



**COTTON**

*Court*

# Catering Menu

By Celebrity Chef Angie Ragan



CHEF ANGIE RAGAN - SEMI-FINALIST ON SEASON ONE OF GORDON  
RAMSAY'S NEXT LEVEL CHEF FOX



# BREAKFAST BUFFETS

All Breakfast Buffets come with Coffee with Cream and Sweeteners,  
Assorted Hot Tea, Water, and Assorted Chilled Juice.

A \$150 Surcharge will be added for groups with less than 25 attendees

## COTTON COURT CONTINENTAL

Fresh Sliced Fruit Display,  
Individual Greek Yogurt, and  
Homemade Granola  
Assorted Muffins, Croissants, and Danishes  
Plain and Strawberry Butter  
Wildberry and Peach Jams

**\$25 per guest**

## CHEF'S CONTINENTAL

Fresh Sliced Fruit Display  
Individual Greek Yogurt and  
Homemade Granola  
Assorted Bagels with  
Plain, Dill, and Raspberry Cream Cheeses  
Assorted Muffins, Croissants, and Danishes  
Plain and Strawberry Butter  
Wildberry and Peach Jams  
Irish Oatmeal with Brown Sugar, Golden  
Raisins, and Wildflower Honey

**\$30 per guest**

## TEX MEX BREAKFAST

Fresh Sliced Fruit Display  
Spicy Home Potatoes  
Charred Flour Tortillas  
Chilaquiles Casserole Made With Scrambled  
Eggs, Crispy Corn Tortillas, and Cheese  
Served with Salsa, Salsa Verde, and  
Guacamole

**\$25 per guest**

## BROADWAY BREAKFAST

Fresh Sliced Fruit Display  
Chef's Selection of Pastries with  
Homemade Flavored Butter and Jams  
Egg Muffin with Zucchini, Squash, Onion,  
Peppers, and Cheese  
Egg Muffin with Sausage and Cheese

**\$30 per guest**

## HEALTHY START

Fresh Sliced Fruit Display  
Assorted Bagels, Zucchini and Banana  
Tea Breads served with Plain and  
Strawberry Butter, and Wildberry and  
Peach Jams  
Individual Flavored Greek Yogurt and  
Homemade Granola  
Egg White Veggie Muffin with Jack  
Cheese on Tomato  
Avocado Toast with Dressed Arugula,  
and Sun-Dried Tomatoes

**\$38 per guest**

## MAIN STREET BREAKFAST

Fresh Sliced Fruit Display  
Salted Scrambled Eggs  
Bacon and Sausage  
Homestyle Potatoes  
Biscuits and Gravy

**\$30 per guest**

22% TAXABLE SERVICE FEE AND 8.25% SALES TAX WILL APPLY TO ALL FOOD, BEVERAGE, LABOR,  
AUDIO/VISUAL, AND ROOM RENTAL.

A \$150 FEE WILL APPLY FOR GROUPS UNDER 25 PEOPLE AND IS SUBJECT TO A SERVICE CHARGE  
AND ALL APPLICABLE TAXES.



# BREAKFAST ENHANCEMENTS

## ASSORTED COLD CEREALS AND MILK

Whole, 2%, and Almond Milk

**\$5 per guest**

## ASSORTED BAGELS

Plain, Dill, and Raspberry Cream Cheese

**\$ 6 per guest**

## IRISH OATMEAL

Brown Sugar, Golden Raisins, and  
Wildflower Honey

**\$5 per guest**

## FRESH SLICED FRUIT OR FRUIT SKEWERS

Seasonal Berries

**\$9 per guest**

## YOGURTINI BAR

Create Your Own with Plain, Strawberry,  
and Peach Greek Yogurt with Assorted  
Dried Fruit, Fresh Fruit, Berries, and  
Homemade Granola

**\$11 per guest**

## COTTON COURT BREAKFAST MUFFIN

Scrambled Eggs, Bacon, Roasted  
Tomatoes, and Cheddar Cheese on a  
Toasted English Muffin

**\$9 per guest**

## BREAKFAST MEATS

Choice of Two: Smoked Bacon, Country  
Sausage Patty, Chicken Apple Sausage,  
or Ham Steak

**\$7 per guest**

## BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Roasted  
Potatoes, Cheese Blend

**\$9 per guest**

## BREAKFAST POTATOES

Choice of Hash Browns, Diced Potatoes,  
or Sweet Potato Hash

**\$6 per guest**

## ENHANCEMENT STATIONS

Enhancement Stations require a  
minimum of 25 guests. One Chef  
Attendant per 100 or less guests at \$100  
per 2 hours

## HUEVOS RANCHEROS STATION

Two Eggs Over Easy, Soft Corn Tortilla  
with Homemade Enchilada Sauce,  
Charro Beans, Queso Fresco, and  
Guacamole

**\$12 per guest**

## OMELET STATION

Made to Order Omelettes with  
Condiments to Include Ham, Bacon,  
Sausage, Onion, Tomatoes, Peppers,  
Mushrooms, Spinach, and Assorted  
Cheeses

**\$14 per guest**

## CREPE STATION

Fresh Strawberries Flambe with Cream  
Cheese Drizzle, Fire Roasted Apples,  
Topped with Cinnamon Cream Sliced  
Bananas, and Peanut Butter, Topped  
with Chocolate Hazelnut Sauces

**\$12 per guest**

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# PLATED BREAKFAST

All Plated Breakfast Entrees Include Chef's Selection of Baked Morning Pastries, Homemade Flavored Butter and Seasonal Jams, Freshly Brewed Coffee, and Assorted Hot Tea

## STARTERS - SELECT ONE

Fresh Fruit Parfait

Seasonal Fruit, Honey Yogurt,  
Homemade Granola

## ENTREES - SELECT ONE

### BLUE MASA BUTTERMILK WAFFLES

Bacon, Seasonal Berry Compote, Whipped  
Butter and Warm Maple Syrup

**\$25 per guest**

### HUEVOS RANCHEROS

Scrambled Eggs Served on a Soft Tortilla,  
Chorizo Potatoes, Black Beans, Pico de  
Gallo, and Homemade Enchilada Sauce

**\$28 per guest**

### ALL AMERICAN

Scrambled Eggs, Bacon, Hash Brown  
Potatoes, Biscuits, and Gravy

**\$27 per guest**

### THE CANADIAN BENEDICT

Two Poached Eggs, Canadian Bacon,  
Spinach, and Tomato on a Toasted English  
Muffin with Homestyle Hashbrowns and  
Prosecco Hollandaise Sauce

**\$37 per guest**

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# BREAKS

Refreshment Breaks are Based on a Serve Time of 60 Minutes. Add \$7 per guest for 90 Minutes; \$10 per guest for 120 minutes.

