

CONTINENTAL BREAKFAST

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

CONTINENTAL

\$37.00 Per Guest

- Orange and Cranberry Juice
- Market Fresh Whole Fruit
- Sliced Seasonal Fruits and Berries
- Freshly Baked Breakfast Breads and Pastries | Honey, Butter, Fruit Preserves

EXECUTIVE CONTINENTAL

\$40.00 Per Guest

- Orange and Cranberry Juice
- Market Fresh Whole Fruit
- Sliced Seasonal Fruits and Berries
- Freshly Baked Breakfast Breads and Pastries | Honey, Butter, Fruit Preserves

Choice of Two:

- An Assortment of Breakfast Cereals | Whole and 2% Milk (*Soy, Oat and Almond Milk on Request*)
- Selection of NY Bagels | Plain and Flavored Cream Cheese
- Individual Fruit and Greek Yogurts
- House Blended Greek Yogurt Parfait | House made Granola and Berries
- Assorted Granola, Fruit and Nut Bars

CONTINENTAL BREAKFAST ENHANCEMENTS

Breakfast Sandwiches | \$9.00 per Guest

Select One

Can be Purchased by the Dozen (108/Dozen)

- **Fresh Baked Croissant** | Scrambled Egg, Pit Ham, Aged White Cheddar
- **Southwest Taco** | Scrambled Egg, Cheddar, Refried Frijoles, Green Chile Sausage, House made Salsa, Flour Tortilla
- **Texas Taco** | Scrambled Egg, Queso Fresco, Potatoes, House Smoked Brisket, Salsa Fresco, Flour Tortilla
- **English Muffin Sandwich** | Folded Egg, Applewood Smoked Bacon, American Cheese
- **Spinach Wrap** | Tofu Scramble, Grilled Vegetables, Fresh Spinach (VE)

- **Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF)** | \$14.00
- **Fruit Yogurt Parfait** | Granola and Berries | \$8.00
- **Steel-Cut Oatmeal** | Brown Sugar, Raisins, Nuts, Milk | \$8.00
- **Domestic Cheeses and Charcuterie** | \$19.00

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

Due to current supply chain issues, products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes are subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

BREAKFAST TABLE

Priced Per Guest | Based on a 90 Minute Service | Requires a Minimum of 20 Guests
Includes Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Specialty Teas

BREAKFAST BUFFET

\$48.00 Per Guest

- Orange and Cranberry Juice
- Sliced Seasonal Fruits and Berries
- Freshly Baked Breakfast Breads and Pastries | Honey, Butter,
- Fruit Preserves
- An Assortment of Breakfast Cereals | Whole and 2% Milk (*Soy, Oat and Almond Milk on Request*)
- Individual Fruit and Greek Yogurts
- Buttermilk Biscuits | Sausage Gravy | Add 3
- Scrambled Whole Eggs | House made Salsa (GF)

Substitute Scrambled Eggs:

- Migas | Cage-Free Eggs Scrambled, Pico de Gallo, Corn Tortilla Strips Topped, Cheddar, Fresh Salsa, Sliced Jalapenos, Warm Flour Tortillas | Add \$9.00
- Vegetable Frittata | Seasonal Vegetables, Monterrey Jack Cheese | Add \$9.00

Choice of Two:

- Hardwood Smoked Bacon
- Pork Sausage Links
- Turkey Sausage Patties
- Jalapeno Cheddar Sausage | Add \$9.00

Choice of One:

- Roasted Breakfast Potatoes | Peppers and Onions
- Home Fries

Choice of One:

- Cinnamon Texas French Toast | Mixed Berry Compote, Maple Syrup
- Griddle Pancakes | Maple Syrup

BREAKFAST TABLE ENHANCEMENTS

- **Farm Fresh Egg and Omelet Station**** | Add \$15.00
Choice of Three Proteins | Sausage, Chopped Bacon, Ham, House Smoked Brisket, Pulled Pork, Shrimp
Cheeses | Jack Cheddar Blend, Mozzarella, Swiss
Toppings | Diced Peppers, Onions, Tomatoes, Mushrooms, Spinach, Asparagus, Jalapeno, Avocado, House made Salsa
- **Thin Sliced Smoked Salmon Display** | Add \$15.00
 Assorted NY Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg
 * Chef Attendant Required for Every 50 Guests | \$200.00 per Attendant

