

**Executive Chef** ∞ **Juan Torres**  
**Banquet Chef** ∞ **Victor Sierra**

**ALL PRICES INCLUDE TAX AND GRATUITY**

## **B R E A K F A S T M E N U S**

All Breakfast Menus include: Butter, Cream Cheese and Preserves,  
Orange and Grapefruit Juice, Coffee (regular and decaffeinated) and a Selection of Teas.

### **ON THE GO**

Boxed Breakfast: Danish, Muffin, Bagel w/ Cream Cheese, Individual Yogurt, Whole  
Fresh Fruit and Bottled Juice  
\$12.00 per person

### **THE FRESH START**

Assorted Morning Bakeries & Bagels, Fresh Seasonal Sliced Fruit with Yogurt Dip  
Buffet \$11.00 per person      Plated \$13.00 per person

### **ALPINE EXPRESS**

Assorted Morning Bakeries & Bagels, Fresh Seasonal Sliced Fruit, Individual Yogurts,  
Granola, Assorted Cold Cereals, Whole and Skim Milk  
Buffet \$12.00 per person

### **TRADITIONAL**

Assorted Morning Bakeries & Bagels, Fresh Seasonal Sliced Fruit, Roasted Breakfast  
Potatoes, Scrambled Eggs, One Breakfast Meat: Bacon, Ham, Sausage Links or Sausage  
Buffet \$14.00 per person      Plated \$16.00 per person

### **THE SOUTHERN**

Assorted Morning Bakeries and Bagels, Fresh Seasonal Sliced Fruit, Scrambled Eggs,  
Sausage, Creamy Grits, Buttermilk Biscuits served with Country Gravy  
Buffet \$15.00 per person      Plated \$17.00 per person (Choose One Bakery Item)

### **WOODLANDS**

Assorted Morning Bakeries and Bagels, Fresh Seasonal Sliced Fruit, Granola, Assorted  
Cold Cereals, Hot Oatmeal, Scrambled Eggs, Bacon and Sausage Links, French Toast or  
Pancakes  
Buffet \$17.00 per person

### **SOUTHWESTERN BUFFET**

Fresh Seasonal Sliced Fruit, Muffins, Warm Flour Tortillas, Chorizo & Roasted Poblano  
Frittata, Breakfast Potatoes, Spicy Black Beans, One Breakfast Meat: Bacon, Ham,  
Sausage Links or Patties, Sautéed Peppers & Onions, Salsa, Sour Cream, Guacamole,  
Cheddar Cheese  
Buffet \$19.00 per person

## **BREAKFAST BUFFET ADDITIONS**

These breakfast items must be ordered with a breakfast buffet for a minimum 25 people

### **QUICHE**

Lorraine, Vegetable or Ham & Swiss

\$4.00 per person

### **BREAKFAST SANDWICH**

Egg, Cheese and Meat (Bacon, Sausage or Ham) on Croissant, Bagel or in a Burrito

\$5.00 per person

### **OMELET STATION**

Made with assorted Meats, Cheese and Vegetables

Minimum 25 guests; maximum 100 guests. 1 Chef required per 50 guests @ \$75.00 each

\$6.00 per person

## A L A C A R T E B R E A K I T E M S

|   |          |
|---|----------|
| Individual Yogurts . . . . .  | \$2.00   |
| each  |          |
| Assorted Granola and Cereal Bars . . . . .                          | \$2.00   |
| each  |          |
| Mixed Nuts . . . . .  | \$21.00  |
| per pound   |          |
| Fresh Whole Fruit . . . . .   | \$ 1.00  |
| per piece   |          |
| Fresh Seasonal Fruit Tray . . . . .                                 | \$80.00  |
| with Yogurt Dip (Serves 25 people)                                  |          |
| Crudités of Fresh Vegetables . . . . .                              | \$80.00  |
| with Black Pepper Parmesan Dip (Serves 25 people)                   |          |
| Pretzels and Potato Chips . . . . .                                 | \$40.00  |
| (Serves 25 people)  |          |
| Tortilla Chips & Salsa . . . . .                                    | .\$35.00 |
| (Serves 25 people)  |          |
| Domestic Cheese Board . . . . .                                     | \$85.00  |
| per person with Seasonal Fruits and Crackers (minimum of 25 people) |          |
| From The Bakery (minimum order 2 dozen) . . . . .                   | \$30.00  |
| per 2 dozen Assorted Pastries, Muffins, Bagels and Butter and Jam   |          |

