

# brunch buffet

orders are prepared for the total number of guests attending  
minimum of 30 servings is required  
not available in the Green Room as a buffet  
if served family style no centerpieces larger than 8" allowed

pricing & availability subject to change without notice  
raw & undercooked foods may be potentially hazardous to your health  
no changes or substitutions, please

# SOUTHWEST BRUNCH

\$45 PER PERSON

## TO DRINK

## GREENS

## EGGS and MORE

## SIDES

## MAINS

SELECT TWO MAINS,  
EACH ADDITIONAL IS  
\$10 PER PERSON

## DESSERTS

### FRUIT AGUAFRESCA

*a refreshing beverage blended with seasonal fruit, water & sugar*

### SOUTHWEST CHOPPED SALAD [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*crisp lettuce, avocado, tomato, grilled corn, black beans  
creamy green chile dressing, corn tortilla crisps & queso fresco*

### EGGS POACHED IN SALSA [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*poached in red salsa, topped with queso oaxaca, red onion & cilantro*

### MIGAS [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*fried corn tortillas & scrambled egg, with sweet peppers & onions*

### TAMALES [ select two, each additional is \$4 per person ]

*red chile pork [ GLUTEN FRIENDLY ]*

*adobo chicken [ GLUTEN FRIENDLY ]*

*black bean & queso [ GLUTEN FRIENDLY ] [ VEGETARIAN ]*

*spinach & corn [ GLUTEN FRIENDLY ] [ VEGETARIAN ]*

### TAMALES ARE SERVED WITH BEEF OR VEGETARIAN CHILI

### TEXAS STREET CORN [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*tossed with lime, crema, cilantro & pickled jalapeños*

### BRUNCH POTATOES [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*roasted yukon creamer potatoes with sweet peppers & onions*

### FRIJOLES [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*stewed black beans with tomato, garlic, onion & cumin*

### FRESH TORTILLAS & TOAST [ VEGETARIAN ]

*served with jams, butter & honey*

### GREEN CHILE & CHICKEN ENCHILADAS [ GLUTEN FRIENDLY ]

*pulled rotisserie chicken, rajas, queso oaxaca in corn tortillas  
with creamy salsa verde, toasted pumpkin seeds & jalapeños*

### RED CHILE BEEF ENCHILADAS [ GLUTEN FRIENDLY ]

*ground beef picadillo, potato and carrot in corn tortillas with  
red chile-tomato salsa, cheddar & queso oaxaca blend*

### SPICY GULF SHRIMP [ GLUTEN FRIENDLY ]

*"a la plancha" style tossed with chile, garlic, lime & cilantro*

### SALMON AL PIBIL [ GLUTEN FRIENDLY ]

*banana leaf wrapped and slow roasted, marinated in achiote,  
orange, garlic and yellow onion, with pickled red onion & cilantro*

### SWEET POTATO & KALE ENCHILADAS [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*black lentils, roasted sweet potato, kale and queso oaxaca in corn tortillas  
chile-tomato salsa & shredded cabbage slaw*

### REFER TO SWEETS PAGE FOR SELECTIONS

# SOUTHERN BBQ BRUNCH

## \$50 PER PERSON

### TO DRINK

#### FRUIT INFUSED WATER

*seasonal fruit*

### GREENS

#### CHOPPED 'BERG' SALAD [ GLUTEN FRIENDLY ] [ VEGETARIAN AVAILABLE ]

*iceberg lettuce tossed with blue cheese, bacon, avocado, red onion, tomato, fresh herbs & buttermilk ranch*

### EGGS and MORE

#### SCRAMBLED EGGS [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*classic scrambled eggs with fresh chives*

#### BUTTERMILK PANCAKES [ VEGETARIAN ]

*fluffy pancakes with toasted pecans, fresh blueberries & lemon zest maple syrup and whipped butter served on the side*

#### DEILED EGG & AVOCADO TOAST [ VEGETARIAN ]

*chopped eggs with a green onion, sweet peppers, dijon mustard & mayonnaise blend served on a toasted baguette, butter lettuce & sliced avocado pickled corn & fresno chile garnish*

### SIDES

#### SEASONAL SUCCOTASH [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*locally sourced seasonal vegetable skillet mix, with fresh herbs, garlic & butter*

#### BRUNCH POTATOES [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*roasted yukon creamer potatoes with sweet peppers & onions*

