



2024 - 2025 Menu

# 2024 Catering Policies

## Pricing

Prices are subject to change to current market pricing and will be confirmed at time of booking.

Prices listed exclude taxes and fees and are subject to 8.25% Tax and 26% Service Charge.

## Additional Charges

Buffet Service requires a minimum of 20 people. A fee of \$175 will apply to any events below the minimum guest count.

Stations require an additional charge of \$125 per Chef Attendant as noted.

## Guarantees

Guarantees are due by 10 am, a minimum of 3 business days prior to your event. This number will be considered final guarantee and will not be subject to reduction.

Guarantee increases within 3 business days of your event will be accommodated based on product availability and labor.

## Dietary Restrictions & Allergies

Please contact your Event Coordinator to review any Dietary Restrictions or Allergies.

## Bar Packages

Package Bars are priced per guest. Guarantees must match the event adult guarantee.

## Hosted & Cash Bars

There is a \$175 fee for each Bartender for Hosted & Cash Bars.

There is a \$400 Beverage minimum, if the minimum is not met the balance will be charged to the master account.





# Breakfast

## Continental Buffet

Seasonal Fruits  
Whole Grain Oat Granola  
Assorted Greek Yogurts  
Bakery Fresh Pastries & Muffins  
Hard Boiled Eggs  
Whipped Sweet Butter, Jellies & Jams  
\$32 per guest

## Executive Continental Buffet

Seasonal Fruits  
Whole Grain Oat Granola  
Assorted Greek Yogurts  
Bakery Fresh Pastries & Muffins  
Steel Cut Oatmeal with toppings:  
Brown Sugar  
Raisins  
Sliced Strawberries  
Bananas  
Whipped Sweet Butter, Jellies & Jams  
Energy Bars  
\$35 per guest

## All American Buffet

Seasonal Fruits  
Bakery Fresh Pastries & Muffins  
Cage Free Scrambled Eggs  
Apple Wood Smoked Bacon  
Chicken Sausage  
Skillet Potatoes  
Whipped Sweet Butter, Jellies & Jams  
\$38 per guest

## Country Style Buffet

Seasonal Fruits  
Bakery Fresh Pastries & Muffins  
Cage Free Scrambled Eggs  
Maple Pork Sausage Patties  
Hashbrown Potatoes  
Buttermilk Biscuits & Black Pepper Gravy  
Whipped Sweet Butter, Jellies & Jams  
\$38 per guest

## TEX MEX Plated

Cage Free Scrambled Eggs  
Pepper Jack Cheese & Chorizo  
Potato & Bell Pepper Hash  
Flour Tortillas  
House Salsa Rojo  
\$32 per guest

## The Scramble Plated

Cage Free Scrambled Eggs,  
Cheddar Cheese & Tomatoes  
Skillet Potatoes  
Apple Wood Smoked Bacon  
Basket of Pastries for Table  
Whipped Sweet Butter, Jellies & Jams  
\$33 per guest

## Ranchers Plated

Cage Free Scrambled Eggs  
Apple Wood Smoked Bacon  
Country Sausage Patties  
Butter Milk Biscuits  
Whipped Sweet Butter & Berry Preserves  
\$33 per guest

## Quiche Loraine Plated

Cage Free Egg, Bacon, Spinach & Swiss  
Hash Brown Potatoes  
Basket of Almond Croissants for Table  
Whipped Sweet Butter, Jellies & Jams  
\$35 per guest

Orange Juice, Grapefruit Juice, Coffee & Tea service provided with buffets.  
Pricing based on maximum of 90 minutes of service



# Enhancements

## Yogurt Station

Vanilla Greek Yogurt  
Fruit Yogurts  
Blueberries & Strawberries  
Chia & Flax Seeds  
Local Honey  
Whole Grain Oat Granola  
Toasted Almonds  
Coconut  
\$9 per guest

## Smoked Salmon & Bagels

Chopped Hard Boiled Eggs  
Capers & Red Onions  
Cream Cheese  
Mini Bagels  
\$11 per Guest

## Steel Cut Oatmeal

Brown Sugar  
Dried Cherries & Craisins  
Sliced Bananas  
Blueberries & Strawberries  
Flax & Sunflower Seeds  
Sweet Butter  
\$7 per Guest

## Pancakes or French Toast

Fresh Berries  
Texas Pecans  
Whipped Sweet Butter  
Warm Maple Syrup  
Fresh Whipped Cream  
\$7 Per Guest

\*Chef Attendant Required \$125  
*50 guests per station*

## Sandwiches & Tacos

Choice of 1:  
Egg, Smoked Bacon, White American, English Muffin  
Turkey Sausage, Egg, Cheddar, Biscuit  
Scrambled Eggs, Chorizo & Jack Cheese  
wrapped in a warm Flour Tortilla  
\$7 per guest

## Granola Parfaits

Vanilla Greek Yogurt  
Whole Grain Oat Granola  
Toasted Almonds  
Seasonal Berries  
\$6 per guest

## Fresh Fruit Cocktail

Light Agave Lime Marinated Seasonal Fruits  
\$5 per guest

## Smoothies

Choice of 1:  
Roasted Pineapple Kale  
Chia Pomegranate  
Blueberry Mango  
Strawberry Banana  
\$6 per guest  
Add Protein Powder +\$1

