



2022 Corporate & Social Catering Guide

About our Company

We are a Texas based company that travels all over the world. Our specialty is turning food into experience that you & your guests will always cherish. Our Modern Southern style with a unique flair from different cultures allows us to customize your menu just the way you want! Whether you are looking at having an intimate affair with friends, a wedding for 200 or a grand opening for 1000 people we can create the menu of your dreams.

Our clients rave about our service & our food. Our passion is not just food it's making sure that your event runs smoothly from start to finish. Let us take you through the process step by step from tasting to conception. You will be delighted with the results.



We offer packages with different levels of service so that you get exactly what you need & what you want!

Consultations & Tastings are available Tuesday- Thursday or every week by appointment. Schedule your appointment today & let's explore & enjoy together!

Partial Service Buffet Catering

Bronze Package \$18 per person

Salad with 2 dressing selections

Bread

1 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of acrylic plates, cups and flatware.

1 Hour of set-up

1 Hour of service time from our trained serving team

1 server for every 50 guests

Silver \$23 per person

2 Passed Hors d'oeuvres

1 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of acrylic plates, cups and flatware.

1 Hour of set-up

2 Hours of service time from our trained serving team

1 server for every 50 guests

Our team will serve food and clean the buffet area during service time, table bussing can be done upon request if time is available.

Additional serving time and servers are available as an upgrade to any package we offer

Full-Service Buffet Catering

Bronze Package \$28 per person

Salad served with fresh bread.

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests in provided

Silver Package \$33 per person

2 Passed Hors d'oeuvres

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests in provided

Gold Package \$38 per person

Fruit, Vegetable, and Cheese Assortment Display

2 Hors d'oeuvres Selections

Salad or Soup Selection served with fresh bread

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests in provided



Plated Meal Service Catering

Pearl Package \$42 per person

Salad or Soup Selection served with fresh bread

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Diamond Package \$45 per person

2 Passed Hors d'oeuvres Selections

2 Entrée Selections

2 Accompaniments

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Platinum Package \$50 per person

Fruit, Vegetable, and Cheese Assortment Display

2 Passed Hors d'oeuvres Selections Salad or Soup Selections served with fresh bread

2 Entrée Selections

2 Accompaniments

2 Non- Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 15 guests in provided

Additional serving time and servers are available as an upgrade to any package we offer.

Our team will serve and buss tables throughout the night.

Full-Service Cocktail Reception

Bronze Package \$25 per person

Fruit, Vegetable, and Cheese Assortment Display

4 Sophisticated Starter Selections

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests is provided

Silver Package \$30 per person

Fruit, Vegetable, and Cheese Assortment Display

5 Sophisticated Starter Selections

1 Dessert Options

2 Non-Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests is provided

Gold Package \$35 per person

Fruit, Vegetable, and Cheese Assortment Display

6 Sophisticated Starter Selections

2 Passed Dessert Selections

2 Non- Alcoholic Beverage Selections

Package includes your choice of the china, flatware and glassware

Linen & decor for catering tables

1-2 hours of set-up

3 Hours of service time from our trained servicing team.

1 Server for every 25 guests is provided

Cultural Selections

Meat Carving Stations will include a trained attendant to carve meat and serve to guests

Roast Beef \$10 per person

Cajun Roasted Turkey \$12 per person

Brown Sugar Ham \$12 per person

Prime Rib \$18 per person

Herb Roasted Sirloin \$12 per person

Beef Filet Tenderloin \$20 per person

Pork Tenderloin \$10 per person

Halal \$2 per person

Sophisticated Starters

Gyro bites

Prawns & plantain \$1pp

Jerk Chicken or Beef Patti

Beef, chicken or veg empanada

Pork or veg dumpling

Pork bao

Beef Suya

Yellow Curry Chicken Wings

Thai Chili Lamb Chops \$4pp

Puff Puff

Vegetarian or Chicken Samosa- a curry filled pastry (v)

Classically Curated Entrees

Beef or Lamb Vindaloo

Coconut Baked Salmon

Bicol Express

Tandoori Quail

Prawns and Steak \$3pp

Jerk Chicken

Brown Stew Chicken

Cuban Roasted Pork

Beef and Snap Peas

Accompaniments

Cilantro Basmati Rice

Roasted Turkey Jollof Rice

Palak Paneri (Spinach with Cheese)

Lebanese Salad

Bok Choy and Cabbage

Peanut & Ginger Green Beans

Garlic Naan

Feta & Tomato Salad

Za'atar Roasted Potatoes

Sophisticated Starters

Award Winning/As Seen on TV - \$2pp

Southern Surprise Ball- Roasted turkey, collard greens & yams
Bayou Ball- blackened Catfish, dirty rice & Mac & cheese
Jalapeno Bacon burger Ball

Pasta Ball - Chicken, sausage & Shrimp pasta in a ball
Beef, chicken or Vegetarian Florentine ball