#### SOUTHERN BAKED BEANS [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*a southern classic, with stewed navy beans in tomato, onion, brown sugar & molasses*

#### BISCUITS & TOAST [ VEGETARIAN ]

*served with jams, butter & honey*

### MAINS

SELECT TWO MAINS,  
EACH ADDITIONAL IS  
\$10 PER PERSON

#### TX STYLE SMOKED BRISKET [ GLUTEN FRIENDLY ]

*beef brisket rubbed with our special dry rub, smoked low & slow until tender with house sweet & tangy barbecue sauce*

#### SOUTHERN FRIED CHICKEN

*bone-in chicken, fried until crispy & golden brown tossed in our sweet & tangy barbecue sauce with a touch of local honey*

#### SWEET & TANGY BARBECUE CHICKEN [ GLUTEN FRIENDLY ]

*seasoned with our barbecue dry rub and grilled with live oak basted in our house barbecue sauce*

#### HOT SMOKED SALMON FILLET [ GLUTEN FRIENDLY ]

*lightly cured in sugar & spice blend, hot smoked until delicious*

#### TEXAS SMOKED SAUSAGE & BACON [ GLUTEN FRIENDLY ]

*sliced jalapeño pork sausage links & live oak grilled and crispy center-cut bacon*

#### "BEYOND MEAT" SWEET

#### & SPICY MEATBALLS [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*vegetarian meatballs roasted and braised in sweet & spicy rustic barbecue*

### DESSERTS

REFER TO SWEETS PAGE FOR SELECTIONS

# GULF COAST BRUNCH

\$55 PER PERSON

## TO DRINK

### ARNOLD PALMER

*iced tea & lemonade*

## GREENS

### KALE CAESAR SALAD [ VEGETARIAN ]

*smoked garlic dressing, radish, parmigiano, croutons*

## EGGS

and

## MORE

### SCRAMBLED EGGS [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*classic scrambled eggs with fresh chives*

### BLUE CRAB BENEDICT

*fresh blue crab and bacon sautéed with onion, bell pepper & celery  
served with buttermilk biscuits with soft poached eggs & béarnaise sauce*

### BANANAS FOSTER FRENCH TOAST [ VEGETARIAN ]

*tx toast soaked in spices, heavy cream and egg, and seared  
topped with fresh sliced bananas, toasted pecans, caramel & powdered sugar*

## SIDES

### GRILLED VEGETABLES [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*seasonal vegetables grilled and tossed with roasted garlic butter & garden herbs*

### BRUNCH POTATOES [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*roasted yukon creamer potatoes with sweet peppers & onions*

### HOMESTEAD GRISTMILL GRITS [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*cooked in milk and butter with sharp cheddar & green onion*

### BISCUITS & TOAST [ VEGETARIAN ]

*served with jams, butter & honey*

## MAINS

SELECT TWO MAINS,  
EACH ADDITIONAL IS  
\$10 PER PERSON

### LIVE OAK GRILLED STRIP LOIN [ GLUTEN FRIENDLY ]

*grilled and roasted on live oak, sliced and served with  
garlic cajun butter, sea salt & fresh thyme leaves*

### BLACKENED REDFISH ON THE HALF SHELL [ GLUTEN FRIENDLY ]

*coated with a cajun blend of spices and grilled on live oak, with  
preserved lemon butter sauce, sea salt & fresh thyme leaves*

### NEW ORLEANS STYLE BBQ SHRIMP [ GLUTEN FRIENDLY ]

*gulf coast shrimp sautéed in garlic, butter, thyme, rosemary & worcestershire sauce  
with green onion & cajun seasoning*

### CAJUN CHICKEN [ GLUTEN FRIENDLY ]

*marinated with roasted garlic, lemon, thyme, rosemary & cajun spices  
live oak grilled and garnished with white wine cream sauce & lemon*

### CAULIFLOWER & OKRA CREOLE [ GLUTEN FRIENDLY ] [ VEGETARIAN ]

*dusted with cajun spices and roasted, topped with a creole tomato sauce,  
sliced green onion and served with jefferson county rice*

## DESSERTS

REFER TO SWEETS PAGE FOR SELECTIONS

# LIVE OAK BRUNCH

VEGETARIAN

\$40 PER PERSON

## TO DRINK

## GREENS

## EGGS and MORE

## SIDES

## MAINS

SELECT TWO MAINS,  
EACH ADDITIONAL IS  
\$10 PER PERSON

## DESSERTS

### FRUIT AGUAFRESCA

*a refreshing beverage blended with seasonal fruit, water & sugar*

### SOUTHWEST CHOPPED SALAD [ GLUTEN FRIENDLY ]

*crisp lettuce, avocado, tomato, grilled corn, black beans, creamy green chile dressing, corn tortilla crisps & queso fresco*

