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BUFFETS

All breakfast buffets are served with your choice of fruit juices, medium blend Shade Grown coffee, tea and milk. Prices based on a minimum of 25 people. Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BARTON CREEK CLASSIC
Assorted breakfast pastries
Sliced fruits and berries (GF, DF)
Scrambled eggs (GF)
Hickory smoked bacon and old style sausage links (GF)
Skillet fried potatoes (GF, DF)
Brioche French toast, maple syrup, jam and whipped butter
Steel-cut oatmeal served with brown sugar, raisins (GF, DF)
Tomatillo salsa, fire roasted salsa (GF, DF)
Assorted cereals with milk
47 per person

SOUTH CONGRESS
Sliced fruits and berries (GF, DF)
Cornbread muffins, whipped butter
Smoked brisket migas (GF)
Corn tortillas (GF, DF)
Borracho beans (GF, DF)
BBQ green chili potatoes (DF)
Chorizo sausage, old style blueberry sausage (GF, DF)
Hickory smoked bacon (GF)
Queso fresco, salsa, shaved lettuce, sour cream (GF)
50 per person

RUSTLER’S BUFFET
Sliced fruits and berries (GF, DF)
Scrambled eggs (GF, DF)
Herb-grilled sirloin (GF, DF)
Hickory smoked bacon (GF, DF)
Redneck smoked cheddar hash (GF)
Biscuits and country gravy
Griddle cakes, whipped butter, maple syrup
Steel-cut oatmeal served with brown sugar, raisins (GF, DF)
56 per person

EXECUTIVE
Sliced fruits and berries (GF, DF)
Scrambled eggs (GF)
Hickory smoked bacon (GF, DF)
Old style blueberry sausage (GF, DF)
Roasted marble potatoes O’Brien (GF, DF)
Crème brûlée crunchy French toast
Assorted breakfast pastries
Cheddar biscuits with chorizo gravy
House made muesli with strawberries (DF)
52 per person
BUFFETS

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CONTINENTAL
Sliced fruits and berries
Assorted cereals and granola
Assorted breakfast pastries
Steel-cut oatmeal served with brown sugar and raisins (GF, DF)
38 per person

SOUTHWEST CONTINENTAL
Bacon, potatoes and egg breakfast tacos
Fire roasted salsa (GF, DF)
Spinach frittata, baby tomato, queso fresco (GF)
Marinated strawberries (GF, DF)
Pecan sugar biscuits
40 per person

HILL COUNTRY SUNRISE
Sliced fruits and berries (GF, DF)
Greek yogurt (GF)
Berries, granola, dried fruits (GF, DF)
Herb grilled asparagus (GF, DF)
House honey smoked salmon (GF, DF)
Bagel chips, onions, tomatoes, capers (GF, DF)
Steel-cut oatmeal served with fresh berries, brown sugar and raisins (GF, DF)
40 per person

OMELET OR WAFFLE STATION
Upgrade any breakfast buffet with an omelet or waffle station
15 per person
Prices for a full day beverage package are based on nine hours of service. Prices for a half day beverage package are based on four hours of service. Each additional hour for packages are 5 per person. All other enhancement prices are based on one hour of service. Enhancements require a minimum of 15 people.

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**BEVERAGE PACKAGE**
Medium blend Shade Grown regular coffee, decaffeinated coffee, hot and iced tea and soft drinks

**À LA CARTE PRICING**
- Full day | 40 per person
- Half day | 25 per person

**AN AFTERNOON DIP**
House made potato chips with onion dip, pretzels with beer cheese dip, pimento cheese and grilled bread, vegetable crudité with green goddess dressing and pita bread with hummus

**BUILD YOUR OWN TRAIL MIX**
Sweet-toasted granola, toasted oats, toasted coconut, toasted almonds, sunflower seeds, dried papaya, dried cherries, pecans, raisins, banana chips, mini marshmallows, pistachios, chocolate chips

Freshly popped popcorn

**LONGHORN TAILGATE**
Mini hot dogs, corn dogs, relish, ketchup, mustard, diced onion, chips, cheese sauce, black beans, jalapeños, pico, shredded cheese, olives

**LOADED TOTS**
Tater tots, cheese sauce, green chilis, pulled pork, sour cream, scallions, shredded cheese

**SMOOTHIE STATION**
Strawberry banana, açaí and blueberry, peach pineapple, house granola bites

**LOW CARB UPGRADE**
House made nutty trail mix, imported and domestic cheeses, baked artichoke and Parmesan cheese dip with fresh vegetable sticks

**SELF-SERVE YOGURT BAR**
Strawberry and plain yogurt, nuts, granola, fresh berries and coconut shavings

**TEXAS TOAST STATION**
Blue cheese and apple toast with speck ham, walnuts and mascarpone
Fresh tomato and burrata toast with basil
Avocado toast with radishes and Joe’s organic greens

**WEST TEXAS CZECH STOP**
Assorted kolaches, danishes, scones
À LA CARTE

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BEVERAGES
Medium blend Shade Grown coffee | 110 per gallon
Hot tea | 80 per gallon
Iced tea | 80 per gallon
Sodas | Coca-Cola products | 6 per can
Fresh juices | Orange, apple, grapefruit, cranberry, pineapple and tomato juices | 70 per gallon
Bottled water | 6.5 per bottle
Sparkling mineral water | 6.5 per bottle
Red Bull energy drink | 6.5 per can
Sport drink | 6.5 per bottle
Hot chocolate | 82 per gallon

