

behind the bash

CATERING & EVENTS

Behind the Bash Catering & Events is comprised of several chefs, devoted foodies, creative designers, superb servers, and professional managers; all seasoned hospitality personnel with a love for all things gourmet. We are here to make your dream a reality!!

Cuisine

We feel blessed to be located in such a great place as Texas with an abundance of fresh local ingredients and a wide range of flavors, enabling our chefs to create some of the best food you'll ever put in your mouth...guaranteed. So sit back, relax and have fun with food while our chefs create a culinary experience your guests will talk about for years to come.

Creating Your Menu

We have put together a few buffet menu packages, but please don't feel that you are tied down to just these choices. We are food geeks and would love to talk to you about creating a custom menu for your event!

All Buffets are inclusive of your event supervisor and wait staff on a 4 hour event. Additional staff may be required on certain stations and/or additional service requirements.

Our "Seated Dinners" are all synchronized service only. Each menu is custom designed with your catering consultant and our Executive Chef. The staffing requirements vary per event based on number of courses, table set-up and guest count.

Event Design

Our catering and event consultants come to you with years of industry experience and are available to assist you in planning your menu and design for your most special event. We stay on top of our industry to bring the hottest trends to your event to add that "wow" factor everyone craves

Services

All of Behind the Bash catering packages are "full service"...so they include our "standard linen package", fine china, flatware, serving equipment, buffet tables, and decorations for the buffet stations. Ask your consultant about additional décor and equipment we may have available.

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Full Service "Day-of" Coordination

A full service event/wedding coordinator is included in your package. You will meet with your coordinator no later than 30 days prior to your event to plan out every detail, timeline and floor plan for your special day. The coordinator will be present the day of your event to facilitate all details and to ensure you can sit back, relax and enjoy your day!

On-site Ceremonies

The cost for an on-site ceremony is \$650. It includes a one hour rehearsal and full coordination of the rehearsal and ceremony as well as 250 white folding chairs for a Garden ceremony or 250 mahogany chivari chairs for a Duomo or Cloister ceremony.

Linen

120" Round Ivory Poplin tablecloth with an 85x85" Ivory Cotton Overlay	Included
Ivory Napkins	Included
120" Chocolate Brown Pintuck Table Cloth	\$20/each
120" Black Triple Pintuck Table Cloth	\$20/each
Chocolate Brown Satin Napkins	\$1.25/each
Ribbon (your choice of color) Napkin Ties	\$.75/each
Black or White 85 x 85" Overlays	\$5.00/each
Black or White Napkins	\$.50/each

*Ask your consultant about other colors that may not be on this list

Plate ware

"Napa" White Dinner Plates	included
6" Glass Plates (cake or stations)	included
Silver or Gold Chargers	\$1.00/each

Glassware

Water Goblets, Irish coffee Mugs	included
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Flatware

Baguette Pattern	included
Silver Service	\$1.25/piece

Buffet Set-up

Linen-Chocolate Brown with Rustic Hues	included
"Tuscan" Décor – Candelabras, etc.	included

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Indoor Candle Package

\$150

Includes (4) votives on each of your guest tables, (3) votives in each of the window sills throughout The Duomo & The Cloister, and many votive candles on the cake table, sign-in table and all of the various service tables. Complete set-up, lighting and break-down included.

Outdoor Candle Package

\$350

A beautiful addition to The Parador's Garden...includes hanging votives in the trees and stake lanterns lining the walkways

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Welcome!

Congratulations on booking your most special event at The Parador. We are so happy to have the opportunity to work with you. Behind the Bash Catering & Events has worked over 200 events at The Parador...lucky us! We are so excited to be a part of your day...please let any of our staff know if there is anything we can do to make your day and your planning process absolutely perfect...we are here for you!!!

Outside of the menus, we know you might have some questions on how this all works (policies and procedures, etc.), so we have put together a list of FAQ's (Frequently Asked Questions) and the answers to help in that process. Again, if there is something you have questions about that you don't see answered here or in our menu packet, please just give us a call or shoot us an e-mail! Can't wait to meet you!

