

BREAKFAST OFFERINGS

CONTINENTAL BREAKFASTS

MORNING START

Assorted Breakfast
Muffins & Danishes
Orange Juice
Freshly Brewed Regular
& Decaffeinated
Coffee
Selection of Hot
Herbal Teas

DELUXE EYE OPENER

Sliced Seasonal Fruit Tray
Jumbo Blueberry, Chocolate &
Apple Cinnamon Muffins
Freshly Baked Croissants with
Sweet Cream Butter & Preserves
Orange Juice & Apple Juice
Freshly Brewed Regular & Decaf
Coffee

$\begin{array}{c} HEALTHY\\ START \end{array}$

Sliced Seasonal Fruit
Tray
Sliced Coffee Breads
Individual Yogurts
Choice of Orange,
Apple or
Cranberry Juice
Freshly Brewed Regular
& 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

PLATED \$16 BUFFET \$18

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

BUFFET ONLY \$17

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

PLATED \$18 BUFFET \$20



BREAK TIME

$HEALTH\\ NUT$

THEME BREAKS (30 MINS)

Sliced Seasonal Fruit Granola Bars Bottled Waters Selection of Hot Herbal Teas

ICE CREAM SUNDAE BAR

Vanilla Ice Cream, Caramel, Chocolate & Strawberry Sauce Chopped Nuts, Whipped Cream & Cherries Assorted Soft Drinks

\$10

(Mango, Strawberry, Pineapple)

\$12

BAKERY BREAK

Fresh Baked Cookies

Chocolate Chip, Oatmeal Raisin &

Macadamia Nut

Fudge Brownies & Blondies

Freshly Brewed Regular &

Decaffeinated Coffee

\$13

EL TROPICANO

7TH INNING

STRETCH

Assorted Popcorn

Ballpark Peanuts

Jumbo Pretzels

Assorted Candy Bars

Assorted Soft Drinks

Lemonade

\$13

Mini Chicken Flautas with Guacamole, Tostadas, Salsa & Queso with Jalapenos

Churros with Whipped Cream Aguas Frescas

\$15

A LA CARTE MENU

FOOD

Assorted Muffins & Danishes	\$36 / Dozen	Biscuits with Butter & Preserves	\$32 / Dozen
Seasonal Whole Fresh Fruit	\$3.50 / Each	Sliced Fresh Fruit with Yogurt Dip	\$6 / Person
Assorted Granola or Cereal Bars	\$3.50 / Each	Bacon, Egg & Cheese Croissant	\$60 / Dozen
Assorted Sliced Coffee Breads	\$36 / Dozen	Assorted Breakfast Tacos*	\$38/ Dozen
Assorted Brownies, Blondies & Bars	\$36 / Dozen	(Bacon & Egg, Potato & Egg,	
Freshly Baked Texas-Sized Cookies	\$36 / Dozen	Chorizo & Egg, Bean & Cheese)	

BEVERAGE

Freshly Brewed Regular Coffee	\$60/ Gallon	Freshly Brewed Decaffeinated Coffee	\$60 / Gallon
Selection of Hot Herbal Teas	\$40 / Gallon	Freshly Brewed Iced Tea	\$50 / Gallon
Apple, Orange, or Cranberry Juice	\$35 / Gallon	Tropical Fruit Punch	\$40 / Gallon
Old Fashioned Lemonade	\$40 / Gallon	Bottled Water	\$3.25 / Each
Aguas Frescas	\$40 / Gallon	Assorted Soft Drinks	\$3.25 / Each



LUNCH ON THE LIGHTER SIDE

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

SALADS

CHEF SALAD

Julienne of Turkey & Ham,
Sliced Hard Boiled Eggs,
Cheddar Cheese
Served on a bed of greens with
cherry tomatoes & your choice of
ranch or bleu cheese dressing

Freshly Brewed Iced Tea

\$18

WRAPS

SPINACH SALAD

Baby Spinach, Bow Tie Pasta, Sliced Almonds, Black & Green Olives, Grape Tomatoes & Bacon

