

WESTIN[®]

HOTELS & RESORTS

The Westin Riverwalk, San Antonio
2020



Eat Well

Stay focused and energized during your meeting
with these nutritious and energizing foods.

Dishes designed to stimulate your brain
and fuel your productivity.

Priced Per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Tazo® Teas

THE CONTINENTAL | 30

- Orange and Cranberry Juice
- Season's Picked Fresh Whole Fruit (VE, GF, DF)
- Sliced Seasonal Fruits and Berries (VE, GF, DF)
- Freshly Baked Morning Pastries and Sweet Breads

THE EXECUTIVE CONTINENTAL | 34

- Orange and Cranberry Juice
- Season's Picked Fresh Whole Fruit (VE, GF, DF)
- Sliced Seasonal Fruits and Berries (VE, GF, DF)
- Freshly Baked Morning Pastries and Sweet Breads

Choice of Two:

- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk
(*Soy and Almond Milk on Request*)
- New York Style Bagels | Regular and Flavored Cream Cheese
- Individual Low-Fat Fruit and Greek Yogurts (GF)
- Build Your Own Yogurt Parfait | Housemade Granola and Berries

CONTINENTAL BREAKFAST ENHANCEMENTS

Breakfast Sandwiches | 7 Per Guest

Select Any Two | Can be Purchased by the Dozen (\$96/Dozen)

Freshly Baked Croissant | Breakfast Ham, Aged White Cheddar, Scrambled Egg

Buttermilk Biscuit | Folded Egg, Breakfast Sausage, Pepper Jack Cheese

English Muffin Sandwich | Hardwood Smoked Bacon, Scrambled Egg, American Cheese

Breakfast Taco | Scrambled Egg, Potato, Cheddar Cheese

Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF) | 10
Egg White Only Available

Assorted Individual Naked Brand Fruit Smoothies | 6

Fruit Yogurt Parfait | 6
Housemade Granola and Berries

Steel-Cut Oatmeal | 7
Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk

Fruit Smoothie Shooters (VE, GF, DF) | 5
(*Please Select One*)

- Banana Strawberry
- Mixed Berry
- Kale, Cinnamon, Soy Milk

Imported and Domestic Cheese and Charcuterie | 19

Chilled Hard Boiled Eggs (V, GF) | 36/Dozen

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Priced Per Guest, Based on a 90 Minute Service, Requires a Minimum of 20 Guests and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Tazo® Teas

BREAKFAST BUFFET | 44

- Orange and Cranberry Juice
- Sliced Melons, Seasonal Fruits and Berries (VE, GF, DF)
- Freshly Baked Morning Pastries with Fruit Preserves and Butter
- An Assortment of Breakfast Cereals< | Bananas, 2% and Skim Milk
(Soy and Almond Milk on Request)
- Individual Low-Fat Fruit and Greek Yogurts (GF)

Choice of One:

Served with Smoked Tomato Salsa, Ketchup & Shredded Cheddar Cheese

- Scrambled Egg Whites | Fresh Herbs (GF)
- Scrambled Whole Eggs (GF)
- Eggs ala Mexicana | Tomato, Bell Pepper, Onion (GF)
- Scrambled Whole Eggs | Cured Ham, Shredded Cheddar
- Eggs Benedict | Add 3

Choice of Two: (All GF, DF)

- Hardwood Smoked Bacon
- Country Sausage Links
- Chicken Apple Sausage
- Grilled Smokehouse Ham

Choice of One:

- Texas Roasted Breakfast Spuds | Fresh Herbs (GF)
- Hash Browns (GF)

Choice of One:

- Brioche French Toast
- Griddle Pancakes

Maple Syrup, Whipped Sweet Cream

BREAKFAST TABLE ENHANCEMENTS

Farm Fresh Egg Omelet Station** | 14

Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Housemade Salsa

Made to Order Belgian Waffles** | 10

Maple Syrup, Whipped Butter, Berries, Whipped Cream

Thin Sliced Smoked Salmon | 14

Assorted Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

Steel-Cut Oatmeal | 7

Brown Sugar, Dried Fruits, Raisins, Nuts, Milk

*** Chef Attendant Required for Every 50 Guests
150 Per Attendant*

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Priced Per Guest and Requires No Minimum

HOT BEVERAGES: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa (AM), and a Selection of Specialty Tazo® Teas

CARBONATED BEVERAGES: Pepsi's® Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90 Minute Beverage Service

- Hot Beverages | 10
- Carbonated Beverages | 4
- Enhanced Beverages | 6
- Hot and Carbonated Beverages | 14
- Hot and Enhanced Beverages | 16

Half Day Beverage Service

Based on Four Hours of Service

- Hot Beverages | 15
- Carbonated Beverages | 6
- Enhanced Beverages | 9
- Hot and Carbonated Beverages | 21
- Hot and Enhanced Beverages | 24

All Day Beverage Service

Based on Eight Hours of Service

- Hot Beverages | 26
- Carbonated Beverages | 11
- Enhanced Beverages | 16
- Hot and Carbonated Beverages | 37
- Hot and Enhanced Beverages | 42

Enhanced Beverage Selection

Please Select Four

- Pepsi's® Collection of Soft Drinks, Bubly, and Bottled Water
- Gatorade | G2
- Starbucks® Frappuccino
- Lipton Pure Leaf Iced Teas
- Tropicana Fruit Juices
- Red Bull
- Izze Carbonated Fruit Juices
- Naked Brand Fruit Smoothies
- Coconut Water
- Icelandic Sparkling and Still Water

AM BOOST

Price for up to 3 | 18

Price for up to 5 | 24

- Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Nuts, Banana Chips (VE)
- Assorted Granola and Energy Bars (V)
- Build Your Own Yogurt Parfait | Housemade Granola and Berries
- Buttery Crumbly Coffee Cake
- Selection of Bagels | Plain and Flavored Cream Cheeses
- Display of Freshly Baked Breakfast Breads and Muffins
- Season's Picked Fresh Whole Fruit (VE, GF, DF)
- Fruit Smoothie | Yogurt, Honey, Seasonal Fruits and Berries (GF)
- Sliced Melons, Seasonal Fruits and Berries (VE, GF, DF)
- Warm Cinnamon Rolls | Cream Cheese Frosting
- Fruit and Brie Skewers (V, GF)
- Hard Boiled Eggs (GF, DF)

WELLNESS ENHANCEMENTS | 6

- 74% Dark Chocolate Chips and Toasted Walnuts (V, GF, DF)
- Freshly Baked Oat Bran-Walnut Muffin (V)
- Whole Grain Grilled Cheese and Oven Roasted Tomato Bites (V)
- Turkey, Brie and Apple on Multi Grain Bites
- Citrus and Ginger Infused Chamomile Iced Tea Shots
- Mini Coconut Almond Flan

