

# ◆ BOXED LUNCH ON THE RUN

All options include individual kettle chips, seasonal whole fruit and baked cookie.

**Market Style:** All items are displayed and guests select their items and place them in a to-go bag. — **50**

**Packaged To-Go:** All items are completely packaged and labeled. Additional cost per person. — **55**

## SALADS

Select one type per 20 people. Max three types.

**Tri-Colored Pasta Salad:** Salad, grilled vegetables, marinated tomatoes, basil pesto

**Quinoa Grain Salad:** Herbs, chickpeas, tomatoes, crumbled feta, citrus vinaigrette

**Arugula Salad:** Compressed Texas watermelon, wild arugula, spiced pepitas, queso fresco, ancho vinaigrette

**Southern Slaw:** Red & green cabbage, carrot, green onion, chopped Peppadews cilantro-celery seed dressing

**Yukon Gold Potato Salad:** Celery, onion, egg, sweet relish, cider vinegar-Dijonnaise

**Greek Salad:** Onions, olives, tomatoes, cucumbers, feta, oregano, bell peppers, red wine vinaigrette

## SANDWICHES

Select one type per 20 people. Max three types.

**Slow-Roasted Beef Sirloin:** Aged cheddar, horseradish-mayo, green leaf, caramelized onion, marble rye bread

**Smoked Turkey Club:** Peppered bacon-tomato jam, crushed avocado, green leaf, Swiss cheese pretzel roll

**Caprese:** Heirloom tomato, buffalo mozzarella, cracked pepper, basil pesto, arugula balsamic reduction, ciabatta bun

**Roasted Chicken Salad:** Grapes, crushed walnuts, sundried cranberries, citrus aioli, green leaf multigrain bread

**Ancho Chili Rubbed Grilled Chicken:** Heirloom tomato, green leaf, Oaxaca cheese, pickled onion avocado-tomatillo mayo, telera roll

**Shaved County Ham:** Double cream Brie, brown mustard, heirloom tomato, lettuce, baguette

**Garden Vegetable & Tofu Bahn Mi:** Red pepper aioli, pickled carrot & daikon, cilantro, bolillo roll



**PLAZA**  
**SAN ANTONIO**  
◆ HOTEL & SPA ◆

BANQUET MENU SELECTIONS

# ◆ BREAKFAST SERVED

## PLATED BREAKFAST \$37 PER PERSON

All plated breakfasts are served with your choice of orange juice, freshly brewed regular or decaffeinated coffee and hot tea selection.

**Select (1) option from each below selection.**

### THE HEN HOUSE

Scrambled Cage-Free Eggs or Tofu-Vegetable Scramble: Tomato provençal, asparagus

Southern Eggs Benedict: Red chili braised pork, nopales, chipotle mornay, toasted sourdough

Egg White Frittata: Organic spinach, goat cheese, asparagus, roasted tomato, mushroom, chives

Local Honey & Ricotta Stuffed French Toast: Blueberry compote, agave syrup

### BAKER'S PRIDE

Flaky Butter Croissant: Nutella pastry cream

Texas Pecan Sticky Bun

Farmers Cheese & Fruit Kolaches

Jumbo Caramel Cinnamon Roll: Vanilla cream cheese

Streusel Topped Blueberry Muffin: Whipped creamery butter

Aged Cheddar & Jalapeño Scone: Seasonal fruit preserves

### THE BUTCHER

Applewood Smoked Bacon

Country Style Pork Sausage

Chicken & Apple Sausage

Smoked Jalapeño Sausage: Pork, beef

Brown Sugar & Spice Thick Cut Bacon — 5

### THE FARM

Vegetable Breakfast Hash: Sweet potatoes

Herb & Sea Salt Roasted Fingerling Potatoes

Hash Brown Potato Cakes

Shredded Potato Casserole: Caramelized onion, bacon, cheddar

Roasted Yukon Gold Potatoes: Charred poblano, onions

## PLATED BREAKFAST PANTRY ENHANCEMENTS — Priced Per Person

**Fresh Fruit Cocktail:** Mango coulis, toasted coconut — 8

**Organic Citrus Greek Yogurt Parfait:** Raspberries, dried mango, house-made granola — 9

**Early Settlers Bircher Muesli:** Rolled oats, almonds, pepitas, pecans, dried fruit, apple, almond milk — 10

**Vegan Coconut Chia Parfait:** Açai, raspberry, kiwi, crispy quinoa — 11

# ◆ BREAKFAST BUFFETS

## **BUFFET BASED ON 90 MINUTES OF SERVICE | MINIMUM 25 GUESTS**

Buffet-style breakfasts accompanied by your choice of orange juice, freshly brewed regular or decaffeinated coffee and hot tea selection.

### **UNDER THE TEXAS OAK BRUNCH — 66**

Açai, Strawberry, Blackberry & Blueberry Juice

Apple, Kale, Spinach, Ginger & Agave Juice

Hand Cut Seasonal Fruit: Melon, pineapple, grapes, berries

House-made Granola "Bar": Vanilla Greek yogurt, açai-blueberry Greek yogurt, fruit preserves, toasted coconut, dried cranberries, sliced strawberries, goji berries

Petite Fresh Baked Pastries: Flaky croissants, blueberry muffins, bran muffins, glazed danish

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

Smoked Atlantic Salmon: Capers, pickled red onions, sliced vine-ripened tomatoes, chives, chopped organic egg, mini bagels, plain cream cheese, chive cream cheese, lemon wedge

Charcuterie: Selection of assorted cured meat, salami, pâté, pickled vegetables, accompanying cheese, nuts, mustards, bread, crisps

Tomatoes & Cheese: Heirloom, vine-ripened, marinated tomatoes, pesto and cracked pepper marinated bocconcini, basil leaves, aged balsamic vinegar

Avocado Toast: Shaved watermelon radish, spiced pepitas, watercress, heirloom tomatoes, pickled red onions, smoked flake salt, artisan multigrain bread

Farm-Fresh Scrambled Eggs: Chives, pico de gallo, chicken-apple sausage, applewood-smoke bacon

Buckwheat Ricotta-Lemon Pancakes: Maple syrup

Brioche French Toast: Apricot-orange compote, agave syrup

### **SAN ANTONIO SUNRISE — 39**

Hand-Cut Fruit Salad: Berries

Individual Fruit & Plain Yogurt: Fruit preserves, house-made granola parfait

Petite Fresh Baked Pastries: Flaky croissants, blueberry muffins, bran muffins, glazed danish

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

### **THE MIGHTY TEXAN — 58**

Agua Fresca de Limón

Watermelon Agua Fresca

Petite Fresh Baked Pastries: Flaky croissants, blueberry muffins, bran muffins, glazed danishes

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

Hand Cut Fruit Salad: Berries, local lime-honey syrup, mint

Individual Fruit & Low-Fat Fruit Yogurts

Farm-Fresh Scrambled Eggs: Shredded cheddar cheese, fire-roasted tomato salsa, applewood smoked bacon, country-style pork sausage

Shredded Potato Casserole: Bacon, cheddar, caramelized onion

Meemaw's Buttermilk Biscuits: Black pepper gravy

Southern-Style Cheddar Cheese Grits

Cinnamon & Sugar-Dipped Thick-Cut Texas Toast: Brown sugar-banana compote, Maple syrup, whipped cream

