



BBVA Compass 2016-17

Catering & Private Events Menu

Levy Restaurants

YOUR CHEF



Executive Chef Nacho Zamora, a native Chicagoan, began his career with Levy Restaurants as a dishwasher at the young age of 16 years old.

After many years of hard work and perseverance, Nacho moved up through the ranks to become the Executive Chef at BBVA Compass Stadium. He has been with Levy for over 15 years. Part of that time was spent teamed up with Wolfgang Puck in Los Angeles, working on a joint venture. Nacho has also supported numerous types of sporting event and has played important roles in many openings for Levy Restaurants. He has helped open a variety of new operations in Ohio, Florida, California, Nevada and Texas. Nacho's talents cover a range of cuisines from American regional, Asian and Italian to French and Southwestern. Nacho is an exceptional leader of the culinary team at the home of the Houston Dynamo, where he constantly raises the bar of excellence season after season.

FULL CATERING MENU

You're Invited.

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together with heart and commitment. We've built our reputation on offering world class best service in showcase locations. From field level seats to once-in-a-lifetime events, your occasion is our passion. You're invited to cherish this moment.



BBVA Compass Stadium
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Houston, TX 77003

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BREAKFAST

Design-Your-Own Breakfast	B1-3
Breakfast Action Stations	B3
Breakfast Beverages	B4

BREAKS

Breaks Menus	BK1-2
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LUNCH

Lunch Chef's Tables™	L1-3
Chef's Table Enhancements™	L4
Box Lunch	L5

RECEPTIONS

Reception Menus	R1-3
Reception Stations	R3-7
Carving Stations	R7-8

DINNER

Plated Dinners	D1-2
Dinner Chef's Table™	D2-5
Design-Your-Own Chef's Table™	D5-6

DESSERT

Dessert Tables	DS1-2
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BEVERAGES

Specialty Bars and Beverages	BV1-2
Bar Selections	BV3-4
Package Bar Service	BV4
Wines by the Bottle	BV5

MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

TRADITIONAL CONTINENTAL BREAKFAST

Orange and grapefruit juices	Cream cheese
A selection of seasonal fruits and berries	Coffee and an assortment of hot teas
Assorted breakfast pastries	
16.95 PER PERSON	

Enhance the breakfast experience for your guests by selecting one of the following to add to your Continental

Scrambled eggs, bacon and Cheddar sandwich on a buttery croissant
Hickory-smoked ham, Swiss cheese and scrambled eggs on a pretzel roll
Breakfast burrito filled with scrambled eggs, pico de gallo,
Chihuahua cheese and avocado

SANDWICH ADDITIONS 9.95 PER PERSON

Selection of individual fruit flavored low-fat and Greek yogurts 4.95 PER PERSON
Oatmeal Bar
hot rolled oats, fresh and dried fruit, slivered almonds, brown sugar
and whole and non fat milk 9.95 PER PERSON

BRUNCH TABLES

Assorted Breakfast Pastries
includes danish, cinnamon rolls and warm flaky croissants with
sweet cream butter and raspberry jam

Banana Walnut French Toast
stuffed with bananas and mascarpone and coated with cinnamon sugar
served with warm maple syrup on the side

Egg Frittata
with spinach, roasted red peppers and Feta cheese

Slow Smoked Brisket Hash
with roasted potatoes

Seasonal Vegetable Hash

Griddled Breakfast Meats
turkey sausage, ham and thick cut bacon

Fresh Seasonal Fruit

Angel Food Cake
with blueberry compote and maple whipped cream

Fresh Squeezed Orange Juice

Fresh Squeezed Grapefruit Juice

40.95 @^{er} @^{erson}

All prices are subject to applicable
tax and service charges.

Events of (20) guests or less are subject
to a small group fee per meal function.

MADE-TO-ORDER MORNINGS

AMERICAN CLASSIC BREAKFAST

Assorted Breakfast Pastries

Fresh Seasonal Fruit

Choose 1 of the following:

- Scrambled Eggs
(Cheddar cheese optional)
- Hard Boiled Eggs
with sea salt and cracked black pepper
- Hot Oatmeal
with fresh and dried fruit, almonds and brown sugar

Bacon and Breakfast Sausage

Breakfast Potatoes
with peppers and onions

Warm Biscuits
with butter and honey

23.95 PER PERSON

BRIGHT-EYED BREAKFAST

Assorted Breakfast Pastries

Fresh Seasonal Fruit

Choose 1 of the following:

- Scrambled Eggs
(Cheddar cheese optional)
- Brioche French Toast
with maple syrup
- Hot Oatmeal
with fresh and dried fruit, almonds and brown sugar
- Chef-Attended Omelet Station
with a wide variety of fresh vegetables including red peppers, onions, mushrooms and spinach, assorted meats and cheeses including bacon, ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.
additional attendant *** or this selection

Bacon and Breakfast Sausage

Breakfast Potatoes
with peppers and onions

Smoked Salmon
thinly sliced with cream cheese, capers, tomatoes, red onion and bagels

Selection of Low Fat and Greek Yogurts
with fruit

35.95 PER PERSON

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MADE-TO-ORDER MORNINGS

TEXAS STYLE BREAKFAST

Assorted Pastries with fruit preserves and jellies
Fruit Parfait with granola
Breakfast Potatoes with caramelized onions, poblano peppers & chorizo
Green Chicken Chilaquiles, sour cream and salsa roja
Refried pinto beans with queso fresco
Egg Scramble with Jalapeño Jack cheese & bacon
Coffee, fresh juices and tea
26.95 PER PERSON

GLUTEN-FREE BREAKFAST

Fresh Sliced Fruits, Berries and Melons
Smoked Turkey and Broccolini Scramble
with Boursin cheese and grape tomatoes
Twin Potato Hash
with caramelized onions, sweet and russet potatoes, peppered bacon
and oven-dried tomatoes
Served with Fresh Squeezed Juice, Coffee and Tea
23.95 PER PERSON

BREAKFAST ACTION STATIONS

The following offerings may be added to any of our breakfast menus. Served for a minimum of 30 people.

OMELET STATION

Chef-Attended Omelet Station with a wide variety of fresh vegetables including red peppers, onions, mushrooms and spinach, assorted meats and cheeses including bacon, ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.

16.95 PER PERSON PLUS ATTENDANT FEE

HOT IRON WAFFLES

Made to order by our Chefs and served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar

16.95 PER PERSON PLUS ATTENDANT FEE

BREAKFAST QUESADILLA STATION

Flour tortillas stuffed with a wide variety of fresh vegetables, including poblano peppers, caramelized onions, sautéed mushrooms and wilted spinach; assorted meats and cheeses including chorizo, ham, Cheddar and Jack cheeses. Served with pico de gallo and fresh made salsa

12.95 PER PERSON PLUS ATTENDANT FEE

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MADE-TO-ORDER MORNINGS

MORNING BEVERAGE SELECTIONS

Beverage service is based on one hour unless otherwise noted.

