



2025
CATERING MENUS

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PROUDLY CATERED BY



BREAKFAST PLATTERS

Breakfast orders will include a \$100.00 delivery fee and disposable plates and cutlery.



Breakfast Wraps

Served with:

Bacon and Cheddar | Sausage and Jack | Potato and Cheddar | Chorizo | Charred Tomato Salsa

\$12.00 per person (min. order of 12)

Individual Berry Parfaits

Served with:

Vanilla Bean Yogurt | Fresh Seasonal | Berries and Our Famous Honey-Pecan Granola.

\$16.00 per person

Fresh Sliced Fruit Display

Served with:

Fresh Ripe Honeydew | Cantaloupe | Golden Pineapple

Kiwi | Strawberries | Mango

Small serves 10-12 (\$71.00) / Large serves 18-20 (\$113.00)

Beyond Breakfast Breads

Served with:

Butter & Chocolate Croissants | Boysenberry-Hazelnut Danish

Strawberries & Cream Danish | Cinnamon Sticky | Buns and Apple-Date Turnovers

Small Serves 10-12 (\$57.00) / Large serves 18-20 (\$92.00)

Breakfast orders will include a \$100.00 delivery fee and disposable plates and cutlery.





Assorted Bagel Basket

Served with:

Assorted Fresh Baked Bagels including Cinnamon Raisin | Onion | Poppy and Plain
with Butter | Cream Cheese | Whipped Sun-dried Tomato Spread

Small (6 Bagels) \$40.00 / Large (12 Bagels) \$67.00

White Chocolate Scones

Small (12) \$54.00 / Large (24) \$99.00

Chocolate-Hazelnut-Nutella Twists

Small (12) \$57.00 / Large (24) \$106.00

Gluten Free Morning Bread (v)(gf)

Small (24) \$57.00 / Large (48) \$106.00

Breakfast orders will include a \$100.00 delivery fee and disposable plates and cutlery.



BREAKFAST BUFFETS

Breakfast orders will include a \$100.00 delivery fee and disposable plates and cutlery.



Classic Continental Breakfast Buffet

Served with:

Fresh Baked Croissants | Assorted Danish

Assorted Mini Muffins of

Chocolate Cheesecake | Whole Grain Raisin | Blueberry | Banana Walnut

Fresh Cubed Fruit Bowl of

Honeydew | Pineapple | Cantaloupe | Seasonal Berries

\$19.00 per person

Build Your Own Breakfast Taco Buffet

Served with:

Warm Flour Tortillas | Scrambled Eggs | Breakfast Potatoes | Charred

Tomato Salsa | Pico De Gallo | Sour Cream | Cheddar Cheese

\$22.00 per person

Breakfast orders will include a \$100.00 delivery fee and disposable plates and cutlery.





Complete American Breakfast Buffet

Served with:

Farm Fresh Scrambled Eggs | Rosemary Roasted
Potatoes | Homemade Buttermilk Biscuits | Apple Smoked
Bacon (2) | Chicken-Apple Sausage (2)

\$29.00 per person

Mexican Breakfast Buffet

Served with:

Farm Fresh Scrambled Eggs layered with Pepper Jack Cheese | Tortillas
Black Beans and Chorizo | Spicy Chili Roasted Red Potatoes
Flour Tortillas | Charred Tomato Salsa

\$24.00 per person

Breakfast orders will include a \$100.00 delivery fee and disposable plates and cutlery.



BOXED LUNCH

Boxed lunch orders will include a \$100.00 delivery fee. Choose up to 4 options.



Stockyards Sandwich Box

Our Stockyards Boxed Lunch includes Cowboy Caviar

Fresh Fruit Salad | BBQ Potato Chips | Chocolate-Pecan Brownie |

Your Choice of Sandwich:

Roasted Turkey Swiss Cheese | Leaf Lettuce | Sliced Tomatoes | Whole Wheat Ciabatta

Smoked Ham Cheddar Cheese | Leaf Lettuce | Sliced Tomatoes | Hearth Baked Roll

Tuna Creamy Tuna Salad | Pickles | Leaf Lettuce | Whole Wheat Ciabatta

Italian Meats Provolone | Leaf Lettuce | Sliced Tomato | Roasted Bell Peppers | Ciabatta

