



# Catering Menu

By Celebrity Chef Angie Ragan

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

**FOOD ALLERGY NOTICE : PLEASE BE ADVISED THAT PREPARED FOOD  
MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN,  
PEANUTS, TREE NUTS, FISH AND SHELLFISH. PLEASE NOTIFY YOUR  
SALES MANAGER TO ANY FOOD ALLERGIES. WHILE WE TAKE STEPS  
TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT  
GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME  
FOR PEOPLE WITH PEANUT, TREE NUT, SOY, MILK, EGG OR WHEAT  
ALLERGIES**

# ALL DAY MEETING PACKAGE

All Day Meeting Packages Include All Day Beverage Service, Breakfast Tacos, Lunch Selection and a PM Breakout Snack

**\$90 PER GUEST**

DESIGNED FOR A MINIMUM OF 25 GUESTS

## ALL DAY BEVERAGE BREAK

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

## BREAKFAST

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Served with Assortment of Fresh Chilled Juices

### Chef's Selection of Breakfast Tacos

- Bean, Spicy Potato, and Cheese
  - Chorizo, Egg, and Cheese
  - Bacon, Egg, Potato, and Cheese
- Served with Homemade Salsa

## LUNCH - SELECT ONE

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### CHOICE #1

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 #2

Mixed 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

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

## PM BREAK

Assorted Cookies and Brownies  
Individual Bagged Pretzels and Chips

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 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

## **CHEF'S CONTINENTAL**

Individual Greek Yogurt and  
Homemade Granola  
Assorted Bagels with  
Chefs Selections of  
Cream Cheese and Butter  
Assorted Breakfast Breads with  
Chefs Selection of Jams

**\$30 per guest**

## **TEX MEX BREAKFAST**

Spicy Home Potatoes  
Chilaquiles Casserole  
Made With Scrambled Eggs,  
Crispy Corn Tortillas, and Cheese  
Served with Salsa and Salsa Verde

**\$25 per guest**

**Add Guacamole for \$3 Per Guest**

## **HEALTHY START**

Assorted Bagels, Zucchini  
and Banana Tea Breads  
Served with Assorted Butter, and Jams  
Individual Flavored Greek Yogurt with  
Homemade Granola  
Egg White Veggie Muffin  
with Jack Cheese

**\$38 per guest**

## **BROADWAY BREAKFAST**

Chef's Selection of Pastries with  
Homemade Flavored Butter and Jams  
Egg Casserole with Zucchini, Squash,  
Onion, Peppers, and Cheese  
Egg Casserole with Sausage and Cheese

**\$30 per guest**

## **MAIN STREET BREAKFAST**

Salted Scrambled Eggs  
Bacon and Sausage  
Homestyle Potatoes  
Biscuits and Gravy

**\$30 per guest**

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# BREAKFAST ENHANCEMENTS

ORDER AS AN ADD ON TO ANY BUFFET OR PICK THREE FOR A LA CARTE OPTION

## **ASSORTED COLD CEREALS AND MILK**

Whole, 2%, and Almond Milk  
**\$6 per guest**

## **ASSORTED BAGELS**

With Chef's Selection of Cream Cheese  
**\$ 7 per guest**

## **IRISH OATMEAL**

Brown Sugar, Golden Raisins, and  
Wildflower Honey  
**\$6 per guest**

## **FRESH SLICED FRUIT**

Sliced Fruit with Seasonal Berries  
**\$12 per guest**

## **YOGURTINI BAR**

Create Your Own with Plain and  
Flavored Greek Yogurt  
with Assorted Dried Fruit, Fresh Fruit,  
Berries, and Homemade Granola  
**\$12 per guest**

## **COTTON COURT BREAKFAST MUFFIN**

Scrambled Eggs, Bacon, Roasted  
Tomatoes, and Cheddar Cheese on a  
Toasted English Muffin  
**\$11 per guest**

## **AVOCADO TOAST**

with Dressed Arugula and Sun-Dried  
Tomatoes  
**\$8 per guest**

## **BREAKFAST BURRITO**

Scrambled Eggs, Chorizo, Roasted  
Potatoes, Cheese Blend  
Homemade Salsa  
**\$9 per guest**

## **BREAKFAST POTATOES**

Choice of Hash Browns, Diced Potatoes,  
or Sweet Potato Hash  
**\$6 per guest**

