



# TASTE OF TEXAS®

## RESTAURANT

### **\$75 Per Person**

**Water, Iced Tea, Soft Drinks, & Coffee**

### **First Course**

**Please select 1 salad or 1 soup option to be offered to your guests on your menu.**

**Your guests will select soup OR salad from your menu.**

All served with our homemade breads & butters.

House Salad

Salad Bar

Baked Potato Soup

Chicken Tortilla Soup

### **Entrees**

**All Entrée's will be offered to your guests on your menu**

6 oz Certified Angus Beef Center Cut Filet

16 oz Ribeye

Herb Marinated Grilled Chicken

8 oz Grilled Atlantic Salmon

Grilled Vegetable Plate

### **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 on your menu**

Key Lime Pie

Snickers Pie

Creme Brûlée

New York Style Cheesecake



# TASTE OF TEXAS®

## RESTAURANT

### **\$85 Per Person**

**Water, Iced Tea, Soft Drinks, & Coffee**

### **Appetizers**

**Please select two**

Texas Quail Bites	Stuffed Mushroom Caps
Jalapeno Stuffed Shrimp	Mini Crab Cakes

### **Second Course**

**Please select 1 salad or 1 soup option to be offered to your guests on your menu.**

**Your guests will select soup OR salad from your menu.**

All served with our homemade breads & butters.

Salad Bar	House Salad
Caesar Salad	Wedge Salad
Baked Potato Soup	Chicken Tortilla Soup

### **Entrees**

**All Entrée's will be offered to your guests on your menu**

10 oz Certified Angus Beef Center Cut Filet

Either a 16 oz Prime NY Strip Sirloin OR 16 oz. Ribeye (Please select one for the menu)

Herb Marinated Grilled Chicken

8 oz Grilled Atlantic Salmon

Grilled Vegetable Plate

### **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 on your menu**

Key Lime Pie

Crepe Brûlée

Snickers Pie

New York Style Cheesecake



# TASTE OF TEXAS®

## RESTAURANT

### **\$95 Per Person**

**Water, Iced Tea, Soft Drinks, & Coffee**

### **Appetizers**

**Please select two**

Texas Quail Bites	Stuffed Mushroom Caps
Jalapeno Stuffed Shrimp	Mini Crab Cakes

### **Second Course**

**Please select 1 salad or 1 soup option to be offered to your guests on your menu.**

**Your guests will select soup OR salad from your menu.**

All served with our homemade breads & butters.

Salad Bar	House Salad
Caesar Salad	Wedge Salad
Baked Potato Soup	Chicken Tortilla Soup

### **Entrees**

**All Entrée's will be offered to your guests on your menu**

10 oz Certified Angus Beef Center Cut Filet with Oscar Topping  
16 oz Prime NY Strip Sirloin served with 4 Jumbo Grilled Shrimp  
Herb Marinated Grilled Chicken  
8 oz Grilled Atlantic Salmon  
Grilled Vegetable Plate

### **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 on your menu**

Key Lime Pie	New York Style Cheesecake
Snickers Pie	Slice of Heaven
Creme Brûlée	

# SAMPLE MENU

**Your Title Here**

## **Appetizers**

Texas Quail Bites & Mini Crab Cakes

## **Salad & Soup**

Your choice of a trip to our famous salad bar or chicken tortilla soup.

All served with a variety of our homemade breads and butters.

## **Entrees**

Steak, Chicken and Seafood entrées are accompanied by  
Fresh Green Beans with Almonds & Bacon and Garlic Mashed Potatoes.

### **10 oz Center Cut Filet**

Seasoned with lemon pepper and brushed with garlic butter.

### **16 oz Ribeye**

Seasoned with lemon pepper and brushed with garlic butter

### **Herb Marinated Grilled Chicken**

Boneless skinless chicken breast, herb marinated and grilled.

### **8 oz. Grilled Atlantic Salmon**

Finished with whole grain mustard and honey vinaigrette.

### **Grilled Vegetable Plate**

Grilled portobello mushroom, asparagus, squash, and bell peppers.

Served with quinoa pilaf, fried brussels sprouts, and fried avocado on a cilantro cream sauce.

## **Dessert**

Crème Brulé with Fresh Berries

New York Style Cheesecake with Strawberry Puree