



Salad Options

All dressings are made in house

HPK Mixed Green Salad Mixed Greens, Tomatoes, Cucumber, Carrots with Honey Mustard	\$3 per person
Caesar Hearts of Romaine, House-made Garlic Croutons, Shaved Parmesan Reggiano, Creamy Caesar Dressing	\$3 per person
Greek Pasta Salad Rotini Pasta, Artichoke Hearts, Tomatoes, Feta, Sun-dried Tomatoes, Cucumbers, Dill, Red Onion and Zucchini with a Greek Red Wine Vinaigrette	\$4 per person
Harvest Cobb Salad. Romaine, Bacon, Egg, Apple, Pear, Pecans, Cranberries, Goat Cheese, and Lemon Poppyseed Dressing	\$4 per person
Peach Salad Spring Mix, Peaches, Strawberries, Cucumber, Goat Cheese, Balsamic Vinaigrette	\$4 per person
Summer Vegetable Salad Mixed Greens, Squash, Zucchini, Tomatoes, Red & Orange Peppers, Peas, Corn, Feta, Lemon Ranch	\$4per person
Fiesta Salad Iceberg, Cilantro, Tomatoes, Red Onion, Black Beans, Roasted Corn, Cheddar, Jalapeño Ranch	\$4 per person
Spinach Berry Salad Baby Spinach, Seasonal Berries, Shaved Red Onion, Feta, Raspberry Vinaigrette	\$4 per person
Spinach Lox Salad Baby Spinach, Smoked Salmon, Egg, Avocado, Radish, Lemons and Lemon Dill Vinaigrette	\$5 per person

Chop Salad

\$4 per person

Romaine, Spinach, Iceberg, Cucumber, Bacon, Corn, Pinto Beans, Red Onion, Celery,
Cherry Tomatoes, Squash, Zucchini and HPK Lemon Herb Ranch

Proteins added to any Salad

Chicken Breast \$5 per person, Pan-seared Salmon \$7 per person, Beef Filet \$10 per person

Soup Options

Roasted Tomato Basil

\$3 cup/\$5 bowl

Garlic Croutons

Summer Corn Chowder

\$3 cup/\$5 bowl

Potato Leek

\$4 cup/\$6 bowl

Crispy Onions

Chicken Pozole Soup

\$4 cup/\$6 bowl

Radish and Scallion

Protein Options

~ Many Items can be made Vegetarian please ask

Tuscan Chicken Breast Creamy Sauce, Spinach, Sun-dried Tomatoes	\$8 per person
Caprese Chicken Breast Pesto, Tomato Slices, Basil and Mozzarella	\$8 per person
Summer Chicken Parmigiana Parmesan Panko breaded with Mozzarella, Basil, Tomatoes, Squash and Zucchini	\$8 per person
Blackened Chicken Salsa Verde Avocado Sauce	\$8 per person
Pan Seared Salmon Roasted Tomato Vinaigrette	\$14 per person
Seared Pork Loin Blackberry Jam Glaze	\$11 per person
Pan Fried Pork Chops With an Apple Cinnamon Sauce	\$9 per person
Bacon Wrapped Pork Tenderloin Peach Glaze	\$11 per person
Grilled Beef Tenderloin Red Wine with Mushroom and Onion, Gorgonzola Cream or Chimichuri	\$25 per person
Assorted Enchiladas Brisket, Chicken, Veggie, Pork or Ground Beef ~ select 2 served with sauce	\$6 per person
Cajun Chicken Pasta Linguini, Chicken, Andouille Sausage, Red Peppers, Onions, Mushrooms and Cream Sauce	\$9 per person
Shrimp with Pineapple Fried Rice Can substitute Pork Tenderloin or Chicken	\$12 per person

