

— EVENT MENU —

BANQUET OPTIONS

ALL PACKAGE PRICES ARE PER PERSON AND HAVE A 10-PERSON MINIMUM. BEVERAGES AVAILABLE WITH PACKAGE FOR AN ADDITIONAL PER PERSON PRICE. RECOMMENDED ADD-ONS ARE PRICED SEPARATELY.

MORNING MUNCHIES

AVAILABLE UNTIL 11 AM DAILY

- Scrambled Eggs **GF** **V**
 - Applewood Smoked Bacon **GF**
 - Sausage Links **GF**
 - Crumbled Chorizo **GF**
 - Biscuits and Cream Gravy **V**
 - Breakfast Potatoes **GF** **VE**
 - Fresh Fruit Platter **GF** **VE**
 - Warm Flour Tortillas **V**
- COMES WITH:** Shredded Cheese, Black Bean Corn Salsa, Pico de Gallo, Cilantro, Sour Cream, Guacamole, Fire Roasted Salsa

UPGRADES SUBSTITUTE FOR A PREMIUM ITEM

ENTRÉE UPGRADES

- Smoked Salmon Platter **GF**

SIDE UPGRADES

- Cheesy Breakfast Potatoes
- Assorted Bagels with Cream Cheese **V**
- Yogurt Parfait with Granola and Berries **V**
- Assorted Muffins and Danish **V**

SUNRISE SPREAD

AVAILABLE UNTIL 11 AM DAILY

- Brown Sugar Oatmeal and Toppings **GF** **V**
 - Yogurt Parfait with Granola and Berries **V**
 - Fresh Fruit Platter **GF** **VE**
 - Assorted Muffins and Danish **V**
 - Assorted Bagels with Cream Cheese **V**
- COMES WITH:** Granola, Strawberries, Raspberries, Blackberries and Blueberries

UPGRADES SUBSTITUTE FOR A PREMIUM ITEM

- Smoked Salmon Platter **GF**

TACO THE MORNIN'

AVAILABLE UNTIL 11 AM DAILY

- Scrambled Eggs **GF** **V**
 - Seasoned Ground Beef **GF**
 - Crumbled Chorizo **GF**
 - Breakfast Potatoes with Peppers & Onions **GF** **VE**
 - Black Beans **GF** **VE**
 - Fresh Fruit Platter **GF** **VE**
 - Warm Flour Tortillas **V**
- COMES WITH:** Guacamole, Tortilla Strips, Shredded Cheese, Pico de Gallo, Sour Cream, Onions & Cilantro, Fresh Lime Wedges and Fire Roasted Salsa

UPGRADES SUBSTITUTE FOR A PREMIUM ITEM

ENTRÉE UPGRADES

- Roasted Fajita Cauliflower with Peppers and Onions **GF** **VE**
- Char-Grilled Fajita Chicken Breast with Peppers and Onions **GF**
- Char-Grilled Fajita Steak with Peppers and Onions **GF**

DELI DELIGHTS

AVAILABLE UNTIL 2 PM DAILY

- Sliced Deli Meat Platter Including Ham, Turkey, Salami and Pepperoni **GF**
- Sliced Cheese Deli Platter Including Swiss, Provolone and Cheddar **GF** **V**
- Assorted Sandwich Rolls **V**
- Relish Tray Including Pepperoncini, Sliced Onions, Pickles, Tomatoes, Lettuce, Banana Peppers, Pickled Jalapeños, Yellow Mustard, Whole Grain Mustard and Mayo **GF** **V**

SIDES

- Potato Chips With French Onion Dip **GF** **V**
- Fresh Fruit Platter **GF** **VE**
- Antipasti Salad **V**

RECOMMENDED DESSERT PAIRINGS

- Oreo® Dream Bar **V**
- Crème Brûlée Cheesecake Squares **V**

UPGRADES SUBSTITUTE FOR A PREMIUM ITEM

ENTRÉE UPGRADES

- Sliced Roast Beef
- Sliced Seared Ahi Tuna, Served Chilled

SIDE UPGRADES

- Romaine, Berry & Pecan Salad with Ranch, Lemon Vinaigrette and Balsamic Vinaigrette **GF** **V**
- Chicken Avocado Caesar Salad



V Vegetarian | **VE** Vegan | **GF** Gluten Friendly

Revenue minimums apply. Private space not included and available at an additional cost. 20% Food & Beverage Service charge and taxes will apply.

