



MOODY GARDENS

GALVESTON ISLAND

HOTEL, SPA & CONVENTION CENTER
ATTRACTIONS, GOLF COURSE

CATERING MENUS

(22% Service Charge & 8.25% Tax on all Food & Services)

(Prices cannot be guaranteed until 60 days before your function)

2/25/22

Continental Breakfast

Price per person for 1 hour of Service
Includes Juice, Coffee and Tea Service
Additional \$250 Fee for Groups under 25 People



The Classic - \$22

- * Seasonal Fresh Fruit & Berries
- * Assorted Breakfast Pastries
- * Fresh Made Croissants
(Butter & Fruit Preserves)
- * Assorted Breakfast Cereals
(Milk: Whole, 2% or Non-Fat)
- * Plain Non-Fat Yogurt
(Dried Fruits, Home Made Granola)

The Boulanger - \$24

- * Seasonal Fresh Fruit & Berries
- * Croissants w/Whipped Butter
- * Assorted Bagels
(Assorted Cream Cheese, Fruit Preserves, Honey & Butter)
- * Assorted Breakfast Cereals
(Milk: Whole, 2% & Non-Fat)
- * Plain Greek Yogurt
(Dried Fruits, Home Made Granola)
- * Artesian Cheeses & Charcuterie Meats

Healthy - \$23

- * Seasonal Fresh Fruit & Berries
- * Low-Fat Cottage Cheese
- * Hard Boiled Eggs
- * Morning Glory & Cranberry Muffins
(Gluten Free available upon Request)
- * Vanilla Non-Fat Yogurts
(Dried Fruits, Home Made Granola)
- * Steel Cut Oatmeal
(Milk: Whole, 2% & Non-Fat)

The Traditional - \$20

- * Seasonal Fresh Fruit & Berries
- * Assorted Breakfast Pastries & Muffins
(Butter & Fruit Preserves)



Breakfast Buffets

Price per person for 1 hour of Service
Includes Juice, Coffee and Tea Service
Includes Assorted Danishes, Muffins, Croissants w/Butter and Preserves
Additional \$250 Fee for Groups under 25 People



All-American - \$30

- * Classic Scrambled Eggs
- * Applewood Smoked Bacon
- * Choice of Chicken or Pork Sausage
- * Homestyle Potatoes
- * Choice of French Toast or Waffles w/Warm Syrup
- * Mixed Seasonal Fruit Bowl

Baja Breakfast - \$30

- * Jalapeño Eggs Scrambled w/Scallions
- * Chopped Crispy Bacon with Marinated Chicken "Tinga"
- * Chorizo & Potatoes
- * Refried Beans
- * Shredded Cheese
- * Fire Roasted Salsa
- * Flour Tortillas (Corn Tortillas available)
- * Mixed Seasonal Fruit Bowl

Southern Coast - \$30

- * Classic Scrambled Eggs, Chives optional
- * Applewood Smoked Bacon
- * Choice of Chicken or Pork Sausage
- * Flaky Buttermilk Biscuits w/Butter
- * Sausage Gravy
- * Cheesy Hominy Grits

Power Start - \$26

- * Irish Steel Cut Oats
- * Brown Sugar, Whole Butter, Almonds
- * Mushroom & Spinach Egg Scramble, Feta Cheese & Sweet Pepper Garnish
- * Vanilla Non-Fat Yogurt
(Dried Fruits, Home Made Granola)
- * Milk: Whole, 2% & Non-Fat

Breakfast Buffet Enhancements

From the Bakery

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| * Muffins: Chef's Choice | \$42/Dozen |
| * Croissants: Plain, Chocolate, Cinnamon Sugar, Almond (Choice of Two) | \$44/Dozen |
| * Turnovers: Cherry, Apple | \$38/Dozen |
| * Quick Breads: Chef's Choice | \$40/Dozen |
| * Chef's Choice of Assorted Danishes | \$38/Dozen |
| * Cinnamon Rolls with Self-Serve Frosting | \$48/Dozen |
| * Cinnamon Espresso Coffee Cake | \$48/Dozen |
| * Glazed Donuts | \$40/Dozen |
| * Kolaches: Sausage & Cheese or Cheese & Jalapeño | \$48/Dozen |
| * Bagels: Original or Assorted | \$40/Dozen |

From the Garde Manger

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|--|----------|
| * Build your own House Made Granola Parfaits | \$6 Each |
| * Seasonal Fresh Cut Fruit Cups | \$8 Each |
| * Assorted Yogurts | \$5 Each |
| * Salmon & Cream Cheese w/ Mini Bagels | \$8 Each |
| * Hard Boiled Eggs | \$3 Each |
| * Cold Cereal w/Whole, 2% or Non-Fat Milk | \$5 Each |
| * Whole Fruit | \$4 Each |

From the Chef

*Biscuits and Sausage Gravy	\$6/Person
*Cheese Grits	\$6/Person
*Steel Cut Oatmeal w/Brown Sugar, Nuts, Raisins & Milk	\$6/Person
*Ham, Bacon or Sausage, Egg & Cheese Breakfast Sandwiches	\$6 Each
*Breakfast Taco Bar: w/Ham, Bacon or Sausage, Eggs, Homestyle Potatoes & Cheese	\$6/Person
*Croissant Breakfast Sandwich with Egg, Cheese, Bacon, Sausage or Ham	\$6 Each
*Breakfast Burrito with Flour Tortilla, Egg, Cheese, Bacon, Sausage or Ham	\$6 Each
*Breakfast Burrito with Flour Tortilla, Egg, Cheese, Potatoes, Bacon, Sausage or Ham	\$6 Each

Beverage Breaks

*Freshly Brewed Community Coffee – Regular or Decaf	\$59/Gallon
*Assorted Hot Teas	\$4 Each
*Iced Tea w/Lemon	\$40/Gallon
*Orange Juice	\$50/Gallon
*Apple, Cranberry, Tomato and Grapefruit Juices	\$42/Gallon
*Individual Fruit Juices	\$6 Each
*Infused Waters: Lemon, Strawberry, Cucumber & Watermelon	\$32/Gallon
*Old Fashion Lemonade	\$40/Gallon
*Milk: Whole, 2%, Non-Fat & Chocolate	\$4 Each
*Soft Drinks: Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Dr. Pepper & Diet Dr. Pepper	\$4 Each
*Bottled Water	\$4 Each
*Bottled Iced Coffee	\$6 Each
*Kick up your Coffee: Assorted Coffee Syrup, Chocolate Mint Sticks, Cinnamon Sticks, Shaved Chocolate & Rock Candy Sticks (Coffee Sold Separately)	\$10/Person

