To assist in creating a budget for your upcoming Four Seasons Hotel Austin event, please use the following guidelines. The final cost of your function depends upon the actual menu selections and the number of guests guaranteed to attend. These prices are for budgeting purposes only. A 13.7% service charge and 8.3% administrative fee will be charged on all food and beverage. All charges and fees, are subject to 8.25% Texas State sales tax.

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Breaks</strong></td>
<td></td>
<td>16 per person</td>
</tr>
<tr>
<td>Morning and afternoon breaks</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Breakfast</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Breakfast buffet</td>
<td>start at 32 per person</td>
<td></td>
</tr>
<tr>
<td>Plated breakfast</td>
<td>start at 34 per person</td>
<td></td>
</tr>
<tr>
<td>Brunch buffet</td>
<td></td>
<td>60 per person</td>
</tr>
<tr>
<td><strong>Lunch</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Plated lunch</td>
<td>42 - 55 per person</td>
<td>(Estimated price based on a three-course menu)</td>
</tr>
<tr>
<td>Buffet lunch</td>
<td>48 - 52 per person</td>
<td></td>
</tr>
<tr>
<td><strong>Dinner</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Plated dinner</td>
<td>64 - 82 per person</td>
<td>(Tableside entrée choice available with a four-course menu)</td>
</tr>
<tr>
<td>Buffet dinner</td>
<td>88 - 92 per person</td>
<td></td>
</tr>
</tbody>
</table>

|                |                                               |                  |
| **Cocktail Reception** |                     |                  |
| Light hors d'oeuvres | 35 - 42 per person | (Estimated price based on 5-7 pieces per person) |
| Heavy hors d'oeuvres | 47 - 95 per person | (Estimated price based on 10-15 pieces per person) |
| **Reception Stations** | 16 - 38 per person |                  |

|                |                                               |                  |
| **Cocktails and Beverages** |                     |                  |
| House brands, wine and beer | 18 per person | (Estimated bar prices based on a one-hour hosted bar with an average consumption of two drinks per person) |
| Deluxe brands, wine and beer | 20 per person |                  |
| Prestige brands, wine and beer | 22 per person |                  |
CATERING INFORMATION

On the shore of Lady Bird Lake, in the heart of the capital city, Four Seasons creates a tranquil setting for special events. Lakeside indoor and outdoor venues, sophisticated cuisine and attentive, flawless service combine to make your event unforgettable.

High-Speed Internet Access

Four Seasons Hotel Austin offers a fiber-optic internet connection with 70mb bandwidth to accommodate any web activity, from streaming audio and video to downloading large files.

Enjoy fast, reliable Internet access, along with 24-hour technical support. Your Four Seasons Concierge or Conference Planning representative would be pleased to tell you more.

Audio/Visual

Audio/visual equipment is available on a rental basis for your function. A representative from our In-House AV company, PSAV, will contact you directly to assist you with your needs.

Banquet Room Rental

Banquet room rentals are contingent upon the amount of food purchased. Your Catering Representative will furnish all pertinent information. Room rental fees are subject to a 13.7% service charge and 8.3% administrative fee.

Special Services

Should you require transportation, entertainment, floral arrangements, specialty linens, ice carvings or special occasion cakes, your Catering Representative will be happy to assist you.

Parking

Valet parking is available to your guests for a fee of $14.00 per car. Self parking can be arranged at $12.00 per car.

Hosted parking rates are also available; $12.00 per car for hosted valet-parking and $10.00 per car for hosted self parking. Hosted charges will be reflected on your master account.

Guarantee

Four Seasons Hotel Austin requires a guarantee of the number of persons attending your function by noon, three working days prior to the function day. You will be charged for the guarantee or the number attending, whichever is greater.

Service Fee and Sales Tax

A 13.7% service charge and 8.3% administrative fee will be charged on all food, beverage, and room rental fees. All charges and fees, are subject to 8.25% Texas State sales tax.

Billing

It is a condition of this contract that full payment shall be made at least 10 days in advance of the function unless the Hotel has agreed to other satisfactory credit arrangements.

Off-Property Catering - Four Seasons Will Come to You!

Your Catering Representative will be happy to assist you with off-site catering at Austin’s best venues.
For Elmar Prambs, being hands-on is key to his role as Executive Chef at Four Seasons Hotel Austin. “The hustle-and-bustle of the kitchen really gets my juices flowing. I like to be connected and to have my hand in every aspect of what we’re doing – from sourcing and buying ingredients to preparing and serving each dish!”

Prambs grew up in the heartland of Bavaria, where according to him all of his family’s meals were home-cooked, period. “From the age of 10, I was my mother’s assistant at the stove,” he recalls. “I can still remember going out to the garden and picking tomatoes – still warm from the afternoon sun – right off the vine.” With such a strong farm-to-table upbringing, Prambs’ enthusiasm for fresh and local cuisine has only grown stronger over the years, a passion that’s evident in his menus.

Apprenticed to a German master chef at the age of 15, Prambs joined Four Seasons Hotel Vancouver as a grill cook in 1977. He went on to work in Four Seasons kitchens in Edmonton and Dallas before moving to Texas in 1986 to lead the pre-opening team for Four Seasons Hotel Austin.

Since coming to Austin, Prambs’ dishes have touched the palates of many distinguished diners including Queen Elizabeth and President George W. Bush. But to him, no matter who’s at the table, his guiding philosophy always stems from his earliest experiences in the kitchen. “My mother’s cooking is still a huge influence on me. Just like her, I present menu items that are well-balanced and full of natural flavor. That way, the seasonings enhance rather than overpower the basic ingredients of the dish.”
### BREAKFAST BUFFET AND ENHANCEMENTS

- prices per person, unless otherwise noted -

#### Start Here

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capital City Breakfast Buffet ............................................</td>
<td>32</td>
</tr>
<tr>
<td>Fresh Orange Juice &amp; Grapefruit Juice</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit &amp; Berries</td>
<td></td>
</tr>
<tr>
<td>Fresh From Our Ovens: Danishes, Butter &amp; Chocolate Croissants, Bran &amp; Fruit Muffins</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Local Bagels</td>
<td></td>
</tr>
<tr>
<td>Jam, Cream Cheese and Butter</td>
<td></td>
</tr>
<tr>
<td>Greek Yogurt Parfait: Homemade Toasted Pecan Granola, Dried Cranberries &amp; Apricots</td>
<td></td>
</tr>
<tr>
<td>Selection of Cereals with Skim, Whole &amp; Soy Milk</td>
<td></td>
</tr>
<tr>
<td>Regular &amp; Decaffeinated Illy Coffee Mighty Leaf Teas</td>
<td></td>
</tr>
</tbody>
</table>

#### Now Add your Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon &amp; Eggs ........................................................................</td>
<td>10</td>
</tr>
<tr>
<td>Scrambled Farmhouse Eggs, Fingerling Potatoes, Applewood Smoked Bacon, Home Style Chorizo, Chicken Sausage, Broiled Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Made-to-Order Omelets* ................................................................</td>
<td>12</td>
</tr>
<tr>
<td>Farm Fresh Eggs &amp; Egg Whites</td>
<td></td>
</tr>
<tr>
<td>Fixin’s: Richardson Farms Ham, Bacon, Gulf Shrimp, Mushrooms, Spinach, Bell Peppers, Tomatoes, Cheddar, Mozzarella, Green Onions</td>
<td></td>
</tr>
</tbody>
</table>

