



INFORMATION

THE DETAILS

BOOKING

To reserve your event date on our calendar for full service catering, a \$300 deposit is required. To ensure a successful event, we request that your menu selection and all details including guest count be finalized approximately 10 business days prior to the date of your event. Because we know that unexpected events may occur, we do allow cancellation prior to confirmation. Upon confirmation, payment arrangements will be made.

SERVICE CHARGE

Our team of professionals spend a great deal of behind-the-scenes time working towards the success of your event. This includes menu creation, walkthroughs, purchasing products, fresh ingredients and kitchen prep. The service charge includes our food handling permits, liquor and food liability insurance, as well as funding the always increasing expense of transportation. It is dependent on many factors such as guest count, menu, service and equipment needs, duration and type of event.

EVENT STAFF

Dressed in black professional attire, our well trained, polite and professional service staff will take care of the set-up, maintenance and break down, following the requirements of your venue. We know their performance is vital to the success of your event, so we hold our staff to a standard of excellence that ensures each and every client experiences the highest level of service. A minimum gratuity of 10% of food and beverage sales is suggested and applied. If a different amount is preferred, it is at the discretion of the client.

HIGH QUALITY DISPOSABLES

We stock black 9 inch dinner plates. We also provide white paper napkins and faux silver forks, knives and spoons. Black or white linen napkins can be provided for an additional \$0.75 per person. Custom colored plates, napkins and plasticware are available upon request and charged at market price.

BAR SERVICE

Our special catering license includes the catering of alcohol. We can provide the alcohol and the bartender or if you would like to supply your own alcohol, we can provide the bartender. We require 1 bartender per 50 guests. The bartender fee is \$30 per hour with a \$150 minimum, which is billed to the host. This includes 3 hours of service with 1 hour of setup and breakdown. By law, all alcoholic sales will be taxed with local city sales tax. Please see pages 8 and 9 for bar packages, pricing and details.

THE ESSENTIALS

BEVERAGE STATIONS

priced per person

WATER & TEA OR LEMONADE \$2

includes ice, cups + packaged sweetener

ASSORTED CANNED SODAS & BOTTLED WATER \$3

SALADS

priced per person

GARDEN SALAD \$2.5

with choice of two dressings: ranch, jalapeño ranch, bleu cheese, caesar, french, italian, 1000 island, balsamic vinaigrette, poppyseed or honey mustard

CAESAR SALAD \$2.5

crisp romaine, croutons parmesan + caesar dressing

HARVEST SALAD \$5

mixed greens, seasonal fruit, strawberries, raisins, raisins, honey glazed pecans + poppy seed dressing

TEXAS SIGNATURE SALAD \$5

mixed greens, tomatoes, red onion, cheddar-jack + croutons with choice of grilled chicken, crispy chicken tenders or grilled salmon

STEAKHOUSE SALAD \$5

grilled tenderloin steak tips, fresh garden greens, bleu cheese crumbles, blossom petals, tomatoes + croutons

THE TRADITIONAL

Buffet package includes high quality disposable plates, napkins, silverware, house-made bread and whipped butter

\$11 PER PERSON

Entrées

choice of one

GRILLED CHICKEN

bbq, blackened or simply grilled

SAUTÉED CHICKEN

with peppers + onions

CHICKEN TENDERS

buttermilk hand-breaded with honey mustard

COUNTRY FRIED CHICKEN

with white pepper gravy

BULL OF BRAZO

chopped steak smothered in mushrooms, onions
+ cheddar-jack cheese

VEGETABLE KABOBS

grilled mushrooms, onions, roasted red potatoes,
green + red bell peppers

Side Ricks

choice of two

MASHED POTATOES
ROASTED RED POTATOES
MAC & CHEESE
RICE PILAF
GRILLED ASPARAGUS +\$1

SAUTÉED MUSHROOMS +\$1
GREEN BEANS
SEASONAL VEGETABLES
BAKED SWEET POTATO
BAKED POTATO

BUILD YOUR OWN POTATO BAR +\$3

THE PREMIUM

*Buffet package includes high quality disposable plates, napkins,
silverware, house-made bread and whipped butter*

\$13 PER PERSON

Entrées

choice of one

LEMON HERB CHICKEN

lemon butter sauce

QUESO CHICKEN

con queso + pico de gallo

CHEDDAR BBQ CHICKEN

topped with crispy bacon

CATFISH

crispy, blackened or lemon butter

TENDERLOIN TIPS

with sautéed peppers + onions

SIRLOIN

6 oz cut with TEXAS signature seasoning

SMOKED BEEF BRISKET +\$1

slow cooked with SWEET BABY RAY'S® bbq sauce

Side Ricks

choice of two

MASHED POTATOES
ROASTED RED POTATOES
MAC & CHEESE
RICE PILAF
GRILLED ASPARAGUS +\$1

SAUTÉED MUSHROOMS +\$1
GREEN BEANS
SEASONAL VEGETABLES
BAKED SWEET POTATO
BAKED POTATO

BUILD YOUR OWN POTATO BAR +\$3

THE ULTIMATE

*Buffet package includes high quality disposable plates, napkins,
silverware, house-made bread and whipped butter*

