



Catering Packet

With the expert assistance of
Catering by Rosemary, Inc.
A company of *The RK Group*



La Quinta Inn & Suites Conference Center
4431 Horizon Hill Blvd.
San Antonio, Texas 78230
210-541-0240



Catering Guidelines

As the exclusive food and beverage provider for *La Quinta Inn and Suites Conference Center, Catering by Rosemary, Inc./The RK Group*, is dedicated to the success of your event and providing the highest standard of quality in food, beverage and service. Please also know that if you do not find what you are looking for on the pages attached, our sales team is happy to partner with our Chef to customize a menu that is the perfect fit for your organization's event. The following are some guidelines to help us ensure that we continue to surpass your expectations.

Food & Beverage

All food and beverage served in the *La Quinta Inn and Conference Center NW* is to be provided by Catering by Rosemary, Inc./The RK Group. Furthermore, food and beverage served can not be removed from the premises. Outside food or beverage is not allowed. The planning of the event, including selection of menus, décor, entertainment, and/or other pertinent details should be arranged at least 3 weeks to 1 month prior to the event date.

Guarantees

Customer agrees when initially arranging for a catered function that the estimated number of persons to be served will be provided. However, a specific or "guaranteed" number of attendance is required by 12:00 pm, 3 business days prior to your event to ensure adequate time for ordering purposes. The customer will be billed for the guaranteed number or for the actual number served, whichever is greater. Our catering department will not be responsible for food services where attendance is more than 3% over the guarantee. In the event the guarantee is increased less than 48 hours before the catered function, our catering department reserves the right to make a reasonable substitution to the menu and/or charge an additional service charge. Moreover, if our catering department does not receive a firm guarantee, the estimated number will be used as the guarantee.

Minimum Attendance

A meal function of 30 guests or less in attendance will be subject to an additional service charge of \$50.00 plus service and tax.

Set-up

All seated meal functions are served with china and glassware, and rounds of 10–12 will be used for seating unless otherwise specified by the customer. Please advise if a different set-up is required for your meal function and whether or not a head table will be required and if so, for how many individuals.

Payment Policy

Function charges should be paid in full 3 business days prior to the event unless credit has been established with the hotel. Upon conclusion of event authorized individual must sign all banquet checks to ensure proper payment to your account. If banquet checks are not signed, all charges will be posted as is and no claim to discrepancies will be noted.

Should your organization/group be tax exempt please send a copy of the appropriate state approved forms, Texas Sales & Use Exemption Certificate and/or Texas Hotel Occupancy Tax Exemption Certificate, to your hotel contact.

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Parking and Security

There are 165 uncovered complimentary parking spaces allocated for the hotel. Reserved parking is available upon request and upon availability. Events with over 100 in attendance and/or with bar services must pay for additional security for function.

Packages/Shipping and Delivery

All incoming packages should be addressed to the hotel and marked with the name of your hotel contact and date of your function. Packages will only be accepted up to 5 working days prior to your event. Any material shipped before this time frame will be subject to a storage fee. In addition, boxes left on premises for longer than 10 days after the conclusion of an event without shipping instructions will be disposed of. The hotel assumes no responsibility for articles left on premises prior to or following an event.

Rental Charges, Services Charges and Taxes

Room rental charges apply to all rooms used for meeting or exhibits. A 20% service charge and current 6% state occupancy tax is applied to meeting room rental. Moreover, a 20% service charge is applied to all food and beverage services; applicable state tax of 8.125% will also be applied to food.

Event Space

The Hotel reserves the right to assign another room for your function based on availability, noise restrictions, or changes in the size of the group. A \$50.00 reset charge will be applied to each change in the approved set up of an event once the room has been set. Please do not affix anything to the walls, floors or ceiling without prior approval from your sales contact.

Electrical requirements above meeting space capability will also incur additional charges.

Audio Visual

Our hotel takes pride in our state-of-the-art conference space. Our in-house AV specialist is AVTS. A price list is enclosed for your convenience. Please note that no audio visual equipment may be brought into the hotel without prior approval of the General Manager. \$50 patch fee will apply per room for any outside audio visual utilized.

Cancellation

Cancellation fees will apply and will be outlined in contract/agreement for your protection and the protection of the hotel.

