

Service Fees & Extras

Service Styles & Fees

Our staff arrives 2 hours prior to the start of cocktail hour and stays the entire evening. We bus tables, take out the trash, clean up spills, serve all the food, and clean the kitchen before we leave. Drink station is available until 10 minutes prior to the end of the event.

- **Buffet Dinner**

Allow your guests to customize their plate with our buffet service style. Our staff will be the only ones handling the serving utensils, eliminating the worry of portion control. Display your red meats at a carving station that will start the buffet off on a high note.

25% of Total Food Cost

- **Active Stations**

Spice up your service style with our active stations. Divide your buffet table up into several stations to make for wonderful movement during dinner service.

30% of Total Food Cost

- **Plated Dinner**

We would be delighted to serve each of your guests at their tables. Our experienced staff will make sure to deliver your dinner plate with a smile.

35% of Total Food Cost

- **Delivery Fee**

A delivery fee will be added to your invoice to secure our delivery truck.

10% of Total Food Cost

- **Cake Cutting**

Our experienced staff will cut and serve your cake. If you would like for us to man your dessert station and provide plates, forks and napkins, you would need to include this service.

\$1.00 per Head

China & Linens

- **Acrylic China Package**

Serve your guests on our durable, gorgeous acrylic china. Package includes: Acrylic Dinner Plate, Acrylic Salad Plate, Acrylic Silver Flatware, Plastic Cup and a Paper Dinner Napkin.

\$1.25 per Head

- **China Package**

Enjoy your meal on our elegant white china. Package includes: China Dinner Plate, China Salad Plate, Silver Flatware, Glass Goblet and a Paper Dinner Napkin.

\$3.25 per Head

- **Linens**

Need linens for your tables? Need linen napkins? We have got you covered! Can be ordered in any color.

\$1.50 per Linen Napkin, \$17.00 per Table Linen

- **Chargers**

Spice up your table settings with our chargers. Charger selection: Gold and silver.

\$1.50 per Charger

**Table top Decorations available: Ask us!*



À la carte Menu

Wedding & Event Catering

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Jimmy Lyn's Catering Menu

Appetizers

- **Bacon Wrapped Chicken Bites** : \$3.75

Juicy chicken, jalepeno pepper and cream cheese wrapped in bacon. Our take on the classic jalepeno popper, but fun-sized! (2 per serving) *Crowd Favorite

- **Bacon Wrapped Dates** : \$2.50

A Fresh date, stuffed with a jalepeno pepper and wrapped in bacon. The perfect combination of sweet and spicy: a gorgeous, savory bite! (2 per serving)

- **Bacon Wrapped Shrimp** : \$4.00

Plump, juicy shrimp wrapped in bacon. This combination will make your mouth water! (2 per serving)

- **Brie Cheese with Raspberry Chipotle Sauce** : \$3.00

Gorgeous wheel of French Brie Cheese, dripping with sweet and spicy raspberry chipotle jam, and served with water crackers. The perfect grazing station for cheese lovers!

- **Caprese Salad Bites** : \$2.00

Bite size versions of this Italian staple. Fresh basil along with the finest balsamic vinegar, pairs perfectly with the mozzarella and tomato. (2 per serving) *CrowdFavorite

- **Charcuterie Board** : \$6.50

Variety of luxury cheeses, meats, crackers, olives, dips, nuts & dried fruit. This gorgeous display will be one to remember! *Bride Favorite

- **Cheese, Fruit & Cracker Plate** : \$3.00

Variety of cheeses and fresh seasonal fruit are accompanied by an assortment of gourmet crackers. Your guests will love this light starter!

- **Chips, & Guacamole** : \$4.00

Creamy, delicious guacamole is the perfect pair to corn tortilla chips. This station will be a hit!

- **Chips, Queso & Salsa** : \$3.50

Warm queso, scratch salsas and corn tortilla chips make for the perfect Tex-Mex appetizer station!

- **Cold Spinach Dip** : \$2.50

Chilled blend of herbs, spinach and cheeses served with water crackers. *Crowd Favorite

- **Fresh Watermelon Cup** : \$3.50

Refreshing watermelon salad, topped with Feta Cheese. The perfect summer snack!

