





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

Individual Plain, Fruit and Dairy Free Yogurts Housemade Granola and Round Rock Honey

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 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

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

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 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

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

THE SUNRISE SKILLET: MONDAY / WEDNESDAY / FRIDAY / SATURDAY

Buffet service time 90 minutes

Tray Passed Orange and Cranberry Juice

Seasonal Sliced Fruit and Berries

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

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, Plain and Dairy Free Yogurt

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

Fresh Flour tortillas	Select One
Yellow Bird Hot Sauces & Housemade Salsa Rojo Tiny House Coffee, Decaffeinated Coffee & Tazo Tea Selections \$59 Per Guest	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

Plated Breakfast

ALL AMERICAN

\$49 Per Guest

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

AVOCADO TOAST

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Potato Medley, Fresh Thyme	Driskill Multi Grain Bread, Smashed Avocado, Poached Eggs, Alfalfa Sprouts, Truffle Oil, Heirloom Tomato Salad	
Scrambled Eggs, Chives	\$47 Per Guest	
Local Breakfast Sausage, Thick Cut Bacon		
\$45 Per Guest		
STEAK AND EGGS	TEXAS SHAPED BUTTERMILK WAFFLE	
Marinated Grilled Hanger Steak	Pure Maple Syrup, Chantilly Cream, Seasonal Berries,	
Scrambled Eggs, Chimichurri, Roasted Potatoes	Caramelized Banana add Tender Belly Bacon \$5	
Arugula Salad with Grilled Tomatoes and Goats Cheese	\$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 / WEDNESDAY / FRIDAY	AM BREAK OF THE DAY TUESDAY / THURSDAY / SATURDAY & SUNDAY	
Cucumber Ginger Limeade	Orange, Ginger and Beet Juice	
Signature Trail Mix Driskill Trail Mix - Unsalted Peanuts, Sweet Banana Chips, Diced Papaya, Dark Raisins, Pepitas, Golden Raisins, Walnuts, and Almonds Sweet Texas Country Trail Mix - Granola, Dark Raisins, Peanuts, Dried Pineapple, Honey roasted Sesame Sticks, Almonds, Dried Cranberries, Yogurt Raisins	Assorted Cookies	
	Housemade Hummus with Grilled Pita, Baby Carrots, and Celery	
	\$26 Per Guest	
Brownies and Blondies		
\$26 Per Guest		
PM BREAK OF THE DAY MONDAY / WEDNESDAY / FRIDAY	PM BREAK OF THE DAY TUESDAY / THURSDAY / SATURDAY & SUNDAY	
Chilled Apple Cider	The Lemonade Stand	
Pretzel and Churro Bar	Me and The Bees Assorted Lemonades: Original & Black Cherry Housemade Beverages: Cucumber Ginger Limeade, Strawberry	
Fresh Salted Pretzels	Lemonade, & Mint Lemonade	
Beer Cheese and Grain Mustard	Caramel Popcorn	
Cinnamon Sugar Churros With Vanilla and Chocolate Sauce Dipping Sauces	Fresh Strawberries and Cream	
<i>\$26</i> Per Guest	Lemon Bars	

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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.

\$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 Assorted Hot Tea Assorted Sodas Still & Sparkling Waters (8 Hour Service)

Half Day Beverages | \$32 Per Guest

Tiny House Regular and Decaf Coffee Assorted Hot Tea Assorted Sodas Still & Sparkling Waters (4 Hour Service)

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 STILL & SPARKLING WATER

\$8 Each

ASSORTED SODAS

\$8 Each

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

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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

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

1886 Brownies, Blondies And Lemon Bars \$65 Per Dozen	Sliced Seasonal Fruit And Berries \$14 Per Guest
Homemade Cupcakes \$72 Per Dozen	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)	Antipasto of Grilled and Roasted Vegetables, Texas and Italian Charcuterie and Local Cheeses \$30 Per Guest
Driskill Housemade Trail Mix \$10 Per Guest	
Housemade Granola And Cranberry Walnut Bars \$65 Per Dozen	

