



Wedding Packages

All wedding packages are onsite cook packages served buffet style. Packages include an on-site chef for 5 hours. Packages include mini sandwich buns or bread and butter, plates, serving utensils, flatware, napkins, wet naps, and sterno racks.

Drink and/or dessert packages available upon request.

There is a \$300 flat-rate on-site fee.

For an additional \$3.00 per person we offer upgraded plates from styrofoam to heavier duty plastic, rolled silverware, and metal chafing dishes with real pans instead of disposable pans.

On-site packages are priced at a 100 person minimum. On-site parties at less than 100 guests are at the discretion of management and may incur additional fees or higher rates.

Package 1
\$17.50 per person
1 salad
2 main dishes
2 side dishes

Package 2
\$19.50 per person
1 salad
3 main dishes
2 side dishes

Prices do not reflect any applicable taxes, mileage fees, additional menu selections, additional staff, or gratuities. Prices valid for 2022 Wedding Season with signed contract.



Main Dishes

Smoked Meats

Pulled Pork
Bone-In Chicken
Hot Links
Pork Loin
Turkey Breast
Rib Tips
Pineapple-Glazed Ham
Beef Brisket (+Market Price)
Corned Beef (+Market Price)
Baby Back Ribs (+Market Price)

Grilled Meats

Boneless Pork Chops
Boneless Chicken Breast
Ribeye Steak (+Market Price)

Pastas & More

Italian Beef
Penne Pasta with
marinara sauce
(with or without cheese
and/or meatballs)
Fettuccine Pasta with
Alfredo sauce
(with or without grilled chicken)

All meats are gluten-free and pastas can be made with gluten-free noodles for an additional \$0.50 per person. We can customize any menu!



Side Dishes

4 Cheese Mac & Cheese
Jalapeño-Cilantro Coleslaw (G.F.)
Jalapeño-Cheddar Cornbread
Smashed Red Potatoes (G.F.) with Gravy
Elote (G.F.)
Roasted Corn (G.F.)
Seasonal Vegetables
Rice Pilaf
Cajun Green Beans with Bacon & Tomato (G.F.)
Macaroni Salad

Salads

Garden Salad (G.F.)
Romaine lettuce, bell peppers, tomatoes,
carrots, onions, & cucumbers

Strawberry-Pineapple Salad (G.F.)
Romaine lettuce and baby greens topped with
fresh strawberries, fresh pineapples, red onion,
tomatoes, walnuts, & feta cheese

Chopped Salad
Romaine and iceberg lettuce mix, pasta, crispy bacon,
tomatoes, green onions, feta cheese,
red cabbage, and onions

Caesar Salad
Romaine lettuce, croutons, & Parmesan cheese

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for an additional \$0.50 per person. We can customize any menu!



Late Night Taco Bar

Need a late night snack for your guests?
The Taco Bar package is the perfect addition to
either of our Wedding Packages. Purchase of
Wedding Package required in order to add-on a
Taco Bar package.

*2 Meat
Taco Bar*

*3 Meat
Taco Bar*

Contact us for pricing.

Includes:

**Corn & Flour Tortillas, Tortilla Chips, Sour
Cream, Queso Cotija, Salsa Verde, Salsa Roja,
Limes, Onions, & Cilantro**

Meat Choices:

**Carne Asada (Skirt Steak)
Al Pastor (Pork with a Mexican Chili Marinade)
Pollo Asado (Grilled Chicken)
Barbacoa (Beef Cheek)
Chorizo (Mexican Sausage)
Carne de Res Molida (Ground Beef)
Pescado (Fish) +\$1.50/person
Camerones (Shrimp) +\$2.00/person**