AM WELLNESS BREAKS

FOCUS + CONCENTRATE | 28

Dark Chocolate-Dipped Coconut Macarons (V)

Salmon, Avocado and Herbed Cheese Tea Sandwiches

Blueberry-Infused Frozen Lemonade (VE, DF, GF)

CONNECT + COLLABORATE | 28

Assortment of Local Pastries (V)

Crudités | Muhamarra Dip (VE, DF, GF)

Bananas Foster Smoothie (V, GF)

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- Hot and Carbonated Beverages | 37
- Hot and Enhanced Beverages | 42

Enhanced Beverage Selection

Please Select Four

- Pepsi's® Collection of Soft Drinks, Bubly, and Bottled Water
- Gatorade | G2
- Starbucks® Frappuccino
- Lipton Pure Leaf Iced Teas
- Tropicana Fruit Juices
- Red Bull
- Izze Carbonated Fruit Juices
- Naked Brand Fruit Smoothies
- Coconut Water
- Icelandic Sparkling and Still Water

PM RECHARGE

Price for up to 3 | 18

Price for up to 5 | 24

- Individual Bags of White Cheddar Popcorn, Cracker Jacks, Skinny Pop (V, GF)
- Season's Picked Fresh Whole Fruit (VE, GF, DF)
- Sliced Melons, Seasonal Fruits and Berries (VE, GF, DF)
- Toasted Pita Chip | Hummus Trio (VE, GF, DF)
- Fiesta Chips | Salsa, Guacamole (V, GF)
 - Warm Queso Dip | Add 2
- Candy Bars, Twizzlers, and M&M's (V)
- Premium Mixed Nuts, Dried Fruits, Wasabi Chick Peas and Cocktail Pretzels (V)
- Lemon Tart Bars (V)
- Assorted Home Baked Cookies (V)
- Assorted Granola and Energy Bars (V)
- Decadent Fudge Brownies and Chocolate Chunk Blondies (V)
- Crudité Display | Buttermilk Ranch and Bleu Cheese Dips (V, GF)
- Assorted Bags of Potato Chip, Pretzels, Vegetable Chips (V, GF)
- Warmed Ballpark Pretzels | Honey Mustard and Stone Ground Mustard (V)
 - Spicy Cheddar Dip | Add 2
- Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms (V)
- Chocolate Covered Strawberries (V, GF)
- Funnel Cake Fries | Chocolate Sauce (V)
- Cinnamon Churros | Chocolate Sauce (V)

WELLNESS ENHANCEMENTS | 6

- 74% Dark Chocolate Chips and Toasted Walnuts (VE, GF, DF)
- Freshly Baked Oat Bran-Walnut Muffin (V)
- Whole Grain Grilled Cheese and Oven Roasted Tomato Bites (V)
- Turkey, Brie and Apple on Multi Grain Bites
- Citrus and Ginger Infused Chamomile Iced Tea Shots (V)
- Mini Coconut Almond Flan (V)

PM WELLNESS BREAKS

REST + RECUPERATE | 28

French Macaroons | Citrus Flavors (V)

Turkey & Brie Toast | Tomato Lavender Chutney

Grapefruit, Ginger, and Mint Shooters (VE, DF, GF)

INSPIRE + ACTIVATE | 28

Almond Butter and Chocolate Tartlets (V)

Soybean Hummus Topped With All the Seeds (Flax, Chia, Pumpkin, and Sesame) (VE, DF, GF) | Grilled Whole Wheat Pita

Organic Cold Brew | Coconut Cream Float (VE, DF)

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Plated Luncheons Require a Minimum of 10 Guests, and Include Three Courses, Artisanal Bread and Sweet Butter, and Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, a Selection of Specialty Tazo® Teas and Iced Tea

FIRST COURSE

Please Select One

- **Baby Field Greens Salad** (VE, GF, DF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** (GF) | Diced Tomato, Smoked Bacon, Danish Bleu, Champagne Vinaigrette
- **Chicken Tortilla Soup** (GF) | Tortilla Strips
- **Tuscan Vegetable Soup** (VE, GF) | White Beans, Herbs, Plum Tomatoes, Black Pepper
- **Tomato Bisque** (V, GF) | Crème Fraiche with Basil Infused Extra Virgin Olive Oil
- **Creamy Corn Chowder** | Rock Shrimp, Potato

MAIN COURSE

Please Select One Hot or Cold Entrée

Chilled Entrées

Traditional Chopped Cobb | 45

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Bleu Cheese, Italian Dressing

Grilled Chicken Caesar Salad | 45

Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

- Substitute Poached Shrimp | Add 6
- Substitute Grilled Flank Steak | Add 6

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MAIN COURSE (CONT)

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

Herb Seared Chicken (GF) | 47

Butternut Squash Mash, Sundried Tomato Cream

Chili Rubbed Chicken (GF) | 49

Roasted Poblano Cream Sauce and Cilantro Mojo Rice

Pepper Crusted Sirloin (GF) | 52

Roasted Herb Fingerling Potatoes, Port Wine Demi

Dijon Panko Crusted Salmon | 49

Roasted Red Pepper Coulis, Herb Basmati Rice

VEGETARIAN ENTRÉE

Please Select One

Grilled Zucchini Wrapped Asparagus (VE, GF, DF) | Roasted

Tomato Sauce, Olive Oil and Herb Tossed Pasta

Tuscan Ratatouille Tart (V, GF) | Zucchini, Squash, Peppers,

Mushroom and Ricotta

Roasted Vegetable Napoleon (VE, GF, DF) | Squash Ribbons,

Heirloom Tomatoes, Basil, Blistered Tomato Sauce

FINAL COURSE

Please Select One

- Blueberry Tart | Orange Crème Anglaise (V)
- Carrot Cake | Cream Cheese Frosting (V)
- Homemade Shortcake | Fresh Berries, Whipped Sweet Cream (V)
- Texas Pecan Tart | Freshly Whipped Sweet Cream (V)
- Chocolate Decadence Cake | Berry Coulis (V)
- Fruit Tart of the Season | Fruit Puree (V)
- Churro Cheesecake | Caramel Dulce De Leche (V)
- Crème Brulee | Almond Biscotti (V)
- Flan De Mexico | Chocolate Shavings (V, GF)

Buffet Luncheons Require a Minimum of 20 Guests, and Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, a Selection of Specialty Tazo® Teas and Iced Tea. Value Pricing is Available on the Indicated Day

