

Classic Package

1 salad, 1 entree and 2 sides with garlic bread or parker house rolls and butter, iced tea and water station, silverware, napkin roll-up.

Salads - Choose One

Traditional Ranch

Iceberg lettuce, cucumbers, tomatoes, croutons, cheddar cheese and ranch dressing

Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons, and a creamy Caesar dressing

Greek Salad

Iceberg toss with cucumbers, tomatoes, black olives, pepperoncini, feta cheese and red wine vinaigrette

Entrees - Choose One

Eggplant Parmesan (V)

Layered with provolone, Parmesan and tomato sauce

Grilled Vegetable Cous (V)

Grilled squash, peppers and onions tossed with Israeli cous cous and a light sauce

Quinoa Bowl (V)

Avocado, tomato, relish, grilled tempeh

Parmesan Crusted Chicken

Breaded with aged cheese, accompanied by a caper, artichoke, basil, lemon beurre blanc

Pesto Grilled Chicken

Marinated and grilled, topped with arugula, roasted red peppers, artichokes, pesto cream

Texas Pecan Chicken

Pecan breaded and flash fried, honey mustard sauce

Herb Crusted Pork Loin

Slow roasted pork loin, fig compote, and balsamic demi

Carved Flank Steak

Tender flank steak marinated and grilled, cilantro-parsley pesto

Parmesan Tilapia

Traditionally prepared, marinated bruschetta tomatoes, lemon caper sauce

Sides - Choose Two

Fresh green beans | Grilled squash with peppers and bermuda onions | Sautéed squash | Roasted garlic cauliflower | Parslied carrots | Rice pilaf | Creamy garlic mashed potatoes | Roasted rosemary potatoes



South of the Border Menu

1 salad, 1 entree and 2 sides. Includes chips and salsa, water and iced tea station and a silverware, napkin roll-up.

Salads - Choose One

Tijuana Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons and a creamy Caesar dressing

Chipotle Ranch Salad

Iceberg, pico, black bean relish, cucumbers, jack cheese, tortilla strips and a chipotle ranch

Mexican Chop Salad

Romaine, bell peppers, cucumbers, tomatoes, eggs, black beans, bacon, feta cheese and a honey lime vinaigrette

Entrees - Choose One

Chicken and Beef Fajitas

Presented with sautéed peppers and onions, pico, lettuce, cheese, salsa, sour cream, guacamole and flour tortillas

Baja Chicken

Seasoned grilled chicken with a citrus lime pepper sauce

El Paso Steak

Marinated and grilled Flank steak topped with a corn tomato pico, tortilla strips and pepper jack cheese finished with a

red chili sauce

San Juan Pollo

Chili rubbed grilled chicken breast, Colby cheese, pico, tortilla strips, avocado lime butter sauce

Sides - Choose Two

Roasted garlic cauliflower | Sautéed green beans with bermuda onions and garlic | Sautéed corn with confetti peppers and onions | Borracho beans | Refried beans | Cilantro rice | Spanish rice



Southern Comfort Menus

1 salad, 1 entree and 2 sides with garlic bread or parker house rolls and butter, iced tea and water station, silverware, napkin roll-up.

Bar B Que Menu

Served with cornbread muffins or yeast rolls with butter. Iced tea and water station, silverware, napkin roll-up.

Salads - Choose One

Chipotle Ranch Salad Pico, cucumbers, pepper jack cheese, croutons, bacon and chipotle ranch

Creamy Caesar Salad Crisp romaine, croutons, parmesan and creamy Caesar dressing

Balsamic Salad

Spinach, julienne red onions, sundried tomatoes, cucumbers, blue cheese, and aged vinaigrette

Buttermilk Ranch Salad

Iceberg, tomatoes, cucumbers, cheese, egg and buttermilk sour cream dressing

Meats - Choose Two

Smoked aged brisket Smoked sausage Marinated cold smoked grilled chicken Smoked pulled pork Served with a sweet-spicy BBQ sauce

Sides - Choose Two

Cheddar cheese creamed corn Sautéed green beans with caramelized onions Sautéed squash Cole slaw Fried okra Creamy mashed potatoes Fried potatoes Mustard potato salad Milestone mac and cheese



Country Cuisine Menu

1 salad, 1 entree and 2 sides .Served with cornbread muffins or yeast rolls with butter. Iced tea and water station, silverware, napkin roll-up.

