





# Continental Breakfasts

Orange Juice, Fresh Gevalia Coffee, and Hot Tea

## Mac Davis Continental | 14

Cascading Display of Sliced Fresh Fruit,  
Assorted Muffins and Danishes, and  
Warm, Handcrafted Pecan Sticky Buns

## Continental Enhancements

Assorted Fruit Smoothie Shooters | 24 Dozen

Assorted Bagels and Cream Cheese | 25 Dozen

Assorted Breakfast Burritos | 38 Dozen

Sausage Biscuit Sandwiches | 28 Dozen



# Breakfast Buffets

Orange Juice, Fresh Gevalia Coffee and Hot Tea  
Minimum of 20 Guests

## Sunrise | 16

Cascading Display of Sliced Fresh Fruit, Farm Fresh Scrambled Eggs, Crisp Bacon, Pork Sausage, Overton's Signature Smoked Tomato Grits, and Country Breakfast Potatoes

## Breakfast Taco Bar | 16

Warm Flour and Corn Tortillas, Farm Fresh Scrambled Eggs, Seasoned Ground Beef, Crisp Bacon, Diced Texas Breakfast Potatoes, Sautéed Mix of Onions, Tomatoes and Spinach, Served with Texas Caviar

## Healthy Start | 18

Assorted Sliced and Whole Fruit, Turkey Bacon, Whole Grain English Muffins, Fresh Avocado Spread and Sliced Tomatoes, Farm Fresh Scrambled Egg Whites, and Oatmeal Accompanied with Assorted Toppings

## Big Texan | 18

Fresh Sliced and Whole Fruit, Scrambled Eggs, Tater Tot Casserole, Crisp Bacon, Pork Sausage, and Fluffy Pancakes with Warm Syrup

# Breakfast Enhancements

Enhancements can be Added to Your Continental or Breakfast Buffet  
Priced Per Person and Based on Final Guarantee  
Attendant Fee | 100 | Per 100 Guests

## Assorted Juices | 4

Upgrade your Breakfast with Additional Assorted Chilled Juices of Cranberry, Grape, and Apple

## Cereal Bar | 5

Assorted Cereals  
Served with 2% and Whole Milk  
Add Assorted Fresh Berries 1.50

## Biscuits and Gravy | 5

Warm, Fluffy Country Biscuits  
Served with White Pepper Gravy

## Smoothie

## Shooters | 5

Chilled, Blended Options of: Strawberry Banana, Mango Sherbet, and Peach

## Oatmeal Bar | 6

Hearty, Rolled Oats Accompanied with Assorted Toppings

## Parfait Bar | 6

Creamy Vanilla Yogurt Accompanied with Assorted Toppings

## Waffle Bar | 7

Savory, Golden Belgian Waffles  
Served with Warm Syrup, Whipped Cream, Fresh Berries, Chocolate Chips, and Chopped Nuts

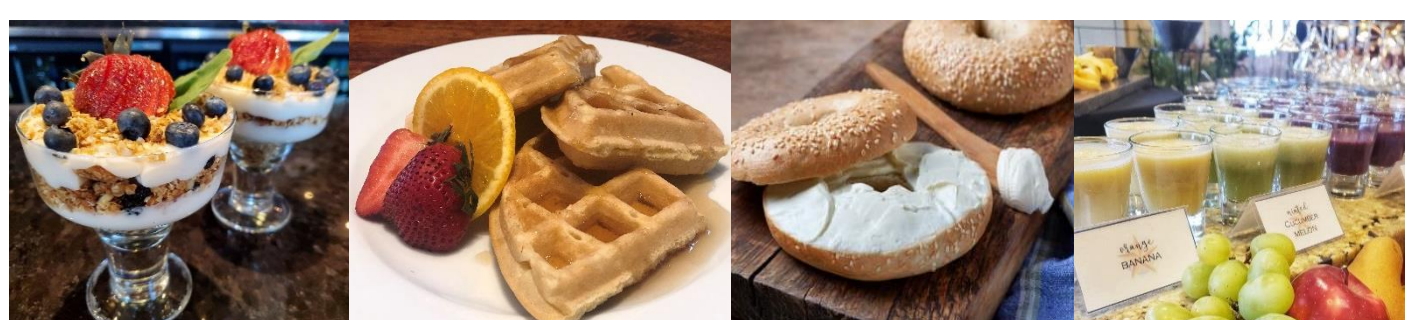
## Omelet Station | 10

**\*Requires Attendant Fee**

Create Your Own Custom Omelet with our Fresh Ingredients

 Vegan

4



# Plated Breakfasts

Orange Juice, Fresh Gevalia Coffee, and Hot Tea

## Outlaw | 16

Farm Fresh Scrambled Eggs, Crisp Bacon,  
Pork Sausage, and Country Breakfast Potatoes

