



A La Carte Selections

Beverages

<i>Freshly Brewed Dark Roasted Coffee</i>	\$32	<i>Per Gallon</i>
<i>Freshly Brewed Dark Roasted Decaffeinated Coffee</i>	\$32	<i>Per Gallon</i>
<i>Freshly Brewed Iced Tea</i>	\$32	<i>Per Gallon</i>
<i>Fruit Punch or Lemonade</i>	\$28	<i>Per Gallon</i>
<i>Freshly Squeezed Orange or Grapefruit Juice</i>	\$18	<i>Per Carafe</i>
<i>Tomato, Cranberry, V-8 or Apple Juice</i>	\$15	<i>Per Carafe</i>
<i>Individually Packaged Specialty Hot Teas</i>	\$12	<i>Per Dozen</i>
<i>Assorted Soft Drinks</i>	\$2.50	<i>Each</i>
<i>Assorted Bottled Fruit Juices</i>	\$3	<i>Each</i>
<i>Bottled Water</i>	\$2.50	<i>Each</i>
<i>Individual Milk</i>	\$2.50	<i>Each</i>

Bakery

<i>Butter Croissants</i>	\$28	<i>Per Dozen</i>
<i>Assorted Bagels with Cream Cheese</i>	\$28	<i>Per Dozen</i>
<i>Cinnamon Rolls</i>	\$28	<i>Per Dozen</i>
<i>Muffins and Danish</i>	\$26	<i>Per Dozen</i>
<i>Quick Breads with Fruit Spreads</i>	\$30	<i>Per Dozen</i>
<i>Freshly Baked "Texas Size" Cookies</i>	\$24	<i>Per Dozen</i>
<i>Chocolate Fudge Brownies</i>	\$24	<i>Per Dozen</i>

Snacks

<i>Sausage, Egg and Cheese Biscuits</i>	\$34	<i>Per Dozen</i>
<i>Breakfast Tacos with Salsa</i>	\$32	<i>Per Dozen</i>
<i>Granola Bars</i>	\$22	<i>Per Dozen</i>
<i>Nutri-grain Bars</i>	\$20	<i>Per Dozen</i>
<i>Sliced Fresh Fruit (Seasonal)</i>	\$4	<i>Per Person</i>
<i>Assorted Individual Yogurts</i>	\$3	<i>Each</i>
<i>Candy Bars</i>	\$24	<i>Per Dozen</i>
<i>Soft Jumbo Pretzels served warm with German Mustard</i>	\$30	<i>Per Dozen</i>
<i>Gourmet Mixed Nuts</i>	\$25	<i>Per Pound</i>
<i>Popcorn</i>	\$2	<i>Per Person</i>
<i>Cracker Jacks, Pretzels, Potato Chips, Snack Mix</i>	\$2	<i>Per Bag</i>
<i>Haagen Dazs Ice Cream 4oz Cups or Ice Cream Bars</i>	\$3	<i>Each</i>
<i>Chili Con Queso served with Tortilla Chips</i>	\$70	<i>Per 1/2</i>
<i>Gallon</i>		
<i>Guacamole served with Tortilla Chips</i>	\$45	<i>Per Quart</i>
<i>Spinach Artichoke Dip served with Tortilla Chips</i>	\$35	<i>Per Quart</i>
<i>Salsa served with Tortilla Chips</i>	\$27	<i>Per Quart</i>

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*



Simply Breaks

Breaks Refreshed for 45 minutes.

*Freshly Brewed Coffee, Decaffeinated
Coffee and Specialty Teas
\$4 Per Person*

*Freshly Brewed Coffee, Decaffeinated
Coffee, Iced Tea and Soft Drinks
\$7 Per Person*

*Freshly Brewed Coffee, Decaffeinated
Coffee and Specialty Teas
Selection of Danish, Quick Breads and
Spreads
\$9 Per Person*

*Soft Drinks, "Texas Size" Cookies
and your choice of
Fruit Punch, Iced Tea or Lemonade
\$8 Per Person*

Specialty Refreshment Breaks

Breaks Refreshed for 45 minutes.

