Signature Experiences

Rooted in Texas. Shaped by fire. Served with intention.

The Texaque *Signature Experience*

Smoked Prime Brisket · Maple Glazed Pork Belly Burnt Ends · Choice of Sausage

Served with
Elotes · Loaded Baked Potato Salad · Broccoli Salad

Accompanied by
House Pickles · Sliced Onions · Texaque Slaw · Cotija
Warm Flour Tortillas · Smoked Barbecue Sauce · Salsa Verde

Texas Trinity

Smoked Prime Brisket · Ribs · Choice of Sausage

Served with
Loaded Baked Potato Salad · Borracho Beans · Slaw

Accompanied by
Bread of Choice · Pickles · Onions · Smoked Barbecue Sauce

The Traditional

Smoked Prime Brisket · Choice of Sausage

Served with
Mac & Cheese · Loaded Baked Potato Salad · Broccoli Salad

Accompanied by
Bread of Choice · Pickles · Onions · Smoked Barbecue Sauce

Prime Rib Experience

Slow-Smoked Prime Rib · Texaque Steak Butter

Served with
Roadhouse Salad · Mashed Potatoes · Maple Glazed Brussels Sprouts

Accompanied by
Bread of Choice · Ancho Au Jus · Horseradish Cream

Begin your experience with selections from our Hors d'oeuvres Collection

Pork & Smoke
Pulled Pork · Maple Glazed Pork Belly Burnt Ends

Served with
Slaw · Loaded Baked Potato Salad

Accompanied by
Pickles · Onions · Jalapeños · Bread of Choice · Smoked Barbecue Sauce

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Smoked Chicken Table
Choice of Smoked Chicken Cuts

Served with
Roasted Green Beans · Loaded Mashed Potatoes

Accompanied by
Bread of Choice · Smoked Barbecue Sauce

From the Plancha & Comal
Bold expressions of Mexico and the Southwest

The Tex
Smoked Prime Brisket · Carnitas · Choice of Sausage

Served with
Elotes · Spanish Rice · Charro Beans

Accompanied by
Flour Tortillas · Pico · Lettuce · Tomato · Olives
Pickled Jalapeños · Shredded Cheese · Salsa Verde · Smoked Barbecue Sauce

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The Mex
Barbacoa · Carnitas · Choice of Sausage

Served with
Elotes · Arroz Amarillo · Borracho Beans

Accompanied by
Corn & Flour Tortillas · Salsa Verde · Salsa Roja · Cotija · Cilantro & Onion · Pico

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Chef's Note
Every plate is composed with gathering in mind. Smoke, depth, and a table meant to be shared.

Fajitas de Pittman
Wood-Fired Flank Steak · Wood-Fired Chicken · Roasted Vegetables

Served with
Elotes · Arroz Amarillo · Charro Beans

Accompanied by
Tortillas · Pico · Jalapeños · Fajita Vegetables · Smoked Cheddar & Colby Jack · Salsa Verde

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Street Taco Experience
Choice of Three Meats:
Smoked Prime Brisket · Carnitas · Barbacoa · Al Pastor · Wood-Fired Chicken · Wood-Fired Steak · Picadillo

Served with
Arroz Amarillo · Beans of Choice · Elotes

Accompanied by
Corn & Flour Tortillas · Cilantro · Onion · Limes · Grilled Jalapeños · Salsa Verde · Salsa Roja

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Enchiladas de Mason
Choice of Wood-Fired Fajita Chicken, Wood-Fired Fajita Beef, or Combination

Served with
Borracho Beans · Spanish Rice

Accompanied by
Sour Cream · Chips · Queso · Salsa

Carne Guisado
Beef or Pork in Chile Gravy with Potatoes

Served with
Flour Tortillas · Rice · Beans

Accompanied by
Onion · Cilantro · Salsa

Tamale Table
Choice of Three Fillings

Served with
Ranchero Sauce · Roasted Poblano · Verde Arroz Amarillo · Charro Beans

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Composed Experiences

The Gathering

A composed, approachable experience designed for shared tables

Choose 2 Proteins
Prime Smoked Brisket · Ribs · Pulled Pork · Smoked Chicken · Sausage · Maple Glazed Pork Belly Burnt Ends

Choose 2 Sides
Elotes · Borracho Beans · Mac & Cheese · Rice · Slaw · Seasonal Vegetables

Accompanied by
Warm Breads · Tortillas · Pickles · Onions · Jalapeños · Smoked Barbecue Sauce or Salsa Verde

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The Table

A balanced composition of smoke, flavor, and seasonal accompaniments

Choose 3 Proteins
Prime Smoked Brisket · Ribs · Barbacoa · Chicken · Sausage · Carnitas · Maple Glazed Pork Belly Burnt Ends · Flame-Grilled Fajita Chicken or Beef

Choose 3 Sides
Elotes · Borracho Beans · Mac & Cheese · Arroz Amarillo · Seasonal Vegetables · Sweet Potato Casserole

Accompanied by
Warm Breads · Tortillas · Smoked Barbecue Sauce · Pico · Salsa Verde · Salsa Roja
Pickles · Onions · Jalapeños

Select Your Style

Classic Texaque Service or Taco / Fajita Experience

The Texaque Experience

Our fullest expression—abundant, composed, and deeply rooted in our craft

Choose 3–4 Premium Proteins
Prime Brisket · Beef Ribs · Barbacoa · Prime Rib · Maple Glazed Pork Belly Burnt Ends · Chicken · Sausage · Flame-Grilled Fajita Chicken or Beef

Choose 4 Sides
Elotes · Borracho Beans · Mac & Cheese · Sweet Potato Casserole · Seasonal Vegetables · Arroz Amarillo

Accompanied by
Bread of Choice & Tortillas · Pico · Salsa Verde · Salsa Roja · Texaque Slaw
Pickles · Onions · Jalapeños · House Sauces · Smoked Barbecue Sauce

Select Your Experience
Classic Texaque Service or Interactive Experience

Dessert Included: Horchata Tres Leches or Banana Pudding

Enhancements

Guacamole · Smoked Queso · Chips & Salsa · Grilled Jalapeños · Grilled Onions
Aguas Frescas (Watermelon · Pineapple · Horchata · and more)

Interactive Experiences

Taco or Burrito Bar · Fajita Bar · Baked Potato Bar · Expanded Salad Bar

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Desserts

Expanded Dessert Selections & Dessert Bars

Beverage Program

A curated selection of artisanal teas, house-crafted aguas frescas, and seasonal lemonades, composed with an emphasis on clarity, balance, and refreshment.

Our beverage program may be further elevated through custom cocktail development, refined mixology, and full bar service—each tailored to integrate seamlessly with your event.

Sourcing Enhancements

Organic Ingredients · Grass-Fed Meats · Locally Sourced Products (when available)

Event Planning & Service

To Begin Your Proposal Kindly provide the following:

- Guest count
- Event date & location
- Service style (drop-off, buffet, or full-service)
- Menu preferences and dietary considerations

Deposits & Payments

- A non-refundable deposit of $500 is required to secure your date
- Final balance is due 21 days prior to your event
- Events booked within 21 days require full payment at signing

Menu Finalization

- Final selections and guest count confirmed 2–3 weeks prior

Timing & Availability

- Minimum 48-hour notice required
- Smoked meats may require additional lead time
- Short-notice bookings accepted based on availability

Customization

We welcome custom menus and special requests.
All allergies must be communicated in advance.