



**Kalahari®**

**ROUND ROCK, TX  
CATERING MENU**



At Kalahari our goal is to provide goods and services beyond expectations. This is more than a tag line or just words on a piece of paper, it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from Food and Beverage, to Audio-Visual needs and everything in between.

We feature Culinary Pride at all our resorts. A process in which our award-winning chefs partner with local providers of meats, fruits, and vegetables to create signature menu items. Items that are fresh and delightful to you, our valued guests.

Our team is here to help you customize each and every aspect of your event. We pride ourselves with a team of talented professionals that span the spectrum in hospitality. From Creative to Culinary, we can make your stay here at Kalahari a memory of a lifetime. From the minute your group arrives until the end of your stay with us, we are here to support your event. Let us take your group to a whole new level of experiences that only Kalahari can provide.

I am very proud of our Convention / Group Sales Team at Kalahari, I invite you to come experience all we have to offer.

You will not be disappointed. This is a pledge and a promise. We look forward to partnering with you. We are here to tailor service your event, let us know how we can make your event amazing by going beyond expectations. Our team is dedicated to delivering the best experience imaginable.

From my family to yours, a sincere thank you for choosing Kalahari.

A handwritten signature in black ink, reading "Todd Nelson". The signature is fluid and cursive, with a long horizontal stroke at the end.

**Todd Nelson**  
**Owner and CEO of Kalahari Resorts & Conventions**

# POLICIES AND PROCEDURES

## GUARANTEE DUE DATES

<u>Day of the event</u>	Guarantee is due by 12pm
Monday, Tuesday, Wednesday	Preceding Thursday
Thursday	Preceding Friday
Friday	Preceding Monday
Saturday	Preceding Tuesday
Sunday	Preceding Wednesday

## MEAL COUNTS

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

## SERVICE CHARGE

All food, beverage, audio visual equipment and other services are subject to a taxable 25% service charge and applicable taxes.

## STANDARD CENTERPIECE AND LINEN

Plated and buffet meals include either African artifacts as decor and centerpieces or 12" round mirror and votive candles. Please consult your Catering Manager about available linen colors and additional centerpieces.

## FOOD AND DIETARY RESTRICTIONS

Kalahari Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Kalahari Resort. Unused banquet food and beverage can not be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

In the case of a severe food allergy, Kalahari cannot guarantee the absence of cross contamination of food. Should you or any of your guests have a life threatening allergy, please speak with your catering manager as soon as possible to review options.

## MULTI ENTRÉE FEE

Split entrée choices for a group's plated meal are available at \$3 per guest charge per split and guarantees for each entrée are required.

## MEAL IDENTIFICATION

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Kalahari Resort. Groups wishing to use their own meal ticket must have pre-approval of the identification method by Kalahari Resort.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.

## MINIMUMS

There will be additional charges for groups not meeting minimums as listed on menu.

## NUTRITIONAL ABBREVIATIONS

GF = Gluten-Friendly	DF = Dairy-Free	V = Vegan	VG = Vegetarian
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# **BREAKFAST**



# BREAKFAST

All prices are per Guest unless indicated. A charge of 8 per Guest will be applied for Groups less than 15.

## CONTINENTAL BREAKFAST BUFFETS

All Continental Breakfasts include Fresh Orange Juice, Cranberry Juice, Starbucks Coffee, Starbucks Decaf Coffee, Hot Teas, Dairy and Non-Dairy Creamers, Sugars, Sweeteners

### KALAHARI CONTINENTAL - 42

Seasonal Sliced Fruit (V, GF), Field Melons (V, GF), Fresh Berries (V, GF), Whole Bananas (V, GF), Individual Plain, Fruit, and Greek Yogurt (VG, GF), Breakfast Cereals (VG), Home-Style Granola (VG), Fat Free Milk, 2% Milk, Almond Milk

Steel Cut Oats (V, GF), Chopped Pecans (V, GF), Dried Fruits (V, GF), Brown Sugar (V, GF), Maple Syrup (V, GF)

Pastry Chef's Breakfast Pastries (VG), Petite Muffins (VG), Fruit Preserves (V, GF), Honey (VG, GF)

### EVERYTHING IS BIGGER IN TEXAS CONTINENTAL - 65

Seasonal Sliced Fruit (V, GF), Field Melons (V, GF), Fresh Berries (V, GF), Whole Bananas (V, GF), Individual Plain, Fruit, and Greek Yogurt (VG, GF), Breakfast Cereals (VG), Home-Style Granola (VG), Fat Free Milk, 2% Milk, Almond Milk

Freshly Prepared Scrambled Eggs (VG, GF), Shredded Cheddar Cheese (VG, GF), Fire-Roasted Tomato Salsa (V, GF)

#### Breakfast Potatoes (V, GF)

Roasted Sweet Peppers and Caramelized Onions

Applewood Smoked Bacon (GF)

Multigrain (V), White (V), Wheat (V), Sourdough, Petite Muffins (VG), Pastry Chef's Breakfast Pastries (VG), Creamery Butter, Fruit Preserves (V, GF), Honey (VG, GF), Nutella (VG, GF)

#### Avocado Toast Station

Grilled Sourdough (V), Toasted Multi-Grain, Crisp Lavosh (V), Smashed Avocado (V, GF), Chopped Egg (VG, GF), Bacon (GF), Radish (V, GF), Jalapeño (V, GF), Marinated Tomato (V, GF), Goat Cheese (VG, GF), Arugula (V, GF), Olive Oil (V, GF)

## HOT BREAKFAST BUFFETS

All prices are per Guest unless indicated. A charge of 8 per Guest will be applied for groups less than 25.

All Continental Breakfasts include Fresh Orange Juice, Cranberry Juice, Starbucks Coffee, Starbucks Decaf Coffee, Hot Teas, Dairy and Non-Dairy Creamers, Sugars, Sweeteners

### SOUTHERN BREAKFAST TABLE - 57

Seasonal Fruit (V, GF), Field Melons (V, GF), Fresh Berries (V, GF), Individual Plain and Fruit Greek Yogurts (VG, GF)

Freshly Prepared Scrambled Eggs (VG, GF)

Skillet Breakfast Potatoes, Onions, Herbs (V, GF)

Southern Style Grits (VG, GF), Aged Cheddar (VG, GF), Chorizo Sausage (GF), Applewood Bacon (GF)

Warm Buttermilk Biscuits (VG), Sawmill Gravy (VG, GF)

Blueberry Scones (VG, GF), Apple Cinnamon Scones (VG, GF), and White Chocolate Raspberry Scones (VG, GF)

Creamery Butter, Fruit Preserves (VG, GF), Clotted Cream

### MINDFUL MORNING - 46

#### Chili & Mint Fruit Salad

#### BYO Overnight Oats (VG, GF)

Fresh Berries (V, GF), Cinnamon, Honey (VG, GF), Toasted Almonds (V, GF), Granola (V, GF), Syrup (V, GF)

#### Warm Quinoa Bowl (V, GF)

Blueberry Compote, Peanut Butter, Toasted Coconut

#### Southwest Sweet Potato Hash (VG, GF)

Roasted Corn, Black Beans, Poblano Pepper, Caramelized Onion

Migas Egg Whites (VG, GF), Onion, Tomato, Cilantro, Jalapeño, Corn Tortilla Strips, Cotija Cheese

Multigrain (V), Sourdough (V), Gluten Free Toaster Bread (V), Petite Bran Muffin (VG)



## BREAKFAST & BRUNCH ENHANCEMENTS

Specialty items created to enhance your experience.  
 All prices are per Guest unless otherwise indicated.  
 \$150 per Hour for required uniformed Chef Attendant.  
 Minimum of 25 Guests. Minimum 24 Pieces.