The Traditional Continental

*Selection of Warm Danish,
Croissants and Muffins
Butter and Assorted Fruit Preserves
Freshly Squeezed Orange
Freshly Brewed Coffee, Decaffeinated
Coffee and Specialty Teas
\$12 Per Person*

Cookies-n-More

*An Assortment of Cookies
and Chocolate Candy Bars
Freshly Brewed Dark Roasted Coffee,
Decaffeinated Coffee, Individual Milks
and Assorted Sodas
\$12 Per Person*

The Healthy Continental

*Assorted Muffins, Specialty Breads and
Bagels
Cream Cheese and Assorted Fruit Jam
Fresh Seasonal Sliced Fruit, Yogurts and
Granola
Freshly Squeezed Orange
Freshly Brewed Coffee, Decaffeinated
Coffee and Specialty Teas
\$17 Per Person*

Chocolate Rush

*Bountiful Chocolate Fudge Brownies,
Chocolate Covered Strawberries,
Assorted Chocolate Candy Bars,
And Assorted Cookies
Freshly Brewed Dark Roasted Coffee,
Decaffeinated Coffee and Chocolate Milk
\$14 Per Person*

The Executive

*Vegetable Crudité's served with Garden Dip,
a variety of Individual Yogurts and
Granola Bars
Specialty Meat and Cheese Tray
Bottled Waters and Assorted Sodas
\$17 Per Person*

The Texas State Fair

*Soft Jumbo Pretzels served with German
Mustard, Popcorn, and Assorted
Chocolate Candy Bars
Assorted Soft Drinks and Bottled Waters
Coffee and Decaffeinated Coffee
\$12 Per Person*

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*



“One Stop Shopping- Package 1”

Pre-Meeting

*Selection of Warm Danish, Croissants, Muffins, Bagels
Butter, Cream Cheese and Preserves, Fresh Seasonal Sliced Fruit and Berries
Assorted Bottled Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

Mid Morning

*An Assortment of Whole Fresh Fruit, Assorted Soft Drinks, Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

Lunch Buffet

*Fresh Garden Salad with Basil Vinaigrette Dressing, Fresh Fruit Salad,
Slices of Roast Beef, Smoked Breast of Turkey and Cured Ham
Sliced Cheeses, Tomatoes, Lettuce, Red Onions, Pickle Spears and Condiments
Assorted Breads and Rolls, Texas Potato Chips
Chef's Choice Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

Afternoon

*Our Famous Freshly Baked “Texas Size” Cookies, Assorted Candy Bars
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Soft Drinks and Mineral
Waters*

\$44 Per Person

Breaks Replenished for 30 minutes and Lunch for 1 hour

“One Stop Shopping- Package 2”

Pre-Meeting

*Selection of Warm Danish, Croissants, Muffins, Bagels, Butter, Cream Cheese and
Preserves*

Fresh Seasonal Sliced Fruit and Berries

Assorted Bottled Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Mid Morning

An Assortment of Whole Fresh Fruit, Assorted Soft Drinks, Bottled Waters

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Afternoon

*Our Famous Freshly Baked “Texas Size” Cookies, Theater Style Popcorn and M&M's
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Soft Drinks and Mineral
Waters*

\$26 Per Person

Minimum of 25 people Required for “One Stop Shopping Packages”

\$35.00 Set Up Fee will be added for groups with less than 25 people

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*



Plated Breakfast Selections

*All Breakfast Entrees include a Chilled Orange Juice,
Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Tea Selection*

The American Classic

*Fresh Scrambled Eggs, Cottage Fried
Breakfast Potatoes, Choice of Bacon or
Sausage, Buttermilk Biscuits with Butter
and Preserves*

\$13 Per Person

Classic Pancakes

*Two Golden Pancakes served with Warm
Maple Syrup, Choice of Crisp Bacon or
Sausage*

\$13 Per Person

(Maximum of 50 guests)

The Omlette Connction

*Western Omlette, served with Cottage
Fried Potatoes, Choice of Bacon or
Sausage
Buttermilk Biscuits with Butter and
Preserves*

\$16 Per Person

(Maximum of 50 guests)

Migas! Migas!