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Continental Breakfast Options

I

Freshly baked breakfast breads, pastries, and bagels
with cream cheese, fruit preserves and a sweet fruit and berries display
Maxwell House Coffee, decaffeinated Maxwell House Coffee
Hot herbal teas
\$10.95 per person

II

Freshly baked breakfast breads, pastries, and bagels
with cream cheese, fruit preserves and a sweet fruit and berries display
Assorted plain and fruit yogurts
Chilled natural bottled fruit juices
Maxwell House Coffee, Decaffeinated Maxwell House Coffee
Hot Herbal Teas
\$12.95 per person

III

Freshly baked miniature French breakfast pastries, muffins, assorted pound cake
with whipped butter, cream cheese and fruit preserves
Sweet fruit and & berries display with petite cubed domestic cheeses
Assorted plain and fruit yogurts
Chilled and natural fruit juices
Maxwell House Coffee, Decaffeinated Maxwell House Coffee, Tazo Tea
\$13.95 per person

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Plated Breakfast Options

All plated breakfasts include fresh fruit parfait, bakery basket, condiments, chilled natural juice and Maxwell House Coffee

Simply Scrambled Eggs

Scramble eggs, breakfast potatoes
Your choice of bacon or sausage
\$13.95 per person

La Quinta Omelet

Choice of vegetarian or ham and cheese omelet
Breakfast Potatoes
Your Choice of bacon, ham or sausage
\$15.95 per person

Scrambled Eggs Benedict

Scrambled eggs on an toasted English Muffin with grilled apple ham slices topped with spinach hollandaise sauce
Breakfast potatoes
\$16.95 per person

Breakfast Quiche

Wedge of Quiche, Gruyere cheese sauce with spinach & roasted tomatoes
Thick sliced bacon
\$16.95 per person

Sausage Patty Stacker

Homemade sausage patty & scrambled eggs atop a buttermilk biscuit
Topped with fire roasted hollandaise
\$17.95 per person

Executive Breakfast

Bakery basket filled with French breakfast breads & pastries
Layered sweet fruit with yogurt in a Martini glass
Spinach & Canadian Bacon Frittata
Chicken Fried Tenderloin Medallion with a country bacon cream sauce
Lemon scented asparagus spears
\$21.95 per person

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Breakfast Buffet Options

All breakfast buffets include chilled natural bottled fruit juices, bakery basket of fresh breads, pastries, bagels, whipped butter, cream cheese, fruit preserves, sliced fruit and berries, Maxwell House Coffee, Maxwell House decaffeinated Coffee and a selection of hot teas

To Your Health

Assorted dry cereals with skim and whole milk
Sliced Fresh Fruit with yogurt dip
Assorted plain and fruit yogurts with granola
\$15.95

Tex-Mex

Pan Dulce added to bakery basket
Scrambled eggs tossed with Pico de Gallo
Thick sliced Bacon
Diced Red Potatoes with Pepper Jack cheese
Refried Beans
Warm flour tortillas
Salsa, Pico de Gallo and shredded cheddar cheese
\$16.95

Hill Country

Scrambled Eggs
Country Sausage links and thick sliced bacon
Skillet potatoes with peppers and onions
Fluffy Buttermilk Pancakes and Maple Syrup
Home-style Biscuits and Cream Gravy
\$17.95

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Breakfast Station Additions

Omelet Station

Made to order with fresh ingredients including mushrooms, diced tomatoes, baby spinach, bacon, ham, olives, sales, pico de gallo, cheddar cheese and Monterrey Jack cheese

\$3.50 per person as an addition
\$6.50 per person alone

Waffle & Pancake Station

Including creamed sweet butter, mixed berry toppings, whipped cream, powdered sugar, chopped nuts and Vermont Maple Syrup

\$2.50 per person as an addition
\$5.00 per person alone

Breakfast Taco Bar

Build-your-own tacos featuring Scrambled eggs, bacon, chorizo and egg, beans, and potatoes
Warm tortillas, salsa, cheddar cheese and pico de gallo
\$3.00 per person as an addition
\$6.00 per person alone

More Breakfast Additions

Assorted Breakfast Tacos with condiments	\$30.00 per dozen
Ham, Egg & Cheese Croissant	\$28.00 per dozen
Biscuit, Sausage & Cheese Sandwich	\$28.00 per dozen
Stuffed Brioche	\$28.00 per dozen
Assorted Donuts	\$24.00 per dozen
Bagel Mania (Assorted Bagels with condiments)	\$24.00 per dozen
Assortment of Danish, Muffins, Bagels and Pound Cake	\$26.00 per dozen
Fresh Danish pastries	\$24.00 per dozen
Assorted Muffins	\$22.00 per dozen
Whole Fruit	\$1.50 per person
Sliced Season Fruit	\$2.75 per person
Assorted Yogurts with granola	\$2.25 per person
Coffee Cake	\$24.00 per cake

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More Breakfast Additions

Bottled natural fruit juice	\$2.50 per bottle
Soft Drinks—Regular, diet and caffeine free	\$2.50 per can
Bottled Water	\$2.50 per bottle
Bottled Mineral Water	\$3.00 per bottle
Milk—Whole, 2%, 1% and Skim	\$2.00 per carton
Aguas Frescas	\$35.00 per gallon
Ice Tea	\$30.00 per gallon
Lemonade or fruit punch	\$30.00 per gallon
Maxwell House Coffee—Regular or Decaffeinated	\$45.00 per gallon
Hot water with Selection of Herbal Teas	\$35.00 per gallon