### Free Range Egg & Omelet Station - 19 per Guest

Maximum of 250 Guests.

One Chef Attendant per 75 Guests.

Smoked Bacon (GF), Crumbled Chorizo (GF),  
 Chopped Brisket (GF), Roasted Mushroom (V, GF),  
 Baby Heirloom Tomato (V, GF), Baby Spinach (V, GF),  
 Fresh Jalapeño (V, GF), Poblano Pepper (V, GF),  
 Roasted Onions (V, GF), Tortilla Strips (VG, GF),  
 Chives (V, GF), Shredded Cheddar (V, GF),  
 Pepperjack (VG, GF), Avocado Crema (VG, GF),  
 Fire-Roasted Salsa (V, GF), Pico de Gallo (V, GF)

### Scrambled Eggs (VG, GF), Cheddar Cheese (VG, GF), Pico De Gallo (V, GF), Hot Sauce Selection - 10 per Guest

### Frittatas (VG, GF) - 44 per Dozen

Cheddar, Marinated Tomato, Green Onion,  
 Smoked Bacon, Whole Egg

Organic spinach (VG, GF), Local Feta (V, GF),  
 Broccoli (V, GF), Basil Pesto (V, GF), Sweet Peppers (V, GF)

### Steel Cut Oatmeal (V, GF) - 7 per Guest

Brown Sugar, Toasted Pecans, Dried Fruit

### Breakfast Proteins - 8 per Guest

Crisp Applewood Smoked Bacon (VG)

Chicken Sausage Links (VG)

Canadian Bacon (VG)





## BREAKFAST GRIDDLE CLASSICS

### Texas Toast...French Style - 13 per Guest

Cinnamon-Sugar (VG), Warm Maple Syrup (V, GF),  
Toasted Pecans (V, GF)

### Pancakes, Flapjacks, Griddle Cakes - 11 per Guest

Select One

Buttermilk (VG), Blueberry (VG), Chocolate Chip (VG) or  
Cinnamon Swirl Pancakes with Cream Cheese Glaze (VG),  
Creamery Butter, Local Honey (VG, GF),  
Warm Maple Syrup (V, GF)

### Sweetened Belgian Style Waffles (VG) - 14 per Guest

Whipped Cream (VG, GF), Warm Maple Syrup (V, GF),  
Macerated Berries (V, GF), Creamery Butter

### Embellished Belgian Style Waffle Station (VG) - 21 per Guest

Caramel Sauce (V, GF), Shaved Chocolate (VG, GF),  
Maple-Bourbon Bananas (VG), Toasted Coconut (V, GF),  
Nutella (VG), Chocolate Fudge Sauce (VG),  
Mini Marshmallows (VG), Whipped Cream (VG, GF),  
Toasted Peanuts (V, GF), Macerated Strawberries (V, GF),  
Orange Marmalade (VG, GF), Crush Toffee (VG, GF),  
Toasted Pecans (V, GF), Warm Maple Syrup (V, GF),  
Agave Syrup (V, GF), Creamery Butter

## BREAKFAST TACOS, BISCUITS, SANDWICHES

Each Taco, Biscuit, or Sandwich type available by the Dozen.  
Minimum order of Half Dozen.

### Mi Madre's Breakfast Tacos - 10 Each

Applewood Smoked Bacon, Three Cheese Blend,  
Spiced Onion and Roasted Peppers, Egg

Three Cheese Blend (VG), Scallions (VG), Potato (VG), Egg (VG)

Chorizo, Seasoned Potato, Pico de Gallo,  
Three Cheese Blend, Egg

Creamy Jalapeño Salsa (VG, GF), Salsa Roja (V, GF),  
Salsa Verde (V, GF), Local Hot Sauce, Tapatio, Cholula

### Buttermilk Biscuits - 11 Each

Andouille Sausage, Sweet Peppers, Havarti Cheese,  
Over Hard Egg

Country Ham, Egg, Swiss Cheese,  
Honey Grain Mustard Spread

Bacon, Cheddar, Tomato Jam, Over Hard Egg

### Breakfast Sandwiches - 12 Each

Egg, Cheddar Cheese, Breakfast Sausage Patty,  
Honey-Hot Sauce, English Muffin

Egg, Three Cheese Blend, Smoked Bacon, Chives,  
Butter Croissant

Egg White (VG), Kale (VG), Salsa Verde (VG),  
Refried Beans (VG), Mozzarella (VG), Cotija Cheese (VG),  
English Muffin (VG)





**BREAKS & A LA CARTE**



## BREAKS

Specialty items created to enhance your experience.  
All prices are per Guest unless otherwise indicated.  
Minimum of 25 Guests. Minimum 24 Pieces.

### FRESH FROM THE BAKE SHOP

**Flaky Butter Croissants (VG)** 77 per Dozen  
Fruit Preserves (VG)

**Pecan Sticky Buns (VG)** 77 per Dozen  
Salted Caramel (VG)

**Warm Cinnamon Rolls (VG)** 77 per Dozen  
Cream Cheese Sauce (VG)

**Kolaches (VG)**(Minimum of 6 Dozen) 77 per Dozen  
Meat, Fruit Filled (VG)

**Assorted Large Muffins (VG)** 77 per Dozen

**Fresh Bagels (VG)** 77 per Dozen  
Assorted Schmears (VG, GF),  
Creamery Butter, Fruit Preserves

**Coffee Cakes (VG)** 77 per Dozen  
Sweet Breakfast Breads

**Scones (VG)** 77 per Dozen  
Blueberry, Apple, White Chocolate Raspberry,  
Clotted Cream, Fruit Preserves

### FRUITS & YOGURTS

**Hand Fruit (V, GF)** 36 per Dozen

**Tropical Fruit Kabobs (V, GF)** 65 per Dozen

**Strawberry Skewer (V, GF)** 65 per Dozen  
Sweet Balsamic Reduction

**Thick Cut Watermelon Wedge (V, GF)** 65 per Dozen  
Topped with Tajin and Lime

**Double Chocolate Dipped Strawberries (V, GF)** 65 per Dozen

**Seasonal Fruit Display (V, GF)** 25 Guests per Display

**Individual Greek Yogurts (VG, GF)** 65 per Dozen

## SAVORY SNACKS

**Multigrain Granola Bars** 52 per Dozen

**Trail Mix** 52 per Dozen

**Salted Peanuts** 52 per Dozen

**Kettle Potato Chips** 52 per Dozen

**Pretzels** 52 per Dozen

**Popcorn** 52 per Dozen

**Energy Protein Bars** 52 per Dozen

**Warm Salted Pretzel Bites (VG)** 10 per Guest  
Cinco Niños Queso (VG, GF),  
Honey Mustard Dip (VG, GF)

**Pita Chips & Bread Sticks (VG)** 11 per Guest  
Roasted Garlic Hummus (V, GF),  
Muhammara (V, GF), Tzatziki (VG, GF)

**Chips & Salsa** 10 per Guest  
Warm Crispy Tortilla Chips (V, GF),  
Salsa Verde (V, GF), Fire-Roasted Salsa (V, GF)  
House Guacamole (V, GF) **+8 per Guest**  
Cinco Niños Queso (VG, GF) **+5 per Guest**

## LISTEN TO YOUR SWEET TOOTH

**White Chocolate Blondies (VG)** 76 per Dozen

**Chocolate Fudge Brownies (VG)** 76 per Dozen

**Assorted Jumbo Cookies (VG)** 76 per Dozen

**Warm Cinnamon-Sugar Churros (VG)** 76 per Dozen  
Dulce de Leche Dip (VG, GF)

**Frozen Ice Cream Novelties** 76 per Dozen  
Sandwiches, Treats

**Sugar Dusted Lemon Bars (VG)** 76 per Dozen

**Assorted French Macrons (VG)** 82 per Dozen





# SPECIALTY BREAKS

Price per Guest. Minimum 25 Guests. Breaks are crafted for 30 Minutes maximum.