*Scrambled Eggs with Bell Peppers,
Onions, Tomatoes, and Corn Tortilla
Strips finished with Pepper Jack Cheese
Breakfast Potatoes with Peppers and
Onions, Refried Beans, Flour Tortillas
and Salsa*

\$14 Per Person

Breakfast Buffets

*All Breakfast Buffets include Chilled Orange Juice,
Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Tea Selection*

La Fiesta Breakfast Buffet

*Scrambled Eggs with Green Peppers and
Onions Accompanied with Warm Flour
Tortillas Grated Cheddar Cheese, Sliced
Jalapeno Peppers, Sour Cream and Salsa
Choice of Bacon, Ham, or Sausage
Tex Mex Fried Potatoes, Refried Beans*

\$18 Per Person

(Minimum of 30 Guests)

Capital Buffet

*Scrambled Eggs, Crisp Bacon and
Sausage Cottage Fried Potatoes
Buttermilk Biscuits with Gravy, Muffins
and Croissants, Butter and Preserves
Fresh Seasonal Sliced Fruit and Berries
Assorted Chilled Milk, Plain and Fruit
Yogurt Selection*

\$19 Per Person

(Minimum of 30 Guests)

Classic Griddle Buffet

*Waffles served with Strawberry, Blueberry and Cherry Toppings, Whipped Cream
Battered and Browned French Toast served with Powdered Sugar, and Warm Maple Syrup
Scrambled Eggs, Crisp Bacon and Sausage*

Fresh Sliced Fruit and Berries, Assorted Breads for Toast, Butter and Preserves

\$21 Per Person

(Minimum of 30 Guests)

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*



Sunday House Brunch

Fresh Sliced Seasonal Fruit and Berries
Imported and Domestic Cheese Display with Table Wafers
Fresh Field Greens with Balsamic Vinaigrette
Marinated Grilled Vegetable and Tomato Platter
Poached Eggs Benedict
Crisp Bacon and Sausage
Poached Atlantic Salmon with Fresh Fruit Salsa
Sautéed Breast of Chicken in Chipotle Cream
Cottage Fried Potatoes
Saffron Risotto and Seasonal Vegetables
Assorted Rolls, Croissants, Muffins and Danish with Butter and Preserves
Decadent Dessert Display of Cakes, Pies, Tortes and Pastries
Freshly Squeezed Orange and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Tea Selection

\$42 Per Person

(Minimum of 30 Guests)

Optional Additions to Brunch Buffet

Omlette Station

Choose: Mushrooms, Onions, Diced Ham, Crumbled Bacon, Green Peppers, Cheddar Cheese, or Bay Shrimp and Salsa to be cooked into your Omlette by our Culinary Team.

Add \$6 Per Person

Waffle Station

Warm Waffles served with Strawberries, Blueberry and Cherry Sauces, Whipped Cream,

Warm Maple Syrup, Honey Butter, Diced Pecans, Powdered Sugar, Apple and Peach Compote.

Add \$6 Per Person

A Service Fee Required at \$60.00 per Chef per event for Breakfast Stations



Plated Luncheons

All Luncheons Listed Below are Served Salad, Fresh Baked Rolls and Butter, Dessert, Fresh Brewed Coffee, Decaffeinated Coffee and Iced Tea.

Basil and Garlic Penne Pasta

Basil and Garlic Penne Pasta Tossed with Grilled Chicken Breast, Wild Mushrooms, Sun Dried Tomatoes, and Olive Oil,

Served with Bread Sticks

\$18 Per Person

Served with Italian Style Vegetables

\$19 Per Person

Chicken Florentine

Spinach and Mozzarella Stuffed Chicken Breast Served with Sun Dried Tomato Sauce and Pecan Wild Rice

\$19 Per Person

Chicken Fried Steak or Chicken Fried Chicken

Traditional Chicken Fried Steak or Chicken Fried Chicken with Pepper Cream Gravy, Whipped Garlic Red Potatoes,

and Southern Style Green Beans

\$18 Per Person

Seared Salmon Fillet

Pan Seared Salmon Fillet in a light Balsamic Vinaigrette Dressing Served with Saffron Rice and Julienne Vegetables

\$22 Per Person

Chicken Monterey

Grilled Chicken Topped with Grilled Shrimp, Sliced Tomato, Avocado, Melted Monterey Jack Cheese and Tomato Salsa Served with Rice and Garden Vegetables

\$18 Per Person

Marinated London Broil

Thinly Sliced London Broil in a Wild Mushroom Sauce Accompanied with Sliced Oven Roasted Potatoes, and Steamed Broccoli

