



EVENT MENUS

LAS COLINAS COUNTRY CLUB



PLATED BREAKFAST

Includes fresh brewed coffee & water

Groups of 10-24 people: Host may offer up to two entrée options for guests to choose from ahead of time.

Groups of 25+ people: Host may offer up to three entrée options for guests to choose from ahead of time.

Orders must be collected and turned into the Event Sales Director no later than 10 days prior to event. Name cards must be provided by the client indicating which entrée each guest receives. If the client would like for the Club to provide place cards, an additional \$2 per person will be charged.

Minimum of 10 people | Priced per person

THE STANDARD | \$25

2 eggs, bacon or sausage link, breakfast potato, toast (white, wheat, sourdough), butter, fruit preserve

HEALTH CHECK | \$25

scrambled egg whites, sliced tomato, smashed avocado, spinach, turkey sausage link

STEAK AND EGGS | \$30

sliced bistro steak, 2 scrambled eggs, breakfast potatoes, butter biscuit

Minimum of 25 people | Priced per person

LCCC MIGAS BOWL | \$23

scrambled eggs, salsa roja, corn tortilla chips, pico de gallo, cilantro cream, cotija

CHICKEN AND WAFFLES | \$27

southern fried chicken, bourbon waffle, smoked sea salt honey butter, jalapeño maple syrup

BREAKFAST DISPLAYS

Includes fresh brewed coffee & water

Minimum of 10 people | Priced per person

CONTINENTAL | \$28

seasonal sliced fruit,
fruit & Greek yogurt parfaits,
assorted bagels with cream cheese,
fresh baked croissants, Danishes, muffins,
fruit preserves, whipped butter, honey

GOOD TO GO | \$24

seasonal fruit cup,

choice of two breakfast sandwiches:

- shaved ham, eggs, cheese, croissant
- sausage, scrambled eggs, cheese, biscuit
- bacon, eggs, cheese, English muffin

BREAKFAST TACO BOARD | \$24

seasonal fruit cup,
flour tortillas, scrambled eggs, cheese, egg,

choice of two:

- sausage
- chopped bacon
- chorizo
- potato

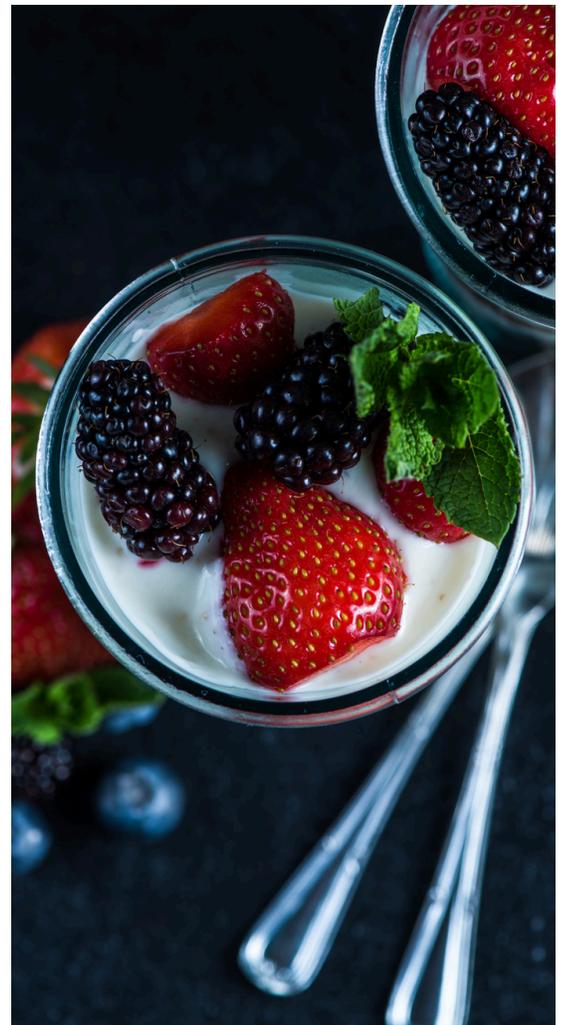
Minimum of 25 people | Priced per person

CANTINA BREAKFAST | \$38

sliced tropical fruit & berries,
scrambled eggs, egg whites,
chopped bacon, sausage, chorizo,
vegetarian refried beans,
white corn & flour tortillas, breakfast potatoes,
cotija cheese, cheddar cheese, fresh salsa, pico de gallo

LCC BREAKFAST | \$35

seasonal sliced fruit & berries,
fresh baked croissants, Danishes, muffins,
scrambled eggs, bacon, homestyle breakfast potatoes,
sliced white, wheat, sourdough bread,
fruit preserves, whipped butter, honey



