



BR

BRIAR ROSE

LUXURY VENUE & CUSTOM CATERING

CATERING MENU

Bring your dream menu to life with our expertly crafted catering options, designed to complement the beauty of your wedding day

A wedding is a timeless tradition that never goes out of style. Whether you're dreaming of an intimate gathering or a grand celebration, we're here to ensure your wedding reflects who you are and what you love. At Rose Hill Catering, we specialize in custom-designed experiences, bringing your vision to life with exceptional flavors and thoughtful details. Let us transform your ideas into unforgettable moments for you and your guests.

Browse our menus for inspiration and let's create something extraordinary together.

ALL SELECTIONS AND MENUS OFFERED WITHIN ARE SUBJECT TO CHANGE AT ANY TIME

Love is in the Details

Elevated Buffet Option

Elevated Buffet Experience

Our buffets go beyond the ordinary—we take pride in curating a stunning food display, delivering top-tier service, and offering delicious menu options to fit any budget. From elegant presentations to carefully crafted flavors, our buffet designs ensure a memorable dining experience for you and your guests.

Interactive Chef-Attended Stations

Our staffed stations bring an exciting and interactive element to your event, adding extra flair that guests love! These stations enhance your menu with fresh, made-to-order options, allowing guests to customize their meals to their tastes. Perfect as an addition to a buffet, appetizer spread, or late-night snack, our stations create a dynamic dining experience that elevates your celebration!

Charcuterie Displays

Whether you're hosting an intimate gathering or a wedding cocktail hour for 200+ guests, our charcuterie displays are designed to be both visually stunning and deliciously satisfying.

Each display is customized to fit your style, needs, and taste, featuring a curated selection of artisanal cheeses, cured meats, fresh fruits, gourmet crackers, and handcrafted accompaniments.

A perfect blend of elegance and flavor, our charcuterie displays create a memorable centerpiece for any event!

Plated Dinner Service

Designed for seated receptions, our plated dinner service offers an elevated dining experience with expertly crafted courses served directly to your guests. Our skilled waitstaff follows a carefully coordinated timeline, ensuring seamless service that aligns with your event's flow.

With the elegance of a fine dining restaurant, this service allows guests to relax and enjoy a beautifully curated meal with exceptional hospitality.

"Rose Hill catering is the BEST there is! Erica was a dream to work with and her food is better than a home-cooked meal. The presentation was perfect, and the taste was BEYOND perfect. Erica's attention to detail and thoughtfulness was more than a bride could dream of. I wish I could do my wedding again to taste her food again! Rose Hill Catering is every bride's dream come true."

-Ashlyn McKelva

APPETIZERS

Bacon & Cheese Pinwheels – Flaky puff pastry rolled with cheddar cheese and crispy bacon.

Bacon-Wrapped Apricots – Sweet apricots wrapped in bacon, glazed with maple syrup.

Bite-Sized Chicken & Waffles – Mini waffles topped with crispy chicken, served with bourbon maple syrup.

Buffalo Chicken Wontons – Spicy buffalo chicken and a ranch cream cheese filling,

Deviled Eggs – Classic deviled eggs or beet-pickled for a unique twist.

Four Cheese Mac & Cheese – Creamy, decadent mac and cheese served in mini fry pans topped with crispy bacon

Jalapeño Popper Wontons – Crispy wontons filled with cream cheese, diced jalapeños, bacon, and cheddar.

Lobster Bisque Shots – Rich, creamy lobster bisque served in elegant mini shooters.

Gourmet Meatballs – A blend of beef, veal, and sausage, topped with green pesto.

Mini Caprese Salad Bites – Cherry tomatoes, fresh mozzarella, and a balsamic reduction.

Spinach & Artichoke Pinwheels – Flaky puff pastry filled with creamy spinach and artichoke.

Shrimp Cocktail Shooter – Jumbo shrimp elegantly served in a shot glass with zesty cocktail sauce.

Cheese & Crab Crostini – Crispy crostini topped with savory crabmeat and melted cheese.

Tomato Bisque & Mini Grilled Cheese – Classic tomato bisque served in a shot glass.

Vegetable Cups – Fresh, crisp veggies served over a bed of green goddess dressing.

Two-Bite Tacos – Mini tacos with your choice of beef, pork, or vegetarian filling.

Mini Pizza Bites – Personalized mini pizzas with a variety of gourmet toppings.