SOFT DRINK, BOTTLED WATER AND JUICES

Assorted soft drinks, organic apple and natural juices and bottled water.
8.95 PER PERSON

SIGNATURE COFFEE TABLE

Gourmet coffee, herbal teas with flavored syrups, wildflower honey, orange and lemon zest whipped cream, chocolate curls, sugar swirl sticks and selected sweeteners. 6.95 PER PERSON

FRESH LEMONADE AND LIMEADE BAR

Fresh lemonade and limeade blended with your favorite flavors of cherry, strawberry, watermelon, ginger, basil and rosemary 6.95 PER PERSON

FRESH BREWED ICED TEA BAR

Assorted green and fruit-flavored herbal teas served with fresh cut lemons and simple syrup. 6.95 PER PERSON

SIGNATURE COFFEE & TEA BAR

Coffee and Tea the way you want it. Fresh Brewed specialty coffee and organic teas served with rock-candy stirrers, orange and lemon peels, multiple sugars and sweet heavy cream. 9.95 PER PERSON

SPECIALTY COFFEE

Fresh ground beans brew up the best and brightest. Espresso and cappuccino highlight the neighborhood cafe feeling! 9.95 PER PERSON

SMOOTHIES

Hand-blended gems with sweet yogurt, fresh fruits and granola.
15.95 PER PERSON

HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixin's! 9.95 PER PERSON

CONTINUOUS BEVERAGE SERVICE

Coffee, Selection of Hot Teas, Soft Drinks and Bottled Water

Four Hours 18.95 PER PERSON *Eight Hours* 24.95 PER PERSON

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MORE THAN JUST A SNACK

CLASSIC BREAKS

Menus for the meals between meals.

BALANCED SELECTIONS FOR GRAB & GO

Assorted Pop Chips, Luna Bars and Clif Bars
Trail mix with dried fruit and nuts
Dark chocolate
Dry-roasted edamame
Apples, bananas or assorted seasonal whole fruit
14.95 PER PERSON

HALF TIME EATS

These treats get the crowd cheering and ready for more action!

Popcorn, selection of caramel, cheese and buttered
Warm peanuts
Soft pretzels with hand-crafted dips and spreads
housemade beer cheese, chipotle and yellow mustards,
smoked almond bacon spread
Fresh seasonal fruits and berries
16.95 PER PERSON

CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allow guests to customize a sweet, savory or spicy combination. Served with assorted seasonal whole fruits. Add 1.00 per additional item per person. 50 Guest Minimum

Select 5 of the following:

- Dried papaya and pineapple
- Banana chips
- Levy Mix
- Yogurt raisins
- Yogurt-covered peanuts
- Unsalted roasted almonds
- Pretzel treats
- Sesame sticks
- Salted roasted peanuts
- Rice crackers
- Green wasabi peas

8.95 PER PERSON

SEASONAL FRESH FRUIT PLATTER

Served with strawberry yogurt sauce 10.95 PER PERSON

GARDEN FRESH SEASONAL CRUDITÉS

Individually packaged with buttermilk ranch dipping sauce —
great on the go! 8.95 PER PERSON

WARM PRETZEL BITES WITH ASSORTED DIPS

Mini pretzel nuggets served with 4 dips: smoked bacon, cheddar and chive;
spiced stout mustard, jalapeño beer cheese and chocolate peanut butter
9.95 PER PERSON

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tax and service charges.

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MORE THAN JUST A SNACK

ASSORTED ORGANIC ENERGY BARS

Luna Bars and Clif Bars 6.95 PER PERSON

MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks 5.95 PER PERSON

YOGURT

Assorted individual low-fat fruit yogurts 4.95 PER PERSON

FRUTA CUPS

Individually packaged slices of select fruits with chili salt and fresh lime — a refreshing snack with a kick! 7.95 PER PERSON

GLUTEN FREE SNACK BASKET

There's something for everyone! Lärabar Cherry Pie Bars, Food Should Taste Good Olive Tortilla Chips, caramel and Cheddar popcorn, Eden Organic Wild Berry Mix and NuGo FREE Dark Chocolate bars.

12.95 PER PERSON

SWEET BREAKS

THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold low-fat and whole milk.

12.95 PER PERSON

WARM COOKIES AND MILK

Giant peanut butter, chocolate chip and oatmeal cookies served warm on griddles with seasonal fruits and berries. Accompanied by ice-cold low-fat and whole milk. 7.95 PER PERSON

PETITE CHEFS HANDCRAFTED DESSERTS

Triple Chocolate Cake Shot, Kahlua Cream and White Chocolate Mousse

Coconut Pineapple Panna Cotta

Peach Blueberry Cobbler

12.95 PER PERSON

FRUITS IN BLOOM

Choose 1 of the following:

- Caramel apple bloom — Flaky golden pie petals filled with peeled apples topped with caramel and served with vanilla ice cream
- Berry tart bloom — Flaky golden pie petals filled with apples, blackberries, blueberries and raspberries served with vanilla ice cream

8.95 PER PERSON

COOKIE AND BROWNIE SAMPLER

Our signature giant chocolate and white chocolate chunk cookies with fudge brownies 7.95 PER PERSON

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LUNCH WITH PERSONALITY

LUNCH CHEF'S TABLES

All Chef's Tables include coffee and tea.

SMOKEHOUSE SAMPLER

Smoked Beef Brisket

with Texas toast and our signature barbecue sauce

Barbecued pulled chicken or pork with mini onion rolls

Smoked Barbecue Chicken Salad

with crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn

Macaroni Salad

loaded with smoked Cheddar, applewood bacon, scallions and hard cooked egg

Sweet and Sour Slaw Crisp

shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley

Warm Black-eyed Pea Salad

with peppers, onions, green onions in a red wine vinaigrette

Blueberry Peach Cobbler

with whipped cream

34.95 PER PERSON

GOURMET MARKET SANDWICH AND SALAD TABLE

"ZLT" Flatbread Sandwich

grilled zucchini, vine ripe tomatoes, Jalapeño Jack cheese and romaine served on chargrilled flatbread brushed with sun-dried tomato pesto

Double Pretzel Crusted Chicken Sandwich

Dijon and crushed pretzel coated chicken with Provolone, Dijon aioli and frisée on a pretzel roll

Field Green Salad

field greens, grape tomatoes, red onion, cucumber and aged balsamic vinaigrette

Caesar Salad

duo of kale and romaine with shaved Parmesan, garlic-Parmesan croutons and housemade Caesar dressing

Grilled Chicken Breast Salad

with red grapes, celery and toasted almonds tossed in a poppy seed dressing and served with silver dollar rolls and Bibb lettuce cups

Quinoa Tabbouleh Salad

with tomatoes, cucumber, parsley and fresh lemon

Vegetable Chips and BBQ Potato Chips

Chef's Selection of Gourmet Dessert Bars

29.95 PER PERSON

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LUNCH WITH PERSONALITY

WRAPS AND BOWLS

With ingredients like quinoa, kale, fresh veggies and more, you can't go wrong with the fresh table of assorted whole-wheat tortilla wraps and salad bowls! Wrapped and ready to go for a working lunch or graze at your own pace!

