



**OVERTON**  
Hotel & Conference Center

**CATERING**



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# Continental Breakfasts

*All Continental Breakfast Include Gevalia Coffee, Orange Juice and Hot Tea Selection*

**Classic Continental Breakfast** \$14  
Sliced Seasonal Fruit  
Assorted Muffins and Danish  
Overton Signature Candied Pecan Coffee Cake

**Urban Continental Breakfast** \$16  
Assorted Whole Fruits  
Cinnamon Rolls and Assorted Muffins  
Assorted Individual Yogurts  
Assorted Cereal with 2% Milk

**Mac Davis Continental Breakfast** \$18  
Assorted Whole and Sliced Seasonal Fruit  
Assorted Muffins and Bagels  
Overton Signature Candied Pecan Coffee Cake  
Vanilla Yogurt with Assorted Toppings  
Jams, Preserves and Cream Cheese

## Plated Breakfasts

*All Plated Breakfast Include Gevalia Coffee, Orange Juice and Hot Tea Selection*

**Chuck Wagon** \$14  
Farm Fresh Scrambled Eggs  
Crisp Bacon and Pork Sausage  
Smoked Paprika, Garlic and Rosemary Breakfast Potatoes  
Buttermilk Biscuit

**Texas Star** \$14  
Country Style Egg Skillet Breakfast with  
Diced Sausage, Bell Peppers, Onions and Shredded Cheese  
Served on Top of Home Fries  
Buttermilk Biscuit

**Country Bake** \$15  
Fresh Mixture of Tomatoes, Bacon, Eggs and Herbs  
Served with Sauteed Spinach  
Cinnamon Twist  
Buttermilk Biscuit

**Americano** \$18  
Seasoned Petite Filet and Scrambled Eggs  
Grilled Tomatoes  
Home Fried Potatoes  
Buttermilk Biscuit

***All Prices Subject to 20% Service Charge and 8.25% Sales Tax***

# Breakfast Buffets

{Minimum 20 Guests}

All Breakfast Buffets Include Gevalia Coffee, Orange Juice and Hot Tea Selection

<b>Sunrise Buffet</b>	\$16
Sliced Seasonal Fruit	
Farm Fresh Scrambled Eggs	
Crisp Bacon and Pork Sausage	
Home Fried Potatoes	
Assorted Muffins and Danish	
Fresh Salsa and Ketchup	
<b>Big Texan Buffet</b>	\$16
Farm Fresh Scrambled Eggs	
Crisp Bacon and Pork Sausage	
Country Style Home Fries	
Biscuits and Gravy	
French Toast with Warm Syrup	
Butter, Jams and Preserves	
Fresh Salsa and Ketchup	
<b>Breakfast Taco Bar</b>	\$17
Assorted Flour Tortillas	
Farm Fresh Scrambled Eggs	
Country Tater Tot Casserole	
Shredded Chicken, Chopped Bacon, Seasoned Ground Beef	
Pico De Gallo, Cheddar Cheese, Sour Cream,	
Guacamole and Jalapenos	
Sauteed Mix of Onions, Tomatoes, Spinach and Peppers	
Texas Caviar	
Fresh Salsa and Ketchup	
<b>Overton Star Buffet</b>	\$18
Sliced Seasonal Fruit	
Farm Fresh Scrambled Eggs	
Crisp Bacon and Pork Sausage	
Country Style Home Fries	
Biscuits and White Pepper Gravy	
Belgium Waffles with Whipped Cream, Syrup	
and Assorted Fruit Toppings	
Butter, Jams and Preserves	
Fresh Salsa and Ketchup	
<b>John Wayne Buffet</b>	\$20
Fresh Fruit Salad	
Farm Fresh Scrambled Eggs	
Crisp Bacon	
Country Tater Tot Casserole	
Marinated Eye Round Steak	
Biscuits and White Pepper Gravy	
Sauteed Mix of Onions, Tomatoes, Spinach and Peppers	
Fresh Salsa and Ketchup	
Butter, Jams and Preserves	

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# Breakfast Enhancements

*Breakfast Enhancements are in Addition to your Breakfast Buffet or Continental Breakfast. The Per Person Price is Based on Your Guaranteed Number of Guest.*

## **Custom Oatmeal**

\$4 person

Steel Cut Oats Accompanied with  
Candied Pecans, Dried Fruits, Brown Sugar,  
Raisins, Syrup, Honey and Cinnamon

## **Bagel Bar**

\$5 person

Assorted Bagels Served with  
Cream Cheese, Butter, Jams and Preserves

## **Waffle Bar**

\$6 person

Belgian Waffles with Warm Syrup  
Whipped Cream, Blueberries, Sliced Strawberries  
Chocolate Chips, Chocolate Sauce and Crushed Pecans

## **Parfait Bar**

\$5 person

Vanilla Yogurt Accompanied with  
Granola, Candied Pecans, Fresh Seasonal Berries,  
Honey, Mini Chocolate Chips and Dried Fruits

## **Omelet Station**

*\*Attendant Required\**

\$7 person

Choice of Freshly Prepared Eggs or Egg Whites  
Filled with Your Choice of Bacon, Ham,  
Jalapeños, Onions, Mushrooms,  
Tomatoes, Spinach, or Cheddar Cheese  
Fresh Salsa and Ketchup

