



THE DRISKILL  
MEETING & EVENT MENUS



# Continental Breakfast

Alternative breakfast options to nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

## CONTINENTAL BREAKFAST

Buffet service time 90 minutes

- Sliced Seasonal Fruits, Berries and Whole Ripe Bananas
- Freshly Baked Croissants, Danish and Gluten Free Muffins
- Fresh Fruit and Greek Yogurt Parfaits
- Housemade Granola and Round Rock Honey
- Housemade Muesli
- Grated Apple, Granola, Oats, Local Honey, Cream Milk and Greek Yogurt, Toasted Coconut and Diced Fresh Fruits
- Tray Passed Orange and Grapefruit Juices

**\$45** Per Guest

## CONTINENTAL BREAKFAST ENHANCEMENTS

Enhancements need to be ordered alongside a Continental Breakfast or Breakfast Buffet and should be ordered for the entire guest count

- Build Your Own Parfait | \$12 Per Guest  
Greek Yogurt, Raspberries, Strawberries, Blueberries, Blackberries, Diced Melon, Toasted Coconut, Dried Cranberries, Golden Raisins, Toasted Almonds, Round Rock Honey, Agave Syrup, Housemade Granola
- Breakfast Tacos, an Austin Staple | \$8 Each  
*Individually wrapped* Bacon Egg and Cheddar Potato Egg and Jack Cheese Chorizo Egg and Queso Fresca Salsa Verde and Salsa Rojo
- Austin’s Own Rosen’s Bagels | \$17 Per Guest  
Plain and Everything Fresh Made Bagels Assorted Cream Cheese - Plain, Strawberry, Chive, Smoked Salmon and Capers, Red Onion Whipped Honey Butter and Housemade Jam
- Biscuits and Gravy | \$9 Per Guest  
Freshly Baked Buttermilk Biscuits, Hudson Local Sausage Cream Gravy Texas Bourbon Maple Syrup, Housemade Jam, Honey Whipped Butter
- Breakfast Sandwiches (Select Two): | \$18 Per Guest  
**Texas Bacon, Egg and Cheese** - Scrambled Egg Bacon and Cheddar Cheese Croissant **Croque Monsieur** - Classic Grilled Ham and Gruyere Sandwich, Pommery Mustard and Mornay sauce  
*Enhance with a fried egg for \$5 to make a Croque Madam* **Egg White Burrito** - Sautéed Spinach, Feta Cheese and Divina Tomatoes    **Toasted Everything Bagel** - Open Faced with Smoked Salmon, Finely Chopped Red Onion, Tomato Concasse, Dill Cream, Cheese and Salmon Caviar **Paris Benedict** - Open Faced Croissant, Ham and Brie, Soft Poached Egg and Sauce Maltaise
- Hot Cereal (Select One) | \$9 Per Guest  
**Barton Mill White Grits** - Scallions, Smoked Cheddar, Butter and Crispy Bacon and Serrano Chilies **Gristmill Steel Cut Oats** - Raisins, Cranberries, Brown Sugar, Toasted Almonds

Prices are subject to 26% taxable service charge and current Texas sales tax of 8.25%.Menu pricing may change based on availability and market conditions.

# Breakfast of the Day & Brunch Buffets

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an **alternate day**, price will be **\$64 per guest**. *For groups less than 20, a \$5.00 per person surcharge will be added.*

## BREAKFAST OF THE DAY AND BRUNCH ENHANCEMENTS

*Enhancements should be ordered for the entire guest count*

1886 Café Texas and Classic Belgium Waffles Enhancement | \$19 Per Guest

Fresh Berries, Sliced Bananas, Candied Pecans, Maple Syrup, Chantilly Cream, and Housemade Jam

Bagels & Lox Enhancement | \$22 Per Guest  
Austin's Own Rosen's Plain and Everything Bagels Sliced Smoked Scottish Salmon, Tomatoes, Onions, Capers Assorted Cream Cheese - Plain, Strawberry and Chive Cream Cheese

Avocado Toast Enhancement | \$20 Per Guest  
Toasted Multigrain Bread, Smashed Avocado, Arugula, Poached Eggs, Heirloom Baby Tomato Salad, Texas Extra Virgin Olive Oil, Pecan Balsamic and Cotija Cheese

Omelet & Egg Station Enhancement | \$29 Per Guest | \$300 1 Chef Attendant per 50 Guests  
Omelets or Eggs Prepared to Order: Ham, Chorizo, Bacon, Smoked Salmon, Spinach, Tomatoes, Peppers, Onions, Jalapenos, Cheddar Jack, Feta and Goat CheeseWhole Eggs and Egg Whites Available Yellow Bird Hot Sauces and Housemade Salsa Rojo *50 Guest Minimum*

## THE SUNRISE SKILLET: MONDAY / WEDNESDAY / FRIDAY / SATURDAY

*Buffet service time 90 minutes*

Tray Passed Orange and Cranberry Juice  
Seasonal Sliced Fruit and Berries

## THE ALL-AMERICAN: TUESDAY / THURSDAY / SUNDAY

Tray Passed Orange and Grapefruit Juice  
Sliced Seasonal Fruits and Berries

Seasonal Berry and Yogurt Parfaits  
With House made Granola

Fresh Baked Croissants, Danishes and Gluten Free Muffins

Breakfast Egg Casseroles:

- Scrambled Eggs, Rojo Salsa, Potato, Mexican Chorizo and Crisp tortillas
- Scrambled Eggs, Baby Spinach, Divina Tomato, and Goat cheese
- Scrambled Eggs, Crème Fraiche and Chives

*Served with Milagro Flour Tortillas*

Cage Free Soft Scrambled Eggs

Shredded Hash Browns

Tender Belly Bacon

Please Select a Secondary Protein  
Grilled Ham Steak Hudson’s Local Breakfast Sausage Turkey Jalapeno Sausage

Yellow Bird Hot Sauces and Homemade Salsa Rojo

Tiny House Coffee and Tazo Tea Selections

**\$59***Per Guest*

## BRUNCH

*This menu is designed for a minimum of 50 guests, for smaller groups there will be a \$10 per person surcharge added Buffet service time 90 minutes*

Selection of Chilled Juices

Fresh Baked Croissants, Danishes and Gluten Free Muffins

.....

Lime, Avocado, Greek Yogurt and Granola Parfait

.....

Sunrise Skillets

-Scrambled Eggs, Artisanal Breakfast Potatoes, Mexican Chorizo and Salsa Rojo, Crisp Corn Tortillas -Scrambled Eggs Sautéed Baby Spinach, Divina Tomatoes and Goat Cheese -Soft Scrambled Eggs with Crème Fraiche and Chives

.....

Fresh Flour tortillas

.....

