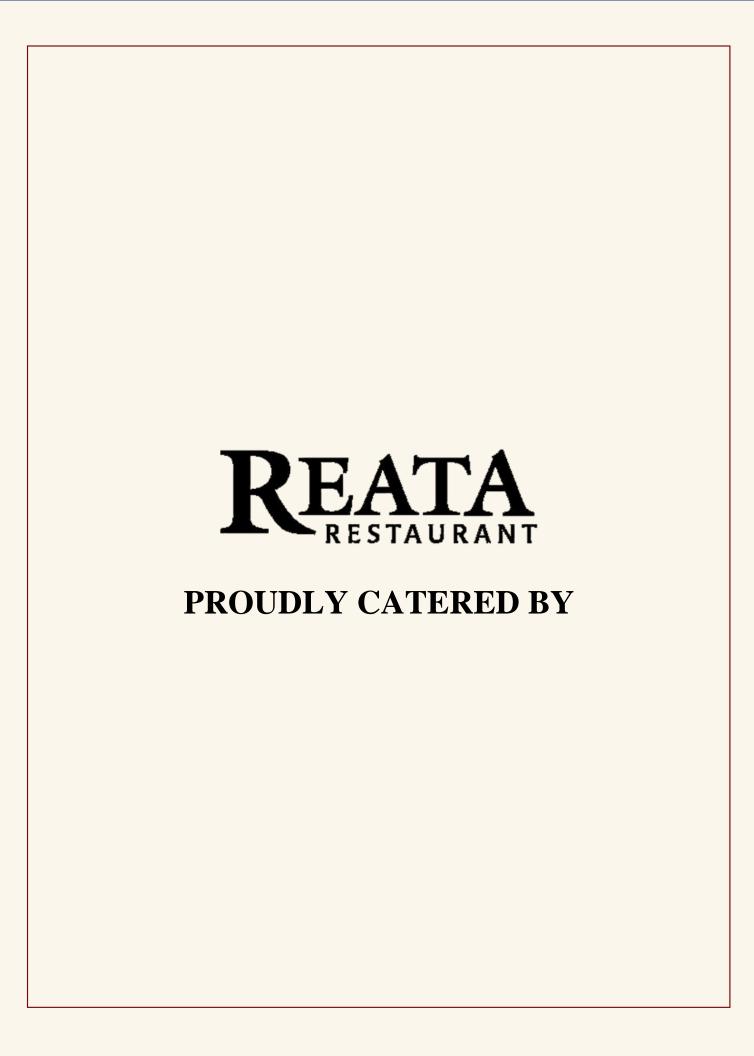
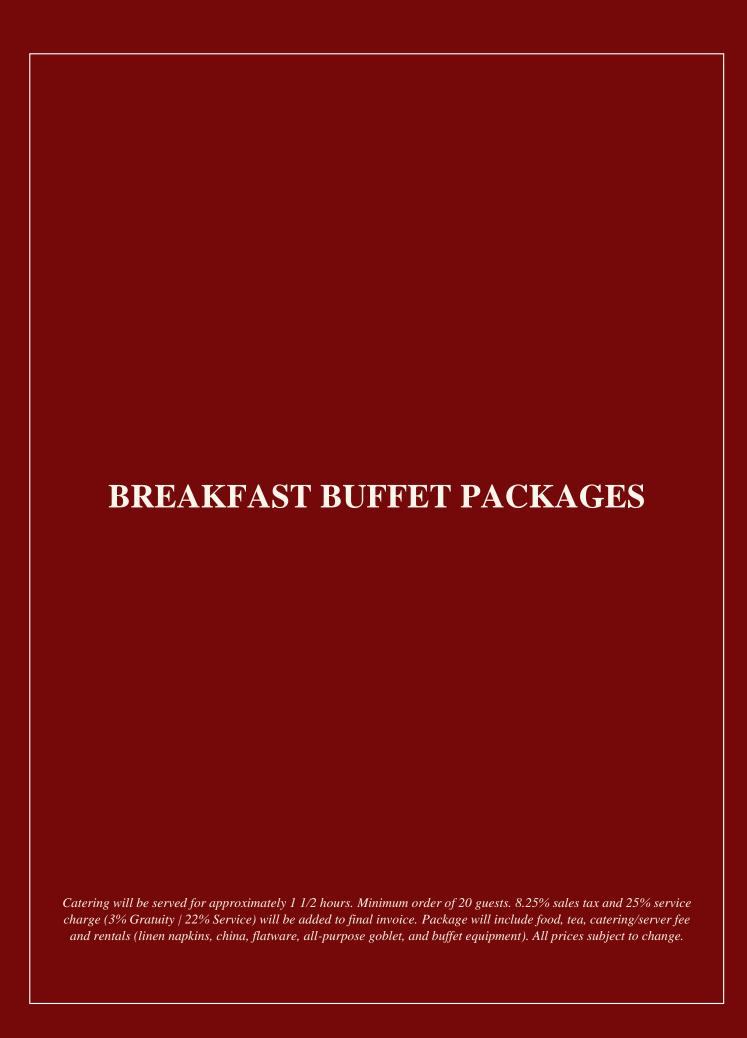


