

Infused Catering

We look forward to working with you to create a customized catering experience!
Have a vision for your event? Choose any combination of the following entrées, sides, and hors d'oeuvres - or if a menu item or dish not on the list, give us your ideas / recipes - and we will design a menu exclusive to you.
Working on a specific budget? Let us know and we will create several options to choose from that are each within your given price range.

Entrée Selections

Chicken Cordon Bleu

A house specialty ... chicken breast breaded in Italian bread crumbs, stuffed with ham & Monterey jack cheese, then oven "fried". Topped with a mushroom sherry crème sauce.

Traditional Chicken Parmesan

Split chicken breasts pounded flat to the perfect thickness, breaded in Italian bread crumbs, oven "fried" and simmered in our homemade Italian red sauce and covered with melted mozzarella cheese.

Meat Lasagna

Layers of Semolina pasta, beef, sautéed onions, homemade Italian sauce, and a three cheese blend of ricotta, mozzarella, & parmesan. Layers of Italian goodness that melts in your mouth.

Chicken Marsalis

Grilled seasoned chicken breasts simmered in a savory garlic mushroom Marsalis wine sauce and served over our house wild rice or mashed potatoes.

Prime Rib

Our savory oven roasted prime rib served with aujois and fresh horseradish.

Smoked Pork Chop

Rosemary rubbed smoked pork chop. We smoke the whole bone in loin, then hand slice each individual pork chop and finish the chop on the char-broiler.

Smoked Pulled Pork or Sliced Smoked Brisket

Famous Texas Dry Rub marinates our smoked meats for 24 hours, then smoked slowly overnight to perfection.

Pork 12, Brisket, 14, Choice of one meat or both pork & brisket

Smoked Baby Back Ribs

Famous Texas Dry Rub marinates our pork baby back ribs for 24 hours, and then they are smoked slowly to perfection. Six ribs per person.

Oven Baked Pineapple-Honey Ham

A plump juicy ham smothered in pineapple honey chutney and then slow roasted.

Smoked Turkey

A whole turkey rubbed in herb butter, injected with special spices, and smoked slowly.

Vegetarian Lasagna

Layers of Semolina pasta, fresh eggplant, squash, sautéed onions, homemade Italian sauce, and a three cheese blend of ricotta, mozzarella, & parmesan.

Italian Baked Chicken Breast

Chicken Breast lightly breaded in parmesan cheese, Italian bread crumbs, & baked.

Spaghetti & Meatballs

Homemade meatballs simmered in our homemade marinara sauce.

FETTUCINI ALFREDO

Our rich homemade alfredo is a personal favorite!
Can be served with chicken too!

Steak Shisk a bobs

Perfectly marinated & grilled to perfection with vegetables.

Taco Bar

Options are endless Prices start at \$ 12 per person

Pricing is subject to change until deposit is received and does not include tax or gratuity.

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Side selections

Vegetable Blend

Sautéed Carrots, Squash, Red and Green Peppers

Green Beans

Grandmother's special recipe; sautéed green beans in bacon & onion

Asparagus

Steamed Asparagus seasoned with butter and garlic.

Escalloped Potatoes

Sliced potatoes baked in a special five cheese sauce served piping hot.

Baked Potatoes

Idaho russet potatoes; served with butter, sour cream, cheese, & bacon.

Mashed Potatoes & Gravy

Red skins throughout - whipped smooth and served with your choice of gravy.

Sweet Potatoes

Sweet potatoes baked golden brown with marshmallows on top.

Boiled Red Potatoes

Baby red potatoes boiled and topped with butter, salt, and garlic.

Cream Corn

Served hot with a special cream cheese sauce.

Sweet baby Corn

Sweet corn in butter sauce.

Marinated Mushrooms

Button mushrooms marinated with ingredients including wine & Worchester sauce.

Cole Slaw

Shredded cabbage with a sweet homemade dressing.

Potato Salad

Large chunks of potato, eggs, pimentos, and our sweet homemade dressing.

Baked Beans

Baked beans with large chunks of our Texas smoked brisket.

Salads & Soups

Artichoke Salad

Quartered artichoke hearts marinated in balsamic vinaigrette; served chilled.

