

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

LUNCH MENU 1

\$25 per guest

APPETIZER

Mixed Green Salad

cherry tomatoes, radishes, lemon vinaigrette

ENTREES (guests will select during event)

Red Corn Chicken Enchiladas

corn pudding, green beans

Pan-Seared Pistachio Pesto Salmon Salad

spinach and baby red oak lettuces, dill feta, mixed grains, fire-roasted tomato, grilled avocado, red onion, grilled Belgian endive, feta & baby red oak vinaigrette

Wood-Grilled Hugo's Burger

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

Eggplant Pappardelle

roasted tomatoes, basil pesto, shaved Parmesan

LUNCH MENU 2

\$35 per guest

FAMILY STYLE APPETIZER

Salmon Wraps

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

Hummus

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

ENTREES (guests will select during event)

Red Corn Chicken Enchiladas

corn pudding, green beans

Crispy Lobster Sandwich

on toasted brioche, bacon, tomato, arugula, spicy onion rings, red pepper remoulade, potato salad

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

LUNCH MENU 3

\$45 per guest

FAMILY STYLE APPETIZERS

Duck Spring Rolls

ginger–scallion soy sauce

Charred Cauliflower Shishito Peppers

romesco sauce

ENTREES (guests will select during event)

Red Corn Chicken Enchiladas

corn pudding, green beans

Vegetarian Platter

seasonal vegetarian platter

Salmon Tacos

black beans, crème fraiche, tomatillo salsa

Pecan Crusted Chicken

mashed potatoes, spinach, red pepper reduction

DESSERTS

Warm Dark Chocolate Cake

candied walnuts, chocolate raspberry sauce, chocolate ice cream

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

LUNCH 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

ENTREES (guests will select during event)

Red Corn Chicken Enchiladas

corn pudding, green beans

Beef Tenderloin Salad

mixed greens, avocado, tomato, olives, red onion, gorgonzola, crispy onion rings, herb vinaigrette

Bucatini with Spicy Crab

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

Shrimp & Stone–Ground Cheese Grits

green onions, crispy leeks

DESSERTS

Chocolate Espresso Cake

orange, caramel–cacao gelee

Golden Apple Tart Tatin

mascarpone–sherry ice cream

HORS D'OEUVRES

These Hors D'oeuvres packages are great for standing service as your guests enter the building. The prices will be in addition to any menu price you select. If you would like more Hors D'oeuvres options, please email joshua@backstreetcafe.net.

+\$4 per guest

Duck Spring Rolls

Crostini w/ Various Toppings

• eggplant • goatcheese & warm wild mushrooms
• tomato • white bean paste & peppers

+\$8 per guest

Edible Cucumber Cup w/Vegetable Mix

Gulf Coast Seafood Beignets

Lamb Meatball

+\$12 per guest

Bacon Wrapped Shrimp w/ Pablano & Cheese

Mustard Crusted Lamb Lollipop

Endive Leaf w/ Pear, Goat Cheese & Hazelnut