FRUIT AND YOGURT
Sliced seasonal fresh fruits | 12 per person
Whole fruit | 4 each
Assorted nonfat yogurts with berries | 5.5 each
Yogurt parfait | Yogurt, honey, granola and fruit 7 each

BREAKFAST
Cinnamon rolls | 72 per dozen
Muffins, croissants and Danishes | 65 per dozen
(Gluten free muffins available)
Breakfast tacos | 7 each
Hard-boiled eggs | 3 each
Biscuits and sausage with country gravy | 8 per person
Ham, egg and cheese croissants | 7 each
English muffin sandwich | Scrambled eggs, Canadian bacon, sliced tomatoes and Jack cheese | 7 each
Cereal, milk and berries | 6 per person
Granola bars | 4.5 each

SNACKS
Tortilla chips with salsa, guacamole and queso 12 per person
House made cookies and brownies | 55 per dozen
Häagen-Dazs ice cream cups and bars | 7.25 per person
Potato chips or pretzels | 4.5 per bag
Mixed nuts | 35 per pound
Cracker Jacks | 4.5 per bag
Domestic and International Cheese Board | Mustard fruits, honey, brandied apricots, house made jam, rosemary and sea salt spiced nuts with artisan bread | 24 per person
All lunches are served with rolls and butter, medium Shade Grown coffee and iced tea.
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**SALADS | CHOICE OF ONE**

**WEDGE SALAD (GF)**
Scallion, hard boiled egg, bacon, grape tomato, blue cheese dressing

**ARUGULA SALAD (GF)**
Frisée, roasted beet, toasted pecan, goat cheese, sherry vinaigrette

**SPINACH SALAD (GF)**
Strawberries, red onion, feta cheese, vinaigrette

**HOT ENTRÉES | CHOICE OF ONE**

**SEARED CHICKEN BREAST (GF, DF)**
Herb chicken jus
55 per person

**PAN-ROASTED SALMON (GF)**
Buerre blanc
57 per person

**ROASTED STRIPED BASS (GF, DF)**
Puttanesca
54 per person

**HORSERADISH & THYME GRILLED 6 OZ. FLATIRON STEAK (GF, DF)**
Mushroom demiglace
64 per person

**ROSEMARY & PEPPERCORN 6 OZ. BEEF TENDERLOIN (GF, DF)**
Fort wine demiglace
64 per person

**BOURBON BRINED 10 OZ. PORK CHOP (DF)**
Bacon-onion jam
55 per person

**FARRO MUSHROOM RISOTTO (GF)**
46 per person

**WILD RICE AND VEGETABLE STUFFED CHARRED PEPPER (GF, DF)**
48 per person

**VEGETABLES AND STARCHES CHOICE OF ONE**

Buttermilk and scallion whipped potato, sautéed green bean, roasted baby carrot (GF)
Herb roasted fingerling potato, grilled asparagus, balsamic onion (GF, DF)
Goat cheese and herb polenta cake, grilled broccolini, blistered heirloom cherry tomato (GF)
Wild rice pilaf, roasted cauliflower, grilled broccolini (GF)
Cheddar grits, sweet baby pepper, sautéed green bean (GF)

**DESSERT | CHOICE OF ONE**

Chocolate pecan bar
Flourless chocolate torte (GF)
Honey panna cotta (GF)
Lemon-raspberry tart

Upgrade dessert to chocolate-caramel sea salt tart, apricot frangipane tart with Bailey's whipped cream or Crème brûlée with house biscotti (GF available)
5 per person
BOXED

All boxed lunches are served with your choice of chips, whole fruit, a chocolate chip cookie and soda or bottled water.
Includes choice of one pasta salad or potato salad
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SANDWICHES | CHOICE OF THREE

THE ITALIAN
Soppressata, capicola, Genoa salami, LTO, provolone, pepperoncini, ciabatta
48 per person

HAM AND SWISS
Granny Smith apple, red onion, arugula, heirloom tomato, grain mustard, marble rye
48 per person

CHICKEN CAESAR WRAP
Avocado, baby tomato, shaved Parmesan
48 per person

HOUSE ROAST BEEF
Arugula, white cheddar, heirloom tomato, red onion, horseradish, romesco, herb focaccia
48 per person

TURKEY CLUB
Avocado, brie, bacon, lettuce, tomato, red onion, multigrain bread
48 per person

PIMENTO BLT
Peppers, spinach, cucumber, tomato, fresh mozzarella, spinach and herb focaccia
48 per person

HIPPIE WRAP
Goat cheese, roasted beets, quinoa, baby kale, grapefruit, heirloom tomato, citrus vinaigrette
48 per person

GREEK VEGGIE
Peppers, spinach, cucumber, tomato, fresh mozzarella, herb focaccia
48 per person
BUFFETS

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CHEF’S SANDWICH BOARD

SOUP & SALADS
Soup du jour (GF, DF upon request)
Mixed greens salad with cucumber, tomato, carrot, radish, crouton, red wine vinaigrette, ranch
Pasta salad with sun-dried tomato, artichoke, red onion, olive, garbanzo bean, vinaigrette (DF)

SANDWICHES
Turkey blt wrap with avocado and pepper jack
Roast beef sandwich with blue cheese and caramelized onion aioli, sun-dried tomato, arugula, focaccia
Caprese sandwich with fresh sliced mozzarella, tomato, pesto, arugula, ciabatta
Assorted bagged chips
Sliced pickles, Dijon mustard, mayonnaise

