INSPIRING EVENT MENUS
BREAKFAST

CONTINENTAL

AWAKEN THE SENSES | 30 PER GUEST
Selection of Orange, Grapefruit and Apple Juices
Season’s Best Sliced Melons and Berries
Kashi Organic & Kellogg’s Smart Start Cereals, Whole, 2% and Skim Milk
Chef’s Selection of Breakfast Bakeries, Artisan Baked Croissants, Breakfast Breads, Muffins Tops, to Include Gluten Friendly Selections
Assorted Locally Baked Bagels, Cream Cheese, Peanut Butter, Whipped Butter, Assorted Jams
Coffee and Tea Service

BREAKFAST ENHANCEMENTS | PER ITEM
Whole Fruit, to Include Bananas | 4
Assortment of Fruit Flavored and Greek Yogurt, with House Made Granola | 6
Individually Crafted Greek Yogurt Parfait, Local Honey, Seasonal Berries, House Made Granola | 7
Hard Boiled Eggs, with Sea Salt | 5
English Muffin Sandwich, with Pork Sausage, Provolone, Farm Fresh Scrambled Eggs, or Cured Canadian Bacon, Cheddar Cheese, Farm Fresh Scrambled Eggs | 8
Rise and Shine Croissant, Farm Fresh Scrambled Eggs, Smoked Ham, Cheddar Cheese | 8
Southwest Breakfast Burrito, Farm Fresh Scrambled Eggs, Mexican Chorizo, Cheddar Cheese, Local Flour Tortilla, Salsa Verde | 8
Steel Cut Oatmeal, Brown Sugar, Raisins, Dried Cranberries, Texas Pecans | 8
Quinoa Porridge, Brown Sugar, Toasted Walnuts, Golden Raisins | 7
Smoked Salmon Display, Ducktrap Smoked Salmon with Bagels, Cream Cheese, Capers, Chopped Egg, Red Onion, Tomato and Cucumber | 15

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
BREAKFAST

PLATED

Served with, Orange Juice, Chef’s Daily Selection Of Breakfast Bakeries: Artisan Baked Croissants, Breakfast Breads And Muffin Tops. To Include Gluten Friendly Selections, Sweet Butter, Assorted Fruit Jams, Freshly Brewed Coffee And Tea Service.

BREAKFAST STARTERS (Pre-Select One)

Season’s Best Sliced Fruit, Melons, Berries, Local Honey, Micro Mint
Individually Crafted Greek Yogurt Parfaits, Local Honey, Seasonal Berries, House Made Granola
Individually Crafted Coconut Milk Parfaits, Local Honey, Seasonal Berries, Chia Seeds
Hot Smoked Salmon, Whipped Cream Cheese, Shaved Red Onion, Cucumber, Chopped Egg, Heirloom Tomato, Crispy Bagel Chips

ENTREES | PER GUEST (Pre-Select One)

Farm Fresh Scrambled Eggs $34
Choice of Applewood Smoked Bacon, Canadian Bacon, Smoked Ham, Pork Sausage, or Chicken Apple Sausage
Cast Iron Yukon Potatoes with Texas Sweet Onions and Chives

Egg White Frittata $35
Sautéed Arugula, Roasted Tomato, Cultivated Mushrooms and Low Fat Mozzarella, Chicken Apple Sausage

Oak Smoked Brisket Hash $37
Farm Fresh Poached Eggs, Roasted Sweet Potato, Peppers and Onions, Smoked Tomato Hollandaise

Steak and Eggs $39
Grilled Petite Filet, Farm Fresh Scrambled Eggs, Roasted Fingerling Potatoes with Charred Peppers, Horseradish Hollandaise

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
BREAKEFAST

BUFFET

Per Person Buffet Charge, Based on 1.5 Hour Duration. A Five Dollar per Guest Charge Will Be Applied For Each Additional Half Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer Than Fifty Guests Served.

TEXAS SUNRISE BREAKFAST BUFFET | 45 PER GUEST

Selection of Orange, Grapefruit and Apple Juices
Seasons Best Sliced Melon and Berries
Chef’s Selection of Breakfast Bakeries: Artisan Baked Croissants, Breakfast Breads, and Muffin Tops, to include Gluten Friendly
Assortment of Fruit Flavored and Greek Yogurts, House Made Granola
Kashi Organic & Kellogg’s Smart Cereals, Whole, 2% and Skim Milk
Farm Fresh Scrambled Eggs with Chives
Fire Roasted Salsa, Shredded Cheese, Hot Sauce
Potatoes, Select One
Fried Ranchero Potatoes with Cilantro
Crispy Home Fries with Caramelized Peppers
Cast Iron Yukon Potatoes with Texas Sweet Onions and Chives
Cheesy Hash Brown Casserole
Protein, Select Two
Crispy Bacon, Canadian Bacon, Breakfast Pork Sausage, Turkey Sausage, Chicken Apple Sausage
Freshly Brewed Coffee and Tea Service

TEXAS INSPIRED SOUTHWEST BREAKFAST BUFFET | 45 PER GUEST

Selection of Orange, Grapefruit and Apple Juices
Agua Fresca, Watermelon & Mint or Horchata (Pre-Select One)
Seasons Best Sliced Melon and Berries
Kashi Organic & Kellogg’s Smart Cereals, Whole, 2% and Skim Milk
Individually Crafted Greek Yogurt Parfait, Pineapple, Orange, Jicama, Pepitas, Shaved Coconut, Tajin
Chicken Verde Chilaquiles, Fried Corn Tortillas, Shredded Chicken, Salsa Verde, Cheddar Cheese, Pico de Gallo, Queso Fresco
Build Your Own Texas Breakfast Tacos, Local Soft Flour Tortillas, Scrambled Farm Fresh Eggs, Mexican Chorizo, Crispy Bacon, Shredded Cheddar Cheese, Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Local Hot Sauces
Sweet Potato Chorizo Hash, Poblano Peppers, Red Onions, Cilantro
Conchas, Vanilla, Chocolate and Strawberry
Fruit Empanadas, Pineapple and Apple
Freshly Brewed Coffee and Tea Service

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
BREAKFAST

ENHANCEMENTS

Buttery Biscuits
with House Made Jams | 60 Per Dozen

Assorted Locally Baked Bagels
Cream Cheese, Peanut Butter, Whipped Butter, Assorted Jams | 65 Per Dozen

Scrambled Farm Fresh Eggs
with Chives, Fire Roasted Salsa, Shredded Cheddar Cheese, Hot Sauce | 7 per Guest

Starch Enhancements | 6 Per Guest (each)
Fried Ranchera Potatoes with Cilantro
Crispy Home Fries with Caramelized Peppers
Cast Iron Yukon Potatoes with Texas Sweet Onions and Chives
Cheesy Hash Brown Casserole