Full Day Break Packages

Morning

Freshly baked breakfast breads, pastries, and bagels
with cream cheese, fruit preserves and a sweet fruit and berries display
Chilled natural bottled fruit juices
Maxwell House Coffee, Decaffeinated Maxwell House Coffee & Hot Herbal Teas

Mid Morning

Regular & Decaffeinated Maxwell House Coffee
Hotel Herbal Teas
Assorted Coca-Cola Products and Bottled water

Variety of freshly baked cookies and brownies
Assorted Coca-Cola Products
Regular & Decaffeinated Maxwell House Coffee
\$16.95 per person

Sliced Seasonal Fruit
Assorted Granola Bars and Yogurt
Assorted Coca-Cola Products
Regular & Decaffeinated Maxwell
House Coffee
\$17.95 per person

Assorted freshly baked scones
and assorted biscotties
Assorted Coca-Cola Products
Regular & Decaffeinated Maxwell
House Coffee
\$17.95 per person

Warm, soft pretzels served with cheddar
cheese and mustard as condiments
Lemon and Raspberry Bars
Assorted Coca-Cola Products, Regular &
Decaffeinated Maxwell House Coffee
\$18.95 per person

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Additional Breaks a la Carte

(30 minutes)

Simply Coffee

Regular & Decaffeinated
Maxwell House Coffee
Select Hot Teas
\$5.00 per person

Jump Start

Crisp raw vegetables with dips, granola bars and yogurt, whole fruit, fruit juices and bottled water
\$7.00 per person

Matinee

Fresh popped popcorn (popcorn machine with attendant)
Assorted theatre style candy bars, Assorted sodas, bottled water, and regular & decaffeinated Maxwell House Coffee
\$8.50 per person

Cookie Jar

Fresh gourmet cookies, ice cold milk, soft drinks, bottled water, regular & decaffeinated Maxwell House Coffee
\$7.50 per person

Market Flavor

Mexican cookies and breads, fruit cups, chips and salsa, Mexican hot chocolate, aguas frescas, and bottled water
\$8.50 per person

Cheese Board

Domestic & Imported Cheeses with rustic breads, gourmet crackers, fruit and berry display, assorted sodas, bottled waters, regular & decaffeinated Maxwell House Coffee
\$9.25 per person

Your Choice

(Choice of Two)

Assorted Danish, Scones, Biscottie, Cookies, Brownies, Dessert Bars, sliced seasonal fruit, or yogurt with granola. Served with Regular & Decaffeinated Maxwell House Coffee, Assorted Sodas and Water
\$8.95 per person

Mixed Nuts and Dry Snacks	\$16.00 per quart
Warm Pretzels with mustard & cheese sauce	\$34.00 per dozen
Potato Chips and Pretzels	\$16.00 per quart
Chips with dips or Chips & Salsa	\$24 per quart
Assorted Candy Bars	\$2.50 per bar
Lemon and/or Raspberry Bars	\$30.00 per dozen
Granola Bars	\$2.25 per bar
Nestle Ice Cream Bars	\$2.75 per bar
Assorted home-made cookies	\$3.50 per person or \$22.50 per dz
Blondies & Brownies	\$24.00 per dozen

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Brunch

Fruit, Berry and cheese display

Bakery Basket with whipped butter, cream cheese and fruit preserves

Poached & smoked salmon display with bagel chips, cheese, cucumber, tomatoes & red onions

Spinach & Ricotta crepes with champagne crème sauce

Steamed asparagus spears with lemon butter

Pesto seared chicken breast, braised tomatoes with fennel

Pappardelle pasta with French peas and ham

Iced Tea and water

Regular & Decaffeinated Maxwell House Coffee

\$26.00 per person

as Additions to Brunch

Carved roasted strip loin with au jus, assorted mayonnaise, assorted mustard,
Horseradish cream, and fresh assorted rolls
\$5.95 per person

Carved honey glazed ham with condiments
\$3.95 per person

Roasted Turkey with Condiments
\$4.25 per person

Pork Loin with Condiments
\$4.25 per person

Herb crusted top round with condiments
\$5.25 per person

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Lunch Entrees

All entrees include choice of lunch salad, chef's choice of appropriate vegetable where applicable, selection of a dessert for our lunch dessert options, homemade rolls, whipped butter, regular & decaffeinated Maxwell House Coffee, water and iced tea with lemon wedges

Cheese Stuffed Pasta Shells

3 jumbo stuffed pasta shells, grilled chicken, julienne match stick vegetables, dueling saffron & tomato sauces
\$20.50 per person

Citrus Grilled Chicken

Cheesy Asparagus Risotto
Tiny French beans with almond butter
\$21.95 per person

Chicken Asiago

Breaded Chicken breast, baked with Asiago cheese, topped with Marinara and served with steamed Vegetables and Orzo
\$21.95

