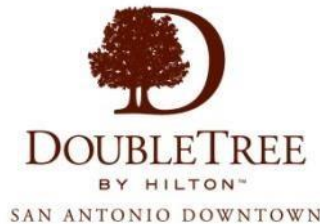


2021

CATERING MENUS



EVENTS BY DOUBLETREE HOTEL SAN ANTONIO DOWNTOWN

SERVICE CHARGES

- All food, Non alcoholic Beverage, and Miscellaneous Charges are subject to a 23% Service Charge and applicable Sales Tax – Currently 8.250%
- Room Rental is subject to a 6% Occupancy Tax
- All Alcoholic Beverage Prices are Subject to a 23% Service Charge

FOOD & BEVERAGE

- **NO FOOD & BEVERAGE** may be brought into the hotel from outside source.
Exception: Wedding Cake
Left over wedding cake, cake platforms or pieces are the sole responsibility of your party to Retrieve and return to the proper vendor. \$100 fee if the hotel ends up having to clean up. The hotel is not responsible for any lost or missing items.
- Texas Alcoholic Beverage Commission regulates all sales, service and consumption of Alcoholic Beverages
- Neither the patron nor any of the patrons or guests may bring Alcoholic Beverages of any kind onto the Hotel premises.
- **No Food & Beverage (except wedding cake) is permitted to leave the hotel.**
- All Buffet's & Food Stations will require minimum 1 Server-Attendant at an additional charge of \$150.00 per attendant

GUARANTEES

- In arranging private Food & Beverage events, the final attendance **MUST** be received no later than three (3) business days prior to event. Otherwise, the estimated attendance number will be used, and guest will be responsible for that number.

CHOICE ENTREES

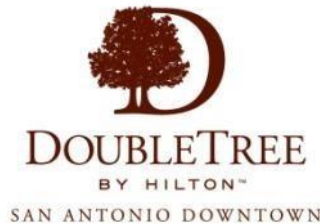
- When offering a choice of entrée, the hotel must receive a guaranteed number for each entrée. **The price of the higher priced entrée will be charged as the menu price for each entrée.**

METHOD OF PAYMENT

- Payment in full will be required **72 business hours prior to your event** – unless a line of credit has been established with the hotel.
- Payment can be made by credit card, cash or cashier's check.
- **No Personal checks within 2 weeks of an event.**

DEPOSITS & CANCELLATIONS

- \$500 to \$1000 non-refundable deposit, determined by number of attendees, is required for all events. Deposit will be applied to final bill.



ROOM ASSIGNMENTS

- The Hotel reserves the right to assign alternate meeting space without notice to accommodate all groups in house.

AUDIO VISUAL

- The Doubletree Hotel San Antonio Downtown can provide Audio Visual – See Audio Visual price list.

SHIPPING & RECEIVING

- All incoming packages shipped should be addressed to the Guest Contact, and the Director of Catering – and marked with the name and date of your meeting/event. Due to limited storage space, boxes will be accepted **no more than three (3) working days prior to your meeting**. Boxes left on premises for longer than 3 weeks without shipping instruction will be discarded. The hotel will charge \$5 per box for storage/delivery.

DECORATIONS

- All decorations must be pre-approved by our Director of Catering.
- Left over decorations are the sole responsibilities of your party to retrieve and return to the proper vendor. \$100 cleanup fee. The hotel is not responsible for any lost or missing items.
- **Your access to the room will be determined the week of the event.** Otherwise, plan on 2 hours prior to the event start time.

PARKING

- The Doubletree Hotel San Antonio Downtown offers Self Parking for all Guests for \$15.00 + tax per day unless stated otherwise on your contract

SECURITY

- The hotel does not assume responsibility for any damage or loss of articles left in the hotel.
- Security at guest expense is required for High School and Fraternal Organizations.

WEATHER CLAUSE

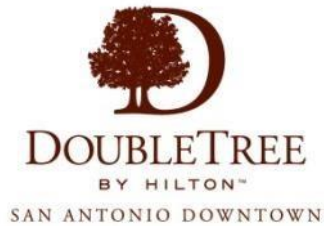
- For any outdoor event, the hotel reserves the right to make final decision if lightning storms or severe weather conditions are expected in the vicinity that might endanger the safety of guests or employees.
- Decisions on using back-up space are made at least 3 hours prior to the function.

ROOM BLOCKS

- A room block of 10 or more rooms can be made available for your group. A special code can be assigned where your guests are able to access the block and make their own reservations.
- Room blocks are held up to 3 weeks prior to your event.

DO'S & DON'TS

- Due to safety and cleanliness issues – no fog or bubble machines, **confetti**, faux petals or crepe paper, **table scatter**, or silly string.
- Weddings can use fresh flower petals only for exit tossing.



