

South Shore Harbour Resort



CATERING MENU

2500 South Shore Blvd League City, TX 77573
281.334.1000

Banquet General Information

BILLING

In order to secure space for your event, a signed contract and non-refundable deposit will be required for all social functions. Pre-payment is to be made in full a minimum of four (4) business days prior to the event start date by credit card or cashier's check only. No personal or business/organization checks will be accepted within 14 days of the event.

FOOD SERVICE

The Hotel does not allow outside food and beverage into any of its meeting spaces. The only exceptions to this rule are customized cakes, which can be brought into the hotel. Client will be asked to remove any outside food or beverage items that are brought in during the course of their event. Also, for safety, liability and health issues, the Hotel does not provide "To-Go" boxes to our guests for taking food out of the meeting space.

MENU SELECTION

Menu selections should be made at least three weeks prior to the event date. Please note all buffets selections require a headcount of 30 or higher. In the event your Organization requires a split menu, plated entrees are limited to a maximum of two selections. There will be an additional charge of \$4 per person for the two entrée selections. The Hotel requires that the group provide place cards identifying the particular entrée selected by the guests. The Hotel also offers Dual Entrée selections.

FOOD AND BEVERAGE MINIMUMS

You will be required to fulfill the Food and Beverage Minimum as stated in your contract. If the minimum is not achieved, the difference will be charged as a food and beverage attrition to your final bill. This set minimum is not inclusive of the 24% service charge or 8.25% state sales tax.

BEVERAGE SERVICE

The Hotel also does not allow alcohol to be brought in from the outside. This is according to South Shore Harbour Resort's liquor license with the Texas Alcohol and Beverage Commission of Texas. If any outside alcohol is found at an event, the Hotel staff has the authority to remove and dispose of the alcohol immediately. The Hotel staff may deny Alcohol Service to those guests who appear to be intoxicated or under age. We no longer accept cash at our Banquet Bars. All major credit cards will be accepted. Debit cards will be accepted as a "Credit" transaction only.

TABLES, RISERS & DANCE FLOORS

There will be a \$150 charge for any dance floor set-up. For exhibits, silent auctions and general displays, the Hotel will provide up to twelve 6-foot tables complimentary for your event. Additional 6-foot tables are available for a fee of \$25 per table. The Hotel will provide two (2) 6-Foot x 8foot risers complimentary, additional risers are available at \$50 each.

SERVICE CHARGE, TAXES AND FEES

Currently a 24% taxable service charge is applied to all food and hosted bar totals. Groups claiming tax exempt status must submit a copy of their signed Texas Sales and Use Tax Exemption Certification at least 10 days prior to their event start date. Bartender and Cashier fees are \$150 each per 125 guests. Bar Service for groups 50 and under require a Bar Setup Fee of \$75. All Bartender, Cashier and Bar Setup fees are subject to 8.25% TABC Tax.

Banquet General Information

FUNCTION ROOM ASSIGNMENT

We reserve the right to change or assign the appropriate function space based on each group's individual needs. We will make every effort possible to notify the client should this circumstance arise. Your group is responsible for promptly advising the hotel in writing of any changes in function space requirements. The hotel will make reasonable efforts to accommodate such changes based on availability at the time of the request. Additional time for early set-up or tear down must be arranged in advance through the Sales and Catering Department.

DECORATIONS

Sparklers, pyrotechnics, fog machines and fireworks are not allowed in the hotel under any circumstances. The hotel does not allow the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other substance. Failure to comply with this policy may result in repair fees in an amount determined by Management. Confetti, silly string and loose glitter are not permitted. A cleaning fee up to \$1,000 will be charged for any use of confetti, loose glitter or silly string before, during or after your event. All items and decorations must be removed from the room at the conclusion of your event.

SHIPPING AND PACKAGES

The Hotel will accept packages three business days prior to your scheduled event, with the return shipment within three business days. Packages should have the Event name and Hotel contact name noted on them. When sending packages back after an event, please use your company name and not the Hotel's name. The hotel is not responsible for any shipping costs of items picked up from the Hotel.

AUDIO VISUAL

The Hotel contracts out its services for audio visual to Encore Global. To arrange these services please 281-334-1000 ext. 2136. Please note that unless otherwise requested, audiovisual equipment is typically set-up 30 minutes prior to the start of your meeting. The Hotel also allows events to provide their own audio visual equipment, but recommends still partnering with Encore Global to ensure adequate power needs are available or arranged.

