



## BREAKFAST

### BREAKFAST MAINS | Priced Per Person | Minimum 25 Persons

#### CONTINENTAL BREAKFAST

Seasonal Fruit, Assorted Pastries, Chilled Juices,  
Served with: Coffee, Hot Tea, & Iced Water

\$14

#### HEALTHY START

Seasonal Fruit, Yogurt, Granola, Wild Honey, Assorted Protein Bars  
Served with: Coffee, Hot Tea, Mixed Berry Smoothie & Iced Water

\$16

#### THE BOWDEN BREAKFAST BUFFET

Scrambled Eggs, Patty Sausage, Applewood Smoked Bacon,  
Fresh Fruits, Homestyle Hash Browns, Biscuits & Gravy  
Served with: Coffee, Chilled Juices, Hot Tea & Iced Water

\$23

### BREAKFAST ADD-ONS | Priced as Add-On to Mains | Priced Per Person

#### TEXAS EGGS BENEDICT ( 2 sides each )

Biscuits, Poached Egg, Sausage Patty, Jalapeno Gravy

\$5

#### PANCAKES or FRENCH TOAST or WAFFLES

With Whipped Butter & Pure Maple Syrup

\$3

#### GF SCRAMBLED EGGS or CRUSTLESS VEGGIE FRITTATA

Roasted Vegetables, Egg Whites

\$3

#### GF BREAKFAST MEAT: (choose one)

Applewood Bacon, Patty Sausage, Black Forest Ham

\$5

#### GF OLD FASHION OATS

With Fresh Fruit, Brown Sugar, Nuts & Wild Honey

\$3

#### GF HOMESTYLE POTATO HASH

With Grilled Peppers & Onions

\$3

### BREAKFAST BY THE DOZEN | By the Dozen | Minimum 2 Dozen

#### BREAKFAST TACOS (6") | Served with Fire Roasted Salsa

- Chorizo & Egg with Avocado
- Bacon & Potato with Cheese
- Farmer's Market Vegetable & Cheese

\$36

#### BREAKFAST BURRITOS (12") cut in half | Served with Salsa Fresca

- Chorizo with Potatoes
- Bacon Avocado with Cheese
- Roasted Market Vegetables with Egg & Queso Fresco

\$72

#### ASSORTED DANISH & SCONES

- Danish - Cream Cheese, Raspberry, Pecan
- Scones - Blueberry, Cranberry

\$36

#### ASSORTED MUFFINS

Blueberry, Double Chocolate Chip, Bran, Lemon-Poppy

\$36



25% taxed service charge and current state sales tax applies to all catering.  
Prices are subject to change. No outside food or beverages allowed on premises  
Menu selections must be signed on event order to guarantee pricing and are subject to availability.

# LUNCH

| Minimum 12 Persons | Includes Iced Tea & Iced Water

## SANDWICHES-CHEF ASSEMBLED | Priced Per Each | Includes Chips

**CHICKEN CAESAR WRAP** \$13

Romaine Lettuce & House-made Caesar Dressing

**ROAST BEEF PRETZEL** \$13

With Caramelized Onions and Provolone Cheese, Served on a Pretzel Bun

**TURKEY AVOCADO SWISS** \$13

Served on a Croissant

**HAM & CHEDDAR CHEESE WRAP** \$13

Romaine Lettuce, Tomato, Dijon

**GRILLED PORTOBELLO CAPRESE** \$13

Served on Focaccia Bread

## SANDWICHES-BOXED | Priced Per Each | Includes Chips

**ANY OF THE ABOVE SANDWICHES** \$16

Served with Whole Fruit, Cookie & Bottled Water

## SANDWICHES-BUILD YOUR OWN | Priced Per Each | Includes Chips

Ham, Turkey, Roast Beef, Baby Swiss, Cheddar, Tomato, Lettuce, Pickle Mayo, Mustard, & Sliced Breads on Deli Tray \$17

## HOUSE MADE SALADS | Priced Per Each

### CLASSIC CAESAR

Romaine Hearts, Anchovy Caesar Dressing, Shaved Parmesan & Herbed Croutons

**GF THE BOWDEN**

Baby Greens, English Cucumber, Cherry Tomato, Parmesan & Basil Champagne Vinaigrette