BREAKFAST PLATED

All plated breakfasts served with Freshly Brewed Coffee, Hot Tea, & Orange Juice. Freshly Baked Pastries & Fruit cup. Please inquire about our Freshly Brewed Starbucks Coffee ** Denotes Pastry Substitution

FRESH WAKE UP

Brown Sugar Baked Fresh Grapefruit, House Fruit & Nut Granola & Greek Yogurt Parfait with Fresh Berries & Fresh Baked Cranberry Citrus Muffins
\$18.00++ per person

ALL AMERICAN

2 Scrambled Eggs with your choice of Bacon, Sausage or Ham
Served with Breakfast Potatoes & Breakfast Pastry
\$19.00++ per person

HUEVOS RANCHEROS

2 Scrambled Eggs with Corn Tortillas, House made Ranchero Sauce, Refried Beans with Queso Fresco, Breakfast Potatoes with Peppers and Onions *-
**Accompanied by Local Tortillas
\$19.00++ per person

GAREDN QUICHE

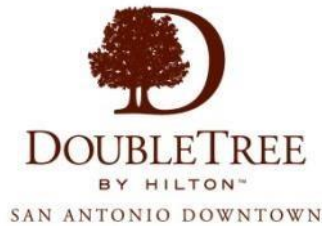
Herbs, Bell Peppers, & Chicken Sausage with Seasonal Vegetables
Breakfast Potatoes with Peppers and Onions
\$20.00++ per person

SOUTHERN CLASSIC

Chicken Fried Chicken on top of a Belgian Waffle, Warm
Maple Syrup
Served with Breakfast Potatoes and Seasonal Fruit
\$22.00++ per person

STEAK & EGGS

Chicken Fried Steak with Peppercorn Gravy & 2 Scrambled Eggs,
Served with Breakfast Potatoes and Seasonal Fruit
\$24.00++ per person



BREAKFAST BUFFETS

*All Breakfast Buffets include Freshly Brewed Coffee, Decaf and Herbal Tea & Select Chilled Juices. Please inquire about our Freshly Brewed Starbucks Coffee. Designed for a minimum of 25 people an additional \$4 per person for groups under 25

FRESH START

Assorted Fresh Baked Muffins, Danish and Pastries
Accompanied by Jams and Preserves
\$17.00++ per person

SOFRIO TAQUERIA

Choice of 3 Breakfast Tacos, Served with House Salsa, Jalapeno & Cheese
Potato & Egg, Bacon & Egg, Bean & Cheese, Chorizo & Egg
Assorted Fresh Muffins, Danish and Pastries
\$21.00++ per person

THE STANDARD

Assorted Fresh Baked Muffins, Danish and Pastries, Accompanied by Jams and Preserves,
Fresh Sliced Fruit, Scrambled Eggs and Breakfast Potatoes
Choice of 2; Bacon, Sausage or Ham
\$24.00++ per person

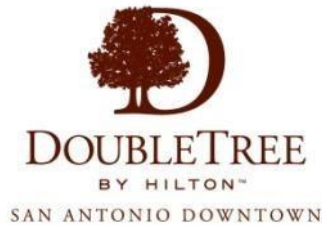
BIG BREAKFAST

Fruit and Assorted Cold Cereals, Steel Cut Oatmeal with Pecans, Raisins & Brown Sugar, Cage Free Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, French Toast Casserole with Maple Syrup
\$27.00++ per person

* All Continental Breakfast Service Time 30 minutes from Start & Hot Buffets will serve for 1 hour *Upgrade to Starbucks Coffee Upon Request

All Buffet's will require minimum 1 Server-Attendant and an additional charge of \$150.00 per attendant

All prices are subject to change. A 23% service charge and 8.25% state sales tax will be added



BREAKFAST BUFFET ADDITIONS

Prices are per person, in addition to the Starter Buffet Price

SEASONAL PARFAIT

Fresh Berries, Granola, & Greek Yogurt with Local Hive Honey Drizzle
\$6.00++ per person

BISCUIT BAR

House Sausage Cream Gravy, Red Eye Gravy & Pepper Gravy with Assorted Jams & Butter
\$8.00++ per person

FRENCH TOAST

Texas Size French Toast with Warm Maple Syrup
\$6.00++ per person

NY STYLE MINI BAGELS & SMOKED SALMON

Capers, Shaved Red Onion, Whipped Cream Cheese & Sliced Boiled Eggs
\$9.00++ per person

WAFFLES

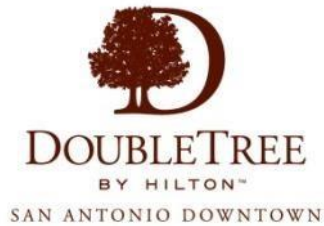
Whipped Cream, Seasonal Chopped Fruit, Jams, and Maple Syrup
\$5.00++ per person

OMELET STATION*

Tomatoes, Onions, Mushrooms, Peppers, Ham, Spinach, House Made Salsa, & Shredded Cheeses
\$9.00++ per person

**All stations require attendants and will include an additional charge of \$150.00 per attendant.
One attendant will be provided for every (50) guests.*

All prices are subject to change. A 23% service charge and 8.25% state sales tax will be added



BREAKS A LA CARTE

BEVERAGE

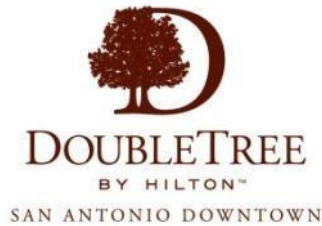
By the Gallon	
Freshly Brewed Starbucks Coffee (regular/decaf)	\$65.00++
Assorted Hot Tazo Herbal Teas or Spiced Hot Chocolate	\$60.00++
Chilled Juices- Orange, Cranberry & Apple	\$45.00++
By the Carafe	\$12.00++
House Ice Tea -UnSweet, Hibiscus Mint or Lemonade	\$50.00++
Chef's Seasonal Select Aguas Frescaas	\$45.00++
On Consumption	
Topo Chico	\$5.00++
Energy Drinks	\$5.00++
Mexican Coke	5.00++
Soft Drinks	\$4.00++
Bottled Water	\$4.00++

