



# THE RANCH

L A S C O L I N A S

PRIVATE DINING | SPECIAL EVENTS | SOCIAL GATHERINGS



## MENU

[RANCH.EVENTS@FBREST.COM](mailto:RANCH.EVENTS@FBREST.COM)

**(972) 506-7262**





---

# LUNCHEON BUFFET

*Available 11AM - 3PM, Monday - Saturday  
Available in Private or Semi-Private Rooms*

*\$32 per guest*

***Choice of 2 entrées:***

**CHICKEN FRIED STEAK**  
jalapeño sausage gravy

**HERB ROASTED CHICKEN BREAST**  
chicken jus

**PAN SEARED GULF SNAPPER**  
chile rubbed

***Included Sides:***

**BUTTERMILK CHIVE WHIPPED POTATOES**

**SAUTÉED GREEN & WAX BEANS**

**HOUSE SALAD**  
Texas honey & herb vinaigrette

---

***DESSERTS***

**CINNAMON ROLL CRUST PECAN PIE**  
**OLD FASHIONED CHIPOTLE CHOCOLATE CAKE**

***Soda & Iced Tea Included***

# SAN JACINTO BUFFET

*Available in Private or Semi-Private Rooms*

*\$37 per guest*

**MESQUITE GRILLED SKIRT STEAK FAJITAS**

**CHILE MARINATED CHICKEN FAJITAS**

**TRADITIONAL SPANISH RICE**

**REFRIED BEANS**

*served with:*

**Monterey Jack & Cheddar Cheese**

**Sour Cream**

**Pico de Gallo**

**Homemade Avocado Relish**

**Corn and Flour Tortillas**

*\*Add Queso, Salsa and Chips for \$5 per guest*

---

***DESSERTS***

**CINNAMON ROLL CRUST PECAN PIE**  
**OLD FASHIONED CHIPOTLE CHOCOLATE CAKE**

***Soda & Iced Tea Included***

---







---

# PLATED LUNCHEON

*Available 11AM - 3PM, Monday - Saturday*

*\$30 per guest*

## FIRST COURSE

### HOUSE SALAD

Texas honey & herb vinaigrette

## SECOND COURSE

*Parties under 50 choose 3 entrees;*

*Parties over 50 choose 2 entrees*

### CHICKEN FRIED STEAK

jalapeño sausage gravy

### HERB ROASTED CHICKEN BREAST

chicken jus

### PAN SEARED GULF SNAPPER

chile rubbed

*Additional \$10 per guest*

### 8OZ ANGUS SIRLOIN

smoked garlic & thyme butter

### *Included Sides:*

BUTTERMILK CHIVE WHIPPED POTATOES

SAUTÉED GREEN & WAX BEANS

## THIRD COURSE

CINNAMON ROLL CRUST PECAN PIE

OLD FASHIONED CHIPOTLE CHOCOLATE CAKE

**Soda & Iced Tea Included**

---

---

# THE WAGONEER

## PLATED MENU

*\$40 per guest*

### FIRST COURSE

**SPICY TORTILLA SOUP**  
roasted chicken, avocado, picoso cheese,  
tortilla strips

### SECOND COURSE

**HOUSE SALAD**  
Texas honey & herb vinaigrette

### THIRD COURSE

*Parties under 50 choose 3 entrees;  
Parties over 50 choose 2 entrees*

**CHICKEN FRIED STEAK**  
jalapeño sausage gravy

**GRILLED CHIPOTLE MEATLOAF**  
smoked tomato-poblano salsa

**HERB ROASTED CHICKEN BREAST**  
chicken jus

**PAN SEARED GULF SNAPPER**  
chile rubbed

### *Included Sides:*

**BUTTERMILK CHIVE WHIPPED POTATOES**

**SAUTÉED GREEN & WAX BEANS**

### FOURTH COURSE

**CINNAMON ROLL CRUST PECAN PIE**  
**OLD FASHIONED CHIPOTLE CHOCOLATE CAKE**

**Soda & Iced Tea Included**

---



# MENU ADD ON'S

★ Enhance your menu selection with the additional offerings below ★

## APPETIZERS

*Minimum of 3 choices for \$10 per guest*

BRANDING IRON ONION RINGS  
MINI ELK TACOS  
CHICKEN QUESADILLAS  
FARMERS MARKET VEGETARIAN QUESADILLAS  
CORNMEAL CRUSTED CATFISH BITES  
QUESO BLANCO AND WARM SMOKED TOMATO POBLANO SALSA  
*with housemade crisp corn chips*  
TEXAS INSPIRED FLATBREADS  
FRIED GREEN TOMATOES

## PREMIUM APPETIZERS

*\$6 per item, per guest*

CHILLED SMOKED PRIME RIB SLIDERS  
TEXAS WAGYU BEEF BURGER SLIDERS  
SEAFOOD CAMPECHANA  
CORNMEAL FRIED TEXAS GULF OYSTERS  
TX WHISKEY BBQ BABY BACK RIBS  
TEXAS MEAT & CHEESE BOARD  
LOCAL GARDEN VEGETABLES  
FARM FRESH ASSORTED FRUIT BOARD