## Texas Star | 18

Country Style Sauté of Diced Pork  
Sausage, Peppers, Onions, and Country  
Breakfast Potatoes  
Topped with Scrambled Eggs and Cheddar  
Cheese

## Something Sweet | 18

Layered Texas-Size French Toast  
Smothered in a Fresh Blueberry Compote  
Served with Pork Sausage and  
Crisp Bacon



# Refreshment Breaks

Gevalia Coffee | 45 | Gallon  
With To-go Cups | 47 | Gallon

Overton Bottled Water | 4

San Pellegrino® Sparkling Water | 5

Bottled Juices | 4

Soft Drinks | 4

Topo Chico | 5

Hot Tea | 4

Red Bull® Energy Drinks | 5

Iced Tea / Lemonade | 30 | Gallon  
Flavored Tea | 40 | Gallon

Fruit Infused Water | 25 | Display

Powerades | 5

Overton's Signature | 28  
Aftershock Cookie Sandwich  
With Shiner Bock Cream

Granola or Energy Bars | 4

Dessert Bars | 24 | Dozen

Jumbo Cookies | 20 | Dozen

Trail Mix | 3

Whole Fruit | 24 | Dozen

Fruit Kabobs | 24 | Dozen

Greek Yogurts | 5

Muffins | 30 | Dozen  
and Danish

Bags of Chips | 4  
and Pretzels

6





# Refreshment Breaks

Priced Per Person and Based on Final Guarantee  
Minimum of 20 Guests

## **Chips and Dip | 7**

Warm, Smoked Cheddar Queso, Guacamole,  
Served with Fresh, Blended Salsa and Tortilla Chips

## **Sweet & Salty | 10**

Display of Buttered and Caramel Popcorn, Individual Bags of Trail Mix, Assorted Bags of Potato Chips and Pretzels, and Assorted Full-Sized Candy Bars

## **Breads and Spreads | 12**

Warm Spinach Artichoke Dip, Classic Garlic and Herb Hummus, and French Onion Dip: Accompanied with Kettle Chips, Pita Chips, and Crostini

## **Chocolate Madness | 15**

Overton's Signature Chocolate Aftershock Cookies, Fudge Brownies, Chocolate Mousse Shooters, and Chocolate Whoopie Pies

## **Healthy | 16**

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

# Boxed Lunches

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

## Turkey and Cheddar | 15

Smoked Turkey Breast and Cheddar Cheese on  
a Buttery Croissant with Sliced Tomato and  
Green Leaf Lettuce

## Ham and Swiss | 15

Smoked Ham and Swiss Cheese on a Onion  
Kaiser Roll with Sliced Tomato and Green Leaf  
Lettuce

## Roasted Veggie 🍃 | 15

Roasted Vegetables, Green-Chile Pesto, Classic  
Garlic and Herb Hummus, and Fresh Spinach on  
a Vegan Ciabatta Roll

## Roast Beef | 17

Roast Beef and Provolone Cheese on an Onion  
Kaiser Roll with Sliced Tomato, and Green Leaf  
Lettuce

 Vegan

8





# Lunch Buffets

Iced Tea

Add Fresh Brewed Gevalia Coffee To Your Meal | 1  
Minimum of 20 Guests

## Executive Deli | 22

Tossed Seasonal Garden Salad with Assorted Fresh Toppings and Homemade Dressings of: Creamy Ranch Dressing and Sweet Shallot Vinaigrette

Chilled Pasta Salad  
Creamy Cole Slaw  
Chef's Soup du Jour

Sweet and Savory Chicken Salad with Crunchy Walnuts and Crisp Apples

Sliced Roast Beef, Smoked Ham and Turkey  
Assorted Sliced Cheeses  
Fresh Selection of Breads and Croissants  
Crispy Homemade Kettle Chips and Fresh, Blended Salsa

Assorted Jumbo Cookies and Fudge Brownies

## Healthy Choice | 24

Tossed Fresh Romaine Lettuce; Accompanied with Assorted Toppings, Hard Boiled Eggs, and Homemade Dressings of: Tangy Balsamic, Sun-Dried Tomato Vinaigrette, and Creamy Caesar