BAKERY ITEMS

By the Dozen	
Pan Dulces	\$36.00++
Coffee Cakes	\$36.00++
Danish/Muffins	\$36.00++
Croissants	\$36.00++
Kolaches	\$38.00++
Assorted Baked Cookies	\$28.00++
DoubleTree Signature Cookies	\$32.00++
Brownies/Lemon Bars	\$40.00++
Granola Bars or Trail Mix	\$32.00++

SNACKS

On Consumption	
Whole Fruit	\$3.00++
Selection of Greek Yogurts	\$3.00++
Assorted Bags of Chips	\$3.00++
Chips & Salsa	\$4.00++



BREAKS ALL DAY MEETING PACKAGES

THE BEVERAGE

ALL DAY (8 Hours) Service

Freshly Brewed Regular and Decaffeinated Starbucks Coffee Herbal Tea & Select Chilled Juices

\$24.00++ per person

with Assorted Sodas

On Consumption

½ DAY (4 Hours) Service

Freshly Brewed Regular and Decaffeinated Starbucks Coffee Herbal Tea & Select Chilled Juices

\$16.00++ per person

with Assorted Sodas

On Consumption

SIP & SNACK

ALL DAY- Freshly Brewed Starbucks Coffee, Decaf and Herbal Tea along with Assorted Sodas

START- Chilled Assorted Juices and Croissants, Breakfast Pastries with a Seasonal Fruit Platter

EVENING BREAK- Iced Tea or Lemonade Accompanied by Seasonal Vegetable Crudités & Dip

\$40.00++ per person

SALTY & SUITE

ALL DAY- Freshly Brewed Starbucks Coffee, Decaf and Herbal Tea along with Assorted Sodas

START- Chilled Orange Juice, Croissants & Breakfast Pastries with Whole Fruit

MID-MORNING REFRESHMENTS- Iced Tea or Lemonade, Granola Bars & Individual Yogurts

EVENING BREAK- Iced Tea or Lemonade, Texas Toasted Nut Mix, House Popped Corn,

Soft Pretzels with Mustard & Cheese Sauce and Baked Cookies

\$48.00++ per person

EXECUTIVE SUITE

FRESH START - Fresh Local Fruit & Berries Freshly Baked Danish & Croissants Accompanied by Jams and Preserves.

Freshly Brewed Coffee, Decaf and Herbal Tea & Select Chilled Juices

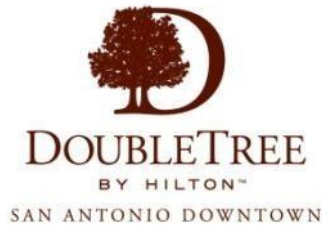
MID-MORNING REFRESHMENTS -Replenishment Freshly Brewed Coffee, Still and Sparkling Mineral Waters

LUNCHEON BUFFET- Choose One

SAN ANTONIO ESPECIAL, BUTHCER BLOCK or BOXED LUNCH Afternoon Break House Honey Sweet Tea & Chef

Select Aguas Frescas \$58.00++ per person

(Substitutions additional \$2.95 per person)



INDIVIDUAL BREAKS

16.00++ per person - *Food & Beverage will be served for 1 hour*

SUITE ESCAPE

Cajeta Caramel Churros, Donut Holes, Mini Cupcakes
Select Sugary Sweet Toppers, Sauces and Sprinkles

TX TAILGATE

Cracker Jacks, TX Toasted Nut Blend,
Warm Soft Pretzels w/ Mustard & Cheese Sauce, Stone Ground Tortilla Chips & House Salsa

FIESTA ESPECIAL

Stone Ground Tortilla Chips & House Salsa, Guacamole, Queso & Jalapeños & Charred Street Corn Station with
Cilantro Aioli, Chili Seasoning & Cotija Cheese

CHEESE & CRUDITE

Arrangement of Seasonal Vegetables with Ranch or Caramelized Onion Dip,
Assorted Domestic Cheeses & Crackers

TEA SANDWICHES

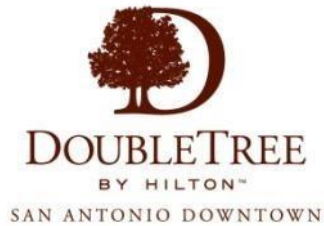
Suite Tea Sandwiches *choice of 3 Tea Sandwich Selections Pimento Cheese, Honey Baked Ham & Swiss, House
Rotisserie Pecan Chicken Salad, Watercress Cream Cheese, Smoked Salmon & Cucumber, Prime Rib & Boursin,
Roasted Turkey & Cranberry Mustard

PURE ENERGY

Sliced Local Fruit, Greek Yogurt with Local Honey drizzle, House Granola Energy Bars

CHOCOLHOLIC

Chocolate Dipped Bananas, Chocolate Chunk & DoubleTree Cookies
Fudge Brownies & Blondies



BOXED LUNCHES

With a Pickle, Chips, Whole Fruit, a Cookie & Bottled Water or Soft Drink *GF Upon Request

\$24.00++ Per Person

HAM & SWISS

Virginia Ham & Swiss Cheese
On Marble Rye Bread

SMOKED TURKEY WRAP

Sliced Turkey, Applewood Smoked Bacon, Lettuce & Sundried Tomato Aioli in a Spinach Tortilla
Wrap

