

Plated Breakfast

Traditional Way Simple All American | \$30

Fresh Mix Fruit Bowl | Citrus Greek Yogurt (V, GF)

Cage Free Scrambled Eggs | Seasoned Breakfast Potatoes | Crispy Smoked Bacon |
Oven Roasted Tomato (V, GF)

Lone Star Breakfast | \$33

Mixed Berry | Texas Honey | Whipped Cream (GF)

Beef Brisket Breakfast Hash | Poached Local Eggs | House-made BBQ Hollandaise Sauce
(GF)

Home Style Breakfast | \$33

Mixed Berry | Granola Parfait | Garden Mint (V)

Cinnamon French Toast | Vanilla Dark Syrup (V)

Plated Breakfast Includes

Freshly Squeezed Orange Juice
Croissants | Banana Nut Muffins
Seasonal Preserves | Texas Whipped Honey Butter
Regular Coffee | Decaf Coffee | Assorted Teas
(Gluten Free Breakfast Breads Available Upon Request)

Continental Breakfast | \$31

Diced Fresh Fruit | Fresh Mixed Berries (V, GF, DF)

Assorted Muffins | Buttered Croissants

Texas Pecan Cinnamon Rolls

Breakfast Fruit Jellies | Butter

Freshly Squeezed Orange Juice | Regular Coffee | Decaf Coffee | Assorted Teas

Individual Greek Yogurt (GF)

Cage Free Hard Boiled Eggs (GF, DF)

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Breakfast Buffet

Breakfast Buffet Option 1 | \$39

Scrambled Eggs | Shredded Cheddar | House-made Salsa (V, GF)

Seasoned Golden Hash Browns (V, GF)

Berry Parfaits | Banana | Mixed Berries | House-made granola | Texas Honey (V)

Diced Fresh Fruit (VG, GF, DF)

Assorted Muffin | Buttered Croissants

Texas Pecan Cinnamon Rolls

Breakfast Fruit Jellies | Butter

Individual Assorted Yogurts

Freshly Squeezed Orange Juice | Regular Coffee | Decaf Coffee | Assorted Teas

Select 2 Breakfast Meats:

- ◆ Maple Bacon (GF, DF)
- ◆ Turkey Bacon (GF, DF)
- ◆ Pork Sausage Link (GF,DF)
- ◆ Turkey Sausage (GF,DF)

Breakfast Buffet Option 2 | \$43

Keto Mexican Scrambled Eggs | Scallions | Pickled Jalapenos | Queso Fresco (V, GF)

Scrambled Egg Whites | Spinach | Local Cheese (V, GF)

Brisket Hash | Yukon Breakfast Potatoes | Peppers | Caramelized Onions (GF, DF)

Oatmeal | Brown Sugar | Texas Honey | Golden Raisins | Dried Fruit (V, DF)

Diced Fresh Fruit | Fresh Mixed Berries

Assorted Muffins

Texas Pecan Cinnamon Rolls

Breakfast Fruit Jellies | Butter

Lucky Layla Farm Drinkable Yogurt (V)

Freshly Squeezed Orange Juice | Regular Coffee | Decaf Coffee | Assorted Teas

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Breakfast Enhancements

Menu Items

Steel-Cut Oatmeal | Dried Fruit | Brown Sugar | Toasted Walnuts (V, DF) | \$6
Homestead Gristmill Grits | Shredded Cheddar Cheese | Bacon | Scallions (GF) | \$6
Fruit Smoothies | Spinach | Apple | Mint | Yogurt | Texas Berries | Local Honey (V, GF) | \$7
Pork Sausage Breakfast Egg Quesadilla | Queso Fresco | House made Fresh Salsa | \$8
Turkey Sausage | Fried Cage Free Egg | House Buttermilk Biscuit | \$8
Hydro Spinach | Egg Whites | Roasted Tomato | Piquillo Pepper Sauce | English Muffin | \$8
Banana Brulee Oatmeal | Texas Honey | Golden Raisins | Caramel Accent | \$8

Action Stations

French Toast Station | Brioche Bread | House Made Vanilla Sauce | Macerated Mix Berries | Texas Candied Pecans | Fresh Whipped Cream | Dark Sweet Syrup | \$14

Omelet Station | Whole Eggs | Pasteurized Liquid Egg White | Fresh Spinach | Mushrooms | Tomatoes | Peppers | Onions | Smoked Ham | Bacon | Turkey Sausage | Local Cheese | \$14

Chilaquiles Station | Tortilla Chips | House Made Salsa | Queso Fresco | Lime | Crema Fresca | Fried Egg | Fresh Cilantro | Red Onion | \$14

Station Attendant Fee | \$185 per attendant
Minimum 1 attendant per station per 50 attendees

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Morning and Afternoon Breaks

(Quantity Based on 30 minutes of service)

Mid-Morning Coffee Break | \$17

Assorted Scones (V)
Assorted Breakfast Jams
Bottled Water
Texas Iced Tea
Assorted Pepsi Soft Drinks
Regular Coffee | Decaf Coffee | Assorted Teas

Mid-Morning Health Coffee Break | \$19

Freshly Squeezed Fruit Juices (Chef's Choice of 2 Flavors)
Vegetable Crudités | Hummus (GF)
Smoothie | Banana | Raspberry | Pomegranate | Texas Honey (GF)
Bottled Water
Texas Iced Tea
Regular Coffee | Decaf Coffee | Assorted Teas

Make Your Own Trail Mix | \$18

Almonds | Cashews | Raisins | Dried Papaya | Dried Cranberries | Dried Pineapple | Banana
Chips | Plain M&M | Gummy Bears | Cheetos
Bottled water
Assorted Pepsi Soft Drinks

