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**\*Highly recommended to have a Banquet Attendant to take care of all needs of guests. They will refill and refresh all food and beverage clear plates and utensils, and to keep your event tidy and kept up.\***

 **$50 Per Server for every 50 Guests**

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***One Stop Package Deal***

**Pre-Meeting**

Selection of Warm Chef House Pastries

Includes: Butter, Preserves, & Cream Cheese

Seasonal Whole & Sliced Fruit

Assorted Juices, Water Service, Hot Tea, Regular & Decaffeinated Coffee

**Lunch House Buffet**

Chef Selection of Variety Delectable lunch Options

(Pasta Bar, BBQ, Fajitas, Cold Cuts)

 Includes; Garden Salad with assorted Dressings and Chef’s Assorted Desserts

Ice Tea, Water Service, Regular & Decaffeinated Coffee

**Afternoon:**

Hot Buttered Popcorn & Fresh Baked in House Cookies

Variety of Soft Drinks, Water Service, Ice Tea, Regular & Decaffeinated Coffee

***$30.00 Per Person***

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***Breakfast***

All Breakfast Menus will include Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, and Assorted Juices

Breakfast Buffets Minimum of 20 People

**Southwest Breakfast Buffet**

Sliced Seasonal Fruit

Scrambled Eggs with Topping Bar

(Diced Ham, Green Peppers, Red Onions, Shredded Cheese and Fresh Salsa)

Warm Flour Tortillas

Home Fried Potatoes, Refried Beans

Crispy Bacon Strips, Country Sausage

$18.95 Per Person

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***Breakfast***

All Breakfast Menus will include Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, and Assorted Juices

Breakfast Buffets Minimum of 20 People

**Continental Breakfast**

Sliced Seasonal Fresh Fruit & Berries

Assorted Cereals and Milk

Assorted Breakfast Pastries

Fresh Biscuits and Gravy

$15.95 Per Person

**Red Rock Breakfast Buffet**

Sliced Seasonal Fruit & Berries

Scrambled Eggs, Home Fried Potatoes

Crispy Bacon, Country Sausage

Assorted Breakfast Pastries

$18.95 Per Person

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***Plated Breakfasts***

All Breakfast Menus will include Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, and Assorted Juices

**All American Breakfast**

Fluffy Scrambled Eggs

Choice of Ham, Bacon, or Country Sausage

Home Fried Potatoes, Fresh Biscuits with Butter and Preserves

$13.95 Per Person

**All in One Breakfast**

Fluffy Scrambled Eggs, Cheddar Cheese, and your choice of Crispy Bacon or Country Sausage Wrapped inside two warm Flour Tortillas, or a Buttered Croissant

Served with Fresh Salsa and Home Fried Potatoes

$13.95 Per Person

**Migas, Migas, Migas**

Scrambled Eggs with Bell Peppers, Onions, Tomatoes, and Corn Tortillas Strips, finished with Pepper Jack Cheese, Served with Fresh Salsa and Home Fried Potatoes, refried beans, and Flour or Corn Tortillas

$13.95 Per Person

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***Breakfast Al a Carte***

In House Baked Danishes, Pastries, Cinnamon Rolls, Muffins or Croissants $24.00 Per Dozen

Doughnuts $10 Per Dozen

Bagels with Cream Cheese $24.00 Per Dozen

Ham, Egg, and Cheese Breakfast Croissants $4.50 Each

Sausage, Egg, and Cheese Biscuits $4.50 Each

Breakfast Tacos $3.00

Fresh Whole Fruit $2.50 Per Person

Sliced Seasonal Fruit with Cottage Cheese $4.50 Per Person

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***Coffee Breaks***

**The All Day Deal**

Upon arrival: Coffee, Decaffeinated Coffee, Hot tea, Assorted Chilled Juices, Assorted Soft Drinks, and Assorted Breakfast Pastries (Croissants, Danishes, Muffins)

