

Majestic Package

Buffet (Per Person Pricing) Plated (Per Person Pricing)

1 salad, 1 entree and 1 side. Accompanied with garlic bread or parker house rolls with butter. Includes iced tea and water station and a silverware, napkin roll-up.

Salads – Choose One

Ranch Salad

Filled with cucumbers, tomatoes, croutons, and cheddar cheese tossed with a ranch dressing

Greek Salad

Iceberg tossed with tomatoes, cucumbers, black olives, pepperoncini feta cheese and red wine vinaigrette

Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons, and a creamy Caesar dressing

Entrees – Choose One

Wildwood's Grilled Chicken Alfredo Pasta

With mushrooms, spinach, sundried tomatoes and penne pasta

Asiago Crusted Chicken Pasta

Bowtie pasta tossed with a bruschetta tomato butter cream sauce and topped with Asiago chicken

Pecan Chicken Pasta

Rolled in roasted pecans and flash fired, over bowtie pasta tossed in a creole mustard Alfredo

Beef Bolognese Lasagna

Layers of cheese, beef Bolognese, and pasta

Red Curry Chicken and Rice

Tender chicken sautéed with carrots, peas and onions in a red curry coconut sauce over tender basmati rice

Chicken Fettuccini Alfredo

Grilled tender chicken, noodles, sautéed mushrooms, spinach, traditional sauce

Sides – Choose One

Sautéed green beans Carrot coins Sautéed squash



Classic Package

Buffet (Per Person Pricing) Plated (Per Person Pricing)

1 salad, 1 entree and 2 sides. Accompanied with garlic bread or parker house rolls with butter. Includes iced tea and water station and a silverware, napkin roll-up.

Salads - Choose One

Traditional Ranch

Iceberg lettuce, cucumbers, tomatoes, croutons, cheddar cheese and ranch dressing

Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons, and a creamy Caesar dressing

Greek Salad

Iceberg toss with cucumbers, tomatoes, black olives, pepperoncini, feta cheese and red wine vinaigrette

Entrees - Choose One

Eggplant Parmesan (V)

Layered with provolone, Parmesan and tomato sauce

Parmesan Crusted Chicken

Breaded with aged cheese, accompanied by a caper, artichoke, basil, lemon beurre blanc

Pesto Grilled Chicken

Marinated and grilled, topped with arugula, roasted red peppers, artichokes, pesto cream

Texas Pecan Chicken

Pecan breaded and flash fried, honey mustard sauce

Herb Crusted Pork Loin

Slow roasted pork loin, fig compote, and balsamic demi

Carved Flank Steak

Tender flank steak marinated and grilled, cilantro-parsley pesto

Rosemary and Pepper Roasted Beef

With au jus and horsey sauce

Parmesan Tilapia

Traditionally prepared, marinated bruschetta tomatoes, lemon caper sauce

Sides – Choose Two

Fresh green beans | Grilled squash with peppers and bermuda onions | Sautéed squash | Roasted garlic cauliflower | Parslied carrots | Rice pilaf | Creamy garlic mashed potatoes | Roasted rosemary potatoes



South of the Border Menu

Buffet (Per Person Pricing)

Plated (Per Person Pricing)

1 salad, 1 entree and 2 sides. Includes chips and salsa, water and iced tea station and a silverware, napkin roll-up.

Salads - Choose One

Tijuana Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons and a creamy Caesar dressing

Chipotle Ranch Salad Iceberg, pico, black bean relish, cucumbers, jack cheese, tortilla strips and a chipotle ranch

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Mexican Chop Salad

Romaine, bell peppers, cucumbers, tomatoes, eggs, black beans, bacon, feta cheese and a honey lime vinaigrette

Entrees - Choose One

Chicken and Beef Fajitas

Presented with sautéed peppers and onions, pico, lettuce, cheese, salsa, sour cream, guacamole and flour tortillas

Cancun Tilapia

Lightly seasoned and griddled, shrimp ceviche, roasted garlic lime beurre blanc

Baja Chicken

Seasoned grilled chicken with a citrus lime pepper sauce

Enchiladas

Choice of green chili chicken with a queso blanco, shredded adobo beef with a ranchero sauce, or shrimp and roasted

poblano, sour cream sauce

El Paso Steak

Marinated and grilled Flank steak topped with a corn tomato pico, tortilla strips and pepper jack cheese finished with a

red chili sauce

San Juan Pollo

Chili rubbed grilled chicken breast, Colby cheese, pico, tortilla strips, avocado lime butter sauce

Sides – Choose Two

Roasted garlic cauliflower | Sautéed green beans with bermuda onions and garlic | Sautéed corn with confetti peppers and onions | Borracho beans | Refried beans | Cilantro rice | Spanish rice



Southern Comfort Menus

Buffet (Per Person Pricing) Plated (Per Person Pricing):

Bar B Que Menu

Served with corn bread muffins or yeast rolls with butter. Iced tea and water station, silverware, napkin roll-up.

