

Home Plate



# Banquet Menu

**Contact:**

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701 Brown Blvd, Arlington TX 76011

***\*Finalized menu selections required 14 days prior to scheduled event date\****

***\*If you require a menu tasting, tastings are to be scheduled no later than 30 days in advance of scheduled event date\* Tastings only available for plated meals\****

*All prices are subject to State Sales Tax of 8.25% and 20% Service Charge unless noted otherwise*

*There is a 25% service charge for all plated lunches & dinners*

*Final Guarantee for all Food Counts is Due 3 business days in advance of the Event*

***Unused Catering Food may not be taken off the Property. TRGC staff is not permitted to distribute To Go Boxes to guests***

*Consuming raw or undercooked meats, eggs or seafood may increase your risk of foodborne illness*

# Breakfast Buffets

*All Selections include Orange Juice & Iced Water*

## Buffets

### **French Bistro Buffet \$18**

*Chilled Fruits & Lavender Honey  
Chef's Selection of Danishes & Pastries  
Wild Berry Yogurt Parfaits*

### **Sunrise Buffet \$22**

*Stone Fruit Salad  
Farm-Fresh Scrambled Eggs  
Brioche Cinnamon French Toast  
Maple Syrup, Wild Berry Compote  
Classic Hashbrowns  
Applewood Smoked Bacon and Sausage  
Patties*

### **Southwestern Buffet \$23**

*Fresh Fruit & Berries Display  
Smoked Brisket Frittatas  
Shrimp & Jalapeno Cheddar Grits  
Hot Honey Chicken Biscuits  
Roasted Breakfast Potatoes*

## Action Stations

### **Omelet & Fresh Eggs Station \$12**

*Farm-Fresh Eggs & Egg Whites  
Peppers, Tomatoes, Onions, Jalapenos,  
Spinach, Mushrooms  
Sausage, Bacon, Cheddar Cheese, Monterey  
Jack Cheese*

*Uniformed Chef Required – \$75 per chef for 2 hours*

### **French Toast Station \$10**

*Brioche Cinnamon French Toast  
Maple Syrup, Powdered Sugar,  
Wild Berry Compote,  
Whipped Cream, Nutella, Granola*

*Uniformed Chef Required – \$75 per chef for 2 hours*

### **Toast, Jelly & Jams Station \$6**

*(Build Your Own)  
White & Wheat Toast, Bagels  
House Made Strawberry Preserves  
Grape Jelly & European Butter  
Garlic Herb Cream Cheese  
Lavender Honey*

### **Loaded Hash Skillet Station \$10**

*(Build Your Own)  
Shredded potatoes,  
Chopped Bacon, Country Sausage, Smoked  
Brisket, Cheese, Sauteed Mushrooms, Bell  
Peppers, Caramelized Onions, Jalapenos,  
House Salsa*

## Breakfast Buffet Add-On Options

*Priced per person++*

### **Eggs Benedicts:**

Classic Benny \$4  
Avocado Benny \$5  
Southwestern Benny \$5  
Smoke Salmon Benny \$6

### **Breakfast Essentials**

Apple Wood Smoked Bacon \$5  
Breakfast Sausage Patties \$4  
Fluffy Scrambled Eggs \$5  
Hashbrowns \$5  
Biscuits \$3

### **Breakfast Sandwiches:**

*Choice of Biscuit or English Muffin*  
Hot Honey Chicken \$6  
Breakfast Sausage \$5  
Smoked Bacon \$5  
Breakfast Ham \$5

### **Breakfast Tacos**

*Choice of Corn or Flour Tortillas*  
Cheese \$3  
Bacon \$4  
Sausage \$4  
Brisket \$5

# Plated Lunches

*Priced Per Person++*

*\*All plated meal prices are subject to 8.25% Texas State Sales Tax and 25% Service Charge  
All Selections include Iced Tea, Water, Coffee with Dessert Purchase  
Warm Rolls with Butter*

## Starters

**Tomato Basil Soup, Garlic Croutons \$5**  
**Farmers Vegetable Soup, Toast Points \$6**  
**Roasted Corn & Chicken Tortilla Soup \$7**

**House Salad \$5**  
*Harvest Greens, Carrot, Cucumber, Onion & Tomato  
House Ranch Dressing & House Vinaigrette*

**Classic Caesar Salad \$5**  
*Chopped Romaine, Parmesan, Croutons, Rustic  
Tossed in Caesar Dressing*

**Chefs Chop Salad \$7**  
*Tossed & Chopped Mixed Greens & Romaine, Egg,  
Mix Shredded Cheese, Bacon, Tomato, Cucumber,  
Red Onion, House Made Ranch Dressing*

## Entrée

### SEA~

**Caribbean Salmon \$22**  
*Jerk Seared Salmon, Spicy Islander Veggies &  
Pineapple Quinoa Medley, Chimichurri Aioli*

**Bourbon Pecan Tilapia \$21**  
*Pecan Crusted Tilapia, Butternut squash &  
Arugula Couscous, Pink Peppercorn Bourbon  
Butter Sauce*

**Hudson Halibut \$24**  
*Lemon Poached Halibut, Garlic Chive Whipped  
Potatoes, Baby carrots, Lemon Velouté*

**Business Express \$20**  
*Pan Seared Fish, Herbal Rice, Roasted Vegetable  
Medley, White Wine Sauce*

Choice of:  
*Salmon 5oz  
Tilapia 6oz  
Catfish 5oz*

### AIR~

**Chicken Piccata \$19**  
*Lemon Breaded Chicken, Pome Fritts, Baby Carrots,  
Roasted Caper & White Wine Sauce*

**Southern Comfort Quail \$20**  
*Country Fried Quail, Garli Chive Whipped Potatoes,  
Lemon Pepper Broccoli, Cajun Sausage Gravy*