Chef's Selection of Broth Soup

Lime Marinated and Grilled Chicken Breast  
Pan-Seared Salmon with a Light Lemon Butter Sauce

Roasted and Grilled Vegetable Display Drizzled with a Balsamic Glaze, Accompanied with a Cascading Display of Pita Chips, Lavash, and Crostini  
Served with Classic Garlic and Herb Hummus

Sliced, Seasonal Fresh Fruit Display

# Lunch Buffets

Iced Tea  
Add Fresh Brewed Gevalia Coffee To Your Meal | 1  
Minimum of 20 Guests

## Tex-Mex | 24

Deluxe Southwest Salad with Assorted Flavorful Toppings and Served with a Rich Cilantro-Lime Vinaigrette: Paired with Overton's Signature Texas Caviar

Chili Spiced Ground Beef and Shredded Chicken  
Crispy Taco Shells and Warm Flour Tortillas  
Savory Cheese Enchiladas Smothered in a Chipotle-Chile Adobo Sauce

Classic Spanish Rice  
Smoked Paprika and Lime Black Beans  
Tri-Colored Tortilla Chips and Fresh, Blended Salsa

Warm Apple Fritters With Honey

## Lubbock | 25

Tossed Seasonal Garden Salad with Assorted Fresh Toppings and Homemade Dressings of: Creamy Ranch Dressing and Sweet Shallot Vinaigrette

Crispy Chicken Fried Steak with Creamy, White Pepper Gravy  
Grilled, Marinated Chicken Breast with Chipotle Cream Sauce

Smothered Green Beans

Overton's Signature Roasted Red Pepper Mashed Potatoes

Banana Pudding Trifle

10



# Lunch Buffets

Iced Tea

Add Fresh Brewed Gevalia Coffee To Your Meal | 1

Minimum of 20 Guests

## Wild West | 25

Tossed, Seasonal Garden Salad with Assorted Fresh Toppings and Homemade Dressings of: Creamy Ranch Dressing and Sweet Shallot Vinaigrette  
Overton's Signature Texas Caviar

Grilled Cheddar Brats, House-Smoked Dark Meat Chicken, and Char-Grilled Burgers  
Assorted Deluxe Buns and Condiments

Ranchero Style Pinto Beans

Crispy House Kettle Chips and Fresh, Blended Salsa

Assorted Baked Pies

## Texas Twang | 26

Mixed Garden Salad with Assorted Fresh Toppings and Homemade Dressings of: Creamy Ranch Dressing and Balsamic Vinaigrette

Chilled Potato Salad  
Creamy Coleslaw

Toasted Slider Buns  
Seasoned Pulled Pork with Sweet & Spicy BBQ Sauce  
Grilled Chicken Served with Chipotle-Lime Aioli  
Ranchero Style Pinto Beans  
House Chips and Freshly Blended Salsa

Home-Style Texas Peach Cobbler





## Plated Luncheons

Iced Tea

Add Fresh Brewed Gevalia Coffee To Your Meal | 1

### Chicken Marsala | 23

Sautéed Chicken Breast in Butter and Herbs  
Topped with Rich, Mushroom Marsala Sauce

### Roasted Ratatouille 22

Fresh Assortment of Stewed Vegetables Paired  
with a Vegan Chuck Wagon Steak and Presented  
with a Vegetable Velouté

### Parmesan Crusted Chicken | 25

Chicken Breast Pan-Fried in a Parmesan Batter,  
Topped with Garlic Tarragon Cream Sauce

### Chicken Fried Steak | 26

Breaded Choice Steak  
Served with White Pepper Cream Gravy

 Vegan

12

## Plated Luncheons

Iced Tea

Add Fresh Brewed Gevalia Coffee To Your Meal | 1

### Grilled Sirloin | 26

6oz Choice Sirloin with Overton's Signature  
Five - Pepper Butter

### Texas Smoked Brisket | 27

Sliced Smoked Brisket with Sweet and Spicy  
BBQ Sauce

### Honey Sriracha Salmon | 28

Salmon Tossed in a Texas Whiskey, Local  
Honey, and Sriracha Glaze

### Shiraz Spiced Tenderloin | 32

Petite Filet, Grilled and Slow Roasted with  
Spiced Red Wine Au Jus



# Plated Dinners

Iced Tea and Gevalia Coffee  
Ask Your Conference Service Manager for a Full Wine List

