

Special Event Menus



S|E
SPECIALTY EVENTS
— The Proud Bird —

SPECIAL EVENT PACKAGE ONE

Table Linen, House Chairs, Warm Bread and Butter, Choice of One Salad, Choice of One Entrée, Dessert

SALADS

Classic Caesar Salad shaved parmesan, garlic bread crumbs

California Salad green goddess dressing, sunflower seeds, almonds, sprouts, avocado

PLATED ENTRÉES

Garlic Grilled Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables, pan jus

Sautéed Broccolini & Crispy Tofu (Vegan) soy agave glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Bludso's Smoked Brisket roasted garlic mashed potatoes, sautéed seasonal vegetables

Spicy Texas Red Hot Beef Links (2) roasted garlic mashed potatoes, sautéed seasonal vegetables

Bludso's Smoked Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables

DESSERT

Chef's Selection

BEVERAGES

Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

65 per person
Make it a Duet 7 per person

SPECIAL EVENT PACKAGE TWO

Table Linen, House Chairs, Warm Bread and Butter, Choice of Two Appetizers, Choice of One Salad, Choice of Two Entrées, Dessert

APPETIZERS

Brisket Sliders
Mini Poke Salad
Chicken and Waffles Bites
Pulled Pork Waffle Fry
Tomato Mozzarella Skewer
Orange Chicken Bites

SALADS

Classic Caesar Salad shaved parmesan, garlic bread crumbs
California Salad green goddess dressing, sunflower seeds, almonds, sprouts, avocado

PLATED ENTRÉES

Garlic Grilled Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables, pan jus
Sautéed Broccolini & Crispy Tofu (Vegan) soy agave glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds
Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream
Bludso's Smoked Brisket roasted garlic mashed potatoes, sautéed seasonal vegetables
Spicy Texas Red Hot Beef Links (2) roasted garlic mashed potatoes, sautéed seasonal vegetables
Bludso's Smoked Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables

DESSERT

Chef's Selection

BEVERAGES

Two Hours Beer and Wine Service
Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

75 per person
Make it a Duet 7 per person

SPECIAL EVENT PACKAGE THREE

Table Linen, House Chairs, Warm Bread and Butter, Choice of Four Appetizers, Choice of One Salad, Choice of Two Entrées, Dessert

APPETIZERS

Brisket Sliders
Mini Poke Salad
Chicken and Waffles Bites
Pulled Pork Waffle Fry
Tomato Mozzarella Skewer
Orange Chicken Bites

SALADS

Classic Caesar Salad shaved parmesan, garlic bread crumbs
California Salad green goddess dressing, sunflower seeds, almonds, sprouts, avocado

PLATED ENTRÉES

Garlic Grilled Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables, pan jus
Sautéed Broccolini & Crispy Tofu (Vegan) soy agave glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds
Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream
Bludso's Smoked Brisket roasted garlic mashed potatoes, sautéed seasonal vegetables
Spicy Texas Red Hot Beef Links (2) roasted garlic mashed potatoes, sautéed seasonal vegetables
Bludso's Smoked Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables

DESSERT

Chef's Selection

BEVERAGES

Two Hour Deluxe Bar
Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

80 per person
Make it a Duet 7 per person

SPECIAL EVENT PACKAGE FOUR

Table Linen, House Chairs, Chair Covers, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Four Appetizers, Choice of One Salad, Choice of Two Entrées, Personalized Specialty Cake

APPETIZERS

Brisket Sliders
Mini Poke Salad
Chicken and Waffles Bites
Pulled Pork Waffle Fry
Tomato Mozzarella Skewer
Orange Chicken Bites

SALADS

Classic Caesar Salad shaved parmesan, garlic bread crumbs
California Salad green goddess dressing, sunflower seeds, almonds, sprouts, avocado

PLATED ENTRÉES

Garlic Grilled Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables, pan jus
Sautéed Broccolini & Crispy Tofu (Vegan) soy agave glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds
Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream
Bludso's Smoked Brisket roasted garlic mashed potatoes, sautéed seasonal vegetables
Spicy Texas Red Hot Beef Links (2) roasted garlic mashed potatoes, sautéed seasonal vegetables
Bludso's Smoked Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables

DESSERT

Personalized Specialty Cake

BEVERAGES

Two Hour Deluxe Bar
Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

90 per person
Make it a Duet 7 per person

MINGLING STATIONS

Attendant required

Street Tacos seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas 20

Sushi assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce 20

On the Fry french fries, sweet potato fries, jalapeño popper, tater tots aioli, ketchup, ranch 10

Southern BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread 12

Antipasto american charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia and pita breads 14

Cheese assorted international and artisanal domestic cheeses 18

Pasta rigatoni, pappardelle, penne, spaghetti tossed tableside with chicken breast, italian sausage, shrimp, vegetables, parmesan and your choice of sauces; pomodoro, wild mushroom cream and basil pesto 14

Mini Assorted Desserts NY style cheesecake, chocolate ganache cake, carrot cake, triple chocolate brownie, red velvet cake 16

250 fee per attendant

CARVING STATIONS

Priced per person with dinner rolls and attendant

Oven-Roasted Turkey 13

Honey Spiral Ham 10

1/4 lb Brisket with BBQ sauce 15

ENHANCEMENTS

APPETIZERS

Crab Cake served with chipotle aioli 10

Shrimp Cocktail served with cocktail sauce 8

SALADS

Cobb Salad blue cheese dressing, chicken, bacon, tomato, avocado, egg, green onions 5

