



SOUTH SHORE HARBOUR  
resort & conference center

# Catering Menu



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# Breakfast

Includes Fresh Brewed Coffee, Hot Herbal Tea, and Chilled Fruit Juices  
Note: Minimum of 30 Guests is Required for Buffets

## **SOUTH OF THE BORDER BUFFET**

### **\$26.00 PER PERSON**

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

## **COUNTRY MORNING BUFFET**

### **\$28.00 PER PERSON**

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

## **CONTINENTAL PACKAGE - \$20.00 PER PERSON**

Assorted Breakfast Pastries and Fresh Sliced Fruits

## **EXECUTIVE PACKAGE - \$22.00 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 - \$22.00 PER PERSON**

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

## **ON THE SWEET SIDE PLATE - \$22.00 PER PERSON**

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

## **ALL AMERICAN PLATE - \$22.00 PER PERSON**

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

## **THE FIESTA PLATE - \$22.00 PER PERSON**

Two Flour Tortillas filled with Fluffy Scrambled Eggs, Chorizo Sausage, Jack  
Cheese, Pico & Salsa, Home Fried Potatoes and Fresh Fruit Cup

Prices do not include 24% service charge and 8.25% sales tax.  
Menu Prices Subject To Change After December 31, 2024.



# **A La Carte**

Beverages Are Not Included with A La Carte Food Items

## **BEVERAGES**

Fresh Brewed Coffee or Hot Herbal Tea - **\$48.00 Per Gallon**

Iced Tea, Lemonade or Fruit Punch - **\$48.00 Per Gallon**

Assorted Soft Drinks (Coke, Diet Coke, Dr. Pepper & Sprite) - **\$4.00 Each**

Individual Juices - **\$4.00 Each**

Bottled Water - **\$4.00 Each**

## **FOOD**

Bagels and Cream Cheese - **\$42.00 Per Dozen**

Breakfast Tacos with Egg, Sausage and Salsa - **\$48.00 Per Dozen**

Ham, Pepper Jack Cheese and Egg Croissants - **\$48.00 Per Dozen**

Assorted Pastries, Muffins and Danish - **\$48.00 Per Dozen**

Warm Homemade Cinnamon Buns - **\$48.00 Per Dozen**

Pan of Scrambled Eggs (serves 20) - **\$60.00 Each**

Pan of Grilled Sausage Links or Bacon (serves 40) - **\$65.00 Each**

Assorted Granola Bars or Individual 4 oz. Yogurts - **\$4.00 Each**

Seasonal Sliced Fruit with Honey Yogurt Dip - **\$11.00 Per Person**

Fresh Seasonal Sliced Fruit - **\$8.00 Per Person**

Fruit, Granola, Yogurt Parfait - **\$10.00 Per Person**

Individual Whole Fruits - **\$4.00 Each**

Assorted Cookies, Brownies, Blondies or Lemon Bars - **\$40.00 Per Dozen**

Small Bags of Potato Chips or Pretzels - **\$3.00 Each**

Small Bags of Trail Mix or Peanuts - **\$3.00 Each**

Soft Pretzels with Mustard - **\$48.00 Per Dozen**

Bowl of Popcorn (Serves 5) - **\$8.00 Per Bowl**

Assorted Mini Candy Bars - **\$6.00 Per Person**

Assorted Ice Cream Bars - **\$6.00 Each**

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# **Light Lunch Fare**

Includes Iced Tea, Iced Water and Fresh Brewed Coffee

## **ONSITE WORKING LUNCH - \$31.00 PER PERSON**

Premade Sandwiches - Two Selections from Below  
Served with Lettuce, Tomato, House Relish, Pickle, Potato Chips,  
Cookies and Brownies and Iced Tea

