

# MENU

## SMALL MEETINGS

### BREAKFAST BUFFETS

Menu Applies For Under 20 Attendees.

#### CONTINENTAL

Seasonal Sliced Fruit  
Fruit and Greek Yogurt Parfaits  
Kashi Cereal with Assorted Milks\*\*  
Assorted Bagels with Cream Cheese  
Freshly Baked Croissants, Breakfast Breads and Muffins\*  
Fruit Preserves and Whipped Butter

*\$30 per guest*

#### PRESTON

Seasonal Sliced Fruit and Berries  
Freshly Baked Croissants, Muffins and Breakfast Breads\*  
Homestyle Breakfast Potatoes, Scrambled Eggs,  
Applewood Smoked Bacon  
Sliced Wheat, Sourdough and Marble Rye\*  
Whipped Butter

*\$41 per guest*

\*Gluten-Free Available on Request \*\*Soy, Almond or Coconut Milk Available on Request

### BREAKFAST ENHANCEMENTS

#### Assorted Bagels

Whipped Cream Cheese and Fruit Preserves  
*\$28 per dozen*

#### Hardboiled Cage Free Eggs

*\$16 per dozen*

### BEVERAGES ON CONSUMPTION

#### Starbucks® Coffee

Regular or Decaffeinated

*\$70 per gallon*

#### Assorted Tazo® Teas

With Lemon and Honey

*\$70 per gallon*

#### Individual Juices

Simply® Orange or Grapefruit

*\$6 each*

#### Bottled Water Still or Sparkling

*\$5 each*

#### Powerade/Energy Drinks

*\$6 each*

#### Assorted Soft Drinks

*\$5 each*

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### SNACKS AND BREAKS

#### HEALTH AND WELLNESS

Seasonal Whole Fruit and Fresh Mixed Berries,  
Individual Plain and Flavored Yogurts, Assorted  
Granola Bars  
*\$20 per guest*

#### PROTEIN PICK-ME-UP

Texas Trail Mix, Beef Jerky, Assorted Power and  
Protein Bars and Mixed Nuts  
*\$22 per guest*

#### THE BOX OFFICE

Freshly Buttered Movie Theater Style Popcorn,  
Assorted Flavored Salts, M&Ms, Snickers and Reese's  
Peanut Butter Cups  
*\$22 per guest*

#### BAKESHOP

Freshly Baked Chocolate Chip, Oatmeal Raisin, Peanut  
Butter and White Chocolate Macadamia Nut Cookies,  
Double Fudge Brownies and Assorted Dessert Bars  
*\$24 per guest*

## Market Basket

Imported and Domestic Cheese Board, Red Grapes, Assorted Crackers, Sliced Melons with  
Berries, Garden Fresh Vegetable Crudité with Hatch Ranch Dip  
*\$25 per guest*

### A La Carte Snacks

#### Freshly Baked Danish Pastries

*\$45 per dozen*

#### Assorted Muffins or Scones

*\$45 per dozen*

#### Freshly Baked Cookies and Brownies

*\$45 per dozen*

#### Whole Fruit

*\$36 per dozen*

#### Tortilla Chips with Fresh Pico de Gallo

*\$6 per person*

#### Potato Chips, Trio of House Made Dips

*\$11 per person*

#### Cajun Bar Mix

*\$12 per pound*

#### Pretzels

*\$11 per pound*

#### Gourmet Mixed Nuts

*\$22 per pound*

#### Candy Bars

*\$5 each*

#### Protein Bars

*\$5 each*

#### Granola Bars

*\$4 each*

#### Individual Potato Chips

*\$5 each*

#### Individual Assorted Yogurt Flavors

*\$4 each*

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### LUNCH BUFFETS

Menu Applies For Under 20 Attendees.

