



SOUTH SHORE HARBOUR
resort & conference center

Retreat Package Menu Selections

Breakfast Buffet

Please select one (1) of the following:

Country Morning

Assortment of Fresh Fruit Juices
Fresh Season Sliced Fruit and Berries
Fluffy Scrambled Eggs
Crisp Bacon and Grilled Sausage Links
Country Fried Potatoes
Buttermilk Biscuits and Sausage Gravy
Assorted Cereal with Milk
Fresh Brewed Coffee & Hot Tea

South of the Border

Assortment of Fresh Fruit Juices
Fresh Tropical Fruit Display
Scrambled Eggs and Chorizo Sausage
Pico de Gallo and Salsa
Queso Blanco and Flour Tortillas
Fried Potatoes and Crisp Bacon

Plated Lunch

All Entrees are served with appropriate starch, seasonal vegetable, warm rolls and butter,
fresh brewed iced tea, water and coffee

Starters (Choose One)

Seasonal Greens, Roma Wedges, Sliced Cucumber, Carrot Julienne (Ranch or Italian)
Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato, and Creamy House Caesar

Entrees (Choose One)

Parmesan Crusted Chicken with Lemon Caper Butter
Mediterranean Chicken with Olives, Onions, Roma Tomatoes, Feta Cheese and Lemon Butter
Pan Seared Boneless Pork Loin Chops with Mushrooms and Rosemary Au Jus
Pesto Crusted Salmon with Lemon Butter Sauce
Vegetarian Baked Four Cheese Manicotti with Basil Marinara

Desserts (Choose One)

Double Chocolate Cake with Fresh Berries and Chambord Sauce
Texas Pecan Pie with Cinnamon Whipped Cream
Gourmet New York Cheesecake with Fresh Fruit Coulis
Strawberry Shortcake Cake with Fresh Fruit Coulis
Chocolate Ganache Cake with Chambord Chocolate Sauce



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Dinner Buffets

(Minimum of 30 people required)

Italiano

Smoked Roma Tomato Bisque with Orzo Pasta and Herb Croutons
Crisp Romaine Salad with House Creamy Caesar Dressing
Parmesan and Focaccia Croutons
Tuscan Pasta Salad
Grilled Chicken Baked with Creamy Alfredo and
Mozzarella Cheese
Meatballs and Grilled Italian Sausage in Zesty
Sweet Pepper Marinara
Baked Italian Squash with Plum Tomato
Parmesan Cheese Rolls and Garlic Bread
New York Cheesecake and Chocolate Ganache Cake

Smokin' BBQ

Angus Beef and Black Bean Chili with Onion and Cheddar Cheese
Hill Country Greens with Buttermilk and Ranch Dressing
Creamy Cole Slaw
Slow Smoked Brisket with Honey Barbeque Sauce
Oven Roasted Barbeque Chicken
Potato and Sweet Pepper Hash
Pan Fried Green Beans with Apple Smoked Bacon
Jalapeño Cornbread Biscuits, Rolls and Butter
Texas Pecan Pie and Apple Streusel Pie with Cinnamon Whipped Cream

Ole

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 Leche and Sopapilla

Buffets are set-up for 1-1/2 hours of service based on the meal times contracted. The buffets include coffee and hot tea along with a Hotel staff attendant.

