

PRIVATE DINING MENU

Hors D'oeuvres



DESTINATION... RUSTIC ELEGANCE!

EXPERIENCE THE DIFFERENCE AS WE PRESENT

FINE WESTERN DINING IN THE HEART OF THE SOUTH!

Hors D'oeuvres menu is priced per person

Platters

- Assorted Fresh Fruits — \$3.50**
- Assorted Cheese Tray with Gourmet Crackers — \$3.50**
- Assorted Fresh Vegetables with Dip — \$3.50**
- Assorted Canapés — \$4.00**
- Southwestern Pin Wheels — \$3.00**
- Antipasto Skewers — \$3.50**
- Vegetable Bruschetta — \$2.50**
- Shrimp Cocktail — \$7.00**
- Assorted Gourmet Cookies — \$2.00**
- Assorted Petit Fours — \$3.00**
- Assorted Mini Cheesecake — \$4.00**

Carving Station

(All meats are served with sliced rolls and various condiments)

- Beef Tenderloin — \$8.50**
- Honey Baked Ham — \$3.75**
- Smoked Turkey — \$3.75**
- Sirloin of Roast Beef — \$4.50**

Hot and Cold Dips

- Spinach and Artichoke Dip with Chips — \$3.00**
- Hot Clam Dip with Soft Croutons — \$3.50**
- Black Bean and Cheese with Chips — \$3.00**
- BHB Tomato Salsa and Chips — \$2.00**

Hot Hors D' Oeuvres

- Chicken Pot Stickers — \$3.50**
- Chicken Brochettes — \$3.50**
- Smoked Chicken Quesadillas — \$3.50**
- Breaded Cheese Triangles with Marinara Sauce — \$3.00**
- Spinach Cheese Triangles — \$3.00**
- Vegetable Quesadillas — \$3.00**
- Vegetable Spring Rolls — \$3.50**
- Crispy Asparagus and Asiago Cheese wrapped in Phyllo Dough — \$4.50**
- Assorted Petit Quiche — \$3.50**
- Mini Beef Wellingtons — \$4.50**
- Beef Brochettes — \$4.00**
- Sausage Puffs — \$3.00**
- Mini Crab Cakes — \$4.00**
- Coconut Shrimp — \$3.50**

“It is our guarantee to keep your hors d’oeuvre selections stocked and looking fresh for 2 hours during your event.”