Wraps Include:*

Grecian

grilled chicken breast, quinoa, housemade hummus, kalamata olives, Feta cheese, cucumbers, pepperoncini, tomato, red onion with Greek vinaigrette

Korean Steak Wrap

kalbi-marinated beef, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louis dressing

Buffalo Chicken Wrap

grilled chicken tossed in buffalo hot sauce with Tuscan kale, baby spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and blue cheese dressing

**substitute the Tofu Power Wrap for one of the wraps above if you prefer a non meat based option*

Tofu Power

firm tofu, quinoa, Tuscan kale, tomato, chickpeas and pumpkin seeds with a light chia basil dressing

Choose 2 salads:

• Tender Beef

marinated in a smoked tomato, black beans, spinach, queso fresco, tomato, roasted corn with a smoked tomato vinaigrette

• Grilled Vegetable and Pasta Salad

cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette

• Field Greens Salad

with grape tomatoes, cucumbers, lemon pickled red onions and aged balsamic vinaigrette

Vegetable Chips and Sweet Potato Chips

Lemon Bars dusted with powdered sugar

29.95 PER PERSON

GLUTEN FREE LUNCH CHEF'S TABLE

Niman Ranch Sausages

Apple Gouda, spicy Italian and chipotle Cheddar with gluten free rolls and assorted condiments

House Kettle Chips

with roasted garlic Parmesan dip

Southern Cobb Salad

with hard cooked egg, smoke house bacon, tomatoes, Cheddar, olives and honey-mustard ranch

Chef's Choice of Gluten Free Dessert

25.95 PER PERSON

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LUNCH WITH PERSONALITY



PICNIC PACKAGE

- Kosher Style Hot Dogs
served with traditional condiments
- Italian Sausage
with sweet red and green peppers, onions and giardinera on Italian rolls
- Tortilla Chip Nacho Bar
with beef chili and housemade salsas
- Buffalo Chicken Sandwiches
with blue cheese slaw and mini rolls
- Mustard Potato Salad
- Coleslaw
with sweet and sour dressing
- Seasonal Fresh Fruit Cobbler
with oatmeal streusel topping

27.95 PER PERSON

DO IT YOURSELF SANDWICH

- Assorted Fresh Breads, Rolls and Butter Lettuce
- Sliced Luncheon Meats
shaved roast beef, smoked ham, roasted turkey
- Housemade Sandwich "Salads"
including egg salad, chicken salad and tuna salad
- Assorted Cheeses
Swiss, Provolone and Cheddar
- Traditional Condiments
mayonnaise, mustard, lettuce, tomato, red onion and pickles
- Kettle Chips
- Cookies, Brownies and Blondies

24.95 PER PERSON

LIGHTER AND BRIGHTER LUNCH

- Going Green Salad
with fried green tomato romaine, spinach, broccoli, cucumber
and herbed-champagne dressing
- Farro, Corn and Green Bean Salad
with lemon tahini dressing
- Chicken Picatta
lightly breaded and served hot with a lemon caper sauce
- Charred and Chilled Salmon Summer Bean and Snap Pea Salad
with pickled red onions and black sesame vinaigrette
- Italian Sausage and Tomato Pasta
with hot roasted peppers, kale, crushed tomatoes, olives
and parsley

Assorted Cupcakes

28.95 PER PERSON

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tax and service charges.

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LUNCH WITH PERSONALITY

LUNCH TABLE ENHANCEMENTS

The following may be added to any of our lunch chef table menus

CHEF-MADE SOUPS

- Roasted Tomato Basil 5.95 PER PERSON
- Corn and Crab Chowder 5.95 PER PERSON
- Hearty Chicken Noodle 5.95 PER PERSON
- Wild Mushroom 5.95 PER PERSON

COLD SALADS

- Italian Chopped Salad
 - with pasta, bacon, tomatoes, red onion and Gorgonzola cheese and honey mustard vinaigrette 5.95 PER PERSON
- Turkey Cobb Salad
 - herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese and hard-cooked egg with blue cheese dressing 6.95 PER PERSON
- Greek Salad
 - romaine, cucumber, tomato, kalamata olives, chickpeas, pepperoncini, Feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips 5.95 PER PERSON
- Green Lentil Salad
 - with cucumber, baby lettuce and Feta cheese 5.95 PER PERSON
- Macaroni Salad
 - loaded with bacon, hard cooked eggs, Cheddar and tomatoes 3.95 PER PERSON
- Mustard Potato Salad
 - with Dijon mustard dressing 4.95 PER PERSON
- Coleslaw
 - crisp cabbage in a sweet and sour dressing 3.95 PER PERSON
- BLT Salad
 - with Cheddar cheese and buttermilk dressing 5.95 PER PERSON
- Classic Caesar salad
 - with garlic croutons and shaved Parmesan 5.95 PER PERSON
- Roasted Cauliflower Salad
 - with green olives, cucumber and parsley with sherry mustard vinaigrette 5.95 PER PERSON

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LUNCH WITH PERSONALITY

Box Lunch

Minimum 24 boxed lunches. Maximum 3 sandwich selections.

Choose 1 sandwich per box

- Roast Beef
with tomatoes, sweet onion jam and Boursin cheese on foccacia
- Chicken Breast Torta Sandwich
chicken breast with spicy aioli, chipotle Jack cheese, lettuce, cilantro and tomato
- Smoked Turkey
bacon, tomato, lettuce and herb aioli on wheat bread
- Ham and Swiss Cheese
with mustard butter on pretzel bread
- "ZLT" Flatbread Sandwich
grilled zucchini, tomatoes, jalapeño Jack cheese and sundried tomato pesto

Box Lunch Includes:

Grilled Vegetable Pasta Salad
with grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette
Whole Seasonal Fresh Fruit
Bag of Kettle-style Chips
Freshly Baked Cookie
Bottled Water

A great option for the grab and go lunch! 22.95 PER PERSON

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RECEPTIONS REINVENTED

RECEPTION MENUS

Build a perfect reception from a variety of gourmet to classic signature dishes.

