



CATERING MENUS

PROUDLY CATERED BY



BREAKFAST

This menu will include iced tea and water and all disposables. Upgraded china is available for an additional fee. Catering will be served for approximately 1 1/2 hours. Minimum order of 15 guests.

8.25% Sales Tax + 25% Service Charge + \$150.00 delivery fee will be added to final invoice.



Breakfast Burritos

Served with:

Bacon and Cheese | Sausage and Cheese | Potatoes and Cheese | Roasted Salsa |
Fresh Fruit | Mini Cinnamon Rolls

\$22.00 per person

Continental

Served with:

Scrambled Eggs | Bacon Strips | Sausage Links | Breakfast Potatoes | Mini Honey
Biscuits | Fresh Fruit

\$21.00 per person

American Breakfast

Served with:

Scrambled Eggs | Bacon Strips | Sausage Links | Breakfast Potatoes | Small Pancakes
and Syrup | Fresh Fruit

\$24.00 per person

Disposable plates and cutlery are included. Food is served in disposable containers. Breakfast menu as described in each package, no substitutions. Minimum order of 15. Catering will be served for approximately 1 1/2 hours.

8.25% Sales Tax + 25% Service Charge + \$150.00 delivery fee will be added to final invoice.



LUNCH MENU

*This menu will include iced tea and water and all disposables. Upgraded china is available for an additional fee.
Catering will be served for approximately 1 1/2 hours. Minimum order of 15 guests.*

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Blackened Chicken

Grilled chicken breasts with homemade blackened seasoning topped with creamy fontina sauce served with garlic mashed potatoes, a salad bowl with balsamic vinaigrette, (20) chocolate cookies, and (20) slices of bread and butter.

\$22.00 per person

Grilled Chicken

Lemon pepper seasoned chicken breast topped with diced tomatoes, cilantro, and lemon aioli, served with herb roasted potatoes, a salad bowl with raspberry vinaigrette, (20) chocolate cookies, and (20) slices of bread and butter.

\$22.00 per person

Grilled Parmesan

Pan-fried chicken breasts, topped with a melted blend of Italian cheeses served with homemade marinara sauce with penne pomodoro pasta, a salad bowl with Italian vinaigrette, (20) chocolate cookies, and (20) slices of bread and butter.

\$25.00 per person

Salad Bar

Full tray of mix greens (spinach and lettuce), grilled chicken, smoked ham, tomatoes, cucumbers, carrots, red cabbage, broccoli, mushrooms, mixed cheese, croutons, Italian vinaigrette, and ranch dressing.

\$22.00 per person

Taco Bar

50 corn tortillas with pastor pork and shredded chicken served with cilantro rice, refried beans, limes, cilantro, onions and jalapenos, avocado sauce, and roasted spicy salsa.

\$24.00 per person

This menu will include iced tea and water and all disposables. Upgraded china is available for an additional fee.

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Chicken and Beef Fajitas

16 corn and 16 flour tortillas, grilled chicken fajitas, grilled steak fajitas served with bell peppers, onions, cilantro rice, refried beans, sour cream, Mexican cheese, pico de gallo, and roasted salsa.

\$24.00 per person

Build Your Own Burrito

Grilled diced chicken, diced steak fajitas served with bell peppers, onions, cilantro rice, black beans, sour cream, Mexican cheese blend, lettuce, pico de gallo, roasted corn, guacamole, and roasted salsa.

\$28.00 per person

Chicken Fried Steak

Traditional country chicken fried steaks served with mashed potatoes, roasted garlic broccoli, peppercorn gravy, a salad bowl with balsamic vinaigrette, (20) chocolate cookies, and (20) slices of bread and butter.

\$27.00 per person

Chicken Fried Chicken

16 traditional country chicken fried chicken breasts served with mashed potatoes, roasted garlic broccoli, peppercorn gravy, a salad bowl with balsamic vinaigrette, (20) chocolate cookies, and (20) slices of bread and butter.

\$25.00 per person

This menu will include iced tea and water and all disposables. Upgraded china is available for an additional fee.

Catering will be served for approximately 1 1/2 hours. Minimum order of 15 guests.

