



PRIVATE EVENT MENUS

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A modern lounge interior with large windows, dark pendant lights, and contemporary furniture. The space features a mix of dark and light wood tones, with a large circular table and several smaller round tables. The view outside the windows shows a modern building with balconies. A large, light-colored circular graphic is overlaid on the right side of the image.

THE DREY HOTEL & THE VILLAGE COUNTRY CLUB



BREAKFAST BUFFETS

Items are priced for 2 hours of service.

THE CONTINENTAL

\$26 per person

Steel-Cut Irish Oatmeal

Golden Raisins, Whipped Butter, Brown Sugar,
Candied Pecans

Mini Parfaits

Vanilla Yogurt, House Granola, Honey, & Berries

Seasonal Fruit

Pastries

RISE & SHINE

\$36 per person

Farm Fresh Scrambled Eggs

Applewood-Smoked Bacon

Chicken Sausage

Hash Browns

Pastries with Jam & Butter

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*

ON THE RUN

Take Away Boxed Breakfast
Includes breakfast potatoes + fresh fruit

\$30 per person

Pre-select Breakfast Sandwich:

Breakfast Croissant

Country Ham, Fried Egg, Cheddar

Breakfast Burrito

Scrambled Eggs, Chorizo, Pepperjack

Veggie Breakfast Burrito

Scrambled Eggs, Veggies, Pepperjack

Buttermilk Biscuit

Scrambled Egg, Pork Sausage, Cheddar

SUNRISE FIT

\$37 per person

Avocado Toast

Marinated Tomatoes, Radish, Country Sourdough

Florentine Frittata

Egg Whites, Spinach, Gruyere Cheese

Sweet Potato Hash

Roasted Peppers, Caramelized Onions

Parfait Bar

Vanilla Yogurt, House Granola, Honey, & Berries

THE TEXAS HANGOVER

\$40 per person

Smoked Beef Brisket Hash

Caramelized Onions, Roasted Peppers

Buttermilk Biscuits

Chicken Sausage, Scrambled Eggs, Country Gravy

Texas Grapefruit Brûlée

Bread Pudding

Cowboy Coffee Cake

Candied Pecans

ADD ONS

GET CRACKIN'

\$16 per person

\$125 Chef Attended Fee Required

Omelette's Made To Order:

Cage Free Eggs, Egg Whites, Egg Substitute, Ham, Bacon, Chicken Sausage, Mushrooms, Peppers, Cheddar, Spinach, Tomato, Red Onion

BREAKFAST TACO BAR

\$17 per person

Build Your Own Tacos:

Flour and Corn Tortillas, Scrambled Eggs, Chorizo, Chicken Sausage, Bacon, Jack Cheese, Cilantro, Refried Beans, Pico de Gallo, Salsa Roja, Salsa Verde

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*



LUNCH BUFFETS

2 hours of service are provided. Minimum order of 25 guests per buffet. If your guest count is less, a \$5++ per person upcharge will be added to the selected buffet price.

VILLAGE DELI

\$40 per person + \$3 individual boxed meals

Muffaletta

Mortadella, Ham, Provolone Cheese, Peppers, Sundried Tomato Aioli

Chicken Club

Avocado, Bacon, Dijonaise, Tomato, Texas Toast

Spinach Wrap

Marinated Roasted Vegetables, Hummus

Texas Greens

Shaved Baby Vegetables, Cider Vinaigrette

Tomato-Basil Soup

Bagged Chips

Brown Butter Chocolate Chip Cookie

LET'S TACO 'BOUT IT

Build Your Own

\$42 per person

Carne Asada

Pollo Boracho

Jack Cheese

Mexican Crema

Grilled Onions & Peppers

Guacamole

Salsa Roja, Salsa Verde

Roasted Corn Pico

Chopped Lettuce

Spanish Rice

Refried Beans

Flour & Corn Tortillas

GET 'EM TO THE GREEK

\$44 per person

Lamb

Chicken

Falafel

Tomatoes

Olives

Feta

Red Onion

Cucumbers

Pepperoncini

Tzatziki

Pitas

Red Harissa Sauce

Hummus & Grilled Pita

Greek Salad

Yogurt Panna Cotta

Strawberry Jam, Pistachio Crumble

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*

TEXAS PIT STOP

\$52 per person

St. Louis Pork Ribs

Smoked Brisket

Mesquite Yardbird

Jalapeño-Cheddar Mac & Cheese

Cornbread with Honey Butter

Brussels

Bacon, Roasted Garlic

BBQ Sauce, Pickles, Onions

Seasonal Fruit

Cobbler, Whipped Cream

PLATED LUNCH

Menus prices are based on entrée selection for all guests to enjoy.

ONE STARTER

Pre-select one

Kale Salad

Goat Cheese, Candied Walnuts, Honey Citrus Vinaigrette

Caesar Salad

Romaine, Parmesan, Peppercorn Dressing, Herbs, Toasted Breadcrumbs

ONE DESSERT

Pre-select one

Trifle

Buttermilk Chocolate Cake, Nut Crunch

Coconut Cream Pie

Whipped Cream, Chocolate Shavings

ONE ENTRÉE

Pre-select one

\$42 per person

Risotto

Roasted mushrooms, parmesan, herbs

\$45 per person

Airline Chicken Breast

Thyme Jus, Mashed Potatoes, Vine Roasted Tomatoes, Grilled Asparagus

\$48 per person

Roasted Atlantic Salmon

Marble Potatoes, Herbs, Romesco Sauce

\$49 per person

Beef Short Rib Au Poivre

Wild Mushroom, Potato Gratin, Au Poivre Sauce

Cheesecake

Seasonal Fruit Curd



BREAKS

Breaks are based on 1 hour of service.

