

# LARGE PARTY PACKAGES



## MIX AND MATCH BITES

Choose 4 for \$16 per person // Choose 5 for \$20 per person.

**Classic Sliders** your choice of one of our specialty recipes:

- Graduate- Angus beef, arugula, melted Brie cheese, fresh and BBQ caramelized red onion, sauteed mushrooms, finished with truffle aioli.
- Hot for Teacher- Angus beef, fresh and caramelized red onion, habanero and serrano pepper, pepper jack cheese, sliced avocado, lettuce, tomato, chipotle mayo, and finished with sauce 101.
- Player- Pulled pork, pickles, raspberry chipotle BBQ sauce, chipotle mayo, and pickled onion slaw.
- Senior-Angus beef, cheddar cheese, BBQ caramelized red onion, lettuce, tomato, grilled jalapenos finished with sauce 101
- Bacon Cheeseburger- Angus beef, cheddar cheese, avocado, condiments on the side.

**Chicken Sliders** grilled chicken with lettuce and tomato.

**Hot Diggy dogs** mini hot dogs with a chili spread, sliced avocado, diced tomatoes, and green onions. Finished with a chipotle mayo drizzle.

**Boneless Wings** (buffalo / BBQ) served with ranch or bleu cheese dressing.

**Mac & Cheese bites** with cheese sauce.

**Shrimp cocktail** served with tortilla chips.

**Tuna Tartar** served with wasabi mayo on a fried wonton.

**Chicken or Pork Quesadilla** flour tortilla, chicken or pork, Monterrey Jack cheese & pico de gallo.

**Chipotle Garlic Queso**, grilled poblanos and onions, served with smoke salt potato chips.

**Guacamole** served with tortilla chips and pico de gallo. (V)

**Spinach & Artichoke Dip** Served with bread crostini. (V)

**Hummus & Vegetable Crudit ** Served with sliced cucumbers & jicama & pita bread. (V)

**Fruit & Cheese Tray:** Served with jalapeno jams and bread croutons.

**Charcuterie & Cheese** Served with jalapeno jams and bread croutons.

## SWEET TREATS DISPLAY

Price per dozen, miniature versions of Beeramisu or Mango Cheesecake \$36

## CARVING STATIONS

Includes a salad bowl and two accompaniments. (mac + cheese, potato chips, potato salad, vegetables, coleslaw)

**Whole Suckling Pig** (20-25 guests) \$700

**Smoked whole Brisket** (20-25 guests) \$500

## **BAR AND BEVERAGE**

*We are happy to customize bar service to fit your guest's needs.*

**Open Bar :** *The host will be charge for beverages based on guest consumption.*

**Cash Bar:** *Each guest is responsible for any alcoholic beverage purchase.*

**Drink Ticket:** *Tickets are purchase by host beforehand and distributed to guest at the event by the host. This option offers a limited selection of beer, wine and spirits.*

*We will gladly accommodate any dietary restrictions.*

*Price do not include Sales Tax ( 8.25 %) or Service Fee*

## A LA CARTE

*Requires 20 guests as minimum.*

*Served as grazing buffet or as seated, passable snacks.*

**Classic Sliders** 20 pieces your choice of one of our specialty recipes: \$80

- Graduate- Angus beef, arugula, melted Brie cheese, fresh and BBQ caramelized red onion, sauteed mushrooms, finished with truffle aioli.
- Hot for Teacher- Angus beef, fresh and caramelized red onion, habanero and serrano pepper, pepper jack cheese, sliced avocado, lettuce, tomato, chipotle mayo, and finished with sauce 101.
- Player- Pulled pork, pickles, raspberry chipotle BBQ sauce, chipotle mayo, and pickled onion slaw.
- Senior-Angus beef, cheddar cheese, BBQ caramelized red onion, lettuce, tomato, grilled jalapenos finished with sauce 101
- Bacon Cheeseburger- Angus beef, cheddar cheese, avocado, condiments on the side.

**Chicken Sliders** grilled chicken with lettuce and tomato. \$60

**Hot Diggy dogs** mini hot dogs with a chili spread, sliced avocado, diced tomatoes, and green onions. Finished with a chipotle mayo drizzle. \$60

