

Welcome

Congratulations on booking your most special event at Briscoe Manor. We are so happy to have you here. Behind the Bash Catering & Events is the exclusive caterer at Briscoe Manor. We are so excited to be a part of your day. Please let any of our staff know if there is anything we can do to make your day and your planning process absolutely perfect... we are here for you!!!

Outside of the menus, we know you might have some questions on how this all works (policies and procedures, etc.), so we have put together a list of FAQ's (Frequently Asked Questions) and the answers to help in that process. Again, if there is something you have questions about that you don't see answered here or in our menu packet, please just give us a call or shoot us an e-mail! Can't wait to meet you!

-The Staff of BTB

Behind the Bash Catering & Events

is comprised of several chefs, devoted foodies, creative designers, superb servers, and professional managers; all seasoned hospitality personnel with a love for all things gourmet. We are here to make your dream a reality!!

Cuisine

The flags of five nations have flown over Texas. It was even its own republic at one time. So it makes sense that Texas stands alone as a culinary region in itself. Once you visit Briscoe Manor, you will understand... this is Texas. We feel blessed to be located in such a great place with an abundance of fresh local ingredients and such a wide range of flavors, enabling our chefs to create some of the best food you'll ever put in your mouth... guaranteed. So sit back, relax and have fun with food while our chefs create a culinary experience your guests will talk about for years to come.

Creating Your Menu

We have put together a few buffet menu packages, but please don't feel that you are tied down to just these choices. We are food geeks and would love to talk to you about creating a custom menu for your event!

All Buffets are inclusive of your event supervisor and wait staff on a 4 hour event. Additional staff may be required on certain stations and/or additional service requirements.

Our "Seated Dinners" are all synchronized service only. Each menu is custom designed with your catering consultant and our Executive Chef. The staffing requirements vary per event based on number of courses, table set-up and guest count.

Event Design

Our catering and event consultants come to you with years of industry experience and are available to assist you in planning your menu and design for your most special event. We stay on top of our industry to bring the hottest trends to your event to add that "wow" factor everyone craves

Services

All of Behind the Bash catering packages includes "standard linen package", fine china, flatware, serving equipment, buffet tables, and decorations for the buffet stations. Ask your consultant about additional décor and equipment we may have available.

Frequently Asked Questions

I just signed a contract with Briscoe Manor. What comes next?

A representative from Behind the Bash Catering Events will contact you within 30 days to make sure you receive a catering contract.

When should I meet with a catering consultant?

You should schedule a consultation with Behind the Bash to plan your menu and design. You can schedule the catering consultation for any time from the date your contract is signed with Briscoe Manor to one month before your event. This meeting must take place, at the latest, **one month** before your event.

When do we get to sample menu items?

Behind the Bash and Briscoe Manor host Grand Tasting events throughout the year which are complimentary for our booked clients. You will receive notice of upcoming dates.

Where is your kitchen located?

Behind the Bash's kitchen is on-site at Briscoe Manor. This ensures that the food for your event is the freshest possible.

What is your payment schedule?

There is a 50% catering deposit due within 90 days of the date your contract with Briscoe Manor is signed.

Final balance and guest count are due two weeks prior to your event date.

When do I need to give a final guest count to Behind the Bash?

Final headcount is due two weeks before event date.

What happens if fewer (or more) guests actually attend my event than expected?

Once your final guest count is given to us 2 weeks prior to your event, you can not decrease your guest count. You may add guests up until 1 week prior to your event. If more guests show at your event, you will be charged accordingly and balance must be paid before event concludes.

Do you prepare an 'overage' for my event?

Yes. Our standard policy is to prepare enough food for 5% more people than the confirmed guest count

What is the tax rate charged on taxable items?

The sales tax rate is 6.25% on food, labor and rentals. The sales tax rate on alcohol, beer, wine and beverages is 8.25%.

What is the service charge rate?

There is a 20% service charge applied to all catering contracts. The service charge covers your basic event staff (supervisor, wait staff, chefs) and includes a 10% damage & use waiver on the equipment (linens, china, glassware, flatware, etc.).