SIMPLY SANDWICHES | 57

Monday and Thursday Preferred Price | 52

- **Chef's Seasonally Inspired Soup**
- **Garden Salad** (VE, GF, DF) | Mixed Seasonal Greens, Arugula, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Thin Herbs, Champagne Vinaigrette
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Whole Grain Mustard Potato Salad** (V, GF)
- **Caprese Wrap** (V, GF) | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Syrup
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Red Wine Vinaigrette
- **Black Forest Ham on Country Baguette** | Gruyere, Purple Basil Mustard
- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onions
- Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers (V)

Desserts

- Seasonal Fruit and Berries (VE, GF, DF)
- Freshly Baked Cookies (V)
- Carrot Cake | Cream Cheese Frosting (V)

FROM THE FARMERS PRODUCE STAND | 57

Tuesday and Friday Preferred Price | 52

- **Chef's Seasonally Inspired Soup**
- **Oven Roasted Chicken Salad** | Diced Roasted Chicken, Mixed Greens, Red Apples, Pecans, Goat Cheese, Dried Apricots, Sliced Radish, Olive Oil, Parsley Chopped
- **Israeli Couscous Salad** (VE) | Israeli Couscous, Marinated Artichoke Hearts, Chick Peas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Greens** (VE, GF, DF) | Romaine Hearts, Chopped Iceberg Salad, Baby Greens
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Gorgonzola, Smoked Bacon, Eggs, Focaccia Croutons
- **Proteins** (GF) | Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak, Atlantic Salmon, and Portobello Mushrooms
- **Dressings** (V, GF) | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Desserts

- Fruit Tart of the Season | Fruit Coulis (VE, GF, DF)
- Dark Chocolate Shooters (V)
- Lemon Bars (V)

RIVERWALK MARKETPLACE | 57

Wednesday Preferred Price | 52

- **Chef's Seasonally Inspired Soup**
- **Baby Field Greens Salad** (VE, GF, DF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** (VE) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Caprese Salad** (V, GF) | Buffalo Mozzarella, Cherry Tomatoes, Basil Leaves, Champagne Vinaigrette
- **Roasted Turkey Wrap** | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli
- **Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Vegetarian Wrap on Whole Wheat Tortilla** (V) | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli
- Terra Chips

Dessert (V)

- White Chocolate and Toffee Blondie Bars
- Housemade Oatmeal Dark Chocolate Bars
- Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

SMALL GROUP COLD BUFFET | 62

Available Every Day | Requires a Minimum of 10 Guests

- Chef's Seasonally Inspired Soup

Choice of One Leaf Salad

- Crisp Caesar Salad
- Baby Spinach Salad

Choice of One Composed Salad

- Whole Grain Mustard Potato Salad
- Housemade Coleslaw
- Israeli Couscous Salad

Choice of Two Sandwiches

- Vegetarian Wrap on Whole Wheat Tortilla (V)
- Classic Italian Submarine Sandwich
- Black Forest Ham on Country Baguette
- Oven Roasted Turkey Breast and Swiss on Ciabatta
- Roasted Turkey Wrap
- Rare Roast Beef on Baguette
- Grilled Chicken on Ciabatta
- Caprese Wrap (V)

Choice of Two Desserts

- Fruit Tart of the Season | Fruit Coulis
- Dark Chocolate Shooters
- Lemon Bars
- White Chocolate and Toffee Blondie Bars
- Housemade Oatmeal Dark Chocolate Bars
- Seasonal Fruit and Berries
- Churro Cheesecake
- Carrot Cake | Cream Cheese Frosting
- Freshly Baked Cookies Cookies
- Brownies

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TASTE OF ITALY | 62

Monday and Thursday Preferred Price | 57

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad (V)** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Arugula Salad (V, GF, DF)** | Candied Black Olives, Spiced Pecans, Sherry Vinaigrette
- **Caprese Salad (V, GF)** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- **Pan Seared Salmon (GF)** | Lemon-Caper Sauce
- **Baked Ziti** | Beef Bolognese
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit
- **Garlic and Rosemary Tuscan Potatoes (V)**
- **Garlic Cheese Toasted Focaccia (V)**
- **Seasonal Fresh Vegetables (VE)**

Dessert (All V)

- Tiramisu Shooters
- Chocolate Decadence Cake
- Cannoli & Biscotti

TEXAS COMFORT | 62

Wednesday Preferred Price | 57

- **Grandma's Chicken Noodle Soup (DF)**
- **Traditional Chopped Cobb** | Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Bleu Cheese, Italian Dressing
- **Homemade Coleslaw (V, GF)**
- **Whole Grain Mustard Potato Salad (V, GF)**
- **Ranch Fried Chicken and Waffles** | Garnished with Waffle Pieces, Syrup Drizzle
- **Mothers Famous Meat Loaf** | Mushroom Tomato Gravy
- **Spiral Macaroni (V)** | Asiago, Cheddar, Gruyere, Goat Cheese
- **Cornmeal Crusted Catfish** | Grilled Lemons, Hushpuppies
- **Garden Fresh Green Beans and Caramelized Onion Casserole (V)**
- **Poblano and Sweet Corn Bread (V)**
- **Red Skinned Mashers | Sour Cream & Chives (V)**

Desserts (All V)

- Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce
- Texas Pecan Tart
- Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

THE ALAMO | 62

Tuesday and Friday Preferred Price | 57

- **Chicken Tortilla Soup (GF)** | Tortilla Strips
- **Baby Field Greens Salad (VE, GF, DF)** | Grape Tomato, English Cucumber, Julienne Vegetable, Herb Vinaigrette
- **Romaine and Watercress Salad (VE, GF, DF)** | Fennel, Oranges, Almonds, Sangria Vinaigrette
- **Mexican Kale Salad (V, GF)** | Black Bean, Avocado, Cherry Tomato, Corn, Feta, Cilantro, Chili-Lime Vinaigrette
- **Chicken Fajitas (DF)** | Peppers and Onions
- **Seared White Fish (GF)** | Veracruz Sauce
- **Ancho Rubbed Beef Fajitas (DF)** | Peppers and Onions
- **Grilled Vegetable Fajitas (VE, GF, DF)**
- **Handmade Flour & Corn Tortillas**
- **Sour Cream, Guacamole, Pico de Gallo, & Shredded Cheddar**
- **Green Chili Rice (V)**
- **Borracho Beans**

Dessert (All V)

- Churros | Chocolate Drizzle
- Cinnamon Dusted Sopapillas | Texas Honey (DF)
- Tres Leches Shooters

