

BUFFET MENUS

FIESTA IN THE PARK

Available with the Gold & Emerald packages

ENTRÉES

Choose 2

Choose 2 fajitas (beef, chicken, or vegetarian)
with corn or flour tortillas

SIDES

Choose 2

Borracho beans, charro beans, refried beans,
Spanish rice

DESSERT

Choose 1

Flan or tres leches cake

INCLUDES

Fresh pico de gallo, shredded cheese, guacamole, sour cream,
tortilla chips and salsa, iced tea, and lemonade

AMERICAN PICNIC

Available with the Gold & Emerald packages

ENTRÉES

Choose 2

Mesquite grilled hamburgers & hot dogs served with
fresh buns

SIDES

Choose 2

Homemade coleslaw, American potato salad, BBQ
baked beans, zesty pasta salad, buttery corn on the cob

DESSERT

Choose 1

Homemade cookies, peach or cherry cobbler with
vanilla ice cream, or pecan pie

INCLUDES

Sliced American and cheddar cheeses, leaf lettuce,
sliced tomatoes, dill pickles, sliced red onions, sweet dill
relish, mustard, ketchup, mayo, iced tea, and lemonade

TEXAS BBQ

Available with the Emerald Package

ENTRÉES

Choose 2

Pulled pork, chicken, sliced brisket, chopped brisket,
sausage, ribs (additional \$12 per person)

SIDES

Choose 2

Homemade coleslaw, American potato salad,
BBQ baked beans, zesty pasta salad, buttery
corn on the cob

DESSERT

Choose 1

Homemade cookies, peach or cherry cobbler with vanilla
ice cream, or pecan pie

INCLUDES

Dill pickles, sliced onions, fresh bread and butter, iced tea
and lemonade

Requirements

Minimum of 50 to reserve Texas BBQ

BUFFET MENUS

TOUR OF ITALY EXTRAVAGANZA

\$29⁹⁵

PER PERSON

ENTRÉES

Choose 2

Lasagna, Pasta Primavera, Fettuccini Alfredo
with Herb Roasted Chicken, Angel Hair Pasta
with Meat Sauce, Spaghetti and Meatballs

SIDES

Choose 1

Fresh Steamed or Roasted Vegetables
Garlic Bread

SALAD

Choose 1

Fresh Caesar or Garden Salad

DESSERT

Choose 1

Tiramisu or Cheesecake

CONTINENTAL BREAKFAST

\$11⁹⁵

PER PERSON

INCLUDES

Chef seasonal selection of
assorted pastries, cinnamon rolls,
muffins, seasonal whole fruit,
assorted juices and coffee.

Add on Fruit and Yogurt Parfait
for \$3.00 per person



FOOD & DRINKS

PLATTERS*

CHIPS & QUESO (V) \$45

A mountain of our famous chips, salsa, and house-made Tex-Mex style queso.

FRIES & TOTS (V) \$45

French fries and tater tots piled high then covered in melted cheeses, bacon bits, and green onions.
Served with our ranch dipping sauce.

STREET TACOS \$55

A celebration of our street tacos, including beef fajita, chicken fajita, grilled shrimp, authentic carnitas tacos, and al pastor tacos. Joined with a heaping portion of house-made guacamole and fresh chips.

Choose up to four types of tacos

CHICKEN TENDERS \$55

Twenty-five large tenders served plain or tossed in any of our delicious flavors—BBQ, Buffalo, Garlic Parmesan, Sweet Red Chile, Kickin' Bourbon, Dulce Diablo, Sriracha, or naked. Served with our ranch dipping sauce.

BONE-IN WINGS \$55

Twenty-five traditional wings in any of our great tasting flavors—BBQ, Buffalo, Garlic Parmesan, Sweet Red Chile, Kickin' Bourbon, Dulce Diablo, Honey Sriracha, or naked. Served with our ranch dipping sauce.

CHEESE QUESADILLA \$40

Exceptional blend of mixed cheeses, fresh pico de gallo, sour cream, and house-made guacamole.

Add organic chicken, steak, or shrimp \$10

BEVERAGE PACKAGE OPTIONS

CONSUMPTION TAB & PREPAID TAB

BEER & WINE \$8

BEER, WINE, & WELL \$10

BEER, WINE, & PREMIUM \$12

**Vegetarian, vegan, and special orders available upon request when booking your group event.*

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

(V) = VEGETARIAN

