

# BANQUET MENU

8911 KATY FRWY



BARBEQUE

# TRIED & TRUE

MESQUITE-FIRED QUE

## APPETIZERS

### CHIPS & SALSA

2.25 per person

### CHIPS & GUACAMOLE

4.25 per person

### CHIPS & QUESO

2.25 per person

#### CAMPECHANA DE MARISCOS

A refreshing Mexican-style seafood cocktail made with a special blend of pico de gallo and fire-roasted Anaheim peppers

6.95 / PERSON

#### BOILED SHRIMP

Fresh-boiled shrimp with our homemade remoulade sauce

5.50 / PERSON

#### SLIDERS

Mesquite-smoked turkey breast or brisket nestled on a freshly baked bun with Goode's famous sauce on the side

6.00 / PERSON (Prime Rib +3)

#### GREEN CHILE EMPANADAS

Handmade pies stuffed with our pork, green chile guisada, and served with avocado crema

4.00 / PERSON

#### SMOKED CHICKEN TAQUITOS

Smoked chicken and Mexican white cheese rolled in a corn tortilla and served with avocado crema

4.00 / PERSON

#### SHRIMP TAMALES

Shrimp tamales wrapped in a banana leaf and served with Salsa Campeche

4.00 / PERSON

#### HOMEMADE PORK TAMALES

Traditional pork tamales wrapped in a cornhusk

4.00 / PERSON

20 person minimum. Allow two pieces per guest, per appetizer

## GUACAMOLE

★ BAR ★

choice of 6

CHOPPED CILANTRO

QUESO FRESCO

CHOPPED BACON

PICKLED RED ONION

ROASTED GARLIC

TOASTED PEPITAS

PICO DE GALLO

CHICHARRON

#### ROASTED & CHOPPED JALAPEÑOS

9.95 per person

CRAB MEAT + 3.95

## BEVERAGES

#### SOFT DRINKS AND COFFEE

2.95 / PERSON

#### NON-PREMIUM BEER

4.50 / PERSON, 24.00 / BUCKET

#### PREMIUM BEER

5.50 / PERSON, 30.00 / BUCKET

#### THE DROP WINES

7.00 / 250ML CAN

## SALAD BAR

LETTUCE MIX

TOMATOES

CUCUMBERS

CHEESE

CROUTONS

TWO DRESSINGS

7.95 per person

#### BAR SERVICE

Beer, wine, and/or sodas available

#### OPEN BAR

All drinks added to final bill.

#### CASH BAR

Each guest pays per consumption.

#### DRINK TICKETS

Host issues set amount of tickets for guests to redeem for drinks. Cash bar available once depleted.

## SLOW-SMOKED BBQ MEATS

*Your choice of meats*

Served with homemade potato salad, jalapeño pinto beans, and cole slaw, along with our homemade jalapeño cheese bread, iced tea, and condiments.

<b>BEEF BRISKET</b>	<b>TURKEY BREAST</b>	<b>CHICKEN</b>
<b>SPICY PORK</b>	<b>PORK RIBS</b>	<b>HONEY-SMOKED HAM</b>
<b>CZECH SAUSAGE</b>	<b>TURKEY SAUSAGE</b>	<b>JALAPEÑO PORK SAUSAGE</b>

**TWO MEATS** ★  
17.95 per person

**THREE MEATS** ★  
21.45 per person

**FOUR MEATS** ★  
24.95 per person

### 12 OZ. PRIME RIB

★

#### MESQUITE SMOKED

Rich in flavor and tenderness, with coarse black pepper & kosher salt, slowly smoked to perfection.

38.95 per person  
CARVED TO ORDER

*Your choice of two sides*

- WESTERN GREEN BEANS
- POTATO SALAD
- WHITE CHEDDAR MAC & CHEESE
- COLESLAW
- AUSTIN BAKED BEANS
- JAMBALAYA RICE
- SMOKED DUCK COLLARD GREENS
- JALAPEÑO PINTO BEANS

### CAKES

SERVES  
20  
GUESTS

39.99

RED-HOT RED VELVET  
TRIPLE CHOCOLATE LAYER

## DESSERTS

HANDMADE  
**PRALINE**  
3.00 / EACH

HOMEMADE  
**BROWNIE**  
3.50 / EACH

BRAZOS BOTTOM  
**PECAN PIE**  
5.25 / SLICE

CHOCOLATE  
**CREAM PIE**  
4.95 / SLICE

ASK ABOUT OUR BITES  
3.00 each