



PRIVATE EVENT MENUS

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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 Crudité

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

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



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

PLATED

\$85 per person

Includes: Bread for the table, one starter, two entrees, two sides, and Chef selected dessert for the table.

STARTERS

Choose One

Date Salad

Roasted Rosemary Cashews, Dates Roasted Parsnips, Burrata & Baby Kale in Citrus Vinaigrette

Tuscan Kale Waldorf

Fresh Green Grapes, Gorgonzola Cheese Celery, Candied Walnuts & Balsamic Reduction

The Harvest

Roasted Butternut Squash, Candied Pecan & Pomegranate Seeds Over Tuscan Kale with Cinnamon Crème Fraiche Dressing

Pear & Arugula

Herb Roasted Pears, Candied Lemon Peel, Pine Nuts, Arugula & Champagne Vinaigrette

ENTREES

Choose two

Braised Short Rib

Marinated with a Tennessee Bourbon Glaze

Braised Lamb Shanks

Crushed Fresh Herb Oil & Marcona Almonds, Lamb Jus

Grilled Branzino

Herb Marinated

Lemon Garlic Roasted Chicken

Chicken Glaze, Roasted Pepper Chimichurri

Grilled Flank Steak

Choice Of: Chimichurri, Harissa Butter or Truffle Butter

SIDES

Choose two

Heirloom Carrots

With Ginger Orange Glaze

Mashed Potatoes

Roasted Garlic & Rosemary

Charred Brussel Sprouts

With Bacon & Lemon Butter

Quinoa

Sugar Snap Peas, Red Onions, Cilantro & Tahini

Seasonal Risotto

**All pricing shown excludes 8.25% sales tax, 20% service charge and 6% administrative fee.*

FAMILY STYLE

\$75 per person

Includes: Bread for the table, one starter, two entrees, two sides, and Chef selected dessert for the table.

STARTERS

Choose One

Date Salad

Roasted Rosemary Cashews, Dates Roasted Parsnips, Burrata & Baby Kale in Citrus Vinaigrette

Tuscan Kale Waldorf

Fresh Green Grapes, Gorgonzola Cheese Celery, Candied Walnuts & Balsamic Reduction

The Harvest

Roasted Butternut Squash, Candied Pecan & Pomegranate Seeds Over Tuscan Kale with Cinnamon Crème Fraiche Dressing

Pear & Arugula

Herb Roasted Pears, Candied Lemon Peel, Pine Nuts, Arugula & Champagne Vinaigrette

Smoked Eggplant Sofrito

Eggplant, Charred Onion, Parsley, Smoked Paprika

Grilled Artichokes

Garlic and Lemon Aioli

Mini Pea & Ricotta Crostini

English Peas, Mint, Whipped Ricotta Toasted Baguette

Lemon Herb Chicken Skewer

Lemon, Garlic, Rosemary, & Olive Oil

ENTREES

Choose two

Braised Short Rib

Marinated with a Tennessee Bourbon Glaze

Braised Lamb Shanks

Crushed Fresh Herb Oil & Marcona Almonds, Lamb Jus

Grilled Branzino

Herb Marinated

Lemon Garlic Roasted Chicken

Chicken Glaze, Roasted Pepper Chimichurri

Grilled Flank Steak

Choice Of: Chimichurri, Harissa Butter or Truffle Butter

SIDES

Choose two

Heirloom Carrots

With Ginger Orange Glaze

Mashed Potatoes

Roasted Garlic & Rosemary

Charred Brussel Sprouts

With Bacon & Lemon Butter

Quinoa

Sugar Snap Peas, Red Onions, Cilantro & Tahini

Seasonal Risotto

**All pricing shown excludes 8.25% sales tax, 20% service charge and 6% administrative fee.*



FAMILY STYLE

\$90 per person

Includes: Bread for the table, two starters, three entrees, two sides, and Chef selected dessert for the table.

