



PLATED DINNERS

Choice of Soup or Salad Course, Protein and Dessert

Starters

Tomato-Basil Bisque, Goat Cheese Crostini

Mushroom Bisque, fresh herbs, crème fraiche

Golden Potato and Chorizo Soup, Leeks, Manchego Cheese

Classic Caesar Salad, Confit tomatoes, shaved parmesan cheese, Focaccia Croutons,
Caeser dressing

Steak House, Blue cheese crumble, Bacon crisp, tomatoes, scallions, Buttermilk Ranch

Artisan Lettuce, Strawberries & Goat Cheese, Fried Pepitas, Lemon Poppy Seed Dressing

ENTRÉES

Pan Seared Chicken Breast

Buttered Potato Puree, Sautéed Farm Vegetables, Lemon Thyme Sauce
\$75 per person

Grilled Beef Tenderloin

Buttered Potato Puree, Grilled Asparagus, Thyme Port Demi
\$96 per person

Merlot Braised Short Rib

Herb Gremolata, Buttered Potato Puree, Honey Glazed Carrots, merlot demi
\$90 per person

Pan Roasted Atlantic Salmon

Lemon Burre Blanc, Farm Vegetables
Green Pea and corn Risotto
\$84 per person

(Choose a Soup and a Salad for an additional \$15 per person)



Dessert

Cheesecake
Wild berry compote, Whipped cream
Tiramisu
Mascarpone cream, lady fingers
Black Forest Torte
Chocolate cake, whip cream, cherries
Red Velvet Cake
Red velvet cake, cream cheese frosting

DINNER BUFFETS

Southwestern

Texas Sirloin Chili with Sour Cream, Shredded Cheese, Red Onion

Market Greens with Red Onions, Grape Tomatoes, Cucumbers
Cheddar, Herb Buttermilk Dressing

Choice of 2 Proteins and a 3rd Protein for \$7 per person up charge

Rebecca Creek BBQ Brisket,
Ancho Chile and Garlic BBQ Chicken,
Pan Seared Redfish with Pineapple Pico and Texas Chimichurri

Included sides:

Charred Jalapeño Borracho Beans
Grilled "Street Corn" Elotes
Spanish Poblano Rice
Jalapeño Corn Bread
Seasonal Cobbler

\$92 per person

Italian Classics

Mixed Green Salad with Olives, Cucumbers, Artichokes, Roasted Red Peppers,
Sun Dried Tomatoes, Romano Cheese & Pepper Vinaigrette

Antipasto Pasta Salad with Chopped Salami, Pepperoni
Kalamata Olives, Peppers, Tomatoes, Asiago Cheese, Herb Olive Oil Dressing



Choice of 2 Proteins and a 3rd Protein for \$7 per person up charge

Seared Salmon with Tomato and Artichoke Caponata

Roasted Chicken Piccata with Lemon Butter Sauce and Capers

Italian Sausage & Roasted Veggies Pasta Bake

Roasted Fingerling Potatoes Ragout with Roasted Tomatoes and Parmesan

Classic Ratatouille

Desert included: Tiramisu

\$95 per person

Mediterranean

Baby Greens with Endive, Candied Pistachios, Roasted Peppers, Heirloom Tomatoes,

Lemon Thyme Vinaigrette

Mediterranean Couscous with Roasted Sweet Peppers, Golden Raisins, Kalamata Olives,

Parsley, Red Wine Vinaigrette

Choice of 2 Proteins and a 3rd Protein for \$7 per person up charge

Herb Marinated Chicken with Olive Tapenade

Roasted Garlic Crusted Flank Steak with Roasted Tomatoes and Feta

Atlantic Salmon with Green Onion Tzatziki Sauce

Included sides:

Saffron Rice with Peas and Roasted Peppers

Roasted Heirloom Potatoes with Oregano and Feta

Grilled Asparagus with Olive Oil, Citrus and Herbs

Chef's Selection of Petit Fours

\$98 per person

Eilan Premier

Tomato Bisque, Goat Cheese Crostini, and Basil

Baby Field Greens, Garlic Nut Granola, Blue Cheese, Shaved Red Onion, Bacon,

Tomatoes, Lemon Basil Dressing

Cavatelli Pasta with Wild Mushrooms, Charred Tomatoes

Choice of 2 Proteins and 3rd Protein for \$7 per person up charge

Honey Roasted Salmon with Purple Amaranth Vinaigrette

Roasted Garlic Flank Steak with Caramelized Shallot Demi

Oregano Crusted Chicken Breast with Portobello Mushroom Sauce

Included sides:

