

Banquet Beverages

Banquet Hosted Beverage Prices

The hosted bar prices below include 14% state liquor tax. All sales are subject to 20% service charge.

If bar sales are less than \$250.00, a bar set-up fee of \$75.00 will be added.

House brand cocktails (Bellows, Old Smuggler, Gilbey's, Calvert)	5.75 each
Call brand cocktails (Jim Beam, Cutty Sark, Smirnoff, Beefeater, etc.)	6.75 each
Premium brand cocktails (Crown Royal, Chivas, Stolichnaya, Glenlivet, etc.)	7.25 each
House wine: (Chardonnay, Merlot, Cabernet Sauvignon) St. Genevieve, Texas or Columbia Crest, Washington State	5.25 per glass 30.00 per bottle
Domestic beer	4.25 each
Imported beer	5.25 each
House Selection Champagne	29.00 per bottle or Market Price
Soft Drinks	1.75 each
Bottled water (San Pellegrino)	2.75 each
Coffee and iced tea service	7.50 per pot/pitcher
Specialty coffee station Served with shaved chocolate, whipped cream, chocolate coffee beans	10.00 per pot
Brandied Milk Punch	80.00 per gallon
Orange Mint Punch, an Austin Club Specialty	32.00 per gallon
Champagne punch	48.00 per gallon
Margarita Machine (Machine Rental: \$200.00)	575.00 per 100

Beverage Packages

Beverage Packages

All beverage packages are priced per person, for every guest over 21 years of age, and include house, call, or premium liquors (see below), St. Genevieve house wine (Chardonnay, Cabernet Sauvignon, & Merlot), house champagne, imported beer, domestic beer, assorted sodas, mineral water & juice. Packages include butler passed wine upon guest arrival. Packages do not include a champagne toast.

	3 Hours	4 Hours	5 Hours
House	\$24.00	\$30.00	\$34.00
Call	\$28.00	\$34.00	\$39.50
Premium	\$33.00	\$39.00	\$44.50
House Wine, Beer & Champagne Only	\$21.00	\$25.00	\$29.00

House Liquors

Gilbeys Vodka
Calvert Gin
Torada Tequila
Old Smugglers Scotch
Bellows Bourbon

Call Liquors

Tito's Vodka
Sky Vodka
Tangerey Gin
Beefeater Gin
Bacardi Silver Rum
Jose Cuervo Gold
Dewers White Label Scotch
J & B Scotch
Canadian Club Bourbon

Premium Liquors

Grey Goose Vodka
Absolute Vodka
Bombay Sapphire Gin
Glenlivet Scotch
Chivas Scotch
Jack Daniels Bourbon
Crown Royal Bourbon
Makers Mark Bourbon
Sauza Gold Tequila

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Coffee & Tea Station (four hours)

\$1.50 per person

Non-Alcoholic Beverage Bar (required for receptions not hosting an alcohol bar)

Orange Mint Punch, Soft Drinks, Coffee, Iced Tea, Perrier & juice

\$9.00 per person

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Specialty Beverages

Brandied Milk Punch
Orange Mint Punch, an Austin Club Specialty
Margarita Machine
Champagne Toast (house Champagne)

\$80.00 per gallon
\$32.00 per gallon
\$575.00 per 100 drinks
\$6.00 per person

The state alcoholic beverage tax of 14% is included in all listed prices. Host bar prices are subject to a service charge of 20%. Non-alcoholic beverages are subject to sales tax & a 20% service charge. Service charge is not subject to state sales tax at The Austin Club. Additional liquor, liqueurs, & cordials are available upon request.

Hors d'Oeuvres Buffet Selection

Design Your Own Package

A tray of Fresh Fruit & Global Cheeses is included with each package.

Package A: \$25.95 per person
4 hot and 4 cold selections

Package B: \$27.95 per person
5 hot and 5 cold selections

Hors d'oeuvres packages are refilled for two (2) hours.
Above prices do not include tax or 20% service charge.