## **BREAKFAST MEATS**

Choice of Two: Smoked Bacon, Country  
Sausage Patty, Chicken Apple Sausage,  
or Ham Steak  
**\$9 per guest**

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## **ENHANCEMENT STATIONS**

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

## **HUEVOS RANCHEROS STATION**

Two Eggs Over Easy, Soft Corn Tortilla  
with Homemade Enchilada Sauce,  
Charro Beans, Pico and Queso Fresco  
**\$15 per guest**  
**Add guacamole for \$3 Per Guest**

## **OMELET STATION**

Made to Order Omelettes with  
Condiments to Include Ham, Bacon,  
Sausage, Onion, Tomatoes, Peppers,  
Mushrooms, Spinach, and Assorted  
Cheeses  
**\$20 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

## STARTER

Fresh Fruit Parfait

## ENTREES - SELECT ONE

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### BLUE MASA BUTTERMILK WAFFLES

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

**\$30 Per Guest**

### HUEVOS RANCHEROS

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

**\$34 Per Guest**

**Add Guacamole for \$3 Per Guest**

### ALL AMERICAN

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

**\$35 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

**\$40 Per Guest**

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# BREAKS

## **COTTON COURT MORNING BREAK**

Buttery Biscuits with Flavored Jams  
Savory Herb Spread, Mini Fruit Tarts  
Berry Smoothie Shooters  
Freshly Brewed Coffee &  
Assorted Hot Tea

**\$18 per guest**

## **COTTON COURT AFTERNOON BREAK**

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

**\$16 per guest**

## **7TH INNING STRETCH**

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

**\$18 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

**\$25 per guest**

## **CHIPS & DIPS**

Tortilla Chips, Potato Chips, Root  
Vegetable Chips  
Homemade Salsa and Queso  
Ranch Dip and French Onion Dip

**\$18 per guest**

**Add Guacamole for \$3 per guest**

## **HEALTHY SNACK**

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

**\$18 per guest**

## **COOKIES & MILK**

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

**\$18 per guest**

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# BEVERAGE BREAKS

## **ALL DAY BEVERAGE BREAK**

Continuous Beverage Service with Freshly Brewed  
Coffee, Soft Drinks, Bottled Water, and Iced Tea  
(8 Hour Limit)  
**\$18 per guest**

## **HALF DAY BEVERAGE BREAK**

Continuous Beverage Service with Freshly Brewed Coffee,  
Soft Drinks, Bottled Water, and Iced 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 - \$12 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 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

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

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 Chicken Salad  
Served with Lettuce, Tomato, Onion, Pickles, Cherry Peppers, Mustard, Mayonnaise, Horseradish Crème  
Provolone, Cheddar, Pepper Jack Cheese  
Assorted Artisan Breads, Deli Rolls, and Potato Chips and Apple Pie

**\$33 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

**\$42 per guest**

## SOUP AND SALAD BUFFET

Chicken Tortilla Soup  
Mixed Green Salad with Cucumbers, Carrots, Mini Sweet Bell Peppers, and Tomatoes  
Served with Ranch and Italian Dressing and Garlic Knots

**\$30 per guest**

## TEX MEX BUFFET

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, Crema, Salsa, Tres Leches Cake

**\$42 per guest**  
**Add Guacamole for \$3 per guest**

## THE ITALIAN BUFFET

Insalata Caprese Salad  
Tomato, Basil, Mozzarella, Baby Arugula, Artichoke Heart, Roasted Red Peppers, Salami, Kalamata Olives,  
Tossed In Basil Pesto Vinaigrette  
Chicken Parmesan  
Marinara Sauce, Mozzarella Cheese,  
Served With Cellentani Noodles  
Chocolate Dipped Biscotti and Italian Cannoli's

**\$40 per guest**

## COTTON COURT SIGNATURE

Baked Potato Bar with Butter, Bacon Bits, Cheese, Sour Cream, and Chives  
Mixed Green Salad with Cucumbers, Carrots, Mini Sweet Bell Peppers, and Tomatoes  
Served with Ranch and Italian Dressing

**\$30 per guest**

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# GRAB AND GO BOXED LUNCH

Please Choose a Maximum of (3) Choices For Groups 30 or More  
For Groups Under 30 - Please Choose a Maximum of (2) Choices