Afternoon Break 1 | \$18

Freshly Baked Cookies
Assorted Kind Bars
Bottled Water
Assorted Pepsi Soft Drinks
Regular Coffee | Decaf Coffee | Assorted Teas

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Afternoon Break 2 | \$19

Fresh Fruit Skewers (V, GF, DF)

Beef Jerky (GF, DF)

Tomato Basil Soup Shooter | Grilled Three Cheese Finger Sandwich (V)

Bottled Water

Assorted Pepsi Soft Drinks

Starbucks Frappuccino's

Crunchy Snack Break | \$18

House Made Potato Chips

Cheetos

Peanut M&M's

Sweet Spicy Salty Roasted Peanuts (DF)

Bottled Water

Assorted Pepsi Soft Drinks

All-Day Beverage Package | \$31

Bottled Water

Assorted Pepsi Soft Drinks

Regular Coffee | Decaf Coffee | Assorted Teas

Half-Day Beverage Package | \$19

Bottled Water

Assorted Pepsi Soft Drinks

Regular Coffee | Decaf Coffee | Assorted Teas

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A La Carte

Assorted Cookies | \$39 dozen
Fudge Brownies | \$39 dozen
Whole Fruit | \$5 each
Assorted Kind Bars | \$6 each
Beef Jerky | \$6 each
Tropical Trail Mix | \$6 each
Assorted Candy Bars | \$6 each
Individual Crudité w/Hummus | \$7 each

Bottled Water | \$6 each
Assorted Pepsi Soft Drinks | \$6 each
Bottled Juices | \$6 each
Naked Juice | \$7 each
Texas Teas | \$6 each
Frappuccino | \$7 each
Coffee & Hot Tea | \$95 gallon

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Plated Lunch

Select 1 Starter

- ◆ **Crispy Romaine Hearts Salad** | Aged Parmesan Cheese | Tomato Basil Bruschetta | Creamy Caesar Dressing
- ◆ **Mixed Greens Salad** | Julienne Carrots | Rehydrated Cranberries | Candied Texas Pecans | House-made Croutons | House Red Wine Vinaigrette (V)
- ◆ **Baby Iceberg Salad** | Dallas Deep Ellum Blue Cheese | Cherry Tomatoes | Pepper Cream Dressing (V)
- ◆ **Baby Kale and Spinach Salad** | Tri-color Quinoa | Candied Sliced Almonds | Lemon Vinaigrette (V, VG, GF, DF)

Select 1 Entrée

- ◆ **Garlic Roasted Coulotte Steak** Roasted Fingerling Potatoes | Half Roasted Tomato with Cheese | Chimichurri (GF) | **\$48**
- ◆ **Orange Glazed Salmon** | Whipped Sweet Potatoes | Sauté Broccolini | Roasted Thumbelina Carrot | Fresh Basil (GF) | **\$47**
- ◆ **Herb Crusted Pork Chop** | Gristmill Cheese Grits | Apricot | Poblano Pepper Salsa | Sautéed Sugar Snap Snow Peas (GF) | **\$46**
- ◆ **Roasted Airline Chicken Breast** | Grilled Vegetable Couscous | Balsamic Glazed Roasted Brussel Sprouts | Texas Honey Thyme Au Jus | **\$44**

Select 1 Dessert

- ◆ Baily Irish Cheese Cake | Texas Honey Whipped Cream
- ◆ Chocolate Marquis Cake | Chocolate Ganache

Plated Lunches Include

Freshly Baked Assorted Rolls

Regular Coffee | Decaf Coffee | Assorted Teas

Iced Tea with Lemon

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Build Your Own Lunch Bag

Select 2 (25 ppl or less) | Select 3 (26-50 ppl) | Select 4 (51 ppl or More) | **\$40**

- ◆ **Cashew Cranberry Chicken Salad** | Bibb Lettuce | Hand Selected Tomato | Caramelized Onion | Regular Croissant
- ◆ **Roast Beef** | Grapevine Jalapeno Jam | Caramelized Onion | Baby Arugula | Provolone Cheese | La Baccia Roll
- ◆ **Smoked Roasted Turkey** | Smoked Bacon | Jack Cheese | Iceberg lettuce | Sourdough Bread | Avocado Ranch Dressing
- ◆ **Grilled Egg Plant** | Roasted Onion | Tomato | Fresh mozzarella | Bibb Lettuce | Pesto Ranch | Ciabatta (V)
- ◆ **Balsamic Grilled Veggie Wrap** | Asparagus | Carrots | Zucchini | Yellow Squash | Portobello Mushrooms | Hummus | Tortilla Wrap (V, DF)
- ◆ **Grilled Chicken Caesar Salad** | Romaine | Grape Tomato | Shaved Parmesan | Kalamata Olives | Lemon Garlic Dressing

Select 2 Sides

- ◆ Fruit Salad (V, VG, GF,DF)
- ◆ Herbed Potato Salad | Parsley | Green Onions | Lemon Juice | Dijon Mustard | Garlic | Celery (V, GF)
- ◆ Grilled Vegetable Couscous (V)
- ◆ Black Bean Quinoa Salad (V, VG, GF,DF)
- ◆ Cucumber Tomato Salad | Sherry Wine Vinaigrette (V, VG, GF,DF)

