

# Catering Menu



## APPETIZERS

### **Pork and Texas Peaches**

roasted pork tenderloin sliced thin and served with Texas peach mostardo, smoked garlic aioli, and spicy pickled vegetables pickles

### **Grilled Veggies**

seasonal grilled veggies with fresh herbs served with chimichurri

### **Family Reunion**

deviled eggs(12), jalapeño pimento cheese(pint), fresh veggies, house pickles, olives,radish, gf crackers/toasted baguette

### **Tapas Platter**

marinated and pickled vegetable, cured meats, smoked garlic aioli, black pepper, mustard, cucumber chips, gf crackers/toasted baguette

### **Shrimp Cocktail Platter**

citrus roasted and chilled gulf shrimp, horseradish avocado cocktail sauce

## SINGLE BITES

### **Shrimp Cocktail**

avocado horseradish cocktail sauce

### **Salad Cups (vegan)**

almond ricotta, pickled grapes, toasted almond, hemp hearts, baby lettuce

### **Smoked Sweet Potato Tostada (vegan)**

seeded cracker, chick pea, poblano crema

### **Curried Chick Pea Salad in Cup (vegetarian)**

house mayo, golden raisins, cucumber chips

### **Peanut Satay**

grilled chicken, spicy peanut sauce, scallion

### **Grass Fed Beef Meatballs In Cups**

jalapeño mustard, house made pickle



## SINGLE BITES (CONT.)

**Deviled Eggs** (vegetarian)  
farm eggs, house mayo, dijon, lemon

**Crudite In Cups-Sweet Pea And Mint Hummus** (vegan)  
fresh veggies

**Crudite In Cups-Roasted Carrot And Cashew Dip** (vegan)  
fresh veggies

**Chocolate Avocado Mousse In Cups** (vegan)  
orange, coconut, espresso

## SIDES

**Quinoa Tabouli:** mint/parsley/cucumber/tomato/red onion/lemon

**Green Rice:** basmati/basil pesto

**Lemon Jasmine Pilaf:** fresh herbs/spiced pepitas

**Potato Salad:** house mayo/red onion/celery/pepperoncini/fresh herbs

**Smashed Red Potatoes:** lemon/Texas olive oil, black pepper

**Whipped Sweet Potatoes:** orange/cayenne

**Baked Beans**

**Charro Beans:** jalapeno/garlic

**Smashed Black Beans:** coconut/black pepper

**White Beans:** fennel sausage/kale/chicken broth

**Herb Roasted Marble Potatoes**

## VEGETABLES

**Grilled Broccolini:** pickled fresno/hemp hearts

**Roasted Asparagus:** red pepper/garlic chips

**Green Beans:** caramelized onion/roasted mushrooms/almonds

**Zucchini Noodles:** roasted tomato/Texas olive oil

**Seasonal Root Vegetables:** spiced pepitas/pomogranate syrup

**Grilled Asparagus:** slow roasted tomatoes

**Herb Roasted Cauliflower:** slow roasted tomatoes/lemon/chili flake



## PROTEINS

### Seafood

Seared Alaskan salmon/orange honey glaze  
Herb roasted mahi  
Grilled citrus shrimp skewers

### Poultry

Lime garlic chicken breast/coconut poblano crema  
BBQ chicken breast  
Stuffed chicken breast(almond ricotta and spinach)/herbed marinara  
Seared boneless chicken thighs/Thai curry  
Seared chicken thighs in tomato, herbs and olive  
Caprese chicken breast (pesto, almond ricotta, herbed marinara)  
Chicken-apple fennel meatballs/apple ancho puree  
Chicken avocado meatballs in herbed marinara

### Beef, Pork, and Lamb

Grass fed beef harissa meatballs with cashew tzatziki  
Grass fed beef and mushroom/sweet potato lasagna  
Grilled flank/chimichurri  
Grass fed sliders/jalapeno mustard/house pickles  
Grass fed beef sausage links/jalapeno mustard/house pickles  
Lamb harissa meatballs with cashew tzatziki  
Italian style beef meatballs in marinara  
Pork loin stuffed with dates/maple mustard glaze  
Herbed pork loin with peach mustardo  
Green chili pulled pork/salsa verde  
Spicy Jerk pulled pork/cinnamon jus  
Grilled pork chops/ancho glaze

### Main Course Veggies

Grilled cauliflower steak/hazelnut/citrus segments  
Black Bean and beet burgers  
Roasted vegetable and sweet potato lasagna  
Chick pea fritter/cashew tzatziki



## SALADS

### **Baby Kale Caesar**

toasted almond/hemp heart/pepperoncini

### **Pickled Grape Salad**

baby lettuces/almond ricotta, toasted almonds/rosemary & black pepper vinaigrette

### **Caprese**

baby lettuces/slow roasted tomatoes/almond ricotta/basil vinaigrette/  
hemp hearts

### **Garden Salad**

greens/carrot/pickled onions/radish/cucumber/cashew green goddess and  
lemon-honey vinaigrette

### **Roasted Butternut**

greens/apples/spiced pepitas/pickled red onion/lime-cilantro vinaigrette/  
poblano coconut crema

### **Avocado-Citrus**

baby kale/creamy sherry vinaigrette/grapefruit/avocado/marcona almonds/  
hemp

## SOUPS

### **Butternut Ancho**

roasted apples/cashew/spiced pepitas

### **Creamy Tomato Basil**

almond ricotta/cashew/pesto

### **Curried Cauliflower**

coconut/lime