

BANQUET MENU

8885 SIX PINES DRIVE



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

BOILED SHRIMP

Fresh-boiled shrimp with our homemade remoulade or cocktail sauce

5.50 / PERSON

SHRIMP TAMALES

Shrimp tamales wrapped in banana leaves and served with Salsa Campeche

4.00 / PERSON

TEXAS GRILLED SHRIMP

Fresh shrimp covered with Goode's duck rub spices, wrapped in smoked bacon and mesquite grilled on site

4.00 / PERSON

BACON WRAPPED QUAIL BITES

Bobwhite quail breast grilled over mesquite wood nestled with a slice of jalapeño and wrapped in bacon

6.00 / PERSON

HOMEMADE PORK TAMALES

Traditional pork tamales wrapped in cornhusks

4.00 / PERSON

GREEN CHILE EMPANADAS

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

4.00 / PERSON

CAMPECHANA DE MARISCOS

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

6.95 / 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

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

GUACAMOLE BAR

choice of 6

CHOPPED CILANTRO

CHOPPED BACON

ROASTED GARLIC

PICO DE GALLO

QUESO FRESCO

PICKLED RED ONION

TOASTED PEPITAS

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

BEEF BRISKET	TURKEY BREAST	CHICKEN
SPICY PORK	PORK RIBS	HONEY-SMOKED HAM
CZECH SAUSAGE	TURKEY SAUSAGE	JALAPEÑO PORK SAUSAGE

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, and carved to order

38.95 per person

Your choice of two sides

**SMOKED DUCK
COLLARD GREENS**

POTATO SALAD

JAMBALAYA RICE

COLE SLAW

AUSTIN BAKED BEANS

JALAPEÑO PINTO BEANS

**WHITE CHEDDAR
MAC & CHEESE**

CAKES

SERVES

20

GUESTS

39.99

RED-HOT RED VELVET

TRIPLE CHOCOLATE LAYER

DESSERTS

**BRAZOS BOTTOM
PECAN PIE**

5.25 / SLICE

**CHOCOLATE
CHUNK COOKIE**

3.00 / EACH

**HANDMADE
PRALINE**

3.00 / EACH

**HOMEMADE
BROWNIE**

3.50 / EACH

**CHOCOLATE
CREAM PIE**

4.95 / SLICE

**FRESH FRUIT
COBBLER**

5.00 / EACH

ASK ABOUT OUR BITES *3.00 each*