



Hors d'oeuvres

Hot Hors d'oeuvres

Pricing per piece

†Indicates Gluten Free

Meat / Beef

Mini BLT with Apple-wood Bacon, Fresh Spinach Leaf, Roma Tomato, Brie, Biscuit	\$4
Mini Beef Sliders, White Cheddar, Mini Pickle Spear	\$4
Beef Tenderloin & Gorgonzola Pesto Crostini	\$3
Candied Bacon Strips †	\$2
Maple Bacon – wrapped Dates †	\$2
Sweet & Spicy Meatballs	\$2

Poultry

Toasted Coconut Chicken Skewer, Spicy Honey Glaze†	\$3
Turkey Meatballs with Sage and Cranberry	\$3
Blackened Chicken Skewer, Citrus Cream, Green Onion†	\$2
Grilled Turkey Slider, Swiss, Avocado, Roma Tomato, Pickle	\$4

Seafood

Apple Smoked Bacon Wrapped Shrimp with Peach Habanero Salsa†	\$4
Creamy Shrimp Creole Toast	\$4

Vegetarian

Gouda Zucchini Stuffed Mushroom	\$2
Soup Shooters (Smoked Tomato Bisque, Curried Butternut Squash, Potato Leek) †	\$2
3 Cheese Grill Cheese, Arugula, Roma Tomato, Brioche	\$3

Chilled Hors d'oeuvres

Price per piece

†Indicates Gluten Free

Meat / Beef

Anti-pasta Skewer with Salami, Provolone, Olive, Pickle, Balsamic Reduction† \$3

Poultry

Chicken Salad on Endive or Romaine Heart † \$2

Seafood

Smoked Salmon, Caper Crème Fraiche, Red Onions, Crostini \$3

Shrimp Salad Cucumber Cup† \$3

Blackened Tuna, Crème Fraiche, Cucumber† \$3

Jumbo Gulf Shrimp with Cocktail Sauce in Mini Cordial Glass† \$4

Tuna Tartar, Lime Zest, Lime Aioli, Toast \$4

Vegetarian

Deviled Egg, Horseradish Dill † \$1

Peach Chutney, Warm Brie Savory Pastry Puff \$2

Marinated Tomato, Creamy Basil Mozzarella, Toast \$2

Hors D'oeuvre Displays

Cold Smoked Salmon Capers, Red Onions, Eggs, Grain Mustard, Remoulade and Tarragon Cream Cheese, Bagel Chips, Toast	\$8 per person
Artisanal Cheese Display Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts Served with Garlic Parmesan Crostinis, Crackers & Parmesan Crisps	\$8 per person
Antipasto Sliced Coppa, Salami, Prosciutto, Olive Tapenade, Roasted Red Peppers, Marinated Mushrooms, Caramelized Onions, Artichoke Hearts, Bruschetta	\$7 per person
Crudités Baby Asparagus (Seasonal), Baby Carrots, Cauliflower, Grape Tomatoes, Celery, Red Peppers, Creamy Blue Cheese Dressing, Lemon Herb Ranch Dressing	\$4 per person
Texas Caviar † Black Eye Pea, Jalapeno, Tomato, Cilantro, Onion, Homemade Blackened Tortilla Chips	\$2 per person
Spinach & Artichoke Dip Creamy Béchamel, Spinach, Artichokes, Garlic, Cream Cheese, Parmesan, Buttered Bread Crumbs, Toast Points or House-made Blackened Tortilla Chips	\$4 per person
Warm Pimento Cheese Cheddar, Pimento Pepper with Toast	\$3 per person

Stations

Pasta Station* \$13 per person

Ziti Pasta, Marinara Sauce, Fresh Herb Alfredo, Italian Sausage, Chicken,
Bell Peppers, Onions, Mushrooms, Olives, Fresh Basil, Spinach, Parmesan *Add*
Shrimp \$2 per person

Mac & Cheese Station* \$12 per person

Choice of Toppings: 3 Cheese Sauce, Red Onions, Assorted Peppers, Taso Ham,
Apple-wood Smoked Bacon, Diced Chicken, Crawfish, Lobster, Tabasco, Bread Crumbs

