

Hot hors d'oeuvres

After the first dozen they can be ordered by half dozen

GF (gluten free) — V (vegan) — Veg (vegetarian) — DF (dairy free)

Louie's Venison Roll Ups (GF)

Bacon wrapped venison, jalapeno, and smoked mozzarella- Grilled and brushed with molasses Dijon
\$36 per dozen

Deep Ellum Pimento Cheese Fritters (Veg)

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers -Panko breaded and fried golden brown - Served with house Tabasco jam
\$30 per dozen

Prime Rib Sliders

Slow smoked black angus ribeye shaved thin and piled high on a rosemary ciabatta bun with horseradish cream and caramelized onions.
\$60 per dozen

Beyond Meat Sliders (V)

Plant based burgers with vegan cheese(chao), vegan buns, caramelized onions, pickles, and Dijonnaise
\$48 per dozen

Maple Bourbon Meatballs

Beef meatballs baked then simmered in a rich maple bourbon BBQ sauce
\$28.00 per dozen

Beyond Meatballs (V)

Plant based meatballs baked then simmered in a rich maple bourbon BBQ sauce
\$32.00 per dozen

Lamb Meatballs

Lamb meatballs grilled with a mint chimichurri and topped with roasted tomato

\$36.00 per dozen

Pork Belly Candy (GF)

Sweet & smoky rubbed pork belly roasted crispy and glazed in a Grand Marnier molasses

\$30.00 per dozen

Stuffed Mushrooms (Veg)

Ritz cracker stuffing baked with parmesan.

\$28 per dozen

Bacon Wrapped Dates (GF)

Medjool dates stuffed with goat cheese, wrapped in chili dusted bacon, and drizzled with honey

\$28 per dozen

Crispy Spring Rolls (V)

Asian julienne vegetables and glass noodles stuffed in wonton wrappers and fried- Served with house made sweet & sour sauce

\$28 per dozen.

Pork Dumplings

Ground pork steamed in wonton sheets and topped with fried garlic and served with soy vinegar sauce

\$28 per dozen

Lamb Lollipops (GF)

Marinated and grilled lamb chops glazed with plum wasabi

\$60 per dozen

Shrimp Fingers

Soy marinated shrimp wrapped in rice paper, fried golden brown – Served with house made sweet and sour sauce

\$36.00 per dozen

Mini Grilled Cheese

Boursin cheese and caramelized onions and topped with tomato bacon jam
\$36 per dozen

Crab Cakes

Teas gulf coast lump blue crab cake with horseradish Dijon remoulade
\$48.00 per dozen

Crab Stuffed Mushrooms

Ritz cracker crabmeat stuffing baked with parmesan.
\$36 per dozen

Shrimp and Grits (GF)

Cheesy grit cake topped with crispy ham, tomato aioli and grilled shrimp.
\$42 per dozen

Spanakopita (Veg)

Mini pies stuffed with spinach, onions, cheeses and herbs that are all enfolded by crispy, flaky phyllo dough.
\$28 per dozen

Skewers

- **Chicken Satay** (GF) – Chicken breast marinated in yellow curry and coconut milk charbroiled with Thai peanut sauce \$36.00 per dozen
- **Kebobs** (GF) – Grilled beef tenderloin with mint chimichurri \$48.00 per dozen
- **Vegan Kofta** (V) – Beyond Meat Mediterranean spiced skewers with mint chimichurri \$36.00 per dozen

Toasts (served cold or room temperature)

- **Carpaccio** – Black Angus filet mignon shaved thin – Arugula dressed with EVO and lemon – on parmesan focaccia toast points \$42 per dozen
- **Bruschetta** (veg) – Rosemary focaccia toast topped with roasted Roma tomatoes, garlic, fresh basil and drizzled with balsamic reduction. \$28 per dozen
- **Avocado** (veg) – Sour dough, smashed avocado, escabeche red onion, sesame seed, and micro greens \$28 per dozen.
- **Prosciutto** – French baguette, prosciutto, arugula, fig, and balsamic drizzle \$32 per dozen
- **Smoked Salmon** – Marbled rye, smoked salmon, cream cheese smear, red onion, chopped capers and fresh dill garnish \$34 per dozen.