Freshly Brewed Iced Tea

\$15

CHICKEN CAESAR 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

Grilled Chicken Breast
Pepper Jack Cheese
Fire Roasted Peppers, Onions
Tomato, Lettuce & Pico de Gallo
Served with Creme in a
Cilantro Wrap

Fruit Kabob Freshly Brewed Iced Tea

\$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 SANDWICHES

COLD SANDWICHES

CALIFORNIA CHICKEN SANDWICH

Shaved Chicken with Brie, Avocado, Peach Aioli. Served on Ciabatta Bread

\$18

CLASSIC CLUB

Layers of Bacon, Sliced Roasted Turkey, Black Forest Ham with Cheddar & Swiss Cheese. Served on Toasted White or Wheat Bread with Mayo

\$18

SIDE ORDERS

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



BOX LUNCH & DELI TRAY

ON THE RUN BOX

EXECUTIVE BOX

WORKING LUNCH BOX

Choice of One Sandwich Potato Chips Whole Fruit Bottled Water

Choice of One Sandwich Two Sides One Dessert Bottled Water Choice of One Sandwich One Side One Dessert Bottled Water

\$15

SANDWICH SELECTIONS

\$19

\$17

SIDES

Pasta Primavera Salad Whole Fruit House Potato Salad Potato Chips Smoked Turkey Breast & Cheddar Black Forest Ham & Swiss Savory Roast Beef & Provolone Sliced Chicken with Muenster Cheese Tuna Salad Double Fudge Brownies Lemon Bar

DESSERTS

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.

Portobella Mushroom & Veggie

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 TWO SIDES CHOOSE ONE DESSERT

BEVERAGES

Pasta Primavera Salad Sliced or Whole Fresh Fruit House Potato Salad Potato Chips Assorted Cookies & Brownies
Apple & Cherry Pie
Chocolate or Carrot Cake

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



MIXED GREEN SALAD

with cucumbers, cherry tomatoes, julienne carrots & ranch dressing

PLATED & 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

6 OZ. TOP SIRLOIN

topped with caramelized onions & mushrooms

EGGPLANT PARMESAN

with marinara sauce

TORTILLA CRUSTED TILAPIA

with chipotle lime 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 SALAD

with cucumbers, cherry tomatoes, julienne carrots & ranch dressing

PLATED & 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 PICCATA

sauteed chicken breast in our house-made lemon caper sauce

HERB ROASTED PORK LOIN

encrusted with rosemary & garlic served with natural au jus

TRADITIONAL ROAST BEEF

sliced roasted strip loin with wild mushroom demi glaze

PECAN CRUSTED CHICKEN

topped with serrano cream sauce

EGGPLANT PARMESAN

with marinara sauce

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

SELECT A SALAD, ENTREE, ACCOMPANIMENT & DESSERT

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)



PLATED DINNER SPECIALTIES

GRILLED 10 OZ. NEW YORK STRIP

Topped with Sauteed Mushrooms & Caramelized Onions served with loaded mashed potatoes

\$4.5

SLICED ROASTED BEEF TENDERLOIN

With House-Made Bordelaise Sauce served with oven roasted new potatoes \$4.2

CHICKEN CORDON BLEU

Stuffed with Smoked Ham & Swiss Cheese & Topped with Champagne Cream served with wild rice pilaf

ALL DINNER SPECIALTIES INCLUDE

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



DINNER BUFFET THEMES

TEXAS HILL COUNTRY FEAST \$48

From the Barbecue Slow Smoked Texas Beef Brisket Dry Rubbed Pork Loin & Barbecue Chicken

FIXINS

Hill Country Field Green Salad with choice of dressings

Texas Baked Beans with smoked bacon & brown sugar Creamy Coleslaw & Country Potato Salad

Jalapeno Muffins

Cowboy Corn

Peach Cobbler & Pecan Pie

Iced Tea

Regular & Decaffeinated Coffee

VIVA FIESTA

\$45

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

Cheese Enchiladas
in fresh tomatillo sauce

Marinated Beef &
Chicken Fajitas
with grilled peppers &
caramelized onions

Refried Beans & Mexican Style Rice Accompanied By:

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 topped with sun-dried tomato cream sauce Traditional Italian Sausage & Peppers

Insalata Caprese
roma tomatoes, fresh
mozzarella & fresh basil
drizzled with extra virgin
olive oil & aged
balsamic vinaigrette

Accompanied By:

Grilled Vegetables, Linguini with Marinara or Alfredo Sauce & Freshly Baked Garlic Bread

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

Crostinis

Melon

Insalata Caprese Peppered Beef Tenderloin Smoked Salmon Roll with horseradish on a crostini Gulf Shrimp Shooter Smoked Salmon on rye crostini Chicken Botanas Prosciutto Wrapped Fruit Kabobs

\$3 PER PIECE \$4 PER PIECE Southwest Spring Rolls with avocado dip

Pot Stickers with sriracha

Coconut Shrimp with mango chipotle dip

Shrimp Diablos

Sausage Stuffed Mushrooms

Bacon Wrapped Asparagus

\$4 PER PIECE

DIPS (PER QUART)

Fresh Salsa \$45 Spinach & Artichoke \$75 with baguettes with tostada chips 7 Layer Dip \$60 Red Pepper Hummus \$75 with tostada chips with pita chips Guacamole \$60 French Onion \$75 with tostada chips with potato chips Chili Con Queso \$60 Olive Tapenade \$75 with tostada chips & Spinach Dip



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

\$15

FIRE ROASTED VEGETABLES

Asparagus, Carrots, Zucchini, Yellow Squash, Eggplant, Portabello Mushrooms & a Trio of Sweet Peppers Infused with Herbs & Olive Oil & Fire Roasted to Perfection

\$10

FRESH SEASONAL FRUIT TRAY

Assortment of Seasonal Fresh Fruit 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



FROM THE CARVING BOARD

PEPPERED TENDERLOIN OF BEEF

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

(serves 30)
\$375

GLAZED HONEY HAM IN CREOLE MUSTARD SAUCE

INSIDE ROUND OF BEEF IN HERB AU JUS

Served with Assorted Petite Rolls,

Mayonnaise, Horseradish Sauce & Assorted Mustards

Served with Multi-Grain Petite Rolls

(serves 50-60)

\$350

(serves 35)

\$300

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**

BRUSCHETTA BAR

Olive Tapende Caprese Salad Confit Roasted Red Pepper Hummus

with our chef's assortment of pita chips, crostini, flatbreads & grilled pita bread

\$10

FAJITA STATION

Chicken or Beef Fajitas
Sauteed with
Caramelized
Onions & Peppers

served with picante sauce, pico de gallo, grated cheese, guacamole, jalapeno peppers & warm flour & corn tortillas

\$ 14

SOUTHWEST TAPAS BAR

Warm Queso Dip & Guacamole, Black Bean & Corn Salsa, Salsa Rojo & Salsa Verde

with oversized yellow corn tortilla chips, chili dusted flour tortilla wedges & plantain chips

\$ 10

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.



BEVERAGE OPTIONS

WINE

House Varieties \$28 / Per Bottle

Pricing Available For Premium Options

KEG

Domestic / \$325 Import / \$425

Prices Vary On Selection

PREMIUM PACKAGE

\$16 / First Hour \$10 / Each Additional Hour Per Person

Includes:
Premium Brand Liquors
House Wines
Imported Beer
Domestic Beer
Soft Drinks
Bottled Waters

TEX-MEX PACKAGE

\$14 / First Hour \$8 / Each Additional Hour Per Person

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

CASH BAR

HOSTED BAR

Premium Brand Cocktails	\$7.00	Premium Brand Cocktails	\$8.00
Imported Beer	\$5.00	Imported Beer	\$5.50
Domestic Beer	\$4.00	Domestic Beer	\$4.50
California Wine	\$7.00	California Wine	\$8.00
Soft Drinks	\$2.50	Soft Drinks	\$2.75
Bottled Water	\$2.50	Bottled Water	\$2.75

CASHIER & BARTENDER FEES

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.