

Banquet Menus

The San Luis Resort, Spa & Conference Center

FOR YOUR INFORMATION

The San Luis Resort, Spa & Conference Center on Galveston Island has prepared the following information to help you in preparation for your upcoming event.

Menu Selections

All listed prices are per person unless otherwise noted. Please limit your selection to one menu per function. A buffet can offer a wider entree selection but must be for 50 or more guests. A surcharge will be added to the buffet price for between 30 and 49 people as follows; \$4.00 per person on breakfast and lunch buffets and \$6.00 per person on the dinner buffet. Buffets under 30 are not available.

Complete Meeting Packages

Complete meeting packages include a choice of salad and dessert with entree at no additional cost. All prices are per person and are subject to a 19% Service Charge and 8.25% Sales Tax. Please limit your selection to one menu per function.

Food and Beverage Policy

All food and beverage served to functions within The San Luis or at catered functions must be prepared by The San Luis Resort. The removal of food served at catered functions from hotel premises is not allowed. No outside food or beverages are permitted in any meeting rooms, Conferee Lounge or Parlor Suites. (Cakes for weddings and birthdays may be provided from an outside source; however, a \$1.00 per person slicing fee will be charged.)

Guarantees

To ensure adequate food and beverage preparations, The San Luis requires a minimum guarantee of people attending the function 72-hours prior to your function. (Saturdays, Sundays and Holidays do not count in the 72-hours.) After this time the guarantee may be raised but not reduced. If the final guarantee is not given by the specific deadline (72-hours.) You will be charged for the minimum number of guests given to us in preliminary arrangements. The hotel will prepare additional seating, the first course and dessert for 5 percent over the guarantee. We do not prepare 5 percent over for the entree.

Room Selections

*We will work with you to provide the best possible location and room for your event, however **The San Luis Resort reserves the right to change locations** due to any major fluctuations in the number of guests or prevailing weather conditions if the function is scheduled to be outside. Should weather conditions clear, the Banquet Manager reserves the right to utilize the back-up space due to set-up time, labor, etc. Once the decision has been made, it is final. In consideration of our other guests, any live entertainment outside the hotel must end at 9:30pm. Sunday through Thursday and 10:00pm on Friday and Saturday.*

Decorations and Signage

All decorations, displays or exhibits brought into the hotel must be approved in advance by the Associate Director of Catering. Items may not be attached to any wall, floor or ceiling with nails, staples, tape or any substance that will damage fixtures and furnishings. You must remove the decorations immediately following the event unless otherwise arranged. Your catering associate will be happy to assist you with these requirements. There may be an additional charge for major set-ups involving hotel labor. Please note: The hotel will not assume any responsibility for damaged or loss of any articles left in the hotel prior to, during or following the function.

Set Up and Labor Charges

Changes in room set-up made by the client or onsite representative within 24-hours of the function may result in an additional labor charge.

Offsite Catering

The San Luis is noted for our offsite catering. Ask your catering manager for suggestions and special menus. Galveston has a variety of interesting and historical locations that may be reserved. There will be a set-up charge for labor for offsite catering as follows:

*Under 50 people.....\$10.00 per person
Over 50 people.....\$8.00 to \$12.00 per person*

All rentals of equipment including, but not limited to linens, glassware, china etc. will be billed separately.

Wedding Ceremonies

The San Luis is happy to provide space for a wedding ceremony provided the wedding reception is also taking place on our property. The space for the ceremony (if different than the reception) will require a room rental fee of \$350.00 plus an 8.25% sales tax. In addition there will be a \$2.00 per person set-up fee.

Beverage Services

The Texas Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. The San Luis Resort, as a licensee, must be responsible for the administration of all these regulations. We will not serve alcohol to minors (under age 21) and reserve the right to check I.D. We also reserve the right to refuse service to anyone we deem intoxicated.

All alcoholic beverages in public areas and meeting rooms must be provided by The San Luis Resort. No alcoholic beverages may be brought into meeting room areas or public floors or carried out from any function.

Decorations

Table Decorations: We provide complimentary fresh flowers in bud vases, mirrored squares and votive candles at each table. Any additional room decorations must be supplied by the client. We are happy to suggest a variety of vendors to help you with your needs.

Printed Menus and Place Cards

Printed menus or place cards add a personal touch to any event. Your catering representative will be happy to show you samples. Pricing is based on the number required.

Music and Entertainment

Music and entertainment can be arranged through your catering representative. There are some instances when additional electricity is required for entertainment set-ups. These requirements should be communicated to your catering representative prior to the event. The charges will be based upon the specific requirements. In consideration of hotel guests we request the outdoor entertainment ends at 9:30pm Sunday-Thursday and 10:00pm on Friday and Saturday.

Security Policy

We may require extra security for certain events. Requirements will be based upon the number of attendees and can be arranged for you through your catering representative. For every 100 guests, a security officer will be required at \$25.00 per hour with a minimum of two hours. The time period will include 30 minutes prior to and 30 minutes after the event.

Photographer

Upon request, your catering representative can recommend a professional photographer to service your event.

Miscellaneous

No rice, birdseed or confetti may be thrown either inside or outside The San Luis Resort.

Banquet Room Rental

Your catering representative will discuss room rental charges with you. These prices vary according to food and beverage revenue as well as any extensive set-ups for meetings and breakouts. There is a minimum charge established for each room, and food and beverage revenue must equal or exceed that amount or the difference will be charged in room rental. If a 24-hour hold is necessary for setting up or decorating a room, a room rental charge will apply. Although we strive to provide you with the best possible selection of a room, we do reserve the right to change locations due to any major fluctuations in the number of guests in the banquet rooms.

Grand Ballroom Minimums

An advance booking to hold the Grand Ballroom on a Friday or Saturday night must produce a minimum total of \$8,000.00-\$10,000.00 in food and beverage revenue plus service charge and applicable tax. If the food revenue is less than the minimum the difference must be made up in room rental charges. Your catering representative will be happy to discuss the required minimum for the date you have requested.

Billing and Deposits

Payment in advance is required for all events. A \$500.00 nonrefundable deposit is required when booking your event (this will hold the space for you and will be applied to the total bill); a payment schedule for the balance due can be arranged. All taxes and service charges are in addition to the menu prices quoted. Tax exempt organizations must provide a certificate prior to the event. Any additional charges or adjustments will be made after the event. You may also sign a credit card authorization if you wish to charge the costs to a major credit card.