## Pecan Crusted Chicken | 36

Seasoned Grilled Chicken Breast Topped with Roasted, Maple and Molasses Pecan Glaze

*Becker Vinyards, Claret, TX*  
*Tutela, Pinot Grigio, Italy*

## Vegan | 36

Made with Vital Wheat Protein and Chef's Blend of Spices Topped with Texas BBQ Sauce

*Willamette Valley Vineyards "Whole Cluster", OR*  
*Kim Crawford Sauvignon Blanc, New Zealand*

## West Texas Duo | 38

### Filet | 42

Grilled Chicken Breast Topped with Light Cream Sauce or a 6oz Sirloin Served with our Secret House Rub; Paired, With Your Choice of Either Pan-Seared Salmon Topped with Sweet Mango Salsa or Two Succulent Crab Cakes

*Juggernaut, Cabernet Sauvignon, CA*  
*L'Ecole, Chardonnay, CA*

## Smoke N' Grill | 40

Tender 6oz Filet Topped with Overton's Signature Five-Pepper Butter; Accompanied with Brown Sugar Chili Rub House-Smoked Dark Meat Chicken

*English Newsom RLT, Malbec Merlot, TX*  
*Banfi Pinot Grigio, San Angelo, Italy*

 Vegan



# Plated Dinners

Iced Tea and Gevalia Coffee

Ask Your Conference Service Manager for a Full Wine List

## Chicken Fried Rib Eye Steak | 40

Choice Rib Eye Steak, Hand-Battered and Deep Fried in a Golden Crust; Topped with Texas-Style, White Pepper Gravy

*7 Moons Red Blend, CA*

*Chalone "Estate" Chardonnay, CA*

## New York Strip | 42

10oz New York Strip with our Secret House Rub, Topped with the Overton's Signature

Five-Pepper Butter

*La Sienna Red Wine*

*Matthiason, Chardonnay, CA*

## Smoked Sea Bass | 50

In-House Smoked Sea Bass Topped with Fresh Poblano and Pineapple Pico

*Argyle Pinot Noir, OR*

*Trimbach Riesling, France*

## Surf and Turf | 52

Tender 6oz Filet with Our House Dry Rub Served Alongside Three Grilled Prawns,

Dressed with Overton's Signature Five-Pepper Butter

*Range, Syrah, WA*

*Coelho, Chardonnay, OR*

# Plated Salad and Dessert Options

Design Your Own Menu by Selecting Your Favorite Salad and Dessert

## Salad Options

### Classic Caesar

Crisp Romaine Lettuce Topped with Freshly-Grated Parmesan Cheese and Italian Garlic and Herb Croutons; Served with Classic Caesar Dressing

### Spinach and Arugula

Sweet Candied Pecans, Crisp Cucumbers, and Blue Cheese Crumbles; Presented on a Bed of Spinach and Arugula Served with Cranberry Vinaigrette

### Seasonal Garden Salad

Leafy Garden Greens with Thinly-Sliced Carrots, Grape Tomatoes, and Crisp Cucumber Slices Served with Ranch Dressing

## Dessert Options

### Pecan Pie

Southern Pecan Pie Drizzled with a Homemade Makers Mark Crème Anglaise

### Berry Trifle

Decadent Layered Parfait with Fresh Berries, Vanilla Cubed Pound Cake, and Whipped Cream

### Chocolate Mousse (GF Optional)

Velvety Chocolate Mousse atop a Layer of Crushed Oreos and Topped with a Dollop of Whipped Cream and Rich Chocolate Shavings

### White Chocolate Bundt

Moist Vanilla Cake Flavored with White Chocolate and Topped with Fresh Seasonal Berries and Whipped Cream

16



# Plated Salad and Dessert Enhancements

Upgrade your Plated Meal with Some of Our Favorites

## Salad Upgrades | 2      Dessert Upgrades | 2

### Sweet N' Sour Florets

Chilled Broccoli Florets, Sweet Candied Pecans, Chopped Bacon, Thinly-Sliced Carrots, Dried Cranberries, and Chopped Egg; Combined With a Tangy Sweet N' Sour Dressing

### Blue Cheese Wedge

Chilled Iceberg Lettuce Wedge, Topped with Creamy Blue Cheese Dressing and Drizzled with Balsamic Glaze  
Garnished with Crisp Chopped Bacon, Sliced Grape Tomatoes, Blue Cheese Crumbles, and Red Onions

