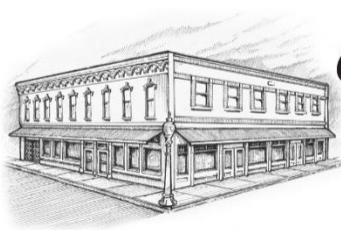


*The Grand Ballroom*  
*Cocktail and*  
*Dinner Menu*



**Rick's**  
CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM



*Grand Hotel*  
*& Ballroom*

*Menus and prices are subject to change without notice. Prices are subject to service charge and applicable sales tax.*

# Cocktail Reception

## **Passed Hot Hors d'oeuvres**

*Pricing per piece*

*\*Gluten Free, S - Seasonal*

Beef Barbacoa Tostada with Lime Juice Cabbage Slaw*	\$3
Mini BLT with Bacon, Fresh Spinach, Roma Tomato, Brie, Pesto Mayo	\$4
Mini Beef Slider with Pepper Jack, Mini Pickle Spear	\$4
Beef Tenderloin with Garlic Whipped Potatoes, Peppercorn Brandy Sauce	\$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
Blackened Chicken Skewer with Citrus Cream, Chives*	\$3
Toasted Coconut Chicken Skewer with Lavender Honey Glaze	\$3
Crispy Chicken Skewer with Sweet and Spicy Sauce, Sesame Seeds, Chives	\$4
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
Coconut Shrimp with Honey Blossom Glaze	\$4
Stuffed Mushrooms with Gouda, Zucchini	\$2
Twice Baked Miniature Red Potatoes*	\$2
French Fries with Chipotle Ketchup in a Mini Cordial Glass*	\$2
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, Brioche	\$3

## **Passed Chilled Hors d'oeuvres**

*Pricing per piece*

*\*Gluten Free, S - Seasonal*

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
Melon, Yellow Tomato, Prosciutto, Mozzarella, Balsamic in a Mini Martini Glass* S	\$3
Spicy Chicken Tortilla Chip with Pico de Gallo and Cotija Cheese*	\$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
Deviled Egg with Candied Pecan, Mustard Seed, Pickled Red Onion, Dill*	\$1.25
Marinated Tomato, Buffalo Mozzarella, Micro Basil, Balsamic Glaze, Toast	\$2
Melon, Yellow Tomato, Mozzarella, Balsamic in a Mini Martini Glass* S	\$3

# Cocktail Reception

## **Displayed Hors d'oeuvres**

*Pricing per person*

<b>Gourmet Guacamole</b>	<b>\$6</b>
Choice of Toppings: Cotija, Cilantro, Grape Tomatoes, Red Onion, Roasted Corn, Jalapeños, House-made Blackened Tortilla Chips	
<b>Artisanal Cheese Display</b>	<b>\$8</b>
Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts and Assorted Crackers	
<b>Antipasto</b>	<b>\$7</b>
Charcuterie, Olive Tapenade, Roasted Red Peppers, Marinated Mushrooms, Caramelized Onions, Artichoke Hearts, Bruschetta	
<b>Southwestern Hummus</b>	<b>\$3</b>
Roasted Red Pepper, Garlic, Warm Pita Chips	
<b>Texas Caviar</b>	<b>\$2</b>
Black Eye Peas with Jalapeno, Tomato, Cilantro, Onion, House-made Blackened Tortilla Chips	
<b>Spinach &amp; Artichoke Dip</b>	<b>\$4</b>
Creamy Béchamel with Spinach, Artichokes, Garlic, Cream Cheese, Parmesan, Buttered Breadcrumbs, House-made Blackened Tortilla Chips	
<b>Hot Crab Dip</b>	<b>\$5</b>
Jumbo Lump Crab with Goat Cheese, Texas Caviar, House-made Blackened Tortilla Chips	
<b>Warm Pimento Cheese Dip</b>	<b>\$3</b>
Cheddar Cheese with Pimento Pepper, Cilantro, Ham, House-made Blackened Tortilla Chips	
<b>Seafood Platter</b>	<b>\$MP</b>
Alaskan King Crab Legs, Colossal Lump Crab Meat, Jumbo Shrimp, Oysters	
<b>Cold Smoked Salmon</b>	<b>\$8</b>
Capers, Red Onion, Eggs, Grain Mustard, Remoulade, Tarragon Cream Cheese & Crostini	