50 piece minimum for each item selected

HOT SELECTIONS

- Our Signature Hot Dog Panini
with Jack cheese, caramelized onion and ground mustard 4.00 PER PIECE
- Cuban Press Sandwich
with roast pork, ham, Swiss cheese and spicy pickles 5.00 PER PIECE
- Four Cheese Tomato Melt
grilled cheese on traditional sourdough 4.50 PER PIECE
- Beef Wellington Bites
with horseradish cream 5.00 PER PIECE
- Housemade Corned Beef Reuben
with Gruyere cheese and Louis dressing 4.00 PER PIECE
- Chicken Cordon Bleu
with pit ham and blue cheese sauce 4.00 PER PIECE
- Ginger Chicken Satay
served with sweet chili sauce 4.00 PER PIECE
- Sizzling Short Rib Satay
with Thai peanut sauce 5.50 PER PIECE
- Coconut Curry Chicken Satay
with mango chutney 5.00 PER PIECE
- Basil-Garlic Shrimp Satay
with chili lime mint sauce 6.00 PER PIECE
- Tavern-Style Classic Mini Beef Burger
with American cheese and our secret sauce 5.50 PER PIECE
- Firehouse Mini Burger
with applewood bacon and barbecue sauce 5.50 PER PIECE
- Barbecue Mini Beef Burger
with artisan Cheddar, barbecue sauce and topped with crisp bacon
5.50 PER PIECE
- Meatloaf Mini Burger
housemade meatloaf patty, sautéed mushrooms and gravy 5.50 PER PIECE
- House-Smoked Brisket and Cheddar Cheese Quesadilla
with avocado crema 5.00 PER PIECE
- Ancho Chicken and Jack Cheese Quesadilla
with salsa verde 5.00 PER PIECE
- Baby Spinach and Brown Mushroom Quesadilla
with pico de gallo 4.50 PER PIECE
- Slow-Roasted Prime Rib Mini Slider
with smoked Cheddar, caramelized onions and barbecue sauce
5.50 PER PIECE
- Breaded Chicken Parmesan Mini Slider
with marinara and fresh mozzarella 5.00 PER PIECE
- Filet of Beef Slider
with herb shallot butter 6.50 PER PIECE

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RECEPTIONS REINVENTED



Turkey Patty Slider
with sun-dried tomato pesto, sautéed mushrooms and Swiss cheese
4.00 PER PIECE

CARVERY BAR

All carvery served with gourmet pretzel bread, multi grain and hoagie rolls.

Chef-carved house smoked turkey with apricot chutney and herb aioli
14.95 PER PERSON PLUS ATTENDANT

Chef-carved peppercorn crusted beef sirloin with creamed horseradish
18.95 PER PERSON PLUS ATTENDANT FEE

COLD SELECTIONS

Classic Fisherman's Wharf Style Shrimp Shooter
with our lemon horseradish cocktail sauce 6.00 PER PIECE

Bayou Blackened Shrimp Shooter
with rémoulade sauce 6.00 PER PIECE

Pesto Marinated Shrimp Shooter
with lemon aioli 6.00 PER PIECE

Signature Crab Cakes
with lemon aioli 6.00 PER PIECE

Seared Sesame Tuna Wonton
served with ocean salad and wasabi cream 5.00 PER PIECE

Smoked Salmon Cracker
with crème fraîche, capers and red onion 5.00 PER PIECE

Crab Salad
on cucumber crouton 4.50 PER PIECE

Crisp Filo Cup
with Gouda cheese and assorted garnish: fruit chutney, orange-rosemary
marmalade, honey 4.00 PER PIECE

Tater Totke
crisp potato pancake topped with smoked salmon, chive sour cream
and capers 5.50 PER PIECE

Crispy Pita Chip
topped with Turkish tomato salad 4.00 PER PIECE

Celery Spheres
with Blue cheese and candied walnuts 4.00 PER PIECE

Ceviche and Pico de Gallo
in cucumber cups 5.00 PER PIECE

Seared Steak
with horseradish cream on crispy endive spear 5.00 PER PIECE

Sun-dried Tomato Pesto and Goat Cheese
on marinated artichoke 4.00 PER PIECE

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tax and service charges.

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RECEPTIONS REINVENTED

COLD SELECTIONS *(continued)*

GRILLED ARTISAN BREAD CROSTINI

Pumpkin-Goat Cheese
with toasted walnuts, dried cranberry and sherry drizzle on
Asian pear crostini 4.00 PER PIECE

Tomato, Basil and Cambozola
with artisan olive oil 4.00 PER PIECE

Whipped Ricotta
with olive salad 4.00 PER PIECE

Beef Carpaccio
with garlic aioli and Parmesan 4.50 PER PIECE

RECEPTION STATIONS

Pleasing to even the pickiest eaters

ARTISAN CHEESE BOARD

Artisan selection of local and imported farmstead cheeses.
Accompanied by assorted house-made chutneys, local honeys,
artisan breads and crackers.

13.95 PER PERSON

NACHO AND SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and
our house salsa verde, pico de gallo, salsa rojo and habanero.
Served with sour cream, jalapeños and signature hot sauces.

14.50 PER PERSON

ANTIPASTI

A selection of hot and cold Italian specialties perfect for any party!
Imported cured meats, cheeses, local seasonal vegetables, marinated olives
with warm spinach and artichoke fondue. Served with a variety of
flatbreads, crostini and bread sticks.

15.95 PER PERSON

MEAT AND CHEESE STATION

Hard salami, Vienna smoked sausage beef sticks, housemade beer cheese
spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh
12.95 PER PERSON

NIMAN RANCH MINI SAUSAGE TABLE

Naturally-raised Niman Ranch sausages created for Levy Restaurants.
Flavors include apple Gouda, chipotle Cheddar and spicy Italian.
Served with gourmet mustards, apple slaw and hoagie rolls.

12.95 PER PERSON

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RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

MOZZARELLA AND MEDITERRANEAN DIPS AND SPREADS

Mozzarella di buffalo, marinated bocconcini and burrata, basil pesto, eggplant caponata, rosemary Goat cheese, whipped lemon Feta, tomato jam. All served with crisp cucumbers, pita chips and toasted crostini.

13.95 PER PERSON

FARMER'S MARKET TABLE

Tomato and Texas Goat cheese fondue
roasted tomato basil sauce, baked Goat cheese cake with toasted focaccia bread

Fired roasted poblano and house-made chorizo fondue
roasted poblano cheese sauce topped with our house chorizo and caramelized onions, with blue corn tortilla chips

16.95 PER PERSON

SUSHI

A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with ocean salad, wasabi, pickled ginger and a variety of dipping sauces. Based on 4 pieces per person.

