



Glass Cactus Reception Menu

As Glass Cactus is a nightclub, admittance is strictly limited to persons 21 years of age and older. All guests are subject to being asked proof of age.

All prices are plus 22% service charge and 8.25% tax

International and Domestic Cheese Display

Selections of Fine Cheeses Garnished with Cascading Seasonal Fruits

Walnuts, Texas Pecans and Almonds

Selection of Sliced Breads & Gourmet Crackers

\$12.00 per person

Passed Hors d'oeuvres

Please choose three items

Rolled Chicken Quesadillas

Poblano Steak Churrasco

Cucumber with Pepper Crusted Ahi Tuna

Drizzled with Wasabi Soy

Portobello Wrapped in Flaky Puff Pastry

Hand Made Potato Puffs

Maytag Blue Cheese Drizzle, Chives & Heirloom Tomatoes

Beef & Chicken Skewers

Tender Marinated Beef and Chicken Tenderloins

Chipotle Barbeque Sauce & Black Eyed Pea Relish

Spicy Thai Spring Rolls with Roasted Peanut Sauce

Grilled Strips of Chicken, Zucchini, Grilled Red Peppers, Bibb Lettuce & Rice Wrapper

Price based on 3 total portions per person

*Choose 3 items for \$21.00
per person plus tax and service charge for one hour reception
\$38 per person for two hour reception*

*Choose 4 items for \$28.00
per person plus tax and service charge for one hour reception
\$45 per person for a two hour reception*



Glass Cactus

Glass Cactus Catering Menu

As Glass Cactus is a nightclub, admittance is strictly limited to persons 21 years of age and older. All guests are subject to being asked proof of age.

Hors d'oeuvre and Station Menus are designed for a maximum of two hours.

All prices are plus 22% service charge and 8.25% tax

We recommend a minimum of 2 – 3 stations and additional enhancements. Each selection has a minimum of 20 guests unless otherwise noted.

Passed or Displayed Hors d'oeuvres

Hot

Rolled Chicken Quesadillas

Poblano Steak Churrasco

*Bite sized strip of skirt steak marinated in cilantro garlic mixture
red, green and yellow bell peppers
Jalapeño jack cheese*

Portobello Wrapped in Flaky Puff Pastry

Price is \$5.00 per piece

Potato Cake with Seared Beef Tenderloin

*Seared Beef Tenderloin, Foie Gras & micro greens topped with
Dried Cherry and Raspberry Glaze*

Price is \$5.75 per piece

Beef Skewers or Chicken Skewers
Tender Marinated Beef or Chicken Tenderloins
Chipotle Barbeque Sauce & Black Eyed Pea Relish
\$5.75 per piece

Cold hors d'oeuvres displayed

Ahi Tuna
Cucumber with Pepper Crusted Ahi Tuna
Drizzled with Wasabi Soy

Price is \$6.00 per piece

Spicy Thai Spring Rolls
Grilled Strips of Chicken, Zucchini, Grilled Red Peppers,
Bibb Lettuce in a Rice Wrapper
Roasted Peanut Sauce
Total three pieces per person
\$6.00 per piece

Stations

Deluxe Raw Bar
Fresh Gulf Oysters, Jumbo Shrimp Cocktail, and Alaskan King Crab Leg
Served with Cocktail Sauce and Traditional Condiments
Total four pieces per person
\$27.00++ per person
\$100.00 per attendant

Shrimp Raw Bar
Jumbo Shrimp Cocktail
Served with Cocktail Sauce and Traditional Condiments
Total four pieces per person
\$20.00 per person

All prices are plus 22% service charge and 8.25% tax

Flat Bread

*Smoked Shrimp, Roasted Baby Spinach, Jalapeño Jack Cheese,
Grilled Tenderloin Flat Bread, Caramelized Onions, Arugala, Smoked Dallas
Mozzarella with a Balsamic Drizzle
Portobello Mushroom with Plum Tomato, Grilled Artichoke, Basil Pesto, Melted
Gorgonzola & Asiago Cheese*

\$18.00 per person

\$100.00 per attendant

Chop Chop Salad

*Mesclun Greens with Onions, Julienne Carrots, Pecans, Concasse Tomatoes
Feta Cheese with Balsamic Vinaigrette*

\$11.00 per person

South Western Caesar Salad

Romaine Greens, Cilantro Pesto Croutons and Queso Fresco

\$10.00 per person

Fresh Guacamole

Attendant Prepared Fresh Guacamole

Topopos for Dipping

\$14.00 per person

\$100.00 per attendant

Enhancements

Chip and Salsa

Fresh Salsa and Crisp Tortilla Chips

\$4.00 per person

International and Domestic Cheese Display

Selections of Fine Cheeses Garnished with Cascading Seasonal Fruits

Walnuts, Texas Pecans and Almonds

Selection of Sliced Breads & Gourmet Crackers

\$12.00 per person

All prices are plus 22% service charge and 8.25% tax

Market Display of Vegetables
Chef's Selection of Farm Vegetables
Herb Dip
\$8.00 per person
Minimum 50 guests

Assorted Artisanal Bread Selection@ \$4.00++ per person

Carving and Meat Stations

Slow Roasted Steamship of Beef /Pork
infused with elephant garlic ,
served with creamy Horseradish Aioli, Gourmet Mustard,
assorted carving Rolls
\$18.00 per person for Beef
\$16.00 per person for Pork
\$100.00 per attendant
(designed for 200 guests or more)

Mesquite Smoked Turkey Breast
Served with Chipotle Mustard Mayo Sauce
Assorted carving rolls
\$12.00 per person
\$100.00 per attendant

Petite Filet Kabob
Pepper Crusted Petite Filet with Black Truffle Demi, and Grilled Jumbo Shrimp
Fresh Chimichurri Sauce
Assorted Rolls
One kabob per person
\$24.00 per person
\$100.00 per attendant
Minimum of 100 guests required

Nuevo Latina Fish Taco
Rock Shrimp and Red Snapper
Flour Tortillas, Corn and Cabbage Slaw
Mango and Fire Roasted Salsa
\$18.00 per person

Blackened Ahi Tuna (seasonal)
Jicama Slaw, Meyers Rum Teriyaki Drizzle, and Fried Plantains
\$18.00 per person
\$100.00 per attendant

Citrus Braised Short Rib
Slowly Braised Beef Short Ribs
Sun Dried Tomato Mashed Potatoes
Ancho Barbeque Sauce
\$11.00 per person

Glass Cactus Grille
House Smoked Brisket
Kansas City Pork Ribs
Served with Jalapeno Cheddar Rolls
Ancho Barbeque Sauce
Fresh Market Vegetable Kabobs
\$21.00 per person
\$100.00 per attendant

All prices are plus 22% service charge and 8.25% tax

To Compliment Your Buffet
Miniature Desserts

Please choose three

Texas Blueberry Pecan Bread Pudding
Strawberry Shortcake
Bourbon Pecan
Cactus Pear Crème Brule
Total three pieces per person
\$10.00 per person

All prices are plus 22% service charge and 8.25% tax