## **TO-GO BOXED LUNCH - \$25.00 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 or needing lunch to-go.

### **SANDWICH OPTIONS:**

(1) Smoked Ham and Cheddar Cheese, (2) Smoked Turkey and Swiss  
Cheese, (3) Chicken Pecan Salad Croissant, (4) Turkey, Crisp Bacon,  
Cucumber Herb Relish with Low Carb Tortilla Wrap, (5) Grilled  
Vegetable Wrap and (6) Grilled Chicken Breast, Bacon, Avocado &  
Pepper Jack Cheese (This sandwich only available onsite)

## **GRILLED CHICKEN CAESAR SALAD - \$28.00 PER PERSON**

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

## **SOUTHWESTERN CHICKEN SALAD - \$28.00 PER PERSON**

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

## **PECAN CRUSTED CHICKEN SALAD - \$28.00 PER PERSON**

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

Prices do not include 24% service charge and 8.25% sales tax.

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# **Plated Lunches**

Includes Chef's Choice of Starch & Vegetable, Warm Rolls, Iced Tea, Water and Coffee  
Pricing Based on 3-Course Meal Service

## **ENTREE ONLY - PRICE BASED ON SELECTION**

BBQ Platter with Smoked Brisket and Grilled Sausage - **\$40.00**

Pesto Crusted Salmon with Lemon Butter Sauce - **\$40.00**

Blackened Cajun Catfish with Shrimp Etouffee - **\$39.00**

Chicken Florentine with White Wine Cream Sauce - **\$38.00**

Seared Chicken Breast with Shitake Thyme Cream Sauce - **\$38.00**

Parmesan Crusted Chicken Breast with Lemon Caper Butter - **\$38.00**

Herb Roasted Pork Loin with Sautéed Mushrooms and Rosemary Au Jus - **\$38.00**

Herb Marinated Chicken Breast with Caramelized Onions and Bacon Au Jus - **\$38.00**

Mediterranean Chicken with Olives, Onions, Roma Tomatoes, Feta Cheese and  
Lemon Caper Butter - **\$38.00**

## **SALAD OPTIONS**

Seasonal Greens, Roma Tomato  
Wedges, 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 Salsa and Chipotle Dressing

Charred Corn, Tomato, Black Bean  
Salad with Chipotle Dressing on  
Romaine and Tortilla Chips

## **DESSERT OPTIONS**

Chocolate Ganache Cake with  
Chambord Chocolate Sauce

Texas Pecan Pie with Whipped  
Cream Topping

Gourmet New York Cheesecake  
with Fresh Fruit Coulis

Strawberry Shortcake Cake with  
Fresh Fruit Coulis

Turtle Cheesecake with Caramel  
Sauce

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# **Lunch Buffets**

Includes Iced Tea, Iced Water and Fresh Brewed Coffee

Note: Minimum of 30 Guests is Required for Buffets

## **LIGHTHOUSE LUNCH - \$40.00 PER PERSON**

Tossed Field Greens with Dressing  
Mediterranean Pasta Salad  
Parmesan Crusted Chicken with Lemon Caper Butter  
Red Wine Braised Short Ribs  
Country Green Beans with Smoked Bacon  
Herb Fingerling Potatoes  
Chocolate Ganache Cake and Assorted Cookies

## **TEXAS ROUNDUP LUNCH - \$42.00 PER PERSON**

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

## **NEW YORK DELI LUNCH- \$35.00 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 Hoagie 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 is Required for Buffets

## **SOUTH OF THE BORDER LUNCH - \$40.00 PER PERSON**

Ensalada Verde with Zesty Ranchero Dressing

Jicama Vegetable Slaw

Chicken and Beef Fajitas with Sweet Peppers and Onions

Baked Enchiladas with Jack Cheese and Chipotle

Spanish Style Rice and Refried Black Beans

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

Tortilla Chips with Queso

Tres Leches and Sopapillas

## **ITALIANO LUNCH - \$42.00 PER PERSON**

Crisp Romaine Lettuce, Focaccia Croutons, and Parmesan Cheese

with Creamy Caesar Dressing

Tuscan Garden Pasta Salad

Penne Pasta with Creamy Alfredo Sauce

Cheese Tortellini with 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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# Refreshment Breaks