Assorted Woodlands Cookies  
(Selection may include Chocolate Chip, Peanut Butter, White Chocolate Macadamia,  
Oatmeal Raisin, Double Chocolate Chunk)

Assorted Woodlands Dessert Bars  
(Selection may include Brownies, Black and White Bars and Oatmeal Fruit Bars)

|   |         |
|---|---------|
| Coffee, Decaf, Tea, Hot Chocolate and Cider . . . . .       | \$20.00 |
| per gallon  |         |
| Fruit Juices: Apple, Cranberry, Grapefruit, Orange. . . . . | \$20.00 |
| per gallon  |         |
| Milk: Whole or Skim. . . . .                                | \$20.00 |
| per gallon  |         |
| Iced Tea, Lemonade, Fruit Punch . . . . .                   | \$15.00 |
| per gallon  |         |
| Soft Drinks, Canned Juices, Bottled Waters . . . . .        | \$ 2.00 |
| per beverage  |         |

## **SPECIALTY BREAKS**

### **GRANDMA'S COOKIE JAR**

Fresh Baked Assorted Cookies, Brownies and Bars, Whole, Skim and Chocolate Milk  
\$6.00 per person

### **SOUTH OF THE BORDER**

Tortilla Chips, Black Bean Dip, House made Guacamole and Salsa Fresca,  
Iced Tea and Lemonade  
\$9.00 per person

### **MOVIE MUNCHIES**

Buttered Popcorn & Assorted Candy Bars and Movie Treats, Iced Tea and Lemonade  
\$9.00 per person

### **KACHINA TRAIL**

Homemade Trail Mix, Mixed Nuts, Whole Fresh Fruit, Assorted Granola Bars, Iced Tea  
and Lemonade  
\$11.00 per person

### **PROTEIN FIX**

Domestic Cheese Board with Assorted Crackers, Mixed Nuts, Vegetable Crudités with  
Hummus and Dill Dip, Iced Tea and Lemonade  
\$12.00 per person

### **BOX LUNCH**

Includes a cold sandwich (see lunch menu for options), Bag of Chips, Piece of Whole  
Fruit, Homemade Jumbo Cookie, Condiments and Bottled Water  
\$15.00 per person



## LUNCH MENUS

Plated and Buffet Lunches include: Freshly Baked Bread and Butter,  
One Salad Selection (see below), One Starch Selection (see below),  
Chef's Choice of Seasonal Vegetables,  
Dessert (see menu below) and  
Beverage Station of Iced Tea or Lemonade, Coffee and Assorted Teas.

### **SALAD SELECTIONS**

Tricolor Pasta Salad  
Organic Mixed Greens with Two Dressing Selections  
Classic Caesar with Parmesan Cheese and Garlic Croutons  
Grilled Vegetable Salad with Balsamic Vinegar & Extra Virgin Olive Oil  
Spinach Salad with Mushrooms, Red Onion and Balsamic Vinaigrette  
Marinated Seasonal Fresh Fruit Salad with Fresh Mint  
Rosemary Roasted Red Bliss Potato Salad

### **GOURMET SALAD SELECTIONS**

*Additional \$3.00 per person to price of entree*

Asian Salad of Napa Cabbage & Assorted Lettuces, Toasted Slivered Almonds,  
Scallions, Mandarin Oranges & Sesame-Soy Vinaigrette  
Caprice Salad of Mixed Greens with Buffalo Mozzarella, Plum Tomatoes, Fresh Basil &  
Balsamic Vinaigrette  
Organic Mixed Greens with Toasted Pine Nuts, Sun Dried Tomatoes, Feta, Fresh Herbs  
& Vinaigrette

*Add \$3.00 to entrée price to plate & serve salad for a buffet meal.*

### **STARCH SELECTIONS**

Scallop Potatoes  
Garlic Mashed Potatoes  
Herb Roasted Red Bliss Potatoes  
Rice Pilaf  
Steamed Rice

### **SOUP DU JOUR**

\$4.50 per person in addition to price of entrée.



