



# SOUTH SHORE HARBOUR

resort & conference center



## CATERING MENU



# Continental Breakfasts

Assorted Juices, Fresh Brewed Coffee, and Hot Herbal Tea

## Continental | 15

Assorted Breakfast Pastries, Fresh Sliced Fruits, Fruit Preserves and Butter, Assorted Chilled Juices, Fresh Brewed Coffee and Hot Herbal Teas

## Executive | 16

Sliced Fruits and Berries, Assorted Danish, Muffins and Banana Bread, Bagels with Cream Cheese and Butter, Assorted Cereals and Granola, Milk, Assorted Fruit Juices, Bottled Water, Fresh Brewed Coffee, Hot Herbal Tea

## Healthy Start | 17

Fresh Granola, Yogurt, Berries and Raisins, Assorted Bran Muffins, Wheat Bread, Bagels and Cream Cheese, Milk, Assorted Fruit Juices, Bottled Water, Fresh Brewed Coffee and Hot Herbal Tea

## Continental Enhancements

Bagels and Cream Cheese | 36 Dozen  
 Breakfast Tacos with Egg, Sausage and Salsa | 40 Dozen  
 Sausage, Egg and Cheese Biscuits | 40 Dozen  
 Ham, Pepper Jack Cheese and Egg Croissants | 40 Dozen  
 Assorted Pastries, Muffins and Danish | 34 Dozen  
 Warm Homemade Cinnamon Buns | 35 Dozen  
 Individual 4 oz Yogurts | 26 Dozen  
 Assorted Granola Bars | 29 Dozen  
 Seasonal Sliced Fruit with Honey Yogurt Dip | 8 per person  
 Fruit, Granola, Yogurt Parfait | 8 per person  
 Scrambled Eggs (serves 20) | 58  
 Grilled Sausage Links or Bacon (serves 40) | 60

# Breakfast

Fresh Brewed Coffee, Hot Tea & Assortment of Juices  
Minimum of 30 Guests

## Buffets

### Country Morning | 25

Fresh Season Sliced Fruit & Berries  
Assorted Cereal with Whole and Skim Milk  
Fluffy Scrambled Eggs  
Crisp Bacon and Grilled Sausage Links  
Country Fried Potatoes  
Buttermilk Biscuits and Gravy

### South of the Border | 24

Fresh Tropical Fruit Display  
Fluffy Scrambled Eggs with Chorizo Sausage  
Pico de Gallo and Salsa  
Queso Blanco and Flour Tortillas  
Fried Potatoes and Crisp Bacon  
Conchas and Sweet Bread

### On the Lighter Side | 23

An assortment of Fresh Fruit Juices  
Fresh Seasonal Fruit Display  
Assorted Cereals and Granola with Skim Milk  
Hot Oatmeal Bar with Assorted Yogurt  
Cinnamon and Brown Sugar  
Toasted Bagels and Cream Cheese

## Plated

### All American | 18

Fluffy Scrambled Eggs served with a choice of  
Crisp Bacon or Sausage, Home Fried Potatoes,  
Fruit Garnish

### The Fiesta | 18

Two Flour Tortillas filled with Fluffy Scrambled  
Eggs, Chorizo Sausage, Jack Cheese, Pico &  
Salsa, Home Fried Potatoes, Fruit Garnish

### Be Healthy | 18

Granola Parfait, Egg Beater Scrambled Eggs  
with Chives, Crispy Turkey Bacon, Fruit Garnish



# Refreshment Breaks

## All Day Beverage Break | 19

(8 hours unlimited onsite consumption)

## Half Day Beverage Break | 10

(4 hours unlimited onsite consumption)

Fresh Brewed Coffee, Hot Herbal Teas, Iced Tea, Assorted Soft Drinks, Bottled Water and Assorted Fruit Juices

## Progressive Beverage Break | 26

### Morning

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks, Bottled Water, Fruit Juices and Assorted Pastries

