

INTRODUCTION SUNRISE BREAKS MIDDAY SUNSET BEVERAGES CONTACT BACK / NEXT

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Chef Bios





On the shores of Lady Bird Lake, in the heart of Texas' 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.

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To ensure a seamless and successful event, we encourage you to familiarize yourself with the following guidelines and procedures:

# HIGH-SPEED INTERNET ACCESS

Four Seasons Hotel Austin offers high-speed fiber-optic Internet with connections up to 200 Mbps 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 Catering representative would be pleased to tell you more.

#### **AUDIOVISUAL**

Audiovisual 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 10.3% administrative fee, as well as Texas State sales tax.

## **ENHANCED SERVICES**

Should you require transportation, entertainment, floral arrangements, specialty linens, ice carvings or custom desserts or cakes, your Catering representative would be happy to assist you.

#### **EVENT PARKING**

Valet parking is available to your guests for a fee of \$18 per car. Self-parking can be arranged at \$16 per car.

Overnight parking is available through Valet only for a fee of \$45 per night.

Hosted parking rates are also available and 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

All charges and fees are subject to a 13.7% service charge and 10.3% administrative fee (food, beverage and room rental). All charges and fees are subject to 8.25% Texas State sales tax. A \$100 service fee will apply for events of 25 people or fewer.

#### 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.

# **PHOTOGRAPHY** AND VIDEOGRAPHY

Unless approved by the Hotel in advance, photography and videography may only be taken in your reserved space(s). Please notify your Catering representative if you plan to use a professional photographer or videographer at your event.

# **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.

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To assist in creating a budget for your event, we recommend using the following guidelines. Please note, these estimates are for budgeting purposes only and the final cost of your function will depend upon your actual menu selections and the number of guests guaranteed to attend.

#### BREAKFAST

Breakfast buffet – \$38+ per person

Plated breakfast – \$42+ per person

Brunch buffet – \$74+ per person

#### **BREAKS**

Morning and afternoon breaks – \$18-29 per person

#### LUNCH

Plated lunch – \$47-62 per person (Estimated price based on a three-course menu)

Buffet lunch – \$55-66 per person

#### DINNER

Plated dinner – \$68-110 per person (Tableside entrée choice available with a four-course menu)

Buffet dinner and/or station – \$96-135 per person

#### **COCKTAIL RECEPTION**

Light hors d'oeuvres – \$35-49 per person (Estimated price based on 5-7 pieces per person)

Heavy hors d'oeuvres – \$60-90 per person (Estimated price based on 10-15 pieces per person)

Reception stations – \$18-45 per person per station

# COCKTAILS AND BEVERAGES

(Estimated bar prices based on a one-hour hosted bar package)

Premium brands, wine and beer – \$20 per person

Deluxe brands, wine and beer – \$24 per person

Prestige brands, wine and beer – \$28 per person

A 13.7% service charge and 10.3% administrative fee will be charged on all food and beverage and room rental. All charges and fees are subject to Texas State sales tax.

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# CHEF BIOS

#### **Elmar Prambs, Executive Chef**

At the helm of Four Seasons Hotel Austin's kitchen since 1986. Elmar is responsible for the culinary direction of all food and beverage outlets – including banquets, room service, Live Oak and Ciclo. In this role, Elmar particularly enjoys introducing diners to unique taste combinations and stunning presentations, a skill that has earned him an outstanding reputation and loyal following. Prior to joining Four Seasons Hotels and Resorts in 1977 (at Four Seasons Hotel Vancouver), he completed an apprenticeship with a German master chef and worked in several prestigious kitchens across Europe and Canada.

#### **READ CHEF ELMAR'S FULL BIO**

# **Abril Galindo, Executive Sous Chef**

Born and raised in Guadalajara, Mexico, Abril joined Four Seasons Resort Punta Mita in 2010 as a culinary intern, a role that allowed her to rotate through a variety of positions in the kitchen. After stints at several Mexico restaurants and hotels, Abril was recruited to rejoin the company at its Austin location in 2012. Her work ethic and skill in the kitchen led to a promotion in 2017 to executive sous chef, a role that allows her to showcase her creativity and passion for cooking to the Hotel's many banquet guests.

# **READ CHEF ABRIL'S FULL BIO**





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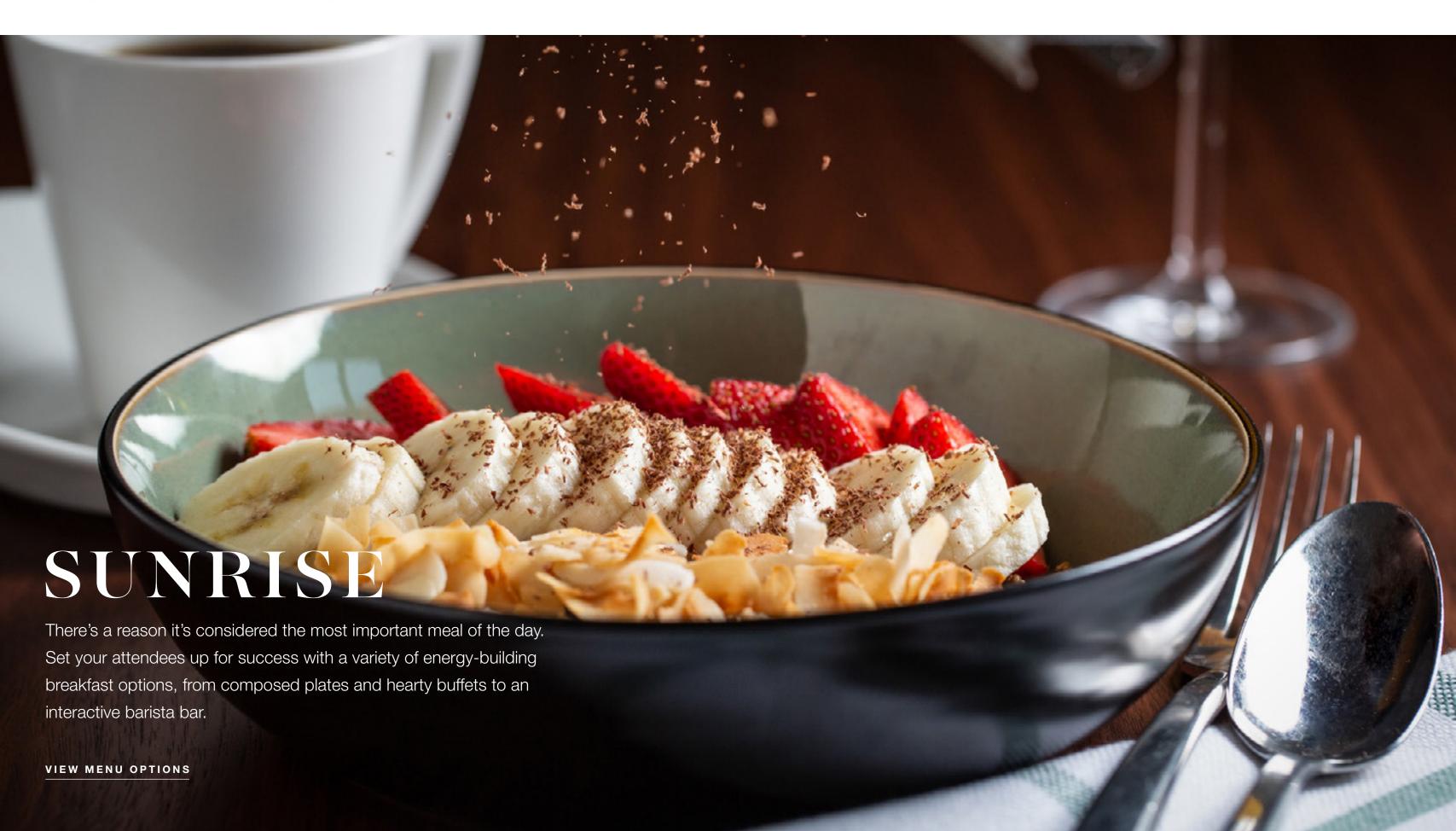
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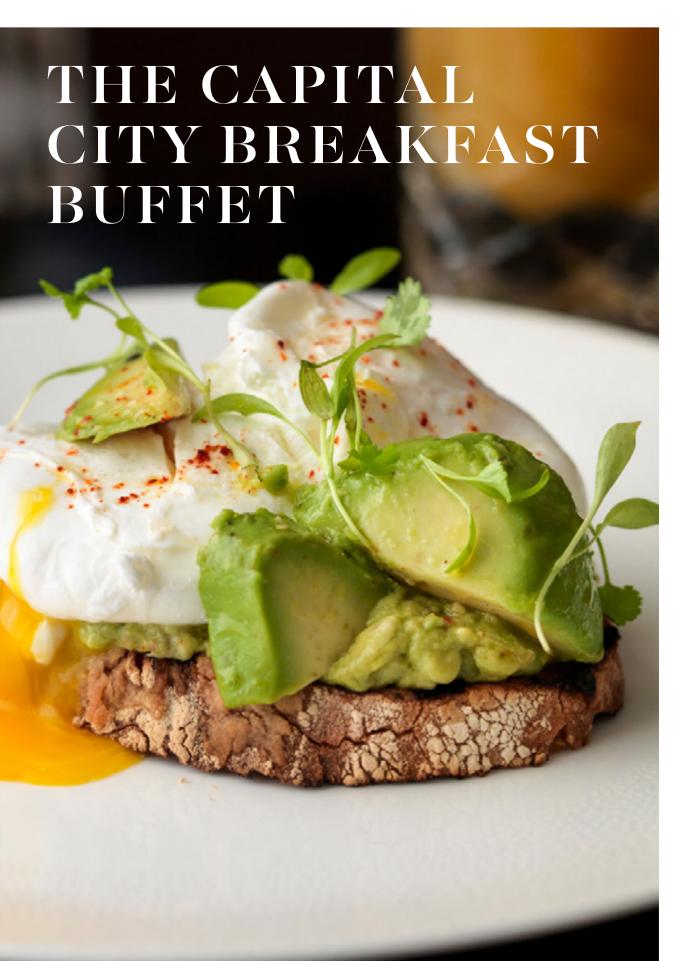
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# THE CAPITAL CITY BREAKFAST BUFFET

\$38 per person

Fresh Orange and Grapefruit Juices

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

Selection of Seasonal Fruit and Berries

House-Made Pastries Bran and Fruit Muffins

Greek Yogurt, House-Made Puffed Amaranth and Pumpkin Seed Granola Dried Cranberries and Apricots

# ADD ENHANCEMENTS Bacon and Eggs

Scrambled Farmhouse Eggs Selection of Toast \$13 per person

Choose two breakfast meats:
Applewood-Smoked Bacon
Home-Style Chorizo
Chicken Sausage
Canadian Bacon
Vegan Sausage

Choose one breakfast potato: Roasted Fingerling Potatoes Sweet Potato Hash

#### **Griddle and Iron\***

Texas French Toast, Belgian Waffles, Strawberries, Toasted Pecans, Chocolate Chips, Maple Syrup, Vanilla Whipped Cream \$13 per person

#### À la Minute Omelets\*

Farm-Fresh Whole Eggs and Egg Whites, Smoked Ham Bacon, Shrimp, Mushrooms Green Onion, Tomato Spinach, Green Bell Peppers Cheddar, Mozzarella \$14 per person

