

# REATA<sup>TM</sup>

RESTAURANT

LEGENDARY. TEXAS. CUISINE.

## *Brunch Menu – Saturday and Sunday Only*

### ***Biscuits and Gravy \$10***

*Topped with Diced Elk Sausage and served with Fresh Fruit.*

### ***Fried Quail and Waffles \$14***

*Cake Batter Waffles topped with Fried Quail and Sweet Potato Curls*

### ***œ Reata Huevos Rancheros \$15***

*Carne Asada topped with Eggs and Ranchero Sauce. Served with Rice and Beans.*

### ***Eggs Benedict \$14***

*Served with Fresh Fruit and Asparagus.*

### ***œ Chicken Chilaquiles \$11***

*Topped with a Fried Egg and Hot Sauce.*

### ***œ Shrimp and Grits \$17***

*Four large Shrimp served with Chorizo, Pico de Gallo, Spinach and Tabasco.*

### ***Rancher's Choice***

*Served with Scrambled Eggs, Home Fries and your Choice of Meat.*

### ***Grilled Ham \$14***

### ***4oz Chicken Fried Steak \$15***

***œ Indicates Gluten Free***

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### Lunch Menu

#### Starters

*☞ Bacon Wrapped Shrimp with Cornmeal Star \$14*

*☞ Tenderloin Tamales with Pecan Mash \$14*

*☞ Jalapeno and Cheese Elk Sausage \$12*

*Tumbleweed Onion Rings with Spicy Serrano Ketchup \$10*

*Fried Calamari with Cowboy Cocktail Sauce \$14*

*Bacon Wrapped Crab Stuffed Jalapenos \$13*

*Calf Fries with Cream Gravy \$11*

*Starter Sampler \$38*

(Servers 2 to 5-Includes- Two Tenderloin Tamales with Pecan Mash, Two Smoked Quail Halves with Molasses BBQ Glaze and Jalapeno Cheddar Grits, Four Calf Fries with Cream Gravy, Two Jalapeno and Cheese Elk Sausage Links, and Two Bacon Wrapped Shrimp with Onion Jam and Cornmeal Star)

#### Entrée Salads

*Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons \$13*

*☞ Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette \$9*

*Avocado Caesar Salad with Grilled Strip Steak and Cayenne Croutons \$19*

*Chef's Feature Salad \$14*

*Add Steak, Chicken or Shrimp to any salad \$5.95*

#### Lunch

*☞ Grilled 6oz Petite Tenderloin \$27*

*☞ Carne Asada with Reata's Cheese Enchilada \$15*

*Janie's Chipotle Meatloaf with Mushroom Gravy \$11*

*Sundance Grilled Cheese with Munster, Gruyere & Tomatoes \$9*

*Add Bacon, Spinach, or Ham- \$1.50 each*

*☞ Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad \$12*

*☞ Stacked Chicken Enchiladas with Tomatillo Cream Sauce \$12*

*Reata's Club Sandwich with House-Made Chips \$10*

*Southwestern Style Fish Tacos with Rice and Beans \$13*

*Tenderloin Tacos with Sundried Tomato Cream Sauce \$14*

*Smoked Pork Tacos with Jalapeno Mayo and Lime Garlic BBQ \$13*

*Chef's Featured Buffalo Burger \$13*

#### Afters

*West Texas Pecan Pie \$8*

*Homemade Banana Pudding \$8*

*Chocolate Bread Pudding Tamale \$8*

*Dutch-Oven Apple Crisp with Cajeta \$8*

*Molten Chocolate Cake with Drunken Berries \$8*

*☞ Indicates Gluten Free*

*(some items not indicated may be modified to be gluten free)*

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### *Plated Lunch Menu Options*