A LA CARTE REFRESHMENTS

<i>Freshly Brewed Coffee, Teas and Decaffeinated Coffee.....</i>	<i>\$36.00 per gallon</i>
<i>Assorted Soft Drinks.....</i>	<i>\$2.50 per soda</i>
<i>Fresh Orange or Grapefruit Juices.....</i>	<i>\$12.00 per quart</i>
<i>Apple, Tomato or Cranberry Juices.....</i>	<i>\$10.00 per quart</i>
<i>Iced Tea with Lemon.....</i>	<i>\$36.00 per gallon</i>
<i>Old Fashioned Lemonade.....</i>	<i>\$32.00 per gallon</i>
<i>Whole, 2% or Skim Milk.....</i>	<i>\$8.00 per quart</i>
<i>Bottled Water.....</i>	<i>\$2.99 per bottle</i>
<i>Flavored Mineral Water.....</i>	<i>\$3.25 per bottle</i>
<i>Old Fashioned Cinnamon Buns.....</i>	<i>\$32.00 per dozen</i>
<i>Bagels with Cream Cheese.....</i>	<i>\$24.00 per dozen</i>
<i>Assortment of Breakfast Bakeries.....</i>	<i>\$24.00 per dozen</i>
<i>Freshly Baked Cookies and Brownies.....</i>	<i>\$24.00 per dozen</i>
<i>Assorted Individual Yogurts.....</i>	<i>\$2.50 each</i>
<i>Whole Fresh Fruit.....</i>	<i>\$1.95 per piece</i>
<i>Frozen Candy Bars.....</i>	<i>\$25.00 per dozen</i>
<i>Trail Mix and Mediterranean Snack Mix.....</i>	<i>\$15.00 per pound</i>
<i>San Luis Fruit Punch.....</i>	<i>\$38.00 per gallon</i>
<i>Energy Drinks.....</i>	<i>\$4.50 each</i>

Please add 20% Service Charge and 8.25% Sales Tax

REFRESHMENT BREAKS

(Prices based on two hours)

THE INTERMISSION

*Freshly Popped Popcorn, Milk Duds, Jelly Beans, Assorted Mini Candy Bars,
Hershey Kisses, Reese's Pieces and Licorice Whips,
Freshly Brewed Coffees and Specialty Teas,
Assorted Soft Drinks*

\$9.99 per person

THE VERANDA

*A Selection of Freshly Baked Cookies and Brownies,
Old Fashioned Lemonade and Iced Tea with Mint and Lemon,
Freshly Brewed Coffees and Specialty Teas*

\$7.99 per person

RUN FOR THE BORDER

*Red, Blue and Yellow Corn Tortilla Chips,
Chili Con Queso and Guacamole, Salsa
Assorted Soft Drinks and Bottled Waters*

\$10.00 per person

MEDITERRANEAN BREAK

*Classic Greek Hummus with Pita Chips
Marinated Olives and Feta Cheese
Assorted Soft Drinks and Bottled Waters*

\$11.50 per person

Add Coronas \$4.00 per bottle

Add Margaritas \$4.75 each

(Deluxe Brand @ \$6.00)

Add Frozen Margarita Machine Rental @ \$150.00

Frozen Margaritas @ \$75.00 per Gallon

Please add 20% Service Charge and 8.25% Sales Tax

REFRESHMENT BREAKS

(Prices based on two hours)

THE SEASIDE

Fresh Chilled Orange, Grapefruit and Tomato Juices, Tropical Fruit Display, Bagels with Cream Cheese, Assortment of Croissants, Danish and Muffins, Honey Butter and Preserves, Freshly Brewed Coffee and Specialty Teas.....\$11.95 per person

THE EXECUTIVE

Assorted Fruit Juices and Nectars, Low-fat Yogurt with Fresh Berries, Selection of Fresh Fruits, Bran Muffins, Granola, Trail Mix, Variety of Cold Cereals, Freshly Brewed Coffee and Specialty Teas.....\$12.95 per person

THE POWER BREAK

Bagels with peanut butter, Assorted Power Bars, Protein Shakes, Energy Drinks, Freshly Brewed Coffee and Specialty Teas.....\$13.99 per person

THE STRAWBERRY BREAK

Bagels with Strawberry Cream Cheese, Strawberry Muffins, Strawberry Smoothies, Strawberries & Whipped Cream.....\$12.95 per person

THE ICE CREAM SHOPPE

French Vanilla, Strawberry and Chocolate Ice Creams, Oreo Cookies, M&Ms, Toasted Coconut, Chopped Walnuts, Sprinkles, Chocolate, Strawberry and Butterscotch Toppings, Fresh Whipped Cream and Maraschino Cherries with Freshly Brewed Coffee and Specialty Teas.....\$11.99 per person

THE COFFEE STAND

(Based on 4-Hours)

Freshly Brewed Coffee, Specialty Teas and Assorted Sodas.....\$7.00 per person

Please add 20% Service Charge and 8.25% Sales Tax

PLATED BREAKFAST SELECTIONS

Fluffy Scrambled Eggs, Home Fried Potatoes, Country Sausage or Bacon

\$10.99 per person

***Eggs Benedict with Classic Hollandaise Sauce and Lyonnaise Potatoes
(Maximum of 75 guests)***

\$12.99 per person

***Western Scrambled Eggs with Diced Ham, Scallions, Peppers and Monterrey Jack Cheese,
accompanied by Skillet Potatoes and Corn Muffins***

\$11.99 per person

***Huevos Rancheros, Sonoran Potatoes, Refried Beans,
Flour Tortillas and Roasted Tomato Salsa***

\$12.99 per person

EGGS SAN LUIS

(maximum 75 people)

***Poached Eggs on Toasted Buttered English Muffins
topped with Serrano Hollandaise and Lump Crab
Portugese Sausage with Lyonnaise Potatoes***

\$18.99 per person

***All Breakfasts are served with Fresh Orange Juice, Assorted Breakfast Breads,
Freshly Brewed Coffee and Specialty Teas***

