

**Friday March 8, 2019 Italian Buffet**

**Soup**

**Tuscan White Bean**

**Salads**

**Classic Caesar Salad**

Shaved Parmesan Cheese, Focaccia Croutons

**Baby Heirloom Tomato Salad**

Buffalo Mozzarella, Basil Pesto, Balsamic Reduction

**Mains**

**Lasagna Pomodoro**

Pomodoro Sauce, Fresh Ricotta Cheese and a Special Blend of Mozzarella

**Chicken Alfredo**

Herb Marinated Chargrilled Chicken Breast, Fettuccine and Wild Mushrooms

**Market Vegetable Pasta**

Grilled Asparagus, Exotic Mushrooms, Basil Pesto Cream Sauce

**Fagoli Verdi**

Butter Sautéed French Green Beans, Bacon Lardons, Cippolini Onions

**Creamy Lemon Cod Piccata**

Capers and Preserved Lemon Sauce

**Dessert**

**Tiramisu**

**Chocolate Cake**

**Assorted Fruit Tarts**

**Kid's Buffet**

**Chicken Tender Parmesan**

**Buttered Spaghetti Noodles**

**Corn On the Cobb**

**Saturday March 9, 2019 Fajita Buffet**

**Soup**

**Chicken Tortilla Soup**

Served with Diced Onion, Pepper Jack Cheese

**Salad**

**Build Your Own Salad**

Romaine and Iceberg, Julienne Red Onion, Sliced Black Olives, Black Beans, Roasted Corn, Queso Fresco, and Chipotle Ranch

**Chayote Salad**

Chayote, Avocado, Red Onion, tri-color peppers and in a Roasted Jalapeno Vinaigrette

**Jicama and Shaved Cabbage Salad**

Jicama Mango with Cilantro Lime Vinaigrette

**Mains**

**Chili Lime Grilled Skirt Steak and Chicken**

With Tri-colored Peppers and Yellow Onions

**Vegetarian Fajitas**

Mason Jars of Sour Cream. House Made Salsa, Shredded Cheddar and Jalapeno

**Sides**

**Borracho Beans**

**Sofrito Rice**

**Warm Flour and Corn Tortillas**

**Dessert**

**Tres Lece Cake**

**Sopapillas and Churros**

With Chocolate Sauce, Caramel Sauce and Honey

**Kid's Buffet**

**Chicken Taquitos**

**Squash, Zucchini and Carrots**

**Mexican Rice**

**Sunday March 10, 2019 Texas Hill Country Barbeque**

**Salads**

**Build Your Own Salad Bar:**

Local Field Greens, Baby Heirloom Tomatoes, Cucumbers, Croutons, Crumbled Farmers Cheese, Dried Cranberries, Toasted Pecans, House Made Ranch and Balsamic Vinaigrette

**Traditional Mustard Potato Salad**

Red onions, Celery, Tri-Color Peppers

**Texas Style Creamy Coleslaw**

**Mains**

**Mesquite Smoked Brisket** with Dr. Pepper Barbecue

**Shiner Bock Beer Smoked Chicken** with Hot and Sweet Honey Barbecue Sauce

**Baked Salmon** with Apple Cider Beurre Blanc

**Sides**

**Hill Country Baked Beans**

**Street Corn** with Chili Lime Butter

**Dessert**

**Bread Pudding** with Crème Anglaise

**Chocolate Cake**

**Key Lime Pie**

**Kid's Buffet**

**Macaroni & Cheese**

**Chicken Tenders**

**Steamed Broccoli**

**Monday March 11, 2019 Italian Buffet**

**Soup**

**Tuscan White Bean**

**Salads**

**Classic Caesar Salad**

Shaved Parmesan Cheese, Focaccia Croutons

**Baby Heirloom Tomato Salad**

Buffalo Mozzarella, Basil Pesto, Balsamic Reduction

**Mains**

**Lasagna Pomodoro**

Pomodoro Sauce, Fresh Ricotta Cheese and a Special Blend of Mozzarella

**Chicken Alfredo**

Herb Marinated Chargrilled Chicken Breast, Fettuccine and Wild Mushrooms

**Market Vegetable Pasta**

Grilled Asparagus, Exotic Mushrooms, Basil Pesto Cream Sauce

**Fagoli Verdi**

Butter Sautéed French Green Beans, Bacon Lardons, Cippolini Onions

**Creamy Lemon Cod Piccata**

Capers and Preserved Lemon Sauce

**Dessert**

**Tiramisu**

**Chocolate Cake**

**Assorted Fruit Tarts**

**Kid's Buffet**

**Chicken Tender Parmesan**

**Buttered Spaghetti Noodles**

**Corn On the Cobb**

**Tuesday March 12, 2019 Fajita Buffet**

**Soup**

**Chicken Tortilla Soup**

Served with Diced Onion, Pepper Jack Cheese

**Salad**

**Build Your Own Salad:**

Romaine and Iceberg, Julienne Red Onion, Sliced Black Olives, Black Beans, Roasted Corn, Queso Fresco, and Chipotle Ranch

**Chayote Salad**

Chayote, Avocado, Red Onion, tri-color peppers and in a Roasted Jalapeno Vinaigrette

