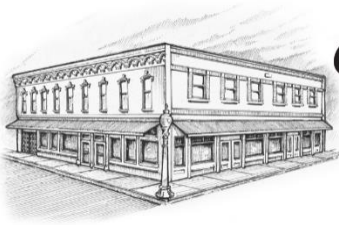


The Grand Ballroom



Rick's
CHOPHOUSE
AT THE 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

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

Vegetarian Burger Grilled Portabella with Grilled Vegetables, Provolone Cheese, Tobacco Onions, Egg Bun, Fries	\$12 per person
Portabella Burger Egg Bun or Romaine Leaf, Grilled Portabella, Roasted Peppers, Heirloom Tomato, Tobacco Onions, Pickle	\$12 per person
Cauliflower Steak* Grilled Cauliflower, Saffron Risotto, Green Beans, Smoked Carrots, Cilantro-Parsley Vinaigrette	\$17 per person
Poblano and Spanish Risotto* 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 50 ppl)
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

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

Red Sangria <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
White Sangria <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
Blush Sangria <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

Grand Old Fashioned <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
Texas Mule <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
Texas Bourbon Mule <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*

Grapefruit Martini <i>Served in Mini Martini Glass with Sugar Rim</i>	\$145
Grapefruit-Infused Texas Vodka, Elderflower Liqueur, Grapefruit Juice	
Raspberry Martini <i>Served in Mini Martini Glass with Sugar Rim</i>	\$125
Texas Vodka, Muddled Raspberries, Raspberry Liqueur, Lemon Juice, Simple Syrup	
Blood Orange Martini <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	
Citrus Martini <i>Served in Mini Martini Glass with Sugar Rim</i>	\$125
Texas Lemon Vodka, Orange Liqueur, Fresh Lemon Juice, Simple Syrup	
French Martini <i>Served in Mini Martini Glass</i>	\$125
Vanilla Vodka, Pineapple Juice, Black Currant Liqueur, Simple Syrup	
Rick's Perfect Manhattan <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*

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

Wine List

		Bottle
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
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

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