# ◆ BREAKFAST BUFFETS

## **LA VILLITA — 37**

Mexican Fruit Salad: Papaya, pineapple, dragon fruit, Tajin seasoning

Whole Bananas

House-Made Granola Parfait: Agave lime yogurt, fruit preserves

Conchas, Borrachos, & Bigotes Rellenos

Sliced Seasonal Breakfast Breads: Sweet butter, fruit preserves, honey

## **RIVER WALK RISE & SHINE — 44**

Hand Cut Seasonal Fruit: Melon, pineapple, grapes, berries

House-Made Granola “Bar”: Vanilla Greek yogurt, açai-blueberry Greek yogurt, fruit preserves, toasted coconut, dried cranberries, sliced strawberries, goji berries

Steel Cut Oats: Brown sugar, Texas pecans, local honey, agave syrup, raisins

Sun-Ripened Fruit Smoothie Of The Season

Whole Fruits: Bananas, apples

Hard-Boiled Eggs: Sea salt flakes, local hot sauce

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

## **MINDFUL MORNINGS — 52**

Watermelon & Hibiscus Juice

Sun-Ripened Fruit Smoothie: Seasonal fruit

Cucumber & Citrus Water

Kashi Organic & Kellogg’s Smart Start Cereal: Fat-free milk, soy milk

Hand Cut Seasonal Fruit: Melon, pineapple, grapes, berries

House-made Granola “Bar”: Vanilla Greek yogurt, açai-blueberry Greek yogurt, fruit preserves, toasted coconut, dried cranberries, sliced strawberries, goji berries

Muffins: Mini banana nut oatmeal muffins, apple-cinnamon & flax seed muffins

Fruit Preserves & Almond Butter

Organic Spinach & Roasted Tomato Egg White Frittata

Chicken Apple Sausage

Sweet Potato & Asparagus Breakfast Hash

## **THE AMERICAN — 54**

Mixed Berry & Banana Smoothie

Hand Cut Seasonal Fruit: Melon, pineapple, grapes, berries

Individual Fruit & Low-Fat Fruit Yogurts

Selection of Classic Kellogg’s Cereals: 2%, low-fat, and soy milk

Petite Fresh Baked Pastries: Flaky croissants, blueberry muffins, bran muffins, glazed danish

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

Hot Steel Cut Oatmeal: Pecans, brown sugar, raisins, dried cranberries

Farm-Fresh Scrambled Eggs: Shredded cheddar cheese, applewood smoked bacon, country-style pork sausage

Chef’s Breakfast Potatoes

## ◆ BREAKFAST BUFFETS

### **SOUTH TEXAS BREAKFAST TACOS — 49**

Horchata de Melón

Local Soft Flour & Corn Tortillas

Fillings: Farm-fresh soft scrambled eggs, chorizo, refried beans, applewood bacon, crispy potatoes, queso fresco, shredded jack cheese, pico de gallo, fire-roasted salsa, tortilla strips, local hot sauces, sliced jalapeño, sour cream

Onion & Hatch Chili Roasted Yukon Potatoes

Agave Coffee Cake, Conchas, Apple–Spiced Pecan Muffins

**Enhancement:** Add beef barbacoa — 9

#### **BREAKFAST BUFFET ENHANCEMENTS** Minimum 25 guests

\*Attendant Fees apply

##### **Farm Fresh Egg & Omelet Preparation\* — 16**

Free-range eggs, egg whites, smoked bacon, chorizo sausage, country ham, sautéed mushrooms, sweet bell peppers, caramelized onions, organic spinach, tomatoes, jalapeños, feta cheese, mozzarella & jack cheese blend, pico de gallo, fire-roasted tomato salsa, local hot sauce selection

##### **Greek Yogurt Parfait Mason Jar Bar — 9**

Yogurts: Hibiscus–prickly pear, vanilla bean, traditional Greek

House-Made granola, açai syrup, mixed berry jam, blueberries, cinnamon-apple compote, smoked almonds, sliced strawberries, chia seeds, toasted coconut, graham cracker crumble

##### **Traditional Pozole Rojo\* — 9**

Tender braised pork, hominy, red chilis, sliced radish, cabbage, lime, cilantro, avocado, onions, tostada shells

##### **Scrambled Huevos Rancheros\* — 11**

Scrambled farm fresh eggs, sweet potato hash, refried beans, cotija cheese, cilantro, black beans, chorizo sausage, salsa de aguacate, crisp tortillas, sliced jalapeños

## ◆ BREAKFAST BONUSES

### **TACOS & TORTAS** Minimum 12 each

Accompanied with salsa roja, salsa verde, local hot sauces

Smoked bacon, cheese, egg taco — **8 each**

Chorizo, potatoes, egg taco — **8 each**

Charro beans, cheese taco — **7 each**

Nopales, charred poblano, egg taco — **8 each**

Broken yolk fried egg, smoked ham, pepper jack cheese, charred poblano relish, Telera roll — **10 each**

Broken yolk fried egg, applewood smoked bacon, cheddar cheese, English muffin — **9 each**

Provolone & cheddar omelet, marinated tomato, buttery croissant — **9 each**

Sausage patty, American cheese, smoked ham, buttermilk biscuit — **8 each**

# ◆ TIME OUT TAKE A BREAK OR TWO

## FAIR FAVORITES — 26

Buttered popcorn, kettle corn  
Mini corn dogs, red & yellow dips  
Beef jerky, chocolate-covered bacon  
Deep-fried Oreos, churro bites  
Ice-cold lemonade & sweet tea

## SNACKIN' & CRACKLIN' — 17

Chili & lime tortilla chips, chicharrones, duros de harina  
Salsa roja y verde, creamy jalapeño dip, limes, sour cream  
Watermelon lime agua fresca

### Enhancements:

Southern Texas Queso — **8 per person**  
Chunky Guacamole — **7 per person**

## LA PANADERÍA & PASTELERÍA — 24

Assorted: Polvorones de canele – cinnamon cookies, conchas – Mexican sweet bread, pequin chili chocolate brownies, Mexican pumpkin empanadas, sopapilla cheesecake pie bites  
Horchata, agua de jamaica

### Enhancements:

Champurrado or Atole — **141 per gallon**

## SHAKE IT UP — 22

Slivered almonds, spiced peanuts, candied Texas pecans, pepitas, mini M&M's, raisins, dried cranberries, sunflower seeds, banana chips, toasted coconut flakes, dark chocolate chips, dried blueberries  
Citrus-infused water, cucumber-mint-infused water

## MIND & BODY — 28

Glorious Greens Glass: Kale, green apple, spinach, cucumber, celery

Sticks & Dips: Carrot, cucumber, celery, jicama, green goddess, red pepper hummus

Fruit Skewers: Vanilla-cinnamon Greek yogurt dip

Cookies: Mini chocolate-cherry, mini oatmeal-raisin walnut

Blackberry-Orange & Ginger-Infused Water

## GLAZE YOUR LIFE — 36

Donuts: Vanilla, chocolate, sugar

Nutella frosting, lemon glaze, cajeta sauce, crushed Oreos, rainbow sprinkles, white & dark chocolate curls, Butterfinger crumbles

