

A Great Space in A Great Place!



~ Banquet Menu and Information Guide ~  
Dinner | Lunch | Breakfast

The following menus are just a sample of what our Culinary Team offers. Customized menus are available that will suit your taste, style, theme, and budget. Please consult with your event professional to schedule a time to explore these options.

Texarkana Convention Center<sup>SM</sup>  
903-255-4664 Main Line  
[sales@texarkanaconventioncenter.com](mailto:sales@texarkanaconventioncenter.com)

### General Information

Please take time to familiarize yourself with our policies. The Texarkana Convention Center<sup>SM</sup> is a full-service venue that will provide all food and beverage, servers, bartenders, set up and tear down for your event.

### Food Service (Exclusivity)

The Texarkana Convention Center<sup>SM</sup> is responsible for the quality and freshness of the food served to our guests.

Due to Texas Health Department regulations, all food served must be prepared by our culinary staff.

Food may not be taken off the premises after it has been prepared and served.

All food and beverages must be purchased from the Texarkana Convention Center<sup>SM</sup> and Hilton Garden Inn Texarkana.

### Food and Beverage Pricing

A good faith estimate of food and beverage prices will be provided three (3) months prior to the event start date and will be confirmed upon signing the contract. Due to market fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases. Events over 300 guests are considered "Specialty Events" and may require customized menus. Your event professional and our Executive Chef will design menus

that are logistically and creatively appropriate for large numbers.

In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

### Buffet Services and Passed Hors d'oeuvres

Full service and space for your guests is always a nice touch. Buffet servers can be added to describe, portion and serve your guests during the buffet or pre- event time frame.

If you would like to add this service a fee per server, per buffet or per hour will apply.

If interested in this service, please notify your event professional to include on your banquet event order.

### Food Allergies| Special Dietary Requirements

It is the responsibility of the Host to inform the Texarkana Convention Center <sup>SM</sup> of any food allergies for their guests. It is recommended that with each event that consideration for vegetarian or other dietary concerns are addressed. For plated meals, it is advised to pre-order a couple of vegetarian plates on the occasion that a guest notifies the banquet staff upon service. These pre- ordered items will appear on the final master banquet billing.

### Beverage Service

The sale and service of alcoholic beverages are regulated by the Texas Alcohol and Beverage Commission (TABC). As a licensee, the Texarkana Convention Center <sup>SM</sup> and the Hilton Garden Inn Texarkana is responsible for the administration of the regulations. As a licensee, we adhere to all rules and regulations of the TABC and therefore *ALL alcoholic beverages shall be purchased from the Texarkana Convention Center<sup>SM</sup> and Hilton Garden Inn Texarkana. NO alcohol may be brought into the Hotel or Convention Center from the outside. Any Violations of this law will be taken very seriously and can result in the event ending abruptly.*

### Administrative Fees, Sales Tax and Service Charges

All catering and banquet charges are subject to a 22 % Service Charge and an 8.25 % Texas State Sales Tax. The Service Charge is added to your bill for all catered functions or comparable services.

You are welcome, but not obligated to add or give a gratuity directly to your servers.

### Tax Exempt | Non-Profits

If the customer is Texas State Sales Tax Exempt the certificate or form must be presented prior to the final billing. The charges will remain on the customers billing until *30 days prior to the event* at which time our Accounting office will verify the information with the state. A501c3 status does not always guarantee Texas State Sales Tax Exemption.

### **Billing | Final Guest Count**

Social: (Non-Convention Related) the balance is due at least 72 hours prior to the event by either a cashier's check or a credit card. Any additional charges incurred during the function will be due upon the completion of the event. All checks and cashier's checks are to be made payable to the: Texarkana Convention Partners.

Wedding Final Billing: Final guest count and payment in full must be paid in the same type as listed above 7 days prior to the wedding. A credit card must be on file for all events.

Other Events: An acceptable form of payment must be agreed upon at the time of the booking. Acceptable forms of payment include an advanced deposit or an on-file Credit Card. Our Credit Card Authorization Form must be completed and returned along with the Event Agreement. A Credit Card must be on file for All Host Bars.

A signed agreement and deposit is required to "hold" all space.

### **Group Guest Room Blocks | "Take the Elevator Home"**

A special rate can be offered to your group with 10 rooms per nights or more. This can be a nice addition to offer to your out of town guests and a nice treat for in town guests. Several options are available with the most popular being:

Social block (where the guest makes and pays for their own reservations)

Group master, (A list of guests provided by the organizer and paid for on a group master credit card on file)

Please see your event professional for the special rate we can offer for your dates, guest room types, and time of your projected stay. Please make special note to the group rate cut off date and inform your guests accordingly.

A special Guest Room Group code and block will be provided following a fully executed sales agreement.

### **Audio | Visual**

We will be pleased to arrange audio- visual requirements for your event. In the case of extensive set ups, please contact your event professional to schedule procurement and/or cost details. In the event your requirements exceed our level of services, an outside Audio/ Visual company will be contacted to provide the equipment at the customer's expense.

