

CATERING & EVENTS MENU: BOILER HOUSE

BOILER HOUSE BRUNCH BUFFET

3 ENTRÉES, 30/ADULT, 15/CHILD

4 ENTRÉES, 35/ADULT, 15/CHILD

available Saturday & Sunday 10am-3pm

Minimum of 15 guests

MAIN COURSE

HANGOVER HASH *braised pork belly, corned beef, chicharrones, potato-pepper-onion hash, eggs, charred tomatillo salsa, sriracha crème*

BLT MAC & EGG *macaroni shells, bacon lardons, vine tomatoes, local spinach, white truffle mozzarella fondue, eggs, Hollandaise. *vegetarian option available upon request*

RATATOUILLE LINGUINI *grilled eggplant, red onions, mushrooms, zucchini, fresh torn basil and Parmesan*

CHEF'S SEASONAL PANCAKES

CHEF'S SEASONAL FRENCH TOAST

ENHANCEMENTS

platters serve up to 15 people

FRESH SEASONAL FRUIT PLATTER 75

BACON PLATTER 75

ROASTED POTATOES PLATTER 60

BEVERAGE ENHANCEMENTS

TEA & COFFEE SERVICE - \$5/PERSON

TRADITIONAL BLOODY MARY BAR - \$12/PERSON

bartender required \$150

MIMOSA BAR - SELECTED BOTTLE PRICE

orange juice is complimentary, each additional juice is \$7

All prices are subject to 20% service charge and 8.25% state sales tax.
Some items are seasonal and may be substituted.

BOILER HOUSE
TEXAS GRILL & WINE GARDEN

CATERING & EVENTS MENU: BOILER HOUSE

BARREL DINNER PACKAGE: 3 COURSES, 49/PERSON

up to 40 guests

SALAD COURSE

select one

MIXED LOCAL LETTUCCES

with tomato, goat cheese, almonds, champagne vinaigrette

BOILER HOUSE ROMAINE

with Parmesan and garlic dressing

MAIN COURSE

10-25 guests select three

26-40 guests select two

SINGLE-CUT KUROBUTA PORK CHOP

peach jalapeño marmalade, Dijon spaetzle

BRAISED BONELESS SHORT RIBS

vanilla and cumin braised short ribs, pickled onions, popcorn grits, au jus

PAN ROASTED SALMON FILET

roasted salmon, mushroom ragout, tomato-tarragon butter

RATATOUILLE LINGUINI

grilled eggplant, red onions, mushrooms, zucchini, fresh torn basil and Parmesan

ENHANCEMENTS

to add to any main course

GRILLED SHRIMP \$10/person

FILET MIGNON \$16/person

CRAB \$11/person

SAUTEED MUSHROOMS \$6/person

FROM THE MARKET SIDES

select two; served family-style

POPCORN GRITS

provolone, poblano

WHIPPED POTATOES

cream, bacon, gruyere

CREAMED SPINACH

DESSERT COURSE

select one; served individually

WHITE CHOCOLATE PEACH BREAD PUDDING

kraken rum, caramel sauce, sea salt

MISTER ED'S CANDY BAR

peanut butter, semi-sweet chocolate

DULCE DE LECHE SEA SALT SEMIFREDDO

semi-frozen piloncillo egg custard, crushed candied pecan crust, cajeta sauce, sea salt

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SMOKE STACK DINNER PACKAGE: 3 COURSES, 65/PERSON

to add to any main course

SALAD COURSE

select one

MIXED LOCAL LETTUCES

with tomato, goat cheese, almonds, champagne vinaigrette

BOILER HOUSE ROMAINE

with Parmesan and garlic dressing

MAIN COURSE

10-25 guests select three

26-40 guests select two

8OZ BARREL-CUT FILET MIGNON

*foie gras butter. **Additional 14/person***

PRIME RIB

creamed horseradish, au jus

DOUBLE-CUT KUROBUTA PORK CHOP

peach jalapeño marmalade, Dijon spaetzle

PAN ROASTED SAMON FILET

roasted salmon, mushroom raggout, tomato-tarragon butter

WILD MUSHROOM RISOTTO

pecorino, arugula

BRAISED BONELESS SHORT RIBS

vanilla and cumin braised short ribs, pickled onions, popcorn grits, au jus

ENHANCEMENTS

to add to any main course

GRILLED SHRIMP \$10/person

FILET MIGNON \$16/person

CRAB \$11/person

SAUTEED MUSHROOMS \$6/person

FROM THE MARKET SIDES

select two; served family-style

POPCORN GRITS

provolone, poblano

WHIPPED POTATOES

cream, bacon, gruyere

CREAMED SPINACH

DESSERT COURSE

select one; served individually

WHITE CHOCOLATE PEACH BREAD PUDDING

kraken rum, caramel sauce, sea salt

MISTER ED'S CANDY BAR

peanut butter, semi-sweet chocolate

DULCE DE LECHE SEA SALT SEMIFREDDO

semi-frozen piloncillo egg custard, crushed candied pecan crust, cajeta sauce, sea salt