\$20 Per Person

Herb Roasted Pork loin

Rosemary Roasted Pork Loin with Portabella Mushroom and Port Wine Sauce

Served with Warm Potato Salad and Summer Squash

\$19 Per Person

Yellow Fin Tuna

Grilled Yellow Fin Tuna topped with Fresh Fruit Salsa

Served with Pecan Wild Rice and Garden Fresh Vegetables

\$23 Per Person

Chicken Parmesan

Sautéed Breast of Chicken topped with Zesty Tomato Sauce served over a bed of Fresh Linguini Noodles with Garlic Sticks

New York Strip Steak

Six Ounce New York Strip Steak with a Black Pepper Wine Sauce Topped with Tobacco Onions Served with Whipped Potatoes, and Steamed Vegetable Medley

\$21 Per Person

Pasta Primavera

Fettuccini Noodles tossed in Basil Alfredo Sauce

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*

*Mixed with Garden Vegetables
Topped with Fresh Parmesan Cheese Served with Bread Sticks
\$17 per Person*



Luncheon Buffets

All Buffets include Fresh Coffee, Decaffeinated Coffee, and Iced Tea

The Corner Deli

*Fresh Seasonal Green Salad with a
Variety of Dressings, Potato Salad, and
Pasta Salad
Slices of Roast Beef, Smoked Turkey
Breast, Sugar Cured Ham, Assorted
Sliced Cheeses
Served with appropriate Condiments and
Accompaniments, Assorted Fresh Breads
and Rolls, Potato Chips and Cheesecake
Petit Fours
\$18 Per Person*

Little Italy

*Fresh Caesar Salad,
Lasagna,
Linguini with Pesto Sauce,
Fresh Zucchini with Tomato Concasse,
Served with Warm Garlic Bread Sticks
and Tiramisu
\$18 Per Person*

Fajita Feast

*Fresh Fruit Salad
Garden Greens with Basil Vinaigrette
Dressing
Beef and Chicken Fajitas, Flour Tortillas,
Spanish Rice and Refried Beans
Guacamole, Sour Cream, Pico de Gallo,
Cheddar Cheese, Salsa, and Tortilla
Chips
Served with Margarita Cheesecake
\$19 Per Person*

The Texas BBQ

*Fresh Garden Salad with Assorted
Dressings
A Choice of Two Entrees: BBQ Chicken,
Smoked Texas Sausage, BBQ Beef
Brisket or BBQ Pork Loin
Mustard Potato Salad with Texas Corn,
Baked Beans and Jalapeno Corn Bread
Muffins
Texas Pecan Pie
\$23 Per Person*

*Lunch Buffets Require a Minimum of 30 Guests
A \$35.00 Set Up Fee will be added for groups with less than 30 people*

Luncheons on the Lighter Side

*Light Luncheons are served with Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
and Your Choice of Fruit Cup or Cookie*

Southern Roasted Chicken Salad

*Mixed Field Greens Topped with Sliced
Marinated Chicken Breast, Pecans,
Raisins, Sliced Tomato and Asparagus
Tips, served with a Warm Honey
Mustard Vinaigrette Dressing
\$16 Per Person*

Vegetarian Strudel

*Puff Pastry Filled with Julienne Spring
Vegetables, Orzo Pasta Goat Cheese
Served Over a Red Pepper Salsa with
Marinated Mushrooms
\$17 Per Person*

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*

Fresh Croissant Sandwich
Choice of Roast Beef, Ham or Smoked
Turkey Breast on a Fresh Croissant
with Swiss Cheese, Lettuce and Tomato
Served with Pasta Salad
\$15 Per Person

Vegetarian Delight Sandwich
Garden Fresh Array of Grilled
Vegetables, Avocado, Red Onions,
Tomato, Lettuce and Seasoned Alfalfa
Sprouts. Served on Focaccia Bread with
Boursin Cheese Spread and
Pasta Salad
\$15 Per Person

A \$35.00 Set Up Fee will be added for groups with less than 25 people



Dinner Entrees

*All Dinner Entrees Include Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea,
Fresh Rolls and Butter, Salad and Dessert*

Smoked Chipotle Chicken
Grilled Chicken Breast with
Smoked Chipotle Cream Sauce
\$27 Per Guest