Potato Station* \$8 per person

Choice of Potato: Garlic Whipped Mashed Potatoes or Smashed Redskin Potatoes
Assorted Toppings: Butter, Sour Cream, Apple-Wood Smoked Bacon, Scallions, Shredded
Cheddar, Goat Cheese, Pepper Jack
Sweet Potato Choice of Toppings: Caramel Sauce, Brown Sugar, Mini Marshmallows,
Sugar Glazed Pecans

Street Taco Station (Attendant Optional) \$10 per person

Mini Corn Tortillas Filled with Shredded Brisket with Caramelized Onions,
Tangy Pulled Pork, Roasted Chicken with Poblano & Roma Tomatoes
Assorted Toppings: Cilantro, Pico de Gallo, Onions, Sliced Avocado, Lime Wedges, Tomatillo
Salsa, Roasted Red Salsa

Slider Station* \$10 per person

Served on Mini Egg Buns or House-made Biscuits

Choice of 2:

Beef Patty Pepper Jack, Apple-wood Smoked Bacon, Pickle, Dijon Mayonnaise
BBQ Chopped Brisket, Jalapeno, Picked Onion, Chipotle BBQ Sauce
Crab Cake, Micro Greens, Roma Tomato, Remoulade
Crispy Chicken, Blue Cheese Crumbles, Buffalo Sauce
Meatloaf, White Cheddar, Chipotle Ketchup
Grilled Portobello, Grilled Onions, Basil Pesto Mayo

Buffet Options

Carving Stations

Served with Petite Dinner Rolls and Herb Butter

*1 attendant for every 50 guests. \$100 attendant fee. *Attendant Suggested but not required*

Smoked Turkey Breast or Whole Turkey* Chef's Seasonal Sauce or Pan Gravy	\$8 per person
Spiral Bone-in Ham*† Maple Brown Sugar Glaze	\$9 per Person
Herb Roasted Pork Loin*† Chef's Seasonal Sauce or Chutney	\$12 per person
Bacon Wrapped Pork Loin*† Peach Chutney	\$12 per person
House Smoked Brisket*† Texas BBQ Sauce	\$12 per person
Smoked Beef Tenderloin* † Red Wine Mushrooms, Gorgonzola Cream Sauce or Chimichurri	\$16 per person

Salad Options

Italian Pasta Salad	\$4 per person
Roasted Chicken, Bow-tie Pasta, English Cucumbers, Grape Tomatoes, Red Onion, Red Wine Vinaigrette	
Antipasto Salad †	\$4 per person
Romaine, Red Onion, Roasted Red Peppers, Black Olives, Cherry Tomatoes, Artichoke Hearts, Pepperoni, Marinated Mozzarella, Pepperoncinis, Red Wine Vinaigrette	
Simple Salad †	\$4 per person
Butter Lettuce, Radish, Shallots, Sunflower Seeds, Creamy Lemon Vinaigrette	
Caesar	\$3 per person
Hearts of Romaine, House-made Garlic Croutons, Shaved Parmesan Reggiano	
HPK Mixed Green Salad †	\$3 per person
Mixed Green Lettuce, Tomatoes, Cucumbers, Carrots and Honey Mustard	
Harvest Cobb Salad †	\$4 per person
Romaine, Bacon, Egg, Apple, Pear, Pecans, Cranberries, Goat Cheese, Poppyseed Dressing	
Fall Spinach Salad †	\$4 per person
Spinach, Red Onion, Cranberries, Pears, Mustard Vinaigrette	
Fiesta Salad †	\$4 per person
Iceberg, Cilantro, Tomatoes, Red Onion, Black Beans, Roasted Corn, Cheddar, Jalapeno Ranch	
Chop Salad †	\$4 per person
Romaine, Spinach, Iceberg, Cucumber, Bacon, Corn, Pinto beans, Scallions, Celery Cherry Tomatoes, Squash, Zucchini, Lemon Herb Ranch	
Honey Mustard Chicken Chop Salad	\$5 per person
Romaine, Oven Baked Chicken, Roma Tomatoes, Red Onion, Feta Cheese, Won Ton Strips, Honey Mustard	
Proteins added to any Salad	
Chicken Breast \$5 per person, Pan-seared Salmon \$7 per person, Beef Filet \$10 per person	