What form of payment do you accept?

We accept Cash, Personal Check, Money Order, Cashier's Check.

Can we take home leftover food?

Unfortunately, for insurance reasons, we cannot allow food to leave the premises once it has been out on a buffet.

Do you package to go for the Bride and Groom?

Absolutely! You will receive a 'honeymoon care package' to take with you when you leave your event.

Is there a cake cutting fee? No

How do you calculate per-person charges for children?

10 yrs and younger - Half-price on the menu or a Kid's Meal @ \$14.95 and \$6 non-alcoholic beverage.

11 to 20 - Full-price menu and \$5 non-alcoholic beverage.

21 and over - Full-price on menu and bar.

MENU

All pricing is listed for a Saturday evening event.
We offer our menus at \$4 less per person on all other event days.

Buffet I

\$40

One Appetizer Selection from Group One
One Appetizer Selection from Group Two
One Salad or Soup Selection
One Group One Entrée *or* One Signature Carving Selection
Two Selections from "Sides and Such"

Buffet II

\$46

One Appetizer Selection from Group One
One Appetizer Selection from Group Two
One Salad or Soup Selection
One Group One Entrée Selection
One Signature Station (may sub additional entrée from Group One)
Two Selections from "Sides and Such"

Buffet III

\$56

One Hors D' Oeuvre Station
Two Appetizer Selections from Group One
One Appetizer Selection from Group Two
One Salad or Soup Selection
One Group One Entrée Selection
One Signature Station or Group One Entrée
Three Selections from "Sides and Such"
(may substitute Hors D' Oeuvre Display for an upgrade to Premium Station)

plus 6.25% sales tax and 20% service charge

MENU

Buffet IV

\$60

Two Appetizer Selections from Group One
Two Appetizer Selections from Group Two
One Salad or Soup Selection
One Entrée Selection (Group One)
One Entrée Selection (Group Two or Three) or Premium Carving Selection
Three Selections from "Sides and Such"

Synchronized Service Seated Dinner

(Includes Maitre d' Service, all waitstaff, bussers, chefs, sous chefs)

Please contact a catering consultant for a customized quote on your seated dinner

\$75

One Appetizer Selection from Group I
Two Appetizer Selections from Group II
One Salad or Soup Selection
One Entrée Selection (Group I)
Two Selections from "Sides and Such"

Upgrade to Group III entrée for \$6/person

Add an additional entrée for \$6/person

Add Table side wine service with dinner for \$5/person

Texas Bar-B-Que

\$39

One Appetizer Selections from Group I
One Appetizer Selections from Group II
One Salad Selection
Texas Brisket
Hill Country Link Sausage
Two Selections from "Sides and Such"
Jalapeno Corn Bread and House made Rolls with Butter
Pickles, Onions, BBQ Sauce

Fajitas

\$42

One Appetizer Selections from Group I
One Appetizer Selections from Group II
Chips and Salsa ,and Chile con Queso
Marinated Beef and Chicken Fajitas with grilled onions
Corn and Flour Tortillas
Mexican or Cilantro Rice
Ranch Style Beans
Cheese, Sour Cream, Guacamole, Pico de Gallo, Jalapenos

plus 6.25% sales tax and 20% service charge

HORS D'OEUVRES DISPLAYS

Jalapeno Pickled Shrimp

Texas Shrimp pickled with 1015 onions and sliced jalapenos served in martini glasses with a pineapple pico de gallo – 4 pieces per

Gulf Coast Shrimp Cocktail

Texas Gulf Coast Jumbo Shrimp served with your traditional cocktail sauce and lemon wedges – 4 pieces per

Texas Border Bar

Chile con Queso, Spinach Dip, Hotter than___ Red Sauce, Creamy Jalapeno Ranch and one a little on the mild side served with tortilla and plantain chips