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A LA CARTE

SNACKS

- Whole Fruit | \$4.00 each
- Fresh Cut Fruit & Berries | \$15.00 per person
- Individual Yogurts | \$5.00 each
- Granola Bars | \$4.00 each
- Individual Bags of Chips | \$5.00 each
- Freshly Popped Popcorn | \$4.00 per person
- Seasonal Fresh Vegetables with Chef's Choice Dip | \$16.00 per person
- Mixed Nuts | \$4.00 per pound

BAKERY

- Muffins, Breakfast Breads, or Croissants | \$55.00 per dozen
- Assorted Bagels with Cream Cheese | \$55.00 per dozen
- Assorted Danishes | \$55.00 per dozen
- Gluten Free Breakfast Breads | \$50.00 per dozen
- Lemon Bars, Brownies, or Blondies | \$55.00 per dozen
- Freshly Baked Cookies | \$50.00 per dozen
- Gluten Free Cookies | \$60.00 per dozen
- Assorted Petite Fours and Mini Cheesecakes | \$52.00 per dozen

BEVERAGES

- Freshly Brewed Regular & Decaffeinated Coffee | \$90.00 per gallon
- Freshly Brewed Iced Tea | \$60.00 per gallon
- Fresh Lemonade | \$55.00 per gallon
- Freshly Squeezed Orange Juice or Grapefruit Juice | \$95.00 per gallon
- Apple, Cranberry, Tomato, or Pineapple Juice | \$95.00 per gallon
- Assorted Soft Drinks, Mineral Water, Bottled Waters | \$5.00 each

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BEVERAGE BREAKS

Priced Per Guest | Requires No Minimum.

HOT BEVERAGES | Freshly Brewed Regular & Decaffeinated Coffee, Hot Cocoa, and a Selection of Specialty Teas

COLD BEVERAGES | Coca-Cola Products of Soft Drinks, Bubbly Sparkling Water and Bottled Water

BEVERAGE SERVICE

90-Minute Beverage Service

- Hot Beverages | \$18.00
- Cold Beverages | \$5.00
- Enhanced Beverages | \$8.00
- Hot and Cold Beverages | \$23.00
- Hot and Enhanced Beverages | \$26.00

Half-Day Beverage Service

Refreshed up to Three Hours

- Hot Beverages | \$27.00
- Cold Beverages | \$5.00
- Enhanced Beverages | \$8.00
- Hot and Cold Beverages | \$32.00
- Hot and Enhanced Beverages | \$40.00

All-Day Beverage Service

Refreshed up to Seven Hours

- Hot Beverages | \$40.00
- Cold Beverages | \$5.00
- Enhanced Beverages | \$8.00
- Hot and Cold Beverages | \$45.00
- Hot and Enhanced Beverages | \$53.00

Enhanced Beverage Selection

Must Select Four

- Coca-Cola Products of Soft Drinks, Bubbly, and Bottled Water
- Gatorade | G2
- Starbucks Frappuccino
- Pure Leaf Iced Teas
- Tropicana Fruit Juices
- Red Bull
- Naked Brand Fruit Smoothies
- Coconut Water
- San Benedetto Still and Sparkling Water
- Topo Chico Sparkling Water
- San Pellegrino

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MORNING & AFTERNOON BREAKS

Priced Per Guest | Requires No Minimum.

AM BOOST

Price for up to 3 | \$22.00

Price for up to 5 | \$39.00

Prices Based on up to 90 Minutes

- Designer Trail Mix Station | House made Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Banana Chips, Yogurt Covered Pretzels (VE)
- Assorted Granola, Fruit and Nut Bars (VE)
- Smoothie Shooters | Strawberry Banana or Mixed Berry (V)
- Yogurt Parfaits | Granola and Berries (V)
- Market Fresh Whole Fruit
- Seasonal Sliced Melons, Fruits and Berries
- Fruit and Brie Skewers (V)
- Buttery Crumbly Coffee Cake (V)
- Selection of NY Bagels | Plain and Flavored Cream Cheeses
- Display of Freshly Baked Breakfast Breads and Pastries | Cinnamon Honey Butter, Fruit Preserves
- Cinnamon Raisin Rolls | Cream Cheese Frosting
- Assorted Scones | Preserves
- Cage-Free Hard Boiled Eggs (GF)
- Avocado Toast | Smashed Avocado, House Pickled Vegetables, Micro Greens | Add \$6.00