Protein Enhancements | 7 Per Guest (each)
Crispy Bacon, Canadian Bacon, Pork Sausage, Turkey Sausage, Chicken Apple Sausage

CHEF CRAFTED STATION ENHANCEMENTS

Hand Crafted Omelet Station | 15 Per Guest*
Farm Fresh Eggs, Egg Whites, Tomatoes, Onions, Peppers, Mushrooms, Ham, Chicken Apple Sausage, Spinach, House Made Salsa, Cheddar Cheese, Pepper Jack, Goat Cheese

Pancake Station | 11 Per Guest*
Blue Corn and Buttermilk Pancakes*, Served with Blueberry Compote, Dark Chocolate Chips, Vermont Maple Syrup, Soft Whipped Butter

Texas French Toast Station | 10 Per Guest*
Thick Cut Texas Toast Dipped in Vanilla Cinnamon Custard, Served with Strawberry Butter, Blueberry Butter, Peach Vanilla Jam, Candied Pecans, Powder Sugar and Vermont Maple Syrup

Texas Benedict | 12 Per Guest*
Farm Fresh Poached Eggs, House Smoked Beef Brisket, Sourdough English Muffins, Cilantro Hollandaise

*Uniformed Chef (Per 100 Guests) Required At $180 Per Chef

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
COFFEE BREAKS

Priced Per Guest (Based On One Hour Of Service)

SIMPLICITY | 12 PER GUEST

Pepsi Soft Drinks, Bottled Water
Freshly Brewed Coffee and Tea Service

ALL DAY BEVERAGE BREAK | 35 PER GUEST

Pepsi Soft Drinks, Bottled Water
Freshly Brewed Coffee and Tea Service

HYDRATE/ DEHYDRATE BREAK | 23 PER GUEST

House Made Beef & Turkey Jerky
Assorted Pop Chips
Root Vegetable Chips
Infused Water Station, Blueberry and Lemon, Mint and Lime, Strawberry and Thyme
Freshly Brewed Coffee and Tea Service

MISSION MARKET | 23 PER GUEST

Warm Salted Peanuts
Jumbo Soft Pretzels, Warm Cheddar Fondue
Andouille Sausage in a Blanket
Alamo Golden Ale Mustard
Chili-Lime Popcorn, White Cheddar Popcorn, Cinnamon Horchata Popcorn
Pepsi Soft Drinks
Freshly Brewed Coffee and Tea Service

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
COFFEE BREAKS

Priced Per Guest (Based On One Hour Of Service)

VEGETABLE HARVEST | 25 PER GUEST
Signature Juice Bar Featuring, Carrot & Beet and Celery & Green Apple
Market Style Crudité, Cucumbers, Carrots, Broccoli, Heirloom Cauliflower, Celery, Radish, Cherry Tomato, Ranch Dip, Kale & Artichoke Yogurt Dip, Hatch Green Chili Hummus
Carrot Cupcake, Cream Cheese Frosting
Fruit Infused Water
Freshly Brewed Coffee And Tea Service

SOUTH OF THE BORDER | 26 PER GUEST
Chorizo Empanadas, Spicy Fresh Pineapple Salsa
Black Bean Empanadas, Peanut and Chile De Arbol Salsa
Tortilla Chips, House Made Salsa, Guacamole
Fruit Rusas, Pineapple, Watermelon, Oranges, Jicama, Cucumber, Coconut, Savory Chamoy, Tajin, Tamarind
Spiced Candy
Cinnamon Churros, Tequila Infused Cajeta
Prickly Pear Lemonade
Freshly Brewed Coffee And Tea Service

CHOCOHOLICS | 26 PER GUEST
Miniature Chocolate Fudge Brownies
Chocolate Marble Pound Cake, Chipotle Caramel Sauce
Assorted Whoopie Pie Collection to Include:
White Chocolate, Cream and Chocolate Cream
Rocky Road Chocolate Bars
House Made Double Chocolate Chip Cookies
Individual Chocolate, Whole, 2%, Skim Milk
Freshly Brewed Coffee And Tea Service
COFFEE BREAKS

Priced Per Guest (Based On One Hour Of Service)

ENERGIZE, REVIVE & RENEW | 26 PER GUEST
Superfruit Refresh Smoothie, Blueberry, Greek Yogurt, Acai Berry, Coconut Milk, Local Honey
The Lean Pineapple Mango Smoothie, Pineapple, Mango, Greek Yogurt, Protein Powder, Mango Juice
Market Style Dry Fruit & Nut Trail Mix, Candied Pecans, Roasted Almonds, Pineapple, Cranberries, Blueberries, M&Ms, Yogurt Covered Raisins, Banana Chips
Iced Green Tea, Bottled Water
Freshly Brewed Coffee And Tea Service

BEE BREAK | 28 PER GUEST
Honeycomb and Smoked White Cheddar Skewers
House Made Pretzel Bits, Local Honey-Poppy Seed Dijon
Local Bee Sting Cake, Topped with Almond Florentine, Vanilla Custard
Bee Pollen Chocolate Brittle
Milk and Honey Vanilla Panna Cotta, Dehydrated Honey, Amarena Cherries
Honey Lemonade
Freshly Brewed Coffee And Tea Service

BUC-EE’S, TEXAS GAS STATION | 30 PER GUEST
Texas Honey Candied Pecans
House Made Beef Jerky
Chipotle Corn Nuts
Frito Pie, Texas Red Chili, Diced Onions, Cheddar Cheese, Sour Cream, Green Onions, Pickled Jalapenos
Chocolate Peanut Butter Fudge
Big Red Soda and Soft Drinks
Texas Sweet Iced Tea
Freshly Brewed Coffee And Tea Service

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
COFFEE BREAK

ENHANCEMENTS

A LA CARTE I 7 EACH
Assorted Pepsi Soft Drinks
Bottled Water
Bottled Tomato, Grapefruit, Apple, Orange and Cranberry Juice

A LA CARTE I 8 EACH
Starbucks Frappuccino’s
Starbucks Doubleshot Espresso’s, Regular and Light
Assorted Naked Juices
Energy Drinks, Regular and sugar Free
Propel Fit Waters
Sweet Leaf Tea
Bottled Lemonade

A LA CARTE- PER GALLON
Freshly Brewed Regular Coffee, Tea and Decaffeinated I 100
Selection of Tazo’s Tea I 100
Freshly Brewed Ice Tea I 100
Lemonade I 90
Infused Water I 60

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
COFFEE BREAK

ENHANCEMENTS

A LA CARTE- PER ITEM | 6 PER ITEM
100 Calorie Sweet and Salty Snack Packs
Assorted Chips & Pretzels
Assorted Pop Chips
Individual Fruit Yogurts
Assorted Candy Bars

A LA CARTE- PER ITEM | 7 PER ITEM
Assorted Kind, Cliff, Luna Bars
Individual Bags of Trail Mix
Individual Bags of Pop Corn