Afternoon Tea

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

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AFTERNOON TEA	LIBATIONS	
Tea Scones Cranberry Orange Scones, Clotted Cream, Lemon Curd, Housemade Berry Jam	Mimosa	
	Sparkling Wine	
Scandinavian Style Open Faced Tea Sandwiches	French 75	
Deviled Egg Salad, Scallions, Cajun CaviarSmoked Salmon, Dill Cream Cheese, Pickled Onion, Capers	\$14 Per Drink	
 Slow Roasted New York Strip, Mushroom Duxelles, Micro Arugula 	\$150 1 Bartender per 75 Guests	
• Helen Corbitt's Chicken Salad, Red Grape, Fine Herb		

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

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

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

Hot Sandwiches

Select One

- Classic Reuben, Corned Beef, Sauerkraut, Thousand 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

Toasted Almond and Chocolate Treats

Chef's Choice Daily Dessert

\$70 Per Guest

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
- Jalapeno Cheddar Smoked Sausages
- Pecan Smoked Pork Spare Ribs
- BBQ Chicken

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

\$70 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

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

Sliced Avocado \$5 per Guest Enhanced Option	Onions & PeppersBlack BeansGuacamoleCremaShredded CheddarPico de Gallo Flour Tortillas
Grilled Aubergine with Achiote Sesame Soy Salsa	Toasted Almond and Chocolate Treats
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	Chef's Choice Daily Dessert
	\$70 Per Guest
Toasted Almond and Chocolate Treats	
Chef's Choice Daily Dessert \$70 Per Guest	

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
- Leek and Potato Soup

Salad

- Bibb Salad, Texas Ruby Red Grapefruit, Poppyseed Dressing
- Baby Wedge Salad, Bacon, Beef Steak Tomato and Blue Cheese 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

Chive Beurre Blanc

Vegetable Lattice Tart | \$59 Per Guest

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

Carrot Cumin Puree, Lemon & Garlic Scented Broccolini

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

DFSSFRT

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

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.

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
- 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

ENHANCE YOUR LUNCH

Add Sodas and Bottled Water

\$7_{Each}

Dessert

• 1886 Chocolate Chip Cookie

\$60 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.

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

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

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

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

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

\$155 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.

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	WARM SELECTIONS
Tomato Parmesan Bruschetta Crostini with Chiffonade of Basil and Mint V \$9 Per Piece	Vegetable Samosas V \$9 Per Piece
	Spanakopita V \$9 Per Piece
Antipasto Skewer of Olive, Artichoke, Tomato and Mozzarella V \$9 Per Piece	The Driskill Crab Cake with Chipotle Aioli \$9 Per Piece
Strawberry Whipped Boursin with Candied Pecan Balsamic Drizzle V \$9 Per Piece	Mini Beef Wellington \$9 Per Piece
	Arancini with Spicy Marinara Sauce \$9 Per Piece
Watermelon and Goat Cheese Pecan Balsamic V \$9 Per Piece	Lobster Bisque with Caviar Crema \$11 Per Piece
Devilled Egg Crumbled Chicharrons \$9 Per Piece	Shrimp Andouille Kebab \$9 Per Piece
Marie Rose Cocktail Shrimp \$9 Per Piece	Similify Middulle Nebab \$51 et riece

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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	THE CHEESE CAVE	
(8) Pieces per Guest	Seasonal Fruit, Jams and Nuts	
Gulf Shrimp	Flatbread and Lavosh	
Cocktail Crab Claws	A Selection of Chef Curated Local and International Cheeses	
Pre-shucked Oysters	\$33 Per Guest	
Tuna Poke Tostadas		
Smoked Fish Pate and Crostini		
Cocktail and Marie Rose Sauce		
\$65 Per Guest		