Yellow Bird Hot Sauces & Housemade Salsa Rojo

.....

Tiny House Coffee, Decaffeinated Coffee & Tazo Tea Selections

.....

**\$59***Per Guest*

Orange, Ruby Red Grapefruit and Cranberry

.....

Seasonal Whole and Sliced Fruits

.....

Individually Packaged Fruit and Plain Yogurts

.....

Scrambled Eggs, Potato Medley, Thick Cut Bacon and Hudson's Breakfast Sausage

.....

Fresh Baked Breakfast Pastries, Croissants, and Gluten-Free Muffins

.....

Classic or Jumbo Lump Crab Benedict

*Select One*

.....

Marinated Grilled Prime Aged NY Strip Loin with Chimichurri

.....

Sliced Chicken Breast in Thyme Cream

.....

Sugared Baby Carrots

.....

1886 Cafe Selection of Miniature Desserts

.....

Libations | \$15 Per Drink | \$200 1 Bartender per 75 Guests

- Mimosa
- Sparkling Wine
- French 75

.....

**\$120***Per Guest*

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Plated Breakfast

Served with Breakfast Pastries, Whipped Butter & House made Jam, Orange Juice, Locally Roasted Organic Tiny House Coffee and Tazo Tea selections  
Please Select One Plated Option for Your Entire Group

ALL AMERICAN

Potato Medley, Fresh Thyme

.....

Scrambled Eggs, Chives

.....

Local Breakfast Sausage, Thick Cut Bacon

.....

**\$45***Per Guest*

AVOCADO TOAST

Driskill Multi Grain Bread, Smashed Avocado, Poached Eggs, Alfalfa Sprouts, Truffle Oil, Heirloom Tomato Salad

.....

**\$47***Per Guest*

STEAK AND EGGS

Marinated Grilled Hanger Steak  
.....  
Scrambled Eggs, Chimichurri, Roasted Potatoes  
.....  
Arugula Salad with Grilled Tomatoes and Goats Cheese  
.....  
**\$49** *Per Guest*

TEXAS SHAPED BUTTERMILK WAFFLE

Pure Maple Syrup, Chantilly Cream, Seasonal Berries,  
Caramelized Banana  
*add Tender Belly Bacon \$5*  
.....  
**\$42** *Per Guest*

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Breaks of the Day

A part of Hyatt’s menu of the day program, our AM and PM breaks of the day are designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be +\$5 per guest. Break packages served for up to 30 minutes

AM BREAK OF THE DAY MONDAY / THURSDAY

Cucumber Ginger Limeade  
.....  
DIY Trail Mix  
Housemade Granola, Sugared Pecans, Roasted Cashews,  
Toasted Walnuts, Sliced Almonds Toasted Coconut, Dried  
Cranberries, Rasins, M&M's, Heath Bar Crunch and Pretzel Sticks  
.....  
Specialty Bars  
Crème Brûlée, Salted Caramel Brownie, S'mores  
.....  
**\$26** *Per Guest*

AM BREAK OF THE DAY TUESDAY / FRIDAY / SUNDAY

Orange, Ginger and Beet Juice  
.....  
Croissant Donut, Cheese Danish Squares, Kouign Amann  
.....  
Housemade Hummus  
with Grilled Pita, Baby Carrots, and Celery  
.....  
**\$26** *Per Guest*

AM BREAK OF THE DAY WEDNESDAY / SATURDAY

Assorted Mini Cupcakes and Bars  
.....  
Chef Curated Mini Soup and Sandwich  
Rich Tomato Soup and Grilled Three Cheese Sandwiches  
.....  
**\$26** *Per Guest*

PM BREAK OF THE DAY MONDAY / THURSDAY

Chilled Apple Cider  
.....  
Pretzel and Churro Bar  
.....  
Fresh Salted Pretzels  
Beer Cheese and Grain Mustard  
.....  
Cinnamon Sugar Churros  
With Vanilla and Chocolate Sauce Dipping Sauces  
.....  
**\$26** *Per Guest*

PM BREAK OF THE DAY TUESDAY / FRIDAY / SUNDAY

- The Lemonade Stand
- Me and The Bees Assorted Lemonades:
- Original
  - Mint Ginger
  - Black Cherry

- Housemade Assorted Beverages:
- Cucumber Ginger Limeade
  - Strawberry Lemonade
  - Mint Lemonade

Chipotle Popcorn

Fresh Strawberries and Cream

Lemon Bars

**\$25** *Per Guest*

PM BREAK OF THE DAY WEDNESDAY / SATURDAY

The Salsa Bar

Malanga, Plantain, and Tortilla Chips Assorted Salsas: Poblano  
Pumpkin Seed, Roasted Pineapple, Mango, Salsa Rojo, Salsa  
Verde

Virgin Pina Colada

Bunuelos

Crisp Tortillas Tossed in Cinnamon Sugar Mexican Chocolate  
Sauce

**\$28** *Per Guest*

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Alternative Break Options

Alternatives to the Break of the Day, these Break packages offer up some additional variety to your daily programs. Each break is served for up to 1 hour, unless otherwise noted.

FRUIT & SMOOTHIE BAR (25 GUEST MINIMUM)

Chili Spiced Jicama Sticks

Fresh Fruit Skewers

Watermelon and Mint Cocktail

Locally Sourced Fresh Fruit & Juice Smoothies

**\$28** *Per Guest*

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Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

All Day Beverages | \$48 Per Guest  
Tiny House Regular and Decaf Coffee Espresso Coffee Assorted  
Hot Tea Assorted Sodas Still & Sparkling Waters *(8 Hour Service)*  
.....  
Half Day Beverages | \$32 Per Guest  
Tiny House Regular and Decaf Coffee Espresso Coffee Assorted  
Hot Tea Assorted Sodas Still & Sparkling Waters *(4 Hour Service)*  
.....

ASSORTED BOTTLED & CANNED BEVERAGES

Assorted Bottled Juices | \$8 Each  
.....  
Assorted Kevita Probiotic Juices | \$8 Each  
.....  
Bottled Iced Tea | \$8 Each  
.....  
Red Bull | \$8 Each  
Regular & Sugar Free  
.....

ASSORTED SODAS

**\$8***Each*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Breakfast Bakeries | \$72 Per Dozen  
.....  
Assorted Bagels With Flavored Cream Cheese | \$72 Per Dozen  
.....  
Housemade Cinnamon Rolls | \$65 Per Dozen  
.....  
1886 Bakery Cookies | \$65 Per Dozen  
.....  
1886 Brownies, Blondies And Lemon Bars | \$65 Per Dozen  
.....  
Homemade Cupcakes | \$72 Per Dozen  
.....

