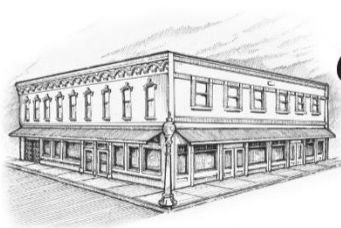


*The Grand Ballroom*  
*Cocktail and*  
*Dinner Menu*



**Rick's**  
CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM



*Grand Hotel*  
*& Ballroom*

# Hors d'oeuvres

## 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, Peppercorn Brandy Sauce	\$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*	\$1.25
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> Choice of Toppings: Cotija, Cilantro, Grape Tomatoes, Red Onion, Roasted Corn, Jalapeños, Housemade Blackened Tortilla Chips	\$6 per person
<b>Cold Smoked Salmon</b> Capers, Red Onion, Eggs, Grain Mustard, Remoulade and Tarragon Cream Cheese, Crostini, Toast	\$8 per person <i>*Minimum of 15</i>
<b>Artisanal Cheese Display</b> Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts Served with Assorted Crackers	\$8 per person
<b>Antipasto</b> Charcuterie, Olive Tapenade, Roasted Red Peppers, Marinated Mushrooms, Caramelized Onions, Artichoke Hearts, Bruschetta	\$7 per person
<b>Texas Caviar</b> Black Eye Peas with Jalapeno, Tomato, Cilantro, Onion, Housemade Blackened Tortilla Chips	\$2 per person
<b>Spinach &amp; Artichoke Dip</b> Creamy Béchamel with Spinach, Artichokes, Garlic, Cream Cheese, Parmesan, Buttered Bread Crumbs, Housemade Blackened Tortilla Chips	\$4 per person
<b>Hot Crab Dip</b> Jumbo Lump Crab with Goat Cheese, Texas Caviar, Housemade Blackened Tortilla Chips	\$5 per person
<b>Warm Pimento Cheese</b> Cheddar Cheese with Pimento Pepper, Cilantro, Ham, Housemade Blackened Tortilla Chips	\$3 per person
<b>Chilled Crab Dip</b> Jumbo Lump Crab with Lemon Aioli, Chives, Avocado Puree, Orange Segments, Watercress, Crostini	\$6 per person
<b>Southwestern Hummus</b> Roasted Red Pepper, Garlic, Warm Pita Chips	\$3 per person
<b>Seafood Platter</b> Alaskan King Crab Legs, Colossal Lump Crab Meat, Jumbo Shrimp, Oysters	\$MP

# Display Stations

## Potato Station

\$8 per person

Choice of Potato: Garlic Whipped Mashed Potatoes OR Smashed Redskin Potatoes  
Assorted Toppings: Butter, Sour Cream, Applewood Smoked Bacon, Scallions,  
Shredded Cheddar Cheese, Goat Cheese, Pepper Jack Cheese

OR

Sweet Potato:

Choice of Toppings: Caramel Sauce, Brown Sugar, Mini Marshmallows,  
Sugar Glazed Pecans

## Street Corn Station

\$6 per person

Roasted Mini Corn on the Cob

Assorted Toppings: Cojita Cheese, Cilantro, Green Onion,  
Applewood Smoked Bacon, Chipotle Mayo, Garlic Butter, Sriracha

## Street Taco Station

\$10 per person

Mini Corn Tortillas prepared with (choice of two): Smoked Brisket & Caramelized  
Onions, Tangy Pulled Pork, or Roasted Chicken with Poblano & Roma Tomatoes

Assorted Toppings: Cilantro, Pico de Gallo, Onions, Sliced Avocado,  
Lime Wedges, Tomatillo Salsa, Chunky Salsa

## Caesar Salad Station

\$7 per person

Romaine Hearts

Assorted Toppings: Parmesan, Buttered Bread Crumbs, Grape Tomatoes,  
Creamy Caesar Dressing

## Wedge Salad Station

\$6 per person

Iceberg

Assorted Toppings: Scallions, Red Onions, Grape Tomatoes, Cucumbers,  
Blue Cheese Crumbles, Applewood Smoked Bacon, Creamy Blue Cheese Dressing,  
Lemon Herb Ranch Dressing

# Action Stations

1 attendant is required for every 50 guests. \$75/attendant.