A LA CARTE- PER DOZEN
Breakfast Pastries and Breads with Fruit Preserves & Butter I 60
Bagels with Cream Cheese I 65
Jumbo Warm Pretzels with Shiner Bock Mustard I 60
Chocolate Dipped Texas Shaped Cookies I 60
Assorted House Made Cookies I 60
Chocolate Fudge Brownies, Brown Sugar Blondies | 60
Skewered Bananas & Chocolate Dipped Strawberries I 60
Assorted Ice Cream Bars and Local Paletas | 60
Assorted House Made Cupcakes I 60
Assorted Cake Pops I 60

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
LUNCH

INDIVIDUALLY CRAFTED COLD ENTREE PLATES

Cold Entrees are Served As A Two-Course Option With Choice Of Salad, Choice of Protein, Choice Of Dessert, House Baked Bread Basket, Artisan Rolls With Sea Salt Butter, Coffee And Tea Service

COLD ENTREE

Wedge Salad
Baby Iceberg, Cherry Tomatoes, Crumbled Smoked Bacon, Cucumbers, Chopped Egg, Blue Cheese, with Avocado Ranch Dressing

Smokehouse Chopped Salad
Chopped Romaine, Roasted Corn, Cherry Tomatoes, Crispy Onions, Cucumbers, Chopped Egg, Shredded Cheddar Cheese, BBQ Ranch Dressing

Southwest Salad
Baby Iceberg, Roasted Corn, Cherry Tomato, Peppadew Peppers, Queso Fresco, Crispy Tortilla Strips, Citrus Vinaigrette

Bistro Salad
Arugula, Kale, Candied Pecans, Cherry Tomatoes, Caramelized Onions, Shaved Radish, Blue Cheese with Red Wine Vinaigrette

- Grilled Natural Chicken Breast | 42
- Grilled Shrimp | 45
- Grilled Beef Tenderloin | 46

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
LUNCH

INDIVIDUALLY CRAFTED LUNCH PLATES

Entrees Are Served With Choice Of Salad, Choice Of Dessert, House Baked Bread Basket, Artisan Rolls With Sea Salt Butter, Coffee And Tea Service

LEAVES (Pre-Select One)

Farm Green Salad
Local Greens, Carrots, Cucumbers, Cherry Tomato, Candied Pecans, Shaved Manchego, Watermelon Radish, Green Goddess and Balsamic Dressings

Tuscan Kale Salad
Grana Padano, Farro, Pickled Red Onions, Roasted Butternut Squash, Red Grapes, Toasted Walnuts, Maple Cider Vinaigrette

Superfood Salad
Quinoa, Shaved Kale, Dried Blueberries, Texas Goat Cheese, Roasted Sweet Potato, Smoked Almonds, Pomegranate Vinaigrette

The Wedge Salad
Baby Iceberg, Blue Cheese, Cherry Tomato, Smoked Bacon, Chives, Peppercorn Ranch Dressing

Heirloom Beet Salad
Rocket Arugula, Local Texas Goat Cheese, Apple Chips, Spiced Pecans, Honey Lime Vinaigrette

MAIN (Pre-Select One), Entrees Include Chef’s Choice of Season’s Best Vegetables

Herb Roasted Natural Chicken | 48
Smoked Shallot Whipped Potatoes, Cultivated Mushrooms, Lemon Maple Jus

Citrus Brined Natural Chicken 48
Kale and Caramelized 1015 Onions, Yukon Gold Potato Hash, Smoked Tomato Jus

Grilled Atlantic Salmon | 50
Corn and Chive Farro Risotto, Texas Honey Balsamic Vinaigrette

Pan Seared Gulf Snapper | 52
Tomato and Artichoke Quinoa Risotto, Fennel Citrus Slaw

BBQ Braised Short Rib | 53
Whipped Yukon Gold Potatoes, Crispy Shallots, BBQ Jus

Center Cut Grilled Top Sirloin Steak | 55
Whipped Sweet Potatoes, Cabernet Demi

DESSERTS (Pre-Select One)

Apple and Peach Almond Tart, Short Bread Pie Crust, Grand Marnier Anglaise

Tahitian Vanilla Cappuccino Cake, Mexican Chocolate Glaze, Kahlua Anglaise

Meyer’s Lemon Custard Torte, Lemon Zest Joconde, Topped with White Chocolate Mousse, Blueberry Compote

Banana Cream Pie, Oreo Crust, Peanut Butter Smear, Banana Chip

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
LUNCH

BUFFET OF THE DAY
Day Of The Week Menu Discount 58 | Non Day Of The Week Menu 63

Per Person Buffet Charge, Based On 1.5 Hour Duration. A Five Dollar Per Guest Charge Will Be Applied For Each Additional Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer than Fifty Guests Served.

MONDAY

SOUTHWEST

Braised Pork and Hominy Pozole, Served with Lime, Red Onions, Shredded Cabbage
Market Style Salad, Romaine Lettuce, Jicama, Chayote Squash, Shaved Manchego, Red Peppers, Crispy Tortilla Strips, Cilantro Agave Vinaigrette
Black Bean Salad, Roasted Corn, Peppadew Peppers, Jalapeno-Pineapple Vinaigrette
Southwest Cole Slaw, Red Cabbage, Carrots, Cilantro, Red Peppers, Chipotle Citrus Dressing
Cheesy Enchilada Casserole, Poblano Peppers, Queso Fresco, Tomatillo Salsa, Fresh Pico De Gallo
Spanish Rice
Soft Taco Bar
Cilantro Lime Chicken and Carne Asada, Accompaniments, Shredded Iceberg Lettuce, Diced Tomatoes, Cheddar Cheese, House Made Guacamole, Fire Roasted Salsa, Sour Cream, Salsa Verde, Local Flour Tortillas, Assorted Hot Sauces
Chocolate Chipotle Cake, Prickly Pear Lime Sauce
Mexican Wedding Cookies
Freshly Brewed Coffee And Tea Service

TUESDAY

AMERICAN - ITALIAN

Garden Minestrone Soup, Served with Shaved Parmesan
Market Style Caesar Salad, Romaine Lettuce, Parmesan, Herb Croutons, Cesar Dressing
Caprese Salad, Fresh Local Mozzarella, Heirloom Tomatoes, Micro Basil, Texas Olive Oil
Construct It! Antipasti Bar
Peppadew Peppers, Artichoke Hearts, Texas Olives, Pepperoncini, Marinated Asparagus and Artisan Salami
Pan Seared Salmon, Fried Capers, Spicy Arrabbiata Sauce
Oven Roasted Natural Chicken Breast, Caramelized Cipollini Onions, Cultivated Mushrooms, Smoked Tomato Jus
Roasted Butternut Risotto, Grana Padano, Shaved Fennel, Fresh Herbs
Roasted Brussel Sprouts, Aged Balsamic
Italian Cream Cappuccino Cake, Port Reduction
Butterscotch Budino Shooters, Topped with Caramel Sauce, Fresh Berries
Freshly Brewed Coffee And Tea Service

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
LUNCH

BUFFET OF THE DAY

Day Of The Week Menu Discount 58 | Non Day Of The Week Menu 63

Per Person Buffet Charge, Based On 1.5 Hour Duration. A Five Dollar per Guest Charge Will Be Applied For Each Additional Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer Than Fifty Guests Served.

