Hors d'Oeuvres

Smoked Gouda & Sausage Croquettes
House-crafted sausage and smoked Gouda folded into delicate buttery biscuit bites.

Heirloom Tomato & Basil Bruschetta
Roma tomatoes dressed with extra virgin olive oil, roasted garlic, and fresh basil on toasted crostini finished with aged balsamic reduction.

Hot Honey Chicken Lollipops
Flame grilled chicken tenders lacquered with a warm chili-infused honey glaze.

Crispy Chicken Tenderloins
Golden fried chicken served with honey mustard, cowboy sauce, and comeback sauce. Available Nashville hot.

Texas Kolache "Sleeping Piggies"
Buttery donut-style kolaches filled with smoked sausage.

Italian Meatball Pomodoro
Hand-rolled meatballs finished with tomato basil sauce.
or
Smoked Barbecue Meatballs with sweet barbecue glaze.

Texaque Specialties

Texaque Brisket Elote
Elote layered with smoked prime brisket, chile cream, fresh pico, and cotija.

Smoked Pimento & Green Chile Stuffed Jalapeños
Roasted jalapeños filled with smoked pimento cheese and finished with toasted pecans.

Glazed Burnt Ends
Sweet Chile Glazed Pork Belly Burnt Ends on Wonton Crisp

Bacon-Wrapped Pickle Spears
Crisp pickle spears wrapped in smoked bacon with ranch or maple chipotle sauce.

Spinach & Artichoke Parmesan Gratin
Creamy spinach and artichoke baked with Parmesan and served with toasted bread.

Texaque Smoked Queso
Smoked cheeses melted with tomatoes, sweet onions, poblanos, jalapeños, and house sausage with salted Tortilla Chips.

Traditional Tex-Mex Queso
Classic queso with tomato and roasted green chiles with salted Tortilla Chips.

Signature Slider Selection

Smoked Brisket Slider
Chopped brisket with pickles, shaved onion, and smoked barbecue sauce.
Braised Short Rib Slider
Slow-braised short rib with caramelized onion and Parmesan cream.
Texaque Brisket Burger Slider
House Ground Prime Brisket burger with aged cheddar, caramelized onion, and cowboy sauce.
Pulled Pork Slider
Slow-roasted pork shoulder with Texaque slaw and honey barbecue glaze.
Buffalo Chicken Slider
Crispy or grilled chicken tossed in buffalo sauce with ranch or blue cheese slaw.

Hand-Rolled

Philly Cheesesteak Egg Rolls
Shaved ribeye, bell peppers, sweet onions, and provolone with spicy garlic aioli.
Tex-Mex Picadillo Egg Rolls
Seasoned beef and potato with aged cheddar served with Tex-Mex aioli.
Texaque Egg Rolls
Chopped prime brisket, caramelized onions, and jalapeños with cowboy sauce.
Classic Asian Egg Rolls
Pork or chicken with cabbage and carrots served with sweet chili sauce.

Chef's Boards

Artisan Charcuterie Boards or Cups
A curated selection of cured meats, artisanal cheeses, seasonal fruit, and crackers.

The Wing Collection

Bone-in or boneless wings prepared to order and finished with a selection of house sauces, including buffalo, honey barbecue, mango habanero, garlic parmesan, lemon pepper, hot honey, and our signature blend.

Coastal & Asian Inspirations

Ahi Tuna on Crispy Rice
Serrano · Kabayaki · Spicy Aioli
Ahi Tuna Wonton Tacos
Ahi tuna ceviche with avocado and purple onion in sweet soy-lime dressing.
Fresh Garden Spring Rolls
Shrimp, teriyaki chicken, or pork with lettuce, mint, and vermicelli noodles.
Served with peanut or sweet chili sauce.
Cold Smoked Shrimp Cocktail
Gulf shrimp with Texaque rosé sauce and traditional cocktail sauce.
Shrimp Tempura
Japanese-style crispy shrimp with soy ginger dipping sauce.
Coconut Shrimp
Coconut crusted shrimp served with citrus marmalade.

Extended Offerings

For gatherings that call for a more continuous table, we present a composed selection of trays and light fare. Chef-prepared sandwich assortments, delicate pinwheel selections, seasonal fruit displays, and petite tarts are arranged with intention—each element considered for balance, texture, and visual composition.

A curated raw bar expression may also be incorporated, featuring hand-rolled sushi, precise cuts of sashimi, and composed nigiri. These offerings are prepared with a focus on clarity, restraint, and ingredient quality, extending the menu into a more refined, coastal influence.

Grazing tables and light lunch compositions are tailored to the cadence of your event, creating a seamless progression of service.