ROAST BEEF

Roast Beef and Horseradish Cream on Sour Dough Pullman Bread

FALAFEL WRAP

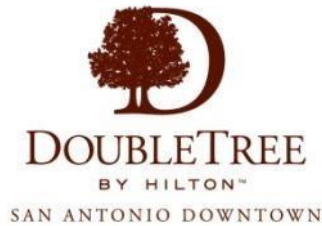
House Falafel, Cucumber Salad with Shaved Red Onion, Garlic Aioli, Tomato & Lettuce in a
Spinach Tortilla Wrap

SOFRIO COBB

Artisan Blended Greens, Roasted Beets, Egg, Avocado, Blue Cheese Crumbles,
Bacon, Grilled Corn, and Vinaigrette Dressing

CHICKEN CAESAR

Grilled Chicken, Crisp Romaine Hearts, Shaved Parmesan,
Roasted Garlic Herb Croutons, and White Balsamic Basil Caesar Dressing



LUNCH BUFFETS

Designed for a minimum of 25 people an additional \$4 per person for groups under 25 *All Meals Served with Iced Tea*

BUTCHER BLOCK

Potato Salad with Caper Berry & Kalamata Olive Vinaigrette
Cranberry & Smoked Texas Pecan, Wild Rice Salad with Feta & Mint
Sliced Roast Sirloin, Honey Glazed Pit Ham, Smoked Turkey Breast & Dry Aged Salami
Selection of Sliced Cheeses, Local TX Pickles, Lettuce, Tomato & Onion
Assortment of Sliced Breads Variety of Mustards & Condiments
Gourmet Cookie Selection
\$32.00++ per person

THE SAN ANTONIO ESPECIAL

Chicken Tortilla Soup or Southwest Caesar Salad;
Romaine Hearts, Sundried tomatoes, Shaved Parmesan, Spicy Caesar Dressing
Shredded Lettuce, Diced Tomato, Sour Cream, Pico de Gallo, Guacamole & House Salsa
Borracho Beans with Smokey Sausage, Cilantro Rice, & Flour Tortillas * Corn upon request
Choice of 2 – Cheese Enchiladas, Grilled Beef Fajita, Pork Carnitas or Chicken Fajitas,
Vanilla Bean Flan or Tres Leches Cake with Caramel Drizzle & Fresh Berries
\$37.00++ per person

BACKYARD BBQ

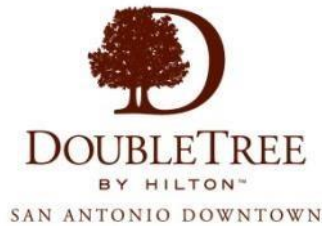
Mini Wedge Salads with Bleu Cheese & Ranch, TX Pecan & Charred Pepper Slaw, Crumb Topped Mac & Cheese
Char-Grilled Burgers & Hot Dogs, Toppings to include: Bacon Caramelized Onions & Jalapenos, Selection of Cheeses
Strawberry Shortcake
\$36.00++ per person

LITTLE ITALY

Tomato Basil Bisque or Tortellini Caprese;
Grape Tomatoes with Fresh Mozzarella Pearls, Sweet Basil & Balsamic Reduction
Caesar Salad with Herbed Croutons and Shaved Parmesan
Fresh Cod Marinated in Basil & Olive Oil served over Roasted Fennel & Artichokes in a Saffron Tomato Cream
Grilled Chicken with Rosemary & Roasted Garlic in a Red Wine Demi-Glace
Penne Pasta Tossed with Fresh Vegetables, Capicola & Asiago Sauce
Focaccia & Traditional Tiramisu
\$35.00++ per person

HEART OF TEXAS

TX Pecan & Charred Pepper Slaw, Garden Salad with Choice Dressing,
Fresno Pepper Corn Pudding, Farmers Market Vegetables
Choice of 2 - Slow Smoked Brisket, BBQ Chicken or Smoked Kielbasa, Onions & Pepper
Hill Country Seasonal Cobbler
\$40.00++ per person



DINNER BUFFETS

Designed for a minimum of 25 people an additional \$4 per person for groups under 25 *All Meals Served with Iced Tea*

HILL COUNTRY

Potato Salad with Caper Berry & Kalamata Olive Vinaigrette
Tomato Salad Local Lettuce & Avocado Salad with Sweet Basil and South Texas Olive Oil, & Balsamic Vinegar
Rosemary & Sea Salt Roasted Fingerling Potatoes, Farmers Market Vegetables
Slow Roasted Chicken with Lemon Thyme & Artichokes, Rock Shrimp Pappardelle & Fresh Coriander
Assorted Breads with Herbed Butter, White Chocolate Raspberry & Lemon Bars
\$42.00++ per person

TX BEIRGARTEN

German Style Potato Salad with Warm Apple Cider Bacon Vinaigrette & Arugula
Crisp Cucumber Salad with Fresh Dill, Cool Crème Fraiche Dressing, Seasonal Roasted Root Vegetables
Brown Buttered Pappardelle with Parsley & Caraway,
Choice of 2- Beer Poached Brats, Butter Braised Cabbage & Apples, Authentic Chicken Paprikash or
Jaeger Schnitzel Pan Gravy with Caramelized Onion, Mushroom & Bacon
Buttery Pretzel Rolls, Black Forest Cake & Apple- Raisin Strudel
\$48.00++ per person