White & chocolate milk

## BREAK BOOSTERS

**Cookies:** Chocolate chip, oatmeal, peanut butter, macadamia nut, snickerdoodle — **96 per dozen**

**Cinnamon Sticky Buns:** Cream cheese frosting — **96 per dozen**

**Sliced Bakery Bread:** Lemon-almond pound cake, banana nut bread loaf — **84 per dozen**

**Assorted Energy Bars** — **72 per dozen**

**Whole Fruits:** Two types of apples, bananas, and oranges — **48 per dozen**

**Sliced Fresh Fruit & Berries** — **8 per person**

**Strawberries:** Whipped cream, brown sugar, chocolate sauce— **10 per person**

**Sugar-Dusted Lemon Bars** — **96 per dozen**

**Kolaches:** Fruit & farmers cheese **60 per dozen** (5 dozen minimum)

**Local Paleta:** Assorted milk & fruit paletas — **60 per dozen**

**Frozen Treats:** Premium ice cream bars, novelties — **72 per dozen**

**Assorted Mini Candy Bars** — **18 per pound**

**Popcorn, Potato Chips, and Pretzels** — **60 per dozen**

**Premium Mixed Nuts** — **31 per pound**

# ◆ HYDRATION IS KEY

## **HOT BEVERAGES** (per gallon)

Caffeinated Coffee\*: Freshly brewed caffeinated Lavazza — **128 per gallon**

Decaffeinated Coffee\*: Freshly brewed decaffeinated Lavazza — **128 per gallon**

Hot Tea Selection\* — **128 per gallon**

## **COLD BEVERAGES** (per gallon)

Mexican Atole, Champurrado, Tejuino, Horchata — **141 per gallon**

Iced tea: Sweet, unsweet — **86 per gallon**

Lemonade: Traditional or blackberry-mint — **93 per gallon**

Fruit Juices: Orange, apple, grapefruit, cranberry, tomato — **97 per gallon**

## **AQUA, H<sub>2</sub>O, WASSER, VODA, WATER**

Topo Chico — **10 each**

Richard's Rainwater — **8 each**

Spring Water — **6 each**

Liquid Death: Mountain, sparkling — **8 each**

S.Pellegrino Essenza: Fruit flavors — **9 each**

Boxed Water — **8 each**

Waterloo Sparkling Water — **6 each**

## **SODA, COLA, POP**

Dr. Pepper, Diet Dr. Pepper — **6 each**

Assorted Pepsico: Regular, Diet, Zero — **6 each**

Assorted Mexican Jarritos — **6 each**

Mexican Pepsi Bottles — **7 each**

## **EVEN MORE DRINKS**

Fruit Juices — **6 each**

Chilled Starbucks Frappucino — **8 each**

Kombucha — **9 each**

Fruit & Vegetable Smoothies — **9 each**

Red Bull: Regular, sugar-free — **7 each**

Gatorade — **6 each**

\*Includes assorted sweeteners, half & half, 2%, skim & soy milks, honey, lemon



# ◆ LUNCH BUFFETS

## **BUFFET BASED ON 90 MINUTES OF SERVICE | MINIMUM 25 GUESTS**

Buffet-style lunches accompanied by freshly brewed regular and decaffeinated coffee, hot tea selection and iced tea.

### **RANCH TO MARKET — 62**

Soup: Vegetarian creamy white bean & kale, carrot, onion, celery, lemon-herb

Organic greens: Roasted grapes, shaved fennel, toasted pinenuts, champagne vinaigrette

Cobb Salad: Romaine, smoked turkey, chopped egg, avocado, marinated tomatoes, bleu cheese crumbles, buttermilk ranch, pickled mustard seed vinaigrette

Bistro Beef Medallions: Texas Pride mushrooms, caramelized onion, Hill Country red blend jus, sea salt & herb roasted fingerling potatoes

Grilled Marinated Chicken Breast: Thyme jus, blistered green beans

Creamy Three-Cheese Mac-n-Cheese: Butter toasted brioche crumb, cavatappi pasta

Desserts: Display of mini pastries, lemon tarts

**Enhancements:** Pan-seared red snapper, farro, orange-carrot broth — **14 per person**

### **THE SANDWICH SHOPPE — 66**

Soup: Fire-roasted cream of tomato, Parmesan cheese croutons

Iceberg Wedge Salad: Toybox tomatoes, pickled red onions, bleu cheese crumbles, smoked bacon lardons, peppercorn buttermilk ranch, Italian vinaigrette

Tri-Colored Fusil Pasta Salad: Smoked almonds, sweet peas, tarragon-buttermilk dressing

Dill Potato Salad: Yukon gold potatoes, boiled eggs, celery, sweet onions, smoked paprika

Roasted Turkey Sandwich: Arugula, smoked gouda, pickled red onion, tomato jam, thick-cut multigrain

Garden Harvest Wrap: Roasted sweet potatoes, spinach, Mexican squash, charred peppers, herb & garlic hummus, pickled Fresnos

Deli Sliced Smoked Ham Sandwich: Muenster cheese, grain mustard aioli, herb & olive oil focaccia

House-made Potato Chips: Sea salt, Korean bbq spice

Desserts: Salted caramel pecan bar, chocolate chip cookies, chocolate cupcakes with peanut butter buttercream

**Enhancements:** Tarragon chicken salad wrap, little gem lettuce, whole wheat wrap — **7 per person**

### **LIGHT & BALANCED — 69**

Soup: Roasted sweet potatoes, carrot, apple, wild sage

Market-Style Greek Salad: Romaine, cucumber, tomato, kalamata olive, feta, oregano vinaigrette

Baby Organic Spinach & Lacinato Kale Salad: Marinated artichokes, roasted sweet peppers, heirloom carrots, basil leaves, celery leaves, red wine vinaigrette

Grilled Ora King Salmon: Wilted spinach, marinated tomatoes, farro, chermoula sauce

Herb Roasted Free Range Chicken: Green olives, roasted portobello, kale braised lentils, preserved lemon vinaigrette

Desserts: Fruit tarts, olive oil cake, ricotta cheesecake

**Enhancements:** Roasted sweet potatoes, spiced pistachios, crumbled goat cheese — **7 per person**

# ◆ LUNCH BUFFETS

## THE PROTEIN BOWL — 72

Soup: Creamy chicken & shiitake mushroom

Little Gem & Bibb Salad: Shaved fennel & celery, roasted corn, basil vinaigrette

Basil-Citrus Cous Cous Salad: Grilled vegetables, artichokes, tomato vinaigrette

Grains: Tri-colored quinoa, black barley, brown rice

Proteins: Black garlic chicken, roasted miso tofu, hard-boiled eggs, spiced gulf shrimp, skirt steak

Add-Ins: Roasted sweet potatoes, sliced jalapeños, soybeans, shaved radish, roasted mushrooms, pickled red onion, cucumber, spiced pepitas, chickpeas, black beans, shaved almonds, feta marinated tomatoes, green onions, furikake, sesame seeds

Sauces: Lemon-tahini vinaigrette, herb & garlic yogurt dressing, miso-yuzu vinaigrette, local hot sauces