## Omelets & Eggs

Omelets & Eggs Made to Order  
Ham, Bacon, Jack & Cheddar Cheeses  
Green Bell Pepper, Tomato, Spinach, Jalapenos  
Salsa Rojo & Salsa Verde  
\$10 Per Guest

\*Chef Attendant Required \$125  
*50 guests per station*

## Agua Fresca Bar

Choice of 3:  
Agua Fresca de Pepino (Cucumber Limeade)  
Agua de Melon (Cantaloupe & Sweet Milk)  
Agua Fresca de Pina y Espinaca (Pineapple Spinach)  
Agua Fresca de Sandia (Watermelon)  
Agua Fresca de Pina y Pepino (Pineapple Cucumber)  
\$10 Per Guest



# Lunch Buffet

## Roma

Lacinto Kale & Romaine Caesar: Crispy Sourdough Croutons, Shaved Parmesan, Classic Dressing  
Heirloom Tomato Caprese Salad: Fresh Mozzarella, Basil, Balsamic & E.V.O.O.  
Chicken Paillard: Shallots, Caper, Fennel, White Wine Sauce  
Broiled Striped Bass: Grilled Lemon, Fresh Herbs  
Cavatappi Pomodoro: Broccoletti, Garlic, Shaved Pecorino  
Seasonal Roasted Vegetables & Potatoes  
Warm Rosemary Focaccia, Italian Butter  
Tiramisu, Mini Cannoli & Biscotti  
\$55 per guest

## Stay Fit

Baby Spinach & Local Organic Greens: Cucumber, Feta, Campari Tomatoes, Agave Champagne Vinaigrette  
Gala Apple Tabouleh Salad  
Grilled Natural Chicken Breast: White Balsamic  
Blistered Grape Tomatoes  
Citrus Poached Sustainable Salmon  
Wild Rice Pilaf  
Broiled Jumbo Asparagus & Red Peppers  
Whole Grain Rolls  
Angel Food Cake, Fresh Berries & Vanilla Chantilly Cream  
Almond Fruit Torte  
\$58 per guest

## Santa Fe

Warm Tortilla Chips, Salsa Rojo  
Hearts of Romaine Salad: Plum Tomato, Red Onion, Black Beans, Queso Fresco, Cilantro Ranch Dressing  
Corn & Black Bean Salad  
Achiote Brined Natural Chicken Breast: Poblano Sauce, Roasted Corn Relish  
Chili Rubbed Seared Tilapia: Warm Pico, Avocado Salsa  
Charro Beans  
Spanish Style Rice  
Warm Flour Tortillas  
Tres Leches Cake & Chocolate Flourless Torte  
\$52 per guest

## Sandwich Shop

Tomato Basil Bisque  
Iceberg Wedge Salad: Smoked Bacon, Blue Cheese Crumbles, House Buttermilk Dressing  
Sour Cream & Onion Potato Salad  
Smoked Deli Turkey: Provolone Cheese, Lettuce, Tomato, Dijonnaise, Kaiser Roll  
Whole Wheat Wrap: Grilled Vegetables, Fresh Mozzarella, Spinach, Pesto  
Hot Ham & Cheese: Black Forest Ham, American Cheese, Artisan White Bread  
Smoked Brisket Sliders: Mesquite Smoked, Molasses BBQ Sauce, Brioche Bun  
House Kettle Chips, Pickles & Pepperoncini  
Fresh Baked Cookies & Blondies with Caramel Sauce  
\$50 per guest

## Home on the Grill

Farm Fresh Garden Greens: Cucumber, Grape Tomatoes, Buttermilk Ranch & Balsamic Dressings  
Potato Salad  
Jalapeno Slaw: Cabbage, Carrots, Jalapeno, Cilantro  
Grilled Black Angus Burgers  
Bratwurst  
All Beef Hot Dogs  
Grilled Chicken Breast  
Lettuce, Tomatoes, Pickles  
Corn on the Cob  
Seasoned Steak Fries  
Chocolate Cake  
Fresh Peach Cobbler, Chantilly Cream  
\$53 per guest

Coffee, Tea & Iced Tea service provided with buffets.  
Prices based on a maximum of 90 minutes service.



# Lunch Buffet

## Build Your Own Buffet

### Salads: Select 2

Organic Mix Greens: Tomatoes, Cucumbers, Toasted Pepitas, Shallot White Balsamic Vinaigrette, Herb Buttermilk Dressing  
Faro & Fruit: Dried Cherries, Apricots, Sweet Peas, Feta, Pear Vinaigrette  
Heirloom Quinoa: Fresh Herbs, Pimentos, Baby Kale Preserved Lemon  
Baby Spinach: Hard Boiled Eggs, Bacon Lardon, Grape Tomatoes, Spun Carrots, Sherry Vinaigrette  
Antipasto: Romaine, Genoa Salami, Provolone, Roast Peppers, Olives, Red Onions, Fresh Basil, Red Wine Dressing  
Iceberg Wedge: Compari Tomatoes, Blue Cheese, Applewood Bacon, House Ranch  
Pearl Couscous: Roasted Vegetables, Asparagus Tips, Fresh Thyme, Champagne Dijon Vinaigrette  
Brussels Sprouts: Thin Carrots, Blueberries, Candy Pecans, Creamy Apple Cider Dressing