***Some Stations Require an Attendant  
Attendant Charges are \$100 per Attendant  
(One Attendant per 100 Guests)***

***All Prices Subject to 20% Service Charge and 8.25% Sales Tax***

# Brunch Buffets

*{Minimum 20 Guests}*

*All Brunch Buffets Include Iced Tea, Gevalia Coffee, Orange Juices and Hot Tea Selection*

## **Sunday Brunch**

\$22 person

Fresh Fruit and Berry Yogurt Shooters  
Country Style Quiche  
Assorted Bagels with Cream Cheese  
Classic Caesar Salad  
Assorted Tea Sandwiches  
House Chips and Salsa

## **Cowboy Brunch**

\$24 person

Assorted Sliced Fruit  
Farm Fresh Scrambled Eggs  
Crisp Bacon and Pork Sausage  
Muffins and Assorted Danish  
Country Home Fries  
Seasonal Garden Salad  
French Toast with Warm Syrup  
Grilled Spiced Trout  
Pan Seared Chicken, Mushrooms and White Wine Sauce  
Rice Pilaf

## **Mimosa Bar (2 Hours)**

*\*Attendant Required\**

\$21 person

Assorted Sliced Fruit  
Orange, Cranberry and Pineapple Juice  
Champagne

## **Virgin Mimosas**

\$3 each

Orange Juice and Sparkling Cider  
Garnished with an Orange Quarter

## **Bloody Mary Bar (2 Hours)**

*\*Attendant Required\**

\$24 person

Green Olives, Lemon and Lime Slices  
Salt, Pepper and Celery Stalks  
Tabasco and Worcestershire Sauce  
Signature Tomato Blend  
House Vodka

## **Boozie Coffee Bar (2 Hours)**

*\*Attendant Required\**

\$12 person

Fresh Gevalia Coffee  
Assorted Flavored Syrups  
Whipped Cream  
Mini Marshmallows and Mini Chocolate Chips  
Cinnamon and Cubed Sugar  
Frangelico  
Baileys  
Kahlua

***Brunch Beverage Stations Require an Attendant  
Attendant Charges are \$100 per Attendant  
(One Attendant per 100 Guests)***

***All Prices Subject to 20% Service Charge and 8.25% Sales Tax***

# Plated Lunches

*Plated Lunches Include Rolls and Butter, Salad, Dessert, Iced Tea and Water*

<b>Vegetarian Pasta Brushetta</b>	\$20
Pappardella Pasta with Fresh Cherry Tomatoes, Spinach and Fresh Buffalo Mozzarella Served in a Tomato & Basil Cream Sauce	
<b>Grilled Marinated Chicken Breast</b>	\$22
Topped with a Light Cream Sauce Choice of Starch and Vegetable	
<b>Parmesan Crusted Chicken Breast</b>	\$24
Topped with a Fresh Garlic Tarragon Cream Sauce Choice of Starch and Vegetable	
<b>Tenderloin Tips Feuillette</b>	\$25
Marinated Tenderloin Tips of Beef in a Mushroom and Pearl Onion Demi Sauce Served Over a Puff Pastry Shell with Mashed Potatoes	
<b>Chicken Fried Steak</b>	\$25
Breaded Choice Steak Served with Jalapeño Cream Gravy Choice of Starch and Vegetable	
<b>Texas Smoked Brisket</b>	\$26
Served with Sweet and Spicy BBQ Sauce Buttered Mashed Potatoes Fried Okra Cornbread	
<b>Shiraz Spiced Beef Tenderloin</b>	\$32
6 oz Petite Filet, Grilled then Slow Roasted with Spiced Red Wine Au Jus Choice of Starch and Vegetable	

## Chef's Lunch Recommendations

<b>Roasted Pork Loin</b>	\$23
Roast Loin of Pork with Grilled Zucchini, Mashed Red Skin Potatoes and Dijon Mustard Sauce	
<b>Chilled Tenderloin Pasta Salad</b>	\$26
Caramelized Onion & Texas Aged Cheddar Soup Sliced Tenderloin Served with Artichokes, Tomatoes, Black Olives, Celery, Onions, Carrots Pepper, Jalapeño and Fresh Spinach, Mixed with Farfalle Pasta in a Sweet Shallot Vinaigrette on a Bed of Red Leaf Lettuce	

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## Lunch Salad Choices

### Seasonal Garden

Choose One

Fresh Seasonal Vegetables Tossed with Baby Field Greens  
Served with a Light Balsamic Vinaigrette and Ranch Salad Dressing

### Classic Caesar

Romaine Lettuce Mixed with Shaved Parmesan Cheese,  
Croutons and Caesar Dressing

### Spinach and Arugula

Fresh Spinach and Arugula with Candied Pecans,  
Dried Cranberries, Blue Cheese Crumbles and Cucumbers  
Served with Cranberry Vinaigrette

## Lunch Sides Choices

### Vegetables

Choose One

Asparagus  
Sautéed Squash, Zucchini and Roma Tomatoes  
Smothered Green Beans  
Broccoli Spears  
Julienne Vegetables  
Burgundy Mushrooms and Pearl Onions

### Starches

Choose One

Mushroom Risotto  
Rice Pilaf  
Mashed Potatoes  
Roasted Red Potatoes  
Creamy Dried Fruit and Roasted Corn Palenta Casserole  
Country Home Fried Potatoes  
Dauphinoise Potatoes

## Lunch Desserts Choices

Chocolate Torte with Raspberry Sauce

Choose One

Texas Strawberry Shortcake

Banana Bread Fosters

Chocolate Mousse

Apple Crumble with Caramel Praline Sauce

Berry Trifle

Blueberry Bread Pudding

Pecan Cobbler

Deconstructed Cheesecake Topped with Your Choice of:

Chocolate, Caramel or Strawberry Sauce

*All Prices Subject to 20% Service Charge and 8.25% Sales Tax*

# Themed Lunch Buffets

{Minimum 20 Guests}

*Lunch Buffets Include Iced Tea and Water*

<b>The Deli</b>	\$20
Soup Du Jour	
Seasonal Garden Salad with Assorted Toppings	
Chilled Potato Salad	
Sliced Roast Beef, Ham and Turkey	
Assortment of Cheeses and Breads	
Lettuce, Tomato, Pickles and Onions	
House Chips and Salsa	
Jumbo Cookie and Brownie Display	
<b>Soup, Salad and Spud Lunch Buffet</b>	\$22
Soup Du Jour	
Pasta Salad	
Mixed Green Salad with Assorted Toppings	
Served with Ranch Dressing and Light Balsamic Vinaigrette	
Baked Potato Halves with Assorted Toppings	
Texas Chili	
Grilled Chicken Breast	
Fruit Kabobs	
<b>Wild West</b>	\$24
Chilled Potato Salad	
Hamburger Buns	
Grilled Chicken Breast	
1/4 lb Black Angus Burgers	
Sliced Pepper Jack, Cheddar and Swiss Cheeses	
Lettuce, Onions, Sliced Pickles and Tomatoes	
Mayo, Mustard and Ketchup	
House Chips	
Assorted Jumbo Cookies	
<b>Tex-Mex Taco Bar</b>	\$25
Southwest Garden Salad	
Assorted Dressings and Toppings	
Seasoned Ground Beef	
Crispy Taco Shells and Flour Tortillas	
Cheese Enchiladas with Adobo Sauce	
Shredded Lettuce, Guacamole, Shredded Cheese,	
Sour Cream and Pico de Gallo	
Tortilla Chips and Salsa	
Spanish Rice	
Smoked Paprika and Lime Flavored Black Beans	
Cinnamon Churros	

**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**



# Lunch Buffets Continued

*{Minimum 20 Guests}*

*Lunch Buffets Include Iced Tea and Water*

## **Texas Slider**

\$25

Mixed Green Salad with Cucumbers, Croutons and Tomatoes  
Served with Ranch Dressing and Light Balsamic Vinaigrette  
Chilled Potato Salad  
Coleslaw  
Toasted Slider Buns  
Seasoned Chopped Pork Served with  
Sweet and Spicy BBQ Sauce  
Slider Buns and House Made Chips  
House Chips  
Pickles, Onions, Sliced Jalapeños and Sweet Peppers  
Baked Pecan Cobbler

## **Lubbock**

\$26

Mixed Green Salad with Cucumbers, Croutons and Tomatoes  
Served with Ranch Dressing and Light Balsamic Vinaigrette  
Chicken Fried Steak with Cream Gravy  
Grilled Chicken Breast with Chipotle Cream Sauce  
Garlic Mashed Potatoes  
Smothered Green Beans  
Dinner Rolls and Butter  
Apple Crumble

## **Italian Pasta Bar**

\$26

Wedding Soup  
Classic Caesar Salad  
Penne Pasta  
Sliced Grilled Chicken  
Traditional Meatballs  
Marinara and Alfredo Sauce  
Sauteed Squash Provençal  
Italian Garlic Bread  
Tiramisu Cake

## Boxed Lunches

<b>Caprese Sandwich</b>	\$15
Roma Tomato and Fresh Mozzarella Cheese on Grilled Focaccia Bread with a Basil Pesto-Spread Kettle Chips, Whole Fruit, Individually Wrapped Jumbo Cookie Bottled Water or Soft Drink	
<b>Turkey and Cheddar Sandwich</b>	\$15
Smoked Turkey Breast with Cheddar Cheese on a Buttery Croissant with Sliced Tomato and Green Leaf Lettuce Kettle Chips, Whole Fruit, Individually Wrapped Jumbo Cookie Bottled Water or Soft Drink	
<b>Ham &amp; Swiss Sandwich</b>	\$15
Smoked Ham and Swiss Cheese Lettuce and Tomato on an Onion Bun Kettle Chips, Whole Fruit, Individually Wrapped Jumbo Cookie Bottled Water or Soft Drink	
<b>Roast Beef Sandwich</b>	\$17
Roast Beef and Provolone Cheese Served on a Onion Kaiser Roll with Fresh Tomato, Crisp Lettuce and Horseradish Dijonnaise Kettle Chips, Whole Fruit, Individually Wrapped Jumbo Cookie Bottled Water or Soft Drink	
<b>Caesar Salad Chicken Wrap</b>	\$17
Grilled Chicken Breast Served in a Spinach Tortilla with Parmesan Cheese, Lettuce and Caesar Dressing Kettle Chips, Whole Fruit, Individually Wrapped Jumbo Cookie Bottled Water or Soft Drink	

**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**

## A La Carte Beverage Items

Overton Bottled Water	\$3 each
Assorted Soft Drinks	\$3 each
Iced Tea	\$25 gallon
Fruit Punch	\$25 gallon
Lemonade	\$25 gallon
Gevalia Coffee	\$40 gallon
With 12 oz To Go Cups	\$46 gallon
Signature Cowboy Coffee	\$46 gallon
With 12 oz To Go Cups	\$51 gallon
Assorted Hot Tea Selection	\$3 bag
Red Bull	\$5 each
Chilled Orange, Apple or Cranberry Juices	\$35 gallon
Assorted Bottled Juices	\$4 each
20 oz Bottled Gatorades	\$4 each