Chicken Escondido

Baked chicken with Roma tomatoes, sliced avocados, pepper jack cheese, ranchero sauce, fiesta rice pilaf, grilled vegetables
\$22.95 per person

Chicken Enchiladas

Green and red chicken enchilada sauce, Fiesta Corn rice and grilled squash medley
\$22.95 per person

Beef or Vegetable Lasagna

Baked cheese Manicotti, beef or vegetable lasagna, dueling Pesto Alfredo & Tuscan Tomato sauce
\$23.95 per person

Chicken Roulade

Spinach pesto stuffing, sun dried tomato cream sauce, saffron rice, steamed vegetables
\$23.95 per person

Chicken Marsala

Chicken breast in an Italian mushroom marsala wine sauce, served with garlic grilled mashers and grilled vegetables
\$24.95 per person

Flat Iron Steak

8 oz. Steak with a demi glaze sauce with Chuck Wagon corn and twice baked mashers
\$24.95

Petite Sirloin

With a demi glaze served with red potato mashers and Italian green beans
\$25.95 per person

Seared Orange Roughy (Fish)

Wilted Spinach, bacon corn risotto Sun dried tomato vinaigrette, served with fresh asparagus and baby carrots
\$25.95 per person

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Cold Plated Lunch Options

Include homemade rolls, whipped butter, selection of a dessert for our lunch dessert options, regular & decaffeinated Maxwell House Coffee, water and iced tea with lemon wedges

Croissant Club

Roasted turkey breast, caramelized bacon, baby Swiss, avocado, butter croissants
Tomato salad
\$19.95 per person

Oriental Chicken Salad

Sweet soy marinated chicken, low mein noodles, nappa cabbage, julienne vegetables with sesame mandarin vinaigrette
\$20.95 per person

Dueling Portabella & Chicken Wraps

Grilled portabella, chicken, mixed spring mix, provolone cheese, matchstick vegetables, red and green tortellini with ranch vinaigrette cucumber salad
\$21.50 per person

Chilled Tenderloin Salad

Mixed field greens, herbed tenderloin slices, grilled red & seasonal tomatoes, crispy fried onion rings, caramelized shallot vinaigrette
\$23.95 per person

Boxed Lunches

Lunch will be served in partitioned clear plastic container with wet nap, plastic ware & 1 soda or water per person

Texas Carry-out

Choice of sandwiches served on a variety of breads:
Honey Ham & Cheddar, Smoked Turkey & Swiss, Classic Tuna Salad, Chicken Salad, Roast Beef & Provolone, Grilled Chicken & Cheddar
(Choice of 3)
And include the following:
Potato salad or pasta salad
Fresh & pickled relishes
Individual bag of chips
Home-made cookies or brownies
\$14.50 per person

Club Salad

Fresh Market greens with diced black olives, red onion spikes, shredded turkey, ham, cheddar, Swiss, bacon bits and diced tomatoes
Buttermilk ranch dressing
Mini croissants & assorted crackers
Cookies or Brownies
\$15.50 per person

Wrap & Roll

Grilled chicken, greens, fresh vegetables, & Caesar dressing wrapped in a flavored tortilla
Fresh Portobello & vegetables wrapped in a flavored tortilla
Pasta Primavera,
Homade cookies or brownies
\$16.50 per person

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Lunch Salad Options

Choice of one with applicable entrees

Spinach Salad

Tender baby spinach, pickled onions, spiced pecans, havarti cheese with warm Dijon bacon dressing

Classic Caesar Salad

Crisp Romaine hearts, bailed tomatoes, focaccia croutons with an avocado Caesar dressing

Sliced Tomato Salad

Bed of red leaf lettuce, cucumbers with a pepper corn dressing

Garden Salad

Four-leaf salad, carrots, cucumbers, tomatoes, cheddar cheese and choice of 2 dressings

BLT Salad

Bib lettuce, bacon, chopped tomatoes & eggs with a Dijon pepper dressing

Lunch Dessert Options

Choice of one with applicable entrees

Old Fashion Carrot Cake

With rich cream cheese icing

Caramel Apple Granny Deep Dish Apple Pie

Drizzled with caramel sauce

Delicious Banana Crunch Cake

Banana custard & a crunchy walnut coating

Tiramisu Italian Crème Cake

Layered with mascarpone cheese & espresso liquor

Turtle Pecan Pie

Traditional pecan pie with dark chocolate chunks and bourbon

Brownie a la Mode

Deep dish chocolate brownie cake with vanilla bean ice cream

Chef's Dessert Sampler

Assortment of miniature dessert bars, cheesecake squares, pastries and whole strawberries

(Served as centerpiece, 1 per table)

Cheese Cake

Choice of traditional cheesecake with seasonal fruit topping or syrup

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Dinner or Lunch Buffets

Minimum of 50 Guests

The New Yorker

Variety of 4 fresh garden and pasta salads and dressings; Display of premium deli meats, tuna fish salad, & deluxe cheeses; Selection of old world baked breads; Array of relishes and Condiments; New York Style Cheesecake

