Southern Elegance

Dinner Fare:

Main Entrees: Choice of one except BBQ* which is choice of two
Each Entrée comes with salad and two sides of your choice and rolls
***** Signify Southern Elegance signature dishes***

Beef:

Roast Beef – Slices of our tender oven roasted beef smothered in our hearty mushroom and onion brown gravy.

**BBQ Brisket – Angus brisket hand rubbed with our secret seasoning rub and slow smoked for 12 hours. So tender it will melt in your mouth.*

Beef and Chicken Fajita – Marinated in a tasty blend of our Mexican herbs and spices then grilled over pecan wood for extra flavor. Served with flour tortillas and sides of homemade salsa, pico de gallo, Mexican cheese, sour cream and our special guacamole.

Beef & Cheese Enchiladas – Hand rolled corn tortillas fill with seasoned beef and a delicious blend of Monterey Jack and Mild Cheddar cheeses topped with a tangy homemade sauce and more cheese. This dinner also includes homemade pork tamales steamed and served still in a corn husk.

***Santa Fe Flat Iron Steaks with Four Herb Chimichurri Sauce – Our special Santa Fe rub marinates these tasty steaks for 12 hours before they are grilled over a real wood fire to lock in all the flavor. They are served with a side of our four herb Chimichurri sauce.*

Meatloaf – Our homemade version of this classic comfort dish features our specially seasoned lean ground beef topped with our own chunky tomato relish gravy.

Smothered Salisbury Steak – A classic southern dinner delight! We hand mix and shape each patty, lightly grill them, and then smother them with our rich classic brown gravy.

Beef Stroganoff – Hearty meal of lean ground beef, mushrooms and onions covered in a creamy sour cream based gravy and served over buttery wide noodles.

Poultry:

King Ranch Chicken – Our version of this southwestern favorite is made with hand shredded chicken, sautéed onions and bell peppers, tomatoes and corn tortillas in a thick, rich chicken & mushroom sauce.

***Chicken Sauce Piquant – A Cajun delight! Our blend of chicken thighs, onions, celery, bell peppers, tomatoes and Cajun spices served with white rice.*

**Grilled BBQ Chicken – Marinated chicken breasts rubbed with our prize winning chicken rub slow smoked over pecan wood and bathed in apple juice. This can be one of your choices for the BBQ Fare or as a single entrée.*

New Mexico Smothered Chicken – A grilled chicken breast smothered in our special New Mexico inspired sour cream sauce with that perfect hint of spice.

Grilled Chicken in Florentine Sauce – A seasoned grilled chicken breast topped with our own Florentine Sauce for a special Italian treat.

Turkey Casserole: A holiday treat or just make it anytime you want to remember the holidays! This casserole combines everything that we love about Christmas dinner. Succulent shredded turkey with sautéed celery and onions combined with Pepperidge Farm Stuffing and covered with Cream of Chicken soup, then baked to a golden brown. Served with cranberry sauce!

Sliced Turkey & Smoked Ham – Our oven roasted turkey is moist and tender to the point that it cuts with a fork served with our slow smoked Pit Ham will bring the holidays to life any time of year.

Pork:

**Smoked Texas Sausage – This tasty Texas made sausage is slow smoked to perfection. Makes me hungry just thinking about it! This can be one of your choices for the BBQ Fare.*

***Garlic Roasted Pork Loin – Oven roasted until tender and delicious and topped with a smoky rich raspberry chipotle glaze.*

Sausage Jambalaya – This tasty combination of onions, peppers and celery mixed together with ham, andouille sausage, tasso, chaurice and rice combined with special Cajun seasonings will make you feel you are in New Orleans.

Ropa Vieja – "Old Clothes" is a very popular Cuban dish. Richly spiced roasted shredded pork mixed with onions and peppers, served with warm flour tortillas, frijoles negros and Mexican Rice.

**BBQ Pulled Pork – Slow smoked pork shoulders, pulled by hand, mixed with our special BBQ sauce. This can be one of your choices for the BBQ Fare.*

Pasta:

Lasagna – Layers of our special homemade red sauce, noodles, Italian sausage, mozzarella and ricotta cheese.

