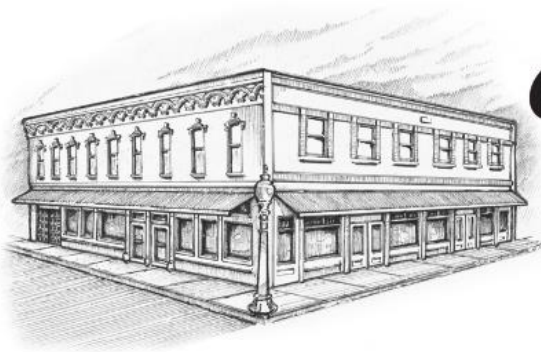


*Group
Dinner Menu*



Rick's
CHOPHOUSE
AT THE GRAND HOTEL & BALLROOM

Cocktail Reception

Hot Hors d'oeuvres

Pricing per piece

**Gluten Free*

Beef / Pork

Beef Barbacoa Tostada with Lime Juice Cabbage Slaw*	\$3
Mini BLT with Applewood Smoked Bacon, Fresh Spinach, Roma Tomato, Brie	\$4
Mini Beef Slider with White Cheddar, Mini Pickle Spear	\$4
Beef Tenderloin with Garlic Whipped Potatoes in a Mini Martini Glass	\$4
Beef Tenderloin with Pesto Crostini	\$4
Beef Tenderloin with Salsa Verde, Sourdough Crostini	\$4
Grilled Wagyu Beef Skewer with Chipotle BBQ Sauce, Scallions*	\$4

Poultry

Blackened Chicken Skewer with Citrus Cream, Green Onion*	\$2
Toasted Coconut Chicken Skewer with Lavender Honey Glaze	\$3
Crispy Chicken Skewer with Sweet and Spicy Sauce, Sesame Seeds, Green Onion	\$3
Grilled Turkey Slider with Swiss, Avocado, Roma Tomato, Pickle	\$4

Seafood

Applewood Smoked Bacon Wrapped Shrimp with Pommery Mustard Cream*	\$4
Mini Crab Cake Slider with Remoulade, Carrot Slaw	\$4
Miniature Crab Cake with Roasted Corn Crawfish Bisque	\$4
Smoked Salmon Rice Fritter with Sesame Seeds, Soy Glaze	\$3
Coconut Shrimp with Honey Blossom Glaze	\$4

Vegetarian

Stuffed Mushrooms with Gouda, Zucchini	\$2
Twice Baked Miniature Red Potatoes*	\$2
French Fries with Chipotle Ketchup in a Mini Cordial Glass*	\$3
Soup Shooters (Tomato Basil, Loaded Baked Potato, or Chicken Tortilla)*	\$3
Sweet Potato Fries with Truffle Aioli in a Mini Cordial Glass*	\$3
Roasted Red Pepper Goat Cheese Grilled Cheese on Brioche	\$3
3 Cheese Grilled Cheese with Arugula, Chopped Walnuts, Roma Tomato, on Brioche	\$3
Warm Brie Savory Pastry Puff with Pesto	\$2

Chilled Hors d'oeuvres

Price per piece

**Gluten Free*

Beef / Pork

Antipasto Skewer with Salami, Provolone, Olive, Pickle, Balsamic Reduction*	\$3
Prosciutto-Wrapped Asparagus with Saffron Aioli or Béarnaise*	\$3
Beef Carpaccio Roulade with Parmesan, Fried Capers, Arugula, Toast Point	\$3
Watermelon Skewer with Yellow Tomato, Honeydew, Crispy Prosciutto, Mozzarella, Balsamic*	\$3

Poultry

Spicy Chicken Tortilla Chip with Pico de Gallo and Cotija Cheese *	\$2
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Seafood

