



LEXUS PLATINUM CLUB

CHARCUTERIE

CURED MEATS & CHEESE

SEASONAL CURED MEATS,
ASSORTED CHEESES

HUMMUS

SERVED WITH ARTISAN BREAD, PITA AND CRACKERS

SMOKEY CHIPOTLE HUMMUS
BLACK BEAN HUMMUS
PUMPKIN HUMMUS

FRESH MARKET FRUIT AND VEGETABLE DISPLAY

SERVED WITH ARTISAN BREAD, PITA AND CRACKERS

CARVING & ACTION STATION

“TALLADEGA” BUTTER MILK

TURKEY

HERB DEMI
HORSERADISH CRÈME

“SMOKE A LITTLE SMOKE”

CHIMICHAGNA

MEXICAN RICE, SALSA, GUACAMOLE, SOUR
CREAM, CILANTRO, LIMES, CHEDDAR CHEESE,
CHIHUAHUA

SWEETS

“DRINK IN MY HAND”

BOURBON PECAN CAKE

COOKIES BROWNIES

SALADS

“THESE BOOTS” TEXAS CAVIAR

BLACK BEANS, PINTO BEANS, CORN, RED BEANS,
CILANTRO, PEPPERS, ONION, HERB VINAIGRETTE

“HIPPIE RADIO” STRAWBERRY SPINACH SALAD

FETA CHEESE, PINE NUTS, BACON, RED ONION,
BALSAMIC DRESSING

CLASSIC CAESAR SALAD

GARLIC CROUTONS, PARMIGIANA-REGGIANO

MAIN DISHES

“CREEPIN” ACHIOTE PORK LOIN

ACHIOTE LIME PAN SAUCE, CILANTRO

“SPRINGSTEEN” CHICKEN FRIED STEAK

PEPPERCORN GRAVY, PARSLEY

SIDES

“HOW ‘BOUT YOU” SWEET POTATO MASH

CREAM, SUGAR, CINNAMON, MARSHMALLOW

“GUYS LIKE ME” DIRTY RED BEAN & RICE

PEPPERS, ONION, CELERY, THYME, CAJUN SPICES

“HOLDIN’ MY OWN” GREEN BEAN CASSEROLE

CRISPY ONION, PARSLEY

ERIC CHURCH

4.13.19