Add \$4 per guest to add Soft Drinks and Bottled Water to a Break

## **COTTON COURT MORNING BREAK**

Buttery Biscuits with Peach Jam and  
Savory Herb Spread, Mini Apple Tarts  
Berry Smoothie Shooters  
Freshly Brewed Coffee &  
Assorted Hot Tea

**\$14 per guest**

## **COTTON COURT AFTERNOON BREAK**

Salted Caramel and  
Fudge Caramel Brownies  
Warm Pretzel Bites with Spicy and  
Whole Grain Mustards  
Whole Fruit  
Assorted Soft Drinks and Bottled Water

**\$14 per guest**

## **SWEET & SAVORY**

Sugar Glazed Smoked Bacon Strips  
Create Your Own Trail Mix with:  
Cashews, Almonds, Pistachios, Walnuts,  
Dried Banana Chips, Dried Apricots,  
Cranberries, Pears, and M&M's™,  
Sunflower Seeds, and Granola

**\$17 per guest**

## **7TH INNING STRETCH**

White Chocolate, Caramel, and Cheddar  
Cheese Popcorn  
Warm Pretzels with Spicy Mustard  
Chocolate and Vanilla Ice Cream Bars  
Roasted Shell-On Peanuts  
Iced Cold Lemonade

**\$18 per guest**

## **COOKIES & MILK**

Cream Cheese Bites, Chocolate Chip  
Cookies, Madeline Cookies  
Ice-Cold Chocolate and Regular Milk,  
Almond Milk

**\$16 per guest**

## **CHIPS & DIPS**

Tortilla Chips, Potato Chips, Root  
Vegetable Chips  
Salsa, Guacamole, and Queso  
Ranch, Onion, and Jalapeno Dips

**\$16 per guest**

## **HEALTHY SNACK**

Fresh Fruit Skewers, Crudité Cones  
Individual Bagged Almonds  
and Oatmeal Bars  
Cucumber Infused Water

**\$18 per guest**

## **ENERGY BREAK**

Almonds and Assorted Kind™ Bars  
Protein Bars  
Matcha Green Tea Smoothie shots  
Regular and Sugar-Free Red Bull™  
Starbucks DoubleShot™

**\$20 per guest**

## **MEDITERRANEAN SAMPLER**

Hummus Trio with Pita Chips, Celery,  
Carrots, and Cucumber  
Served with Tzatziki Sauce and Walnut  
Pistachio Baklava  
Green Tea Yogurt Smoothies

**\$20 per guest**

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# BEVERAGE BREAKS

## **ALL DAY BEVERAGE BREAK**

Continuous Beverage Service with  
Freshly Brewed Coffee, Soft Drinks,  
Bottled Water, and Hot Tea

**\$18 per guest**

## **HALF DAY BEVERAGE BREAK**

Continuous Beverage Service with  
Freshly Brewed Coffee, Soft Drinks,  
Bottled Water, and Hot Tea

(4 Hour Limit)

**\$12 per guest**

## **BEVERAGES AND JUICES**

Freshly Brewed Regular or Decaf Coffee with Assorted Hot Tea - **\$65 per Gallon**

Freshly Brewed Iced Tea **\$20 Per Gallon**

Fresh Squeezed Lemonade - **\$25 per Gallon**

Assorted Chilled Juices - **\$20 per Gallon**

Assorted Bottled Fruit Smoothies - **\$5 Each**

Soft Drinks - **\$5 Each**

Topo Chico - **\$6 Each**

Red Bull and Sugar-Free Red Bull™ - **\$6 Each**

Assorted Bottled Fruit Juices - **\$6 Each**

Flavored Bottled Iced Teas - **\$5 Each**

Starbucks Doubleshots™ and Frappuccinos™ - **\$9 Each**

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# A LA CARTE REFRESHMENTS

## **FRUITS, GRAINS & NUTS**

Fresh Sliced Fruit and Seasonal Berries - \$9 Each

Assorted Whole Fruit - \$5 Each

Individually Bagged Potato Chips, Pretzels, and Pop Chips - \$4 Each

Individually Bagged Assorted Popcorn - \$4 Each

Individually Bagged Trail Mix - \$5 Each

Assorted Granola Bars and Energy Bars - \$5 Each

Assorted Mixed Nuts - \$15 per Pound

Trio of Hummus with Pita Chips - \$9 per guest

Assorted Vegan and Gluten Free Snacks - \$9 Each

## **PASTRIES & SWEETS**

Assorted Baked Breads - \$38 per dozen

Morning Pastries - \$40 per dozen

Jumbo Cookie Selection - \$30 per dozen

Assorted Brownies - \$38 per dozen

Assorted Crumbled Fruit Bars - \$30 per dozen

Assorted Macaroons - \$50 per dozen

Chocolate Dipped Biscotti - \$30 per dozen

Assorted Cupcakes - \$30 per dozen

Variety Of Candy Bars - \$4 each

Gourmet Ice Cream Bars and Frozen Fruit Bars - \$7 each

Wedding Cookies - \$20 per dozen

Chocolate Dipped Strawberries - \$30 per dozen

Assorted Chocolate Truffles - \$28 per dozen

Assorted Mini Donuts - \$20 per dozen

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# LUNCH BUFFETS

All Lunch Buffets come with Coffee with Cream and Sweeteners, Assorted Hot Tea, Iced Tea, and Water.

A \$150 Surcharge will be added for groups with less than 25 attendees

## CAPROCK DELI BUFFET

Homemade Chicken Noodle Soup  
Mixed Green Salad with  
Cucumbers, Carrots, Mini Sweet Bell  
Peppers, and Tomatoes  
Homemade Ranch and Italian Dressing  
Deli Meat Tray With Sliced Turkey,  
Black Forest Ham,  
Roast Beef, and, Tuna Salad  
Served with Lettuce, Tomato, Onion,  
Pickles, Cherry Peppers, Mustard,  
Mayonnaise, Horseradish Crème  
Provolone, Cheddar,  
and Pepper Jack Cheese  
Assorted Artisan Breads and Deli Rolls  
Potato Salad, and Potato Chips  
Apple Pie

**\$30 per guest**

## TEX MEX-ISH BUFFET

Chicken Tortilla Soup  
Queso Fresco, Fresh Cilantro, Crispy  
Tortilla Chips  
Bibb Lettuce Salad with Jicama, Carrots,  
Radishes, and Cilantro Ranch Dressing  
Skirt Steak Beef Fajitas and  
Grilled Chicken  
Served with Grilled Peppers and Onions  
Mexican Rice, Charro beans,  
Corn and Flour Tortillas,  
Mixed Cheese, Pico de Gallo, Cilantro  
Cream, Guacamole, Salsa,  
Tres Leches Cake

**\$40 per guest**

## ASIAN FUSION BUFFET

Iceberg Lettuce Salad  
with Ginger Dressing  
Ground Pork Curry  
Served with Sautéed Cabbage  
Sweet Fried Chicken  
Beef and Broccoli Vegetable Stir Fry  
Sweet Thai Chili Sauce  
Jasmine Rice  
Coconut cake

**\$38 per guest**

## COTTON COURT SIGNATURE

Broccoli and Cheddar Soup  
Grilled Chicken Caesar Salad  
Chopped Romaine Hearts,  
Shaved Parmesan, Herb Croutons and  
Caesar Dressing  
Loaded Baked Potato Bar  
Cheese Cake Bites  
Chocolate Dipped Rice Krispy Treats

**\$40 per guest**

## THE ITALIAN BUFFET

Insalata Caprese Salad  
Tomato, Mozzarella, Balsamic Syrup,  
Basil Chiffonade  
Antipasto Salad With Baby Arugula,  
Artichoke Hearts, Roasted Red Peppers  
Julienne Salami, Kalamata Olives,  
Basil Pesto Vinaigrette  
Chicken Parmesan  
Marinara Sauce, Mozzarella Cheese,  
Served With Spaghetti  
Chocolate Dipped Biscotti and  
Italian Cannoli's

**\$40 per guest**

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# LUNCH BUFFETS

## UNDER 25 ATTENDEES

For Groups with 25 or Less Attendees. All Lunch Buffets Include Coffee with Cream and Sweeteners, Assorted Hot Tea, Iced Tea, and Water

### DELI EXPRESS BUFFETT

Deli Fresh Meats: Sliced Turkey,  
Black Forest Ham, Roast Beef,  
Lettuce, Tomato, Onion,  
Pickles, Cherry Peppers  
Mustard, Mayonnaise, Horseradish Crème,  
Assorted Sliced Cheeses  
Wheat, Rye, Sourdough Breads, and Deli Rolls  
Potato Chips and Potato Salad  
Lemon & Lavender Poppy Seed Pound Cake

