

Catering by The Flyin' Lion

The Rafters at Historic St. Mark's offers passed hors d'oeuvres with a sit down, plated, served meal, so you and your guests can relax and enjoy your reception!

We offer a fully trained waitstaff to serve you and your guests from Cocktail Hour through your Dinner Reception.

Pricing includes:

- *Full waitstaff to serve your guests*
- *Three course reception with three different hors d'oeuvres passed during cocktail hour, salad course, and dinner course*
- *Complete place settings (gold charger, salad plate, dinner plate, dessert plate, cocktail napkins for hors d'oeuvres & dessert, cloth napkin for dinner, cutlery, water goblet)*
 - *Sweet Tea, Unsweet Tea, Lemonade, Water*

Choose your Tier level, then choose within your Tier (Tier 3 may choose from Tiers 3, 2, or 1; Tier 2 may choose from Tiers 2 or 1):

3 hors d'oeuvres

1 salad

1-2 entrees

(your guests will make their choice of entrée at the time of RSVP)

1-2 sides

1-2 vegetables

Guest Count of 125-200:

Tier 1 \$50 per guest

Tier 2 \$55 per guest

Tier 3 \$60 per guest

Guest Count of 75-124

Tier 1 \$55 per guest

Tier 2 \$60 per guest

Tier 3 \$65 per guest

Guest Count of 50-74

Tier 1 \$60 per guest

Tier 2 \$65 per guest

Tier 3 \$70 per guest

A service fee of 22% will be added to your subtotal

**There is a discount of \$5 per guest if all guests are having the same meal*

**Flyin' Lion will prepare up to 10 vegetarian meals (Roasted Rattatouille) for guests who need a vegetarian option without counting it as one of your entrée selections*

Chicken Entrees

Sour Cream Chicken Enchiladas (Tier 1)

*Flour tortilla stuffed with a savory mixture of chicken, peppers, & cheese
baked in a sour cream sauce*

Tennessee White Chicken (Tier 1)

Baked angel hair pasta, white meat chicken, and mushrooms
blended in a parmesan cream sauce
and topped with herbed breadcrumbs

Spinach Stuffed Chicken Breasts (Tier 2)

Roasted half breast lightly seasoned and stuffed with
cream cheese, parmesan & baby spinach

Before and After Marinated Cornish Game Hen (Tier 3)

Half hen, marinated in a smoked paprika and herb marinade

Beef Entrees

Meat Loaf 2.0 (Tier 1)

A succulent combination of beef, pork, and veal, seasoned and baked,
served with a rich beef gravy

Texas Smoked Brisket (Tier 2)

Beef brisket, rubbed with a blend of savory herbs and spices,
smoked over mesquite

Marinated Beef Tenderloin (Tier 3)

choice of flavor profiles
roasted to medium rare

Seafood Entrees

Roasted Tilapia (Tier 1)

Rubbed with a blend of South of the Border seasonings,
topped with mango salsa

Roasted Paprika Salmon (Tier 2)

Generous portion of salmon, marinated in thyme & orange juice,
rubbed with a savory blend of smoked paprika & spices

Shrimp & Grits (Tier 2)

Spicy shrimp in an andouille sausage gravy,
served over creamy buttery grits

Low Country Crab Cakes (Tier 3)

Lump crab meat seasoned with spices and lemon, fried and served with,
topped with a spicy lime crema

Pork Entrees

Coffee Rubbed Pork Shoulder (Tier 1)

Boston Butt Roast, rubbed with a blend of spices, coffee and cocoa, smoked over hickory

Honey-Ginger Pork Tenderloin (Tier 2)

Marinated in a sweet and savory blend of honey and spice, roasted to medium rare
and topped with Cranberry Compote

Vegetarian Entrees

Chermoula Eggplant (Tier 2)

Eggplant medallions, seasoned and roasted, topped with a savory blend of pearl couscous, finely
diced vegetables, herbs, and spices and drizzled with a spicy yogurt dressing

Crispy Shells and Cauliflower (Tier 1)

Roasted cauliflower combined with shell pasta and Ricotta, Havarti, and Parmesan cheeses

Roasted Ratatouille (Tier 1)

Zucchini, yellow squash, eggplant, tomatoes, and onions, sliced thin and roasted in marinara, topped with ooey gooey mozzarella cheese

