



**Hilton**  
**Austin Airport**

Hilton Austin Airport | 9515 Hotel Drive | Austin TX 78719 | United States  
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*Banquet Event Menus*  
*2023*

# BREAKFAST BUFFET SELECTIONS

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, An Assortment of Hot Teavana Teas and Assorted Chilled Fruit Juices for One Hour. All Pricing is Per Person Unless Otherwise Noted.*

## CONTINENTAL BREAKFAST BUFFETS

**Signature Continental \$25**  
Sliced Fresh Seasonal Fruits  
Assorted Pastries & Muffins,  
Breakfast Breads and Coffee Cakes  
Creamery Butter and Fruit Preserves

**Executive Continental \$28**  
Sliced Fresh Seasonal Fruits  
Assorted Pastries & Muffins,  
Breakfast Breads and Coffee Cakes  
Fresh Bagels & Cream Cheese  
Assorted Individual Yogurts  
Creamery Butter and Fruit Preserves

## ELITE BREAKFAST BUFFETS

**American Breakfast \$36**  
Sliced Fresh Seasonal Fruits  
Assorted Fresh Breakfast Pastries  
Farm Fresh Scrambled Eggs  
Yukon Gold Breakfast Potatoes  
Smoked Bacon and Fennel Sausage  
Toast Station with Jellies, Preserves and Creamery Butter

**South Park Sunshine \$39**  
Sliced Fresh Seasonal Fruits  
Farm Fresh Scrambled Eggs  
Assorted Fresh Breakfast Pastries  
Cinnamon Vanilla French Toast with Maple Syrup  
Yukon Gold Breakfast Potatoes  
Smoked Bacon and Fennel Sausage  
Steel Cut Oatmeal with Brown Sugar, Raisins, Pecans  
Toast Station with Jellies & Preserves, Creamery Butter Presentation

**South Austin Taco Bar \$35**  
Migas – Eggs Scrambled with Corn Tortilla Strips and Pico de Gallo  
Vegetarian Refried Pinto Beans  
Yukon Gold Breakfast Potatoes with Grilled Bell Peppers and Onions  
Warm Flour Tortillas  
Chili Lime Fruit Salad  
Shredded Cheddar Jack Cheese, Sliced Jalapenos,  
House-made Salsa Rojo and Salsa Verde

## Brunch Buffet \$40

Scrambled Eggs  
Yukon Gold Breakfast Potatoes  
Biscuits & Sausage Gravy  
Pasta with Shrimp, Tomato and Basil  
Chicken & Apple Waffles with Maple Syrup and Honey  
Seasonal Sliced Fruits & Berries  
Muffins, Breakfast Breads, Pastries

**Salad Bar:** Chefs Choice of Seasonal Salad Ingredients

**Soup Station:** Chicken Tortilla Soup and Broccoli & Cheddar Soup

## BREAKFAST BUFFET ENHANCEMENTS

*Minimum of 25 Guests Required*

Biscuits & Gravy \$7

Fennel Sausage/Bacon \$6

Cheese Tray Assortment \$8

Charcuterie Tray Assortment \$9

English Muffin Breakfast Sandwich with Ham, Egg, & Cheese \$9

Oatmeal Bar \$8

Steel Cut Oats, Brown Sugar, Raisins, Pecans, Preserves

Chef Attended Omelet Station \$15

Mix-Ins include Tomatoes, Mushrooms, Peppers, Onions, Ham,  
Bacon Crumbles and Cheddar and Jack Cheeses

*\*Includes one Attendant per every 50 guests, Maximum  
150pp at \$75 Fee per Attendant*

# PLATED BREAKFAST SELECTIONS

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee,  
An Assortment of Hot Teavana Teas and Assorted Chilled Fruit Juices. All Pricing is Per Person Unless Otherwise Noted.*

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## **Traditional Plate \$27**

Scrambled Eggs  
Yukon Gold Breakfast Potatoes  
Biscuits and Sausage Gravy  
Choice of: Smoked Bacon, Fennel Sausage or Ham

## **French Toast Plate \$28**

Cinnamon French Toast with Whipped Butter and Maple Syrup  
Choice of: Smoked Bacon, Fennel Sausage of Ham

## **Biscuits & Gravy Plate \$28**

Buttermilk Biscuits with Sausage Gravy  
Choice of: Smoked Bacon, Fennel Sausage or Ham

## **Southwest Plate \$36**

Fresh Made Migas with Eggs  
Grilled Bell Peppers, Onions  
Corn Tortillas & Shredded Cheese  
Vegetarian Refried Pinto Beans  
House made Salsa  
Served with Corn Tortillas  
Choice of: Smoked Bacon, Fennel Sausage or Ham



## THEMED BREAKS

*Includes Service for a Maximum of 30 Minutes, Minimum of 15 Guests Required.  
All Pricing is Per Person unless otherwise noted.*

### Standard \$25

Cheese Board with Assorted Crackers and Baguettes  
Charcuterie Board with Smoked Meats and Giardiniera Mix  
Diced Assorted Fruits with Strawberry and Honey Yogurt Dip  
Mixed Nuts  
Assorted Teas & Bottled Waters

