

# SugarCITY

CELEBRATIONS

Catering Menu for

*Villagio*  *Resorts*



# SugarCITY

CELEBRATIONS

Your wedding day is a day like no other day you'll ever have again. A once in a lifetime event that begins the amazing journey between you and someone you love. Sugar City is committed to making sure your wedding day is nothing short of spectacular – filled with love, laughter, and magical memories seamlessly executed with grace.

That's our promise to you.

We can offer you a package that is perfect for you, as perfect as the one you chose to marry. We'll bring together the best of everything. Lush venues, exceptional cuisine, spectacular decor, and legendary service. It all comes together to ensure your wedding is truly sensational.

And the best part, *it's luxury you can afford!*



ANNA SMITH  
PHOTOGRAPHER  
CIRCA 1981

## Your Sugar City Team

Our family owned company has been making wedding and events perfect for more than a decade. Lead by a husband and wife team, Walter and Carron have a passion for what they do. As high school sweethearts, they were inseparable, but life did separate them and after 30 years they joined together both personally and professionally to build a business together that celebrates love.

### Sugar City...because Love is Sweet!

Our Executive Planner & Wedding designer Carron has the expertise and experience needed to execute a flawless day. She has been working with brides for more than 20 years. Her friendly service and personal approach will put you at ease during this very special but often stressful time. Plus, her cakes are extraordinary.

Our Chef and Director of Food Service, Walter, has a desire to serve you and your family and is committed to creating the perfect meal for you to celebrate your Big Day.

Tammy Smith, our General Manager, has a hospitality team of bartending and wait staff with over 30 years of event experience combined, you won't find a group that will work harder for you. We are all honored that you are considering us to be a part of something so important and we thank you.



From our heart to yours, it  
would be our honor to  
serve you!

Congratulations,  
Walter & Carron Bobien





## Warm Hors D 'oeuvres

Passed

Minimum order of 100 guests, 2 pieces per serving

Coconut Crusted Chicken Tender Bites, orange marmalade

Feta and Spinach Pastry Wedge, crème fraiche drizzle

Petit Smoked Sausage Puffed Pastry, classic mustard seed

Savory Brown Sugar Angus Beef Meatballs, maple drizzle

Asian Spice Meatballs in a Honey Teriyaki sauce

Spicy Pork Sausage Truffle, jalapeno honey mustard

Smoked Tomato Soup Shooter, cheddar mini baguette

Chimichurri Kobe Steak Topper, roasted garlic wheat

3 per guest

## Chilled Hors D 'oeuvres

Passed

Minimum order of 100 guests, 3 pieces per serving

Lime Avocado Corn Salsa, mini tostada

Fresh Tomato Bruschetta baguette, balsamic glaze drizzle

House made Gouda Pimento Cheese Pate, garlic crostini

Jumbo Shrimp Cocktail Shooter, lemon horseradish

Caprese Salad Antipasti Skewer, balsamic drizzle

Herb Goat Cream Cheese, English cucumber round

Honey Gold Potato Round, herb cream cheese and chive topped

Crème Prosciutto Bacon Bite, butter baked crostini

Cranberry Pecan Chicken, garden herb rollup

3 per guest

# Chilled Petite Plate Station Trays

Beautifully Displayed on a Self-Serve Station



## Creamy Domestic Cheese

A selection of Chef's choice fine domestic cheeses served on a granite or slate slab like Santé Fe Pepper Jack, Tilbrook Colby, Mild Wisconsin Cheddar, Monterey Jack, fresh and dried fruits, toasted nuts, artisan crackers and flatbreads garnished with fresh organic grapes and berries  
3 per guest

## Hearty Texas Cheese

A selection of Chef's finest choices of Texas cheeses served on a wood slab like Southern Pecan Cheddar, Austin Boursin, White Havarti, Brazos Select Blue Cheese, organic local jelly and honeycomb, almonds, walnut cranberry baguette and artisan crackers garnished with grapes and blackberries  
3 per guest

## International Charcuterie

A selection of Chef's best cured meats and artisan cheeses served on a slate slab like Coppa (pork), Jamon Serrano (Spanish ham) Prosciutto (Italian ham, Mocetta (beef), Boursin Herb spread, marinated Kalamata Olives, fresh mozzarella, cherry tomato, French bread and biscotti  
4 per guest

## Texas Charcuterie Board

Wood Board selection of Chef's best smoked red meats and cheese like New Braunfels pepperoni, smoked salami and sausage, creamy Herb Boursin, fresh fruit preserves, black walnuts, roasted almonds, banana nut breads, house made apple butter  
4 per guest