DESSERT
Assorted cookies, strawberry shortcake bars, double chocolate brownies (GF available)

59 per person

ITALIAN TABLE

SOUP & SALADS
Tomato, garlic, red pepper and basil soup (GF)
Caesar salad with romaine, shaved Parmesan, croutons, grape tomato, Caesar dressing, ranch dressing
Tossed antipasto with ciliegine mozzarella, red onion, roasted red pepper, pepperoncini, grape tomato, olive, pepperoni, pesto, balsamic reduction (GF)

ENTRÉES
Pesto Crusted Salmon
Meat lover’s Stromboli
Vegetable stromboli
Marinara (GF, DF)

DESSERTS
Tiramisu trifle, goat cheese and chocolate chip cannoli, Italian wedding cookies

65 per person
BUFFETS

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HILL COUNTRY TEX MEX

SOUP & SALADS
Smoked chicken tortilla soup (GF, DF)
Shaved iceberg salad with black beans, pico, shredded cheese, red onion, tortilla strips, cilantro lime vinaigrette (GF)

ENTRÉES
Pork tamales, tomatillo sauce (GF, DF)
King ranch chicken casserole (GF)
Beef picadillo with flour tortillas and corn tostadas
Borracho beans (GF, DF)
Green chili rice (GF, DF)
Chips, salsa, queso, sour cream, pico, shredded lettuce

DESSERT
Churros, Kahlua flan (GF), tres leches trifle
65 per person

SOUTHERN HOSPITALITY

SOUP & SALADS
Smoked chicken and sausage gumbo
Macaroni salad with onion, celery, bell pepper, hard boiled egg, mayo and mustard (DF)
Spinach and endive salad with pecans, pickled red onion, peach-brown sugar vinaigrette (GF, DF)

ENTRÉES
Boneless fried chicken with green tomato jam, honey biscuits
Bourbon brined roast pork loin with peach guajillo demiglace (GF, DF)

ACCOMPANIMENTS
Cheddar and white corn grits (GF)
Almond green beans with brown butter (GF)

DESSERT
Red velvet brownies (GF available), buttermilk pie, chocolate pecan tart
60 per person
BUFFETS

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ON THE RANGE

SALADS
Mixed green salad with cucumber, red onion, tomato, garbanzo bean, carrot, red wine vinaigrette, ranch (GF)

BBQ pasta salad with smoked pulled chicken, charred corn, cheddar, scallion, red onion, queso fresco

ENTRÉES
Horseradish-thyme grilled flatiron with chimichurri (GF,DF)
BBQ spiced chicken with chow-chow (GF, DF)

ACCOMPANIMENTS
Grilled seasonal vegetables with lemon and sea salt (GF, DF)
Herb roasted Yukon potatoes (GF, DF)

DESSERT
Cowboy blondies (contains pecans), peach blackberry cobbler (GF and DF available)
65 per person

TACO BAR

PROTEINS | CHOICE OF TWO
Chicken tinga, mojo pork, blackened mahi-mahi, vegetarian black beans and charred corn (GF, DF)

ACCOMPANIMENTS
Guacamole with borracho tortilla chips (GF, DF)
Romaine and radicchio salad with black bean, red onion, charred corn, tomato, queso fresco, cilantro-lime vinaigrette, ranch (GF)
Flour tortillas, pico de gallo, cotija, shredded cheddar, shaved lettuce, sour cream
Hominy, queso fresco, tomato, chorizo, green chili (GF)
Arroz rojo (GF, DF)

DESSERT
Sopapillas, Coconut Flan (GF)
57 per person

ADD ADDITIONAL UPGRADED PROTEINS
Beef barbacoa, lamb al pastor, tequila-lime shrimp (GF, DF)
7 per protein
BUFFETS

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SUNDAY SUPPER

SOUP & SALADS
Roasted tomato, red pepper, fennel bisque
Antipasto salad with romaine and radicchio, olives, soppressata, shaved fennel, red onion, pepperoncini, provolone, balsamic, vinaigrette, ranch (GF)
Caprese with ciliegine mozzarella, heirloom tomato, pesto (GF)

ENTRÉES
Grilled Italian sausage, tomato sauce, peppers, onions (GF)
Baked penne, pomodoro, mozzarella, Parmigiano Reggiano
Swordfish picatta with lemon butter sauce, fried caper (GF)
Ratatouille with eggplant, squash, tomato, herbs (GF, DF)

DESSERTS
Chocolate flourless torte (GF), buttermilk panna cotta with lemon curd (GF), Dutch apple pie bars

65 per person

THE GOURMET BURGER BAR

MAIN
Golden potato and egg salad (GF)
Bacon cabbage slaw (GF)
Poblano cheddar mac and cheese
Grilled chicken breasts (GF, DF)
Charbroiled Omni select blend of beef burgers (GF, DF)

TOPPINGS
Lettuce, tomatoes and sliced red onions (GF, DF)
Maple-cured bacon, cheddar, Swiss cheese, Jack cheese and crumbled blue cheese (GF)
Mayonnaise, sriracha ketchup, barbecue sauce, sweet chili sauce, assorted mustards

