



Catering designed to fit your taste and budget

Buffet Style Menu

*Choose one 6oz protein or two 3oz proteins
and two sides with a salad or third side
w/sliced French bread*

Salad

*Strawberry Spinach Salad w apricot glazed pecans-Orange
balsamic Vinaigrette*

House Spring mix -Ranch

*Romaine lettuce tossed Parmesan cheese and fresh baked
croutons- homemade Caesar*

Entrée

Tuscan Chicken with a white wine cream sauce

Bourbon and Apple Braised Pork Tenderloin

Champagne Chicken

Lemon Butter Grilled Chicken

Blackened Fish with crawfish cream sauce

Chef Jenn's Chicken Italiano

Chicken Cordon Bleu

Grilled Salmon with Lemon-herb Butter

Carving Stations

Blackened Butter Steamship Round

Three Pepper Mélange Ribeye

Rosemary & Pear Pork Loin

Sides

Three Cheese Penne Pasta

Parmesan Crusted Mixed Potatoes

Roasted Tomatoes, Garlic and Asparagus Medley

Green Beans

(garlic, country-style or Creole-style)

Chef Jenn's Herb Roasted Gold Potatoes

Creamy Alfredo Pasta

Roasted Artichoke and Spinach Bowtie Pasta

Pan seared Zucchini/Squash

Herb Smashed Red Potatoes

Balsamic and Honey Glazed Rainbow Carrot

Jambalaya Pasta with Andouille Sausage

Mushroom and Asparagus Pasta

Asiago Cheese Mashed Potatoes

Mashed Sweet Potatoes

Rice Pilaf

Cheesy Scallop Potatoes

Price per person

With white dinner plate \$29pp

With Clear disposables \$19pp

With white Acrylic (gold or silver rim) disposables \$22pp

For seated dinner (not recommended with clear disposables)

please add \$5.50pp

Premium Plates

(recommended for seated dinners)

4oz Beef Tenderloin with a red wine demi glaze

Add \$5pp

6oz Grilled Filet Mignon

7oz Butter Braised Ribeye

Add \$6pp

Jumbo shrimp with crab topping

Add \$4pp

Add Two Mini Appetizers

w/fruit and cheese display

\$4.00pp Stationary

\$6.00pp Passed

(display will be stationary and mini appetizers will be passed)

Additional Appetizers add \$1.75pp for station

and \$2.00 per passed

Mango Chutney Stuffed Grilled Cheese

Pulled Pork Sliders

Roasted Red Pepper Chicken Skewers

Honey Glazed Chicken Skewers

Mason's Garlic Shrimp Cocktail

Chef Jenn Serrano Bourbon BBQ Meatballs

Slow Cooked Lamb with Grilled flat bread

Chicken and Waffle Skewers

Boudin Balls

Crab & Jalapeno Deviled Eggs

Eggplant Bruschetta

Mini Quesadillas (crawfish, poblano chicken or duck)
Thai Shrimp Toast
Creamy Spinach, Cheese and Bacon Stuffed Mushrooms

Mini Soup Shooters

Crawfish Bisque
(sub shrimp or crab)
Roasted Garlic and Potato Cream
New Orleans Original Gumbo

Two Service attendants are included in the per person price

Additional service attendants \$85

One attendant added per 50 guests

TABC Certified Bartender \$100

Extras

Pre-set Water Goblets \$1 per glass

Tea Station \$2.50pp (included glass)

Gold or Silver Chargers \$1.00

Black Linen Napkins .90 each

Cake Cutting \$1.50pp

(includes clear disposable fork and plate)

***Pricing available upon request for tables, linens, chairs, table
decorating, Custom Cakes etc...***

*Menu items are suggestions. While keeping in mind your taste
and budget our goal is to create a custom menu for your event.*

Your Event..... Your Menu.

To schedule a tasting call

832-272-2088

Tastings are free of charge and are highlighted in red

Thanks

Masons Creative Catering