### Healthy \$26

Whole Fresh Fruit  
Vegetable Crudit  with Ranch Dip  
Assorted Granola  
Mixed Nuts  
Apple and Orange juice

### Texas \$22

Corn Tortilla Chips  
House Made Ultimate Queso  
House-Made Salsa and Pico de Gallo  
Sliced Jalapenos  
Dr. Pepper Pulled Pork Sliders  
Sweet and Unsweet Iced Tea  
Bottled Waters

### Walking \$36

Walking Strawberry Oreos  
Walking Tacos  
Walking Banana Pudding  
Walking Strawberry Pretzel Salad

### Campfire \$38

S'mores on a Stick  
Campfire Donuts with Honey Yogurt Dip  
Peach Cobbler  
Bacon Wrapped Hot Dog Bites with Jalapeno Maple Glaze  
Roasted Apples with Butter

### Ballpark \$24

Waffle Fry Nachos  
Warm Soft Pretzel Bites with Mustard Cracker Jacks  
Assorted Candy Bars  
Popcorn  
Warm Peanuts in the shell  
Assorted Soft Drinks  
Coffees and Teas

### Chocolate Oblivion \$32

Fresh Baked Chocolate Chunk Cookies  
Chocolate Covered Marshmallows  
Chocolate Fudge Brownies  
Chocolate Bon Bons  
Chocolate Dipped Potato Chips  
Hot Chocolate  
Assorted Coke Products  
Bottled Waters

## BEVERAGES

Starbucks Coffee \$80

*\*Sold by the Gallon*

House Coffee \$65

*\*Sold by the Gallon*

Iced Tea \$65

*\*Sold by the Gallon*

Seasonal Agua Frescas \$40

*\*Sold by the Gallon*

Choice of Juice \$25

*\*Sold by the Quart*

Orange, Apple, Cranberry, Grapefruit

Assorted Coke Products \$4

*\*Sold by the Can*

Red Bull & Monster Energy \$6

*\*Sold by the Can*

Bottled Water \$5

*\*Sold by the Bottle*

Hot Taevana Tea \$4

*\*Sold by the Bag*

Continuous Beverage Service

Half Day (Up to 4 Hours) \$25

Full Day (Up to 6 Hours) \$30

*Includes Continuous Service of Freshly Brewed Seattle's Best Coffee, Assorted Hot Teavana Teas, Coke Products and Seasonal Agua Frescas*

## A LA CARTE BREAK ITEMS

### Sold Per Item

Bags of chips or pretzels \$4  
Assorted candy bars \$4  
Assorted Granola bars \$5  
Assorted Dried Cereals and Milks \$7  
Assorted Fruit Yogurts \$7  
Whole Fresh Fruit \$5

### Sold Per Dozen

Assorted Breakfast Breads \$42  
Muffins and Danishes \$42  
Chocolate Fudge Brownies \$42  
Freshly Baked Assorted Cookies \$42  
Breakfast Tacos \$50  
(Bacon, Sausage, Potato or Bean & Cheese)

### Sold Per Person

Homemade Potato Chips with Ranch Dip \$6  
Tortilla Chips with Guacamole and Salsa \$9  
Popcorn \$6

### Sold Per Pound

Mixed Nuts \$41

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax.  
Prices are subject to change without notice.

# ALL DAY MEETING PACKAGES

*Includes Continuous Beverage Service of Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee and Hot Teavana Tea Selections.  
Minimum of 15 Guests Required for All Day Meeting Packages.  
All Pricing is Per Person Unless Otherwise Noted.*

## THE CONTROLLER \$30

Morning Continental  
Assorted Chilled Fruit Juices  
Assorted Breakfast Pastries and Muffins  
Butter and Fruit Preserves

Mid-Morning Refresh  
Assorted Coke Products  
Bottled Spring Waters

Afternoon Wrap Up  
Assorted Freshly Baked Cookies  
Chocolate Fudge Brownies  
Assorted Coke Products

## THE CAPTAIN \$50

Morning Continental  
Assorted Chilled Fruit Juices  
Assorted Breakfast Pastries and Muffins  
Butter and Fruit Preserves  
Assorted Yogurts

Mid-Morning Refresh  
Assorted Granola Bars  
Assorted Coke Products  
Bottled Spring Waters

Afternoon Wrap Up  
Crudité of Crisp Garden Vegetables with Ranch Dip  
Freshly Popped Popcorn  
Bagged Mini Pretzels  
Assorted Freshly Baked Cookies  
Assorted Coke Products  
Niagara Bottled Water

# THREE COURSE PLATED LUNCH

Includes Dinner Rolls, One Starter, Entrée, Seasonal Vegetables, Starch Accompaniment, Dessert, Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service. Additional Entrée will be \$5 Per Person. All Pricing is Per Person Unless Otherwise Noted.