#### TRIO Pancakes* ..................................................... 9

- Blueberry-Banana, Oatmeal-Pecan, Buttermilk
- Vermont Maple Syrup, Blackberry Compote
- Waffles & French Toast* ................................................ 9
- Texas French Toast, Belgian Waffles
- Fresh Strawberries, Toasted Pecans, Chocolate Chips, Whipped Mexican Vanilla Cream, Maple Syrup

#### Eggs Benedict .......................................................... 11

- Traditional Benedict, Richardson Farm Ham
- Spinach & Portobello Benedict
- Hollandaise Sauce

#### Light, Healthy & Gluten-Free ...................................... 14

- Egg White Frittata: Asparagus, Mozzarella, Oven-Dried Tomatoes, Spinach
- Gluten-Free Breakfast Wraps: Turkey Bacon, Portobello Mushrooms, Herbs
- Homemade Veggie Sausage Patty
- Freshly Squeezed Carrot-Apple-Ginger Juice
- Gluten-Free Toast & Assorted Muffins

#### Texas Flavor ................................................................. 11

- Chicken Fried Steak, Jalapeño Biscuit, Sausage Gravy
- Breakfast Burrito: Fire-Roasted Peppers, Red Onion, Pepper Jack Cheese, Scrambled Egg, Black Bean, Smoked Bacon

#### Steel-Cut Oatmeal ...................................................... 5

- Steel-Cut Irish Oatmeal, Brown Sugar, Toasted Pecans, Walnuts, Almonds, Dried Fruit, Warm Whole or Soy Milk

#### Lox & Bagel ................................................................. 14

- Cedar-Smoked Salmon, Freshly Baked Local Bagels, Red Onions, Capers, Low Fat Cream Cheese

#### Side Kicks

- Assorted Fat Free & Fruit Yogurts .................................. 5 ea.
- Banana Bread, Lemon-Poppyseed Bread, Carrot-Zucchini Bread ........... 6 per person
- Sausage & Cheese and Bacon & Cheese Kolaches ......................... 8 ea.
- Ham & Cheese Croissants .................................................. 8 ea.
- Hard Boiled Eggs ......................................................... 18 per dozen
- Smoothie Bar ............................................................... 7 per person
- Cappuccino, Café Latte & Espresso Station ......................... 8 per person

---

*Service Attendant or Chef Fee Required ............... 100 per attendant
Choose a First Course...

- Ruby Red Grapefruit, Ginger-Mint Syrup
- Seasonal Fruit & Berries
- Greek Yogurt Parfait: Homemade Toasted Pecan Granola, Dried Cranberries & Apricots
- Chef Elmar’s Breakfast Müesli

…and a Main Course

- Farm-to-Table: Two Farmhouse Eggs Any Style, Smoked Sausage, Corn Griddle Cake, Blackberry Syrup, Tomato, Goat Cheese
- Austin-American Classic: Scrambled Country Eggs, Roasted Fingerling Potatoes, Broiled Roma Tomatoes, Applewood Smoked Bacon
- Healthy Start: Egg White Frittata: Asparagus, Spinach, Mozzarella, Chicken Sausage, Vegetable Hash
- Eggs Benny: Poached Eggs, English Muffin, Smoked Salmon or Canadian Bacon, Fingerling Potatoes, Tomato Chutney, Asparagus
- Tex-Mex Morning: Migas Enchiladas, Black Beans, Tomatillo Sauce, Spicy Homestyle Chorizo

All plated breakfasts include:

- Tableside Choice of Orange or Grapefruit Juice
- Breakfast Pastry Basket, Assorted Artisan Jams & Butter
- Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas

**PLATED BREAKFAST**
- prices per person -

### Cold
- Fresh Orange, Grapefruit & Carrot Juice
- Seasonal Fruit Salad, Mint Syrup
- Greek Yogurt Parfait: Homemade Toasted Pecan Granola, Dried Cranberries & Apricots
- Mini Bagels, Cedar-Smoked Salmon, Cream Cheese, Traditional Garnishes
- Poached Gulf Coast Shrimp & Crab Claws
- Chilled Over Crushed Ice Cocktail & Remoulade Sauces
- Oscar’s Homemade Tex-Mex Ceviche, Whole Wheat Crackers
- Texas Artisanal Cheese Board, Dried Fruit, Nuts, Strawberries, Grapes, Goodflow Honey, Rustic Bread & Crackers
- Muffins, Danish & Croissants

**BRUNCH BUFFET**
- 30 Guest Minimum .......................... 60 per person

### Hot
- Omelets & Farmhouse Eggs, Cooked to Order
- Richardson Farms Ham & Eggs “Benedict” Chipotle Hollandaise
- Cast Iron-Baked Lyonnaise Potatoes, Fresh Thyme
- Applewood Smoked Bacon, Homemade Veggie Sausage Patties & Chicken Sausage
- Smoked Prime Rib of Beef (Carved To Order), Horseradish, Spicy Mustard, Sourdough Rolls
- Buttermilk Fried Chicken & Waffles
- Vermont Maple Syrup
- Roasted Vegetable Salad, Blue Cheese, Red Wine-Mustard Vinaigrette
- Lobster Ravioli, Sautéed Spinach, Swiss Chard, Carrots, Asiago Cream Sauce
- Farmers’ Market Salad Leaves, Bobbie Nelson Dressing

### Desserts
- Fresh Fruit Tart
- Chocolate-Dipped Profiteroles
- Milk Chocolate Hazelnut Crunch
- Lemon Mousse Cheesecake
- Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas

* Culinary Attendant Required .......................... 150 per attendant
<table>
<thead>
<tr>
<th>Item</th>
<th>Unit</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>82/gal</td>
<td></td>
</tr>
<tr>
<td>Regular and Decaf Illy Coffee</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mighty Leaf Teas</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cappuccino, Café Latte &amp; Espresso</td>
<td>8/person</td>
<td></td>
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<tr>
<td>with Barista Attendant</td>
<td></td>
<td></td>
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<tr>
<td>Breakfast Pastries</td>
<td>5/person</td>
<td></td>
</tr>
<tr>
<td>Muffins, Danish, Croissants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit</td>
<td>11/person</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruit, Melon, Berries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Selection of Snack Bars</td>
<td>5/person</td>
<td></td>
</tr>
<tr>
<td>Candy, Granola &amp; Energy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Housemade Spa Bars</td>
<td>48/dzn</td>
<td></td>
</tr>
<tr>
<td>Refuel</td>
<td>6/bottle</td>
<td></td>
</tr>
<tr>
<td>Vitamin Water, Powerade, Red Bull, Monster, Naked Juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>5.50/bottle</td>
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<tr>
<td>Assorted Diet and Regular Soft Drinks</td>
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</tr>
<tr>
<td>Izze Sparkling Natural Sodas, Coke, Diet Coke, Sprite, and Dr. Pepper</td>
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<td></td>
</tr>
<tr>
<td>Bottled Water</td>
<td>5.50/bottle</td>
<td></td>
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<tr>
<td>Still &amp; Sparkling</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tea</td>
<td>25/pitcher</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Regular Iced Tea</td>
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<td></td>
</tr>
<tr>
<td>Hibiscus Tea</td>
<td>25/pitcher</td>
<td></td>
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<tr>
<td>Freshly Brewed Hibiscus Iced Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemonade</td>
<td>25/pitcher</td>
<td></td>
</tr>
<tr>
<td>Arnold Palmer</td>
<td>25/pitcher</td>
<td></td>
</tr>
<tr>
<td>Pick Two:</td>
<td>48/dzn</td>
<td></td>
</tr>
<tr>
<td>White Chocolate Macadamia Blondies, Double Fudge Brownies, Lemon Bars, Pecan Bars</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Texas Artisanal Cheese Board</td>
<td>14/person</td>
<td></td>
</tr>
<tr>
<td>Dried Fruit, Nuts, Strawberries, Grapes, Goodflow Honey, Rustic Bread &amp; Crackers</td>
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<tr>
<td>Churros</td>
<td>8/person</td>
<td></td>
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<tr>
<td>Warm Cinnamon Churros, Dulce De Leche &amp; Chocolate Sauces</td>
<td></td>
<td></td>
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<tr>
<td>Texas Tea Time</td>
<td>10/person</td>
<td></td>
</tr>
<tr>
<td>Assorted Scones, Lemon Curd, Devonshire Cream, Artisan Jam, Butter, Mighty Leaf Teas</td>
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<td></td>
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<tr>
<td>Veggie Lover</td>
<td>8/person</td>
<td></td>
</tr>
<tr>
<td>Carrot Cake, Zucchini Bread, Pumpkin Financier</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chips &amp; Dips</td>
<td>12/person</td>
<td></td>
</tr>
<tr>
<td>Warm Corn Tortilla Chips, Queso, Guacamole, Red &amp; Green Salsas</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ballpark Bites</td>
<td>8/person</td>
<td></td>
</tr>
<tr>
<td>Soft Pretzels, All Beef “Piglets”, Select Mustards</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Popcorn</td>
<td>6/person</td>
<td></td>
</tr>
<tr>
<td>Freshly Popped Popcorn with Sweet Butter &amp; Sea Salt, “Lone Star” Kettle Corn</td>
<td></td>
<td></td>
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<tr>
<td>Chips</td>
<td>5/bag</td>
<td></td>
</tr>
<tr>
<td>Kettle Chips, Sun Chips, Terra Chips, Pretzels</td>
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<td></td>
</tr>
<tr>
<td>Premium House-Roasted Mixed Nuts</td>
<td>18/bowl</td>
<td></td>
</tr>
<tr>
<td>Ice Cream</td>
<td>8/person</td>
<td></td>
</tr>
<tr>
<td>Selection of Austin’s Favorite Ice Cream with Toppings</td>
<td></td>
<td></td>
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</tbody>
</table>