### EGGS POACHED IN SALSA [ GLUTEN FRIENDLY ]

*poached in red salsa, topped with queso oaxaca, red onion & cilantro*

### ZUCCHINI & SQUASH MIGAS [ GLUTEN FRIENDLY ]

*fried corn tortillas & scrambled egg, with sweet peppers & onions*

### AVOCADO & SPINACH BENEDICT [ GLUTEN FRIENDLY ]

*black bean sope topped with rajas and spinach, fresh sliced avocado & soft poached egg with green chile hollandaise*

### TEXAS STREET CORN [ GLUTEN FRIENDLY ]

*tossed with lime, crema, cilantro & pickled jalapeños*

### BRUNCH POTATOES [ GLUTEN FRIENDLY ]

*roasted yukon creamer potatoes with sweet peppers & onions*

### FRIJOLES [ GLUTEN FRIENDLY ]

*stewed black beans with tomato, garlic, onion & cumin*

### FRESH TORTILLAS & TOAST [ VEGETARIAN ]

*served with jams, butter & honey*

### TAMALES & VEGETABLE CHILI [ GLUTEN FRIENDLY ]

*black bean & queso / spinach & corn  
served with vegetarian "beyond meat" chili*

### GREEN CHILE & PAPAS ENCHILADAS [ GLUTEN FRIENDLY ]

*yukon creamer potatoes, rajas and queso oaxaca in corn tortillas, with creamy salsa verde, toasted pumpkin seeds & sliced jalapeño*

### POBLANO & CAULIFLOWER RELLENOS

*stuffed poblano chiles with cauliflower florets, roasted and deep fried, with tomato-chile sauce, fresh cilantro & queso fresco*

### SWEET POTATO & KALE ENCHILADAS [ GLUTEN FRIENDLY ]

*black lentils, roasted sweet potato, kale and queso oaxaca in corn tortillas chile-tomato salsa & shredded cabbage slaw*

### CAULIFLOWER CHILAQUILES [ GLUTEN FRIENDLY ]

*fried corn tortillas simmered in tomato sauce with chickpeas, black lentils spinach & onion, queso fresco with pico de gallo & toasted seeds*

### WILD MUSHROOM

### & SWEET POTATO HASH [ GLUTEN FRIENDLY ]

*marinated mushrooms roasted and mixed with sweet potato hash green chile hollandaise, queso fresco & pickled jalapeños*

REFER TO SWEETS PAGE FOR SELECTIONS

# BITE SIZE SWEETS

## FLOURLESS CHOCOLATE TORTE

\$5 PER PIECE

*dark chocolate, chocolate buttercream, almond & orange zest*

[ALLERGIES] GLUTEN FREE / VEGETARIAN  
CONTAINS DAIRY [FLOURLESS CHOCOLATE TORTE & CHOCOLATE SAUCE & CHOCOLATE BUTTERCREAM]  
CONTAINS EGG [FLOURLESS CHOCOLATE TORTE]  
CONTAINS TREE NUTS [ALMONDS]

## TX GRAPEFRUIT TARTLET

\$5 PER PIECE

*grapefruit curd, local honey & lime meringue  
served in a graham tart shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TARTLET] / VEGETARIAN  
CONTAINS EGG [GRAPEFRUIT CURD & LIME MERINGUE & GRAHAM TART SHELL]  
CONTAINS DAIRY [GRAPEFRUIT CURD & GRAHAM TART SHELL]  
MAY CONTAIN TREE NUTS [GRAHAM TART SHELL, FACILITY MANUFACTURED]  
MAY CONTAIN SOY [GRAHAM TART SHELL, FACILITY MANUFACTURED]

## BOURBON-MAPLE CHOCOLATE & PECAN CREAM PIE

\$5 PER PIECE

*chocolate bourbon custard, maple chantilly & toasted pecans  
served in a graham tart shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TART SHELL] / VEGETARIAN  
CONTAINS EGG [BOURBON CHOCOLATE CUSTARD & GRAHAM TART SHELL]  
CONTAINS DAIRY [BOURBON CHOCOLATE CUSTARD & GRAHAM TART SHELL & MAPLE CHANTILLY]  
CONTAINS TREE NUTS [PECANS & GRAHAM TART SHELL MAY CONTAIN]  
MAY CONTAIN SOY [GRAHAM TART SHELL, FACILITY MANUFACTURED]