## **ENTREE SELECTIONS**

### **PAN SEARED CHICKEN BREAST with LEMON-THYME BUTTER**

Buffet \$16.00 per person      Plated \$18.00 per person

### **STUFFED CHICKEN MILANESE with PROSCIUTTO BECHAMEL SAUCE**

Chicken Breast Stuffed with Wild Mushrooms & Risotto

Buffet \$20.00 per person      Plated \$22.00 per person

### **STUFFED PORTOBELLO MUSHROOM with ARTICHOKE, FETA AND RICOTTA**

Buffet \$20.00 per person      Plated \$22.00 per person

### **LASAGNA**

Traditional Bolognese with Beef & Pork, Mozzarella Cheese and Marinara Or  
Grilled Vegetables with Roasted Tomato Pomodoro (minimum 15 people)

Buffet \$17.00 per person      Plated \$19.00 per person

### **FARFALLE PASTA PRIMAVERA with PARMESAN CREAM SAUCE**

|              |                           |                           |
|--------------|---------------------------|---------------------------|
| No Meat      | Buffet \$18.00 per person | Plated \$20.00 per person |
| With Chicken | Buffet \$21.00 per person | Plated \$23.00 per person |
| With Shrimp  | Buffet \$23.00 per person | Plated \$25.00 per person |

### **ROASTED PORK LOIN with DIJON SAUCE**

Buffet \$21.00 per person      Plated \$23.00 per person

### **BLACKENED ATLANTIC SALMON with CUCUMBER-YOGURT SAUCE**

Buffet \$21.00 per person      Plated \$23.00 per person

### **LEMON PEPPER TILAPIA with TOMATO-OLIVE-CAPER SAUCE**

Buffet \$22.00 per person      Plated \$24.00 per person

### **GRILLED MAHI-MAHI with CREAM PLUM SAUCE**

Buffet \$23.00 per person      Plated \$25.00 per person

### **ROASTED PRIME RIB OF BEEF**

Buffet \$19.00 per person      Plated \$21.00 per person

## **SALAD ENTREES**

### **CLASSIC CAESAR SALAD**

With Chicken           Plated \$13.00 per person

With Shrimp           Plated \$17.00 per person

### **KUSHI YAKI BEEF ASIAN SALAD**

Marinated beef tenderloin on a bed of Asian salad

Plated \$14.00 per person

### **LEMON PEPPER SALMON SALAD**

Lemon pepper crusted salmon on a bed of organic mixed greens

Plated \$14.00 per person

### **MANDARIN SPINACH SALAD**

Tossed spinach, mandarin orange wedges, red onion, mushrooms and champagne vinaigrette

Plated \$12.00 per person

## **THEMED BUFFET LUNCHES**

### **SOUP, SALAD & SANDWICH BUFFET \***

Includes Two Salad Selections, Soup of the Day, and Fresh Fruit Tray

#### **Make Your Own Sandwich**

Assortment of Sliced Meats, Cheeses, Breads, Garnishes, Condiments & Pickles

*OR*

#### **Pre-Made Sandwiches** (*Choice of two of the following*)

Chicken Salad or Tuna Salad Wrap

Grilled Vegetables & Avocado with Garlic Aioli on Whole Grain Bread

Ham & Swiss with Dijon Mustard, Leaf Lettuce and Red Onion on Focaccia

Portobello Mushroom with Arugula & Roasted Red Peppers on Sour Dough Bread

Cold Roast Beef & Provolone with Smoked Tomato Horseradish on Baguette

Smoked Turkey with Cranberry Aioli and Leaf Lettuce on Wheat Bread

French Dip with Roast Beef & Provolone on Soft Baguette with Au Jus

Grilled Chicken Breast with Pepper Jack Cheese and Ancho Mayonnaise on Focaccia

Pulled Pork with Mongolian BBQ Sauce on Dinner Roll

\$19.00 per person

**PASTA LUNCH BUFFET \***

(More than 60 people requires a Chef, billed at \$75.00)