TUSCAN TASTING

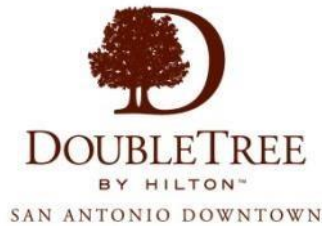
White Balsamic Caesar Salad, Garlic Croutons, Shaved Parmesan,
Local & Imported Antipasti Platter with Cured Meats & Grilled Marinated Vegetables
Pappardelle Pasta, Garlic Blistered Tomato & Eggplant Caponata & Toasted Pine Nuts
Seared Pork Medallion with Aged Balsamic Demi Glace, Calabrian Chicken Cacciatore
Focaccia & Crisp Lavash, Hazelnut Chocolate Torte & Almond Biscotti
\$53.00++ per person

TEXAS UPSCALE

Baby Spinach, Smoked Pecans, Local Strawberries, Goat Cheese, Shaved Red Onion & Honey Lemon Vinaigrette
Golden Potato White Cheddar-Chive Whip, House Smoke Pork Belly Mac & Cheese
Fredericksburg Chicken Fried Quail with Green Peppercorn Gravy, Smoke Roasted Beef Short Rib with House Fresno
Pepper Pesto
Blueberry Cobbler Cheesecake
\$52.00++ per person

RIO GRANDE

Citrus Salad with Pomegranate Seeds, Chipotle Dusted Pepitas, Jicama, Queso Fresco & Vinaigrette
Charred Street Corn, Cilantro, Chipotle Crema & Fresh Lime Squeeze
Mojo Seared Gulf Shrimp over Red Chile Rice, Street Taco - Choice 2 - Flat Iron Asado, Applewood Smoked Ancho
Chicken, House TX Chile Carnitas Shredded Cabbage, Cilantro & Radish, Avocado Crema, Queso Fresco & House
Salsas, Local Made Flour & Corn Tortillas, Fresh Sopapillas with Pecan Caramel Sauce & Tres Leches
\$50.00++ per person



LUNCH ENTREES

Each Entrée includes Soup or Salad, Chef's Choice of Vegetable & Starch, Fresh Baked Rolls, and your choice of One Dessert, Coffee & Iced Tea Service

SOUP

House "Chowda"-Creamy New England Style with Clam, Shrimp, & Cod, Applewood Smoked Bacon & Fresh Herbs
Chipotle Chicken Bisque, with Toasted Pepitas or Chicken Orzo, with savory Vegetable Broth

SALAD

Baby Spinach with Sliced Jicama, Toasted Pepitas, Pomegranate Seeds & Fresh Cheese, Raspberry Vinaigrette

Hearts of Romaine, Shaved Parmesan, Garlic Croutons, & White Balsamic Caesar Dressing

Young Seasonal Lettuces with Artichokes, Heart of Palm, Green Beans, & Goat Cheese with Lemon & Basil Vinaigrette

Mixed Field Greens with Dry Cherries, Gorgonzola Cheese, Candied Walnuts, & Port Wine Vinaigrette

COLD ENTREES

SOFRIO COBB - Artisan Blended Greens, Roasted Beets, Egg, Avocado, Blue Cheese, Crumbles, Bacon, Grilled Corn,
Vinaigrette Dressing \$24

ASIAN CHOP CHOP - Hoisin Glazed Chicken Breast, Napa Cabbage, Toasted Nuts & Seeds, Crisp Noodles, Carrot
Ginger Vinaigrette \$24

THE GREEK - Crisp Falafel Patties, Artisan Blended Greens, Marinated Olives, Shaved Cucumber Salad with Red Onion
& Dill with Crumbles Feta Sweet Drop Peppers
House Greek Style Vinaigrette \$25

HOT ENTREES

Poblano Crusted Chicken with Lime Cream Sauce	\$30
Seared Chicken Thigh (2) with Creamy Smoked Paprika Sauce	\$28
Chipotle Maple Glazed Airline Breast of Chicken	\$32
Blackened Salmon with Citrus Beurre Blanc & Pineapple Pico	\$32
New England Style Cod Loin Herbed Butter Crumb Top & Citrus Beurre Blanc	\$29
Char-Grilled Flat Iron Steak with House Chimichurri Butter	\$35
Chicken Fried Steak with Signature Peppercorn Gravy	\$28

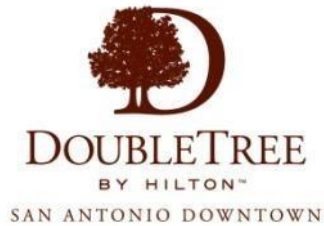
DESSERTS

Chocolate Layer Cake - Crème Brulée Cheesecake

Chocolate Molten Bundt Cake - Bourbon Pecan Pie

Key Lime Pie - Granny Apple Caramel Pie

Sugar-Free/Gluten-Free Desserts available upon request



CHILDREN'S MEALS

Children 11 & under

Served with your choice of French Fries or Potato Chips & Fresh Fruit, Fruit Punch or Lemonade

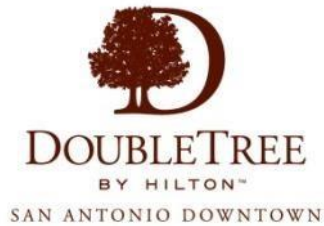
Chicken Fingers
Served with BBQ Sauce

Mini Burger
Lettuce & Tomato

Grilled Cheese with American
Celery & Baby Carrots

Mini Corn Dogs
Served with Ketchup & Yellow Mustard

Plated- \$12.95++ per Child



STATIONS FOR BUFFETS & RECEPTIONS

*All station with an attendant will include an additional charge of \$150.00 per attendant.
One attendant required for every 50 guests