8.25% Sales Tax + 25% Service Charge + \$150.00 delivery fee will be added to final invoice.



CLASSIC DINNER MENU

This menu will include 2 Hors d'oeuvres, 1 entrée, 2 sides, house salad with dressing, bread & butter, iced tea and water, and all disposables. Upgraded china is available for an additional fee. Catering will be served for approximately 1 1/2 hours. Minimum order of 15 guests.

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CHICKEN

Grilled Chicken

Grilled chicken breast topped with diced tomatoes, cilantro and herb infused olive oil and lemon aioli.

\$58.00 per person

Gourmet Chicken

Prime Chicken breast topped with sundried tomatoes, mozzarella, and spinach cream sauce.

\$58.00 per person

Italian Cordon Bleu

Chicken breast stuffed with Prosciutto and mozzarella, topped with garlic cream sauce.

\$47.00 per person

Chicken Diane

Grilled chicken breast with our delicious Diane brandy cream sauce, with sautéed mushrooms and onions

\$47.00 per person

PORK

Chipotle Crust Pork Tenderloin

24 hour marinated pork tenderloin with chipotle and spices, grilled and thinly sliced, served with our signature Jack Daniel's glaze.

\$47.00 per person

This menu will include 2 Hors d'oeuvres, 1 entrée, 2 sides, house salad with dressing, bread & butter, iced tea and water, and all disposables. Upgraded china is available for an additional fee. Catering will be served for approximately 1 1/2 hours. Minimum order of 15 guests.

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BEEF

Italian Lasagna

Homemade lasagna with meat sauce topped with classic marinara sauce and cheese.

\$47.00 per person

Bourguignon Pot Roast

Roast beef with carrots and celery, slowly cooked with a burgundy reduction.

\$47.00 per person

Jack Daniels Brisket

Angus Beef Brisket 24 hours marinated with bourbon & herbs, topped with Jack Daniels glaze.

\$48.00 per person

VEGETARIAN

Manicotti

Manicotti filled with ricotta cheese, topped with pesto cream sauce.

\$47.00 per person

Cheese Tortellini

Tortellini filled with ricotta, mozzarella, and parmesan cheeses, served with roasted garlic sautéed broccoli and fontina sauce.

\$47.00 per person

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VEGAN (GLUTEN FREE)

Vegetable Bowl

Sautéed spinach, sundried tomatoes, mushrooms, and garlic, over a bed of roasted potatoes.

\$47.00 per person

Grilled Portobella

Portobella mushroom grilled to perfection topped with lemon aioli.

\$47.00 per person

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ULTIMATE DINNER MENU

This menu will include, 3 hors d'oeuvres, 1 entrée from the Ultimate Menu or 2 entrees from Classic Menu, 2 sides, house salad with dressing, bread and butter, iced tea and water, and all disposables. Upgraded china is available for an additional fee Catering will be served for approximately 1 1/2 hours. Minimum order of 15 guests.

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Butter Garlic Top Sirloin

Grilled flap sirloin topped with homemade roasted garlic herb butter.

\$65.00 per person

Roasted Poblano Corn Steak

Best flap sirloin steak sliced and topped with roasted poblano sweet corn cream sauce.

\$65.00 per person

Top Sirloin

Grilled flap sirloin topped with sundried-tomato chimichurri.

\$65.00 per person

Diane Sirloin

Grilled sirloin slowly cooked with Diane brandy sauce, with sautéed mushrooms and onions.

\$65.00 per person

Port Wine Sauce Sirloin

Grilled sliced sirloin served with a homemade port wine sauce and mushrooms.

\$65.00 per person

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Coffee Rub Sirloin

Grilled sliced sirloin marinated with homemade coffee rub, served with Dr. Pepper caramelized onions.

\$65.00 per person

Salmon and Shrimp 6 Oz.

Grilled salmon topped with sautéed shrimp in lemon butter white wine sauce.

\$65.00 per person

Sliced Pepper Steak

Pepper and herbs crusted steak, topped with Chirimol (lime/lemon radish pico de gallo).

\$65.00 per person

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SIDES

Roasted Green Chile Grits

Slowly roasted jalapenos cooked to perfection with grits.

