



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

Selection of Chilled Juices:

Texas Ruby Red Grapefruit, Orange, and Cranberry

Fresh Fruit and Greek Yogurt Parfaits

Housemade Granola and Round Rock Honey

From the 1886 Cafe Bakery

Breakfast Pastries, Croissants and Gluten-free Muffins

Seasonal Fruit and Berries

Sliced Fruit, Fresh Berries and Whole Bananas

**\$43** 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 | \$9 Per Guest

Greek Yogurt, Berries, Diced Melons, Round Rock Honey, House Made Granola

Austin's Own Rosen's Bagels | \$15 Per Guest

Plain and Everything Bagels Strawberry, Smoked Slamon, and Plain Cream Cheese Butter, Housemade Jam

Biscuits And Gravy | \$9 Per Guest

Buttermilk Biscuits Hudson's Local Sausage Cream Gravy Shredded Smoked Cheddar Cheese, Bacon Bits, and Scallions

Breakfast Taco's-Individually Wrapped (2pp) | \$12 Per Guest

Bacon, Egg, Cheddar Potato, Egg, Monterey Jack Chorizo, Egg, Swiss Milagros Flour Tortillas and Housemade Salsa

Breakfast Sandwiches (Select Two): | \$14 Per Guest

- Scrambled Egg, Bacon and Cheddar Cheese Croissant
- Croque Monsieur, Classic Ham and Gruyere Cheese sandwich topped with a Rich Mornay Sauce
- Egg White Spinach and Feta Cheese Burrito
- Toasted Everything Bagel, Smoked Salmon, Cream Cheese, Tomatoes and Onion

Hot Cereal (Select One) | \$9 Per Guest

- Barton Mill White Grits, Smoked Cheddar, Scallions
- Gristmill Steel Cut Oats, Raisins, Brown Sugar

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.

## BABY WEDGE SALAD

*Bacon Lardons, Crumbled Blue Cheese, Pickled Onions  
Ranch and Texas Olive Oil Vinaigrette*

## BREAKFAST OF THE DAY AND BRUNCH ENHANCEMENTS

*Enhancements should be ordered for the entire guest count*

1886 Café Texas and Classic Belgium Waffles Presentation | \$15  
Per Guest

*Fresh Berries, Sliced Bananas, Candied Pecans, Maple Syrup,  
Chantily Cream, and House Made Jam*

Bagels & Lox | \$21 Per Guest

Austin's Own Rosen's Plain and Everything Bagels Sliced Smoked  
Scottish Salmon, Tomatoes, Onions, Capers, Plain, Strawberry  
and Chive Cream Cheeses

Avocado Toast | \$18 Per Guest

*Toasted Multigrain Bread, Smashed Avocado, Poached Eggs,  
Heirloom Baby Tomato Salad, Truffle Oil, and Cotija Cheese*

Omelet & Egg Station | \$19 Per Guest | \$300 1 Chef Attendant per  
50 Guests

*Omelets/Eggs Prepared to Order: Ham, Chorizo, Bacon, Smoked  
Salmon, Spinach, Tomatoes, Peppers, Onions, Jalapenos,  
Cheddar Jack, and Goat CheeseWhole Eggs and Egg Whites  
Available*

## MONDAY / WEDNESDAY/ FRIDAY/ SUNDAY

*Buffet service time 90 minutes*

Selection of Chilled Orange, Ruby Red Grapefruit & Cranberry  
Juice

1886 Cafe Pastries, Croissants and Muffins

Seasonal Sliced Fruit & Berries

Artisanal Breakfast Potatoes

Cage Free Scrambled Eggs

## TUESDAY/THURSDAY/SATURDAY

Selection of Chilled Orange, Ruby Red Grapefruit & Cranberry  
Juice

Seasonal Sliced Fruit & Berries

1886 Cafe Breakfast Pastries, Croissants and 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*

Yellow Bird Hot Sauces & Homemade Salsa Rojo

Tiny House Coffee and Tazo Tea Selections

**\$59** Per Guest

Tender Belly Bacon

Second Protein Option

Select One

- Hudson’s Breakfast Sausage
- Grilled Ham
- Turkey Jalapeno Sausage

Yellow Bird Hot Sauces & House Made Salsa Rojo

Tiny House Coffee, Decaffeinated Coffee & 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

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

1886 Cafe Breakfast Pastries, Croissants, and Gluten-Free Muffins

Classic or Jumbo Lump Crab Benedict

Select One

Marinated Grilled Prime Aged NY Strip Loin with Chimichurri

Sauteed, Finely 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  
.....  
**\$42** *Per Guest*