PM RECHARGE

Price for up to 3 | \$26.00

Price for up to 5 | \$43.00

Prices Based on up to 90 Minutes Seasonal Sliced

- Melons, Fruits and Berries
- Hummus Trio | Toasted Pita Chips, Fresh Vegetables (V, VE)
- Crudit  Display | Buttermilk Ranch and Blue Cheese Dips
- Assorted Granola, Fruit and Nut Bars (VE)
- Designer Trail Mix Station | Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms
- Theater Style Candies and Chocolate Bars
- Lemon Bars (V)
- Decadent Fudge Brownies and Chocolate Chunk Blondies
- Assorted Home Baked Jumbo Cookies
- Individual Bags of White Cheddar Popcorn and Cracker Jacks
- Assorted Bags of Potato Chip, Pretzels, Corn Chips
- Warm Spinach Artichoke Dip | Grilled Naan (V)
- Warmed Soft Bavarian Pretzels | Whole Grain Mustard and Yellow Mustard
+ Spicy Beer Cheddar Dip | Add \$2.00
- House Fried Tortilla Chips (GF) | House made Salsa, Guacamole
+ Warm Queso Dip, Sliced Jalapenos | Add \$2.00
- Selection Domestic Cheeses | Crackers, Seasonal Berries, Whole Grain Mustard, Preserves | Add \$5.00

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PLATED LUNCH

Plated Luncheons Require a Minimum of 10 Guests

Includes Three Courses, Artisanal Bread with Butter, Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and a Selection of Hot Teas (Upon Request)
Split Menus | Higher Price Prevails

FIRST COURSE

Please Select One

- **Garden Salad** | Mixed Greens, Plum Tomatoes, Sliced Cucumbers, Radish, Ranch Dressing and Herb Vinaigrette
- **Southwest Caesar** | Crisp Romaine, Texas Caviar, Queso Cotija, Tortilla Strips, Ancho Dressing
- **Spinach Salad** | Sliced Strawberries, Goat Cheese, White Balsamic Vinaigrette
- **Mediterranean Salad** | Baby Greens, Olives, Crumbled Feta, Black Olives, Oven Roasted Tomato, Cucumber, Lemon Vinaigrette
- **Roasted Tomato Basil Soup** | Basil Oil
- **Chicken Tortilla Soup** | Shredded Cheddar, Lime, Tortilla Strips
- **Broccoli Cheese Soup** | Garlic Crostini

MAIN COURSE

Please Select One Hot or Chilled Entrée

Chilled Entrées

- **Traditional Cobb** | **\$36.00**
Chopped Iceberg, Diced Tomato, Avocado, Chopped Egg, Crumbled Blue Cheese, Applewood Smoked Bacon, Chicken, Black Garlic Buttermilk Dressing
- **Grilled Chicken Caesar Salad** | **\$38.00**
Sliced Chicken, Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing
+ Substitute Pan Seared Salmon | **Add \$9.00**
+ Substitute Grilled Rosemary Garlic Skirt Steak | **Add \$13.00**

MAIN COURSE (CONT)

Includes Chef's Choice of Seasonal Vegetable

- **Pecan Crusted Chicken** | **\$44.00**
Mushroom Risotto, Asiago Cream Sauce
- **Grilled Chicken Poblano** | **\$42.00**
Achiote Rice, Mild Poblano Sauce (GF)
- **Beef Medallions** | **\$60.00**
Yukon Whipped Potatoes, Chimichurri Butter (GF)
- **Blackened Salmon** | **\$55.00**
Basmati Rice, Cajun Butter (GF)

VEGETARIAN ENTRÉE

Please Select One

- **Mushroom Ravioli (V)** | Pesto Alfredo
- **Monster Impossible Meatball (VE)** | Basil Marinara
- **Vegetable Strudel (VE)** | Roasted Seasonal Vegetables, Puff Pastry, Balsamic Reduction