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Choose the appropriate number of hot and cold items as indicated by your choice of package A or B:

Cold Hors d'oeuvres

Capresse Skewers with Aged Balsamic Drizzle
Spicy Tuna Tartar on Cucumber with Sweet Soy & Wonton Crisps
Smoked Pork Tenderloin on Black Bread with Mango Relish
Foie Gras Mousse on Toast Points with Raspberry Preserves
Curried Chicken salad on Blue Corn Tortilla Crisp
Oriental Shrimp Salad in English Cucumber Cup
Prosciutto wrapped Asparagus with Herb Cream Cheese & White Truffle Oil Drizzle
Smoked Duck Breast on Sweet Bun with Spicy Papaya Salsa
Smoked Salmon Mousse on Sweet Corn Bellini with Creme Fraiche
Seared Yellow Fin Tuna on Wonton Crisp with Avocado Relish & Sweet Soy
Herb Profiterole with Blue Cheese & Wild Mushrooms
Blue Corn Tortilla Crisp topped with Smoked Chicken & Tomatillo-Avocado Sauce

Cool Shooters (served in a chilled shot glass)

Spicy Shrimp with Mango & Plantain Crisps
Avocado Bisque with Green Tomato Pico & Crab Meat
Vodka Spiked Melon Bisque with Fresh Fruit Relish
Gazpacho with Baby Shrimp
Cucumber Soup with Chives & Smoked Salmon
Vichy with Crispy Cajun Oyster
Gazpacho with Blue Crab Fingers

Hors d'Oeuvres Buffet Selection

Hot Hors d'oeuvres:

Wild Mushroom Beggar's Purse with Texas Goat Cheese
Grilled Artichoke & Squash Skewers with Balsamic Vinegar
Tempura Chicken tenders with Sweet Chili Sauce
Mini Blackened Baby Shrimp "Taco" with Wonton Shell & Texas Melon Relish
Artichoke and Spinach Phyllo Tarts with Herb Feta Cheese
Almond Crusted Brie with Apricot Preserves
Charred Beef Skewers with Blue Cheese Fondue
Bacon-wrapped Texas Quail with Cranberry-Jalapeno Reduction
Fire Cracker Shrimp Skewer with Citrus-Soy
Ancho Pork with Pineapple Relish, Wonton Shell & Cilantro Creme Fraiche
Mini Beef Wellington with Creole Bearnaise
Chicken, Bacon, Jalapeno Bites with Smoked Tomato Butter
Mini Kobe Sliders with Chipotle Mayo
Southwest Mini Crab Cakes with Sweet Chili Aioli
Smoked Chicken Quesadilla with Chili Lime Cream
Poached Pear, Goat Cheese, Phyllo Cup with Cabernet Reduction
Pork & Shrimp Pot Stickers with Ponzu
Lamb Chorizo & Jalapeno Cornbread Stuffed Mushroom with Poblano Cream

Asian Spoons

Seared Bay Scallops with Jalapeno-Citrus & Mango Relish
Braised Short Rib with Parsnip Puree & White Truffle Oil
Blackened Baby Shrimp with Corn Relish & Spicy Remoulade
Crispy Duck with Asian Slaw & Orange Soy

Demitasse Cups

Smoked Tomato Bisque with Mini Grilled Cheese
Lobster Cappuccino with Ginger Foam
Wild Mushroom Bisque with White Truffle Oil Drizzle

Additional Supplements

These supplements must accompany the Hors d'oeuvres packages.

Carving Station, staffed by Austin Club Carver

All carved items include silver dollar rolls, horseradish, Dijon mustard, and mayonnaise sauces.

Peppered Beef Tenderloin	\$11.75 per person
Prime Rib of Beef	\$7.00 per person
Pork Loin	\$4.00 per person
Breast of Turkey	\$4.00 per person

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Jumbo Gulf Coast Shrimp , 12 per pound	\$36.00 per pound
Oysters : choice of Rockefeller or on the half shell	\$300.00 per 100

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Masher Bar

Garlic mashed potatoes and bleu cheese mashed potatoes, with assorted toppings: sour cream, scallions, bacon, cheese, and cream gravy
\$3.50 per person

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Full Pasta Station (with cooking attendant)

Penne and Bow Tie Pasta, Parmesan Cream, Marinara sauce, shredded Parmesan, garlic, Kalamata olives, sliced mushrooms, chopped tomatoes, red onions and black pepper.
\$5.50 per person
\$7.50 with Grilled Chicken
\$9.00 with Shrimp

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Fajita Bar

Pico de gallo, guacamole, chicken or beef with grilled onions and peppers, flour tortillas, sour cream, salsa, grated cheese and jalapenos.
\$10.00 per person

Two-hour unlimited food refills is standard for all hors d'oeuvres packages as noted.