Roasted Turkey & Ham Swiss | Cheddar | Bacon | Lettuce | Tomatoes | Oat Top Kaiser Roll

Pesto Chicken Roasted Bell Peppers | Spinach | Tomatoes | Grilled Onions | Ciabatta Bread

Prosciutto Manchego Tomatoes | Fresh Basil | Herb Balsamic Vinaigrette | Rustic Baguette

Mediterranean Chicken-Hummus Tabbouleh Salad | Feta | Olives | Hearth Baked Roll

Roast Beef Horseradish | Roasted Onions | Pickles | Lettuce | Tomatoes | Oat Top Kaiser Roll

Grilled Chicken Club Lettuce | Sliced Tomatoes | Apple Smoked Bacon | Ciabatta Bread

California Chicken Avocado | Lettuce | Tomatoes | Pepper Jack | Whole Wheat Ciabatta

\$24.00 per person

Boxed lunch orders will include a \$100.00 delivery fee. Choose up to 4 options.





Stockyards Salad Box

Our Stockyards Salad Box includes Homemade Cornbread | Chocolate Pecan Brownie |

Your Choice of Salad:

Barbecue Chicken Pasta Salad Black Beans | Roasted Corn | Poblano Peppers

Chef Turkey | Ham | Bacon | Egg | Cucumbers | Tomatoes | Bleu Cheese | Balsamic Vinaigrette

Cobb Grilled Chicken | Cheddar | Bacon | Tomatoes | Egg | Cucumber | Balsamic Vinaigrette

Southwest Caesar Chicken | Black Beans | Corn | Cilantro | Tortilla Strips | Caesar Dressing

Cajun Chicken Chicken | Roasted Corn | Bell Peppers | Red Onions | Celery Ranch

Apricot Salmon Spinach | Feta | Red Onion | Capers | Carrots | Egg | Blood Orange Vinaigrette

Chinese Chicken Carrots | Cabbage | Cucumbers | Oranges | Wasabi Peas | Peanut Dressing

Grilled Chicken Goat Cheese | Pecan Granola | Cucumbers | Balsamic Vinaigrette

\$24.00 per person

Boxed lunch orders will include a \$100.00 delivery fee. Choose up to 4 options.



LUNCH BUFFET PACKAGES

Lunch buffet orders will include a \$100.00 delivery fee and disposable plates and cutlery.



Chicken Fajita Lunch Buffet

Served with:

Crispy Tortilla Chips | Salsa | Pico de Gallo | Black Bean and Roasted Corn Salad | Mexican Rice | Marinated Chicken Fajitas | Caramelized Onions | Bell Peppers | Shredded Lettuce | Cheddar Cheese | Flour Tortillas (2) Texas Pecan-Chocolate Chunk Cookies

\$33.00 per person

Santa Fe Buffet

Served with:

Romaine Salad | Black Beans | Corn | Peppers | Tortilla Strips | Jack Cheese | Chipotle Ranch | Southwest Spiced Chicken Breast | Pico de Gallo | Cilantro Cream | Mexican Rice | Marinated Grilled Zucchini and Squash | Texas Pecan-Chocolate Chunk Cookies

\$33.00 per person

Hearthside Buffet

Served with:

Mixed Baby Greens Salad | Carrots | Cucumber | Grape Tomatoes | Balsamic Vinaigrette | Slow Braised Beef Pot Roast | Carrots | Celery | Onions | Thyme | Caramelized Onion Mashed Potatoes | Honey-Thyme Oven Roasted Vegetables | Homemade Herb Rolls | Texas Pecan-Chocolate Chunk Cookies

\$33.00 per person

Lunch buffet orders will include a \$100.00 delivery fee and disposable plates and cutlery.