#### *Option 1*

##### *Salad*

Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette \$8

##### *Lunch*

Carne Asada topped with Reata's Cheese Enchilada \$15

Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad \$12

Stacked Chicken Enchiladas with Tomatillo Cream Sauce \$12

##### *Afters*

Dutch-Oven Apple Crisp with Cajeta \$8

West Texas Pecan Pie \$8

#### *Option 2*

##### *Salad*

Caesar Salad with Asaigo Cheese and Sourdough Croutons \$8

##### *Lunch*

Grilled 6 ounce Petite Tenderloin \$27

Smoked Pork Tacos with Jalapeno Mayo and Lime Garlic BBQ \$13

Featured Fish of the Day **Market Price**

##### *Afters*

West Texas Pecan Pie \$8

Molten Chocolate Cake with Drunken Berries \$8

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## *Plated Lunch Menu Options Continued...*

### *Option 3*

#### *Lunch*

Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons \$13

Southwestern Style Fish Tacos \$13

Stacked Chicken Enchiladas with Tomatillo Cream Sauce \$12

#### *Afters*

Chocolate Bread Pudding Tamale \$8

West Texas Pecan Pie \$8

### *Option 4*

#### *Lunch*

Avocado Caesar Salad with Grilled Tenderloin and Cayenne Croutons \$19

Grilled 6 ounce Petite Tenderloin \$27

Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad \$12

#### *Afters*

Molten Chocolate Cake with Drunken Berries \$8

Homemade Banana Pudding \$8

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### *Dinner Menu*

#### Starters

- ☞ Bacon Wrapped Shrimp with Cornmeal Star \$14
- ☞ Tenderloin Tamales with Pecan Mash \$14
- ☞ Jalapeno and Cheese Elk Sausage \$12
- Tumbleweed Onion Rings with Spicy Serrano Ketchup \$10
- Fried Calamari with Cowboy Cocktail Sauce \$14
- Bacon Wrapped Crab Stuffed Jalapenos \$13
- Calf Fries with Cream Gravy \$11
- Starter Sampler \$38

(Servers 2 to 5-Includes- Two Tenderloin Tamales with Pecan Mash, Two Smoked Quail Halves with Molasses BBQ Glaze and Jalapeno Cheddar Grits, Four Calf Fries with Cream Gravy, Two Jalapeno and Cheese Elk Sausage Links, and Two Bacon Wrapped Shrimp with Onion Jam and Cornmeal Star)

#### Salads

- ☞ Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette \$8
- Caesar Salad with Asiago Cheese and Sourdough Croutons \$8
- ☞ Reata's Wedge Salad with Pico Vinaigrette and Crumbled Bleu Cheese \$8
- ☞ CF House Salad with Poblano Buttermilk \$8

#### Mains

*(All main entrees are served with a starch and vegetables)*

- ☞ Charbroiled Rib Eye with Cook's Butter (14oz minimum) \$2.85/oz
- ☞ Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce \$42
- ☞ 16 oz. Cowboy Bone-In Rib Eye with Cook's Butter *Market Price*
- ☞ Carne Asada topped with Reata's Cheese Enchiladas \$29
- ☞ Blackened Buffalo Rib Eye with Cook's Butter \$53
- ☞ Martha's Vegetable Plate \$17
- Citrus Crusted Chicken Breast with Rosemary Honey Mustard \$19
- ☞ Grilled Chicken Breast topped with Tomato Bleu Cheese Salad \$18
- ☞ Grilled Salmon with Seasonal Sauce \$26
- ☞ Chicken Chile Rellenos served with Roasted Corn Chowder \$19
- ☞ Grilled Mahi Mahi topped with Lobster Florentine \$28
- Jalapeno Cilantro Crusted Texas Red Fish \$27
- Featured Fish of the Day *Market Price*

**☞ Indicates Gluten Free**

*(some items not indicated may be modified to be gluten free)*

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## *Dinner Menu Cont.*

### Sides

- ☞ Bourbon Cream Corn \$8
- ☞ Jalapeno and Cheddar Grits \$7
- ☞ Bacon Wrapped Asparagus \$8
- ☞ Butter Roasted Mushrooms \$7
- Jalapeno and Bacon Macaroni and Cheese \$10

