



**TAPESTRY
COLLECTION**
by Hilton™

Banquet & Catering Menus



TABLE OF CONTENTS

BREAKFAST BUFFET	3
LUNCH - BOXED	6
LUNCH - BUFFET	7
PLATED - LUNCH / DINNER	10
BREAK - DISPLAYS	12
BREAK - A LA CARTE	13
DINNER - BUFFET	15
DESSERT	17
RECEPTION - HORS D'OEUVRES	18
RECEPTION - DISPLAYS	19
RECEPTION - ACTION STATIONS	20
BAR PACKAGES	22



BREAKFAST

These highlighted menus showcase a few examples of our offerings. Every dining experience is customizable and we are happy to create additional menu options to suit your needs.

BREAKFAST BUFFETS

Available serve times between 5AM – 10AM

All Breakfast Buffets include Fresh Squeezed Orange Juice, Texas Grapefruit Juice, Cranberry Juice, Apple Juice, Harney & Sons Assorted Selection of Teas, Creamers, Lavazza Regular and Decaffeinated Coffee

Continental Breakfast

\$35 per guest

Freshly Sliced Seasonal Fruit
Yogurt Parfait
Assorted Breakfast Cereals
Breakfast Breads & Pastries
Bagels with Cream Cheese
Fruit Jams, Honey, and Butter

Deluxe Continental Breakfast

\$35 per guest

Freshly Sliced Seasonal Fruit
Yogurt Parfait
Assorted Breakfast Cereals
Breakfast Breads & Pastries
Bagels with Cream Cheese
Fruit Jams, Honey, and Butter

Select One of the Following:

\$39 per guest

Select Two of the Following:

\$41 per guest

Sausage and Egg Biscuits
Ham, Egg, and Cheese Croissants
Sausage, Egg, and Cheese Breakfast Tacos



BREAKFAST

BREAKFAST BUFFETS CONT'D

Available serve times between 5AM – 10AM

All Breakfast Buffets include Fresh Squeezed Orange Juice, Texas Grapefruit Juice, Cranberry Juice, Apple Juice, Harney & Sons Assorted Selection of Teas, Creamers, Lavazza Regular and Decaffeinated Coffee

Breakfast On-The-Go

\$31 per guest

Baked Breakfast Breads & Pastries

Bagels with Cream Cheese

Seasonal Whole Fruit

Granola Bars

Cereal Bars

Select One of the Following To-Go:

\$33 per guest

Select Two of the Following To-Go:

\$37 per guest

Sausage and Egg Biscuits

Ham, Egg, and Cheese Croissants

Sausage, Egg, and Cheese Breakfast Tacos

The Hamilton's

\$39 per guest

Freshly Sliced Fruit

Country Biscuits with Homemade Gravy

Breakfast Breads and Pastries

Farm-Fresh Scrambled Eggs

Spinach Frittata (Vegetarian Friendly)

Applewood-Smoked Bacon

Country Sausage

Breakfast Potatoes



BREAKFAST

BREAKFAST BUFFETS CONT'D

Available serve times between 5AM – 10AM

All Breakfast Buffets include Fresh Squeezed Orange Juice, Texas Grapefruit Juice, Cranberry Juice, Apple Juice, Harney & Sons Assorted Selection of Teas, Creamers, Lavazza Regular and Decaffeinated Coffee

The Texan

\$40 per guest

Breakfast Breads and Pastries

Fruit Jams, Honey, and Butter

Freshly Sliced Seasonal Fruit with Honey Yogurt Dipping Sauce

Applewood-Smoked Bacon

- Chicken Apple Sausage (\$4 upgrade)

Breakfast Potatoes

Farm-Fresh Scrambled Eggs

- Chorizo and Monterey Jack Quesadillas with Salsa (\$3 upgrade)

Southwestern Egg Strudel with Orange Hollandaise

Puff Breakfast Pastry | Scrambled Eggs | Pork Sausage | Onion | Jalapeño | Cilantro | Lime Juice

Breakfast Buffet Enhancements

Greek Yogurt and Granola Parfait

\$9 per guest

Vegan Yogurt (Coconut Bar)

\$10 per guest

Assorted Bagels with Cream Cheese

\$10 per guest

Applewood-Smoked Bacon

\$9 per guest

Chicken Apple Sausage

\$10 per guest

Country Pork Sausage Patties or Pork Sausage Links

\$9 per guest

Seasonal Whole Fruit

\$7 per guest

Breakfast Burrito

\$9 per guest

Scrambled Eggs | Cheddar | Chorizo | Potato | Onions | Salsa

Texas Biscuit Sliders (choose one of the following:)

\$9 per guest

- Bacon, Egg, and Cheese

- Sausage, Egg, and Cheese

- Egg and Cheese



LUNCH

These highlighted menus showcase a few examples of our offerings. Every dining experience is customizable and we are happy to create additional menu options to suit your needs.

