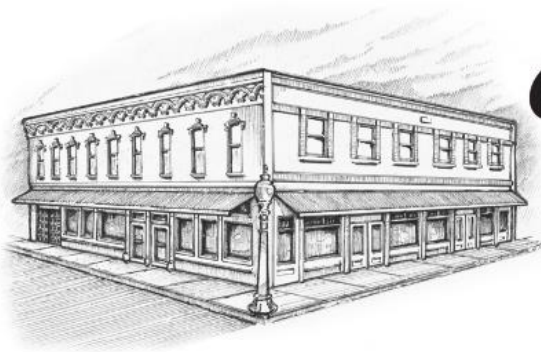


*Group  
Dinner Menu*



**Rick's**  
CHOPHOUSE  
AT THE GRAND HOTEL & BALLROOM

# Cocktail Reception

## Hot Hors d'oeuvres

*Pricing per piece*

*\*Gluten Free*

### Beef / Pork

Beef Barbacoa Tostada with Lime Juice Cabbage Slaw*	\$3
Mini BLT with Applewood Smoked Bacon, Fresh Spinach, Roma Tomato, Brie	\$4
Mini Beef Slider with White Cheddar, Mini Pickle Spear	\$4
Beef Tenderloin with Garlic Whipped Potatoes in a Mini Martini Glass	\$4
Beef Tenderloin with Pesto Crostini	\$4
Beef Tenderloin with Salsa Verde, Sourdough Crostini	\$4
Grilled Wagyu Beef Skewer with Chipotle BBQ Sauce, Scallions*	\$4

### Poultry

Blackened Chicken Skewer with Citrus Cream, Green Onion*	\$2
Toasted Coconut Chicken Skewer with Lavender Honey Glaze	\$3
Crispy Chicken Skewer with Sweet and Spicy Sauce, Sesame Seeds, Green Onion	\$3
Grilled Turkey Slider with Swiss, Avocado, Roma Tomato, Pickle	\$4

### Seafood

Applewood Smoked Bacon Wrapped Shrimp with Pommery Mustard Cream*	\$4
Mini Crab Cake Slider with Remoulade, Carrot Slaw	\$4
Miniature Crab Cake with Roasted Corn Crawfish Bisque	\$4
Smoked Salmon Rice Fritter with Sesame Seeds, Soy Glaze	\$3
Coconut Shrimp with Honey Blossom Glaze	\$4

### Vegetarian

Stuffed Mushrooms with Gouda, Zucchini	\$2
Twice Baked Miniature Red Potatoes*	\$2
French Fries with Chipotle Ketchup in a Mini Cordial Glass*	\$3
Soup Shooters (Tomato Basil, Loaded Baked Potato, or Chicken Tortilla)*	\$3
Sweet Potato Fries with Truffle Aioli in a Mini Cordial Glass*	\$3
Roasted Red Pepper Goat Cheese Grilled Cheese on Brioche	\$3
3 Cheese Grilled Cheese with Arugula, Chopped Walnuts, Roma Tomato, on Brioche	\$3
Warm Brie Savory Pastry Puff with Pesto	\$2

## **Chilled Hors d'oeuvres**

*Price per piece*

*\*Gluten Free*

### **Beef / Pork**

Antipasto Skewer with Salami, Provolone, Olive, Pickle, Balsamic Reduction*	\$3
Prosciutto-Wrapped Asparagus with Saffron Aioli or Béarnaise*	\$3
Beef Carpaccio Roulade with Parmesan, Fried Capers, Arugula, Toast Point	\$3
Watermelon Skewer with Yellow Tomato, Honeydew, Crispy Prosciutto, Mozzarella, Balsamic*	\$3

### **Poultry**

Spicy Chicken Tortilla Chip with Pico de Gallo and Cotija Cheese *	\$2
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### **Seafood**