MKT. PRICE, PLUS SUSHI CHEF FEE

RAW BAR

A selection of the freshest available chilled seafood. Served with artisan crackers, horseradish cocktail sauce, lemon aioli, rémoulade sauce and specialty hot sauces.

Jumbo gulf shrimp, 3 pieces per person

Fresh oysters, 2 pieces per person

Alaskan king crab legs, 1/2lb. per person

MKT. PRICE

Add seasonal snow crab 9.95 PER PERSON

GOURMET FOCACCIA

A fun assortment of artisan grilled focaccia bread with a selection of toppings served hot

Fennel sausage, wild mushrooms and Asiago cheese

Shaved salami, arugula and Provolone cheese

Roma tomatoes, basil and fresh Mozzarella

Pulled chicken, basil pesto and four cheeses

12.95 PER PERSON

GRILLED CHEESE STATION

Assorted breads (sourdough, rye, whole wheat) and cheeses (Gruyère, Cheddar, Fontina, American) and toppings (bacon, apples, pears, pickles, oven roasted tomatoes, caramelized onions) to build YOUR favorite grilled cheese!

15.95 PER PERSON PLUS ATTENDANT FEE

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RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

FRESH AND EXOTIC FRUIT

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche.

11.95 PER PERSON

BRUSCHETTA D'ITALIA

Tomato basil with Parmesan and extra virgin olive oil
Kalamata olive tapenade with Chèvre cheese
Roasted wild mushroom with Gorgonzola cheese
Caramelized onion with Taleggio cheese

10.95 PER PERSON

YUKON GOLD POTATO BAR

Mashed or Baked, accompanied by roasted corn, caramelized onions, smoked bacon, shredded sharp Cheddar cheese, green onions, whipped butter, sour cream, chives, cracked black pepper

10.95 PER PERSON PLUS ATTENDANT FEE

Upgrade to Colossal Stuffed Potato

Double stuffed baked potato served with toppings listed above

9.95 PER PERSON

GARDEN FRESH VEGETABLE BASKET

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, garlic hummus, fresh basil pesto and assorted crackers and breadsticks.

12.95 PER PERSON

SMOKED SALMON

A great addition to the raw bar! Pastrami-smoked salmon served with classical garnishes, sliced pumpernickel and crème fraîche.

12.95 PER PERSON

WORLDWIDE WING TABLE

Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables.

- Classic spicy buffalo
- Hawaiian pineapple soy glazed
- Crispy, firecracker grilled chili and lime
- Tabasco orange glazed
- Grilled Tex-Mex
- Smokey BBQ and glazed-bourbon molasses

Choose 4 14.95 PER PERSON

Choose 5 17.95 PER PERSON

Get them all! 22.95 PER PERSON

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RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

MEATBALL BAR

A selection of our hand crafted meatballs served with a basket of fresh rolls to soak up the sauce!

- Traditional beef with marinara sauce
- Chicken with green chile verde sauce
- Thai pork meatball with ginger-soy barbecue sauce

15.25 PER PERSON

GOURMET MAC-N-CHEESE TABLE

Classic comfort food kicked up a notch!

- Buffalo chicken with Jack and blue cheese
- Smoked pork, green chile and Cheddar
- Chorizo and Jack cheese with tortilla crust
- White cheese mac with spinach and artichokes
- Smoked Cheddar with BBQ potato chip crust
- Pico de Gallo, Chihuahua cheese and crisp tortilla strips

Choose 3 10.95 PER PERSON

Choose 4 14.95 PER PERSON

BURGERS BISTRO

Mini burgers to meet all your guests' cravings! Served on brioche buns.

- Turkey Burger
sun-dried tomato pesto, sautéed mushrooms and Swiss cheese
- Beer Cheese Burger
beer cheese stuffed burger, topped with a sliced dill pickle and tomato
- Cheddar Cheese Burger
artisan Cheddar stuffed burger, topped with a bacon onion jam, pickled red onions
- Barbecue Burger
artisan Cheddar, Levy barbecue sauce and topped with crisp bacon
- Meatloaf Burger
housemade meatloaf patty, sautéed mushrooms and gravy

Choose 3 15.95 PER PERSON

Choose 4 18.95 PER PERSON

GLUTEN-FREE RECEPTION

Chicken Wing Sampler

with garlic-Parmesan, classic buffalo and honey mustard with an assortment of dipping sauces

Philly Cheese Steak Nacho

with shaved Ribeye, onions and bell peppers, Monterey Jack sauce and corn tortillas with giardinera

BLT Martini

with crisp romaine, shredded Cheddar, smoked bacon and buttermilk dressing in a martini glass

Fresh Vegetable Crudités

with ranch and chili-lime crema dips

28.95 PER PERSON

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RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

PASTA STATION

Pappardelle pasta with roasted tomatoes, roasted wild mushrooms, marinated asparagus, sweet bell peppers, shave fennel, kale, and spinach mixed with your choice of: Italian sausage, lemon-grilled chicken, pesto-marinated shrimp

18.95 PER PERSON

HONKKIEN NOODLES STATION

Shiitake mushrooms, Chinese broccoli, bell peppers and pea pods with ginger soy beef, wok seared spicy chicken and black pepper lemon grass shrimp

18.95 PER PERSON

CARVING STATIONS

Carving stations are a great way to complement your additional menu selections

Chef attendant fee applies. 50 Guest Minimum

CHEF-CARVED SIDE OF SMOKED SALMON

Pastrami smoked salmon served with classical garnishes, sliced pumpernickel and crème fraîche

24.95 PER PERSON

CARVED WHOLE BEEF TENDERLOIN

Served with peppercorn sauce, horseradish cream and artisan rolls

32.95 PER PERSON

SUGAR-CURED SPIRAL HAM

With bourbon aioli, grain mustard, country biscuit and artisan rolls

18.95 PER PERSON

ULTIMATE "BLT" MINI SANDWICHES

Hickory-smoked pork belly, lettuce, vine-ripe tomatoes, wheat toast and mayonnaise

