

THE RANCH HAND HOLIDAY BUFFET

Salad

GARDEN CRISP SALAD

Baby greens tossed with granny smith apples, candied pecans, dried cranberries, feta cheese, teardrop tomatoes, red onions, cucumbers, pepperoncinis and a champagne cranberry vinaigrette.

Entrees

FIREWATER GLAZED HAM WITH GRANDMA'S RED BERRIES

Ham baked to perfection, lightly basted with a bourbon glaze and topped with poached cranberries.

CARVED SMOKED HICKORY TURKEY

Served with a pretzel roll, house-made cranberry sauce and grain mustard.

Accompaniments

COWBOY CANDY POPPER MACARONI PUDDING

Baked elbow macaroni in a creamy jalapeño cheese sauce with smoked bacon bits and topped with jalapeño poppers.

JIFFY CASSEROLE

Green bean casserole topped with crispy fried onions.

BEE SWEETENED BABY CARROTS

Baby carrots tossed in honey and butter, topped with fresh, chopped parsley.

FIREWATER PECAN MUSIC ROOTS

Sliced sweet potato seasoned with cinnamon, nutmeg, brown sugar and butter, topped with bourbon poached cranberries and candied pecans.

ROASTED GARLIC YUCCA MASHED

A hearty combination of yucca root and potato mashed with roasted garlic and heavy cream.

Dessert

CHEF'S CHOICE HOLIDAY DESSERT

\$49 Per Guest

Minimum 25 Guests

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per Guest, unless otherwise noted. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies. Menu available from November 1, 2021 to January 1, 2022.



BUCKAROO HOLIDAY DINNER

Salad

RED BERRY WALNUT AND PEAR GORGONZOLA SALAD
Baby greens tossed with roasted pecans and dried cranberries, tossed in a honey vinaigrette dressing and topped with gorgonzola cheese and freshly diced pears.

Entrees

SLICED HERB BUTTER ROASTED TURKEY

Roasted turkey basted with fresh herbs and butter.

ESPRESSO BRINED CARVED SMOKED PORK LOIN

Pork loin infused with our house-made coffee espresso brine for 24 hours, seasoned and slow cooked to perfection.

Accompaniments

GRANDMA'S RED BERRIES CORNBREAD DRESSING

Cornbread mixed with cranberries and butter sauteed cinnamon apples.

TEXAS BUTTER

House-made old-fashioned giblet gravy.

ROASTED GARLIC YUKON MASHED POTATOES

BEE SWEETENED MUSIC ROOTS (HONEY SWEET POTATOES)

HOUSE-MADE RED BERRY (CRANBERRY) SAUCE

COUNTRY-STYLE GREEN BEANS

BUTTERED KETTLE CORN

FRESHLY BAKED ASSORTED BREADS WITH BUTTER

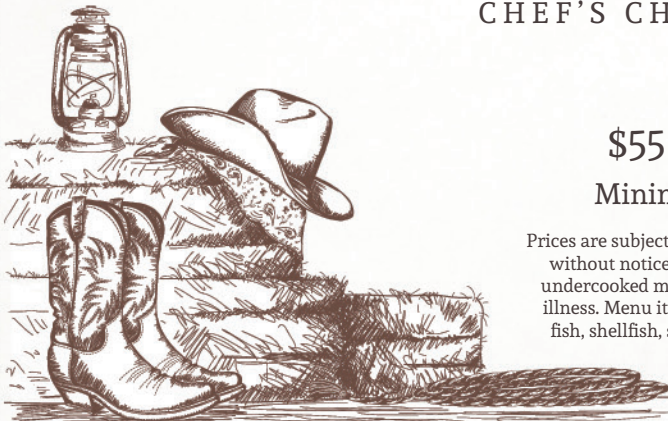
Dessert

CHEF'S CHOICE DESSERTS

\$55 Per Guest

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RED SWAMP CRAWFISH HOLIDAY BOIL

Salads

SEAFOOD SALAD

Bell peppers, sliced onions, freshly chopped parsley, cilantro, teardrop tomatoes, assorted chilled seafood with a citrus vinaigrette.

PASTA SALAD

Bow tie pasta tossed with assorted bell peppers, sliced onions, freshly chopped parsley, cilantro and teardrop tomatoes.

PANZANELLA SALAD

Freshly chopped baby lettuce, teardrop tomatoes, red onions, cucumbers, pepperoncinis, sliced olives, feta cheese and fresh house-made croutons tossed in an Italian vinaigrette.

Entree

RED SWAMP CRAWFISH BOIL

A heaping serving of smoked sausage, crawfish, shrimp, black mussels, corn on the cob, pearl onions and red bliss potatoes.