Unlimited Beverage Station

*Regular & Decaffeinated Coffee	\$15/Person 4 Hours
*Hot Tea & Iced Tea	\$28/Per Person 8 Hours
*Bottled Water & Soft Drinks	
*Iced Coffee or Bottled Tea (Add \$5/Person)	

Served Breakfast

Includes Juice, Coffee, Tea Service & Fresh Baked Biscuits
Maximum of 100 People



Classic American - \$24

- *Fluffy Scrambled Eggs w/ Chives
- *Homestyle Potatoes w/ Scallions
- *Applewood Bacon, Chicken or Pork Sausage

Eggs Benedict - \$26

- *Toasted English Muffin
- *Canadian Bacon
- *Poached Egg w/Classic Hollandaise Sauce
- *Served w/Homestyle Potatoes & Scallions

Mexican Scramble - \$24

- *Farm Fresh Scrambled Eggs
(w/Jalapeños, Scallions, Tomatoes & Cheddar Cheese)
- *Black Beans
- *Flour Tortillas
- *Fire Roasted Salsa

Avocado Toast - \$20

- *Whole Grain Texas Toast
- *Avocado
- *Seasoned Cherry Tomatoes
- *Queso Fresco
- *Soft Boiled Egg
- *Homestyle Potatoes

Belgian Waffle - \$24

- *Studded w/Maple Sugar Crystals
- *Served w/ Vanilla Anglaise

Mediterranean Egg White Bowl - \$22

- *Sautéed Spinach
- *Oven Dried Tomato
- *Mushrooms
- *Topped w/Feta Cheese
- *Homestyle Potatoes

Smoked Brisket & Corn Beef Hash - \$26

- *Over Medium Eggs
- *Fire Roasted Tomato Salsa
- *Pepper Jack Cheese
- *Smoked Brisket & Corn Beef Hash

Avocado, House Smoked Salmon Toast - \$24

- *Whole Grain Texas Toast
- *Avocado
- *Salmon
- *Bermuda Onion
- *Everything Spice
- *Homestyle Potatoes

Brunch

Price per person for 1 ½ hours of Service

Includes Juice, Coffee and Tea Service

Additional \$250 Fee for Groups under 50 People

Display Serves: Small: 50 People, Medium: 100 People, Large: 150 People



Palm Brunch - \$59.00

Chef Attendant Required @ \$125/Station

- * Farm Fresh Scrambled Eggs
- * Assorted Muffins, Croissants & Danish
- * Roasted Yukon Potatoes
- * Assorted Fruit Yogurts
- * Steel Cut Oatmeal w/Brown Sugar & Dried Fruit
- * Crisp Applewood Smoked Bacon
- * Country Sausage
- * Fresh Shrimp & Grits
- * Milk: Whole, 2% & Non-Fat

- * Seasonal Fresh Fruit Display
- * Belgian Waffle Station
(Fresh Berries, Maple Syrup & Whipped Cream)
- * Omelet Station
(Diced Ham, Bacon, Scallions, Tomato, Mushrooms, Peppers, Spinach, Jack & Cheddar Cheese)
- * Carving Station (Select One)
Roasted Sirloin Au Jus, Honey Baked Ham,
Roasted Turkey Breast or House Cured Pork Belly

Brunch Enhancements

Hot Smoked Scottish Salmon Display

Capers, Red Onion, Chopped Egg, Cream Cheese, Everything Bagels

Small:	\$500
Medium:	\$900
Large:	\$1,200

Charcuterie Display

Rolled Assorted Dry Cured Meats, Crostini, Breads, Crackers, Pickled Vegetables, Pickles, Olives, Peppers & Mustard

Small:	\$800
Medium:	\$1,400
Large:	\$1,900

Caesar Salad Station

Small:	\$400
Medium:	\$700
Large:	\$900

Add Grilled Chicken: \$4/Person

Add Grilled Shrimp: \$5/Person

Imported & Texas Artesian Cheese Display

Assorted Crackers, Crostini, Breads

Small:	\$600
Medium:	\$1,000
Large:	\$1,300

Crudité

Broccoli & Cauliflower Florets, Baby Carrots, Zucchini, Corn, Celery, Grape Tomatoes, Grilled Vegetables & Ranch Dip

Small:	\$400
Medium:	\$700
Large:	\$900

Antipasto

Artichoke Hearts, Roasted Bell Peppers, Genoa Salami, Kalamata Olives, Provolone Cheese, Marinated Cauliflower, Mushrooms, Sweet Onions, Tomatoes & Fresh Mozzarella

Small:	\$600
Medium:	\$1,100
Large:	\$1,500

Beverages:

- * Assorted Soft Drinks (Pepsi Products) - \$4
- * Bottled Water - \$4
- * Bottled Iced Coffee - \$6

- * Bloody Mary's - \$8
- * Champagne - \$8
- * Mimosas - \$8
- * Screwdrivers - \$8

Lunch Buffet

Price per person for 1 ½ hours of Service
Includes Coffee, Ice Tea & Water
Additional \$250 Fee for Groups under 50 People



The Deli Shop - \$36

- * Tomato Basil Soup
- * Garden Greens w/CROUTONS
- * Condiments
- * Assorted Dressings
- * Pasta Salad
- * Mustard Potato Salad
- * Prime Rib
- * Roasted Turkey
- * Maple Ham
- * Swiss Cheese
- * Sharp Cheddar
- * Pepper Jack
- * Lettuce
- * Sliced Tomatoes
- * Sliced Red Onion
- * Deli Peppers
- * Pickles
- * Mayonnaise
- * Horseradish Cream
- * Mustard
- * House Made Chips
- * Freshly Brewed Iced Tea
- * Coffee
- * House Made Monster Cookies
- * Fudge Brownies

That's a Wrap - \$32

- * Tomato Basil Soup
- * Cucumber Tomato Salad
- * Mediterranean Orzo Salad
- * Turkey BLT w/Bacon, Lettuce, Tomato & Garlic Aioli,
- * Caprese w/Spinach, Heirloom Tomatoes Arugula in a Basil Wrap
- * Grilled Chicken w/Hummus & Seasoned Grilled Vegetables in a Cilantro Tortilla Wrap
- * Individual Assorted Chips
- * Freshly Brewed Iced Tea
- * Coffee
- * Strawberry Cheesecake Tart
- * House Made Chocolate Chip Cookies

Tex-Mex Buffet - \$38

- * Fresh Mixed Greens, Cucumber, Jicama, Cherry Tomatoes, Black Beans & Chipotle Ranch
- * Charred Corn Guacamole
- * Fire Roasted Tomato Salsa
- * Texas Trash Dip – Taco Meat, Refried Beans, Cream Cheese Jack & Cheddar Cheeses
- * Tortilla Chips
- * Chicken Fajitas or Chicken Mole
- * Beef Fajitas sautéed Peppers & Onions
- * Warm Flower Tortillas
- * Spanish Rice
- * Vegetarian Borracho Beans
- * Sour Cream
- * Fresh Pico de Gallo
- * Cinnamon Dulce Chocolate Pots
- * Churros