**California Chicken \$20**  
*Citrus Grilled Chicken Breast, Cilantro Lime Rice,  
Roasted Broccoli, Avocado Dressing*

**Business Express \$20**  
*Chicken Breast Your Way, Herbal Rice, Roasted  
Vegetable Medley, White Wine Sauce*

Choice of:  
*Pan Seared  
Grilled  
Breaded*

*\*Preparation choices submitted with final headcount*

### LAND~

**Black & Blue \$25**  
*6oz Blackened Ribeye, Gorgonzola Whipped  
Potatoes, Roasted Baby Carrots, Chimichurri Drizzle*

**Herb & Honey Ham \$22**  
*Herb Crusted Pork Loin, White Cheddar & Green  
Chile Grits, Roasted Broccolini, Honey Mustard  
Cream Sauce*

**Buffalo Teriyaki Tenderloin \$24**  
*4oz Buffalo Filet, Mirin Wine Rice, Ginger Garlic  
Vegetables, Teriyaki Glaze*

**Business Express \$22**  
*Pan Seared Steak, Herbal Rice, Roasted  
Vegetable Medley, Demi Steak Sauce*

Choice of:  
*Beef Tenderloin 4oz  
Beef Chop Steak 8oz  
Beef Ribeye 6oz  
Beef Short Rib 4oz (\$27)*

# Lunch Buffets

*All Selections include Iced Tea and Water*

*Minimum of 25 guests*

*Priced Per Person*

## **Mediterranean Buffet \$26**

### Greek Salad

*Chop Romaine, Baby Arugula, Cucumber, Pickled Red Onion, Sundried Tomato, Crumbled Feta Tossed in Lemon Tarragon Vinaigrette*

### Pita Bread

*Harissa Hummus, Tzatziki Dip*

### Chicken Shawarma

*Sumac Chicken Thigh, Roasted Pepper & Onions, Lemon Garlic Sauce*

### Balsamic Glazed Vegetables

*Grilled Squash, Zucchini, Eggplant & Red Onions with Balsamic Drizzle*

### Turmeric Rice Pilaf

*Basmati Rice, Carrots, Peas, Toasted Almonds, Dried Fruit, Turmeric Broth*

## **Smokehouse BBQ Buffet \$29**

### Country Potato Salad

*Irish Potato, Celery, Onion, Chopped Egg Ground Mustard Vinaigrette, Topped with Tabaco Onions*

### Kale & Apple Slaw

*Shredded Kale, Carrots, Honeycrisp Apples, Sherry Vinegar Slaw Dressing*

### Sweet Honey Cornbread

*Cast Iron Cornbread, with Roasted Honey Butter*

### Bourbon Molasses Chicken

*Off the Bone Dark & Light Meat Smoked Chicken, Bourbon Molasses Glaze*

### Grilled BBQ Sausage

*Rosewood Wagyu Jalapeno Sausage Grilled & Sliced*

### Baked Beans

*Slow Cooked Pinto Beans, Chopped Applewood Bacon, Smoked Onions in BBQ Sauce*

## **All American Buffet \$24**

### Country Potato Salad

*Irish Potato, Celery, Onion, Chopped Egg Ground Mustard Vinaigrette, Topped with Tabaco Onions*

### Warm Buns

*Brioche Hamburger & Hot Dog Buns*

### CBS Burgers

*House Classic, Chuck, Brisket & Short rib Seasoned & Grilled Patties*

### Herb Grilled Chicken or Hot Dogs

*Herb & Lemon Marinated Grilled Chicken Breast*

### House Made Chips

*Skin On Crispy Chips tossed in House Sweet Fry Seasoning*

### Condiments

*Shredded Cheddar Mix, Sliced Pepper Jack & American Cheese, Leaf Lettuce, Tomatoes, Pickles Sliced Red Onions, Mayo, Mustard & Ketchup*

## **Fajita Fiesta Buffet \$29**

### Fiesta Caesar Salad

*Chopped Romaine, Sundried Tomato, Pickled Red Onion, Cotija Cheese, Roasted Corn, Tortilla Strips, Chipotle Caesar Dressing*

### Prime Grilled Skirt Steak

*12 Hour Marinated Flank Steak Grilled & Sliced Tossed with Roasted Peppers & Onions*

### Shredded Chicken Tinga

*Guajillo Braised Chicken with Roasted Peppers & Onions*

### Sofrito Rice

*Roasted Garlic & Onions, Cilantro, Steamed Rice*

### Borracho Beans

*Pinto & Black Beans, Onions, Peppers & Roasted Garlic Slow Cooked in Beer & Lime*

### Accompaniments

*Flour & Corn Tortillas, Pico de Gallo, Shredded Cheese, Charred Tomato Salsa, Sour Cream, Guacamole*

## **Little Italy Buffet \$26**

### Romaine House Salad

*Chopped Romaine, Harvest Greens, Shredded Carrots, Red Onions, Mushrooms, Parmesan Served with Creamy Italian Dressing & House Vinaigrette*

### Rosemary Focaccia Bread Sticks

*Salted & Seared Focaccia with Whipped European Butter*

### Charcuterie Pasta Salad

*Tri color Fusilli Pasta, Salami, Pepperoni, Mozzarella, Kalamata Olives, Bell Peppers Italian Vinaigrette*

### Pesto Chicken

*Herb & Garlic Grilled Chicken with House Fresh Pesto*

### Creamy Parmesan Risotto

*Arborio Rice, Sautéed Onions, Chicken Stock, Parmesan Slow Cooked to Perfection*

### Green Bean Almondine

*Fresh Green Bean & Onions, Sauteed in Brown Butter & Toasted Almonds*

# Plated Dinners

*Priced Per Person++*

*\*All plated meal prices are subject to 25% Service Charge*

*All Selections include Iced Tea, Water, Entrées include Warm Rolls with Butter*

*Hosts are welcome to offer a Choice of 2 Entrées to guests but must collect and submit choices with final headcount.*