Soup Options

Cream of Asparagus Parmesan Crisp	\$4 cup/\$6 bowl
Roasted Corn Chowder † Pico De Galo	\$4 cup/\$6 bowl
Perfect Winter Potato Soup Crispy Onions	\$4 cup/\$6 bowl
Chicken Pozole † Radish and Scallion	\$4 cup/\$6 bowl
Cream of Mushroom Fried Mushrooms	\$4 cup/\$6 bowl
Smoked Tomato Bisque Garlic Croutons	\$4 cup/\$6 bowl
Turkey Sausage & Kale †	\$4 cup/\$6 bowl
Curried Chicken & Wild Rice †	\$4 cup/\$6 bowl
Beef and Bean Chili † <i>Add Cornbread for \$1 per person</i>	\$4 cup/\$6 bowl
Red Beans and Rice † <i>Add Cornbread for \$1 per person</i>	\$4 cup/\$6 bowl

Protein Options

Served with Petite Rolls and Butter

Tuscan Chicken Breast Creamy Sauce, Spinach, Sun-dried Tomatoes, Linguine	\$10 per person
Roasted Chicken Over Wild Rice and Mushrooms	\$10 per person
Chicken Piccata Lemon White Wine Butter Sauce, Capers, Linguine or Roasted Garlic Whipped Potatoes	\$10 per person
Asian Poached Salmon Coconut Cream Sauce with Chili Paste and Lime, Vermicelli Noodles	\$12 per person
Seared Pork Tenderloin † Apricot Glaze	\$11 per person
Bacon Wrapped Pork Tenderloin † Sweet and Spicy Honey Glaze	\$11 per person
Grilled Flank Steak † Sautéed Onions, Peppers, Garlic Butter	\$12 per person
Grilled Beef Tenderloin † Red Wine Mushrooms, Gorgonzola Cream Sauce or Chimichurri	\$12 per person
Pan Fried Pork Chops † Apple Cinnamon Sauce or over Cajun Pasta	\$10 per person
Beef Stroganoff with Mushrooms Egg Noodles	\$9 per person
Italian Sausage & Orecchiette Pasta Shallots, Mushrooms, Chunky Red Sauce	\$10 per person
Chicken and Sausage Jambalaya †	\$10 per person

Side Options

Loaded Baked Potato Casserole †	\$3 per person
Garlic Whipped Potatoes †	\$3 per person
Sour Cream Bacon Smashed Potatoes †	\$3 per person
Creamy Lemon Parmesan Risotto with Peas †	\$4 per person
Primavera Orzo	\$4 per person
Sautéed Spinach with Lemon Juice †	\$3 per person
Southern Green Beans and Red Potatoes †	\$3 per person
Glazed Baby Carrots †	\$3 per person
Smoked Gouda Macaroni & Cheese	\$4 per person
Papperdella & Roasted Vegetable	\$4 per person
Lemon or Garlic Green Beans †	\$3 per person
Whipped Sweet Potatoes †	\$3 per person
Wild Rice and Mushrooms †	\$4 per person
Crispy Garlic & Bacon Brussel Sprouts †	\$3 per person
Roasted Maple-Bourbon Glazed Brussel Sprouts with Bacon †	\$3 per person
Roasted Cauliflower with Herbs †	\$3 per person
Fall Roasted Vegetables with Maple Sage †	\$3 per person
Jalapeno Cornbread †	\$2 per person
HPK Amazing Cream Corn †	\$3 per person
Orange Rice with Cranberries †	\$3 per person

Dessert Options

Assorted Cookies Oatmeal Cranberry, Chocolate Chip, Snickerdoodle, Pumpkin Butterscotch Cookie	\$1 each
Salted Caramel Chocolate Bars Layered Cookie Dough, Caramel, Milk Chocolate, Sea Salt	\$2 each
Sweet Potato Pie Roasted Sweet Potato Puree, Sweetened Whipped Cream	\$4 per person
Sopapilla Cheesecake Crescent Dough, Cream Cheese, Cinnamon Sugar	\$3 per person
Mini Cherry or Apple Turnovers Puff Pastry, Fruit Filling, Cinnamon Sugar	\$3 each
Mixed Seasonal Berries Lightly Sweetened Whipped Cream	\$3 per person
Seasonal Fruit Cobbler Flakey Buttered Crust, Cinnamon Sugar	\$3 per person
Orange Cranberry Bread Pudding Vanilla Sauce	\$ 3per person
Mini Dessert Tray Assorted Mini Desserts	\$3 per person

