



Freehouse • Penn Field • Marina

Here are a few Theme Menus we have put together for you. As always we will gladly create any combination of your choice. Prices will vary depending on any additional a la Carte items added. All catering items are served buffet style. Each menu item must be ordered for a minimum of 20 people. State sales tax of 8.25% and an 18% gratuity will be added to totals.

## Entrées

### Chicken Marsala Dinner

Grilled Chicken breast simmered in our homemade Marsala wine and mushroom sauce. The entrée is accompanied with a large garden salad, roasted Rosemary potatoes, grilled seasonal vegetables, and garlic breadsticks.

\$15 per person

### Homestyle Buffet

Choice of hand battered Chicken Fried Chicken or Chicken Fried Steak. The essentials include: Garlic Mashed Potatoes, Macaroni & Cheese, Green Beans, Roasted Corn, and Biscuits and Gravy.

\$15 per person

### Ciao Baby Buffet

Our Italian style buffet that includes your choice\* between: Meaty Marinara Lasagna, Vegetarian Marinara Lasagna or Grilled Chicken and Alfredo Lasagna. Other options include: Spaghetti with either Meat (with Meatballs) or Vegetarian Marinara and/or Grilled Chicken Alfredo Fettucine. All choices come with a large garden salad and garlic breadsticks.

\*The number of choices of Lasagna is related to party size

\$15 per person

### Fiesta Buffet

Includes: chips, salsa and queso, Seasoned chicken and beef fajita meat with soft flour tortillas, Spanish rice and refried beans. Vegetarian option available.

Accompanied by lettuce, pico, guacamole, shredded cheddar cheese and sour cream.

\$18 per person

### Olé Buffet

Includes: chips, salsa and queso, Seasoned ground beef or shredded chicken with soft flour tortillas, Spanish rice and refried beans.

Accompanied by lettuce, pico, shredded cheddar cheese and sour cream.

\$14 per person

For information and reservations, contact Special Events Coordinator Anna Bosworth

C: 512-578-6999 or email [anna@opaldivines.com](mailto:anna@opaldivines.com)

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## Appetizers

**Divine Sampler ~ \$15 per person.**

Vegetable Tray, Mini Corn Dogs, Southwest Eggrolls, Chicken Tenders, Chips, Salsa, and Queso. Served with a variety of dipping sauces

**Chips, Salsa, & Queso ~ \$5 per person.**

Locally made tostados plus Opal's own chipotle salsa and queso.

**Southwest Eggrolls ~ \$5.25 per person.**

Flour tortillas wrapped around black beans, corn, cheese, cilantro and spicy grilled chicken.

**Fried Chicken Tenders ~ \$5.25 per person.**

Battered breast meat served with cream gravy and/ or tangy BBQ sauce.

**Assorted Cheese Tray ~ \$5 per person.**

A variety of cubed cheeses.

**Vegetable Tray ~ \$5 per person.**

Broccoli & cauliflower florets, carrot sticks and celery plus ranch dip.

**Fruit Tray ~ \$5 per person.**

Seasonal fruit depending on freshness and availability.

**Hummus & Olive Bar ~ \$5.25 per person.**

Black, green, and Kalamatta olives served with Hummus & Chips.

**Opal's Wing Bar ~ \$5 per person.**

Varieties include: Original Hot, Wicked, Ranch Style, and/or Sweet Chili Glaze.  
The bar includes: Celery and Carrot sticks and both Ranch and Bleu Cheese dipping sauces.

**Finger Sandwich Platter ~ \$5.25 per person.**

A deli style spread that includes your choices between: Turkey & Swiss, Ham & Cheddar, Tuna Salad, or a Vegetarian option.  
You may mix and match your choices.

**Antipasto Platter ~ \$10 per person.**

Gourmet Tray includes a variety of both Cured and Smoked Meats and Cheeses as well as a mixture of Fine Olives and Toasted Fresh Baguettes. Served with a Roasted Red Bell Pepper Sauce.

## Divine Sweets

**Choose one ~ \$3.50 per person.**

Brownies, Lemon Squares and Assorted Cookies. Seasonal Cheesecake also available, please call for prices.

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## Executive Menu \$15 per person.

### Choice of Entrée

**Divine Burger** ~ An Opal's First! Choose a 1/2lb patty, grilled chicken breast, or 1/3lb veggie patty. Topped with leaf lettuce, fresh tomato slices, pickles, and red onion. Served with mustard and mayo.

