

# 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 breadcrumbs, 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 breadcrumbs, 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.

### **Bacon Wrapped Stuffed Chicken**

One of our NEW favorite menu items .... Chicken Breast filled with cheese & wrapped with bacon & baked.

### **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 or Brisket \* Choice of one meat or both pork & brisket.

*Smoked Pork Special* \* House Salad & Baked Potato Bar \* Bread & Butter

### **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.

### **Baked Turkey**

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

### **Vegetarian Lasagna**

Layers of pasta, fresh mushrooms, spinach, 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 breadcrumbs, & 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.**

# **Infused Catering**

## **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.

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