



# CATERING MENU 2026

Released on January 1, 2026



# Catered Buffet Packages

*Minimum order of 25 per selection*

Our Buffet Packages are offered at 2 separate price points

## Disposable Service Buffet

- Includes the full setup of a self-service buffet, with disposable plates, napkins and silverware along with tables covered with black table linens and seating for 8.

## House China Service Buffet

- Includes tables with black table linens and seating for 8, folded white linen napkins, preset silverware and beverages, and the full setup of a self-service buffet, our house china plates are set at the beginning of the buffet line.
- Customized colors of table linens and napkins are available at no extra charge.

All Buffet packages are sold as self-service. However, we can provide additional buffet service attendants to serve the menu items to your guests

- Buffet Service Attendant Rate is \$25.00/hour for each attendant needed.
- Minimum 2 hours per attendant

**Buffet Package Add on's**  
each selection can be added on  
to a lunch and dinner buffet package

Green Salad with Ranch and Italian Dressing  
Tossed Cesar Salad  
Traditional Potato Salad  
Loaded Baked Potato Salad  
Italian Pasta Salad  
Fresh Cut Fruit Salad  
Coleslaw  
Assorted Basket of Chips  
Chicken Noodle Soup  
Broccoli Cheese Soup  
Chicken and Corn Chowder  
Tomato Basil Soup  
Clam Chowder  
Chicken Tortilla Soup  
Beef Minestrone

**Customized Buffet Packages are available upon request.**

A 15% Catering Gratuity will be applied to all catered events.

All Catering Orders must be submitted no less than 2 weeks prior to the date of the event.

Any cancellations within the 2-week window of the event will be billed at 50% of the full retail value.

Any additions to the catering order within the 2-week window will incur a 10% additional fee for last minute changes to the order.

## Artisan Sandwich Boards

An impressive display of our 36" artisan-style sandwich boards, served with a basket of assorted Lay's potato chips and freshly baked cookies. Choose from the options below:

**Turkey, Bacon, and Avocado** – Sliced oven-roasted turkey with freshly sliced avocado and hickory-smoked bacon, topped with cheddar cheese, lettuce, and tomato, with roasted garlic aioli on a French-style baguette. (Minimum order of 25)

**Spicy Italian** – Pepperoni, salami, and smoked honey ham on a loaf of French bread with lettuce, tomato, sliced pepperoncini, red onion, black olives, and pepper jack cheese, finished with Italian vinaigrette and dijonnaise. (Minimum order of 25)

**French Dip** – Warm sliced roast beef with melted Swiss cheese on a loaf of French bread, served with amber ale horseradish sour cream sauce and French onion soup on the side for dipping. (Minimum order of 25)

## BBQ Sandwich

Includes house-smoked pulled pork served with brioche-style buns, our house-recipe BBQ sauce, horseradish coleslaw, and crispy onion straws, accompanied by a traditional potato salad. (Substitute chopped brisket for an additional cost.)

## Taco

Includes Southwest-seasoned ground beef, chicken tinga, Spanish rice, and refried beans, served with crunchy taco shells, soft flour tortillas, shredded lettuce, diced tomatoes, red onions, cheese, sour cream, and a basket of tortilla chips with salsa. Taco Buffet Add-ons Guacamole & White Queso Dip

## Grilled Steak and Chicken Fajita

Includes marinated and grilled steak and chicken fajitas mixed with grilled onions and peppers. Served with Spanish rice, Southwest black beans and corn, and warm flour tortillas. Accompanied by crispy tortilla chips with freshly made salsa, sour cream, guacamole, shredded lettuce, pico de gallo, and shredded cheese.



## Italian Style Meatballs & Grilled Chicken Alfredo

Large Italian-style meatballs in a rich marinara sauce topped with melted mozzarella cheese, served alongside sliced garlic- and herb-marinated grilled chicken breasts. Accompanied by freshly cooked penne pasta with roasted garlic Alfredo sauce and warm marinara prepared with fresh basil and oregano, a green side salad with ranch and Italian dressings on the side, and warm garlic bread-sticks.

## Island Style

Includes Huli Huli chicken, steamed jasmine rice, and stir-fried vegetables, served with our house-made teriyaki sauce and sriracha, island-style macaroni salad, and house-made banana nut bread with butter. (Add our house-smoked Kalua pork and cabbage to the island-style buffet package for an additional cost.)