PROPERTY DAMAGES

The Hotel will not assume any responsibility for damage to or loss of any merchandise or articles left in the Hotel prior to, during or following functions. Damages, loss or theft is the sole responsibility of the Client and their guests.

CANCELLATION

Please refer to your Contract for specific cancellation fees.

BREAKFAST

Includes Fresh Brewed Coffee, Hot Herbal Tea, and Chilled Fruit Juices

BUFFET

Note: Minimum of 30 Guests Required for Buffets

SOUTH OF THE BORDER BUFFET

\$30 per person

Fresh Tropical Fruit Display
Fluffy Scrambled Eggs with Chorizo
Pico de Gallo, Shredded Queso Blanco
and Tortillas
Home Fried Potatoes
Crisp Bacon
Concha and Sweet Breads

COUNTRY MORNING BUFFET

\$30 per person

Fresh Season Sliced Fruit and Berries
Assorted Cereal with Whole Milk
Fluffy Scrambled Eggs
Crisp Bacon
Grilled Sausage Links
Country Fried Potatoes
Buttermilk Biscuits and Gravy

BAKE MY DAY BUFFET

\$38 per person

Assortment of Baked Muffins, Danish and Pastries
Baked Egg Scramble with Mixed Vegetables, Cheese and Chives
Crispy Bacon and Sausage Links
Baked Potato Hash with Caramelized Onions and Peppers
Baked French Toast Bread Pudding with Warm Maple Syrup
and Strawberry Compote

PLATED

ON THE SWEET SIDE PLATE

\$23 per person

Strawberry Cream Cheese Stuffed
French Toast, Crisp Bacon,
Grilled Sausage Link
and Fresh Fruit Cup

ALL AMERICAN PLATE

\$24 per person

Fluffy Scrambled Eggs,
Crisp Bacon, Grilled Sausage Link,
Home Fried Potatoes and Fresh Fruit Cup

THE FIESTA PLATE

\$24 per person

Flour Tortilla filled with Fluffy Scrambled Eggs, Chorizo Sausage and Jack Cheese,
Home Fried Potatoes Served with Pico de Gallo & Salsa
and Fresh Fruit Cup

*Prices Do Not Include 24% Service Charge and 8.25% Sales Tax
Menu Prices Subject to Change*

BREAKFAST

Includes Fresh Brewed Coffee, Hot Herbal Tea, and Chilled Fruit Juices

CONTINENTAL PACKAGE - \$21 per person

Assorted Breakfast Pastries and Fresh Sliced Fruits

EXECUTIVE PACKAGE - \$23 per person

Fresh Sliced Fruits and Berries, Assorted Danish, Muffins and Banana Bread,
Bagels with Cream Cheese, Assorted Cereals and Granola with Whole Milk

HEALTHY START PACKAGE - \$22 per person

Fresh Granola, Yogurt, Berries, Raisins, Assorted Bran Muffins, Wheat Bread, Bagels,
Cream Cheese, Whole Milk

A LA CARTE

BEVERAGES

Fresh Brewed Coffee or Hot Herbal Tea - **\$52 per Gallon**

Iced Tea, Lemonade or Fruit Punch - **\$52 per Gallon**

Assorted Soft Drinks (Coke, Diet Coke, Dr. Pepper & Sprite) - **\$4 each**

Individual Juices - **\$4 each**

Bottled Water - **\$4 each**

FOOD

Bagels and Cream Cheese

\$48 per dozen

Breakfast Tacos with Egg, Sausage and Salsa

\$48 per dozen

Ham, Pepper Jack Cheese and Egg Croissants

\$48 per dozen

Assorted Pastries, Muffins and Danish

\$48 per dozen

Warm Homemade Cinnamon Buns

\$48 per dozen

Pan of Scrambled Eggs (serves 20)

\$60 per pan

Pan of Grilled Sausage Links or Bacon (serves 40)

\$65 per pan

Assorted Granola Bars or Individual 4 oz. Yogurts

\$4 each

Seasonal Sliced Fruit with Honey Yogurt Dip

\$11 per person

Fresh Seasonal Sliced Fruit

\$8 per person

Fruit, Granola, Yogurt Parfait

\$10 per person

Individual Whole Fruits

\$4 each

Assorted Cookies, Brownies, Blondies or Lemon
Bars

\$48 per dozen

Small Bags of Potato Chips, Pretzels, Trail Mix or
Peanuts

\$3 each

Soft Pretzels with Mustard

\$48 per dozen

Bowl of Popcorn (Serves 5)

