

Morning Fare -Breakfast Selections

Classic American Breakfast Buffet

A good old-fashioned breakfast spread just like Mom used to make. Includes fluffy scrambled eggs, your choice of crisp center cut bacon or hearty jumbo sausage links, savory oven roasted potatoes O'Brian, buttermilk biscuits, & a variety of jellies.

Down South Breakfast Buffet

A traditional southern breakfast including buttermilk biscuits and homemade sausage gravy, fluffy scrambled eggs, savory oven roasted potatoes O'Brian, and sliced fresh Beefsteak tomatoes.

Southwestern Sunrise Buffet

This zesty South-of-the-border starter is a great way to "Fire" up your morning; Spicy Migas (Scrambled eggs with chorizo sausage, onions, peppers, tomatoes, tortilla strips & cheddar), savory oven roasted potatoes O'Brian, homemade salsa, and warm flour & corn tortillas.

Chicken Chilaquiles Verdes

A fun and festive way to start your day: A tradition casserole of shredded dark meat chicken, corn tortilla strips, cheddar jack cheese, and tomatillo salsa served with savory oven roasted potatoes O'Brian and homemade salsa

Continental Buffet

A simple yet fantastic selection of muffins, pastries, bagels, English muffins, fresh cut fruit, and a variety of cream cheeses, and assorted jellies.

Breakfast Tacos

Your choice of crisp bacon, hearty sausage, spicy chorizo or savory oven roasted potatoes, rolled in a warm flour tortilla with fluffy scrambled eggs and tangy cheddar cheese, served with your choice of homemade salsa fresco or spicy salsa verde.

Breakfast Biscuits

Your choice of savory sausage or crisp bacon piled on a warm southern-style buttermilk biscuit with a heavenly butter fried egg and zesty sharp cheddar cheese.

Omelet Station

A chef operated omelet station with a variety of meats, cheeses, and vegetables all prepared live for all your guests to enjoy! Also served with your choice of crisp center cut bacon or hearty jumbo sausage links, savory pan-fried potatoes O'Brian, toast, biscuits, & a variety of jams & jellies. Includes coffee & a variety of juices.

A Gala For The Ages – Appetizers & Action Stations

Crudités Tray

An array of fresh vegetables including: Broccoli, Cauliflower, Cherry Tomatoes, Carrots, Celery, and Bell Peppers w/ Ranch dip or Hummus.

Cut Fruit on Chilled Granite

A variety of Fresh Seasonal Fruits displayed on custom made Chilled Granite Blocks

Fruit and Cheese Montage

A variety of Fresh Seasonal Fruits and Magnificent Cheeses displayed on custom made Chilled Granite Blocks

Charcuterie Montage

A fantastic assortment of Shaved Delicatessen Meats, Fine Cheeses, Marinated Olives, and Various Pickled Vegetables, served on Chilled Granite Blocks with Assorted Crackers and Sliced Breads

Stuffed Piquillo Peppers

Spanish style Tapas of Piquillo peppers stuffed with Manchego cheese, lightly seared, and topped with a sherry and shallot Vinaigrette.

Roasted Red Bell Pepper Bruschetta

A delicious Italian style “salsa” made with ripe Roma tomatoes, fire roasted red bell peppers, fresh red onion, spicy garlic, extra virgin olive oil, and well-aged Balsamic vinegar on a toasted baguette crustini with creamy Boursin cheese and topped a delicate basil chiffonade.

Spicy Gazpacho Shooter w/ Avocado Crème Fraiche

A refreshing chilled soup of tangy Roma tomatoes and cool cucumber with a spicy cayenne kick all topped off a creamy avocado crème fraiche served in an individual shot glass.

Award Winning Smoked Chicken “Nachos”

Individual Canapés of a crispy tortilla chip topped with a thin slice of sugar cured, Mesquite smoked chicken breast, caramelized onion Pico de Gallo, chimichurri mayo, and crumbled queso fresco.