### Greek Salad

Fresh Green Romaine Lettuce, Tossed with Kalamata Olives, Feta Cheese Crumbles, Sun-Dried Tomatoes, Crisp Cucumbers Slices, and Red Onions  
Served with Citrus Vinaigrette

### Mixed Berry Cheesecake

Crushed Graham Cracker Beneath a Silky Chambord Infused Raspberry Cheesecake

### Lemon and Mint Parfait

Crushed Graham Cracker Beneath a Layered Lemon Curd and Swirled with Fresh Mint Whipped Cream

### Peanut Butter Whip

Creamy Peanut Butter Mousse with Golden Graham Cracker Crust; Drizzled in Caramel Glaze

### Rebecca Creek Layered Torte

Rich Layered Chocolate Cake Cooked with Texas Rebecca Creek Whiskey and Finished with White Chocolate and Raspberry Sauce



# Plated Accompaniments

Design Your Own Menu by Selecting Your Favorite Sides

## Starches

Whipped Garlic and Herb Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

## Vegetables

Zucchini and Squash Provençale

Seasonal Vegetable Medley

Smothered Green Beans

## Upgrades | 2

Overton's Signature Roasted Red Pepper

Mashed Potatoes

Creamy Parmesan Potatoes

Balsamic and Pecan Brussels Sprouts

Roasted Asparagus Spears

Seasonal Julienne Vegetables

Local Gouda and Bacon Mac N' Cheese

Grilled Zucchini Discs



# Dinner Buffets

Iced Tea

Add Freshly Brewed Gevalia Coffee To Your Meal | 1

Minimum of 20 Guests

## El Vaquero | 36

Deluxe Southwest Salad with Assorted Flavorful Toppings and Served with a Rich Cilantro-Lime Vinaigrette: Paired with Overton's Signature Texas Caviar

Seasoned, Grilled Steak and Chicken Fajitas  
Sautéed Peppers and Onions  
Warm Flour and Corn Tortillas

Deluxe Nacho Bar  
Classic Spanish Rice and Smoked Paprika and Lime  
Black Beans

Layered Tres Leches Cake

## Backyard Grill | 38

Tossed Seasonal Garden Salad with Assorted Fresh Toppings and Homemade Dressings of: Creamy Ranch Dressing and Sweet Shallot Vinaigrette

Creamy Coleslaw and Chilled Potato Salad

Texas Sliced, Smoked Brisket with Sweet & Spicy BBQ Sauce  
In-House Smoked Chicken, Sausage, Peppers, and Onions

Buttered Mashed Potatoes  
Ranchero Style Pinto Beans

Mixed Berry Cobbler Served with Vanilla Ice Cream

# Dinner Buffets

Iced Tea

Add Freshly Brewed Gevalia Coffee To Your Meal | 1

Minimum of 20 Guests

## Caprock | 40

Spinach and Arugula with Sweet Candied Pecans, Crisp Cucumbers, and Blue Cheese Crumbles; Served with Cranberry Vinaigrette

Sliced, Roasted Turkey and Traditional Brown Gravy Accompanied with Carved, Seasoned Prime Rib Au Jus

Roasted Corn Dressing  
Smothered Green Beans  
Creamy Parmesan Potatoes

Pound Cake Parfait Bar

## West Texas Ranch | 42

Tossed Seasonal Garden Salad with Assorted Fresh Toppings and Homemade Dressings of: Creamy Ranch Dressing and Sweet Shallot Vinaigrette

Seasoned and Marinated Strip Loin  
Grilled Chicken Breast Smothered in Chipotle Cream Sauce

Overton's Signature Roasted Red Pepper Mashed Potatoes  
Local Gouda and Bacon  
Mac N' Cheese  
Smothered Green Beans

New York Style Cheesecake Bar

20





# Dinner Buffets

Iced Tea

Add Freshly Brewed Gevalia Coffee To Your Meal | 1  
Minimum of 20 Guests



## Cattle Baron | 44

Fresh Garden Salad with Assorted Berries,  
Candied Pecans, and Blue Cheese Crumbles  
Served with Sweet Shallot Vinaigrette  
Marinated Cucumber Salad



Baked Salmon, Topped with a Roasted,  
Maple and Molasses Pecan Glaze  
Grilled New York Strip Seasoned with  
Our Secret House Rub