ON THE ROAD AGAIN

\$12 per person

Spiced Nuts

Granola Bars

Chef's Trail Mix

SWEET TOOTH

\$16 per person

Doughregarde's Coffee Cakes

Lemon Bars

Cookies & Brownies

CLEAN LIVING

\$14 per person

Vegetable Crudit 

Red Pepper Hummus

Vegetable Chips

Green Goddess Dip

A LA CARTE SNACKS

Sourdough Pretzel Bites

\$12/doz

Beer Mustard, Queso

Daily croissant

\$48/doz

Pre-select one

Traditional, Chocolate, Ham & Cheese

Daily Pastry

\$48/doz

Doughregarde Cookie

\$48/doz (Selection by the dozen)

Macaron, Linzer, French Sable, brown butter, chocolate chip, peanut butter, snickerdoodle, double chocolate chip

Cinnamon Rolls with Buttermilk Glaze

\$48/doz

Chip and Pretzel Bags

\$3 each

Granola Bars

\$6 each

Spiced Mixed Nuts

\$6 per person

Trail Mix Bags

\$6 each

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*

DINNER BUFFETS

2 hours of service are provided.

SWEET HOME ALABAMA

\$56 per person

Southern Cobb Salad

Romaine Lettuce, Tomatoes, Applewood Smoked Bacon, Hard-Boiled Egg, Cheddar, Avocado Ranch

Baked Mac & Cheese

Mashed Potatoes

Chicken & Dumplings

Country Dumplings, Braised Chicken

Country Fried Steak

Herb Breaded Steak, Black Pepper Gravy

Crispy Brussels

Applewood-Smoked Bacon, Roasted Garlic

Buttermilk Biscuits

Whipped Honey Butter

Buttermilk Chocolate Cake

Pecan Whiskey Caramel

Banana Cream Pie

GOODFELLA'S

\$64 per person

Italian Salad

Romaine, Balsamic Vinaigrette, Olives, Parmesan, Roasted Red Peppers

Focaccia

Whipped Calabrian Butter

Chicken Picatta

Chicken Cutlets, Lemon Butter, Capers

Meatballs

Sherry Cream

THE ALAMO

\$58 per person

Southwest Caesar

Grilled Corn, Black Beans, Jack Cheese, Roasted Peppers, Tortilla Crisps, Chipotle Caesar Dressing

Elote

Grilled Corn, Chili Powder, Crema, Cilantro, Cotija Cheese

Spanish Rice

Refried Beans

Quatro Leches Cake

Chiffon Cake, Mexican Cinnamon, Vanilla

Churros

Abuelita Chocolate Fudge, Caramel Sauce

Fajita Bar:

Rajas y Hongos

Mushrooms and Peppers

Carne Asada

Grilled Texas Skirt Steak

Chicken Tinga

Adobo Braised Chicken Thigh

Served With:

Guacamole, Pico de Gallo, Jack Cheese, Lime, Jalapenos, Salsa Verde, Salsa Roja

Spaghetti Marinara

Parmesan, Basil

Wild Mushrooms

Thyme, Brown Butter, Sherry

Broccolini

Garlic-Butter, Chiles

Tiramisu

Mascarpone, Espresso

Italian Cream Cake

Butter Cake, Cream Cheese, Coconut, Pecans

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*



PLATED DINNER

Menu prices are based on your entrée selection from the list below. Menu includes fresh rolls and butter. Duo proteins available at an additional \$30 per person.

ONE SALAD

Pre-select one

Kale Salad

Goat Cheese, Candied Walnuts, Honey Citrus Vinaigrette

Caesar Salad

Romaine, Parmesan, Peppercorn Dressing, Herb Toasted Breadcrumbs

Baby Gem Wedge

Blue Cheese, Bacon, Radish, Cherry Tomatoes, Charred Onion Vinaigrette

ONE DESSERT

Pre-select one

Chocolate Mousse

Valrhona Dark Chocolate, Hazelnut Praline Crunch, Buttermilk Chocolate Cake

Espresso Panna Cotta

Chocolate Cremeux, Cocoa Nibs, Slated Butter Scotch

ONE ENTRÉE

Pre-select one

Risotto

\$51 per person

Roasted Mushrooms, Parmesan, Herbs

Harissa Rubbed Chicken

\$55 per person

Thyme Jus, Mashed Potatoes, Vine Roasted Tomatoes, Grilled Asparagus

Herb Roasted Halibut

\$63 per person

Marble Potatoes, Herbs, Romesco Sauce

Grilled Grass-Fed NY Strip

\$72 per person

Root Puree, Potato Pancake, Chimichurri

Vanilla Creme Caramel

Vanilla Bean Custard, Baked Sugar Caramel



**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage orders.*

PASSED HORS D'OEUVRES

25 piece minimum per selection.