***Roasted Red Pepper Pasta – Roasted red bell peppers, onions, garlic, tomatoes, Italian sausage, fresh basil, white wine, freshly grated Parmesan cheese and goat cheese tossed with bow tie pasta.*

Penne Alfredo with Grilled Chicken – Penne pasta cooked to perfection in a rich, creamy Alfredo sauce tossed with fresh garden peas, sautéed onions, mushrooms, parsley and chunks of our tasty herb grilled chicken.

Cheese Tortellini and Marinara Sauce – Tender cheese tortellini smothered in our homemade marinara sauce.

Spaghetti and Meatballs: Al dente spaghetti smothered in our tangy marinara sauce and served with our delicious 100% beef meatballs.

Baked Ziti: An Italian classic! Try our rustic version with chunks of Italian sausage, red and green peppers and onions mixed with our tangy marinara sauce and topped with Mozzarella cheese.

Salads: Choice of One:

*** Paradise Salad – This mixture of fresh strawberries, mandarin oranges and romaine lettuce is toped with a homemade thick and creamy tropical dressing that will make you believe you hear ukuleles in the background and smell the orchid leis of the islands.*

*** Smoked Turkey and Apple Salad – Red delicious apples and hickory smoked turkey are mixed with romaine lettuce, julienned carrots, halved cherry tomatoes and toasted walnuts served with our homemade tangy honey Creole mustard vinaigrette on the side.*

Pasta Salad – Chilled Penne pasta mixed with black olives, sun dried tomatoes, spinach and Feta cheese gives you the feel of being in Rome. Grilled chicken additional

Tossed Salad – This colorful salad of greens, shredded carrots, celery, sliced mushrooms, cherry tomatoes, black olives and cheese served with a tangy Sun Dried Tomato Vinaigrette or Ranch dressing.

Cowtown Cole Slaw – Vibrant mix of green cabbage, red cabbage and shredded carrots bathed in our signature slaw sauce.

Texas Mustard Potato Salad – A traditional Texas potato salad fit for any occasion.

Mardi Gras Salad – This colorful salad of field greens, shredded red cabbage and yellow bell peppers served with a homemade tangy Creole honey mustard vinaigrette will certainly get your party started on a tasty note.

Vegetables: Choice of two:

Trail Boss Beans – Our authentic trail boss beans are slow cooked with bacon, tomatoes, onions, cilantro and jalapenos along with our secret trail boss seasoning that will have everyone asking for more

Frijoles Negros – Fresh black beans slow cooked with ham hocks, cilantro, tomatoes, onions, jalapenos and our special secret bean seasonings.

Black Eyed Peas – slow cooked with ham hocks, cilantro, tomatoes, onions, jalapenos and our special secret seasonings. These will remind you of simpler days gone by.

Rice Pilaf – Butter toasted rice combines with sliced almonds makes a perfect side dish for your tropical meal.

New Mexican Rice – Tender fluffy rice with just the perfect amount of special New Mexico chili seasonings.

*** Maque Choe – Our revised version of the Creole favorite. Corn, bell peppers, onions and seasonal squash dusted with our special Cajun seasons will have everyone asking for more.*

Green Beans Almondine – Flavorful green beans seasoned with ham hocks and completed with slivered almonds, onions and red roasted peppers.
Sweet Corn – Tender sweet kernel corn seasoned with salt & pepper and tossed in real creamy butter.

Green Bean Casserole – A holiday seasonal favorite that is great any time of year.

Mixed Vegetables – Our mix of different seasonal vegetables topped with a delicious herbed butter or cheese sauce.

Creamy Mashed Potatoes – Creamy mashed potatoes infused with butter and cream to be oh so good.

***Loaded Smashed Potatoes – Delicious skin on red potatoes smashed with lots of green onion, sour cream, bacon, butter, cheddar cheese and Monterey jack cheese.*

Mac & Cheese – Our special three cheese blend tossed with al dente elbow macaroni then baked golden brown and delicious.

Maple/Orange Sweet Potatoes – Traditional sweet potatoes cubed and topped with an orange/maple sauce.

***Chipotle Smashed Sweet Potatoes – Sweet potatoes smashed and mixed with butter, adobo sauce and chipotle peppers. Just the right amount of spice.*

Cornbread Dressing – (It's a Southern Thang!) Homemade yellow cornbread is mixed with our special blend of vegetables and baked until golden brown and delicious.

Onion and Mushroom Sauce – Sliced onions and mushrooms cooked down slowly so they can soak up all the flavor of the tropical big island sauce.