Rice Pilaf  
Balsamic and Pecan Brussels Sprouts  
Zesty Lemon Asparagus Spears



Sweet Rewards Display





# Hors D' Oeuvres Displays

Priced Per Person  
Based on Final Guarantee

## Grilled Vegetables 5

Cascading Display of Seasonal Grilled Vegetables, Drizzled in Balsamic Glaze

## Spreads & Dips | 5

Assortment of Pita Chips, Crackers, Crostini's and Lavosh; Served with Warm Spinach and Artichoke Dip, Classic Garlic and Herb Hummus, and Creamy Blue Cheese Dip

## Fruits & Crudités | 6

Seasonal Sliced Fruit with Sweet Vanilla Yogurt and a Selection of Fresh Vegetables  
Served with Creamy Ranch Dressing

## Canapés | 6

Chef's Selection of Assorted Tapas and Canapés, Featuring Overton's Signature Fried Green Tomato Bruschetta

## Sweet Rewards | 6

Chef's Selection of Miniature Desserts and Sweet Treats from the Bakery

## Cheese & Meats | 7

A Selection of Imported and Domestic Cheeses, Chilled, Sliced Meats; Accompanied with Assorted Crackers and Dips

## Marinated

## Antipasto | 7

Roasted Asparagus, Prosciutto, Fresh Mozzarella, Artichokes, Salami, Roasted Red Peppers, Provolone Cheese, and Kalamata Olives; Marinated in Herb Olive Oil

## Smoked Sushi | 8

Chef's Selection of Assorted Smoked Seafood, Hand Rolled and Presented on Chilled Granite

# Action Station Enhancements

Upgrade Your Meal with these Action Stations  
Minimum of 20 Guests

## Gourmet Coffee | 4

Attendant Included  
Gourmet Gevalia Coffee  
Assorted Syrups, Whipped  
Cream, and Toppings

## Executive Salad Bar | 5

Attendant Included  
Additional Toppings, Dressings,  
and Hand-Tossed Salads

## Whipped Potato Bar | 7

Buttered Mashed Potatoes  
with Your Choice of Assorted  
Fresh Toppings and Proteins

## Mac N' Cheese Bar | 9

Local Gouda Mac N' Cheese with Your  
Choice of Assorted Fresh Toppings  
and Proteins

## Street Taco Bar | 10

Attendant Included  
Design Your Own Street Taco with  
Guests' Choice of Smoked Brisket or  
Shredded Smoked Chicken

## Pasta Station | 12

Attendant Included  
Sauté Your Order with Assorted  
Toppings, Proteins, Sauces, and Pasta

23



# Hot Hors D' Oeuvres

Minimum and Increments of 25 pieces

- Baked Vegetable Stuffed Mushrooms**  | 2.50
- Vegetarian Spring Rolls** | 2.50
- Swedish Meatballs** | 2.50
- Mushroom Vol-Au-Vent** | 2.50
- Jalapeño Cream Cheese Wontons** | 2.50
- Spinach Strudels** | 2.50
- Beef or Chicken Empanadas** | 2.50
- Apple Pork Bellies** | 2.50
- Brisket Quesadillas** | 2.50
- Smoked Gouda & Bacon Mac N' Cheese Bites** | 2.75
- Spinach and Artichoke En Croûte** | 2.75
- Beef or Chicken Wellington** | 2.75
- Sesame Chicken or Beef Teriyaki Skewers** | 2.75
- Spicy Potato Samosas** | 2.75
- Steamed Pork Buns** | 2.75
- Blue Cheese Stuffed Mushrooms** | 2.75
- Cheeseburger Sliders** | 3.50
- Goat Cheese and Pear Turnovers** | 3.50
- Coconut Shrimp** | 3.75
- Cuban Beef & Potato Croquette** | 3.00
- Reuben Spring Rolls** | 4.00