## A La Carte Food Items

Assorted Muffins, Overton Signature Pecan Coffee Cake and Danish	\$30 dozen
Assorted Bagels with Cream Cheese	\$25 dozen
Individual Bags of Candied Pecans	\$6 each
Cinnamon Rolls	\$30 dozen
Assorted Greek Yogurts	\$4 each
Assorted Candy Bars	\$24 dozen
Assorted Granola & Energy Bars	\$4 each
Sausage Biscuit Sandwich	\$28 dozen
Assorted Breakfast Burritos	\$38 dozen
Miniature Sausage Kolaches	\$28 dozen
Assorted Whole Fruit	\$24 dozen

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## A La Carte Items Continued

<b>Assorted Jumbo Cookies</b> Chocolate Chip, Oatmeal Raisin, Peanut Butter and Macadamia Nut	\$20 dozen
<b>Assorted French Macaroons</b> Light Meringue Cookies Sandwiched Together and Filled with Sweet and Creamy Icing	\$18 dozen
<b>Assorted Dessert Bars</b> Chocolate Brownies, Pecan Bars and Lemon Bars	\$25 dozen
<b>Assorted Soft Jumbo Pretzels</b> Cinnamon Sugar, Plain and Salted Jumbo Pretzels Served with Honey, Mustard and Hot Cheese Dip	\$30 dozen
<b>Fruit Kabobs with Yogurt Dip</b> Seasonal Fruit Presented on a Wooden Skewer	\$25 dozen
<b>Miniature Chocolate Chip Cookies and Milk Shots</b> Bite Size Chocolate Chip Cookies Served with a Shot of Milk	\$36 dozen
<b>Miniature Chocolate Dipped Ice Cream Cones</b> Vanilla Ice Cream Dipped in Chocolate and Served on a Petite Sugar Cone	\$24 dozen

***All Prices Subject to 20% Service Charge and 8.25% Sales Tax***

# Themed Breaks

*Based on Your Guaranteed Number of Guests*

<b>Chips and Dip</b> Tri-Colored Tortilla Chips with Fresh Salsa and Warm Queso	\$5 person
<b>Sweet &amp; Salty</b> Assorted Sweet and Salty Flavored Popcorn Sweet and Savory Trail Mix Assorted Soft Drinks	\$8 person
<b>Parfait Bar</b> Vanilla Yogurt Accompanied with Granola, Candied Pecans, Fresh Seasonal Berries, Honey, M&M's and Dried Fruits	\$8 person
<b>Nacho Bar</b> Tri Colored Chips with Warm Queso, Seasoned Ground Beef Jalapeños, Shredded Lettuce, Sour Cream, Guacamole and Fresh Salsa	\$8 person
<b>Sweet Shooters</b> Individual Dessert Shooters of Caramel Cheesecake Chocolate Mousse and Strawberry Shortcake Gevalia Coffee with Assorted Flavored Syrups	\$9 person
<b>Game Time</b> Plain, Salted and Cinnamon Soft Pretzels Served with Hot Cheese Dip and Mustard Buttered Popcorn Assorted Soft Drinks	\$10 person
<b>Chocolate Madness</b> Chocolate Dipped Pretzels, Chocolate Fudge Brownies, Chocolate Chip Cookies and Chocolate Mousse Shooters Gevalia Coffee with Assorted Creamers	\$10 person
<b>The Pick Me Up</b> Signature Trail Mix Fresh Fruit and Crudite Display Red Bull Energy Drinks Assorted Soft Drinks	\$15 person

**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**

# Meeting Packages

{Minimum 20 Guests}

## Meeting Package #1

\$35 person

Gevalia Coffee, Hot Tea and Orange Juice  
Muffins, Pecan Coffee Cake and Danish

Mid-Morning Coffee Refresh

Sliced Roast Beef, Ham and Turkey  
Assorted Deli Meats and Sliced Cheeses  
Assorted Breads  
Lettuce, Tomatoes, Pickles and Onions  
Assorted Condiments  
Tortilla Chips and Salsa  
Sliced Fruit Display  
Iced Tea and Water

Assorted Jumbo Cookies  
Lemonade

## Meeting Package #2

\$40 person

Gevalia Coffee, Hot Tea and Orange Juice  
Assorted Muffins and Cinnamon Rolls  
Assorted Yogurts

Mid-Morning Coffee Refresh

Chilled Potato Salad  
Hamburger Buns  
1/4 lbs Black Angus Burgers  
Sliced Pepper Jack, Cheddar and Swiss Cheeses  
Crisp Bacon, Lettuce, Sliced Pickles and Tomato  
Mayo, Mustard and Ketchup  
Tortilla Chips and Salsa  
Assorted Jumbo Cookies  
Iced Tea and Water