DESSERTS
Watermelon wedges (GF, DF)
Cookies and brownies

60 per person
BUFFETS

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CENTRAL TEXAS KETO BBQ

ACCOMPANIMENTS
Keto 7 layer dip with corn tortilla chips (GF)
Texas coleslaw (GF)
Mixed greens with cucumber, tomato, peppers and assorted dressings (GF, DF)

MEATS
Central Texas smoked brisket with onions and peppers (GF, DF)
Elgin smoked sausage (GF, DF)
Smoked BBQ chicken (GF, DF)

ACCOMPANIMENTS
Keto baked beans (GF, DF)
Grilled corn on the cob, queso fresco, poblano crema

DESSERTS
Keto bacon brownie (GF, DF), keto peach cobbler (GF, DF), keto cheesecake verrine with minted berries (GF, DF)

65 per person
HORS D’OEUVRES

All hors d’oeuvres require a minimum order of 25 pieces of each. Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

COLD

Whipped brie and raspberry on toast | 6.5 per piece
Heirloom tomato skewer with ciliegine mozzarella | 6 per piece
Blue cheese and green chili stuffed sweet pepper (GF) | 6 per piece
Apricot and goat cheese truffle with pistachio and truffle honey (GF) | 6.5 per piece
San Danielle prosciutto canape with melon and manchego | 7 per piece
Deviled egg with pickled okra and chili candied bacon (GF, DF) | 6 per piece
Honey smoked salmon with boursin, black pepper, toast | 6.5 per piece
Smoked trout dip with chive, lemon and grilled bread | 7 per piece
Orange poached shrimp with bourbon Mary sauce (DF) | 9 per piece
Crab salad with creole mustard, chive and phyllo cup (DF) | 9 per piece
HORS D’ŒUVRES

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HOT

Boursin stuffed artichoke beignet with herb sour cream | 6.5 per piece
Adult grilled cheese with brie, green apples and fig puree | 6.5 per piece
Black bean empanadas with avocado-cilantro cream | 6.5 per piece
Beef empanadas with roasted poblano cheese fondue | 7 per piece
Brisket mac and cheese croquette with green chili and bbq sauce | 6 per piece
Beef wellington with Bearnaise | 6.5 per piece
Duck confit croquette with Point Reyes blue and raspberry chipotle jam | 6.3 per piece
Maple braised pork belly, apple and cabbage slaw, brioche toast | 6.5 per piece
Braised chicken mole with tart cilantro, avocado cream and queso fresco | 6.5 per piece
Southern fried chicken bites with a chili honey glaze | 6.5 per piece
Bacon jalapeño and goat cheese bites with amaretto peach jam | 6.5 per piece
Bacon-wrapped shrimp with roasted garlic aoili (GF, DF) | 7 per piece
Fried crab cake with cajun remoulade (DF) | 9 per piece
Lobster corn dogs with Sriracha and ketchup | 9 per piece
RECEPTION

Reception requires a minimum of 15 people.
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COLD DISPLAYS

CRUDITÉ
Crisp raw vegetables with green goddess dressing, hummus and eggplant dip
19 per person

ASSORTED DOMESTIC AND IMPORTED CHEESE
Mustard fruits, honey, brandied apricots, house made jam, rosemary and sea salt spiced nuts with artisan bread
24 per person

ANTIPASTO PLATTER
Italian cured salami, marinated tomatoes, marinated mozzarella, gorgonzola, Parmesan cheese, artichokes, olives and peppers with assorted artisan breads
26 per person

DRY SNACKS

ASSORTED CHIPS AND PRETZELS
6 per person

ARTICHOKE SPINACH DIP
Served with assorted chips
12 per person

BEAN, RANCH AND CARAMELIZED ONION DIPS
Served with assorted chips
12 per person

GUACAMOLE, QUESO AND SALSA
Served with tortilla chips
12 per person

ASSORTED MEDITERRANEAN DIPS
Served with bagel crisps and pita chips
12 per person
Chef attendant required at 200 per chef, with one chef per 100 people.

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**GARLIC RUBBED PRIME RIB OF BEEF**
Herb rubbed served with whole grain mustard, horseradish cream, herb roasted marble potatoes
650 per station (serves 30)

**SMOKED BEEF BRISKET**
Kitchen barbecue sauce and coffee barbecue sauce served with jalapeño cheddar cornbread
485 per station (serves 20)

**CARVED PEPPER CRUSTED ROAST BEEF TENDERLOIN**
Peppercorn and béarnaise sauce served with silver dollar rolls
600 per station (serves 20)

**THYME AND BUTTER BASTED ROASTED TURKEY BREAST**
Citrus-lavender brined served with cornbread, cranberry marmalade, giblet gravy and buttermilk-scallion whipped potatoes with silver dollar rolls
525 per station (serves 30)

**PEPPERED ROAST PORK LOIN**
Apple onion relish and roasted shallot demi sauce served with silver dollar rolls
550 per station (serves 30)

**CARVED HONEY BOURBON GLAZED COUNTRY HAM**
Orange horseradish sauce served with biscuits and rolls
510 per station (serves 50)

**SIDE OF SMOKED SALMON**
Capers, eggs and onions served with cream cheese and bagels
460 per station (serves 30)

**SALT BAKED FISH**
Tortillas and house made salsas
460 per station (serves 30)
HORS D’ŒUVRES PACKAGES

Prices based on 90 minutes of service. Hor d’œuvres require a minimum of 25 people.