**Southwest** ~ Bacon, guacamole, pico de gallo, shredded cheddar and chipotle mayo on your choice of bun

**Divine Patty Melt** ~ Grilled onions, melted Swiss and pepper jack cheese on grilled rye bread with chipotle mayo.

**The Newport Club** ~ Choice of beef or chicken, with Swiss cheese, bacon, avocado, leaf lettuce, tomato, red onion and Opal's own chipotle mayo on grilled sourdough.

**Rock-A-Fella** ~ Sautéed spinach, fresh garlic, grilled onions and bacon bits incased in a blanket of smoked provolone. Served with Opal's cilantro pesto & chipotle mayo on your choice of bun.

**Nacho** ~ Patty smothered with grilled onions, jalapenos & bacon bits covered with Opal's queso on your choice of bun.

**Urban Bubba** ~ Grilled onions, jalapenos, Gorgonzola cheese, chipotle mayo & wing sauce on a whole-wheat bun.

**Bandera** ~ Double bacon, pepper jack cheese, crispy fried onion strings topped with BBQ sauce on your choice of bun.

**Philly Cheesesteak** ~ All Natural beef, smoked provolone cheese and choice of two toppings: bell peppers, grilled onions, sweet peppers, jalapeños, or grilled mushrooms, served on a Philly-authentic Amoroso roll.

**Bratwurst & Kraut** ~ Locally made brat steamed in beer with your choice of up to two toppings: sauerkraut, bell peppers, grilled onions, sweet peppers, jalapeños or grilled mushrooms. Served with spicy mustard on an Amoroso roll.

**Turkey Reuben** ~ All natural turkey, sauerkraut, Swiss & honey mustard dressing on grilled rye bread.

**Turkey & Havarti Panini** ~ All natural turkey and havarti cheese with cilantro pesto and sun-dried tomato aioli, served on grilled sourdough.

**Divine Turkey & American** ~ Natural turkey and American cheese with sun-dried tomato aioli, lettuce, tomato and onion on Texas toast.

**Tuna Salad Sandwich** ~ Tuna salad with lettuce, tomato and onion, served on your choice of white, wheat or rye.

**Hoagie Cheese Steak Tacos** ~ Two flour tortillas with all natural beef, pepper jack cheese & choice of two toppings: bell peppers, grilled onions, sweet peppers, jalapeños, or grilled mushrooms. Served with side of salsa, sour cream, pico de gallo and shredded leaf lettuce.

**Baja Fish Tacos\*** ~ Corn tortillas filled with blackened Mahi Mahi and cilantro lime cole slaw. Served with rice, refried beans and cilantro lime dressing.

**Shrimp Tacos\*** ~ Corn tortillas filled with fresh shrimp sautéed in garlic, chopped bacon and asadero cheese, topped with Opal's own mango pico, Served with rice, refried beans and cilantro lime dressing.

**Opal's Smoked Pulled Pork Tacos\*** ~ Corn tortillas filled with grilled pulled pork drizzled with homemade wicked sauce, grilled onions, shredded cabbage, and Opal's own mango pico, served with rice & refried beans.

**Large Garden Salad\*** ~ Romaine lettuce, spring mix, onion, tomato, carrots, cabbage, cheddar, Parmesan and croutons. Served with choice of dressing and with choice of chicken, grilled shrimp or fajita beef

**Large Caesar Salad\*** ~ Romaine lettuce, Parmesan cheese and multigrain croutons tossed with Caesar dressing. Served with choice of chicken, grilled shrimp or fajita beef

**Divine Cobb Salad\*** ~ Romaine lettuce, spring mix, tomato, turkey, bacon, avocado, egg, carrots and Gorgonzola with a blue cheese dressing.

**Susan's Salad\*** ~ Romaine lettuce, spring mix tomato, toasted walnuts, dried cranberries, green apples, red onion, carrots & Gorgonzola cheese with Opal's prickly pear vinaigrette dressing.

Entrées above come with a choice of side, except those marked with an \*

Cracked Pepper Fries, Sweet Potato Fries, Cilantro Lime Cole Slaw, Garlic Mashed Potatoes, Macaroni & Cheese, Divine Grilled Broccoli, Refried Beans, Spanish Rice.

Beverages Included: Iced Tea, Coffee, Assorted Soft Drinks

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