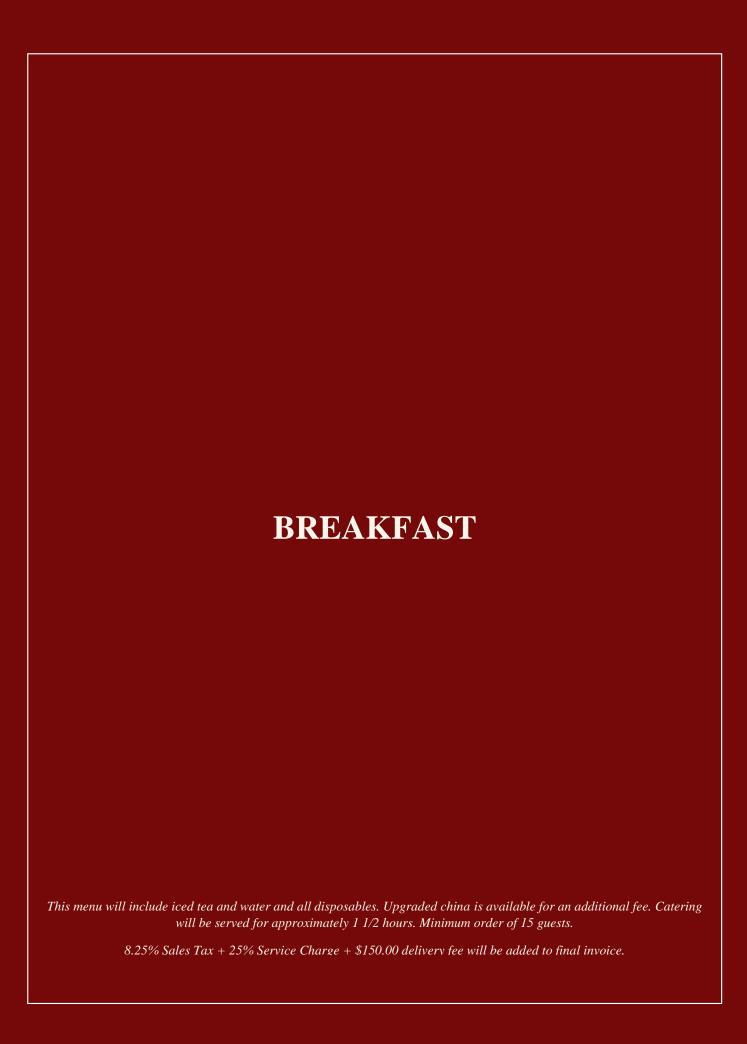


**CATERING MENUS** 

# PROUDLY CATERED BY Awesome





# **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

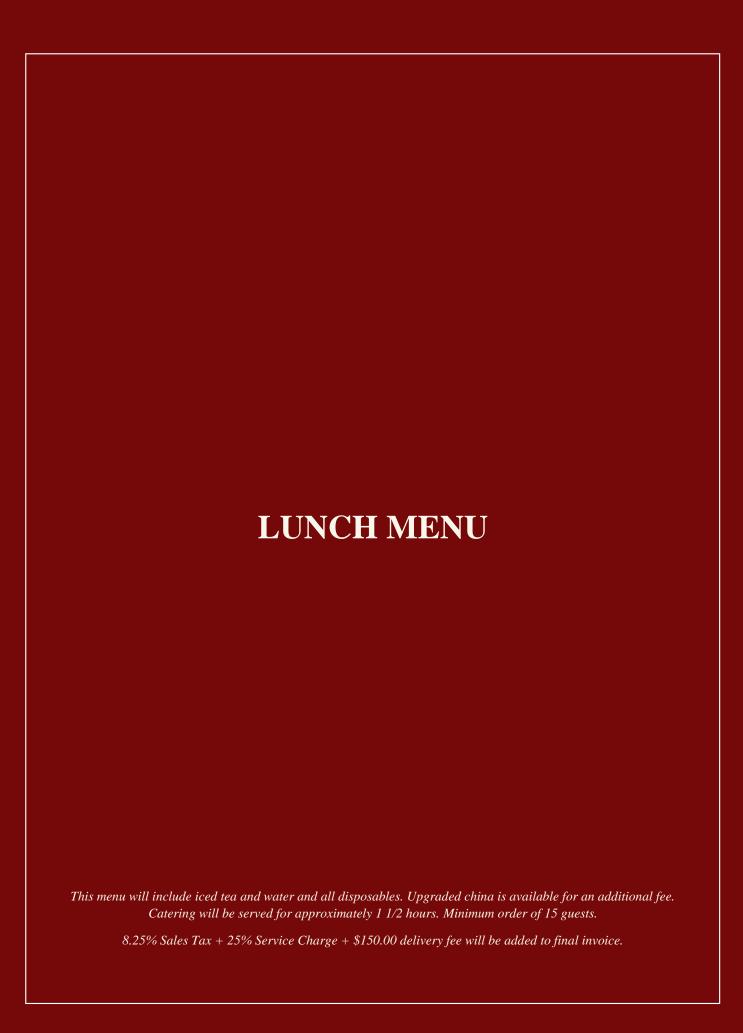
Served with:

