

SECTION

BREAKFAST

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Buttermilk Biscuit Sandwich Flaky biscuit, eggs, cheddar, bacon or sausage.	\$13	\$90	\$160
Southern Biscuits & Sausage Gravy Scratch-made biscuits with rich sausage gravy.	\$12	\$80	\$150
Country Breakfast Bowl Eggs, potatoes, cheddar, and savory sausage.	\$13	\$90	\$160
Steak & Farm Eggs Grilled steak served with farm-fresh eggs.	\$22	\$150	\$275
Southern Breakfast Burrito Eggs, sausage, potatoes, and melted cheese.	\$12	\$80	\$150
Honey Butter Chicken Biscuit Crispy chicken, biscuit, and sweet honey butter.	\$14	\$95	\$175
Smoked Brisket Breakfast Hash Smoked brisket, crispy potatoes, peppers, and onions.	\$18	\$120	\$225
Loaded Breakfast Potatoes Crispy potatoes, cheddar, bacon, and green onions.	\$10	\$70	\$125
Country Breakfast Casserole Eggs, sausage, potatoes, and melted cheese.	\$13	\$90	\$160
Cinnamon French Toast Bake Warm cinnamon custard with golden baked bread.	\$12	\$80	\$150
Belgian Waffles Golden waffles with butter and maple syrup.	\$11	\$75	\$140
Garden Vegetable Breakfast Skillet Eggs, seasonal vegetables, and fresh herbs.	\$12	\$80	\$150

SECTION

BRUNCH

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Southern Hot Honey Chicken & Waffles Crispy chicken, golden waffles, and hot honey.	\$18	\$120	\$225
Cajun Shrimp & Creamy Grits Creamy grits topped with Cajun butter shrimp.	\$21	\$145	\$260
Vanilla Brioche French Toast Golden brioche with rich vanilla custard.	\$14	\$95	\$175
Classic Quiche Lorraine Egg custard, smoky bacon, and Swiss cheese.	\$14	\$95	\$175
Smoked Salmon & Everything Bagels Smoked salmon, cream cheese, capers, and bagels.	\$22	\$150	\$275
Southern Breakfast Enchiladas Eggs, sausage, cheese, and warm tortillas.	\$15	\$100	\$190
Cheesy Hash Brown Casserole Golden potatoes baked with creamy melted cheese.	\$11	\$75	\$140
Southern Ham & Cheddar Omelet Fluffy eggs, ham, peppers, and cheddar.	\$14	\$95	\$175
Fresh Seasonal Fruit Medley Fresh seasonal fruit, beautifully prepared and served.	\$9	\$60	\$110
Breakfast Sliders Eggs, cheddar, sausage, and soft slider buns.	\$13	\$90	\$160
Warm Cinnamon Roll Bake Soft cinnamon rolls with sweet warm glaze.	\$11	\$75	\$140
Country Ham & Honey Butter Biscuits Country ham, flaky biscuits, and honey butter.	\$14	\$95	\$175

SECTION

LUNCH

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Honey Glazed Chicken Rice Bowl Honey chicken served over cilantro-lime rice.	\$15	\$100	\$190
Slow-Marinated Pork Al Pastor Citrus-marinated pork with bold, caramelized flavors.	\$16	\$110	\$200
Smoky Chipotle Grilled Chicken Grilled chicken with smoky chipotle seasoning.	\$16	\$110	\$200
Creamy Chicken Caesar Pasta Tender chicken, pasta, and creamy Caesar sauce.	\$15	\$100	\$190
House-Smoked BBQ Pulled Pork Slow-smoked pork finished with house BBQ sauce.	\$16	\$110	\$200
Classic Chicken Alfredo Tender chicken, pasta, and scratch-made Alfredo.	\$16	\$110	\$200
Chicago-Style Italian Beef Slow-braised beef served with rich savory jus.	\$19	\$130	\$240
Cajun Chicken Pasta Cajun chicken tossed in creamy sauce.	\$16	\$110	\$200
Italian Meatballs & Marinara House meatballs simmered in rich marinara.	\$15	\$100	\$190
Crispy Chicken Parmesan Crispy chicken, marinara, Parmesan, and mozzarella.	\$18	\$120	\$225
Three-Cheese Baked Ziti Baked pasta with marinara and three cheeses.	\$14	\$95	\$175
Turkey Club Croissant Turkey, bacon, Swiss, lettuce, and tomato.	\$14	\$95	\$175