## Starters Selections *\*Choose One*

Chicken Tortilla Soup

Broccoli & Cheddar Soup

Garden Salad

Arcadian Greens with Tomato, Cucumber, Carrot, Mushrooms and Mixed Shredded Cheese

Strawberry Salad

Mixed Greens, Strawberries, Candied Pecans, Mozzarella Pearls and Balsamic Vinaigrette

Cherry Salad

Spinach, Dried Cranberries, Macerated Cherries, Goat Cheese Crumbles, Pecans and a Cherry Vinaigrette

Caesar Salad

Romaine Lettuce, Grated Parmesan and Herb Croutons with Creamy Caesar Dressing

## Entrée Starch Selections *\*Choose One*

Roasted Yukon Gold Potatoes

Scalloped Potatoes with Ham & Cheese

Boursin Whipped Potatoes

Wild Rice Pilaf

Seared Polenta Cakes

Pesto Orzo Pasta

## Entrée Vegetable Selections *\*Choose One*

Sautéed Spinach and Mushrooms

Tri-Colored Glazed Carrots

Southwest Corn

Haricot Verts

Asparagus

Broccolini

## Dessert Selections *\*Choose One*

Tiramisu Cake with Raspberry Sauce, Whipped Cream & Mint

Apple Pie with Whipped Cream, Caramel Sauce & Mint

Fried Cheesecake with Whipped Cream, Strawberries & Mint

Chocolate Mousse with Whipped Cream, Chocolate Sauce, Chocolate Crown & Mint

Chocolate Chip Cookie Ice Cream Sandwich with Chocolate Sauce, Whipped Cream & Mint

Seasonal Crème Brulee with Fresh Berries & Mint (50 people Max)

## ENTRÉE

Chicken Marsala \$32

Seared Chicken Breast Lightly Breaded with Market Mushrooms, Garlic and Sweet Marsala Wine

Chicken Asiago \$32

Roasted Chicken Breast Crusted with Asiago and Bread Crumbs with Mornay Sauce

Southwest Chicken \$32

Grilled Chicken Breast with Chipotle Sauce and Southwest Corn Salsa

Pan Seared Blackened Salmon (4oz) \$37

Beurre Blanc Sauce

Hanger Steak (4oz) \$34

Served with Red Wine Shallot Sauce

Pan Seared Beef Top Sirloin \$45

With Cherry Demi-Glace Sauce

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax. Prices are subject to change without notice.

# PLATED LUNCHES

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea, and Water Service.  
All Pricing is Per Person Unless Otherwise Noted. Available as a Boxed Lunch for an Additional \$4 per Person.*

## SANDWICHES AND WRAPS

*Served with Choice of Two Accompaniments and a Cookie.*

### Hot Ham & Brie \$25

Arcadian Mixed Greens, Honey Mustard Aioli on a Ciabatta

### Strawberry Caprese \$25

Sliced Strawberries, Cherry Tomatoes, Mozzarella Pearls, Fresh Basil, Reduced Balsamic, Extra Virgin Olive Oil on a Baguette

### Roasted Turkey \$25

Lettuce, Tomato, Pesto Aioli, Smoked Bacon on a Croissant

### Antipasto Wrap \$25

Balsamic Marinated & Grilled Zucchini, Red Onion, Roasted Red & Green Pepper, Tri Colored Quinoa, Spinach

### Italian Hoagie \$25

Ham, Salami, Provolone, Garnish of Oregano, Olive Oil, Balsamic Vinegar, Lettuce and Tomato on a Fresh Italian Roll

### Carnitas Panini \$25

Pork Carnitas, Swiss Cheese, Garlic Butter on a Ciabatta Hoagie

### Club Wrap \$25

Grilled Chicken, Smoked Bacon, Red Onion, Fresh Avocado & Italian Dressing

## ACCOMPANIMENTS

*(Choice of Two)*

Assorted Chips

Macaroni Salad

Southern Style Potato Salad

Fruit Salad

## SALADS

*Accompanied by Dinner Rolls with Creamery Butter and a Cookie.*

### Grilled Chicken Caesar \$26

Crisp Romaine Leaves, Herbed Crouton Crumble, Parmesan Cheese and Caesar Dressing

### Cobb Salad \$28

Chicken, Avocado, Blue Cheese, Bacon, Tomato, Egg, with Mixed Greens and Ranch or Balsamic Dressing

### Steak Salad \$30

4oz Hanger Steak on Bed of Mixed Greens, Cherry Tomatoes, Fried Red Onion Rings, Bacon Pieces and Blue Cheese Dressing

### Santa Fe Salad \$28

Seared Blackened Chicken, Red Onions, Black Beans, Tomato, Cilantro, Avocado and Grilled Tequila Lime Vinaigrette

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# SINGLE COURSE PLATED LUNCHES

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## **Chicken & Broccoli Fettuccini \$35**

Chicken  
Market Mushrooms  
Broccoli & Cream Sauce

## **Eggplant Parmesan \$28**

Lightly Breaded Topped with Marinara & Mozzarella

## **Beef Skillet Pasta \$35**

Olive Oil  
Spiral Pasta  
Parmesan  
Ground Beef  
Seasonal Vegetables

## **Beef Tips \$40**

Beef Tips  
Seasoned Fries  
Broccoli with Herb Butter

## **Sliced Ratatouille \$28**

Roasted Red Peppers  
Zucchini, Squash, Egg Plant  
Parsley, Tomato  
Extra Virgin Olive Oil