Buttered Popcorn  
Lemonade

**Add All Day Beverage Service**  
**Coffee, Hot Tea, Iced Tea and Soft Drinks**  
**\$10 / person**

**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**

# Continued Meeting Packages

{Minimum 20 Guests}

## Meeting Package #3

\$45 person

### Meeting Package #2

Breakfast Buffet

Sliced Seasonal Fruit

Gevalia Coffee, Hot Tea and Orange Juice

Farm Fresh Scrambled Eggs

Crisp Bacon and Pork Sausage

Smoked Paprika, Garlic and Rosemary Breakfast Potatoes

Gevalia Coffee, Hot Tea Selection and Chilled Juices

Mid-Morning Coffee Refresh

Seasonal Garden Salad and Chilled Potato Salad

Baked Potato Halves

Shredded Chicken

Assorted Potato Toppings

Texas Chili

Dinner Rolls and Butter

Fruit Kabobs

Iced Tea and Water

Assorted Dessert Bars

Assorted Soft Drinks

## Meeting Package #4

\$50 person

Gevalia Coffee, Hot Tea and Orange Juice

Farm Fresh Scrambled Eggs

Crisp Bacon and Pork Sausage

Waffle Station with Assorted Toppings and Warm Syrup

Mid-Morning Coffee Refresh

Mixed Green Salad

Chicken Fried Steak and Cream Gravy

Grilled Chicken Breast with Chipotle Cream Sauce

Garlic Mashed Potatoes

Smothered Green Beans

Dinner Rolls and Butter

Apple Crumble

Iced Tea and Water

Assorted Jumbo Cookies and Dessert Bars

Assorted Soft Drinks

**Add All Day Beverage Service**  
**Coffee, Hot Tea, Iced Tea and Soft Drinks**  
**\$10 / person**

**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**

# Plated Dinners

*All Plated Dinners Include Gevalia Coffee, Iced Tea and Water*

<b>Vegetarian Pasta Roulade</b> Sauteed Vegetables and Fresh Spinach Pinwheeled into a Sheet of Pasta Topped with a Tomato Basil Cream Sauce	\$30
<b>Chicken Florentine</b> Chicken Breast Stuffed with Fresh Spinach and Topped with a Light Cream Sauce Choice of Starch and Vegetable	\$35
<b>Pecan Crusted Chicken Breast</b> Topped with a Brandy-Boursin Cream Sauce Choice of Starch and Vegetable	\$36
<b>Overton New York Strip</b> 10 oz New York Strip Grilled with Our Secret House Rub Served with a Red Wine Demi-Glace Choice of Starch and Vegetable	\$38
<b>Dual Entrée</b> Grilled Boneless Chicken Breast and Petite Filet Mignon Choice of Starch and Vegetable	\$40
<b>Shiraz Spiced Beef</b> 8 oz Filet Grilled then Slow Roasted with Spiced Red Wine Au Jus Choice of Starch and Vegetable	\$45
<b>Surf and Turf</b> 6 oz Petite Filet Grilled To Perfection and Served with Grilled Prawns and Our Signature Three Pepper Butter Sauce Choice of Starch and Vegetable	\$46
<b>Bone-In Ribeye Steak</b> 22 oz Signatured Bone-In Ribeye Steak Topped with Our Signature Three Pepper Butter Choice of Starch and Vegetable	\$58

## Chef's Dinner Recommendations

<b>Grilled Tuna Steak</b> Savory Grilled Tuna Steak Served with Texas Caviar Fried Rice, Roasted Asparagus and Topped with a Teriyaki Glaze	\$42
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*All Prices Subject to 20% Service Charge and 8.25% Sales Tax*



## Dinner Salad Choices

### Seasonal Garden

Choose One

Fresh Seasonal Vegetables Tossed with Baby Field Greens  
Served with a Light Balsamic Vinaigrette and Ranch Salad Dressing

### Classic Caesar

Romaine Lettuce Mixed with Shaved Parmesan Cheese,  
Croutons and Caesar Dressing

### Spinach and Arugula

Fresh Spinach and Arugula with Candied Pecans,  
Dried Cranberries, Blue Cheese Crumbles and Cucumbers  
Served with Cranberry Vinaigrette

## Dinner Side Choices

### Vegetables

Choose One

Asparagus  
Sautéed Squash, Zucchini and Roma Tomatoes  
Smothered Green Beans  
Broccoli Spears  
Julienne Vegetables  
Burgundy Mushrooms and Pearl Onions

### Starches

Choose One

Mushroom Risotto  
Rice Pilaf  
Mashed Potatoes  
Roasted Red Potatoes  
Creamy Dried Fruit and Roasted Corn Palenta Casserole  
Country Home Fried Potatoes  
Dauphinoise Potatoes

## Dinner Desserts Choices

Chocolate Torte with Raspberry Sauce

Choose One

Texas Strawberry Shortcake

Banana Bread Fosters

Chocolate Mousse

Apple Crumble with Caramel Praline Sauce

Berry Trifle

Blueberry Bread Pudding

Pecan Cobbler

Deconstructed Cheesecake Topped with Your Choice of:

Chocolate, Caramel or Strawberry Sauce

*All Prices Subject to 20% Service Charge and 8.25% Sales Tax*

# Themed Dinner Buffets

{Minimum 20 Guests}

All Dinner Buffets Include Gevalia Coffee, Iced Tea and Water

## **South of the Border** \$36

Mixed Green Salad with Fresh Tomato, Red Onion,  
Fried Corn Tortilla Strips, Pepper-Jack Cheese and  
Cilantro-Lime Vinaigrette  
Black Bean and Corn Salad  
Beef and Chicken Fajitas with Grilled Peppers and Onions  
Flour Tortillas  
Cheese Enchiladas with Adobo Sauce  
Tortilla Chips, Salsa and Queso  
Guacamole, Shredded Cheese, Sour Cream and Pico De Gallo  
Spanish Rice & Refried Pinto Beans  
Cinnamon Churros