BBQ Chicken Buffet

Served with:

Crisp Iceberg Wedge | Balsamic | Bleu Cheese | Tomatoes | Cucumber | Red Onions | Honey
Barbecue Chicken (Bone in) | Barbecue Baked Beans | Sweet Corn on the Cobb | Creamy
Cole Slaw | Texas Pecan-Chocolate Chunk Cookies

\$33.00 per person

Build Your Hot Slider Buffet

Served with:

Sirloin Burger Sliders | BBQ Spice Rubbed Chicken Breast Sliders | Ketchup | Creole
Mustard | Mayonnaise | Shredded Lettuce | Sliced Tomatoes | Pickles | Grilled Onions |
Bacon Potato Salad | Sun-Dried Tomato Pasta Salad | Creamy Cole Slaw | Texas Pecan-
Chocolate Chunk Cookies

\$33.00 per person

Lunch buffet orders will include a \$100.00 delivery fee and disposable plates and cutlery.



HORS D'OEUVRES

Hors d'oeuvres are priced by the dozen and requires a minimum order of four dozen.



Passed

Mini Beef Fajita Quesadilla Cotija | Avocado Puree | Charred Salsa | \$51.00

Pork Belly Wrapped Quail Breast Ancho-Agave Glaze | \$61.00

Avocado Toast (v) Smoked Hazelnuts | Orange Dust | Radish | Bolivian Rose Salt | \$51.00

Bacon & Egg (gf) Deviled Egg | Pecan Smoked Bacon | Black Pepper | Sprouts | \$51.00

Shrimp Ceviche (gf) Cilantro | Lime Juice | Chipotle Tortilla Cups | Habanero Crystals | \$61.00

Prosciutto and Dried Fig Crostini Micro Greens | Melon Juice | Chevre | Fennel Crystals | \$61.00

Bacon Lollipops (gf) Maple Glaze | Brown Sugar Aioli | \$61.00

Jumbo Shrimp Cocktail Shots (gf) Horseradish Cream | Cocktail Sauce | Lemon Oil | \$71.00

Mini Short Rib Tostada Wild Radish | Micro Cilantro | Mole | \$51.00

“Southern Gent” (gf) Chopped Brisket | Sweet Potato | Toasted Pecans | Bourbon | \$80.00

Prime Strip Loin (gf) Truffle Whipped Potato | Fresh Horseradish | Pickled Onions | \$80.00

Mini Lobster Roll Butter Poached Lobster | Parsley | Lemon | \$102.00

Tray Smoked Mozzarella Brochettes (v) (gf) White Balsamic | Fresh Basil | Cured Tomato | \$61.00

Buttermilk Fried Chicken “Lollipops” Chipotle-Ranch Dipping Sauce | \$51.00

Serrano Ham Crostini Basil Sprouts | Radish | Pickled Onions | Bleu Cheese | Orange Dust | \$61.00

Butternut Squash Bruschetta Pomegranate Seeds | Chevre | Arugula | \$61.00

Wild Mushroom Risotto Spoons (gf) Bacon | Bleu Cheese | White Balsamic | Arugula | \$51.00

Chicken and Waffle Cups Sriracha-Honey Aioli | Maple Drizzle | \$51.00

Smoked Salmon Cones Salmon “Bacon” | Chives | Salmon Caviar | \$71.00

Hors d'oeuvres are priced by the dozen and requires a minimum order of four dozen.





Displayed

Short Rib Arancini Parmesan | Saffron Aioli | \$61.00

Chicken Spring Rolls Rice Noodles | Mint | Basil | Spicy Peanut Dressing | \$51.00

Chili Glazed Mini Beef Meatballs Sweet and Sour Sauce | Sesame Seeds | Green Onion | \$61.00

Italian Mini Meatballs Marinara | Crisp Baguette | \$51.00

Quiche Lorraine Apple Smoked Bacon | Sharp Cheddar Cheese | \$51.00

Feta Quiche Spinach | Red Onions | \$51.00

Italian Sausage and Mozzarella in Puff Pastry Sweet Tomato-Garlic Sauce | \$51.00

Baked 5 Cheese Mac and Cheese Cakes (v) Spicy Tomato Drizzle | Caramelized Asiago | \$61.00

Panini Bites Manchego Cheese | Prosciutto | Tomato Confit | Basil | \$6.00

Chorizo Empanadas Chimichurri Sauce | Cilantro Sprouts | \$61.00

Cuban Sandwich Bites Pulled Pork | Swiss Cheese | Dijon | \$61.00

Sirloin Sliders Sharp Cheddar | Lettuce | Tomato | House Sauce | Sesame Roll | \$61.00