Four Seasons Hotel
Austin
98 San Jacinto Boulevard | Austin, Texas 78701 | 512.685.8040 | www.fourseasons.com
THEMED BREAKS
- 20 guest minimum-
- prices per person -

MILK & COOKIES ......................... 14
Chocolate-Chocolate Chip, Oatmeal Raisin,
Peanut Butter, Chocolate Chip

Chocolate Milk, Vanilla Milk, Skim Milk

TASTY MEMORIES ......................... 24
Salted Soft Pretzels, Mini Corn Dogs,
Bite-Sized Fried Chicken

Double Fudge Brownies & Grandma’s Gooey
Butter Cookies

Vanilla & Strawberry Milk Shake Shooters

THE BOLD, THE SWEET & THE TART... 16
Dark & White Chocolate Cake Balls
Strawberry & Cream Tartlets

Lemon Bars

Coffee Cake

Regular and Decaffeinated Illy Coffee,
Mighty Leaf Teas

TEX-MEX .................................... 25
Warm Corn Tortilla Chips, Queso, Guacamole,
Red & Green Salsa

Gulf Shrimp & Fish Ceviche

Pulled Chicken Quesadillas

Mexican Wedding Cookies, Texas Honey
Madeleines

SUGAR RUSH CANDY SHOP ........... 16
Malt Balls, Chocolate Pretzels, Skittles, Jelly Beans,
Gummy Bears

Chocolate-Covered Raisins, Plain & Peanut M&M’s,
Sour Candies, Tootsie Rolls

Red & Black Licorice, Sour Gummies

"BLAZE YOUR OWN TRAIL" MIX ........ 18
Peanuts, Pecans, Almonds, Cashews, Pistachios,
Wasabi Peas, Sunflower & Pumpkin Seeds

White & Dark Chocolate Chips, Pretzel Bits,
M&M’s

Yogurt-Covered Raisins, Dried Cranberries,
Cherries, Golden Raisins, Dried Apples, Apricots

REPUBLIC SQUARE
FARMERS’ MARKET ..................... 24
Texas Artisan Cheese Board, Dried Fruit,
Nuts, Strawberries, Grapes, Goodflow Honey,
Rustic Bread & Crackers

Local Farmers Vegetable Crudités, Housemade Dips
### SANDWICH BUFFET

Select Two of Each:
- Salads
- Cold Sandwiches
- Hot Sandwiches
- Desserts

#### SALADS
- Yukon Gold Potato Salad, Chopped Eggs, Dill Pickles, Crumbled Bacon
- Crisp Iceberg Wedge, Blue Cheese Crumble, Tobacco Onions, Smoked-Onion Vinaigrette
- Roasted Corn, Local Squash, Red Bell Peppers, Jicama, Chipotle Dressing
- Grilled Green Asparagus, Balsamic Roasted Portobello Mushroom, Truffle Vinaigrette
- Romaine Leaves, Feta, Kalamata Olive, Cucumber, Tomato, Artichoke, Red Onion
- Hand-Selected Garden Greens, Marinated Tomato, Crispy Onion, Herb Vinaigrette
- Anson Mill Farro Salad, Roasted Vegetables, Texas Olive Oil & Red Wine Vinegar

#### WARM UP WITH A CUP OF SOUP
- Seafood & Andouille Sausage Gumbo
- Chunky Chicken Tortilla, Avocado, Queso Fresco
- Fire-Roasted Tomato, Parmesan Cheese Croutons
- Wild Mushroom, Basil Crème Fraîche

#### SANDWICHES

**Cold Sandwiches**
- Blackforest Ham, Swiss Cheese, Tomato, Honey Mustard, Mayo, Pretzel Roll
- Smoked Turkey Breast, Red Peppers, Sprouts, Avocado, Chipotle Sour Cream, Whole Wheat Tortilla Wrap
- Fire-Roasted Bell Peppers, Grilled Squash, Wilted Spinach, Herbed Goat Cheese, Olive Tapenade, Focaccia Bun
- Grilled Chicken Breast, Bacon Strips, Heirloom Tomatoes, Brie Cheese, Green Peppercorn Aioli, Toasted Sourdough Bread
- Smoked Salmon, Dill, Crisp Capers, Cream Cheese, Pickled Red Onions, Micro Greens, English Muffin
- Vital Farms Pulled Chicken Salad, Grapes, Dried Cranberries, Pecans, Celery, EVOO & Brioche Bun
- Roasted Portobello Mushroom, Caramelized Shallot, Blue Cheese, Sundried Tomato Pesto, Rustic Roll
- Niçoise Tuna Wrap, Charred Green Beans, Tomato Jam, Olives, Chopped Eggs, Red Potatoes & Onion Confit

**Hot Sandwiches**
- Texas Beef Brisket, Chopped Pickled Beets, Jalapeños, Grated Fresh Horseradish, Sweet Onion Roll
- Black Bean, Spinach, Mushroom, Sundried Tomato, Scallions, Jack Cheese, Queso Fresco Quesadilla
- Turkey Reuben, Champagne Sauerkraut, Swiss Cheese, Our Version of 1000 Island Dressing, Marble Rye
- Slow-Cooked Pulled Pork, Jalapeño Mayo, Sweet Onion Fennel Slaw, Spicy Pickled Carrots, Brioche Bun
- Ultimate Cheese Sandwich, Fig Jam, Shallot, Arugula, Granny Smith Apple, Texas Gold Cheddar, Asiago, Gruyere, Mozzarella, English Muffin
- Prime Beef Slider, Bacon Jam, Cheddar, Bibb Leaf, Heirloom Tomato, Pickle
- Elgin Smoked Hot Links, Sautéed Onions, Kraut, Mustard, Pickle Relish, Toasted Bun
- Housemade Veggie Burger, Sautéed Balsamic Mushrooms, Fennel, Onion-Tomato Jam, Cilantro Crema, Seeded Roll