## Starters

**Tomato Basil Soup, Garlic Croutons \$5**  
**Farmers Vegetable Soup, Toast Points \$6**  
**Roasted Corn & Chicken Tortilla Soup \$7**  
**Lobster Bisque, Sherry Cream \$8**  
**Minestrone, Couscous Pasta \$5**

### **House Salad \$5**

*Harvest Greens, Carrot, Cucumber, Onion & Tomato House Ranch Dressing & House Vinaigrette*

### **Classic Caesar Salad \$5**

*Chopped Romaine, Parmesan, Croutons, Rustic Tossed in Caesar Dressing*

### **Chefs Chop Salad \$7**

*Chopped Mixed Greens & Romaine, Egg, Mix Shredded Cheese, Bacon, Tomato, Cucumber, Red Onion, Tossed in House Made Ranch Dressing*

### **Wild Berry Salad \$6**

*Bibb Lettuce, Fresh Strawberries & Blueberries, Blackberry Compote, Goat Cheese Crumbles, Honey Almond Vinaigrette*

### **Farmers Salad \$5**

*Chopped Romaine, Harvest Greens, Shredded Carrots, Red Onions, Mushrooms, Parmesan Served with Creamy Italian Dressing & House Vinaigrette*

## Entrées

### **SEA~**

#### **Caribbean Salmon \$28**

*Jerk Seared Salmon, Spicy Islander Veggies & Pineapple Quinoa Medley, Chimichurri Aioli*

#### **Bourbon Pecan Tilapia \$25**

*Pecan Crusted Tilapia, Butternut squash & Arugula Couscous, Pink Peppercorn Bourbon Butter Sauce*

#### **Hudson Halibut \$30**

*Lemon Poached Halibut, Garlic Chive Whipped Potatoes, Baby carrots, Sauce Charon*

#### **Shrimp Carbonara \$28**

*Six Blackened Shrimp, Crispy Bacon, Egg Yolk, Angel Hair Pasta, Alfredo Cream Sauce, Garlic Parmesan Broccoli*

#### **Cajun Lobster Thermidor \$42**

*Crab Stuffed & Baked Lobster Tail, Topped with Gruyere Fondue, Roasted Asparagus*

#### **Business Express \$28**

*Pan Seared Fish, Herbal Rice, Roasted Vegetable Medley, White Wine Sauce*

*Choice of:*

*Salmon 7oz*

*Tilapia 8oz*

*Catfish 7oz*

### **AIR~**

#### **Chicken Piccata \$22**

*Lemon Breaded Chicken, Pome Fritts, Baby Carrots, Roasted Caper & White Wine Sauce*

#### **Southern Comfort Quail \$26**

*Country Fried Quail, Garli Chive Whipped Potatoes, Lemon Pepper Broccoli, Cajun Sausage Gravy*

#### **California Chicken \$22**

*Citrus Grilled Chicken Breast, Cilantro Lime Rice, Roasted Broccoli, Avocado Dressing*

#### **Duck Trio \$37**

*Nori & Sage Dusted Duck Breast, Duck Fat Fingerling Potatoes, Mandarin Orange & Farro Salad Tossed with Hoisin Duck Confit*

#### **Harvester Pheasant \$28**

*Oak Smoked Pheasant, Braised Brussel Sprouts & Butternut squash, Brown Butter Whipped Potatoes, with Horseradish Maple Butter Drizzle*

#### **Business Express \$22**

*Chicken Breast Your Way, Herbal Rice, Roasted Vegetable Medley, White Wine Sauce*

*Choice of:*

*Pan Seared*

*Grilled*

*Breaded*

### **LAND~**

#### **Black & Blue \$36**

*12oz Blackened Ribeye, Gorgonzola Whipped Potatoes, Roasted Baby Carrots, Chimichurri Drizzle*

#### **Herb & Honey Ham \$28**

*Herb Crusted Pork Loin, White Cheddar & Green Chile Grits, Roasted Broccolini, Honey Mustard Cream Sauce*

#### **Buffalo Teriyaki Tenderloin \$32**

*6oz Buffalo Filet, Mirin Wine Rice, Ginger Garlic Vegetables, Teriyaki Glaze*

#### **Emerald Lamb Rack \$42**

*Pistachio & Scallion Crusted Lamb, Rosemary Whipped Potatoes, Port & Current Reduction*

#### **Double Rack Pork Chop \$38**

*Cold Smoked Pork Rack, Braised Collard Greens, Roasted Fingerling Potatoes, Bourbon Molasses Glaze*

#### **Business Express \$30**

*Pan Seared Steak, Herbal Rice, Roasted Vegetable Medley, Demi-Glace Steak Sauce*

*Choice of:*

*Pork Loin 6oz*

*Beef Chop Steak 8oz*

*Beef Ribeye 10oz*

*Beef Short Rib 7oz (\$3)*

# Dinner Buffets

All Selections include Iced Tea and Water

Minimum of 25 guests

Priced Per Person ++

## Mediterranean Buffet \$30

### Greek Salad

Chop Romaine, Baby Arugula, Cucumber, Pickled Red Onion, Sundried Tomato, Crumbled Feta Tossed in Lemon Tarragon Vinaigrette

### Babaganoush

Smoked Eggplant, Yogurt, Garlic & Lemon Salad Dusted with Sumac Seasoning

### Pita Bread

Harissa Hummus, Tzatziki Dip

### Chicken Shawarma

Sumac Chicken Thigh, Roasted Pepper & Onions, Lemon Garlic Sauce

### Lamb Gyro

Herb & Garlic Lamb, Sauteed Onions, Fresh Tomato & Sliced Pepperoncini

### Balsamic Glazed Vegetables

Grilled Squash, Zucchini, Eggplant & Red Onions with Balsamic Drizzle

### Turmeric Rice Pilaf

Basmati Rice, Carrots, Peas, Toasted Almonds, Dried Fruit, Turmeric Broth

## Smokehouse BBQ Buffet \$36

### Country Potato Salad

Irish Potato, Celery, Onion, Chopped Egg Ground Mustard Vinaigrette, Topped with Tabaco Onions