Regular & Decaffeinated Maxwell House
Coffee and Iced Tea

Add Hot Sandwiches—\$4.00 per person

L-\$22.95 per person D- \$26.95

El Mercado

Cheese Enchiladas topped with Chili con Carne
Grilled Chicken Fajitas; Spanish rice, refried
beans, pico de gallo, homemade salsa,
guacamole, grated cheddar cheese,
chopped tomatoes and lettuce
Hot flour tortillas and whipped butter
Margarita Cheesecake with Fresh Fruit

Regular & Decaffeinated Maxwell House
Coffee and Iced Tea

L- \$25.95 per person D- \$29.95

Cowboy Round-up

Sliced BBQ Brisket, BBQ Chicken, BBQ Sausage with
specialty sauce

Chuck wagon corn, borracho beans, two-tone cole
slaw, home-style potato salad

Assorted relishes and stuffed jalapeños

Biscuits & corn bread with whipped butter

Country style fruit pies, deep dish pecan pie

Regular & Decaffeinated Maxwell House Coffee and
Iced Tea

L- \$26.95 per person D— \$30.95

Mama Mia

Spinach, Orzon & Tomato Soup

Caesar Salad with croutons & aged Parmesan

Tri-Colored Tortellini Chicken Alfredo

Fussilli Pesto with Bolognese meat sauce

Antipasto platter of grilled vegetables & cheese

Italian bread display with pesto and olive oil

Tiramisu & Biscottis

Regular & Decaffeinated Maxwell House
Coffee and Iced Tea

L- \$26.95 D- \$30.95

Italian Amore

Classic Caesar Salad

Marinated Pasta Salad

Chicken Marsala

Beef and/or Vegetable lasagna

Pappardelle garden primavera pasta

Italian style green beans

Garlic bread and breadsticks

Pesto Oil & Parmesan Cheese

Tiramisu & Fresh Fruit Display

Regular & Decaffeinated Maxwell House
Coffee and Iced Tea

L- \$28.95 D- \$32.95

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Create your own Buffet

Minimum of 50 Guests

Regular & Decaffeinated Maxwell House Coffee and Iced Tea
Chef's choice of appropriate vegetable, starch and appropriate rolls, tortilla, bread and/or condiments

Salad

Choice of 1

Classic Caesar Salad

Crisp Romaine hearts, bailed tomatoes, focaccia croutons with an avocado Caesar dressing

Garden Salad

Four-leaf salad, carrots, cucumbers, tomatoes, cheddar cheese and choice of 2 dressings

Spinach Salad

Tender baby spinach, pickled onions, spiced pecans, havarti cheese with warn Dijon bacon dressing

Choice of 2

Chicken

Chicken Roulade

Stuffed with spinach & basil pesto with Sun-Dried Tomato Cream sauce

Sweet Potato Chicken

With Serrano cream sauce

Grilled Citrus Chicken

Asiago Breaded Chicken

With a Mushroom Marsala Sauce

Chicken Fried Steak

With cream gravy

Chicken Picatta

Chicken Marsala

King Ranch Casserole

Chicken Stir Fry

Pork

Pepper Crusted Port Loin

With blackberry sage sauce

Sliced Ham

With sweet orange glaze

Meat

Home-style Meatloaf

With gravy

Pot Roast

With brown gravy

Salisbury Steak

With brown gravy

Angus Beef Tips

With brown gravy

Tex-Mex

Crispy Beef /Chicken Tacos

Carne Guisada

Enchiladas Verdes

Chicken Fajitas

For Beef add an additional \$2.00 per person

Turkey

Sliced Turkey Breast

With home-style gravy

Fish

Fried Fish Filet

Baked Fish

Dessert

Choose 1

Chocolate Cake

Variety of Chocolate Cakes

Old Fashion Carrot Cake

With rich cream cheese icing

Cheese Cake

Choice of traditional cheesecake with seasonal fruit topping or syrup

LUNCH: \$25.95++

DINNER: \$29.95++

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Appetizers

A Taste of the Mediterranean

Cured meats, bitter greens, buffalo mozzarella, vine ripened tomatoes, three colored peppers & mushroom salad
\$9.25 per person

Grilled Portobello & Vegetable Tumble

Wilted spinach, roasted red pepper, Texas goat cheese, two colored pesto sauce and balsamic reduction
\$9.25 per person

Rosemary Skewered Scallops

With wilted greens
Saffron garlic cream
\$10.00 per person

Texas Shrimp Martini

Jumbo Gulf Coast Shrimp with peppered Smirnoff cocktail sauce, jalapeno stuffed olives & a twist of lemon
\$11.50 per person per person

Aussie Grilled Lamb Chops (3)