GAME CHANGER

ALL PIZZAS CAN BE SUBSTITUTED WITH A GF CAULIFLOWER CRUST

- Ultimate Cheese Pizza (V)
- Signature Pepperoni Pizza
- Veggie Pizza (V)
- Mini Pretzel Dogs with Habanero Honey Mustard
- Boneless Buffalo Wings with Celery Sticks and Ranch
- Garlic Butter Pretzel Sticks with Thai Chili Caramel Sauce (V)
- House Salad with Ranch, Lemon Vinaigrette and Balsamic Vinaigrette (V)

RECOMMENDED DESSERT PAIRINGS

- Assorted Dessert Bars (V)
- R U Cereal Cake (V)

UPGRADES SUBSTITUTE FOR A PREMIUM ITEM

- Grilled Chicken Quesadillas
- Chicken Potstickers
- Slow-Smoked Pork Ribs (GF, V)
- Buffalo Chicken Sliders
- Fried Cheese Planks with Marinara (V)
- Bone-In Buffalo Wings (GF)
- Nacho Station (GF)

FUEGO FLAVOR

- Char-Grilled Fajita Chicken Breast with Peppers and Onions (GF)
- Braised Chicken Tinga (GF)
- Seasoned Ground Beef (GF)
- Veggie Quesadillas (V)
- Southwest Rice (GF, V)
- Black Beans (GF, V)
- Elotes Corn (V)
- Warm Flour Tortillas (GF, V)
- Tortilla Chips with Fire Roasted Salsa (GF, V)
- COMES WITH:** Guacamole, Tortilla Strips, Shredded Cheese, Pico de Gallo, Sour Cream, Onions & Cilantro, and Fresh Lime Wedges

RECOMMENDED DESSERT PAIRINGS

- Tres Leches (V)
- Mini Churros (V)

UPGRADES SUBSTITUTE FOR A PREMIUM ITEM

- ENTRÉE UPGRADES**
 - Fajita Shrimp with Peppers and Onions (GF)
 - Roasted Fajita Cauliflower with Peppers and Onions (GF, V)
 - Char-Grilled Fajita Steak with Peppers and Onions (GF)
- SIDE UPGRADES**
 - Grilled Chicken Quesadillas

GRILL & CHILL

- Slow-Smoked Pork Ribs (GF)
- Grilled BBQ Chicken Legs and Thighs (GF)
- Smoked Jalapeño Cheddar Sausage (GF)
- Baked Mac & Cheese (V)
- Baked Beans and Bacon (GF)
- House Made Potato Salad (GF, V)
- Classic Coleslaw (GF, V)
- Sliced Watermelon Platter (GF, GF, V)
- Honey Cornbread with Butter (V)
- COMES WITH:** Honey BBQ, Spicy BBQ, Mustard BBQ and Relish Tray

RECOMMENDED DESSERT PAIRINGS

- Bread Pudding (V)
- Seasonal Cobber (V)

UPGRADES SUBSTITUTE FOR A PREMIUM ITEM

- ENTRÉE UPGRADES**
 - Grilled BBQ Chicken Breast (GF)
 - Grilled BBQ Salmon (GF)
 - Sliced BBQ Brisket (GF)
- SIDE UPGRADES**
 - Green Beans and Bacon (GF)
 - Romaine, Berry & Pecan Salad with Ranch, Lemon Vinaigrette and Balsamic Vinaigrette (GF, V)
 - Chicken Avocado Caesar Salad
 - Loaded Baked Potato Station (GF)

