabling our chefs to create some of the best food you'll ever put in your mouth... guaranteed. So sit back, relax and have fun with food while our chefs create a culinary experience your guests will talk about for years to come.

## Creating Your Menu

We have put together a few buffet menu packages, but please don't feel that you are tied down to just these choices. We are food geeks and would love to talk to you about creating a custom menu for your event!

All Buffets are inclusive of your event supervisor and wait staff on a 4 hour event. Additional staff may be required on certain stations and/or additional service requirements.

Our "Seated Dinners" are all synchronized service only. Each menu is custom designed with your catering consultant and our Executive Chef. The staffing requirements vary per event based on number of courses, table set-up and guest count.

## Event Design

Our catering and event consultants come to you with years of industry experience and are available to assist you in planning your menu and design for your most special event. We stay on top of our industry to bring the hottest trends to your event to add that "wow" factor everyone craves

## Services

All of Behind the Bash catering packages includes "standard linen package", fine china, flatware, serving equipment, buffet tables, and decorations for the buffet stations. Ask your consultant about additional décor and equipment we may have available.

# Frequently Asked Questions

I just signed a contract with Briscoe Manor. What comes next?

A representative from Behind the Bash Catering Events will contact you within 30 days to make sure you receive a catering contract.

## **When should I meet with a catering consultant?**

You should schedule a consultation with Behind the Bash to plan your menu and design. You can schedule the catering consultation for any time from the date your contract is signed with Briscoe Manor to one month before your event. This meeting must take place, at the latest, **one month** before your event. It is best to wait until after you attend a Grand Tasting to schedule so you have a better idea of menu.

## **When do we get to sample menu items?**

Behind the Bash and Briscoe Manor host Grand Tasting events throughout the year which are complimentary for our booked clients. You will receive notice of upcoming dates.

## **Where is your kitchen located?**

Behind the Bash's kitchen is on-site at Briscoe Manor. This ensures that the food for your event is the freshest possible.

## **What is your payment schedule?**

There is a 50% catering deposit due within 90 days of the date your contract with Briscoe Manor is signed. Final balance and guest count are due two weeks prior to your event date.

## **When do I need to give a final guest count to Behind the Bash?**

Final headcount is due two weeks before event date.

## **What happens if fewer (or more) guests actually attend my event than expected?**

Once your final guest count is given to us 2 weeks prior to your event, you can not decrease your guest count. You may add guests up until 1 week prior to your event. If more guests show at your event, you will be charged accordingly and balance must be paid before event concludes.

## **Do you prepare an 'overage' for my event?**

Yes. Our standard policy is to prepare enough food for 5% more people than the confirmed guest count

## **What is the tax rate charged on taxable items?**

The sales tax rate is 6.25%. Sales tax is charged on everything except liquor. An 8.25% state Imposed liquor tax is placed on all liquor, beer and wine.

## **What is the service charge rate?**

There is a 20% service charge applied to all catering contracts. The service charge covers your basic event staff (supervisor, wait staff, chefs) and includes a 10% damage & use waiver on the equipment (linens, china, glassware, flatware, etc.).

## **What form of payment do you accept?**

We accept Cash, Personal Check, Money Order, Cashier's Check, Visa and Mastercard. There is a 3% convenience fee on all credit card payments.

## **Can we take home leftover food?**

Unfortunately, for insurance reasons, we cannot allow food to leave the premises once it has been out on a buffet.

## **Do you package to go for the Bride and Groom?**

Absolutely! You will receive a 'honeymoon care package' to take with you when you leave your event.

**Is there a cake cutting fee?** No

## **How do you calculate per-person charges for children?**

10 yrs and younger - Half-price on the menu or a Kid's Meal @ \$16 and \$4 non-alcoholic beverage.

11 to 20 - Full-price menu and \$4 non-alcoholic beverage.

21 and over - Full-price on menu and bar.

# MENU

All pricing is listed for a Saturday evening event.