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# LUNCH BUFFETS

*Includes Freshly Brewed, Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service for One Hour.  
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## **Bergstrom Deli Buffet \$38**

Pasta Salad with Red Onion, Bell Peppers, Black Olives, Tomatoes  
& Red Wine Vinaigrette  
Caesar Salad  
Smoked Turkey, Smoked Ham, Roast Beef  
Swiss Cheese, Cheddar Cheese, Pepper Jack Cheese  
Dill Pickle Spears, Sliced Tomatoes, Sliced Red Onion,  
Green Leaf Lettuce  
Mayonnaise, Yellow Mustard & Dijon Mustard  
Assorted Bread & Rolls  
Freshly Baked Assorted Cookies

## **Texas Barbecue Buffet \$38**

Fresh Garden Salad, Potato Salad, Coleslaw,  
Strawberry Jalapeno Corn Bread Muffins  
Dry Rubbed Smoked Chicken Breast  
Sliced Smoked Brisket  
Smoked Andouille Sausage  
Vegetarian Pinto Beans  
Buttered Corn with Peppers and Onions  
Kosher Dill Pickle Spears, Jalapenos, Sliced Onions  
Bourbon BBQ Sauce  
Buttermilk Pie  
Apple Pie

## **Taste of Italy Buffet \$45**

Italian Sausage Soup with Tortellini  
Tri-Color Salad of Spinach  
Arcadian Mix & Romaine with Charred Lemon Vinaigrette  
Chicken Marsala - Market Mushrooms, Garlic,  
Light Sweet Marsala & Fettuccini Pasta  
Eggplant Parmesan with Tomato Basil Sauce & Mozzarella Cheese  
Roasted Potatoes with Italian Seasoning  
Chef's Seasonal Vegetable  
Garlic Knots  
Tiramisu

## **Cookout Buffet \$50**

Mixed Garden Greens,  
Cilantro Ranch & Balsamic Vinaigrette Dressings  
Potato Salad  
Buttermilk Fried Chicken  
Dr. Pepper BBQ Pulled Pork,  
Hawaiian Rolls  
Macaroni & Cheese with Prosciutto  
Cornbread Muffins with Butter  
Baked Beans with Burnt Ends,  
Brown Sugar & BBQ Sauce  
Buttered Corn on the Cob  
Fresh Pecan Pie  
Assorted Cookies

## **Southwest Buffet \$50**

Chicken Tortilla Soup  
Mixed Garden Greens with Jalapeno Ranch  
& Balsamic Vinaigrette  
Southwest Roasted Corn Salad  
Shredded Chicken Marinated in Chipotle  
Topped with Pico De Gallo  
Tequila, Chili, Lime,  
Garlic Marinated Beef Steak (*Carne Asada*)  
Warm Flour & Corn Tortillas  
Vegetarian Refried Beans  
Spanish Rice  
Sour Cream,  
House Made Salsa  
Pico de Gallo  
Cinnamon and Sugar Churros  
Peach Cobbler

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# THREE COURSE PLATED DINNERS

*Includes Dinner Rolls, One Starter, Entrée, Choice of One Vegetable and One Starch, Dessert, Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service. All Pricing is Per Person Unless Otherwise Noted.*

## Starters *\*Choose One*

Chicken Tortilla Soup

Broccoli & Cheese Soup

House Salad

Arcadian Greens with Tomatoes, Cucumbers, Mushrooms, Carrots, Shredded Mixed Cheese with Balsamic Vinaigrette or Cilantro Ranch

Cherry Salad

Spinach, Dried Cranberries, Pecans, Macerated Cherries and Goat Cheese with Cherry Vinaigrette

Strawberry Caprice Salad

Arcadian Greens, Strawberries, Roma Tomato, Mozzarella Pearls, Balsamic Reduction & Extra Virgin Olive Oil

Caesar Salad

Shaved Parmesan and Herb Crouton Crumble with Caesar Dressing

## Starter Upgrades

Fried Jalapeno & Cheese Ravioli with Vodka Sauce \$18

Lobster Bisque \$18

Blackened Crusted Ahi Tuna, Pan Seared with wasabi Cream & Balsamic Reduction \$21

Sea Scallops Wrapped in Bacon with a Demi-Glace Sauce \$24

Crab Cake with Creole Beurre Blanc Sauce \$24

Grilled Stuffed Portobello Mushroom, Ratatouille Mix, Four Cheese Blend & Parsley \$17