## Guajillo Mole Chicken

Includes a traditional Mexican-style braised chicken in a rich guajillo mole, served with grilled flour tortillas, jasmine rice pilaf, sautéed corn with roasted red peppers and black beans, and a basket of tortilla chips with freshly made salsa.

## Chicken Fried Steak

Includes chicken fried steak with cream gravy, mashed potatoes, sweet buttered corn, a green side salad with ranch and Italian dressing and soft rolls with butter. Add crispy chicken tenders to the chicken-fried steak buffet for \$8.00 per person.

## Southern Comfort

House-smoked, center-cut pork loin with our house-recipe BBQ sauce on the side, paired with garlic- and herb-roasted airline chicken breasts. Served with our famous ranch potatoes, a colorful blend of roasted broccoli and tri-color cauliflower, and a baby spinach salad tossed with pears, cranberries, smoked blue cheese, and candied pecans, with creamy balsamic vinaigrette on the side. Accompanied by a basket of soft rolls and butter.

## Fire Roasted Pork Loin

Includes fire-roasted pork loin with warm apple chutney, a colorful blend of roasted root vegetables, and sautéed green beans with marinated tomatoes and garlic. Served with a fresh green side salad with ranch and Italian dressing on the side, along with a basket of sliced baguette and butter. Add Rotisserie Chicken Leg Quarters to the Fire Roasted Pork Loin Buffet for an additional \$4.25 per person

## 12oz Grilled Ribeye Steak & Baked Potato

12 oz Flame-Grilled Ribeye Steak, seasoned to perfection and served medium to medium-well, accompanied by a baked potato bar featuring whipped butter, sour cream, bacon crumbles, shredded cheese, and chives. Served with a fresh green side salad with ranch and Italian dressings, and soft yeast rolls with butter.

# Buffet Package Side Dishes

*Can be added to a lunch or dinner buffet package.*

## Cold Sides

- Green Salad with ranch and Italian Dressing
- Avocado Caesar with Crispy Seasoned Tortilla Strips
- Traditional Tossed Caesar Salad
- Traditional Potato Salad
- Loaded Baked Potato Salad
- Broccoli Salad with Cranberries and Bacon
- Tomato and Pesto Farfalle Salad with Shaved Parmesan
- Fresh Cut Fruit Salad
- Mexican Style Fruit Salad with Tajin
- Horseradish Coleslaw

## Hot Sides

- Ranch Potatoes
- Garlic Mashed Potatoes
- Rosemary Roasted Red Potato Wedges
- Roasted Root Vegetable Medley
- Homemade Mac n' Cheese
- Green Beans with Bacon and Onions
- Sautéed Zucchini Medley
- Steamed Bermuda Vegetable Medley
- Roasted Broccoli and Tri-Color Cauliflower
- Sautéed Green Beans with Marinated Tomatoes and Garlic
- Sweet Buttered Corn
- French Fries
- Fried Okra

## Soup

- Chicken Noodle Soup
- Broccoli Cheese Soup
- Chicken and Corn Chowder
- Tomato Basil Soup
- Clam Chowder
- Chicken Tortilla Soup
- Beef Minestrone



# Holiday Party Buffet Specials

Pricing includes house china service and a self-serve beverage station with iced water and tea. Tables are pre-set with black table linens and white linen napkins. Custom linen colors are available upon request.

## Traditional Holiday Dinner Buffet

A green side salad with ranch and Italian dressings, along with a basket of warm yeast rolls served with butter, will be pre-set at each table and ready for your guests upon arrival.

The dinner buffet will feature oven-roasted turkey breast with cranberry sauce and brown sugar-glazed ham carved to order. Accompaniments include red-skinned mashed potatoes, turkey gravy, green bean casserole, cornbread stuffing, and candied sweet potatoes.

For dessert, a dessert buffet will be set up featuring slices of pumpkin pie, Dutch apple pie, and pecan pie, served with fresh whipped cream on the side.

## Smoke and Fire Holiday Dinner Buffet

A fall-inspired salad composed of baby spinach, poached pears, candied pecans, dried cranberries, and smoked blue cheese crumbles, served with a creamy balsamic vinaigrette, along with a basket of sliced baguette with garlic and herb butter, will be pre-set at each table and ready for your guests upon arrival.