### AVOCADO TOAST

Driskill Multi Grain Bread, Smashed Avocado, Poached Eggs,  
Alfalfa Sprouts, Truffle Oil, Heirloom Tomato Salad  
.....  
**\$42** *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  
*Served with Tender Belly Bacon*  
.....  
**\$42** *Per Guest*

### OMELET

Classic Ham and Cheddar | Spinach, Egg Whites and Feta | Chorizo, Jalapeño and Jack Cheese  
  
Potato Medley Fresh Thyme  
.....  
Seared Cherry Tomatoes  
.....  
**\$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 TUESDAY/ SATURDAY  
Baked Sugared Pears, Chocolate Croissants, Housemade Trail  
Mix Assorted Canned Cold Brew Coffees Tiny House Regular and  
Decaf Coffee

\$22 Per Guest

PM BREAK OF THE DAY TUESDAY/ SATURDAY  
Chilled Asian Noodle Salads: *Shrimp and Rice Stick Vegan  
Peanut, Soba Noodle, and Vegetables* Individual Crudites with  
Roasted Garlic Hummus Cucumber-Ginger Limeade and  
Watermelon Juice

\$22 Per Guest

PM BREAK OF THE DAY MONDAY/ THURSDAY /  
SUNDAY  
Jellybeans, M&M's, Gummy Bears, Chocolate Covered Peanuts,  
Sugared Pecans, and Cashews Fresh Popped Popcorn with  
Assorted Seasonings and Truffle Oil Sparkling Waters Assorted  
Sodas

\$22 Per Guest

AM BREAK OF THE DAY WEDNESDAY/ FRIDAY  
Fruit Filled and Chocolate Glazed Brioche Donuts Strawberry and  
Chocolate Milk Tiny House Regular and Decaf Coffee

\$22 Per Guest

PM BREAK OF THE DAY WEDNESDAY/ FRIDAY  
Marinated Olive Salad Watermelon and Goat Cheese Salad  
Sundried Tomato and Feta Focaccia Bites Pistachio Baklava  
Hibiscus Iced Tea

\$22 Per Guest

AM BREAK OF THE DAY MONDAY/ THURSDAY/  
SUNDAY  
Fresh Fruit Cups Housemade Yogurt Parfaits and Cannolis  
Packaged Granola Bars Tiny House Regular and Decaf Coffee  
Sparkling Waters

\$22 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.

### SALSA BAR (25 GUEST MINIMUM)

- Malanga, Plantain and Tortilla Chips
- Guacamole
- Assorted Salsas to Include:
- Poblano Pumpkin Seed
  - Roasted Pineapple
  - Salsa Rojo
  - Tomatillo Salsa Verde
  - Mango

### LEMONADE STAND (25 GUEST MINIMUM)

- Me and The Bees Lemonades: Original, Mint, Ginger, and Black  
Cherry
- Assorted Elixirs: Classic Ginger, Cucumber Mint Lemonade,  
Strawberry-Watermelon-Lavender
- Housemade Chipotle Popcorn
- Strawberries and Cream

\$25 *Per Guest*

Lemon Bars

\$25 *Per Guest*

FRUIT & SMOOTHIE BAR (25 GUEST MINIMUM)

Chili Spiced Jicama Sticks

Fresh Fruit Skewers

Watermelon and Mint Cocktail

Locally Sourced Fresh Fruit & Juice Smoothies

\$25 *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

Half Day Beverages | \$32 Per Guest  
Tiny House Regular and Decaf Coffee Espresso Coffee Assorted  
Hot Tea Assorted Sodas Still & Sparkling Waters

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 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

ASSORTED STILL & SPARKLING WATER

\$8 *Each*

**\$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
- 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

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

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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)
  - Devised Egg Salad, Scallions, Cajun Caviar
  - Smoked Salmon, Dill Cream Cheese, Pickled Onion, Capers

### LIBATIONS

- Mimosa
- Sparkling Wine
- French 75
- \$14***Per Drink*



- *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*

**\$150** 1 Bartender per 75 Guests

#### 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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## 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 \$70 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

*Select Two*

- Shrimp Salad Roll with Mary Rose Sauce
- Helen Corbitt's Chicken Salad Croissant, Red Grapes, Mustard, Celery
- Ham & Cheddar, Pomeroy Mustard and Mayo on Spinach Tortilla Wrap
- Classic Caprese Sandwich of Fresh Tomatoes, Basil Pesto and Mozzarella on 1886 Grain Bread

