

San Antonio Marriott Rivercenter | 101 Bowie Street, San Antonio Texas 78205 | 210-223-1000  
San Antonio Marriott Riverwalk | 889 E. Market Street, San Antonio Texas 78205 | 210-224-4555



# INSPIRING EVENT MENUS

# BREAKFAST

## CONTINENTAL

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### **AWAKEN THE SENSES | 30 PER GUEST**

Selection of Orange, Grapefruit and Apple Juices

Season's Best Sliced Melons and Berries

Kashi Organic & Kellogg's Smart Start Cereals, Whole, 2% and Skim Milk

Chef's Selection of Breakfast Bakeries, Artisan Baked Croissants, Breakfast Breads, Muffins Tops, to Include Gluten Friendly Selections

Assorted Locally Baked Bagels, Cream Cheese, Peanut Butter, Whipped Butter, Assorted Jams

Coffee and Tea Service

### **BREAKFAST ENHANCEMENTS | PER ITEM**

**Whole Fruit**, to Include Bananas | 4

**Assortment of Fruit Flavored and Greek Yogurt**, with House Made Granola | 6

**Individually Crafted Greek Yogurt Parfait**, Local Honey, Seasonal Berries, House Made Granola | 7

**Hard Boiled Eggs**, with Sea Salt | 5

**English Muffin Sandwich**, with Pork Sausage, Provolone, Farm Fresh Scrambled Eggs, or Cured Canadian Bacon, Cheddar Cheese, Farm Fresh Scrambled Eggs | 8

**Rise and Shine Croissant**, Farm Fresh Scrambled Eggs, Smoked Ham, Cheddar Cheese | 8

**Southwest Breakfast Burrito**, Farm Fresh Scrambled Eggs, Mexican Chorizo, Cheddar Cheese, Local Flour Tortilla, Salsa Verde | 8

**Steel Cut Oatmeal**, Brown Sugar, Raisins, Dried Cranberries, Texas Pecans | 8

**Quinoa Porridge**, Brown Sugar, Toasted Walnuts, Golden Raisins | 7

**Smoked Salmon Display**, Ducktrap Smoked Salmon with Bagels, Cream Cheese, Capers, Chopped Egg, Red Onion, Tomato and Cucumber | 15



meetings imagined

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All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax

# BREAKFAST

## PLATED

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*Served with, Orange Juice, Chef's Daily Selection Of Breakfast Bakeries: Artisan Baked Croissants, Breakfast Breads And Muffin Tops, To Include Gluten Friendly Selections, Sweet Butter, Assorted Fruit Jams, Freshly Brewed Coffee And Tea Service.*

### **BREAKFAST STARTERS (Pre-Select One)**

**Season's Best Sliced Fruit**, Melons, Berries, Local Honey, Micro Mint

**Individually Crafted Greek Yogurt Parfaits**, Local Honey, Seasonal Berries, House Made Granola

**Individually Crafted Coconut Milk Parfaits**, Local Honey, Seasonal Berries, Chia Seeds

**Hot Smoked Salmon**, Whipped Cream Cheese, Shaved Red Onion, Cucumber, Chopped Egg, Heirloom Tomato, Crispy Bagel Chips

### **ENTREES | PER GUEST (Pre-Select One)**

#### **Farm Fresh Scrambled Eggs | 34**

Choice of Applewood Smoked Bacon, Canadian Bacon, Smoked Ham, Pork Sausage, or Chicken Apple Sausage  
Cast Iron Yukon Potatoes with Texas Sweet Onions and Chives

#### **Egg White Frittata | 35**

Sautéed Arugula, Roasted Tomato, Cultivated Mushrooms and Low Fat Mozzarella, Chicken Apple Sausage

#### **Oak Smoked Brisket Hash | 37**

Farm Fresh Poached Eggs, Roasted Sweet Potato, Peppers and Onions, Smoked Tomato Hollandaise

#### **Steak and Eggs | 39**

Grilled Petite Filet, Farm Fresh Scrambled Eggs, Roasted Fingerling Potatoes with Charred Peppers, Horseradish Hollandaise



**meetings imagined**

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# BREAKFAST

## BUFFET

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*Per Person Buffet Charge, Based on 1.5 Hour Duration. A Five Dollar per Guest Charge Will Be Applied For Each Additional Half Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer Than Fifty Guests Served.*

### TEXAS SUNRISE BREAKFAST BUFFET | 45 PER GUEST

**Selection of Orange, Grapefruit and Apple Juices**

**Seasons Best Sliced Melon and Berries**

**Chef's Selection of Breakfast Bakeries:** Artisan Baked Croissants, Breakfast Breads, and Muffin Tops, to include Gluten Friendly

**Assortment of Fruit Flavored and Greek Yogurts,** House Made Granola

Kashi Organic & Kellogg's Smart Cereals, Whole, 2% and Skim Milk

**Farm Fresh Scrambled Eggs with Chives**

Fire Roasted Salsa, Shredded Cheese, Hot Sauce

**Potatoes, Select One**

Fried Ranchero Potatoes with Cilantro

Crispy Home Fries with Caramelized Peppers

Cast Iron Yukon Potatoes with Texas Sweet Onions and Chives

Cheesy Hash Brown Casserole

**Protein, Select Two**

Crispy Bacon, Canadian Bacon, Breakfast Pork Sausage, Turkey Sausage, Chicken Apple Sausage

Freshly Brewed Coffee and Tea Service

### TEXAS INSPIRED SOUTHWEST BREAKFAST BUFFET | 45 PER GUEST

**Selection of Orange, Grapefruit and Apple Juices**

**Agua Fresca,** Watermelon & Mint or Horchata (Pre-Select One)

**Seasons Best Sliced Melon and Berries**

**Kashi Organic & Kellogg's Smart Cereals,** Whole, 2% and Skim Milk

**Individually Crafted Greek Yogurt Parfait,** Pineapple, Orange, Jicama, Pepitas, Shaved Coconut, Tajin

**Chicken Verde Chilaquiles,** Fried Corn Tortillas, Shredded Chicken, Salsa Verde, Cheddar Cheese, Pico de Gallo, Queso Fresco

**Build Your Own Texas Breakfast Tacos,** Local Soft Flour Tortillas, Scrambled Farm Fresh Eggs, Mexican

Chorizo, Crispy Bacon, Shredded Cheddar Cheese, Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Local Hot Sauces

**Sweet Potato Chorizo Hash,** Poblano Peppers, Red Onions, Cilantro

**Conchas, Vanilla, Chocolate and Strawberry**

**Fruit Empanadas,** Pineapple and Apple

Freshly Brewed Coffee and Tea Service



meetings imagined

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# BREAKFAST

## ENHANCEMENTS

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### **Buttery Biscuits**

with House Made Jams | 60 Per Dozen

### **Assorted Locally Baked Bagels**

Cream Cheese, Peanut Butter, Whipped Butter, Assorted Jams | 65 Per Dozen

### **Scrambled Farm Fresh Eggs**

with Chives, Fire Roasted Salsa, Shredded Cheddar Cheese, Hot Sauce | 7 per Guest