BREAKFAST DISPLAYS



Includes fresh brewed coffee & water

Minimum of 25 people | Priced per person

HOLE IN ONE | \$33

seasonal sliced fruit,
steel cut oats:

brown sugar, golden raisins, pecans
fresh baked cinnamon rolls with cream cheese icing,
fresh baked croissants, Danish, muffins,
fruit preserves, whipped butter, honey



BRUNCHING | \$46

seasonal sliced fruit,
steel cut oats:

brown sugar, golden raisins, pecans
breakfast Danishes, muffins,
scrambled eggs, bacon, sausage,
waffles with whipped cream, pecans, maple syrup,
mixed green salad bar:

carrots, onions, cucumbers, tomatoes,
ranch dressing, white balsamic dressing
caprese salad,
airline chicken with herb butter,
heirloom vegetables



SOUTHERN BREAKFAST | \$40

sliced tropical fruit & berries,
fresh baked biscuits, croissants, muffins,
fruit preserves, honey, whipped butter,
scrambled eggs, egg whites,
breakfast potatoes, bacon, sausage links,
chicken fried steak with sausage country gravy



BREAKFAST ACTION STATIONS

Add on any action station to your plated breakfast, breakfast display, or your “BYO” display.

\$175 chef attendant fee required per station.

Minimum of 25 people | Priced per person

OMELETS | \$14

cage free eggs & egg whites
diced ham, bacon, sausage, cheddar cheese, queso fresco,
tomatoes, onions, spinach, mushrooms, bell peppers

FLAP JACKS + FRENCH TOAST | \$12

whipped butter, vanilla maple syrup, fresh berries, chocolate sauce, whipped cream, berry compote

BREAKFAST ENHANCEMENTS

“BYO” breakfast display by choosing a minimum of three breakfast enhancements, or add on any enhancements to your plated breakfast or breakfast display.

Minimum of 10 people | Priced per person

ASSORTED TACOS | \$4 PER TACO

flour tortillas, scrambled eggs, cheese

choice of two:

- sausage
- chopped bacon
- chorizo
- potato

YOGURT PARFAIT BAR | \$9 PER PERSON

fruit & Greek yogurt

house granola, berry compote, local honey

BAGEL & LOX | \$20 PER PERSON

bagels, smoked salmon, egg whites, egg yolks
red onions, herb cream cheese, tomatoes, capers

PANCAKES | \$4 PER PERSON

WAFFLES | \$4 PER PERSON

FRENCH TOAST | \$4 PER PERSON

EGGS | \$7 PER PERSON

choice of scrambled eggs or egg whites

FRESHLY BAKED CINNAMON ROLLS | \$4 PER PERSON

cream cheese icing

STEEL CUT OATS | \$8 PER PERSON

brown sugar, golden raisins, pecans

ASSORTED MEATS | \$5 PER PERSON

choice of one: bacon, sausage, turkey sausage

BREAKFAST POTATOES | \$3 PER PERSON



SEASONAL FRUIT PLATTER

SMALL | \$29

feeds 6-8 people

LARGE | \$49

feeds 15-25 people

ASSORTED PASTRIES | \$40 PER DOZEN

Danishes, muffins, croissants

SNACKS + BREAKS

Minimum of 25 people | Priced per person

VEGETABLE GARDEN | \$23

vegetable crudité,
green chili ranch, blue cheese,
red pepper hummus, roasted garlic hummus,
grilled pita bread

PROTEIN PICK ME UP | \$20

jerky, Cajun bar mix, protein bars,
Naked juices

BAKESHOP | \$25

assorted cookies, brownies, bars

MARKET BASKET | \$29

imported & domestic cheeses,
assorted Italian cured meats,
marinated olives, house pickled vegetables,
assorted crackers, crostini,
fresh grapes, nuts

BOX OFFICE | \$27

freshly buttered movie theater popcorn,
assorted flavored salts,
M&M's, Snickers bars, Reese's Peanut Butter
Cups, Hersey's bars

DIPPING IT | \$22

artichoke & spinach dip, Cajun crab dip,
ranch dip, caramelized onion dip,
wonton chips, house chips, pita chips



Priced per dozen

FRESHLY BAKED COOKIES | \$43

ASSORTED BROWNIES & BARS | \$41



Priced per bowl | Bowls feed 4-6

CAJUN BAR MIX | \$14

ROASTED PEANUTS | \$13

PRETZELS | \$14

TROPICAL TRAIL MIX | \$15

POPCORN | \$12

PLATED LUNCH

Includes fresh brewed coffee, iced tea, water, bread & butter

Select one salad & two sides for the entire group

Groups of 10-24 people: Host may offer up to two entrée options for guests to choose from ahead of time.

Groups of 25+ people: Host may offer up to three entrée options for guests to choose from ahead of time.

Orders must be collected and turned into the Event Sales Director no later than 10 days prior to event. Name cards must be provided by the client indicating which entrée each guest receives. If the client would like for the Club to provide place cards, an additional \$2 per person will be charged.

