



Banquet Menu

\$75 Per Person

Water, Iced Tea, Soft Drinks, & Coffee

First Course

served with a variety of our homemade breads and butters

House Salad

Mixed field greens topped with marinated red onion, candied almonds, cherry tomatoes and cucumber.

Served with Cilantro vinaigrette.

Baked Potato Soup

Creamy potato soup topped with cheddar cheese, bacon and chives.

Entrees

6 oz Certified Angus Beef Center Cut Filet

Seasoned with lemon pepper

16 oz Ribeye

Seasoned with lemon pepper

Herb Marinated Grilled Chicken

Boneless skinless chicken breast, herb marinated and grilled.

Grilled Atlantic Salmon

A 8 ounce fresh grilled salmon filet finished with whole grain mustard and honey vinaigrette.

Grilled Vegetable Plate

Grilled portobello mushroom, asparagus, squash, red and yellow bell peppers. Served with quinoa pilaf, fried brussels sprouts, and fried avocado on a cilantro cream sauce.

Side Orders

please select 2 sides to be served with the entrée's

Fresh Broccoli with Hollandaise

Fresh Green Beans with Almonds and Bacon

Garlic Mashed Potatoes

Texas Au Gratin Potatoes

Megan's Macaroni and Cheese

Dessert

please select 2 desserts to be offered

New York Style Cheesecake

Texas sized cheesecake topped with strawberry puree

Key Lime Pie

Creamy lime custard in a homemade graham cracker crust

Snickers Pie

A delightful combination of chocolate, snickers, cheesecake and whipped cream

Creme Brulee

Traditional vanilla bean custard with a crunchy caramel top and fresh berries.



Banquet Menu

\$85 Per Person

Water, Iced Tea, Soft Drinks, & Coffee

Appetizers

Please select two

Texas Quail Bites

Marinated and grilled quail wrapped in bacon and a thin slice of jalapeno. Served with spicy ranch dressing.

Jalapeno Stuffed Shrimp

Panko crusted jumbo shrimp stuffed with Monterey Jack cheese and a slice of mild jalapeno. Served with cilantro cream sauce.

Stuffed Mushroom Caps

Stuffed with jumbo lump crab meat and topped with melted Provolone Cheese and roasted red pepper sauce.

Mini Crab Cakes

Jumbo lump crab meat blended with Parmesan, Cheddar, and Provolone cheese. Served with remoulade sauce.

Second Course

Please select 1 salad and 1 soup to be offered.

Served with a variety of our homemade breads and butters.

House Salad

Caesar Salad

Wedge Salad

Baked Potato Soup

Chicken Tortilla Soup

Entrees

10 oz Certified Angus Beef Center Cut Filet

Seasoned with lemon pepper and brushed with garlic butter

16 oz Prime NY Strip Sirloin

Seasoned with lemon pepper and brushed with garlic butter

Herb Marinated Grilled Chicken

Boneless skinless chicken breast, herb marinated and grilled.

Grilled Atlantic Salmon

A 8 ounce fresh grilled salmon filet finished with whole grain mustard and honey vinaigrette.

Grilled Vegetable Plate

Grilled portobello mushroom, asparagus, squash, red and yellow bell peppers. Served with quinoa pilaf, fried brussels sprouts, and fried avocado on a cilantro cream sauce.

Side Orders

please select 2 sides to be served with the entrée's

Fresh Broccoli with Hollandaise

Fresh Green Beans with Almonds and Bacon

Garlic Mashed Potatoes

Texas Au Gratin Potatoes

Megan's Macaroni and Cheese

Dessert

please select 2 desserts to be offered.

New York Style Cheesecake

Texas sized cheesecake topped with strawberry puree.

Key Lime Pie

Creamy lime custard in a homemade graham cracker crust

Snickers Pie

A delightful combination of chocolate, snickers, cheesecake, and whipped cream

Creme Brulee

Traditional vanilla bean custard with a crunchy caramel top and fresh berries



Banquet Menu

\$95 Per Person

Water, Iced Tea, Soft Drinks, & Coffee

Appetizers

Please select two

Texas Quail Bites

Marinated and grilled quail wrapped in bacon and a thin slice of jalapeno. Served with spicy ranch dressing.

Jalapeno Stuffed Shrimp

Panko crusted jumbo shrimp stuffed with Monterey Jack cheese and a slice of mild jalapeno. Served with cilantro cream sauce.

Stuffed Mushroom Caps

Stuffed with jumbo lump crab meat and topped with melted Provolone Cheese and roasted red pepper sauce.

Mini Crab Cakes

Jumbo lump crab meat blended with Parmesan, Cheddar, and Provolone cheese. Served with remoulade sauce.

Second Course

Please select 1 salad and 1 soup to be offered.

Served with a variety of our homemade breads and butters.

House Salad

Caesar Salad

Wedge Salad

Baked Potato Soup

Chicken Tortilla Soup

Entrees

10 oz Certified Angus Beef Center Cut Filet with Oscar Topping

16 oz NY Strip & 4 Jumbo Grilled Shrimp

Herb Marinated Grilled Chicken

Boneless skinless chicken breast, herb marinated and grilled.

Grilled Atlantic Salmon

A 8 ounce fresh grilled salmon filet finished with whole grain mustard and honey vinaigrette.

Grilled Vegetable Plate

Grilled portobello mushroom, asparagus, squash, red and yellow bell peppers. Served with quinoa pilaf, fried brussels sprouts, and fried avocado on a cilantro cream sauce.

Side Orders

please select 2 sides to be served with the entrées.

Fresh Broccoli with Hollandaise

Fresh Green Beans with Almonds and Bacon

Fresh Steamed Asparagus

Garlic Mashed Potatoes

Texas Au Gratin Potatoes

Megan's Macaroni and Cheese

Dessert

please select 3 desserts to be offered

New York Style Cheesecake

Texas sized cheesecake topped with strawberry puree

Key Lime Pie

Creamy lime custard in a homemade graham cracker crust

Snickers Pie

A delightful combination of chocolate, snickers, cheesecake, and whipped cream

Creme Brulee

Traditional vanilla bean custard with a crunchy caramel top and fresh berries

Slice of Heaven

White and Dark Chocolate mouse with raspberry swirl