

Breakfast Beverages

20 guest minimum

COFFEE BREAK

Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Cream and Sweeteners 2.5pp

EXECUTIVE COFFEE SERVICE

Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Tazo Tea, Assorted Syrups, Cream and Sweeteners 3.95pp

FULL BEVERAGE SERVICE

Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Tazo Tea, Assorted Syrups, Cream and Sweeteners, Assorted Soda, Juices and Bottled Water 5.95pp

AGUA FRESCA BAR

Orange, Honeydew, and Watermelon Agua Fresca, served with Fresh Fruit 5.95pp

Based on three hour service. Additional hours are 2pp, per hour

Breakfast Packages

20 guest minimum

CONTINENTAL BREAKFAST

Choice of three Breakfast Breads:

Freshly Baked Muffins, Scones, Croissants, Tea Bread, Assorted Danish, Mini Bagels

Sliced Fresh Fruit, Butter, Preserves, Orange Juice, Coffee Service

8.95pp

“HEALTHY START” CONTINENTAL

Choice of two Breakfast Breads: Freshly Baked Muffins, Scones, Tea Bread, Mini Bagels

Choice of Low Fat Yogurt with Granola or Old Fashioned Oatmeal with Brown Sugar and Dried Fruit

Sliced Fresh Fruit, Orange Juice, Coffee Service

12.95pp

TEXAS BREAKFAST BUFFET

Hill Country Chilaquiles, Opas, Jalapeño Smoked Sausage, Cowboy Ranch Hash, Black Beans with Queso Fresco, Fresh Flour Tortillas, Assorted Salsas and Pico, Sliced Fresh Fruit, Sticky Pecan Coffee Cake,

Orange Juice, Coffee Service

16.95pp

PRESIDENTIAL BREAKFAST

Crab Cake Eggs Benedict with Tabasco Hollandaise, Honey Crunch French Toast with Peach Pecan Compote,

Pure Maple Syrup, Cage Free Scrambled Eggs, Rosemary Breakfast Potatoes, Rosenthal Breakfast Sausage,

Sliced Fresh Fruit, Croissants, Assorted Mini Muffins, Butter, Preserves, Orange Juice, Coffee Service

19.95pp

Breakfast Action Stations half price when added to any Breakfast Package

Breakfast Action Stations

20 guest minimum

OMELET STATION*

Build your own Omelet, made to order with a variety of fresh ingredients

9pp

HOT IRON WAFFLES*

Made to order with flavored Syrups and Butters, assorted toppings

9pp

DRY CEREAL BAR

Assorted Cereals with whole and low-fat Milk, Bananas, Seasonal Berries

7.75pp

HOT CEREAL BAR

Old Fashioned Oatmeal, Dried Fruit, Raisins, Walnuts, Granola, Brown Sugar, Hot Milk, Pure Maple Syrup

6.95pp

SMOKED SALMON

Caper Berries, Shallots, Egg, Onions, Dill, Mixed Greens, Bagel Chips, Cream Cheese, Grain Mustard

10.95pp

Breakfast Action Stations half price when added to any Breakfast Package

Plated Breakfast

BREAKFAST BREADS

Please select two:

Croissants

Assorted Danish

Mini Muffins

Tea Breads with Butter and Preserves

FRUIT

Please select one:

Yogurt Fruit Parfait

Fresh Fruit with Honey Yogurt Dip

ENTRÉE

Please select one:

Cage Free Cheddar Scrambled Eggs

Smoked Ham, Onion, Pepper, and Tomato Omelet

Spinach, Sun-dried Tomato and Feta Frittata

Traditional Buttermilk Pancakes, Pure Maple Syrup

Honey Crunch French Toast, Peach Pecan Compote

Classic Quiche Lorraine with Parmesan Cream

BREAKFAST MEAT

Please select one:

Applewood Smoked Bacon

Rosenthal Breakfast Sausage

Grilled Pit Ham

Turkey Breakfast Sausage

BREAKFAST POTATOES

Please select one:

Rosemary Breakfast Potatoes

Cottage Potatoes

Cowboy Ranch Hash

Cheddar Cheese Grits

Orange Juice

Coffee Services

16.95pp

Breakfast A La Carte

Cage Free Cheddar Scrambled Eggs	2.95pp
Rosemary Breakfast Potatoes	1.55pp
Home-Style Country Grits	1.55pp
Applewood Smoked Bacon (three slices)	2.95pp
Country Sausage Links (two links)	1.95pp
Breakfast Burrito (Bacon, Sausage, or Grilled Vegetable)	3.95pp
Individual Assorted Yoplait Yogurt	2.95pp
Hot Chocolate Bar	2pp
Fresh Fruit Platter	3pp
Breakfast Pastries	4pp
Bagels and Cream Cheese	4pp
Granola and Honey Almond Bar	2 each
Assorted Sodas and Bottled Water	1.25 each
Assorted Bottled Juices	2.50 each
Bulk Juices	2pp

Lunch Buffet

SALADS

Please select two:

20 guest minimum

Baby Greens, Cucumbers, Tomatoes, Regular and Low Fat Dressings
Horseradish Red Bliss Potato Salad
Gemelli Pasta Salad, Roasted Tomatoes, Peppers, Asiago Cheese, Basil

SANDWICHES

Please select three:

Southwestern Grilled Chicken, Avocado, Telera Roll
Chipotle BBQ Roast Beef, Smoked Cheddar, Frizzled Onions, Tuscan Roll
Smoked Turkey, Pepper Jack Cheese, Honey Mustard, Baguette
Smoked Ham, Swiss Cheese, Sourdough Roll
Roasted Turkey Club, Hearty Wheat
Tuna Salad, Seven Grain Bread
Grilled Chicken Caesar, Jalapeño Cheddar
Italian Provisions, Provolone, Focaccia Bread
Grilled Vegetables, Hummus, Ciabatta

Please inquire about flavored wrap options

House Made Parmesan Herb Kettle Chips
Water, Iced Tea

12.95pp

Add Cookies, 1.49pp

Deli Lunch Buffet *Bistro*

Salads

20 guest minimum

SALADS

Please select two:

Baby Greens, Cucumbers, Tomatoes, Regular and Low Fat Dressings

Horseradish Red Bliss Potato Salad

Gemelli Pasta Salad, Roasted Tomatoes, Peppers, Asiago Cheese, Basil

DELI PLATTER

House Roasted Turkey and Roast Beef, Smoked Ham, Grilled Chicken Breast, Grilled Vegetables, Tuna Salad, Hummus, American, Swiss, Provolone, Cheddar, Vine Ripened Tomatoes, Lettuce, Pickles, Onions, Pepperoncini

Hearty White, Wheat, Multigrain, Ciabatta, Focaccia

House Made Parmesan Herb Kettle Chips

Water, Iced Tea

14.95pp

Thai Beef Salad with Lime and Opal Basil Vinaigrette
12.95pp

BBQ Chicken Salad with Smoked Tomato Vinaigrette
12.95pp

Plank Smoked Salmon with Wax Bean Salad
13.95pp

Cajun Shrimp and Andouille Sausage Salad
12.95pp

Each served with Dinner Rolls and Butter

Water, Iced Tea

Add Cookies, 1.49pp

Themed Lunch Buffet

20 guest minimum

SIZZLIN FAJITAS

Make your Own Fajitas: Cilantro Lime Beef, Grilled Chicken, Cheddar Cheese, Pico de Gallo, Jalapeños, Guacamole, Sour Cream, Salsa, Spanish Rice and Beans, House Fried Tortilla Chips, Southwest Caesar Salad, Buñuelos, Water, Iced Tea

18.95pp

TEXAS BBQ

Sliced BBQ Brisket of Beef, BBQ Pork Ribs, Potato Salad, Cole Slaw, Spicy Pinto Beans, Texas Toast, House Salad with Ranch Dressing and Vinaigrette, Peach Cobbler with Cinnamon Whipped Cream, Water, Iced Tea

18.95pp

SOUTHERN CLASSIC

Buttermilk Fried Chicken, Pulled Pork, Moppin' Sauce and Buns, Horseradish Mac Salad, Red Beans with Smoked Ham, Corn on the Cob, Kale Salad with House Made Garlic Ranch Dressing, Buttermilk Biscuits with Marmalade, Pecan Bars, Water, Iced Tea