#### **Trio of Pancakes\***

Blueberry-Banana, Oatmeal-Pecan and Buttermilk, Maple Syrup, Fresh Berries \$12 per person

#### **Avocado Toast Bar\***

Toasted Sourdough, Fresh Avocado Poached Eggs, Maine Lobster Bacon Crumbles, Goat Cheese Watermelon Radish, Pumpkin and Flax Seeds, Candied Sesame \$18 per person

# **Eggs Benedict**

Traditional – Poached Egg Canadian Bacon, English Muffin, Hollandaise

Veggie – Poached Egg, Spinach Portobello Mushroom, English Muffin, Spicy Hollandaise \$16 per person

#### **Tex-Mex Morning**

Chicken Fried Steak

Jalapeño-Cheddar Biscuit Sausage, Gravy

Aus-Tex Burrito – Scrambled Eggs Bacon, Red Onions, Fire-Roasted Peppers, Black Beans, Shredded Pepper Jack Cheese, Redneck Cheddar, Flour Tortilla \$16 per person

# THE CAPITAL CITY BREAKFAST BUFFET CONTINUED

\*Attendant required, additional fee of \$150 per attendant

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# SIDEKICKS

### **Breakfast Tacos**

Potato, Egg and Cheese Bacon, Egg and Cheese \$60 per dozen

#### **Breakfast Croissants**

Smoked Ham and Swiss \$9 each

# **Hard-Boiled Eggs**

\$24 per dozen

#### **Steel-Cut Irish Oatmeal**

Brown Sugar, Walnuts, Almonds Warm Whole and Soy Milk \$8 per person

# **Individual Yogurts**

Fat-Free and Fruit Yogurts \$7 per person

#### **Quick Breads**

Banana
Carrot-Zucchini
Chef's Seasonal Selection
\$9 per person

#### Toast

Sliced Whole Wheat, Grain and Classic White Breads Butter, Honey, Jam and Jelly \$6 per person

# **Freshly Baked Local Bagels**

Cream Cheese, Jam and Butter \$9 per person

# **Bagels and Smoked Salmon**

Smoked Salmon, Fresh Bagels Cream Cheese, Red Onions Sliced Tomatoes, Capers \$18 per person

#### **Fresh Blended Smoothies**

\$8 per person

#### Barista Bar\*

Cappuccino, Espresso Caffè Latte, Americano \$14 per person per hour *Minimum one hour* 

<sup>\*</sup>Attendant required, additional fee of \$150 per attendant

A \$100 service fee will apply for events of 25 people or fewer

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# KEEP AUSTIN FIT BREAKFAST BUFFET

\$48 per person

Fresh Orange, Grapefruit and Carrot Juices

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

Pineapple and Melon Spears Mint Syrup

Fresh Berry Smoothie – Blueberry Blackberry, Raspberry and Strawberry

Green Smoothie – Kale, Cucumber Granny Smith Apple, Kiwi, Cantaloupe

Egg-White Frittata – Spinach Sun-Dried Tomatoes, Provolone Fresh Herbs, Red Pepper Coulis

Turkey Bacon and Chicken Sausage

Whole Wheat, Sourdough and Gluten-Free Toast

Bran and Gluten-Free Muffins Fat-Free Cream Cheese Jams and Unsalted Butter Greek Yogurt, Local Honey

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### PLATED BREAKFAST

\$42 per person

Tableside Choice of Freshly Squeezed Orange or Grapefruit Juice

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

Breakfast Pastry Basket

Assorted Jams, Creamy Butter

#### **First Course**

Choose one

Melon, Blueberries, Lemon Zest

Seasonal Selection of Melons Berries and Golden Pineapple

Chef Elmar's Bircher Muesli Almonds, Apples, Golden Raisins

Greek Yogurt, House-Made Puffed Amaranth and Pumpkin Seed Granola Dried Cranberries and Apricots

## **Main Course**

Choose one

Austin-American Classic – Scrambled Eggs, Applewood-Smoked Bacon Roasted Fingerling Potatoes Broiled Tomato

Tex-Mex Eggs Benedict – Migas Smoked Ham, Poblano Queso Toasted English Muffin, Black Beans Hash Browns, Red and Yellow Pico de Gallo

Shrimp and Grits – Farm-Fresh Poached Egg, Cajun-Spiced Gulf Shrimp, Cheddar Grits Ranchero Sauce

Farm-to-Table – Scrambled Eggs Smoked Sausage, Corn Griddle Cake Blackberry Syrup, Heirloom Tomato Local Goat Cheese

Healthy Start – Egg-White Scramble Sautéed Spinach, Grilled Asparagus Red Pepper Coulis, Chicken Sausage, Gluten-Free Blueberry Pancake, Maple Syrup The Capital City Breakfast Buffet

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#### **BRUNCH BUFFET**

\$74 per person

Fresh Orange, Grapefruit and Carrot Juices

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

#### Cold

Greek Yogurt, House-Made Puffed Amaranth and Pumpkin Seed Granola Dried Cranberries and Apricots

Seasonal Fruit Salad, Mint Syrup

Mini Bagels, Cedar-Smoked Salmon Cream Cheese, Traditional Garnishes

Poached Gulf Shrimp and Crab Claws Chilled over Crushed Ice Cocktail and Rémoulade Sauces

Oscar's House-Made Tex-Mex Ceviche, Whole Wheat Crackers

Texas Artisanal Cheese Board Dried Fruit, Nuts, Strawberries Grapes, Good Flow Honey Rustic Bread and Crackers

Muffins. Danishes and Croissants

Roasted Vegetable Salad Blue Cheese, Red Wine-Mustard Vinaigrette

Farmers' Market Salad Leaves Chimichurri Dressing

#### Hot

Omelets and Farmhouse Eggs (Cooked to Order\*)

Richardson Farms Ham and Eggs Benedict, Chipotle Hollandaise

Cast-Iron Baked Lyonnaise Potatoes, Fresh Thyme

Applewood-Smoked Bacon Chicken Sausage, House-Made Veggie Sausage Patties

Smoked Prime Rib (Carved to Order\*), Horseradish, Spicy Mustard, Sourdough Rolls

Buttermilk Fried Chicken and Waffles Vermont Maple Syrup

Lobster Ravioli, Sautéed Spinach Swiss Chard, Carrots, Deep Eddy Vodka-Alfredo Sauce

#### **Desserts**

Milk Chocolate-Hazelnut Crunch

Blueberry Éclair

Coffee and Donuts Panna Cotta

Pistachio Cheesecake

### **Bubbles Bar**

Two hours – \$24 per person

Sparkling Artisanal Water

Mimosas

Pomegranate Bellini – Sparkling Wine, Pomegranate Liqueur, Lemon Juice

# Tito's Bloody Mary Bar

Two hours – \$25 per person

Sparkling Artisanal Water

# **Bubbles and Spirits by the Glass**

Mimosas \$11

Tito's Bloody Marys \$11

Grey Goose Bloody Marys \$16

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# BEVERAGES

#### Coffee

Illy Regular and Decaffeinated Coffee Selection of Hot Teas \$98 per gallon

#### **Barista Bar\***

Cappuccino, Espresso Caffè Latte, Americano \$14 per person

#### **Bottled Water**

Still and Sparkling \$6 per bottle

#### **Soft Drinks**

Assorted Diet and Regular Soft Drinks Izze Sparkling Natural Sodas, Coke Diet Coke, Sprite, Dr. Pepper \$6 per bottle

# **Energy Drinks**

Red Bull, Fresh Bottled Juices Coconut Water \$6 per bottle

#### Tea

Freshly Brewed Regular Iced Tea \$38 per pitcher

#### **Hibiscus Tea**

Freshly Brewed Hibiscus Iced Tea \$38 per pitcher

# Freshly Squeezed Lemonade

\$48 per pitcher

# Freshly Squeezed Orange Juice

\$48 per pitcher

# **Arnold Palmer**

\$48 per pitcher

# REFRESHMENTS Breakfast Pastries

Muffins, Danishes, Croissants \$9 per person

# Fruit

Sliced Fruit, Melon, Berries \$6 per person

#### **Quick Breads**

Banana Carrot-Zucchini Chef's Seasonal Selection \$9 per person

#### Scones

Cinnamon Swirl and Raspberry-White Chocolate, Lemon Curd, Devonshire Cream, Artisan Jam, Butter \$10 per person

# **House-Made Spa Bars**

\$52 per dozen

# **Granola and Energy Bars**

Assorted Flavors \$6 each

#### **House-Made Cookies**

Salted Chocolate Chip
Oatmeal-Raisin
Peanut Butter
White Chocolate-Macadamia Nut
\$7 each

#### **Dessert Bars**

Double Fudge Brownies
Dulce Pecan Blondies
Lemon Bars
\$52 per dozen

#### French Macarons

\$58 per dozen

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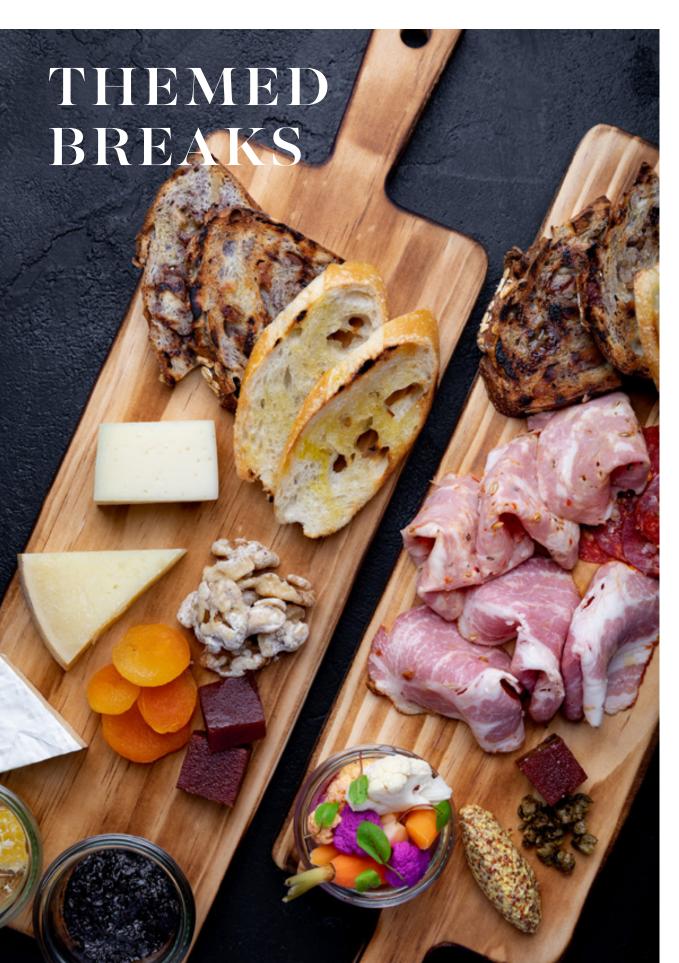
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#### THE MORNING BOOST

\$18 per person

Vitamin-Packed Smoothie Shooters

Bran Muffins

## **COFFEE AND DONUTS**

\$21 per person

Miniature Donuts

Vanilla Sugar-Coated and Cream-Filled

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

Cappuccino, Espresso Caffè Latte, Americano (Made to Order\*)