#### PARK CITIES PICNIC

Mixed Green Salad with Tomatoes, Cucumbers and Buttermilk Ranch  
Chilled Pasta with Bell Peppers, Black Olives, Tomatoes and Scallions  
Turkey Avocado Club Wraps  
Grilled Vegetable and Rosemary Montasio Paninis  
House Made Potato Chips  
Freshly Baked Cookies

*\$40 per guest*

#### HILLTOP TAILGATE

Mixed Greens with Tomatoes, Cucumbers and Warm Bacon Vinaigrette  
Summer Tomato and Roasted Corn Salad  
Half Pound Texas Beef Grilled Hamburgers with Brioche Buns  
Caramelized Onions and Smoked Bacon  
Assorted Sliced Cheeses and Condiments  
House Made Potato Chips  
Fresh Watermelon

*\$43 per guest*

#### WOODBINE CANTINA

Southwestern Chop Salad with Cotija, Tomatoes, Roasted Pepitas, Red Kidney Beans and Chipotle Ranch  
Citrus Chicken Fajitas  
Grilled Peppers and Onions  
Warm Flour and Corn Tortillas  
Cilantro-Lime Crema, Cotija and Pico De Gallo  
Mexican Rice and Vegetarian Charro Beans  
Corn Tortilla Chips and House Made Salsas

*\$45 per guest*

#### EXTRAS

Whole Fruit - *\$36 per dozen*  
Individual Potato Chips - *\$5 each*  
Candy Bars - *\$5 each*  
Granola Bars - *\$4 each*  
Protein Bars - *\$5 each*

#### DESSERTS

Freshly Baked Cookies\* - *\$45 per dozen*  
Assorted Dessert Bars - *\$45 per dozen*  
Individual Strawberry Shortcake - *\$9 each*  
Flourless Chocolate Cake - *\$9 each*

#### CREATE YOUR OWN SALAD BAR

Chopped Romaine, Mixed Greens, Diced Vine Ripened Tomatoes, Sliced Cucumbers, Red Onions, Carrots, Artichoke Hearts, Chopped Eggs, Garbanzo Beans, Grilled Chicken, Applewood Smoked Bacon, Spiced Pecans, Dried Cranberries, Cotija, and Cheddar Cheeses  
Citrus Vinaigrette, Buttermilk Ranch and Balsamic Vinaigrette

*\$18 per guest*

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### PLATED LUNCH

Plated Luncheons include your Choice of Starter, Entrée and Dessert. Served with Assorted Rolls and Whipped Butter.

## Entrées

#### Oven-Roasted Airline Chicken Breast

Herb Couscous, Wilted Spinach, Roasted Carrots

*\$45 per guest*

#### Rosemary Grilled Chicken Breast

Garlic Mashed Potatoes, Haricot Vert

*\$44 per guest*

#### Ancho Rubbed Salmon

Roasted Sweet Potatoes, Grilled Asparagus

*\$46 per guest*

#### Grilled 8 oz. Sirloin Steak

Chimichurri, Roasted Potato Medley, Root Vegetables

*\$54 per guest*

### Pecan Crusted Redfish

White Cheddar Grits, Southern Vegetable Ratatouille

*\$52 per guest*

#### Roasted Chicken, Spinach and Fennel Salad,

Baby Spinach, Shaved Fennel, Green Apples, Walnuts,  
Citrus White Wine Vinaigrette

*\$37 per guest*

#### Grilled Bistro Steak Salad

Iceberg Wedge, Blue Cheese, Roasted Tomatoes, Red  
Radishes, Green Goddess Dressing

*\$42 per guest*

## Starters

#### Classic Caesar Salad

Sweet Tear Drop Peppers, Basil Caesar Dressing

#### Iceberg Wedge

Cherry Tomato, Crispy Bacon, Blue Cheese

#### Baby Spinach Salad

Dried Cherries, Pecans, Goat Cheese, Balsamic

#### Spring Greens Salad

Roasted Beets, Toasted Walnuts, Citrus Vinaigrette

#### Butternut Squash Bisque

Sea Salted Pepitas, Cinnamon Crema

#### Roasted Tomato Soup

Parsley Pesto

## Desserts

#### Carrot Cake

Cream Cheese Icing, Crushed Walnuts

#### Flourless Chocolate Cake

Toffee Caramel Sauce

#### Dark Chocolate Pots de Crème,

Sea Salt, Vanilla Cream

#### Chocolate Bomb

Brandied Cherries, Roasted Walnuts, Chocolate Sauce

#### New York Cheesecake

Berry Coulis and Fresh Berries

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## SMALL MEETINGS

### DINNER BUFFETS

Menu Applies For Under 20 Attendees.