### **Starch Enhancements** | 6 Per Guest (each)

Fried Ranchera Potatoes with Cilantro

Crispy Home Fries with Caramelized Peppers

Cast Iron Yukon Potatoes with Texas Sweet Onions and Chives

Cheesy Hash Brown Casserole

### **Protein Enhancements** | 7 Per Guest (each)

Crispy Bacon, Canadian Bacon, Pork Sausage, Turkey Sausage, Chicken Apple Sausage

## **CHEF CRAFTED STATION ENHANCEMENTS**

### **Hand Crafted Omelet Station** | 15 Per Guest\*

Farm Fresh Eggs, Egg Whites, Tomatoes, Onions, Peppers, Mushrooms, Ham, Chicken Apple Sausage, Spinach, House Made Salsa, Cheddar Cheese, Pepper Jack, Goat Cheese

### **Pancake Station** | 11 Per Guest\*

Blue Corn and Buttermilk Pancakes\*, Served with Blueberry Compote, Dark Chocolate Chips, Vermont Maple Syrup, Soft Whipped Butter

### **Texas French Toast Station** | 10 Per Guest\*

Thick Cut Texas Toast Dipped in Vanilla Cinnamon Custard, Served with Strawberry Butter, Blueberry Butter, Peach Vanilla Jam, Candied Pecans, Powder Sugar and Vermont Maple Syrup

### **Texas Benedict** | 12 Per Guest\*

Farm Fresh Poached Eggs, House Smoked Beef Brisket, Sourdough English Muffins, Cilantro Hollandaise

**\*Uniformed Chef (Per 100 Guests) Required At \$180 Per Chef**



meetings imagined

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# COFFEE BREAKS

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*Priced Per Guest (Based On One Hour Of Service)*

## **SIMPLICITY | 12 PER GUEST**

Pepsi Soft Drinks, Bottled Water  
Freshly Brewed Coffee and Tea Service

## **ALL DAY BEVERAGE BREAK | 35 PER GUEST**

Pepsi Soft Drinks, Bottled Water  
Freshly Brewed Coffee And Tea Service

## **HYDRATE/ DEHYDRATE BREAK | 23 PER GUEST**

House Made Beef & Turkey Jerky  
Assorted Pop Chips  
Root Vegetable Chips  
Infused Water Station, Blueberry and Lemon, Mint and Lime, Strawberry and Thyme  
Freshly Brewed Coffee And Tea Service

## **MISSION MARKET | 23 PER GUEST**

Warm Salted Peanuts  
Jumbo Soft Pretzels, Warm Cheddar Fondue  
Andouille Sausage in a Blanket  
Alamo Golden Ale Mustard  
Chili-Lime Popcorn, White Cheddar Popcorn, Cinnamon Horchata Popcorn  
Pepsi Soft Drinks  
Freshly Brewed Coffee And Tea Service

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meetings imagined

# COFFEE BREAKS

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*Priced Per Guest (Based On One Hour Of Service)*

## **VEGETABLE HARVEST | 25 PER GUEST**

Signature Juice Bar Featuring, Carrot & Beet and Celery & Green Apple  
Market Style Crudité ,Cucumbers, Carrots, Broccoli, Heirloom Cauliflower, Celery, Radish, Cherry Tomato, Ranch Dip, Kale & Artichoke Yogurt Dip, Hatch Green Chili Hummus  
Carrot Cupcake, Cream Cheese Frosting  
Fruit Infused Water  
Freshly Brewed Coffee And Tea Service

## **SOUTH OF THE BORDER | 26 PER GUEST**

Chorizo Empanadas, Spicy Fresh Pineapple Salsa  
Black Bean Empanadas, Peanut and Chile De Arbol Salsa  
Tortilla Chips, House Made Salsa, Guacamole  
Fruit Rusas, Pineapple, Watermelon, Oranges, Jicama, Cucumber, Coconut, Savory Chamoy, Tajin, Tamarind Spiced Candy  
Cinnamon Churros, Tequila Infused Cajeta  
Prickly Pear Lemonade  
Freshly Brewed Coffee And Tea Service

## **CHOCOHOLICS | 26 PER GUEST**

Miniature Chocolate Fudge Brownies  
Chocolate Marble Pound Cake, Chipotle Caramel Sauce  
Assorted Whoopee Pie Collection to Include:  
White Chocolate, Cream and Chocolate Cream  
Rocky Road Chocolate Bars  
House Made Double Chocolate Chip Cookies  
Individual Chocolate, Whole, 2%, Skim Milk  
Freshly Brewed Coffee And Tea Service



**meetings imagined**

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# COFFEE BREAKS

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*Priced Per Guest (Based On One Hour Of Service)*

## **ENERGIZE, REVIVE & RENEW | 26 PER GUEST**

Superfruit Refresh Smoothie, Blueberry, Greek Yogurt, Acai Berry, Coconut Milk, Local Honey  
The Lean Pineapple Mango Smoothie, Pineapple, Mango, Greek Yogurt, Protein Powder, Mango Juice  
Market Style Dry Fruit & Nut Trail Mix, Candied Pecans, Roasted Almonds, Pineapple, Cranberries, Blueberries, M&Ms, Yogurt Covered Raisins, Banana Chips  
Iced Green Tea, Bottled Water  
Freshly Brewed Coffee And Tea Service

## **BEE BREAK | 28 PER GUEST**

Honeycomb and Smoked White Cheddar Skewers  
House Made Pretzel Bits, Local Honey-Poppy Seed Dijon  
Local Bee Sting Cake, Topped with Almond Florentine, Vanilla Custard  
Bee Pollen Chocolate Brittle  
Milk and Honey Vanilla Panna Cotta, Dehydrated Honey, Amarena Cherries  
Honey Lemonade  
Freshly Brewed Coffee And Tea Service

## **BUC-EE'S, TEXAS GAS STATION | 30 PER GUEST**

Texas Honey Candied Pecans  
House Made Beef Jerky  
Chipotle Corn Nuts  
Frito Pie, Texas Red Chili, Diced Onions, Cheddar Cheese, Sour Cream, Green Onions, Pickled Jalapenos  
Chocolate Peanut Butter Fudge  
Big Red Soda and Soft Drinks  
Texas Sweet Iced Tea  
Freshly Brewed Coffee And Tea Service

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**meetings imagined**



# COFFEE BREAK

## ENHANCEMENTS

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### A LA CARTE | 7 EACH

Assorted Pepsi Soft Drinks  
Bottled Water  
Bottled Tomato, Grapefruit, Apple, Orange and Cranberry Juice

### A LA CARTE | 8 EACH

Starbucks Frappuccino's  
Starbucks Doubleshot Espresso's, Regular and Light  
Assorted Naked Juices  
Energy Drinks, Regular and sugar Free  
Propel Fit Waters  
Sweet Leaf Tea  
Bottled Lemonade