-The Staff of BTB

- **When do we get to taste the food?**
Behind the Bash hosts Open House ~ Tastings throughout the year which are complimentary for our "booked clients"
- **What is your payment schedule?**
A 50% deposit of your catering contract is due 90 days after booking The Parador (or at least 90 days prior to event).
- **When do you need final numbers (guests)?**
No later than Two Weeks before your event
- **What happens if less (or more) guests show up on the day of?**
Once your final numbers are given to us 2 weeks before, you cannot decrease the count. If more guests show on the day of, you will be charged accordingly.
- **Do you prepare an "overage" on events?**
Our policy is to prepare 5% over the confirmed guest count (we plan to feed our staff, police officers, etc.)
- **What is the tax rate and what items are taxed?**
The tax rate is 8.25%
Tax is applied to everything except Liquor.

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- **What is the service charge rate?**

There is a 20% service charge applied to all catering contracts. The service charge covers the staff on your event. Also includes a 10% damage waiver on the equipment (linens, napkins, china, glassware, flatware, etc.) in the case of any stains, breakage, etc.

- **How much time does Behind the Bash need for set-up and breakdown of my event?**

We will need to arrive two (2) hours before your event to set-up and will need one (1) hour for breakdown.

- **What forms of payment do you accept?**

We accept, Cash Check, Money Order, cashier's check

Visa and MasterCard – all credit card payments are charged a 2% fee

- **Can we take home leftover food?**

It is against our Policy (as well as the Health Department) to allow food to leave the premises once it has been out on a buffet

- **Do you pack food to-go for the Bride and Groom?**

Absolutely...You will receive a "honeymoon bag" to take with you in your car that night

- **Is there a cake cutting fee?**

NO

- **How are kids charged?**

Under 2 yrs – no charge; 2 – 10 yrs – Half Price on Menu or a Kid's Meal @ \$14.00 & \$5 Non-Alc Bev; 10-21 – Full Price Menu & \$5 Non-Alc Bev
21 and over – Full Price on Menu and Bar

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Buffet 1

\$34

One Appetizer Selection from Group I
One Appetizer Selection from Group II
One Salad or Soup Selection
One Entrée (Group I)
Or
One Signature Carving Selection
Two Selections from "Sides and Such"

Buffet 2

\$40

One Appetizer Selection from Group I
One Appetizer Selection from Group II
One Salad or Soup Selection
One Entrée Selection (Group I)
One Station (*may sub additional entrée from Group I*)
Two Selections from "Sides and Such"

Buffet 3

\$48

One Hors D' Oeuvres Display or Station
Two Appetizer Selections from Group I
One Appetizer Selection from Group II
One Salad or Soup Selection
One Entrée Selection (Group I)
One Station (*may sub additional entrée from Group I*)
Three Selections from "Sides and Such"

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Buffet 4

\$52

Two Appetizer Selections from Group I
Two Appetizer Selections from Group II
One Salad or Soup Selection
One Entrée Selection (Group I)
One Entrée Selection (Group II) *(may sub a Premium Carving Selection)*
Three Selections from "Sides and Such"

Texas Bar-B-Que

\$32

One Appetizer Selections from Group I
One Appetizer Selections from Group II
One Salad Selection
Texas Brisket
Hill Country Link Sausage
Two Selections from "Sides and Such"
Jalapeno Corn Bread and House made Rolls with Butter
Pickles, Onions, BBQ Sauce

Or

Fajitas

\$32

One Appetizer Selections from Group I
One Appetizer Selections from Group II
Station of: Chips, Salsa and Chile con Queso
Marinated Beef and Chicken Fajitas with grilled onions
Corn and Flour Tortillas
Mexican or Cilantro Rice
Ranch Style Beans
Cheese, Sour Cream, Guacamole, Pico de Gallo, Jalapenos

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Hors D' Oeuvres Displays

Jalapeno Pickled Shrimp

Texas Shrimp pickled with 1015 onions and sliced jalapenos served in martini glasses with a pineapple pico de gallo – 4 pieces per person

Gulf Coast Shrimp Cocktail

Texas Gulf Coast Jumbo Shrimp served with your traditional cocktail sauce and lemon wedges – 4 pieces per person (Ask about different Ice Sculptures for a Unique Display)