#### DESSERTS
- Milk Chocolate Hazelnut Crunch
- Fresh Fruit Tart
- Lemon Meringue Tart
- Chocolate Dipped Profiteroles
- Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas & Iced Tea
FARMERS’ MARKET SALAD BAR .......... 48

VEGGIES, NUTS & SEEDS
- Garden Greens, Romaine Hearts
- Diced Tomatoes, Cucumbers, Bell Peppers
- Garbanzo Beans, Kalamata Olives
- Sliced Mushrooms, Watermelon Radishes
- Shredded Carrots
- Hard-Boiled Farmhouse Eggs
- Dried Cranberries, Pumpkin Seeds
- Texas Pecans
- Sourdough Croutons, Pita Chips

CHEESE & PROTEIN
- Cheddar, Asiago, Marinated Feta Cheese
- Vital Farm Grilled Chicken Breast
- Richardson Farms Diced Smoked Ham
- Tuna Salad

HOUSEMADE DRESSINGS
- Smoked-Onion Vinaigrette
- Truffled Buttermilk Ranch
- Herb Vinaigrette

DESSERTS
- Seasonal Fresh Fruit Tarts
- Texas Goat Cheesecake
- Regular and Decaffeinated Illy Coffee, Mighty Leaf Teas & Iced Tea

ENHANCEMENTS

SOUP .................................................. 5
- select one
  - Fire-Roasted Tomato, Parmesan Cheese Croutons
  - Wild Mushroom, Basil Crème Frâiche

SANDWICHES ....................................... 8
- select two cold sandwiches
- from the Sandwich Buffet lunch menu

EXPRESS PLATED LUNCH ................. 46

20 guest maximum
- Soup, Salad, Sandwich & Dessert served all at once on large square plate
- Select one of each

SOUP
- Fire-Roasted Tomato Soup, Basil Pesto
- Chicken Tortilla, Avocado, Queso Fresco
- Seafood & Sausage Gumbo

SALAD
- Crisp Iceberg Wedge, Blue Cheese Crumble, Tobacco Onions, Smoked Onion Vinaigrette
- Chopped Caesar, Parmesan, Cheese Croutons
- Spinach, Orange, Dried Cranberries, Pecans, Texas Goat Cheese, Sherry Vinaigrette, Balsamic Syrup

SANDWICH
- Smoked Turkey Breast, Whole Wheat Tortilla Wrap, Chipotle Mayo, Sprouts, Avocado
- Roasted Portobello Mushroom Slider, Toasted Bun, Pesto Mayo, Sautééd Onions, Gouda Cheese
- Smoked Salmon, Toasted English Muffin, Dill Caper Cream Cheese, Pickled Red Onion, Frisée

DESSERT
- Peanut Butter Crunch
- Berry Trifle
- Chocolate Fudge Cake
- Regular and Decaffeinated Illy Coffee, Mighty Leaf Teas & Iced Tea
### TEXAS BORDER BUFFET
- **25 Guest Minimum**

**APPETIZERS**
- Chicken Tortilla Soup, Avocado, Queso Fresco
- Shrimp & Seafood Ceviche, Tortilla Chips, Crackers
- Red & Green Tomato Salad, Pickled Sweet Onion
- Texas Caviar: Black Eyed Peas, Corn, Bell Peppers, Smoked Ham, Poblanos, Cilantro Vinaigrette
- Spinach, Butter Lettuce, Radicchio, Green Leaf, Buttermilk Ranch, Salsa Vinaigrette

**HOT SELECTIONS**
- Tequila Lime Chicken, Roasted Jicama & Squash
- Pulled Slow-Cooked Pork Enchiladas, Salsa Verde
- Crunchy Redfish, Green Chili-Lime Tartare Sauce
- Corona & Lime Marinated Flank Steak
- Poblano Grits, Spanish Rice, Charro Beans, Jalapeño Cheddar Biscuits, Corn & Flour Tortillas

**DESSERTS**
- Warm Cinnamon Churros, Dulce de Leche & Chocolate Sauces
- Tres Leches Cake, Mango Chantilly Cream
- Mexican Chocolate Brownies
- Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas & Iced Tea

### AMERICAN CLASSICS
- **25 Guest Minimum**

**APPETIZERS (choose four)**
- Fire-Roasted Tomato Soup, Basil Pesto
- Chopped Caesar, Parmesan, Cheese Croutons
- Crisp Iceberg Wedge, Blue Cheese Crumble
- Tobacco Onions, Smoked Onion Vinaigrette
- Smoked Salmon Stuffed Devilled Eggs
- Seasonal Fruit Salad, Mint Syrup
- Vine-Ripened Tomatoes, Mozzarella, Arugula, Basil Balsamic Vinaigrette
- Yukon Gold Potato Salad, Chopped Eggs, Dill Pickles, Crumbled Bacon
- Greek Salad, Romaine, Feta, Tomatoes, Kalamata Olives, Cucumbers, Artichokes, Red Onions
- Garden Greens, Marinated Tomatoes, Herb Vinaigrette

**HOT SELECTIONS (choose three)**
- Fried Buttermilk Chicken Filets, Truffled Mac & Cheese
- Grilled Chicken Breast, Corn Purée, Charred Corn & Bell Pepper Relish
- Prime Beef Meatloaf, Mushroom Gravy, Horseradish Whipped Potatoes
- Shiner Bock Marinated Flat Iron Steak, Chimichurri, Loaded Twice-Baked Potato
- Pan Seared Gulf Coast Grouper, Spicy Black Bean Sauce, Avocado, Mango, Onion Relish
- Slow Cooked Salmon, Roasted Cauliflower Mash, Sautéed Spinach
- Pecan-Crusted Pork Tenderloin, Grape Gastrique, Blue Cheese Grit Cakes
- Eggplant Parmesan, Slow-Simmered Tomato Basil Stew, Housemade Squash Relish

**DESSERTS**
- Vanilla Cheesecake
- Texas Pecan Pie
- Chocolate Fudge Cake
- Regular and Decaffeinated Illy Coffee, Mighty Leaf Teas & Iced Tea
THREE-COURSE PLATED LUNCHEON

- prices per person -
Soup or Salad, Entrée & Dessert

SOUPS
- Chicken Tortilla, Avocado, Queso Fresco
- Fire-Roasted Tomato Soup, Basil Cream
- Sweet Corn, Truffled Popcorn
- Seafood & Andouille Sausage Gumbo
- Beef, Barley, Cabbage & Beet Broth, Roquefort Crouton

SALADS
- Hand-Selected Garden Greens, Marinated Tomatoes, Herb Vinaigrette, Corn Bread Croutons, Watermelon Radishes
- Chopped Romaine Leaves, Carrot Strings, Kalamata Olives, Dripping Springs Goat Cheese, Buttermilk Ranch Dressing
- Bibb, Spinach, Arugula, Sundried Cranberries, Spiced Pecans, Onion Crisp, Raspberry Vinaigrette
- Roasted Beets, Frisée, Radicchio, Granny Smith Apple, Hopelessly Blue Cheese, Toasted Almonds, Sherry-Tarragon Vinaigrette
- Trio Tomato Salad: Red, Yellow & Green Tomatoes, Jicama, Red Cabbage, Avocado Purée, Poblanito-Lime Vinaigrette
- Baby Iceberg Wedge, Smoked-Onion Vinaigrette, Crumbled Bacon, Kohlrabi Micro Greens