SMALL GROUP HOT BUFFET | 67

Available Every Day | Requires a Minimum of 10 Guests

- Chef's Seasonally Inspired Soup
- Assorted Artisanal Rolls and Sweet Creamery Butter
- Chef's Selection of Seasonal Vegetables and Starches (V)

Choice of One Salad (All V)

- Crisp Caesar Salad
- Baby Spinach Salad | Choice of Dressing
- Baby Field Greens Salad | Choice of Dressing

Choice of Two Entrées

- Ranch Fried Chicken and Waffles
- Chicken Chardonnay
- Chicken Parmesan
- Mothers Famous Meat Loaf
- Cornmeal Crusted Catfish
- Seared White Fish (GF)
- Pan Seared Salmon (GF)
- Chicken, Beef and Vegetable Fajitas
- Baked Rigatoni with Meat Sauce
- Spiral Macaroni and Cheese (V)
- Cheese Ravioli (V)

- Baked Ziti

Choice of Two Desserts (All V)

- Texas Pecan Tart
- Homemade Shortcake
- Bourbon Chocolate Bread Pudding
- Tiramisu Shooters
- Chocolate Decadence Cake
- Cannoli & Biscotti
- Churros | Chocolate Drizzle
- Cinnamon Dusted Sopapillas (DF)
- Tres Leches Shooters

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BOXED LUNCH TO GO | 42

Dine-In or Deconstructed Fee | 8

All Lunches Include the Following:

Choice of One:

- Homemade Coleslaw (V, GF)
- Potato Salad (V, GF)
- Pasta Salad (V)

Individual Bag of Potato Chips (V)

Seasonal Hand Picked Whole Fruit (VE, GF, DF)

Freshly Baked Chocolate Chip Cookie (V)

Pepsi's Collection of Soft Drinks and Bottled Water

SANDWICH SELECTION:

Groups Up To 25 Guests, Select Two Sandwiches

Groups Over 25 Guests, Select Three Sandwiches

Roasted Turkey Wrap | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli

Rare Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Grilled Chicken on Ciabatta | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onions, Pesto Aioli

Vegetarian Wrap on Whole Wheat Tortilla (V) | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli

Caprese Wrap (V, GF) | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Syrup

Classic Italian Submarine Sandwich | Genoa Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette

Black Forest Ham on Country Baguette | Gruyere, Purple Basil Mustard

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ARTISANAL CHEESE (V) | 17/25

Smoked Holland Gouda, Tillamook Cheddar, Bleu Cheese, Emmenthaler
Swiss, Brie and Boursin
Dried Fruits, Nuts, Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

CRUDITÉS (V) | 16/24

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade

SEASONAL FRUIT TABLE (V, GF) | 16/24

Seasonal Fruits and Berries
Honey Yogurt Dip and Nutella

EUROPEAN ANTIPASTI | 21/31

Cappicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables and Mushrooms, Olives,
Roasted Tomatoes and Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

TASTING OF QUESADILLAS | 24/36

Chicken Machaca | Monterrey Jack
Cured Tomato and Roasted Corn | Pepper Jack (V)
Cilantro-Chipotle Shrimp and Green Onion
Roasted Salsa Verde, Crema Fresca and Avocado Aioli (V)
Assorted Hot Sauces (V)

SLIDER BAR | 28/42

Certified Angus Beef and Texas Cheddar
3 Grain Vegetable Slider | Red Pepper Coulis (V)
Turkey with Smoked Mozzarella | Tomato Aioli
Warm Rosemary Sea Salt Potato Chips (VE, GF, DF)
Basil Pesto Aioli, Siracha Aioli, Tomato Aioli, Ketchup and Mustard
All Served on Brioche Slider Buns

MACARONI AND CHEESE BAR | 22/33

Old Fashioned Mac and Cheese Au Gratin (V)
BBQ Brisket Burnt Ends Mac
Roasted Tomato and Pancetta Mac

SIGNATURE SWEET | 25/37

Collection of Bakery Cakes, Fruit-Filled Pies and European Style Petit
Fours (V)
Chocolate Dipped Strawberries (V, GF)
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee, Hot
Cocoa and a Selection of Specialty Teas

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Prices Based 60/120 Minutes of Service, Requires a Minimum of 25 Guests, All Stations Require an Attendant | \$150 per Station

CUSTOM PASTA CREATIONS | 22/33

Penne, Farfalle and Four Cheese Tortellini Pastas
Roasted Peppers, Caramelized onions, Kalamata Olives, Baby Spinach,
Roasted Mushroom and Garlic Confit
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
Gorgonzola and Parmesan-Reggiano Cheese
Basil Marinara, Herb Cream, Pesto and Vodka Sauces
Extra Virgin Olive Oil
Focaccia, Roasted Garlic and Cheese Bread

MEXICAN STREET CART MINI HAND TACOS | 25/37

Oven Roasted Carnitas | Pickled Onions, Shaved Manchego Cheese,
Micro Cilantro, Mini Flour Tortillas, Lemon Cilantro
Grilled Fish | Pico de Gallo, Chipotle Crema
Corn on the Cob Skewer | Crema Fresca, Cotija Cheese, Micro Cilantro,
Cholula Butter Sauce

RIVERWALK "CHOP CHOP" SALAD | 22/33

Romaine Hearts and Crisp Iceberg Blend
Soft Baby Field Greens
Baby Spinach Leaves
Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced
Cucumbers, Julienne Peppers
Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese,
Smoked Bacon, Eggs, Focaccia Croutons
Fresh Rolls and Sweet Butter
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and
Citrus Olive Oil Vinaigrettes

GUACAMOLE TO ORDER (V) | 24/36

Ripe Avocados Blended in Traditional Molcajetes
Fresh Lime Juice and an Array of Seasonings and Spices to Entice the
Palate
Warm Tri-Colored Tortilla Chips, Pico de Gallo, Housemade Charred
Tomato Salsa

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Priced per Item, Minimum Order 25 Pieces Per Item, Butler Passed Server | Flat \$100 Per Butler Passed Server

CHILLED SPECIALTIES

\$7.00 Per Piece

- Smoked Salmon Tartar Cone | Lemon Caper Aioli
- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade (V)
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers (GF)
- Heirloom Tomato Bruschetta | Grilled Artisan Bread, Arugula Pesto (V)
- Belgian Endive | Bleu Cheese and Strawberry (V, GF)
- Roasted Beets | Goat Cheese, Candied Pecans and Micro Basil (V, GF)

\$8.00 Per Piece

- Melon Wrapped In Prosciutto (GF)
- Crab Salad Tart | Lemon Herb Aioli
- Basil and Tomato Pesto, Buffalo Mozzarella, Wrapped with Prosciutto (GF)

