

ALL DAY PACKAGE



MEETING PLANNER'S DELIGHT

\$4 per person will be added for Groups under 25 people.

All Day Package # 1

Continental Breakfast 38

1 Hour serve time

Assorted Chilled Juice Station
Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee
Selection of Black, Herbal and Specialty Teas
Seasonal Fresh Fruit and Berries with Yogurt Dip
Fresh Muffins, Pastries and Croissants with Honey Infused Whipped Butter and Assorted Fruit Preserves

Mid-Morning Refresh

30 minute serve time

Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee
Selection of Black, Herbal and Specialty Teas

Afternoon Break

30 minute serve time

Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee
Selection of Black, Herbal and Specialty Teas
Assorted Fresh Baked Cookies and Brownies
Assorted Soft Drinks
Bottled Waters

All Day Package # 2

Continental Breakfast 41

1 Hour serve time

Assorted Chilled Juice Station
Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee
Assorted Flavored Syrups
Selection of Black, Herbal and Assorted Tazo Gourmet Teas
Assorted Muffins, Pan Dulce and Pastries with Honey Infused Whipped Butter and Assorted Fruit Preserves
Seasonal Fresh Fruit and Berries with Yogurt Dip
Choice of Two Street Taco Selections:
Bacon and Egg, Country Sausage and Egg or Chorizo and Egg
Served with Salsa and Shredded Cheese

Mid-Morning Refresh

30 minute serve time

Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee
Selection of Black, Herbal and Specialty Teas
Assorted Soft Drinks

Afternoon Break

30 minute serve time

Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee
Selection of Black, Herbal and Specialty Teas
Assorted Soft Drinks
Queso Fundido al Tequila with Fresh Corn Chips and Salsa

All prices subject to sales tax and 23% taxable service charge

PACKAGE LUNCH OPTIONS



MEETING PLANNER'S DELIGHT - LUNCH OPTIONS

1 Hour Serving Time

\$4 per person will be added for Groups under 25 people.

Lunch pricing available only when accompanied by

All Day Break Packages

Meeting Package Deli Lunch 32

Mixed Field Green Salad

Red Jacket Mustard Potato Salad

Pasta Primavera Salad

Sliced Buffet Ham, Roasted Turkey Breast,

Roast Beef and Genoa Salami

Sliced Cheddar, Swiss and Monterrey Jack Cheeses

Traditional Condiments including Sliced Greenhouse Tomatoes,

Leaf Lettuce, Red Onion and Sliced Dill Pickles

Assortment of Bread and Buns

Freshly Baked Fudge Brownies

Meeting Package Texas BBQ 34

Mixed Field Green Salad

Red Jacket Mustard Potato Salad

BBQ Chicken Breast

Slow Roasted BBQ Brisket

Baked Beans

Corn Bread Muffins

Apple Pie

SALAD AND DESSERT UPGRADES

Upgrade Options an additional 5

Baby Field Greens Salad

With Caramelized Walnuts, Goat Cheese, Crostini, Teardrop Tomatoes served with Balsamic Vinaigrette

Baby Spinach Salad

Spinach, Candied Pecans, Mandarin Oranges, Crumbled Bleu Cheese served with a Shallot and White Wine Vinaigrette

Beef Steak Tomato and Fresh Buffalo Mozzarella Salad

Served on a Bed of Mixed Greens with a Balsamic and Honey Reduction

Dessert Options

Marble Fudge Cheesecake

Double Chocolate Cake

Bourbon Pecan Pie

Strawberries with Crème Fraiche

Baked Banana Egg Rolls

Lunches include Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee, Iced Tea and Assorted Hot Teas

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BREAKFAST



CONTINENTAL BREAKFAST SELECTIONS

Holiday Inn Welcome 25

Assorted Chilled Juice Station
Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee
Selection of Black, Herbal and Specialty Teas
Seasonal Fresh Fruit and Berries with Yogurt Dip
Fresh Muffins, Pastries and Croissants with Sweet Whipped Butter and Assorted Fruit Preserves

Healthy Start 28

Assorted Chilled Juice Station Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee
Selection of Herbal Teas
Build Your Own Yogurt: Individual Plain Yogurt –granola, strawberry and blueberry toppings
Oatmeal with Raisins, Brown Sugar, Nuts and dried Fruits Low Carb
Assorted Muffins and Bagels with Low Fat Cream Cheese 2% and Skim Milk