WORKING LUNCH BOX

\$38 per guest

Available serve times = 11AM – 2PM

Each Working Lunch Box includes

Homemade Cole Slaw or Whole Grain Mustard Potato Salad, Kettle-cooked Potato Chips, Seasonal Fresh Fruit, Freshly Baked Chocolate Chip Cookie, and Bottled Soft Drink or Bottled Water

Please select up to 3 sandwich types per order:

House Roasted Turkey

Cranberry Mustard | Havarti Cheese | Mayonnaise | Artisan 9-Grain Bread

Grilled Natural Chicken

Petite Organic Greens | Heirloom Tomato | Lemon Mayo | Pepperjack Cheese | Brioche Bun

Buffalo Chicken Salad

Lettuce | Tomato | Onion | Blue Cheese | Spinach Tortilla

Italian

Capicola Ham | Genoa | Provolone | Lettuce | Tomato | Red Onion | Wine Vinegar Aioli | Baguette

Heritage Cured Ham

Pimento Cheese | Romaine Lettuce | Jalapeño Cheddar Bun

Seared Ahi Tuna Bahn Mi

Cucumber | Cilantro | Pickled Carrot | Jalapeño | Vietnamese Aioli | Hoagie Roll

Caprese (Vegetarian)

Mozzarella | Heirloom Tomato | Arugula | Pesto | Olive Oil | Sherry Vinegar | Texas Toast

Roast Beef

Caramelized Onion | Brie | Swiss Cheese | Pesto Cream Baguette



LUNCH

LUNCH BUFFETS

Available serve times between 11AM – 2PM

All Lunch Buffets include Iced Tea and Water

Deli Board

\$38 per guest

Iceberg Wedge Salad: Applewood-Smoked Bacon | Blue Cheese | Tomato
Chopped Egg | Blue Cheese Dressing

Pasta Salad

Deli Meats: Country Ham | House Roasted Turkey Breast | Roast Beef | Tuna Salad

Artisan Cheese Slices: Pepperjack | Cheddar | Swiss | Provolone

Condiments: Mayonnaise | Dijon Mustard | Yellow Mustard | Horseradish

Toppings: Lettuce | Tomato | Red Onion | Pepperoncini | Horseradish Pickle

Bread: Sliced White | Wheat | Hoagie Rolls

Assorted Homemade Cookies

Italian Rivera

\$48 per guest

Caesar Salad: Romaine Hearts | Shaved Parmesan | Herb Crouton
Smoked Sundried Tomato | Caesar Dressing

Caprese: Layered Tomato & Mozzarella | Basil Chiffonade | Balsamic Drizzle

Antipasto Display: Assorted Meats & Cheeses | Grilled Vegetables

Rigatoni Pasta: Saffron Cream Sauce | Wild Mushroom | Shallot | Smoked Chicken Breast

BBQ Chicken Flatbread Pizza

Caprese Flatbread Pizza

Garlic Breadsticks

(Suggested Dessert pairing: New York Style Cheesecake or Tiramisu \$10 upgrade)



LUNCH

LUNCH BUFFETS CONT'D

Available serve times between 11AM – 2PM

All Lunch Buffets include Iced Tea and Water

Beyond the Border

\$50 per guest

Roasted Corn Salad: Fire-Roasted Corn | Black Bean | Bell Pepper | Red Onion | Cilantro
Cumin | Lime Juice | Olive Oil

Jicama Cole Slaw: Jicama | Cabbage | Carrot | Cilantro | Red Onion | Homemade Colesaw Dressing

Chicken Quesadillas: Smoked Pulled Chicken | Jalapeño | Shallot | Smoked Gouda and Jack Blend

Shrimp Quesadillas (\$5 upgrade)