**CATERING MENUS** 







#### **BREAKFAST BUFFET PACKAGE #1**

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**

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



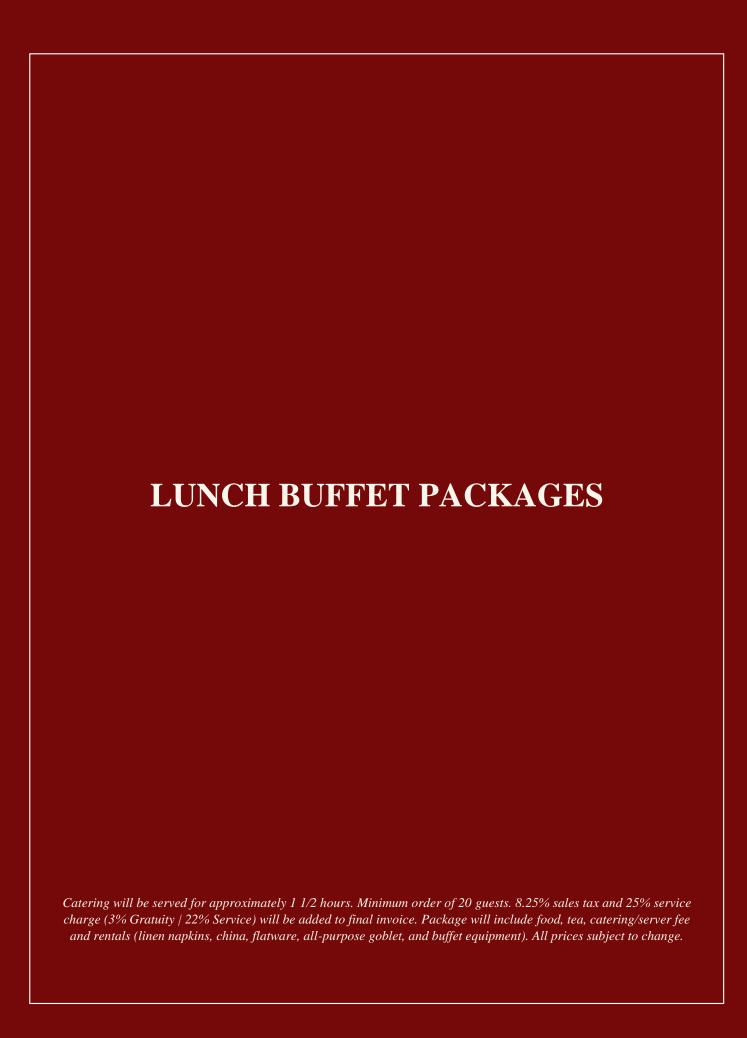


#### **BREAKFAST BUFFET PACKAGE #3**

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

\$50.00 per person







#### 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

Iced Tea

Water

\$51.00 per person





Salad:

Caesar Salad with Asiago Cheese and Sourdough Croutons

Entrée:

Carne Asada with Reata Cheese Enchiladas

Sides:

Spanish Styled Rice

Reata Beans

House Mada Chips and Salsa

Iced Tea

Water

\$53.00 per person





#### 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

Iced Tea

Water

\$51.00 per person





Salad:

Caesar Salad with Asiago Cheese and Sourdough Croutons

Entrée:

Stacked Chicken Enchilada

Sides:

Spanish Style Rice

Reata Beans

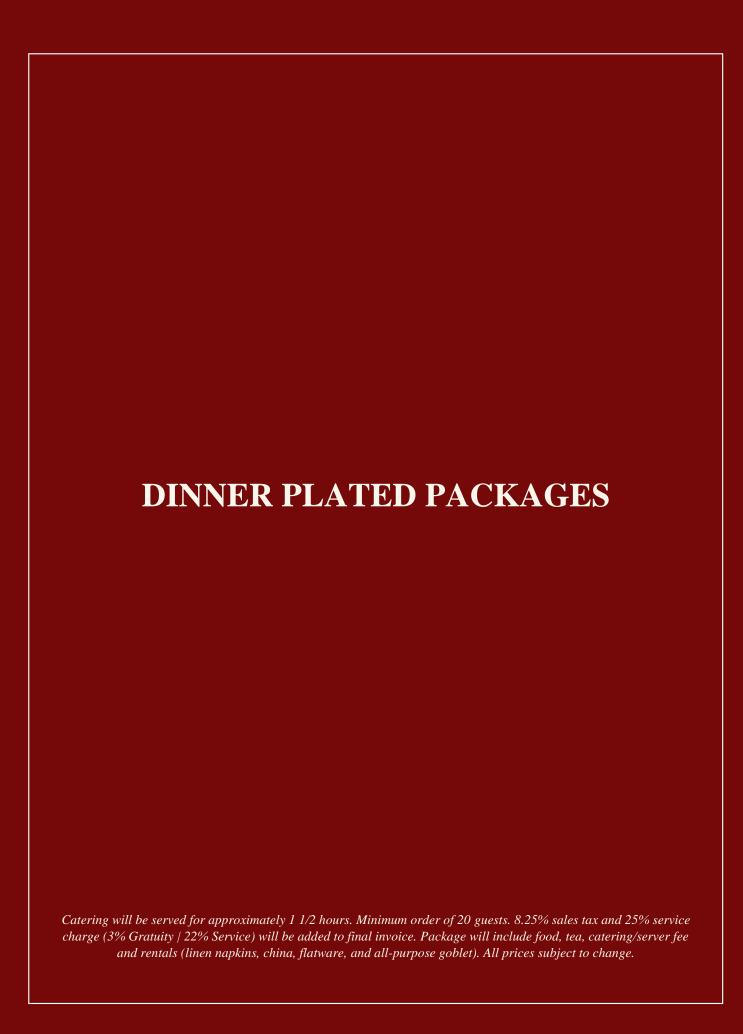
House Made Chips and Salsa

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

Iced Tea

Water

\$70.00 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):

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

Iced Tea

Water

\$86.00 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):

