

*Taking Fine Dining and Entertainment to New Heights*



PRIVATE DINING MENU • 601 Tower of the Americas Way • San Antonio, TX 78205 • (210) 223-3101

# Hor D'Oeuvres – Observation Level & Bar 601

All pricing is based on an 100 piece minimum order per item

## Seafood

**CRAB STUFFED MUSHROOMS**  
baked in a white wine sauce  
\$3.25 per piece

**LOBSTER SPRING ROLLS**  
served with a tangy mustard sauce  
\$3.75 per piece

**COCONUT CRUNCHY SHRIMP**  
served with sweet plum sauce  
\$3.25 per piece

**COLOSSAL SHRIMP**  
served with gazpacho cocktail sauce  
\$3.75 per piece

**SEARED PEPPERED AHI TUNA**  
served rare with ginger, wasabi on a crisp wonton  
\$3.25 per piece

**SCALLOP WRAPPED IN BACON**  
marinated in a Dijon Vinaigrette  
\$3.50 per piece

## Meat

**STEAK BROCHETTE**  
marinated in teriyaki sauce  
\$3.75 per piece

**SHAVED PRIME RIB BRUSHETTA**  
served on toasted crostinis  
with tomato basil  
\$3.75 per piece

**BEEF TENDERLOIN SATAY**  
with spicy peanut sauce  
\$3.75 per piece

## Chicken

**PANKO CHICKEN**  
served with sweet chili sauce  
\$3.00 per piece

**CHICKEN SATAY SKEWER**  
served with Asian peanut sauce  
\$3.00 per piece

**SOUTHWEST CHICKEN IN TOASTED TORTILLAS**  
seasoned chicken served on crispy tortillas  
\$2.75 per piece

**SMOKED CHICKEN AND CHEESE QUESADILLAS**  
served with cream fresca  
\$2.75 per piece

## Vegetarian

**SPINACH & FETA CHEESE TURNOVER**  
\$2.75 per piece

**RASPBERRY AND BRIE en Croute**  
\$2.75 per piece

**SPRING ROLLS**  
with spicy ginger plum sauce  
\$2.25 per piece

**SPINACH & ARTICHOKE DIP**  
creamy spinach, parmesan and artichokes  
served with garlic crostinis  
\$3.25 per piece

**ROMA TOMATO & FETA BRUSHETTA**  
served with toasted crostinis  
\$3.00 per piece

## Desserts

**ASSORTED MINIATURE DESSERTS**  
\$2.95 per piece

**DEATH BY CHOCOLATE**  
specialty chocolate desserts  
\$4.95 per serving

**SEASONAL FRESH FRUIT DISPLAY**  
accompanied by chocolate sauce  
& whipped cream  
\$4.50 per serving



All charges are subject to a 5% banquet fee, 16% gratuity fee and applicable sales tax.

## Displays -Observation & Bar 601

### DOMESTIC AND INTERNATIONAL CHEESE DISPLAY

accompanied by seasonal fruits, berries,  
sun-dried fruits, nuts and sliced french bread

Small (serves 50) \$150.00

Medium (serves 100) \$275.00

Large (serves 200) \$500.00

### VEGETABLE CRUDITÉ

served with ranch and creamy avocado dips

Small (serves 50) \$100.00

Medium (serves 100) \$175.00

Large (serves 200) \$300.00

### BAKED BRIE EN CROÛTE

stuffed with toasted almonds  
and raspberries (or)

sun-dried tomato & basil

served with sliced french bread  
(serves 40)\$150.00 per display

### ANTIPASTO DISPLAY

Italian meats and cheeses,  
marinated and grilled vegetables,  
olives and artisan bread

(serves 100)

\$500.00 per display

### JUMBO SHRIMP

served on ice with lemon wedges  
horseradish & cocktail sauce

(serves 100)

\$375.00 per display

### COLD SMOKED SALMON DISPLAY

served with capers, red onion, sieved Egg,  
cream cheese and marbled rye

(serves 100)

\$325.00 per display

### PECAN HOT SMOKED SALMON

with cracked black pepper and honey-lemon glaze  
served on a cedar plank with roasted sweet pepper and  
corn relish, horseradish cream,

half-sour cucumbers and herbed cracker bread

(serves 100)

\$325.00 per display

### GRAND SMOKED FISH DISPLAY

Scottish smoked salmon, smoked trout, smoked haddock  
and a whole poached salmon chaud-froid

(serves 150)