*\*Minimum  
of 15*

# Buffet Options

## **Salad Selections**

*Pricing based on half portion of the plated salads  
Pricing is per person*

<b>Field Greens</b>	\$5
Roasted Grapes, Feta, Spiced Pecans, Balsamic Vinaigrette	
<b>Caesar</b>	\$5
Hearts of Romaine, Buttered Breadcrumbs, Parmesan, Creamy Caesar Dressing	
<b>Spinach</b>	\$5
Baby Spinach, Bacon, Pepper Jack Cheese, Pickled Red Onion, Bacon Vinaigrette	
<b>Chophouse</b>	\$6
Julienned Spinach, Romaine, Iceberg, Radicchio, Roasted Corn, Pinto Beans, Cucumber, Grape Tomatoes, Scallions, Smoked Turkey, Applewood Smoked Bacon, Pepper Jack Cheese, Split Egg, Crostini, Lemon Herb Ranch	
<b>Heirloom Tomato</b>	\$6
Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, Balsamic Reduction	

## **Protein Selections**

*Served with Petite Rolls and Herb Butter  
Pricing is per person*

<b>Mediterranean Chicken</b>	\$12
Pan Seared Chicken Breast, Lemon Caper Butter Sauce, Crispy Pancetta, Artichokes, Cherry Tomatoes, Parsley Puree - Add Shrimp for \$2	
<b>Tuscan Chicken</b>	\$12
Grilled Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce – Add Shrimp for \$2	
<b>Herb Crusted Airline Chicken</b>	\$11
Lemon Herb Marinated Chicken with Lemon-White Wine Butter Sauce	
<b>Pan Seared Salmon</b>	\$19
Citrus Butter, Chili Oil	
<b>Herb Roasted Pork Tenderloin</b>	\$12
Applewood Smoked Bacon Jus or Chipotle BBQ Sauce	
<b>Bacon Wrapped Pork Tenderloin</b>	\$16
Applewood Smoked Bacon, Sage Butter	
<b>Roasted Sirloin</b>	\$17
Red Wine Demi	
<b>Slow Smoked Brisket</b>	\$15
Chipotle BBQ Sauce	
<b>5oz Jumbo Lump Crab Cake</b>	\$16
Roasted Corn Crawfish Bisque, Wilted Spinach	
<b>Pan Seared Red Fish</b>	\$15
Roasted Red Peppers, Chorizo Dressing	

## ***Carving Stations***

*1 attendant is required for every 50 guests. \$75 per attendant*

*Served with Petite Rolls and Herb Butter*

*Pricing is per person*

**House Smoked Boneless Turkey Breast** **\$11**

Chef's Seasonal Sauce or Pan Gravy

**Boneless Ham** **\$10**

Choice of Maple Brown Sugar Glaze or Spicy Orange

**Herb Roasted Pork Tenderloin** **\$13**

Choice of Cranberry Sauce or Peach Chutney

**Bacon Wrapped Tenderloin** **\$14**

Applewood Smoked Bacon Jus Chipotle BBQ Sauce

**House Smoked Brisket** **\$15**

Chipotle BBQ Sauce

**Salt Crusted, Slow Smoked Prime Rib** **\$17**

Creamy Horseradish and Au Jus

**Roasted Beef Tenderloin** **\$19**

Choice of BBQ Hollandaise, Red Wine Demi, or Béarnaise

## ***Action Stations***

*1 attendant is required for every 50 guests. \$75 per attendant*

*Pricing is per person*

**Pasta Station** **\$14**

Penne Pasta with Marinara Sauce, Parmesan Alfredo, Walnut Pesto, Italian Sausage, Chicken, Bell Peppers, Onions, Mushrooms, Olives, Fresh Basil, Spinach, Parmesan Cheese, Add Shrimp for \$2