Rustic Cajun - \$38

- * Spicy Shrimp Bisque or Shrimp Gumbo
- * Baby Mixed Lettuce, Avocado Tomato, Cucumber, Red Onion w/Cilantro Lime Vinaigrette
- * Cole Slaw
- * Jalapeño Cornbread
- * Blackened Grouper or Redfish w/Cajun Sauté
- * Smothered Chicken w/Onion & Herb Gravy
- * Steamed Rice
- * Seasoned Vegetables
- * Banana Fosters w/Bundt Cake
- * Mississippi Mud Brownies

Hots, Brats & Burgers - \$38

- * Cole Slaw
- * Mustard Potato Salad
- * Baked Beans
- * Texas Toothpicks
- * All Beef Hot Dogs
- * Bratwurst
- * Hamburgers
- * Sauerkraut & Bacon
- * Chili
- * Sautéed Mushrooms
- * Cheese
- * Root Beer Floats

Southern Comfort - \$37

- * Fried Green Tomato Salad w/ Bacon, Lettuce & Hardboiled Eggs w/Buttermilk Dressing
- * Southern Macaroni Salad w/ Bell Peppers, Onion, Celery Coated in Creamy Dressing
- * Herb Roasted Chicken Quarters
- * Braised Boneless Short Rib
- * Seasonal Vegetables Mirepoix w/Fresh Herbs
- * Crushed Yukon Potatoes
- * Humming Bird Cake
- * Mini Chocolate Chess Pie
- * Rolls & Butter

The Texas Smokehouse - \$39

- * Hill Country Cole Slaw
- * Mustard Potato Salad
- * Mesquite Smoked Brisket
- * Ziegenbock Marinated Chicken
- * Char-Grilled Elgin Smoked Sausage or Jalapeño-Cheddar Sausage
- * Poblano Creamed Corn
- * Baked Beans
- * House Made Pickled Jalapeños
- * Sliced Onions & Pickles
- * Fresh Fruit Cobbler
- * Banana Pudding
- * Rolls & Butter

Pre-Presentation Lunch Service - \$34

30 Minute Lunch followed by a one-hour speaker presentation without interruption to focus on audience attention. Pre-Set Salads & Beverages to expedite service. Served with Iced Tea.

Bib & Blue

- * Beef Medallions, Bib Lettuce, Roquefort Cheese, Heirloom Tomatoes, Red Wine Vinegar & Extra Virgin Olive Oil. Dessert: Chocolate Truffle

Island Time

- * Pan Roasted Redfish, Grilled Romain Lettuce, Sweet Onions, Roasted Tomatoes w/Lemon-Basil Vinaigrette. Dessert: Mango Mouse

The Strand

- * Blackened Shrimp, Chopped Avocado, Cucumber, Jicama, Crispy Iceberg Lettuce w/Avocado-Lime Dressing. Dessert: Petite Strawberry Cheesecake

Caesar

- * Grilled Marinated Chicken Breast w/Romaine Lettuce, Roasted Peppers, Sliced Egg. Tomatoes w/Shaved Parmesan. Dessert: Chocolate Hazelnut Panna Cotta

Moody Salute

- * Chicken or Shrimp Salad Stuffed Avocado, Mixed Greens, Cherry Tomatoes with our Tangy House Dressing. Dessert: Hibiscus Chocolate Cake

Build your own Lunch Buffet:

Per Person: (One Entrée: \$38) (Two Entrées: \$42) (Three Entrées: \$46)

Salads: (Choose 2)

- ✦ Caesar:
Cucumber, Sour Dough Croutons, Grated Parmesan
- ✦ Seasonal Garden:
Crisp Iceberg, Heirloom Cherry Tomatoes, Seasonal Garnishes
- ✦ Caprese:
Fresh Mozzarella, Vine Ripened Tomato, Basil and Aged Balsamic
- ✦ Chopped Wedge:
Iceberg Lettuce, Blue Cheese, Crispy Bacon, Chopped Tomatoes, Bermuda Onion
- ✦ Spinach:
Candied Pecans, Dried Cranberries, Caramelized Onions, Dijon-Red Wine Vinaigrette

Entrees: (One Entrée: \$38) (Two Entrées: \$42) (Three Entrées: \$46)

- ✦ Spaghetti:
Choice Meat Sauce, Meat Balls, Grilled Chicken, Red or White Sauce
- ✦ Braised Short Rib:
Potato Puree Chianti Wine Braise
- ✦ Roasted Pork Loin Chop:
Cajun Mustard Sauce, Garlic Spinach
- ✦ Roasted Chicken Breast:
Caramelized Fennel, Herb Pan Sauce
- ✦ Vegetable Stack:
Eggplant, Tomato & Zucchini, Marinara Sauce & Fresh Mozzarella
- ✦ Blackened Redfish:
Cajun Sauté, Lemon Butter Sauce
- ✦ Beef Filet Tips:
Egg Noodles, Mushrooms, Scallions, Creamy Marsala Wine Sauce

Accompaniments: (Choose Two)

- ✦ Buttered Green Beans
- ✦ Roasted Brussel Sprouts
- ✦ Italian Vegetables with Garlic & Oregano
- ✦ Garlic Whipped Red Potatoes
- ✦ Rice Pilaf
- ✦ Roasted Root Vegetables with Balsamic Glaze
- ✦ Jasmine Rice

Desserts: (Choose Two)

- ✦ Fresh Fruit Cobbler
- ✦ Strawberry Cheesecake Tart
- ✦ Tropical Panna Cotta
- ✦ Chocolate Cheesecake
- ✦ Chocolate Bourbon Cake
- ✦ Key Lime Tart
- ✦ Chocolate Truffle Cake

Box Lunches

All box lunches include a choice of Chips, Potato Salad & Fruit, Chocolate Chip Cookie, Bottled Water or Soft Drink (select one)



Grilled Chicken Cobb Wrap - \$21

*Chopped Eggs, Grilled Chicken, Applewood Smoked Bacon, Spinach, Tomatoes, Roasted Corn and Ranch Dressing in a Spinach Tortilla

The Italian Sub - \$21

*Salami, Roast Beef & Ham w/our House Dressing, Balsamic Onions, Banana Peppers, Shredded Lettuce, Sliced Tomatoes & Provolone Cheese on a Pretzel Roll

Roasted Turkey - \$21

*Sliced Roasted Turkey Breast, Sliced Yellow Tomatoes, Swiss Cheese, Baby Spinach w/Apricot Mayonnaise on a Croissant

