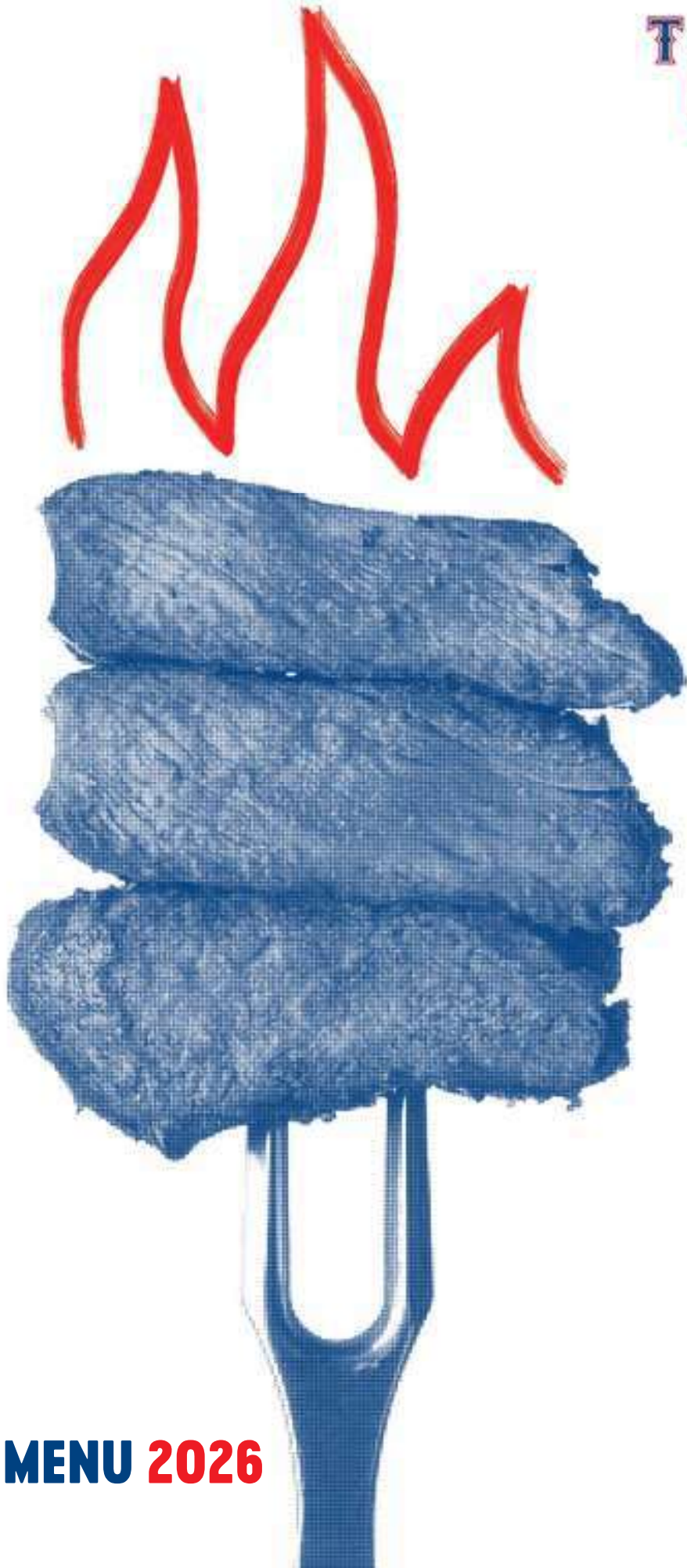


TEXAS
Live!