### **Candles | Grand Getaways**

All candles provided by the customer or outside vendors must be in an enclosed container or mechanical in nature.

All candles and décor must be approved by the Texarkana Convention<sup>SM</sup> Center Convention Services Department.

Fireworks, sparklers, birdseed, bubbles, confetti or glitter are not permitted on or in the property.

Please consult with your event professional with your ideas and safety review.

### **In House Centerpieces**

The Texarkana Convention Center<sup>SM</sup> and Hilton Garden Inn Texarkana does have a small inventory of table enhancements. Please consult with your event professional on the availability prior to your event.

### **Decorations | Favors**

The Venue will not permit the affixing of anything to the walls, floors, ceilings, or equipment with nails, staples, tape, or any other substance or device. All Favors and Candy Tables must be approved by the Convention Services Department.

### **Security**

The Texarkana Convention Center<sup>SM</sup>/ Hilton Garden Inn Texarkana does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during, or following any event. Arrangements to monitor equipment or merchandise can be made through your event professional prior to the event. In addition, at the discretion of the Texarkana Convention Center <sup>SM</sup> and in order to maintain and assure adequate security measures are taken, the customer may be required to provide security for certain events. Security personnel will be at the customer's sole expense.

### **Parking**

Parking is free of charge on the property. For large vehicles please make prior event arrangements.

### **Package Handling**

All material shipped for convention purposes must have a contact name, date of arrival, and name of meeting and be sent to the Attention to the Convention Services Department. Material will be stored until the conferences begin and scheduling is the responsibility of the contact. All unclaimed material will be returned at the expense of the customer.

Shipments of more than 5 average size boxes 12x12x12 may be subject to a Receiving/ Storage Fee.

Please consult your event professional regarding any of these fees.

### **Event Room Assignments**

Room assignments are made according to the guaranteed minimum number of guests anticipated. Since actual attendance figures may vary from expected attendance, we reserve the right to re-assign any meeting or event space to accommodate either increasing or decreasing attendance figures. Additional space will be billed accordingly.

### **Guarantees (Non-Wedding)**

The final menu choices are due 30 days prior to the event. A conservative estimate is due 14 days prior to the event with an update of your final count at 7 days prior to the event. Up to 3 days prior to the event the count can increase – but not decrease. If occurrences arise that you want to add to your count past the 3-day cut off, the final determination must be approved by our Executive Chef. In this case, a rush 20% charge may apply.

### **Dance Floors | Bar Fees | Valet Parking| Coat Check**

All of the above products and services can be provided.

Additional fees, service charges and applicable sales taxes will apply.

### **Linen Service**

The Texarkana Convention Center<sup>SM</sup> and the Hilton Garden Inn Texarkana provides complimentary linens for all catered events. Additional linen fees apply for specialty linen. If the customer procures their own linens from an outside source, the customer is required to coordinate the delivery and set up times with their event professional. It is the responsibility of the customer to have your vendor contact the Convention Services Department at 903-255-4647 to schedule a delivery and set up time within the parameters and event schedule of the Texarkana Convention Center<sup>SM</sup>. The complimentary in-house specialty linen is a white cloth to the floor, with your choice of black or white overlay with a white dinner napkin.

### **Deliveries | Dock Access | Outside Vendors**

In an effort to better serve your needs; all outside vendors are required to check in with the Texarkana Convention Services Department 3-5 days prior to the event date to schedule a delivery time. This can be done via phone 903-293-9247 or email [jennifer.montoya2@hilton.com](mailto:jennifer.montoya2@hilton.com). Each vendor is required to check in upon arrival with the Convention Center Department or Banquet Leader on property.

Loading dock access is limited and may only be accessed with prior authorization.

### **Additional Power**

Additional Power may be required for entertainment or other needs. Applicable fees can/ will apply depending on requirements including extension cords for trade shows and other events with a minimum on hand for guest needs.

Please have your vendors prepare their booth taking advantage of wall and floor plates.

Any additional requests will need to be made prior to the event day. Applicable industry fees may apply.

### **Concession Service**

Concession booths will occur during all show hours at the discretion of the Director of Convention Services, the Executive Chef and the General Manager of the Property. This can start an hour before the doors open to the event. The Texarkana Convention Center<sup>SM</sup> and Hilton Garden Inn Texarkana reserves the right to determine which booths are open for business and hours of operation pending the flow of business. For additional Concession Outlets a minimum guarantee in sales is required per booth. The customer will be responsible for the difference in sales per booth.

### Fire Lane

The Fire Lane cannot be blocked at any time. If the outside use of our facilities is requested by the client and they potentially infringe on the fire lanes, written request must be submitted in time for management to consult and gain approval from the City Fire Marshall 7 days prior to the event.

### Handicap Accessibility

The Texarkana Convention Center and Hilton Garden Inn properties are handicap friendly and adhere to all ADA requirements.

