



BANQUET & EVENT MENUS

OMNI  HOTELS & RESORTS®
downtown | austin

OMNI AUSTIN HOTEL DOWNTOWN

BANQUET & EVENT MENUS

The Omni Austin Hotel Downtown is a magnificently appointed luxury hotel that surrounds you with comfort and style. Enjoy our well-appointed accommodations with spectacular views.

With the heart of the thriving downtown business center at your doorstep, you'll be just steps away from the Austin Convention Center and the Texas State Capitol. The 6th Street Entertainment District is walking distance from the hotel. Just 8 miles from Austin Bergstrom International Airport.

700 San Jacinto at 8th Street
Austin, Texas 78701
512-476-3700
omniaustindowntown.com



BREAKFAST

Breakfast Buffets

All Breakfast Buffets Served with Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas



Buffets Servicing Groups Under 25 People are Subject to \$100 Surcharge. Buffets Servicing Groups Under 15 People are Subject to \$150 Surcharge. Buffets are Served for 1 hour.

Prices are Subject to Prevailing Service Charge and Sales Tax. Prices are Subject to Change without Notice.

The Patisserie \$23.00
Breakfast Breads, Muffins and Assorted Pastries
Seasonal Fruits and Berries
Chilled Fresh Orange, Cranberry and Apple Juice

Traditional Table \$30.00
Seasonal Fruits and Berries
Assorted Kashi Cereals with Chilled Skim, 2%, Whole and Soy Milk
Scrambled Eggs with Cheddar Cheese and Fresh Herbs
Applewood Smoked Bacon and Sausage Links
Skillet Potatoes with Sautéed Peppers, Onions and Fresh Herbs
Individual Yogurts
Fresh Breakfast Pastries
Sweet Butter and Preserves
Chilled Fresh Orange, Cranberry, Grapefruit and Apple Juice

Taste of the Southwest \$32.00
Seasonal Fruits and Berries
Jalapeño Corn Biscuits
Cumin Pepper Dusted Potato Wedges with Sautéed Peppers and Onions
Huevos Rancheros
Make Your Own Breakfast Taco with Scrambled Eggs and Huevos Con Chorizo
Applewood Smoked Bacon and Sausage Links
Flour Tortillas, Red and Green Salsa and Mixed Cheeses
Chilled Fresh Orange, Cranberry, Grapefruit and Apple Juice

American Continental \$26.00
Breakfast Breads, Muffins, and Assorted Pastries
Seasonal Fruits and Berries

Choice of (1) Hot Breakfast Item:

Tacos (Bacon, Egg and Cheese; Chorizo, Egg and Cheese; OR Potato, Egg and Cheese) Served with House-made Salsa Roja and Salsa Verde

Southern Sausage, Egg and Cheese Biscuit Sandwich

Croissant Sandwich Ham, Egg and Cheddar

Chilled Fresh Orange, Cranberry, Grapefruit and Apple Juice

Healthy Continental \$24.00
Whole Wheat French Baguette and Whole Wheat Croissants
Cream Cheese, Low Glycemic Agave Nectar and Bonne Maman Preserves
Fresh Fruit Skewers with Yogurt Dipping Sauce
Assorted Chilled Fresh Juices and Nectars

Texas Continental \$25.00
Austin Weird Donut Holes with Raspberry Dip
Sliced Texas Grapefruit
Sliced Strawberries Marinated in Mint, Agave and Mescal
Cinnamon Spiced Mexican Coffee
Chilled Fresh Orange, Cranberry, Grapefruit and Apple Juice

BREAKFAST

Breakfast Buffets

All Breakfast Buffets Served with Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas



Country Breakfast \$30.00

Chilled Fresh Orange, Cranberry, Grapefruit and Apple Juice

Seasonal Fruit and Fresh Berries

Farm Fresh Scrambled Eggs with Tomatoes, Spinach and Fresh Herbs

Applewood Smoked Bacon and Sausage Links

Home-style Hash Browns

Biscuits and Country Gravy

Assorted Freshly Baked Texas Sized Muffins

Sunrise Breakfast \$30.00

Chilled Fresh Orange, Cranberry, Grapefruit and Apple Juice

Seasonal Fruit and Fresh Berries

Whole Wheat Bagels with Cream Cheese, and Peanut Butter and Assorted Preserves

Individual Yogurt Parfaits with Seasonal Berries and Granola Topping

Individual Kashi Cereals with Chilled 2% Whole and Skim, Soy Milk

Egg White Frittata with Fresh Vegetables

Applewood Smoked Bacon and Sausage Links

Home-style Breakfast Potatoes Garnished with Garden Vegetables

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BREAKFAST

Buffet Enhancements

Enhance any breakfast buffet with the following

All prices are per person, unless indicated



Turkey Sausage Links or Turkey Bacon \$4.50

Freshly Baked Cinnamon Rolls \$5.00

Smoked Salmon and Bagels with Traditional Accompaniments \$10.00

Egg, Potato and Chorizo Breakfast Burrito with Salsa Verde \$4.50

McCann's Irish Oatmeal with Brown Sugar and Golden Raisins \$5.00

Southern Style Cheddar Cheese Grits \$4.00

Fresh Bagels with Assorted Cream Cheeses \$4.00

Breakfast Sandwiches - English Muffins, Bagels and Biscuits, Scrambled Eggs, Cheese and Sausage \$6.00

Individual Quiche \$4.50

Assorted Donut Holes \$24.00 per dozen

Omelets Made To Order \$9.50*

Choice of Egg or Egg whites, American, Cheddar or Swiss Cheese, Diced Ham, Bacon or Turkey Sausage, Onion, Spinach, Tomato, Green Peppers or Mushrooms

Belgian Waffle Station with Chantilly Cream, Chocolate Sauce, Maple Syrup, Marinated Mixed Berries and Candied Pecans \$8.00*

Assorted Fruit Smoothies Made to Order \$6.00*
Whole Milk, 2%, 1%, or Soy Milk, Greek or Regular Yogurt, Assorted Fruit Juices, Seasonal Fresh Fruits

***Breakfast Stations** - Requires a Chef Attendent (1 per every 50-100 guests) at \$75 each

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BREAKFAST

Plated Breakfast

All Plated Breakfast Served with Choice of Juice, Basket of Breakfast Breads and Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas Served Tableside



Traditional American Breakfast \$23.00
with Scrambled Eggs, Applewood Smoked Bacon and Sausage Links, Home-style Breakfast Potatoes and Herb Roasted Tomato

Steak & Eggs \$29.00
Grilled 7 oz New York Strip with Scrambled Eggs, Grilled Asparagus and Home-style Breakfast Potatoes



French Toast \$23.00
Vanilla Cinnamon French Toast, Seasonal Berries and Maple Syrup served with Applewood Smoked Bacon and Sausage Links

Croissant-wich \$22.00
Ham, Cheese and Egg Croissant, Fresh Melon and Berries

Pancakes \$23.00
Griddled Pancakes with Cinnamon, Ginger, Nutmeg and Whipped Sweet Cream Cheese served with Applewood Smoked Bacon and Sausage Links