## **West Texas Ranch** \$38

Mixed Greens with Assorted Toppings  
Served with Balsamic Vinaigrette and Ranch Dressing  
Marinated Strip Loin  
Grilled Chicken Breast with Chipotle Cream Sauce  
Garlic Mashed Potatoes  
Baked Macaroni and Cheese  
Smothered Green Beans  
Apple Crumble

## **Italiano** \$40

Spring Mix Salad with Marinated Artichoke Hearts, Olives, Roasted Red Peppers,  
Cucumbers and Shaved Parmesan Cheese  
Served with Sun-Dried Tomato Vinaigrette  
Grilled Chicken Caprese Topped with Fresh Buffalo Mozzarella  
Fresh Dressed Tomato and Pesto  
Beef Marsula  
Risotto Milanese  
Grilled Italian Vegetables  
Italian Garlic Bread  
Banana Bread Fosters

**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**

## Continued Dinner Buffets

{Minimum 20 Guests}

All Dinner Buffets Include Gevalia Coffee, Iced Tea and Water

### **Oriental** \$40

Egg Drop Soup  
Seasonal Asian Garden Salad  
Served with Ranch Dressing and Classic Ginger Dressing  
Beef and Broccoli Stir-Fry  
General's Chicken  
Fried Rice  
Julienne Carrots, Onions and Snow Peas  
Vegetable Egg Rolls  
Teriyaki Glaze and Sweet & Sour Sauce  
Blueberry Bread Pudding

### **Texas Backyard Grill** \$43

Creamy Coleslaw and Potato Salad  
Mixed Green Salad with Cucumbers, Croutons and Tomatoes  
Served with Ranch Dressing and Light Balsamic Vinaigrette  
Texas Smoked Brisket with BBQ Sauce  
Grilled Chicken Breast with BBQ Sauce  
Smoked Sausage with Onions and Peppers  
Buttered Mashed Potatoes  
Chuck Wagon Beans  
Baked Peach Cobbler

### **West Texas French Fusion** \$45

Smoked Brisket and Texas Caviar Nicoise Salad  
Mixed Green Salad with Feta Cheese Crumbles,  
Roasted Red Peppers and Tomatoes  
Served with Ranch Dressing and Tomato Vinaigrette  
Bone-In Braised Chicken with a Paplano Braising Liquid  
Texas Pot Roast with Burgundy Wine Sauce  
Steamed Red Potatoes in Dill and Parmesan  
Black Eyed Peas and Rice  
Roasted Beans Lyonnaise  
Ratatouille with Jalapeño  
Apple Strudel and Banana Bread Fosters

**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**

# Chilled Hors D` Oeuvres

*Hors D` Oeuvres are Priced Per 100 Pieces\**

<b>Caprese Crustini</b> Fresh Tomato, Basil and Mozzarella Served on Olive Oil Bread Crisp	\$200	per 100	pieces
<b>Steamed Potato Bites</b> New Potatoes Topped with Sour Cream and Chives	\$250	per 100	pieces
<b>Melon &amp; Feta Salad</b> Fresh Assorted Melon Mixed with Feta Cheese Crumbles and Mint	\$250	per 100	pieces
<b><u>Cocktail Sandwiches: Choose (1)</u></b> <b>Miniature Reuben</b> Sliced Corned Beef with Sauerkraut and Swiss Cheese on Rye Bread with Thousand Island Dressing	\$250	per 100	pieces
<b>Miniature BLT</b> Bacon, Lettuce and Tomato on Sourdough Bread with Mayonnaise			
<b><u>Canapés Medley: Choose (1)</u></b> <b>Grilled Chicken Breast</b> Sun-Dried Tomatoes and Cream Cheese on Focaccia	\$250	per 100	pieces
<b>Beef and Relish</b> Green and Red Pepper Relish Mixed with Mustard Cream and Roast Beef, Topped with Cream Cheese Served on a Bread Crisp			
<b>Smoked Salmon and Cream Cheese</b> Whipped Cream Cheese with Smoked Salmon, Dill and Dried Capers on a Olive-Oil Bread Crisp			
<b>Shrimp and Cream Cheese</b> Poached Gulf Prawn on a Sourdough Toast Point with Creole Spiced Spread and Roasted Red Peppers			
<b>Spinach Strudel</b> Creamy Spinach Mixed with Assorted Cheeses Stuffed Inside a Flaky Shell	\$250	per 100	pieces
<b>Sliced Beef Tenderloin and Blue Cheese</b> On a Toasted Baguette with Blue Cheese and Raspberry Coulis	\$350	per 100	pieces
<b>Brie Tarts and Raspberry</b> Flaky Tart Filled with Brie and Raspberry Sauce Topped with a Raspberry and Fresh Mint	\$275	per 100	pieces
<b>Lobster Profiterole</b> Pastry Puff Filled with Lobster and Cream Cheese	\$350	per 100	pieces
<b>Shrimp Cocktail Shooters</b> Plump Shrimp Served in a Shot Glass with Shredded Lettuce and Cocktail Sauce	\$400	per 100	pieces