## **HALF-DAY BEVERAGE BREAK - \$15.00 PER PERSON**

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

## **FULL-DAY BEVERAGE BREAK - \$22.00 PER PERSON**

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

## **PROGRESSIVE BEVERAGE BREAK - \$34.00 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 - \$55.00 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 - Choose 2; Served with Potato Chips and Whole Fruit  
(1) Smoked Ham & Cheddar Cheese, (2) Smoked Turkey & Swiss Cheese, (3) Chicken Pecan Salad Croissant, (4) Grilled Chicken Breast, Bacon, Avocado & Pepper Jack Cheese, (5) BLT or (6) Grilled Vegetable Wrap

### **Afternoon**

Assorted Cookies and Brownies

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

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# Refreshment Breaks

## **HALF TIME BREAK**

**\$20.00 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**

**\$16.00 PER PERSON**

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

## **TRES AMIGOS BREAK**

**\$20.00 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**

**\$20.00 PER PERSON**

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

## **TAILGATE PARTY**

**\$28.00 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 with Packages

## **HORS D' OEUVRES PACKAGE - \$32.00 PER PERSON**

(2 pieces per item, per person)

Sesame Chicken Tenders with Teriyaki Sauce

Porcini Mushroom Croquettes with Asiago Cream

Buffalo Chicken Spring Rolls with Ranch Dressing

Assorted Mini Croissant Sandwiches

Assorted Mini Cookies and Brownie Bites

## **PREMIUM HORS D' OEUVRES PACKAGE - \$50.00 PER PERSON**

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

Note: \$75.00 Carving Attendant Required

### **APPETIZERS**

Seasonal Fruit Display with Honey Yogurt Dip

Domestic Cheeses with Gourmet Crackers

### **HOT HORS D' OEUVRES - SELECT 3**

Porcini Mushroom Croquets with Asiago Cream

Sesame Chicken Tenders with Teriyaki Sauce

Chicken Chili Lime Kabobs with Thai Peanut Sauce

Beef Empanadas with Cilantro Sauce

Miniature Beef Wellington

Greek Spinach Spanakopita

### **CARVING STATION - SELECT 1**

Roasted Top Round of Beef or French Roasted Turkey Breast

Accompanied with Silver-Dollar Rolls and Condiments

### **PASTA STATION**

Buttered Pasta with Herb Cream Sauce and Basil Marinara Sauce

Garlic Bread and Parmesan Cheese

### **DESSERT STATION**

Cookies, Brownies and Fresh Brewed Coffee

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# **Receptions**

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

## **FAJITA STATION - \$24.00 PER PERSON**

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

## **CAESAR SALAD BAR - \$12.00 PER PERSON**

Crisp Romaine Lettuce, Focaccia Croutons, Parmesan and Caesar Dressing  
With Chicken - **\$15.00** or With Grilled Shrimp - **\$17.00**

## **MAC AND CHEESE BAR - \$15.00 PER PERSON**

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

## **PASTA STATION - \$20.00 PER PERSON**

Buttered Pasta, Alfredo Sauce and Marinara Sauce, Parmesan and Garlic Bread  
With Grilled Chicken - **\$22.00** or With Grilled Shrimp - **\$24.00**

## **TACO BAR - \$20.00 PER PERSON**

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

## **DESSERT STATION - \$20.00 PER PERSON**

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

## **A LA CARTE ITEMS - PRICED PER PERSON**

Domestic Cheese with Crackers and French Bread - **\$12.00**  
Garden Fresh Crudité and Relishes with Basil Herb Dip - **\$10.00**  
South of the Border Guacamole or Queso with Chips - **\$10.00**  
Mediterranean Hummus with Tahini and Toasted Rounds - **\$10.00**  
Spinach and Artichoke Dip with Toasted French bread - **\$10.00**  
South Shore Crab Dip with Toasted French bread - **\$12.00**