**\$25 per guest**

### HIGH PLAINS BUFFET

Butternut Squash & Ginger Soup  
Hearts of Romaine, Croutons, Caesar Dressing,  
and Shaved Parmesan Cheese  
Grilled Salmon, Dill Risotto, Lemon Peppercorn Sauce  
Marinated Flank Steak, Potato Medley, and Peppercorn Demi-Glace  
Garlic Knots  
Chef's Selection of Assorted Cakes and Cookies

**\$40 per guest**

### COURTYARD BUFFET

Cream of Asparagus Soup  
Mesclun Green Salad with Roma  
Tomatoes, Cucumbers,  
and White Balsamic Vinaigrette  
Oven Roasted Chicken Breast, Vegetable Caponata,  
Basil Crusted Cheese Tortellini  
Assorted Rolls Butter  
Apple Cobbler

**\$38 per guest**

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# GRAB AND GO BOXED LUNCH

Please Choose a Maximum of (3)

## **COTTON COURT BOXED LUNCH \$28 EACH**

Served with Assorted Potato Chips, a Fresh Baked Cookie, and Bottled Water and Soft Drink Station

**Triple Decker** - Ham and Smoked Chicken with Provolone and Jack Cheese, Lettuce, Tomato, Bacon, and Avocado with Paprika Aioli on Whole Grain Bread

**The Turkey** - Roast Turkey and Avocado with Butter Lettuce, Tomato, Onion, Sharp Cheddar, and Cranberry Chutney on a Whole Grain Roll

**Cuban Torta** - Black Forest Ham, Roast Beef, Avocado, Tomato, Romaine Lettuce, White Cheddar Cheese on Ciabatta Bread

**The Veggie** - Tomato, Mozzarella, and Basil with Assorted Vegetables, Served on a Pita with Red Bell Pepper Hummus Spread

**Italian Torpedo** - Capicola, Salami, Mortadella, with Provolone, Arugula, Tomato, Pepperoncini on a Hoagie Roll with Garlic Aioli

**Portobello Mushroom Wrap** - with Pepper, Onions, Radish, Sprouts, and Miso Aioli on a Spinach Tortilla

## **THE EXECUTIVE BOXED LUNCH \$38 EACH**

Served with Cheese, Dried Fruit, and Crackers with Pasta Salad, a Fresh Baked Cookie, Bottled Water, and Soft Drink Station

**Grilled Chicken Salad** - with Mixed Greens, Cucumbers, Carrots, Sweet Mini Bell Peppers, Cherry Tomato Ranch, and Italian Dressing

**Roasted Prime Rib Hoagie** - with Roasted Peppers, Grilled Onions, Arugula, Havarti Horseradish Cheese, and Horseradish Aioli, on a Toasted Bun with Tarragon Butter

**Grilled Chicken Croissant** - Grilled Chicken, Dried Cherries, Walnuts, Romaine, Sprouts, Cucumbers, Bleu Cheese Dressing

**Grilled Veggie Wrap** - on a Whole Wheat Tortilla, Alfalfa Sprouts, Zucchini, Onions, Sun Dried Tomatoes, Portobello Mushrooms, Hummus

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# PLATED LUNCH - SALADS

All Plated Lunches Include Choice of Salad Entree and Dessert  
Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and  
Assorted Rolls and Butter

## SALAD ENTREES - SELECT ONE

### TEX MEX CHICKEN SALAD

Achiote Marinated Chicken Breast,  
Iceberg Lettuce, Queso Fresco, Pico de  
Gallo, Cilantro, Black Beans, Avocado  
Cilantro Jalapeño Dressing  
Served in a Tortilla Shell

**\$32 per guest**

### COTTON COURT COBB SALAD

Iceberg Lettuce, Tomatoes, Green Onion,  
Bacon, Olives, Egg,  
Grilled Chicken, Diced Avocado,  
Blue Cheese, and Ranch Dressing

**\$32 per guest**

### STEAK SALAD

Grilled Steak, Arugula, Roasted  
Tomatoes, Grilled Red Onions,  
Avocado, Fried Capers, Shaved  
Parmigiano Reggiano, Balsamic Syrup,  
Blue Cheese, and Ranch Dressing

**\$40 per guest**

## DESSERTS- SELECT ONE

### STRAWBERRY SHORTCAKE

Toasted Butter Pound Cake with Whip  
Cream and Berries

### CINNAMON AND BLUEBERRY BREAD PUDDING

With Cream Cheese Glaze

### LEMON LAVENDER POUND CAKE

Poppy Seed Pound Cake with Lemon  
Glaze

### BLACK FOREST JUMBO CUPCAKE

With Cream Cheese Icing

### COFFEE CAKE

Coffee Soaked Sponge Cake with Coffee  
Butter Cream Icing

### RED VELVET CAKE

With Cream Cheese Icing

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# THREE COURSE PLATED LUNCH

All Three Course Plated Lunches Include Choice of Soup or Salad, Entrée, and Dessert  
Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and  
Assorted Rolls and Butter

## SOUP OR SALAD - SELECT ONE

### **TOMATO BASIL SOUP**

With Parmigiano-Reggiano

### **CHICKEN TORTILLA SOUP**

With Crispy Corn Tortilla Strips and  
Queso Fresco

### **MIXED GREEN SALAD**

Cucumber, Carrot, Mini Sweet Bell  
Peppers, Cherry Tomato, Ranch, and  
Italian Dressings

### **CITRUS SALAD**

Fresh Bibb Lettuce, Watercress,  
Radicchio, Fennel, Grapefruit  
Sections, Citrus Vinaigrette

### **HOUSE CAESAR SALAD**

Tender Hearts of Romaine, Roasted  
Red Peppers, Bread Sticks, House  
Caesar Dressing

## DESSERTS- SELECT ONE

### **BLACK FOREST JUMBO CUPCAKE**

With Cream Cheese Icing

### **CINNAMON AND BLUEBERRY BREAD PUDDING**

With Cheese Cheese Glaze

### **COFFEE CAKE**

Coffee Soaked Sponge Cake with  
Coffee Butter Cream Icing

### **STRAWBERRY SHORTCAKE**

Toasted Buttery Pound Cake with  
Whip Cream and Berries

### **RED VELVET CAKE**

With Cream Cheese Icing

### **LEMON LAVENDER POUND CAKE**

Poppy Seed Pound Cake with  
Lemon Glaze

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# PLATED LUNCH

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Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and  
Assorted Rolls and Butter

## ENTREES - SELECT ONE

### PETITE FILET MIGNON

Twice Baked Potato, Charred  
Brussels Sprouts, Demi-Glace

**\$38 per guest**

### NY STEAK

Twice Cooked Red Potatoes,  
Haricot Verts, Chimichurri

**\$50 per guest**

### PENNE PASTA

Grilled Chicken, Vodka Tomato  
Sauce, Parmigiano-Reggiano,  
Sweet Italian Basil

**\$30 per guest**

### PORTOBELLO RAVIOLI

Roma Tomatoes, Thyme Cream  
Sauce, Baby Spinach,  
Parmigiano-Reggiano

**\$33 per guest**

### GRILLED SALMON

Orange Cous-Cous, Grilled  
Fennel, Baby Spinach,  
Citrus Salsa

**\$45 per guest**

### CHICKEN PICCATA

Served with Risotto, Baby  
Carrots, Caper Buerre Blanc

**\$38 per guest**

### HERB MARINATED FREE RANGE CHICKEN

Served with Vegetable Wild  
Rice and a Creamy Dijon Sauce

**\$38 per guest**

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# ALL DAY MEETING PACKAGE

All Day Meeting Packages Include All Day Beverage Service, Breakfast, AM Break, PM Break, and a Lunch Selection