Garlic Mashed Potatoes

Made with real potatoes, butter, and fresh garlic.

Parmesan Roasted Potatoes

Homemade roasted potatoes topped with olive oil and parmesan cheese.

Mixed Vegetables

Seasonal vegetables steamed and topped olive oil for rich flavor.

Green Beans Almandine

Sautéed fresh green beans with olive oil and sliced almonds.

Steamed Broccoli

Steamed broccoli cooked to perfection topped with roasted garlic infuse.

Southern Creamy Corn

Sweet corn cooked with bell peppers, parmesan cheese and cream.



HORS D'OEUVRES / STATIONS / SWEETS

Minimum order of 15. Price is based on three units per person. Catering will be served for approximately 1 1/2 hours.

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PASSED HORS D'OEUVRES

Cream of Jalapeno Shots - *\$8.00 per person*

Bacon Marmalade Crostini - *\$8.00 per person*

Spicy Meatballs - *\$8.00 per person*

Italian Bruschetta - *\$8.00 per person*

Mini Roast Beef Sliders - *\$8.00 per person*

Sweet Prosciutto Bite - *\$8.00 per person*

Margherita Pizza - *\$8.00 per person*

Shrimp and Grits - *\$8.00 per person*

Grilled Cheese Bites - *\$8.00 per person*

Roasted Bell Pepper Hummus - *\$8.00 per person*

Shrimp Tostada - *\$8.00 per person*

Corn Tamale Bite - *\$8.00 per person*

Fruit and Cheese - *\$8.00 per person*

Barbeque Pulled Pork Crostini - *\$8.00 per person*

Lasagna Bit - *\$8.00 per person*

Empanada Bite - *\$8.00 per person*

Barbeque Pulled Pork Crostini - *\$8.00*

Shrimp Scampi Skewers - *\$8.00 per person*

Chicken Quesadillas - *\$8.00 per person*

Million Dollar Bacon - *\$8.00 per person*

Cajun Shrimp - *\$8.00 per person*

Veggie Tostada - *\$8.00 per person*





STATIONED APPETIZERS

Ultimate Charcuterie Board (100 Guests) - \$495.00

Mexican Charcuterie Board (100 Guests) - \$605.00

Texan BBQ Board (100 Guests) - \$605.00

STATIONS

Smoked Gouda Mac and Cheese Bar - \$12.00 per person

Quesadilla Bar - \$12.00 per person

Elotes / Corn in a cup - \$12.00 per person

Louisiana Bowls - \$12.00 per person

Volcano Street Tacos - \$12.00 per person

Nacho Bar - \$12.00 per person

Build Your Own BBQ Pork Sliders - \$12.00 per person

DESSERT STATIONS

S'mores Station - \$12.00 per person

Crème Brulee Station - \$12.00 per person

Cookies and Ice Cream - \$12.00 per person

Churros - \$12.00 per person





MINI DESSERTS

Mousse Shot - *\$6.00 per unit*

Cheesecake Pops - *\$6.00 per unit*

Assorted Cookies - *\$6.00 per unit*

Brownie Cuts - *\$6.00 per unit*

LATE NIGHT SNACKS

Cheeseburger - *\$8.00 per unit*

BBQ Brisket Sandwich - *\$8.00 per unit*

Breakfast Burritos - *\$8.00 per unit*

Spicy Chicken Sandwich - *\$8.00 per unit*



PROUDLY CATERED BY

REATA
RESTAURANT

BREAKFAST BUFFET PACKAGES

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package includes catering/server fee and disposable ware. All prices subject to change.



BREAKFAST BUFFET PACKAGE #1

Served with:

Scrambled Eggs | Reata's Peppered Bacon (2 per person) | Home Fries | Biscuits and Peppered Gravy | Fresh Fruit Tray

\$50.00 per person

BREAKFAST BUFFET PACKAGE #2

Served with:

Assorted Breakfast Tacos (2 per person) | Bacon, Egg and Cheese | Sausage, Egg and Cheese | Potato, Egg and Cheese | Fresh Fruit Tray

\$41.00 per person

BREAKFAST BUFFET PACKAGE #3

Served with:

French Toast with Apple Cinnamon Glaze | Scrambled Egg | Sausage Patty (2 per person) | Fresh Fruit Tray

\$50.00 per person

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LUNCH BUFFET PACKAGES

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package includes catering/server fee and disposable ware. All prices subject to change.