### TUESDAY/ SATURDAY

Baby Wedge Salad, Cherry Tomatoes, Crumbled Blue Cheese, Crumbled Bacon, Prosecco Vinaigrette, Ranch and Blue Cheese Dressings

Proteins

*Select Three*

- Sliced Smoked Brisket, House-made BBQ Sauce
- Jalapeno, Cheddar Smoked Sausages
- Pecan Smoked Pork Spare Ribs, Dr. Pepper BBQ Sauce
- BBQ Chicken

Borracho Beans

BBQ Citrus Spiced Corn on the Cobb

Pickles and Pickled Red Onions

Hot Sandwiches

Select One

- Classic Reuben, Corned Beef, Sauerkraut, 1,000 Island, Marbled Rye
- The Cuban, Pressed Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard
- Grilled Chicken Sandwich, Beefsteak Tomato, Roasted Red Onion and Swiss Cheese
- Eggplant Parmesan with San Marzano Tomato Sauce on Potato Bun

Texas Pecan Bourbon Cookies

1886 Chocolate Chip Cookies

\$65 Per Guest

WEDNESDAY/ SUNDAY

Build Your Own Salad

Artisanal GreensChopped Romaine HeartsCucumberPickled OnionsHeirloom cherry tomatoesSliced RadishesJulienne of CarrotsChick PeasCheddar CheeseGoat CheeseGarlic CroutonsSugared PecansToasted AlmondsCaesar, Ranch & Champagne dressings

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
- Sautéed Garlic Shrimp +\$5pp

Vanilla Bean Profiteroles

\$65 Per Guest

Easy Tiger Pull Apart Rolls and Butter

Warm Peach Cobbler, Toasted Pecan Streusel, Vanilla Bean Ice cream with Rum Caramel

Fresh Watermelon Slices

\$65 Per Guest

FRIDAY

Chicken Tortilla Soup

Build Your Own Tex Mex Caesar:  
Romaine HeartsCojita CheeseRoasted CornPickled OnionsFried Tortilla StripsClassic Caesar DressingAvocado Ranch DressingFajitas of Marinated Flank, Chipotle Chicken, Sautéed Onions & PeppersBlack BeansGuacamoleCremaShredded Cheddar,Pico de Gallo Flour Tortillas

Dolce de Leche Cheesecake

Citrus Polvorones

\$65 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

Soup or Salad

Select One

- Helen Corbitt's Cheese Soup with Sourdough Croutons
  - Chicken Tortilla Soup
  - Chilled Watercress and English Pea Soup
  - Leek and Potato Soup
  - Bibb Salad, Texas Ruby Red Grapefruit, Poppseed 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
- .....

SIDES

Vegetables

Select One

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

Starch

Select One

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

PRE-SELECTED ENTREES

Grilled Marinated Picanha Steak | \$62 Per Guest

Red Chimichurri

.....

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

topped with Beef Steak Tomatoes Spinach and Brie

.....

Filet of Salmon | \$60 Per Guest

Chive Beurre Blanc

.....

Gnocchi Arrabiatta | \$60 Per Guest

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

.....

Beet Risotto | \$59 Per Guest

Basil Pistachio Pistou, Swiss Chard, Goat Cheese

.....

Vegetable Lattice Tart | \$59 Per Guest

Carrot Cumin Puree, Lemon & Garlic Scented Broccolini

.....

DESSERT

Select One

- 1886 Chocolate Cake
  - Macha Crème Brulee, Berry Coulis, Raspberry Chantilly
  - Tiramisu, Chocolate Sauce, Chantilly Cream
  - Strawberry Shortcake, Vanilla Cake, Strawberry Mousse, Strawberry Coulis (VEGAN)
  - Lemon Meringue Tart, Fresh Lemon Curd, Toasted Meringue
  - White Wine Sabayon over Fresh Seasonal Berries (GF)
  - Hazelnut Torte, Vanilla Sponge, Hazelnut Mousse, Caramel (GF)
- .....

