

# MENUS

LA POSADA HOTEL  
*"A Tradition of Excellence"*



# Break

MENU

## Option #1

### CASH BAR

#### BARTENDER FEE

\$25.00 per hour per bartender

(1 is required for every 100 guests)

#### CASHIER FEE

\$25.00 per hour

Mixed Drinks \$ 8.00

House Wine \$ 7.00

Domestic Beer \$ 5.00

Imported Beer \$ 6.00

## Option #2

### OPEN/HOSTED BAR

#### BARTENDER FEE

\$25.00 per hour per bartender.

(1 is required for every 100 guests)

#### KEG BEER

\$350.00 (approx 120 drinks)

#### MARGARITA MACHINE

\$250.00

(approximately 60 drinks per cartridge)

#### SANGRIA

\$150.00 Gallon (approx 60 drinks)

#### MIMOSA

\$100.00 Gallon

#### BREAK MENU

Minimum of 12 people.

Add \$ 2.00 per guest if less than 12 guests.



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# Break MENU

SPECIALTY BREAKS REQUIRE  
A MINIMUM OF 12 PEOPLE  
Add \$ 2.00 per guest if less than 12 guests

## **Beverage Break**

Soft Drinks, Bottled Water  
Freshly Brewed Coffee  
\$ 7.95 per person

## **Healthy Power Break**

Sliced Fruit, Granola Bars, Fruit  
Yogurts, Snapple Fruit Juices,  
Bottled Waters, Hot Teas  
\$ 10.95 per person



## **Snack Time**

Assorted Cookies, Brownies,  
Pretzels, Soft Drinks, Bottled Water,  
Freshly Brewed Regular  
and Decaf Coffee  
\$9.95 per person

## **Say Cheese**

Assorted Cheeses and Fresh Sliced  
Fruit Variety of Crackers,  
Mixed Nuts and Dried Fruit  
Soft Drinks, Bottled Water  
\$ 11.95 per person

## **Ball Park**

Freshly Popped Popcorn,  
Caramel Pop Corn,  
Chex Mix,  
Soft Pretzels with  
Cheese Dip,  
Variety of Chips  
Soft Drinks,  
Bottled Water  
\$ 13.95 per person

## **Trail Mix Bar**

Freshly Popped Popcorn,  
Caramel Pop Corn,  
Chex Mix, Pretzels,  
Roasted Peanuts, Cashews,  
Almonds,  
M&M's, Reese's Pieces,  
Dried Raisins, Banana Chips,  
Apricots, Soft Drinks,  
Bottled Water  
\$ 14.95 per person

## **La Posada Siesta**

Tortilla Chips,  
Fire Roasted Salsa  
Guacamole,  
Chile con Queso,  
Jalapeños,  
Assorted Pan Dulce,  
Soft Drinks,  
Bottled Water,  
Freshly Brewed Coffee  
\$ 15.95 per person





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# Breakfast

## BUFFET MENU

Breakfast buffets  
include orange juice,  
regular and decaf  
coffee and iced water



### LA POSADA CONTINENTAL

Chilled Orange & Apple Juice  
Bakery Basket of Danish Pastries,  
Croissants and Muffins  
Fruit Preserves, Marmalade & Butter  
Sliced Fresh Seasonal Fruit

\$ 11.95 per person

### ALL AMERICAN BREAKFAST

Sliced Fresh Seasonal Fruit  
Farm Fresh Scrambled Eggs  
Choice of Crisp Bacon or Country  
Sausages, Golden Hash Browns,  
Silver Dollar Pancakes, Bakery  
Basket of Danish Pastries, Biscuits  
and Bagels, Whipped Cream  
Cheese, Fruit Preserves,  
Marmalade and Butter

\$ 12.95 per person

### HEALTHY CHOICE BREAKFAST

Basket of Whole Fresh Fruit  
(grapefruit, bananas, red apple,  
green apple, oranges) Assorted  
Cereals and Granola Bars  
Individual Fruit Yogurts, All-Brn,  
Cranberry & Carrot Muffins

\$ 12.95 per person

### OLD LAREDO

Assorted Mexican Sweet Bread,  
Sliced Seasonal Fresh Fruit,  
Scrambled Eggs with Chorizo,  
Choice of Chilaquiles or Migas  
(Red or Green Salsa)  
Crisp Bacon, Breakfast Potatoes,  
Refried Beans, Warm Corn & Flour  
Tortillas

\$ 15.95 per person

### ENHANCE YOUR MENU WITH THE FOLLOWING:

- Assorted Fruit Yogurts \$2.50
- French Toast \$2.50
- Bagels & Cream Cheese \$2.50
- Pancakes & Syrup \$2.50
- Sliced Ham \$2.50
- Crisp Bacon \$2.50
- Waffles \$2.50
- Croissants \$3.50
- Sausage Link or Pattie \$2.50
- Buttermilk Biscuits 3.50
- Chicken & Spinach -Mushroom  
Crepes \$3.50