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

Iced Tea

Water

\$85.00 per person

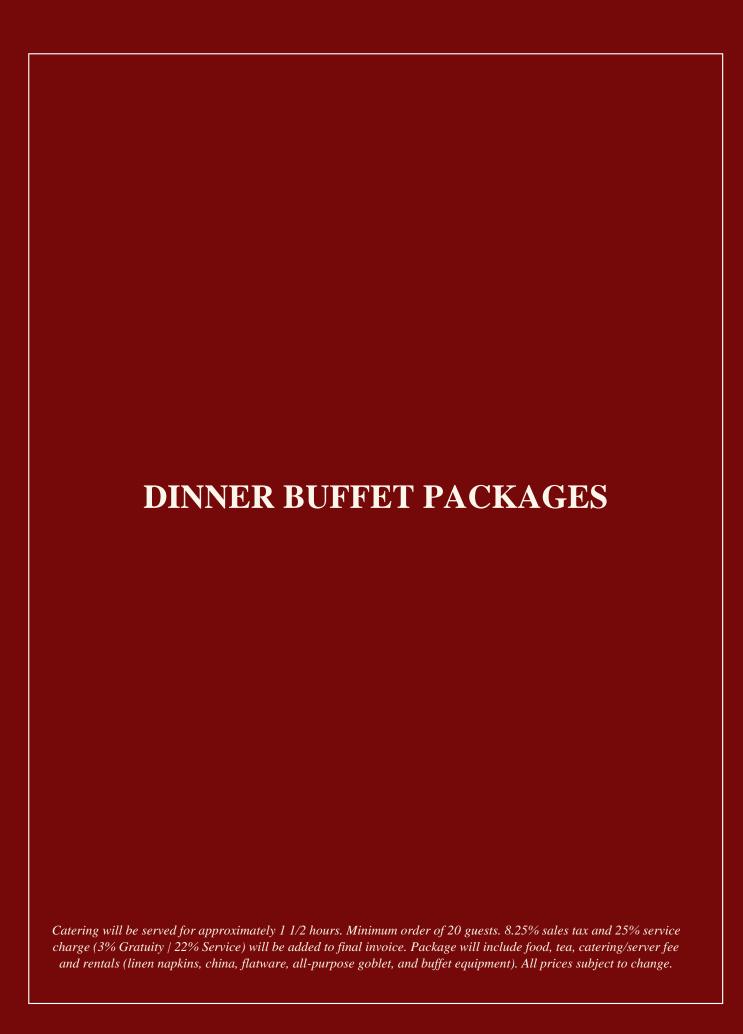














Passed Appetizers (choose two from the following):

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:

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

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

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

Iced Tea

Water

#### \$77.00 per person





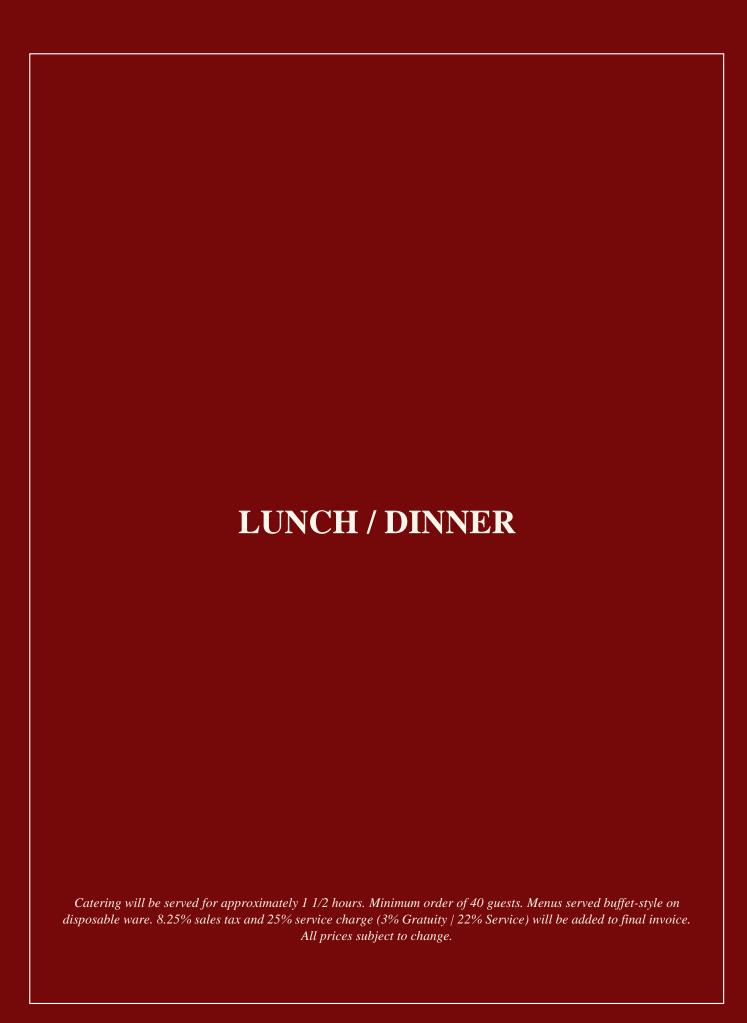








# PROUDLY CATERED BY





#### STATIONED APPETIZER'S

Carving Station with Choice of Meat - \$5.00 per person | Carving Attendant - \$150.00 per Attendant

Brisket Bites with Rolls - \$50.00 per Dozen

Sausage Bites with Rolls – \$24.00 per Dozen

Meatballs (Raspberry Chipotle) - \$24.00 per Dozen

Shrimp with Cocktail Sauce - \$80.00 per Dozen

Smoked Qual Knots and Leg Quarters - \$60.00 per Dozen

Beef Taquitos - \$28.00 per Dozen

Hot Wings - \$30.00 per Dozen

Fried Corn Nuggets - \$24.00 per Dozen

Stuffed Jalapenos - \$24.00 per Dozen

Cheese Sticks - \$24.00 per Dozen

Spinach Artichoke Dip - \$42.00 (serves 25 guests)

Chips and Salsa - \$80.00 (serves 25 guests)

Chips, Salsa and Queso - \$100.00 (serves 25 guests)

Chips, Salsa, Queso and Guacamole - \$160.00 (serves 25 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)

Quail and Shrimp items requires a two-week notice.





# **BBQ**

Entrées (choose two):

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

(For Beef Ribs add \$1.50 additional per person)

Served with:

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

\$29.00 per person

#### **CATFISH**

Entrée:

Catfish

Served with:

Hushpuppies | Potato Salad | Cole Slaw | Red Beans | Tartar Sauce | Ketchup | Tabasco | Lemon | Butter | Dessert | Iced Tea | Water

\$21.00 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

\$21.00 per person





#### **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 \$5.00 per person for "Build Your Own Tacos

#### BEEF, CHICKEN OR CHEESE ENCHILADA

Entrées (choose one):

Beef Enchilada | Chicken Enchilada | Cheese Enchilada

Served with:

Chips and Salsa | Refried Beans | Rice | Pico de Gallo | Guacamole | Sour Cream | Cheese | Dessert | Iced Tea | Water

\$28.00 per person

\*Additional \$5.00 per person 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

\$22.00 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

\$45.00 per person





#### 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

\$22.00 per person

#### **LIGHT MENU**

Entrée:

Sandwich Box Lunch

Choice of:

Ham | Turkey | Chopped Beef

Served with:

One side (Beans | Potato Salad | Coleslaw | Bag of Chips) | Cookie | Iced Tea | Water

\$18.00 per person

Two-Meat Combo Box Lunch - \$22.00 per person

Hamburgers - \$18.00 per person

Hot Dogs - \$18.00 per person

Hamburger and Hot Dogs - \$26.00 per person

Grilled Chicken Breast Sandwich - \$22.00 per person





# **DESSERT OPTIONS**

Please select two of the following per Riscky's buffet and split the distribution will be split equally.

