

CATERING MENU



FOOD & BEVERAGE SERVICE POLICIES

OUTSIDE FOOD AND BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage services. Any exceptions must be requested and obtained by prior written approval from the General Manager of Hospitality. Due to the length of time that the food will be held during your event, the OVG Hospitality team has concerns over the wholesomeness of this product when taken off-property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premises at any time. This includes centerpieces with food and alcohol.

BEVERAGE SERVICE

OVG Hospitality offers a complete selection of beverages to compliment your function. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with state & city liquor laws, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage guests.

All F&B samples must have prior written approval from the General Manager of Hospitality fourteen (14) business day prior to the event. All sample sizes must be 2 oz or less.

No alcohol samples are allowed unless purchased through OVG Hospitality.

Auction items at fundraising events that include alcohol are prohibited in the building. Pictures and descriptions of items are allowed to be displayed replacing the items.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests with seven (7) business day notice.

CHINA SERVICE

China service is standard for all plated meals. China requested for all other meals will be charged based on per person pricing. Please ask your OVG Hospitality Sales Manager for additional information on pricing.

LINENS

Please ask your OVG Hospitality Catering Sales Manager for information/cost regarding additional linen needs for your event.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized four (4) weeks prior to the event. Menus not finalized four (4) weeks prior to the event may be subject to an additional service charge.

MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 21% Management Charge and 8.25% Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a gratuity. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES

A final guarantee of attendance is required ten (10) business days prior to all food and beverage events. After seven (7) business days, any changes made shall result in a 25% rush production fee. All catered functions at American Bank Center will require a minimum attendance of 25 guests. If your event does not meet this requirement, a charge for the 25 guest minimum will apply.

CANCELLATION

In the event of a cancellation prior to fourteen (14) business days before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to your OVG Hospitality Catering Sales Manager. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever is the larger of the two.

OVG Hospitality CONTACT INFORMATION

Mengdi Liu
Catering Sales Manager
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ALL DAY REFRESHMENTS AND BREAKS

INDIVIDUAL BEVERAGES

Assorted Soft Drinks
Bottled Water
Assorted Bottled Juices
Orange, Apple, Cranberry, Ruby Red Grapefruit

BY THE GALLON

WATER

1 ½ Gallons
3 Gallons
5 Gallons

ICE TEA

1 ½ Gallons
3 Gallons
5 Gallons

LEMONADE

1 ½ Gallons
3 Gallons
5 Gallons

COFFEE

Includes American Bank Center's very own premium fresh brewed blend of Driftwood Coffee Company's roasted beans. Hot Tea selection included with condiments. Decaf available upon request

1 ½ Gallons
3 Gallons
5 Gallons

All-Natural Fruit Waters
Strawberry Basil
Minted Watermelon
Cucumber Apple

SNACKS PRICED PER PERSON

SWEET

Warm Chocolate Chunk Cookies
Brownies & Blondies
M&M Candies

SAVORY

Fresh Popped Popcorn
Tiny Twist Crunchy Pretzels
Signature Snack Mix

HEALTHY

Granola Bars
Whole Fruit
Fresh Fruit & Berries
Build Your Own Trail Mix Bar
Yogurt Parfait Bar

SIGNATURE BREAKFAST EXPERIENCES

Corpus Christi Breakfast Buffet

Includes Coffee Service and Assorted Juices
Assorted Bagels and Cream Cheese
A Selection of Fresh Baked Muffins
Assorted Cereals and Cold Milk
Fresh Seasonal Fruits

Sunrise Breakfast Buffet

Includes Coffee Service and Assorted Juices
Ham & Cheese Kolaches
Flaky Petite Danish Pastries
Assorted Yogurts
Fresh Seasonal Fruits

Bayfront Breakfast Buffet

Includes Coffee Service and Assorted Juices
Scrambled Eggs
Applewood Bacon
Steel Cut Oats with Traditional Condiments
Fresh Seasonal Fruits

Shoreline Breakfast Buffet

Includes Coffee Service and Assorted Juices
Herb Scrambled Eggs
Pork Sausage Links
French Toast Casserole with Warm Syrup
Steel Cut Oats with Traditional Condiments
Fresh Seasonal Fruits

Islander Breakfast Buffet

Includes Coffee Service and Assorted Juices
Three Cheese Quiche
Apple Chicken Sausage Links
Buttermilk Biscuits with Sausage Gravy
Toasted White Corn Grits with Tradition Condiments
Fresh Seasonal Fruits