SECTION

DINNER

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Texas-Style Smoked Brisket Slow-smoked brisket with rich bark and flavor.	\$26	\$175	\$325
Cajun Chicken & Turkey Sausage Jambalaya Cajun rice with chicken and turkey sausage.	\$18	\$120	\$225
Honey Garlic Glazed Salmon Roasted salmon with sweet honey garlic glaze.	\$26	\$175	\$325
Herb-Roasted Chicken Juicy chicken with fresh herbs and butter.	\$18	\$120	\$225
Garlic Butter Steak Seasoned steak finished with garlic herb butter.	\$30	\$205	\$375
Slow-Braised Pot Roast Tender beef with vegetables and savory gravy.	\$22	\$150	\$275
Bourbon-Glazed Pork Loin Tender pork finished with bourbon-inspired glaze.	\$20	\$135	\$250
Lemon Herb Roasted Chicken Roasted chicken with lemon, herbs, and garlic.	\$18	\$120	\$225
Tender Beef Tips & Gravy Slow-braised beef tips with rich brown gravy.	\$22	\$150	\$275
Spinach & Mozzarella Stuffed Chicken Chicken stuffed with spinach and melted mozzarella.	\$20	\$135	\$250
Chicken Marsala Pan-seared chicken with mushroom Marsala sauce.	\$20	\$135	\$250
Classic Slow-Roasted Beef Tender slow-roasted beef, carved and served.	\$24	\$165	\$300

SECTION

BBQ & SMOKE

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Texas Oak-Smoked Brisket Oak-smoked brisket with rich bark and flavor.	\$26	\$175	\$325
House-Smoked Pulled Pork Slow-smoked pork with house barbecue sauce.	\$17	\$115	\$210
Hardwood-Smoked Chicken Juicy chicken with signature smoked seasoning.	\$17	\$115	\$210
Smoked Turkey Breast Tender turkey breast with hardwood smoke flavor.	\$19	\$130	\$240
Sweet BBQ Baby Back Ribs Tender ribs finished with sweet BBQ glaze.	\$24	\$165	\$300
Smoked Brisket Burnt Ends Smoky brisket bites with caramelized BBQ glaze.	\$25	\$170	\$310
Bacon-Wrapped Smoked Meatloaf Smoked meatloaf wrapped in crispy bacon.	\$18	\$120	\$225
Sweet & Smoky BBQ Chicken Thighs Smoked chicken thighs with sweet BBQ glaze.	\$16	\$110	\$200
Smoked Pork Belly Bites Tender pork belly with caramelized BBQ glaze.	\$22	\$150	\$275
Smoky BBQ Meatballs House meatballs finished with smoky BBQ sauce.	\$15	\$100	\$190
Hardwood-Smoked Sausage Savory sausage with deep hardwood smoke flavor.	\$15	\$100	\$190
Smoked Chuck Roast Slow-smoked beef cooked tender and flavorful.	\$23	\$155	\$290