## Chisholm Trail...Mix - 18

Southern Home-Style Granola (VG), Dark Chocolate Pieces (VG, GF), Raisins (V, GF), Pretzel Pieces (V), M&Ms® (V), Banana Chips (V, GF), Dried Fruit (V, GF), Pepitas (V, GF), Salted Peanuts (V, GF), Pecans (V, GF), Yogurt Covered Pretzels (VG), Sun Dried Cranberries (V, GF), Smoked Almonds (V, GF), Sunflower Seeds (V, GF)

## Porch Sippin'-N- Snackin' - 21

Home-Style Lemonade, Seasonally Inspired Lemonade, Texas Sweet Tea, Unsweetened Tea, Snack Mix, Chocolate Nut Clusters (VG, GF), Candied Pecans (V, GF), Deviled Eggs (VG, GF)

## Nature's Finest Flavors - 20

Seasonal Fruit (V, GF), Field Melons, Fresh Berries, Farmer's Market Crudite (V, GF), Roasted Red Pepper Hummus (V, GF), Chimichurri Sour Cream (VG, GF), Vegetable Root Chips (V), Cucumber Mint Infused Water, Strawberry - Basil Infused Water

## High Energy - 26

Energy Protein Bars, Dark Chocolate and Nut Bark (VG, GF), Whole Seasonal Fruit (V, GF), High Energy Ball Bites (V, GF), Smoked Marcona Almonds (V, GF), Lemon-Ginger Infused Water

## After School Special Snacks - 26

Chicken Taquitos (GF), Buffalo Ranch (VG, GF), Avocado-Cilantro Dip (VG, GF), Apple Wedges (V, GF), String Cheese (VG, GF), Peanut Butter (V, GF), Nutella (V, GF), Pimento Grilled Cheese (VG), Creamy Tomato Dip, Mini Pizza Bagels with Housemade Sauce and Mozzarella (VG)

## Pretzels & Popcorn - 22

Warm Salted Pretzel Bites, Cinco Niños Queso, Honey Mustard Dip, Salted and Coated Pretzels, Freshly Popped Popcorn, Old Bay Seasoning, Buffalo Wing Powder, Artisan Sea Salt, Cheddar Cheese Seasoning

## Game Day Break - 32

Boneless Wings (Select One Sauce) Buffalo (VG, GF), BBQ (VG, GF), Lemon Pepper (V, GF), Sweet Thai Chili (VG), Texas Dry Heat (V, GF), Chef Steven's Atomic (V, GF), Carrots and Celery (V, GF) with Blue Cheese and Ranch (VG, GF), Chips and Queso Con Carne (GF), Pulled BBQ Pork Sliders

## High Tea Menu - 26

Select Three

English Cucumber Tea Sandwich with Cream Cheese (VG), Cucumber (VG), and Mint (VG)

Egg Salad Tea Sandwich (VG)

Curry Chicken Salad Tea Sandwich with Apples, Currants, and Vadouvan Mayo

Crab Salad Tea Sandwich **+4 per Guest**

Connecticut Style Lobster Roll **+8 per Guest**

**Assorted Sweet Scones** (VG)

Blueberry, Apple Cinnamon, and White Chocolate Raspberry

Assorted Petit Fours (VG)





**LIQUID FUEL & NOURISHMENT**



# LIQUID FUEL & NOURISHMENT

## Coffee & Hot Tea 130 per Gallon

Starbucks Fresh Brewed Coffee, Decaf Coffee, Selection of Teas, Coffee Cream, 2% Milk, Soy Milk, Sugar, Sweetener, Honey, Lemon

## Iced Iea, Lemonade, Infused Water 82 per Gallon

Home-Style Lemonade, Seasonally Inspired Lemonade and Infused Water, Texas Sweet Tea, Unsweetened Tea, Fresh Orange, Cranberry, Apple, Grapefruit, V-8, Tomato Juices

## Juice, Cold Coffee, Energy, Specialty Drinks 8 Each

Assorted Bottled Fruit Juices, Starbucks Iced Coffee, Assorted Teas, Regular and Sugar-Free Red Bull, Clean Cause Local Energy Drink - Zero Calorie and Assorted Sparkling Yerba Mate, Gatorade Sports Drinks

Local Kombuchas - Minimum of 5 Dozen  
Local Fresh Pressed Squeezed Juices - Minimum of 5 Dozen

## Still & Sparkling H2O-Water-Aqua Maximum 3 Selections

- Kalahari Spring Water 6 Each
- Topo Chico Sparkling Water 8 Each
- Vitamin Water 8 Each
- Coconut Water 9 Each
- Assorted Flavored Local Sparkling Waters 7 Each
- Aqua Panna 10 Each

## Sodas, Pepsi, Texan, Imported

- Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew 6 Each  
Diet Mountain Dew, Mug Root Beer
- Dr. Pepper, Diet Dr. Pepper 6 Each
- Local Artisan Sodas 8 Each  
Minimum of 2 Dozen
- Mexican Pepsi, Mirinda, Manzanita Sol, Jarritos 8 Each  
Minimum of 2 Dozen Each Brand

## Beverage Bundle

Minimum 25 Guests  
Coffee and Hot Tea, Starbucks Fresh Brewed Coffee, Decaf Coffee, Selection of Teavana Teas, Coffee Cream, 2% Milk, Soy Milk, Sugar, Sweetener, Honey, Lemon, Assorted Pepsi Products, Individual Bottled Spring Water

**All Day (8 Hour Maximum) 50 per Guest**

**Half Day (4 Hour Maximum) 45 per Guest**

**Quarter Day (2 Hour Maximum) 30 per Guest**





**LUNCH**



# LUNCH BUFFETS

Minimum of 25 Guests. Fee of 10 per Guest if choosing alternate buffet of the day. Iced Tea available for **+5 per Guest**. Lunch Buffets are crafted for a 90 Minute maximum service time. All prices are per Guest unless indicated. **+8 per Person** for groups less than 25.

## SAPORE DI MONDO SORTINO (MONDAY) - 65

### Italian Wedding Soup (GF)

Vegetables, Tomato, Fresh Herbs

### Italian Chopped Salad (GF)

Marinated Tomatoes, Olives, Pepperoncini, Red Onion, Cured Salami, Parmesan Cheese, Red Wine Vinaigrette (V, GF)

### Panzanella Salad (VG)

Toasted Croutons, Cucumber, Red Onion, Tomato, Basil, Garlic Oregano Vinaigrette

### Roasted Mushroom & Three Cheese Tortellini (VG)

Wilted Kale, Artichoke, Nut-Free Basil Pesto, Red Pepper

### Rigatoni Rigate Sortino's Hearty Bolognese

Beef, Veal, Pork, Marinara, Pecorino Romano

### Skillet Chicken Cacciatore

Cherry Tomato, Olive, Mushroom, Thyme

### Vegetables Alla Romana Lemon

Herb and Garlic, Artichokes, Carrots, Peppers, Fennel, Potato, Zucchini

### DESSERT

Tiramisu | Biscotti | Panna Cotta with Seasonal Fruit

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## BEYOND BORDERS (TUESDAY) - 65

### Tortilla Soup (GF)

Tortilla Strips, Thin Shaved Jalapeños, Scallions

### Mixed Greens (VG, GF)

Mixed Greens, Tortilla Chips, Salsa Fresca, Roasted Corn, Fresno Chili, Cilantro, Orange-Lime Vinaigrette