**GF STEAKHOUSE WEDGE**

Course Cut Bacon, Bleu Cheese Crumbles Cherry Tomato, Bleu Cheese Dressing

**GF BABY SPINACH**

Crispy Bacon, Bleu Cheese Crumble, Cherry Tomato, Balsamic Vinaigrette

**GF BABY ARUGULA**

Candied Walnuts, Fresh Strawberries, Shaved Parmesan, Lemon-Honey Vinaigrette

**GF SOUTHERN PEAR**

Blue Cheese Crumbles, Candied Pecans, Poppy Seed Dressing

**ADD:** **GF** Grilled Chicken | \$7

**GF** Grilled Salmon | \$7

**GF** Grilled Baseball Sirloin | \$16

**GF** Grilled Shrimp | \$10

## SCRATCH SOUPS | Priced As A Side | Per Person

**GF LOADED POTATO** \$5

Crispy Bacon, Cheddar Cheese & Chives

**GF TOMATO BASIL** \$4

Shaved Parmesan & EV Olive Oil Drizzle

**GF LOBSTER BISQUE** \$8

Creme Fraiche & Chives

**LEMON CHICKEN ORZO** \$6

Fresh Herbs

**GF ROASTED BUTTERNUT SQUASH** \$4

Cinnamon Creme & Roasted Pumpkin Seed





# BREAK DISPLAYS

## BREAK DISPLAYS | Priced Per Person | Minimum 12

	<b>ASSORTED IMPORTED &amp; DOMESTIC CHEESE</b>	<b>\$9</b>
	Boursin, Swiss, Gouda, Cheddar, Dried Fruit & Crackers	
<b>GF</b>	<b>SEASON FRUIT TRAY</b>	<b>\$7</b>
	Mixed Berries, Pineapple, Seasonal Melons, Grapes	
<b>GF</b>	<b>SMOOTHIES</b> ( choose 1 per dozen ) ( 6oz )	<b>\$7</b>
	-Mixed Berry: Strawberry, Raspberry, Blueberry; mixed with Yogurt, Orange Juice and Raw Honey	
	-Tropical: Mango, Pineapple, Papaya; mixed with Yogurt, Orange Juice and Raw Honey	
	-Super Green: Kale, Spinach, Green Apple; mixed with Yogurt, Apple Juice and Raw Honey	
<b>GF</b>	<b>TRAIL MIX</b> ( mix your own )	<b>\$5</b>
	Apricot, Cranberries, Cashews, Almonds, Dark Chocolate Chips, Coconut Flakes, Sunflower Seeds	
	<b>HUMMUS WITH PITA DIPPERS</b>	<b>\$4</b>
	<b>MINI CRISPY CHICKEN SANDWICH</b>	<b>\$5</b>
	With Spicy Mayonnaise & Pickles	
	<b>FRESH BAKED BALLPARK PRETZELS</b> ( 1 pretzel per serving )	<b>\$3</b>
	With Mustard	
<b>GF</b>	<b>VEGETABLE CRUDITE'</b>	<b>\$7</b>
	Crisp Assorted Vegetables served with Ranch Style Dip	
<b>GF</b>	<b>HOUSE-MADE POPCORN</b>	<b>\$4</b>
	Spicy Caramel, Truffle, Black Pepper-Parmesan Cheese, Salted Caramel	
	<b>MILK SHAKE</b>	<b>\$4</b>
	-Vanilla ( choose 1 )	
	-Chocolate	
	Served with Whip Cream ( choose 1 per dozen ) ( 6oz )	<b>\$7</b>
	<b>TAPAS DISPLAY</b>	<b>\$15</b>
	-Bacon Wrapped Dates	
	-Spicy Garlic Tomato Shrimp	
	-Vegetarian Antipasto Bites (Artichoke Hearts, Kalamata Olives and Fresh Mozzarella Pearl)	



## BREAK DISPLAYS | Minimum 25 Servings | Priced Per Item

	<b>SLIDERS</b>	<b>\$5</b>
	Grilled Angus Beef-Cheddar Cheese, Caramelized Onions, Chipotle Ketchup	
	Pulled Pork-Served with Pickles & BBQ Sauce on a Bun	
	Portobello Mushroom-Served with Sliced Mozzarella Cheese	
	Grilled Chicken-Served with Pesto Sauce and Mozzarella Cheese	
<b>GF</b>	<b>SHOE STRING FRIES</b>	<b>\$3</b>
	Served in a Shot Glass with Chipotle Ketchup	
	<b>PASSED MINI CHICKEN &amp; WAFFLES</b>	<b>\$5</b>
	Southern Fried Chicken atop a Mini Waffle	
	<b>MINI FLATBREAD PIZZA</b>	<b>\$4</b>
	Pepperoni & Mozzarella Cheese	
	<b>HOUSE-MADE BEEF JERKY</b> ( 3 pieces per person - choose 1 )	<b>\$12</b>
	Traditional, Chipotle Barbeque, Sweet Teriyaki	



# STATIONS

**ACTION STATIONS** | Iced Water & Stationed Iced Tea, Coffee & Hot Tea  
| Minimum 25 Persons | Priced Per Person | Order for 100% of Guest Count Required  
Choice of 2 Stations for lunch or 3 Stations for dinner if making stations a Meal

## GF SALAD BAR \$10

Romaine Hearts, Arugula, Spring Mix  
Cheeses- Parmesan, Feta, Cheddar  
Dressings- Basil Vinaigrette, Blue Cheese Ranch, Caesar  
Condiments- Cherry Tomatoes, English Cucumber, Red Onions, Black Olives, Croutons,  
Pepperoncini Peppers, Sliced Mushroom, Baby Corn \*Add Chicken +\$5 \*Add Blackend Shrimp +\$6

## GOURMET MACARONI & CHEESE BAR \$13

Crispy Pancetta, Spicy Italian Sausage, Roasted Red Peppers,  
Parmesan Cheese, Chives & Truffle Oil

## GF MASHTINI BAR \$16

Grilled Chicken, Crispy Bacon, Chives, Cheddar Cheese,  
Sour Cream, and Peppered Gravy

## PASTA BAR \$22

Cheese Tortellini, Bow Tie Pasta, Alfredo Sauce, Marinara, Pesto,  
Grilled Chicken, Spicy Italian Sausage, Garlic Rock Shrimp,  
Sun Dried Tomatoes, Cherry Tomatoes, Artichoke Hearts,  
Parmesan Cheese & Fresh Herbs, Served with Garlic Bread

## GF BAKED POTATO BAR \$18

Smoked Brisket, Pulled Pork, Green Onion, Jalapeño, Sour Cream,  
Cheddar Cheese

## CHICKEN & WAFFLE STATION \$15

Crispy Buttermilk Chicken Breast, Honey Butter, Pure  
Maple Syrup, Hot Sauce

## GF STREET TACO STATION \$30

Chicken Fajitas, Beef Fajitas, Street Corn, Refried Beans, Spanish Rice,  
Sour Cream, Salsa, Guacamole, Cheddar Cheese & Queso Fresco.  
Served with Crispy Corn Tortilla Chips \*Add Queso +\$3