LUNCH BUFFET PACKAGE #1

Salad:

Field Green Salad with Sherry Wine Vinaigrette | San Saba Pecans | Cherry Tomatoes | Diced Apples

Entrées:

Beef Tenderloin Tamale with Sundried Tomato Cream and Pecan Mash | Grilled Chicken Skewers with Mixed Vegetables

Sides:

Mashed Potatoes | Seasonal Vegetables | Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Beverages:

Iced Tea | Water

\$51.00 per person

LUNCH BUFFET PACKAGE #2

Salad:

Caesar Salad with Asiago Cheese | Sourdough Croutons

Entrée:

Carne Asada with Reata Cheese Enchiladas

Sides:

Spanish Styled Rice | Reata Beans | House Made Chips and Salsa

Beverages:

Iced Tea | Water

\$53.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package includes catering/server fee and disposable ware. All prices subject to change.





LUNCH BUFFET PACKAGE #3

Salad:

Field Green Salad with Sherry Wine Vinaigrette | San Saba Pecans | Cherry Tomatoes and Diced Apples

Entrée:

Grilled Chicken Breast with Jalapeno Boursin Cream Sauce

Sides:

Mashed Potatoes | Seasonal Vegetables

Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Beverages:

Iced Tea | Water

\$51.00 per person

LUNCH BUFFET PACKAGE #4

Salad:

Caesar Salad with Asiago Cheese and Sourdough Croutons

Entrée:

Stacked Chicken Enchilada

Sides:

Spanish Style Rice | Reata Beans

House Made Chips and Salsa

Beverages:

Iced Tea | Water

\$49.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package includes catering/server fee and disposable ware. All prices subject to change.



DINNER PLATED PACKAGES

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package will include food, tea, catering/server fee, and rentals (linen napkins, china, flatware, all-purpose goblet, and buffet equipment). All prices subject to change.



PACKAGE #1

Passed Appetizers (choose two from the following):

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

First Course (choose one from the following):

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples | Caesar Salad | Wedge Salad with Pico Vinaigrette Dressing

Main Course (all entrees are served with Pecan Biscuits and Jalapeno Corn Muffins along with butter):

Grilled Chicken topped with one of the following sauces:

Lemon Caper | Jalapeno Boursin Cream | Tomato Salad | Rosemary Au Jus

Sides (choose two):

Garlic Mash Potatoes | Roasted Red Bell Pepper Mash Potatoes | Jalapeno Cheddar Grits | Reata Beans | Grilled Vegetables (Squash, Zucchini, Red Bell Pepper, Mushrooms) | Seasonal Vegetables | Spanish Rice

Beverages:

Iced Tea | Water

\$70.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package will include food, tea, catering/server fee, and rentals (linen napkins, china, flatware, all-purpose goblet, and buffet equipment). All prices subject to change.





PACKAGE #2

Passed Appetizers (choose two from the following):

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

First Course (choose one from the following):

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples | Caesar Salad | Wedge Salad with Pico Vinaigrette Dressing

Main Course (all entrees are served with Pecan Biscuits and Jalapeno Corn Muffins along with butter):

6oz Grilled Tenderloin | 6oz Pepper Crusted Tenderloin:

Port Wine Sauce or Chimichurri Sauce

Sides (choose two):

Garlic Mash Potatoes | Roasted Red Bell Pepper Mash Potatoes | Jalapeno Cheddar Grits | Reata Beans | Grilled Vegetables (Squash, Zucchini, Red Bell Pepper, Mushrooms) | Seasonal Vegetables | Spanish Rice

Beverages:

Iced Tea | Water

\$86.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package will include food, tea, catering/server fee, and rentals (linen napkins, china, flatware, all-purpose goblet, and buffet equipment). All prices subject to change.