### Mid-Morning Refresh

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks, Bottled Water, Fruit Juices

### Afternoon

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks, Bottled Water, Fruit Juices, Assorted Cookies and Brownies

## A La Carte Beverages

Assorted Soft Drinks | 3

Bottled Water | 3

Individual Juices | 4

Iced Tea, Fruit Punch, Lemonade | 42 (per gallon)

Fresh Brewed Coffee | 43 (per gallon)

Hot Herbal Tea | 42 (per gallon)

## All Day Package | 48

### Morning

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks, Bottled Water, Fruit Juices and Assorted Pastries

### Mid-Morning Refresh

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks, Bottled Water, Fruit Juices

### Working Lunch

Pre-Made Sandwiches

(select up to two - one sandwich per person)

Smoked Ham and Cheddar Cheese

Smoked Turkey and Swiss Cheese

Chicken Pecan Salad Croissant

BLT (Bacon, Lettuce, Tomato)

Grilled Vegetable Wrap

Served with Lettuce, Tomato, House

Relish, Pickle and Potato Chips

Assorted Pies

### Afternoon

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks, Bottled Water, Fruit Juices, Assorted Cookies and Brownies



# Refreshment Breaks

Iced Tea, Fresh Brewed Coffee, Hot Tea  
Assorted Soft Drinks, Bottled Water  
(Beverages not included with A La Carte Items)  
Priced Per Person

## Half Time Break | 14

Warm Soft Pretzels with Honey Mustard, Miniature Corn Dogs with French Mustard and Cracker Jacks

## Candy Store | 14

Assorted Mini Candy Bars, Chocolate Bars, Almond Joy, M&M's, Hard Candy Mix, Assorted Cookies and Brownies

## Cookie Break | 14

Chocolate Chip, White Macadamia, Oatmeal Raisin, Sugar and Brownies

## Tres Amigos | 14

Crisp Corn Tortilla Chips, Roasted Tomato Salsa, Queso, Guacamole, Churros and Sopapillas With Honey

## Healthy | 16

Cascading Display of Fresh Vegetables, Classic Garlic and Herb Hummus, Individual Bags of Trail Mix, Granola Bars, and Fresh Yogurt Parfait Shooters

### A La Carte Items (per dozen)

Assorted Cookies | 29

Brownies, Blondies or Lemon Bars | 29

Small Bags of Potato Chips or Pretzels | 28

Small Bags of Trail Mix or Peanuts | 32

Soft Pretzels with Mustard | 32

Assorted Ice Cream Bars | 49

Assorted Mini Candy Bars | 18 (per pound)

Bowl of Popcorn | 8 (per bowl)

Seasonal Sliced Fruit with Honey Yogurt Dip | 9 (per person)

# Boxed Lunches

Please Select Up To Two (2) Choices  
Accompanied with Potato Chips, Whole Fruit,  
Chocolate Chip Cookie, and Guests' Choice of Bottled  
Water or Soft Drink

## Turkey and Swiss | 21

Mesquite Smoked Turkey & Baby Swiss Cheese  
on Texas Ciabatta Roll with Cucumber Relish

## Ham and Cheddar | 21

Lean Smoked Black Forest Ham, Fontina Cheese  
and Tomato Relish on Texas Ciabatta Roll

## Italian and Mozzarella | 21

Sliced Italian Cold Cuts and Smoked Mozzarella  
Cheese with Olive Herb on Baked Hoagie Roll

## Chicken Pecan Salad | 22

Flaky Croissant filled with Tender Chicken Pecan  
Salad with Sliced Roma Tomato & Baby Greens



# Light Lunch Fare

Iced Tea, Fresh Brewed Coffee

## Plated Salads | 26

### Grilled Chicken Caesar Salad

Marinated Chicken Strips over Crisp Romaine Lettuce with Focaccia Croutons, Parmesan Cheese and Caesar Dressing