Please add 20% Service Charge and 8.25% Sales Tax

BREAKFAST BUFFETS

*(Minimum of 50 Guest)
(All Buffet Prices Based on Two Hours)*

All Breakfast Buffets are served with Freshly Brewed Coffee and Specialty Teas

THE SOUTHERN BREAKFAST

Assorted Chilled Juices, Sliced Fresh Fruit and Berry Display, Assorted Cold Cereals and Granola, Fluffy Scrambled Eggs, Country Sausage, Crisp Bacon, Home Fried Potatoes, Buttermilk Biscuits and Sausage Gravy, Muffins, Assorted Danish and Croissants, Whipped Honey Butter and Preserves

\$15.99 per person

THE SAN LUIS BREAKFAST

Assorted Chilled Juices, Sliced Fresh Fruit and Berry Display, Low-fat Yogurt and Granola, Assorted Cold Cereals, Fluffy Scrambled Eggs with Cheese and Chives, Apple Crepes with Cinnamon Cream, Belgian Waffles, Country Sausage, Crisp Bacon, Lyonnaise Potatoes, Muffins, Assorted Danish, Croissants, Whipped Honey Butter and Preserves

\$16.99 per person

ALL-AMERICAN BREAKFAST

Assorted Chilled Juices, Sliced Fresh Fruit and Berry Display, Low Fat Yogurt and Granola, Cold Cereal Display, Assorted Quiche, Blueberry-Cheese Blintzes, Scrambled Eggs with Cheddar, Lyonnaise Potatoes, Southern Grits, Link Sausages, Smoked Bacon, Assorted Pastries and Muffins

\$17.99 per person

BREAKFAST AND BRUNCH BUFFET ENHANCEMENTS

*Add a Display of Smoked Salmon with Classic Condiments
To Include Chopped Eggs, Diced Onion, Capers,
Sliced Tomato, and New York Style Bagels*

*\$225.00 per side
(serves 25 guests)*

Please add 20% Service Charge and 8.25% Sales Tax

SAN LUIS STYLE BRUNCH BUFFETS

*All Brunches are served with Freshly Brewed Coffee and Specialty Teas
and based on two hours of service.
(minimum of 50 guests)*

THE CRESCENT CITY BRUNCH

*Assorted Chilled Juices, Sliced Fresh Fruit with Yogurt Dip, Fresh Berries with
Whipped Cream, Bagels with Cream Cheese and Lox Spread,
Eggs Benedict, Fluffy Scrambled Eggs,
Cheese Blintzes with Cinnamon Cream and Fruit Topping,
Home Fried Potatoes, Grilled Chicken in Sweet Basil Cream, Pasta Primavera,
Freshly Baked Danish, Muffins, and Croissants, Honey Butter and Preserves*

\$26.99 per person

THE BOULEVARD BRUNCH

*Assorted Chilled Juices, International Cheese Display,
Sliced Fresh Fruit and Berry Display, Farmer's Market Greens with
Assorted Dressings and Condiments, Cucumber Dill Salad,
Insalata Caprese, Artichoke and Wild Mushroom Salad, Display of
Smoked Salmon with Bagels and Classic Condiments,
Eggs Benedict, Penne Pasta tossed with Grilled Vegetables and Alfredo Sauce,
Romano Crusted Chicken in Tomato Cream,
Freshly Baked Rolls and Sweet Butter, Freshly Baked Danish, Muffins and Croissants
Dessert Display of Tiramisu, Cheesecake, Pecan Pie and German Chocolate Cake*

\$32.99 per person

Please add 20% Service Charge and 8.25% Sales Tax

LUNCH BUFFETS

(Minimum 50 Guest)

*Lunch Buffets are served with Freshly Brewed Coffee and Specialty Teas
And based on one hour of service.*

THE BROOKLYN DELI BUFFET

*Basket of Fresh Garden Greens,
Cherry Tomatoes, Mushrooms, Cucumbers, Alfalfa Sprouts,
Grated Cheese, Crumbled Bacon, Chopped Eggs,
Garlic Croutons and a Selection of House made Dressings,
Pasta Salad, Potato Salad and Creamy Coleslaw*

Deli Display Including:

*Honey Glazed Ham, Smoked Turkey, Roast Beef,
Salami, Aged Cheddar and Swiss Cheeses
and Assorted Gourmet Breads and Rolls*

*Display of Sliced Red Onions, Green Leaf Lettuce,
Sliced Vine-Ripened Tomatoes, Kosher Pickles, Cherry Peppers
and Pepperoncini Peppers*

Freshly Baked Chocolate Cookies and Fudge Brownies

\$21.99 per person

THE CALI-TEXA DELI BUFFET

Chef's Soup of the Day

*Basket of Fresh Garden Greens,
Cherry Tomatoes, Mushrooms, Cucumbers, Alfalfa Sprouts, Grated Cheese, Sliced Jalapenos,
Crumbled Bacon, Chopped Eggs, Garlic Croutons and a Selection of Housemade Dressings*

*Egg Salad, Wild Mushroom Salad, Pasta Salad,
Grilled Chicken Salad and Corn with Black Bean Salad*

*Deli Display to Include: Honey Glazed Ham, Smoked Turkey,
Genoa Salami, Shaved Roast Prime Rib, Sharp Cheddar, Aged Provolone,
Monterey Jack, Smoked Gouda and Swiss Cheeses*

Specialty Breads, Croissants and Freshly Baked Rolls with Appropriate Condiments

*Display of Sliced Red Onions, Green Leaf Lettuce, Sliced Vine-Ripened Tomatoes,
Kosher Pickles, Cherry Peppers and Pepperoncini Peppers*

*Sliced Fresh Seasonal Fruit and Berries
Freshly Baked Chocolate Chip Cookies and Fudge Brownies*

\$29.99 per person

Please add 20% Service Charge and 8.25% Sales Tax

LUNCH SOUP SELECTIONS

White Gazpacho with Grapes and Pine Nuts (cold)

Poblano Pepper Soup

Roasted Mushroom and Garlic Cream Soup

Potato Gruyere Soup

Roasted Sweet Corn and Crab Chowder

Tomato Basil Bisque

\$4.50 per person

(Substitute soup for salad: \$1.50 per person)

LUNCH SALAD SELECTIONS

***San Luis Salad of Fresh Cut Baby Greens,
Shredded Carrots, Cherry Tomato,
Cucumber and Parmesan Cheese dressed in Ranch Dressing***