Banana Pudding

Peach Cobbler

Apple Cobbler

Cherry Cobbler

White Chocolate Pecan Cookies

**Brownies** 

Pecan Pie





#### **HOLIDAY MENU**

Entrée:

Sliced Ham and Turkey

Served with:

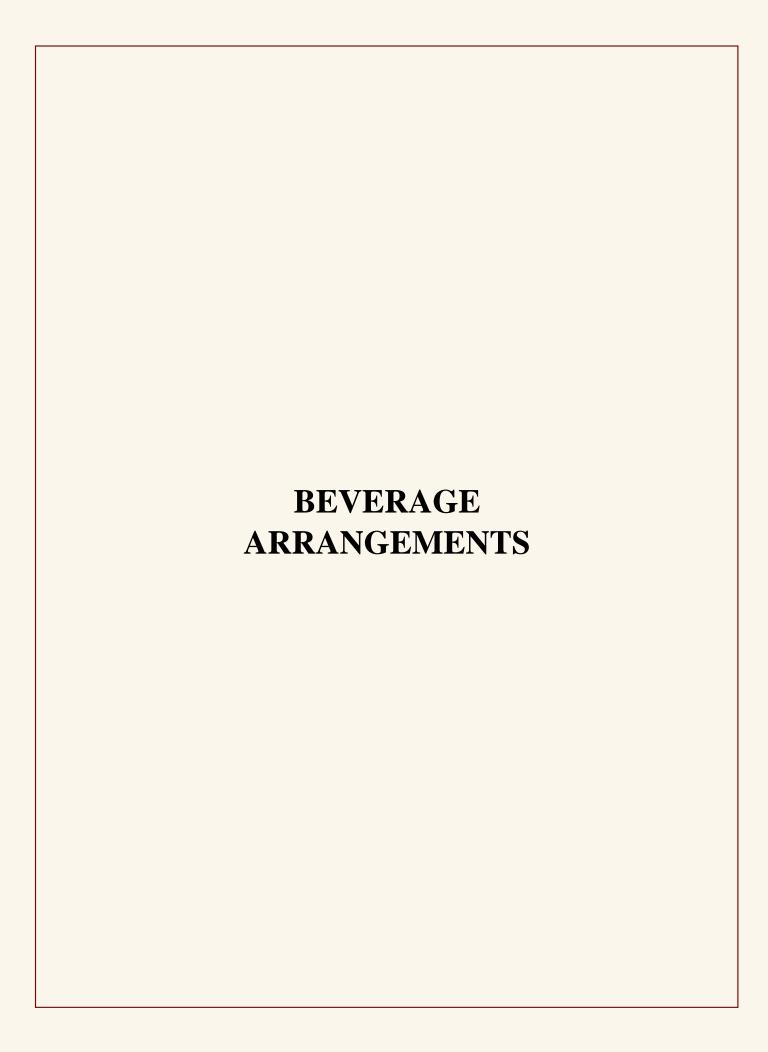
Gravy | Cranberry Sauce | Green Beans | Mashed Potato | Salad with Dressing | Cornbread Dressing | Dinner Rolls | Butter | Iced Tea

Choice of Two Desserts:

Pumpkin Pie | Pecan Pie | Peach Cobbler

\$22.00 per person







#### **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

<u>Frozen Margaritas / Daiquiris (85-9oz. Servings)</u> \$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* 