We offer our menus at \$4 less per person on all other event days. (Does not apply to holiday weekends)

## Buffet I

One Appetizer Selection from Group One  
One Salad or Soup Selection  
One Group One Entrée *or* One Signature Carving Selection  
Two Selections from "Sides and Such"

## Buffet II

One Appetizer Selection from Group One  
One Appetizer Selection from Group Two  
One Salad or Soup Selection  
One Group One Entrée Selection  
One Signature Station (may sub additional entrée from Group One)  
Two Selections from "Sides and Such"

## Buffet III

Two Appetizer Selections from Group One  
One Appetizer Selection from Group Two  
One Salad or Soup Selection  
One Group One Entrée Selection  
One Premium Carving Station or Group Three Entrée  
Two Selections from "Sides and Such"

plus 6.25% sales tax and 20% service charge

# MENU

## Stations/Heavy Hors D' Oeuvres

One Appetizer Selections from Group I

One Appetizer Selections from Group II

Three Stations

(Choose from hors d' oeuvres displays, fun stations or signature carving stations)

## Synchronized Service Seated Dinner

*(Includes Maitre d' Service, all waitstaff, bussers, chefs, sous chefs)*

*Please contact a catering consultant for a customized quote on your seated dinner*

One Appetizer Selection from Group I

Two Appetizer Selections from Group II

One Salad or Soup Selection

One Entrée Selection (Group I)

Two Selections from "Sides and Such"

*Upgrade to Group III entrée for \$7/person*

*Add an additional entrée for \$7/person*

*Add Table side wine service with dinner for \$5/person*

plus 6.25% sales tax and 20% service charge

# Texas Bar-B-Que

One Salad Selection

Texas Brisket

Hill Country Link Sausage

Choice of Two: (Loaded Baked Potato Salad, Baked Beans, Asian Cole Slaw, Dirty Rice, Southern Green Beans)

Jalapeno Corn Bread and House made Rolls with Butter

Pickles, Onions, BBQ Sauce

## Fajitas

Chips, Salsa and Chile con Queso

Marinated Chicken Fajitas with grilled onions and peppers

(Upgrade to Beef and Chicken - \$3/pp)

Corn and Flour Tortillas

Mexican or Cilantro Rice

Ranch Style Beans

Cheese, Sour Cream, Pico de Gallo, Jalapenos

(Add Guacamole - \$2/pp)

\* add in passed appetizers ( Group I - \$3/pp or Group II -\$4/pp )

plus 6.25% sales tax and 20% service charge

## HORS D'OEUVRES DISPLAYS

### Jalapeno Pickled Shrimp

Texas Shrimp pickled with 1015 onions and sliced jalapenos served in martini glasses with a pineapple pico de gallo – 4 pieces per

### Gulf Coast Shrimp Cocktail

Texas Gulf Coast Jumbo Shrimp served with your traditional cocktail sauce and lemon wedges – 4 pieces per

### Texas Border Bar

Chile con Queso, Jalapeno Parmesan Spinach Dip, Hotter than\_\_\_ Red Sauce, Creamy Jalapeno Ranch and one a little on the mild side served with tortilla and plantain chips

### Imported and Domestic Cheese Display with Fresh Berries

Artisan Cheese Display to include St Andre, Cheddar, Smoked Gouda, Jalapeno Havarti, Baked Brie en Croute, Three Cheese Torte with an abundance of seasonal fruit or berries. Served with Crackers and Breads

### Green Grocer Display

An assortment of raw, marinated and grilled vegetables displayed and served with a spicy buttermilk dip. Display includes fresh baby carrots, celery spears, grape tomatoes, cucumbers, sweet bell peppers, marinated artichoke hearts, roasted red peppers, and hearts of palm. Also includes grilled asparagus, zucchini, yellow squash, mushrooms and eggplant

### Mediterranean Bar

Antipasto Platters of Cured Meats, Cheeses, Marinated Vegetables and Olives,  
Accompanied by an array of Breads and Infused Oils for Dipping.  
Tomato Bruschetta Crostinis & Hummus with Pita Bread

# APPETIZERS

## GROUP I

### Texas Bruschetta

Herbed Hill Country Goat Cheese, Avocado & Pecan Relish,  
Caramelized Onion and Fire Roasted Salsa served  
on Crisp Flour Tortilla Chips

### Southwest Rolls

Grilled chicken, Chihuahua cheese, black beans,  
& peppers with a Creamy Avocado Sauce

