



## *Catering Menu*

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## HORS D'OEUVRES

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Served to your guests while the bridal party and families are taking pictures after the wedding and will be removed before entrance of the bridal party into the reception center.

### FRUIT & CHEESE STATION: \$3.00/PP (1 HOUR)

Fresh fruit presentation including: strawberries, cantaloupe, honeydew, pineapple, and grapes.

### TEX-MEX CHIP STATION: \$3.00/PP (1 HOUR)

Tortilla chips spread into mounds and served with queso dip, hot sauce, guacamole, and pico de gallo.



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## HOT HORS D'OEUVRES

### CRAB MUSHROOMS \$33/DZ

Crab Mushrooms: Mushrooms stuffed with seasoned lump crab meat and topped with provolone cheese

### PORK TENDERLOIN \$24/DZ

Roasted pork tenderloin with chipotle mayo, caramelized onions on crustini bread

### CHICKEN STRIPS \$24/DZ

Crispy, golden brown, tender and juicy

### CHICKEN SATES \$31/DZ

Marinated grilled chicken on skewers with dipping sauce

### CRAB CAKES \$47/DZ

Crab Cakes: Lump crab meat cake with remoulade dipping sauce

### COCONUT SHRIMP \$31/DZ

Butterflied shrimp in a coconut batter, served with wasabi dipping sauce

### SPANAKOPITA \$31/DZ

Spinach and feta in phyllo dough

### CRISPY ASPARAGUS \$31/DZ

Asparagus with asiago cheese in phyllo dough

### MINI BEEF WELLINGTON \$51/DZ

Tenderloin coated with pate in puff pastry

### CHICKEN CORNUCOPIA \$34/DZ

Seasoned chicken rolled in a baked tortilla

### MINI PIZZA ASSORTMENT \$31/DZ

Pepperoni, cheese, Canadian bacon

### QUICHE LORRAINE \$16/DZ

Quiche Lorraine, spinach and cheese in puff pastry

### EGG ROLLS \$24/DZ

Vegetable or pork

## HOT HORS D'OEUVRES

### CHEESE QUESADILLAS \$24/DZ

Melted cheese and our tortillas with pico de gallo and chipotle sour cream

### BUFFALO WINGS \$24/DZ

Spicy chicken wings, served with ranch dipping sauce

### SHRIMP SKEWERS \$36/DZ

Garlic pepper marinated shrimp on skewers

### BEEF SATES \$31/DZ

Marinated beef skirt steak on skewers with dipping sauce

### VEGETABLE KABOBS \$24/DZ

Zucchini, mushroom, yellow squash on skewers

### APRICOT CANAPÉS \$10/DZ

Apricots and dates wrapped in bacon and broiled

### TEXAS TORPEDO \$30/DZ

Baked japapeños stuffed with herb cream cheese wrapped in bacon

### SPINACH DIP \$90/PAN

Creamy and rich spinach dip served with toast points

### SWEDISH MEATBALLS \$105/PAN

Seasoned meatballs in a sour cream sauce

### BBQ MEATBALLS \$105/PAN

### BAKED BRIE \$125/PAN

Baked imported brie in a brandy sauce with almonds, served with assorted crackers

### BACON WRAPPED SCALLOPS \$49/DZ

Delicious scallops wrapped with hickory-smoked bacon



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## COLD HORS D'OEUVRES

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| <b>CRAB CANAPÉS</b><br>Sliced cucumber topped with<br>seasoned crab meat and dill  | \$17/DZ |
| <b>CHERRY TOMATO CANAPÉS</b><br>Assorted stuffed with herb cream<br>cheese, artichoke, and jalapeños                           | \$17/DZ |
| <b>SALMON CANAPÉS</b><br>Smoked salmon, herb cream cheese<br>on rye bread  | \$24/DZ |
| <b>ASPARAGUS CANAPÉS</b><br>Asparagus wrapped in prosciutto,<br>served with garlic lemon mayo                                  | \$26/DZ |
| <b>MELON-WRAPPED PROSCIUTTO</b><br>Honeydew and cantaloupe wrapped<br>with prosciutto  | \$26/DZ |
| <b>CAPRESE SKEWERS</b><br>Fresh mozzarella cheese with grapes,<br>tomatoes and basil leaf in olive oil                         | \$26/DZ |
| <b>SHRIMP COCKTAIL DISPLAY</b><br>Butterflied shrimp beautifully<br>displayed on crushed ice with lemons<br>and cocktail sauce | MARKET  |

"Hidden Creeks In-House  
Catering was phenomenal!  
From the appetizers to  
the entree, everything was  
delicious and beautifully  
displayed. The staff was  
friendly and having them buss  
tables was the absolute best!  
My family was so relieved at  
the end of the night not to  
have to clean up trash. 10/10  
recommend!"

*~ Jessica L*



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## SANDWICH BUFFET

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### SANDWICH TRI BUFFET: \$20.00/PP

An elegant display of oven roasted turkey, shaved ham and homemade creamy chicken salad.