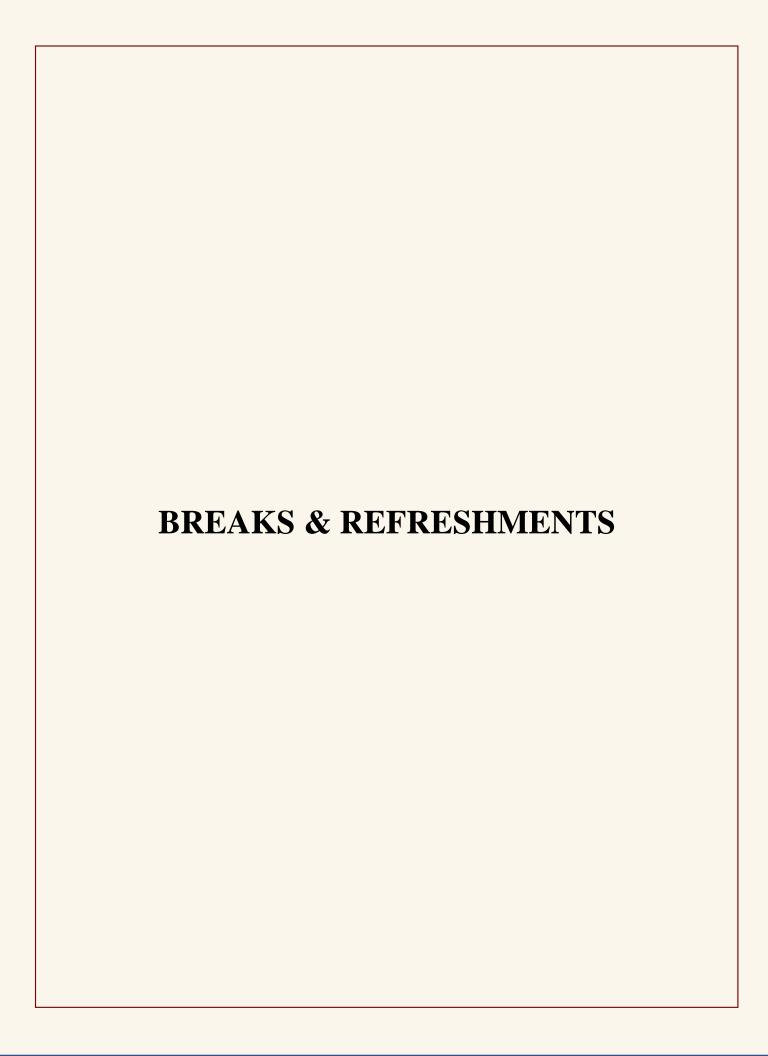
Super Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

