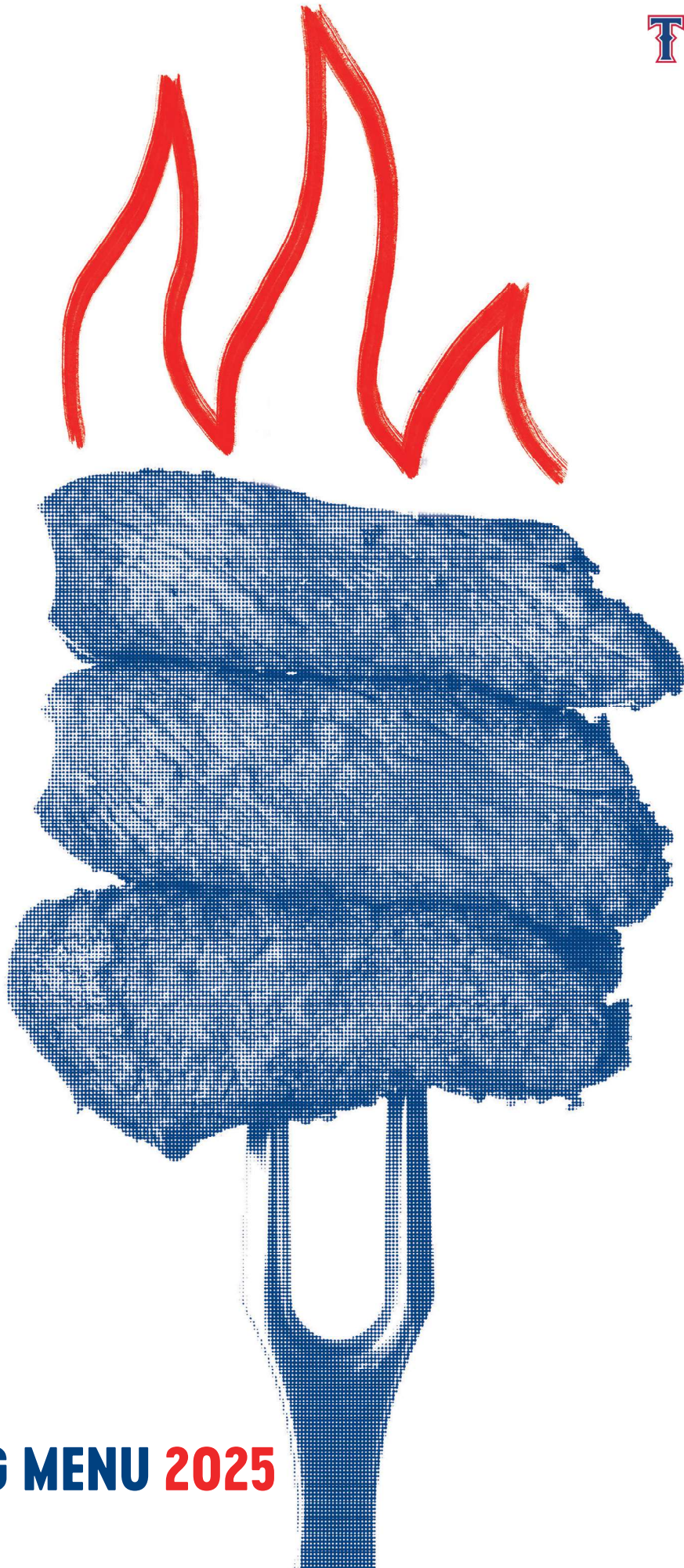


TEXAS
Live!



CATERING MENU 2025

APPETIZERS

SERVING FEEDS 25

HOT

PRETZEL BITES \$55 VEG

ballpark pretzel bites served with jalapeño cheese dip

TAVERN MEATBALLS \$65

beef and pork meatballs served in marinara, dusted with parmesan

PIMENTO CHEESE POTATO SKINS \$60 GF

salt-roasted and fried red potatoes, topped with pimento cheese, candied bacon, and green onions

SOUTHWEST EGGROLLS \$95

crispy eggrolls loaded with chicken, beans, tomatoes, corn, and melty cheese

SPINACH ARTICHOKE DIP \$55 VEG, GF

warm spinach and artichoke dip, served with white tortilla chips

HOUSE-MADE QUESO AND CHIPS \$45 VEG, GF

Freshly fried house-made tortilla chips served warm and crispy, paired with a rich and creamy queso dip

COWBOY CAVIAR \$55 V, DF

with beans, avocado, and veggies, tossed in a zesty house-made sauce

BUFFALO CAULIFLOWER WINGS \$50 VEG

spicy battered flash fried cauliflower florets, choice of spicy garlic, or classic buffalo sauce

ELOTE \$45 VEG, GF

Grilled corn covered in a creamy mayo sauce topped with chili powder, cheese, and lime.