Texas Border Bar

Chile con Queso, Spinach Dip, Hotter than__ Red Sauce, Creamy Jalapeno Ranch and one a little on the mild side served with tortilla and plantain chips

Imported and Domestic Cheese Display with Fresh Berries

Artisan Cheese Display to include St Andre, Cheddar, Smoked Gouda, Jalapeno Havarti, Baked Brie en Croute, and Three Cheese Torte with an abundance of seasonal fruit or berries. Served with Crackers and Breads

Mediterranean Bar

Antipasto Platters of Cured Meats, Cheeses, Marinated Vegetables and Olives, Accompanied by an array of Breads and Infused Oils for Dipping.
Tomato Bruschetta Crostinis & Hummus with Pita Bread

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Appetizers

GROUP I

Texas Bruschetta Herbed Hill Country Goat Cheese, Avocado & Pecan Relish, Caramelized Onion and Fire Roasted Salsa served on Crisp Flour Tortilla Chips

Seared Filet Mignon Tips with our "Cowboy Kick" Horseradish Cream

Southwest Rolls Grilled chicken, Chihuahua cheese, black beans, & peppers with a Creamy Avocado Sauce

Double Cream Baked Brie with a Raspberry Jam in Flaky Pastry

Spicy Beef Empanadas with a Creamy Jalapeno and Cilantro Sauce

Spicy Vegetable and Potato Samosa with an Apricot Onion Chutney

Stuffed Mushroom with Fresh Spinach and Parmesan Cheese

Wild Mushroom and Goat Cheese on a Crostini

Texas Beef Carpaccio with an 1015 Onion Glaze on Crostini

Lobster Bisque Shooters in a Demitasse Cup

Roasted Chicken Quesadillas with Chipotle Pepper Sour Cream

Beer Battered Zucchini Fries with a Buttermilk Ranch Dip

Andouille Sausage Stuffed Mushrooms

Duck Quesadilla with Sautéed Quince and Brie

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Roasted Tomato & Jalapeno Soup Shooters

Smoked Pork Quesadilla with Roasted Guajillo Salsa

GROUP II

Jumbo Shrimp Shooters with Cocktail Sauce and a Lemon Wheel

Shiner Bock Beer Battered Asparagus Spears with our "Cowboy Kick" Creamy
Horseradish Dip

Wild Mushroom Risotto Croquettes with Fontina Cheese

Jumbo Lump Crab cakes with a Kentucky Bourbon Mustard Sauce

Buffalo Tenderloin Nachos on Crisp Flour Tortillas

Jumbo Shrimp wrapped with Hickory Smoked Bacon stuffed with Jack Cheese and a
sliver of Jalapeno

Venison Carpaccio with Green Peppercorn Dressing and Crispy Capers on Crostini

Petite Beef Wellingtons with a Horseradish Cream

Seared Ahi Tuna and Jalapeno Cheddar Pate on a Plantain Chip with Mango Salsa

Jack Daniels Teriyaki Grilled Chicken Skewers

Smoked Salmon Crostini

Crispy Quail Legs with Spicy Buttermilk Dip

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Lobster Salad on Belgium Endive Leaves

Shrimp Spring Rolls with Thai Peanut Sauce

Vegetable or Tofu Spring Rolls with Thai Peanut Sauce

Ceviche Crostini with an Avocado Mousse

"Thai-Style" Shrimp On a Skewer with Cilantro and Lime

Signature Salads

Spring Salad

Mix of Spring Greens with Heirloom Tomatoes, Hearts of Palm, Mushrooms and Caramelized Pecans

Summer Salad

Light Greens with Fresh Strawberries, Feta Cheese, Caramelized Cashews, Cucumbers and Roma Tomatoes

Fall Salad

Spinach Leaf with sliced Walnuts, Granny Smith Apple, Crumbled Bleu Cheese, Hickory Smoked Bacon and Watercress

Winter Salad

Winter Greens with Oven Roasted Heritage Tomatoes, Farmer's Cheese, & Toasted Pine Nuts

Caprese Salad

Heirloom Tomatoes layered with Buffalo Mozzarella, Basil & Garlic drizzled with Olive Oil and Balsamic Vinaigrette

Tangy Lemon Caesar

Romaine lettuce tossed with Lemon Caesar dressing and Parmigiano-Reggiano

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The "Chop" Salad

Chopped Greens, crumbled Gorgonzola, Texas Pecans, Grape Tomatoes, Finely Sliced 1015 Onion and Apple Smoked Bacon with a Citrus Vinaigrette

Dressings.....