### Southwestern Chicken Salad

Grilled Fajita Chicken with Black Bean and Corn Relish, Tomato, Crisp Tortilla Strips and Jalapeno Ranch Dressing

### Maple Pecan Crusted Chicken Salad

Maple Pecan Crusted Chicken over Hill Country Greens with Poached Pear, Grapes, Teardrop Tomatoes, Goat Cheese and Pure Maple Balsamic Vinaigrette Dressing

## Desserts | 5

Strawberry Shortcake Cake

Chocolate Ganache Cake

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Cheesecake with Fresh Fruit Coulis

## Working Lunch | 26

Pre-Made Sandwiches

(select up to two - one sandwich per person)

Smoked Ham and Cheddar Cheese

Smoked Turkey and Swiss Cheese

Chicken Pecan Salad Croissant

Albacore Tuna Salad Croissant

BLT (Bacon, Lettuce, Tomato)

Grilled Vegetable Wrap

Grilled Chicken Breast, Apple Smoked Bacon, Avocado & Pepper Jack Cheese

Smoked Turkey, Crisp Bacon, Cucumber Herb Relish with Reduced Carb Tortilla Wrap

Served with Lettuce, Tomato, House Relish, Pickle and Potato Chips

Cookies and Brownies

## Enhancements

Smoked Roma Tomato Soup | 7

Poblano Cream Soup with Queso Fresco | 6

Seasonal Fruit Cup | 7

# Lunch Buffets

Iced Tea  
Fresh Brewed Coffee  
Minimum of 30 Guests

## Italian | 35

Crisp Romaine Lettuce, Focaccia  
Croutons, Parmesan, Creamy Caesar  
Dressing

Tuscan Garden Pasta Salad

Baked Chicken with Creamy Alfredo  
Sauce

Fennel Sausage and Meatballs with  
Sweet Pepper Marinara

Buttered Pasta

Sautee Squash with Plum Tomato

Fresh Baked Garlic Bread

Strawberry Shortcake Cake and Biscotti

## South of the Border | 34

Ensalada Verde with Zesty Ranchero  
Dressing

Jicama Vegetable Slaw

Chicken and Beef Fajitas with Sweet  
Peppers and Onions

Baked Enchiladas with Jack Cheese and  
Chipotle

Spanish Style Rice and Refried Black  
Beans

Flour Tortillas, Guacamole, Salsa, Pico  
de Gallo, Cheese

Tres Leches and Sopapillas

## Texas Roundup | 35

Hill Country Greens with Buttermilk Ranch  
Dressing

Creamy Red Jacket Potato Salad

Smoked BBQ Brisket with Honey BBQ Sauce

Oven Roasted BBQ Chicken and Smoked  
Sausage

Macaroni and Cheese

Chuck Wagon Corn

Jalapeno Corn Bread Biscuits and Rolls

Texas Pecan Pie and Brownie Bites

## Lighthouse | 36

Tossed Field Greens with Dressing

Mediterranean Pasta Salad

Parmesan Crusted Chicken with Lemon  
Caper Butter

Red Wine Braised Short Ribs

Country Green Beans with Apple Smoked  
Bacon

Herb Fingerling Potatoes

Chocolate Ganache Cake and Assorted  
Cookies

### Enhancements

Smoked Roma Tomato Soup | 7

Poblano Cream Soup with Queso Fresco | 6

Seasonal Fruit Cup | 7





# Plated Luncheons

Chefs choice of Starch & Vegetable  
Warm Rolls and Butter  
Iced Tea  
Fresh Brewed Coffee

## Entrees- Select One

2 Course Lunch with Choice of Salad or Dessert | 26

3 Course Lunch with Choice of Salad & Dessert | 29

Mediterranean Chicken with Olives, Onions, Roma Tomatoes, Feta Cheese and Lemon Butter  
Seared Chicken Breast with Shitake Thyme Cream Sauce  
Parmesan Crusted Chicken Breast w/ Lemon Caper Butter  
Vegetarian Four Cheese Manicotti with Basil Marinara