San Antonio Wake Up Call 33

Assorted Chilled Juice Station
Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee with Assorted Flavored Syrups Selection of Herbal Teas
Assorted Muffins, Breakfast Pastries with Honey Infused Whipped Butter and Assorted Fruit Preserves Seasonal Fresh Fruit and Berries with Vanilla Honey Yogurt Dip
Choice of Two Street Taco Selections: Bacon and Egg, Country Sausage and Egg, Chorizo and Egg, Potato and Egg, and Beans and Cheese, Served with Salsa and Shredded Cheese

PLATED BREAKFAST OPTIONS

Steak and Eggs 30

Petit Flat Iron Steak and Scrambled Eggs
Breakfast Potatoes
Basket of Biscuits and Pastries
Honey Infused Whipped Butter and Assorted Fruit Preserves

Healthful Scramble 29

Scrambled Egg Whites
Turkey Bacon
Seasonal Melon Wedge and Low Fat Cottage Cheese
Basket of Baked Muffins
Honey Infused Whipped Butter and Assorted Fruit Preserves

All American 27

Scrambled Eggs
Choice of Bacon or Sausage
Breakfast Potatoes
Basket of Biscuits and Pastries
Honey Infused Whipped Butter and Assorted Fruit Preserves

Buenos Dias 27

Chorizo and Scrambled Eggs stuffed inside an Oversized Flour Tortilla
Fresh Pico de Gallo and Salsa Country Style Potatoes and Fruit
Wedge Basket of Pecan Danish

All Plated Breakfast Options Served with Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee, Assorted Juices and Hot Tea

All prices subject to sales tax and 23% taxable service charge

BREAKFAST



BREAKFAST BUFFETS

1 Hour Serving Time

\$4 per person will be added for Groups under 25 people.

St. Mary's Street Sunrise 36

Scrambled Eggs
Bacon and Country Sausage
Oven Roasted Breakfast Potatoes
Assorted Fruit and Plain Yogurt
Seasonal Fresh Fruit and Berries with Vanilla
Honey Yogurt Dip
Fresh Muffins, Pastries and Croissants with Honey Infused Whipped
Butter and Assorted Fruit Preserves Assorted Individual Cereals with
Bananas, Whole, 2% and Skim Milk

The Breakfast Taco Cart 33

Flour and Corn Tortillas
Chorizo with Huevos and Migas
Refried Beans
Fried Breakfast Potatoes
Seasonal Fresh Fruit and Berries Served in a Glass, Rimmed with
Chili Lime
Almond Pecan Croissants

Add Omelette and Egg Station 4

Omelets and Eggs prepared to order by a Member of our Culinary Team
(80 each attendant)

*All Breakfast Buffets Served With Freshly Brewed Rainforest Alliance
Regular and Decaffeinated Coffee, Assorted Juices and Hot Tea*

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BRUNCH BUFFET

1 Hour Serving Time

\$4 per person will be added for Groups under 25 people.

Riverwalk Brunch 46

Seasonal Fresh Fruit and Berries with Yogurt Dip
Fresh Muffins, Pastries and Croissants with Honey Infused
Whipped Butter and Assorted Fruit Preserves
Scrambled Eggs
Bacon and Country Sausage
Oven Roasted Breakfast Potatoes
Garden Style Salad Bar with assorted Toppings and Dressings
Smoked Salmon with Traditional Accompaniments
Chef's Selection of Chilled Salads
Sliced London Broil with our Crimini Mushroom Demi-Glaze
Grilled Chicken with Roasted Bell Pepper Cream Sauce
Steamed Vegetable Medley
Cheese Blintzes with Raspberry Sauce
Chef's Selection of Desserts



PLATED LUNCHES

All plated lunch entrees include: Riverwalk Tossed Salad, Chef Selected Starch, Vegetable, Dessert and Warm Rolls with Sweet Butter Rosettes. Freshly Brewed Regular and Decaffeinated Rainforest Alliance Coffee, Assortment of Hot Teas and Iced Tea