17.95 PER PERSON

ROASTED TURKEY BREAST

Served with cranberry and apricot chutneys, herb aioli and artisan rolls

23.95 PER PERSON

TEXAS-STYLE SMOKED BRISKET

Served with our signature BBQ sauce, crispy onion straws and mini onion rolls

26.95 PER PERSON

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RECEPTIONS REINVENTED

CARVING STATIONS *(continued)*

GARLIC-ROASTED BEEF STRIP LOIN

Wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls

30.95 PER PERSON

ROASTED PORK LOIN

Spicy apricot chutney, grainy mustard aioli and artisan rolls

26.95 PER PERSON

CHILE RUBBED PRIME RIB

Jalapeño horseradish and Black bean demi with Artisan rolls

31.95 PER PERSON

PISTACHIO-CRUSTED PORK LOIN

Quince-mustard preserve, goat cheese cream and roasted shallot demi

26.95 PER PERSON



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DISTINGUISHED DINNERS

DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course

SALADS — *Served with warm artisan rolls and sweet butter*

Please select 1 salad

- Iceberg wedge served with grape tomatoes, red onions, Blue cheese and crisp bacon with a creamy Blue cheese dressing
- Caesar salad, crisp romaine, Parmesan and garlic croutons with Caesar dressing
- Field greens, grape tomatoes, red onion, cucumbers with aged balsamic vinaigrette
- Arugula and strawberry salad with frisee, toasted almonds, balsamic vinaigrette and Camembert wedge
- Spinach and apple salad, toasted walnuts, Chèvre cheese and red onions with a cider vinaigrette
- Cherry tomato and Bocconcini Mozzarella salad with wild baby arugula and pesto vinaigrette
- Bibb lettuce, poached pears, candied pecans and crumbled blue cheese
- Asian Crunch Salad, house blend of lettuces, pickled cucumbers and carrots
- Soy nuts and crispy buckwheat noodles with creamy Asian dressing
- Arugula & Roasted Beet Salad, Goat Cheese, black pepper and honey vinaigrette with toasted sourdough crostini

ENTRÉES — *Served with local and seasonal vegetables*

Please select 1 entrée

- Moroccan-spiced chicken with couscous, tagine vegetables and preserved lemon
- Lemon and herb chicken breast with potato purée, grilled broccolini and lemon garlic sauce
- Braised beef short ribs with garlic Parmesan polenta and Cabernet reduction
- Seared wild salmon with braised lentils, green beans and romesco sauce
- Grilled flat iron steak on arugula, shaved red onion and tomato salad and red wine shallot butter
- Niman Ranch pork tenderloin with sweet potato savoyarde and sour cherry gastrique
- Grilled petite filet mignon, portobello red onion tart with asparagus and cabernet demi **ADD 12.95 PER PERSON**

Duet Entrée Selections

- Double Colorado lamp chop and gulf shrimp with butternut squash polenta and honey-glazed baby carrots **ADD 14.00 PER PERSON**
- Herb-crusted beef tenderloin and Maine sea scallops with scalloped Yukon potatoes and red wine sauce **ADD 14.00 PER PERSON**

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DISTINGUISHED DINNERS

DESIGN-YOUR-OWN PLATED DINNER *(continued)*

DESSERT — *Served with coffee and a selection of herbal teas*

Please select 1 dessert

- Vanilla bean crème brûlée with orange almond tuile
- New York style cheesecake with butter cookie crust and berry compote
- Lemon angel food cake finished with seasonal berries and whipped cream
- Chocolate paradis cake with toffee and caramel sauce
- Signature six layer carrot cake
- Warm chocolate chip cookie with vanilla ice cream
- Banana chocolate bread pudding with whipped cream
- Coconut pineapple panna cotta with almond sesame crisp

Your custom three course menu 38.95 PER PERSON

DINNER CHEF'S TABLES

All Chef's Tables include warm artisan rolls and sweet butter, coffee and a selection of herbal teas.

FARM STAND — *From produce to poultry, it is about fresh singular goodness!*

Tomato Carpaccio and Brazos Valley Feta Cheese
with olive oil and smoked salt

Shiner Bock Beer Cheese Dip
loaded with spicy smoked brisket and served with blue corn tortillas

Field Baby Greens, jicama, red onions and tomatoes
with pomegranate red wine vinaigrette

House-Pickled Shrimp and Bibb Lettuce Salad

Jalapeño Sausage Stuffed Chicken Breast
with Cascabel cream and roasted corn relish

Local Cheese Selection
with fruit, flatbread and lavosh crackers, Quince preserve, local honey, dry fig and balsamic vinaigrette

Roasted Yukon Gold Potatoes
with Texas sweet onions and parsley

Ancho Adobo-Roasted NY Strip Loin
with chili tequila demi and horseradish cream sauce

Strawberry Short Cake
with Grand Marnier anglaise and white chocolate mousse

69.95 PER PERSON

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DISTINGUISHED DINNERS

DINNER CHEF'S TABLES *(continued)*

THE STEAKHOUSE

Iceberg Wedge

with grape tomatoes, red onions, crisp bacon and creamy Blue cheese dressing

Sliced Heirloom Tomatoes

with Goat cheese and topped with roasted mushrooms and walnut vinaigrette

Chilled Jumbo Shrimp Cocktail

with classic "old school" cocktail sauce and horseradish

Bone-in Porterhouse,

chef-carved and served with roasted mushroom demi, classic bearnaise and horseradish cream

Roasted Lemon-garlic Chicken

with natural jus

Creamed Spinach

in a fennel bechamel sauce

Colossal Double Stuffed Baked Potato

hollowed out and stuffed with buttery, green onion mashed potatoes and topped with Cheddar Cheese (carved)

Red Wine-braised Wild Mushrooms

with shallots

Traditional Bread Pudding

served warm caramel sauce accompanied by a seasonal fruit crisp and vanilla bean ice cream

71.95 PER PERSON PLUS ATTENDANT FEE

PICNIC IN THE PARK

Kosher-style Hot Dogs

with mustard, pickles, onions and relish

Italian Sausage

with sweet red and green peppers, onions and giardinera on Italian rolls

Grilled Herb Chicken Breast

with sauteed spinach and natural au jus

German Style Potato Salad

with mustard dressing and herbs

Macaroni Salad

with fresh herbs, cucumber, celery and fresh herb vinaigrette

Cookies, Brownies and Crisp Rice Treats

31.95 PER PERSON

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DISTINGUISHED DINNERS

DINNER CHEF'S TABLES *(continued)*

THE SOUTHERN SMOKEHOUSE

12 Hour-Smoked and Barbecued Beef Brisket

Slow-Smoked Barbecued Chicken

Barbecued Baked Beans

Honey Cheddar Corn Bread
with honey butter

Horseradish Cole Slaw

Mustardy Potato Salad

Fresh Watermelon

Blueberry Peach Cobbler
with whipped cream

47.95 PER PERSON

Upgrade your Southern Smokehouse with a BBQ Long, bone-in short rib served with sweet vinegar barbecue sauce as a carving item!