The dinner buffet will feature applewood-smoked airline turkey breast served with house-made cranberry and chipotle BBQ sauce, as well as fire-roasted pork loin carved to order and served with warm apple chutney. Accompaniments include a colorful roasted root vegetable medley and sautéed green beans with fire-roasted tomatoes and garlic.

For dessert, we will set up an assorted house-made cupcake display featuring red velvet cupcakes with the original frosting as served by the Waldorf Astoria Hotel, moist carrot cupcakes topped with vanilla cream cheese frosting, and chocolate cupcakes topped with peanut butter cream cheese frosting and peanut butter candies.



## Add a Prime Rib Carving Station to Any Holiday Dinner Buffet – Market Price

Choose from our traditional spice-crusted, slow-roasted prime rib or our house-smoked prime rib. Both options are served with amber ale horseradish cream sauce and savory beef jus.

*Ask us about our Cocktail Bar Service Options!*

# House Smoked BBQ Buffet Packages

*Minimum order of 25 per selection*  
Our Buffet Packages are offered at 3 separate price points

## 1 Meat Buffet

Your choice of one house-smoked meat, one hot side, and one cold side, served with soft yeast rolls, butter, and our house recipe BBQ sauce.

## 2 Meat Buffet

Your choice of two different house-smoked meats, two hot sides, one cold side, served with soft yeast rolls, butter, and our house recipe BBQ sauce.

## 3 Meat Buffet

Your choice of three different house-smoked meats, three hot sides, two cold sides, served with soft yeast rolls, butter, and our house recipe BBQ sauce.

## House Smoked Meats

*Minimum order of 25 per selection*  
Our Buffet Packages are offered at 3 separate price points

### Slow Smoked Beef Brisket

Hardwood-smoked beef brisket, slow-cooked for over 12 hours and sliced right before service, served with our house recipe BBQ sauce on the side.

### BBQ Baby Back Ribs

Tender smoked baby back pork ribs, basted with our house recipe BBQ sauce and finished on the grill with a kiss of fire.

### Apple Wood Smoked Turkey Breast

Maple-Dijon-brined turkey breast, smoked to perfection and served with our house recipe BBQ sauce on the side.

### Black Oak Smoked Sausage Links

Black Oak-smoked sausage links, sliced and tossed in our house recipe BBQ sauce.

### Slow Smoked Pulled Pork

Maple-Dijon-brined pork butt, smoked with apple wood until it pulls apart, served with our house recipe BBQ sauce on the side.



#### Hot Homemade Side Dishes

*- a la carte pricing –  
Minimum order of 25*

Brown Sugar and Bacon Baked Beans  
Fried Okra  
Mac n Cheese  
Green Beans with Bacon and Onions  
Corn on the Cobb  
French Fries  
Red Skin Mashed Potatoes  
Sweet Buttered Corn and Red Peppers

#### Cold Side Dishes

*- a la carte pricing –  
Minimum order of 25*

Traditional Potato Salad  
Loaded Baked Potato Salad  
Cole Slaw  
Broccoli Salad with Cranberries and Bacon  
Green Side Salad with Ranch and Italian Dressing  
Fresh Fruit Salad  
Soft Yeast Rolls and Butter  
Homemade Corn Bread and Honey Butter  
Sliced Texas Toast, Pickle Chips, Sliced Jalapenos, and Onions  
Basket of Individual Assorted Lays Potato Chips

## Chocolate and Pecan Texas Delight

Layers of rich chocolate pudding, sweetened cream cheese, and fresh whipped cream on a pecan shortbread crust, served chilled.

## Southern Style Peach Cobbler

A classic southern dessert served warm.

## Warm Triple Berry Cobbler

Sweetened berries under a golden buttery crust baked to perfection.

## Assorted Cupcakes Display

A selection of scratch-made cupcakes, including Red Velvet, Carrot Cake, and Chocolate Peanut Butter.

## Full Sized Sheet Cake

Serves about 96 guests and includes cake-cutting labor. Choose your cake layer (chocolate or vanilla), buttercream icing (chocolate or vanilla), and provide your inscription text and color preference. Add a custom rice paper logo for cake—please inquire for more details.

## Pineapple Palm Tree Fruit Display

100-person minimum A tropical display made to impress with hand carved melons, tropical fruit salad, bananas and fresh berries with kalua cream cheese fruit dip

## Finger Dessert Display

## Assorted Cookie Display

A three-level display featuring freshly baked chocolate chip, white chocolate macadamia nut, and snickerdoodle cookies.