**\*Minimum Order of 5 Per Box\***

## **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

**\*ADD DELI MEAT TO ANY  
VEGGIE SANDWICH  
FOR \$2.00 PER BOX UPGRADE\***

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# PLATED LUNCH - SALADS

All Plated Lunches Include Choice of One 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

**\$37 per guest**

### COTTON COURT COBB SALAD

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

**\$35 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

**\$45 per guest**

## DESSERTS- SELECT ONE

### BERRY SHORTCAKE

Toasted Butter Pound Cake with Whip  
Cream and Berries

### CINNAMON AND BLUEBERRY BREAD PUDDING

With Cream Cheese Glaze

### COFFEE CAKE

Coffee Soaked Sponge Cake with Coffee  
Butter Cream Icing

### BLACK FOREST CAKE

With Cream Cheese Icing

### RED VELVET CAKE

With Cream Cheese Icing

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# 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

## ENTREES - SELECT ONE

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### **PETITE FILET MIGNON**

4oz Filet cooked Med Rare+,  
Twice Baked Potato,  
Broccolini, Demi-Glace  
**\$65 per guest**

### **NY STEAK**

4oz Sliced New York Strip  
cooked Med Rare+, Twice  
Cooked Red Potatoes, Haricot  
Verts, Chimichurri  
**\$60 per guest**

### **PENNE PASTA**

Grilled Chicken, Vodka Tomato  
Sauce, Parmigiano-Reggiano,  
Sweet Italian Basil  
**\$45 per guest**

### **GRILLED SALMON**

Orange Cous-Cous, Grilled  
Fennel, Baby Spinach,  
Citrus Salsa  
**\$50 per guest**

### **HERB MARINATED FREE RANGE CHICKEN**

Served with Vegetable Wild  
Rice and a Creamy Dijon Sauce  
**\$48 per guest**

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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

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### **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

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### **BLACK FOREST CAKE**

With Cream Cheese Icing

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

With Cheese Cheese Glaze

### **COFFEE CAKE**

Coffee Soaked Sponge Cake with  
Coffee Butter Cream Icing

### **BERRY SHORTCAKE**

Toasted Buttery Pound Cake with  
Whip Cream and Berries

### **RED VELVET CAKE**

With Cream Cheese Icing

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# RECEPTION

Hors D'oeuvres Presentation can be Butler Passed or Displayed.  
\$100 Attendant Fee (per Attendant) for Butler Passed - 1 Attendant Per 15 Guest

**Select 6 for \$50 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

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# 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

Surf and Turf Roll

Crab Avocado Salmon Roll

Lobster and Crab Roll

Served with Pickled Ginger, Wasabi, Soy Sauce

**\$265 - 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

**\$225 - 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

**\$375 - Serves 25 People**

## **FRESH FRUIT DISPLAY**

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

**\$300 - Serves 25 People**

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AND ALL APPLICABLE TAXES.**



# 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

**\$10 per guest**

**Add Chicken - \$13 per guest**

**Add Shrimp - \$15 per guest**

## **BUILD YOUR OWN MARKET SALAD**

Mixed Greens 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

**\$20 per guest**

## **MASHED POTATO BAR**

Mashed Potatoes with Martini Glasses

Green Onion, Bacon Bits, Jalapeno Pepper, Broccoli Florets, Cheddar Cheese, Chives, Sour Cream, and Truffle Oil

**\$20 per guest**

## **ADD SWEET POTATO MASH**

with Marshmallows, Cinnamon, Honey Butter

**\$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.

# CHEF'S RECEPTION STATIONS

Select at least (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

**\$50 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

**\$20 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

**\$50 per guest**

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AUDIO/VISUAL, AND ROOM RENTAL.

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AND ALL APPLICABLE TAXES.

# 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**

## MAKE YOUR OWN SMORES STATION

Make Your Own S'mores Station with  
Milk Chocolate, Graham Crackers,  
and Marshmallows  
Include S'mores Sticks

**\$15 per guest**

## PERFECT PARFAITS

Black Forest Cake  
Tiramisu  
Lemon Lavender Poppy Seed  
Vanilla Cake

**Choose 1: \$9 per guest**

**Choose 2: \$10 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 Marinere and Assorted Truffles

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

**\$35 Per Guest**

## DECADENT DESSERT DISPLAY

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

**\$25 per guest**

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AUDIO/VISUAL, AND ROOM RENTAL.