### Achiote Chicken Fajitas (GF)

Citrus and Annatto Grilled Chicken

### Chipotle Mojo Steak Fajitas (GF)

Garlic, Lime and Chipotle Marinated Skirt Steak

### Portobello Con Rajas (V, GF)

Grilled Mushrooms with Poblano Peppers

### Fresh Flour Tortillas (VG)

Cabbage Slaw (V, GF), Pico de Gallo, Chunky Guacamole (V, GF), Chipotle Lime Crema (VG, GF), Fire-Roasted Tomato Salsa (V, GF), Salsa Verde (V, GF), Tortilla Strips (V, GF), Jack Cheese (VG, GF), Pickled Jalapeños (V, GF), White Onion (V, GF), Cilantro (V, GF), Cotija Cheese (VG, GF), Corn Tortillas (VG, GF) Available Upon Request

### Pork Tamales

Shredded Pork Shoulder in Spicy Red Sauce

### Roasted Corn Esquites

Chipotle Crema, Cotija, Cilantro

### Refried Beans

Roasted Poblano Peppers, Onion, Pinto Beans

### Spanish Rice

Tomato, Garlic, Onion

### DESSERT

Vanilla Flan (VG) | Tres Leches Cake (VG)  
Cinnamon Churros (VG)

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## SOUTHERN BELLE LUNCH (WEDNESDAY) - 65

### Chicken & Rice Gumbo

Chicken, Jasmine Rice, Andouille Sausage, Okra

### 7-Layer Salad (VG, GF)

Chopped Iceberg, Shredded Cabbage, Field Peas, Tomatoes, Chopped Bacon, Shredded Cheddar Cheese, Diced Red Onions, Peppercorn Ranch Dressing

### Homestyle Biscuits (VG)

Apple Butter (V, GF) and Honey (VG, GF)

### Louisiana BBQ Shrimp (GF)

Garlic Worcestershire Butter Sauce

### Beer Can Chicken

Carolina Gold BBQ Sauce

### Red Beans & Rice (V, GF)

Holy Trinity, Kidney Beans, Carolina Rice

### Southern Style Green Beans

Toasted Almonds and Tobacco Onions

### Eggplant Creole (V, GF) +5 per Guest

### DESSERT

Georgia Pecan Pie Bites (VG) | Banana Pudding (VG)



## LUNCH BUFFETS (CONTINUED)

### OLD STONE MILL BYO BOWL BAR (THURSDAY) - 65

#### Curried Heirloom Carrot & Apple Soup (V, GF)

Roasted Carrot, Fuji Apple, Vadouvan Curry Spices, Coconut Milk

#### Mixed Garden Greens (V, GF)

Chopped Romaine Lettuce, Marinated Tomato, Pepitas Feta Cheese, Chick Peas, Artichokes, Green Goddess (VG, GF), Honey Chipotle Vinaigrette (VG, Citrus Tahini Dressing (V, GF)

#### Brown Rice (V, GF), Quinoa (V, GF), Farro (V)

Roasted Sweet Potato (V, GF), Baby Kale (V, GF), Marinated Mushrooms (V, GF), Baby Heirloom Tomato (V, GF), Shredded Carrot (V, GF), Pepperoncini Rings (V, GF), English Cucumber (V, GF), Mango (V, GF), Watermelon Radish (V, GF), Toasted Pepitas (V, GF), Glazed Pecans (V, GF), Sunflower Seeds (V, GF), Pomegranate Balsamic Dressing (V, GF), Champagne Lemon Vinaigrette (V, GF), Creamy Dill and Chive (VG, GF)

#### Grilled Chicken Breast (GF)

Thyme Mustard Jus

#### Pan Seared Salmon (GF)

Red Pepper Coulis

#### Sea Salt & Crushed Pepper Flat Iron Steak (GF)

Chimichurri

#### DESSERT

Dark and White Chocolate-Nut Barks (VG, GF)  
Olive Oil Cake (VG)| Seasonal Fruit Salad (V, GF)

### KALAHARI COOKOUT (FRIDAY) - 65

#### Crunchy Chopped Salad (V, GF)

Local Mixed Greens, Baby Heirloom, Carrot, Cucumber, Bell Pepper, Radish, Honey Mustard Vinaigrette (VG, GF), Ranch Dressing

#### Macaroni Salad (VG)

Carrot, Scallion, Creamy Cider Dressing

#### Texas Red Chili

Cheddar Cheese, Scallions

#### BYO Grill Sandwich (GF)

BBQ Rubbed Chicken Breast, CAB Beef Burger (GF), Brioche Bun (VG)

Chipotle Black Bean Burger (GF) +5 per Guest

**Toppings:** Leaf Lettuce (V, GF), Sliced Tomato (V, GF), Pickle Chips (V, GF), Sliced White Onion (V, GF), Pickled Red Onion (V, GF), Sliced Jalapeño (V, GF), Crispy Bacon (GF), Cheddar (VG, GF), Pepper Jack and Provolone (VG, GF)

**Sauces:** Mayonnaise (VG, GF), Ketchup (V, GF), Yellow Mustard (V, GF), Smoky BBQ (V, GF), Buttermilk Ranch (VG, GF)

#### Crispy Potato Wedges (V)

#### Grilled Corn on the Cob with Butter

#### DESSERT

Seasonal Fruit Cobbler (VG)  
Freshly Baked Chocolate Chip Cookies (VG)

### IT'S A WRAP (SATURDAY) - 65

#### Seasonally Inspired Daily Kettle Creation Soup Chef's Selection

#### Mixed Garden Salad (VG, GF)

Romaine, Marinated Feta, Artichoke Heart, Marinated Tomato, Shaved Red Onion, Chickpeas English Cucumber, Italian Vinaigrette (V, GF), Ranch

#### Homestyle Potato Salad (VG, GF)

Stone Mustard, Parmesan, Green Onion

#### Apricot Chicken Salad

Pulled Chicken, Dried Apricots, Toasted Almonds, Celery, Dijonnaise, Chopped Romaine

#### Smoked Turkey & Swiss Wrap

Thinly Sliced Applewood Smoked Turkey, Baby Swiss, Local Arcadian Mix, Marinated Tomatoes, Avocado Ranch

#### Beef & Cheddar Wrap

Shaved Roast Beef, Aged White Cheddar, Arugula, Horseradish Mayonnaise, Tobacco Onion

#### Housemade Crisp Potato Chips (V, GF)

#### DESSERT

Freshly Baked Assorted Cookies (VG)  
Seasonal Shortcake (VG)



## LUNCH BUFFETS (CONTINUED)

### AMERICAN NOSTALGIA NOURISHMENT (SUNDAY) - 65

Smooth & Creamy Tomato Soup (VG, GF)  
Herb Croutons (VG)

Crisp Iceberg Lettuce (VG, GF)  
Organic Spinach, Blue Cheese Crumbles, Marinated Tomatoes, Smoked Bacon, Shredded Carrots, Mushrooms, Red Onions, Buttermilk Ranch (VG, GF), American French Dressing (VG, GF), Italian Vinaigrette (V, GF)

Roasted Red Potato Salad (VG, GF)

Creamy Four-Cheese Mac-N-Cheese (VG)

Cast Iron Brown Sugar Baked Beans (V, GF)

Grilled Corn Cobettes (VG, GF)

Classic Meatloaf  
Chipotle Ketchup Glaze

Southern Style Crispy Fried Chicken (GF)  
Local Hot Sauces and Honey



### DESSERT

Double Chocolate Soft Brownies (VG) | Banana Pudding (VG)





## PLATED LUNCH

Include Rolls, Butter, Hot Coffee, Tea, Water, Salad and Dessert.