Smoked Salmon with Caper Crème Fraiche, Fennel Puree, Fennel Frond, Rice Cracker *	\$3
Shrimp Salad in a Cucumber Cup*	\$3
Blackened Tuna with Crème Fraiche, Cucumber*	\$3
Jumbo Gulf Shrimp with Cocktail Sauce in a Mini Cordial Glass*	\$4
Tuna Tartar with Lime Zest, Endive Leaf, Lime Aioli, Toast	\$4

### **Vegetarian**

Deviled Egg with Candied Pecan, Mustard Seed, Pickled Red Onion, Dill*	\$1
Marinated Tomato, Creamy Basil Mozzarella, Toast	\$2
Watermelon Skewer with Yellow Tomato, Honeydew, Smoked Mozzarella, Balsamic *	\$3

## Hors D'oeuvre Displays

<b>Gourmet Guacamole</b>	\$6 per person
Choice of Toppings: Cotija, Cilantro, Grape Tomatoes, Red Onion, Roasted Corn, Jalapeños, Housemade Blackened Tortilla Chips	
<b>Cold Smoked Salmon</b>	\$8 per person
Capers, Red Onion, Eggs, Grain Mustard, Remoulade and Tarragon Cream Cheese, Bagel Chips, Toast	
<b>Artisanal Cheese Display</b>	\$8 per person
Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts Served with Assorted Crackers	
<b>Antipasto</b>	\$7 per person
Charcuterie, Olive Tapenade, Roasted Red Peppers, Marinated Mushrooms, Caramelized Onions, Artichoke Hearts, Bruschetta	
<b>Texas Caviar</b>	\$2 per person
Black Eye Peas with Jalapeno, Tomato, Cilantro, Onion, Housemade Blackened Tortilla Chips	
<b>Spinach &amp; Artichoke Dip</b>	\$4 per person
Creamy Béchamel with Spinach, Artichokes, Garlic, Cream Cheese, Parmesan, Buttered Bread Crumbs, Housemade Blackened Tortilla Chips	
<b>Hot Crab Dip</b>	\$5 per person
Jumbo Lump Crab with Goat Cheese, Texas Caviar, Housemade Blackened Tortilla Chips	
<b>Warm Pimento Cheese</b>	\$3 per person
Cheddar Cheese with Pimento Pepper, Cilantro, Ham, Housemade Blackened Tortilla Chips	
<b>Chilled Crab Dip</b>	\$6 per person
Jumbo Lump Crab with Lemon Aioli, Chives, Avocado Puree, Orange Segments, Watercress, Crostini	
<b>Southwestern Hummus</b>	\$3 per person
Roasted Red Pepper, Garlic, Warm Pita Chips	
<b>Seafood Platter</b>	\$MP per person
Alaskan King Crab Legs, Colossal Lump Crab Meat, Jumbo Shrimp, Oysters	

# Plated Dinner Selections

*Vegetarian Selections can be found on page seven*

## Plated Option 1

### Family Style Appetizer (choose 1)

Calamari *or* Crab Dip

### Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

### Entrée Selections

Herb Crusted Airline Chicken

Lemon-Herb Marinated Chicken with Lemon-White Wine Butter Sauce,  
Garlic Whipped Potatoes, Garlic Green Beans

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Salmon

Chili Powder Seared, Garlic Whipped Potatoes, Garlic Green Beans, Citrus Butter

### Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

**\$41 per person**

### Recommended Wine Pairings

Red Diamond, Chardonnay	\$31 per bottle
Hahn, Cabernet Sauvignon	\$35 per bottle

## Plated Option 2

### Appetizer

2oz Jumbo Lump Crab Cake

### Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

### Entrée Selections

Salmon

Chili Seared, Garlic Whipped Potatoes, Garlic Green Beans, Citrus Butter

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Flat Iron\*

Garlic Whipped Potatoes, Garlic Green Beans, Verde Hollandaise

### Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

**\$47 per person**

### Recommended Wine Pairings

Clos du Bois 'Russian River', Chardonnay	\$46 per bottle
Hess, Cabernet Sauvignon	\$50 per bottle