#### TEXAS HOSPITALITY

Artisan Mixed Greens, Tomatoes, Cucumbers,  
Garlic Croutons, Buttermilk Ranch Dressing  
Chicken Fried Chicken with Black Pepper Gravy  
Pot Roast with Caramelized Pearl Onions  
Garlic Mashed Potatoes  
Sautéed Market Vegetables  
Jalapeno Cornbread with Whipped Butter  
Rustic Pecan Pie Jars

*\$60. per guest*

#### HILLSIDE

Mixed Greens, Cherry Tomatoes, Spiced Pecans,  
Feta, Raspberry Vinaigrette  
Sliced Bistro Steak with Herb Garlic Demi  
Garlic Lime Grilled Shrimp  
Sweet Potato and Roasted Red Pepper Hash  
Grilled Asparagus  
Freshly Baked Dinner Rolls and Whipped Butter  
Chocolate Bomb

*\$70 per guest*

#### LAKESIDE DRIVE

Baby Spinach with Dried Cranberries, Marcona Almonds,  
Green Apples, Blue Cheese and Raspberry Vinaigrette  
Grilled Chicken, Balsamic Glaze  
Pan Seared Atlantic Salmon,  
Spinach and Mushroom Cream  
Rosemary Grilled Market Vegetables  
Roasted Garlic and Herb Rice Pilaf  
Freshly Baked Rolls and Whipped Butter  
New York Cheesecake

*\$63 per guest*

#### ITALIAN INSPIRATION

Mixed Greens and Arugula, Cherry Tomatoes, Pine Nuts,  
Shaved Parmesan, Lemon Vinaigrette  
Herb Roasted Chicken with Thyme Jus  
:Porcini Ravioli with Sage Browned Butter  
Parmesan Roasted Fingerling Potatoes  
Roasted Haricot Verts and Rainbow Carrots  
Freshly Baked Dinner Rolls and Whipped Butter  
Smoked Chocolate Panna Cotta

*\$68 per guest*

### ENHANCEMENTS

#### Chicken Tortilla Soup

*\$8 per guest*

#### Wild Mushroom Bisque

*\$6 per guest*

#### Roasted Tomato Basil Soup

*\$6 per guest*

#### Italian Wedding Soup

*\$7 per guest*

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## SMALL MEETINGS

### PLATED DINNER

Plated Dinners Include your Choice of Starter, Entrée and Dessert. Served with Freshly Baked Rolls and Whipped Butter.

#### ENTRÉES

##### Sweet Tea Brined Chicken

Black Eyed Pea and Kale Ragout, Candied Carrots

*\$52 per guest*

##### Herb Roasted Airline Chicken Breast

Gremolata, Ancient Grain Pilaf, Lemon Scented Broccolini

*\$56 per guest*

##### Smoked Pork Tenderloin

Crisp Pancetta, Apple Butter, Roasted Fingerling Potatoes, Crispy Brussels Sprouts

*\$59 per guest*

##### Grilled Salmon with Lemon Beurre Blanc

Herbed Wild Rice Pilaf, Haricot Verts

*\$60 per guest*

##### Grilled Bone-In Ribeye

Ancho-Chile Butter, Roasted Potato Medley, Grilled Asparagus

*\$70 per guest*

##### Dijon Crusted Tenderloin

Rosemary Demi, Garlic Mashed Potatoes, Haricot Verts with Caramelized Shallots

*\$70 per guest*

#### ENTRÉE DUOS

##### Duo of Grilled Sirloin and Balsamic Roasted Chicken

Mushroom Demi, Roasted Root Vegetables, Garlic Mashed Potatoes

*\$75 per guest*

##### Duo of Bistro Steak and Atlantic Salmon

Parsley Caper Compound Butter, Salt-Roasted Fingerling Potatoes, Sautéed Haricot Verts

*\$75 per guest*

### Petite Filet and Lemon-Herb Gulf Shrimp

Parsley Caper Compound Butter, Roasted Fingerling Potatoes, Garlic Broccolini

*\$75 per guest*

#### VEGETARIAN ENTRÉES

##### Porcini Ravioli

Sage Brown Butter, Crispy Sweet Potato Hash

*\$46 per guest*

##### Sundried Tomato Risotto

Portobello Steak, Parmesan Crisp, White Truffle Oil

*\$48 per guest*

#### STARTERS

##### Tomato Carpaccio

Baby Arugula and Mixed Greens, Shaved Manchego, Citrus Vinaigrette

##### Strawberry Bibb Salad

Texas Bibb Lettuce, Strawberries, Roasted Walnuts, Local Goat Cheese, Strawberry White Wine Vinaigrette

