



**Catering Menu**  
**For 20-30 Guests**

## SMALLER PLATES

Chef's Famous Crab Cake 24  
jumbo lump crab | corn relish | chipotle aioli

Diver Scallops  20  
two scallops | papaya slaw | vanilla mango sauce

Pork Belly Bites  14  
maple-glazed | pineapple & mint relish | cactus pear bbq

Short Rib Poppers 16  
bacon-wrapped | diablo marmalade

## STARTERS

*add chicken, shrimp, salmon\* or skirt steak\* 8*

Arugula & Artichoke 9  
orange segments | edelen farms chevre  
marcona almonds | curry honey mustard

Baby Romaine Ceasar 9  
grilled crostini | parmesan crisps

Strawberry Spinach 9  
point Reyes blue cheese | candied pecans  
strawberry vinaigrette

## LARGER PLATES

*^ select entrees include chef's choice of seasonal sides*

Crab Stuffed Flounder<sup>^</sup> 32  
jumbo lump crab | mango relish

Grilled Chicken Reposado<sup>^</sup>  24  
tequila, lime & tomato ceviche

Herbed Cheese Empanada  27  
rustic tomato sauce

Ribeye Steak\*<sup>^</sup>  45  
cast iron-seared | seasoned steak butter

Ruby Red Salmon\*<sup>^</sup> 30  
ginger & pecan-crusting | raspberry chipotle sauce

Short Rib Mac & Cheese 29  
smoked white cheddar | bacon & jalapeno marmalade

## SEASONAL SIDES

*choice of starch and vegetable*

### Starch

Herbed Fingerling Potatoes  
Roast Garlic Mashed Potatoes  
Truffled Mushroom Risotto

### Vegetable

Bacon Wrapped Asparagus  
Roast Baby Vegetable Medley  
Steamed Broccolini | Baby Carrot

Gluten-friendly bread available upon request. Please notify us of any food allergy.

 gluten-friendly  vegan  vegetarian  dairy-free

\*Consuming raw or undercooked meats / poultry/ seafood/ shellfish or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.

All prices are subject to a 24% taxable service charge and 8.250% state sales tax. All menus and prices are subject to change

## APPETIZERS


minimum order of 25 per item

- Crispy Pork Belly Bites  8
- Petite Crab Cakes 10
- Seared Scallops  10
- Short Rib Poppers 7

## BUFFET OPTIONS

### Entrées

buffet price per person to include  
choice of salad, starch and vegetable

- Chicken Reposado  35
- Diver Scallops  47
- Filet Mignon  54
- Grilled Gulf Mahi  37
- Herbed Cheese Empanada  38
- Short Rib Mac & Cheese 40  
~per additional protein 30

### Salad Selections

- Arugula and Artichoke
- Grilled Baby Romaine Caesar
- Strawberry Spinach

### Starch Selections

- Herbed Fingerling Potatoes
- Dried Cherry Rice Pilaf
- Roast Garlic Mashed Potatoes
- Truffled Mushroom Risotto

### Vegetable Selections

- Bacon Wrapped Asparagus
- Crispy Brussels Sprouts
- Roasted Baby Vegetable Medley
- Steamed Broccolini



EST. 2024

Omni Corpus Christi  
900 N. Shoreline Blvd.  
2<sup>nd</sup> Floor  
Corpus Christi, TX 78401





## DESSERT

- Chocolate Vendetta 10  
chocolate sphere | salted caramel | chocolate  
mousse | chocolate ganache | cookie crumble |  
fresh strawberries
- Crème Brûlée 10  
vanilla bean custard | fresh berries |  
whipped cream
- Vanilla Bean Cheesecake 10  
fresh berry compote | blackberry coulis |  
whipped cream

## BEVERAGES

- Soda 4
- Tea 4
- Coffee 5

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## EVENT INFORMATION | POLICIES

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### DECORATIONS & SIGNAGE

Arrangements for floral centerpieces and special props will need to be made through the Catering Department. Liability for damage to the premises will be charged to the representative making arrangements through the Sales and/ or Catering Office.

Please note the following.

#### A

Scotch tape, nails, push pins or damaging fasteners may not be used to hang signs or other materials on any walls. Painter's masking tape is the only acceptable means of posting signage in the hotel, with prior consent.

#### B

The Hotel will not assume any responsibility for the damage or loss of merchandise or articles left in the restaurant prior to, during, or following a scheduled event.

#### C

Guest agrees to be responsible for any damage done to the premises during the period they are under guest control, or any independent contractor hired by guest.

### FURNITURE & EQUIPMENT

Switchgrass Landing will provide, at no charge existing tables and chairs in place.

Special table setup, linen, or additional tables and chairs will require an added fee per item.

- High boy table | **10**
- Cake table | **10**
- Chair | **5**
- Dance Floor | **100**

### FOOD & BEVERAGE

All prices are subject to a 24% taxable service charge and 8.250% state sales tax. All menus and prices are subject to change.

Special service fee per attendant:  
*not inclusive of service charge and tax*

- Butler | **100**
- Bartender | **100**
- Station | **100**
- Cake Cutting | **100**

### GUARANTEES

In arranging for Catering functions, an exact guarantee of attendance must be specified no later than three business days (72hrs) in advance of the scheduled event. (Thursday, Sunday, Monday and Tuesday).

**OMNI** CORPUS  
CHRISTI

Call today to speak with a Catering Specialist.

361-886-3535

Omnihotels.com