## CARVING STATIONS

Minimum 50 Persons | Order for 100% of Guest Count Required | Priced Per Person  
\*Must be Selected with a Second Protein Listed Below or additional Entree Item from Action Station\*

## SMOKED WHOLE BEEF TENDERLOIN \$28

Served with Brioche Rolls, Horseradish Cream, Roasted Garlic Aioli and  
Creole Mustard

## ROASTED CAJUN TURKEY \$16

Creole Mustard, Cranberry Chutney

## HERBED CRUSTED PORK LOIN \$16

Served with Silver Dollar Rolls, Honey-Dijonnaise,  
Rosemary-Apricot Chutney and Caramelized Shallot Aioli

## SLOW ROASTED PRIME RIB OF BEEF \$25

Herb Focaccia Roll, Creamy Horseradish and Rosemary Au Jus

## MAPLE GLAZED HAM \$14

With Silver Dollar Rolls, Country Mustard, Herbed Mayonnaise and  
Pineapple Relish

## ROASTED LEG OF LAMB \$14

Served with Tzatziki, Mint Jelly and Naan Bread

## LECHON - WHOLE ROAST PIG\* \$18

Mango Tomas Sarsa & Fresh Baked Pandesal  
\*Lechon must be ordered for a minimum of 125 people

Addon Options: Set as Buffet Entree 4 oz. Serving Size

Grilled Baseball Sirloin	+\$15
Roasted Chicken	+\$6
Pork Tenderloin	+\$6
Grilled Chicken	+\$6
Grilled Salmon	+\$10

25% taxed service charge and current state sales tax applies to all catering.  
Prices are subject to change. No outside food or beverages allowed on premises  
Menu selections must be signed on event order to guarantee pricing and are subject  
to availability.



# APPETIZERS - PASSED

## APPETIZERS - HOT

| Minimum 25 Persons | Priced Per Piece

- |           |  |            |
|-----------|--|------------|
| <b>GF</b> | <b>BLACKENED SHRIMP &amp; GRITS</b><br><i>With Cajun Cream</i>   | <b>\$4</b> |
|           | <b>COCONUT CRUSTED SHRIMP LOLLIPOP</b><br><i>Served with Sweet Chile Sauce</i>                                 | <b>\$4</b> |
|           | <b>GULF SHRIMP RISOTTO CAKE</b><br><i>With Saffron Aioli</i>   | <b>\$6</b> |
| <b>GF</b> | <b>JUMBO SHRIMP &amp; SAUSAGE LOLLIPOP</b><br><i>With Jalapeno Sausage Skewer with sweet chili sauce</i>       | <b>\$5</b> |
|           | <b>MINI CRAB CAKES</b><br><i>Served with Citrus Remoulade</i>  | <b>\$5</b> |
|           | <b>JALAPENO SAUSAGE</b><br><i>Wrapped in Puff Pastry with Chipotle Ketchup</i>                                 | <b>\$4</b> |
| <b>GF</b> | <b>BACON WRAPPED JALAPEÑO CHICKEN</b><br><i>With Smoky BBQ Sauce</i>   | <b>\$4</b> |
|           | <b>CHICKEN 65</b><br><i>With Sweet &amp; Spicy</i>   | <b>\$4</b> |
| <b>GF</b> | <b>CHICKEN SUYA</b><br><i>With Tomato &amp; Onion</i>  | <b>\$4</b> |
|           | <b>HOISIN GLAZED CHICKEN BAO BUN SLIDER</b><br><i>With Asian Slaw</i>  | <b>\$5</b> |
|           | <b>ANGUS BEEF SLIDERS</b><br><i>Cheddar Cheese &amp; Caramelized Onions</i>                                    | <b>\$5</b> |
|           | <b>MINI BEEF WELLINGTON</b><br><i>White Truffle Demi</i>   | <b>\$5</b> |
|           | <b>FRIED CHEESE RAVIOLI</b><br><i>With Spicy Marinara</i>  | <b>\$4</b> |
|           | <b>FRIED SPRING ROLLS</b><br><i>With Sweet Chile Dipping Sauce</i>   | <b>\$4</b> |
|           | <b>GRILLED CHEESE &amp; TOMATO BASIL BISQUE</b><br><i>Sourdough &amp; Cheddar Cheese</i>                       | <b>\$4</b> |
|           | <b>MACARONI &amp; CHEESE BITES</b><br><i>In Filo Cup</i>   | <b>\$4</b> |
|           | <b>STUFFED MUSHROOM</b><br><i>With Spinach and Boursin Cheese</i>  | <b>\$4</b> |
|           | <b>SWEET PEA &amp; POTATO SAMOSA</b><br><i>With Cilantro Chutney</i>   | <b>\$5</b> |
|           | <b>SPINACH FETA BITES</b><br><i>With Cilantro Chutney</i>  | <b>\$4</b> |
| <b>GF</b> | <b>TRUFFLED TWICE BAKED NEW POTATO</b><br><i>Crispy Bacon, Sour Cream, Chives, Truffle Oil, Cheddar Cheese</i> | <b>\$4</b> |