18.95pp

IN THE BAYOU

Louisiana Jambalaya with Shrimp, Chicken Andouille Sausage Gumbo, Cajun Dirty Rice, Spinach Salad with Red Onions, Green Beans with Spiced Pecans, Cajun Corn Muffins, Bananas Foster Bread Pudding, Water, Iced Tea

19.95pp

Hot Lunch Buffet

20 guest minimum

SOUP

Add one of the following 3pp

Tomato Basil Bisque

Chicken Noodle

Southwest Tortilla

SALADS

Please select one:

Caesar Salad, Hand Cut Croutons, Parmesan

Tomato, Red Onion, Cucumber, Balsamic Vinaigrette

Wheatberry Tabbouleh Salad

Greek Salad, Red Onion, Feta, Kalamata Olives

Field Greens, Cucumbers, Roasted Tomato, Olives,
Balsamic Vinaigrette

Moroccan Couscous Salad

ENTRÉES

Please select one, additional selection 3pp:

Pan Seared Breast of Chicken, Lemon Veloute
Sauce, Roasted Tomato

Seared Tips of Beef, Cremini Mushrooms,
Caramelized Onions, Marsala Sauce

BBQ Spiced Farm Raised Salmon, Three Pepper
Tomato Relish

Smoked Loin of Pork, Roasted Apples,
Chipotle Demi Glace

Rigatoni, Italian Sausage, Roasted Peppers,
Portabella Mushrooms

Vegetarian Lasagna, Ricotta, Roasted Vegetables,
Mozzarella Cheese

Chicken Penne Pasta, Pesto Cream Sauce

Ancho Chili, Orange Marinated Turkey Breast,
Southwestern Stuffing

Slow Roasted Beef Brisket, Chipotle BBQ Sauce

STARCH

Please select one:

Au Gratin Potatoes, Poblano, Four Cheeses,
Fresh Oregano

Loaded Mashed Potatoes with Smoked Bacon,
Sour Cream, Chives, Cheddar, Scallions

Roasted Fingerling Potatoes, Herb Butter

Seared Roasted Red Pepper and Goat Cheese
Polenta Cake

Brown Butter Orecchiette Pasta with Fresh Herbs

White Cheddar Mac & Cheese

Cilantro Pesto Rice Pilaf

VEGETABLE

Please select one:

Classic Creamed Parmesan Spinach

Bistro Roasted Vegetables, Fresh Herbs, Olive Oil

Creamed Sweet Corn, Slab Bacon, Scallions

Steamed Seasonal Vegetables, Herbed Butter

Sautéed Green Beans, Shallots

Achiote Grilled Asparagus

Steamed Broccoli Spears, Garlic Oil

Seasonal Grilled Vegetables

Dinner Rolls, Butter

Water, Iced Tea

15.95pp

Plated Lunch

20 guest minimum

FIRST COURSE

Add one of the following, 3pp

Chef's Soup of the Day

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Balsamic Dressing

Baby Spinach, Cremini Mushrooms, Candied Bacon, Crumbled Goat Cheese

Classic Caesar Salad, Parmesan, Ciabatta Croutons

Baby Greens, Spiced Walnuts, Blue Cheese, Apple Cider Vinaigrette

MAIN COURSE

Pan Seared Breast of Chicken, Garlic Mashed Potatoes, Wild Mushroom Gravy	16.95pp
Ten Spiced Charred Chicken Breast, Texmati Rice, Red Pepper Coulis	16.95pp
Grilled Farm Raised Salmon, Celery Root Puree, Lemon Dill Sauce	18.95pp
Three Cheese Lasagna, Roasted Tomato Sauce, Fresh Baked Focaccia	15.95pp
Pappardelle Pasta, Italian Sausage, White Wine Sauce, Garlic Bread	15.95pp
Sautéed Breast of Chicken, Sundried Tomatoes, Risotto	16.95pp
Roasted Cod Filet, Parmesan Polenta Cake, Charred Tomato Sauce	16.95pp
Black Angus Chop Steak, Poblano Pepper Jack Mashed Potatoes, Portobello Mushroom Sauce	15.95pp
Petite Filet Mignon, Red Onion Jam, Chive Whipped Potatoes	18.95pp
BBW Spiced Port Tenderloin, Mashed Sweet Potatoes, Chipotle Demi	16.95pp

VEGETABLE

Please select one:

Classic Creamed Parmesan Spinach

Bistro Roasted Vegetables, Fresh Herbs, Olive Oil

Creamed Sweet Corn, Slab Bacon, Scallions

Steamed Seasonal Vegetables, Herbed Butter

Sautéed Green Beans, Shallots

Achiote Grilled Asparagus

Steamed Broccoli Spears, Garlic Oil

Seasonal Grilled Vegetables

Breads, Water, Iced Tea, Coffee

DESSERT

Add one selection, 4pp

Chocolate Mousse with Fresh Seasonal Fruit Warm

Apple Crumble, Cinnamon Whipped Cream

Coffee Panna Cotta with Whipped Cream

Crème Brulée with Berries

Chocolate Cake with Raspberry Coulis

Afternoon Breaks

20 guest minimum

SALTY

Toasted Pretzel Nuggets, Specialty Mustards, Beer Cheese
Tortilla Chips, Fire Roasted Salsa
Assorted Mixed Nuts
Homemade Peach Iced Tea
6pp

SWEET

Granola Bars, Chocolate Chip Cookies
Rocky Mountain Krispy Treats
Chilled Mochachino
6pp

SAVORY

Roasted Pepper Hummus, Artichoke Spinach Dip, Jalapeño Queso Dip
Assorted Flatbreads, Tortilla Chips
Strawberry Basil Lemonade
8pp

HEALTHY

Tomato Bruschetta Bar, Baked Pita Chips
Guacamole, Baked Tortilla Chips
Sliced Fruit, Organic Yogurt Dip
Tropical Passion Tazo Tea
9pp

GOURMET POPCORN BREAK

Flavored gourmet Popcorns, including Rosemary and Parmesan, Truffle and Sea Salt, Non-Buttered, and Caramel Corn

4.95pp

CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allow guests to customize a sweet, savory or spicy combination; served with assorted seasonal whole fruits

6.95pp

A La Carte Break

Fresh Fruit Platter	3pp
Crudites with Dip	3pp
Beer and Bacon Nuts	5pp
Naked Juice Drinks	4pp
Cookies, Brownies	4pp
Tortilla Chips, Salsa	4pp
Full Size Candy Bars	3pp

Each selection includes Infused Water Station

Reception Stations

20 guest minimum

MEDITERRANEAN DISPLAY

Olive Tapenade, Red Pepper Hummus, Roasted Eggplant Spread, Cucumber Salad with Feta, Tabbouleh Salad, Marinated Olives, Stuffed Grape Leaves, Pita Chips, Lavash, Crostini, Focaccia

7.95pp

ANTIPASTO DISPLAY

Assorted Italian Provisions including Prosciutto, Cappicola, Sopressata, and Salami accompanied by Italian Cheeses, Marinated Vegetables, Assorted Olives, Truffle White Bean Dip, Assorted Chips, Crostini

9.95pp

CHEESE AND FRUIT DISPLAY

A selection of Domestic Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads, Crostini

8.95pp

MASHED POTATO BAR

Old-fashioned, creamy Mashed Potatoes with specialty ingredients served in Martini glasses; flavors include Lobster Mashed Potatoes, Yukon Gold with Braised Short Ribs and Cabernet Reduction, and Mashed Sweet Potatoes with Cinnamon Brown Sugar and Candied Pecans

7.95pp

SOUTH OF THE BORDER

Tortilla Chips, Mexican Cheese Fondue, Guacamole, Charred Tomato Salsa, Black Olives, Jalapeño Peppers, Salted Crema and Refried Beans

5.95pp

Add Chicken, Beef, Cheese Quesadillas, 2.95pp

PASTA STATION

Cheese Tortellini tossed with Roasted Chicken, Pine Nuts, Sundried Tomatoes and Garlic Alfredo Sauce Penne Pasta tossed with Sliced Mushrooms, Italian Sausage and Fresh Oregano Marinara Served with Focaccia and Parmesan Cheese

10.95pp

Additional fee of \$100 per Chef will apply

Continued...