**DESIGNED FOR A MINIMUM OF 25 GUESTS  
\$90 PER GUEST**

## **BREAKFAST**

Selection of Assorted Fresh Chilled Juices  
Fresh Sliced Fruit Display  
Chef's Selection of Breakfast Tacos -  
Bean, Spicy Potato, and Cheese  
Chorizo, Egg, and Cheese  
Bacon, Egg, Potato, and Cheese  
with Salsa

## **AM BREAK (30 MIN)**

Whole Fresh Fruit  
Individual Greek Yogurts and  
Homemade Granola

## **PM BREAK (30 MIN)**

Assorted Cookies and  
Brownies  
Individual Bagged Pretzels  
and Chips

## **LUNCH - SELECT ONE**

### **CHOICE #2**

Tomato Basil Soup  
Mixed Green Salad with Raspberry  
Vinaigrette  
Assorted Signature Wraps:  
Southwestern Veggie, Chicken Caesar,  
Roast Beef and Cheddar  
Served with Potato Chips and Individual  
Fruit Pies

### **CHOICE #1**

Cream of Asparagus Soup  
Mesclun Green Salad with Roma  
Tomatoes, Cucumbers, and White  
Balsamic Vinaigrette  
Oven Roasted Chicken Breast,  
Vegetable Caponata, and Basil  
Crusted Cheese Tortellini  
Served with Assorted Rolls and Butter  
Apple Cobbler

### **CHOICE #3**

Potato Leek Soup  
Mixed Green Salad with Cucumber, Carrot, Mini Sweet Bell Peppers, Cherry  
Tomatoes, and Ranch and Italian Dressing  
Skirt Steak with Peppers and Mushrooms  
Vegetarian Pasta with Roasted Tomato Cream Sauce, Parmigianino-Reggiano,  
and Assorted Rolls with Butter  
Lemon & Lavender Poppy Seed Pound Cake

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# RECEPTION

Hors D'oeuvres Presentation can be Butler Passed or Displayed.  
\$100 Attendant Fee (per Attendant) for Butler Passed

**Select 6 for \$40 per guest, excluding items with \***  
Includes Beverage Station with Iced Tea and Water

## **COLD HORS D'OEUVRES**

Tomato, Mozzarella, and Basil Bruschetta  
Antipasta Skewers  
Exotic Mushroom and Goat Cheese Bruschetta  
Seafood Mango Salad on Cucumber  
Chicken Curry Salad on Tomato Tart  
Blue Cheese and Roasted Grapes Bites  
Smoked Salmon and Dill Cream Cheese Roll  
Mixed Berry Shortcake  
Chocolate Truffle  
\*Deviled Egg with Domestic Caviar - \$4

## **HOT HORS D'OEUVRES**

Mini Cordon Bleu Bites  
Asian Pork Meatball  
Chicken Croquettes  
Spring Rolls  
\*Lamb Meatballs with Tzatziki Sauce \$4  
\*Tomato Bisque with a Mini Grilled Cheese \$4  
\*Mini Beef Wellington with Black Truffle \$4  
\*Duck Fat Confit Smash Fingerlings with Caviar \$4  
\*Crab Cakes with Homemade Tartar Sauce \$4  
\*Grilled Shrimp Sauté with Chile Sauce \$5  
\*Surf and Turf Skewer (Steak and Shrimp) \$8

22% TAXABLE SERVICE FEE AND 8.25% SALES TAX WILL APPLY TO ALL FOOD, BEVERAGE, LABOR,  
AUDIO/VISUAL, AND ROOM RENTAL.

A \$150 FEE WILL APPLY FOR GROUPS UNDER 25 PEOPLE AND IS SUBJECT TO A SERVICE CHARGE  
AND ALL APPLICABLE TAXES.



# CHEF'S RECEPTION DISPLAYS

## **SUSHI DISPLAY**

Choice of (3) Rolls

California  
Spicy Tuna  
Caterpillar  
Vegetable  
Crab

Served with Pickled Ginger, Wasabi, Soy Sauce

**\$240 - Serves 25 People**

## **SPECIALTY SUSHI ROLL DISPLAY**

Choice of (2) Rolls

Shrimp Tempura Roll  
Rainbow Roll  
Soft Shell Crab Roll  
Surf and Turf Roll

Crab Avocado Salmon Roll  
Lobster and Crab Roll

Served with Pickled Ginger, Wasabi, Soy Sauce

**\$264 - Serves 25 People**

## **ICED SHELLFISH DISPLAY**

Featuring Homemade Cocktail Sauce and Traditional Mignonettes

Choice of (3)

Jumbo Shrimp  
Mussels

Oysters on the Half Shell

Crab Claws or Split Crab Legs

Shellfish Served on Ornamental Seaweed and Crushed Ice

**\$400 - Serves 25 People**

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# CHEF'S RECEPTION DISPLAYS

## **CRUDITES DISPLAY**

Carrot, Celery, Cherry Tomato, Green Onion, Broccoli, Cauliflower, Black Olive,  
Radish, Fennel, Artichoke Heart, and Bell Pepper  
Served with Blue Cheese, Ranch, and Jalapeno Dips

**\$175 - Serves 25 People**

## **FIRE ROASTED VEGETABLE DISPLAY**

Carrot, Zucchini, Squash, Asparagus, Green Onion, and Cauliflower, Roasted in  
Garlic, Extra Virgin Olive Oil, and Balsamic Vinegar  
Served with Red Pepper Hummus and Miso Vinaigrette

**\$225 - Serves 25 People**

## **IMPORTED AND DOMESTIC CHEESE DISPLAY**

Chef's Selection of Imported and Domestic Cheeses, Fresh Fruit, Dried Fruit, and  
Candied Nuts Served with Sliced French Baguette and Lavosh Crackers

**\$265 - Serves 25 People**

## **CURED EUROPEAN MEATS AND ASSORTED CHEESES DISPLAY**

Chef's Selection of European Meats and Cheeses  
Served with Dijon and Grain Mustards, Vegetables Jardiniere, Marinated Olives,  
and Sliced Baguette

**\$265 - Serves 25 People**

## **FRESH FRUIT DISPLAY**

Chef's Selection Seasonal Fruits and Berries  
Served with Honey Lime Dressing and Marshmallow Cream Dip

**\$200 - Serves 25 People**

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# CHEF'S RECEPTION STATIONS

Select a Minimum of (1) as an Add-On to any Plated or Buffet Meal.