#### THE ENERGIZER

\$24 per person

Fruit Skewers with Low-Fat Yogurt Dip

House-Made Trail Mix with Dried Fruit and Nuts

Sliced Vegetables and Pita Bread with House-Made Hummus

Fruit-Infused Water

# **POPCORN TIME**

\$21 per person

Add a popcorn machine for \$150

Caramel, White Cheddar, Kettle Assorted Candy Bars

#### **COOKIE MONSTER**

\$19 per person

Salted Chocolate Chip

Oatmeal-Raisin

Peanut Butter

White Chocolate-Macadamia Nut

Individual Milk Cartons

Chocolate, Vanilla and Skim Milk

# FARMERS' MARKET

\$29 per person

Texas Artisanal Cheese Board

Dried Fruit, Nuts Strawberries, Grapes

Good Flow Honey, Rustic Bread and Crackers

Local Farmers' Vegetable Crudités

House-Made Dips

### SOUTH OF THE BORDER

\$24 per person

Warm Corn Tortilla Chips

Queso, Guacamole Red and Green Salsas

House-Made Cinnamon-Sugar Churros

Dulce de Leche Chocolate Sauce

# BLAZE YOUR OWN TRAIL MIX

\$26 per person

Pecans, Almonds Cashews, Pistachios

Wasabi Peas

Dark Chocolate, Pretzels

Yogurt-Covered Raisins

Dried Cranberries, Cherries Golden Raisins, Apricots

Fresh Bottled Juices

# THE CUPCAKE COUNTER

\$23 per person

Mini Cupcakes – Double Chocolate, Strawberry Shortcake Lemon Meringue

Cappuccino, Espresso Caffè Latte, Americano (Made to Order\*)

<sup>\*</sup>Attendant required, additional fee of \$150 per attendant

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Sometimes you have to break the mold to host a break guests will remember long after their departure. For your next meeting or event, consider the following breaks that go beyond buffet stations:

### MEETING MINDFULNESS

Please inquire for pricing

Held inside or on the Hotel's zen-like back lawn (based on availability), a gentle yoga session will help attendees focus while energizing them for the day ahead. Available in 30- or 60-minute sessions, the class will include basic yoga poses – good for beginners or more advanced yogis alike – and exercises to increase mindfulness.

# **COLORFUL CREATIVITY**

Complimentary

Proven to increase focus and inspire creativity, adult coloring is an easy way to engage your attendees. Stocked with colored pencils and intricate Texas-inspired coloring pages, an Inspiration Station is ideal for teambuilding and brainstorming, or as a conversation-starter for your group.

#### MINI-MASSAGES

Please inquire for pricing

Throw some pampering into your packed schedule with a mini-massage station, perfect for easing tension and muscle stiffness, a common consequence of sitting all day.

#### **SONGWRITING SESSION**

Please inquire for pricing

For a creative activity in Austin – coincidentally the "Live Music Capital of the World" – let us arrange a songwriting experience for your group of up to 30 people. Guests receive a crash course in musical composition and theory from a local musician before penning their own tune to perform in front of the group or as a one-of-a-kind souvenir.

#### SHAKE THINGS UP

Please inquire for pricing

Ideal as an afternoon break, a mixology session with our talented bartenders will quench your guests' thirst for new skills and experiences. After covering the basics of bartending, our team will craft one of the Hotel's signature drinks, complete with a cocktail tasting for all.

#### FEEL-GOOD FUN

Please inquire for more details

Attendees certainly have a lot to gain during group meetings, but they also have a lot to give. Mobilize your event attendees with a hands-on volunteer activity, such as filling backpacks for foster children or making motivating cards for cancer patients.

Working Lunch Sandwich Buffet

Themed Lunch Buffets

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# MIDDAY

Our lunch menus offer a wide variety of choices, from light salads and sandwiches to restaurant-worthy plates that set the tone for more formal affairs.

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# WORKING LUNCH SANDWICH BUFFET

\$55 per person

Additional sandwiches can be added

at \$5 per person per sandwich

Illy Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

**Assorted Chips** 

#### Salads

Choose two

Crisp Iceberg Wedge, Blue Cheese Crumbles, Smoked Onion Vinaigrette, Chives

Chopped Caesar, Shaved Parmesan, Herb Croûtons

Baby Spinach, Arugula, Endive Hazelnuts, Dried Cherries, Feta Champagne Vinaigrette

Plum and Heirloom Tomatoes Mozzarella, Fresh Basil, Pine Nuts Balsamic and Texas Olive Oil

Tortellini, Grilled Vegetables Portobello Mushrooms, White Balsamic Dressing

#### Add a Soup

\$7 per person

Tomato, Texas Olive Oil, Micro Basil

Old-School Chicken Noodle Fresh Herbs Sweet Corn and Smoked Shrimp Chowder

Red Pepper Coulis

Potato, Smoked Shallots Chive Sour Cream

#### **Cold Sandwiches**

Choose two

Turkey Club Wrap, Swiss, Sun-Dried Tomatoes, Bacon, Lettuce, Citrus Aïoli

Smoked Salmon, Toasted Muffin Baby Arugula, Pickled Red Onion Lemon Mayo

Hippie Pita, Hummus, Grilled Squash, Spinach, Artichoke Bell Peppers, Feta, Sprouts

Pimiento Cheese, Rustic Wheat Bread, Red Oak Leaf Lettuce Heirloom Tomatoes, Cucumbers

Honey-Baked Ham, Croissant Gruyère, Bibb, Dijonnaise

Pulled Chicken Salad, Grilled Country Bread, Pecans, Celery Dried Cranberries, Tarragon Mayo

Roast Beef Hoagie, Redneck Cheddar, Smoked Bell Peppers Pickled Jalapeños and Onions Ballpark Mustard

# **Hot Sandwiches**

Choose two

Grilled Cheese, Sourdough Mozzarella, White Cheddar Provolone, Branston Pickles

Braised Prime Beef Short Rib House-Made Potato Roll, Creamy Horseradish, Pickled Vegetables

Turkey Slider, Pretzel Bun, Provolone Caramelized Onion, Sun-Dried Cranberry Mayo

Grilled Chicken Breast Panini, Arugula Tomatoes, Black Olive, Pesto

Beef and Pork Meatball Sub Provolone, Marinara, Crispy Shallots, Parmesan

Veggie Quesadilla, Flour Tortilla Jack Cheese, Portobello Mushroom Spinach, Eggplant, Squash Guacamole, Pico de Gallo

Fish Tacos, Blackened Salmon Cabbage Slaw, Pineapple-Serrano Relish, Salsa Verde

# **Desserts**

Choose two

Milk Chocolate-Hazelnut Crunch

Blueberry Éclair

Coffee and Donuts Panna Cotta

Pistachio Cheesecake

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# FARMERS' MARKET STAND

\$59 per person

Illy Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

#### Soup

Vegetarian Minestrone, Pesto Croûton

#### Salad Bar

Seasonal Greens, Romaine Baby Spinach

Tomatoes, Cucumbers, Bell Peppers, Olives, Sliced Mushrooms Carrots, Radishes, Beets

Redneck Cheddar, Feta Mozzarella, Chopped Egg

Pecans, Pumpkin Seeds Dried Cranberries, Croûtons

Smoked Onion Vinaigrette Buttermilk Ranch, Herb Vinaigrette

#### **Deli Salads**

Saffron Cauliflower, Red Onion Green Olives, Raisins

Lentils, Broiled Eggplant

Couscous, Tomatoes, Tarragon, Mint

Asparagus, Chopped Egg Capers, Sea Salt

White Quinoa, Avocado, Edamame

#### **Hot Selections**

Dewberry Farm Chicken

Applewood-Smoked Ham

Creamy Polenta, Sweet Corn Mushrooms, Gruyère, Parmesan

Black Pepper Tofu

Freshly Baked Rolls, Butter

#### **Desserts**

Miniature Seasonal Empanadas

French Macarons

# ITALIAN LUNCH BUFFET

\$61 per person

Illy Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

#### **Starters**

White Bean Soup, Porcini Mushroom, Pesto

Romaine, Spinach, Marinated Artichoke Hearts, Olives, Feta Red Wine Vinaigrette

Castelluccio Lentils Tomatoes, Gorgonzola

Eggplant Tricolore

Orecchiette, Shrimp, Grilled Fennel, Sweet Peppers, Peas Sherry Dressing

#### **Entrées**

Penne Pasta, Prosciutto, Wilted Arugula, Spinach, Balsamic Vinegar

Chicken Piccata, Lemon-Caper Sauce Radicchio-Fennel Slaw

Pan-Seared Striped Bass, Fennel-Olive Sauce, Pickled Onions, Garlic

Grilled Asparagus

Lemon and Thyme Risotto

Rosemary Focaccia, Mama's Garlic Bread, Grissini

#### **Desserts**

Espresso Panna Cotta

Opera Torte

Pistachio Profiterole

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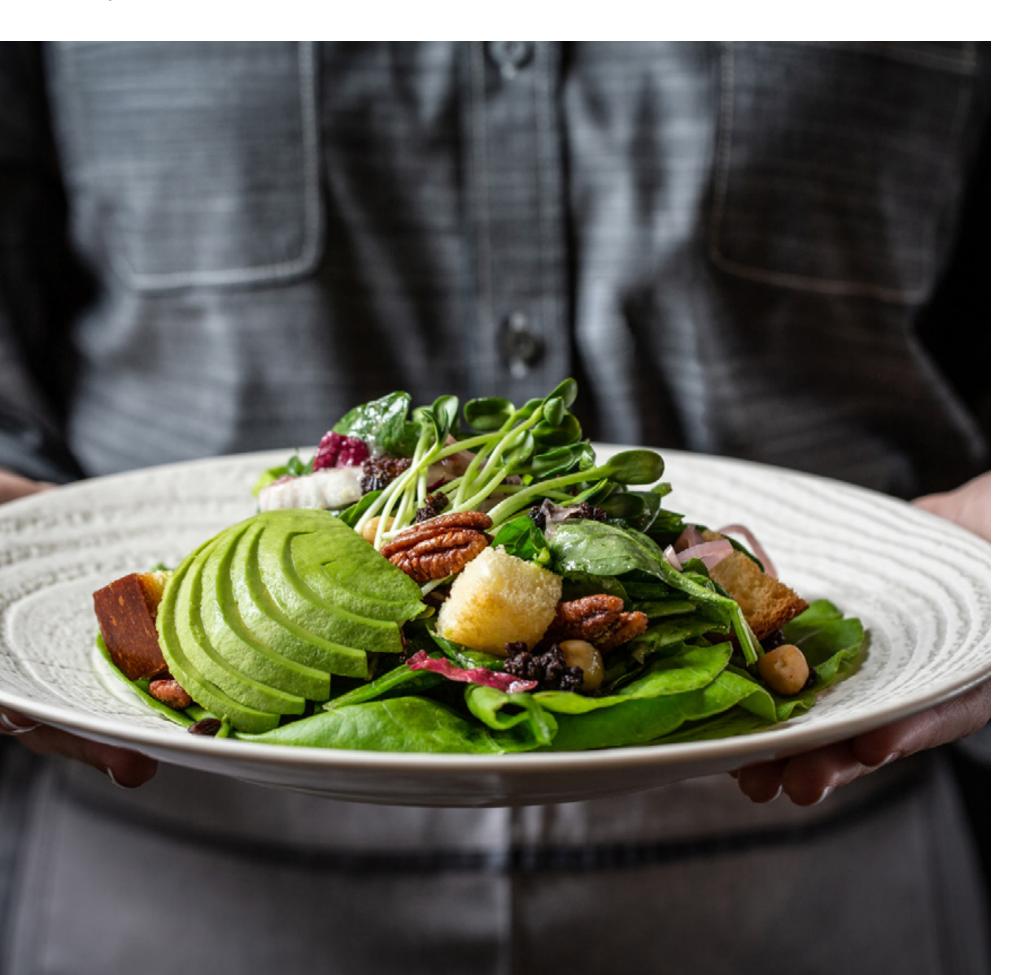
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# TEX-MEX LUNCH BUFFET