**Passed Attendant Fees are \$100 per Item**

**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**

# Hot Hors D` Oeuvres

*Hors D` Oeuvres are Priced Per 100 Pieces*

<b>Spring Rolls</b> Finely Chopped Cabbage, Carrot, Onion and Garlic Wrapped in a Crisp Spring Roll Served with Sweet and Sour Sauce	\$200	per 100	pieces
<b>Swedish Meatballs</b> Pan Fried Meat Balls Served in a Beef and Sour Cream Sauce	\$250	per 100	pieces
<b>Waffle Fry Cups</b> Crisp Waffle Cut French Fries Served in Paper Cones	\$250	per 100	pieces
<b>Chicken Quesadilla</b> Grilled Chicken, Peppers and Melted Cheeses Served in a Warm Tortilla Accompanied with Sour Cream and Fresh Salsa	\$250	per 100	pieces
<b>Mushroom Vol au Vent</b> Delicate Mushroom Duxelle and Smoked Gouda Cheese Stuffed Inside a Flaky Golden Puff Pastry	\$250	per 100	pieces
<b>Spanakopita</b> Creamy Blend of Chopped Spinach, Onion and Feta Cheese Served Inside a Crisp Phyllo Pastry	\$250	per 100	pieces
<b>Beef Empanadas</b> Traditional Argentinian Pastry Stuffed with Beef, Olives and Chopped Hard-Boiled Egg	\$250	per 100	pieces
<b>Chicken Empanadas</b> Traditional Argentinean Pastry Stuffed with Chicken, Pepper-Jack Cheese and Green Chili	\$250	per 100	pieces
<b>Crab Rangoon</b> Crab Meat Blended with Cream Cheese and Scallions in a Crisp Wonton Shell	\$250	per 100	pieces
<b>Chicken Wellington</b> Succulent White Chicken Meat Seasoned with Mushroom and Shallots, Wrapped in a French Puff Pastry Dough	\$250	per 100	pieces
<b>Goat Cheese Tart</b> Whipped, Soft Chevre Cheese Encased in Flaky Pastry Crowned with Caramelized Sweet Vidalia Onions and Honey-Brown Mustard Glaze	\$250	per 100	pieces
<b>Sesame Chicken Skewers</b> Tender Chicken Breast Strip Breaded with Sesame Seeds Presented on a Wooden Skewer with Teriyaki Sauce	\$250	per 100	pieces

**Passed Attendant Fees are \$100 per Item**

**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**

## Hot Hors D' Oeuvres Continued

<b>BBQ Chicken Satay</b> Tender Chicken Breast Marinated in BBQ Sauce Served on a Wooden Skewer	\$275	per 100	pieces
<b>Nacho Bites</b> Flaky Tart Shell Stuffed with Seasoned Ground Beef Topped with Melted Cheeses and a Jalapeno	\$300	per 100	pieces
<b>Mushroom Caps</b> Succulent Crab Stuffed Inside a Button Mushroom Topped with Parmesan Cheese and Lemon Butter Sauce	\$300	per 100	pieces
<b>Brisket Quesadilla</b> Seasoned Shredded Brisket, Peppers and Melted Cheeses Served inside a Warm Tortilla Accompanied with Sour Cream and Fresh Salsa	\$250	per 100	pieces
<b>Beef Teriyaki Kabob</b> Tender Pieces of Lean Beef Lightly Marinated with a Teriyaki Sauce Presented on a Wooden Skewer	\$300	per 100	pieces
<b>Miniature Pork Sliders</b> Savory Pulled Pork Served on a Slider Bun Topped with a Fresh Pickle	\$350	per 100	pieces
<b>Miniature Cheeseburger Sliders</b> Black Angus Burgers with Cheddar Cheese Served on a Slider Bun and Topped with a Fresh Pickle	\$350	per 100	pieces
<b>Miniature Texas Crab Cake</b> A Handmade Zesty Blend of Lump Crab Meat, Vegetables and Spices Seasoned with Spicy Remoulade	\$350	per 100	pieces
<b>Bacon Wrapped Sea Scallop Skewers</b> A Succulent Sea Scallop Wrapped in Bacon Presented on a Wooden Skewer	\$350	per 100	pieces
<b>Coconut Shrimp</b> Fresh Plump Shrimp Battered in Coconut Served with Apricot Dipping Sauce	\$375	per 100	pieces

**Passed Attendant Fees are \$100 per Item**  
**All Prices Subject to 20% Service Charge and 8.25% Sales Tax**

# Displays

## **Cheese & Meats Display**

A Beautiful Selection of International and Domestic Cheeses  
Served with Assorted Meats and Tea Crackers

<b>Small Serves 25</b>	\$150
<b>Medium Serves 50</b>	\$275
<b>Larges Serves 100</b>	\$500

## **Fresh Fruit, Cheese & Crudités Display**

Seasonal Fruit and Vegetables with Cheddar, Swiss and Monterrey Jack Cheeses  
Served with Assorted Crackers and Dips

<b>Small Serves 25</b>	\$150
<b>Medium Serves 50</b>	\$275
<b>Larges Serves 100</b>	\$500

## **Fresh Vegetable Crudités Display**

Fresh Assorted Vegetables Served with Assorted Dips: Jalapeño-Ranch Dressing,  
Basil Pesto and Creole Spiced Honey-Mustard

<b>Small Serves 25</b>	\$150
<b>Medium Serves 50</b>	\$225
<b>Larges Serves 100</b>	\$400

## **Sweet Reward Display**

Miniature Fruit Tarts, Assorted French Macaroons,  
Chocolate Mousse Shooters, Chocolate Chip Cannolis,  
Lemon Tartlettes, Mini Petit Fours and Chocolate Eclairs

<b>Small Serves 25</b>	\$150
<b>Medium Serves 50</b>	\$275
<b>Larges Serves 100</b>	\$500