Water's Edge Breakfast Buffet

Includes Coffee Service and Assorted Juices
Mediterranean Casserole with Tomato, Spinach and Feta
Pork Sausage Links
Applewood Bacon
Croissants with Jams
Fresh Seasonal Fruits

ADD YOUR FAVORITE BREAKFAST ITEMS TO YOUR SIGNATURE BREAKFAST EXPERIENCE

(Prices reflect a per person cost)

Breakfast Breads
Selection of Fresh Baked Muffins
Turkey Sausage
Assorted Bagels and Cream Cheese
Croissants with Jams
Assorted Yogurt
Flaky Petite Danish Pastries
Turkey Bacon
Cinnamon Rolls
Assorted Cereals and Cold Milk

Breakfast Sandwiches

Crispy Chicken Biscuit
Smoked Ham, Egg and Swiss Cheese, English Muffin
Sausage, Cheese and Egg Croissant
Egg White, Spinach and Tomato Jam Bagel
Egg, Bacon and Cheese on Waffle
Chorizo, Egg, and Cheese Burrito
Potato, Egg, and Cheese Burrito
Bean, Egg, and Cheese Burrito
Bacon, Egg, and Cheese Burrito



LIGHT LUNCHES

GOURMET SANDWICHES

Vegan Wrap

White Bean and Basil Spread with Fresh Veggies

Fresh Made Chicken Salad

Dried Cranberries, Almonds, Lemon Basil Mayo, Lettuce, Tomato on Croissant

Spicy Quinoa & Sweet Chili Wrap

Carrots, Tomato, Lettuce, Feta and Edamame Hummus

Smoked Ham and Swiss on Pretzel Bread

Lettuce, Tomato, Dijonnaise

Roast Turkey

Brie, Baby Spinach, Caramelized Onion and Strawberry Preserves on Thick Sliced Multi-Grain Bread

Roast Sirloin of Beef on Focaccia

Onion Jam, Arugula, Tomato, Boursin Cream Cheese

Herb Roasted Chicken Ciabatta

Roast Tomatoes, Wilted Spinach, Provolone, Herb Aioli

FARMER SALADS

Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic Croutons, House Made Dressing

Grilled Vegetable Pasta Salad

Roasted Vegetables, Cavatappi Pasta, Sundried Tomatoes and House Made Basil Vinaigrette

Bistro Salad

Arcadia Lettuce, Salami, Tomato, Fresh Mozzarella, Garbanzo Beans, Pepperoncini with House Made Red Wine Vinaigrette

Deluxe Garden Salad

Baby Greens, Tomato, Cucumber, Red Onions, Bleu Cheese, Hard Boiled Eggs with Buttermilk Ranch Dressing

ADD CHICKEN TO ANY SALAD

WHOLE FRUIT AND CHIPS

Granola Bar

Assorted Potato Chips

House Made Kettle Chips

Assorted Whole Fruit



BOX LUNCH

Traditional Box Lunches

Each box will include a Sandwich, Potato Chips, Whole Fruit and Cookie

GOURMET SANDWICHES

Roast Turkey

Brie, Baby Spinach, Caramelized Onion and Strawberry Preserves on Thick Sliced Multi-grain Bread

Herb Roasted Chicken Ciabatta

Roast Tomatoes, Wilted Spinach, Provolone, Herb Aioli

Fresh Made Chicken Salad

Dried Cranberries, Almonds, Lemon Basil Mayo, Lettuce, Tomato on Croissant

Roast Sirloin of Beef on Ciabatta

Onion Jam, Arugula, Boursin Cream Cheese

Smoked Ham and Swiss

Pretzel Bread, Lettuce, Tomato, Dijonnaise

Vegan Wrap

White Bean and Basil Spread with Fresh Veggies

Spicy Quinoa & Sweet Chili Wrap

Carrots, Tomato, Lettuce, Feta and Edamame Hummus

ADD ON'S ADDITIONAL CHARGE

Fruit Salad

Potato Salad

Pasta Salad

MAKE YOUR OWN LUNCH

Make Your Own Deli Market Soup, Salad & Sandwich Lunch

Deli Market station is composed of the freshest local ingredients. Build your sandwich from the fresh market and served with local breads, and crackers.

