BREAKFAST OFFERINGS

| $\begin{gathered} M O R N I N G \\ \text { START } \end{gathered}$ | CONTINENTAL BREAKFASTS | THY |
| :---: | :---: | :---: |
|  | $\begin{gathered} D E L U X E \\ E Y E O P E N E R \end{gathered}$ |  |
|  |  |  |
|  |  |  |
| Muffins \& Danishes | Sliced Seasonal Fruit Tray | Tray |
| Orange Juice | Jumbo Blueberry, Chocolate \& | Sliced Coffee Breads |
| Freshly Brewed Regular | Apple Cinnamon Muffins | Individual Yogurts |
| \& Decaffeinated | Freshly Baked Croissants with | Choice of Orange, |
| Coffee | Sweet Cream Butter \& Preserves | Apple or |
| Selection of Hot | Orange Juice \& Apple Juice | Cranberry Juice |
| Herbal Teas | Freshly Brewed Regular \& Decaf | Freshly Brewed Regula \& Decaffeinated |
|  |  | Coffee |
| \$ 14 | \$18 | \$18 |

> PLATED \& BUFFET BREAKFAST

## EL SOMBRERO

Scrambled Eggs, Papas Rancheras, Refried Beans, Fresh Salsa, Flour Tortillas Orange Juice, Freshly Brewed Regular \& Decaffeinated Coffee

## BUILD YOUR OWN BREAKFAST TACOS

Farm Fresh Scrambled Eggs, Chorizo \& Egg, Bacon, Country Potatoes \& Refried Beans, Fresh Salsa \& Shredded Cheese, Warm Tortillas, Orange Juice, Freshly Brewed Regular \& Decaffeinated Coffee

## EL TROPICANO BREAKFAST

Sliced Seasonal Fruit, Scrambled Eggs, Breakfast Potatoes, Bacon, Biscuits with Butter \& Preserves, or French Toast, Orange Juice, Freshly Brewed Regular \& Decaffeinated Coffee

Prices above are per person \& subject to applicable $8.25 \%$ sales tax and $23 \%$ service charge. Prices subject to change.

## ropaicano <br> Riverwalk Hotel

HEALTH
NUT
Sliced Seasonal Fruit Granola Bars
Bottled Waters
Selection of Ho $\dagger$
Herbal Teas
\$ 10
BAKERY BREAK
Fresh Baked Cookies
Chocolate Chip, Oatmeal Raisin \&
Macadamia Nut
Fudge Brownies \& Blondies
Freshly Brewed Regular \& Decaffeinated Coffee
\$ 13

THEME BREAKS (30 MINS)

ICE CREAM SUNDAE BAR
Vanilla lce Cream, Caramel, Chocolate \& Strawberry Sauce
Chopped Nuts, Whipped Cream
\& Cherries
Assorted Soft Drinks

EL TROPICANO
Mini Chicken Flautas with
Guacamole, Tostadas, Salsa \&
Queso with Jalapenos
Churros with Whipped Cream
Aguas Frescas
\$ 15
A LA GARTE MENU

$$
F O O D
$$

Assorted Muffins \& Danishes Seasonal Whole Fresh Fruit Assorted Granola or Cereal Bars Assorted Sliced Coffee Breads Assorted Brownies, Blondies \& Bars Freshly Baked Texas-Sized Cookies

| $\$ 36 /$ Dozen | Biscuits with Butter \& Preserves | $\$ 32 /$ Dozen |
| ---: | :--- | ---: |
| $\$ 3.50 /$ Each | Sliced Fresh Fruit with Yogurt Dip | $\$ 6 /$ Person |
| $\$ 3.50 /$ Each | Bacon, Egg \& Cheese Croissant | $\$ 60 /$ Dozen |
| $\$ 36 /$ Dozen | Assorted Breakfast Tacos* | $\$ 38 /$ Dozen |
| $\$ 36 /$ Dozen | (Bacon \& Egg, Potato \& Egg, |  |
| $\$ 36 /$ Dozen | Chorizo \& Egg, Bean \& Cheese) |  |

> BEVERAGE

Freshly Brewed Regular Coffee
Selection of Hot Herbal Teas
Apple, Orange, or Cranberry Juice
Old Fashioned Lemonade
Aguas Frescas
(Mango, Strawberry, Pineapple)