*\*All steaks are served Medium if there are more than 20 guests*

## **Plated Option 3**

### **Appetizers (choose 1)**

2 Jumbo Gulf BBQ Shrimp & Grits *or* 2oz Jumbo Lump Crab Cake

### **Salad (choose 1)**

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

### **Entrée Selections**

Sea Bass

Garlic Whipped Potatoes, Baby Carrots, Citrus Butter

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Filet\*

Garlic Whipped Potatoes, Garlic Green Beans, Red Wine Demi-glace

### **Dessert (choose 1)**

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

**\$59 per person**

### **Recommended Wine Pairings**

Chamisal 'Unoaked', Chardonnay \$39 per bottle

Montes 'Alpha', Cabernet Sauvignon \$53 per bottle

## **Plated Option 4**

### **Appetizers (choose 2)**

2 BBQ Shrimp & Grits, 2oz Jumbo Lump Crab Cake, Chilled Shrimp Cocktail

### **Salad (choose 1)**

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

### **Entrée Selections**

Herb Crusted Airline Chicken

Lemon-Herb Marinated Chicken with Lemon-White Wine Butter Sauce,  
Garlic Whipped Potatoes, Garlic Green Beans

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Sea Bass

Garlic Whipped Potatoes, Baby Carrots, Citrus Butter

~

Filet "Carpetbagger"\*

Stuffed with Fried Jumbo Shrimp Creole Mustard Hollandaise,  
Baby Carrots, Garlic Whipped Potatoes

### **Dessert (choose 1)**

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

**\$61 per person**

### **Recommended Wine Pairings**

Landmark, Chardonnay \$51 per bottle

B. R. Cohn 'Silver Label', Cabernet Sauvignon \$56 per bottle

*\*All steaks are served Medium if there are more than 20 guests*

# **Vegetarian Selections**

*Vegetarian selections must be ordered ahead of time  
and can be substituted for any entrée*

*\*Vegan*

## **Appetizers**

Portabella Skewers\*

Zucchini, Red Bell Peppers, Mango, Sugar Snap Peas, Parsley Purée,  
Bulls Blood Microgreens, Chili Oil

Hummus\*

House-made Hummus, Crudité, Parsley

## **Entrée Selections**

Portabella Wellington

Grilled Portabella with Roasted Red Peppers, Zucchini, and Goat Cheese in Puff Pastry,  
Garlic Whipped Potatoes, Green Beans, Lemon Butter

Vegetarian Burger

Grilled Vegetables, Provolone Cheese, Tobacco Onions, Egg Bun, Fries

Portabella Burger

Egg Bun or Romaine Leaf, Grilled Portabella, Roasted Peppers,  
Heirloom Tomato, Tobacco Onions, Pickle

Cauliflower Steak\*

Grilled Cauliflower, Saffron Risotto, Green Beans, Smoked Carrots, Parsley-Cilantro Vinaigrette

Poblano and Spanish Risotto\*

Butternut Squash Puree, Poblano Filled with Spanish Risotto,  
Pomegranate Seeds, Chili Oil

# Bar Options

**Domestic Beer** \$5

Bud Light, Miller Lite, Coors Light, Michelob Ultra, Blue Moon, Coors Banquet

**Premium Beer** \$6

Stella Artois, Shiner Bock, Heineken, Sam Adams, Dos XX, Modelo, Peroni, Guinness