- ~ Garlic, Sundried Tomato and Basil Infused Vinaigrette~
- ~Homemade Ranch~ ~ Jack Daniels Honey Mustard~
- ~ Lemon Champagne Vinaigrette~ ~ Raspberry Vinaigrette~
- ~ Italian with fresh Romano and Parmesan~
- ~ Hot Apple Smoked Bacon~
- ~Ginger Lime Vinaigrette~

Soups

Lobster Bisque

Tito's Handmade Vodka Gazpacho

White Summer Gazpacho with Truffle &
Caviar

French Onion

Cream of Poblano and Roasted Corn

Avocado Cream Soup

Tortilla Soup with Fresh Avocado and
Tortilla Strips

Red Pepper Cream Soup

Butternut Squash

Rustic Tomato and Basil

Tuscan Potato Soup

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Entrée Selections

Group I

Chicken Toscana

Stuffed with Spinach, Goat Cheese,
Sun-Dried Tomatoes
And Mushrooms with a Smoked
Chipotle Pepper Cream Sauce

Southwestern Chicken Stack

Smoked Dominion Free-Range
Chicken Breast
Layered with Corn Tortillas, Queso
Fresco, Avocado,
Guajillo Chili Sauce and Salsa Verde

Pecan Crusted Texas Redfish

With a Chipotle Pepper Cream Sauce

Snapper Escabeche

With Mushrooms, Onions, Tomatoes
and Cilantro

Chicken Picatta

Topped with a Lemon and White
Wine Sauce and Capers

Blackened Chicken Opelousas

Topped with Crawfish, Mushrooms, Okra

And Shrimp in a Gumbo Style Sauce

Chicken Fried Steak

With Home-style Country Gravy

Chicken Parmigianino

Grilled Chicken

With a Kentucky Bourbon Teriyaki and
Pineapple Salsa

Chicken Marsala

With a Wine and Mushroom Slurry

Chicken Verona

Topped with a Cream Lemon Butter
Sauce, Tomatoes,
Mushrooms and Asparagus Tips

Chicken and Wild Mushroom Pasta with Truffles

Penne or Bowtie Pasta with a Truffle
Cream Sauce
And Toasted Pine Nuts

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Entrée Selections, continued

Group II

Jack Daniels Grilled Salmon

With a Pineapple Salsa

Salt Encrusted Salmon

Cooked on Cedar Plank

Pan Roasted Grouper

With a Lemon Achiote Sofrito

Six Jumbo Grilled Shrimp

Topped with a Lemon Buerre Blanc,
Green Onions,
Mushrooms, Tomatoes and Avocado

Seafood Pasta Diavolo

Bowtie or Penne Pasta with Red
Pepper,
Crushed Tomato, Olive Oil, Broccoli,
Fresh Garlic & Grilled Shrimp

Group III

(Add \$6/person)

Southwestern Filet

Grilled 6 oz center cut of Beef
Tenderloin
With Poblano and Tasso Cream Sauce

Petit Filet Mignon

Crowned with a Stilton Bleu Butter

Prime Rib

With Creamy Horseradish Sauce or Au
Jus

Prime Tenderloin Medallions

With a Pearl Onion & Mushroom Demi

Cowboy Ribeye

A generous 10 oz Ribeye grilled to
perfection

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Wild Game & Other Meats

Bandera Grilled Quail

Two Grilled Diamond H Quail
With a Smoky Whole Grain Mustard Sauce – add \$6/person

Buffalo Tenderloin

Pepper-Crusted Buffalo Filet Grilled and
Topped with a Whiskey Cream Sauce – add \$9/person