SALADS INCLUDES TWO – ADD ADDITIONAL CHOICE

Caesar Salad

Crisp Romaine and Radicchio, Shaved Parmesan, Garlic Croutons with Creamy Caesar Dressing

Baby Red Potato Salad

Applewood Bacon, Scallions, Grain Mustard

Cream Southern Coleslaw

Cabbage, Carrots, Celery Seed

Bibb Salad

Bibb Lettuce, Roasted Pears, Walnuts, Goat Cheese, Red Onions, Lemon Chardonnay Vinaigrette

Southern Berry Salad

Baby Green, Strawberry, Blueberry, Blackberry, Spiced Pecans, Bleu Cheese, White Balsamic Vinaigrette

Spinach Apple Salad

Walnuts, Chevre Cheese, Red Onions, House Made Cider Vinaigrette

Vegetable Pasta Salad

Cavatappi, Grilled Vegetables, Red Wine Vinaigrette

SOUPS INCLUDES TWO – ADD ADDITIONAL CHOICE

Loaded Potato

Blistered Corn Chowder

Tomato Florentine

Chicken Noodle

Beef Barley

Broccoli Cheddar

Seasonal Vegetable

Chicken Tortilla

PROTEINS INCLUDES THREE – ADD ADDITIONAL CHOICE

Grilled Chicken Breast

Roast Sliced Sirloin of Beef

Roast Turkey

Smoked Pork Loin

Genoa Salami

Spicy Italian Capicola

Shaved Honey Ham

Applewood Bacon

CHEESE INCLUDES THREE – ADD ADDITIONAL CHOICE

Marble Bleu Jack Cheese

Swiss Cheese

Cheddar Cheese

Provolone Cheese

Pepper jack Cheese

CONDIMENTS INCLUDES THREE – ADD ADDITIONAL CHOICE

Mayo

Yellow Mustard

Whole Grain Mustard

Dijon Mustard

Horseradish Aioli

Pesto Mayo

PLATED MENU

All served with Chef's Selection of Fresh Baked Bread, Herb Butter, Coffee Service, Iced Tea & Water | 9 per person

SALADS ALL SALADS ARE PRE-DRESSED UNLESS OTHERWISE NOTED

Baby Gem Salad

Gem Lettuce, Grape Tomatoes, Cucumber, Carrot, Aged Balsamic Vinaigrette or Ranch (served on the side)

Caesar Salad

Crisp Romaine and Radicchio, Shaved Parmesan, Marinated Grape Tomato, Garlic Croutons with Creamy Caesar Dressing

Bibb Salad

Bibb Lettuce, Roasted Pears, Walnuts, Goat Cheese, Red Onions, Lemon Chardonnay Vinaigrette

ENTRÉE SELECTIONS

CHICKEN

Chili Seared Chicken

Sweet Corn Succotash, Tomatillo Rice, Blue Corn Tortilla Red Chile Hay

Asiago Crusted Chicken Breast

Creamy Orzo Pasta, Roast Red Pepper Coulis, Grilled Asparagus

Chicken Provencal

Ratatouille, Pesto Couscous, Tomato Basil Sauce

Frenched Chicken Breast

Smoked Sea Salt Fingerling Potatoes, Seasonal Vegetable, Thyme Au Jus

REDS

Grilled 8 oz New York Strip Steak

Roast Garlic Whipped Yukon Potato, Seasonal Vegetable, Merlot Demi-Glace

Ancho Grilled 8 oz Flat Iron Steak

Chili Roast Red Skin Potato, Seasonal Vegetable, Caramelized Onion Demi-Glace

Red Wine Braised Short Ribs

Wild Mushroom Ragout, Creamy Parmesan Polenta, Braised Baby Carrots

Pan Seared 8 oz Tenderloin of Beef

Caramelized Onion and Gruyere Potato Terrine, Bistro Vegetables, Veal Demi

DESSERTS

Triple Chocolaté Mousse Cake

New York Style Cheesecake

Strawberries, Triple Berry Coulis

Carrot Cake

Caramel Glaze

Italian Cream Cake

Arugula, Roast Fennel, Endive Salad

Goat Cheese with House Made Chianti Vinaigrette

Spinach Apple Salad

Walnuts, Chevre Cheese, Red Onions with House Made Cider Vinaigrette

Asian Pear and Frisee Salad

Heirloom Grape Tomato and Honey Ginger Vinaigrette

Southern Berry Salad

Baby Greens, Strawberry, Blueberry, Blackberry, Spiced Pecans, Bleu Cheese and White Balsamic Vinaigrette

