## Welcome,Bienvenido,Bienvenue,Wilkommen,'AhlaanBik Välkomna, Welkom, Yokoso, Huan Yíng

On behalf of The RK Culinary Group, we welcome you to the dynamic Henry B. González Convention Center and the amazing city of San Antonio. Prepare to discover an incredible diversity of contemporary attractions, historic landmarks and virtually non-stop entertainment-all matched by our equally amazing options for award-winning cuisine!

The RK Culinary Group, the largest privately held culinary group in San Antonio, represents the talents of our city's finest catering professionals with over 70 years of renowned experience. Our dedication to the most inspired selections, locally sourced whenever possible for authentic preparation and freshest flavor, matched by the highest standards of service make every event a success from start to finish.

Whatever your taste, event theme or dietary requests, we have the perfect menu and ideal solutions to fit the occasion for any number of guests. Quality preparation
exacting attention to every detail and presentation, and sensational cuisine has raised the bar for event dining that surpasses all others

The distinguished professionals who comprise The RK Culinary Group understand what it takes to make great food-so please explore our extensive menu opportunities and let us know if you have any special needs or event considerations that require customized meal selections.


Our entire team is here to help and ensure your visit to the Henry B. González Convention Center is bold, bright and the most beautiful experience on every level. We ook forward to serving you soon!

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JEFFREY MAGATAGAN
Senior Vice President, Culinary Operation
Under Jeffrey's leadership, the operations and culinary teams have opened 3 new venues, created a new convention center APP, and established a new convention center catering website all while earning outstanding customer service scores.

Magatagan first joined The RK Group in 2000 as Executive Chef, and later became the Director of Operations at the Henry B. González Convention Center while ensuring that The RK Group isn't a 'rubber chicken' factory, but a culinary group that constantly expands its knowledge in the food industry and provides guests with that 'wow factor'. In 2008, Jeffrey stepped into his current position as General Manager, and continues to lead the way in both hospitality and by his ongoing commitment to giving back to the community.


BECKY CARRIZALES
Director of Operations
A San Antonio native and former Director of Event Services at the convention center, Carrizales joined the team in 2005 to serve as the Director of Operations/Event Management at the Henry B. González Convention Center. Becky oversees the daily operations of all food and beverage activities at the center, coordinating logistics, equipment orders, and overseeing a team that includes six managers, four event supervisors and full wait staff. Becky's strong commitment to her church and the community as a whole provide a positive influence on the entire RK Culinary Group team.

## POLICIES AND PROCEDURES

Thefollowing menu is a compilation ofour most popular selections, priced and categorized for your convenience. This menu is a sampling of our offerings. Any menu can be customized by our talentedteam ofculinary professionals to suityour individual needs and tastes. Youraccount executive will be happyto work with youto customize any event menu

## FOOD AND BEVERAGE

All food and beverage served in the Henry B. González Convention Center is to be provided exclusively by the The RK Culinary Group. The planning of the event, including selection of menus, décor, entertainment and other pertinent details should be arranged at least thirty (30) days prior to the event date.

## SECURITY

Customer is responsible for arranging security for any exhibits, banquets, meetings or merchandise and related displays. If a customer is serving alcohol at any function, the City of San Antonio Police Off-Duty Employment Unit must be notified. They may be reached at 210.207.7020.

## GUARANTEES

Customer agrees when initially arranging for a catered function that the estimated number of
persons to be served will be provided. However, a specific or guaranteed number of guests is required by 10 a.m., three (3) business days prior to each of the functions or events to ensure adequate time for ordering purposes. You will be billed for the guaranteed number or for the actual number served, whichever is greater. In the event the guarantee is increased fewer than forty-eight (48) hours before the catered function, we reserve the right to make reasonable substitutions to the menu and/or charge an additional service fee.

CHINA SERVICE
All seated meal functions include china and glassware, unless otherwise specified by the Customer. Continental breakfasts, coffee services, buffets and exhibitor services are routinely accompanied by biodegradable disposable serviceware. If china is desired a fee of $\$ 3.00$ per person will apply

## DECOR SERVICE

All food-service tables are dressed with house linen in your choice of Blue, Black, Ivory or White. Specialty decor including prop sets, specialty linens, floral
centerpieces and other items is also available for an additional cost. Please discuss options and pricing with your RK Culinary Group Account Executive.

## GROUP MINIMUMS

A $\$ 150.00$ service charge will apply for all mea functions of fifty (50) or fewer persons

## CANCELLATIONS

Any food or beverage function canceled within four (4) business days of the event is subject to a cancellation fee

## LENGTH OF SERVICE

Pricing for all menu options are based on two (2) hour service unless otherwise noted Additionally, fees will be assessed for extended lengths of food service.