Prices do not include tax and gratuity.

Breakfast Buffets

The Austin Club Breakfast Buffets

Homemade Kolaches

Choose Three (3)

Spinach, Egg and Feta

Sausage, Egg and Swiss

Bacon, Egg and Cheddar

Roasted Red Bell Pepper, Kalamata Olive and Scallion

Wild Mushroom and Egg

Price per person: \$6.00

The Austinite Breakfast Buffet

Assorted Breakfast Tacos with Salsa

Fresh Fruit

Assorted Fruit Juices

Freshly brewed Coffee

Price per person: \$9.00

Traditional Continental

Fresh Fruit

Mini Muffins, Danish and Coffeecake

Butter, Jelly and assorted Jams and Preserves

Assorted Fruit Juices

Freshly brewed Coffee

Price per person: \$8.00

Prices do not include 8.25% sales tax or service charge.

Breakfast Buffet (continued)

South of the Border Breakfast Buffet *

Austin Club Migas
Refried Beans and Crispy Potatoes
Pico de Gallo, Sour Cream and Salsa Picante
Ranchero Sauce and Cilantro Sour Cream
Warm Tortillas

Price per person: \$10.50

Sophisticates Breakfast Buffet *

Assorted Mini Quiche
Wild Mushroom and Quail Pate with Crackers
Mini Bagels with Nova Scotia Salmon and Chive Cream Cheese
Fresh Fruit and Global Cheeses
Assorted Fruit Juices

Price per person: \$10.50

Country Style Buffet *

Scrambled Eggs with Chives
Ranchero Sauce
Biscuits and Gravy
Home Fries or Hash Browns
Crisp Bacon or Country Ham
Grits with Cheese
Sliced Melons and assorted Fresh Fruit
Mini Muffins, Danish and Coffeecake
Butter and assorted Jams and Preserves
Assorted Fruit Juices
Freshly brewed Coffee

Price per person: \$13.95

**Minimum of 20 guests*

Prices do not include 8.25% sales tax or service charge

Lighter Luncheons

Luncheons on the Lighter Side

All luncheons include a cup of soup du jour, rolls and butter, coffee and iced tea.

Taco Salad

12" flour tortilla bowl filled with your choice of grilled chicken or ground beef, lettuce, tomatoes, black olives, cheese and guacamole

Price per person: \$11.25

Grilled Chicken Caesar Salad

Crisp romaine tossed with grilled breast of chicken, toasted croutons, Caesar dressing and freshly grated Parmesan cheese

Price per person: \$12.50

Smoked Salmon Salad

Smoked Salmon served over Austin Club field greens and garnished with red onions, capers, chopped eggs, pita wedges and topped with a citrus vinaigrette

Price per person: \$13.75

Combo Plate

A healthy portion of chicken and tuna salads arranged on assorted field greens, fresh sliced fruit, mini blueberry muffins and jam

Price per person: \$11.50

Mexican Salad Trio

Black Bean and Corn salad, Guacamole salad and Fajita Chicken pepper salad, served over field greens and garnished with cilantro and grilled flour tortillas

Price per person: \$13.00

Greek Salad

Marinated olives, artichokes, mushrooms, feta cheese and anchovies served over Austin Club field greens and topped with a balsamic garlic vinaigrette

Price per person: \$10.70

Lighter Luncheons (continued)

Chicken Tender Salad

Austin Club's garden blend with cheddar cheese, cucumber, tomato and chicken tenders, topped with a honey mustard dressing

Price per person: \$10.50

Cobb Salad

An array of diced turkey, ham, bacon, cucumber, boiled egg, sliced avocado, and crumbled bleu cheese on fresh garden greens with your choice of dressing

Price per person: \$10.75

Club Sandwich

Traditional triple-layered club sandwich with a cup of soup du jour and fresh fruit garnish

Price per person: \$10.75

Grilled Chicken Sandwich

Tender grilled chicken breast with lettuce, tomato, bacon, pepper jack cheese and pesto mayonnaise, served with fresh fruit

Price per person: \$11.25

Austin Club Turkey Club Croissant

Two fresh baked croissants filled with turkey, cheese, bacon, lettuce, tomato and mayonnaise, served with Austin Club potato chips.