PORK

Bourbon Maple Pork Tenderloin

Sweet Potato Corn Hash, Cardamom Apple Compote

Grilled Cider Mustard Pork Chop

Braised Apple Cabbage, Whole Grain Mustard Sauce, Mashed Potato, Seasonal Vegetables

SEAFOOD

Cilantro Lime Grilled Red Fish

Spicy Green Rice, Black Bean Pico de Gallo, Chile Thread

Olive Trout Roulade

Bistro vegetables, "Tabbouleh" Cous Cous, Tomato Relish

Petite Filet & Barbecue Shrimp

Creamy Cheddar Grits, Stewed Spinach and Leeks, Spicy Barbecue Butter

VEGETARIAN

Roasted Eggplant Involtini

Eggplant, Grilled Squash, Asparagus, Portabella Mushroom, Peppers, Zucchini Noodles, Roast Red Bell Pepper Vinaigrette

Vegan Spaghetti Squash

Plum Tomato, Fresh Basil, Grilled Asparagus, Italian Parsley

Quinoa Cake

Mojo Roast Tri Color Cauliflower, Cauliflower Puree, Honey Carrot Coulis

KIDS MEAL

Chicken Tenders

Tiny Tin Mac n' Cheese, Waffle Fries, Ketchup

Marbled Banana Cake

Brown Butter Cream Cheese Icing, Caramel Banana Chip

Lemon Raspberry Cake

White Chocolate Cheesecake Icing

Raspberry Donut Cheesecake

Fresh Raspberry

BUFFET MENU

BUILD YOUR OWN BUFFET EXPERIENCE

Signature buffets built around classic themed plated meals. Customize your guests' experience. | Priced per person
Minimum 25

SALAD CHOOSE ONE - ADDITIONAL CHOICE

Garden Salad

Cucumber, Carrot, Grape Tomato, Red Onion, Balsamic Vinaigrette OR Ranch Dressing

Caesar Salad

Romaine Hearts, Radicchio, Pecorino, Garlic Croutons, Caesar Dressing

Chopped Wedge Salad

Tomato, Red Onion, Bacon, Grapes, Bleu Cheese Dressing

Greek Salad

Mixed Greens, Cucumber, Tomato, Kalamata Olives, Peppercini, Feta, White Balsamic Vinaigrette

Fiesta Salad

Romaine Hearts, Peppers, Red Onion, Tomato, Roast Corn, Black Beans, Chipotle Ranch

COMPOSED SALAD CHOOSE ONE - ADDITIONAL CHOICE

Cous Cous Tabbouleh

Lemon, Tomato, Cucumber, Mint, Parsley, EVOO

Pinto & Roast Corn Salad

Grape Tomato, Roast Red Onion, Cotija, Cilantro Lime Vinaigrette

Pasta Salad

Roast Zucchini & Yellow Squash, Red Onion, Red Peppers, Red Wine Vinaigrette

Creamy Coleslaw

Carrots, Creamy Red Wine Vinaigrette

Mustard Potato Salad

Egg, Celery, Red Onion

Caprese Salad

Mozzarella, Vine Ripe Tomato, Fresh Basil, Aged Balsamic Glaze

BREAD CHOOSE ONE

House Made Ranch Style Rolls

Herb Butter

Pull – Apart Rolls

Sweet Butter

Jalapeño Cornbread Muffins

Grilled Pita Bread

Flour & Corn Tortillas

Fried Corn Tortilla Chips

Salsa Rojo



BUFFET MENU

BUILD YOUR OWN BUFFET EXPERIENCE

Signature buffets built around classic themed plated meals. Customize your guests' experience. | Priced per person