\$8 per bowl

Assorted Mini Candy Bars

\$6 per person

Assorted Ice Cream Bars

\$6 each

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LIGHT LUNCH FARE

Includes Iced Tea, Iced Water and Fresh Brewed Coffee

ONSITE WORKING LUNCH - \$31 per person

Premade Sandwiches - Two Selections from Below

Served with Lettuce, Tomato, Pickle, Potato Chips, Cookies and Brownies and Iced Tea

TO-GO BOXED LUNCH - \$25 per person

Premade Sandwiches - Two selections from below

Served with Potato Chips, Fruit, Cookie and a Bottled Water

Note: Not for lunch service inside meeting spaces, only for groups traveling off-site

SANDWICH OPTIONS:

- ◆ Smoked Ham and Cheddar Cheese ◆ Smoked Turkey and Swiss Cheese
 - ◆ Chicken Pecan Salad Croissant ◆ Turkey, Crisp Bacon, Cucumber Herb Relish
with Spinach Tortilla Wrap ◆ Grilled Vegetable Wrap ◆ Roast Beef and Cheddar Cheese
 - ◆ Grilled Chicken Breast, Bacon, Avocado & Pepper Jack Cheese
- (This sandwich only available onsite)*

GRILLED CHICKEN CAESAR SALAD - \$28 per person

Marinated Chicken Strips over Crisp Romaine Lettuce with Focaccia Croutons, Parmesan Cheese and Caesar Dressing

SOUTHWESTERN CHICKEN SALAD - \$28 per person

Grilled Fajita Chicken with Black Bean and Corn Relish over Greens, Tomato, Tortilla Strips and Chipotle Ranch Dressing

MAPLE PECAN CRUSTED CHICKEN SALAD - \$28 per person

Maple Pecan Crusted Chicken over Hill Country Greens with Poached Pear, Grapes, Teardrop Tomatoes, Goat Cheese and Balsamic Vinaigrette Dressing

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PLATED LUNCHES

Includes Chef's Choice of Starch & Vegetable, Rolls, Iced Tea, Water and Coffee

SALAD OPTIONS

Seasonal Greens, Grape Tomatoes, Sliced
Cucumber, Carrot Julienne and
Choice of Dressing

Crisp Romaine, Focaccia Croutons, Parmesan
Cheese and Caesar Dressing

Texas Caesar Salad with Crisp Romaine,
Paprika Croutons, Tomato & Corn Relish
and Chipotle Ranch Dressing

Wedge Salad

Iceberg Wedge, Diced Tomatoes, Diced
Cucumbers, Chopped Bacon
and House-made Bleu Cheese Dressing

DESSERT OPTIONS

Chocolate Ganache Cake with
Dark Chocolate Sauce

Texas Pecan Pie with Whipped Cream Topping

Gourmet New York Cheesecake
with Strawberry Coulis

Italian Crème Cake

Turtle Cheesecake with Caramel Sauce

ENTRÉES

BBQ Platter with Smoked Brisket and Grilled Sausage - **\$40**

5 oz. Filet of Beef with Portabella Mushroom Sauce - **\$44**

Pistachio Crusted Salmon with Lemon Butter Sauce - **\$42**

Blackened Cajun Catfish with Shrimp Étouffée - **\$40**

Chicken Florentine with White Wine Cream Sauce - **\$40**

Seared Chicken Breast with Shitake Thyme Cream Sauce - **\$40**

Parmesan Crusted Chicken Breast with Lemon Caper Butter - **\$40**

Artichoke & Mozzarella Stuffed Chicken Breast with Tomato & Chive Butter - **\$40**

Mediterranean Chicken with Olives, Onions, Roma Tomatoes, Feta Cheese
and Lemon Caper Butter - **\$40**

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LUNCH BUFFETS

*Includes Iced Tea, Iced Water and Fresh Brewed Coffee
Note: Minimum of 30 Guests Required for Buffets*