## MENU PRICING

Menus and menu pricing are guaranteed for up to six (6) months prior to event start date

## COFFEE MINIMUMS

ADDITIONAL SERVICE FEE FOR LESS THAN 3 GALLONS

## CATERING MENU

## BREAKFAST

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Plated 9
À La Carte Breakfast 10

BREAK PACKAGES
Take-a-Break 12
À La Carte Snacks 13
À La Carte Beverages 14

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Two-Course Chilled Plated 22
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RECEPTION
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## BREAKFAST CONTINENTAL

TRADITIONAL
Fresh Juices
Seasonal Fruits and Berries
Assorted Croissants, Danish, Muffins,
Butter, Jams and Preserves
$\$ 22.00 \mid$ PERSON

THE BAGEL SHOP
Fresh Juices
Seasonal Fruits and Berries
Assorted Bagels and Cream Cheeses
Assorted Breakfast Pastries, Danish, Muffins
Butter, Jams and Preserves
$\$ 23.00 \mid$ PERSON
\$34.00| PERSON [with lox, sliced tomatoes, and onions]

TRADITIONAL PLUS
Fresh Juices
Seasonal Fruits and Berries, Assorted Fruit Yogurts
Assorted Croissants, Danish, Muffins,
Butter, Jams and Preserves
$\$ 24.00 \mid$ PERSON

SAN ANTONIO LA PANADERIA

Fresh Juices
Seasonal Fruits and Berries
Bunuelos
Assortment of Fresh House Donuts, Cinnamon Rolls,
Biscuits, Chamuco Pan Dulce and Conchas
Butter, Jams and Preserves
\$24.00| PERSON
HEALTHY CHOICE

Fresh Juices
Seasonal Fruits and Berries
Greek Yogurt Display with Dried Fruits
Granola, Assorted Gourmet Nuts
Whole Grain Baked Goods, Croissants Butter, Honey and Preserves
\$26.00|PERSON

COFFEE, DECAFFEINATED COFFEE, AND HOT TEA INCLUDED WITH EACH CONTINENTAL SELECTION

## BREAKFAST BUFFETS

## QUICK START

Fresh Juices
Seasonal Fruits and Berries
Assorted Croissants, Danish, and Muffins Scrambled Eggs
Bacon, Breakfast Potatoes
Butter, Jams and Preserves
Condiments and Hot Sauce
\$34.00 | PERSON

SAN ANTONIO MISSION
Fresh Juices
Seasonal Fruits and Berries
Mexican Conchas (Sweet Breads)
Scrambled Eggs,
Warm Tortillas, Cheddar, Pico de Gallo, Fresh Salsa
Thick Cut Bacon, Breakfast Sausage Links
Breakfast Potatoes,
Peppers, Onions
Butter, Jams and Preserves
$\$ 36.00$ | PERSON

COFFEE, DECAFFEINATED COFFEE, AND HOT TEA INCLUDED WITH EACH BUFFET SELECTION
$22 \%$ additional service charge and all applicable sales taxes $\$ 150.00$ service charge added for all parties fewer than fifty (50) persons | Priced for two (2) hour service

## HEALTHY WAY

Fresh Juices, Bottled Fruit Smoothies
Seasonal Fruits and Berries
Whole Grain Croissants and Superfood Muffins Blueberry, Dark Chocolate, Almonds
Scrambled Egg Whites
Turkey Sausage
Sweet Potato - Yukon Gold Hash Brown Potato Cakes
Turkey and Scrambled Eggs Benedict
Grapeseed Oil Hollandaise
Grilled Asparagus and Tomatoes
Butter, Jams and Preserves
\$38.00| PERSON

BREAKFAST SKILLET
Fresh Juices
Seasonal Fruits and Berries
Assorted Croissants, Danish, and Muffins
Scrambled Eggs
Bacon and Sausage Patties
Hash Browns
Griddle Cakes,
Warm Maple Syrup
Oatmeal
Brown Sugar, Dried Fruits, Pecans
Butter, Jams and Preserves
$\$ 38.00$ | PERSON


## BREAKFAST PLATED

## ALL AMERICAN

Three Eggs Scrambled
Cherrywood Smoked Heritage Bacon
Texas Home Fries
Sweet Chili, Griddled Peppers, Onions
$\$ 32.00 \mid$ PERSON

