BREAKFAST BUFFETS

Menu Applies For Under 20 Attendees.

CONTINENTAL
Seasonal Sliced Fruit
Freshly Baked Croissants, Breakfast Breads and Muffins*
Fruit Preserves and Whipped Butter
$30 per guest

PRESTON
Seasonal Sliced Fruit and Berries
Homestyle Breakfast Potatoes, Scrambled Eggs,
Sliced Wheat, Sourdough and Marble Rye*
Whipped Butter
$41 per guest

*Gluten-Free Available on Request **Soy, Almond or Coconut Milk Available on Request

BREAKFAST ENHANCEMENTS

Assorted Bagels
Whipped Cream Cheese and Fruit Preserves
$28 per dozen

Hardboiled Cage Free Eggs
$16 per dozen

BEVERAGES ON CONSUMPTION

Starbucks® Coffee
Regular or Decaffeinated
$70 per gallon

Assorted Tazo® Teas
With Lemon and Honey
$70 per gallon

Individual Juices
Simply® Orange or Grapefruit
$6 each

Bottled Water Still or Sparkling
$5 each

Powerade/Energy Drinks
$6 each

Assorted Soft Drinks
$5 each
SNACKS AND BREAKS

HEALTH AND WELLNESS
Seasonal Whole Fruit and Fresh Mixed Berries, Individual Plain and Flavored Yogurts, Assorted Granola Bars
$20 per guest

PROTEIN PICK-ME-UP
Texas Trail Mix, Beef Jerky, Assorted Power and Protein Bars and Mixed Nuts
$22 per guest

THE BOX OFFICE
Freshly Buttered Movie Theater Style Popcorn, Assorted Flavored Salts, M&Ms, Snickers and Reese’s Peanut Butter Cups
$22 per guest

BAKESHOP
Freshly Baked Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies and Assorted Dessert Bars
$24 per guest

Market Basket
Imported and Domestic Cheese Board, Red Grapes, Assorted Crackers, Sliced Melons with Berries, Garden Fresh Vegetable Crudité with Hatch Ranch Dip
$25 per guest

A La Carte Snacks

Freshly Baked Danish Pastries
$45 per dozen

Assorted Muffins or Scones
$45 per dozen

Freshly Baked Cookies and Brownies
$45 per dozen

Whole Fruit
$36 per dozen

Tortilla Chips with Fresh Pico de Gallo
$6 per person

Potato Chips, Trio of House Made Dips
$11 per person

Cajun Bar Mix
$12 per pound

Pretzels
$11 per pound

Gourmet Mixed Nuts
$22 per pound

Candy Bars
$5 each

Protein Bars
$5 each

Granola Bars
$4 each

Individual Potato Chips
$5 each

Individual Assorted Yogurt Flavors
$4 each
LUNCH BUFFETS

Menu Applies For Under 20 Attendees.

PARK CITIES PICNIC
Mixed Green Salad with Tomatoes, Cucumbers and Buttermilk Ranch
Chilled Pasta with Bell Peppers, Black Olives, Tomatoes and Scallions
Turkey Avocado Club Wraps
Grilled Vegetable and Rosemary Montasio Paninis
House Made Potato Chips
Freshly Baked Cookies
$40 per guest

HILLTOP TAILGATE
Mixed Greens with Tomatoes, Cucumbers and Warm Bacon Vinaigrette
Summer Tomato and Roasted Corn Salad
Half Pound Texas Beef Grilled Hamburgers with Brioche Buns
Caramelized Onions and Smoked Bacon
Assorted Sliced Cheeses and Condiments
House Made Potato Chips
Fresh Watermelon
$43 per guest

WOODBINE CANTINA
Southwestern Chop Salad with Cotija, Tomatoes, Roasted Pepitas, Red Kidney Beans and Chipotle Ranch
Citrus Chicken Fajitas
Grilled Peppers and Onions
Warm Flour and Corn Tortillas
Cilantro-Lime Crema, Cotija and Pico De Gallo
Mexican Rice and Vegetarian Charro Beans
Corn Tortilla Chips and House Made Salsas
$45 per guest