Custom Specialty Salads or Cheese Courses- *By Quote*

## ENTRÉES

Chicken Piccata \$38  
Lemon Caper Butter Sauce

Chicken Asiago \$41  
Herbed Breadcrumb Crumble, Asiago Cheese & Mornay Sauce

Citrus Cod \$40  
Citrus Cream Sauce

Filet of Atlantic Salmon \$44  
Beurre Blanc Sauce

Braised Boneless Short Ribs \$62  
Pan Jus

8 oz Hanger Steak Bordelaise \$45  
Hanger Steak, Red Wine Shallot Sauce

12 Ounce N.Y. Strip Steak \$63  
Marinated in Garlic, Thyme and Oil, Grilled and Served with a House Made Steak Sauce

Chicken Asiago & Shrimp \$75  
Grilled Chicken Breast topped with Asiago, Herbed Breadcrumb Crumble, Mornay sauce partnered with Seared Shrimp in Shallot & Butter sauce

Prime Rib & Crab Cake \$82  
Smoked Prime Rib served with Demi Sauce and a Crab Cake & a Creole Beurre Blanc Sauce

## Entrée Starch Selections *\*Choose One*

Scalloped Potatoes with Ham & Cheese  
Roasted Yukon Gold Potatoes  
Seared Polenta Cakes

Wild Rice Pilaf  
Boursin Whipped Potato  
Pesto Orzo Pasta

## Entrée Vegetable Selections *\*Choose One*

Broccolini  
Tri-Colored Glazed Carrots  
Sautéed Spinach and Mushrooms

Asparagus  
Southwest Corn  
Haricot Verts

## Dessert *\*Choose One*

Apple Pie with Caramel Sauce, Whipped Cream & Mint  
Chocolate Mousse with Whipped Cream, Chocolate Sauce & Mint  
Seasonal Crème Brulee with Fresh Berries & Mint (50 people Max)  
Molten Chocolate Cake with Chocolate Sauce, Whipped Cream & Mint  
Chocolate Chip Cookie Ice Cream Sandwich with Chocolate Sauce, Whipped Cream & Mint

Fried Cheesecake with Raspberry Sauce, Whipped Cream & Mint  
Tres Leches with Whipped Cream and Macerated Cherries

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax. Prices are subject to change without notice.

# DINNER BUFFETS

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service for One Hour.  
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## **Taste of Italy Buffet \$64**

Italian Sausage Soup with Tortellini  
Tri-Color Salad of Spinach, Arcadian Mix & Romaine,  
Tomatoes, Red Onion, Black Olives, Garlic Croutons,  
Grated Parmesan Cheese  
Breaded Chicken with Capers and Herbs in  
Lemon Butter Sauce  
Andouille Sausage and Peppers  
Penne Pasta with Chicken, Market Mushrooms  
and Herbs in Vodka Sauce  
Roasted Potatoes  
Broccoli tossed in Herb Butter  
Garlic Bread Knots,  
Assorted Dinner Rolls and Butter  
Tiramisu and Tres Leches Cake

## **All American Barbecue Buffet \$47**

Mixed Garden Greens, Cilantro Ranch Dressing  
& Balsamic Vinaigrette  
Potato Salad  
Baked Beans with Burnt Ends, Brown Sugar & BBQ Sauce  
Barbecued Chicken Leg Quarters with BBQ Sauce  
St. Louis Style BBQ Ribs Brushed with BBQ Sauce  
Smoked Brisket with BBQ Sauce  
Smoked Baked Potatoes with Butter, Sour Cream,  
Green Onions  
Chef's Seasonal Vegetable Grilled  
Strawberry Jalapeno Corn Bread Muffins  
Apple Pie and Cheesecake

## **Asian Accents Buffet \$50**

Asian Vegetable Salad~ Mix of Baby Corn, Water Chestnuts,  
Bamboo Shoots, Snow Peas, Teriyaki Dressing  
Mixed Greens Salad – Arcadian Greens, Tomato, Carrot,  
Cucumber, Mushroom, Shredded Mixed Cheese  
& Champagne Ginger Dressing  
Coconut Fried Shrimp with Sweet Chili Sauce  
Chicken Satay Skewer with Peanut Sauce  
Beef Satay Skewer with Ginger Soy Marinade  
Fried Rice  
Stir Fried Vegetables - Bok Choy, Carrots, Broccoli,  
Baby Corn Napa Cabbage, Snow Peas  
Fortune Cookies and Pineapple Cake

## **Texas Gulf Buffet \$60**

Mixed Green Salad with Arcadian Mix, Tomato, Cucumber,  
Carrot, Mushroom, Mixed Shredded Cheese,  
Ranch Dressing & Balsamic Vinaigrette  
Beer-Boiled Peel & Eat Shrimp  
Old Bay Potato Chips  
Fried Crawfish  
Boiled Corn on the Cobb & Yukon Gold Potatoes  
Hanger Steak, Haricot Verts  
Assorted Dinner Rolls & Butter  
Peach Cobbler with Cinnamon Ice Cream

## **Mexican Fiesta Buffet \$45**

Tortilla salad with Arcadian Mix, Pico De Gallo, Shredded  
Mixed Cheddar Cheese, Crispy Tortilla Strips  
& Chili Lime Vinaigrette  
Flour & Corn Tortillas, Chips and Queso with salsa  
Tequila Lime Grilled Chicken Breast with Chipotle Sauce  
Beef Fajitas with Grilled Peppers and Onions  
Chicken Sour Cream Enchiladas  
Spanish Rice and Back Beans  
Shredded Cheddar Jack cheese, Sour cream and Guacamole  
Churros and Tres Leches Cake