16.00 PER PERSON

GLUTEN-FREE DINNER CHEF'S TABLE

Chef Carved Filet Mignon

with Bordeaux mushroom sauce, Dijon-truffle aioli and
roasted garlic purée

Grilled Asparagus

with hollandaise sauce

Mesclun Greens

with Parmigiano Reggiano and red wine vinaigrette

Roasted Beets

with Chèvre and citrus vinaigrette

Chef's Choice of Gluten Free Dessert

42.95 PER PERSON PLUS ATTENDANT FEE

ASIAN FLARE

Asian Crunch Salad

house mixed greens, buck wheat noodles, soy nuts, pickled
cucumbers and creamy soy ginger dressing

Poached Shrimp Asian Rémoulade

with sesame flat bread crackers

Pan Seared Pot Stickers

with ponzu sauce

Shiitake Crusted Chicken Breast

with galangal soy cream and baby bok choy

Lemon Grass Scented Jasmine Rice

Braised Short Ribs

with Mongolian sauce

Passion Fruit and Mango Panna Cotta

54.95 PER PERSON

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tax and service charges.

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DISTINGUISHED DINNERS

LATIN INFLUENCE

Smoked Pepper Caesar Salad
with corn bread croutons and Queso Fresco
Poblano-Roasted Chicken Breast Braised Acelgas
with bacon and raisins
Roasted Pork Loin Al pastor
with pineapple pico and roasted tomato salsa
Cascabel Pepper Braised Short Ribs
with red cabbage slaw
Black Rice
with epazote and fresh roasted corn
Roasted Vegetables
with pepita cilantro pesto
Dulce de Leche Bread Pudding
58.95 PER PERSON

DESIGN-YOUR-OWN CHEF'S TABLE

Individualize your menu to suit your event.
The ultimate in customization!

SALADS

Please select 2 options

- Italian chopped salad with grilled chicken, bacon, blue cheese, tomato and pasta with honey Dijon vinaigrette
- Smoked barbecue chicken salad with mixed greens, cornbread croutons and baked-bean vinaigrette
- Barbecue shrimp and andouille salad with grilled corn, kidney beans, tomatoes and greens tossed with a Cajun vinaigrette
- Chopped vegetable salad with mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette
- Caesar salad with crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern salad with baby field greens, assorted berries, spiced pecans and blue cheese with white balsamic vinaigrette

ENTRÉES

Please select 2 options

- Maple-glazed turkey with cranberry apricot chutney and sage gravy
- Peppercorn-crust tri tip sirloin with rosemary demi and horseradish cream
- Mustard-glazed Niman ranch pork loin with spicy fruit chutney and bourbon jus
- Slow-roasted prime rib with natural jus and horseradish cream
- Grilled salmon with lemon buerre blanc
- Char-grilled tomahawk rib eye chops with smoked bacon demi and BBQ aioli ADD 8.00 ADDITIONAL PER PERSON
- Herb-roasted beef tenderloin with merlot demi and truffle aioli ADD 8.00 ADDITIONAL PER PERSON

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DISTINGUISHED DINNERS

DESIGN-YOUR-OWN CHEF'S TABLE *(continued)*

PASTA

Please select 1 option

- Penne pasta with spicy marinara, asiago cream, fresh basil and shaved Parmesan
- Rigatoni pasta with tomato-basil sauce, spinach and ricotta cheese
- Wild mushroom risotto with fresh herbs and Parmesan garlic broth
- Linguini with shrimp, tomato-basil sauce, garlic and chiles

SIDES

Please select 2 options

- Au gratin potatoes with four cheeses and fresh thyme
- Loaded mashed potatoes with smoked bacon, sour cream, chives, Cheddar and scallions
- Roasted fingerling potatoes with herb butter and garlic sour cream
- Classic creamed spinach with crispy leeks and Parmesan
- Bistro roasted vegetables with the season's finest fresh herbs and olive oil
- Creamed sweet corn with slab bacon and scallions

Your Custom Chef's Table includes coffee and tea 45.95 PER PERSON

May we suggest adding a dessert? DS1

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DESSERT REDEFINED

DESSERT MENUS

SIGNATURE DESSERTS — *Minimum of 50 people.*

A selection of our signature desserts! Carrot cake, chocolate paradisi cake, coconut lopez cake, Chicago cheesecake, cupcakes, mini taffy apples, mini low-fat yogurt parfaits, sweet dessert shots, cookies, brownies and gourmet dessert bars. 15.95 PER PERSON

Vanilla bean ice cream ADD 3.00 PER PERSON

THE CUPCAKE BAR — *Minimum of 50 people.*

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold low-fat and whole milk. 13.95 PER PERSON

CAKES IN JARS

Assorted jars filled with layers of cake, fruit, sauce, cream, fudge and topped with ice cream! Like a trifle in a jar! 10.95 PER PERSON

Strawberry angel food with strawberry ice cream

Banana Foster cake, fresh bananas, caramel sauce and vanilla ice cream

Caramel brownie, chocolate fudge, chocolate sauce and vanilla ice cream

FRESH AND EXOTIC FRUIT TABLE

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche. 11.95 PER PERSON

BROWNIE SUNDAE BAR

Our signature triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings. 10.95 PER PERSON

COUNTRY STYLE FRUIT COBBLERS

Fresh-baked fruit blueberry with oatmeal crust and peach with cinnamon almond topping. Served warm with vanilla bean ice cream. Ask our chefs about their seasonal selections! 9.95 PER PERSON

WARM COOKIES AND MILK

Chocolate chunk and peanut butter cookies served fresh out of the oven on griddles. Accompanied by ice-cold milk in shooters. 8.95 PER PERSON

FONDUE STATION

Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows. 13.95 PER PERSON

DONUT SUNDAE BAR

Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote. 11.95 PER PERSON

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DESSERT REDEFINED

DESSERT MENUS *(continued)*

SHORT CAKE

Lemon poppyseed short cake with wild berries and lemon glaze
9.95 PER PERSON

EXPRESSO CREAM BRULEE

With a lightly glazed doughnut hole 9.95 PER PERSON

CHOCOLATE CAKE

Decadently layered Chocolate cake with fresh raspberry
preserve and meringue 9.95 PER PERSON



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SPECIALTY BARS AND BEVERAGES

MARTINI BAR *A timeless classic!*

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the ultimate Cosmopolitan, Apple Martini and the Lemon Drop. 10.00 PER DRINK

BLOODY MARY BAR

A fabulous starting point! - See latest Bloody Mary Suites Offer

Classic Smirnoff or Ketel One Vodka, zesty bloody Mary mix, and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces. 10.00 EACH

PROSECCO BAR *The rising star of the cocktail world!*

Get the party started with some bubbles - solo or with an assortment of fruit juices. Also available are our signature A Wink (Ciroc Red Berry, Pomegranate juice and Prosecco) and A Kiss (Prosecco, Bombay Gin, lemon and maraschino cherry juice), 10.00 EACH

SANGRIA BAR *Bianca, Rosada and Rojo rule!*

Sample three sensational sangria - White, Rosé and Red that provide fresh and fruity fun for everyone. 10.00 PER PERSON

