



# Catering Menu

~ All menus are customizable & subject to  
change

~ All food service includes set-up &  
serving staff

~ Plus 20% Gratuity ~

**830- 625- 9463**  
**info@villaatgruene.com**



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## **BBQ Buffet**

**\$17 per person\***

### **Choice of 2 Meats:**

Brisket  
Smoked Sausage  
Chicken

### **Choice of 2 Sides:**

Cole Slaw  
Pinto Beans  
Potato Salad

### **All the Fixens:**

Pickles Jalapenos  
Onions BBQ Sauce Bread

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## **Entrees available for up-charge**

Turkey Chopped Beef Pork Loin Pork Chop  
Pork Ribs Beef Ribs Sirloin Prime Rib

## **Sides available for up-charge**

Mac n' Cheese Tossed Salad  
Baked Potatoes Corn on the Cob

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## **Desserts available for up-charge**

Peach Cobbler Blackberry Cobbler Apple Cobbler Pecan Cobbler



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# \$19 per person\*

## Meat Options Chose 2

Steak al Carbon

Char-flamed Chicken

Rotisserie Chicken

Smoked Brisket

Carne Guisada

## Sides Included

Queso

Guacamole

Chipotle Cream Corn

Charro Beans

Mexican Rice

## Complementary with Order

Home-made Flour Tortillas

Grilled Onions & Peppers

Red Salsa

Sour Cream

Lettuce

Pico de Gallo

Shredded Cheese



# Harvey Jacobs

Custom Catering

## Hors D'oeuvre

### **Wings**

Bone-in, Boneless, or Strips  
Sauces- Buffalo, Buffalo Xtra Hot, Sweet Thai Chili,  
Hot BBQ, Teriyaki, Garlic Parmesan Cajun or  
Lemon Pepper Dry Rub

### **Dips**

Queso, Guacamole, Salsa  
Buffalo Chicken

### **Platters**

Fresh Fruit  
Cold Vegetables

Fresh Shrimp Cocktail  
Caprese Skewers  
Charcuterie Board

## Stations

### **Breakfast- Choose 3**

Sausage Kolaches, Jalapeno Cheese Sausage Kolaches,  
Cinnamon Rolls, or Croissants

### **Pancake Bar**

Chose's: Traditional, Pineapple Upside Down,  
Cinnamon Roll  
Toppings: Fresh Berries, Bananas, Nuts, Chocolate  
Chips, Apples & Peaches  
Maple Syrup or Fruit Sauces

### **Baked Potato Bar**

Shredded Cheeses, Sour Cream,  
Home-made Bacon Bits & Chives  
Add on's: Grilled Shrimp, Chili, Pulled Pork  
or Shaved Sirloin

### **Frito Pie Bar**

Home Made Chili  
Toppings: Fritos, Sour Cream, Shredded Cheese, Chives,  
Jalapenos, Diced Onions, Corn Bread or Crackers

## Entrees

### **Baked Pork Loin**

Apricot Glazed  
Garlic Mashed Potatoes & Green Beans w/ Bacon

### **Pork Shank**

Garlic Mashed Potatoes & Fresh Vegetables Medley

### **Chicken Cordon Bleu**

Wrapped Around Swiss Cheese & Shaved Ham Topped  
with Creamy Cheese Sauce  
Green Beans w/ Bacon & Potatoes au Gratin

### **Chicken or Shrimp Alfredo**

Fettuccine al Dente, Rich Creamy Alfredo Sauce  
Served with Caesar Salad & Garlic Bread

### **Chicken Piccata**

Fettuccine al Dente, Lemon Butter & Capers Sauce  
House Salad & Garlic Bread

### **Chicken Marsala**

Fettuccine al Dente, Marsala Wine & Mushroom Sauce  
House Salad & Garlic Bread

### **Lasagna**

Beef & Pork, Special Homemade Sauce & a Blend of  
Italian Cheeses Layered  
Caesar or House Salad & Garlic Bread

### **Meatballs**

Handmade ½ Pound Meatball Drizzled with Gravy Made  
with Onions, Mushrooms & Bacon  
Garlic Mashed Potatoes & Fresh Vegetable Medley

## Desserts

### **Scratch Pies**

Apple, Pecan, Buttermilk, Chocolate,  
Lemon Meringue, Coconut Cream

Cinna-minis

Sopapilla Cheesecake

Dr. Pepper Cake

# GRUENE AVOCADO CUSTOM GOURMET

\*These are some of the most requested meals and food bars. Gruene Avocado does custom orders and would love to hear your ideas!