## APPETIZERS - COLD

| Minimum 25 Persons | Priced Per Piece

- |           |   |            |
|-----------|---|------------|
| <b>GF</b> | <b>GARDEN VEGETABLE CRUDITÉS</b><br><i>With Herbed Ranch</i>  | <b>\$4</b> |
|           | <b>ITALIAN CAPRESE BRUSCHETTA</b><br><i>With Fresh Basil Served on Crisp Baguette</i>   | <b>\$4</b> |
|           | <b>PEPPER CRUSTED BEEF TENDERLOIN</b><br><i>Served with Boursin on Crostini</i>   | <b>\$5</b> |
| <b>GF</b> | <b>PROSCIUTTO MELON BITES</b><br><i>Summer Melon, Wrapped in Parma Prosciutto</i>   | <b>\$4</b> |
|           | <b>JUMBO SHRIMP COCKTAIL</b><br><i>Served in a shot glass</i>   | <b>\$4</b> |
| <b>GF</b> | <b>SEARED AHI TUNA</b><br><i>With Sriracha Mayo on Cucumber</i>   | <b>\$5</b> |
|           | <b>SMOKED SALMON</b><br><i>With Roasted Red Pepper Mousse</i>   | <b>\$4</b> |
| <b>GF</b> | <b>SKEWERS</b><br>-Caprese: Cherry Tomato, Fresh Mozzarella, Basil<br>-Antipasto: Salami, Prosciutto, Artichoke, Kalamata Olives<br>-Fruit: Pineapple, Strawberry, Seasonal Melon<br>-Sweet & Salty: Watermelon, Feta, Fresh Mint | <b>\$4</b> |

25% taxed service charge and current state sales tax applies to all catering.  
Prices are subject to change. No outside food or beverages allowed on premises.  
Menu selections must be signed on event order to guarantee pricing and are subject to availability.

# THEMED BREAKS

## SNACK DISPLAYS | Priced Per Person | Iced Water & Stationed Iced Tea, Coffee, Hot Tea & Sodas

- GF ENERGY BREAK** **\$25**  
Energy Bars, Whole Fruit, Trail Mix, Redbull, Gatorade, Etc
- TEXAN BREAK** **\$24**  
Pimento Cheese, Woopie Pies, Beaver Nuggets, Beef Jerky
- GF CHIP N DIP BREAK** **\$24**  
Tri-Color Tortilla Chips, Guacamole, Black Bean Dip & Queso
- SWEET & SAVORY | BARS, PRETZELS AND CHIPS** **\$20**  
Assorted Candy Bars: Snickers, Butterfinger, Milkyway, and  
Cliff Protein Power Bar, Trail Mix, Chips, Pretzel Bags

# LATE NIGHT SNACKS

## SNACK DISPLAYS | Priced Per Person

- BREAKFAST TACOS (6")** | Served with Fire Roasted Salsa (choose 2) **\$8**  
-Chorizo & Egg with Avocado  
-Bacon & Potato with Cheese  
-Farmer's Market Vegetable & Cheese
- GF HOMEFRIES BAR** | Served with Sour cream, Ketchup, & Cheese sauce (choose 2) **\$10**  
-Garlic & Herb  
-Truffle Parmesan  
-Salt & Pepper
- GRILLED CHEESE BAR** | Served with Sourdough Bread (choose 2) **\$15**  
-Swiss & Caramelized Onions  
-Pepper Jack, Bacon, & Jalapeno  
-Sharp Cheddar & Ham
- GF PIZZA STATION (10")** | Made with Cauliflower Crust (choose 3) **\$15**  
-Pepperoni  
-3 Cheese  
-Margherita  
-Spicy Sauasgee & Mushroom  
-Supreme
- SLIDERS STATION (choose 2)** **\$16**  
-Grilled Angus Sliders  
-Grilled Chicken Sliders  
-Pulled Pork Sliders  
-Portobello Mushroom Sliders
- GF WING STATION** | Served with Carrots, Celery, Ranch, & Blue Cheese (choose 2) **\$16**  
-Buffalo  
-Barbeque  
-Lemon Pepper  
-Garlic Parmesan
- CINNAMON SUGAR DONUTS** **\$7**  
-Wrapped
- GF HOUSE-MADE POPCORN (choose 2)** **\$7**  
-Spicy Caramel  
-Truffle  
-Black Pepper  
-Parmesan Cheese,
- MILK & COOKIES (choose 2)** **\$6**  
-Chocolate Chip  
-Oatmeal Raisin  
-Peanut Butter  
-White Chocolate Macadamia Nut

25% taxed service charge and current state sales tax applies to all catering.  
Prices are subject to change. No outside food or beverages allowed on premises  
Menu selections must be signed on event order to guarantee pricing and are subject to availability.



# ENTREES

Dinner Roll, Iced Water & Stationed Iced Tea, Coffee & Hot Tea

\*\*Includes choice of 2 (two) SIDES from Page 9

## BEEF & PORK | Choice Grade | Prepared Medium Rare to Rare \*\*

	Lunch 5oz	Dinner 6oz
<b>GF GRILLED CENTER CUT BEEF TENDERLOIN</b> <i>Madeira Wine Sauce</i>	\$45	\$52
<b>GF GRILLED NEW YORK STRIP LOIN (8 oz)</b> <i>Maitre d' Butter</i>		\$42
<b>GF SEARED BASEBALL CUT BEEF SIRLOIN</b> <i>Red Wine Demi Glaze</i>	\$35	\$38
<b>GF DOUBLE CUT FRENCHED PORK CHOP   BONE-IN (10 oz)</b> <i>Port Wine Demi</i>		\$32
<b>GF BRAISED BEEF</b> <i>Natural Jus</i>	\$32	\$35
<b>PEPPERED BACON WRAPPED FILET OF BEEF</b> <i>Herbed-Garlic Potatoes Cabernet Wine Reduction</i>		\$48