Beef or Chicken Fajitas: Chef's Signature Fajita Seasoning Blend marinated overnight then char-grilled
(Beef **and** Chicken Fajitas \$3 upgrade)

Cilantro Lime Rice: White Rice | Cilantro | Lime Juice | Cumin

Pinto Beans: Slow-Cooked Pinto Bean | Applewood-Smoked Bacon | Roasted Jalapeño

Tri-Colored Tortilla Chips served with Queso, Guacamole, and Salsa

(Suggested Dessert pairing: Tres Leches Cake \$10 upgrade)

Eastern Mediterranean

\$52 per guest

Greek Salad: Bibb Lettuce Mix | Cucumber | Red Onion | Feta Cheese | Grape Tomato
Kalamata Olive | Pepperoncini | Wine Vinegar Vinaigrette

Tabbouleh Bulgur: Wheat | Parsley | Onion | Peppers | Tomato | Olive Oil | Lemon Juice

Hummus: Garbanzo Beans | Tahini Paste | Lemon Juice | Garlic

Pita Bread

Tzatziki Sauce: Yogurt | Cucumber | Garlic | Dill | Mint

Chicken Kebab: Chicken Thigh marinated with Middle Eastern Spices

Gyro: Thin-sliced seasoned Beef and Lamb broiled on a vertical skewer

Rice Pilaf: Parboiled Rice | Orzo Pasta | Chicken Stock | Butter

Chef's Selection of Seasonal Vegetables

(Suggested Dessert pairing: Baklava or New York Style Cheesecake \$10 upgrade)



LUNCH

LUNCH BUFFETS CONT'D

Available serve times between 11AM – 2PM

All Lunch Buffets include Iced Tea and Water

Backyard BBQ

\$53 per guest

Cole Slaw: Red & White Cabbage | Red Onion | Cilantro | Signature Chipotle Dressing

Southwestern Potato Salad: Applewood-Smoked Bacon | Chives | Egg Crumble | Red Onion

Hickory-Smoked Beef Brisket: Cold-Smoked Chili-Rubbed Brisket cooked with Hickory Smoked BBQ Sauce

Jalapeño Andouille Sausage with Caramelized Onion

Barbecue Chicken Thighs

Honey-Glazed Corn Bread

Baked Beans: Applewood-Smoked Bacon | Poblano Pepper | Shiner Bock

Chef's Selection of Seasonal Vegetables

(Suggested Dessert pairing: Carrot Cake or Red Velvet Cake \$10 upgrade)

The Lorenzo

\$54 per guest

Forest Mushroom Salad: Herb Marinade | Oven-Roasted Wild Mushroom | Baby Arugula
Bell Pepper | White Balsamic Reduction

Tortellini Pasta Salad: Tri-Color Tortellini | Bell Pepper | Roasted Pine Nut | Basil
Feta Cheese | White Balsamic Dressing

Herb-Roasted Chicken: Herb Marinade | Pan-Seared Chicken Breast
White Wine Reduction | Saffron Cream Sauce

King Salmon: Pan-Seared King Salmon | Sundried & Plum Tomato Coulis

Festival Blend Dry Rice: Roasted Wild Rice | Parboiled White Rice
Sweetened Dried Cranberry | Blanched Almond

Chef's Selection of Seasonal Vegetables

(Suggested Dessert pairing: Carrot Cake or Red Velvet Cake \$10 upgrade)



LUNCH/DINNER

PLATED LUNCH | DINNER

Available serve times = 11AM – 2PM | 4PM – 9PM

Plated Lunch Entrees include a basket of Freshly-Baked Rolls, Iced Tea, and Water

Limit 2 Salad & Entree options per group. Minimum of 20 guests required.