Goat Cheese Chive Mashed Potatoes

Herb Roasted Vegetables

Chef's Selection of Petit Fours

\$104 per person



Chef's Action Stations

\$150 per attendant

Smoked Prime Rib

(Prime Rib serves 25 people)

Horseradish Cream Sauce, Natural Jus, Freshly Baked Rolls

\$660 each

Tenderloin of Beef

(Tenderloin serves 15 people)

Chipotle Demi, Freshly Baked Dinner Rolls

\$550 each

Mesquite Smoked Pork Loin

(Pork Loin serves 25-30 people)

Love Creek Applesauce, Caramelized Onion Demi

\$460 each

Rotisserie Turkey Breast

(Turkey serves 20 people)

Sage Jus, Cranberry Compote

\$360 each

Taco Station

(Non-attended)

Selection of Smoked Chicken, Braised Chile Beef, Carnitas,

White Onion, Radish, Cilantro and Salsa

Grilled Flour Tortillas

\$28 per person

Risotto Bar

(Attendant Required)

House-made Chorizo, Garlic, Peas, Bacon, Shrimp, Grilled Red Onion, Lightly Finished with Cream and Parmesan

\$30 per person

Pasta Station

(Attendant Required)

Penne Pasta with your choice of Italian Sausage, Grilled Chicken, Shrimp,



Kalamata Olives, Artichokes, Wild Mushrooms, Peppers, Onions. Served with
Classic Alfredo and Marinara Sauces
\$33 per person

Cheese and Fruit Display

(Non-attended)

Selection of Sliced Seasonal Fruits and Cheeses, Dried Fruit, Seasoned Nuts, Crackers
Domestic \$19 per person
Imported \$ 23 per person

Charcuterie and Cheese Display

(Non-attended)

Selection of Sliced Cured Meats and Cheeses, Dried Fruit, Seasoned Nuts, Crackers
Domestic \$24 per person
Imported \$27 per person

Salad Station

(Non-attended)

Choice of Mixed Greens or Caesar with Chef Inspired Accompaniments
\$21 per person

Banna Foster station

(Attendant Required)

Vanilla Ice Cream, Bananas
\$23 per person



Hors d'oeuvres

(50 piece minimum per selection)

Price per piece

Warm

- Korean BBQ Glazed Shrimp \$10
- Stuffed Mushrooms Spinach Red Pepper Cream \$9
- Fried Chicken Bites, Rebecca Creek BBQ, Candied Jalapenos \$9
- Smoked Chicken Quesadillas, Cilantro Cremá \$10
- Smoked Brisket, Cheddar Brulee, Apple Cider Cole Slaw on Crostini \$10
- Gulf Crab Cake with Bourbon Remoulade \$10
- Bacon Jalapeno Wrapped Chicken Bite with Sweet and Sour BBQ \$10
- Vegetable Spring Roll – Sweet Chili Sauce and Soy Dipping sauce- \$9
- Sesame Crusted Asian Shrimp Skewers Sweet Chili Sauce \$11

Cold

- Smoked Duck Crostini with Fig Jam \$9
- Heirloom Tomato Bruschetta, Goat Cheese Mousse, Parmesan \$9
- Chili Seared Tuna with Pickled Cucumber, Pineapple Pico \$10
- Chilled Shrimp, Sriracha Cocktail Sauce \$10
- Wood Grilled Vegetable Skewers \$9
- Gulf Crab Salad, Old Bay Aioli, Buttered Toast \$10
- Smoked Beef, Charred Tomato Relish, Sourdough Crostini \$10
- BLT Crostini \$9

All pricing is subject to 25% service charge and 8.25% state sales tax.

All prices are subject to change.



BEVERAGE PRICING

Package Bar

Full bar setups included in package and are designed to assist your budget guidelines. The packages are priced per guest and are charged based on the guarantee or actual attendance.

First Hour	\$26.00
Second Hour	\$22.00
Each Additional Hour	\$20.00

Host Bar Per Drink

Full bar setups included in package. Charges are based on actual number of drinks consumed.

Cordials	\$14.00
Cocktails	\$12.00
Select Wine	\$12.00
Premium/Import Beer	\$8.00
Domestic Beer	\$7.00
Mineral Water	\$6.00
Soft Drinks / Juice	\$6.00
Sparkling Wine	\$12.00

Cash Bar Per Drink

Full bar setups included in package.

Cordials	\$15.00
Cocktails	\$13.00
Select Wine	\$13.00
Premium/Import Beer	\$7.50
Domestic Beer	\$6.00
Mineral Water	\$6.00
Soft Drinks / Juice	\$6.00
Sparkling Wine	\$13.00

Labor Charges – Bartender \$150.00/each (up to 2 hours)

& Cashier \$150 (up to 2 hours)