Spinach & Artichoke Dip – Single-serve portions of creamy dip with crisp crackers.

Stuffed Mushrooms – Savory mushrooms filled with sausage, breadcrumbs, and parmesan.

Bacon-Wrapped Water Chestnuts – Crunchy water chestnuts wrapped in crispy bacon.

Cranberry Brie Bites – Buttery puff pastry filled with warm brie and cranberry sauce.

Exclusive Chef-Curated Additions (Additional fee for selection below)

Pecan-Crusted Goat Cheese Truffles – Creamy goat cheese rolled in candied pecans and drizzled with honey.

Lobster & Corn Fritters – Crispy golden fritters with sweet corn and tender lobster, served with lemon aioli.

Caramelized Onion & Blue Cheese Tartlets – Flaky tart shells filled with caramelized onions and tangy blue cheese.

Smoked Salmon Cucumber Cups – Fresh cucumber cups filled with smoked salmon, dill cream cheese, and capers.

Pineapple Jalapeño Shrimp Skewers – Grilled shrimp with a sweet and spicy pineapple jalapeño glaze.

Elevate your event with artfully crafted appetizers that blend classic favorites with innovative flavors!

BRIAR ROSE PACKAGE

SALAD

Caesar Salad

Crisp romaine lettuce tossed with aged Parmesan and house-made croutons served with a creamy, traditional Caesar dressing.

OR

Garden Salad

A fresh mix of crisp greens, cherry tomatoes, cucumbers, shredded carrots, and red onions, served with ranch dressing

VEGETABLE

Italian green beans

with garlic and diced tomatoes

OR

Sweet Glazed Carrots

Tender carrots glazed in a sweet honey or brown sugar sauce

ENTREE

Chicken Milano Pasta

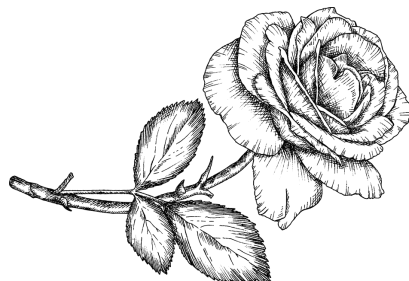
Bow tie pasta tossed with sun-dried tomatoes, sautéed mushrooms, and grilled chicken in a fragrant herb butter sauce. Finished with a creamy white sauce and topped with parmesan cheese.

OR

Southwest Pasta with Grilled Chicken

Bow tie pasta mixed with black beans, corn, and diced tomatoes, tossed in a creamy, spiced heavy cream sauce. Topped with juicy grilled chicken.

MEAL INCLUDES
DRINK STATION, BREAD &
WHIPPED BUTTER,
ALL SERVED BUFFET-STYLE



YELLOW ROSE PACKAGE

1 SALAD

please select one

Caesar Salad

Crisp Romaine Topped with Aged Parmesan in a Creamy, Traditional Caesar Dressing

Garden Salad

Tossed field greens with seasonal vegetables served with creamy ranch and vinaigrette dressing.

Chopped Wedged Salad

Iceberg lettuce topped with blue cheese dressing, cherry tomatoes, and crispy bacon.

2 ENTREE

please select one protein

Chicken Paillard

Grilled chicken breast with cucumber and tomato salsa garnished with creme fraiche.

Lemon Piccata Chicken

Chicken served with capers in a creamy lemon sauce.

Merry Me Chicken

Chicken breast is served in white wine, heavy cream sauce, sun-dried tomatoes, and a little spice.

Roman Chicken

Chicken with tomatoes, yellow peppers, and capers in a white wine sauce.

Tomato Butter Roast Chicken

Roasted butter chicken with cherry tomatoes

3 STARCH

please select one

Melting Potatoes

Slices of Yukon Gold potatoes and a butter broth with seasoning

Classic Rice Pilaf

Rice and oil and butter with carrots and garlic

Turkish Rice Pilaf

Toasted orzo pasta and white rice tossed in butter and seasonings.

Rose Hill Mashed Potatoes

Yukon gold mashed potatoes, butter, and cream infused with garlic and rosemary.)

4 VEGETABLE

please select one

Italian Green Beans

Italian green beans, garlic, and diced tomatoes

Mixed Vegetables

Roasted vegetables with aged balsamic glaze or without

Truffle Green Beans

Fresh green beans tossed in truffle butter.