## **Gluten Free Buffet \$73**

Mixed Greens Salad, Tomato, Cucumber, Carrot, Mushroom,  
Shredded Cheese & Ranch Dressing \*GF  
Spinach Salad, Dried Cranberries, Pecans, Macerated  
Cherries, Goat Cheese, Cherry Vinaigrette \*GF  
Marinated Vegetable Salad \*GF  
Orzo with Red Peppers, Toasted Pine Nuts, Olives,  
Goat Cheese \*GF  
Chicken with Artichokes, Roasted Red Peppers,  
Capers, Olives \*GF  
Sliced Beef Top Round, Sautéed Mushrooms, Onions, Merlot  
Demi-Glace Reduction \*GF  
Baked Salmon, Citrus Cream Sauce\*GF  
Seasonal Fresh Vegetable \*GF  
Roasted Herbed Yukon Gold Potatoes \*GF  
Gluten Free Sliced Bread and Butter \*GF  
Flourless Chocolate torte with Chocolate Sauce,  
Whipped Cream and Mint \*GF

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# GROUP RECEPTION PACKAGES

*Includes Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Iced Tea and Water Service for a Maximum of One Hour.  
Minimum 25 Guests Required. All Pricing is Per Person Unless Otherwise Noted.*

## **BRONZE \$52**

Spanakopita, Tzatziki Sauce  
Mushroom Caps filled with Sausage, Blue Cheese, Thyme & Parsley  
Vegetable Eggrolls with Sweet Chili Sauce  
Imported & Domestic Cheese Platter  
Crudit  of Crisp Garden Vegetables,  
Ranch Dip  
Assorted Trail Mix

## **SILVER \$62**

Charcuterie Board-Smoked & Cured Meats, Dry Sausages, Roasted Sliced Meats,  
Whole Grain & Dijon Mustards & Imported and Domestic Cheeses  
Nacho Bar- Corn Tortilla Chips, House Queso, Black Olives,  
Pickled Jalapenos, Diced onion, Sour Cream, Salsa, Guacamole  
Beef Crostini- Beef Tenderloin, Crostini, Creole Beurre Blanc Sauce  
Smoked Bacon Wrapped Asparagus  
Boiled Peel & Eat Shrimp on Ice w/ Lemons & Cocktail Sauce

## **GOLD \$75**

Baked Brie Cheese- Wrapped in Puff Pastry, Garnished with Raspberry Sauce and Sliced Almonds  
Mediterranean- Homemade Roasted Red Pepper Hummus with Crostini & Pita Chips,  
Kalamata Olives, Green Olives, Marinated Artichokes & Giardiniera,  
Charcuterie of Prosciutto, Assorted Salami  
Imported and Domestic Cheese Display, Fresh & Dried Fruit Garnishes, Fruit Chutney,  
Assorted Crackers & Crostinis  
Sliced Fresh Seasonal Fruits, Berries, Ginger Pear Yogurt Dip  
Crab Salad in Pastry Tart Shells  
Assorted Miniature Quiche  
Beef Crostini - Beef Tenderloin,  
Crostini, Creole Beurre Blanc Sauce  
Pork Pot stickers with Spicy Soy Sauce  
Peeled Gulf Shrimp on Ice with Lemons & Cocktail Sauce

## **Chilled/Hot Seafood Upgrades:**

Iced Peeled Shrimp with Lemons & Cocktail Sauce \$26  
Cracked Steamed Crab Legs, Garlic Herb Butter \$28  
Crab Cakes with Creole Beurre Blanc Sauce \$32

Texas Beer Boiled Peel & Eat Shrimp \$22  
Lobster Tails with Lemon & Clarified Butter \$46

# RECEPTION STATIONS

*Includes Service for One Hour. Minimum of 25 Guests Required. All Pricing is Per Person Unless Otherwise Noted.*

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## Pasta Station \$55

Orecchiette Pasta with Shrimp,  
Garlic & Lemon Butter Cream Sauce  
Bowtie Pasta with Roasted Sliced Chicken Breast,  
Red Onion & Peas in a Vodka Tomato Sauce  
Penne with Asparagus,  
Chicken in a Parmesan Cream Sauce  
Red Pepper Flakes, Grated Parmesan Cheese  
Garlic Bread Knots

## Texas Station \$ 60

Julienned Grilled Chicken with Sautéed Peppers and Onions,  
Fajita Style Seasoned Taco Beef  
Refried Beans  
Spanish Rice  
Soft Flour Tortillas,  
Corn Taco Shell and House Queso  
Chips  
Taco Soup  
Tomato Salsa, Sour Cream and Guacamole  
Shredded Lettuce, Tomato, Onion  
Shredded Jack Cheese

## Variety Salad Station \$20

Chicken Caesar, Romaine Hearts, Grilled Chicken, Herbed Crouton Crumble,  
Shaved Parmesan Cheese  
Steak Salad, Arcadian Mixed Greens, Grilled Steak, Boiled Egg, Fried Red Onion Rings,  
Bleu Cheese Dressing & Bacon Pieces  
Greek Salad, Arcadian Mixed Greens, Romaine Hearts, House Marinated Olives,  
Gardiniera Mix, Tomatoes & Feta Cheese

## Viennese Table \$30

Assorted Truffles, Bon Bons, Assorted Mini Cheese Cakes,  
Macaroons, Cream Puffs,  
Lemon Squares & Fudge Brownie Squares,  
Strawberry & Cream Tartlets,  
Seattle's Best Regular Coffee, Decaffeinated Coffee  
Assorted Hot Teas.