PACKAGE #3

Passed Appetizers (choose two from the following):

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

First Course (choose one from the following):

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples | Caesar Salad | Wedge Salad with Pico Vinaigrette Dressing

Main Course (all entrees are served with Pecan Biscuits and Jalapeno Corn Muffins along with butter):

Duet Plate with the following:

Small Grilled Chicken topped with one of the following sauces:

Lemon Caper | Jalapeno Boursin Cream | Tomato Salad | Rosemary Au Jus
4oz Grilled Tenderloin or 4oz Pepper Crusted Tenderloin: Port Wine Sauce or Chimichurri Sauce

Sides (choose two):

Garlic Mash Potatoes | Roasted Red Bell Pepper Mash Potatoes | Jalapeno Cheddar Grits | Reata Beans | Grilled Vegetables (Squash, Zucchini, Red Bell Pepper, Mushrooms) | Seasonal Vegetables | Spanish Rice

Beverages:

Iced Tea | Water

\$85.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package will include food, tea, catering/server fee, and rentals (linen napkins, china, flatware, all-purpose goblet, and buffet equipment). All prices subject to change.



DINNER BUFFET PACKAGES

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package includes catering/server fee and disposable ware. All prices subject to change.



PACKAGE #1

Passed Appetizers (choose two from the following):

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

Salad:

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples

Entrées:

Beef Tenderloin Tamale with Sundried Tomato Cream and Pecan Mash
Grilled Chicken Skewers with Mixed Vegetables

Sides:

Mashed Potatoes
Seasonal Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Beverages:

Iced Tea | Water

\$60.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package includes catering/server fee and disposable ware. All prices subject to change.





PACKAGE #2

Passed Appetizers (choose two from the following):

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon
Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage
with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

Salad:

Caesar Salad with Asiago Cheese and Sourdough Croutons

Entrées:

Stacked Chicken Enchiladas

Beef Skewer with Mixed Vegetables

Sides:

Spanish Style Rice

Reata Beans

Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Beverages:

Iced Tea | Water

\$62.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package includes catering/server fee and disposable ware. All prices subject to change.





PACKAGE #3

Passed Appetizers (choose two from the following):

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon
Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage
with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

Salad:

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes
and Diced Apples

Entrées:

4oz Grilled Tenderloin with Port Wine Sauce or Chimichurri
Small Grilled Chicken Breast with Lemon Caper Cream, Jalapeno Boursin, or
Rosemary Au Jus

Sides:

Mashed Potatoes
Seasonal Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Beverages:

Iced Tea | Water

\$77.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package includes catering/server fee and disposable ware. All prices subject to change.



PROUDLY CATERED BY



LUNCH / DINNER BUFFETS

Catering will be served for approximately 1 1/2 hours. Minimum order of 40 guests. Menus served buffet-style on disposable ware. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. All prices subject to change.



BBQ

Entrées (choose two):

Beef Brisket | Sausage | Smoked Ham | Turkey | Chicken | Pork Ribs |

(Beef Ribs +\$1.50/person)

Served with:

Potato Salad | Cole Slaw | Red Beans | Relish Tray | Dinner Rolls | Dessert | Iced Tea
| Water

\$29.00 per person

CHICKEN FRIED STEAK OR CHICKEN FRIED CHICKEN

Entrées (choose one):

Chicken Fried Steak | Chicken Fried Chicken

Served with:

Green Beans | Mashed Potatoes | Salad with Dressing | Dinner Rolls | Butter | Pepper
Gravy | Dessert | Iced Tea | Water

\$26.00 per person

GRILLED CHICKEN BREAST

Entrée:

Grilled Chicken Breast

Served with:

Green Beans | Mashed Potatoes | Salad with Dressing | Dinner Rolls | Butter | Poultry
Gravy | Dessert | Iced Tea | Water

\$23.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 40 guests. Menus served buffet-style on disposable ware. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. All prices subject to change.





