

THE DETAILS

BOOKING

To reserve your event date on our calendar for full service catering, a 10% 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. For weddings, final payment needs to be received one day prior to the event.

SERVICE CHARGE

Our team of professionals spends a great deal of behind-the-scenes time working towards the success of your event. This includes menu creation, walk-throughs, 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. This service charge includes the set-up and food delivery.

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. The server fee is \$25 per hour per server, and the number of servers will be decided by Texas Steakhouse & Saloon for the client's approval. If a higher 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. We require 1 bartender per 25 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.

TEXAS

STEAKHOUSE & SALOON

THE ROCKY MOUNT

APPETIZERS

(Preselect two of the following)

TOMATO BASIL BRUSCHETTA *with Fresh Mozzarella*

PIGS IN A BLANKET BITES

MINI FRUIT SALAD CUPS

CUCUMBER & CHEESE CROSTINI

GOAT CHEESE & MUSHROOM CUPS

HONEY GARLIC MEATBALLS

SALAD COURSE

(Preselect one of the following. Includes warm buttered yeast rolls.)

GARDEN SALAD

CAESAR SALAD

ENTREE COURSE

PARMESAN CRUSTED BAKED CHICKEN

LEMON PEPPER PORK LOIN

BOURBON GLAZED ROASTED SALMON

PINEAPPLE GLAZED BAKED HAM

BEEF TIPS *with peppers and onions*

ROASTED TURKEY BREAST *with turkey gravy*

SIDES

(Preselect two of the following)

GARLIC MASHED POTATOES • SOUTHERN POTATO SALAD

SEASONED GREEN BEANS • BBQ BAKED BEANS

MAC AND CHEESE • ROASTED RED POTATOES

BALSAMIC GLAZED VEGETABLES • RICE PILAF

BEVERAGES

ICED TEA & LEMONADE SERVICE

*Menus can be customized for your special occasion.
Additional menu options are available for a nominal charge.*

TEXAS

STEAKHOUSE & SALOON

CAROLINA SEAFOOD FESTIVAL

SALAD COURSE

GARDEN SALAD

*with tomatoes, cheddar jack cheese, cucumber & croutons.
Dressing Choices: Ranch, Thousand Island, Italian & Honey Mustard*

ENTRÉE COURSE

(Preselect two of the following)

CRUNCHY FRIED SHRIMP
LEMON BUTTER BAKED COD
FRIED FLOUNDER
FRIED CATFISH
BAKED TILAPIA
BOURBON GRILLED SALMON

SIDES

(Preselect two of the following)

SEASONED GREEN BEANS
SOUTHERN POTATO SALAD
CORN ON THE COB
FRENCH FRIES
HOMEMADE COLESLAW

DESSERT

(Preselect one of the following)

BANANA PUDDING
HOMEMADE APPLE OR PEACH COBBLER
STRAWBERRY SHORTCAKE

BEVERAGES

ICED TEA & LEMONADE SERVICE

**INCLUDES: HUSHPUPIES, TARTAR SAUCE,
COCKTAIL SAUCE, MALT VINEGAR**

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TEXAS

STEAKHOUSE & SALOON

CHAR-BROILED STEAK SENSATION

SALAD COURSE

GARDEN SALAD

*with tomatoes, cheddar jack cheese, cucumber & croutons.
Dressing Choices: Ranch, Thousand Island, Italian & Honey Mustard*

ENTRÉE COURSE

STEAKHOUSE SIRLOIN
NY STRIP STEAK
HAND-CUT RIBEYE

SIDES

(Preselect two Side Kicks)

BAKED POTATO • BALSAMIC VEGETABLES
SEASONED GREEN BEANS • MAC AND CHEESE
ROASTED RED POTATOES • MASHED POTATOES

DESSERT

KEY LIME PIE
CHEESECAKE *with caramel sauce*

BEVERAGES

ICED TEA & LEMONADE SERVICE

INCLUDES: WARM BUTTERED ROLLS,
A.1. STEAK SAUCE AND HEINZ 57.