Smoked Salmon with Caper Crème Fraiche, Fennel Puree, Fennel Frond, Rice Cracker *	\$3
Shrimp Salad in a Cucumber Cup*	\$3
Blackened Tuna with Crème Fraiche, Cucumber*	\$3
Jumbo Gulf Shrimp with Cocktail Sauce in a Mini Cordial Glass*	\$4
Tuna Tartar with Lime Zest, Endive Leaf, Lime Aioli, Toast	\$4

Vegetarian

Deviled Egg with Candied Pecan, Mustard Seed, Pickled Red Onion, Dill*	\$1
Marinated Tomato, Creamy Basil Mozzarella, Toast	\$2
Watermelon Skewer with Yellow Tomato, Honeydew, Smoked Mozzarella, Balsamic *	\$3

Hors D'oeuvre Displays

Gourmet Guacamole \$6 per person
Choice of Toppings: Cotija, Cilantro, Grape Tomatoes, Red Onion,
Roasted Corn, Jalapeños, Housemade Blackened Tortilla Chips

Cold Smoked Salmon \$8 per person
Capers, Red Onion, Eggs, Grain Mustard, Remoulade and
Tarragon Cream Cheese, Bagel Chips, Toast
**Minimum of 15*

Artisanal Cheese Display \$8 per person
Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts
Served with Assorted Crackers

Antipasto \$7 per person
Charcuterie, Olive Tapenade, Roasted Red Peppers, Marinated Mushrooms,
Caramelized Onions, Artichoke Hearts, Bruschetta

Texas Caviar \$2 per person
Black Eye Peas with Jalapeno, Tomato, Cilantro, Onion,
Housemade Blackened Tortilla Chips

Spinach & Artichoke Dip \$4 per person
Creamy Béchamel with Spinach, Artichokes, Garlic, Cream Cheese, Parmesan,
Buttered Bread Crumbs, Housemade Blackened Tortilla Chips

Hot Crab Dip \$5 per person
Jumbo Lump Crab with Goat Cheese, Texas Caviar,
Housemade Blackened Tortilla Chips

Warm Pimento Cheese \$3 per person
Cheddar Cheese with Pimento Pepper, Cilantro, Ham,
Housemade Blackened Tortilla Chips

Chilled Crab Dip \$6 per person
Jumbo Lump Crab with Lemon Aioli, Chives, Avocado Puree, Orange Segments,
Watercress, Crostini

Southwestern Hummus \$3 per person
Roasted Red Pepper, Garlic, Warm Pita Chips

Seafood Platter \$MP per person
Alaskan King Crab Legs, Colossal Lump Crab Meat, Jumbo Shrimp, Oysters

Plated Dinner Selections

Vegetarian Selections can be found on page seven

Plated Option 1

Family Style Appetizer (choose 1)

Calamari *or* Crab Dip

Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

Entrée Selections

Herb Crusted Airline Chicken

Lemon-Herb Marinated Chicken with Lemon-White Wine Butter Sauce,
Garlic Whipped Potatoes, Garlic Green Beans

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Salmon

Chili Powder Seared, Garlic Whipped Potatoes, Garlic Green Beans, Citrus Butter

Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

\$41 per person

Recommended Wine Pairings

Red Diamond, Chardonnay \$31 per bottle

Hahn, Cabernet Sauvignon \$35 per bottle

Plated Option 2

Appetizer

2oz Jumbo Lump Crab Cake

Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

Entrée Selections

Salmon

Chili Seared, Garlic Whipped Potatoes, Garlic Green Beans, Citrus Butter

~

Flat Iron*

Garlic Whipped Potatoes, Garlic Green Beans, Verde Hollandaise

Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

\$47 per person

Recommended Wine Pairings

Clos du Bois 'Russian River', Chardonnay \$46 per bottle

Hess, Cabernet Sauvignon \$50 per bottle

**All steaks are served Medium if there are more than 20 guests*

Plated Option 3

Appetizers (choose 1)

