



## 360 Catering and Events Where Quality Meets Creativity Catering Menu & Pricing 817-714-8996

“Your Dream...Your Vision...Your Way... Let 360 Catering and Events bring your unique vision to life in a splendid fusion of class and culinary artistry. 360 offers an extensive menu to please any palate and fit any budget; be at ease knowing that you and your guests will dine on truly exquisite cuisine and have impeccable service while every detail is taken care of for you.

### Locations

360 Catering and Tasting Room is located in Southwest Fort Worth.  
It is 360 Catering’s pleasure to cater anywhere within 50 miles of the DFW Metroplex.

### Staffing Services

Each event requires a minimum of One Captain and Banquet Server

All Staff require a four-hour minimum

The charges are \$35 per hour for the Captain (Event Leader)

\$30 per hour for Banquet Servers and TABC Certified Bartenders

All Carving Stations require minimum of one Chef Attendant per 150 guests

All Action Stations require minimum of one Chef Attendant per 100 guests

We recommend one server to every 35 guests for buffet style and one server to every 20 guests for Family or Plated service and one bartender for every 75 guests. Additional staff may be required according to the type and complexity of each event.

### Rentals

Standard buffet equipment is included in the pricing per guest. We will be happy to assist you with your rental needs such as: linens, cloth napkins, china service, popcorn machines and margarita machines.

### Deposits and Contracts

A 20% or \$1,000 deposit (whichever is greater) is due at the time of booking your event. The remaining balance is due Twenty-one (21) days prior to your event along with a final guest count.

All dates are considered tentative and will not be held without a deposit and signed contract.

Payment plans may be arranged for your convenience.

### Tastings

A tasting, for up to four people, is available at least 30 days prior to your event.

Tastings are complimentary for any event that will have 100 guests or more.

If the minimum is not met, a tasting fee of \$125 will be due by the date of the tasting.

We request a 3-day notice for tastings. More details will be provided per your request.

### Event Production Fee

An eighteen percent (18%) fee will be included in the final billing on all food, beverage, rental and labor.

The Event Production Fee is not a gratuity for servers. It covers for act as an operating cost for things such as insurance, advertising, admin staff, trucks maintenance, fuel to get to events, equipment and etc...

GRATUITIES for our staff are at the discretion of the client and appreciated by our hard-working staff.



## Menu Pricing

All pricing throughout the menu does not include Staff, Rentals, Sales Tax or Event Production Fee

All pricing valid on signed contracts prior to December 31, 2019.

### All Buffet Package Pricing Include The Following

**Please inquire about any Gluten Free, Vegan, Vegetarian or Dietary needs your guests may have.**

- Includes: your choice of two entrées (4 oz. of each protein portion per guest) or one entrée (6 oz. of protein portion per guest)
- Choice of one sauce per entrée, one salad, one vegetable, one starch, fresh bread and butter
- Beverage Station: Cucumber Water, Lemonade and Tea w/ ice, lemons, sweeteners
- Preset of Water, Menu, Salad, Napkin and Silverware on tables
- Cake Cutting Service
- Printed Menus
- Full Buffet Service (Buffet Closes 20 Minutes After All Guests Have Passed Through)
- Champagne Toast Service
- Premium Disposable (Includes Salad, Dinner & Cake Plates, Forks, Knives & 16 oz Clear Cups)

Real China, Glass and Silverware available for an additional \$4 per guest

### Buffet Package Pricing

*Plating And Family Style Service Is The Same As Buffet Pricing. You Will Need More Staff To Serve Than Buffet.*

*One Meat Buffet-\$15*

*Two Meat Buffet-\$18*

*One Meat Buffet w/  
3 Hors d'oeuvres or  
Cheese & Fruit Display-\$20*

*Two Meat Buffet w/  
3 Hors d'oeuvres or  
Cheese & Fruit Display-\$23*

### *Food Station Package- \$22*

*Go to the Food Station Menus Page for your selections*

Your Choice of Three Food Action or Passive Stations with  
Cheese Display with Fruit Garnish and Crackers