FIELD

\$5 per piece

Whipped Ricotta Crostini

Local Honey, Herbs

Antipasto Skewers

Olives, Tomatoes, Mozzarella, Basil

Mushroom Arancini

Fried Risotto, Parmesan

Falafel

Lemon Tahini, Dill

Deviled Eggs

Applewood-Smoked Bacon, Chives, Smoked Paprika

Crispy Polenta Bites

Parmesan Fonduta

LAND

\$6 per piece

Meatballs

Parmesan Pomodoro

Beef Hand Pie

Beef Brochette

Dijonnaise, Tobacco Onions

Beef Barbacoa Tostada

Avocado Salsa

Chicken Wonton

Yuzu Soy Sauce

Cuban Ham Croquette

SEA

\$8 per piece

Crab Cake

Rémoulade

Ahi Tuna Tartare

Serrano Chili, Avocado, Sesame Seeds, Cucumber

Shrimp Ceviche

Tiger Shrimp, Avocado, Serranos, Tortilla Crisp

Lobster Roll

Puff Roll, Lobster Salad, Pickled Celery

Crispy Rock Shrimp

Spicy Mayo

Smoked Salmon Crostini

Dill Crème Fraiche, Pickled Shallots

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*



SAVORY STATIONS

A minimum of two stations are required when ordered without a buffet. 2 hours of service are provided. All stations require 1 attendant per 50 people, \$125 per attendant.

STREET TACOS

\$27 per person

Beef Barbacoa

Oaxacan Style Braised Beef, Onions, Cilantro

Cochinita Pibil

Slow Roasted Pork Shoulder, Achiote, Pickled Red Onions

Camarones Mole

Poblano Grilled Shrimp, Mole Poblano, Cabbage Slaw

Hongos y Rajas

Wild Mushrooms, Poblanos

Additional Items Included:

Flour & Corn Tortillas, Salsa Roja, Salsa Verde, Jack Cheese, Cilantro, Onions, Jalapeño, Limes

PASTA

\$22 per person, +\$4 for any additional protein

Pre-select 2 items per section.

Pasta:

Rigatoni, Fusilli, Penne, Spaghetti

Protein:

Grilled Chicken, Meatball, Italian Sausage, Eggplant Puntanesca

Sauce:

Vodka Sauce, Alfredo, Marinara, Pesto

Fresh Baked Garlic Knots

CARVING

Pepper Crusted Pork Loin

\$26 per person

Peach Mostarda

Harissa Rubbed Atlantic Salmon

\$32 per person

Tzatziki Sauce

Boneless Prime Ribeye

\$42 per person

Horseradish, Chimichurri

Smoked Turkey Breast

\$28 per person

Apricot Chutney, Pickled Shallots

Brisket

\$38 per person

BBQ Sauce, Onions, Pickles

All Carving Stations are Served with Fresh Rolls

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*

A LA CARTE ACCOMPANIMENTS

\$6 per person

Mashed Potatoes

Sautéed Mushrooms

Brussels Sprouts

Seasonal Vegetable

Grilled Asparagus

SAVORY DISPLAYS

A minimum of two displays are required when ordered without a buffet.
2 hours of service are provided.

MAC & CHEESE

\$14 per person

White Cheddar Macaroni & Cheese

Toppings:

Applewood Smoked Bacon,
Breadcrumbs, Wild Mushrooms, Chives

Grilled Chicken

+\$4 per person

Pulled Pork

+\$5 per person

SALAD

\$14 per person

Greens

Romaine, Mixed Greens, Baby Arugula

Toppings:

Cranberries, Goat Cheese, Candied
Pecans, Shaved Parmesan, Brioche
Croutons, Blue Cheese, Green Onion,
Applewood-Smoked Bacon, Hard-Boiled
Egg, Carrots, Cucumbers

Dressings:

Buttermilk Ranch, Garlic Caesar,
Balsamic Vinaigrette

CRUDITÉ

\$16 per person

Seasonal Vegetables, Red Pepper
Hummus, Tzatsiki, Green Goddess Dip,
Potato Root Chips

CHARCUTERIE & CHEESE

\$30 per person

Chef Selection of cured meats + Cheeses
Marinated Olives, Pickles, Grilled Breads,
Nuts, Fruits, Honeycomb, Grain Mustard

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DESSERT DISPLAYS

A minimum of two displays are required when ordered without a buffet.
2 hours of service are provided.

PIE CUPBOARD

\$18 per person

Texas Pecan Pie
Old Fashioned Apple Pie
Cherry Pie
Blueberry Pie
Vanilla Bean Whipped Creama

WAFFLE BAR

\$21 per person

Pearl Sugar Waffles
Fried Chicken Bites
Peppercorn Gravy
Candied Pecans
Maple Syrup
Bourbon Whipped Cream
Chocolate Chips
Macerated Strawberries

DESSERT STATIONS

A minimum of two stations are required when ordered without a buffet.
All stations require 1 attendant per 50 people, \$125 per attendant.
2 hours of service provided.