Minimum of 10 people | Priced per person

ENTRÉES

ROSEMARY GRILLED CHICKEN | \$52

GRILLED BISTRO STEAK | \$62

CHILI HONEY GLAZED SALMON | \$58

PECAN CRUSTED TEXAS REDFISH | \$60

PETITE FILET | \$66

Offer an additional entrée for the group to pre-select from for an additional \$5 per person.

STARTER SALADS

BASIL CAESAR SALAD

Romaine, basil Caesar dressing, croutons, shaved parmesan cheese

ICEBERG WEDGE

baby iceberg, roasted tomatoes, red onions, blue cheese crumbles, balsamic glaze, blue cheese dressing

BABY SPINACH SALAD

dried cranberries, walnuts, goat cheese, raspberry vinaigrette

SPRING GREENS

tomatoes, cucumbers, carrots, red onions, house vinaigrette

TEXAS CHOP

roasted corn, red onions, queso fresco, tortilla strips, poblano ranch

APPLE KALE

shredded kale, red apples, candied pecans, blue cheese crumbles, apple basil dressing

PLATED LUNCH

SIDES

Select the same two sides for entire group

STARCHES

garlic whipped mash
herb roasted fingerlings
ancient grain rice pilaf
sundried tomato risotto
coconut rice
saffron cous cous
wild mushroom risotto
parmesan smashed new potatoes

VEGETABLES

grilled asparagus
brown butter haricot verts
lemon zested broccolini
candied bacon Brussel sprouts
glazed heirloom baby carrots
braised greens with bacon & onion
roasted wild mushrooms



DESSERT

Add dessert for an additional \$10 per person

Host may select up to two desserts.

12 order minimum per dessert selection

NEW YORK CHEESECAKE

fresh berries, berry compote

TIRAMISU

KEY LIME PIE

CHOCOLATE LAVA CAKE (GF)

fresh berries

STICKY TOFFEE PUDDING

salted caramel drizzle

TRES LECHE CHEESECAKE

TRIPLE CHOCOLATE MOUSSE

DULCE DE LECHE CRÈME BRULÉ

BANANA PUDDING CHEESECAKE

LUNCH BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Minimum of 10 people | Priced per person

TEXAS TAILGATE | \$45

mixed green salad bar:

tomatoes, cucumbers, red onion, carrots,
buttermilk ranch, white shallot balsamic
macaroni salad

“BYO” burger proteins:

Groups of 10-24: Select one protein.

Groups of 25+: Receive both proteins.

- half pound Texas beef grilled hamburgers
- herbed chicken breasts

brioche buns, caramelized onions, smoked bacon,
assorted sliced cheeses, lettuce, tomatoes, red
onions, assorted condiments,
chipotle cole slaw, house-made potato chips,
fresh watermelon,
banana pudding

Add Garden Burgers for additional \$3 per person

HILLSIDE | \$50

mixed green salad:

cherry tomatoes, spiced pecans, feta, raspberry
vinaigrette

entrées:

- sliced bistro steak with herb garlic demi
- garlic lime grilled chicken

sweet potato & roasted red pepper hash, grilled
asparagus,
chocolate mousse tarts,

A TASTE OF TUSCANNY | \$48

Caesar salad bar:

Romaine, parmesan cheese, croutons, basil
Caesar dressing, white shallot balsamic

bruschetta salad:

cherry tomatoes, mozzarella cheese, red onions,
garlic, fresh basil, parmesan cheese

entrées:

Groups of 10-24: Select two entrées.

Groups of 25+: Receive all four entrées.

- ricotta stuffed eggplant rollatini (VEG)
- balsamic grilled chicken
- white wine chili shrimp

campanelle pasta with sage cream sauce & fontina
cheese, roasted haricot verts, chili blistered
heirloom cherry tomatoes,
tiramisu

LUNCH BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Minimum of 25 people | Priced per person

BACK HOME BBQ | \$49

mixed green salad bar:

cucumbers, red onions, carrots, smoked chili ranch,
white shallot balsamic

loaded potato salad

entrées:

- slow smoked brisket
- smoked pork shoulder

Carolina BBQ sauce, Dr. Pepper BBQ sauce,
jalapeño cheddar corn bread, green chili mac 'n cheese,
chipotle cherry slaw, pickles, pickled red onions,
banana pudding cheesecake

IRVING PICNIC | \$43

mixed green salad bar:

tomatoes, cucumbers, red onions, carrots, buttermilk ranch,
white shallot balsamic

pasta salad:

balsamic, bell peppers, green onions, olives

loaded red potato salad

choice of two sandwiches:

- turkey club wrap - turkey, bacon, avocado, garlic aioli, lettuce, tomatoes
- caprese panini - mozzarella, balsamic, tomatoes, basil pesto, focaccia
- pimento cheese & grilled chicken panini
- veggie & hummus wrap - garlic hummus, spinach, grilled squash & zucchini, crispy chickpeas, red onions

house made potato chips,

fresh baked cookies & brownies





LUNCH BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Minimum of 25 people | Priced per person

COLINAS CANTINA | \$47

southwestern chop salad:

cotija cheese, tomatoes, black beans, roasted corn, tortilla strips, chipotle ranch, white shallot balsamic

entrées:

- citrus chicken fajitas
- portobello & garbanzo fajitas (VEG)

warm flour & corn tortillas, Mexican rice, vegetarian charro beans, onions, chopped cilantro, cilantro-lime Crema, pico de gallo, fresh salsas,

dulce de leche crème brule

Add fresh guacamole for an additional \$4 per person

MEDITERRANIAN | \$48

Greek salad:

Romaine hearts, tomatoes, pepperoncini, kalamata oil, feta cheese, oregano, vinaigrette

carso hummus with grilled pita

entrées:

- shawarma chicken breast with green chili pesto
- grilled salmon with chili honey glaze

Moroccan couscous, heirloom vegetables,

mocha flourless chocolate cake

LUNCH BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Minimum of 25 people | Priced per person

LAKESIDE DRIVE | \$52

baby spinach salad:

dried cranberries, marcona almonds, blue cheese, citrus vinaigrette

entrées:

- pan seared Atlantic salmon with spinach & mushroom crème
- grilled chicken breast with chimichurri

roasted garlic & herb rice pilaf, rosemary grilled market vegetables,
New York cheesecake

FRENCH QUARTER | \$68

muffaletta salad:

Romaine, green olives, giardiniera, provolone, salami, pepperoncini, cajun ranch , white shallot
balsamic

entrées:

- seared red fish with lemon beurre blanc
- blackened chicken with cajun cream sauce

chicken & andouille jambalaya, corn maux choux,
bananas foster cheesecake





COLD HORS D'OEUVRES

Minimum of 25 pieces per hors d'oeuvre selection | Priced per piece

HEIRLOOM CAPRESE SKEWER | \$6

balsamic glaze

CRUDITÉ CUP | \$6

vegetables & ranch

HUMMUS CUP | \$8

vegetables & hummus

CAJUN CRAB DEVILED EGG | \$8

CANDIED JALAPENO DEVILED EGG | \$6

BLT SHORT CAKE | \$7

WHIPPED GOAT CHEESE CROSTINI | \$6

CAJUN COCKTAIL | \$8

remoulade sauce

PRESSED WATERMELON & DRUNKEN GOAT CHEESE SKEWER | \$6

AHI TUNA TACOS | \$8

wasabi crème

GARLIC RUBBED BEEF ON CROSTINI | \$7

Dijon aioli

SMOKED SALMON BLINI | \$8

crème fresh dill

MINI LOBSTER ROLLS | \$10

lemon aioli, chives

ANTIPASTO SKEWERS | \$6

aged balsamic

PORK BELLY APPLE CIDER SLAW | \$8

sweet soy

HOT HORS D'OEUVRES

Minimum of 25 pieces per hors d'oeuvre selection | Priced per piece

THAI CHILI MEAT BALLS | \$6

BACON WRAPPED SCALLOPS | \$9

MINI CHICKEN CORDON BLEU | \$7

CUBAN CIGARS | \$7

mojo aioli

BEEF WELLINGTON | \$6

Dijon aioli

PEKING DUCK SPRING ROLLS | \$8

yuzu sweet soy

MINI CHICKEN AND WAFFLE | \$8

maple jalapeno glaze

CAJUN SAUSAGE WELLINGTON | \$6

creole aioli

ARTICHOKE BEIGNETS | \$6

truffle aioli

VEGETABLE SAMOSA | \$6

curry dipping sauce

SPANAKOPITA | \$6

MAC N CHEESE BITES | \$6

STUFFED CREMINI CAP | \$6

balsamic

VEGETABLE SPRING ROLL | \$6

thai chili sauce

RATATOUILLE EMPANADAS | \$7

chipotle aioli

BRIE PEAR & ALMOND BEGGARS PURSE | \$6

TRUFFLE & WILD MUSHROOM ARANCINI | \$7

ASIAGO ASPARAGUS ROLLS | \$6

BRIE & RASPBERRY EN CROUTE | \$6

COCONUT SHRIMP | \$9

coconut chili sauce

DEVIL ON HORSE BACK | \$7

MINI TRUFFLED GRILLED CHEESE | \$7

STEAMED PORK SHUMAI | \$7

ginger soy sauce

BUTTERMILK FRIED CHICKEN BITES | \$6

chili aioli

BEEF SATAY | \$6

chimi churri

BLACKENED BACON WRAPPED SHRIMP | \$8

CANDIED PORK BELLY WRAPPED BACON | \$7

SMOKED BRISKET PICADILLO EMPANADA | \$8

charred jalapeno aioli



STATIONS

Minimum of three stations required if replacing a meal

Minimum of 25 people | Priced per person

BUILD-YOUR-OWN SALAD BAR | \$21*

Romaine, mixed greens, arugula, cherry tomatoes, cucumbers, red onions, carrots, roasted corn, black beans, blue cheese, parmesan cheese, feta cheese, croutons, artichoke hearts, chickpeas

choice of two dressings:

- ranch
- white shallot balsamic
- blue cheese
- Caesar



SLIDER STATION | \$27

beef sliders:

caramelized onion, cheddar, bacon jam, lettuce, tomatoes, onions, roasted tomato aioli

Carolina hot chicken sliders:

kale slaw, garlic aioli

Dr. Pepper pulled pork sliders:

chipotle slaw, crispy onions

MAC 'N CHEESE STATION | \$22*

campanelle pasta with white truffle cheese sauce, cavatappi pasta with aged cheddar cheese sauce, chopped bacon, herbed bread crumbs, chives, roasted wild mushrooms, truffle oil



MASHED POTATO BAR | \$22*

whipped potatoes, bacon, cheddar cheese, chives, wild mushrooms, sundried tomatoes, jalapenos, sour cream, blue cheese, broccoli florets, truffle oil

**add chicken + \$7 | steak + \$9 | brisket + \$9 | shrimp + \$10*

STATIONS

Minimum of three stations required if replacing a meal

Minimum of 25 people | Priced per person

TACO STATION | \$31

choice of two proteins:

- Dr. Pepper pulled pork
- sliced brisket
- lime cilantro shrimp
- chicken tinga

warm flour & white corn tortillas, chopped cilantro, onions, pico de gallo, crumbled queso fresco, crema, chipotle cabbage slaw, shredded lettuce, fresh lime, tortilla chips with fresh guacamole, queso, salsa

MINI DESSERTS | \$28

sliced seasonal fruit & berries with lemon honey & yogurt dipping sauce

choice of three:

- chocolate chip cannoli
- triple chocolate mousse cake
- pecan tarts
- lemon tarts
- fruit tarts



CARVING STATIONS

Minimum of three stations required if replacing a meal

\$175 chef attendant fee required per station.

Minimum of 25 people | Priced per person

HERB CRUSTED BEEF TENDERLOIN | \$47

roasted garlic demi

SMOKED PRIME RIB | \$41

smokey jus, creole mustard

CAJUN TURKEY | \$29

BOURBON GLAZED HAM | \$31

hot honey jus

SALMON WELLINGTON | \$35

Dijon crème sauce



LATE NIGHT BITES

Minimum of 25 pieces | Priced per piece

BREAKFAST TACOS | \$6

choice of one: bacon, sausage, or chorizo

GRILLED CHEESE TRIO | \$5

STREET TACOS | \$6

choice of one: chicken, carnitas

FRIED CHICKEN & BISCUIT | \$6

fried chicken biscuit sandwich with hot honey butter

SLIDERS | \$5

beef patty, cheddar cheese, caramelized onions, bacon jam, tomato aioli

DONUT HOLE CONES | \$4

caramel & chocolate drizzle

CHICKEN AND WAFFLE TACOS | \$5

hot honey glaze

FLATBREAD PIZZAS | \$14 PER PIZZA

4-6 slices per pizza

choice of:

- margherita
- veggie
- supreme
- pepperoni



PLATED DINNER

Includes fresh brewed coffee, iced tea, water, bread & butter

Select one salad & two sides for the entire group

Groups of 10-24 people: Host may offer up to two entrée options for guests to choose from ahead of time.

Groups of 25+ people: Host may offer up to three entrée options for guests to choose from ahead of time.

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Minimum of 10 people | Priced per person

ENTRÉES

SMOKED PORK TENDERLOIN | \$68

apple-buttered demi

SWEET TEA BRINED CHICKEN | \$66

BRAISED SHORT RIB | \$75

peppercorn demi

DIJON CRUSTED TENDERLOIN | \$81

rosemary demi

GRILLED RIBEYE | \$80

ancho-chile butter

WILD MUSHROOM RISOTTO | \$54 (VEG)

portobello steak, parmesan crisp, white truffle oil

HERB ROASTED AIRLINE CHICKEN BREAST | \$64

gremolata

BLACKENED REDFISH | \$72

jumbo lump crab beurre blanc

BUTTER POACHED HALIBUT | \$76

vanilla cream

SCOTTISH SALMON | \$71

lemon beurre blanc

PORCINI RAVIOLI | \$56 (VEG)

sage brown butter, crispy sweet potato hash



Offer an additional entrée for the group to pre-select from for an additional \$8 per person.

