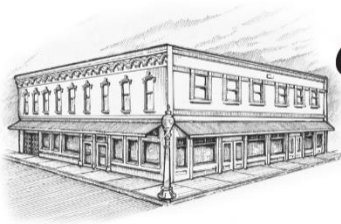


Rick's 110



Rick's
CHOPHOUSE
AT THE 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, Pico de Gallo, Cotija	\$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, Crostini	\$4
Grilled Beef Skewer with Chipotle BBQ Sauce, Scallions*	\$5
Blackened Chicken Skewer with Citrus Cream, Chives*	\$3
Toasted Coconut Chicken Skewer with Lavender Honey Glaze	\$4
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*	\$3
Soup Shooters (Tomato Basil, Loaded Baked Potato, or Chicken Tortilla)*	\$3
Sweet Potato Fries with Truffle Aioli in a Mini Cordial Glass*	\$3

Passed Chilled Hors d'oeuvres

Pricing per piece

**Gluten Free, S - Seasonal*

Mini Antipasto Cup with Salami, Provolone, Olive, Pickle, Balsamic Reduction, Cracker	\$5
Prosciutto-Wrapped Asparagus with Béarnaise*	\$3
Melon, Yellow Tomato, Prosciutto, Mozzarella, Balsamic in a Mini Martini Glass* S	\$4
Spicy Chicken Tortilla Chip with Pico de Gallo and Cotija Cheese*	\$2
Shrimp Salad in a Cucumber Cup*	\$4
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*	\$2
Marinated Tomato, Buffalo Mozzarella, Micro Basil, Balsamic Glaze, Toast	\$2
Melon, Yellow Tomato, Mozzarella, Balsamic in a Mini Martini Glass* S	\$4

Cocktail Reception

Displayed Hors d'oeuvres

Pricing per person

Gourmet Guacamole	\$6
Choice of Toppings: Cotija, Cilantro, Grape Tomatoes, Red Onion, Roasted Corn, Jalapeños, House-made Blackened Tortilla Chips	
Artisanal Cheese Display	\$8
Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts and Assorted Crackers	
Antipasto	\$8
Charcuterie, Olive Tapenade, Roasted Red Peppers, Marinated Mushrooms, Caramelized Onions, Artichoke Hearts, Bruschetta	
Southwestern Hummus	\$3
Roasted Red Pepper, Garlic, Warm Pita Chips	
Texas Caviar	\$3
Black Eye Peas with Jalapeno, Tomato, Cilantro, Onion, House-made Blackened Tortilla Chips	
Spinach & Artichoke Dip	\$5
Creamy Béchamel with Spinach, Artichokes, Garlic, Cream Cheese, Parmesan, Buttered Breadcrumbs, House-made Blackened Tortilla Chips	
Hot Crab Dip	\$6
Jumbo Lump Crab with Goat Cheese, Texas Caviar, House-made Blackened Tortilla Chips	
Warm Pimento Cheese Dip	\$5
Cheddar Cheese with Pimento Pepper, Cilantro, Ham, House-made Blackened Tortilla Chips	
Seafood Platter	\$MP
Alaskan King Crab Legs, Colossal Lump Crab Meat, Jumbo Shrimp, Oysters	
Cold Smoked Salmon	\$8
Capers, Red Onion, Eggs, Grain Mustard, Remoulade, Tarragon Cream Cheese & Crostini	
	<i>*Minimum of 15</i>

Buffet Options

Salad Selections

Pricing based on half portion of the plated salads

Pricing is per person | Maximum of 40 guests for a buffet in 110

Field Greens	\$5
Roasted Grapes, Feta, Spiced Pecans, Balsamic Vinaigrette	
Caesar	\$5
Hearts of Romaine, Buttered Breadcrumbs, Parmesan, Creamy Caesar Dressing	
Spinach	\$5
Baby Spinach, Bacon, Pepper Jack Cheese, Pickled Red Onion, Bacon Vinaigrette	
Chophouse	\$7
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	
Heirloom Tomato	\$7
Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, Balsamic Reduction	