Mini Three Chili Crab Cakes w/ Cilantro Garlic Aioli

A crispy fried, Panko crusted, antipasto of lump crab meat, red and green bell peppers, spicy serrano peppers, and green onions topped with a creamy and tangy cilantro roast garlic mayo.

Queso Del Mar w/ Festive Red Corn Tortilla Chips

A delicious southwestern white cheese dip loaded with spicy poached shrimp pieces, jumbo lump crab meat, and savory roasted red & green chilies all served with festive red and white corn tortilla chips. (One quart serves 12)

Fire Roasted Pepper Queso with Assorted Tortilla Chips

Texas Style Guacamole with Assorted Tortilla Chips

Chips and Salsa Bar

A wonderful assortment of 3 delicious homemade salsas including fire roasted jalapeno, mild salsa verde with roast Pablano and tomatillo, and Fiery Chipotle Diablo with crispy white corn tortilla chips.

Crab Cake Sliders

Miniature Panko crusted lump crab meat cakes served on a sweet and savory Hawaiian rolls with butter lettuce, Roma tomato, and savory garlic confit aioli.

Honey Soy Glazed Salmon Wrapped Asparagus

Thin slices of Farm Raised Salmon wrapped around Fresh Asparagus and slow roasted then topped with a Sweet and Tangy Honey Ginger Soy Glaze.

Spinach and Artichoke Dip

A delicious take on an old standby. Fresh Baby Spinach and Tangy Marinated Artichoke Hearts in a Cream Grana Padano Cream Sauce topped with Fire Roasted Red Bell Peppers and served with Assorted Crackers and Crisp Crustini

South Texas Grilled Shrimp Ceviche Cups

A unique twist on a Mexican coastal classic; a delicious medley of Roma tomato, Maui sweet onion, garlic, avocado, red bell pepper, jalapenos, cilantro, jicama, and lime juice topped off with grilled Texas gulf coast jumbo shrimp and served with blue corn tortilla chips.

Spicy Corn Bisque “Martinis”

A velvety Corn and Jalapeno Bisque topped with Fire Roasted Pepper Pico, cumin lime crème fraiche, and a Chili Lime Marinated Grilled Prawns.

Pulled Pork Sliders

Mesquite smoked pulled pork shoulder tossed with homemade Chipotle Molasses BBQ sauce on sweet Hawaiian rolls with shaved red onion and sweet and spicy brown sugar Tabasco pickles.

Mashed Potato Bar

A creative twist on a dinner classic. Buttery Yukon Gold mashed potatoes and festive whipped sweet potatoes served in martini glasses with a wonderful assortment of toppings including, bacon, Cheddar cheese, sour cream, chives, brown sugar, shaved chocolate, mini marshmallow, and more.

Salad Martinis

A unique, chef operated salad bar where your guests pick their favorite greens, toppings, and dressing to be tossed together and served in martini glasses.

Mac & Cheese Bar

You're never too old for a great macaroni and cheese. The fun, chef operated action station puts a new twist on a childhood favorite by sautéing homemade mac & cheese with a wonderful assortment of meats, cheeses, and toppings together, then served in martini glasses.

Pork Tenderloin Carving Station

A chef operated carving station featuring slow roasted, herb marinated pork tenderloin served with a brandy Dijon cream sauce and soft Hawaiian rolls

Herb Crusted Prime Rib

A succulent Rosemary and Thyme crusted prime rib, slow roasted to a juicy medium rare, and then hand sliced to order by one of our trained Chefs and served with slow simmered au jus, peppery horseradish cream, and sweet Hawaiian rolls.

Beef Tenderloin w/ Caramelized Chipollini Demi

A magnificent filet mignon herb marinated, pan seared, and slow roasted to perfection, then hand sliced to order by one of our trained Chefs, and served with a caramelized Chipollini onion demi-glace peppery horseradish cream and sweet Hawaiian rolls.

An Event to Remember- Buffet Selections

Pre Fix Menus

Mesquite Grilled Fajita Buffet

Juicy garlic and guajillo marinated beef or chicken, mesquite grilled with peppers & onions, and served with flour tortillas, shredded cheese, fresh Pico de Gallo, sour cream, Mexican rice pilaf, and Charro beans. All served with chips and homemade salsa.