# 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

Provide guarantee for each pre-selected sandwich:

Select up to Three Options

- 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 1886 Grain Bread
- Turkey BLT on House-made Croissant
- 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, and tomatoes, Texas spiced olive oil and Mandarin balsamic

Dessert

- 1886 Chocolate Chip Cookie

**\$60** Per Guest

## ENHANCE YOUR LUNCH

Add Sodas and Bottled Water

**\$7** Each

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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 Seasonal Whole fruit Orange ruby Red Grapefruit and Cranberry House 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*

**\$80** Per Guest

Lunch Buffet of the Day  
*Featured Lunch Buffet of the Day for the Specific Day of the Week*  
.....  
**\$118***Per Guest*

FULL DAY PACKAGE

Continental Breakfast  
*Selection of chilled juices Seasonal Whole fruit Orange ruby Red  
Grapefruit and Cranberry House 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*  
.....

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

**\$136***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  
.....

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Small Meeting Package

These options are curated for groups of 15 guests or fewer

PRE-ORDERED LUNCH FROM 1886 CAFE

Select One of the following, per guest Includes Iced Tea or Soft Drink and Driskill Cookie Orders must be placed by 10am for noon or later delivery

Chicken & Waffles  
Texas Shaped Waffle, Fried Chicken, Sunnyside Up Egg Sesame Seeds, Smoked Salt, Yellowbird Jalapeno Hot Sauce on Side  
.....

Hippie Hollow Omelet  
Spinach, Cherry Tomato, Goat Cheese, Jalapeño Chimichurri Crispy Fingerling Potatoes, Multigrain Toast  
.....

Driskill House Salad  
Field Greens, Avocado, Bacon, Goat Cheese, Croutons, Radish, Pepitas Orange Poppy Seed Dressing (+ Grilled Chicken or Salmon)  
.....

Turkey BLT  
Shaved Turkey Breast, Bacon, Lettuce, Tomatoes, Avocado White Cheddar Cheese, Chipotle Mayonnaise, Croissant, French Fries  
.....

Driskill Wagyu Burger
Wagyu Chuck, Cheddar, Pickled Jalapeños, Bacon, Lettuce Tomato House Sauce, Potato Bun, French Fries
Fried Chicken Sandwich
Fried Chicken, Napa Cabbage, House – Made Ranch, Tomato Smoked Cheddar, Potato Bun
<b>\$40</b> <i>Per Guest</i>

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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

Watermelon and Goats Cheese Pecan Balsamic   \$9 Per Piece
Tuna Poke Soy Scallion Ponzu in Sesame Tuille   \$9 Per Piece
Devilled Egg Crumbled Chicharrons   \$9 Per Piece
Crostini with Tomato Parmesan Bruschetta Chiffonade of Basil and Mint   \$9 Per Piece
Scallop Ceviche in Crispy Tuille   \$9 Per Piece
Strawberry Whipped Boursin Candied Pecan Balsamic Drizzle   \$9 Per Piece
Antipasto Skewer of Olive Artichoke Tomato and Mozzarella   \$9 Per Piece
Saffron Potato topped with Caviar   \$9 Per Piece
Cocktail Shrimp Mary Rose   \$9 Per Piece
Endive Spears filled with Whipped Stilton Port Wine and Crumbled Walnuts   \$9 Per Piece

### WARM SELECTIONS

Spanakopita   \$9 Per Piece
The Driskill Crab Cake Chipotle Aioli   \$9 Per Piece
Mini Beef Wellington   \$9 Per Piece
Arancini Spicy Marinara Sauce   \$9 Per Piece
Oysters Rockefeller Spinach and Cheese Sauce   \$9 Per Piece
Vegetable Samosas   \$9 Per Piece
Lobster Bisque Caviar Crema   \$9 Per Piece
Sweet Pea Cream, Petit Pois with Mint   \$9 Per Piece
Shrimp Andouille Kebab   \$9 Per Piece
Coquilles St Jaques   \$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
- Tuna Poke with Tostadas
- Smoked Fish Pate and Crostini
- Cocktail and Mary Rose Sauce

**\$50** *Per Guest*

## CHEESE AND CHARCUTERIE

- A selection of Classic Italian Meats and Specialty Cheeses to include
- Capicola, Mortadella, Prosciutto, Salami and Spanish Chorizo
- Stilton, Redneck Cheddar, Aged Brie, Tete de Moine, Parmesan and Whipped Feta.
- Presented with Fruit Compote, Honeycomb, and Fresh Grapes, and Berries
- Lavosh, Crostini and Flatbreads

**\$42** *Per Guest*

## TEXAS SMALL PLATES

*Select Two*

- Beef Short Ribs | \$100 1 Server Attendant per 100 Guests  
Braised in Shiner Bock served on Cauliflower Puree Sauce made from the cooking juices Sugared baby carrots
- Vanilla and Butter Poached Lobster | \$300 1 Chef Attendant per 100 Guests  
On Parsley Puree Garlic chips
- Saffron Risotto | \$100 1 Server Attendant per 100 Guests