## **Pasta Station**

\$13 per person

Ziti Pasta with Marinara Sauce, Parmesan Alfredo, Walnut Pesto,  
Italian Sausage, Chicken, Bell Peppers, Onions, Mushrooms, Olives,  
Fresh Basil, Spinach, Parmesan Cheese  
Add Shrimp \$2 per person

## **Mac & Cheese Station**

\$12 per person

Assorted Toppings: 3 Cheese Sauce, Red Onions, Assorted Peppers,  
Tasso Ham, Applewood Smoked Bacon, Diced Chicken, Crawfish,  
Lobster, Tabasco, Bread Crumbs

## **Slider Station**

\$10 per person

Served on Mini Egg Buns or Housemade Biscuits

Choice of 2:

Beef Patty with Pepper Jack or Cheddar, Applewood Smoked Bacon, Pickle, Dijon Mayonnaise  
BBQ Chopped Brisket with Jalapeno, Picked Onion, Chipotle BBQ Sauce  
Crab Cake with Micro Greens, Roma Tomato, Remoulade  
Crispy Chicken with Blue Cheese Crumbles, Buffalo Sauce  
Meatloaf with White Cheddar, Chipotle Ketchup  
Grilled Portobello with Grilled Onions, Basil Pesto Mayo

## **Grit Station**

\$13 per person

Served in 7oz Martini Glass

Assorted Toppings: Shrimp, Bacon, Truffle Butter, Green Onion, White Cheddar,  
Heirloom Tomato, Creole Sauce

## **Toasted Sandwich & Soup Station**

\$8 per person

Pan Fried French Toast Sandwich with Smoked Turkey, Ham, Fontina Cheese,  
Cranberry Jalapeno Jelly, Roasted Tomato Soup with Fontina Crisp

# Buffet Options

## Salads

*This pricing is for ½ portion size of plated portion*

**Field Greens** \$4 per person  
Roasted Grapes, Feta, Spiced Pecans, Balsamic Vinaigrette

**Caesar** \$4 per person  
Hearts of Romaine, Buttered Bread Crumbs, Parmesan, Creamy Caesar Dressing

**Heirloom Tomato** \$5 per person  
Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, Balsamic Reduction

**Spinach** \$4 per person  
Baby Spinach, Bacon, Pepper Jack Cheese, Pickled Red Onion, Bacon Vinaigrette

**Chophouse** \$5 per person  
Julienned Spinach, Romaine, Iceberg, Radicchio, Roasted Corn, Pinto Beans, Cucumber, Grape Tomatoes, Scallions, Smoked Turkey, Applewood Smoked Bacon, Pepper Jack Cheese, Split Egg, Crostini, Lemon Herb Ranch

## Proteins

*Served with Petite Rolls and Herb Butter*

**Mediterranean Chicken** \$11 per person  
Pan Seared Chicken Breast, Lemon Caper Butter Sauce, Crispy Pancetta, Artichokes, Cherry Tomatoes, Parsley Puree  
Add Shrimp for \$2

**Tuscan Chicken** \$11 per person  
Grilled Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce  
Add Shrimp for \$2

**Herb Crusted Airline Chicken** \$10 per person  
Lemon Herb Marinated Chicken with Lemon-White Wine Butter Sauce

**Pan Seared Salmon** \$18 per person  
Margarita Butter

**Herb Roasted Pork Tenderloin** \$11 per person  
Applewood Smoked Bacon Jus or Chipotle BBQ Sauce

**Bacon Wrapped Pork Filet** \$15 per person  
Applewood Smoked Bacon, Sage Butter

**Roasted Sirloin** \$16 per person  
Red Wine Demi

Slow Smoked Brisket Chipotle BBQ Sauce	\$14 per person
5oz Jumbo Lump Crab Cake Roasted Corn Crawfish Bisque, Wilted Spinach	\$15 per person
Pan Seared Red Fish Roasted Red Peppers, Chorizo Dressing	\$14 per person