Mid-Morning: Coffee, Decaffeinated Coffee, Ice Tea, and Assorted Soft Drinks

Afternoon: Coffee, Decaffeinated Coffee, Ice Tea, and Assorted Soft Drinks and Freshly Baked Cookies

$15.95 Per Person

**The All Day Beverages**

Upon arrival: Coffee, Decaffeinated Coffee, Hot tea, Assorted Chilled Juices, Assorted Soft Drinks

Mid-Morning: Coffee, Decaffeinated Coffee, Ice Tea, and Assorted Soft Drinks

Afternoon: Coffee, Decaffeinated Coffee, Ice Tea, and Assorted Soft Drinks

$13.95 Per Person

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 **The Executive Break**

Upon Arrival: Regular and Decaffeinated Coffee, Hot Tea, Assorted Chilled Juices, Assorted Soft Drinks, Sliced Seasonal Fresh Fruit and Assorted Breakfast Pastries

Mid-Morning: Regular and decaffeinated Coffee, Iced Tea, and Assorted Soft Drinks

Afternoon: Regular and Decaffeinated Coffee, Iced Tea, and Assorted Soft

$16.95 Per Person

**Continental Break**

Assorted Breakfast Breads, Danishes, and Pastries,

Sliced Fruit, Preserves, and Butter.

Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, and Water Service

$12.95 Per Person

**Live Strong Break**

Assorted Yogurts with Granola and Dried Fruit toppings, Dried Cereals, and Sliced Fresh Fruit; Bagels & Croissants with Butter and Preserves; and Freshly Brewed Regular and Decaffeinated Coffee, Assorted Chilled Juices, and Hot Tea. $12.95 Per Person

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***Theme Breaks***

Minimum of 10 People

**Health Corner**

Fresh Whole Fruit, Yogurts with Granola, Raisins and Sliced Banana Toppings, Granola Bars, Assorted Chilled Juices, Sports Drinks and Bottled Waters

$12.95 Per Person

**Border Break**

Crispy Tortilla Chips, Hot Chili con Queso Dip, Guacamole, Fresh Salsa,

Assorted Soft Drinks and Chilled Lemonade

$10.95 Per Person

**Chips and Candy Bar**

Assorted Chips and Varieties of Candies

With bottled water and Sodas $9.50 Per Person

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**Milk and Cookies Break**

Assorted Fresh Baked Cookies with White and Chocolate Milk or Freshly Brewed Regular Hot and Ice Coffee