Salads - Choose One

Chipotle Ranch Salad

Pico, cucumbers, pepper jack cheese, croutons, bacon and chipotle ranch

Creamy Caesar Salad

Crisp romaine, croutons, parmesan and creamy Caesar dressing

Balsamic Salad

Spinach, julienne red onions, sundried tomatoes, cucumbers, blue cheese, and rich vinaigrette

Buttermilk Ranch Salad

Iceberg, tomatoes, cucumbers, cheese, egg and buttermilk sour cream dressing

Entrees - Choose One

Chicken Fried Steak Tender chuck steak, creamy chorizo gravy

Mama's Meatloaf

Fresh ground meat, blended with seasonings, ketchup honey glazed

Cornmeal Crusted Catfish

Lightly breaded fish, hush puppies, spicy tartar sauce, lemons

Herb and Butter Roasted Chicken

Seasoned roasted airline chicken breast, creamed pepper gravy

Fried Chicken Cutlet

With peppercorn gravy

Sides - Choose Two

Cheddar cheese creamed corn | Sautéed green beans with caramelized onions Sautéed squash | Coleslaw | Fried okra | Creamy mashed potatoes Fried potatoes | Mustard potato salad | Milestone mac and cheese



Premium Package

2 passed appetizers, 1 display station, 1 preset salad, 2 entrees served duet style, 2 sides. Includes preset parker house rolls and butter, preset water and iced tea station, preset napkin and silverware.

Appetizers - Choose Two Cold Appetizers

Bruschetta with marinated tomatoes and balsamic syrup Jalapeno mango canapé with candied peppers Pinwheels filled with turkey, cream cheese, spinach and roasted peppers Goat cheese, grilled pear and honey bruschetta Mushroom flatbreads, pastry crisp, goat cheese, herb brush

Hot Appetizers

Coconut crusted chicken tenders with a pineapple honey mustard sauce Pork tenderloin crostini with a spicy remoulade Chicken and Waffle bites with honey butter, maple syrup and hot sauce Asian meatballs Pecan Chicken skewers with honey mustard Parmesan Chicken skewers with tomato coulis Pesto chicken skewers with peppadew pico and oven roasted tomato drizzle Grilled cheese shots with tomato bisque and bacon cheddar grilled cheese Spring roll with mayo and sesame seeds

Upgraded Appetizers

Spanakopita with cucumber yogurt Bacon wrapped jalapeno shrimp with a chipotle remoulade Mini crab cakes topped with a spicy tartar sauce Veracruz Shrimp shooter with avocado pico, transparent lime and candied jalapenos Salmon puff pastry squares with dried tomato cheese and capers Louisiana shrimp and grits spoons with crumbled bacon, scallions and hot sauce drizzle Tuna wontons with Asian slaw, wasabi cream and sesame seeds Tenderloin crostini with pumpernickel fig bacon jam and JH sweet mustard Short ribs with wonton chip, pickled red onions, arugula, feta and balsamic gastric



Display Station - Choose One

Cheese and cracker presentation | Antipasti display with assorted cured meats, cheeses and vegetables Crudité with a duet of dipping sauces | Fruit presentation with seasonal melons, fruits and berries

Salads - Choose One

Traditional Ranch Salad

Iceberg lettuce, cucumbers, tomatoes, croutons, and cheddar cheese tossed with a bacon ranch dressing

Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons, creamy Caesar dressing

Spinach Blue Cheese Balsamic Salad

Baby spinach, julienne Bermuda onions, grilled peaches, candied pecans, balsamic dressing, blue cheese