### **Carving Stations**

*1 attendant is required for every 50 guests. \$75/attendant.*

*Served with Petite Rolls and Herb Butter*

House Smoked Bone-in Turkey Breast Chef's Seasonal Sauce or Pan Gravy	\$10 per person
Ham Choice of Maple Brown Sugar Glaze or Spicy Orange	\$9 per person
Herb Roasted Pork Loin Choice of Cranberry Sauce or Peach Chutney	\$12 per person
Bacon Wrapped Pork Loin Applewood Smoked Bacon Jus	\$13 per person
House Smoked Brisket Chipotle BBQ Sauce	\$14 per person
Salt Crusted, Slow Smoked Prime Rib Creamy Horseradish and Au Jus	\$16 per person
Roasted Beef Tenderloin Choice of BBQ Hollandaise, Red Wine Demi, or Béarnaise	\$18 per person



## **Sides**

Garlic Green Beans	\$4 per person
Garlic Whipped Potatoes	\$4 per person
Sour Cream Bacon Smashed Potatoes	\$4 per person
Whipped Sweet Potatoes, Candied Pecans, Brown Sugar	\$4 per person
Creamy Parmesan Risotto	\$4 per person
Goat Cheese and Scallion Risotto	\$4 per person
Creamed Spinach	\$4 per person
Sautéed Spinach with Lemon Juice	\$4 per person
Sautéed Broccolini*	\$4 per person
Glazed Baby Carrots	\$4 per person
Home-style Macaroni & Cheese	\$4 per person
Sautéed Baby Zucchini, Olives, Lemon Juice	\$4 per person
Zucchini Gratin	\$4 per person
Broccolini with Béarnaise*	\$4 per person
Roasted Cauliflower with Herbs*	\$4 per person
Roasted Brussel Sprouts with Bacon*	\$4 per person

*\*Seasonal Item*

## **Beverages**

Freshly Brewed Coffee, Iced Tea & Soft Drink	\$3 per person
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# *Plated Options*

*Plated Options are available served Family Style*

## **Soups & Appetizers**

**(Choose 1)**

**Corn Bisque** \$5 per person  
Tomato Relish

**Chilled Tomato Gazpacho** \$5 per person  
Cucumber, Smoked Oil

**Watercress Soup** \$5 per person  
Cream, Fresh Watercress, Garlic Crouton

**Prosciutto & Melon** \$6 per person  
Balsamic Reduction

**Intermezzo** \$4 per person  
Citrus Sorbet, Prosecco, Mint

**2oz Jumbo Lump Crab Cake** \$8 per person  
Seared with Wilted Spinach, Roasted Corn-Crawfish Bisque

**Blackened Barbeque Shrimp** \$8 per person  
2 Jumbo Gulf Shrimp with Cornmeal Cake, Queso Fresco, Creole Sauce

**Jumbo Shrimp Cocktail in Cordial Glass** \$8 per person  
2 Jumbo Gulf Shrimp with Cocktail Sauce, Remoulade, Horseradish