Roast Beef - \$21

*Sliced Roast Beef, Balsamic Onions, Sliced Tomatoes, Spinach, Mozzarella Cheese & Horseradish Cream on a Croissant

Vegetable Wrap - \$21

*Seasonal Grilled Vegetables w/Hummus on a Cilantro Tortilla

Chef Salad - \$17

*Mixed Greens, Honey Ham, Roasted Turkey, Swiss & Cheddar Cheeses, Hard Boiled Egg, Shaved Onion, Grape Tomatoes, Sliced Carrot, Balsamic Vinaigrette & Ranch Dressing

Cobb Salad - \$17

*Mixed Greens, Grilled Chicken, Avocado, Hard Boiled Egg, Shaved Onion, Applewood Smoked Bacon, Grape Tomatoes & Gorgonzola Cheese

Caesar Salad - \$17

*Classic Caesar Salad
(Add: Grilled Chicken, \$4 or Shrimp, \$5)

Plated Lunches (Build Your Own)

All Entrees include choice of Soup or Salad, Chef's Vegetable & Starch,
Freshly Baked Bread, Dessert, Coffee and Iced Tea

Choose 1 Entrée for under 50 People

Choose 2 Entrees for over 50 People



Soups

- * Spring Vegetable & Rice w/Rotisserie Chicken & Fresh Herbs
- * Classic Lobster or Spicy Shrimp Bisque
- * Sausage & Chicken Gumbo
- * Black Bean w/Sour Cream & Fresh Pico de Gallo
- * Tomato Basil w/Cheesy Croutons
- * Cauliflower w/Sautéed Mushrooms & Truffle Oil
- * Chilled Gazpacho w/Avocado & Tomatillo Crème'
- * Corn Chowder w/Lobster

Salads

- * Mixed Field Greens, Seasonal Vegetables, Choice of House or Ranch Dressing
- * Chopped Wedge Salad w/Crispy Bacon, Crumbled Blue Cheese or Ranch Dressing
- * Classic Caesar w/Chopped Romaine Hearts & our Signature Caesar Dressing & Croutons
- * Butter Lettuce & Roasted Beet w/Crumbled Goat Cheese, Toasted Pistachios w/Orange Champagne Vinaigrette
- * Spinach & Roasted Pear w/Candied Pecans & Sweet Onion Confit w/Red Wine-Dijon Vinaigrette

Entrees

- * **Blackened Redfish - \$38**
With Cajun Vegetable Sauté
- * **Pan Roasted Grouper - \$38**
Citrus Marinated Cherry Tomato Vinaigrette
- * **Lacquered "Bay of Fundy" Salmon - \$36**
With Shrimp-Grilled Pineapple Relish, Cilantro Rice & Sautéed Sesame Broccolini
- * **Grilled New York Steak & Potatoes - \$42**
Roasted Asparagus, Cremini Mushroom & Potato Purée
- * **Grilled Beef Medallions - \$39**
With Lobster-Cognac Sauce, Asparagus & Potato Purée
- * **Braised Boneless Short Rib - \$40**
Braised in Chianti, Herbs & Seasonal Vegetable Mirepoix
- * **Roasted Airline Chicken Breast - \$36**
w/ Roasted Fennel, Fingerling Potatoes, Sweet Onions, Rosemary & Tomato Jus
- * **Tuscan Chicken - \$36**
Creamy Sundried Tomato Sauce, Spinach, Garlic & White Wine served w/Linguini & Broccolini
- * **Ricotta & Porcini Stuffed Pasta - \$34**
w/Cherry Truffle & Parmesan Sauce
- * **Grilled Vegetable Ravioli - \$34**
With Sugo Rosa Sauce

Desserts

- * **Strawberry Cake Donut** - Glazed Donut w/Strawberries, Strawberry Sauce & Whipped Cream
- * **ChocoNut Pate Choux** – Chocolate Cream Puff, Filled w/Caramelized Hazelnuts & White Chocolate Mousse Finished w/Raspberry Coulis
- * **Seasonal Berry Tart** – Shortbread Tart Shell Filled w/Vanilla Crème Patisserie & Topped w/Fresh Berries Alongside a Lemon Lavender Sauce
- * **Tropical Panna Cotta** – Vanilla Bean Custard topped w/Mango, Passion Fruit, Banana & Lime Sauce
- * **Demolition Chocolate Cake** – Chocolate Mousse Sandwiched Between Chocolate Cake & Finished w/Ganache

Dinner Buffet

Price per person for 1 ½ hours of Service
Includes Freshly Baked Bread, Iced Tea & Coffee
Additional \$250 Fee for Groups under 25 People
*Attendants required at \$125 Each



Italian Buffet - \$54

- * Mixed Green Salad w/Cherry Tomatoes, Diced Provolone Cheese, Salami w/Red Wine Vinaigrette
- * Antipasto Display
- * Marinated Cillengine
- * Mozzarella & Heirloom Cherry Tomato Salad w/Garden Pesto
- * Sautéed Grouper Picatta, Caper & White Wine Sauce
- * Roasted Tuscan Chicken Breast w/Silky Sundried Tomatoes & Basil Sauce
- * Baked Ziti Pasta w/Italian Sausage, Oven Dried Tomatoes, Basil w/Alfredo Sauce
- * Spaghetti Tossed in Oil & Garlic Served w/Marinara & Alfredo Sauces
- * Roasted Mediterranean Vegetables w/Fresh Herbs
- * Tiramisu
- * Chocolate Chip Ricotta
- * Cannoli's

Bayou View - \$62

- * Chopped Wedge Salad w/Heirloom Tomatoes, Crumbled Blue Cheese, Crispy Bacon & Bermuda Onions
- * Beefsteak Tomato & Red Onion Salad w/Fresh Basil & Aged Balsamic Glaze
- * Lobster Cobb Salad – Chopped Crisp Iceberg Lettuce w/Crisp Bacon, Tomatoes, Avocado, Roquefort Cheese, Egg & Succulent Lobster Meat
- * Pan Roasted Salmon w/Velvety Risotto & Saffron Wine Sauce
- * Grilled Medallion of Beef w/Pommery Mustard & Cognac Sauce
- * Roasted Chicken Breast w/Roasted Fennel, Sweet Onions, Thyme & Rosemary Scented Sauce
- * Balsamic Roasted Heirloom Carrots & Fingerling Potatoes
- * Butterfly Jumbo Asparagus
- * Chocolate Cheesecake
- * Fruit Tarts