### Sides: Select 2

Roasted Seasonal Vegetables  
Buttermilk Whipped Potatoes  
Green Beans & Honey Glazed Carrots  
Wild & Brown Rice Pilaf  
Grilled Asparagus & Blistered Grape Tomatoes  
Elote Style Roasted Corn  
Smoked Paprika Yukon Potatoes  
Caramelized Brussels Sprouts, Shallot Butter  
Maple Smashed Sweet Potatoes  
Borracho Beans

### Entrees: Select 2

Seared Salmon: Citrus Beurre Rouge, Cucumber Salad  
Grilled Natural Chicken Breast: Greek Yogurt Harissa Sauce  
Slice Thyme Roasted Sirloin: Balsamic Cipollini, Cabernet Mushroom Ragout  
Shallot Sherry Sauteed Shrimp: Tuscan Kale, Tomatoes, White Wine  
Vegetable Ravioli: Baby Spinach, Piquillo Pepper Cream  
Ginger Lemongrass Marinated Chicken: Mandarin Orange & Shoyu  
Seared Angus Top Sirloin: Applewood Smoked Bacon, Bourbon Demi Glace  
Cast Iron Blackened Tilapia: Warm Pico de Gallo, Grilled Lemon  
Beef or Chicken Fajitas: Local Flour Tortillas, Traditional Accompaniments

### Desserts: Select 2

Fresh Fruit Torte  
Chocolate Flourless Cake  
Blondies, Vanilla Mousse, Fresh Raspberries  
Red Velvet Cake  
Brownie Bundtlette Cake, Whipped Cream  
Coconut Layer Cake  
Angel Food or Pound Cake Macerated Berries  
Apple Crumble Cake Bites

\$60 per guest

Coffee, Tea & Iced Tea service provided with buffets.  
Prices based on a maximum of 90 minutes of service.



# Lunch Plated

## Chicken Caesar

Grilled Natural Chicken Breast  
Crisp Romaine, Focaccia Croutons  
Grape Tomatoes, Parmesan Reggiano  
Caesar Dressing  
Market Soup

## Salmon Spinach

Atlantic Salmon, Baby Spinach  
Seasonal Berries, Grapes, Feta Cheese  
Toasted Almonds, Sherry Vinaigrette  
Market Soup

## Santa Fe

Grilled Natural Chicken  
Romaine Hearts, Jack & Sharp Cheddar Cheese  
Ripe Tomato, Roasted Corn, Crisp Tortilla Chips,  
Tomatillo Avocado Ranch  
Market Soup

## Tenderloin Salad

Baby Spinach, Grape Tomatoes, Red Onions,  
Mushrooms, Gorgonzola Cheese  
Red Wine Vinaigrette  
Market Soup

## Choice of Market Soup

Smoke Chicken Wild Rice Chowder  
Tomato Bisque  
Chicken & Sausage Gumbo  
Steak & Potato  
Brisket & Cheddar

## Choice of Dessert

House Baked Cookies, Brownies, Blondies or Lemon  
Bars

\$35 per guest

## Seared Atlantic Salmon

Jicama Apple Slaw  
Brown Rice

\$52 per guest

## Pretzel Dijon Chicken

Pretzel Dijon Crusted Natural Chicken  
Shallot Madeira Glace  
Buttermilk Whipped Potatoes

\$50 per guest

## Grilled Top Sirloin

Red Onion Jam, Natural Glace  
Roasted Yukon Potatoes

\$55 per guest

## Vegetable Ravioli

Baby Kale, Blistered Grape Tomatoes  
Grilled Asparagus, Piquillo Pepper Cream

\$40 per guest

## Hot Honey Chicken Katsu

Crispy Garlic Lo Mein  
Cashew Kung Pao Brussels Sprouts

\$50 per guest

## Lemon Thyme Chicken

Roasted Yellow Pepper Coulis  
Toasted Farro Pilaf

\$45 per guest

## Sesame Seared Chicken

Roasted Pineapple Sriracha Citrus Salsa  
Jasmine Rice

\$50 per guest

## Choice of Salad

Mixed Greens: Seasonal Local Greens, Grape  
Tomatoes, Garlic Croutons, Shallot White Balsamic  
Vinaigrette

Caesar: Romaine Hearts, Herb Croutons, Shaved  
Parmesan

## Choice of Dessert

New York Style Cheesecake, Fresh Berries  
Carrot Cake, Cream Cheese Frosting  
Double Chocolate Cake  
Deep Dish Apple Pie

Coffee, Tea & Iced Tea service provided with plated lunch.  
Lunch served with Seasonal Vegetables & fresh baked Artisan Rolls.







# Box Lunch

## Build Your Own Box

Guests may select from a display of pre-wrapped sandwiches, a variety of Chips, Pasta Salad, Brownies, Cookies & Whole Fruit. Includes Bottled Water or Soft Drink.