EXTRAS
- Whole Fruit - $36 per dozen
- Individual Potato Chips - $5 each
- Candy Bars - $5 each
- Granola Bars - $4 each
- Protein Bars - $5 each

DESSERTS
- Freshly Baked Cookies* - $45 per dozen
- Assorted Dessert Bars - $45 per dozen
- Individual Strawberry Shortcake - $9 each
- Flourless Chocolate Cake - $9 each

CREATE YOUR OWN SALAD BAR
Chopped Romaine, Mixed Greens, Diced Vine Ripened Tomatoes, Sliced Cucumbers, Red Onions, Carrots, Artichoke Hearts, Chopped Eggs, Garbanzo Beans, Grilled Chicken, Applewood Smoked Bacon, Spiced Pecans, Dried Cranberries, Cotija, and Cheddar Cheeses
Citrus Vinaigrette, Buttermilk Ranch and Balsamic Vinaigrette
$18 per guest
Entrées

Oven-Roasted Airline Chicken Breast
Herb Couscous, Wilted Spinach, Roasted Carrots
$45 per guest

Ancho Rubbed Salmon
Roasted Sweet Potatoes, Grilled Asparagus
$46 per guest

Rosemary Grilled Chicken Breast
Garlic Mashed Potatoes, Haricot Vert
$44 per guest

Grilled 8 oz. Sirloin Steak
Chimichurri, Roasted Potato Medley, Root Vegetables
$54 per guest

Pecan Crusted Redfish
White Cheddar Grits, Southern Vegetable Ratatouille
$52 per guest

Starters

Roasted Chicken, Spinach and Fennel Salad
Baby Spinach, Shaved Fennel, Green Apples, Walnuts, Citrus White Wine Vinaigrette
$37 per guest

Grilled Bistro Steak Salad
Iceberg Wedge, Blue Cheese, Roasted Tomatoes, Red Radishes, Green Goddess Dressing
$42 per guest

Desserts

Classic Caesar Salad
Sweet Tear Drop Peppers, Basil Caesar Dressing

Iceberg Wedge
Cherry Tomato, Crispy Bacon, Blue Cheese

Baby Spinach Salad
Dried Cherries, Pécans, Goat Cheese, Balsamic

Spring Greens Salad
Roasted Beets, Toasted Walnuts, Citrus Vinaigrette

Butternut Squash Bisque
Sea Salted Pepitas, Cinnamon Crema

Roasted Tomato Soup
Parsley Pesto

Carrot Cake
Cream Cheese Icing, Crushed Walnuts

Flourless Chocolate Cake
Toffee Caramel Sauce

Dark Chocolate Pots de Crème
Sea Salt, Vanilla Cream

Chocolate Bomb
Brandied Cherries, Roasted Walnuts, Chocolate Sauce

New York Cheesecake
Berry Coulis and Fresh Berries

Plated Luncheons include your choice of Starter, Entrée and Dessert. Served with Assorted Rolls and Whipped Butter.
DINNER BUFFETS

Menu Applies For Under 20 Attendees.

TEXAS HOSPITALITY
Artisan Mixed Greens, Tomatoes, Cucumbers, Garlic Croutons, Buttermilk Ranch Dressing
Chicken Fried Chicken with Black Pepper Gravy
Pot Roast with Caramelized Pearl Onions
Garlic Mashed Potatoes
Sautéed Market Vegetables
Jalapeño Cornbread with Whipped Butter
Rustic Pecan Pie Jars
$60 per guest

HILLSIDE
Mixed Greens, Cherry Tomatoes, Spiced Pecans, Feta, Raspberry Vinaigrette
Sliced Bistro Steak with Herb Garlic Demi
Garlic Lime Grilled Shrimp
Sweet Potato and Roasted Red Pepper Hash
Grilled Asparagus
Freshly Baked Dinner Rolls and Whipped Butter
Chocolate Bomb
$70 per guest