**Beef Skewer** \$8 per person  
Chilled Tomatoes, Chipotle Vinaigrette, Crumbled Queso Fresco, Micro Basil

**Beef Carpaccio** \$10 per person  
Fried Caper Berries, Arugula, Remoulade, Parmesan Crisp

**Sliced Beef Tenderloin** \$9 per person  
Blue Cheese Crumble, Crispy Red Creamer Potato, Peppercorn Brandy Sauce

## Salads

### (Choose 1)

*Served with Warm Bread & Whipped Butter*

**Field Greens** \$7 per person

Roasted Grapes, Feta, Spiced Pecans, Balsamic Vinaigrette

**Caesar** \$7 per person

Hearts of Romaine, Buttered Bread Crumbs, Parmesan, Creamy Caesar Dressing

**Heirloom Tomato Salad** \$9 per person

Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, Balsamic Reduction

**Spinach** \$7 per person

Baby Spinach, Bacon, Pepper Jack Cheese, Pickled Red Onion, Bacon Vinaigrette

**Wedge** \$7 per person

Applewood Smoked Bacon, Marinated Sweet 100 Tomatoes, Maytag Blue Cheese

## Entrees

### (Choose 1-3)

### Chicken

**Herb Pressed Airline Roasted Chicken** \$19 per person

Roasted Red Skin Potatoes, Sautéed Mushrooms, Candied Lemon Wheel, Salsa Verde

**Herb Breadcrumb Crusted Chicken Breast** \$20 per person

Garlic Whipped Potatoes, Salad of Fennel, Baby Greens, Orange Butter Sauce

**Mediterranean Chicken** \$19 per person

Pan Seared Chicken Breast, Creamy Parmesan Risotto, Garlic Green Beans, Lemon Caper Butter Sauce, Crispy Pancetta, Artichokes, Cherry Tomato, Parsley Puree  
Add Shrimp for \$2

**Tuscan Chicken** \$19 per person

Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce, Garlic Mashed Potatoes, Seasonal Vegetables  
Add Shrimp for \$2

**Orange Chicken** \$18 per person

Honey, Orange Marinated Chicken Breast, Brown Rice, Sautéed Broccolini

**Poblano Sour Cream Chicken Enchiladas** \$16 per person

Corn Tortillas filled with Pulled Chicken, Roasted Tomatoes, Onions, Pepper Jack Cheese, Seasonal Succotash, Queso Fresco, Tomatillo Sauce

## **Seafood**

**Pan Seared Salmon** \$24 per person  
Sautéed Seasonal Vegetables, Creamy Parmesan Risotto, Margarita Butter, Watercress

**Pan Seared Red Fish** \$23 per person  
Roasted Red Peppers, Chorizo, Roasted Red Pepper Vinaigrette, Roasted Red Potatoes, Broccolini

**Sea Bass** \$36 per person  
Garlic Whipped Potatoes, Carrots, Citrus Butter

## **Beef**

**Filet** \$37 per person  
Garlic Whipped Potatoes, Garlic Green Beans, Red Wine Demi-glace

**Petite New York Strip** \$33 per person  
45 Day Dry Aged, Porcini Panko Crust, Creamed Spinach, Potato Purée, Wild Mushroom Butter

**Prime Rib** \$34 per person  
Slow Roasted, Potato Puree, Sautéed Baby Carrots, Au Jus, Creamy Horseradish, Micro Greens

**Filet 'Carpetbagger'** \$39 per person  
Stuffed with Fried Jumbo Shrimp, Garlic Whipped Potatoes, Carrots, Creole Mustard Hollandaise

**Chili Relleno** \$19 per person  
Grilled Poblano Pepper filled with Seasoned Ground Beef & Pepper Jack Cheese, Roasted Corn Rice, Refried Beans, Ranchero Sauce

## **Pork**

**Pork Tenderloin** \$22 per person  
Warm Potato Salad, Seasonal Succotash, Chipotle BBQ Sauce, Cilantro, Queso Fresco

**Bacon Wrapped Pork Filet** \$25 per person  
Cheesy Grits, Sage Butter Sauce, Cornbread Wedge, Sautéed Spinach

## **Vegetarian**

\*Vegan

**Pasta Puttanesca** \$10 per person  
Thin Spaghetti, Tomatoes, Black Olives, Capers, Basil, Garlic, Parmesan Cheese, Crostini, Micro Basil

**Portabella Wellington** \$26 per person  
Grilled Portabella with Roasted Red Peppers, Zucchini, and Goat Cheese in Puff Pastry, Garlic Whipped Potatoes, Green Beans, Lemon Butter

<b>Vegetarian Burger</b> Grilled Portabella with Grilled Vegetables, Provolone Cheese, Tobacco Onions, Egg Bun, Fries	\$12 per person
<b>Portabella Burger</b> Egg Bun or Romaine Leaf, Grilled Portabella, Roasted Peppers, Heirloom Tomato, Tobacco Onions, Pickle	\$12 per person
<b>Cauliflower Steak*</b> Grilled Cauliflower, Saffron Risotto, Green Beans, Smoked Carrots, Cilantro-Parsley Vinaigrette	\$17 per person
<b>Poblano and Spanish Risotto*</b> Butternut Squash Puree, Poblano Filled with Spanish Risotto, Pomegranate Seeds, Chili Oil	\$17 per person

