



## Catering Menu

**10 Guest Minimum – Bellow Minimum Add \$35.00**

**No Replenishment. Prices are Per Person. Tax and 19% Gratuity will be added.**

### Breakfast Selections

#### Continental Breakfast

Freshly Brewed House Coffee, Decaf, Orange Juice, Hot Tea  
Breakfast Pastries and Bagels with Cream Cheese  
Sweet Butter and Assorted Jellies  
\$9.95

#### Continental Add On Items:

Fresh Fruit Platter \$4.00  
Granola Bars \$2.50  
Yogurt \$2.95  
Milk \$3.00

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#### Alamo Breakfast Buffet

Freshly Brewed House Coffee, Decaf, Orange Juice, Hot Tea  
Scrambled Eggs w/ Bacon or Sausage, Breakfast Potatoes and Biscuits  
Fresh Fruit Cocktail  
\$15.95

#### San Antonio Breakfast Taco Bar

Freshly Brewed House Coffee, Decaf, Orange Juice, Hot Tea  
Scrambled Eggs w/Bacon, Scrambled Eggs w/Chorizo, Refried Beans, Potatoes  
Warm Flour Tortillas, Salsa, Cheese and Sour Cream  
\$16.95

#### Plated Executive Breakfast

Freshly Brewed House Coffee, Decaf, Orange Juice, Hot Tea  
Eggs Benedict with Picos Hash Browns, Bacon  
Grilled Fruit Kabobs and Warm Muffin Assortment  
\$22.00



### Group Breakfast Ala Carte

<b>Fresh Brewed Coffee Urn.....</b>	<b>\$42.00</b>
25 Guests / Replenishment \$22.00	
<b>Fresh Brewed Decaf Urn.....</b>	<b>\$42.00</b>
25 Guests / Replenishment \$22.00	
<b>Fresh Brewed Coffee Pot.....</b>	<b>\$24.00</b>
8-10 Guests / No Replenishment	
<b>Fresh Brewed Decaf Coffee Pot.....</b>	<b>\$24.00</b>
8-10 Guests / No Replenishment	
<b>Pitcher of Orange or Cranberry Juice.....</b>	<b>\$11.25</b>
<b>Pitcher of Whole or Skim Milk.....</b>	<b>\$14.00</b>
<b>Milk Pint -Individual (8 Min.).....</b>	<b>\$14.00</b>
<b>Bottled Water.....</b>	<b>\$3.00</b>
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<b>Bran or Blueberry Muffins (12).....</b>	<b>\$34.00</b>
<b>Assorted Danish (12).....</b>	<b>\$36.00</b>
<b>Bagels and Cream Cheese (12).....</b>	<b>\$36.00</b>
<b>Fruit Platter.....</b>	<b>\$34.00</b>
10 Guests	
<b>Fruit Cocktail Cups (12).....</b>	<b>\$36.00</b>
<b>Breakfast Bars (12).....</b>	<b>\$27.00</b>
<b>Scrambled Eggs.....</b>	<b>\$42.00</b>
10 Guests/ Schafer Dish	



## Lunch Selections

**10 Guest Minimum – Bellow Minimum Add \$35.00**

**Pasta Buffet – 25 Guest Minimum**

**No Replenishment. Prices are Per Person. Tax and 19% Gratuity will be added.**

### **Plaza Deli Buffet**

Assortment of Chef Select Deli Meats and Cheeses  
Lettuce, Tomato, Onions, Sweet Pickles, Mustard & Mayo  
White, Wheat and Rye Breads  
Potato Salad & Assorted Chips  
Cookies and Brownies  
Iced Tea & Coffee Station  
\$14.00

### **Italian Club Sandwich – Plated or Boxed**

Served on Brioche Bread with Chips and Pickle  
Field Green Salad with Feta Cheese, Apple Match Sticks and Cranberries  
Garlic Ranch Dressing  
Chef Selected Dessert  
Iced Tea and Coffee / Soda Substituted in Box Lunch  
\$12.95

### **San Antonio Mexican Buffet**

Tex-Mex Salad, Pico de Gallo and Warm Tortillas  
Cheese Enchiladas with Mexican Rice and Borracho Beans  
Carrot Cake  
Iced Tea and Coffee  
\$14.00 Lunch/ \$21.00 Dinner (Dinner -Min. 25 Guests)  
Add \$3.00 for: Chicken Enchiladas or Beef Enchiladas  
Add: \$6.00 for Cheese, Chicken, and Beef Combination

### **Pasta Buffet**

Classic Caesar Salad with Croutons  
Penne Pasta with Sausage, Mushrooms, Spinach and Ricotta  
Spaghetti with Pancetta Ham, Tomatoes and Mushrooms  
Grilled Chef Select Seasonal Vegetables  
Garlic Bread  
Cheese Cake with Raspberry Sauce  
Iced Tea & Coffee  
\$19.95 Lunch / \$23.00 Dinner



## Lunch Continued...

### Executive Lunch – Plated

Field Greens Salad with House Vinaigrette  
 Grilled Chicken Breast with Cream of Mushroom Sauce  
 Mashed Potatoes and Grilled Vegetables  
 Fresh Baked Dinner Rolls  
 Carrot Cake  
 Iced Tea & Coffee  
 \$18.95 Lunch

Add Petit Filet 4oz // \$6.00  
 Add Chef Select Fish // \$6.00  
 Add Shrimp 4 // \$6.00