## Salad

Seasonal Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot Julienne and Choice of Dressing

Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato and Creamy Caesar Dressing

Texas Caesar Salad with Crisp Romaine, Paprika Croutons, Tomato, Corn Salsa and Chipotle Dressing

## Dessert

Chocolate Ganache Cake

Strawberry Shortcake Cake

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Cheesecake with Fresh Fruit Coulis

## Enhancements

Smoked Roma Tomato Soup | 7

Poblano Cream Soup with Queso Fresco | 6

Seasonal Fruit Cup | 7

# Plated Luncheons

Chefs choice of Starch & Vegetable  
Warm Rolls and Butter  
Iced Tea  
Fresh Brewed Coffee

## Entrees – Select One

2 Course Lunch with Choice of Salad or Dessert | 28  
3 Course Lunch with Choice of a Salad and a Dessert | 32

Herb Roasted Pork Loin with Sautee Forest Mushroom and Natural Rosemary Au Jus

BBQ Platter with Smoked Brisket, Grilled Sausage, Sautee Corn and Chili Roasted Potatoes

Blackened Cajun Catfish with Shrimp Etouffee

Pesto Crusted Salmon with Lemon Butter Sauce

## Salad

Seasonal Greens, Roma Wedges, Sliced Cucumber, Carrot Julienne and Choice of Dressing

Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato and Creamy Caesar Dressing

Texas Caesar Salad with Crisp Romaine, Paprika Croutons, Tomato, Corn Salsa and Chipotle Dressing

## Dessert

Chocolate Ganache Cake

Strawberry Shortcake Cake

Texas Pecan Pie with Cinnamon Whipped Cream

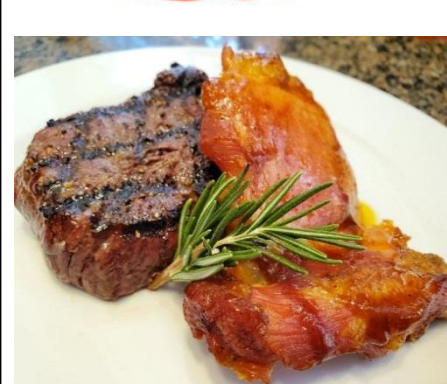
Gourmet New York Cheesecake with Fresh Fruit Coulis

## Enhancements

Smoked Roma Tomato Soup | 7

Poblano Cream Soup with Queso Fresco | 6

Seasonal Fruit Cup | 7



# Plated Dinners

Salad  
Chefs Choice of Starch and Vegetable  
Warm Rolls and Butter  
Dessert  
Iced Tea and Fresh Brewed Coffee

## Entrees

Seared Breast of Chicken with Shitake Thyme Cream Sauce | 37  
Pecan Crusted Chicken with Maple Beurre Blanc | 37  
Chicken Monterrey with Zesty Cilantro Cream, Jack Cheese and Crisp Tortillas | 37  
Blackened Red Fish, Sautee Shrimp, Tomato & Lemon Herb Butter | 39  
Basil Pesto Crusted Salmon with Lemon Butter Sauce | 39  
Braised Boneless Beef Short Rib with a Dr. Pepper Glaze and Thinly Sliced Fried Onions | 42  
Tenderloin of Beef (8oz) with Glazed Shallots and Pinot Noir Sauce | 46

## Dual Entrees

Pistachio Crusted Salmon and Sautee Chicken Piccata with Lemon Caper Butter Sauce | 42  
Artichoke Stuffed Chicken Breast and Pesto Crusted Salmon with Fresh Chive Beurre Blanc | 42  
Grilled Tenderloin of Beef (6oz) with Stilton Demi Glaze and Herb Crusted Salmon with Fresh Chive Beurre Blanc | 49  
Grilled Tenderloin of Beef (6 oz) with Red Onion Jam and Grilled Gulf Shrimp with Lemon Butter Sauce | 49

