



ORDINARY IS ACCEPTABLE...JUST NOT HERE!



# WEDDING PACKAGE

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## WEDDING PACKAGE INCLUDES:

- Selection of three hors d'oeuvres
- Dinner buffet to include selection of salads, entrees, and side dishes
- Professional staff for proficient bar set up and execution
- Passing trays, buffet equipment, china, glass & silver
- Our attentive, genuinely hospitable experts:
  - Event Manager, Chef, Captains, Servers & Cooks
- Small cooking equipment



## UPGRADES

Sip & Savor Hors d'oeuvres

Seated Dinner Service

Standard and Craft Mixer Packages

Custom Bar Packages

Bride & Groom Custom Cocktails

*Packages are available to satisfy your discerning desires and are customizable. Packages are based on a 4-hour event.*



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**FOR MORE INFORMATION PLEASE CONTACT US AT:**

**214-619-3555 or [angelad@abacus-jaspers.com](mailto:angelad@abacus-jaspers.com)**

**[jasperscatering.com](http://jasperscatering.com)**



# *PASSED HORS D'OEUVRES*

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## BACKYARD SIGNATURES

### **Smoked Gouda & White Cheddar Grilled Cheese**

Tomato Chutney

### **Lone Star Texas Goat Cheese**

Lavender Honey, Toasted Pecan Wafer

### **Marinated Mozzarella**

Sundried Tomato Pesto Bruschetta

### **Deviled Local Farm Eggs**

Dill, Bacon

### **Smoked Chicken Nacho**

Cilantro-Lime Pesto

### **Smoked Chicken-Jalapeno Jack Empanada**

Avocado-Serrano Cream

### **Wood Grilled Shrimp Tostada**

Pico de Gallo, Cotija Cheese

### **Texas Gulf Crab Cakes**

Avocado-Serrano Cream

### **Ancho Meatball**

Pico de Gallo, Cotija Cheese

### **Hickory Smoked Pork Shoulder or Brisket Tacos**

Ancho BBQ, Cotija Cheese



## CROSTINI

**Beef Tenderloin Carpaccio, Roasted Shallot, Black Pepper Vinaigrette**

**Caramelized Pear and Goat Cheese**

**Grilled Salmon and Lemon Cream Cheese**

# *PASSED HORS D'OEUVRES*

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## **SKEWER**

### **Caprese**

Fresh Mozzarella, Cherry Tomato, Fresh Basil, Balsamic Glaze

### **Thai Chicken or Beef**

Sweet Chili Glaze or Sriracha Cream, Scallions, Sesame Seeds

### **Greek Chicken or Beef Kabob**

Tzatziki, Fresh Dill

### **Margarita Grilled Shrimp**

Pico de Gallo, Cotija Cheese



## **COCKTAIL SANDWICH**

### **Southern Pimento Cheese**

Marbled Rye Bread

### **Bite Size "BLT"**

Apple Cinnamon Raisin Bread

### **English Cucumber and Garlic Cream Cheese**

High Tea White Bread





# *SALADS AND SIDES*

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## SALAD SELECTIONS

### **Jasper's Greens Salad**

Candied Pecans, Shaved Carrot, Goat Cheese Crumble, Black Pepper Vinaigrette

### **Caesar Salad**

Shaved Parmesan, Brioche Crouton

### **Baby Spinach Salad**

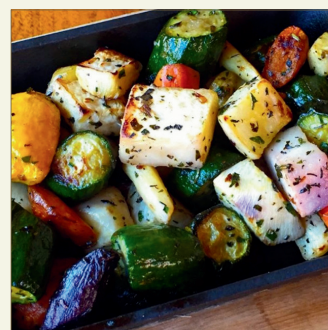
Cherry Tomatoes, Red Onion, Blue Cheese, Balsamic Vinaigrette

### **Arugula Salad**

Crispy Prosciutto, Pears, Grana Padano, Sun Dried Tomato Vinaigrette

### **Baby "Wedge"**

Blue Cheese, Smoked Bacon, Chives, Cherry Tomatoes



## SIDE SELECTIONS

### **Garlic Mashed Potatoes**

### **Poblano-White Cheddar Grits**

### **Roasted Jalapeño Corn**

### **Chef's Seasonal Vegetable Sauté**

### **Sautéed Green Beans, Toasted Garlic Chips**

### **Smoked Gouda Mac & Cheese**

### **Crispy Brussels Sprouts**

### **Steamed Broccoli, Red Bell Pepper**

### **Honey Glazed Baby Carrots**

### **Assorted Rolls and Butter**

### **Rosemary Roasted Potatoes**



# ENTRÉES

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## ENTRÉE SELECTIONS

### **Pan Roasted Chicken Breast**

Choice of: Wild Mushroom Marsala Demi, Lemon Caper Piccata, Heirloom Tomato Cacciatore

### **Chicken Parmesan**

Rustic Marinara

### **Braised Beef Short Rib, Red Wine Butter**

### **Wood Grilled Pork Tenderloin Medallions, Texas Peach BBQ**

### **Seared Salmon**

Choice of Roasted Tomato Butter or Lemon Chive Crema

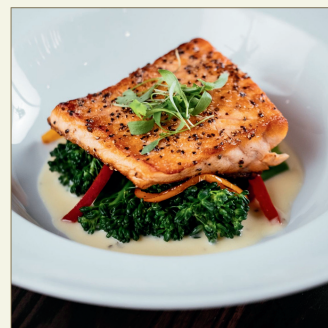
### **Hyplains Hickory Grilled Beef Tenderloin, Red Wine Butter**

### **Smoked Baby Back Ribs, Ancho BBQ Sauce**

### **Vegetarian Pasta, Seasonal Ingredients**

### **Blackened Trout, Lemon Caper Butter**

### **Hickory Smoked Brisket, Ancho Chili BBQ**



## BUTCHER BLOCK OFFERINGS

### **Herb Roasted Turkey, Gravy**

### **Hyplains Rotisserie Prime Rib, Horseradish Sour Cream, French Onion Au Jus**

### **Wood Fired Hyplains Whole Beef Tenderloin, Red Wine Butter**

*\*Carver Required\**