### *Food Station Package with 3 Hors D' Oeuvres - \$28*

*Go to the Food Station Menus Page for your selections*

Your Choice of Three Food Action or Passive Stations With Cheese Display with Fruit Garnish and  
Crackers and Three Passed Hors D'oeuvre at Cocktail Hour



*Sample Two Meat Buffet Menu \$23 Per Guest*  
*w/ 3 Hors d'oeuvres or Cheese & Fruit Display*  
*"Our Most Popular Buffet Catering Package"*

(Below Are Some Menu Suggestions)

Hors d' oeuvres

Caprese Skewers

Chipotle Meatballs

Smoked Salmon Pinwheels

Buffet Menu

360 Signature Salad

Mixed Field Greens, Mandarin Orange Segments, Almonds,

Dried Cranberries, Feta Cheese and Lemon Basil Vinaigrette

Tri Tip Carving Station with Horseradish Cream

Oven Roasted Chicken Breast with a Sun-Dried Tomato Cream Sauce

Sautéed Zucchini and Squash

Steakhouse Mashed Potatoes with Jalapenos, Cheddar Cheese and Maple Bacon Bits

Fresh Baked Rolls and Butter

*360 Signature Wedding Package-\$45 Per Guest*  
*"Our Most Popular Plated Catering Package"*

A Craftily Designed, Menu to simply your Planning and Maximize your Budget!

(Below Are Some Menu Suggestions)

Hors d' oeuvres

360 Catering Fruit and Cheese Display with Breads and Crudités

Two Hand Passed Hors D'oeuvres of your choice:

(Below Are Some Menu Suggestions)

Pork Verde on a Crostini w/ Pineapple Salsa

Ahi Tuna on a Wonton w/ a Wasabi Cream

Plated Menu

360 Signature Salad

Mixed Field Greens, Mandarin Orange Segments, Almonds,

Dried Cranberries, Feta Cheese and Lemon Basil Vinaigrette

Prime Beef Tenderloin With A Bacon and Gorgonzola Butter

Grilled Salmon with Citrus Beurre Blanc

Potato Au Gratin

Lightly Grilled Fresh Asparagus

Bread and Butter



## Themed Buffet Packages

\$14 per guest

### *Italian Dinner*

Heart of Romaine Caesar Salad

Romaine with Toasted Herb Croutons, Shaved Parmesan, Caesar Vinaigrette

Penne Pasta, Roasted Chicken with Alfredo Sauce and Homemade Meatballs with Marinara Sauce

Fresh Green Beans and Garlic Bread

### *Fajitas Dinner*

Combo Marinated Flank Beef and Chicken with Grilled Onions and Peppers

Beans (Choose One): Refried, Black or Borracho

Rice (Choose One): Spanish or Cilantro Lime

Tortillas: Corn, Flour or Both (2 per guest)

Guacamole, Pico De Gallo, Shredded Cheddar Cheese and Sour Cream

Add Homemade Tortilla Chips, Fresh Salsa & Creamy Queso

(Perfect for your Cocktail Hour) \$3 per guest

Add Jumbo Shrimp or Ribeye Steak for \$5 per guest

### *360 Texas BBQ*

Served with Fresh Sliced White Onions, Pickle Spears, Pickled Jalapenos and Texas Toast

Choose Two Meats. Add an Extra Meat \$3 each

Slow Smoked Sliced Brisket, Juicy Chicken Breast,

Sausage or Turkey Breast

Specialty Meats upon request

Accompanied by your Choice of Two Sides (Additional Sides \$2.50 per guest)

Ranch Beans, Baked Beans, Mac N Cheese, Homemade Mustard Potato Salad, Macaroni Salad, Green Beans, Broccoli Casserole, Corn Cob, Cole Slaw, Texas Caviar & Glazed Carrots

Served with One of our BBQ Sauces

Classic Texas (Spicy), Carolina (Vinegar Based and Sweet),

Memphis (Spicy and Sweet), Apple Bourbon (Chef's Specialty)