BEEF AND CHICKEN FAJITAS

Entrée:

Beef and Chicken Fajitas

Served with:

Refried Beans | Rice | Chips and Hot Sauce | Tortillas | Pico de Gallo | Guacamole |
Sour Cream | Dessert | Iced Tea | Water

\$29.00 per person

Additional \$2.50 for "Build Your Own Tacos"

BACON WRAPPED HAMBURGER STEAK

Entrée:

Bacon Wrapped Hamburger Steak

Served with:

Green Beans | Baked or Mashed Potatoes | Salad with Dressing | Gravy | Dinner
Rolls | Dessert | Iced Tea | Water

\$23.00 per person

STEAK

Entrées (choose one):

7oz Bacon Wrapped Filet | 10oz Ribeye

Served with:

Garden Salad with Ranch | Green Beans | Baked Potato with Condiments | Dessert |
Iced Tea | Water

\$50.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 40 guests. Menus served buffet-style on disposable ware. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. All prices subject to change.





SMOKED PORK LOIN AND OVEN BAKED CHICKEN BREAST

Entrée:

Smoked Pork Loin and Oven Baked Chicken Breast

Served with:

Green Beans | Mashed Potatoes | Salad with Dressing | Dinner Rolls | Butter | Poultry
Gravy | Dessert | Iced Tea | Water

\$23.00 per person

GRILLED CHICKEN BREAST SANDWICH

\$22.00 per person

HOLIDAY MENU

Entrée:

Ham and Turkey

Served with:

Gravy | Cranberry Sauce | Green Beans | Mashed Potato | Salad with Dressing |
Cornbread Dressing | Dinner Rolls | Butter | Iced Tea

Choice of Dessert:

Pumpkin Pie | Pecan Pie | Peach Cobbler

\$24.00 per person

Catering will be served for approximately 1 1/2 hours. Minimum order of 40 guests. Menus served buffet-style on disposable ware. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. All prices subject to change.





STATIONED APPETIZER'S

Carving Station with Choice of Meat – *Market Price per meat* | Carving Attendant -
\$176.00 per Attendant

Brisket Bites with Rolls - *\$50.00 per Dozen (minimum of 10 dozen)*

Sausage Bites with Rolls – *\$24.00 per Dozen (minimum of 10 dozen)*

Meatballs (Raspberry Chipotle) - *\$24.00 per Dozen (minimum of 13 dozen)*

Beef Taquitos - *\$28.00 per Dozen (minimum of 13 dozen)*

Fried Corn Nuggets - *\$24.00 per Dozen (minimum of 12 dozen)*

Stuffed Jalapenos - *\$38.00 per Dozen (minimum of 9 dozen)*

Cheese Sticks - *\$43.00 per Dozen (minimum of 13 dozen)*

Spinach Artichoke Dip - *\$100.00 (serves 50 guests)*

Chips and Salsa - *\$130.00 (serves 50 guests)*

Chips, Salsa and Queso - *\$200.00 (serves 50 guests)*

Chips, Salsa, Queso and Guacamole - *\$320.00 (serves 50 guests)*

Fruit Tray - *\$165.00 (serves 50 guests)*

Vegetable Tray - *\$150.00 (serves 50 guests)*

Cheese Tray with Crackers - *\$150.00 (serves 50 guests)*

Cold Cut Meat Tray - *\$160.00 (serves 50 guests)*

If appetizers are selected without an entrée, there will be an additional charge of \$9.50 per guest. 8.25% Sales Tax and 25% Service Charge will be added to final invoice.





DESSERT OPTIONS

Please select up to two of the following per Risky's buffet. Selection will be split equally.

Banana Pudding

Peach Cobbler

Apple Cobbler

Cherry Cobbler

White Chocolate Pecan Cookies

Brownies

Pecan Pie

Pralines



BREAKS & REFRESHMENTS



BREAKS

Assorted Cookies

\$38.00 per dozen

Fudge Brownies

\$38.00 per dozen

Pre-Packaged Snacks

\$5.00 each

Power & Granola Bars

\$40.00 per dozen

Assorted Breakfast Pastries

\$45.00 per dozen

REFRESHMENTS

Bottled Water & Assorted Can Soda (Coke Products)

\$3.00 each

Iced Tea & Lemonade, Per Gallon

\$50.00 per gallon

Coffee Service, per Gallon

(Decaf Regular and Hot Water for Tea)

\$50.00 per gallon

Assorted Bottles Juices

\$4.00 each

Red Bull & Sugar-Free Red Bull, Topo-Chico

\$5.00 each



BEVERAGE ARRANGEMENTS

All beverages will be served in disposables. Upgraded glassware is available upon request for an additional fee.