\$32 per guest

Sandwiches: Select 2

### Turkey Breast

Smoked Turkey, Provolone, Lettuce, Tomato, Rosemary Sesame Kaiser Roll

### Italian Sub

Ham, Salami, Provolone, Lettuce, Tomato, Pepperoncini, Vinaigrette, Italian Hoagie Roll

### Club Wrap

Turkey, Bacon, Ham, Swiss Cheese, Lettuce, Tomato, Herb Mayo, Whole Wheat Wrap

### Veggie Wrap

Grilled Asparagus, Roma Tomato, Mozzarella, Artichoke Pesto, Whole Wheat Wrap

### Roast Beef Brioche

Roast Beef, Aged Cheddar, Lettuce, Tomato, Horseradish Mayo, Brioche Bun

## Box Lunches

Sandwich, Chips, Whole Fruit, Cookie, Pasta Salad, Bottled Water

\$36 per guest

## Sandwich Selections:

### Turkey Breast

Smoked Turkey, Provolone, Lettuce, Tomato, Rosemary Sesame Kaiser Roll

### Italian Sub

Ham, Salami, Provolone, Lettuce, Tomato, Pepperoncini, Vinaigrette, Italian Hoagie Roll

### Club Wrap

Turkey, Bacon, Ham, Swiss Cheese, Lettuce, Tomato, Herb Mayo, Whole Wheat Wrap

### Veggie Wrap

Grilled Asparagus, Roma Tomato, Mozzarella, Artichoke Pesto, Whole Wheat Wrap

### Roast Beef Brioche

Roast Beef, Aged Cheddar, Lettuce, Tomato, Horseradish Mayo, Brioche Bun

## Enhancements

Assorted Candy Bars  
\$3 per guest

Assorted Kind, Kashi & Cliff Bars  
\$5 per guest

Assorted Energy Drinks  
\$5 per guest

Assorted Flavored Waters  
\$4 per guest



# Appetizers

## Garden

Fresh Mozzarella Bruschetta, Vine Ripened Tomato, Pesto, Balsamic Reduction

Roasted Vegetable Tart

Vegetable Spring Rolls, Plum Sauce

Artichoke Beignets, Spicy Marinara

Asparagus & Asiago Cheese in Phyllo

Mediterranean Antipasto Skewer

Boursin Stuffed Cherry Tomatoes

Gorgonzola, Cherry Almond Crostini

Endive Leaves, Creamy Stilton, Toasted Pistachios, Marinated Grapes

Wild Mushroom Crostini, Red Pepper Aioli

Hummus, Roasted Peppers & Spicy Cucumber Bruschetta

Brie, Pear & Almond in Phyllo Purse

## Land

Southwestern Chicken Spring Rolls, Cilantro Cream

Chicken Lemon Grass Potstickers, Ginger Soy Dipping Sauce

Garlic Parmesan Wings, Herb Buttermilk Dip

Petit Beef Wellington, Dijon Cream

Smoked Chicken Tequila Burrito

Smoked Brisket & Jack Cheese Quesadilla, Salsa Verde

BBQ Beef Chimichanga, Chipotle Crema

Beef Barbacoa Taco, House Salsa

Bacon Wrapped Chicken with Jalapeno Cheese

Pepperoni Calzone, Parmesan Cream

Smoked Brisket Picadillo Empanada, Salsa Rojo

Pecan Chicken Tenders, Agave Mustard

## Sea

Crab Timbale, Arugula, Fried Capers

Bacon Wrapped Shrimp

Crispy Coconut Shrimp, Mango Sauce

Mini Crab Cakes, Roasted Poblano Aioli

Tempura Crisp Shrimp, Sweet Chili Sauce

Citrus Cilantro Bacon Wrapped Scallop

Coconut Lobster, Brown Butter Aioli (+\$1)

Smoked Salmon, Herb Cheese, Crispy Capers

Shrimp Ceviche, Cucumber Cup

Prices are based on a minimum order of 50 pieces  
Appetizers are \$6.50 per piece



# Stations

## Pasta

Cavatappi & Three Cheese Tortellini  
Spicy Marinara & Alfredo Sauces  
Mushrooms, Black Olives, Bell Peppers, Onions  
Bacon, Chicken & Shrimp  
\*Requires Chef Attendant

## Mac & Cheese

Cavatappi Pasta, Vermont Aged White Cheddar Sauce  
Grilled Chicken, Ham, Crispy Bacon  
Steamed Broccoli, Sweet Peas, Sautéed Mushrooms  
\*Requires Chef Attendant

## Street Tacos

Choice of Two: Beer Battered Cod, Ancho Chicken or  
Marinated Skirt Steak  
Flour & Corn Tortillas  
Pico de Gallo, Salsa Rojo & Salsa Verde  
Chipotle Crema, Cilantro Citrus Slaw  
Queso Fresco, Limes

## Tex Mex Roasted Corn

Fresh Roasted Corn (off the Cob), Butter, Hot Sauce,  
Sour Cream, Parmesan Cheese, Chili Spice, Lime Slices

## Texas Chili Bar

Sour Cream, Scallions, Cheddar & Jack Cheeses,  
Jalapenos, Tomatoes, Red Onions, Crispy Tortilla Strips

## Baked Potato Bar

Sweet Potatoes & Idaho Potatoes  
Sour Cream, Texas Chili, Sautéed Mushrooms, Smoked  
Bacon, Vermont Aged White Cheddar, Pico de Gallo,  
Steamed Broccoli

## Stuffed Avocado Bar

Avocado Halves, Shrimp Ceviche, Smoked Chicken  
Salad, Corn Salsa, Edamame, Fresh Lime,  
Queso Fresco  
\*Requires Chef Attendant

## Sliders 2 Ways

Black Angus Burgers: American Cheese, Ketchup,  
Mustard, Mayonnaise, Lettuce & Tomato  
Buffalo Chicken: Shredded Lettuce, Tomatoes,  
Monterey Jack Cheese, Mini Brioche Rolls

## Fry Station

Seasoned Wedge Fries, Sweet Potato Fries  
Spicy Green Beans, Tater Tots  
Ketchup, Spicy Ketchup, Sour Cream, Roasted Garlic  
Aioli, Ranch Dressing, Cajun Spice, BBQ Seasoning

