

Dougboster

CATERING | EVENTS | DESIGN

Hors d'Oeuvres

Small Bites (by the dozen)

- \$45 Jumbo 3-Bite Shrimp Cocktail
Cajun remoulade & cocktail Sauce
- \$45 Mini Beef Wellington
- \$35 Texas Goat Cheese Truffles
- \$45 Mini Crab Cakes & Cajun Remoulade
- \$45 Mini Beef & Raisin Empanadas
- \$40 Chicken Cordon Bleu Bites

Displays & Dips

- \$40 small \$60 large Cheese & Charcuterie Assortment
- \$20 small \$30 large Vegetable Crudité Platter
hummus duo & garden veggie dip
- \$20 small \$32 large Boster's Signature Artichoke Dip
toasted pita chips
- \$120/4-5 lbs. Smoked Side of Salmon
capers, onions, dill crème, egg baguette

Traditional Meals

Protein Options

Pricing based on 1 protein & 3 sides, rolls, butter & salad

- \$24 Smoked Salmon Filet
lemon caper sauce
- \$28 Braised Short Ribs with Mushroom Demi
- \$36 Prime Rib (minimum order of 4)
- \$34 Beef Tenderloin
- \$22 Honey-Glazed Ham

- \$100/10-12 lbs. Whole Smoked Turkey

Sides - Pick 3 (a la carte \$4/person)

- Sauteed Green Beans with Shallots & Bacon
- add \$1pp Haricot Verts & French Carrots
- add \$2pp Pan-Seared Brussels with Bacon-Brown Sugar
& Dried Cranberries
- add \$2pp Caramelized Roasted Parsnips
- Smoked Gouda Mac & Cheese with Bacon
- Gruyere & Thyme Au Gratin Potatoes
- Creamy Parmesan Mashed Potatoes
- Italian Sausage Rice with Chestnuts

Desserts

- MKT Decorated Cookies
- \$3.00/each Boster's Famous 4.5oz Assorted Cookies
- \$35/whole Pecan Pie
- \$10/4-6 servings Peppermint Bark
- \$18 small or \$30 large Mixed Berry Cobbler

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Non-Traditional Meals/Christmas Eve Meals

\$18/person **Italian:**
House-Made Meatballs, Tomato Cream, Mozzarella
Tortellini with Chicken, Mushroom, Scallions & Bell Pepper
grainy mustard cream sauce
Sauteed Vegetables
Toasted Garlic Bread
Caesar Salad & Tiramisu

\$18/person **Tex-Mex:**
Sour Cream Chicken Enchiladas
Spicy Pork Tamales
Cilantro Lime Rice
Borracho Beans
Chips, Fire-Roasted Salsa & Guacamole
Caramel-Filled Churros

\$24/person **BBQ:**
Smoked Baby Back Ribs
Jalapeno Smoked Sausage
Smoked Sliced Turkey
House-Made BBQ Sauce
Loaded Baked Potato Salad
Mac & Cheese
Brussel Sprout Casserole
Rolls & Cornbread with Whipped Butter
Banana Pudding

Breakfast

\$24/4 servings Biscuits & Jalapeno Sausage Gravy
\$28/whole Coffee Cake
\$24/dozen Assorted Scones
\$28/small \$45/large Sausage Egg Strada
\$30/small \$50/large Hash Brown Casserole
\$30/small \$50/large Smoked Brisket-Sweet Potato Hash
(small feeds 4-6, large feeds 10-12)

Drinks

\$15/gallon Plum Sake Iced Tea
\$35/gallon Spiked Eggnog
MKT Bottled Wine – Ask for list
\$75/gallon Top Shelf Margaritas
\$50/gallon Red Wine Sangria