WATER & OTHER BEVERAGE STATIONS

Apple Cider | \$75 per Gallon  
.....  
Hibiscus Iced Tea | \$60 Per Gallon  
.....  
Hot Chocolate | \$75 per Gallon  
.....  
Fruit & Herb Infused Water | \$25 per Gallon  
.....  
Jasmine Green Tea Lemonade | \$55 per Gallon  
.....

ASSORTED STILL & SPARKLING WATER

**\$8***Each*

SNACKS

Assorted Full Size Candy Bars | \$6 Each  
.....  
Individual Bags Of Chips, Popcorn & Pretzels | \$7 Each  
.....  
Assorted Individual Yogurts | \$7 Each  
.....  
Greek Yogurt, Housemade Granola And Berry Parfaits | \$8 Each  
.....  
Sliced Seasonal Fruit And Berries | \$14 Per Guest  
.....  
Garlic Bread Sticks, Crudite & Hummus | \$14 Per Guest  
.....

Donut Holes | \$8 Per Guest  
Served with Mexican Cinnamon Sugar and Chocolate Sauce(2  
*Pieces per Guest*)  
.....  
Driskill Housemade Trail Mix | \$10 Per Guest  
.....  
Housemade Granola And Cranberry Walnut Bars | \$65 Per Dozen  
.....

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## Afternoon Tea

Afternoon Tea is a tradition here at The Driskill, and you can host your own private Tea! .

### AFTERNOON TEA

Tea Scones  
Cranberry Orange Scones, Clotted Cream, Lemon Curd,  
Housemade Berry Jam  
.....  
Scandinavian Style Open Faced Tea Sandwiches (Select Four)  
• *Deviled Egg Salad, Scallions, Cajun Caviar*  
• *Smoked Salmon, Dill Cream Cheese, Pickled Onion, Capers*  
• *Slow Roasted New York Strip, Mushroom Duxelles, Micro Arugula*  
• *Housemade Lemon Ginger Ricotta, Cucumber*  
• *Olive Tapenade, Prosciutto, Goat Cheese*  
• *Helen Corbitt's Chicken Salad, Red Grape, Fine Herb*  
• *Turkey, Hummus, Brie, Peppered Bacon*  
.....

Sweets (Select Three)  
• *French Macarons*  
• *Assorted Profiteroles*  
• *Tea Cookies*  
• *Assorted Bon Bons*  
• *Chocolate Covered Strawberries*  
• *Lemon Tarts with Toasted Meringue*  
• *Assorted Petit Fours*  
.....

Selection of Tazo Teas  
.....  
**\$80***Per Guest*

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Antipasto of Grilled and Roasted Vegetables, Texas and Italian  
Charcuterie and Local Cheeses | \$30 Per Guest  
.....

### LIBATIONS

Mimosa  
.....  
Sparkling Wine  
.....  
French 75  
.....  
**\$14***Per Drink*  
  
**\$150***1 Bartender per 75 Guests*



# Buffet Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice. All Lunch Buffets are served with Iced Tea, Tiny House Coffee and Tazo Tea Selections. Service Time is 90 Minutes Prices noted are for the designated day only, if chosen on an alternate day, price will be \$75 per guest. *For groups less than 20, a \$5.00 per person surcharge will be added.*

## MONDAY / THURSDAY

Helen Corbitt's Cheese Soup with Sourdough Croutons
Arugula Salad with Pickled Onions, Divina Tomatoes and Crumbled Feta
Cold Sandwiches
<i>Select Two</i>
<ul style="list-style-type: none"><li>• Shrimp Salad Roll with Mary Rose Sauce</li><li>• Helen Corbitt's Chicken Salad Croissant, Red Grapes, Mustard, Celery</li><li>• Ham &amp; Cheddar, Pomeroy Mustard and Mayo on Spinach Tortilla Wrap</li><li>• Classic Caprese Sandwich of Fresh Tomatoes, Basil Pesto and Mozzarella on 1886 Grain Bread</li></ul>
Hot Sandwiches
<i>Select One</i>
<ul style="list-style-type: none"><li>• Classic Reuben, Corned Beef, Sauerkraut, Thousand Island, Marbled Rye</li><li>• The Cuban, Pressed Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard</li><li>• Grilled Chicken Sandwich, Beefsteak Tomato, Roasted Red Onion and Swiss Cheese</li><li>• Eggplant Parmesan with San Marzano Tomato Sauce on Potato Bun</li></ul>
Toasted Almond and Chocolate Treats
Chef's Choice Daily Dessert
<i>\$70 Per Guest</i>

## WEDNESDAY / SUNDAY

Build Your Own Salad
<i>Artisanal GreensChopped Romaine HeartsCucumberPickled OnionsHeirloom cherry tomatoesSliced RadishesJulienne of CarrotsChick PeasCheddar CheeseGoat CheeseGarlic CroutonsSugared PecansToasted AlmondsCaesar, Ranch &amp; Champagne dressings</i>

## TUESDAY / SATURDAY

Baby Wedge Salad, Cherry Tomatoes, Crumbled Blue Cheese, Crumbled Bacon, Prosecco Vinaigrette, Ranch and Blue Cheese Dressings
Proteins
<i>Select Three</i>
<ul style="list-style-type: none"><li>• Sliced Smoked Brisket</li><li>• Jalapeno Cheddar Smoked Sausages</li><li>• Pecan Smoked Pork Spare Ribs</li><li>• BBQ Chicken</li></ul>
Housemade Traditional and Dr. Pepper BBQ Sauce
Borracho Beans
Spiced Mexican Style Corn on the Cobb
Bread and Butter Pickles
Soft White Rolls with Sweet Butter
Fresh Watermelon Slices
Toasted Almond and Chocolate Treats
Chef's Choice Daily Dessert
<i>\$70 Per Guest</i>

## FRIDAY

Chicken Tortilla Soup
Build Your Own Tex Mex Caesar:
<i>Romaine HeartsCojita CheeseRoasted CornPickled OnionsFried Tortilla StripsClassic Caesar DressingAvocado Ranch DressingFajitas of Marinated Flank, Chipotle Chicken, Sautéed</i>

Sliced Avocado | \$5 per Guest  
*Enhanced Option*

Grilled Aubergine with Achiote Sesame Soy Salsa

Additional Proteins  
*Select Two*

- Sliced Roasted Prime NY Strip
- Achiote and Orange Marinated Grilled Breast of Chicken
- Pan Seared Filet of Salmon
- Smoked Turkey
- Mustard Crusted Roast Loin of Pork
- Sauteed Garlic Shrimp +\$5pp

Toasted Almond and Chocolate Treats

Chef's Choice Daily Dessert

**\$70***Per Guest*

*Onions & PeppersBlack BeansGuacamoleCremaShredded CheddarPico de Gallo Flour Tortillas*

Toasted Almond and Chocolate Treats

Chef's Choice Daily Dessert

**\$70***Per Guest*

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## Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. Three-Course Plated Lunches are Served with Bread, Butter, Iced Tea, Tiny House Coffee and Tazo Tea Selections. The Starter, Starch, Vegetable and Dessert will be the same for all guests. Indicator cards with entree choices will be mandatory at place setting. Starters and Desserts are included in entree price unless otherwise noted per person.