Select a Minimum of (3) as a Stand Alone Option

## **CAESAR SALAD DISPLAY**

Tender Hearts of Romaine, Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing, Parmesan Grissini

**\$9 per guest**

**Add Chicken - \$11 per guest**

**Add Shrimp - \$12 per guest**

## **BUILD YOUR OWN MARKET SALAD**

Baby Romaine, Arugula, and Iceberg Lettuces  
with Cucumbers, Cherry Tomatoes, Mini Sweet Baby Bells, Celery, Olives,  
Artichoke, Carrots, and Shredded Mozzarella  
Served with Blue Cheese, Ranch, Italian, and Cilantro Jalapeno Dressings

**\$15 per guest**

## **PASTA STATION**

Cheese Tortellini with Basil Pesto Sauce  
Pasta with Grilled Chicken, Italian Sausage, Arrabiata Sauce  
Pasta with Bacon and Alfredo Sauce  
Served with Fresh Shaved Parmesan, and Garlic Bread

**\$20 per guest**

## **MASHED POTATO BAR**

Mashed Potatoes in Martini Glasses  
BBQ Sauce, Green Onion, Bacon, Black Olives, Jalapeno Pepper, Broccoli Florets  
Cheddar Cheese, Chives, Sour Cream, and Truffle Oil

**\$15 per guest**

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# CHEF'S RECEPTION STATIONS

Select a minimum of (1) as an Add-On to any Plated or Buffet Meal.  
Select a Minimum of (3) as a Stand Alone Option

## **MEAT LOVER'S STATION**

Marinated Lamb Chop, Grilled Chicken Kabob, Braised Beef Short Rib  
Served with Assorted Vegetables and Fingerling Potatoes  
**\$35 per guest**

## **NOT SO STREET TACO BAR**

Choose Two: Carne Asada, Pork Verde, El Pastor, Shrimp  
Served with Guacamole, Pico de Gallo, Grilled Green Onions, Jack Cheese, and  
Assorted Homemade Salsas with Corn and Flour Tortillas  
**\$16 per guest**

## **MACARONI AND CHEESE BAR**

Roasted Green Chili, Bacon, Parmesan Cheese  
**\$25 per guest**

## **ELEVATED MACARONI AND CHEESE BAR**

Lobster Meat, Rock Shrimp, and Crab Meat  
Served with Black Truffle Peelings, Pancetta Bits, Cheese, Wild Mushrooms  
**\$35 per guest**

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# SWEET RECEPTIONS

Served with Freshly Brewed Coffee and Hot Tea Selection

Select a Minimum of (1) as an Add-On to any Plated or Buffet Meal.

Select a Minimum of (3) as a Stand Alone Option

## CHOCOLATE PLUNGE

Strawberries, Pineapple, Orange Slices,  
Marshmallows,  
and Brownie Bites  
Dipped in Chocolate

**Dark Chocolate - \$16 per guest**

**Milk Chocolate - \$14 per guest**

## FIRE AND ICE

Fresh Made S'Mores, Classic Ice Cream  
Sandwiches, Graham Crackers, and  
Assorted Toppings to Include Nuts,  
Sprinkles, Chocolate Chips, and M&M's

\*Add a Flaming Action Station -

\$100 Attendant Fee

**\$15 per guest**

## PERFECT PARFAITS

Black Forest Cake  
Tiramisu  
Lemon Lavender Poppy Seed  
Vanilla Cake

**Choose 1: \$8 per guest**

**Choose 2: \$9 per guest**

## FLAMING FINALE

Bananas Foster with Fresh Sliced  
Bananas Sauteed with Butter, Brown  
Sugar, and Rum

Served Over Vanilla Ice Cream  
Dessert Crepes with Assorted Fruit and  
Sweet Fillings, Cherries Jubilee with  
Grand Mariniere and Assorted Truffles

\*Chef Attendant Required  
(\$100 per Attendant)

**\$21 per guest**

## DECADENT DESSERT DISPLAY

Petit Cakes, Tarts, Dessert Shots, and  
Assorted Mini Cupcakes

**\$18 per guest**

## WHO WANTS ICE CREAM?

Choice of Two: Vanilla, Chocolate,  
Strawberry or Coffee Ice Cream

Toppings to Include Bananas,  
Cherries, Chopped Nuts, Chocolate  
Sprinkles, Marshmallows, Brownie  
Bites, M&M's, Crushed Whoppers,  
Crushed Oreo's, Waffle Cone Bites,  
Graham Crackers, Chocolate Sauce,  
Caramel Sauce, and Whipped Cream

**\$18 per guest**

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# CARVING STATIONS

Chef Attendant Required at all Carving Stations  
\$100 per Chef Attendant for a 2-Hour Serve Time.

## **BEEF TENDERLOIN**

Green Peppercorn Sauce,  
Mayonnaise, Dijon Mustard,  
Whole Grain Mustard,  
Horseradish Crème Fraîche  
and Dinner Rolls

**\$500**  
**Serves 20**

## **SLOW ROASTED PRIME RIB**

Au Jus, Horseradish Crème Fraîche,  
Mayonnaise, Dijon Mustard,  
Whole Grain Mustard,  
Horseradish Crème Fraîche  
and Dinner Rolls

**\$425**  
**Serves 20**

## **BLACKENED PORK LOIN**

Lemon Aioli, Fruit Salsa,  
and Dinner Rolls

**\$375**  
**Serves 20**

## **PINEAPPLE GLAZED HAM**

Fruit Chutney and Dinner Rolls

**\$375**  
**Serves 30**

## **ROASTED BARON OF BEEF**

Worcestershire Jus,  
Mayonnaise, Dijon Mustard,  
Whole Grain Mustard,  
Horseradish Crème Fraîche  
and Dinner Rolls

**\$650**  
**Serves 75**

## **LEG OF LAMB**

Natural Jus, Mint Pesto,  
and Dinner Rolls

**\$350**  
**Serves 25**

## **ROASTED TURKEY**

Cranberry Ketchup, Dried Fruit Stuffing  
and Dinner Rolls

**\$375**  
**Serves 25**

## **GRILLED ATLANTIC SALMON**

Mediterranean Relish

**\$325**  
**Serves 20**

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# FARMERS MARKET PACKAGE

**\$82 Per Guest**

Served with Coffee with Cream and Sweeteners, Iced Tea, and Water

## **BUILD YOUR OWN SALAD BAR**

Sun Grown Farm Wild Baby Arugula, Baby Red Romaine, Hydroponic Butter Lettuce, and Watercress, Baby Iceberg, Lola Rosa, Baby Red Oak served with Candy Stripe Red Beets, Heirloom Cherry Tomato, Hot House Cucumber, Yellow Sunburst, Red and Green Onion, Assorted Wild Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Bean Sprouts, Asparagus, and Green Beans

Served with a Make Your Own Salad Dressing Station featuring Herbs and Spices, Freshly Tossed

## **GRILL STATION**

Lamb Chop and Chicken Kabobs  
with Tri-Color Fingerling Potatoes and Grilled Fennel  
Marinated Prime Rib Steak with Assorted Homemade Salsas, Guacamole, Pico de Gallo, Grilled Green Onions, Fresh Beans, and Tortillas.

Served Fresh off the Grill with Chef Attendant

## **DESSERT STATION**

Make Your Own Cupcake:  
Banana, Red Velvet, Chocolate, and Vanilla Cupcakes  
Served with Assorted Frostings and Garnishes

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# TAKE ME OUT TO THE BALL GAME PACKAGE

**\$80 Per Guest or Pick 4 for \$55**

**Minimum of 50 Guests**

Served with Coffee with Cream and Sweeteners, Iced Tea, and Water

## **SLIDER STATION FULL PACKAGE - SELECT 3 PICK 4 - SELECT 1**

Philly Cheese Steak Sliders

Slow Roasted Pork Sliders

Lamb and Wagyu Sliders

Chicken Salad Sliders

Classic Club Sliders

Ham and Cream Cheese Sliders

Roast Beef and Pepper Jack Sliders

## **BUILD YOUR OWN MARKET SALAD**

Baby Red Romaine, Arugula, Iceberg Lettuce, Diced Cucumbers, Tomatoes, Red Onions, Celery, Olives, Artichokes, Carrots, Shredded Mozzarella, and Blue Cheese Crumbles

Dressings: Ranch, Raspberry, Avocado, and Basil Balsamic Dressings

## **MINI DESSERT STATION**

Chocolate Chip, Sugar, and Peanut Butter Cookies, Fried Cheesecake Bites, and Chocolate Covered Strawberries

## **HOT DOGS, GET YOUR HOT DOGS**

Andouille Sausage on a Warm French Roll

Served with Sauerkraut and Onions,

Shredded White Cheddar

Jalapeno, Dijon, and Horseradish

Mustards

## **CHILI STATION**

Black Bean Chili con Carne, Vegetarian

Three Bean Chili, and Chile Verde

Served with Jalapeno Corn Bread,

Sour Cream, Diced Onion,

and Shredded Cheese

## **ON THE SIDE**

Waffle Fries with Paprika

Sweet Potato Waffle Fries

Homemade Ketchup

Individual Bags of Cracker Jacks and

Whole Peanuts

## **BALL PARK GOODIES**

Buttered Popcorn with Assorted Toppings  
to Include:

Shredded Cheddar, Parmesan, Pepper Jack, and Oaxaca, Curry, Jalapeno, Chili and Lemon Garlic Oils

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# THREE COURSE PLATED DINNER

Celebrity Chef Angie Ragan has Developed the Following Menus to Enhance Your Dining Experience.