\$9.00 Per Piece

- Poached Jumbo Shrimp | Horseradish Sauce (GF)
- Shrimp and Gazpacho Shooter Marinated
- Peppercorn-Crusted Tenderloin | Horseradish Cream on Toasted Crostini

PASSED HORS D'OEUVRES RECEPTION PACKAGES

Priced Per Guest | Minimum 25 Guests

Based on 60 Minutes of Service

- 4 Pieces Per Guest (Select 2 Hot and 2 Cold) | 32
- 6 Pieces Per Guest (Select 3 Hot and 3 Cold) | 48
- 8 Pieces Per Guest (Select 4 Hot and 4 Cold) | 60

Add a Display Table with Your Hors d'oeuvres Package:

Based on 60 Minutes of Service

- Artisanal Cheese Display | Add 16
- Crudités | Add 15
- Seasonal Fruit | Add 14

HOT SPECIALTIES

\$7.00 Per Piece

- Mini Reubens
- All-Beef Cocktail Franks En Croute | Dijon
- Tomato Bisque Shooter | Grilled Cheese Crostini (V)
- Buffalo Chicken Drumettes | Bleu Cheese Sauce
- Chicken Quesadilla Cornucopia
- Chicken Taquitos | Salsa Verde
- Baked Raspberry and Brie In Puff Pastry (V)
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce (V)
- Stuffed Mushrooms Florentine (V)

\$8.00 Per Piece

- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Chicken Tenders | Mango-Ginger Sauce
- Spinach and Feta Purse | Toasted Pine Nuts and Crumbled Goat Feta (V)
- Coconut Shrimp | Mango Chutney
- Crispy Arincini | Pomodoro Dipping Sauce
- Jalapeno Stuffed Chicken Wrapped in Bacon

\$9.00 Per Piece

- Beef Sate | Bangkok Peanut Sauce (GF)
- Beef Empanadas | Poblano Mojo Sauce
- Beef Wellington | Mushrooms Duxelle in Puff Pastry
- Seared Pepper Tuna | Crostini
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce (GF)
- Petite Crab Cakes | Roasted Corn Chipotle Aioli

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All Stations are Priced are Per Item and Require a Chef Attendant | \$150

CARVING STATIONS

Slow Roasted Prime Rib of Beef (GF, DF) | 650

Horseradish Sauce, Au Jus, Silver Dollar Rolls

~ Serves 25 Guests

Maple Sage Butter Basted Hill Country Turkey (GF) | 540

Garlic Pan Jus Gravy with Cranberry Orange Rolls

~ Serves 30 Guests

Root Beer-Glazed Smokehouse Ham (GF, DF) | 450

Grilled Pineapple Relish, Spicy Honey Mustard Sauce, Hawaiian Honey Rolls

~ Served 25 Guests

Spice Rubbed 12-Hour Smoked Brisket (GF, DF) | 550

Poblano BBQ, Caramelized Onion Marmalade with Warm Corn Bread

~ Serves 25 Guests

Salt Crusted Whole Red Snapper (GF) | 480

Chimichurri Sauce, Avocado Pico De Gallo, Shaved Cabbage, Lime

Wedges and Mini Corn Tortillas

~ Serves 20 Guests

CHEF'S CARVING TABLE ENHANCEMENTS | 7

- Braised Cinnamon Apples (V, GF)
- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke (V)
- Grilled Mixed Vegetable (V)
- Herb Roasted Fingerling Potatoes, Shallots and Fennel (V)
- Roasted Yams, Garlic, Lime and Cilantro (V, GF)
- Smashed Potatoes, Olive Oil, Sea Salt, Chives (V, GF)
- Truffled Mac and Cheese (V)

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Priced Per Guest, Based Upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required.

WESTIN RIVERWALK RECEPTION PACKAGE | 95

CHOOSE TWO DISPLAYS

ARTISANAL CHEESE

Smoked Holland Gouda, Tillamook Cheddar, Bleu Cheese, Emmenthaler Swiss, Brie and Boursin, Dried Fruits, Nuts, Fresh Berries, Whole Grain and Water Crackers, Sliced Baguettes

CRUDITÉS

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade

SEASONAL FRUIT TABLE

Seasonal Fruits and Berries
Honey Yogurt Dip and Nutella

EUROPEAN ANTIPASTI | Add 5

Cappicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables and Mushrooms, Olives,
Roasted Tomatoes and Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

MACARONI AND CHEESE BAR | Add 6

Old Fashioned Mac and Cheese Au Gratin (V)
BBQ Brisket Burnt Ends Mac
Roasted Tomato and Pancetta Mac

SIGNATURE SWEET | Add 8

Collection of Bakery Cakes, Fruit-Filled Pies and European Style Petit Fours (V), Chocolate Dipped Strawberries (V, GF)
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee, Hot Cocoa and a Selection of Specialty Teas

CHOOSE FOUR HORS D'OEUVRES

- **SMOKED SALMON TARTAR CONE** | Lemon Caper Aioli
- **ANTIPASTO SKEWERS** | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers (GF)
- **HEIRLOOM TOMATO BRUSCHETTA** | Arugula Pesto (V)
- **BELGIAN ENDIVE** | Bleu Cheese and Strawberry (V, GF)
- **TOMATO BISQUE SHOOTER** | Grilled Cheese Crostini (V)
- **BUFFALO CHICKEN DRUMETTES** | Bleu Cheese Sauce

CHOOSE ONE CARVING STATION

ROOT BEER-GLAZED SMOKEHOUSE HAM | Grilled Pineapple Relish, Spicy Honey Mustard Sauce, Hawaiian Honey Rolls

MAPLE SAGE BUTTER BASTED HILL COUNTRY TURKEY | Garlic Pan Jus Gravy with Cranberry Orange Rolls

SPICE RUBBED 12-HOUR SMOKED BRISKET | Add 4
Poblano BBQ, Caramelized Onion Marmalade, Warm Corn Bread

SALT CRUSTED WHOLE RED SNAPPER | Add 6
Chimichurri Sauce, Avocado Pico De Gallo, Shaved Cabbage, Lime Wedges, Mini Corn Tortillas

SLOW ROASTED PRIME RIB OF BEEF | Add 10
Horseradish Sauce, Au Jus, Silver Dollar Rolls

CHOOSE ONE ACTION STATION

RIVERWALK "CHOP CHOP" SALAD

Romaine Hearts and Crisp Iceberg Blend, Soft Baby Field Greens, Baby Spinach Leaves
Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons
Fresh Rolls and Sweet Butter
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