Premium | \$50.00

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

Beer & Wine | \$40.00







# **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 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

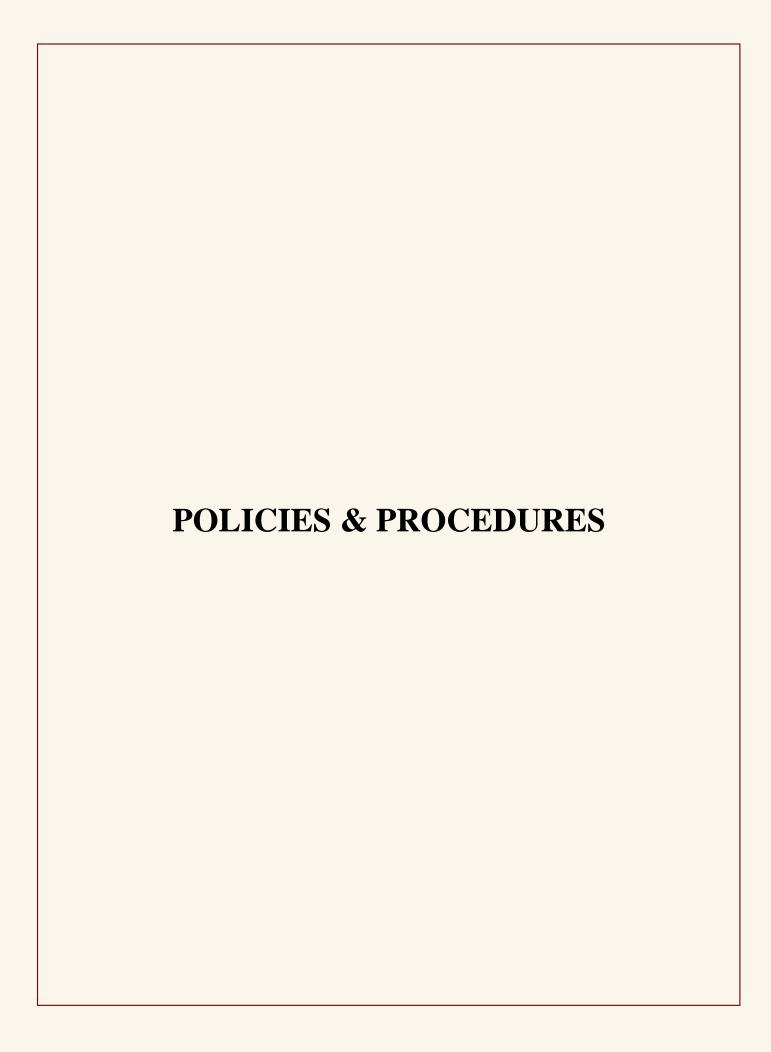
**Assorted Bottles Juices** 

\$4.00 each

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

\$5.00 each







#### **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 all hosted bars

\*All prices are subject to 8.25% tax and 25% service charge

(3% gratuity & 22% service)

\*Five-hour max serve time for hosted bar

\*All prices are subject to change

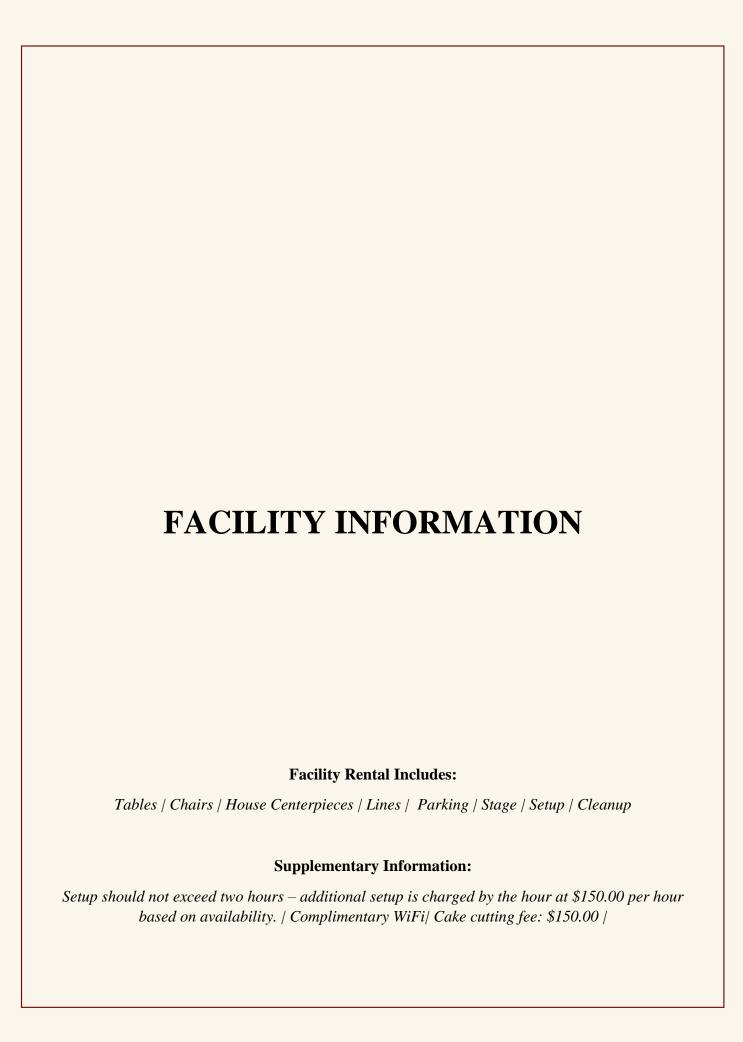
\* All events must end by 12:00am

\* Establishment is not responsible for lost or stolen items

\*Final count is due (5) five business days in advance

\*AV referrals available through a third party









#### **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



# **HERITAGE ROOM**

**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