All prices are subject to 18% service  
charge and 8.25% sales tax



BREAKFAST BRUNCH  
BUFFET MENU

Buffet selections require a minimum  
of 30 guests. Add \$3.00 per guest if  
less than 30 guests

SOUTHERN ELEGANCE  
BRUNCH BUFFET

Sliced Seasonal Fruit,  
Arugula - Strawberry Salad with  
Almond Granola and Vanilla  
Yogurt, Scrambled Eggs, Chicken  
& Spinach - Mushroom Crepes,  
Honey Glazed Sliced Ham  
Broccoli and Cheese Frittata,  
Biscuits, Assorted Breakfast  
Pastries, Butter, Marmalade,  
Brewed Regular  
& Decaffeinated Coffee

\$21.95 per person



ATTENDED BREAKFAST  
STATIONS

Attended Breakfast Stations must  
accompany Breakfast Buffet or  
Brunch Selections

\$ 50.00  
Chef Attendant Fee  
per 30 Guests

THE PERFECT BEGINNING

Green Apple Waldorf Salad

Zaragoza Salad Organic Spring  
Greens, Manchego Cheese,  
Pepitas, Orange Segments, Citrus  
Vinaigrette, Tuna Salad, Chicken  
Salad with Gourmet Crackers,  
Scrambled Eggs, Eggs Benedict,  
Sausage Links, Roasted Bacon  
Rosemary Potatoes with Scallops  
Sautéed Seasonal Vegetables  
Breakfast Pastries, Biscuits &  
Bread Rolls, Carving Station  
Choice of Prime Rib, Brewed  
Regular & Decaffeinated Coffee

\$ 34.00 per person



THE OMELETS STATION

Create your own omelets  
Complimented with your choice  
of bacon, ham, red or green bell  
pepper, mushrooms, spinach, onions,  
tomatoes, cheddar cheese, Monterrey  
jack, jalapenos, fire roasted salsa

\$4.00 per person

PASTA STATION

Pastas (penne, rotini, fettuccini, angel  
hair), Fresh Vegetables ( broccoli,  
mushrooms, and onions, spinach, and to-  
matoes), Protein (chicken, meatballs,  
shrimp), Sauces (alfredo, marinara,  
basil pesto), Fresh Garlic Bread Sticks

\$6.00 per person



# Bubbet

BUFFETS INCLUDE ICED TEA,  
FRESHLY BREWED COFFEE,  
REGULAR AND DECAFFEINATED

## SOUP & SUB BUFFET

Choice of Tomato, Poblano,  
Potato Chowder Soup  
Croissant, Italian and Wheat Sub  
Bread, Turkey, Roast Beef, Black  
Forrest Ham, Tomato, Purple  
Onion, Lettuce, Jalapenos  
Mustard, Mayonnaise, Chipotle  
Mayonnaise, American, Swiss,  
Cheddar, Seasonal Fruit Display  
Freshly Baked Brownies  
& Cookies  
Assorted Soft Drinks

\$15.95

## SOUTHERN COMFORT BUFFET

Organic Spring Greens with  
Ranch and Raspberry Vinaigrette  
Chicken Fried Steak with Gravy  
Country Meatloaf, Fried Chicken  
Baked Macaroni and Cheese  
Baked Corn, Green Beans  
Homemade Biscuits  
Assorted Cherry Pies, Apple Pie  
and Peach Cobbler

\$22.95

## ITALIAN BUFFET

Caesar Salad with , Caesar  
Dressing, Seasonal Fruit Display  
Fettuccini Alfredo, Chicken  
Lasagna Bianco, Spaghetti and  
Meatballs, Chicken Parmesan  
Julienne Vegetables, Italian  
Roasted Potatoes, Garlic Bread,  
Tiramisu, Brewed Regular  
& Decaffeinated Coffee

\$ 21.95 per person

## VIVA MEXICO BUFFET

Tortilla Chips with Avocado Salsa,  
Fire Roasted Salsa and Pico de  
Gallo, Sliced Seasonal Fruit, La  
Posada House Salad with Dress-  
ings, Grilled Beef and Chicken  
Fajitas, Mini Flautas de Ternera  
with Tomato – Cumin Salsa  
Ceviche de Mariscos, Enchiladas  
Callejeras, Bean & Cheese Tosta-  
das, Spanish Rice, Refried beans  
Mexican Flan, Churros, Arroz con  
Leche

\$28.95

## ENHANCEMENTS

Guacamole \$3 per person  
Chile & Cheese Rellenos \$3 per person

## LUNCH BUFFET MENU

Buffet selections require a minimum  
of 30 guests. Add \$3.00 per guest if  
less than 30 guests



PLATED LUNCHEON  
*Selections*



Entrées include choice of salad, chef's choice of seasonal vegetable and starch warm rolls, regular and decaffeinated coffee, iced tea.

