

Kalahari[®]

**RESORTS &
CONVENTIONS**

**ROUND ROCK, TX
CATERING MENU**

At Kalahari our goal is to provide goods & services beyond expectations. This is more than a tag line or just words on a piece of paper, it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from Food and Beverage, to Audio-Visual needs and everything in between.

We feature Culinary Pride at all our resorts. A process in which our award-winning chefs partner with local providers of meats, fruits, and vegetables to create signature menu items. Items that are fresh and delightful to you, our valued guests.

Our team is here to help you customize each and every aspect of your event. We pride ourselves with a team of talented professionals that span the spectrum in hospitality. From Creative to Culinary, we can make your stay here at Kalahari a memory of a lifetime. From the minute your group arrives until the end of your stay with us, we are here to support your event. Let us take your group to a whole new level of experiences that only Kalahari can provide.

I am very proud of our Convention / Group Sales Team at Kalahari, I invite you to come experience all we have to offer. You will not be disappointed. This is a pledge and a promise. We look forward to partnering with you. We are here to tailor service your event, let us know how we can make your event amazing by going beyond expectations. Our team is dedicated to delivering the best experience imaginable.

From my family to yours, a sincere thank you for choosing Kalahari.

Todd Nelson
President / Owner
Kalahari Resorts



POLICIES AND PROCEDURES

Guarantee Due Dates

Day of the event

Monday, Tuesday, Wednesday
Thursday
Friday
Saturday
Sunday

Guarantee is due by 12pm
Preceding Thursday
Preceding Friday
Preceding Monday
Preceding Tuesday
Preceding Wednesday

Meal Counts

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

Service Charge

All food, beverage, audio visual equipment and other services are subject to a taxable 25% service charge and applicable taxes.

Standard Centerpiece and Linen

Plated and buffet meals include either African artifacts as decor and centerpieces or 12" round mirror and votive candles. Please consult your Catering Manager about available linen colors and additional centerpieces.

Food and Dietary Restrictions

Kalahari Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Kalahari Resort. Unused banquet food and beverage can not be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

In the case of a severe food allergy, Kalahari cannot guarantee the absence of cross contamination of food. Should you or any of your guests have a life threatening allergy, please speak with your catering manager as soon as possible to review options.

Multi Entrée Fee

Split entrée choices for a group's plated meal are available at \$3 per guest charge per split and guarantees for each entrée are required.

Meal Identification

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Kalahari Resort.

Groups wishing to use their own meal ticket must have pre-approval of the identification method by Kalahari Resort.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.

Minimums

There will be additional charges for groups not meeting minimums as listed on menu. \$5 per person.



BREAKFAST



BREAKFAST

CONTINENTAL BREAKFAST BUFFETS

All prices are per guest unless indicated.

A charge of \$8 per person will be applied for groups less than 15.

All continental breakfasts include fresh orange juice, cranberry juice, Starbucks coffee, Starbucks decaffeinated coffee, selection of hot teas, dairy & non-dairy creamers, sugars, sweeteners.

Kalahari Continental - \$40

Seasonal fruit, field melons, fresh berries, whole bananas, individual plain, fruit, greek yogurt, breakfast cereals, home-style granola, fat free milk, 2% milk, almond milk

Steel cut oats, blended nuts, dried fruits, brown sugar, maple syrup

Pastry Chef's breakfast pastries, petite muffins, fruit preserves, honey

Everything is BIGGER in Texas Continental - \$50

Seasonal fruit, field melons, fresh berries, whole fruit in season, bananas, individual plain, fruit, greek yogurts, breakfast cereals, home-style granola, fat free milk, 2% milk, almond milk

Freshly prepared scrambled eggs, shredded cheddar cheese, fire-roasted tomato salsa

Breakfast potatoes

Applewood smoked bacon

Multigrain, white, wheat, sliced toaster bread, pastry chef's breakfast pastries, petite muffins, creamery butter, fruit preserves, honey, Nutella

The Gristmill Toast & Bagel Bar - \$34

Seasonal fruit salad

Thick sliced sourdough, multigrain bread

Plain, flavored, seeded bagels

Schmears:

apricot-jalapeno, herb-garlic, garden vegetable, plain cream cheese

Crushed & smooth avocado, shaved radish, everything bagel seasoning, red chili flakes

Crumbled feta cheese, fire-roasted tomato salsa, crushed tortilla chips

Sliced hard-boiled eggs, St. James smokehouse salmon, cured ham, crumbled bacon

Pickled red onions, lime wedges, green onions, basil pesto, pepitas

House-made & local hot sauce selection

Creamery butter, fruit preserves, honey

HOT BREAKFAST BUFFETS

All prices are per guest unless indicated.

A charge of \$8 per person will be applied for groups less than 25.

All continental breakfasts include fresh orange juice, cranberry juice, Starbucks coffee, Starbucks decaffeinated coffee, selection of hot teas, dairy & non-dairy creamers, sugars, sweeteners.

Southern Breakfast Table - \$44

Seasonal fruit, field melons, fresh berries, individual plain, fruit, greek yogurts

Freshly prepared scrambled eggs

Skillet breakfast potatoes, country ham, onions, herbs

Southern style grits, aged cheddar

Chorizo sausage

Chopped bacon

Warm buttermilk biscuits, sawmill gravy

Brown sugar-pecan scones, pimento cheese scones

Creamery butter, fruit preserves, clotted cream

Mindful Morning - \$44

Fresh field berries, bananas

Banana, blueberry, chia seed, pudding

Individual plain, fruit, Greek yogurts

Vegan morning glory quinoa, steel cut oatmeal

Almond, coconut, carrot, raisins, pineapple, vanilla, local pecans, walnuts

Wilted spinach, central Texas mushroom, mozzarella, fresh herb, egg white frittata

Sweet potato, kale, Fresno chile, onions, crispy quinoa, breakfast hash

Gluten free breakfast breads, petite fruit & fiber muffins, fruit preserves, honey

Kalahari Crafted Seasonal Brunch - \$72

Seasonal cut fruit, season whole fruit

Overnight vegan oats, coconut, almond, bulgur, country syrup, vanilla

Seasonal field greens, pickled marinated vegetables, nuts, cheddar cheese, ranch and balsamic dressing, italian vinaigrette olive oil, red wine vinegar

Brown sugar pecan scones, sour cream scones, creamery butter, fruit preserves, clotted cream

Cage free scrambled eggs

Skillet potato hash, onions, bell pepper, fresh herbs

Smoked cured bacon

Country style pork sausage

Pesto farfalle, artichoke, red onion, bell pepper, carrot

Grilled bbq spiced chicken breast

Hand carved slow roasted beef, au jus, creamy horseradish, house made steak sauce

Sustainably sourced Gulf catch

Southern style cheddar grits

Haricot vert, slivered almonds, tobacco onion

Hill country cobbler, caramel, chantilly cream

Banana pudding, vanilla custard, vanilla wafers, whipped sweet cream

Decedent Texas triple chocolate cake, smooth chocolate frosting, toasted pecans

BREAKFAST & BRUNCH ENHANCEMENTS

Specialty items created to enhance your experience.