Side Options

Loaded Baked Potato Casserole	\$3 per person
Basil Whipped Potatoes	\$3 per person
Creamy Lemon Parmesan Risotto with Peas	\$4 per person
Borracho Beans	\$3 per person
Couscous with Peas & Shallots	\$3 per person
Glazed Carrots	\$4 per person
Smoked Gouda Macaroni & Cheese	\$4 per person
Papperdella & Roasted Spring Vegetable Medley	\$4 per person
Lemon, Garlic or Asian Green Beans.	\$3 per person
Crispy Garlic & Bacon Brussel Sprouts	\$4 per person
Lemon Herb Potato Salad	\$4 per person
Texas Corn with Bacon	\$3 per person
Roasted Cauliflower with Herbs	\$3 per person
Herb Rice	\$3 per person
Primavera Orzo	\$4 per person
HPK Macaroni Salad	\$3 per person

Dessert Options

Assorted Cookies Oatmeal Cranberry, Chocolate Chip, Snickerdoodle, Strawberry Cake Cookie	\$2 each
Salted Caramel Chocolate Bars Layered Cookie Dough, Caramel, Milk Chocolate, Sea Salt	\$3 each
Banana Pudding Vanilla Pudding, Sliced Bananas, Vanilla Wafers	\$2 per person
Sopapilla Cheesecake Crescent Dough, Cream Cheese, Cinnamon Sugar	\$2 per person
Margarita Cheesecake Bites	\$2 each
Fruit with Honey Lime Sauce	\$3 per person
Strawberry Romanoff	\$4 per person
Mini Peach or Apple Turnovers Puff Pastry, Fruit Filling, Cinnamon Sugar	\$3 each
Mixed Seasonal Berries Lightly Sweetened Whipped Cream	\$4 per person
Seasonal Fruit Cobbler Flakey Buttered Crust, Cinnamon Sugar	\$4 per person
Mini Dessert Tray Assorted Mini Desserts	\$3 per person

Sugar Free Desserts Available

Salad Buffets

Guests build their own salad from a buffet of fresh ingredients

~Minimum 30 people~

TACO SALAD BAR \$12 per person

2 Lettuce varieties, shredded Chicken, seasoned ground Beef, 10 toppings,

2 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 \$2 per person

TRADITIONAL SALAD BAR \$12 per person

2 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 \$12 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 \$14 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 \$12 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 \$12 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

~Minimum 30 people~

SOUTHERN MENU \$13 per person
Root Beer BBQ Chicken, Macaroni Salad, 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 \$3 per person
Add Sopapilla Cheesecake \$2 per person

CARIBBEAN BUFFET \$14 per person
Caribbean Salad, Jerk Chicken with Mango Salsa, Hawaiian Pulled Pork Sandwiches with
Pineapple Salsa, Corn Salad and Fruit with Honey Lime

TEXAN ITALIAN \$13 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 \$13 per person
Fiesta Salad or Enchilada Soup, Chicken Enchiladas and Spinach Enchiladas with Tomatillo
Cream Sauce, Mexican Black Beans and Sopapilla Cheesecake

SUMMER PICNIC BUFFET \$15 per person
Mixed Green Salad with Ranch and Honey Mustard, Root Beer BBQ Chicken Sandwich,
Root Beer Pulled Pork Sandwich, Creamed Corn, Macaroni Salad and Banana Pudding

SPRING PEACH BUFFET \$15 per person
Peach Salad, Peach Grilled Pork Chops and Chicken, Caramelized Onion and Peach
Green Beans and Fruit Cobbler

GREEK BUFFET \$15 per person

Greek Pasta Salad, Shredded Romaine, Pita, Shredded Greek Chicken, Sliced Gyro Meat, Hummus,
Tzatziki, Toppings and Saffron Rice

ASIAN BUFFET \$14 per person
Asian Chopped Salad, Soba Noodles, Hoisin Glazed Chicken and Pork Tenderloin,
Sesame Green Beans and Spring Rolls

Sandwiches

GOURMET SANDWICH PLATTER \$8 per sandwich

Minimum 30 people

Turkey Croissant

Turkey Breast, Romaine, Swiss, Tomato, Red Onion with Mayo and Mustard on the side