ENTRÉE

Vegetable Tower

\$30 per guest

Portabella Mushroom | Eggplant | Zucchini | Squash | Quinoa
Heirloom Tomato Sauce | Chef's Selection of Seasonal Vegetables

Mediterranean Grain Ball

\$30 per guest

Quinoa | Barley | Red Onion | Persian Cucumber | Roasted Chickpea
Watermelon Radish | Spinach | Arugula | Kalamata Olive | Avocado | Hummus Dressing
(Add protein upgrade -- \$8 Chicken | \$10 Salmon | \$15 Steak Tenderloin)

Herb Crusted Chicken

\$33 per guest

6oz Pan-seared Chicken Breast | Tasso Cream Sauce
Roasted Garlic Mashed Potato | Chef's Selection of Seasonal Baby Vegetables

Ancho Chili-Rubbed Pork Chop

\$34 per guest

South Texas Rio Star Grapefruit Salsa | Smoked Cheddar Yukon Gold Mashed Potato
Chef's Selection of Seasonal Vegetables

Soy Ginger Teriyaki Glazed Salmon

\$37 per guest

Wasabi Ginger Mashed Potato | Stir Fry Vegetables

Braised Short Ribs

\$58 per guest

Roasted Garlic Mashed Potato | Glazed Asparagus | Red Wine Demi-Glace

Petite Center-Cut Filet Mignon

\$64 per guest

Roasted Shallot | Wild Mushroom Demi-Glace | Roasted Fingerling Potato | Grilled Asparagus
(Add Shrimp \$6 upgrade)



LUNCH/DINNER

PLATED LUNCH | DINNER

Available serve times = 11AM – 2PM | 4PM - 9PM

Plated Lunch Entrees include a basket of Freshly-Baked Rolls, Iced Tea, and Water

Limit 2 Salad & Entree options per group. Minimum of 20 guests required.

SALAD

The Lorenzo Salad

\$13 per guest

Bibb Lettuce Mix | Cucumber | Red Onion | Texas Goat Cheese
Grape Tomato | Kalamata Olive | Candied Pecan | White Balsamic Vinaigrette

Caesar Salad

\$15 per guest

Romaine Lettuce | Shaved Parmesan | Toasted Garlic Crostini
Smoked Sundried Tomato | Caesar Dressing

Heirloom Tomato and Buffalo Mozzarella Caprese

\$15 per guest

California Greens | Sliced Tomato | Basil Aioli | Balsamic Glaze

Arugula Salad

\$15 per guest

Goat Cheese | Beet | Candied Sunflower Seed | Grape Tomato
Arugula | White Balsamic Vinaigrette



INTERMISSIONS

These highlighted menus showcase a few examples of our offerings. Every dining experience is customizable and we are happy to create additional menu options to suit your needs.

BREAK DISPLAYS

Healthy Start

Nutri-grain Bars | Power Bars | Selection of Whole Fruit | Oatmeal Raisin Cookies
Vegetable Crudite | Yogurt Dip | Hummus | Individually Bottled Smoothies

\$20 per guest

Afternoon at the Ballpark

Jumbo Soft Pretzels | Cheese Sauce | Mustard | Roasted Peanuts
Caramel Popcorn | Mini Corn Dogs

\$20 per guest

Tex-Mex Munchies

Tri-Color Tortilla Chips | Jalapeño con Queso | Sour Cream | Guacamole
Spicy Bean Dip | Salsa | Cinnamon Churros | Amaretto Chantilly Cream

\$21 per guest

Afternoon at the Movies

Assorted Candy Bars | Whoppers | Cracker Jacks | Yogurt covered Raisins
Popcorn | Jumbo Soft Pretzels | Cheese Sauce | Mustard

\$22 per guest

Chocolate Lovers Delight

Turtle-Truffle Brownies | Chocolate Chip Cookies | Chocolate covered Strawberries
Assorted Chocolate Candy Bars

\$22 per guest



BREAK ITEMS - A LA CARTE

BEVERAGES BY THE GALLON

Freshly Brewed Regular Lavazza Coffee | 90
Freshly Brewed Decaffeinated Lavazza Coffee | 90
Hot Chocolate | 75
Freshly Squeezed Orange Juice | 65
Lemonade | 60
Fruit Punch | 60
Iced Tea | 50

BEVERAGES - INDIVIDUAL

Starbucks Bottled Frappuccino Coffee | 6
Starbucks Bottled Frappuccino Mocha | 6
Yogurt Fruit Smoothies | 6
Red Bull | 6
Topo Chico | 6
Mineral Water | 5
Fruit Juice | 5
Mexican Soda | 5
Soft Drink | 5
Bottled Water | 5
Harney & Sons Assorted Specialty Teas | 4

BEVERAGE PACKAGES

Freshly Brewed Regular and Decaffeinated Lavazza Coffee | Harney & Sons Hot Tea Assortment
Iced Tea | Assorted Soft Drinks | Bottled Water