## Assorted Miniature Cupcake Display

A three-level display with an assortment of house-made miniature cupcakes, including red velvet, chocolate peanut butter, and carrot cake.

## Brownie and Blondie Bar Display

Includes chewy fudge brownie bites and blondie bars, layered with chocolate chips and drizzled with ribbons of chocolate fudge on top.

## Assorted Dessert Bar Display

A towering display featuring platters of lemon bars dusted with powdered sugar, dark chocolate raspberry dessert bars, chocolate chunk pecan pie bars, and chewy seven-layer bars with toasted coconut and graham cracker crust.



**Make it A la Mode** - Each 3-gallon tub of ice cream (your choice of vanilla or chocolate) serves approximately 96 scoops. The price includes up to 1 hour of labor per tub for scooping and serving ice cream when added to any buffet dessert option.

**Ice-cream Sundae Bar** - Each 3-gallon tub of ice cream (your choice of vanilla or chocolate) serves approximately 96 scoops. The price includes up to 1 hour of labor per tub for scooping and serving ice cream, along with hot fudge and caramel sauce, sprinkles, chopped pecans, whipped cream, and maraschino cherries



## **Cold Hors d'oeuvres a la carte**

Charcuterie Board with crackers

House Smoke Salmon Boards with Crackers

Roasted Red Pepper Hummus Dip with  
Warm Pita Bread

Jumbo Shrimp Cocktail Platter

Mini Deli Sandwich Bar

Artisan Cheese Sampler Board & Crackers

Vegetable Crudité with Ranch Dip

Fresh Cut Fruit Platter

Tortilla Chips and Freshly Made Salsa

## **HOT HORS D'OEUVRES A LA CARTE**

**Warm Spinach and Artichoke Dip with  
Sliced Baguette**

**Warm Queso Dip with Tortilla Chips, Freshly  
Made Salsa, and Guacamole**

**Chicken Flautas Filled with Hatch Green  
Chilies and Cheese**

Served with cilantro lime sour cream and pico de gallo

**Chopped Beef Nacho Bar**

House smoked chopped beef brisket with hatch green chilies, served with white queso, pico de gallo, pickled jalapenos, and a cilantro lime sour cream sauce with a bottomless basket of tortilla chips.

**Margherita Flatbread Pizzas**

**BBQ Meat Balls**

**Teriyaki Meat Balls**

**Sweet Asian Chili Meat Balls**

**Italian Style Meat Balls in  
Marinara topped with Cheese**

**Buffalo Chicken Wings served  
with Celery and Ranch dip**

**BBQ Chicken Wings**

**Teriyaki Chicken Wings**

**Sweet Asian Chili Chicken Wings**



# Boxed Lunches

**Premium Box Lunch** Choose from our premium sandwiches below, served with a package of chips, a freshly baked cookie, a fruit cup, napkin, fork, knife, and mayo and mustard packets.

## Sandwich Options

- Turkey Bacon Cheddar Croissant - Sliced turkey, apple wood smoked bacon and cheddar cheese served with lettuce and tomato.
- Spicy Italian Hoagie - Pepperoni, salami, ham and pepper jack cheese with lettuce, tomato, onion, pepperoncini, black olives.
- Roast Beef Club Hoagie - Sliced roast beef, ham and turkey with cheddar and pepper jack, lettuce and tomato.

**Basic Box Lunch** Choose from the sandwiches below on sliced white bread with lettuce and tomato, a package of chips, and a fruit cup, with napkin, fork and knife, and mayo and mustard packets.

- Sliced Turkey and Cheddar
- Ham and Swiss
- Roast Beef and Pepper Jack

**Brown Bag Lunch** Includes a package of chips, chocolate chip cookie, napkin, mayo and mustard packets, and your choice of the following sandwich options made on sliced white bread with lettuce and tomato.

- Sliced Turkey and Cheddar
- Sliced Ham and Cheddar

## Boxed Lunch Add-ons

- Green Side Salad
- Traditional Potato Salad
- Loaded Baked Potato Salad
- Italian Pasta Salad
- Fresh Cut Fruit Salad
- Cookie
- Brownie
- Granola Bar \$
- Candy Bar
- Sliced Apples



# Breakfast Buffet Packages

## Simple Morning Meeting Buffet

Includes a basket of assorted pastries and a fresh cut fruit platter.