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AND ALL APPLICABLE TAXES.

# 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

**\$600**  
**Serves 20**

## **SLOW ROASTED PRIME RIB**

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

**\$500**  
**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 25**

## **LEG OF LAMB**

Natural Jus, Mint Pesto,  
and Dinner Rolls

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

## **ROASTED TURKEY**

Cranberry Chutney, Country Stuffing  
and Dinner Rolls

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

## **GRILLED ATLANTIC SALMON**

Mediterranean Relish

**\$400**  
**Serves 20**

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AUDIO/VISUAL, AND ROOM RENTAL.

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AND ALL APPLICABLE TAXES.

# FARMERS MARKET PACKAGE

**\$85 Per Guest**

Minimum of 50 Guests

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

## **BUILD YOUR OWN SALAD BAR**

Mixed Greens, 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

## **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**

Black Forest Cake

Vanilla Cake with Butter Cream Frosting

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# TAKE ME OUT TO THE BALL GAME PACKAGE

**\$85 Per Guest**

**Minimum of 50 Guests**

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

## **SLIDER STATION FULL PACKAGE - SELECT 3**

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**

Mixed Greens, 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, 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  
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, Curry, Jalapeno, and Lemon Garlic Oils

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

# 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

## SLIDER TOWER BUFFET

Chicken Salad Slider  
Classic Club Slider  
Italian Sub Slider  
Ham and Cream Cheese Slider  
Roast Beef and Pepper Jack Slider

Served with Waffle Fries, Assorted Condiments and Potato Salad

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

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## PASTA BAR BUFFET

Mixed Green Salad with Cucumbers, Tomatoes and Red Bell Peppers  
with Italian and Ranch Dressing

Cellentani Noodles, Tri-Color Penne, Bowtie Pasta

Alfredo Sauce, Beef Bolognese, Pesto Sauce

Served with Grilled Chicken and Meatballs

Garlic Knots

Assorted Cookies

**\$40 per guest**

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AUDIO/VISUAL, AND ROOM RENTAL.

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APPLICABLE TAXES.

# 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,  
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  
Charro Beans and Lime and Cilantro Slaw  
Fried Cinnamon Churros  
Vanilla and Chocolate Dipping Sauces  
**\$48 per guest**  
Add Guacamole for \$3.00 Per Guest

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## 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  
**\$48 per guest**

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## 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  
Handmade Beef and Chicken Patties,  
Smothered in Bell Peppers, Onions, and Golden Gravy  
Scalloped Potatoes, Honey Carrots and Peas  
Texas Toast  
Chocolate Cake with Chocolate Frosting  
Vanilla Cake with Vanilla Frosting  
**\$50 per guest**

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AUDIO/VISUAL, AND ROOM RENTAL.  
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APPLICABLE TAXES.



# 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

## **MEXICAN FIESTA BUFFET**

Homemade Chips and Salsa  
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

**\$58 per guest**  
**Add Cheese Enchiladas for \$5 per guest**  
**Add Guacamole for \$3.00 per guest**

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## **CLASSIC CHICKEN + FISH & CHIPS BUFFET**

Creamy West Texas Slaw  
Crispy Fried Cod  
Crispy Chicken Tenders  
Seasoned Waffle Fries  
Served with Homemade Ketchup, Tartar Sauce, Prosecco Vinegar  
Charred Lemon Wedges  
Brulé Banana Pudding with Biscoff Cookie Sand

**\$60 per guest**

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## **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 Cellentani Noodles  
Cheese Ravioli with Beef Bolognese Sauce  
Garlic Knots  
Tiramisu  
Vanilla Cake with Buttercream Icing

**\$65 per guest**

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AND ROOM RENTAL.

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APPLICABLE TAXES.

# 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

## **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  
Crispy Chicken Fried Steak  
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  
**\$68 per guest**

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## **HUB CITY BUFFET**

Mixed Green Salad with Cucumbers, Match Stick Carrots,  
Mini Sweet Bell Peppers, and Cherry Tomatoes,  
Served with Homemade Ranch and Italian  
Crispy Chicken Fried Chicken Breast  
Herb and Pistachio Crusted Pork Loin  
Herb & White Wine Reduction  
Gratin Dauphinois Layers of Cheesy Potatoes  
Broccoli and Garlic Knots  
Cinnamon Roll and Blueberry Bread Pudding  
with Cream Cheese Drizzle  
Chocolate Cake with Chocolate Frosting  
**\$65 per guest**

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## **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  
Broccoli  
Red Velvet Cake  
Vanilla Cake with Butter Cream Icing  
**\$75 per guest**

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AUDIO/VISUAL, AND ROOM RENTAL.  
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AND ALL APPLICABLE TAXES.