Full Day

\$34 per guest

Half Day (up to 4 hours of service)

\$22 per guest



BREAK ITEMS - A LA CARTE

SNACKS & TREATS

Breakfast Breads and Pastries by the Dozen | 52

Variety of Bagels with Cream Cheese and Preserves by the Dozen | 66

Whole Fruit by the Dozen | 40

Sliced Fresh Fruit | 16

Individual Fruit and Yogurt Parfaits | 8

Assorted Fruit Yogurts | 6

Deluxe Ice Cream Bars by the Dozen | 90

Decadent Brownies and Lemon Squares by the Dozen | 56

Freshly Baked Cookies by the Dozen | 54

Warm Jumbo Pretzels with Gourmet Mustard by the Dozen | 54

Freshly Popped Popcorn | 5

Dried Fruit Mix or Trail Mix | 5

Granola Bars or Candy Bars | 5

Energy Bars | 5

Roasted Peanuts , Deluxe Mixed Nuts, or Lounge Mix | 5

Individual Bags of Potato Chips or Pretzels | 5

Tri- Color Tortilla Chips with House Made Salsa | 10

Add Fresh Guacamole | 8



DINNER

These highlighted menus showcase a few examples of our offerings. Every dining experience is customizable and we are happy to create additional menu options to suit your needs.

DINNER BUFFETS

Available serve times between 4PM – 9PM

All Dinner Buffets include Fresh Vegetables elected by the Executive Chef, Dinner Rolls, Iced Tea and Water.

Buffets for less than 20 people will be assessed at \$5 more per person. Attendant fee of \$100 apply to all buffets.

The Texan

\$68 per guest

Cole Slaw: Red & White Cabbage | Red Onion | Cilantro | Signature Chipotle Dressing

Southwestern Potato Salad: Applewood-Smoked Bacon | Chives | Egg Crumble | Red Onion

Hickory-Smoked Beef Brisket: Cold-Smoked Chili-Rubbed Brisket Cooked with Hickory Smoked BBQ Sauce

Bone-In Chicken Wings: Choice of Two Sauces- Mild Buffalo | Hot Buffalo | Garlic Parmesan
Lemon Pepper | BBQ | Sweet Asian

Carrot & Celery Sticks: Ranch Dressing & Blue Cheese Dressing

Jalapeño Andouille Sausage with Caramelized Onion

Honey Glazed Corn Bread

Baked Beans: Applewood-Smoked Bacon | Poblano Pepper | Shiner Bock

Potato Skins: Smoked Gouda Whipped Potato | Applewood-Smoked Bacon | Chives

Chef's Selection of Seasonal Vegetables

(Suggested dessert pairing: Red Velvet Cake or Carrot Cake \$10 upgrade)

Rustic American

\$69 per guest

Wild Mushroom Bisque: Wild Mushroom Sauté | Garlic | Shallot | White Wine Cream Base

Loft Salad: Mixed Garden Greens | Shaved Carrot | Grape Tomato | Mushroom
Bell Pepper | Balsamic Dressing

American Potato Salad: Homemade Dijon Mustard | Applewood Bacon | Chives

Fried Buttermilk Chicken Biscuit: Peppercorn Gravy | Jalapeno Jelly

Mac N Cheese: Smoked Gouda Cheese

Sautéed Beef Tenderloin: Portabella Mushroom | Onion | Asparagus

Shrimp and Grits: Oven Dried Tomato | Roasted Garlic | Chiffonade of Basil

Chef's Selection of Seasonal Vegetables

(Suggested dessert pairing: Chocolate Bread Pudding \$10 upgrade)



DINNER

DINNER BUFFETS CONT'D

Available serve times between 4PM – 9PM

All Dinner Buffets include Fresh Vegetables elected by the Executive Chef, dinner rolls, iced tea and water.

Buffet for less than 25 people will be assessed at \$5 more per person. Attendant fee of \$100 apply to all buffets.