Asian - \$56

- * Asian Chopped Salad – Romaine, Cabbage & Crisp Vegetables w/Sesame Dressing
- * Rice Noodle Salad w/Edamame Asparagus, Charred Scallions, Cilantro & Ginger Vinaigrette
- * Fresh Sweet & Sour Pickles
- * Teriyaki Salmon over Sautéed Garlic & Ginger Bok Choy
- * Spicy Honey Garlic Chicken w/Scallions & Napa Cabbage
- * Mongolian Beef w/Mushrooms & Sweet Peppers
- * Vegetable Stir Fry
- * Sautéed Broccoli w/Soy Sauce & Sesame
- * Bebinka Cake
- * Mango Pudding

Harvest Buffet - \$54

- * Butter Lettuce & Roasted Beet Salad w/Crumbled Goat Cheese, Orange-Champagne Vinaigrette
- * Salad w/Roasted Corn, Peppers
- * Buttery Whipped Potatoes & Heirloom Cherry Tomatoes
- * Herb Marinated Chicken Breast w/Creamy Garlic & Parmesan Sauce
- * Panko Crusted Tilapia w/Spicy Cherry Tomato & Basil Sauce
- * Roasted Heirloom Carrots & Brussel Sprouts
- * Sage Rubbed Pork Loin w/Cajun Mustard & Sweet Onion Sauce
- * Pumpkin Whoopies
- * Apple Hand Pies

Texas Smokehouse, Dinner - \$54

- * Mixed Green Salad
- * Mustard Potato Salad
- * Coleslaw
- * Sliced White Onions
- * Pickles
- * House Pickled Jalapeños
- * Carved Mesquite Smoked Beef Brisket (Includes a Carver)
- * Shiner Bock Marinated Chicken
- * Sausage
- * Baked Beans
- * Cream Corn
- * BBQ Sauce
- * Jalapeño Cheddar Biscuit
- * Buttermilk Pies
- * Chocolate Bourbon Cake



Enhancements (*Requires an Attendant)

Street Tacos - \$15/Person*

- *Baja Shrimp Tacos w/Mexican Shrimp/Cabbage Slaw, Cilantro Vinaigrette & Queso Fresco
- *Tacos Al Pastor w/Marinated Sliced Pork, Diced Onion, Fresh Cilantro & Lime

The Ballpark - \$12/Person*

- *Mini Kosher Beef Hotdogs w/Texas Chili, Shredded Cheddar Cheese, Diced Onions, Ball Park Mustard, Sour Cream, Sauerkraut, Pico de Gallo, Pickled Jalapeños, Sweet Pickle Relish, Sport Peppers, Sliced Tomatoes w/Celery Salt

Mac & Cheese - \$12/Person*

- *Braised Short Rib, Bacon, Ham, Tomato, Caramelized Onions, Gouda & Blue Cheese Crumbles

Pasta - \$13/Person*

- *Shrimp, Chicken, Bell Pepper, Mushrooms, Onions, Tomatoes, Parmesan Cheese, Red Pepper Flakes, Marinara & Alfredo Sauces

Mexican Elotes Corn - \$12/Person*

- *Sautéed Sweet Corn & Char-Grilled Corn Kernels, Roasted Poblano Chilies, Cotija Cheese, Fried Corn Tortilla Strips, Mexican Chili Sauce w/Fresh Lime

Mashed Potato - \$12/Person*

- *Chopped Brisket, Diced Chicken, Applewood Smoked Bacon, Shredded Cheddar Cheese, Green Onions & Sour Cream

Carving Stations (*Requires an Attendant)

Buffalo Turkey Breast - \$300* (Serves 30)

- *Blue Cheese Aioli, Franks Hot Sauce w/Carving Rolls

Roasted Pork Loin - \$350* (Serves 35)

- *Banana Leaf Wrapped, Chipotle Glazed

Whole Roasted Yucatan Gulf Fish - \$Market Price* (Serves 25)

- *Lime & Jalapeño Cabbage Slaw, Mango Pico de Gallo, Molcajete Salsa, Queso Fresco w/Mini Corn Tortillas

Smoked Prime Rib - \$Market Price* (Serves 25)

- *House Smoked Prime Rib, Onion Jam Confit, Country Mustard, Horseradish Cream & Carving Rolls

Tenderloin – \$Market Price* (Serves 25)

- *Whole Roasted Beef Tenderloin, Onion Jam Confit, Sautéed Mushrooms, Horseradish Cream, Bearnaise & Carving Rolls

Steamship Round - \$Market Price* (Serves 100)

- *Au Jus, Country Mustard, Horseradish Cream & Carving Rolls

Build your own Dinner Buffet:

Per Person: (One Entrée: \$46) (Two Entrées: \$50) (Three Entrées: \$54)

Salads: (Choose Two)

- * Caesar:
Cucumber, Sour Dough Croutons, Grated Parmesan
- * Seasonal Garden:
Crisp Iceberg, Heirloom Cherry Tomatoes, Seasonal Garnishes
- * Caprese:
Fresh Mozzarella, Vine Ripened Tomato, Basil and Aged Balsamic
- * Chopped Wedge:
Iceberg Lettuce, Blue Cheese, Crispy Bacon, Chopped Tomatoes, Bermuda Onion
- * Spinach:
Candied Pecans, Dried Cranberries, Caramelized Onions, Dijon-red Wine Vinaigrette

Entrees: (One Entrée: \$38) (Two Entrées: \$42) (Three Entrées: \$46)

- * Spaghetti:
Choice Meat Sauce, Meta Balls, Grilled Chicken, Red or White Sauce
- * Braised Short Rib:
Potato Puree Chianti Wine Braise
- * Roast Pork Loin Chop:
Cajun Mustard Sauce, Garlic Spinach
- * Roasted Chicken Breast:
Caramelized Fennel, Herb Pan Sauce
- * Vegetable Stack:
Eggplant, Tomato & Zucchini, Marinara Sauce & Fresh Mozzarella
- * Blackened Redfish:
Cajun Sauté, Lemon Butter Sauce
- * Beef Filet Tips:
Egg Noodles, Mushrooms, Scallions, Creamy Marsala Wine Sauce

Accompaniments: (Choose Two)

- * Buttered Green Beans
- * Roasted Brussel Sprouts
- * Italian Vegetables with Garlic & Oregano
- * Garlic Whipped Red Potatoes
- * Rice Pilaf
- * Roasted Root Vegetables with Balsamic Glaze
- * Jasmine Rice

Desserts: (Choose Two)

- * Fresh Fruit Cobbler
- * Strawberry Cheesecake Tart
- * Tropical Panna Cotta
- * Chocolate Cheesecake
- * Chocolate Bourbon Cake
- * Key Lime Tart
- * Chocolate Truffle Cake

Plated Dinner & Dessert

All Entrees Include Choice of Soup or Salad
Chef's Vegetable, Starch, Freshly Made Bread & Dessert
Coffee & Ice Tea Included