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# **Hors D'oeuvres**

Served in 50 piece increments. Beverages Not Included

## **HOT**

Mini Gulf Crab Cakes with Lemon Butter - **\$300.00**

Bacon Wrapped Shrimp with BBQ Garlic Butter - **\$300.00**

Chicken Chili Lime Kabobs with Thai Peanut Sauce - **\$200.00**

Chicken Santa Fe wrapped with Bacon and Jalapeños - **\$200.00**

Southern Fried Chicken Tenders with Honey Mustard - **\$200.00**

Sesame Chicken Tenders with Teriyaki Sauce - **\$200.00**

Porcini Mushroom Croquettes with Asiago Cream - **\$200.00**

Buffalo Chicken Spring Rolls with Ranch Dressing - **\$200.00**

Beef Empanadas with Cilantro Sauce - **\$350.00**

Greek Spinach Spanakopita - **\$200.00**

Mini Beef Wellingtons - **\$300.00**

## **COLD**

Gulf Shrimp on Ice with Brandy Herb Cocktail Sauce - **\$300.00**

Smoked Salmon on Herb Toasted Round - **\$300.00**

Seared Tuna with Wasabi Cream on Toasted Round - **\$300.00**

Assorted Mini Croissant Sandwiches - **\$200.00**

Smoked Angus Beef Crostini with Horseradish Cream - **\$250.00**

Deviled Eggs with Applewood Smoked Bacon - **\$200.00**

Brie Cheese and Fig Jam on Toasted Round - **\$200.00**

Tomato Bruschetta on Toasted Round - **\$200.00**

Mediterranean Antipasto Kabob - **\$250.00**

Asparagus Wrapped in Prosciutto - **\$250.00**

Assorted Petit Fours - **\$175.00**

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# Dinner Buffets



Includes Iced Tea, Iced Water and Fresh Brewed Coffee

Note: Minimum of 30 Guests is Required for Buffets

## **OLE DINNER - \$55.00 PER PERSON**

Mixed Greens with Mango Cilantro Dressing

Jicama Vegetable Slaw with Cilantro Lime Vinaigrette

Potato Roast Corn and Pinto Bean Salad

Beef and Chicken Fajitas with Sautéed Sweet Peppers and Onions

Baked Red Fish Veracruz with Olive, Onion and Tomato

Oven Baked 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, Cheese, Sour Cream, Lettuce

Tequila Cheesecake, Tres Leches Cake and Sopapillas with Honey

## **ITALIANO DINNER - \$55.00 PER PERSON**

Romaine Lettuce with Focaccia Croutons, Parmesan and Caesar Dressing

Antipasto Salad tossed with Mushrooms, Artichokes, and Olives

Sliced Buffalo Tomato with Mozzarella Cheese and Oregano Vinaigrette

Basil Pesto 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 Cheese Cake

Tiramisu and Biscotti

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# Dinner Buffets



Includes Iced Tea, Iced Water and Fresh Brewed Coffee

Note: Minimum of 30 Guests is Required for Buffets

## **SMOKIN' BBQ BUFFET - \$56.00 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 and Ranch Style Beans  
Jalapeno Corn Bread Biscuits and Rolls  
Warm Hill Country Cobbler and Texas Pecan Pie with Whipped Cream

## **SOUTH SHORE DINNER - \$58.00 PER PERSON**

### **Starters - Choice of 2**

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 - Choice of 3**

(1) Seared Breast of Chicken with Shitake Thyme Mushroom Cream Sauce  
(2) Red Wine Braised Beef Short Ribs, (3) Chicken Piccata with Artichoke and  
Mushrooms and Lemon Caper Butter, (4) Pistachio Crusted Salmon with Citrus  
Lemon Butter or (5) Pan Seared Pork Tenderloin with Shitake Mushrooms and  
Natural Rosemary Au Jus

### **Sides - Choice of 2**

(1) Sautéed Seasonal Vegetable Medley, (2) Country Green Beans with Smoked  
Bacon, (3) Steamed Broccoli with Herb Butter, (4) Garlic and Chive Mashed  
Potatoes, (5) Roasted Fingerling Potatoes or (6) Jasmine Rice Pilaf