Imported and Domestic Cheese Display with Fresh Berries

Artisan Cheese Display to include St Andre, Cheddar, Smoked Gouda, Jalapeno Havarti, Baked Brie en Croute, Three Cheese Torte with an abundance of seasonal fruit or berries. Served with Crackers and Breads

Green Grocer Display

An assortment of raw, marinated and grilled vegetables displayed and served with a spicy buttermilk dip. Display includes fresh baby carrots, celery spears, grape tomatoes, cucumbers, sweet bell peppers, marinated artichoke hearts, roasted red peppers, and hearts of palm. Also includes grilled asparagus, zucchini, yellow squash, mushrooms and eggplant

Mediterranean Bar

Antipasto Platters of Cured Meats, Cheeses, Marinated Vegetables and Olives, Accompanied by an array of Breads and Infused Oils for Dipping. Tomato Bruschetta Crostinis & Hummus with Pita Bread

APPETIZERS

GROUP I

Texas Bruschetta

Herbed Hill Country Goat Cheese, Avocado & Pecan Relish,
Caramelized Onion and Fire Roasted Salsa served
on Crisp Flour Tortilla Chips

Sirloin Tips

With our "Cowboy Kick" Horseradish Cream

Southwest Rolls

Grilled chicken, Chihuahua cheese, black beans,
& peppers with a Creamy Avocado Sauce

Miniature Crab cakes

With a Cajun Remoulade

Crispy Pork Belly

With a Candied Walnut and Parmesan Chimichurri

Double Cream Baked Brie

With a Raspberry Jam in Flaky Pastry

Spicy Beef Empanadas

With a Creamy Jalapeno and Cilantro Sauce

Smoked Steelhead Trout Mousse

With Local Goat Cheese on a Wonton Crisp

Spicy Vegetable and Potato Pakora

With an Apricot Onion Chutney

Wild Mushroom and Goat Cheese

On Crostini with a Drizzle of Truffle Oil

Texas Beef Carpaccio*

With an 1015 Onion Glaze on Crostini

Lobster Bisque Shooters

In a Demitasse Cup

Roasted Chicken Quesadillas

With Chipotle Pepper Sour Cream

Fresh Dill and Meyer Lemon Dusted Zucchini Rounds (fried)

With a Buttermilk Ranch Dip

Duck Quesadilla

With Sautéed Apple, Pear and Brie

Smoked Pork Quesadilla

With Roasted Guajillo Salsa

Ceviche Crisp

With an Avocado Mousse & Lime Zest

Spinach and Parmesan Stuffed Mushrooms

Wild Mushroom Risotto Croquettes

With Fontina Cheese and Arrabiatta Sauce

Fried Goat Cheese

Local Goat Cheese with Fine Herbs atop a Tangy Tomato Dipping Sauce

GROUP II

Seared Filet Mignon Tips

With our "Cowboy Kick" Horseradish Cream

Jumbo Shrimp Shooters

With Cocktail Sauce and a Lemon Wheel

Andouille Sausage and Gruyere Stuffed Mushrooms

Roasted Shrimp Quesadillas

With a Charred Corn and Shallot

Shiner Bock Beer Battered Asparagus Spears

With our "Cowboy Kick" Creamy Horseradish Dip

Macadamia and Coconut Crusted Shrimp

With a Mango Habanera Dipping Sauce

Smoked Pecan Encrusted Chicken Tenders

With a Jack Daniels Mustard

Jumbo Shrimp wrapped with Hickory Smoked Bacon

Stuffed with Jack Cheese and a Sliver of Jalapeno

Petite Beef Wellingtons

With a Horseradish Cream

Seared Ahi Tuna and Jalapeno Cheddar Pate*

On a Plantain Chip with Mango Salsa

Grilled and Chilled Quail Legs

With Spicy Buttermilk Dip

Bourbon Teriyaki Chicken "Lollipops"