## Special Dietary Meal (Vegetarian, Vegan, Gluten Free) | 29

Grilled Portobello Mushroom, Assorted Vegetables, Asparagus and Roasted Potatoes



# Plated Salad and Dessert Options

Design Your Own Menu by Selecting One Salad and One Dessert to Pair with Your Plated Dinner Entree

## Salad Options

### Seasonal Garden

Seasonal Mesclun Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot Julienne and Choice of One Dressing

### Classic Caesar

Crisp Romaine Lettuce, Focaccia Croutons, Parmesan, Roma Tomatoes and Caesar Dressing

### Texas Caesar

Crisp Romaine Lettuce, Paprika Croutons, Tomato, Corn Salsa and Chipotle Dressing

### Mixed Greens

Mesclun Greens, Sliced Red Vine Tomatoes, Gorgonzola Cheese, Walnuts and Balsamic Vinaigrette Dressing

## Dessert Options

Strawberry Shortcake Cake with Fresh Fruit Coulis

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Style Cheesecake with Fresh Fruit Coulis

Turtle Cheesecake with Grand Marnier Chocolate Sauce

Chocolate Ganache Cake with Chambord Chocolate Sauce





# Dinner Buffets

Iced Tea  
Fresh Brewed Coffee  
Minimum of 30 Guests

## Ole | 48

Mixed Greens with Mango Cilantro Dressing  
Jicama Vegetable Slaw with Cilantro Lime Vinaigrette  
Potato Roast Corn and Pinto Bean Salad

Beef and Chicken Fajitas with Sautee Sweet Peppers and Bermuda Onion  
Baked Red Fish Veracruz with Olive, Onion and Tomato  
Oven Baked Chicken Breast with Cilantro Cream Jack Cheese

Refried Black Beans  
Spanish Style Rice  
Flour Tortillas, Pico de Gallo, Guacamole, Cheese, Sour Cream, Lettuce

Tequila Cheesecake  
Tres Leches Cake  
Sopapillas with Honey

## Italiano | 48

Romaine Lettuce with Focaccia Croutons, Parmesan and Caesar Dressing  
Antipasto Salad tossed with Mushrooms and Artichoke, Pasta and Olives  
Sliced Buffalo Tomato with Fresh Mozzarella Cheese and Oregano Vinaigrette

Basil Pesto Crusted Salmon, Tomato Basil Butter  
Seared Pork Tenderloin with Porcini Mushroom Sauce  
Baked Chicken Piccata with Lemon Caper Butter  
Penne Pasta Alfredo

Sautee Italian Squash with Plum Tomato  
Fresh Baked Garlic Bread

Amaretto Cheese Cake  
Tiramisu  
Biscotti



# Dinner Buffets

Iced Tea  
Fresh Brewed Coffee  
Minimum of 30 Guests

## South Shore | 50

### Starters (Choice of 2)

Mixed Greens with Peppercorn Ranch  
Caesar Salad with Croutons, Parmesan  
Cheese and Caesar Dressing  
Shrimp, Corn, Tomato, Black Bean Salad  
with Chipotle Dressing

### Entrees (Choice of 3)

Seared Breast of Chicken with Shitake  
Thyme Mushroom Cream Sauce  
Chicken Piccata with Artichoke, Mushroom,  
Lemon Caper Butter  
Pan Seared Pork Tenderloin with Shitake  
Mushrooms and Natural Rosemary Au Jus  
Red Wine Braised Short Ribs  
Pistachio Crusted Salmon with Citrus  
Lemon Butter  
Blackened Red Fish with Tomato Lemon  
Caper Butter

### Vegetable (Choice of 1)

Sautee Seasonal Vegetable Medley  
Country Green Beans with Apple Smoked  
Bacon  
Steamed Broccoli with Herb Butter

### Starch (Choice of 1)

Roasted Garlic and Chive Mashed Potatoes  
Oven Herb Roasted Fingerling Potatoes  
Jasmine Rice Pilaf