Bag Lunches Include

Assorted Potato Chips

Assorted Baked Cookies

Bottled Water | Assorted Pepsi Soft Drinks

Pre-Packaged Bag Lunches Additional | \$5

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Lunch Buffets

Southern Comfort Buffet | \$49

Select 2 Starters

- ◆ Baby Kale and Black Eye Pea Salad | Fresh Thyme | Dijon Mustard Vinaigrette (V, GF, DF)
- ◆ Southern Chopped Salad | Fresh corn | Red Onion | Toasted Pecans | Bacon | Iceberg Lettuce | Feta Cheese | Tomato | Cucumber | Cilantro Lime Dressing (GF)
- ◆ Southern Potato Salad | Hard Boiled eggs | Celery | Green Peppers | Yellow Onions | Olives | Mayonnaise | Yellow Mustard (GF)
- ◆ Tomato Salad | Onion | Sherry Wine Vinaigrette (V, VG, GF, DF)

Select 2 Entrees

- ◆ Southern Fried Chicken
- ◆ Red Wine Braised Oxtails | Carrots | Onions | Celery | Rosemary | Tomato
- ◆ Smothered Pork Chops | Caramelized Onions | Fresh Herbs | Caramelized Apple Demi
- ◆ Honey Bourbon Steak Tips | Green Onion

Select 2 Sides

- ◆ Braised Country Collard Greens | Onions (V, VG, GF, DF)
- ◆ Pan Fried Cabbage | Turkey Bacon (GF, DF)
- ◆ Fried Corn | Yellow Onion | Honey | Agave Nectar (V, GF, DF)
- ◆ Sautéed Green Beans | Bacon | Onions (GF)
- ◆ White Rice | Green Peas (V, VG, GF, DF)
- ◆ Southern Hush Puppies
- ◆ Home-style Garlic Mashed Potatoes (V, GF)
- ◆ Slow Cooked Garlic Parmesan Fingerling Potatoes (V, GF)
- ◆ Shrimp Mac and Cheese
- ◆ Rice with Broccoli

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Select 2 Desserts

- ◆ Pecan Pie
- ◆ Cherry Cobbler
- ◆ Praline Cheesecake
- ◆ Chocolate Cake | Honey Bourbon Whipped Cream

Southern Comfort Buffet Lunch Includes:

Sweet Corn Cornbread | Honey Butter (V)

Regular Coffee | Decaf Coffee | Assorted Teas

Iced Tea with Lemon

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Vegetarian (V) | Vegan (VG) | Gluten Free (GF) | Dairy Free (DF)

Texas Smokehouse Buffet | \$50

Select 2 Starters

- ◆ Yukon Potato Salad | Red Onion | Garlic | Fresh Corn | Parsley | Red Wine Vinegar | Dijon Mustard (V, GF)
- ◆ Cowboy Caviar | Black Eyed Peas | Black Beans | Sweet Corn | Green Onions | Green Bell Peppers | Tomatoes | Jalapeno Pepper | Cilantro | Avocado | White Wine Vinegar | Lime Juice | Dijon Mustard (V, GF, DF)
- ◆ BBQ Chickpea Salad | Chickpeas | BBQ Sauce | Romaine Lettuce | Carrots | Red Onions | Green Onions | Cilantro | Tahini | Lemon Juice | Dill | Parsley | Apple Cider Vinegar | Ranch Dressing (V)
- ◆ Grilled Eggplant and Spinach Salad | Grilled Corn | Parsley | Oregano | Sun Dried Tomato | Fresh Spinach | Garlic | Roasted Shallots | Dijon Mustard | Smoked Paprika | Lemon Juice | Ranch | Red Wine Vinaigrette (V, GF, DF)

Select 2 Entrees

- ◆ Slow Smoked Tender Brisket | Solana Dry Rub | Molasses (GF, DF)
- ◆ Fall Off The Bone Baby Back Ribs | Solana Dry Rub | BBQ Sauce (GF,DF)
- ◆ Honey BBQ Grilled Chicken | Mesquite Seasoning | BBQ Sauce | Texas Honey (GF,DF)
- ◆ Texas Smokehouse Jalapeno Sausage (GF)
- ◆ Grilled Barbeque Pork Chop | BBQ Sauce | Molasses | Brown Sugar (GF, DF)

Select 2 Sides

- ◆ BBQ Baked Beans | Bacon | Onions | Molasses (DF)
- ◆ Hot Buttered Kernel Corn (V,GF)
- ◆ Green Beans | Sweet Potatoes (V,VG, GF,DF)
- ◆ Cheesy Oven Baked Potatoes | Bacon | Caramelized Onions | Green Onions | Parsley | Cheddar (GF)

Select 2 Desserts

- ◆ Chocolate Cookies | Nutella
- ◆ Cherry Cobbler | Honey Whipped Cream
- ◆ Caramel Apple Pie

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Texas Smokehouse Buffet Lunch Includes

Buttermilk Cheddar Cornbread | Honey Butter (V)

Creamy Cole Slaw (V, GF)

Regular Coffee | Decaf Coffee | Assorted Teas

Iced Tea with Lemon

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The Ultimate Buffet Table | \$49

Chilled Sliced Roast Beef | Corn Relish | Cilantro | Fresh Herbs | Chimichurri (GF,DF)
Chilled Sliced Grilled Chicken | Roasted Red Pepper Hummus | Charred Asparagus | Aged
Parmesan | Olive Oil (GF)
Focaccia Herb Croutons
House Made Grilled Pita Chips