### SOUPS

Add Soup **+10 per Guest**

#### **Wild Mushroom Soup** (V, GF)

Local Wild Mushrooms, Thyme, Parmesan Crisp

#### **Texas Tomato Bisque** (VG, GF)

Crème Fraiche, Micro Basil

#### **French Onion**

Gruyere Crostini, Sherry

### SALADS

Select One

#### **Firecracker Watermelon** (VG, GF)

Cucumber, Arugula, Basil, Mint, Jalapeño, Feta, Balsamic Reduction

#### **Baby Gem & Creamy Garlic Parmesan Dressing** (VG)

Marinated Baby Tomatoes, Crostini

#### **Baby Gem & Vegetable Ribbon Salad**

Heirloom Tomato, Baby Cucumber, Verjus Sherry Vinaigrette

#### **Roasted Baby Beet** (VG, GF)

Whipped Burrata, Walnut, Mandarin, Escarole, Sherry Mustard Vinaigrette

#### **Strawberry & Toasted Farro Salad** (VG, GF)

Baby Spinach, Frisee, Herb Whipped Goat Cheese, Texas Pecans, Sweet English Peas, Local Honey, Balsamic Vinaigrette

## ENTREÉS

Select One

Split Entree **+3 per Guest**

#### **Steak "Frites" - 73**

Grilled Top Sirloin, Chimichurri, Crispy Fingerling Potatoes, Roasted Broccolini, Romesco Sauce

#### **Roasted Chicken Breast** (GF) - 62

Herb Roasted Chicken Breast, Leek and Fingerling Potato Hash, Lemon Grilled Asparagus, Mustard Thyme Jus



#### **Texas Red Fish - 64**

Sweet Corn Rice, Mirliton Squash, Sauce Creole

#### **Spaghetti Squash Primavera** (V, GF) - 61

Roasted Spaghetti Squash, Asparagus, Bell Pepper, Broccoli, Zucchini, Garlic Cream Sauce and Preserved Lemon

#### **Sweet Potato Curry** (V, GF) - 61

Crispy Garbanzo, Sweet Pea, Lime, Basmati Rice, Coconut Curry Sauce

### DESSERTS

Select One

Alternating Desserts 5 per Guest

#### **Chocolate Mousse Dome** (VG)

Dark Chocolate Mousse, Chocolate Cake

#### **Strawberry Short Cake** (VG)

Lemon Pound Cake, Strawberry Mousse, Vanilla Bavarian Cream, Strawberry Gelee

#### **White Chocolate Passion Fruit Cake** (VG)

Almond Dacquoise Cake, White Chocolate Mousse, Passion Fruit Gelee

#### **Classic New York Cheesecake** (VG)

Vanilla Cream Cheesecake, Buttery Graham Cracker Crust, Strawberry Coulis

#### **Carrot Cake** (VG)

Walnut Carrot Cake, Cream Cheese Frosting

#### **Nutella Chocolate Bars & Praline Mousse** (VG)

Hazelnut Cake, Nutella Crunch, Praline Mousse, Chocolate Glaze

#### **Vanilla Bean Panna Cotta & Fresh Berry Compote** (VG, GF)

Vanilla Bean Panna Cotta, Fresh Berry Compote, Whipped Cream

#### **Creme Caramel** (VG, GF)

Classic Caramel Flan, Caramel Sauce, Whipped Cream, Fresh Berries



# RECEPTION



# RECEPTION CANAPES & HORS D'OEUVRES

Price individually. 100 per Hour for Butler Passed Service

## SUSHI STATION

Served with Tamari Soy Sauce and Wasabi  
Each Roll - 6 Pieces | 2 Rolls Minimum Required

**Spicy Tuna Roll** 15 per Roll  
Fresh Tuna, House Spicy Sauce, Cucumber

**Spicy Crab Roll (VG)** 14 per Roll  
Krab, House Spicy Sauce, Cucumber

**California Roll (VG)** 13 per Roll  
Krab, Avocado, Cucumber

## CHILLED CANAPES

Minimum of Two Dozen of each type chosen

**Spicy Tuna Spoons with Tenkasu Crunch** 12

**Shrimp Aguachile (GF)** 11  
Citrus Marinade, Pickled Red Onion,  
Tajin Spiced Cucumber

**Watermelon Caprese Skewer (VG, GF)** 9  
Compressed Watermelon, Mozzarella, Basil Pesto,  
Baby Heirloom Tomato, Balsamic Reduction

**BLT Bite** 10  
Tomato Jam, Applewood Bacon, Lemon Oil  
Local Rocket Greens

**BBQ Chicken (GF)** 10  
Polenta Cake, Red Pepper, Coulis, Mango Salsa

**Grilled Steak Crostini** 11  
Cracked Pepper Crust, Horseradish Onions,  
Micro Arugula

## HOT HORS D'OEUVRES

Minimum of Two Dozen of each type chosen

**Coconut Shrimp with Orange Marmalade** 12

**Quesadilla Nacho Bite (VG)** 9  
Cream, Pico de Gallo, Cilantro

**Vegetable Spring Roll (VG)** 9  
Thai Sweet Chili Sauce

**Mini Cuban Bite** 10

Roast Pork, Smoked Ham, Yellow Mustard,  
Pickle, Swiss

**Mini Maryland Crab Cake** 12

House Tarter Sauce

**Potato Samosa (VG)** 9

Cilantro Mint Chutney

**Cinco Niños Jalapeño Shotgun** 11

Cheddar Jack, Chorizo, Cream Cheese,  
Applewood Bacon

**Chicken & Waffles** 11

Bourbon Maple Syrup

**Meatballs Your Way** 10

Sweet Chili Thai, San Marzano or Swedish Style

# RECEPTION PRESENTATIONS & DISPLAY

Pricing is per Guest unless otherwise indicated. Please note there may be some seasonal substitutions. Reception based on a maximum of 90 Minutes. Minimum of 3 Stations per Event. Minimum of 50 Guests per Station or Display.

## FARMERS MARKET VEGETABLES (V, GF) - 22

Marinated Texas Mushrooms, Roasted Broccoli and Cauliflower, Grilled Eggplant, Blistered Sweet Peppers, Roasted Carrot, Piquillo Walnut Sauce (V, GF), Curried Yogurt (VG, GF), Roasted Garlic Hummus (V, GF), Grilled Asparagus

## SORTINO'S STYLE ANTIPASTI (VG) - 25

Marinated Mozzarella, Mushrooms a La Greque, Lemon and Herb Olives, Mortadella, Genoa Salami, Cappelletti, PT Reyes Blue Cheese, Grapes, Local Honey, Crackers, Toasted Focaccia

## CHEESE, FORMAGGIO, QUESO, FROMAGE (VG) - 24

Irish Cheddar, PT Reyes Blue, Manchego, Havarti, Herbed Goat Cheese, Grapes, Candied Pecans, Dried Apricot, Fig Preserves, Honeycomb, Assorted Crackers, Toasted Crostini



## RECEPTION & PRESENTATION DISPLAYS (CONTINUED)

### **GARDEN STICKS & DIPS (V, GF) - 14**

Carrot, Celery, Cucumber, Peppers, Zucchini, Classic Ranch (VG, GF), Hummus (V, GF)

### **RANCH TO MARKET HARVEST STATION - 24**

Local TruHarvest Spring Mix, Chopped Romaine Hearts, Baby Spinach, Glazed Pecans, Toasted Walnuts, Grilled Chicken Breast, PT Reyes Blue Cheese, Cranberries, Pickled Carrot, Roasted Tomato, Marinated Feta, Applewood Bacon, Chicken Peas, Garlic Croutons, Chopped Egg, Sherry Mustard Vinaigrette, Lemon Champagne Vinaigrette

### **SET 'EM UP & SLIDE 'EM BACK - 36 PER TWO DOZEN**

#### **Smoked & Pulled Pork**

Texas Style BBQ Sauce, Pepperjack Cheese, Jalapeños

#### **American Cheeseburger**

Pickle, Griddled Onion, Special Sauce

#### **Crispy Falafel (V)**

Crispy Chutney, Roasted Garlic Hummus, Cucumber, Pickled Red Onion

#### **Fried Chicken Slider**

Tangy Coleslaw, Hot Honey

#### **Cuban Slider**

Roasted Pork, Shaved Ham, Yellow Mustard, Pickle, Swiss Cheese

### **THE NELSON FAMILY PIZZA THAT STARTED IT ALL!**

Pizza Cut Reception Style. 20" Each.