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BREAKS



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Beverages

- Fresh Grapefruit Juice \$41.00 Per Gallon
- Fresh Orange Juice \$41.00 Per Gallon
- Ice Cold Milk \$41.00 Per Gallon
- Freshly Brewed Shade Grown Coffee and Decaffeinated Coffee \$70.00 Per Gallon
- Freshly Brewed Shade Grown Iced Coffee \$70.00 Per Gallon
- Freshly Brewed Iced Tea with Lemon Wedges \$42.00 Per Gallon
- Hot Herbal Tea \$42.00 Per Gallon
- Sweet Leaf Iced Tea \$4.50 Per Bottle
- Chilled Lemonade \$41.00 Per Gallon
- Fruit Punch \$41.00 Per Gallon
- San Pellegrino Sparkling Water \$5.00 Per Bottle
- Soft Drinks (Coca-Cola Products), Diet and Regular \$4.50 Per Can
- Red Bull and Sugar Free Red Bull \$6.00 Per Can
- Assorted Zero Vitamin Water \$5.00 Per Bottle
- Assorted Naked Brand Juice \$4.50 Per Bottle
- Beverage Break \$9.00 Per Person (Served for 30 minutes)
Regular & Decaffeinated Freshly Brewed Shade Grown Coffee,
Assorted Soft Drinks and San Pellegrino Water

BREAKS

Snacks



Sweet

- Fresh Baked Jumbo Cookies \$48.00 Per Dozen
- Fresh Baked Gourmet Brownies \$48.00 Per Dozen
- Miniature French Pastries \$42.00 Per Dozen
- Decorated Cupcakes \$48.00 Per Dozen
- Housemade Almond Bars \$42.00 Per Dozen
- Fresh Baked Lemon Bars \$42.00 Per Dozen
- Housemade Cinnamon Rolls \$60.00 Per Dozen
- Individual Yogurt Parfaits with Fresh Seasonal Berries and Granola Topping \$6.00 Each
- Haagen-Dazs Ice Cream and Assorted Frozen Treats \$5.00 Each
- Assorted "Movie" Treats to Include: Candy Bars, Licorice and Boxed Candies \$36.00 Per Dozen
- Whole Fresh Fruit (Apples, Bananas, Oranges, Pears) \$36.00 Per Dozen
- Fresh Fruit Skewers with Honey Yogurt Dipping Sauce \$8.00 Each
- Display of Sliced Seasonal Fresh Fruit and Berries \$12.00 Per Person

Savory

- Fresh Baked Breakfast Breads \$42.00 Per Dozen
- Premium Bagels with Peanut Butter, Cream Cheeses and Assorted Preserves \$42.00 Per Dozen
- French Croissants \$42.00 Per Dozen
- Freshly Baked Texas Sized Muffins \$42.00 Per Dozen
- Breakfast Tacos \$48.00 Per Dozen
- Breakfast Pizza \$5.00 Per Person
- Warm Giant Soft Pretzels with Grey Poupon and Yellow Mustard \$36.00 Per Dozen
- Fresh Popcorn \$20.00 Per Pound
- Gourmet Mixed Nuts \$32.00 Per Pound
- Housemade Granola Bars \$4.50 Each
- Assorted Trail Mix \$6.00 Per Person
- Kashi Cereals served with Milk \$5.00 Per Box
- Gourmet Popcorn \$22.00 Per Pound Kettle Corn, Spicy or Parmesan
- Small Sourdough Pretzels \$20.00 Per Pound

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BREAKS

Chips & Dip



Hot Dips

Served with Selection of Chips, Assorted Crackers and Sliced Breads

Crab Dip	\$30.00 Per Quart
Black Bean Dip	\$34.00 Per Quart
Artichoke Spinach Dip	\$32.00 Per Quart
Chile con Queso	\$32.00 Per Quart
Chili con Pollo Queso	\$34.00 Per Quart
Chili con Carne Queso	\$34.00 Per Quart
Buffalo Chicken Dip	\$36.00 Per Quart

Cold Dips

Served with Selection of Chips, Assorted Crackers and Sliced Breads

Salsa	\$28.00 Per Quart
Hummus	\$28.00 Per Quart
7 Layer Dip	\$36.00 Per Quart
Crab	\$36.00 Per Quart
Onion Dip	\$28.00 Per Quart
Ranch Dip	\$28.00 Per Quart
Guacamole	\$34.00 Per Quart
Mango Salsa	\$32.00 Per Quart
Sun Dried Tomato Dip	\$32.00 Per Quart
Texas Caviar with Black Eyed Peas, Smoked Jalapeño and Pimento	\$32.00 Per Quart

Add Vegetable Crudite with any dip for \$7.00 per person

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BREAKS

Theme Breaks Served for 30 Minutes

All Prices are Per Person



Bake Shop \$14.00
Freshly Baked Cookies, Mini Cupcakes and Fudge Brownies
Ice Cold Soy, Whole, and 2% Milk
Soft Drinks and Bottled Water

Let's Go to the Movies \$14.00
Hot Buttered Popcorn
Assorted Chocolate Candies and Movie Treats
Movie-Style Nachos
Soft Drinks and Bottled Water

The Big Easy \$14.00
Fresh, Hot Beignets dusted with Powdered Sugar with Honey
Cinnamon Caramel Coffee
Abita Root Beer and Bottled Water

The Hike and Bike Trail \$16.00
"Build Your Own" Housemade Trail Mix
Dried Fruit, Nuts, Chocolate and Peanut Butter
Chips and Kashi Granola
Housemade Granola Bars
Whole Fresh Fruit
Flavored Water
Fuze Pomegranate Acai Berry
Lemon Zero Vitamin Water

Chex Mix \$15.00
Make your own Chex Mix Blend
Rice, Corn and Wheat Chex Mix, Cheddar Crackers, Pretzels, Mini Breadsticks, Spicy Crackers, Popcorn, Caramel Pieces and Chocolate Pieces
Soft Drinks and Bottled Water

Spa Sensations \$20.00
Fresh Fruit Smoothies
Hummus with Grilled Pita
Assorted Finger Sandwiches
Red Grape Clusters
Vitamin Waters and Fruit Infused Waters

Sweet and Savory \$18.00
Whole Strawberries, Apple Slices, Pretzels and Cubed Pound Cakes with Choice of Chocolate or Caramel Dipping Sauce
Crisp Fresh Vegetables with Choice of Two Dips: Sun-Dried Tomato, Blue Cheese, Ranch or Spinach
Fresh Lemonade and Peach Tea

Tex Mex Break \$12.00
Fresh Tortilla Chips with Salsa, Black Bean Dip and House-made Guacamole
Apple Empanadas with Cinnamon Sugar
Assorted Mexican Sodas

Recess Break \$16.00
Mini PB&J Triangles
Celery and Carrot Cups with Ranch Dip
Oreos and Chocolate Chip Cookies
Traditional and Chocolate-Dipped Rice Krispie Treats
Individual Milk and Chocolate Milk Jugs

Create Your Own Popcorn \$13.00
Choice of Three Fresh Popped Popcorns:
Hot Buttered, Aged Cheddar, Sea Salt, Spicy, Parmesan, Kettle Corn, Caramel or Chocolate
Soft Drinks and Bottled Water

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LUNCH

Box Lunches

All Box Lunches are Served with Choice of Potato Chips, Pasta Salad, or Cole Slaw. Whole Fruit, Cookie, and a Soda or Bottled Water. Condiments and Utensils Provided. Please Limit Choices to a Total of 3.