Protein Selections

Served with Petite Rolls and Herb Butter

Pricing is per person

Mediterranean Chicken	\$12
Pan Seared Chicken Breast, Lemon Caper Butter Sauce, Crispy Pancetta, Artichokes, Cherry Tomatoes, Parsley Puree - Add Shrimp for \$3	
Tuscan Chicken	\$12
Grilled Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce – Add Shrimp for \$3	
Herb Crusted Airline Chicken	\$12
Lemon Herb Marinated Chicken with Lemon-White Wine Butter Sauce	
Pan Seared Salmon	\$19
Citrus Butter, Chili Oil	
Herb Roasted Pork Tenderloin	\$14
Applewood Smoked Bacon Jus or Chipotle BBQ Sauce	
Bacon Wrapped Pork Tenderloin	\$16
Applewood Smoked Bacon, Sage Butter	
Roasted Sirloin	\$17
Red Wine Demi	
Slow Smoked Brisket	\$15
Chipotle BBQ Sauce	
5oz Jumbo Lump Crab Cake	\$16
Roasted Corn & Crawfish Bisque, Wilted Spinach	
Pan Seared Red Fish	\$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 **\$14**

Choice of Cranberry Sauce or Peach Chutney

Bacon Wrapped Pork Tenderloin **\$16**

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 **\$21**

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 \$3*

Mac & Cheese Station **\$13**

Assorted Toppings: 3 Cheese Sauce, Red Onions, Assorted Peppers, Tasso Ham, Applewood Smoked Bacon, Diced Chicken, Crawfish, Tabasco, Breadcrumbs - *Add Lobster for \$3 | Add Goat Cheese \$2*

Slider Station **\$11**

Served on Mini Egg Buns

Choice of two

Beef Patty with Pepper Jack or Yellow 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**

French Toast Sandwich with Smoked Turkey, Ham, Swiss Cheese, Cranberry Jalapeno Jelly Tomato

Basil Soup with a Parmesan Crisp

Display Stations

Pricing per person

Potato Station	\$9
<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	
Street Corn Station	\$6
<i>Roasted Mini Corn on the Cob with Assorted Toppings:</i> Cotija Cheese, Cilantro, Green Onion, Applewood Smoked Bacon, Chipotle Mayo, Garlic Butter, Sriracha	
Street Taco Station	\$11
<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	
Caesar Salad Station	\$9
<i>Assorted Toppings:</i> Parmesan, Buttered Breadcrumbs, Grape Tomatoes, Creamy Caesar Dressing Served with Romaine Hearts	
Wedge Salad Station	\$9
<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	\$5
Garlic Whipped Potatoes	\$5
Sour Cream Bacon Smashed Potatoes	\$5
Whipped Sweet Potatoes, with Candied Pecans and Brown Sugar	\$5
Creamy Parmesan Risotto	\$5
Goat Cheese and Scallion Risotto	\$5
Creamed Spinach	\$5
Sautéed Spinach with Lemon Juice	\$5
Sautéed Broccolini - S	\$5
Broccolini with Béarnaise - S	\$5
Home-style Macaroni & Cheese	\$5
Zucchini Gratin	\$5
Glazed Baby Carrots	\$5
Roasted Cauliflower with Herbs - S	\$5
Roasted Brussel Sprouts with Bacon - S	\$5
Warm Potato Salad	\$5
Seasonal Succotash	\$5
Sauteed Mushrooms	\$5
Seasonal Vegetables	\$5
Roasted Red Potatoes	\$5
Brown Rice	\$5
Corn Rice	\$5
Refried Beans	\$5

Sweet Stations

Pricing per person

Coffee Station	\$4
Cinnamon, Flavored Creamers, Biscotti	
Hot Cocoa Bar	\$7
Hot Chocolate, Shaved Chocolate, White Chocolate Chips, Caramel Chips, Marshmallows, Whipping Cream, Cherries	
Viennese Table & Coffee Station	\$11
<i>Minimum of 50 people</i>	
Assorted Miniature Pies, Fresh Seasonal Fruit Cups, Assorted Cheesecake Bites, Coffee, Cinnamon, Flavored Creamers, Biscotti	
Ice Cream Sandwich Station	\$10
Homemade Chocolate Chip Cookies, Whipped Cream with a Choice of Chocolate, Vanilla or Strawberry Ice Cream	
Float Station	\$10
Small bottles of Coke, Root Beer & Cream Soda, Vanilla Bean Ice Cream, Whipped Cream, Cherries	

Dessert Table

Pricing per piece

Mini Cookies	\$1
Chocolate Chip, M&M, Peanut Butter or Sugar	
Mousse in a Mini Cordial Glass	\$4
Chocolate or Raspberry	
Crème Puffs	\$2
Chocolate Drizzle	
Cheesecake Bites	\$2
Assorted	
Mini Crème Brulée	\$5
Fresh Seasonal Berries	
Mini Pie Tarts	\$3
Pecan or Key Lime	
Fresh Fruit in a Cordial Glass	\$3
Mini Seasonal Cobblers	\$5