## Fresh Fruit Waterfall

A selection of organic colorful fresh fruit cascading from white china bowls and platters like strawberries, red and green grapes, mandarin oranges, blackberries, red delicious apples and fresh cut pineapple  
3.50 per guest

## Hummus & Crudités

Chef's best selection of baby carrots, yellow squash, radishes, snap peas, cauliflower, baby tomatoes, celery sticks, roasted bell peppers, marinated green Kalamata olives served with traditional and red pepper hummus, crispy pita bread  
4 per guest

## Crudités and Dips

A selection of farm fresh organic broccoli, carrot tidbits, grape tomatoes, yellow and red peppers, purple onion, caramelized onion ranch and roasted garlic aioli dip  
2.50 per guest

## Fruit & Cheese Display

Perfect combination of Chef's choice of fresh seasonal fruit like strawberries, pineapple, apples paired with classic cubed cheese and butter baked crackers  
3 per guest



## ***Villagio Sweet Soiree***

### **\$22 pp served buffet**

Seasoned Event Manager onsite throughout event

Courteous Wait staff for 4 hours

Beautiful Service and Buffet equipment

### **Two Tasty Menus to Choose from**



### **The Charming Rustic**

Southern Style BBQ Chicken Breast &  
Fire Roasted Smoked Sausage, carved up  
w/your choice of:

Buttered Smashed Potatoes  
Jalapeno Cheddar Mac n Cheese  
Classic Southern Potato Salad

And your Choice of:

Cowboy Ranch Beans  
Peppered Kettle Fried Chips w/relish bar  
Traditional Tangy Coleslaw

Water & Southern Lemonade or Fresh Brewed Tea

Add On's:

Cheese & Cracker Grazing Table \$2pp  
Add Carved Brisket \$4pp

### **The Italian Affair**

Your Choice of Fresh Made Salad:

Classic Fresh Garden w/Italian  
Cesar Salad w/Creamy Parmesan

Guest Choice of:

Creamy Chicken Tetrazzini and  
Four Cheese Zesty Baked Ziti

Fresh Baked Rolls

w/Garlic Herb Butter

Marinated Olive Bar

Raspberry or Fresh Brewed Tea

Strawberry or Lemon Water

Add On's:

Fruit & Veggie Crudite Grazing Station \$3pp  
Grilled Chicken Breast for \$2pp  
Hand rolled Meatballs for \$2pp





## ***Villagio Commons***

*Package Includes:*

*Entrée Selection*

*Salad Selection*

*Accoutrement Selection*

*Vegetable Selection*

**\$24pp served buffet   or   \$28pp plated service**

**(additional entrée options \$2pp)**

**(additional entrée option from Elegant Affair menu \$3pp)**

Seasoned Event Manager onsite throughout event

Courteous Wait staff for 4 hours Beautiful Service and Buffet equipment

**Creamy Chicken Tetrazzini w/Grilled Chicken Breast**

6 oz Bowtie pasta & chicken baked in a creamy béchamel, mushrooms, poblano & red onion oven baked

**Four Cheese Zesty Baked Ziti w/Hand Rolled Angus Beef Meatballs**

6oz Penne pasta baked in creamy ricotta, mozzarella, cheddar & parmesan cheeses and then oven baked

**Alfredo Pasta w/Grilled Chicken**

6oz Fettuccine pasta baked in a creamy parmesan and Romano cheese sauce and then oven baked

**Pecan Crusted Chicken Breast**

6 oz Chicken Breast rolled in crushed Texas pecans, baked to perfection, served w/Honey Mustard sauce

**Tequila Marinated Roasted Chicken**

6oz Grilled Chicken Breast marinated in Jose Cuervo Gold, lime and spices, w/Avocado Butter Cream Sauce

**Creamy Asiago Mushroom Chicken**

6oz Savory Chicken Tenderloins, marinated and baked in a house made Cheese Cream Sauce

**Homestyle Smokehouse**

4 oz Smoked Turkey Breast, 2oz Smoked sausage served w/house made tangy BBQ Sauce