### Kale & Apple Slaw

Shredded Kale, Carrots, Honeycrisp Apples, Sherry Vinegar Slaw Dressing

### Sweet Honey Cornbread

Cast Iron Cornbread, with Roasted Honey Butter

### Smoke House Brisket

12 Hour Oak Smoked Brisket, Rustic Texas BBQ Sauce

### Bourbon Molasses Chicken

Off the Bone Dark & Light Meat Smoked Chicken, Bourbon Molasses Glaze

### Grilled BBQ Sausage

Rosewood Wagyu Jalapeno Sausage Grilled & Sliced

### Baked Beans

Slow Cooked Pinto Beans, Chopped Applewood Bacon, Smoked Onions in BBQ Sauce

### Buttered Sweet Corn

Corn on the Cob Basted in Sweet Heavy Cream

## The Classics Buffet \$42

### Chefs Chop Salad

Chopped Mixed Greens & Romaine, Egg, Mix Shredded Cheese, Bacon, Tomato, Cucumber, Red Onion, Tossed in House Made Ranch Dressing

### Farmer's Vegetable Soup

Hearty Vegetable & Potato Soup, Crispy Ciabatta Toast Points

### Garlic Butter Biscuits

Rosemary & Garlic Butter Infused Biscuits

### Beef Short Ribs

Slow Braised Beef, 4 Hour Demi-Glace Reduction

### Chicken Coq Au Vin

Airline Chicken Breast Slow Braised in Red Wine & Herbs, Beurre Rouge Sauce

### Roasted Pork Loin

Mustard & Herb Crusted Pork Loin, Honey Cream Sauce

### French Green Beans

Sauteed Green Beans, Carnalized Onions, Rendered Crispy Bacon

### Goat Cheese & Chive Whipped Potatoes

Skin On Irish Potatoes, Garlic, Goat Cheese, & Fresh Chives

## Fajita Fiesta Buffet \$36

### Fiesta Caesar Salad

Chopped Romaine, Sundried Tomato, Pickled Red Onion, Cotija Cheese, Roasted Corn, Tortilla Strips, Chipotle Caesar Dressing

### Chilled Chamoy Fruit

Fresh Sliced Fruit, Honey & Cilantro Lime Drizzle, Chamoy & Tajin Dust

### Prime Grilled Skirt Steak

12 Hour Marinated Flank Steak Grilled & Sliced Tossed with Roasted Peppers & Onions

### Shredded Chicken Tinga

Guajillo Braised Chicken with Roasted Peppers & Onions

### Fajita Shrimp

Spicy Jumbo Shrimp with Roasted Peppers & Onions

### Sofrito Rice

Roasted Garlic & Onions, Cilantro, Steamed Rice

### Borracho Beans

Pinto & Black Beans, Onions, Peppers & Roasted Garlic Slow Cooked in Beer & Lime

### Green Chile Queso

White Cheddar, Roasted Green Chiles, Tajin Tortilla Chips

### Accompaniments

Flour & Corn Tortillas, Pico de Gallo, Shredded Cheese, Charred Tomato Salsa, Sour Cream, Guacamole

## **Little Italy Buffet \$30**

### Romaine House Salad

*Chopped Romaine, Harvest Greens, Shredded Carrots, Red Onions, Mushrooms, Parmesan Served with Creamy Italian Dressing & House Vinaigrette*

### Caprese Salad

*Heirloom Tomatoes, Sliced Mozzarella, Fresh Basil, Olive Oil & Balsamic Drizzle*

### Rosemary Focaccia Bread Sticks

*Salted & Seared Focaccia with Whipped European Butter*

### Charcutier Pasta Salad

*Tri color Fusilli Pasta, Salami, Pepperoni, Mozzarella, Kalamata Olives, Bell Peppers, Tossed in Italian Vinaigrette*

### Pesto Chicken

*Herb & Garlic Grilled Chicken with House Fresh Pesto*

### Mother's Meatballs

*Slow Roasted Veal, Beef, & Pork Meatballs, Rustic Pomodoro Sauce*

### Shrimp Alfredo

*Blackened Shrimp, Crispy Bacon, Penne Pasta, Alfredo Cream Sauce*

### Creamy Parmesan Risotto

*Arborio Rice, Sautéed Onions, Chicken Stock, Parmesan Slow Cooked to Perfection*

### Green Bean Almondine

*Fresh Green Bean & Onions, Sauteed in Brown Butter, Lemon & Toasted Almonds*

## **All American Buffet \$26**

### Country Potato Salad

*Irish Potato, Celery, Onion, Chopped Egg Ground Mustard Vinaigrette, Topped with Tabaco Onions*

### Southern Pasta Salad

*Tri color Fusilli Pasta, Bacon, Red Onion, Cheddar Cheese, Bell Peppers, Tossed in Chipotle Ranch Dressing*

### Warm Buns

*Brioche Hamburger & Hot Dog Buns*

### CBS Burgers

*House Classic, Chuck, Brisket & Short rib Seasoned & Grilled Patties*

### Herb Grilled Chicken

*Herb & Lemon Marinated Grilled Chicken Breast*

### Jalapeno Sausage Link

*Wagyu Smoked Beef Jalapeno Sausage*

### Hot Toppers

*Sauteed Mushrooms, Caramelized Onions, Crispy Bacon, Texas Chili*

### House Made Chips

*Skin On Crispy Chips tossed in House Sweet Fry Seasoning*

### Condiments

*Shredded Cheddar Mix, Sliced Pepper Jack & American Cheese, Leaf Lettuce, Tomatoes, Pickles Sliced Red Onions, Mayo, Mustard & Ketchup*