CARVED*

Pecan House Smoked Prime Rib

Served with Ancho Au Jus,
Served with Horse Radish, Chimichurri Sauce
\$400.00++ per 50 Guests

Roasted Turkey Breast

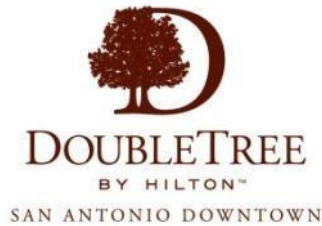
Cranberry Sauce & Giblet Gravy
\$225.00++ per 50 Guests

Honey Glazed Ham

Grain Mustard & Pineapple Rum Raisin Compote
\$225.00++ per 50 Guests

Roasted Pork Loin

Served with Seasonally inspired Fruit Chutney
\$215.00++ per 50 Guests



STATIONED

A minimum of 4 food stations required to make a meal

Street Corn & Taco Grill*

Charred Sweet Corn, Cotija Cheese, Chili Mayo, Cilantro & Lime
Marinated beef, Pulled Ancho Smoked Chicken, Pork Carnitas (Select 2)
Local mini Corn Tortillas, Cotija Cheese, Homemade salsas, Pickled Onion, Pico & Avocado Crema
\$24.00++ per person

Add additional protein or Mojo Shrimp, \$28.00++ per person

Pasta Bar*

Penne and Tortellini pastas,
Selection of 3 Sauces: Traditional Marinara, Tomato Cream, Fresh Basil Pesto or Alfredo
Served with prosciutto, grilled chicken, mushrooms, peas, crushed red pepper, imported grated cheeses and garlic bread
\$22.00++ per person
UpGrade to Risotto Bar
\$25.00++ Per Person

Potato Martini Bar

Roasted Garlic Whipped Yukon Gold Potatoes piped into a martini glass
with your choice of toppings to include: chopped chives, caramelized onions, crispy bacon, dried cranberries, sour cream, blue cheese
crumbles, shredded cheddar cheese, and fresh chopped herbs
\$16.00++ per person

Slider Bar

Slow cooked Pulled Pork, Chopped Brisket & grilled portabella sliders
House Pickled Vegetables, sliced onions, tomatoes, bourbon BBQ sauce Chipotle Aioli
\$20.00++ per person

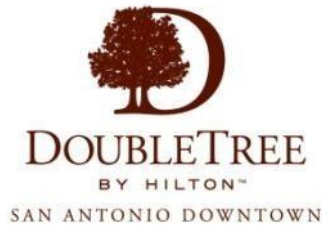
Quesadillas*

Monterrey jack with slivers of jalapeno, pulled chicken, sour cream, guacamole, red and green salsas
\$16.00 per person

Chili Station:

TX Red, Signature White Chili with Charred Corn & House Candied Jalapeno, Charred Veggie Chili
Corn Chips & All the Fixins
\$14.00++ per person

* Requires Chef Attendant, 1 per 50 guests at \$150 each - 8.25% tax and 24% taxable service charge not included - prices include refresh of displays
for 1 hour



DINNER ENTREES

Each Entrée includes Soup or Salad, Chef's Choice of Vegetable & Starch, Fresh Baked Rolls,
and your choice of One Dessert, Coffee & Iced Tea Service

SOUP

Forest Mushrooms with Sherry Truffle Cream
Crab-Brie Bisque or Caldo Vert with Portuguese Chorizo & Kale

SALAD

Baby Spinach & Goat Cheese Salad with Crispy Pancetta, Citrus Segments,
& Roasted Beets with Orange Vinaigrette

Hearts of Romaine, Parmesan Cheese, Garlic Croutons, & White Balsamic Basil Caesar Dressing

Port Poached Pear with Gorgonzola Cheese, Candied Walnuts, Mixed Greens
Served with Port Wine Vinaigrette

ENTREE

Stuffed Breast of Chicken with Prosciutto & Fontina Cheese, Served with Marsala-Thyme Pan Jus	\$44
Pan Seared Gulf Red Fish Vera Cruz	\$44
Blackened Jumbo Shrimp with Brown Butter Pancetta Cream	\$40
Chicken fried TX Quail with Signature Peppercorn Gravy	\$40
Pistachio Crusted Airline Chicken Breast with Mustard Sherry Crème	\$43
Braised Beef Short Ribs, Cabernet Reduction & Roasted Garlic Herb Pesto	\$46
Top Sirloin with Chimichurri Butter and Confit Tomato	\$48
Horse Radish & Dijon Mustard Crusted Filet Mignon with Mushroom Demi Glace	\$50

VEGETARIAN ALTERNATIVES

Pappardelle Pasta, Roasted Crimini Mushroom & Garlic Herb Broth, Shaved Manchego, Confit Tomato & Wilted
Kale

Grilled Vegetable Napoleon

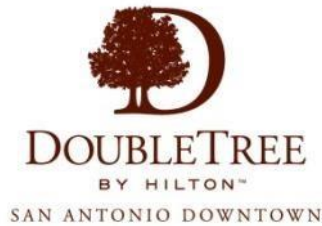
Eggplant, Beefsteak Tomato, Zucchini, Peppers, Bermuda Onions, and Portobello Mushrooms topped
with Fresh Mozzarella & Tomato Basil Sauce