Caesar Salad, Warm Garlic Bread, Grilled Mixed Vegetables

Fettuccini and Penne Pastas, Marinara and Alfredo Sauces

\$18.00 per person

With Italian Meatballs or Sausage     \$20.00 per person

With Sliced Grilled Chicken             \$21.00 per person

With Grilled Shrimp                         \$23.00 per person

**FAJITA LUNCH BUFFET \***

Tortilla Salad, Spicy Rice, Black Beans or Refried Beans, Warm Flour Tortillas

Grilled Chicken & Beef with Onions & Peppers, Tomatoes, Lettuce, Cheese

Sour Cream, Pico De Gallo, Guacamole, Tortilla Chips

\$20.00 per person

*\* Menu as listed, plus dessert & beverages.*

## **C O L D H O R S D ' O E U V R E S**

All Trays Serve (25) people

### **ALBACORE TUNA & AVOCADO WRAPS w/ SWEET ONION DIP**

\$85.00

### **POACHED JUMBO SHRIMP ON ICE w/ HORSERADISH COCKTAIL SAUCE**

\$90.00 (2-3 pieces per person)

### **ASSORTED FOCCACIA BRUSCHETTA**

Choice of: Eggplant Puree with Sun-dried Tomato Pesto,  
Marinated Feta Cheese with Sweet Salsa, Diced Grilled Vegetables & Blue Cheese

\$80.00

### **MEDITERRANEAN SPINACH WRAP**

Fresh Spinach, Sprouts, Artichokes, Cucumbers, Kalamata Olives, Tomatoes,  
Swiss Cheese and Sun Dried Tomato Pesto wrapped in a Spinach Tortilla

\$75.00

### **SHRIMP SALAD on BELGIAN ENDIVE**

\$85.00

### **KUSHI YAKI BEEF SALAD on ENGLISH CUCUMBER CUPS**

\$80.00

### **SMOKED SALMON on LAVOSH with CUCUMBER-YOGURT SAUCE**

\$90.00

### **TRI PEPPERCORN CRUSTED TUNA on WONTON CRISP**

Served Rare with Wasabi Horseradish and Sprouts

\$90.00

### **CALIFORNIA ROLLS**

Served with Wasabi and Ginger

\$60.00

### **NIGIRI & MAKI COMBO**

Served with Wasabi and Ginger

\$75.00

### **KUSHI YAKI NORI ROLLS**

Served with Wasabi and Ginger

\$60.00

## **HORS D'OEUVRES DISPLAYS & PLATTERS**

All platters & displays serve 25 people.

### **HOUSE-MADE DIPS**

Choice Of: Traditional Hummus, Bleu Cheese & Scallion, Kalamata Olive Tapenade, Roasted Garlic & Onion. Served with a Choice of: Tortilla Chips, Grilled French Bread, Toasted Pita Bread, or Toasted Focaccia  
\$65.00

### **MEXICAN LAYERED DIP with TORTILLA CHIPS**

Guacamole, Fresh Salsa, Refried Beans, Sour Cream, Black Olives & Cheddar Cheese  
\$60.00

### **CRUDITÉ OF FRESH VEGETABLES with DIP**

(Select one) Roasted Garlic & Onion, Herbed Yogurt, or Bleu Cheese & Scallion  
\$80.00

### **FRESH SEASONAL FRUIT TRAY with LIME MINT YOGURT DIP**

\$80.00

### **DOMESTIC CHEESE BOARD with SEASONAL FRUIT & CRACKERS**

\$85.00

### **BAKED ARTICHOKE & SPINACH DIP with GARLIC CROSTINI**

\$85.00

### **TRADITIONAL ANTIPASTI**

Prosciutto, Salami, Cured Olives, Marinated Artichoke Hearts, Tomatoes, Mozzarella, Shaved Parmesan, Cherry Peppers & Pepperoncini Peppers  
\$80.00

## **HOT HORS D'OEUVRES**

All platters & displays serve 25 people.

**TANDOORI CHICKEN SATAY with CHILI LIME VINAIGRETTE**  
\$70.00

**KUSHI YAKI BEEF SATAY with WASABI CREAM**  
\$75.00

**ROASTED GARLIC CHICKEN CAKES with CILANTRO LIME AIOLI**  
\$65.00

**GRILLED SALMON SATAY with GINGER LIME MAYONNAISE**  
\$80.00

**TEMPURA SHRIMP with SPICY THAI SAUCE**  
\$85.00

**SPICY SHRIMP CAKES with CHIPOTLE AIOLI**  
\$85.00

**SALMON CAKES with TOGARASHI REMOULADE**  
\$85.00

**QUESADILLAS with SOUR CREAM & SALSA FRESCA**  
Chipotle Marinated Chicken \$65.00      Mixed Cheeses \$65.00  
Corn, Tomato & Black Bean \$65.00      Pulled Pork \$70.00

**PORK POT STICKERS with PONZU SAUCE**  
\$50.00

**BACON WRAPPED SCALLOPS**  
\$90.00

**VEGETABLE EGG ROLLS with ORANGE SAUCE**  
\$75.00

## RECEPTION STATIONS & CARVINGS

Prices include chef attendants for stations.