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.







### 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.

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





# 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

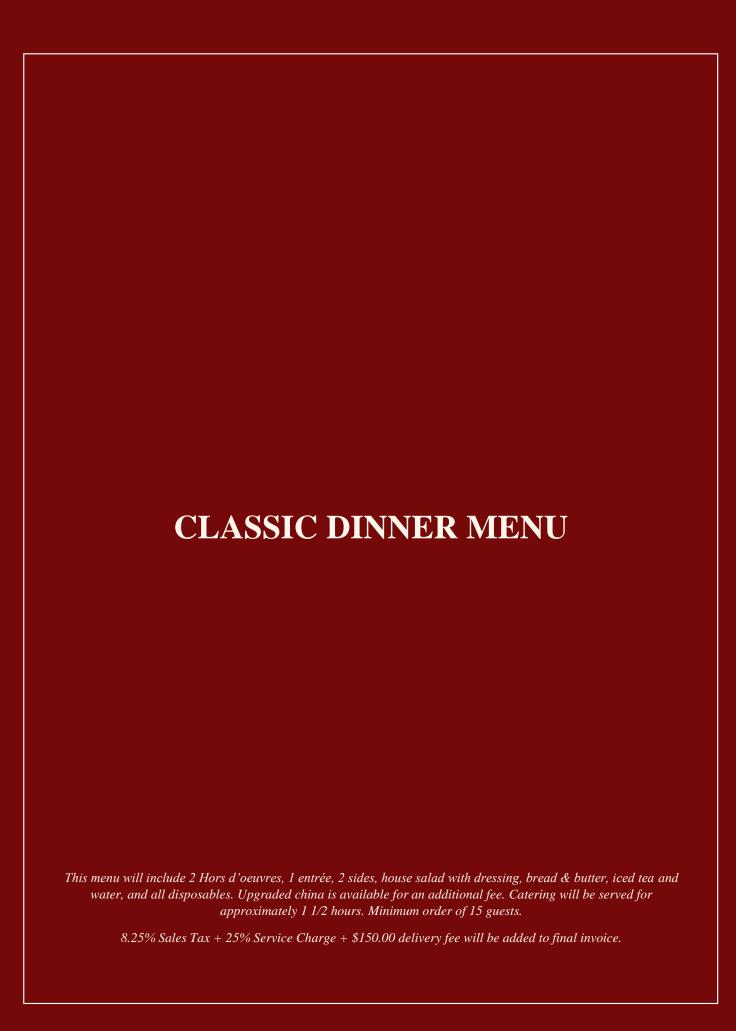
16 traditional country chicken fried chicken breasts served with mashed potatoes, roasted garlic broccoli, peppercorn gravy, a salad bowl with balsamic vinaigrette, (20) chocolate cookies, and (20) slices of bread and butter.

\$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.







# **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.





### **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

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.