***Galveston Island Caesar Salad with Romano Cheese, Garlic Croutons,
Julienne of Plum Tomato dressed in Zesty Caesar Dressing***

***Hearty Green Salad of Romaine,
Iceberg and Red Leaf Lettuce tossed with Cucumber,
Tomato and Mushroom served dressed in Balsamic Vinaigrette***

***Baby Spinach with Cherry Tomatoes and
Bacon, Artichokes dressed in Lemon Thyme Dressing***

***Greek Salad with Chopped Romaine, Tomatoes, Olives,
Feta Cheese dressed in Red Wine Vinaigrette***

Please add 20% Service Charge and 8.25% Sales Tax

LUNCH ENTREES

All Plated Entrees include Salad and Dessert and are served with Chef's selection of Accompaniments, Freshly Baked Rolls and Sweet Cream Butter, Freshly Brewed Coffee and Iced Tea

*Sesame Garlic Chicken with Fried Rice and Stir-Fry Vegetables
\$20.95 per person*

*Pan Seared Tilapia with Lemon Caper Sauce and Braised Lentils
\$23.95 per person*

*Grilled Breast of Chicken with Rosemary Demi Glace and Rice Pilaf
\$22.95 per person*

*Blackened Mahi Mahi with Sauce Creole on Dirty Rice
\$24.95 per person*

*Basil Marinated Breast of Chicken served on a Ragout of Artichoke,
Black Olives, Roasted Tomato and Peppers and Pasta
\$24.95 per person*

*Roasted Loin of Pork with Marsala Sauce and Orzo Primavera
\$23.95 per person*

*Sliced London Broil topped with Red Wine Mushroom Sauce accompanied by
Mashed Gold Yukon Potatoes
\$24.95 per person*

*6 oz. Center Cut Petite Filet Mignon
with Roasted Garlic Mashed Potatoes and Asparagus Spears
\$31.95 per person*

Please add 20% Service Charge and 8.25% Sales Tax

LUNCH DESSERT SELECTIONS

Cheesecake with Fresh Strawberries

White or Dark Chocolate Mousse

Florida Key Lime Pie

Carrot Cake with Cream Cheese Frosting

Bourbon Pecan Pie

Decadent Chocolate Cake

\$2.00 surcharge for Dinner/Specialty Desserts

Please add 20% Service Charge and 8.25% Sales Tax

**LUNCH SELECTIONS
ROLL-IN BUFFET**

*Lunch buffets are served with Freshly Brewed Coffee and Specialty Teas
And based on one hour of service.
(Minimum 15 Guest)*

FARMERS MARKET SALAD BAR

*Chef's Soup of the Day,
Basket of Whole Fruits,
Baskets of Romaine, Spinach, Iceberg, Endive,
Radicchio, Red Leaf Lettuce and Mesclun*

*Cherry Tomatoes, Mushrooms, Alfalfa Sprouts,
Chopped Egg, Sliced Cucumber, Sliced Red Onion,
Grated Cheddar, Swiss, Parmesan, Artichoke Hearts,
Crumbled Bacon, Bay Shrimp, Grilled Chicken,
Chick Peas, Broccoli, Asparagus,
Sun Dried Tomatoes, Shredded Carrots,
Garlic Croutons and a Selection of Housemade Dressings,
Assorted Cakes and Pies*

\$16.99 per person

CAFE ROMA PASTA BAR

*Penne Pasta and Tortellini with Alfredo and Marinara Sauces
with a choice of four of the following items:
Freshly Sautéed Sweet Italian Sausage, Pepperoni, Mushrooms,
Bay Shrimp, Grilled Chicken, Peppers,
Mixed Vegetables and Sun Dried Tomatoes
Served with Caesar Salad and Garlic Bread Sticks
Italian Cream Cake*

\$18.99 per person

Please add 20% Service Charge and 8.25% Sales Tax

THE LUNCH BAG

THE BASICS

(Please Select two types of Sandwiches)

Bag of Chips

Honey Baked Ham, Turkey or Roast Beef Sandwich

With Cheddar, Pepper Jack or Swiss Cheeses

On White, Wheat or Rye Bread

Served with Lettuce, Tomato and Appropriate Condiments

One Piece of Whole Fruit and Freshly-Baked Cookies

Bottled Water or Soft Drink

\$16.50 per person

THE WORKS

(Please Select two types of Sandwiches)

Bag of Chips

Roasted Chicken Croissant, Italian-Style Hoagie or Shrimp Salad in a Pita

Served with Lettuce, Tomato, and Appropriate Condiments

Sundried Tomato Pasta Salad

One Piece of Whole Fruit and Freshly-Baked Cookies

Bottled Water or Soft Drink

\$18.50 per person

PICNIC ON THE BEACH

Bag of Multi-Grain Sun Chips

Dual Miniature Sandwiches (choose two):

Asiago Roast Beef on Sourdough,

Honey-Baked Ham and Gruyere on Honey Wheat,

Grilled Chicken on Focaccia,

Chicken Salad Croissant or Shrimp Salad Croissant

Sundried Tomato Pasta Salad

Wedge of Brie Cheese with Crackers

Fresh Fruit Salad

Two Freshly-Baked Cookies

Bottled Water or Soft Drink

\$23.00 per person

Please add 20% Service Charge and 8.25% Sales Tax

LIGHTER FARE

***Chilled Sliced Flank Steak atop Baby Greens with Pear Tomatoes,
Spicy Pecans, Shredded Carrot and Chevre Cheese
Served with Cilantro Vinaigrette***

\$18.50 per person

***Grilled Shrimp Caesar Salad
with Romano Cheese and Garlic Croutons***

\$18.50 per person

***Grilled Chicken Caesar Salad
with Romano Cheese and Garlic Croutons***

\$16.50 per person

***Salad Trio Served in Lettuce Cups
(minimum of 30 people)
With choice of three:
Pecan Chicken Salad, Pasta Primavera,
Shrimp Salad, Tuna Nicoise, Egg Salad or Fresh Fruit***

\$18.50 per person

***All Lighter Fare includes Freshly Baked Rolls, Sweet Cream Butter, Freshly Brewed Coffee and Tea
Choice of Soup du Jour, Mango Sorbet, Chocolate Mousse or Strawberries and Cream***