CATERING MENU 2026

APPETIZERS

SERVING FEEDS 25

HOT

PRETZEL BITES \$55 VEG

ballpark pretzel bites served with jalapeño cheese dip

TAVERN MEATBALLS \$65

beef & pork meatballs served in marinara, dusted with parmesan

PIMENTO CHEESE POTATO SKINS \$60 GF

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

SOUTHWEST EGGROLLS \$95

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

SPINACH ARTICHOKE DIP \$55 VEG, GF

warm spinach & artichoke dip, served with white tortilla chips

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

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

COWBOY CAVIAR \$55 V, DF

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

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, & lime

ARANCINI \$65 VEG

golden, crispy risotto balls filled with creamy mozzarella

MAC & CHEESE BITES \$65 VEG

a blend of cheese & noodles that are breaded & fried

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

QUESABIRRIA EMPANADA BITES \$75

fried empanada filled with braised chuck shoulder, mozzarella cheese, cilantro, & onions finished with an avocado crema drizzle

BIRRIA GRILLED CHEESE BITES \$65

cheddar & pepper jack grilled cheese filled with slow-braised beef chuck shoulder, finished with a chipotle lime aioli drizzle

BEEF TENDERLOIN CROSTINI \$75

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

NASHVILLE CHICKEN SLIDERS \$65

fried buttermilk-marinated chicken breast, Nashville-style spices, coleslaw, pickles, & southern comeback sauce

CHEESY BURGER SLIDERS \$75

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

BBQ PORK SLIDERS \$60

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

CHEESESTEAK SLIDERS \$95

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

CHICKEN PARMESAN SLIDERS \$65

breaded chicken topped with mozzarella cheese, smothered in marinara sauce

CRAB CAKES \$ - MKT PRICE DF

house-made crab cakes bursting with succulent crab & spices

TEXAS
Live!

APPETIZERS

SERVING FEEDS 25

HOT

BRISKET QUESADILLA \$75

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

BUFFALO CHICKEN QUESADILLA \$65

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

VEGGIE QUESADILLA \$50 VEG

loaded with roasted vegetables & melted cheese

TXL CHICKEN WINGS \$95 DF, GF AVAIL

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

BUTTERMILK CHICKEN STRIPS \$75

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

BACON WRAPPED SCALLOPS \$ - MKT PRICE DF, GF

large scallops wrapped in applewood-smoked bacon

VEGGIE SKEWERS \$40 V, GF, DF

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

GRILLED CHICKEN SKEWERS \$70 GF, DF

juicy, marinated chicken pieces skewered & grilled to perfection with bell peppers & onions

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 & SALSA \$40 V, GF, DF

white corn tortilla chips, served with house-made salsa
ADD GUACAMOLE \$30

ROASTED GARLIC HUMMUS \$45 V, DF

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

CAPRESE SALAD SKEWERS \$70 VEG, GF

cherry tomatoes with fresh mozzarella, basil, & balsamic reduction

TOMATO BASIL BRUSCHETTA \$60 V

Bruschetta with diced tomatoes, fresh basil, & balsamic vinaigrette

GREEK SALAD SKEWERS \$70 VEG, GF

marinated feta with cherry tomatoes, olives, & cucumbers

CEVICHE SHOOTER \$90 GF, DF

chilled shrimp & fish tossed with lime, herbs, cucumber, tomato, red onion, & avocado, finished with a hint of jalapeño

TXL ANTIPASTO PLATTER \$65 DF

Texas hummus, roasted garlic hummus, prosciutto, salami, olives, artichoke hearts, celery, carrots, & 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, & sliced olives

SHRIMP COCKTAIL \$90 GF, DF

chilled shrimp served in individual cups with a zesty cocktail sauce & fresh lemon

CHARCUTERIE CONES \$100

individual handheld cones filled with artisan meats, cheeses, fresh fruit, nuts, olives, & crackers

CHARCUTERIE DISPLAY \$125

beautifully arranged cured meats & artisan cheeses paired with seasonal accompaniments, breads, crackers, fruit, nuts, & house-made spreads

BREAKFAST

PRICED PER PERSON

BREAKFAST BUFFET STATION \$25

- eggs
 - egg substitute available upon request
- bacon
- sausage
- shredded cheese
- tomatoes
- grilled peppers
- breakfast potatoes
- salsa
- breakfast pastries

BREAKFAST BURRITOS \$35

- flour tortillas (corn upon request)
- any combination of:
 - bacon & egg
 - chorizo & egg
 - sausage & egg
 - potato & egg
- breakfast potatoes
- yogurt parfaits
- granola
- fresh fruit