Desserts: Fresh fruit & berries, date & coconut bites, pistachio-dried cranberry dark chocolate bark

**Enhancements:** Grilled Ora King salmon fillet — 14 per person

## THE 210 — 68

Soup: Chicken tortilla, queso fresco, crispy tortilla strips, cilantro

Romaine Salad, black beans, nopalitos relish, cornbread croutons, cotija, tomatoes, roasted poblano dressing

Cucumber & Papaya Salad: Grilled pineapple, lime-chili vinaigrette

The Taco Stand:

Flour Tortillas or Puffy Taco Shells

Pork carnitas, creamy poblano shrimp, shredded chicken tinga

Cabbage crunch slaw, lime, cilantro, white onions, pickled red onion, creamy avocado, salsa fresca, salsa verde, pico de gallo, cotija, local hot sauces, sour cream

Carne Guisada: Slow-cooked beef, brown gravy, cumin charro beans, warm stone ground chips, Southern Texas queso, cilantro rice, mesquites

Desserts: Tres leches & fruit, Mexican hot chocolate pot de crème, caramel flan

**Enhancement:** Jack fruit & portabello "carnitas" — 9 per person

# ◆ LUNCH SERVED

## APRIL – SEPTEMBER

All three-course plated and served lunches include a choice of soup or salad, one entrée, and one dessert as well as your choice of iced water or iced tea (upon request), freshly brewed regular and decaffeinated coffee, and hot tea selection.

### SOUP & SALADS (Select one)

**Roasted Tomato & Shallot Soup:** Basil, fried garlic

**Farmer's Vegetable Soup:** Texas barley, herbs

**Arugula Salad:** Compressed Texas watermelon, wild arugula, spiced pepitas, queso fresco, ancho vinaigrette

**Little Gem Lettuce & Strawberry Salad:** Macerated & dried strawberries, goat cheese, shaved fennel pistachio granola, rhubarb dressing

**Organic Baby Greens & Kale Salad:** Crumbled feta, roasted almonds, pickled cucumber, tomato & herb vinaigrette

### ENTRÉES (Select one)

**Blackened Red Snapper Fillet:** Aged cheddar grits, wilted spinach, patty pan squash, corn salsa — **69 per person**

**Pan-Roasted Oregano Chicken Breast:** Rigatoni rigate, stewed tomato cream, spinach, Swiss chard — **60 per person**

**Grilled Ora King Salmon:** Sweet corn purée, green beans, roasted baby potato, fennel-onion & epazote broth — **72 per person**

**Prime Sirloin Steak:** Herb & garlic boursin whipped potato, roasted mushroom, charred broccolini, cipollini onion jus — **68 per person**

**Grilled Tofu Steak:** Chickpea curry, cilantro jasmine rice, squash, grilled zucchini, piquillo peppers — **60 per person**

### DESSERTS (Select one)

**Tiramisu "On the Rocks":** Espresso-soaked ladyfingers, triple chocolate sauce

**Seasonal Fruit Tart:** Vanilla cream, mixed berries, passion fruit coulis

**Mason Jar S'mores:** Milk chocolate, graham crackers, toasted marshmallow

**Key Lime Pie:** Graham cracker crust, whipped cream, sweetened coconut

# ◆ LUNCH SERVED

## OCTOBER – MARCH

All three-course plated and served lunches include a choice of soup or salad, one entrée, and one dessert as well as your choice of iced water or iced tea (upon request), freshly brewed regular and decaffeinated coffee, and hot tea selection.

### SOUP & SALADS (Select one)

**Roasted Carrot & Ginger Soup:** Spiced walnuts, rosemary

**Butternut Squash Bisque:** Coconut cream, crushed hazelnuts

**Leek & Yukon Gold Soup:** Herbs, crispy kale

**Organic Spinach & Frisée Salad:** Granny smith apple, bacon lardons, bleu cheese, caramelized pecans, pomegranate vinaigrette

**Organic Greens & Shaved Kale:** Sweet potatoes, goat cheese, spiced pistachios, radish, local honey & citrus vinaigrette

### ENTRÉES (Select one)

**Marinated Chicken Breast:** Braised green lentils, roasted parsnip, kale, preserved lemon chermoula vinaigrette — **60 per person**

**Braised Texas Beef Shortrib:** Whipped sweet potatoes, roasted heirloom carrot, chimichurri natural jus — **75 per person**

**Roasted Cauliflower Steak:** Marinated tomato & kale, tri-colored quinoa risotto, toasted pepitas, sweet pepper relish, smoked carrot coulis — **60 per person**

**Grilled Ora King Salmon:** Crushed fingerling potatoes, cauliflower purée, delicata squash, pickled mustard seed dill vinaigrette — **68 per person**

**Grilled Butternut Squash:** Garlic-Parmesan brussels sprouts, pistachios, onion soubise, arugula — **60 per person**

### DESSERTS (Select one)

**Citrus Fruit Tart:** Vanilla cream, toasted almonds, passion fruit coulis

**Salted Caramel Cheesecake:** Pretzel crisp, popped corn

**Flourless Chocolate Cake:** Milk chocolate cremeaux, banana brûlée

**Orchard Apples:** Vanilla bean crème, cinnamon-sugar oatmeal crumble

# ◆ RECEPTIONS

## CANAPÉS

Items priced per piece. Minimum 50 pieces per item, then increments of 25.

### CHILLED BITES

#### Garden — 8

Herb & pecan crusted goat cheese lollipops, red pepper jelly, pickled Fresno  
Deviled eggs, avocados, candied jalapeños, pimento, chives  
Prickly pear & goat cheese, granny apple chutney, toasted cornbread

#### Farm — 10

Chipotle pulled chicken, jalapeño-avocado cream, blue corn tortillas  
Peppered Texas beef tenderloin carpaccio, horseradish cream, Parmesan crostinis  
Smoked duck breast, mango, caramelized onion, toasted wheat

#### Sea — 11

Smoked salmon rillette, croustade, lemon confit, dill  
Mango shrimp, sweet chili, cucumber cream  
Mexican shrimp cocktail, avocado, cucumber, tostadas

### WARM BITES

#### Garden — 8

Corn & kale fritters, chipotle rémoulade, green onions  
Spicy vegetable samosa, mint chutney  
Pesto marinated bocconcini, roasted tomato skewers

#### Farm — 10

Chorizo stuffed dates, applewood smoked bacon, bleu cheese crumbles  
Beef barbacoa taquito, ranchero sauce, lime-avocado crema  
Hatch green chili & chicken enchilada bites

#### Sea — 11

Crab cakes, chipotle rémoulade, chives  
Gulf shrimp & andouille kabobs  
Crispy gulf shrimp spring rolls, Thai chili dipping sauce

# ◆ RECEPTION PRESENTATION

## **BAKED TOMATOES & FETA CHEESE — 16 PER PERSON**

Heirloom tomatoes, thyme, olive oil, garlic confit, shallots, sliced baguette, artisanal crackers

## **ANTIPASTO — 19 PER PERSON**

Texas olive oil & garlic marinated tomatoes, pickled mushrooms, grilled asparagus, balsamic roasted portobello, grilled zucchini, marinated cipollini onions