All prices are per person unless otherwise indicated

‡ Requires uniformed chef attendant. \$150 hour

* Minimum of 25 guests

** Minimum 24 pieces

Farm Fresh Eggs

Free Range Egg & Omelet Station ‡* - \$19

Smoked bacon, cured ham, sauteed central Texas mushrooms, tomatoes, green onions, organic spinach, roasted sweet peppers, pickled jalapeños, three cheese blend, pico de gallo, fire-roasted tomato salsa

Maximum of 250 guests. 1 chef attendant per 75 guests

Scrambled Eggs, Cheddar Cheese, Pico De Gallo, Hot Sauce Selection - \$10

Chilled Hard Boiled Eggs - \$38/DZ

Sea salt, black pepper, chives, hot sauce selection

Frittatas** - \$44/DZ

Cheddar, marinated tomato, green onion, smoked bacon, whole egg, organic spinach, local feta, broccoli, basil pesto, sweet peppers

Steel Cut Oatmeal- \$7

Brown sugar, toasted pecans, raisins

Anson Mills Grits- \$9

Strewn with butter & maple syrup

Breakfast Proteins - \$5 Each Per Person

Crisp applewood smoked bacon

Turkey bacon

Country sausage links

Canadian bacon

Breakfast Griddle Classics

Texas Toast...French Style* - \$12

Cinnamon-sugar, warm maple syrup, toasted pecans

Pancakes, Flapjacks, Griddle Cakes* - \$11

Choose one - buttermilk, blueberry, chocolate chip or multi-grain
Creamery butter, local honey, warm maple syrup

Sweetened Belgian Style Waffles* - \$13

Whipped cream, warm maple syrup, macerated berries, creamery butter

Embellished Belgian Style Waffle Station ‡* - \$21

Caramel sauce, shaved chocolate, maple-bourbon bananas, toasted coconut, Nutella, chocolate fudge sauce, mini marshmallows, whipped cream, cinnamon sugar churro chips, toasted peanuts, macerated strawberries, orange marmalade, crush toffee, toasted pecans, Froot Loops, warm maple syrup, agave syrup, corn syrup, creamery butter

Breakfast Tacos, Biscuits, Sandwiches

Each taco, biscuit, or sandwich type available by the dozen.
Minimum order of half dozen

Mi Madre's Breakfast Tacos** - \$10/Each

Applewood smoked bacon, three cheese blend, spiced onion & roasted peppers, egg

Three cheese blend, scallions, potato, egg

Chorizo, seasoned potato, pico de gallo, three cheese blend, egg

Creamy jalapeno salsa, salsa roja, salsa verde, local hot sauce, Tapatio, Chaolula

Buttermilk Biscuits** - \$11/Each

Andouille sausage, sweet peppers, fontina cheese, over hard egg

Country ham, egg, swiss cheese, honey grain mustard spread

Bacon, cheddar, tomato jam, over hard egg

Breakfast Sandwiches** - \$12/Each

Egg, cheddar cheese, breakfast sausage patty, honey-hot sauce, english muffin

Egg, three cheese blend, smoked bacon, chives, buttery croissant

Egg white, kale, salsa verde, refried beans, mozzarella, cotija cheese, english muffin

Country ham, egg, pepperjack cheese, green onion, chipotle spread, English muffin



BREAKS

MORNING & AFTERNOON

A LA CARTE SELECTIONS



BREAKS

Specialty items created to enhance your experience.

All prices are per person unless otherwise indicated

* Minimum of 25 guests

** Minimum 24 pieces

FRESH FROM THE BAKE SHOP** - EACH ITEM \$72/DZ

Flaky butter croissants, fruit preserves

Pecan sticky buns, salted caramel

Warm cinnamon rolls, cream cheese dipping sauce

Kolaches - meat, fruit filled (minimum of 6/DZ)

Assorted large muffins

Fresh bagels, plain & flavored cream cheese, creamery butter, fruit preserves

Coffee cakes, sweet breakfast breads,

Pastry Chef's savory, sweet scones, fruit preserves, clotted cream

FRUITS & YOGURTS** - \$60/DZ

Seasonal whole hand fruit

Pineapple spears, brown sugar-vanilla crème

Strawberry skewer, rhubarb-maple dip

Thick cut watermelon wedge, vanilla-raspberry yogurt

Double chocolate dipped strawberries

Fredericksburg peach halves, maple-almond crumble (seasonal availability)

Seasonal fruit, field melons, fresh berry display** 6/Guest

Individual plain fruit, Greek yogurts

SAVORY SNACKS

Multigrain, granola bars - \$52/DZ

Individual trail mix, salted peanuts, kettle potato chips, pretzels, popcorn - \$52/DZ

Energy, protein bars - \$52/DZ

LISTEN TO YOUR SWEET TOOTH - \$74/DZ

White chocolate blondies

Chocolate fudge brownies

Assorted jumbo cookies

Warm cinnamon-sugar churros, dulce de leche dip

Frozen ice cream novelties, sandwiches, treats

Sugar dusted lemon bars

Coconut macaroons

Assorted gluten free cookies \$80/DZ

FOR THE SAVORY SIDE...

Warm Salted Pretzel Bites** - \$9/Guest

Cinco Ninos queso, honey mustard dip

Garden Sticks & Dips** - \$10/Guest

Carrot, celery, cucumber, cherry tomatoes, green goddess, hatch chili ranch

Pita Chips & Bread Sticks** - \$11/Guest

Garlic feta creamy dip, roasted red pepper hummus, pesto yogurt

Chips & Salsa** - \$8/Guest

Warm crispy tortilla chips, fire-roasted salsa, salsa verde

**Add house guacamole \$5/Guest, **Add Cinco Ninos queso \$5/Guest

Warm Ham & Cheese Please...** - \$66/DZ

Shaved Jamon de Paris, aged cheddar, mini croissant



LIQUID FUEL & NOURISHMENT



LIQUID FUEL & NOURISHMENT

COFFEE & HOT TEA - \$120/GALLON

We proudly serve Starbucks fresh brewed coffee, decaffeinated coffee
Selection of teas
Coffee cream, 2% milk, soy milk, sugar, sweetener, honey, lemon

ICED TEA, LEMONADE, FRUIT & VEGETABLES - \$82/GALLON

Home-style lemonade, seasonally inspired lemonade, seasonally inspired infused water, Texas sweet tea, unsweetened tea, fresh orange, cranberry, apple, grapefruit, V-8, tomato juices

INDIVIDUAL JUICE, COLD COFFEE, ENERGY, SPECIALTY DRINKS - \$8/EACH

Assorted bottled fruit juices
Starbucks iced coffee, assorted teas
Local Kombuchas (Minimum 5/DZ)
Regular, sugar-free Red Bull
Clean Cause local energy drink, zero calorie & assorted sparkling Yerba Mate
Local fresh pressed, squeezed juices (Minimum 5/DZ)
Gatorade sports drinks

STILL & SPARKLING H2O-WATER-AQUA (MAXIMUM 3 SELECTIONS)

Kalahari spring water \$6/EA
Topo Chico sparkling water \$8/EA
Vitamin Water \$8/EA
Coconut Water \$9/EA
Assorted flavored local sparkling waters \$7/EA
Aqua Panna \$10/EA

SODAS, PEPSI, TEXAN, IMPORTED

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, Mug Root Beer \$6/EA
Dr. Pepper, Diet Dr. Pepper \$6/EA
Local Artisan sodas \$8/EA
(Minimum of 2 DZ)
Mexican Pepsi, Mirinda, Mananita Sol, Jarritos \$8/EA
(Minimum of 2 DZ Each Brand)

BEVERAGE BUNDLE

Minimum 25 guests
Coffee & hot tea
We proudly serve Starbucks fresh brewed coffee, decaffeinated coffee
Selection of Teavana teas
Coffee cream, 2% milk, soy milk, sugar, sweetener, honey, lemon
Assorted Pepsi products
Individual bottled spring water

All day (6 hour maximum) \$40 per guest
Half day (3 hour maximum) \$35 per guest
Quarter day (2 hour maximum) \$30 per guest



SPECIALTY BREAKS



SPECIALTY BREAKS

Per guest pricing. Minimum 25 guests. Breaks are crafted for 30 minute maximum.