FINAL COURSE

Please Select One

- **Ultimate Chocolate Cake** | Chocolate Sauce, Berry Medley, Vanilla Cream (V)
- **Fruit Tart of the Season** | Fruit Puree (V)
- **NY Cheesecake** | Fruit Compote
- **Bourbon Pecan Pie** | Freshly Whipped Sweet Cream (V)
- **Carrot Cake** | Cream Cheese Frosting (V)
- **Margarita Lime Pie**
- **Platter of Assorted Mini Pastries** | Replaces Plated Dessert per Guest | Add \$9.00

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CHILLED LUNCH BUFFET

Buffet Luncheons Require a Minimum of 20 Guests

Includes Freshly Brewed Regular & Decaffeinated Coffee, a Selection of Specialty Teas, and Iced Tea

SIMPLY SANDWICHES

\$61.00 Per Guest

- **Chef's Seasonally Inspired Soup**
- **Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- **Whole Grain Mustard Potato Salad** (GF)
- **Roast Beef on Marbled Rye** | Brie, Steakhouse Mayo, Crispy Fried Onions
- **Smoked Turkey on Wheat Bread** | Hardwood Smoked Bacon, Cheddar, Tomato, Avocado, Field Greens, Cilantro-Chipotle Mayonnaise
- **Grilled Chicken Caesar Wrap** | Romaine Lettuce, Aged Parmesan Shavings, Caesar Dressing
- **Caprese Wrap** | Fresh Mozzarella, Tomato, Basil, House made Pesto (V)
- **House made Potato Chips, Pickles Spears**

Desserts

- Texas Favorite Peach Cobbler
- Assorted Cookies

AUSTIN CITY DELI

\$56.00 Per Guest

- **Chef's Seasonally Inspired Soup**
- **Garden Salad** | Mixed Greens, Plum Tomatoes, Sliced Cucumbers, Radish, Ranch Dressing and Herb Vinaigrette
- **Caprese Salad** | Baby Greens, Ciliegine, Grape Tomatoes, Basil, Balsamic Vinaigrette (V)
- **Smoked Chicken on Croissant** | Cranberry Aioli, Shredded Lettuce
- **Virginia Ham on Ciabatta** | Smoked Gouda, Applewood Smoked Bacon, Shredded Lettuce, Spicy Dijon Mayonnaise
- **Classic Italian Submarine** | Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Red Wine Vinaigrette
- **Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli (V)
- **House made Potato Chips, Pickle Spears**

Dessert

- Chef's Signature Bread Pudding
- House Baked Brownies

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FROM THE FARMERS PRODUCE STAND

\$54.00 Per Guest

- **Chef's Seasonally Inspired Soup**
- **Mediterranean Pasta Salad** | Marinated Artichoke Hearts, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Greens** | Romaine Hearts, Chopped Iceberg, Baby Greens
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Candied Walnuts, Mushrooms, Jalapeno,
- Parmesan, Blue Cheese Crumble, Smoked Bacon, Chopped Eggs,
- Croutons
- **Proteins** (GF) | Select Three | Roasted Chicken Breast, Grilled Skirt Steak, Seared Salmon, Blackened Shrimp Skewers, Crispy Tofu
- **Dressings** | Roasted Garlic Ranch and Creamy Caesar Dressings, Champagne and Balsamic Vinaigrettes
- **Artisan Rolls** | Butter

Desserts

- Margarita Lime Pie
- NY Cheesecake

HOT LUNCH BUFFET

Buffet Luncheons Require a Minimum of 20 Guests

Includes Freshly Brewed Regular & Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea

LA HACIENDA

\$58.00 Per Guest

- **Fiesta Salad** | Tomato, Black Beans, Sweet Corn, Queso Fresco, Corn Tortilla Chips, Chipotle Ranch
- **Tender Beef and Chicken Fajitas**
- **Refried Beans**
- **Spanish Rice**
- **Sliced Grilled Veggie Fajitas**
- **Accompaniments** | Fresh Salsa, Guacamole, Sour Cream, Cheddar Cheese, Jalapenos, Flour Tortillas