Tenderloin of Beef
Seared Twin Medallions of Beef
Served over a bed of
Mushroom Confetti
\$36 Per Guest

Sonoran Chicken
Chicken Roulade Stuffed with Roasted
Peppers, Corn and Black Beans
Served with Poblano Cream Sauce
\$28 Per Guest

Grilled Salmon Fillet
Grilled Salmon Fillet in a light Balsamic
Vinaigrette Dressing
\$30 Per Guest

Chicken Marsala
Lightly Breaded Sautéed Chicken topped
with a Mushroom Marsala Wine sauce
Served with Linguini and Ginger Carrots
\$29 Per Guest

Veal and Shrimp Combination
Breaded Veal topped with Jumbo Gulf
Shrimp,
Laced with Peppercorn Sauce
Served with Potatoes and Summer
Squash
\$31 Per Guest

Prime Rib of Beef
A thick cut of Roasted Prime Rib served
in its own juices and served with a
light Horseradish sauce.
\$34 Per Guest

Herb Roasted Pork Loin
Rosemary Roasted Pork Loin
with Portabella Mushroom
Served with a Port Wine Sauce
\$30 Per Guest

Sliced Roast Sirloin of Beef
Thinly Sliced Roast Sirloin in a
Wild Mushroom Sauce

\$29 Per Guest

A \$35.00 Set Up Fee will be added for groups with less than 25 people



Combination Dinner Entrees

*All Dinner Entrees Include Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea,
Fresh Rolls and Butter
And Your Choice of Salad and Dessert
Select Any Two Items to Create a Special Dining Experience*

Jumbo Prawns

Three Jumbo Gulf Shrimp with Blue Crab Stuffing and Beinville Sauce

Tenderloin of Beef

*Seared Four Ounce Cut of Tenderloin of Beef Served with Portabella Mushroom Medallions
and a Port Wine Sauce*

Grilled Marinated Chicken

Basil Marinated Chicken Over Garlic Plum Tomato Concasse

Stuffed Sole Roulades

*Fresh Sole Filled with Shrimp Mousse and Spinach Duxelle, Laced
with Roasted Red Bell Pepper Sauce*

\$36 Per Person

A \$35.00 Set Up Fee will be added for groups with less than 25 people

Dinner Buffets

*All Dinner Buffet Include Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea
Tortilla Chips and Salsa*

The Tex Mex

*Mixed Salad Greens with Jicama,
Tortilla Strips and Jalapeno Ranch
Fresh Fruit Salad with Tequila Lime
Dressing*

*Beef and Chicken Fajitas
Chili Verde Cheese Enchiladas
Warm Flour Tortillas
Guacamole, Sour Cream, Pico de Gallo,
Cheddar Cheese and Salsa
Spanish Rice, Refried Beans*

*Bread Pudding with Whiskey Sauce
Margarita Cheesecake*

\$31 Per Person

Add Shrimp \$34 Per Person

Austin BBQ

*Fresh Garden Salad with Ranch and
Thousand Island Dressings
Potato Salad and Zesty Coleslaw*

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*

*Choice of Two Entrees: Slow Roasted
BBQ Brisket, Elgin Smoked Sausage in
BBQ Sauce,
Roasted Chicken in BBQ Sauce, BBQ
Pork Ribs
Served with Baked Beans, Texas Corn,*

*Macaroni and Cheese and
Jalapeno Corn Bread
Select one of the following desserts
Fresh Peach Pie or Apple Pie
\$34 Per Person*



Dinner Buffets Continued...

Italian Tour

Caesar Salad

Tomato and Mozzarella Salad, Anti-Pasta Salad

*Choice of Two Entrees: Chicken Parmesan, Veal Marsala, Eggplant Parmesan,
or Penne Pasta with Pesto*

Italian Style Vegetables

Warm Garlic Breadsticks

Chef's Selection of Italian Desserts and Pastries

\$31 Per Person

Dinner Buffets Require a Minimum of 30 Guests

A \$35.00 Set Up Fee will be added for groups with less than 30 people

Designer Buffet

~Choice of Three Salads~

Tossed Green Salad with Basil Vinaigrette and Ranch Dressings

Marinated Mushroom Salad

Pasta Salad Primavera

Potato Salad

Caesar Salad with Croutons and Parmesan Cheese

~Choice of Two Entrees~

Carved Roast Sirloin with Green Peppercorn Sauce

Poached Salmon with Dill Mustard Cream Sauce

Grilled Breast of Chicken with Smoked Chipotle Cream

Herb Roasted Pork Loin with Mushroom Sauce

Sautéed Breast of Chicken with Poblano Cream Salsa

Chef's Selection of Fresh Vegetables with Appropriate

Rice or Potato to Accompany your Choices

Fresh Rolls and Butter

Three Selections from Dessert Menu

\$34 Per Person

Prices are Subject to 20% service charge and applicable sales tax.