Beverages	\$3
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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

Balsamic Reduction

\$7

Intermezzo

Citrus Sorbet, Prosecco, Mint

\$5

2oz Jumbo Lump Crab Cake

Seared with Wilted Spinach, Roasted Corn-Crawfish Bisque

\$10

Blackened Barbeque Shrimp

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

\$12

Jumbo Shrimp Cocktail in Cordial Glass

2 Jumbo Gulf Shrimp with Cocktail Sauce, Remoulade, Horseradish

\$12

Beef Skewers

Seasonal Vegetables, Sweet & Spicy Glaze, Micro Cilantro

\$9

Sliced Beef Tenderloin

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

\$9

Portabella Skewers

Seasonal Vegetables, Sweet & Spicy Glaze, Micro Cilantro

\$7

Soups

Pricing per person

Served with Warm Bread & Whipped Butter

Select One

Lobster Bisque

Scallion Wing

\$7

Tomato Basil Soup

Parmesan Crostini

\$6

Rosa's Tortilla Soup

Cotija, Avocado, Lime, Tortilla Strips

\$6

Salads

Pricing per person

Served with Warm Bread & Whipped Butter

Select One

Field Greens

\$9

Roasted Grapes, Feta, Spiced Pecans, Balsamic Vinaigrette

Caesar

\$9

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

Spinach

\$9

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

Wedge

\$11

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

Heirloom Tomato Salad

\$12

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

Chophouse

\$12

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

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

\$22

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

Herb Breadcrumb Crusted Chicken Breast

\$21

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

Mediterranean Chicken

\$21

Pan Seared Chicken Breast, Creamy Parmesan Risotto, Garlic Green Beans, Lemon Caper Butter Sauce, Crispy Pancetta, Artichokes, Cherry Tomato, Parsley Puree - *Add Shrimp for \$3*

Tuscan Chicken

\$21

Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce, Garlic Whipped Potatoes, Seasonal Vegetables - *Add Shrimp for \$3*

Orange Chicken

\$19

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

Poblano Sour Cream Chicken Enchiladas

\$17

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

Pork

Pork Tenderloin

\$23

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

Bacon Wrapped Pork Tenderloin

\$26

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

Seafood

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

Beef

All steaks will be prepared medium

Filet	\$42
Garlic Whipped Potatoes, Garlic Green Beans, Red Wine Demi-glace	
Petite New York Strip	\$41
45 Day Dry Aged, Porcini Panko Crust, Baby Glazed Carrots, Potato Purée, Wild Mushroom Butter	
Prime Rib	\$49
Slow Roasted, Sautéed Baby Carrots, Sour Cream and Bacon Redskin Smashed Potatoes Au Jus, Creamy Horseradish, Micro Greens	
Filet 'Carpenter'	\$45
Stuffed with Fried Jumbo Shrimp, Garlic Whipped Potatoes, Baby Carrots, Creole Mustard Hollandaise	
Chili Relleno	\$20
Grilled Poblano Pepper filled with Seasoned Ground Beef & Pepper Jack Cheese, Roasted Corn Rice, Refried Beans, Ranchero Sauce	

Dual Entrees

Filet & Seabass	\$55
Grilled Beef Filet with Red Wine Demi-glace and Sea Bass with Citrus Butter, Served with Garlic Whipped Potatoes and Carrots	
Filet & Salmon	\$48
Grilled Beef Filet with Red Wine Demi-glace and Pan Seared Salmon with Margarita Butter, Served with Seasonal Vegetables and Creamy Parmesan Risotto	
Filet & Herb Crusted Chicken	\$40
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	
Filet & Tuscan Chicken	\$41
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	\$12
Jumbo Lump Crab Meat	\$16
Sautéed Mushrooms	\$8

Vegetarian

**Vegan*

Pasta Puttanesca **\$11**

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

Portabella Wellington **\$26**

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

Vegetarian Burger **\$15**

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

Cauliflower Steak* **\$19**

Grilled Cauliflower, Saffron Risotto, Green Beans, Smoked Carrots, Arugula Vinaigrette, Micro Arugula