Select 4 Sides

- ◆ **Green Bean and Egg Salad** | Mixed Baby Greens | boiled Eggs | Red Onions |
Parmesan | Fresh Garlic | Dijon Mustard (V, GF)
- ◆ **Black Bean and Grain Salad** | Quinoa | Lentils | Almonds | Baby Capers | Red Onions
| Lemon Juice | Sea Salt | Greek Yogurt | Cumin Seeds | Texas Honey (V, GF)
- ◆ **Herbed Potato Salad** | Parsley | Green Onions | Lemon Juice | Dijon Mustard | Garlic
| Celery (V, GF, DF)
- ◆ **Pesto Pasta Salad** | Bacon | Orecchiette | Asparagus | Green Peas | Mozzarella | Red
Wine Vinegar | Olive Oil | Fresh Pesto
- ◆ **Lemon Parsley Bean Salad** | Red Beans | Chickpeas | Red Onions | Celery |
Cucumbers | Parsley | Mint | Olive Oil | Lemon Juice | Garlic | Red Pepper Flakes
(V, VG, GF, DF)
- ◆ **Solana Tomato Basil Soup** | Parmesan (V)
- ◆ **Creamy Chicken Tortilla Soup** | Tortilla Straws | Cheddar Cheese (GF)

Desserts

- ◆ Mixed Berries With Honey | Basil | Fresh Whip Cream

The Ultimate Buffet Table All Lunch Includes

Freshly Baked Assorted Rolls
Regular Coffee | Decaf Coffee | Assorted Teas
Iced Tea with Lemon

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Buffet La Parrilla | \$49

- ◆ Fresh Fried Corn Tortilla Chips | Freshly Made Guacamole | Sour Cream | Cheddar Cheese | Pico De Gallo | House Made Salsa

Select 1 Salad

- ◆ **Latin Chipotle Quinoa Salad** | Fresh Corn | Red Bell Peppers | Cherry Tomatoes | Black Beans | Avocado | Red Onions | Cilantro | Chipotle Pepper | Rice Wine Vinegar | Honey | Cumin (V,GF,DF)
- ◆ **Mexican Street Corn Salad** | Yogurt | Lime Juice | Honey | Paprika | Cumin | Fresh Corn | Garlic | Black Beans | Red Bell Peppers | Cilantro | Cotija Cheese (V)
- ◆ **Black Eyed Pea Salad** | Onion | Bay Leaf | Garlic | Romaine Lettuce | Olive Oil | Lime Juice | Green Bell Pepper | Cucumber | Tomato | Fresh Basil | Avocado Ranch Dressing (V)
- ◆ **Fiesta Salad** | Tomatoes | Onion | Red Bell Peppers | Tortilla Strips | Black Olives | Shredded Cheese | Iceberg | Cilantro Lime Dressing (V,GF)

Select 3 Entrees

- ◆ **Spicy Clam and White Bean Stew** | Chorizo | Yellow Onion | Red Bell Pepper | Oregano | Potatoes | Paprika | Crushed Red Pepper | Cannellini Beans Lemon Juice | Scallions (GF)
- ◆ **Pulled Pork Carnitas** | Bell Peppers | Caramelized Onions (GF,DF)
- ◆ **Steak Fajita** | Bell Peppers | Onions (GF, DF)
- ◆ **Grilled Chicken Fajita** | Bell Peppers | Onions (GF, DF)
- ◆ **Chicken Chilaquiles Casserole** | Salsa Verde | Corn Chips | Onion | Cilantro | Queso Fresco | Sour Cream (GF)
- ◆ **Cheese Enchiladas** | Corn Tortillas | Tomato | Onion | Cilantro | Cheddar | Monterey Jack | Queso Fresco (GF)

Select 2 Sides

- ◆ Spanish Rice | Roasted Corn | Tomatoes | Cilantro | Onion | Jalapeno Pepper (V, VG, GF)
- ◆ Spanish Yellow Rice | Green Peas | Tumeric (V, VG, GF)
- ◆ Barracho Beans | Shinerbock Beer | Bell Peppers | Onions | Jalapenos (V)
- ◆ House Made Refried Beans | Garlic | Pico De Gallo (V, VG, GF)

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Select 2 Desserts

- ◆ Tres Leches Cake | Fresh Strawberry | Whip Cream | Chocolate Shavings
- ◆ Rum Chocolate Tres Leches Cake | Whip Cream | Rum | Pecans | Chocolate Syrup
- ◆ Strawberry Margarita | Macerated Strawberries | Pound Cake | Tequila Sauce | Whip Cream
- ◆ Churros | Honey

Buffet La Parrilla Lunch Includes

Warm Flour Tortillas

Regular Coffee | Decaf Coffee | Assorted Teas

Iced Tea with Lemon

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Plated Dinner

Select 1 Salad

- ◆ **Crispy Romaine Heart Salad** | Aged Parmesan Cheese | Tomato Basil Bruschetta | Creamy Caesar Dressing
- ◆ **Roasted Beets Arugula Salad** | Goat Cheese | Radish | Candied Walnut | Champagne Vinaigrette (V)
- ◆ **Baby Bibb Lettuce Salad** | Blister Heirloom Tomatoes | Radish | Candied Texas Pecan | House made Croutons | Buttermilk Fresh basil Vinaigrette (V)
- ◆ **Baby Kale and Spinach Salad** | Tri-color Quinoa | Candied Sliced Almonds | Lemon Vinaigrette (V, VG, GF, DF)