FRENCH CREPES

\$16 per person

Spiced Apples, Strawberries, Vanilla
Bean Whipped Cream, Hazelnut Spread,
Chocolate Sauce

SWEET ON S'MORES

\$18 per person (Outdoor Only)

Graham Cracker, Marshmallow,
Chocolate Square, Peanut Butter
Cup, Peppermint Patty



ANISE

FOOD & WINE



BREAKFAST

BUFFET

\$35 per person

Assorted Croissants, Scones, Muffins, and Kolaches

Chef's Selection of Fresh Sourced Fruit

Orange, Grapefruit, and Cranberry Juices

Assorted Hot Teas and Drip Coffee

FAMILY STYLE BRUNCH

\$55 per person

ONE STARTER

Pre-select one

Parfait

Vanilla Yogurt, Chef's Granola

Falafel

Chickpeas, Tzatziki, Chile Oil

Whipped Ricotta

Grilled Fruit, Pistachios, Grilled Bread

Fattoush

Baked Pita, Cherry Tomatoes, Cucumber, Romaine, Sumac Vinaigrette

Tabbouleh

Cous Cous, Herbs, Cucumbers, Tomato, Feta

ONE SIDE

Pre-select one

Applewood-Smoked Bacon and Sausage

Marble Potatoes

Salsa Verde, Parmesan

TWO MAINS

Pre-select two

Lamb Kofta Shakshuka

Spicy Tomatoes, Cilantro, Red Peppers

Avocado Toast

Marinated Tomatoes, Sunny Side Up Egg, Herbs

Mezze Plate

Hummus, Roasted Tomatoes, Cucumbers, Soft Egg, Labne, Pita

Scrambled Eggs

Creme Fraiche, Fine Herbs

Breakfast Flatbread

Soft-Boiled Egg, Caramelized Onions, Yukon Potatoes, Applewood-Smoked Bacon

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A LA CARTE

Daily Pastries

Minimum 2 dozen per order

\$4 each

Assorted Croissants, Scones, Muffins, and Kolaches

Chef's Fruit Display

Minimum 25 guest or additional \$5 per person

\$5 per person

Chef's selection of fresh sourced fruit

Mini Parfait

Minimum 25 guest or additional \$5 per person

\$6 per person

Ricotta, Fig Jam, Macerated Fresh Berries, Pistachio Crumble

Cured Salmon

Minimum 25 guest or additional \$5 per person

\$16 per person

Herb Labneh, Pickled Red Onions, Cucumbers, House-Baked Sourdough

Quiche

\$68 per pie

Veggie (Roasted Vegetables, Baby Kale, Goat Cheese)

Lorraine (Bacon, Gruyère, Caramelized Onions)

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*



LUNCH + DINNER

FAMILY STYLE

\$75 per person, +\$10 per person for additional entrees, +\$5 per person for additional desserts