## Continental Breakfast Buffet

Includes a basket of assorted pastries, a fresh-cut fruit platter, hard-cooked eggs served peeled and chilled on ice, and vanilla yogurt with mixed berries and granola.



## HOT BREAKFAST BUFFETS

### Wichita Falls Early Riser Breakfast

Includes a basket of assorted pastries, a fresh cut fruit platter, one selection of breakfast sausage links, apple wood smoked bacon or breakfast ham steaks, with scrambled eggs and potatoes O'Brien.

### Texoma Sunrise Breakfast

Includes a basket of assorted pastries, a fresh cut fruit platter, 2 selections of breakfast sausage links, apple wood smoked bacon or breakfast ham steaks, and scrambled eggs, with your choice of 2 hot breakfast sides.

### World's Smallest Skyscraper Breakfast

Includes a basket of assorted pastries, a fresh cut fruit platter, 2 selections of breakfast sausage links, apple wood smoked bacon or breakfast ham steaks, and scrambled eggs, with your choice of 3 hot breakfast sides.

**Specialty Scrambles can be substituted for an additional charge**

- Add Cheese to your scrambled eggs
- Substitute Denver Scramble
- Substitute Chorizo con huevos
- Substitute Florentine Scramble
- Substitute Meat Lovers Scramble

Or you can add a specialty scramble to your buffet package.  
(See breakfast a la carte menu on next page)

Hot Breakfast Side Options

- Fried Potatoes
- Potatoes O'Brien
- Pancakes, served with pancake syrup and butter packets
- Buttermilk Biscuits, served with butter and jam packets
- Sausage Gravy
- Apple Cinnamon Oatmeal, with sides of brown sugar, raisins and butter (plain oatmeal available upon request)
- Warm Flour Tortillas

## A LA CARTE BREAKFAST ITEMS

Assorted Muffins sold by the dozen  
Assorted Donuts sold by the dozen  
Assorted Bagels sold by the dozen  
Assorted Breakfast Pastry Basket  
Fresh Cut Fruit Tray  
Hard Cooked Eggs served peeled and chilled on ice  
Yogurt with assorted berries and granola  
Breakfast Sausage Links  
Apple Wood Smoked Bacon  
Ham Steaks  
Plain Scrambled Eggs

Scrambled Eggs with Cheese  
Denver Scramble  
Chorizo con Huevos  
Florentine Scramble  
Meat Lovers Scramble  
Fried Potatoes  
Potatoes O'Brien  
Hash Brown Patties  
Pancakes with breakfast syrup and foil wrapped butter  
Buttermilk Biscuits and Sausage Gravy  
Apple Cinnamon Oatmeal  
Warm Flour Tortillas



# Self-Serve Beverage Stations

## Disposable Service Beverage Stations

- Includes the full setup of a self-service beverage station, with disposable cups and napkins.

## House China Service Beverage Stations

- Includes the full setup of a self-service beverage station with glassware and napkins.

Customized Beverage Options are available upon request.

A 15% Catering Gratuity will be applied to all catered events

Minimum order of 25 servings per selection



## COLD BEVERAGES

Iced Water

Cherry Lime Aide

Sweet Iced Tea

Unsweetened Iced Tea

Lemonade

Orange Juice

## Bottled Beverages

Served Chilled on Ice

- 20 oz Aquafina Bottled Water
- 20 oz Bottled Pepsi
- 20 oz Bottled Diet Pepsi
- 20 oz Bottled Coke
- 20 oz Bottled Diet Coke
- 20 oz Bottled Starry
- 20 oz Bottled Dr. Pepper
- 12 oz Simply Orange Bottled Juice

Custom options available

## Hot Beverages

Regular Coffee

Decaf Coffee

Hot Cocoa

Hot Tea

# Plated and Served Banquet Course Selections

*Plated and served banquet selections include House China table service for each course, with black table linens, seating for 8, preset silverware and beverages, and folded white linen napkins.*

We offer price points for our plated and served banquets

- House China Service

Customized colors of table linens and napkins are available at no extra charge.

All entrees are paired with recommended sides

- Sides can be customized upon request; prices may vary.
- Entrees can also be customized to fit special dietary needs and vegetarian options upon request.

Plated and served courses can be combined with buffet packages

- See Buffet Packages for options and pricing.

**Customized Menus are available upon request.**

A 15% catering gratuity will be applied to all catered events.