Price per person: \$10.75

Austin Club Tortilla Wrap

Ham or turkey, pepper jack cheese, roasted red peppers, iceberg lettuce and tomatoes, served with chips or fresh fruit

Price per person: \$10.75

To add dessert to any menu, please add \$4.50 per person.
Prices do not include 8.25% sales tax or 20% service charge.

Plated Lunches

The Austin Club Luncheon

These selections are for plated luncheons when choosing one menu for the group.

Choice of entree limited to parties of 24 guests or less.

Hot Entrées

Petite Filet Mignon, 5oz., baby Portabellas, 25-year balsamic vinegar, crispy onions.....\$28.00

Fire Roasted Pork Tenderloin, 7 oz., bourbon molasses glaze, crispy sweet potato hay.....\$22.00

Pan Seared Halibut, 5 oz., avocado relish, sweet citrus-soy reduction.....\$29.00

Grilled Atlantic Salmon, 6oz., cilantro pesto rubbed with three tomato Relish and citrus reduction.....\$22.00

Mediterranean Chicken, 7 oz., with tomato, calamata olive and feta cheese relish and pomegranate
gastrique.....\$19.00

Salad Choices

Your choice of salad is included with the Hot Entrée

Baby Spinach Salad with red onions, oranges, walnuts & lavender honey vinaigrette

Crisp Romaine Heart Salad with baked parmesan croutons

Hill Country Field Greens with grape tomatoes, Granny Smith Apples, carrots and walnut vinaigrette

Butter Bibb Wedge with smoked bacon bits, sunflower seeds, pickled red onions and Saga Bleu Cheese dressing

Lighter Entrées

Grilled Ginger Citrus Chicken, 7 oz., soba noodle salad, sunflower shoots, Thai curry peanut dressing....\$17.00

Salmon Salad, 6 oz., pan seared on baby spinach, grape tomatoes, strawberries, feta cheese, candied pecans,
cilantro-lime vinaigrette.....\$18.00

Coriander Crusted Ahi Tuna, 5 oz., on baby greens, red onions, tomatoes, jicama, mandarin oranges, Sesame
vinaigrette.....\$22.00

Warm Balsamic Grilled Vegetable Napoleon, Portabella mushrooms, zucchini, squash, red bell pepper, tomato
and basil pecan pesto drizzle.....\$15.00

The Austin Club Trio, fire roasted pecan chicken, Albacore Tuna and pasta salad.....\$15.00

Plated Lunches *(continued)*

Soups

Your choice of soup is included with the Lighter Entrée.

Chilled Gazpacho with charred jumbo shrimp

Fire Roasted Tomato Bisque with Brie Panini

Cream of Asparagus with wild mushrooms

Chilled Avocado with jumbo lump crab ceviche

Veal Consommé with potato gnocchi and tomato concasse

Desserts

Carrot Cake with Cream Cheese Icing

Crème Brulee

White Chocolate Raspberry Cheesecake

Key Lime Pie

Italian Crème Cake

Chocolate Flourless Torte

Double Chocolate Mousse

Texas Trio: Banana Pudding Crème Brulee, Mini Bourbon Pecan Tart
and Fredericksburg Peach Cobbler

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Entrée price includes choice of soup or salad, Chef's choice of side dishes,
rolls, butter, iced tea and coffee. Please add \$5.00 for dessert.

Please add sales tax of 8.25% and service charge of 20% to the price of each entrée.

The Guaranteed number of guests is required 72 hours prior to the event.
After the 72-hour deadline, numbers are subject to increase only.

These menus are only suggestions.

We will be pleased to customize a special menu for your event.

Lunch Desserts

Dessert Selections

To accompany your seated luncheon~

Italian Crème Cake
Vanilla Bean Crème Brulee
Carrot Cake with cream cheese icing & fresh berries
Death by Chocolate
Hot Fruit Cobbler with Ice cream
Texas Pecan Ball

\$5.00 per person plus sales tax and 20% gratuity

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Reception Dessert Selections

Chocolate Caramel Pecan Tart
Strawberry & Cream Cheese Tart
Mini Lime Cheesecakes
Chocolate Mousse Cups
Fresh Fruit Tartlets
Mango Tart with Coconut
Coconut Cream Tart
Key Lime Tart