PLATED DINNER

DUET ENTRÉES

BISTRO STEAK & ATLANTIC SALMON | \$80

parsley caper compound butter

PETITE FILET & LEMON-HERB GULF SHRIMP | \$82

parsley caper compound butter

GRILLED SIRLOIN & BALSAMIC ROASTED CHICKEN | \$80

mushroom demi

GRILLED SIRLOIN & CHILI GLAZED LOBSTER TAIL | MP

ancho-chili herb butter

PORK CHOP & GRILLED CHICKEN | \$77

herbed pan sauce

MAHI MAHI & GRILLED CHICKEN | \$78

chimichurri

STARTER SALADS

TOMATO CARPACCIO

baby arugula & mixed greens, shaved manchego, citrus vinaigrette

STRAWBERRY BIBB SALAD

Texas bibb lettuce, strawberries, roasted walnuts, local goat cheese, strawberry white wine vinaigrette

DALLAS CHOPPED SALAD

baby romaine, blue cheese, tortilla strips, smoked bacon, fire roasted corn, poblano ranch

THE WEDGE

baby iceberg lettuce, oven roasted tomato, red onion, crispy pancetta, balsamic glaze



APPLE KALE SALAD

shredded kale, candied pecans, gala apples, gorgonzola, apple basil vinaigrette

HOUSE SALAD

mixed greens, tomatoes, cucumbers, carrots, red onion, sourdough croutons, house vinaigrette

LCCC STANDARD

baby gem, green apples, smoked almonds, cranberries, blue cheese crumbles, raspberry vinaigrette

PLATED DINNER

SIDES

Select the same two sides for entire group

STARCHES

roasted fingerling potatoes
saffron rice pilaf
roasted marble potatoes
ancient grain pilaf
herbed cheese grits
garlic mashed potatoes
crispy fingerlings
herbed wild rice pilaf
crispy sweet potato hash
black garlic mashed potatoes

VEGETABLES

crispy Brussels sprouts
lemon zested broccolini
black eyed pea & kale ragout
glazed carrots
haricot verts
Tasso & green pea hash
arugula fennel salad
roasted root vegetables



DESSERT

Add dessert for an additional \$10 per person

Host may select up to two desserts.

12 order minimum per dessert selection

NEW YORK CHEESECAKE

fresh berries, berry compote

TIRAMISU

KEY LIME PIE

CHOCOLATE LAVA CAKE (GF)

fresh berries

STICKY TOFFEE PUDDING

salted caramel drizzle

TRES LECHE CHEESECAKE

TRIPLE CHOCOLATE MOUSSE

DULCE DE LECHE CRÈME BRULÉ

BANANA PUDDING CHEESECAKE

DINNER BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Groups of 10-24 people: Select two buffet entrées.

Groups of 25+ people: Receive all buffet entrées.

Minimum of 10 people | Priced per person

LAKESIDE DRIVE | \$74

baby spinach salad:

dried cranberries, marcona almonds, blue cheese, citrus vinaigrette

entrées:

- pan seared Atlantic salmon with spinach & mushroom crème
- grilled chicken breast with balsamic mustard glaze
- sliced bistro steak with chimichurri

roasted garlic & herb rice pilaf, rosemary grilled market vegetables,
New York cheesecake

COLINAS CANTINA | \$69

southwestern chop salad:

cotija cheese, tomatoes, black beans, roasted corn, tortilla strips, chipotle ranch, white shallot balsamic

entrées:

- citrus chicken fajitas
- portobello & garbanzo fajitas (VEG)
- mochaca rubbed skirt steak

warm flour & corn tortillas, Mexican rice, vegetarian charro beans, onions, chopped cilantro, cilantro-lime Crema, pico de gallo, fresh salsas, dulce de leche crème brûlée

Add fresh guacamole for an additional \$4 per person



A TASTE OF TUSCANY | \$70

Caesar salad bar:

Romaine, parmesan cheese, croutons, basil

Caesar dressing, white shallot balsamic
bruschetta salad:

cherry tomatoes, mozzarella cheese, red onions, garlic, fresh basil, parmesan cheese

entrées:

- ricotta stuffed eggplant rollatini (VEG)
- balsamic grilled chicken
- white wine chili shrimp

campanelle pasta with sage cream sauce & fontina cheese,
roasted haricot verts, chili blistered heirloom cherry tomatoes,
tiramisu

DINNER BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Minimum of 25 people | Priced per person

SPANISH FLARE | \$70

Mediterranean salad:

Romaine, arugula, olives, red onions, feta, tomato hard boiled eggs, sherry vinaigrette

entrées:

- grilled chicken guisado
- seafood paella with clams, mussels, shrimp

chorizo butter beans, roasted romesco market vegetables, dulce de leche flan, arroz con leche