## DULCE DE LECHE TARTLET

\$5 PER PIECE

*caramel milk, sea salt, almond, piloncillo infused cream & coconut flakes  
served in a graham tart shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TARTLET] / VEGETARIAN  
CONTAINS EGG [GRAHAM TART SHELL]  
CONTAINS DAIRY [GRAHAM TART SHELL & DULCE DE LECHE & PILONCILLO CHANTILLY]  
MAY CONTAIN TREE NUTS [GRAHAM TART SHELL, FACILITY MANUFACTURED]  
MAY CONTAIN SOY [GRAHAM TART SHELL, FACILITY MANUFACTURED]

## STRAWBERRY SHORTCAKE PARFAIT

\$5 PER PIECE

*macerated strawberries, vanilla sponge cake & chantilly cream*

[ALLERGIES] CONTAINS GLUTEN [VANILLA SPONGE CAKE] / VEGETARIAN  
CONTAINS DAIRY [VANILLA SPONGE CAKE & CHANTILLY CREAM]  
CONTAINS EGG [VANILLA SPONGE CAKE]

## SPICED CARROT CAKE

\$5 PER PIECE

*citrus-cashew cream icing, almond & maple syrup*

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN  
CONTAINS TREE NUTS [ALMOND & CITRUS-CASHEW CREAM ICING & SPICED CARROT CAKE]

## DARK CHOCOLATE BROWNIE

\$5 PER PIECE

*sweet potato frosting & orange zest*

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN / CONTAINS TREE NUTS [ DARK CHOCOLATE BROWNIE]

## MANGO TRUFFLE

\$5 PER PIECE

*coconut, cashews, tahini & chia seeds*

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN / CONTAINS TREE NUTS [MANGO TRUFFLE]  
CONTAINS SESAME [MANGO TRUFFLE]

# BITE SIZE SWEETS

## BERRIES & CREAM

\$5 PER PIECE

*cashew cream, sweet balsamic & pistachio  
served on a tasting spoon*

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN / CONTAINS TREE NUTS [BERRIES & CREAM & PISTACHIO]

## CHOCOLATE BISCOTTI

\$5 PER PIECE

*white chocolate, pistachio, cranberries & orange zest*

[ALLERGIES] CONTAINS GLUTEN [CHOCOLATE BISCOTTI] / CONTAINS EGG [CHOCOLATE BISCOTTI]  
CONTAINS TREE NUTS [PISTACHIO-CHOCOLATE BISCOTTI] / CONTAINS DAIRY [CHOCOLATE BISCOTTI]  
VEGETARIAN

## BERRY TARTLETS

\$5 PER PIECE

*lavender pastry cream & fresh berries  
served in a graham tart shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TART SHELL] / VEGETARIAN  
CONTAINS DAIRY [LAVENDER PASTRY CREAM & GRAHAM TART SHELL ]  
CONTAINS EGG [LAVENDER PASTRY CREAM & GRAHAM TART SHELL]  
MAY CONTAIN TREE NUTS [GRAHAM TART SHELL, FACILITY MANUFACTURER]  
MAY CONTAIN SOY [GRAHAM TART SHELL, FACILITY MANUFACTURER]

## PECAN PRALINE BLONDIE

\$5 PER PIECE

*white chocolate buttercream, caramel sauce , sea salt & pecans*

[ALLERGIES] CONTAIN TREE NUTS [PECAN PRALINE BLONDIE] / CONTAINS SOY [PECAN PRALINE BLONDIE]  
CONTAINS DAIRY [PECAN PRALINE BLONDIE & WHITE CHOCOLATE BUTTERCREAM & CARAMEL]  
CONTAINS EGG [PECAN PRALINE BLONDIE]  
CONTAINS GLUTEN [PECAN PRALINE BLONDIE] / VEGETARIAN

## DOBERGE CAKE BITES

\$5 PER PIECE

*chocolate buttercream, white chocolate drizzle & cocoa nibs*

[ALLERGIES] CONTAINS GLUTEN [DOBERGE CAKE] / VEGETARIAN  
CONTAINS DAIRY [DOBERGE CAKE ]  
CONTAINS EGG [DOBERGE CAKE]