## CHICKEN | Antibiotic & Hormone Free | 6oz\*\*

	Lunch	Dinner
<b>GF HERB CRUSTED CHICKEN</b> <i>Citrus Champagne Sauce</i>	\$26	\$28
<b>SESAME-SOY GINGER CHICKEN</b> <i>Sweet Shoyu</i>	\$26	\$28
<b>CHICKEN MARSALA</b> <i>Marsala Wine Sauce</i>	\$26	\$28
<b>CHICKEN PICCATA</b> <i>Lemon Caper Sauce</i>	\$26	\$28
<b>CHICKEN PARMESAN</b> <i>Herbed Marinara Sauce</i>	\$26	\$28
<b>GF SOUTHWEST CHICKEN</b> <i>Avocado &amp; Monterey Jack Cheese</i>	\$26	\$28
<b>SOUTHERN CHICKEN FRIED CHICKEN</b> <i>Pepper Gravy</i>	\$26	\$28

## FISH | Fresh\*\*

	Lunch	Dinner
<b>GF PAN SEARED SEASONAL WHITE FISH</b> <i>Smoked Tomato Butter Sauce</i>	\$30	\$32
<b>GF SEARED CHILEAN SEA BASS WITH JUMBO SHRIMP</b> <i>White-Wine Reduction</i>		\$50
<b>GF BLACKENED SALMON</b> <i>Cajun Cream</i>	\$30	\$32
<b>GF MAHI MAHI</b> <i>Roasted Citrus Butter Sauce</i>	\$30	\$32



# ENTREES

*Dinner Roll, Iced Water & Stationed Iced Tea, Coffee & Hot Tea*

*\*\*Includes choice of 2 (two) SIDES from Page 9*

## DUO PLATES | 4oz each | 8oz total \*\*

- |           |  |                     |
|-----------|--|---------------------|
| <b>GF</b> | <b>GRILLED BEEF TENDERLOIN &amp; HERBED OR MARSALA CHICKEN</b><br><i>Madeira Wine Sauce and Citrus Butter</i>        | <b>\$48</b>         |
| <b>GF</b> | <b>GRILLED BEEF TENDERLOIN &amp; ROASTED SALMON</b><br><i>Cajun Cream</i>  | <b>\$50</b>         |
| <b>GF</b> | <b>GRILLED BEEF TENDERLOIN &amp; LOBSTER TAIL</b><br><i>Cabernet Wine Reduction and Lemon Shallot Emulsion</i>       | <b>Market price</b> |
| <b>GF</b> | <b>SEARED CHILEAN SEA BASS &amp; GRILLED BEEF TENDERLOIN</b><br><i>White-Wine Reduction and Madeira Wine Sauce</i>   | <b>\$65</b>         |
| <b>GF</b> | <b>ROASTED SALMON &amp; HERBED CHICKEN</b><br><i>Lemon Dill Butter and choice of Cajun Cream or Citrus Champagne</i> | <b>\$40</b>         |

## PASTA MAIN

- |   |             |
|---|-------------|
| <b>BLACKENED CHICKEN ALFREDO</b><br><i>Served with Penne Pasta &amp; Shaved Parmesan Cheese</i>           | <b>\$22</b> |
| <b>LOBSTER RAVIOLI</b><br><i>Served with Asparagus, Cherry Tomatoes, Crab Meat and Brandy Cream Sauce</i> | <b>\$25</b> |
| <b>TRADITIONAL BOLOGNESE</b><br><i>With Rigatoni Pasta</i>  | <b>\$21</b> |

## VEGETARIAN MAIN

- |  |             |
|--|-------------|
| <b>EGGPLANT PARMESAN</b><br><i>Pomodoro Sauce</i><br><i>**Includes choice of 2 (two) SIDES from Page 8</i>   | <b>\$21</b> |
| <b>GF STUFFED PORTOBELLO MUSHROOM</b><br><b>(VEGAN OPTION AVAILABLE)</b><br><i>Served with Asparagus, Cherry Tomatoes, Roasted Tomato Sauce</i><br><i>**Includes choice of 2 (two) SIDES from Page 5</i> | <b>\$22</b> |
| <b>CHEESE TORTELLINI</b><br><i>Grilled Vegetables and Vodka Sauce</i>  | <b>\$21</b> |

## KIDS MEALS | Kids 12U When Accompanied | Served with Tea and Water

- |  |             |
|--|-------------|
| <b>CHICKEN FINGERS</b><br><i>Served with Macaroni &amp; Cheese</i> | <b>\$15</b> |
| <b>MINI PIZZAS (5)</b><br><i>Cheese or Pepperoni</i>               | <b>\$15</b> |
| <b>2 CORN DOGS</b><br><i>Served with Fries</i>                     | <b>\$15</b> |





# SIDES

(2) Sides are included in Entrée Price. Additional Sides are priced below.

## STARCH

\$5

BUTTERED BOWTIE PASTA

- GF CILANTRO-LIME RICE
- GF HERBED RICE PILAF
- GF HERBED WHIPPED YUKON GOLD POTATOES
- MACARONI & CHEESE
- MUSHROOM RISOTTO CAKE
- GF OVEN ROASTED RED POTATOES
- GF ROASTED GARLIC MASHED POTATOES
- GF SAFFRON BASMATI RICE
- GF STEAMED JASMINE RICE

## UPGRADE

\$6

- GF CREAMY SUN DRIED TOMATO ORZO
- GF HERBED COUSCOUS
- HORSERADISH SOUR CREAM MASHED POTATOES
- GF STEAKHOUSE LOADED BAKED POTATO
- GF TWICE BAKED POTATO