LAKESIDE DRIVE
Baby Spinach with Dried Cranberries, Marcona Almonds,
Green Apples, Blue Cheese and Raspberry Vinaigrette
Grilled Chicken, Balsamic Glaze
Pan Seared Atlantic Salmon,
Spinach and Mushroom Cream
Rosemary Grilled Market Vegetables
Roasted Garlic and Herb Rice Pilaf
Freshly Baked Rolls and Whipped Butter
New York Cheesecake
$63 per guest

ITALIAN INSPIRATION
Mixed Greens and Arugula, Cherry Tomatoes, Pine Nuts,
Shaved Parmesan, Lemon Vinaigrette
Herb Roasted Chicken with Thyme Jous
Porcini Ravioli with Sage Browned Butter
Parmesan Roasted Fingerling Potatoes
Roasted Haricot Verts and Rainbow Carrots
Freshly Baked Dinner Rolls and Whipped Butter
Smoked Chocolate Panna Cotta
$68 per guest

ENHANCEMENTS

Chicken Tortilla Soup
$8 per guest

Wild Mushroom Bisque
$6 per guest

Roasted Tomato Basil Soup
$6 per guest

Italian Wedding Soup
$7 per guest
PLATED DINNER

Plated Dinners Include your Choice of Starter, Entrée and Dessert. Served with Freshly Baked Rolls and Whipped Butter.

ENTRÉES

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Tea Brined Chicken</td>
<td>Black Eyed Pea and Kale Ragout; Candied Carrots</td>
<td>$52</td>
</tr>
<tr>
<td>Herb Roasted Airline Chicken Breast</td>
<td>Gremolata, Ancient Grain Pilaf, Lemon Scented Broccolini</td>
<td>$56</td>
</tr>
<tr>
<td>Smoked Pork Tenderloin</td>
<td>Crisp Pancetta, Apple Butter, Roasted Fingerling Potatoes, Crispy Brussels Sprouts</td>
<td>$59</td>
</tr>
<tr>
<td>Grilled Salmon with Lemon Beurre Blanc</td>
<td>Herbed Wild Rice Pilaf, Haricot Verts</td>
<td>$60</td>
</tr>
<tr>
<td>Grilled Bone-In Ribeye</td>
<td>Ancho-Chile Butter, Roasted Potato Medley, Grilled Asparagus</td>
<td>$70</td>
</tr>
<tr>
<td>Dijon Crusted Tenderloin</td>
<td>Rosemary Demi, Garlic Mashed Potatoes, Haricot Verts with Caramelized Shallots</td>
<td>$70</td>
</tr>
</tbody>
</table>

ENTRÉE DUOS

| Duo of Grilled Sirloin and Balsamic Roasted Chicken | Mushroom Demi, Roasted Root Vegetables, Garlic Mashed Potatoes | $75 per guest |
| Duo of Bistro Steak and Atlantic Salmon            | Parsley Caper Compound Butter, Salt-Roasted Fingerling Potatoes, Sautéed Haricot Verts | $75 per guest |

Petite Filet and Lemon-Herb Gulf Shrimp

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parsley Caper Compound Butter, Roasted Fingerling Potatoes, Garlic Broccolini</td>
<td>$75</td>
</tr>
</tbody>
</table>

VEGETARIAN ENTRÉES

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Porcini Ravioli</td>
<td>Sage Brown Butter, Crispy Sweet Potato Hash</td>
<td>$46</td>
</tr>
<tr>
<td>Sundried Tomato Risotto</td>
<td>Portobello Steak, Parmesan Crisp, White Truffle Oil</td>
<td>$48</td>
</tr>
</tbody>
</table>