LIGHTHOUSE LUNCH BUFFET - \$40 per person

Tossed Field Greens with Dressing
Mediterranean Pasta Salad
Parmesan Crusted Chicken with Lemon Caper Butter
Braised Beef Bourguignon
Country Green Beans with Smoked Bacon
Roasted Garlic Mashed Potatoes
Chocolate Ganache Cake and Assorted Cookies

BBQ ON THE BAY LUNCH BUFFET - \$42 per person

Hill Country Greens with Buttermilk Ranch Dressing
Creamy Red Jacket Potato Salad
Smoked BBQ Brisket with Honey BBQ Sauce
Oven Roasted BBQ Chicken and Smoked Sausage
Creamy Macaroni and Cheese
Baked Beans
Jalapeno Corn Bread Biscuits and Rolls
Texas Pecan Pie and Brownie Bites

LEAGUE CITY DELI LUNCH BUFFET- \$36 per person

Garden Pasta Primavera Salad
Red Jacket Potato Salad
Sliced Mesquite Smoked Turkey, Honey Glazed Ham,
Lean Roast Beef and Genoa Salami
Sliced Swiss, American, and Cheddar
Assorted Relishes, Lettuce, Sliced Tomato, and Bermuda Onions
Sliced Breads, Croissants, and Ciabatta Rolls
Homemade Cookies and Brownies

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LUNCH BUFFETS

Includes Iced Tea, Iced Water and Fresh Brewed Coffee

Note: Minimum of 30 Guests Required for Buffets

TEX-MEX LUNCH BUFFET - \$42 per person

Ensalada Verde with Zesty Ranchero Dressing

Jicama Vegetable Slaw

Chicken and Beef Fajitas with Poblano Peppers and Onions

Baked Enchiladas with Jack Cheese and Guajillo Sauce

Spanish Style Rice and Refried Black Beans

Flour Tortillas, Guacamole, Salsa, Pico de Gallo, Shredded Cheese

Tortilla Chips with Queso

Tres Leches and Sopapillas

MAMMA MIA! ITALIAN LUNCH BUFFET - \$42 per person

Crisp Romaine Lettuce, Focaccia Croutons, and Parmesan Cheese

with Creamy Caesar Dressing

Marinated Tomato Salad

Marinated Cucumber Salad

Penne Pasta and Cheese Tortellini

Creamy Alfredo Sauce and Marinara Sauce

Bay Shrimp with Lemon Caper Butter

Grilled Chicken with Anglaise Sauce

Fresh Baked Garlic Bread and Rolls

Italian Cream Cake with Biscotti

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Menu Prices Subject To Change

REFRESHMENT BREAKS

HALF-DAY BEVERAGE BREAK - \$18 per person

4 Hours Unlimited On-Site Consumption of Coffee, Teas, Soft Drinks, and Assorted Fruit Juices

FULL-DAY BEVERAGE BREAK - \$24 per person

8 Hours Unlimited On-Site Consumption of Coffee, Teas, Soft Drinks, and Assorted Fruit Juices

PROGRESSIVE BEVERAGE BREAK - \$36 per person

Morning

Assorted Pastries

Fresh Brewed Coffee, Herbal Teas, Soft Drinks, Bottled Water and Fruit Juices

Mid-Morning

Fresh Brewed Coffee, Herbal Teas, Soft Drinks,
Bottled Water and Fruit Juices

Afternoon

Assorted Cookies and Brownies

Fresh Brewed Coffee, Herbal Teas, Soft Drinks, Bottled Water and Fruit Juices

ALL DAY PACKAGE - \$56 per person

Morning

Assorted Pastries

Fresh Brewed Coffee, Herbal Teas, Soft Drinks and Bottled Water

Mid-Morning Refresh

Fresh Brewed Coffee, Herbal Teas, Soft Drinks and Bottled Water

Working Lunch

Pre-Made Sandwiches - Select Two; Served with Potato Chips and Whole Fruit

- ◆ Smoked Ham & Cheddar Cheese ◆ Smoked Turkey & Swiss Cheese
- ◆ Chicken Pecan Salad Croissant ◆ BLT, ◆ Roast Beef & Cheddar Cheese
- ◆ Grilled Vegetable Wrap Grilled Chicken Breast, Bacon, Avocado & Pepper Jack Cheese