Dessert

Tres Leches Cake

WHEN IN ROME

\$61.00 Per Guest

- **Chef's Seasonally Inspired Soup**
- **Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan, House made Croutons, Caesar Dressing
- **Caprese Salad** | Baby Greens, Ciliegine, Grape Tomatoes, Basil, Balsamic Vinaigrette
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (GF, DF)
- **Pan Seared Salmon Puttanesca** | Capers, Tomato, Lemon Beurre Blanc (GF)
- **Mushroom Ravioli** | Grilled Vegetables, Mushroom Broth (V)
- **Seasonal Fresh Vegetables**
- **Garlic Cheese Toasted Focaccia**

Dessert

- Classic Tiramisu
- Sweet Ricotta Filled Cannoli

FLAVORS OF THE MEDITERRANEAN

\$65.00 Per Guest

- **Chef's Seasonally Inspired Soup**
- **Greek Salad** | Baby Greens, Crumbled Feta, Black Olives, Red Onion, Oven Roasted Tomato, Cucumber, Lemon Vinaigrette
- **Orzo Salad** | Marinated Artichoke Hearts, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes (GF, DF)
- **Grilled Salmon** | Herbed Garlic Butter, Red Pepper Risotto
- **NY Strip Medallions** | Peppers, Caramelized Onion, Balsamic Jus (GF)
- **Marinated and Grilled Vegetables**
- **Garlic Roasted Potatoes**
- **Artisan Rolls and Butter**

Dessert

- Carrot Cake | Cream Cheese Frosting
- Decadent Chocolate Mousse | Whipped Cream

TEXAS COMFORT

\$61.00 Per Guest

- **Chef's Seasonally Inspired Soup**
- **Southwest Salad** | Chopped Romaine, Tomato, Black Beans, Sweet Corn, Queso Fresco, Corn Tortilla Chips, Chipotle Ranch
- **Homemade Creamy Coleslaw** (V, GF)
- **Roasted Chicken Thighs** | Charred Tomatillo Sauce (GF)
- **House Smoked Brisket** (GF)
- **Blackened Catfish** | Jalapeno Tartar Sauce, Grilled Lemons (GF)
- **Baked Macaroni & Cheese** | Ritz Cracker Crust (V)
- **Dr. Pepper Baked Beans** | Bacon, Brown Sugar, Onion
- **Jalapeno and Cheddar Corn Bread Muffins**

Desserts

- Texas Favorite Peach Cobbler
- Bourbon Pecan Pie

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GRAB AND GO LUNCH

Groups Up To 25 Guests | Select Two Sandwiches
Groups Over 25 Guests | Select Three Sandwiches
Dine In or *Deconstructed Fee | Add \$6.00

BOXED LUNCH TO GO

\$41.00 Per Guest

All Lunches Include the Following:

- Individual Bag of Potato Chips
- Seasonal Hand-Picked Whole Fruit
- Freshly Baked Chocolate Chip Cookie
- Bottled Water

Choice of One:

- Mediterranean Orzo Salad
- House made Coleslaw
- Potato Salad

Add Pepsi's Collection of Soft Drinks | 3

SANDWICH SELECTION

- **Roast Beef on Baguette** | Brie, Steakhouse Mayo, Crispy Fried Onions
- **Smoked Turkey on Wheat Bread** | Hardwood Smoked Bacon, Cheddar, Tomato, Avocado, Field Greens, Cilantro-Chipotle Mayonnaise
- **Roasted Turkey Wrap** | Diced Tomatoes, Smoked Gouda, Arugula, Avocado Aioli
- **Grilled Chicken Caesar Wrap** | Romaine Lettuce, Aged Parmesan Shavings, Caesar Dressing
- **Virginia Ham on Ciabatta** | Smoked Gouda, Applewood Smoked Bacon, Shredded Lettuce, Spicy Dijon Mayonnaise
- **Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli (V)
- **Caprese Wrap** | Fresh Mozzarella, Tomato, Basil, House made Pesto (V)

*Deconstructed box lunches allow the guest to customize what is included in their lunch. All elements will be presented as they would be found in a prepackaged box lunch: wrapped sandwiches and cookies, portion packed salads, whole fruit and individual bags of chips