Roast Beef Sandwich \$28.00

Top Sirloin, Arugula, Sundried Tomato Spread, Redneck Cheddar, Challah Bun

Smoked Turkey Sandwich \$27.00

Butter Leaf Lettuce, Ripe Tomatoes, Provolone, Multigrain Bread

Smoked Ham Sandwich \$27.00

Leaf Lettuce, Ripe Tomatoes, Grain Mustard, Swiss, Texas Toast

Rosemary Roasted Chicken Breast Sandwich \$28.00

Arugula, Basil, Roma Tomatoes, Fresh Mozzarella, Ciabatta Bun

Texas Fajita Salad \$30.00

Mixed Lettuce, Grilled Beef or Chicken Fajitas, Corn and Black Bean Salad, Shredded Cheese

Chicken Caesar Salad \$30.00

Chopped Romaine, Grilled Chicken Breast, Caesar Dressing, Croutons, Shredded Parmesan

Turkey Wrap \$28.00

Sliced Turkey, Diced Tomatoes, Fresh Lettuces, Shredded Cheese, Chipotle Mayonnaise Spread, Spinach Tortilla

Veggie Wrap \$27.00

Roasted Squash, Peppers, Red Onion, Baby Lettuce, Vine Ripened Tomatoes, Sprouts, Red Pepper Spread, Sun Dried Tomato Tortilla

Smoked Beef Tenderloin Sandwich \$32.00

Baby Lettuce, Heirloom Tomato, Brazos Valley Cheddar, Horseradish Spread, French Baguette

New Orleans Style Muffaletta \$32.00

Ham, Salami, Turkey, Mortadella, Gruyere, Provolone, Olive Salad, Sicilian Sesame Bread

Shrimp Wrap \$32.00

Chilled Poached Gulf Shrimp, Shredded Lettuce, Red Onion, Golden Tomatoes, Lemon Aioli, Sundried Tomato Tortilla

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LUNCH

Box Lunch Enhancements

Enhance any Box Lunch with the Following:



Sides Options:

Caprese Pasta Salad with Basil,
Tomatoes and Fresh Mozzarella

Hill Country Potato Salad with Yukon Golds, Bacon,
Celery, Apple Cider Grain Mustard Dressing

Southern Coleslaw with Poppyseed Dressing

Miss Vickie's Chips

Vine Ripened Tomato Cucumber Salad with
Champagne Vinaigrette

Hummus with Kalamata Olives

Add \$4 Per Person

Dessert Options

White Chocolate Macadamia Nut Cookie

Fudge Brownie

Blondie

House-made Granola Bar

Add \$2 Per Person



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LUNCH

Cold Lunch Buffets

All Lunch Buffets Served with Iced Tea, Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas



8th and San Jacinto \$38.00

Vegan Minestrone Soup

Tossed Baby Greens with Grape Tomatoes, Cucumbers, Red Onion, Shredded Carrots, Croutons, Ranch and White Balsamic Dressings

Deli Style Meats to Include Smoked Turkey, Ham, Roast Beef, Spiced Capicola Ham, and Genoa Salami

Sliced Cheeses to Include Texas Cheddar, Pepper Jack, Swiss and Provolone

Butter Lettuce Leaves, Sliced Ripe Tomatoes and Red Onion

House-cured and Kosher Deli Pickles

Mayonnaise and Tarragon Aioli

Grain Mustard, Dijon Mustard and American Mustard

Traditional Tuna Salad

Southern Coleslaw with Poppyseed Dressing

Yukon Potato Salad with Bacon, Cheddar and Chives

House-made Traditional Potato Chips and BBQ Potato Chips

Apple Crunch Bars, Lemon Bars and Chocolate Cake

Grab & Go Lunch Buffet \$34.00

Pre-made Sandwiches:

Roast Beef Sandwich

Top Sirloin, Arugula, Sundried Tomato Spread, Redneck Cheddar, Challah Bun

Smoked Turkey Sandwich

Butter Leaf Lettuce, Ripe Tomatoes, Provolone, Multigrain Bread

Smoked Ham Sandwich

Leaf Lettuce, Ripe Tomatoes, Grain Mustard, Swiss, Texas Toast

Individually Portioned Sides:

Miss Vickie's Chips

Caprese Pasta Salad

Hill Country Potato Salad

Southern Coleslaw with Poppyseed Dressing

Assortment of Whole Fresh Fruit

Apples, Oranges and Bananas

Assortment of Desserts

Fudge Brownies, Cookies and Lemon Bars

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LUNCH

Cold Lunch Buffets

All Lunch Buffets Served with Iced Tea, Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas



Cold Lunch Buffet \$32.00

Sliced Deli Meats to Include Smoked Turkey, Roast Beef and Ham

Sliced Cheeses to Include Cheddar, Swiss and Provolone

Sliced Tomatoes, Lettuce, Pickles and Red Onions

Dijon Mustard, Mayonnaise, Creole Mustard

Macaroni Salad with Celery, Pimientos, Sweet Peas and Dill Aioli

Southern Coleslaw with Poppyseed Dressing

House-made Potato Chips

Assorted Cookies and Brownies

Omni Wraps Buffet \$35.00

Tortellini Pasta Salad

Heirloom Tomatoes with Fresh Mozzarella Basil Oil and Freshly Cracked Pepper

House-made Potato Chips

Asian Chicken - Grilled Chicken Wrapped with Organic Greens, Sliced Almonds, Wonton Strips and Crisp Vegetables with Sesame Ginger Vinaigrette

Beef Fajita - Lettuce, Fresh Bell Peppers, Pico de Gallo, Avocado, Cheddar Cheese and Lime Cilantro Sour Cream

Vegetarian Cobb - Field Greens with Tomatoes, Crumbled Bleu Cheese, Avocado, Chives, Cucumber and Pear Vinaigrette

Freshly Baked Raspberry Cheesecake Bars and Chocolate Cake

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LUNCH

Deluxe Deli Buffets

All Lunch Buffets Served with Iced Tea, Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas



Executive \$42.00

Salad Bar

Tossed Greens and Assorted Toppings: Shredded Carrots, Cucumbers, Grape Tomatoes, Croutons, Ranch Dressing, White Balsamic Dressing

Chef-carved Sandwiches:

Additional \$75 per Chef

Texas Meats to Include House-smoked Turkey and Slow-roasted Beef Brisket Served with French Bread, Biscuits and Warm Cornbread, Barbecue Sauce and Pickles

Chef-made Chilled Sandwiches:

Seared Yellowfin Tuna on Flatbread with Wasabi Aioli and Microgreens

Chicken Salad Wrap with Vine Ripened Tomatoes, Shredded Lettuce, Sprouts and Chipotle Mayonnaise

Accompaniments:

House-made Traditional Potato Chips and BBQ Potato Chips

Southern Coleslaw with Poppyseed Dressing

Desserts:

Strawberry Sponge Cake with Lemon Anglaise

Chocolate Layer Cake

Legislative 42.00

Baked Potato Bar

Baked Potatoes and Sweet Potatoes Served with Texas Chili, Chile con Queso, Bacon Bits, Shredded Mixed Cheeses, Scallions, Sour Cream and Steamed Broccoli Florets

Chef-made Sandwiches:

New Orleans Style Muffaletta Wedges

BBQ Pork Tenderloin Pressed with Texas Toast, Oaxaca Cheese, and Caramelized Onions

Chilled Sandwiches:

Shrimp and Maine Lobster Rolls

Roasted Portobello and Sweet Pepper Wrap with Sundried Tomato Spread and Arugula

Accompaniments:

Texas Sweet Corn Soup Spiced with Jalapenos and Cilantro

Old Fashioned Fruit Salad with Fresh Melon and Fruits Tossed with Honey, Pecans and Whipped Cream

Desserts:

Assorted Mini Cheesecakes

Brownies and Cookies

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LUNCH

Hot Lunch Buffets

All Lunch Buffets Served with Iced Tea, Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas



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Hill Country BBQ \$38.00

Mixed Garden Greens, Tomatoes, Cucumbers, Carrots, Red Onion and Croutons, Ranch, Blue Cheese and White Balsamic Vinaigrette

Heirloom Tomato, Watermelon, Mozzarella with Cracked Pepper and Extra Virgin Olive Oil

Jicama, Chayote Squash and Anaheim Pepper Cole Slaw

Roasted Fingerling Potato Salad with Lime Cilantro Dressing

Borracho Beans with Garden Tomatoes and Jalapeños

Jalapeño Cheddar Corn Bread with Sweet Butter

Mesquite Grilled Chicken Breast with Grape Tomato Pico

Slow Roasted and Sliced Barbecue Brisket with Caramelized Onions

Warm Fresh Peach Cobbler

Texas Pecan Pie

The Tex-Mex \$38.00

Sonoran Tortilla Soup

Bibb Lettuce Filled with Iceberg Lettuce and Topped with Spicy Tomato Vinaigrette, Crispy Shallots and Queso Fresco

Gathered Greens with Fried Plantains, Peppers and Guajillo Blossom Honey Vinaigrette

Refried Black Beans with Cilantro

Spanish Rice

Achiote Marinated Squash

Marinated Beef Flank and Chicken Fajitas Tossed with Red, Yellow and Green Bell Peppers and Onions

Guacamole, Sour Cream and Grated Cheese

Warm Tortillas, Tortilla Chips and Homemade Trio of Salsas

Apple Empanadas

Caramel Flan

LUNCH

Hot Lunch Buffets

All Lunch Buffets Served with Iced Tea, Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas



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Mediterranean Influenced \$40.00

Rosemary White Bean Soup with Crispy Prosciutto Truffle Oil

Heirloom Tomato, Fresh Dallas Mozzarella, Opal Basil and Extra Virgin Olive Oil

Grilled Vegetable and Marinated Olive Platter

Hearts of Romaine, Freshly Grated Parmesan, Caesar Vinaigrette and Focaccia Croutons

Assorted Artisan Breads

Mediterranean Beef, Tomato Chutney and Kalamata Relish

Herb Rubbed Breast of Chicken Picatta, Lemon Butter, Italian Parsley and Popped Capers

Orecchiette Pasta with Goat Cheese Cream

Julienne Vegetables

Carrot Risotto with Pecorino

Chocolate Mousse Tarts

Tiramisu

Taste of the Orient \$42.00

Hot and Sour Soup

Oriental Vegetable and Soba Noodle Salad with Plum Dressing

Fried Rice

Beef and Broccoli Salad with Orange Sesame Vinaigrette

Bibb Cups Filled with Iceberg Lettuce, Julienne Carrots, Water Chestnuts, Sliced Almonds and Ginger Soy Dressing

Assorted Sushi with Wasabi, Pickled Ginger and Soy

Stir Fried Rock Shrimp

Crispy Vegetables and Black Bean Sauce

Sweet and Sour Pork

Lemon Chicken

Vegetable Stir Fry

Mango Tarts

Rice Pudding

* Minimum of 50 people required

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The Traditional \$48.00

Organic Greens with Traditional Condiments

Baby Spinach, Crumbled Chevre, Pear Marinated Grape Tomatoes and Red Onion

Asparagus, Grape Tomatoes and Crimini Mushrooms with Balsamic Vinaigrette

Roasted Fingerling Potatoes, Feta Cheese and Fresh Lemon

Seasonal Vegetable

Rolls and Butter

Grilled Herb Rubbed Sliced Beef Tenderloin, Caramelized Shallot Demi Glace and Cippolini Relish

Pan Seared Salmon, Mango Pepper Chutney, Warm Beet and Artichoke Salad

Oven Roasted Breast of Chicken with Sun Dried Tomato Sauce

Flourless Chocolate Ganache Torte

New York Style Cheesecake

Ragin' Cajun \$44.00

Artichoke, Cucumber and Red Onion Salad with Rice Wine Dressing

Roasted Mushroom Salad with Toasted Shallot Sherry Vinaigrette

Tossed Greens with Shredded Carrots, Cucumbers, Grape Tomatoes, Croutons, Ranch Dressing or White Balsamic Dressing

Shrimp Gumbo Served with Steamed White Rice

Chicken and Sausage Jambalaya

Creole Mustard Rubbed Pork Loin Served with Applejack Brandy Sauce

Smothered Greens

Red Beans and Rice

Cornbread

Southern Bread Pudding with Whiskey Sauce

Banana and Nilla Wafer Pudding

Pralines

LUNCH

Plated Lunch 3 Course Minimum

All Hot Lunch Entrées Include a Choice of One Starter, Dessert, Fresh Baked Lunch Rolls with Butter, Iced Tea and the Offering of Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Tea Service

Please Allow Our Chef to Select a Fresh Vegetable



Starters

Southwestern Tortilla Chicken Soup

Roasted Poblano Corn Chowder

Mixed Baby Greens, Fresh Mozzarella, Pear Tomatoes, and Creamy Basil Dressing

Baby Iceberg Wedge with Julienne Red Onions, Cherry Tomato, Maytag Bleu Cheese and Bleu Cheese Dressing

Anchos Salad with Organic Field Greens, Cucumber Ribbons, Pear Vinegar Marinated Tomatoes and White Balsamic Vinaigrette

Caesar Salad with Focaccia Croutons and Freshly Grated Parmesan Cheese

Boston Bibb Salad with Toasted Pecans, Crispy Prosciutto and Lemon Herb Dressing

Baby Spinach with Spiced Walnuts, Shaved Red Onion, Feta Cheese and Brown Sugar Vinaigrette

Entrées

Pasta Primavera with Basil Marinara, Grape Tomatoes, Grilled Zucchini, Yellow Squash, Italian Olives, Capers and Freshly Grated Parmesan \$34.00

Grilled Chicken Breast with Wild Rice Pilaf and Black Currant Demi Glace \$36.00

Parmesan Crusted Chicken Breast with Angel Hair Pasta and Tomato Fondue \$36.00

Pan Seared Salmon Filet with Lemon Risotto and Sweet Basil Butter \$38.00

Grilled Filet Mignon with Country Style Whipped Potatoes and Caramelized Shallot Sauce \$40.00