Select 1 Entree

- ◆ **Center Cut Seared Sirloin Steak** | Lyonnais Potatoes | Roasted Thumbelina carrot | Roasted Asparagus | Creamy Steak Butter Sauce | **\$64**
- ◆ **Herb Crusted Halibut** | Smoked Tomato Broth | Quinoa Pilaf | Sautée Shitake Mushrooms | Roasted Baby Carrots | **\$61 (GF)**
- ◆ **Seared Flat Iron Steak** | Parsnip Whipped Mashed Potatoes | Sautée Baby Kale | Half Roasted Tomato with Cheese | Red Wine Sauce | **\$66**
- ◆ **Texas Honey Glazed Roasted Chicken** | White Bean Ragout | Sautée Green Peas | Sunflower Sprout | Texas Honey Thyme Au Jus | **\$57**
- ◆ **Herb Crusted Halibut** | Lemon Citrus Beurre Blanc | Roasted Chicken | Texas Honey Thyme Au Jus | Quinoa Pilaf | Roasted Baby Carrots | Roasted Asparagus | **\$68**
- ◆ **Center Cut Sirloin Steak** | Creamy Steak Butter Sauce | Herb Crusted Halibut | Lemon Citrus Beurre Blanc | Lyonnais Potatoes | Roasted Asparagus | Sautéed Baby Kale | **\$75**
- ◆ **Center Cut Sirloin Steak** | Creamy Steak Butter Sauce | Roasted Chicken | Texas Honey Thyme Au Jus | Parsnip Whipped Mashed Potatoes | Roasted Baby Carrots | Sautéed Shitake Mushrooms | **\$71**

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Select 1 Dessert

- ◆ Macerated Mixed Berries | Nutella Meringue Cookie
- ◆ Chocolate Rum Cake
- ◆ Grande Marnier Cheesecake | Caramel Sauce | Chocolate Shavings
- ◆ German Chocolate Cake | Chocolate Ganache

Plated Dinners Include

Freshly Baked Assorted Rolls

Regular Coffee | Decaf Coffee | Assorted Teas

Iced Tea with Lemon

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Dinner Buffets

La Capitale Buffet

Select 2 Salads

- ◆ **Arugula and Watercress Salad** | Shaved Parmesan | House Made Croutons | Texas Honey Lemon Vinaigrette (V)
- ◆ **Romaine Chopped Salad** | Radicchio | Parsley | Basil | Cucumbers | Celery | Cherry Tomatoes | Green Olives | Fontina Cheese | Red Wine Vinaigrette (V)
- ◆ **Pepperoni and Olive Salad** | Romaine | Roma Tomatoes | Bell Pepper | Shaved Parmesan | Italian Vinaigrette (V)
- ◆ **Caprese Salad** | Fresh Mozzarella | Tomatoes | Red Onions | Fresh Basil | Balsamic Dressing (V)
- ◆ **Italian Antipasti Salad** | Pepperoni | Salami | Domestic Cheeses | Roasted Peppers | Olives | Pesto Artichokes | Assorted Breads | Crackers

Select 2 Entrees | **\$75**

Select 3 Entrees | **\$81**

Select 4 Entrees | **\$87**

- ◆ **Chicken Piccata** | Lemon | White Wine | Capers | Fresh Herbs
- ◆ **Beef Braciola** | Pesto | Sun-Dried Tomato | Spinach | Parmesan | Garlic | Burgundy Wine Sauce
- ◆ **Herb Roasted Parmesan Pork Loin** | Parmesan | Fresh Herbs | Asiago Cream Sauce
- ◆ **Eggplant Parmesan** | Garlic | Tomato | Parmesan | Mozzarella | Marinara
- ◆ **Sea Food with Puttanesca Sauce** | Clams | Mussels | Calamari | Capers | Black Olives

Select 3 Sides

- ◆ Pesto Risotto (V,GF)
- ◆ Spinach and Herb Orzo (V)*T
- ◆ Grilled Vegetable Cous Cous (V)
- ◆ Roasted Garlic Parmesan Potatoes (V,GF)
- ◆ Orecchiette Pasta | Broccolini (V)
- ◆ Herb Roasted Tomato | Parmesan Cheese (V,GF)
- ◆ Roasted Asparagus (V,VG, GF, DF)
- ◆ Dijon Tahini Green Beans (V)
- ◆ Balsamic Glazed Roasted Baby Carrots (V, VG)
- ◆ Broccolini (V,GF)

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Select 2 Desserts

- ◆ Italian Crème Cake
- ◆ Chocolate Hazelnut Cappuccino Cake
- ◆ Lemon Cream Cake
- ◆ Chocolate Decadence (GF)

La Capitale Buffet Dinner Includes

Garlic Herb Ciabatta Bread | Black Pepper Infused Oil
Regular Coffee | Decaf Coffee | Assorted Teas
Iced Tea with Lemon

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Rustic Buffet

Select 2 Starters

- ◆ **Mixed Greens Salad** | Julienne Carrots | Rehydrated Cranberries | Candied Texas Pecans | House-made Croutons | House Red Wine Vinaigrette (V)
- ◆ **Cowboy Caviar** | Black Eyed Peas | Black Beans | Sweet Corn | Green Onions | Green Bell Peppers | Tomatoes | Jalapeno Pepper | Cilantro | Avocado | White Wine Vinegar | Lime Juice | Dijon Mustard (V, GF, DF)
- ◆ **Herbed Potato Salad** | Parsley | Green Onions | Lemon Juice | Dijon Mustard | Garlic | Celery (V, GF)
- ◆ **Tomato and Cucumber Salad** | Red Onion | Sherry Vinaigrette (V, VG, GF, DF)
- ◆ Solana Tomato Basil Soup (V)
- ◆ Beef Barley Soup
- ◆ Creamy Chicken Tortilla Soup | Tortilla Straws | Cheddar Cheese (GF)

Select 2 Entrees | \$75 | Select 3 Entrees | \$81 | Select 4 Entrees | \$87

- ◆ **Wine Braised Oxtails** | Carrots | Onions | Celery | Rosemary | Tomato
- ◆ **Slow Smoked Tender Brisket** | Solana Dry Rub | Molasses | Honey Creole Mustard sauce
- ◆ **Beer Brined Whole Chicken** | Fresh Herbs | Peppercorn Demi
- ◆ **Smothered Pork Chops** | Caramelized Onions | Fresh Herbs | Caramelized Apple Demi
- ◆ **Honey Bourbon Steak Tips** | Green Onion