MAC N CHEESE BITES \$65 VEG

A blend of cheese & noodles that are breaded & fried to perfection

CHICKEN TAQUITO BITES \$60 GF

seasoned, shredded meat wrapped in delicate, crispy tortillas

BRISKET TAQUITO BITES \$65 GF

seasoned, shredded meat wrapped in delicate, crispy tortillas

NASHVILLE CHICKEN SLIDERS \$65

fried buttermilk-marinated chicken breast, nashville-style spices, coleslaw, pickles, and southern comeback sauce

CHEESY BURGER SLIDERS \$75

beef burgers, cheddar cheese, and peppercorn mayo on Hawaiian buns, served with ketchup and mustard

BBQ PORK SLIDERS \$60

slow cooked pulled pork, house-made bbq sauce, southern coleslaw, pickles and crispy onions on Hawaiian buns

CHEESESTEAK SLIDERS \$95

shaved beef with colby jack cheese, onions, and bell peppers

CHICKEN PARMESAN SLIDERS \$65

breaded chicken topped with mozzarella cheese, smothered in marinara sauce

BRISKET QUESADILLA \$75

smoked beef brisket, diced red pepper, jack and cheddar cheeses, red onion, pickle, and bbq sauce

BUFFALO CHICKEN QUESADILLA \$65

buffalo grilled chicken breast, mozzarella cheese, and blue cheese crumbles, served with buffalo sauce and blue cheese dressing

VEGGIE QUESADILLA \$50 VEG

loaded with roasted vegetables and melted cheese

TXL CHICKEN WINGS \$95 DF, GF avail

crispy breaded wings served with celery, carrots, ranch, and blue cheese (choice of buffalo, bee-sting, bbq, or Thai chili)

BUTTERMILK CHICKEN STRIPS \$75

crispy, hand-cut chicken breast, served with house-made honey mustard

CRAB CAKES \$ - MKT PRICE DF

house-made crab cakes bursting with succulent crab and spices

BACON WRAPPED SCALLOPS \$ - MKT PRICE DF, GF

Large scallops wrapped in applewood smoked bacon

BEEF TENDERLOIN CROSTINI \$75

Roasted beef tenderloin with tangy horseradish sauce, served on a toasted baguette

VEGGIE SKEWERS \$40 V, GF, DF

Colorful skewers loaded with fresh, seasonal vegetables like bell peppers, zucchini, cherry tomatoes, mushrooms, and red onions, grilled to perfection for a smoky, charred flavor

GRILLED CHICKEN SKEWERS \$40 GF, DF

Juicy, marinated chicken pieces skewered and grilled to golden perfection, offering a savory, smoky flavor in every bite.

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APPETIZERS

SERVING FEEDS 25

COLD

SEASONAL FRESH FRUIT PLATTER \$65 **V, GF**

a selection of this season's freshest fruit, served with honey yogurt dip

GARDEN VEGETABLE CRUDITE \$50 **V, GF, DF**

served with house-made ranch dip

CHIPS AND SALSA \$40 **V, GF, DF**

white corn tortilla chips, served with house-made salsa and guacamole

ADD GUACAMOLE \$30

ROASTED GARLIC HUMMUS \$45 **V, DF**

roasted garlic hummus served with celery, carrots, cucumber planks, olives and warm pita bread

CAPRESE SALAD SKEWERS \$70 **GF, VEG**

cherry tomatoes with fresh mozzarella, basil, and balsamic reduction

TOMATO BASIL BRUSCHETTA \$60 **V, VEG, DF**

Bruschetta with diced tomatoes, fresh basil and balsamic vinaigrette

GREEK SALAD SKEWERS \$70 **VEG, GF**

marinated feta with cherry tomatoes, olives, and cucumbers

TXL ANTIPASTO PLATTER \$65 **DF**

Texas hummus, roasted garlic hummus, prosciutto, salami, olives, artichoke hearts, celery, carrots and warm pita bread