Prices above are per person \& subject to applicable $8.25 \%$ sales tax and $23 \%$ service charge. Prices subject to change.
HAIL
SALAD
Classic Caesar Salad
Topped with Grilled
Chicken Breast
Served with Seasoned
Croutons, Creamy
Caesar Dressing \&
Topped with Shaved
Parmesan
Freshly Brewed Iced Tea
\$15


## Riverwalk Hotel <br> roporcano

LUNCH ON THE
LIGHTER SIDE
$\underline{S A L A D S}$

Baby Spinach, Bow Tie Pasta, Sliced Almonds, Black \& Green Olives, Grape Tomatoes \& Bacon Freshly Brewed Iced Tea \$ 15

$$
\$ 18
$$

## WRAPS

## CHICKEN GAESAR ROLL UP

Grilled Chicken Breast
Romaine Lettuce
Parmesan Caesar Dressing
Wrapped in a
Spinach Wrap

Fruit Kabob
Freshly Brewed Iced Tea
$\$ 15$

SOUTHWEST CHICKEN ROLL UP

$$
\begin{gathered}
\text { Grilled Chicken Breast } \\
\text { Pepper Jack Cheese } \\
\text { Fire Roasted Peppers, Onions } \\
\text { Tomato, Lettuce \& Pico de Gallo } \\
\text { Served with Creme in a } \\
\text { Cilantro Wrap } \\
\text { Fruit Kabob } \\
\text { Freshly Brewed Iced Tea }
\end{gathered}
$$

$$
\$ 15
$$

RUSTIC
TURKEY
SANDWICH
House Roasted Turkey
with Smoked Bacon,
Monterrey Jack Cheese
\& Lettuce. Served on a
Brioche Bun with
House-made Cranberry
Mayo
$\$ 18$

## LUNCH <br> SANDWICHES

COLD SANDWICHES

| CALIFORNIA | Layers of Bacon, Sliced <br> Roasted Turkey, Black |
| :---: | :---: |
| CHICKENSANDWICH | Forest Ham with |
| Cheddar \& Swiss |  |
| Shaved Chicken with Brie, | Cheese. Served on |
| Avocado, Peach Aioli. Served on | Toasted White or Wheat |
| Ciabatta Bread | Bread with Mayo |

CLASSIC
CLUB
Layers of Bacon, Sliced Roasted Turkey, Black

Forest Ham with
Cheddar \& Swiss
Cheese. Served on

Bread with Mayo

SIDE ORDERS
\$18

Choose from one of the following:
New Potato Salad • Pasta Primavera • Potato Chips • Fruit Kabob

## HOT SANDWICHES

## PHILLY CHEESE STEAK

Thinly Sliced Roast Beef with
Sauteed Peppers,
\& Mushrooms
Served on a French Batard
$\$ 18$

## ITALIAN PANINI

Shaved Ham, Salami \& Pepperoni with Provolone, Sliced Tomato \&

Red Wine Balsamic Vinegar Dressing. Served on a Rosemary Panini Bread \$ 18

## CUBANO SANDWICH

Thinly Sliced Pork Loin with Ham Sliced Dill Pickles \& Cuban Aioli
Served on a French Batard
\$ 18

## SIDE ORDERS

Choose from one of the following:
Waffle Fries • Pasta Primavera • Potato Chips • Fruit Kabob

Prices above are per person \& subject to applicable $8.25 \%$ sales tax and $23 \%$ service charge. Prices subject to change.

ropicano
Riverwalk Hotel

|  | BOX LUNCH \& DELI TRAY |
| :---: | :---: |
| ON THE |  |
| RUN BOX | EXECUTIVE BOX |
| Choice of OneSandwich |  |
|  | Choice of One |
| Potato Chips | Sandwich |
| Whole Fruit | Two Sides |
| Bottled Water | One Dessert |
|  | Bottled Water |
| \$ 15 | \$ 19 |
| SIDES | SANDWICH SELECTIONS |
| Pasta Primavera Salad | Smoked Turkey Breast \& Cheddar |
| Whole Fruit | Black Forest Ham \& Swiss |
| House Potato Salad | Savory Roast Beef \& Provolone |
| Potato Chips | Sliced Chicken with Muenster Cheese |
|  | Tuna Salad |
|  | Portobella Mushroom \& Veggie |


| WORKING |
| :---: |
| LUNCH BOX |
| Choice of One |
| Sandwich |
| One Side |
| One Dessert |
| Bottled Water |
| $\$ 17$ |

DESSERTS
Double Fudge Brownies Lemon Bar Texas-Sized
Chocolate Chip Cookie

Served with lettuce \& tomato on choice of whole wheat bread, bakery white bread or gourmet roll. Garnished with dill pickle, mayonnaise \& mustard.

$$
\text { DELI BUFFET - } \$ 18.95
$$

A hearty array of sliced honey ham, house-roasted beef, smoked turkey, cheddar \& swiss cheese.
Served with garden isplay of fresh lettuce, tomatoes, red onions \& pickle spears.
Accompanied by an assortment of breads \& rolls, mayonnaise \& mustard.