### A LA CARTE- PER GALLON

Freshly Brewed Regular Coffee, Tea and Decaffeinated | 100  
Selection of Tazo's Tea | 100  
Freshly Brewed Ice Tea | 100  
Lemonade | 90  
Infused Water | 60



meetings imagined

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# COFFEE BREAK

## ENHANCEMENTS

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### A LA CARTE- PER ITEM | 6 PER ITEM

100 Calorie Sweet and Salty Snack Packs  
Assorted Chips & Pretzels  
Assorted Pop Chips  
Individual Fruit Yogurts  
Assorted Candy Bars

### A LA CARTE- PER ITEM | 7 PER ITEM

Assorted Kind, Cliff, Luna Bars  
Individual Bags of Trail Mix  
Individual Bags of Pop Corn

### A LA CARTE- PER DOZEN

Breakfast Pastries and Breads with Fruit Preserves & Butter | 60  
Bagels with Cream Cheese | 65  
Jumbo Warm Pretzels with Shiner Bock Mustard | 60  
Chocolate Dipped Texas Shaped Cookies | 60  
Assorted House Made Cookies | 60  
Chocolate Fudge Brownies, Brown Sugar Blondies | 60  
Skewered Bananas & Chocolate Dipped Strawberries | 60  
Assorted Ice Cream Bars and Local Paletas | 60  
Assorted House Made Cupcakes | 60  
Assorted Cake Pops | 60



meetings imagined

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# LUNCH

## INDIVIDUALLY CRAFTED COLD ENTREE PLATES

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*Cold Entrees are Served As A Two-Course Option With Choice Of Salad, Choice of Protein, Choice Of Dessert, House Baked Bread Basket, Artisan Rolls With Sea Salt Butter, Coffee And Tea Service*

### COLD ENTREE

#### **Wedge Salad**

Baby Iceberg, Cherry Tomatoes, Crumbled Smoked Bacon, Cucumbers, Chopped Egg, Blue Cheese, with Avocado Ranch Dressing

#### **Smokehouse Chopped Salad**

Chopped Romaine, Roasted Corn, Cherry Tomatoes, Crispy Onions, Cucumbers, Chopped Egg, Shredded Cheddar Cheese, BBQ Ranch Dressing

#### **Southwest Salad**

Baby Iceberg, Roasted Corn, Cherry Tomato, Peppadew Peppers, Queso Fresco, Crispy Tortilla Strips, Citrus Vinaigrette

#### **Bistro Salad**

Arugula, Kale, Candied Pecans, Cherry Tomatoes, Caramelized Onions, Shaved Radish, Blue Cheese with Red Wine Vinaigrette

- **Grilled Natural Chicken Breast** | 42
- **Grilled Shrimp** | 45
- **Grilled Beef Tenderloin** | 46



meetings imagined

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# LUNCH

## INDIVIDUALLY CRAFTED LUNCH PLATES

*Entrees Are Served With Choice Of Salad, Choice Of Dessert, House Baked Bread Basket, Artisan Rolls With Sea Salt Butter, Coffee And Tea Service*

### LEAVES (Pre-Select One)

#### **Farm Green Salad**

Local Greens, Carrots, Cucumbers, Cherry Tomato, Candied Pecans, Shaved Manchego, Watermelon Radish, Green Goddess and Balsamic Dressings

#### **Tuscan Kale Salad**

Grana Padano, Farro, Pickled Red Onions, Roasted Butternut Squash, Red Grapes, Toasted Walnuts, Maple Cider Vinaigrette

#### **Superfood Salad**

Quinoa, Shaved Kale, Dried Blueberries, Texas Goat Cheese, Roasted Sweet Potato, Smoked Almonds, Pomegranate Vinaigrette

#### **The Wedge Salad**

Baby Iceberg, Blue Cheese, Cherry Tomato, Smoked Bacon, Chives, Peppercorn Ranch Dressing

#### **Heirloom Beet Salad**

Rocket Arugula, Local Texas Goat Cheese, Apple Chips, Spiced Pecans, Honey Lime Vinaigrette

### MAIN (Pre-Select One), Entrees Include Chef's Choice of Season's Best Vegetables

#### **Herb Roasted Natural Chicken | 48**

Smoked Shallot Whipped Potatoes, Cultivated Mushrooms, Lemon Maple Jus

#### **Citrus Brined Natural Chicken 48**

Kale and Caramelized 1015 Onions, Yukon Gold Potato Hash, Smoked Tomato Jus

#### **Grilled Atlantic Salmon | 50**

Corn and Chive Farro Risotto, Texas Honey Balsamic Vinaigrette

#### **Pan Seared Gulf Snapper | 52**

Tomato and Artichoke Quinoa Risotto, Fennel Citrus Slaw

#### **BBQ Braised Short Rib | 53**

Whipped Yukon Gold Potatoes, Crispy Shallots, BBQ Jus

#### **Center Cut Grilled Top Sirloin Steak | 55**

Whipped Sweet Potatoes, Cabernet Demi

### DESERTS (Pre-Select One)

**Apple and Peach Almond Tart**, Short Bread Pie Crust, Grand Marnier Anglaise

**Tahitian Vanilla Cappuccino Cake**, Mexican Chocolate Glaze, Kahlua Anglaise

**Meyer's Lemon Custard Torte**, Lemon Zest Joconde, Topped with White Chocolate Mousse, Blueberry Compote

**Banana Cream Pie**, Oreo Crust, Peanut Butter Smear, Banana Chip



meetings imagined

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# LUNCH

## BUFFET OF THE DAY

Day Of The Week Menu Discount 58 | Non Day Of The Week Menu 63

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### MONDAY

#### SOUTHWEST

**Braised Pork and Hominy Pozole**, Served with Lime, Red Onions, Shredded Cabbage

**Market Style Salad**, Romaine Lettuce, Jicama, Chayote Squash, Shaved Manchego, Red Peppers, Crispy Tortilla Strips, Cilantro Agave Vinaigrette

**Black Bean Salad**, Roasted Corn, Peppadew Peppers, Jalapeno-Pineapple Vinaigrette

**Southwest Cole Slaw**, Red Cabbage, Carrots, Cilantro, Red Peppers, Chipotle Citrus Dressing

**Cheesy Enchilada Casserole**, Poblano Peppers, Queso Fresco, Tomatillo Salsa, Fresh Pico De Gallo

**Spanish Rice**

**Soft Taco Bar**

Cilantro Lime Chicken and Carne Asada, Accompaniments, Shredded Iceberg Lettuce, Diced Tomatoes, Cheddar Cheese, House Made Guacamole, Fire Roasted Salsa, Sour Cream, Salsa Verde, Local Flour Tortillas, Assorted Hot Sauces