Macadamia Nut Crusted Striped Bass with Red Pepper Coulis and Oven Dried Polenta \$40.00

Blackened Mahi Mahi with Cilantro Pepper Risotto, Citrus Relish and Grapefruit Butter \$40.00

Free Range Airline Chicken Breast with Port Wine Reduction and Rice Milanese \$40.00

Grilled Chicken Breast and Texas Spiced Jumbo Shrimp with Cabernet Reduction and Spicy Rice \$42.00

Seared Beef Tenderloin Medallion and Diver Scallop with Port Wine Sauce and Whipped Garlic Potatoes \$46.00

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LUNCH

Plated Lunch

All Hot Lunch Entrées Include a Choice of One Starter, Dessert, Fresh Baked Lunch Rolls with Butter, Iced Tea and the Offering of Freshly Brewed Shade Grown Coffee and Assorted Hot Tea Service



Desserts

Chocolate Cup with White and Dark Chocolate Mousse with Caramel Sauce

Key Lime Pie with Whipped Cream and Raspberry Sauce

Mint Cheesecake with Chocolate Sauce and Fresh Cream

Pecan Pie with Bourbon Sauce

Mixed Berry Shortcake with Lemon Anglaise (Seasonal)

Panna Cotta with Apricot Gelée

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without Notice.

DINNER

Dinner Buffets

All Dinner Buffets Served with Iced Tea, Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas



Buffets Servicing Groups Under 25 People are Subject to \$100 Surcharge. Buffets Servicing Groups Under 15 People are Subject to \$150 Surcharge. Buffets are Served for 1 hour.

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Italian \$56.00

Hearts of Romaine, Parmesan Pepper Dressing and House-made Croutons

Marinated Tomato, Cucumber and Sweet Onion Salad

Imported Olive and Antipasto Display

Chicken Saltimbocca, Prosciutto and Lemon Butter

Beef Medallions with Herb Roasted Mushrooms and Marsala

Seared Snapper with Sauce Puttanesca and Cherry Tomato Relish

Cheese Manicotti and Red Pepper Sauce

Ratatouille

Tiramisu

Individual Cheesecakes

Chocolate Chip Cannolis

Tex-Mex \$56.00

Sonoran Tortilla Soup

Bibb Lettuce Filled with Iceberg Lettuce and Topped with Spicy Tomato Vinaigrette, Crispy Shallots and Queso Fresco

Gathered Greens with Fried Plantains, Peppers and Guajillo Blossom Honey Vinaigrette

Refried Black Beans with Cilantro

Spanish Rice

Achiote Marinated Squash

Marinated Beef Flank and Chicken Fajitas Tossed with Red, Yellow and Green Bell Peppers and Onions

Red, White and Blue Cheese Enchiladas Ranchero Sauce

Guacamole, Sour Cream, House-made Salsa and Warm Tortillas

Tortilla Chips and Salsa

Apple Empanadas

Caramel Flan

DINNER

Dinner Buffets

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Austin \$58.00

Fresh Field Greens with Cucumber Ribbons, Roma Tomatoes, Bleu Cheese Crumbles and Chef's Choice of Dressing

Assorted Crudités and Pickled Vegetables with Domestic Artisanal Cheeses

Charred Shrimp Salad with Roasted Corn Peppers and Fresh Jicama

Mesquite Grilled Breast of Chicken with Tomatillo Sauce and Heirloom Tomato Pico

Grilled Texas Beef Medallions with Whiskey Sauce

Roasted Yukon Potatoes with Caramelized Onions and Fresh Thyme

Medley of Seasonal Vegetables

Jalapeño Corn Bread

Caramel Cheesecake with Chocolate Crust

Texas Pecan Pie

Governor's \$70.00

Domestic Cheese, Sliced Seasonal Fruit and Berries

Classic Caesar Salad

Spinach Salad with Spiced Pecans, Crumbled Feta, Sweet Onion and Brown Sugar Vinaigrette

Marinated Mushroom Salad, Balsamic Onions and Tear Drop Tomatoes

Beef Tenderloin Medallions with Bourbon Peppercorn Sauce

Red Snapper with Lobster Butter Sauce, Fresh Tarragon and Grilled Vegetables

Pan Seared Breast of Chicken with Wild Mushroom Sauce and Apple Chutney

Gorgonzola Whipped Potatoes

Baby Vegetable Medley

Pastry Chef's Selection of Cakes and Pies

DINNER

Plated Dinner 3 Course Minimum

All Dinner Buffets Served with Iced Tea, Freshly Brewed Shade Grown Regular and Decaffeinated Coffee and Assorted Hot Teas

Please Allow Our Chef to Select Seasonal Fresh Vegetables



Starters

Sonoran Tortilla Soup with Tortilla Strips

Yukon Gold Potato Soup with Fresh Chives and Lobster Oil

Ancho's Salad with Organic Field Greens, Marinated Pear Tomatoes, Cucumber Ribbons, Maytag Bleu Cheese and White Balsamic Vinaigrette

Baby Spinach Salad with Passion Fruit Dressing, Spiced Pecans, Crumbled Feta and Shaved Sweet Onion

Caesar Salad with Garlic Croutons and Grated Parmesan Cheese

Romaine Hearts with Black Pepper Dressing, Sourdough Crostini and Red Onion

Entrées

Grilled Organic Airline Chicken Breast with Garlic Roasted Wild Mushrooms, Creamy Risotto and Oven Dried Tomatoes \$52.00

Blackened Salmon with Mango Pepper Chutney, Warm Fingerling Potato Salad and Wilted Greens \$54.00

Double Cut Pork Chop with Apple Chutney and Whipped Sweet Potatoes \$54.00

Roasted Chicken with Peach and Bourbon Glaze and Organic Wild Rice \$56.00

Honey Lavender Glazed Lamb Chops with Mint Jus, Orange Chutney and Burnt Corn Pudding \$56.00

Crispy Pan Seared Texas Striped Bass with Yellow Tomato Gazpacho, Nicoise Vegetable Salad and Carrot Parmesan Risotto \$58.00

10oz. New York Strip Steak with a Red Wine Molasses Drizzle and Yukon Gold Potato Cake \$62.00

Grilled Filet Mignon with Beurre Rouge, Goat Cheese Potato Puree and Chive Tomato Relish \$68.00

Duet of Grilled Filet of Beef and Pan Seared Breast of Chicken with Port Wine Reduction, Garlic Herb Butter and Goat Cheese Whipped Potatoes \$70.00

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DESSERTS



Plated Dinner 3 Course Minimum

All Hot Dinner Entrées Include a Choice of One Starter, Dessert, Fresh Baked Dinner Rolls with Butter, Ice Cold Tea, and the Offering of Freshly Brewed Regular and Decaffeinated Shade Grown Coffee & Assorted Hot Teas Service