### Weddings

All Brides and Grooms will love the comfort level that comes with having the best venue, service and culinary options that only the professional, experienced staff at the Texarkana Convention Center and Hilton Garden Inn can offer. You will rest easy knowing that your wishes will be carried out as contracted. This will allow you, your wedding party, and your family to enjoy the planning process and the day of the event as well.

*In order for us to provide you with the best service and a personalized quote please make an appointment with one of our dedicated Catering Professionals.*



## Dinner Buffets

*The menu options below are for groups of 25 or more, designed to serve your guests for ninety minutes.*

### East Texas Fajitas

House Made Chips & White Queso  
Warm Fresh Flour Tortillas, Grilled Fajita Beef, Grilled Marinated Sliced Chicken  
Sautéed Peppers and Onions  
Top with your favorites, Grated Cheese, Sour Cream, House made Salsa  
Served with Spanish Rice and Vegetarian Refried Beans  
Dessert | Chef's Choice | Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**24.00 | per person**

### Southern Fish Fry

Cole Slaw  
Southern Breaded All American Raised Catfish Fried to perfection  
Boiled Easy Peel and Eat Shrimp  
Steak Fried Potato's | Seasoned Pinto Beans | Hush Puppies  
Tray of Sliced White Onions, Lemon Wedges, Green Tomato Relish  
Cocktail Sauce- Tartar Sauce - Ketchup  
\$ add 2.00 for Skewed Blacked Shrimp in place of Boiled Shrimp  
Dessert | Bread Pudding with Bourbon Carmel Sauce  
Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**26.00 | per person**

### Southern Tradition

Garden Grilled Salad with Choice of two dressings  
Grilled Bone in Pork Chops seasoned with Dry Rub  
Collard Greens (May substitute Green Beans)  
Fried Taters – Silver Dollar Red Potatoes Deep Fried with Red Onions  
Yeast Rolls with Butter Pats  
Dessert | Chefs Choice | Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**26.00 | per person**

### Night in Tuscany

House Special Italian Salad - Chopped Romaine, topped with Fresh Mozzarella, Basil,  
Grape Tomatoes, Drizzled with Balsamic Vinaigrette  
Bread Sticks, Brushed with House Roasted Garlic Seasoned Butter  
Tuscan Chicken| Marinated, Grilled Chicken Breast served with  
Fire Roasted Red Onions, Bell Peppers, Artichoke Heart and Grape Tomatoes tossed  
with Kalamata Olives and Fresh Wilted Spinach  
Chile' Rubbed Pork Loin topped with Raspberry Orange Sauce  
Herb and Garlic Roasted Red Skin Potatoes  
Roasted Mixed Seasonal Vegetables  
Cheese Stuffed Tortellini tossed in Creamy Alfredo Sauce  
Dessert | Tiramisu | Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**27.00 | per person**

### The Roper

Garden Green Tossed Salad - With your choice of two dressings  
Red Wine Demi Slow Roasted Beef  
House Marinated Grilled Chicken Breast  
Served with Garlic Roasted Mashed Potatoes  
Southern Style Green Beans with Bacon and Onions  
Yeast Rolls with Butter Pats  
Dessert | Chefs Choice  
Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**28.00 | per person**

### Back Yard BBQ

The Grille House Salad  
(May substitute Cole Slaw or Potato Salad)  
Pulled Pork, Sliced BBQ Beef and Whole Cut up Bone in BBQ Chicken with House Special Dry Rub  
Served with Baked Beans, House made Mac and Cheese,  
Dessert | Seasonal Fruit Cobbler  
Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**30.00 | per person**  
**Add 2.00 | per guest for Alamode**

### The Fiesta

Texarkana Signature Style Tex Mex  
Tex Mex Salad- Mixed Greens, topped with Chilled Fire Roasted Corn Salsa,  
Crumbled Queso Fresco and Crispy Fried Tortilla Strips  
House Made Chips & Warm White Queso -  
Warm Fresh Flour Tortillas  
Grilled Fajita Beef - Grilled Marinated sliced Chicken - Sautéed Peppers and Onions  
Cheese and Onion Stuffed Enchiladas topped with White Queso  
Served with Spanish Rice and Vegetarian Refried Beans  
Top with your favorites, Grated Cheese, Sour Cream, House made Salsa, Guacamole, Pico De Gallo  
Dessert | Chef's Choice  
Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**32.00 | per person**

### The Garden Grille Buffet

Tossed Caprese Sliced - Tomato, Mozzarella with Basil  
House Marinated Chicken Breast  
Roasted Sliced Steak topped with Caramelized Onion Red Wine Reduction  
(beef products will be prepared to the same temperature)  
Grilled Seasonal Vegetables  
Red Skin Garlic Mashed Potatoes  
Yeast Rolls with Butter Pats  
Dessert | Chef Choice  
Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**34.00 | per person**