OMELETTE ACTION STATION \$26

omelette prepared with your choice of 6 toppings

- feta cheese
- goat cheese
- sharp cheddar
- fresh spinach
- red bell peppers
- mushrooms
- jalapeños
- tomatoes
- red onions
- chives
- bacon
- smoked ham
- sausage

CONTINENTAL BREAKFAST \$18

assorted breakfast pastries
fresh fruit display
yogurt parfaits

A LA CARTE ITEMS

THE DONUT SHOP \$15

by the dozen
assorted, locally-sourced donuts & kolaches

BAGELS \$24

by the dozen
assorted bagels served with cream cheese,
butter, & jam

CRÊPE CONES \$60

by the dozen
individual handheld cones with a fluffy crêpe
your choice of: strawberry with dulce de leche or
bananas & Nutella

BREAKFAST PASTRIES \$23

by the dozen
assorted, locally-sourced pastries

BREAKFAST TACOS \$36 **DF, VEG, GF AVAIL**

by the dozen

- flour tortillas (corn upon request)
- any combination of:
 - bacon & egg
 - chorizo & egg
 - sausage & egg
 - potato & egg

BREAKFAST POTATOES \$5

priced per person
golden-brown, crispy sliced potatoes

YOGURT PARFAIT \$7

priced per person
vanilla yogurt, granola, & assorted fruit

FRESH FRUIT CUPS \$7 **V**

priced per person
individual handheld cups filled with seasonal fruit

LUNCH

PRICED PER PERSON

LUNCH PRICING IS ONLY
AVAILABLE 11AM-2PM

TXL TACO BAR \$22 **GF, VEG AVAIL**

choice of grilled veggies, ground beef, shredded chicken, or pulled pork

- flour (corn upon request)
- mixed shredded cheese
- refried beans
- jalapeño
- pico de gallo
- sour cream
- shredded lettuce
- red salsa
- cilantro
- Spanish rice **GF**

ADD EXTRA MEAT OR VEGGIE \$4

ADD STUFFED PEPPERS WITH GRILLED VEGGIES \$4

ADD HOUSE-MADE GUACAMOLE \$2

ADD BROWNIES OR COOKIES \$2

EXECUTIVE DELI PLATTER \$18 **VEG AVAIL**

choice of salad

- house, Caesar, or spinach salad
- choice of 3 wraps or pinwheels
- turkey club, Italian, jalapeño avocado chicken, cranberry chicken salad, or tuna salad

ADD BROWNIES OR COOKIES \$2

TXL BOX LUNCH \$15

- turkey or ham sandwich on a croissant
- cookie
- fruit cup

LOCKHART SMOKEHOUSE BOX LUNCH

includes assorted chips and dessert

- smoked brisket sandwich \$19
- brisket & Kreuz sandwich \$18
- pulled pork sandwich \$16

ENHANCEMENTS

PRICED PER PERSON

CHARCUTERIE CUPS \$7

individual handheld cups filled with artisan meats, cheeses, fresh fruit, olives, & crackers

FRUIT CUPS \$7 **V**

individual handheld cups filled with seasonal fruit

PASTA SALAD \$5 **VEG**

chilled noodles with crisp vegetables, cheeses, & lightly dressed with vinaigrette

TORTILLA SOUP \$5

rich tomato-chili broth packed with shredded chicken, roasted corn, poblano peppers, fried crispy tortilla strips, melted cheese, creamy avocado slices, cilantro, & a tangy squeeze of fresh lime

DINNER

PRICED PER PERSON

TXL TACO BAR \$28 GF, VEG AVAIL

choice of grilled veggies, ground beef, shredded chicken, or pulled pork

- flour tortillas (corn upon request)
- mixed shredded cheese
- refried beans
- jalapeño
- pico de gallo
- sour cream
- shredded lettuce
- red salsa
- cilantro
- Spanish rice **GF**

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, & grilled chicken breast
- house-made veggie burgers upon request
- American, cheddar, Swiss, & pepper jack cheeses
- lettuce, tomato, onion, & pickles
- mayo, mustard, ketchup, & Lockhart's bbq sauce
- assorted chips
- house-made coleslaw