Salads - Choose One

Chipotle Ranch Salad

Pico, cucumbers, pepper jack cheese, croutons, bacon and chipotle ranch

Creamy Caesar Salad

Crisp romaine, croutons, parmesan and creamy Caesar dressing

Balsamic Salad

Spinach, julienne red onions, sundried tomatoes, cucumbers, blue cheese, and aged vinaigrette

Buttermilk Ranch Salad

Iceberg, tomatoes, cucumbers, cheese, egg and buttermilk sour cream dressing

Meats - Choose Two

Smoked aged brisket Jalapeno cheddar sausage Marinated cold smoked grilled chicken Smoked pulled pork Served with a sweet-spicy BBQ sauce

Sides - Choose Two

Cheddar cheese creamed corn Sautéed green beans with caramelized onions Sautéed squash Cole slaw Fried okra Creamy mashed potatoes Fried potatoes Mustard potato salad Milestone mac and cheese



Country Cuisine Menu

Buffet (Per Person Pricing) Plated (Per Person Pricing)

1 salad, 1 entree and 2 sides. Served with corn bread muffins or yeast rolls with butter. Includes iced tea and water station, silverware, napkin roll-up.

Salads - Choose One

Chipotle Ranch Salad

Pico, cucumbers, pepper jack cheese, croutons, bacon and chipotle ranch

Creamy Caesar Salad

Crisp romaine, croutons, parmesan and creamy Caesar dressing

Balsamic Salad

Spinach, julienne red onions, sundried tomatoes, cucumbers, blue cheese, and rich vinaigrette

Buttermilk Ranch Salad

Iceberg, tomatoes, cucumbers, cheese, egg and buttermilk sour cream dressing

Entrees - Choose One

Chicken Fried Steak Tender chuck steak, creamy chorizo gravy Mama's Meat Loaf

Fresh ground meat, blended with seasonings, ketchup honey glazed

Cornmeal Crusted Catfish

Lightly breaded fish, hush puppies, spicy tartar sauce, lemons

Herb and Butter Roasted Chicken

Seasoned roasted airline chicken breast, creamed pepper gravy

Parmesan Chicken

With lemon caper butter sauce

Fried Chicken Cutlet

With peppercorn gravy

Sides - Choose Two

Cheddar cheese creamed corn | Sautéed green beans with caramelized onions Sautéed squash | Coleslaw | Fried okra | Creamy mashed potatoes Fried potatoes | Mustard potato salad | Milestone mac and cheese



Premium Package

Buffet (Per Person Pricing | Plated (Per Person Pricing)

2 passed appetizers, 1 display station, 1 preset salad, 2 entrees served duet style, 2 sides. Includes parker house rolls and butter, preset water and iced tea station, preset napkin and silverware.

Appetizers - Choose Two

Cold Appetizers

Bruschetta with marinated tomatoes and balsamic syrup Jalapeno mango canapé with candied peppers Pinwheels filled with turkey, cream cheese, spinach and roasted peppers Goat cheese, grilled pear and honey bruschetta Spicy tomato hummus spoons, pita crisp, feta cheese, fried capers Mushroom flatbreads, pastry crisp, goat cheese, herb brush

Hot Appetizers

Coconut crusted chicken tenders with a pineapple honey mustard sauce Shredded beef empanadas with an adobo sauce Pork tenderloin crostini with a spicy remoulade Chicken and Waffle bites with honey butter, maple syrup and hot sauce Chicken and biscuits, essence of honey Asian meatballs Pecan Chicken skewers with honey mustard Parmesan Chicken skewers with tomato coulis Texas sausage corn dogs with Jenn's sweet and spicy mustard Pesto chicken skewers with peppadew pico and oven roasted tomato drizzle Grilled cheese shots with tomato bisque and bacon cheddar grilled cheese Spring roll with mayo and sesame seeds

