



Intimate culinary experience that brings the art of cooking directly to your kitchen or **small, private event.**

## Dinner Menu

### MEATS

#### Roasted Cornish Hen

Slow roasted with rosemary herb butter.

#### Rib Eye Steak

Grilled with in-house spices with an added touch of glaring herb butter and shallots.

#### Lamb Chops or Jerk Lamb Chops

Juicy grilled lamb chops guaranteed to make you want more.

#### Pan Seared Salmon

Made with garlic herb butter seasoned to perfection.

#### Marry Me Chicken

Pan-seared chicken thighs or breast over potatoes, covered with a savory sauce.

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### SIDES

#### Broccolini

Perfectly seasoned and tender.

#### Roasted Sweet Potato

Healthy, but good option. You won't be disappointed.

#### Loaded Baked Potato

Topped with butter, shredded cheese, green onions, and sour cream.

#### Mac & Cheese

3 blend mac & cheese.

#### Brussell Sprouts

Steamed with herbs infused with olive oil and house spices.

### ADD ON

#### Grilled Shrimp

Grilled to perfection indulged in a rich savory sauce.

#### Lobster Tail

Tender grilled lobster tail with seasoned buttery sauce.

# PRIVATE CATERING EVENT OPTIONS

*Birthday Parties*

*Girlfriend Brunches*

*Family Reunions*

*Personal Meal Prep*



## BRUNCH MENU

### **Shrimp & Grits**

Loaded savory grit cake with crawfish gouda cheese topped with cream sauce.

### **Chicken & Waffles**

3-piece bone-in seasoned fried chicken served with homestyle waffles.

### **French Toast**

### **Pancakes**

### **Bacon**

### **Sausage Links**

### **Scatter Cake**

### **Eggs**

### **Fruit Bar**

## CONCRETE COWBOY MENU

### **BBQ Beef or Pork Ribs**

### **BBQ Links**

### **Cornish hens**

### **Pull-Pork Brisket**

Sold by the pound

## SIDES

### **Greens**

### **Potatoe Salad**

### **Cowboy Beans**

### **Mac & Cheese**

### **Green Beans**

### **Yams**

### **Ms. Jean's Chop Salad**

### **Jalapeno Bacon Wraps**

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