### Miniature Crab cakes

With a Cajun Remoulade

### Seared Filet Mignon Tips

With our "Cowboy Kick" Horseradish Cream

### Double Cream Baked Brie

With a Raspberry Jam in Flaky Pastry

### Spicy Beef Empanadas

With a Creamy Jalapeno and Cilantro Sauce

### Spicy Vegetable and Potato Pakora

With an Apricot Onion Chutney

### Wild Mushroom and Goat Cheese

On Crostini with a Drizzle of Truffle Oil

### Texas Beef Carpaccio\*

With an 1015 Onion Glaze on Crostini

### Roasted Chicken Quesadillas

With Chipotle Pepper Sour Cream

## Fresh Dill and Meyer Lemon Dusted Zucchini Rounds (fried)

With a Buttermilk Ranch Dip

## Duck Quesadilla

With Sautéed Apple, Pear and Brie

## Smoked Pork Quesadilla

With Roasted Guajillo Salsa

## Ceviche Crisp

With an Avocado Mousse & Lime Zest

## Andouille Sausage and Dirty Rice Croquettes

## Wild Mushroom Risotto Croquettes

With Fontina Cheese and Arrabiatta Sauce

## Fried Goat Cheese

Local Goat Cheese with Fine Herbs atop a Tangy Tomato Dipping Sauce

# GROUP II

## Crispy Pork Belly

With a Candied Walnut and Parmesan Chimichurri

## Jumbo Shrimp Shooters

With Cocktail Sauce and a Lemon Wheel

## Andouille Sausage and Gruyere Stuffed Mushrooms

## Lobster Bisque Shooters

In a Demitasse Cup

## Spinach and Parmesan Stuffed Mushrooms

## Roasted Shrimp Quesadillas

With a Charred Corn and Shallot

## Shiner Bock Beer Battered Asparagus Spears

With our "Cowboy Kick" Creamy Horseradish Dip

## Macadamia and Coconut Crusted Shrimp

With a Mango Habanera Dipping Sauce

## Smoked Pecan Encrusted Chicken Tenders

With a Jack Daniels Mustard

## Jumbo Shrimp wrapped with Hickory Smoked Bacon

Stuffed with Jack Cheese and a Sliver of Jalapeno

## Petite Beef Wellingtons

With a Horseradish Cream

## Seared Ahi Tuna and Jalapeno Cheddar Pate\*

On a Plantain Chip with Mango Salsa

## Grilled and Chilled Quail Legs

With Spicy Buttermilk Dip

## Bourbon Teriyaki Chicken "Lollipops"

## Smoked Salmon Crostini

## Crispy Quail Legs

With Spicy Buttermilk Dip

## Mini Bahn Mi on Wonton Crisp

with a Cucumber and Carrot Slaw

## Shrimp Spring Rolls

With Thai Peanut Sauce

## Vegetable or Tofu Spring Rolls

With Thai Peanut Sauce

## "Thai-Style" Shrimp

On a Skewer with Cilantro and Lime

## White Truffle Mac n Cheese Mini Spoons

# TRENDY BITES

(Add \$2/pp to Group II Appetizer Selection)

Dr Pepper Braised Beef Short Rib

With Gruyere Polenta in mini cups

Roasted Tomato Soup Shooter with a Mini Havarti Grilled Cheese

Cajun Grilled Shrimp

With Jalapeno Cheddar Grits

Korean Kalbi Boneless Beef Short Rib

Miniature Lobster Roll

Rabbit "mini" Tamales

Rabbit Confit Tamale with Salsa Verde and Queso Fresco

New Zealand Lamb Chop

With a Classic Mint Jelly

Mini Corndogs

Smoked Hill Country Sausage battered in Jalapeno Cornbread with Spiked Mustard Dipping Sauce

Miniature Taco - choose one

Spicy Chicken, Arbol & Garlic Sauce

Smoked Pulled Pork & Lemon Slaw

Grilled Fish & Pineapple Pico de Gallo

Spicy Shrimp & Avocado

Buttermilk Fried Chicken n' Waffle Cone

with a Bourbon Maple Syrup

## **SIGNATURE SALADS**

### Spring Salad

Mix of Spring Greens with Heirloom Tomatoes, Hearts of Palm, Mushrooms and Caramelized Pecans

### Summer Salad

Light Greens with Fresh Strawberries, Feta Cheese, Caramelized Cashews, Cucumbers and Roma Tomatoes

### Fall Salad

Spinach Leaf , Candied Walnuts, Shaved Granny Smith Apple, Crumbled Gorgonzola, Hickory Smoked Bacon

### Winter Salad

Winter Greens with Oven Roasted Heritage Tomatoes, Farmer's Cheese, Caramelized Fig & Toasted Almonds