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SMALL GROUP LUNCH

Small Group Buffet Luncheons Require a Minimum of 10 Guests

Includes Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Selection of Hot Specialty Teas (Upon Request)

SMALL GROUP COLD BUFFET

\$54.00 Per Guest

Chef's Seasonally Inspired Soup

Choice of One Leaf Salad

- Crisp Caesar Salad
- House Salad

Choice of One Composed Salad

- Whole Grain Mustard Potato Salad (GF)
- House made Coleslaw
- Mediterranean Pasta Salad

Choice of Two Sandwiches

- Vegetarian Wrap on Whole Wheat Tortilla
- 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 Marbled Rye
- Grilled Chicken on Ciabatta
- Caprese Wrap (V)

Choice of Two Desserts

- Texas Favorite Peach Cobbler
- Chef's Signature Bread Pudding Ultimate Chocolate Cake
- Fruit Tart of the Season
- NY Cheesecake
- Texas Pecan Pie
- Carrot Cake
- Margarita Lime Pie
- Flourless Chocolate Cake (GF)
- Assorted Cookies
- Brownies

SMALL GROUP HOT BUFFET

\$62.00 Per Guest

Chef's Seasonally Inspired Soup

Assorted Artisanal Rolls and Sweet Creamery Butter

Chef's Selection of Seasonal Vegetables and Starches

Choice of One Salad

- Crisp Caesar Salad
- House Salad

Choice of Two Entrées

- Roasted Chicken Thighs (GF)
- Chicken Chardonnay (GF, DF)
- Pan Seared Chicken Breast (GF, DF)
- House Smoked Brisket (GF)
- Blackened Catfish (GF)
- Pan Seared Salmon Puttanesca (GF)
- Grilled Salmon (GF)
- Baked Mac & Cheese (V)
- Mushroom Ravioli (VE)

Choice of Two Desserts

- Texas Favorite Peach Cobbler
- Chef's Signature Bread Pudding
- Ultimate Chocolate Cake
- Fruit Tart of the Season
- NY Cheesecake
- Texas Pecan Pie
- Carrot Cake
- Margarita Lime Pie
- Flourless Chocolate Cake (GF)
- Assorted Cookies
- Brownies

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SMALL GROUP WORKING LUNCH

\$47.00 Per Guest

Available Every Day for Groups of Less than 10 Guests

BABY FIELD GREENS SALAD | Grape Tomato, English Cucumber, Julienne Vegetable,
Balsamic Vinaigrette (VE, GF) Served Family Style

Each Guest Select Individual Entrée and Side

Orders Must be Submitted to Banquet Captain by 10am on the Day of Your Event

- **SOUTH AUSTIN BURGER** | 8oz Certified Angus Beef Grilled, Cheddar, Lettuce, Tomato, Red Onion
- **CUBAN SANDWICH** | Ham, Roasted Pork, Swiss, Sliced Pickles, Yellow Mustard, Pressed on Cuban Bread
- **SMOKED CHICKEN QUESADILLA** | Monterey Jack, Cheddar, Grilled Onions, Poblano Peppers, Salsa, Cilantro, Crema, Guacamole
- **TUNA MELT** | Albacore Tuna Salad on Marble Rye with Pepper Jack
- **BRISKET SLIDERS** | Three House Smoked Brisket Sliders, Signature BBQ Sauce, Pickle Slice, Onions

Choice of Side | Fries or Fresh Fruit

Assorted Soft Drinks

Chef's Selection of Dessert

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PLATED DINNERS

All Plated Dinners include Assorted Rolls with Butter, Freshly Brewed Regular & Decaffeinated Coffee, and Iced Tea