Select 3 Sides

- ◆ Braised Country Collard Greens With Onions (V, VG, GF, DF)
- ◆ Sautéed Green Beans | Bacon | Onions (GF)
- ◆ Balsamic Glazed Roasted Baby Carrots (V, GF, DF)
- ◆ Hot Buttered Kernel Corn (V, GF)
- ◆ Home-style Garlic Mashed Potatoes (V, GF)
- ◆ White Rice (V, VG, GF, DF)
- ◆ Slow Cooked Garlic Parmesan Fingerling Potatoes (V, GF)
- ◆ Cheesy Oven Roasted Potatoes | Bacon | Caramelized Onions | Green Onions | Parsley | Cheddar (GF)
- ◆ Creamy Pesto Risotto (V, GF)

Prices are per person unless otherwise indicated

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Vegetarian (V) | Vegan (VG) | Gluten Free (GF) | Dairy Free (DF)

Select 2 Desserts

- ◆ Bourbon Pecan Pie
- ◆ Chocolate Hazelnut Cappuccino Cake
- ◆ Lemon Cream Cake
- ◆ Caramel Apple Pie

Rustic Buffet Dinner Includes

Fresh Artisan Bread with Herb butter

Regular Coffee | Decaf Coffee | Assorted Teas

Iced Tea with Lemon

Buffets require a minimum of 30 people
Groups less than 30 people billed for the difference up to the 30 person minimum

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Vegetarian (V) | Vegan (VG) | Gluten Free (GF) | Dairy Free (DF)

Reception Hors D'Oeuvres

Hot Hors D'Oeuvres | \$7 per piece

Beef Wellington | Beef Tenderloin Tip | Red Wine Mushroom Duxelle
Crab Rangoon | Crab | Spicy Cream Cheese
Peking Duck Roll | Napa Cabbage | Green Onion | Hoisin Sauce
Veggie Pot Sticker | Mushroom | Bean Thread | Cabbage | Peas | Carrots | Water Chestnut |
Citrus Ponzu Sauce (V)
Chicken Pot Sticker | Chicken | Vegetables | Citrus Ponzu Sauce
Shrimp Shao Mai | Shrimp | Vegetables
Vegetable Spring Roll
Bacon Wrapped Scallop | Parmesan Cheese | Panko Bread Crumb
Candied Apple Pork Belly | Fuji Apple | Applewood Smoked Bacon | Apple Jelly Glaze
Cuban Spring Roll | Ham | Pork | Dill Pickle | Swiss Cheese | Yellow Mustard
Bacon Wrapped BBQ Brisket | Flavored with Peach BBQ | Spiced with Pickled Jalapeno
Korean Steak Taco | Hangar Steak | Pickled Spicy Asian Slaw | Flour Tortilla
Black Pepper Wrapped Bacon Brussel Sprouts | Marinated with Honey & Balsamic Vinegar
Mini Chicken & Waffles | Chipotle Honey Cream

Cold Hors D'Oeuvres | \$7 per piece

Antipasto Skewer | Kalamata Olive | Mozzarella | Artichoke | Sundried Tomato (V)
Smoked Salmon Mousse Tart
Two Bean Ceviche Shooters (V, GF)
Beef Tenderloin Crostini | Jalapeno Jam
Salami Cream Cheese Pepperoncini Roll | Local Jam (GF)

Minimum order of 25 pieces per item

Upgrade to Butler Passing | \$185 per Butler

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Vegetarian (V) | Vegan (VG) | Gluten Free (GF) | Dairy Free (DF)

Cold Displays

Texas Cheese Display | **\$20**

Domestic | International | Texas Cheeses | Local Jams | Sweet & Spicy Nuts | Crostini
Toast Bread

Grilled and Chilled Vegetable Display | **\$12**

Baby Carrots with Tops | English Cucumbers | Grape Tomatoes | Broccolini | Roasted
Crimini Mushrooms | Sunburst Squash | Herb Ranch Dressing | Balsamic Vinaigrette

Fresh Fruit Display with Texas Honey Whipped Cream | **\$14**

Pineapple | Cantaloupe | Strawberries | Mandarins | Seasonal Melons | Kiwis | Berries |
Mango | Papaya

Build Your Own Bruschetta | **\$22**

Chickpea hummus | Tabbouleh Salad | Basil Olive Tapenade | Walnut-Chevre Spread |
Ratatouille Marinated Vegetables | Caramelized Onion Chutney | Assorted Breads | Chips |
Toast | Crackers

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SELF SERVE RECEPTION STATIONS

Shrimp Taco Station | **\$22** (GF)

Shrimp | Cilantro | Slaw | Onions | Lime | House Made Salsa | Tomatillo Salsa | Guacamole | Lemon Garlic | Corn Tortilla | Potato Chips

Beef Brisket Lotus Bun Station | **\$20**

Red Onion | Baby Arugula | House Made BBQ Sauce

Candied Bacon Station | **\$18**

Texas Honey Brined Pork Belly | Grapefruit Jalapeno Slaw | Toasted Sesame Seeds | Black Bean Puree

Texas Mac and Cheese Station | **\$19**

Cavittappi Pasta | Queso Fresco Fondue | Crispy Onion Straws | Bourbon Glazed Chicken Thighs | Fresh Cilantro

Oxtail Ramen Noodle Station | **\$22**

Braised Oxtail Consume | Ramen Noodles | Green Onions | Peanuts | Sprouts | Sweet Red Onions | Fresh Cage Free Eggs