## **Custom Dinner Buffets**

*Custom Buffet include Iced Tea & Water*

*Minimum of 25 guests*

**\$40++ per**

**person**

*Choice of:*

*(1) Starter, (1) Entree, (2) Sides*

**\$45++ per**

**person**

*Choice of:*

*(2) Starters, (2) Entrees, (2) Sides, (1) Dessert*

**\$50++ per**

**person**

*Choice of:*

*(2) Starters, (3) Entrees, (3) Sides, (1) Dessert*

## **A' la Carte Buffets Add-ons**

*Any custom option can be added to a pre-built buffet for the following up charge ++Per person:*

*Starters ~ \$2*

*Entrees ~ \$5*

*Sides ~ \$3*

*Desserts ~ \$4*

**CHOOSE FROM THE FOLLOWING:**

## Starters

### Chefs Chop Salad

*Chopped Mixed Greens & Romaine, Egg, Mix Shredded Cheese, Bacon, Tomato, Cucumber, Red Onion, Tossed in House Made Ranch Dressing*

### House Salad

*Harvest Greens, Carrot, Cucumber, Onion & Tomato House Ranch Dressing & House Vinaigrette*

### Romaine House Salad

*Chopped Romaine, Harvest Greens, Shredded Carrots, Red Onions, Mushrooms, Parmesan Served with Creamy Italian Dressing & House Vinaigrette*

### Caprese Salad

*Heirloom Tomatoes, Sliced Mozzarella, Fresh Basil, Olive Oil & Balsamic Drizzle*

*Irish Potato, Celery, Onion, Chopped Egg Ground Mustard Vinaigrette, Topped with Tabaco Onions*

### Southern Pasta Salad

*Tri color Fusilli Pasta, Bacon, Red Onion, Cheddar Cheese, Bell Peppers, Tossed in Chipotle Ranch Dressing*

### Fiesta Caesar Salad

*Chopped Romaine, Sundried Tomato, Pickled Red Onion, Cotija Cheese, Roasted Corn, Tortilla Strips, Chipotle Caesar Dressing*

### Chilled Chamoy Fruit

*Fresh Sliced Fruit, Honey & Cilantro Lime Drizzle, Chamoy & Tajin Dust*

### Kale & Apple Slaw

*Shredded Kale, Carrots, Honeycrisp Apples, Sherry Vinegar Slaw Dressing*

### Classic Caesar Salad

*Chopped Romaine, Parmesan, Croutons, Rustic Tossed in Caesar Dressing Tri color Fusilli Pasta, Bacon, Red Onion, Cheddar Cheese, Bell Peppers, Tossed in Chipotle Ranch Dressing*

### Wild Berry Salad

*Bibb Lettuce, Fresh Strawberries & Blueberries, Blackberry Compote, Goat Cheese Crumbles, Honey Almond Vinaigrette*

### Tomato Basil Soup

*Creamy Tomato Soup, Garlic Croutons*

### Farmers Vegetable Soup

*Rustic Vegetable & Potato Soup, Toast Points*

### Chicken Tortilla Soup

*Roasted Corn, Smoked Chicken, Tortilla Strip*

### Lobster Bisque

*Savory Lobster Broth, Chantilly Cream*

### Minestrone

*Italian Vegetable Soup, Couscous*

## Entrées

### **SEA~**

#### Fajita Shrimp

*Spicy Jumbo Shrimp with Roasted Peppers & Onions*

#### Shrimp Alfredo

*Blackened Shrimp, Crispy Bacon, Penne Pasta, Alfredo Cream Sauce*

#### Caribbean Salmon

*Jerk Seared Salmon, Chimichurri Aioli*

#### Bourbon Pecan Tilapia

*Pecan Crusted Tilapia, Pink Peppercorn Bourbon Butter Sauce*

#### Hudson Halibut

*Lemon Poached Halibut, Garlic Sauce Charon*

### **AIR~**

#### Chicken Shawarma

*Sumac Chicken Thigh, Roasted Pepper & Onions, Lemon Garlic Sauce*

#### Bourbon Molasses Chicken

*Off the Bone Dark & Light Meat Smoked Chicken, Bourbon Molasses Glaze*

#### Chicken Coq Au Vin

*Airline Chicken Breast Slow Braised in Red Wine & Herbs, Beurre Rouge Sauce*

#### Shredded Chicken Tinga

*Guajillo Braised Chicken with Roasted Peppers & Onions*

#### Chicken Piccata

*Lemon Breaded Chicken, Roasted Caper & White Wine Sauce*

#### Southern Comfort Quail

*Country Fried Quail, Cajun Sausage Gravy*

#### California Chicken

*Citrus Grilled Chicken Breast, Cilantro Lime Rice, Roasted Broccoli, Avocado Dressing*

#### Herb Grilled Chicken

*Herb & Lemon Marinated Grilled Chicken Breast*

### **LAND~**

#### Lamb Gyro

*Herb & Garlic Lamb, Sauteed Onions, Fresh Tomato & Sliced Pepperoncini*

#### Smoke House Brisket

*12 Hour Oak Smoked Brisket, Rustic Texas BBQ Sauce*

#### Beef Short Ribs

*Slow Braised Beef, 4 Hour Demi-Glace Reduction*

#### Roasted Pork Loin

*Mustard & Herb Crusted Pork Loin, Honey Cream Sauce*

#### Jalapeno Sausage Link

*Wagyu Smoked Beef Jalapeno Sausage*

#### CBS Burgers

*House Classic, Chuck, Brisket & Short rib Seasoned & Grilled Patties*

#### Prime Grilled Skirt Steak

*12 Hour Marinated Flank Steak Grilled & Sliced Tossed with Roasted Peppers & Onions*

#### Mother's Meatballs

*Slow Roasted Veal, Beef, & Pork Meatballs, Rustic Pomodoro Sauce*

### Balsamic Glazed Vegetables

*Grilled Squash, Zucchini, Eggplant & Red Onions with Balsamic Drizzle*

### Baked Beans

*Slow Cooked Pinto Beans, Chopped Applewood Bacon, Smoked Onions in BBQ Sauce*

### Buttered Sweet Corn

*Corn on the Cob Basted in Sweet Heavy Cream*

### French Green Beans

*Sauteed Green Beans, Carnalized Onions, Rendered Crispy Bacon*

### Goat Cheese & Chive Whipped Potatoes

*Skin On Irish Potatoes, Garlic, Goat Cheese, & Fresh Chives*

### Borracho Beans

*Pinto & Black Beans, Onions, Peppers & Roasted Garlic Slow Cooked in Beer & Lime*

