



FOUNDATION FOODS

BUILD-A-BUFFET DINNER MENU

PICK 1 FROM EACH CATEGORY - \$22 PER PERSON

CROWD PLEASERS

TORTILLA CRUSTED CHICKEN BREAST | Smoked Tomatillo Salsa
PECAN CRUSTED CHICKEN BREAST | Honey Dijon Sauce
SMOKED CHICKEN BREAST | Roasted Poblanos | Cherry Tomatoes | Oaxaca Cheese
ROASTED STUFFED CHICKEN BREAST | Chevre | Mushrooms | Fresh Thyme
HERB ROASTED CHICKEN BREAST | Balsamic Reduction | Pesto Drizzle
ROASTED PORK CHOPS | Red Eye Gravy
CAJUN "DIRTY RICE" STUFFED PORK LOIN
PESTO AND WHIPPED RICOTTA STUFFED PORK LOIN

SHOW STOPPERS

SMOKED BRISKET | Peach-Jalapeño Barbecue Sauce
TEXAS SIRLOIN | Roasted Garlic and Herb Compound Butter
CHILE RUBBED AND CHARRED TEXAS BEEF FILET | Chimichurri
BRAISED BEEF SHORT RIBS | Red Wine Reduction (+\$2)
HONEY BOURBON SALMON
PAN SEARED GULF REDFISH VERACRUZ (+\$1)
BACON WRAPPED STUFFED SHRIMP BROCHETTES | Monterey Jack | Jalapeño | Garlic Butter

COMFORT FOODS

FIVE CHEESE MACARONI AND CHEESE
GREEN CHILE MACARONI AND CHEESE
ROASTED GARLIC MASHED POTATOES
CHIPOTLE AND WHITE CHEDDAR SMASHED SWEET POTATOES
CHÈVRE GRATIN POTATOES
HERB AND OLIVE OIL ROASTED POTATOES
PIMENTO CHEESE GRITS
JALAPEÑO CHEDDAR GRITS
PARMESAN AND CARAMELIZED ONION POLENTA



VEGGIE FAVORITES

ROASTED SEASONAL VEGETABLES

SAUTÉED GREEN BEANS | Caramelized Shallots

ROASTED ASPARAGUS | Truffle Oil

GRILLED BROCCOLINI | Lemon | Parmesan

BALSAMIC ROASTED BRUSSELS SPROUTS | Blue Cheese

GREEN GOODNESS

CHOP HOUSE SALAD | Chopped Iceberg, Radicchio, and Baby Spinach | Cherry Tomatoes | Red Onion | Bacon | Cucumbers | Shredded Cheddar | House Herb Vinaigrette

SPINACH AND GOAT CHEESE SALAD | Toasted Almonds | Red Onion | Strawberries or Green Apples | Goat Cheese | Balsamic or Champagne Vinaigrette

SUNSET SALAD | Red Leaf Lettuce | Toasted Pumpkin Seeds | Shaved Fennel | Pickled Beets | Citrus Vinaigrette

CLASSIC CAESAR SALAD | Herb Croutons | Parmesan | Caesar Dressing

SOUTHWEST ROMAINE SALAD | Fresh Corn | Black Beans | Avocado | Roasted Red Peppers | Cumin-Lime Dressing

SIMPLE SALAD | Mesclun Greens | Marinated Tomatoes | Red Onion | Shaved Parmesan | Shallot or Red Wine Vinaigrette

FALL/WINTER SALAD | Spinach | Poached Pears | Pecorino Romano | Candied Walnuts | Dried Cranberries | Orange Vinaigrette

SPRING/SUMMER SALAD | Arugula | Watermelon | Feta | Kalamata Olives | Lemon Vinaigrette



The possibilities are endless. Please inquire for additional options!

Minimum 50 guests. Please inquire for lower guest counts.

Pricing is for food only - beverages, staffing, and rental items will be billed on our full-service proposal.