CHEF'S BEST

- Roasted Turkey Breast with Turkey Gravy
- Garlic Rubbed Pork Loin with Apple Sage Gravy
- Grilled Salmon with Heirloom Tomatoes and Basil (GF)
- Green Beans Almondine (GF, V)
- Parmesan Brussels Sprouts (GF, V)
- Citrus Rice (GF, V)
- Cheese Tortellini Alfredo with Bacon
- Romaine, Berry & Pecan Salad with Ranch, Lemon Vinaigrette and Balsamic Vinaigrette (V)
- Assorted Rolls with Whipped Butter (V)

UPGRADES

- Cajun Snow Crab Clusters (GF)
- Garlic Butter Lobster Tails (GF)
- Prime Rib Carving Station (GF)

RECOMMENDED DESSERT PAIRINGS

Premium Dessert Platter



CHEF'S BEST

CRAFT YOUR OWN

CYO APPETIZER

Choose 5 Appetizers

CYO EXPERIENCE

Choose 1 Appetizer

Choose 3 Entrées

Choose 3 Sides

Choose 1 Bread

Choose 1 Dessert

Includes Unlimited Soda,

Bottled Water, Coffee and Tea

CYO LUNCH

Choose 1 Entrée

Choose 2 Sides

Choose 1 Bread

CYO DINNER

Choose 2 Entrées

Choose 3 Sides

Choose 1 Bread

CRAFT YOUR OWN & ADD-ON OPTIONS

Items can be selected as part of one of our Craft Your Own Banquets options or can be added to enhance any banquet selection at the A la carte pricing shown. Min. 10 for all per person items.


 Vegetarian |  Vegan |  Gluten Friendly

APPETIZERS







ALL PIZZAS CAN BE SUBSTITUTED WITH A GF CAULIFLOWER CRUST

- Chips and Salsa
- Fried Pickles 
- Cheese Pizza 
- Grilled Chicken Quesadillas
- Veggie Quesadillas 
- Veggie Pizza 
- Jumbo Pepperoni Pizza
- Garlic Butter Pretzel Sticks with Thai Chili Caramel Sauce 
- Black Bean Sliders 
- Potato Chips with French Onion Dip  
- Boneless Buffalo Wings
- Queso and Chips  
- Smashed Burger Sliders
- Buffalo Chicken Sliders
- Chicken Potstickers
- Smoked Pork Ribs 
- Loaded Queso
- Mini Pretzel Dogs with Habanero Honey Mustard 
- Fried Cheese Planks with Marinara
- Bone-In Buffalo Wings 
- Barbecoa Quesadillas

SALADS

- Sliced Watermelon Platter  
- Classic Coleslaw 
- House Salad with Ranch, Lemon Vinaigrette and Balsamic Vinaigrette
- Romaine, Berry & Pecan Salad with Ranch, Lemon Vinaigrette and Balsamic Vinaigrette 
- Fresh Fruit Platter  
- Chicken Avocado Caesar Salad
- Antipasti Salad 
- Yogurt Parfait with Granola and Berries  

BREADS

- Warm Flour Tortillas 
- Assorted Dinner Rolls 
- Biscuits and Cream Gravy 
- Biscuits and Chorizo Gravy
- Assorted Bagels with Cream Cheese 
- Honey Cornbread 
- Assorted Muffins & Danish 

SIDES

- Baked Beans 
- Green Beans Almondine 
- Southwest Rice 
- Citrus Rice  
- Green Beans and Bacon 
- Black Beans  
- Baked Mac & Cheese 
- House Made Potato Salad  
- Roasted Cauliflower  
- Grilled Vegetables  
- Traditional Stuffing
- Loaded Mashed Potatoes 
- Parmesan Brussels Sprouts  
- Elotes Corn 
- Creamy Chicken Salad
- Cheese Tortellini Alfredo with Bacon