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ITALIAN
Italian tomato and mozzarella caprese | Pesto marinated burrata cheese and marinated Castelvetrano olives
Italian cured meats and salami | Mustard fruits and grilled bread with olive oil
Hot sausage links, peppers and onions with rolls
35 per person

CEVICHE BAR
Spicy shrimp ceviche
Tuna and redfish ceviche
Wild mushroom ceviche
Tortilla chips and yucca chips
Hot sauces
House salsas
36 per person

MEATBALL STATION
Meatballs | Beef, chicken and lamb
Sauces | Marinara, barbecue and Parmesan cream
Accompaniments | Parmesan cheese, ricotta, asiago soft buns and roasted peppers
35 per person

QUESO BAR
Traditional queso, chorizo, roasted poblano and queso blanco
Seasoned ground beef, smoked pulled pork and ancho roasted chicken
Pico de gallo, smashed avocado guacamole, olives and sour cream
Shredded lettuce, diced tomatoes, scallions and fried tortilla chips
32 per person
**HORS D’OEUVRES PACKAGES**

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**BUILD YOUR OWN MAC ‘N CHEESE**

Elbow macaroni, boursin & American, smoked cheddar, blue cheese
Pulled pork, merguez, grilled chicken
Caramelized onion, tomato, bell pepper, broccolini

33 per person

**MASHED POTATO BAR**

Potatoes | Truffle, rosemary Parmesan and roasted garlic mash
Toppings | Smoked bacon, chives, sour cream, cheddar, caramelized onions and roasted mushrooms

26 per person

**UPGRADES**

Barolo braised short ribs | 7 per person
Pulled slow cooked pork | 6 per person
Barbecue pulled chicken legs | 5 per person

**THE CHEF’S SALAD BAR**

**GREENS**
Chopped romaine leaves and local field greens

**DRESSINGS**
Spicy Thai peanut, chipotle raspberry and classic Caesar vinaigrette

**TOPPINGS**
Seared pepper shrimp, mesquite smoked beef tenderloin tips, charbroiled pulled chicken, roasted corn, black beans, peppers, Parmesan cheese, blue cheese, feta cheese, grape tomatoes, applewood smoked bacon, chopped eggs, olives, avocados, grissini sticks, garlic croutons and crostini

31 per person

**PASTA BAR**

**PASTAS | CHOICE OF TWO**
Three cheese tortellini, penne, tagliatelle and rigatoni

**SAUCES**
Basil tomato marinara, asiago wild mushroom mornay and arugula and walnut pesto

**TOPPINGS**
Oven dried plum tomatoes, applewood bacon, roasted peppers, asparagus tips, artichokes, Kalamata olives, shaved pecorino cheese and toasted pine nuts

27 per person

**UPGRADES**
Sautéed shrimp and scallops | 7.5 per person
Barolo braised short ribs | 7 per person
Grilled chicken breast | 6 per person
Prices based on 90 minutes of service. Hor d’oeuvres require a minimum of 25 people. Chef attendant required 200 per chef, with one chef per 100 people.

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BUILD YOUR OWN STREET TACOS

TACOS
Flour tortillas, shredded lettuce, cilantro sour cream, pickled jalapeño, queso fresco, shredded cheddar, salsa roja, salsa verde

FILLINGS | CHOICE OF THREE
Mojo pork (GF, DF)
Chicken tinga (GF, DF)
Vegetarian black bean and corn (GF, DF)
Blackened mahi-mahi (GF, DF)
44 per person

UPGRADES
Rice and beans | 9 per person

BUILD YOUR OWN GOURMET SLIDER BAR

Classic beef with cheese, pickle, thousand island, ketchup, mustard | 84 per dozen
Pulled pork with house “q”, smoked cheddar and slaw | 76 per dozen
Smoked chicken slider, goat cheese, hatch chili | 76 per dozen
Beyond Burger with quinoa, beet, oats, red pepper, arugula chimi | 84 per dozen

FOCACCIA PIZZA BREAD
BBQ pork with cheddar, grilled pineapple, red onion and pepperoncini
Deluxe with pepperoni, sausage, olive, onion, mushroom, pepper, red sauce
Smoked salmon, cream cheese, dill, red onion, caper, everything spice
Mushroom with arugula pesto, brie, shallot and lemon zest
Toppings including crushed red pepper, Parmesan cheese and ranch
40 per person
PLATED

All plated dinners are served with your choice of medium blend Shade Grown coffee, herbal teas, assorted rolls and butter. Dinners have been designed and priced as three courses. The three course dinner is served with choice of soup or salad, entrée and dessert. Our Executive chef will work with you to customize the perfect multi four or five-course gourmet dinner menu featuring a choice of entrées. Custom menus start at 135 per person.