2 Jumbo Gulf BBQ Shrimp & Grits *or* 2oz Jumbo Lump Crab Cake

Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

Entrée Selections

Sea Bass

Garlic Whipped Potatoes, Baby Carrots, Citrus Butter

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Filet*

Garlic Whipped Potatoes, Garlic Green Beans, Red Wine Demi-glace

Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

\$59 per person

Recommended Wine Pairings

Chamisal 'Unoaked', Chardonnay \$39 per bottle

Montes 'Alpha', Cabernet Sauvignon \$53 per bottle

Plated Option 4

Appetizers (choose 2)

2 BBQ Shrimp & Grits, 2oz Jumbo Lump Crab Cake, Chilled Shrimp Cocktail

Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

Entrée Selections

Herb Crusted Airline Chicken

Lemon-Herb Marinated Chicken with Lemon-White Wine Butter Sauce,
Garlic Whipped Potatoes, Garlic Green Beans

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Sea Bass

Garlic Whipped Potatoes, Baby Carrots, Citrus Butter

~

Filet "Carpetbagger"*

Stuffed with Fried Jumbo Shrimp Creole Mustard Hollandaise,
Baby Carrots, Garlic Whipped Potatoes

Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

\$61 per person

Recommended Wine Pairings

Landmark, Chardonnay \$51 per bottle

B. R. Cohn 'Silver Label', Cabernet Sauvignon \$69 per bottle

**All steaks are served Medium if there are more than 20 guests*

Vegetarian Selections

*Vegetarian selections must be ordered ahead of time
and can be substituted for any entrée*

**Vegan*

Appetizers

Portabella Skewers*

Smoked Carrots, Roasted Butternut Squash, Cauliflower Florets, Celeriac,
Parsley-Cilantro Vinaigrette, Micro Cilantro

Hummus*

House-made Hummus, Crudit , Parsley

Entr e Selections

Portabella Wellington

Grilled Portabella with Roasted Red Peppers, Zucchini, and Goat Cheese in Puff Pastry,
Garlic Whipped Potatoes, Green Beans, Lemon Butter

Vegetarian Burger

Grilled Vegetables, Provolone Cheese, Tobacco Onions, Egg Bun, Fries

Portabella Burger

Egg Bun or Romaine Leaf, Grilled Portabella, Roasted Peppers,
Heirloom Tomato, Tobacco Onions, Pickle

Cauliflower Steak*

Grilled Cauliflower, Saffron Risotto, Green Beans, Smoked Carrots, Parsley-Cilantro Vinaigrette

Poblano and Spanish Risotto*

Butternut Squash Puree, Poblano Filled with Spanish Risotto,
Pomegranate Seeds, Chili Oil

Bar Options

Domestic Beer \$5

Bud Light, Miller Lite, Coors Light, Michelob Ultra, Blue Moon, Coors Banquet

Premium Beer \$6

Stella Artois, Shiner Bock, Heineken, Sam Adams, Dos XX, Modelo, Peroni, Guinness