Seared Polenta Stack

Herbed Polenta Layered with Sundried Tomatoes, Mozzarella, Roasted Crimini Mushrooms & Red Pepper Sauce

Desserts

Flourless Chocolate Torte, Mango Panna Cotta, NY Style Cheese Cake, Strawberry Shortcake, Crunchy Hazelnut Chocolate Cake,
Traditional Tiramisu, Classic Flan with Churro

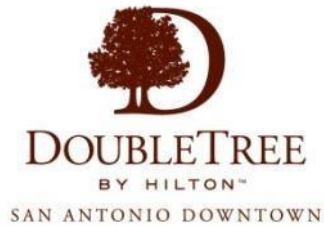


PLATED DUAL ENTREES

Each Entrée includes your choice (1) Hot Entrée & (1) Soup or Salad, With Chef's Selection of Vegetable & Starch, Fresh Baked Bread & Butter, Coffee & Tea Service & Choice of 1 Select Dessert. If more than one (1) entree is chosen Sides will be the same & will be priced to the highest entree. Alternating desserts will receive \$1.50 upcharge.

ENTREE

Char Grilled Beef Ribeye & Chicken Arrachera Skewers with Poblano Cream & Charred Vegetables	\$52
Pan Seared Breast of Chicken & Blackened Jumbo Gulf Shrimp with Stone Mustard Velouté	\$50
Char Grilled Filet of Beef with Cabernet Demi & Chicken Fried Texas Quail with Green Peppercorn Gravy	\$54
Pan Seared Jumbo Lump Crab Cake & Blackened Jumbo Gulf Shrimp with Spicy Remoulade & Horseradish Velouté	\$52
Char Grilled Beef Tenderloin & Pan Seared Jumbo Lump Crab Cake with House Chimichurri & Horseradish Velouté	\$66
Hickory Smoked Ancho Braised Beef Short Rib, House Chimichurri & Char Grilled Jumbo Gulf Strip	\$54



HORS D'OEUVRES

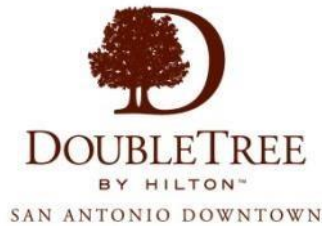
Priced by the Each

COLD

House Rotisserie Pecan Chicken Salad Profiteroles	\$4.00++
Prosciutto with Balsamic & Tomato Basil Bruschetta	\$5.00++
Watermelon & Feta with Balsamic Reduction & Basil	\$4.00++
Bleu Cheese Mousse, Walnut & Local Honey Canape	\$4.00++
Sliced Peppered Tenderloin of Beef, Roasted Garlic Crème Fraiche on Crostini	\$5.00++
Coconut Butter Poached Lobster Salad, Lemongrass, Brioche Crisp	\$6.00++
Seared Ahi Tuna, Chipotle Mango Aioli, Tostada Crisp	\$6.00++
Iced Tiger Shrimp with Chipotle Sauce & Traditional Cocktail Sauce	\$6.00++

HOT

Hot Selections- priced per piece South Texas Chicken & Waffle Bite, Chipotle Maple Syrup	\$4.00++
Grilled Pimento Cheese Sandwich	\$4.00++
Parmesan Fried Stuffed Peppadew	\$4.00++
Chicken Satay with Peanut Sauce	\$4.00++
BBQ Chicken Quesadilla with Avocado Chipotle Sauce	\$4.00++
Smoked Brisket Picadillo Empanada	\$5.00++
Confit Duck Spring Roll	\$5.00++
Chipotle Steak Churrasco	\$5.00++
Quail Wrapped in Bacon, Jalapeno- Mango Chutney	\$5.00++
Pork Belly Wrapped Granny Smith Apple	\$5.00++
Mini Beef Wellington with Cabernet Sauce	\$6.00++
Gulf Crab Cakes with a Spicy Remoulade	\$6.00++
Cajun Gulf Shrimp Skewer with Andouille & Crisp Potato	\$6.00++



DISPLAYS

FRESH GARDEN CRUDITE

Buttermilk Ranch & Black Bean Hummus

\$4.50++ per person

SEASONAL FRESH FRUITS

Sliced & Cubed Fresh Fruits, Berries & Grapes with House Yogurt Sauce

\$5.00++ per person

INTERNATIONAL CHEESE DISPLAY

Selection of Globally Sourced & Imported Cheeses with Selection of Berries & Accompaniments

Simple \$12.00++ per person

Gourmet \$22.00++ per person

ANTIPASTI

Selection of Italian style Cured Meats, Salamis & Domestic & Imported Cheeses, Assorted Marinated & Pickled Vegetables, Selection Breads & Accompaniments

Simply Rustic \$15.00++ per person

Grand Display \$25.00++ per person

THE MED

House Falafel, Cucumber Salad with Shaved Red Onion, Grilled Pita, Roasted Garlic Hummus, Tabbouleh, Tzatziki, Garlic Aioli

\$18.00++ per person

HOUSE MADE DIPS

Select 2

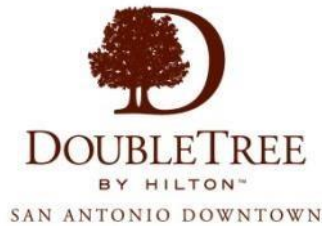
Spinach Artichoke with Pita Bread Chips - Roasted Onion Dip with Pita Bread Chips