Beverages

Coffee Station Fresh Brewed Coffee, Sweeteners, Half & Half, Flavored Creamers	\$2 per person
Hot Coco Hot Chocolate, Mini Marshmallows	\$2 per person
Fresh Squeezed Lemonade	\$10 per gallon
Iced Tea or Sweet Tea	\$10 per gallon
Assorted Soft Drinks Coke, Diet Coke, Sprite, Dr. Pepper	\$1 per person

Salad Buffets

Guests build their own salad from a buffet of fresh ingredients

Minimum 30 people

TACO SALAD BAR \$11 per person

2 Lettuce varieties, shredded Chicken, seasoned ground Beef, 10 toppings, 4 Cheeses,
2 salsas, 2 dressings

Add Sopapilla Cheesecake \$2 per person

SOUP AND SALAD BAR \$12 per person

Your choice of soup, bread to complement the soup, 3 Lettuce varieties, 8
toppings, assorted Cheeses and 3 dressings

Add assorted Cookie Tray \$1 per person

TRADITIONAL SALAD BAR \$11 per person

3 Lettuce varieties, 10 toppings, grilled Chicken, assorted Cheeses and 4 dressings

Upgrade with Tuna Salad, Chicken Salad or Egg Salad \$2 per person

ASIAN SALAD BAR \$11 per person

Soba Noodle Salad, Cucumber Salad, Asian Green Beans, 2 Lettuce varieties, Sesame Ginger Chicken,
8 toppings including Mandarin Oranges and crispy noodles and 3 dressings

CHICKEN SALAD AND SANDWICH BAR \$12 per person

Guest build their own chicken salad or chicken sandwich

2 Lettuce Varieties, Oven Roasted Chicken Strips, Chicken Salad, 2 types of buns, 10 toppings, 3
cheeses and assorted spreads

Add Banana Pudding \$2 per person

SOUP AND SANDWICH BAR \$10 per person

Your choice of soup, Traditional Sandwiches, Gourmet Sandwiches and Cookie platter

Add Banana Pudding \$2 per person

SOUP OR SALAD AND BAKED POTATO BAR \$10 per person

Choice of Soup or Salad, Baked Potatoes (Sweet Potatoes also available) and 10 Toppings

Add Pulled Pork or Grilled Chicken \$2 per person or Brisket for \$3 per person

Traditional Buffets

SOUTHERN BUFFET \$13 per person
Oven Roasted Chicken, Pot Roast with Carrots and Potatoes, Creamed Corn, Baked Beans, and Banana Pudding

TACO FEAST \$12 per person
Salsa Verde Chicken, Taco Ground Beef, Tomato, Lettuce, Onions, Sour Cream, Jalapenos, Black bean Corn Salad, Sautéed Peppers and Onions, Assorted Cheeses, Jalapeno Ranch, Salsas, and Mexican Corn Salad
Upgrade to Brisket for \$1 per person
Add Sopapilla Cheesecake \$1 per person

CHILI AND CORNBREAD FEAST \$12 per person
Meaty Chili, Veggie Chili or Chicken Chili, Southern Cornbread Chicken Casserole, Fritos, Cheese, Onions, Jalapenos, and Sour Cream
Add Banana Pudding add \$2 per person

TEXAN ITALIAN \$14 per person
Caesar Salad, Meaty Lasagna, Chicken Spaghetti, Lemon Green Beans and Fruit with Honey Lime

ITALIAN FEAST \$14 per person
Caesar Salad, Vegetable Lasagna, Italian Sausage Stuffed Shells, Lemon Green Beans and Rolls
Or Meaty Lasagna and Veggie Stuffed Shells