 Vegan

24



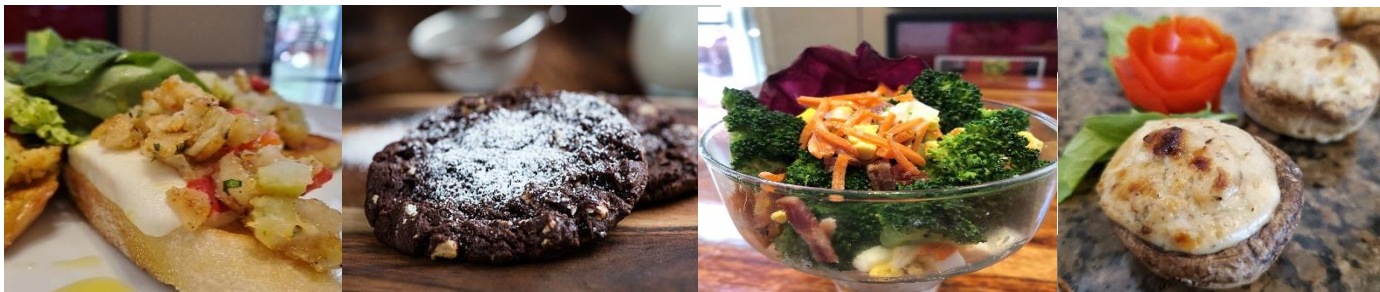
# Chilled Hors D' Oeuvres

Minimum and Increments of 25 pieces

- Cucumber Tomato Bruschetta  | 2.00  
Feta and Melon Mint Spoons | 2.00  
Cornbread Discs | 2.00  
Chipotle Chicken Roulade | 2.50  
Caprese Crostini | 2.50  
Assorted Tea Sandwiches | 2.50  
Assorted Canapés | 2.50  
Spiced Cheese Profiteroles | 2.50  
Crab Rangoon Wontons | 2.75  
Red Pepper & Feta Polenta Discs | 2.75  
Brie and Assorted Berry Tarts | 2.75  
Yogurt Parfait Shooters | 2.75  
Overton's Fried Green Tomato Bruschetta | 3.00  
Lobster Profiterole | 3.00  
Bacon Jam Deviled Eggs | 3.00  
Milk and Cookie Flutes | 3.00  
Caramelized Onion & Goat Cheese Tarts | 3.00  
Assorted Hand Rolled Sushi | 3.50  
Shrimp Cocktail Shooters | 3.50

 Vegan

25





# Carving Stations

All Carving Stations Require a Carving Attendant  
Carving Attendant Fee | 100 | Per 100 Guests

## **Overton Wet Rub Tenderloin | 200**

Herb Aioli; Serves 20

## **Texas Smoked Brisket | 200**

Sweet and Spicy BBQ Sauce; Serves 40

## **Sweet Honey-Cherry Glazed Pit Ham | 300**

Cranberry-Pomegranate Sauce; Serves 50

## **Honey- Jalapeno Roasted Turkey | 275**

Cranberry-Pomegranate Sauce; Serves 50

## **Smoked St. Louis Style Ribs | 150**

Chilled Coleslaw; Serves 50

## **Rosemary-Garlic Prime Rib | 350**

Au Jus and Creamy Horseradish; Serves 20

## **Jerk-Peppered Pork Loin | 150**

Pineapple Chutney; Serves 50

## **Steamship Round | 1200**

24 Hour Slow Roasted with Dijon Mustard and Creamy Horseradish;  
Serves 200

# Strolling Buffets

Iced Tea  
Add Fresh Brewed Gevalia Coffee To Your Meal | 1  
Minimum of 20 Guests

## Buddy Holly | 36

Tossed, Seasonal Garden Salad with Assorted Fresh Toppings and Homemade Dressings of: Creamy Ranch Dressing and Sweet Shallot Vinaigrette

Cheese and Meats Display  
Assorted Tea Sandwiches  
Smoked Gouda and Bacon  
Mac N' Cheese Bites  
Spinach Strudels  
Build-Your-Own Mashed Potato Bar

Smoked Turkey Carving Station

Assorted Baked Pies

## Matador | 38

Grilled Vegetable Display  
Drizzled with Balsamic Glaze  
Spinach and Arugula with Sweet Candied Pecans, Crisp Cucumbers, and Blue Cheese Crumbles; Served with Cranberry Vinaigrette

Vegetarian Potato Samosas  
Blue Cheese Stuffed Mushrooms  
Cornbread Discs  
Lemon-Pepper Chicken Skewers  
Build-Your-Own Baked Potato Bar

Smoked Brisket Carving Station

Mixed Berry Cobbler

27



# Strolling Buffets

Iced Tea

Add Fresh Brewed Gevalia Coffee To Your Meal | 1  
Minimum of 20 Guests

## Tumbleweed | 40

Executive Salad Bar with Tossed Seasonal Garden Salad, Assorted Fresh Toppings and Homemade Dressings of: Creamy Ranch Dressing and Sweet Shallot Vinaigrette

Chilled Marinated Antipasto Display

Build-Your-Own Pasta Station  
Overton's Fried Green Tomato  
Bruschetta  
Brie and Assorted Berry Tarts  
Mushroom Vol au Vent  
Vegetarian Spring Rolls  
Jerk-Peppered Pork Loin Carving Station