## The Ultimate Buffet:

Randy's Law Style Oven Baked Brisket & Citrus Marinated Chicken Breast Served with Buttery Mashed Potatoes and Gravy, Grilled Marinated Mixed Vegetables, Rolls & Butter

## The Tex-Mex Buffet:

Steak & Chicken Fajitas, Onions and Peppers, Flour Tortillas, Beans and Rice, Cheddar Cheese, Pico De Gallo, Jalapenos, Limes and Sour Cream

## The Italian Buffet:

Lasagna, loaded with Cheese and Meat, Italian Sausage with Peppers and Onions, Rigatoni with Sauce, Served with Salad and Your Choice of Garlic Bread or Garlic Knots

## Street Taco Bar:

Brisket and Chicken Tacos Served in Foil with Cheddar Cheese, Pico, Jalapenos, Limes and Cilantro

## Avocado Bar:

Fresh Avocados with Many Toppings

Street Style Corn Bar: Steamed Corn with Butter, Lemon Pepper, Black Pepper, Salt, Mayonnaise, Tajin, Garlic Powder, Limes, Randy's Law Seasoning and Assorted Hot Sauces

Gruene Avocado Queso Bar: Our Secret Queso Recipe Served with Red, White and Blue Corn Chips, Pico De Gallo, Jalapenos and Mango Jicama Salsa

Dessert Bar: Rum and Bourbon Cakes, Key Lime Pie, Famous Brownies, Street Cake, & Munchkin Donuts



# THE RIVER HOUSE

GRUENE TX TEXAS

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## Salads

~ **River House:** Fresh Greens, Berries, Apples, Bleu Cheese & House Candied Nuts

~ **Country Salad:** Fresh Greens, Shredded Cheddar, Tomatoes, Red Onion & Cucumbers

**Dressing:** Mandarin Orange Vinaigrette, Ranch & Seasonal Vinaigrette

~ Pasta Salad

## Sandwiches

~ Roasted Garlic Herb & Almond Chicken Salad on Sourdough with Spinach & Tomato

~ Turkey, Swiss with Dill Aioli, Spinach & Tomatoes on Sourdough

~ BLT with Avocado on Sourdough with Dill Aioli

~ Meatloaf on Sourdough

## Small Bites (hot)

~ Meatballs with Rustic Tomato Sauce

~ Chicken Skewer with Apricot Glaze

~ Pulled Pork Slider with House Pickles

~ Spinach Artichoke Dip 8 oz. portion (serves 3-4)

~ Bacon & Bleu Cheese Stuffed Mushrooms

~ Bacon Wrapped Shrimp with Chimichurri

~ Beer Cheese Dip

## Small Bites (cold)

~ Deviled Egg: add Bacon Jam or Smoked Salmon

~ Caprese Skewer

~ Jalapeño Pimento Cheese Dip 8oz. (serves 3-4)

~ Smoked Salmon Crostini with Dill Aioli & Capers

~ Roasted Mushroom & Goat Cheese Crostini

~ Shrimp Cocktail with River House Cocktail Sauce

~ Smoked Beef Tenderloin Crostini with Garlic Crème Fraiche

~ Cheeses, Fruit, Pickle & Nut Plates

## Entrees

\* Each Entrée Comes with Grilled Veggies & Mashed Potatoes

\*Salad is Complementary with Entrée

### **\*Chicken\***

~ Sautéed Chicken Breast, Mushroom Crème Sauce

~ Grilled Chicken Breast Topped with

Roasted Garlic, Feta, Tomatoes & Spinach

### **\*Beef\***

~ Grilled Tri-Tip with Chimichurri Sauce

~ Grilled 6oz. Filet Mignon & Garlic Herb Butter

### **\*Seafood\***

~ Almond & Herb Crusted Trout

~ Grilled Atlantic Salmon

~ 6 Gulf Shrimp

~ Grilled Redfish

**Seafood sauces:** Red Pepper Crème, Dill Lemon Crème, or Piccata/scampi

### **\*Pasta\***

~ Sautéed Mushrooms, Tomatoes, Spinach & Parmesan in Lemon Crème with Penne

~ Sun-Dried Tomatoes, Artichokes, Spinach in Rosemary

White Wine Crème with Penne

\*Add chicken or 5 shrimp\*

### **\*Extra Sides\***

~ Wild Rice Pilaf

~ Whipped Sweet Potatoes

~ Mushroom Risotto

~ 3 Cheese Texas Ground Grits

## Desserts

~ Bread Pudding with Vanilla Glaze

~ Brownie with Caramel Sauce

~ Banana Pudding