# CHOOSE <br> TWO SIDES <br> Pasta Primavera Salad <br> Sliced or Whole Fresh Fruit <br> House Potato Salad <br> Potato Chips 

> CHOOSE

ONE DESSERT
Assorted Cookies \& Brownies
Apple \& Cherry Pie
Chocolate or Carrot Cake

BEVERAGES
Deli Buffet Includes:
Freshly Brewed Iced Tea
Regular Coffee \&
Decaffeinated Coffee

Upgrade your Deli Buffet with the following options:
Add Pastrami \$2•Add Pork Tenderloin \$2•Add Deli Chicken or Tuna Salad \$2

# \author{ - <br> <br> MIXED GREEN <br> <br> SALAD <br> <br> with cucumbers, cherry <br> <br> tomatoes, julienne <br> <br> carrots \& ranch <br> <br> dressing 

 <br> MIXED GREEN <br> SALAD <br> with cucumbers, cherry <br> tomatoes, julienne carrots \& ranch dressing}


## ropicano

Riverwalk Hotel
PLATED $\mathcal{E}$ BUFFET
LUNCH OFFERINGS
SOUTHWEST MIXED
GREEN SALAD
with corn, black beans, crispy tortilla chips \& chipotle ranch

CLASSIC CAESAR SALAD with shaved parmesan \& house baked croutons in our classic caesar dressing

ENTREE SELECTIONS

CHICKEN PICCATA sauteed chicken breast in our house-made lemon caper sauce

HERB ROASTED PORK LOIN encrusted with rosemary
\& garlic served with natural au jus

TORTILLA CRUSTED TILAPIA
with chipotle lime sauce

6 OZ. TOP SIRLOIN topped with caramelized onions \& mushrooms

EGGPLANT PARMESAN with marinara sauce

CHICKEN PARMESAN
with marinara sauce

CHOICE OF BEEF OR CHICKEN FAJITAS
with sauteed peppers \& caramelized onions

## LONDON BROIL

with bordelaise sauce
ACCOMPANIMENTS ( CHOOSE ONE)
Mushroom Risotto • Herb Roasted New Potatoes • Cilantro Rice
Garlic Mashed Potatoes•Wild Rice Pilaf • Scalloped Potatoes
DESSERT SELECTIONS
Double Chocolate Cake•Red Velvet Cake•Pecan Pie•Key Lime Pie•Apple Pie
Carrot Cake • New York Style Cheesecake - Chocolate Mousse with Seasonal Berries
SELECT A SALAD, ENTREE, ACCOMPANIMENT \& DESSERT
All lunches are served with seasonal vegetables, fresh baked rolls \& sweet cream butter,
iced tea, regular \& decaffeinated coffee.
Plated \$30 (one entree) • Buffet \$32 (one entree) \$34 (two entrees)

MIXED GREEN<br>SALAD<br>with cucumbers, cherry tomatoes, julienne carrots \& ranch dressing



PLATED $\mathcal{E}$ BUFFET
DINNER OFFERINGS
SOUTHWEST MIXED
GREEN SALAD
with corn, black beans, crispy tortilla chips \& chipotle ranch

CLASSIC CAESAR SALAD with shaved parmesan \& house baked croutons in our classic caesar

ENTREE SELECTIONS

CHICKEN PICGATA
sauteed chicken breast
in our house-made
lemon caper sauce
PECAN CRUSTED CHICKEN
topped with serrano cream sauce

HERB ROASTED PORK LOIN encrusted with rosemary \& garlic served with natural au jus

EGGPLANT PARMESAN
with marinara sauce

TRADITIONAL ROAST BEEF
sliced roasted strip loin with wild mushroom demi glaze

CHICKEN PARMESAN
with marinara sauce

CHOICE OF BEEF OR CHICKEN FAJITAS
with sauteed peppers \& caramelized onions

GRILLED ATLANTIC SALMON
with lemon dill caper cream sauce

CHICKEN ROULADE
stuffed with baby spinach, mushrooms \& parmesan cheese topped with garlic creme sauce