Please add 20% Service Charge and 8.25% Sales Tax

COLD HORS D'OEUVRES

Gorgonzola, Prosciutto on Crostini with Strawberry Balsamic Confit

Prosciutto di Parma Wrapped Asparagus

Sundried Tomato & Pesto Crostini

Dolmades with Tzatziki

\$250.00 per 100 pieces

Seafood Gazpacho served in Shot Glasses

Mango Chicken Salad with Toasted Almonds in a Barquette

Tartlet of Smoked Duck & Papaya with Cilantro Relish

Smoked Salmon on Cucumber with Caper Mayonnaise

Gulf Shrimp Shot with Fish Sauce

\$295.00 per 100 pieces

Rare Kobe Beef on Garlic Crouton with Herbed Mayonnaise (minimum 150 pieces)

Lobster and Lemon Grass Aioli in Artichoke Bottoms

Ahi Tuna Poke in Asian Soup Spoon

Oyster Mignonette in shot glass

Crab Luis in Endive Leaf

\$325.00 for 100 pieces

ICED SEAFOOD DISPLAY

***Chilled Display of Jumbo Shrimp & Crab Claws
with Cocktail Sauce, Horseradish and Lemons***

***Freshly Shucked Oysters and/or Clams on the Half Shell
with Tabasco, Crackers and Lemons***

\$295.00 per 100 pieces

Minimum 200 pieces

Please add 20% Service Charge and 8.25% Sales Tax

HOT HORS D'OEUVRES

Pot Stickers with Plum Sauce
Brie, Raspberry and Almond En Croute
Feta & Sundried Tomato Phyllo
Buffalo Wings with Blue Cheese
Assorted Mini Quiches
Spring Rolls with Sweet and Sour Sauce
Spanakopita (Spinach and Cheese in Pastry)
Barbecue Andouille Sausage

\$225.00 per 100 pieces

Miniature Chicken Wellington aux Duxelles
Scallops in Bacon
Beef or Chicken Empanadas with Cilantro Cream
Andouille in Puff Pastry
Chicken Sate' with Peanut Dipping Sauce
Almond Crusted Chicken Fingers with Sesame Garlic Dip
Panko Crusted Portabello Mushrooms
Coconut Fried Shrimp with Sweet and Sour Sauce

\$295.00 per 100 pieces

Coconut Lobster Tails
Mini Crab Cake with Remoulade
Crab Stuffed Mushroom Caps
Miniature Beef Wellington

\$325.00 per 100 pieces

Please add 20% Service Charge and 8.25% Sales Tax

BUFFET STATIONS

(Minimum 100 people)

*Stations are enhancements to existing buffets or reception menus
and may not be purchased as a meal replacement.*

Stations require a \$75.00 chef fee based on two hours

MOO SHU STATION

*Moo Shu Pancakes, Stir-Fried Chicken,
Glass Noodles, Marinated Cucumbers,
Bean Sprouts, Shredded Carrots, Peanuts
Served with Hoisin Sauce,
Teriyaki, Soy & Spicy Peanut Sauce
\$9.99 per person*

SCAMPI STATION

*Sautéed Jumbo Shrimp in Garlic,
Tomato & Basil
Served over Cheese Grits
\$295 per 100 pieces (minimum 200 pieces)*

ROCK LOBSTER MARTINI STATION

*Shiitake Cognac Cream
Served over Parmesan Orzo Risotto
\$14.99 per person*

BAJA STATION

*Guests make delicious Fish Tacos with
Galveston Island Market-Fresh
Blackened Fish, Red Cabbage Slaw,
Chipotle Sour Cream & Corn Tortillas
\$9.99 per person*

AVOCADO STATION

*Haas Avocados (halved by a uniformed
chef) filled with Seafood Ceviche
Fried Plantains and Chimichurri Sauce
\$12.99 per person*

MASHED POTATO STATION

*Mashed Yukon Gold Potatoes served in Martini Glasses with a selection of toppings to
include: Cheddar, Crisp Bacon, Chives and Sour Cream
\$6.99 per person*

Add Chipped Beef at \$3.00 per person

Add Beef Bourguignon at \$4.00 per person

Add Lobster Thermador at \$6.00 per person

PASTA STATION*

*Pasta Shapes: Penne, Farfalle, Tortellini, Rigatoni, Cavatappi or Risotto
Sauces: Marinara, Alfredo, Basil and Roasted Garlic, Bolognese, Vodka Cream
Toppings: Italian Sausage, Grilled Chicken, Sliced Mushrooms,
Sundried Tomatoes, Mixed Vegetables*

**Please choose 2 pastas, 2 sauces and 2 toppings per pasta*

*Station includes Crushed Red Pepper Flakes,
Imported Parmesan Cheese, and Garlic Bread Sticks*

\$9.99 per person

Please add 20% Service Charge and 8.25% Sales Tax

THE CARVERY

*The following are served with Petite Rolls and Appropriate Condiments
Carving Stations require a \$75.00 chef fee based on two hours*

*Steamship Round of Beef au jus
(serves 150 guests)
\$550.00*

*Three Pepper Crusted Tenderloin of Beef
with Horseradish Cream
(serves 20 guests)
\$250.00*

*Herb Roasted Sirloin Strip
with Béarnaise Sauce
(serves 40 guests)
\$350.00*

*Banana Leaf Wrapped Pork Loin
offered with Garlic Aioli
(serves 50 guests)
\$250.00*

*Honey Bourbon Glazed Ham
with Whole Grain Mustard Cream Sauce
(serves 50 guests)
\$250.00*

*Roasted Leg of Lamb
with Pine Nut Crust and Mint au jus
served with Foccacia Bread
(serves 30 guests)
\$295.00*

*Applewood Smoked Turkey Breast
with Cider Gravy
(serves 50 guests)
\$225.00*

*Prime Rib of Beef Au Poivre
With Horseradish Cream
(serves 20 guests)
\$250.00*

Please add 20% Service Charge and 8.25% Sales Tax

DISPLAY STATIONS
(Enhancements to Existing Buffets Only)