With Tasso Sweet Potato Puree
Mint accelerated demi glaze
\$10.50 per person per person

Sun dried tomato bruschetta	\$1.50 each
Caprese skewers with tomato, basil & Mozzarella	\$2.50 each
Asparagus wrapped in prosciutto	\$2.50 each
Miniature shrimp cocktail with Creole spiced cocktail sauce	\$3.50 each
Grilled shrimp & crab flautas	\$2.50 each
Crawfish Beignets with red chili remoulade	\$2.50 each
Salmon Crustini with red pepper crème faiche	\$2.75 each
Seared Ahi Tuna with sesame sauce	\$3.00 each
Crispy Crab Cakes with green onion aioli	\$3.00 each
Diablo shrimp in bacon	\$3.00 each

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Dinner Entrees

All entrees include choice of dinner salad or soup, chef's choice of appropriate vegetable where applicable, selection of a dinner dessert, homemade rolls, whipped butter, regular & decaffeinated Maxwell House Coffee, water and iced tea with lemon wedges.

Any lunch entrée can be ordered as dinner for an additional \$4 on the lunch price.

Chicken Enchilada Stack

Smoked chicken and Pepper Jack Cheese,
Shredded enchilada threads,
Green & Red enchilada sauce
Fiesta Rice
\$25.95 per person

Grilled Pork Chop

8 oz. Pork Tenderloin Medallions, white
cheddar mashers, Fuji apple demi glaze
\$27.95 per person

Chicken Marsala

Chicken breast in an Italian mushroom
marsala wine sauce
\$28.95 per person

Chicken Saltimbocca

Chicken Medallions layered with spinach,
sage & prosciutto
Three cheese risotto & marsala wine
Reduction
\$29.95 per person

Hacienda Chicken

Stuffed with Chorizo, goat cheese and
Mushrooms
Topped with a cilantro cream sauce
\$29.95 per person

Tenderloin Filet

Center cut filet, twice baked mashers
Caramelized shallot demi sauce
\$35.95 per person

Snapper Veracruzana

Capers, Olives & Tomatoes Yukon gold po-
tato soufflé Baby Squash, Zucchini
(Sunburst & starburst)
\$36.95 per person

Duel Entrée

Tenderloin Filet with Cabernet Demi Sauce
and Chicken Roulade with Spinach pesto
stuffing and sun dried tomato cream sauce
\$38.95 per person

Blackened Prime Rib

Molasses & pecan crusted prime rib
Whipped Yukon gold potatoes, roasted
Onion au jus
(50 guest minimum)
\$41.95 per person

Shrimp & Tenderloin

Tender jumbo shrimp atop center cut filet
Twice baked potatoes
Makers Mark Demi Glaze
\$43.95 per person

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Dinner Salad or Soup Options

Choice of one with applicable entrees

Field Green Tomato Stack

Baby greens atop roasted tomatoes, feta cheese crumbles, toasted pine nuts & diced cucumbers with Citrus Vinaigrette

Wedge of Baby Iceberg

Pepper bacon, grape tomatoes, garlic croutons & gorgonzola

Caprese

Hot house tomatoes, buffalo mozzarella, sweet basil, & red oak leaves with an olive oil balsamic drizzle

Bistro Salad

Bib lettuce, endive, radicchio, sweet peas, & goat cheese fritters with honey tarragon vinaigrette

Soups

All soups served in a large ramekin wrapped in a fresh puff pastry

Wild Mushroom Borsin Bisque en Croute

Seafood Cheese Bisque en Croute

Classic French Onion Soup with four cheese en Croute

\$3.50 each as an addition to any meal

Dinner Dessert Options

Choice of one with applicable entrees

Old Fashion Carrot Cake

With rich cream cheese icing

Granny Deep Dish Apple Pie

Drizzled with caramel sauce

Delicious Banana Crunch Cake

Banana custard & a crunchy walnut coating

Tiramisu Italian Crème Cake

Layered with mascarpone cheese & espresso liquor

Turtle Pecan Pie

Traditional pecan pie with dark chocolate chunks and bourbon

Brownie a la Mode

Deep dish chocolate brownie cake with vanilla bean ice cream

Chef Dessert Sampler

Assortment of miniature dessert bars, cheesecake squares, pastries and whole strawberries

(Served as centerpiece, 1 per table)

Cheese Cake

Choice of traditional cheesecake with seasonal fruit topping or syrup

Chocolate Cake

Chef's choice of a variety of chocolate cake options

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Consumption Guidelines

In planning your reception, we suggest the following criteria for Hors D'oeuvres and Liquor consumption

Reception Preceding Dinner

45—60 Minutes

3-4 pieces per guest

Reception Without Dinner

15-60 Minutes

5-8 pieces per guest

60-90 Minutes

8-10 pieces per guest

Over 90 Minutes

10-12 pieces per guest

Liquor

1st Hour—3 Drinks

Next 2 hours—2 Drinks per hour

Each our thereafter—1 Drink

A \$75 per bartender fee and \$50 per cashier fee is applicable on all hosted and/or cash bars for a 2 hour minimum per 75 people, \$25 per man-hour thereafter. Should your bar(s) generate more than \$1000 in sales, the bartender and/or cashier fees will be waived.

