



• **TUESDAY, AUGUST 29TH** •

CUCUMBER SALAD

PICKLED RED ONIONS AND SWEET LEMON VINAIGRETTE

HOUSE SALAD

MIXED GREENS, VEGETABLES, AND ASSORTED DRESSINGS

LOADED MASHED POTATOES

SOUR CREAM, BACON, CHEDDAR CHEESE, AND CHIVES

TEX-MEX CHICKEN AND DUMPLINGS

CHIPOTLE BRAISED CHICKEN WITH STEWED VEGETABLES

SMOKED BABY BACK RIBS

DR PEPPER BBQ SAUCE

SWEET SPOT

BLUEBERRY COBBLER WITH FROZEN VANILLA CRÈME ANGLAIS
ASSORTED COOKIES



• **WEDNESDAY, AUGUST 30TH** •

ITALIAN CHOPPED SALAD

ROMAINE, RADICCHIO, BACON, TOMATOES, RED ONIONS, DITALINI AND SHAVED PARMESAN

ARUGULA AND FENNEL SALAD

FRESH MINT AND CITRUS VINAIGRETTE

GRILLED VEGETABLE RATATOUILLE

ZUCCHINI, SQUASH, BELL PEPPERS, TOMATOES, AND EGGPLANT

ROASTED POTATOES

WITH PARSLEY BUTTER AND CHIVES

SMOKED PORK BELLY PORCHETTA

HERB RUBBED, HARDWOOD SMOKED, AND STUFFED WITH HOT ITALIAN SAUSAGE, AND POLENTA, SERVED WITH TOMATO BASIL BUTTER SAUCE

ROASTED GARLIC CHICKEN

ROSEMARY, GARLIC, AND LEMON JUS

SWEET SPOT

FRESHLY BAKED ASSORTED COOKIES

RUSTIC APPLE AND CHERRY TARTS



• THURSDAY, AUGUST 31ST •

JICAMA SALAD

ORANGE AND MANGO VINAIGRETTE

HOUSE SALAD

MIXED GREENS, VEGETABLES, AND ASSORTED DRESSINGS

MORROS Y CHRISTIANOS

ROASTED HATCH CHILES, BLACK BEANS, JASMINE RICE

CHICKEN FAJITAS AL PASTOR

GRILLED PEPPER, PINEAPPLE AND ONIONS

BEEF FAJITAS

CLASSIC TEX MEX MARINATED AND GRILLED SKIRT STEAK

FAJITA FIXINS'

SALSA ROJA, PINEAPPLE PICO DE GALLO, SHREDDED CHEDDAR-JACK CHEESE, COTIJA, CUT LIMES AND SOUR CREAM

SWEET SPOT

CHURROS AND SOPAPILLAS, CINNAMON SWEET CREAM AND HONEY ASSORTED COOKIES



• **FRIDAY, SEPTEMBER 1ST** •

CAJUN CORN DIP

CREAMY THREE-CHEESE CORN DIP WITH TORTILLA CHIPS AND TOASTED BAGUETTES

SOUTHERN SALAD

MIXED FIELD GREENS WITH FRESH STRAWBERRIES, BLUE BERRIES, BLACK BERRIES, CANDIED PECANS, AND BLUE CHEESE WITH WHITE BALSAMIC VINAIGRETTE

MUFFULETTA OLIVE SALAD

MARINATED OLIVES, ARTICHOKE, GARLIC, AND PEPPERS

ROASTED BROCCOLI AND ASPARAGUS

WITH GARLIC PARMESAN BUTTER

JAMBALAYA Z'HERBS STYLE

HERBED CAJUN RICE WITH CHICKEN, SHRIMP, AND ANDOUILLE SAUSAGE

BLACKENED FLANK STEAK

CARVED TO ORDER WITH CARAMELIZED ONIONS AND CREOLE MUSTARD SAUCE

SWEET SPOT

BROWNIE BREAD PUDDING WITH VANILLA BOURBON SAUCE
ASSORTED COOKIES



• **SATURDAY, SEPTEMBER 2ND** •

CHIPS AND QUESO

SALSA AND HATCH CHILE QUESO BLANCO WITH TRI-COLOR TORTILLA CHIPS

ICEBERG SALAD

SHAVED ICEBERG, CUCUMBERS, AND TOMATOES

STREET STYLE CORN AND MUSHROOM CASSEROLE

CHILI SAUCE, LIME BUTTER, COTIJA MAYO AND TORTILLA STRIPS

FIRE ROASTED SQUASH

ROASTED GARLIC AND TOMATO STEW

BEEF BARBACOA

BEEF SHOULDER BRAISED WITH MEXICAN SPICES AND DARK BEER

CHICKEN MOLE 'MANCHAMANTELES'

RICH, FRUITY CHILE SAUCE WITH CHORIZO BASE

SWEET SPOT

XANGOS

FRESHLY BAKED ASSORTED COOKIES



• SUNDAY, SEPTEMBER 3RD •

FRESH FRUIT SALAD

SEASONAL FRUITS AND BERRIES

WEDGE SALAD

BACON CRUMBLES, TOMATOES, AND BLUE CHEESE

ROASTED ROOT VEGETABLES

WITH BROWN BUTTER HONEY GARLIC SAUCE

GARLIC ROASTED GOLD POTATOES

WITH SMOKED CHEDDAR AND CHIVES

SMOKED TURKEY BREAST

MESQUITE SMOKED WITH APPLE BOURBON CAROLINA BBQ SAUCE

CHICKEN FRIED STEAK

BLACK PEPPER CREAM GRAVY

SWEET SPOT

ASSORTED COOKIES

ASSORTED CAKES



• **MONDAY, SEPTEMBER 4TH** •

BACKYARD BBQ SALAD

CHOPPED LETTUCE, SHREDDED CHEDDAR CHEESE, CORNBREAD CROUTONS, PICKLED ONIONS, AND CREAMY BAKED BEAN DRESSING

FIELD OF DREAMS

TEXAS BABY GREENS, GRAINS, VEGETABLES, AND ASSORTED DRESSINGS

SMASHED POTATO SALAD

WITH MUSTARD DRESSING AND BELL PEPPER TRIO

PULLED PORK

MESQUITE SMOKED, SERVED WITH CIDER VINEGAR SLAW

SLICED BBQ BRISKET

GRILLED ONIONS, BBQ SAUCE AND PICKLES

MACARONI AND CHEESE

CORKSCREW PASTA WITH CREAMY THREE-CHEESE SAUCE

SWEET SPOT

PEACH COBBLER WITH CINNAMON WHIPPED CREAM
ASSORTED COOKIES