ENTRÉES

- Grilled BBQ Chicken Legs & Thighs ☞
- Fajita Cauliflower ☞
- BBQ Cauliflower ☞
- Chicken Tinga ☞
- Fajita Shrimp with Peppers & Onions ☞
- Char-Grilled Fajita Chicken with Peppers & Onions ☞
- Marinated Grilled Chicken Breast
- Smoked Jalapeño Sausage
- Garlic Pork Loin
- Grilled BBQ Chicken Breast ☞
- Smoked Salmon Platter ☞
- BBQ Salmon ☞
- Sliced Seared Ahi Tuna, Served Chilled
- Holiday Ham
- Grilled Salmon ☞
- Fajita Steak with Peppers & Onions
- Roasted Turkey Breast
- Cajun Seared Mahi with Shrimp ☞
- Cajun Snow Crab* ☞
- Sliced Brisket
- Lobster Tails* ☞

BREAKFAST ADD-ONS

- Applewood Bacon ☞
- Sausage Links ☞
- Chorizo ☞
- Breakfast Potatoes
- Oatmeal with Brown Sugar ☞ ☞
- Scrambled Eggs ☞ ☞
- Cheesy Breakfast Potatoes



*ITEMS ARE NOT INCLUDED IN CRAFT YOUR OWN ("CYO") SELECTIONS.



STATIONS

BAKED POTATO STATION*

Russet Potatoes, Bacon, Whipped Butter, Sour Cream, Cheddar Cheese, Bacon & Green Onions

NACHO STATION*

Tortilla Chips, Chicken, Black Bean Corn Salsa, Pico De Gallo, Jalapeños, Queso Blanco & Cilantro

CREAMY CHICKEN PASTA STATION*

Enjoy a live cooking experience as our chef prepares Penne Pasta with Grilled Chicken, Creamy Alfredo, Bacon & Fresh Herbs

CREAMY SHRIMP PASTA STATION*

Delight in a dynamic culinary show as our chef sautés Penne Pasta with Shrimp, Jalapeño Cheddar Sausage, Bell Peppers & Creamy Alfredo Sauce

DESSERTS

- Oreo® Dream Bar ☞
- Crème Brûlée Cheesecake Squares ☞
- Seasonal Fruit Cobbler ☞
- Mini Churros ☞
- Apple Crisp ☞
- Bread Pudding ☞
- Strawberry Shortcake ☞
- Tres Leches ☞
- Tiramisu ☞
- Assorted Dessert Bars ☞
- R U Cereal Cake ☞
- Mini Assorted Cheesecakes ☞
- Premium Dessert Platter*

MAIN EVENT



BAR MENU

CALL BAR

**INCLUDES SELECT SPIRITS,
WINES, AND DOMESTIC BEERS**

Jim Beam Bourbon
Bacardí Rum
Lunazul Silver Tequila
Tito's Vodka
Tanquary Gin
Josh Cabernet Sauvignon
Kendall Jackson Chardonnay
Domestic Beers & Seltzers

PREMIUM BAR

**INCLUDES SELECT PREMIUM
SPIRITS, ELEVATED WINES, AND
IMPORTED & DOMESTIC BEERS**

Crown Royal
Bulliet Rye
Bacardí Rum
Malibu Rum
1800 Reposado Tequila
Patron Silver Tequila
Tito's Vodka
Grey Goose Vodka
Josh Cabernet Sauvignon
Kendall Jackson Chardonnay
Domestic and Imported Beers & Seltzers

BEER & WINE ONLY BAR

**INCLUDES SELECT ELEVATED WINES,
IMPORTED & DOMESTIC BEERS, AND
SELTZERS**

Josh Cabernet Sauvignon
Kendall Jackson Chardonnay
Domestic and Imported Beers & Seltzers

UNLIMITED SODA, BOTTLED WATER & TEA

Fountain Drinks
Bottled Water
Iced Tea
Coffee

BEVERAGE ENHANCEMENTS

JUICE BAR

Orange, Pineapple and Cranberry

MIMOSA

Serves 6. Includes sparkling wine
and orange juice

BLOODY MARY STATION

Serves 25. Bottle of Tito's Vodka,
Bloody Mary Mix and Garnish Bar.