### Afters

- West Texas Pecan Pie \$8
- Homemade Banana Pudding \$8
- Chocolate Bread Pudding Tamale \$8
- Dutch-Oven Apple Crisp with Cajeta \$8
- Molten Chocolate Cake with Drunken Berries \$8

### ☞ **Indicates Gluten Free**

(some items not indicated may be modified to be gluten free)

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### *Plated Dinner Menu Options*

#### *Option 1*

##### *Starter Sampler \$38*

(Servers 2 to 5-Includes- Two Tenderloin Tamales with Pecan Mash, Two Smoked Quail Halves with Molasses BBQ Glaze and Jalapeno Cheddar Grits, Four Calf Fries with Cream Gravy, Two Jalapeno and Cheese Elk Sausage Links, and Two Bacon Wrapped Shrimp with Onion Jam and Cornmeal Star)

##### *Salad*

Field Greens with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette \$8

##### *Mains*

Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce \$42

Citrus Crusted Chicken Breast with Rosemary Honey Mustard \$19

Grilled Mahi Mahi with Lobster Florentine Sauce \$28

##### *Afters*

Dutch-Oven Apple Crisp with Cajeta \$8

Molten Chocolate Cake with Drunken Berries \$8

#### *Option 2*

##### *Salad*

Caesar Salad with Asiago Cheese and Sourdough Croutons \$8

##### *Mains*

Charbroiled Rib Eye with Cook's Butter (14oz minimum) \$2.85/oz

Chicken Chile Rellenos served with Roasted Corn Chowder \$19

Grilled Salmon with Seasonal Sauce \$26

##### *Afters*

West Texas Pecan Pie \$8

Chocolate Bread Pudding Tamale \$8

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## *Plated Dinner Menu Options Continued...*

### *Option 3*

#### *Salad*

Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette \$8

#### *Mains*

Bone – In Cowboy Rib Eye with a Cook's Butter *Market Price*

Grilled Chicken Breast topped with a Tomato Bleu Cheese Salad \$18

Featured Fish of the Day *market price*

#### *Afters*

Dutch-Oven Apple Crisp with Cajeta \$8

Chocolate Bread Pudding Tamale \$8

### *Option 4*

#### *Salad*

CF House Salad with Poblano Buttermilk Dressing \$8

#### *Mains*

Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce \$42

Jalapeno Cilantro Crusted Texas Red Fish \$27

Citrus Crusted Chicken Breast with Rosemary Honey Mustard \$19

#### *Afters*

Molten Chocolate Cake with Drunken Berries \$8

West Texas Pecan Pie \$8



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Please be aware that not all private dining spaces can accommodate a buffet. Ask your event coordinator for additional details.

## **Lunch Buffet Selections**

### **Option 1**

Stacked Chicken Enchiladas with Tomatillo Cream Sauce  
Chips and Salsa  
Rice and Beans  
Homemade Banana Pudding

*\$17.95 per person  
(plus tax and gratuity)*

### **Option 2**

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette  
Halved Reata Club Sandwiches with Smoked Bacon & Guacamole  
Reata Chips  
Seasonal Fresh Fruit Tray  
Tray of Halved West Texas Pecan Pies and Homemade Cookies

*\$19.00 per person  
(plus tax and gratuity)*

### **Option 3**

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette  
Grilled Chicken Topped with Tomato Salad and Crumbled Bleu Cheese  
Mashed Potatoes  
Seasonal Vegetables  
Dutch-Oven Apple Crisp with Cajeta

*\$23.50 per person  
(plus tax and gratuity)*



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## Continued Lunch Buffet Selections

### Option 4

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette  
Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Mash  
Rice and Beans  
House-Made Chips and Salsa  
Reata Guacamole  
Dutch-Oven Apple Crisp with Cajeta