### Tangy Lemon Caesar

Romaine lettuce tossed with Lemon Caesar dressing and Parmigiano-Reggiano

### Rustic Greek Salad

Mixed Greens with Kalamata Olives, Sliced Red Onions, Feta Cheese, Tomatoes and Pepperocinis with a Traditional Greek Dressing

### Dressings.....

**Garlic, Sundried Tomato and Basil Infused Vinaigrette**

**Homemade Ranch**

**Jack Daniels Honey Mustard**

**Meyer Lemon Vinaigrette**

**Raspberry Champagne Vinaigrette**

**Italian with fresh Romano and Parmesan**

**Ginger Lime Vinaigrette**

## **SOUPS**

Cream of Poblano and Roasted Corn

Butternut Squash

Tito's Handmade Vodka Gazpacho

Rustic Tomato and Basil

Potato and Leek Soup

Broccoli and Cheese Soup

## ENTRÉE SELECTIONS

### GROUP I

#### "Briscoe Chicken"

Stuffed with Spinach, Goat Cheese, Sun-Dried Tomatoes and Mushrooms with a Smoked Chipotle Pepper Cream Sauce

#### Pecan Crusted Texas Redfish

With a Chipotle Pepper Cream Sauce

#### Snapper Escabeche

With Mushrooms, Onions, Tomatoes and Cilantro

#### Chicken Picatta

Topped with a Lemon and White Wine Sauce and Capers

#### Blackened Chicken Opelousas - add \$1

Topped with Crawfish, Mushrooms, Okra  
and Shrimp in a Gumbo Style Sauce

#### Champagne Chicken

Topped with Toasted Pine Nuts, Artichoke Hearts, Snap Peas and Roasted Red Bell Peppers in a Champagne Sauce

#### Pecan Crusted Chicken Breast

With a Roasted Red Pepper Cream Sauce

#### Chicken Parmigianino

With a Rustic Marinara

## Grilled Chicken

With a Kentucky Bourbon Teriyaki and Pineapple Salsa

## Chicken Marsala

With a Wine and Mushroom Slurry

## Chicken Verona

Topped with a Cream Lemon Butter Sauce, Tomatoes,  
Mushrooms and Asparagus Tips

## Texas Chicken Buerre Blanc

Chicken Breast topped Caramelized Leek, Grape Tomato, Cilantro, Coriander and Habanero Infused Citrus Buerre Blanc

## Spinach and Ricotta Ravioli

Roasted Red Pepper Cream Sauce

## Baked Lasagna

with Spicy Sausage

## Poblano Corn Chicken

Chicken Breast with a Roasted Poblano and Sweet Corn Sauce

## Pumpkin Ravioli

Brown Butter Sauce

## GROUP II

### Jack Daniels Grilled Salmon

With a Pineapple Salsa

### Dr Pepper Braised Beef Short Ribs

Gruyere Polenta

### Pan Roasted Grouper

With a Lemon Achiote Sofrito

### Six Jumbo Grilled Shrimp

Topped with a Lemon Buerre Blanc, Green Onions,  
Mushrooms, Tomatoes and Avocado

### Seafood Pasta Diavolo

Bowtie or Penne Pasta with Red Pepper, Crushed Tomato,  
Olive Oil, Broccoli, Fresh Garlic and Grilled Shrimp

### Parmesan and Basil Encrusted Snapper

With a Light Lemon Sauce

# GROUP III

## Southwestern Filet

Grilled 6 oz center cut of Beef Tenderloin  
With Poblano and Tasso Cream Sauce

## Prime Filet of Beef

with a Roasted Shallot Demi

## Prime Rib

With Creamy Horseradish Sauce or Au Jus

## Prime Tenderloin Medallions

With a Pearl Onion & Mushroom Demi

## Cowboy Ribeye

A generous 10 oz Ribeye grilled to perfection

## WILD GAME & OTHER MEATS

Priced upon request

### Bandera Grilled Quail

Two Grilled Diamond H Quail  
With a Smoky Whole Grain Mustard Sauce

### Buffalo Tenderloin

Pepper-Crusted Buffalo Filet Grilled and  
Topped with a Whiskey Cream Sauce

### Venison Medallions

With a Wild Mushroom Ragout

### Lamb Chops

With a Jalapeno Mint Jelly

### Apple Wood Smoked Duck Breast

With a Bing Cherry Gastrique

### Pecan Crusted Elk Chop

With Chile Butter

## SIDES & SUCH

### Mashed Potato Selections

Home-Style, Roasted Garlic, Dill, Chipotle, Green Chile, White Truffle,  
Horseradish, Blue Cheese, Poblano or Roasted Red Pepper

