



• TUESDAY, MAY 30TH •

BACKYARD BBQ SALAD

CHOPPED LETTUCE, SHREDDED CHEDDAR CHEESE, CORNBREAD CROUTONS, PICKLED ONIONS, AND BBQ RANCH DRESSING

FIELD OF DREAMS

TEXAS BABY GREENS, GRAINS, VEGETABLES, AND ASSORTED DRESSINGS

SMASHED POTATO SALAD

WITH MUSTARD DRESSING AND BELL PEPPER TRIO

SMOKED CHICKEN

BBQ SEASONING RUB AND MESQUITE SMOKED

SLICED BBQ BRISKET

GRILLED ONIONS, BBQ SAUCE AND PICKLES

BAKED BEANS

TENDER WHITE BEANS SLOWLY COOKED IN A BOURBON MOLASSES SAUCE

SWEET SPOT

BANANA PUDDING WITH VANILLA WAFERS AND WHIPPED CREAM ASSORTED COOKIES



• **WEDNESDAY, MAY 31ST** •

CUCUMBER AND KALE SALAD

WITH SHREDDED CARROTS, TOASTED PEANUTS, PICKLED RED ONIONS, AND
CILANTRO-LIME DRESSING

CHINOIS SALAD

BABY BOK CHOY AND NAPA CABBAGE WITH MANDARIN ORANGES, GREEN ONIONS,
CRISP WONTONS, AND GINGER VINAIGRETTE

SOUTHWESTERN EGG ROLLS

CHICKEN, CORN, AND BLACK BEAN EGG ROLLS WITH GREEN CHILI GINGER SAUCE

CREOLE FRIED RICE

ANDOUILLE AND SHRIMP FRIED RICE WITH ROASTED JALAPENO INFUSED SOY SAUCE,
SWEET PEPPERS AND EDAMAME

SMOKEY SWEET AND SOUR CHICKEN

WITH GRILLED PINEAPPLE AND MANGO BBQ SAUCE

SZECHUAN BEEF

SPICY TENDER BEEF WITH MIXED CHILI GLAZE AND SWEET PECAN SAUCE

SWEET SPOT

MANGO RICE PUDDING WITH COCONUT MILK
ASSORTED BAKED COOKIES



• THURSDAY, JUNE 1ST •

BUFFALO CHICKEN DIP

TORTILLA CHIPS AND CELERY STICKS

CUCUMBER SALAD

WITH PICKLED RED ONIONS

KALE SALAD

TOASTED ALMONDS, FETA CHEESE, SLICED APPLES, AND RED WINE VINAIGRETTE

GRILLED VEGETABLE MEDLEY

TOSSED WITH FRESH HERBS

ROASTED GARLIC MASHED POTATOES

FRESH THYME AND PARMESAN

GRILLED STRIP STEAK

CARAMELIZED ONIONS AND MUSHROOM CREAM SAUCE

ROASTED PORK LOIN

CITRUS MARINATED WITH GRILLED PINEAPPLE SALSA

SWEET SPOT

CHEESECAKE WITH WHIPPED CREAM AND RASPBERRY COULIS

ASSORTED DESSERT BARS



• FRIDAY, JUNE 2ND •

SOUTHERN COLESLAW

CREAMY APPLE CIDER DRESSING

MIXED GREENS SALAD

SPRING MIX WITH VEGGIES AND ASSORTED DRESSINGS

CAJUN RED BEANS

CLASSIC SLOW COOKED RED BEANS

MASHED SWEET POTATOES

BROWN SUGAR AND VANILLA BUTTER

CREOLE ETOUFFEE

CHICKEN, SHRIMP, ANDOUILLE SAUSAGE IN RICH TOMATO GRAVY

CORNMEAL CRUSTED CATFISH

WITH ZESTY TARTAR SAUCE AND HOUSE MADE FRIED BOUDIN

SWEET SPOT

ASSORTED COOKIES AND DESSERT BARS



• SATURDAY, JUNE 3RD •

SPINACH DIP

TORTILLA CHIPS AND FLATBREADS

HEIRLOOM TOMATO AND ASPARAGUS SALAD

OLIVE OIL AND ROASTED GARLIC

DECONSTRUCTED CAESAR SALAD

ROMAINE, GARLIC CROUTONS AND SHAVED PARMESAN WITH CREAMY CAESAR
DRESSING

SAUTEED VEGETABLES

MIXED VEGETABLES WITH FRESH HERBS

BOURSIN CHEESE MASHED POTATOES

CHIVES AND ROASTED GARLIC

CHICKEN PARMESAN

LIGHTLY BREADED CHICKEN WITH BASIL MARINARA SAUCE

SMOKED PRIME RIB

CARVED TO ORDER WITH HORSERADISH CREAM AND CHIPOTLE DEMI-GLACE

SWEET SPOT

ASSORTED CAKES, COOKIES, AND BROWNIES



• SUNDAY, JUNE 4TH •

JICAMA SALAD

ORANGE AND MANGO VINAIGRETTE

HOUSE SALAD

MIXED GREENS, VEGETABLES, AND ASSORTED DRESSINGS

GREEN CHILE RICE

ROASTED HATCH CHILES AND COTIJA CHEESE

GRILLED CHICKEN

WITH HONEY MUSTARD BBQ SAUCE

CARNE GUISDA

LATIN BEEF STEW WITH ROASTED POTATOES AND VEGETABLES

SWEET SPOT

APPLE COBBLER WITH WHIPPED CREAM AND CARAMEL SAUCE

ASSORTED COOKIES