All catering orders must be submitted no less than 2 weeks prior to the date of the event.

Any cancellations within the 2-week window of the event will be billed at 50% of the full retail value.

Any additions to the catering order within the 2-week window will incur a 10% additional fee for last-minute changes to the order.



# Plated and Served Entrées

All Entrée selections are served with preset family style soft yeast rolls and butter on the guests table.

## Bourbon Marinated Beef Tri-Tip

Bourbon marinated beef tri-tip smoked to medium and finished on the grill with a bourbon and brown sugar glaze served sliced over a bed of roasted garlic mashed potatoes with a sautéed zucchini medley and amber ale horseradish sour cream sauce.

## Thick Cut 8oz Grilled New Your Strip Steak

Thick-cut, grilled New York steaks seasoned to perfection and topped with maître d' butter, garnished with crispy onion straws and a fire-roasted jalapeño. Served on a bed of green beans cooked with bacon and onions, alongside a loaded baked potato topped with butter, sour cream, shredded cheese, bacon crumbles, and chives.

## Spice Crusted Beef Tenderloin

Spice crusted beef tenderloin topped with maître d' butter and served with mashed red skin potatoes and candied tri color baby carrots.

## Center Cut Pork Loin topped with a Warm Cinnamon Apple Chutney

Served over a roasted root vegetable medley with steamed bouquetière vegetables.

## Garlic and Herb Rubbed Airline Chicken Breast

Served over rosemary red potatoes with roasted broccoli and tri color cauliflower.

## Guajillo Mole Chicken

A traditional Mexican-style braised chicken dish in a rich guajillo mole, served over a jasmine rice pilaf with sautéed corn, roasted red peppers, and black beans, accompanied by grilled flour tortillas.

## Korean BBQ Style Salmon

Garnished with sriracha mayo served over steamed jasmine rice with a stir-fry vegetable medley composed of green beans, red peppers, carrots and cabbage.

## Teriyaki Grilled Chicken

Served over steamed jasmine rice and a stir-fry vegetable medley composed of green beans, red peppers, carrots and cabbage.

## Grilled Chicken Alfredo

Grilled chicken breast sliced over a bed of fettuccine tossed in a roasted garlic Alfredo sauce, garnished with shredded Parmesan and garlic toast points.

## Italian Sausage Linguini

Grilled Italian sausage served over a bed of linguine with a zesty arrabbiata sauce, garnished with grilled peppers and sweet onions, and accompanied by garlic toast points.

## Tuscan Chicken Penne Pasta

Grilled chicken, sliced and served over penne pasta tossed with sautéed crimini mushrooms, artichoke hearts, Roma tomatoes, fresh basil, and pancetta in a white wine cream sauce.

## Sun-Dried Tomato and Pesto Alfredo with Grilled Chicken

Grilled chicken breast sliced over a bed of fettuccini tossed in roasted garlic alfredo sauce with sundried tomatoes and pesto, garnished with fresh basil hearts, shredded parmesan and garlic toast points.

## Shrimp Scampi

Jumbo tiger prawns sautéed with tomatoes, scallions, and herbs in a roasted garlic beurre blanc served over a bed of angel hair pasta with garlic toast points.



# Salad Course Selections

*Salad course selections are served preset at the guests table upon arrival*

## Steak House Style Green Salad

Garnished with bacon crumbles, shredded cheese, tomato, red onion and croutons served with ranch and Italian dressing on the side.

## Avocado Caesar Salad

Chopped Romaine tossed with avocado Caesar dressing garnished with tomato, parmesan, lemon and crispy tortilla strips.

## Spinach Salad

Baby spinach garnished with candied pecans, poached pear, smoked blue cheese crumbles, dried cranberries, a creamy balsamic dressing on the side.

## Mediterranean Style Green Salad

Mixed greens garnished with tomato, red onion, black olives, sliced pepperoncini, parmesan cheese and croutons served with Ranch and Italian on the side.

## Simple Garden Salad

Mixed greens topped with cucumber, tomato, red onion and croutons served with ranch and Italian dressing on the side.



# Served Dessert Course Selections

## Chocolate Mousse Cake

Moist layers of rich chocolate cake with white and dark chocolate mousse garnished with chocolate curls, fresh whipped cream and berries.

## Turtle Cheesecake

New York Style Cheese Cake garnished with ribbons of chocolate, caramel and pecans.