STIR FRY ACTION STATION

Choose Stir Fried Beef or Chicken, and add your choice of: Bamboo Shoots, Celery, Bok Choy, Broccoli, Carrots, Garlic, Cilantro, Cabbage, Mushrooms, Onions, Pea Pods, and Water Chestnuts

Choose either: Brown Rice or Lo Mein Noodles

Sesame Ginger Sauce or Teriyaki Sauce

10.95pp

Additional fee of \$100 per Chef will apply

TEXAS PAELLA STATION

Gulf Shrimp, Grilled Chicken, Mussels, Spanish Rice with Opas Jalapeño Sausage
served in a large Paella Pan

(Crawfish in Season)

13.95pp

Additional fee of \$100 per Chef will Apply

CUPCAKE BAR

Oh, you will need to have these Cupcakes!

A variety of flavors including Lemon Meringue, Red Velvet, Peanut Butter Cup, Jelly Roll,
Double Chocolate, and Vanilla Bean

Served with Ice-Cold Low-Fat and Whole Milk

11.95pp

WARM COOKIES AND MILK

You can smell them now... warm, fresh baked Jumbo Cookies!

Giant Peanut Butter, Chocolate Chip, and Oatmeal

Served on warm griddles with Seasonal Fruit and Berries

Accompanied by Ice-Cold Low-Fat and Whole Milk

6.95pp

Carving Station

20 guest minimum
\$100 Chef Fee applies

ULTIMATE "BLT" MINI SANDWICHES

Hickory-Smoked Pork Belly, Lettuce, Vine-Ripened Tomatoes, Wheat Toast, Mayonnaise
12.95pp

SPIT-ROASTED BREAST OF TURKEY

Served with Cranberry and Apricot Chutneys, Herb Aioli, Artisan Rolls
11.95pp

TEXAS STYLE SMOKED BRISKET

Served with our signature BBQ Sauce, Crispy Onion Straws, Mini Onion Rolls
13.95pp

GARLIC ROASTED BEEF STRIP LOIN

Wild Mushroom Sauce, Grain Mustard, Creamy Horseradish Sauce, Artisan Rolls
14.95pp

Hors D'oeuvres

48pc minimum, priced by the piece

SEAFOOD

Crab Cakes, Cajun Remoulade	4
Crispy Coconut Shrimp, Spicy Pineapple Mustard	3
Smoked Salmon, Herb Crisp, Fresh Mozzarella with Dill	3
Grilled BBQ Spiced Shrimp, Mango Mustard	3
Seared Yellow Fin Tuna on Wonton Crisp, Wasabi Cream	4
Steamed Shrimp Shu Mai, Sweet Thai Chili Sauce	3
Mini Chilled Shrimp Shooters	4

VEGETABLE

Vegetable Potsticker	2
Pear and Stilton Cheese Bruschetta	3
Tomato, Basil, Asiago Flatbread	3
Saffron and Broccoli Risotto Croquette, Tomato Relish	3
Corn Hush Puppies, Honey Orange Marmalade	2
Caponata Goat Cheese Tart	3
Grape Tomato and Fresh Mozzarella Skewer	3

MEAT

Chicken Satay, Cashew Sauce	3
Angus Beef Sliders, Brioche BunCu	3
Pulled Pork Wrap, Thai Chili Sauce	3
Jerk Chicken Drumettes	2
Grilled Chicken Jack Cheese Quesadilla	3
Pecan Crusted Chicken, Maple BBQ Dip	3
Pork Gyoza, Hoisin Sauce	2
Smoked Pulled Pork, Tomato Confit, Crostini	3
Cumin Crusted Beef Tenderloin, Plantain Chip	3
Pig in a Blanket, Spicy Mustard	3
Caribbean Conch Fritter, Calypso Sauce	3
Curried Chicken Salad, Cilantro Coconut Crumble, Phyllo Cup	3
Beef Barbacoa, Poblano Pico, Tortilla Cup	3

Dinner Buffet

25 guest minimum

SALAD

Please select one:

Caesar Salad, Hand Cut Croutons, Roasted Tomatoes, Parmesan Cheese

Watercress, Arugula, Roasted Peppers, Red Onion, Honey Dijon Dressing

Baby Spinach, Roasted Mushrooms, Tomatoes, Sherry Vinaigrette

Greek Salad, Red Onions, Feta, Kalamata Olives, Lemon Herb Vinaigrette

Wheatberry Tabbouleh

Moroccan Couscous Salad

Starch

Please select one:

Rigatoni Bolognese, Wild Mushroom Green Pea Risotto,

Parmesan Cheese Tortellini, Prosciutto, Peas, Pesto Cream Sauce

Penne Pasta, Roasted Vegetables, Fettuccini with Portobella Mushrooms, Celery Root Puree,

Chive Whipped Potatoes, Lemon Roasted Potatoes, Polenta, Brown Rice Pilaf, Herbed Couscous,

Grain Mustard Potato Salad, Baked White Cheddar Mac & Cheese, Cornbread Stuffing

Linguini with Red or White Clam Sauce, *add 4pp*

MAIN COURSE

Please select two:

Roasted Chicken, Mole Sauce

Buttermilk Fried Boneless Chicken, Spicy Honey

Drizzle

Scaloppini of Chicken, Artichoke

Herb Crusted Pacific Cod, Puttanesca Sauce

Grilled Salmon, Bouillabaisse Broth, Fennel, *add
2pp*

Lamb Tagine, Dried Fruits, Tomatoes, Moroccan Spices

Slow Smoked Beef Brisket, Texas BBQ Sauce

Cumin Spiced Roasted Pork Loin, Pepper and Corn
Relish, Candied Yams

Sliced New York Strip, Cabernet Sauce, *add 3pp*

Chili Orange Marinated Turkey Breast, Cranberry
Apricot Chutney

VEGETABLES

Please select one:

Classic Creamed Parmesan Spinach

Bistro Roasted Vegetables, Fresh Herbs, Olive Oil

Creamed Sweet Corn, Slab Bacon, Scallions

Steamed Seasonal Vegetables, Herbed Butter

Sautéed Green Beans, Shallots

Achiote Grilled Asparagus

Steamed Broccoli Spears, Garlic Oil

Dinner Rolls, Butter

Water, Coffee, Tea

26.95pp

Plated Dinner

20 guest minimum

FIRST COURSE

Please select one:

Field Greens, Warm Herbed Goat Cheese, Bacon Balsamic Vinaigrette

Arugula, Roasted Apple, Candied Pecans, Blue Cheese

Baby Spinach, Shiitake Mushrooms, Roasted Tomato, Goat Cheese

Hearts of Romaine Caesar Salad

Tomato Basil Bisque

French Onion Soup with Gruyere Crostini

Lump Crab Corn Chowder *(additional 1pp)*

Wild Mushroom Arancini with Balsamic Marinara *(additional 2pp)*

Chilled Grilled Shrimp Gazpacho Martini *(additional 4pp)*

MAIN COURSE

Roast French Cut Breast of Chicken, Pappardelle Pasta, Portobello Mushroom Marsala Sauce	22.95pp
Seared Moulard Duck Breast, Roasted Fingerling Potatoes, Port Wine, Dried Currant Sauce	29.95pp
Pepper Rubbed Beef Tenderloin, Garlic Whipped Potatoes, Chianti Wine Sauce	36.95pp
Slow Braised Beef Short Rib, Whipped Sweet Potatoes, Mustard-Caramelized Shallot Glaze	25.95pp
Domestic Lamb Chops, Rosemary Potato Cake, Pink Peppercorn Demi	45.95pp
Roast Pork Tenderloin, Spring Pea Parmesan Risotto, Glazed Pearl Onions	22.95pp
8oz Filet Mignon, Loaded Twice Baked Potato, Wild Mushroom Sauce	39.95pp
Pan Seared Farm Raised Salmon Filet, White Bean Ragout with Fresh Herbs	29.95pp
Seared Mahi Filet, Sticky Rice with Grilled Pineapple Pico	28.95pp
Teriyaki Glazed Tuna Steak, Steamed Bamboo Rice, Ponzu Sauce	30.95pp
Grilled Jumbo Prawns, Arroz a la Valenciana, Ajilo Sauce	29.95pp

Continued...