## VEGGIES

\$5

BALSAMIC DILL VEGETABLE MEDLEY

BRAISED JUMBO MUSHROOM CAPS

- GF DILL CARROTS
- GF GREEN BEANS ALMANDINE
- GF HOUSE CREAM CORN
- GF GARLIC DILL HARICOT VERTS
- GF SAUTÉED MARKET VEGETABLES
- GF SEASONAL ROASTED VEGETABLES
- SOY GLAZED EDAMAME
- STIR FRY VEGETABLES

## UPGRADE

\$6

BRUSSEL SPROUTS WITH DYNAMITE SAUCE & CRISPY BACON

- GF GARLIC DILL HARICOT VERTS
- GF STEAMED CARROTS AND ASPARAGUS
- GF ROASTED BROCCOLINI
- GF ROASTED ASPARAGUS

25% taxed service charge and current state sales tax applies to all catering.  
Prices are subject to change. No outside food or beverages allowed on premises.  
Menu selections must be signed on event order to guarantee pricing and are subject to availability.

# DESSERTS

## PLATED DESSERTS | Priced Per Person

	<b>CHOCOLATE MARQUISE CAKE</b>	<b>\$6</b>
	With Chocolate Sauce	
	<b>NEW YORK CHEESECAKE</b>	<b>\$6</b>
	With Mixed Berry Sauce	
	<b>ITALIAN CREAM CAKE</b>	<b>\$6</b>
	With Raspberry Sauce	
<b>GF</b>	<b>LEMON PANNA COTTA</b>	<b>\$6</b>
	With Fresh Raspberry Compote	
	<b>MINIATURE DUO DESSERTS   PICK ANY 2</b>	<b>\$8</b>
	Fruit Tart, Chocolate Marquis, Cheese Cake, Italian Cream Cake	
<b>GF</b>	<b>GLUTEN FREE MINIATURE DUO DESSERT</b>	<b>\$8</b>
	Seasonal Fresh Mixed Berries & Chocolate Cup	
<b>GF</b>	<b>FLOURLESS CHOCOLATE CAKE</b>	<b>\$6</b>
	<b>STRAWBERRY SHORTCAKE</b>	<b>\$6</b>
	<b>OREO CHEESECAKE</b>	<b>\$6</b>



## STATIONED DESSERTS | Priced Per Person Or By The Dozen

	<b>ASSORTED FRESH BAKED COOKIES</b>	<b>\$24</b>
	BY THE DOZEN	
	Macadamia Nut, Chocolate, Oatmeal, Peanut Butter	
	<b>ASSORTED BITE SIZE CHEESECAKE</b>	<b>\$28</b>
	BY THE DOZEN	
<b>GF</b>	<b>CHOCOLATE DIPPED FRESH STRAWBERRY</b>	<b>\$20</b>
	BY THE DOZEN	
	White Chocolate (or) Dark Chocolate	
	<b>DESSERT DISPLAY   CHOOSE 4</b>	<b>\$20</b>
	Mini Pies Cupcakes, Cake Pops, Macaroons, Lemon Squares, Cookies, Brownies, Cheesecakes	
	<b>DOUBLE CHOCOLATE BROWNIES</b>	<b>\$24</b>
	BY THE DOZEN	
	with or without walnuts or strawberry sauce	
	<b>FRENCH ASSORTED MACAROONS</b>	<b>\$18</b>
	BY THE DOZEN EACH	
	Chocolate, Lemon, Mocha, Pistachio, Almond, Raspberry	
<b>GF</b>	<b>ICE CREAM BAR   PRICED PER PERSON</b>	<b>\$8</b>
	Vanilla Ice Cream, Whipped Cream, Maraschino Cherry, Pecans, Rainbow Sprinkles, Brownie Bites, Chocolate & Caramel Sauce	



### \*\*Note\*\*

The Bowden Inc. does not provide Wedding Cakes or Celebratory Cakes and therefore does allow outside specialty cakes to be brought in however, it is required that all specialty cakes brought in to The Bowden, Inc. are baked in a licensed and permitted kitchen and must be served by The Bowden Inc. staff.  
All other desserts and food must be ordered through The Bowden Inc menu.



# BEVERAGES

## GF NON-ALCOHOLIC BEVERAGES STATIONS

Minimum of 2 gallons | Must order for 100% of Guest Count

	By the gallon
<b>HOT REGULAR/DECAF COFFEE</b>	<b>\$16</b>
<b>REGULAR ICED TEA</b>	<b>\$16</b>
<b>ASSORTED HOT TEA STATION</b> Earl Grey, Chamomile, Green Lemon Ginger, English Breakfast	<b>\$16</b>
<b>HOT REGULAR/DECAF COFFEE + HOT TEA</b>	<b>\$16</b>
<b>HOT CHOCOLATE STATION **</b> Marshmallow, Peppermint Syrup, Chocolate Shavings, Whip Cream	<b>\$16</b>
<b>GOURMET COFFEE STATION **</b> Hazelnut, Vanilla, Caramel Flavors, Cinnamon Sticks,	<b>\$16</b>
<b>JUICE PACKAGE   Per Person  </b> Orange, Cranberry, Apple, Lemonade	<b>\$5</b>
<b>JUICE &amp; SODA PACKAGE   Per Person  </b> Orange, Cranberry, Apple, Lemonade, Coke, Diet Coke, Dr. Pepper, Sprite, (add Perrier +\$1)	<b>\$7</b>
<b>ALL DAY BEVERAGE PACKAGE   Per Person  </b>	<b>\$10</b>
<b>ALL DAY BEVERAGE PACKAGE   Per Person  </b> With Sodas	<b>\$15</b>
** <i>Attended Station</i>	