### Green Bean Almondine

*Fresh Green Bean & Onions, Sautéed in Brown Butter, Lemon & Toasted Almonds*

### Roasted Vegetable Medley

*Tossed in Herbs & Roasted Squash, Carrots, Mushrooms, Zucchini, Red Onions*

### **Mini Cakes: \$5**

#### Chocolate Crunch

*Dark Chocolate Lava Cake, Toffee Crunch & Caramel Drizzle*

#### Lemon meringue

*Meyer Lemon Custard, Toasted Marshmallow Meringue Top*

#### Apple Muffin

*Cinnamon Brioche Muffin, Roasted Honey Crisp Apple*

### **Crème Brûlés: \$6**

#### Classic

*Vanilla Custard, Sugar Glass Crust*

#### Bananas Foster

*Brown Sugar & Rum Glazed Bananas, Sugar Glass Crust*

#### Mochaccino

*Espresso Chocolate Custard, Sugar Glass Crust*

### **NY Style Cheesecakes: \$6**

#### Classic

*Ny Tall Cheesecake, Whip Cream*

#### Mixed Berry Compote

*Wild Berries, Powder Sugar, Whip Cream*

#### Turtle

*Chocolate & Caramel Drizzle, Toasted Pecan, Whip Cream*

## Sides

### Turmeric Rice Pilaf

*Basmati Rice, Carrots, Peas, Toasted Almonds, Dried Fruit, Turmeric Broth*

### Creamy Parmesan Risotto

*Arborio Rice, Sautéed Onions, Chicken Stock, Parmesan Slow Cooked to Perfection*

### Herbal Rice

*Steamed Rice Cooked with Herbs & Butter*

### Garlic Butter Biscuits

*Rosemary & Garlic Butter Infused Biscuits*

### Sweet Honey Cornbread

*Cast Iron Cornbread, with Roasted Honey Butter*

### Rosemary Focaccia Bread Sticks

*Salted & Seared Focaccia with Whipped European Butter*

### Green Chile Queso

*White Cheddar, Roasted Green Chiles, Tajin Tortilla Chips*

### House Made Chips

*Skin On Crispy Chips tossed in House Sweet Fry Seasoning*

## Desserts

### **Pies: \$5**

#### Apple Cheddar

*Latice Apple Pie, Smoked Cheddar, Whip Cream*

#### Key Lime

*Fresh Lime Zest, Whip Cream*

#### Chocolate Mousse

*Rich Milk Chocolate Mousse, Powder Sugar, Whip Cream*

### **Puddings: \$4**

#### French Silk Chocolate

*Rich Milk Chocolate, French Vanilla Cream*

#### Strawberries & Cream

*Lacerated Strawberries, Cinnamon & Brown Sugar Whip Cream*

#### Banana Fosters

*Brown Sugar & Rum Glazed Bananas, Sweet Cream Pudding, Vanilla Wafers*

### **Cookies, Brownies & Dessert Bar: \$6**

#### Smoes Bar

*Chocolate, Marshmallow, Graham Cracker Crust*

#### Chocolate Brownies

*Dark Chocolate Chip Brownies*

#### Sugar Cookies

*Vanilla Sugar Dusted Cookie*

#### Lemon Bars

*Lemon Custard, Powder Sugar, Vanilla Crust*

#### Oatmeal Raisin Cookies

*Oatmeal Raisin with Cinnamon & Brown Sugar*

#### Chocolate Chip Cookies

*Milk Chocolate Chips*

#### Red Velvet Cookies

*White Chocolate Chip & Macadamia Nut*

**\*outside dessert fee of \$1.50 per person if you choose to bring in your own dessert\***

# Action Stations, Displays & Beverage Bars

## Action Station

Price Per Person ++

### **Bacon Carving \$5**

*Uniformed Chef Required – \$75 per chef for 2 hours*

#### Bacon Slab

*Thick Cut House Smoked Bacon Slab Carved to Order*

#### Fresno Pepper Jelly

*Garlic, Onion & Peppers, Champagne & Maple Reduction*

#### Pickled Red Onions

*Julienne Onions, Red Wine Vinegar*

#### Sweet Honey Cornbread

*Cast Iron Cornbread, with Roasted Honey Butter*

#### Garlic Butter Biscuits

*Rosemary & Garlic Butter Infused Biscuits*

#### Bourbon Molasses Glaze

*Old Forester, Steen's Cane Syrup*

#### Chipotle Aioli

*Lemon zest, Chipotle Puree*

### **Cowboy Carving \$\$**

*Uniformed Chef Required – \$75 per chef for 2 hours*

#### Prime Beef

*Herb Crusted & Slow Roasted Prime Beef*

#### Fresh Baked Rolls

*Assorted Dinner Roll, European Butter*

#### Garlic Butter Biscuits

*Rosemary & Garlic Butter Infused Biscuits*

#### Sunflower Pesto

*Fresh Basil, Garlic, Lemon & Sunflower Seeds*

#### Creamy Horseradish

*Spicy Horseradish, Lemon, Sour cream*

#### Au Jus

*Prime Beef Stock, Sauteed Onion*

#### Choice Of:

*Prime Rib \$7*

*Tenderloin \$7*

*Steamship \$6*

### **Street Taco Station \$6**

(Build Your Own)