\$61 per person

Illy Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

## Soup

Chicken Posole, Shaved Cabbage, Radish, Cilantro

#### Salads

Jicama Salad, Citrus, Squash Zucchini, Green Tomatoes, Black Beans, Grilled Corn, Roasted Peppers, Coriander Dressing

Iceberg Wedge, Queso Fresco Tomatoes, Bacon, Chipotle Dressing

Texas Caviar, Black-Eyed Peas Bell Peppers, Red Onion, Smoked Ham, Poblanos, Cilantro Vinaigrette

#### **Entrées**

Grilled Chicken Breast Tomatillo Sauce

Achiote-Marinated Grouper Citrus Relish, Sweet Potato Mash Green Onion, Jalapeño Slaw

Shiner Bock Beer- and Lime-Soaked Flank Steak, Black Bean Bordelaise Smoked Peppers and Onions

Spinach and Mushroom Enchiladas Monterey Jack Cheese, Ranchero Sauce, Poblano Crema

#### **Sides**

Spanish Rice, Charro Beans Red and Green Salsas, Lime Sour Cream, Guacamole

Warm Corn and Flour Tortillas Tortilla Chips

#### **Desserts**

Almond Tres Leches, Fresh Berries

Chocolate Flan

Cinnamon Churros, Dulce de Leche Chocolate Sauce

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# ALL-AMERICAN LUNCH BUFFET

Two entrées – \$58 per person Three entrées – \$66 per person

Illy Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

Freshly Baked Rolls, Butter

### **Appetizers**

Choose three

Cajun Gumbo, Gulf Shrimp Chicken, Sour Cream

Old-School Chicken Noodle Soup, Fresh Herbs

Seasonal Fruit Salad, Mint Syrup

Vine-Ripened Tomatoes, Arugula Mozzarella, Olive Oil, Balsamic Syrup

Tossed Cobb Salad, Local Greens Chopped Egg, Tomato, Blue Cheese Bacon Crumbles, Ranch Dressing

Chopped Caesar, Parmesan Garlic Croûtons

Crisp Iceberg Wedge, Blue Cheese Crumbles, Smoked Onion Vinaigrette, Chives

Republic Square Salad, Local Greens Radishes, Carrots, Goat Cheese Balsamic and Herb Vinaigrette Yukon Gold Potato Salad English Cucumber, Sweet Onion Mustard Dressing

Smoked Salmon Deviled Eggs

#### **Entrées**

Choose two or three

Marinated Flat Iron Steak, Bordelaise Sauce, Horseradish Whipped Potatoes, Grilled Corn-off-the-Cob

Prime Beef Meatloaf, Mushroom Gravy, Truffle Mac and Cheese

Grilled Chicken Breast, Corn Purée Charred Bell Peppers and Onions

Buttermilk Fried Boneless Chicken Breast, Serrano Honey, Roasted Fingerling Potatoes, House-Pickled Carrots and Cauliflower

Pan-Seared Gulf Coast Grouper Spicy Black Bean Sauce, Avocado Mango, Onion Salsa

Slow-Cooked Salmon, Roasted Cauliflower Mash, Wilted Spinach

Chili-Rubbed Pork Tenderloin Creamy Blue Cheese Grits Tomato-Onion Chutney

Roasted Vegetable Lasagna, Marinara Fresh Basil, Shaved Parmesan

#### **Desserts**

Choose three

Chocolate Fudge Cake

Raspberry Cheesecake

Banana Cream Tart

Oatmeal-Raisin Cream Pie

Individual Peach Cobblers

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Working Lunch Sandwich Buffet

Themed Lunch Buffets

All-American Lunch Buffet

Plated Luncheon



### PLATED LUNCHEON

Illy Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

Freshly Baked Rolls, Butter

#### **Starters**

Choose one

Tomato-Basil Soup, Texas Olive Oil, Pesto-Tofu Diamonds

Smoked Chicken and Sweet Corn Chowder, Truffled Popcorn

Old-School Chicken Noodle Soup Fresh Herbs

Roasted Corn, Squash, Asparagus Red Bell Peppers, Jicama, Napa Cabbage, Chipotle Dressing

Roasted Cauliflower, Kale, Arugula Spinach, Crushed Hazelnuts Sun-Dried Cherries, Citrus Dressing

Baby Iceberg Wedge Salad Blue Cheese, Smoked Onion Vinaigrette, Crispy Onion Rings

Tossed Romaine Caesar Salad Shaved Parmesan, Sun-Dried Tomato Bits

Mixed Garden Green Salad, Shaved Fennel, Granny Smith Apples House-Made Candied Pecans Lemon Vinaigrette

Tomato, Watermelon and Mint Salad Baby Arugula, Feta, Lime Roasted Red and Yellow Beets Aromatic Greens, Goat Cheese Balsamic Reduction

#### **Entrées**

Choose one

Pan-Seared King Salmon, Olive Oil, Baked Potato Slices, Sweet Corn Soufflé, Red Pepper Coulis Fresh Herbs \$53 per person

Chef Elmar's Pork Tenderloin Schnitzel Lemon-Caper-Brown Butter Sauce Mashed Potatoes, Cucumber, Radish and Apple Slaw \$51 per person

Texas Beef Tenderloin, Truffle-Bordelaise Sauce, Shiitake and Cipollini Confit, French Green Beans Roasted Fingerling Potatoes \$62 per person

Broiled Flat Iron Steak, Green Peppercorn-Cognac Sauce, Mac and Cheese, Roasted Brussels Sprouts, Pickled Carrots \$57 per person

Rice Flour-Dusted Chicken Breast Grilled Polenta Cake, Broccolini Port-Mushroom-Leek Broth \$53 per person

#### PLATED LUNCHEON CONTINUED

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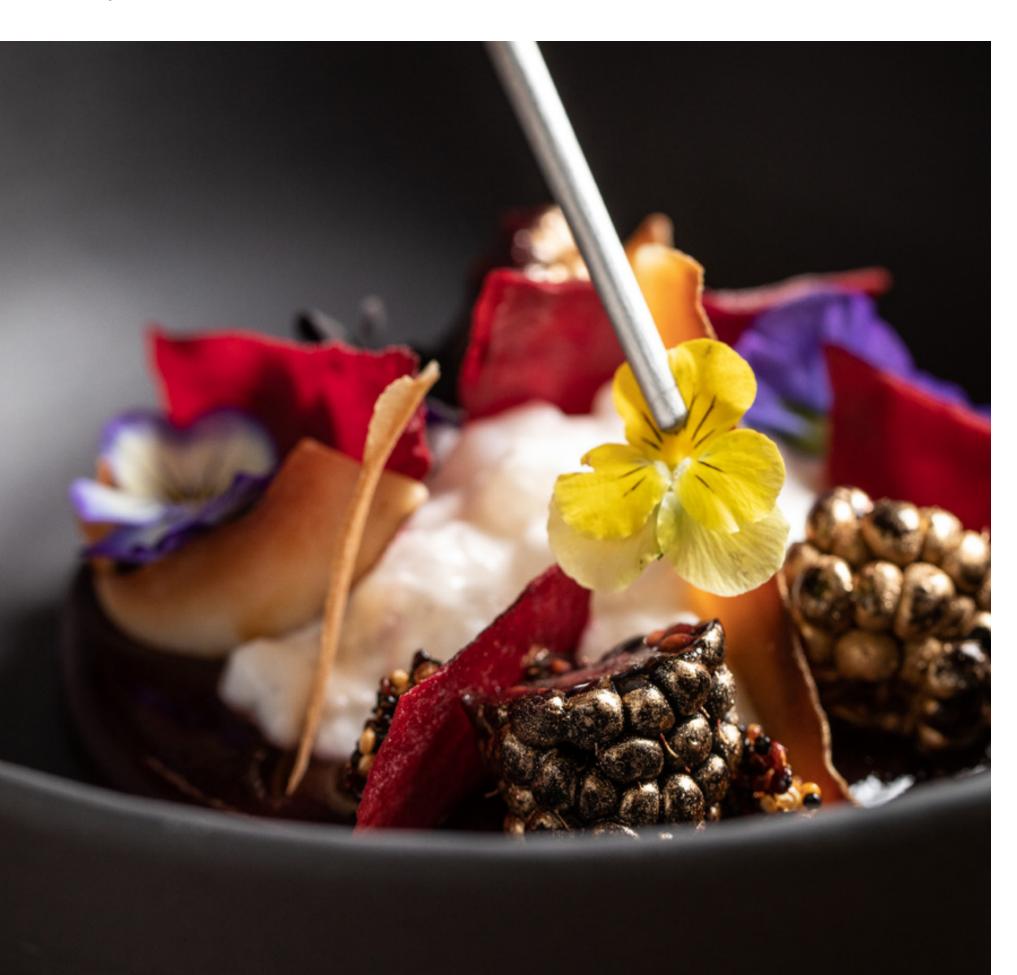
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Chicken Scallopini, Lemon-Chive Risotto, Asparagus, Cherry Tomatoes \$53 per person

Lump Crab Cake and Pan-Seared Scallop, Spicy Mayo, Poblano-Cheddar Grits, Leek Hay-Squash Salad, Tomato \$57 per person

Vegan Sweet Potato, Lentil and White Bean Cake, Black Bean Sauce, Asparagus Spears, Herb-Sautéed Wild Mushrooms, Local Squash, Roasted Carrots, Curry-Dusted Cauliflower, Plantain Chips \$49 per person

Cobb Salad, Grilled Shrimp, Chicken Breast, Romaine Leaves, Hard-Boiled Egg, Tomatoes, Cucumber Crumbled Bacon, Blue Cheese Buttermilk Ranch \$47 per person

Gulf Coast Caesar Salad
Pan-Blackened Gulf Snapper
Romaine, Blistered Cherry Tomatoes
Grilled Lemon, Salsa Verde
Toasted Breadcrumbs
\$48 per person

Steakhouse Wedge, Petite Filet of Beef, Iceberg Lettuce, House-Cured Bacon, Heirloom Tomato, Blue Cheese Vinaigrette, Chives \$49 per person

#### **Desserts**

Choose one

Lemon-Lavender Crème Brûlée, Blueberry Compote Candied Pistachios

Berry Martini, Vanilla Cream Toasted Meringue

Opera Torte, Hazelnut Sponge Coffee Buttercream, Dark Chocolate Ganache

Red Velvet Cake, Cream Cheese Mousse, Raspberry

Coconut-Almond Brownie Coconut-Whipped Ganache Sugared Almonds

Chocolate-Peanut Butter Bombe Peanut Butter Mousse, Milk Chocolate Crémeux, Flourless Chocolate Cake