**Mac & Cheese Station** **\$13**

*Assorted Toppings:* 3 Cheese Sauce, Red Onions, Assorted Peppers, Tasso Ham, Applewood Smoked Bacon, Diced Chicken, Crawfish, Lobster, Tabasco, Breadcrumbs

**Slider Station** **\$11**

*Served on Mini Egg Buns*

*Choice of two*

Beef Patty with Pepper Jack or Cheddar, Applewood Smoked Bacon, Pickle, Dijon Mayonnaise

BBQ Chopped Brisket with Jalapeno, Picked Onion, Chipotle BBQ Sauce

Crab Cake with Micro Greens, Roma Tomato, Remoulade

Crispy Chicken with Blue Cheese Crumbles, Buffalo Sauce

Grilled Portobello with Grilled Onions, Basil Pesto Mayo

**Grit Station** **\$14**

*Assorted Toppings:* Shrimp, Bacon, Truffle Butter, Creole Sauce, Grape Tomato, Parmesan, Green Onion

**Toasted Sandwich & Soup Station** **\$9**

Pan Fried French Toast Sandwich with Smoked Turkey, Ham, Fontina Cheese, Cranberry Jalapeno Jelly  
Tomato Basil Soup with a Parmesan Crisp

## **Display Stations**

*Pricing per person*

<b>Potato Station</b>	<b>\$9</b>
<i>Choice of Potato:</i> Garlic Whipped Mashed Potatoes, Smashed Redskin Potatoes or Sweet Potato	
<i>Choice of Toppings:</i> Butter, Sour Cream, Applewood Smoked Bacon, Scallions, Shredded Cheddar Cheese, Goat Cheese, Pepper Jack Cheese	
<i>Sweet Potato Toppings:</i> Caramel Sauce, Brown Sugar, Mini Marshmallows, Sugar Glazed Pecans	
<b>Street Corn Station</b>	<b>\$6</b>
<i>Roasted Mini Corn on the Cob with Assorted Toppings:</i> Cotija Cheese, Cilantro, Green Onion, Applewood Smoked Bacon, Chipotle Mayo, Garlic Butter, Sriracha	
<b>Street Taco Station</b>	<b>\$11</b>
<i>Mini Corn Tortillas with the Choice of Two of the Following Proteins:</i>	
Smoked Brisket & Caramelized Onions, Roasted Chicken with Poblano & Roma Tomatoes, Pulled Pork	
<i>Assorted Toppings:</i> Cilantro, Pico de Gallo, Onions, Sliced Avocado, Tomatillo Salsa, Chunky Salsa, Limes	
<b>Caesar Salad Station</b>	<b>\$8</b>
<i>Assorted Toppings:</i> Parmesan, Buttered Breadcrumbs, Grape Tomatoes, Creamy Caesar Dressing Served with Romaine Hearts	
<b>Wedge Salad Station</b>	<b>\$8</b>
<i>Assorted Toppings:</i> Blue Cheese Crumbles, Applewood Smoked Bacon, Scallions, Red Onions, Grape Tomatoes, Cucumbers, Creamy Blue Cheese Dressing, Lemon Herb Ranch Dressing Served with Iceberg Lettuce	

## **Sides**

*Pricing per person*

Garlic Green Beans	<b>\$4</b>
Garlic Whipped Potatoes	<b>\$4</b>
Sour Cream Bacon Smashed Potatoes	<b>\$4</b>
Whipped Sweet Potatoes, with Candied Pecans and Brown Sugar	<b>\$4</b>
Creamy Parmesan Risotto	<b>\$4</b>
Goat Cheese and Scallion Risotto	<b>\$4</b>
Creamed Spinach	<b>\$4</b>
Sautéed Spinach with Lemon Juice	<b>\$4</b>
Sautéed Broccoli - S	<b>\$4</b>
Broccoli with Béarnaise - S	<b>\$4</b>
Home-style Macaroni & Cheese	<b>\$4</b>
Sautéed Zucchini, Olives, Lemon Juice	<b>\$4</b>
Zucchini Gratin	<b>\$4</b>
Glazed Baby Carrots	<b>\$4</b>
Roasted Cauliflower with Herbs - S	<b>\$4</b>
Roasted Brussel Sprouts with Bacon - S	<b>\$4</b>
Warm Potato Salad	<b>\$4</b>
Seasonal Succotash	<b>\$4</b>
Sautéed Mushrooms	<b>\$4</b>
Seasonal Vegetables	<b>\$4</b>
Roasted Red Potatoes	<b>\$4</b>
Brown Rice	<b>\$4</b>
Corn Rice	<b>\$4</b>
Refried Beans	<b>\$4</b>