CHICKEN ENTREES

Chicken Poblano 36

Grilled Boneless Chicken Breast served on a Bed of Sautéed Spinach, Garlic and Roma Tomatoes topped with a Poblano Cream Sauce

Chicken Picatta 36

Lightly Breaded Boneless Breast of Chicken topped with a Lemon Caper Butter Sauce

Tortilla Encrusted Breast of Chicken 37

Encrusted with Tri Colored Corn Tortilla Chips topped with Chef's Tequila Cilantro Sauce

Chicken Scallopini 37

Lightly Breaded Sautéed Breast of Chicken with Artichoke Hearts, Black Olives and Capers in Light Lemon Beurre Blanc Sauce

Teriyaki and Orange Glazed Chicken Breast 37

Boneless Breast of Chicken grilled and smothered with a house blend teriyaki and orange glaze

BEEF ENTREES

Top Butt Sirloin 41

Grilled with a Mushroom Demi

Open Faced Tenderloin Sandwich 38

Oven Roasted Beef Tenderloin Medallions served on Buttered Brioche and topped with Chimichurri Sauce

PORK ENTREE

Seared Porterhouse Pork Chop 37

Texas Sized Pork Chops, Seared and topped with Red Eye Gravy

SEAFOOD ENTREES

Herb Crusted Salmon 39

7 oz. Salmon Filet Dredged in Olive Oil and Fresh Herbs then Roasted and Served with a Dilled Lemon Beurre Blanc Sauce

Cajun Dusted Tilapia 36

Firm and Mild Flavored Filet Seasoned with Cajun Spices then Pan Seared

All prices subject to sales tax and 23% taxable service charge



LUNCHEON BUFFETS

(Minimum 30 Guests Required)

All American Buffet 41

Charbroiled Angus Steak Burgers smothered in Sauteed Mushrooms
Grilled Boneless Breast of Chicken topped with a Chipotle Honey BBQ Sauce
Ciabatta Rolls, Brioche and Sesame Seed Buns
Red Jacket Potato Salad, Brown Sugar Baked Beans and Jicama Slaw
Condiments include: Pickled Onions, Lettuce, Beef Steak
Tomatoes, Dill Pickles, Peppered Mustard, Dijon and Pesto
Mayonnaise

Riverwalk Deli 41

Tomato Cucumber Salad with Fresh Mint, Beef Steak
Tomatoes and Feta Salad, Pasta Salad
Pullman Loafs of Wheat, Marble Rye and Whole Grain Bread Thinly
Sliced Smoked Country Ham, Roast Beef, Breast of Turkey, and Salami
Muenster, Provolone and Sharp Cheddar Cheeses Yellow Mustard,
Mayonnaise, Pesto Mayonnaise, Lettuce, Beef Steak Tomatoes,
Pickled Onion and Dill Pickles

Riverwalk County Picnic 45

Fresh Mixed Garden Greens, Tomatoes, Sliced Cucumbers, Shredded
Carrots, Croutons and Chef's Avocado Dressing
Red Jacket Potato Salad
Smoke Sliced Brisket with BBQ Sauce
Lightly breaded Chicken Fried Chicken
Corn on the Cob
Cheddar Cheese Whipped Potatoes
Green Beans
Homemade Cornbread Muffins with Butter
Southern Pecan Pie or Peach Cobbler

Viva Fiesta 44

Mixed Greens with House Made Pecan Chipotle Ranch
Multi Colored Corn Tortilla Chips with Fresh Salsa and Hass
Avocado Guacamole, Sour Cream, Pico de Gallo,
Salsa Verde Beef and Chicken Fajitas with Grilled Onions and
Trio of Bell Peppers
Seasoned Spanish Rice
Borracho Beans
Roasted Bell Pepper and Elote Salad
Tortilla Soup with Tri Colored Corn Tortilla Strips

All Lunch Buffets served with Chefs Selected Dessert, Iced Tea or Water and
Freshly Brewed Rainforest Alliance Regular and Decaffeinated Coffee

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PLATED DINNERS

All plated dinner entrees include : Riverwalk Tossed Salad, Chef Selected Vegetable, Starch and Dessert. Warm Rolls and Sweet Butter Rosettes, Freshly Brewed Regular and Decaffeinated Rainforest Alliance Coffee, Assortment of Hot Teas and Iced Tea