ONE STARTER

Pre-select one

Fattoush Salad

Baby Gem, Roasted Tomato, Cucumber, Sumac, Pita Crumble

Hummus

Roasted Garlic, Green Chermoula, House-Baked Pita

Bacalao Fritters

Poached Cod, Roasted Tomato Aioli, Roasted Garlic

Tuna Kibbeh

Tuna, Spices, Herbs, Rye Berries, Endive, Pita

Marinated Lamb

Mint, Zhoag, Labneh, House-Made Pita

ONE SIDE

Pre-select one

Crispy Brussels Sprouts

Agrodolce, Smoked Peppadew Peppers

Heirloom Carrots

Ras el Hanout, Labneh, Hazelnuts

Marble Potatoes

Salsa Verde, Parmesan

TWO ENTRÉES

Pre-select two

Tabbouleh Couscous

Rapini, Trumpet Mushrooms, Tomatoes, Za'atar, Herbs

Seared Rainbow Trout

Blistered Tomatoes, Salsa Verde, Mustard Greens

Tabil Poussin

Young Chicken, Lentils, Peas, Carrots, Cippolini Onion, Sage, Chicken Jus

Texas Bavette

+\$15 per person

Spiced Potatoes, Oven Roasted Tomatoes, Harissa Aioli

ONE DESSERT

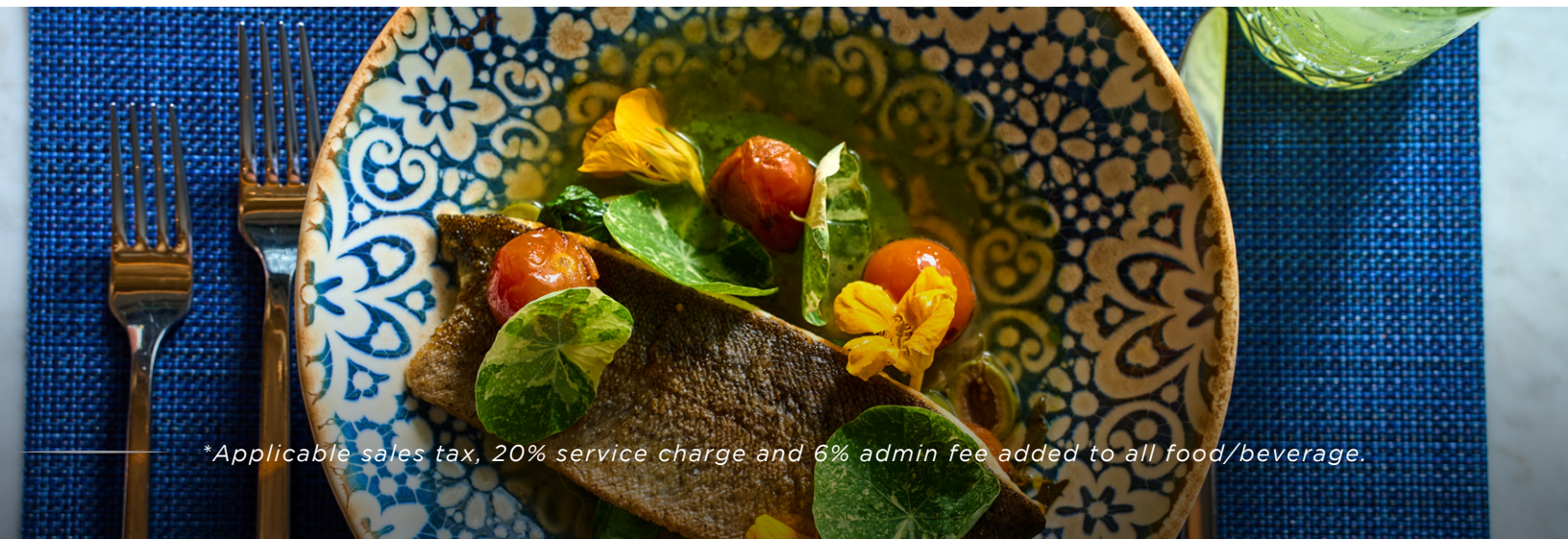
Pre-select one

Chocolate Creameux

Chiffon Cake, Dulce de Leche, Cocoa Nibs

Panna Cotta

Strawberry Marmalade, Pistachio Crumble



**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*



PLATED

\$85 per person, +\$5 per person for additional desserts

ONE STARTER

Pre-select one

Fattoush Salad

Baby Gem, Roasted Tomato, Cucumber, Sumac, Pita Crumble

Chickpea Salad

Roasted Peppers, Mint, Feta, Pickled Onions, Crispy Chickpeas

Marinated Lamb

Mint, Zhoog, Labneh, House-Made Pita

Tuna Kibbeh

Tuna, Spices, Herbs, Rye Berries, Endive, Pita

Bacalao Fritters

Poached Cod, Roasted Tomato Aioli, Roasted Garlic

ONE DESSERT

Pre-select one

Chocolate Creameux

Chiffon Cake, Dulce de Leche, Cocoa Nibs

Panna Cotta

Strawberry Marmalade, Pistachio Crumble

ONE ENTREE

Pre-select one

Tabbouleh Couscous

Rapini, Trumpet Mushrooms, Tomatoes, Za'atar, Herbs

Seared Rainbow Trout

Blistered Tomatoes, Salsa Verde, Mustard Greens

Tabil Poussin

Young Chicken, Lentils, Peas, Carrots, Cippolini Onion, Sage, Chicken Jus

Texas Bavette

+\$25 per person

Spiced Potatoes, Oven Roasted Tomatoes, Harissa Aioli

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*



PASSED HORS D'OEUVRES

\$5 per piece

25 piece minimum per selection

Pan con Tomate

Sourdough, Fresh Tomato, Cured Ham

Tuna Kibbeh Crudo

Marinated Tuna, Rye Berries, Bib Lettuce Cups

Falafel

Tzatziki, Herbs

Bacalao Fritter

Bravas Sauce

DISPLAYS

Serves 10 people

Marinated Olives \$60

Citrus Zest, Rosemary, Fennel Pollen

Ricotta Dip \$85

Grilled Fruit, Pistachios, Mint, House-Made Pita

Hummus \$90

Roasted Garlic, Green Chermoula, House-Baked Pita

Artisan Cheese Board \$140

Chef's selection of Soft and Hard-Ripened Cheeses, Honeycomb, Marcona Almonds, Dried Fruits, Sesame Crackers

Charcuterie Board \$150

Selection of Cured Meats and Salamis, Pickled Vegetables, Grain Mustard, Marinated Olives, Sesame Lavash

BEVERAGES

Lemonade

\$50 per gallon

Iced Tea

\$65 per gallon

Iced Sweet Tea

\$67 per gallon

Decaf Coffee

\$75 per gallon

Coffee

\$80 per gallon

Cranberry Juice

\$4 each

Soft Drink

\$5 each

Grapefruit Juice

\$8 each

Orange Juice

\$8 each

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*



La Mina

LUNCH + DINNER

Please ask about our custom seated dining experiences for groups of up to 16 guests.

PASSED HORS D'OEUVRES

Minimum 25 piece per selection

\$5 per piece

Tuna Tostada

Avocado, Cilantro, Hoja Santa, Serrano, Lime

Market Oysters

Tepache Mignonette, Thai Chile, Pineapple

Quesadilla Minis

Asadero Cheese, Poblano Chiles, Cilantro, Salsa Negra

Mini Texas Pork Carnitas Taco

Mini Cilantro Lime Shrimp Taco

Flautas De Papas

Roasted Potatoes, Oaxaca Cheese, Salsa Morita

Sopes De Lengua

Crema, Lechuga, Salsa Ranchera

Ceviche

Serrano Chile, Chamoy, Morita Chili-Crunch, Citrus, Cilantro

Shrimp Cocktail

Smoked Tomato, Cucumber, Epazote, Mango Hot Sauce

Mini Pasilla Chile Barbacoa Taco

Mini Adobo Roasted Mushroom Taco

DISPLAYS

Serves 10

Ensalada De Lechuga **\$40**

Charred Pickled Beets, Smoked Beef, Queso Fresco, Salsa de Chile de Árbol, Oregano

