

BIG SEXY Food

SMALL BITES BUFFET

priced per person assuming a minimum of 100 guests

ONE - \$13.50

Assorted vegetable crudité with sweet onion dressing
Select artisan cheeses
Seasonal fruit with honey yogurt
Breads and crackers

TWO - \$14.00

Assorted vegetable crudité with sweet onion dressing
Select artisan cheeses
Roasted tomato and cheese dip with fresh bread
Buffalo chicken tenders with blue cheese

THREE - \$14.50

Assorted vegetable crudité with sweet onion dressing
Select artisan cheeses
Spinach artichoke dip with fresh bread
Chicken satay with raspberry chipotle sauce

CHEF ATTENDED CARVING MENU

HAND CARVED - choose at least one

Prime rib with horseradish and beef jus - \$20.00
Pork loin with apple chutney - \$14.00
Ham with stone ground mustard cream sauce - \$12.00
Roasted turkey breast with raspberry chutney - \$12.00

POTATOES & SUCH – choose at least one

Bacon mac-n-cheese - \$3.00
Roasted creamed corn - \$2.75
Roasted baby potatoes with herb butter - \$2.25
Sour cream whipped potatoes - \$2.00
Stone ground jalapeno cheese grits - \$2.00

VEGETABLES – choose at least two

Roasted asparagus - \$3.00
Sweet potatoes with maple bourbon and pecans - \$3.00
Fried brussel sprouts - \$3.00
Baked tomatoes - \$1.75
Green beans with bacon and pine nuts - \$1.75
Roasted root vegetables - \$1.50
Grilled zucchini and squash - \$1.50
Baby carrots with orange glaze - \$1.50
Creamed spinach - \$1.50

FULL BUFFET MENU

ENTREES – choose at least one

Braised short ribs with mushroom demi glace - \$22.00
Roasted bone in chicken with cranberry gastrique - \$20.00
Fried chicken with maple sage béchamel - \$18.00
Seared salmon with citrus and jalapeno - \$17.00
Bacon crusted meatloaf with barbeque sauce - \$16.00
Roasted Pork with bourbon orange reduction - \$15.00
Grilled pork chop with apple chutney - \$14.00

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VEGETABLES – choose at least one

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Fried brussel sprouts - \$3.00
Baked tomatoes - \$1.75
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Roasted root vegetables - \$1.50
Grilled zucchini and squash - \$1.50
Baby carrots with orange glaze - \$1.50
Creamed spinach - \$1.50

PASS THE PASTA

served with garlic bread and green salad

priced per person assuming a minimum of 100 guests

Penne with marinara sauce - \$12.50
Farfalle with alfredo sauce - \$13.50
Ziti with vodka sauce - \$13.75
Add meatballs - \$2.00
Add chicken - \$2.50
Add shrimp - \$3.00

All menus are simply samples, conversation starters. We welcome the opportunity to craft a menu specific for your event. Our team looks forward to making your event a BIG sexy event.



\$8

Beef bruschetta, goat cheese horseradish
 Crispy pork belly, whipped blue cheese, local honey
 Beef tartar, arugula, olive, crostini
 Beef tenderloin, onion jam, cheese, puff pastry
 Seared scallop, ginger aioli, cucumber, nori
 Strip steak, pearl onion, sweet pepper
 Filet mignon, wild mushroom, horseradish, puff pastry
 Black sesame crusted tuna, avocado, soy
 Ceviche, cucumber, peppers, orange

\$7

Puff pastry, goat cheese, chive, roasted tomato
 Petite crab cake, ground mustard remoulade
 Seared scallop, corn pudding, scallion
 Prosciutto, pesto, gorgonzola mousse, crostini
 Roasted pork, shaved apple, radish, cider reduction
 Coconut poached prawn, mango puree, habanero oil
 Pork loin slider, pickled carrot, raspberry chipotle
 Chicken tender biscuit sliders, honey mustard
 Burger Sliders, accompaniments