> ACCOMPANIMENTS ( CHOOSE ONE)
> Mushroom Risotto • Herb Roasted New Potatoes • Cilantro Rice
> Garlic Mashed Potatoes • Linguini Pasta • Wild Rice Pilaf • Scalloped Potatoes
> DESSERT SELECTIONS
> Double Chocolate Cake•Red Velvet Cake•Pecan Pie•Key Lime Pie • Apple Pie Carrot Cake • New York Style Cheesecake • Chocolate Mousse with Seasonal Berries
> $S E L E C T A S A L A D, E N T R E E, A C C O M P A N I M E N T \& D E S S E R T$
> All Dinners are served with seasonal vegetables, fresh baked rolls \& sweet cream butter, iced tea, regular \& decaffeinated coffee.
> Plated \$36 (one entree) • Buffet \$40 (one entree)

Prices above are per person \& subject to applicable $8.25 \%$ sales tax and $23 \%$ service charge. Prices subject to change.

PLATED DINNER<br>SPECIALTIES

GRILLED 10 OZ. NEW YORK STRIP
Topped with Sauteed Mushrooms \& Caramelized Onions served with loaded mashed potatoes $\$ 45$

## SLICED ROASTED BEEF TENDERLOIN

With House-Made Bordelaise Sauce served with oven roasted new potatoes $\$ 42$

CHICKEN CORDON BLEU
Stuffed with Smoked Ham \& Swiss Cheese \& Topped with
Champagne Cream served with wild rice pilaf
\$38

## ALL DINNER SPECIALTIES INGLUDE

El Tropicano Salad with your choice of Ranch or Vinaigrette Dressing
Fresh Market Vegetable Medley
Freshly Baked Rolls \& Sweet Cream Butter
Freshly Brewed Iced Tea, Regular \& Decaffeinated Coffee

## DESSERTS

New York Style Cheesecake with Raspberry Sauce
Dulce de Leche Cheesecake
Bread Pudding with Bourbon Sauce
$\square$ DINNER BUFFET THEMES
TEXAS HILL COUNTRY FEAST
$\$ 48$
From the Barbecue
Slow Smoked Texas Beef Briske†
Dry Rubbed Pork Loin \& Barbecue Chicken
FIXINS
Hill Country Field
Green Salad
with choice of dressings

Texas Baked Beans with smoked bacon \& brown sugar
\(\left.\begin{array}{|c|c}Creamy Coleslaw \& <br>
Country Potato Salad \& Peach Cobbler \& <br>

Pecan Pie\end{array}\right\}\) Iced Tea | Jalapeno Muffins |
| :---: |
| Cowboy Corn | |  |
| :---: |

> VIVA FIESTA
> $\$ 45$

Southwest Mixed Greens
with corn, black beans, crispy tortilla strips \& chipotle ranch dressing

Cheese Enchiladas Accompanied By:
in fresh tomatillo sauce

Marinated Beef \&
Chicken Fajitas
with grilled peppers \& caramelized onions

Refried Beans \&
Mexican Style Rice

Freshly Made Flour
Tortillas,
Fresh Guacamole,
Pico de Gallo,
Cheddar Cheese,
Sour Cream \&
Homemade Salsa

Bunuelos \& Churros
with whipped cream \& caramel topping
Iced Tea, Regular \& Decaffeinated Coffee

LITTLE ITALY
\$45
Classic Caesar Salad with garlic croutons \& shaved parmesan

| Grilled Chicken Breast <br> topped with sun-dried <br> tomato cream sauce | Traditional Italian <br> Sausage \& Peppers |
| :---: | :---: |
| Insalata Caprese |  |$\quad$ Accompanied By:

Tiramisu
New York Style Cheesecake
Iced Tea, Regular \& Decaffeinated Coffee

A LA CARTE
APPETIZER OFFERINGS
hot hors D' oeuvres
Chicken Diablos
•
Jalapeno Poppers
••
Buffalo Wings
•
Chicken Quesadillas
with pico de gallo \& salsa
Greek Flat Bread spinach, sun-dried tomato, mushroom \& feta
-
Mini Island Chicken Skewers
-
Chicken or Beef Mini Flautas
with salsa \& guacamole
\$ 3 PER PIECE