Smoked Salmon Crostini

Crispy Quail Legs

With Spicy Buttermilk Dip

Mini Bahn Mi on Wonton Crisp

with a Cucumber and Carrot Slaw

Shrimp Spring Rolls

With Thai Peanut Sauce

Vegetable or Tofu Spring Rolls

With Thai Peanut Sauce

"Thai-Style" Shrimp

On a Skewer with Cilantro and Lime

White Truffle Mac n Cheese Mini Spoons

TRENDY BITES

(Add \$2/pp to Group Two Appetizer Selection)

Dr Pepper Braised Beef Short Rib

With Gruyere Polenta

Roasted Tomato Soup Shooter with a Mini Havarti Grilled Cheese

Cajun Grilled Shrimp

With Jalapeno Cheddar Grits

Korean Kalbi Boneless Beef Short Rib

Miniature Lobster Roll

Rabbit "mini" Tamales

Rabbit Confit Tamale with Salsa Verde and Queso Fresco

New Zealand Lamb Chop

With a Classic Mint Jelly

Mini Corndogs

Smoked Hill Country Sausage battered in Jalapeno Cornbread with Spiked Mustard Dipping Sauce

Miniature Taco - choose one

Spicy Chicken, Arbol & Garlic Sauce

Smoked Pulled Pork & Lemon Slaw

Grilled Fish & Pineapple Pico de Gallo

Spicy Shrimp & Avocado

SIGNATURE SALADS

Spring Salad

Mix of Spring Greens with Heirloom Tomatoes, Hearts of Palm, Mushrooms and Caramelized Pecans

Summer Salad

Light Greens with Fresh Strawberries, Feta Cheese, Caramelized Cashews, Cucumbers and Roma Tomatoes

Fall Salad

Spinach Leaf , Candied Walnuts, Shaved Granny Smith Apple, Crumbled Gorgonzola, Hickory Smoked Bacon

Winter Salad

Winter Greens with Oven Roasted Heritage Tomatoes, Farmer's Cheese, Caramelized Fig & Toasted Almonds

Tangy Lemon Caesar

Romaine lettuce tossed with Lemon Caesar dressing and Parmigiano-Reggiano

Rustic Greek Salad

Mixed Greens with Kalamata Olives, Sliced Red Onions, Feta Cheese, Tomatoes and Pepperocinis with a Traditional Greek Dressing

Dressings.....

Garlic, Sundried Tomato and Basil Infused Vinaigrette
Homemade Ranch
Jack Daniels Honey Mustard
Meyer Lemon Vinaigrette

Raspberry Champagne Vinaigrette
Italian with fresh Romano and Parmesan
Ginger Lime Vinaigrette

SOUPS

Lobster Bisque

Cream of Poblano and Roasted Corn

Tortilla Soup

With Fresh Avocado and Tortilla Strips

Butternut Squash

Tito's Handmade Vodka Gazpacho

Crab or Crawfish Bisque

Rustic Tomato and Basil

Tuscan Potato Soup

ENTRÉE SELECTIONS

GROUP I

"Briscoe Chicken"

Stuffed with Spinach, Goat Cheese, Sun-Dried Tomatoes and Mushrooms with a Smoked Chipotle Pepper Cream Sauce

Pecan Crusted Texas Redfish

With a Chipotle Pepper Cream Sauce

Snapper Escabeche

With Mushrooms, Onions, Tomatoes and Cilantro

Chicken Picatta

Topped with a Lemon and White Wine Sauce and Capers

Blackened Chicken Opelousas - add \$1

Topped with Crawfish, Mushrooms, Okra
and Shrimp in a Gumbo Style Sauce

Champagne Chicken

Topped with Toasted Pine Nuts, Artichoke Hearts, Snap Peas and Roasted Red Bell Peppers in a Champagne Sauce

Pecan Crusted Chicken Breast

With a Roasted Red Pepper Cream Sauce

Chicken Parmigianino

With a Rustic Marinara

Grilled Chicken

With a Kentucky Bourbon Teriyaki and Pineapple Salsa

Chicken Marsala

With a Wine and Mushroom Slurry

Chicken Verona

Topped with a Cream Lemon Butter Sauce, Tomatoes,
Mushrooms and Asparagus Tips

Guajillo Chicken

Chicken Breast topped with Queso Fresco, Guajillo Chili Sauce and Roasted Jalapeno