Cajun Spiced Crawfish Cakes Red Pepper Rouille | \$71.00

Lemon Zest Crab Cakes Remoulade | Arugula Sprouts | \$102.00

Lobster Mac & Cheese Cakes Gruyère | Parmesan | Chives | \$102.00

Tex Mex Sushi Beef Fajita | Mexican Rice | Chipotle Tortillas | Charred Salsa | \$61.00

Smoked Tenderloin Satay Chimichurri Sauce | Sriracha Mayonnaise | \$71.00

Hors d'oeuvres are priced by the dozen and requires a minimum order of four dozen.



DISPLAYS

Displays require a minimum of 20 guests.



Fruit & Cheese Display

Served with:

Danish Bleu | Sharp Cheddar | Pepper Jack | Sage Derby Manchego | Red Windsor | Brie
Sweet Grapes | Berries | Dried Fruits | Nuts Crackers | Lavosh

\$13.00 per person

Antipasto Display

Served with:

Mortadella | Prosciutto | Salami | Calabrese | Capicola | Mozzarella | Parmesan | Provolone |
Asiago | Red Grapes | Sweet Melon | Black Olives | Roasted Peppers | Herb Focaccia | Crostini

\$17.00 person

Grilled Seasonal Vegetable Crudités

Served with:

Zucchini | Yellow Squash | Bell Peppers | Carrots | Asparagus | Jicama | Sweet Potatoes |
Broccoli | Cauliflower | Basil Pesto Dip

\$12.00 per person

Displays require a minimum of 20 guests.





Mediterranean Display

Served with:

Grape Leaves | Assorted Olives | Creamy Hummus Roasted Eggplant | Crispy Pita Chips |
Grilled Seasonal Vegetables | Rustic Breads

\$16.00 per person

Asian Display

Served with:

Avocado | Tuna | Smoked Salmon | Spicy Crab Sushi Rolls | Chicken & Shrimp Spring Rolls |
Chilled Chicken & Beef Brochettes | Creamy Peanut & Honey Soy Dipping Sauce

\$26.00 per person

Displays require a minimum of 20 guests.



DINNER BUFFET PACKAGES

*Dinner Buffets require a minimum of 20 guest. Packages include disposable plates and cutlery, iced tea and water.
China available for an additional fee.*



Fajita Dinner Buffet

Served with:

Beef | Chicken | Shrimp | Caramelized Bell Peppers | Yellow Onions | Pulled Pork Enchiladas
| Ranchero Sauce | Pepper Jack Cheese | Mexican Rice | Slow Cooked Pinto Beans with
Cilantro and Pork Belly | Crispy Homemade Tortilla Chips | Charred Salsa | Cheddar Cheese
| Sour Cream | Jalapenos | Pico de Gallo | Guacamole

\$59.00 per person

Taste of Texas Buffet

Served with:

Slow Braised Ancho Chili Beef Short Ribs | Honey BBQ Chicken (Bone-In) | Grilled
Hickory Smoked Sausage | Roasted Garlic Smashed Red Potatoes | BBQ Baked Beans | Fresh
Cream Corn | Thyme | Pecan Smoked Bacon | Chipotle-Ranch Cole Slaw | Buttermilk
Biscuits

\$59.00 per person

Signature Buffet

Served with:

Herb Roasted Salmon | Saffron Cream Sauce | Red Grape Tomatoes | Fresh Basil | Ancho-
Honey Braised Beef Short Ribs | Stuffed Chicken Breast Boursin | Spinach | Prosciutto |
Roasted Tomato Sauce | Gratin Potatoes | Wild Mushrooms | Cured Tomatoes | Fresh Thyme
| Parmesan | Asiago | Roasted Vegetables with Agave and Orange | Sautéed Baby Mushrooms
| White Wine | Garlic | Thyme | Endive and Bleu Cheese Salad | Bleu Cheese | Walnuts |
Bacon | Sweet Tomatoes | Balsamic Vinaigrette | Rustic Breads

\$82.00 per person

*Dinner Buffets require a minimum of 20 guest. Packages include disposable plates and cutlery, iced tea and water.
China available for an additional fee.*