**Well Liquor** \$6

Vodka, Rum, Gin, Tequila, Bourbon, Scotch

**Call Liquor** \$7

Vodka: Dripping Springs, Deep Eddy, Titos

Rum: Bacardi, Captain Morgan, Malibu, Appleton, Myers

Gin: Bombay

Tequila: Jose Cuervo Gold, Milagro Silver

Bourbon: Old Forester, Jim Beam, Southern Comfort, Seagram's 7

Scotch: J&B Scotch

**Premium Liquor** \$8

Vodka: Stolli, Absolut, Ketel One

Gin: Drippings Springs Artisan Gin, Bombay Sapphire, Tanqueray

Rum: Cana Brava

Tequila: 1800 Silver

Bourbon: Jack Daniels, Crown Royal, Makers Mark, Jameson, Buffalo Trace

Scotch: Dewars, Johnnie Walker Red

**Upgraded Liquors Available** \$9

Vodka: Grey Goose, Belvedere, Ciroc, Chopin

Gin: Hendricks

Tequila: Herradura Repasado, Ambhar, Blue Nectar Repasado

Bourbon: Knob Creek, Woodford Reserve, TX Whiskey, Templeton Rye

Scotch: Johnnie Walker Black, Chivas Regal

Bourbon/Whiskey: Herman Marshall \$10

Scotch: Glenmorangie 10, Glenlivet

Tequila: Patron Silver, Casamigos Anejo \$11

Scotch: Glenfiddich, Balvenie \$12



# Wine List

## Sparkling Wine

Mionetto, Prosecco	Treviso, Italy	\$59
J Vineyards Cuvee 20	Russian River Valley, California	\$90
Moet et Chandon, Champagne	Champagne, France	\$117

## Chardonnay

Red Diamond	Paterson, Washington	\$31
Toasted Head	Mendocino County, California	\$35
Landmark	Sonoma, California	\$51
Chamisal, 'Stainless'	Central Coast, California	\$39
Clos du Bois	Russian River Valley, California	\$46

## Sauvignon Blanc

Matua Valley	Marlborough, New Zealand	\$39
Chateau St. Michelle	Horse Heaven Hills, Washington	\$43

## Pinot Grigio / Gris

La Crema, Pinot Gris	Monterey, California	\$46
Masi 'Masianco', Pinot Grigio	Venezie, Italy	\$43
King Estate, Pinot Gris	Willamette Valley, Oregon	\$53
Santa Margherita, Pinot Grigio	Alto-Adige, Italy	\$62

## Alternative White

Angove 'Nine Vines', Moscato	South Australia	\$35
Hogue, Gewürztraminer	Columbia Valley, Washington	\$27
Dr. Loosen Bros., Riesling	Bernkastel/Mosel, Germany	\$35

## Rosé

Milbrandt Vineyards, Rosé	Columbia Valley, Washington	\$35
Westmount, Pinot Noir Rosé	Willamette Valley, Oregon	\$65

## Pinot Noir

Louis Latour	Côteaux du Verdon, France	\$43
Meiomi	Monterey, California	\$55

## Merlot

Tilia	Mendoza, Argentina	\$31
Chateau St. Michelle 'Indian Wells'	Columbia Valley, Washington	\$53

## Alternative Red

Terrazas 'Altos del Plata', Malbec	Mendoza, Argentina	\$39
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## Cabernet

Hahn	Monterey, California	\$35
Silver Palm	North Coast, California	\$43
Montes Alpha	Colchagua Valley, Chile	\$53
B.R. Cohn 'Silver Label'	Sonoma, California	\$69
Hess	North Coast, California	\$50

## Signature Cocktails

## Displays

**Mimosa** *Served in Champagne Flute* \$12  
Sparkling Wine, Orange Juice *per person*

**Mimosa & Seasonal Fruit** *Served in Champagne Flute* \$14  
Sparkling Wine, Orange Juice, Grapefruit Juice, Cranberry Juice. *per person*  
Seasonal Fruit Display

**Bloody Mary Bar** *Served in Highball Glass, Yields 20 Servings* \$145  
Texas Vodka, Zing Zang Bloody Mary Mixture.  
Lime Wedge, Pickle, Olive, Bacon, Celery, Salt

**Rick's Garden Infused Bloody Mary** *Served in Highball Glass, Yields 20 Servings* \$175  
Smoked Mixed Pepper Infused Texas Vodka, Zing Zang Bloody Mary Mixture.  
Lime Wedge, Olive, Bacon, Salt

## Sangria

*\*Each Selection Yields 12, 6oz. Servings*

**Red Sangria** *Served in Wine Glass with Seasonal Fruit* \$85  
Merlot, Orange Juice, Cranberry Juice, Brandy, Orange Liqueur, Brown Sugar, Sliced Lemon,  
Lime, Orange, Strawberry