### Desserts (Choice of 2)

Chocolate Ganache Cake  
Texas Pecan Pie  
Gourmet New York Cheesecake

## Smokin' BBQ | 48

Hill Country Greens with Buttermilk  
Ranch Dressing  
Red Jacket Potato Salad with Apple Smoked  
Bacon  
Creamy Cole Slaw

Slow Smoked BBQ Brisket with Honey BBQ  
Sauce  
Roast BBQ Rubbed Chicken Breast  
Grilled Smoked Sausage

Baby Baked Potato with Condiments  
Ranch Style Beans  
Chuck Wagon Corn  
Jalapeno Corn Bread Biscuits and Rolls

Warm Hill Country Wild Berry Cobbler  
Texas Pecan Pie with Cinnamon Whipped  
Cream

# Hors D' Oeuvres

Priced Per Person

## Premium Hors

### D' Oeuvres Package | 42

(Minimum 30 people)

#### Appetizers

Seasonal Fruit Display with Honey Yogurt Dip

Domestic Cheeses with Gourmet Crackers

#### Hot Hors D' Oeuvres (Choice of 3)

(2 pieces per item per person)

Miniature Beef Wellington

Greek Spinach Spanakopita

BBQ Cocktail Meatballs

Southern Fried Chicken Tenders with Honey Mustard

Chicken and Pineapple Kabobs with Thai Peanut Sauce

#### Carving Station (Choice of One) (Attendant Included)

Roasted Top Round of Beef

French Roasted Turkey Breast

Accompanied with Silver-Dollar Rolls and Condiments

#### Pasta Station

Buttered Pasta with Herb Cream Sauce and Basil Marinara Sauce, Garlic Bread and Parmesan Cheese

#### Dessert Station

Cookies, Brownies and Fresh Brewed Coffee

### Hors D' Oeuvres Package | 24

(2 pieces per item, per person)

Chicken Tenders with Honey Mustard

BBQ Cocktail Meatballs

Vegetarian Spring Rolls with Teriyaki Dipping Sauce

Assorted Finger Sandwiches

Assorted Mini Cookies and Brownie Bites

### Hors D' Oeuvre Enhancements

Domestic Cheese with Crackers and French Bread | 9

South Shore Crab Dip with Toasted French Bread | 9

Mediterranean Hummus with Tahini and Toasted Olive-Herb Basted Rounds | 8

Spinach and Artichoke Dip with Toasted French Bread | 8

Chili Con Queso with Tortilla Chips | 8

South of the Border Guacamole with Tortilla Chips | 8

Roasted Tomato Salsa with Tortilla Chips | 8

Seasonal Fruit and Melon Display with Honey Yogurt Dip | 7

Garden Fresh Crudité and Relishes with Basil Herb Dip | 7

# Specialty Stations

Minimum of 30 Guests

## Fajita Station | 16

Beef and Chicken Fajita Strips with Sweet Peppers and Onion, Flour Tortillas, Sour Cream, Salsa, Pico de Gallo and Guacamole

## Pasta Station|14

Buttered Pasta, Creamy Alfredo Sauce, Marinara Sauce, Parmesan Cheese and Garlic Bread  
With Grilled Chicken | 16

## Caesar Bar | 10

Mixed Greens, Sliced Cucumbers, Carrot Julienne, Cherry Tomatoes, Focaccia Croutons, Ranch & Italian Dressing

With Chicken | 13

With Grilled Shrimp| 15

## Taco Bar | 14

Grilled Chicken, Ground Beef, Shredded Cheese, Olives, Onions, Salsa, Cilantro, Sour Cream, Pico De Gallo, Corn & Flour Tortillas

## Mashed Potato

### Bar | 12

Yukon Roasted Garlic Potatoes, Mashed with Cream, Spices and Aged Cheddar Cheese.