All Three Course Plated Dinners Include Choice of Soup or Salad, Entrée, and Dessert  
Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and Assorted Rolls and Butter

## SOUP OR SALAD - SELECT ONE

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### ZUPPA TOSCANA SOUP

### VEGETABLE BEEF SOUP

### WILD MUSHROOM CREAM SOUP

### BUTTERNUT SQUASH SOUP

### TOMATO BASIL BISQUE WITH GOAT CHEESE CROSTINI

### CAPRESE SALAD

Heirloom Tomatoes, Fresh  
Mozzarella, Sun Dried Tomato Pesto,  
Black Olive Crostini, Basil  
Vinaigrette

### HARVEST SALAD

Arugula, Roasted Red Beets,  
Butternut Squash, Goat Cheese  
Crumbles, Pistachio Vinaigrette,  
Crispy Shallots

### ROASTED ARTICHOKE SALAD

Mixed Greens, Roasted Artichokes,  
Garlic, Shallot, and Peppers, Crisp  
Pancetta, Shallot Vinaigrette  
Dressing

### GRILLED WITH PEACH AND TATSOI SALAD

Citrus Vinaigrette

### HOUSE CAESAR SALAD

Tender Hearts of Romaine, Shaved  
Prosciutto di Parma, Classic Caesar  
Dressing

### PANZANELLA SALAD

Spinach, Arugula, Caper Berries,  
Pancetta, Feta, Cucumber, Sun-  
Dried Tomato, Basil Vinaigrette

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Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and  
Assorted Rolls and Butter

## DESSERTS- SELECT ONE

### BLACK FOREST CAKE

With Cream Cheese Icing

### DOUBLE FUDGE CAKE

With Caramel Sauce

### LEMON LAVENDER POUND CAKE

Poppy Seed Pound Cake with  
Lemon Glaze

### BUTTERSCOTCH CREME BRULEE

Topped with Caramelized Sugar

### RASPBERRY CHOCOLATE ALMOND CAKE

Topped with Fresh Raspberry  
and Shaved Almonds

### CHOCOLATE MOUSSE TRILOGY

Dusted with Espresso Powder

### TIRAMISU

With Pistachio Whipped Cream

### THREE DAY COCONUT CAKE

Layers of Marinated Coconut Sponge

### FRESH FRUIT TART

With Amaretto and Apricot Glaze

### FLOURLESS CHOCOLATE TART

With Raspberries

### CREAMY CUSTARD

With Fresh Seasonal Berries

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# THREE COURSE PLATED DINNER

Celebrity Chef Angie Ragan has Developed the Following Menus to Enhance Your Dining Experience.

All Three Course Plated Dinner Include Choice of Soup or Salad, Entrée, and Dessert  
Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and  
Assorted Rolls and Butter

## ENTREES- BEEF

### BONE IN BEEF RIBEYE STEAK

Mashed Garlic Potatoes, French Green Beans with Blistered Cherry Tomatoes, with a Mushroom Cognac Sauce

**\$73 per guest**

### BEEF TENDERLOIN MEDALLIONS

Seasonal Baby Vegetables, Twice Baked Potato, with a Green Peppercorn Sauce

**\$70 per guest**

### NEW YORK STRIP

Smashed Garlic Rosemary Fingerling Potatoes, Sauteed Asparagus, with a Tarragon Butter

**\$65 per guest**

### ROASTED BEEF TENDERLOIN

Truffled Mashed Potatoes, French Green Beans, Garlic Knot

**\$75 per guest**

### CHICKEN FRIED STEAK

Crispy Tenderized New York Strip, Mashed Potatoes, and Poblano Cream Gravy

**\$55 per guest**

## ENTREES- CHICKEN

### FREE RANGE CHICKEN BREAST

Roasted Garlic Mashed Potatoes, Charred Broccoli, with a Herb Butter Sauce

**\$42 per guest**

### CHICKEN FRIED CHICKEN

Mashed Potatoes, French Green Beans, and Portobello Cream Gravy

**\$40 per guest**

### HERB CRUSTED CHICKEN BREAST

Stuffed with Bacon, Kale, and Spinach, Roasted Red Potatoes, and a Mustard Thyme Jus

**\$45 per guest**

### CHICKEN PARMESEAN

Crispy Fried Chicken, Bucatini Noodles Coated in Tomato Sauce, Finished with Mozzarella

**\$42 per guest**

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# THREE COURSE PLATED DINNER

Celebrity Chef Angie Ragan has Developed the Following Menus to Enhance Your Dining Experience.

All Three Course Plated Dinner Include Choice of Soup or Salad, Entrée, and Dessert  
Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and  
Assorted Rolls and Butter

## ENTREES- FISH

### OVEN ROASTED SALMON

Lemon and Herb Risotto, and Sauteed Asparagus

**\$50 per guest**

### SOUS VIDE COD

Sweet Potato Puree, Romesco Sauce, and Micro Greens

**\$40 per guest**

### CLASSIC FISH AND CHIPS

Homemade Tartar Sauce and Charred Lemon Wedge

**\$40 per guest**

### FRIED CATFISH

with Cornbread and Sauteed Greens,  
Served with Homemade Tartar Sauce  
and Charred Lemon Wedge

**\$45 per guest**

### CRUSTED CHILEAN SEA BASS

Mediterranean Relish, Grilled New Potatoes, Baby Carrots

**Market Price**

## ENTREES- VEGETARIAN

### GRILLED VEGETABLE STACK

Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash, and Eggplant  
Served Over Chef's Risotto with  
Balsamic Reduction

**\$40 per guest**

### PORTOBELLO RAVIOLI

Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, Parmigiano-Reggiano

**\$50 per guest**

### CAULIFLOWER STACK (VEGAN)

with Sweet Potato Puree, Charred Kale  
and Chimichurri

**\$40 per guest**

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# THREE COURSE PLATED DINNER

Celebrity Chef Angie Ragan has Developed the Following Menus to Enhance Your Dining Experience.