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Reception Options

Displays

25 person minimum, maximum of 1 1/2 hours of service

Grilled and Fresh Vegetables

Served with a variety of creamy dips
\$4.00 per person

Fruit and Cheese Display

Old world breads and gourmet crackers
Sliced seasonal fruit
\$5.00 per person

Quinta Nacho Bar

Tortilla Chips, Chilli con Queso, array of
salsas, sliced jalapeños, sour cream, black
olives and pico de gallo
\$7.00 per person

International Cheese Board

Artisan Bread and Crostini
\$5.00 per person

Antipasto Display

Chef's selection of Italian meats, cheeses
and marinated vegetables, with breads
\$6.00 per person

Pasta Station

Choice of two sauces , assortment of
vegetables
(\$75 chef fee unless added to existing menu)
\$8.00 per person

Peel and Eat Shrimp

Market Price

Stations

\$75.00 Chef fee per station, Maximum of 1 1/2 hours of service, Minimum of 40 people, intended to be served with other hot d'oeuvres

Chopped BBQ on Silver Dollars

Whole mesquite smoked briskets & rings of
country sausage sliced and chopped on site &
served on Silver Dollar rolls
BBQ Sauce, Onions and Pickles
\$8.50 per person

Avocado Bar

Avocado quarters presented with Chicken salad,
shrimp salad, & tuna salad
Parmesan tomato slices, sour cream & chives
Cottage cheese, chopped hard-boiled eggs,
shredded cheddar & bacon bits, Swiss and Mon-
terrey Jack with seasoned bread crumbs &
crushed red pepper
\$9.95 per person

Authentic Sushi Bar

Prepared on site by our chefs; California Rolls,
Cucumber Rolls, Salmon (Sake), Tuna (Magoro)
Shrimp (Ebi, Eel (Unagi), Octopus (Tako)

With an Assortment of other rolls
Including Vegetarian Sushi

\$15.00 per person

(Minimum of 50 people,
Maximum of 175 people)

Gordita Station

Home-Made Gorditas, picadillo, beans, chesse,
guacamole, tomatoes, lettuce, and a variety
of salsas. Displayed with tortilla
chips and Queso.
\$12.95 per person

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Cold Hors D'oeuvres

Fresh Tomato & Basil Bruschetta

\$175 per 100

Prosciutto Wrapped Melon Spears

\$175 per 100

Smoked Salmon Wrapped Asparagus

\$200 per 100

Assorted Tortilla Pinwheels

\$175 per 100

Smoked Chicken & Avocado Botanas

\$225 per 100

Roast Beef, Boursin & Asparagus Roulade

\$200 per 100

Seedless Sweet Grapes

Enrobed with blue cheese & crushed Pistachios

\$225 per 100

Petit Stuffed Butter Croissants

Ham, Chicken and Shrimp Salad

\$200 per 100

California Rolls

With wasabi, pickled ginger & soy sauce

\$225 per 100

Assorted Sushi

With wasabi, pickled ginger & soy sauce

\$350 per 100

Baby Mozzarella Tear Drop Tomato Skewers

\$200 per 100

Hot Hors D'oeuvres

Stuffed Jalapeño Poppers

\$175 per 100

Chicken, Cheese and/or beef Quesadillas

\$200 per 100

Pork and Vegetable Pot Stickers

\$175 per 100

Vegetable Spring Rolls

\$200 per 100

Sausage Cajun Encroute

\$175 per 100

Miniature Tenderloin Wellingtons

\$225 per 100

Southwest Egg Rolls

\$225 per 100

Jalapeño Chicken Bites

\$225 per 100

Chicken or Beef Flautas

\$225 per 100

Wild Mushroom & Olive Torta

\$225 per 100

Ancho Glazed Quail Bites

\$250 per 1000

Coconut Breaded Shrimp

\$250 per 100

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Carved to Order

All carving stations included condiments and fresh bakery rolls

Maximum of 1 1/2 hours of service

Honey Glazed ham

\$5.00 per person

(35 person minimum)

Slow Roasted Turkey Breast

\$6.00 per person

(35 per person minimum)

Baron of Roast Beef

\$7.00 per person

(50 person minimum)

Herb Crusted Pork Loin

\$7.00 per person

(25 person minimum)

Grilled Beef Tenderloin

\$9.00 per person

(25 person minimum)

Herb Roasted Strip Loin

\$9.50 per person

(25 person minimum)

Uniformed carvers are an additional \$50 each when added to a menu that does not already include a carving

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Bar Services

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Events with over 100 in attendance and/or with bar services must pay for additional security for function.