Spinach and Ricotta Ravioli

Roasted Red Pepper Cream Sauce

Baked Lasagna

with Spicy Sausage

Poblano Corn Chicken

Chicken Breast with a Roasted Poblano and Sweet Corn Sauce

Pumpkin Ravioli

Brown Butter Sauce

GROUP II

Jack Daniels Grilled Salmon

With a Pineapple Salsa

Dr Pepper Braised Beef Short Ribs

Gruyere Polenta

Pan Roasted Grouper

With a Lemon Achiote Sofrito

Six Jumbo Grilled Shrimp

Topped with a Lemon Buerre Blanc, Green Onions,
Mushrooms, Tomatoes and Avocado

Seafood Pasta Diavolo

Bowtie or Penne Pasta with Red Pepper, Crushed Tomato,
Olive Oil, Broccoli, Fresh Garlic and Grilled Shrimp

Parmesan and Basil Encrusted Snapper

With a Light Lemon Sauce

GROUP III

Southwestern Filet

Grilled 6 oz center cut of Beef Tenderloin
With Poblano and Tasso Cream Sauce

Prime Filet of Beef

with a Roasted Shallot Demi

Prime Rib

With Creamy Horseradish Sauce or Au Jus

Prime Tenderloin Medallions

With a Pearl Onion & Mushroom Demi

Cowboy Ribeye

A generous 10 oz Ribeye grilled to perfection

WILD GAME & OTHER MEATS

Priced upon request

Bandera Grilled Quail

Two Grilled Diamond H Quail
With a Smoky Whole Grain Mustard Sauce

Buffalo Tenderloin

Pepper-Crusted Buffalo Filet Grilled and
Topped with a Whiskey Cream Sauce

Venison Medallions

With a Wild Mushroom Ragout

Lamb Chops

With a Jalapeno Mint Jelly

Apple Wood Smoked Duck Breast

With a Bing Cherry Gastrique

Pecan Crusted Elk Chop

With Chile Butter

SIDES & SUCH

Mashed Potato Selections

Home-Style, Roasted Garlic, Dill, Chipotle, Green Chile, White Truffle,
Horseradish, Blue Cheese, Poblano or Roasted Red Pepper

Risotto Selections

Portabella Mushroom, Parmesan Cheese, Green Chile, Sweet Potato, Roasted Poblano
and Sweet Corn, Wild Mushroom or Lemon and Asparagus

Rice Selections

Texas Confetti Rice, Cilantro Rice, Mexican Rice, Cajun Dirty Rice
Or Seasoned Rice with Cranberries and Pine Nuts

More Potatoes...

Smoke Gouda, Potatoes Au Gratin, Oven-Roasted New Potatoes with Garlic and Rosemary, Three Cheese Scalloped
Potatoes, Skillet Potatoes with Onions and Poblano Peppers

Pasta Selections

White Truffle Mac 'n' Cheese
Cajun Bowtie Pasta with Broccoli, Onions and Mushrooms
Three Cheese Ravioli with a Marinara (add meat for \$2)
Jalapeno and Bacon Mac n' Cheese
Penne with Spicy Marinara
Garden Fresh Pasta with Olive Oil and Garlic

Green Beans with Walnut Butter

Cow Camp Creamed Corn

Acorn Squash with Pecan Thyme Butter

Cinnamon Glazed Baby Carrots - add \$1

Lightly Seared Spinach with Texas Tarragon and Olive Oil

Steamed Broccoli with Garlic and Lemon

Baked Vegetable Ratatouille with Fresh Parmesan

Market Grilled Vegetables (Seasonal)