Afternoon

Assorted Cookies and Brownies

Fresh Brewed Coffee, Herbal Teas, Soft Drinks and Bottled Water

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REFRESHMENT BREAKS

Note: All Breaks Are Based on a 30 Minute Consumption

HALF TIME BREAK

\$22 per person

Warm Soft Pretzels with Honey Mustard, Miniature Corn Dogs with French Mustard and Cracker Jacks
Served with Iced Tea, Iced Water and Fresh Brewed Coffee

COOKIE AND BROWNIE BREAK

\$18 per person

Brownies, Chocolate Chip, White Macadamia, Oatmeal Raisin, and Sugar Served with Iced Tea, Iced Water and Fresh Brewed Coffee

TRES AMIGOS BREAK

\$24 per person

Crisp Corn Tortilla Chips, Roasted Tomato Salsa, Queso, Guacamole, Churros and Sopapillas with Honey
Served with Iced Tea, Iced Water and Fresh Brewed Coffee

HEALTHY BREAK

\$22 per person

Cascading Display of Fresh Vegetables, Garlic and Herb Hummus, Individual Bags of Trail Mix and Granola Bars
Served with Iced Tea, Iced Water and Fresh Brewed Coffee

TAILGATE PARTY

\$30 per person

Miniature Corndogs, Beef Sliders with Cheddar, Miniature Soft Pretzels, Homemade Potato Chips and Cracker Jacks
Served with Iced Tea, Iced Water and Fresh Brewed Coffee

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RECEPTIONS

Beverages Are Not Included in Packages

HORS D' OEUVRES PACKAGE - \$34 per person

(2 pieces per item, per person)

Sesame Chicken Tenders with Teriyaki Sauce
Wild Mushroom Tartlets
Cheese Steak Spring Rolls with Ranch Dressing
Assorted Mini Croissant Sandwiches
Assorted Mini Cookies and Brownie Bites

PREMIUM HORS D' OEUVRES PACKAGE - \$52 per person

2 pieces per item, per person; Minimum of 30 Guests Required

APPETIZERS

Seasonal Fruit Display with Honey Yogurt Dip
Domestic Cheeses with Gourmet Crackers

HOT HORS D' OEUVRES - SELECT THREE

Wild Mushroom Tartlets
Sesame Chicken Tenders with Teriyaki Sauce
Tandoori Chicken Skewers with Thai Peanut Sauce
Beef Empanadas with Cilantro Sauce
Miniature Beef Wellington
Parmesan Crusted Artichoke Hearts

CARVING STATION - SELECT ONE

Roasted Top Round of Beef or French Roasted Turkey Breast
Accompanied with Silver-Dollar Rolls and Condiments

Note: \$150 Carving Attendant Required

PASTA STATION

Buttered Pasta with Herb Cream Sauce and Basil Marinara Sauce
Garlic Bread and Parmesan Cheese

DESSERT STATION

Cookies and Brownies

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RECEPTION ENHANCEMENTS

*Minimum of 25 People Required; Does Not Include Beverages
Stations are Appetizer Portions not to be substituted for a meal*

FAJITA STATION - \$26 per person

Beef and Chicken Fajita Strips with Poblano Peppers and Onions, Flour Tortillas,
Sour Cream, Salsa, Pico de Gallo and Guacamole

CAESAR SALAD BAR - \$14 per person

Crisp Romaine Lettuce, Focaccia Croutons, Parmesan and Caesar Dressing
With Chicken - **\$16 per person** or With Grilled Shrimp - **\$18 per person**

MAC AND CHEESE BAR - \$16 per person

Creamy White Cheddar Macaroni and Cheese
Toppings Included: Fresh Chives, Chopped Bacon, Tomatoes, Sour Cream and
Shredded Cheddar Cheese

PASTA STATION - \$20 per person

Buttered Pasta, Alfredo and Marinara Sauce, Parmesan and Garlic Bread
With Grilled Chicken - **\$24 per person** or With Grilled Shrimp - **\$26 per person**

TACO BAR - \$22 per person

Grilled Chicken, Ground Beef, Shredded Cheese, Onions, Salsa, Cilantro, Sour Cream,
Pico De Gallo, Corn & Flour Tortillas

DESSERT STATION - \$23 per person

Seasonal Cakes, Assorted Pies, Brownies, Cookies, Petit Fours

A LA CARTE ITEMS

Domestic Cheese with Crackers and French Bread - **\$12 per person**
Garden Fresh Crudité and Relishes with Basil Herb Dip - **\$10 per person**
South of the Border Guacamole or Queso with Chips - **\$12 per person**
Mediterranean Hummus with Tahini and Toasted Rounds - **\$10 per person**
Spinach and Artichoke Dip with Toasted French bread - **\$12 per person**
South Shore Crab Dip with Toasted French bread - **\$14 per person**