A Taste of the South Dinner Buffet

Spinach Salad | Crumbled Cornbread | Green Apples | Sweet Grapes | Ranch Dressing | Pecan Fried Chicken Breast | Black Pepper Gravy | Pecan Smoked Bacon | Southern Style Agave BBQ Short Ribs | Loaded Mac and Cheese | 3 Cheeses | Tomatoes | Bacon | Red Onions | Gruyere and Green Bean Casserole | Cornbread and Homemade Biscuits

\$59.00 per person

Touch of Comfort Dinner Buffet

Mixed Baby Greens Salad | Tomatoes | Cucumber | Balsamic Vinaigrette | Lemon Honey Roasted Chicken (Bone in) | Slow Braised Pot Roast Rosemary | Carrots | Celery | Onions | Caramelized Onion Mashed Potatoes | Green Bean Casserole | Fresh Baked Rolls with Butter

\$52.00 per person

Cajun Dinner Buffet

Spinach Salad | Roasted Corn | Bell Peppers | Pancetta Vinaigrette | Cajun Chicken Breast | Spicy Louisiana Cream Sauce | Pan Seared Tilapia topped with Shrimp Étouffée | Red Beans and Rice | Andouille Sausage Jambalaya | Cajun Spiced Braised Vegetables | Buttermilk Biscuits and Cornbread

\$52.00 per person

Dinner Buffets require a minimum of 20 guest. Packages include disposable plates and cutlery, iced tea and water. China available for an additional fee.



LIVE DINNER STATIONS

Live Dinner Stations are priced per person, include disposable plates and cutlery, and a server fee.



Mac Bar White Cheddar Macaroni & Cheese | Balsamic Mushrooms | Roasted Onions
Bell Peppers | Herb Breadcrumbs | Crumbled Cotija Cheese | Parmesan | Cheddar | Bacon

Elotes Bar Fresh Grilled Corn Cut off the Cobb | Cilantro | Chili Pepper
Butter | Mayonnaise | Lime | Cotija Cheese | Valentina

Avocado Martini Station Fresh Ripe Avocado | Shrimp Ceviche | Black Bean-Corn Salad
Tortilla Strips | Charred Tomato Salsa | Toasted Pumpkin Seeds

Slow Braised BBQ Beef Short Rib Vanilla Bean Sweet Potato Puree | Rosemary-Tomato
Confit | Citrus Grilled Asparagus

Quesadilla Station Marinated Chicken & Beef Quesadillas | Sour Cream | Charred Tomato
Salsa | Cheddar Cheese | Guacamole | Pico de Gallo

Live Dinner Stations are priced per person, include disposable plates and cutlery, and a server fee.





Southern Biscuit Station Buttermilk Biscuits | Bacon-Cheddar Biscuits | Honey-Thyme Biscuits | Maple Syrup | Wildflower Honey | Butter | Jalapeño Butter | Black Pepper Gravy

Taco Bar Pulled Pork | Chicken Ranchero | Corn & Flour Tortillas | Guacamole | Pico de Gallo

Cheddar Cheese | Charred Tomato Salsa | Sour Cream | Selection of Hot Sauces

Fajita Station Chicken & Beef | Bell Peppers | Caramelized Onions | Flour and Corn Tortillas

Sour Cream | Charred Tomato Salsa | Cheddar Cheese | Guacamole | Pico de Gallo

Chicken & Waffle Station Mini Herb Waffles Topped with Buttermilk Fried

Chicken | Almond Butter & Maple Syrup

Southwest Caesar Salad Station Romaine Hearts | Crispy Chipotle Tortilla Baskets | Pico de Gallo | Parmesan | Jack Cheese | Tortilla Strips | Black Bean-Corn Salad | Chicken

Tex Mex Nacho Bar Crispy Tortilla Chips | Charred Tomato Salsa | Pico de Gallo

Sour Cream | Warm Queso | Spicy Beef Chili | Homemade Guacamole

Steamship of Beef Roasted Garlic Mayonnaise | Horseradish Cream

Whole Grain Mustard | Freshly Baked Rolls

3 Stations / \$84.00 per person

4 Stations / \$98.00 per person

5 Stations / \$112.00 per person

Live Dinner Stations are priced per person, include disposable plates and cutlery, and a server fee.





