

## BREAKFAST MENU

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Includes: Entrée, Fresh Fruit, Yogurt, Juice, Coffee or Water

Southern Sunrise – Fluffy biscuits, sausage gravy, scrambled eggs, crispy bacon \$9

Tex-Mex Morning – Breakfast tacos (bacon, chorizo, or potato), salsa, pico de gallo \$10

Continental Tray – Muffins, pastries, fruit, and granola bars \$10

Build-Your-Own Yogurt Bar – Yogurt, berries, granola, honey, nuts \$9

## LUNCH MENU

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Includes: Entrée, Two Sides, Roll or Breadstick, Tea or Water

Homestyle BBQ Plate – Pulled pork, mac & cheese, baked beans \$13

Texan Comfort – Chicken fried steak, mashed potatoes, seasoned green beans \$13

Southwest Wrap Box – Chicken Caesar or veggie wrap, chips, cookie \$13

Seasonal Soup & Salad Combo – Rotating soup with fresh salad bar \$13

## DINNER MENU

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Includes: Entrée, Two Sides, Salad, Roll, Dessert, Tea or Water

Grilled Chicken Dinner – Herb-roasted chicken, garlic mashed potatoes, sautéed vegetables \$16

Brisket Feast – Smoked brisket, jalapeño corn, BBQ beans \$18

Pasta Night – Penne Alfredo or Marinara with meatballs, Caesar salad, garlic toast \$16

Fiesta Plate – Chicken fajitas, Spanish rice, street corn, chips & salsa \$17



## **BUFFET MENU**

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Taco Bar – Ground beef, shredded chicken, rice, beans, toppings \$18  
Baked Potato Bar – Potatoes, chili, broccoli, cheese, bacon, sour cream \$17  
Slider Station – Mini burgers, pulled pork sliders, toppings, kettle chips \$18  
Pasta Bar – Pasta, red & white sauces, chicken, veggies, parmesan, garlic toast \$17

## **A LA CARTE TRAYS**

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Fresh Fruit Tray – \$32 – Seasonal melon, grapes, strawberries, pineapple  
Vegetable Tray with Ranch Dip – \$32 – Crisp carrots, celery, cucumbers, cherry tomatoes, broccoli  
Mini Sandwich Tray – \$35 – Assorted deli meats & cheeses on mini rolls, with mustard & mayo packets  
Chips & Salsa Bar – \$22 – House tortilla chips with homemade red or green salsa  
Savory Hawaiian Roll Tray – \$32 – Choose up to two: El Fiesta, Ultra Pepperoni, Ham & Cheese Classic, Cheeseburger Melt  
Hot Wings Tray (50 wings ask for flavors) – \$40

## **CHARCUTERIE BOARD**

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Elevate your event with our handcrafted charcuterie boards, thoughtfully arranged with a variety of cured meats, artisan cheeses, seasonal fruits, crackers, and accompaniments. Perfect for receptions, meetings, and special gatherings.

Options:

- Small Board (serves 10–12) – \$55
- Medium Board (serves 20–25) – \$95
- Large Board (serves 35–40) – \$135
- Custom Boards available upon request

Vegetarian or nut-free options available with advance notice.



## BEVERAGE

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Iced Tea – \$5 per container  
Lemonade – \$6 per container  
Spa Water (citrus or cucumber) – \$5 per container  
Bottled Water – \$1.00 each  
Coffee Service – \$15 (serves 12)

## DESSERTS

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Chocolate Sheet Cake – \$27  
Banana Pudding Cups – \$32/dozen  
Mini Pie Sampler – \$42/tray  
Peach Cobbler Tray – \$37  
Cookie Tray – \$15/dozen  
Brownie Tray – \$15/dozen  
Sweet Hawaiian Roll Tray – \$30 – Choose up to two: Banana Pudding, Boston Cream, Lemon Meringue, Cinnamon Roll, Pecan Pie

## CONTACT INFO

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If you don't see exactly what you're looking for on this menu, let me know – we can always talk it out and create something that works just right for your event.

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"Food is not just eating energy. It's an experience." – Guy Fieri