### **Desserts - Choice of 2**

(1) Chocolate Ganache Cake, (2) Texas Pecan Pie, (3) Gourmet New York  
Cheesecake, (4) Strawberry Shortcake Cake

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# Plated Dinners



Includes Chef's Choice of Starch & Vegetable, Warm Rolls  
Iced Tea, Iced Water and Coffee  
Pricing Based on 3-Course Meal Service

## **ENTREE ONLY - PRICE BASED ON SELECTION**

Seared Breast of Chicken with Shitake Thyme Cream Sauce - **\$48.00**

Pecan Crusted Chicken with Maple Beurre Blanc - **\$48.00**

Achiote Chicken with Cilantro Cream, Jack Cheese and Tortilla - **\$48.00**

Chicken Florentine with White Wine Cream Sauce - **\$48.00**

Blackened Red Fish, Sautéed Shrimp, Tomato & Lemon Herb Butter - **\$50.00**

Basil Pesto Crusted Salmon with Lemon Butter Sauce - **\$50.00**

BBQ Plate with Smoked Brisket, Chicken Breast and Pork Loin Medallion - **\$50.00**

Braised Boneless Beef Short Rib with a Dr. Pepper Glaze and Fried Onions - **\$50.00**

Tenderloin of Beef (8oz) with Glazed Shallots & Pinot Noir Sauce - **\$55.00**

## **DUAL COMBINATION ENTRÉES ONLY**

### **PRICE BASED ON SELECTION**

Pistachio Crusted Salmon and Sautéed Chicken Piccata with Lemon

Caper Butter Sauce - **\$52.00**

Spinach Stuffed Chicken Breast and Pesto Crusted Salmon with Fresh

Chive Beurre Blanc - **\$52.00**

Grilled Beef Tenderloin with Béarnaise Sauce and Herb Crusted Salmon with

Chive Beurre Blanc - **\$58.00**

Grilled Beef Tenderloin with Red Onion Jam and Grilled Gulf Shrimp with

Lemon Butter Sauce - **\$58.00**

Grilled Beef Tenderloin with Bordelaise Sauce and Maryland Style Crab Cake with

Chive Beurre Blanc - **\$60.00**

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# Plated Dinners



Complete Your 3-Course Dinner By Making Your Selection of  
Salad and Dessert Below

## **SALAD OPTIONS**

### **Seasonal Greens**

Mesclun Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot  
Julienne and Choice of Ranch, Vinaigrette, or Caesar Dressing

### **Classic Caesar**

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

### **Mixed Greens**

Mesclun Greens, Sliced Red Vine Tomatoes, Gorgonzola 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 Chambord Chocolate Sauce

Texas Pecan Pie with Whipped Cream Topping

Gourmet New York Cheesecake with Fresh Fruit Coulis

Strawberry Shortcake Cake with Fresh Fruit Coulis

Mini Chocolate Molten Lava Cake with Whipped Cream

Chocolate Toffee Mousse Cake with Caramel Sauce

Tiramisu with Caramel Sauce

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# **Bar Services**

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

## **BAR STAFFING**

Bartender and Cashier - 1 per 125 Guests - \$100.00 each

Bar Set Up Fee – Groups with 50 Guests or Under - \$50.00

Wine Attendant – Required for passing Champagne or Wine - \$100.00

## **LIQUOR**

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

**Banquet Bar: \$9.50 or Host Bar: \$9.00++**

## **WINE**

Sycamore Lane Chardonnay and Pinot Grigio  
Sycamore Lane Cabernet Sauvignon and Merlot  
Veuve de Paris Blanc de Blancs Brut

**Banquet Bar: \$9.00 or Host Bar: \$8.00++**

## **BEER**

Bud Lite, Shiner Bock, Michelob Ultra and Dos Equis

**Banquet Bar: \$6.00 or Host Bar: \$5.50++**

## **HOSTED DRINK TICKETS**

Tickets can be used by guests for any Liquor, Beer or Wine  
**\$9.00++ each**

### **FULL HOST BAR PKG**

One Hour - \$35.00++ per person  
Two Hours - \$40.00++ per person  
Three Hours - \$45.00++ per person  
Four Hours - \$50.00++ per person