## Mason Jar Salads

Choice of Two: Texas Three Bean, Southern Potato,  
Southwest Romaine, Spinach Berry Salad

## Burrata Station

Local Burrata con Crema, Smoked Mozzarella,  
Prosciutto, Seasonal Tomato Varietals, Marinated  
Peppers, Baby Gem Lettuce, Aged Balsamic, EVOO,  
Fresh Herbs

Choice of 3 Stations \$57 per guest  
Add stations to your existing buffet \$15 per guest per station  
Chef Attendant \$125 per station – minimum 30 guests  
Prices based on maximum 90 minutes of service





# Carving & Display

## Smoked Brisket & Brats

Barbecue Sauce, Dijon Mustard, Petite Rolls  
\*Requires Chef Attendant  
\$310 / Serves 25 guests

## Roasted Boneless Turkey

Turkey Breast, Cranberry Compote, Pan Gravy, Petite Rolls  
\*Requires Chef Attendant  
\$300 / Serves 20 Guests

## Black Angus Prime Rib

Horseradish Cream, Petite Rolls  
\*Requires Chef Attendant  
\$750 / Serves 25 guests

## New York Strip Loin

Angus New York Strip Loin  
Pretzel Rolls, Black Garlic Mayonnaise  
\*Requires Chef Attendant  
\$510 / Serves 25 guests

## Cedar Planked BBQ Salmon

Crispy Flatbread, Molasses Barbecue Sauce  
\*Requires Chef Attendant  
\$310 / Serves 20 Guests

## Pitt Ham

Cracked Black Pepper Pitt Ham, Honey Mustard, Dijon Mayonnaise, Petite Rolls  
\*Requires Chef Attendant  
\$300 / Serves 30 Guests

## Roasted Mahi Mahi

Mango Coconut Salsa, Plantain Chips  
\$320 / Serves 20 Guests

## Chilled Seafood

Jumbo Shrimp & Snow Crab Claws  
Remoulade & Cocktail Sauces  
Lemon Wedges, Tabasco Sauce  
\$24 per guest

## Artisan Cheese

Local & Imported Cheese, Grapes, Berries, Texas Pecans, Dried Apricots, Cherries & Craisins, Sliced Breads & Artisan Crackers  
\$18 per guest

## Market Vegetables

Farm Fresh Vegetables, House Ranch Dip  
Everything Spiced Hummus  
\$16 per guest

## Fresh Fruit Board

Seasonal Local inspired Fresh Fruits & Berries  
Vanilla Honey Yogurt Dip  
\$15 per guest

## Sushi Display

Assorted Sushi Rolls: Spicy Tuna, Salmon Cucumber, Vegetarian, Spider Rolls  
Wasabi & Pickled Ginger  
\$8 per piece/ 50 piece minimum

## Antipasto

Parma Ham, Salamis, Imported Provolone, Buffalo Mozzarella, Grape Tomatoes, Olives, Roasted Peppers, Marinated Artichoke Hearts, Grilled Asparagus, Artisan Breads  
\$23 per guest

## Chips, Dips & Snacks

Tortilla Chips, White Cheddar Queso, Guacamole, Salsa Rojo, Salsa Verde  
House Kettle Chips, Chipotle Ranch Dip  
Warm Flat Bread, Roasted Red Pepper Hummus  
Spicy Snack Mix  
\$18 per guest

## Mini Sweets

Assortment of mini French Pastries, Petit Fours, Tarts & Biscotti  
\$16 per guest

Prices based on maximum 90 minutes of service.  
\*Each Carving Station requires a Chef Attendant.  
Chef Attendant Fee \$125 per station.



# Reception

## The Hilton

### Artisan Cheese

Local & Imported Cheese, Grapes, Berries, Texas Pecans, Dried Apricots, Cherries & Craisins, Sliced Breads & Artisan Crackers

### Market Vegetables

Farm Fresh Vegetables, House Ranch Dip, Everything Spiced Hummus

### Mini Sweets

Assortment of mini French Pastries, Petit Fours, Tarts & Biscotti

### Your Choice of 3 Appetizers

Southwest Egg Rolls, Cilantro Cream

Barbecue Meatballs

Crispy Chicken Tenders, Agave Mustard

Buffalo Style Hot Wings, Buttermilk Ranch

Mozzarella Sticks, Spicy Marinara

Mozzarella Tomato Bruschetta

Wild Mushroom Crostini, Red Pepper Aioli

\$65 per guest

## The Lakes

### Artisan Cheese

Local & Imported Cheese, Grapes, Berries, Texas Pecans, Dried Apricots, Cherries & Craisins, Sliced Breads & Artisan Crackers

### Market Vegetables

Farm Fresh Vegetables, House Ranch Dip, Everything Spiced Hummus

### Mini Sweets

Assortment of mini French Pastries, Petit Fours, Tarts & Biscotti

### Your Choice of 3 Appetizers

Southwest Egg Rolls, Cilantro Cream

Chicken Lemon Grass Potstickers, Ginger Soy

Crispy Chicken Tenders, Agave Mustard

Smoked Brisket & Jack Cheese Quesadilla

Mozzarella Sticks, Spicy Marinara

Mozzarella Tomato Bruschetta

Roasted Vegetable Tart

### Your Choice of 1 Carving Station

Whole Roasted Boneless Turkey

Brisket & Brats

Cracked Black Pepper Pit Ham

\$75 per guest

Coffee, Tea & Iced Tea service provided with Reception.  
Prices based on maximum 90 minutes of service.