Sides

Decadent Mac & Cheese

Smashed Red Potatoes Au Gratin

Herbed Risotto

Wild Rice Medley

Vegetables

Blistered Green Beans

Grilled Asparagus

Seasonal Choice, ask Chef

Salad Options

Tossed Garden Salad

Baby spring mix, baby arugula & chopped romaine lettuce tossed in a blush vinaigrette with cherry tomatoes, cucumbers, carrots, & scallions

Marinated Green Bean Salad

French style green beans blanched to tender & tossed in a Dijon mustard vinaigrette, topped with toasted pumpkin seeds

Wedge Salad

A cool wedge of Iceberg lettuce topped with crisp bacon, diced tomatoes, red onions & chunky blue cheese dressing

Caesar Salad

Crisp Hearts of Romaine Tossed in Robust Caesar Dressing Topped with Parmesan Cheese

Hors d'oeuvres

Soup Shooters (Tier 1)

Creamy Cucumber Soup or spicy Gazpacho served cold in individual shot glass

Cheese Assortment (Tier 1)

Hill Country Pecan Cheese Spread (Tier 1)

a Texas creamy, spicy, nutty spread served with crostini

Pimento Cheese Bites (Tier 1)

Deviled Eggs (Tier 1)

Salad on a Stick (Tier 1)

Bite size romaine lettuce, cherry tomatoes, red onion, and cucumbers arranged on a skewer and drizzled with vinaigrette

Spicy Meatballs (Tier 1)

Bite size meatballs made with a blend of beef, pork, herbs & spices braised in a sweet/hot BBQ sauce

Pimento Cheese Mini-Sandwiches (Tier 1)

Classic or jalapeno pimento cheese served on cocktail bun

Mini Cucumber sandwiches (Tier 1)

Thinly sliced cucumber on slices of French bread spread with butter and topped with dilled cream cheese

Baked Brie Bites with Tart Cherry Jam (Tier 2)

Mini puff pastries baked and filled with brie and jam

Pear, Walnut and Gorgonzola Mini Puffs (Tier 2)

puff pastry topped & baked with sliced pears, toasted walnuts, gorgonzola, & thyme

Sausage Stuffed Mushroom Caps (Tier 2)

Baby Bella mushrooms stuffed and baked with a savory mixture of hot Italian Sausage & mozzarella cheese

Chicken Satay (Tier 2)

Grilled pieces of white meat chicken, arranged on a skewer & drizzled with a spicy peanut sauce

Smoked Meat Mini Sandwiches (Tier 2)

Chicken or Pork, hickory smoked, hand-pulled & arranged on cocktail buns with BBQ sauce

Texas Beef Brisket Mini Sandwiches (Tier 2)

mesquite smoked, sliced & arranged on cocktail buns with BBQ sauce

Chicken Salad Mini-Sandwiches (Tier 2)

Chicken Salad with raisins & pecans served on cocktail croissant

Crab Cake Bites (Tier 3)

Bite sized Crab Cakes served with a drizzle of chili-lime sour cream sauce

Shrimp Skewers (Tier 3)

Shrimp cooked in a tangy lime sauce & arranged on skewers with bite sized Baby Bok Choy

Pork Tenderloin (Tier 3)

Honey marinated pork tenderloin, roasted & arranged on crostini, topped with apple-cranberry compote

Beef Tenderloin (Tier 3)

Tenderloin of beef, crusted with tarragon & lime, roasted to medium rare & served on cocktail buns with sour cream, horseradish sauce

Bread Basket

Assortment of breads, rolls

\$12.00 per table

Additional Hors d'oeuvres

(beyond the 3 included in your price)

Tier 1: \$2 per guest

Tier 2: \$4 per guest

Tier 3: \$6 per guest

Additional Options

Dessert Bar

\$5 per guest

6-8" cutting cake for your photo, and packaged for your first anniversary or cut for your guests

Cake flavor choice of

- Chocolate
- Vanilla
- Citrus
- Red Velvet

With your choice of buttercream or cream cheese frosting

PLUS

Matching cupcakes for all guests

OR

A table of bite-sized treats your choice of 5 (2-3 treats per guest)

- Raspberry Chocolate Meringue Bars
- Cranberry Vanilla chip cookies
- Classic Chocolate Chip cookies
 - Oatmeal Raisin Cookies
- Decadent double chocolate brownies

- *Chocolate Salted Caramel cookies*
 - *Lemon bars*
- *Chocolate-dipped strawberries*
 - *Mini cheesecakes*
 - *Apple pie bites*

Special request? Dietary Restrictions? Please ask, we strive to accommodate!

GLUTEN-FREE OPTIONS AVAILABLE