#### **Cheese or Margherita (VG) - 36**

#### **Pepperoni - 38**

#### **Sausage - 38**

#### **BBQ Chicken - 38**

#### **Quad - 42**





# STATION ENHANCEMENTS

\*Chef Attendants are \$150 per Chef per Hour. Maximum of Two Hours. Attendants are \$100 an Hour. Minimum of Fifty Guests for each station. All pricing is per Guest unless otherwise indicated. Minimum three stations per event if not selected as an enhancement to an existing reception or buffet menu.

Requires Uniformed Chef Attendant.  
150 per Hour (Two Hours Maximum)  
Requires Attendant. 100 per Hour  
(Two Hours Maximum)  
Minimum of 25 Guests. Minimum 24 Pieces.

## FRITO PIE BAR - 20

Style Your Bag of Crunchy Corn Chips (V, GF), Texas Red Chili (GF), Cinco Niño's Queso (VG, GF), Jalapeños (V, GF), Sour Cream (VG, GF), Cheddar Cheese (VG, GF), Green Onions (V, GF), Red Onions (V, GF), Pico de Gallo (V, GF), Vegan Red Chili (V, GF) **+5 per Guest**

## STREET TACOS - 30

**Chicken Pastor with Pineapple (GF)**

**Mojo Shrimp (GF)**

Garlic and Lime Marinade with Pickled Onions

**Pork Chile Verde (GF)**

Tomatillo Sauce

### Toppings:

Pickled Red Onion (V, GF), Cotija Cheese (VG, GF), Lime Wedges (V, GF), Hot Sauce, Pico de Gallo (V, GF), Pickled Jalapeños (V, GF), Salsa Mexicana (V, GF), Salsa Verde (V, GF), Cilantro Cabbage Slaw (V, GF), Sliced Jalapeños (V, GF), Flour Tortillas (VG), Corn Tortillas Available Upon Request

**Warm Cinnamon Sugar Churros (VG) +5 per Guest**

Minimum Two Chef Attendants Required

## VEGAN TACO SUPPLEMENT - 13

Poblano and Mushrooms (V, GF), Roasted Sweet Peppers (V, GF), Spiced Potatoes (V, GF), Black Beans (V, GF), Caramelized Onion (V, GF), Adobo Grilled Tofu (V, GF), Avocado-Lime Crema (VG, GF)

## TEXAS CHARCUTERIE - 40

Pecan Cheese Log, Brazos Valley Cheddar, Sliced Summer Sausage, Saltine Crackers, Crostini, Wedge Pickles, Cocktail Onion, Pickled Red Onion, Cinnamon Sugar Pecans, Salted Peanuts, Brisket Burnt Ends (GF), Tangy BBQ Sauce (VG, GF), Sweet Mustard Glaze (VG, GF), Jalapeño Cheddar Sausage (GF), Smoked Link Sausage (GF)

## THE STARS AT NIGHT... - 28

Spiced Fried Chicken and Waffles (VG), Biscuits (VG), Cornbread (GF), Local Honey (VG), Sawmill Gravy (VG), Buttermilk Maple Gravy

## NACHO BAR - 35

Cinco Niños Queso (VG, GF), Guacamole (V, GF), Pico de Gallo (V, GF), Salsa Roja, Tomato (V, GF), Onion (V, GF), Olives (V, GF), Pickled Jalapeños (V, GF), Cilantro (V, GF), Black Beans (V, GF), Diced Chicken (GF), Carnitas (GF), Brisket (GF), Cilantro Lime Crème (VG, GF), Lime Wedges (V, GF)

## MAC'S BAR - 39

Large Elbow Macaroni (V), MAC's Cheese Sauce (VG), Grilled All-Beef Hotdog (GF), Chives (V, GF), Mushrooms (V, GF), Caramelized Onion (V, GF), Sautéed Spinach (V, GF), Pulled Chicken (GF), Carnitas (GF), Jalapeño (V, GF), Toasted Panko (VG), Shredded Parmesan (VG, GF), Ranch (VG, GF), Shredded Cheese Blend (VG, GF), Sriracha (VG, GF), BBQ Sauce (VG, GF)

## ASIAN SENSATION - 34

**Mongolian Beef, Broccoli and Noodles**

**Kung Pao Chicken, Bamboo Shoots Ginger, Peanuts**

**Vegetable Stir-Fry Rice (VG)**

**Steamed White Rice (V, GF)**

**Spicy Sriracha Sauce (VG, GF), Sweet Chili Sauce (V, GF), Ponzu Sauce Kimchi (V)**





# FROM THE BUTCHER BLOCK

Chef attendants are 150 per Chef per Hour.  
Maximum of Two Hours. Attendants are 100 per Hour.  
Minimum of Fifty Guests for each station.

## BEEF

Certified Angus Beef.

Served with House Steak Sauce (V, GF), Artisan Bread Rolls, Creamed Horseradish (VG, GF), Chimichurri (V, GF), Grain Mustard Aioli (V, GF), Sea Salt and Herb Roasted Potatoes (V, GF)

### Ribeye (GF)

Serves 40 Guests

700

### Tenderloin (GF)

Serves 20 Guests

520

### Ribs (GF)

Serves 12 Guests  
Big-n-Smoky

560

### House Smoked Brisket (GF)

Serves 20 Guest

475

## PORK

### Pork Loin

Serves 40 Guests  
BBQ Char Siu, Vegetable Wok Fried Rice (V)

480

### Bone-In Glazed Country Ham (GF)

Serves 50 Guests  
Seasonal Vegetable (V, GF), Black Eyed Peas (V, GF), Cornbread (VG), Bourbon-Brown Sugar Glaze

570

## POULTRY

### Smoked Turkey (GF)

Serves 30 Guests  
Brined and Roasted Whole Turkey, Seasonal Roasted Vegetable (V, GF), Buttermilk Mashed Potato (VG, GF), Giblet Gravy (GF), Cranberry Orange Chutney (V, GF), Petite Dinner Rolls (VG)

440

## FISH & SEAFOOD

### Whole Gulf Fish (GF)

Serves 25 Guests  
Salt Baked Whole Fish Roasted, Andouille Spiced Rice (V, GF), Flour Tortillas (VG), Salsa Verde (V, GF), Pico de Gallo (V, GF)

475

### Salmon

Serves 20 Guests  
Whole Roasted Sustainably Sourced, Charred Poblano-Corn Relish, Lemon-Dill Crema, Pancetta and Cress Potato Salad

370

# PASTRY STATIONS

Chef Attendants are 100 per Chef per Hour.  
Maximum of Two Hours.  
Minimum of 50 Guests for each station.