## ***Sweet Stations***

*Pricing per person*

<b>Coffee Station</b>	<b>\$4</b>
Cinnamon, Flavored Creamers, Biscotti	
<b>Hot Cocoa Bar</b>	<b>\$7</b>
Hot Chocolate, Shaved Chocolate, Mini White Chocolate Chips, Mini Caramel Chips, Mini Marshmallows, Whipping Cream, Cherries	
<b>Viennese Table &amp; Coffee Station</b>	<b>\$11</b>
<i>Minimum of 50 people</i>	
Assorted Miniature Pies, Fresh Seasonal Fruit Cups, Assorted Cheesecake Bites, Coffee, Cinnamon, Flavored Creamers, Biscotti	
<b>Ice Cream Sandwich Station</b>	<b>\$8</b>
Homemade Chocolate Chip Cookies, Whipped Cream with a Choice of Chocolate, Vanilla or Strawberry Ice Cream	
<b>Float Station</b>	<b>\$8</b>
Small bottles of Coke, Root Beer & Cream Soda, Vanilla Bean Ice Cream, Whipped Cream, Cherries	

## ***Dessert Table***

*Pricing per piece*

<b>Mini Cookies</b>	<b>\$1</b>
Chocolate Chip, M&M, Peanut Butter or Sugar	
<b>Mousse in a Mini Cordial Glass</b>	<b>\$2</b>
Chocolate or Raspberry	
<b>Crème Puffs</b>	<b>\$2</b>
Chocolate Drizzle	
<b>Cheesecake Bites</b>	<b>\$2</b>
Assorted	
<b>Mini Crème Brulée</b>	<b>\$4</b>
Fresh Seasonal Berries	
<b>Mini Pie Tarts</b>	<b>\$3</b>
Pecan or Key Lime	
<b>Fresh Fruit in a Cordial Glass</b>	<b>\$3</b>
<b>Mini Seasonal Cobblers</b>	<b>\$4</b>

<b>Beverages</b>	<b>\$3</b>
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*Pricing per person*