Tomato & Mozzarella

Fresh buffalo mozzarella and tomatoes tossed in olive oil & fresh basil.

Lettuce Wedge

Quartered lettuce wedge topped with your choice of dressing and topped with bacon pieces.

Caesar Salad

Romaine lettuce tossed in a creamy Caesar dressing served with croutons and topped with parmesan cheese.

House Salad

Mixed greens, diced tomato, mozzarella cheese, and tossed with homemade Italian balsamic vinaigrette.

Pineapple Walnut Salad

Whipped topping, cream cheese, and a bit of vanilla set the scene for this delicious fruit and nut salad.

Loaded Baked Potato Soup

Creamy potato soup topped with shredded cheese and bacon.

All entrees come with a choice of two sides;

A house salad can be one of your side choices or add to your meal for an additional \$ 2

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Hors D'oeuvres

Smoked Chicken Spinach Artichoke Dip

A creamy hot spinach artichoke dip with chunks of smoked chicken. Served with pita bread.

Peel and eat shrimp

Chilled shrimp served on ice with cocktail sauce & lemons.

Stuffed Mushrooms

Sausage- sausage & crème cheese stuffed into mushroom caps and topped with parmesan cheese.

Bacon-Cheese stuffed into mushrooms caps & baked to perfection.

Smoked Salmon Dip

Atlantic salmon smoked and whipped in cream cheese & special seasonings.

Served with baked toast points.

BBQ Little Smokies

Little Smokies smothered in BBQ Sauce.

Hawaiian Roll Sliders

Choice of Ham & Cheese Sliders or Smoked Pulled Pork Sliders.

Crostini Toast Points

Brushed with olive oil and fresh basil. Toasted with a slice a capicola ham, provol cheese, & thin tomato slice.

Toasted Beef or Cheese Ravioli

Lightly tossed in olive oil, basil, garlic, and parmesan cheese.

Lobster Ravioli

Lobster ravioli served in a creamy shitake mushroom sauce.

Meatballs

Seasoned meatballs; choice of Italian * BBQ or Sweet n Sour Sauce.

Chicken Wings

We have a special way of preparing our wings! First we smoked our chicken wings then we flash fry them. Choice of buffalo (hot) wing sauce or barbeque sauce; served with ranch or bleu cheese & celery.

Assorted Petite Quiches

Choice of four cheese quiche or spinach quiche; bite size appetizers.

Mini Crab Cakes

Homemade crab cakes made with fresh blue crab, pan fried and served with a spicy picante cream sauce.

Chicken Wingdings

Breaded chicken bites served with a honey mustard dipping sauce.

Bacon Wrapped Dates

Until you try this appetizer you will not believe how delicious it is.

Bacon Wrapped Shrimp with Jalapeños

A large shrimp with a slice of jalapeño, wrapped in bacon & flame grilled.

Deviled Eggs

My grandmother's special recipe, simple - sweet with a hint of mustard and topped with a slice of green olive and a dash of paprika.

Smoked Salmon Plate

Whole smoked salmon garnished with hard boiled eggs, capers, diced red onions, and lemon wedges.

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Vegetable, Fruit, & Cheese Trays

Assorted Cheese Tray

Assorted cheeses served with crackers.
Prices starting at \$75; serves 25 people.

Vegetable Tray with Dip

Prices starting at \$50; serves 25 people.

Seasonal Fruit Tray

Prices starting at \$50; serves 25 people.

Additional Services Available

Cake Cutting Service

Dessert & Candy Bar Setup

Champagne Toast Service

China & Glassware Rental Available

Chocolate Fountain Rental & Service

We strive to please each customer with homemade, delicious, and generous portions.

We strive to have every guest leave full and craving to come back for more!

We want to make every aspect of your special event perfect, including the food you choose for your guests to enjoy!

If there is an item that you do not see on our menu - please ask.

Our chef would like to customize a menu special for your event.

The possibilities are endless for your event.

Please don't be afraid to ask us to customize a special menu at no additional charge.

Breakfast & Lunch menus are available upon request.

Chocolate & Dessert buffets are available upon request.

All prices are subject to change until the date is booked & deposit is paid.

Pricing is subject to change until deposit is received and does not include tax or gratuity.