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crust, cajeta sauce, sea salt

CAMELOT DINNER PACKAGE: 4 COURSES, 99/PERSON

up to 40 guests

APPETIZER COURSE

select two; served family style

TEXAS BISON MEATBALLS

pineapple BBQ, Parmesan

QUAIL POPPERS

bacon, pickled jalapeño, green goddess

SALMON CEVICE

serrano, lime cilantro sabayon, wontons

GULF SHRIMP COCKTAIL

with Boiler House Remoulade

SALAD COURSE

select two

MIXED LOCAL LETTUCES

with tomato, goat cheese, almonds, champagne

vinaigrette

BOILER HOUSE ROMAINE

with Parmesan and garlic dressing

BABY SPINACH

with spiced pecans, pickled red onion, gorgonzola,

balsamic vinaigrette

MAIN COURSE

select three

18OZ BONE-IN RIBEYE STEAK *chipotle butter*

8OZ BARREL-CUT FILET MIGNON & CRAB LOUIE

GRILLED 10 OZ NEW YORK STRIP & COLOSSAL SHRIMP

herb butter

CRAB-STUFFED ATLANTIC SALMON *citrus reduction*

BRAISED PORK SHANK *natural jus, salsa verde*

TRUFFLED MUSHROOM RISOTTO *pecorino, arugula*

FROM THE MARKET SIDES

select two; served family-style

POPCORN GRITS *provolone, poblano*

ZUCCHINI & QUINOA *golden raisins, mint*

WHIPPED POTATOES *cream, bacon, gruyere*

SEASONAL GRILLED VEGGIES

CHEF'S GOURMET MAC & CHEESE

ROASTED BRUSSEL'S SPROUTS *Spanish chorizo, grilled*

lemon

DESSERT COURSE

select one; served individually

WHITE CHOCOLATE PEACH BREAD PUDDING *kraken*

rum, caramel sauce, sea salt

MISTER ED'S CANDY BAR *peanut butter, semi-sweet*

chocolate

DULCE DE LECHE SEA SALT SEMIFREDDO *semi-frozen*

piloncillo egg custard, crushed candied pecan crust, cajeta

sauce, sea salt

LEMON OLIVE OIL CAKE *red berry compote*

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BOILER HOUSE HORS D'EOUVRES

COLD HORS D'EOUVRES

priced per piece

SHRIMP COCKTAIL <i>with Boiler House remoulade</i>	4
SMOKED TOMATO, TRUFFLED GOAT CHEESE <i>on crostini</i>	3
SHAVED PRIME RIB <i>with horseradish crème fraiche on crostini</i>	4
FRESH CATCH CEVICHE <i>chef's market preparation</i>	6

HOT HORS D'EOUVRES

	PER PIECE
QUAIL POPPERS <i>with bacon, jalapeño, and green goddess</i>	4
GRILLED SHRIMP <i>with serrano-avocado relish</i>	4
	PER PERSON
CHICKEN PIBIL <i>with achiote, orange, and cilantro-lime relish</i>	3
BEEF TENDERLOIN <i>with cilantro, smoked paprika, and tomato marmalade</i>	5
BISON MEATBALLS <i>with barbeque sauce and Parmesan</i>	5

SHAREABLE ITEMS

priced per order

SPICY HOUSE-PICKLED VEGGIES	6
MARINATED OLIVES	6
BACON CARAMEL KETTLE CORN	6
BACON LARDON AND AVOCADO <i>with olive oil and sea salt</i>	12

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PLATTERS

served with grilled bread; priced per order

CHEESE AND CHARCUTERIE *artisan cheeses, honeycomb, balsamic, hand-crafted meats, accoutrements*

UP TO 10 GUESTS	45
UP TO 20 GUESTS	85
UP TO 40 GUESTS	165
UP TO 60 GUESTS	245
UP TO 80 GUESTS	325

STATIONS

priced per person; minimum of 20 guests;
requires Chef Attendant

REQUIRED CHEF ATTENDANT 100 PER STATION

PRIME RIB CARVING STATION 37

au jus, horseradish, crème fraiche, grilled bread

SALMON CARVING STATION 32

*chermoula-roasted Atlantic Salmon, smoked bacon, sweet pepper relish,
lemon-chive aioli, grilled lemons, roasted potatoes*

GOURMET GRILLED MEAT TACO BAR

*warm hand-made flour and corn tortillas, salsa quemada, grilled
pineapple guacamole, green goddess pineapple coleslaw, pickled
red onion, cotija cheese, green chile queso, pico de gallo, smoked
longhorn cheddar, chipotle salsa, aioli + your choice of protein.*

45 TWO PROTEIN CHOICES

60 THREE PROTEIN CHOICES

PROTEINS:

SUCKLING PIC PIBIL

ACHIOTE CHICKEN

HANGER STEAK BISTEC

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