Accompaniments

CHUCK WAGON BAKED BEANS

Baked beans with diced onions and bacon.

PEPPER JACK MACARONI PUDDING

Baked elbow macaroni in a creamy pepper jack cheese sauce with bacon bits.

FRUIT COLESLAW

Shaved cabbage mix with radicchios, grapes, mandarins, blueberries, mango and a sweet coleslaw dressing.

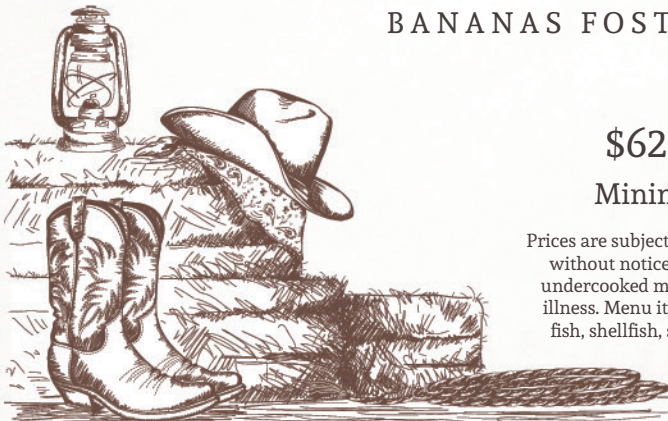
Dessert

BANANAS FOSTER WITH POUND CAKE

\$62 Per Guest

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SOUTHERN BACKYARD HOLIDAY HOEDOWN

Salad

COWBOY PASTA SALAD

Black beans, corn, diced assorted peppers, shredded cheese and seasoned ground beef with a ranch barbeque dressing.

SOUTHERN RODEO SALAD

Tomato chunks, julienned hearts of palm, provolone, Genoa salami, artichoke hearts, red and green peppers and pepperoncinis with a balsamic vinaigrette.

Entree

CHEF-ATTENDED SOUTHERN SMOKED WHOLE PIG

Includes Carolina pulled pork and St. Louis-style barbecue ribs.

Accompaniments

CORN ON THE COB

FRESH HOUSE-MADE CHICHARRONS

RED BLISS POTATO SALAD

FRESH JALAPEÑO JICAMA COLESLAW

HOUSE-MADE CORNBREAD

HOUSE-MADE KETTLE BARBECUE CHIPS

HAWAIIAN SLIDER ROLLS

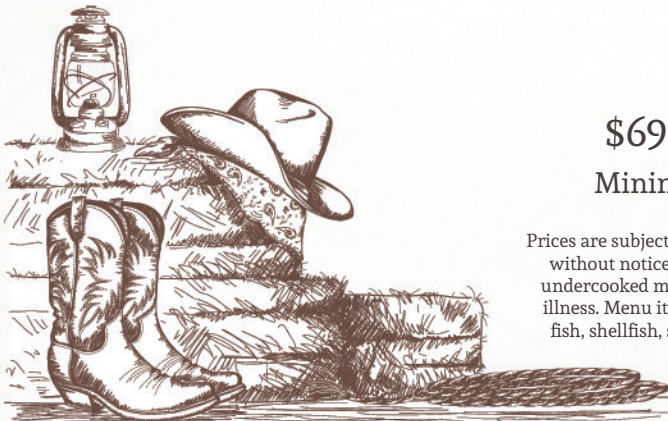
Dessert

CHEF'S CHOICE DESSERT

\$69 Per Guest

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HEARTY HOLIDAY BUFFET

Salad

CITRUS CRANBERRY CAESAR SALAD
Romaine lettuce in a Caesar dressing and topped with fresh
Parmesan cheese crisps.

Entrees

CHEF CARVED HERB-CRUSTED ROASTED PRIME RIB -
Served with freshly baked bread, grain mustard, horseradish cream sauce
and mayonnaise.

FESTIVE BAKED SALMON
Baked salmon topped with fresh creamy dill sauce, cranberries, roasted walnuts
and almonds in a pomegranate molasses sauce.

Accompaniments

PLANTAIN MASHED POTATOES
Ripe plantains mixed with baby red bliss potatoes.

BEE SWEETENED BABY CARROTS
Baby carrots tossed in honey and butter, topped with fresh chopped parsley.

BROCCOLI RABE
Steamed broccoli rabe sauteed with butter and onions.

FRESHLY BAKED ASSORTED BREADS

Desserts

CHEF-ATTENDED FLAMBE STATION

HOLIDAY ASSORTED DESSERTS

\$64 Per Guest

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