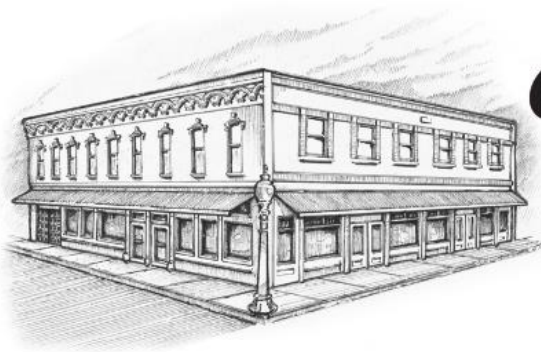


*Group
Dinner Menu*



Rick's
CHOPHOUSE
AT THE GRAND HOTEL & BALLROOM

Cocktail Reception

Passed Hot Hors d'oeuvres

Pricing per piece, must order by the dozen.

**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, Sourdough 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, must order by the dozen.

**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 Fraîche, 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, must order at least 10 portions of any selection.

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>

Plated Dinner Selections

Plated Option 1

Family Style Appetizer

(Client must choose 1 selection for the group)

Calamari *or* Crab Dip

Salad

(Client must choose 1 selection for the group)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad

Entrée Selections

Herb Crusted Airline Chicken

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

~

Salmon

Chili Powder Seared, Garlic Whipped Potatoes, Garlic Green Beans, Citrus Butter, Chili Oil,
Primavera, Candied Orange Wheel

Dessert

(Client must choose 1 selection for the group)

Texas Pecan Pie, Key Lime Pie, or Chocolate Tart

\$52 per person

Recommended Wine Pairings

Chamisal 'Stainless', Chardonnay	\$39 per bottle
Simi, Sauvignon Blanc	\$35 per bottle

Plated Option 2

Appetizer

2oz Jumbo Lump Crab Cake

Salad

(Client must choose 1 selection for the group)

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

Entrée Selections

Salmon

Chili Powder Seared, Garlic Whipped Potatoes, Garlic Green Beans, Citrus Butter, Chili Oil,
Primavera, Candied Orange Wheel

~

Flat Iron*

Garlic Whipped Potatoes, Garlic Green Beans, Verde Hollandaise

Dessert

(Client must choose 1 selection for the group)

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

\$58 per person

Recommended Wine Pairings

Matua Valley, Sauvignon Blanc	\$39 per bottle
Terrazas 'Altos de Plata', Malbec	\$39 per bottle

**All steaks are served Medium if there are more than 18 guests*

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

Plated Option 3

Appetizers

(Client must choose 1 selection for the group)

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

Salad

(Client must choose 1 selection for the group)

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

~

Salmon

Chili Powder Seared, Garlic Whipped Potatoes, Garlic Green Beans, Citrus Butter, Chili Oil,
Primavera, Candied Orange Wheel

~

Filet*

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

Dessert

(Client must choose 1 selection for the group)

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

\$65 per person

Recommended Wine Pairings

Chamisal 'Stainless', Chardonnay	\$39 per bottle
Angeline, Pinot Noir	\$47 per bottle

Plated Option 4

Appetizers

(Client must choose 1 selection for the group)

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

Salad

(Client must choose 1 selection for the group)

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

Entrée Selections

Sea Bass

Garlic Whipped Potatoes, Baby Carrots, Citrus Butter

~

Filet*

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

Dessert

(Client must choose 1 selection for the group)

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

\$72 per person

Recommended Wine Pairings

Masi 'Masianco', Pinot Grigio	\$43 per bottle
Silver Palm, Cabernet Sauvignon	\$43 per bottle

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Plated Option 5

Appetizers

(Client must choose 2 selections)

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

Salad

(Client must choose 1 selection for the group)

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

~

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

(Client must choose 1 selection for the group)

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

\$75 per person

Recommended Wine Pairings

Landmark, Chardonnay	\$51 per bottle
Justin, Cabernet Sauvignon	\$63 per bottle

Vegetarian Selections

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

**Vegan*

Appetizers

Portabella Skewers

Seasonal Vegetables, Sweet and Spicy Glaze

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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, Swiss 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, Arugula Vinaigrette, Micro Arugula

~

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

Premium Beer \$6

Stella Artois, Shiner Bock, Heineken, 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: Bombay Sapphire, Tanqueray

Tequila: Milagro Silver, Hornitos Reposado

Bourbon: Jack Daniels

Scotch: J&B Scotch

Premium Liquor \$10

Vodka: Grey Goose, Belvedere

Gin: Hendricks

Rum: Papas Pilar Blonde

Tequila: 1800 Silver

Bourbon: Makers Mark, Crown Royal, Woodford Reserve

Scotch: Chivas

Super Premium Liquors \$11

Vodka: Stoli Elit

Rum: Pilar Dark

Gin: The Botanist

Tequila: Herradura Reposado

Bourbon: TX Whiskey, TX Bourbon

Scotch: Johnnie Walker Black, Dimple Pinch

Bourbon/Whiskey: Woodford Double Oaked, Angel's Envy, Templeton Rye \$12

Scotch: Glenfiddich

Tequila: Patron Silver, Casamigos Reposado \$12

Wine List

		Bottle
Sparkling Wine		
Mionetto, Prosecco	Treviso, Italy	\$59
Chardonnay		
Landmark	Sonoma, California	\$51
Chamisal, 'Stainless'	Central Coast, California	\$39
Boen	Monterey, California	\$43
Sauvignon Blanc		
Matua Valley	Marlborough, New Zealand	\$39
Simi	Sonoma County, California	\$35
Pinot Grigio / Gris		
La Crema, Pinot Gris	Monterey, California	\$46
Masi 'Masianco', Pinot Grigio	Venezie, Italy	\$43
Alternative White		
Angove 'Nine Vines', Moscato	South Australia	\$35
Dr. Loosen Bros., Riesling	Bernkastel/Mosel, Germany	\$35
Rosé		
Miraval 'Studio', Rose	Correns, France	\$31
Pinot Noir		
Meiomi	Monterey, California	\$55
Angeline	Willamette Valley, Oregon	\$47
Merlot		
Tilia	Mendoza, Argentina	\$32
Murphy Goode	North Coast, California	\$39
Petite Sirah		
Guenoc	Lake County, California	\$39
Alternative Red		
Terrazas 'Altos del Plata', Malbec	Mendoza, Argentina	\$39
Pasqua Passimento Rossa	Veneto, Italy	\$35
Boneshaker, Zinfandel	Lodi, California	\$43
Mouton Cadet 'Reserve', Bordeaux	Pauillac, Left Bank	\$39
Smith & Hook, Meritage	Central Coast, California	\$47
Cabernet		
Hahn	Monterey, California	\$35
Silver Palm	North Coast, California	\$43
Penfolds Max's	South Australia	\$51
Justin	Paso Robles, California	\$63

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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

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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	

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