# **VEGAN (GLUTEN FREE)**

Vegetable Bowl

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

\$47.00 per person

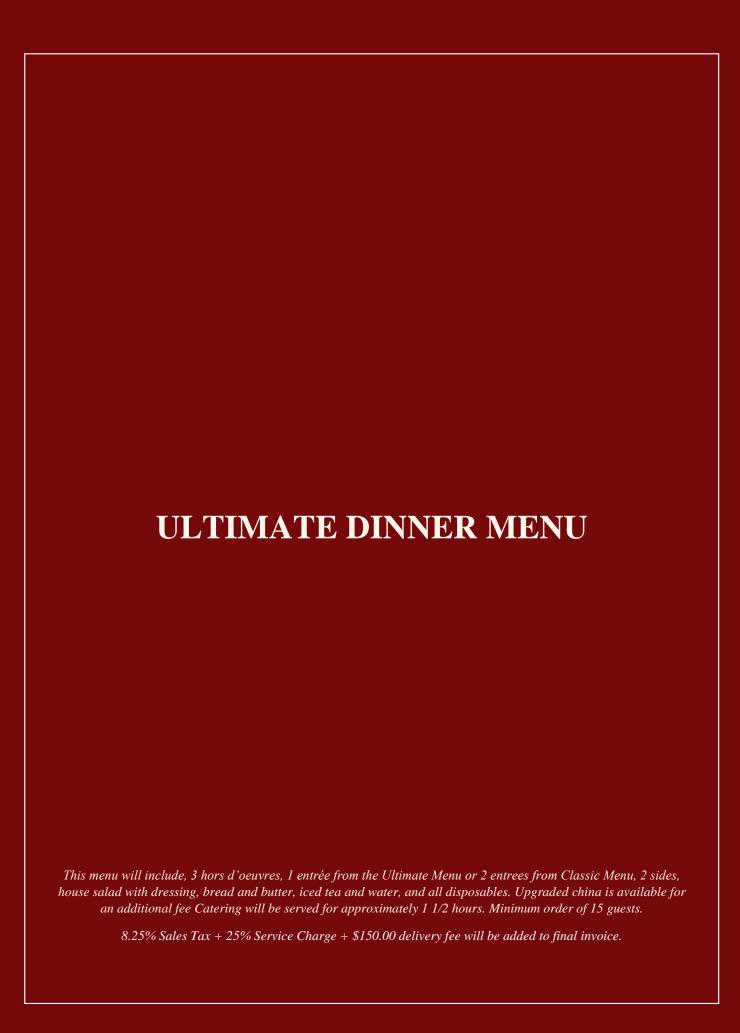
Grilled Portobella

Portobella mushroom grilled to perfection topped with lemon aioli.

\$47.00 per person

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.







# **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

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.





# 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

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.





# **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.

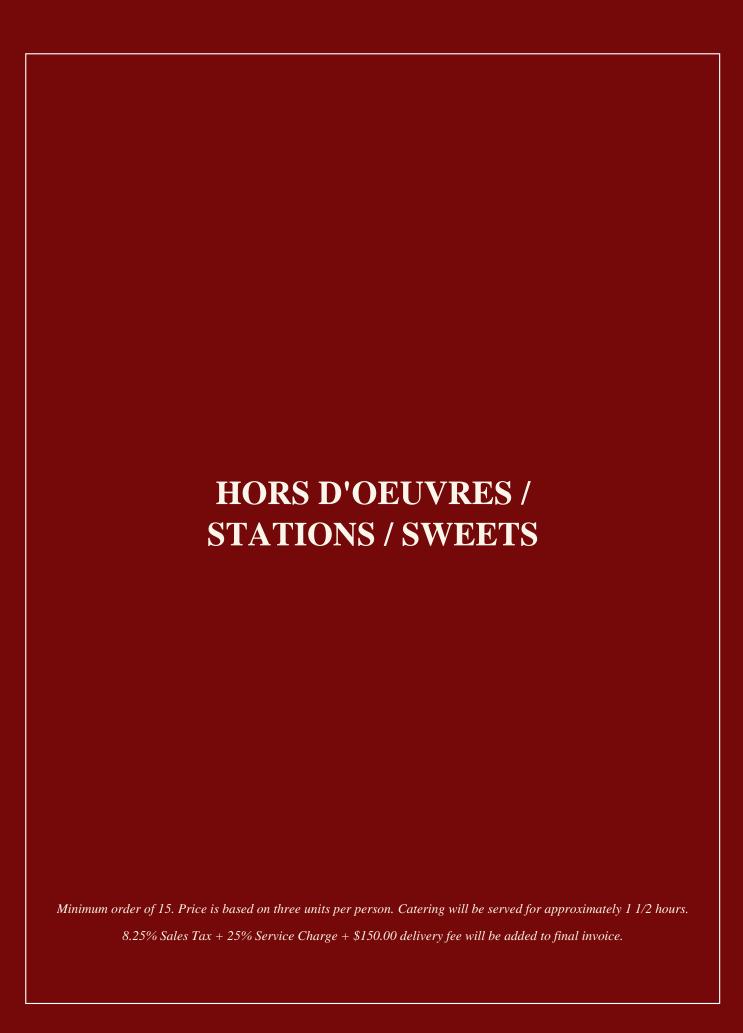
Steamed Broccoli

Steamed broccoli cooked to perfection topped with roasted garlic infuse.