Olive oil & herb marinated goat cheese, pesto tossed bocconcini, fontina cheese

Sliced prosciutto, mortadella, coppa salami, soppressata

Grilled flatbread, sliced focaccia

## **ARTISANAL CHARCUTERIE — 25 PER PERSON**

Domestic & imported cheese, prosciutto de parma, 'nduja, Texas Hill County Iberico

Serrano ham, mostarda, fig jam, candied Texas pecans, Marcona almonds, gherkins, pickled onions

Chef's selection of five domestic & imported artisan slices of cheese

Olive oil grilled sourdough, artisan crackers, lavash

## **CRISP & MARINATED GARDEN VEGETABLE CRUDITÉS — 17 PER PERSON**

Heirloom carrots, Persian cucumbers, tomatoes

Herb-marinated artichokes, celery sticks, pickled mushrooms, shaved radish, baby sweet peppers

Snap peas, broccoli florets, blistered shishitos, Castelvetrano olives, kalamata olives

Green goddess dip, buttermilk ranch, edamame hummus

## **SLICED SEASONAL FRUIT — 10 PER PERSON**

In-season field melon, tree fruits, berries, fruit-infused Greek yogurt dip

### **ICED SEAFOOD DISPLAY**

Each item is priced per piece. Minimum 24 pieces per each item

Displayed on crushed ice

Includes: Cocktail sauce, horseradish, mignonette, lemon & lime wedges, smoked sea salt, local hot sauces, saltines, oyster crackers

**Poached Jumbo Shrimp — 9 Each**

**Crab Claws — Market Price**

**Florida Stone Crab Claws (Seasonal Availability) — Market Price**

**Snow Crab Claws — 8 Each**

**East Coast Oysters On The ½ Shell — 5 Each**

**Gulf Coast Oysters On The ½ Shell — 4 Each**

**Atlantic Lobster Tail — 28 Each**

## ◆ ENGAGING STATIONS

\*Requires chef attendant

### **THE TEXAS TRINITY\* — 29 per person** (Minimum 35 guests)

Smoked beef brisket, bbq glazed tender pork ribs, cowboy's beef & pork jalapeño sausage

Creamy mac-n-cheese, kettle-backed beans, creamed sweet corn, sliced bread, potato salad, tart pickles, sliced onion, cowpoke's style slaw

### **PICK YOUR POKE BOWL\* — 26 per person** (Minimum 35 guests)

Ahi poke, Ora King poke, tofu or wakame poke

White rice, brown rice, organic mixed greens

Avocado, soybeans, quickles, black & white sesame seeds, sliced jalapeño, radish, diced mango, green onion, nori, furikake, pickled ginger, kimchi

Garlic ponzu sauce, unagi sauce, tamari sauce, spicy mayo, mango vinaigrette

### **FARMERS MARKET SALAD DISPLAY — 21 per person** (Minimum 30 guests)

Crisp romaine, organic seasonal greens, organic spinach & arugula

Feta cheese crumbles, shaved Parmesan cheese, bleu cheese

Spiced garbanzo beans, marinated tomato, Persian cucumbers, heirloom carrots, hard-boiled egg, candied pecans, dried cranberries, shaved almonds, charred corn, herb & garlic croutons, tortilla strips, pickled red onion, pepitas

### **CHEESE, QUESO, FORMAGGIO, KÄSE, FROMMAGE — 20 per person**

Chef's handpicked artisan cheeses (4), nuts, fruit preserves, red & green grapes

Crisps, crackers, sliced baguette

### **LOADED FRITO PIE — 17 per person**

Top off your own bag of Fritos corn chips

Texas red chili, shredded cheddar cheese, sour cream, Southern Texas queso, candied jalapeños, green onion, lime wedge, cilantro, black beans, pickled red onion

**Enhancement:** Vegan lentil & three bean chili — **6 per person**

### **SALSA & GUACAMOLE STATION — 17 per person**

Fire-roasted tomato salsa, charred salsa verde, mango & black bean salsa, avocado & hatch chile salsa

House-made guacamole, Mexican street corn guacamole, spicy avocado & pepita guacamole

Crispy yellow & blue corn tortilla chips

**Enhancement:** Add Southern Texas queso — **8 per person**

### **PHỞ-NOMINAL\* — 26 per person**

Rice noodles

Protein: Texas brisket, pork belly, mixed seafood, or grilled tofu

Broth: Beef or roasted vegetable

Additions: Bean sprouts, hoisin, sriracha, red onion, cilantro, green onions, Thai basil, lime wedge, jalapeño

# ◆ ENGAGING STATIONS

\*Requires chef attendant

## MAC-N-CHEESE MANIA

**Two selections — 23 per person | Three selections — 30 per person | Four selections — 35 per person**

Substitute gluten-free pasta — 4

**Traditional Creamy Three-Cheese:** Cavatappi pasta

**White Cheddar:** Double-smoked bacon, caramelized onion, three-cheese tortellini pasta

**Queso:** Jalapeño, picadillo beef, tortilla strips, orecchiette pasta

**BBQ Pulled Pork:** Creamy three cheese, brioche bread crumb, orecchiette pasta

**Smoked Brisket:** White cheddar sauce, pickled red onion, cavatappi pasta

**Spinach & Tomato:** Olive oil, basil, roasted red pepper, three-cheese tortellini pasta

## SLIDER STATION

**Two selections — 16 per person | Three selections — 23 per person | Four selections — 29 per person**

**All-American Beef:** Cheddar, pickle, secret sauce, potato bun

**Smoked Pulled Pork:** Bbq sauce, pickled onion, jalapeño, Hawaiian roll

**Buffalo Chicken:** Bleu cheese crumbles, carrot & celery slaw, pretzel bun

**Seared Tuna:** Kimchi, wasabi aioli, pickled ginger, potato bun

**Black Bean & Quinoa:** Red pepper hummus, tomato jam, pickle, mushroom, pretzel bun

**Grilled Chicken:** Jack cheese, pickled red onion, hatch chili relish, Hawaiian roll

## LA TAQUERIA

**Two selections — 15 per person | Three selections — 22 per person | Four selections — 28 per person**

**Cauliflower Picadillo:** Roasted corn, onion, tomato

**Chicken Tinga:** Onions, adobo, Mexican oregano, tomato

**Carnitas:** Pulled pork shoulder, sour orange, onion, garlic

**Shredded Beef Barbacoa:** Traditional spice, onion, lime

**Fried Fish Taco:** Chili-lime seasoning, tortilla strips

**Gulf Shrimp:** Lime & habanero, onions & sweet peppers

**Poblano & Jackfruit:** Roasted sweet peppers, spiced potatoes, black beans, adobo mushrooms

**Includes:** Corn tortillas, cabbage & snap pea slaw, jalapeños, cilantro, onion, salsa roja, salsa verde, pico de gallo, green onion, cotija cheese, black bean & corn salsa

**Enhancements:**

Birria Taco or Beef Barbacoa: Oaxaca cheese, beef consommé dipping sauce — **12 per person**

Puffy Taco Shells — **33 per dozen**

**FARRO(SOTTO)\* — 22 per person** (Select two)

**Texas Pride Mushroom:** Garlic & herb mascarpone, spinach

**Gulf Shrimp:** Caramelized onion, pancetta, garlic, tarragon

**Grilled Chicken:** Peas, Pecorino Romano, guanciale

**Roasted Poblano:** Smoked tomato broth, cotija cheese



## ◆ ENGAGING STATIONS

\*Requires chef attendant  
Minimums apply.