CHEESE AND CHARCUTERIE

MEZZE STATION | HUMMUS TRIO

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	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	
	CHEF'S SPECIALTIES	TIMELESS CLASSICS
Minimum of one dozen per selection	Minimum of 15 guests	
Spiced Doughnuts tossed in Cinnamon Sugar	Tiramisu	
-	French Macarons	
Caramel Stuffed Churros	Chocolate Profiteroles	
Assorted Chocolate Truffles	\$25 Per Guest	
Assorted Petit Fours	,	
Seasonal Fruit Tart with Vanilla Bean Pastry Cream		
1886 Brownies		
Lemon Bars		
Red Velvet Mini Cakes		
\$72 Per Dozen		

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

ASIAN STYLE CRISPY SKIN COOKED PORK BELLY

Red Wine Demi-Glace	Scallion Pancakes
Double Butter Whipped Potatoes	Pineapple Teriyaki Sauce
Creamy Horseradish	\$42 Per Guest
Chimichurri	
Sugared Baby Carrots	
\$52 Per Guest	
SMOKED TURKEY	WHOLE ROASTED SUCKLING PIG
Sage Onion Jus	Apple Compote
Cranberry Sauce	Chicharrons
Slider Buns Mustard and Mayo	\$48 Per Guest
\$39 Per Guest	

Chef Action Stations

Balsamic

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	TRADITIONAL TACO BAR
True Harvest Farms Handpicked Greens	Shaved Rare Tri Tip, Pepper and Onions, Flour Tortillas
Roasted Baby Beets, Divina Tomatoes, Chopped Grilled Scallions, Diced Cucumber, Kalamata Olives, Shaved Cauliflower, Grilled Broccolini, and Zucchini	Pulled Pork BBQ, Pickled Red Onions Achiote Marinated Grilled Chicken
Roasted Pearl Onions, Chopped Fresh Herbs	Pico, Sour Cream, Guacamole and Shredded Cheddar and Cojita Cheese
Crumbled Goat, Blue, and Feta Cheeses,	\$38 Per Guest
Grated Cheddar and Parmesan, Neuskes Bacon Lardons, Chopped Egg Yolks and Whites	\$300 1 Chef Attendant per 100 Guests
Avocado Ranch, Citrus Vinaigrette, Texas Olive Oil and Pecan	

Assorted Crostini's, Breads, Lavosh
\$35 Per Guest
<i>\$100</i> 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

\$400 1 Chef & 1 Server Attendant per 100

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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	STREET TACOS
Assortment of Sliders Cheeseburger with House Made PickleLamb Burger Divina Tomato and TzazikiFricadellas with BriePortabellas	 Each of the below options appropriately garnished House Made Salsa Verde and Salsa Rojo Lime Wedges and Chopped Cilantro
Pomme Frittes Spicy KetchupMayoGravy	Carne Asada
	Al Pastor
Passed Mini Milkshakes	Barbacoa
\$45 Per Guest	Passed Churros
	\$45 Par Guest

GYRO STATION

FRY BAR

Assortment below includes Pita Pockets, Lettuce, Tomatoes, Onions, Tzaziki Sauce
Lamb Kofta
Shaved Chicken
Falafel
\$45 Per Guest
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\$35 Per Guest

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Dinner Dessert Station

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

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Personal Preference

Ask your Event Manager for information 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

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

SOUP OR SALAD

Select One of the Following

SOUP

Creamy Wild Mushroom and Truffle Soup

• (En Croute +\$5pp)

Helen Corbitt's Cheese Soup with Sourdough Croutons

Butternut Squash Aji Amarillo and Coconut Milk

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. Chef will suggest or you may select the same sides for all entrees. If multiple entrees are selected, counts must be given 14 days in advance.