Southern Creamy Corn

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







# 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

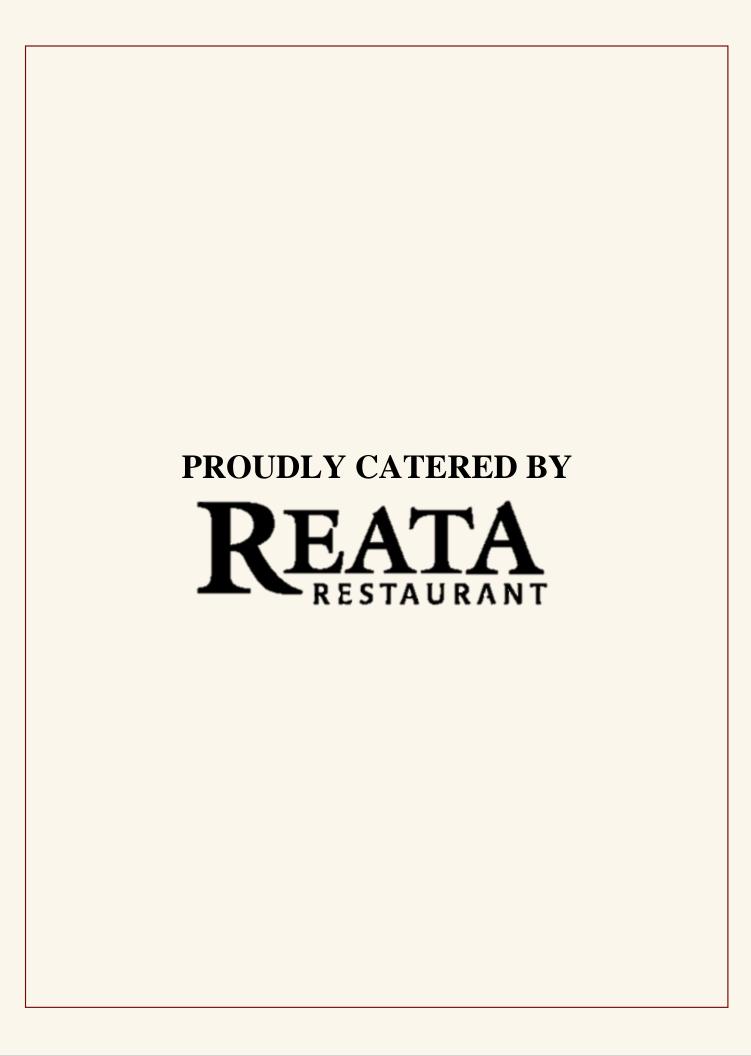
Cheeseburger - \$8.00 per unit

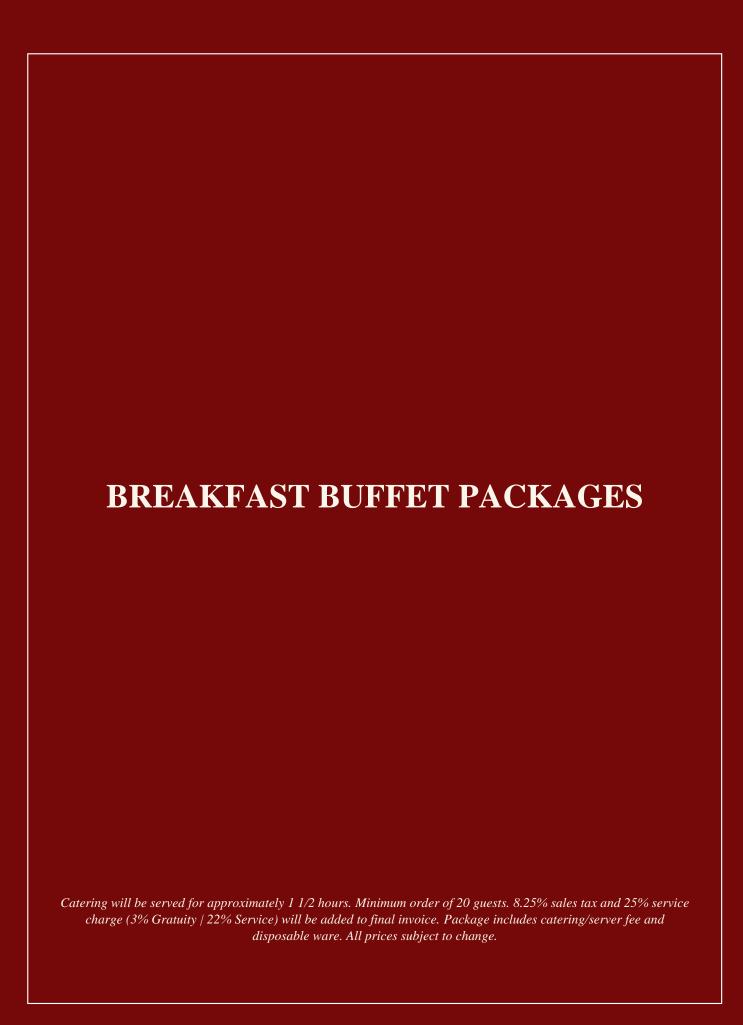
BBQ Brisket Sandwich - \$8.00 per unit

Breakfast Burritos - \$8.00 per unit

Spicy Chicken Sandwich - \$8.00 per unit









### **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