Strawberry Mango Salad

Mandarin oranges, strawberries, mango vinaigrette, cucumbers,

onions, feta cheese, roasted walnuts, field greens

Mediterranean Salad

Romaine, green and black olives, capers, roasted red peppers, cucumbers, red onions, pepperoncinis, feta cheese, herbed red wine vinaigrette

Entrees - Choose Two Options from Classic or Premium Menus

Entrees will be served duet style

Mexican Cordon Bleu

Filled with our house chorizo, jack cheese and roasted green chilis, topped with a lime chipotle cream

Spinach, Bacon and Parmesan Stuffed Chicken

Breaded and accompanied with a Chardonnay cream sauce

Monticello Chicken

Filled with fresh mozzarella, basil and roasted peppers, finished with a sweet Italian red wine sauce

San Antonio Stuffed Pork Loin

Pork filled with house made sausage and wrapped with smoked pork belly slices, chipotle sauce

Pork Tenderloin Wrapped with Prosciutto

Topped with goat cheese, sautéed mushrooms and arugula, finished with a tomato caper sauce

Herb Garlic Roasted Carved New York Strip

With mushroom demi glace

Pesto Marinated Grilled Pork Chop

With apple mango chutney and gastrique demi

Bronzed Redfish

Light beurre blan**c**

Herbed Seared Salmon

With a white wine lemon sauce



Upgraded Entrees (Classic/Premium)

Carved Prime Rib Jalapeno horsey sauce and au jus Slow Roasted Aged Beef Tenderloin Red wine demi- glace and balsamic duexelle 6 Ounce Cold Water Broiled Lobster Tail With drawn butter

Sides - Choose Two

Fresh green beans Grilled squash with peppers and Bermuda onions Sautéed squash Parslied carrots Asparagus with olive oil and garlic Saffron rice pilaf Creamy garlic mashed potatoes Sautéed cauliflower with garlic Creamed spinach Roasted rosemary potatoes Milestone Mac and cheese Penne pasta with a parmesan pesto Boursin Scalloped potatoes Duchess potatoes with white cheddar



Premium Station Package

2 appetizers, 1 display station, preset salad, and 3 action stations. Includes preset water and iced tea station, preset napkin and silverware.

Appetizers- Choose Two

Cold Appetizers

Bruschetta with marinated tomatoes and balsamic syrup Jalapeno mango canapé with candied peppers Pinwheels filled with turkey, cream cheese, spinach and roasted peppers Goat cheese, grilled pear and honey bruschetta Mushroom flatbreads, pastry crisp, goat cheese, herb brush

Hot Appetizers

Coconut crusted chicken tenders with a pineapple honey mustard sauce Pork tenderloin crostini with a spicy remoulade Chicken and Waffle bites with honey butter, maple syrup and hot sauce Asian meatballs Pecan Chicken skewers with honey mustard Parmesan Chicken skewers with tomato coulis Pesto chicken skewers with peppadew pico and oven roasted tomato drizzle Grilled cheese shots with tomato bisque and bacon cheddar grilled cheese Spring roll with mayo and sesame seeds

Upgraded Appetizers

Spanakopita with cucumber yogurt Bacon wrapped jalapeno shrimp with a chipotle remoulade Mini crab cakes topped with a spicy tartar sauce Veracruz Shrimp shooter with avocado pico, transparent lime and candied jalapenos Salmon puff pastry squares with dried tomato cheese and capers Louisiana shrimp and grits spoons with crumbled bacon, scallions and hot sauce drizzle Tuna wontons with Asian slaw, wasabi cream and sesame seeds Tenderloin crostini with pumpernickel fig bacon jam and JH sweet mustard Short ribs with wonton chip, pickled red onions, arugula, feta and balsamic gastric

Display Station - Choose One

Cheese and cracker presentation | Antipasti display with assorted cured meats, cheeses and vegetables Crudité with a duet of dipping sauces | Fruit presentation with seasonal melons, fruits and berries



Premium Station Package (Continued)

Salads - Choose One

Traditional Ranch Salad

Iceberg lettuce, cucumbers, tomatoes, croutons, and cheddar cheese tossed with a bacon ranch dressing

Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons, creamy Caesar dressing

Spinach Blue Cheese Balsamic Salad

Baby spinach, julienne Bermuda onions, grilled peaches, candied pecans balsamic dressing, blue cheese

Strawberry Mango Salad

Mandarin oranges, strawberries, mango vinaigrette, cucumbers, onions, feta cheese,

roasted walnuts, field greens

Mediterranean Salad

Romaine, green and black olives, capers, roasted red peppers, cucumbers, red onions, pepperoncinis, feta cheese, herbed red wine vinaigrette

Action Stations- Choose Three

Carving Stations - If the Carving Station is one of your Action Station Selections please choose one.

All Carving Stations Include Bread and Butter

Smoked pit ham and a pineapple honey glaze Sage crusted roasted turkey breast with a cranberry orange relish Roasted round of beef with au jus and creamy jalapeno horseradish sauce Slow roasted aged beef tenderloin with a red wine mushroom glace Garlic rosemary roasted prime rib au jus and a sour cream horseradish sauce

Smoked Cheddar Cheese Grits Bar - Scallions, Louisiana BBQ crawfish or shrimp, bruschetta tomatoes, tobacco onions, cured bacon

Mashed Potato Bar - With creamy boursin Idaho mashed potato, cheddar cheese, bacon, scallions, butter, and sour cream

Mac and Cheese Station

Accompanied with cheddar cheese, jalapenos, crispy chicken, scallions and bacon bits

Chicken and Waffle Station

Belgium Waffles with fried chicken and chorizo gravy served with honey butter and syrup



Premium Station Package (Continued)

Action Stations

Street Taco Bar - Choose Two

Smoked brisket with a roasted poblano pico, queso fresco, and cilantro Citrus shrimp with a cumin aioli, jalapeno slaw and roasted picchi pacchiu sauce Ancho rubbed chicken with a grilled squash pico, marinated feta cheese and chipotle cream

Pasta Toss Station - Choose Two

Penne pasta mixed with spinach, caramelized onions, red peppers, and artichokes in a pesto cream sauce Bowtie pasta tossed with mushrooms and grilled chicken in an Alfredo sauce Ziti with a spicy tomato cream, sausage, shrimp, chicken, peppers, tomatoes and onions

Slider Station - Choose Two

Parmesan chicken with a tomato coulis and provolone Pulled pork, BBQ sauce and slaw Pepper jack avocado burger Philly slider, peppers, onions, cheese, chipotle sauce

Pacific Rim Station - Choose Two

Garlic basil shrimp Szechuan beef Lemon ginger chicken Served with white rice, soy and garlic chili sauce

Shawarma Station - Choose One

Chicken Gyro Falafel

Served with naan, tzatziki, hummus, tabouleh, mediterranean salad, and feta



Platinum Menu Package

Starter Station: 5 passed appetizers or display stations, 2 alternating preset salads, 2 entrees, 2 sides & 1 late night snack or dessert station. Includes preset bread & butter, preset package & passed water or iced tea.

Starter Station - Choose 5

Display Station

Cheese and cracker presentation | Antipasti display with assorted cured meats, cheeses and vegetables | Crudité with a duet of dipping sauces | Fruit presentation with seasonal melons, fruits and berries

Cold Appetizers

Bruschetta with marinated tomatoes and balsamic syrup Jalapeno mango canapé with candied peppers Pinwheels filled with turkey, cream cheese, spinach and roasted peppers Goat cheese, grilled pear and honey bruschetta Mushroom flatbreads, pastry crisp, goat cheese, herb brush Veracruz Shrimp shooter with avocado pico, transparent lime and candied jalapenos Salmon puff pastry squares with dried tomato cheese and capers Tuna wontons with Asian slaw, wasabi cream and sesame seeds

Hot Appetizers

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Salads - Choose Two

Traditional Ranch Salad

Iceberg lettuce, cucumbers, tomatoes, croutons, and cheddar cheese tossed with a bacon ranch dressing

Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons and creamy Caesar dressing

Spinach Blue Cheese Balsamic Salad

Baby spinach, julienne Bermuda onions, grilled peaches, candied pecans balsamic dressing and blue cheese

Strawberry Mango Salad

Mandarin oranges, strawberries, mango vinaigrette, cucumbers, onions, feta cheese,

roasted walnuts and field greens

Mediterranean Salad

Romaine, green and black olives, capers, roasted red peppers, cucumbers, red onions, pepperoncinis, feta cheese and herbed red wine vinaigrette

Entrees - Choose Two

Slow Roasted Aged Beef Tenderloin With a morel mushroom demi Marinated and Grilled Duck Breast With Cabernet glace Roasted Dijon Rack of Lamb With dried tulare cherry compote, jus Maryland Jumbo Lump Crab Cakes With tarragon remoulade Petite Lobster Tail With boursin lemon cream or drawn butter Grilled Texas Prairie Quail With wild mushroom confit and chorizo gravy

Late Night Snack or Dessert - Choose One

Please see Late Night Snack and Dessert Menus for Selections.



Appetizer Additions

Display Station

Cheese and cracker presentation | Antipasti display with assorted cured meats, cheeses and vegetables | Crudité with a duet of dipping sauces | Fruit presentation with seasonal melons, fruits and berries

Cold Appetizers

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Upgraded Appetizers

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Breakfast Menu

Morning and Afternoon Weddings Only

Includes orange juice, coffee and water station, silverware, napkin roll-up.

Choice of One Buffet

Traditional Breakfast

Scrambled eggs, bacon and sausage, hash browns, biscuits with butter and jelly, fresh fruit bowls

Texas Breakfast

Migas scrambled eggs mixed with tortillas, cheese and chilies,

breakfast potatoes, bacon and sausage, tortillas, pico, salsa, and fresh fruit bowls

Steak and Eggs

Carved roasted New York strip, served with scrambled eggs, country potatoes, biscuits and gravy, and fresh fruit bowls

Continental Breakfast

Pastry trays with croissants, scones, cinnamon rolls, Danish style pastries, assorted muffins served with butter and jellies, accompanied with seasonal fruit bowls

Fruits and Nuts

Granola bar with sweet roasted walnuts, candied almond, granola, raspberry syrup, berries, and Greek yogurt accompanied with bowls of cut fruit, and mini cinnamon croissants

Quiches and Fruit

Assorted quiches-spinach and feta, ham and cheddar or chorizo and pepper jack cheese accompanied with breakfast potatoes, and bowls of fresh fruits and berries

A la carte Iced tea station Bacon or sausage Biscuit and gravy



Brunch Station Package

Served All Day. 2 Chef Stations and 1 Brunch Station. Includes Iced tea and water station, silverware, napkin roll-up.

Chef Stations - Choose Two

Carving Stations - If the Carving Station is one of your Chef Station Selections please choose one.

All Carving Stations Include Bread and Butter

Smoked pit ham and a pineapple honey glaze Sage crusted roasted turkey breast with a cranberry orange relish Roasted round of beef with au jus and creamy horseradish sauce Garlic rosemary roasted prime rib au jus and a sour cream horseradish sauce Slow roasted aged beef tenderloin with a red wine mushroom demi-glace

Omelet Station - Eggs, cheese, peppers, onions, salsa, pico de gallo, ham, bacon, and sausage Hot Station - Bacon and sausage, Scrambled eggs, Ultimate scrambled eggs, and Hash browns Belgium Waffle Station - With butter, raspberry syrup, fresh berries, whipped cream, and regular syrup Garde Manger Station - Strawberry mango salad, Traditional Caesar salad, Mediterranean pasta salad Antipasti display, Cheese and berry display with crackers and bread French Station - Chicken mornay crepes, Spinach, bacon and cheddar Quiche, Croissants with butter and jams, Asparagus wrapped with salt cured ham Texas Station - Biscuits and gravy, Migas scrambled eggs, Fried potatoes with peppers and onions, Bacon and sausage