DOMESTIC CHEESE PLATTER \$90 **VEG**

a selection of artisanal domestic cheese, served with crackers

7 LAYER DIP \$60 **VEG, GF**

Zesty layers of refried beans, creamy guacamole, tangy sour cream, house-made salsa, crisp lettuce, shredded cheese, and sliced olives

SHRIMP COCKTAIL \$90 **GF, DF**

CHARCUTERIE CONES \$100

CHARCUTERIE BOARD \$100

SNACKS

PRICED PER PERSON

POPCORN \$5 CRACKER JACKS \$2

BUILD YOUR OWN TRAIL MIX STATION \$10

Salty And Sweet Nuts, Pretzels, M&M's, Yogurt-covered Raisins, And Other Assorted Mixes

PERK UP \$17 Doughnut Holes, Yogurt Parfait, Cake Pop Bites, Individual Bottled Cold Brew

POWER UP \$24

Protein Bars, Nature Valley, and NutriGrain Bars
Bananas, Apples, Tangerines
Assorted Gatorade and Red Bull Flavors

BALL PARK BREAK \$13

Corn Dog Bites With Yellow Mustard
Warm Soft Pretzel Bites
Individual Bags of Popcorn and Boxes of Cracker Jacks

DEATH BY CHOCOLATE \$14.25

Chocolate-dipped Oreo Cookies,
Pretzel Rods, Strawberries,
Dark Chocolate Brownies,
And Gourmet Chocolate Chip Cookies

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BREAKFAST

PRICED PER PERSON

BREAKFAST TACOS \$30 **DF, VEG, GF AVAIL**

By the Dozen

Choice of Corn or Flour

Any combination of bacon/egg, chorizo/egg, sausage/egg, potato/egg

BREAKFAST BURRITOS \$25

3 Types of Burritos on Flour Tortillas

egg/chorizo, egg/bacon, egg/potato

Breakfast Potatoes **V, GF**

Yogurt Parfaits **VEG, GF**

Granola **VEG**

Fresh Fruit **V, GF**

CONTINENTAL BREAKFAST \$18

Assorted Breakfast Pastries **VEG**

Fresh Fruit Display **V, GF**

Yogurt Parfaits **VEG, GF**

THE DONUT SHOP \$15 **VEG**

Assorted Locally Sourced Donuts
& Kolaches

ASSORTED BREAKFAST SANDWICHES \$20

Assortment of bacon, sausage, & ham
with fluffy eggs & melted cheese

OMELETTE STATION \$20

Omelette prepared with your choice of 6 toppings

- Feta Cheese
- Goat Cheese
- Sharp Cheddar
- Fresh Spinach
- Red Bell Pepper
- Wild Mushrooms
- Jalapenos
- Tomatoes
- Red Onions
- Chives
- Bacon
- Smoked Turkey
- Smoked Ham
- Sausage

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LUNCH

PRICED PER PERSON

LUNCH PRICING IS ONLY
AVAILABLE 11 AM - 2 PM

TXL TACO BAR \$20 GF, VEG AVAIL EXECUTIVE DELI PLATTER \$18 VEG AVAIL

- flour or corn tortillas
- mixed shredded cheese
- jalapeno cheese sauce
- black beans
- refried beans
- jalapenos
- pico di gallo
- sour cream
- shredded lettuce
- red or green salsa **V**
- cilantro
- onions
- spanish rice **GF**
- choice of grilled veggies,
ground beef, shredded chicken,
or pulled pork

ADD EXTRA MEAT OR VEGGIE \$4

ADD STUFFED PEPPERS WITH GRILLED VEGGIES \$4

ADD HOUSE-MADE GUACAMOLE \$2

ADD BROWNIES OR COOKIES \$2

Choice of
House, Caesar, or Spinach Salad
Choice of 3 Wraps or Pinwheels
Turkey Club, Italian,
Jalapeno Avocado Chicken,
Cranberry Chicken Salad or Tuna Salad

ADD HOUSE-MADE GUACAMOLE \$2

ADD BROWNIES OR COOKIES \$2

TXL BOX LUNCH \$15

Turkey or Ham Sandwich
on a croissant
Cookie **VEG**
Fruit Cup **V**

LOCKHART SMOKEHOUSE BOX LUNCH

Includes Assorted Chips and Dessert
Smoked Brisket Sandwich \$19 Per Person
Brisket & Kreuz Sandwich \$18 Per Person
Pulled Pork Sandwich \$16 Per Person

