

BBQ Menu

Brisket, Sausage, and Chicken

Beans, Potato Salad

Pickles, Onions, Jalapenos, Texas Toast

Homemade BBQ Sauce

Guests

50-99 \$13.95

100-249 \$12.95

250-up \$12.50

Additional Meats:

Baby Back Ribs \$3.95

Recommended Appetizers:

Quail Bites \$3.95 per guest (2)

Fried Seafood Menu

Fried Oysters

Fried Fish

Fried Shrimp

Fried Chicken Tenders

Jalapeno Hush Puppies, French Fries

Cocktail and Tartar Sauce

Guests

Pick 2

Pick 3

Pick 4

50-99 \$17.95 \$19.95 \$21.95

100-249 \$16.95 \$18.95 \$20.95

250-up \$16.50 \$18.50 \$20.50

Recommended Appetizers:

Boudin Balls \$2.95 per guest (2)

Cold Boiled Shrimp \$3.95 per guest (4)

Mini Crab Cakes \$4.95 per guest (2)

Mexican Menu

Mesquite Grilled Beef and Chicken Fajitas

Grilled Onions, Flour Tortillas, Mexican Rice, and Beans
Guacamole, Pico De Gallo, Grated Cheese, Sour Cream
Tortilla Chips and Fresh Roasted Salsa

Guests

50-99	\$15.95
100-249	\$14.95
250-up	\$14.50

Additional Meats:

Baby Back Ribs	\$3.95
Shrimp Brochette	\$3.95

Recommended Appetizers:

Chili Con Queso	\$1.95 per guest
Mini Flautas	\$3.00 per guest (2)

Cowboy Nacho Bar

Grilled Chicken, our Amazing Chili Con Queso and
Tortilla Chips, Sour Cream, Pico De Gallo, Jalapenos

Guests

50-99	\$9.95
100-249	\$8.95
250-up	\$8.50

*Add Brisket for an additional \$2.00 per person

American Menu

Chicken Brenham

Mesquite Grilled and topped with Spinach and Cheese.

Chicken Lockhart

Mesquite Grilled and topped with a Chipotle Cream Sauce.

Guests

50-99	\$15.95
100-249	\$15.50
250-up	\$14.95

Chicken Fried Ribeye

Hand Battered and topped with a homemade cream gravy.

Guests

50-99	\$16.95
100-249	\$16.50
250-up	\$15.95

TMG Mixed Grill

Mesquite Grilled Beef, Chicken, Bacon Wrapped Shrimp and vegetables.

Cajun Roasted Pork Loin

Topped with a Homemade Bacon Jam.

Guests

50-99	\$19.95
100-249	\$18.95
250-up	\$18.50

****Pick 2 sides with all above entrees****

Carving Stations

Pecan Smoked Prime Rib

Roasted Beef Tenderloin

Served with Au Jus, Horseradish Sauce, and Spicy Mustard

Guests

50-UP

Market Price

****Pick 2 sides with above entrees****

Fun Fair

Classic Burger

½ Pound Mesquite Grilled Burger with Assorted Chips

Cheddar Cheese, Tomatoes, Pickles, Lettuce, Onions

Grilled Chicken Sandwich

Mesquite Grilled Chicken Breast with Assorted Chips

Monterrey Jack Cheese, Tomatoes, Lettuce, and a creamy aioli sauce on Texas Toast

Guests

50-99

\$9.50

100-249

\$8.95

250-up

\$8.50

BBQ Chicken Baked Potato Bar

Grilled Chicken, Grated Cheese, Butter, Sour Cream, Chives

Guests

Med Potato

Lg Potato

50-99

\$7.95

\$9.95

100-249

\$7.50

\$9.50

250-up

\$7.00

\$9.00

****Additional \$2.00 per guest to add Brisket**

Sides

Garlic Mashed Potatoes
Macaroni and Cheese
Cilantro Rice

Mixed Vegetables
Steamed Broccoli
Green Beans

Potato Salad
BBQ Beans
Mexican Rice
Frijoles a la Charra

Additional Side for \$1.25
Add a Side Salad for \$1.95

Beverages

Iced Tea	\$1.95 per person
Lemonade	\$1.95 per person
Bottle Soda	\$1.95 per person
Bottled Water	\$.75 per bottle

Desserts

Fudge Brownies	\$18 per dozen
Homemade Cookies	\$15 per dozen
Goopy Pecan Squares	\$18 per dozen
Pecan Pie	\$3.95 per guest
Cheesecake with topping	\$3.95 per guest
Bread Pudding	\$3.95 per guest

****Assorted Mini Desserts available upon request****

****Please contact Teri Yates @ 346-242-9161 to customize any menu for your event****