## GF HOUSE-MADE MOCKTAILS

Priced Per Person Per Hour | Must order for 100% of Guest Count

	SINGLE POUR   STATION
<b>MOCK CHAMPAGNE</b> Ginger Ale, Pineapple Juice, White Grape Juice	<b>\$3   \$5</b>
<b>SPARKLING POMEGRANATE SANGRIA</b> Marinated Berries, Pomegranate Juice, Sparkling Grape Juice	<b>\$3   \$5</b>
<b>MOCK CHAMPAGNE FRUIT PUNCH</b> Ginger Ale, Pineapple Juice, Orange Juice, White Grape Juice, Cranberry Juice	<b>\$3   \$5</b>
<b>RASPBERRY-LEMONADE FIZZ</b> Fresh Raspberry, Lemonade and Ginger Ale	<b>\$3   \$5</b>

**ATTENDED BAR SET-UP** **\$175**  
\*3 hour Maximum Bar for Mocktails Service Charge Applies to Set-Up

25% taxed service charge and current state sales tax applies to all catering.  
Prices are subject to change. No outside food or beverages allowed on premises  
Menu selections must be signed on event order to guarantee pricing and are subject to availability.

11



THE BOWDEN  
EVENTS & WEDDINGS

# Bar Package Menu

25% Service Charge and Sales Tax Applies to all charges.

## HOSTED BAR PACKAGES

Host Pays for Guest's Drinks | Priced Per Person

Per Person Package Price Applies for 100% of Guest Count ages 21+

All Guests ages 5-20 will pay the Soda Package Pricing

Bartender Ratio applies to all bars hosted. All bars will be provided a Bar back. If Additional bars are requested above the allotted numbers an additional charge will be applied. Host bars are provided the allotted ratio complimentary based on head count

**0-149 GUESTS:** 1 BAR STAFF IN SINGLE LOCATION

**150-249 GUESTS:** 2 BAR STAFF IN 2 LOCATIONS

**250-349 GUESTS:** 3 BAR STAFF IN 3 LOCATIONS

**350-449 GUESTS:** 4 BAR STAFF IN 4 LOCATIONS

**450 AND UP GUESTS:** 5 BAR STAFF IN 4 LOCATIONS- ADDITIONAL BARTENDER AND BAR TO BE SETUP PER 100 PEOPLE PER SPACE AVAILABLE

**ADDITIONAL BAR:** 1-2 BAR STAFF IN ADDITIONAL LOCATION ABOVE RATIO PROVIDED **\$350**

**ADDITIONAL BARTENDER:** 1 BARTENDER IN SAME LOCATION OF OTHER BARTENDER **\$175**

3 Hours | 4 Hours | Additional Hour

## HOSTED BEER & WINE PACKAGE

**\$27 | \$35 | \$8**

**DOMESTIC:** COORS LT. | MILLER LT. | MICHELOB ULTRA

**PREMIUM:** CORONA | SHINER | STELLA | PERONI(NA)

**HOUSE WINE:** CHARDONNAY | PINOT NOIR | CABERNET | PINOT

GRIGIO | SPARKLING | ROSE **INCLUDES:** SODAS | JUICE MIXERS |

COCKTAIL MIXERS | GARNISHES

## HOSTED CALL BAR PACKAGE

**\$35 | \$45 | \$10**

Includes Soda Package & Beer & Wine Package Items

TITO'S | SKOL | RONCORINA SILVER | OLD CROW |

DEWAR'S | SAUZA | JACK DANIELS

## HOSTED ULTRA BAR PACKAGE

**\$45 | \$55 | \$12**

Includes Soda Package & Beer & Wine Package Items

GREY GOOSE | BOMBAY SAPPHIRE | CROWN ROYAL |

JOHNNIE WALKER BLACK | PATRON SILVER | BACARDI

SUPERIOR | BUFFALO TRACE

*\*CHAMPAGNE TOAST IS INCLUDED IN THIS PACKAGE*

## HOSTED PLATINUM BAR PACKAGE

**\$55 | \$65 | \$13**

Includes Soda Package & Beer & Wine Package Items

CIROC | HENDRICK'S | TEN TO ONE WHITE | MICHTER'S SINGLE

BARREL RYE | CASAMIGO'S BLANCO | WOODFORD RESERVE |

HENNESSEY VS | GLENLIVET FOUNDER'S RESERVE

*\*CHAMPAGNE TOAST IS INCLUDED IN THIS PACKAGE*

## SODA PACKAGE

**\$7 | \$10 | \$3**

*\*Required for all guests ages 5-20 when accompanying Hosted Bar*

SODAS | JUICE (CRANBERRY, OJ, GRAPEFRUIT) |

COCKTAIL MIXERS (ROSE'S LIME, ROSES GRENADINE, BITTERS) |

GARNISHES (LEMON, LIME AND CHERRIES)

## HOSTED PACKAGE ADD-ONS

**CHAMPAGNE TOAST SERVICE** (One 1/2 Pour)

**\$5 P/P**

**TABLESIDE HOUSE WINE SERVICE** (during dinner only)

**\$35 PER BOTTLE**

**UPGRADED WINE SELECTIONS**

**\*CUSTOM PRICE**

**SELECT MADE TO ORDER MIXED DRINKS**

**\*CUSTOM PRICE**

**BATCH (SELECT) SIGNATURE COCKTAIL** (75 Servings)

**\$500**

• **GENTLEMAN'S BREW:** JACK DANIELS & GINGER BEER GARNISHED WITH AN ORANGE SLICE

• **JALAPEÑO MARGARITA:** PATRON SILVER, SWEET & SOUR, JALAPEÑO SYRUP, & TRIPLE SEC

• **BLUSHING BRIDE:** BOMBAY SAPHIRE, WATERMELON & CLUB SODA WITH A CUCUMBER SLICE

• **TEXAS KISS:** TITO'S VODKA, LEMONADE, TRIPLE SEC, W/ SUGAR RIM AND LEMON SLICE

25% Service Charge and Sales Tax Applies to all charges.