## SPECIALTY CARVING STATIONS

*A \$75 Attendant Fee is Required per Station.*

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### ROASTED PRIME RIB \$455

House Seasoning Rubbed, Smoked, Horseradish Cream, Au Jus, Assorted Rolls  
(Serves 35 Guests)

### ROASTED TOP ROUND BEEF \$455

Served with Assorted Rolls, Whole Grain Mustard, Horseradish Cream, Red Wine Shallot Sauce  
(Serves 40 Guests)

### ROASTED BREAST OF TURKEY \$330

Served with a Jalapeno Citrus Cranberry Sauce, Assorted Rolls  
(Serves 25 Guests)

### MAPLE GLAZED HAM \$330

Served with a Maple Honey Glaze, Assorted Rolls  
(Serves 30 Guests)

### ROASTED OR SMOKED PORK LOIN \$350

House Seasoning Marinated, Slow Roasted, *Dr Pepper BBQ Sauce*, Assorted Rolls  
(Serves 30 Guests)

### GARLIC AND HERB CRUSTED TENDERLOIN OF BEEF \$455

*Served with Red Wine Shallot Sauce, Assorted Rolls*  
(Serves 22 Guests)

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# RECEPTIONS HORS D'OEUVRES

## COLD HORS D'OEUVRES

*Price is per 50 Pieces. Average Serving Size is 3-5 Items per Person.*

Smoked Asparagus Spears Wrapped in Bacon	\$160
Smoked Salmon Mousse on a Cucumber with Chives	\$155
Mozzarella & Tomatoes on Skewer with Balsamic Reduction and Extra Virgin Olive Oil	\$125
Smoked Salmon Roulade on a Wonton Chip	\$155
English Cucumber with a Crab Dill Salad	\$175
Roasted Red Pepper Boursin on Rye Crostini	\$120
Tomato and Basil Bruschetta on Crostini	\$135
Artichoke Dip Phyllo Cups	\$125
Goat Cheese on Pepper Crostini	\$140
Southern Deviled Eggs	\$135
Crab Salad Tartlet Shells	\$150

## HOT HORS D'OEUVRES

*Price is per 50 Pieces. Average Serving Size is 3-5 Items per Person.*

Ahi Tuna Poke on Wonton with Balsamic Reduction & Sesame Seeds	\$165
Coconut Shrimp	\$165
Beef Crostini with Red Wine Shallot Sauce	\$195
Miniature Crab Cakes, Creole Beurre Blanc Sauce	\$245
Scallops Wrapped in Bacon with Demi-Glace Sauce	\$250
Spanakopita, Tzatziki Sauce	\$145
Mushroom Caps filled with Sausage, Blue Cheese, Thyme & Parsley	\$185
Vegetable Eggrolls with Sweet Chili Sauce	\$135
Chicken Egg Rolls with Sweet Chili Sauce	\$155
Miniature Assorted Quiche	\$145
Chicken Pot Stickers with Sweet Chili Sauce	\$145
Pork Pot Stickers with Sweet Chili Sauce	\$145
Meatballs with Chimichurri Sauce	\$145

## HOT/COLD ITEMS

Baked Brie Cheese Display (Serves 15 – 20 Guests) Wrapped in Puff Pastry, Garnished with Raspberry Sauce and Sliced Almonds	\$175 per wheel
Nacho Bar Display Corn Tortilla Chips, House Queso, Black Olives, Pickled Jalapenos, Diced onion, Sour Cream, Salsa, Guacamole	\$15 per guest
Baked Spinach Artichoke Dip Display Crostinis, Crudité Vegetables	\$17 per guest
Bacon Wrapped Vegetable Display Ranch Dressing	\$15 per guest

## CHILLED DISPLAYS

*Pricing is per Person Unless Otherwise Noted*

### Crudite \$15

An assortment of Crisp Garden Vegetables (Fresh or Grilled) Ranch Dip

### Charcuterie Board \$23

Smoked and Cured Meats, Dry Sausages, Imported and Domestic Cheeses, Grilled Breads & Assorted Crackers Whole Grain and Dijon Mustard

### Antipasto \$19

Smoked Mozzarella, Assorted Salami, Peppadews Peppers, Marinated Artichokes, Sun Dried Tomatoes, House Marinated Olives, Tomato-Basil Bruschetta

### Sliced Fresh Seasonal Fruits \$17

Sliced Seasonal Fruits and Berries  
Ginger Pear Yogurt Dip

### Mediterranean \$31

Homemade Roasted Red Pepper & Regular Hummus with Pita Chips, Nicoise Olives, Kalamata Olives, Green Olives, Marinated Artichokes & Roasted Bell Peppers, Charcuterie of Prosciutto, Hard Salami, & Pepperoni, Imported & Domestic Cheeses, Crackers & Crostinis

### Imported & Domestic Cheese Display \$17

Imported and Domestic Cheeses  
Fresh & Dried Fruit Garnishes, Fruit Chutney, Assorted Crackers and Crostinis.