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SOUPS AND SALADS | CHOICE OF ONE

SOUPS
Classic Maine lobster bisque | Brandy and cream
Roasted sweet corn bisque | Ancho chili cream and toasted pumpkin seeds
Fire roasted plum tomato bisque | Spiced croutons and basil cream
Shiner Bock cheese | Pretzel bread croutons
Southwestern tortilla | Monterey Jack cheese and crispy tortillas

SALAD
Wedge salad | scallion, hard boiled egg, bacon, grape tomato, blue cheese dressing (GF)
Arugula salad | frisée, roasted beet, toasted pecan, goat cheese, sherry vinaigrette (GF)
Spinach salad | strawberries, red onion, feta cheese, champagne vinaigrette (GF)
Mixed greens salad | pickled red onion, cucumber, carrot, grape tomato, balsamic vinaigrette (GF, DF)
Caprese salad | arugula, buffalo mozzarella, heirloom tomato, roasted cherry tomato bruschetta, balsamic syrup
PLATED

All plated dinners are served with your choice of medium blend Shade Grown coffee, herbal teas, assorted rolls and butter. Dinners have been designed and priced as three courses. Served with your choice of soup or salad, entrée and dessert. Our Executive chef will work with you to customize the perfect multi four or five-course gourmet dinner menu featuring a choice of entrées. Custom menus start at 135 per person.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF ONE

BUTTERNUT SQUASH GNOCCHI
Served with chanterelle mushrooms, chard, pecorino cheese and black pepper
85 per person

WILD MUSHROOMS, SPINACH, RICOTTA, EGGPLANT CANNELONI
Served with braised Swiss cheese chard and roasted tomato cream
75 per person

PAN ROASTED CHICKEN BREAST (GF, DF)
Cipollini marsala
91 per person

HERB CRUSTED SALMON (GF, DF)
Puttanesca
91 per person

GRILLED SWORDFISH (GF, DF)
Arugula, lemon and sunflower pesto
92 per person

HORSERADISH AND THYME GRILLED 10 OZ. FLATIRON STEAK
Blue cheese cream
96 per person

HERB & SEA SALT RUBBED 8 OZ. BEEF TENDERLOIN (GF, DF)
Brandy peppercorn
102 per person

SHERRY BRAISED SHORT RIB (GF, DF)
Maple demiglace
98 per person

BOURBON BRINED 14 OZ. BONE-IN PORK CHOP (DF)
Green tomato and cider jam
95 per person
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ENTRÉES | CHOICE OF ONE

DUET OF SEARED FILET MIGNON AND CRAB CAKE (GF, DF)
Served on sweet corn sauce and red pepper coulis
120 per person

DUET OF SEARED FILET MIGNON AND HERB CRUSTED SALMON (GF)
Served with cafe au lait green peppercorn sauce
120 per person

DUET OF HORSERADISH THYME GRILLED FLATIRON AND GRILLED CHICKEN BREAST (GF)
Blue cheese cream
110 per person

DUET OF BEEF TENDERLOIN AND JUMBO SHRIMP (GF, DF)
Puttanesca
114 per person

DUET OF SEARED CHICKEN BREAST AND SEARED SALMON (GF, DF)
Cippollini
110 per person
PLATED

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STARCH AND VEGETABLES | CHOICE OF ONE

Roasted garlic and red bliss potato mash, lemon roasted asparagus and blistered heirloom cherry tomatoes (GF)

Loaded potatoes delmonico, honey-chili brussels sprouts and roasted cauliflower

Goat cheese and herb polenta cake, roasted baby carrots and balsamic pearl onions (GF)

Baked mac ‘n cheese, sweet baby peppers and charred green beans with alder smoked salt

Cheddar grits, pimiento, honey-chili glazed brussels sprouts and blistered cherry heirloom tomatoes
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DESSERTS | CHOICE OF ONE
Seasonal fruit tart
Chocolate banana tart with candied pecans and caramel cream
Butterscotch brûlée tart with cinnamon cream
S’mores bomb with hazelnut powder and fresh strawberries (GF available)
Chocolate salted caramel tart

ENHANCEMENTS
Chocolate passionfruit bomb (GF available)
Manjari raspberry tart
Peach and huckleberry upside down cake
5 per person
BUFFETS

All dinner buffets are served with your choice of medium blend Shade Grown coffee, herbal teas and assorted rolls. Buffets require a minimum of 25 people.

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CENTRAL TEXAS BBQ

STARTERS
Wedge salad with hard boiled egg, tomato, bacon, scallion, blue cheese dressing, vinaigrette (GF)
Fried potato salad with red pepper, scallion, cheddar, sour cream
Summer seasonal salad (May – October) with watermelon, cucumber, red onion, grilled feta (GF)
Winter seasonal salad (November – April) with butternut squash, pecan, bell pepper, lemon, brown butter and sage vinaigrette (GF)

SMOKED MEATS | CHOICE OF THREE
Oak smoked brisket (GF, DF)
Elgin smoked sausage (GF, DF)
Beer brined chicken (GF, DF)
Pork ribs (GF, DF)
Honey smoked salmon (GF, DF)

ACCOMPANIMENTS
Maple and bourbon mop sauce (GF, DF)
BBQ beans with ham hock (GF, DF)
Corn on the cob with chili-lime butter and sea salt (GF)
Green chili mac ‘n cheese
Garlic toast

DESSERTS
Pecan pie, peach cobbler (GF, DF available), chocolate caramel tarts
120 per person

WILD GAME GRILL

STARTERS
Mixed greens salad with sunflower seeds, dried cherries, pickled onions, blue cheese, honey and champagne vinaigrette
Texas peach panzanella with corn bread, heirloom tomato, charred corn and Italian dressing
Pork green chili with sour cream and tortilla chips

FRESH OFF THE GRILL
Herb grilled redfish with honey chili glaze
Smoked bison rib eye, herb and salt crusted with cilantro gremolata
Venison rack with blackberry chocolate demiglace

SIDES
Cast iron mac ‘n cheese with build-your-own toppings
Hatch chili roasted potatoes
Charred broccolini, onion, garlic and tomatoes
Creamy polenta, smoked tomato ragu

DESSERTS
Peach cobbler (GF, DF available), chocolate donut bread pudding, blondies (GF available)
110 per person
BUFFETS

All dinner buffets are served with your choice of medium blend Shade Grown coffee, herbal teas and assorted rolls. Buffets require a minimum of 50 people.