Grilled Asparagus with Roasted Red Pepper Garnish - add
\$1

Jalapeno Parmesan Creamed Spinach

Coyote Chayote Grilled Squash

Hericot Verts with Black Truffle Oil and Crispy Prosciutto

Grilled Summer Squash with a Chardonnay Butter

SIGNATURE CARVING STATIONS

Herb Crusted Beef Sirloin

Pork Tenderloin

Stuffed with Jalapeno Cheddar Cornbread served with a Sage Cream Sauce

Cajun Fried Turkey Breast

Southern Style Maple Crusted Honey Ham

Pecan Smoked Pork Tenderloin

PREMIUM CARVING SELECTIONS

Beef Tenderloin

Texas "Prime" cut Beef Tenderloin

Prime Rib

Smoked in Pecan Wood

Hazelnut Roasted Leg of Lamb

Buffalo Tenderloin

(add \$5/person)

All stations require one attendant per 75 guests at \$125 each

All carving stations include choice of two sauces and house made breads with butter to accompany your selections

SAUCE SELECTIONS

Classic Au Jus

Apple Poblano Chutney

Sun Dried Hill Country Zinfandel Gastrique

Caramelized Shallot Demi

Portabello Mushroom ragout

Cilantro Chimichurri

Chanterelle Mushroom Demi

Hill Country Peach BBQ Sauce

Creole Mustard

Poblano and Tasso Cream Sauce

Jack Daniels Honey Mustard

“Cowboy Kick” Horseradish Cream

Brandy Cream Sauce

St John’s Chutney

**STATIONS...
CONTINUED**

Campfire Shrimp Martinis

Shrimp sautéed with Garlic, Lime, Tequila, and Chili Peppers in a Martini Glass
with a Pineapple Pico de Gallo and Fried Plantain Chips

Street Taco Bar - choose 2

Build Your Own Miniature Tacos ...stuff with Spicy Chicken, Pulled Pork, or
Texas Brisket, Monterey Jack Cheese, Fresh Cilantro, & Chopped Onions

Southern Comfort

Truffle Mac n' Cheese or Green Chili Mac n' Cheese, Jalapeno Cheese Grits,
Jimmy Dean Sausage Balls , and Mini Biscuits smothered In Country Gravy

Quesadilla Bar - choose 2

Chicken, Beef, Veggie, Pulled Pork or Spicy Shrimp Quesadillas Grilled Tableside with Sour Cream, Traditional Salsa,
Guacamole and Jalapenos

Homemade Guacamole Bar

Avocadoes smashed into the Ultimate Guacamole with all the spices, lime, pico de gallo
and jalapenos just to your taste. Served with Chips, Salsa and Ceviche Shooters.

Potato Martini Bar

Garlic Roasted Mashed Potatoes or Green Chile Smashers are the base...
you create the rest with toppings like Wild Game Chili, Cheese, Sour Cream, Chives and Bacon

Soup Sippin' Station

A Trio of Soups (Lobster Bisque, Rustic Tomato Basil, Potato and Leek, Butternut Squash, Cream of Poblano Pepper)
served
in oversized Shot Glasses with choice of toppings... shredded cheeses, apple-smoked bacon, chives, avocado chunks,
etc.)

Chocolate Fondue Fountain

Milk, Dark or White Chocolate cascading over a tiered fountain with a myriad of dipping items to choose from...marshmallows, biscotti cookie, pineapple, strawberries, pretzels

Mac n' Cheese Bar

White Truffle Mac n Cheese and Traditional Cheddar Mac n Cheese are the base...you add your favorites with toppings like Crispy Prosciutto, Green Peas, Serrano Ham, Green Chiles, Sautéed Mushrooms, Caramelized Onions, Artisan Bread Crumbs,

Sliders n Fries

Black Angus Beef Sliders and Truffle Fries... with Vermont Cheddar, Gouda, American Cheese, Tomato, Lettuce, Onion, Sautéed Mushrooms, Ketchup, Mustard, Ranch

Cajun Shrimp n' Grits

Spicy Grilled Shrimp and Jalapeno Cheddar Grits

Meat & Potatoes

Miniature Meatloaf and Home-style Potatoes in Mini Crockpots

Taste of Asia

Vegetable or Shrimp Spring Rolls with Thai Peanut Sauce, Ginger & Garlic Infused Udon Noodles with choice with Pan Seared Chicken, Vegetables or Beef

Market Price Stations

Ask consultant about custom hand-rolled sushi bars, oyster shucking, seafood raw bars or wild game grille stations for your event!!