### Ala Carte Lunch Beverages for Group Purchase – Lunch Service

Bottled Water.....	\$3.00
Soda.....	\$2.25
Lemonade.....	\$2.25
House Wines/Glass.....	\$4.75
Sangria/Glass.....	\$4.75
Domestic Beer.....	\$2.75
Import Beer.....	\$3.00
Lunch Bartender.....\$75 / 2 Hours .....	\$225.00 Beverage Minimum



## Dinner Menu

### Italian Buffet

Classic Caesar Salad with Croutons  
Penne Pasta with Sausage, Mushrooms, Spinach and Ricotta  
Spaghetti with Pancetta Ham, Tomatoes and Mushrooms  
Grilled Chicken Breast – Lemon Garlic Butter  
Grilled Chef Select Seasonal Vegetables  
Garlic Bread  
Cheese Cake with Raspberry Sauce  
Iced Tea & Coffee  
\$26.00

### Mexican Buffet

Mixed Green Salad with Cilantro Vinaigrette  
Beef or Chicken Fajitas  
Vegetable Enchiladas – Poblano Sauce  
Mexican Rice and Borracho Beans  
Flour Totrillas, Pico de Gallo, Guacamole, Sour Cream  
Cheese Cake or Carrot Cake  
Iced Tea and Coffee  
\$25.00

### Premium Buffet

Field Greens Salad with House Vinaigrette  
Grilled Chicken Breast with Lemon Capers Butter Sauce  
Mashed Potatoes and Grilled Vegetables  
Fresh Baked Dinner Rolls  
Carrot Cake and Cheesecake  
Iced Tea & Coffee  
\$27.95

Add Prime Rib \$7.00 / Substitute Entrée \$32.00



## Dinner Continued

### Executive Dinner – Plated

Field Greens Salad with White Balsamic Dressing  
Filet with Béarnaise Sauce  
Three Cheese Mashed Potatoes  
Grilled Seasonal Vegetables  
New York Style Cheese Cake  
Iced Tea and Coffee  
\$27.00

### Presidents Club Dinner – Plated

Choice of One Salad  
*Caesar Salad, Garden Greens, Greek Salad, Tomato Salad*

Choice of One Entrée  
*Shrimp and Crab Stuffed Filet, Blackened Sirloin Steak with Diego's Sauce,  
Shrimp and Ricotta Cheese Stuffed Filet, Baked Penne Pasta Casserole, Vegan Entree*

Choice of Add On  
*Chicken Breast \$4.25  
Jumbo Shrimp (3) \$5.25*

Choice of One Side  
*Parmesan Scallion Polenta Cake, Rosemary Potatoes, Smoked Gorgonzola Potatoes,  
Capelin Pasta with Lemon Butter Sauce, Wild Rice, Cilantro Rice*

Choice of One Vegetable  
*Green Beans, Asparagus, Zucchini Squash, Seasonal Vegetable Melody, Grilled Tomatoes*

Choice of one Dessert  
*Cheese Cake, Carrot Cake, Chocolate Mocha Cake, Tiramisu, Fruit Tart, Tres Leches*

Beverages  
*Iced Tea and Coffee*

\$36.00  
Wine Dinner \$46.00/ 2 Glasses of House Wine with Dinner



# Carving Stations

Served Per 25 Guests

These items below are served with silver dollar rolls.

Turkey Breast.....	\$175
Bone in Ham.....	\$225
Prime Rib.....	\$285
Salmon.....	\$285

Items below available with carving service

Mashed Potatoes.....	\$75
Scalloped Potatoes.....	\$85
Roasted Rosemary Potatoes.....	\$89
Grilled Squash.....	\$78
Roasted Asparagus.....	\$100
Mini Vegetable Skewers.....	\$98
Eggs Benidict.....	\$175
Assorted Cheese Platter.....	\$75
Assorted Fruit Platter.....	\$88
Fruit and Cheese Platter.....	\$115
Spinach and Artichoke/Pita Chips.....	\$89
Pasta and Vegetable Salad.....	\$69

### Mashed Potato Bar

20 Guest Minimum/\$16.00 Per Guest

### Live Action Station

Mashed Potatoes Piped Into Martini Glasses

Your Self Served Toppings

*Bacon, Cheese, Scallions, Tomatoes, Bell Peppers, Capers, Shrimp, Chicken, Grapes, Grilled Asparagus Tips – and more.*



## Hors d' Oeuvres

25 Pieces Prepared

Bacon Wrapped Scallops.....	\$78
BBQ Shrimp Skewers.....	\$125
Shrimp Quesadillas.....	\$78
Stuffed Mushrooms.....	\$87
Chicken Teriyaki .....	\$99
Beef Kabobs.....	\$125
Brochettes with Tomato Basil.....	\$30
Egg Rolls.....	\$55
Flautas.....	\$55
Mini Stuffed Empanadas.....	\$62

**Sales Tax 8.125% and Gratuity 19% will be added to your total invoice.**

**72 Hour Food & Beverage Cancellation Notice will apply.**

**100% of Invoice Due 72 Hours Prior to Event.**

**Set Up and Other Fee Applies To All Social/Catering Only Events**

**For Room Rentals See Sales Manager/Contract**

### SET UP

Up to 10 Guests.....	\$75
10 -25 Guests.....	\$125
25 -50 Guests.....	\$225
50 -100 Guests.....	\$295
100 –Plus Guests.....	\$325

### CARVER/ LIVE STATION

Per Station.....	\$50
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### BAR SET UP

Cash Bar.....	\$75
Open Bar.....	N/C
Bartender/ 3 Hrs.....	\$125
Bar Minimum.....	\$275