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

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	Chocolate Mousse and Salted Caramel		
Sliced Tenderloin of Beef "Au Poivre" \$120 Per Guest Roasted whole Beef Tenderloin Café aux Lait Green peppercorn sauce	Pineapple Coconut Cheesecake, Pineapple, Mango, and Passion Fruit Compote Apple Crumble, Toffee sauce Chocolate Marquis, Chocolate Mousse Glaze and Crumble,		
Daube of Beef Bourguignonne \$115 Per Guest Red Wine Braised Beef Short Rib			
Slow Cooked Rack of Pork \$90 Per Guest Roasted Apples and Goats Cheese	Raspberry Sauce.		
Chicken "Florentine" \$90 Per Guest French Cut Breast of Chicken, Seared and Roasted			
Chilean Seabass \$125 Per Guest Pan Seared and Topped with Cajun caviar Tarragon Herb Sauce Seared Crispy Skin Salmon \$90 Per Guest Champagne Beurre Blanc Petit Filet and Baked Lobster Tail \$130 Per Guest Garlic and Herb Beurre Blanc			
		Vegan Lattice Tart VGN V \$65 Per Guest Carrot Cumin Puree, Lemon & Garlic Scented Broccolini	
		VEGETABLES	STARCH
Sugared Baby Carrots	Gratin Dauphinoise Potato		
Steamed Asparagus	Double Butter Whipped Potatoes		
Broccolini with Garlic Butter	Smoked Cheddar Grits		
Maple Chili Brussel Sprouts	Wild Mushroom Risotto		

HERB ROASTED FINGERLING POTATOES

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. You must select the same side for all 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	SALAD Select Two
Helen Corbitt's Cheese Soup with Sourdough Croutons	Tomato Mozzarella Stack Baby Frisée Texas Olive Oil and Balsamic Dressing
Creamy Wild Mushroom and Truffle Soup	-
Butternut Squash Aji Amarillo and Coconut Milk	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
LEAFY GREENS Select One	FROM THE LAND Select One
Artisanal Greens Crumbled Feta, Tomato Concasse, Texas Pecan Balsamic	Sliced New York Striploin, Sauce Bordelaise and Wild Mushroom Ragout
Chopped Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing	Shiner Bock Braised Beef Short Ribs, Roasted Shallots, and Baby Carrots
Ice berg Wedge, Bacon Lardons, Crumbled Blue Cheese Ranch Dressing	
Baby Arugula, Pickled Red Onions Goat Cheese and Champagne Dressing	
FROM THE SEA	FROM THE COOP
Select One	Select One
Medallions of Swordfish, Texas Pecan Butter	Herb and Garlic Crusted Breast of Chicken, Red Wine Mushrooms and Pearl Onions
Filet Of Salmon, Lobster Sauce	Smoked Breast of Turkey, Sage and Onion Gravy
Bronzed Red Fish, Crawfish Butter	
	Grilled Breast of Chicken, Spinach, Divina Tomatoes and Parmesan

\$145 Per Guest	
Chef's Choice (3) Dessert Options	
DESSERT	
maple sweet criti brussets sprouts	
Maple Sweet Chili Brussels Sprouts	
Egg Plant Parmesan	
Steamed Broccolini	Potato Gnocchi Caramelized Onions, Scallions and Brown Butter
Grilled Asparagus	Vegetable Risotto
Braised Belgian Endive	Barton Spring Mill Grits Smoked Cheddar
Sugared Baby Carrots	Duck Fat Rosti
Select Two	Select One
VEGETABLES	STARCH

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	SPARKLING ROSE
*Comte De Chamberi, Brut \$60 Bottle	*Moët et Chandon, Imperial Brut \$150 Bottle
Chloe Prosecco, D.O.C., Italy \$75 Bottle	*Roederer Estate, Brut \$90 Bottle
*Domaine St. Michelle, Brut \$65 Bottle	*Veuve Clicquot Brut Rose \$125 Bottle
*Veuve Clicquot, "Yellow Label", Reims, France \$140 Bottle	
ROSE	CHARDONNAY
*The Beach Rose \$65 Bottle	*Twenty Acres Chardonnay, Clarksburg \$60 Bottle
*Martin Ray Rose of Pinot Noir, Sonoma Coast, California \$70 Bottle	*Trefethen, Chardonnay, Napa Valley, California \$95 Bottle