Texas Live Dinner Station Package

Texas Carving Station

Bacon Wrapped Chicken Breast | Black Pepper Rubbed Braised Pork Belly | Smoked Beef Ribeye Crusted in Garlic | Whole Grain Mustard | Black Pepper Mayo | Horseradish Cream | Chimichurri Sauce | Fresh Baked Herb Rolls

Elotes Bar

Fresh Grilled Corn Cut off the Cobb | Cilantro | Chili Pepper | Butter | Mayonnaise | Lime | Cotija Cheese | Valentina

Mac Bar

White Cheddar Macaroni & Cheese | Balsamic Mushrooms | Roasted Onions | Bell Peppers | Herb Breadcrumbs | Crumbled Cotija Cheese | Parmesan | Cheddar | Bacon

Southwest Caesar Salad Station

Romaine Hearts | Crispy Chipotle Tortilla Baskets | Pico de Gallo | Parmesan | Jack Cheese | Tortilla Strips | Black Bean-Corn Salad | Chicken

Southern Biscuit Station

Buttermilk Biscuits | Bacon-Cheddar Biscuits | Honey-Thyme Biscuits | Maple Syrup | Wildflower Honey | Butter | Jalapeño Butter | Black Pepper Gravy |

Liquid Nitrogen Ice Cream Waffle Sundae

Liquid Nitrogen Vanilla Bean Ice Cream | Homemade Buttermilk Waffles | Hot Maple Syrup | Cinnamon Apples

\$126.00 per person

Live Dinner Stations are priced per person, include disposable plates and cutlery, and a server fee.



DESSERTS



Liquid Nitrogen Ice Cream S'more Station

Homemade Soft Serve Marshmallow Ice Cream | Dark Chocolate | Toasted Almonds |
Homemade Graham Crackers

\$17.00 per person

Liquid Nitrogen Ice Cream Sundae Bar

Homemade Vanilla Bean Ice Cream | M & M's | Sprinkles | Oreos | Cherries | Chocolate
Shavings | Chocolate Sauce | Strawberry Sauce | Banana Chutney | Jelly Beans | Skittles |
Caramel | Berries

\$19.00 per person

Liquid Nitrogen "Coffee" & Donuts

Liquid Nitrogen Vietnamese Coffee Ice Cream | Cinnamon Sugar Donut Holes

\$17.00 per person

Liquid Nitrogen Ice Cream & Churros

Liquid Nitrogen Vanilla Bean Ice Cream | Cinnamon Sugar Churros | Dulce de Leche |
Chocolate Sauce

\$17.00 per person





Grand Dessert Station

“Cookie” Jars

Glass Cookie Jars filled with Gourmet Treats | Mini Homemade Cookies | Fudge Bites |
Chocolate-Almond Bark

Assorted Mini Cupcakes

Italian Cream | Vanilla Bean | Carrot Cake | Chocolate | German Chocolate | Red Velvet |
Lemon Cream

Tarts and Trifles

Tarts: Key Lime | Lemon | Chocolate | Pecan

Trifles: Strawberry | Chocolate-Banana | Vanilla | Blueberry

\$20.00 per person

Sweet Mason Jar Station

Served in Mini Mason Jars

Caramelized Apple

Cream | Caramel | Cinnamon Drizzle

Chocolate Mousse

Raspberry Drizzle | Hazelnut Tuile | Candied Hazelnuts

Texas Pecan Pie

Vanilla Bean Cream

Berry Trifle

Lemon Cake | Fresh Berries | Strawberry Sauce

\$12.00 per person



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

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 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

\$33.00 per person

CHICKEN FRIED STEAK AND CHICKEN FRIED CHICKEN

Entrées (50/50 split)

Chicken Fried Steak | Chicken Fried Chicken

Served with:

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

\$30.00 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

\$29.00 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

\$33.00 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

\$28.00 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

\$60.00 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

\$30.00 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

\$38.00 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 -
\$200.00 per Attendant

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

Sausage Bites with Rolls – \$26.00 per Dozen (minimum of 10 dozen)

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

Beef Taquitos - \$33.00 per Dozen (minimum of 13 dozen)