# 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, One Entrée, and One Dessert

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

## SELECT ONE

### ENTREES- BEEF

#### BONE IN BEEF RIBEYE STEAK

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

**\$100 Per Guest**

#### BEEF TENDERLOIN MEDALLIONS

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

**\$80 per guest**

#### NEW YORK STRIP

6oz Sliced New York Strip Cooked Medium Rare Plus with Smashed Garlic Rosemary Fingerling Potatoes, Broccolini, with a Tarragon Butter

**\$75 per guest**

#### ROASTED BEEF TENDERLOIN

4oz Beef Tenderloin Thinly Sliced with Truffled Mashed Potatoes, French Green Beans, Garlic Knot

**\$85 per guest**

#### CHICKEN FRIED STEAK

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

**\$65 per guest**

### ENTREES- CHICKEN

#### FREE RANGE CHICKEN BREAST

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

**\$55 per guest**

#### CHICKEN FRIED CHICKEN

Mashed Potatoes, French Green Beans, and Portobello Cream Gravy

**\$55 per guest**

#### HERB CRUSTED CHICKEN BREAST

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

**\$55 per guest**

#### CHICKEN PARMESEAN

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

**\$50 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, One Entrée, and One Dessert  
Served with Coffee with Cream and Sweeteners, Iced Tea, Water,  
and Assorted Rolls and Butter

## SELECT ONE

### ENTREES- FISH

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#### OVEN ROASTED SALMON

Lemon and Herb Risotto, and  
Broccolini

**\$55 per guest**

#### SOUS VIDE COD

Sweet Potato Puree, Romesco Sauce,  
and Micro Greens

**\$55 per guest**

#### CLASSIC FISH AND CHIPS

Homemade Tartar Sauce and Charred  
Lemon Wedge

**\$50 per guest**

#### FRIED CATFISH

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

**\$55 per guest**

#### CRUSTED CHILEAN SEA BASS

Mediterranean Relish, Grilled New  
Potatoes, Baby Carrots

**Market Price**

### ENTREES- VEGETARIAN

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#### 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 STEAK (VEGAN)

with Sweet Potato Puree, Charred Kale  
and Chimichurri

**\$45 per guest**

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AND ALL APPLICABLE TAXES.

# 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

## SELECT ONE

### DUAL ENTREES

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#### **OVEN ROASTED CHICKEN THIGH AND CRISPY PRAWN**

Chefs Risotto and Grilled Vegetables

**\$70 per guest**

#### **MARINATED CHICKEN AND GRILLED SALMON**

Basmati Rice and French Green Beans

**\$70 per guest**

#### **PETIT FILET MIGNON AND CHICKEN BREAST**

Mashed Potatoes, Broccolini, and Mushroom Glaze

**\$85 per guest**

#### **PETIT FILET AND GRILLED JUMBO SHRIMP**

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

**\$90 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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# 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, One Entrée, and One 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

### CREAM ASAPARGUS SOUP

### BUTTERNUT SQUASH SOUP

### 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

### HOUSE CAESAR SALAD

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

### ROASTED ARTICHOKE SALAD

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

### PANZANELLA SALAD

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

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AUDIO/VISUAL, AND ROOM RENTAL.

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AND ALL APPLICABLE TAXES.

# 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, One Entrée, and One Dessert

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

## DESSERTS- SELECT ONE

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### **BLACK FOREST CAKE**

With Cream Cheese Icing

### **DOUBLE FUDGE CAKE**

With Caramel Sauce

### **BUTTERSCOTCH CREME BRULEE**

Topped with Caramelized Sugar

### **RASPBERRY CHOCOLATE ALMOND CAKE**

Topped with Fresh Raspberry  
and Shaved Almonds

### **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

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AUDIO/VISUAL, AND ROOM RENTAL.

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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

**\$950 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)

**\$750 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)

**\$400 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**