**Chocolate Chipotle Cake**, Prickly Pear Lime Sauce

**Mexican Wedding Cookies**

Freshly Brewed Coffee And Tea Service

### TUESDAY

#### AMERICAN - ITALIAN

**Garden Minestrone Soup**, Served with Shaved Parmesan

**Market Style Caesar Salad**, Romaine Lettuce, Parmesan, Herb Croutons, Cesar Dressing

**Caprese Salad**, Fresh Local Mozzarella, Heirloom Tomatoes, Micro Basil, Texas Olive Oil

**Construct It! Antipasti Bar**

Peppadew Peppers, Artichoke Hearts, Texas Olives, Pepperoncini, Marinated Asparagus and Artisan Salami

**Pan Seared Salmon**, Fried Capers, Spicy Arrabbiata Sauce

**Oven Roasted Natural Chicken Breast**, Caramelized Cipollini Onions, Cultivated Mushrooms, Smoked Tomato Jus

**Roasted Butternut Risotto**, Grana Padano, Shaved Fennel, Fresh Herbs

**Roasted Brussel Sprouts**, Aged Balsamic

**Italian Cream Cappuccino Cake**, Port Reduction

**Butterscotch Budino Shooters**, Topped with Caramel Sauce, Fresh Berries

Freshly Brewed Coffee And Tea Service



meetings imagined

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# LUNCH

## BUFFET OF THE DAY

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### WEDNESDAY

#### FROM THE SOUTH

##### Chicken and Dumplings

**Market Style Salad**, Spinach, Watermelon, Cucumbers, Shaved Red Onions, Feta Cheese, Toasted Walnuts, Red Wine Vinaigrette

**Apple Slaw**, Shaved Cabbage, Red Peppers, Smoked Almonds, Cider Vinaigrette

**Classic Yukon Gold Potato Salad**, Mayonnaise, Mustard, Chopped Eggs, Pickle Relish, Celery

##### Buttermilk Fried Chicken

**Smoked Pulled Pork**, Texas Ale Bbq Sauce

**Smoked Gouda Macaroni and Cheese**, Herb Crumbs

**Smothered Green Beans**, with Caramelized Onions and Bacon

**Warm Blackberry Pudding**, Baked Meringue, Vanilla Ice Cream

##### S'mores Shooters

Freshly Brewed Coffee And Tea Service

### THURSDAY

#### MEDITERRANEAN INSPIRED

**Spiced Carrot Soup**, Served with Crispy Chickpeas, Gold Raisins

**Market Style Salad**, Romaine, Cucumbers, Cherry Tomatoes, Kalamata Olives, Feta Cheese, Sliced Pepperoncini Peppers, Oregano Vinaigrette

**Israeli Cous Cous Salad**, Chickpeas, Artichokes, Roasted Cherry Tomatoes, Basil, Fresh Mozzarella, Lemon Dill Vinaigrette

**Cucumber Salad**, Heirloom Tomatoes, Red Onions, Feta, Extra Virgin Olive Oil

**Herbed Marinated Natural Grilled Chicken Breast**, Oyster Mushrooms, Green Olives, Preserved Lemon Jus

**Moroccan Red Fish**, Marinated Tomatoes, Grilled Lemon, Chermoula Sauce

**Braised Lentils**, with Swiss Chard

**Herb Roasted Vegetables**, Eggplant, Red Onions, Roma Tomatoes, Zucchini, Golden Peppers

**Lemon and Olive Oil Pound Cake**, Greek Yogurt Cream

**Baklava**, Pistachios, Walnuts, Local Honey

Freshly Brewed Coffee And Tea Service



meetings imagined

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# LUNCH

## BUFFET OF THE DAY

Day Of The Week Menu Discount 58 | Non Day Of The Week Menu 63

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### FRIDAY

#### BACKYARD BBQ

**Anasazi Bean Chili**, Served with Cheddar Cheese, Sour Cream, Green Onion

**Market Style Salad**, Farm Greens, Cherry Tomatoes, Shaved Cucumbers, Charred Corn, Red Onions, Cornbread Croutons, Buttermilk Ranch Dressing, Balsamic Vinaigrette

**Loaded Baked Potato Salad**, Bacon, Chopped Eggs, Green Onions, Cheddar Cheese, Sour Cream

**Fusilli Pasta Salad**, Mayonnaise, Mustard, Black Olives, Parsley, Celery, Red Onions

#### “Off the Grill”

Angus Beef Hamburgers, Turkey Burgers, “BBB” Beer Braised Bratwurst with Sauerkraut

#### Condiment Station:

Brioche Hamburger and Ho Dog Buns, Cheddar, Swiss, Blue Cheese, Caramelized Onions, Green Chiles, Jalapenos, Pickles, Guacamole, Mustard, Ketchup, Texas Ale Bbq Sauce, Mayonnaise, Lettuce, Tomato, Anasazi Bean Chili, Crispy Bacon, Roasted Mushrooms, Warm Queso

#### House Made BBQ Chips

#### Bourbon Baked Beans

**Banana Pudding**, Vanilla Wafers, Apple Pie Cupcakes

Freshly Brewed Coffee And Tea Service

### SATURDAY

#### SAN ANTONIO

**Smokey Chicken Tortilla Soup**, Avocado, Cotija Cheese, Crispy Tortilla Strips

**Market Style Salad**, Romaine Lettuce, Peppadew Peppers, Black Beans, Avocado, Cherry Tomato, Queso Fresco, Honey Lime Dressing

**Street Corn**, Roasted Corn, Bacon, Cilantro, Green Onions, Jalapeno, Lime Juice, Mayo, Cotija Cheese

**Red Quinoa Salad**, Black Beans, Avocado, Red Onion, Citrus Vinaigrette

**Gulf Snapper Veracruz**, Pimento Olives, Capers, Tomato Broth

**Natural Chicken Mole**, Poblano, White Sesame Seeds

#### Cilantro Lime Rice

**Calabacitas**, Roasted Corn, Poblanos

**Coconut Tres Leches Shooters**, Chantilly Cream

**Mexican Chocolate Bread Pudding**, Dulce de Leche Sauce

Freshly Brewed Coffee And Tea Service



meetings imagined

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# LUNCH

## BUFFET OF THE DAY

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### SUNDAY

#### ASIAN INSPIRED

**Vegetable Ramen**, with Japanese Noodles, Served with Bean Sprouts, Radish, Chopped Hard Boiled Egg

**Market Style Salad**, Farm Greens, Cilantro, Thai Basil Mint, Shaved Carrots, Red Onions, Cucumbers, Daikon Radish, Sesame Coriander Vinaigrette

**Wheat Soba Noodle Salad**, Bok Choy, Red Cabbage Shaved Carrots, Green Onions, Red Peppers, Sweet Chili Sesame Dressing

**Napa Cabbage Slaw**, Carrots, Red Onions, Cilantro, Snap Peas, Ginger Dressing

**Thai Salmon**, Chili Sauce, Ginger, Peanuts, Cilantro

**Honey Soy Natural Chicken Breast**, Sweet Soy, Sesame Seeds, Scallions

**Steamed Jasmine Rice**

**Stir Fry Vegetables**, Mushrooms, Broccoli, Carrots, Zucchini, Red Onions, Cabbage, Bok Choy

**Yuzu Pound Cake**, Caramelized Ginger Cream

**Sticky Rice Pudding Shooters**, Black Sesame

Freshly Brewed Coffee And Tea Service



meetings imagined

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# LUNCH

## BUFFET

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### HAND CRAFTED WRAPS & SANDWICHES | 49