ADD BROWNIES & COOKIES \$2

ADD TOTS \$2

PRICED PER TACO

JUAN GARCIA'S TACOS

CHICKEN TINGA TACO \$5

achiote, pickled onion, cilantro, & pineapple habanero salsa

BAJA SHRIMP TACO \$5

red cabbage, pickled onion, pico, & chipotle aioli

CARNE ASADA TACO \$5

cilantro, onion, cotija, & chili de arbol

GRINGO TACO \$5

crunchy corn tortillas, ground beef, lettuce, tomato, shredded cheddar, crema, & salsa

CARNITAS TACO \$5

pickled onion, cilantro, & charred tomatillo salsa

WALKING TACO \$12

individual bags of crunchy chips loaded with your choice of meat, queso, lettuce, jalapenos, pico, & tomatillo crema

DINNER

PRICED PER PERSON

BUILD YOUR OWN BUFFET

includes choice of salad, two sides, & dessert

CHOOSE TWO ENTRÉES

\$32 LUNCH Before 4 pm
\$40 DINNER 4 pm or later

CHOOSE THREE ENTRÉES

\$35 LUNCH Before 4 pm
\$45 DINNER 4 pm or later

ITALIAN SPECIAL **VEG AVAIL**

fettuccine 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, & avocado crema

CHICKEN FRIED CHICKEN

fried chicken breast, served with spicy sausage gravy

CHICKEN PARMESAN

tender chicken breast coated in golden brown breadcrumbs & smothered in sauce, topped with melted mozzarella & parmesan cheese

EGGPLANT PARMESAN **V**

vegan mozzarella, vegan pasta with marinara sauce, & roasted vegetables

PORTABELLO MUSHROOM **VEG, GF, DF**

juicy, balsamic-marinated portobello mushroom cap grilled over high heat, served with roasted garlic aioli & fresh thyme

GRILLED CHICKEN **GF, DF**

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

PRIME RIB **+\$8 GF, DF AVAIL**

tender prime rib, slow-roasted to perfection with a flavorful herb crust, served with au jus & horseradish sauce

GRILLED SALMON **GF, DF**

succulent salmon fillet grilled, featuring a lightly crisped exterior & a tender, flaky interior, seasoned with a blend of herbs & spices, then finished with a drizzle of savory glaze

BRAISED SHORT RIB **GF, DF**

tender, fall-off-the-bone beef ribs slow-cooked in a rich, aromatic red wine reduction

SIDES & SNACKS

SIDES

PRICED PER PERSON

MAC & 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 & a drizzle of olive oil

MASHED POTATOES \$5 VEG, GF

creamy, buttery mashed potatoes whipped to perfection for a smooth & velvety texture, seasoned with just the right amount of salt & a hint of cracked black pepper

GOUDA RISOTTO \$7 VEG, GF

rich & 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 & 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, & a squeeze of fresh lemon

CREAMED CORN \$7 VEG, GF

sweet corn kernels simmered in a rich, creamy sauce with butter & a touch of seasoning

ASPARAGUS \$7 V, DF, GF

fresh, tender asparagus spears lightly seasoned & roasted, finished with a drizzle of olive oil, a squeeze of fresh lemon, & a sprinkle of sea salt

SPECIALTY ITEMS

MASHED POTATO BAR \$12 VEG, GF

creamy, buttery mashed potatoes whipped to perfection, served with a wide array of savory toppings
toppings: scallions, bacon, cheddar cheese, & sour cream

MAC & CHEESE BAR \$15 VEG

rich, creamy macaroni served with a wide array of savory toppings
toppings: scallions, bacon, tomato, & mushroom

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

your choice of 3 specialty fries
toppings: ketchup, cinnamon sugar, cheese, ranch, & jalapeños

SNACKS

PRICED PER PERSON

BUILD YOUR OWN TRAIL MIX STATION \$10

salty & sweet nuts, pretzels, M&M's, yogurt-covered raisins, & other assorted mixes