### STARTER

Select Soup or Salad  
Soup

- Helen Corbitt's Cheese Soup with Sourdough Croutons
- Chicken Tortilla Soup
- Chilled Watercress and English Pea Soup
- Leek and Potato Soup

Salad

- Bibb Salad, Texas Ruby Red Grapefruit, Poppyseed Dressing
- Baby Wedge Salad, Bacon, Beef Steak Tomato and Blue Cheese Dressing
- Prosciutto Wrapped Romaine Hearts, Crushed Garlic, Croutons and Caesar Dressing

*Enhanced Options*

- She Crab and Boursin Bisque +\$6.00
- Salad of Smoked Breast of Duck, Arugula Cambozola, Sugared Pecans and Cherry Gastrique +\$8.00

### PRE-SELECTED ENTREES

Petite Filet Cattle Baron Butter | \$65 Per Guest  
5oz Choice Filet, Duck Fat Rosti Potatoes, Baby Frisee and Confit Tomatoes

Roast Loin of Pork | \$55 Per Guest  
Mustard Cream

French Cut Roasted Chicken Breast | \$60 Per Guest  
Lemon Thyme Jus

Grilled Breast of Chicken | \$58 Per Guest  
Beef Steak Tomatoes, Spinach and Brie

Filet of Salmon | \$60 Per Guest  
Chive Beurre Blanc

Gnocchi Arrabiata | \$60 Per Guest

## SIDES

### Vegetables

#### Select One

- Sugared Baby Carrots
- Sweet Chili and Maple Brussel Sprouts
- Grilled Asparagus
- Buttered Broccolini

### Starch

#### Select One

- Smoked Cheddar Cheese Grits
- Wild Mushroom Parmesan Risotto
- Double Butter Whipped Potatoes
- Herb Roasted Fingerling Potatoes
- Potato Pancake

Spicy Tomato & Fennel Sauce, Wilted Spinach, Parmesan Tuille, Parmesan Foam

Beet Risotto | \$59 Per Guest

Red Currant Jelly and Goat Cheese, Sauteed Swiss Chard, Roasted Baby Golden Beets

Vegetable Lattice Tart | \$59 Per Guest

Carrot Cumin Puree, Lemon & Garlic Scented Broccolini

## DESSERT

### Select One

- Lemon Meringue Tart, Raspberry Coulis
- Flourless Cocoa Cake, Butterscotch Mousse, Banana Compote
- Red Velvet Marquis Cheesecake Mousse, Fresh Berries and Cream
- Red Berry and Mascarpone Mousse, Vanilla Chantilly
- Apple Cranberry Crumble, Butterscotch Sauce

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## Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

### LUNCH TO GO

#### Pre-selected Sandwiches

Select up to Three Options *Guarantees must be provided for each option*

- Helen Corbitt’s Chicken Salad Croissant with Red Grapes, Celery and Mustard
- Ham & Cheddar on Spinach Tortilla with Pommery Mustard and Mayo
- Classic Caprese Sandwich with Fresh Tomatoes, Basil Pesto and Mozzarella on Fresh Baked Grain Bread
- Turkey BLT on Housemade Croissant

### ENHANCE YOUR LUNCH

#### Add Sodas and Bottled Water

**\$7** *Each*

- Portobello Mushroom; Roasted Red Peppers, Arugula and Pesto Mayo on Potato Bun
- Southwest Grilled Chicken Wrap with Sweet Corn and Bell Pepper Salad in a Spinach Tortilla

Side

- Bowtie Pasta Salad with Peppers, Onions, Leeks, Olives, Tomatoes, Texas Spiced Olive Oil and Mandarin Balsamic

Dessert

- 1886 Chocolate Chip Cookie

**\$60** Per Guest

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## Half-Day and Full-Day Options

These packages include everything you need to fortify your guests for any half-day or full day meeting. Additional \$15 per person for less than 25 guests.

### HALF DAY MORNING

Continental Breakfast

*Selection of Chilled Juices - Orange and Ruby Red Grapefruit  
Seasonal Whole Fruit Fresh Baked Breakfast Pastries, Croissants,  
and Gluten Free Muffins Individual Fruit and Plain Yogurts*

AM Break of the Day

*Featured AM Break of the Day for the Specific Day of the Week*

Lunch Buffet of the Day

*Featured Lunch Buffet of the Day for the Specific Day of the Week*

**\$136** Per Guest

### FULL DAY PACKAGE

Continental Breakfast

*Selection of Chilled Juices - Orange and Ruby Red Grapefruit  
Seasonal Whole Fruit Fresh Baked Breakfast Pastries, Croissants,  
and Gluten Free Muffins Individual Fruit and Plain Yogurts*

AM Break of the Day

*Featured AM Break of the Day for the Specific Day of the Week*

### HALF DAY AFTERNOON

PM Break Of The Day

*Featured PM Break of the Day for the Specific Day of the Week*

Lunch Buffet of the Day

*Featured Lunch Buffet of the Day for the Specific Day of the Week*

**\$92** Per Guest

### BEVERAGE PACKAGES

Half Day Beverages | \$32 Per Guest

Tiny House Regular and Decaf Coffee Espresso Coffee Loose Leaf  
Tea Assorted Sodas Still & Sparkling Waters

All Day Beverages | \$48 Per Guest

Tiny House Regular and Decaf Coffee Espresso Coffee Loose Leaf  
Tea Assorted Sodas Still & Sparkling Waters

Lunch Buffet of the Day  
*Featured Lunch Buffet of the Day for the Specific Day of the Week*

PM Break Of The Day  
*Featured PM Break of the Day for the Specific Day of the Week*

**\$155** *Per Guest*

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## Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Hors d'Oeuvres may be passed or displayed. Order in Increments of 25 Pieces per hors d'Oeuvre.

