

PRE-FIXE MENUS

Here are a few samples of our pre-fixe menus and hors d'oeuvres packages. It is very simple to select a menu. All you need to do is choose a price point. The menu can be changed custom to you and your guests needs. Prices are subject to change depending on your modifications.

On the date of the event your guests will get to select from the choices listed on the menu that you have selected. This allows you to cater to your guest's dietary restrictions and/or food allergies. Vegetarian or Vegan options can be added to any menu as well.

Please note: Modifications to menu items during the event can be refused for groups 16 guests or larger.

Lunch: Monday – Friday 11:00am – 3:00pm

Brunch: Saturday & Sunday 10:00am – 3:00pm

Dinner: Every Day 3:00pm – close

BRUNCH MENU 1

\$25 per guest

APPETIZER

Mixed Green Salad

cherry tomatoes, radishes, lemon vinaigrette

ENTREE (guests will select during event)

Migas

scrambled eggs, tortilla chips, jalapeno, tomato, queso blanco, black beans, bacon

Smoked Chicken & Potato Hash

poached eggs, avocado, tomatillo salsa

Avocado Toast

on white bread, whipped avocado, cherry tomato, arugula, feta, two poached eggs, tomatillo salsa

Brioche French Toast

roasted bananas, vanilla mascarpone, almond brittle, caramel, syrup

BRUNCH MENU 2

\$35 per guest

FAMILY STYLE APPETIZERS

Salmon Wraps

bibb lettuce, rice noodles, sprouts, cucumber, carrot, herbs, dipping sauce

Hummus

roasted spiced cauliflower, hazelnuts, sliced almonds, housemade pita bread

ENTREE (guests will select during event)

Migas

scrambled eggs, tortilla chips, jalapeno, tomato, queso blanco, black beans, bacon

Skirt Steak & Eggs

8oz grilled skirt steak, sunny side up eggs, refried beans, sautéed peppers and onions, guacamole, flour tortillas

Black Pepper Tagliatelle

grilled kale pesto, butternut squash, baby carrots, crumbled goat cheese

Grilled Chicken Salad

kale, Brussels sprouts, avocado, feta, dried cherries, almonds, lemon vinaigrette

DESSERTS

Vanilla Crème Brulee

BRUNCH MENU 3

\$45 per guest

FAMILY STYLE APPETIZERS

Duck Spring Rolls

ginger–scallion soy sauce

Charred Cauliflower Shishito Peppers

romesco sauce

ENTREE (guests will select during event)

Migas

scrambled eggs, tortilla chips, jalapeno, tomato, queso blanco, black beans, bacon

Salmon & Eggs

poached eggs, creamy spinach, potato cake, hollandaise

Wood–Grilled Hugo’s Burger

fried egg, avocado, Chihuahua cheese, chipotle aioli, lettuce, tomato, red jalapeño, fries

Fried Chicken & Biscuits

two poached eggs, creamy jalapeño sauce, red pepper grits

DESSERTS

Warm Dark Chocolate Cake

candied walnuts, chocolate raspberry sauce, chocolate ice cream

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

BRUNCH MENU 4

\$55 per guest

HORS D’OEUVRES

Endive Leaf w/ Pear, Goat Cheese & Hazelnut

Deep Fried Pecan Crusted Macaroni & Cheese Ball

Mustard Crusted Lamb Lollipop

FAMILY STYLE APPETIZERS

Flatbread

charred Brussels sprouts, yellow fingerling and purple potato, dried tomato pesto, goat cheese

Gulf Coast Seafood Beignets

shrimp, crab, andouille sausage, corn, roasted red pepper remoulade

ENTREE (guests will select during event)

Migas

scrambled eggs, tortilla chips, jalapeno, tomato, queso blanco, black beans, bacon

Shrimp & Stone–Ground Cheese Grits

green onions, crispy leeks

Bucatini with Spicy Crab

lump crab meat, wild mushroom, roasted garlic, spicy lemon gremolata

Fungi Pasta

king trumpet mushroom, braised lamb, eggplant, tomato, Kalamata olives, truffle cheese

DESSERTS

Chocolate Espresso Cake

orange, caramel–cacao gelee

Golden Apple Galette

mascarpone–sherry ice cream