PLATED DINNERS

Our plated dinners are full service 4-course meals with bottled water, iced tea and coffee service. They include an appetizer, salad, entrée and dessert course.

TEX – MEX $25 per person

Braised pork tostada

Romaine and tomato salad with cumin dressing

Sour Cream – Cilantro Chicken Enchiladas

Local Carne Asada with charred peppers and onions

Local Vegetable Escabeche

Mexican Brown Rice

Gluten Free Tres Leches Cake

BBQ $35 per person

Smoked Chicken Wings with homemade ranch

Slow Cooked Grass Fed Beef Brisket

BBQ Chicken Thighs

Organic Cole Slaw

Organic Baked Beans

Grilled Cob Corn

Rosemary Camp Bread

Sugar Free BBQ Sauce

Seasonal Fruit Crisp

FARMERS BOUNTY $30 per person

Grass fed beef and seasonal vegetable shish ka bob

Mini BLT wedge salad

Hay roasted chicken with salsa verde

Apple Cider Pork Loin with seasonal fruit compote

Fire roasted seasonal vegetables

Roasted local potatoes

Fluffy Smoked cheddar rolls

Seasonal fruit crisp

SOUTHERN $29 per person

Local Tomato Salad with Buttermilk Chive Dressing

Gluten Free Fried Chicken with Local Honey and Hot Sauce

Grilled Fresh Pork Belly

Homemade Local Sausage

Black Eyed Pea Salad

Smoked Cheddar Cornbread

Horseradish Potato salad

Honey – Thyme Lemon Bars

SOUTH TEXAS $39 per person

Sliced Grass Fed Ribeye with Salsa Verde

Grilled Pork tenderloin with Ancho Bourbon Sauce

Grilled Local Vegetables

Local Greens Salad with herb vinaigrette

Rosemary New Potatoes

Rosemary Cornbread

Grilled Seasonal Fruit with Vanilla Whipped Cream

Gluten Free Brownies

WILD GAME $45 per person

Pomegranate glazed quail legs

Local Duck carnitas Tacos with pickled red onions and salsa

Coffee Braised Bison Short ribs with ancho sauce

Grilled Boar Chops with seasonal fruit compote and rosemary butter

Seasonal Succotash

Stuffed Roasted Jalapenos

Rosemary Camp Bread with local goat cheese

Gluten Free Seasonal Fruit Crisp with Vanilla Ice Cream

GULF COAST $50 per person

Yellowfin Ceviche with Tequila and Lime

Rosemary Garlic Shrimp

Gulf Snapper on the Half Shell with lemon butter

Gulf Crab Stuffed flounder with parsley cream

Grilled corn salad with cumin dressing

Boiled New potatoes

Seasonal Fruit Crisp with Fresh Whipped Cream