### COLD SELECTIONS

Tomato Parmesan Bruschetta Crostini with Chiffonade of Basil and Mint **V** | \$9 Per Piece

Antipasto Skewer of Olive, Artichoke, Tomato and Mozzarella **V** | \$9 Per Piece

Endive Spears with Whipped Stilton, Port Wine and Crumbled Walnuts **V** | \$9 Per Piece

Strawberry Whipped Boursin with Candied Pecan Balsamic Drizzle **V** | \$9 Per Piece

Watermelon and Goat Cheese Pecan Balsamic **V** | \$9 Per Piece

Tuna Poke Soy Scallion Ponzu in Sesame Tuille | \$9 Per Piece

Devilled Egg Crumbled Chicharrons | \$9 Per Piece

Scallop Ceviche in Crispy Tuille | \$9 Per Piece

Saffron Potato with Caviar | \$9 Per Piece

Marie Rose Cocktail Shrimp | \$9 Per Piece

### WARM SELECTIONS

Vegetable Samosas **V** | \$9 Per Piece

Spanakopita **V** | \$9 Per Piece

Parisienne Gnocchi with Aged Parmesan and Tarragon Garlic Cream **V** | \$9 Per Piece

Buffalo Cauliflower, Shaved Celery and Blue Cheese **V** | \$9 Per Piece

Sweet Pea Cream, Petit Pois with Mint **V** | \$9 Per Piece

The Driskill Crab Cake with Chipotle Aioli | \$9 Per Piece

Mini Beef Wellington | \$9 Per Piece

Open Faced Lamb Sliders with Cucumber Yogurt Sauce | \$11 Per Piece

Candied Bacon with Jalapeno Drizzle | \$9 Per Piece

Arancini with Spicy Marinara Sauce | \$9 Per Piece

Oysters Rockefeller with Spinach and Cheese Sauce | \$11 Per Piece

Lobster Bisque with Caviar Crema | \$11 Per Piece

Shrimp Andouille Kebab | \$9 Per Piece

Coquilles Saint Jacques | \$15 Per Piece

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

SEAFOOD SELECTION

(8) Pieces per Guest

Gulf Shrimp

Cocktail Crab Claws

Pre-shucked Oysters

Tuna Poke Tostadas

Smoked Fish Pate and Crostini

Cocktail and Marie Rose Sauce

\$65 Per Guest

CHEESE AND CHARCUTERIE

A Selection of Chef Curated Classic Italian Meats and Specialty Cheeses to include Capicola, Mortadella, Prosciutto, Salami and Spanish Chorizo Stilton, Red Neck Cheddar, Saint Andre, Aged Gouda, Texas Style Pimento Cheese

Presented with Fruit Compote, Honeycomb, and Fresh Grapes and Berries

Lavosh, Crostini and Assorted Crackers

\$48 Per Guest

TEXAS SMALL PLATES

Minimum of two selections required

Wild Mushroom Ravioli Buratta | \$21 Per Guest

THE CHEESE CAVE

Seasonal Fruit, Jams and Nuts

Flatbread and Lavosh

A Selection of Chef Curated Local and International Cheeses

\$33 Per Guest

MEZZE STATION | HUMMUS TRIO

Creamy Roasted Garlic Hummus, Red Pepper Hummus and Smoked Beet Hummus

Assorted Cured and Dried Olives

Grilled and Roasted Vegetables

Focaccia Bread, Truffle, Olive and Crispy Garlic Oil and Shaved Parmesan

Balsamic Shallots, Olive Poached Garlic, White Anchovies

\$42 Per Guest

CHEF'S SPECIALTIES

Minimum of one dozen per selection

Spiced Doughnuts

Balsamic Syrup, Texas Olive Oil, Dehydrated Nicoise Olives and Shaved Tomato Ice *1 Server Attendant per 100 Guests - \$100*

Colorado Rack Of Lamb en Crepinette | \$21 Per Guest  
Wild Mushrooms, Mustard and Spinach Minted Potato Tuille, Rosemary Garlic Jus *1 Chef Attendant per 100 Guests - \$300*

Lobster Bisque “Risotto” | \$21 Per Guest  
Mascarpone Citrus and Chives, Lobster Medallions *1 Server Attendant per 100 Guests - \$100 each*

Coffee Braised Beef Short Rib | \$21 Per Guest  
Smoked Cheddar Grits, Crispy Fried Leeks *1 Server Attendant per 100 Guests - \$100 each*

Baked Sea Scallops | \$28 Per Guest  
Sautéed Spinach, Lemon Grass and Caviar Beurre Blanc *1 Server Attendant per 100 Guests - \$100*

Tandoori Spiced Shrimp | \$21 Per Guest  
Squid ink Pasta, Cilantro Gelee *1 Server Attendant per 100 Guests - \$100*

TIMELESS CLASSICS

*Minimum of 15 guests*

Tiramisu

French Macarons

Assorted Profiteroles

**\$25***Per Guest*

tossed in Cinnamon Sugar

Caramel Stuffed Churros

Assorted Chocolate Truffles

Assorted Petit Fours

Seasonal Fruit Tart with Vanilla Bean Pastry Cream

1886 Brownies

Lemon Bars

Red Velvet Mini Cakes

**\$72***Per Dozen*

HOMEMADE ICE CREAM AND CHURROS

*Minimum of 35 guests*

Vanilla and Chocolate Ice Cream

Waffle Cones, Bowls

Churros

Caramel Sauce, Chocolate Sauce, and Strawberry Sauce

**\$28***Per Guest*

**\$100***1 Server Attendant per 100 Guests*

Prices are subject to 26% taxable service charge and current Texas sales tax of 8.25%.Menu pricing may change based on availability and market conditions.

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. A uniformed chef attendant is required for each station at \$300 per attendant. 1 Chef attendant per 100 guests. All carving stations include an assortment of fresh rolls and butter.

GRILLED PRIME NY STRIP

Red Wine Demi-Glace

Double Butter Whipped Potatoes

Creamy Horseradish

Chimichurri

Sugared Baby Carrots

**\$52** *Per Guest*

SMOKED TURKEY

Sage Onion Jus

Cranberry Sauce

Slider Buns

Mustard and Mayo

**\$39** *Per Guest*

SALMON WELLINGTON

Faroe Island Salmon, Spinach, Chopped Eggs and Steamed Rice with Champagne and Chive Beurre Blanc

**\$49** *Per Guest*

ASIAN STYLE CRISPY SKIN COOKED PORK BELLY

Scallion Pancakes

Pineapple Teriyaki Sauce

**\$42** *Per Guest*

WHOLE ROASTED SUCKLING PIG

Apple Compote

Chicharrons

**\$48** *Per Guest*

MUSTARD CRUSTED BONELESS LEG OF LAMB

Dauphinoise Potatoes

Garlic Rosemary Jus and House Made Mint Sauce

**\$47** *Per Guest*

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Chef Action Stations

An ideal complement to your reception, our chef stations feature our amazing Chefs and attendants creating a variety of delicious food options within your event space.