Served on wheat, white and croissants. Beautifully displayed with specialty mayonnaises and mustards, and your choice of two sides.

### RUSTIC SANDWICH BUFFET: \$20/PP

Sliced BBQ brisket and oven roasted turkey.

Served on soft country rolls, with BBQ sauce, condiments, and your choice of two sides.

### SLIDER SANDWICH BUFFET: \$20/PP

Hamburgers and cheeseburgers served with assorted toppings: caramelized onions, sautéed mushrooms, smoked bacon, assorted cheeses, crisp lettuce and tomato, condiments, and your choice of two sides.

### TENDERLOIN SANDWICH BUFFET: \$25/PP

Beef and Pork Tenderloin served on assorted wheat and white rolls, and specialty mayonnaises and mustards

Served with your choice of two sides, and a garden salad.



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## CHICKEN BUFFET

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### HERB ROASTED CHICKEN: \$22.00/PP

Marinated chicken breast served with a velouté sauce with your choice of two sides and a garden salad.

### CHICKEN PICCATA: \$24.00/PP

Lightly floured chicken breast sautéed in butter, capers, and lemon juice. Served with your choice of two sides, and a garden salad.

### CHICKEN FRIED CHICKEN: \$24.00/PP

Served with cream gravy and your choice of two sides, and a garden salad.

### CHICKEN CORDON BLEU: \$27.00/PP

4 oz Chicken Breast topped with shaved ham, swiss cheese and asparagus spear. Served with a white cheese sauce, and your choice of two sides and a garden salad.

### CHICKEN PARMESAN: \$27.00/PP

Chicken breast seasoned in Italian spices and breadcrumbs sautéed in butter and topped with provolone cheese. Served with your choice of two sides and a garden salad.

### GRILLED STUFFED CHICKEN BREAST: \$27.00/PP

Chicken breast stuffed with spinach, onions, bacon and monterey jack cheese. In a chardonnay cream sauce and sliced in medallions. Served with your choice of two sides, and a garden salad.



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## PORK BUFFET

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### ROASTED PORK LOIN: \$22.00/PP

Marinated honey dijon garlic pork loin

Served with your choice of two sides and a garden salad.

### PORK LOIN SCALOPPINI: \$24.00/PP

Lightly floured pork loin sautéed in a olive oil and caper cream sauce

Served with your choice of two sides and a garden salad.

### STUFFED PORK TENDERLOIN: \$27.00/PP

Pork tenderloin stuffed with spinach, bacon and onions in a merlot sauce, and sliced in medallions.

Served with your choice of two sides and a garden salad.



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## BEEF BUFFET

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### CHICKEN FRIED STEAK: \$24.00/PP

Served with cream gravy and your choice of two sides, and a garden salad.

### ULTIMATE TACO BUFFET: \$24.00/PP

Ground beef seasoned with tex-mex spices. Served with crunchy and soft shell tortillas, spanish rice, ranchero beans, cheese, sour cream, lettuce, pico-de gallo, guacamole, chips and salsa.

Add shredded chicken \$3.00

### BEEF TENDERLOIN: \$35.00/PP

Cooked to perfection and sliced at a carving station. With a horse radish and merlot mushroom sauce.

Served with your choice of two sides and a garden salad.

(Carver required)

### PRIME RIB: \$36.00/PP

Succulent prime rib sliced at a carving station with a horse radish and merlot mushroom sauce.

Served with your choice of two sides and a garden salad.

(Carver required)





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## SPECIALTY BUFFET

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### PASTA TRIO: \$22.00/PP

Tomato basil with meatballs, alfredo sauce with grilled chicken, vegetable medley with pesto

All served over three types of pasta and a garden salad

### MASHED POTATO BAR: \$24.00/PP

Homemade mashed potatoes, served in a large martini glass. Toppings include grilled chicken, BBQ brisket, bacon bits, caramelized onions, sautéed mushrooms, assorted cheeses, cream and brown gravy, sour cream and chives.

\*Add as an appetizer for \$15 per person.

### GRAND SALAD BUFFET: \$24.00/PP

A large selection of our most popular salads. Mixed greens with sliced strawberries and roasted walnuts. Mixed greens with mandarin oranges and candied almonds. Homemade pasta salad, grilled chicken Caesar. Homemade creamy chicken salad.

### TEXAS BBQ BUFFET: \$30.00/PP

Slow smoked BBQ brisket, pulled pork and roasted turkey breast.  
Served with BBQ sauce and your choice of two sides and a garden salad.



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## SEAFOOD BUFFET

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### GRILLED SALMON: \$30.00/PP

In a dill beurre blanc sauce.

Served with your choice of two sides and a garden salad.

### SHRIMP SCAMPI: \$30.00/PP

Sautéed in a chardonnay garlic butter sauce.