La Mina Guacamole **\$65**

Avocado, Cilantro, Hoja Santa, Serrano, Lime

Elote **\$60**

Roasted Sweet Corn, Citrus Aioli, Cotija Cheese, Chile Guajillo, Lime

Queso **\$100**

Melted Oaxaca and Chihuahua Cheese, Pico de Gallo, House-Made Tortillas

BUFFET EN LA MINA

\$58 per person

Southwest Caesar

Grilled Corn, Black Beans, Jack Cheese, Roasted Peppers, Tortilla Crisps, Chipotle Caesar Dressing

Elote

Grilled Corn, Chili Powder, Crema, Cilantro, Cotija Cheese

Spanish Rice

Refried Beans

Quatro Leches Cake

Chiffon Cake, Mexican Cinnamon, Vanilla

Churros

Abuelita Chocolate Fudge, Caramel Sauce

Fajita Bar:

Rajas y Hongos

Mushrooms and Peppers

Carne Asada

Grilled Texas Skirt Steak

Chicken Tinga

Adobo Braised Chicken Thigh

Served With:

Guacamole, Pico de Gallo, Jack Cheese, Lime, Jalapenos, Salsa Verde, Salsa Roja

**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*

The image shows the interior of a modern bar or restaurant. The ceiling is industrial, with large, exposed white pipes and black cylindrical pendant lights. The walls are made of concrete, and there are large windows on the right side that look out onto a rooftop patio area with greenery and a fence. The floor is polished and reflective. On the left, there is a long bar with a dark countertop and a row of black bar stools. In the center, there are several small tables with red metal chairs. On the right, there is another long bar with a light-colored countertop and a row of black bar stools. The overall atmosphere is contemporary and industrial.

OVER UNDER

EAT. DRINK. WIN.

LUNCH + DINNER

FAMILY STYLE

\$40 per person

Includes All Appetizers

House Made Pretzel Bites

Spicy Beer Mustard, Queso

Margherita Flatbread

Mozzarella, Marinara Sauce, Herb Ranch, Roma Tomato, Fried Basil

Ballpark Nachos

Corn Tortillas, Tomatoes, Black Beans, Cilantro, Crema, Pickled Jalapeños, Queso

Pre-Select One Entrée for Group

All American Cheeseburger

Grass-Fed Beef, American Cheese, Lettuce, Pickle, Onion, Tomato, French Fries

French Dip

Shaved Beef, Caramelized Onion, Gruyere Cheese, Au Jus, Country Roll

Harvest Salad

Mixed Greens, Golden Apples, White Cheddar, Candied Pecans, Cider Vinaigrette.

Choice Of: Grilled Chicken, Beef, or Shrimp

BUFFET

\$45 per person

Served for 2 hours

Luscher's Hot Dog

Ketchup, Mustard, Relish, Onion, Cheese, Poppy Seed Bun

Cheeseburger

Lettuce, Tomato, Onion, Pickle, American Cheese, Sesame Bun

Ballpark Nachos

Jalapeños, Black Beans, Pico De Gallo, Queso, Corn Tortilla

Fries



**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*

PLATTERS

Serves 10 people

House Made Pretzel Bites **\$40**

Spicy Beer Mustard, Queso

Pimento Cheese Spread **\$45**

Toasted Bread, Raw Veggies

Margherita Flatbread **\$75**

Mozzarella, Marinara Sauce, Herb Ranch, Roma Tomato, Fried Basil

Cubano Minis **\$115**

Smoked Pork, Ham, Spicy Mustard, Gruyère, Applewood-Smoked Bacon, Pickles, Garlic Aioli

Meatball Slider **\$115**

Beef Meatballs, Marinara Sauce, Mozzarella, Parmesean, Basil, Sport Pepper

Burger Slider **\$125**

Grass-Fed Beef, American Cheese, Pickles, Sesame Bun

HOT WINGS TRAY

\$85

50 hot wings with the choice of sauce per 50 wings. Bone-In or Boneless.
Served with Celery, Carrots, Choice of Ranch or Blue Cheese.

Sauce Choices:

Lemon Pepper (Dry Rub)

Garlic Parmesan

Texas BBQ

Buffalo **✓**

Gochujang **✓**

Jerk **✓✓**

Spicy Buffalo **✓✓**

Fresno Hot Sauce **✓✓**

Reaper BBQ **✓✓✓**

Habanero-Mango **✓✓✓**

✓=Mild **✓✓**=Medium **✓✓✓**=Hot

SALADS

Serves 10 people

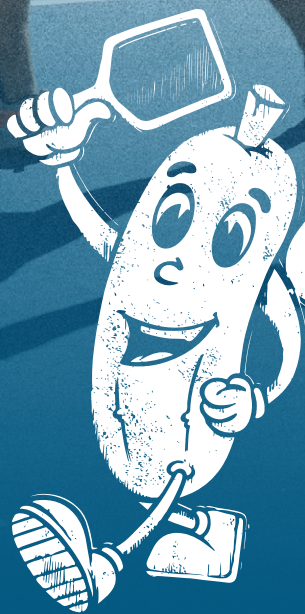
Southwest Cobb Salad **\$90**

Gem Lettuce, Corn, Black Beans, Bacon, Jack Cheese, Tomatoes, Avocado, Chipotle Ranch, Crispy Onions