Cheesecake Station

## Wrangler | 45

Classic Caesar Salad Bar with Crisp Romaine Lettuce,  
Freshly-Grated Parmesan Cheese and Italian Garlic and Herb Croutons;  
Served with Classic Caesar Dressing

Assorted Sliced Fruit Display  
Grilled Vegetable Display  
Drizzled in Balsamic Glaze

Build-Your-Own Mac N' Cheese Bar  
Cream Cheese Jalapeno Wontons  
Steamed Pork Buns  
Coconut Shrimp  
New York Strip Carving Station

Sweet Rewards Display

28



# Liquor Bar Packages

Cash Bartender Fee | 100 | Per 100 Guests  
Full Liquor List Available Upon Request

## Premium

Grey Goose Vodka  
Tanqueray Gin  
Crown Royal  
Sauza Hornitos  
Captain Morgan  
Chivas Regal

Host	Cash
12.00	12.50

## Preferred

Tito's Vodka  
Bombay Sapphire  
Jack Daniels  
Cuervo Gold  
Bacardi Select  
Johnny Walker Red

Host	Cash
9.00	9.50

## House

Gilbey's Vodka  
Gilbey's Gin  
Jim Beam  
Sauza Gold  
Cruzan Rum  
Dewar's Scotch

Host	Cash
7.00	7.50







# Beer & Wine Bar Packages

Cash Bartender Fee | 100 | Per 100 Guests  
Full Liquor List Available Upon Request

## Craft

Host Cash  
7.00 8.00

- Karbach Love Street Blonde
- Deep Ellum IPA
- Saint Arnold Lawnmower
- Austin East Cider Texas Honey

## Imported

Host Cash  
6.00 7.00

- Corona
- Dos Equis
- Heineken
- Sam Adams
- Shiner Bock
- Stella Artois

## Domestic

Host Cash  
4.00 5.00

- Budweiser
- Bud Light
- Coors Original
- Coors Light
- Miller Light
- Michelob Ultra

## Champagne & Wine

Host Cash  
7.00 8.00

- House Champagne
- Robert Mondavi House Selects

30

# White Wine List

House Selections of Robert Mondavi and J. Roget are Available Upon Request  
Ask Your Conference Service Manager for a Full Wine List

## Sparkling Wine

Chandon Brut, CA | 50

Ruffino Prosecco, Italy | 38

## Light/Medium Body White

Banfi, Pinot Grigio, San Angelo, Italy | 44

Barone Fini, Pinot Grigio, Italy | 34

DryLands, Sauvignon Blanc | 32

Kim Crawford, Sauvignon Blanc, New Zealand | 44

Tutela, Pinot Grigio, Italy | 44

Trione, Sauvignon Blanc, CA | 64

## Full Body White

Coelho, Chardonnay, OR | 60

Kendall Jackson Chardonnay, CA | 38

L'Ecole, Chardonnay, CA | 45

Matthiason Chardonnay, CA | 75

Mer Soleil, CA | 48

## Sweet/Semi-Sweet White

Llano Estacado, Moscato, TX | 32

McPherson, Viognier, TX | 30

Monchhof, Riesling, Germany | 50

Trimbach, Riesling, France | 40

## Rose/Blush

McPherson "Les Copains" Dry Rose, TX | 34

# Red Wine List

House Selections of Robert Mondavi and J. Roget are Available Upon Request  
Ask Your Conference Service Manager for a Full Wine List

## Light Body Red

Argyle, Pinot Noir, OR | 60

Irony, Pinot Noir, CA | 36

Willamette Valley Vineyards "Whole Cluster", OR | 52

## Medium Body Red

Angels and Cowboys, Red Blend, CA | 48

Becker Vineyards, Claret, TX | 45

English Newsom RLT, Malbec Merlot, TX | 65

La Siena Red Wine | 75

Range, Syrah, WA | 70

William & Chris Skelton Key, Red Blend | 80

## Full Body Red

7 Moons , Red Blend, CA | 36

Alexander Valley Vineyards, Cabernet Sauvignon, CA | 52

Decoy, Cabernet Sauvignon, CA | 92

English Newsom, Cabernet Sauvignon, TX | 70

J, Lohr Cabernet Sauvignon, CA | 40

Juggernaut, Cabernet Sauvignon, CA | 60

Prisoner Wine "The Prisoner", CA | 100

Trapiche, Malbec, Argentina | 32

## Dessert Wines

Llano Estacado, Port, TX | 50