Bacon Wrapped Pork Tenderloin

Topped with Parker Country Peach BBQ Sauce – add \$7/person

Venison Medallions

With a Wild Mushroom Ragout – add \$12/person

Lamb Chops

With a Jalapeno Mint Jelly - add \$10/person

Apple Wood Smoked Duck Breast

With a Bing Cherry Gastrique – add \$6/person

Pecan Crusted Elk Chop

With Chile Butter – add \$10/person

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Sides and Such

Mashed Potato Selections

Home-Style, Roasted Garlic, Dill, Chipotle, Green Chile, White Truffle, Horseradish, Blue Cheese, Poblano or Roasted Red Pepper

Risotto Selections

Portabella Mushroom, Parmesan Cheese, Green Chile, Sweet Potato, Roasted Poblano and Sweet Corn, Wild Mushroom or Lemon and Asparagus

Rice Selections

Texas Confetti Rice, Cilantro Rice, Mexican Rice, Coconut Rice with Roasted Pineapple, or Seasoned Rice with Cranberries and Pine Nuts

More Potatoes...

Three Cheese Au Gratin, Oven-Roasted New Potatoes with Garlic and Rosemary, Herbed Yukon Gold Potatoes, or Fingerling Potatoes with Cracked Mustard Cream

Pasta Selections

Vegetable ravioli with a Roasted Pepper Cream Sauce, Cajun Bowtie Pasta with Broccoli, Onions and Mushrooms, Three Cheese Ravioli with a Marinara (add meat for \$2), Spinach and Ricotta Ravioli with a Red Pepper Cream Sauce, Garden Fresh Pasta with Olive Oil and Garlic, or Tunisian Spiced Cous Cous

Vegetables

Green Beans with Walnut Butter
Ancho Chile Creamed Corn
Classic Asparagus with Hollandaise - add\$1
Cinnamon Glazed Baby Carrots
Baked Vegetable Ratatouille with Fresh Parmesan
Market Grilled Vegetables (Seasonal)
Grilled Asparagus with Roasted Red Pepper Garnish - add\$1
Monterrey Jack Creamed Spinach
Roasted Acorn Squash with Thyme Butter
Haricots Verts with Gruyere & Prosciutto

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Stations

Signature Carving Stations

Herb Crusted Roast Beef Top Round

Roasted to Medium-rare

Jerk Spiced Pork Loin

Roasted Turkey Breast

Cajun Fried Turkey Breast... Texas Style

Southern Style Maple Crusted Honey Ham

Premium Carving Selections

(add \$6/person)

Beef Tenderloin

The most tender cut of Beef grilled to medium-rare

Prime Rib

Smoked in Pecan Wood

Hazelnut Roasted Leg of Lamb

Buffalo Tenderloin

(add \$11/person)

All carving stations include choice of two sauces and house made breads with butter to accompany your selections

Sauce Selections

Classic Au Jus, St. John's Chutney, Dried Cherry Zin Gastrique, Caramelized Shallot Demi, Portabello Mushroom ragout, Cilantro Chimichurri, Chanterelle Mushroom Demi, Hill Country Peach BBQ Sauce, Creole Mustard, Cranberry Relish, Mango Salsa, Poblano and Tasso Cream Sauce, Jack Daniels Honey Mustard, Horseradish Cream, Oak Smoked Butter, Brandy Cream Sauce, Tomato Ginger Cream Sauce, Opal Basil Spiced Pesto

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Stations...continued

Shrimp Martinis

Shrimp sautéed with Garlic, Lime, Tequila, and Chili Peppers in a Martini Glass with a Pineapple Pico de Gallo and Fried Plantain Chips

Texas Taco Bar

Build Your Own Miniature Tacos and Gorditas ...stuff with Spicy Chicken, Pulled Pork, Texas Brisket, Monterey Jack Cheese, Fresh Cilantro, & Chopped Onions

Southern Comfort

Truffle Mac n' Cheese, Green Chili Mac n' Cheese,
Jalapeno Cheese Grits, Homemade "mini" Biscuits and Gravy
And Jimmy Dean Sausage Balls

(This is a great "late night" station to present just before the end of the party!)

Quesadilla Bar

Chicken, Beef, or Spicy Shrimp Quesadillas Grilled Tableside with Sour Cream, Traditional Salsa, Guacamole and Jalapenos

Homemade Guacamole Bar

Avocados smashed into the Ultimate Guacamole with all the spices, lime, pico de gallo and jalapenos just to your taste. Served with Chips, Salsa and Texas Ceviche.