Desserts

Chocolate Cup with White and Dark Chocolate Mousse with Caramel Sauce

Texas Ice Box Lemon Pie Topped with Marinated Berries

Raspberry Mascarpone Cheesecake

Texas Pecan Pie with Bourbon Sauce

Old Fashioned Chocolate Layer Cake with Rich Triple Chocolate Filling

Chocolate Trio Featuring Espresso Shooter, Mini Chocolate Cake and Truffle

Pecan Pie Cheesecake

Caramelized Banana Cake with Pralines

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RECEPTION

Cold Hors d'oeuvres

A Butler Fee of \$75 per Butler will Apply for 2 Hours of Service for Hand Passed Hors d'oeuvres

*Can be passed



Caprese Skewers with Vine Ripened Tomatoes, Mozzarella and Fresh Basil*

Smoked Salmon Mousse on Dark Rye with Popped Caper*

Southern Chicken Salad in Savory Pastry Cup*

Heirloom Tomato Bruschetta, Buffalo Mozzarella and Balsamic*

Prosciutto Wrapped Asparagus with Remoulade*

\$4.00 per piece

Ahi Tuna on Crispy Wonton Chip, Lemon and Spicy Dressing*

Smoked Duck Breast on Toasted French Bread with Arugula, Mango Chutney and Pecorino Cheese*

Chilled Marinated Shrimp with Chipotle Drizzle on Bamboo*

Crab Salad on Parmesan Galette with Fresh Chives *

Peruvian Potato with Lemon Crème, Arugula and Crispy Prosciutto*

Deviled Eggs with Applewood Smoked Bacon

\$5.00 per piece

Texas Shrimp Salad on Toasted Corn Bread

Seafood Ceviche Shooters*

Poached Shrimp with Bloody Mary Cocktail Sauce and Lemon Aioli

Vietnamese Salad Spring Rolls*

Lobster Salad on Polenta Crouton with Red Pepper and Shaved Asiago*

Beef Carpaccio on Sourdough Crostini with Pecorino, Sea Salt and Extra Virgin Olive Oil*

Prosciutto Wrapped Melon*

Crab Salad Profiterole with Mango Chutney

Smoked Salmon Pinwheel
Rolled with Capers, Cream Cheese and Lemon Zest,
Served on a Cucumber Coin

\$6.00 per piece



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RECEPTION

Hot Hors d'oeuvres

A Butler Fee of \$75 per Butler will Apply for 2 Hours of Service for Hand Passed Hors d'oeuvres

*Can be passed



Pulled Chicken, Jack Cheese and Tomato Sauce on Flatbread*

Spinach and Feta Triangles*

Marinated Chicken Satay with Peanut Sauce

Stuffed Mushroom Caps with Spinach, Sausage and Crab*

Artichoke Beignets with Fontina and Marinara Sauce

Pot Stickers with Ginger Balsamic Dressing Dipping Sauce

Egg Rolls with Sweet and Sour Sauce

Gruyere Cheese Puff with Chive Pesto*

Fried Green Tomato Wedges with Bacon Boursin Cheese

\$4.00 per piece



Pecan Crusted Chicken Tenders with Honey Mustard

Chicken Empanadas with Lime Crema

Thai Marinated Beef Satay with Curry Yogurt Sauce

Mini BBQ Pulled Pork Sliders with Marinated Red Onions and Cilantro

Duck Quesadillas with Caramelized Onions and Goat Cheese Crème*

Sea Scallops Wrapped in Bacon*

Beef Empanadas with Tomato and Garlic Mojo*

Cajun Shrimp and Andouille Brochette

\$5.00 per piece

Coconut Fried Shrimp with Mango Chutney

Crab Cakes with Brandy Mayonnaise

Pulled Pork on Jalapeno Corn Jack Cake

Bamboo Skewered Shrimp with Pineapple

Shrimp Beggars Purse with Sweet Chili Sauce

Herb Crusted Lollypop Lamb Chops with Lavender Honey, Mustard Demi Glace

\$6.00 per piece

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RECEPTION

Reception Displays



International and Domestic Cheese \$14.00
Garnished with Fresh Fruit and Served with Assorted Gourmet Wafers and Sliced Toasted French Bread

Sliced Seasonal Berry and Fruit \$12.00
Fresh Seasonal Fruits and Berries



Vegetable Crudités \$10.00
Fresh Seasonal Vegetables with Ranch and Pepper Cream Dips

Housemade Salsa Bar \$12.00
Flava's Famous Salsa, Tomatillo Salsa Verde, Avocado Mango Salsa and Chili Con Queso with Crispy Tortilla Chips

Antipasto Display \$18.00
Featuring Kalamata Olives, Barese, Spanish and Domestic Olives, Imported and Artisanal Cheeses, Parma Ham, Salami, Capricola, Mortadella and Grilled and Pickled Vegetables served with Rustic Breads and Extra Virgin Tuscan Olive Oil

Wheel of Baked Brie \$115.00 each
serves 30 guests
Served with Toasted Pecans, Brown Sugar, Wild Berry Sauce, Gingersnaps and Sliced Toasted French Bread

Side of Smoked Salmon Display \$300.00
serves 25 guests
Sliced with Traditional Condiments, Rye and Pumpernickel Cocktail Breads, Toasted Baguettes and Lavosh

From Our Pastry Chef \$16.00
3 pieces per person
Mini Fruit Tarts, Mini Pecan Pies, Espresso Brownie Bites and White and Dark Chocolate Dipped Strawberries

Chocolate Fountain Station \$10.00
Rich flowing Chocolate
Assorted Dippables to Include Sponge Cake, Pretzels, Marshmallows and Strawberries

Customized Ice Carvings Pricing Varies
Company Names, Logos and Figurines

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RECEPTION

Culinary Stations

Our Action Stations are Designed to Accompany Your Additional Reception Menu Selections, They are Not Available Alone or as Lunch or Dinner Buffets.

Action Stations May Require Price to be Replenished after a Duration of 1 ½ Hours

All Action Stations Require a Chef Attendant (1 per every 50-100 guests) at \$75 Each

All Action Stations Require a Minimum Guarantee of 50 People.



Italian Pasta Station \$20.00

Penne or Cheese Tortellini Made to Order with the Guest's Choice of Ingredients to Include Shrimp, Italian Sausage, Peppers, Green Onions, Black Olives, Button Mushrooms, Fresh Basil, Julienne Zucchini and Carrots. Tossed with Alfredo or Marinara Sauce. Served with Hot Garlic Breadsticks and Freshly Grated Parmesan Cheese

Mini Taco Station \$20.00

Mini Corn and Flour Tortillas with Seasoned Ground Beef and Roasted Chicken. Served with Cheddar Cheese, Homemade Salsa, Fresh Pico de Gallo, Jalapeños, Fresh Guacamole, Sour Cream, Shredded Lettuce, Diced Onions and Tomatoes

BBQ Station \$22.00

Pulled Pork, Beef Brisket and Slow Roasted Chicken Served with Silver Dollar Rolls, BBQ sauce and Sliced Onions and Pickles

Mashed Potato Martini Station \$14.00

Create Your Own Mashed Potato Martini with Pesto, Garlic or Gold Mashed Potatoes Topped with Your Choice of Sautéed Wild Mushrooms, Sautéed Rock Shrimp, Confetti of Peppers, Shredded Cheese, Bacon and Spiced Pulled Pork

Shrimp and Grits Station \$14.00

Ground "Southern-Style" Hominy Grits with Your Choice of Sautéed Wild Mushrooms, Sautéed Rock Shrimp, Confetti of Peppers, Shredded Cheese, Bacon and Spiced Pulled Pork

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Culinary Stations

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All Action Stations Require a Minimum Guarantee of 50 People.