#### Roasted Root Vegetable Barley Soup

**Market Style Chopped Salad**, Iceberg Lettuce, Shaved Manchego Cheese, Cucumbers, Cherry Tomatoes, Pickled Onions, House Made Croutons, Candied Pecans, Buttermilk Ranch Dressing

**Butternut Squash Salad**, Spinach, Frisee, Candied Pistachios, Dried Cranberries, Crumbled Texas Goat Cheese, Spiced Maple Vinaigrette

**Green Bean Salad**, Kalamata Olives, Marinated Tomatoes, Crumbled Feta, Balsamic Vinaigrette

#### Hand Crafted Sandwiches (Cold)

**Roasted Turkey Breast**, Bacon, Gouda Cheese, Alfalfa Sprouts, Smoked Tomato Aioli, Honey Wheat Flat Bread

**Vegetable Harvest Wrap**, Shaved Roasted Sweet Potatoes, Mexican Squash, Charred Peppers, Black Bean

**Hummus Spread**, Whole Wheat Wrap

#### Hand Crafted Sandwiches (Hot)

**Cuban Sandwich**, Black Forest Ham, Roasted Pull Pork, Swiss Cheese, Pickles, Mustard on Cuban Bread

**Ruben Sandwich**, Shaved Pastrami with Swiss Cheese, Sauerkraut, Thousand Island Dressing on Marble Rye Bread

#### House Made Potato Chips

**Warm German Potato Salad**, Yukon Gold Potatoes, Thick Cut Bacon, Apple Cider and Mustard Dressing

#### Mini Lemon and Blueberry Cheesecake

#### German Chocolate Cake Shooter

Freshly Brewed Coffee And Tea Service



meetings imagined

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# LUNCH

## ON THE GO

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*Any Item May Be Converted To A Salad*

### GRAB'N GO BAGGED LUNCH | 43

#### Sandwiches, Pre-Select Three

**Natural Roast Beef**, Goat Cheese, Red Onion Jam, Arugula, Horseradish Aioli, Honey Wheat Flat Bread  
**Roasted Turkey Breast**, Provolone, Frisee, Tomato Bacon Jam, Avocado Mayo, Honey Wheat Flat Bread  
**Applewood Smoked Ham**, Pimento Cheese Spread, Sliced Tomato, Spinach, Honey Wheat Flat Bread  
**Black Pepper Parmesan Chicken Breast Wrap**, Sundried Tomato Tapenade, Romaine Lettuce, Basil Aioli  
**Garden Harvest Wrap**, Balsamic Marinated Portobello Mushrooms, Zucchini, Squash, Arugula, Sunflower Sprouts, Pesto Hummus Spread, Spinach Tortilla

#### Accompaniments, Pre-Select One

**Ancient Grain Salad**, Artichokes, Celery, Feta, Red Peppers, Lemon Tarragon Vinaigrette  
**Southwest Cold Slaw**, Shaved Cabbage, Carrots, Jicama, Cilantro Dressing  
**Roasted Sweet Potato Salad**, Kale, Cranberries, Sunflower Seeds, Maple Mustard Vinaigrette  
**Broccoli Salad**, Cashews, Dry Cherries, Bacon, Greek Yogurt Dressing  
**Red Quinoa Salad**, Caramelized Onions, Sweet Potato, Walnuts, Parsley, Texas Citrus Vinaigrette

#### Sweet Treat, Pre-Select One

**House Made Rice Krispy Treat with Chocolate Drizzle**  
**House Made Chocolate Chip Cookies**  
**Macadamia Chocolate Whoopie Pie**  
**Chocolate Fudge Brownie**

#### Assorted Individual Bag of Chips

#### Apple of the Season

Pepsi Soft Drinks | 7 Each

Bottled Water | 7 Each

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All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax



meetings imagined

# RECEPTION

## CANAPES

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*Minimum Order Of 25 Pieces Per Selection*

### CHILLED

- Fig Wrapped in Prosciutto with Gorgonzola | 7 Per Piece
- Season's Best Melon, Shaved San Danielle Ham, Balsamic on Bamboo Fork | 7 Per Piece
- BBQ Spiced Smoked Chicken Salad, Roasted Pepper Aioli, Arugula, Garlic Toast | 7 Per Piece
- Tomato Caprese, Local Ricotta, Olive Oil Crostini, Aged Balsamic | 7 Per Piece
- Traditional Deviled Egg, Smoked Bacon, Chives, Paprika | 7 Per Piece
- Whipped Goat Cheese, Shaved Granny Apple, Spiced Grape Chutney, Sourdough Toast | 7 Per Piece
- Espresso Shaved Beef, Bleu Cheese Emulsion, Garlic Crostini | 8 Per Piece
- Chipotle Pulled Chicken Salad, Cilantro Crème, Queso Fresco, Micro Cilantro, in a Savory Cone| 8 Per Piece
- Ahi Tuna Taco, Wonton Crisp, Sriracha Mayo, Seaweed Salad | 8 Per Piece
- Citrus Poached Tiger Shrimp, Traditional Cocktail Sauce | 8 Per Piece

### HOT

- Spinach, Sundried Tomato, Feta Phyllo Triangle | 7 Per Piece
- Black Bean Empanada, Salsa Verde | 7 Per Piece
- Chicken Yakatori Satay, Peanut Chili Sauce | 7 Per Piece
- Crisp Risotto Arancini, Pancetta, Garden Fresh Sage, Parmesan Cheese, Roasted Red Pepper Pesto | 7 Per Piece
- Sesame Marinated Beef Satay, Teriyaki Sauce | 8 Per Piece
- Mini Pulled Pork Tostada, Black Bean Spread, Cotija Cheese Cilantro, Chipotle Crema | 7 Per Piece
- Braised Short Rib Croquette, Smoked Tomato Aioli | 8 Per Piece
- Adobe Chicken Quesadilla Cone | 8 Per Piece
- Firecracker Shrimp Roll, Spicy Mayo | 8 Per Piece
- Crispy all Lump Crabmeat Cake, Pommery Mustard Remoulade | 8 Per Piece

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meetings imagined

# RECEPTION

## DISPLAYS

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*Receptions Require A Minimum Of Three Stations To Be Selected From Displays, Specialty, Action And Carving Stations*

### **Market Style Vegetable Crudité** | 17 Per Guest

Crispy Raw Vegetables to Include, Jicama, English Cucumbers, Hericot Verts, Asparagus, Carrots, Cherry Tomatoes, Cauliflower, Buttermilk Ranch Dip, Roasted Poblano Hummus, White Bean Spread

### **Breads and Spreads** | 18 Per Guest

Roasted Spinach and Artichoke Dip, Caramelized Onion Dip, Warm Cheddar Fondue, Black Bean Hummus Spread, Olive Tapenade Spread, Fresh Focaccia, Naan Flat Bread, Artisan Crackers