## Cherry Cheesecake

A classic dessert with a legacy that lasts.

## Triple Berry Short Cake Trifle

Buttery pound cake layered with vanilla custard, a sweetened blend of fresh berries and whipped cream.

## Tiramisu

Italian style sponge cake brushed with espresso simple syrup and layered with mascarpone then dusted with cocoa, garnished with vanilla whipped cream and fresh berries.

# Pass Canapés

Flavorful 1 to 2 bite sized hand-crafted hors d'oeuvres.  
Served cocktail style for your social and mingling hour.  
▪ Minimum order of 100 per selection

**Ahi Poke on Wonton Chips** - Served on a bed of Asian style citrus slaw with crispy wonton chips.

**Smoked Salmon on Potato Pancakes** - Served on a crispy potato pancake with dill shallot sour cream compound.

**Caprese Salad Bruschetta** - Grape Tomatoes, fresh mozzarella, and basil leaves with balsamic reduction and e.v.o.o. on grilled bruschetta.

**Smoked Duck and Black Berry en croute** - Served with black berry compote on a buttery cracker.

**Grilled Beef Tender loin with bleu cheese and black truffles** - Served with sautéed portabella mushrooms on crispy potato coins, topped with blue cheese and black truffle butter.



## Served Beverage Selections

Customized Beverage Service available upon request.

**Iced Water**

**Sweet Iced Tea**

**Unsweet Iced Tea**

**Lemonade**

**Orange Juice**

**Regular Coffee**

**Decaf Coffee**

# Cash Bar Service

Gratuity and sales tax are not charged for Cash bar guarantees. The host is only charged the difference between the total sales amount and the guarantee amount if the sales amounts are less than the total guarantee.

- For example, the total guarantee amount for a beer and wine cash bar with 1 bartender for 2 hours is \$500.00. If total cash sales for the event is \$450.00, the host will be billed \$50.00
- If the total sales amount is \$500.00 or more, the host would not be billed for the bar.

## Beer and Wine Cash Bar

- \$200.00 per hour minimum sales guarantee per bartender - 2 hours minimum

## Full-Service Cocktail Cash Bar

- \$300.00 per hour minimum sales guarantee per bartender - 2 hours minimum

## Hosted Cash Bar with Drink Tickets - 2 hours minimum

The host may provide their guests with drink tickets that are redeemed at the bar for one beverage per ticket.

- Our bartenders will collect the tickets and provide a total redemption report for billing purposes. Sales tax is included in the price of the ticket, and no additional gratuity will be billed to the host, as guests may leave a tip at the bar. Prices of drinks are as follows:
  - Beer and Hard Seltzer tickets will be billed at \$7 per ticket
  - Wine by the glass will be billed at \$7 per ticket
  - Mixed Drink Cocktails will be billed at \$12 per ticket
  - Double Shot Cocktails will be billed at \$18 per ticket
  - Bottled Water will be billed at \$4 per ticket
  - Bottled Pepsi and Coke Products will be billed at \$6 per ticket
- Guests will be able to purchase additional drinks for cash when they run out of drink tickets.
- For ticketed bars, the total sales of tickets and cash sales will be used to determine the total sales vs minimum guarantee.



# Open Bar Service

- Open Bar Service allows the host to cover the bar tab and lets the guests choose their drinks based on the selections offered at all MPEC cash bars.
- A 15% gratuity will be automatically added to all open bar tabs on the final invoice.
- Sales tax is included in the price of the drink, and no additional sales tax will be added to open bar tabs on the final invoice.
- For Open Bar Service, no cash transactions will be taken at the register, and the host will be billed for the entire bar tab. No limits will be set at the register.
- Open Bar Service requires sales guarantees. If the total hosted bar tab is less than the total guarantee, the host is charged the difference between the total sales amount and the guarantee amount. Gratuity and sales tax are not charged for sales guarantees.