### *Brunch Buffet*

*(Additional \$5 per guest)*

Two Passed Hors D'oeuvres at Cocktail Hour

Scrambled Egg Station with Spinach, Green Onions, Mushrooms, Cheddar Cheese, Jack Cheese, Salsa, Fresh Tomatoes, Jalapenos and Red Bell Peppers

Your Choice of Waffle Bar, Pancake Bar or French Toast Bar

(Sub Chicken And Waffles For \$2 More per guest)

Separate Station with Biscuits, Gravy, Hash Browns and Your Choice of Bacon or Sausage

Your Choice of Fruit Salad or Mini Breakfast Bread Basket

Your Choice of Carving Station: Brisket, Ham or Turkey



## *Additional Options and Services*

### **Dessert Action/Passive Stations - \$5.00 per guest**

Your Choice of One of the following: Assorted Fruit Flambé Station, S'mores Bar, Funnel Cake Station, Milk and Cookie Bar (4 Mini Cookie Selections), Chocolate Fondue Station or Ice Cream Sundae Bar

### **Desserts Display-\$7.00 per guest**

Your Choice of One of the following: Mini Dessert Buffet with Four, Mini Dessert Selections, One Dessert Station with Two Mini Dessert Selections, or Two Dessert Stations

### **Mini Desserts - \$2 per guest**

Your Choice of One of the following: Variety of Mousses, Crème Brûlée, Variety of Panna Cottas, Banana Pudding, Cheese Cakes & etc...

### **Assorted Cookie and Dessert Bar Station**

**(up to 4 choices per station, 2 desserts per guest)- \$2 each dessert per guest**

Assorted Cookies, Lemon Bars, Brownies (w/ or w/out nuts), Rocky Road Brownies, Tropical Coconut Bars and etc.

### **Desserts - \$3 per guest**

Your Choice of One of the following: Tiramisu, Mousses, Panna Cottas, Pies (Apple, Pumpkin, Chocolate, Cherry, Banana & etc...), Cakes (Coconut, German Chocolate, Chocolate Forest, Red Velvet, Carrot, Tres Leches, Cheese Cakes & etc...)

### **Late Night Snack – Pricing Varies**

Your Choice of One of the following: Breakfast Taquitos, Sliders, Mini PB and J with Iced Cold Milk Shooters, and Many others

### **Hot Beverage Station - \$2.50 per guest**

Your Choice of Hot Coffee, House Made Hot Chocolate, or Hot Apple Cider  
Served with all Appropriate Condiments (50 guest Minimum)



## Hors D'oeuvres Menu

The Following Hors D'oeuvres are \$2.25 each per guest

- Baked Brie Bites w/ Raspberry Coulis
- Stuffed Mini Peppers with Chipotle Cream
- Stuffed Mini Pepper w/ Pulled Pork & Cheddar
- Bruschetta on Crostini
- Pineapple Bruschetta on Crostini
- Caprese Skewers
- Mac N' Cheese Bites with Chipotle Cream
- Spinach Dip Bites
- Stuffed Baby Portobello w. Spinach Duxelle
- Stuffed Baby Portobello w. Bacon & Bleu
- Cucumber topped with Spicy Guacamole
- Mini Pigs in a Blanket with Dijon
- Chicken / Beef / or Veggie Quesadilla Bites
- Chipotle Cream, Marinara or BBQ Meatballs
- Mushroom Pinwheels
- Pepperoni Pinwheels
- Smoked Salmon Pinwheels w/ Dill Aioli
- Smoked Chicken and Poblano Pinwheels
- Chicken and Swiss Sliders with a Garlic Aioli
- Cheeseburger Sliders
- Roasted Tomato Soup Shooter
- Butternut Squash Soup Shooter
- Bacon Wrapped Potato with Maple Glaze
- Southwest Chicken Eggroll w/ Spicy Ranch
- Philly Cheese steak Eggroll w. Beer Cheese
- Deviled Eggs-Classic, Guacamole, or Chipotle Bacon
- Pulled Pork with Apple Cherry Chutney on Crostini
- Chicken and Waffle Bite
- Creamy Cheese, Chicken and Bacon Bite with Ranch
- Tequila Lime Chicken or Beef Skewers with a Chimichurri Sauce
- Jerk Chicken or Pork Skewers with Mango Glaze
- Thai Spiced Chicken Skewer with Peanut Dip
- Sundried Tomato and Goat Cheese on a Polenta Crisp
- Mini Salmon Cake with Dill Cream