$9.95 Per Person

**Cheese and Crackers Break**

Imported and Domestic Cheeses

Variety of Crackers, Seasonal Sliced Fruit, and Bottled Water and Ice Tea

$11.95 Per Person

**Sweet and Salty Break**

Warm Pretzels with Mustard

Hot Fresh Popped Popcorn

Mixed Nuts and Assorted Candy Bars

Assorted Soft Drinks

$10.95 Per Person

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***Create Your Own Break***

**Beverages**

Coffee, Decaffeinated Coffee, or Hot Tea $18.95 Per Gallon

Iced Tea $16.95 Per Gallon

Pink Lemonade $16.95 Per Gallon

Orange Juice $19.85 Per Gallon

 Apple, Grapefruit or Cranberry Juices $14.95 Per Gallon

Bottled Water $2.00 Each

Bottled Juice $3.00 Each

Red Bull Energy Drink $4.00 Each

Hot Chocolate $2.00 Per Packet

Frappuccino $5.00 Each

Soft Drinks $2.00 Per Person

Individual Hot Teas $2.00

Bottled Milk $2.50

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***Break A La Carte***

Fresh Vegetables Crudité

With Ranch Dipping Sauce

$3.95 Per Person

Seasonal Fresh Fruit

With Domestic and Imported Cheeses

$4.95 Per Person

Sour Cream and Onion Dip

Served with Potato Chips

$2.95 Per Person

Spinach Dip

$3.95 Per Person

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***Break A La Carte***

1 Quart Feeds 10-12 People

Salsa

Served with Tortillas

$20.00 Per Quart

Guacamole Dip

Served with Tortilla Chips

$40.00 Per Quart

Hot Chili con Queso

Served with Tortilla Chips

$50.00 Per Gallon

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***Snacks***

Freshly Bakes Cookies $24.00 Per Dozen

Double Chocolate Brownies $24.00 Per Dozen

Assorted Individual Yogurts $2.50 Each

Granola Bars $15.95 Per Dozen

Candy Bars $16.95 Per Dozen

Popcorn $2.00 Per Person

Bite Sized Pretzels $2.00 Per Person

Chips $2.00 Per Person

Giant Pretzels with Salt or Sugar $4.00 Per Person

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***Lunch***

Minimum of 30

**Continental Lunch**

Iced Tea, Regular & Decaffeinated Coffee

Fresh Garden Greens with Assorted Dressings, Caesar Salad, or Soup De Jour

Assorted Rolls and Butter or Assorted Crackers

Choice of One Entree:

Chicken Cabonera

Chicken Pesto Pasta

Lemon Crusted Tilapia

Roasted Pork Loin Apple Demi-Glace

Choice of Two Sides:

Parsley Baby New Potatoes

Roasted Herb Potatoes

 Rice Pilaf

Garlic Roasted Mash Potatoes

Parmesan Pasta Salad

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Baked Beans

Medley of Fresh Seasonal Vegetables,

Broccoli Florets,

Cole Slaw,

Potato Salad

Fruit Salad

Butter Corn

Choice of One Assorted Desserts:

Pies, Cheesecakes

Cobblers, Cookies, or

Double Chocolate Brownies

$19.95 Per Person Buffet

$17.95 Per Person Plated

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**Fajita Lunch**

Fresh Garden Greens with Assorted Dressings,

Fresh Caesar Salad,

Or Home Made Taco Salad

Grilled Beef and Chicken Fajitas

Spanish Rice, Refried Beans, Flour or Corn Tortillas

Diced Tomatoes and Onions

Grated Cheddar Cheese

Sour Cream, Fresh Salsa, and Guacamole

Assorted Cakes

Iced Tea, Regular & Decaffeinated Coffee

$17.95 Per Person Buffet

$15.95 Per Person Plated

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**Hill Country Barbecue**

Fresh Garden Greens with Assorted Dressings, Fresh Caesar Salad, or Our Hill Country Chili

All American Potato Salad

Poppy Seed Cole Slaw

BBQ Chicken, BBQ Sausage

Buttered Corn Cobbett’s

Baked Beans Ranchero

Assorted Cobblers

Iced Tea, Regular & Decaffeinated Coffee

$16.95 Per Person Buffet

$14.95 Per Person Plated

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**Pasta Bar**

Classic Caesar Salad, Fresh Garden Greens with Assorted Dressings, or Soup De Jour

Italian Marinated Vegetable Salad

Tri-Color Fettuccini & Classic Tortellini

Meatball Marinara Sauce & Alfredo Sauce

Chicken Parmesan

Warm Garlic Bread Sticks

Tiramisu

Iced Tea, Regular & Decaffeinated Coffee

$16.95 Per Person Buffet

$14.95 Per Person Plated

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**Texas Burger Lunch**

Choice of two sides:

Fresh Garden Greens with Assorted Dressings, All American Potato Salad, Poppy Seed Cole Slaw, Potato Chips, Onion Rings, or French Fries

Choice of one Meat:

1/2 lb. Hamburger Patty, Grilled Chicken Breast, or Veggie Burger

Sliced Cheddar and Swiss Cheeses

Sliced Tomatoes and Onions

Leaf Lettuce, Deli Pickle Spears

Assorted Condiments

Kaiser Rolls

German Chocolate Cake

Iced Tea, Regular & Decaffeinated Coffee

$14.95 Per Person Buffet

(Two Meats for $15.95 Per Person)