#### Chipotle Ground Beef

*Prime Ground Beef, Diced Onions, Tomatoes*

#### Shredded Chicken Tinga

*Guajillo Braised Chicken*

#### Fajita Shrimp

*Spicy Jumbo Shrimp*

#### Accompaniments

*Flour & Corn Tortillas, Pico de Gallo, Lime*

*Shredded Cheese, Charred Tomato Salsa, Avocado, Cilantro*

### **Herb & Honey Pork Carving \$6**

*Uniformed Chef Required – \$75 per chef for 2 hours*

#### Pork Loin

*Herb & Honey Marinated Pork*

#### Fresh Baked Rolls

*Assorted Dinner Roll, European Butter*

#### Sweet Honey Cornbread

*Cast Iron Cornbread, with Roasted Honey Butter*

#### White Cheddar & Green Chile Grits

*Anson Mill Grits, Cream Cheese Sauce, Roasted Green Chiles*

#### Honey Mustard Cream Sauce

*White Wine Reduction, Garlic, Rosemary, Dijon Mustard*

### **Slider Station \$6**

#### All-American Burger Slider

*Beef Patty, American Cheese, Crispy Bacon, Pickle, House Sauce*

#### Pulled Pork Slider

*House Smoked Pulled Pork, Pickled Red Onion, Bourbon Molasses Glaze*

#### Chicken Club Slider

*Herb Grilled Chicken, Lettuce, Tomato, Chipotle Aioli*

#### Buffalo Chicken Slider

*Fried Buffalo Chicken Tender, Lettuce, Bacon, Ranch, Blue Cheese*

### **Flatbread Pizza Station \$6**

#### Margherita

*Heirloom Tomato, Basil, Mozzarella, Balsamic Drizzle*

#### Texas BBQ

*Barbeque Sauce, Smoked Brisket, Caramelized Onions, Pepper Jack Cheese*

#### Chicken Alfredo

*Herb Roasted Chicken, Arugula, Mozzarella, Creamy Alfredo Sauce*

#### Classic Pepperoni

*Pomodoro Sauce, Spicy Pepperoni, Mozzarella*

## Action Stations, Displays & Beverage Bars

### Displays

*Price Per Person ++*

#### **Artisanal Cheese Board \$7**

*Chef's Selection & Imports of Cheese, Berries, Honey,  
& Roasted Pecans*

#### **Charcuterie Board \$8**

*Chef's Selection & Imports of Cured Meats, Assorted  
Crackers, Ground Mustard, Stone Fruit Jams*

#### **Crudit  \$5**

*Garden Fresh & Pickled Vegetables, Served with  
House Ranch Dressing & Harissa Hummus*

#### **Chilled Fruits & Berries \$6**

*Vanilla Yogurt & Cilantro Lime Honey*

#### **Artisanal Bread Board \$6**

*Fresh Baguette, Toasted Sourdoughs, Rosemary  
Focaccias, Assorted Crackers, with Herb Cream  
Cheese Spread, European Whipped Butter, Olive Oil  
& Cracked Black Pepper*

#### **Ocean's Spread \$10**

*Poached & Chilled Shrimp, Crab Claws & Oysters  
with Lemon & Cocktail Sauce*

#### **Smoothie Bar \$7**

*Fresh Made Kale-Apple, Bannan-Strawberry,  
Mango-Pineapple with Fresh Mint & Berries  
Garnishes*

#### **Cosmos Salad Bar \$6**

*Choose 3:*

*Chef's Chop, House, Caesar Regular or Spicy, Wild  
Berry, Greek*

## Action Stations, Displays & Beverage Bars

### Beverage Bars

*Price Per Person ++*

#### **Coffee Caf  \$4**

*Fresh Ground 817 Roasters Coffee, Milk, Assorted  
Creamers & Sugars accompanied with Gourmet  
Wafers*

#### **Iced Tea Stand \$4**

*Fresh Brewed Iced Tea, Honey, Sugar, Sliced Lemon  
& Assorted Fresh Berries*

#### **Hot Tea Bar \$5**

*Build Your Own Tea, Earl Grey, Black Tea, Green  
Tea, Chamomile, Hibiscus, Honey, Sliced Lemon,  
Assorted Sugars & Cream.*

#### **Lemonade Stand \$5**

*House Made Lemonade with Fresh Mint & Artisanal  
Fruits & Berries Garnishes  
Available Pre Mixed Flavors: Strawberry, Mango,  
Pineapple, Limeade*

#### **Fresh Juice Bar \$6**

*Chilled Orange, Kale-Apple & Cranberry Juice, with  
Fresh Mint & Berries Garnishes*

#### **Root Beer Float Stand \$6** \*\$50.00 attendant fee\*

*Ice Cold A&W Root Beer & Dr. Pepper, Vanilla  
Gelato, Whip Cream & Assorted Toppings*

#### **Gelato Bar \$6** \*\$50.00 attendant fee\*

*Trio of Gelato, Vanilla, Chocolate, Strawberry,  
Classic Sunday & Assorted Toppings*

## Hot Hors d'oeuvres

*Displayed or Tray Passed (25% gratuity applied for tray passed)  
Priced per 50 pieces++*

### **Mini Chicken Pot Pies**

\$185

### **Chicken Pepper Jack Toast Points**

\$140

### **Chicken Pot Stickers, Teriyaki Glaze**

\$125

### **Jumbo Tempura Shrimp, Bang Bang Sauce**

\$200

### **Pulled Pork Sliders, Pickles, Onions, BBQ**

*Sauce*

\$130

### **All American Sliders**

\$150

### **Buffalo Chicken Sliders**

\$140

### **Stuffed Mushrooms, Garlic Italian**

*Sausage* \$120

### **Artichoke Beignets, Herbed Cream Cheese**

\$140

### **Fried Shrimp and Grits**

\$180

### **Seared Steak Tataki, Ginger Soy Glaze**

\$200

### **Vegetable Spring Rolls, Sweet Thai Chili**

\$220

### **Beer Battered Mushrooms, Lemon Aioli**

\$125

### **Crab Cakes, Remoulade Sauce**

\$220

### **Lobster Mac & Cheese Bites**

\$250

### **Tomato Shooters & Grill Cheese Bites**

\$140

## Cold Hors d'oeuvres

*Displayed or Tray Passed (25% gratuity applied for tray passed)  
Priced per 50 pieces++*