COMFORT FOOD ENTRÉES
- Grilled Texas Beef Tenderloin, Steak Sauce ..................55
- Loaded Twice-Baked Potato, Charred Beans and Pear Tomato
- King Salmon Medallion ...........................................49
- Sea Salt, Black Pepper Crust, Horseradish
- Smashed Yukon Gold Potatoes, Citrus, Tomato Basil Salad
- Pecan-Crusted Pork Tenderloin ...............................47
- Grape Red Wine Vinegar Reduction, Sweet Plantains, Queso Fresco, Fried Brussels Sprouts
- Pan-Seared Gulf Coast Grouper ..................................47
- Crabmeat, Avocado, Bell Peppers, Spiced Black Beans, Wilted Spinach
- Gulf Shrimp & Sea Scallop Duo ..................................48
- Lemon-Chive Risotto, Grilled Pencil Asparagus, Cured Tomatoes, Arugula Micro Greens
- Pan-Seared Chicken Breast ......................................46
- Sweet Corn Purée, Carrot Risotto, Green Bean, Pear Tomato, Red Onion, Salad
- Skinless & Boneless Chicken Breast .......................46
- Poached in Aromatic Broth, Carrot-Orange Sauce, Quinoa, Dates, Walnuts, Mushrooms, Leek & Fennel Salad
- Shiner Bock Marinated Flat-Iron Steak .......................49
- Fingerling Potatoes, Broccolini, Roasted Carrots

MORE FROM THE GARDEN ENTRÉES
- Ahi Tuna Niçoise Salad .............................................45
- Rare Ahi Tuna, Cured Tomatoes, Charred Green Beans, Olives, Chopped Eggs, Fingerling Potatoes, Frisée, Wasabi Dressing
- Buttermilk Fried Chicken Salad .........................42
- Waffle Croutons, Sweet Corn, Carrots, Baby Arugula, Cherry Tomatoes, Blackberries, Citrus Maple Dressing
- Asian Salad .........................................................42
- Soy Chili Infused Grilled Tofu, Naba Cabbage, Cashew, Edamame, Cucumber, Asian Greens, Carrots, Crisp Wontons, Soy Sesame Lime Dressing
- TRIO Cobb Salad ..................................................45
- Two Poached Gulf Shrimp, Grilled Chicken Breast, Chopped Romaine, Egg, Tomato, Cucumber, Blue Cheese, Crumbled Bacon, Chives, Buttermilk Ranch Dressing or Herb Vinaigrette

DESSERTS
- Lemon Meringue Tart, Sweet Buttery Crust, Lemon Curd, Blueberry Compote
- Mexican Vanilla Crème Caramel, Fresh Berries
- Tres Leches Cake, Mango Chantilly Cream, Strawberry Compote
- Lemon Hazelnut Crunch, White Chocolate Lemon Mousse, Almond Biscuit, Raspberry Compote
- Tiramisu, Ladyfinger Sponge, Marscapone Mousse
- German Chocolate Cake, Flourless Chocolate Cake, Milk Chocolate Mousse, Coconut & Pecan Custard
- Regular and Decaffeinated Illy Coffee, Mighty Leaf Teas, Iced Tea

Four Seasons Hotel
Austin

98 San Jacinto Boulevard | Austin, Texas 78701 | 512.685.8040 | www.fourseasons.com
**PASSED HORS D’OEUVRES**

$5 per piece, 12 piece minimum per selection

**COLD**
- Spiced Shrimp, Plantains
- Salsa Verde, Queso Fresco
- Mini Doughnuts, Goose Foie Gras
- Blackberry Jam
- Crab Louie Roll, Marie Rose Sauce
- Fava Bean & Pecorino Crostini
- Rare Beef, Green Peppercorn Mayo
- Red Onion Crostini
- Ahi Tuna Rolls, Japanese Cucumber Wasabi
- Carrot Cannelloni, Herb Goat Cheese Toasted Pecans
- Smoked Salmon, Cheddar Cornmeal Cracker, Lemon Aioli
- Oscar’s Ceviche in Corn Cup Avocado

**WARM**
- Crisp Bacon Crouton
- Sunny Side Quail Egg
- Texas French Toast
- Richardson Farms Ham, Tomato Jam
- Lamb Chorizo Meatballs, Tahini Yogurt
- Lump Crab & Corn Fritters
- Lemon Caper Remoulade
- Eggplant Crisp, Tiny Tomato Mozzarella, Oregano
- Fontina Risotto Balls, Red Beet Confit Rosemary Sprig
- Beef or Chicken Satay Skewers
- Coconut Peanut
- Pork Pot Stickers
- Chili-Soy Sesame Glaze
- Celeriac & Potato Cake Apple-Onion Compote
- Mini Beef Wellington, Béarnaise Sauce
- Coconut Shrimp, Mango Marmalade
- Zucchini “Rellenos”, Quinoa Manchego Cheese
- Spinach Goat Cheese Quiche Red Pepper Jam
- Shot of Charred Tomato Bisque Smoked Shrimp

**DISPLAYED HORS D’OEUVRES**

$5 per piece, 12 piece minimum per selection

**COLD**
- Salmon Rillettes, Sourdough Baguette
- BLT: Bacon Jam, Heirloom Tomato Butter Lettuce
- Smoked Duck & Vegetable Roll Soy-Lime Dipping Sauce
- Roast Beef, Arugula, Red Pepper Relish Crostini
- Charred Lamb Loin, Mint, Sweet Chili Pita Toast
- Portobello & Beet Patty Creamy Stilton Cheese
- Deviled Egg, Domestic Caviar

**WARM**
- Bite-Size Fried Chicken, Red Hot Sauce Maple Syrup
- Lump Crab Cakes, Saffron Aioli Micro Arugula
- Panko-Fried Egg, Speck, Mustard Herb Lemon Aioli
- Black Bean Empanadas, Jalapeño Crema Fresco
- Spanakopita, Feta Cheese
- Lamb Lollipops, Thyme-Mustard Crust Balsamic Reduction
- Elgin Sausage Wellington Poblano & Horseradish Mayo
SLIDERS & FRIES .................. 28
Prime Beef Sliders, Tomato Jam, Dijon Mayo
Dewberry Farm Chicken Patty, Smoked Bell Peppers, Lemon Aioli
Housemade Veggie Burger, Caramelized Onions, Secret Sauce
Bibb, Sliced Pickles, Tomato, Cheddar Cheese
Homemade French Fries, Sweet Potato Fries, Truffle Salt & Cracked Pepper Fries
Regular & Chipotle Ketchup, Lemon Aioli Onion Ranch, Chili Con Queso

AMERICAN BOUNTY* .............. 43
Mac & Cheese, Texas Gold Cheddar
Herb & Parmesan Toasted Breadcrumbs
“Chicken Fried” Chicken Tenderloins
Buttermilk Fried Onion Rings
Jalapeño Ranch, Ketchup
BBQ Beef Brisket, Fried Pickles
Peach BBQ Sauce, Spicy Slaw, Onion Roll
Lobster, Mushroom & Vegetable Pot Pie

ARTISAN CHEESE BOARD ........ 16
Texas Artisanal Cheese Board, Dried Fruit Nuts, Strawberries, Grapes, Goodflow Honey, Rustic Bread & Crackers

BUTCHER BOARD .................. 17
Blackforest Ham, Prosciutto, Landjäger
Red Wine Salami
Paté, Smoked Duck Breast
Grilled Rustic Breads
Pickles, Vegetables, Mustards, Cranberry Relish