Soups

- * Spring Vegetable & Rice w/Rotisserie Chicken & Fresh Herbs
- * Classic Lobster or Spicy Shrimp Bisque
- * Sausage & Chicken Gumbo
- * Seafood Gumbo
- * Black Bean w/Sour Cream & Fresh Pico de Gallo
- * Tomato Basil w/Cheesy Croutons
- * Cauliflower w/Sautéed Mushrooms & Truffle Oil
- * Chilled Gazpacho w/Avocado & Tomatillo Crème'
- * Corn Chowder w/Lobster

Salads

- * Mixed Field Greens, Seasonal Vegetables, Choice of House or Ranch Dressing
- * Chopped Wedge Salad w/Crispy Bacon, Crumbled Blue Cheese or Ranch Dressing
- * Classic Caesar w/Chopped Romaine Hearts & Our Signature Caesar Dressing & Croutons
- * Butter Lettuce & Roasted Beet w/Crumbled Goat Cheese, Toasted Pistachios w/Orange Champagne Vinaigrette
- * Spinach & Roasted Pear w/Candied Pecans & Sweet Onion Confit w/Red Wine-Dijon Vinaigrette

Entrees

Land

- * Roasted Chicken Chop w/Oven Dried Tomatoes, Herb Au Jus \$42/Person
- * Lobster Stuffed Chicken Breast, Sherry \$47/Person
- * Grilled New York Steak, Cognac Cream Sauce \$55/Person
- * Center Cut Beef Filet w/Classic Bearnaise \$57/Person

Sea

- * 5 oz. Lobster Tail Market Price
- * Jumbo Shrimp Scampi or Shrimp De Jonge \$47/Person
- * Dungeness Crab Cluster Market Price
- * 6 oz. SW Crab Cake Market Price

Land & Sea

- * 5 oz. Lobster Tail & 6 oz. Beef Filet Market Price
- * Lobster Stuffed Chicken Breast & Shrimp Scampi \$52/Person
- * 6 oz. Beef Filet & 4 oz. SW Crab Cake Market Price
- * 6 oz. Beef Filet & 4 oz. Gulf Red Snapper \$60/Person
- * 6 oz. Beef Filet & Dungeness Crab Market Price

Desserts

- * Texas Bourbon Pecan Tart – Shortbread Crust w/Chocolate Bourbon Pecan Filling atop Carmel Sauce
- * Chocolate Truffle Cake – Chocolate Flourless Cake w/Vanilla Custard Sauce & Seasonal Berries
- * Strawberries & Cream – White Chocolate Cheesecake alongside Strawberry Mousse, Strawberry Sauce & Fresh Strawberries
- * Key Lime Tart Topped w/Graham Streusel, Mango Curd & Vanilla Crème Fraiche
- * Chocolate Peanut Butter Pot – Chocolate Cream w/Carmel Sauce, Peanut Butter Mousse & Salted Peanuts

Breaks

Price per person for 30 Minutes of Service
Includes Water, Soft Drinks, Tea & Coffee



Live Well - \$16

- *Build Your Own Yogurt Parfait w/Strawberries, Blueberries, Raspberries, House Made Granola, Almonds, Pistachios & Dark Chocolate Chips
- *Peanut Butter Oatmeal Energy Balls
- *Mini Banana Nut Muffins

Happy Trails - \$14

- *Build Your Own Trail Mix w/House Made Granola, Almonds, Honey Roasted Peanuts, Dried Cherries, Dried Cranberries, Chocolate Covered Banana Chips, Chocolate Covered Pretzels, Yogurt Raisins, M&M's & Dried Coconut

Veg Out - \$14

- *Fresh Celery, Carrots, Broccoli, Sweet Baby Peppers, Cherry Tomatoes & Cucumbers w/Vegetable Dip & Hummus
- *Root Vegetable Chips & Roasted Salted Edamame
- *Vegetable Spring Rolls w/Sweet & Spicy Dip

Epicurean Express - \$16

- *Meat & Cheese Sticks, Cheese Crisps, Spicy Marcona Almonds, Seasoned Olives, Honey Sticks & Dates (Pre-Portioned)

Texican - \$14

- *Tortilla Chips, Salsa, Queso, Guacamole & Texas Caviar
- *Buttered Popcorn, Cheddar Popcorn & Kettle Corn
- *Cowboy Cookies

Banana Split Social - \$16

- *Build you own Split w/Waffle Bowls, Vanilla Ice Cream, Chocolate, Strawberry, Caramel, Pineapple Toppings, Fresh Banana, Fresh Strawberries, Raspberries, Chocolate Chips, Maraschino Cherries, Chopped Peanuts & Whipped Cream

Arctic Blast - \$14

- *Ice Cream Sandwiches, Eskimo Pies, Frozen Candy Bars & Frozen Fruit Bars

Sweet Luxurious Indulgence - \$16

- *Chocolate Croissants, Sables, Madeleines, Eclairs, Chocolate Pot de Crème Shooters & Financiers

Cookie Monster - \$14

- *House Made Chocolate Chip Cookies, Monster Cookies, Sugar & Macadamia Nut Cookies

All American - \$15

- *Chocolate Bark & Peanut Brittle
- *House Made Chips & Dip
- *Buttered Popcorn & Cracker Jacks
- *Warm Pretzel Nuggets w/Sweet & Spicy Mustard Sauce

The Candy Shop - \$16

- *Assorted Hard Candies
- *Candy Bars
- *Licorice Whips
- *Popular Retro Candies

The Big Game - \$20

- *Caramel Popcorn
- *Nachos w/Hot Cheese Dip, Jalapeños, Black Olives, Guacamole, Fresh Made Salsa & Sour Cream
- *Jumbo Hot Pretzels w/Cheese Dip & Mustard
- *Mini Pigs in a Blanket

The Brownie Bar - \$14

- *Peanut Butter Brownies
- *Espresso Brownies
- *Cheese Cake Swirl Brownies

Fresh Start - \$14

- *Fresh Fruit & Berries w/Yogurt
- *Mini Blueberry Muffins

A La Carte

- *Freshly Baked Cookies - \$38/Dozen
- *Granola & Protein Bars - \$4 Each
- *Chef's Miniature Desserts - \$50/Dozen
- *Mixed Nuts - \$38/Pound
- *Pretzels & Party Mix - \$28/Pound
- *Fresh Popcorn - \$28/Pound
- *Cheetos Popcorn - \$35/Pound
- *Jumbo Hot Pretzel & Mustard - \$6/Person

- *Chips & Dip
(Choice of one: \$8/Person)
(Choice of Two: \$10/Person)
- *French Onion
- *Guacamole
- *Hummus
- *Ranch
- *Salsa
- *Queso
- *Spinach