The Delicatessen

We bring the Deli to you with this wonderful Build-Your-Own sandwich bar featuring; mesquite smoked turkey, honey ham, savory roast beef, tangy Swiss, hearty cheddar, flavorful provolone, and a variety of sliced breads, and a selection of appetizing condiments and vegetables all served with zesty pickle spears, and your choice of crispy kettle chips or garden pasta salad.

Texas Taco Shop

A fun and festive Build-Your-Own Tex-Mex taco bar featuring green chili tomatillo chicken, seasoned ground beef, crispy & soft corn tortillas, shredded lettuce, fresh Pico de Gallo, diced tomatoes, and shredded cheddar cheese, served with Mexican rice pilaf, and Charro beans. Includes chips and homemade salsa.

Street Taco Fiesta

A true taste of Mexico! Build-Your-Own street taco bar featuring pineapple marinated pork al pastor, savory beef barbacoa, soft corn tortillas, fresh Pico de Gallo, queso fresco, diced onion, cooling cilantro leaves, zesty lime wedges, served Mexican rice pilaf, and Charro beans. Includes chips and homemade salsa.

Texas BBQ Round-up

Classic backyard BBQ featuring your choice of 1, 2, or 3 of the following Meats: sliced beef brisket with a tangy apple cayenne BBQ sauce, mesquite grilled beef sausage, or Mesquite smoked pulled pork with chipotle molasses BBQ sauce. All served with Caramelized onion potato salad, refreshing cole slaw, cattle rancher beans, Texas toast, and a fresh pickle, onion, and jalapeño tray.

A Taste of Italy

A delicious Italian buffet featuring your choice of 1 or 2 of the following: homemade lasagna Bolognese, classic grilled chicken Alfredo, Baked Ziti with sausage and peppers, or Creamy chicken spaghetti, served with a refreshing spring salad with assorted vegetables, shaved parmesan, ranch & balsamic vinaigrette, and delicious grilled Italian loaf with garlic basil butter. (Minimum order of 12 people for Lasagna)

The Big Easy

This lunch will make you feel like you've been transported to the French Quarter for an hour or two. A hearty & delicious chicken, Andouille sausage, and shrimp gumbo with a Texas twist (a little Shiner Bock beer), served with seasoned white rice, delicious grilled Italian loaf with garlic basil butter, and a refreshing garden salad.

Build-Your-Own Salad Buffet

A refreshing salad buffet with crisp romaine salad, garden fresh spinach, and cruciferous spring mix with a wonderful assortment of toppings including: grilled chicken breast, savory crumbled bacon, shredded cheddar, shaved parmesan, cherry tomatoes, fresh cucumber, red onion, sliced mushrooms, black olives, buttery croutons, and a variety of homemade dressings.

Southwestern Grilled Chicken Penne

A delicious southwestern & Italian fusion of herb marinated grilled chicken breast & penne pasta in a chipotle pesto cream sauce, with mushroom, black olives, & sun-dried tomatoes, served with a refreshing spring salad with assorted vegetables, shaved parmesan, ranch & balsamic vinaigrette, and delicious grilled Italian loaf with garlic basil butter.

Build-Your-Own Pasta Buffet

This wonderful chef operated buffet gives your guests the chance to choose their own favorite pasta dish! Includes grilled chicken, sliced Italian sausage, homemade marinara, creamy Alfredo, and an assortment of vegetables, served with a refreshing spring salad with assorted vegetables, shaved parmesan, ranch & balsamic vinaigrette, and delicious grilled Italian loaf with garlic basil butter.

Build-Your-Own Baked Potato Bar

Give your guests the chance to build their perfect potato with this simple yet exciting buffet. An individually wrapped russet potatoes, including assortment of toppings such as, Bacon, Chives, Sour Cream, Butter Pats, Cheddar Cheese, and Blanched Broccoli, served with a refreshing garden salad with assorted vegetables, ranch and balsamic dressings.