$12.95 Per Person Plated

(Two Meat for $13.95 Per Person)

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***Light Luncheon***

Minimum of 20 people

**Deli Lunch**

All- American Potato Salad, Parmesan Pasta Salad,

Or Mixed Field Greens with Vinaigrette

Tray of Sliced Roast Beef, Turkey, Smoked Ham, and Salami

Cheddar, Swiss, and Jack Cheese

Sliced Tomatoes, Pickles, Lettuce, and Onions

Mustard and Mayonnaise,

 Assorted Bread Rolls and Potato Chips

Freshly Baked Cookies or Double Chocolate Brownies

Iced Tea, Water, Regular & Decaffeinated Coffee

$16.95 Per Person Buffet

$14.95 Per Person Plated

$12.95 Per Person Boxed

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***Light Luncheon***

Minimum of 20 people

**In the Ball Park**

Choice of two sides:

All- American Potato Salad, Macaroni Salad, Fresh Garden Greens with Assorted Dressings, Potato Chips, or French Fries

Hot Dogs

Diced Onions, Pickle Relish, Sauerkraut, Sliced Jalapenos

Mayo, Mustard, Ketchup,

Chili and Cheese

Seasonal Fruits or Popsicles

Iced Tea, Regular & Decaffeinated Coffee

$15.95 Per Person Buffet

$13.95 Per Person Plated

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**Baked Potato Lunch**

Fresh Garden Greens and Assorted Dressings or

Soup du Jour

Giant Baked Potatoes

Whipped Butter, Cheddar and Parmesan Cheese

Sour Cream and Chives

Broccoli Florets, Diced Bell Peppers, Sliced Jalapeño Peppers,

Bacon Bits and Sliced Mushrooms

Freshly Baked Cookies or Double Chocolate Brownies

Iced Tea, Regular & Decaffeinated Coffee

$14.95 Per Person Buffet

$12.95 Per Person Plated

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**Soup and Salad**

Choose Three:

All- American Potato Salad, Parmesan Pasta Salad,

 Macaroni Salad, Poppy Seed Cole Slaw, Mixed Field Greens with Vinaigrette, Fresh Garden Greens with Assorted Dressings, Fresh Caesar Salad, Home Made Taco Salad, Soup du Jour, or Our Hill Country Chili

