



CATERING MENU



APPETIZERS

Chips and Queso \$3 Per Serving

Tortilla chips with queso and salsa.

Nacho Bar \$4.50 Per Serving

Tortilla chips with queso, guacamole, sour cream, and salsa. Add chopped brisket, shredded pork, and grilled chicken for an additional **\$3 per serving**.

Cheese & Fruit Platter \$3.50 Per Serving

An arrangement of cheeses with fresh seasonal fruit.

Sliders \$8 Per Serving (2)

Your choice of beef, shredded brisket, or shredded pork.

SALADS

Side House Salad \$2.50 Per Serving

Romaine and spinach mix with red onion, diced tomato, cheddar, and choice of dressing.

Side Caesar Salad \$2.50 Per Serving

Romaine, croutons, and parmesan tossed in Caesar dressing.

Side Spinach Salad \$4 Per Serving

Spinach, red onion, mushrooms, diced tomato, chopped bacon, and bleu cheese crumbles with choice of dressing.

ENTREES

Brisket Dinner (Market Price)

Sliced brisket served with onions, pickles, coleslaw, mashed potatoes, and Texas toast.

BBQ Sampler \$25 Per Serving

Sliced Brisket, BBQ Chicken, Sausage served with onions, pickles, coleslaw, mashed potatoes, and Texas toast.

Burger Bar \$15 Per Serving

Build your own burger bar with fresh patties and toasted brioche buns. Choice of toppings include cheddar, Swiss, American, and pepper jack cheeses with lettuce, sliced tomato, red onions, pickles. Served with chips. Add on extra patties for double meat options at **\$4 per**.

Chicken con Queso \$17 Per Serving

Grilled Chicken topped with queso and served with avocado, pico de gallo, and cilantro lime rice.

Fajitas \$17 Per Serving

Choice of chicken, beef, or combination fajitas served with sauteed peppers and onions, shredded cheese, sour cream, guacamole, pico de gallo, tortillas, and cilantro lime rice.

Mac n' Cheese Party \$16 Per Serving

Mac n' Cheese bar with chopped brisket, grilled chicken, pulled pork, chopped bacon, BBQ sauce, buffalo sauce, ranch, and Spicy Spechts Sauce. Sure to please any crowd!

Ribeye Dinner \$26 Per Serving

Flame grilled ribeye served with mash potatoes and home style green beans.

KIDS MENU

Available upon request.



CATERING MENU



DESSERTS

Home-made Cobbler \$7 Per Serving

Seasonal cobbler made in house served with ice cream.

Chocolate Cake \$7 Per Serving

Decadent dark chocolate cake with dark chocolate icing drizzled with raspberry sauce.

Simple Cupcakes \$5 Per

Vanilla, Chocolate, Strawberry, or Red Velvet with choice of Buttercream or Cream Cheese Icing.

Scratch Made Cookies \$10 Per Dozen

Chocolate Chip, Oatmeal Cranberry, Peanut Butter, Snicker doodle, or Sugar.

***Custom cakes and other desserts available on request and availability.**

BEVERAGES/BAR

Tea & Water Service \$2/person

Sweet and Unsweet Tea with all condiments and bottled water.

Can Sodas and Bottled Water \$3/person

An assortment of can sodas and bottled water.

Batched Beverages \$180/gallon

Get our margarita or sangria by the gallon for you and your guests. Each gallon is approximately 21 drinks.

Keg Beer \$400/each

*Premium beer could be a higher cost.

Bottle Beer \$75-\$100/case

Each case is 24 bottles. Cost varies depending on selection.

Wine \$20/bottle

Choice of red or white.

Well Spirits \$40/bottle

Pick your well spirits for an open bar for your guests.
*Additional fee for the setup and mixers/garnishes.

Premium Spirits \$80-\$120/bottle

Premium spirits for an open bar for your guests.
*Additional fee for the setup and mixers/garnishes.

Cash Bar

Requires an additional bartender. Select if you would prefer beer and wine only or add spirits for a wide variety of beverage options for you and your guest to purchase during your event.

All bar services must be coordinate through venue.

Cannot find something that you like? Set up an appointment to meet with the Chef to design a personalized menu for your event!