Customizable Buffet Menus

Entrée Options:

Chicken Saltimbocca w/ Rustic Tomato Ragù

A boneless, skinless chicken breast, marinated in Italian herbs, then pan seared and topped with luscious prosciutto ham, provolone cheese, and an aromatic sage leaf then slow roasted with a rustic tomato, mushroom, olive, and red wine Ragù.

Eye of Round Pot Roast w/ Roast Vegetable Jus Lie

A wonderful version of mom's pot roast made with eye of round, slow roasted and served with a roast vegetable pan gravy

Roast Breast of Chicken w/ Chardonnay Cream Sauce

Succulent chicken breast, marinated in fresh Thyme, savory garlic, and olive oil, then pan seared until golden brown then oven roasted, and served with a velvety Chardonnay and shallot cream sauce.

Roast Pork Tenderloin w/ Dijon Brandy Cream Sauce

Herb and garlic marinated pork tenderloin, slow roasted, then sliced into medallions to order by one of our trained Chefs and served with a savory Dijon brandy cream sauce.

Classic Southern Meatloaf

Hearty slices of our award winning onion and herb meatloaf topped with a sweet and tangy brown sugar Dijon tomato sauce.

Hunter's Chicken

Pan seared, herb marinated chicken breast topped with a traditional Sauce Chasseur, chicken veloute with Cremini mushrooms, diced Roma tomatoes, and fresh parsley.

Starch Options

Brown Butter & Herb Roasted Fingerling Potatoes

Potatoes Colcannon

Irish style mashed potatoes mixed with braised cabbage and bacon.

Green Chili & White Cheddar Cheese Grits

Chive & Crème Fraiche Mashed Potatoes

Texmati Rice Pilaf w/ Southwestern Vegetables

A flavorful rice pilaf made with Texas grown Basmati rice and fresh Southwestern region vegetables.

Caramelized Garlic Yukon Gold Mashed Potatoes

Baked Three Cheese Mac & Cheese

Cranberry & Toasted Pecan Rice Pilaf

Mashed Potatoes with Herbed Goat Cheese

Basil Pesto Mashed Potatoes

Parmesan Risotto with Asparagus Tips and Cherry Tomatoes

Vegetable Options

Green Bean Basquaise

A classic French take on Spanish style sautéed green bean and red & yellow bell pepper dish.

Boursin Creamed Spinach

Balsamic Glazed Roast Italian Vegetables

Haricot Verts w/ Almonds & Sweet Peppers

Thin French green beans sautéed in olive oil with slivered almonds, julienne of sweet red bell peppers, and fresh garlic slivers.

Baby Carrots w/ Garlic Herb Butter

Lightly Sautéed baby carrots served with a roasted garlic and fresh garden herb butter.

Grilled Asparagus Spears w/ Dark Cherry Balsamic

Cajun Green Beans with Bacon & Caramelized Onions

Bread Options:

Hawaiian rolls w/ Butter pads

Assorted Dinner Rolls w/ Butter pads

Garlic Basil Bread

Piece de Resistance -Plated Dinners

Oven Roast Rosemary Chicken w/ Tomato & Asparagus Risotto

A delicious rosemary & garlic marinated airline cut breast of chicken, slow roasted, and served atop a bed of creamy cherry tomato & asparagus tip risotto.

Bacon Wrapped Pork Tenderloin w/ Smoked Jalapeño Cream Sauce

Savory pork tenderloin medallions wrapped in crispy Applewood smoked bacon; pan seared & slow roasted, then topped with a rich smoked jalapeño cream sauce & served with roast red bell pepper whipped potatoes & sautéed baby carrots.

Seared Salmon Filet w/ Meyer Lemon Buerre Blanc

A flavorful fresh salmon filet lightly seared and topped with a tangy Meyer lemon and white wine butter sauce served with an herbed wild rice pilaf and grilled “pencil” asparagus spears.