Your choice of three ~ \$6.00 per person plus sales tax and 20% gratuity

Hors d'Oeuvres - Mini

Mini-Reception Hors d'oeuvres

A la Carte Hors d'oeuvres

Stuffed Mushroom Caps with Chorizo & Cornbread with Poblano cream	\$3.00 per person
Green Chili Queso with Blue Corn Tortilla chips	\$2.25 per person
Gazpacho Shooter with shrimp	\$2.75 per person
Guacamole and with blue corn tortilla chips	\$2.75 per person
Smoked Chicken Quesadilla with cilantro aioli	\$3.50 per person
Vegetable Crudite with avocado Ranch and Thai peanut Chicken, bacon, jalapeno bites	\$2.75 per person
Global cheese and fruit platter	\$2.50 per person
Artichoke & parmesan dip with toast points	\$2.50 per person
New York Strip skewer, Creole horseradish sauce	\$4.50 per person
Deli Sandwiches, Ham and Turkey	\$4.00 per person
Coconut Chicken Tenders	\$3.00 per person
Tidbits (Austin Club potato chips, popcorn & peanuts)	\$4.00 per person
Smoked Salmon Platter	\$100.00 per side
Served with toast points, chopped egg, red onion, sour cream and capers	
Baked Brie with sliced French Bread and choice of : Apricot preserves, brandied pecans or sauteed mushrooms Serves approximately 25 guests	\$90.00
Carving Station, staffed by Austin Club Carver* All carved items include silver dollar rolls and condiments	
Peppered Tenderloin of Beef	\$9.75 per person
Prime Rib of Beef	\$6.00 per person
Breast of Turkey	\$4.00 per person
Roasted Pork Loin	\$4.00 per person
Carving Station for a minimum of 50 guests.	Attendant Fee of \$50.00

Prices do not include 8.25% sales tax or 20% service charge.

Per person prices are based on refills for two hours.

Due to health concerns for proper storage and reheating, leftover food may not leave the Club.

Buffet Dinner Selections

Selection #1: \$32.75 per person

1 Hot and 1 Cold Hors D'oeuvres
3 Salad Selections
1 Hot Entree and 2 Vegetables

Selection #2: \$34.25 per person

2 Hot and 2 Cold Hors D'oeuvres
3 Salad Selections
2 Hot Entrees and 2 Vegetables

Selection #3: \$38.25 per person

2 Hot and 2 Cold Hors D'oeuvres
3 Salad Selections
2 Hot Entrees and 2 Vegetables
Includes Choice of Pasta Station or Masher Bar

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Hot and Cold Hors d'oeuvres

Choose the appropriate number of choices according to your selection 1, 2, or 3:

See Hors d'oeuvres selection menu for choices.

The package includes each of the hors d'oeuvres chosen, per person, refilled, for one hour.

Buffet Dinners (continued)

Salads

Mixed Greens Tarragon Vinaigrette, Candied Walnuts, Red Grapes, Shaved Parmesan and Herbed Croutons

Austin Club Caesar Salad Shaved Reggiano Parmesan and Herbed Croutons

Tomato and Mozzarella Cherry Tomatoes, Fresh Mozzarella, White Truffle Vinaigrette, Fresh Basil

Baby Spinach Salad Hickory Smoked Bacon Bits, Mandarin Oranges, Toasted Almonds, Honey-Balsamic Vinaigrette

Texas Butter Bibb Candied Pecans, Granny Smith Apples, Bleu Cheese and Sweet Onion-Cayenne Vinaigrette

Grilled Asparagus Salad Balsamic Marinated Mushrooms, Roasted Red Bell Peppers, Baby Shrimp, Feta Cheese

Harvest Salad Green Beans, Candied Pecans, Red Onion, Goat Cheese and Port Wine Vinaigrette

Tuscan Salad Bowtie Pasta, Fresh Mozzarella, Broccoli, Cherry Tomatoes and Pepperoncini Peppers

Roasted Beet Salad Shaved Red Onion, Candied Walnuts, Fresh Herbs, Texas Goat Cheese, Red Wine Vinaigrette

Petite Wedge Salad Mini Iceberg Wedges, Fresh Tomatoe, Hickory Bacon, Blue Cheese Dressing

Jicama Salad Trio of Bell Peppers, Cilantro, Jalapeños, Mandarin Oranges and Lime Vinaigrette