Build Your Own Quinoa Salad Station | **\$15**

Tri-Colored Quinoa | Baby Kale | Baby Watercress | Brown Rice | Portobello Mushrooms | Feta Cheese | Cranberries | Toasted Almonds | Grilled Chicken | Fresh Avocado | Herb Ranch | Cilantro Lime Vinaigrette

Upgrade to Action Stations | **\$185** per station attendant
Minimum 1 attendant per station per 50 guest

Prices are per person unless otherwise indicated
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CARVING STATIONS

Rosemary Roasted Leg of Lamb | \$450 | serve 15

Quinoa Tabouli Style Salad | Jalapeno & Mint Jam | Herb Grilled Sourdough

Smoked Prime Rib | \$550 | serve 35

Spiced Sweet Potato Hash | Herbs Infused Au jus | Jalapeno Cheddar Toast

Roasted Beef Tenderloin | \$525 | serve 20

Pepper Corn Mushroom Red Wine | Creamed Spinach | Brioche Bread

Gaucho Style Roasted Pork Loin | \$390 | serve 30

Chimichurri | Tasso Ham Grits | Cheese Bread

Herb Roasted Turkey Breast | \$440 | serve 30

Orange Scented Carrots | Sweet & Spicy Plum Sauce | Brioche Bread

Whole Suckling Pig | \$550 | serve 40

Apple Sage Cornbread Dressing | Sherry Reduction | Hawaiian rolls

Carving Attendant | **\$175**

Minimum 1 carver per station per 50 guest

Prices are per person unless otherwise indicated

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Dessert Stations

Gelato Action Station | \$16

Dulce Leche Gelato | Chocolate Gelato | Caramel Sauce | Whipped Cream | Toasted Coconut | Strawberry Sauce | Gummie Bears | White Chocolate Pearls | Grilled Peaches

Crème Brulee Station | \$14

Mixed Berries | Vanilla Bean | Chocolate Shavings | Sugar

Chocolate Covered Strawberry Station | \$14

White Chocolate | Dark Chocolate | Chocolate Chips | Chopped Pecans | Chopped Peanuts | Oreo Cookie Crumbs | Reece's Pieces Crumbles | Rainbow Sprinkles | Coconut

Cherries Galore Station | \$16

Tossed Wild Cherries | Angel food cake | Yogurt Sorbet

Banana Foster Action Station | \$14

Rum Flambéed | Caramelized Bananas | House made Banana Nut Bread | Vanilla Ice Cream

Action Stations | **\$185** per station attendant
Minimum 1 attendant per station per 50 guest

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Banquet Bars

Hosted Bar

House Spirits | **\$11** per ounce
Premium Spirits | **\$13** per ounce
Cordials | **\$13** per drink
Imported Beer | Craft Beer | **\$9** each
Domestic Beer | **\$8** each
Truly Hard Seltzer | **\$8** each
House Wine | **\$48** per bottle
Pepsi Soft Drinks & Vasa Bottled Water | **\$6** each
San Pellegrino Sparkling Water | **\$7** each

Host Open/Package Bar

House Brands | First Hour | **\$32**
Each Additional Hour | **\$15**

Premium Brands | First Hour | **\$36**
Each Additional Hour | **\$17**

Host Bar (1-4 hours) Bartender Fee | **\$185**
Minimum 1 Bartender per 100 people

Cash Bar

House Bar | **\$12** per drink
Premium Bar | **\$14** per drink
Cordials | **\$14** per drink
Imported Beer | Craft Beer | **\$10** each
Domestic Beer | **\$9** each
Truly Hard Seltzer | **\$9** each
House Wine | **\$15** per glass
Pepsi Soft Drinks | **\$6** each
Vasa Bottled Water | **\$6** each
San Pellegrino Sparkling Water | **\$7** each

Cash Bar (1-4 hours) Bartender Fee | **\$185**
Cashier Fee | **\$185**
Minimum 1 Bartender & 1 Cashier per 100 people

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 8.25% sales tax will be added to prices

Vegetarian (V) | Vegan (VG) | Gluten Free (GF) | Dairy Free (DF)

House Spirits

Vodka | Smirnoff Red
Gin | Beefeater
Rum-Light | Cruzan Aged Light
Rum-Spiced | Captain Morgan Original Spiced
Scotch | Dewar's White Label
Bourbon Whiskey | Jim Beam White Label
Tequila | Jose Cuervo Tradicional Plata
Cognac | Courvoisier VS

Premium Spirits

Vodka | Grey Goose
Rum-Light | Bacardi Superior
Rum-Spiced | Captain Morgan Original Spiced
Gin | Bombay Sapphire
Scotch | Johnnie Walker Black Label
Bourbon Whiskey | Knob Creek
Tennessee Whiskey | Jack Daniel's
Tequila | Patron Silver
Cognac | Hennessy Privilege VSOP
House Red and White Wine

Domestic Beer

Bud Light
Miller Lite
Michelob Ultra
Truly Hard Seltzer

Import | Craft Beer

Corona Extra
Blue Moon Belgian White
Revolver Blood & Honey
Shiner Bock
Lagunitas IPA

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Wines

House Wines

Red Blend | Fable Roots | Italy | **\$48**
Cabernet Sauvignon | Harmony and Soul | California | **\$48**
Chardonnay | Quintara | California | **\$48**
Sauvignon Blanc | Vin 21 | California | **\$48**
Pinot Grigio | Campo di Fiori | Italy | **\$48**
Rose | Sirena del Mare | Italy | **\$48**
Sparkling | Mumm Napa, Brut | California | **\$60**