WEDNESDAY

FROM THE SOUTH

Chicken and Dumplings
Market Style Salad, Spinach, Watermelon, Cucumbers, Shaved Red Onions, Feta Cheese, Toasted Walnuts, Red Wine Vinaigrette
Apple Slaw, Shaved Cabbage, Red Peppers, Smoked Almonds, Cider Vinaigrette
Classic Yukon Gold Potato Salad, Mayonnaise, Mustard, Chopped Eggs, Pickle Relish, Celery
Buttermilk Fried Chicken
Smoked Pulled Pork, Texas Ale Bbq Sauce
Smoked Gouda Macaroni and Cheese, Herb Crumbs
Smothered Green Beans, with Caramelized Onions and Bacon
Warm Blackberry Pudding, Baked Meringue, Vanilla Ice Cream
S’mores Shooters
Freshly Brewed Coffee And Tea Service

THURSDAY

MEDITERRANEAN INSPIRED

Spiced Carrot Soup, Served with Crispy Chickpeas, Gold Raisins
Market Style Salad, Romaine, Cucumbers, Cherry Tomatoes, Kalamata Olives, Feta Cheese, Sliced Pepperoncini Peppers, Oregano Vinaigrette
Israeli Cous Cous Salad, Chickpeas, Artichokes, Roasted Cherry Tomatoes, Basil, Fresh Mozzarella, Lemon Dill Vinagrette
Cucumber Salad, Heirloom Tomatoes, Red Onions, Feta, Extra Virgin Olive Oil
Herbed Marinated Natural Grilled Chicken Breast, Oyster Mushrooms, Green Olives, Preserved Lemon Jus
Moroccan Red Fish, Marinated Tomatoes, Grilled Lemon, Chermoula Sauce
Braised Lentils, with Swiss Chard
Herb Roasted Vegetables, Eggplant, Red Onions, Roma Tomatoes, Zucchini, Golden Peppers
Lemon and Olive Oil Pound Cake, Greek Yogurt Cream
Baklava, Pistachios, Walnuts, Local Honey
Freshly Brewed Coffee And Tea Service

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
LUNCH

BUFFET OF THE DAY

Day Of The Week Menu Discount 58 | Non Day Of The Week Menu 63

Per Person Buffet Charge, Based On 1.5 Hour Duration. A Five Dollar Per Guest Charge Will Be Applied For Each Additional Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer Than Fifty Guests Served.

FRIDAY

BACKYARD BBQ

Anasazi Bean Chili, Served with Cheddar Cheese, Sour Cream, Green Onion
Market Style Salad, Farm Greens, Cherry Tomatoes, Shaved Cucumbers, Charred Corn, Red Onions, Cornbread Croutons, Buttermilk Ranch Dressing, Balsamic Vinaigrette
Loaded Baked Potato Salad, Bacon, Chopped Eggs, Green Onions, Cheddar Cheese, Sour Cream
Fusilli Pasta Salad, Mayonnaise, Mustard, Black Olives, Parsley, Celery, Red Onions
“Off the Grill”
Angus Beef Hamburgers, Turkey Burgers, “BBB” Beer Braised Bratwurst with Sauerkraut
Condiment Station:
Brioche Hamburger and Ho Dog Buns, Cheddar, Swiss, Blue Cheese, Caramelized Onions, Green Chiles, Jalapenos, Pickles, Guacamole, Mustard, Ketchup, Texas Ale Bbq Sauce, Mayonnaise, Lettuce, Tomato, Anasazi Bean Chili, Crispy Bacon, Roasted Mushrooms, Warm Queso
House Made BBQ Chips
Bourbon Baked Beans
Banana Pudding, Vanilla Wafers, Apple Pie Cupcakes
Freshly Brewed Coffee And Tea Service

SATURDAY

SAN ANTONIO

Smokey Chicken Tortilla Soup, Avocado, Cotija Cheese, Crispy Tortilla Strips
Market Style Salad, Romaine Lettuce, Peppadew Peppers, Black Beans, Avocado, Cherry Tomato, Queso Fresco, Honey Lime Dressing
Street Corn, Roasted Corn, Bacon, Cilantro, Green Onions, Jalapeno, Lime Juice, Mayo, Cotija Cheese
Red Quinoa Salad, Black Beans, Avocado, Red Onion, Citrus Vinaigrette
Gulf Snapper Veracruz, Pimento Olives, Capers, Tomato Broth
Natural Chicken Mole, Poblano, White Sesame Seeds
Cilantro Lime Rice
Calabacitas, Roasted Corn, Poblanos
Coconut Tres Leches Shooters, Chantilly Cream
Mexican Chocolate Bread Pudding, Dulce de Leche Sauce
Freshly Brewed Coffee And Tea Service

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
LUNCH

BUFFET OF THE DAY

Day Of The Week Menu Discount 58 | Non Day Of The Week Menu 63

Per Person Buffet Charge, Based On 1.5 Hour Duration. A Five Dollar per Guest Charge Will Be Applied For Each Additional Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer than Fifty Guests Served.

SUNDAY

ASIAN INSPIRED

Vegetable Ramen, with Japanese Noodles, Served with Bean Sprouts, Radish, Chopped Hard Boiled Egg
Market Style Salad, Farm Greens, Cilantro, Thai Basil Mint, Shaved Carrots, Red Onions, Cucumbers, Daikon Radish, Sesame Coriander Vinaigrette
Wheat Soba Noodle Salad, Bok Choy, Red Cabbage Shaved Carrots, Green Onions, Red Peppers, Sweet Chili Seasame Dressing
Napa Cabbage Slaw, Carrots, Red Onions, Cilantro, Snap Peas, Ginger Dressing
Thai Salmon, Chili Sauce, Ginger, Peanuts, Cilantro
Honey Soy Natural Chicken Breast, Sweet Soy, Sesame Seeds, Scallions
Steamed Jasmine Rice
Stir Fry Vegetables, Mushrooms, Broccoli, Carrots, Zucchini, Red Onions, Cabbage, Bok Choy

Yuzu Pound Cake, Caramelized Ginger Cream
Sticky Rice Pudding Shooters, Black Sesame
Freshly Brewed Coffee And Tea Service

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
LUNCH

BUFFET

Per Person Buffet Charge, Based On 1.5 Hour Duration. A Five Dollar Per Guest Charge Will Be Applied For Each Additional Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer Than Fifty Guests Served.