### **BAKED POTATO BAR**

With Butter, Sour Cream, Scallions, Cheddar Cheese, Bacon, Broccoli and Salsa Fresca  
\$6.00 per person

### **PASTA STATION**

Cheese Tortellini, Assorted Pasta, Alfredo and Marinara Sauces, Parmesan Cheese,  
Breadsticks

\$9.00 per person

With Italian Meatballs and Sausage

\$14.00 per person

### **SUSHI BAR**

Have your own Sushi Chef, Creating Sushi to Order  
(\$40.00 per person approximately)

### **HONEY GLAZED PIT HAM**

Sambal Pineapple Chutney & Dinner Rolls

\$195.00 (serves 25 people)

### **ROASTED TURKEY BREAST**

Cranberry Relish, Traditional Gravy & Dinner Rolls

\$250.00 (serves 25 people)

### **CHERRY AND APPLE STUFFED ROASTED PORK LOIN**

Sour Cherry Reduction, Mustard Remoulade & Dinner Rolls

\$275.00 (serves 25 people)

### **ROASTED LEG OF LAMB**

Apple Mint Jelly & Dinner Rolls

\$275.00 (serves 25 people)

### **ROASTED PRIME RIB**

Au Jus, Horseradish Sauce & Dinner Rolls

\$295.00 (serves 25 people)

### **SEARED BEEF TENDERLOIN**

Whole Grain Mustard, Gorgonzola Cream Sauce & Dinner Rolls

\$400.00 (serves 25 people)

## DINNER MENUS

Plated and Buffet Dinner include: Freshly Baked Bread and Butter, Mixed Green Salad, One Salad Selection (see below), One Starch Selection (see below), Chef's Choice of Seasonal Vegetables, Dessert (see below) and Iced Tea or Lemonade, Coffee and Assorted Teas.

Single entrée dinners are the listed buffet and plated menu price per person. For mixed grill entrees, take the highest price of your two entrée selections and add \$7.00 per person to attain the mixed grill price. For multiple entrees on buffet dinners, take the highest price of your entrée selections and add the listed additional price. Maximum of two entrée selections for plated dinners.

### SALAD SELECTIONS

Organic Mixed Greens with Two Dressing Selections  
Classic Caesar with Parmesan Cheese and Garlic Croutons  
Grilled Vegetable Salad with Balsamic Vinegar & Extra Virgin Olive Oil  
Spinach Salad with Mushrooms, Red Onion and Balsamic Vinaigrette

### GOURMET SALAD SELECTIONS

*Additional \$3.00 per person to price of entrée*

Organic Mixed Greens with Pine Nuts, Sun Dried Tomatoes, Feta  
Fresh Herbs and Vinaigrette  
Organic Mixed Greens with Tomatoes, Marinated Artichokes  
Asparagus Spears and Herb Vinaigrette  
Caprese Salad of Mixed Greens with Buffalo Mozzarella, Plum Tomatoes,  
Fresh Basil and Balsamic Vinaigrette  
Garden Salad of Butter Leaf Lettuce with Cucumbers, Carrots, Mushrooms, Tomatoes  
Beets and Choice of Two Dressings  
Spinach Salad with Citrus Segments, Toasted Pine Nuts  
Red Onion and Raspberry Vinaigrette  
Hearts of Romaine Salad with Tomatoes, Gorgonzola and Honey Malt Vinaigrette

*Add \$3.00 to entrée price to plate & serve salad for a buffet meal.*

### STARCH SELECTIONS

Scallop Potatoes  
Garlic Mashed Potatoes  
Herb Roasted Red Bliss Potatoes  
Rice Pilaf  
Steamed Rice

### SOUP DU JOUR

\$4.50 per person in addition to price of entrée.