East Meets West

\$72 per guest

Tortilla Soup: Celery | Onion | Bell Pepper | Garlic | Chipotle | Pepper Paste
Diced Chicken | Fresh Cilantro | Tortilla Strips

Southwestern Caesar Salad: Shaved Parmesan | Roasted Corn Salsa
Jalapeno Polenta Croutons | Chipotle Caesar Dressing

Salmon - Seared Herb with Miso Glaze

Free Range Chicken Breast: Bourbon & Honey Roasted | Ancho Chili Sauce

Strip Steak: Glazed with Asian BBQ Sauce | Sweet Bell Pepper

Potato Au Gratin: Yukon Gold Potato | Cream | Parmesan | Shallot | Smoked Gouda Parboiled Rice
Fresh Ginger | Wasabi Butter | Glazed Couscous

(Suggested dessert pairing: Tropical Fruit Tart \$ 10 upgrade)



DESSERTS

Key Lime Pie Mango Coulis	\$12 per guest
Granny Smith Apple Pie Tart Apple Flaky Puff Pastry Calvados Sabayon	\$10 per guest
Cakes Select One: Tres Leches Red Velvet Carrot Baklava Tiramisu	\$10 per guest
New York Style Cheesecake Wild Berries Fruit Coulis	\$9 per guest
Flourless Chocolate Torte Chocolate Torte Macerated Berries Amaretto Chantilly Cream	\$10 per guest
Dark Chocolate Mousse French Valrhona Chocolate Mousse Chocolate Nut Praline Raspberry Coulis	\$10 per guest
Opera Cake Almond Dacquoise Coffee Cream Dark Chocolate Ganache	\$11 per guest
Tropical Fruit Tart Sable Dough Almond Cream Custard Fresh Fruit Berries	\$11 per guest
Chocolate Bread Pudding Bourbon Crème Anglaise	\$10 per guest



RECEPTIONS

These highlighted menus showcase a few examples of our offerings. Every dining experience is customizable and we are happy to create additional menu options to suit your needs.

PASSED HORS D'OEUVRES

Minimum order 2 dozen

All pricing is per dozen

Cold

Bruschetta of Fresh Mozzarella and Heirloom Tomatoes with Balsamic Drizzle | 70

Brochette of Melon and Prosciutto on a Rosemary Skewer | 72

California Roll with Wasabi and Soy | 76

Chilled Poached Prawns with Classic Cocktail Sauce and Remoulade Sauce | 80

Smoked Salmon and Herb Cream Cheese Pinwheel on Pumpernickel | 66

Assorted Variety of Chilled Canapés | 68

Lentil meatball (V) | 72

Cucumber with Tofu (V) | 72

Beet hummus with blini (V) | 72

Avocado Tostada (V) | 72

Hot

Chicken Shish Kebab served with Beet Tzatziki | 78

Pecan Crusted Chicken Tender with Honey Dijon Dipping Sauce | 76

Italian Sausage Calzone with Marinara Sauce | 72

Brisket Empanada with Guacamole Taquero | 80

Black Bean Quesadilla | 64

Cajun Spiced Chicken Brochette | 75

Miniature Maryland Crab Cake with Remoulade Sauce | 78

Southwestern Chicken Brochette | 66

Coconut Shrimp with Sweet Chili Sauce | 68

Asian Chicken Skewers with Thai Peanut Satay Sauce | 68

Asiago Roasted Asparagus Tapas | 64

Malaysian Marinated New York Strip Brochette | 82

Grilled Shrimp Shish Kebab | 86

Beef Kofte (Meatball) Skewers | 65

Spanakopita | 64



RECEPTIONS

These highlighted menus showcase a few examples of our offerings. Every dining experience is customizable and we are happy to create additional menu options to suit your needs.

STATIONED DISPLAYS

Minimum of 25 guests

Sliced Fresh Fruit Seasonal Fresh Fruit and Berries	\$17 per guest
Mediterranean Vegetable Display Assorted Grilled Vegetables Balsamic Vinegar Olive Oil Hummus Pita Bread	\$18 per guest
Fresh Garden Vegetables and Pita Chips Artichoke Dip Herb Dip Hummus	\$19 per guest
Cheese Display International and Domestic Cheeses Homemade Breads Crackers	\$23 per guest
Charcuterie Display Assortment of Meats International and Domestic Cheeses Artisan Breads Olives Fruits Nuts	\$25 per guest
Mini Sweet Rewards Miniature Fruit Tarts Chocolate Eclairs Petit Fours Miniature Crème Brulee Biscotti Chocolate - Coconut Macaroons Assorted Cookies	\$26 per guest



RECEPTIONS

Enhance your Hors d'Oeuvres Selection with the selectable stations
priced per guest designed for up to Two Hours of Service