Cookies and Milk Panna Cotta Chocolate Chip Cookie Crumble

Bits of Texas Tart, Bourbon-Pecan Filling, Salted Caramel Crémeux

Dark Chocolate Crème Caramel Red Berries, Candied Cocoa Nibs INTRODUCTION

Passed Hors d'Oeuvres

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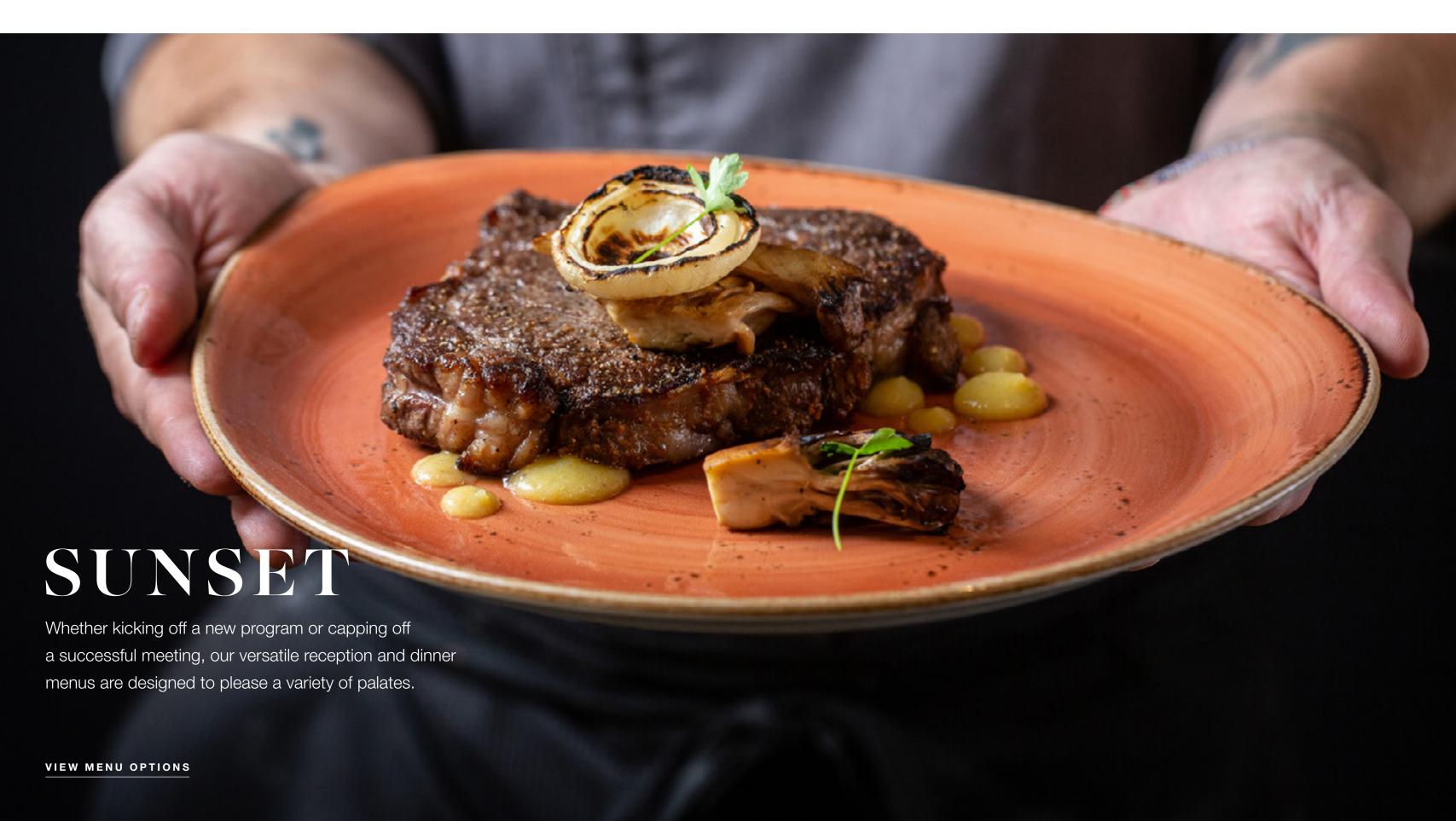
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# PASSED HORS D'OEUVRES

12-piece minimum per selection

#### Cold

Oscar's Ceviche in Carved Cucumber \$6

Rare Roast Beef Tenderloin Green Peppercorn Mayo, Red Onion \$6

Mini Lobster Roll, Tarragon Aïoli \$7

Charred Lamb Loin, Sweet Chili Toasted Pita \$6

Deviled Quail Eggs \$6

Smoked Duck and Vegetable Roll Soy-Lime Sauce \$6

Mini Donuts, Chicken Liver Pâté, Blackberry Jam \$6

Goat Cheese Mousse, Crushed Hazelnuts on Strawberry Half \$6

Tomato-Watermelon Gazpacho Shot Lobster, Extra Virgin Olive Oil \$6

Foie Gras Truffles \$7

Salmon Rillettes, Cheddar-Cornmeal Cracker \$6 Carrot Cannelloni, Herb Goat Cheese, Pecans \$6

Roasted Vegetable Tartare, Queso Fresco, Corn Tortilla Crisp \$6

Blue Cheese, Icebox Cracker Portobello, Horseradish, Balsamic \$6

Chicken Salad, Apricot, Jalapeño Relish, Plantain Chip \$6

Ahi Tuna, Japanese Cucumber, Wasabi \$7

#### Hot

Lump Crab and Corn Fritter Lemon-Caper Rémoulade \$7

Indian Curry Chicken Meatball, Rice Cracker \$6

Elgin Sausage Wellington Poblano, Horseradish \$6

Tiny Fried Chicken Biscuit Red Hot Maple Syrup \$6

Lamb Lollipop, Mustard-Thyme Crust \$7

Pulled Pork Slider Bite, Texas Slaw \$6

Sunny-Side-Up Quail Egg House-Made Bacon Jam, Croûton \$6

Baked Spanakopita

Eggplant Crisp, Mozzarella, Tiny Tomato \$6

Mini Beef Wellington, Béarnaise Sauce \$7

Bacon-Wrapped Quail Breast Date, Walnuts \$7

Thai Coconut Shrimp Sweet Chili Sauce \$6

Indian Vegetable Samosa Lime-Cucumber Raita \$6

Basil-Goat Cheese Quiche Red Pepper Jam \$6

Tomato Bisque Shooter, Smoked Shrimp \$6

Fontina Risotto Ball, Red Beet Confit, Pesto Drizzle

Artichoke- and Boursin Cheese-Stuffed Mushroom Cap \$6

Grilled Cheese and Lobster Bites \$7

A \$100 service fee will apply for events of 25 people or fewer Prices are per piece

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#### CRUDITÉS

\$18 per person

Raw Market Vegetables, Red Pepper Chili Hummus, Pine Nut Hummus Creamy Ranch, Spiced Pita Crisps

#### ARTISAN CHEESE BOARD

\$20 per person

Texas Artisanal Cheese, Dried Fruit Spiced Pecans, Texas Honey Rustic Bread and Crackers

#### **CHARCUTERIE**

\$25 per person

Prosciutto, Red Wine Salami Black Forest Ham, Mortadella Country Pâté, Smoked Duck Breast

Chorizo, Marinated Artichokes and Olives, Sweet Peppers House-Made Pickles

Rustic Bread, Grilled Sourdough

#### **GO GREEN**

\$22 per person

Romaine, Spinach, Kale, Frisée

Local Seasonal Vegetables Radishes, Tomatoes

Bacon Crumbles, Croûtons Blue Cheese, Chopped Egg Pine Nuts, Sunflower Seeds Pecans, Sun-Dried Cranberries

Ranch Dressing, Smoked Onion Vinaigrette, Texas Olive Oil Balsamic Vinegar

# MASHED POTATO BAR\*

\$20 per person

Yukon Gold Potato, Bacon Bits Chives, Redneck Cheddar Horseradish Crème Fraîche

# GRILLED AND ROASTED VEGGIES

\$18 per person

Eggplant, Peppers, Squash, Carrots Asparagus, Cauliflower, Tomatoes Cipollini Onions, Balsamic Syrup

# SLIDERS AND FRIES

\$34 per person

Prime Beef, Bacon-Onion Jam Horseradish Cream, Cheddar

Teriyaki Chicken, Grilled Pineapple Sriracha Mayo, Cilantro

Spicy Crab, Citrus-Tarragon Aïoli, Mango-Pepper Salsa

Steak Fries, Sweet Potato Fries Shoestring Truffle-Parmesan Fries

Ketchup, Truffle Aïoli Pickled Vegetables

# PIZZA AND GREENS

\$31 per person

Classic Margherita – Tomatoes Basil, Olive Oil, Mozzarella

Meat Lovers – Pepperoni Italian Sausage, Canadian Bacon Mushrooms, Mozzarella Bianco – Shredded Chicken Sautéed Onions, Apple, Béchamel Blue Cheese, Gruyère, Parmesan

Salad – Spinach, Romaine Leaves Cherry Tomatoes, Olives, Croûtons Caesar Vinaigrette

#### MINI PASTRIES STATION

\$20 per person Choose four

Butterscotch Crème Brûlée

S'mores Verrine

Milk Chocolate-Hazelnut Crunch

French Macarons

Pistachio Cheesecake

Coffee and Donuts Panna Cotta

Almond-Coconut Brownie

Seasonal Fruit Tart

Strawberries and Cream Verrine

Blueberry Éclair

\*Attendant required, additional fee of \$150 per attendant

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#### THIRD COAST\*

\$39 per person

Poached Chilled Gulf Shrimp

Crab Claws and Freshly Shucked Oysters, Cocktail, Marie Rose and Mignonette Sauces

Oscar's Ceviche Martinis Crisp Corn Tortillas

#### **NEW WEST\***

\$44 per person

Chili-Rubbed Smoke-Roasted Beef Château Loin, Horseradish BBQ Sauce

Chicken-Fried Chicken Sausage-Jalapeño Gravy

Dr. Pepper-Glazed Baby Back Pork Ribs

Potato Salad, Cole Slaw Garlic-Cheddar Drop Biscuits

# **AUS-TEX STREET TACOS\***

\$37 per person

Grilled Flat Iron Steak with Beer-Lime Marinade, Lettuce, Radish Pickled Red Onion and Jalapeño Shredded Cheese, Chili con Queso Chipotle Mayo

Brown Sugar-Brined Chicken
Thighs, Lettuce, Grilled Onion
Poblano, Bell Pepper, Pico de Gallo
Queso Fresco, Verde Sauce

Mexican Street Corn – Fresh Roasted Corn-off-the-Cob Ancho Aïoli, Queso Fresco Cilantro, Red Chili Powder, Lime

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House-Made Guacamole

Flour, Corn, Whole Wheat Tortillas

# RIO GRANDE QUESADILLA BAR\*

\$35 per person

Shredded Chili-Roasted Chicken Mushroom, Bell Pepper, Sour Cream Jalapeño Jack Cheese

Pulled BBQ Pork, Caramelized Onion, Spiced Black Beans White Cheddar and Swiss

Marinated Grilled Portobello Mushroom, Grilled Corn, Spinach Poblano Pepper, Swiss and Goat Cheese