CHOOSE ENTRÉE & DESSERT PRICED PER PERSON

The Coastal Bend CHOOSE ONE ENTRÉE | ONE DESSERT

ENTRÉES

Sugared Pork Loin

Rosemary Pee Wee Potato, Lemon Scented Broccolini, Green Apple Relish

Cilantro Lime Chicken

Calabacitas, Chile Garlic Potato, Cilantro Cream Sauce

Chicken Kabobs

Basmati Rice, Spiced Chickpeas, Tzatziki

Green Chile Chicken Enchilada Bake

Avocado Crema

Pork Carnitas

Charros Beans, Nopalito Corn Relish, Tomatillo Salsa

Sweet Italian Sausage Lasagna

Basil Pesto

Meatball Baked Ziti

Herb Ricotta

DESSERTS

Chocolate Chunk Cookies

Pecan Laced Brownies

Walnut Blondies

Assorted Dessert Bars

Classic Cannoli

The Texas Country CHOOSE TWO ENTRÉES | ONE DESSERT

ENTRÉES

Country Style Chicken

Rosemary Roast Potato, Seared Almond Green Beans, Thyme Au Jus

Lemon Oregano Chicken

Garlic Whipped Potato, Grilled Asparagus, Preserved Lemon, Pecorino

Ancho Grilled Flank Steak

Succotash, Avocado Rice, Tomatillo Salsa

Brown Sugar Maple Ham

Bourbon Yams, Roasted Brussel Sprouts

Sage Roast Turkey Breast

Yukon Mash Potato, Stewed Green Beans, Turkey Gravy, Crispy Onion

Barbecue Quarter Chicken

Corn Cobette, Ranch Style Beans, House Made Barbecue Sauce

DESSERTS

Assorted Petite Cobblers

Cherry | Apple | Peach

Assorted Cup Cakes

Rustic Apple Tart

Cinnamon Streusel, Sweet Cream

Rustic Triple Berry Tart

Sweet Cream

French Silk Cheesecake

The Gulf Coast CHOOSE TWO ENTRÉES | ONE DESSERT

ENTRÉES

Flat Iron Steak

Red Skin Mash Potato, Roast Asparagus, Balsamic Mushrooms

Gulf Shrimp Tortellini

Creamy Garlic Sauce, Bacon, Tomato Relish

Sage Roast Turkey Breast

Yukon Mash Potato, Stewed Green Beans, Turkey Gravy, Crispy Onion

Basiled Chicken Piccata

Roast Squash, Herb Cous Cous, Lemon Caper Sauce

18 Hour Smoked Barbecue Brisket

Triple Cheese Mac, Pepper Studded Corn

Homestyle Short Rib

Yukon Mash, Braised Baby Carrots

DESSERTS

Petite Triple Berry Cheesecake

Tiramisu

Tres Leche Cake

Chocolate Fudge Cake



CHEF'S THEMED TABLES

The Tailgate Experience

All your game day favorites brought together for your fun and casual get together served with traditional condiments

ENTRÉES CHOOSE TWO - ADD ADDITIONAL CHOICE

Beer Braised Bratwurst

Sautéed Pepper & Onions

Grilled All Beef Kosher Dogs

Assorted House Made Relishes

Fire Grilled Hamburgers

Plant Based Protein Burgers

Smoked Sausage

Barbecue Grilled Chicken Breast

SIDES CHOOSE TWO - ADD ADDITIONAL CHOICE

Southern Coleslaw

Macaroni Salad

Potato Salad

Southern Baked Beans

German Golden Potatoes

Corn Cobettes

Kettle Fried Potato Chips

Country Style Green Beans

DESSERTS CHOOSE ONE - ADD ADDITIONAL CHOICE

Sweet Potato Bread Pudding

Double Fudge Brownies & Blondies

Assorted Dessert Bars

The Barbeque Experience

All your game day favorites brought together for your fun and casual get together. Post Oak smoked meats, hand carved and served with Traditional Barbecue Sauce, Pickles, Onions, Texas Toast, Mustard Barbecue and Ancho Spiced Barbecue Sauce.

ENTRÉES CHOOSE TWO - ADD ADDITIONAL CHOICE

18 Smoked Hour Brisket

Slow Braised Porkbutt

Chili Spiced Turkey Leg

Half Roasted Chicken

Local Smoked Sausage

SIDES CHOOSE TWO - ADD ADDITIONAL CHOICE

Southern Dill Coleslaw

Macaroni Salad

Mustard Potato Salad

Southern Baked Beans

Red Beans and Rice

Corn Cobettes

Green Beans

Collard Greens

Mashed Sweet Potatoes

Jalapeno Cornbread

DESSERTS CHOOSE ONE - ADD ADDITIONAL CHOICE

Peach Cobbler with Fresh Whipped Cream

Sweet Potato Bread Pudding

Pecan Pie with Bourbon Whipped Cream



CHEF'S THEMED TABLES

The Rio Grande Experience

Our Signature Southwestern Themed "Taco Bar" features authentic flavors of the southwest with assorted salsa's, warm chips, flour & corn tortillas