### BEEF

We proudly present naturally-raised Texas beef

Includes: Artisan bread rolls, creamed horseradish, Dijon mustard, pickled onion, chimichurri, house steak sauce

Served with: Sea salt & herb roasted Yukon gold potatoes, green onion, nori, furikake, pickled ginger, kimchi, garlic ponzu sauce, unagi sauce, tamari sauce, spicy mayo, mango vinaigrette

#### **Smoked Brisket\*** — 225 (Serves 20)

Low-n-slow, salt & black pepper

#### **Prime Strip Loin\*** — 480 (Serves 30)

Marinated and slow-roasted

#### **Prime Ribeye\*** — 630 (Serves 40)

Herb & Dijon mustard rubbed

#### **Tenderloin\*** — 480 (Serves 15)

Garlic & onion roasted

#### **Grilled Long Bone Tomahawk Ribeye\*** — 260 (Serves 7)

### POULTRY

#### **Chicken\*** — 650 (Serves 50)

Rosemary and red chili marinated semi-boneless whole chickens

Served with: Pancetta roasted cremini mushroom grits

#### **Duck Breast\*** — 380 (Serves 20)

Hoisin glazed sliced duck breast

Served with: Ginger-sesame & scallion noodles

#### **Turkey\*** — 335 (Serves 25)

Citrus brined tom turkey, pan gravy

Served with: Sage & cornbread stuffing, cider & maple glazed crispy brussels sprouts

# ◆ ENGAGING STATIONS

\*Requires chef attendant

## PORK

### **Porchetta\*** — 415 (Serves 30)

Crispy cracklin' & garlic-studded

Served with: Charred broccolini, balsamic cipollini onions

### **Belly\*** — 325 (Serves 20)

Tender five-spiced rubbed, sticky soy glaze

Served with: Bao buns, quick pickled cucumber, green onion

### **Suckling Pig Roast\*** — 815 (Serves 70)

Chorizo-sourdough stuffed, onions, garlic & herb butter, apple

Served with: Baked beans, jalapeño cornbread

### **Roasted Pork Loin\*** — 420 (Serves 25)

Cider-brined & slow-roasted

Served with: Roasted sweet potatoes, caraway sauerkraut

## FISH & SEAFOOD

### **Salt Baked\*** — 595 (Serves 40)

Citrus & herb gulf catch whole fish

Served with: Cabbage slaw, tortillas, lime crema, pico de gallo, jalapeño

### **Ora King Salmon\*** — 315 (Serves 15)

Garlic-Parmesan crusted whole Ora King Salmon fillet

Served with: Braised lentils, melted leek & butter sauce, green beans, steamed baby potatoes

### **Crawfish Boil (In Season)\*** — 1645 (Serves 100) — **outside event only**

Creole-style, corn on the cob, potato, andouille sausage

### **Texas Blue Crab & Gulf Prawn Boil\*** — 1325 (Serves 50) — **outside event only**

Old Bay seasoning, baby potatoes, pork & beef jalapeño sausage, corn, garlic, onion

### **Pei Black Mussels & Little Neck Clams\*** — 420 (Serves 30) — **outside event only**

Garlic & white wine steamed, tomatoes, chives, clam broth, spicy sausage, grilled baguette

# ◆ DINNER SERVED

## APRIL – SEPTEMBER

All three-course plated and served dinners include a choice of soup or salad, one entrée and one dessert, warm rolls & butter, freshly brewed regular and decaffeinated coffee, and hot tea selection.

### SOUP & SALADS (Select one)

**Tuscan Kale & Sweet Fennel Sausage:** Carrot, leek, celery, ciabatta croutons

**Sweet Corn & Crab Soup:** Cilantro, pickled Fresno chili purée

**Baby Spinach & Endive Salad:** Apricots, shaved Parmesan cheese, Texas pecans, shallot-lemon vinaigrette

**Little Gem Salad:** Roasted garlic focaccia croutons, shaved manchego cheese, chipotle-garlic dressing

**Baby Iceberg Wedge:** Aged cheddar cheese, pickled red onions, smoked bacon lardons, marinated tomatoes, green goddess dressing

**Caprese Salad:** Heirloom & marinated tomato, buffalo mozzarella, basil, olive oil vinaigrette, dark balsamic pearls

**Romaine & Shaved Kale Salad:** Feta crumbles, peppadew peppers, spiced pistachios, radish, local honey-citrus vinaigrette

### ENTRÉES (Select one)

**Roasted Chicken Breast:** Creamed spinach & gruyère polenta, patty pan squash, green beans, garlic-thyme jus — **100 per person**

**Seared Gulf Snapper:** Vegetable succotash, Swiss chard & Tasso ham, smoked carrot-fennel broth — **118 per person**

**Grilled NY Strip Steak:** Garlic confit potato purée, asparagus, cipollini onion, merlot jus — **124 per person**

**Roasted Skin-On Ora King Salmon:** Kale & roasted tomato farro, roasted cauliflower, lemon-chive vinaigrette — **120 per person**

**Sea Bass:** Chorizo Pamplona, tomato & onion braised lentils, snap peas, grilled artichokes — **120 per person**

**Seared Filet Mignon:** Crushed marble potato, heirloom carrots, broccolini, caramelized shallot, pinot noir jus — **130 per person**

**Ancho Rubbed Beef Filet & Gulf Prawns:** Whipped corn, herbed fingerling potatoes, baby squash, grilled asparagus — **134 per person**

### DESSERTS (Select one)

**Warm Pecan Bread Pudding:** Salted caramel, Brush Creek Ranch whiskey

**Tres Leches Cake:** Vanilla sponge, cinnamon whipped cream, cajeta sauce

**Vanilla Crème Brûlée:** Lemon shortbread, seasonal fruit garnish

**Traditional Tiramisu:** Espresso-soaked ladyfingers, mascarpone mousse, chocolate-covered espresso beans

**Chocolate Pot de Crème:** Shortbread cookie, cacao nibs, raspberries, Chantilly crema

# ◆ DINNER SERVED

## OCTOBER – MARCH

All three-course plated and served dinners include a choice of soup or salad, one entrée and one dessert, warm rolls & butter, freshly brewed regular and decaffeinated coffee, and hot tea selection.