Includes Sour Cream, Chives, Bacon Bits and Butter

## Dessert Station| 16

Seasonal Cakes, Assorted Pies, Brownies, Cookies, Chocolate Covered Strawberries, Fresh Brewed Coffee, Hot Chocolate, Cinnamon, Whipped Cream and Chocolate Shavings





# Hors D' Oeuvres

Minimum Increments of 50 pieces

## Hot

Mini Gulf Crab Cakes with Roasted Red Pepper Remoulade | 260  
Bacon Wrapped Shrimp with BBQ Garlic Butter | 260  
Chicken & Pineapple Kabobs with Thai Peanut Sauce | 155  
Chicken Santa Fe wrapped with Bacon and Jalapenos | 155  
Southern Fried Chicken Tenders with Honey Mustard | 155  
Mini Beef Wellingtons | 240  
BBQ Cocktail Meatballs | 155  
Greek Spinach Spanakopita | 175  
Vegetarian Spring Rolls with Teriyaki Dipping Sauce | 155  
Stuffed Jalapeno Popper with Cream Cheese | 155

## Cold

Gulf Shrimp on Ice with Brady Herb Cocktail Sauce | 260  
Smoked Salmon on Herb Toast Round | 260  
Seared Tuna with Wasabi Cream on Toast Round | 260  
Mini Croissants filled with Pecan Chicken Salad | 155  
Array of Assorted Finger Sandwiches | 155  
Smoked Angus Beef Roulade with Horseradish Cream | 175  
Traditional Deviled Eggs | 155  
Brie Cheese and Red Currant on Toast Round | 155  
Tomato Bruschetta on Toast Round | 155  
Mediterranean Antipasto Kabob | 210  
Asparagus Wrapped in Prosciutto | 170



# Carving Stations

All Carving Stations Require a Carving Attendant and  
Served with Appropriate Condiments  
Carving Attendant Fee | 75 | Minimum 30 Guests

## Roast Top Round of Beef | 385

Serves 75

## Roast Prime Rib of Beef | 515

Au Jus and Horseradish Cream; Serves 30

## French Roasted Turkey Breast | 265

Cranberry Relish; Serves 40

## Maple Glazed Virginia Ham | 245

Serves 75

## Smoked BBQ Brisket | 315

Serves 60

## Chipotle Honey Glazed Pork Loin | 315

Serves 50

## Beef Tenderloin | 395

Bearnaise Sauce; Serves 25

# Banquet Bar

Cashier Fee | 100 | Per 100 Guests  
 Bartender Fee | 100 | Per 100 Guests  
 Bar Set Up Fee | 50 | Under 100 Guests

## Liquor

Titos Vodka  
 Crown Royal Whiskey  
 Dewars Scotch  
 Blue Chair Rum  
 Makers Mark Bourbon

## Host

8.50++

## Banquet

9.00

## House Wine

Silver Gate Chardonnay  
 Silver Gate Cabernet Sauvignon  
 Canyon Road Moscato

## Host

7.50++

## Banquet

8.00

## Beer

Bud Lite  
 Shiner Bock  
 Michelob Ultra  
 Dos Equis

## Host

5.50++

## Banquet

6.00

Soft Drink  
 Bottled Water

3.00++

3.00++

3.00

3.00

## Full Host Bar Package

One Hour 25++/per person  
 Two Hour 40++/per person  
 Three Hour 45++/per person

## Hosted Beer & Wine Package

Two Hour 24++/per person  
 Three Hour 30++/per person

## Domestic Keg Beer

Miller Lite, Bud Light, Budweiser 295.00



# Wine List

## Sparkling Wine

- Cantine Maschio Prosecco | 36
- Cantine Maschio, Rose Italy (187ml) | 14
- Wycliff Brut, California | 24
- Dom Perignon Brut, Champagne, France | 300

## White

- Robert Mondavi Chardonnay, California | 30
- Silver Gate Vineyards Chardonnay, California | 28
- Hess Collection, Shirltail Chardonnay, Napa Valley | 34
- Caymus "Conundrum" White Blend, California | 42
- Silver Gate Vineyards Sauvignon Blanc, California | 28
- Silver Gate Vineyards, Pinot Grigio, California | 28
- Canyon Road Moscato, California | 28