ENTRÉES CHOOSE TWO - ADD ADDITIONAL CHOICE

Char-Grilled Chili Garlic Beef Short Rib

Cilantro Lime Chicken

Citrus Marinated Grilled Chicken with Peppers & Onions

Arrachera

Guajillo Chile and Tequila Marinated Pork with Chile Rajas and Menonita Cheese

Tacos Piscado

Cilantro, Jalapeño, Lime Grilled Red Drum

Carnitas

Braised Pork with Cilantro, White Onion and Grilled Pineapple Tortillas

Tinga de Res

Braised Beef Brisket with Tomatillo-Habanero Salsa, Cilantro Slaw and Pickled Red Onion

"Firecracker" Vegetarian Fajitas

Seasoned Vegetables

SIDE PLATTERS CHOOSE THREE - ADD ADDITIONAL CHOICE

Black Bean and Roasted Corn Salad

Mexican Chopped Salad

Cilantro Vinaigrette

Stewed Cumin Scented Black Beans

Spicy Green Rice

Cilantro Lime Rice

Potatoes with Cheese

Papas con Queso

Corn Elote with Queso Fresco

Chili Con Queso

Tortilla Soup

DESSERTS CHOOSE ONE - ADD ADDITIONAL CHOICE

Tequila-Lime Cheesecake

Tres Leche Cake

Churros

Tossed in Cinnamon Sugar with Chocolate and Caramel Sauce

STARTERS

PASSED HORS D'OEUVRES PRICED INDIVIDUAL

POULTRY

Ancho Chicken and Jack Cheese Quesadilla Cone

Avocado Crema, Pico de Gallo

Coconut Curry Chicken Satay

Sweet Chile Sauce, Toast Sesame

Chicken Phyllo

Sun dried Tomato, Mascarpone, Basil Aioli

PORK

Smoked Pork Gyoza

Sriracha | Ponzu | Sweet Chili Sauces

Southern Popper

Pulled Pork, Cream Cheese, Jalapeno

Open Faced Pulled Pork Slider

Petite Cheddar Biscuit, Crispy Fried Onions

BEEF

Short Rib Tartlet

Whipped Brie, Short Rib Ragout, Mushroom Duxelle

Chile Garlic Flank Steak Satay

Chile Chimichurri

All Beef Mini Chicago Dogs

PLACED HORS D'OEUVRES PRICED INDIVIDUALLY

POULTRY

Bacon Wrapped Quail

Cream Cheese, Jalapeno

Green Chile Chicken Quesadilla

Avocado Crema, Pico

Crispy Chicken Slider

House Made Bread & Butter Pickle Slice, Honey Mustard, Soft Roll

PORK

Pulled Pork Slider

Sweet Barbecue Sauce, Crispy Fried Onions, Soft Roll

Sweet and Sassy Pork on Bao

Steamed Bun, Tonkatsu Sauce, Pickled Vegetables

Pastor Pork Tamale

Pineapple Salsa

BEEF

All Beef Mini Chicago Dogs

Mini Cheesesteaks

Peppers & Onions, Split Top Roll

Mini Cheeseburger

Tomato, Shredded Lettuce, American Cheese, Ketchup, Soft Bun

SEAFOOD

Shrimp Cocktail Spritz

Cocktail Sauce Pipette

Ceviche Shooter

Shrimp, Scallop, Serrano Chili, Lime, Cilantro, Avocado Mousse

Chili-Garlic Shrimp Satay

Lime and Mint sauce

Tuna Poke Crispy Rice

Ahi Tuna, Pineapple, Avocado Crema, Black Sesame

Petite Blue Corn Crab Cake

Lemon Chive Aioli

VEGETARIAN

Arancini

Asparagus, Puttanesca

Caprese Shooter

Mozzarella Mousse, Heirloom Tomato, Balsamic Caviar

Goat Cheese & Fig Crostini

Goat Cheese Mousse, Fig and Grape Tapenade, Crostini

SEAFOOD

Bloody Mary Shrimp Shot

Ceviche Shooter

Shrimp, Scallop, Serrano Chili, Lime, Cilantro, Avocado Mousse

Tuna Tartar Wonton

Ahi Tuna, Pineapple, Avocado Crema, Black Sesame

VEGETARIAN

Vegetable Spring Roll

Sweet Chili Sauce

Stuffed Mushroom

Spinach and Parmesan Risotto