MEXICAN BUFFET \$12 per person
Fiesta Salad or Enchilada Soup, Chicken Enchiladas and Spinach Enchiladas with Tomatillo Cream Sauce, Mexican Black Beans and Sopapilla Cheesecake

COMFORT FOOD BUFFET \$12 per person
Mixed Green Salad with Ranch and Honey Mustard, Oven Roasted Crispy Chicken, Traditional Meatloaf, Mac-N-Cheese *or* Southern Greens and Banana Pudding

FALL APPLE BUFFET \$12 per person
Harvest Cobb Salad, Roasted Apple Pork Chops, Roasted Root Vegetables with Maple and Sage, Carmel Apple Cheesecake Bars

Sandwiches

GOURMET SANDWICH PLATTER \$8 per sandwich

Select 3

Turkey & Cranberry Wrap

Thick cut Turkey Breast, Cream Cheese, Cranberries, Spinach and Flour Tortilla

Ham and Salami

Black Forest Ham, Genoa Salami, Mustard, Red Onion, and Lettuce on Sourdough

Vegetarian Wrap

Carrot, House Pickled Red Onions, Cucumber, Radish, Spinach, Cream Cheese, and Flour Tortilla

Curried Chicken Salad

Chicken, Curried Mayonnaise, Green Leaf Lettuce in a Pita

Tomato Basil

Tomato, Basil, Mozzarella, Balsamic Reduction on Ciabatta

Buffalo Chicken Wrap

Grilled Buffalo Chicken Strips, Celery, Red Onion, Carrots, Iceberg, crumbled Blue Cheese, Ranch dressing and Spinach Tortilla

Roast Beef and Horseradish with Bleu Cheese

Roast Beef, House Pickled Red Onions, Cheddar, Horseradish Blue Cheese Cream on a Bolillo Roll

Apple Cranberry Chicken Salad

Oven Roasted Chicken, Apples, Cranberries, Swiss, Lettuce in a Croissant

Sriracha Chicken Salad Croissant

Shredded Chicken in a Sriracha Cream Sauce, Lettuce in a Croissant

Triple Salad

Chicken Salad, Tuna Salad and Egg Salad on a Bed of Lettuce with Crackers

Make it a Box Lunch with Chips and Fruit for \$2 more

Just an idea of our other great sandwiches: Asian Chicken Wrap, California Veggie, Italian Sub, Tuna Wrap, Chicken Caesar Wrap, Chicken Fajita Wrap, Mediterranean Chicken, Southwest Chicken, and many more!

MINI SANDWICH TRAY

\$60 for 10 people

Select up to three

Turkey & Cranberry Wrap, Vegetarian Wrap, Tomato Basil,
Buffalo Chicken Wrap, Apple Cranberry Chicken Salad Croissant or
Sriracha Chicken Salad Croissant

*Pair with an Entrée Salad for \$3.50 additional per person or Side Salad for \$2 additional per person
Fall Harvest Salad, Caesar Salad or Mixed Greens Salad*

BOX SANDWICH LUNCHESES

\$10 each

Gourmet Sandwich or Salad, Chips, Cookie and Bottled Water
Upgrade to Fruit, Pasta Salad or Chicken Salad for \$1 more

GOURMET BOX LUNCHESES

\$12 each

Individually packaged and includes a bottled water

Caesar Salad Box Lunch

Caesar Salad with Chicken Strips, Lemon Broccoli Orzo and a Cookie

Taco Salad

Ground Beef or Chicken Fiesta Salad, Jalapeno Ranch or Cilantro Vinaigrette, and
Sopapilla Cheesecake

Buffalo Chicken

Oven Roasted Buffalo Chicken Strips with Ranch, House Salad and Fruit Salad

Apricot Chicken

Apricot Chicken Croissant, House Salad and Cranberry Oatmeal Cooke

Srirracha Chicken

Srirracha Chicken Croissant, Macaroni Salad and a Cookie

Caribbean

Caribbean Salad with Honey Lime Dressing, Soba Noodles, Cucumber Salad

Asian Chicken

Asian Chicken Wrap, Soba Noodles and Asian Green Beans

~ Ask about hot box lunches ~