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

Stuffed Jalapenos - \$44.00 per Dozen (minimum of 9 dozen)

Cheese Sticks - \$48.00 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 - \$225.00 (serves 50 guests)

If appetizers are selected without an entrée, there will be an additional charge of \$10.00 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

\$40.00 per dozen

Fudge Brownies

\$40.00 per dozen

Pre-Packaged Snacks

\$60.00 per dozen

Power & Granola Bars

\$40.00 per dozen

Assorted Breakfast Pastries

\$45.00 per dozen

REFRESHMENTS

Bottled Water & Assorted Can Soda (Coke Products)

\$4.00 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

\$5.00 each

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

\$7.00 each

Unlimited Bottled Water & Soda Bar

(Coke Products, based on 4 hours of service)

\$16.00 per person



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: \$7.00 / Cash: \$8.00

PREMIUM BOTTLED BEER

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

Hosted: \$8.00 / Cash: \$10.00

SINGLE SERVING OF HOUSE WINE

Chardonnay | Sauvignon Blanc | Merlot | Cabernet Sauvignon

Hosted: \$9.00 / Cash: \$10.00

RANCH HAND

Silver Star Vodka | New Amsterdam Gin | Bacardi Silver Rum | Sauza Blue Blanco Tequila | Jack Daniels No. 7 Whiskey | Four Roses Yellow Label Kentucky Straight Bourbon Whiskey | Dewars White Label Scotch Whiskey

Hosted: \$10.00 / Cash: \$11.00

TRAIL BOSS

Titos Vodka | Tanqueray Gin | Captain Morgan Rum | El Jimador Blanco | Pendleton Blended Whiskey | Larceny Small Batch Bourbon | Johnnie Walker Red

Hosted: \$11.00 / Cash: \$12.00

CATTLE BARON

Kettle One Vodka | Blackland Gin | Appleton Estate Signature Blend Rum | Casamigos Blanco Tequila | Blackland Pecan Bourbon | TX Whiskey | TX Bourbon

Hosted: \$12.00 / Cash: \$13.00





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 Wines

**Pricing can be provided by request according to your wine preference*

*(*subject to availability & minimums)*





UNLIMITED BEVERAGE PACKAGES ~ PRICED PER PERSON

TWO-HOUR PACKAGE

Ranch Hand | \$41.00

Ranch Hand Spirits | House Wine | Premium & Domestic Beers | Soft Drinks | Water

Trail Boss | \$43.00

Trail Boss Spirits | Ranch Hand Spirits | House Wine | Premium & Domestic Beers |
Soft Drinks | Water

Cattle Baron | \$52.00

Cattle Baron Spirits | Trail Boss Spirits | Ranch Hand Spirits | House Wine |
Premium & Domestic Beers | Soft Drinks | Water

Beer & Wine | \$25.00

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

THREE-HOUR PACKAGE

Ranch Hand | \$54.00

Ranch Hand Spirits | House Wine | Premium & Domestic Beers | Soft Drinks | Water

Trail Boss | \$56.00

Trail Boss Spirits | Ranch Hand Spirits | House Wine | Premium & Domestic Beers |
Soft Drinks | Water

Cattle Baron | \$65.00

Cattle Baron Spirits | Trail Boss Spirits | Ranch Hand Spirits | House Wine |
Premium & Domestic Beers | Soft Drinks | Water

Beer & Wine | \$32.00

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





FOUR-HOUR PACKAGE

Ranch Hand | \$67.00

Ranch Hand Spirits | House Wine | Premium & Domestic Beers | Soft Drinks | Water

Trail Boss | \$69.00

Trail Boss Spirits | Ranch Hand Spirits | House Wine | Premium & Domestic Beers |
Soft Drinks | Water

Cattle Baron | \$78.00

Cattle Baron Spirits | Trail Boss Spirits | Ranch Hand Spirits | House Wine |
Premium & Domestic Beers | Soft Drinks | Water

Beer & Wine | \$44.00

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



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 HALL

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 – 250

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



STAMPEDE BALLROOM

Area (Sq. Ft.): 12,000 | Capacity: 200 – 800

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, additional time available for a fee of \$150.00 per hour

