

TEXAS STAR

Lunch & Dinner

CATERING MENU



Plated Menu

All items are served with tea, water, and rolls and include choice of salad, two sides, and dessert.
All items are priced per person and do not include the 20% service fee or 8.25% sales tax.
All prices are subject to change.

CHICKEN

Tuscan Chicken \$19.95

Grilled Chicken Breast with a Light Cream Sauce of Sun Dried Tomatoes & Herbs, Served Over Penne Pasta with one side.

Champagne Chicken \$19.95

Breaded and Pan Seared Chicken Breast, topped with a Champagne Cream Sauce.

Chicken Florentine \$19.95

Pan Seared Chicken Breast, topped with Sundried Tomato, Spinach and a White Wine Cream Sauce.

Apple Cider Chicken \$21.95

Grilled Chicken Breast with Apple Cider Cream Sauce and topped with Sautéed Granny Smith Apple Slices.

Chicken Cordon Bleu \$23.95

Herb Panko Crusted Chicken Breast, Stuffed with Ham and Swiss Cheese, and topped with a Swiss Mornay Sauce.

Wrapped Chicken Breast \$25.95

Prosciutto Wrapped Chicken Breast Stuffed with Gouda Cheese.

OTHER

Glazed Ham \$18.95

Honey Glazed Ham Served with Pineapple-Cherry Glaze.

Smoked Pork Tenderloin \$20.95

House Smoked Pork Tenderloin Topped with a Maple Chipotle Glaze.

Sweet and Spicy Salmon \$24.95

House Seasoned Salmon drizzled with a Honey Mustard Glaze.

Herb Crusted Salmon \$24.95

Baked Salmon with Lemon Dill Cream Sauce.

Grilled Baseball Sirloin \$28.95

Grilled Baseball Cut Sirloin topped with a Cowboy Butter.

N.Y. Strip Poivre \$38.95

Pepper Crusted Strip Steak Topped with a Red Wine Demi.

VEGETARIAN

All Vegetarian meals are served plated

Grilled Portabella Mushroom or Vegetable Kabob \$18.95

Black Beans served with Wild Rice Or Chef's choice of Vegetable

GLUTEN FREE

All Gluten Free meals are served plated

Grilled Chicken Breast or Tilapia \$18.95

Black Beans served with Chef's choice of Vegetable

Buffet Menu

All items are served with tea, water, and choice of dessert with a minimum of 25 guests.
All items are priced per person and do not include the 20% service fee or 8.25% sales tax.
All prices are subject to change.

Tex Mex

\$15.95

Ranchero Beans and Spanish Rice
Homemade Salsa, Cheddar Cheese, Sour
Cream, Shredded Lettuce, Pico de Gallo
and Diced Tomatoes

Choice of One:

Add Additional Entrée for \$3 per person

Beef Tacos
Chicken Tacos
Beef Enchiladas
Chicken Enchiladas
Cheese Enchiladas
Pork Tamales

Texas Star Country Buffet

\$19.95

Garden Salad with Ranch and Herbal Vinaigrette
Country Green Beans, Mashed Potatoes and Dinner
Rolls

Choice of One Entree

Add Additional Entrée for \$3 per person

Country Fried Steak or Country Fried Chicken with
Country Gravy
Substitute Half Country Fried Steak and Country
Fried Chicken
Blackened or Fried Catfish
BBQ Chicken
Smoked Chicken with a Maple Pecan Glaze
Pan Seared Pork Chops with an Apple Raisin Sauce
*Home-Style Pot Roast with Carrots and Onions.

**Add \$2 Per Person*

Texas Star Deli Buffet

\$16.95

Garden Salad with Ranch and Herbal Vinaigrette
Assorted Breads and Rolls
American and Swiss Cheese
Lettuce, Tomato, Onion and Pickles
Potato Salad and Fruit Salad

Choice of Two:

Honey Ham
Slow Roasted Turkey
Chicken Salad
Tuna Salad

Italian

\$22.95

Caesar Salad with Garlic Croutons and Parmesan
Cheese
Vegetable Medley and Toasted Garlic Bread
Knots

Choice of Two Entrees:

Add Additional Entrée for \$3 per person

Beef Lasagna
Chicken Piccata
Chicken Marsala
Chicken Parmesan
Chicken Fettucine Alfredo
Spaghetti and Meatballs
*Salmon Piccata

**Add \$2 per person*

Cajun Buffet

\$22.95

Wild Spring Mix Salad with Dried Cranberries, Feta
Cheese and Raspberry Vinaigrette
Red Beans with Sausage, White Rice and Dinner Rolls

Choice of Two Entrees:

Add Additional Entrée for \$3 per person

Crawfish Etouffee
Blackened Chicken with Cajun Cream Sauce
Chicken Jambalaya
Cajun Chicken Pasta
Blackened Catfish
*Blackened Salmon
Chicken and Sausage Gumbo

**Add \$2 Per Person*

Texas Star Salad Buffet

\$14.95

Garden Salad with Ranch and Herbal Vinaigrette
Pasta Salad, Fruit Salad with Poppyseed Dressing
and Marinated Tomato and Cucumber Salad
Fresh Rolls
Chicken Salad or Tuna Salad

Buffet Menu

All items are served with tea, water, and choice of dessert with a minimum of 25 guests.
All items are priced per person and do not include the 20% service fee or 8.25% sales tax.
All prices are subject to change.