HERE PIGGY ....................... 18
“Pigs in Blanket”, Hudson’s Brats, Jalapeño Onion, Avocado, Black Bean Relish, Chili Mini Chili Cheese Dog, Cheddar Onions, Sweet Pickles
Smoked Bacon Wrapped Elgin Hot Links Sauerkraut, Hot Mustard, Caramelized Onions

MASHED POTATO BAR* ......... 16
Whipped Yukon Gold Potato
Crisp Bacon, Chives, Texas Gold Cheddar Horseradish Crème Fraîche
Maple-Whipped Sweet Potato
Pure Luck “Hopelessly Blue” Cheese Pecans, Caramelized Apples, Sour Cream

TRIO PIZZA ......................... 18
“The Basic”: Margherita: Fresh Mozzarella Tomato, Garlic Basil
“The Classic”: Pepperoni & Mushroom
“Keep it Weird”: White Pizza, Smoked Chicken, Blue Cheese, Sautéed Apple Bell Peppers

THE CARVING STATION*
All Carving Items Served with Petite Brioche Buns
Rosemary-Balsamic Glazed Whole Beef Tenderloin, Béarnaise
Housemade Steak Sauce .................. 24
Brown Sugar Bourbon Baked Bone-In Ham Grain Mustard
Apple-Raisin Chutney ..................... 16
Warm Maple Citrus Side of Salmon, Beet Horseradish Cream
Pear Cabbage Slaw ....................... 17
Smoke-Roasted Texas Ribeye of Beef Chimichurri, Forrest Mushrooms
Green Peppercorn Mayo ................... 21
Niman Ranch Prime Pork Rib Rack, Honey Mustard, Grape Gastrique
Sautéed Bell Peppers ...................... 16
Slow Roasted Tom Turkey Breast Cranberry Relish
Shiitake Black Pepper Gravy
Blistered Shishito Peppers ............... 15
Herb-Mustard Crusted Rack of Lamb
Red Onion Jam, Minted Hollandaise
Chimichurri .............................. 24

*Culinary Attendant Required
150 per attendant

25 guest minimum, Price per person unless otherwise noted
Two station minimum

RECEPTION STATIONS

25 guest minimum, Price per person unless otherwise noted
Two station minimum
SUNSET

RECEPTION STATIONS

25 guest minimum, Price per person unless otherwise noted
Two station minimum

GO GREEN ........................................... 22
Hearts of Romaine, Baby Spinach, Hand-Selected Lettuce
Roasted Corn, Shredded Carrot, Mushroom, Fire-Roasted Onion
Marinated Feta, Garbanzo Beans, Hard-Boiled Egg, Crumbled Blue Cheese
Olives, Golden Raisins, Dried Cranberries, Shredded Cheddar, Tiny Tomatoes
English Cucumbers, Bacon Crumbles, Pita Croutons, Sourdough Crisps
Toasted Pine Nuts, Sunflower Seeds, Spiced Pecans
Truffle Buttermilk Ranch, Smoked-Onion Vinaigrette, Herb & Olive Oil Dressing

PASTA ..................................................... 24
Prepared to Order Optional*
Lobster Ravioli, Alfredo Sauce
Tri-Colored Tortellini, Marinara Sauce,
Accompaniments | Sun-Dried Tomatoes, Sweet Peas, Olives, Sautéed Forest Mushrooms, Fresh Herbs, Red Chili Flakes, Aged Parmesan
Focaccia, Garlic Bread

GOURMET QUESADILLA BAR* ........... 26
Vital Farm Roasted Chicken, Mushroom, Jalapeño, Cream Cheese
Pulled BBQ Pork, Pepper Jack Cheese, Grilled Bell Pepper, Onions
Black Bean, Poblano, Roasted Vegetables, Spinach, Queso Fresco
Charred Roma Tomato Salsa
Franco’s “Hot as H” Green Salsa
Tropical Fruit & Daikon Salsa
Traditional Guacamole
Pumpkin Seed, Almond & Chipotle Guacamole
Warm Crabmeat & White Cheese Dip
Chili Con Queso

THIRD COAST ................................. 38
Poached Jumbo Gulf Shrimp
Crab Claws, Seasonal Freshly Shucked Oysters
Oscar’s Seafood Ceviche “Martini”
Cocktail Sauce, Marie Rose Sauce, Mignonette Cilantro Remoulade, Lemon Wedges
Assorted Sushi Rolls

TACO * .................................................. 28
Shiner Bock Marinated Steak, Charred Tomatillo, Horseradish Sauce, Jack Cheese, Lettuce, Avocado
Gulf Snapper, Lime Chili Aioli, Lettuce, Guacamole, Pico De Gallo
Mushroom & Local Squash, Grilled Onions, Ancho Sour Cream, Poblanos, Cotija Cheese
Pork Carnitas, Spiced Black Beans, Pickled Red Onions, Lime Cilantro Crema
Flour, Corn, Whole Wheat Tortillas
Mini Pastries Station
(choose 5) ............................................ 19
Chocolate Covered Strawberries
Mini Fresh Fruit Tarts
Vanilla Bean Crème Brûlée
Chocolate Profiteroles
French Macarons
Chocolate Hazelnut Crunch Bar*
Chocolate Truffles
Raspberry Panna Cotta in Chocolate Cup
Mini S’mores
Lemon Mousse Cheesecake Bites

* Culinary Attendee Required
150 per attendant
PLATED DINNER

Plated dinners are available as three, four or five course meals. Entrance price includes choice of soup or salad and dessert.

Tableside choice of entrée service is also offered - minimum of four courses required.

SOUPS OR SALADS
Choose one

SOUPS
Fire-Roasted Gin Tomato, Brie Croutons
Wild Mushroom, Truffle Crème Fraîche
Corn Croutons
Sweet Corn, Herbed Peppercorn
Red Pepper Oil
Tortilla Consommé, Chicken Jalapeño
Dumplings, Avocado, Tomato, Queso Fresco
Strawberry, Watermelon, Tomato Gazpacho
Basil Sorbet

SALADS
TRIO Iceberg Wedge, Tobacco Onions
Smoked Onion Vinaigrette, Herb Dressing
Blue Cheese Buttermilk Dressing
Heirloom Tomato, Watermelon, Mint
Texas Olive Oil, Pure Luck Goat Cheese
Baby Arugula, Frisée, Confit Shiitake
Mushrooms, White Balsamic Vinaigrette
Blackberry Syrup
Baby Romaine Hearts, Asagi Bruschetta
Olive Oil, Cured Cherry Tomatoes
Creamy Parmesan Dressing
Roasted Yellow & Red Beets, Feta Cheese
Grape Balsamic Syrup, Toasted Hazelnuts
Frisée, Micro Greens, Butter Lettuce
Local Radishes, Dried Tomatoes
Truffle Buttermilk Ranch
Spinach, Bibb Leaf, Crunchy Spiced Pecans
Browned Halloumi Cheese, Strawberry Relish
Red Wine Vinaigrette

ADD AN APPETIZER

12 per guest

- Panko-Crusted Lump Crab Cake, Chipotle Aioli, Sweet Corn Relish, Pickled Bell Peppers
- Beef Tenderloin Carpaccio, Arugula, Truffle Oil, Aged Parmesan, Sunny Side Egg
- Ahi Tuna Tartare, Lime Soy Dressing
- Guacamole, Pickled Ginger, Sesame Flatbread, Cilantro, Micro Greens
- Bandera Quail Breast, Cornbread Stuffing
- Blackberry Syrup, Poblano Relish
- Maple-Glazed Pork Belly, Hudson’s Smoked Sausage, Cannellini Beans, Homemade Pickled Vegetables
- Poached Gulf Shrimp, Marie Rose Sauce
- Shaved Fresh Horseradish, Preserved Lemon
- Wild Mushroom Risotto, Poached Cherry Tomatoes, “French Onion Soup”
- TRIO Sampler:
  - Crabmeat on Avocado
  - Smoked Salmon, Caper Chive Crème Fraîche
  - Grapefruit
- Seared Scallop
  - Bell Pepper Coulis, Micro Cress