*\$25.00 per person  
(plus tax and gratuity)*

### Option 5

Beef and Chicken Fajitas (2 per person)  
Flour Tortillas  
Sour Cream, Cheese, Pico de Gallo  
Rice and Beans  
House-Made Chips and Salsa  
Reata Guacamole  
Tray of Halved Pecan Pies and Cookies

*\$29.50 per person  
(plus tax and gratuity)*

### Option 6

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette  
Petite Grilled Tenderloin  
Mashed Potatoes and Vegetables  
Dutch-Oven Apple Crisp with Cajeta

*\$39.50 per person  
(plus tax and gratuity)*



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## **Dinner Buffet Selections**

### **Option 1**

#### *Passed Appetizer*

Quesadilla Wrap with Guacamole and Crème Fraiche

#### *Buffet*

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette

Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Mash

Rice and Beans

House-Made Chips and Salsa

Reata Guacamole

Dutch-Oven Apple Crisp with Cajeta

*\$27.00 per person  
(plus tax and gratuity)*

### **Option 2**

#### *Passed Appetizer*

Bacon Wrapped Chicken Medallion

Quail Tostada with BBQ Molasses

#### *Buffet*

Tenderloin Tamales with Sun Dried and Pecan Mash

Grilled Chicken Skewers with Tomatoes, Mushrooms, and Peppers

Bacon Wrapped Shrimp (3 per person)

House-Made Chips and Salsa

Reata Guacamole

Assorted Fresh Fruit and Cheese Tray

*\$29.00 per person  
(plus tax and gratuity)*



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## Continued Dinner Buffet Selections

### Option 3

#### *Passed Appetizer*

Braised Beef Crostini with Horseradish

Tomato Mozzarella Bruschetta

#### *Buffet*

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine

Citrus Crusted Chicken Breast with Rosemary Honey Mustard

Mashed Potatoes

Seasonal Vegetable

Buttermilk Pecan Biscuits and Jalapeno Cornbread Muffins

Raspberry Chocolate Mousse with Fresh Raspberries

*\$33.75 per person*

*(plus tax and gratuity)*

### Option 4

#### *Passed Appetizer*

Cheese Wonton with Red Pepper Glaze

Jalapeno and Bacon Deviled Egg

#### *Buffet*

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine

Grilled Chicken topped with Tomatoes and Bleu Cheese

Bacon Wrapped Shrimp (2 per person)

Mashed Potatoes

Seasonal Vegetables

Chocolate Bread Pudding Tamale

*\$40.00 per person*

*(plus tax and gratuity)*



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## Continued Dinner Buffet Selections

### Option 5

#### *Passed Appetizer*

Green Chile Chicken Wonton  
Stuffed Mushroom with Three Cheeses

#### *Buffet*

Caesar Salad with Asiago Cheese and Sourdough Croutons  
Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce (6oz)  
Mashed Potatoes  
Butter Roasted Mushrooms  
Dutch-Oven Apple Crisp with Cajeta

*\$45.00 per person  
(plus tax and gratuity)*

### Option 6

#### *Passed Appetizer*

Candied Bacon Lollipop  
Mini Crab Cake with Red Pepper Remoulade

#### *Buffet*

Caesar Salad with Asiago Cheese and Sourdough Croutons  
6 oz Grilled Mahi Mahi topped with Lobster Florentine  
Beef Tenderloin Skewers with Tomatoes, Mushrooms and Peppers  
Rice of the Day  
Grilled Asparagus Spears  
Chocolate Bread Pudding Tamale

*\$46.00 per person  
(plus tax and gratuity)*



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## Continued Dinner Buffet Selections

### Option 7

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine  
Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce (8oz)  
Bacon Wrapped Shrimp (2 per person)  
Mashed Potatoes  
Seasonal Vegetables  
Homemade Banana Pudding

*\$52.00 per person  
(plus tax and gratuity)*

Please feel free to add any of the following items to any of the above options.