ENHANCEMENTS

PRICED PER PERSON

CHARCUTERIE CUPS \$7 per person

FRUIT CUPS \$7 per person **V**

PASTA SALAD \$5 per person **VEG**

TORTILLA SOUP \$5 per person

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DINNER BUFFETS

PRICED PER PERSON

TXL TACO BAR \$24 GF AVAIL

- flour or corn tortillas
- mixed shredded cheese
- jalapeno cheese sauce
- black beans
- refried beans
- jalapenos
- pico di gallo
- sour cream
- shredded lettuce
- red or green salsa **V, GF**
- cilantro
- onions
- spanish rice **GF**
- choice of grilled veggies,
ground beef, shredded chicken,
or pulled pork

ADD EXTRA MEAT OR VEGGIE \$4

ADD STUFFED PEPPERS WITH GRILLED VEGGIES \$4

ADD HOUSE-MADE GUACAMOLE \$2

ADD BROWNIES OR COOKIES \$2

GAME DAY BUFFET \$26 GF AVAIL

- quarter pounder burgers, hot dogs, and
grilled chicken breast
- house-made veggie burgers upon request
- american, cheddar, swiss, and pepper jack cheeses
- lettuce, tomato, onion and pickles
- mayo, mustard, ketchup and lockhart's bbq sauce
- assorted chips
- house-made coleslaw

ADD BROWNIES & COOKIES \$2

ADD TOTS \$2

BUILD YOUR OWN BUFFET

includes choice of salad, two sides and dessert

CHOOSE TWO ENTREES

\$40 DINNER

4 pm or later

\$32 LUNCH

Before 4 pm

ITALIAN SPECIAL **VEG AVAIL**

Fettucine with your choice of alfredo or marinara sauce,
topped with parmesan cheese.
served with grilled chicken or vegetables

SOUTHWEST GRILLED CHICKEN **GF**

Southwest seasoned chicken, topped with black beans,
roasted corn, cotija cheese, tortilla strips, pico de gallo
and avocado crema

CHICKEN FRIED CHICKEN

Fried chicken breast, served with spicy sausage gravy

CHICKEN PARMESAN

Tender Chicken breast coated in golden brown
breadcrumbs and smothered in sauce topped
with melted mozzarella and parmesan cheese.

CHOOSE THREE ENTREES

\$45 DINNER

4 pm or later

\$35 LUNCH

Before 4 pm

GRILLED CHICKEN **GF, DF**

Chicken breast marinated in a blend of herbs &
spices grilled to perfection

CHICKEN MADEIRA

Sauteed chicken breast delicately paired
with a rich Madeira wine sauce

PRIME RIB **+\$5 GF, DF avail**

Tender prime rib, slow-roasted to perfection with
a flavorful herb crust. Served with au jus and
horseradish sauce

GRILLED SALMON **GF, DF**

Succulent salmon fillet grilled, featuring a lightly
crisped exterior and a tender, flaky interior.
Seasoned with a blend of herbs and spices, then finished
with a drizzle of savory glaze

PORK LOIN **GF, DF avail**

with a cherry glaze

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SIDES SALADS DESSERTS

SIDES

PRICED PER PERSON

MAC N CHEESE \$7 VEG

skillet-baked macaroni, three cheese sauce, house-made crumb topping

ROASTED VEGETABLES \$5 V, DF, GF

A vibrant medley of seasonal vegetables, roasted to perfection. Lightly seasoned with herbs and a drizzle of olive oil

MASHED POTATOES \$5 VEG, GF

Creamy, buttery mashed potatoes whipped to perfection for a smooth and velvety texture. Seasoned with just the right amount of salt and a hint of cracked black pepper

GOUDA RISOTTO \$7 VEG, GF

Rich and creamy risotto infused with the smoky, nutty flavor of Gouda cheese.