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TEXAS

STEAKHOUSE & SALOON

SOUTHERN CHICKEN PICNIC

SALAD COURSE

GARDEN SALAD

*with tomatoes, cheddar jack cheese, cucumber & croutons.
Dressing Choices: Ranch, Thousand Island, Italian & Honey Mustard*

ENTREE COURSE

(Preselect one of the following)

CRISPY FRIED CHICKEN

BAKED CHICKEN

SIDES

(Preselect two of the following)

SOUTHERN POTATO SALAD

HOMEMADE COLESLAW

SEASONED GREEN BEANS

BAKED BEANS

MAC AND CHEESE

CORN ON THE COB

DESSERT COURSE

(Preselect one of the following)

BANANA PUDDING

STRAWBERRY SHORTCAKE

HOMEMADE APPLE OR PEACH COBBLER

BEVERAGES

TEA & LEMONADE SERVICE INCLUDED

INCLUDES: WARM BUTTERED ROLLS & BBQ SAUCE

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TEXAS

STEAKHOUSE & SALOON

BACKYARD BBQ PICNIC

SALAD COURSE

GARDEN SALAD

*with tomatoes, cheddar jack cheese, cucumber & croutons.
Dressing Choices: Ranch, Thousand Island, Italian & Honey Mustard*

ENTREE COURSE

(Preselect one of the following)

BBQ CHICKEN

BBQ PULLED PORK

FALL-OFF-THE-BONE PORK RIBS

BBQ BEEF BRISKET

SIDES

(Preselect two of the following)

SEASONAL GREEN BEANS

RED BLISS POTATOES

SOUTHERN POTATO SALAD

MAC AND CHEESE

CORN ON THE COB

SEASONED FRENCH FRIES

HOMEMADE COLESLAW

DESSERT COURSE

(Preselect one of the following)

BANANA PUDDING

STRAWBERRY SHORTCAKE

HOMEMADE APPLE OR PEACH COBBLER

BEVERAGES

TEA & LEMONADE SERVICE INCLUDED

**INCLUDES: HUSH PUPPIES,
MALT VINEGAR AND HOMEMADE HOT SAUCE**

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TEXAS

STEAKHOUSE & SALOON

TEXAS COCKTAIL RECEPTION

HORS D'OEUVRES

(Priced per 50 pieces)

PIGS IN A BLANKET BITES

SHRIMP COCKTAIL

CHEESEBURGER SLIDERS

COCONUT CRUSTED FRIED SHRIMP

BBQ MEATBALLS

BACON WRAPPED DATES

CHICKEN SALAD SLIDERS

CHICKEN QUESADILLA

SPINACH MINI QUICHE

HOT SPINACH DIP WITH TORTILLA CHIPS

CUCUMBER CREAM CHEESE CROSTINI

AVOCADO SHRIMP CUCUMBER CROSTINI

CREAMY SPINACH STUFFED MUSHROOMS

BITE SIZE CAPRESE SKEWERS

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TEXAS

STEAKHOUSE & SALOON

À LA CARTE SELECTIONS

BEVERAGES

COFFEE \$22/gallon *Regular or Decaf*

ICED TEA \$15/gallon *Sweet and Unsweetened*

BOTTLED WATER \$2 each

ASSORTED CANNED SODA \$2 each

FRUIT PUNCH \$18/gallon

LEMONADE \$15/gallon

JUICE \$3 each *Apple, Orange or Cranberry*

FROM THE BAKERY

ASSORTED DANISH \$25/dozen

BAKED BROWNIES \$25/dozen

ASSORTED MUFFINS \$25/dozen

BAKED COOKIES \$18/dozen

ENGLISH MUFFINS \$20/dozen *Assorted jellies & butter*

ASSORTED BAGELS \$28/dozen *Cream cheese & butter*

SNACKS

WHOLE FRESH FRUIT \$2 each

ASSORTED YOGURTS \$2 each

GRANOLA BARS \$2 each

ASSORTED CEREAL BARS \$2 each

INDIVIDUAL BAGS \$2 each *Chips, Pretzels, Trail Mix, Peanuts*

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TEXAS

STEAKHOUSE & SALOON

NORTH CAROLINA SURF & TURF

SALAD COURSE

(Preselect one of the following. Includes warm buttered yeast rolls.)

GARDEN SALAD

Mixed greens, tomatoes, cheddar jack cheese, cucumber and croutons.

STRAWBERRY SALAD

Spinach, Feta cheese, pecans and strawberries

CHOPPED SALAD

Chopped mixed greens, tomatoes, cucumbers, roasted corn, pecans and bacon.

ENTREE COURSE

(Pre-elect one of the following)

SIRLOIN & BOURBON GLAZED SHRIMP
NY STRIP STEAK & BOURBON GLAZED SHRIMP
RIBEYE & BOURBON GLAZED SHRIMP

SIDES

(Preselect one of the following)

GARLIC MASHED POTATOES
ROASTED RED POTATOES
RICE PILAF
ROASTED BALSAMIC GLAZED VEGETABLES
BAKED POTATO

BEVERAGES

TEA & LEMONADE SERVICE INCLUDED

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