### *Passed Appetizer*

Cheese Wonton with Red Pepper Glaze \$1.75  
Jalapeno and Bacon Deviled Egg \$1.75  
Bacon Wrapped Chicken Medallion \$1.95  
Buffalo and Blue Cheese Meatball \$2.25  
Elk Sausage with Jalapeno Cheddar Grits \$2.50  
Cracked Pepper Tenderloin Bite \$2.95  
Cold Jumbo Shrimp with Cocktail Sauce \$2.95

### *Sides*

Jalapeno and Cheddar Grits \$3.95  
Butter Roasted Mushrooms \$3.95  
Jalapeno and Bacon Macaroni and Cheese \$3.95  
Buttermilk Pecan Biscuits and Jalapeno Cornbread Muffins \$0.50

~Also refer to the Passed Appetizer and Placed Appetizer Menus for substitutions.



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## Cocktail Reception Menus

### Menu Option 1 - \$19.75 per person

#### Passed Appetizers

Green Chile Chicken Wonton  
Chilled Jumbo Shrimp with Cowboy Cocktail Sauce  
Cheese Quesadilla Wrap with Guacamole and Crème Fraiche

#### Placed Buffet

House Made Chips and Salsa  
Seven Layer Pinwheel  
Assorted Fruit and Cheese Tray  
Mini Tenderloin Steak Sandwiches

### Menu Option 2 - \$22.00 per person

#### Passed Appetizers

Bacon Wrapped Chicken Medallions  
Mini Crab Cakes with Red Pepper Remoulade  
Stuffed Mushroom with Three Cheeses

#### Placed Buffet

House Made Chips and Salsa  
Bacon and Red Bell Pepper Dip  
Beef Tenderloin Tamales with Pecan Mash  
Grilled Chicken Skewers with Tomatoes, Peppers and Onions  
Tray of Halved West Texas Pecan Pies and Cookies

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## Cocktail Reception Menus Cont.

### Menu Option 3 - \$23.40 per person

#### Passed Appetizers

Tomato Mozzarella Bruschetta  
Green Chile Chicken Wonton  
Bacon Wrapped Shrimp

#### Placed Buffet

House Made Chips and Salsa  
Reata Guacamole  
Mini Reata Club Sandwich  
Grilled Chicken Skewers with Tomatoes, Peppers and Onions  
Jalapeno and Bacon Deviled Egg  
Tray of Assorted Fresh Fruit and Cheese

### Menu Option 4 - \$25.45 per person

#### Passed Appetizers

Quail Tostada with Cojita Cheese  
Buffalo Bleu Cheese Meatballs

#### Placed Buffet

House Made Chips and Salsa  
Reata Guacamole  
Mixed Grill: Jalapeno and Cheese Elk Sausage and Smoked Quail on Jalapeno and Cheddar Grits  
Chilled Jumbo Shrimp with Cowboy Cocktail Sauce (3 per person)