# Dinner Buffet

## Trattoria

Hearts of Romaine Salad: Ciabatta Croutons, Parmesano Reggiano, Caesar Dressing  
Chop Salad: Salami, Provolone, Tomato, Olives, Peppercorn, Red Wine Vinaigrette  
Chicken Picatta: White Wine, Lemon, Capers  
Garlic Shrimp: Herb Linguini, Dried Tomatoes, Sherry Cream  
Roasted Red Skin Potatoes: E.V.O.O. Fresh Thyme  
Tuscan Balsamic Grilled Vegetables  
Artisan Rolls  
Tiramisu, Italian Cream Cake, Pistachio Cannoli

\$72 per guest

## Verano

Crispy Tortilla Chips, Rojo & Verde Salsas  
Romaine Heart Spears & Organic Greens:  
Marinated Tomatoes, Pepitas, Jicama, Hothouse  
Cucumber, Poblano Ranch & Agave Vinaigrette  
Jicama, Watermelon & Pepita Salad  
Broiled Top Sirloin: Argentinian Chimichurri,  
Paprika Roasted Potatoes  
Adobo Chicken Breast: Pickled Onions, Pico  
Grilled Zucchini, Squash, Carrots & Peppers  
Cilantro Lime Rice  
Bolillo Rolls & Corn Tortillas  
Tres Leches Cake & Sopapillas, Local Honey

\$70 per guest

## Mediterranean

Mixed Green Salad: Romaine Hearts, Radicchio,  
Spring Greens, Marinate Olives, Plum Tomatoes,  
White Balsamic Vinaigrette & Creamy Italian  
Greek Salad: Hothouse Cucumbers,  
Heirloom Cherry Tomatoes, Red Onion, Feta  
Cheese, Red Wine Olive Oil Dressing  
Beef Tenderloin Kabobs: Oregano & Garlic  
Marinade, Tzatziki Sauce  
Lemon Pepper Chicken: Wilted Spinach, Roasted  
Sweet Peppers, Jus Lie  
Yukon Gold Herb Potatoes  
Grilled Cauliflower, Broccolini, Petit Carrots  
Parmesan Rolls  
Flourless Chocolate Torte, Mini Baklava

\$75 per guest

## Southern Comfort

Iceberg: Candied Pecans, Tomatoes, Apple Cider  
Vinaigrette & Black Pepper Ranch  
Smothered Chicken: Seared Herb Chicken Breast,  
Mushroom Gravy  
Cornmeal Fried Catfish, Old Bay Remoulade  
Honey BBQ Baby Back Ribs  
Grilled Sausage  
White Cheddar Mac & Cheese  
Green Beans & Apple Smoked Bacon  
Fresh Cornbread & Dinner Rolls  
Texas Pecan Diamonds, Peach Cobbler, Deep  
Dish Apple Pie, Vanilla Ice Cream

\$72 per guest

## Nourish

Roasted Corn, Tomato & Pepper Chowder  
Supergreen Salad: Heirloom Tomatoes, Focaccia  
Croutons, Shaved Radish, Roasted Almonds &  
Agave Pomegranate Dressing  
Tabbouleh Salad: Cucumbers, Parsley, Red Onion,  
Feta Cheese & Fresh Herbs  
Grilled Natural Chicken Breast: Tomato, Olive &  
Artichoke Salsa  
Blackened Mahi Mahi, Shrimp Pico  
Quinoa & Brown Rice Pilaf  
Grilled Jumbo Asparagus & Petit Carrots  
Artisan Rolls  
Fresh Fruit Tart  
Angel Food Cake, Fresh Berries

\$72 per guest

## Truly Texas

Garden Greens, Buttermilk-Dijon Dressing  
Sour Cream & Chive Potato Salad  
Ranch Smoked Natural Chicken  
Mesquite Smoked Brisket, Bourbon BBQ  
Poblano-Jalapeno Shrimp  
Cheddar, Bacon Chive Mashed Potatoes  
Fresh Green Beans, Caramelized Onions  
Roasted Corn, Lime, Fresh Cheese & Cilantro  
Jalapeno Corn Bread & Biscuit Sticks  
Pecan Pie, Apple Cobbler  
Old Fashioned Chocolate Cake

\$75 per guest

Coffee, Tea & Iced Tea service provided with buffets.  
Prices based on maximum 90 minutes of service.





# Dinner Buffet

## A Tour of Texas Beer & Food Stations

Southwest Salad  
Mixed Greens, Roasted Corn, Jicama, Tomatoes Black Beans, Roasted Peppers, Grilled Natural Chicken, Crisp Tortilla Strips, Cilantro Ranch

Featured Brewery: Saint Arnold Brewery, Houston

Great Texas Chili Bar  
Authentic Texas Style Chili, Aged Cheddar Cheese, Scallions, Ripe Tomatoes, Tempura Fried & Pickled Jalapenos, Sour Cream, Corn Bread Croutons

Featured Brewery: Rahr & Sons Brewery, Fort Worth

Barbecue Brisket Sliders  
Cabbage Slaw, Bourbon Barbecue Sauce, Dill Pickles, Red Onion, Whole Grain Mustard, House Fried Kettle Chips