CHISHOLM TRAIL...MIX - \$17

Southern home-style granola, dark chocolate pieces, raisins, pretzel pieces, M&Ms, banana chips, dried pineapple, pepi-tas, salted peanuts, pecans, yogurt covered snacks, sun dried cranberries, smoked almonds, sunflower seeds

PORCH SIPPIN' -N- SNACKIN' - \$20

Home-style lemonade, seasonally inspired lemonade, Texas sweet tea, unsweetened tea, chocolate nut clusters, spicy peanuts, candied pecans, beef jerky

NATURE'S FINEST FLAVORS - \$19

Seasonal fruit, field melons, fresh berries
Farmer's market crudite, roasted red pepper hummus, chimichurri sour cream
Vegetable root chips
Cucumber mint infused water, strawberry - basil infused water

HIGH ENERGY - \$24

Energy, protein bars
Dark chocolate & nut bark
Whole seasonal fruit
High energy ball bites
Smoked, marcona almonds
Lemon-ginger infused water

AFTER SCHOOL SPECIAL SNACKS - \$24

Chicken taquitos, buffalo ranch, avocado-cilantro dip
Apple wedges, peanut butter, Nutella
Cheddar & provolone grilled cheese, pizza sauce dip
Pimento cheese, saltines

SPA-TACULAR - \$20

Seasonal fruit salad
Artisan crackers, lavosh, rustic avocado spread, deviled egg dip
Spicy edamame, crispy chick peas
Caprese salad skewers
Pomegranate, grapefruit infused water

PRETZELS & KETTLE CORN - \$19

Warm salted pretzel bites, Cinco Niños queso, honey mustard dip
Coated, salted mini pretzels
Classic buttered popcorn, sweetened cauldron kettle corn, Old Bay seasoning, buffalo wing powder, artisan sea salt

LUNCH

BUFFETS & PLATED



LUNCH BUFFETS

Minimum of 25 guests. Fee of \$10 per person if choosing alternate buffet of the day. Iced tea available for \$5 per guest. Lunch buffets are crafted for a 90 minute maximum service time. All prices are per guest unless indicated. A charge of \$8 per person will be applied for groups less than 25.

AMERICAN NOSTALGIA NOURISHMENT (MONDAY BUFFET) - \$62

Smooth & Creamy Tomato Soup
Herb croutons

Crisp iceberg lettuce, organic spinach, blue cheese crumbles, marinated tomatoes, smoked bacon, shredded carrots, mushrooms, red onions, buttermilk ranch, american french dressing, italian vinaigrette

Roasted Red Potato Salad

Creamy Four-Cheese Mac-N-Cheese

Beef & Chorizo Meatloaf
Chipotle ketchup glaze

Southern Style Crispy Fried Chicken,
Local hot sauces & honey

Cast Iron Brown Sugar Baked Beans

Cream & Butter Simmered Corn Cobettes

Double Chocolate Soft Brownies

Banana Pudding

FROM THE EAST (TUESDAY BUFFET) - \$62

Miso Soup
Tofu, dashi, green onions

Chopped Chinese Salad
greens, napa cabbage, shredded carrots, candied cashews, pickled ginger, scallions, fried wontons, miso-ginger vinaigrette

Vegetable Spring Rolls
Sweet chili aioli

Sticky Chicken
Breaded chicken marinated in sweet soy, honey, and garlic

Shoyu Beef & Broccoli
Sizzled beef strips with sauteed broccoli, sesame & ginger

Chili Oil Smashed Potatoes,
Crispy fingerling potatoes with scallions

Steamed White Sticky Rice

Miso Roasted Carrots
Pistachios, sesame seeds

Pickled Cucumbers
Crispy shallots

Fortune Cookies

Five Spice Cake

SAPORE DI MONDO SORTINO (WEDNESDAY BUFFET) - \$62

Tuscan Bean and Kale Soup
Vegetables, tomato, fresh herbs

Italian Chopped Salad
Marinated tomatoes, olives, pepperoncini, red onion, cured salami, parmesan cheese, red wine vinaigrette

Marinated Tomato, Cucumber, Red Onion, Crushed Garlic,
Italian Vinaigrette

Skillet Chicken Cacciatore
Cherry tomato, olive, mushroom, thyme

Roasted Mushroom & Three Cheese Tortellini
Wilted kale, artichoke, nut-free basil pesto, red pepper

Rigatoni Rigate Sortino's Hearty Bolognese
Beef, Veal, Pork, Marinara, Pecorino Romano

Vegetables Alla Romana Lemon
Herb & Garlic, Artichokes, Carrots, Peppers, Fennel, Potato, Zucchini

Tiramisu

Biscotti

Panna Cotta with Seasonal Fruit

BEYOND BORDERS (THURSDAY BUFFET) - \$62

Tortilla Soup
Tortilla strips, thin shaved jalapeños, scallions

Mixed Greens
Mixed Greens, Tortilla chips, salsa fresca, lime-sour cream Corn, fresno chili, cilantro, orange-lime vinaigrette

Morita Chili-Lime Chicken Fajitas
Seasoned peppers, roasted onions

Achiote Marinated Carne Asada Skirt Steak
Seasoned peppers, roasted onions

Fresh Flour & Corn Tortillas

Cabbage slaw, pico de gallo, chunky guacamole, chipotle lime crema, fire-roasted tomato salsa, salsa verde, tortilla strips, jack cheese, jalapeños, white onion, cilantro, cotija cheese

Refried beans

Spanish Rice

Four Cheese & Black Bean Enchiladas
Corn, roja enchilada sauce, pico de gallo, oaxaca, crema, cilantro

Mexican Vanilla Flan

Tres Leches Cake

Cinnamon Churros

**SOUTHERN BELLE LUNCH
(FRIDAY BUFFET) - \$62**

Brunswick Stew

Pulled BBQ chicken, roasted corn, tomatoes and lima beans with corn bread croutons

7-Layer Salad

*Chopped iceberg, shredded cabbage, field peas, tomatoes, chopped bacon, shredded cheddar cheese, diced red onions
Peppercorn ranch dressing*

Homestyle Biscuits

Apple butter, honey

Blackened Cod with Corn Relish

Avocado remoulade

Chicken Fried Chicken

White cream pepper gravy, pickled red onions

Hoppin John

Stewed seasoned black eyed peas and Carolina rice

Southern Style Green Beans

Smoked bacon, caramelized onions

Skillet Ratatouille Vegetables

Roasted garlic & herbs

Georgia Pecan Pie Bites

Banana Pudding

**OLD STONE MILL BYO BOWL BAR
(SATURDAY BUFFET) - \$62**

Curried Heirloom Carrot & Apple Soup

Mixed Garden Greens

Chopped romaine lettuce, marinated tomato, feta cheese, pepitas, chick peas, artichokes, green goddess dressing, carrot-ginger vinaigrette corn-basil vinaigrette

Brown Rice, Quinoa, Farro

Roasted sweet potatoes, lacinato kale, roasted mushrooms, pickled carrot, jalapeño, cucumber, edamame, mango, shaved radish, peppers, green onion, sliced almonds, sesame seeds, pepitas, miso-yuzo vinaigrette, lemon vinaigrette, scallion-herb yogurt dressing, national & local hot sauces

Grilled Chicken Breast

Pan Seared Salmon

Sea Salt & Crushed Pepper Flat Iron Steak

Dark & White Chocolate-Nut Barks

Olive Oil Cake

Seasonal Fruit Salad

**KALAHARI TAILGATER
(SUNDAY BUFFET) - \$62**

Ice Box Salad

Chopped lettuce, cucumber, cherry tomatoes, red onions, peas, shredded cheese, and croutons with herb yogurt dressing

Shredded Sweet & Sour Coleslaw

Southern Style Potato Salad

pimientos, stone mustard

Pit Grilled Chicken Breast with Hot Honey Sauce

Sliced Smoked Beef Sausages with Bourbon Glaze

Hand Pulled Pork BBQ with Sweet Citrus BBQ Sauce

Corn Bread & Sweet Yeast Rolls

House Potato Chips

Seasonal Fruit Cobbler

Freshly Baked Chocolate Chips Cookies

**IT'S A WRAP
(DAILY SUBSTITUTION)**

Seasonal Inspired Daily Kettle Creation Soup

Chopped Romaine Hearts & Feta Cheese, with roasted sweet peppers, marinated tomatoes, shaved red onions, English cucumber, and chickpeas. Served with green goddess dressing.