## **Desserts**

### **(Choose 1)**

Amaretto Crème Brulée \$6 per person  
Almond Biscotti

Chocolate Pot de Crème \$5 per person  
Espresso Whipped Cream, Orange Liquor

Warmed Bread Pudding \$6 per person  
Orange Vanilla Ice Cream

Texas Pecan Pie \$7 per person  
Whiskey Chocolate Sauce, Mexican Vanilla Bean Ice Cream

Grandma's Key Lime Pie \$6 per person  
Meringue, Coffee Reduction

Chocolate Mousse \$5 per person  
Sweetened Whipped Cream, Fresh Berries

Mixed Seasonal Berries \$5 per person  
Lightly Sweetened Whipped Cream

Cheesecake \$7 per person  
Seasonal Berries

Pecan Spice Cake \$6 per person  
Cinnamon, Pecans, Butter Cream Frosting

Layered Lemon Cake \$7 per person  
Lemon Sponge Cake, Lemon Curd Filling, Lemon Butter Frosting

Leche Cake \$7 per person  
Yellow Cake, Caramel, Chocolate Drizzle

Chocolate Tart \$7 per person  
Chocolate Ganache, Mint Whipped Cream

**Beverages** \$3 per person  
Freshly Brewed Coffee, Iced Tea & Soft Drink

# *Sweet Stations*

**Coffee Station** \$4 per person  
Cinnamon, Flavored Creamers, Biscotti

**Hot Cocoa Bar** \$7 per person  
Hot Chocolate, Shaved Chocolate, Mini White Chocolate Chips,  
Mini Caramel Chips, Mini Marshmallows, Whipping Cream, Cherries

**Viennese Table & Coffee Station** \$11 per person  
(Minimum 50ppl)  
Assorted Miniature Pies, Fresh Seasonal Fruit Cups, Assorted  
Cheesecake Bites, Coffee, Cinnamon, Flavored Creamers, Biscotti

**Dessert Table**  
Mini Cookies \$1 each  
Chocolate Chip, M&M, Peanut Butter, or Sugar

Mousse in a Mini Martini Glass \$2 each  
Chocolate or Raspberry

Crème Puffs \$2 each  
Chocolate Drizzle

Cheesecake Bites \$2 each  
Assorted

Mini Crème Brulée \$4 each  
Fresh Seasonal Berries

Fresh Fruit in a Cordial Glass \$3 each

Mini Pie Tarts \$3 each  
Pecan or Key Lime

Mini Seasonal Cobblers \$4 each

Mini Apple Pies \$4 each  
Caramel Sauce

**Ice Cream Sandwich Station** \$8 per person  
Homemade Chocolate Chip Cookies, Whipped Cream, Chocolate Ice Cream,  
Vanilla Ice Cream, or Strawberry Ice Cream

**Float Station** \$8 per person  
Small bottles of Coke, Root Beer & Cream Soda, Vanilla Bean Ice Cream,  
Whipped Cream, Cherries

# *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



# Signature Cocktails

## Displays

<b>Mimosa</b> <i>Served in Champagne Flute</i> Sparkling Wine, Orange Juice	\$12 <i>per person</i>
<b>Mimosa &amp; Seasonal Fruit</b> <i>Served in Champagne Flute</i> Sparkling Wine, Orange Juice, Grapefruit Juice, Cranberry Juice. Seasonal Fruit Display	\$14 <i>per person</i>
<b>Bloody Mary Bar</b> <i>Served in Highball Glass, Yields 20 Servings</i> Texas Vodka, Zing Zang Bloody Mary Mixture. Lime Wedge, Pickle, Olive, Bacon, Celery, Salt	\$145
<b>Rick's Garden Infused Bloody Mary</b> <i>Served in Highball Glass, Yields 20 Servings</i> Smoked Mixed Pepper Infused Texas Vodka, Zing Zang Bloody Mary Mixture. Lime Wedge, Olive, Bacon, Salt	\$175