STARTERS

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Carpaccio</td>
<td>Baby Arugula and Mixed Greens, Shaved Manchego, Citrus Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Strawberry Bibb Salad</td>
<td>Texas Bibb Lettuce, Strawberries, Roasted Walnuts, Local Goat Cheese, Strawberry White Wine Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Roasted Tomato Soup</td>
<td>Parsley Pesto</td>
<td></td>
</tr>
<tr>
<td>Dallas Chopped Salad</td>
<td>Baby Romaine, Blue Cheese, Jicama, Smoked Bacon, Fire Roasted Corn, Poblano Ranch</td>
<td></td>
</tr>
<tr>
<td>Apple Kale Salad</td>
<td>Shredded Kale, Candied Pecans, Gala Apples, Apple Basil Vinaigrette, Gorgonzola</td>
<td></td>
</tr>
<tr>
<td>Creamy Corn Chowder</td>
<td>Cilantro Oil</td>
<td></td>
</tr>
</tbody>
</table>

DESSERTS

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Bomb</td>
<td>Brandied Cherries, Roasted Walnuts, Chocolate Sauce</td>
<td></td>
</tr>
<tr>
<td>Bread Pudding</td>
<td>Bourbon Maple glaze, Salted Carmel Sauce</td>
<td></td>
</tr>
<tr>
<td>Flourless Chocolate Cake</td>
<td>Toffee Caramel Sauce</td>
<td></td>
</tr>
<tr>
<td>New York Cheesecake</td>
<td>Berry Coulis and Fresh Berries</td>
<td></td>
</tr>
</tbody>
</table>
COLD HORSE D'OEUVRES

Smoked Salmon, Crème Fraiche, Fresh Dill, Blini
$8 per piece

Garlic Rubbed Beef, Dijon Aioli, Crostini
$6 per piece

Tuna Tartar, Wasabi Crème, Wonton Shell
$7 per piece

Creole Crab Deviled Eggs
$5 per piece

B.L.T. Short Cakes
$6 per piece

Mini Maine Lobster Roll
$9 per piece

Heirloom Caprese Skewer with Basil Pesto
$6 per piece

Pork Belly, Apple Cider Slaw on Asian Spoon
$6 per piece

HOT HORSE D'OEUVRES

Beef Satay
$5 per piece

Chicken Satay
$5 per piece

Pulled Pork Slider, Caramelized Onion, Sriracha Aioli
$7 per piece

Wagyu Beef Slider, Caramelized Onion, Sriracha Aioli
$7 per piece

Chicken Samosas, Curry Dipping Sauce
$5 per piece

Italian Sausage Stuffed Mushrooms
$7 per piece

Mini Crab Cakes, Chipotle Aioli
$9 per piece

Chicken and Waffle Skewer, Jalapeno Dijon Glaze
$8 per piece

Buttermilk Fried Lobster Bites, Chipotle Aioli
$9 per piece

Coconut Shrimp, Sweet Thai Chili Sauce
$8 per piece

Portobello Mushroom Quesadilla, Goat Cheese, Red Onion Marmalade
$7 per piece
$150 Bartender Fee Per Bar. Additional Cost for Tableside Wine Service.

BLUE
Smirnoff Vodka
New Amsterdam Gin
Myer’s Platinum Rum
Sauza 100% Blue Agave Silver Tequila
Jim Beam Bourbon
Canadian Club Whiskey
J&B Scotch

$9 each

Budweiser
Bud Light
Miller Lite
Corona Extra
Heineken

$7 each

Proverb Chardonnay
Proverb Cabernet Sauvignon
Wycliff Brut Sparkling

$8 each

GOLD
Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Jack Daniel’s Tennessee Whiskey
Bullet Rye Whiskey
Dewar’s 12 Yr Scotch

$11 each

Blue Moon Belgian White
Bud Light
Miller Lite
Corona Extra
Samuel Adams Boston Lager
Stella Artois

$7 each

Greystone Chardonnay
Greystone Cabernet Sauvignon
Riondo Prosecco

$10 each

DIAMOND
Tito’s Vodka
Hendrick’s Gin
Atlantico Platino Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie Original 10 Yr Scotch

$13 each

Blue Moon Belgian White
Bud Light
Miller Lite
Corona Extra
Mosaic IPA
Dallas Blonde

$8 each

Wente Chardonnay
Wente Cabernet Sauvignon
St Domaine Brut Sparkling

$13 each