YELLOW ROSE CONTINUES

5 PASTA

Optional

Options: Replace the starch with pasta with no protein, or add a protein to the pasta and replace the Protein option

Pasta Macaroni and Cheese

Béchamel sauce with a three-cheese blend and

Milano Pasta

Bow tie pasta, sun-dried tomatoes, and mushrooms in a white sauce

Garlic Butter Pasta

Pasta in a garlic butter sauce

With Protein Options:

Rigatoni Bolognese

Onions, garlic, tomatoes, and ground beef are sautéed, then finished with tomato sauce topped with a three cheese and fresh basil blend.

Shrimp Milano Pasta

Bow tie pasta, sun-dried tomatoes, mushrooms, and shrimp are sautéed in herbed-filled butter, finished with a creamy white sauce, and topped with fresh parmesan cheese.

Chicken Milano Pasta

Bow tie pasta, sun-dried tomatoes, mushrooms, and shrimp are sautéed in herbed-filled butter, finished with a creamy white sauce, and topped with fresh parmesan cheese.

Contact Us To Start Planning Today Info@RoseHillTyler.com 903-780-3555



Buffet Package Includes:

Warm Rolls with Whipped Butter

Disposables for Service

Your choice of:

One Salad

One Starch

One Vegetable

One Entrée Selection

Drink Station

RED ROSE PACKAGE

1 SALAD

please select one

Caesar Salad

Crisp Romaine Topped with Aged Parmesan in a Creamy, Traditional Caesar Dressing

Garden Salad

Tossed field greens with seasonal vegetables served with creamy ranch and vinaigrette dressing.

Chopped Wedged Salad

Iceberg lettuce topped with blue cheese dressing, cherry tomatoes, and crispy bacon.

Strawberry Spinach Salad

Spinach salad with Strawberries, mandarin oranges, feta cheese, and candied pecans tossed in a strawberry vinaigrette.
(Seasonal Feb. July)

Apple Fall Salad

Fresh Greens, apples, bacon, feta, candied pecans, cranberries, and blood orange dressing (Sep.-Jan.)

2 ENTREE

please select one protein

Balsamic Flank Steak

Marinated flank steak grilled and topped with Argentina chimichurri sauce.

Grilled Pork Tenderloin -in a Raspberry Chipotle

Chicken Paillard

Grilled chicken breast with cucumber and tomato salsa garnished with creme fraiche.

Lemon Piccata Chicken

Chicken served with capers in a creamy lemon sauce.

Merry Me Chicken

Chicken breast is served in white wine, heavy cream sauce, sun-dried tomatoes, and a little spice.

Roman Chicken

Chicken with tomatoes, yellow peppers, and capers in a white wine sauce.

Tomato Butter Roast Chicken

Roasted butter chicken with cherry tomatoes

Beef Tenderloin Carving Station

Grilled and served rare to medium
(Based on market price, additional fee)

3 STARCH

please select one

Melting Potatoes

Slices of Yukon Gold potatoes and a butter broth with seasoning

Classic Rice Pilaf

Rice and oil and butter with carrots and garlic

Turkish Rice Pilaf

Toasted orzo pasta and white rice tossed in butter and seasonings.

Rose Hill Mashed Potatoes

Yukon gold mashed potatoes, butter, and cream infused with garlic and rosemary.)

RED ROSE CONTINUES

4 PASTA

please select one

Options: Add a protein to the pasta for \$1.00 more per guest

Macaroni and Cheese

Béchamel sauce with a three-cheese blend and

Milano Pasta

Bow tie pasta, sun-dried tomatoes, and mushrooms in a white sauce

Garlic Butter Pasta

Pasta in a garlic butter sauce

5 VEGETABLE

please select one

Italian Green Beans

Italian green beans, garlic, and diced tomatoes

Mixed Vegetables

Roasted vegetables with aged balsamic glaze or without

Truffle Green Beans

Fresh green beans tossed in truffle butter.

Ratatouille

Summer vegetables with tomatoes, olive oil, garlic, and herbs.

Zucchini and Squash

Zucchini and squash sauteed in butter and seasoning.