Homestyle Potato Salad

Stone mustard, parmesan, green onion

Chicken Salad Wrap

Pulled chicken salad, butter lettuce, and sliced tomatoes

Smoked Turkey & Swiss Wrap

Thinly sliced applewood smoked turkey, baby Swiss, butter lettuce, marinated tomatoes, garlic mayonnaise

Beef & Cheddar Wrap

Shaved roast beef, aged white cheddar, horseradish mayonnaise, and arugula

Housemade Crisp Potato Chips

Freshly Baked Assorted Cookies

Seasonal Short Cake



SPRING & SUMMER PLATED OPTIONS

(MARCH THROUGH SEPTEMBER)

All three course meals include artisan bread rolls & creamery butter, Starbucks brewed coffee & hot tea service, iced tea available for \$5 per guest. All pricing is per guest unless otherwise indicated. Choice of 1 salad, 1 entree and 1 dessert. Add additional protein for current market pricing.

SOUPS

Add soup for an additional \$9 per person

Sweet Corn Veloute

Chili oil, sorghum, basil

Asparagus Crème

Toasted pistachios, tarragon crème fraiche, pecorino romano

Potato Leek

Chervil cream, crispy shallots

SALADS

Choice of 1 Salad

Farmer's Tomato

Pea tendrils, marinated bocconcini, basil, olive oil

Little Gem Lettuce & Baby Tomatoes

Cucumber, pickled red onion, blue cheese wedge, Chipotle-buttermilk ranch

Bibb Lettuce & Heirloom Carrots

Local feta cheese, candied walnuts, orange vinaigrette

Mixed Greens & Herb Salad

Fig, spiced walnut, aged cheddar, balsamic vinaigrette

Watermelon and Arugula Salad

Frisee, goat cheese fritter, lemon olive oil, balsamic reduction

Romaine & Creamy Garlic Parmesan Dressing

Marinated baby tomatoes, olive oil, croutons

ENTRÉES

Choice of 1 Entree

Split Entree Available for \$3 additional per person

Pan Seared Striped Bass - \$62

Beet jam, snap pea puree, saffron risotto, pea tendrils

Roasted Semi Boneless Half Chicken - \$60

Rosemary roasted rutabaga, wilted kale, glazed carrots, beet puree

Grilled Salmon Fillet - \$56

Charred squash-corn, asparagus, lemon-sesame sauce

Lemon & Oregano Roasted Chicken Breast - \$57

Crushed red skin potatoes, shallot, central Texas mushroom, pan jus

Glazed Thick Cut Smoked Pork Loin - \$53

Roasted sweet pepper, rosemary-apple bread

Ranch Raised, Hand Cut, Premium Butcher Block Steaks

house-blend seasoned, whipped potatoes, summer beans, heirloom carrots, creamed horseradish, Kalahari house steak sauce

6oz/10oz Beef Tenderloin - \$94/\$114

8oz New York Steak Manhattan Cut - \$87

12oz New York Steak - \$92

12oz Rib Eye Steak - \$96

10oz Texas Wagyu New York Steak - \$129

DESSERTS

Choice of 1 Dessert

Alternating Desserts \$5 per person

Key Lime Pie

Graham cracker crust, raspberry sauce, chantilly cream

Lemon Tart

Fresh berries, whipped cream, blueberry sauce

Triple Chocolate Cake

Gluten free flourless sponge, chocolate mousse, red berry coulis

Strawberry Shortcake

Whipped mascarpone, macerated strawberries, strawberry sauce

New York Style Cheesecake

Fresh berries, whipped cream



AUTUMN & WINTER PLATED OPTIONS

(OCTOBER THROUGH FEBRUARY)

All three course meals include artisan bread rolls & creamery butter, starbucks brewed coffee & hot tea service, iced tea available for \$5 per guest. All pricing is per guest unless otherwise indicated. Choice of 1 salad, 1 entree and 1 dessert. Add additional protein for current market pricing.

SOUPS

Add soup for an additional \$9 per person

Roasted Butternut Squash

Spiced pepitas, pistou

Caramelized Four Onion Soup

Gruyere crostini, thyme

Heirloom Carrot & Ginger Soup

Carrot top pesto, spiced croutons

Pork Pozole

Hominy, onion, bell pepper, chipotle, celery

SALADS

Choice of 1 Salad

Spinach & Arugula

Preserved tomatoes, herb goat cheese, olive tapenade, shallot-oregano vinaigrette

Mixed Seasonal Greens & Toasted Cashews

Vegetable ribbons, sweet potato, apple-dijon vinaigrette

Texas Red Blend Poached Pear - +\$3

Organic spinach, arugula, local goat cheese, pecans, cranberry & pomegranate dressing

Romaine & Creamy Garlic Parmesan Dressing

Marinated Baby Tomato, Olive Oil Croutons

Thyme Roasted Beets & Citrus

Arugula, farro, mandarin, pistachios, borage blossom, whipped goat cheese

Little Gem Lettuce & Apple Salad

Celery hearts, fennel, walnuts, pecorino romano, apple cider vinaigrette

ENTREÉS

Choice of 1 Entree

Split Entree Available for \$3 additional per person

Roasted Chicken - \$60

Sweet potatoes, braised cipollini onions, heirloom carrots, Texas sage jus

12-Hour Red Wine Braised Boneless Short Rib - \$61

Saffron risotto, yuzu saba brussels sprouts, heirloom carrot, natural pan jus

Thick Cut Berkshire Pork Loin Steak - \$56

Butternut puree, roasted turnip, radish, spicy mustard sauce

Garlic & Herb Roasted Chicken Breast - \$54

Roasted squash, sweet potatoes, kale, roasted leek jus

Herb & Pickled Mustard Seed Crusted Salmon Fillet - \$55

Grilled scallion, cauliflower puree, tarragon vinaigrette

Pan Roasted Striped Bass — \$65

Sea salt potato, fava bean, leeks, castelvetrano olive-pistachio sauce

Marinated Chicken Breast — \$56

Crushed duck fat roasted baby potatoes, cauliflower, pearl onions, thyme jus

Tender Smoked Turkey Breast - \$51

Whipped yukon gold potatoes, roasted brussel sprouts, glazed carrots, giblet gravy

Ranch Raised, Hand Cut, Premium Butcher Block Steaks

house-blend seasoned, whipped potatoes, summer beans, heirloom carrots, creamed horseradish, kalahari house steak sauce

6oz/10oz Beef Tenderloin - \$94/\$114

8oz New York Steak Manhattan Cut — \$87

12oz New York Steak — \$92

12oz Rib Eye Steak — \$96

10oz Texas Wagyu New York Steak — \$129

DESSERTS

Choice of 1 Dessert

Alternating Desserts \$5 per person

Bourbon Pecan Tart

Whipped mascarpone, caramel sauce

Apple Tart

Caramel sauce, chantilly cream

Triple Chocolate Cake

Gluten free flourless sponge, chocolate mousse, red berry coulis

Carrot Cake

Cream cheese frosting, spice cream & toasted pecan streusel

Pumpkin Cheesecake

Chantilly, orange caramel sauce

RECEPTION



RECEPTION CANAPES & HORS D'OEUVRES

Minimum of two (2) dozen of each type chosen.
Priced individually. \$100/hour for butler passed service.

CHILLED CANAPES

Compressed Watermelon - \$8
Whipped feta cheese

Ahi Tuna Tostada - \$10
Fried wonton, mango salsa, pickled onion, soy glaze

Antipasto Skewer - \$8
Marinated olive, artichoke, tomato, basil pesto

Whipped Brie - \$9
Spicy pecans, local honey, sourdough

Goat Cheese Truffles - \$9
Pepitas, lime, ancho chili

Farmer's Market Seasonal Bruschetta - \$8

Texas Pecan Cheeseball - \$9
Bacon, cracker

HOT HORS D'OEUVRES

Mini Beef Empanada - \$9
Salsa Verde

Black Bean Empanada - \$9
Chipotle Ranch

Tempura Shrimp - \$9
Sweet Chili Sauce

Spanakopita - \$9
Ancho Agave Glaze

Chicken Popper - \$9
Ancho Honey Glaze

Mini Mac and Cheese Bites - \$9
Buffalo Sauce

Buffalo Chicken Spring Roll - \$9
Blue Cheese, Scallions

Beef Satay - \$9
Red Pepper Chimichurri

Vegetable Spring Roll - \$8
Soy Yuzu Glaze

Chicken & Waffles - \$10
Bourbon Maple Syrup



RECEPTION PRESENTATIONS & DISPLAY

Pricing is per guest unless otherwise indicated.
Please note there may be some seasonal substitutions.
Reception based on a maximum of 90 minutes.
Minimum of 3 stations per event.
Minimum of 50 guests per station or display.