The Following Premium Hors D'oeuvres are \$4.25 each per guest

To substitute Premium Hors D'oeuvres into a Buffet Package add \$2 per guest

- Roasted Tomato Soup Shooter with a Mini Grilled Cheese
- Mini Goat Cheese Tart w/ Raspberry Coulis
- Mini Twice Baked Potatoes
- Strawberry-Avocado Salsa w/ Cinnamon Crisp
- Melon Prosciutto Skewers
- Roasted Vegetable Wellington
- Mini Quiche (Cheese, Florentine & Lorraine)
- Prosciutto Wrapped Asparagus Spears
- Pork Verde on a Crostini w/ Pineapple Salsa
- Beef Tenderloin w/ Horseradish Cream on a Crostini
- Mini Beef Tenderloin Wellingtons
- Beef or Chicken and Vegetable Kebabs
- Cuban Sliders
- Braised Beef Sliders w/ Onion & Bacon Jam
- Sirloin Sliders-Swiss, Pickle & Avocado Aioli
- Lobster Bisque Soup Shooter
- Lobster Salad on a Avocado Toasts
- Ahi Tuna on a Wonton w/ a Wasabi Cream
- Coconut Shrimp with Spicy Rum Glaze
- Cajun Shrimp w/ a Pineapple Salsa in a Endive Leaf or on a Crostini
- Shrimp Cocktail Martinis
- Shrimp and Grit Martinis
- Tropical Fruit Ceviche in Tortilla Cup
- Fish N Chips: Smoked Trout w/ Potato Crisp
- Cajun Hot Crab Dip on a Crostini
- New Orleans BBQ Shrimp Dip on a Crostini



## Meats and Sauces Menu

### *Package Meats and Sauces*

*(These selections are included in standard package pricing)  
(\$4.00 each if adding another meat or \$2.00 each if adding another sauce)*

*Please inquire about our Premium Meat,  
Poultry and Seafood Selections*

#### **Roasted Chicken Breast**

##### **Available Sauces:**

- Blackened with a Cajun Cream Sauce
- Garlic Lemon Butter with Dill
- Chicken Florentine-Mushrooms, Spinach and Mozzarella Cheese
- Pesto Béchamel Sauce
- Sundried Tomato Cream
- Marsala Wine, Mushroom and Cream
- Roasted Poblano Cream
- Thai Yellow Curry Sauce
- Puttanesca-Tomato, Capers, Onion
- Apricot Sauce
- Verde-Green Chile, Cilantro and Lime

#### **Tilapia**

**Available Sauces:** Any Chicken Sauce Above

#### **Tri Tip Sirloin**

##### **Available Sauces:**

- Warm Gorgonzola Cream
- Au Jus & Horseradish Cream
- Red Wine Mushroom Cream
- Au Poivre-Brandy, Peppercorn & Cream

#### **Roasted Pork Loin**

##### **Available Sauces:**

- Roasted Poblano Cream
- Dijon Crusted and Brandy, Shallot Cream
- Mushroom Cream
- Cajun Cream Sauce
- Red Wine Cherry
- Apricot Sauce