DOMESTIC BOTTLED BEER

Coors Light | Budweiser | Bud Light | Miller Lite

Hosted: \$6.00 / Cash: \$7.00

PREMIUM BOTTLED BEER

Dos XX | Shiner | Lone Star | Michelob Ultra | Revolver Blood & Honey

Hosted: \$7.00 / Cash: \$8.00

SINGLE SERVING OF HOUSE WINE

Chardonnay | Sauvignon Blanc | Merlot | Cabernet Sauvignon

Hosted: \$8.00 / Cash: \$9.00

PREMIUM BAR

Canadian Club | Seagrams 7 | Silver Star Whiskey | Dewars White Label | Malibu |
Captain Morgan | Bombay Gin | Jose Cuervo Gold | Silver Star Vodka

Hosted: \$9.00 / Cash: \$10.00

SUPER PREMIUM BAR

TX Whiskey | Crown Royal | Jack Daniels | Wild Turkey | Jameson Irish Whiskey |
Bacardi Silver | El Jimador Anejo | Tanqueray | Tito's Vodka

Hosted: \$10.00 / Cash: \$11.00





HOSTED BAR OPTIONS

Domestic Keg Beer (150-12oz. Servings)

\$550.00

Premium Keg Beer (150-12oz. Servings)

\$600.00

Frozen Margaritas / Daiquiris (85-9oz. Servings)

\$400.00

Sangria (25-6oz. Servings)

\$175.00

Sparkling Wine

\$42.00

Premium Wine

\$40.00

Super Premium Wine

\$45.00





UNLIMITED BEVERAGE PACKAGES

PRICED PER PERSON

TWO-HOUR PACKAGE

Super Premium | \$38.00

Super Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

Premium | \$34.00

Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

Beer & Wine | \$25.00

Premium Wine | Premium & Domestic Beers | Soft Drinks | Water

THREE-HOUR PACKAGE

Super Premium | \$50.00

Super Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

Premium | \$40.00

Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

Beer & Wine | \$30.00

Premium Wine | Premium & Domestic Beers | Soft Drinks | Water

FOUR-HOUR PACKAGE

Super Premium | \$60.00

Super Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

Premium | \$50.00

Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

Beer & Wine | \$40.00



POLICIES & PROCEDURES



REQUIRED ATTENDANTS

Bartender | \$75.00 per hour per bartender

Minimum of two hours. One bartender per 75 guests.

Security Officer | \$300.00

Per five hours

One officer per 150 guests

POLICIES & PROCEDURES

- *Security will be required for all events serving alcohol (One per 150 guests)*
 - *All bars are required to have one attendant per 75 guests*
 - *Alcohol is not allowed to be brought in or out of the facility*
- * All food and beverage must be provided by Stockyard Station approved caterers, and may not be removed from premises*
- *State required Mixed Beverage sales tax is included in pricing*
- *A 25% service charge (3% gratuity & 22% service) will be added to a hosted bar*
 - *Five-hour max serve time for hosted bar*
 - *All prices are subject to change*
 - * All events must end by 12:00am*
- * Establishment is not responsible for lost or stolen items*
 - *Final count is due (5) five business days in advance*
 - *AV available through a third party*
- * Cake cutting service available for an additional \$150.00*



FACILITY INFORMATION



LONE STAR ROOM

Area (Sq. Ft.): 2,700 | Capacity: 50 – 80

Daytime (8am – 5pm): \$2,000.00 | Evening (Five Hour Event): \$3,000.00



STOCKMAN'S CLUB

Area (Sq. Ft.): 5,000 | Capacity: 100 – 200

Daytime (8am – 5pm): \$3,000.00 | Evening (Five Hour Event): \$5,000.00



STAMPEDE ROOM

Area (Sq. Ft.): 12,000 | Capacity: 200 – 600

Daytime (8am – 5pm): \$5,000.00 | Evening (Five Hour Event): \$7,000.00

FACILITY RENTAL INCLUDES:

*Tables | Chairs | House Centerpieces | Linens | Parking | Stage | Dance Floor | Setup |
Cleanup | On-Site Event Manager | Wi-Fi | Four Hour Set-Up*