SALAD BAR

True Harvest Farms Handpicked Greens

Roasted Baby Beets, Divina Tomatoes, Chopped Grilled Scallions, Diced Cucumber, Kalamata Olives, Shaved Cauliflower, Grilled Broccolini, and Zucchini

TRADITIONAL TACO BAR

Shaved Rare Tri Tip, Pepper and Onions, Flour Tortillas

Pulled Pork BBQ, Pickled Red Onions

Achiote Marinated Grilled Chicken



Roasted Pearl Onions, Chopped Fresh Herbs

Crumbled Goat, Blue, and Feta Cheeses,

Grated Cheddar and Parmesan, Neuskes Bacon Lardons,  
Chopped Egg Yolks and Whites

Avocado Ranch, Citrus Vinaigrette, Texas Olive Oil and Pecan Balsamic

Assorted Crostini's, Breads, Lavosh

**\$35***Per Guest*

**\$100***1 Server Attendant per 100 Guests*

PASTA AND RISOTTO STATION

Served Risotto - Select One

- Saffron Scallop and Shrimp Risotto with Asparagus Tips and Mascarpone, and Finished with Basil Oil and Micro Greens
- Wild Mushroom Risotto, Served on Grilled Portabella and Finished with Truffle Dust

Served Pasta - Select one

- Chianti Braised Short Rib and Cavatappi Pasta, Parmesan Cheese Shaved to Order
- Orzo Pasta with Mussels, Shrimp, Scallops and Calamari, Lobster Sauce, and Finished with Crème Fraiche

Prepared to order Pasta - Select One

- Bowtie Pasta with Spinach, Sundried Tomatoes and Pesto, Goats Cheese Pearls and Toasted Pine Nuts
- Orrichetti Pasta, Sweet Italian Sausage, Divina Tomatoes, Grilled Scallions, Swiss Chard and Toasted Almond Slivers with Garlic Cream

**\$45***Per Guest*

**\$300***1 Chef Attendant per 100 Guests*

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Late Night Snacks

The perfect ending for your event, a late-night bite to send your guests off feeling satisfied and happy.

SPECIALTY BURGER BAR

Assortment of Sliders

*Cheeseburger with House Made PickleLamb Burger Divina Tomato and TzazikiFricadellas with BriePortabellas*

Pico, Sour Cream, Guacamole and Shredded Cheddar and Cojita Cheese

**\$38***Per Guest*

**\$300***1 Chef Attendant per 100 Guests*

STREET TACOS

- Each of the below options appropriately garnished
- House Made Salsa Verde and Salsa Rojo
- Lime Wedges and Chopped Cilantro

Pomme Frites  
*Spicy KetchupMayoGravy*

Passed Mini Milkshakes

**\$45***Per Guest*

FRY BAR

- Ketchup, Spicy Ketchup, Mayonnaise, Garlic Mayonnaise and Gravy
- Served in Paper Boats

French Fries

Onion Rings

Tater Tots

**\$20***Per Guest*

ICE CREAM SUNDAE BAR

Served in Martini Glasses and Banana Split Boats

Assorted Ice Cream

Bananas

Toppings to Include

- Strawberry Sauce, Chocolate Sauce, Caramel Sauce
- Maraschino Cherries, Chopped Pecans Sprinkles,
- Whipped Cream

**\$35***Per Guest*

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Dinner Dessert Station

A Variety of 8 Assorted Miniature Pastries, 3 Baby Cupcakes, and 5 Petit Tartlets

Carne Asada

Al Pastor

Barbacoa

Passed Churros

**\$45***Per Guest*

GYRO STATION

Assortment below includes Pita Pockets, Lettuce, Tomatoes, Onions, Tzaziki Sauce

Lamb Kofta

Shaved Chicken

Falafel

**\$45***Per Guest*

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# Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. There is a 50 person minimum for personal preference dining. Personalized Menu Cards will be provided at each guest place setting. Please allow two hours for dining service to ensure your guests can enjoy the personal preference dining experience. Served with Locally Roasted Tiny House Coffee and Tazo Tea Selections and Bread and Butter

## APPETIZER

Select One

Wild Mushroom Ravioli - Shaved Parmesan, Garlic Cream and Fresh Snipped Chives | \$18 Per Guest

Jumbo Lump Crab Cake on Sweet Corn Sauce, Roasted Red Pepper Coulis Crispy Fried Leeks | \$25 Per Guest

Beef Carpaccio, Capers, Shallots, Fresno Chilies and a Garlic Aioli | \$21 Per Guest

Seared Scallops on Wilted Spinach, Parmesan Quinoa, Red Pepper Beurre Blanc | \$25 Per Guest

Parisians Gnocchi Sautéed and finished with Herb Beurre Blanc and Grated Parmigiana | \$18 Per Guest

## SALAD

Select One

Signature Driskill Salad, Cucumber, Carrot Curls, Candied Pecans, Tomatoes, Prosecco Vinaigrette

Tuscan Kale, Arugula, Poached Farro, Pistachios, Grilled Peaches, Tear Drop Tomatoes, Fresh Mint and Olive Oil Citrus Dressing

Baby Spinach Salad, Crumbled Bacon, Toasted Walnuts, Raspberry Walnut Dressing and “Humboldt Fog” Blue Cheese

Tomato Mozzarella Stack, Baby Frisee, Texas Olive Oil and Balsamic Dressing

Wedge, Baby Iceberg, Nueske Bacon Lardon, Confit Baby Heirloom Tomato, Pickled Red Onion, Crumbled Stilton, Avocado

## SOUP

Select One

Lobster Bisque with Crème Fraiche

- (En Croute +\$5pp)

Creamy Wild Mushroom and Truffle Soup

- (En Croute +\$5pp)

Helen Corbitt’s Cheese Soup with Sourdough Croutons

Butternut Squash Aji Amarillo and Coconut Milk

Saffron Salmon and Mussel Soup “Paul Bocuse” En Croute | \$8 Per Guest

Enhanced Option

Chicken and Morel Mushroom Veloute | \$8 Per Guest

A Velvety Soup, Finished with Truffle Dusted Croutons and Micro Greens Enhanced Option

## ENTRÉE

Select One from Each Category

Sliced Roasted Beef Tenderloin “Au Poivre”

Café au Lait Green Peppercorn Sauce

Filet Mignon

7oz center cut filet steak Cattle Barron Butter

Berkshire Pork Chop

Thick Cut, Brined and seared Pork Chop Topped with Roasted Apples and a Goats cheese Cream

Chilean Seabass

Topped with Cajun Caviar Spinach and Tarragon Cream

Roasted Breast of Chicken

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### Cabbage and Bacon Slaw

Controlled trial with Head Broom, Blood and Control

Dermocare

### Red Currant Jelly and Goat Cheese

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.....