## Treat Yourself Entrees

#### **Stuffed Chicken or Pork Loin, add \$2**

- Apples, Cornbread, Bacon and Mushrooms with a Brandy Cream
- Mozzarella, Pesto and Sundried Tomato with a Pesto Béchamel Sauce
- Sundried Tomato, Goat Cheese and Spinach with a Garlic Cream Sauce
- Apricot and Pistachio with a Ginger, Honey Soy Reduction
- Chicken Wellington with a Garlic Cream Sauce- Add \$4

#### **Mahi Mahi or Salmon- Add \$3**

##### **Available Sauces:**

- Spicy Cherry Glaze
- Jalapeno and Cilantro
- Citrus, Butter and White Wine
- Honey Chipotle Glaze

#### **New York Strip Loin or Prime Rib- Add \$4**

#### **Beef Tenderloin- Add \$8**

#### **Prime Beef Tenderloin- Add \$16**

**Available Sauces:** Any Beef Sauce Above

**Beef Wellington with a Brandy Cream- Add \$9**



## Side Dish Menu

*Package Side Dishes (These selections are included in standard package pricing) (\$3.00 each if adding another side)*

### Starches

- Whipped Potatoes (Garlic or Loaded)
- Roasted Sweet Potatoes
- Whipped Sweet Potatoes (Classic or Southwest)
- Herb Crushed Potatoes (Red Potatoes smashed and topped with herb butter)
- Steak House Mashed Potatoes Layered with Sautéed Jalapenos, Cheddar Cheese and Maple Bacon Bits
- Rosemary Roasted Potatoes
- Au Gratin Potatoes (Loaded or Plain)
- Three-Cheese Macaroni and Cheese (with or without Bacon)
- Rice Pilaf
- Risotto (Classic, Mushroom, Butternut Squash or Roasted Tomato)
- Southwest Rice
- White Wine Pesto Cream Pasta
- Borracho Beans
- Refried Beans
- Baked Beans
- Creamy Orzo pasta with Parmesan Sauce
- Wild Mushroom Polenta
- Bacon, Jalapeno and Cheddar Grits
- Roasted Tomato and Garlic Grits
- Caramelized Onions and Pancetta Grits

### Vegetables

- Vegetable Medley
- Sautéed Green Beans (with or without Bacon)
- Green Bean Almandine
- Green Bean Salad with Bleu Cheese and Red Onions
- Steamed Broccoli with Garlic Lemon Butter
- Sautéed Squash and Zucchini
- Bourbon Glazed Carrots
- Jalapeno Cream Corn
- Sweet Peas with Butter
- Sautéed or Creamed Spinach
- Broccoli Rice Casserole
- Green Bean Casserole
- Squash Casserole
- Sautéed Mushrooms and Caramelized Onions
- Sugar Snap Peas w/ Red Pepper Ribbons

### Side Dish Upgrades

*\$3 per guest*

- Roasted Brussels Sprout with Bacon and Balsamic Vinegar
- Sautéed Asparagus in Garlic and Lemon
- Baked Potato Bar
- Mac and Cheese Action Station
- Mashed Potato Bar
- Risotto Bar





## Salads and Bread Menu

*Package Salads (These selections are included in standard package pricing) (\$3.00 each if adding another salad)*

### *Salads*

- **360 Signature Salad**  
Mixed Field Greens, Mandarin Orange Segments, Almonds, Dried Cranberries, Feta Cheese and Lemon Basil Vinaigrette
- **Spring / Summer Salad**  
Spinach, Sliced Strawberries, Pecans, Feta Cheese with Raspberry Champagne Vinaigrette
- **Caprese Salad**  
Fresh Slice Tomatoes, Mozzarella with a Basil Pesto Drizzled with a Balsamic Glaze
- **Fall Salad**  
Spinach, Sliced Apples, Spiced Pecans, Feta Cheese and Warm Caramelized Onion Vinaigrette
- **Southwestern Caesar Salad**- Romaine Lettuce, Fresh Shaved Parmesan Cheese, Roasted Corn, Red Bell Peppers, and Croutons with Caesar Dressing
- **Caesar Salad**  
Romaine Lettuce, Fresh Shaved Parmesan Cheese and Croutons with Caesar Dressing
- **Greek Salad**  
Romaine Lettuce, Feta Cheese, Kalamata Olives, Tomato, Cucumber, Red Onion, and Creamy Greek Vinaigrette
- **Garden Salad**  
Field Greens, Tomatoes, Julienne Carrots, Cucumbers, Croutons and your choice of Dressing
- **Build Your Own Composed Salad: Choose 2 Lettuces, 4 Toppings, and 2 Dressings**  
Each of your guests will choose their own fresh and delicious ingredients.