Freshly Brewed Coffee, Iced Tea & Soft Drink

# Plated Options

*Plated Options are available served Family Style*

## **Appetizers**

*Pricing per person*

Select One

**Prosciutto & Melon** \$7

Balsamic Reduction

**Intermezzo** \$5

Citrus Sorbet, Prosecco, Mint

**2oz Jumbo Lump Crab Cake** \$9

Seared with Wilted Spinach, Roasted Corn-Crawfish Bisque

**Blackened Barbeque Shrimp** \$9

2 Jumbo Gulf Shrimp with Cornmeal Cake, Queso Fresco, Creole Sauce

**Jumbo Shrimp Cocktail in Cordial Glass** \$9

2 Jumbo Gulf Shrimp with Cocktail Sauce, Remoulade, Horseradish

**Beef Skewer** \$9

Chilled Tomatoes, Chipotle Vinaigrette, Crumbled Queso Fresco, Micro Basil

**Beef Carpaccio** \$11

Fried Caper Berries, Arugula, Remoulade, Parmesan Crisp

**Sliced Beef Tenderloin** \$8

Blue Cheese Crumble, Crispy Red Creamer Potato, Peppercorn Brandy Sauce

**Portabella Skewers** \$7

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

## **Soups**

*Pricing per person*

*Served with Warm Bread & Whipped Butter*

Select One

**Lobster Bisque** \$7

Tomato Relish

**Chilled Tomato Gazpacho** \$6

Cucumber, Smoked Oil

**Tomato Basil Soup** \$6

Garlic Crouton

**Rosa's Tortilla Soup** \$6

Cotija, Avocado, Lime, Tortilla Strips



## **Salads**

*Pricing per person*

*Served with Warm Bread & Whipped Butter*

Select One

### **Field Greens**

Roasted Grapes, Feta, Spiced Pecans, Balsamic Vinaigrette

\$8

### **Caesar**

Hearts of Romaine, Buttered Breadcrumbs, Parmesan, Creamy Caesar Dressing

\$8

### **Spinach**

Baby Spinach, Bacon, Pepper Jack Cheese, Pickled Red Onion, Bacon Vinaigrette

\$8

### **Wedge**

Applewood Smoked Bacon, Grape Tomatoes, Scallions, Blue Cheese Crumbles, Blue Cheese Dressing

\$8

### **Heirloom Tomato Salad**

Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, Balsamic Reduction

\$10

### **Chophouse**

Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Tomato, Cucumber, Roasted Corn, Pinto Beans, Scallions, Split Egg, Pepper Jack Cheese, Crostini, Lemon-Herb Ranch

\$11

## **Entrees**

*Pricing per person*

Select 1-3\*

*More than one entrée selection will require an exact entrée count and a seating chart*

### **Chicken**

#### **Herb Pressed Airline Roasted Chicken**

Roasted Red Skin Potatoes, Sautéed Mushrooms, Candied Lemon Wheel, Salsa Verde

\$20

#### **Herb Breadcrumb Crusted Chicken Breast**

Garlic Whipped Potatoes, Salad of Fennel, Baby Greens, Citrus Butter

\$21

#### **Mediterranean Chicken**

Pan Seared Chicken Breast, Creamy Parmesan Risotto, Garlic Green Beans, Lemon Caper Butter Sauce, Crispy Pancetta, Artichokes, Cherry Tomato, Parsley Puree - *Add Shrimp for \$2*

\$20

#### **Tuscan Chicken**

Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce, Garlic Whipped Potatoes, Seasonal Vegetables - *Add Shrimp for \$2*

\$20

#### **Orange Chicken**

Honey, Orange Marinated Chicken Breast, Brown Rice, Sautéed Broccolini

\$19

#### **Poblano Sour Cream Chicken Enchiladas**

Pulled Chicken with Tomato Sauce, Onions, Poblano, Red Bell Pepper, Poblano Sour Cream Sauce, Seasonal Succotash, Queso Fresco

\$17

### **Pork**

#### **Pork Tenderloin**

Warm Potato Salad, Seasonal Succotash, Chipotle BBQ Sauce, Cilantro, Queso Fresco

\$23

#### **Bacon Wrapped Pork Tenderloin**

Cheesy Grits, Sage Butter Sauce, Cornbread Wedge, Sautéed Spinach

\$26

## Seafood

<b>Pan Seared Salmon</b>	\$27
Sautéed Seasonal Vegetables, Creamy Parmesan Risotto, Citrus Butter, Chili Oil, Primavera, Candied Orange Wheel	
<b>Pan Seared Red Fish</b>	\$24
Roasted Red Peppers, Chorizo Vinaigrette, Roasted Red Potatoes, Broccolini	
<b>Sea Bass</b>	\$38
Garlic Whipped Potatoes, Baby Carrots, Citrus Butter, Primavera, Candied Orange Wheel	