Featured Brewery: Real Ale Brewing Company, Blanco

Mac & Cheese\*  
Cavatappi Pasta, Vermont Aged White Cheddar Sauce, Ham, Crispy Bacon, Steamed Broccoli, Sweet Peas, Sautéed Mushrooms, Grilled Chicken

Featured Brewery: Deep Ellum Brewing, Dallas

Dessert Display  
Sweet Potato Pie, Deep Dish Apple Pie, Chocolate Pecan Pie, Berry Cobbler

Beer tastings available at each station.  
Beer is billed on consumption.  
\$70 per guest  
\*Chef attendant \$125.  
Minimum 40 guests

Coffee, Tea & Iced Tea service provided with buffets.  
Prices based on maximum 90 minutes of service



# Dinner Buffet

## Cattle Baron

*2 Salads, 2 Sides, 2 Entrees, 1 Carving Station, 3 Desserts*

### Salads: Select 2

Caprese: Fresh Mozzarella, Heirloom Tomatoes, White Balsamic Vinaigrette, Basil  
Traditional Caesar: Romaine Hearts, Garlic Croutons, Shaved Parmesan  
Greek: Cucumber, Plum Tomatoes, Red Onion, Olives, Feta, Sherry Vinaigrette  
Pasta: Mini Penne, Genoa Salami, Provolone Cheese, Roasted Red Peppers, Italian Dressing  
Broccoli & Cheddar: Broccoli, Sliced Red Onion, Cheddar Cheese, Italian Dressing  
Mix Greens: Organic Lettuces, Carrots, Cucumbers, Grape Tomatoes, House Herb Buttermilk Dressing  
Texas Caviar (Black Eyed Pea Salad)  
Southwestern Salad: Romaine, Grilled Corn, Black Beans, Tomatoes, Crispy Tortilla Strips, Chipotle Ranch Dressing

### Sides: Select 2

Grilled Seasonal Vegetables  
Sour Cream & Chive Whipped Potatoes  
Lemon Herb Brown Rice  
Aged White Cheddar Mac N Cheese  
Roasted Yukon Gold Potatoes  
Steamed Asparagus & Carrots  
Roasted Vegetable & Fresh Herb Couscous  
Green Beans & Caramelized Onions  
Baked Potatoes N Fixins  
Borracho Beans  
Spanish Rice  
Elote Style Corn

### Entrees: Select 2

Grilled Natural Chicken Breast: Boursin Cheese, Beefsteak Tomatoes, Basil Relish  
Chargrilled Top Sirloin: mushrooms, Demi Glace  
Tamari Lemongrass Roasted Salmon: Chili Pepper Salsa  
Barbecue Chicken: Mesquite Smoked Thighs, Chipotle Barbecue Sauce  
Three Cheese Ravioli: Wilted Spinach, Roasted Garlic Pomodoro  
Herb Crusted Atlantic Salmon: Chive Beurre Blanc, Quick Pickle Hothouse Cucumber Salad  
Chicken Picatta: Scaloppini Chicken Breast, Lemon Caper Sauce  
Smoked Beef Brisket: House Molasses Barbecue Sauce  
Buttermilk Fried Chicken  
Grilled Ancho Chicken: Grape Tomato Pico  
Beef or Chicken Enchiladas, Sour Cream & Ancho Pepper Sauce

### Carving : Select 1

Ranch Smoked Turkey, Cranberry Relish  
Bourbon & Coke Glazed Pit Ham  
Angus Prime Rib, Horseradish Cream + \$5  
BBQ Beef Brisket & Brats + \$4  
Dr. Pepper BBQ Sauce

### Desserts: Select 3

Texas Pecan Pie, Whipped Cream  
Fresh Fruit Torte  
Warm Bread Pudding, Caramel Sauce  
Carrot Cake, Cream Cheese Frosting  
Double Chocolate Cake  
New York Cheesecake, Fresh Berries  
House Baked Cookies & Brownies  
Peach Cobbler, Chantilly Cream  
Berry Cobbler, Chantilly Cream  
Deep Dish Apple Pie

\$68 per per guest

Coffee, Tea & Iced Tea service provided with buffets.  
Prices based on maximum 90 minutes of service



# Dinner Plated

Seared Angus Filet of Beef  
Smoked Bacon, Dried Cherry, Gorgonzola  
Shallot Port Wine Reduction  
Scallion Whipped Potatoes  
\$85 per guest

Cajun Brown Sugar Salmon  
Butter Pecan Bourbon Sauce  
Herb Quinoa  
\$62 per guest

Chilean Sea Bass Provencal  
Olives, Tomatoes, Capers  
Roasted Artichoke Compote  
Saffron Scented Couscous  
\$77 per guest

Herb Filet of Salmon  
Sautéed Spinach, Tomato Confit  
Citrus Thyme Sauce  
Brown Rice Pilaf  
\$63 per guest

Pistachio Dusted Alaskan Halibut  
Lemon Basil Sauce  
Marinated English Cucumbers  
Toasted Farro  
\$73 per guest

Seared Petite Beef Filet  
Roasted Garlic, Local Mushrooms, Natural Jus  
Aged Cheddar Whipped Potatoes  
\$71 per guest

Roast Natural Chicken Breast  
Pesto Rub, Chardonnay Beurre Blanc  
Heirloom Tomato Relish  
Parmesan Orzo  
\$58 per guest