HAND CRAFTED WRAPS & SANDWICHES | 49

Roasted Root Vegetable Barley Soup

Market Style Chopped Salad, Iceberg Lettuce, Shaved Manchego Cheese, Cucumbers, Cherry Tomatoes, Pickled Onions, House Made Croutons, Candied Pecans, Buttermilk Ranch Dressing
Butternut Squash Salad, Spinach, Frisee, Candied Pistachios, Dried Cranberries, Crumbled Texas Goat Cheese, Spiced Maple Vinaigrette
Green Bean Salad, Kalamata Olives, Marinated Tomatoes, Crumbled Feta, Balsamic Vinaigrette

Hand Crafted Sandwiches (Cold)

Roasted Turkey Breast, Bacon, Gouda Cheese, Alfalfa Sprouts, Smoked Tomato Aioli, Honey Wheat Flat Bread
Vegetable Harvest Wrap, Shaved Roasted Sweet Potatoes, Mexican Squash, Charred Peppers, Black Bean Hummus Spread, Whole Wheat Wrap

Hand Crafted Sandwiches (Hot)

Cuban Sandwich, Black Forest Ham, Roasted Pull Pork, Swiss Cheese, Pickles, Mustard on Cuban Bread
Ruben Sandwich, Shaved Pastrami with Swiss Cheese, Sauerkraut, Thousand Island Dressing on Marble Rye Bread
House Made Potato Chips
Warm German Potato Salad, Yukon Gold Potatoes, Thick Cut Bacon, Apple Cider and Mustard Dressing

Mini Lemon and Blueberry Cheesecake
German Chocolae Cake Shooter
Freshly Brewed Coffee And Tea Service
LUNCH
ON THE GO

Any Item May Be Converted To A Salad

GRAB’N GO BAGGED LUNCH | 43

Sandwiches, Pre-Select Three

- Natural Roast Beef, Goat Cheese, Red Onion Jam, Arugula, Horseradish Aioli, Honey Wheat Flat Bread
- Roasted Turkey Breast, Provolone, Frisée, Tomato Bacon Jam, Avocado Mayo, Honey Wheat Flat Bread
- Applewood Smoked Ham, Pimento Cheese Spread, Sliced Tomato, Spinach, Honey Wheat Flat Bread
- Black Pepper Parmesan Chicken Breast Wrap, Sundried Tomato Tapenade, Romaine Lettuce, Basil Aioli
- Garden Harvest Wrap, Balsamic Marinated Portobello Mushrooms, Zucchini, Squash, Arugula, Sunflower Sprouts, Pesto Hummus Spread, Spinach Tortilla

Accompaniments, Pre-Select One

- Ancient Grain Salad, Artichokes, Celery, Feta, Red Peppers, Lemon Tarragon Vinaigrette
- Southwest Cold Slaw, Shaved Cabbage, Carrots, Jicama, Cilantro Dressing
- Roasted Sweet Potato Salad, Kale, Cranberries, Sunflower Seeds, Maple Mustard Vinaigrette
- Broccoli Salad, Cashews, Dry Cherries, Bacon, Greek Yogurt Dressing
- Red Quinoa Salad, Caramelized Onions, Sweet Potato, Walnuts, Parsley, Texas Citrus Vinaigrette

Sweet Treat, Pre-Select One

- House Made Rice Krispy Treat with Chocolate Drizzle
- House Made Chocolate Chip Cookies
- Macadamia Chocolate Whoopee Pie
- Chocolate Fudge Brownie

Assorted Individual Bag of Chips

Apple of the Season

- Pepsi Soft Drinks | 7 Each
- Bottled Water | 7 Each

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
RECEPTION

CANAPES

Minimum Order Of 25 Pieces Per Selection

CHILLED

Fig Wrapped in Prosciutto with Gorgonzola | 7 Per Piece
Season's Best Melon, Shaved San Danielle Ham, Balsamic on Bamboo Fork | 7 Per Piece
BBQ Spiced Smoked Chicken Salad, Roasted Pepper Aioli, Arugula, Garlic Toast | 7 Per Piece
Tomato Caprese, Local Ricotta, Olive Oil Crostini, Aged Balsamic | 7 Per Piece
Traditional Deviled Egg, Smoked Bacon, Chives, Paprika | 7 Per Piece
Whipped Goat Cheese, Shaved Granny Apple, Spiced Grape Chutney, Sourdough Toast | 7 Per Piece
Espresso Shaved Beef, Bleu Cheese Emulsion, Garlic Crostini | 8 Per Piece
Chipotle Pulled Chicken Salad, Cilantro Crème, Queso Fresco, Micro Cilantro, in a Savory Cone | 8 Per Piece
Ahi Tuna Taco, Wonton Crisp, Sriracha Mayo, Seaweed Salad | 8 Per Piece
Citrus Poached Tiger Shrimp, Traditional Cocktail Sauce | 8 Per Piece

HOT

Spinach, Sundried Tomato, Feta Phyllo Triangle | 7 Per Piece
Black Bean Empanada, Salsa Verde | 7 Per Piece
Chicken Yakatori Satay, Peanut Chili Sauce | 7 Per Piece
Crisp Risotto Arancini, Pancetta, Garden Fresh Sage, Parmesan Cheese, Roasted Red Pepper Pesto | 7 Per Piece
Sesame Marinated Beef Satay, Teriyaki Sauce | 8 Per Piece
Mini Pulled Pork Tostada, Black Bean Spread, Cotija Cheese Cilantro, Chipotle Crema | 7 Per Piece
Braised Short Rib Croquette, Smoked Tomato Aioli | 8 Per Piece
Adobe Chicken Quesadilla Cone | 8 Per Piece
Firecracker Shrimp Roll, Spicy Mayo | 8 Per Piece
Crispy all Lump Crabmeat Cake, Pommery Mustard Remoulade | 8 Per Piece

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
RECEPTION

DISPLAYS

*Receptions Require A Minimum Of Three Stations To Be Selected From Displays, Specialty, Action And Carving Stations*

**Market Style Vegetable Crudité** I 17 Per Guest
Crispy Raw Vegetables to Include, Jicama, English Cucumbers, Hericot Verts, Asparagus, Carrots, Cherry Tomatoes, Cauliflower, Buttermilk Ranch Dip, Roasted Poblano Hummus, White Bean Spread

**Breads and Spreads** I 18 Per Guest
Roasted Spinach and Artichoke Dip, Caramelized Onion Dip, Warm Cheddar Fondue, Black Bean Hummus Spread, Olive Tapenade Spread, Fresh Focaccia, Naan Flat Bread, Artisan Crackers

