

HORS D'OEUVRES

Coconut Crunchy Shrimp \$2
citrus chili sauce

Ahi Tuna Nacho \$2.5
wasabi cream, pickled ginger

Bacon Wrapped Scallop \$4
balsamic glaze

Grilled Steak Brochette \$3.5
marinated in teriyaki

Prime Rib Bruschetta \$2.5
tomato basil, crostini

Classic Shrimp Cocktail \$3.5
cocktail sauce

Steak Fajita Wraps \$2.5
chimichurri sauce

Bruschetta \$2
toasted crostini, plum tomato basil

Chicken Quesadilla \$2
crème fraiche

Chicken Satay \$2.5
asian peanut sauce

Vegetable Spring Roll \$2.5
citrus chili sauce

Spinach & Feta in Phyllo \$3
cucumber cream

Assorted Miniature Desserts \$3.5

ALL ITEMS ARE PRICED PER PIECE. ALL ITEMS ARE SERVED BUTLER STYLE. HORS D'OEUVRES REQUIRE A 30 PIECE MINIMUM ORDER FOR EACH ITEM. IT IS RECOMMENDED THAT YOU CHOOSE SIX TO EIGHT DIFFERENT ITEMS PER PERSON FROM THE SELECTIONS ABOVE FOR A ONE-HOUR COCKTAIL RECEPTION PRIOR TO YOUR EVENT. OUR EXPERIENCED CATERING MANAGERS WILL BE HAPPY TO CUSTOMIZE A MENU FOR YOU.

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR DISCRETIONARY GRATUITY FOR SERVICE STAFF. PRICES ARE SUBJECT TO CHANGE.

Displays and Carvings

Domestic and International Cheese

fresh & dried fruit, assorted mixed nuts, french baguettes

Price per person: \$14

Antipasti

Italian meats & cheeses, marinated grilled vegetables,
mixed olives, roasted peppers, artisan breads

Price per person: \$12

Fresh from Garden Crudité

creamy ranch dressing, avocado dip

Price per person: \$7

Seafood Bar

chilled shrimp cocktail, marinated mussels, calamari salad, cocktail sauce

*Displayed on ice *

Price per person: \$22

Fresh Fruit Display

a colorful display of seasonal sliced fruit and assorted berries

Price per person: \$5

Sweet Tooth Grand Dessert

Bananas Foster

baby bananas caramelized cinnamon brown sugar,
vanilla bean ice cream

Marble Slab Ice Cream Bar

chocolate, strawberry & vanilla ice creams,
assorted condiments, whipped cream

Assorted Miniature Dessert Display

Price per person: \$10

Passed Assorted Miniature Desserts

Price per piece: \$3.5

Action Stations

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

Pasta Station

penne & farfalle pasta, ala vodka, & creamy alfredo sauce,
grilled chicken, crispy pancetta, sautéed shrimp, grilled vegetables,
fresh herbs & assorted condiments

Price per person: \$12

Fajita Station

fajita marinated grilled beef & chicken, grilled onions & peppers, guacamole,
jack & cheddar cheeses, fire roasted salsa, pico de gallo, warm flour tortillas.

(Add grilled shrimp \$3.00 per person)

Price per person: \$14

Loaded Mashed Potato Bar

mashed yukon gold & sweet potatoes,
whipped butter, cheddar cheese, bacon, chives, sour cream,
honey cinnamon butter, toasted pecans & marshmallow fluff

Price per person: \$8

Build your own Nachos

crispy multi-colored corn tortillas, homemade chili con carne, guacamole
queso dip, jack & cheddar cheeses, texas caviar, sour cream

Price per person: \$8

Gourmet Macaroni & Cheese Bar

crispy bacon, truffle infused, sweet maine lobster

Price per person: \$12

Carving Station

Inside Round of Beef

whole grain mustard, molasses rolls

Price per person: \$10

Slow Roasted Prime Rib

red wine au jus, horseradish cream, petite rolls

Price per person: \$11

Roasted Tom Turkey

cranberry jicama relish, honey glazed biscuits

Price per person: \$9

NY Strip Loin

cabernet demi glaze, petite rolls

Price per person: \$12

First Course Additions

Coconut Crunchy Shrimp \$8.5
citrus chili sauce

Classic Shrimp Cocktail \$9
cocktail sauce, basil oil drizzle

Southwest Tomato Salad
avocado, cotija cheese, cumin vinaigrette \$8
Price per person: \$8

Lump Crab Cake \$15
avocado corn salsa, jalapeño tartar sauce

Maple Glazed Quail \$13.5

Shrimp & Crab Fondue \$8
oaxaca cheese & garlic crostini

Crab Stack Tostadas \$14
avocado, mango salsa, remoulade sauce

William B Travis

Dinner Package

Salad

Mixed Field Greens, avocado ranch dressing

Entrée

(Please select one)

Baja Salmon, gulf shrimp & fire roasted corn salsa

NY Strip, Texas sweet onion marmalade

Chimichurri Chicken, grilled tomato salsa, cotija cheese

Dessert

Cheesecake, dulce de leche sauce

Warm fresh breads and chef's selection of potatoes and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$55 per person

Stephen F Austin

Dinner Package

Salad

Mixed Field Greens, Texas sweet onions vinaigrette

Entrée

(Please select one)

Free Range Chicken, Texas black garlic au jus

Grilled Ribeye, Alamo golden ale steak sauce

Tortilla Crusted Snapper, crab avocado pico de gallo

Dessert

Key Lime Pie, coconut cream sauce

Warm fresh breads and chef's selection of potatoes and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$65 per person