## **DINNER ENTREES**

### **STUFFED PORTOBELLO MUSHROOM w/ ARTICHOKE, FETA & RICOTTA**

Buffet \$20.00 per person                      Plated \$22.00 / \$7.00 as second entrée per person

### **PAN SEARED CHICKEN BREAST w/ WILD MUSHROOM BORDELAISE**

Buffet \$23.00 per person                      Plated \$25.00 / \$7.00 as second entrée per person

### **PARMESAN CRUSTED CHICKEN w/ SPINACH CREAM SAUCE**

Buffet \$23.00 per person                      Plated \$25.00 / \$8.00 as second entrée per person

### **STUFFED CHICKEN MILANESE w/ PROSCIUTTO BECHAMEL SAUCE**

Chicken Breast Stuffed with Wild Mushrooms & Risotto

Buffet \$25.00 per person                      Plated \$27.00 / \$8.00 as second entrée per person

### **BLACKENED ATLANTIC SALMON w/ TOMATO FENNEL VINAIGRETTE**

Buffet \$27.00 per person                      Plated \$29.00 / \$9.00 as second entrée per person

### **SESAME SEED CRUSTED TROUT FILET w/ LEMON CREAM SAUCE**

Buffet \$28.00 per person                      Plated \$30.00 / \$9.00 as second entrée per person

### **SHRIMP & VEGETABLE LINGUINI w/ CHARRED TOMATO CREAM SAUCE**

Buffet \$30.00 per person                      Plated \$32.00 / \$7.00 as second entrée per person

### **SEAFOOD LASAGNA w/ SHRIMP, CRAB & CHARDONNAY CREAM**

Buffet \$34.00 per person                      Plated \$36.00/ \$8.00 as a second entrée per person

### **HERB MARINATED RACK OF LAMB w/RED WINE JUS**

Plated \$49.00 per person/\$16.00 as second entrée per person

### **MARINATED FLANK STEAK**

Buffet \$28.00 per person                      Plated \$30.00 / \$8.00 as second entrée per person

### **HERB ROASTED PRIME RIB w/ AU JUS**

Buffet \$32.00 per person                      Plated \$34.00 / \$10.00 as second entrée per person

### **TRI PEPPER CRUSTED BEEF FILET w/ MANGO CHUTNEY**

Buffet \$45.00 per person                      Plated \$50.00 / \$15.00 as second entrée per person

*Steaks for all guests are prepared to the same temperature –  
medium unless otherwise requested prior to your event*



## **PASTA ENTREES**

### **PENNE PASTA with MARINARA & FRESH PARMESAN**

Buffet \$15.00 per person                      Plated \$17.00 / \$6.00 as second entrée per person

### **OVEN BAKED CHEESE TORTELLINI with ROASTED GARLIC ALFREDO**

Buffet \$18.00 per person                      Plated \$19.00 / \$6.00 as second entrée per person

### **CHEESE RAVIOLI with CHARRED TOMATO SAUCE & QUESO FRESCO**

Buffet \$18.00 per person                      Plated \$19.00 / \$6.00 as second entrée per person

## **SALAD ENTREES**

### **CLASSIC CAESER SALAD**

With Chicken                      Plated \$15.00 per person

With Shrimp                      Plated \$19.00 per person

### **KUSHI YAKI BEEF ASIAN SALAD**

Marinated beef tenderloin on a bed of Asian salad

Plated \$16.00 per person

### **LEMON PEPPER SALMON SALAD**

Lemon pepper crusted salmon on a bed of organic mixed greens

Plated \$16.00 per person

### **MANDARIN SPINACH SALAD**

Tossed spinach, mandarin orange wedges, red onion, mushrooms and champagne vinaigrette

Plated \$14.00 per person

## **BARBECUE BUFFET MENU**

All Barbecues (except Juan's) include: Freshly Baked Corn Muffins and Butter, Potato Salad, Woodlands Slaw, Baked Beans, Corn on the Cob, Dessert (see menu below) and Beverage Station of Iced Tea or Lemonade, Coffee and Assorted Teas.