**Local Cheese Sampling** I 21 Per Guest
Local Texas Cheeses to Include Goat Cheese (CKC Farms, Blanco TX)
Deep Ellum Blue Cheese (Mozzarella Company, Dallas TX)
Smoked Manchego, Drunken Mountain Swiss Cheese, Aged Cheddar (Pachi Pachi, Dallas TX)
Local Honey, Fig Jam, Grapes, Candied Pecans, Artisan Crackers

**Chips and Dips** I 16 Per Guest
Local Corn Tortilla Chips, House Made Potato Chips, Alamo Beer Cheese Fondue, BBQ Ranch Dip, Fire Roasted Salsa, House Made Guacamole

**Charcuterie Board** I 25 Per Guest
San Danielle Prosciutto, Sweet Sopressata, Bresaola, Artisan Salami, Smoked Provolone, Fresh Ciliegine Mozzarella, Triple Cream Brie, Marinated Olives, Pickled Vegetables, Tony Packo’s Pickles, Grain Mustard, Artisan Crackers

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
## RECEPTION
### CARVING STATIONS

Receptions require a minimum of three stations to be selected from displays, specialty, action and carving stations.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Whole Roasted Natural Beef Tenderloin</strong></td>
<td>$490</td>
</tr>
<tr>
<td>Red Wine Demi, Horseradish Cream, Caramelized Cipollini Onions, Whipped Yukon Potatoes, Potato Rolls, Whipped Butter</td>
<td></td>
</tr>
<tr>
<td>(Serves approximately 25 guests)</td>
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<tr>
<td><strong>House Smoked Turkey Breast</strong></td>
<td>$350</td>
</tr>
<tr>
<td>Texas Ale Bbq Sauce, Bourbon &amp; Maple Mustard, Pickled Red Onions, Whipped Sweet Potatoes, Buttermilk Biscuits, Whipped Butter</td>
<td></td>
</tr>
<tr>
<td>(Serves approximately 25 guests)</td>
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</tr>
<tr>
<td><strong>Roasted Whole Natural Beef Striploin</strong></td>
<td>$480</td>
</tr>
<tr>
<td>Chimichurri, Cabernet Demi, Roasted Mushrooms, Smoked tomato Farro Risotto, Rosemary Rolls, Whipped Butter</td>
<td></td>
</tr>
<tr>
<td>(Serves approximately 25 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>House Smoked Texas Beef Brisket</strong></td>
<td>$375</td>
</tr>
<tr>
<td>Texas Ale Bbq Sauce, Tony Packos Pickles, Sliced 1015 Onions, BBQ Pit Beans, Texas Toast, Whipped Butter</td>
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</tr>
<tr>
<td>(Serves approximately 30 guests)</td>
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</tr>
<tr>
<td><strong>Shiner Brined Pork Loin</strong></td>
<td>$350</td>
</tr>
<tr>
<td>Fredericksburg Peach Chutney, Local Honey Mustard, Roasted Butternut Squash, Apples and Pecans, Pretzel Rolls, Whipped Butter</td>
<td></td>
</tr>
<tr>
<td>(Serves approximately guests)</td>
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</tr>
</tbody>
</table>

Note: Carving Stations Require A Uniformed Chef At $180, Per Chef

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
RECEPTION

SPECIALTY STATIONS

Receptions Require A Minimum Of Three Stations To Be Selected From Displays, Specialty, Action And Carving Stations

Mac & Cheese I 22 Per Guest
Cavatappi Pasta with Aged Cheddar Cheese Sauce
Cavatappi Pasta with Smoked Bacon, Broccoli, Texas Goat Cheese Sauce
Cavatappi Pasta with Shrimp, Poblano Peppers, Roasted Corn, Smoked Tomato Cheese Sauce

Pasta Station | 22 Per Guest
Cavatelli Pasta with Shrimp, Marinated Tomatoes, Spinach, Garlic Cream Sauce
Whole Grain Pasta, Roasted Mushrooms, Marinated Tomatoes, Peas, Basil Pesto
Gnocchi with Hot Italian Sausage, Fennel, Red Peppers, Pepperoncini, Artichoke Hearts, Roasted Tomato Sauce

Sliders and Fries I 26 Per Guest
(Pre-Select 3 Sliders)
Buffalo Chicken Sliders, Blue Cheese, Aioli, Sliced Tomato, Pickles
Grilled Beef Slider, Cheddar Cheese, Caramelized Onions, Burger Sauce
Texas Beef Sliders, Chopped BBQ Brisket, Blue Cheese, Pickled Onions
Smoke’n Swine Slider, BBQ Pulled Pork, Smoked Provolone, Pickled Cabbage Slaw
Served with Steak Fries and Sweet Potato Fries, Malt Vinegar and Ketchup

Seafood Raw Bar
Citrus Poached Shrimp, Lemon Wedges, House Made Cocktail Sauce | 9 Per Piece
Shucked Seasonal Oysters, Fresh Horseradish, Assorted Hot Sauces | 9 Per Piece
Snow Crab Claws, Citrus Remoulade | 9 Per Piece
Elevate this Experience with Ice Sculpture Displays; Please Speak with your Event Manager for Details
(Minimum of 25 Pieces of Each)

Note: Specialty Stations Require A Uniformed Chef At $180, Per Chef

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
RECEPTION

ACTION STATIONS

Receptions Require A Minimum Of Three Stations To Be Selected From Displays, Specialty, Action And Carving Stations

**Fajitas** | 28 Per Guest
Achotie Marinated Chicken  
Chipotle Marinated Beef  
Tequila & Citrus Marinated Shrimp  
Caramelized Peppers and Onions  
Served with Local Flour Tortillas, Shredded Lettuce, Sour Cream, Diced Tomatoes, Cheddar Cheese, Pickled Jalapenos, Fire Roasted Salsa, Salsa Verde, House Made Guacamole, Assorted Hot Sauces

**Interactive Salad Station** | 24 Per Guest
Baby Iceberg Wedge Salad, Smoked Bacon, Crumbled Blue Cheese, Cherry Tomatoes, Pickled Red Onions, Grilled Chicken, Sautéed Shrimp, Buttermilk Ranch Dressing  
Composed Superfood Salad, Quinoa, Shaved Kale, Dried Blueberries, Roasted Sweet Potato, Toasted Almonds, Texas Goat Cheese, Maple-Cider Vinaigrette

**Quesadillas** | 24 Per Guest
Roasted Sweet Potato, Grilled Corn, Sweet Peppers, Quesadilla  
Adobo Marinated Chicken Quesadilla  
Al Pastor Marinated Pork Quesadilla  
Melted with Oaxaca Cheese  
Served with Sour Cream, House Made Guacamole, Fire Roasted Salsa

**Petite Filet Mignon Steaks** | 36 Per Guest
Caramelized Cipollini Onions and Roasted Mushrooms, Shallot Demi-Glace  
Blue Cheese Butter, Chipotle Butter, Herb Butter, BBQ Butter,  
Maldon Sea Salt, Smoked Sea Salt, Hawaiian Sea Salt  
Whipped Yukon Gold Potatoes  
House Made Rolls with Whipped Butter