Garnishes – Charred Roma Tomato Salsa, Salsa Verde, Guacamole Pico de Gallo, Lime Sour Cream Crisp Tortilla Chips, Chili con Queso

# INTERACTIVE RECEPTION STATIONS CONTINUED

\*Attendant required, additional fee of \$150 per attendant

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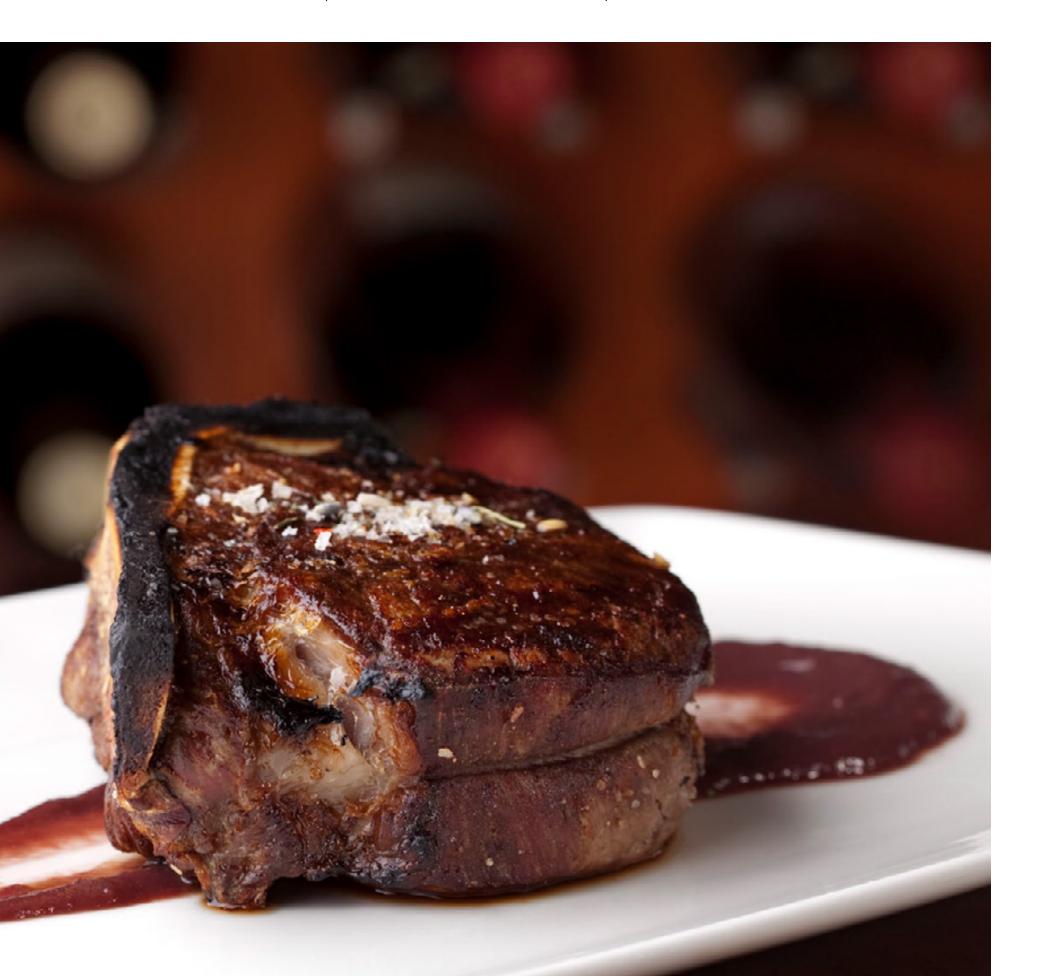
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### **AMERICAN BOUNTY\***

\$48 per person

Southern Fried Chicken on Honey Biscuit, Waffle Fries, Ranch Dressing Sriracha Ketchup

Smoked Beef Brisket, Peach BBQ Sauce, Onion Roll, Fried Pickles Ranch Dressing, Ketchup, Spicy Slaw

Truffled Mac and Cheese, Texas Gold Cheddar, Toasted Parmesan Breadcrumb Topping

#### PASTA\*

\$32 per person

Lobster Ravioli, Saffron-Vermouth Sauce, Pine Nuts Leek Hay, Parmesan

Cheese Tortellini, Bolognese Sauce Black Olives, Fresh Herbs

German-Style Spaetzle Pasta Sautéed Mushrooms and Shallots Sweet Peas, Gruyère

Rosemary Foccacia, Mama's Garlic Bread, Grissini

#### THE CARVERY\*

Smoke-Roasted Whole Texas Beef Ribeye, Creamy Horseradish Peach BBQ Sauce, Cipollini Onion Parker House Rolls \$32 per person

Brined Niman Ranch Prime Pork Rib Rack, Grape Gastrique, Pickled Red Onions, Carrots and Cauliflower Onion Roll \$24 per person

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Rosemary-Glazed Whole Beef Tenderloin, Béarnaise Sauce, House-Made Steak Sauce. Wild Mushroom Salad, Sourdough Rolls \$35 per person

Warm Maple-Citrus Salmon Side Beet, Horseradish Cream, Cabbage-Pear Slaw \$27 per person

Roasted Tom Turkey Breast Cranberry, Orange Relish, Cornbread and Andouille Sausage Dressing Petite Brioche Buns \$25 per person

Bourbon-Glazed Bone-In Ham Grain and Dijon Mustards Mayonnaise, Petite Brioche Buns \$25 per person

<sup>\*</sup>Attendant required, additional fee of \$150 per attendant

A \$100 service fee will apply for events of 25 people or fewer

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### PLATED DINNER

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

Freshly Baked Rolls, Butter

#### **Soups or Salads**

Choose one

Tomato-Basil Soup, Texas Olive Oil Pesto-Tofu Diamonds

Shrimp Bisque, Vanilla Cream, Chili Oil

Tortilla Consommé, Chicken-Jalapeño Dumplings, Tomato, Queso Fresco

Trio of Baby Iceberg Wedge Tobacco Onions, Smoked Onion Vinaigrette, Herb Dressing, Blue Cheese-Buttermilk Dressing

Organic Spinach, Butter Lettuce and Frisée, Fresh Strawberries, Toasted Almonds, Feta, Red Wine Vinaigrette

Baby Romaine Hearts, Cured Cherry Tomatoes, Creamy Parmesan Dressing, Asiago Bruschetta

Farmers' Market Salad, Seasonal Greens, Local Vegetables, Radishes Chimichurri Dressing

Kale, Radicchio, Frisée, Roasted Cauliflower, Toasted Hazelnuts Sun-Dried Cherries, Citrus Dressing Red and Green Leaf Lettuce, Vanillaand Riesling-Poached Pear, House-Made Candied Pecans, Sun-Dried Cranberries, Maple-Shallot Dressing

Garden Greens, Spinach, Arugula Roasted Bell Peppers, Goat Cheese Croûtons, Lavender-Honey Citronade

Heirloom Tomato, Watermelon, Mint Feta, Texas Olive Oil, Balsamic Vinegar

Roasted Red and Yellow Beets Arugula, Frisée, Granny Smith Apple, Blue Cheese, Fig Syrup

# Add an Appetizer

\$16 per person

Panko-Crusted Crab Cake, Lemon Aïoli, Pickled Corn and Bell Peppers Mango-Apple Salad

Lobster Ravioli, Champagne-Saffron Sauce, Oven-Dried Shiitake Mushrooms, Crispy Shallots

Ahi Tuna Tartare, Avocado, Soy-Lime Dressing, Pickled Ginger Sesame Cracker

Poached Gulf Shrimp, Marie Rose Sauce, Fresh Horseradish Hearts of Palm

Herb-Crusted Diver Scallops Anson Mills Polenta, Fennel Slaw Bandera Quail Breast, Cornbread Stuffing, Poblano Relish Blackberry Syrup

Maple-Glazed Pork Belly, Hudson's Smoked Sausage, Cannellini Beans Pickled Vegetables

Oven-Dried Tomato Tart, Goat Cheese Caramelized Onion, Micro Greens Balsamic Syrup

Wild Mushroom Risotto Blistered Cherry Tomatoes Onion Broth, Parmesan

# **PLATED DINNER CONTINUED**

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#### **Entrées**

Choose one

#### Meat

Sliced Beef Tenderloin Wellington Cipollini Onion, Mushroom-Thyme Pithivier, Bordelaise Sauce Carrots, Asparagus \$89 per person

Smoked and Grilled Texas Ribeye Peach BBQ Sauce, Warm Potato Salad, Baked Sweet Corn, Poblano Red Peppers \$87 per person

Flat Iron Pepper Steak, Creamy Cognac-Green Peppercorn Sauce Crispy Shallots and Olive Oil Mashed Potatoes, Roasted Carrots and Cauliflower \$78 per person

Charred Beef Tenderloin, Red Wine Sauce, Lyonnaise Potatoes, French Green Beans, Blistered Cherry Tomatoes, Béarnaise Sauce \$89 per person

Grilled New York Strip, House-Made Steak Sauce, Twice-Baked Potato with Caramelized Onions, Bacon and Aged Cheddar, Roasted Brussels Sprouts, Red Bell Peppers \$87 per person

Sweet Tea-Brined Bone-In Prime Pork Chop, Redneck Cheddar, Mac and Cheese, Bourbon-Apple Sauce Green Beans, Crispy Onions \$77 per person Lamb Rack with Mustard, Panko and Herb Crust, Rosemary Jus Wild Garlic Quinoa Cake, Broccolini Red Chili \$89 per person

#### Fish

Atlantic King Salmon, Charred Cauliflower Sauce, Fried Fingerling Potatoes and Shallots, Sweet Peas Radicchio and Frisée with Honey-Lemon Dressing \$79 per person

Broiled Sea Bass, Deep Eddy Grapefruit Vodka-Butter Sauce Potato and Shrimp Hash with Corn, Carrots and Zucchini Tomato Tarragon "Salad" \$85 per person

Pan-Seared Sea Scallop and Gulf Shrimp, Anson Mills Grits with Blue Cheese, Tomato-Mango Salsa Exotic Mushroom-Leek "Salad" \$82 per person

# **Poultry**

Roasted Dewberry Farm Half Chicken, Truffled Fingerling Potatoes Chef Elmar's Braised Red Cabbage Maple-Glazed Turnips \$72 per person

Chicken Scallopini, Creamy Lump Crab Meat, Lemon-Chive Risotto Asparagus, Cherry Tomatoes \$72 per person

# Vegetarian

Anson Mills Polenta Lasagna Wild Mushroom Ragout, Semi-Dry Tomatoes, Parmesan, Arugula and Frisée, Truffle Oil \$68 per person

Fire-Roasted Stuffed Poblano Pepper, Tomatillo, Black Beans Avocado, Queso Fresco, Plantains Forbidden Rice \$68 per person

Vegan Sweet Potato-Cannellini Bean Cake, Truffled Black Beans, Curried Cauliflower, Zucchini Squash, Carrots Sweet Corn, Pickled Onion Salad Plantain Chips \$68 per person

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# **Gulf and Range Duets**

Roasted Beef Tenderloin and Jumbo Lump Crab Cake, Red Wine Sauce Citrus Aïoli, Fingerling Potato Hash with Peppers and Cipollini Onions Roasted Squash and Carrots \$89 per person