Cold hors d'oeuvres

After the first dozen they can be ordered by half dozen

GF (gluten free) — V (vegan) — Veg (vegetarian) — DF (dairy free)

Shrimp Fresh Rolls (GF)

Lettuce, basil, carrots, bean sprouts, and mint wrapped in rice paper and served with Thai peanut sauce
\$ 36 per dozen

Caprese Kebabs (GF) (Veg)

Local fresh mozzarella balls, grape tomatoes, and fresh basil — Drizzled with EVO and balsamic reduction -
Fresh cracked black pepper.
\$28 per dozen

Watermelon Kebobs (GF) (Veg) -

Watermelon balls tossed in mint, feta, and drizzled with balsamic reduction
\$28 per dozen

Shrimp Cocktail (GF)

Chilled jumbo shrimp with horseradish Dijon remoulade
\$48 per dozen

Little Devils (GF) (Veg)

Deviled Eggs spiked with Sriracha and topped with shaved jalapeno.
\$28 per dozen

Smoked Salmon (GF)

House smoked salmon with lemon dill cream cheese on a cucumber wheel.
\$ 36 per dozen

Caviar Bombs (GF) (Veg)

Chilled new potatoes stuffed with sour cream and topped with salmon roe.
\$ 28 per dozen

Duck Prosciutto Melon Bites (GF)

Fresh melon wrapped with Duck Prosciutto; garnished with goat cheese and fig-balsamic reduction
\$ 36 per dozen

Soup & Salad

GF (gluten free) — V (vegan) — Veg (vegetarian)— DF (dairy free)

Full pan minimum serves 20-24

Eight quarts minimum serves 20-24

After the minimum order is met half quantities can be ordered

Y.O. House Salad (GF) (Veg)

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette — \$120.00 per full pan

Smoked Sweet Corn Bisque

Velvety cream corn soup topped with wild boar bacon, cotija cheese, and cilantro oil — \$120.00 per eight quarts

Caesar Salad (Veg)

Our version of the classic — \$96 per full pan

Chuck Wagon Chili

A 50-year-old recipe from the Y.O. Ranch — \$120 per eight quarts

Chicken or Tofu Tom-Kha (Thai coconut milk broth soup) (GF) (DF)

Coconut milk, galangal, tomato, mushroom, kaffir lime, lemongrass, lime juice and chili paste — \$96 per eight quarts

Wedgies (GF)

Individual size Iceberg wedges, bacon, tomatoes, red onions, with bleu cheese dressing

\$96 per two dozen

Burrata Slices (GF) (Veg)

Thick slices of beefsteak tomatoes topped with Fresh Burrata di Bufala and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction — \$90 per two dozen.

Displays

Texas Hill Country Wild Game Charcuterie Board --- Assortment of house cured and smoked game meats with seasonal accompaniments \$150.00 serves 24-32

Baked Brie (Veg) --- Creamy Brie cheese with honey and slivered almonds baked in pie crust and served with toast points and fresh fruit \$80.00 serves 16-20

Smoked Salmon (GF) --- House cured and smoked side of salmon served with traditional accompaniments \$110 serves 20-25

Artisanal Cheese Tray (Veg) --- Assortment of local cheeses handpicked by the owner and cheese maker of the Dallas Mozzarella Company (downtown Dallas) --- Served with fresh rustic Milano bread, Focaccia, and Parmesan toast points \$6.00 pp minimum of 40 ppl.

Artisanal Cheese & Fruit (Veg) --- Assortment of local cheese handpicked by the owner and cheese maker of the Dallas Mozzarella Company (downtown Dallas) --- Served with fresh rustic Milano bread, focaccia, parmesan toast points and fresh fruits, berries, caramelized pecans and toast points \$7.00 pp minimum of 30 ppl.