### Risotto Selections

Portabella Mushroom, Parmesan Cheese, Green Chile, Sweet Potato, Roasted Poblano  
and Sweet Corn, Wild Mushroom or Lemon and Asparagus

### Rice Selections

Texas Confetti Rice, Cilantro Rice, Mexican Rice, Cajun Dirty Rice  
Or Seasoned Rice with Cranberries and Pine Nuts

### More Potatoes...

Smoke Gouda, Potatoes Au Gratin, Oven-Roasted New Potatoes with Garlic and Rosemary, Three Cheese Scalloped  
Potatoes, Skillet Potatoes with Onions and Poblano Peppers

### Pasta Selections

White Truffle Mac 'n' Cheese  
Cajun Bowtie Pasta with Broccoli, Onions and Mushrooms  
Three Cheese Ravioli with a Marinara (add meat for \$2)  
Jalapeno and Bacon Mac n' Cheese  
Penne with Spicy Marinara  
Garden Fresh Pasta with Olive Oil and Garlic

Green Beans with Walnut Butter

Cow Camp Creamed Corn

Acorn Squash with Pecan Thyme Butter

Cinnamon Glazed Baby Carrots - add \$1

Lightly Seared Spinach with Texas Tarragon and Olive Oil

Steamed Broccoli with Garlic and Lemon

Baked Vegetable Ratatouille with Fresh Parmesan

Market Grilled Vegetables (Seasonal)

Grilled Asparagus with Roasted Red Pepper Garnish - add  
\$1

Jalapeno Parmesan Creamed Spinach

Coyote Chayote Grilled Squash

Hericot Verts with Black Truffle Oil and Crispy Prosciutto

Grilled Summer Squash with a Chardonnay Butter

## **SIGNATURE CARVING STATIONS**

Herb Crusted Beef Sirloin

Pork Tenderloin

Stuffed with Jalapeno Cheddar Cornbread served with a Sage Cream Sauce

Cajun Fried Turkey Breast

Southern Style Maple Crusted Honey Ham

Pecan Smoked Pork Tenderloin

## **PREMIUM CARVING SELECTIONS**

Grass Fed Beef Tenderloin

The most tender cut of Beef grilled to medium-rare

Prime Rib

Smoked in Pecan Wood

Hazelnut Roasted Leg of Lamb

Buffalo Tenderloin

(add \$5/person)

All stations require one attendant per 75 guests at \$125 each

All carving stations include choice of two sauces and house made breads with butter to accompany your selections

## **SAUCE SELECTIONS**

Classic Au Jus

Apple Poblano Chutney

Sun Dried Hill Country Zinfandel Gastrique

Caramelized Shallot Demi

Portabello Mushroom ragout

Cilantro Chimichurri

Chanterelle Mushroom Demi

Hill Country Peach BBQ Sauce

Creole Mustard

Poblano and Tasso Cream Sauce

Jack Daniels Honey Mustard

“Cowboy Kick” Horseradish Cream

Brandy Cream Sauce

St John’s Chutney

All carving stations include choice of two sauces and house made breads with butter to accompany your selection

**STATIONS...  
CONTINUED**

## Campfire Shrimp Martinis

Shrimp sautéed with Garlic, Lime, Tequila, and Chili Peppers in a Martini Glass  
with a Pineapple Pico de Gallo and Fried Plantain Chips

## Street Taco Bar - choose 2

Build Your Own Tacos ...stuff with Spicy Chicken, Pulled Pork, or  
Texas Brisket, Monterey Jack Cheese, Fresh Cilantro, & Chopped Onions Mexican Street Corn and Assorted Authentic  
Salsas. Served with Mexican Street Corn

## Mason Jar Bar - choose 1

Tequila & Lime Grilled Shrimp over Sweet Corn Risotto / Dr Pepper Short Ribs with Gruyere Polenta / Lobster Mac n  
Cheese / Cajun Shrimp over Jalapeno Cheddar Grits  
*served in 4 oz mini mason jars*

## Quesadilla Bar - choose 2

Chicken, Beef, Veggie, Pulled Pork or Spicy Shrimp Quesadillas Grilled Tableside with Sour Cream, Traditional Salsa,  
Guacamole and Jalapenos

## Homemade Guacamole Bar

Avocadoes smashed into the Ultimate Guacamole with all the spices, lime, pico de gallo  
and jalapenos just to your taste. Served with Chips, Salsa and Texas Ceviche.

