



GOURMET BURGER BAR

FEATURED

USDA ANGUS BURGERS
FRESHLY GROUND, HAND-FORMED FRESH DAILY

VEGGIE BURGER
ADD \$2 PER PERSON

ASSORTED CHEESES

aged cheddar swiss
american pepper jack

TOPPINGS & SPREADS

shaved lettuce tomatoes
chopped bacon mayo
caramelized onions mustard
ketchup
sauteed mushrooms

TRADITIONAL SIDES

potato chips with sea salt
jalapeño cole slaw

DESSERTS

fresh baked sugar cookies
chocolate brownies

FIESTA TACO TABLE

FEATURED- SELECT TWO

CHICKEN TINGA
SEASONED GROUND BEEF
SEASONED FRESH FISH (ADD \$3 PER PERSON)
MARINATED STEAK (ADD \$4 PER PERSON)

TOPPINGS & ACCOMPANIMENTS

shredded lettuce pico de gallo
fiesta vegetables sour cream
jalapeño peppers guacamole
shredded cheese flour tortillas
roasted tomato salsa corn tortillas

TRADITIONAL SIDES

crisp corn tortillas
black beans
organic rice

DESSERTS

fresh baked sugar cookies
chocolate chip cookies

\$22 per person plus beverage & application fees & taxes

All prices are subject to change



SMOKEHOUSE TABLE

(MINIMUM 15 PEOPLE)

SERVED WITH JALAPEÑO CORNBREAD MUFFINS & WHIPPED BUTTER

MEAT- SELECT TWO

18 HOUR CERTIFIED ANGUS BEEF BRISKET

BUTTERMILK FRIED CHICKEN TENDERS

WITCHITA BABY BACK RIBS

ADD \$6 FOR ALL THREE

SALAD- SELECT ONE

MIXED GREENS

cherry tomatoes & red wine vinaigrette

HARVEST SALAD

kale, romaine, butternut squash, quinoa, almond, goat cheese,
cranberry, citrus vinaigrette

SIDES- SELECT TWO

whipped potatoes

grandma's mac n cheese

jalapeño slaw

asparagus

DESSERT

warm chocolate chip & sugar cookies

\$30 PER PERSON PLUS BEVERAGE & APPLICATION FEES AND TAXES

ALL PRICES ARE SUBJECT TO CHANGE