## Beef

*All steaks will be prepared medium*

<b>Filet</b>	\$38
Garlic Whipped Potatoes, Garlic Green Beans, Red Wine Demi-glace	
<b>Petite New York Strip</b>	\$33
45 Day Dry Aged, Porcini Panko Crust, Baby Glazed Carrots, Potato Purée, Wild Mushroom Butter	
<b>Prime Rib</b>	\$35
Slow Roasted, Sautéed Baby Carrots, Sour Cream and Bacon Redskin Smashed Potatoes Au Jus, Creamy Horseradish, Micro Greens	
<b>Filet 'Carpetbagger'</b>	\$41
Stuffed with Fried Jumbo Shrimp, Garlic Whipped Potatoes, Baby Carrots, Creole Mustard Hollandaise	
<b>Chili Relleno</b>	\$20
Grilled Poblano Pepper filled with Seasoned Ground Beef & Pepper Jack Cheese, Roasted Corn Rice, Refried Beans, Ranchero Sauce	

## Dual Entrees

<b>Filet &amp; Seabass</b>	\$46
Grilled Beef Filet with Red Wine Demi-glace and Sea Bass with Citrus Butter, Served with Garlic Whipped Potatoes and Carrots	
<b>Filet &amp; Salmon</b>	\$39
Grilled Beef Filet with Red Wine Demi-glace and Pan Seared Salmon with Margarita Butter, Served with Seasonal Vegetables and Creamy Parmesan Risotto	
<b>Filet &amp; Herb Crusted Chicken</b>	\$34
Grilled Beef Filet with Red Wine Demi-glace and Lemon Herb Marinated Chicken Breast with Lemon-White Wine Butter Sauce, Served with Garlic Whipped Potatoes and Garlic Green Beans	
<b>Filet &amp; Tuscan Chicken</b>	\$36
Grilled Beef Filet with Red Wine Demi-glace and Grilled Chicken Breast with Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce, Served with Creamy Parmesan Risotto and Garlic Green Beans	

## Entrée Additions

Grilled Shrimp	\$9
Jumbo Lump Crab Meat	\$12
Sautéed Mushrooms	\$6

## **Vegetarian**

*\*Vegan*

**Pasta Puttanesca** **\$11**

Thin Spaghetti, Tomatoes, Black Olives, Capers, Basil, Garlic, Parmesan Cheese, Crostini, Micro Basil

**Portabella Wellington** **\$27**

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

**Vegetarian Burger** **\$13**

Grilled Portabella with Grilled Vegetables, Swiss Cheese, Tobacco Onions, Egg Bun, Fries

**Cauliflower Steak\*** **\$18**

Grilled Cauliflower, Saffron Risotto, Sugar Snapped Peas, Smoked Carrots,  
Cilantro-Parsley Vinaigrette, Micro Greens

**Poblano and Spanish Risotto\*** **\$18**

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

## ***Desserts***

Select One

**Amaretto Crème Brulée** **\$6**

Almond Biscotti

**Warmed Bread Pudding** **\$6**

Orange Vanilla Ice Cream

**Texas Pecan Pie** **\$7**

Whiskey Chocolate Sauce, Mexican Vanilla Bean Ice Cream

**Grandma's Key Lime Pie** **\$6**

Meringue, Coffee Reduction

**Chocolate Mousse** **\$5**

Sweetened Whipped Cream, Fresh Berries

**Mixed Seasonal Berries** **\$5**

Lightly Sweetened Whipped Cream

**Cheesecake** **\$7**

Seasonal Berries

**Chocolate Tart** **\$7**

Chocolate Ganache, Mint Whipped Cream

**Beverages** **\$3**

*Pricing per person*

Freshly Brewed Coffee, Iced Tea & Soft Drink

# *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: Stolichninskaya, 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

# Signature Cocktails

## **Signature Mimosas** *Served in Champagne Flute*

Sparkling Wine, Orange Juice

\$12  
*per  
person,  
unlimited*

## **Mimosas & Seasonal Fruit** *Served in Champagne Flute*

Sparkling Wine, Orange Juice, Grapefruit Juice, Cranberry Juice, Seasonal Fruit Display

\$14  
*per  
person,  
unlimited*

## Displays

### **Bloody Mary Bar** *Served in Highball Glass, Yields 20 Servings*

Texas Vodka, Zing Zang Bloody Mary Mixture, Lime Wedge, Pickle, Olive, Bacon, Celery, Salt