STARTERS

Choose Two

Date Salad

Roasted Rosemary Cashews, Dates Roasted Parsnips, Burrata & Baby Kale in Citrus Vinaigrette

Tuscan Kale Waldorf

Fresh Green Grapes, Gorgonzola Cheese Celery, Candied Walnuts & Balsamic Reduction

The Harvest

Roasted Butternut Squash, Candied Pecan & Pomegranate Seeds Over Tuscan Kale with Cinnamon Crème Fraiche Dressing

Pear & Arugula

Herb Roasted Pears, Candied Lemon Peel, Pine Nuts, Arugula & Champagne Vinaigrette

Smoked Eggplant Sofrito

Eggplant, Charred Onion, Parsley, Smoked Paprika

Grilled Artichokes

Garlic and Lemon Aioli

Mini Pea & Ricotta Crostini

English Peas, Mint, Whipped Ricotta Toasted Baguette

Lemon Herb Chicken Skewer

Lemon, Garlic, Rosemary, & Olive Oil

ENTREES

Choose Three

Braised Short Rib

Marinated with a Tennessee Bourbon Glaze

Braised Lamb Shanks

Crushed Fresh Herb Oil & Marcona Almonds, Lamb Jus

Grilled Branzino

Herb Marinated

Lemon Garlic Roasted Chicken

Chicken Glaze, Roasted Pepper Chimichurri

Grilled Flank Steak

Choice Of: Chimichurri, Harissa Butter or Truffle Butter

SIDES

Choose two

Heirloom Carrots

With Ginger Orange Glaze

Mashed Potatoes

Roasted Garlic & Rosemary

Charred Brussel Sprouts

With Bacon & Lemon Butter

Quinoa

Sugar Snap Peas, Red Onions, Cilantro & Tahini

Seasonal Risotto

FAMILY STYLE

\$115 per person

Includes: Bread for the table, three starters, three entrees, three sides, and Chef selected dessert for the table.

STARTERS

Choose Three

Date Salad

Roasted Rosemary Cashews, Dates Roasted Parsnips, Burrata & Baby Kale in Citrus Vinaigrette

Tuscan Kale Waldorf

Fresh Green Grapes, Gorgonzola Cheese Celery, Candied Walnuts & Balsamic Reduction

The Harvest

Roasted Butternut Squash, Candied Pecan & Pomegranate Seeds Over Tuscan Kale with Cinnamon Crème Fraiche Dressing

Pear & Arugula

Herb Roasted Pears, Candied Lemon Peel, Pine Nuts, Arugula & Champagne Vinaigrette

Smoked Eggplant Sofrito

Eggplant, Charred Onion, Parsley, Smoked Paprika

Grilled Artichokes

Garlic and Lemon Aioli

Mini Pea & Ricotta Crostini

English Peas, Mint, Whipped Ricotta Toasted Baguette

Harissa & Honey Glazed Shrimp

Harissa, Honey, Garlic, Citrus, Mint Lemon Zest, Spiced Yogurt

ENTREES

Choose Three

Braised Short Rib

Marinated with a Tennessee Bourbon Glaze

Braised Lamb Shanks

Crushed Fresh Herb Oil & Marcona Almonds, Lamb Jus

Grilled Branzino

Herb Marinated

Lemon Garlic Roasted Chicken

Chicken Glaze, Roasted Pepper Chimichurri

Grilled Flank Steak

Choice Of: Chimichurri, Harissa Butter or Truffle Butter

SIDES

Choose Three

Heirloom Carrots

With Ginger Orange Glaze

Mashed Potatoes

Roasted Garlic & Rosemary

Charred Brussel Sprouts

With Bacon & Lemon Butter

Quinoa

Sugar Snap Peas, Red Onions, Cilantro & Tahini

Seasonal Risotto

**All pricing shown excludes 8.25% sales tax, 20% service charge and 6% administrative fee.*





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 sports bar. On the left, there is a long bar with a dark countertop and a row of high-top stools. Behind the bar, shelves are stocked with various bottles. The ceiling is industrial, featuring exposed concrete beams, large white ducts, and several black pendant lights. A grid of small, warm-toned lights is also visible. Large windows on the right side of the bar offer a view of an outdoor area with greenery and a fence. In the foreground, there are more tables and chairs, including some red metal chairs. The overall atmosphere is bright and contemporary.

OVER UNDER

EAT. DRINK. WIN.

LUNCH + DINNER

FAMILY STYLE

\$50 per person

A minimum order for 20 guests is required.