Harvest Salad **\$85**

Mixed Greens, Golden Apples, White Cheddar, Candied Pecans, Cider Vinaigrette





the
Sandy
Pickle

LUNCH + DINNER

BUFFET

Cornichon

\$18 per person

Chips & Dip

Salsa Roja, Guacamole,
Corn Tortilla Chips

Fried Pickles

Beer Battered, Buttermilk-Dill Ranch

Sweet Pickle

\$27 per person

Chips & Dip

Salsa Roja, Guacamole,
Corn Tortilla Chips

Dirty Dog Minis

Luscher's Red Hot, Brown Mustard,
Sport Pepper Relish,
Chipotle Aioli, Brioche Bun

Fried Pickles

Beer Battered, Buttermilk-Dill Ranch

Veggie Nuggets

Quinoa & Garbanzo Fritters,
Avocado Aioli

Big Dill

\$39 per person

Sandy Slider

American Cheese, Lettuce,
Tomatoes, Pickles, Sandy Sauce,
Potato Bun

Chicken Slider

Grilled Chicken, Tomato, Pickles,
Kale Slaw, Potato Bun

Crinkle Cut Fries

Dill Cut Fries

Chips & Dip

Salsa Roja, Guacamole,
Corn Tortilla Chips

Fried Pickles

Beer Battered, Buttermilk-Dill Ranch

Dirty Dog Minis

Luscher's Red Hot, Brown Mustard,
Sport Pepper Relish,
Chipotle Aioli, Brioche Bun

Veggie Nuggets

Quinoa & Garbanzo Fritters,
Avocado Aioli



PLATTERS

Each platter serves 10 guests

Chips & Dip \$40

Salsa Roja, Guacamole,
Corn Tortilla Chips

Loaded Fry Cups \$45

Crinkle Cuts, Jalapenos, Bacon,
Cheese Sauce

Fried Pickles \$50

Beer Battered, Buttermilk-Dill Ranch

Veggie Nuggets \$50

Quinoa & Garbanzo Fritters,
Avocado Aioli

Dirty Dog Minis \$70

Luscher's Red Hot, Brown Mustard,
Sport Pepper Relish, Chipotle Aioli,
Brioche Bun

Chicken Slider \$90

Grilled Chicken, Tomato, Pickles,
Kale Slaw, Potato Bun

Sandy Slider \$100

American Cheese, Lettuce, Tomatoes,
Pickles, Sandy Sauce, Potato Bun

**Please ask our team about dessert displays and activations we can offer for your event.*



**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*



MERIDIAN

DINNER

PASSED HORS D'OEUVRES

\$7 per piece

25 piece minimum per selection

Tapioca Brazilian Cheese Fritter

Capicola, Pickles, Smoked Hot Sauce

Oyster

Gooseberry, Thai Chili, Rosé Mignonette

Beef Tartare

Shiso, Black Truffle Xo, Crispy Garlic

Regiis Ova Caviar +\$9 each

Nori Tartlette, Avocado, Chive

Pao de Quejo

Brazilian Cheese Bread

LET US COOK FOR YOU

Create your own tasting, plated dinner. Minimum 9 guests.

Four Courses \$120 per person

**\$68 per person sommelier selected
wine pairing optional.**

Dishes for this option can be selected from our seasonal menu within 30 days of your event date.

Six Courses \$165 per person

**\$85 per person sommelier selected
wine pairing optional**

Dishes for this option can be selected from our seasonal menu within 30 days of your event date.



**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*

MERIDIAN FAMILY STYLE

\$150 per person. Minimum 9 guests.

\$68 per person sommelier selected wine pairing optional.

Speak with our sommelier about \$75 and \$125 options.