### FLAMBE YOUR CREME BRULÉE - 18

Classic Vanilla Bean Crème Brulée, Pecan Praline, Salted Peanuts, Macerated Berries, Chantilly, Banana Bread, Chocolate Curls, Salted Caramel, OREO® Cookie Crumbs, Pretzels, M&M's®, Chocolate Sauce, Chocolate Pearls

### SORTINO'S GELATO BAR - 18

Two Classic and Two Contemporary Housemade Gelato Cones, Cups, Waffle Cups, Mini Cones

### CHOCOLATE OVERLOAD - 34

Warm Milk and Dark Chocolate Fondue (VG, GF), Strawberries (VG), Rice Krispie Bites (VG), Marshmallows (V, GF), Pineapple (V, GF), Nilla Wafers (VG), Chocolate Chip Banana Bread (VG), Graham Crackers (VG), Double Chocolate Cake (VG), Chocolate Fudge Brownies (VG), Chocolate Ice Cream (VG, GF), Chocolate Mousse (VG), Chocolate Panna Cotta (VG, GF)

### PETITE SWEETS - 22

Executive Pastry Chef's Selection of Five Contemporary and Classic Favorites (VG)

### CHURR-IFIC BITES BAR & HORCHATA - 24

Cinnamon Sugar Warm Churros (VG), Cajeta (VG, GF), Chocolate Sauce (VG, GF), Vanilla Crème (VG, GF), Nutella (VG, GF), Iced Horchata (VG, GF), Dulce de Leche (VG, GF)



**DINNER**



# COMPLETE DINNER BUFFETS

All Complete Buffets include Artisan Cread, Creamery Butter, Fresh Brewed Coffee and Hot Tea Service. Crafted for a maximum of 90 Minutes. Minimum of 50 Guests. Iced Tea available for 5 per Guest. All pricing is per Guest unless otherwise indicated. Suitable seasonal substitutions may occur based on market conditions.

**+8 per Guest** will be applied for groups less than 25.

Select One Soup and One or Two Salads, Sweet Endings is included.

<b>Choose Two Entrees</b>	<b>90 per Guest</b>
<b>Choose Three Entrees</b>	<b>100 per Guest</b>
<b>Choose Four Entrees</b>	<b>105 per Guest</b>

## SOUPS

**Tomato Bisque** (VG, GF)  
Smoked Cheddar (VG, GF), Croutons (VG), Scallions (V, GF)

**Cinco Niños Tortilla Soup** (GF)  
Crisp Tortilla Strips (VG, GF), Pickled Jalapeño (V, GF), Scallions (V, GF)

**Wild Mushroom Soup** (V, GF)  
Parmesan Crisp (VG, GF)

**Roasted Butternut Squash Soup** (VG, GF)  
Crispy Quinoa (V, GF), Maple Cream (VG, GF)

**Loaded Baked Potato Soup** (GF)  
Applewood Bacon, Aged Cheddar, Chive Sour Cream (GF)

## SALADS

**Romaine & Creamy Garlic Parmesan Dressing** (VG, GF)  
House Croutons (VG), Lemon, Shaved Parmesan Cheese

**Grilled Sweet Corn Salad** (VG)  
Hot Honey-Lime Dressing, Cilantro, Candied Jalapeños

**Compressed Watermelon & Local Feta Cheese** (VG, GF)  
Jicama, Mint, Black Walnut Vinaigrette

**Mixed Seasonal Greens** (V, GF)  
Vegetable Ribbons, Apple-Dijon Vinaigrette (V, GF)

**Chuck Wagon Style Potato Salad** (GF)  
Green Onion, Crisp Bacon, Cheddar

**Spinach & Apple** (VG, GF)  
Whipped Local Goat Cheese, Toasted Pecans, Honey Mustard Vinaigrette

## Iceberg Wedge Salad (GF)

Double Smoked House Bacon Lardons, Marinated Tomatoes, Local Blue Cheese, Pickled Red Onion, Chipotle Ranch Dressing (VG, GF)

## ENTRÉES

### Chicken Scarpariello (GF)

Italian Sausage, Braised Chicken Thigh, Peppadew Peppers, Baby Potato, Skillet Pan Sauce

### Marinated Grilled Skirt Steak (GF)

Salsa Verde, Spanish Rice (V, GF), Roasted Squash (V, GF)

### Simply Grilled Chicken Breast (GF)

Thyme Pan Jus, Bacon and Shallot Green Beans (GF), Herb Roasted Fingerling Potatoes (V, GF)

### Braised Short Ribs (GF)

Roasted Garlic Whipped Redskin Potatoes (VG, GF), Balsamic Mushrooms and Pearl Onions, Ragout of Seasonal Vegetables (VG, GF)

### Grilled Pork Loin Steaks (GF)

Marinated Peppers, Wild Rice Pilaf

### Smoked Turkey Breast (GF)

Maple Cider Gastrique, Olive Oil-Garlic Roasted Broccoli (V, GF), Creamy Buttermilk Mashed Potatoes (VG, GF)

### Honey Chipotle Glazed Pork (GF)

Sweet Potato Wedges (V, GF), Roasted Broccoli with Almond and Lemon (V, GF)

### Rigatoni Rigate

Spiced Italian Sausage, Olive Oil, White Wine-Cream, Pickled Mustard Seeds, Basil, Red Pepper Flake

### Local Redfish (GF)

Creole Sauce, Dirty Rice (GF), Braised Collard Greens with Country Ham (GF)

### Braised Roasted Chicken (GF)

Roasted Vegetable Medley (V, GF), Herb Chicken Demi, Garlic-Parmesan Roasted Potatoes (VG, GF)

### Three Cheese Ravioli

Nut-Free Basil Pesto, Organic Spinach, Blistered Tomato Garden Basil

## SWEET ENDINGS

### Executive Pastry Chef's Selection of Five Contemporary & Classic Favorites (VG)

Chocolate, Custard, Fruit, Citrus, Nuts



# PLATED DINNER

Include Rolls, Butter, Hot Coffee, Tea, Water, Salad and Dessert.

## SOUPS

Add soup **+10 per Guest**

### Wild Mushroom Soup (VG, GF)

Local Wild Mushrooms, Thyme, Parmesan Crisp

### Smoked Tomato Bisque (VG, GF)

Crème Fraiche, Micro Basil

### French Onion

Gruyere Crostini, Sherry

### Loaded Baked Potato Soup (GF)

Applewood Bacon, Aged Cheddar, Chive Sour Cream

## SALADS

Select One

### Firecracker Watermelon (VG, GF)

Cucumber, Arugula, Basil, Mint, Jalapeño, Feta, Balsamic Reduction

### Baby Gem & Creamy Garlic Parmesan Dressing (VG)

Marinated Baby Tomatoes, Crostini

### Baby Gem & Vegetable Ribbon Salad

Heirloom Tomato, Baby Cucumber, Verjus Sherry Vinaigrette

### Roasted Baby Beet (VG, GF)

Whipped Burrata, Walnut, Mandarin, Escarole, Sherry Mustard Vinaigrette (V, GF)

### Texas Poached Pear (VG, GF)

Organic Spinach, Arugula, Local Goat Cheese, Pecans, Pomegranate, Balsamic Vinaigrette (V, GF)

## ENTREÉS

Select One

Split Entree **+3 per Guest**

### Short Rib Bourguignon (GF) - 84

Sour Cream and Chive Whipped Potatoes, Roasted Baby Carrot, Roasted Pearl Onion, Bacon Lardons, Mushroom Demi

### Herb Roasted Half-Chicken (GF) - 80

Leek and Fingerling Potato Hash, Creamed Corn, Roasted Broccoli, Whole-Grain Mustard and Thyme Jus

### Seared Salmon (GF) - 78

Wild Rice Pilaf, Roasted Carrot and Broccolini Bundle, Three Citrus Vinaigrette

### Ranch Raised, Hand Cut, Premium Butcher Block Steaks (GF)

House-Blend Seasoned, Whipped Potatoes, Summer Beans, Heirloom Carrots, Creamed Horseradish, Kalahari House Steak Sauce