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# Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

## APPETIZER ENHANCEMENT

Jumbo Lump Crab Cake on Sweet Corn Sauce, Roasted Red Pepper Coulis, Crispy Fried Leeks | \$25 Per Guest

Wild Mushroom Ravioli Shaved Parmesan, Garlic Cream and Fresh Snipped Chives | \$18 Per Guest

Beef Carpaccio, Capers, Shallots, Fresno Chilies and a Garlic Aioli | \$21 Per Guest

Seared Scallops on Wilted Spinach, Parmesan Quinoa, Red Pepper Beurre Blanc | \$25 Per Guest

Parisians Gnocchi Sautéed and finished with Herb Beurre Blanc and Grated Parmesan | \$18 Per Guest

## SOUP

Lobster Bisque with Crème Fraiche

- (En Croute +\$5pp)

Creamy Wild Mushroom and Truffle Soup

- (En Croute +\$5pp)

Helen Corbitt’s Cheese Soup with Sourdough Croutons

Butternut Squash Aji Amarillo and Coconut Milk

Saffron Salmon and Mussel Soup “Paul Bocuse” En Croute | \$8 Per Guest

Chicken and Morel Mushroom Veloute | \$8 Per Guest  
A Velvety Soup, Finished with Truffle Dusted Croutons and Micro Greens

## ENTREE

*In the event we prepare multiple entrée selections (up to 3 selections) for your guests, the higher priced entrée price will apply to all entrees. If multiple entrees are selected, counts must be given 14 days in advance.*

Filet of Beef "The Driskill" | \$125 Per Guest

## SOUP OR SALAD

*Select One of the Following*

## SALAD

Signature Driskill Salad, Cucumber, Carrot Curls, Candied Pecans, Tomatoes, Prosecco Vinaigrette

Tuscan Kale, Arugula, Poached Farro, Pistachios, Grilled Peaches, Tear Drop Tomatoes, Fresh Mint, Olive Oil Citrus Dressing

Baby Spinach Salad, Crumbled Bacon, Toasted Walnuts, Raspberry Walnut Dressing and “Humboldt Fog” Blue Cheese

Tomato Mozzarella Stack Baby Frisée, Texas Olive Oil and Balsamic Dressing

Wedge, Baby Iceberg, Nueske Bacon Lardon, Confit Baby Heirloom Tomato, Pickled Red Onion, Crumbled Stilton, Avocado Ranch Dressing

## DESSERT

*Select One*

Chocolate Espresso Tart, Shortbread Cookie Dough, Coffee Cake and Espresso Cream

Dulce de Leche Pyramid, Walnut Brownie, Dulce de Leche

7oz Filet Mignon Topped with our Signature Cattle Baron Butter  
Roasted Garlic and Double Butter Whipped Potatoes Sautéed  
Spinach and Sugared Baby Carrots  
.....  
Sliced Tenderloin of Beef “Au Poivre” | \$120 Per Guest  
Roasted whole Beef Tenderloin Café aux Lait Green peppercorn  
sauce Sable Potatoes, Blistered Jumbo Asparagus Divina  
Tomatoes  
.....  
Daube of Beef Bourguignonne | \$115 Per Guest  
Red Wine Braised Beef Short Rib Smoked Cheddar Grits Steamed  
Asparagus and Baby Carrots  
.....  
Braised Pork Shank | \$115 Per Guest  
Apple Calvados Risotto, Fresh Herbs & Goat Cheese  
.....  
Slow Cooked Rack of Pork | \$90 Per Guest  
Roasted Apples and Goats Cheese Gratin Potatoes, sweet and  
savory Brussels sprouts  
.....  
Chicken “Florentine” | \$90 Per Guest  
French Cut Breast of Chicken, Seared and Roasted Double Butter  
Whipped Potatoes Broccolini and Baby Carrots  
.....  
Chilean Seabass | \$125 Per Guest  
Pan Seared and Topped with Cajun caviar Black Forbidden Rice  
with Tomatoes and Mushrooms Sugared Baby Carrots Tarragon  
Herb Sauce  
.....  
Seared Crispy Skin Salmon | \$90 Per Guest  
Sable Potatoes, Sautéed Baby Spinach and Divina Tomatoes  
Champagne Beurre Blanc  
.....  
Petit Filet and Baked Lobster Tail | \$130 Per Guest  
Garlic and Herb Beurre Blanc Gratin Potatoes Roasted Tri-Color  
Baby Carrots  
.....  
Parisian Gnocchi **V** | \$65 Per Guest  
Sautéed and Finished with Herb Beurre Blanc and Grated  
Parmesan  
.....  
Beet Risotto **V** | \$65 Per Guest  
Basil Pistachio Pistou, Swiss Chard, Goat Cheese  
.....  
Vegan Lattice Tart **VGN V** | \$65 Per Guest  
Carrot Cumin Puree, Lemon & Garlic Scented Broccolini  
.....

Chocolate Mousse and Salted Caramel  
.....  
Pineapple Coconut Cheesecake, Pineapple, Mango, and Passion  
Fruit Compote  
.....  
Apple Crumble, Toffee sauce  
.....  
Chocolate Marquis, Chocolate Mousse Glaze and Crumble,  
Raspberry Sauce.  
.....

*In the event we prepare multiple entrée selections (up to 3 selections) for your guests, the higher priced entrée price will apply to all entrees. If multiple entrees are*

selected, counts must be given 14 days in advance.

# Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Includes an Assortment of Bread, Coffee & Tea Service This menu is designed for a minimum of 50 guests, for smaller groups there will be a \$10 per person surcharge added

## SOUP

Select One

- Lobster Bisque with Crème Fraiche
- Helen Corbitt’s Cheese Soup with Sourdough Croutons
- Creamy Wild Mushroom and Truffle Soup
- Butternut Squash Aji Amarillo and Coconut Milk
- Consommé “Victorian” | Double Strength Consommé Garnished with Chicken Quenelles Sweet Peas and Truffle | \$8 Per Guest
- Saffron Salmon and Mussel Soup “Paul Bocuse” | \$8 Per Guest

## LEAFY GREENS

Select One

- Artisanal Greens Crumbled Feta, Tomato Concasse, Texas Pecan Balsamic
- Chopped Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing
- Ice berg Wedge, Bacon Lardons, Crumbled Blue Cheese Ranch Dressing
- Baby Arugula, Pickled Red Onions Goat Cheese and Champagne Dressing

## FROM THE SEA

Select One

- Medallions of Swordfish, Texas Pecan Butter

## SALAD

Select Two

- Tomato Mozzarella Stack Baby Frisée Texas Olive Oil and Balsamic Dressing
- Tuscan Kale, Arugula, Poached Farro, Pistachios. Grilled Peaches, Tear Drop Tomatoes Fresh Mint and an Olive Oil Citrus Dressing
- Texas Caviar, Black Beans, White Beans, Corn, Peppers, Red Onion, Cilantro, Jalapeno Dressing
- Sevilla Marinated Olive Salad, Pickled Garlic, Marcona Almonds, Roasted Tomato