Potato Martini Bar

Garlic Roasted Mashed Potatoes or Green Chile Smashers are the base...you create the rest with toppings like Wild Game Chili, Cheese, Sour Cream, Chives and Bacon

Soup Sippin' Station

A Trio of Soups (Lobster Bisque, Rustic Tomato Basil, Potato and Leek, Butternut Squash, Cream of Poblano Pepper) served in oversized Shot Glasses with choice of toppings...shredded cheeses, apple-smoked bacon, chives, avocado chunks, etc.)

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Sweet Endings

(\$6/person)

Tres Leche

Chocolate Tuxedo Cake

White and Dark Chocolate Mousse Cake

Traditional Crème Brule

Caramel Pecan Cheesecake

Rum Caramel Bread Pudding

New York Style Cheesecake with Fresh Strawberries

Texas Pecan Pie with Vanilla Ice Cream

White Chocolate and Raspberry Cheesecake

Triple Chocolate and Peanut Butter Cup Explosion

Freshly Squeezed Key Lime Pie with fresh berries

Towering Carrot Cake

Chocolate Vandermint Mousse

Heavenly Rich Flourless Chocolate Cake

Children's Menu

Children Ages 10-2

Choose one:

\$14.00

Chicken Fingers, French Fries and Mixed Fruit

Cheese Pizza, French Fries and Mixed Fruit

Cheese Quesadillas, French Fries and Mixed Fruit

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Pre-Ceremony Catering Options

Bottled water	\$1/bottle
House Wine or Champagne	\$20/bottle
Domestic Beer	\$3/each
Imported Beer	\$4/each
Mini-Sandwich Tray	\$10/pp(min 10)
Artisan Cheese Tray	\$7/pp (min 10)

All Pre-Ceremony Catering Requests must be made a Minimum of Two Weeks Prior to your Event....Please keep in mind that no outside alcohol of any kind can be brought into The Parador on your event day.

Staffing & Service

A large part of each event is service. We pride ourselves on producing a superior level of service to each and every client. Your catering representative will guide you in the event additional staff is needed for your event.

*Supervisor, Party Chefs and Waitstaff are included on all buffet catered events

*Bartenders and Barbacks are billed separate

*Station Attendants are required on all manned stations

Bartenders	\$25.00/hour
Bussers/Barbacks	\$20.00/hour
Cashier/Coat Check	\$20.00/hour
Station Attendant	\$125/station

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Bar Packages

~our bar packages are hosted bar for **four hours** including all glassware, bar set-up and garnishes~
~bartenders & bus staff additional~

Non Alcoholic Bar

\$5

Includes Coke, Diet Coke, Sprite, Dr Pepper, Cranberry, Orange

Beer, Wine and Champagne Plus non-alcoholic bar - **\$10**

Domestic Beer – Coors Lt., Bud Light and Miller Lite
House Chardonnay, Cabernet, Zinfandel and Champagne
*add Imported Beer for \$1 additional

Full Bar Plus non-alcoholic bar - **\$12**

House Brands of Vodka, Bourbon, Gin, Rum, Tequila, Scotch
Domestic Beer – Coors Lt., Bud Light and Miller Lite
House Chardonnay, Cabernet, Zinfandel and Champagne
*add Imported Beer for \$1 additional

Call Bar Plus non-alcoholic bar - **\$13**

Domestic Beer – Coors Lt., Bud Light and Miller Lite
House Chardonnay, Cabernet, Zinfandel and Champagne
Jim Beam, Smirnoff, Tanqueray,
Bacardi Light, Dewars, Sauza Gold

Premium Bar Plus non-alcoholic bar - **\$15**

Domestic Beer – Coors Lt., Bud Light and Miller Lite
House Chardonnay, Cabernet, Zinfandel and Champagne
Bourbon: Jack Daniels, Jim Beam, and Crown Royal
Vodka: Stoli, Smirnoff, Skyy
Gin: Tanqueray, Bombay Sapphire
Tequila: Cuervo Gold, Sauza Gold
Scotch: Chivas Regal, Dewars
Rum: Mount Gay, Bacardi Light

***margarita machines available for frozen
drinks with the Full, Call, or Premium bar @ \$225**