### Smoked Salmon Display \$330

(Serves 20 People)

Brunoise Tomato, Capers, Brunoise Red Onions, Cream Cheese, Lemon Slices, Rye Bread and Crostinis

Buffets require a minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax. Prices are subject to change without notice.

# LIBATIONS

A \$150 Bartender Fee is required for every 100 Guests. Minimum of 26 Guests. All fees are applicable to 24% service charge and 8.25% sales tax.

## DOMESTIC BEER \$6

Miller Genuine Draft  
 Miller Lite  
 Budweiser  
 Bud Light  
 Coors Light  
 Michelob Ultra  
 O'Doul's Non-Alcoholic Lager

## PREMIUM BEER \$7

Heineken Lager  
 Shiner Bock Amber  
 Amstel Light  
 Dos Equis Lager  
 Corona Extra  
 Samuel Adams Boston Lager

## LOCAL CRAFT BEER \$8

Seasonal

## HOUSE WINE \$8

Canyon Road Chardonnay  
 Canyon Road Cabernet  
 Canyon Road Merlot

## CHAMPAGNE (Market Price)

Seasonal

## WELL LIQUOR \$8.50

Rum: Myers Platinum  
 Gin: New Amsterdam  
 Vodka: Smirnoff  
 Tequila: Sauza Silver  
 Scotch: J&B  
 Bourbon: Jim Beam  
 Whiskey: Canadian Club

## CALL LIQUOR \$9

Rum: Bacardi Superior  
 Gin: Hendricks  
 Vodka: Titos  
 Tequila: 1800 Silver  
 Scotch: Dewar's  
 Bourbon: Jack Daniel's  
 Whiskey: Jameson

## PREMIUM LIQUOR \$10

Rum: Malibu  
 Gin: Bombay Sapphire  
 Vodka: Grey Goose  
 Tequila: Patron Anejo  
 Scotch: Chivas Regal  
 Bourbon: Maker's Mark  
 Whiskey: Crown Royal

## OPEN BAR PACKAGES

### PREMIUM WELL

Includes Premium, Call and Well Brands; Domestic and Imported Beers; House Wines and Coke Products

First Hour: \$20

Each Additional Hour: \$10

### CALL WELL

Includes Call and Well Brands; Domestic and Premium Beers; House Wines and Coke Products

First Hour: \$17

Each Additional Hour: \$9

### BEER & WINE

Includes Domestic and Premium Beers; House Wines and Coke Products

First Hour: \$16

Each Additional Hour: \$8

*~Host Bars also available (measured on consumption) ~*

Prices are subject to change without notice.

## PACKAGES

### Presenter's Package | \$185

Includes a Room Sized Tripod Projection Screen (up to 8'), Skirt, AV Cart, AC Extension Cord, Power Strip. Video Extension cable included upon request.

### Ballroom Projector Package | \$615

Includes Cinema Style Projection Screen, Ballroom Laser Projector, AV Cart and Requested Extension Cable, and AC Power Package

### Meeting Room Projector Package | \$525

Projection Screen (up to 8'), Meeting Room Projector, AV Cart and Requested Extension Cable, AC Power Package

### Audio Reinforcement Package | \$395

Includes 2 Powered Speakers on Stands, 1 Presidential Podium Microphone and 1 Audio Patch for Computer/MP3 and Audio Mixer.

## AUDIO

Audio Mixer - Digital | \$195

Audio Mixer - Small Format | \$70

Powered Speaker with Stand | \$95

Wireless Microphone (Handheld or Lavalier) | \$175

## VIDEO

Cinema Screen | \$200

Monitor-60" Flat Panel | \$425

HD Video Camera on Tripod | \$225

50' HDMI Cable | \$50

## ESSENTIALS

Flipchart with Post-it Pad and Markers | \$80

Presentation Remote Global | \$45

Laptop Computer | \$225

Polycom Soundstation 2 Conference Phone | \$165

## SCENIC

Drape - White (per 10' Section) | \$250

Drape - Black (per 10' section) | \$100

## LIGHTING

Custom Color LED Up-Lighting | \$60

Stage Wash Lighting (White) | \$95

## LABOR RATES

In Room Technician | \$100

Technician Set/Strike | \$85

All equipment is priced per day and subject to service charge and tax. Prices subject to change without notice. Equipment or services cancelled within 24 hours of event and all special request will be charged at full price. 24 - 72 hour cancellation notice hours will be charged at 50%. 72 hour notice required for all technical labor