CHICKEN ENTREES

Chicken Picatta 43

Lightly Breaded Boneless Breast of Chicken topped with a Lemon Caper Butter Sauce

Brie and Apple Stuffed Chicken 44

Boneless Breast of Chicken filled with Diced Tart Apples, Shallots, Fresh Sage and Brie pan seared with Apple Cider Pan Jus

Chicken Roulade Florentine 44

French Split Boneless Breast of Chicken Lightly Breaded and Stuffed with Fire Roasted Bell Peppers, Feta Cheese and Spinach with a Rosemary White Wine Cream Reduction

BEEF ENTREES

Fire Grilled Sirloin Filet 49

Top Sirloin seasoned in Olive Oil, Sea Salt and Freshly Cracked Black Pepper, Char-Grilled

Spice Rubbed Beef Tenderloin 53

Beef Tenderloin Medallions Spice Rubbed and Oven Roasted and Served with a Cabernet Shallot Reduction Sauce

SEAFOOD ENTREES

Seared Salmon 45

Atlantic Salmon Filet Lightly Seasoned, Seared and topped with a Lemon Dill Beurre Blanc

Grilled Red Snapper 48

Seared Skin on Red Snapper Filet served with Onion, Artichokes and Green Olives then topped with a Fresh Lemon and Garlic Sauce

All prices subject to sales tax and 23% taxable service charge



DINNER BUFFETS

1 Hour Serving Time

\$4 per person will be added for Groups under 25 people.

Mexican Buffet 57

Tri Colored Tortilla Chips, Fresh Guacamole, Salsa and Queso Bar
Southwest Chicken Tortilla Soup
Ensalada Verde: Mixed Field Greens, Tomato, Cucumber, Carrots with Pecan and Poblano Vinaigrette and Avocado Dressings
Traditional Spanish Rice and Borracho Beans
Fire Grilled Marinated Vegetables
Char-Grilled Marinated Beef and Chicken Fajitas with Sautéed Onions and Multi Colored Bell Peppers
Pescado Veracruz
Sour Cream, Monterrey Jack Cheese, Picante Sauce, Guacamole and Fresh Flour Tortillas
Chef Selected Dessert

The Downtowner 58

Riverwalk Tossed Salad with Fresh Mixed Garden Greens, Teardrop Tomatoes, Sliced Cucumbers, Shredded Carrots, Croutons and Chef's Avocado Dressing
Chef Carved Slow Roasted Prime Rib Au Jus with Creamy Horseradish Sauce
Chicken Roulade Florentine with a Rosemary White Wine Cream Reduction
Spicy Catfish Filets with Pineapple Mango Chutney
Chived Orzo
Garlic Whipped Potatoes
Fire Grilled Marinated Vegetables
Steamed Seasonal Vegetables
Freshly Baked Dinner Rolls with Whipped Butter
Chef Selected Dessert

El Vaquero 59

Crisp chopped Garden Greens, Sliced Cucumber, Sliced Beefsteak Tomatoes, Carrots and Cornbread Croutons with House Made Fresh Cracked Peppercorn Buttermilk Ranch
Texas Caviar (Classic Texas Pinto Bean salad)
Hot German Potato Salad
Slow Smoked Sliced Beef Brisket with Our Signature House Dry Rub
South Texas Jalapeño Sausage Chipotle BBQ Glazed Pork Ribs
Campfire Baked Beans
Cowboy Sweet Corn
Pickled Onions, Jalapeños and Carrots
Cheddar Jalapeño Cornbread and Freshly Baked Rolls
Chef Selected Dessert

Grande Abbondanza Italiano 56

Antipasto Platter:
Chef's Assortment of Italian Meats, Cheeses and Marinated Grilled Vegetables
Traditional Caesar Salad with Crisp Romaine Hearts, Shredded Parmesan Cheese, Focaccia Croutons and Caesar Dressing
Caprese Salad with Teardrop Tomatoes, Buffalo Mozzarella, Sweet Italian Basil and Drizzled with Extra Virgin Olive Oil
Chicken Parmesan with Asiago Marinara Sauce
Three Cheese Beef Lasagna
Rigatoni and Sweet Italian Sausage in Our House Made Tomato Cream Sauce
Fire Grilled Vegetables with Italian Herb Infused Olive Oil and Fresh Parmesan Cheese
Baked Focaccia and Grilled Ciabatta
Chef Selected Dessert

