

Dinner Buffets

Choice of Salad— Select One

Mixed Greens with Assorted Dressings

Traditional Caesar Salad

Jicama Slaw

Fresh Seasonal Fruit Salad

Accompaniments- Select One

Grilled Sweet Potatoes

Smoked Gouda Macaroni & Cheese

Wild Rice Pilaf

Garlic Whipped Potatoes

Spanish Rice

Herb Roasted New Potatoes

Saffron Risotto Cake

Vegetable Choice- Select One

Green Beans Almondine

Sautéed Seasonal Vegetables

Brussel Sprouts

Broccoli

Baby Carrots

Refried Beans

Entrée-

Grilled Chicken with Hatch Chili Cream Sauce

Beef Fajitas or Chicken Fajitas

Chicken Parmesan

Lasagna with Meat Sauce

Bowtie Pasta with Grilled Chicken and Garlic Alfredo Sauce

Chicken Piccata with Lemon Butter Caper Sauce

Beef Brisket

Chicken Marsala

Oaxacan Pork Chops

Honey Chipotle Salmon

One Entrée- \$27++ pp

Two Entrees- \$31++ pp

Three Entrees- \$35++ pp

*All items are subject to an additional 23% Service Charge & 8.25% Sales Tax. All pricing is subject to change without prior notice.

Plated Dinner

All plated dinners include: Choice of Salad, Entrée and Choice of Two Sides with Rolls with Butter, Ice Tea and Coffee.

Choice of Salad:

Market Salad with Red Onion, Feta Cheese and Sundried Tomatoes

Mixed Greens with Assorted Dressings

Traditional Caesar Salad with Croutons

Wedge Salad with Bleu Cheese Dressing and Bacon Crumbles

Accompaniments- Select One

Grilled Sweet Potatoes

Smoked Gouda Macaroni & Cheese

Wild Rice Pilaf

Garlic Whipped Potatoes

Mexican Rice

Herb Roasted New Potatoes

Saffron Risotto Cake

Vegetable Choice- Select One

Green Beans Almondine

Sautéed Fresh Seasonal Vegetables

Brussel Sprouts

Broccoli

Baby Carrots

Refried Beans

Entrees:

Meat or Vegetarian Lasagna

\$28.00++pp

Herb Cream Chicken- Seared Chicken with a Creamy Herb Sauce

\$29.00++pp

Tuscan Chicken Breast topped with Baby Spinach and Sun-dried Tomatoes

\$29.00++ pp

Pork Medallions served with an Apple-Cinnamon Glaze

\$29.00++pp

Beef Sirloin Medallions prepared with a Shitake Red Wine Demi Glaze

\$33.00++pp

Seared Salmon with Orange Zest and Citrus Sauce

\$36.00++pp

Grilled Ribeye Steak

\$39.00++pp

Host or Cash Bars

Premium Liquor

Brand Cocktails- Jim Bean, Canadian Club, Smirnoff, J&B, Sauza Gold, Beefeater, Bacardi Silver, Christian Brothers

\$6.00 per drink

Imported or Craft Beer

Samuel Adams, Corona, Shiner, Modelo

\$6.00 per Drink

Domestic Beer

Budweiser, Bud Light, Miller Light

\$5.00 per drink

House Wine

Redwood Creek Chardonnay, White Zinfandel and Cabernet

\$6.00 per drink

Super Premium

Premium Name Brand Cocktails

Jack Daniels, Crown Royal, Dewar's, Tanqueray, Absolut, Jose Cuervo, Cruzan Rum, Courvoisier VSOP,

\$8.00 per drink

Imported or Craft Beer

Samuel Adams, Corona, Shiner, Modelo

\$6.00 per Drink

Domestic Beer

Budweiser, Bud Light, Miller Light

\$5.00 per drink

House Wine

Redwood Creek Chardonnay, White Zinfandel and Cabernet

\$6.00 per drink

On all host bars, applicable service charge and tax will be applied.

See the following page for more details when having a bar at your event.

Open Bars

Pricing is priced by the hour

Premium

1 Hour- \$26.00++pp
2 Hours- \$32.00++ pp
3 Hours- \$34.00++pp
4 Hours- \$36.00++ pp

Super Premium

1 Hour- \$30.00++pp
2 Hours- \$36.00++ pp
3 Hours- \$38.00++pp
4 Hours- \$40.00++pp

Important Details

All beverage services require one bartender & cashier for every 100 guests. Bartender fee is \$100.00++ and cashier fee is \$75.00++. All events with alcohol being served require a Police Officer on site. Police Officers are \$45.00 ++ per officer and the hotel requires 1 officer per 150 guests. Food is required to be had at your event if you have a bar and shots will not be served at any functions. Open Bar and Host Bars are subject to 23% service charge and 8.25% sales tax.

PER TEXAS LAW, NO OUTSIDE OR DONATED ALCOHOL PERMITTED