



PLATED LUNCHESES

Three course meal, salad, Entrée, Dessert Dinner Rolls and Butter

SALAD

Caesar Salad

Crispy Romaine, Crouton, shaved Parmesan

Caesar Dressing

-or-

Steak House Salad

Iceberg, Blue cheese crumble, Bacon Crisp, Heirloom Tomatoes, scallions, Ranch

-or-

Baby Field Greens

English Cumber, carrots Ribbons, Roasted Red onions, Heirloom Tomatoes Apple Cider Vinaigrette

ENTRÉES

POULTRY

\$40 per person

Creole Chicken

Red Pepper Dirty Rice, Charred Broccolini, Cajun Cream

Pesto Crusted Chicken

, Garlic Yukon Mashed Potatoes, Asparagus, Portobello Mushroom Marsala Sauce

Pan Seared Chili Glazed Salmon 45

Green beans, Wild Rice Pilaf, Sweet Chili Glazed

Griddled Texas Farmed Redfish 45

Chef's Secret Spiced Dirty Rice, Wilted Greens, Cilantro, & Brown Butter Lemon Sauce

Braised Beef Short Rib 55

Roasted Garlic Mash Potatoes, Medley of Vegetables, Ancho Demi

Strip loin Carne Asada 55

Smoked Potato Hash, Charred Broccolini, Sweet Red Pepper Chimichurri



DESSERTS

Opera Torte, Vanilla Layered Cake with Coffee Buttercream and Chocolate Ganache
Caramel Sauce with Vanilla Chantilly

-or-

Strawberry Strip Cake with Vanilla Chantilly, Fresh Strawberry, and Wild Berry Coulis

-or-

Cheesecake with Wild Berry Coulis and Fresh Berries

BUFFET LUNCHES

Butcher Block

Organic Garden Salad

Orzo Salad with Red Onions, Roasted Peppers, Parmesan, Cilantro Vinaigrette
Sliced Smoked Turkey, Roast Beef and Chef's Selection of Cured Italian Meats
Sliced Cheeses to Include Pepper Jack, Swiss, and Cheddar, Assortment of Bread,
Lettuce, Tomatoes and Onions, Basket of Gourmet Potato Chips
Mini Brownies and Blondies
\$53 per person

Hill Country BBQ

Southwestern Caesar Salad
Cilantro Lime Jalapeno Slaw
Smoked Brisket with Smokey BBQ Sauce
Shier Bock Brined Chicken
Brown Sugar Baked Beans
Sweet Creamed Corn
Jalapeño Corn Bread
Pickles & Onions
Seasonal Fruit Cobbler

\$62 per person (minimum 25 person order)

Mercato Market

Creamy Tomato Bisque



House Made Potato Salad with Whole Grain Mustard Vinaigrette
Roasted Vegetable Faro salad, cranberries, Cilantro Vinaigrette

Sandwich Assortment – choose Three

Roast Beef – Pepperjack, Roasted garlic aioli, arugula, Baguette
Oven roasted Turkey BLT- Tomato, bacon, Swiss, Butter Croissant
Veggie Wrap - Roasted Seasonal Vegetables, hummus, tortilla wrap
Egg and I – Egg salad, sourdough
Selection of Gourmet potato chips
Brownies

\$55 per person

Fiesta Buffet

Tortilla Soup
Grande Chopped Greens, Sharp Cheddar, Black Beans, Petite Tomatoes, Jalapeno Ranch
Chile Marinated Chicken Thighs
Garlic-Cilantro Charred Flank Steak
Charro Beans
Green Chili-Cilantro Rice
Grilled Flour Tortillas
Shredded Cheddar Cheese, Sour Cream, Pico De Gallo
Pettie Tres Leches , Churros and Chocolate Sauce
\$62per person

Burgers and Dogs

Organic Garden Salad
House Made Potato Salad
Grilled Sirloin Burgers & Jumbo Hot Dogs
Assortment of Warm Rolls and Buns
Sliced Cheddar, Swiss, American and Pepper Jack Cheese
Sliced Tomatoes, Lettuce, Sweet Onions,
Pickles and Sweet Relish Mayonnaise, Mustard and Ketchup
House Made Chips
Assortment of Cookies and Brownies
Iced Tea and Water Service
\$59 per person

*All pricing is subject to 25% service charge and 8.25% state sales tax.
All prices are subject to change.*