Warm Bread Sticks and Assorted Crackers

Assorted Cakes or Cookies

Iced Tea, Regular & Decaffeinated Coffee

$13.95 Per Person Buffet

$11.95 Per Person Plated

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***Hors D'oeuvres***

100 Pieces

**Cold Hors D’oeuvres**

Shrimp Cocktail with Lemon Wedges $200.00

Deviled Eggs $150.00

Salmon Pinwheels $200.00

Assorted Finger Sandwiches $200

Sliced Beef with Horseradish on a Toasted Baguette $225.00

Tomato and Mozzarella Bruschetta $250

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**Hot Hors D’ oeuvres**

Spanakopita $150.00

Meatballs $200.00

Stuffed Mushrooms $250.00

Chicken Wings $225.00

Crab Cakes $325.00

Beef Wellingtons $325.00

Vegetable Eggrolls $150.00

Mini Chicken Cordon Bleu $225.00

Mini Spicy Pork Eggroll’s $200.00

Southwest Chicken Eggroll’s $200.00

Frank Puff Pastry $200.00

Mini Quiche Assorted $150.00

Scallop Bacon Wrap $250.00

Shrimp Bacon Wrap $250.00

Spring Roll Veg $150.00

Mini Chicken Taquito $200.00

Tornado Southwestern Chicken $200.00

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***Display Tray***

Per Person

Domestic and Imported Cheese $7.00

Cheese and Cracker Tray $75.00

Seasonal Sliced Fruit $6.00

Seasonal Fresh Fruit Tray $75.00

Chocolate Covered Seasonal Whole Fruit $6.50

Vegetable Crudités $5.00

Vegetable Tray $75.00

Antipasto $8.00

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***Dinner***

All Dinners will be accompanied with Iced Tea and Coffee Service

**Theme Buffets**

Minimum of 40 People

**Fiesta Italiana**

Classic Caesar Salad

Antipasto Tray, Parmesan Pasta Salad, Italian Marinated Vegetable Salad

Bowtie Pasta and Tri-Color Fettuccini

Alfredo Sauce, Meatball Marinara Sauce,

 Chicken Parmesan

Chef's Selections of Fresh Vegetables

 Garlic Sticks and Tiramisu

$19.95 Per Person

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**Picnic in the Park**

Fresh Garden Greens with Assorted Dressings and Macaroni Salad

Fried or Baked Chicken Breast and Smoked Glazed Ham

Garlic Roasted Mash Potatoes and Corn on the Cob Honey Baked Biscuits with Butter

Peach or Cherry Cobbler

$17.95 Per Person

**The New American**

Waldorf salad

Roma Tomatoes and Fresh Mozzarella

With Basil Cracked Pepper and Olive Oil

 Rice Pilaf, Twice Baked Potatoes,

Boneless Breast of Chicken with Honey Dijon,

Roasted Pork Tenderloin with Apple Demi-Glaze,

Broccoli and Carrot Medley,

Hot Yeast Rolls and Butter

German Chocolate Cake

$19.95 Per Person

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All Dinners will be accompanied with Iced Tea and Coffee Service

**Theme Buffets**

Minimum of 40 People

**Texas Round Up**

Fresh Garden Greens with Assorted Dressings

All American Potato Salad, Poppy Seed Cole Slaw,

Sliced BBQ Beef Brisket, BBQ Chicken, & BBQ Sausage,

Baked Beans Ranchero, Buttered Corn on the Cob,

Garlic Roasted Mash Potatoes & Jalapeno Corn Bread,

Apple Cobbler

$21.95 Per Person

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All Dinners will be accompanied with Iced Tea and Coffee Service

**Theme Buffets**

Minimum of 40 People

**Mexican Fiesta**

Fresh Garden Greens with Assorted Dressings

Cheese Enchiladas with Chili Sauce

Grilled Beef and Chicken Fajitas

Refried Beans, Spanish Rice,

 Flour and Corn Tortillas

Diced Tomatoes, Onions, Sliced Jalapenos

Shredded Lettuce, and Shredded Cheddar Cheese

Fresh Salsa, Sour Cream, Guacamole, and Pico

Hot Queso Dip with Tortilla Chips

Tres Leches Cake

$23.95 Per Person

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***Plated Dinner Selections***

*All Plated Dinners will be Accompanied with the Chef's Selection of Seasonal Vegetables, Rolls and butter,* with Iced Tea and Coffee Service

**Begin your Dining Experience with one of the following:**

Garden Green Salad, Traditional Caesar Salad, Spinach Salad, Soup De Jour, or Seasonal Fruit