Smoked Salmon Display
*served with Minced Egg, Capers,
Diced Bermuda Onions,
Sour Cream, Toast Points and Crackers*
(Serves 25 Guests)
\$225.00 per Side

Mosaic Cheese Board
*An Artistic Presentation of Domestic
Farmstead & Select Worldly Cheeses
Presented with Dried Apricots and Almonds,
French Baguettes, Crackers & Flatbreads*
\$6.95 per person

**House Smoked Applewood
Market Fresh Fish Display**
*Served with Dill Cream Sauce, Diced Onions,
Capers, Crostini, and Crackers*
(Serves 25 Guests)
\$195.00

Tropical Sliced Fresh Fruit Display
served with Honey Yogurt
\$4.95 per person

**Baked Brie Wrapped in Pastry
with Apple and Almond Spread**
(Serves 50 Guests)
\$95.00

A Sumptuous Chef's Viennese Table
*Variety of Chocolate Desserts,
Miniature French Pastries,
Assorted Cakes, Tarts and Mousses
Freshly Brewed Coffee and Specialty Teas
served with Cinnamon Sticks, Chocolate
Shavings, Whipped Cream and Coffee Flavors*
\$18.95 per person

**Fresh and Marinated Vegetable
Crudite Presentation**
with Blue Cheese and Ranch Dressing
\$2.95 per person

Fajita Bar
*Marinated Grilled Beef and Chicken, Shredded
Lettuce, Guacamole,
Pico de Gallo, Shredded Cheddar Cheese,
Salsa and Sliced Jalapenos*
\$9.95 per person

Tuscan Table
*Antipasti Table of Marinated Vegetables, Marinated Artichokes, Roasted Peppers,
along with an Array of Imported Cured Meats and Imported Cheeses
accompanied by Crisp Flatbread, Crusty Country Bread and Infused Olive Oil*
\$7.95 per person

Please add 20% Service Charge and 8.25% Sales Tax

CHIPS AND DIPS

***Green Onion
Ranch
Salsa***

\$32.00 per quart

***Guacamole
Chile con Queso
Chile con Carne***

\$36.00 per quart

***Bacon Cheddar
Sundried Tomato Hummus
Tahini Hummus***

\$34.00 per quart

All Dips are served with Potato Chips, Tortilla Chips, or Pita Chips

DRY SNACKS

***Potato Chips
Pretzels
Tortilla Chips
\$12 per pound***

***Tri-Color Tortilla Chips
Mediterranean Bar Mix
Trail Mix
\$15 per pound***

***Mixed Nuts
Peanuts
\$20 per pound***

Please add 19% Service Charge and 8.25% Tax

ICE CARVINGS

Our award-winning chefs will be delighted to create a beautiful ice carving that will put your personal signature on any special event. All ice carvings are hand carved and begin at \$250.00 per single block. The only limitation is your imagination!

Please add 8.25% Tax

Please add 20% Service Charge and 8.25% Sales Tax

DINNER SELECTION

Appetizers

Iced Spicy Jumbo Shrimp Cocktail served with Spicy Cocktail Sauce.....\$8.95 per person
Martini of Lump Crab atop Napa Cabbage and Hearts of Palms in a Spicy Kimchee Dressing
.....\$11.95 per person

Soups

(Substitute soup for salad: \$1.50 per person)

Truffled Wild Mushroom Cream Soup.....\$4.95 per person
Cream of Potato and Leek Soup\$4.95 per person
Sweet Corn and Gulf Crab Chowder.....\$4.95 per person
Tomato Basil Bisque.....\$4.95 per person
Gulf Shrimp Bisque with Sherry.....\$4.95 per person

Please add 20% Service Charge and 8.25% Sales Tax

DINNER SALAD SELECTIONS

Mixed Greens of Iceberg, Green Leaf and Romaine Lettuces tossed with Sliced Tomato, Cucumber, Button Mushrooms and Shaved Red Onion with Ranch Dressing

Galveston Island Caesar with Romano Cheese, Garlic Croutons, Julienne of Plum Tomatoes and a Zesty Homemade Caesar Dressing

San Luis Salad of Fresh Cut Baby Greens, Shredded Carrots, Cherry Tomato, Cucumber, Shaved Red Onion and Parmesan Cheese with Champagne Vinaigrette

Baby Spinach with Imported Prociutto, Pear Tomatoes, and Artichokes dressed in Sundried Tomato Vinaigrette

***Greek Salad
Chopped Romaine, Tomatoes, Olives and Feta Cheese
dressed in Red Wine Vinaigrette***

***Crown of Boston Bibb filled with Baby Greens,
Ruby Red Grapefruit sections and Candied Pecans
Served with Honey Balsamic Vinaigrette
(Additional \$2.50 per person)***

***Baby Red Oak Leaf with Baby Field Greens,
Candied Walnuts, Chevre Cheese and Smoked Duck Fan
Dressed in Honey Lime Vinaigrette
(Additional \$6.00 per person)***

***Vine Ripened Tomato with Fresh Mozzarella, Roasted Artichokes
dressed in Kalamata Olive Vinaigrette
(Additional \$2.50 per person)***

Please add 20% Service Charge and 8.25% Sales Tax

DINNER ENTREES

*Served Entrees include Salad and Dessert and are served with Chef's Selection of Market Fresh Vegetables, Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Coffee and Iced Tea*

*Pine Nut Crusted Red Snapper
With Lime Corn Sauce and Sundried Tomato Orzo
\$38.00 per person*

*Grilled Breast of Chicken in a Cognac Cremini Mushroom Sauce and Parmesan Orzo
\$31.00 per person*

*Cider Brined Pork Loin topped with Tasso Ham Cream and Dirty Rice
\$32.00 per person*

*Chicken Saltimboca topped with Prosciutto di Parma,
Tomatoes, Sage in a Lemon Cream Sauce with Wild Rice
\$33.00 per person*

*Pan Seared Halibut with Lobster Cognac Sauce
over Tomato Saffron Risotto
\$37.50 per person*

*Garlic Roasted Prime Rib au Jus
with Roasted Garlic Mashed Potatoes and Creamed Horseradish
\$37.00 per person*

*Seared Fillet of Salmon en Croute with Lump Crab Spread,
Champagne Basil Cream and Roma Tomato Salsa accompanied by Orzo Primavera
\$38.00 per person*