**The State Line Buffet**

Spring Mixed Salad with Shredded Mozzarella Cheese, Seasonal Berries,  
Pecans served with Ranch and Balsamic Vinaigrette  
House Marinated Grilled Chicken Topped with Cheese and Selected Seasoning  
Blackened Tilapia topped with Pineapple Salsa  
Grilled Seasonal Vegetables  
Wild Rice, Yeast Rolls with Butter Pats  
Dessert | Chefs Choice  
Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**34.00 | Per Person**

**Land and Sea**

Chopped Iceberg Lettuce topped with Bacon Crumbles, Vine Ripe Tomatoes,  
Served with Bleu Cheese and Balsamic Vinaigrette Dressing  
**Garlic and Peppercorn Rubbed Sliced Steak** - Served with Au Jus and Horseradish Mayonnaise  
(Chef's Suggestion - Beef to be prepared to medium / medium rare)  
**Whole Roasted Side of Salmon** topped with a **Lemon Beurre Blanc** and **Spring Onions**  
Garnished with Wheels of Fresh Lemon  
Fresh Broiled Asparagus and Tri Colored Fingerling Potatoes  
Yeast Rolls and Butter Pats  
Dessert | Chefs Choice  
Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request  
**36.00 | Per Person**

**The Star of Texas**

Spring Mixed Salad with Shredded Mozzarella Cheese,  
Seasonal Berries, and Pecans served with Ranch and Balsamic Vinaigrette  
House Marinated Grilled Chicken Topped with Tomato Cream Sauce  
Roasted Salmon topped with Sliced Tomato and Beurre Blanc  
Garlic and Peppercorn Rubbed Steak Sliced  
and served with a Caramelized Onion Demi-Glace  
(Chefs Suggest this Beef to be prepared to medium to medium rare)  
Seasonal Grilled Vegetables and Herb Roasted Potatoes  
Yeast Rolls with Butter Pats  
Dessert | Chefs Choice  
Iced Water, Unsweet Tea, Regular Coffee, Decaf upon Request

**39.00 | per person**





# Attended Action Stations

Great for brunch, lunch, dinner, or late-night gatherings.

**Carving Stations:** Carving stations include Yeast Rolls, your choice House made Salads, Starch, Vegetable and dessert. Meal is presented with appropriate condiments.

*\*Note: To keep the guests flowing, Chef will pre- slice a portion of product, prior to guest service.  
Includes Buffet Attendant*

## New York Strip

New York Strip Carved to Order and Served with Red Wine Demi-Glace  
35.00 | per person

## Roasted Tenderloin of Beef

Served with Creamy Horseradish Sauce, and Caramelized Onion Demi Reduction  
37.00 |per person – Special Pricing for groups over 100

## Pork Loin- Dry Rubbed with Special House Blend

Served with Caramelized Apple, Onion Topping, and your choice of accompaniments.  
28.00 | per person

## Luau with a Whole Hog

Whole Roasted Berkshire Pig- Seasoned to theme  
Huli Huli Chicken Tenders Skewered and Grilled  
Served with Sticky Rice and Big Island Beans.  
Dessert | Chocolate Cup filled with Kona Coffee Mousse  
Kona Coffee Bar can be added for an extra charge  
34.00 | per person

## Molasses Basted Ham

Molasses Basted Ham Carved to Order served with Bourbon Pecan Au Jus  
26.00 | per person

*\*Great for Holiday Parties*

Make this a holiday meal with Turkey, Dressing and green Bean Casserole.  
32.00 | per person

## Herb Crusted Prime Rib

Broiled to perfection, served with Horseradish Mayo and Au Jus  
40.00 | per person

## Roasted or Cajun Fried Turkey Breast

New Twist on a classic Favorite Seasoned and cooked to perfection.  
26.00 | per person

*\*Great for Holiday Parties*

Make this a holiday meal with Ham  
32.00 | per person



## Perfectly Plated and Served Meal Options

This is just a sampling of our more popular menu items, if you desire a customized menu to suit your event style, taste and budget. Please schedule a consultation with your event professional and our executive Chef Jeff Greening. Don't forget to ask about our Famous, Prime Rib, Surf and Turf, Fresh Flown in Seafood, and Aged House Cut Steaks, just to mention a few.

### Salad Options

*Served or Pre-placed with listed dressings or your choice from a list of our House Made options:*

#### The Grille House Salad:

Spring Mix with Tomatoes, Cucumbers and Shredded Carrots

#### Caesar Salad:

Hearts of Romaine with Garlic Caesar Dressing on the side, topped Romano Cheese Accent and Croutons

#### Baby Spinach Salad:

Strawberries, Shredded Mozzarella, Candied Pecans and Balsamic Vinaigrette served on the side

#### Chopped Iceberg "Wedges" Salad:

Chopped Tomatoes, Bacon Pieces, Bleu Cheese Crumbles – Bleu Cheese Dressing

#### Mediterranean Asparagus Salad

Grape Tomatoes, Kalamata Olives, Asparagus'. Goat Cheese, Charred Pepper and Onion, tossed in Balsamic Vinaigrette Dressing.