### *Dressings*

- **Types of Ranch: Plain, Jalapeno or Chipotle**
- **Vinaigrettes: Balsamic, Lemon Basil, Raspberry Champagne, White Wine Lemon, Cilantro Lime**
- **Other Dressing: Bleu Cheese, Greek, Caesar, Thousand Island, Italian, French**

### *Breads*

- **Homemade Dinner Rolls**
- **Buttermilk Biscuits: Cheddar or Plain**
- **Cornbread Muffins (with or without Jalapenos)**
- **Texas Toast**
- **Garlic Toast**

### *Upgraded Butter* \$2 per guest

- **Truffle**
- **Sundried Tomato**
- **Pesto**
- **Bacon and Maple**
- **Garlic and Italian Herbed**



## Food Stations Menu

*The selections below are included in standard Package Station pricing*

### Action Stations \$6 per guest

#### Carving Station

- **Choice of One:** (4 oz per guest) Tri Tip Sirloin, Pork Loin, Brown Sugar Pit Ham, Whole Roasted Turkey Breast or Smoked Brisket
- Accompanied with appropriate two sauces
- Homemade Dinner Rolls

#### Slider Station

- **Your Choice of Two:** Hamburger, Grilled Chicken, BBQ Chicken, Chopped Beef, Pulled Pork, Cuban
- Condiments to include: Pickles, Onions, Cheeses, 3 Condiment Sauces
- Slider Buns

#### Street Taco Station

- **Your Choice of Two:** Fajita Chicken, Brisket, Grilled Vegetables, Shredded Pork, or Chicken
- Corn Tortillas
- **Condiments to Include:** Pico de Gallo, Guacamole, Sour Cream, Cheese, Cilantro, Onion, Jalapenos, **Choose One:** Rojo or Verde Sauce

#### Stir Fry Station cooked to order with the following:

- **Your Choice of Two:** Chicken, Beef, Pork, Tofu
- **Your Choice of Two:** White Sauce, Brown Sauce, Teriyaki Sauce, Spicy Garlic Sauce
- **Vegetables to Include:** Broccoli, Carrots, Water Chestnuts, Peas, Bamboo Shoots, Mushrooms, Red Peppers, Onion

#### Chicken and Waffle Station

- House made Waffles and Chicken Nuggets
- **Condiments to Include:** Syrup, Cream Gravy, Honey Mustard, Berry Compote, Powdered Sugar

#### Mac N Cheese Action Station

##### cooked to order with the following:

- Penne Pasta, Cheddar Cheese, Pepper Jack Cheese, Parmesan Cheese, Bacon Bits, Spinach, Red Bell Peppers, Tomatoes, Jalapenos, and Mushrooms

#### Vegetable Sauté Action Station

##### cooked to order with the following:

- Your choice of up to 5 blanched vegetables for guests to mix and match and our chef to sauté fresh with garlic, butter, onions, salt, and pepper

#### Pasta Station cooked to order with the following:

- **Penne Pasta**  
Marinara Sauce, Alfredo Sauce, Basil Pesto Sauce
- **Choice of 2 Meats:** Chicken, Meat Balls, Pancetta, Pepperoni, Italian Sausage
- **Choice of 4 Toppings:** Black Olives, Mushrooms, Spinach, Red Bell Peppers, Onions, Sundried Tomatoes, Fresh Chopped Tomatoes, Basil,
- Parmesan Cheese, Red Pepper Flakes

