



**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, pepitass, 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 & Broccolini  
Sizzled beef strips with sauteed broccolini, 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 fraîche, 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, gilet 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 BART+\* - \$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.**

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

## 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 Schmaltz

*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**

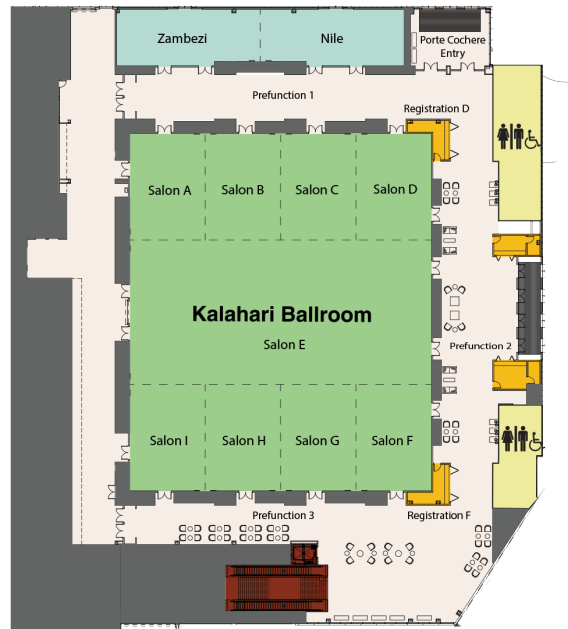
Veuve Cliquot Champagne, Kir Royale Liqueur, Gummy Bears, Cotton Candy, Rock Candy Skewers, Raspberries, Strawberries, Jelly Beans



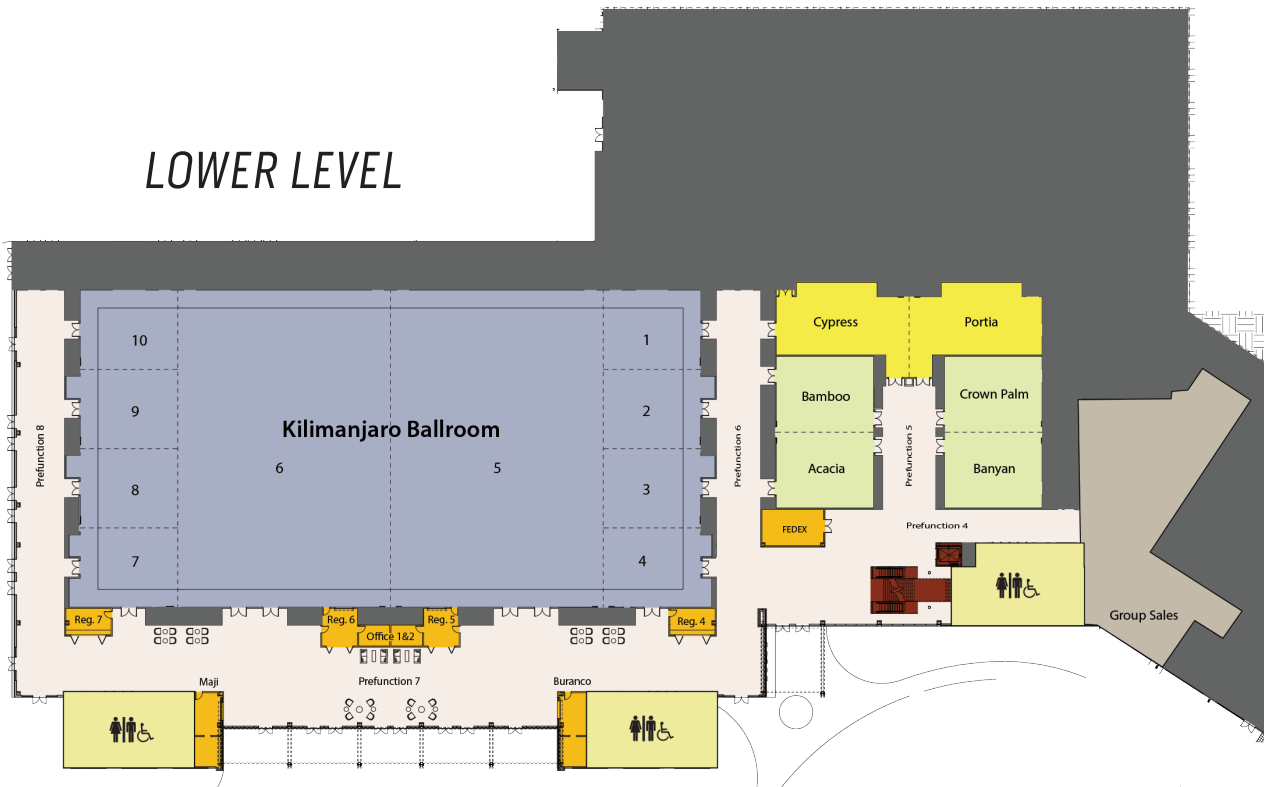
## This image shows a full page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page, typical of notebook paper. There are no margins, text, or other markings on the page.



## LOBBY LEVEL



## LOWER LEVEL





**KALAHARIMEETINGS.COM**