LANGUID LIMEADE

A sophisticated mix of housemade limeade, kiwi, green apple and fresh rosemary contains no alcohol. 5.00 PER PERSON

BLACKBERRY BRAMBLE

Tanqueray Gin, Chambord, fresh blackberries, lemon juice, sugar and club soda play so well together. 10.00 EACH

BLUEBERRY LIMEADE

Brisk housemade limeade, Smirnoff vodka, fresh blueberries, agave nectar and fresh mint brighten your day. 10.00 EACH

MODERN MARGARITA

Sauza Conmemorativo Tequila, Cointreau, Prickly Pear Syrup and fresh lime juice give this a modern spin. 10.00 EACH

ORANGE APPLE CIDER

A refreshing blend of Bacardi 'Oakheart' Spiced Rum, Aperol orange liqueur, Angry Orchard Crisp Apple Cider and sugar with orange and apple slices. 10.00 EACH

RYE SCOFFLAW

Everything old is new again with this sassy and spicy mix of Bulleit Rye, vermouth, lemon juice, grenadine, ginger ale and orange bitters. 10.00 EACH

SPICED SWEET TEA

This smooth take on a Southern classic that includes Captain Morgan Spiced Rum, housemade lemonade, tea and sugar is sure to become a tradition. 10.00 EACH

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BEVERAGES



SPECIALTY BARS AND BEVERAGES *(continued)*

SPIKED APPLE

Spice things up with a little Jack Daniel's, Angry Orchard Crisp Apple Cider, peach schnapps, pomegranate syrup and a cinnamon stick. 10.00 EACH

VICTORY LANE HURRICANE

Celebrate with some Bacardi and Captain Morgan Spiced Rum, Disaronna amaretto, pineapple and orange juice and pomegranate syrup with a dash of bitters and a maraschino cherry. 10.00 EACH

CRAFT AND MICRO BREW BEERS 8.00 EACH

- Blue Moon White Belgium Ale
- Fat Tire (Where available)
- Leinenkugel Summer Shandy (Available seasonally)

Support local breweries by choosing from our list of brews unique to this region

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BEVERAGES

BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted

HOSTED PLATINUM BAR

Cocktails

Featuring Grey Goose, Hendrick's Gin, Macallan 12 Year Old, Woodford Reserve, Bacardi Limited, Crown Royal Black and Patron Silver. 12.00 PER DRINK

Wines by the Glass

Sebastiani Merlot, Sonoma 12.00
Avalon Cabernet Sauvignon, Napa 14.00
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 13.00

Sparkling

Mumm Napa 'Brut Prestige', Napa 15.00

Imported Beer 8.00

Domestic Beer 8.00

Bottled Water 4.50

Soft Drinks 4.25

Juices 3.00

HOSTED DELUXE BAR

Cocktails

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Rémy Martin VS, Martini & Rossi Dry and Sweet Vermouth. 11.00 PER DRINK

Wine by the Glass

Folie a Deux Chardonnay, Sonoma 12.00
Red Rock Merlot, California 9.00
Columbia Crest, 'Grand Estates' Cabernet Sauvignon, Washington 10.00
Beringer White Zinfandel, California 8.00

Sparkling

Korbel 9.00

Imported Beer 8.00

Domestic Beer 8.00

Bottled Water 4.50

Soft Drinks 4.00

Juices 3.00

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BEVERAGES

BAR SELECTIONS *(continued)*

HOSTED PREMIUM BAR

Cocktails

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, José Cuervo Gold, Korbel Brandy, Martini & Rossi Dry and Sweet Vermouth 10.00 PER DRINK

Wines by the Glass

Featuring, Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel 8.00 PER DRINK

Imported Beer 8.00

Domestic Beer 8.00

Bottled Water 4.50

Soft Drinks 4.00

Juices 3.00

PACKAGE BAR SERVICE

All package bar service includes domestic and imported beer, wines by the glass, soft drinks and bottled water.

	2-Hr. Package	3-Hr. Package	4-Hr. Package
Platinum Brands	32.00	36.00	41.00
Deluxe Brands	29.00	33.00	38.00
Premium Brands	26.00	30.00	35.00
Beer and Wine	21.00	24.00	28.00

Cash bar options available — minimum sales applies to all cash bars.
Cashier and bartender fee required.

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BEVERAGES

WINES BY THE BOTTLE

BUBBLY

- Zonin Prosecco, Veneto, Italy 40.00
- Korbel Brut, California 42.00
- Mumm Napa 'Brut Prestige,' Napa, California 60.00
- Piper-Heidsieck Brut, Reims, France 85.00
- Perrier-Jouët 'Belle Epoque,' Épernay, France 295.00

BRIGHT AND BRISK

- Little Black Dress Pinot Grigio, California 37.00
- Santa Cristina by Antinori Pinot Grigio, Italy 40.00
- MacMurray Ranch Pinot Gris, Sonoma Coast, California 31.00

FRESH AND FRUITY

- Seven Daughters 'White Blend,' California 29.00
- Hogue 'Genesis' Riesling, Columbia Valley, Washington 37.00

TART AND TANGY

- SeaGlass Sauvignon Blanc, Santa Barbara, California 37.00
- Nobilo 'Regional Collection' Sauvignon Blanc, Marlborough, New Zealand 36.00
- J. Lohr 'Carol's Vineyard' Sauvignon Blanc, Napa, California 39.00

CREAMY AND COMPLEX

- Greystone Chardonnay, California 35.00
- Irony Chardonnay, Napa, California 38.00
- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 45.00
- Folie à Deux Chardonnay, Sonoma, California 42.00
- Landmark 'Overlook' Chardonnay, Sonoma, California 45.00
- Cakebread Cellars Chardonnay, Napa, California 97.00

ROSÉS

- Beringer White Zinfandel, California 26.00
- Mulderbosch Cabernet Sauvignon Rosé, Coastal Region, South Africa 23.00

RIPE AND RICH

- Mark West Pinot Noir, California 38.00
- Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California 61.00
- Wente 'Reliz Creek' Pinot Noir, Arroyo Seco, Monterey, California 45.00
- Red Rock 'Reserve' Merlot, California 38.00
- Freemark Abbey Merlot, Napa, California 52.00

SPICY AND SUPPLE

- Gascón Malbec, Mendoza, Argentina 36.00
- Mitolo 'Jester' Shiraz, McLaren Vale, South Australia 54.00
- Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy 44.00

BIG AND BOLD

- Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington 40.00
- Avalon Cabernet Sauvignon, Napa, California 57.00
- Louis Martini Cabernet Sauvignon, Sonoma, California 47.00
- Simi Cabernet Sauvignon, Alexander Valley, California 68.00
- Leviathan 'Leviathan' Red Blend, California 99.00

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