### **ALL AMERICAN GRILL**

Hamburgers, Chicken Breasts , Hot Dogs, Buns & Assorted Condiments  
\$22.00 per person

### **BBQ CHICKEN with MONGOLIAN OR BOURBON BBQ SAUCE**

\$23.00 per person

### **BBQ PORK RIBS**

\$28.00 per person

### **GRILLED ATLANTIC SALMON with CAPER PARSLEY LEMON BUTTER SAUCE**

\$28.00 per person                      Wild Salmon Available – Market Price

### **BBQ CHICKEN & PORK RIBS**

\$30.00 per person

### **BLACK PEPPER-THYME CRUSTED RIB EYE STEAK with ROASTED CORN RELISH**

\$35.00 per person

### **★CHEF JUAN'S BBQ★**

Marinated Grilled Chicken, Pulled Pork Carnitas, Carne Asada Flank Steak, Mexican Green Salad, Rice, Black Beans, Fresh Tortillas, Homemade Guacamole and Pico De Gallo, Sour Cream, and Mixed Cheese  
\$36.00 per person

### **GRILLED FILET MIGNON with ROQUEFORT, CARMALIZED RED ONION & BALSAMIC BUTTER**

\$40.00 per person

### **WOODLANDS GRILL**

Chicken Breast Mole, Chipotle-Garlic Shrimp, Ancho-Honey BBQ Sauce New York Steak  
\$47.00 per person

### **MARINATED GRILLED VEGETABLES**

Red & Green Peppers, Red Onion, Eggplant, Squash and Portobello Mushrooms  
\$17.00 per person  
\$7.00 per person as a second entrée to any of the above selections

## DESSERT MENU

Plated Lunch or Dinner includes one dessert selection.

Buffet Lunch or Dinner: Less than 40 guests, one dessert selection.

More than 40 guests, two desserts may be selected.

*Additional Dessert Selections are \$2.00 per person per additional selection.*

*Premium Dessert Selections are \$4.00 per person per selection*

\* Indicates Desserts that cannot be plated.

### CAKES

Carrot Cake

German Chocolate Cake with Coconut Frosting

Poppy Seed Cake

Chocolate Sin

Red Velvet

Italian Tiramisu

### CHEESECAKES

Raspberry Rave Cheesecake

Sugar Free Cheesecake

New York Style Cheesecake

### TARTS & PIES

Apple Pie

Lemon Tart Garnished with Fresh Fruit

Key Lime Pie with Graham Cracker Crust

Pecan Pie

Pumpkin pie

### WARM PAN DESSERTS\*

Peach, Cherry, Blueberry or Apple Cobbler

### PREMIUM DESSERTS

Chocolate Dipped Strawberries

Tropical Fruit Parfait

Executive Chef  Juan Torres  
Banquet Chef  Victor Sierra

# BEVERAGE MENU

## SOFT DRINKS, JUICES, BOTTLED WATERS

Coke, Diet Coke, Sprite, Dr. Pepper, Orange, Apple, Grapefruit, Tomato, Cranberry Juice, Water, Perrier Sparkling Water

## DOMESTIC BEER

Budweiser, Bud Lite, Coors, Coors Light, MGD, Miller Lite, O'Douls (non-alcoholic)

## IMPORTED, PREMIUM & MICRO BEER

Corona, Heineken, Newcastle, Guinness Stout, Sam Adams, Pyramid Hefeweissen, Pilsner Urquell, Sierra Nevada, Amstel Light

## CALL LIQUOR

Tequila- Cuervo   Vodka-Absolut   Scotch- J&B  
Rum-Captain Morgan   Gin- Tanqueray  
Whiskey- Seagram's 7   Bourbon- Jack Daniels

## PREMIUM LIQUOR

Tequila- Patron   Vodka- Stolichnaya, Grey Goose   Scotch- Glenlivet, Chivas  
Rum- Myers Dark   Gin- Bombay Sapphire  
Whiskey- Crown Royal   Bourbon- Makers Mark, Jack Daniels

## CORDIALS/COGNACS

Amaretto di Sorrano, Bailey's Irish Cream, Courvoisier VS, Sambuca, Kahula, Gran Marnier, Chambord, Frangelico

## HOSTED BAR

A minimum of \$200.00 in sales per bar.  
Hosted Bar prices do not include service charge.