\$500 per display

## The Carving Board

*Carver - one required per 100 guests*

*Carving board items require a carver, please add \$75.00*

### INSIDE ROUND OF BEEF

served with horseradish cream,  
dijon mustard and petit rolls

(serves 100-150)

\$250.00 per display

### WHOLE ROASTED TURKEY

served with cranberry jicama relish  
and glazed biscuits

(serves 20)

\$200.00 per display

### ROASTED TENDERLOIN OF BEEF

with béarnaise and wild mushroom  
demi-glacé and petit rolls

(serves 20)

\$275.00 per display

### CLOVE STUDED HONEY GLAZED HAM

with rosemary biscuits, softened brie,  
seasonal chutney and whole grain mustard

(serves 50)

\$275.00 per display



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# Action Stations - Observation & Bar 601

Action stations require an attendant at \$75.00 each (one per 100 guests)

## PASTA STATION

serving penne and farfalle pasta with marinara, alfredo, shrimp, grilled chicken, crispy pancetta, prosciutto, roasted red peppers, grilled zucchini and yellow squash, black olives, broccoli, roma tomato, spinach, parmesan cheese, shallots, garlic, basil and extra virgin olive oil  
\$11.00 per guest

## SUSHI BAR

Special Attendant Required \$100.00  
assorted sushi rolls including tuna, salmon, shrimp, crab, lobster and vegetarian with appropriate condiments and sauces  
\$3.75 per piece  
(minimum 100 pieces)

## RISOTTO STATION

creamy risotto served with your choice of toppings:  
wild mushrooms, lobster meat, jumbo lump crab meat, shrimp, cheese, white truffle butter, minced garlic and shallots  
\$10.00 per guest

## BEEF AND CHICKEN

### FAJITA STATION

grilled beef and chicken fajita with grilled onions and peppers, guacamole, shredded cheeses, house salsa and pico de gallo served with soft flour tortillas.  
\$13.00 per guest

## MASHED POTATO BAR

mashed potatoes served in a martini glass with a variety of toppings including butter, cheddar cheese, bacon, chives, cabernet baked mushrooms and sour cream  
\$8.00 per guest

Additional toppings:

BBQ beef add \$5.00 per guest,  
southwest chicken add \$4.00 per guest

## AVOCADO STATION

ripe avocado served with your choice of toppings:  
sour cream, longhorn cheddar, pico de gallo, crispy bacon, smoked tomatillo salsa and choice of two (2) of the following:  
beef machaka, chicken machaka, pulled barbecue pork or shrimp salad  
\$12.00 per guest

## ICE CREAM BAR

chocolate, strawberry and vanilla ice creams, chocolate, strawberry, pecans, sprinkles, chocolate chips, cherries, M&Ms, whipped cream, and Oreo pieces  
\$8.95 per guest

## BANANAS FOSTER

prepared with caramelized brown sugar, cinnamon and nutmeg served over vanilla ice cream  
\$6.00 per guest

## GRAPPA FLAMED CHERRIES

with chocolate fondue and zabaglione  
\$7.00 per guest



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# WILLIAM B. TRAVIS

## *Plated Selections*

### **Appetizer**

#### CALAMARI

Lightly fried with a Thai chili dipping sauce

### **Salad**

#### MIXED FIELD GREENS

Served with balsamic vinaigrette dressing

### **Entrée**

(choice of one)

#### PRIME RIB

10-12 oz. of slow roasted prime rib  
served with garlic mashed potatoes

#### CHICKEN FRANCESE

Lightly breaded chicken breast with artichokes,  
mushrooms, lemon and white wine served with penne pasta

#### CEDAR PLANKED SALMON

Served with coconut ginger rice

Add Lobster Tail or Shrimp to any entrée for an additional cost.

### **Side**

BROCCOLI AND RED BELL PEPPERS

### **Dessert**

NY STYLE CHEESECAKE

\$55.00 PER PERSON

All entrées are served with freshly baked bread and butter, iced tea with lemon, and regular or decaffeinated coffee.

*Please Note that we are unable to accommodate groups over the size of 14 in the main dining room on Friday or Saturday nights.*

*Plated entrée events on a Friday or Saturday night are available in the Boardroom, Bar 601,*

*Crockett or Bowie room provided that entrée counts are provided 48 hours in advance.*



# STEPHEN F. AUSTIN

## *Plated Selections*

### **Appetizer**

COCONUT CRUNCHY SHRIMP  
Served with a sweet red plum sauce

### **Salad**

CAESAR SALAD  
Crisp Romaine, grated Parmesan and our own Caesar dressing

### **Entrée**

(choice of one)

FILET MIGNON

ROASTED PORK LOIN  
With raspberry chipotle glaze and natural jus

TORTILLA CRUSTED REDFISH  
Served with avocado beurre blanc and drizzled with adobo cream

Add Lobster Tail or Shrimp to any entrée for an additional cost.