Prices are subject to change due to market fluctuations.

Custom Designed Dinner Menus are Available upon Request

*Dinner Buffets Require a Minimum of 30 Guests
A \$35.00 Set Up Fee will be added for groups with less than 30 people*



Hors D'oeuvres Displays

*We require a minimum of 8 pieces per guest on all hors d'oeuvres only menus.
Hors d'oeuvres displays and stations count as 2 pieces per person.*

*Assorted Fresh Pate and Mousse Display
with French Bread and Assorted Table
Wafers*

\$5 Per Person

*Baked Brie with Fresh Fruit Garnish
Served with Baguette Slices*

\$95.00 Each

*Fresh Honey Dew, Cantaloupe,
Pineapple and Strawberries
Served with Chocolate Fondue*

\$6 Per Person

*Gourmet Meats and Cheeses Cut to
Perfection with Assorted Breads
and Relishes with Specialty*

Accompaniments

\$9 Per Person

*Imported and Domestic Cheese Display
Served with Assorted Table Wafers and
Baguettes*

\$7 Per Person

*Smoked Salmon with Toasted French
Baguettes and Assorted Table Wafers
Accompanied by Capers, Egg, Red
Onion, Cream Cheese and Lemon Slices*

\$8 Per Person

Fresh Vegetable Crudités with Ranch Dip

\$5 Per Person

*Hors d'oeuvres Items Require a Minimum of 35 Guests
A \$35.00 Set Up Fee will be added for groups with less than 35 people*

Cold Hors d'oeuvres

Finger Sandwiches

\$175

English Cucumbers with Shrimp Mousse

\$175

Petit Fours

\$175

Salami Coronets with Herbed Cream Cheese

\$175

Cherry Tomatoes Filled with Tuna

\$175

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*

Beef Roulades Stuffed With Horseradish

\$200

Texas Sushi: Flour Tortilla Rollup with Black Beans, Goat Cheese and Vegetables

\$200

Crab Diablo Stuffed Artichoke Bottom

\$200

Chocolate Dipped Strawberries

\$250

Mini Cheesecakes

\$250

Smoked Salmon Ruedas

\$300

Salmon Pinwheels

\$300

Assorted Gourmet Canapés

\$250

Jumbo Shrimp on Ice with Cocktail Sauce

\$300

Alaskan Snow Crab Claws with Cocktail Sauce

\$300

Gulf Oysters on the Half Shell with Cocktail Sauce

\$250

Per 100 Pieces

Hors d'oeuvres Items Require a Minimum of 35 Guests

A \$35.00 Set Up Fee will be added for groups with less than 35 people



Hot Hors d'oeuvres

Thai Pot Stickers with Plum Sauce

\$175

Cream Cheese Jalapenos

\$175

Mini Quiche

\$175

Cajun Fried Chicken Wings

\$175

Chicken Tenders with Hot Mustard

\$175

Beef Satay with Peanut Sauce

\$200

Chicken Satay with Peanut Sauce

\$200

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*

Seafood Stuffed Mushrooms

\$200

Swedish Meatballs

\$200

Spanikopitas

\$200

Egg rolls with Spicy Mustard

\$200

Bacon Wrapped Scallops

\$200

Black Bean and Chicken Quesadillas

\$250

Spring Rolls with Hot Mustard and Apricot Sweet & Sour Sauce

\$250

Mini Beef Wellington

\$300

Lobster Toast

\$300

Crab Cakes

\$300

Per 100 Pieces

Hors d'oeuvres Items Require a Minimum of 35 Guests

A \$35.00 Set Up Fee will be added for groups with less than 35 people

The logo for Radisson, featuring the word "Radisson" in a black, cursive-style font. A thick, horizontal green brushstroke underline is positioned beneath the letters "Radisson".