Signature Salsas & Guacamole with Stone Ground Tortilla Chips - ChoriQueso with Stone Ground Tortilla Chips

Roasted Garlic Hummus with Pita Bread Chips - Olive Tapenade with Pita Bread Chips

\$11.00++ per person

Add an extra for \$4.00++pp



All prices are subject to change. A 23% service charge and 8.25% state sales tax will be added

ADULT BEVERAGE SELECTIONS

**Bartender Fee- \$125 per bartender for 4 hours
(1 bartender per 100 guests)
(\$25+ per each additional hour)**

Cashier Fee- \$75.00 per bar

MIXED DRINKS

House: Pour Host \$7.50 / Cash \$9.50

Smirnoff Vodka, Cruzan Rum, Beefeater Gin, J & B Scotch, Jack Daniels,
Canadian Club, Jose Cuervo Gold Tequila/Triple Sec
(Margaritas) \$8.50/\$11.50

Premium: Pour Host \$8.50 / Cash \$10.50

Absolut Vodka, Bacardi Rum, Tanqueray Gin, Johnny Walker Red Scotch,
Makers Mark, Crown Royal, 1800 Silver Tequila/Cointreau **(Margaritas)**
\$9.50/\$12.50

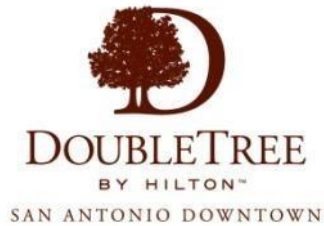
Top Shelf: Pour Host \$10.50 / Cash \$12.50

Grey Goose Vodka, Captain Morgans Spiced Rum, Bombay Gin, Chivas
Regal Scotch, Woodford Reserve Whiskey, Crown Special Reserve,
Milagro Reposado Tequila/Grand Marnier **(Margaritas)**
\$11.50/\$14.50

Cordials: Host \$10.00 / Cash \$15.00

Bailey's Irish Crème, Amaretto Di Saronno, Kalua, Courvoisier VS, Grand
Marnier, Godiva, Frangelico

All prices are subject to change. A 23% service charge and 8.25% state sales tax will be added



BEER SELECTION

Domestic Bottled Beer
Lone Star, Lone Star Light
Pabst Blue Ribbon, Michelob Ultra
Hosted \$5.50 Cash \$6.00

Domestic Keg Beer 75
glasses- \$300

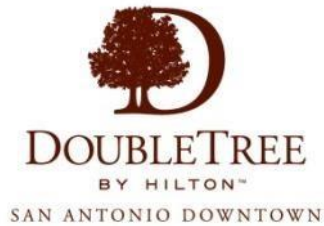
Imported/Specialty Bottled Beer
Negro Modelo, Tecate, Shiner Bock, Dos XX
Hosted \$6.50 Cash \$7.00

Imported Keg Beer 75
glasses \$400

Blue Star Craft Keg Beer Available
Ask for pricing

Kegs come with CO2 tap, Ice and Barrel

Specialty Craft Bottled Beer
New Holland Dragons Milk 11% Stout
Gumptions Hard Cider
Not Your Father's Root Beer
Shiner Wicked IPA
Fat Tire Amber Ale
Santo Kilsh
(Choice of Four Crafts)
Hosted \$7.50 Cash \$8.00



WINE & SPARKLING

Canyon Road
Cabernet, Merlot, Chardonnay, Moscato,
Pinot Noir, White Zinfandel

Sangria or Fruit Punch, per gallon
Alcoholic \$75 Non-Alcoholic \$30

Ballatore Gran Spumante
Bottle (10 glasses) \$25

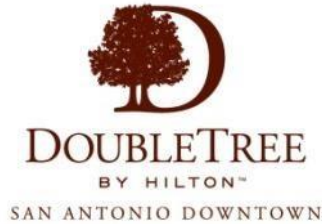
Champagne Punch
\$70 per gallon

Domestic Beer & Wine Hosted
\$18 per person- 1st hour / \$9 per person- each additional hour

Domestic, Imported Beer & Wine Hosted
\$21 per person- 1st hour / \$11 per person- each additional hour

Domestic, Import & Craft Beer with Wine Hosted
\$24 per person- 1st hour / \$13 per person- each additional hour

Full Wine List Available By the Bottle Ask
Sales Manager about brands not listed.



AUDIO VISUAL

LCD Support Package - \$125
Screen, Extension Cord, Power Strip, and Stand

Meeting Projection Package - \$350
LCD Projector, Screen, Extension Cord, Power Strip, and Stand

Complete Meeting Package - \$450
Wireless Microphone, JBL Speaker, LCD Projector, Screen, Extension
Cord, Power Strip, and Stand

Meeting Support Equipment

Flip Chart/Markers	\$95
Tripod Easel	\$10
Extension Cord	\$7
Power Strip	\$7
D/A Split for Ballroom VGA	\$125
LCD Projector	\$250
Wired Microphone	\$45
Lavalier or Wireless Microphone w/speaker	\$250
4 Channel Mixer	\$75
Speakerphone	\$150
JBL Speaker	\$125
Computer Speakers	\$50

Tech Onsite \$65 per Hour – 4 Hour Minimum

Tech Onsite after Hours \$85 Per Hour– 4 Hour Minimum

All prices are subject to change. A 23% service charge and 8.25% state sales tax will be added