Well Liquor \$6

Vodka, Rum, Gin, Tequila, Bourbon, Scotch

Call Liquor \$7

Vodka: Dripping Springs, Deep Eddy, Titos

Rum: Bacardi, Captain Morgan, Malibu, Appleton, Myers

Gin: Bombay

Tequila: Jose Cuervo Gold, Milagro Silver

Bourbon: Old Forester, Jim Beam, Southern Comfort, Seagram's 7

Scotch: J&B Scotch

Premium Liquor \$8

Vodka: Stolli, Absolut, Ketel One

Gin: Drippings Springs Artisan Gin, Bombay Sapphire, Tanqueray

Rum: Cana Brava

Tequila: 1800 Silver

Bourbon: Jack Daniels, Crown Royal, Makers Mark, Jameson, Buffalo Trace

Scotch: Dewars, Johnnie Walker Red

Upgraded Liquors Available \$9

Vodka: Grey Goose, Belvedere, Ciroc, Chopin

Gin: Hendricks

Tequila: Herradura Repasado, Ambhar, Blue Nectar Repasado

Bourbon: Knob Creek, Woodford Reserve, TX Whiskey, Templeton Rye

Scotch: Johnnie Walker Black, Chivas Regal

Bourbon/Whiskey: Herman Marshall \$10

Scotch: Glenmorangie 10, Glenlivet

Tequila: Patron Silver, Casamigos Anejo \$11

Scotch: Glenfiddich, Balvenie \$12

Wine List

	Bottle
Sparkling Wine	
Mionetto, Prosecco	Treviso, Italy \$59
J Vineyards Cuvee 20	Russian River Valley, California \$90
Moet & Chandon 'Imperial' Brut	Champagne, France \$124
Chardonnay	
Red Diamond	Paterson, Washington \$31
Toasted Head	Mendocino County, California \$35
Landmark	Sonoma, California \$51
Chamisal, 'Stainless'	Central Coast, California \$39
Clos du Bois	Russian River Valley, California \$46
Sauvignon Blanc	
Matua Valley	Marlborough, New Zealand \$39
Chateau St. Michelle	Horse Heaven Hills, Washington \$43
Oyster Bay	Marlborough, New Zealand \$35
Pinot Grigio / Gris	
La Crema, Pinot Gris	Monterey, California \$46
Masi 'Masianco', Pinot Grigio	Venezie, Italy \$43
King Estate, Pinot Gris	Willamette Valley, Oregon \$53
Santa Margherita, Pinot Grigio	Alto-Adige, Italy \$62
Alternative White	
Angove 'Nine Vines', Moscato	South Australia \$35
Hogue, Gewürztraminer	Columbia Valley, Washington \$27
Dr. Loosen Bros., Riesling	Bernkastel/Mosel, Germany \$35
Rosé	
Milbrandt Vineyards, Rosé	Columbia Valley, Washington \$35
Westmount, Pinot Noir Rosé	Willamette Valley, Oregon \$65
Pinot Noir	
Louis Latour	Côteaux du Verdon, France \$43
Meiomi	Monterey, California \$55
A to Z	Willamette Valley, Oregon \$47
Merlot	
Tilia	Mendoza, Argentina \$31
Chateau St. Michelle 'Indian Wells'	Columbia Valley, Washington \$53
Alternative Red	
Terrazas 'Altos del Plata', Malbec	Mendoza, Argentina \$39
Cabernet	
Hahn	Monterey, California \$35
Silver Palm	North Coast, California \$43
Montes Alpha	Colchagua Valley, Chile \$53
B.R. Cohn 'Silver Label'	Sonoma, California \$69
Hess	North Coast, California \$50
Seven Falls	Wahlukle Slope, Washington \$39
Justin	Paso Robles, California \$63

Signature Cocktails

Displays

Mimosa *Served in Champagne Flute* \$12
Sparkling Wine, Orange Juice *per person*

Mimosa & Seasonal Fruit *Served in Champagne Flute* \$14
Sparkling Wine, Orange Juice, Grapefruit Juice, Cranberry Juice. *per person*
Seasonal Fruit Display

Bloody Mary Bar *Served in Highball Glass, Yields 20 Servings* \$145
Texas Vodka, Zing Zang Bloody Mary Mixture.
Lime Wedge, Pickle, Olive, Bacon, Celery, Salt

Rick's Garden Infused Bloody Mary *Served in Highball Glass, Yields 20 Servings* \$175
Smoked Mixed Pepper Infused Texas Vodka, Zing Zang Bloody Mary Mixture.
Lime Wedge, Olive, Bacon, Salt

Sangria

**Each Selection Yields 12, 6oz. Servings*

Red Sangria *Served in Wine Glass with Seasonal Fruit* \$85
Merlot, Orange Juice, Cranberry Juice, Brandy, Orange Liqueur, Brown Sugar, Sliced Lemon,
Lime, Orange, Strawberry