## THE CHEESE CAVE

- Seasonal Fruit, Jams, Nuts
- Flatbread and Lavosh
- A Selection of American & International Cheeses

**\$33** *Per Guest*

## MEZZE STATION

- Creamy Roasted Garlic Hummus, Red Pepper Muhammara, Labneh, and Whipped Feta
- Sliced Fresh Cucumbers, Cauliflower Florets and Belgian Endive Spears
- House Made Focaccia Bread Olive Oil and Pecan Balsamic
- Citrus Olive Blend, Grilled and Roasted Vegetables Balsamic Shallots
- Prosciutto and Capicola

**\$42** *Per Guest*

## CHEF'S SPECIALTIES

*Minimum of one dozen per selection*

- Spiced Doughnuts in Cinnamon Sugar Toss
- Caramel Stuffed Churros
- Assorted Chocolate Truffles
- Assorted Petit Fours
- Seasonal Fruit Tart with Vanilla Bean Pastry Cream

Lobster, Sweet Pea, Oven-Roasted Tomato, Pumpkin Seed Oil

Carpaccio of Octopus | \$300 1 Chef Attendant per 100 Guests  
Baby Arugula, Crispy Taro and a Charred Romesco Sauce

Mushroom Truffle Ravioli | \$100 1 Server Attendant per 100 Guests  
Porcini Beurre Blanc

Grilled Aubergine and Divina Tomatoes | \$100 1 Server Attendant per 100 Guests  
Shallot, Soy and Achiote Dressing Crispy Fried White Anchovies

Mustard and Herb Crusted Rack of American Lamb | \$300 1 Chef Attendant per 100 Guests  
On Sable Potatoes Garlic Rosemary Jus

Baby Buratta | \$300 1 Chef Attendant per 100 Guests  
Shaved Granita of Tomato Balsamic Syrup, Basil Oil and Nicoise Olives Micro Greens

Scallops En Croute White Wine, Cream, Fine Herbs and Black Truffle | \$5 Additional Per Guest | \$100 1 Server Attendant per 100 Guests  
*Enhanced Option*

Sliced Roast Breast of Duck Potato Rosti Black Cherry Gastrique | \$5 Additional Per Guest | \$300 1 Chef Attendant per 100 Guests  
*Enhanced Option*

**\$42***Per Guest*

TIMELESS CLASSICS  
*Minimum of 15 guests*

Tiramisu

French Macarons

Assorted Profiteroles

**\$25***Per Guest*

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*



# 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
- Wrapped and Baked in a Puff Pastry Crust and Finished with a
- 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*

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.

# 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
- 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*

TRADITIONAL TACO BAR

- Shaved Rare Tri Tip, Pepper and Onions, Flour Tortillas
- Pulled Pork BBQ, Pickled Red Onions
- Achiote Marinated Grilled Chicken
- Pico, Sour Cream, Guacamole and Shredded Cheddar and Cojita Cheese

**\$38** *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*  
.....  
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*

STREET TACOS

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

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*

# 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 and Caramelized Onion Tart, Gruyere Cheese and Prosciutto Rose, Texas Olive Oil and Balsamic | \$16 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 | \$18 Per Guest

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

Warm Smoked Breast of Duck, Spinach and Wild Mushroom, Warm Cumberland Sauce | \$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 Ranch Dressing

## 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

Filet of Beef au Poivre

Filet Mignon, Café au Lait Green Peppercorn Sauce

Berkshire Pork Chop

Roasted Apples and Goats Cheese

Chilean Seabass

Pan Seared and Topped with Cajun Caviar Spinach and Herb Beurre Blanc

Roasted Breast of Chicken

Wild Mushroom Ragout

Seared Crispy Skin Salmon

Tarragon Sauce and Garlic Chips

Gnocchi Arrabiatta, Spicy Tomato & Fennel Sauce, Wilted

Spinach, Parmesan Tuile, Parmesan Foam

Beet Risotto, Basil Pistachio Pistou, Swiss Chard, Goat Cheese

Vegan Lattice Tart

**\$145** *Two Entree Options - Per Guest*

**\$165** *Three Entree Options - Per Guest*

## VEGETABLES

*Select Two*

Sugared Baby Carrots

Roasted Butternut Squash

Grilled Jumbo Asparagus

Buttered Broccolini

Maple Chili Brussel Sprouts

Sauteed Baby Spinach

## STARCH

*Select One*

Macaire Potato

Gratin Dauphinoise Potato

Herb Roasted Fingerling Potatoes

Scallion Potato Pancakes

Double Butter Whipped Potatoes

Black Forbidden Rice

Smoked Cheddar Grits

Wild Mushroom Risotto

Gorgonzola Risotto

Olive Oil Beet Risotto

## DESSERT

*Select One*

1886 Chocolate Cake

Raspberry Mousse White Chocolate Crème Brule Ganache Dome

Strawberry Shortcake, Vanilla Sponge, Vanilla Chantilly and, Strawberry Coulis (VEGAN) **VGN**