SECTION

SEAFOOD

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Honey Garlic Glazed Salmon Tender salmon with sweet honey garlic glaze.	\$26	\$175	\$325
Hardwood-Smoked Salmon Tender salmon with delicate hardwood smoke.	\$28	\$190	\$350
Cajun Butter Shrimp Tender shrimp in rich Cajun butter.	\$24	\$165	\$300
Garlic Butter Shrimp Succulent shrimp with fresh garlic butter.	\$24	\$165	\$300
Lemon Herb Cod Flaky cod with lemon herb butter.	\$22	\$150	\$275
Cajun Blackened Tilapia Tender tilapia with bold Cajun seasoning.	\$20	\$135	\$250
Parmesan-Crusted Cod Flaky cod with golden Parmesan crust.	\$23	\$155	\$290
Classic Shrimp Scampi Shrimp and pasta in garlic butter sauce.	\$24	\$165	\$300
House Crab Cakes Golden crab cakes with house remoulade.	\$28	\$190	\$350
Creamy Seafood Alfredo Seafood and pasta in creamy Alfredo sauce.	\$26	\$175	\$325
Baked Lemon Herb Haddock Flaky haddock with lemon herb butter.	\$22	\$150	\$275
Cajun-Seared Salmon Seared salmon with bold Cajun seasoning.	\$26	\$175	\$325

SECTION

SIDES

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Five-Cheese Smoked Mac & Cheese Creamy five-cheese macaroni with smoky flavor.	\$9	\$60	\$110
Whipped Garlic Mashed Potatoes Creamy potatoes whipped with roasted garlic.	\$7	\$50	\$90
Cilantro Lime Rice Fluffy rice with fresh cilantro and lime.	\$6	\$40	\$75
Southern-Style Black Beans Slow-simmered black beans with Southern seasoning.	\$6	\$40	\$75
Garlic Butter Green Beans Fresh green beans with garlic and butter.	\$7	\$50	\$90
Roasted Seasonal Vegetables Seasonal vegetables roasted until perfectly caramelized.	\$8	\$55	\$100
Southern Baked Beans Sweet and smoky slow-baked beans.	\$6	\$40	\$75
Creamy House Coleslaw Crisp cabbage with creamy house dressing.	\$6	\$40	\$75
Sweet Buttered Corn Sweet corn finished with rich butter.	\$6	\$40	\$75
Herb-Roasted Red Potatoes Golden potatoes with garlic and fresh herbs.	\$7	\$50	\$90
Fresh Garden Salad Seasonal greens with fresh vegetables and dressing.	\$7	\$50	\$90
Classic Caesar Salad Crisp romaine, Parmesan, croutons, and Caesar dressing.	\$8	\$55	\$100
House-Made Ranch Creamy ranch dressing made completely from scratch.	\$4	\$25	\$50
Blueberry Balsamic Vinaigrette Sweet blueberry vinaigrette with bright balsamic flavor.	\$4	\$25	\$50
Warm Dinner Rolls Soft, buttery yeast rolls served warm.	\$4	\$25	\$50

SECTION

DESSERTS

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Caramel Butter Pound Cake Buttery pound cake with rich caramel glaze.	\$8	\$55	\$100
Southern Banana Pudding Creamy pudding, bananas, and vanilla wafers.	\$8	\$55	\$100
Southern Peach Cobbler Sweet peaches beneath a buttery golden crust.	\$9	\$60	\$110
Salted Caramel Cheesecake Creamy cheesecake with salted caramel topping.	\$11	\$75	\$140
Classic Chocolate Layer Cake Moist chocolate cake with rich chocolate frosting.	\$9	\$60	\$110
Classic Red Velvet Cake Moist red velvet with cream cheese frosting.	\$9	\$60	\$110
Fresh Strawberry Shortcake Buttery shortcake with strawberries and sweet cream.	\$9	\$60	\$110
Southern Bread Pudding Warm bread pudding with bourbon sauce.	\$8	\$55	\$100
Warm Apple Crisp Cinnamon apples with buttery oat crumble.	\$8	\$55	\$100
Fresh Lemon Bars Bright lemon filling over buttery shortbread.	\$7	\$50	\$90
Fresh-Baked Chocolate Chip Cookies Soft cookies loaded with chocolate chips.	\$5	\$35	\$60
Rich Fudge Brownies Decadent, fudgy brownies with rich chocolate flavor.	\$6	\$40	\$75