## Potato Martini Bar

Garlic Roasted Mashed Potatoes or Green Chile Smashers are the base...  
you create the rest with toppings like Wild Game Chili, Cheese, Sour Cream, Chives and Bacon

## Soup Sippin' Station

A Trio of Soups (Lobster Bisque, Rustic Tomato Basil, Potato and Leek, Butternut Squash, Cream of Poblano Pepper)  
served  
in mini Glasses with choice of toppings... shredded cheeses, apple-smoked bacon, chives, avocado chunks, etc.)

## Chocolate Fondue Fountain

Milk, Dark or White Chocolate cascading over a tiered fountain with a myriad of dipping items to choose from...marshmallows, biscotti cookie, pineapple, strawberries, pretzels

## Mac n' Cheese Bar

White Truffle Mac n Cheese and Traditional Cheddar Mac n Cheese are the base...you add your favorites with toppings like Crispy Prosciutto, Green Peas, Serrano Ham, Green Chiles, Sautéed Mushrooms, Caramelized Onions, Artisan Bread Crumbs,

## Sliders n Fries

Black Angus Beef Sliders ... with Vermont Cheddar, Gouda, American Cheese, Tomato, Lettuce, Onion, Sautéed Mushrooms or Pulled Pork Sliders with Apple Jicama Cole Slaw with Truffle and Sea Salt Fries, Ketchup, Mustard, Ranch

## Sizzling Brownie and Pie Bar

Triple Chocolate Brownies, Pecan and Apple Pies warmed table side and topped with choice of Vanilla Ice Cream, Hot Fudge, Caramel, Nuts and Whipped Cream

## Taste of Asia

Vegetable or Shrimp Spring Rolls with Thai Peanut Sauce, Ginger & Garlic Infused Udon Noodles with choice with Pan Seared Chicken, Vegetables or Beef

## Traditional S'mores Bar

Choose indoor or out (Custom S'more Bar)

## Market Price Stations

Ask consultant about custom hand-rolled sushi bars, oyster shucking, seafood raw bars or wild game grille stations for your event!!

All stations require one attendant per 100 guests at \$125 each

# Children's Menu -

Choose one for all kids under 10

Chicken Fingers, French Fries and Mixed Fruit, Cheese Pizza, French Fries and Mixed Fruit,  
Cheese Quesadillas, French Fries and Mixed Fruit

## **SWEET ENDINGS**

Tres Leche

Chocolate Tuxedo Cake

Traditional Crème Brule

Lemon Crème Brule

Caramel Pecan Cheesecake

White Chocolate Bread Pudding

New York Style Cheesecake with Fresh Strawberries

Texas Pecan Pie with Vanilla Ice Cream

White Chocolate and Raspberry Cheesecake

Freshly Squeezed Key Lime Pie with fresh berries

Chocolate Vandermint Mousse

## BRUNCH MENUS

# The Savage Sunrise

Assorted Danishes, Muffins and Breakfast Breads  
Fresh exotic Fruit Displays

Scrambled Eggs  
Brunch Style Skillet Potatoes  
French Toast Casserole  
Apple Cured Bacon  
Honey Spiral Ham – Carving Station with Fresh Rolls and Mustard  
Or  
Cajun Spiced Turkey Breast - Carving Station with Fresh Rolls and Butter  
Home-style Jams and Clover Honey  
Coffee and Tea Service & Fresh Squeezed Juices

## The Rancher

Assorted Danishes, Muffins and Breakfast Breads  
Fresh exotic Fruit Displays

Fresh Waffle Station complete with warm Maple Syrup, fresh Berries,  
Sweet Cream Butter and Whipped Cream

Gourmet Omelet Station with market fresh ingredient  
Includes  
Wild Mushrooms, Caramelized Spanish Onions, Bell Peppers, Roma Tomatoes,  
Honey Ham, Bacon Bits, Cheddar and Swiss cheeses  
(\* Omelette Station requires one attendant/25 guests)

Farmers' style Red Bliss Potatoes  
Cheesy Grits  
Country Sausage Links  
Apple-wood cured Bacon  
Scrambled Eggs  
Homemade Buttermilk Biscuits  
Home-style Jams and Clover Honey  
Coffee and Tea Service & Fresh squeezed Juices

## Pre-Ceremony Catering Options

Soda _____	\$2/bottle
House Wine or Champagne _____	\$20/bottle
Domestic Beer _____	\$3/each
Imported Beer _____	\$4/each
Mini-Sandwich Tray _____	\$12/person (min 10)
Artisan Cheese Tray _____	\$10/person (min 10)

All Pre-Ceremony Catering Requests must be made a Minimum of Three Weeks Prior to your Event.