Non-Alcoholic Beverages

- * Freshly Made Coffee (Regular & De-Caffeinated) \$59/Gallon
- * Iced Teas w/Lemon \$40/Gallon
- * Orange Juice - \$50/Gallon
- * Apple, Cranberry & Tomato Juices - \$42/Gallon
- * St Arnold Root Beer – Keg Only, Market Price
- * Old Fashion Lemonade - \$35/Gallon
- * Fruit Punch - \$30/Gallon

- * Individual Fruit Juices - \$6 Each
- * Energy Drinks & Gatorade - \$6 Each
- * Individual Iced Coffee - \$6 Each
- * Hot teas - \$4 Each
- * Infused Water - \$32/Gallon

Alcoholic Punch (Minimum of 3 Gallons)

- * Champagne Punch – \$80/Gallon
- * Rum Punch – \$80/Gallon
- * Margarita Punch - \$80/Gallon

Alcohol Available

Premium Brands

- * Dewar's
- * Jim Beam
- * Absolute
- * Beefeater
- * Blue Chair Bay
- * Milagro Silver
- * Jack Daniels

Deluxe Brands

- * 12 yr. Chivas Regal
- * Maker's Mark
- * Grey Goose
- * Bombay Sapphire
- * Mount Gay
- * Herradura Silver
- * Crown Royal

Hosted Bars

- * Deluxe Brands - \$9 Each
- * Premium Brands - \$10 Each
- * House Wine - \$9 Glass
- * Premium Beer - \$7 Each
- * Domestic Beer- \$6 Each
- * House Wine - \$34/Bottle
- * House Champagne - \$34/Bottle
- * Cordials & Cognacs – Add \$3
- * Soft Drinks - \$4 Each
- * Domestic Kegs - \$525 Each
- * Imported Kegs – Upon Request

Cash Bars

- * Cash Bars Available upon Request & Require a \$200 Set-up Fee. (Fee Waived w/\$2500 in sales)

Bartender Charge Per Bar

- * \$30/Hour (4 Hours Minimum)

Cashier Charge Per Bar

- * \$25/Hour (2 Hour Minimum)

Beverage Packages

Includes Mixed Drinks, Domestic & Imported Beer, Wine, Bottled Water & Assorted Soft Drinks

- * Deluxe 1 Hour - \$20/Person -Premium 1 Hour - \$25/Person
- * Deluxe 2 Hour - \$30/Person -Premium 2 Hour - \$35/Person
- * Deluxe 3 Hour - \$40/Person -Premium 3 Hour - \$45/Person
- * Deluxe 4 Hour - \$50/Person -Premium 4 Hour - \$/Person

Beer & Wine Packages

Includes Domestic & Imported Beer, Wine, Bottled Water & Soft Drinks

- * 1 Hour - \$25/Person
- * 2 Hour - \$35/Person
- * 3 Hour - \$45/Person
- * 4 Hour - \$55/Person

Market Displays

Minimum of 25 People



Imported & Texas Artisan Cheeses — (Small: \$600) (Medium: \$1,000) (Large: \$1,300)

- * Assorted Crackers, Crostini & Breads
- * Seasonal Fruit
- * Various Imported & Texas Cheeses

Charcuterie Display — (Small: \$800) (Medium: \$1,400) (Large: \$1,900)

- * Assorted Cured Dried Meats, Crostini, Breads & Crackers
- * Sweet Pickles
- * Assorted Olives
- * Pickled Vegetables
- * Spicy Mustard
- * Horseradish Crème
- * Spreads

Garden Fresh Vegetable Display — (Small: \$400) (Medium: \$700) (Large: \$900)

- * Broccoli
- * Cauliflower Florets
- * Baby Carrots
- * Zucchini
- * Baby Corn
- * Celery
- * Grape Tomatoes
- * Ranch Dressing

Seasonal Fresh Fruit Display — (Small: \$400) (Medium: \$700) (Large: \$900)

- * Seasonal Fruits
- * Pineapple Yogurt Dip

Antipasto — (Small: \$600) (Medium: \$1,100) (Large: \$1,500)

- * Artichoke Hearts
- * Roasted Red Peppers
- * Genoa Salami
- * Kalamata Olives
- * Provolone Cheese
- * Marinated Cauliflower
- * Mushrooms
- * Sweet Onions
- * Tomatoes
- * Mozzarella



Hors D'oeuvres

Minimum of 50 Pieces Per Item
Passed Hors D'oeuvres will have a \$125 per server charge



Hot Hors D'oeuvres (Items may be Substituted if not available)

Beef

- *Beef, Pepper & Onion Kabob \$6 Each
- *Everything Dog in a Blanket \$5 Each
- *Beef Sliders \$5 Each

Seafood

- *Fried Gulf Shrimp w/Cocktail Sauce & Tartar Sauce \$6.50 Each
- *Shrimp or Scallops Wrapped in Bacon \$6.50 Each
- *Shrimp DeJonge \$7 Each
- *Hatch Green Chili Crab Cakes \$7 Each
- *Tempura Crisp Shrimp \$7 Each

Poultry

- *Chicken Lemongrass Potstickers \$5 Each
- *Bacon Wrapped Chicken Jalapeño Bites \$6.50 Each
- *Mini Chicken Cordon Bleu \$6.50 Each
- *Chicken, Pepper & Onion Kabob w/Honey Glaze \$6 Each

Pork

- *Pepperoni Calzone \$5.50 Each
- *Sausage Mac & Cheese Fritter \$5 Each
- *Stuffed New Potato w/Bacon \$5 Each
- *Pork Pot Sticker \$5 Each

Vegetarian

- *Kale & Vegetable Dumpling \$6 Each
- *Raspberry Brie en Croute \$5 Each
- *Three Cheese Crostini \$5 Each

Chef's Specialties

\$6.50 Each

- *Seared Ahi Tuna, Salmon or Shrimp Rice Ball w/Ponzu
- *Roasted Fingerling Potato w/Smoked Salmon & Crème Fraiche
- *Smoked Duck w/Fresh Pear & Blackberry Preserves on Endive
- *Shrimp & Crab Souffle w/Pesto Lemon Butter
- *Beef Tartare Crostini w/Spicy Aioli
- *Seared Scallop w/Citrus Relish on a Spoon
- *Beef Carpaccio w/Caramelized Onion on Gorgonzola Crostini
- *Gulf Snapper Ceviche w/Plantain Chips
- *Ahi Tuna Tartare on Wonton Crisp
- *Seared Ahi Tuna on Cucumber w/Wasabi Caviar & Ponzu