GUACAMOLE TO ORDER

Ripe Avocados Blended in Traditional Molcajetes
Fresh Lime Juice and an Array of Seasonings and Spices Warm Tri-Colored Tortilla Chips, Pico de Gallo, Housemade Charred Tomato Salsa

CUSTOM PASTA CREATIONS

Penne, Farfalle and Four Cheese Tortellini Pastas
Roasted Peppers, Caramelized onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
Gorgonzola and Parmesan-Reggiano Cheese
Basil Marinara, Herb Cream, Pesto and Vodka Sauces
Extra Virgin Olive Oil
Focaccia, Roasted Garlic and Cheese Bread

- **ALL-BEEF COCKTAIL FRANKS EN CROUTE** | Dijon
- **CHICKEN TAQUITOS** | Salsa Verde
- **BAKED RASPBERRY AND BRIE IN PUFF PASTRY (V)**
- **VEGETARIAN SPRING ROLLS** | Sweet Chili & Soy Sauce (V)
- **POACHED JUMBO SHRIMP** | Horseradish Sauce | Add 2
- **PEPPERCORN-CRUSTED TENDERLOIN** | Horseradish Cream on Toasted Crostini | Add 3
- **BEEF WELLINGTON** | Mushrooms Duxelle in Puff Pastry | Add 3
- **PETITE CRAB CAKES** | Roasted Corn Chipotle Aioli | Add 3

MEXICAN STREET CART MINI HAND TACOS | Add 4

Oven Roasted Carnitas | Pickled Onions, Shaved Manchego Cheese,

Micro Cilantro, Mini Flour Tortillas, Lemon Cilantro

Grilled Fish | Pico de Gallo, Chipotle Crema

Corn on the Cob Skewer | Crema Fresca, Cotija Cheese, Micro Cilantro,

Cholula Butter Sauce

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Plated Dinners Require a Minimum of 10 Guests and Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Tazo® Teas

FIRST COURSE

Please Select One

- **Baby Field Greens Salad** (VE, GF, DF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** (V, GF) | Diced Tomato, Smoked Bacon, Danish Bleu, Champagne Vinaigrette
- **Tomato and Fresh Mozzarella Salad** (V, GF) | Soft Baby Greens, Basil Leaves, Fresh Black Pepper, Sea Salt, Olive Oil
- **Stuffed Tortellini** (V) | Peas, Carrots, Mushrooms, Basil Cream Sauce
- **Chipotle Peaches, Texas Goat Cheese, Candied Pecans, Artisan Greens Champagne Lime Vinaigrette** (V)
- **Chicken Tortilla** (GF) | Tortilla Strips, Cilantro, Pico de Gallo
- **Corn and Crab Chowder**

MAIN COURSE

Please Select One | Chef's Selection of Seasonal Vegetable

Chile Seared Chicken Breast (GF) | 71

Pineapple Mango Relish, Cilantro Mashed Red Potatoes

Pan Seared Chicken Breast (GF) | 74

Citrus-Thyme Sauce, Roasted Garlic Mashed Potatoes

Herb Crusted Filet Mignon (GF) | 88

Roasted Shallot Red Wine Sauce, Sour Cream, Chive Whipped Potatoes

Braised Short Rib (GF) | 84

Asparagus Risotto, Espresso Demi, Pickled Mushroom Salad

Seared Salmon (GF) | 74

Lemon Garlic Beurre Blanc, Whipped Potatoes

Pan Roasted Halibut (GF) | 78

Roasted Vegetable Risotto, Tarragon-Butternut Squash Puree, Grilled Asparagus, Lemon Beurre Blanc

DUET ENHANCEMENT

(Add to Any Entrée)

- **Jumbo Lump Crab Cake** | Lemon Butter | 9
- **Jumbo Shrimp (3)** (GF) | Lemon Caper Herb Butter | 9
- **Petite Filet** (GF) | Demi-Glace | 12
- **Seared Salmon** (GF) | Beurre Blanc | 8

VEGETARIAN ENTRÉE

Please Select One

Portobello Ravioli | Mushroom Ragu, Parmesan Cheese, Truffle Glaze, Fresh Herbs

Grilled Zucchini Wrapped Asparagus (VE, GF, DF) | Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta

Roasted Vegetable Napoleon (VE, GF, DF) | Squash Ribbons, Heirloom Tomatoes, Basil, Blistered Tomato Sauce

FINAL COURSE

Please Select One (All V)

- Blueberry Tart | Orange Crème Anglaise
- Carrot Cake | Cream Cheese Frosting
- Homemade Shortcake | Fresh Berries and Whipped Sweet Cream
- Texas Pecan Tart | Freshly Whipped Sweet Cream
- Chocolate Decadence Cake | Berry Coulis
- Fruit Tart of the Season | Fruit Puree
- Churro Cheesecake | Caramel Dulce De Leche
- Crème Brulee | Almond Biscotti
- Flan De Mexico | Chocolate Shavings (GF)

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Buffet Dinners Require a Minimum of 20 Guests and Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas

LONESTAR BUFFET | 89

- **Shiner Bock Chicken Gumbo**
- **Seasonal Greens (V)** | Blackberries, Crumbled Goat Cheese, Candied Walnuts, Blackberry-Balsamic Vinaigrette
- **Garden Salad (V, GF)** | Mixed Seasonal Greens, Arugula, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Thin Herbs, Champagne Vinaigrette
- **Fingerling and Sweet Potato Salad (V, GF)** | Fingerling Potatoes, Sweet Potatoes, Red Onion, Celery, Red Bell Pepper, Grain Mustard, Yogurt Dressing
- **Beer Can Chicken (DF)** | Sweet and Sour Reduction
- **Blackened Texas White Fish** | Creole Cream Sauce
- **Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs
- Country Sweet Rice (V, GF)
- Uncle Bucks Creamed Corn (V)
- Jalapeno Cornbread | Whipped Honey Butter (V)

Dessert (All V)

- Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce
- Carrot Cake | Cream Cheese Frosting
- Luckenbock Chocolate Cake

CHOP HOUSE | 104

- **Chef's Seasonally Inspired Soup**
- **Kale and Arugula Salad (GF)** | Kale, Arugula, Dried Apricots, Cranberries, Bleu Cheese Crumble, Bacon Bits, Sliced Radish, Herb Dressing
- **Crisp Caesar Salad (V)** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Cucumber and Tomato Salad (VE, GF, DF)** | Red Onions, Red Wine Vinaigrette
- **Fire-Grilled Sliced Sirloin** | Horseradish Cream
- **Pan-Roasted Atlantic Salmon Filets (GF)** | Lemon Aioli,
- **Grilled Marinated Bone-In Pork Chop** | Whole Grain Mustard
- **Baked Potato Bar (GF)**
- Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter
- Oven Roasted Steakhouse Asparagus (V, GF)