#### Caprese Salad:

Elegant Layered Salad, with Sliced Tomatoes, Soft Mozzarella, Fresh Basil, Drizzled with Balsamic Dressing.



Chef's selection of Vegetarian, Vegan or other special menus are available, please see your event professional for more details

Grilled Pork Loin

Chef's Spice Rubbed Grilled Pork Loin topped with a House made BBQ Demi- Glace,  
Roasted, Seasoned Red Skinned Potatoes with Onions and Pepper,  
Served with Roasted Mixed Seasonal Vegetables.

24.00 | per person

Grilled Marinated Chicken Breast

House Marinated Grilled Chicken Breast topped with Chicken Jus accent with a Wine Sauce,  
served with Roasted Garlic Mashed Potatoes, and Roasted Green Beans

26.75 | per person

Roasted Chicken

Half Chicken Marinated with Rosemary and Lemon, Perfectly Roasted  
Served with Arkansas Wild Rice, and Lemon Accented Green Beans.

29.00 | per person

Fresh Atlantic Salmon House Specialty \*

Chef Flies the finest whole Salmon available on the Market to Texarkana. This Entrée is cut in house to order,  
topped and served with lemon beurre blanc, served with Herb Roasted Fingerling Potatoes and Garlic and  
Olive Oil Marinated Asparagus

32.00 | per person

Classic Beef Tenderloin

8 oz. Fillet Mignon | Roasted Fingerling Potatoes and Grilled Asparagus, accented with a  
Caramelized Onion Demi Reduction *Cooking Temp to be Determined*

38.00 | per person

Choose your Dessert

Desserts can be preplaced or served following your entrée, consult with your event professional for  
options and the event timelines to insure quality

Triple Chocolate Mousse served in a Chocolate Cup

Classic Cheesecake topped with Booze Berries

Chocolate Layer Cake

House made Bread Pudding, topped with Carmel Sauce and Candied Pecan

Chocolate Peanut Butter Mousse Topped with Broken Pretzel Pieces

Coffee Service included with Dessert

Stationary or Table Side Service

Special Menus can be prepared for Children, Medical Allergies or Dietary Restrictions  
Advance notice is required

## Reception, Pre- Reception and Break Stations

*The selections below are designed to serve your guests for 90 Minutes, A Minimum of 3 Sections must be chosen for Full Meal Serviced event. Please minimum 30 guests per station.*

### Domestic Cheese Display

Chef Selection of Mixed Domestic Cheese sliced and cubed, Artisan Crackers, Seasonal Berries  
Or Dried Fruit to Accent  
8.00 | per person

### Gourmet Cheese Medley

Imported, Domestic, and Farmstead Cheese served with Local Jam, Honey, Assorted Grilled Breads and Crackers, Garnished with Fresh Fruit  
12.00 | per person

### Seasonal Fruit Display

Seasonal Fruit and Berries, Displayed and presented to your guests in a Bowl or Tiered Platter  
8.00 | per person *Add a nice Crudit  accent for \$ 4.25 per person*

### Breads and Spreads

Assorted spreads displayed with Artisan Bread, Warm Spinach and Artichoke Dip, Herb Cheese Spread  
Tossed Caprice's Salad and House Made Hummus  
7.00 | per person

### Slider Station & / Or French Dips Sliders

Mini Beef Hamburgers, BBQ Pulled Pork on Fresh Small Sized Buns, or the Texas Favorite French Dip Sliders.  
Served with House Made BBQ Seasoned Potato Chips  
9.00 | per person

### Antipasto Display

Grilled Marinated Mediterranean Vegetables, Pitted Kalamata Olives, Baby Gherkin Sweet Pickles, Assorted Cubed Cheeses, Sliced Artisan Sausage, Seasoned Grilled Pita Points, Whole Grain Creole Mustard Sauce  
Peruvian Pepper topped Hummus  
12.00 | per person

### Mashed Potato Bar / Half Baked Potato Bar

Choice of full Half- Baked Chicken or Skin on Mashed Potatoes, to be topped with your choice of traditional toppings of To include, but not limited to, Shredded Cheddar Cheese, Whipped Butter, Sour Cream, Crumbled Bacon, Chives, and Ranch Dressing  
8.00 | per person

### Comfort food Station

Roasted Tomato Soup with Grilled Three Cheese Triangles, Fried Corn Nuggets  
8.00 | per person

### Sandwich Tray

Chefs Selection of Hand Cut Deli Meats, with Domestic Cheese served on assorted breads with Chips  
9.00 | per person

## HORS D' OEUVRES –TRAYS/PLATTERS

*The items below can be white glove, passed or stationary. All menu items are served with the appropriate accompaniments. Ask about a Chef Attended Sushi Bar or our seafood shucking station.*

