

DON STRANGE OF TEXAS BUFFET PACKAGES 2026

Our Story

Since the start of this family business more than 74 years ago, Don Strange of Texas, Inc. has become one of the most sought-after catering companies in the nation. Every event we create is infused with the unmistakable spirit of Texas, offering an unforgettable blend of authentic Texas and Northern Mexican cuisine — all presented with exceptional style and flavor.

Today, we're proud to be recognized as the premier caterer in Texas and beyond, trusted by a loyal following of clients who return to us time and again for experiences that are anything but ordinary.

DON STRANGE BUTCHER BLOCK BBQ BUFFET DINNER – MENU 1

APPETIZER

White Queso GF, V

Spicy pepper jack cheese dip served with crispy corn chips (DF, GF, VG)

BUTCHER BLOCK BBQ BUFFET

You may select **TWO (2)** of the following protein options

Famous Don Strange BBQ Brisket DF, GF

Served with our famous Don Strange BBQ sauce (DF, GF, V)

-OR-

Hill Country Sausage Market DF

Smoked Hill Country sausage with colorful bell peppers on a wooden skewer with house-made mustard (DF, V)

-OR-

Smoked BBQ Chicken DF, GF

Piles of smoked BBQ chicken breasts, thighs, wings, and drumsticks served with our famous Don Strange BBQ sauce (DF, GF, V)

Homemade Parker House Rolls V

SIDES

You may select **THREE (3)** of the following side options

Borracho Beans DF, GF

Homemade Mac 'N Cheese V

Rose's Homemade Potato Salad DF, GF, V

Creamy Cole Slaw GF, V

Corn Pudding Soufflé V

Grilled Seasonal Vegetables DF, GF, VG

South Texas Caesar Salad V

Romaine lettuce with homemade cornbread croutons, shredded parmesan cheese and homemade Caesar dressing

Garden Bistro Salad DF, GF, VG

Mixed greens, romaine, roasted tomatoes, shaved zucchini, cucumbers, and shaved carrots with your choice of dressing: *Creamy Herb Dressing* (GF, V) or *Champagne Vinaigrette* (DF, GF, VG)

DESSERT

Client to Provide Wedding Cake

Cake cutting service included

BEVERAGES

Iced Water & Iced Tea at Self-Service Station (Acrylic Drinkware)

MENU ADD-ONS

The Full Butcher Block

You may select all three protein options @ an additional cost

Here for the Sides

You may add more sides @ an additional cost

DON STRANGE FIESTA BUFFET DINNER – MENU 2

APPETIZER

You may select **ONE (1)** of the following appetizer options

White Queso GF, V

Spicy pepper jack cheese dip served with crispy corn chips (DF, GF, VG)

-OR-

Salsa Bar DF, GF, VG

Salsa roja, salsa verde, roasted red pepper salsa, and black bean and corn salsa served with crispy corn chips (DF, GF, VG)

FIESTA BUFFET

Chicken Enchiladas with Homemade Tomatillo Sauce GF

Hand rolled soft corn tortillas, stuffed with shredded chicken, onions, monterrey jack cheese and topped with a green tomatillo sauce and sour cream

Traditional Mexican Enchiladas GF, V

Hand rolled soft corn tortillas, stuffed with yellow cheese, onions and topped with a red enchilada sauce

SIDES

Spanish Rice DF, GF, VG

Borracho Beans DF, GF

Confetti Salad V

Romaine hearts tossed with black beans, whole kernel corn, red and yellow bell peppers, queso fresco, crispy corn tortilla strips and a cilantro lime vinaigrette

DESSERT

Client to Provide Wedding Cake

Cake cutting service included

BEVERAGES

Iced Water & Iced Tea at Self-Service Station (Acrylic Drinkware)

MENU ADD-ONS

More Apps, Please!

You may select both the white queso and the salsa bar @ an additional cost

ENTRÉES

Beef Fajitas DF, GF

Grilled beef, grilled onions and grilled bell peppers with tortillas, guacamole, sour cream, shredded cheese, and pico de gallo @ an additional cost

Heirloom Pinto Bean and Oaxacan Cheese Chili Relleno GF, V

Served with salsa and ranchero sauce @ an additional cost

DON STRANGE HILL COUNTRY BUFFET DINNER – MENU 3

APPETIZER

Crudite and Cheese Grazing Board v

Fresh vegetables with roasted red pepper hummus, jam, artisanal cheeses, homemade focaccia bread, and crackers

-OR-

Fresh Fruit and Cheese Grazing Board v, CONTAINS NUTS

Fresh fruits and berries, artisanal cheeses, sweet and savory nuts, homemade date bread, and crackers

MENU ADD-ONS

Grazing Board

You may add candied bacon ribbons (DF, GF) to your grazing board @ an additional cost

BUFFET DINNER

Mesquite Grilled Chicken DF, GF

Grilled fresh on-site, served hot and topped with **Homemade Parker House Rolls** (V) and your choice of sauce: *Creamy Basil Pesto Sauce* (GF, V, CONTAINS NUTS), *Crème de Poblano Sauce* (GF, V), or *Chimichurri Sauce* (DF, GF)

Homemade Mashed Potatoes GF, V

-OR-

Pasta Primavera v

Penne pasta with julienne vegetables tossed in a light alfredo sauce

Green Bean & Rainbow Carrot Bundles DF, GF, VG

Delicately blanched green beans with roasted carrots tied into bundles with a strip of leek

-OR-

Grilled Vegetables DF, GF, VG

Fresh seasonal vegetables, brushed with olive oil and sea salt

South Texas Caesar Salad v

Romaine lettuce with homemade cornbread croutons, shredded parmesan cheese and homemade Caesar dressing