**Fried Turkey Breast**

6oz carved fried turkey breast served with a homemade cranberry pecan relish

## ***Villagio Elegant Affair***

*Package Includes*

*Entrée Selection*

*Salad Selection*

*Accoutrement Selection*

*Vegetable Selection*

*Tea & Water*

**\$26pp served buffet or \$30pp plated service**  
**(add additional entrée options \$3pp)**

Seasoned Event Manager onsite throughout event

Courteous Wait staff for 4 hours Beautiful Service and Buffet equipment

Honey Glazed Carved Ham

6oz sweet honey glazed ham carved to perfections and served with jalapeno pineapple glaze

Rosemary Dijon Tenderloin

2 – 3oz pork tenderloin medallions infused with rosemary and served with a bourbon dijon sauce

Slow Smoked Angus Beef Brisket

3 – 2oz slices of slow smoked Texas brisket served with signature Sugar City sauce

Cajun Shrimp Alfredo Pasta

6 oz Fettuccine pasta baked in a creamy parmesan and Romano cheese sauce and then oven baked

Pecan Crusted Tenderloin

2 – 3 oz pork medallions in Texas pecans, baked to perfection, served w/Jalapeno Honey Mustard

Atlantic Salmon Steak

4oz Grilled Atlantic Salmon, baked and braised in house made caper mushroom béchamel sauce

Southern Chicken Fried Steak:

6oz Hand battered Fried Steak, sweet and spicy chipotle cream gravy

**Chef Carving Station \$350**

**Custom Menus are Available \$28+pp**



# Garden Fresh Salad Station

Pre plated Add On \$2pp

## Classic Caesar Toss

Romaine leaf mix, buttery garlic croutons, fresh parmesan cheese, served w/creamy Caesar

## Spinach Waldorf

Bay spinach, cranberries, candied walnuts, feta cheese served w/walnut raspberry vinaigrette

## Green Apple Goddess

Green leaf Mix, granny smith apples, feta cheese, southern pecans, served w/Italian vinaigrette

## American BLT Chopped

Iceberg lettuce, apple wood smoked bacon, grape tomatoes, cheddar cheese, served w/peppercorn ranch

## Crème de la Bleu

Spinach, roasted peached, gorgonzola mild bleu crumbles, served w/poppyseed vinaigrette

## Love you "Peary" Much

Romaine mix, pear slices, sweet pecans & walnuts, gorgonzola cheese, served w/poppy seed crème vinaigrette

## Texas Ranch

Iceberg lettuce, spicy croutons, cucumber, cheddar cheese, served w/chipotle ranch





## Accoutrements

Buttered Smashed Idaho Baked Potatoes, shredded cheddar, sour cream, smoked bacon bits for topping

Garlic and Herb Infused Whipped Potatoes, shaved parmesan, crème fraiche, bacon bits for topping

Southern Sweet Potatoes, brown sugar, maple butter, pecans for topping

Roasted Potato Medley, petite new, sweet and purple potatoes tossed in olive and roasted

Jalapeno Cheddar Mac N Cheese, traditional elbow macaroni baked in spiced cheddar cheese

White Cheddar Mac N Cheese, traditional elbow macaroni baked in creamy white cheddar cheese

Creamy Coconut Brown Rice, and slightly sweet spin on rice you are going to love

Grilled Market Fresh Asparagus, served room temperature drizzled with raspberry vinaigrette

Creamy Dijon Dill Potato Salad, Yukon gold chunks, celery, onion, dill mayo w/a spicy kick

Classic Southern Potato Salad, Smoothed russet potatoes, eggs, onion, dill pickles & yellow mustard

Biscuit Bar of House made Buttermilk Biscuits w/preserves, jams and honey



## Vegetables

Fresh Steamed Green Beans, seasoned with black pepper, sea salt and butter

Fresh Normandy style steamed vegetable blend of broccoli, cauliflower and carrots

Honey Glazed Carrots, coated and slightly sweet baked goodness

Steamed broccoli florets, seasoned with black pepper, sea salt and butter

Summer Roasted Mix of green beans, yellow squash, zucchini, carrots

Northwest Style vegetables, yellow and orange carrots, wax beans, red peppers, broccoli

Buttermilk Blue Cheese Coleslaw, Classic coleslaw dressed w/Roquefort blue cheese

Cowboy Ranch Beans, Bold combination of Texas favorites

Traditional Tangy Coleslaw, Classic beloved Texas coleslaw recipe

Peppered Kettle Fried Chips, w/Relish Bar of, onion & pickle slices, pickled jalapeños



[www.SugarCityCelebrations.com](http://www.SugarCityCelebrations.com)

[Info@Sugar-City.com](mailto:Info@Sugar-City.com)

817.627.5456

Schedule your Consultation Today!