Brunch Stations - Choose One

Parfait Station - Greek yogurt, fresh berries, granola, raspberry syrup, cinnamon sugar, dried cranberries and candied pecans
Pastry Station - Scones, cinnamon rolls, and muffins, with assorted jellies and butter
Fruit Station - Seasonal fruit and berry displays
Drink Station - Coffee, milk and assorted juice
Italian Soda Station - Assorted syrups with cream and soda water, made to order



Majestic Package

Mornings or Afternoon Weddings Only

Accompanied with garlic bread or parker house rolls with butter. Includes iced tea and water station and a silverware, napkin roll-up.

Salads – Choose One

Ranch Salad

Filled with cucumbers, tomatoes, croutons, and cheddar cheese tossed with a ranch dressing

Greek Salad

Iceberg tossed with tomatoes, cucumbers, black olives, pepperoncini feta cheese and red wine vinaigrette

Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons, and a creamy Caesar dressing

Entrees – Choose One

Wildwood's Grilled Chicken Alfredo Pasta

With mushrooms, spinach, sundried tomatoes and penne pasta

Asiago Crusted Chicken Pasta

Bowtie pasta tossed with a bruschetta tomato butter cream sauce and topped with Asiago chicken

Pecan Chicken Pasta

Rolled in roasted pecans and flash fried, over bowtie pasta tossed in a creole mustard Alfredo

Beef Bolognese Lasagna

Layers of cheese, beef Bolognese, and pasta

Red Curry Chicken and Rice

Tender chicken sautéed with carrots, peas and onions in a red curry coconut sauce over tender basmati rice

Chicken Fettuccini Alfredo

Grilled tender chicken, noodles, sautéed mushrooms, spinach, traditional sauce

Sides – Choose One

Sautéed green beans Carrot coins Sautéed squash



Desserts

Cookie or Brownie Milk Shots

Chocolate chip cookies, white chocolate macadamia nut cookies, snickerdoodle cookies, or walnut and chocolate chunk brownies, with regular or chocolate milk, served butler style

Deconstructed Cupcake Station

Vanilla and chocolate icing, M&M's, sprinkles, crushed Butterfingers, chocolate syrup, caramel sauce and Oreo crumbles

Hot Chocolate Station

Hot chocolate, marshmallows, peppermint syrup, chocolate syrup, caramel syrup, whipped cream, gold sprinkles and Oreo crumbles

S'mores Station

Marshmallows, Hershey's chocolate bars, Reese's peanut butter cups and graham crackers

Ice Cream Station

Chocolate, caramel and strawberry sauce, bananas, cherries, whipped cream, candied pecans, brownie pieces and vanilla ice cream

Build your own Donut Station

Glazed donuts, rice crispy treats, vanilla and chocolate icing, sprinkles, crushed pecans, chocolate chips, crushed Oreos and crushed Fruity Pebbles



Late Night Snacks

Popcorn and Party Mix Bar

Six different popcorn and snack mixes

Breakfast Tacos

Bacon or sausage with cheese and egg served with salsa, served butler style

Mini Grilled Cheese and Soup Shots

Sourdough with pepper jack served with chicken tortilla soup Wheat berry with cheddar and Swiss served with tomato bisque Bacon, tomato and brie served with a red pepper crab soup Served butler style

Chicken and Waffles Station

Chicken fried chicken, honey butter and maple syrup

Pretzel Presentation

Soft pretzel sticks, beer cheese queso, cinnamon butter and spicy sweet mustard

Chips and Dip Station

Thick tortilla chips, chorizo queso, salsa and guacamole

Crunchy Chicken Satays

Pecan and honey mustard or Parmesan with marinara, served butler style

Slider Station (Choose One)

Parmesan chicken with a tomato coulis and provolone Pulled pork, BBQ sauce and slaw Pepper jack avocado burger Philly slider, peppers, onions, cheese, chipotle sauce

Frito Pie Station

Fritos, chili, onions, cheese and jalapenos

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