### Passive Stations

#### Cheese Display Garnished with Fruit- \$4.00

Imported and Domestic Cheeses Artfully Displayed Garnished with Fruit and Served with Crackers

#### Chicken Wings Bar \$6 per guest

Tons of Variety of Dry Rubs, Sauces, and Dips

#### Whipped Potato Bar \$6 per guest

- Garlic Whipped Potatoes (Ask about other flavors)
- **Choice of One Cheese:** Shredded Cheddar, Monterey Jack, Crumbled Blue, or Feta
- **Choice of One Meat:** Smoked Turkey, Crispy Bacon or Chopped Ham
- **Choice of 4 Toppings:** Chopped Sun-Dried Tomatoes, Sautéed Mushrooms, Sliced Jalapenos, Pico De Gallo, Butter, Sour Cream, Green Onions
- **Choice of 2 Sauces:** Queso, Salsa, Barbecue Sauce, Garlic Cream, Marinara, Pesto, or Seafood Bisque

#### Trio of Hummus Bar \$4 per guest

- Traditional Garlic Hummus with Pesto
- Marinated Red Bell Peppers
- Fresh Cilantro and Jalapenos
- Sun-Dried Tomatoes and Capers
- House Made Pita Chips

#### Trio of Warm Dip Bar \$4 per guest

- House Made Tortilla Chips
- **Choice of 3:** Spinach and Artichoke Dip, Spicy Bean Dip, Buffalo Chicken Dip, Chile con Queso

#### Trio of Bruschetta Bar \$4 per guest

- Kalamata Olive Puree
- Sundried Tomato and Capers
- Fresh Tomato, Pesto, and Parmesan
- House Made Crostini



## Food Stations Upgrade Menu

*(Inquire about pricing below if adding another station)*

### Fruit, Cheese and Vegetable Displays \$7.50 per guest

Fresh Seasonal Fruit, Vegetables and Imported and Domestic Cheeses  
Artfully Displayed with a Variety of Dips and Crackers

### Charcuterie Display \$9 per guest

- Specialty Italian Meats
- Exotic Cheeses
- Roasted Vegetables, Dried Fruits, Marinated Olives, and Assorted Breads

### Baked Potato Bar \$6.50 per guest

- Choice of One Cheese: Shredded Cheddar, Monterey Jack, Crumbled Blue or Feta
- Choice of One Meat: Chicken, Smoked Turkey, Crispy Bacon or Chopped Ham
- Choice of 2 Toppings: Jalapenos, Pico De Gallo, Butter, Sour Cream, Green Onions
- Choice of 1 Sauce: Queso, Salsa, Barbecue Sauce, Garlic Cream or Pesto

Added Toppings-Smoked Brisket, Pulled Pork, Beef Fajita, or Sautéed Mushrooms-Add \$3

### Carving Station (Premium Meats) Comes with Horseradish Cream and Au Jus

- Prime Rib or New York Strip Loin \$9 per guest
- Beef Tenderloin \$13.50 per guest
- Prime Beef Tenderloin \$18 per guest
- Buffalo Tenderloin \$18 per guest

### Paella Station \$9 per guest

- Saffron Rice with Shrimp, Chicken, and Chorizo Sausage

### Trio Ceviche Bar \$8 per guest

- Traditional Ceviche with White Fish, Shrimp and Pico Relish
- Mexican Ceviche with White Fish, Shrimp, Bay Scallops Avocado and Cocktail Sauce
- Tropical Ceviche with White Fish, Shrimp, Pico, Mango and Jicama

### Jumbo Shrimp Display \$8.50 per guest

- Jumbo Shrimp (4 per guest) on Ice
- Your choice of 2: Traditional Cocktail Sauce, Jalapeno and Cilantro Cocktail Sauce, Basil Pesto Sauce, Chimichurri Sauce

### Seafood Display \$18.50 per guest

- Fresh Oysters (3 per guest) on Ice
- Jumbo Shrimp Display (3 per guest) on Ice
- Trio Ceviche Bar