



## PARTY MENU

### FOOD PACKAGES

#### Appetizers

##### **The Sampler - \$19/pp**

Spicy Buffalo Hummus, Crudit , Fresh Corn Chips, White Queso, House-Made Salsa, Southwestern Egg Rolls and Fried Pickle Dip

##### **Build Your Own Nacho Bar - \$21/pp**

Fresh Corn Chips, White Queso, House-Smoked Carnitas, Ancho Chicken, Pico de Galo, Landmark Pickled Jalapenos, Cilantro, Limes, Pickled Onions, Sour Cream, Shredded Cheddar, House-Made Salsa and TX Whiskey BBQ Sauce

##### **Wings for Days - \$23/pp**

Boneless Hand Breaded Chicken Wings(3 flavors), Celery Sticks, Skinny Fries, House-Made Ranch and Blue Cheese Dressing.

##### **TeXas- Mex - \$26/pp**

Fresh Corn Chips, White Queso, House-Smoked Carnitas, Ancho Chicken, Pico de Galo, Landmark Pickled Jalapenos, Cilantro, Limes, Pickled Onions, Sour Cream, Shredded Cheddar, House-Made Salsa, TX Whiskey BBQ Sauce, Southwestern Egg Rolls, Cheese Quesadillas and Chicken Quesadillas

## **Meals**

### **Pizza Party - \$29/pp**

Caesar Salad(Fresh Romaine Lettuce, House-Made Croutons, Caesar Dressing)  
Assorted Flatbreads (Three Cheese, Pepperoni, Italian, Chicken Alfredo, Veggie)  
Fresh Baked Cookies

### **The Italian - \$43/pp**

Caesar Salad(Fresh Romaine Lettuce, House-Made Croutons, Caesar Dressing)  
Three Cheese Flatbread  
Cajun Chicken Alfredo Pasta  
Spicy Sausage Pasta  
Garlic Bread  
Roasted Vegetables  
Tiramisu

### **Holidaze - \$45/pp**

Holiday Salad (apple cider vinaigrette ,pecans, apple, red onion, crumbled blue cheese)  
Roasted Turkey Breast, House-Made Cranberry Sauce and Gravy  
Mashed Potato  
Cranberry Pecan Dressing  
Roasted Green Beans  
Chipotle Sweet Potato Gratin  
Apple Pie and Pumpkin Pie

### **Cowtown BBQ - \$55/pp**

Ranch Salad (romaine lettuce, grape tomato, cucumber, carrot, cheddar & cornbread croutons  
Baked beans)  
Southern Cole Slaw  
Mac & Cheese  
Sliced Brisket  
Pulled Pork  
Grilled Chicken Breast  
Jalapeno Cornbread  
Banana pudding

### **The General - \$70/pp**

Field Green Salad (honey mustard vinaigrette, grapes, almonds, cucumber & feta)  
Roasted Beef Tenderloin Chimichurri  
Grilled Chicken Breast Dijon  
Shrimp Scampi  
Herb Roasted Potato Wedges  
Parmesan Bacon Brussels Sprouts  
Nutella Bread Pudding

## **DRINK PACKAGES**

- Drink Tickets
  - \$6 – Domestic Beer/Wine
  - \$7 – Beer/Wine/Wells
  - \$9 – Beer/Premium Wine/Calls
  - \$10 – Beer/Premium Wine/Premium Spirits
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- Open Bar
  - Can run a tab for actual consumption
- Pre-Set Open Bar
  - \$36/per person/per hour

## **ROOM FEE**

\$500 per 4 hour window. Room Fee waived for F&B spend of over \$7,000.

## **AUXILIARY OFFERINGS**

- Custom Invitation & Design (Digital) – \$50
- Specialty Crafted Cocktail – Complimentary
- Door Host/Registration Staff – \$100 per 4-hour window
- Custom Signage – Pricing tailored to your needs
- Door Prize/Raffle Management – \$100 per 4-hour window
- Microphone & PA – \$500 per 4-hour window
- Karaoke/DJ – Pricing based on selected entertainment

**Above prices do not include a Service Fee of 22%**