



BANQUET MENU OFFERINGS

Designed for 100+ Guests | Professional Catering Service

We are pleased to offer a selection of banquet menus representing a range of cuisines well-suited for large-scale events. Each cuisine below highlights the types of dishes we prepare regularly. Final menu selections are customized in collaboration with your team to align with your preferences, guest count, and budget.

Smoked BBQ & Classic American

Traditional, slow-smoked barbecue paired with classic comfort sides

For our BBQ-style banquet offerings, we provide a variety of smoked meats and traditional accompaniments that are consistently popular with guests of all ages.

Smoked & BBQ Entrées

- Smoked Brisket (sliced or chopped)
- Brisket Burnt Ends
- Pulled Pork with House BBQ Sauce
- St. Louis–Style Smoked Ribs
- Smoked Chicken Quarters
- Smoked Chicken Wings
- Smoked Turkey Breast
- Smoked Sausage Links

Traditional BBQ Sides

- Creamy Mac & Cheese
- Southern Baked Beans

- Sweet Potato Casserole
- Classic Potato Salad
- Loaded Potato Salad
- Creamy Coleslaw
- Buttered Corn
- Green Beans with Bacon
- Collard Greens

Fresh Salads

- Garden Salad with House Dressing
- Caesar Salad
- Apple, Walnut & Goat Cheese Salad
- Broccoli Crunch Salad

Bread Service

- Cornbread with Honey Butter
- Fresh Dinner Rolls

Italian & Family-Style Classics

Hearty Italian-American cuisine ideal for banquet service

Our Italian offerings focus on familiar, comforting dishes served family-style or buffet-style, making them a strong option for large gatherings.

Entrées & Proteins

- Chicken Parmesan
- Eggplant Parmesan
- Veal Parmesan
- Italian Sausage & Peppers
- Classic Meatballs in Marinara
- Meatballs in Creamy Parmesan Sauce
- Chicken Alfredo
- Shrimp Alfredo
- Chicken Piccata
- Chicken Marsala
- Lemon Herb Chicken
- Baked Ziti with Italian Sausage
- Stuffed Manicotti
- Lasagna (Meat or Vegetable)

Pasta & Starch Selections

- Penne Marinara
- Spaghetti and Meatballs
- Rigatoni with Meat Sauce
- Fettuccine Alfredo
- Baked Ziti
- Cavatappi with Garlic Cream Sauce
- Cheese Ravioli
- Spinach Ravioli
- Gnocchi with Cream Sauce

Vegetables

- Roasted Broccoli
- Garlic Green Beans
- Zucchini & Yellow Squash
- Roasted Asparagus
- Sautéed Spinach
- Garlic Roasted Potatoes

Salads

- Caesar Salad
- Garden Salad
- Italian Pasta Salad
- Caprese Salad
- Antipasto Salad

Bread Service

- Garlic Bread
- Dinner Rolls

Mexican & Latin-Inspired Cuisine

Bold, approachable flavors with flexible service options

Our Mexican and Latin-inspired menus offer vibrant flavors and customizable components that work well for high-volume banquet service.

Proteins

- Carne Asada (Grilled Churrasco Steak)
- Pollo Asado (Grilled Amish Chicken)
- Barbacoa
- Al Pastor Pork
- Carnitas
- Chorizo

Rice, Beans & Bases

- Spanish Rice
- Cilantro Lime Rice
- Mexican Rice
- Refried Beans
- Black Beans
- Pinto Beans

Toppings & Accompaniments

- Cilantro
- Diced Onions
- Fresh Lime Wedges
- Fajita Peppers & Onions
- Shredded Lettuce
- Pico de Gallo
- Roasted Corn Salsa
- House-Made Salsas
- Guacamole
- Sour Cream
- Shredded Cheese

Chips & Bread

- House Tortilla Chips
- Flour & Corn Tortillas

Salads

- Southwest Corn Salad
- Simple Taco Salad
- Cilantro Lime Slaw
- Black Bean & Corn Salad

Asian-Inspired Cuisine

Balanced, familiar flavors designed for broad appeal

Our Asian-inspired banquet menus feature well-known dishes that are flavorful yet approachable, making them a strong choice for mixed-age audiences.

Entrées

- Teriyaki Chicken
- Sweet Chili Chicken
- Sesame Chicken
- Orange Chicken
- Korean-Style Beef
- Mongolian Beef
- Garlic Sesame Shrimp
- Honey Soy Salmon
- General Tso's Chicken
- Crispy Tofu

Rice & Noodles

- Jasmine Rice
- Fried Rice
- Vegetable Fried Rice
- Chicken Fried Rice
- Shrimp Fried Rice
- Yakisoba Noodles
- Lo Mein
- Rice Noodles

Vegetables

- Garlic Broccoli
- Stir-Fried Mixed Vegetables
- Sesame Green Beans
- Bok Choy
- Snow Peas & Carrots
- Mushrooms

Salads

- Asian Slaw

- Sesame Cucumber Salad
- Ginger Carrot Salad

Bread / Egg Rolls Service

- Fried Mantou (sweet Asian bread)
- Chicken Egg Rolls
- Pork Egg Rolls
- Vegetable Egg Roll

Mediterranean & Herb-Forward Cuisine

Fresh, olive-oil-forward dishes with clean presentation

Our Mediterranean offerings emphasize herbs, citrus, and balanced flavors that feel elevated while remaining approachable for banquet service.

Entrées

- Lemon Herb Chicken
- Chicken Shawarma
- Beef Kofta
- Garlic Roasted Chicken
- Mediterranean Spiced Chicken
- Grilled Shrimp
- Roasted Salmon

Starches

- Rice Pilaf
- Lemon Roasted Potatoes
- Orzo Pasta
- Couscous
- Herbed Quinoa

Vegetables

- Roasted Mediterranean Vegetables
- Green Beans with Olive Oil
- Grilled Zucchini & Squash
- Roasted Cauliflower
- Sautéed Spinach

Salads

- Greek Salad
- Mediterranean Chickpea Salad
- Cucumber Tomato Salad
- Lemon Herb Lentil Salad
- Tabbouleh

Bread Service

- Pita Bread
- Dinner Rolls

Charcuterie Boards & Grazing Tables

(Available Upon Request)

Charcuterie boards and grazing tables may be added to enhance cocktail hour or pre-dinner mingling. Selections typically include artisan cheeses, cured meats, fresh and dried fruits, olives, nuts, crackers, and assorted breads. Options range from individual boards to full grazing tables sized for your guest count.

Dessert Selections

Desserts may be added to any banquet menu and tailored to your event style.

- Tres Leches Cake
- Fudge Brownies with Pecan Frosting
- Tuxedo Cake
- Assorted Cookie Platter

Service & Menu Collaboration

All menus are customized in partnership with your planning team. We will work with you to finalize selections that best fit your event goals, dietary needs, and overall budget while ensuring smooth service for your guest count.