NATURAL, MARINATED, ROASTED, MARKET VEGETABLES - \$20

Heirloom carrots, broccoli, central Texas mushroom, cauliflower, sweet peppers, eggplant, cucumber, tomatoes, radish, beans, grilled squash baba ghanoush, cilantro-jalapeño buttermilk, roasted beet & ricotta dip

SORTINO'S STYLE ANTIPASTI - \$22

Pesto marinated ciliegine mozzarella, lemon & herb grilled vegetables, peppers, zucchini, eggplant, marinated artichokes, roasted mushrooms, blistered tomatoes, marinated olives, focaccia

FROM THE RED BERKEL CHARCUTERIE - \$25

Curated selection of salumis, mortadella, sopressta, prosciutto, grain mustard, marmellata di frutta, brined pickles, marinated olives, breads, crisps, crackers

MADE IN THE USA...CHEESE, FORMAGGIO, QUESO, FROMAGE - \$20

Collection of five artisan style cheeses, grapes, nuts, fruit preserves, breads, crackers, crisps

GARDEN STICKS & DIPS - \$12

Carrot, celery, cucumber, peppers, zucchini, classic ranch, hummus

RANCH TO MARKET AUTUMN-WINTER HARVEST STATION - \$22

Late seasonal harvest blend, romaine, kale-radicchio arugula, roasted wheat barley blend, sweet & spicy pecans, fire roasted-chicken, crumbled blue cheese, roasted beets, roasted butternut squash, dried cranberries, carrots, preserved tomatoes, radish, marinated feta, bacon, brussels sprouts, braised kidney beans, garlic herb croutons, tortilla strips, hard-boiled egg, maple-balsamic vinaigrette, cider-tarragon dressing, Texas grapefruit-agave vinaigrette

SWEET & SAVORY FRENCH STYLE BAKED BRIE CHEESE - \$250

Blackberry, peaches, thyme, brown sugar, pecan, baked brie, crispy mushrooms, garlic & herb, pine nut, baked brie, fig jam, jalapeño jelly, rosemary-marcona almonds, grapes, seeds & fruit crackers, sourdough, crostini
*serves 20-25

ST. JAMES SMOKEHOUSE SMOKED SALMON - \$335

Whipped cream cheese, grainy mustard, lemon-chive spread, pickled red onion, non-pareil capers, crispy chickpeas, pepitas, hard-boiled egg, quick pickled cucumber & dill, everything seasoned crushed avocado, sourdough, grilled baguette, lettuce leaves, artisan crackers
*serves 30-40

SET 'EM UP AND SLIDE 'EM BACK - \$28

Smoked & Pulled Pork
Texas style bbq sauce, pepperjack cheese, jalapenos

American Cheeseburger
Pickle, griddled onion special sauce

Three Bean & Chipotle Quinoa
Mushroom, provolone, roasted red pepper, pickled onion

Crispy House-Made Potato Chips
*3 sliders



THE NELSON FAMILY PIZZA THAT STARTED IT ALL!

Pizza Cut Reception Style

Cheese or Margherita - \$33

Pepperoni - \$35

Sausage - \$35,

BBQ Chicken - \$35

Quad - \$38

*Each 20"

CAPTAIN'S SEAFOOD & ICED RAW BAR

Design Your Own Seafood Experience

Poached & Iced Jumbo Gulf Shrimp - \$68/DZ

Gulf Of Mexico & East Coast Oysters On the 1/2 Shell - \$60/DZ

Atlantic Lobster Chilled & Split 1/2 - MP/DZ

Garlic & Chardonnay Steamed PEI Black Mussels* - \$28/LB

Melted Butter, Grilled Baguette

Minimum 5/LB

Herb & Pilsner Steamed Little Neck Clams* - \$31/LB

Sourdough, Garlic Butter

Minimum 5/LB

Classic Cocktail Sauce, Cajun Remoulade, Chefs Secret Favorite
Spicy Seafood Sauce, Old Bay-Mustard



STATION ENHANCEMENTS

*Chef attendants are \$150 per chef per hour. Maximum of two (2) hours. Attendants are \$100 an hour. Minimum of fifty (50) guests for each station. All pricing is per guest unless otherwise indicated.

All Prices Are Per Person Unless Otherwise Indicated

‡ Requires Uniformed Chef Attendant. \$150 Hour

(Max 2 Hours)

† Requires Attendant. \$100 Hour

(Max 2 Hours)

*Minimum of 25 Guests

**Minimum 24 Pieces

FRITO PIE BAR* - \$18

Style your bag of crunchy corn chips.

Texas red chili, vegan lentil chili & chili, cheddar cheese, sour cream, cinco niño's queso, jalapeños, green onions, black beans, red onions, pico de gallo

STREET TACOS†* - \$28

- Chicken tinga, chipotle-tomato, cabbage slaw
- Spiced gulf shrimp, lime-cumin cream, cilantro, slaw
- Carnitas, pulled pork, onion, jalapeño, slaw

Pickled red onion, cotija cheese, lime wedges, hot sauce, pico de gallo, pickled jalapeños, salsa verde, salsa mexicana

Warm ceylon and cinnamon sugar churros - \$5

Minimum two (2) chef attendants required

VEGAN TACO SUPPLEMENT†* - \$12

Poblano & mushrooms, roasted sweet peppers, spiced potatoes, black beans, caramelized onion, adobo grilled, portabella, avocado-lime crema

TEXAS CHARCUTERIE - \$38

Pecan cheese log, Brazos Valley cheddar, sliced summer sausage, saltine crackers, crostini, wedge pickles, cocktail onion, pickled red onion, cinnamon sugar pecans, salted peanuts, brisket burnt ends, tangy BBQ sauce, sweet mustard glaze, jalapeno cheddar sausage, smoked link sausage

THE STARS AT NIGHT... - \$26

Spiced fried chicken & waffles...& biscuits...& cornbread..., local honey, buttermilk maple gravy, sawmill gravy

MASHED SPUD BAR† - \$28

Buttermilk creamed yukon potatoes, whipped sweet potatoes, sweet cream butter, shredded cheddar cheese, blue cheese crumble, sour cream, cotija, Parmesan cheese, pork carnitas, smoked bacon, carniceria chorizo, roasted chicken, green onions, jalapeños, sweet corn, caramelized onions, mushrooms

Banana puddin'-n-Nilla Wafers and Dr. Pepper chocolate cake - \$5

CENTRAL TEXAS TRINITY†* - \$56

Post oak smoked beef brisket, glazed bbq pork ribs, local cowboy sausage, kettle cooked baked beans, mac-n-cheese, creamed sweet corn, potato salad, pickles, creamy coleslaw, sliced onion, texas toast white bread

Texas pecan pie and Mama's apple pie bites - \$5

BUILD YOUR OWN PASTA BAR‡ - \$36

Cavatappi, penne, farfalle, marinara, alfredo, pesto, tomato, mushroom, spinach, onion, bell pepper, garlic, bacon, chicken breast, chorizo, brisket

Upgrade to pasta built in cheese wheel for \$8 per person

NACHO BAR* - \$32

Cinco ninos queso, guacamole, pico de gallo, mango salsa, tomato, onion, olives, pickled jalapenos, cilantro, black beans, diced chicken, carnitas, brisket, cilantro lime crème, lime wedges

POUTINE BAR* - \$34

French fries, sweet potato fries, demi glaze, tomato, scallion, onion, caramelized onion, roasted mushroom, fried cheese curds, cheddar, blue cheese bacon, chicken, brisket

QUESADILLA STATION‡ - \$32

Flour tortilla, monterey jack, cheddar, carne asada, chicken, brisket, carnitas, roasted mushroom pico de gallo, pickled jalapeno, onion, tomato, cilantro, sour cream

Add Guac \$6 Per Person

FISH TACO STATION‡* - \$41

Whole roasted grouper, corn tortillas, cabbage, lettuce, tomato, onion, radish, pickled onion, three cheese blend, cotija, fire roasted salsa, chipotle salsa, pineapple salsa, baja sauce

FROM THE BUTCHER BLOCK

*Chef attendants are \$150 per chef per hour. Maximum of two (2) hours. Attendants are \$100 an hour. Minimum of fifty (50) guests for each station.

