



In House Catering

Includes Full China Setting, Support Staff and Inclusive pricing

The Overlook is proud to offer our own in house catering options that include a formal full china, glassware and flatware settings, preset salads and support staff at no additional cost. With over 18 years of experience Head Chef and co-owner Teresa Guzman and co-owner Issac Rodriguez along with Culinary Coordinator Suzanne Moyes represent Marsalas Catering and are The Overlook's preferred in-house catering partners. Our team can help you create the perfect food experience for you and your guests.

Every element of your food choices will be served on Alabaster Stoneware with formal flatware and glassware. Formal Salt and Pepper shakers along with salad dressing servers/boats are presented at every table along with sweetener Containers. From Appetizers to Dessert, we have all the correct selections of dinnerware, flatware and glassware, to make your guests appreciate your attention to detail.

All our dinner selections offered here are priced for an attractive double-line buffet presentation and appetizers are offered to your guests set up as a station. We are happy to accommodate both plated food presentations and waitress passed appetizer selections as well for a small additional charge. We can work with you on any type of food presentation you would like, just let us know what your vision is!

We also include preset salads for your guests. It's just one more way The Overlook helps to make your guests know the thought and effort you have put into your event. And to keep it simple, all service fees and sales tax are included in all Overlook Catering pricing.

Hors d'oeuvres

Select 2 from the list below
\$18.00 per guest*

* All hors d'oeuvres selections are accompanied by:
Beautiful display of assorted domestic cheeses, vegetables or fruit
Assorted crackers and dipping sauces.

Sausage Meat Balls 3 per guest

Teriyaki Meat Balls 3 per guest

Portobello Mushroom Puffs 2 per guest
Portobello mushrooms, swiss cheese served in a phyllo cup

Bruschetta
Combination of Roma tomatoes, olive oil and vinegar
On top of toasted baguettes

Pulled Pork Sliders/Action Station 1 per guest
Slow roasted pulled pork, homemade slaw
Spicy pickles served on a slider bun

Mac N Cheese and Bacon Meatball 2 per guest

Candied bacon and cheddar panini slider 1 per guest
Served on Hawaiian roll

Spicy Bloody Mary Shrimp shots 2 per guest

Polenta Crostinis topped with mushroom ragout

Chicken Satay 2 per guest
marinated chicken skewers served with
peanut dipping sauce

Spinach and Basil Dip with Pita Chips
Four cheeses, fresh spinach and basil
served with pita chips

Salsa and Queso Station
Tortilla chips, sour cream, jalapeños and
guacamole

Tater Tot Bar:
Tater Tots fried on site with
Sour cream, shredded cheddar cheese,
Fresh bacon bits and scallions

Smoked Salmon crostinis 2 per guest
Crusty bread topped with herb cheese
and smoked salmon garnish with capers.

Southwest Spring Rolls 1 per guest

Dinner Selections

\$20 per guest

Select One

Italian

Chicken Parmesan with Pomodoro Sauce

Fresh Garden Salad with Italian Dressing
Rolls and Butter
Grilled vegetables
Chef's Choice of Pasta

Chicken Piccata

Fresh Garden Salad with Italian Dressing
Rolls and Butter
Green Beans Almandine
Roasted Baby Red Potatoes

American Favorites

Grandma's Homemade Pot Roast with Carrots and Potatoes

Fresh Garden Salad with Italian Dressing
Rolls and Butter

BBQ

Chicken Quarters and Sausage
Potato Salad/ Coleslaw
Jalapenos, Onions, and Pickles
BBQ Sauce and Texas Toast
(Add Brisket - \$2 p.p.)

South of the Border

Fajita Dinner

Tortilla's, Refried Beans, Spanish Rice
Grilled Chicken and Beef Fajitas
Pico, Sour Cream, Jalapeno Slices
Shredded Cheese (Add shrimp - \$2 p.p.)
(add Quacamole - \$1.50 p.p.)

Chicken Marsala

Fresh Garden Salad with Italian Dressing
Fluffy Garlic Mashed Potatoes
Grilled vegetables
Rolls and Butter

Beef or Vegetarian Lasagna

Fresh Garden Salad with Italian Dressing
Rolls and Butter
Fresh Grilled vegetables
Chef's Choice of Potatoes

Sliced Roast Beef add \$3 pp

Fresh Garden Salad with Italian Dressing
Glazed Carrots, Chef's choice of potato
Pan Gravy, Rolls and butter

Fiesta Feast

Fresh Garden Salad cilantro lime dressing
Chicken and Beef or Cheese Enchiladas
Black Beans and Spanish Rice
Salsa Bar

Cajun Favorites

\$25.00 per guest

Jambalaya

Blackened Chicken with a Shrimp and
Crawfish Cream Sauce
Garden Salad with assorted dressings
Rolls and Butter
Seasonal Veggies

\$23.00 per guest

Chicken Sauce Pecan Étouffée

Red Beans and Rice
Roasted Eggplant and Squash
Garden Salad with assorted dressings
Rolls and Butter