	50 pieces	100 pieces
<b><u>Seafood</u></b>		
Shrimp Cocktail Shooters.....	150.00	290.00
Baked Oysters.....	150.00	290.00
Cocktail Crab Claws.....	150.00	290.00
Tuna Lettuce Wraps.....	200.00	400.00
<b><u>Cold Hors D' Oeuvres</u></b>		
Caprice Salad Pops.....	85.00	165.00
Chips and Salsa.....	85.00	160.00
Texas Caviar Shooters.....	65.00	125.00
<b><u>Hot Hors D' Oeuvres</u></b>		
Chicken Quesadillas.....	85.00	140.00
Cheese and Grilled Vegetable Quesadillas.....	85.00	140.00
Italian, BBQ, or Swedish Meatballs or Mee-maws' Meat Loaf .....	85.00	140.00
Vegetable or Pork Egg Rolls with Dipping Sauce.....	85.00	140.00
Spanakopita – Layers of flaky buttery pastry with Spinach and Feta Cheese.....	100.00	175.00
Chicken Tenders with assorted Sauce.....	85.00	160.00
Mozzarella Sticks with Marinara Dipping Sauce .....	100.00	190.00
Bone in Wings Buffalo, BBQ, Garlic Parmesan, or Sweet Thai Chili .....	100.00	190.00
<b><i>Boneless</i></b> Wings, Buffalo, BBQ, Garlic Parmesan, or Sweet Thai Chili.....	85.00	165.00
Spinach and Parmesan Stuffed Mushrooms or Cheddar and Bacon .....	85.00	190.00
Chicken on Stick, Flavor Choices of BBQ, Teriyaki, Marsala, Huli Huli.....	140.00	270.00
Beef on a Stick, Flavor Choices BBQ, Teriyaki, Marsala, Huli Huli.....	175.00	330.00
Stuffed Corn Casserole Jalapenos..... <b><i>House Favorite</i></b> .....	75.00	140.00
Crab Bites with House made Sweet Chili Sauce .....	95.00	180.00
Coconut Shrimp Fried to Perfection with Pineapple BBQ .....	175.00	340.00
Stuffed Avocados- filling to complement theme and taste .....	175.00	340.00
Shrimp and Grits ..... <b><i>House Favorite more than just a bite</i></b> .....	250.00	450.00
<b><u>Dips</u></b>		
Guacamole topped Pico De Gallo.....	170.00	300.00
Spinach and Artichoke Dip Served with House made Corn Chips .....	170.00	300.00
Queso Dip.....	125.00	240.00
East Texas Cold Corn Dip Served with House made Corn Chips .....	125.00	125.00

*For an evening reception during dinner time, 10-12 pieces per guest is recommended*

*For a pre- dinner reception 3-5 pieces per guest is suggested.*

*Casual lunch with guests to mingle, 6-7 pieces per guest is a nice option.*

*Wedding, Baby or other type of Shower, depending on the time of day,*

*Consult with your in-house catering professional.*

## Lunch Buffets

### Italian Buffet

Buffet Salad, Seasoned Banquet Bread in a Basket,  
Fettucine and Spaghetti Pasta  
Creamy Alfredo, Traditional Marinna Sauce  
Accompanied with your choice of:  
Grilled Chicken or Italian Meat Balls  
*Dessert Chef's Choice*  
**26.00 | per person**

### Meemaw Meat Loaf

Garden Salad with Ranch and Balsamic Vinaigrette  
House made Specialty Meat Loaf  
Served with Mashed Potatoes and Homestyle Green Beans  
Chef Selection of Seasonal Specialty Desserts  
**22.00 | per person**

### Traditional Deli

Soup Du Jour or Traditional Garden Salad, to include a premium mix of Field Greens topped with Shredded Carrots, Sliced Cucumbers, Seasonal Tomatoes and Shredded Cheeses.  
*Served with choice of two Dressings,*  
Assorted Artisan Sliced Bread and Rolls to top with choices of the following:  
Sliced Meats: Rare Roast Beef, Oven Roasted Turkey Breast,  
Baked Ham, Chicken Salad and Assorted Sliced Cheeses.  
Potato Chips and Kosher Pickle Spears,  
*Dessert – a Mix of Sliced Cakes*  
**28.00 | per person**

### Texarkana BBQ Buffet

Creamy Cole Slaw  
Smoked Sliced Brisket w/Jack & Coke BBQ Sauce,  
Grilled Breast of Chicken with Honey, Ancho Chili Sauce, Ranch Style Beans &  
Corn on the Cob with Salsa Butter, Sweet Corn Muffins  
Chocolate Bourbon Pecan Pie  
**28.00 | per person**

### Build your Own Salad Bar

*Assorted Field Greens, Top with your choice of the following:*  
Bacon Bits, Grilled Chicken, or Seasoned Ground Beef, Shredded Cheese, Bleu Cheese Crumbles,  
Baby Heirloom Tomatoes, Sliced Cucumbers, Red Onions, Crumbled Bacon, Charred Corn,  
Fire Roasted Red Peppers, Toasted Almonds, Candied Pecans, Croutons  
Assorted Dressings  
**18.00 | per person**

### Plated Lunches

*Served lunches will include Unsweet Tea and Water placed on the Table  
Served with a Basket Soft Baked Yeast Rolls with Butter.*

### Choose your Salad- Then Choose your Entrée

Salads can be preplaced on the table or served, your event time line is a consideration, please consult with your onsite event specialist to insure the best option for your event

Baby Spinach Salad- Tossed Baby Spinach with Candied Pecans, Strawberries.