Blackened Tilapia Filet w/ Spicy Crawfish Cream Sauce

A fresh tilapia filet dusted with homemade blackening spice then pan seared to perfection & topped with a Heavenly Cajun style crawfish cream sauce all served on a bed of Creole rice pilaf with sautéed baby carrots.

Butter Crust Sea Scallops w/ Rich Saffron Velouté

Fresh sea scallops flash seared until golden & crispy in clarified butter and served with a decadent seafood fumet & Saffron Velouté. Served with whipped Yukon gold potatoes and sautéed asparagus.

Beef Tenderloin w/ Strawberry Balsamic Reduction

A delicious Mesquite grilled filet mignon served atop a bed of caramelized garlic Yukon Gold mashed potatoes with a sweet & tangy strawberry balsamic reduction and grilled asparagus spears dusted with smoked sea salt and fresh cracked pepper.

Pepper Crusted Filet Mignon w/ Piquillo Brandy Cream Sauce

A delicious Mesquite grilled filet mignon served atop a bed of caramelized garlic Yukon Gold mashed potatoes with a rich & tangy Piquillo pepper, roast garlic, & brandy Cream sauce and grilled asparagus spears dusted with smoked sea salt and fresh cracked pepper.

Crispy Fried Tofu w/ Sweet Chili Soy Glaze

A fantastic Asian inspired Vegan option of crispy fried tofu cubes tossed in a sweet chili & dark soy glaze served with an edamame rice pilaf and sesame stir fried baby carrots.

Grilled Portabella w/ Strawberry Balsamic Reduction

A garlic & herb marinated portabella mushroom grilled to juicy perfection and served with a sweet & tangy strawberry balsamic reduction over a bed of roast Italian vegetable Israeli Couscous.

Spectacular Salads and Soups

Northern Spain Spring Salad

A refreshing salad of spring mix topped with crisp sliced green apples, Spanish cave aged bleu cheese, toasted Marcona almonds, and a sherry & shallot vinaigrette.

Asian Crisp Salad

Cool shredded Red and Green cabbage tossed with julienned carrot, crisp bean sprouts, sliced red bell pepper, fresh cilantro leaves, and crunchy chow Mein noodles then topped with a cherry tomato rice wine vinaigrette.

BLT Salad

Buttery Boston lettuce topped with crisp bacon pieces, red & yellow teardrop tomatoes, brioche croutons, and bacon & roast garlic vinaigrette.

Southwestern Caesar Salad

A Texas twist on the classic Caesar; crisp romaine lettuce tossed in a roast jalapeño parmesan dressing, with smoky bacon pieces, and topped with buttery sweet cornbread croutons and shaved parmesan.

Classic Green Salad

Fresh garden salad of mixed greens, juicy cherry tomatoes, sliced red onions, shredded carrots, cool cucumbers, herb croutons, with a homemade buttermilk ranch dressing.

Standing Ovation Caesar Salad

This unique twist on a classic brings a fun new approach to salad for your guests to enjoy. Standing almost a foot tall this is a simple Caesar you have to see to believe.

Spicy Corn Bisque

A velvety Corn and Jalapeno Bisque topped with Fire Roasted Pepper Pico and cumin lime crème fraiche.

Loaded Baked Potato Chowder

A hearty and creamy potato soup packed full of bacon, sour cream, Cheddar, and fresh chives.

Creamy Tomato Basil

This is easily our most requested recipe and has been said to be better than an unmentioned national chain restaurants version.

Texas Red Chili

Our award winning Texas Red is served with a selection of Cheddar cheese, diced onion, Fritos brand corn chips, and saltine crackers for your guests to customize their chili experience.

New England Clam Chowder

This handed down family recipe for a Northeast classic is sure to please even your pickiest chowder critic.

Chicken Tortilla Soup

This South of the Border classic is chalked full of savory chicken and a wide assortment of vegetable in a spicy broth serve with Cheddar Jack cheese, crispy tortilla strip, and sour cream.