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Entrees

Grilled Chicken Breast Edamame, Asparagus Tips, Roasted Red Pepper Cream

Pecan Crusted Chicken Sauteed in Pecan Breading, Three Tomato Relish, Pesto Beurre Blanc

Pan Seared Chicken Breast Sun-dried Tomatoes, Feta Cheese, Smoked Tomato Butter

Coffee Crusted Pork Tenderloin Pan Seared Pork Medallions, Mango Relish, Avocado Coulis

Roasted Pork Tenderloin Stilton Cheese, Caramelized Pears, Black Pepper-Honey Reduction

Southwestern Butchers Tender Poblano Relish, Ancho Bordelaise

Smoked Butchers Tender Slow smoked, Tomato-Bacon Demi Glace, Crispy Wontons

Cilantro Pesto Rubbed Mahi Mahi Pan Seared, Texas Melon Relish and Citrus-Green Onion Vinaigrette

Caramelized Salmon Mango Relish, Jalapeno-Citrus Reduction, Crispy Rice Noodle

Blackened Tilapia Roasted Corn Relish, Creole Butter Sauce

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Buffet Dinners (continued)

Vegetables and Starches

Risotto Mushroom, Crab & Asparagus, Parmesan, Fresh Herb, or Roasted Butternut Squash

Mashed Potatoes Horseradish, Roasted Garlic, Bleu Cheese, Wasabi or Sweet Potato

Potatoes Au Gratin with Gruyere, Herb Roasted Red Bliss, Yukon Gold with Caramelized Onion & Hickory Bacon, Potatoes "Risotto" Style with Fresh Herbs

Gnocchi Sauteed with Wild Mushrooms & Sage or with Garlic Butter

Grits Jalapeño-Cheddar or Opa Sausage & Vermont White Cheddar

Summer Squash Medley Sautéed with Red Bell Peppers

Harvest Beans Sautéed with Caramelized Onions and Apple Smoked Bacon

Broccolini Steamed with Julienned Carrots and Garlic Herb Butter

Asparagus Sautéed with Julienned Carrots and Roasted Red Bell Peppers

Cauliflower Served Gratin Style with Vermont White Cheddar Sauces

Green Beans Sauteed with Hickory Bacon

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Seated Dinners

These selections are for plated dinners when choosing one menu for the group.

The Duet plate (2 entrees per plate) is suggested for parties of 24 guests or more:
Choose any two entrees and add \$10.00 to the higher price.

Beef

- Cracked Pepper Crusted Filet Mignon 6oz, Bourisin and Cabernet Reduction.....\$34.00
- Pecan Wood Grilled Filet Mignon 6oz, Balsamic Veal Glace, Crispy Tobacco Onion Rings, and Crimini Mushrooms.....\$34.00
- Apple Smoked Bacon Wrapped Filet Mignon 6oz, Creole Bernaise and Pomme Frites.....\$34.00
- Grilled Prime New York Strip 10oz, Wild Mushroom Cream and Pomme Frites.....\$38.00
- Pan Roasted All Natural Veal Chop 14 oz with Wild Mushroom Ivory Reduction.....\$38.00

Pork

- Pan Seared Medallions of Pork Tenderloin with Black Pepper Gastric and Pomme Frites.....\$25.00
- Cajun Spiced Pork Tenderloin with Raspberry Reduction and Sweet Corn Relish.....\$25.00
- Hickory Smoked Bacon Wrapped Pork Tenderloin with Jalapeno-Cranberry Reduction.....\$26.00

Seafood

- Pan Roasted Skin-On Salmon with Tear Drop Tomato Confit and Basil Pecan Pesto.....\$24.00
- Miso-Soy Glazed Salmon with Carrot Ginger Puree and Sweet Corn Edamame Relish.....\$25.00
- Chili Lime Seared Salmon with Cilantro Creme Fraiche and Roasted Corn Relish\$23.00
- Pan Seared Jumbo Sea Scallops Wrapped in Peppered Bacon, Watermelon Relish and Cilantro Vinaigrette.....\$23.00
- Pepper Crusted Ahi Tuna with Tomatos, Asparagus, Olives and Feta Cheese\$26.00
- Caramelized Chilean Sea Bass with Jalapeno-Citrus Reduction and Mango Relish.....\$32.00
- Macadamia Crusted Snapper with Moui Onion Salsa and Cilantro Butter.....\$28.00
- Prosciutto Wrapped Alaskan Cod with Warm Poblano Vichy and Green Tomato Relish.....\$26.00
- Jumbo Shrimp on Sugar Cane Skewers with Candied Pineapple Relish.....\$22.00