**Note:** Action Stations Require A Uniformed Chef At $180, Per Chef
RECEPTION

PASTRY STATIONS

Receptions Require A Minimum Of Three Stations To Be Selected From Displays, Specialty, Action And Carving Stations

PASTRY CHEF STATIONS

Fredericksburg Peaches and Ice Cream $20 Per Guest
Bourbon Sautéed Peaches, Vanilla Bean Coffee Cake, Almond Crumble, Served with Bluebell Ice Cream

Warm Sopapillas $18 Per Guest
Freshly Fried Dough, Cajeta Ice Cream, Local Honey and Mexican Chocolate Sauce

House Made French Macaroon $20 Per Guest
Raspberry, Pistachio and Chocolate Macaroons Filled with Freshly Made Bittersweet Chocolate Gelato, Served with Fresh Raspberries, Chantilly Cream and Carmel Sauce

Chocolate Explosion $20 Per Guest
Bittersweet and Milk Chocolate Fudge, Fresh Raspberries and Chocolate Shooters, White Chocolate Macadamia Bark, Caramel Glazed Chocolate Fudge Cake, Chocolate Covered Strawberries, Chocolate Sahcer Torte

All American $20 Per Guest
Mini Apple Pies, Mini Red Velvet Cakes, Mini Turtle Cheesecakes, Mini Chocolate Fudge Cake, S’more Bread Pudding, Whiskey Sauce, Banana Bread Pudding Shooters, Coconut Cream Pie Shooter, Texas Pecan Pie

Warm Chocolate Fondue $20 Per Guest
Dark and White Chocolate Ganache Served with Chocolate Marbled Pound Cake Bites, House Made Rice Crispy Treats, Fresh Strawberries, Pineapple, Brownie & Blondie Bites, Donut Holes, Marshmallows

Note: Pastry Stations Require A Uniformed Chef At $180, Per Chef

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
Dinner

BUFFET

Per Person Buffet Charge, Based On 1.5 Hour Duration. A Five Dollar per Guest Charge Will Be Applied For Each Additional Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer than Fifty Guests Served.

THE PEARL A Place Where Chefs Get Inspired | 87 per Guest

LEAVES
Farmers Harvest Market Salad, Shaved Kale and Romaine, Roasted Beets, Texas Citrus, Pickled Celery, Local Goat Cheese, Spiced Pecans, Honey Vinaigrette
Caprese Salad, Local Mozzarella, Heirloom Tomato, Arugula, Pumpkin Seed Pesto, Micro Basil, Aged Balsamic
Ancient Grain Farro Salad, Cider Roasted Sweet Potatoes, Green Apples, Candied Walnuts, Texas Citrus Vinaigrette

MAIN, Carved to Order
Herb Roasted Natural Beef Striploin, Bone Marrow Demi, Parker House Rolls
Cracker Crusted Red Fish, Shaved Pickled Fennel, Cilantro Chive Butter
Cured Pork Belly, Sweet Corn Puree, Peppadew Peppers

Fingerling Potato Poutine, Brown Gravy, Cheese Curds
Texas Blossom Honey-Cardamom Glazed Carrots

DESSERTS
Rosemary and Blackberry Terrine Chocolate Cake, Orange Raspberry Cake Donut Holes, Cointreau Chantilly Cream
Freshly Brewed Coffee And Tea Service

SOUTH TOWN Food Scene South of San Antonio | 85 per Guest

LEAVES
Market Style Salad, Farm Greens, Romaine Lettuce, Jicama, Crispy Chickpeas, Shaved Manchego, Dried Corn, Cherry Tomatoes, Cilantro Agave Vinaigrette
Brussel Sprout Salad, Crispy Bacon, Crumbled Goat Cheese, Marinated Tomatoes, Aged Balsamic
Cornbread Panzanella Salad, Cucumber, Heirloom Tomatoes, Shaved Red Onions, Fresh Mozzarella, Malt Vinaigrette

MAIN, Carved to Order
Oven Seared Natural Chicken Breast, Shaved Kale and Fried Oyster Mushrooms, Lemon and Thyme Jus
Mojo Marinated Flank Steak, Burnt 1015 Onions, Citrus Chimichurri, Jalapeno Cornbread Muffin

Shrimp & Grits, Gulf Coast Prawns, Local Cheddar Grits, Smoked Tomato Nage
Canela Infused Sweet Potatoes, Toasted Pepitas and Charred Broccolini with Gremolata Butter

DESSERTS
Banana Fritters, Sugar Cane Dip, Tropical Guava Cheesecake, Carmelita Chocolate Anglaise
Freshly Brewed Coffee And Tea Service

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
Dinner
BUFFET

Per Person Buffet Charge, Based On 1.5 Hour Duration. A Five Dollars Per Guest Charge Will Be Applied For Each Additional Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer Than Fifty Guests Served.

TEXAS BBQ BUFFET No One Does it Better Than Texas | 83 per Guest

LEAVES
“The Wedge” Baby Iceberg, Bleu Cheese, Cherry Tomatoes, Chopped Eggs, Toasted Pecans, Smoked Bacon, Buttermilk Blue Cheese Dressing
Classic Yukon Gold Potato Salad, Chopped Eggs, Celery, Sweet Pickled Relish, Mustard, Mayonnaise
Simple Slaw, Shredded Carrots, Red Cabbage, Green Onions, Celery Seeds, Apple Cider

MAIN, Carved to order
House Smoked Beef Brisket
Tony Packo’s Pickles, 10/15 Onions, Texas Toast, Texas Ale Bbq Sauce
Cedar Plank Salmon
Pickled Red Onions, Bourbon Maple Mustard, Bbq Braised Lentils
Smoked Baby Back Pork Ribs, Texas Ale Bbq Sauce

Baked Cavatappi Pasta
Local Cheddar Fondue, Herbed Bread Crumbs

DESSERTS
Miniature Texas Pecan Pies, Chantilly Cream
Double Chocolate S’more’s Brownies, Strawberry Sauce
Freshly Brewed Coffee And Tea Service

Note: Carving Stations Require A Uniformed Chef At $180, Per Chef

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
Dinner

INDIVIDUALLY CRAFTED DINNER PLATES
Entrees are Served With Choice of Salad, Choice Of Dessert, House Baked Bread Basket, Artisan Rolls With Sea Salt Butter, Coffee And Tea Service

LEAVES (Pre-Select One)
Southwest “Wedge” Salad
Baby Iceberg, Dry Corn, Chorizo, Black Beans, Cotija Cheese, Cherry Tomato, Pepitas, Avocado Ranch Dressing

Watermelon Salad
Farm Greens, Feta Cheese, Shaved Cucumber, Toasted Pumpkin Seeds, Pickled Red Onions, Sugar Cane White Balsamic Vinaigrette