### **Local Cheese Sampling** | 21 Per Guest

Local Texas Cheeses to Include Goat Cheese (CKC Farms, Blanco TX)

Deep Ellum Blue Cheese (Mozzarella Company, Dallas TX)

Smoked Manchego, Drunken Mountain Swiss Cheese, Aged Cheddar (Pachi Pachi, Dallas TX)

Local Honey, Fig Jam, Grapes, Candied Pecans, Artisan Crackers

### **Chips and Dips** | 16 Per Guest

Local Corn Tortilla Chips, House Made Potato Chips, Alamo Beer Cheese Fondue, BBQ Ranch Dip, Fire Roasted Salsa, House Made Guacamole

### **Charcuterie Board** | 25 Per Guest

San Danielle Prosciutto, Sweet Sopressata, Bresaola, Artisan Salami, Smoked Provolone, Fresh Ciliengine Mozzarella, Triple Cream Brie, Marinated Olives, Pickled Vegetables, Tony Packo's Pickles, Grain Mustard, Artisan Crackers

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meetings imagined

# RECEPTION

## CARVING STATIONS

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*Receptions Require A Minimum Of Three Stations To Be Selected From Displays, Specialty, Action And Carving Stations*

### **Whole Roasted Natural Beef Tenderloin | 490**

Red Wine Demi, Horseradish Cream, Caramelized Cipollini Onions, Whipped Yukon Potatoes, Potato Rolls, Whipped Butter

(Serves Approximately 25 Guests)

### **House Smoked Turkey Breast | 350**

Texas Ale Bbq Sauce, Bourbon & Maple Mustard, Pickled Red Onions, Whipped Sweet Potatoes, Buttermilk Biscuits, Whipped Butter

(Serves Approximately 25 Guests)

### **Roasted Whole Natural Beef Striploin | 480**

Chimichurri, Cabernet Demi, Roasted Mushrooms, Smoked tomato Farro Risotto, Rosemary Rolls, Whipped Butter

(Serves Approximately 25 Guests)

### **House Smoked Texas Beef Brisket | 375**

Texas Ale Bbq Sauce, Tony Packos Pickles, Sliced 1015 Onions, BBQ Pit Beans, Texas Toast, Whipped Butter

(Serves Approximately 30 Guests)

### **Shiner Brined Pork Loin | 350**

Fredericksburg Peach Chutney, Local Honey Mustard, Roasted Butternut Squash, Apples and Pecans, Pretzel Rolls, Whipped Butter

(Serves Approximately Guests)

**Note: Carving Stations Require A Uniformed Chef At \$180, Per Chef**



**meetings imagined**

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# RECEPTION

## SPECIALTY STATIONS

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*Receptions Require A Minimum Of Three Stations To Be Selected From Displays, Specialty, Action And Carving Stations*

### **Mac & Cheese** | 22 Per Guest

Cavatappi Pasta with Aged Cheddar Cheese Sauce

Cavatappi Pasta with Smoked Bacon, Broccoli, Texas Goat Cheese Sauce

Cavatappi Pasta with Shrimp, Poblano Peppers, Roasted Corn, Smoked Tomato Cheese Sauce

### **Pasta Station** | 22 Per Guest

Cavatelli Pasta with Shrimp, Marinated Tomatoes, Spinach, Garlic Cream Sauce

Whole Grain Pasta, Roasted Mushrooms, Marinated Tomatoes, Peas, Basil Pesto

Gnocchi with Hot Italian Sausage, Fennel, Red Peppers, Pepperoncini, Artichoke Hearts, Roasted Tomato Sauce

### **Sliders and Fries** | 26 Per Guest

(Pre-Select 3 Sliders)

Buffalo Chicken Sliders, Blue Cheese, Aioli, Sliced Tomato, Pickles

Grilled Beef Slider, Cheddar Cheese, Caramelized Onions, Burger Sauce

Texas Beef Sliders, Chopped BBQ Brisket, Blue Cheese, Pickled Onions

Smoke'n Swine Slider, BBQ Pulled Pork, Smoked Provolone, Pickled Cabbage Slaw

Served with Steak Fries and Sweet Potato Fries, Malt Vinegar and Ketchup

### **Seafood Raw Bar**

Citrus Poached Shrimp, Lemon Wedges, House Made Cocktail Sauce | 9 Per Piece

Shucked Seasonal Oysters, Fresh Horseradish, Assorted Hot Sauces | 9 Per Piece

Snow Crab Claws, Citrus Remoulade | 9 Per Piece

Elevate this Experience with Ice Sculpture Displays; Please Speak with your Event Manager for Details

(Minimum of 25 Pieces of Each)

**Note: Specialty Stations Require A Uniformed Chef At \$180, Per Chef**

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meetings imagined

# RECEPTION

## ACTION STATIONS

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*Receptions Require A Minimum Of Three Stations To Be Selected From Displays, Specialty, Action And Carving Stations*

### **Fajitas** | 28 Per Guest

Achotie Marinated Chicken

Chipotle Marinated Beef

Tequila & Citrus Marinated Shrimp

Caramelized Peppers and Onions

Served with Local Flour Tortillas, Shredded Lettuce, Sour Cream, Diced Tomatoes, Cheddar Cheese, Pickled Jalapenos, Fire Roasted Salsa, Salsa Verde, House Made Guacamole, Assorted Hot Sauces

### **Interactive Salad Station** | 24 Per Guest

Baby Iceberg Wedge Salad, Smoked Bacon, Crumbled Blue Cheese, Cherry Tomatoes, Pickled Red Onions, Grilled Chicken, Sautéed Shrimp, Buttermilk Ranch Dressing

Composed Superfood Salad, Quinoa, Shaved Kale, Dried Blueberries, Roasted Sweet Potato, Toasted Almonds, Texas Goat Cheese, Maple-Cider Vinaigrette

### **Quesadillas** | 24 Per Guest

Roasted Sweet Potato, Grilled Corn, Sweet Peppers, Quesadilla

Adobo Marinated Chicken Quesadilla

Al Pastor Marinated Pork Quesadilla

Melted with Oaxaca Cheese

Served with Sour Cream, House Made Guacamole, Fire Roasted Salsa

### **Petite Filet Mignon Steaks** | 36 Per Guest

Caramelized Cipollini Onions and Roasted Mushrooms, Shallot Demi-Glace

Blue Cheese Butter, Chipotle Butter, Herb Butter, BBQ Butter,

Maldon Sea Salt, Smoked Sea Salt, Hawaiian Sea Salt

Whipped Yukon Gold Potatoes

House Made Rolls with Whipped Butter

**Note: Action Stations Require A Uniformed Chef At \$180, Per Chef**



meetings imagined

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# RECEPTION

## PASTRY STATIONS

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*Receptions Require A Minimum Of Three Stations To Be Selected From Displays, Specialty, Action And Carving Stations*