Dessert (All V)

- Cheesecake | Fresh Fruit Compote
- Warm Fruit Cobbler | Whipped Sweet Cream
- Chocolate Decadence Cake | Raspberry Coulis

TASTE OF SAN ANTONIO | 85

- **Southwestern Chicken Tortilla Soup** (GF) | Sour Cream, Green Onion
- **Hearts of Romaine** (V) | Shaved Radish, Black Olives, Roasted Corn, Queso Fresco, Pico de Gallo, Creamy Avocado Dressing
- **Jicama and Carrot Slaw** (V, GF) | Cabbage and Cumin-Cilantro-Lime Dressing
- **Mexican Kale Salad** (V, GF) | Black Bean, Avocado, Cherry Tomato, Corn, Feta, Cilantro, Chili-Lime Vinaigrette
- **Carved Cilantro Garlic Carne Asada** (DF)
- **Roasted Fresh Catch** (GF) | Pineapple Mango Relish, Grilled Lemon
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus
- **Frijoles Borrachos** | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro
- Arroz Española (V, GF)
- Roasted Squash, Tomatoes and Onion
- Traditional Mexican Breads and Tortillas | Whipped Cilantro-Pesto Butter and Chipotle-Honey Butter (V)

Dessert (All V)

- Warm Sopapillas | Kahlua Mousse, Warm Chocolate Fudge Sauce (GF)
- Strawberry Tres Leches Trifle Boca Negra
- Spiced Chocolate Cake

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Bartender Fees | Flat \$150 per Bartender Cashier Fees | Flat \$125 per Cashier

Staffing | One Bar Required For Every 100 Guests

TRADITIONAL BARS

SPIRITS | Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

WINE | Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER | Bud Light, Blue Moon Belgian White, Michelob Ultra, Dos Equis, Modelo Especial, Lagunitas, St. Pauli Girl N.A.

TRADITIONAL BARS

PACKAGE BAR | *Priced Per Person*

- First Hour | 23
- Additional Hours | 11.00

HOSTED BAR | *Priced Per Drink*

- Mixed Drinks | 11.00
- Craft Beer | 7.50
- Imported Beer | 7.50
- Domestic Beer | 6.50
- Wine by the Glass | 11.00
- Cordials | 12.00
- Soft Drinks and Water | 5.00

CASH BAR | *Priced Per Drink*

- Mixed Drinks | 14.00
- Craft Beer | 10.00
- Imported Beer | 10.00
- Domestic Beer | 9.00
- Wine by the Glass | 14.00
- Cordials | 16.00
- Soft Drinks and Water | 8.00

BEER AND WINE BAR

Priced Per Person

- First Hour | 18.50
- Additional Hours | 7.50

TRADE UP

Substitute up to Three of the Traditional Brands with the Spirits Listed Below. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Hour

Vodka | Tito's Handmade, ABSOLUT, Wheatley, Belvedere, Grey Goose, Ketel One

Gin | Tanqueray, The Botanist, Hendricks, Bombay Sapphire, Plymouth, Monkey 47, St. George Terroir

Rum | Bacardi 8, Appleton Estate Rare Blend

Bourbon and Rye | Bulleit, Buffalo Trace, Woodford Reserve, Basil Hayden, Knob Creek, Bookers, Makers Mark, Angel's Envy, Bulleit Rye, Templeton Rye

Scotch | Chivas Regal, Johnnie Walker Black, Monkey Shoulder

Tequila | Patron Silver, Patron Añejo, Milagro Blanco, Herradura, Casa Nobles Reposado, Casamigos, Don Julio

SPECIALTY COCKTAIL ENHANCEMENT

Enhance Your Traditional Package or Hosted Bar by Adding Any Specialty Cocktail From Our Specialty Bar Page

WINE UPGRADE

Add \$4.00 to Package Prices and by the Glass Price

- Storypoint Chardonnay or Cabernet Sauvignon
- William Hill Central Coast Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet
- MacMurray Estate Central Coast Pinot Noir

Add \$8.00 to Package Prices and by the Glass Price

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- J Vineyards "Black" Pinot Noir
- Fleur Du Mer Rose

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Bartender Fees | Flat \$150 Per Bartender

Staffing | One Bar Required For Every 100 Guests

ULTIMATE BLOODY MARY BAR

Priced Per Person

First Hour | 15

Additional Hours | 11

Minimum Sales | 300

Poison | Absolut, Tito's Handmade, Svedka

Select Two Vodkas

Salad | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears

Green Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke

Hearts, Marinated Pearl Onions

Protein | Bacon, Oysters, Cooked Shrimp, Beef Jerky

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked

Paprika, Lemon Pepper, Freshly Ground Black Pepper, Seasoned Salts,

Pickle Juice, Olive Brine

Flavor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire

Sauce, Steak Sauce, BBQ Sauce

SPARKLING COCKTAILS

Priced Per Cocktail | 13

Priced Per Batch (25 Cocktails) | 300

Upgrade Your Traditional Package Bar | Add 3 Per Hour

SWEET AND BERRILICIOUS

La Marca Prosecco, Hendricks, POM Pomegranate Juice, Simple Syrup,

Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig

BUBBLE JITO

La Marca Prosecco, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water,

Mint

SPARKLING PEAR

Veuve Cliquot Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon

Juice, Water, Sage Leaf

BOURBON COCKTAILS

Priced Per Cocktail | 14

Priced Per Batch (25 Cocktails) | 325

Upgrade Your Traditional Package Bar | Add 4 Per Hour

BOURBON TWIST

Jack Daniels, Brandy, White Cranberry Juice, Orange Juice, Fresh

Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice,

Cranberries, Mint Sprig

SPIKED FRUIT

Hudson Baby Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh

Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach

Slice, Mint Sprig

APPLE OF MY EYE

Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea,

Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim,

Apple Slice, Rosemary Stem

MARGARITA COCKTAILS

Priced Per Cocktail | 13

Priced Per Batch (25 Cocktails) | 300

Upgrade Your Traditional Package Bar | Add 3 Per Hour

BERRY BERRY MARGARITA

Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood

Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer,

Strawberry, Blood Orange Wedge

RASPBERRY MARGARITA

El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple Syrup,

Fresh Lime Juice, Water, Lime Wheel, Mint Sprig

PEACH MARGARITA

Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh

Lime Juice, Water, Sugar Rim, 2 Dropped Raspberries, Peach Slices

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Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