FRENCH QUARTER | \$71

muffaletta salad:

Romaine, green olives, giardiniera, provolone, salami, pepperoncini, cajun ranch , white shallot balsamic

entrées:

- seared red fish with lemon beurre blanc
- blackened chicken with crawfish cream sauce

chicken & andouille jambalaya, corn maux choux, bananas foster cheesecake



DINNER BUFFETS

Includes fresh brewed coffee, iced tea, water, bread & butter

Minimum of 25 people | Priced per person

BACK HOME BBQ | \$76

mixed green salad bar:

cucumbers, red onions, carrots, smoked chili ranch, white shallot balsamic

loaded potato salad

entrées:

- slow smoked brisket
- smoked pork shoulder
- smoked half chicken

Carolina BBQ sauce, Dr. Pepper BBQ sauce, jalapeño cheddar corn bread, green chili mac 'n cheese, chipotle cherry slaw, pickles, pickled red onions, banana pudding cheesecake

MEDITERRANIAN | \$71

Greek salad:

Romaine hearts, tomatoes, pepperoncini, kalamata oil, feta cheese, oregano, vinaigrette

carso hummus with grilled pita

entrées:

- shawarma chicken breast with green chili pesto
- grilled salmon with chili honey glaze

Moroccan couscous, heirloom vegetables, mocha flourless chocolate cake

HILLSIDE | \$72

mixed green salad bar:

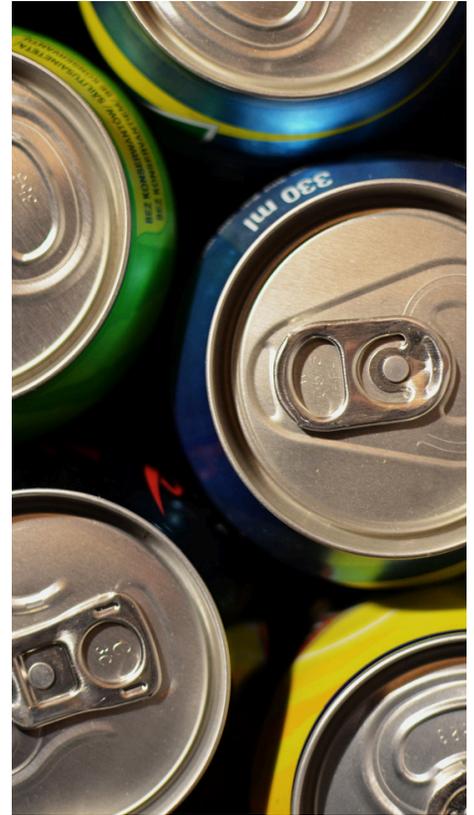
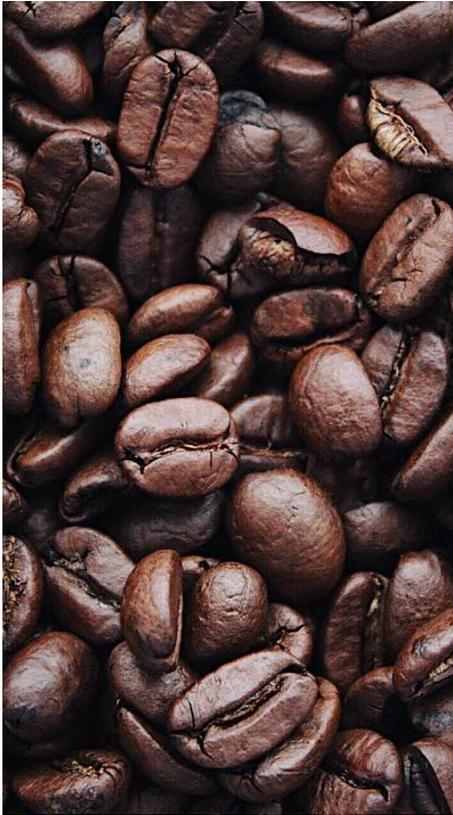
cherry tomatoes, spiced pecans, feta, raspberry vinaigrette

entrées:

- sliced bistro steak with herb garlic demi
- garlic lime grilled shrimp
- seared airline chicken with garlic herb butter

sweet potato & roasted red pepper hash, grilled asparagus, chocolate mousse tarts, raspberry crème brûlée

BEVERAGES



BEVERAGE STATION

Price listed per person

FULL DAY | \$18

4-8 hours

HALF DAY | \$12

up to 4 hours

coffee - decaf & regular
iced tea
water
assorted sodas
hot tea

BEVERAGE STATION ADD-ONS

fresh juices | \$25 per carafe
Red Bull (regular & sugar free) | \$6 per can
sports drinks | \$6 per bottle