Seated Dinners (continued)

Poultry

Grilled Pesto Chicken Medallions with Black Olive Feta Relish and Citrus Butter Reduction.....\$22.00

Pan Roasted Chicken Chop with Wildflower Honey Glaze and Asparagus Tear Drop Tomato
Relish.....\$24.00

Pecan Crusted Chicken with Three Tomato Relish and Pesto Cream.....\$23.00

Chicken Marsala with Warm Vegetable Ratatouille and Roasted Tomato Cream.....\$23.00

Charbroiled Texas Quail with Jalapeno-Cranberry Reduction and Sweet Potato Hay.....\$26.00

Other Selections

Vegetarian Lasagna with Provolone, Squash and Baby Spinich.....\$18.00

Wild Mushroom Raviolis with Wilted Greens, Tear Drop Tomatos and Citrus Butter Reduction.....\$21.00

Ratatouille Crepes with Brie Mornay and asparagus-Olive Relish.....\$19.00

Seated Dinners (continued)

Salad Choices

Mixed Greens Tarragon Vinaigrette, Candied Walnuts, Red Grapes, Reggiano Parmesan and Herbed Croutons

Austin Club Caesar Salad Shaved Reggiano Parmesan and Herbed Croutons

Hill Country Field Greens, Grape Tomatoes, Granny Smith Apples, Candied Pecans and Lavender Honey Vinaigrette

Texas Butter Bibb Wedge Yellow Tomatoes, Apple Smoked Bacon 'Bits' and Saga Bleu Cheese Vinaigrette

Baby Spinich Radicchio Lettuce Cup, Grilled Red Onion, Cajun Spiced walnuts, Warm Honey Bacon Vinaigrette

Asian field Green Wonton Basket, Julienned Carrots, Jicama, Mandarin Oranges, Caramelized Onion-Roy Reduction

Panzanella Salad Field Greens, Herb Focaccia Croutons, Baby Fresh Mozzarella, Basil Vinaigrette

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Desserts

Lemon Cheese Cake

Mocha Almond Cake

White Chocolate Bread Pudding

Double Chocolate Mousse in Pastel Chocolate Cup

Creme Brule Trio (Vanilla Bean, Espresso Chocolate & Banana Pudding)

Texas Trio (Banana Pudding Creme Brule, Fredericksburg Peach Cobbler & Mini Bourbon Pecan Tort)

Carrot Cake

Vanilla Bean Crème Brule

* All desserts are served with whipped cream & fresh berries.

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Entrée price includes choice of salad, Chef's choice of side dishes, rolls, butter, iced tea and coffee. Please add \$5.00 for dessert.

Please add sales tax of 8.25% and service charge of 20% to the price of each entrée.

The Guaranteed number of guests is required 72 hours prior to the event.
After the 72-hour deadline, numbers are subject to increase only.

These menus are only suggestions.

We will be happy to customize a special menu for your event.

Decadent Desserts

For Receptions and Meetings

Root Beer & Coke Float Bar.....	\$3.50 per person
Sundae Station with assorted toppings.....	\$6.50 per person
Yogurt Parfait with granola.....	\$2.50 per person
Spiced Walnuts, Candied pecans & Cane sugar crusted Pistachios.....	\$16.50 per pound
Sliced Seasonal Fresh Fruit with Chocolate Grand Marnier dipping sauce.....	\$5.00 per person
Assorted Cookies and bars.....	\$12.50 per dozen
Chef's assorted mini desserts to include Key Lime tarts, Chocolate Espresso Mousse in Chocolate cups, Banana Pudding Brule in ceramic spoon with Meringue , Bourbon Pecan Pie , Assorted Crème Puffs.....	
Global Cheeses with Fresh berries.....	\$5.25 per person
Chocolate Chip Ice cream sandwiches.....	\$2.50 each
Muffins, Croissants, Danish.....	\$15.00 per dozen

Prices do not include sales tax and 20% service charge