## Red

- Robert Mondavi "Private Selection" Pinot Noir, California | 30
- 14 Hands Merlot, Washington | 30
- Archaval Ferrar "AF" Malbec, Argentina | 34
- Columbia Crest "Grand Estates" Cabernet Sauvignon, Washington | 34
- Silver Gate Vineyards, Cabernet Sauvignon, California | 28



# Banquet General Information

## Food Service

The Hotel does not allow outside food and/or beverage in the hotel. This pertains to all meeting space in the Hotel. Also, for safety, liability and health issues, the Hotel does not provide “To-Go” Boxes to our guests. It is Hotel policy that no food and beverage can be allowed off hotel premises.

## Menu Selection

Menu selections should be made at least three weeks prior to the event date.

## Guarantee

A groups final numbers are due at least three business days prior to the event. Dietary restrictions are required when the guarantee is provided. We will be prepared to accommodate 3% over the guarantee. If the food and beverage minimum is not met, the remaining balance will be assessed to meeting room rental.

## Beverage Service

All alcohol must be ordered through the Hotel. This is according to the Texas Alcohol and Beverage Commission of Texas. If any outside alcoholic beverage is found at an event at the Hotel, the Hotel staff has the authority to confiscate and dispose of the alcohol. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. Drink tickets will be provided by the Hotel upon request for hosted beverages.

We will NO longer accept cash at our Banquet Bars. All major credit cards will be accepted. Debit cards will be accepted as a “CREDIT” transaction only.

## Billing

In order to secure space for your event, a signed contract and non-refundable deposit will be required. Pre-payment is to be made in full a minimum of (3) business days prior to the event by credit card, cash or cashier’s check. Please ask your Sales or Catering Manager for a Credit Card Authorization Form.

## Cancellation

Please refer to your Contract or your Sales or Catering Manager for specific cancellation fees associated with your event.

# Banquet General Information

## Service Charge, Taxes and Fees

Currently a 23% service charge which is taxable and will be applied to all food and hosted beverage totals. Group claiming tax exempt status must submit a copy of the Organization Texas State tax exemption form when the contract is returned. There is a bartender and or cashier fee of \$100 fee per bartender and/or cashier for all bars for up to four (4) hours.

## Function Room Assignment

We reserve the right to change or assign the appropriate function space based on each group's Individual needs. We will make every effort possible to notify the client should this circumstance arise. Your group is responsible for promptly advising the hotel in writing of any changes in function space requirements. The hotel will make reasonable efforts to accommodate such changes based on availability at the time of the request. It is agreed that the event will begin at the scheduled time and that all guests will vacate the function space at the time designated on the Banquet Event Order. A charge of \$250 for each hour over the confirmed end time will be charged to the Master Account. Additional time for early set or tear down must be arranged in advance through the Sales and Catering Departments.

## Decorations

The hotel does not allow the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other substance. Failure to comply with this policy, may result in repair fees in an amount determined by Management. A fee of \$250 to \$500 will be charged for any use of confetti and/or glitter before, during and/or after your event. Sparklers, pyrotechnics and fireworks are not allowed in the hotel under any circumstances. Your Catering Manager will be happy to assist you with recommendations for entertainment, florists and photographers to create a memorable event. Decorations or displays brought to the hotel must be approved prior to your event.

## Shipping and Packages

The Hotel will accept packages three (3) business days prior to your scheduled event, with the return shipment within three (3) business days. Packages should have the Event name and Hotel contact name noted on them.

## Audio Visual

ENCORE is the onsite AV provider and be reached a 281-336-0043.

## Property or Loss Damage

The Hotel will not assume any responsibility for damage to or loss of any merchandise or article left in the Hotel prior to, during of following Organizations functions. Damaged, lost or theft is sole responsibility of the Client and their guests.