\$ 2.00 PER PERSON CHARGE WILL APPLY IF MORE THAN ONE ENTRÉE IS OFFERED



SALADS

**Iceberg Lettuce Wedge Salad**

Iceberg lettuce, Cherry Tomatoes, Bacon, Pecans, Blue Cheese Dressing

**Caesar Salad**

Romaine Hearts, Parmesan Cheese, Croutons

**Zaragoza Salad**

Organic Spring Greens, Manchego Cheese, Pepitas, Orange Segments, Citrus Vinaigrette



ENTREES

**Chicken Lasagna Bianco**

Lasagna with Spinach, Artichokes, Mushrooms  
Roasted Asparagus, Béchamel Sauce

\$21.00

**Chicken Posada**

Bacon Wrapped Chicken Breast stuffed and  
Pepper Jack Cheese with Chipotle Cream Sauce,  
Whipped Potatoes, Julianne Vegetables

\$23.50

**Chicken Poblano**

Bone-In Chicken Breast with Herbs with  
Poblano Cream Sauce  
Seasoned Mushroom Shaped potatoes,  
Green Beans

\$24.95

**Herb Crusted Salmon**

Filet of Fresh Alaskan Salmon with "Mush-  
room" Potatoes, Lemon-Thyme Beurre Blanc

\$ 26.50

**New York Strip Topped  
with Garlic Butter**

Served with a Twice Baked Potato and La  
Posada Steak Sauce

\$ 35.50

**Grilled Beef Tenderloin**

Roasted Garlic Whipped Potatoes, Port Wine  
Reduction

\$ 37.50

**Surf & Turf**

Grilled Beef Tenderloin and Two Bacon  
Wrapped Shrimp, Whipped Potatoes,  
Sauce Diane

\$ 41.50

**Mixed Grill**

Petit Filet Mignon  
Chicken Breast with Chardonnay Sauce  
and Three Shrimp

\$ 45.50

*Vegetarian Selections Available upon Request*

\$ 2.00 per person charge will apply if more  
than one entrée is offered.

**All Prices Subject to 18 % Service Charge  
and 8.25% Sales Tax**



**Children's Buffet Menu**

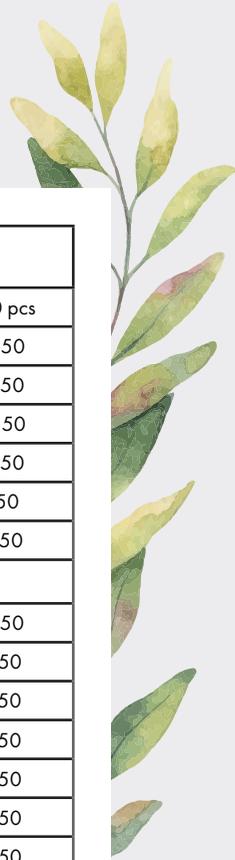
- Breaded Chicken Strips with  
bbq sauce and ketchup
  - Mini beef and cheese sliders  
(sliced tomatoes, lettuce leaves, pickles,  
mayonnaise, ketchup, mustard)
    - Pepperoni Pizza
    - Steak fries with ketchup
    - Assorted Potato Chips with  
Chile con Carne and Cheese
  - Freshly Baked Brownies and Cookies
- ASSORTED SOFT DRINKS

\$ 15.95





# HORS D' OEUUVRES



<b>COLD SELECTIONS</b>	
Deviled Eggs with Marinated Artichokes	85.00 per 50 pcs
Assorted Finger Sandwiches	100.00 per 50
Smoked Salmon with Dill Caper Cream Cheese	150.00 per 50
Shrimp Salad with Saffron Aioli	175.00 per 50
Grilled Chicken with Cilantro Pesto and Mango Salsa	150.00 per 50
California Black Olive with Herb Spread	85.00 per 50
Roasted Tenderloin with Horseradish	200.00 per 50
<b>HOT SELECTIONS</b>	
Smoked Chicken Quesadillas with Cilantro Pesto	172.00 per 50
Scallops Wrapped in Bacon	150.00 per 50
Tequila Shrimp with Chile de Arbol and Lime	297.00 per 50
Coconut Shrimp with Sambal Sweet & Sour	297.00 per 50
Mini Chicken Cordon Bleu with Chipotle Aioli	145.00 per 50
Vietnamese Shitake Spring Rolls	150.00 per 50
Breaded Jalapeño Poppers	140.00 per 50
Chicken Satay with Honey-Soy Glaze	95.00 per 50
Mini Beef or Chicken Empanadas	145.00 per 50
Mini Beef or Chicken Flautas	150.00 per 50
Chicken Wings with Buffalo or Chile Lime Sauce	95.00 per 50
Chicken Tenderloin Fritters	95.00 per 50
Mini Gourmet Cheeseburgers	175.00 per 50
Black Angus Beef Wellington	150.00 per 50
Chicken Kabobs with Honey Glaze	125.00 per 50
Jumbo Shrimp Kabobs with Chimichurri Sauce	150.00 per 50
Seafood Stuffed Mushrooms	125.00 per 50
Coconut Shrimp	225.00 per 50
Shrimp Salad Crostini with Saffron Mayonnaise and Paprika	185.00 per 50



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