Chinese Chicken Salad sweet sesame vinaigrette, cashew, mandarins, cabbage, wontons 5

ENTRÉES

8oz Filet fingerling potatoes, asparagus, wild mushroom demi-glace 16

Halibut Creamy Coconut Orzo arugula, corn salad, roasted red pepper coulis 14

Shrimp Scampi garlic butter 10

Surf & Turf grilled filet mignon & broiled lobster tail, roasted garlic mashed potatoes, sautéed seasonal vegetables, herb drawn butter 20

Prime Rib au jus, horseradish crème, Chef's choice of vegetable 18

LIGHT LUNCH 1

Choice of One Side, One Sandwich, Dessert

SIDES

Classic Caesar Salad shaved parmesan, garlic bread crumbs

California Salad green goddess dressing, sunflower seeds, almonds, sprouts, avocado

Seasonal Fresh Fruit

Potato Chips

SANDWICHES

Turkey BLT crispy bacon, roasted turkey, romaine, tomato, aioli

Chicken Cobb Wrap blue cheese dressing, chicken, bacon, tomato, avocado, egg, green onions

Caprese basil, heirloom tomato, olive oil, balsamic vinegar

Chicken Caesar Wrap chicken, romaine, parmesan, caesar dressing

DESSERT

Chef's Choice

BEVERAGES

Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

30 per person

PLATED LUNCH

Choice of Two Appetizers, One Salad, One Entree, Dessert

APPETIZERS

Brisket Sliders
Mini Poke Salad
Chicken and Waffles Bites
Pulled Pork Waffle Fry
Tomato Mozzarella Skewer
Orange Chicken Bites

SALADS

Classic Caesar Salad shaved parmesan, garlic bread crumbs
California Salad green goddess dressing, sunflower seeds, almonds, sprouts, avocado

ENTRÉES

Salmon Teriyaki Bowl teriyaki, rotisserie pineapple, preserved carrots, green onions, rice
Garlic Grilled Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables, pan jus
Sautéed Broccolini & Crispy Tofu (Vegan) soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds
Bludso's Smoked Brisket roasted garlic mashed potatoes, sautéed seasonal vegetables
Spicy Texas Red Hot Beef Links (2) roasted garlic mashed potatoes, sautéed seasonal vegetables
Bludso's Smoked Chicken roasted garlic mashed potatoes, sautéed seasonal vegetables

DESSERT

Chef's Choice

BEVERAGES

Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

50 per person

BRUNCH MENU 1

BRUNCH SCRAMBLE

Served with choice of breakfast potato: potatoes O'Brien, loaded hash browns and choice of breakfast bread: English muffin, biscuit, or whole wheat toast.

2 Scrambled Eggs, 3 pieces of Bacon or Breakfast Sausage, and fresh fruit

BEVERAGES

Chilled Orange & Cranberry Juices, Freshly Brewed Coffee,
Selection of Herbal Teas

Two Hours of Bottomless Signature Mimosas 20

35 per person

BRUNCH MENU 2

ENTRÉES

Served with choice of breakfast potato: potatoes O'Brien, loaded hash browns

Frittata applewood smoked bacon or chicken apple sausage, cheddar, green pepper, onions, spinach, tomato, onions, swiss

Classic Eggs Benedict canadian bacon, poached egg, classic hollandaise

Crab Cake Benedict poached egg, chipotle hollandaise

Smoked Salmon Benedict poached egg, classic hollandaise

Fried Chicken and Waffle chicken, belgian waffle, butter and maple syrup

Breakfast Burger tabasco aioli, fried egg, apple smoked bacon, ketchup

BEVERAGES

Chilled Orange & Cranberry Juices, Freshly Brewed Coffee,
Selection of Herbal Teas

Two Hours of Bottomless Signature Mimosas 20

Choice of 1 Entree 35 per person

Choice of 2 Entrees 40 per person

BREAKFAST MENU

CONTINENTAL

Assorted Grab and Go Whole fruit
Assorted Miniature Croissants and Danishes
Assorted Miniature Muffins

BEVERAGES

Chilled Orange & Cranberry Juices, Freshly Brewed Coffee,
Selection of Herbal Teas

22 per person

ALL DAY MEETING PACKAGE

CONTINENTAL BREAKFAST

Assorted Grab and Go Whole fruit
Assorted Miniature Croissants and Danishes
Assorted Miniature Muffins

BEVERAGES

Chilled Orange & Cranberry Juices, Freshly Brewed Coffee,
Selection of Herbal Teas

LITE LUNCH

Choice of One Side, Two Sandwiches, Chef's Custom Cookies

SIDES

Classic Caesar Salad shaved parmesan, garlic bread crumbs
California Salad green goddess dressing, sunflower seeds, almonds, sprouts, avocado
Seasonal Fresh Fruit
Potato Chips

SANDWICHES

Turkey BLT crispy bacon, roasted turkey, romaine, tomato, aioli
Chicken Cobb Wrap blue cheese dressing, chicken, bacon, tomato, avocado, egg, green onions
Caprese basil, heirloom tomato, olive oil, balsamic vinegar
Chicken Caesar Wrap chicken, romaine, parmesan, caesar dressing

DESSERT

Chef's Custom Cookies

BEVERAGES

Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

AFTERBREAK

Seasonal Fresh Fruit
Potato Chips
Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

70 per person

KIDS MENU

Choice of one Entrée and one Side

ENTRÉES

Crispy Chicken Strips
Grilled Cheese
Macaroni and Cheese
Sliders

SIDES

French Fries
Chef's Vegetable Selection

BEVERAGES

Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, and Water

25 per person