*Center Cut Beef Tenderloin over Smoked Cheddar Mashed Potatoes
\$42.00 per person*

*Mahi Mahi Almondine with Three-Cheese Risotto
\$37.00 per person*

*Pan Seared Veal Tournedos with Brandied Shiitake Sauce
and Diamond Au Gratin Potatoes
\$48.00 per person*

Please add 20% Service Charge and 8.25% Sales Tax

DINNER DUETS

Served Entrees include Salad and Dessert and are served with Chef's Choice of Market Fresh Vegetables and Starch, Freshly Baked Rolls and Sweet Cream Butter, Freshly Brewed Coffees and Iced Tea

*Grilled Petite Filet of Beef with
Pesto Crusted Salmon &
Roasted Red Pepper Coulis
Three Cheese Orzo Risotto*

\$46.00 per person

*Grilled Petite Filet of Beef with
Spinach & Parmesan Stuffed
Chicken Breast on
Portabella Cognac Cream
Wild Rice Pilaf*

\$44.00 per person

*Petite Steak Diane &
Veal Tournedo with Porcini Cream Sauce
Truffled Parmesan Potatoes*

\$51.00 per person

*Grilled Filet of Beef
with Gulf Crab Cake,
Creole Tomato Sauce & Dirty Rice*

\$49.00 per person

*Chipotle Glazed Beef Tenderloin
With Fire Grilled Shrimp
and Roasted Salsa
Chorizo Mashed Potatoes*

\$48.00 per person

*Grilled Breast of Chicken &
Pistachio Crusted Salmon
on Roasted Red & Yellow Pepper Salsa
Red Jacket Mashed Potatoes*

\$43.00 per person

*Sliced New York Strip with Lobster Tail
Lemon Thyme Butter Sauce
Smoked Cheddar Mashed Potatoes*

\$56.00 per person

Please add 20% Service Charge and 8.25% Sales Tax

LASTING IMPRESSIONS DESSERTS

Hazelnut Cappuccino Torte

Sumptuous Chocolate Cake

Triple Chocolate Cheesecake

Mocha Toffee Seduction

Florida Key Lime Pie

Strawberry Daiquiri Cheesecake

White and Dark Chocolate Mousse Cake

*Three Berry Tart on Vanilla Bean Cream Anglaise and Cinnamon Dust
(\$1.50 Additional per person)*

*Colossal Apple Pie with Whipped Cream
(\$2.00 additional per person)*

Please add 20% Service Charge and 8.25% Sales Tax

THE CAMPECHE BUFFET

(Minimum 50 Guest)

(All buffet prices based on two hours)

*All dinners served with Freshly Baked Rolls and Sweet Cream Butter,
Coffee, Decaffeinated Coffee and Iced Tea*

*Mixed Greens, Cherry Tomatoes, Black Olives, Cucumbers,
Crumbled Bleu Cheese, Red Onions, Sliced Mushrooms,
Seasoned Croutons and a selection of Dressings*

Tomato and Cucumber Salad with Red Onion

Artichoke and Wild Mushroom Salad

Asparagus Citrus Salad

Pan Seared Cod with Lemon Caper Beurre Blanc Sauce

Grilled Breast of Chicken on a Ragout of Mushrooms with Cognac Cream Sauce

Pepper Crusted Loin of Pork with Rosemary Sauce

Potatoes Au Gratin

Sautéed Zucchini & Squash

Green Beans with Garlic & Lemon

White and Dark Chocolate Mousse Cups

Double Chocolate Cake

Cheesecake with Fresh Berries

\$35.00 per person

Please add 20% Service Charge and 8.25% Sales Tax

TUSCAN TRATTATORIA

(Minimum 50 Guest)

(All buffet prices based on two hours)

*All buffets are served with Freshly Baked Rolls and Sweet Cream Butter,
Freshly Brewed Coffee & Iced Tea*

*Caesar Salad with Garlic Croutons, Romano Cheese,
Julienne of Plum Tomatoes and Housemade Dressing*

Tomato and Mozzarella Caprese with Fresh Basil and Balsamic Vinegar

Lemon and Fennel Salad

Orecchiette Seafood Salad

Grilled Breast of Chicken Piccata

Pork Chops Saltimbocca

(Pork Chops with Prosciutto, Tomato, Mozzarella in a Sage Butter Sauce)

*Penne Paglia (Penne Pasta, Prosciutto di Parma,
Mushroom & Green Peas in a Parmesan Cream Sauce)*

*Oven Roasted Cod over Pancetta,
Onion and Spinach Compote*

Tomato Saffron Risotto with Asparagus

Fire-Roasted Vegetable Medley

Display of Miniature Desserts:

Key West, Lemon Bars, Raspberry Cheesecake, Carrot Cake

\$36.50 per person

Please add 20% Service Charge and 8.25% Sales Tax

THE BIG ISLAND

*(Minimum of 50 Guest)
(All buffet prices based on two hours)*

*All dinners are served with Freshly Baked Rolls & Sweet Cream Butter,
Freshly Brewed Coffees & Iced Tea*

Tropical Island Bouillabaisse

*Mixed Greens with Cherry Tomatoes, Sliced Cucumbers, Red Onions, Alfalfa Sprouts,
Sunflower Seeds, Chick Peas, Shredded Jack Cheese, Shredded Carrots,
Sliced Papaya and Mango, Habanero Croutons and a Selection of Dressings*

Island Potato Salad

Oahu Tropical Fresh Fruit Display

*Whole Roasted Suckling Pig with Mango Pico de Gallo and Banana Chutney
(Carved to order)*

Jerk Chicken with Pineapple Salsa

Jumbo Shrimp and Chayote in Curry Sauce

Calypso Braised Beef

Whipped Sweet Potatoes

Stewed Peas & Rice

Broccoli Crowns with Gruyere Cheese Sauce

*Lemon Bundt Cake,
Banana Cake, Strawberry Cheesecake,
Florida Key Lime Pie,
Southern Style Bread Pudding with Hot Bourbon Sauce*

*\$45.00 per person
\$75.00 Chef Fee for Carver*

Please add 20% Service Charge and 8.25% Sales Tax

TEJAS GRILL

*(Minimum 50 Guest)
(All buffet prices based on two hours)*

*All buffets are served with Freshly Baked Rolls and Sweet Cream Butter,
Freshly Brewed Coffees and Iced Tea*