All Three Course Plated Dinner Include Choice of Soup or Salad, Entrée, and Dessert Served with Coffee with Cream and Sweeteners, Iced Tea, Water, and Assorted Rolls and Butter

## DUAL ENTREES

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### OVEN ROASTED CHICKEN THIGH AND CRISPY PRAWN

Chefs Risotto and Grilled Vegetables

**\$60 per guest**

### MARINATED CHICKEN AND GRILLED SALMON

Basmati Rice and French Green Beans

**\$60 per guest**

### PETIT FILET MIGNON AND CHICKEN BREAST

Mashed Potatoes, Grilled Asparagus, and Mushroom Glaze

**\$75 per guest**

### PETIT FILET AND GRILLED JUMBO SHRIMP

Wild Rice, Seasonal Sauteed Veggies, and a Charred Lemon Wedge

**\$80 per guest**

### SALMON AND MARYLAND CRAB CAKE

Potato Galette, Roasted Garlic, Baby Vegetables, Served with Prosecco Hollandaise, and Charred Lemon Wedge

**\$95 per guest**

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# DINNER BUFFETS

All Dinner Buffets come with Coffee with Cream and Sweeteners,  
Assorted Hot Tea, Iced Tea, and Water  
A \$150 Surcharge will be added for groups with less than 25  
attendees

## TACO NIGHT BUFFET

Homemade Chips, Salsa, Pico de Gallo, and Guacamole  
Shredded Cheese and Mexican Creme  
Charred Soft Flour and Corn Tortillas  
Warm Crunchy Taco Shells  
Savory Beef Taco Meat  
Slow Roasted Pork Verde  
Spicy Pulled Chicken Breast  
Refried Beans and Lime and Cilantro Slaw  
Fried Cinnamon Churros  
Vanilla and Chocolate Dipping Sauces

**\$45 per guest**

## ITALIAN DINNER BUFFET

Caesar Salad Tossed in Homemade Caesar Dressing with Parmesan,  
and Garlic Croutons  
Sliced Grilled Chicken Breast on Pesto Pasta, Topped with Grated Parmesan  
Slow Roasted Pork Over Tomato and Eggplant Confit Pasta  
Cold Caprese Pasta Salad with Salami  
Lemon-Lavender Poppy Seed Cupcakes with Lemon Zest Butter Cream Icing

**\$45 per guest**

## SLIDER TOWER

Chicken Salad Slider

Classic Club Slider

Italian Sub Slider

Ham and Cream Cheese Slider

Roast Beef and Pepper Jack Slider

Served with Waffle Fries and Potato Salad

**\$35 per guest**  
**(Select 3 Sliders, Minimum 50 guests)**

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# DINNER BUFFETS

All Dinner Buffets come with Coffee with Cream and Sweeteners,  
Assorted Hot Tea, Iced Tea, and Water

A \$150 Surcharge will be added for groups with less than 25 attendees

## **SALISBURY STEAK AND CHICKEN BUFFET**

Mixed Green Salad with Cucumbers, Match Stick Carrots, Mini Sweet Bell Peppers,  
and Cherry Tomatoes, Served with Homemade Ranch and Italian  
Veggie Beef Soup

Handmade Beef and Chicken Patties, Browned to Perfection and then Smothered in  
Bell Peppers, Onions, and Golden Gravy

Scalloped Potatoes, Peas, and Honey Carrots

Texas Toast

Chocolate Cake with Chocolate Frosting

Vanilla Cake with Vanilla Frosting

**\$50 per guest**

## **MEXICAN FIESTA BUFFET**

Homemade Chips, Salsa, and Fresh Guacamole

Chicken Tortilla Soup Served with Crispy Tortilla Strips, Cilantro, and Lime Wedges

Beef Enchiladas with Red Sauce

Chicken Enchiladas with Green Sauce

Pork Verde Crispy Tacos

Served with Charro Beans, Forbidden Mexican Rice, Lime, and Cilantro Slaw

Tres Leches Cake and Churros

**\$55 per guest**

**add Cheese Enchiladas for \$5 per guest**

## **CLASSIC FISH & CHIPS BUFFET**

Creamy West Texas Slaw

Crispy Fried Cod

Crispy Chicken Tenders

Seasoned Waffle Fries

Roasted, Buttery Corn on the Cobb

Served with Homemade Ketchup, Tartar Sauce, Prosecco Vinegar

Charred Lemon Wedges

Brulé Banana Pudding with Biscoff Cookie Sand

**\$60 per guest**

## **ITALIAN CRAVINGS BUFFET**

Dressed Italian Caprese Panzella Salad

Italian Grazing Board with Olives, Cheeses, Cured Meats, and Stuffed Peppers

Spicy Italian Sausage Potato Soup Served with Crispy Kale and Parmesan

Chicken Marsala Served on a Bed of Fettuccine Noodles

Cheese Ravioli with Beef Bolognese Sauce

Garlic Knots

Tiramisu

Vanilla Cake with Buttercream Icing

**\$65 per guest**

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# DINNER BUFFETS

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Assorted Hot Tea, Iced Tea, and Water

A \$150 Surcharge will be added for groups with less than 25 attendees

## THE TRUE TEXAN BUFFET

Mixed Green Salad with Cucumbers, Match Stick Carrots, Mini Sweet Bell Peppers,  
and Cherry Tomatoes

Served with Homemade Ranch and Italian

French Onion Soup Served with a Cheesy Crouton

Crispy Chicken Fried New York Strip

Grilled Pesto Chicken Breast

Mashed Potatoes

Poblano Cream Gravy

Sauteed French Green Beans

Garlic Knots

Bourbon Peach Bread Pudding with Cream Cheese Drizzle

Apple Cobbler

**\$65 per guest**

## HUB CITY BUFFET

Mixed Green Salad with Cucumbers, Match Stick Carrots, Mini Sweet Bell Peppers, and  
Cherry Tomatoes, Served with Homemade Ranch and Italian

Broccoli Cheese Soup

Crispy Chicken Fried Chicken Breast

Herb and Pistachio Crusted Pork Loin

Herb & White Wine Reduction

Gratin Dauphinois Layers of Cheesy Potatoes

Charred Brussels Sprouts

Roasted Buttered Corn

Garlic Knots

Cinnamon Roll and Blueberry Bread Pudding with Cream Cheese Drizzle

Chocolate Cake with Chocolate Frosting

**\$65 per guest**

## CHEF'S SURF & TURF BUFFET

Mixed Green Salad with Cucumbers, Match Stick Carrots, Mini Sweet Bell Peppers, and  
Cherry Tomatoes, Served with Homemade Ranch and Italian

Roasted Red Pepper & Tomato Soup with Garlic Croutons

Sliced Grilled Sirloin with Chimichurri

Butter Sous Vide Cod with Romesco Sauce and Micro Greens

Smashed Twice Cooked Fingerling Potatoes

Roasted Cauliflower

Sauteed Asparagus

Red Velvet Cake

Vanilla Cake with Butter Cream Icing

**\$75 per guest**

22% TAXABLE SERVICE FEE AND 8.25% SALES TAX WILL APPLY TO ALL FOOD, BEVERAGE, LABOR,  
AUDIO/VISUAL, AND ROOM RENTAL.

A \$150 FEE WILL APPLY FOR GROUPS UNDER 25 PEOPLE AND IS SUBJECT TO A SERVICE CHARGE  
AND ALL APPLICABLE TAXES.



# TIS THE SEASON

All Dinner Buffets come with Coffee with Cream and Sweeteners,  
Assorted Hot Tea, Iced Tea, and Water  
Minimum 50 Guests

## HOLIDAY SPREAD BUFFET

Deviled Eggs Starter  
Sliced Ham  
Sliced Turkey  
Southern Cornbread Dressing  
Mashed Potatoes  
Gravy  
Green Bean Casserole  
Yams  
Roasted Corn Succotash  
Garlic Knots  
Cranberry Sauce  
Pumpkin Bread with Cream Cheese Drizzle

**\$60 per guest**

22% TAXABLE SERVICE FEE AND 8.25% SALES TAX WILL APPLY TO ALL FOOD, BEVERAGE, LABOR,  
AUDIO/VISUAL, AND ROOM RENTAL.

A \$150 FEE WILL APPLY FOR GROUPS UNDER 25 PEOPLE AND IS SUBJECT TO A SERVICE CHARGE  
AND ALL APPLICABLE TAXES.