PERK UP \$17

doughnut holes, yogurt parfait, & cake pop bites
individual bottled cold brew

POWER UP \$24

assorted protein bars & snack bars
fresh fruit
assorted Gatorade & Red Bull flavors

BALL PARK BREAK \$15

corn dog bites with yellow mustard
warm soft pretzel bites
individual bags of popcorn & boxes of cracker jacks

DEATH BY CHOCOLATE \$14

chocolate-dipped Oreo cookies, pretzel rods, strawberries, dark chocolate brownies, & gourmet chocolate chip cookies

POPCORN \$6

individually bagged
assorted flavors upon request

CRACKER JACKS \$5

individually packaged

SALADS & DESSERTS

SALADS

PRICED PER PERSON

SPINACH \$6 VEG, GF

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

CAESAR \$6 VEG

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

HOUSE \$5 VEG

mixed greens, tomato, cucumber, red onion, & 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, & artichoke, tossed in roasted garlic vinaigrette

GREENS & GRAINS \$6 VEG, GF

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

MEXICAN COBB \$6 VEG

grilled corn, black beans, tomatoes, onions, cilantro, cotija cheese, topped with crispy tortilla strips & chipotle ranch

DESSERTS

PRICED PER DOZEN

DOUGHNUT HOLES \$18 VEG, GF

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

CARROT CAKE \$30

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

CHEESECAKE BITES \$30

an assortment of handcrafted mini cheesecakes finished with fresh fruit, chocolate drizzle, & assorted toppings

PECAN PIE BITES \$32

mini pecan tartlets filled with a rich caramelized pecan filling in a flaky buttery shell

DESSERT SHOOTERS \$30

a selection of miniature layered desserts served in individual shooter cups featuring rich mousses & bold flavors:
chocolate mousse, strawberry, banana pudding, & cookies & cream

ASSORTED PALETAS \$5

handcrafted Mexican frozen fruit pops
flavors: manguonada, sandia, limón, fresa, mango, & piña

CHURRO BITES \$18

warm, handcrafted churro bites finished with cinnamon sugar & accompanied by dipping sauces

DARK CHOCOLATE BROWNIES \$30

rich, fudgy chocolate brownies baked fresh & finished with a soft, chewy center

GOURMET COOKIES \$24

a variety of freshly baked cookies featuring rich chocolate, buttery doughs, & seasonal flavors

ICE CREAM SUNDAE BAR

\$10 A LA CARTE / \$7 BUFFET ADD-ON

priced per person

customizable sundae with premium ice cream flavors, candies, cookie crumbles, fresh fruit, whipped cream, & a variety of sauces

SMORES BAR

\$7 A LA CARTE / \$4 BUFFET ADD-ON

priced per person

nostalgic dessert experience featuring fire-roasted marshmallows paired with assorted chocolates, flavored marshmallows, graham crackers, & sweet add-ons

TEXAS
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PUDGE'S PIZZA PARTY

WHOLE PIES

PRICED PER PIE

THE CLASSIC \$12 VEG

tomato sauce, basil, mozzarella

THE PENNANT \$12

tomato sauce, pepperoni, mozzarella

THE PICK OFF \$15

pepperoni & 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, mozzarella

THE TEXAS SLINGER \$16

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

THE SERIES \$15 VEG

mushroom, roma tomatoes, red onion, black olives, artichoke hearts, mozzarella

PIZZA PARTY BUFFET

PRICED PER PERSON

CHOOSE 3 PIZZA VARIETIES \$18

CHOOSE 4 PIZZA VARIETIES \$20

ADD HOUSE SALAD \$4

ADD SODA \$4

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LOCKHART CATERING

PRICED PER PERSON

BUFFETS

Includes 12oz of meat per person, Lockhart BBQ sauce, bread, & 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 bread (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

ADD SMOKED, STUFFED PORTABELLO MUSHROOM +\$35

MEATS

- beef brisket GF
- smoked chicken GF
- turkey GF
- pork chops GF
- pork ribs GF
- smoked salmon GF
- burnt ends +\$5 GF
- original Kreuz Market sausage +\$3
- jalapeño Kreuz Market sausage +\$3 GF
- prime rib +\$5 GF
- smoked wings platter +\$3 GF