ACTION STATIONS

Minimum of 50 guests

Chef Attendant \$150 (1 Chef per 50 guests)

Elote Station

\$13 per guest

Roasted Corn | Cotija Cheese | Chives | Sour Cream | Valentina Sauce
*Chef Attendant Optional

Guacamole Station

\$22 per guest

Avocados | Diced Tomatoes | Cilantro | Red Onions | Jalapenos
Fresh Lime Juice | Tabasco | Cumin | Tortilla Chips
*Chef Attendant Required

Potato Martini Station

\$20 per guest

Trio of Whipped Potatoes: Ancho-Chili | Roasted Garlic | Sweet Potatoes
Toppings: Applewood Smoked Bacon | Chives | Sour Cream | Shredded Smoked Cheddar
Spicy Pecans | Whipped Butter | Toasted Marshmallows | Brown Sugar
*Chef Attendant Optional

Pasta Station

\$25 per guest

Pasta (Choose Two): Herb Rotini | Saffron Penne | Cheese Tortellini
Sauces (Choose Two): Plum Tomato Basil | Spinach Alfredo | Pesto
Toppings: Broccoli Florets | Bay Shrimp | Scallops | Chicken | Roasted Bell Peppers
Mushrooms | Artichokes | Red Pepper Flakes | Fresh Parmesan
*Chef Attendant Required



RECEPTIONS

Enhance your Hors d'Oeuvres Selection with the selectable stations
priced per guest designed for up to Two Hours of Service

ACTION STATIONS

Minimum of 50 guests

Chef Attendant \$150 (1 Chef per 50 guests)

Roast Turkey Breast

Sundried Balsamic Orchard Salsa
(Serves 25 Guests)

\$375 / each

Maple Cured Ham

Bourbon Sweet Mustard Glaze
(Serves 25 Guests)

\$375 / each

House Smoked BBQ Brisket

Roasted Corn Slaw | Ancho Chili Gravy
(Serves 25 Guests)

\$430 / each

Prime Rib

Horseradish | Loft Rolls
(Serves 40 Guests)

\$600 / each

Herb Crusted Beef Tenderloin

Tarragon Bearnaise Sauce | Shallot Aioli | Selection of Mustards
(Serves 25 Guests)

\$670 / each



BAR PACKAGES

HOSTED HOURLY BAR

All remote bars are subject to a bartender minimum fee of \$ 200.00 plus service and tax for a 4-hour reception
Every additional hour is \$45 plus service and tax.

1 bartender required for every 75 confirmed attendees

Premium Brands, Beer, Wine, Champagne, & Non-Alcoholic

2	Hours	\$55 per guest
3	Hours	\$60 per guest
4	Hours	\$65 per guest

Call Brands, Beer, Wine, Champagne, & Non-Alcoholic

2	Hours	\$35 per guest
3	Hours	\$45 per guest
4	Hours	\$55 per guest

Beer, Wine, Champagne, & Non-Alcoholic

2	Hours	\$30 per guest
3	Hours	\$38 per guest
4	Hours	\$45 per guest

Drink Tickets

Call and House Brands	\$13 per ticket
Premium Brands	\$15 per ticket
Super Premium Brands	\$17 per ticket



BAR PACKAGES

ON CONSUMPTION OR CASH BAR

A Consumption Bar is when you are charged a price per drink consumed at your event and the total is on a master bill. A Cash Bar is when your guests are charged a price per drink consumed at your event. Each drink has a price and you/they pay for what you and your guests actually drink.

All remote bars are subject to a bartender minimum fee of \$200.00 plus service and tax for a 4-hour reception. Every additional hour is \$45 plus service and tax.

1 bartender required for every 75 confirmed attendees.

Cash bars are subject to auto gratuity of 24% plus tax (no service charge).

Super Premium Brands **\$17 per drink**

Premium Brands **\$15 per drink**

Call Brands **\$13 per drink**

****Additional requests need to be made 10 business days in advance and are subject to market pricing****

Premium Wine **\$14 per glass**

House Wine **\$11 per glass**

Imported & Craft Beer **\$9 per bottle**

Domestic Beer **\$8 per bottle**

Champagne Toast **\$8 per glass** (starting price)

Non-Alcoholic **\$5 each**
Sodas
Bottled Water