\$6

Grilled prawn, crispy bacon, tomato jam, crostini
 Tuna tartar, chive, wasabi cream, crisp wonton
 Buffalo mozzarella fried dumpling, spinach pesto
 Salmon tartar, fresh dill, salmon roe, crostini
 Asian glazed chicken wing
 Roasted pork, bourbon apples, crostini
 Caprese skewers
 Bacon wrapped shrimp
 Beef satay, shiner bock BBQ sauce
 Chicken satay, raspberry chipotle

\$5

Crispy chicken, chive waffle, blackberry gastrique
 Mozzarella, baby tomato, basil, balsamic
 Potato latke, smoked salmon, cream fresh, caper
 Wild mushroom duxelle, puff pastry
 Bruleed watermelon, goat cheese mousse
 Fire roasted tomato soup, chive, grilled cheese toast
 Cherry tomato, chive cream cheese, bacon
 Endive, whipped goat cheese, tomato bacon marmalade
 Havariti cheese, blackberry, fennel
 Chicken, spinach, artichoke flatbread
 Bacon wrapped green beans
 Chicken, queso fresco quesadillas
 Buffalo chicken tenders, blue cheese
 Pomegranate glazed meatballs
 Roasted chicken, blistered tomato, puff pastry
 4 Cheese quesadillas
 Fresh fruit skewers

BIG sexy Food

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www.bigsexyfood.com

Events@bigsexyfood.com

*Priced per person assuming a minimum of 100 guests
 Choose a minimum of 3 items*

Chef Action Stations

The following menu is priced per head based on the estimated number of 150 guests. Any change to that number may affect the price per person. Additionally, service staff is not included in the price per person and will be added based on the stations chosen and the total number of stations. Please note that gratuity is not included but always appreciated.

All options include beverages: Water, Sweet Tea, and Un-sweet Tea
All stations will be supplied with palm leaf plates and disposable flatware.
Disposable beverage cups will be provided for drinks. China and stemware can be provided at an additional charge.

Pick 3: \$35.95

Pick 4: \$47.92

Pick 5: \$57.90

Pick 6: \$68.88



SLIDERS

Grass fed beef slider with un-cured bacon, cheese, smoked chili aioli, and house pickle
Roasted pork loin with Carolina slaw and Shiner Bock barbeque sauce

NEW ORLEANS

Chipotle cheddar stone ground grits with butter lime shrimp
Crawfish with dirty rice and chorizo

MEXICO

Grilled ancho steak street taco with cilantro, onion, and lime
Mexican street corn

HIGH SOUTH

Sweet chili waffle with country fried chicken and bourbon maple syrup
Home-style biscuit with jalapeno jam

ASIAN

Fried rice with cashew chicken and sesame teriyaki
Crispy egg roll with sweet chili sauce

ITALIAN

Penne ala vodka with fresh tomato
Homestyle meatball with shaved parmesan

POTATO MARTINI

Whipped sour cream potato with shredded cheese, chive, bacon, fried onion
Whipped sweet potato with brown sugar, bacon, pecans, and toasted marshmallow.
Shaken (not stirred) by our "Potato Tender"

MAC-N-CHEESE MARTINI

White mac-n-cheese with your choice of toppings: Shredded cheese, lump crab, bacon, chive, bread crumbs, mushroom, truffle oil

DONUT

Fresh fried donuts with assorted toppings: Powdered sugar, chocolate espresso, brandy whipped cream, strawberry compote, salted caramel, crumbled bacon

WAFFLE

Fresh cooked vanilla waffles with assorted toppings: Powdered sugar, chocolate espresso, brandy whipped cream, mixed berry compote, salted caramel, candied crumbled bacon, chopped nuts.

SMORES

Graham cracker, with milk, dark, and white chocolate. Caramel sauce, seasonal berries, with our roast your own marshmallow bar