VEGETABLES

Please select one:

Classic Creamed Parmesan Spinach

Bistro Roasted Vegetables, Fresh Herbs, Olive Oil

Creamed Sweet Corn, Slab Bacon, Scallions

Steamed Seasonal Vegetables, Herbed Butter

Sautéed Green Beans, Shallots

Achiote Grilled Asparagus

Steamed Broccoli Spears, Garlic Oil

Seasonal Grilled Vegetables

Includes Dinner Rolls and Butter, Water, Iced Tea, Coffee and Tea

DESSERT

Add one selection, 4pp

Chocolate Mousse with Fresh Seasonal Fruit Warm

Apple Crumble, Cinnamon Whipped Cream

Coffee Panna Cotta with Whipped Cream

Crème Brulée with Berries

Chocolate Cake with Raspberry Coulis

Dessert

DESSERT STATIONS

Donut Sundae Bar	10.95pp
Fondue Station	11.95pp
Bananas Foster Station	11.95pp
Warm Cookies and Milk	6.95pp
Country Style Fruit Cobblers	8.95pp
Brownie Sundae Bar	9.95pp

A LA CARTE DESSERT

Warm Cookies and Milk	6.95pp
Country Style Fruit Cobblers	8.95pp
The Cupcake Bar	12.95pp
Chocolate Mousse with Fresh Seasonal Fruit	5pp
Warm Apple Crumble, Cinnamon Whipped Cream	5pp
Coffee Panna Cotta with Whipped Cream	5pp
Crème Brulée with Berries	5pp
Cookies and Brownies	3.95pp
Chocolate Cake with Raspberry Coulis	5pp

Beverages

20 guest minimum

COFFEE BREAK

Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Cream and Sweeteners 2.5pp

EXECUTIVE COFFEE SERVICE

Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Tazo Tea, Assorted Syrups, Cream and Sweeteners 3.95pp

FULL BEVERAGE SERVICE

Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Tazo Tea, Assorted Syrups, Cream and Sweeteners, Assorted Soda, Juices and Bottled Water 5.95pp

AGUA FRESCA BAR

Orange, Honeydew, and Watermelon Agua Fresca, served with Fresh Fruit 5.95pp

CONFERENCE ROOM SERVICE

Iced Water Pitchers, assorted Candies; refreshed at each break 2.25pp

CATAWBA PUNCH

Aggieland's favorite non-alcoholic Punch 2.25pp

ASSORTED SODAS

1.50each

BOTTLED WATER

1.75each

ASSORTED BOTTLED JUICES

1.95each

FRESHLY BREWED ICED TEA

2.25pp

FRESH SQUEEZED LEMONADE

2.25pp

ORANGE AND APPLE JUICE STATION

1.75pp

Catering Guidelines

LINENS

All prices include linens for food and beverage tables, as well as China service-ware.

REQUESTS

In order to best serve you, we ask that you give us at least five (5) business days (Monday-Friday 8am-5pm) notice on all catering requests. Please note: all items and pricing are subject to change without notice.

ATTENDEES

Our office must be given a final guest count no less than 3 business days (Monday-Friday 8am-5pm; 72 hours) prior to the event.

CONFIRMATION/BILLING

A signed catering contract must be received by the University Catering office, by email or campus mail, at least five (5) business days (Monday-Friday 8am-5pm) prior to an event. Your signed agreement is our confirmation your event will take place and our services will be rendered. Any changes made to your contract after 72 business hours prior to your event date will result in a 25% late change fee. University Catering requires all non-TAMU affiliated clients send a 50% deposit of the full catering costs one (1) week prior to the event and 100% of the costs are due within 24 hours of the event. Checks can be mailed to: University Catering, 1600 TAMU, College Station, Texas 77843-1600 (checks to be made out to Chartwells) or pay by credit card. Please contact our office, 979.845.1118, to apply credit card payment.

CANCELLATION

Cancellations must be made at least 72 business hours (Monday-Friday 8am-5pm) prior to your event. Cancellations within 24-72 hours of an event or order will be charged 50% of the total on the contract. Cancellations made on the day of an event will be charged 100% of the total on the contract. Any contract not signed and returned to our office 5 business days (Monday-Friday 8am-5pm) prior to the event date will result in an immediate cancellation of the event/contract. All non-TAMU affiliated clients that do not submit a 50% deposit one (1) week prior to their event will result in an immediate cancellation.

All food and supplies are the property of Chartwells Catering and remain solely the property thereof: unused portions of food may not be removed from the place of an event by the customer or their guest.

By state law, all functions must be paid in full at the time of service, except for customers paying with either a State of Texas or Texas A&M University account(s).

THANK YOU FOR YOUR BUSINESS!

DINING.TAMU.EDU
TamuCatering@compass-usa.com
979.845.1118