\$145

### **Rick's Garden Infused Bloody Mary** *Served in Highball Glass, Yields 20 Servings*

Smoked Mixed Pepper Infused Texas Vodka, Zing Zang Bloody Mary Mixture, Lime Wedge, Olive, Bacon, Salt

\$175

## Sangria

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

### **Red Sangria** *Served in Wine Glass with Seasonal Fruit*

Merlot, Orange Juice, Cranberry Juice, Brandy, Orange Liqueur, Brown Sugar, Sliced Lemon, Lime, Orange, Strawberry

\$85

### **White Sangria** *Served in Wine Glass with Seasonal Fruit*

Chardonnay, White Cranberry Juice, Lemon and Lime Juice, Coconut Rum, Ginger Ale, Sliced Apple, Pineapple, Lemon, Lime

\$85

### **Blush Sangria** *Served in Wine Glass with Seasonal Fruit*

White Zinfandel, Pineapple Juice, Lime Juice, Coconut Rum, Ginger Ale, Sliced Lemon, Orange, Pineapple, Strawberry

\$85

## Batched Cocktails

### **Grand Old Fashioned** *Served in Rocks Glass, Yields 25 Servings*

Texas Bourbon, Muddled Port Infused Maraschino Cherry, Sugar Cube, Fresh Orange Slice, Mixed Bitters, Orange Peel, Port Infused Maraschino Cherry

\$175

### **Texas Mule** *Served in Rocks Glass, Yields 18 Servings*

Texas Vodka, Fresh Lime Juice, Agave Nectar, Fever-Tree Ginger Beer, Angostura Bitters, Lime Wedge, Seasonal Herbs from Water Boy Farms

\$150

### **Texas Bourbon Mule** *Served in Rocks Glass, Yields 18 Servings*

Texas Bourbon, Fresh Lemon Juice, Agave Nectar, Fever-Tree Ginger Beer, Lemon Wedge, Seasonal Herbs from Water Boy Farms

\$150

## *Mini Martini Selections*

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

<b>Grapefruit Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Grapefruit-Infused Texas Vodka, Elderflower Liqueur, Grapefruit Juice	\$145
<b>Raspberry Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Vodka, Muddled Raspberries, Raspberry Liqueur, Lemon Juice, Simple Syrup	\$125
<b>Blood Orange Martini</b> <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
<b>Citrus Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Lemon Vodka, Orange Liqueur, Fresh Lemon Juice, Simple Syrup	\$125
<b>French Martini</b> <i>Served in Mini Martini Glass</i> Vanilla Vodka, Pineapple Juice, Black Currant Liqueur, Simple Syrup	\$125
<b>Rick's Perfect Manhattan</b> <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*  
*Served in Rocks Glass*

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

# Wine List

## Sparkling Wine

		Bottle
Mionetto, Prosecco	Treviso, Italy	\$59
J Vineyards Cuvee 20	Russian River Valley, California	\$90
Moet & Chandon 'Imperial' Brut	Champagne, France	\$126

## 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	\$50

## 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
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
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## Cabernet

Hahn	Monterey, California	\$35
Silver Palm	North Coast, California	\$43
Montes Alpha	Colchagua Valley, Chile	\$60
B.R. Cohn 'Silver Label'	Sonoma, California	\$56
Hess	North Coast, California	\$50
Seven Falls	Wahluke Slope, Washington	\$39
Justin	Paso Robles, California	\$63

# *Audio Visual & Décor Rental*

Screen	\$30
LCD Projector	\$100
Podium & Wireless Microphone	\$50
Lavaliere Microphone	\$100
Gold, Silver or Bronze Chargers	\$1.50 per
Champagne Wall	\$100

## *Complimentary Décor*

Ivory, White, or Black Tablecloths and Napkins

Electronic Candle Votives

66in Round Tables

Mahogany Chivari Chairs

6ft & 8ft Rectangular Tables

Cocktail Tables

Up-lights

China, Glassware & Flatware

iPod with Playlist

*Menus and prices are subject to change without notice. Prices are subject to service charge and applicable sales tax.*