



BACK PORCH CLUB

menu

FRIDAY, OCT. 7

\$35

Gourmet Build Your Own Salad Station
Pecan Smoked Beef Tenderloin Carving
Station served with Split Top Sourdough
Rolls and Garnishes
Wood Fire Grilled Herb Grilled Chicken
complimented by Citrus Confetti
Our Famous Loaded Purple Mashed
Potatoes
Honey Balsamic Asparagus garnished
with Carrot Shred
Presented Assorted Mini Gourmet
Desserts

SUNDAY, OCT. 9

\$30

Garden Salad Station with assorted
favorites and dressings to include
assorted breads and Chef Nate's Famous
Honey Sage Butter. Cornbread and
Biscuits.
Savory Smoked Texas Pot Roast
Southern Baked Chicken
Smoked Cabbage with Beef Brisket
Sausage
Five Cheese Homestyle Mac n' Cheese
Mini Apple Empanadas or Peach Cobbler

SATURDAY, OCT. 8

\$30


Caesar Salad & Garden Salad Station to
include Garlic Knot Rolls & Rotini Pasta
Salad
Italian Roast Beef Carving Station served
with Roasted Tomato Au Jus
Pan Seared Chicken Breast complimented
by Garlic Cream Sauce
Creamy Truffle Polenta Mash
Italian Style Green Beans (red pepper,
onion, garlic, Bacon)
Lemon Crème Cake / Mini Tiramisu

BUFFET STATIONS WITH DRINK SERVICE
ALL MEALS SERVED ON PLATED CHINA

Uncle Worm's

ELEVATED SMOKEHOUSE AND MORE

Reservations must all be placed online
www.hotfair.com





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menu

TUESDAY, OCT. 11

\$30

Salad Bar Extravaganza with all your favorites this display covers all palates Includes but not limited to, Fruits, Gourmet Mixed Salads, Breads, Grilled Veggies and More
Bourbon Honey Glazed Bone-In Ham Carving Station
Braised Rosemary Garlic Chicken
Bread Pudding & Assorted Cookies

WEDNESDAY, OCT. 12

\$30

Texas Elevated Station
Classic Cole Slaw, Trio Potato Salad, Apple Slaw, Texas Caviar, Mac Salad with Twist
Smoked Slice Brisket Carving Station served with drippings and fixin's
Smoked Wild Game Sausage
Rotisserie Smoked Boneless Chicken
Mini Vanilla Bean Banana Puddings & Mini Chocolate Parfaits

THURSDAY, OCT. 13

\$30


Garden Salad Station with assorted favorites and dressings to include assorted breads and Chef Nate's Famous Honey Sage Butter
Crusted Smoked Pork loin Carving Station complimented by Roasted Raspberry Sauce
Braised Beef Tips enhanced by Roasted Garlic and Natural Au Jus
Confetti Rice Pilaf
Chef Nate's famous Mixed Roasted Veggies
Presented Assorted Petite Comfort Desserts

Uncle Worm's

ELEVATED SMOKEHOUSE AND MORE

BUFFET STATIONS WITH DRINK SERVICE
ALL MEALS SERVED ON PLATED CHINA

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FRIDAY, OCT. 14

\$30

Loaded Gourmet Salad Antipasti Bar &
Breads
Marsala Pork Tenderloin Medallions
enhanced with Caramelized Pearl Onion
& Mushrooms
Parm Crusted Chicken Breast
complimented by Pan Seared Artichoke
in Brown Butter Wine Sauce
Julienne Veggie Bundled drizzled with
Balsamic Glaze
Chef Inspired Custom Dessert Spread

Uncle Worm's

ELEVATED SMOKEHOUSE AND MORE

**BUFFET STATIONS WITH DRINK SERVICE
ALL MEALS SERVED ON PLATED CHINA**

SATURDAY, OCT. 15

\$35

Gourmet Build Your Own Salad Station
Pecan Smoked Beef Tenderloin Carving
Station served with Split Top Sourdough
Rolls and Garnishes
Wood Fire Grilled Herb Grilled Chicken
complimented by Citrus Confetti
Our Famous Loaded Purple Mash Potatoes
Honey Balsamic Asparagus garnished with
Carrot Shred
Presented Assorted Mini Gourmet Desserts

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