

Menu Addendum

Basic Menu

- Chicken Fried Steak – Hand cut from an eye of round, tenderized and hand breaded.
- Grilled Chicken Breast (8 oz boneless skinless) – Seasoned with lemon pepper.
- Grilled Chicken in Mushroom Sauce – boneless skinless chicken breast dusted in seasoned flour and grilled. Topped with a creamy sauce.
- Chicken Marcela – Chicken breast lightly dusted with seasoned flour, seared in olive oil, topped with Marcela wine and mushroom sauce.
- Chicken Alfredo – Large boneless breast lightly seasoned and served with a classic Alfredo sauce
- Chicken with Lemon Sauce – Juicy chicken breast grilled to perfection topped with a delicious lemon sauce.
- Chicken Parmesan – Chicken dusted in seasoned bread crumbs and topped with rich marinara sauce and parmesan cheese.
- Chicken Fried Chicken – boneless skinless breast dipped in a buttermilk batter hand-breaded and fried golden brown.
- Southwest Breast of Chicken – Grilled chicken breast lightly dusted in southwest seasoned flour served in a spiced cream sauce.
- Rosemary Chicken – Moist chicken breast grilled and topped with a rosemary sauce.
- Chicken in Cajun Cream Sauce – Grilled chicken breast topped with a cream sauce infused with Cajun spices.
- Baked Turkey/Dressing – Whole turkey is slow cooked carved and de-boned.
- Roast Beef – Slow cooked to ensure tenderness and flavor.
- Beef Tips – Bite size pieces of Tender Beef slow cooked with bell peppers, onion, and celery in rich brown gravy.
- Black Angus Chopped Steak – Juicy chopped Angus served with mild mushroom sauce.
- Beef Lasagna – Baked seasoned beef, topped with rich marinara sauce and a blend of cheeses.
- Fajitas – Beef and chicken fajitas with bell peppers and onions grilled to perfection.
- Bar-B-Q – Brisket or Sausage or Chicken – Brisket is smoked and slow cooked for 12 to 14 hours. Served with pickles, onions, BBQ sauce and bread.
- Smoked Pork Loin – Fresh Pork Loin Herb crusted then slow smoked to preserve the flavors and juices. Chef carved on location.

Deluxe Menu

- Chicken Picatta - Juicy chicken breast grilled and served with a lemon sauce, butter and capers.
- Chicken Cordon Bleu – Chicken breast stuffed with smoked ham and Swiss cheese then coated with seasoned bread crumbs and baked.
- Chicken in Basil Wine Cream Sauce – Grilled chicken breast served in a savory basil cream sauce with a touch of white wine.
- Chicken Diablo – Grilled chicken breast served in a tangy sweet pepper cream sauce.
- Chicken Poblano – Chicken breast grilled and topped with tomatillo poblano cream sauce.
- Almond Garlic Crusted Chicken Breast –Tender chicken breast crusted with Italian seasoning, garlic and topped with almonds, companied with you choice of a honey chipotle or zesty orange sauce.
- Pecan Crusted Chicken Breast – Moist chicken breast crusted with Italian seasoning, garlic and topped with pecans, companied with your choice of a honey chipotle or zesty orange sauce.
- Hand Carved on Site Roast Beef – Slow cooked to perfection, mouthwatering choice shoulder clod. Hand carved on site.
- Fajita Station – Beef and chicken fajitas prepared and served on site as guests arrive to the station. Fresh onions and bell peppers sautéed and added if preferred.
- Stuffed Roasted Pork Loin – Seasoned tender pork loin roasted to perfection that is stuffed with choice of either cranberry apple dressing or port wine apple stuffing.

Premium Menu

- Beef Tenderloin Medallions – Quality cuts of beef medallions served with a rich garlic and herbed glaze.
- Chianti Braised Steak – Beef medallions slow cooked and drizzled with Chianti wine and a wild mushroom sauce.
- Steamship Round/Cut on Location – 80 lbs round of beef slow cooked.
- Smoked Sirloin Cap – Herb crusted and slow smoked.
- Prime Rib – hand carved on location- served with au jus and creamy horseradish sauce.
- Smoked Pork Leg – Fresh 15LB pork loin slowed cook to ensure tenderness and preserve the flavors and juices. Cut on location

- **Rib Eye USDA Choice Steak – 10oz.** (Cooked on location)
- **Smoked Salmon with Dill Butter Sauce** – 10-12LB whole salmon seasoned and smoked served with a fresh dill and butter cream sauce.
- **Shrimp Scampi** – Shrimp sautéed with fresh garlic, white wine and butter.
- **Shrimp Palmetto** – Shrimp sautéed with fresh garlic, white wine, Cajun seasoning and butter.
- **Seafood Stuffed prime Rib** – A blend of shrimp and crab stuffing wrapped inside an elegant choice cut prime rib then slow cooked.

Finger Foods

Boiled Shrimp	Bacon Wrapped Chicken Livers	Crab Stuffed Mushrooms
Meat Tray	Steak Quesadillas	Vegetable Tray
Crab Stuffed Jalapenos	Egg Rolls	Roast Beef on Croissant
Cream Cheese Jalapenos	Sautéed Oysters	Bacon Wrapped Scallops
Chicken Quesadillas	Assorted Quiche	Mini Crab Cakes
Fruit Tray	Spinach Dip	Swedish Meatballs
Mozzarella Sticks	Fried Mushrooms	Buffalo Wings
Chorizo Con Queso w/Chips & Salsa		Corned Beef Cream Cheese Dip
Garlic Chicken Kabob		Beef Tenderloin Kabob
Roast Beef on Croissant		

SIDES

Mashed Potatoes	Spanish Rice
Scalloped Potatoes	Penne Pasta
A gratin Potatoes	Linguini Pasta

Buttered onion Potatoes	Macaroni and Cheese
Twice Baked Potatoes	Green Bean Casserole
Garlic Mashed Potatoes	Seasoned Green Beans
Butter Dill Potatoes	Glazed Carrots
Dressing	Corn
Rice Pilaf	Corn Casserole
Cajun Rice Orzo	Squash Casserole
Toscana Rice	Pinto Beans or Green Beans (BBQ)
Grilled fresh Asparagus	Potato Salad or Butter Onion Potatoes (BBQ)
Cole Slaw or Mixed Green Salad (BBQ)	

SALADS

Mixed Green Salad	Spinach Salad
Classic Caesar Salad	Broccoli Salad
Southwest Caesar Salad	Cole Slaw
Crispy Cole Slaw	Fresh Fruit

DESSERTS

Cobbler (Peach, Apple, Cherry)	Turtle Cheesecake
Cake (Yellow, Chocolate, Red Velvet, Carrot)	Chocolate Cheesecake
Apple Strudel	New York Style Cheesecake
Apple Dumplings with Caramel Sauce and Ice Cream	
Large White Chocolate w/ Chocolate Covered Strawberries	

Catering Requirements

- Buffet serving lines are set up one hour prior to your requested service time.
- Serving lines will be taken down after the meal has been served.
- Hot chaffers will always be used to maintain safe and hot food temperatures.
- At least two catering staff will be present to serve your guests their meal Buffet style.
- Taste testing available to sample the selected menu items.
- All meals come with Fresh Baked Rolls, Butter, Tea, Ice

Your final guest count will need to be called in to Fountains of Lockhart no later than two weeks prior to your event date.