## **Peel & Eat Shrimp Display**

Steamed, Fresh, Plump Shrimp  
Served with Lemons and Cocktail Sauce

<b>Small Serves 25</b>	\$625
<b>Medium Serves 50</b>	\$1,250
<b>Larges Serves 100</b>	\$2,500

*Averages 10 Shrimp Per Person*

*All Prices Subject to 20% Service Charge and 8.25% Sales Tax*

# Add- On Action Stations

*Stations are Designed to be Served in Addition to Hors D' Oeuvres or Buffet Dinners*

*Charges are Based on the Guaranteed Number of Guests for the Event*

<p><b>Gourmet Coffee Station</b>            Gevalia Coffee            Assorted Syrups and Whipped Cream            Assorted Toppings</p>	<p>\$4</p>	<p>person</p>
<p><b>Cake Parfait Station</b>            Cubed Pound Cake, Brownies and Lemon Poppy Cake            Assorted Toppings and Whipped Cream</p>	<p>\$5</p>	<p>person</p>
<p><b>Salad Bar Station</b>            Chilled Pasta Salad            Fresh Garden Salad with Assorted Toppings and Fresh Vegetables            Served with Assorted Dressings</p>	<p>\$6</p>	<p>person</p>
<p><b>Whipped Potato Martini Bar</b>            Roasted Garlic Whipped Potatoes Scooped into a Martini Glass            Topped with Your Guests' Choice of: Butter, Sour Cream, Chopped Bacon,            Chopped Ham, Chives, Fried Onion Straws, Pico De Gallo,            Shredded Monterey Jack and Cheddar Cheeses</p>	<p>\$8</p>	<p>person</p>
<p><b>Mac N' Cheese Martini Station</b>            Signature Macaroni N' Cheese Scooped into a Martini Glass            Topped with Your Guest's Choice of: Pico De Gallo            Sliced Mushrooms, Diced Ham, Bacon, Italian Sausage Balls            Tiny Shrimp, Fried Onion Straws and Chives</p>	<p>\$10</p>	<p>person</p>
<p><b>Risotto Station</b>      <i>*Attendant Required*</i>            Traditional Creamy Italian Rice Dish Completed with Your            Choice of Mushrooms, Asparagus, Bell Peppers, Fresh            Tomatoes, Baby Shrimp, Grilled Chicken or Italian Sausage</p>	<p>\$12</p>	<p>person</p>
<p><b>Pasta Station</b>      <i>*Attendant Required*</i>            Your Guests' Choice of Penne or Linguine Pasta, Sautéed to Order with            Marinara, Alfredo or Basil Pesto Sauce, Sauteed Mushrooms,            Asparagus, Bell Peppers, Fresh Tomatoes, Baby Shrimp,            Grilled Chicken or Italian Sausage</p>	<p>\$12</p>	<p>person</p>

***Some Acition Stations Require an Attendant  
 Attendant Charges are \$100 per Attendant  
 (One Attendant per 100 Guests)***

***All Prices Subject to 20% Service Charge and 8.25% Sales Tax***



# Carving Stations

*Stations are Designed to be Served in Addition to Hors D'Oeuvres or Buffet Dinners  
Charges are Based on the Guaranteed Number of Guests for the Event*

<b>Jerk-Peppered Pork Loin</b> Presented with Pineapple Chutney and Silver Dollar Rolls	<b>\$150 Each</b>	serves 50
<b>Texas Smoked Brisket</b> Presented with Chipotle BBQ Sauce and Silver Dollar Rolls	<b>\$200 Each</b>	serves 30
<b>Salmon en Croute</b> Whole Salmon with Roasted Red Peppers and Spinach Wrapped in a Puff Pastry	<b>\$250 Each</b>	serves 25
<b>Honey-Jalapeño Roasted Turkey Breast</b> Presented with Cranberry-Pomegranate Sauce and Silver Dollar Rolls	<b>\$275 Each</b>	serves 50
<b>Overton Wet Rub Tenderloin</b> Presented with an Herb Aioli and Silver Dollar Rolls	<b>\$250 Each</b>	serves 20
<b>Sweet Honey-Cherry Glazed Pit Ham</b> Presented with Warm Honey-Cherry Butter and Silver Dollar Rolls	<b>\$300 Each</b>	serves 50
<b>Rosemary-Garlic Crusted Prime Rib</b> Presented with Au Jus, Creamy Horseradish Dressing and Silver Dollar Rolls	<b>\$350 Each</b>	serves 50
<b>24 Hour Slow Roasted Steamship Round</b> Presented with Dijon Mustard, Creamy Horseradish Dressing, French Onion Dip and Silver Dollar Rolls	<b>\$1200 Each</b>	serves 200

***All Stations Require Attendant at a Charge of \$100 per Attendant  
(One Attendant per 100 Guests)***

***All Prices Subject to 20% Service Charge and 8.25% Sales Tax***

# Kids Plated Menu Choices

*Prices Include Lemonade and Water*

**Lunch** \$14  
**Dinner** \$18

**Entree** Choose One

- Chicken Strips
- Miniature Cheeseburger
- PB & J Sandwich
- Cheese Pizza
- Grilled Cheese
- Fish Sticks

**Sides** Choose Two

- Carrot Sticks
- Mac N' Cheese
- Fruit Kabob
- Mashed Potatoes
- French Fries
- Corn
- Jumbo Chocolate Chip Cookie

***All Prices Subject to 20% Service Charge and 8.25% Sales Tax***