SPARKLING

- Caposaldo **Prosecco** Brut, Pieve Di Soligo, NV | 60
- Moet & Chandon, Brut **Rose** | 125
- Mumm, **Brut Prestige**, Napa | 75
- Veuve Clicquot **Brut Champagne**, France | 140

WHITES & ROSE

- Fleurs de Praine, Cotes de Provence, France | 48
- Kunde, **Sauvignon Blanc**, CA | 32
- Kim Crawford, Sauvignon Blanc, NZ | 48
- Le Rime, **Pinot Grigio**, Italy | 28
- Imagery, **Chardonnay**, CA | 40
- Louis Jadot Steel, **Chardonnay**, Burgundy France | 66
- August Kessler "R", **Riesling**, Germany | 40
- Quilt, **Chardonnay**, Napa Valley, CA | 65
- Pascale Jolivet, **Sancerre**, Loire France | 70

REDS

- Imagery, **Cabernet Sauvignon**, CA | 42
- Joel Gott 815, **Cabernet**, Napa, CA | 60
- Estancia, **Pinot Noir**, Central Coast, CA | 38
- Siduri, **Pinot Noir**, Willamette Valley, OR | 78
- CMS Hedges, **Red Blend**, WA | 40
- Benzinger, **Merlot**, Sonoma, CA | 52
- Ravenswood, **Zinfandel**, Sonoma County, CA | 52
- Alamos Selection, **Malbec**, AR | 52

All pricing is per bottle unless otherwise noted and subject to change without notice. All food and beverage is subject to a 25% taxable service charge, an 8% taxable event fee on food and beverage only and applicable sales tax.

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage Meeting Space Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

ALL-DAY FOOD & BEVERAGE

Continuous Service (7am-5pm)

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa, and a Selection of Specialty Tazo® Teas
- Assorted Pepsi Soft Drinks and Bottled Still Water
- Seasonal Hand Picked Fruit

Executive Continental Breakfast (7am-9am)

- Assorted Iced Juices
- Sliced Melons Seasonal Fruits and Berries
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Flavored and Regular Cream Cheese
- Freshly Baked Pastries

In the AM (10am)

- Designer Trail Mix
- Assorted Granola and Energy Bars

Lunch: Menu Driven or Buffet Based on Group Size

In the PM (2:30pm)

- Assortment of House Made Cookies or Brownies
- Tortilla Chips | Salsa
- Crudité and Assorted Dips

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriately Sized Screen
- (1) Flip Chart Package | Easel, Assorted Markers, Post-It Pads
- (1) Simple Wireless High Speed Internet Access Connection
- Up to (3) Power Strips with Extension Cords

MEETING SUPPORT SERVICES

- Dedicated Executive Meeting Manager on Site
- Meeting Room
- Complimentary Storage of Materials up to 5 Standard Boxes
- Up To 300 B/W Complimentary Copies
- Meeting Planner Tool Kit
- NO EVENT FEE

All food and beverage is subject to a 25% taxable service charge and applicable sales tax.

MONDAY AND THURSDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Garden Salad** (VE, GF, DF) | Mixed Seasonal Greens, Arugula, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Thin Herbs, Champagne Vinaigrette
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese Wrap** (V, GF) | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Syrup
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Red Wine Vinaigrette
- **Black Forest Ham on Country Baguette** | Gruyere, Purple Basil Mustard
- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onions
- Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers (V)

Desserts

- Seasonal Fruit and Berries (VE, GF, DF)
- Freshly Baked Cookies (V)
- Carrot Cake | Cream Cheese Frosting (V)

WEDNESDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Baby Field Greens Salad** (VE, GF, DF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** (VE) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Caprese Salad** (V, GF) | Buffalo Mozzarella, Cherry Tomatoes, Basil Leaves, Champagne Vinaigrette
- **Roasted Turkey Wrap** | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli
- **Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Vegetarian Wrap on Whole Wheat Tortilla** (V) | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli
- Terra Chips

Dessert (V)

- White Chocolate and Toffee Blondie Bars
- Housemade Oatmeal Dark Chocolate Bars
- Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

TUESDAY AND FRIDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Oven Roasted Chicken Salad** | Diced Roasted Chicken, Mixed Greens, Red Apples, Pecans, Goat Cheese, Dried Apricots, Sliced Radish, Olive Oil, Parsley Chopped
- **Israeli Couscous Salad** (VE) | Israeli Couscous, Marinated Artichoke Hearts, Chick Peas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Greens** (VE, GF, DF) | Romaine Hearts, Chopped Iceberg Salad, Baby Greens
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Gorgonzola, Smoked Bacon, Eggs, Focaccia Croutons
- **Proteins** (GF) | Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak, Atlantic Salmon, and Portobello Mushrooms
- **Dressings** (V, GF) | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Desserts

- Fruit Tart of the Season | Fruit Coulis (VE, GF, DF)
- Dark Chocolate Shooters (V)
- Lemon Bars (V)

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Our trusted and talented Chefs provide an enriching and unique culinarian experience for any occasion. With a culture built around wellness, each Westin Chef has thoughtfully curated these menus to ensure our guests leave feeling better than when they arrived.

JEFF FORESMAN, EXECUTIVE CHEF

Hailing from Lancaster County, Pennsylvania, Chef Jeff Foresman began his culinary career at Longwood Inn as a line cook. He has extensive experience in the hotel restaurant industry, working in eight different hotels from Hawaii to Washington D.C. since 1987. A graduate of Johnson and Wales University, his philosophy on food, “is to use the freshest, most wholesome ingredients, focusing on locally found products and allowing the ingredients to speak for themselves. I do not believe in masking natural flavors with excess butter, cream or fat. My cuisine is uncomplicated, yet refined.” To ensure the use of the freshest ingredients possible, he went so far as to pioneer a chef’s rooftop garden at a convention hotel housing three restaurants.

Chef Foresman is no stranger to working in a high volume, high demand environment. He successfully managed the total food service operations for a high profile resort property with five restaurants, multiple banquet facilities, four outdoor food service venues, 24 -hour room service, and an employee cafeteria serving a 900-person staff daily. Chef Foresman is pleased to be joining the Westin family and to be associated with a hotel that has a great reputation for quality. He is also, “excited to be working in downtown San Antonio at such a beautiful hotel with a picturesque setting along the riverwalk.” In the town of Zocca, Italy, eating is all about using fresh, locally grown ingredients that capture the essence of the region. At Zocca at the Westin Riverwalk, Chef Foresman does the same and focuses on “celebrating the Hill country region and the beauty and heritage of Texas’s oldest city.”