**Boneless Wings** (buffalo / BBQ) served with ranch or bleu cheese dressing. \$85

**Mac & cheese bites** 60 pieces. Cheese sauce. \$60

**Chipotle Garlic Queso**, 3 servings. Poblanos & onions, Potato chips. \$28

**Guacamole** 3 servings. Tortilla chips and pico de gallo. \$36

**Spinach & Artichoke Dip** 4 Servings. Served with bread crostini. \$29

**Hummus & Vegetable Crudité** 3 servings. Sliced cucumbers & jicama & pita bread. \$24

**Fruit & Cheese Platter** Served with jalapeno jams and bread croutons. \$45

**Charcuterie & Cheese** Served with jalapeno jams and bread croutons. \$60

**Salads Bowls** Choose Caesar / House / Popeye \$45

**French Fries** Choice of Sweet Potato, Beer Battered Wedges, or Classic French Fries \$40 (serves 20)

## BANQUET MENU OPTIONS

*Minimum 20 guests. One choice is required for each option, all guests will receive the same meal.*

*Appetizers will be served one plate for each 5 guests at the center of the table. The price does not include Taxes or Service Fee.*

### **DRAFTHOUSE MENU OPTION | 20.00 PER PERSON**

**Appetizer (select 1):** Chipotle Queso | Hummus | Mc & Cheese bites | Fried Calamari | Artichoke Dip

**Entrée(select 1):** Specialty Burger of your choice: beef, pull pork, fried or grilled chicken.

**Sides ( select 1):** Fries | Onion Rings | Potato chips | Sweet Potato Fries.

### **TEXAS MENU OPTION | 26.00 PER PERSON**

**Appetizer (select 1):** Hummus | Mc & Cheese Bites | Fried Pickles | Calamari | Hog Taters.

**Salad (select 1):** Caesar or House

**Entrée (select 1):** Smoked Brisket | BBQ St. Luis Style Ribs | Roasted Chicken.

**Sides (select 2):** Potato Salad | Steamed Broccoli | Mashed Potato | Green Beans.

**MENU OPTIONS # 3 | 29.00 PER PERSON**

**Appetizer (select 1):** Artichoke dip | Hummus | Fried Mushrooms | Fried Pickles | Fried Calamari.

**Salad (select 1):** Caesar or House

**Entrée (select 1):** Pesto Chicken | Grilled Shrimp Kabobs | 8 oz Flat Iron Steak | Salmon Filet.

**Sides (select 2):** Fries | Mashed potato | Green beans | Steamed Broccoli.

**MENU OPTION #4 | 50.00 PER PERSON**

**Appetizer (select 1):** Shrimp Cocktail | Hummus | Tuna Tartar | Chicken Quesadilla | Fried Calamari.

**Salad (choose 1):** Caesar or House

**Entrée (choose 1) :** 12 oz Ribeye | 6 oz Filet Mignon (Mushrooms | Demiglace).

**Sides (choose 2):** Fries | Mashed potato | Sauteed Asparagus | Steamed Broccoli.

## BUFFET MENU OPTIONS

*Served as grazing buffet Table. The price does not include Taxes or Service Fee*

### CLASSIC MENU per person \$22

- Appetizers (Choose two)
- Entrée (choose Two): Classic Burger | Specialty Burger | Caesar Salad | Chicken Strips |
- Choose two burger Sides.

### TEXAS MENU per person \$26

- Appetizers (Choose two)
- Entree (Choose Two): Smoked Brisket | BBQ Ribs | Sausage | Roasted Chicken|
- Two Main Side Dishes.

### TOWN LAKE MENU per person \$29

- Appetizer (Choose Two)
- Salad Bowl: Wedge salad or Caesar Salad
- Entrée (choose One): Pesto Chicken| Salmon Filet | Shrimp Kabobs | Shrimp Pasta| Grilled Flat Iron
- Two Main Side Dishes

### STEAK MENU per person \$50

- Appetizers (Choose Two)
- Salad Bowl: Wedge or Caesar Salad
- Entrée (Choose One): 12 oz Ribeye | 6 oz Filet | Grilled Flat Iron | Prime Rib.
- Two Main Side Dishes.

*A vegetarian dish option is available upon request.*

**BANQUET AND BUFFET MENUS INCLUDE  
ICED TEA and SODAS**

### APPETIZERS

- Artichoke Dip
- Hummus
- Fried Mushrooms
- Fried Pickles
- Fried Calamari
- Tuna Tartar
- Shrimp Cocktail
- Chicken or Pork Quesadilla
- Mc + Cheese or Mc + Cheese bites
- Hog Taters
- Chipotle Garlic Queso
- Guacamole and chips

### BURGER SIDES

- Fries
- Sweet Potato Fries
- Onion Rings
- Potato Chips
- Mac and Cheese

### MAIN ENTRÉE SIDES

- Grilled Asparagus
- Mashed Potatoes
- Potato Salad
- Sauteed Mushrooms
- Green Beans

### ADD A DESSERT OPTION FOR \$3.50 P/P

- Brownie
- Mango Cheesecake
- Beeramisu
- Chocolate mousse cup