### **HOSTED BEER AND WINE PKG**

One Hour - \$20.00++ per person  
Two Hours - \$25.00++ per person  
Three Hours - \$30.00++ per person  
Four Hours - \$35.00++ per person

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# **Wine List**

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

## **Sparkling Wine**

Veuve de Paris, Blanc de Blancs, California - **\$30.00**

Dom Perignon Brut, Champagne, France - **\$550.00 (Upon Request)**

## **White Wine**

Sycamore Lane Vineyards, Chardonnay, California - **\$28.00**

Sycamore Lane Vineyards, Pinot Grigio, California - **\$28.00**

Robert Mondavi Chardonnay, California - **\$30.00 (Upon Request)**

Hess Collection, Shirtail Chardonnay, Napa - **\$34.00 (Upon Request)**

Caymus “Conundrum” White Blend, California - **\$42.00 (Upon Request)**

## **Red Wine**

Sycamore Lane Vineyards, Cabernet Sauvignon, California - **\$28.00**

Sycamore Lane Vineyards, Merlot, California - **\$28.00**

14 Hands Merlot, Washington - **\$30.00 (Upon Request)**

Archaval Ferrar “AF” Malbec, Argentina - **\$34.00 (Upon Request)**

Columbia Crest “Grand Estates” Cabernet Sauvignon, WA - **\$34.00**

**(Upon Request)**

Prices do not include 24% service charge and 8.25% sales tax.  
Menu Prices Subject To Change After December 31, 2024.





# 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 business days prior to the event start date by credit card or cashier's check only. No personal, business or chamber checks will be accepted within fourteen days of the event. Please ask your Sales or Catering Manager for a credit card authorization form.

## **FOOD SERVICE**

The Hotel does not allow outside food and beverage in the Hotel. This pertains to all meeting space in the Hotel. If any outside food is found inside the meeting spaces, the Hotel staff has authority to remove it from the room and hold it until the conclusion of the 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 \$4.00 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 met, 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 and 8.25% state sales tax.

## **BEVERAGE SERVICE**

All alcohol must be ordered thru the Hotel. All Hotel servers are licensed and authorized to serve alcohol thru the Texas Alcohol and Beverage Commission. If any outside alcohol is found at an event at the Hotel, the Hotel staff is given the authority to remove and dispose of it immediately. Beverage service may be denied to those guests who appear to be intoxicated or under age. Hosted drink tickets can be provided by the Hotel upon request. Credit and debit cards with a credit card symbol are the only form of payment taken at group functions. Cash is no longer accepted.

## **TABLES, RISERS & DANCE FLOORS**

There will be a \$150.00 charge for any dance floor set-up. For exhibits, silent auctions and general displays, the Hotel will provide up to twelve complimentary 6-foot tables for your event. Additional 6-foot tables are available for a fee of \$25.00 per table. The Hotel will provide up to two 6ft by 8ft risers complimentary, additional risers can be provided for \$50.00 each.





# Banquet General Information



## **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 ten days prior to their event start date. Bartender and Cashier fees are \$100 each per 125 guests. Bars for groups with 50 and under require a Bar Setup Fee of \$50.00. All Bartender, Cashier and Bar Setup fees are subject to 8.25% State TABC Tax of 8.25%.

## **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 Departments.

## **DECORATIONS**

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. A fee up to \$1,000.00 will be charged for any use of confetti or glitter before, during or after your event. Sparklers, pyrotechnics, fog machines and fireworks are not allowed in the hotel under any circumstances.

## **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**

Encore Global is the onsite A/V provider and can be reached at 281-336-0043. The Hotel does allow groups to bring in their own A/V Services.

## **PROPERTY DAMAGES**

The Hotel will not assume any responsibility for damage to or loss of any merchandise or article 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, Sales or Catering Manager for specific cancellation fees.