BAR PACKAGES

\$100 bartender fee per 50 people is required for all bars

Price listed per person

BEER INCLUDED IN ALL BAR PACKAGES

Coors Light, Bud Light, Michelob Ultra, Miller Lite, Stella Artois, Yuengling Traditional, Corona, Shiner, Blue Moon, Heineken

SOFT BAR

- **House Wines:** Wycliff Sparkling, Three Thieves Pinot Grigio, Three Thieves Chardonnay, La Vielle Ferme Rose, Three Thieves Pinot Noir, Three Thieves Cabernet

2 Hours \$32 | 3 Hours \$38 | 4 Hours \$44 | Additional Hours \$8

TIER 1

- **Liquor:** Conciere Vodka, Espolon Tequila, Conciere Gin, Jack Daniels, Jim Beam White Label, Conciere Rum, Conciere Scotch
- **Wine:** Mionetto Prosecco, Korbel Sparkling, Charles & Charles Rose, Three Thieves Pinot Grigio, Three Thieves Chardonnay, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon

2 Hours \$36 | 3 Hours \$42 | 4 Hours \$48 | Additional Hours \$8

TIER 2

- **Liquor:** Titos Vodka, Lalo Blanco Tequila, Beefeater Gin, Bacardi Rum, Jack Daniels, Makers Mark Bourbon, Dewars White Label Scotch
- **Wine:** Mionetto Prosecco, Mumm Napa Sparkling, Coppola Diamond Rose, Coppola Diamond Sauvignon Blanc, The Wines of Francis Coppola Chardonnay, The Wines of Francis Coppola Pinot Noir, The Wines of Francis Coppola Cabernet Sauvignon

2 Hours \$42 | 3 Hours \$48 | 4 Hours \$54 | Additional Hours \$8

TIER 3

- **Liquor:** Belvedere Vodka, Cincoro Blanco Tequila, Bombay Sapphire Gin, Woodford Reserve Bourbon, Appleton Rum, Whistle Pig Piggyback Bourbon, Macallan 12 yr Single Malt Scotch
- **Wine:** Mionetto Prosecco, Chandon Brut Rose Sparkling, Moet Brut Champagne, Whispering Angel Rose, Brancott Sauvignon Blanc, Sonoma-Cutrer Chardonnay, King Estate Pinot Noir, Justin Cabernet Sauvignon

2 Hours \$52 | 3 Hours \$58 | 4 Hours \$64 | Additional Hours \$8

NON-ALCOHOLIC BEVERAGE PACKAGE

Required for all guests under 21 years of age if group is doing a bar package

- Includes unlimited soft drinks, coffee, iced tea

up to 4 hours: \$12 | 4-8 hours: \$18

CASH & CONSUMPTION BARS

\$100 bartender fee per 50 people is required | \$100 cashier fee per bar is required for cash bars

Price listed per drink

BEER INCLUDED IN ALL BAR TIERS

Domestic Beer | \$6.50

- Coors Light, Bud Light, Michelob Ultra, Miller Lite, Yuengling Traditional

Imported Beer | \$7.50

- Corona, Heineken, Stella Artois, Shiner

SOFT BAR

House Wines | \$12

- Wycliff Sparkling, Three Thieves Pinot Grigio, Three Thieves Chardonnay, La Vielle Ferme Rose, Three Thieves Pinot Noir, Three Thieves Cabernet

TIER 1

Liquor | \$13

- Conciere Vodka, Espolon Tequila, Conciere Gin, Jack Daniels, Jim Beam White Label, Conciere Rum, Conciere Scotch

Wine | \$14

- Mionetto Prosecco, Korbel Sparkling, Charles & Charles Rose, Three Thieves Pinot Grigio, Three Thieves Chardonnay, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon

TIER 2

Liquor | \$14

- Titos Vodka, Lalo Blanco Tequila, Beefeater Gin, Bacardi Rum, Jack Daniels, Makers Mark Bourbon, Dewars White Label Scotch

Wine | \$16

- Mionetto Prosecco, Mumm Napa Sparkling, Coppola Diamond Rose, Coppola Diamond Sauvignon Blanc, The Wines of Francis Coppola Chardonnay, The Wines of Francis Coppola Pinot Noir, The Wines of Francis Coppola Cabernet Sauvignon

TIER 3

Liquor | \$16

- Belvedere Vodka, Cincoro Blanco Tequila, Bombay Sapphire Gin, Woodford Reserve Bourbon, Appleton Rum, Whistle Pig Piggyback Bourbon, Macallan 12 yr Single Malt Scotch

Wine | \$26

- Mionetto Prosecco, Chandon Brut Rose Sparkling, Moet Brut Champagne, Whispering Angel Rose, Brancott Sauvignon Blanc, Sonoma-Cutrer Chardonnay, King Estate Pinot Noir, Justin Cabernet Sauvignon