Classic Caesar Salad- Chopped Romaine Lettuce topped with Shredded Parmesan Cheese, Croutons.

Spring Mix- Seasonal Tomatoes, Carrots and Cucumber Slices with Raspberry Vinaigrette Dressing.

Southwest Salad- Romaine Topped with Crumbled Mexican Cheese, Pico De Gallo, served with House Made Five Pepper Dressing Finished with Tortilla Strips

### Demi Braised Beef Short

Beef Short Rib braised in Red Wine Demi Reduction, topped with Caramelized Onions, Served on a Bed of Cheddar Jalapeno Grits, and Mixed Seasonal Vegetables

39.00 | per person

### Chicken Al' Fresco

Grilled Marinated Chicken Breast, layered with fresh Mozzarella Cheese, Vine Ripe Roma Tomatoes  
Fresh Basil, topped with Balsamic Crème Sauce

Served on a bed Linguine, with a generous side of Seasonal Vegetables

28.00 | per person

### Grilled Salmon

Perfectly Seasoned Skin on Grilled Salmon Filet Topped with Lemon Buerre Blanc and Capers, served with Arkansas Wild Rice and Buttery Steamed Broccoli

28.00|per person

### All American Roast Beef

Slow Roasted, Tender Sliced Beef - Served with New Potatoes and Traditional Carrots

26.00 | per Person

### Chicken Monterrey with a Texarkana Twist

House Marinated Chicken Breast Grilled, topped with colorful sweet peppers, smothered with Monterrey Cheese, White Queso Sauce, Garnished with Fresh Cilantro and Lime

Presented on of a bed of black beans and Cilantro Lime Rice

26.00| per person

### Granny's Pork Chop

Grilled Center Cut Pork Chop with Sautéed Granny Smith Apples

And Caramelized Onions, Seasoned Roasted Red Potatoes served with, Homestyle Bacon Green Beans

24.00| per person

### Choose your Dessert New York Cheesecake, Chocolate Cake,

Southern Style Bread Pudding, Seasonal Berry Whip or Chocolate Mousse Cup.

**Chilled – Plated Light Lunches**

*Chilled Plated Lunch Entrees include Seasoned Banquet Bread and Butter, Chef's Selection of Dessert, Unsweet Tea and Iced Water*

**Traditional Cobb Salad**

Assorted Crisp Iceberg Lettuce with Bacon, Shredded Cheddar, Tomato, Avocado and Boiled Egg

**14.00 | per person**

*Served with Appropriate Condiments -Add Grilled Chicken Breast strips \$4.00 per person*

*Add Grilled Jumbo Gulf Shrimp \$8.00 per person*

**Traditional Caesar Salad**

Hearts of Romaine, Parmesan Cheese, Caesar Dressing, topped with Croutons

**11.00 | per person**

*Add a Grilled Chicken Breast cut strips \$4.00 per person -*

*Add Grilled Jumbo Gulf Shrimp \$8.00 per person*

**BBQ Pork Wrap**

Smoky Pulled Pork with Tex- Mex Slaw and Red Onion BBQ Sauce  
Rolled in a Chipotle Tortilla - Black Bean and Roasted Corn Salad

**22.00 |per person**

**Box Lunches**

Assorted Sandwiches of Ham and Cheese, Turkey and Cheese  
Assorted Bagged Chips, Kosher Pickle Spear, Wrapped Cookie.

**15.00 | per Person**

*Add Assorted Can Soda or Bottled water 17.25 | per person*

**A la Carte Breakfast and Break Items**

Assorted Breakfast Breads	29.00 per dozen
Fruit and Savory Scones	32.00 per dozen
Assorted Bagels with Cream Cheese	32.00 per dozen
Our Famous Home-style Cookies	28.00 per dozen
Fudge Brownies	28.00 per dozen
Individual, Assorted Low-Fat Yogurt	3.75 each
Black Bean and Portobello Hummus with Pita chips	8.00 per person
Mixed Nuts	19.00 per pound
Potato Chips	15.00 per pound
Pretzels	15.00 per pound
Chocolate Dipped Fruits	8.50 per person
Fruit Kabobs with Dip	2.25 each
Seasonal Sliced Fresh Fruit	6.00 per person
Whole Seasonal Fresh Fruit	2.50 per person
Freshly Baked Soft Jumbo Pretzels	4.50 per person
Assorted Ice Cream Bars	5.00 per person



