



PARADIGM GARDENS

PRIVATE EVENT SAMPLE MENU ITEMS

EACH EVENT IS SPECIAL AND WE CREATE CUSTOM MENUS TO SUIT EACH EVENT. BELOW IS A SAMPLE FOOD MENU WITH PRICING.

FINAL COSTS WILL DEPEND ON SELECTION, FOOD BEVERAGE MINIMUMS, AND GUEST COUNT.

STARTERS: \$5-8/guest plus tax and gratuity

Chicken & Sausage Gumbo
Oyster & Artichoke Soup
Crab & Butternut Squash Bisque
Roasted Eggplant Medallions with Crawfish Monica
Tostada Topped w/ Pulled Pork, Slaw, Queso Fresco & Adobo BBQ Sauce
Seared Ahi Tuna, Avocado, Pico Tostada
Beef Tri Tip, Blue Cheese Crostini
Beet Goat Cheese Dip with Roasted Artichokes and Cherry Tomatoes (vegetarian)
Andouille Sausage and Caramelized Onions
Crawfish Etouffee Toast
Roasted Cauliflower w/Whipped Feta Cheese on Flatbreads (vegetarian/vegan optional)
Roasted Vegetable Quesadilla (vegetarian/vegan optional)
Grilled Eggplant with Crispy Chickpeas, Cherry Tomatoes, Chim Chim Dressing and Tiger Sauce (vegetarian/vegan optional)

MAINS: \$7-15/guest

Coffee Rubbed Pork Loin
Roast Beef Debris w/French Bread
New Orleans BBQ Shrimp
Rotisserie Pork Belly
Coconut Curry (vegan optional)
Red Beans and Rice (vegan optional)
Crawfish Étouffée
Braised Oxtail
Texas Beef Tri Tip with Garden Herb Chimichurri
Seared Whole Tuna Loin
Pork Chops w/Browned Sage Butter
Roasted NY Strip

SIDES: \$5-7/guest

Fried Green Tomato Pie (vegetarian)
Many Cheese Mac n 'Cheese (vegetarian)
Charred Cabbage with Bacon
Goat Cheese Grits (vegetarian)
Plantains (vegetarian)
Coconut Cornbread (vegetarian)
Grilled Jerk Cucumber Salad with Watermelon Serrano Salsa (vegan)
Fire Roasted Seasonal Vegetables (vegetarian/vegan optional)
Root Beer Stewed Greens (vegan)
Farmer's Market Salad (vegetarian/vegan optional)
Corn Maque Choux (vegetarian/vegan optional)



CUSTOM BAR OPTIONS

EACH EVENT IS SPECIAL AND WE CREATE CUSTOM BAR MENUS TO SUIT EACH EVENT. BELOW ARE OUR TWO MOST POPULAR BAR PACKAGES AND PRICING. WE CAN CUSTOMIZE YOUR BAR.

FINAL COSTS WILL DEPEND ON SELECTION, BAR TIME, FOOD BEVERAGE MINIMUMS, AND GUEST COUNT

BEER WINE AND SPECIALTY COCKTAIL BAR FOR 3 HOURS:

One Seasonal Specialty Cocktail with Seasonal Garden Herb Garnish

Selection of Local Brewery beers

Sommelier selected red and white wine

Soft drinks, club soda

\$25/guest plus 10% tax and 20% gratuity

FULL BAR PACKAGE FOR 3 HOURS:

Selection of Local Brewery beers

Sommelier selected red and white wine

Cathead Vodka, Beefeater Gin, Benchmark Bourbon, New Orleans Rum

Soft drinks, club soda, and tonic mixers

\$45/guest plus 10% tax and 20% gratuity

ADDITIONAL ITEMS:

SPARKLING WINE

CHAMPAGNE TOASTS

SPECIALTY LIQUORS AND BEERS

SPECIALTY NON ALCOHOLIC BEVERAGES

SPARKLING WATERS



PARADIGM GARDENS

THIS IS A PRIVATE EVENT SAMPLE PROPOSAL FOR 50 GUESTS ON A SATURDAY

**50 GUESTS
SATURDAY**

VENUE RENTAL INCLUDES ALL THE AMENITIES YOU NEED:

Full access to the garden for 3 hour event: includes 4 hour setup time

Rentals: 12 Wooden picnic tables and benches, 3 high boys, festoon string lights, tiki torches, a handcrafted bar

Built bathrooms with a handwashing station

Our standard plates, cups and glassware

Lovely goats to greet your guests!

Event Staff: Security, One bartender, Onsite venue coordinator

Venue Rental Fee: \$2500-3500 (Cost is based on Date)

Each Additional Event Hour: \$500

CUSTOMIZED SEASONAL FARM TO TABLE STYLE MENU CREATED BY LOCAL CHEF

SAMPLE MENU:

Tostada with seared tuna, avocado and hoisin glaze

Beet and goat cheese dip topped with roasted tomato chickpeas and fried artichokes

Coffee rubbed pork loin

Texas beef tri tip with garden chimichurri

Many cheese mac and cheese

Roasted seasonal vegetables

\$40/guest plus 10% tax and 20% gratuity

FULL BAR PACKAGE:

Selection of Local Brewery beers

Sommelier selected red and white wine

Tito's Vodka, Beefeater Gin, Benchmark Bourbon, New Orleans Rum

Soft drinks, club soda, and tonic mixers

\$45/guest plus 10% tax and 20% gratuity

TOTAL: \$9770.00

ADDITIONAL ITEMS:

TENTS, ENTERTAINMENT, LIVE BANDS, DJs, FLORALS FROM THE GARDEN, CUSTOM FOOD STATIONS, RENTALS: LINENS,
DECOR

**There will be a food and beverage minimum. The minimum depends on the guest count. 10% tax and 20% gratuity only
applies to the food and bar.**