# **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











# **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

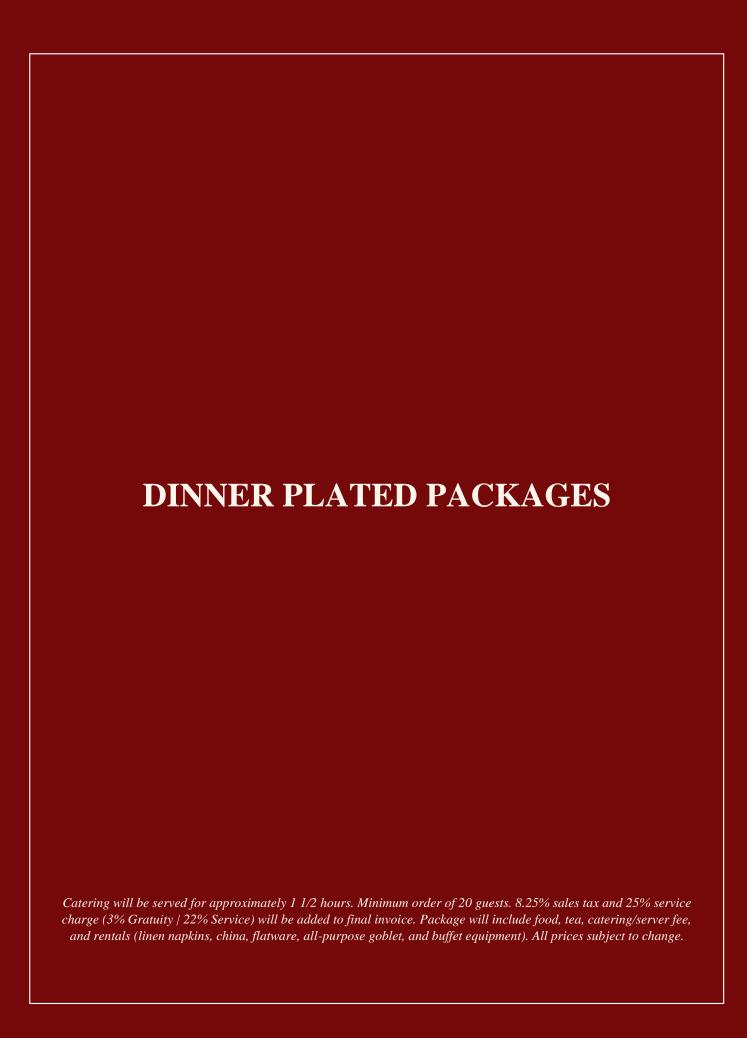
\$49.00 per person













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.





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):

60z Grilled Tenderloin | 60z 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.





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.