Mediterranean Grilled Vegetables and Crudité (Veg) --- A combination of grilled and raw marinated farmers market vegetables --- Served with buttermilk herb dressing (vegan dressing upon request) \$6.00 pp minimum of 30 ppl

Carving Stations

All meats are priced by the pound @ market price.

All meats are sliced to 3-6 oz.

All meats are served with herb focaccia slider rolls.

Prime Rib (GF)—Whole rib roast slow roasted overnight served with au jus and horseradish cream.

(Serves 40-45)

(Average cooked weight 12 lb.)

(Average market price \$28 per pound)

Smoked Tenderloin (GF)— Served with Au jus & creamy horseradish

(Serves 16-18)

(Average cooked weight 3.75 lb.)

(Average market price \$35.00 per pound)

Smoked Turkey Breast— (GF)- Citrus spiced cranberry chutney

(Serves 18-20)

(Average cooked weight 6 lb.)

(Average market price \$16 per pound)

Rack of Lamb (GF)— Plum wasabi glazed and served with mint jelly

(Serves 4-6)

(Average cooked weight 1.75 lb.)

(Average market price \$45 per pound)

Smoked Buffalo Tenderloin (GF)— Rubbed with roasted garlic pepper and roasted medium rare – Served with bearnaise

(Serves 8)

(Average cooked weight 3.5 lb.)

(Average market price \$50 per pound)

Leg of Lamb (GF)— Garlic herb crusted leg of lamb with sun dried tomato pesto and mint jelly

(Serves 14-16)

(Average cooked weight 4.5 lb.)

(Average market price \$35 per pound)

Roasted Chicken (GF) – Whole chicken brined for 24 hours then seasoned with Herbs de Provence and roasted crispy

(Serves 8-10)

(Average cooked weight 3.5 lb.)

(Average market price \$5.00 per pound)

Pork Loin (GF) – Apple cider and teriyaki marinated pork loin chargrilled and served with tropical fruit pepper relish

(Serves 18-20)

(Average cooked weight 6.5 lb.)

(Average market price \$19.00 per pound)

Herb Roasted Venison Rack (GF) – Herb crusted venison rack cooked medium rare served with fresh berry gastrique (serves 8)

(Average cooked weight 3.5 lb.)

(Average market price \$50 per pound)

Myers Elgin Hot Sausage (GF) – 100% beef sausage from Elgin Texas “A Texas legend”

(10 lbs. serves 25-30)

(Average market price \$12 per pound)

Suggested Sides

All sides are priced by the pan and serve 20-30 people. After the first pan half pans can be ordered

Collard Greens – \$100

Whipped Potatoes – \$100

Tabasco Goat Cheese Grits – \$100

Gouda Mac & Cheese – \$130

Portobello Mushrooms – \$130

Steamed Asparagus – \$150

Spinach Sautéed – \$130

Roasted Brussel Sprouts Bacon – \$130.

Wild Rice – \$120

Lemon Caper Butter Orzo – \$130

Wild Mushroom Garlic Risotto – \$140

Au Gratin Potatoes – \$140

Desserts

Miniature Desserts

\$3.00 each minimum order of 48

Mix and match (minimum order of 24 each and 72 total)

- Lemon Blueberry Cheesecake
- Texas Pecan Pie
- Chocolate Tortes
- Lemon Chess Bars
- Apple Strudel

Whole Pies, Cakes & Puddings

- Sheet Cake ---Chocolate or vanilla base with choice of frostings ---Chocolate ganache, strawberry whipped cream, caramel butter cream, or lemon glaze Whole \$80.00 (Serves 25-30) Half \$40.00 (serves 12-15)
- Flourless chocolate torte with raspberry coulis \$64.00 --- (Serves 16)
- Deep dish Texas pecan pie with vanilla anglaise \$ 60.00 --- (Serves 12)
- White chocolate macadamia nut bread pudding with whiskey cream \$ 85.00 --- (Serves 20-25)
- Banana pudding -- Our famous baked banana pudding with meringue \$ 70.00 --- (Serves 20-25)
- New York Style Cheesecake--Served with strawberry or blueberry sauce \$ 80.00 -- (Serves 16)