### **Sides**

CREAMED SPINACH  
GARLIC MASHED POTATOES

### **Dessert**

DEATH BY CHOCOLATE  
An assortment of chocolates

\$65.00 PER PERSON

All entrées are served with freshly baked bread and butter, iced tea with lemon, and regular or decaffeinated coffee.

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# SAM HOUSTON

## *Plated Selections*

### **Appetizer**

#### PEPPERED AHI TUNA

Seared and served rare with ginger wasabi on a crisp wonton

### **Salad**

#### CHART HOUSE CHOPPED SALAD

Mixed greens, cucumber, tomato, red onions, hearts of palm and pepperoncinis in balsamic vinaigrette

### **Entrée**

(choice of one)

#### NEW YORK STRIP

16 oz. grilled to perfection

#### PAN SEARED CHICKEN

With artichoke hearts, sun-dried tomatoes and basil

#### RED SNAPPER

With wild mushrooms and crab fingers tossed in a sauce meunière

Add Lobster Tail or Shrimp to any entrée for an additional cost.

### **Sides**

#### STEAMED FRESH ASPARAGUS

#### GARLIC MASHED POTATOES

### **Dessert**

#### VANILLA CRÈME BRÛLÉE

Creamy vanilla bean custard served with seasonal fresh berries

**\$75.00 PER PERSON**

All entrées are served with freshly baked bread and butter, iced tea with lemon, and regular or decaffeinated coffee.

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# Starry, Starry Night Buffet

\$45.00 PER GUEST

## Soups

(Choice of ONE)

SMOKED CHICKEN CORN BROTH SOUP  
with crispy tortillas

TOMATO BASIL SOUP  
with garlic croutons and shaved Grana Padano

## Composed Salads

(Choice of ONE)

GRILLED CHICKEN WALDORF  
with Granny Smith apples and toasted walnuts

MEDITERRANEAN PASTA SALAD  
with feta cheese, pine nuts, sun-dried tomatoes and olives

## TABBOULEH

with dried apricots, mint and chickpeas,  
dressed with lime juice and extra virgin olive oil

## Beef, Fowl and Pork

(Choice of ONE)

OVEN ROASTED CHICKEN  
with white wine, lemon, garlic and capers

PAN SEARED CHICKEN  
with artichoke hearts, sun-dried tomatoes and basil

ROASTED PORK LOIN  
with raspberry chipotle glaze and natural jus

BEEF TENDERLOIN AU POIVRE  
with cognac glacé  
(add \$5.00 per guest)

ROASTED PRIME RIB OF BEEF  
with horseradish cream and au jus  
(add \$5.00 per guest)

## Green Salads

(Choice of ONE)

BABY FIELD GREENS  
with assorted dressings and toppings

SPINACH SALAD  
with bacon, oranges, grapefruit, toasted almonds, jicama,  
mushrooms and honey mustard dressing

## Seafood Specialties

(Choice of ONE)

GRILLED SHRIMP EN BROCHETTE  
with black bean and Mornay sauces

## PAELLA

with lobster, clams, mussels, shrimp and chicken

## GRILLED JUMBO SHRIMP

with cilantro lime sauce and avocado pico de gallo

## Vegetables and Starches

(Choice of TWO)

GARLIC MASHED POTATOES

SIZZLING MUSHROOMS

BALSAMIC & MAPLE GRILLED VEGETABLES

DECORATED BASMATI RICE PILAF

NEW POTATOES WITH PARSLEY AND CHIVES

FRENCH BEANS WITH BABY CARROTS

## Desserts

(Choice of TWO)

NEW YORK CHEESECAKE

MARGARITA CHEESECAKE

MUD PIE

CRÈME BRÛLÉE  
(Chocolate or Vanilla)

KEY LIME PIE

CHOCOLATE TOWER MOUSSE

OR

ASSORTED MINIATURE DESSERT DISPLAY



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# Atop the Clouds Buffet

\$50.00 PER GUEST

## Soups

(Choice of ONE)

SMOKED CHICKEN CORN BROTH SOUP  
with crispy tortillas

TOMATO BASIL SOUP  
with garlic croutons and shaved Grana Padano

LOBSTER BISQUE  
with fino sherry

## Green Salads

(Choice of ONE)