FIRST COURSE

Please Select One

- **Garden Salad** | Mixed Greens, Plum Tomatoes, Sliced Cucumbers, Radish, Ranch Dressing and Herb Vinaigrette
- **Classic Caesar Salad** | Crisp Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- **Spinach Salad** | Sliced Strawberries, Goat Cheese, White Balsamic Vinaigrette
- **Mediterranean Salad** | Baby Greens, Olives, Crumbled Feta, Black Olives, Oven Roasted Tomato, Cucumber, Lemon Vinaigrette
- **Caprese (GF)** | Beefsteak Tomato, Fresh Mozzarella, Basil Chiffonade, Balsamic Drizzle
- **Roasted Tomato Basil Soup (V)** | Basil Oil
- **Chicken Poblano Soup** | Roasted Poblano, Smoked Chicken, Cilantro, Cumin Cream
- **Mushroom Bisque (V)** | Wild Mushrooms, Truffle Oil

MAIN COURSE

Please Select One

Chicken Monterey

\$57.00 Per Guest

- Grilled Chicken Breast with Roasted Tomatillo Salsa
- Cilantro Rice
- Chef's Choice Roasted Vegetables

Parmesan Crusted Chicken

\$57.00 Per Guest

- Sauce Florentine
- Herb Roasted Red Potatoes
- Chef's Choice Roasted Vegetables

Teriyaki Glazed Salmon (GF)

\$66.00 Per Guest

- Jasmine Rice
- Pineapple Salsa

Chicken & Salmon

\$74.00 Per Guest

- Grilled Chicken
- Pan Seared Filet of Salmon with Lemon Caper Butter
- Basmati Rice

Grilled Filet of Beef

\$74.00 Per Guest

- Served with Poblano Rajas
- Yukon Mashed Potatoes
- Local Seasonal Vegetables

Vegetarian Options

\$58.00 Per Guest

- **Quinoa Stuffed Poblano (VE, GF)** | Seasonal Vegetables, Rice, Tomatillo Salsa
- **Portobello and Vegetable Short Stack (VE, GF)** | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil
- **Vegetable Strudel (VE)** | Roasted Seasonal Vegetables, Puff Pastry, Balsamic Reduction

PLATED DINNER DESSERTS

Please Select One

- **Ultimate Chocolate Cake** | Chocolate Sauce, Berry Medley, Vanilla Cream (V)
- **Fruit Tart of the Season** | Fruit Puree (V)
- **Almond Amaretto Cheesecake (V)**
- **Bourbon Pecan Pie** | Freshly Whipped Sweet Cream (V)
- **Limoncello Raspberry Cake (V)**
- **Margarita Lime Pie (V)**
- **Tiramisu (V)**
- **Mixed Berry Martini** | Raspberry Puree (VE, GF)
- **Platter of Assorted Mini Pastries** | *Replaces Plated Dessert per Guest*
| Add 4

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

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BUFFET DINNERS

Dinner Buffets include Assorted Rolls with Butter, Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

Rio Grande

\$68.00 Per Guest

- Chips and Salsa
- Fiesta Salad
- Chipotle Cilantro Slaw
- Cheese Enchiladas
- Monterey Chicken
- Beef Fajitas with Marinated Peppers and Onions Served with Flour Tortillas
- Served with Sliced Jalapenos, Grated Cheese, Salsa, Sour Cream & Guacamole
- Refried Beans and Spanish rice
- Tres Leches Cake

Tuscan Grille

\$71.00 Per Guest

- Caesar Salad
- Caprese Salad
- Cheese Tortellini Tossed with Basil Pesto Cream
- Grilled Chicken Marsala Wine Sauce
- Grilled Tuscan Steak with Gremolata Butter
- Roasted Vegetables Marinated in Italian Herbs
- Warm Garlic Breadsticks
- Ricotta Pistachio Cake

Driftwood

\$69.00 Per Guest

- Cilantro Slaw
- Red Skinned Potato Salad
- Smoked Turkey with Serrano Pineapple Chutney
- Tender Brisket of Beef
- Texas Hill Country Sausage
- Borracho Beans
- Creamed Corn
- Roasted Seasonal Vegetables
- Served with Sliced Onions and Pickles
- Jalapeno and Cheddar Corn muffins
- Seasonal Cobbler

Capital Lawn

\$67.00 Per Guest

- Mixed Field Green Salad
- Green Beans, Garlic Whipped Potatoes
- Macaroni and Cheese
- Fried Okra
- Chef's Signature Fried Chicken
- Smothered Pork Chops
- Honey Butter Biscuits
- Bourbon Pecan

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