BRUSSELS SPROUTS \$6 V, DF, GF

charred brussels sprouts, candied peanuts, chipotle pepper, cilantro, lime and Thai vinaigrette

CHARRED BROCCOLI \$5 V, DF, GF

Fresh broccoli florets are charred, bringing out their natural sweetness with a hint of smoky caramelization. Lightly seasoned with olive oil, garlic, and a squeeze of fresh lemon

CREAMED CORN \$7 VEG, GF

Sweet corn kernels simmered in a rich, creamy sauce with butter and a touch of seasoning

ASPARAGUS \$7 V, DF, GF

Fresh, tender asparagus spears lightly seasoned and roasted. Finished with a drizzle of olive oil, a squeeze of fresh lemon, and a sprinkle of sea salt.

SPECIALTY ITEMS

MASHED POTATO BAR \$12 GF, VEG

toppings: scallions, bacon, cheddar cheese, sour cream

MAC N CHEESE BAR \$15 VEG

toppings: scallions, bacon, tomato, mushroom

ASSORTED FRY BAR \$12 GF, VEG, V, DF avail

toppings: ketchup, cinnamon sugar, cheese, ranch, jalapenos

SALADS

PRICED PER PERSON

SPINACH \$6 GF, VEG

baby spinach, sundried cherries, apple, pecans, feta cheese, tossed in honey mustard vinaigrette

CAESAR \$6

romaine lettuce, caesar dressing, garlic croutons, parmesan cheese

HOUSE \$5 VEG

mixed greens, tomato, cucumber, red onion and croutons, served with house-made ranch or balsamic vinaigrette

ITALIAN CHOPPED \$8 GF

field greens, crispy prosciutto, salami, chick peas, tomato, mozzarella, gorgonzola, black olives, and artichoke, tossed in roasted garlic vinaigrette

GREENS & GRAINS \$6 GF, VEG

brown rice, baby peas, arugula, shaved Brussels sprouts, beets, avocado, parmesan, green onion, citrus vinaigrette

DESSERTS

PRICED PER DOZEN

DOUGHNUT HOLES \$18

warm doughnut holes, tossed in cinnamon sugar and served over caramel sauce

CARROT CAKE \$30

carrot cake with pecans topped with cream cheese icing and coconut flakes

CHEESECAKE BITES \$30

PECAN PIE BITES \$32

HOUSE-BAKED DARK CHOCOLATE BROWNIES \$30

HOUSE-BAKED GOURMET COOKIES \$24

ICE CREAM SUNDAE BAR \$10 PER PERSON GF

SMORES STATION \$4 PER PERSON

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PUDGE'S PIZZA PARTY

WHOLE PIES

PRICED PER PIE

THE CLASSIC \$12

tomato sauce, basil, mozzarella

THE PICK OFF \$15

pepperoni and mushroom

THE VEGA BAJA \$16

pulled chicken, BBQ pizza sauce, red onions, mozzarella, blue cheese crumbles, buffalo sauce drizzle

THE 20/20 \$16

buffalo chicken, grilled red onion, bacon, mozzarella, blue cheese crumbles, buffalo sauce drizzle

THE MUNSON \$17

pepperoni, ham, salami, bacon, meatball and mozzarella

THE TEXAS SLINGER \$16

ancho-spiced chicken, red onion, black olive, artichoke hearts and mozzarella

THE SERIES \$15 VEG

mushroom, roma tomatoes, red onion, black olive, artichoke hearts and mozzarella

GF, DF UPON REQUEST

PIZZA PARTY BUFFET

PRICED PER PERSON

CHOOSE 3 PIZZA VARIETIES \$18

CHOOSE 4 PIZZA VARIETIES \$20

ADD HOUSE SALAD \$4

ADD SODA \$3

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LOCKHART CATERING

PRICED PER PERSON

BUFFETS

Includes 12oz. of meat per person, Lockhart BBQ Sauce, bread and pickle bar

THE PIT MASTER \$52

3 meats, 2 sides, house salad & cobbler

THE TEXAN \$48

2 meats, 2 sides, & cobbler

THE STANDARD \$42

2 meats, 2 sides, & house salad

THE TRAILHEAD SPECIAL \$35

2 meats, 2 cold sides, 1 hot side

THE BUCKAROO \$32

1 meat, 1 hot side, 1 cold side

LOCKHART GAME DAY BUFFET \$27

Choice of two - Served with Brioche Buns (on the side)