Red Wines

Blush to Light Intensity

Pinot Noir | Erath | Oregon | **\$75**
Pinot Noir | Meiomi | Santa Barbara | **\$65**
Rose | The Beach | Vin de Provence | **\$60**
Rose | Fleurs de Prairie | Cotes de Provence | **\$55**

Medium to Full Intensity

Cabernet Sauvignon | Columbia Crest H3 | Washington | **\$55**
Cabernet Sauvignon | The Hess Collection "Allomi Vineyard" | Napa Valley | **\$115**
Merlot | J. Lohr "Los Osos" | Paso Robles | **\$55**
Merlot | St. Francis | Sonoma County | **\$65**

White Wines

Light to Full Intensity

Sauvignon Blanc | Kim Crawford | Marlborough | **\$60**
Sauvignon Blanc | Brancott | Marlborough | **\$48**
Chardonnay | Sonoma-Cutrer "Russian River Ranches" | Sonoma Coast | **\$75**
Chardonnay | Meiomi | Monterey, Sonoma, Santa Barbara | **\$55**
Pinot Grigio | Pighin | Friuli-Venezia Giulia | **\$65**

Sparkling Wines

Prosecco | Mionetto DOC Brut | Italy | **\$60**

Wine Pricing is Per Bottle

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Event Technology

LCD Support Packages

Provide your own LCD projector and we will provide you with a screen, table, cabling, power cord, power strip & set up assistance

8x8 Screen | **\$200**

10x10 Screen | **\$250**

9x12 Screen with dress kit | **\$350**

7.75x12 Screen with Dress Kit | **\$450**

LCD Projector Packages

Package includes LCD projector, table, screen & appropriate cords

5,000 Lumens Projector with 8x8 Screen | **\$500**

5,000 Lumens Projector with 10x10 Screen | **\$600**

5,000 Lumens Projector with 9x12 Screen with dress kit | **\$750**

5,000 Lumens Projector with 7.75 x 12 Screen with Dress kit | **\$850**

Video Equipment

Video Switcher | **\$225**

65" LED Television | **\$500**

Microphones

Wireless Handheld | Lavalier | **\$195**

Mixers

4 Channel | **\$75**

6 Channel | **\$100**

8 Channel | **\$125**

16 Channel | **\$200**

Event Technology Pricing is Per Day

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Speakers

Sound Patch to House Sound | **\$100***

Laptop Audio Connection | **\$100**

JBL Speakers | **\$175**

*The intent of our house sound system is to provide reinforcement of the spoken word. Our system is not intended to provide primary reinforcement of live musical productions or high energy presentations

Telephone

Wireless Polycom Speaker Phone with Phone Line | **\$250**

Hybrid Gentner | **\$325**

Meeting Accessories

Black Pipe & Drape | **\$20** per foot

Easel | **\$20**

Extension Cord/Power Strip | **\$25**

Flipchart Package with Post-it Pad/Markers | **\$80**

Whiteboard with Markers | **\$60**

Gobo Projection (in stock) | **\$125**

Gobo Projection (custom – required a two week lead time) | **\$300**

Laptop Computer | **\$400**

Laser Pointer | **\$60**

Wireless Slide Advancer | **\$60**

Leko Stationary Spotlight with Light Tree | **\$150**

Stage Wash | 2 Light Trees | 4 Leko Stationary Spotlights | Dimmer | **\$625**

Up Lights | **\$45**

Event Technology Pricing is Per Day

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Internet

Simple

<25 Users **\$30**/person (up to 3Mbps)

26 – 50 Users **\$25**/person (up to 5Mbps)

50-100 Users **\$20**/person (up to 8Mbps)

Superior

<25 Users **\$40**/person (up to 8Mbps)

26 – 50 Users **\$35**/person (up to 12Mbps)

50-100 Users **\$30**/person (up to 22Mbps)

101+ We are happy to assess your large meeting to develop a customized solution.

Bandwidth ranges are for the entire group and not per person

All pricing is exclusive of service charge

Wired access is priced separately

Event Technology Labor

Monday – Friday 7:00am – 5:00pm | **\$100**/hour

All other times | **\$125**/hour

4 Hour Minimum

Event Technology Pricing is Per Day

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General Information

Service Charges

Please add an additional 25% taxable service charge to all food, beverage, meeting room rental and audio visual items

Taxes

All food and beverage and audio visual is taxable at a state tax of 8.25%

All meeting room rental is taxable at an occupancy tax of 6%

All guestrooms are taxable at 13%, with a breakdown of 6% to the State of Texas and 7% to the City of Westlake

To qualify for tax exemption the organization must provide a valid tax exemption certificate in advance of arrival. Please note that two separate tax exemption certificates are required for state tax and occupancy tax.

Buffet Minimum

Buffets require a minimum of 30 people. Groups less than 30 people will be responsible and billed for the difference up to the 30 person minimum.

Attendant / Station Fees

All action stations and any carving stations require an attendant fee of \$150 per culinary attendant for three hours. Each additional hour is \$25 per attendant per hour (one attendant per fifty guests is required)

Bartender / Cashier Fees

Bartender fees | \$150 per 4 hours

Cashier fees | \$150 per 4 hours

For hosted bars one bartender will be needed per one hundred guests. For cash bars one bartender will be needed per one hundred guests. Cash bars also require a cashier fee at one cashier per one hundred guests.

Hotel Policy

A guarantee of attendance is due to your event representative 72 business hours in advance. If not received, the estimated number of attendees will default as the guarantee.

All guests must be 21 years old to purchase and consume alcohol on hotel property

A room re-set fee of \$250 will apply per room to all room changes made on site

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