

All Inclusive Menu's

101-150 people = \$18.95 per person

50-100 people \$22.95 per person

Prices include Sales tax and gratuity

All meals include Iced Tea and Water
Disposable plates, cups, napkins, cutlery and cups
Buffet set-up, service and clean-up

Fajita Menu

Grilled Margarita Chicken Fajitas

Grilled marinated chicken in a fresh lime cilantro garlic marinade
Tossed with Peppers and Onions

Grilled Ancho Beef Fajitas

Grilled marinated beef in a ancho pepper lime marinade
Tossed with Peppers and Onions

Roasted Corn Black Bean Cilantro Rice

Rice tossed with fresh roasted corn, black beans, garlic, onions, tomatoes & fresh cilantro

Flour Tortilla's

Signature Salsa's

Fire Roasted Tomato Salsa
Avocado Hatch Chile Ranch Sour Cream
Charred Pineapple Chipotle Salsa

Italian Dinner Buffet Menu

Asiago Chicken Alfredo

Grilled chicken & Cavatappi pasta
Tossed with an Asiago Parmesan cheese cream sauce

Italian Sausage and Peppers

Grilled Italian sausage tossed with Penne pasta, green and red bell peppers
Onions, garlic and marinara sauce

Caesar Salad

Romaine Lettuce tossed with croutons
Parmesan cheese and Caesar dressing

Garlic Breadsticks

Bourbon St Chicken

Grilled Chicken Breast

With Creole Mustard Honey Cream sauce

Roasted Reds and Veggies

Roasted red potatoes tossed with green beans, carrots, onions, garlic

Caesar Salad

Romaine Lettuce tossed with croutons

Parmesan cheese and Caesar dressing

Sweet Yeast Rolls & Butter

Hill Country Pork Tenderloin

Raspberry Pork Tenderloin

Roasted pork tenderloin with roasted raspberry chipotle demi

Roasted Reds and Veggies

Roasted red potatoes tossed with green beans, carrots, onions, garlic

Caesar Salad

Romaine Lettuce tossed with croutons

Parmesan cheese and Caesar dressing

Sweet Yeast Rolls and Butter

John Chabot

“The Caterer”

John Chabot
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