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*

Carving Stations

*All Carved Items are Served with Petite Rolls and Appropriate Condiments
A Carver Fee Required at \$60.00 per carver per event*

<i>Roasted Turkey</i>	<i>Serves 40</i>
<i>\$225</i>	
<i>Bourbon Glazed Ham</i>	<i>Serves 50</i>
<i>\$275</i>	
<i>Marinated Roast Strip Loin of Beef</i>	<i>Serves 50</i>
<i>\$300</i>	
<i>Herb Roasted Pork Loin</i>	<i>Serves 35</i>
<i>\$225</i>	
<i>Smoked Tenderloin of Beef</i>	<i>Serves 25</i>
<i>\$300</i>	
<i>Roasted Leg of Lamb with Mint Jelly</i>	<i>Serves 35</i>
<i>\$350</i>	
<i>Inside Round of Beef</i>	<i>Serves 75</i>
<i>\$400 Steamship of Beef</i>	<i>Serves 100</i>
<i>\$575</i>	

Pasta Station

*Fresh Fettuccini and Ziti with Alfredo, Marinara and Pesto Sauces
Served with Assorted Toppings including Olives, Onions, and
Freshly Grated Parmesan Cheese and Garlic Sticks
\$8.95 Per Person*

Fajita Station

*Your Choice of Sizzling Chicken, Beef, Shrimp or Grilled Vegetables
Served with Flour Tortillas, Cheddar Cheese, Sour Cream, Guacamole, and Pico de Gallo*

<i>Chicken</i>	<i>\$8.95 Per Person</i>
<i>Beef</i>	<i>\$9.95 Per Person</i>
<i>Shrimp</i>	<i>\$10.95 Per Person</i>

A Service Fee Required at \$60.00 per Chef per event for Fajita and Pasta Stations



Banquet Bar Menu

Hosted Bar Packages

*Charges are by the person for one hour, based on guaranteed attendance.
Note: All guests to be included in guarantee attendance.*

Cocktails, Beer, Wine and Sodas

Premium Brands.....\$15.00

Call Brands.....\$12.00

\$6.00 Per Person for each additional hour

Beer, Wine, Champagne and Sodas.....\$10.00

\$5.00 Per Person for each additional hour

Hosted Bar

*The number of drinks consumed will be charged to one account. Prices are tax inclusive and are per drink.
A 19% Service Charge will be added.*

<i>Call Brands</i>	<i>\$5</i>	
<i>Premium Brands</i>		<i>\$6</i>
<i>Imported Beer</i>	<i>\$5</i>	
<i>Domestic Beer</i>	<i>\$4</i>	
<i>House Wines</i>	<i>\$5</i>	
<i>Soft Drinks</i>	<i>\$2</i>	
<i>Bottled Water</i>	<i>\$3</i>	

Cash Bar

*Prices include a service charge and applicable sales tax.
Bartender fee of \$50.00 each.*

<i>Call Brands</i>	<i>\$6</i>	
<i>Premium Brands</i>		<i>\$7</i>
<i>Imported Beer</i>	<i>\$6</i>	
<i>Domestic Beer</i>	<i>\$5</i>	
<i>House Wines</i>	<i>\$6</i>	
<i>Soft Drinks</i>	<i>\$3</i>	
<i>Bottled Water</i>	<i>\$3</i>	

*Prices are Subject to 20% service charge and applicable sales tax.
Prices are subject to change due to market fluctuations.*

Specialty Cocktails and Non-Alcoholic Options

Keg of Domestic Beer (approximately 180 servings) \$250.00 each

Keg of Imported Beer (approximately 180 servings) \$275.00 each

House Champagne @ \$3.00 Per Person

Note: All guests to be included in guarantee attendance.

Price includes one glass per person.



Dessert Selection

Tiramisu

*

Chocolate Fudge Fantasy Cake

*

Carrot Cake

*

Bread Pudding with Whiskey Sauce

*

New York Style Cheesecake (Plain or with Raspberry Sauce)

*

Fudge Marble Cheesecake

*

Margarita Cheesecake

*

Texas Peach Pie

*

Plantation Pecan Pie

*

Apple Pie

Prices are Subject to 20% service charge and applicable sales tax.

Prices are subject to change due to market fluctuations.