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





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





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

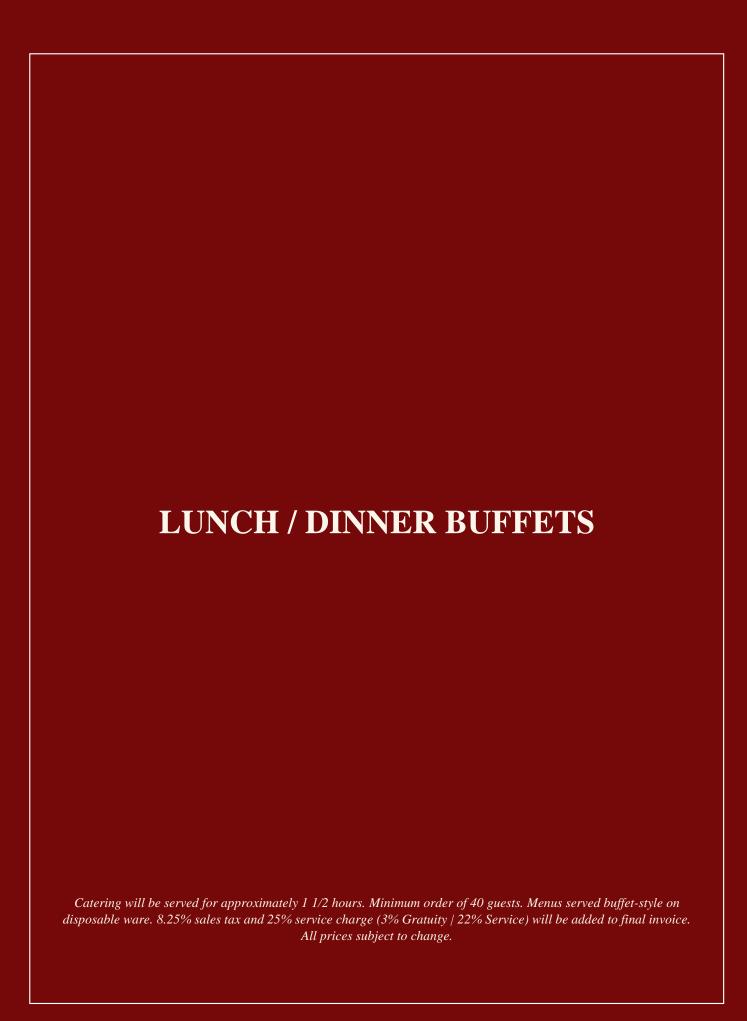
Beverages:

Iced Tea | Water

\$77.00 per person



# PROUDLY CATERED BY CST 1927





# **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 Riscky's buffet. Selection will be split equally.

Banana Pudding

Peach Cobbler

Apple Cobbler

Cherry Cobbler

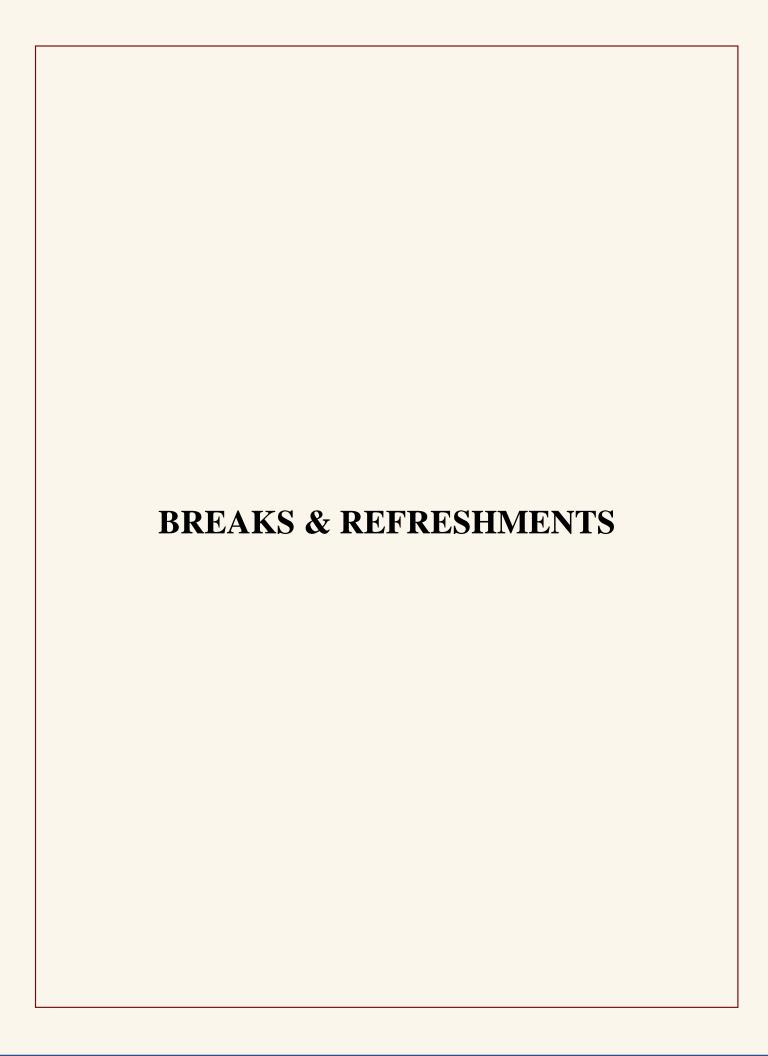
White Chocolate Pecan Cookies

**Brownies** 

Pecan Pie

**Pralines** 







## **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

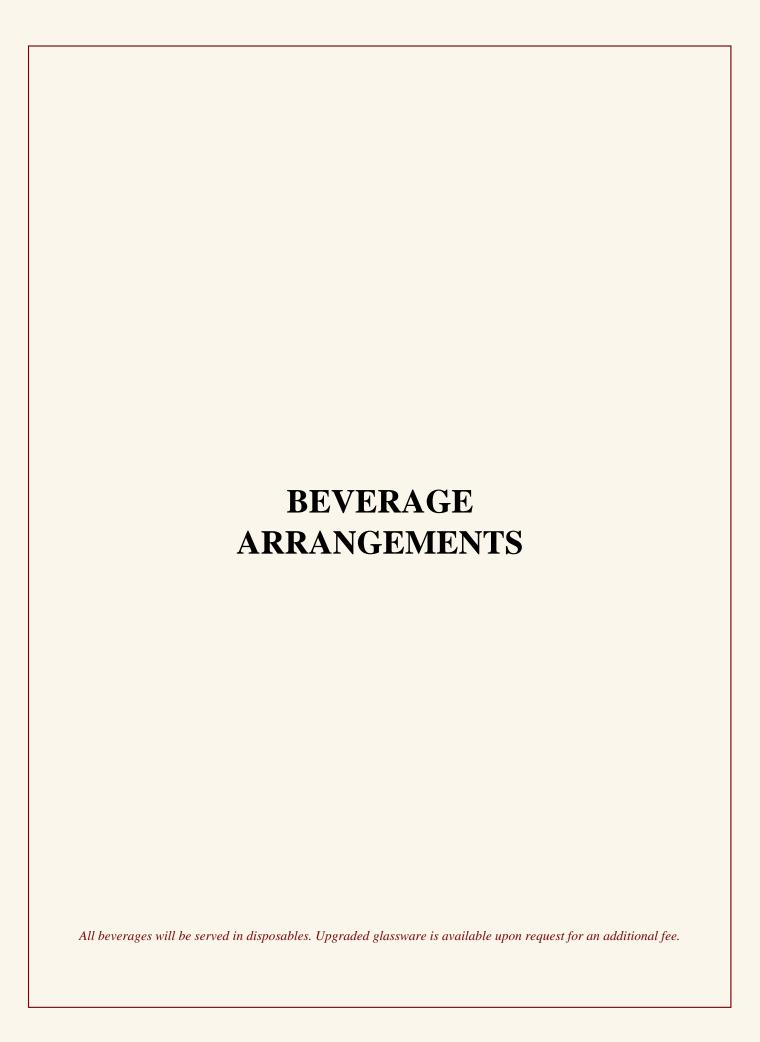
**Assorted Bottles Juices** 

\$4.00 each

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

\$5.00 each







#### **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**

<u>Domestic Keg Beer (150-12oz. Servings)</u> \$550.00

Premium Keg Beer (150-12oz. Servings) \$600.00

Frozen Margaritas / Daiquiris (85-9oz. Servings) \$400.00

> <u>Sangria (25-6oz. Servings)</u> \$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* 