COLD APPETIZERS

Insalata Caprese

Crostinis
.
Smoked Salmon Roll
-
Gulf Shrimp Shooter
Chicken Botanas
Prosciutto Wrapped
Melon
\$3 PER PIECE

Peppered Beef Tenderloin with horseradish on a crostini

$$
\begin{aligned}
& \text { Smoked Salmon } \\
& \text { on rye crostini }
\end{aligned}
$$

Fruit Kabobs
\$4 PER PIECE

BOUNTIFUL DISPLAYS

## FRESH FROM THE GARDEN TRAY

Our Abundant Display Includes:
Seasonal Fresh Fruits with Honey Yogurt Dipping Sauce Farm Fresh Vegetables Crudites with Creamy Herb Dip
Complimented with an Array of Domestic Cheeses,
Crackers \& Breads

FIRE ROASTED<br>VEGETABLES<br>Asparagus, Carrots, Zucchini,<br>Yellow Squash, Eggplant,<br>Portabello Mushrooms \& a Trio of<br>Sweet Peppers<br>Infused with Herbs \& Olive Oil<br>\& Fire Roasted to Perfection<br>$\$ 10$<br>> FRESH SEASONAL > FRUIT TRAY<br>Assortment of Seasonal Fresh Fruit<br>With Honey Yogurt Dip

\$ 10

VEGETABLE
CRUDITES

Fresh Garden Vegetables
Featuring Broccoli, Cauliflower, Carrots, Celery \& Squash Rounds With Ranch Herb Dip
$\$ 10$

ASSORTED
CHEESE TRAY
Assortment of Import \& Domestic Cheeses, Served with Baguettes \& Crackers
$\$ 12$

A minimum of 25 guests is required for trays

Prices above are per person \& subject to applicable $8.25 \%$ sales tax and $23 \%$ service charge. Prices subject to change.

Riverwalk Hotel

## FROM THE <br> CARVING BOARD

> PEPPERED TENDERLOIN
> OF BEEF

Served with Assorted Petite Rolls,
Mayonnaise, Horseradish Sauce \&
Assorted Mustards

INSIDE ROUND OF BEEF
IN HERB AU JUS
Served with Assorted Petite Rolls,
Mayonnaise, Horseradish Sauce \&
Assorted Mustards
(serves 50-60)

$$
\$ 350
$$

(serves 30)
\$375

GLAZED HONEY HAM
IN GREOLE MUSTARD SAUCE
Served with
Multi-Grain Petite Rolls

Carving Board Stations are not sold separately. They are intended to add enhancements to your buffet or hors d' oeuvres. A $\$ 100$ Carver Fee will be added to each carving station.

## ACTION STATIONS

## PASTA

STATION
Penne \& Farfalle Pasta Marinara, Creamy Pesto Sauce \& Alfredo Sauce with your choice of olives, peppers, mushrooms, sun-dried tomatoes, julienne zucchini accompanied with parmesan cheese, cracked red pepper \& garlic bread

## \$ 10

add diced chicken, shrimp, crumbled italian sausage or diced ham - \$2

Minimum order of 50 guests. One Chef required per 50 guests. $\$ 100$ Chef Attendant Fee. Stations not sold separately. Stations must be accompanied by a buffet meal or heavy hors d' oeuvres offerings.

Prices above are per person \& subject to applicable $8.25 \%$ sales tax and $23 \%$ service charge. Prices subject to change.

## BEVERAGE OPTIONS

TEX-MEX PACKAGE
PREMIUM PACKAGE
House Varieties
\$28 / Per Bottle
-
Pricing Available For
Premium Options

KEG

Domestic / \$325
Import / \$425

Prices Vary On Selection
\$16 / First Hour
$\$ 10 /$ Each Additional Hour
Per Person
•
Includes:
Premium Brand Liquors
House Wines
Imported Beer
Domestic Beer
Soft Drinks
Bottled Waters
\$14 / First Hour
\$8 / Each Additional Hour Per Person

Includes:
Margaritas on the Rocks Corona
Shiner Bock
Dos XX
Soft Drinks
Bottled Waters


A \$100 Bartender charge and a \$100 Cashier charge is applicable for each cash bar.
One bar per 100 guests is suggested. A Cashier is required for all cash bars.
$8.25 \%$ sales tax and $23 \%$ service charge applies to bartender and cashier fee.
Prices above are per person \& subject to applicable $8.25 \%$ sales tax and $23 \%$ service charge. Prices subject to change.