A La Carte Hors D'oeuvres

*Chilled Gulf Shrimp w/Cocktail Sauce & Remoulade Sauce	\$6 Each
*Assorted Finger Sandwiches	\$5 Each
*Crostini w/Tomato & Basil	\$5.50 Each
*Smoked Salmon Pinwheels	\$5 Each
*Southern Deviled Eggs or Jalapeño Bacon Deviled Eggs (Choice of One)	\$5.50 Each
*Caprese Skewer	\$6.50 Each
*Mexican Shrimp Cocktail Shooters	\$6.50 Each
*Shaved Beef Tenderloin on Herb Crostini w/Grilled Onions & Blue Cheese	\$6.50 Each
*Vegetable Sushi, Salmon & Cream Cheese Sushi w/Wasabi Dipping Sauce	\$6.50 Each



Student Menu Options

All Packages will be charged a 22% service charge & 8.25% Tax
Minimum of 50 Students
For Students from 5 to 18 Years Old



Breakfast Bars

Option #1

- * Assorted Chilled Juices
- * Scrambled Eggs
- * Crisp Bacon or Sausage
- * Muffins & Danish
Butter & Preserves

\$24/Person

Option #2

- * Assorted Chilled Juices
- * Pancakes & French Toast
- * Warm Maple Syrup
- * Crispy Bacon or Sausage

\$24/Person

Option #3

- * Assorted Chilled Juices
- * Breakfast Tacos w/Salsa
- * Muffins & Danish
- * Butter & Preserves

\$24/Person

Lunch Options

Lasagna Bar

- * Green Garden Salad & Dressing
- * Traditional Lasagna
- * Garlic Bread
- * Chef's Choice of Dessert
- * Iced Tea or Lemonade

\$25/Person

Pizza Bar

- * Cheese or Pepperoni Pizza
- * Chef's Choice of Dessert
- * Iced Tea or Lemonade

\$25/Person

Taco Bar

- * Beef Tacos
- * Grated Cheese, Lettuce,
Tomato, Sour Cream & Salsa
- * Charro Beans
- * Chef's Choice of Dessert
- * Iced Tea or Lemonade

\$25/Person

Hamburger Bar

- * Beef Hamburger Patties
- * Bun, Lettuce, Tomato, Onions
Pickles, Sliced Cheese
& Condiments
- * Chips
- * Chef's Choice of Dessert

\$25/Person

Dinner Options

Chicken Dipper Bar

- * Green Garden Salad & Dressing
- * Chicken Tenders w/Honey Mustard
- * French Fries
- * Chef's Choice of Dessert
- * Iced Tea or Lemonade

\$26/Person

Hoagie Bar

- * Turkey & Cheese Hoagie or
Ham & Cheese Hoagie
- * Chips
- * Chef's Choice of Dessert
- * Iced Tea or Lemonade

\$26/Person

Spaghetti Bar

- * Green Garden Salad w/Dressing
- * Spaghetti w/Meat Sauce or Marinara
- * Garlic Bread
- * Chef's Choice of Dessert
- * Iced Tea or Lemonade

\$23/person

Country Bar

- * Green Garden Salad w/Dressing
- * Chicken Fried Steak
- * Mashed Potatoes
- * Cream Gravy
- * Green Beans
- * Chef's Choice of Dessert

\$28/Person

Complete Meeting Packages

All Packages include a 22% service charge & 8.25% Tax
Includes Coffee & Assorted Hot Teas
Includes Soft Drinks and Bottle Water



Half Day Morning Complete Meeting Package - \$95.00/Person

- *½ Day Continuous Beverage Service
- *Choose One of our Continental Breakfasts
 - The Classic
 - The Boulanger
 - The Healthy
 - The Traditional
- *Choose One Break
 - Fresh Start
 - Cookie Monster
 - Happy Trails
 - Live Well
 - All American
- *Audio Visual Equipment
 - LCD Projector
 - Screen of Appropriate Size for Group
 - Flipchart on Stand (1) with Markers (4)
 - Includes Set-Up and Tear-Down
 - Other items Available for Additional Price

Half Day Afternoon Complete Meeting Package - \$115.00/Person

- *½ Day Continuous Beverage Service
 - *Choose a Lunch
 - Light Side Lunch Cobb Salad, Chef Salad or Caesar Salad
 - Box Lunch Grilled Chicken Cobb, Italian Sub, Roast Turkey, Roast Beef or Vegetable Wrap
 - Lunch Buffet Deli Shop, Southern Comfort, That's a Wrap, The Smokehouse or Tex-Mex
 - Plated Lunch Grilled Pork Chop Hunter Style
 - *Topped w/Mushrooms & Port Wine Sauce w/Roasted Garlic Mashed Potatoes
Chicken Piccata
 - *Sautéed Chicken Breast w/Mushrooms Artichokes & Caper Butter Sauce
Served w/Pasta & Fresh Vegetables
Tortilla Crusted Tilapia
 - *Served w/New Potatoes
 - Top Sirloin Steak
 - *Sliced Sirloin Steak Topped w/Mushroom Sauce & Served w/Chive Mashed Potatoes
- *Choose One Break
 - Fresh Start
 - Cookie Monster
 - Happy Trails
 - Live Well
 - All American
 - *Audio Visual Equipment
 - LCD Projector
 - Screen of Appropriate Size for Group
 - Flipchart on Stand (1) with Markers (4)
 - Includes Set-up and Tear-Down
 - Other items Available for Additional Price

Full Day Complete Meeting Package - \$150.00/Person

*Choose One of our Continental Breakfasts

- The Classic
- The Boulanger
- The Healthy
- The Traditional

*Choose One Morning & One Afternoon Break

- Fresh Start
- Cookie Monster
- Happy Trails
- Live Well
- All American
- Arctic Blast
- Brownie Bar
- The Big Game

*Choose a Lunch

- Light Side Lunch
- Box Lunch
- Lunch Buffet
- Plated Lunch

Cobb Salad, Chef Salad or Caesar Salad

Grilled Chicken Cobb, Italian Sub, Roast Turkey, Roast Beef or Vegetable Wrap

Deli Shop, Southern Comfort, That's a Wrap, The Smokehouse or Tex-Mex

Grilled Pork Chop Hunter Style

*Topped w/Mushrooms & Port Wine Sauce w/Roasted Garlic Mashed Potatoes

Chicken Piccata

*Sautéed Chicken Breast w/Mushrooms Artichokes & Caper Butter Sauce

Served w/Pasta & Fresh Vegetables

Tortilla Crusted Tilapia

*Served w/New Potatoes

Top Sirloin Steak

*Sliced Sirloin Steak Topped w/Mushroom Sauce & Served w/Chive Mashed Potatoes

*Audio Visual Equipment

- LCD Projector
- Screen of Appropriate Size for Group
- Flipchart on Stand (1) with Markers (4)
- Includes Set-Up and Tear-Down
- Other items Available for Additional Price