THE BOWDEN  
EVENTS & WEDDINGS

# Bar Package Menu

25% Service Charge and Sales Tax Applies to all charges.

## NON-HOSTED BAR Host Pays for Bar-Set-Up |

Guest Pays for Drinks on Own | Bar Set-up for up to 4 Hours of Service

<b>50-149 GUESTS:</b> 1 BAR STAFF IN SINGLE LOCATION	<b>\$350</b>
<b>150-249 GUESTS:</b> 2 BAR STAFF IN 2 LOCATIONS	<b>\$525</b>
<b>250-349 GUESTS:</b> 3 BAR STAFF IN 2 LOCATIONS	<b>\$700</b>
<b>350-449 GUESTS:</b> 3 BAR STAFF IN 3 LOCATIONS	<b>\$850</b>
<b>450 AND UP GUESTS:</b> 4 BAR STAFF IN 3 LOCATIONS	<b>\$1000</b>
<b>ADDITIONAL BAR:</b> 1-2 BAR STAFF IN ADDITIONAL LOCATION	<b>\$350</b>
<b>ADDITIONAL BARTENDER:</b> 1 BARTENDER IN SAME LOCATION OF OTHER BARTENDER	<b>\$175</b>
<b>ADDITIONAL HOURS (OR) ULTRA BAR:</b> 25% OF BAR SET-UP (MAX 1 ADDITIONAL HOUR)	
<b>MINIMUM SPEND REQUIREMENT OF \$2,000.00</b>	

NON-HOSTED BAR SET AS **CALL BAR:** SODA PACKAGE | BEER & WINE PACKAGE | TITO'S | SKOL | RON CORINA SILVER | DEWARS | SAUZA | JACK DANIELS

## NON-HOSTED BAR AT BAR PRICING | Priced per Beverage

<b>PLATINUM LIQUORS</b>	<b>\$13</b>
CIROC   HENDRICK'S   TEN TO ONE WHITE   MITCHER'S SINGLE BARREL RYE   CASAMIGO'S BLANCO   WOODFORD RESERVE   HENNESSEY VS   GLENLIVET FOUNDER'S RESERVE	
<b>ULTRA LIQUORS</b>	<b>\$10</b>
GREY GOOSE   BOMBAY SAPPHIRE   CROWN ROYAL   JOHNNIE WALKER BLACK   PATRON SILVER   BACARDI SUPERIOR   BUFFALO TRACE	
<b>CALL LIQUORS</b>	<b>\$9</b>
TITO'S   SKOL   RON CORINA SILVER   DEWAR'S SCOTCH   SAUZA TEQUILA   JACK DANIELS   OLD CROW BOURBON	
<b>HOUSE WINES   CHAMPAGNE</b>	<b>\$9</b>
CHARDONNAY   PINOT NOIR   CABERNET   PINOT GRIGIO   CHAMPAGNE   ROSE   SPARKLING	
<b>DOMESTIC BEER</b>	<b>\$7</b>
MILLER LITE   COORS LIGHT   MICHELOB ULTRA	
<b>PREMIUM BOTTLED BEER VARIETY</b>	<b>\$8</b>
SHINER BOCK   CORONA   STELLA ARTOIS   PERONI (NA)	

### \* RULES, REGULATIONS, & REQUIREMENTS \*

- Alcoholic charges are exclusive of the catering, food, and non-alcoholic minimums outlined in agreement.
- Alcohol must be served through The Bowden Inc. only.
- Brands and pricing are subject to change based on availability and market pricing.
- Bar packages are priced for attended stationed bar service. Table-side bar service is available as an add-on service and will be priced based on liquor selections and staffing needs.
- Bartender Ratio outlined above is required for all Non-Hosted Bars:
- Guest count above what is communicated and paid for is subject to loss of security damage deposit and additional charges according to the ratio schedule.
- Bars will not be moved during an event | Cocktail hours held in a separate location from the reception will require additional bar set-up and are subject to additional bar set-up charges.
- Bar service is offered as continuous bar service only and must match event start and end times.
- Drink tickets for non-hosted bars must be purchased in advance at the highest rate of selections.
- A mixer is required with all alcohol | No shots | No doubles | No martini's
- Alcohol service will end at least 30 minutes prior to event end time and no later than 11:30pm.
- Security Guard Services is required for the duration of entire event for all events that serve alcohol.
- 1 Security Guard per Bar is required at the rate of \$75/hour with a 4 hour minimum
- Guest count above what is communicated and paid for is subject to event closure, loss of security damage deposit and additional charges according to the ratio schedule.
- 25% taxable service charge and current rate sales tax applies to all set-up and service pricing.
- No outside food or beverage allowed on premises at any time before, during or after event.
- All alcohol served by The Bowden must be consumed in The Bowden Event Center or adjoining back patio and may not be removed from these locations.
- The Bowden, Inc. Reserves the right to refuse service to anyone.
- It is unlawful to serve alcohol to anyone under the age of 21. Guests are not allowed to purchase or provide alcoholic beverages to anyone under 21 years of age.
- Prices are subject to change without notice and are not guaranteed without a signed event order.
- Non-Compliance with any of the above rules are subject to event closure, loss of damage deposit and additional fines or fees.