Braised Prime Beef Short Ribs and Grilled Jumbo Shrimp, Creamy Horseradish, Frisée, Micro Herbs and Citrus Dressing, Roasted Brussels Sprouts with Yellow Bell Peppers and Lime, Yukon Gold and Sweet Potato Mashers \$80 per person

Flat Iron Pepper Steak and Blackened Gulf Shrimp, Creamy Cognac-Green Peppercorn Sauce, Crispy Shallots Tomato-Onion Chutney, Blue Cheese Grits, French Green Beans Slivered Almonds \$82 per person

Roasted Pork Tenderloin and Bacon-Wrapped Sea Scallops, Bourbon-Apple Sauce, Soy Glaze, Mashed Potatoes with Boursin Cheese Roasted Root Vegetables \$78 per person Bone-In Range Chicken Breast and Citrus- and Maple-Glazed King Salmon, Thyme Jus, Micro Greens Salad, Corn Risotto, Asparagus \$77 per person

Pan-Seared Chicken Scallopini and Grilled Redfish, Lemon-Caper Butter, Sriracha Rémoulade, Creamy Polenta with Mozzarella, Broccolini Oven-Roasted Tomatoes \$78 per person

# **Desserts**

Choose one

Lemon-Lavender Crème Brûlée, Blueberry Compote Candied Pistachios

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Opera Torte, Hazelnut Sponge Coffee, Buttercream, Dark Chocolate Ganache

Malted Chocolate Mousse Vanilla Bean Center Chocolate Shortbread

Flourless Chocolate Brownie Raspberry Chantilly, Whipped Bahibé Ganache

Pistachio Cheesecake, Chocolate Cookie Crust, Raspberry

Fireside S'mores, House-Made Graham, Smoked Chocolate Crémeux, Toasted Meringue

Strawberry Shortcake, Orange Chiffon, Whipped Mascarpone Crémeux, Macerated Strawberries

Bits of Texas Tart, Bourbon-Pecan Filling, Salted Caramel Crémeux

Chef Mandy's Dessert Sampler – Pistachio Profiterole, Raspberry Cheesecake, Opera Torte

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#### TABLESIDE SELECTION

Two entrées – \$104 per person Three entrées – \$115 per person

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

Freshly Baked Rolls, Butter

Chef's Selection of Fresh Market Vegetables Served with Entrée

#### Soups

Choose one

Tortilla Consommé, Chicken-Jalapeño Dumplings, Tomato, Queso Fresco

Shrimp Bisque, Vanilla Cream, Chili Oil

Tomato-Basil Soup, Texas Olive Oil Pesto-Tofu Diamonds

#### Salads

Choose one

Romaine Leaves, Caesar Vinaigrette Parmesan Crostini

Farmers' Market Salad, Seasonal Greens, Local Vegetables, Radishes Chimichurri Dressing

Kale, Radicchio, Frisée, Roasted Cauliflower, Toasted Hazelnuts Sun-Dried Cherries, Citrus Dressing

Trio of Baby Iceberg Wedge, Tobacco Onions, Smoked Onion Vinaigrette Herb Dressing, Blue Cheese-Buttermilk Dressing

# Substitute an Appetizer for Soup or Salad

Add \$8 per person

Panko-Crusted Crab Cake Lemon Aïoli, Pickled Corn and Bell Peppers, Mango-Apple Salad

Ahi Tuna Tartare, Avocado Soy-Lime Dressing, Pickled Ginger, Sesame Cracker

Bandera Quail Breast Cornbread Stuffing, Blackberry Syrup, Poblano Relish

#### **Entrées**

Choose two or three

Texas Beef Tenderloin Red Wine Sauce

Atlantic King Salmon Charred Cauliflower Sauce

Sautéed Sea Bass, Deep Eddy Grapefruit Vodka-Butter Sauce

Smoked and Grilled Texas Ribeye Peach BBQ Sauce

Dewberry Farm Roasted Half Chicken

# **Sides**

Choose one to accompany entrée selection

Truffled Custard Potatoes

Olive Oil-Whipped Yukon Gold Potatoes, Crème Fraîche

Parmesan Risotto Sweet Corn, Scallions

Lyonnaise Potatoes

#### **Desserts**

Choose one

Lemon-Lavender Crème Brûlée, Blueberry Compote Candied Pistachios

Opera Torte, Hazelnut Sponge Cake, Coffee, Buttercream Dark Chocolate Ganache

Malted Chocolate Mousse Vanilla Bean Center Chocolate Shortbread

Flourless Chocolate Brownie Raspberry Chantilly, Whipped Bahibé Ganache

Pistachio Cheesecake, Chocolate Cookie Crust, Raspberry

Fireside S'mores, House-Made Graham, Smoked Chocolate Crémeux, Toasted Meringue

Strawberry Shortcake, Orange Chiffon, Whipped Mascarpone Crémeux, Macerated Strawberries

Bits of Texas Tart, Bourbon-Pecan Filling, Salted Caramel Crémeux

Chef Mandy's Dessert Sampler – Pistachio Profiterole, Raspberry Cheesecake, Opera Torte

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# TEXAS CAPITAL DINNER BUFFET

Two entrées – \$96 per person Three entrées – \$108 per person

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

# **Soups and Appetizers**

Choose three

Tomato-Basil Soup, Texas Olive Oil Pesto-Tofu Diamonds

Gulf Shrimp and Smoked Sausage Gumbo, Rice, Serrano Sour Cream

Chicken Pozole, Cabbage, Radishes

Roasted Cauliflower Salad, Kale Frisée, Arugula, Spinach, Crushed Hazelnuts, Sun-Dried Cranberries Citrus Vinaigrette

Vine-Ripened Tomatoes, Basil Micro Greens, Mozzarella Texas Olive Oil, Balsamic Syrup

Crisp Iceberg Wedge, Blue Cheese Crumble, Fried Onions, Smoked Onion Vinaigrette, Chives

Hand-Selected Garden Greens Marinated Tomatoes, Radishes Cucumbers, Buttermilk Ranch Dressing, Cornbread Croûtons

Trio of Deviled Eggs, Fresh Herbs Speck, Domestic Caviar

Smoked Salmon and Boursin Cheese, Bruschetta, Dill, Lemon Aïoli Artisanal and Farmhouse Cheeses Texas Honey, Fruit, Spiced Pecans Crackers, Baguette

#### **Entrées**

Choose two or three

Lemon- and Garlic-Roasted Range Chicken Breast, Chicken Jus Black Olives, Red Peppers, Thyme

Chicken-Fried Pork Tenderloin Medallions, Black Pepper Gravy

Texas Beef Tenderloin, Cipollini Onions, Green Peppercorn Sauce

Braised Boneless Beef Short Ribs Horseradish-Scallion Crema

Duo of Gulf Shrimp and Sea Scallop Smoky Tomato Sauce, Leek Hay

Charred Atlantic Salmon Citrus-Lager-Butter Sauce Bean and Onion Relish

Pan-Blackened Gulf Snapper Creamy Crab Meat, Black Bean Sauce, Shishito Peppers

Whole Wheat Penne Pasta Grilled Local Vegetables, Spinach Wild Mushrooms, Sun-Dried Tomatoes, Artichokes, Toasted Walnuts, Béchamel, Parmesan

#### Sides

Choose three

Carrots, Cauliflower and Asparagus

Oven-Roasted Brussels Sprouts Pearl Onion, Red Bell Peppers, Lime

French Green Beans, Oven-Dried Tomatoes, Toasted Almonds, Sweet Red Onions

Sweet Corn and Green Pea Risotto, Parmesan

Truffled Custard Potatoes, Thyme

Smashed Sweet Potatoes, Spiced Pecans, Blue Cheese

Chipotle Mac and Cheese, Redneck Cheddar, Parmesan Panko Dust

#### **Desserts**

Choose three

Blueberry Éclair

Milk Chocolate-Hazelnut Crunch

Strawberries and Cream Verrine

Banana Cream Tart

Raspberry Cheesecake

Chocolate Fudge Cake

S'mores Verrine

Pistachio Profiterole

# THEMED DINNER BUFFETS CONTINUED

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Passed Hors d'Oeuvres

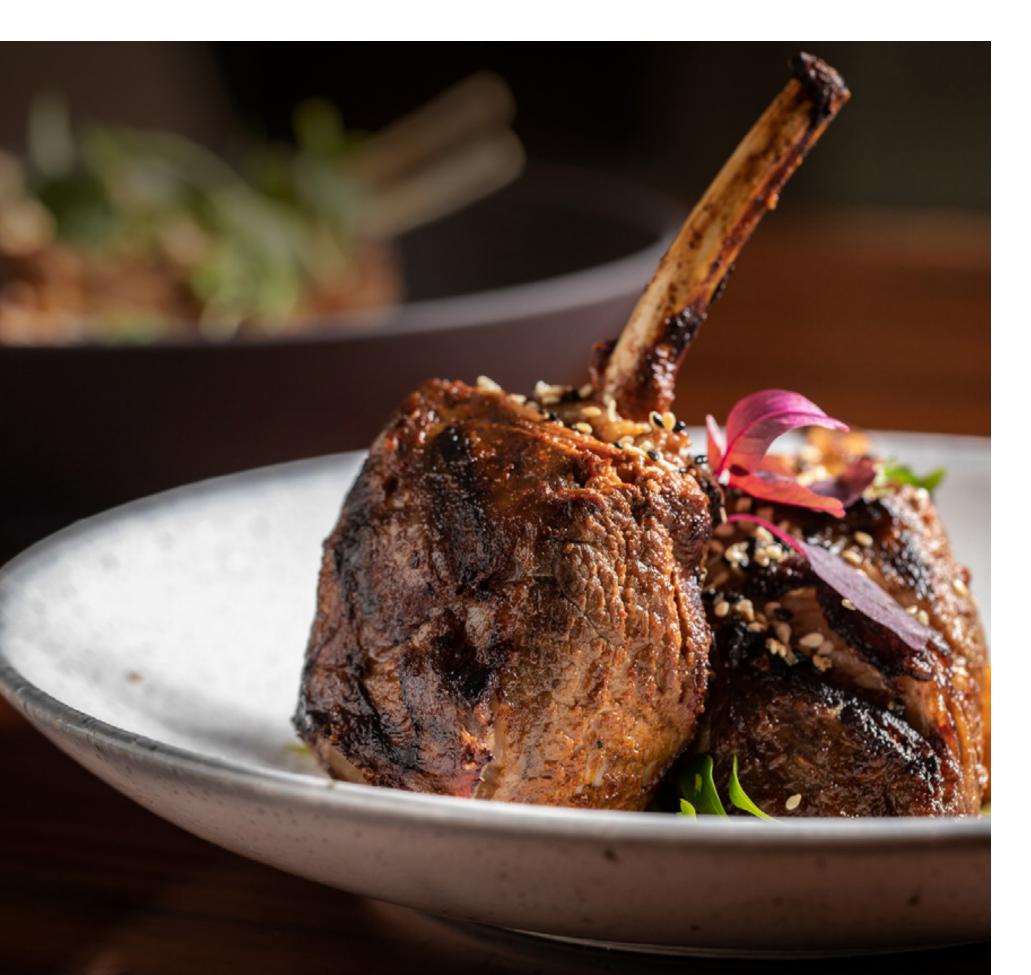
Reception Stations

Interactive Reception Stations

Plated Dinner

Tableside Selection

Themed Dinner Buffets



# MILES & MILES OF TEXAS

\$135 per person

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

# **Rio Grande Valley**

Tortilla Chips, Franco's Red Salsa, Hot Salsa Verde Guacamole, Cilantro Cream

Pan-Seared Grouper, Citrus Relish Green Bean "Salad"

