



BANQUET MENUS

PAGE 1

SMOKIN JOE'S TEXAS BBQ \$22 PER PERSON

SLICED BBQ: MESQUITE SMOKED TEXAS BBQ BRISKET PREPARED BY OUR PITMASTER CHEF SERVED WITH ONIONS, PICKLES AND JALAPENOS AND OUR VERY OWN TEXAS BBQ SAUCE

TEXAS STYLE BBQ BEANS: SLOW COOKED, WITH ALL THE MESQUITE SMOKE FLAVOR

BAKED MACARONI AND CHEESE: ELBOW MACARONI COVERED IN CHEDDAR CHEESE SAUCE TOPPED WITH BREAD CRUMBS AND BAKED UNTIL GOLDEN BROWN

COLE SLAW: CREAMY, CRUNCHY COLESLAW MADE WITH FRESHLY CHOPPED CABBAGE AND CARROTS BLENDED WITH OUR DELICIOUS DRESSING

ROSEMARY POTATO SALAD: SEASONED ROASTED POTATOES, MAYO, CHIVES, & PEPPERS

MEXICAN FIESTA \$23 PER PERSON

CHIPS AND SALSA: TORTILLA CHIPS WITH RED, GREEN, AND PINEAPPLE SALSAS

QUESADILLAS: MONTEREY JACK AND CHEDDAR CHEESE, PICO DE GALLO, SOUR CREAM

BLACK BEAN & CORN SALAD: CHOPPED ROMAINE, ROASTED CORN, BLACK BEANS, TOMATOES, AND AVOCADO TOSSED WITH ROASTED TOMATO DRESSING AND TOPPED WITH FRIED TORTILLA CHIPS

SPANISH RICE: AUTHENTIC SPANISH RICE

REFRIED BEANS: HOMEMADE REFRIED PINTO BEANS WITH MELTED CHEESE

***CHICKEN TAQUITOS:** HAND-ROLLED CHICKEN IN DELICIOUS SPICES

***GROUND BEEF TACO BAR:** HARD AND SOFT SHELLS, GROUND BEEF, TRADITIONAL TOPPINGS

*SUBSTITUTE CHICKEN AND BEEF FAJITAS FOR TAQUITOS AND GROUND BEEF TACO BAR FOR \$2 PER PERSON

ITALIAN BUFFET \$24 PER PERSON

GARLIC BREAD: FRESH FRENCH BREAD BRUSHED WITH A GARLIC-BUTTER SAUCE

BRUSCHETTA: THICK SLICES OF BREAD, GRILLED AND RUBBED WITH GARLIC, DRIZZLED WITH OLIVE OIL AND TOPPED WITH MOZZARELLA CHEESE, TOMATOES AND HERBS

PASTA BAR: PENNE PASTA AND RAVIOLI WITH THREE SAUCE CHOICES: ALFREDO, MARINARA, AND BOLOGNESE.

CAESAR SALAD: CHOPPED ROMAINE WITH TRADITIONAL DRESSING