Upgraded Appetizers

Spanakopita with cucumber yogurt Bacon wrapped jalapeno shrimp with a chipotle remoulade Mini crab cakes topped with a spicy tartar sauce Veracruz Shrimp shooter with avocado pico, transparent lime and candied jalapenos Salmon puff pastry squares with dried tomato cheese and capers Louisiana shrimp grits spoons with crumbled bacon, scallions and hot sauce drizzle Tuna wontons with Asian slaw, wasabi cream and sesame seeds Tenderloin crostini with pumpernickel fig bacon jam and JH sweet mustard Short ribs with wonton chip, pickled red onions, arugula, feta and balsamic gastric



Display Station - Choose One

Cheese and cracker presentation | Antipasti display with assorted cured meats, cheeses and vegetables Crudité with a duet of dipping sauces | Fruit presentation with seasonal melons, fruits and berries

Salads - Choose One

Traditional Ranch Salad

Iceberg lettuce, cucumbers, tomatoes, croutons, and cheddar cheese tossed with a bacon ranch dressing

Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons, creamy Caesar dressing

Spinach Blue Cheese Balsamic Salad

Baby spinach, julienne Bermuda onions, grilled peaches, candied pecans, balsamic dressing, blue cheese

Strawberry Mango Salad

Mandarin oranges, strawberries, mango vinaigrette, cucumbers,

onions, feta cheese, roasted walnuts, field greens

Mediterranean Salad

Romaine, green and black olives, capers, roasted red peppers, cucumbers, red onions, pepperoncinis, feta cheese, herbed red wine vinaigrette

Entrees - Choose Two Options from Classic or Premium Menus

Entrees will be served duet style

Mexican Cordon Bleu

Filled with our house chorizo, jack cheese and roasted green chilis, topped with a lime chipotle cream

Spinach, Bacon and Parmesan Stuffed Chicken

Breaded and accompanied with a Chardonnay cream sauce

Monticello Chicken

Filled with fresh mozzarella, basil and roasted peppers, finished with a sweet Italian red wine sauce

San Antonio Stuffed Pork Loin

Pork filled with house made sausage and wrapped with smoked pork belly slices, chipotle sauce

Pork Tenderloin Wrapped with Prosciutto

Topped with goat cheese, sautéed mushrooms and arugula, finished with a tomato caper sauce

Slow Roasted Sirloin served with a jalapeno chimichurri

Stockyard Roasted Strip

Roasted New York Strip with caramelized onions, mushrooms, bacon, pepper jack cheese and a red wine demi-glace

Herbed Seared Salmon with a white wine lemon sauce

Bacon Wrapped Shrimp Scampi

Over bowtie pasta, creamy Alfredo sauce, fried capers, bruschetta tomatoes, and parmesan cheese



Upgrade Entrees (Classic/Premium)

Carved Prime Rib Jalapeno horsey sauce and au jus Slow Roasted Aged Beef Tenderloin Red wine demi- glace and balsamic duexelle Pepper Crusted Tuna Topped with an olive gratinada and a red pepper Coulis Crab Stuffed Red Snapper

Topped with a gulf coast crab cake, tri-colored pepper lime butter sauce

Lobster Stuffed Asiago Chicken

Tender chicken filled with lobster and boursin cheese, artichoke, caper, red pepper, basil cream

Sides - Choose Two

Fresh green beans Grilled squash with peppers and Bermuda onions Sautéed squash Parslied carrots Asparagus with olive oil and garlic Rice pilaf Creamy garlic mashed potatoes Sautéed cauliflower with garlic Creamed spinach Roasted rosemary potatoes Milestone Mac and cheese Penne pasta with a parmesan pesto Boursin Scalloped potatoes Duchess potatoes with white cheddar



Premium Station Package

Per Person Pricing

2 appetizers, 1 display station, preset salad, and 3 action stations. Includes preset water and iced tea station, preset napkin and silverware.