Chopped Brisket, Pulled Pork & Sliced Turkey

Pickles, Onions, BBQ Sauce

Lockhart Slaw

Assorted chips

Add Kreuz Market Sausage \$3

Add cookies or brownies - \$2

ADD HOUSE SALAD +\$2

ADD COBBLER +\$4

ADD SMOKED BAKED POTATO WITH GRILLED VEGGIES & FIXINGS +\$25

MEATS

- Beef Brisket **GF**
- Half Or Whole Chicken **GF**
- Turkey **GF**
- Pork Chops **GF**
- Pork Ribs **GF**
- Smoked Salmon **GF**
- Burnt Ends +\$5 **GF**
- Original Kreuz Market Sausage +\$3*
- Jalapeno Kreuz Market Sausage +\$3 **GF**
- Prime Rib +\$5 **GF**
- Smoked Wings Platter +3 **GF**

*CONTAINS GLUTEN

SIDES

HOT

- Smoked Baked Beans **GF, DF**
- Mac N Cheese **VEG**
- Green Beans With Bacon **GF, DF**
- Brisket Queso \$2

COLD

- Blue Cheese Slaw **VEG, GF**
- Lockhart Slaw **VEG, GF**
- Potato Salad **GF**
- Brisket Deviled Eggs **GF**
- Lockhart Caviar **V, GF**

black beans, corn, jalapeño, red bell pepper,
and lime juice, served with chips

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BEVERAGES

BEVERAGE PACKAGES

PRICED PER PERSON FOR TWO HOUR MINIMUM

DOMESTIC \$26

includes all domestic draft, can and bottled beers,
plus house wines

EACH ADDITIONAL HOUR + \$8

CRAFT \$30

includes all domestic draft, can and bottled beers,
plus house wines

EACH ADDITIONAL HOUR + \$9

CALL \$33

includes all domestic draft, can and bottled beers,
plus call liquors and house wines

EACH ADDITIONAL HOUR + \$10

PREMIUM \$41

includes all available draft, can, bottled beers and
wines, plus premium liquors and energy drinks

EACH ADDITIONAL HOUR + \$11

DRINK TICKETS

DOMESTIC \$9

Includes all domestic beer & house wine

CALL \$11

Includes all domestic beer, house wine & call cocktails

PREMIUM \$13

Includes all beer selections, all premium liquors & all wines

NON-ALCOHOLIC \$5

***per meal**

includes soft drinks, juices and tea

COFFEE BAR \$6

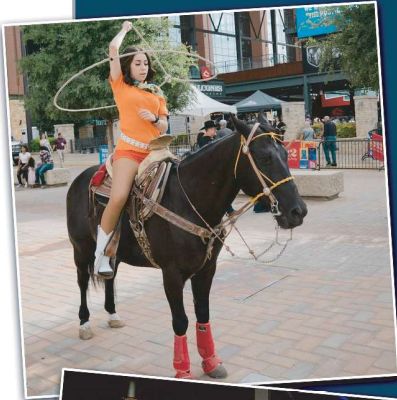
served with flavored creamers and sugars

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SPECIALTY EXPERIENCES

BALLOON ART
CONFETTI DROP
ENTERTAINMENT
PHOTOBOOTH
CHAMPAGNE TOAST
SIGNATURE DRINK
MARQUEE LETTERS
CUSTOM EVENT DECOR
LONESTAR DANCE TEAM
LIVE ANIMALS
CIGAR ROLLER
ROPERS
CASINO RENTALS
CUSTOM DESSERTS
TXL TOUR
TXL EVENT TICKETS
GLOBE LIFE FIELD TOUR
AT&T STADIUM TOUR
REVOLVER BREWERY SIGNATURE BEER
CUSTOMIZED MAP WITH QR CODE



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IN-HOUSE SERVICES

AV TECH/PRODUCTION ASSISTANT \$50/HR

DJ \$450 (3HR MINIMUM) + \$150/HR AFTER

DOOR HOSTS \$50/HR

SECURITY \$50/HR

*Production heavy events quoted upon request

AV/TECH SERVICES

WIRELESS MICROPHONE \$40

PORTABLE WIRELESS KIT \$75

RIBBON GRAPHICS \$50

WIRELESS VIDEO CAMERA \$600

PRESENTATION LAPTOP \$100

SLIDESHOW \$40

THE FINE PRINT

one bartender needed per 50 guests at \$50 per hour

buffet attendants - \$25 per hour

cocktail server - \$25 per hour

a 21% event management fee, 3% facilities fee & sales tax are applied to all menu selections

room rentals & minimums may vary based on high-volume or game days

valet & lot parking available

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