Ham and Salami

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

Vegetarian Sandwich

Wheat Bread, Red Pepper Hummus Spread, Romaine, Spinach, Tomato, Shredded Carrots, Cucumbers, Sprouts and Red Onion

Curried Chicken Salad

Chicken, Curried Mayonnaise, Green Leaf Lettuce in a Pita

Tomato Basil

Tomato, Basil, Mozzarella, Balsamic Reduction on Ciabatta with Pesto Mayo

Buffalo Chicken Wrap

Grilled Buffalo Chicken Strips, Celery, Red Onion, Carrots, Iceberg, crumbled Blue Cheese on a Spinach Tortilla with Buffalo Ranch on the side

Apple Cranberry Chicken Salad

Oven Roasted Chicken, Apples, Cranberries, Swiss, Lettuce in a Crescent Roll

Sriracha Chicken Salad Croissant

Shredded Chicken in a Sriracha Cream Sauce, Lettuce in a Crescent Roll

Triple Salad

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

Traditional Club Sandwich

Three Layers of White toast with Bacon, Ham, Turkey, Lettuce, Tomato and Cheddar Cheese

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 mini sandwiches

Turkey Croissant, 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: Maccaroni Salad, Caesar Salad or Mixed Greens Salad

BOX SANDWICH LUNCHES

\$10.00 each

Gourmet Sandwich or Salad, Chips, Cookie

Upgrade to Fruit, Pasta Salad or Chicken Salad for \$2 more

HOT SANDWICHES

\$12.00 per person

Select one

Dr. Pepper Pulled Pork

Root Beer Pulled Pork with Pepper Coleslaw

Buffalo Chicken with Buffalo Ranch

GOURMET LUNCHES

\$10 each

Individually served in boxes

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 ~

Beverages

Coffee Station \$3 per person
Fresh Brewed Coffee, Sweeteners, Half & Half, Flavored Creamers

Hot Coco \$3 per
person
Hot Chocolate, Mini Marshmallows

Lemonade, Iced Tea or Sweet Tea \$10 per gallon

Assorted Soft Drinks \$2 each
Coke, Diet Coke, Sprite, Dr. Pepper

Hors d'oeuvres

Hot Hors d'oeuvres

Pricing per piece

**Indicates Gluten Free*

Meat / Beef

Bacon, Cream Cheese and Cheddar Stuffed Jalapenos	\$2
Mini BLT with Apple-wood Bacon, Fresh Spinach Leaf, Roma Tomato, Brie, Brioche bread	\$4
Mini Beef Sliders, White Cheddar, Mini Pickle Spear	\$4
Beef Tenderloin & Gorgonzola Pesto Crostini	\$4
Maple Bacon-wrapped Goat Cheese Stuffed Dates	\$3
Greek Meatballs on Tzatziki and Pita bite	\$3

Poultry

Toasted Coconut Chicken Skewer, Spicy Honey Mustard	\$3
Blackened Chicken Skewer, Citrus Cream, Green Onion	\$2
Grilled Turkey Slider, Swiss, Avocado, Roma Tomato, Pickle	\$4
Honey Mustard Chicken Slider, Swiss, Roma Tomato, Pickle on Pretzel Roll	\$4

Seafood

Apple Smoked Bacon Wrapped Shrimp with Peach Habanero Salsa	\$4
Mini Salmon Cake with Tarter Sauce	\$3

Vegetarian

Creamy Smoked Gouda and Spinach Stuffed Mushroom	\$2
Baked Brie with Grilled Peaches and Crackers	\$3
Roasted Red Pepper Goat Cheese Grilled Cheese, Brioche	\$3
3 Cheese Grill Cheese, Arugula, Roma Tomato, Brioche	\$3

Chilled Hors d'oeuvres

Price per piece

Meat / Beef

Anti-pasta Skewer with Salami, Provolone, Olive, Pickle, Balsamic Reduction	\$3
Proscuitto, Mozzarella and Peach Skewer with Balsamic Glaze	\$3