**Prime Rib Of Beef**

An 8 oz. Portion with au Jus and Caramelized Horseradish

Accompanied by a Twice Baked Potato

$25.95 Per Person

**Rib-Eye Laredo**

A 10 oz. Grilled Rib Eye topped with our Jack Daniel's Sauce

Served with Herb Roasted Baby New Potatoes

$25.95 Per Person

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**Roasted Loin of Pork**

Slow Roasted Pork Loin topped with an Apple Demi-Glace

Served with Oven Roasted Potatoes

$22.95 Per Person

**Farfalle Verona**

Bowtie Pasta Tossed with Artichoke,

Kalamata Olives, Capers, Red Onion,

Garlic, Basil, and Parsley

Topped with Parmesan Cheese

$20.95 Per Person

**Grilled Salmon**

Fresh Grilled Salmon Topped with Lemon Cilantro Butter

Accompanied by Red Pepper Polenta

$22.95 Per Person

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**Champagne Chicken**

Pan Seared Chicken with Champagne Cream Sauce

 Garnished with Seedless White Grapes

Served with Seasoned Rice Pilaf

$22.95 Per Person

**Chicken Poblano**

Grilled Breast of Chicken Topped with a Roasted

Poblano Cream Sauce

Complimented by Garlic Roasted Mash Potatoes

$21.95 Per Person

**Chicken Beurre Blanc**

Boneless Chicken Breast wrapped around

A Julienne of Seasonal Vegetables

And Topped by a Lemon Beurre Blanc Sauce

Served with Duchess Potatoes

$20.95 Per Person

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**Vegetable Lasagna**

Lasagna Noodles Layered with Hearty Vegetables,

 Ricotta Cheese and Seasoned Marinara Sauce

$19.95 Per Person

***Please select one of the following desserts to complete your dining experience:***

Assorted Cheese Cakes

 Assorted Cobblers

Tiramisu

Lemon Layer Cake

German Chocolate Cake

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***Kids’ Corner***

*Each Entrée will come with Fries or Fruit, 1 Cookie, and a Pink Lemonade for $8 Plated $10 Buffet*

Pizza (cheese or one topping)

5 Chicken Nuggets

2 Chicken Strips

Mac and Cheese

Grilled Cheese

Spaghetti and Meatballs

Hamburger or Cheeseburger

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***Stations***

$50 Chef Per Hour

**Pasta Station:** Choose from two pastas, two sauces, cheese, and assorted vegetables. Warm garlic bread included.

 $10.00 Per Person

**Add:**

Portobello Mushrooms for $1.00, Chicken for $2.00, Italian Sausage for $3.00, Shrimp for $4.00

**Fajita Station:** Flour Tortillas, Cheddar Cheese, Sour Cream, Guacamole, Pico de Gallo, Grilled Peppers, onions, and Salsa

Add Grilled:

 Chicken: $11.00, Steak: $11.00, Shrimp: $13.00, Seasonal Vegetables: $9.00

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**Salad Station:** Romaine Lettuce, Mixed Greens, Spinach, Parmesan, Low Fat Mozzarella, Croutons, Sun Dried Tomatoes, Roasted Turkey, Cucumbers, Onions, Tomatoes, Red Peppers, Strawberries, Apples, Walnuts, Pecans, Olives, Carrots, Green Peppers, with assorted dressings

$13.00 Per Person

**Ice Cream Station:** Assorted Ice Creams, with a variety of toppings; nuts, chocolates, fruits, (can be mixed in ice cream) drizzled with caramel, chocolate, or whipped cream.

$11.50 Per Person

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***Carving Station***

$50.00 Carver Per Hour

Oven Roasted Turkey: $200.00 (Serves 50)

Honey Glazed Ham: $200.00 (Serves 50)

Tender Pork Loin: $250.00 (Serves 50)

Juicy Beef Tenderloin: $300.00 (Serves 25)

Lemon Herbed Salmon: $250.00 (Serves 50)

Grilled Lamb: $300.00 (Serves 25)

Prime Rib: $300.00 (Serves 25)

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**Red Rock Bar**

In compliance with Texas Alcoholic Beverage Commission’s regulation, only licensed hotel staff can dispense any and all alcoholic beverage

Bartender Fee $100.00 for a minimum of 4 hours $25.00 each hour after

**Host Bar** – Per Drink Consumed Charged To Your Account with an 18% Service Charge

**Cash Bar**– Beverages Sold On A Cash Basis

Domestic Beers: $4.00

Imported Beers: $5.00

Top Shelf: $7.00

Red and White House Wines: $6.00

Domestic 7.75 Gallon Keg: $250.00

Imported 15.50 Gallon Keg: $300.00

**Mixed Drinks:**

Call: $6.00

Premium: $7.00

Cordials: $7.00

**Beverages:**

Bottled Water: $2.00

Soft Drinks: $2.00

Bottled Juices: $3.00