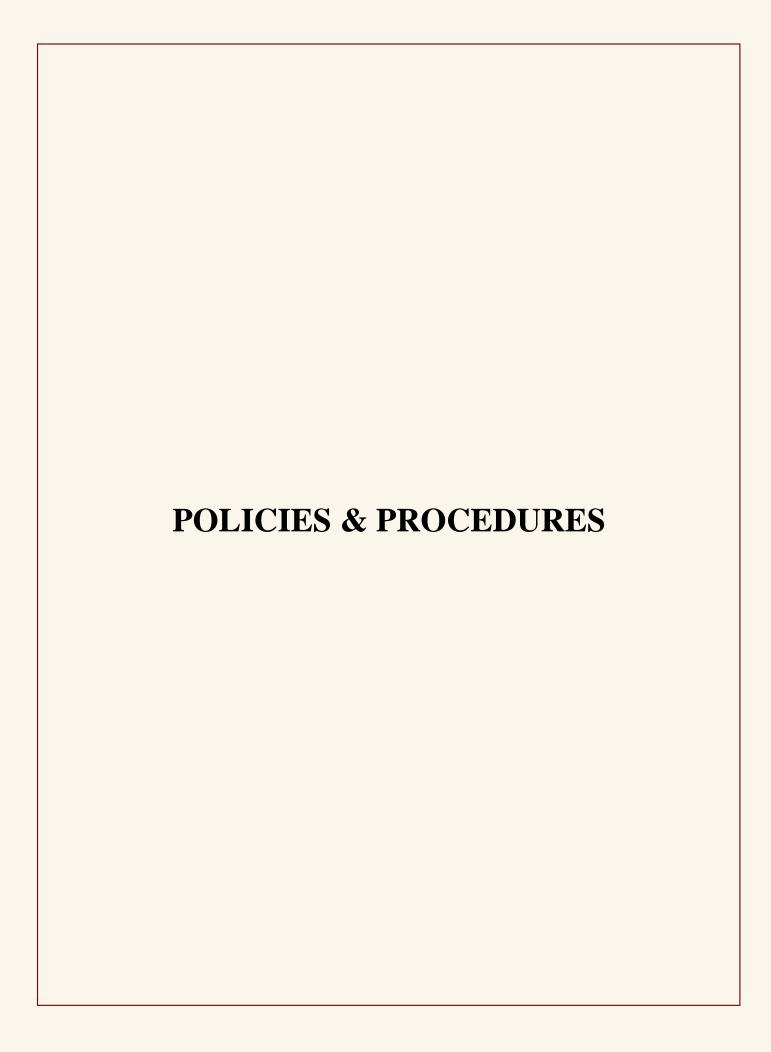
Super Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

Premium | \$50.00

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

Beer & Wine | \$40.00







## **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

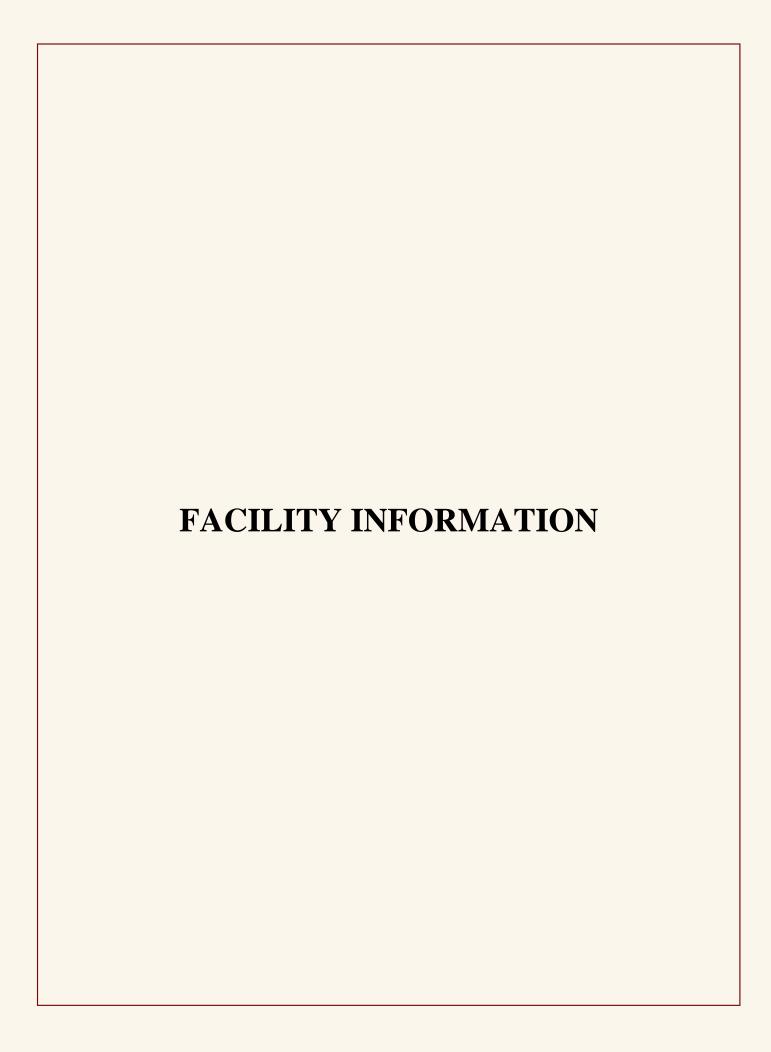
\* Establishment is not responsible for lost or stolen items

\*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









## 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

