



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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682-553-2956

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

**BOOK NOW
ED**

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