Spinach and Mushroom Jack Cheese Quesadilla

Pico de Gallo

Caprese Skewer

Balsamic Reduction

Veggie Slider

English Cucumber, Tomato Jam



RECEPTION STATIONS

Priced per person

HORS D'OEUVRE STATIONS PRICED PER PERSON

Garden Fresh Crudité

Fresh Cut Vegetables with Buttermilk Ranch Dip, Onion Dip, Garlic Parmesan Dip

Hummus Trio

Traditional Lemon and Garlic, White Bean and Basil, and Edamame Hummus served with Fresh Cut Vegetables and Pita Chips

International Cheese Display

Chefs Selection of Cheeses, served with Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Sliced Breads, Crackers and Flat Breads

Artisanal Charcuterie

Imported Prosciutto, Salami, Sweet and Hot Sopressatta, and Capicola served with Pickled Vegetables, Cornichons, Marinated Olives, House Breads, and Flavored Olive Oil

CHEF ATTENDED STATIONS ADDITIONAL FEE FOR ATTENDANT 100 PER STATION

Smoked Pork Belly Small Plate

Cream Corn Polenta, Crispy Brussel, Pepper Jam

Chile Seared Prawn Small Plate

Pesto Acini de Pepe, Tomato Jam

Trail Quail Small Plate

Chicken Fried Quail, Pickled Cucumber & Onion, Red Eye Gravy

Braised Short Rib

Truffle Whipped Yukon Potato, Braised Carrot, Gremolatta

Carved Bourbon Glazed Country Ham

Herb Aioli, Cranberry Chutney, Sweet BBQ sauce
Petite Butter Rolls **SERVES 25**

Fontina & Fusilli

Fusilli Pasta action station, Cream, Fontina Cheese, Garlic, White Wine served in a wheel of Fontina Cheese, Crostini, Rustic Italian Breads **SERVES 25**

Carved Roast Turkey Breast

Herb Aioli, Cranberry Chutney, Sweet BBQ Sauce
Petite Butter Rolls **SERVES 25**

Carved Rosemary and Tabasco New York Strip

Creamy Horseradish Sauce, Spicy Pepper Relish, Caramelized Balsamic Onion Compote,
Petite Butter Rolls **SERVES 25**



DESSERTS

STATIONS PRICED PER PERSON

Signature Sundae & Float Bar

Vanilla Bean Ice Cream, Triple Berry, Chocolate Fudge, and Carmel Sauce, Bottled IBC Root Beer & Cream Soda & Old-Fashioned Bottled Orange Soda, Cola, Bananas, Sprinkles, Cookie Crumbs, Crushed Peanuts, Red Cherries and Whipped Cream

Petite Dessert Display

Chocolate Chunk Cookies, Fudge Brownies, Blondies, Whoopi Pies, Cupcakes, Dessert Bars, Mini Cheesecakes

A LA CARTE PRICED PER PERSON

Assorted Cookies

Chocolate Chip, White Chocolate Macadamia Nut, S'mores, Reeses Peanut Butter, Red Velvet

Brownies and Blondies

Assorted Dessert Bars

Lemon Bars

Biscotti

Cupcakes

Petite Whoopi Pies



BAR SERVICE

Bar Services Fee \$250 per Bartender. One bartender per 100 guests recommended. Ask your Sales Manager for bar selections.

Bottled Water

Sodas

Juices

Orange, Apple, Cranberry, Ruby Red Grapefruit

Domestic Bottled Beer

Craft or Premium Bottled Beer

House Wine GLASS | VARIES BY THE BOTTLE

Premium Wine GLASS | VARIES BY THE BOTTLE

Seltzer

Call Liquor SINGLE | DOUBLE

Premium Liquor SINGLE | DOUBLE

HOSTED BEER & WINE

1 HOUR

2 HOUR

3 HOUR

4 HOUR

PREMIUM HOSTED FULL BAR

1 HOUR

2 HOUR

3 HOUR

4 HOUR

HOSTED KEGS

Ask your Sales Manager for selections and pricing