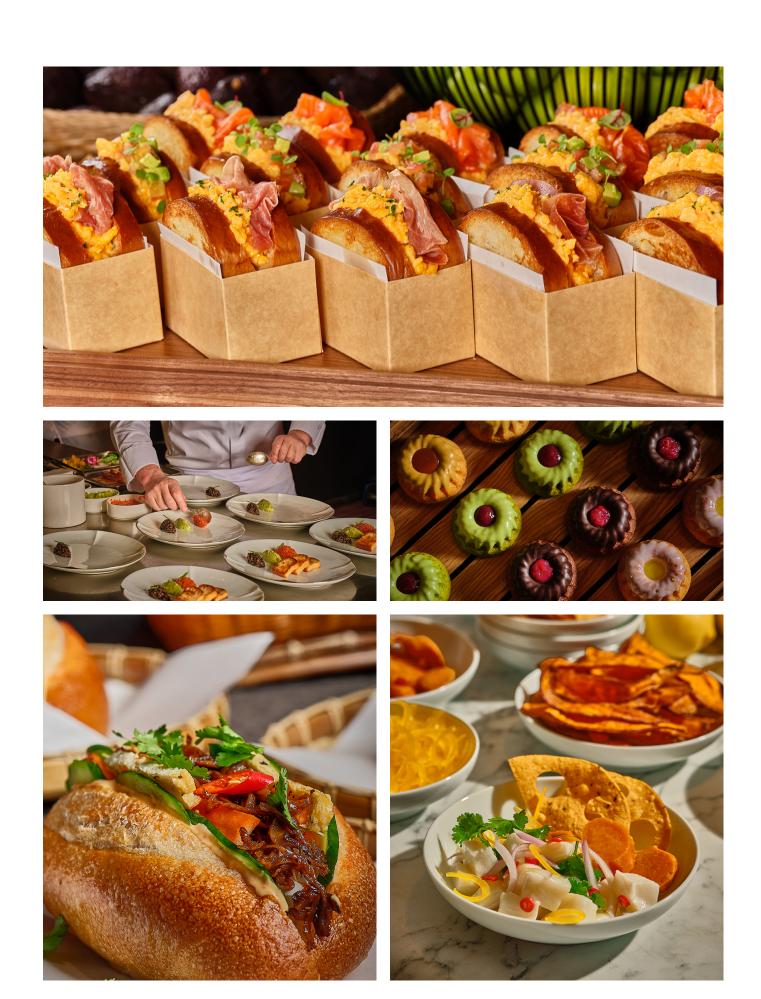
Tormaresca Calafuria, Rose, Italy \$85 Bottle	
*Whispering Angel, Rose, France \$85 Bottle	
PINOT GRIGIO	SAUVIGNON BLANC
*Chloe Pinot Grigio, Northern Italian Valdadige D.O.C \$60 Bottle	Chateau St.Michelle Sauvignon Blanc, Columbia Valley \$68 Bottle
	*Imagery Sauvignon Blanc, Sonoma, California \$80 Bottle
CABERNET SAUVIGNON	MERLOT
Benziger, Cabernet Sauvignon, Sonoma, CA \$80 Bottle	*Chateau St. Michelle, Merlot, Columbia Valley \$85 Bottle
Franciscan, Cabernet Sauvignon, California \$85 Bottle	
*Napa Cellars, Cabernet Sauvignon, Napa Valley, California \$115 Bottle	
ZINFANDEL	MALBEC
ZINFANDEL *Ridge East Bench, Zinfandel, Dry Creek Valley \$85 Bottle	MALBEC *Tahuan Malbec, Mendoza, Argentina \$75 Bottle
	*Tahuan Malbec, Mendoza, Argentina \$75 Bottle
*Ridge East Bench, Zinfandel, Dry Creek Valley \$85 Bottle	*Tahuan Malbec, Mendoza, Argentina \$75 Bottle
*Ridge East Bench, Zinfandel, Dry Creek Valley \$85 Bottle Prices are subject to 26% taxable service charge and current Texas sales tax of 8.2 Bar Packages	*Tahuan Malbec, Mendoza, Argentina \$75 Bottle
*Ridge East Bench, Zinfandel, Dry Creek Valley \$85 Bottle Prices are subject to 26% taxable service charge and current Texas sales tax of 8.2 Bar Packages Whether you would like to host a per-hour, per-drink, or guest pay-per-drin offerings of your choice. HOST SPONSORED HOURLY BAR PER GUEST	*Tahuan Malbec, Mendoza, Argentina \$75 Bottle 5%.Menu pricing may change based on availability and market conditions.
*Ridge East Bench, Zinfandel, Dry Creek Valley \$85 Bottle Prices are subject to 26% taxable service charge and current Texas sales tax of 8.2 Bar Packages Whether you would like to host a per-hour, per-drink, or guest pay-per-drin offerings of your choice.	*Tahuan Malbec, Mendoza, Argentina \$75 Bottle 5%.Menu pricing may change based on availability and market conditions. nk option, there is an opportunity for each event to have the exact beverage