### Linen

120" Round Ivory Capri tablecloth	included
Ivory Napkins	included
Ribbon (your choice of color) Napkin Ties	\$.75/each
3 Specialty Upgrade Linens (i.e. cake, sign in, sweetheart tables)	Included
*Ask your consultant about other colors that may not be on this list	

### Plateware/ Glassware/ Serving Pieces

"Napa" White Dinner Plates	included
6" Glass Plates (cake)	included
Silver, Chocolate Brown or Gold Chargers	\$1.00/each
Water Goblets, Irish coffee Mugs, Wine Glasses	included
Glass Gold Beaded Chargers	\$4/each

### Buffet Set-up (Included)

Linen-Chocolate Brown, Polished Burlap (Hemp) or Black

## BAR PACKAGES- 4 HOUR PACKAGES

\* SUNDAY ALCOHOL BAR PACKAGES ARE DISCOUNTED BY \$3/PP

### Southern Refresher Bar -

Sweet Tea, Iced Tea and Fresh Squeezed Lemonade served In Mason Jars

### Non Alcoholic Bar -

assorted soft drinks & juices (Coca Cola products)

### Beer, Wine and Champagne Bar-

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel and Sparking Wine

Bud Light, Miller Lite and Coors Light

Assorted soft drinks & juices (Coca Cola products )

\* Substitute Margarita on the Rocks for champagne / \$ 1 per person

### House Bar-

Vodka, Gin, Rum, Bourbon, Scotch, Canadian Whiskey, Tequila – (house brands)

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel and Sparking Wine

Bud Light, Miller Lite and Coors Light

Assorted soft drinks & juices (Coca Cola products)

### Premium Bar -

Vodka: Grey Goose & Tito's

Gin: Tanqueray

Rum: Bacardi & Malibu

Bourbon: Maker's Mark

Scotch: Chivas Regal 12 & Johnny Walker Black

Whiskey: Crown Royal & Jack Daniels

Tequila: Cuervo Gold & Patron Silver

Cordials: Amaretto, Bailey's Irish Crème, Grand Marnier & Kahlua

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel and Sparking Wine

Bud Light, Miller Lite and Coors Light

Assorted soft drinks & juices (Coca Cola products)

### Imported/Specialty Beers - add \$2/pp to Bar Package

exchange 2 domestic beers from above packages to 2 craft/ Imported beers

Shiner Bock / St Arnold's / Dos XX / Corona

## Champagne Toasts (Butler Passed) - \$2/pp

In addition to any alcohol bar package

## Wine Service / Tableside - \$5/pp

## Upgrade to Premium Wine Package - add \$5/pp to bar package

La Crema Sonoma Coast Chardonnay/ J Lohr Cabernet Sauvignon / La Marca Prosecco

## Cash Bar

\$250 set up fee

## Pre-set Water Service

\$1/per person

### **BEVERAGE/BAR STAFFING AND DETAILS**

Based on your event style and size, we will staff your beverage station(s) accordingly. All house glassware, cocktail napkins and beverage equipment included.

All minors are subject to non alcoholic beverage service - even in the presence of their parent and/or guardian. For alcoholic beverage packages, every adult guest will be charged at the per person rate. No outside alcohol permitted onsite. No exceptions.

All beverage station(s) will have a hosted attendant and/or bartender. Staffing is not included with beverage service packages. Staff arrives prior to event to setup, hosts the 4-hour reception and assists with breakdown and clean up of event. Pricing below is based on a 4 hour reception and standard setup/breakdown time (2 hours of set up/ 1 hour of break down/ 4 hours of event time).

#### Beverage Staffing Pricing:

Beverage Attendant:	\$ 25 per hour	/	\$ 125 per 4 hr event
Bartender:	\$ 25 per hour	/	\$ 175 per 4 hr event
Bar Back:	\$ 20 per hour	/	\$ 140 per 4 hr event

For all alcoholic beverage packages, we do not allow "shots", "shooting" or "chugging".

**No requests will be granted. No exceptions.**