† Requires Attendant. \$100 Hour

BEEF

We proudly serve naturally raised, locally sourced Texas beef. *House steak sauce, chimichurri, artisan bread rolls, creamed horseradish, grain mustard aioli, sea salt & herb roasted potatoes.*

Strip Loin* - \$680

Serves 40

Ribeye* - \$700

Serves 40

Overnight Roast Beef* - \$425

Serves 40

Tenderloin* - \$520

Serves 20

Ribs* - M/P

Big-n-smoky

Serves 12

PORK

Pork Loin* - \$480

BBQ char siu, vegetable wok fried rice

Serves 40

Bone-In Glazed Country Ham* - \$770

Seasonal vegetable, black eyed peas, cornbread,

bourbon-brown sugar glaze

Serves 50

POULTRY

Turkey* - \$440

Brined & roasted whole turkey

Seasonal roasted vegetable

Buttermilk mashed potato

Giblet gravy

Cranberry orange chutney,

Petite dinner rolls

Serves 30

Chicken* - \$670

Thyme roasted semi-boneless chicken

Butternut squash-wheat berry & kale salad

Parmesan & brown butter green beans

Natural jus

10 Chickens

Serve 50

FISH & SEAFOOD

Gulf Garlic Shrimp & Grits* - \$770

Black cheddar & roasted jalapeño grits

Pickled green tomato

200 pieces

Whole Gulf Fish* - \$475

Salt baked whole fish roasted, andouille spiced rice, flour tortillas, salsa

verde, pico de gallo

Serves 25

Salmon* - \$370

Whole roasted sustainable sourced from Sustainable Bay

Charred poblano-corn relish, lemon-dill crema, pancetta &

cress potato salad

Serves 20

PASTRY STATIONS

*Chef attendants are \$100 per chef per hour. Maximum of two (2) hours. Minimum of fifty (50) guests for each station.

BURN YOUR CREME BRULÉE+* - \$18

Classic vanilla bean crème brulée, pecan praline, salted peanuts, macerated berries, chantilly, banana bread croutons, chocolate curls, salted caramel, butterscotch chips, Oreo cookie crumbs, pretzels, M&M's, chocolate sauce, chocolate pearls

SORTINO'S GELATO BAR+* - \$17

Two classic & two contemporary house-made gelato cones, cups, waffle cups, mini cones

CHOCOLATE OVERLOAD+* - \$30

Warm milk, dark chocolate fondue, strawberries, rice krispie bites, chocolate macarons, marshmallows, chocolate chip banana bread, pineapple, Nilla Wafers, graham crackers, double chocolate cake, chocolate fudge brownies, chocolate ice cream, chocolate mousse, chocolate panna cotta

PETITE SWEETS - \$19

Executive Pastry Chef's inspirational signature classical & contemporary sweets

CHURR-IFIC BITES BAR & HORCHATA - \$22

Cinnamon sugar warm churros, cajeta, chocolate sauce, vanilla crème, Nutella, iced horchata



DINNER

BUFFET & PLATED



COMPLETE DINNER BUFFETS

All complete buffets include artisan bread, creamery butter, fresh brewed coffee and hot tea service. Crafted for a maximum of 90 minutes. Minimum of Fifty (50) guests. Iced tea available for \$5 per guest.

All pricing is per guest unless otherwise indicated. Suitable seasonal substitutions may occur based on market conditions. A charge of \$8 per person will be applied for groups less than 25.

Select One (1) Soup and One (1) Salad or Two (2) Salads, Sweet Endings is included.

Choose Two (2) Entrees	\$85/PP
Choose Three (3) Entrees	\$95/PP
Choose Four (4) Entrees	\$100/PP

SOUPS

Tomato Bisque

Smoked Cheddar, Croutons, Scallions

Cinco Niños Tortilla Soup

Crisp tortilla strips, pickled jalapeño, scallions

Vegan Chick Pea Soup

Lacinato kale, tomato, roasted vegetables

Roasted Butternut Squash Soup

Crispy quinoa, maple cream

Sweet Corn & Crab Soup

Bell peppers, caramelized onion

SALADS

Romaine & Creamy Garlic Parmesan Dressing

House croutons, lemon, shaved parmesan cheese

Grilled Sweet Corn Salad

Hot honey-lime dressing, cilantro, candied jalapeños

Compressed Watermelon & Local Feta Cheese

Jicama, mint, black walnut vinaigrette

Spring Chicken & Vegetable Salad

Seasonal beans, tomato, radish, spinach, charred scallion dressing

Mixed Seasonal Greens

Vegetable ribbons, apple-dijon vinaigrette

Spinach & Apple

Whipped local goat cheese, toasted pecans, honey mustard vinaigrette

Iceberg Wedge Salad

Double smoked house bacon lardons, marinated tomatoes, local blue cheese, pickled red onion, chipotle ranch dressing

Chuck Wagon Style Potato Salad

Green onion, crisp bacon, cheddar

ENTRÉES

Chicken Scarpariello

Italian sausage, peppadew peppers, baby potato, skillet pan sauce

Marinated Grilled Skirt Steak

Salsa verde, spanish rice, roasted squash

Chicken Breast Paillard Schmalz

Bread crouton, grilled zucchini, parsley-garlic leeks

Simply Grilled Chicken Breast

Thyme pan jus, bacon & shallot green bean, potato

Carnaroli Risotto & Gorgonzola Cheese

Bacon & shallot green bean, potato

Tender Braised Beef Short Rib

Texas blend reduction, smoked gouda crushed potato, local mushroom ragout

Grilled Pork Loin Steaks

Marinated peppers, spinach risotto, gorgonzola, parmesan cheese

Smoked Turkey Breast

Cider-bourbon gravy, olive oil-garlic roasted broccoli, creamy buttermilk mashed potatoes

Tender Braised Pulled BBQ Jackfruit

Roasted sweet potatoes, butternut squash

Soy & Garlic Glazed Pork Loin

Ginger roasted carrots, charred scallions, sweet potato

Rigatoni Rigate

Spiced Italian sausage, olive oil, white wine-cream, pickled mustard seeds, basil, red pepper flake

Roasted Striped Bass Fillet

Lemon-parmesan barley risotto

Pasilla Marinated & Grilled Flank Steak

Roasted sweet onion, butternut squash-wheat berry, chimichurri

Chef's Daily Roasted Fish Preparation

Wilted kale, seasonal squash, horseradish sour cream, charred lemon

Brined Roasted Chicken

Snap peas, garlic-parmesan roasted potatoes

Grilled Local Catch

Shaved fennel, brussels sprouts, lemon-dill steamed potato

Honey Chipotle Marinated Tri Tip

Natural jus, port shallots, turmeric roasted cauliflower, blistered sweet peppers

Three Cheese Ravioli

Nut-free basil pesto, organic spinach, blistered tomato garden basil

SWEET ENDINGS

Executive Pastry Chef's Selection of Five Contemporary & Classic Favorites

Chocolate, custard, fruit, citrus, nuts

SPRING & SUMMER PLATED DINNER

(MARCH THROUGH SEPTEMBER)

All three course meals include artisan bread rolls & creamery butter, Starbucks brewed coffee & hot tea service, iced tea available for \$5 per guest. All pricing is per guest unless otherwise indicated. Choice of 1 salad, 1 entree and 1 dessert. Add additional protein for current market pricing.