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STEAK HOUSE

STARTERS
Wedge salad with hard boiled egg, tomato, bacon, scallion and blue cheese dressing (GF)
Spinach and romaine chop salad with red onion, garbanzo bean and feta
Tomato, cucumber crouton, horseradish and mustard vinaigrette

ENTRÉES
Herb and sea salt crusted rib eye (GF, DF)
Bourbon glazed salmon (DF)

ACCOMPANIMENTS
Caramelized onion and mushrooms (GF)
Twice baked potato, sour cream, scallion, cheddar
Cream corn, blue cheese (GF)
Broccoli and cauliflower (GF, DF)

DESSERTS
Carrot cupcakes (GF available), chocolate caramel tart, cheesecake bars

97 per person

MEDITERRANEAN

SALADS
Arugula salad with shaved fennel, Parmesan, radicchio, lemon-oregano vinaigrette (GF)
Cucumber salad with grape tomato, red onion, garbanzo bean, Kalamata olive, grilled feta, dill and red wine vinegar (GF)

ENTRÉES
Herb-horseradish flat iron steak, arugula, parsley and caper pesto (GF, DF)
Roasted striped bass, artichoke, tomato and olive relish (GF, DF)
Chicken saltimbocca with crispy sage, prosciutto, balsamic onion and marsala glace (DF)

ACCOMPANIMENTS
Linguini aglio e olio with parsley, chili flake, Parmesan and olive oil
Brussels sprouts with rosemary

DESSERTS
Baklava, Greek yogurt panna cotta with cinnamon vanilla poached pears and raisins (GF), lemon olive oil cake

95 per person
All dinner buffets are served with your choice of medium blend Shade Grown coffee, herbal teas and assorted rolls. Buffets require a minimum of 50 people.

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TOUR OF TEXAS

ACROSS THE RIO GRANDE
Pork tamales manchego cheese and adobo sauce
Smoked green chili chicken and ancho rubbed beef tacos
Shredded lettuce, cheese, pico de gallo, tomatoes, chipotle salsa and jalapeño avocado salsa verde

HILL COUNTRY
Local Austin greens, JBG vegetables and pickles with associated dressings
Sliced smoked beef brisket with coffee barbecue and classic barbecue sauces
Mesquite pulled pork
Jalapeños, pickles and red onions
Texas blue cheese coleslaw
Ranch-style beans, cornbread muffins and honey wheat rolls

FRESH FROM THE GULF COAST
Gulf coast shrimp with Tito’s cocktail sauce, spicy remoulade sauce and fresh lemon wedges
Seared gulf cost snapper with hatch green chili lime butter and lump crab pico de gallo

SOUTHFORK
Peach donut bread pudding, oatmeal cream pies, Texas sheet cake trifle
100 per person
BEVERAGES | OMNI BARTON CREEK RESORT & SPA | RETURN TO TABLE OF CONTENTS | 1

BAR MIXOLOGY

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BRANDS BY CATEGORY

HOUSE
Vodka | Svedka
Gin | Seagrams
Bourbon | Evan Williams
Scotch | J&B
Rum | Castillo
Tequila | Sauza Blanco
Cognac | Hennessy VS

PREMIUM
Vodka | Absolut
Gin | Beefeater
Bourbon | Jim Beam
American whiskey | Jack Daniel’s
Scotch | Johnnie Walker Red
Rum | Bacardi
Tequila | Hornitos Anejo

CRAFT
Vodka | Tito’s Handmade
Gin | Aviation
Bourbon | Elijah Craig
Scotch | Monkey Shoulder
Blended whiskey | Crown Royal
Rum | Sailor Jerry
Tequila | Patron Silver
Cognac | Hennessy VSOP

WINE BY THE GLASS

TIER ONE
MAN Family Wines | South, Africa | Chardonnay, cabernet sauvignon and merlot
Kris pinto grigio
Saint M riesling
Campo Viejo Cava sparkling

TIER TWO
Wente Hayes Ranch | California | Chardonnay, cabernet sauvignon
Carneros Highway pinot noir
Joel Gott sauvignon blanc
Saint M riesling
Camp Viejo Cava sparkling

TIER THREE
Decoy by Duckhorn | California | Chardonnay, merlot, cabernet sauvignon
Whitehaven sauvignon blanc
Saint M riesling
Camp Viejo Cava prosecco
Beverages

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Beers

Maximum six brand choices total on bars.