### SOUP & SALADS (Select one)

**Roasted Pumpkin & Sweet Potato Soup:** Chipotle peppers, pepitas, crumbled goat cheese

**Saffron Cauliflower Bisque:** Roasted cauliflower, herb croutons

**Wild Mushroom Soup en Croûte:** Goat cheese, thyme, chives

**Grains & Romaine Salad:** Crispy farro, marinated tomato, shaved cucumber, feta, pomegranate seeds, herb vinaigrette

**Roasted Beet & Watercress Salad:** Red and golden beets, toasted pistachios, whipped feta, marinated tomato, tangerine vinaigrette

**Marinated Heart of Palm & Mandarin Salad:** Spinach, frisée, goat cheese fritter, citrus vinaigrette

**Roasted Squash & Greens Salad:** Butternut squash, delicata squash, granny smith apple, peppered goat cheese, candied pecans, sherry vinaigrette

### ENTRÉES (Select one)

**Truffle-Stuffed Chicken Breast:** Haricot verts, mushroom farro, butternut squash, Barolo sauce — **100 per person**

**Roasted Ora King Salmon Fillet:** Celeriac purée, roast parsnip, brussels sprouts — **123 per person**

**Filet of Beef & Gulf Prawn:** Barley risotto, heirloom carrots, winter squash, citrus gremolata, red wine sauce — **134 per person**

**Gulf Shrimp & Grits:** Aged cheddar soft grits, andouille sausage, garlic tomato, roasted sweet peppers, Salmorejo sauce — **114 per person**

**Filet Mignon:** Herb & horseradish potato purée, brussels sprouts, heirloom carrots, balsamic cipollini, port wine jus — **130 per person**

**Braised Beef Short Rib:** Aged cheddar grits, cultivated mushroom ragout, asparagus, chimichurri natural reduction — **121 per person**

**Roasted Half Chicken:** Brined & roasted semi-boneless chicken, sweet potato purée, broccolini, roasted sweet peppers, natural thyme jus — **110 per person**

### DESSERTS (Select one)

**Lemon Tart:** Coconut-almond crust, vanilla cream

**Banana Crunch:** Banana mousse, chocolate, crushed pretzel, salted caramel

**Traditional Vanilla Bean Cheesecake:** Citrus Chantilly, vanilla crème anglaise, seasonal berry compotes

**Apple Pie:** Cinnamon brown sugar, oatmeal crumble, vanilla whipped cream, short crust

**Dark Chocolate Mousse:** Maple sugar meringue, graham cookie crunch, soft fudge sauce

# ◆ COMPLETE CUSTOM DINNER BUFFETS

## BASED ON 90 MINUTES OF SERVICE | MINIMUM 50 GUESTS

Buffet-style dinners accompanied by freshly brewed regular and decaffeinated coffee, and hot tea selection.

### SOUP & SALADS (Select three)

**Tortilla Soup:** Vegetables, poblano, cotija, tortilla strips

**Roasted Butternut Squash Bisque:** Candied pepitas, apple cream, cumin-dusted croutons

**Creamy Tomato Soup:** Parmesan cheese crisps, brioche croutons, red chili flake

**Mixed Organic Green Salad:** Orange segments, marinated heart of palm, spicy pepitas, chili-lemon vinaigrette

**Thyme Roasted Baby Beets Salad:** Creamery goat cheese, blond frisée

**Spinach & Arugula Salad:** Texas grapefruit, quinoa, tomatoes, spiced pecans, white balsamic vinaigrette

**Panzanella Salad:** Heirloom tomatoes, shaved Parmesan cheese, basil, torn ciabatta croutons, cucumber, shaved red onion, cracked pepper

**Little Gem & Butterleaf Lettuce Salad:** Bleu cheese, crisp Asian pear, pomegranate-chive vinaigrette

**Seafood Ceviche Salad:** Mango, tequila, sweet peppers, cilantro, Fresno chili oil

**Classic Caesar Salad:** Crisp romaine lettuce, marinated white anchovies, roasted garlic dressing, Parmesan cheese, sourdough croutons

**Compressed Watermelon & Infused Field Melon Salad:** Crumbled feta, spicy pepitas, ancho chili vinaigrette, cilantro, cracked black pepper

**Steakhouse Style Chopped Salad:** Iceberg & romaine lettuce, bacon, red onion, bleu cheese, creamy buttermilk ranch dressing

**Mesquite Salad:** Grilled sweet corn, lime, chili-mayo, sweet peppers, cilantro

**Mexican Caesar Salad:** Romaine, avocado, cotija, ancho croutons, roasted jalapeño dressing, honey-citrus vinaigrette

### ENTRÉES

Two Selections — 89 per person | Three Selections — 102 per person | Four Selections — 114 per person

**Tender Beef Short Ribs:** Herb-whipped Yukon gold potatoes, roasted heirloom carrots, merlot reduction

**Wild & Cultivated Mushroom Ravioli:** Rich mushroom & caramelized onion ragout, Parmesan cream, baby arugula

**Jambalaya:** Andouille sausage, gulf shrimp, the “trinity”, tomatoes, creole rice

**Chicken & Corn Tamales:** Tomatillo salsa, crema, pickled red onion, cilantro

**Grilled Ora King Salmon:** Smoked shallot-whipped potato, wilted kale, smoked carrot jus

**Roasted Marinated Flank Steak:** Crispy onion, chimichurri, sea sat & herb-roasted fingerling potatoes

**Seared Striped Bass Fillet:** Sweet corn succotash, citrus beurre blanc

**Roasted Free-Range Chicken:** Organic kale tri-colored quinoa

**Eggplant Parmesan:** Heirloom tomato fondue, fresh mozzarella, garlic-tomato confit

**Shrimp & Grits:** Gulf shrimp, creamy aged cheddar jalapeño grits, smoked tomato sauce, chow-chow

**Roasted Cauliflower:** Vegetable farro, spinach-Parmesan cream

**Creamy Vegetable Risotto:** Mushroom, tomato, pea, carrot, zucchini, corn, garlic & herbs

**Loaded Mashed Potatoes:** Yukon gold, bacon, cheddar cheese, butter, green onions, sour cream

**Petite Sirloin Steak Medallions:** Mushroom-barley risotto, Hill Country red wine sauce, romanesco

**Grilled Chicken Breast:** Lemon-thyme jus, shaved brussels sprouts, smoked bacon lardons

## ◆ COMPLETE CUSTOM DINNER BUFFETS

### (ENTREES – CONTINUED)

**Seared Snapper Fillet:** Rainbow chard farro, olive oil-lemon vinaigrette, blistered shishito peppers

**Seasonal Vegetables:** Grilled, roasted, steamed

**Baby Back Ribs:** Smoked low & slow, house BBQ sauce glazed, baked beans, traditional coleslaw

**Braised Short Rib Risotto:** Crispy maitake mushrooms, aged Parmesan cheese, blistered tomato, basil

### DESSERTS (Select three)

**Chocolate Peanut Butter Pie:** Pretzel crust, whipped cream

**Seasonal Berry Fruit Tart:** Apricot glaze, vanilla bean crème anglaise

**Warm Pecan Bread Pudding:** Salted caramel, Brush Creek Ranch whiskey

**Tres Leches Cake:** Vanilla sponge, cinnamon whipped cream, cajeta sauce

**Vanilla Crème Brûlée:** Lemon shortbread, seasonal fruit garnish

**Lemon Tart:** Coconut-almond crust, vanilla cream

**Banana Crunch:** Banana mousse, chocolate, crushed pretzel, salted caramel

**Traditional Vanilla Bean Cheesecake:** Citrus Chantilly, vanilla crème anglaise, seasonal berry compotes

## ◆ DESSERT RECEPTIONS

Minimum 25 guests per station

### SOUTHERN COMFORT DESSERTS — 24 PER PERSON

Texas Pecan Pie: Brush Creek Ranch bourbon whipped cream, salted caramel

Dessert Nachos: Cinnamon sugar tortilla chips, spiced Aztec chocolate sauce, dulce de leche, whipped cream, toasted coconut, brown sugar-pineapple compote, M&M's, crushed Oreo cookies