SOUPS

Add soup for an additional \$9 per person

Sweet Corn Veloute

Chili oil, sorghum, basil

Asparagus Crème

Toasted pistachios, tarragon crème fraiche, pecorino romano

Potato Leek

Chervil cream, crispy shallots

SALADS

Choice of 1 Salad

Farmer's Tomato

Pea tendrils, marinated bocconcini, basil, olive oil

Little Gem Lettuce & Baby Tomatoes

Cucumber, pickled red onion, blue cheese wedge, Chipotle-buttermilk ranch

Bibb Lettuce & Heirloom Carrots

Local feta cheese, candied walnuts, orange vinaigrette

Mixed Greens & Herb Salad

Fig, spiced walnut, aged cheddar, balsamic vinaigrette

Watermelon and Arugula Salad

Frisee, goat cheese fritter, lemon olive oil, balsamic reduction

Romaine & Creamy Garlic Parmesan Dressing

Marinated Baby Tomato, Olive Oil Croutons

ENTRÉES

Choice of 1 Entree

Split Entree Available for \$3 additional per person

Pan Seared Striped Bass - \$76

Beet jam, snap pea puree, saffron risotto, pea tendrils

Roasted Semi Boneless Half Chicken - \$74

Rosemary roasted rutabaga, wilted kale, glazed carrots, beet puree

Grilled Salmon Fillet - \$70

Charred squash-corn, asparagus, lemon-sesame sauce

Lemon & Oregano Roasted Chicken Breast - \$71

Crushed red skin potatoes, shallot, central texas mushroom, pan jus

Glazed Thick Cut Smoked Pork Loin - \$67

Roasted Sweet Pepper, Rosemary-Apple Bread

Ranch Raised, Hand Cut, Premium Butcher Block Steaks

house-blend seasoned, whipped potatoes, summer beans, heirloom carrots, creamed horseradish, kalahari house steak sauce

6oz/10oz Beef Tenderloin - \$94/\$114

8oz New York Steak Manhattan Cut - \$87

12oz New York Steak - \$92

12oz Rib Eye Steak - \$96

10oz Texas Wagyu New York Steak - \$129

DESSERTS

Choice of 1 Dessert. Alternating desserts for \$5 per person

Key Lime Pie

Graham cracker crust, raspberry sauce, chantilly cream

Lemon Tart

Fresh berries, whipped cream, blueberry sauce

Triple Chocolate Cake

Gluten free flourless sponge, chocolate mousse, red berry coulis

Strawberry Shortcake

Whipped mascarpone, macerated strawberries, strawberry sauce

New York Style Cheesecake

Fresh berries and whipped cream

AUTUMN & WINTER PLATED DINNER

(OCTOBER THROUGH FEBRUARY)

All three course meals include artisan bread rolls & creamery butter, starbucks brewed coffee & hot tea service, iced tea available for \$5 per guest. All pricing is per guest unless otherwise indicated. Choice of 1 salad, 1 entree and 1 dessert. Add additional protein for current market pricing.

SOUPS

Add soup for an additional \$9 per person

Roasted Butternut Squash

Spiced pepitas, pistou

Caramelized Four Onion Soup

Gruyere crostini, thyme

Heirloom Carrot & Ginger Soup

Carrot top pesto, spiced croutons

Pork Pozole

Hominy, onion, bell pepper, chipotle, celery

SALADS

Choice of 1 Salad

Spinach & Arugula

Preserved tomatoes, herb goat cheese, olive tapenade, shallot-oregano vinaigrette

Mixed Seasonal Greens & Toasted Cashews

Vegetable ribbons, sweet potato, apple-dijon vinaigrette

Texas Red Blend Poached Pear - +\$3

Organic spinach, arugula, local goat cheese, pecans, cranberry & pomegranate dressing

Romaine & Creamy Garlic Parmesan Dressing

Marinated Baby Tomato, Olive Oil Croutons

Thyme Roasted Beets & Citrus

Arugula, farro, mandarin, pistachios, borage blossom, whipped goat cheese

Little Gem Lettuce & Apple Salad

Celery hearts, fennel, walnuts, pecorino romano, apple cider vinaigrette

ENTREÉS

Choice of 1 Entree

Split Entree Available for \$3 additional per person

Roasted Chicken - \$74

Sweet potatoes, braised cipollini onions, heirloom carrots, Texas sage jus

12-Hour Red Wine Braised Boneless Short Rib - \$75

Saffron risotto, yuzu saba brussels sprouts, heirloom carrot, natural pan jus

Thick Cut Berkshire Pork Loin Steak - \$70

Butternut puree, roasted turnip, radish, spicy mustard sauce

Garlic & Herb Roasted Chicken Breast - \$68

Roasted squash, sweet potatoes, kale, roasted leek jus

Herb & Pickled Mustard Seed Crusted Salmon Fillet - \$69

Grilled scallion, cauliflower puree, tarragon vinaigrette

Pan Roasted Striped Bass — \$79

Sea salt potato, fava bean, leeks, castelvetrano olive-pistachio sauce

Marinated Chicken Breast — \$70

Crushed duck fat roasted baby potatoes, cauliflower, pearl onions, thyme jus

Tender Smoked Turkey Breast - \$65

Whipped yukon gold potatoes, roasted brussel sprouts, glazed carrots, giblet gravy

Ranch Raised, Hand Cut, Premium Butcher Block Steaks

house-blend seasoned, whipped potatoes, summer beans, heirloom carrots, creamed horseradish, kalahari house steak sauce

6oz/10oz Beef Tenderloin - \$94/\$114

8oz New York Steak Manhattan Cut — \$87

12oz New York Steak — \$92

12oz Rib Eye Steak — \$96

10oz Texas Wagyu New York Steak — \$129

DESSERTS

Choice of 1 Dessert. Alternating desserts for \$5 per person

Bourbon Pecan Tart

Whipped mascarpone, caramel sauce

Apple Tart

Caramel sauce, chantilly cream

Triple Chocolate Cake

Gluten free flourless sponge, chocolate mousse, red berry coulis

Carrot Cake

Cream cheese frosting, spice cream & toasted pecan streusel

Pumpkin Cheesecake

Chantilly, orange caramel sauce

BEVERAGE



BEVERAGE

UNLIMITED HOST - SPONSORED BAR
200 FEE PER BARTENDER - (1) BARTENDER REQUIRED FOR EVERY 75 GUESTS
PRICE PER GUEST

1 HOUR

Beer, Wine and Soda - \$22
Tier 1 - \$28
Tier 2 - \$35
Tier 3 - \$41

2 HOURS

Beer, Wine and Soda - \$32
Tier 1 - \$48
Tier 2 - \$55
Tier 3 - \$61

(After 2 hours, each additional 30 minutes - 10 per guest)
(After 2 hours, each additional 1 hour - 75 per private bartender)

HAND CRAFTED SPECIALTY COCKTAILS - \$16

Ask your catering manager about personal cocktails made for your event

CONSUMPTION OR CHARGE BAR

Consumption and charge bars have a minimum revenue requirement of 400.
(1) Bartender required for every 75 guests, \$200 fee per bartender.