All stations require one attendant per 75 guests at \$125 each

Children's Menu

Choose one for all kids under 10

\$14.95

Chicken Fingers, French Fries and Mixed Fruit, Cheese Pizza, French Fries and Mixed Fruit, Cheese Quesadillas, French Fries and Mixed Fruit

SWEET ENDINGS

\$6

Tres Leche

Chocolate Tuxedo Cake

White and Dark Chocolate Mousse Cake

Traditional Crème Brule

Lemon Crème Brule

Caramel Pecan Cheesecake

White Chocolate Bread Pudding

New York Style Cheesecake with Fresh Strawberries

Texas Pecan Pie with Vanilla Ice Cream

White Chocolate and Raspberry Cheesecake

Freshly Squeezed Key Lime Pie with fresh berries

Towering Carrot Cake

Chocolate Vandermint Mousse

Heavenly Rich Flourless Chocolate Cake

BRUNCH MENUS

The Savage Sunrise

\$32

Assorted Danishes, Muffins and Breakfast Breads
Fresh exotic Fruit Displays

Scrambled Eggs
Brunch Style Skillet Potatoes
French Toast Casserole
Apple Cured Bacon
Honey Spiral Ham – Carving Station with Fresh Rolls and Mustard
Or
Cajun Spiced Turkey Breast - Carving Station with Fresh Rolls and Butter
Home-style Jams and Clover Honey
Coffee and Tea Service & Fresh Squeezed Juices

The Rancher

\$38

Assorted Danishes, Muffins and Breakfast Breads
Fresh exotic Fruit Displays

Fresh Waffle Station complete with warm Maple Syrup, fresh Berries,
Sweet Cream Butter and Whipped Cream

Gourmet Omelet Station with market fresh ingredient
Includes

Wild Mushrooms, Caramelized Spanish Onions, Bell Peppers, Roma Tomatoes,
Honey Ham, Bacon Bits, Cheddar and Swiss cheeses
(* Omelette Station requires one attendant/25 guests)

Farmers' style Red Bliss Potatoes
Cheesy Grits
Country Sausage Links
Apple-wood cured Bacon
Scrambled Eggs
Homemade Buttermilk Biscuits
Home-style Jams and Clover Honey
Coffee and Tea Service & Fresh squeezed Juices

Brunch Bar Service

4 hour service

Bloody Mary and Mimosa Bar

\$18

Complete with Premium Vodkas, Mixers, Whole Celery Stalks, Old Bay , Tabasco and Worcestershire Sauce

Frozen Bellinis or Margaritas, Champagne and White Wine

\$17

Frozen Drink Machine

\$225

Mimosas, Champagne and White Wine

\$15

*All Bars include Sodas and Juices

Pre-Ceremony Catering Options

Bottled water or Soda _____ \$1/bottle

House Wine or Champagne _____ \$20/bottle

Domestic Beer _____ \$3/each

Imported Beer _____ \$4/each

Mini-Sandwich Tray _____ \$10/person (min 10)

Artisan Cheese Tray _____ \$8/person (min 10)

All Pre-Ceremony Catering Requests must be made a Minimum of Three Weeks Prior to your Event.