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## Passed Appetizers

Quesadilla Wrap with Guacamole and Crème Fraiche 1.50

Chicken Quesadilla 1.95

☞ Jalapeno and Bacon Deviled Egg 1.75

Cheese Wonton with Red Pepper Glaze 1.75

☞ Stuffed Mushroom with Three Cheeses 1.95

Buffalo & Bleu Cheese Meatball with BBQ Molasses Glaze 1.95

☞ Bacon Wrapped Chicken Medallion with BBQ Molasses Glaze 1.95

Tomato and Mozzarella Bruschetta 1.50

☞ Quail Tostada with BBQ Molasses 1.95

Green Chile Chicken Wonton 2.50

Braised Beef Crostini with Horseradish 2.95

Shrimp Ceviche with Diced Avocado 2.50

☞ Elk Sausage with Jalapeno Cheddar Grits 2.50

☞ Candied Bacon Lollipop 2.50

Mini Crab Cake with Red Pepper Remoulade 2.75

☞ Cold Jumbo Shrimp with Cowboy Cocktail Sauce 2.95

☞ Cracked Pepper Tenderloin Bite 2.95

☞ Bacon Wrapped Shrimp 3.25

**(All Appetizers have a 20-piece minimum)**

*☞ Indicates Gluten Free*

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## Placed Appetizers

- ☞ House Made Chips and Salsa 1.95
  - Seven Layer Pinwheel 1.95
  - ☞ Reata Guacamole 2.50
- ☞ Cold Jumbo Shrimp with Cowboy Cocktail Sauce 2.95
  - ☞ Grilled Vegetable Platter 2.95
- ☞ Assorted Fresh Fruit and Cheese Tray 2.95
  - ☞ Bacon Wrapped Shrimp 3.25
- ☞ Grilled Chicken Skewers with Mixed Vegetables 3.50
  - ☞ Beef Skewers with Mixed Vegetables 4.95
    - Mini Club Sandwich 3.50
    - Tenderloin Steak Sandwich 5.95
    - Mini Sliders 3.50  
*(Beef, Chicken or Pulled Pork)*
- ☞ Tenderloin Tamale with Sundried Tomato Cream & Pecan Mash 4.50
  - ☞ Antipasto Skewer 4.95
    - ☞ Avocado Bar 5.95  
*(Sliced Avocado served with Chicken Salad, Pico de Gallo & Shrimp Salad)*
    - ☞ Southwestern Salsa Bar 5.95  
*(House Made Chips, Salsa, Guacamole, & Bacon and Red Bell Pepper Dip)*
    - Fried Chicken Bites 6.95  
*(Includes Ranch, Honey Mustard & House Made BBQ Sauce)*
    - ☞ Mixed Grill 7.95  
*(Jalapeno & Cheese Elk Sausage and Smoked Quail on Jalapeno Cheddar Grits)*

Chef's Charcuterie Pricing Available Upon Request

**(All Appetizers have a 20-piece minimum)**

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## Dessert Buffet Options

Assorted Cookie & Halved Pecan Pie Tray 3.95

Assorted Cake Balls 2.25

Mini Molten Chocolate Cake with Fresh Raspberry 2.25

Vanilla Custard Stuffed Strawberry with Drizzled Chocolate Ganache 2.50

Mini Desserts 3.50

*(Cheesecake, Petit Fours, & Vanilla Custard Fruit Tarts)*

West Texas Pecan Pie with Star Shortbread Cookie 5.50

Banana Pudding topped with Cinnamon Sugar Fried Tortilla & Shortbread Cookie 5.50

Dutch-Oven Apple Crisp with Cajeta 5.50

Vanilla & Grand Marnier Custard Martini with Fresh Raspberries 4.95

Chocolate Bread Pudding Tamale with Jack Daniels Sauce 5.50

**(All Dessert Buffet Options have a 20-piece minimum)**

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## Beverages

*All Beverages are Priced Based on Consumption*

Iced Tea, Soda and Coffee \$2.95 with unlimited refills

Hot Tea \$2.95 per tea bag

Juice \$2.95 per glass

Espresso, Latte and Cappuccino \$3.50 per cup

Sarsaparilla Soda \$3.95 per bottle

Aqua Pana Artesian Water \$6.95 per bottle

San Pellegrino Sparkling Natural Water \$6.95 per bottle

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## Bar Pricing

**All Beverages are Priced Based on Consumption**

*Domestic and Imported Bottled Beer - \$4.50 to \$6.50*

Assortment Available

*Draft Beers - \$4.50 to \$6.50*

IPA Draft

Blonde Draft

Seasonal Draft

☞ *Specifics available upon request* ☞

*Premium Well Liquor - \$6.50 to \$7.50*

Smirnoff

Beefeater

Jack Daniels

Jim Beam

Bacardi

*Super - Premium Liquor - \$9.00 and Up*

Wide Assortment Available

*House Margaritas - \$10.95 to \$11.95*

Margarita Fresca

Reata Grand

Reata Azul

## *Wines*

See Wine List for Pricing