**White Sangria** *Served in Wine Glass with Seasonal Fruit* \$85  
Chardonnay, White Cranberry Juice, Lemon and Lime Juice, Coconut Rum, Ginger Ale, Sliced Apple,  
Pineapple, Lemon, Lime

**Blush Sangria** *Served in Wine Glass with Seasonal Fruit* \$85  
White Zinfandel, Pineapple Juice, Lime Juice, Coconut Rum, Ginger Ale, Sliced Lemon, Orange,  
Pineapple, Strawberry

## Batched Cocktails

**Grand Old Fashioned** *Served in Rocks Glass, Yields 25 Servings* \$175  
Texas Bourbon, Muddled Port Infused Maraschino Cherry, Sugar Cube,  
Fresh Orange Slice, Mixed Bitters.  
Orange Peel, Port Infused Maraschino Cherry

**Texas Mule** *Served in Rocks Glass, Yields 18 Servings* \$150  
Texas Vodka, Fresh Lime Juice, Agave Nectar, Fever-Tree Ginger Beer, Angostura Bitters.  
Lime Wedge, Seasonal Herbs from Water Boy Farms

**Texas Bourbon Mule** *Served in Rocks Glass, Yields 18 Servings* \$150  
Texas Bourbon, Fresh Lemon Juice, Agave Nectar, Fever-Tree Ginger Beer.  
Lemon Wedge, Seasonal Herbs from Water Boy Farms

## Mini Martini Selections

*\*Each Selection Yields 30, 2oz. Mini Martinis*

<b>Grapefruit Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Grapefruit-Infused Texas Vodka, Elderflower Liqueur, Grapefruit Juice	\$145
<b>Raspberry Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Vodka, Muddled Raspberries, Raspberry Liqueur, Lemon Juice, Simple Syrup	\$125
<b>Blood Orange Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Orange Infused Texas Vodka, Orange Liqueur, Blood Orange Perfect-Puree, Orange Juice, Cranberry Juice	\$125
<b>Citrus Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Lemon Vodka, Orange Liqueur, Fresh Lemon Juice, Simple Syrup	\$125
<b>French Martini</b> <i>Served in Mini Martini Glass</i> Vanilla Vodka, Pineapple Juice, Black Currant Liqueur, Simple Syrup	\$125
<b>Rick's Perfect Manhattan</b> <i>Served in Mini Martini Glass</i> Texas Bourbon, Sweet Vermouth, Dry Vermouth, Angostura Bitters. Port-Infused Maraschino Cherry	\$185

## Margaritas

*\*Each Selection Yields 15, 4oz. Margaritas on the Rocks*

<b>Grand Margarita</b> <i>Served in Rocks Glass</i> Citrus-Infused Tequila, Orange Liqueur, Orange Juice, Lime Juice, Agave Nectar. Citrus Zest Salt Rim, Citrus Wheel.	\$145
<b>Seasonal Market Margaritas</b> <i>Served in Rocks Glass</i>	\$145
<b>Spring: Strawberry</b> Strawberry-Infused Tequila, Strawberry Puree, Lemon Juice, Agave Nectar. Seasonal Herb from Water Boy Farms, Lime Wedge	
<b>Summer: Coconut Lime</b> Silver Tequila, Orange Liqueur, Coconut Cream, Coconut Milk, Lime Juice, Agave Nectar. Shaved Coconut & Lime Zest Salted Rim, Seasonal Flower from Water Boy Farms	
<b>Fall: Apple Cinnamon</b> Red Apple & Cinnamon Stick-Infused Reposado Tequila, Lime Juice, Agave Nectar, Spiced Apple Cider. Cinnamon Sugar Rim	
<b>Winter: Charred Lemon</b> Charred Lemon-Infused Tequila, Lemon Juice, Orange Liqueur, Lemon Peel Simple Syrup. Lemon Wheel, Seasonal Herbs from Water Boy Farms	