|  |          |
|--|----------|
| Soft Drinks . . . . .                    | \$2.00   |
| Fruit Juice & Bottled Waters. . . . .    | \$2.50   |
| Domestic Beer . . . . .                  | \$3.50   |
| Imported, Premium & Micro Beer . . . . . | \$4.00   |
| Well Liquor . . . . .                    | \$5.00   |
| Call Liquor . . . . .                    | \$6.00   |
| Premium Liquor . . . . .                 | \$7.00   |
| Cordials/Cognacs. . . . .                | \$7.00   |
| House Wines by the Glass. . . . .        | \$5.00   |
| Beer Keg (Domestic) . . . . .            | \$285.00 |
| Beer Keg (Import) . . . . .              | \$395.00 |

See the Catering Wine List for wines priced by the bottle.

## CASH BAR

A minimum of \$200.00 in sales per bar.

Cash Bar prices include tax.

|  |        |
|--|--------|
| Soft Drinks & Bottled Waters . . . . .   | \$2.00 |
| Fruit Juice . . . . .                    | \$3.00 |
| Domestic Beer . . . . .                  | \$4.00 |
| Imported, Premium & Micro Beer . . . . . | \$4.50 |
| Well Liquor . . . . .                    | \$5.50 |
| Call Liquor . . . . .                    | \$6.50 |
| Premium Liquor . . . . .                 | \$7.50 |
| House Wines by the Glass . . . . .       | \$5.50 |
| Cordials/Cognacs. . . . .                | \$8.00 |

## CATERING WINE SELECTIONS

### HOUSE WINES

|                                   |       |
|-----------------------------------|-------|
| Sycamore Lane, White Zinfandel    | \$ 26 |
| Sycamore Lane, Chardonnay         | \$ 26 |
| Sycamore Lane, Merlot             | \$ 26 |
| Sycamore Lane, Cabernet Sauvignon | \$ 26 |

### CHAMPAGNE & SPARKLING WINE

|  |       |
|--|-------|
| Wycliff Extra Dry                                | \$ 26 |
| Domaine Chandon Brut                             | \$ 58 |
| Domaine St. Michelle, Blanc de Blanc, Washington | \$ 45 |
| Moet & White Star                                | \$143 |
| Veuve Clicquot, "Yellow Label", France           | \$130 |

### SAUVIGNON BLANC

|                       |       |
|-----------------------|-------|
| Geyser Peak, Sonoma   | \$ 36 |
| Rodney Strong, Sonoma | \$ 47 |

### CHARDONNAY

|                              |       |
|------------------------------|-------|
| Lindemans "Bin 65"           | \$ 34 |
| Kendall Jackson              | \$ 39 |
| Sonoma Cutrer, Russian River | \$ 58 |
| Landmark "Overlook"          | \$ 80 |

**WHITE VARIETALS**

|                                |       |
|--------------------------------|-------|
| Beringer White Zinfandel, Napa | \$ 32 |
| Sutter Home, White Zinfandel   | \$ 30 |

**PINOT NOIR**

|                         |       |
|-------------------------|-------|
| Sebastiani, Sonoma      | \$ 36 |
| Kings Ridge, California | \$ 45 |

**MERLOT**

|                              |       |
|------------------------------|-------|
| Black Opal, Australia        | \$ 36 |
| Sterling, Vinters Collection | \$ 41 |
| Columbia Crest, Grand Estate | \$ 39 |
| Markham                      | \$ 62 |
| Clos Du Bois                 | \$ 54 |

**CABERNET SAUVIGNON**

|                          |       |
|--------------------------|-------|
| Hess Select, California  | \$ 44 |
| Cypress, California      | \$ 36 |
| Rutherford Ranch, Napa   | \$ 39 |
| Merryvale, Napa          | \$ 75 |
| Jordan, Alexander Valley | \$123 |

**RED VARIETALS**

|                                  |       |
|----------------------------------|-------|
| Ravenswood Zinfandel, California | \$ 39 |
| Jacobs Creek, Australia          | \$ 31 |
| Karly "Warrior Fires"            | \$ 75 |

**ADDITIONAL BEVERAGES**

|   |       |
|---|-------|
| Fruit Punch (per gallon)                | \$ 15 |
| Champagne Punch (per gallon)            | \$ 30 |
| Champagne or Punch Fountain (per event) | \$ 25 |
| Margarita or Sangria Punch              | \$ 38 |