FIRST COURSE

Daily Bread

Marbled Butter, Whipped N'duja, Olive Oil & Saba

Tapioca Brazilian Cheese Fritter

Capicola, Pickles, Smoked Hot Sauce

Grilled "Beach Cheese" On A Stick

Hot Honey, Oregano, Lime

THIRD COURSE | CHOOSE TWO

Rosewood Wagyu Picanha

Confit Onion, Creamed Collards, Bordalaïse

Wood Fired Half Chicken

Piri Piri, Chicken Jus

Tilefish Moqueca

Charred Plantain & Coconut Broth, Dende Oil
Steamed Rice

Whole Grilled Octopus

+\$25 per person

Tamari Caramel, Thai Chili, Spring Onion
Vinaigrette

Rosewood Wagyu NY Strip

+\$25 per person

Malagueta Chimmichurri, Bordalaïse

SECOND COURSE | CHOOSE TWO

Kohlrabi Caesar

Fried Egg Aioli, Herb Breadcrumb,
Aged Pecorino

Calabresa Sausage

Black Bean, Pickled Shallot, Bacon & Egg Farofa

Crudo

Changes Seasonally Based Upon Availability

Fusilli Verde

Pork Ragù, Herbs, Chile, Parmesan

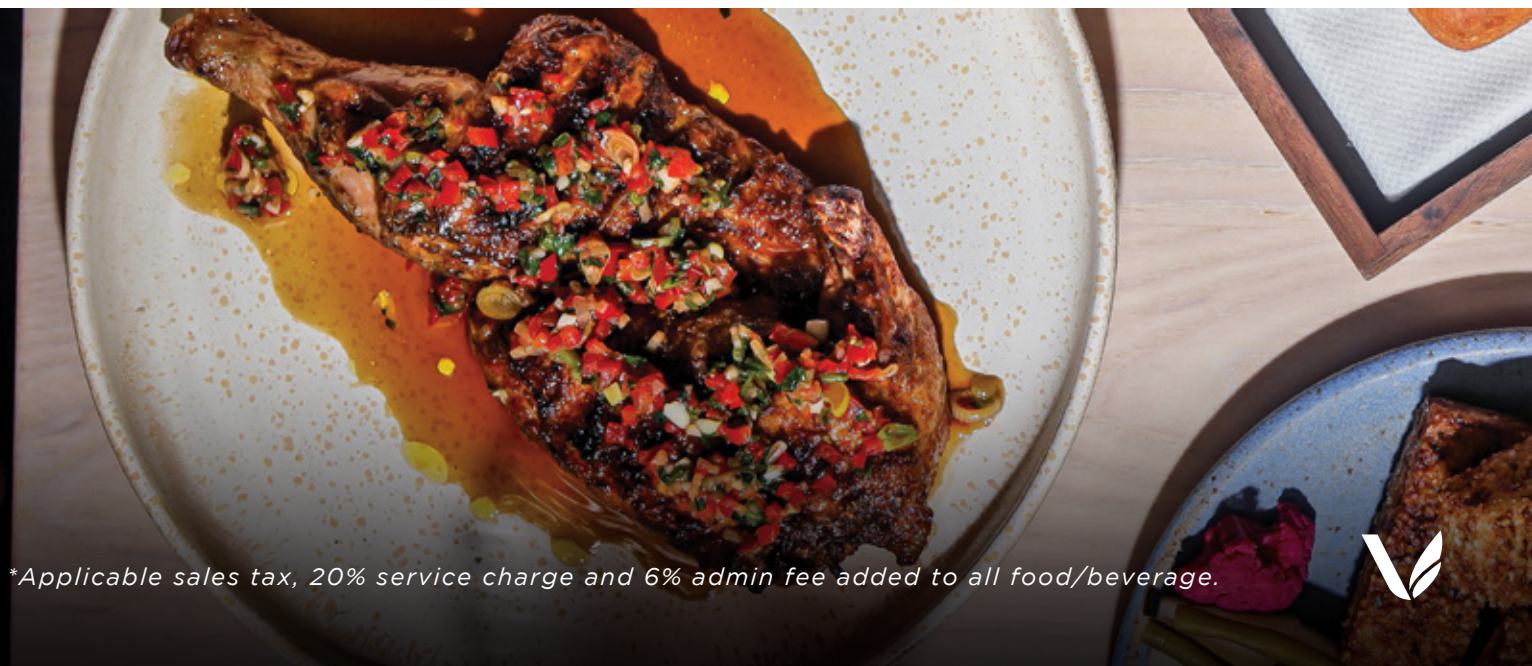
FOURTH COURSE

Brigadiero

Dark Chocolate Crèmeux, Candied Orange,
Brazil Nut Anglaise

Ice Cream/Sorbet

Chef's Daily Selection



*Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.





BEVERAGE PACKAGES

NONALCOHOLIC

\$18 per person for 3 hours
\$6 per person for an additional hour

Regular and Decaf Coffee

Iced Tea

Soft Drinks

BEER & WINE

\$45 per person for three hours
\$15 per person for an additional hour

Domestic Beer

Imported Beer

White Wine

Red Wine

Sparkling Wine

*Includes Additional Non-Alcoholic Coke Products.
 Coffee and Tea can be added at \$5++ per person.*

CALL

\$55 per person for three hours
\$18 per person for an additional hour

Domestic Beer

Imported Beer

White

Red

Sparkling

Canevel Prosecco

New Amsterdam Vodka

Jim Beam Bourbon

Cazadores Blanco + Reposado

Ford's Gin

Bacardi Rum

Dewar's Scotch

*Includes Additional Non-Alcoholic Coke
 Products and Standard Mixers. Coffee and Tea
 can be added at \$5++ per person.*



PREMIUM

\$70 per person for three hours
\$23 per person for an additional hour

Domestic Beer

Imported Beer

White

Red

Sparkling

Tito's Vodka

Bulleit Bourbon

Espolon Blanco + Reposado

Hendrick's Gin

Bacardi Rum

Monkey Shoulder Scotch

Includes Additional Non-Alcoholic Coke Products and Standard Mixers. Coffee and Tea can be added at \$5++ per person.

PLATINUM

\$95 per person for three hours
\$31 per person for an additional hour

Domestic Beer

Imported Beer

White Wine

Red Wine

Sparkling Wine

Belvedere Vodka

Angel's Envy Bourbon

Casamigos Blanco + Reposado

Monkey 47 Gin

Plantation 5 Year Rum

Johnnie Walker Black Scotch

Includes Additional Non-Alcoholic Coke Products and Standard Mixers. Coffee and Tea can be added at \$5++ per person.

While we believe packages are the best way to enhance your event, please know we are also happy to accommodate other styles of beverage service, such as an "on consumption" bar tab or pre-paid drink tickets. Ask your event sales manager for more details.



**Applicable sales tax, 20% service charge and 6% admin fee added to all food/beverage.*



PRIVATE EVENT MENUS