Warm Seasonal Fruit Cobbler: Buttered crumb topping, vanilla bean ice cream

### BANANAS FOR BANANAS — 19 PER PERSON

Southern Style Banana Puddin': Vanilla wafers, crème

Bananas Foster: Caramelized sugar and rum, vanilla ice cream, chocolate ice cream

Brûléed Bananas: Crème brûlée, whipped cream, banana candy

### HILL COUNTRY PEACHES & CREAM — 21 PER PERSON

Tequila Flambéed Peaches: Cajeta, sour cream pound cake, cinnamon almond streusel, vanilla bean ice cream

Fredericksburg Peach Cobbler: Salted caramel, crème anglaise

Peaches & Cream Trifle

### WARM CHOCOLATE FONDUE — 25 PER PERSON

Dark, milk, and white chocolate fondue

Strawberries, banana bread, brownie chunks, Rice Crispy Treats, donut holes, pound cake, marshmallows, bacon strips

## ◆ BAR PACKAGES

Includes featured select wine, domestic and import beer, soda and water.

### MODERN

30 first hour / 12 each additional hour

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Bacardí Superior Rum  
Jack Daniel's Whiskey  
Dewars White Label Scotch  
Espolón Blanco Tequila  
Hennessy VS Cognac

### HISTORIC

35 first hour / 14 each additional hour

Brush Creek Vodka  
Hendricks Gin  
Ron Zacapa 23 Rum  
Brush Creek Straight Bourbon  
Johnny Walker Black Label Scotch  
Espolón Reposado Tequila  
Rémy Martin VSOP Cognac

Our **Historic Package** features Brush Creek Vodka and Brush Creek Straight Bourbon from an award-winning craft distillery on-site at our luxury ranch in Wyoming, Brush Creek Distillery.

The handcrafted spirits are innovative, utilizing the natural resources surrounding the ranch, and reveling in time-honored processes. Every batch is inspired by the compelling stories and sagas born from the land, just like the contents of every bottle.

## ◆ BARTENDER SERVICE

\$150 per bartender per 4-hour service. One bartender required per 75 guests.

### MODERN

Cocktails — 13  
Domestic Beer — 8  
Craft & Imported Beer — 9  
Wine — 11  
Soda & Water — 7

### HISTORIC

Cocktails — 15  
Domestic Beer — 8  
Craft & Imported Beer — 9  
Wine — 11  
Soda & Water — 7

### WINE & BEER

Domestic Beer — 8  
Craft & Imported Beer — 9  
Wine — 11  
Soda & Water — 7

## ◆ WINE BY THE BOTTLE

Can be added to any package or à la carte. Subject to availability. Priced per bottle.

### WHITE/SPARKLING

**Mumm Rose Sparkling**, Napa, California — 46

**Heinz Eifel Riesling**, Mosel Valley, Germany — 60

**Drumheller Chardonnay**, Columbia Valley, Washington — 40

**Au Bon Climat Chardonnay**, Santa Barbara, California — 54

### RED

**Cloudline Pinot Noir**, Willamette Valley, Oregon — 62

**Au Bon Climat Pinot Noir**, Santa Barbara, California — 54

**Mollydooker “The Boxer” Shiraz**, South Australia — 100

**Drumheller Cabernet**, Columbia Valley, Washington — 40

**Experience Cabernet**, Napa Valley, California — 110

## ◆ SPECIALTY COCKTAILS

Can be added to any bar package. Priced per consumption. \$18 per cocktail, pre-ordered. Maximum of 2 selections.

**La Villita Margarita:** Espolón Blanco, Guava, Watermelon, Mezcal Mist

**Signature in San Antonio:** Elijah Craig Small Batch, Vanilla Demerara, Black Walnut Bitters

**Mezcal in the Garden:** Mezcal, Maraschino, Spring Herbs, Honey, Fresh Lemon

**Texas Sun:** Zephyr Gin, Strawberry Oleo, Fresh Lemon, Bubbles

**Weekend in Mexico:** Tequila, Clement Creole Shrub, Pineapple & Guava Oleo

**Sunken Gardens:** Absolut Vodka, Riesling, Texas Peaches, Fresh Lemon



# POLICIES

## **FOOD AND BEVERAGE**

Our menus include a variety of choices to appeal to your guests. Menu items are subject to change based on availability. All menu prices are subject to a 26% taxable service charge and all applicable taxes. Please note that no food and beverage can be removed from the property following the conclusion of your event. Outside food & beverage is not permitted in any hotel event space.

Menus must be prepared for the final guarantees.

All bar service requires (1) bartender per 75 guests with a fee of \$150 per bartender, per 4 hours of service. All chef attendant menu items require (1) chef attendant per 50-75 guests depending on menu with a fee of \$150 per attendant. All fees are plus applicable taxes.

## **FUNCTION GUARANTEES**

Food guarantees are due ten (10) business days prior to the scheduled event date. If no guarantee is given, the expected attendance on the banquet event order will be considered the guarantee.

## **AUDIO VISUAL**

Our in-house audio-visual provider, Markey's, can assist you with all your AV needs. From data projection packages to video/audio equipment to lighting and décor, they have it all. See your Event Manager for more details and introductions.

**PLAZA**  
**SAN ANTONIO**  
◆ HOTEL & SPA ◆

# ◆ VEGETARIAN MENU

Plated or buffet vegetarian options.

## **VEGETABLE & MOREL FRICASSÉE**

Forbidden rice, artichoke, carrot, asparagus, smoked tomato jus

## **GRILLED TERIYAKI TOFU**

Brown rice, ginger bok choy, edamame, carrot, black garlic purée

## **GLUTEN-FREE CHEESE RAVIOLI**

Edamame succotash, huitlacoche, corn soubise, Parmesan cheese, herbs

## **ROASTED CAULIFLOWER STEAK**

Marinated tomato & kale quinoa, spiced pepitas, sweet pepper relish

## **CULTIVATED MUSHROOM RAVIOLI**

Baby spinach, roasted oyster mushrooms, marinated tomatoes, caramelized onion, wild sage-Parmesan cream

## **ROASTED MUSHROOM & RAJAS ENCHILADAS**

Black beans, roasted corn pico de gallo, salsa verde, guajillo sauce

## **PURPLE BARLEY RISOTTO**

Roasted eggplant & tofu purée, grilled broccolini, marinated tomatoes, toasted pine nuts, goat cheese

## **SPINACH & FARRO STUFFED WINTER SQUASH**

Crispy Brussels sprouts, cauliflower purée, Pecorino Romano

## **EGGPLANT PARMESAN**

Roasted tomato fondue, fresh mozzarella, heirloom tomato confit, arugula

## **HARISSA ROASTED CAULIFLOWER STEAK**

Herb & mascarpone risotto, salsa verde, pepitas, basil oil