All Dinner Buffets Served with Chefs Selected Dessert, Iced Tea, Water and Freshley Brewed Rain Forest Alliance, Regular and Decaffinated Coffe

All prices subject to sales tax and 23% taxable service charge

PM BREAK



AFTERNOON BREAKS

All Breaks include Assorted Soft Drinks and Bottled Waters

Western Conference 20

Individual bags of Cracker Jacks
Shelled Honey Texas Pecans
Queso Fundido al Tequila with Fresh Corn Chips and Salsa

Power Up 22

Assorted Power Bars
Energy Drinks, Assorted Shelled Nuts, and Dried Tropical Fruits

Sweet and Salty Break 24

Spinach and Artichoke Dip with Corn Tortilla Chips
Salted Pub Chips with Our French Onion Dip
Chocolate Brownies and Blondies

Fruiteria 22

Agua Fresca Watermelon and Lemon Flavors
Martini Glass of Diced Fruit Rimmed with Chili Lime

All prices subject to sales tax and 23% taxable service charge

APPETIZER/ALA CARTE



APPETIZER SELECTIONS

(per piece)

Chicken Satay	5.00
Chicken Empanadas	4.50
Chicken Quesadillas	4.50
Chicken Wellington	5.00
Coconut Shrimp	5.50
Coconut Chicken	4.50
Chile Lime Chicken Kabob	5.00
Mini Rueben	6.00
Brie En Croute with Raspberry	5.25
Shrimp Empanadas	5.50
Pork Pot Stickers	5.00
Vegetable Spring Rolls	5.00
Stuffed New Potato with Bacon	4.50
Shrimp and Chicken Pot Sticker	5.00
Jalapeño Poppers	4.00
Mini Quiche	4.50
Shrimp Cocktail	5.50
Bacon Wrapped Shrimp	6.00
with Water Chestnuts	
Sliced Season Fruit	8.00
Individual bags of chips	3.00
Assorted gluten free breads	

A LA CARTE

Beverages

Soft Drinks	4.00
Bottled Spring Water	4.00
Individual Bottled Juices	4.50
Mineral and Sparkling Water	5.00
Red Bull Energy Drinks	5.00
Skim, 2 % and Whole Milk	4.00
Regular Coffee and	65 per gallon
Decaffeinated Coffee	
Aguas Frescas	45 per gallon
Freshly Brewed Iced Tea	45 per gallon

Bakery Items

Selection of Fruit Danish,	
Muffins & Croissants	45 dozen
Bagels with Cream Cheese	45 dozen
Texas Size Cookie	46 dozen
Fudge Brownies or Blondies	
Assorted Tacos	51 dozen

Snacks

Individual Yogurts	4.00
Whole Fruit	2.50
Granola Bars	3.50
Tortilla Chips with Salsa	5 per person
Tortilla Chips, Salsa,	9 per person
Guacamole and Queso	
Hummus with Pita Chips	6 per person
Pub Chips	4 per person
Mixed nuts	6.5 per person
All Day Beverage Package	18.00

BEVERAGES

House Offerings

Dewar's White Label Scotch	
Svedka Vodka	
Bacardi Light Rum	
Sauza Blanco Tequila	
Beefeater Gin	
Jim Beam Bourbon	
Canadian Club Whiskey	

Hosted Bar

House Cocktails	7.00
House Wines by the Glass	6.50
Imported Beer	6.00
Domestic Beer	5.50
Bottled Water	4.00
Coca Cola Soft Drinks	4.00

Cash Bar

House Cocktails	7.50
House Wines by the Glass	7.00
Imported Beer	6.50
Domestic Beer	6.00
Bottled Water	4.00
Coca Cola Soft Drinks	4.00

Bartender fee of \$100 required for each bar
Cashier fee of \$50 required for all cash bars

Regular and Decaffeinated Coffee
Hot teas, Soft Drinks, Bottle Water

All prices subject to sales tax and 23% taxable service charge