## Sangria

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

<b>Red Sangria</b> <i>Served in Wine Glass with Seasonal Fruit</i> Merlot, Orange Juice, Cranberry Juice, Brandy, Orange Liqueur, Brown Sugar, Sliced Lemon, Lime, Orange, Strawberry	\$85
<b>White Sangria</b> <i>Served in Wine Glass with Seasonal Fruit</i> Chardonnay, White Cranberry Juice, Lemon and Lime Juice, Coconut Rum, Ginger Ale, Sliced Apple, Pineapple, Lemon, Lime	\$85
<b>Blush Sangria</b> <i>Served in Wine Glass with Seasonal Fruit</i> White Zinfandel, Pineapple Juice, Lime Juice, Coconut Rum, Ginger Ale, Sliced Lemon, Orange, Pineapple, Strawberry	\$85

## Batched Cocktails

<b>Grand Old Fashioned</b> <i>Served in Rocks Glass, Yields 25 Servings</i> Texas Bourbon, Muddled Port Infused Maraschino Cherry, Sugar Cube, Fresh Orange Slice, Mixed Bitters. Orange Peel, Port Infused Maraschino Cherry	\$175
<b>Texas Mule</b> <i>Served in Rocks Glass, Yields 18 Servings</i> Texas Vodka, Fresh Lime Juice, Agave Nectar, Fever-Tree Ginger Beer, Angostura Bitters. Lime Wedge, Seasonal Herbs from Water Boy Farms	\$150
<b>Texas Bourbon Mule</b> <i>Served in Rocks Glass, Yields 18 Servings</i> Texas Bourbon, Fresh Lemon Juice, Agave Nectar, Fever-Tree Ginger Beer. Lemon Wedge, Seasonal Herbs from Water Boy Farms	\$150

## *Mini Martini Selections*

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

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

## *Margaritas*

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

<b>Grand Margarita</b> <i>Served in Rocks Glass</i>	\$145
Citrus-Infused Tequila, Orange Liqueur, Orange Juice, Lime Juice, Agave Nectar. Citrus Zest Salt Rim, Citrus Wheel.	
<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	

# *Wine List*

		Bottle
<b>Sparkling Wine</b>		
Mionetto, Prosecco	Treviso, Italy	\$59
J Vineyards Cuvee 20	Russian River Valley, California	\$90
Moet et Chandon, Champagne	Champagne, France	\$117
<b>Chardonnay</b>		
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
<b>Sauvignon Blanc</b>		
Matua Valley	Marlborough, New Zealand	\$39
Chateau St. Michelle	Horse Heaven Hills, Washington	\$43
<b>Pinot Grigio / Gris</b>		
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
<b>Alternative White</b>		
Angove 'Nine Vines', Moscato	South Australia	\$35
Hogue, Gewürztraminer	Columbia Valley, Washington	\$27
Dr. Loosen Bros., Riesling	Bernkastel/Mosel, Germany	\$35
<b>Rosé</b>		
Milbrandt Vineyards, Rosé	Columbia Valley, Washington	\$35
Westmount, Pinot Noir Rosé	Willamette Valley, Oregon	\$65
<b>Pinot Noir</b>		
Louis Latour	Côteaux du Verdon, France	\$43
Meiomi	Monterey, California	\$55
<b>Merlot</b>		
Tilia	Mendoza, Argentina	\$31
Chateau St. Michelle 'Indian Wells'	Columbia Valley, Washington	\$53
<b>Alternative Red</b>		
Terrazas 'Altos del Plata', Malbec	Mendoza, Argentina	\$39
<b>Cabernet</b>		
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

## *Audio Visual*

Screen	\$30
LCD Projector	\$100
Podium & Wireless Microphone	\$50
Lavaliere Microphone	\$100

## *Complimentary Décor*

Ivory, White, or Black Tablecloths and Napkins

66in Round Tables

Mahogany Chivari Chairs

6ft & 8ft Rectangular Tables

Cocktail Tables

Up-lights

China, Glassware & Flatware

Candle Votives

iPod with Playlist