**Jicama and Shaved Cabbage Salad**

Jicama Mango with Cilantro Lime Vinaigrette

**Mains**

**Chili Lime Grilled Skirt Steak and Chicken**

With Tri-colored Peppers and Yellow Onions

**Vegetarian Fajitas**

Mason Jars of Sour Cream. House Made Salsa, Shredded Cheddar and Jalapeno

**Sides**

**Borracho Beans**

**Sofrito Rice**

**Warm Flour and Corn Tortillas**

**Dessert**

**Tres Lece Cake**

**Sopapillas and Churros**

With Chocolate Sauce, Caramel Sauce and Honey

**Kids Buffet**

**Chicken Taquitos**

**Squash, Zucchini and Carrots**

**Mexican Rice**

**Wednesday March 13, 2019 Texas Hill Country Barbeque**

**Salads**

**Build Your Own Salad Bar:**

Local Field Greens, Baby Heirloom Tomatoes, Cucumbers, Croutons, Crumbled Farmers Cheese, Dried Cranberries, Toasted Pecans, House Made Ranch and Balsamic Vinaigrette

**Traditional Mustard Potato Salad**

Red onions, Celery, Tri-Color Peppers

**Texas Style Creamy Coleslaw**

**Mains**

**Mesquite Smoked Brisket** with Dr. Pepper Barbecue

**Shiner Bock Beer Smoked Chicken** with Hot and Sweet Honey Barbecue Sauce

**Baked Salmon** with Apple Cider Beurre Blanc

**Sides**

**Hill Country Baked Beans**

**Street Corn** with Chili Lime Butter

**Dessert**

**Bread Pudding** with Crème Anglaise

**Chocolate Cake**

**Key Lime Pie**

**Kid's Buffet**

**Macaroni & Cheese**

**Chicken Tenders**

**Steamed Broccoli**

**Thursday March 14, 2019 Italian Buffet**

**Soup**

**Tuscan White Bean**

**Salads**

**Classic Caesar Salad**

Shaved Parmesan Cheese, Focaccia Croutons

**Baby Heirloom Tomato Salad**

Buffalo Mozzarella, Basil Pesto, Balsamic Reduction

**Mains**

**Lasagna Pomodoro**

Pomodoro Sauce, Fresh Ricotta Cheese and a Special Blend of Mozzarella

**Chicken Alfredo**

Herb Marinated Chargrilled Chicken Breast, Fettuccine and Wild Mushrooms

**Market Vegetable Pasta**

Grilled Asparagus, Exotic Mushrooms, Basil Pesto Cream Sauce

**Fagoli Verdi**

Butter Sautéed French Green Beans, Bacon Lardons, Cippolini Onions

**Creamy Lemon Cod Piccata**

Capers and Preserved Lemon Sauce

**Dessert**

**Tiramisu**

**Chocolate Cake**

**Assorted Fruit Tarts**

**Kid's Buffet**

**Chicken Tender Parmesan**

**Buttered Spaghetti Noodles**

**Corn On the Cobb**

**Friday March 15, 2019 Fajita Buffet**

**Soup**

**Chicken Tortilla Soup**

Served with Diced Onion, Pepper Jack Cheese

**Salad**

**Build Your Own Salad:**

Romaine and Iceberg, Julienne Red Onion, Sliced Black Olives, Black Beans, Roasted Corn, Queso Fresco, and Chipotle Ranch

**Chayote Salad**

Chayote, Avocado, Red Onion, tri-color peppers and in a Roasted Jalapeno Vinaigrette

**Jicama and Shaved Cabbage Salad**

Jicama Mango with Cilantro Lime Vinaigrette

**Mains**

**Chili Lime Grilled Skirt Steak and Chicken**

With Tri-colored Peppers and Yellow Onions

**Vegetarian Fajitas**

Mason Jars of Sour Cream. House Made Salsa, Shredded Cheddar and Jalapeno

**Sides**

**Borracho Beans**

**Sofrito Rice**

**Warm Flour and Corn Tortillas**

**Dessert**

**Tres Lece Cake**

**Sopapillas and Churros**

With Chocolate Sauce, Caramel Sauce and Honey

**Kids Buffet**

**Chicken Taquitos**

**Squash, Zucchini and Carrots**

**Mexican Rice**



**Saturday March 16, 2019 Texas Hill Country Barbeque**

**Salads**

**Build Your Own Salad Bar:**

Local Field Greens, Baby Heirloom Tomatoes, Cucumbers, Croutons, Crumbled Farmers Cheese, Dried Cranberries, Toasted Pecans, House Made Ranch and Balsamic Vinaigrette

**Traditional Mustard Potato Salad**

Red onions, Celery, Tri-Color Peppers

**Texas Style Creamy Coleslaw**

**Mains**

**Mesquite Smoked Brisket** with Dr. Pepper Barbecue

**Shiner Bock Beer Smoked Chicken** with Hot and Sweet Honey Barbecue Sauce

**Baked Salmon** with Apple Cider Beurre Blanc

**Sides**

**Hill Country Baked Beans**

**Street Corn** with Chili Lime Butter

**Dessert**

**Bread Pudding** with Crème Anglaise

**Chocolate Cake**

**Key Lime Pie**

**Kid's Buffet**

**Macaroni & Cheese**

**Chicken Tenders**

**Steamed Broccoli**