Pre-Select One Salad (for the table)

Southwest Cobb

Chopped Romaine, Bacon, Jack Cheese
Tomatoes, Avocado, Crispy Onions
Chipotle Ranch

Over Under Caesar

Chopped Romaine, Breadcrumbs
Grated Parmesan, Caesar Dressing

Pre-Select Two Appetizers (for the table)

Chips & Dip

Salsa & Guacamole

Hummus & Veggies

Crudit  and Flat Bread

Nachos

Tortilla Chips, Black Beans, Pico de Gallo
Crema, Pickled Jalape o, Pepper Jack Cheese

House-Made Mini Soft Pretzels

Spicy Beer Mustard, Queso

Pre-Select Three Mains (for the table)

Meat Lovers Pizza

Fennel Sausage, Pepperoni, Bacon, Ham
Whole Milk Mozzarella

BBQ Chicken Pizza

BBQ Sauce, Pulled Chicken, Red Onion
Cilantro, Whole Milk Mozzarella

Veggie Pizza

Whole Milk Mozzarella, Roasted Red Peppers
Roasted Artichokes, Red Onion, Roasted Garlic

Buffalo Chicken Wraps

Grilled Buffalo Chicken, Romaine, Red Onion
Ranch

All American Sliders

Grass-Fed Beef, American Cheese, Lettuce, Pickles Onion,
Tomato, Over Under Sauce

Signature Wings

Pre-Select Style: Bone-In, Boneless, or Cauliflower

Pre-Select Sauce: Lemon Pepper, BBQ, or Mango-Habanero



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

THE STARTING LINEUP BUFFET

\$55 per person

Items are replenished for 2 hours.

A minimum order for 20 guests is required.

Southwest Cobb Salad

Chopped Romaine, Bacon, Jack Cheese, Tomatoes, Avocado, Crispy Onions, Chipotle Ranch

Chips & Dip

Salsa & Guacamole

Over Under Fries

House Seasoning

House-Made Mini Soft Pretzels

Spicy Beer Mustard & Queso

Foul Mouth Sliders

Nashville Hot Chicken, Comeback Sauce, Pickles, Slaw, Milk Bun

Cubano Sliders

Smoked Pork, Ham, Spicy Mustard, Swiss Cheese, Bacon, Pickles, Garlic Aioli

All American Sliders

Grass-Fed Beef, American Cheese, Pickles, Onion, Over Under Sauce, House Bun

Doughregarde's Cookies

Brown Butter Chocolate Chip

THE GAME DAY BUFFET

\$65 per person

Items are replenished for 2 hours.

A minimum order for 20 guests is required.

Over Under Caesar Salad

Chopped Romaine, Breadcrumbs, Grated Parmesan, Caesar Dressing

Mozzarella Sticks

Marinara Sauce

Build Your Own Nacho Bar

Served With: Tortilla Chips, Black Beans, Pico de Gallo, Crema, Pickled Jalapeños, Pepper Jack Cheese

Margherita Pizza

Tomatoes, Whole Milk Mozzarella, Basil

Meat Lovers Pizza

Fennel Sausage, Pepperoni, Bacon, Ham, Whole Milk Mozzarella

Pepperoni Pizza

Tomato Sauce, Whole Milk Mozzarella, Roni Cups

Boneless Signature Wings

Lemon Pepper, Texas BBQ, Buffalo, and Mango-Habanero

Served With: Celery, Carrots, and Ranch

Cassie's Signature Strawberry Shortcake Minis

PLATTERS

Each platter serves up to 10 guests.

Chips & Dip **\$80**

Salsa & Guacamole

House-Made Mini Soft Pretzels **\$100**

Spicy Beer Mustard & Queso

Southwest Veggie Wraps **\$110**

Romaine, Roasted Veggies, Black Beans
Corn Salsa, Chipotle Ranch

Buffalo Chicken Wraps **\$150**

Grilled Buffalo Chicken, Romaine, Red Onion
Ranch

Cubano Sliders **\$150**

Smoked Pork, Ham, Spicy Mustard
Swiss Cheese, Bacon, Pickles, Garlic Aioli
House Roll

Foul Mouth Sliders **\$150**

Nashville Hot Chicken, Comeback Sauce, Pickles
Slaw, Milk Bun

All American Sliders **\$150**

Grass-Fed Beef, American Cheese, Pickles
Over Under Sauce, House Bun

French Dip Minis **\$150**

Shaved Beef, Caramelized Onions, Swiss Cheese
Country Roll, Au Jus

SIGNATURE WING TRAYS

Each tray serves 50 wings with your choice of style and sauce per 50 wings.

Each tray is served with celery, carrots, and ranch.

