



Deep Ellum Buffet-Pick 3 Entree \$74.99

A Person minimum 100 Guests

Pan Roasted Chicken Breast Stuffed
with Chorizo, Fontina Cheese, Roasted Peppers and Spinach Served with Fried Okra and Purple Potatoes

Pan Roasted Local Mahi Mahi
with Key Lime Chive Beurre Blanc Served with Coconut Rice Pilaf and Roasted Brussel Sprouts

Snapper Fillet
in a Spicy Harissa Bouillabaise Jus Served with Israeli Couscous and Seasonal Vegetables

Pan-Seared Island Spiced Chicken Breast
with a Papaya Mango Chutney Served with Fried Plantains and Cuban Black Rice and Beans

Harissa Roasted Chicken with Merguez Sausage
served with Garlic Whipped Potatoes, Roasted Parsnips and Wilted Spinach

Herb Roasted Poussin
with Potatoes Au Gratin Summer Squash, Carrot, Zucchini and Shallot Sauté

Roasted Pork Loin
with Bacon Braised Red Cabbage, Roasted Sweet Potato and Green Apple Chutney



Grilled NY Strip Steak

with Candied Balsamic Shallots Olive Oil Smashed Potatoes and Guinness Stout Reduction

Grilled Filet Mignon

with Mexican Corn, Roasted Purple and Gold Potatoes, Deep Fried Leek Hay and Parisian Vegetables

Slow Braised Boneless Short Ribs

with Seared Chive Polenta Cake and Glazed Baby Carrots

Roasted Rack of Lamb Chops

with Haricots Verts, Quinoa Pilaf and Sundried Cherry Balsamic Reduction

Snapper Fillet

with Israeli Couscous, Seasonal Vegetables and Spicy Harissa Bouillabaise Jus

Sautéed Shrimp Piri Piri

with Mediterranean Vegetables and Seared Asiago Polenta Cake

Pan Seared Grouper Fillet

with Blistered Cherry Tomatoes, Fennel, Capers and Roasted Fingerling Potatoes

Sesame Crusted Szechuan Glazed Sea Bass

with Stir Fried Asian Vegetables and Micro Beets

Red Chile Glazed Black Cod Fillet

with Black Bean Succotash and Sweet Corn Tamale

Roasted Lobster Tail

with Corn Pudding, Grilled Asparagus Spears and Lemon Roasted Butternut Squash, Toasted Hazelnuts and Quinoa on a Bed of Mixed Greens and Sherry wine



Vinaigrette Baby Lettuce with Fresh Apricot, Shaved Jewel Radish, Saga Blue and Edible Flowers and Passion Fruit Vinaigrette

Staff/ Rental Truck

Commissary Kitchen Rental 10 Hours

1 Chef

1 Kitchen Manger/Load Set Up 10 Hours

4 Servers 5 Hours- We Bus Tables after food is served

Cake Cutting Included if it applies to your event.

1 Dishwasher 5 Hours Reset Kitchen Day After.

Company Sprinter/Gas to Venue.

Bartending Available Upon Request

*Disposables Are **Gold or Silver** Please Pick on color.*

Disposable Appetizer Plate

China Salad Plate

China Dinner Plate

Water Goblet

China Salad

Disposable Cups Tea, Lemonade, water

Disposable Coffee Cups

Disposables Cake Plate

Cocktail Napkin

Flatware Fork

Flat ware Knife

**Aluminum Pans for Leftover Food

Final Sale will reflect 20% Administration Fee and Taxes.