Served with your choice of two sides and a garden salad.



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## COMBO BUFFET

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BEEF TENDERLOIN WITH GRILLED SALMON: \$45.00/PP

PRIME RIB WITH SHRIMP SCAMPI: \$48.00/PP

BEEF TENDERLOIN WITH HERB CHICKEN: \$42.00/PP

GRILLED FAJITA BUFFET: \$33/PP

Combination of marinated beef and chicken fajitas. Grilled onions, peppers, sour cream, pico de gallo, shredded cheese, guacamole and Chips and salsa. Served with Spanish rice, ranchero beans and a garden salad.

Inquire for custom combinations.

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## ALL BUFFET SERVICES INCLUDE:

5 hours of service, water, coffee, sweet and unsweetened iced tea, acrylic plates, cups, utensils and paper napkins.

15% service fee and 8.25% apply to all orders.



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## BUFFET SIDES

Green Bean Almandine  
Bacon and Onion Green Beans  
Garlic Mashed Potatoes  
Creamed New Potatoes  
Vegetable Medley  
Apricot Glazed Carrots  
Rice Pilaf  
Lemon Butter Linguine  
Ranchero Beans  
Spanish Rice  
Pasta Alfredo  
Pesto Pasta  
Tomato Basil Pasta  
Scalloped Potatoes  
Macaroni and Cheese  
Potato Salad  
Baked Beans  
Cilantro Lime Rice

## SPECIALTY SALADS

UPGRADE TO THE  
FOLLOWING FOR \$1/PERSON

Mixed greens salad - served with strawberries and roasted walnuts in a raspberry vinaigrette

Spring mix salad - served with mandarin oranges and candied almonds in a red wine vinaigrette

Spinach salad - served with roasted walnuts

Ceasar Salad - served with croutons



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## KID'S MENU

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**MINI PIZZA: \$6.00/PP**

With your choice of chips or mac-n-cheese

**CORN DOG: \$6.00/PP**

With your choice of chips or mac-n-cheese

**CHICKEN NUGGETS: \$6.00/PP**

With your choice of chips or mac-n-cheese



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## ADDITIONAL BUFFET OPTIONS

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### CAKE CUTTING SERVICE

Complimentary

DISPOSABLE CAKE PLATES AND FORKS: \$200

GLASS CAKE PLATES AND SILVERWARE: \$300

PLATED DINNER: ADDITIONAL \$12/PERSON

PASSED APPETIZER STAFF: \$100/WAITER

CARVING STATION: \$100/STATION

Does not include meat.

1 station - up to 100 guests | 2 stations - up to 200 guests | 3 stations - 200+ guests



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## A LA CARTE

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### CHOCOLATE FOUNTAIN

Delicious melted chocolate with strawberries, honeydew melon, cantaloupe, pineapple, pound cake, pretzels and marshmallows for dipping. Served in the very nice chocolate fountain!  
2 Ft. fountain \$375 (For up to 100 people) - add an additional \$1.50 per person for over 100 people

### CANDY TABLE

Assorted chocolate and colored candies beautifully displayed in different sized and shaped jars.

All displayed on a table for guests to fill a bag and take home as a favor!

\$425, \$550 For specific colors or candies requested

### CHOCOLATE COVERED STRAWBERRIES TABLE

Beautiful display of hand dipped chocolate covered strawberries displayed on crystal and silver trays.

\$1.50 each, 100 minimum

### MILK FOUNTAIN AND COOKIE TABLE DISPLAY

Flowing milk streaming from the fountain. Assorted cookies are displayed in crystal bowls and vases.

Absolutely beautiful – and tasty!

\$425 (For up to 100 people) Add an additional \$1.50 per person for over 100 people



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## A LA CARTE

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### ASSORTED DESSERT DISPLAY

Assorted cheesecake, chocolate fudge cake, carrot cake, & other assorted desserts.

\$12.00 per person

### PUNCH FOUNTAIN

Beautiful flowing punch from a lit fountain served in acrylic cups.

\$350 (for up to 100 people) - Add an additional \$1.00 per person for over 100 people

### PUNCH SERVED IN A STERLING SILVER PUNCH BOWL

Punch is served in acrylic punch glasses.

\$150 (Serves approximately 100 people)

Glassware and serving ware upgrade - add \$3.00 per person.

Holiday pricing may apply.

Additional hours \$100 per hour





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## BRUNCH MENU

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### BREAKFAST TACOS: \$16/PP

Flour tortillas filled with scrambled eggs and your choice of bacon or sausage  
Served with homestyle potatoes and refried beans, shredded cheese, and salsa.

### THE RUSTIC BREAKFAST: \$16/PP

Scrambled eggs, with your choice of crisp bacon or sausage patties  
Biscuits and gravy or cheese grit casserole. Served with hashbrowns.

### THE AMERICAN: \$16/PP

Scrambled eggs with your choice of bacon or sausage links  
Hash browns or pancakes.