- **Goat Cheese & Fig Crostini** : \$3.00

Creamy goat cheese, sliced fig, crushed walnuts and our red wine reduction pair beautifully with our toasted crostinis. *Crowd Favorite

- **Goat Cheese & Prosciutto Crostini** : \$3.00

Creamy goat cheese & prosciutto ham on top of our toasted crostinis speckled with green onion.

- **Melon Bites** : \$3.00

Cantaloupe, prosciutto and basil with a drizzle of balsamic glaze. A delightful, fresh bite! (2 per serving)

- **Mini Brisket Sandwich** : \$4.00

Brisket smoked to perfection on a delicious Hawaiian roll, topped with our scratch-made BBQ sauce.

- **Mini Fish Tacos with Mango Pico** : \$4.00

Fresh Cod sautéed in front of your guests with a special seasoning, topped with a chili ranch sauce and mango pico. *Crowd Favorite

- **Mini Pulled Pork Sandwiches** : \$3.50

Smoked Pulled Pork served with our delicious coleslaw and scratch made BBQ sauce on a Hawaiian roll.

- **Mini Pulled Pork Tacos** : \$3.50

Smoked Pulled Pork served in a corn tortilla covered in our tasty, one of a kind coleslaw and BBQ sauce.

- **Mini Vegetable Cups with Dip** : \$2.50

Crisp carrots, celery and plump cherry tomatoes in a personal, dip-filled cup.

Appetizers Continued...

- **Shrimp & Grits** : \$4.00

Jimmy's Southern-style shrimp & grits served in a little cup. *Crowd Favorite

- **Spanish Style Lumpias** : \$3.75

Succulent Picadillo con papas fried in a light, crispy lumpia wrapper. *Crowd Favorite

Salads

- **Classic Caesar Salad**

Classic Caesar salad with croutons and plenty of parmesan cheese.

- **Spinach & Strawberry Salad**

Fresh strawberries, bacon and green apples in a bed of spinach, tossed with a house-made red wine vinaigrette.

- **Spring Mix Salad (House Salad)**

Spring mix topped with dried cranberries, sugared almonds, green onions and tossed in our house-made white wine vinaigrette.

Sides

- **Coleslaw**

Fresh green cabbage with carrots smothered with our house-made slaw dressing.

- **Creamed Corn**

Beautiful yellow corn blended with a sweet cream and dashed with a hint of pepper. *Crowd Favorite

- **Garlic Green Beans**

Fresh green beans cooked and tossed in our garlic butter sauce. *Crowd Favorite

- **Garlic Mashed Potatoes**

Buttery, creamy and rich...what more can we say?!

- **Grandma's Green Beans**

Take yourself back to grandma's kitchen with these delicious flat green beans cooked with plenty of butter, bacon, garlic and onions.

- **Italian Green Beans**

Fresh green beans cooked al dente and topped with our herb butter sauce containing fresh herbs and half cherry tomatoes- the perfect pop of color for your plate!

- **Jimmy's Beans**

Blend of ranch style beans with smoked brisket and sausage, chopped onions and jalepenos, and smothered with Jimmy's special sauce that will make your tastebuds go crazy! *Crowd Favorite

- **Potato Salad**

Diced potatoes mixed with sweet pickles, fresh celery and onions blended with a rich mayonnaise-based dressing.

- **Roasted Vegetable Medley**

A blend of squash, zucchini and fresh onions, roasted to perfection and seasoned with a spice blend that everyone will love!

- **Scalloped Potatoes**

Layers of thinly sliced potatoes, cheddar cheese and cream, baked to a golden bliss. *Crowd Favorite

- **Western Beans**

Pinto beans mixed with smoked brisket, chopped onions and western seasoning.

Dinner Plates: Beef

- **Brisket Plate** : \$16.99

Brisket smoked to perfection and accompanied by our scratch made BBQ sauces. Makes for a show-stopping picture at a carving station!

- **Lasagna** : \$17.50

Beef lasagna with savory Italian sauce and cheeses.

Dinner Plates: Beef Continued...

- **Prime Rib** : \$34.99

Our prime rib is cooked to a medium rare, keeping it super juicy and tender. Enjoy your choice of cut at a carving station!

- **Rib-Eye** : \$36.99

Juicy 8oz rib-eye covered with a garlic butter sauce.

- **Roast Beef with Au Jus & Blueberry Horseradish** : \$21.00

Smoked Roast Beef is accompanied with our delicious Au Jus and our blueberry horseradish.