......... AND SOMETHING SWEET

Dessert Sampler Trio: Milk Chocolate Hazelnut Crunch, Lemon Mousse Cheesecake, Vanilla Crème Caramel
- Passion Fruit White Chocolate Mousse, Flourless Chocolate Cake, Guanaja Chocolate Mousse, Strawberry Compote
- Flourless Chocolate Cake, Banana Passion Fruit Caramel, Strawberry Gelée
- Strawberries & Cream, Lemon Cream Cheese Mousse, Strawberry Gelée, Lime Biscuit
- Texas Goat Cheesecake, Cinnamon Graham Crust, Port Caramel Compote
- Black Forest Cake, Flourless Chocolate Cake, Vanilla Bean Bavarian Cream, Brandied Cherries
- Bee Sting Cake, Texas Honey, Strawberry Compote, Almond Cornmeal Cake
- PB&J S’mores, Cinnamon Graham Cracker, Peanut Butter Crèmeux, Chocolate Crèmeux, Toasted Marshmallow, Cabernet Grape Gelée

All plated dinners are accompanied by Freshly Baked Rolls & Butter

Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas
**MEAT**
- Charred Flat Iron Steak, Cognac Green Peppercorn Sauce, French Green Beans, Fingerling Potatoes..............................69
- Smoked & Grilled Texas Ribeye Steak, Peach BBQ Sauce, Warm Potato Salad, Broccolini .............................................75
- Grilled Beef Tenderloin Filet, Béarnaise Sauce, Red Wine Shallot, Truffle Potato Gratin, Glazed Carrots & Charred Green Beans........................................78
- Pepper-Crusted Beef Rib Filet, Rosemary Jus, Twice-Baked Country Style Potatoes, Green Beans, Cauliflower ............77

**FISH**
- Grilled Olive & Dijon Crusted Rack of Lamb, Cipollini Onions, Goat Cheese & Seasonal Vegetable Tart, Fennel-Radicchio Slaw .............77
- Grilled Atlantic Salmon Fillet, Tarragon Butter Sauce, Corn & Gulf Shrimp Hash, Fingerling Potatoes..........................69
- Citrus-Brushed Sea Bass, Squash Ribbons, Tomato Jam, Basil Whipped Potatoes, Frisée & Grapefruit Local Honey Dressing .......71
- Pan-Seared Gulf Grouper, Crab Salad, Poblano Grit Cake, Olive, Tomato, Avocado Relish, Black Bean Sauce ..................69

**POULTRY**
- Dewberry Farm Roasted Half Chicken, Lemon-Thyme Butter, Truffled Mac & Cheese, Mushroom Leek Salad .................66
- Bone-in Roasted Chicken Breast, Tomatillo-Avocado Sauce, Olive Oil Mashed Potatoes, Vegetable Hash, Pickled Red Onions ..........64

**GULF & RANGE DUETS**
- Cabernet Braised Beef Short Ribs, Poached Gulf Shrimp, Smashed Potatoes & Yam, Grilled Pencil Asparagus .....................71
- Beef Tenderloin, Bordelaise Sauce & Gulf Shrimp Wrapped Sea Scallop, Fireman’s 4 Ale Butter Sauce, Asparagus, Twice-Baked Potato Cured Tomato ..............................................80
- Beef Tenderloin, Green Peppercorn Sauce & Lobster Chive Soufflé, Crabmeat Oyster Mushroom, Brandy Sauce, Lyonnaise Potatoes, Roasted Carrots and Cauliflower .............80

**VEGETARIAN**
- Spinach, Forest Mushroom, Artichoke Crêpes, Braised Vegetables, Roma Tomato Coulis, Queso Fresco ......................65
- Portobello & Squash Kebab, Quinoa, Roasted Bell Pepper Salad, Pumpkin Seeds, Beluga Lentils, Roasted Cipollini Onions, Plantain Chips (Vegan) ........65
- Vegetarian Sampler: Farmers’ Market Vegetable Pie, Sweet Potato Ravioli, Swiss Chard Polenta Gratin, Mushroom “Bolognese” Chicken Fried Egg Plant, Citrus Sour Cream Gravy ......................65
PLATED DINNER TABLESIDE CHOICE OF ENTREÉS

For service and timing purposes, choice entrée menus require a minimum of two courses prior to the entrée and a dessert course. Complementary custom menu cards provided.

FIRST COURSE

Select one

SOUP
- Housemade Chicken Noodle Soup
- Gulf Coast Shrimp Bisque, Blackened Corn, Truffle Oil
- Roasted Tomato-Basil Soup, Local Goat Cheese Crisp

SECOND COURSE

Select one

SALAD
- Romaine Leaves, Caesar Vinaigrette, Parmesan Crostini
- Republic Square Salad, Pure Luck Goat Cheese, Bobbie Nelson Dressing
- Butter Lettuce, Spinach, Strawberries, Almonds, Raspberry Vinaigrette
- TRIO of Baby Iceberg Wedges, Smoked Onion Vinaigrette, Herb Vinaigrette, Blue Cheese Dressing, Tobacco Onions

SUBSTITUTE AN APPETIZER FOR A SOUP OR SALAD

Add $8 per guest
- Panko-Crusted Lump Crab Cake, Chipotle Aioli, Sweet Corn Relish, Pickled Bell Peppers
- Ahi Tuna Tartare, Lime Soy Dressing, Guacamole, Pickled Ginger, Sesame Flatbread, Cilantro, Micro Greens
- Bandera Quail Breast, Cornbread Stuffing, Blackberry Syrup, Poblano Relish

CHOICE ENTREÉ MENU SELECTIONS...

Select two entrée choices for $88
Select three entrée choices for $92

ENTRÉE...
- Texas Beef Tenderloin with Truffle Bordelaise Sauces
- Pan Seared Scottish Salmon with Basil Fennel Sauce
- Tarragon Sautéed Sea Bass with Tomato Beurre Blanc
- Smoked & Grilled Texas Ribeye Steak, Peach BBQ Sauce
- Lemon Thyme Roasted Chicken

All choice entrées are accompanied by Chef’s selection of fresh market vegetables.

ON THE SIDE...