Fajita Buffet

\$22.95

Fajita Chicken and Steak, Flour Tortillas, Grilled Peppers and Onions, Spanish Rice, Homemade Salsa, Cheddar Cheese, Sour Cream, Guacamole, Ranchero Beans, Shredded Lettuce, Fresh Pico-de-Gallo, Sliced Jalapenos, and Queso.

American Buffet

\$25.95

Spring Mix with Raspberry Vinaigrette, Flank Steak in Burgundy Mushroom sauce, Herb Crusted Chicken with a Tomato Basil Beuree Blanc sauce, Fire Roasted Vegetables, and Buttered Mashed Potatoes.

4 Meat Bar-B-Que*

\$24.95

Smoked Brisket, Pulled Pork, Chicken and Sausage, Potato Salad, Cole Slaw, Baked Beans, Pickles, Peppers, Onions, BBQ sauce, and Fresh Bread.
*(40 minimum)

5 Meat Bar-B-Que*

\$26.95

Smoked Brisket, Chicken, Pulled Pork, Ribs, and Sausage, Potato Salad, Cole-Slaw, Baked Beans, Pickles, Peppers, Onions, BBQ Sauce, and Fresh Bread. *(36 minimum)

Backyard Grill

\$15.95

Grilled Hamburgers with American and Swiss Cheeses, Lettuce, Tomatoes, Onions and Pickles.

Choose 2 Sides:

Pasta Salad Potato Salad Baked Beans
Potato Chips

Add Hot Dogs \$3.00 each

Add Grilled Chicken Breast \$4.00 each

Chef's Table

Garden Salad with Ranch and Herbal Vinaigrette
Dinner Rolls

Choice of One Carved Item:

Pineapple Cherry Glazed Ham \$21.95

Herb Roasted Turkey Breast \$ 21.95

Herb Seared Pork Loin with a Garlic-Honey Glaze
\$24.95

Prime with Au Jus and Horseradish \$38.95

Choice of One Side Entrée:

Champagne Chicken

Chicken Florentine

Smoked Chicken with a Maple Pecan Glaze

Herb Seared Salmon with a Tarragon Cream Sauce

Sweet and Spicy Salmon with a Honey Mustard Glaze

VEGETARIAN

All Vegetarian meals are served plated

Grilled Portabella Mushroom or Vegetable Kabob

\$18.95

Served with Black Beans and Wild Rice Or
Chef's choice of Vegetable

GLUTEN FREE

All Gluten Free meals are served plated

Grilled Chicken Breast or Tilapia

\$18.95

Served with Black Beans and Chef's choice of
Vegetable

Sides & Desserts

All items are priced per person and do not include the 20% service fee or 8.25% sales tax.
All prices are subject to change.

SALADS

Garden Salad

With Your Choice of Ranch or Vinaigrette Dressing

Caesar Salad

Tender Romaine, Croutons, and Imported
Parmesan, Caesar Dressing

Spring Mix

A lovely mix of Red Romaine Lettuce, Green and Red
Leaf Lettuce, Baby Spinach, and Arugula accompanied
by Cranberries, Grape Tomatoes, Feta Cheese with
Raspberry Vinaigrette

Spinach Salad

Toasted pecans, Bleu Cheese, Bacon, Croutons with
Honey-balsamic Vinaigrette

SIDES

Roasted Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Roasted Tri Color Potatoes

Rice Pilaf

Whipped Sweet Potatoes

Parmesan Risotto

Baked Poblano Mac and Cheese (Buffet Only)

Vegetable Medley

Honey-Tarragon Glazed Baby Carrots

Green Bean Almondine

Country Style Green Beans

Charred Broccolini

DESSERTS

HOUSE DESSERTS

Cobbler-Cherry, Apple or Peach

New York Cheesecake with Chocolate or Raspberry
sauce

Cookie and Brownie Tray

Chocolate Cake

Banana Pudding with Vanilla Wafers

Bourbon Pecan Bread Pudding

Pumpkin Bread Pudding (Seasonal Sept-February)

Tres Leches Cake

Pecan Pie (Seasonal)

Pumpkin Pie (Seasonal)

PREMIUM DESSERTS

Additional \$2.50

Assorted Holiday Dessert Tray

Italian Cream Cake

Pumpkin Spice Bread Pudding

Red Velvet Cake

Molten Chocolate Cake