Domestic
- Budweiser
- Bud Light
- Coors Light
- Samuel Adams Boston Lager

Import
- Corona Light
- Stella
- Heineken
- Heineken 0.0

Local Craft
- Thirsty Goat, American-style Amber Ale
- Zilker Marco IPA
- Firemans #4 Blond Ale
- Shiner Bock American-style Dark Lager

Labor Charges

Bartender Fee | 250 each
Cashier fee (cash bars only) | 200 each

Bar Selections

Hosted Bars | Per Person, Per Hour
House brands | house wines, domestic beer, soft drinks and bottled water
First hour | 30 per person
Additional hours | 10 per person, per hour
Premium brands | house wines, imported and craft beer, domestic beer, soft drinks and bottled water
First hour | 34 per person
Additional hours | 12 per person, per hour
Craft brands | house wines, imported and craft beer, domestic beer, soft drinks and bottled water
First hour | 38 per person
Additional hours | 14 per person, per hour

Tier One Beer and Wine

First hour | 30 per person
Additional hours | 10 per person, per hour

Hosted Bars | On Consumption
House brand cocktails | 12 per drink
Premium brand cocktails | 14 per drink
Craft brand cocktails | 15 per drink
Domestic beer | 8 per drink
Imported beer | 9 per drink
Local/craft beer | 10 per drink
Tier one wine selection | 11 per drink
Tier two wine selection | 13 per drink
Tier three wine selection | 15 per drink
Soft drinks | 6 per drink
Bottled water | 6.5 per drink
BAR MIXOLOGY

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SPECIALTY DRINK STATIONS

BARTON CREEK COCKTAILS
7 miles west | Tito’s Handmade vodka, blood orange, cranberry and grapefruit
Cherry pepper | TX bourbon whiskey, black cherry, basil, grapefruit and egg white
Crenshaw Manhattan | Maker’s Mark bourbon, Carpano antica sweet vermouth, Angostura bitters
Texas socialite | Herman Marshall rye, Campari, sweet vermouth, creme de mure, Peychaud’s bitters
16 per drink

MARTINIS
Cosmopolitan | Vodka, triple sec, cranberry juice, splash of sour mix
Blue sky | Vodka, Blue Curacao, sour mix
Apple sour | Vodka, pucker apple sour, sour mix
16 per cocktail

CORDIALS
Amaretto disaronno, Baileys Irish Cream, B&B, Benedictine, Chambord, Cointreau, Drambuie, Frangelico, Galliano, Godiva Dark, Godiva White, Grand Mariner, Kahlua, Sambuca, Tuaca
16 per drink

SANGRIA STATION
Rosé sangria | Fresh strawberries and cointreau
White sangria | Fresh apples, berries, Domaine de Canton ginger, St. Germain elderflower liqueur and sauvignon blanc
Sangria de vino tinto | Apples, oranges, merlot, brandy and lemon-line soda
16 per drink

MARGARITAS
Classic margarita | Sauza tequila, triple sec, sour mix and lime juice
Spicy margarita | Sauza tequila, jalapeño, triple sec, sour mix and lime juice
Blue margarita | Sauza tequila, Blue Curacao, sour mix and lime juice
16 per drink

MOJITOS
Muddled lime wedges with fruit, mint, sugar syrup, Bacardi flavored rums and soda water
14 per cocktail

OMNI SIGNATURE COCKTAILS
Add to any bar a selection of Barmalade inspired cocktails using craft, premium or house brands.
Grapefruit paloma | Rum, vodka or tequila, grapefruitelderflower Barmalade, pineapple juice and Omni sour
Blood orange whiskey sour | Whiskey, blood orangeguava Barmalade and Omni sour
Spicy mango smash | Vodka, rum or gin, mangohabanero Barmalade, pineapple juice and Omni sour
Apple-pear crush | Vodka or gin, apple-pear Barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS
Add to any bar a selection of Barmalade inspired mocktails
Cinnamon apple sour | Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters
Blood orange madras | Blood orange-guava Barmalade, cranberry juice and lime
12 per drink
WINES

The wines on the progressive wine menu are grouped in flavor categories. Wines with similar flavor are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger.

SPARKLING
Campo Viejo | La Rioja, Spain | cava | 56 per bottle
Ruffino | Veneto, Italy, NV | prosecco | 58 per bottle
Chandon | California, NV | rosé | 60 per bottle
Veuve Clicquot | France | brut | 150 per bottle

WHITE AND BLUSH
Kris | delle Venezie, Italy | pinot grigio | 65 per bottle
Decoy by Duckhorn | Sonoma County, California sauvignon blanc | 65 per bottle
Hayes Ranch | California | rosé | 60 per bottle
MAN Vintners | Coastal Region, South Africa sauvignon blanc | 58 per bottle
MAN Vintners | Coastal Region, South Africa chardonnay | 58 per bottle
Hayes Ranch | California | chardonnay | 60 per bottle
Decoy by Duckhorn | Sonoma County, California chardonnay | 65 per bottle

RED
Decoy by Duckhorn | Sonoma County, California pinot noir | 65 per bottle
Hayes Ranch | California | merlot | 60 per bottle
MAN Vintners | Coastal Region, South Africa merlot | 58 per bottle
Charles Smith Wines | Columbia Valley, Washington syrah | 60 per bottle
MAN Vintners | Coastal Region, South Africa cabernet sauvignon | 58 per bottle
Terrazas de los Andes | Mendoza, Argentina malbec | 60 per bottle
Decoy by Duckhorn | Sonoma County, California merlot | 65 per bottle
Hayes Ranch | California | cabernet sauvignon | 60 per bottle
Decoy by Duckhorn | Sonoma County, California cabernet sauvignon | 65 per bottle
Thank you for selecting Omni Barton Creek Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

**GUEST ROOM AMENITIES**
An array of creative, specialty gifts is available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

**FOOD AND BEVERAGE SERVICE POLICIES**
All food and beverages at Omni Barton Creek Resort & Spa must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Barton Creek Resort & Spa is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

**GUARANTEES**
The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

**TIMING OF FUNCTIONS**
In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

Omni Barton Creek Resort & Spa • 512-329-4000

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