Smothered Chicken  
Seared Herb Chicken Breast, Mushroom Gravy  
Oven Roasted Herb Potatoes  
\$58 per guest

Vegan Portabella  
Ratatouille Vegetables, Asparagus Tips,  
Roasted Tomato Sauce  
Long Grained Steamed Rice  
\$47 per guest

Petite Beef Filet & Jumbo Shrimp  
Chimichurri, Caramelized Shallots  
Yukon Mashed Potatoes  
Cajun Dusted Jumbo Shrimp  
Pinot Grigio Dried Tomato Sauce  
\$78 per guest

Petite Beef Medallion & Pesto Chicken  
Mushrooms Marsala Wine Sauce  
Chardonnay Beurre Blanc  
Heirloom Tomato Relish  
Boursin & Chive Whipped Potatoes  
\$76 per guest

Petite Filet & Salmon  
Grilled Portabellas, Cabernet Pan Sauce  
Roasted Pepper Parsley Pesto  
Scallion Whipped Potatoes  
\$78 per guest

Pesto Chicken & Sautéed Prawns  
Chardonnay Beurre Blanc  
Vine Ripened Tomato Relish  
Rosemary Smashed Fingerling Potatoes  
\$67 per guest

Choice of Salad  
Mixed Greens: Seasonal Local Greens  
Grape Tomatoes, Garlic Croutons  
Shallot White Balsamic Vinaigrette  
Caesar: Romaine Hearts, Herb Croutons  
Shaved Parmesan

Choice of Dessert  
Turtle Style Cheesecake: Caramel Sauce, Candied  
Pecans & Chocolate Shavings  
Flourless Chocolate Torte, Chantilly Cream  
Key Lime Pie, Raspberry Sauce  
New York Style Cheesecake, Dark Chocolate Sauce

Coffee, Tea & Iced Tea service provided with plated dinner.  
Dinner served with Seasonal Vegetables & fresh baked Artisan Rolls





# Enhancements

## Enhanced Salad Selections \$3 per guest

Southwest Caesar  
Hearts of Romaine, Charred Corn, Apple Wood Smoked Bacon, Roasted Red Peppers, Grape Tomatoes, Cheddar Cheese, Chipotle Caesar Dressing

Watermelon Salad  
Arugula, Watermelon, Feta Cheese, Jicama, Toasted Pistachios, Agave Lime Vinaigrette

Baby Spinach Salad  
Baby Spinach, Fresh Mozzarella, Prosciutto Ham, Local Heirloom Tomatoes, Basil Vinaigrette

Strawberry Salad  
Organic Mixed Greens, Strawberries, Grapes, Feta Cheese, Toasted Almonds, Ginger Berry Vinaigrette

Poached Pear Salad  
Bibb, Raddicchio, Merlot Poached Pears, Gorgonzola Cheese, Spiced Toasted Pecans, Champagne Buttermilk Dressing

## Enhanced Desserts \$3 per guest

Triple Layer Double Chocolate Cake  
White Chocolate Mousse, Pistachios, Salted Caramel & Fresh Raspberries

Tiramisu  
Chambord Macerated Strawberries & Godiva Crème, Toasted Almonds & Dark Chocolate Sauce

Brulee Cheesecake  
Mini Fruit Tart, Whipped Cream, Raspberry



# Full Bar

Bartenders are required for all Bars. A Bartender fee of \$175 per Bartender will apply for each Bartender. There is a \$400 Beverage Minimum, if minimum is not met the balance will be charged to the master account.

## Hosted on Consumption / Cash Bar

Domestic Beer	\$7 / \$7+
Import/Craft Beer	\$8 / \$8+
White Claw / Ranch Water	\$9 / \$9+
House Wine	\$10 / \$10+
Featured Brand Cocktails	\$10 / \$10+
Premium Brand Cocktails	\$11 / \$11+
Assorted Soft Drinks	\$4 / \$3.50+

## Beer & Wine by the Hour

### Beer & Wine

1 Hour Bar	\$20 per person
2 Hour Bar	\$28 per person
3 Hour Bar	\$34 per person
4 Hour Bar	\$38 per person

## Premium Wine

+\$3 per person per hour

La Crema Chardonnay

Kim Crawford Sauvignon Blanc

La Crema Pinot Noir

Trapiche Malbec

Coppola Claret

## Featured by the Hour

### Beer, Wine & Featured Brands

1 Hour Bar	\$23 per person
2 Hour Bar	\$34 per person
3 Hour Bar	\$38 per person
4 Hour Bar	\$41 per person

## Premium by the Hour

### Beer, Wine & Premium Brands

1 Hour Bar	\$25 per person
2 Hour Bar	\$36 per person
3 Hour Bar	\$42 per person
4 Hour Bar	\$45 per person

## Featured Brands

Scotch	Dewars White Label
Whiskey	Seagram's VO
Bourbon	Jack Daniels
Gin	Beefeater
Vodka	Smirnoff
Rum	Bacardi Superior
Tequila	Sauza Gold
Beer	Budweiser, Bud Light, Miller Lt, Heineken, Corona, Shiner Bock

## Premium Brands

Scotch	Johnny Walker Red
Whiskey	Crown Royal
Bourbon	Makers Mark
Gin	Tanqueray
Vodka	Ketel One
Rum	Bacardi Black
Tequila	Cuervo Gold
Beer	Budweiser, Bud Light, Miller Lt, Heineken, Corona, Shiner Bock