##### Roasted Tomato Soup

Parsley Pesto

##### Dallas Chopped Salad

Baby Romaine, Blue Cheese, Jicama, Smoked Bacon, Fire Roasted Corn, Poblano Ranch

##### Apple Kale Salad

Shredded Kale, Candied Pecans, Gala Apples, Apple Basil Vinaigrette, Gorgonzola

##### Creamy Corn Chowder

Cilantro Oil

#### DESSERTS

##### Chocolate Bomb

Brandied Cherries, Roasted Walnuts, Chocolate Sauce

##### Bread Pudding

Bourbon Maple glaze, Salted Carmel Sauce

##### Flourless Chocolate Cake

Toffee Caramel Sauce

##### New York Cheesecake

Berry Coulis and Fresh Berries

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### COLD HORS D'OEUVRES

Smoked Salmon, Crème Fraiche, Fresh Dill, Bllini  
*\$8 per piece*

Garlic Rubbed Beef, Dijon Aioli, Crostini  
*\$6 per piece*

Tuna Tartar, Wasabi Crème, Wonton Shell  
*\$7 per piece*

Creole Crab Deviled Eggs  
*\$5 per piece*

B.L.T. Short Cakes  
*\$6 per piece*

Mini Maine Lobster Roll  
*\$9 per piece*

Heirloom Caprese Skewer with Basil Pesto  
*\$6 per piece*

Pork Belly, Apple Cider Slaw on Asian Spoon  
*\$6 per piece*

### HOT HORS D'OEUVRES

Beef Satay  
*\$5 per piece*

Chicken Satay  
*\$5 per piece*

Pulled Pork Slider, Caramelized Onion, Sriracha Aioli  
*\$7 per piece*

Wagyu Beef Slider, Caramelized Onion, Sriracha Aioli  
*\$7 per piece*

Chicken Samosas, Curry Dipping Sauce  
*\$5 per piece*

Italian Sausage Stuffed Mushrooms  
*\$7 per piece*

Mini Crab Cakes, Chipotle Aioli  
*\$9 per piece*

Chicken and Waffle Skewer, Jalapeno Dijon Glaze  
*\$8 per piece*

Buttermilk Fried Lobster Bites, Chipotle Aioli  
*\$9 per piece*

Coconut Shrimp, Sweet Thai Chili Sauce  
*\$8 per piece*

Portobello Mushroom Quesadilla, Goat Cheese,  
Red Onion Marmalade  
*\$7 per piece*

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\$150 Bartender Fee Per Bar. Additional Cost for Tableside Wine Service.

### BLUE

Smirnoff Vodka  
New Amsterdam Gin  
Myer's Platinum Rum  
Sauza 100% Blue Agave Silver Tequila  
Jim Beam Bourbon  
Canadian Club Whiskey  
J&B Scotch

*\$9 each*

Budweiser  
Bud Light  
Miller Lite  
Corona Extra  
Heineken

*\$7 each*

Proverb Chardonnay  
Proverb Cabernet Sauvignon  
Wycliff Brut Sparkling

*\$8 each*

### GOLD

Absolut Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
1800 Silver Tequila  
Jack Daniel's Tennessee  
Whiskey  
Bullet Rye Whiskey  
Dewar's 12 Yr Scotch

*\$11 each*

Blue Moon Belgian White  
Bud Light  
Miller Lite  
Corona Extra  
Samuel Adams Boston Lager  
Stella Artois

*\$7 each*

Greystone Chardonnay  
Greystone Cabernet Sauvignon  
Riondo Prosecco

*\$10 each*

### DIAMOND

Tito's Vodka  
Hendricks's Gin  
Atlantico Platino Rum  
Casamigos Blanco Tequila  
Knob Creek Bourbon  
Jameson Whiskey  
Glenmorangie Original 10 Yr Scotch

*\$13 each*

Blue Moon Belgian White  
Bud Light  
Miller Lite  
Corona Extra  
Mosaic IPA  
Dallas Blonde

*\$8 each*

Wente Chardonnay  
Wente Cabernet Sauvignon  
St Domaine Brut Sparkling

*\$13 each*