## FROM THE LAND

Select One

- Sliced New York Striploin, Sauce Bordelaise and Wild Mushroom Ragout
- Shiner Bock Braised Beef Short Ribs, Roasted Shallots, and Baby Carrots
- Chorizo Stuffed Roast Loin of Pork, Black Bean Sauce
- Roasted Loin of Wild Boar, Herbal Gin and Juniper Sauce | \$10 Per Guest

## FROM THE COOP

Select One

- Herb and Garlic Crusted Breast of Chicken, Red Wine Mushrooms

Filet Of Salmon, Lobster Sauce

Bronzed Red Fish, Crawfish Butter

Halibut Bonne Femme | \$10 Per Guest

Enhanced Option

VEGETABLES

Select Two

Sugared Baby Carrots

Braised Belgian Endive

Grilled Asparagus

Steamed Broccolini

Egg Plant Parmesan

Maple Sweet Chili Brussels Sprouts

DESSERT

Chef's Choice (3) Dessert Options

\$145 Per Guest

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion. \*Upgraded wines may require a minimum bottle guarantee or an increase in cost per bottle for a broken case.

SPARKLING

\*Comte De Chamberi, Brut | \$60 Bottle

Chloe Prosecco, D.O.C., Italy | \$75 Bottle

and Pearl Onions

Smoked Breast of Turkey, Sage and Onion Gravy

Grilled Breast of Chicken, Spinach, Divina Tomatoes and Parmesan

BBQ Spiced Diamond H Quail

STARCH

Select One

Double Butter Whipped Potatoes

Duck Fat Rosti

Barton Spring Mill Grits Smoked Cheddar

Vegetable Risotto

Kase Spaetzle

Potato Gnocchi Caramelized Onions, Scallions and Brown Butter

SPARKLING ROSE

\*Moët et Chandon, Imperial Brut | \$150 Bottle

\*Roederer Estate, Brut | \$90 Bottle



\*Domaine St. Michelle, Brut | \$65 Bottle  
.....  
\*Veuve Clicquot, “Yellow Label”, Reims, France | \$140 Bottle  
.....

ROSE

\*The Beach Rose | \$65 Bottle  
.....  
\*Martin Ray Rose of Pinot Noir, Sonoma Coast, California | \$70 Bottle  
.....  
Tormaresca Calafuria, Rose, Italy | \$85 Bottle  
.....  
\*Whispering Angel, Rose, France | \$85 Bottle  
.....

PINOT GRIGIO

\*Chloe Pinot Grigio, Northern Italian Valdadige D.O.C | \$60 Bottle  
.....

CABERNET SAUVIGNON

Benziger, Cabernet Sauvignon, Sonoma, CA | \$80 Bottle  
.....  
Franciscan, Cabernet Sauvignon, California | \$85 Bottle  
.....  
\*Napa Cellars, Cabernet Sauvignon, Napa Valley, California | \$115 Bottle  
.....

ZINFANDEL

\*Ridge East Bench, Zinfandel, Dry Creek Valley | \$85 Bottle  
.....

\*Veuve Clicquot Brut Rose | \$125 Bottle  
.....

CHARDONNAY

\*Twenty Acres Chardonnay, Clarksburg | \$60 Bottle  
.....  
\*Trefethen, Chardonnay, Napa Valley, California | \$95 Bottle  
.....

SAUVIGNON BLANC

Chateau St.Michelle Sauvignon Blanc, Columbia Valley | \$68 Bottle  
.....  
\*Imagery Sauvignon Blanc, Sonoma, California | \$80 Bottle  
.....

MERLOT

\*Chateau St. Michelle, Merlot, Columbia Valley | \$85 Bottle  
.....

MALBEC

\*Tahuan Malbec, Mendoza, Argentina | \$75 Bottle  
.....

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED HOURLY BAR PER GUEST

Full Bars include Liquor, Domestic or Local Craft Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes. Priced per Person per Hour Guarantee must be equal to attendanceMin 2hrs, Max 5hrs

ELITE BAR

- Two Hour | \$55 Per Guest
- Three Hour | \$75 Per Guest
- Four Hour | \$95 Per Guest
- Five Hour | \$115 Per Guest

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

- Elite Brand Cocktails | \$21  
Grey Goose Vodka, Hendrick’s Gin, Captain Morgan, Knob Creek Bourbon, Basil Hayden Rye Whiskey, Macallan 12 Double Cask Scotch, Aguasol Tequila
- Elite Red, White, Rose and Sparkling Wine | \$21  
Chloe Prosecco, Italy, NV Tormaresca, Calufuria, Rose, Italy, Benziger Chardonnay, California (or) Chateau St. Michelle Sauvignon Blanc, Columbia Valley Cono Sur, Pinot Noir, Chile (or) Franciscan, Cabernet Sauvignon, California
- Elite Bar Beer Selections | \$9  
Miller Light, Shiner Bock, Stella, Live Oak Hefeweizen, Pearl-Snap, Local Craft IPA
- Premium Brand Cocktails | \$17  
Tito's Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Rittenhouse Rye Whiskey, Dewar's Scotch, Jimador Blanco Tequila, Cointreau Cordial
- Premium Red, White, Rose and Sparkling Wine | \$17

PREMIUM BAR

- Two Hour | \$48 Per Guest
- Three Hour | \$66 Per Guest
- Four Hour | \$80 Per Guest
- Five Hour | \$95 Per Guest

PREMIUM BEER AND WINE BAR

- Premium Seasonal Wines, Domestic Beer,Soft Drinks and Still/Sparkling Waters
- Two Hour | \$40 Per person
- Three Hour | \$54 Per person
- Four Hour | \$68 Per person
- Five Hour | \$72 Per person

LABOR CHARGES

- Bartender | \$200 1 per 75 Guests
- Cashier | \$100 1 per 75 Guests  
*required for Cash Bar*

Les Allies, Sparkling Brut, France, NV Charles & Charles | Bolt  
Rose, Rose, Washington Charles & Charles | Double Trouble, Red  
Blend, Washington Naturalis, Sauvignon Blanc, Australia  
.....

Premium Bar Beer Selections | \$9  
Modelo, Dos Equis, Shiner Bock, Miller Light  
.....

Assorted Sodas, Bottled Water, Topo Chico Sparkling Water | \$8  
.....

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DF Dairy Free   CN Contains Nuts   GF Gluten Free   SF Contains Shellfish   VGN Vegan   VVegetarian