PRICED PER PERSON

Entrées

choice of one

SIRLOIN \$14

8 oz cut with TEXAS signature seasoning

BABY BACK RIBS \$15

slow cooked with SWEET BABY RAY'S® bbq
sauce + finished on the grill

TEXAS SURF & TURF \$19

6 oz sirloin with grilled or blackened shrimp

FILET \$20

6 oz cut with TEXAS signature seasoning

PRIME RIB \$20

with au jus + horseradish sauce

GRILLED SALMON \$15

with lemon butter or sweet bourbon sauce

Side Ricks

choice of two

MASHED POTATOES
ROASTED RED POTATOES
MAC & CHEESE
RICE PILAF
GRILLED ASPARAGUS +\$1

SAUTÉED MUSHROOMS +\$1
GREEN BEANS
SEASONAL VEGETABLES
BAKED SWEET POTATO
BAKED POTATO

BUILD YOUR OWN POTATO BAR +\$3

THE ADD-ONS

SELECT CUTS

Add to any buffet package for an additional per person charge

FILET \$15

6 oz cut

RIBEYE \$10

8 oz cut

FILET \$17

8 oz cut

SIRLOIN \$9

8 oz cut

SALMON \$10

6 oz cut

BABY BACK RIBS \$10

Hand cut to any size!

Tell us the size you want, we'll tell you the price.



SWEETS

CHOCOLATE CHIP COOKIES

\$9 dozen

BROWNIE BITES

\$9 dozen

SWEET TREAT TRAY

2 dozen assorted chocolate chip
cookies + brownie bites dozen

\$15 each

KEY LIME PIE

\$4.5 each

BAR PRICING

HOSTED BAR

Charges are based on a per drink basis reflecting the actual number of drinks poured during the event. The bar tab will be settled after last call. You may place a maximum on your hosted total to ensure there are no surprises. Together, we'll curate a selection that fits your taste and budget.

HOUSE WINE	\$5 EACH
DOMESTIC BEER	\$4 EACH
IMPORT BEER.....	\$5 EACH
GOLD COCKTAILS.....	\$5 EACH
DIAMOND COCKTAILS.....	\$6 EACH

OPEN BAR

Pricing is per person, based on the total headcount, for 3 hours of service. additional hours and bartenders can be arranged for an additional fee.

SILVER PACKAGE.....	\$19.5 PER PERSON
GOLD PACKAGE.....	\$21.5 PER PERSON
DIAMOND PACKAGE.....	\$23.5 PER PERSON

CASH BAR

Guests will purchase their own drinks. we'll curate a selection of our most popular items to purchase with cash and possibly credit cards. The host is responsible for the bartender fee and \$100 bar setup fee that includes our liquor liability insurance and licensing.

HOUSE WINE.....	\$7 EACH
DOMESTIC BEER.....	\$5 EACH
IMPORT BEER.....	\$7 EACH
GOLD COCKTAILS.....	\$8 EACH
DIAMOND COCKTAIL.....	\$9 EACH

BYO BAR

Bring your own bar. Host is responsible for purchasing and transporting all alcohol prior to the event as well as the bartender fee and \$100 bar setup fee that includes our liquor liability insurance and licensing.

THE BASICS MIXER PACKAGE.....	\$2.5 PER PERSON
THE BEST MIXER PACKAGE.....	\$3.5 PER PERSON

COMBINATION BAR

This option is flexible + tailored to help create the experience you have in mind. let us know your preference and we can price it for you.

CUSTOMIZED.....	CUSTOM PRICE
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BAR PACKAGES

OPEN BAR PACKAGES

The best mixer package is included in gold & diamond

Silver

House red, white + blush wine

Choose up to 3 beers: Michelob Ultra, Bud Light, Coors Light, Miller Lite, Stella Artois, Corona, Modelo Especial or Dos Equis Lager

Gold

House red, white + blush wine

Choose up to 3 beers: Michelob Ultra, Bud Light, Coors Light, Miller Lite, Stella Artois, Corona, Modelo Especial or Dos Equis Lager

Choose up to 3 liquors: Tito's vodka, Sauza Silver tequila, Bombay Sapphire gin, Bacardi Silver rum or Jack Daniels whiskey

Diamond

House red, white + blush wine

Choose up to 3 beers: Michelob Ultra, Bud Light, Coors Light, Miller Lite, Stella Artois, Corona, Modelo Especial or Dos Equis Lager

Choose up to 4 liquors: Grey Goose Vodka, 1800 Silver Tequila, Tanqueray gin, Captain Morgan rum, Dewars Scotch or Maker's Mark bourbon

MIXER PACKAGES

Includes beverage napkins, 9 oz disposable tumbler cups and stir straws

The Basics

Coke, Diet Coke, Sprite, Club Soda + 1 juice of choice

The Best

Coke, Diet Coke, Sprite, Club Soda, Margarita mix, salt, lemons, limes, cherries + 2 juices of choice

CHAMPAGNE PACKAGES

Whether it's a celebratory toast or sipping it from the bar, nothing says "Let's Celebrate!" like bubbly.

CHAMPAGNE TOAST.....	\$3 PER PERSON
CHAMPAGNE BAR.....	\$17 PER BOTTLE
DISPOSABLE FLUTES.....	\$1 EACH

★If you would like us to pour your own champagne, there is a \$5 corking fee per bottle.★