- Upgrade your Fruit, vegetable cheese display to a charcuterie or grazing table for \$2 pp
- Traditional Bruschetta (v)
- Mango Ceviche-
- Lamb lollipops \$5pp
- Brie toasted crostini with caramelized bacon and onions
- Pecan Crusted Chicken Bites with Sweet potato pancakes with Honey Bourbon Sauce
- Pineapple Glazed Chicken Skewers
- Beef Empanadas with Chipotle aioli
- Steak and Potato Bites- mini cups of brie mashed potato topped with steak kebobs
- Chicken kbob- marinated chicken with Asian spices
- Mini Grilled Cheese and Tomato Soup shooters (v)
- Traditional Shrimp Cocktail
- Baja Slider- Chicken slider with Chipotle aioli, tomato & cheese on a brioche bun
- Cuban Pork Sandwich
- Kale Bruschetta (vegan)
- Fried Chicken skewers
- Breakfast Biscuit
- Hot Chicken Biscuit – Spicy hot sauce and chicken topped with coleslaw
- Jerk Chicken or Shrimp Kbob
- Artisan Meatballs- Garlic Parmesan, Thai chili, Bourbon Honey
- Mini tostada – Panko chicken or shrimp
- Artisan Stuffed Mushrooms (v)
- Beef Patti
- Chicken Tinga or Roasted Pork Shoulder quesadillas
- Crab cakes- Crab cakes with our Cajun twist \$2 pp
- Blackened Salmon cakes
- Smoked Salmon
- Beef or Pork Boudin Stuffed Mushrooms
- Caribbean Cocktail – Jerk Shrimp with a mango habanero sauce
- Southern Dip- Cornbread, sweet potato souffle topped with (Brisket, pulled pork or Vegan
- Botanical toast - a crostini topped with cranberry goat cheese, fresh greens and balsamic glaze (v)
- Mini gyros bites - beef
- Mini Crawfish Mac & Cheese Cups
- Swamp sauce with grits - gf
- Salmon Slider
- Smoked Black Bean Tostada-(vegan) /gf or Jerk Chicken Tostada

Entrée Selections

Classically Curated

- Roasted lemon Chicken-Nut allergy
- Shrimp Scampi Tilapia- gf
- Pan seared Chicken with Mushroom onion cream-gf
- Whiskey Beef Tips
- Mini Pot Roast
- Pan Seared Salmon with citrus butter- gf
- Blackened Salmon with Mango Pico de Gallo with a sweet chili glaze
- Raspberry Chipotle Roasted Chicken- gf
- Blackened Pork Chop topped with Sherry Mushroom demi-glaze
- Bacon Wrapped Chicken- gf/P
- Sirloin- gf
- Tuscan Chicken-gf
- Cabernet Braised Short Ribs \$2pp extra
- Bourbon Bacon wrapped filet-GF \$2pp
- Seafood Stuffed Poblano \$1pp
- Filet & Shrimp Scampi-GF \$3pp

- Texas Crab Cakes- \$4pp
- Hennessy Honey Lamb Chops \$5pp- gf
- Cajun Stuffed Chicken stuffed with andouille sausage- GF/P----- add Swamp Sauce(shrimp & crab spinach cream) \$2pp
- Blackened Snapper with grilled shrimp and red pepper cream \$2pp- gf
- Pan Seared Seabass with Lump Crab & Citrus Garlic Butter- gf
- NeverBland Dirty Purple Marinated Ribeye with Sauteed Mushrooms- gf
- Sundried Tomato & Spinach Stuffed Chicken with white wine cream- gf

Vegetarian

- Smothered Cauliflower Rice- Vegan
- Roasted Fall Vegetable Orzo-Vegan
- Balsamic Grilled Zucchini Steak-Vegan
- Grilled Stuffed Portobello -Vegetarian
- Fried Mushroom ravioli with Kale & Garlic cream & Caramelized Onions- \$1pp

Accompaniments

- Green beans traditional or Southern
- Zucchini & Squash Medley
- Mashed Potatoes
- Roasted Potatoes
- Steamed Broccoli & Carrots
- Cheese Paprika Grits
- Seasoned Rice
- Spanish Style Rice
- Black Beans
- Pasta(Marinara, Roasted Garlic Alfredo. Cajun Cream)
- Wild Mushroom & Broccoli Rice Casserole
- Corn Casserole
- Rice & Peas
- Sautéed Cabbage
- 5 Cheese Macaroni & Cheese
- Au gratin Potatoes
- Creamed Spinach Soufflé
- Collard Greens regular or Vegan
- Brie Mashed Potatoes
- Chard Brussel Sprouts
- Lemon Pepper Asparagus
- Rice pilaf
- Sautéed Mushrooms
- Risotto (Sun dried Tomato, Mushroom, Arugula Pesto)
- Dirty Rice
- Broccolini
- Candied Carrots
- Stir Fry Vegetables

Salads and Soups

- House Salad- mixed greens, feta cheese, watermelon, apple, candied nuts and lime vinaigrette
- Texas Wedge- romaine, siracha ranch, peppered bacon, marinated tomato, chives & feta cheese
- Kale Apple Salad w/ Cayenne Vinaigrette
- Fall Salad- dark greens, dried cranberries, maple smoked bacon, candied nuts, pears
- Burrata Cheese and Heirloom Tomato Salad –marinated cheese and tomato
- Steak house Salad- Romaine and mixed greens, carrots, tomatoes, cucumbers, and croutons
- Crab and Corn Chowder
- Crawfish Bisque
- Classic Wedge Salad
- Classic Caesar Salad

Kid's Meals

Kids Meals \$10

1 Entrée & 1 Side

Chicken Strips(grilled or fried)

Popcorn Chicken (grilled or fried)

Spaghetti

Sliders

Mac & Cheese

Steak Bites

