

# MOODY GARDENS

GALVESTON ISLAND

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**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

- |  |            |
|--|------------|
| * 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

Rollled 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

### Crudit 

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## 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 Cillieengine
- \* 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/Velvetty 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 Broccolini 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, Meat 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

## Wedding Packages

Minimum of 50 Guests

Alcoholic Beverages Purchased a la carte w/ Buffets

Does Not Include 22% Service Fee or the State Tax of 8.25% on all Food & Drinks





## Included in the Wedding Package

Reception Venue  
(Viewfinders Terrace has an upcharge of \$500)

Hotel Accommodations for the Bride & Groom on the Wedding Night

Butler Passed Appetizers for the Cocktail Hour  
With  
a Seasonal Fruit Display & Cheese Display

Champagne Toast

Choice of a Buffet or a Served Dinner

Tables, Chairs, China, Glassware, Silverware, White Linens (Color Linen  
for an Additional Charge), Napkins, Votive Candles, Centerpieces  
Risers & Cherry Wood Dance Floor

Menu Tasting for up to Four (4) People

Hotel Room Block with a Special Rate for Your Guests


Access to Moody Gardens Aquarium, Rainforest or Colonel Paddlewheel Boat  
for Bridal Portraits or Wedding Day Pictures for the Bride, Groom  
& Their Photographer – Transportation is Provided

Minimum of Fifty (50) Guest required

Price Does Not Include 22% Service Fee or the State Sales Tax of 8.25%

Alcoholic Beverages are Available a la carte

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





## Punch by the Gallon

Fruit Punch: \$30

Rum Punch: \$80

Frozen Drink Machine Rental: \$150

Champagne Punch: \$80

Margarita Punch: \$80

## Premium Brands Beverage Packages

Per Person

Glenlivet Scotch	1 Hour:	\$30
Maker's Mark Bourbon	2 Hours:	\$40
Tanqueray Gin	3 Hours:	\$50
Captain Morgan Rum	4 Hours:	\$60
Milagro Reposado Tequila		
Woodford Whiskey		

Includes: House Wines, Domestic & Premium Beers, Bottled Water & Assorted Soft Drinks

## Deluxe Brands Beverage Packages

Per Person

Johnny Walker Red	1 Hour:	\$25
Jack Daniels Bourbon	2 Hours:	\$35
Tito's Vodka	3 Hours:	\$45
Beefeater Gin	4 Hours:	\$55
Bacardi Silver Rum		
Milagro Silver Tequila		
Crown Royal Whiskey		

Includes: House Wine, , Domestic & Premium Beers, Bottle Water & Assorted Soft Drinks

## Beer & Wine Packages

House Wine, Domestic & Premium Beers

1 Hour:	\$25	3 Hours:	\$45
2 Hours:	\$35	4 Hours:	\$55

House Wine: Lange Twins Vineyards

Merlot, Chardonnay, Pinot Noir, Cabernet, Sauvignon Blanc

Domestic Beer: Miller Light, Bud Light

Premium Beer: Michelob Ultra, Dos Equis, Shiner Bok, Modelo





# Tie the Knot Buffet

## Welcome Table (Choice of Three)

- \*Domestic & Imported Cheese Display  
(w/ Assorted Crackers, Crostini & Breads)
- \*Bruschetta Crostini  
(w/ Tomato & Basil)

- \*Fresh Vegetable Display  
(w/ Ranch Dip)
- \*Seasonal Fresh Fruit Display  
(w/ Pineapple Yogurt Dip)

## Hor d'oeuvres (Choice of Three)

Two (2) pieces of each appetizer chosen, will be prepared per person

- \*Cream Cheese Filled Artichoke Hearts
- \*Lobster Empanadas
- \*Vegetable Spring Rolls
- \*Chicken Lemongrass Potstickers
- \*Crab Beignets

- \*Bacon Wrapped Scallops
- \*Miniature Beef Wellingtons
- \*Sesame Breaded Chicken Tenders
- \*Raspberry Brie en Croute
- \*Coconut Shrimp

## Buffet

- \*Green Salad  
Crisp Butter Lettuce, Cucumbers, Teardrop  
Tomatoes, Shaved Carrots & Red Onion

- \*Chicken Saltimbocca  
w/ Prosciutto, Sage, Buffalo Mozzarella,  
& Marsala Sauce

- \*Garden Antipasto  
Artichoke Hearts, Roasted Red Peppers, Genoa,  
Salami, Kalamata Olives, Provolone Cheese,  
Marinated Cauliflower, Mushrooms,  
Sweet Onions, Tomatoes and Fresh Mozzarella