### **Tomato Bruschetta**

\$125

### **Chipotle Ranch Dip Crudité Shooters**

\$125

### **Rustic Hummus Vegetables Shooters**

\$125

### **Lox & Bagel Toast Points**

\$135

### **Shrimp Cocktail Shooters**

\$180

### **Caprese Prosciutto Skewers**

\$125

### **Tuna Tartar Cups**

\$200

### **Greek Salad Skewers**

\$115

### **Crab Ceviche Shooters**

\$200

### **Mini Lobster Roll**

\$350

### **Candied Bacon Deviled Eggs**

\$130

## Snacks & After's

*Priced per person++*

### **Popcorn Stand \$3**

*Fresh Popped & Hot Popcorn, Melted Butter,  
Flavored Salts, Hot Sauce & Assorted Cheese*

### **Sweet Break \$6**

*Chef's Selection of Cookies, Brownies & Artisanal  
Pastries*

### **On the Lighter Side \$6**

*Fresh Berry Parfaits, Assorted Granolas, Honey*

### **Trio of Dips \$5**

*House Potato Chips, Tajin Fried Tortilla Chips  
Roasted Tomato Salsa, White Cheddar & Green Chile  
Queso, Ranch Dip*

### **Snack Shack**

*Assorted Chips, Beef Jerky, Peanut Butter Crackers,  
Cheese Crackers, Granola Bars, Peanuts, Assorted  
Candy, Trail Mixes, Cookies  
**Charged on Consumption***

### **Turn Two Combo \$7**

*Build Your Own Soup & Salad Bar  
Choice of 1 Soup & 1 Salad:  
Salads Options: House, Caesar, or Greek  
Soups Options: French Onion, Vegetable, or Chicken  
Tortilla*

### **Toast, Jelly & Jams Station \$6**

*(Build Your Own)  
White & Wheat Toast, Bagels  
House Made Strawberry Preserves  
Grape Jelly, Peanut & European Butter,  
Garlic Herb Cream Cheese  
Lavender Honey*

## Dessert Displays

*Priced per person++*

### **Mini Cakes: \$5**

#### Chocolate Crunch

*Dark Chocolate Lava Cake, Toffee Crunch &  
Caramel Drizzle*

#### Lemon meringue

*Meyer Lemon Custard, Toasted Marshmallow  
Meringue Top*

#### Apple Muffin

*Cinnamon Brioche Muffin, Roasted Honey Crisp  
Apple*

### **Crème Brulés: \$6**

#### Classic

*Vanilla Custard, Sugar Glass Crust*

#### Bannas Foster

*Brown Sugar & Rum Glazed Bananas, Sugar Glass  
Crust*

#### Mochaccino

*Espresso Chocolate Custard, Sugar Glass Crust*

### **NY Style Cheesecakes: \$6**

#### Classic

*Ny Tall Cheesecake, Whip Cream*

#### Mixed Berry Compote

*Wild Berries, Powder Sugar, Whip Cream*

#### Turtle

*Chocolate & Caramel Drizzle, Toasted Pecan, Whip  
Cream*

### **Pies \$5**

#### Apple Cheddar

*Latice Apple Pie, Smoked Cheddar, Whip Cream*

#### Key Lime

*Fresh Lime Zest, Whip Cream*

#### Chocolate Mousse

*Rich Milk Chocolate Mousse, Powder Sugar, Whip  
Cream*

### **Puddings \$4**

#### French Silk Chocolate

*Rich Milk Chocolate, French Vanilla Cream*

#### Strawberries & Cream

*Lacerated Strawberries, Cinnamon & Brown Sugar  
Whip Cream*

#### Banana Fosters

*Brown Sugar & Rum Glazed Bananas, Sweet Cream  
Pudding, Vanilla Wafers*

### **Cookies, Brownies & Dessert Bar: \$6**

#### Smores Bar

*Chocolate, Marshmallow, Graham Cracker Crust*

#### Chocolate Brownies

*Dark Chocolate Chip Brownies*

#### Sugar Cookies

*Vanilla Sugar Dusted Cookie*

#### Lemon Bars

*Lemon Custard, Powder Sugar, Vanilla Crust*

#### Oatmeal Raisin Cookies

*Oatmeal Raisin with Cinnamon & Brown Sugar*

#### Chocolate Chip Cookies

*Milk Chocolate Chips*

#### Red Velvet Cookies

*White Chocolate Chip & Macadamia*

## LAND AIR & SEA COMBO OPTIONS:

*All Dishes Include 2 Sides Per Dish & 1 Sauce for EACH Protein*

Duet \$40

Trio \$50

### PROTEINS

#### Land

*Beef Filet 4oz  
Beef short Rib 4oz  
Pork Chop 6oz*

#### Air

*Chicken Breast 4oz  
Quail Semi Boneless ½  
Duck Breast 4oz*

#### Sea

*Halibut 4oz  
Salmon 5oz  
Snapper 4oz*

### SIDES

#### Vegetable

*Brussel Sprouts  
Roasted Vegetable Medley  
Baby Carrots  
Broccoli  
Asparagus  
Mushroom Ragout  
Braised Collard Greens  
Roasted Cauliflower*

#### Starch

*Fingerling Potatoes  
Sofrito Rice  
Whipped Potatoes  
Cheddar Grits  
Scalloped Potatoes  
Parmesan Risotto  
Smashed Pom Fritts  
Polenta*

### SAUCES

#### Savory

*Hollandaise  
Demi-Glace  
Romesco  
White Wine  
Au Jus*

#### Sweet

*Bourbon Molasses Glaze  
Horseradish Maple  
Citrus Beurre Blanc  
Avocado Aioli  
Pomodoro*

#### Spicy

*Chimichurri  
Charron  
Harissa Tzatziki  
Fresno Aioli  
Pepper Jelly*