Appetizers- Choose Two

Cold Appetizers

Bruschetta with marinated tomatoes and balsamic syrup Jalapeno mango canapé with candied peppers Pinwheels filled with turkey, cream cheese, spinach and roasted peppers Goat cheese, grilled pear and honey bruschetta Spicy tomato hummus spoons, pita crisp, feta cheese, fried capers Mushroom flatbreads, pastry crisp, goat cheese, herb brush

Hot Appetizers

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Upgraded Appetizers

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Premium Station Package (Continued)

Display Station - Choose One

Cheese and cracker presentation | Antipasti display with assorted cured meats, cheeses and vegetables Crudité with a duet of dipping sauces | Fruit presentation with seasonal melons, fruits and berries

Salads - Choose One

Traditional Ranch Salad

Iceberg lettuce, cucumbers, tomatoes, croutons, and cheddar cheese tossed with a bacon ranch dressing

Caesar Salad

Romaine, aged parmesan cheese, seasoned croutons, creamy Caesar dressing

Spinach Blue Cheese Balsamic Salad

Baby spinach, julienne Bermuda onions, grilled peaches, candied pecans balsamic dressing, blue cheese

Strawberry Mango Salad

Mandarin oranges, strawberries, mango vinaigrette, cucumbers, onions, feta cheese,

roasted walnuts, field greens

Mediterranean Salad

Romaine, green and black olives, capers, roasted red peppers, cucumbers, red onions, pepperoncinis, feta cheese, herbed red wine vinaigrette

Action Stations- Choose Three

Carving Stations - If the Carving Station is one of your Action Station Selections please choose one.

All Carving Stations Include Bread and Butter

Smoked pit ham and a pineapple honey glaze Sage crusted roasted turkey breast with a cranberry orange relish Roasted round of beef with au jus and creamy jalapeno horseradish sauce Slow roasted aged beef tenderloin with a red wine mushroom glace Garlic rosemary roasted prime rib au jus and a sour cream horseradish sauce

Smoked Cheddar Cheese Grits Bar - Scallions, Louisiana BBQ crawfish or shrimp, bruschetta tomatoes, tobacco onions, cured bacon

Mashed Potato Bar - With creamy boursin Idaho mashed potato, cheddar cheese, bacon, scallions, butter, and sour cream



Premium Station Package (Continued)

Action Stations

Street Taco Bar - Choose Two

Smoked brisket with a roasted poblano pico, queso fresco, and cilantro Citrus shrimp with a cumin aioli, jalapeno slaw and roasted picchi pacchiu sauce Ancho rubbed chicken with a grilled squash pico, marinated feta cheese and chipotle cream

Pasta Toss Station - Choose Two

Penne pasta mixed with spinach, caramelized onions, red peppers, and artichokes in a pesto cream sauce Bowtie pasta tossed with mushrooms and grilled chicken in an Alfredo sauce Cheese tortellini in a vodka sauce with bacon, scallions and cheese

Mac and Cheese Station

Accompanied with cheddar cheese, jalapenos, crispy chicken, scallions and bacon bits

Slider Station - Choose Two

Parmesan chicken with a tomato coulis and provolone Pulled pork, BBQ sauce and slaw Pepper jack avocado burger Philly slider, peppers, onions, cheese, chipotle sauce

Chicken and Waffle Station

Belgium Waffles with fried chicken and chorizo gravy served with honey butter and syrup

Pacific Rim Station - Choose Two

(Served with white rice, soy and garlic chili sauce) Garlic basil shrimp Szechuan beef Lemon ginger chicken



Appetizer Additions

Display Station (Each)

Cheese and cracker presentation |Antipasti display with assorted cured meats, cheeses and vegetables | Crudité with a duet of dipping sauces | Fruit presentation with seasonal melons, fruits and berries

Cold Appetizers

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Upgraded Appetizers

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Breakfast Menu

Morning and Afternoon Weddings Only Buffet (Per Person Pricing)

Plated (Per Person Pricing)

Includes orange juice, coffee and water station, silverware, napkin roll-up.