- **Sirloin Steak** : \$23.50

Our gorgeous sirloin steak is cooked to perfection and served with our delicious garlic butter sauces.

*Crowd Favorite

- **Sirloin Steak combined with Shrimp & Grits** : \$28.99

Combine our delicious sirloin steak with Jimmy's delectable Shrimp & Grits. This combination will make your guests thrilled! *Crowd Favorite

Dinner Plates: Chicken

- **Almond Crusted Chicken** : \$16.50

Moist chicken breast covered in crushed almonds, topped with chipotle cheese sauce. *Crowd Favorite

- **Chicken Picatta** : \$17.00

Tender, juicy chicken breast covered with a fresh lemon caper white wine sauce. *Crowd Favorite

- **Herb Chicken** : \$18.50

Bright, fresh chicken that is harissa-rubbed. Your guests will feel spoiled!

- **Smoked Chicken Breast** : \$14.99

Chicken smoked to perfection served with chipotle cheese sauce.

- **Smoked Mozzarella Chicken** : \$16.50

Smoked 8oz chicken breast smothered with melted fresh mozzarella cheese, herbs and scratch made tomato sauce.

- **Stuffed Chicken** : \$23.99

Moist chicken filled with delicious cheeses and jalapenos and wrapped in bacon. *Crowd Favorite

Dinner Plates: Pork

- **Pulled Pork** : \$14.99

Our pulled pork is perfectly smoked and pairs perfectly with our scratch made BBQ sauces. *Crowd Favorite

- **Smoked Pork Loin** : \$15.50

Whole smoekd pork loin cooked to juicy perfection and served with raspberry chipotle sauce.

Dinner Plates: Fish

- **Jimmy's Southern Style Shrimp & Grits** : \$26.50

Jimmy's Southern Style Shrimp and Grits. *Crowd Favorite

- **Salmon** : \$24.00

Baked Salmon drizzled with a lemon dill sauce.

Dinner Plates: Vegetarian

- **Veggie Lasagna (Can be made GF)** : \$18.50

Delicious vegetarian lasagna with crushed tomatoes, grated parmesan cheese, creamy ricotta and a mixed vegetable filling.

- **Farro Salad (V)** : \$11.00

Our wonderful Vegan option: Farro, fresh red and green bell peppers and cilantro with an Italian dressing and accompanied by a side of black beans.

Fajita Plates

- **Grilled Chicken Fajita** : \$15.99

- **Grilled Beef Fajita** : \$21.99

- **Veggie Fajita** : \$13.00

- **Combination Beef & Chicken Fajita** : \$18.50

All fajita plates are accompanied with authentic Mexican rice, Borracho beans, grated cheddar, pico, sour cream and guacamole.

Dinner Plates: Multiple Meats

- **The Duet Plate** : \$18.50

Your choice of two meats and three sides. Base price starts with any of our smokehouse specialties: Brisket, Pulled Pork, Pork Loin, Chicken Breast and Beef Sausage.

- **The Triple Threat** : \$20.50

Spoil your guests with your choice of three meats and three sides. Base price starts with any of our smokehouse specialties: Brisket, Pulled Pork, Pork Loin, Chicken Breast and Beef Sausage.

Kid's Meals

Treat your guest's children with a special meal of their own! (12 and under)

- **The Bitty Meal** : \$7.00

Chicken Nuggets, mac n' cheese and fresh fruit.

- **The Big Kid Meal**

Half a portion of the adult meal of your choice for half of the price.

Late Night Snacks

Serve your guests a late night snack before the end of your event!

- **Mac N' Cheese Bar** : \$5.00

Enjoy hot mac n' cheese with a selection of any of the toppings: bread crumbs, green onions, extra cheese or bacon! *Crowd Favorite

- **S'mores Bar** : \$3.50

S'mores Bar with marshmallows, chocolate and graham crackers.

- **Street Tacos** : \$11.00

Your choice of chicken or beef street tacos. Fixings included to customize your taco to perfection!

Beverages

A drink station of Unsweet Tea, Sweet Tea, Water, Ice and Sugar Packets is included with your meal. Add a fun drink to spice up your drink station!

- **Pink Lemonade**: \$1.00

- **Berry Punch**: \$1.50

- **Coffee**: \$1.50

- **Hot Chocolate** : \$1.50