Host Bar

Beer & Wine with Sodas & Water Only: \$8.00 per hour per person
(\$5.00 per person for each additional hour)

Complete bar, House Brands: \$11.00 per hour per person
(\$6.00 per person for each additional hour)

Complete bar, Premium Brands: \$13.50 per hour per person

Cash Bar

House Brands	\$5.00 each
Premium Brands	\$6.00 each
Domestic Beers	\$4.00 each
Imported & Specialty Beers	\$4.50 each
House Wines	\$5.00 each
Hand shaken Margaritas	\$6.00 each
Martini's	\$10.00 each
Water or Soda	\$2.50 each

Domestic Beer: Budweiser, Bud Light and Miller Lite, Michelob Ultra, Shiner Bock

Imported Beer: Corona, Modelo, Heineken and Dos Equis

House Brands: Smirnoff Vodka, Sauza Tequila, Seagram's, Sapphire Gin

Premium Brands: Grey Goose, Skyy, Belvedere, Kettle One, Jose Quervo, Patron, Tanqueray, Makers Mark, Johnny Walker, Jack Daniels

Brands not shown may be special ordered

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Wine List

Items not listed may be ordered

Chef's Choice

Chardonnay	\$17 per bottle
Cabernet Sauvignon	\$19 per bottle
Merlot	\$19 per bottle

Chardonnay

St. Francis, Sonoma	\$22 per bottle
Rodney Strong, Sonoma	\$25 per bottle
Llano Estacado, Texas	\$26 per bottle
Beringer Founder's Estate, California	\$26 per bottle
Robert Mondavi, Central Coast	\$26 per bottle
Benziger, Sonoma	\$26 per bottle
Clos de Bois, Sonoma	\$28 per bottle
Kendall-Jackson "Vinters Reserve", California	\$31 per bottle
Sonoma-Currer, Russian River	\$41 per bottle
Cuvasion, Carneros	\$45 per bottle
Iron Horse, Green Valley	\$55 per bottle
Jordan, Sonoma	\$57 per bottle

White Zinfandel

Beringer White Zinfandel, Napa	\$17 per bottle
Fetzer White Zinfandel, California	\$17 per bottle

Sauvignon Blanc

Carmen, Chile	\$17 per bottle
Sterling, Napa	\$26 per bottle
Markham, Napa	\$27 per bottle
Robert Mondavi Fume, Napa	\$40 per bottle
Chalk Hill, Sonoma	\$60 per bottle

Merlot

Gallo of Sonoma, Sonoma	\$25 per bottle
Beringer Founder's Estate, California	\$27 per bottle
Sterling, Central Coast	\$29 per bottle
Kenwood "Yalupa", Sonoma	\$31 per bottle
Kendall-Jackson "Vinters Reserve", California	\$40 per bottle
Chateau Souverain, Alexander Vally	\$43 per bottle
Flora Springs, Napa	\$45 per bottle
Franciscan, Napa	\$47 per bottle
William Hill, Napa	\$52 per bottle

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Zinfandel

Rancho Zabaco, California	\$23 per bottle
Ravenswood Vinter's Blend, California	\$26 per bottle
DeLoach, Russian River	\$45 per bottle
St. Francis "Old Vines", Sonoma	\$53 per bottle

Cabernet Sauvignon

Glass Mountain, California	\$22 per bottle
Beringer Founder's Estate, California	\$25 per bottle
Llano Estacado, Texas	\$26 per bottle
Sterling, Central Coast	\$26 per bottle
Kenwood "Yalupa", Sonoma	\$26 per bottle
Rodney Strong, Sonoma	\$26 per bottle
Kendall-Jackson "Vinters Reserve", California	\$28 per bottle
BV"NAPPA", Napa	\$31 per bottle
Chateau Souverain, Alexander Valley	\$41 per bottle
Simi, Alexander Valley	\$45 per bottle
Beringer, Knights Valley	\$55 per bottle
Rombauer, Napa	\$57 per bottle

Pinot Noir

Camelot, California	\$17 per bottle
Wild Horse, Central Coast	\$17 per bottle
Cambria "Julia", Central Coast	
Sterling Winery Lake, Carneros	

Champagne/Sparkling

Armstrong Ridge, California	\$25 per bottle
Freixenet Cordon Negro Brut, Spain	\$27 per bottle
Chandon Brut Fresco, Argentina	\$29 per bottle
Korbel Brut, Sonoma	\$31 per bottle
Chandon Brut, Napa	\$40 per bottle
Domaine Carneros Brut, Carneros	\$43 per bottle
Schransburg Blanc de Blanc, Napa	\$45 per bottle
Moet et Chandon White Star	\$47 per bottle
Perrier Jouet Grand Brut	\$52 per bottle
Taittinger, Champagne	
Veuve Clicquot, Champagne	

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