Spinach & Frisee Salad
Shaved Smoked Manchego Cheese, Dry Cherries, Marcona Almonds, Crispy Prosciutto, Port Wine Vinaigrette

Harvest Grain Salad
Red Quinoa, Tuscan Kale, Roasted Sweet Potatoes, Roasted Tomatoes, Shaved Grana Padano Cheese, Spiced Pistachios, Red Wine Vinaigrette

Salt Baked Beet Salad
Rocket Arugula, Local Texas Goat Cheese, Citrus Segments, Candied Walnuts, Shaved Radish, Champagne Vinaigrette

MAIN, Entrees Include Chef’s Choice of Season’s Best Vegetables

Citrus Brined “Berkshire” Pork Chop | 82
Whipped Sweet Potatoes, Apple Cider Demi

Pan Seared Atlantic Salmon | 79
Sweet Corn Puree, Gremolata Butter

Oven Roasted Natural Chicken Breast | 76
Brown Butter Whipped Potatoes, Caramelized Cipollini Onions, Mushroom Maple Jus

Grilled Natural Beef Tenderloin Filet | 95
Celery Root Sweet Potato Au Gratin, Port Reduction

Chipotle Braised Short Ribs | 88
Heirloom Anson Mills Grits, Braised Greens, Braising Jus

Duo Entrée
Grilled Natural Beef Filet and Texas Gulf Red Fish | 105

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
Dinner

INDIVIDUALLY CRAFTED DINNER PLATES

Entrees are Served With Choice Of Salad, Choice Of Dessert, House Baked Bread Basket, Artisan Rolls With Sea Salt Butter, Coffee And Tea Service

CRAFTED SWEET ENDINGS (Pre-Select One)

Chocolate Chipotle Truffle Cake, Prickly Pear Sauce, Lime Zest Shortbread Cookie
Pistachio Opera Cake, Lemon Curd, Sweet Burgundy Reduction
Orange Blossom Honey Mousse Cake, Cocoa Nip Chocolate Glaze, Roasted Pineapple Chutney
Coffee Bean Cheesecake, Candied Pistachios, Vanilla Kahlua Anglaise
Sao Palme Rumchata Mousse, Chocolate Decadent Cake, Crumbled Churros, Salted Caramel Sauce

PLATED DUO DESSERTS

(Additional | 3)
Dulce De Leche Walnut Tart, Cinnamon Streusel Crunch Orange Blossom Honey Mousse Torte, Roasted Pineapple Chutney
Mexican Chocolate Mousse, with Crème Brûlée Center Cocoa Nip Chocolate Glaze, Meyer Lemon Cheese Cake, Mascarpone Cream, Blueberry Compote
BEVERAGE

HOSTED BARS
*On Consumption, Charges Based On Number Of Consumed Drinks*

**Top Shelf Cocktails | 12**
Tito’s Vodka, Absolut Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewars White Label Scotch, Maker’s Mark Bourbon, Jack Daniel’s Whiskey, Canadian Club Premium Whisky, Crown Royal Canadian Whiskey, 1800 Silver Tequila, Courvoisier VS Brandy

**Premium Cocktails | 10**
Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewars White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Brandy

**Domestic | 7**
Bud Light, Miller Lite, Michelob Ultra, Texas Select (Non-Alcoholic)

**Regional Craft | 8**
Alamo Golden Ale, Alamo Amber Lager, Alamo German Pale Ale, Austin Eastcider Dry Cider Original, Karbach Hopadilla IPA, Shiner Bock, Shiner White Wing, Rotating Seasonal

**Imports | 8**
Corona Extra, Dos Equis

**By the Glass**
Premium Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot | 12
House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot | 10
Assorted Sodas | 7
Bottled Water | 7

**PACKAGE BAR | PER GUEST**
Top Shelf First Hour | 28
Top Shelf Each Additional Hour | 14

Premium First Hour | 25
Premium Each Additional Hour | 13

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**Note: Bars Require A Bartender At $180, Each**

**BEVERAGE**

**WINE BY THE BOTTLE**

**House Wine**
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon l 42

**Sparkling Wine and Champagne**
Prosecco, LaMarca, Veneto, Italy l 48
Brut, Mumm Napa “Prestige, Chefs de Caves”, Napa Valley, California l 62
Mumm Napa “Brut Prestige” Sparkling l 55

**Rose**
Magnolia Grove by Chateau St. Jean, California l 46

**White**
Riesling, Chateau St. Michelle, Columbia Valley, California l 48
Chardonnay, Magnolia Grove by Chateau St. Jean, California l 48
Pinot Grigio, Magnolia Grove by Chateau St. Jean, California l 48
Sauvignon Blanc, Sea Pearl, Marlborough, New Zealand l 52
Chardonnay, J. Lohr Estates “Riverstone”, Arroyo Seco, Monterey, California l 62

**Red**
Merlot, Magnolia Grove by Chateau St. Jean, California l 48
Merlot, J. Lohr Estates “Los Osos”, Paso Robles, California l 72
Cabernet Sauvignon, Magnolia Grove by Chateau St. Jean, California l 48
Cabernet Sauvignon, Avalon, California l 58
Cabernet Sauvignon, Aquinas, Alexander Valley, California l 72
Pinot Noir, Line 39, California l 56
Pinot Noir, Chalk Hill, Sonoma Coast, Sonoma County, California l 72
Malbec, Alamos, Mendoza, Argentina l 56

**Note: Bars Require A Bartender At $180, Each**

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax
GENERAL INFORMATION

Our printed menus are for general reference. Our Culinary and Event staff will be happy to propose customized menus to meet your specific needs. All prices are subject to change. Menu prices will be confirmed by your Event Manager.

Guarantees
Guarantees are required for all catered food and beverage events. Final attendance must be confirmed (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to (24) hours prior to your function, subject to product availability. We will set and prepare food for 3% over for groups 100 and over, 5% over for groups up to 100.

Labor Charges
Bartenders, carvers, station attendants and additional cocktail servers, food servers are available for a fee of $180 per attendant for each three hour time period.

Service Charge, Sales Tax and Audio Visual
A 25% Taxable Service Charge and applicable Sales Tax will be added to all food and beverage charges as well as any Audio Visual equipment charges and function room set-up/rental fees. The service charge and state tax are subject to change without notice.

Decorations
Arrangements for specialty linen, flowers, décor, and entertainment may be made through your Event Manager. The Hotel does not permit affixing of any items to the walls or ceiling of rooms without written approval by the Director of Event Management.

Security
The Hotel may require security officers for certain events, only Hotel approved security firms may be used. A list of these firms is available upon request.

Audio Visual
A complete list of audio visual options and pricing is available through our in-house audio visual company, PSAV. Please contact your Event Manager for specifics.