Choice of One Buffet

Traditional Breakfast

Scrambled eggs, bacon and sausage, hash browns, biscuits with butter and jelly, fresh fruit bowls

Texas Breakfast

Migas scrambled eggs mixed with tortillas, cheese and chilies,

breakfast potatoes, bacon and sausage, tortillas, pico, salsa, and fresh fruit bowls

Steak and Eggs

Carved roasted New York strip, served with scrambled eggs, country potatoes, biscuits and gravy, and fresh fruit bowls

Continental Breakfast

Pastry trays with croissants, scones, cinnamon rolls, Danish style pastries, assorted muffins served with butter and jellies, accompanied with seasonal fruit bowls

Fruits and Nuts

Granola bar with sweet roasted walnuts, candied almond, granola, raspberry syrup, berries, and Greek yogurt accompanied with bowls of cut fruit, and mini cinnamon croissants

Quiches and Fruit

Assorted quiches-spinach and feta, ham and cheddar or chorizo and pepper jack cheese accompanied with breakfast potatoes, and bowls of fresh fruits and berries

A la carte

Iced tea station Bacon or sausage Biscuit and gravy



Brunch Station Package

Per Person Pricing

Extra Chef Station | Extra Brunch Station

Served All Day. 2 Chef Stations and 1 Brunch Station. Includes iced tea and water station, silverware, napkin roll-up.

Chef Stations - Choose Two

Carving Stations - If the Carving Station is one of your Chef Station Selections please choose one.

All Carving Stations Include Bread and Butter

Smoked pit ham and a pineapple honey glaze Sage crusted roasted turkey breast with a cranberry orange relish Roasted round of beef with au jus and creamy horseradish sauce Garlic rosemary roasted prime rib au jus and a sour cream horseradish sauce Slow roasted aged beef tenderloin with a red wine mushroom demi-glace

 Omelet Station - Eggs, cheese, peppers, onions, salsa, pico de gallo, ham, bacon, and sausage Hot Station - Bacon and sausage, Scrambled eggs, Ultimate scrambled eggs, and Hash browns
Belgium Waffle Station - With butter, raspberry syrup, fresh berries, whipped cream, and regular syrup
Garde Manger Station - Strawberry mango salad, Traditional Caesar salad, Mediterranean pasta salad Antipasti display, Cheese and berry display with crackers and bread
French Station - Chicken mornay crepes, Spinach, bacon and cheddar Quiche, Croissants with butter and jams, Asparagus wrapped with salt cured ham
Texas Station - Biscuits and gravy, Migas scrambled eggs, Fried potatoes with peppers and onions, Bacon and sausage

Brunch Stations - Choose One

Parfait Station - Greek yogurt, fresh berries, granola, raspberry syrup, cinnamon sugar, dried cranberries and candied pecans
Pastry Station - Scones, cinnamon rolls, and muffins, with assorted jellies and butter
Fruit Station - Seasonal fruit and berry displays
Drink Station - Coffee, milk and assorted juice
Italian Soda Station - Assorted syrups with cream and soda water, made to order



Desserts

Cookie Milk Shots

Chocolate chip, white chocolate macadamia nut or snickerdoodle cookies with regular or chocolate milk, served butler style

Brownie Milk Shots

Walnut and chocolate chunk brownies with regular or chocolate milk, served butler style

Hot Chocolate Station

Hot chocolate, marshmallows, peppermint syrup, chocolate syrup, caramel syrup, whipped cream, gold sprinkles and Oreo crumbles

S'mores Station

Marshmallows, Hershey's chocolate bars, Reese's peanut butter cups and graham crackers

Ice Cream Station

Chocolate, caramel and strawberry sauce, bananas, cherries, whipped cream, candied pecans, brownie pieces and vanilla ice cream

Donut Station

Glazed, chocolate and eclairs

Chocolate Fountain Station

Four types of fruits and berry skewers, s'mores stacks, soft pretzel sticks, brownie and cookie satays



Late Night Snacks

Popcorn and Party Mix Bar

Six different popcorn and snack mixes

Pizza Station

Cheese, spinach and mushroom, and meat lovers. Served with garlic bread sticks, ranch, garlic butter, marinara, red pepper flakes and parmesan cheese

Breakfast Tacos

Bacon or sausage with cheese and egg served with salsa, served butler style

Mini Grilled Cheese and Soup Shots

Sourdough with pepper jack served with chicken tortilla soup Wheat berry with cheddar and Swiss served with tomato bisque Bacon, tomato and brie served with a red pepper crab soup Served butler style

Chicken and Waffles Station

Chicken fried chicken, honey butter and maple syrup

Pretzel Presentation

Soft pretzel sticks, beer cheese queso, cinnamon butter and spicy sweet mustard

Chips and Dip Station

Thick tortilla chips, chorizo queso, salsa and guacamole

Crunchy Chicken Satays

Pecan and honey mustard or Parmesan with marinara, served butler style