# DINNER BUFFETS

## UNDER 25 ATTENDEES

For Groups with 25 or Less Attendees. All Dinner Buffets Include Coffee with Cream and Sweeteners, Assorted Hot Tea, Iced Tea, and Water

### TEXAS CURRY BUFFET

Veggie Spring Rolls with Dipping Sauces

Butter Chicken

Jasmine Rice

Naan Bread

Chocolate Ganache Cake and Coconut Cream Parfait

**\$45 per guest**

### ITALIAN NIGHTS BUFFET

Dressed Italian Sausage Potato Soup Served with Crispy Kale and Parmesan

Cheese Ravioli with Beef Bolognese Sauce

Garlic Knots

Tiramisu

Vanilla Cake with Buttercream Icing

**\$40 per guest**

### ACROSS THE POND BUFFET

Brussels Sprout Salad

Shinerbock Roasted Pork Tenderloin

Mashed Potatoes

Peas and Carrots with Pearl Onions

Bread Pudding with a Cream Cheese Glaze

**\$50 per guest**

22% TAXABLE SERVICE FEE AND 8.25% SALES TAX WILL APPLY TO ALL FOOD, BEVERAGE, LABOR, AUDIO/VISUAL, AND ROOM RENTAL.

A \$150 FEE WILL APPLY FOR GROUPS UNDER 25 PEOPLE AND IS SUBJECT TO A SERVICE CHARGE AND ALL APPLICABLE TAXES.



# BAR

Finally, a Drink!

## NON-ALCOHOLIC BEVERAGE PACKAGE

Including Sodas and Bottled Water  
(4 Hour Max)

**\$10 per guest**

## DOMESTIC AND IMPORTED BEER & WINE PACKAGE

Includes Sodas and Bottled Water

**\$14 per guest 1st Hour**  
**\$8 per guest Each Additional Hour**

## HOUSE FULL BAR

Includes Sodas and Bottled Water

**\$22 per guest 1st Hour**  
**\$8 per guest Each Additional Hour**

## PREMIUM FULL BAR

Includes Sodas and Bottled Water

**\$26 per guest 1st Hour**  
**\$10 per guest Each Additional Hour**

## HOUSE CASH BAR \$100 SETUP FEE

\$10 House Liquor  
\$10 House Wine  
\$6 Domestic Beer  
\$8 Imported Beer  
\$4 Bottled Water or Soda

## PREMIUM CASH BAR \$100 SETUP FEE

\$12 Premium Liquor  
\$12 Premium Wine  
\$6 Domestic Beer  
\$8 Imported Beer  
\$4 Bottled Water or Soda

## HOUSE LIQUOR

Jack Daniels  
Titos  
Tanqueray  
Luna Azul Tequila  
Crown Royal  
Dewar's  
Bacardi

## PREMIUM LIQUOR

Jameson  
Johnnie Walker Black Label  
Bombay Sapphire  
Espolon  
Maker's Mark  
Grey Goose  
Sailor Jerry

## SPECIALTY DRINKS AND CUSTOM COCKTAILS

**\$12 Premium Liquor**  
**\$10 House Liquor**

## WINE SELECTIONS

Ask Your Sales Manager for Current  
Selections and Pricing

## HOUSE CHAMPAGNE TOAST

Add a Drink Wall Display for \$100

**\$4 per guest**

## BARTENDER FEE

A \$100 per 75 People

## SECURITY FEE

Required on groups of 75+

**\$80 per hour**  
**(4) hour minimum**

22% TAXABLE SERVICE FEE AND 8.25% SALES TAX WILL APPLY TO ALL FOOD, BEVERAGE, LABOR, AUDIO/VISUAL, AND ROOM RENTAL.

COTTON COURT REQUIRES THE PRESENCE OF SECURITY OFFICERS AT ALL SOCIAL EVENTS WITH 75 GUESTS OR MORE. THE COST IS \$80 PER HOUR WITH A MINIMUM OF FOUR HOURS.



# EVENT PRODUCTION & TECHNOLOGY SERVICES

Please note, for larger or more complex requirements, appropriate set-up, strike, and/or operator labor may apply. Overnight/Holiday Labor will be subject to premium charges. All labor requirements are subject to overtime charges related to the State of TX Labor Code.

If you do not see an Item that is necessary to make your event a success, please call for a professional consultation

## **PRESENTERS PACKAGE**

LCD Projector, Projection Screen with Dress Kit Projection Cart, Wireless Microphone, and Podium, Speakers, and all Necessary Cabling and Taping

**\$800 per day**

## **PROJECTION PACKAGE**

LCD Projector, Projection Screen (Suitable to Meeting Space), Projection Cart, All Necessary Cabling, and Safety Taping  
(Does Not Include a Microphone, Podium, or Sound)

**\$600 per day**

## **PROJECTION SUPPORT PACKAGE**

Required for client-provided projection in our meeting spaces.  
Screen (Suitable for Meeting Space), Custom Projection Cart, All Necessary Cabling, and Safety Taping (Does Not Include a Projector, Podium, Microphone, or Speakers)

**\$300 per day**

## **BOARDROOM LED MONITOR PACKAGE**

LED Monitor with Sound, All Necessary Cabling, and Safety Taping

**\$250 per day**

## **WIRELESS OR LAPEL MICROPHONE**

with Speakers

**\$165 per day**

**\$65 per additional Microphone**

## **SPEAKERS**

**\$100 per day**

## **STANDARD OR SELF-ADHESIVE FLIPCHART, EASEL AND MARKERS**

**\$65 per day**

## **POWER STRIPS**

with Necessary Cabling and Taping

**\$15 per strip**

## **PODIUM**

**\$100 per day**

## **ON-SITE TECHNICAL LABOR AND SET-UP**

**\$60 per hour, minimum of 4 hours**

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# PREFERRED VENDORS

If a vendor you would like to work with is not on this list, please contact your service manager to get prior approval. Cotton Court offers complimentary black tablecloths with black napkins as well as a centerpiece option.

Upgraded tablecloths, napkins, and chair covers are available in a multitude of colors upon request for an added cost. Centerpiece upgrades are available through Tucker Floral and Eventfully Yours.

Additionally, we have a wide range of recommended resources available to enhance your event.

## EVENTFULLY YOURS

Wedding Planning, Events, Cold Sparks, Floral, Photography, Rentals, and More...

**Julie Hodges**  
**(575) 626- 8015**  
**eventfullyyours@gmail.com**

## SHUTTLE SERVICE

Lubbock Shuttle  
(806) 410-2008  
randy@lubbockshuttle.com

## BAKERY

Sweet Creations  
Marsha Johnson  
(806) 701-5875  
cakesbymarsha@yahoo.com

Serendipitea Cakery  
(806) 777-4422  
create2yourtaste@gmail.com

## PHOTO BOOTH

Lubbock Photo Booth Rentals  
(806) 410-1110  
info@lubbockphotoboothrentals.com

## FLORIST

Tucker Floral  
(806) 543-9474  
www.tuckerfloral.com

Marble & Company  
(806) 701-5480  
www.marbleandcompany.com

## PHOTOGRAPHY

Studio J Photography  
Jenn Bean  
(806) 292-5088  
www.studio.photo

## MARQUEES AND BALLOONS

ALPHA LIT Marquees  
(432) 934-2316  
www.alphalitletters.com

## DJ SERVICES

Go DJ Services  
Dion Smith  
(806) 283-3802  
dionsmith83@gmail.com

Bo Garza Entertainment  
806-928-6038  
www.bogarzaentertainment.com

Music to the Max  
(806) 795-6299  
www.musictothemax.com

## PARTY RENTALS

Spoil Me Rotten Party & Event Rentals  
(806) 543 6800  
info@mesospoiled.com

## LINENS AND DECOR

Puttin' on the Ritz Linens and Decor  
Rita Anderson  
(806) 239-5101  
puttinontheritz2@yahoo.com