



Chef Ed's Award Winning Entrées

Entrées

Parmesan Artichoke Chicken

Topped with Marinated Tomatoes, Fresh Arugula, & a Balsamic Reduction Glaze

Chef's Grilled Chicken

Citrus Marinated Chicken

Seasoned Grilled Beef Filet

16 Hour Smoked Beef Brisket

with Raspberry Chipotle Sauce (or) Red Wine Reduction Sauce (Choose One Sauce)

Molcajete Verde Chicken

Carnita Stacked Enchiladas

Creamy Manchego-Oaxaca Sauce Layered in between Corn-Flour Tortillas, Topped with Pico De Gallo, Avocado, Crème Fraîche

Tamale Chicken

Grilled Citrus Chicken with Roasted Hatch Green Chile Tamale Cakes, Topped with Creamy Elote, Pico De Gallo, Avocado, & Crème Fraîche

Chef's Paired Menu

Grilled Beef Filet & Molcajete Verde Chicken Carnita Stacked Enchiladas Served with Creamy Corn Elote

Grilled Beef Filet & Parmesan Artichoke Chicken Served with Chardonnay Pancetta Alfredo Sauce Penne Pasta

16 Hour Smoked Beef Brisket & Parmesan Artichoke Chicken Served with French Potato Au Gratin



Sides

Roasted Hatch Green Chile French Potato Au Gratin

Stacked Potatoes with a Mild Roasted Creamy Hatch Green Chile Sauce

Creamy Chardonnay Pancetta Penne Pasta

Roasted Whipped Garlic & Chive Mash

Creamy Corn Elote

A Creamy Cheese Sauce with Roasted Hatch Green Chile & Poblanos, Topped with Queso Fresco, Crema Fresca, & Crispy Red Peppers

Creamy Tomato Alfredo Pasta

Smoked Bacon Mac-N-Cheese

French Potato Au Gratin

Stacked Potatoes with a Grana Padano, English Cheddar, Chèvre, Garlic & Chive Creamy Sauce, Topped with Fried Leeks

Salads

Add On:

All salads are tossed & pre-plated to each table before guests are seated.

Champagne Salad

Fresh Heirloom Beets, Chèvre, Roasted Cinnamon Pecans

Caesar Salad

Homemade Olive Croutons, & Grana Padano Cheese

House Ranch Salad

Homemade Croutons, Cucumbers, & Tomatoes

Please ask how we can create a customized menu that stays within your budget.

We Can Accommodate Gluten Free, Vegan, Vegetarian, & Most Dairy Free Dietary Restrictions*