Select one to accompany entrée selection
- Truffled Custard Potatoes
- Whipped Yukon Gold Potatoes with Caramelized Shallots
- Wild Mushroom Risotto
- Lyonnaise Potatoes
- Israeli Cous Cous with Shaved Fennel and Oven Dried Yellow and Red Tomatoes

AND SOMETHING SWEET

Select one
- Dessert Sampler Trio: Milk Chocolate Hazelnut Crunch, Lemon Mousse Cheesecake, Vanilla Crème Caramel
- Passion Fruit White Chocolate Mousse Dome, Guanaja Chocolate Cremeux, Raspberry Sauce
- Dark Chocolate Cake, Black & White Chocolate Mousse, Vanilla Anglaise, Fresh Raspberries
- Strawberries & Cream, Lemon Cream Cheese Mousse, Strawberry Gelée, Lime Biscuit
- Banana Chocolate Caramel, Chocolate Cake, Milk Chocolate Mousse, Banana Caramel Center
- Texas Goat Cheese-Cheesecake, Cinnamon Graham Crust, Red Wine Poached Pear

All plated dinners are accompanied by Freshly Baked Rolls & Butter

Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas
TEXAS CAPITAL DINNER BUFFET

25 guest minimum, 92 per guest

CHOOSE A SOUP ...
- Sweet Corn, Herbed Peppercorn, Red Pepper Oil
- Chunky Chicken Tortilla, Avocado, Queso Fresco
- Gulf Shrimp & Smoked Sausage Gumbo, Rice, Jalapeño Sour Cream

... AND THREE APPETIZERS...
- "Greek Salad", Bell Pepper, Artichoke, Tomato, Cucumber, Red Onion, Marinated Feta, Oregano Dressing
- Vine-Ripened Tomatoes, Mozzarella, Arugula, Basil Oil, Balsamic Vinaigrette
- Crisp Iceberg Wedge, Blue Cheese Crumble, Tobacco Onions, Smoked Onion Vinaigrette
- Hand-Selected Garden Greens, Marinated Tomatoes, Cornbread Croutons Truffle Buttermilk Ranch Dressing
- Deviled Eggs, Smoked Salmon, Speck, American Caviar
- Texas Artisanal Cheese Board, Dried Fruit, Nuts, Strawberries, Grapes, Goodflow Honey, Rustic Bread & Crackers
- Butcher Board: Black Forest Ham, Prosciutto, Landjäger, Red Wine Salami, Pate, Smoked Duck Breast, Pickles, Mustards Grilled Rustic Breads
- Corn & Shrimp Fritters, Tomato Jam, Chili Aioli
- Oscar’s Seafood Ceviche “Martini”
- Seasonal Vegetable Tart, Pure Luck Goat Cheese, Blackberry Syrup, Spiced Pecan

... ADD THREE MAINS ...
- Gulf Shrimp & Sea Scallop Duo, Smoky Tomato Sauce, Leek Hay
- Chicken-Fried Pork Tenderloin, Black Pepper Gravy, Pickled Cabbage
- Thyme & Garlic Roasted Range Chicken Breast, Wild Mushroom Sauce
- Pan-Blackened Gulf Snapper, Creamy Crabmeat, Fried Shishito Peppers
- Texas Beef Tenderloin, Cippolini Onions, Red Wine Sauce
- Braised Boneless Beef Short Rib, Horseradish Scallion Crema
- Charred Atlantic Salmon, Fireman’s 4 Ale Butter Sauce, Citrus Arugula Relish
- Whole Wheat Penne Pasta, Gilled Local Vegetables, Wild Mushrooms, Spinach, Parmesan Cream, Toasted Walnuts

... AND THREE SIDES ...
- Green Beans, Almonds, Oven-Dried Tomatoes
- Anson Mill Poblano Grits
- Roasted Carrots, Smashed Cauliflower
- Sautéed Brussels Sprouts, Pearl Onions, Shiitake Mushrooms
- Texas Olive Oil Roasted Seasonal Farmers Vegetables
- Maple-Smashed Sweet Potatoes, Blue Cheese
- Truffle-Onion Custard Potatoes
- Yukon Gold Mashed Potatoes

... THEN END WITH FOUR DESSERTS
- Texas Pecan Pie
- S’mores Bites
- Chocolate Chip Bread Pudding
- Mexican Vanilla Crème Caramel
- Lemon Meringue Tart
- Tiramisu
- Pistachio Pannacotta
- Milk Chocolate Hazelnut Crunch
- French Macarons

- Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas
FARM & RANCH-TO-TABLE DINNER BUFFET

25 guest minimum, 88 per guest

SALAD
Baby Spinach Leaves, Romaine Hearts, Hand-Selected Lettuce
Sungold Tomatoes, English Cucumbers, Garbanzo Beans
Red & Watermelon Radishes
Sliced Mushrooms, Shredded Carrots, Bell Peppers
Texas Gold Cheddar, Marinated Feta Cheese, Cottage Cheese
Marinated Kalamata Olives
Sweet Anaheim Peppers
Fire-Roasted Onions
Roasted Corn
Hard-Boiled Farmhouse Eggs
Golden Raisins, Dried Cranberries
Sourdough Croutons, Pita Chips
Toasted Pine Nuts, Pumpkin Seeds, Sunflower Seeds, Texas Pecans

PROTEIN
Vital Farm Roasted Chicken
Richardson Farm Pork Loin, Roasted Granny Smith Apples
Warm Citrus-Maple-Tequila Marinated Salmon
Smoked Sausage, Chorizo Links, Veggie Sausage Patties
Sweet Potato Ravioli, Swiss Chard, Goat Cheese
Warm German Style Potato Salad
Freshly Baked Rolls and Butter Preset on Tables

DESSERT
Seasonal Fruit Cobbler
Texas Goat Cheesecake
Texas Honey Madeleine

Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas
# WINE

## WINE LIST

- prices per bottle -

### CHARDONNAY
- Stone Barn, California ........................................ 38
- Handcraft, California ............................................. 43
- JJ Vincent, Burgundy, France ................................... 48
- Hahn ‘SLH Estate,’ Monterey ................................... 56
- Iconoclast, Russian River ....................................... 60
- Hanzell ‘Sebella’, Sonoma ....................................... 75
- Macrostie ‘Wild Cat Vineyard’, Sonoma ....................... 88

### SAUVIGNON BLANC
- Terra Noble, Chile ............................................... 38
- Wither Hills, New Zealand ........................................ 44
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#### SERVED BY THE GLASS

- **Pricing per glass**

<table>
<thead>
<tr>
<th>Premium Brands</th>
<th>Deluxe Brands</th>
<th>Prestige Brands</th>
<th>Domestic Beer</th>
<th>Imported &amp; Local Craft Beer</th>
<th>Cordials</th>
<th>Soft Drinks</th>
<th>Mineral Waters</th>
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</thead>
<tbody>
<tr>
<td>Chardonnay, Stone Barn, California</td>
<td>Chardonnay, Handcraft, California</td>
<td>Chardonnay, JJ Vincent, Burgundy, France</td>
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<td>Cabernet Sauvignon, Santa Luz ‘Alba’, Chile</td>
<td>Cabernet Sauvignon, Hahn, Central Coast</td>
<td>Pinot Noir, Stoneleigh, Marlborough, New Zealand</td>
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<tr>
<td>Jim Beam Bourbon</td>
<td>Maker's Mark, Kentucky Straight Bourbon</td>
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<td>Dewar's White Label Scotch</td>
<td>Johnnie Walker Black Scotch</td>
<td>12-Year-Old Glenlivet Single Malt Scotch</td>
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<tr>
<td>Rittenhouse Rye Whiskey</td>
<td>Templeton Rye Whiskey</td>
<td>Grey Goose Vodka</td>
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<tr>
<td>Smirnoff Vodka</td>
<td>Bombay Sapphire Gin</td>
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<tr>
<td>Beefeater Gin</td>
<td>10 Cane Rum</td>
<td>Patrón Silver Tequila</td>
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<td>Bacardi Silver Rum</td>
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The above selections are subject to a 13.7% service charge, 8.3% administrative fee, and 8.25% Texas state sales tax. A minimum of $500 sales per bar is required or a $50 bartender fee will apply.
**BEVERAGES**

**SERVED BY THE HOUR**

- prices per person -

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<tr>
<th>PREMIUM BRANDS</th>
<th>DELUXE BRANDS</th>
<th>PRESTIGE BRANDS</th>
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<td>12-Year-Old Glenlivet Single Malt Scotch</td>
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<td>Tanqueray Gin</td>
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</tbody>
</table>

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