A Grand Finish -Desserts

Roast Peach & Jalapeño Crumble

A smoky & savory twist on mom's peach cobbler with a touch of Texas heat topped with refreshing vanilla bean ice cream.

Roast Peach Crumble

Made the same as the one above, just without the extra kick.

Blueberry White Chocolate Cheesecake

Silky cheesecake swirled with tangy blueberry compote & luscious white chocolate and served with fresh berries & mint leaves for garnish.

Texas Cheesecake w/ Jim Beam Pecan Praline Sauce

Forget the Big Apple, we do everything better in Texas! A slice of classic cheesecake topped with a warm Jim Beam Bourbon & pecan praline caramel sauce.

Classic Crème Brûlée

Because there are some things you just don't mess with, we bring you this traditional "Burnt Custard" dish with its crisp sugar shell and a garnish of fresh berries & mint and nothing more.

Bittersweet Chocolate Crème Brûlée

This rich twist on classic crème brûlée is garnished with succulent garden fresh strawberries

5-layer Chocolate Ganache Cake

A slice of sinful chocolate cake layered with a rich chocolate ganache icing and served with fresh raspberries.

Caramelized Apple Mille-Feuille

This towering dessert is built with layers of crisp cinnamon and raw sugar dusted puff pastry, luscious caramelized Granny Smith apple slices, and an invigorating cinnamon whipped cream.

Cinnamon Rum Apples w/ Vanilla Bean Ice Cream

This Wonderful twist on the classic Bananas Fosters, is prepared table side, with tangy Granny Smith apples and rich Jamaican Rum and served a la flambé for your guests to be dazzled. Apples are served atop Blue Bell (when it's available) Vanilla Ice Cream.

Tres Leches Cakes

A delicious twist on the Mexican dessert favorite with sponge cake soaked in a mixture of three different sweet milks and topped with a refreshing cinnamon whipped cream.

Crème de Cacao Tiramisu

Delicate lady fingers soaked in a Crème de Cacao and espresso mélange and layered with Mascarpone whipped cream and topped with a mixture of powdered sugar and cocoa powder

Mini Dessert Cups

Your choice of any of these fantastic miniature dessert layered in elegant square shot glasses. Strawberry Cheesecake, Tiramisu, Chocolate and Raspberry Mousse, White Chocolate Peppermint, or Caramel Apple & Cinnamon Whipped Cream Mille-Feuille

Flambé Dessert Station

An amazing show for guests to enjoy, features a chef manned station preparing at regular intervals a classic bananas Foster and Cinnamon rum apples both a la flambé and served with vanilla ice cream.

Cookie and/or Brownie Tray

An assortment of delectable treats for the perfect end to your meal

Banana Pudding with Cinnamon Whipped Cream and Vanilla Wafers

Drink Options:

Iced Tea service with Lemons and Assorted Sweeteners

Water Service with Sliced Citrus

Coffee Service with Assorted Creamers and Sweeteners (Serves 50 per dispenser)

Lemonade Service with fresh sliced lemons

Various Fruit Juices (Bottled or in dispensers)

Canned Sodas

Bottled Sodas

Bottled Water (Still or Sparkling)

(Events by Chef Tyler does not offer alcohol service but we do contract with Party Angels Ltd. for all bartending services. Client is responsible for all alcohol purchases)

Serving Ware, Linens, Tables, Chairs, and Miscellaneous

We offer a multiple selections of the following to customize your event:

- Chaffing Dishes, Platters, Tray, Bowls, Serving Utensils, and More
- Simple Disposable Plates, Cups, Flatware, and Napkins
- Elegant Disposable Plates, Cups, Flatware, and Napkins
- Real China Plates, Cups, Flatware, and Napkins
- Multiple sizes of Tables with Linens to match size
- Wide Selection of Folding Chairs

We exclusively contract with Aladdin Rentals for all rental events. Please contact us for pricing and additional information.

Additional fees for set up and break down may apply. Additional fees for Chef operated stations may apply

Specials Requests

Events by Chef Tyler is happy to accommodate virtually any special request. Please call (817)343-7394 for more information.

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