Linen

120" Round Ivory Poplin tablecloth	included
85x85" Ivory Cotton Overlay	included
Ivory Napkins	included
Ribbon (your choice of color) Napkin Ties	\$.75/each
Black or White Cotton 85 x 85" Overlays	\$5.00/each
Black or White Cotton Napkins	\$.50/each

*Ask your consultant about other colors that may not be on this list

Plateware/ Glassware/ Serving Pieces

"Napa" White Dinner Plates	included
6" Glass Plates (cake)	included
Silver, Chocolate Brown or Gold Chargers	\$1.00/each

Water Goblets, Irish coffee Mugs, Wine Glasses included

Baguette Pattern	included
Silver Service	\$1.25/piece

Buffet Set-up (Included)

Linen-Chocolate Brown, Polished Burlap (Wheat) or Black

BAR PACKAGES- 4 HOUR PACKAGES

Southern Refresher Bar

\$3 per person

Sweet Tea, Iced Tea and Fresh Squeezed Lemonade served In Mason Jars

Non Alcoholic Bar

\$6 per person

Assorted soft drinks & juices (Coca Cola products)

San Antonio Bar

\$20 per person

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel and Sparking Wine

Bud Light, Miller Lite and Coors Light

Assorted soft drinks & juices (Coca Cola products)

* Substitute Margarita on the Rocks for champagne / \$ 1 per person

Houston Bar

\$23 per person

Vodka, Gin, Rum, Bourbon, Scotch, Canadian Whiskey, Tequila – (house brands)

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel and Sparking Wine

Bud Light, Miller Lite and Coors Light

Assorted soft drinks & juices (Coca Cola products)

Dallas Bar

\$28 per person:

Vodka: Grey Goose & Tito's

Gin: Tanqueray

Rum: Bacardi & Captain Morgan's

Bourbon: Maker's Mark

Scotch: Chivas Regal 12 & Johnny Walker Black

Whiskey: Crown Royal & Jack Daniels

Tequila: Cuervo Gold & Patron Silver

Cordials: Amaretto, Bailey's Irish Crème, Grand Marnier & Kahlua

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel and Sparking Wine

Bud Light, Miller Lite and Coors Light

Assorted soft drinks & juices (Coca Cola products)

*All Liquor, Beer, Wine and Non-Alcoholic Beverages are subject to a state imposed 8.25% liquor sales tax

Imported/Specialty Beers

offered by the case in addition to any alcohol bar package

Shiner Bock / St Arnold's / Michelob Ultra - \$45

Corona / Dos XX / Amstel Light / Heineken / Blue Moon / Guinness - \$50

* please contact catering consultant for any beer prices not listed

Champagne Toasts (Butler Passed)

\$2 per person

In addition to any alcohol bar package

Wine Service / Tableside

\$5 per person

Additional Hour (maximum of a 5 hour bar)

BWC Bar \$5.00/person

House Bar - \$6.00/person

Premium Bar - \$7.00/person

Cash Bar - staffing charges only

Hosted / Consumption / Cash Bar Prices

Non alcoholic beverages - \$2 each

Wine by the Glass - \$5 each

Champagne by the Glass - \$5 each

Beer by the Bottle - \$4 each

Cocktails by the Glass - \$6 each

Premium Cocktails by the glass - \$7 each

Imported Beer by the Bottle - \$5 each

Cash Bar

\$250 set up fee

BEVERAGE/BAR STAFFING AND DETAILS

Based on your event style and size, we will staff your beverage station(s) accordingly. All house glassware, cocktail napkins and beverage equipment included.

All minors are subject to non alcoholic beverage service - even in the presence of their parent and/or guardian. For alcoholic beverage packages, every adult guest will be charged at the per person rate. No outside alcohol permitted onsite. No exceptions.

All beverage station(s) will have a hosted attendant and/or bartender. Staffing is not included with beverage service packages. Staff arrives prior to event to setup, hosts the 4-hour reception and assists with breakdown and clean up of event. Pricing below is based on a 4 hour reception and standard setup/breakdown time (2 hours of set up/ 1 hour of break down/ 4 hours of event time).

Beverage Staffing Pricing:

Beverage Attendant:	\$ 25 per hour	/	\$ 125 per 4 hr event
Bartender:	\$ 25 per hour	/	\$ 175 per 4 hr event
Bar Back:	\$ 20 per hour	/	\$ 140 per 4 hr event

For all alcoholic beverage packages, we do not allow "shots", "shooting" or "chugging".
No requests will be granted. No exceptions.