*Ridge East Bench, Zinfandel, Dry Creek Valley \$85 Bottle Prices are subject to 26% taxable service charge and current Texas sales tax of 8.2 Bar Packages Whether you would like to host a per-hour, per-drink, or guest pay-per-drin offerings of your choice. HOST SPONSORED HOURLY BAR PER GUEST Full Bars include Liquor, Domestic or Local Craft Beer, Wine, Soft	*Tahuan Malbec, Mendoza, Argentina \$75 Bottle 5%.Menu pricing may change based on availability and market conditions. nk option, there is an opportunity for each event to have the exact beverage PREMIUM BAR
*Ridge East Bench, Zinfandel, Dry Creek Valley \$85 Bottle Prices are subject to 26% taxable service charge and current Texas sales tax of 8.2 Bar Packages Whether you would like to host a per-hour, per-drink, or guest pay-per-drin 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	*Tahuan Malbec, Mendoza, Argentina \$75 Bottle 5%.Menu pricing may change based on availability and market conditions. nk option, there is an opportunity for each event to have the exact beverage PREMIUM BAR Two Hour \$48 Per Guest Three Hour \$66 Per Guest
*Ridge East Bench, Zinfandel, Dry Creek Valley \$85 Bottle Prices are subject to 26% taxable service charge and current Texas sales tax of 8.2 Bar Packages Whether you would like to host a per-hour, per-drink, or guest pay-per-drin 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	*Tahuan Malbec, Mendoza, Argentina \$75 Bottle 5%.Menu pricing may change based on availability and market conditions. nk option, there is an opportunity for each event to have the exact beverage PREMIUM BAR Two Hour \$48 Per Guest Three Hour \$66 Per Guest

PREMIUM BEER AND WINE BAR

ELITE BAR

Two Hour \$55 Per Guest	Premium Seasonal Wines, Domestic Beer,Soft Drinks and Still/Sparkling Waters
Three Hour \$75 Per Guest	Two Hour \$40 Per person
Four Hour \$95 Per Guest	Three Hour \$54 Per person
Five Hour \$115 Per Guest	Four Hour \$68 Per person
	Five Hour \$72 Per person
HOST SPONSORED BAR PER DRINK Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.	LABOR CHARGES Bartender \$350 1 per 75 Guests
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	Cashier \$100 1 per 75 Guests required for Cash Bar
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 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 $\mid \$8$



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

MEETING & EVENT MENUS THE DRISKILL