Buffet Package Includes:

Warm Rolls with Whipped Butter

Disposables for Service

Your choice of:

One Salad

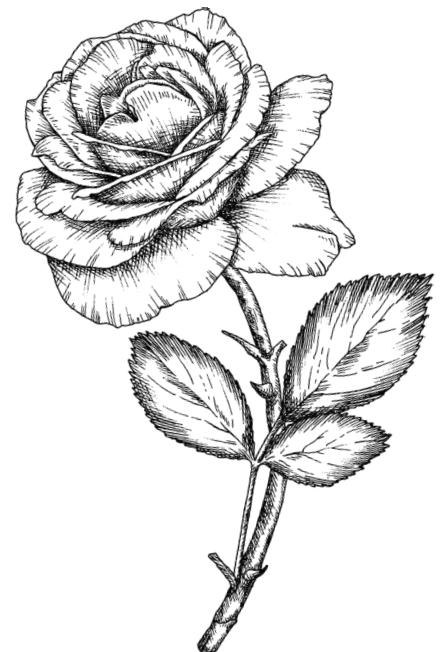
One Starch

One Vegetable

One Pasta

One Entrée Selection

Drink Station



MORE INSPIRATION

Fajita Buffet

Grilled steak, chicken, and shrimp with sautéed peppers and onions. Served with warm flour and corn tortillas, Spanish rice, black beans, guacamole, pico de gallo, sour cream, shredded cheese, and fresh salsa.

Taco Station

Choice of seasoned ground beef, shredded chicken, or pork carnitas. Includes soft and hard shell tacos, shredded lettuce, diced tomatoes, onions, cilantro, cheese, sour cream, salsa, and hot sauce options.

BBQ Feast

Smoked brisket, pulled pork, and grilled chicken with barbecue sauce. Served with baked beans, coleslaw, mac and cheese, cornbread, and pickles.

Pasta Bar

Choice of penne, bow tie, or spaghetti with marinara, Alfredo, or pesto sauce. Served with grilled chicken, Italian sausage, garlic bread, and Caesar salad.

Southern Comfort Buffet

Buttermilk fried chicken, slow-cooked pot roast, mashed potatoes with gravy, roasted green beans, honey-glazed carrots, and warm biscuits with butter and jam.

Low Country Boil Station

Boiled shrimp, andouille sausage, corn on the cob, and red potatoes tossed in garlic butter and Old Bay seasoning. Served with French bread and housemade remoulade.

Gourmet Burger Bar

Beef, grilled chicken, and veggie patties with brioche and pretzel buns. Toppings include caramelized onions, blue cheese, avocado, bacon, lettuce, tomatoes, and signature sauces. Served with hand-cut fries and sweet potato fries.

Mediterranean Mezze Table

Grilled chicken and lamb skewers, hummus trio, fresh pita, Greek salad, stuffed grape leaves, and spanakopita.

Sushi and Poke Bar

Assorted sushi rolls and nigiri, poke bowls with tuna, salmon, and tofu, sushi rice, fresh greens, and toppings like edamame, seaweed salad, and pickled ginger.

Farm-to-Table Rustic Feast

Herb-crusted chicken or braised short ribs, roasted root vegetables, truffle mashed potatoes, seasonal mixed greens with citrus vinaigrette, and freshly baked sourdough bread.

Street Food Stations

Asian-inspired bao buns with pork belly and hoisin sauce, elote with cotija cheese and Tajín, mini wood-fired pizzas with gourmet toppings, truffle fries, and Gruyère croquettes.

Mac and Cheese Bar

Classic three-cheese mac with toppings like lobster, bacon, roasted garlic, jalapeños, and caramelized onions. Panko breadcrumbs and Parmesan for a crispy finish.

Comfort Food Elevated

Buttermilk fried chicken and braised short ribs, smoked Gouda mac and cheese, honey butter biscuits, and southern-style collard greens.

Build-Your-Own Ramen Bar

Steaming broth options, ramen noodles, sliced pork belly, soft-boiled eggs, green onions, bok choy, mushrooms, nori, and chili oil.

Gourmet Grilled Cheese & Soup Station

Assorted artisanal breads and cheeses with add-ons like caramelized onions, bacon, roasted tomatoes, and pesto. Served with tomato basil soup and loaded baked potato soup.

Mediterranean Gyro Stand

Grilled chicken, beef, and lamb gyros with warm pita, tzatziki, hummus, feta, olives, cucumbers, tomatoes, and shredded lettuce.

Asian Stir-Fry Wok Station

Fresh vegetables, chicken, beef, and shrimp stir-fried to order with jasmine rice or noodles. Sauces include teriyaki, sweet chili, and garlic soy.