### 6oz/10oz Beef Tenderloin

100/122

### 8oz New York Steak Manhattan Cut

92

### 12oz New York Steak

96

### 12oz Rib Eye Steak

100

## DESSERTS

Select One

Alternating Desserts **+5 per Guest**

### Salted Caramel Chocolate Mousse Cake (VG, GF)

Crunchy Puffed Rice, Salted Caramel, Chocolate Ganache, Chocolate Mousse

### Peanut Butter Buckeye Cheese Cake + OREO® Crust (VG)

Peanut Butter Cream Cheese Mousse, OREO® Crumb

### Coffee Praline Cream Puff (VG)

Praline Mousse, Coffee Cremeux, Petit Choux

### Coconut Mango Cake (VG)

Vanilla Pound Cake, Coconut Mousse, Mango Bavarian Cream

### Raspberry Lemon Cream Cheese Cake

Almond Lemon Pain de Gene, Raspberry Confit, Lemon Cream Cheese Mousse

### Banana Dulce Cake (VG)

Vanilla Cake, Banana Cremeux, Caramel Dulce Mousse

### Lime Mint Meringue Cake (VG)

Lime and Mint Financier, Lime Curd, Italian Meringue

### Chocolate Delight Ganache Cake (VG)

Chocolate Roulade Cake, Milk Chocolate Ganache



# BEVERAGE



# BEVERAGE

Unlimited Host - Sponsored Bar  
 200 per Bartender - One Bartender required for every 75 Guests. Price Per Guest.

## ONE HOUR

**Beer, Wine and Soda** 22

**Tier One** 28

**Tier Two** 35

**Tier Three** 41

## TWO HOURS

**Beer, Wine and Soda** 32

**Tier One** 48

**Tier Two** 55

**Tier Three** 61

(After Two Hours, each additional 30 Minutes - 10 per Guest)

(After Two Hours, each additional 1 Hour - 75 per Bartender)

## CONSUMPTION OR CHARGE BAR

Consumption and charge bars have a minimum revenue requirement of 400. One Bartender required for every 75 Guests, 200 fee per Bartender.

**Hand Crafted Specialty Cocktails** 16

Ask your Catering Manager about personal cocktails made for your event.

**Domestic Beer** 9

**Craft & Imported Beer** 10

**Soft Drinks** 6

**Non-Alcoholic Beer** 8

**Bottled Water** 6

**Juice** 6

## HOUSE WINE

**Tier One** 13 Each

**Tier Two** 14 Each

**Tier Three** 16 Each

## COCKTAILS

For Rocks **+3 per Guest**

**Tier One** 13 Each

**Tier Two** 14 Each

**Tier Three** 15 Each

## HALF BARREL OF BEER

**Domestic** 550

Miller Lite | Michelob Ultra | Blue Moon

## TIER ONE - RESORT BRANDS

### LIQUOR

**Vodka** - New Amsterdam

**Rum** - Castillo

**Gin** - Gordon's

**Tequila** - Sauza Gold

**Bourbon** - Evan Williams

### WINE

**Canyon Road Wines** - California

**Cabernet Sauvignon**

**Chardonnay**

**Pino Noir**

**Risata Moscato D'asti** - Italy





## TIER TWO | PREMIUM BRANDS

### LIQUOR

**Vodka** - Smirnoff

**Rum** - Bacardi

**Gin** - Bombay Sapphire

**Tequila** - Cuervo 1800 Blanco

**Bourbon** - Jim Beam

**Rum** - Captain Morgan Spiced, Malibu Coconut

**Scotch** - Dewar's White Label

### WINE

**Risata Moscato D'asti** - Italy

**Mer Soleil Silver** - Chardonnay, California

**Whispering Angel** - Rose, France

**Kim Crawford** - Sauvignon Blanc, New Zealand

**Maso Canali** - Pinot Grigio, Italy

**Sea Sun** - Pinot Noir, California

**Bonanza** - Cabernet Sauvignon, California

## TIER THREE | TOP SHELF BRANDS

### LIQUOR

**Vodka** - Tito's Handmade

**Rum** - Captain Morgan Spiced, Selva Rey Coconut, Selva Rey White

**Gin** - Hendrick's

**Cointreau Liqueur**

**Tequila** - Patron Silver

**Whiskey** - Jack Daniel's Tennessee, Crown Royal Canadian

**Rum** - Captain Morgan Spiced, Malibu Coconut

**Scotch** - Johnnie Walker Black Label 12 yr.

### WINE

**Whispering Angel** - Rose, France

**Risata Moscato D'asti** - Italy

**Sonoma Cutrer** - Chardonnay, California

**Emmolo** - Sauvignon Blanc, California

**Jermann** - Pinot Grigio, Italy

**Meiomi** - Pinot Noir, California

**Louis M. Martini** - Cabernet Sauvignon, California

**ALL BEVERAGE PACKAGES COME WITH TRIPLE SEC, PEACH SCHNAPPS, SOUR APPLE SCHNAPPS, AMARETTO, SWEET AND DRY VERMOUTH.**

### Juices

Fresh Orange Juice, Fresh Margarita Mix, Fresh Sour Mix, Pineapple and Cranberry Juices

### Mixers

Pepsi, Diet Pepsi, Starry, Tonic Water, Soda Water, Angostura Bitters

### Garnishes

Lemons, Limes, Oranges, Luxardo Cherries, Olives





Ask your Catering Manager for the Kalahari Wine Book.

## COCKTAIL STATIONS

One Bartender required for every 75 Guests, 200 fee per Bartender. After 2 Hours, each additional 1 Hour 75 per private Bartender.

### BLOODY MARY BAR - 42 PER GUEST, PER HOUR

Build Your Own Bloody Mary -  
New Amsterdam and Tito's Handmade Vodkas, Sauza Gold and Espolon Blanco Tequilas, ZingZang Bloody Mary Mix

#### Toppings

Fresh Lemon and Lime Wedges, Cocktail Shrimp, Applewood Smoked Bacon, Beef Sticks, Sliced Salami, Grilled Sausage, Assorted Cheese Cubes, Pepperoncinis, Dill Pickle Spears, Olives, Baby Tomatoes, Cocktail Onions, Celery and Jalapeños

Includes Worcestershire Sauce, Horseradish, Salt and Pepper, Assorted Hot Sauces

### MIMOSA BAR - 42 PER GUEST, PER HOUR

La Marca Prosecco, Italy  
Strawberry, Mango, Raspberry, Peach Purees, Orange Juice

### BOURBON BAR - 45 PER GUEST, PER HOUR

Neat or on the Rocks - Old Fashioned or Manhattan  
Knob Creek, Buffalo Trace, Maker's Mark, Bulleit Whistle Pig Rye

### CHAMPAGNE BAR - 50 PER GUEST, PER HOUR

House Champagne, Kir Royale Liqueur, Gummy Bears, Cotton Candy, Rock Candy Skewers, Raspberries, Strawberries, Jelly Beans



# LOBBY LEVEL

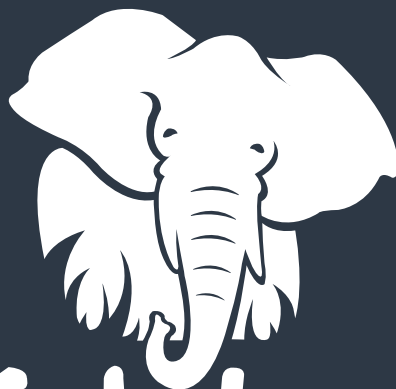


# LOWER LEVEL









**Kalahari**<sup>®</sup>

RESORTS & CONVENTIONS