Chocolate Mousse Pyramid, Hazelnut Crunch, Caramel Sauce

Vanilla Bean Sabayon, Macerated Seasonal Fruit (GF) **GF**

Grand Marnier Crème Brulee, Passion Fruit Curd, Vanilla Chantilly

Pistachio Cream Cake, Pistachio Mousse, Vanilla Mousse, Vanilla Sponge

White Chocolate Raspberry Tart, Fresh Raspberries, White Chocolate Ganache, Vanilla Chantilly

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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

Wild Mushroom and Caramelized Onion Tart, Gruyere Cheese and Prosciutto Rose, Texas Olive Oil and Balsamic | \$16 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 | \$18 Per Guest

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

Warm Smoked Breast of Duck | \$18 Per Guest  
Spinach and Wild Mushrooms, Warm Cumberland Sauce

### SOUP OR SALAD

*Select One of the Following*

### 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

### 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

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 au Poivre | \$115 Per Guest  
Filet Mignon on Macaire Potato Sautéed Baby Spinach, Sugared Baby Carrots Café au Lait Green Peppercorn Sauce

Daube of Beef Bourignonne | \$105 Per Guest  
Red Wine Braised Beef Short Rib Sugared Baby Carrots Smoked Cheddar Grits Roasted Pearl Onions and Pork Belly Lardons

Slow Cooked Rack of Pork | \$90 Per Guest  
Roasted Apples and Goats Cheese Sweet Potato Mash Buttered Broccolini and Blistered Cherry Tomatoes

Chicken “Florentine” | \$85 Per Guest  
French Cut Breast of Chicken Seared and Roasted, Topped with Sautéed Spinach and Swiss Cheese Sugared Baby Carrots Scallion Potato Pancakes

Chilean Seabass | \$105 Per Guest  
Pan Seared and Topped with Cajun Caviar On Beet Risotto Spinach and Herb Beurre Blanc Asparagus and Baby Carrot Bundle

Seared Crispy Skin Salmon | \$95 Per Guest  
Lobster Whipped Potatoes Tarragon Sauce and Garlic Chips Grilled Asparagus

Petit Filet and Baked Lobster Tail | \$125 Per Guest  
Garlic and Herb Beurre Blanc Dauphinoise Potato Grilled Asparagus

Gnocchi Arrabiatta **V** | \$65 Per Guest  
Spicy Tomato & Fennel Sauce, Wilted Spinach, Parmesan Tuile, Parmesan Foam

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

DESSERT

Select One

1886 Chocolate Cake

Raspberry Mousse White Chocolate Crème Brule Ganache Dome

Chocolate Mousse Pyramid, Hazelnut Crunch, Caramel Sauce

Vanilla Bean Sabayon, Macerated Seasonal Fruit (GF) **GF**

Grand Marnier Crème Brulee, Passion Fruit Curd, Vanilla Chantilly

Pistachio Cream Cake, Pistachio Mousse, Vanilla Mousse, Vanilla Sponge

White Chocolate Raspberry Tart, Fresh Raspberries, White Chocolate Ganache, Vanilla Chantilly

STRAWBERRY SHORTCAKE, VANILLA SPONGE, VANILLA CHANTILLY AND, STRAWBERRY COULIS (VEGAN)  
**VGN**

*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  
*Enhanced Option*

Saffron Salmon and Mussel Soup “Paul Bocuse” | \$8 Per Guest  
*Enhanced Option*

### 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

### 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  
*Enhanced Option*



FROM THE SEA

Select One

- Medallions of Swordfish, Texas Pecan Butter
- 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

FROM THE COOP

Select One

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

Comte De Chamberi, Brut | \$60 Bottle

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

Moët et Chandon, Imperial Brut | \$150 Bottle

Roederer Estate, Brut | \$90 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

## 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*

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  
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   **V** Vegetarian