White Sangria *Served in Wine Glass with Seasonal Fruit* \$85
Chardonnay, White Cranberry Juice, Lemon and Lime Juice, Coconut Rum, Ginger Ale, Sliced Apple,
Pineapple, Lemon, Lime

Blush Sangria *Served in Wine Glass with Seasonal Fruit* \$85
White Zinfandel, Pineapple Juice, Lime Juice, Coconut Rum, Ginger Ale, Sliced Lemon, Orange,
Pineapple, Strawberry

Batched Cocktails

Grand Old Fashioned *Served in Rocks Glass, Yields 25 Servings* \$175
Texas Bourbon, Muddled Port Infused Maraschino Cherry, Sugar Cube,
Fresh Orange Slice, Mixed Bitters.
Orange Peel, Port Infused Maraschino Cherry

Texas Mule *Served in Rocks Glass, Yields 18 Servings* \$150
Texas Vodka, Fresh Lime Juice, Agave Nectar, Fever-Tree Ginger Beer, Angostura Bitters.
Lime Wedge, Seasonal Herbs from Water Boy Farms

Texas Bourbon Mule *Served in Rocks Glass, Yields 18 Servings* \$150
Texas Bourbon, Fresh Lemon Juice, Agave Nectar, Fever-Tree Ginger Beer.
Lemon Wedge, Seasonal Herbs from Water Boy Farms

Mini Martini Selections

**Each Selection Yields 30, 2oz. Mini Martinis*

Grapefruit Martini <i>Served in Mini Martini Glass with Sugar Rim</i> Grapefruit-Infused Texas Vodka, Elderflower Liqueur, Grapefruit Juice	\$145
Raspberry Martini <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Vodka, Muddled Raspberries, Raspberry Liqueur, Lemon Juice, Simple Syrup	\$125
Blood Orange Martini <i>Served in Mini Martini Glass with Sugar Rim</i> Orange Infused Texas Vodka, Orange Liqueur, Blood Orange Perfect-Puree, Orange Juice, Cranberry Juice	\$125
Citrus Martini <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Lemon Vodka, Orange Liqueur, Fresh Lemon Juice, Simple Syrup	\$125
French Martini <i>Served in Mini Martini Glass</i> Vanilla Vodka, Pineapple Juice, Black Currant Liqueur, Simple Syrup	\$125
Rick's Perfect Manhattan <i>Served in Mini Martini Glass</i> Texas Bourbon, Sweet Vermouth, Dry Vermouth, Angostura Bitters. Port-Infused Maraschino Cherry	\$185

Margaritas

**Each Selection Yields 15, 4oz. Margaritas on the Rocks*

Grand Margarita <i>Served in Rocks Glass</i> Citrus-Infused Tequila, Orange Liqueur, Orange Juice, Lime Juice, Agave Nectar. Citrus Zest Salt Rim, Citrus Wheel.	\$145
Seasonal Market Margaritas <i>Served in Rocks Glass</i>	\$145
Spring: Strawberry Strawberry-Infused Tequila, Strawberry Puree, Lemon Juice, Agave Nectar. Seasonal Herb from Water Boy Farms, Lime Wedge	
Summer: Coconut Lime Silver Tequila, Orange Liqueur, Coconut Cream, Coconut Milk, Lime Juice, Agave Nectar. Shaved Coconut & Lime Zest Salted Rim, Seasonal Flower from Water Boy Farms	
Fall: Apple Cinnamon Red Apple & Cinnamon Stick-Infused Reposado Tequila, Lime Juice, Agave Nectar, Spiced Apple Cider. Cinnamon Sugar Rim	
Winter: Charred Lemon Charred Lemon-Infused Tequila, Lemon Juice, Orange Liqueur, Lemon Peel Simple Syrup. Lemon Wheel, Seasonal Herbs from Water Boy Farms	