Select Your Style:

Bone-In, Boneless, or Cauliflower Bites (V)

Select Your Sauce:

Lemon Pepper (Dry Rub) **\$75**

Jerk **\$75**

Garlic Parmesan **\$75**

Gochujang-Sesame **\$75**

Texas BBQ **\$75**

Reaper BBQ **\$75**

Buffalo **\$75**

Mango-Habanero **\$75**

SALADS

Each salad serves up to 10 guests.

Southwest Cobb **\$140**

Chopped Romaine, Bacon, Jack Cheese
Tomatoes, Avocado, Crispy Onions
Chipotle Ranch

Over Under Caesar **\$130**

Chopped Romaine, Breadcrumbs
Grated Parmesan, Caesar Dressing



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the Sandy Pickle

EVENT MENU

LUNCH + DINNER BUFFET

BIG DILL

\$45 per person

items are priced for two hours of service

House Fries

Sandy Seasoning

Chips & Dip

Salsa Roja, Guacamole

Corn Tortilla Chips

Fried Pickles

Beer-Battered

Buttermilk-Dill Ranch

Veggie Fritters

Quinoa, Garbanzo

Avocado Aioli

Chicken Sliders

Grilled Chicken, Tomatoes

Pickles, Kale Slaw, Potato Bun

Dirty Dog Minis

Luscher's Red Hot

Brown Mustard, Sport Pepper Relish

Chipotle Aioli, Brioche Bun

Sandy Sliders

American Cheese, Lettuce

Tomatoes, Pickles, Sandy Sauce

Potato Bun

Sandy Salad

Mixed Greens, Pickled Onions

Avocado, Cucumber, Radish

Sprouts, Feta Cheese

Green Goddess



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

PLATTERS

each platter serves 10 guests and is non-replenishable

Chips & Dip \$40

Salsa Roja, Guacamole
Corn Tortilla Chips

Loaded Fries \$45

Jalapenos, Bacon
Cheese Sauce

Fried Pickles \$50

Beer-Battered
Buttermilk-Dill Ranch

Veggie Fritters \$50

Quinoa, Garbanzo
Avocado Aioli

Sandy Salad \$60

Mixed Greens, Pickled Onions
Avocado, Cucumber
Radish, Sprouts, Feta Cheese
Green Goddess

Dirty Dog Minis \$70

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

Chicken Sliders \$90

Grilled Chicken, Tomatoes
Pickles, Kale Slaw, Potato Bun

Sandy Sliders \$100

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

DESSERTS

Pickle of the day \$4 each

Ice Cream Sandwich \$5 each

Vanilla Ice Cream, Chocolate Cake Wafers

Doughregarde's Cookies \$48 per dozen

Brown Butter Chocolate Chip, Peanut Butter
Double Chocolate Chip & Snickerdoodle



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A LA CARTE BEVERAGES

Bottled Water \$2 each

Assorted Soft Drinks \$3 each

Gatorade \$3 each

Lemonade \$50 per gallon

Unsweet Iced Tea \$65 per gallon

Texas Sweet Tea \$65 per gallon

Regular Coffee \$80 per gallon

Decaf Coffee \$80 per gallon



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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 3 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/person for 3 hours
\$18 per person per additional hour

Domestic Beer

Imported Beer

Red Wine

White Wine

Sparkling Wine

Tito's Vodka

Cazadores Blanco

Jim Beam Bourbon

Bacardi Superior Rum

Bombay Sapphire Gin

Johnnie Walker Black Scotch

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



PREMIUM

\$70 per person for 3 hours

\$23 per person for an additional hour

Domestic Beer

Imported Beer

Red Wine

White Wine

Sparkling Wine

Ketel One Vodka

Casamigos Blanco + Reposado

Maker's Mark Bourbon

Jameson Irish Whiskey

Bacardi Superior Rum

Bombay Sapphire Gin

Hendricks Gin

Johnnie Walker Black Scotch

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

PLATINUM

\$95 per person for 3 hours

\$31 per person for an additional hour

Domestic Beer

Imported Beer

Red Wine

White Wine

Sparkling Wine

Grey Goose Vodka

Don Julio Blanco + Reposado

Woodford Reserve Bourbon

Jameson Irish Whiskey

Balcones Rye Whiskey

Bacardi Superior Light Rum

Planteray 3 Stars Dark Rum

Hendricks Gin

Johnnie Walker Black Scotch

Includes Additional Non-Alcoholic Coke Products and Standard Mixers. Coffee and Hot 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.



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PRIVATE EVENT MENUS