SIDES

HOT

- smoked baked beans GF, DF
- mac & cheese VEG
- green beans with bacon GF, DF
- brisket queso +\$2 GF

COLD

- Lockhart slaw VEG, GF
- potato salad GF
- brisket deviled eggs GF
- Lockhart caviar V, GF, DF
black beans, corn, jalapeño, red bell pepper, & 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 & bottled beers, & house wines

Miller Lite, Coors Light, Coors Banquet, Shiner, Angry Orchard, Blue Moon Belgian White Ale, Blue Moon Light, Leinenkugel's Seasonal, Yuengling Lager, Cabernet Sauvignon, Pinot Noir, Chardonnay, Moscato, Pinot Grigio, Rosé, Prosecco, & Sauvignon Blanc

EACH ADDITIONAL HOUR + \$9

CRAFT \$30

Includes all domestic & imported draft, can & bottled beers, house & premium wine, & seltzers

Includes everything listed under the Domestic Package + Dos Equis Lager, Heineken, Sol Mexican Lager, Peroni, Topo Chico Hard Seltzer, & Vizzy Hard Seltzer

EACH ADDITIONAL HOUR + \$10

CALL \$33

Includes all domestic & imported draft, can & bottled beers, premium wines & call liquors

Includes everything listed under the Craft Package + Deep Eddy Vodka, House Gin, Jameson Irish Whiskey, Jack Daniel's Whiskey, Jack Daniel's Fire Whiskey, Bacardi Rum, Malibu Rum, Captain Morgan Rum, El Jimador Tequila, & Dewar's Scotch

EACH ADDITIONAL HOUR + \$11

PREMIUM \$41

Includes all domestic & imported draft, can & bottled beers, premium wines & premium liquors

Includes everything listed under the Call Package + Grey Goose Vodka, Ketel One Vodka, Tito's Vodka, Still Gin, Bombay Sapphire Gin, Crown Royal Whiskey, TX Whiskey, Makers Mark Whiskey, Teremana Tequila, Patron Tequila, Glenlivet Scotch, Johnny Black Scotch, Surfside, & Gin & Juice

EACH ADDITIONAL HOUR + \$13



TEXAS
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BEVERAGES

BEVERAGE PACKAGES

PRICED PER PERSON FOR TWO HOUR MINIMUM

DRINK TICKETS

DOMESTIC \$9

includes all domestic beer & house wine

CRAFT \$10

includes all domestic & imported draft, can & bottled beers, house & premium wine, & seltzers

CALL \$11

includes all domestic & imported draft, can & bottled beers, premium wines & call liquors

PREMIUM \$13

includes all domestic & imported draft, can & bottled beers, premium wines & premium liquors

NON-ALCOHOLIC \$6

per meal

includes water, soft drinks, juices, & tea

JUICE BAR \$7

includes orange juice, apple juice, pineapple juice & cranberry juice

GROUNDS & GOLD CO. COFFEE BAR \$50

priced per gallon

served with flavored creamers & sugars
decaf available upon request



SPECIALTY DRINKS

PRICED PER PERSON FOR TWO HOUR MINIMUM

TXL MOCKTAILS

WATERMELON AGUA FRESCA \$6

watermelon juice, agave, lime, sprite

CUCUMBER FIZZ \$6

cucumber, lemonade, soda

WATERMELON NO'JITO \$8

watermelon, lime, mint, seltzer

GINGER BERRY BLITZ \$8

blackberry, lime, ginger beer, mint

TXL MIXOLOGIST - PRICE VARIES

our in-house expert mixologist will hand craft a cocktail or mocktail tailored to your event

Live!

SPECIALTY EXPERIENCES



ASK ABOUT OUR LIVE! SPECIALTY EXPERIENCES!

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IN-HOUSE SERVICES

AV TECH/ PRODUCTION ASSISTANT \$50/HR

DJ \$450 (3HR MINIMUM) +\$150 EACH ADDITIONAL HOUR

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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