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RECEPTIONS

50 Pieces per order

HOT

- Mini Gulf Crab Cakes with Lemon Butter - **\$300**
- Bacon Wrapped Shrimp with BBQ Garlic Butter - **\$300**
- Tandoori Chicken Skewers with Thai Peanut Sauce - **\$200**
- Chicken Santa Fe wrapped with Bacon and Jalapeños - **\$200**
- Southern Fried Chicken Tenders with Honey Mustard - **\$200**
- Sesame Chicken Tenders with Teriyaki Sauce - **\$200**
- Wild Mushroom Tartlets - **\$200**
- Cheese Steak Spring Rolls with Ranch Dressing - **\$200**
- Beef Empanadas with Cilantro Sauce - **\$350**
- Greek Spinach Spanakopita - **\$200**
- Mini Beef Wellingtons - **\$300**

COLD

- Gulf Shrimp on Ice with Brandy Herb Cocktail Sauce - **\$300**
- Smoked Salmon on Herb Toasted Round - **\$300**
- Seared Tuna with Wasabi Cream on Toasted Round - **\$300**
- Assorted Mini Croissant Sandwiches - **\$200**
- Smoked Angus Beef Crostini with Horseradish Cream - **\$300**
- Deviled Eggs with Applewood Smoked Bacon - **\$200**
- Brie Cheese and Fig Jam on Toasted Round - **\$200**
- Tomato Bruschetta on Toasted Round - **\$200**
- Mediterranean Antipasto Kabob - **\$250**
- Asparagus Wrapped in Prosciutto - **\$250**
- Assorted Petit Fours - **\$200**

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DINNER BUFFETS

Includes Iced Tea, Iced Water and Fresh Brewed Coffee

Note: Minimum of 30 Guests Required for Buffets

FIESTA DINNER BUFFET - \$56 per person

Mixed Greens with Mango Cilantro Dressing
Jicama Vegetable Slaw with Cilantro Lime Vinaigrette
Potato, Roasted Corn and Pinto Bean Salad
Beef and Chicken Fajitas with Sautéed Poblano Peppers and Onions
Baked Red Fish Veracruz with Olive, Onion and Tomato
Achiote Chicken Breast with Cilantro Cream Jack Cheese
Refried Black Beans and Spanish Style Rice
Crispy Tortilla Chips with Queso
Flour Tortillas, Pico de Gallo, Guacamole, Shredded Cheese,
Sour Cream and Lettuce
Tequila Cheesecake, Tres Leches Cake and Sopapillas with Honey

BELLA ITALIANO DINNER BUFFET - \$56 per person

Crisp Romaine Lettuce with Focaccia Croutons,
Parmesan Cheese and Caesar Dressing
Antipasto Salad tossed with Mushrooms, Artichokes, and Olives
Sliced Buffalo Tomatoes, Mozzarella Cheese and Oregano Vinaigrette
Pistachio Crusted Salmon with Tomato Basil Butter
Italian Sausage and Grilled Peppers
Baked Chicken Piccata with Lemon Caper Butter
Penne Pasta with Choice of Alfredo or Marinara Sauce
Sautéed Italian Squash with Plum Tomatoes
Fresh Baked Garlic Bread
Amaretto Cheesecake and Tiramisu with Biscotti

Prices Do Not Include 24% Service Charge and 8.25% Sales Tax.

Menu Prices Subject To Change

DINNER BUFFETS

Includes Iced Tea, Iced Water and Fresh Brewed Coffee

Note: Minimum of 30 Guests Required for Buffets

TEXAS BBQ DINNER BUFFET - \$58 per person

Hill Country Greens with Buttermilk Ranch Dressing
Red Jacket Potato Salad with Smoked Bacon and Creamy Cole Slaw
Smoked BBQ Brisket with Honey BBQ Sauce
Roasted BBQ Rubbed Chicken Breast and Grilled Smoked Sausage
Macaroni and Cheese
Baked Beans
Jalapeno Corn Bread Biscuits and Rolls
Warm Hill Country Cobbler and Texas Pecan Pie with Whipped Cream

BOURBON STREET DINNER BUFFET - \$60 per person

Fried Green Tomato Salad
Mixed Greens, Grape Tomato, Cucumber, Feta Cheese and Red Onions
with Dijon Mustard Vinaigrette
Muffuletta Pasta Salad
Grilled Chicken Creole with Sweet Peppers
Blackened Salmon with Lemon Caper Butter
Roasted Pork Medallions with Stone Ground Mustard Sauce
Red Beans and Rice
Zucchini and Red Peppers
New York Cheesecake and Pecan Pie

Prices Do Not Include 24% Service Charge and 8.25% Sales Tax.