Chopped Salad Station \$10.00

Chopped Iceberg and Romaine Lettuces Topped with Your Choice of Bacon, Chopped Egg, Blue Cheese Crumbles, Red Onion, Ranch, Blue Cheese or Italian Dressings

Taste of Texas \$24.00

Tub of Ice Cold Independence Pale Ale
Mini BBQ Beef Sandwiches, Pickle Spears, Chips, Queso, Fresh Salsa and Sliced Jalapeños

“South of the Border” \$22.00

Tortilla Chips with Rustic Salsa and Guacamole
Mini Chimichangas
Cinnamon and Sugar Dusted Churros

“Pre-Game” Tailgate \$24.00

Warm Soft Pretzels with Grey Poupon and Yellow Mustard
Red Hot Buffalo Wings Served with Ranch Dressing and Celery
Housemade Chips with Onion and Sun-Dried Tomato Dip
Dr. Pepper, Coke and Sweet Leaf Tea

Sliders Station \$16.00

Charbroiled All-Beef Patties, Seared Chicken Breast and Honey-Balsamic Roasted Portobello Mushrooms

Red Neck Cheddar, Maytag Blue and Texas Goat Cheese

Served with Lettuce, Sliced Roma Tomato, Bermuda Onion, Caramelized Onion, Sautéed Button Mushrooms, Bacon Bits, Poblano Rajas, Pickled Jalapenos, Mayonnaise, Chipotle Aioli, Grain Mustard, Dijon Mustard, Umami Sauce and Whiskey BBQ Sauce

Add Bison Sliders: Additional \$2.00 per person

Add Sliced Truffle Topping: \$2.00 per person

Mac & Cheese Station \$14.00

Traditional Mac and Cheese with Elbow Pasta

Mac and Cheese Blanc with Penne Pasta, Gruyere and Mozzarella Cheese Sauce

Texas Mac and Cheese with Cheddar Cheese Sauce, BBQ Pulled Pork and Roasted Poblano Peppers

Served with Toppings: Bacon Bits, Sautéed Mushrooms, Caramelized Onions, Prosciutto, Scallions, Julienned Sun Dried Tomatoes, White Truffle Oil, Diced Peppers, Pickled Jalapenos and Basil

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RECEPTION

Chef's Carving Station

Our Carving Stations are Designed to Accompany Your Additional Reception Menu Selections. They are Not Available Alone or as Lunch or Dinner Buffets

All Carving Stations are Priced to be Replenished after a Duration of 1 ½ Hours

All Carving Stations require a Carver (1 per 50-100 guests) at \$75.00 each

Each Carving Station Requires a Minimum Guarantee of 50 People.



Sage Rubbed Roasted Turkey Breast
\$14.00 with a minimum of 30 Guests

Served with Fresh Sage Gravy, Apple Cranberry Chutney and Silver Dollar Rolls

Herb Crusted Steamship Round of Beef
\$16.00 with a minimum of 150 Guests

Served with Peppercorn Sauce, Horseradish, Grain Mustard and Silver Dollar Rolls

Bourbon Glazed Virginia Ham
\$12.00 with a minimum of 40 Guests

Served with Bourbon Brown Sugar Glaze, Garlic Cranberry Sauce and Sourdough Rolls

Slow Roasted Prime Rib of Beef Au Jus
\$20.00 with a minimum of 50 Guests

Sea Salt and Herb Rubbed, Served with Au Jus, Horseradish and Silver Dollar Rolls

Apple Cider and Maple Glazed Pork Loin
\$14.00 with a minimum of 20 Guests

Served with Garlic and Roasted Tomato Chutney and Jalapeño Corn Bread

Peppercorn Crusted Tenderloin of Beef
\$22.00 with a minimum of 20 Guests

Served with Red Wine Truffle Demi-Glace and Dill and Onion Rolls

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RECEPTION

Culinary Stations

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Action Stations may Require Price to be Replenished after a Duration of 1 ½ Hours

All Action Stations Require a Chef Attendant (1 per every 50-100 guests) at \$75 Each.

All Action Stations Require a Minimum Guarantee of 50 People.



S'mores Station \$12.00 per person

Chef-roasted Jumbo Marshmallows Served with Hershey's Bars and Graham Crackers Over a Modern Campfire

Grilled Pound Cake Station \$14.00 per person

Chef-grilled Lemon Pound Cake and White Chocolate Pound Cake

Served with Shortbread, Berry Compote, Strawberry Sauce, Warm Chocolate Sauce, Peach Compote, Marmalade and Whipped Butter



Personalized Cheesecake Station \$16.00 per person

Mini NY Cheesecake, White Chocolate Cheesecake, Strawberry Swirl Cheesecake and Chocolate-mint Cheesecake

Served with Toppings: Pecan Praline Sauce, Pineapple Compote, Berry Compote, Chopped Oreos, Chopped Butterfinger, Chocolate Sauce, Cherries, Whipped Cream, Chopped Heath Bar, Peanut Chips, Chocolate Chips and Toasted Coconut

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BEVERAGES

Beverage Menu

A bartender charge of \$75 (two hour minimum) will be added for each bar. A \$15 charge will be added for each additional hour. For every \$750 in cash bar sales, (1) bartender fee will be waived. A butler fee of \$75 per butler will apply for 2 hours of service for hand passed drinks. Cash bar options available upon request. Cashier fee of \$75 per cashier, per hour will apply.



Open Bar Package – Per Person – By the Hour

A fully Stocked Bar including Liquor, Imported and Domestic Beers, Current House Wines by the Glass, Juices, Sodas and Mineral Water will be provided with a Per Person Charge Based on a Guarantee of Attendance.

Call Brand

First Hour \$18.00 Per Person
Two Hours \$26.00 Per Person
Each Additional Hour \$8.00 Per Person

Premium Brand

First Hour \$20.00 Per Person
Two Hours \$29.00 Per Person
Each Additional Hour \$9.00 Per Person

Beer and Wine Only

First Hour \$12.00 Per Person
Two Hours \$18.00 Per Person
Each Additional Hour \$6.00 Per Person

Authentic Austin

Austin Works Beers, Hill Country Wines, Deep Eddy Vodkas, Tito's Vodka, Saledo Whiskey and Mixers

First Hour \$14.00 per person
Two Hours \$20.00 per person
Each Additional Hour \$6.00 per additional hour

Tex Mex

Texas Beers, Texas Wines, Margaritas and Mojitos

First Hour \$12.00 per person
Two Hours \$18.00 per person
Each Additional Hour \$6.00 per additional hour

As an add-on to your package bar

Mojito Bar \$5.00 per person
Bloody Mary and Mimosa Bar \$5.00 per person
Margarita Bar \$5.00 per person
House Infused Sangria \$5.00 per person
Martini Bar \$6.00 per person
Sparkling Wine \$6.00 per person