### PASTRY CHEF STATIONS

#### **Fredericksburg Peaches and Ice Cream** | 20 Per Guest

Bourbon Sautéed Peaches, Vanilla Bean Coffee Cake, Almond Crumble, Served with Bluebell Ice Cream

#### **Warm Sopapillas** | 18 Per Guest

Freshly Fried Dough, Cajeta Ice Cream, Local Honey and Mexican Chocolate Sauce

#### **House Made French Macaroon** | 20 Per Guest

Raspberry, Pistachio and Chocolate Macaroons Filled with Freshly Made Bittersweet Chocolate Gelato, Served with Fresh Raspberries, Chantilly Cream and Carmel Sauce

#### **Chocolate Explosion** | 20 Per Guest

Bittersweet and Milk Chocolate Fudge, Fresh Raspberries and Chocolate Shooters, White Chocolate Macadamia Bark, Caramel Glazed Chocolate Fudge Cake, Chocolate Covered Strawberries, Chocolate Sahcer Torte

#### **All American** | 20 Per Guest

Mini Apple Pies, Mini Red Velvet Cakes, Mini Turtle Cheesecakes, Mini Chocolate Fudge Cake, S'more Bread Pudding, Whiskey Sauce, Banana Bread Pudding Shooters, Coconut Cream Pie Shooter, Texas Pecan Pie

#### **Warm Chocolate Fondue** | 20 Per Guest

Dark and White Chocolate Ganache Served with Chocolate Marbled Pound Cake Bites, House Made Rice Crispy Treats, Fresh Strawberries, Pineapple, Brownie & Blondie Bites, Donut Holes, Marshmallows

**Note: Pastry Stations Require A Uniformed Chef At \$180, Per Chef**



meetings imagined

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All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax



# Dinner

## BUFFET

*Per Person Buffet Charge, Based On 1.5 Hour Duration. A Five Dollar per Guest Charge Will Be Applied For Each Additional Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer than Fifty Guests Served.*

### **THE PEARL** *A Place Where Chefs Get Inspired | 87 per Guest* **LEAVES**

**Farmers Harvest Market Salad**, Shaved Kale and Romaine, Roasted Beets, Texas Citrus, Pickled Celery, Local Goat Cheese, Spiced Pecans, Honey Vinaigrette

**Caprese Salad**, Local Mozzarella, Heirloom Tomato, Arugula, Pumpkin Seed Pesto, Micro Basil, Aged Balsamic

**Ancient Grain Farro Salad**, Cider Roasted Sweet Potatoes, Green Apples, Candied Walnuts, Texas Citrus Vinaigrette

### **MAIN**, Carved to Order

**Herb Roasted Natural Beef Striploin**, Bone Marrow Demi, Parker House Rolls

**Cracker Crusted Red Fish**, Shaved Pickled Fennel, Cilantro Chive Butter

**Cured Pork Belly**, Sweet Corn Puree, Peppadew Peppers

**Fingerling Potato Poutine**, Brown Gravy, Cheese Curds

**Texas Blossom Honey-Cardamom Glazed Carrots**

### **DESSERTS**

**Rosemary and Blackberry Terrine Chocolate Cake, Orange Raspberry Cake Donut Holes**, Cointreau Chantilly Cream

Freshly Brewed Coffee And Tea Service

### **SOUTH TOWN** *Food Scene South of San Antonio | 85 per Guest*

#### **LEAVES**

**Market Style Salad**, Farm Greens, Romaine Lettuce, Jicama, Crispy Chickpeas, Shaved Manchego, Dried Corn, Cherry Tomatoes, Cilantro Agave Vinaigrette

**Brussel Sprout Salad**, Crispy Bacon, Crumbled Goat Cheese, Marinated Tomatoes, Aged Balsamic

**Cornbread Panzanella Salad**, Cucumber, Heirloom Tomatoes, Shaved Red Onions, Fresh Mozzarella, Malt Vinaigrette

#### **MAIN**, Carved to Order

**Oven Seared Natural Chicken Breast**, Shaved Kale and Fried Oyster Mushrooms, Lemon and Thyme Jus

**Mojo Marinated Flank Steak**, Burnt 1015 Onions, Citrus Chimichurri, Jalapeno Cornbread Muffin

**Shrimp & Grits**, Gulf Coast Prawns, Local Cheddar Grits, Smoked Tomato Nage

**Canela Infused Sweet Potatoes**, Toasted Pepitas and Charred Broccolini with Gremolata Butter

#### **DESSERTS**

**Banana Fritters**, Sugar Cane Dip, **Tropical Guava Cheesecake**, Carmelita Chocolate Anglaise

Freshly Brewed Coffee And Tea Service



meetings imagined

All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax

# Dinner

## BUFFET

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*Per Person Buffet Charge, Based On 1.5 Hour Duration. A Five Dollars Per Guest Charge Will Be Applied For Each Additional Hour. A Five Dollar Per Guest Charge Will Be Applied For Fewer Than Fifty Guests Served.*

**TEXAS BBQ BUFFET** *No One Does it Better Than Texas* | 83 per Guest

### LEAVES

**"The Wedge"** Baby Iceberg, Bleu Cheese, Cherry Tomatoes, Chopped Eggs, Toasted Pecans, Smoked Bacon, Buttermilk Blue Cheese Dressing

**Classic Yukon Gold Potato Salad**, Chopped Eggs, Celery, Sweet Pickled Relish, Mustard, Mayonnaise

**Simple Slaw**, Shredded Carrots, Red Cabbage, Green Onions, Celery Seeds, Apple Cider

**MAIN**, Carved to order

### House Smoked Beef Brisket

Tony Packo's Pickles, 10/15 Onions, Texas Toast, Texas Ale Bbq Sauce

### Cedar Plank Salmon

Pickled Red Onions, Bourbon Maple Mustard, Bbq Braised Lentils

**Smoked Baby Back Pork Ribs**, Texas Ale Bbq Sauce

### Baked Cavatappi Pasta

Local Cheddar Fondue, Herbed Bread Crumbs

### DESSERTS

**Miniature Texas Pecan Pies**, Chantilly Cream

**Double Chocolate S'more's Brownies**, Strawberry Sauce

Freshly Brewed Coffee And Tea Service

**Note: Carving Stations Require A Uniformed Chef At \$180, Per Chef**



meetings imagined

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All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax

# Dinner

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## INDIVIDUALLY CRAFTED DINNER PLATES

*Entrees are Served With Choice of Salad, Choice Of Dessert, House Baked Bread Basket, Artisan Rolls With Sea Salt Butter, Coffee And Tea Service*

### LEAVES (Pre-Select One)

#### Southwest “Wedge” Salad

Baby Iceberg, Dry Corn, Chorizo, Black Beans, Cotija Cheese, Cherry Tomato, Pepitas, Avocado Ranch Dressing

#### Watermelon Salad

Farm Greens, Feta Cheese, Shaved Cucumber, Toasted Pumpkin Seeds, Pickled Red Onions, Sugar Cane White Balsamic Vinaigrette