-OR-

Garden Bistro Salad DF, GF, VG

Mixed greens, romaine, roasted tomatoes, shaved zucchini, cucumbers, and shaved carrots with your choice of dressing: *Creamy Herb Dressing* (GF, V) or *Champagne Vinaigrette* (DF, GF, VG)

DESSERT

Client to Provide Wedding Cake

Cake cutting service included

BEVERAGES

Iced Water & Iced Tea at Self-Service Station (Acrylic Drinkware)

DON STRANGE SIGNATURE BUFFET DINNER – MENU 4

BUTLER PASSED APPETIZERS

You may select **UP TO THREE (3)** of the following butler passed appetizers

Asiago Stuffed New Potatoes V

Candied Bacon Ribbons DF, GF

Masa Cups DF, GF, VG

Corn masa “cup” filled with fresh citrus guacamole

Duck Purses GF

Roasted duck in a phyllo pastry pouch tied with a strip of leek

Caprese Skewers GF, V

Grape tomatoes, whole milk mozzarella and basil drizzled with extra virgin olive oil, cracked pepper, and sea salt

Fried Jalapeños V

Stuffed with muenster cheese, hand breaded and deep fried, cut vertically

Cranberry Brie Bites GF, V, CONTAINS NUTS

Grilled White Wings™ GF

Chicken breast with a slice of jalapeño and monterey jack cheese, wrapped in bacon, marinated in white wine and spices, and grilled to perfection

Grilled Quail Leg Lollipop DF, GF

Served with cranberry chutney (DF, GF, VG)

Cilantro Lime Shrimp DF, GF, CONTAINS SHELLFISH

Presented on a skewer with a snow pea

Ancho Shrimp Skewers DF, GF, CONTAINS SHELLFISH

Smoked Salmon Crostini

Served with crème fraiche and dill

DON STRANGE SIGNATURE BUFFET DINNER – MENU 4 **Continued**

BUFFET DINNER

Mesquite Grilled Hot Beef Tenderloin DF, GF

Texas' Finest Cut of Beef grilled on-site, sliced and served to your guests, and served with jalapeño béarnaise sauce (V) and **Homemade Parker House Rolls** (V)

SIDES

Potatoes Au Gratin GF, V

Thinly sliced potatoes, baked with béchamel sauce and cheese until golden brown

-OR-

Corn Soufflé Timbales V

Topped with cheddar cheese presented in a corn husk

-OR-

Homemade Mashed Potatoes GF, V

Green Bean & Rainbow Carrot Bundles DF, GF, VG

Delicately blanched green beans with roasted carrots tied into bundles with a strip of leek

-OR-

Roasted Vegetables DF, GF, VG

Carrots, beets, sweet potatoes, squash and red peppers

Spinach & Berry Salad DF, GF, VG, CONTAINS NUTS

Fresh spinach and bibb lettuce tossed with sliced avocados, fresh strawberries, and toasted slivered almonds in a raspberry vinaigrette dressing (DF, GF, VG)

DESSERT

Client to Provide Wedding Cake

Cake cutting service included

BEVERAGES

Iced Water & Iced Tea at Self-Service Station (Acrylic Drinkware)

ENTRÉE ADD-ONS

Chicken Piccata

Lightly pounded chicken breast sautéed in butter, olive oil, fresh rosemary, lemon, capers and white wine @ an additional cost

Authentic Crab Cakes DF, CONTAINS SHELLFISH

Served with spicy remoulade sauce (DF, GF, VG) @ an additional cost

Shrimp and Grits GF, CONTAINS SHELLFISH

Shrimp sautéed in a cajun compound butter and cream, served over homemade cheddar cheese grits @ an additional cost

Chicken Fried Quail DF

Half pieces of semi-boneless served with a cracked pepper cream gravy @ an additional cost

Venison Crepes DF, CONTAINS NUTS

Pork and venison, mushrooms, water chestnuts and green onions folded into a crepe @ an additional cost

POPULAR OPTIONAL ADD-ONS

Don Strange Famous Cactus Cakes (V)

Custom Made Cactus Cake -- "Can I Eat This?"

Handmade cakes resembling a true prickly pear cactus with handmade edible fondant thorns. Served in an authentic terracotta pot. Displayed on presentation of Texas limestone, and real Texas cactus.

1 Large, 1 Medium, and 3 Small Cakes

(this number of cakes works well for about 100 guests.)

This is a popular Groom's Cake selection!



LATE NIGHT SNACKS

Donut Hole Flambé – Action Station (DF, V)

a fiery display of Shipley's donut holes with brown sugar, butter and rum served over vanilla ice cream

Agave Pulled Pork Sliders – Action Station (DF)

Hand-pulled roasted pork with slaw, dill pickles and agave BBQ sauce presented on a toasted slider bun

Churro Bar – Food Station (V)

Served with cajeta sauce, chocolate sauce, sprinkles, and chopped nuts

Warm Chocolate Chip Cookies – Food Station (V)

Fresh and warm homemade chocolate chip cookies

Mac 'N Cheese Bar – Food Station (V WITHOUT THE BACON)

Homemade mac and cheese with toppings such as crispy onions, crumbled bacon, green chilies, pico de gallo, sour cream, and green onions

Hot Honey Chicken Biscuits – Butler Passed

Freshly fried chicken served on brioche bun with hot honey and chopped dill pickle relish

Assorted Breakfast Tacos – Butler Passed

Bean and cheese (V), potato and egg (DF, V), bacon and egg, and chorizo and egg tacos, labeled and wrapped in foil