- \*Grilled Salmon  
w/ Lemon, Capers & Wild Mushrooms

- \*Four Cheese Tortellini Carbonara  
w/ Pancetta Bacon, Sage & English Peas

- \*Fresh Vegetables

## Carving Station

Roasted Prime Rib of Beef  
Carved in Service w/ Rosemary Jus & Miniature Rolls

Coffee & Ice Tea Service

Chocolate Covered Strawberries & Assorted Mints

# Tie the Knot Buffet – \$105.95/Person



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Forever After Buffet

## Welcome Table (Choice of Three)

- \*Domestic & Imported Cheese Display  
(w/ Assorted Crackers, Crostini & Breads)
- \*Bruschetta Crostini  
(w/ Tomato & Basil)

- \*Fresh Vegetable Display  
(w/ Ranch Dip)
- \*Seasonal Fresh Fruit Display  
(w/ Pineapple Yogurt Dip)

## Hor d'oeuvres (Choice of Three)

Two (2) pieces of each appetizer chosen, will be prepared per person

- \*Cream Cheese Filled Artichoke Hearts
- \*Lobster Empanadas
- \*Vegetable Spring Rolls
- \*Chicken Lemongrass Potstickers
- \*Crab Beignets

- \*Bacon Wrapped Scallops
- \*Miniature Beef Wellingtons
- \*Sesame Breaded Chicken Tenders
- \*Raspberry Brie en Croute
- \*Coconut Shrimp

## Buffet

- \*Chopped Wedge Salad  
w/ Iceberg Lettuce, Tomato Relish, Crumbled  
Bleu Cheese & Applewood Smoked Bacon

OR

- \*Mixed Green Salad  
w/ Teardrop Tomatoes, Grilled  
Onions, Dried Cherries, Spicy  
Pecans & Cotija Cheese

- \*Pasta Station  
Penne & Farfalle Pasta w/ Shrimp, Chicken,  
Bell Peppers, Mushrooms, Onions, Tomatoes,  
Parmesan Cheese, Red Pepper Flakes,  
Marinara & Alfredo Sauces

OR

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

## Carving Station

Pepper & Herb Crusted Prime Rib  
Horseradish Cream, Onion Jam Confit, Country Mustard & Miniature Rolls

Coffee & Ice Tea Service

Chocolate Covered Strawberries & Assorted Mints

## Forever After Buffet – \$85.75/Person



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Fairytale Ending Buffet

## Welcome Table (Choice of Three)

- \* Domestic & Imported Cheese Display  
(w/ Assorted Crackers, Crostini & Breads)
- \* Bruschetta Crostini  
(w/ Tomato & Basil)

- \* Fresh Vegetable Display  
(w/ Ranch Dip)
- \* Seasonal Fresh Fruit Display  
(w/ Pineapple Yogurt Dip)

## Hor d'oeuvres (Choice of Three)

Two (2) pieces of each appetizer chosen, will be prepared per person

- \* Cream Cheese Filled Artichoke Hearts
- \* Lobster Empanadas
- \* Vegetable Spring Rolls
- \* Chicken Lemongrass Potstickers
- \* Crab Beignets

- \* Bacon Wrapped Scallops
- \* Miniature Beef Wellingtons
- \* Sesame Breaded Chicken Tenders
- \* Raspberry Brie en Croute
- \* Coconut Shrimp



## Buffet

- \* Chopped Wedge Salad  
Iceberg Lettuce, Tomato Relish, Crumbled  
Bleu Cheese & Applewood Smoked Bacon

- \* Fresh Grilled Vegetables  
Broccoli, Cauliflower Florets, Baby Carrots,  
Zucchini & Corn

- \* Rigatoni Positano  
w/ Italian Sausage, Marinara Sauce &  
Ricotta Cheese
- \* Smothered Chicken  
w/ Caramelized Onions & Bacon Lardons

- \* Garden Antipasto  
Artichoke Hearts, Roasted Red  
Peppers, Genoa Salami, Kalamata  
Marinated Olives, Provolone Cheese  
Marinated Cauliflower, Mushrooms,  
Sweet Onions, Tomatoes & Fresh  
Mozzarella

- \* Pan Roasted Salmon  
w/ Wild Mushrooms & Arugula  
Risotto

## Carving Station

Pepper & Herb Crusted Prime Rib  
Horseradish Cream, Onion Jam Confit, Country Mustard & Miniature Rolls

Coffee & Ice Tea Service

Chocolate Covered Strawberries & Assorted Mints

## Fairytale Ending Buffet – \$95.75/Person





# Gettin' Hitched

## Welcome Table (Choice of Three)

- \*Domestic & Imported Cheese Display  
(w/ Assorted Crackers, Crostini & Breads)
- \*Bruschetta Crostini  
(w/ Tomato & Basil)

