

OMNI LA MANSION DEL RIO 2020 BANQUET MENUS

THOUGHTFULLY PREPARED | SAFELY SERVED

Breakfast

Plated meals served with bottled water

Prices are subject to a 25% service charge and an 8.25% state sales tax

Hot Plated Breakfast

Served with Fresh Fruit | Croissant

The Classic

Scrambled Eggs/ Bacon or Sausage/ Breakfast Potatoes

44 per person

San Antonio Bowl

House Chorizo/ Poblano Peppers/ Roasted Potatoes/ Red Onion/ Scrambled Eggs/ Queso Fresco/ Salsa Rojo

40 per person

Healthy Bowl

Quinoa/ Spinach/ Caramelized Onion/ Bell Peppers/ Diced Ham/ Fried Eggs/ Fresh Herbs

40 per person

Cold Plated Breakfast

Overnight Oats/Fresh Berries

12 per person

Vanilla Yogurt Parfait/ House Berry Sauce/ Fresh Berries/ Granola

14 per person

San Antonio Continental

Fruit and Berries/Yogurt/Croissant

18 per person

Breakfast Tacos | Choice of Two Proteins

Bacon | Sausage | Ham | Chorizo

Includes: Pico De Gallo/ Cheddar Cheese/ Crispy Potatoes

15 per person – (2) Tacos

Attendant required at 75 per attendant with one attendant per 50 people | 1 hour service

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Breaks | Thoughtfully Displayed with Social Distancing

Snacks

Granola and Candy Bars | 4 each
Assorted Bags of Chips and Pretzels | 4 each
Assorted Energy and Low Carb Bars | 5 each
Assorted 100 Calorie Packs | 5 each
Individual Bags of Trail Mix and Dried Fruit | 6 each
Assorted Ice Cream Novelties and Frozen Fruit Bars | 6 each
Assorted Individual Yogurts | 4.5 each
Wrapped Whole Fruit | 46 per dozen
Sir Pops-A-Lot Popcorn | Carmel-Cheddar & Bacon-Cheddar | 10 per person
Assortment of Cookies | Chocolate Chip | Oatmeal | Peanut Butter | Sugar | 56 per dozen

Beverages

Bottled Juices | 5 each
Assorted Naked Juices | 7 each
Assorted Regular and Diet Soft Drinks | 5 each
Nestle Pure Life | 5 each
Aqua Panna | 6 each
San Pellegrino Sparkling Water | 6 each

Coffee and Tea - Attendant required at 75 per attendant with one attendant per 50 people | 1 hour service

Westrock Regular Coffee, Decaffeinated Coffee and Hot Tea Selection | 92 per gallon
Iced Tea | 80 per gallon

Boxed Lunch

**Boxed lunches are served with quinoa salad, chips, whole fruit, cookie and Nestle Pure Life bottled water
Gluten-free and vegan bread available on request**

Sandwiches | Choice of Two

Smoked Turkey Breast Served on Multi-Grain Bread with Sprouts/Grain Honey Mustard/Pickles/ Gruyere
Italian Served on Ciabatta with Mortadella/Coppa/Prosciutto/Roasted Peppers/Balsamic/Extra Virgin Olive Oil
Smoked Ham and Cheese Served on Potato Bread with Sweet Onion Jam
Roasted Chicken Salad Served on Nine Grain/Sprouts/Butter Lettuce
Charred Eggplant Wrap Hummus/Tahini/Cucumber/Peppers
43 per box

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Plated Lunch

All plated meals served with bottled water

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Entree Salad

Southwestern Cobb Salad

Ancho Grilled Chicken/ Marinated Tomatoes/ Pickled Onion/ Crisp Bacon/ Hard Boiled Egg/ Avocado Ranch
32 per person

Classic Chicken Caesar

Romaine Hearts/ Sliced Chicken/ Shaved Parmesan/ Sourdough Croutons/ Anchovy Dressing
32 per person

Greek Salad

Poached Chilled Salmon/ Crisp greens/ English Cucumber/ Roma Tomato/ Feta Cheese/
Kalamata Olives/Oregano Vinaigrette
32 per person

Plated Three-Course Lunch

First | Choice of One

Baby lettuce/ Watermelon Radish/ Shaved Carrot / Diced Marinated Tomato/ Sherry Vinaigrette