Grilled Flat Iron Steak, Peppers Onions, Jack Cheese, Flour Tortilla

Mexican Street Corn – Fresh Roasted Corn-off-the-Cob, Ancho Aïoli Queso Fresco, Cilantro, Red Chili Powder, Lime

Cabbage, Onion, Jicama Cucumber Slaw, Lime Wedges

Chopped Caesar Salad Chipotle Dressing

#### **Gulf Coast Seafood**

Chilled Shrimp, Crab Claws Freshly Shucked Oysters, Lemon Wedges, Cocktail, Rémoulade and Mignonette Sauces

Oscar's Snapper Ceviche

# **Old Town Fredericksburg**

Pork Schnitzel, Lemon-Caper Butter

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Herb Spaetzle, Creamy Gruyère

Braised Red Cabbage, Raisins

Pretzel Rolls, Bacon Jam, Honey Mustard, Butter

House-Made Pickles, Onions Cucumber, Cauliflower, Jalapeños

#### **Wild West Texas**

Chicken-Fried Chicken Sausage Gravy

Dr. Pepper-Glazed Baby Back Pork Ribs

Roasted Carrots, Cauliflower, Squash Texas Sweet Onions, Mushrooms

Garlic-Cheddar Drop Biscuits Honey-Jalapeño Cornbread

# **Campfire Sweets**

S'mores Verrine

Individual Peach Cobblers

Bourbon-Pecan Tartlets

# THEMED DINNER BUFFETS CONTINUED

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# FARM AND RANCH TO TABLE

\$98 per person

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

Freshly Baked Rolls, Butter

#### **Salads**

Baby Spinach, Romaine Hearts Hand-Selected Lettuce

Sun Gold Tomatoes, English
Cucumbers, Red and Watermelon
Radishes, Sliced Mushrooms
Shredded Carrots, Bell Peppers
Marinated Kalamata Olives, Sweet
Anaheim Peppers, Fire-Roasted
Onions, Roasted Corn

Golden Raisins, Dried Cranberries

Texas Gold Cheddar, Marinated Feta Cottage Cheese

Hard-Boiled Farmhouse Eggs

Sourdough Croûtons, Pita Chips

Toasted Pine Nuts, Pumpkin Seeds Sunflower Seeds, Texas Pecans

Garbanzo Beans

House-Made Dressings – Smoked Onion Vinaigrette, Truffled Buttermilk Ranch, Herb Vinaigrette

Texas Olive Oil, Balsamic Vinegar

#### Hot

Dewberry Farm Roasted Chicken

Richardson Farm Pork Loin Roasted Granny Smith Apples

Warm Citrus-, Maple- and Tequila-Marinated Salmon

Smoked Sausage, Chorizo Links Veggie Sausage Patties

Sweet Potato Ravioli, Swiss Chard Goat Cheese

Warm German-Style Potato Salad

### **Desserts**

Blueberry Tart

Seasonal Empanadas

French Macarons

# BACKYARD BBQ AT THE FOUR

\$98 per person

Illy Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

# **Appetizers and Salads**

Blue and Yellow Corn Tortilla Chips, Chile con Queso Salsa, Guacamole

Spinach, Romaine Leaves Ranch Dressing, Herb Vinaigrette

Pickled Cucumber and Onion Salad

Apple Cole Slaw, Creamy Cider Dressing

Red Bliss Potato Salad, Dill

#### **Sides**

Slow-Cooked Pinto Beans

Green Beans, Ham, Onion

Gratin of Macaroni and Cheese Crunchy Croûton Topping

#### **BBQ**

Homestyle BBQ Chicken

Elgin Sausage Links

Dr. Pepper-Glazed Baby Back Ribs

Grilled Firecracker Shrimp Skewers

Smoked Sliced Beef Brisket (Carved to Order\*)

#### Fixins'

Sliced Dill Pickles, Jalapeños Purple Onions, Ancho BBQ Sauce

Garlic-Cheddar Drop Biscuits Honey-Jalapeño Cornbread

#### **Desserts**

Bourbon-Pecan Tartlet

S'mores Verrine

Individual Peach Cobblers

\*Attendant required, additional fee of \$150 per attendant 25-person minimum

Wine

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By the Glass

Bar Package



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Wine By the Glass Bar P

Bar Package



CHARDONNAY Carmel Road Monterey, California	\$48	CABERNET SAUVIGNO Broadside Paso Robles, California	<b>N</b> \$50	GLOBAL REDS Château Moulin de Mallet Bordeaux, France	\$48
Louis Latour Mâcon-Lugny "Les Genièvres" Mâconnais, France	\$52	Avalon Napa Valley, California	\$62	Malbec, Trapiche Broquel Mendoza, Argentina	\$50
Iconoclast, Russian River	\$68	Canvasback Red Mountain, Washington	\$68	SPARKLING/CHAMPAGNE Prince de Lise	
Patz & Hall Sonoma Coast, California	\$76	Iconoclast, Stag's Leap Napa Valley, California	\$82	Sparkling Wine, France	\$44
Cakebread Napa Valley, California	\$111	Jordan Sonoma County, California	\$120	Zordetto Brut Prosecco Conegliano, Italy	\$52
SAUVIGNON BLANC	ΨΙΙΙ	MERLOT	Ψ120	Gratien & Meyer Brut Rosé Crémant de Loire, France	\$58
TerraNoble Valle Central, Chile	\$44	Red Diamond Paterson, Washington	\$44	Roederer Estate Brut Anderson Valley, Philo, California	\$72
Mud House Marlborough, New Zealand	\$50	Benziger Sonoma County, California	\$52	Louis Roederer "Brut Premier" Champagne, France	\$105
Villa Maria "Cellar Selection" Marlborough, New Zealand	\$58	PINOT NOIR Canyon Road, California	\$44	Moët & Chandon Brut Reims, France	\$125
Régis Minet, Pouilly-Fumé Loire, France	\$76	The Seeker, France	\$48	Veuve Clicquot Reims, France	\$130
GLOBAL WHITES  Pinot Crigio Tiomo Italy	\$45	Lyric by Etude Santa Barbara County, California	\$56	Billecart-Salmon Brut Rosé Champagne, France	\$175
Pinot Grigio, Tiamo, Italy  R Riesling Kabinett		Siduri Willamette Valley, Oregon	\$65		
Pfalz, Germany	\$52	Schug Carneros, California	\$70		
M. Chapoutier Belleruche Rosé Côtes du Rhône, France	\$54	ZINFANDEL			
Pinot Grigio, Masi Masianco Veneto, Italy	\$55	Valravn "Old Vine" Sonoma County, California	\$52		
JCB No. 5 Rosé Côtes de Provence, France	\$65			The above selections are subject to a 24% charge. All charges and fees are subject to Texas State sales tax.	

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Bartender required, additional fee of \$150 each

Prices are per bottle

Wine

By the Glass

Bar Package



#### PREMIUM BRANDS

\$12 each

Chardonnay, Trinity Oaks Winery, St. Helena, California

Cabernet Sauvignon, Alias Napa, California

Jim Beam Bourbon

Dewar's White Label Scotch

Rittenhouse Rye Whiskey

Tito's Handmade Vodka

Deep Eddy Ruby Red Grapefruit Vodka

Beefeater Gin

Cruzan Light Rum

El Jimador Blanco Tequila

Prince de Lise, Sparkling Wine, France

# **DELUXE BRANDS**

\$14 each

Pinot Grigio, Masi Masianco Veneto, Italy

Cabernet Sauvignon, Avalon Napa Valley, California

Maker's Mark

Kentucky Straight Bourbon

Johnnie Walker Black Scotch

Crown Royal Canadian Blended Whisky

Dripping Springs Vodka

Tanqueray Gin

Bacardi Silver Rum

Herradura Silver Tequila

Prince de Lise, Sparkling Wine, France

# PRESTIGE BRANDS

\$16 each

Chardonnay, Iconoclast Russian River

Cabernet Sauvignon, Canvasback Red Mountain, Washington

Knob Creek Bourbon

12-Year-Old Glenlivet Single Malt Scotch

Templeton Rye Whiskey

Grey Goose Vodka

Bombay Sapphire Gin

Appleton Estate Jamaica Rum

Patron Silver Tequila

Prince de Lise, Sparkling Wine, France

Soft Drinks	\$6		
Mineral Waters	\$6		
Iced Tea	\$38 per pitcher		
Hibiscus Iced Tea	\$38 per pitcher		
Lemonade	\$48 per pitcher		
Arnold Palmer	\$48 per pitcher		

Domestic Beer \$8 \$9 Imported and Local Craft Beer Cordials \$16 House Margaritas \$250 per gallon

Margarita Specialty Bar (Patron Silver)

\$16

Multiple Flavors Available: Classic, Mango, Strawberry Prickly Pear Cactus

The above selections are subject to a 24% service charge. All charges and fees are subject to 8.25% Texas State sales tax. Bartender required, additional fee of \$150 each Prices are per glass, unless noted otherwise

Wine

By the Glass

Bar Package



# PREMIUM BRANDS

Three hours – \$45 Four hours – \$55 Five hours – \$64

Chardonnay, Trinity Oaks Winery, St. Helena, California

Cabernet Sauvignon, Alias Napa, California

Jim Beam Bourbon

Dewar's White Label Scotch

Rittenhouse Rye Whiskey

Tito's Handmade Vodka

Deep Eddy Ruby Red Grapefruit Vodka

Beefeater Gin

Cruzan Light Rum

El Jimador Blanco Tequila

Prince de Lise, Sparkling Wine, France

Selection of Beer and Soft Drinks

# CHILDREN'S SOFT DRINK PACKAGE

Three hours – \$15 Four hours – \$18 Five hours - \$21 (21 and under)

#### **DELUXE BRANDS**

Three hours - \$50 Four hours – \$62 Five hours – \$77

Pinot Grigio, Masi Masianco Veneto, Italy

Cabernet Sauvignon, Avalon Napa Valley, California

Maker's Mark Kentucky Straight Bourbon

Johnnie Walker Black Scotch

Crown Royal Canadian Blended Whisky

Dripping Springs Vodka

Tanqueray Gin

Bacardi Silver Rum

Herradura Silver Tequila

Prince de Lise, Sparkling Wine, France

Selection of Beer and Soft Drinks

#### PRESTIGE BRANDS

Three hours – \$56 Four hours - \$68 Five hours – \$80

Chardonnay, Iconoclast

Russian River

Cabernet Sauvignon, Canvasback Red Mountain, Washington

Knob Creek Bourbon

12-Year-Old Glenlivet Single Malt Scotch

Templeton Rye Whiskey

Grey Goose Vodka

Bombay Sapphire Gin

Appleton Estate Jamaica Rum

Patron Silver Tequila

Prince de Lise, Sparkling Wine, France

Selection of Beer and Soft Drinks

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