## EXTRAS

8OZ ROASTED GARLIC STUFFED FILET / *\$15 per guest*  
QUESO BLANCO AND WARM SMOKED TOMATO POBLANO SALSA  
*with housemade crisp corn chips / \$5 per guest*  
BUTTERED CORNBREAD / *\$2 per guest*  
HOMEMADE ROLLS / *\$2 per guest*  
HOUSE SALAD / *\$5 per guest*  
LOCAL CHEESE TRAY / *\$8 per guest*  
DESSERT / *\$5 per guest*

## STATIONS

PREMIUM TACO STATION / *\$15 per guest*  
★ SMOKED PRIME RIB CARVING STATION / *\$18 per guest* ★  
★ SMOKED TEXAS BEEF TENDERLOIN CARVING STATION / *\$22 per guest* ★  
★ *Station requires an attendant | attendant fee is \$125* ★

# BEVERAGE SERVICES

**Open Bar:** Host pays for drinks. Guests order from designated wait staff. Beverages charged per consumption.

**Hosted Bar:** Host pays for drinks. Private bar will be set up in room and will be serviced by your own bartender. \$150 Bartender fee. Beverages charged per consumption.

**Drink Tokens:** Host pays for drinks. Guests are issued tokens that can be redeemed for drinks. Beverages charged per consumption for redeemed tokens.

**Cash Bar:** No cost to host. Guests must purchase any beverage that is not included with your chosen menu (soda & ice tea).



## HOUSE BAR PACKAGE

*\$48 per guest over 21 YO*

**3 hours of service. No shots included.**

**SELECTION OF OUR TEXAS LIQUORS**, including vodka, scotch, tequila, gin, bourbon, and rum  
**DOMESTIC BOTTLED BEER**  
**RED & WHITE HOUSE WINES**

## PREMIUM BAR PACKAGE

*\$52 per guest over 21 YO*

**3 hours of service. No shots included.**

**SELECTION OF OUR PREMIUM LIQUORS**, including vodka, scotch, tequila, gin, bourbon, and rum  
**IMPORTED & DOMESTIC BOTTLED BEER**  
**ALL DRAFT BEERS**  
**CHOICE OF WINE** (valued up to \$50 per bottle)

---

# RANCH EXPERIENCE

*Enhance your Ranch Experience:*

## TEXAS BEER FLIGHTS

Allow us to guide you through a tasting of some of the finest craft brews around with our Texas Draft Flights. Texas is quickly becoming known for excellent craft beer and we source from breweries big and small throughout the state to quench your thirst Texas style!

**STANDARD FLIGHT** / \$10 per guest

**PREMIUM FLIGHT** / \$12 per guest

## WINE PAIRING

Wine knowledge is a passion of ours here at The Ranch, with several of our team members certified as Level I and Level II Sommeliers. Allow us to pair excellent wine selections with our amazing Texas cuisine to give your guests the ultimate dining experience. Market Price, based on selections.

## SPIRIT FLIGHTS

We love our spirits here in Texas, and we stock the very best in all of our favorite categories. Adding a spirit flight into your experience here at The Ranch is a fun and interactive way to taste and learn about top quality spirits while bonding with your guests.

**TEXAS WHISKEY TASTING** / \$28 per guest

**TEQUILA TASTING** / \$26 per guest

**COGNAC TASTING** / \$28 per guest

**BOURBON TASTING** / \$24 per guest

**SCOTCH TASTING** / \$28 per guest

## AFTER DINNER CIGAR EXPERIENCE

Cigar experience is a unique opportunity at The Ranch at Las Colinas. We offer some of the finest cigars available in the U.S. right here. After your amazing meal, retire to The Pavilion to have the cigar of your choice professionally clipped and lit for you and your guests to enjoy. Our service staff is also ready to assist you in choosing a delicious spirit to compliment your tobacco selection.



---

# HELICOPTER TOURS

*Schedule a helicopter tour for your guests and show them a bird's eye view of Dallas.  
Experience the thrill of a lifetime!*



**Tour 1:** Las Colinas City Skyline Tour / *Flight Time: 5 Minutes / Price: \$35 per person*

**Tour 2:** DFW Airport City Skyline Tour / *Time: 15 minutes / Price: \$75 per person*

**Tour 3:** Downtown Dallas City Skyline Tour / *Time: 20 minutes / Price: \$100 per person*

**Tour 4:** Arlington City Skyline Tour / *Time: 20 minutes / Price: \$100 per person*

**Tour 5:** Downtown Dallas & Arlington City Skyline Tour / *Time: 60 minutes / Price: \$300 per person*

## **DFW HELI-TOURS:**

Dennis Lauterbach

214-906-9800

[www.dallashelicoptertour.com](http://www.dallashelicoptertour.com)

*\*Minimum of 4 guests per flight. Maxium amount of 6 guests per flight-aircraft permitting.*

*\*Prices & tours are subject to change with out notice for weather, air traffic control or seat availability.*

*\*All flight restrictions will apply per FAA and company regulations.*

---