Menu Prices Subject To Change

DINNER BUFFETS

*Includes Iced Tea, Iced Water and Fresh Brewed Coffee
Note: Minimum of 30 Guests Required for Buffets*

SOUTH SHORE DINNER BUFFET - \$59 per person

Starters – Select Two

Mixed Greens, Tomatoes, Shredded Cucumbers, Croutons with Ranch
Romaine with Croutons, Parmesan Cheese and Caesar Dressing
Shrimp, Corn, Tomato and Black Bean Salad with Chipotle Dressing

Entrees – Select Three

◆ Seared Breast of Chicken with Shitake Thyme Mushroom Cream Sauce
◆ Braised Beef Bourguignon ◆ Chicken Piccata with Artichoke and Mushrooms and Lemon Caper Butter
◆ Pistachio Crusted Salmon with Citrus Lemon Butter ◆ Pan Seared Pork Tenderloin with Shitake Mushrooms and Natural Rosemary Au Jus

Sides – Select Two

◆ Sautéed Seasonal Vegetable Medley ◆ Country Green Beans with Smoked Bacon
◆ Steamed Broccoli with Herb Butter ◆ Roasted Garlic Mashed Potatoes
◆ Roasted Fingerling Potatoes ◆ Jasmine Rice Pilaf

Desserts – Select Two

◆ Chocolate Ganache Cake ◆ Texas Pecan Pie
◆ Gourmet New York Cheesecake ◆ Italian Crème Cake

BUFFET ENCHANCEMENTS

*Accompanied with Silver-Dollar Rolls and Condiments
\$150 Carving Attendant Fee Required for all carving stations*

Roast Top Round of Beef (75 servings)
\$350
Herb and Garlic Crusted NY Sirloin (30 servings)
\$400
Roast Prime Rib of Beef with Au Jus
& Horseradish cream (30 servings)
\$500
Beef Tenderloin (25 servings)
\$400

Tuscan Herb Brined Turkey Breast with
Cranberry Relish (30 servings)
\$275
Maple Glazed Smoked Pit Ham (30 servings)
\$300
Chipotle & Raspberry Glazed Pork Loin (50 serving)
\$350
Smoked Beef Brisket (50 servings)
\$300

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PLATED DINNERS

*Includes Chef's Choice of Starch & Vegetable, Warm Rolls
Iced Tea, Iced Water and Coffee*

ENTRÉES

- Seared Breast of Chicken with Shitake Thyme Cream Sauce - **\$48**
Pecan Crusted Chicken with Maple Beurre Blanc - **\$48**
Achiote Chicken with Cilantro Cream, Jack Cheese and Tortilla - **\$48**
Chicken Florentine with White Wine Cream Sauce - **\$48**
Blackened Red Fish, Sautéed Shrimp, Tomato & Caper Herb Butter - **\$54**
Pistachio Crusted Salmon with Lemon Butter Sauce - **\$50**
Braised Boneless Beef Short Rib with Dr. Pepper Glaze & Fried Onions - **\$50**
Tenderloin of Beef (8oz) with Glazed Cipollini Onions & Pinot Noir Sauce - **\$56**

DUAL COMBINATION ENTRÉES

- Pistachio Crusted Salmon and Sautéed Chicken Piccata with
Lemon Caper Butter Sauce - **\$52**

Grilled Beef Tenderloin with Herb Butter and Bacon Wrapped Chicken Breast with
Roasted Poblano Cream Sauce - **\$54**

Grilled Beef Tenderloin with Béarnaise Sauce and Herb Crusted Salmon with
Chive Beurre Blanc - **\$58**

Grilled Beef Tenderloin with Red Onion Jam and Gulf Shrimp with
Lemon Caper Butter Sauce - **\$58**