By The Drink

Hosted Bar Billed on Consumption
Call Brand Cocktails \$7.50
Premium Brand Cocktails \$8.50
Domestic Beer \$5.00
Imported Beer \$6.00
House Wine by the Glass \$8.00
Mineral Water \$5.00
Juices/Soft Drinks \$4.50
Cordials \$10.00
Martinis and Specialty Cocktails \$9.50

By The Gallon

Margarita \$100.00 per Gallon
Mimosa \$85.00 per Gallon
House Infused Sangria \$85.00 per Gallon

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BEVERAGES

Beverage List

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Call Brand Bar

- Svedka Vodka
- Tito's Vodka
- Bacardi Silver Rum
- Captain Morgan Spiced Rum
- Tanqueray Gin
- Seagrams Gin
- Jack Daniels Whiskey
- Canadian Club Whiskey
- Dewar's Scotch Whiskey, White Label
- Jim Beam Bourbon
- Sauza Blanco Tequila
- Triple Sec

Premium Brand Bar

- Absolut Vodka
- Grey Goose Vodka
- Bacardi Silver Rum
- Myer's Dark Rum
- Tanqueray Gin
- Bombay Sapphire Gin
- Jack Daniels Whiskey
- Chivas Scotch Whiskey
- Crown Royal Whiskey
- Knob Creek Bourbon
- Jose Cuervo Gold Tequila
- Cointreau
- Hennessy VS Cognac

Standard Beer Selections

- Miller Light
- Coors Light
- Budweiser
- Heineken
- Dos Equis

Local Micro Brewed

- Freestyle Wheat
- Fireman's 4 Blonde Ale
- Full Moon Pale Rye Ale
- Austin Amber

Standard Wine Selections

- Hogue Cellars Chardonnay
- Hogue Cellars Cabernet Sauvignon
- House Selected Blush Wine
- House Selected Sparkling Wine

Additional Beer and Wine Selections May be Available Upon Request

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WINE LIST

The Wines on this Progressive Wine Menu are Grouped into Flavor Categories. Wines with Similar Flavors are Listed in a Simple Sequence Starting with Those that are Sweeter and Very Mild in Taste, Progressing to the Wines that are Drier and Stronger in Taste.



Sweet Sparkling Wines

Listed from sweetest to least sweet

Kenwood Vineyards, Brut, "Yulupa Cuvée",
California, NV 38

Dry Sparkling Wines and Champagne

Listed from milder to stronger

Ruffino, Prosecco, Veneto, Italy, NV 39

Chandon, Rosé, California, NV 48

Piper Sonoma, Brut, Sonoma County, California, NV
50

Piper Heidsieck, Brut, "Cuvée", Champagne, France,
NV 90

Moët & Chandon, "Imperial", Champagne, France,
NV 115

Sweet and Off-Dry White/Blush Wines

Listed from sweetest to least sweet

Ruffino, Moscato d' Asti, Piedmont, Italy 2011 36

Cantine Volpi, Moscato, "Moscadoro", Piemonte,
Piedmont, Italy, 2004 39

Sweet and Off-Dry White/Blush Wines

Listed from sweetest to least sweet

Chateau Ste. Michelle, Riesling, "Harvest Select",
Columbia Valley, Washington, 2010 38

Charles Smith Wines, Riesling, "Kung Fu Girl
Evergreen Vineyard", Columbia Valley, Washington,
2010 42

Sokol Blosser, "Evolution", America, USA 16th Edition
40 Chateau Ste. Michelle, Riesling, Columbia Valley,
Washington, 2010 36

Light Intensity White Wines

Listed from milder to stronger

Placido, Pinot Grigio, Veneto, Italy, 2005 38

Banfi, Pinot Grigio, "Le Rime", Tuscany, Italy, 2011
40

Kris, Pinot Grigio, delle Venezie, Italy, 2010 38

Kim Crawford, Sauvignon Blanc, Marlborough, New
Zealand, 2010 48

Veramonte, Sauvignon Blanc, "Reserva", Casablanca
Valley, Aconcagua, Chile, 2010 39

Joel Gott, Sauvignon Blanc, California, 2009 45

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WINE LIST

The wines on this Progressive Wine Menu are grouped into Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.



Medium Intensity White Wines

Listed from milder to stronger

Hogue, Chardonnay, Columbia Valley, Washington, 2009 38

Hess Select, Chardonnay, Monterey, California, 2010 42

Kendall Jackson, Chardonnay, "Vintner's Reserve", California, 2009 44

Franciscan, Chardonnay, Napa Valley, California, 2009 48

Stonehedge, Chardonnay, California, 2009 38

Hess, Chardonnay, "Shirtail Creek Vineyard", Monterey County, California 2011 38



Full Intensity White Wines

Listed from milder to stronger

Franciscan, Chardonnay, Napa Valley, California, 2008 48

Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California, 2009 60

Light Intensity Red Wines

Listed from milder to stronger

Willamette Valley Vineyards, Pinot Noir, "Whole Cluster", Willamette Valley, Oregon, 2011 55

Estancia, Pinot Noir, "Pinnacles Ranches", Monterey County, California, 2011 38

Lange, Pinot Noir, Willamette Valley, Oregon, 2009 62

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WINE LIST

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Medium Intensity Red Wines

Listed from milder to stronger

Wild Horse, Pinot Noir, "Unbridled", Santa Barbara County, California, 2008 75

McWilliam's, Shiraz, "Hanwood Estate", South Eastern Australia, 2009 38

Hogue, Merlot, Columbia Valley, Washington, 2008 38

Umani Ronchi, Montepulciano d'Abruzzo, "Podere", Abruzzi, Italy, 2009 39

Hogue, Cabernet Sauvignon, Columbia Valley, Washington, 2008 38

Terrazas de los Andes, Malbec, "Altos del Plata", Mendoza, Argentina, 2011 40

Genesis by Hogue, Meritage, Columbia Valley, Washington 2007 42

Banfi, Chianti Classico, Riserva, Tuscany, Italy, 2009 48

Concho y Toro, Cabernet Sauvignon, Central Valley, Chile, 2008 40

Louis M. Martini, Cabernet Sauvignon, Sonoma County, California, 2010 38

Beaulieu Vineyard, Cabernet Sauvignon, Napa Valley, California, 2009 52

Bodega Catena Zapata, Malbec, "Vista Flores", Mendoza, Argentina, 2010 42

William Hill Winery, Cabernet Sauvignon, Central Coast, California, 2011 38

Franciscan Oakville Estate, Merlot, Napa Valley, California, 2007 48

Main Street Winery, Cabernet Sauvignon, Lake Monterey Santa Barbara Counties, California, 2009 38

Cain, Merlot/Cabernet Sauvignon, "Cuvée", Napa Valley, California, NV7 70

Bodegas Juan Gil, Monastrell, "Silver Label", Jumilla, Murcia, Spain 2010 42

Chalone Vineyard, Cabernet Sauvignon, Monterey County, California, 2010 38

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WINE LIST

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Full Intensity Red Wines

Listed from milder to stronger

Beringer, Cabernet Sauvignon, Knights Valley,
California, 2009 70

Ravenswood, Zinfandel, "Old Vine", Napa Valley,
California, 2010 48



Oberon, Cabernet Sauvignon, Napa Valley,
California, 2010 58

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