Add Gumbo for \$4 per guest

Add Bananas Foster or Cherries Jubilee for \$5 per guest

STEAKS

All steaks served with a home-made chimichurri sauce

\$20.00 per guest

Chicken Fried Steak

OR

Chicken Fried Chicken

Home Made Cream Gravy
Fluffy Mashed Potatoes
Green Beans Amandine
Texas Toast
Garden Salad
Rolls and Butter

\$30.00 per guest

T-Bone Steak

Baked Potato with toppings
Rolls and Butter
Chef's choice of Veggies
Garden Salad

\$34.00 per guest

Rib-Eye

Baked Potato with toppings
Rolls and Butter
Chef's Choice of Veggies
Garden Salad

\$41.00 per guest

8oz Tenderloin Filet

Baked Potato with toppings
Rolls and Butter
Chef's choice of Veggies
Garden Salad

SEAFOOD

\$17.50 per guest

Fried Catfish

Home Made hush puppies

Coleslaw

Green Tomato Relish

Cocktail and Tartar Sauce

Market Price Per guest

Jumbo Shrimp 1/2lb per guest

Choice of: Boiled or Cajun bbq style with a spicy butter

Choice of sides

Rolls and Butter

Garden Salad

\$23.50 per guest

Roasted Salmon w/lemon dill sauce

Citrus cilantro rice and roasted vegetables

Rolls and Butter

Garden Salad

Market Price per guest

Jumbo Lump crab cake

Baked & served w/ homemade remoulade sauce

Choice of sides

Rolls and Butter

Garden Salad

\$22.50 per guest

Southwest Tilapia w/Garlic Sauce

Choice of sides

Mexican Polenta

Garden Salad

Rolls and butter

Market Price

Herb Crusted Red Snapper

Wild Rice

Choice of potato

Rolls and Butter

Garden Salad

(add shrimp \$3 p.p.)

Carving Stations Chef Attendant Fee: \$100

\$20.00 per guest

(Choose One)

Whole Roasted Turkey Breast

with traditional accompaniments and assorted rolls

Maple Sugar Ham with an Apple Cider Glaze

and Silver Dollar Rolls

\$35.00 per guest

Chef Carved Prime Rib

Standing Rib Roast baked

Fresh Herb Au Jus

Creamy Horseradish Sauce

Assorted Rolls

Choice of sides



Food Stations \$17 per guest two stations - \$30 per guest

Hamburger and Hot Dog Station

Nathan's Hot Dogs, 1/4lb Grilled Hamburgers, Chili, Diced Onion, Shredded cheese, Sliced American, cheddar, blue and swiss cheeses, Lettuce, Tomato, Pickles, Mustard, Mayo, Ketchup
Roasted Garlic Mayo, Sriracha Mayo

Add Grilled Bun Station
\$2.00 per guest

Add Chicken Fried Steak or Chicken Fried Chicken
\$5.00 per guest

Mexican Station

Flour and Corn Tortillas, Taco Shells, Seasoned Ground meat, Grilled Chicken
Shredded cheese, House Made Salsa, Diced Tomato, Onion, sour cream, Pico, Guacamole,
Sliced Lime, Chopped cilantro

Add Shrimp \$5 per guest

Add Mahi Mahi with red cabbage slaw and
tropical fruit salsa Market value per guest

Pasta Station

Select two types of pasta, Penne, fettuccini, angle hair, Gluten free, whole wheat. Pomodoro sauce,
alfredo sauce, grilled chicken, Italian sausage, season ground beef. black olives, mixed peppers,
fresh basil, roasted garlic, grilled vegetable. parmesan cheese, mozzarella cheese.
Add grilled jumbo shrimp \$5 per person

Baked Potato Station

Fresh baked potatoes with toppings to include whipped butter, sour cream, ranch dressing. grated
cheddar cheese, graded jalapeno jack, real chunks of bacon. green onions, jalapenos, add chopped
bbq brisket for \$3.00 per person or pulled pork bbq for \$2 per person.

Quesadilla Station

Flour tortillas filled with your choice of topping. Grated cheddar and jalapeno jack. seasoned taco meat.
grilled chicken fresh pico de gallo, guacamole, sliced avocado, homemade salsa, sour cream, grilled
vegetables, real bacon. Add grilled jumbo shrimp \$5.00

Fun Bars

Fluffy Mashed Potato Martini Bar

Mashed Potatoes

Bacon, Scallions and Shredded Cheese

Sour Cream and Butter

\$6.00 per guest

Add Pulled Pork or Country Ham \$2 per guest

Old Fashioned Macaroni and Cheese Bar

Bacon, Ham, Green Onion, Bread Crumbs

\$7.00 per quest

Add grilled Chicken \$2 per guest

Late Night Snacks \$9 per guest

Street Tacos

Breakfast Tacos

Country Breakfast

Pancake Bar

Biscuit Pizzas

Fun Pastries \$2.50 each or 3/\$7 per guest

Tiramisu Cups

Lemon Meringue Tarts

Chocolate Cheese cake squares

Apple Crumble Cups/ Tarts

Pecan Bites

Smore Brownies

Tres Leches Cups

Mini Carrot Nut Cakes

Mini orange cakes

Mini Cannolis

Strawberry Shorty Cakes

Bread Pudding w/pecan sauce