Sam Houston

Dinner Package

Soup

Lobster Bisque, laced with sherry

Salad

Classic Caesar Salad, Romaine lettuce, croutons, Caesar dressing

Entrée

(Please select one)

Sea bass, sweet maine lobster, lump crabmeat

Filet Mignon, black truffle butter

Lobster Tail, citrus buerre blanc

Dessert

Chocolate Silk Torte, macerated mixed berries

Warm fresh breads and chef's selection of potatoes and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$75 per person

Starry, Starry Night Buffet

Please Select One

Soups

(Choice of one)

Clam Chowder

award winning, New England style chowder

Chilled Gazpacho

crisp vegetables, sour cream

Green Salads

(Choice of one)

Mixed Field Greens

assorted dressings & toppings

Spinach Salad

bacon, mandarin oranges, toasted almond,
jicama, sweet mustard dressing

Beef, Fowl and Pork

(Choice of one)

Herb Marinated Breast of Chicken

white wine, lemon caper butter

Roasted Pork Loin

apple cider glazed & natural au jus

Roasted Beef Sirloin

red wine demi glacé

Pasta Station

(Choice of one)

penne & farfalle pasta,
alfredo, ala vodka & pesto sauce
grilled chicken, crispy pancetta,
grilled vegetables, fresh herbs &
assorted condiments

Vegetables and Starches

(Choice of one)

Garlic Mashed Potatoes

Balsamic Grilled Vegetables

Coconut Ginger Rice

New Potatoes with Parsley and Chives

Green Beans with Baby Carrots

Steamed Vegetables with Garlic Butter

Seafood Specialties

(Choice of one)

Lemon Herb Crusted Salmon

whole grain mustard sauce

Macadamia Nut Crusted Tilapia

mango salsa, sweet soy glaze

Grilled Gulf Shrimp

fire roasted corn salsa, verde crème

Desserts

Assorted Miniature Dessert Display

\$45 per person

Atop the Clouds Buffet

Green & Composed Salads

(Choice of one)

Baby Field Greens

assorted dressings & toppings

Spinach Salad

bacon, oranges and grapefruit, toasted almond,
jicama, honey mustard dressing

Grilled Chicken Waldorf

granny Smith apples, toasted walnuts

Mediterranean Pasta Salad

feta cheese, pine nuts, sun-dried tomatoes,
kalamata olives

Beef, Fowl and Pork

(Choice of one)

Romano Crusted Chicken

sautéed mushrooms & artichokes,
white wine butter sauce

Grilled Pork Tenderloin Medallions

Cabernet demi glacé

Roasted Prime Rib of Beef

horseradish cream, au jus

Pasta Station

(Choice of one)

penne & farfalle pasta,
alfredo, ala vodka & pesto sauce
grilled chicken, crispy pancetta,
grilled vegetables, fresh herbs &
assorted condiments

Vegetables and Starches

(Choice of one)

Garlic Mashed Potatoes

Balsamic Grilled Vegetables

Coconut Ginger Rice

New Potatoes with Parsley and Chives

Green Beans with Baby Carrots

Steamed Vegetables with Garlic Butter

Seafood Specialties

(Choice of one)

Snapper Hemmingway

lump crab meat, citrus butter

Tortilla Crusted Redfish

avocado pico, lime crème fraiche

Baked Stuffed Shrimp

crab meat stuffed, lemon butter

Desserts

New York Cheesecake, Crème Brûlée

Key Lime Pie, Assorted Miniature Desserts

\$55 per person

TOWER OF THE AMERICAS

Alcoholic Beverage Arrangements

Host Bar

Cocktails are charged on a consumption basis. One tab is run and presented to the host. Host Bar includes cocktails, imported and domestic bottled beers, house wines, wine service during your meal, and limited cordials. Client may specify grade of bar. Please see below for grade descriptions.

***A bartender fee may apply**

Cash Bar

Guests are charged per drink as it is served.

***A bartender fee may apply**

Open Bar

One Price Per Person for the entire event (two hour minimum)
Open Bar includes cocktails, imported and domestic bottled beer, wines, wine service during your meal, champagne toast and limited cordials.

Standard

Well Spirits, Pebble Lane Charonnay,
Pebble Lane Cabernet Sauvignon,
Beringer White Zinfandel, J. Roget
Sparkling, Domestic Bottled
& Draft Beers

\$ 28 - two hour
\$ 36 - three hour
\$ 44 - four hour
\$ 52 - five hour

Premium

Skyy, Stoli Razberri, Tanqueray,
Bombay, J&B, Johnnie Walker Red,
Jack Daniels, Sauza Gold,
Hennessy VS, Southern Comfort

\$ 30 - two hour
\$ 38 - three hour
\$ 46 - four hour
\$ 54 - five hour

Deluxe

Grey Goose, Absolut, Ketel One,
Ketel One Citroen, Bombay Shappire,
Johnnie Walker Black, Crown Royal,
B&B, Glenlivet 12 Yr., Hennessy
VSOP, Maker's Mark, Jameson

\$ 32 - two hour
\$ 40 - three hour
\$ 48 - four hour
\$ 56 - five hour

Beer & Wine Only

\$ 22 - two hour
\$ 30 - three hour
\$ 38 - four hour
\$ 46 - five hour

We will be happy to suggest wines from our list to complement your event. Should you have other selections in mind, we will arrange them for you, whenever possible. We do require advance notice for special selections.