



HARD EIGHT

catering

PARTY STARTERS

PRICED PER PERSON, 50 GUEST MINIMUM

- ROASTED SWEET POTATO & BLACK BEAN PLANTAIN CUPS
CLASSIC CHICKEN POPPERS WITH JALAPEÑO WRAPPED IN BACON
SMOKED SAUSAGE BITES WITH BBQ SAUCE & SPICY MUSTARD (REGULAR, JALAPENO, MAPLE, MIXED)
FRESH MINIATURE FRUIT KABOB WITH AGAVE LIME DRIZZLE
- SHRIMP POPPERS WITH JALAPEÑO WRAPPED IN BACON
ROASTED JALAPEÑO & CHORIZO QUESO WITH TORTILLA CHIPS
CAPRESE SKEWER WITH BALSAMIC REDUCTION
GUACAMOLE SHOT WITH BLUE CORN TORTILLA CHIP
- SPINACH AND ARTICHOKE PHYLLO CUPS
MAPLE CHIPOTLE CHICKEN POPPER, 2 PER PERSON
STUFFED MUSHROOMS WITH HERBED BUTTER BREADCRUMBS
SPINACH & ARTICHOKE DIP WITH SLICED BAGUETTE AND PITA CHIPS
SHRIMP COCKTAIL SHOT WITH LEMON AND FRESH PARSLEY
- SWEET CORN SHOT WITH SHRIMP POPPER
SHINER BOCK PULLED PORK SLIDER WITH SRIRACHA SLAW
MINI BRISKET TACO WITH CILANTRO SLAW

DISPLAYS

PRICED PER PERSON, 50 GUEST MINIMUM

- DOMESTIC CHEESE & CRACKER DISPLAY
GOURMET CHEESE & CRACKER DISPLAY WITH SEASONAL FRUIT
ANTIPASTO DISPLAY WITH GOURMET CHEESES, MEATS, & SEASONAL FRUIT

TASTE OF SOUTHWEST

MEXICAN CAESAR SALAD WITH GRILLED CORN AND SHAVED PARMESAN
6 OZ. GRILLED CHICKEN BREAST WITH CHIPOTLE PEPPERJACK CREAM SAUCE
TWICE BAKED POTATO GRATIN
CHAR-GRILLED TEXAS SQUASH AND ZUCCHINI WITH LEMON BUTTER
LAYERED CHOCOLATE FUDGE CAKE

THE PERFECT DUO

MARKET SALAD WITH CRUMBLLED FETA, DRIED CRANBERRIES, TOASTED ALMONDS,
SWEET BALSAMIC VINAIGRETTE
4 OZ. PEPPERCORN CRUSTED SMOKED SIRLOIN & SLICED GRILLED CHICKEN BREAST
ROSEMARY ROASTED YUKON GOLD POTATOES
GARLIC ROASTED CARROTS
WARM DINNER ROLLS WITH BUTTER
LAYERED OREO MUD PIE

WAY OUT WEST

CHOICE OF GARDEN SALAD OR CAESAR SALAD
8 OZ. GRILLED BONE-IN PORK CHOP WITH LEMON BUTTER
PARMESAN CREAMED POTATOES
BACON WRAPPED ASPARAGUS
WARM DINNER ROLLS WITH BUTTER
CLASSIC CHEESECAKE WITH SEASONAL BERRIES

TEXAS TWO-STEP

CHOPPED SALAD WITH CRISP ROMAINE, CHERRY TOMATOES, AND HERBED
BUTTERMILK DRESSING
6 OZ. GRILLED SIRLOIN WITH MAPLE CHIPOTLE GLAZED CHICKEN POPPERS (2 PP)
ROASTED GARLIC RED POTATOES
WARM DINNER ROLLS WITH BUTTER
LAYERED BANANA PUDDING



NO SUBSTITUTIONS. 50 GUEST MINIMUM FOR ALL UPSCALE MENUS.

PLATED PRICE INCLUDES CHINA, WATER, AND TEA.



HARD EIGHT
catering

FAJITA FIESTA

PRICED PER PERSON, 50 GUEST MINIMUM

INCLUDES:

**CHICKEN, BEEF, RICE, BEANS, TORTILLAS,
SOUR CREAM, PICO, LETTUCE,
CHEESE, AND TOMATOES**

ADD-ONS:

CHIPS, SALSA, AND GUACAMOLE

OR

CHIPS & SALSA ONLY

**NO SUBSTITUTIONS. INCLUDES PLASTIC CUTLERY AND PAPER GOODS
WITH UPGRADE OPTIONS AVAILABLE.**