BABY FIELD GREENS  
with assorted dressings and toppings

SPINACH SALAD  
with bacon, oranges, grapefruit, toasted almonds, jicama,  
mushrooms and honey mustard dressing

GREEK SALAD  
with feta cheese, kalamata olives, chickpeas, red onions, roma  
tomatoes and lemon oregano vinaigrette

## Composed Salads

(Choice of ONE)

GRILLED CHICKEN WALDORF  
with Granny Smith apples and toasted walnuts

TABBOULEH  
with dried apricots, mint and chickpeas,  
dressed with lime juice and extra virgin olive oil

MEDITERRANEAN PASTA SALAD  
with feta cheese, pine nuts, sun-dried tomatoes and olives

## Beef, Fowl and Pork

(Choice of ONE)

OVEN ROASTED CHICKEN  
with white wine, lemon, garlic and capers

PAN SEARED CHICKEN  
with artichoke hearts, sun-dried tomatoes and basil

ROASTED PORK LOIN  
with raspberry chipotle glaze and natural jus

BEEF TENDERLOIN AU POIVRE  
with cognac glacé  
(add \$5.00 per guest)

ROASTED PRIME RIB OF BEEF  
with horseradish cream and au jus  
(add \$5.00 per guest)

## Seafood Specialties

(Choice of ONE)

GRILLED SHRIMP EN BROchette  
with black bean and Mornay sauces

JUMBO LUMP CRAB CAKES  
with Cajun beurre blanc  
(add \$3.00 per guest)

PAELLA  
with lobster, clams, mussels, shrimp and chicken

GRILLED JUMBO SHRIMP  
with cilantro lime sauce and avocado pico de gallo

## Fresh Fish

(Choice of ONE)

RED SNAPPER  
with wild mushrooms and crab fingers tossed in a sauce meunière

PAN SEARED SEA BASS  
served on a bed of wilted spinach and bacon, topped with red and  
yellow pepper coulis

TORTILLA CRUSTED REDFISH  
served with avocado beurre blanc and drizzled with adobo cream

## Vegetables and Starches

(Choice of TWO)

GARLIC MASHED POTATOES

SIZZLING MUSHROOMS

PENNE PASTA WITH FONTINA CHEESE  
AND MUSHROOM-TOMATO RAGOÛT  
BALSAMIC & MAPLE GRILLED VEGETABLES

DECORATED BASMATI RICE PILAF  
NEW POTATOES WITH PARSLEY AND CHIVES

ROASTED ROSEMARY POTATOES  
FRENCH BEANS WITH BABY CARROTS

## Desserts

(Choice of TWO)

NEW YORK CHEESECAKE

MUD PIE

CRÈME BRÛLÉE  
(Chocolate or Vanilla)

KEY LIME PIE

ASSORTED MINIATURE DESSERT DISPLAY



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# Picture Perfect Buffet

\$55.00 PER GUEST

## Soups

(Choice of ONE)

SMOKED CHICKEN CORN BROTH SOUP  
with crispy tortillas

TOMATO BASIL SOUP  
with garlic croutons and shaved Grana Padano

LOBSTER BISQUE  
with fino sherry

## Green Salads

(Choice of ONE)

BABY FIELD GREENS  
with assorted dressings and toppings

SPINACH SALAD  
with bacon, oranges, grapefruit, toasted almonds, jicama,  
mushrooms and honey mustard dressing

GREEK SALAD  
with feta cheese, kalamata olives, chickpeas, red onions, roma  
tomatoes and lemon oregano vinaigrette

## Composed Salads

(Choice of TWO)

GRILLED CHICKEN WALDORF  
with Granny Smith apples and toasted walnuts

TABBOULEH  
with dried apricots, mint and chickpeas,  
dressed with lime juice and extra virgin olive oil

MEDITERRANEAN PASTA SALAD  
with feta cheese, pine nuts, sun-dried tomatoes and olives

## Beef, Fowl and Pork

(Choice of TWO)

OVEN ROASTED CHICKEN  
with white wine, lemon, garlic and capers

PAN SEARED CHICKEN  
with artichoke hearts, sun-dried tomatoes and basil

ROASTED PORK LOIN  
with raspberry chipotle glaze and natural jus

BEEF TENDERLOIN AU POIVRE  
with cognac glacé  
(add \$5.00 per guest)

ROASTED PRIME RIB OF BEEF  
with horseradish cream and au jus  
(add \$5.00 per guest)

## Seafood Specialties

(Choice of ONE)

