



• WEDNESDAY, SEPTEMBER 6TH •

SOUTHERN COLESLAW

CREAMY APPLE CIDER DRESSING

MIXED GREENS SALAD

SPRING MIX WITH VEGGIES AND ASSORTED DRESSINGS

CAJUN RED BEANS

CLASSIC SLOW COOKED RED BEANS

GULF COAST RICE PILAF

BASMATI RICE WITH GREEN ONIONS, PECANS, SOYBEANS AND BUTTER

CREOLE ETOUFFEE

CHICKEN, SHRIMP, ANDOUILLE SAUSAGE IN RICH ROUX GRAVY

CORNMEAL CRUSTED CATFISH

WITH TOMATO REMOULADE

SWEET SPOT

ASSORTED COOKIES

HOT BANANA PUDDING WITH NILLA WAFER CRUST AND MERENGUE TOPPING



• **THURSDAY, SEPTEMBER 7TH** •

ANTIPASTI SALAD

CHOPPED SALAMI, BABY MOZZARELLA, RED BELL PEPPERS, OLIVES,
CUCUMBERS, AND RED ONIONS TOSSED WITH HERB VINAIGRETTE

CUCUMBER AND KALE SALAD

WITH SHREDDED CARROTS, TOASTED PEANUTS, PICKLED RED ONIONS, AND
PARSLEY-LEMON DRESSING

SEASONAL ROASTED VEGETABLES

WITH LEMON TARRAGON BUTTER

POTATO BACON CONFIT

BABY POTATOES AND ONIONS ENVELOPED IN BACON AND OVEN ROASTED

HONEY & ANCHO RUBBED PORK LOIN

CRANBERRY PISTACHIO CHUTNEY

MUSTARD MARINATED GRILLED CHICKEN

LEMON GARLIC BUTTER SAUCE

SWEET SPOT

FRESHLY BAKED ASSORTED COOKIES
CARAMEL PRETZEL BROWNIES



• **FRIDAY, SEPTEMBER 8TH** •

WARM HUMMUS DIP

WITH OLIVES, LEMON, FETA AND EVOO, GRILLED FLATBREADS

GRILLED POTATO SALAD

PEPPERS, ONIONS, AND WHITE BALSAMIC VINEGAR DRESSING

CAPRESE SALAD

BASIL, FRESH MOZZARELLA, AND ROMA TOMATOES DRIZZLED WITH OLIVE OIL

GRILLED CAULIFLOWER AND BROCCOLI PARMESAN

BROWN BUTTER BREAD CRUMBS AND FRIED SHALLOTS

GRILLED CHICKEN PARMA ROSA

CAVATAPPI PASTA AND CREAMY TOMATO BASIL SAUCE, SPIKED WITH GOAT
CHEESE AND ROASTED SWEET PEPPERS

WINE BRAISED LEG OF LAMB WITH FENNEL

TENDER, SLOW COOKED LAMB WITH A FRESH FENNEL LEMON SALAD

SWEET SPOT

CHOCOLATE CROISSANTS WITH KAHLUA WHIPPED CREAM
ASSORTED COOKIES AND BROWNIES



• **SATURDAY, SEPTEMBER 9TH** •

TEXAS BABY GREENS SALAD

GRAPE TOMATOES, PICKLED ONIONS, CUCUMBERS ASSORTED DRESSINGS

HARVEST SALAD

QUINOA, MINT OIL, CRANBERRY, APRICOTS, AND TOASTED ALMONDS

HERB ROASTED VEGETABLES

OLIVE OIL AND ROSEMARY

LOADED MASHED POTATOES

SHREDDED CHEESE, SOUR CREAM, BACON, AND CHIVES

SMOKED SIRLOIN

CARVED TO ORDER, WITH HOUSE STEAK SAUCE AND JALAPENO SOY
ROASTED MUSHROOMS

GRILLED ROSEMARY PESTO CHICKEN

TOPPED WITH GRAPEFRUIT SALSA

SWEET SPOT

FRESHLY BAKED ASSORTED COOKIES AND DESSERTS



• **SUNDAY, SEPTEMBER 10TH** •

FRESH FRUIT SALAD

SUMMER FRUITS AND BERRIES WITH TOASTED COCONUT WHIPPED CREAM

FIELD OF DREAMS

TEXAS BABY GREENS, GRAINS, VEGETABLES, AND ASSORTED DRESSINGS

SMASHED POTATO SALAD

WITH MUSTARD DRESSING AND BELL PEPPER TRIO

TURKEY WINGS

SMOKED OR FRIED, WITH HOUSE MADE BUFFALO SAUCE, GARLIC PARMESAN DRY RUB, SPICY THAI CHILI GLAZE, AND HONEY FRENCH MUSTARD GLAZE

SLICED BBQ BRISKET

GRILLED ONIONS, BBQ SAUCE AND PICKLES

CAMPFIRE CHILE BEANS

TENDER WHITE BEANS SLOWLY COOKED IN A GUAJILLO ANCHO SAUCE WITH HAM HOCKS AND BROWN SUGAR

SWEET SPOT

ASSORTED COOKIES AND DESSERTS