Grilled Beef Tenderloin with Bordelaise Sauce and
Maryland Style Crab Cake with Chive Beurre Blanc - **\$60**

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PLATED DINNERS

Complete Your 3-Course Dinner with your Selection of Salad and Dessert

SALAD OPTIONS

Seasonal Greens

Mesclun Greens, Grape Tomatoes, Sliced Cucumber, Carrot
Julienne and Choice of Ranch, Italian, or Caesar Dressing

Classic Caesar

Crisp Romaine Lettuce, Focaccia Croutons, Parmesan Cheese and
Creamy Caesar Dressing

Mixed Greens

Mesclun Greens, Sliced Red Vine Tomatoes, Feta Cheese,
Walnuts and Balsamic Vinaigrette Dressing

Wedge Salad

Iceberg Wedge, Diced Tomatoes, Diced Cucumbers, Chopped Bacon
and House-made Bleu Cheese Dressing

DESSERT OPTIONS

Chocolate Ganache Cake with Dark Chocolate Sauce

Texas Pecan Pie with Whipped Cream Topping

Gourmet New York Cheesecake with Strawberry Coulis

Red Velvet Cake with Cream Cheese Frosting

Italian Crème Cake

Turtle Cheesecake with Caramel Sauce

Carrot Cake with Cream Cheese Frosting

Chocolate and Vanilla Checkered Board Cake with Dark Chocolate Sauce

*Prices Do Not Include 24% Service Charge and 8.25% Sales Tax.
Menu Prices Subject To Change*

BAR SERVICES

Note: All Banquet Bars are Credit Card Only. No Cash Accepted.

BAR STAFFING

Bartender and Cashier - 1 per 125 Guests - \$150 each
Bar Set Up Fee – Groups with 50 Guests or Under - \$75
Wine Attendant – Required for passing Champagne or Wine - \$150

LIQUOR

Titos Vodka, Crown Royal Whiskey, Dewars Scotch,
Blue Chair Bay Rum, Lunazul Tequila and Makers Mark Bourbon

Banquet Bar: \$12 or Host Bar: \$10

WINE

Sycamore Lane Chardonnay and Pinot Grigio
Sycamore Lane Cabernet Sauvignon and Merlot

Banquet Bar: \$10 or Host Bar: \$9

BEER

Bud Lite, Shiner Bock, Michelob Ultra and Dos Equis

Banquet Bar: \$7 or Host Bar: \$6

HOSTED DRINK TICKETS

Tickets can be used for any Liquor, Beer or Wine
\$10 each

FULL HOST BAR PACKAGE HOST BEER & WINE PACKAGE

One Hour - \$36 per person
Two Hours - \$42 per person
Three Hours - \$46 per person
Four Hours - \$52 per person

One Hour - \$20 per person
Two Hours - \$25 per person
Three Hours - \$30 per person
Four Hours - \$35 per person

*Prices Do Not Include 24% Service Charge and 8.25% Beverage Tax.
Menu Prices Subject To Change*

WINE LIST

SPARKLING WINE

Veuve de Paris, Blanc de Blancs, California - **\$32**

Dom Perignon Brut, Champagne, France - **\$550 (*Upon Request*)**

WHITE WINE

Sycamore Lane Vineyards, Chardonnay, California - **\$28**

Sycamore Lane Vineyards, Pinot Grigio, California - **\$28**

Robert Mondavi Chardonnay, California - **\$30 (*Upon Request*)**

Hess Collection, Shirtail Chardonnay, Napa - **\$34 (*Upon Request*)**

Caymus “Conundrum” White Blend, California - **\$42 (*Upon Request*)**

RED WINE

Sycamore Lane Vineyards, Cabernet Sauvignon, California - **\$28**

Sycamore Lane Vineyards, Merlot, California - **\$28**

14 Hands Merlot, Washington - **\$30 (*Upon Request*)**

Archaval Ferrar “AF” Malbec, Argentina - **\$34 (*Upon Request*)**

Columbia Crest “Grand Estates” Cabernet Sauvignon, WA - **\$34 (*Upon Request*)**

*Note: All Bottles Labeled “Upon Request” Are Not Retained On Property, and
the Hotel must receive advance notice for ordering purposes*

*Prices Do Not Include 24% Service Charge and 8.25% Beverage Tax.
Menu Prices Subject To Change*