#### Spinach & Frisee Salad

Shaved Smoked Manchego Cheese, Dry Cherries, Marcona Almonds, Crispy Prosciutto, Port Wine Vinaigrette

#### Harvest Grain Salad

Red Quinoa, Tuscan Kale, Roasted Sweet Potatoes, Roasted Tomatoes, Shaved Grana Padano Cheese, Spiced Pistachios, Red Wine Vinaigrette

#### Salt Baked Beet Salad

Rocket Arugula, Local Texas Goat Cheese, Citrus Segments, Candied Walnuts, Shaved Radish, Champagne Vinaigrette

### MAIN, Entrees Include Chef’s Choice of Season’s Best Vegetables

#### Citrus Brined “Berkshire” Pork Chop | 82

Whipped Sweet Potatoes, Apple Cider Demi

#### Pan Seared Atlantic Salmon | 79

Sweet Corn Puree, Gremolata Butter

#### Oven Roasted Natural Chicken Breast | 76

Brown Butter Whipped Potatoes, Caramelized Cipollini Onions, Mushroom Maple Jus

#### Grilled Natural Beef Tenderloin Filet | 95

Celery Root Sweet Potato Au Gratin, Port Reduction

#### Chipotle Braised Short Ribs | 88

Heirloom Anson Mills Grits, Braised Greens, Braising Jus

#### Duo Entrée

#### Grilled Natural Beef Filet and Texas Gulf Red Fish | 105



meetings imagined

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All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax

Shaved Kale and Cultivated Mushroom Farro Risotto, Cabernet Demi

# Dinner

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## INDIVIDUALLY CRAFTED DINNER PLATES

*Entrees are Served With Choice Of Salad, Choice Of Dessert, House Baked Bread Basket, Artisan Rolls With Sea Salt Butter, Coffee And Tea Service*

### CRAFTED SWEET ENDINGS (Pre-Select One)

**Chocolate Chipotle Truffle Cake**, Prickly Pear Sauce, Lime Zest Shortbread Cookie

**Pistachio Opera Cake**, Lemon Curd, Sweet Burgundy Reduction

**Orange Blossom Honey Mousse Cake**, Cocoa Nip Chocolate Glaze, Roasted Pineapple Chutney

**Coffee Bean Cheesecake**, Candied Pistachios, Vanilla Kahlua Anglaise

**Sao Palme Rumchata Mousse**, Chocolate Decadent Cake, Crumbled Churros, Salted Caramel Sauce

### PLATED DUO DESSERTS

(Additional | 3)

**Dulce De Leche Walnut Tart**, Cinnamon Streusel Crunch Orange Blossom Honey Mousse Torte, Roasted Pineapple Chutney

**Mexican Chocolate Mousse**, with Crème Brulee Center Cocoa Nip Chocolate Glaze, Meyer Lemon Cheese Cake, Mascarpone Cream, Blueberry Compote



meetings imagined

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# BEVERAGE

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## HOSTED BARS

*On Consumption, Charges Based On Number Of Consumed Drinks*

### Top Shelf Cocktails | 12

Tito's Vodka, Absolut Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewars White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Whiskey, Canadian Club Premium Whisky, Crown Royal Canadian Whiskey, 1800 Silver Tequila, Courvoisier VS Brandy

### Premium Cocktails | 10

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewars White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Brandy

### Domestic | 7

Bud Light, Miller Lite, Michelob Ultra, Texas Select (Non-Alcoholic)

### Regional Craft | 8

Alamo Golden Ale, Alamo Amber Lager, Alamo German Pale Ale, Austin Eastcider Dry Cider Original, Karbach Hopadilla IPA, Shiner Bock, Shiner White Wing, Rotating Seasonal

### Imports | 8

Corona Extra, Dos Equis

### By the Glass

Premium Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot | 12

House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot | 10

Assorted Sodas | 7

Bottled Water | 7

## PACKAGE BAR | PER GUEST

Top Shelf First Hour | 28

Top Shelf Each Additional Hour | 14

Premium First Hour | 25

Premium Each Additional Hour | 13



meetings imagined

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**Note: Bars Require A Bartender At \$180, Each**

# BEVERAGE

## WINE BY THE BOTTLE

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### House Wine

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon | 42

### Sparkling Wine and Champagne

Prosecco, LaMarca, Veneto, Italy | 48

Brut, Mumm Napa "Prestige, Chefs de Caves", Napa Valley, California | 62

Mumm Napa "Brut Prestige" Sparkling | 55

### Rose

Magnolia Grove by Chateau St. Jean, California | 46

### White

Riesling, Chateau St. Michelle, Columbia Valley, California | 48

Chardonnay, Magnolia Grove by Chateau St. Jean, California | 48

Pinot Grigio, Magnolia Grove by Chateau St. Jean, California | 48

Sauvignon Blanc, Sea Pearl, Marlborough, New Zealand | 52

Chardonnay, J. Lohr Estates "Riverstone", Arroyo Seco, Monterey, California | 62

### Red

Merlot, Magnolia Grove by Chateau St. Jean, California | 48

Merlot, J. Lohr Estates "Los Osos", Paso Robles, California | 72

Cabernet Sauvignon, Magnolia Grove by Chateau St. Jean, California | 48

Cabernet Sauvignon, Avalon, California | 58

Cabernet Sauvignon, Aquinas, Alexander Valley, California | 72

Pinot Noir, Line 39, California | 56

Pinot Noir, Chalk Hill, Sonoma Coast, Sonoma County, California | 72

Malbec, Alamos, Mendoza, Argentina | 56

**Note: Bars Require A Bartender At \$180, Each**



All Prices are Subject to a 25% Taxable Service Charge and 8.25% Sales Tax

meetings imagined

# GENERAL INFORMATION

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Our printed menus are for general reference. Our Culinary and Event staff will be happy to propose customized menus to meet your specific needs. All prices are subject to change. Menu prices will be confirmed by your Event Manager.

## **Guarantees**

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to (24) hours prior to your function, subject to product availability. We will set and prepare food for 3% over for groups 100 and over, 5% over for groups up to 100.

## **Labor Charges**

Bartenders, carvers, station attendants and additional cocktail servers, food servers are available for a fee of \$180 per attendant for each three hour time period.

## **Service Charge, Sales Tax and Audio Visual**

A 25% Taxable Service Charge and applicable Sales Tax will be added to all food and beverage charges as well as any Audio Visual equipment charges and function room set-up/rental fees. The service charge and state tax are subject to change without notice.

## **Decorations**

Arrangements for specialty linen, flowers, décor, and entertainment may be made through your Event Manager. The Hotel does not permit affixing of any items to the walls or ceiling of rooms without written approval by the Director of Event Management.

## **Security**

The Hotel may require security officers for certain events, only Hotel approved security firms may be used. A list of these firms is available upon request.

## **Audio Visual**

A complete list of audio visual options and pricing is available through our in-house audio visual company, PSAV. Please contact your Event Manager for specifics.



**meetings imagined**