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

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

Desserts

Select One

Amaretto Crème Brulée **\$8**

Almond Biscotti

Warmed Bread Pudding **\$8**

Orange Vanilla Ice Cream

Texas Pecan Pie **\$9**

Whiskey Chocolate Sauce, Mexican Vanilla Bean Ice Cream

Grandma's Key Lime Pie **\$9**

Meringue, Coffee Reduction

Chocolate Mousse **\$6**

Sweetened Whipped Cream, Fresh Berries

Mixed Seasonal Berries **\$10**

Lightly Sweetened Whipped Cream

Cheesecake **\$7**

Seasonal Berries

Chocolate Tart **\$8**

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

Premium Beer \$7
Stella Artois, Shiner Bock, Heineken, Blue Moon, Sam Adams, Dos XX, Modelo

Event House Liquor \$7
Vodka, Rum, Gin, Tequila, Bourbon, Scotch

Well Liquor \$8
Vodka: Dripping Springs, Deep Eddy, Titos
Rum: Bacardi, Captain Morgan, Malibu
Gin: Bombay
Tequila: Jose Cuervo Gold
Bourbon: Canadian Club, Seagram's 7, Jim Beam

Call Liquor \$9
Vodka: Stoli, Ketel One
Gin: Beefeaters, Bombay Sapphire
Tequila: Milagro Silver, Hornitos Reposado
Bourbon: Jack Daniels
Scotch: J&B Scotch

Premium Liquor \$10
Vodka: Grey Goose, Belvedere
Gin: Tanqueray, Hendricks
Rum: Papas Pilar Blonde
Tequila: Blue Nectar Reposado
Bourbon: Makers Mark, Crown Royal, Jameson
Scotch: Chivas

Super Premium Liquors \$11
Vodka: Stoli Elit
Rum: Pilar Dark
Gin: The Botanist
Tequila: 1800 Silver, Herradura Reposado
Bourbon: TX Whiskey, TX Bourbon, Templeton Rye
Scotch: Johnnie Walker Black, Dimple Pinch

Bourbon/Whiskey: Woodford Reserve, Angel's Envy \$12
Scotch: Glenfiddich

Tequila: Patron Silver, Casamigos Reposado \$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*

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
Served in Rocks Glass

Grand Margarita Citrus-Infused Tequila, Orange Liqueur, Orange Juice, Lime Juice, Agave Nectar, Citrus Zest Salt Rim, Citrus Wheel	\$145
Seasonal Market Margaritas	\$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	

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

Chateau Ste. Michelle	Columbia Valley, Washington	\$35
Toasted Head	Mendocino County, California	\$43
Landmark	Sonoma, California	\$50
Chamisal, 'Stainless'	Central Coast, California	\$43
Clos du Bois	Russian River Valley, California	\$50

Sauvignon Blanc

Matua Valley	Marlborough, New Zealand	\$39
Chateau St. Michelle	Horse Heaven Hills, Washington	\$43
Simi	Sonoma County, California	\$43
Oyster Bay	Marlborough, New Zealand	\$53

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	\$65

Alternative White

Angove 'Nine Vines', Moscato	South Australia	\$39
Dr. Loosen Bros., Riesling	Bernkastel/Mosel, Germany	\$35

Rosé

Miraval 'Studio', Rose	Correns, France	\$47
Westmount, Pinot Noir Rosé	Willamette Valley, Oregon	\$60

Pinot Noir

Meiomi	Monterey, California	\$53
A to Z	Willamette Valley, Oregon	\$51

Merlot

Tilia	Mendoza, Argentina	\$32
Chateau St. Michelle 'Indian Wells'	Columbia Valley, Washington	\$56

Alternative Red

Terrazas 'Altos del Plata', Malbec	Mendoza, Argentina	\$43
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Cabernet

Hahn	Monterey, California	\$39
Silver Palm	North Coast, California	\$46
Montes Alpha	Colchagua Valley, Chile	\$60
B.R. Cohn 'Silver Label'	Sonoma, California	\$53
Hess	North Coast, California	\$50

Audio Visual & Décor Rental

Screen	\$30
LCD Projector	\$100
Podium & Wireless Microphone	\$50
Lavaliere Microphone	\$100
Champagne Wall	\$100
Mahogany Chivari Chairs	\$2 per chair

Complimentary Décor

Ivory, White, or Black Tablecloths and Napkins

Electronic Candle Votives

Champagne, Gold or Silver Chargers

6ft & 8ft Rectangular Tables

Cocktail Tables

China, Glassware & Flatware

iPod with Playlist