GRILLED SHRIMP EN BROCHETTE  
with black bean and Mornay sauces

JUMBO LUMP CRAB CAKES  
with Cajun beurre blanc  
(add \$3.00 per guest)

PAELLA  
with lobster, clams, mussels, shrimp and chicken  
GRILLED JUMBO SHRIMP  
with cilantro lime sauce and avocado pico de gallo

## Fresh Fish

(Choice of ONE)

RED SNAPPER  
with wild mushrooms and crab fingers tossed in a sauce meunière

PAN SEARED SEA BASS  
served on a bed of wilted spinach and bacon, topped with red and  
yellow pepper coulis

TORTILLA CRUSTED REDFISH  
served with avocado beurre blanc and drizzled with adobo cream

## Vegetables and Starches

(Choice of FOUR)

GARLIC MASHED POTATOES  
SIZZLING MUSHROOMS  
PENNE PASTA WITH FONTINA CHEESE  
AND MUSHROOM-TOMATO RAGOÛT  
BALSAMIC & MAPLE GRILLED VEGETABLES  
DECORATED BASMATI RICE PILAF  
NEW POTATOES WITH PARSLEY AND CHIVES  
ROASTED ROSEMARY POTATOES  
FRENCH BEANS WITH BABY CARROTS

## Desserts

(Choice of THREE)

NEW YORK CHEESECAKE  
DEATH BY CHOCOLATE  
VANILLA CRÈME BRÛLÉE  
KEY LIME PIE  
ASSORTED MINIATURE DESSERT DISPLAY



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# Private Dining Policies

## MENUS

Our Banquet menus are merely guidelines to assist you in the development of your event. We will be happy to custom design events to satisfy your special needs.

## BANQUET FEE AND TAX

A 5% banquet fee and 16% gratuity fee will be added to all food and beverage orders. Our prices are subject to all state and local sales taxes.

## GUARANTEES

A final guarantee figure will be required 72 hours, or three business days prior to your scheduled event. Any reduction in the event's figures will not be accepted after the guarantee has been confirmed. If a guarantee has not been received, the original attendance figure will be used as the guarantee. The Tower of the Americas will prepare additional seating, the first course and dessert for 5% over the guarantee figure. Should your guarantee figure be exceeded, The Tower of the Americas will endeavor to serve all guests the same entrée. Please note we do not prepare 5% over for the entrée.

## FOOD SERVICE

The Tower of the Americas must supply all food. No food or beverage can leave the premises without prior arrangement.

## BEVERAGES

All beverages must be supplied by The Tower of the Americas, and be in accordance with state and local laws.

## RESPONSIBILITIES

The Tower of the Americas does not assume responsibility for damage or loss of items left unattended. Please inform your guests of this policy.

## DECORATIONS

Guests may provide decorations subject to restaurant approval. The Tower of the Americas is not responsible for loss or damage to any items brought into or left at the property by a guest. Any decorations provided by the facility are the property of the Tower of the Americas and may be charged to the guest should they be missing upon completion of the event.

## AUDIO VISUAL EQUIPMENT

The Tower of the Americas is equipped with access to all of the technology needed for a small slide presentation or the most advanced computer generated presentations of today. For further information, please contact your sales associate.

## DEPOSITS

A deposit will be required at the time of booking based on the contracted amount. The deposit will be nonrefundable. The balance of the account will be due five working days prior to the scheduled event if credit has not been previously established.

## ROOM RENTAL

Minimum food and beverage requirements are in place in lieu of a room rental charge. The Crockett room has a \$2,500.00 minimum, Bowie Room \$3,500.00, South Observation Deck 7,500.00, and Bar 601 \$6,000.00. Rates are subject to rate and seasonal rates may apply.

## ENGINEERING

Should your event require additional electrical power, lighting, or the installation of banners or signs, The Tower of the Americas will supply a schedule of charges. Landry's Restaurants Inc. will not permit the affixing of anything to the walls or ceilings of rooms unless management gives prior approval.

## SECURITY

The Tower of the Americas will require one officer per one hundred guests during any event in which alcoholic beverages will be consumed. Please contact your sales associate, as the officers must be booked through Landry's Restaurants, Inc.

## COAT CHECK

A coat check attendant may be arranged in advance at the scheduled rate.

## SUBCONTRACTORS

The Tower of the Americas will be happy to supply a list of florists, decorators, musicians, and photographers upon request. All subcontractors must abide by The Tower of the Americas policies, as well as meet local, state and federal safety regulations.



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