- \*Fresh Vegetable Display  
(w/ Ranch Dip)
- \*Seasonal Fresh Fruit Display  
(w/ Pineapple Yogurt Dip)

## Hor d'oeuvres (Choice of Three)

Two (2) pieces of each appetizer chosen, will be prepared per person

- \*Cream Cheese Filled Artichoke Hearts
- \*Lobster Empanadas
- \*Vegetable Spring Rolls
- \*Chicken Lemongrass Potstickers
- \*Crab Beignets

- \*Bacon Wrapped Scallops
- \*Miniature Beef Wellingtons
- \*Sesame Breaded Chicken Tenders
- \*Raspberry Brie en Croute
- \*Coconut Shrimp

## Dinner

- \*Spinach Salad  
Pears, Candied Pecans &  
Shaved Red Onions

(Choose One)

- \*Green Salad  
Crisp Butter Lettuce, Cucumbers,  
Teardrop Tomatoes, Shaved  
Carrots & Red Onion

(Choose one of the Three)

- \*Stuffed Chicken  
Lobster, Mushrooms, Roasted Corn  
& Fresh Spinach

- \*Medallions of Beef Tenderloin  
w/ Onion Jam Confit, Au Gratin  
Potatoes & Young Vegetables

OR

- \*Grilled Salmon & Gulf Shrimp  
Sautée of French Beans & Roasted  
Fingerling Potatoes w/ Béarnaise Sauce

Includes: Oven Baked Breads & Butter

Coffee & Ice Tea Service

Chocolate Covered Strawberries & Assorted Mints

## Gettin' Hitched – \$100.75/Person



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# That's Amore'

## Dinner Menu

### First Course (Choose One)

\*Seafood Bisque  
Essence of Lobster & Shrimp  
Finished w/ Cognac & Cream

\*Roasted Corn & Butternut Squash  
Chowder, Sweet Corn, Mild Green  
Chilis & Coriander, Slow Cooked  
w/ Cinnamon Butternut Squash

### Second Course (Choose One)

\*Caprese Salad  
Heirloom Tomatoes, Fresh  
Mozzarella, Fresh Basil &  
Red Onion

\*Green Salad  
Crisp Butter Lettuce, Cucumbers,  
Teardrop Tomatoes, Shaves Carrots  
& Red Onion

### Third Course (Choose One)

\*Peppercorn Crusted Filet Mignon  
Whipped Garlic Mashed Potatoes  
Roasted Red Pepper Sauce & Sweet  
Corn Confetti

\*Filet Mignon & Gulf Snapper  
Petite Filet & Gulf Snapper w/ Shrimp  
& Crab, Sherry Cream Sauce & Herb  
Polenta

\*Filet Mignon & Bacon Wrapped Chicken  
Onion Jam Confit, Au Gratin Potatoes & Young Vegetables

Includes: Oven Baked Breads & Butter

Coffee & Ice Tea Service

Chocolate Covered Strawberries & Assorted Mints

## That's Amore' – \$110.75/Person



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# Wedding Cakes

## Cake Sizes

### Servings

5" Round	8	\$40
6" Round	12	\$60
8" Round	24	\$120
10" Round	38	\$190
12" Round	56	\$280
14" Round	78	\$390
16" Round	100	\$500

## 2 Tier Cake

5" & 6"	20	\$100
6" & 8"	36	\$180
8" & 10"	62	\$310

## 3 Tier Cake

5", 6" & 8"	44	\$220
6", 8" & 10"	74	\$370
8", 10" & 12"	118	\$590

## 4 Tier Cake

5", 6", 8" & 10"	80	\$400
6", 8", 10" & 12"	130	\$650
8", 10", 12" & 14"	196	\$980

## 5 Tier Cake

6", 8", 10", 12" & 14"	208	\$1,040
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# Wedding Cakes

## Cake Flavors

- \*Chocolate Cake/Chocolate/Vanilla Buttercream
- \*Chocolate Cake/Chocolate Ganache/Vanilla Buttercream
- \*Vanilla Cake/Vanilla Buttercream
- \*Red Velvet Cake/Lemon Curd/Vanilla Buttercream
- \*Marble Cake/Chocolate/Vanilla Buttercream
- \*Coconut Cake/Coconut/Vanilla Buttercream
- \*Chocolate Cake/Peanut Butter/Vanilla Buttercream
- \*Custom Cake Flavors Available Upon Request

## 1 Year Anniversary Cake

5" Round

\$20

Boxed & Ready to Freeze

## Cupcakes

Same Flavors as Cakes

\$2.75 each

## Custom Additions

- \*Additional Charges for Customizations
  - \*Fresh Flowers
  - \*Fondant & Décor

