

Fiesta Celebration

Jalapeno Roasted Pulled Pork & White Queso on Yellow Corn Chips with
(all served separately for your guests to assemble as they like)

Chicken Ranchero Enchiladas

Pulled Chicken in Rich Smokey Red Sauce rolled in corn Tortillas & Topped with Cheddar Cheese

Cilantro Shrimp Skewers with Chili Lime Aioli

Southwestern Eggrolls served with an Avocado Ranch Dip

Corn & Black Bean Salad

Accompaniments

Salsa Verde, Pico DeGallo, Traditional Red Salsa, Sour Cream, Guacamole Salad

Cinco De Mayo Celebration

Chicken Fajitas

Marinated Grilled Chicken, with Sautéed Bell Peppers & Onions served with Shredded Lettuce, Shredded Cheddar Cheese & Flour Tortillas

Shredded Beef Tamales in Corn Husks with a Smokey Red Sauce on the Side

Spinach & White Queso dip served with Yellow Corn Chips

Santé Fe Crab Cakes with Mango Salsa

Roasted Corn Salad

Accompaniments

Salsa Verde, Pico DeGallo, Traditional Red Salsa, Sour Cream, Guacamole

All American Back Yard Cook Outs

Gourmet Hot Dogs

¼ Pound All Beef Nathans Hot Dogs Grilled on Sour Dough Buns

Served with Beef Chili, Saur Kraut, Dill Pickle Relish, Shredded Cheddar Cheese, Raw Purple Onions, Scallions, Caramelized Yellow Onions, Yellow Mustard, Champagne Dijon Mustard, Spicy Brown Mustard, Traditional Ketchup, Crumbled Bacon, Pickled Jalapenos, Sport Peppers, Banana Peppers

Hand Made Burger Bar (or sliders)

Handmade and House seasoned Seven Ounce Burger Patty Choice of a Sesame Seed or Brioche Bun

With Sliced Cheddar, Pepper Jack, Swiss, Provolone Cheese & Crumbled Gorgonzola Crispy Strips of Bacon, Burgundy Sautéed Mushrooms, Caramelized Onions, Kosher Dill Pickles, Alfalfa Sprouts, Purple Onion Rings, Avocado, Sliced Tomatoes, Shredded Iceberg Lettuce, Boston Bibb Lettuce, Garlic Aioli, Mayonnaise, Yellow Mustard, Spicy Brown Mustard, Ketchup & BBQ Sauce

Fried Potato Bar

Crispy Crinkle Cut Fries, Yukon Gold Tater Tots, Spicy Battered French Fries, Waffle Fries, Sweet Potato Fries & Sweet Potato Tots

Accompanied by Beef Chili, Crumbled Bacon, Shredded Cheddar Cheese, Shredded Pepper Jack Cheese, Jalapenos, Chopped Purple Onions, Scallions, Clarified Garlic Herb Butter, Truffle Oil, Garlic Aioli, Sracha Hot Sauce, Louisiana Hot Sauce, Ketchup & Mayo

Back Yard Side Items

Cole Slaw, Potato Salad, Pasta Salad, Brown Sugar Baked Beans, Fresh Fruit Salad & Garden Salad

Corporate Picnic

Southern Fried Chicken

Both Dark & White Meat Pieces of Chicken Marinated in Herbed Buttermilk Overnight,
Hand Battered and Deep Fried to Golden Brown

Barbeque Pulled Pork Sliders

Slow Roasted Pork Shoulder Served in Natural Au Jus
With Sweet Chili Sauce, Tangy BBQ Sauce and North Carolina White BBQ Sauce & Rolls

Baked Macaroni & Cheese

A Creamy Blend of White & Yellow Cheeses tossed with Elbow Macaroni and topped
with Panko Bread Crumbs & Parmesan Cheese and Baked until Crispy

Watermelon & Feta Salad

Fresh Louisiana Watermelon topped with Feta Cheese & Mint,
Drizzled with a Balsamic Vinegar Reduction

Signature Baked Beans

Pinto Beans baked with Brown Sugar, Bourbon & Spicy Brown Mustard
Topped with crumbled Bacon

Chocolate Chip Cookies, Double Chocolate Brownies & Ice Box Lemon Bars

Alternate Sides

Cole Slaw, Potato Salad & Pasta Salad

Asian Elegance

To Start with Cold Sake

Butler Passed Sushi

A combination of eel rainbow rolls, caterpillar rolls, tuna rainbow rolls, salmon rainbow, rolls, dragon vegetarian rolls, and shrimp rainbow rolls

Spring Roll Station

Chef Manned Action Station with an Assortment of Vegetables, Shrimp & Pork Rolled to Order for your Guests

Have a seat at the table

Miso Soup

A clear Vegetable Based Soup with Kelp & Scallions

Noodle Salad

Light Aioli Based Rice Noodles with Fresh Herbs & Julianne Root Vegetables

Main Course

Sweet & Sour Braised Beef Short Ribs

Marinated & Seasoned Short Ribs Seared & Slow Roasted and Glazed
with Chef's Secret Sweet & Sour Sauce
Served with a Crispy Rice cake and Sautéed Bok Choy, Daikon & Black Mushrooms

A Sweet Finish

Green Tea Ice Cream & Fortune Cookies