Domestic Beer - \$9
Craft and Imported Beer - \$10

House Wine

Tier 1 - \$13 each
Tier 2 - \$14 each
Tier 3 - \$16 each

Cocktails

Tier 1 - \$13 each
Tier 2 - \$14 each
Tier 3 - \$15 each
For Rocks Add - \$3

Soft Drinks - \$6
Non-Alcoholic Beer - \$8
Bottled Water - \$6
Juice - \$6

HALF BARREL OF BEER

Domestic \$550
Miller Lite
Michelob Ultra
Blue Moon

TIER 1 | RESORT

Liquor

New Amsterdam Vodka
Castillo Rum
Gordon's Gin
Sauza Gold Tequila
Evan Williams Bourbon

Wine

Canyon Road Wines, *California*
Cabernet Sauvignon
Chardonnay
Pinot Noir
Risata Moscato D'asti, *Italy*

TIER 2 | PREMIUM

Liquor

Smirnoff Vodka
Bacardi Rum
Bombay Sapphire Gin
Cuervo 1800 Blanco Tequila
Jim Beam Bourbon
Captain Morgan Spiced Rum
Malibu Coconut Rum
Dewar's White Label Scotch

Wine

Risata Moscato D'asti *Italy*
Mer Soleil Silver
Chardonnay, California
Whispering Angel *Rose, France*
Kim Crawford
Sauvignon Blanc, New Zealand
Maso Canali *Pinot Grigio, Italy*
Sea Sun *Pinot Noir, California*
Bonanza
Cabernet Sauvignon, California

TIER 3 | TOP SHELF

Liquor

Tito's Handmade Vodka
Captain Morgan Spiced Rum
Selva Rey Coconut Rum
Selva Rey White Rum
Hendrick's Gin
Cointreau Liqueur
Patron Silver Tequila
Jack Daniel's
Tennessee Whiskey
Crown Royal Canadian Whiskey
Johnnie Walker
Black Label 12 yr. Scotch

Wine

Whispering Angel *Rose, France*
Risata Moscato D'asti *Italy*
Sonoma Cutrer
Chardonnay, California
Emmolo
Sauvignon Blanc, California
Jermann *Pinot Grigio, Italy*
Meiomi *Pinot Noir, California*
Louis M. Martini
Cabernet Sauvignon, California

ALL BEVERAGE PACKAGES COME WITH TRIPLE SEC, PEACH SCHNAPPS, SOUR APPLE SCHNAPPS, AMARETTO, SWEET AND DRY VERMOUTH.

Juices: Fresh Orange Juice, Fresh Margarita Mix, Fresh Sour Mix, Pineapple and Cranberry Juices

Mixers: Pepsi, Diet Pepsi, Starry, Tonic Water, Soda Water, Angostura Bitters

Garnishes: Lemons, Limes, Oranges, Luxardo Cherries, Olives

ASK YOUR CATERING MANAGER FOR THE KALAHARI WINE BOOK

COCKTAIL STATIONS

(1) Bartender required for every 75 guests, \$200 fee per bartender. After 2 hours, each additional 1 hour - \$75 per private bartender.

Bloody Mary Bar, \$30 per guest per hour

Build Your Own Bloody Mary

New Amsterdam And Tito's Handmade Vodkas
Sauza Gold And Espolon Blanco Tequilas

Toppings

Fresh lemon & lime wedges, applewood smoked bacon, cocktail shrimp, beef sticks, sliced salami, grilled sausage, assorted cheese cubes, pepperoncinis, dill pickle spears, olives, baby tomatoes, cocktail onions, celery & jalapenos.

Worcestershire Sauce, Horseradish, Salt & Pepper, Assorted Hot Sauces

Mimosa Bar, \$30 per guest per hour

La Marca Prosecco, Italy - Strawberry, Mango, Raspberry, Peach Purees, Orange Juice

Martini Bar - \$25 per guest per hour

Gimlet, Chocolate Martini, Apple Martini, Cosmopolitan, Classic Vodka and Gin Martini

Bourbon Bar - \$35 per guest per hour

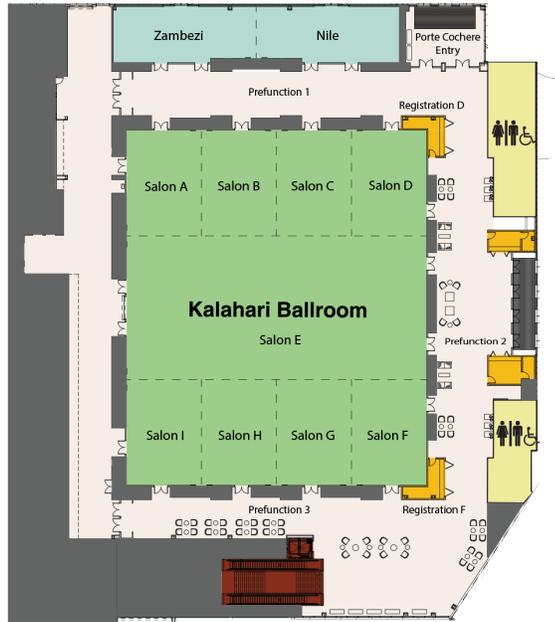
Neat or on the Rocks - Old Fashioned or Manhattan
Knob Creek, Buffalo Trace, Maker's Mark, Whistle Pig Rye, Bulleit

Champagne Bar - \$50 per guest per hour

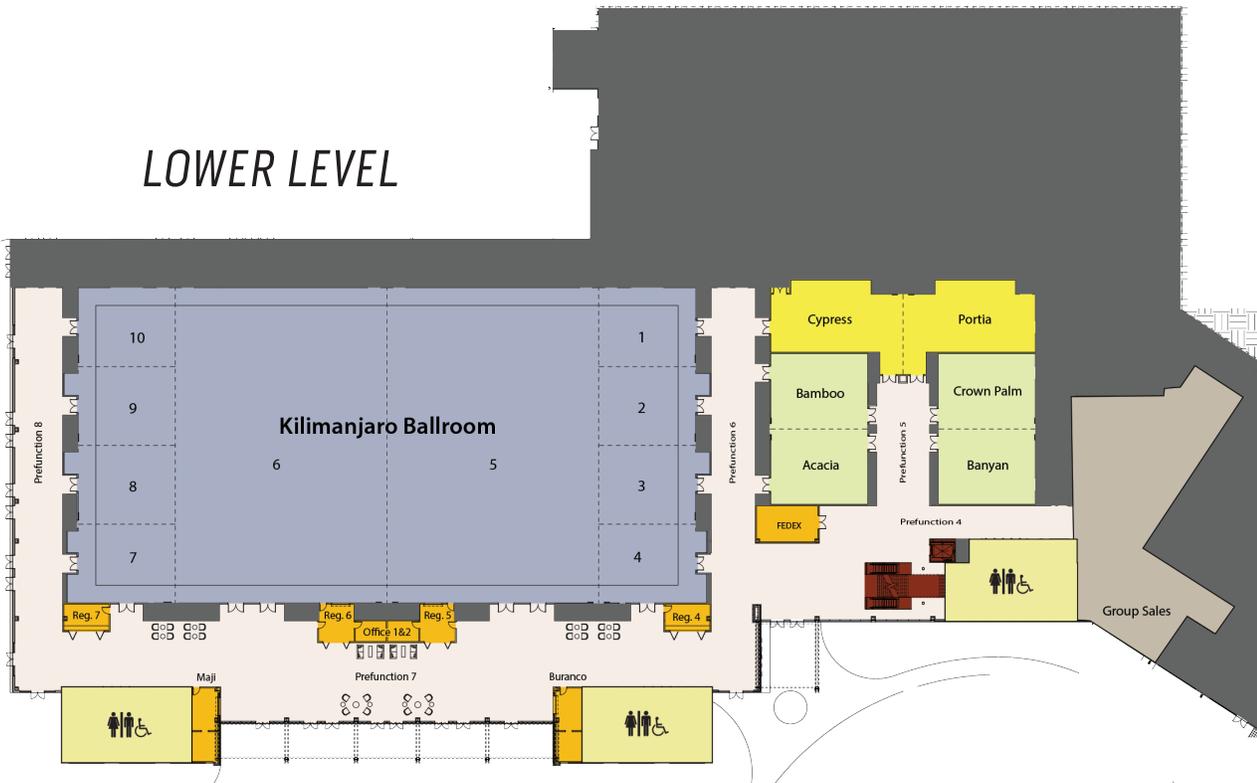
Veuve Cliquot Champagne, Kir Royale Liqueur, Gummy Bears, Cotton Candy, Rock Candy Skewers, Raspberries, Strawberries, Jelly Beans



LOBBY LEVEL



LOWER LEVEL





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