## **Breakfast Buffets and Served Meals**

*\*All Breakfast Buffets include a Coffee Station, with Decaf Coffee and Hot Tea upon Request, Coffee Service will be for 90 minutes. Following the 90 minutes, Coffee can be purchased, for \$ 35.00 a Gallon.*

### **Assorted Fresh Breads**

A variety of Fresh Breakfast Breads from our kitchen, Assorted Bagels with Cheese  
Coffee, Decaffeinated Coffee and Assorted Hot Teas

**9.75 | per person**

### **The Continental**

Seasonal Diced and Whole Fresh Fruit  
A variety of Fresh Breakfast Breads from our Kitchen - Assorted Bagels Cream cheese and Preserves  
Chilled Fruit Juices, Coffee, Decaffeinated Coffee and International Teas

**12.95 | per person**

### **The Garden Signature Continental**

Seasonal Diced and Whole Fresh Fruit - Assorted Fresh Breakfast Breads, Croissants,  
Assorted Bagels with Cream Cheese and Preserves - House made Granola with Dried Cranberries  
Assorted Individual Yogurts - Chilled Fruit Juices  
Coffee, Decaffeinated Coffee and Assorted International Teas

**13.75 | per person**

### **The East Texas Continental Breakfast**

Seasonal Diced and Whole Fresh Fruit - A variety of Breakfast Breads from our Kitchen  
Assorted Bagels Cream cheese and Preserves - Scrambled Eggs topped with Cheese and Chives  
and Southern Breakfast Potatoes  
Chilled Fruit Juices - Coffee Station

Available upon request - Decaffeinated Coffee and Hot Tea

Choice of one breakfast meat: Bacon, Sausage Patties or Sausage Link

Choose one bread: Pancakes Belgian Waffle's or Artisan French Toast

**19.75 | per person**

### **The Spa Brunch**

Fruit Kabobs with house made fruit dip and Whole Fresh Fruit  
Build your own parfait with Vanilla Bean Yogurt, House made Granola, and Seasonal Berry Compote  
A variety of Breakfast Breads from our Kitchen - Individual Tomato, Spinach and Cheese Frittata  
Oatmeal with Brown Sugar, Dried Fruit, Maple Syrup.

Chilled Fruit Juices - Coffee

Decaffeinated Coffee and Assorted Hot Teas available upon request

**16.00 | per person**

### **Egg and Omelet Station**

*Attendant Station with choices of Smoked Ham, Bacon, Sausage, Assorted Cheese,  
Grilled Sweet Peppers, Spinach, Mushrooms and Onions*

**7.75 | per person - Chef Fee 85.00 |per station**

***Minimum 25 guest for all breakfast buffets***

### Breakfast (Plated)

Full Breakfast Service or Late Morning Brunch Enhancements  
A buffet service attendant can be provided for a fee of 35.00 per hour  
Chef Attended Station add 75.00 per Chef

*All plated meals will start with a pre-placed seasonal fruit salad -  
And a basket of assorted breads and biscuits on the table, Coffee and or Juice Carafes*

### All American Breakfast

Chilled Orange Juice | Farm Fresh Scrambled Eggs,  
Choose One Type of Breakfast meat | Applewood Smoked Bacon, Ham, or Sausage  
Yukon Gold Breakfast Potatoes  
Coffee Service with Decaffeinated coffee and Assorted Hot Teas upon Request  
19.00 | per person

### Spinach and Tomato Eggs Benedict

Spinach and Tomato Eggs Benedict, Sautéed Spinach with Diced Tomato on a  
Toasted English Muffin topped with a Poached Egg and Hollandaise  
Yukon Gold Breakfast Potatoes  
Chilled Orange Juice | - Coffee  
Decaffeinated Coffee and Assorted Hot Teas available upon request  
22.00 | per person

### Brioche French Toast

Fluffy French Toast with Warm Maple syrup,  
Choose One Type of Breakfast meat | Applewood Bacon, Ham or Sausage  
Yukon Gold Breakfast Potatoes | A variety of Breakfast Breads from our Kitchen,  
Chilled Orange Juice | Fresh House Blend Coffee  
Decaffeinated Coffee and Assorted Hot Teas available upon request  
19.00 | per person

### Frittata

Spanish Frittata with Oven Roasted Tomatoes and Chorizo Sausage  
Home Fried Potatoes with Pre-Placed Fruit Parfait -Chilled Orange Juice  
Coffee Service with Decaf Coffee or Hot Tea available upon request  
19.00 | per person

### Bloody Mary or Mimosa Bar

(Billed by Consumption)  
\$6.00 ea. House Brand Vodka - \$8.00 ea. Call Brand Vodka  
\$100.00 Set-Up Charge Based on choice

*Do you love Starbucks Coffee?  
Upgrade our house brand to Starbucks, or maybe add a specialty  
Coffee Bar.*