*Texas Potato Salad
Homestyle Campfire Cole Slaw
Traditional Macaroni Salad*

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*Herb Roasted Chicken
House Smoked Brisket of Beef with Barbeque Sauce
Grilled Texas Smoked Sausage
Baked Beans with Bacon
Roasted Corn
Baked Mac 'n Cheese
Iron Skillet Cornbread
Freshly Baked Rolls with Sweet Cream Butter*

** * **

*Bourbon Pecan Pie
Southern Chocolate Cake
Peach Cobbler with Ice Cream*

\$36.00 Per Person

*Add: Barbecued Jumbo Shrimp.....\$295.00 per 100 pieces
Minimum 200 Pieces*

Add: Honey-Pepper Baby Back Ribs.....\$5.00 per person (3 ribs per guest)

Please add 20% Service Charge and 8.25% Sales Tax

SOUTH OF THE BORDER

(Minimum 50 Guest)

(All buffet prices based on two hours)

*All buffets served with Freshly Baked Rolls & Sweet Cream Butter,
Coffee, Decaffeinated Coffee & Iced Tea*

Tortilla Soup

*Fresh Cut Greens with Cherry Tomatoes, Black Olives,
Red Onions, Cucumbers, Jicama, Sliced Mushrooms,
Jalapenos, and a Selection of Dressings*

Tri-Colored Tortilla Chips with Chile con Queso & Salsa

Roasted Corn, Black Bean & Smoked Chicken Salad

*Chicken & Beef Fajitas with Guacamole, Sour Cream,
Pico di Gallo, Salsa, Cheddar Cheese with Flour Tortillas*

Mahi Mahi Vera Cruz

Cheese Enchiladas with Ancho Chile Sauce

Spanish Rice with Chorizo & Grilled Chicken

Borracho Beans

Sautéed Green Beans with Red Onion

Display of Miniature Desserts

Key West Bars

Toffee Crunch Blondes

Turtle Brownies

Carrot Cake

\$36.00 per person

Please add 20% Service Charge and 8.25% Sales Tax

LAISSEZ LES BON TEMPS ROULER!

(Let the Good Times Roll!)

(Minimum of 50 Guest)

(All buffet prices based on two hours)

***All dinners are served with Freshly Baked Rolls and Sweet Cream Butter,
Freshly Brewed Coffees and Iced Tea***

Seafood Gumbo

***Mixed Greens, Cherry Tomatoes, Black Olives, Cucumbers,
Crumbled Bleu Cheese, Red Onions, Sliced Mushrooms,
Pickled Okra, Seasoned Croutons, and a Selection of Dressings***

Chayote, Jicama & Orange Salad

Grilled Breast of Chicken in Spicy Tasso Ham Cream

Beef Tips with Mushroom Gravy

Shrimp & Andouille Sausage Creole

Jumbo Crab Cakes with Sweet Corn & Jalapeno Relish

Green Beans Sautéed in Sweet Red Onions & Bacon

Dirty Rice

Fire Roasted Creole Vegetables

Florida Key Lime Pie

Southern Style Bread Pudding with Hot Bourbon Sauce

Double Chocolate Cake

Banana Foster Pie

\$45.00 per person

Please add 20% Service Charge and 8.25% Sales Tax

THE SOUTH BEACH

(Minimum of 50 Guest)

(All buffet prices based on two hours)

SOBE CHEESE BOARD

*Miami's Culture and Passion is captured
in a Mosaic Presentation of Imported and Domestic Cheeses
served with Cashews, Walnuts, Exotic Fruits and Berries
Accompanied by Gourmet Crackers*

AVOCADO STATION

(Requires a uniformed chef @ \$75.00)

*Our Chef will halve Ripe Haas Avocados and fill them with Seafood Ceviche
Fried Plantains with Cuban Pico will complete this station*

JEWELS FROM THE SEA

*Iced Jumbo Shrimp Cocktail (4 pieces of shrimp per person)
served with Spicy Cocktail Sauce, Lemon Wedges, Tabasco and Crackers*

HAUTE BITES

*Coconut Crusted Warm Water Lobster Tails served with Mango Dipping Sauce
Beef Empanadas with Cilantro Cream Sauce
(Two pieces of each hors d'oeuvres per person)*

THE CARVERY

(Requires a uniformed chef @ \$75.00)

*Banana Leaf Wrapped Loins of Pork
served with Chimichuri Sauce and Silver Dollar Rolls*

THE SWEET FINALE

*Bite Size Chocolates and Sweets
South American Coffee with Flavorings
Cinnamon Sticks, Chocolate Shavings with Whipped Cream*

Coffee and Iced Tea

\$56.00 Per Person

Please add 20% Service Charge and 8.25% Sales Tax

BEVERAGE SELECTIONS

Hosted Bar

Deluxe Selections \$6.00 per drink

Premium Selections \$5.50 per drink

House Wines \$6.00 per drink

Imported Beer \$4.50 per drink

Domestic Beer \$4.00 per drink

Cordials and Cognac \$5.25 per drink

House Wine \$30.00 per bottle

House Champagne \$30.00 per bottle

Bloody Mary \$75.00 per gallon

Mimosa \$75.00 per gallon

Margarita Rocks \$75.00 per gallon

An additional Wine List is available upon your request.

Soft Drinks \$1.75 per soda

Keg Beer \$275.00 per keg (Coors Light, Miller Lite)

Shiner Bock Keg Beer \$325.00 per keg

PREMIUM BRANDS

J&B Scotch

Jack Daniels Bourbon

Smirnoff Vodka

Beefeater Gin

Cruzan Silver Rum

Sauza Gold Tequila

Canadian Club

FROZEN MARGARITA

@\$275.00 for 5 gallons

Frozen Beverages

Require a Machine Rental

Charge

@ \$150.00 per event

CASH BAR

For cash bar prices,

add \$.50

to above drink prices.

Cashier Charge

\$15.00 per hour

(2 hour minimum)

Bartender Charge

\$50.00 Per bar

DELUXE BRANDS

Dewars Scotch

Makers Mark

Absolut Vodka

Tanqueray Gin

Mount Gay Rum

1800 Tequila

Crown Royal