Poultry

Chicken Salad on Endive or Romaine Heart	\$2
------------------------------------------	-----

Seafood

Smoked Salmon, Caper Crème Fraiche, Red Onions, Crostini	\$3
Mexican Shrimp Cocktail Cup	\$3
Blackened Tuna, Crème Fraiche, Cucumber	\$3
Jumbo Gulf Shrimp with Cocktail Sauce in Mini Cordial Glass	\$4

Vegetarian

Deviled Egg, Mustard Seed, Dill	\$1
Pesto, Warm Brie Savory Pastry Puff	\$2
Marinated Tomato, Feta with Vinaigrette and Toast Cup	\$3
Watermelon Skewer, Yellow Tomato, Honey Dew, Smoked Mozzarella, Balsamic	\$3
Fruit Skewer with Mint Honey Drizzles	\$2
<i>Strawberry Basil and Brie and Blackberry Cucumber and Mozzarella</i>	

Hors D'oeuvre Displays

Cold Smoked Salmon

\$8 per person

Capers, Red Onions, Eggs, Grain Mustard,
Remoulade and Tarragon Cream Cheese, Mini Bagels, Toast

Artisanal Cheese Display

\$10 per person

Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts
Served with Garlic Parmesan Crostinis, Crackers & Parmesan Crisps

Antipasto

\$8 per person

Sliced Coppa, Salami, Prosciutto, Olives, Roasted Red Peppers,
Marinated Mushrooms, Caramelized Onions, Artichoke Hearts, Bruschetta

Crudités

\$5 per person

Baby Asparagus (Seasonal), Baby Carrots, Cauliflower, Grape Tomatoes, Celery,
Cucumber, Radish, Snap Peas, Red Peppers, French Onion Dip, Lemon Herb Ranch Dressing

Hummus Platter

\$5 per person

Traditional Hummus, Red Pepper Hummus, Roasted Chickpeas, Tomatoes, Cucumbers and Pitas

Texas Caviar

\$2 per person

Black Eye Pea, Jalapeño, Tomato, Cilantro, Onion,
Tortilla Lime Chips

Bacon, Onion and Spinach Dip

\$4 per person

Bacon, Caramelized Onion, Spinach, Cream Cheese and Parmesan with Crostini and Pita Chips

HPK Pimento Cheese

\$3 per person

Cheddar, Pimento Pepper, served with Crackers

Stations

1 attendant is required for every 50 guests. \$150 attendant fee.

**Attendant Required*

Pasta Station*

\$14 per person

Penne Pasta, Marinara Sauce, Parmesan Alfredo, sliced Italian Sausage, Chicken, Bell Peppers, Onions, Mushrooms, Olives, Fresh Basil, Spinach, Parmesan Add Shrimp \$3 per person

Mac & Cheese Station*

\$14 per person

Choice of Toppings: 3 Cheese Sauce, Red Onions, Assorted Peppers, Apple-wood Smoked Bacon, Diced Chicken, Crawfish, Crab Meat, 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)

\$12 per person

Mini Corn Tortillas Filled with Smoked 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, Chunky Salsa

Slider Station*

\$14 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
Salmon Cakes with Remoulade and Arugula

Buffet Options

Carving Stations

*1 attendant is required for every 50 guests. \$100 attendant fee. *Attendant Required*

House Smoked Bone in Turkey Breast* Chef's Seasonal Sauce or Pan Gravy	\$10per person
Spiral Bone-in Ham* Maple Brown Sugar Glaze	\$9per Person
Herb Roasted Pork Loin* Chef's Seasonal Sauce or Chutney	\$12per person
Bacon Wrapped Pork Loin* Apple Jus	\$12per person
Roasted Beef Tenderloin* Red Wine Mushrooms, Gorgonzola Cream or Chimichuri	\$25per person

Served with Petite Dinner Rolls and Herb Butter