Classic Caesar/ Parmesan/ Croutons

Baby Wedge/ Bacon/ Tomato/ Pickled Red Onion/ Blue Cheese Dressing

Loaded Baked Potato Soup/ Bacon/ Green Onion/ Cheddar Cheese/ Sour Cream

Smoked Chicken Tortilla Soup/ Tortilla Strips/ Diced Avocado/ Tomato Relish

Entrées | Choice of One

Brown Butter Mushroom Raviolis/ Garlic Broccolini/ Tomato Chutney/ Fried Capers
50 per person

Roasted Chicken Supreme/ Whipped Potatoes/ Roasted Brussels/ Rosemary Jus
50 per person

Herb & Garlic Grilled Chicken Breast/ Baby Vegetables/ Celery Root Puree/ Roasted Bell Pepper Sauce
50 per person

Braised Short Rib/ Sour Cream Mashed Potatoes / Natural Jus/ Baby Carrots and French Beans
54 per person

Seared Salmon/ Red Quinoa Stir Fry/ Asian Salad/ Spicy Sweet & Sour
54 per person

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Dessert | Choice of One

Cheesecake
Fresh Fruit Tart
Chocolate Hazelnut Opera Cake
Red Velvet
Tiramisu
Lemon Meringue

Plated Dinner

All plated meals served with bottled water
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First | Choice of One

Baby lettuce/ Watermelon Radish/ Carrot Curls/ Diced Marinated Tomato/ Sherry Vinaigrette

Classic Caesar/ Parmesan/ Croutons

Baby Wedge/ Bacon/ Tomato/ Pickled Red Onion/ Spiced Pecans/ Blue Cheese Dressing

Loaded Baked Potato Soup/ Bacon/ Green Onion/ Cheddar Cheese/ Sour Cream

Smoked Chicken Tortilla Soup/ Tortilla Strips/ Diced Avocado/ Tomato Relish

Entrée | Choice of One

Wild Rice Stuffed Bell Pepper/ Roasted Vegetables/ Rustic Tomato Chutney
65 per person

Petite Tenderloin of Beef/ Cheddar Potato Gratian/ Roasted Red Pepper Chimichurri/ Grilled Asparagus
80 per person

Three Peppercorn Crusted Pork Loin / Roasted Fingerlings/ Merlot Sauce/ Roasted Baby Vegetables
68 per person

Applewood Roasted Salmon/ Tomato & Mushroom Risotto/ Lemon Thyme Sauce
72 per person

Boneless Beef Short Rib/ Smoked Whipped Potatoes/ Crisp Onion Strings/ Natural Jus/ French Beans
68 per person

Sea Bass/ Gremolata/ Spring Pea and Mushroom Ragout/ Saffron and Tomato Broth
80 per person

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Dessert | Choice of One

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Fresh Fruit Tart
Chocolate Hazelnut Opera Cake
Red Velvet
Tiramisu
Lemon Meringue

Reception – Thoughtful Small Plate Stations Built with Social Distancing A Minimum of (4) four stations required

Chef attendants required at 125 per attendant with one attendant per 50 people

Individual Salads “On-the-Rocks”

Baby lettuce/ Watermelon Radish/ Shaved Carrot / Diced Marinated Tomato/ Sherry Vinaigrette
&
Classic Caesar/ Parmesan/ Croutons
12 per person

Small Plates

Blackened Shrimp | Creamy Grits/ Spiced Sauce | 14 per person

Angus Beef Slider | Soft Roll/ Smoked Cheddar/ Red Onion Jam/ Horseradish Aioli | 8 per person

Atlantic Smoked Salmon | Cucumber/Pickled Red Onion Salad/Lemon Dill Vinaigrette | 16 per person

Pomegranate BBQ Lamb Chop | Pickled Bean Salad/ Roasted Pepper Coulis | 18 per person

Ancho Chile Beef Satay | Roast Fingerling Hash/Chimichurri Sauce | 18 per person

Mashed and Mac Bar

Mashed Yukon Gold Potatoes & Aged Cheddar Mac and Cheese
Accompaniments | Applewood Smoked Bacon/Smoked Chicken/ Pica de Gallo/Chives/ Sour Cream
Fresh Herbs/Shredded Cheddar/Shredded Pepper Jack/ Whipped Butter
22 per person

Sweet Treats Display | Individually wrapped

Mini Assorted Tarts /Rice Crispy Treats/ Petit Fours/ Truffles/French Macarons | 18 per person

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