## BROWNIE S'MORES

\$5 PER PIECE

*dark chocolate brownie, vanilla bourbon marshmallow fluff & graham cracker crust*

[ALLERGIES] CONTAINS GLUTEN [BROWNIE S'MORE] / VEGETARIAN  
CONTAINS DAIRY [BROWNIE S'MORE]  
CONTAINS EGG [BROWNIE S'MORE & VANILLA BOURBON MARSHMALLOW FLUFF]  
MAY CONTAIN TREE NUTS [GRAHAM CRACKER CRUMB, FACILITY MANUFACTURER]

## BANANA CREAM TART

\$5 PER PIECE

*mascarpone vanilla cream, chantilly cream, bourbon caramel & peanut pralines  
served in a graham tartlet shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TART SHELL] / CONTAINS PEANUTS [PEANUT PRALINE]  
CONTAINS DAIRY [BANANA MASCARPONE VANILLA CREAM & CHANTILLY CREAM & GRAHAM TART SHELL]  
CONTAINS EGG [BANANA MASCARPONE VANILLA CREAM & GRAHAM TART SHELL]  
VEGETARIAN / MAY CONTAIN SOY / MAY CONTAIN TREE NUTS

# SMALL PLATE SWEETS

## SEA SALT CARAMEL BUDINO

\$8 PER ITEM

*goat cheese pudding, caramel chantilly & graham cracker*

[ALLERGIES] CONTAINS GLUTEN [SEA SALT CARAMEL BUDINO] / VEGETARIAN  
CONTAINS DAIRY [SEA SALT CARAMEL BUDINO]  
CONTAINS EGG [SEA SALT CARAMEL BUDINO]  
MAY CONTAIN TREE NUTS [GRAHAM CRACKER CRUMB, FACILITY MANUFACTURER]

## BEET & STRAWBERRY SHORTCAKE PARFAIT

\$9 PER ITEM

*vanilla sponge cake, macerated beets & strawberries, goat cheese cremeux  
white chocolate & almond*

[ALLERGIES] CONTAINS GLUTEN [VANILLA SPONGE CAKE] / VEGETARIAN  
CONTAINS DAIRY [VANILLA SPONGE CAKE & CREMEUX]  
CONTAINS EGG [VANILLA SPONGE CAKE & CREMEUX]  
CONTAINS TREE NUTS [ALMOND]

## SPICED CARROT CAKE PARFAIT

\$8 PER ITEM

*citrus-cashew cream icing, almond & maple syrup*

[ALLERGIES] [ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN  
CONTAIN TREE NUTS [ALMOND & CITRUS-CASHEW CREAM ICING & SPICED CAKE]

## CHURROS & DULCE DE LECHE

\$7 PER ITEM

*fried pastry, cinnamon, sugar & caramelized milk*

[ALLERGIES] CONTAINS GLUTEN [CHURROS] / VEGETARIAN  
CONTAINS DAIRY [CHURROS & DULCE DE LECHE]  
CONTAINS EGG [CHURROS] / CONTAINS SOY [CHURRO]

## CARAMEL FLAN

\$8 PER ITEM

*caramel custard, raspberry & mint*

[ALLERGIES] GLUTEN FREE / VEGETARIAN  
CONTAINS DAIRY [CARAMEL FLAN]  
CONTAINS EGG [CARAMEL FLAN]

## BERRIES & CREAM

\$7 PER ITEM

*cashew cream, sweet balsamic & pistachio*

[ALLERGIES] GLUTEN FREE / VEGETARIAN / VEGAN  
CONTAINS TREE NUTS [“BERRIES & CREAM” & PISTACHIO]

## LAYERED DARK CHOCOLATE BROWNIE

\$8 PER ITEM

*chocolate sweet potato icing, cocoa nibs & powdered sugar*

[ALLERGIES] GLUTEN FREE / VEGETARIAN / VEGAN  
CONTAINS TREE NUTS [DARK CHOCOLATE BROWNIE & CHOCOLATE SWEET POTATO ICING]

## PETIT BEIGNET

\$7 PER ITEM

*fried pastry, citrus jam & powdered sugar*

[ALLERGIES] CONTAINS GLUTEN [BEIGNET BITES] / VEGETARIAN  
CONTAINS DAIRY [BEIGNET BITES]  
CONTAINS EGG [BEIGNET BITES]  
CONTAINS SOY [BEIGNET BITES]