



APPETIZER BUFFETS

Choose 3 items for \$24.00 per person

Choose 4 items for \$29.00 per person

Build Your Own Nachos

Chili, Queso Blanco, Guacamole,
Sour Cream, Pico de Gallo, Lettuce & Jalapenos

Buttermilk Chicken Tenders

Honey Dijon Dressing

Texan Station Wings:

Traditional Hot, BBQ, or Thai chili glaze

Southwest Egg Rolls

Smoked Chicken, Roasted Corn,
Black Beans, Red Peppers, & Spinach

Grilled Chicken Quesadillas

Roasted Peppers, Onions, & Cheese Blend

Creamy Spinach and Artichoke Dip

Crispy Tortilla Chips

**All Buffets Include
Fresh Salsa and Crisp Tortilla Chips**

All prices are subject to 22% service charge and 8.25% sales tax



Fiesta Buffet

Fresh Salsa & Queso Blanco,
Fresh Tortilla Chips

Roasted Corn and Black Bean Salad
Fire Roasted Corn, Black Beans, Pico de Gallo,
Fresh Cilantro Lime Vinaigrette, & Romaine Hearts

Red Snapper Vera Cruz
Fresh Snapper, Tomatoes,
Onions, Peppers, & Cilantro

Grilled Chicken & Beef Fajitas
Fresh Flour Tortillas, Cheddar Cheese,
Sour Cream, Guacamole, & Pico de Gallo

Tex Mex Rice
Regional Spanish Flavors

Barracho Beans
Pico De Gallo, Cilantro, & Bacon

Sopapillas
Cinnamon, Sugar, & Caramel

Mexican Churros
Served with Honey

\$45.00 per person
plus 8.25% tax and 22% service charge



Texan BBQ Buffet

Southwest Caesar Salad

Romaine, Caesar Dressing, & Tortilla Strips

Smoked Beef Brisket

Chipotle BBQ Sauce

Fire Roasted Chicken

Slow Hickory Smoked Baby Back Ribs

Chipotle BBQ sauce

Shiner Bock Beans

Sweet BBQ Flavor

Texan Potato Salad

Jalapeno and Cheddar Corn Bread

Assorted Cheesecakes, Pecan Tartlets, & Fruit Cobbler

**\$55.00 per person
plus 8.25% tax and 22% service charge**



Surf & Turf Buffet

Fresh Salsa & Tortilla Chips

Spinach & Artichoke Dip

Chop Chop Salad

Tomato, Carrot, Onion, Egg, Cucumber,
Choice of Avocado Ranch Dressing or Balsamic Vinaigrette

Atlantic Salmon

Roasted Poblano Broth

Herb Roasted Chicken

Hickory Smoked New York Strip

Red Skin Potatoes

Fresh Herbs

Grilled Seasonal Vegetables

Assorted Dinner Rolls

Seasonal Fresh Fruit Cobbler

Ala Mode Upon Request

**\$60.00 per person
plus 8.25% tax and 22% service charge**



Cowboy Buffet

Mixed Field Greens

Choice of Avocado Ranch Dressing or Balsamic Vinaigrette

Maryland Crab Cakes

Creole Mustard Buerre Blanc

Filet Medallions

Jack Daniels Sauce

Chipotle Chicken Breast

Chipotle Cream Sauce

Yukon Gold Mashed Potatoes

Roasted Garlic

Grilled Seasonal Vegetables

Balsamic Vinaigrette

Assorted Dinner Rolls

Assorted Mini Desserts

Chef's Choice

\$65 per person
plus 8.25% tax and 22% service charge



Reception Menu

* Minimum 60 guests

Southwest Station

Southwest Caesar Salad, Manchego Cheese
Beef & Chicken Fajitas
Grilled Onions, Bell Peppers, Flour Tortillas,
Sour Cream, Guacamole, Pico De Gallo, & Cheese
\$17.00 per person

Sports Bar Favorites

Southwest Spring Rolls, Avocado Ranch Dressing
Chicken Tenders, Barbeque Sauce
Texan Hot Wings, Bleu Cheese
Chips, Salsa, and Queso Blanco
\$14.00 per person

Pasta Station

Cheese Tortellini & Saffron Ziti
Chipotle Alfredo Sauce & Tomato Cream Sauce
Shaved Romano Cheese, Mushrooms,
Roasted Peppers, Onions, & Chopped Herbs
Focaccia Crostini
\$17.00 Per Person

Martini Whipped Potato Bar

Sweet Yam & Yukon Gold
Beef Tenderloin Tips & Shrimp Scampi
Apple Smoked Bacon, Shredded Cheddar Cheese,
Pecans, Cinnamon Butter, Chives, & Cayenne Crème Fraiche
\$17.00 Per Person

Build Your Own Nachos

Queso Blanco, Chili, Guacamole, Sour Cream,
Diced Tomatoes, Lettuce Salsa and Jalapenos
\$12.00 per person

International and Domestic Cheese Display

Selections of Fine Cheeses
Garnished with Cascading Seasonal Fruits
Selection of Sliced Breads and Gourmet Crackers, Nuts
\$12.00 per Person

Seasonal Fruit Platters

Fresh Seasonal Fruit, Berries, & Assorted Yogurts
\$ 10.00 per person

CARVING STATIONS

Slow Roasted Steamship of Beef Infused with Elephant Garlic

Creamy Horseradish Aioli, Mayonnaise, & Gourmet Mustard
Assorted Cocktail Rolls
(Designed for Two Hundred Guests or More)
\$12.00 per Person

Sage Rubbed Free Range Breast of Turkey

Sundried Cranberry Orange Crème, Fresh Cranberry Salsa
Pecan Raisin Rolls
\$12.00 per Person

Hickory Chip Smoked Beef Brisket

Slow Smoked Beef Brisket
Tangerine & Chipotle Sauces
Traditional Texas Jalapeno Cheese Rolls
\$12.00 per Person

Slow Roasted Prime Rib

Au Jus, Fresh Horseradish Sauce
Rosemary Baguettes
\$12.00 per Person

Herb & Pepper Crusted Tenderloin of Beef

Slow Roasted Garlic Dijonnaise, Fresh Horseradish Sauce
Rosemary Baguettes
\$18.00 per Person

Passed Hors D'Oeuvres

Hibachi Beef Skewers, Ginger Soy Glaze - \$4.25 Each

Petite Lump Crab Cakes, Roasted Red Pepper Aioli - \$4.50 Each

Beef Tenderloin, Wild Mushroom Gorgonzola Duxelles - \$4.75 Each

Shrimp Tempura, Sweet Chili Sauce - \$4.50 Each

Toasted Phyllo Cup, Spinach and Feta Ragout, Sundried Tomato Béchamel - \$4.25 Each

Cajun Chicken Skewers - \$4.25 Each

Grilled Kobe Beef Meatballs, Fresh Cilantro and Slow Roasted Garlic
Patron Chipotle Sauce - \$4.25 Each