

# *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.**

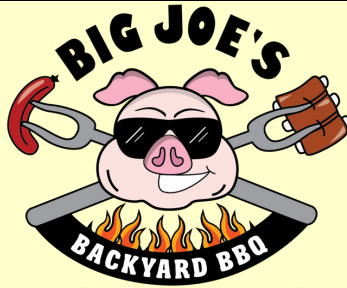
For an additional \$3.00 per person we offer upgraded plates from styrofoam to heavier duty plastic, rolled silverware, and metal chafing dishes with real pans instead of disposable pans.

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)**

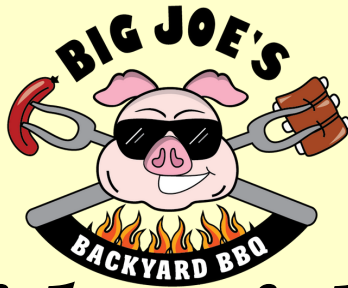
### *Grilled Meats*

**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*

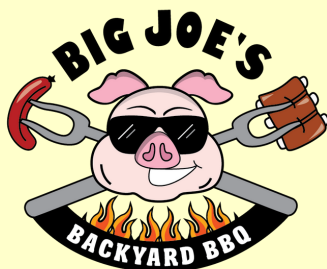
Garden Salad (G.F.)  
Romaine lettuce, bell peppers, tomatoes,  
carrots, onions, & cucumbers

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*  
*\$7.50 per person*    *\$10.00 per person*

### **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**