## Open Bar Service - Beer and Wine Bar with Canned Cocktails

- \$200.00 per hour minimum sales guarantee per bartender
  - Minimum of 1 Bartender for 2 hours required to open 1 location

## Open Bar Service - Full-Service Cocktail Bar

- \$300.00 per hour minimum sales guarantee per bartender
  - Minimum of 1 Bartender for 2 hours required to open 1 location

# Limited Open Bar Tab Service

- Limited Open Bar Tab Service allows the host to cover the bar tab up to a set dollar amount, determined by the host for each bartender. This option allows guests to choose their drinks based on the selections offered at all MPEC Cash Bars. Once the bar tab limit is met, all transactions after that point will be cash or card transactions at the register, paid by the guest.
- A 15% gratuity will be automatically added to all Open Bar Tabs on the final catering invoice.
- Sales tax is included in the price of the drink, and no additional sales tax will be added to Open Bar Tabs on the final invoice.
- Limited Open Bar Tab Service requires sales guarantees. If the total hosted bar tab, combined with cash and card sales amounts, is less than the total guarantee, the host is charged the difference between the total sales amount and the guarantee amount. Gratuity and sales tax are not charged for sales guarantees.
- Open Bar Service requires sales guarantees. If the total hosted bar tab is less than the total guarantee, the host is charged the difference between the total sales amount and the guarantee amount. Gratuity and sales tax are not charged for sales guarantees.

## Limited Open Bar Tab Service - Beer and Wine Bar with Canned Cocktails

- \$200.00 per hour minimum sales guarantee per bartender
  - Minimum of 1 Bartender for 2 hours required to open 1 location

## Limited Open Bar Tab Service - Full-Service Cocktail Bar

- \$300.00 per hour minimum sales guarantee per bartender
  - Minimum of 1 Bartender for 2 hours required to open 1 location



# Catered Bar Services

- A 15% gratuity and sales tax will be automatically added to all catered alcohol orders.
- Pricing includes TABC-licensed bartender service for 1 hour for every \$300.00 of alcohol purchased.
- Orders less than \$300.00 will require an additional bartender labor fee of \$25.00 per hour, with a minimum 2-hour charge.

## BOTTLED BEER & HARD SELTZERS

Purchased by the Case - qty of 24 ea

**Michelob Ultra**

**Bud Light**

**Modelo Especial**

**Coors Light**

**Miller Light**

**Truly Wild Berry Hard Seltzer**

**White Claw Black Cherry Hard Seltzer**

Purchased by the Keg

**Full Domestic Keg**

- 124 pints per keg

**Domestic Pony Keg**

- 62 pints per keg

**Full Premium Draft, Micro and Import Keg**

- 124 pints per keg

## Mixers

Sweet n Sour 1L  
Grenadine 1L  
Zing Zang Bloody Mary Mix 1L  
Club Soda  
Tonic Water  
Ginger Ale  
Pineapple Juice  
Orange Juice  
Cranberry Juice

## Wine by the Bottle

- Barefoot Wine Pink Moscato
- Barefoot Wine Chardonnay
- Barefoot Wine Cabernet Sauvignon
- Lamarca Prosecco
- Horseshoe Bend Moscato
- Horseshoe Bend Desperado Red
- Horseshoe Bend Chardonnay

## Liquor and Mixers by the Bottle

- Crown Royal - 750ml
- Disarrono Amaretto - 750ml
- Kahlua - 750ml
- Jose Cuervo Especial Tequila - 750ml
- Weller Bourbon - 750ml
- Triple Sec - 1L
- Peach Schnapps - 750ml
- Fire Ball 750ml
- Jägermeister 750ml
- Tanqueray Gin 750ml
- Seagram 7 750ml
- Pendleton Whiskey 750ml
- J&B Scotch 750ml
- Jim Beam 750ml
- Jack Daniels 750ml
- Malibu Rum 750ml
- Captain Morgan's Spiced Rum 750ml
- Bacardi Silver 750ml
- Tito's Texas Vodka 750ml



# Chef Jeremy

Our goal at the MPEC is to create great experiences when people come here for events. Our Food and Beverage department does not cut corners. We source quality ingredients, prepare food from scratch, and work to provide fresh, great tasting meals paired with the best service available in our area. We love seeing smiles on peoples faces and hearing them talk about how great our food is and how much they appreciate our service team.

## Meet the Chef

Jeremy has more than twenty years of professional experience in the food and beverage industry and is formally trained in classical French cuisine with a Culinary Arts degree. Working across many regions of the U.S. from the plains of Northern Texas and Oklahoma, to the West Coast, he brings a diverse skill set to the MPEC that enables our team to cater to a large variety of clients and people from all different backgrounds. Our menu is just a sample of what we are able to do. If you have something specific in mind and it's not on our menu, please let us know. We will be happy to create a custom menu to meet your needs.