FULL BREAKFAST OMELET ROLL
Rolled Omelet Stuffed
Bacon, Sausage, Chorizo, American Cheese
Hash Browns
Green Peppers, Scallions
Griddled Mushroom and Confit Baby Tomatoes $\$ 37.00$ | PERSON

SAN ANTONIO SKILLET HASH
Scrambled Eggs
Shredded Hash Browns
Corn Beef, Chorizo, Caramelized Poblanos \& Onions
Charred Roma Tomatoes
\$38.00| PERSON

## STEAK AND EGGS

Grilled Tenderized New York Strip Steak Scrambled Eggs
Skillet Fried Breakfast Potatoes
Sweet Potatoes, Yukon Golds and Russets,
Fresh Herbs, Sea Salt
Steamed Asparagus Topped with Hollandaise
MARKET PRICE

COFFEE, DECAFFEINATED COFFEE, AND HOT TEA INCLUDED WITH EACH PLATED SELECTION; FRESH BREAKFAST BREADS SET AS CENTERPIECE WITH PRE-SET FRUIT CUPS
$22 \%$ additional service charge and all applicable sales taxes $\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) persons

## BREAKFAST À LA CARTE

## CEREALS AND MILK

$\$ 5.00$ | PERSON

## GREEK YOGURT PARFAIT BAR

Seasonal Berries, Dried Fruit, Strawberry Coulis,
Whipped Cream, Sliced Almonds, Chocolate Shavings
Honey and Granola
\$8.50 | PERSON

## SEASONAL FRUIT AND BERRIES

Offered as Display or Fruit Cups with Lime and Tajin $\$ 8.50$ | PERSON

BREAKFAST COOKIE AND BISCOTTI BAR
Assorted Home Made Biscotti and Mini Sweet Cookies
$\$ 10.00$ | PERSON

## PANCAKE TRIO BAR

## Buttermilk Pancakes

Banana Crunch Pancakes
Banana Pancakes, Almond Brown Betty, Vanilla Sauce
Cinnamon Gluten Free Multigrain Pancakes Whipped Cream, Whipped Butter, Warm Maple Syrup Chocolate Sauce, Strawberry Coulis, Honey,
,
( $\$ 210$ CHEF FEE APPLIES PER CHEF)
$\$ 15.00$ | PERSON

## OMELET STATION

Whole Eggs, Egg Whites or Egg Beaters Substitute Chopped Bacon, Breakfast Sausage Crumbles, Mushrooms, Broccoli, Tomatoes, Onions, Spinach, Fresh Serrano Chilis, Scallions, Pico de Gallo, Queso Cotija,

## Cheddar and Jack Cheeses

( $\$ 210$ CHEF FEE APPLIES PER CHEF)
$\$ 15.00$ | PERSON

## HOT BREAKFAST TACO

(3) DOZEN MINIMUM ORDER REQUIRED:

CHOOSE BETWEEN:
Chorizo, Potato, and Egg
Bacon and Egg | Sausage and Egg
Bean and Cheese; SERVED WITH SALSA
\$95.00|DOZEN

BREAKFAST SANDWICHES
On a Brioche Bun
CHOOSE:
Bacon, Egg and Cheese
Sausage, Egg and Cheese
Ham, Egg and Cheese
$\$ 100.00 \mid$ DOZEN

## INDIVIDUAL QUICHE

Choose between:
Quiche Lorraine
(Bacon, Onions, Gruyere Cheese)
Vegetables and Feta Cheese
Chicken, Broccoli and Feta Cheese
$\$ 110.00 \mid$ DOZEN

## ASSORTED BAGELS

"Everything", Blueberry, Cinnamon Raisin,
Plain, Poppy Seed, Onion
$\$ 53.00$ | DOZEN

## ASSORTED PASTRIES

Cinnamon Rolls, Danish, Donuts
$\$ 53.00$ | DOZEN

## AVOCADO TOAST BAR

Whole Wheat and Sourdough Breads with Smashed Avocado Spread, Bacon Bits, Diced Turkey, Cucumbers, Cherry Tomatoes, Radishes, Shredded Cheeses and Hard Boiled Eggs \$21.00| PERSON
$22 \%$ additional service charge and all applicable sales taxes
$\$ 150.00$ service charge added for all parties fewer than fifty
(50) persons | Priced for two (2) hour service


## TAKE-A-BREAK priced for зо minutes of seavice

## ICE CREAM YOU SCREAM

Assorted Ice Cream Bars, Ice Cream Sandwiches, Frozen Fruit Bars, Mexican Paletas, Lemonade
$\$ 17.00$ | PERSON

## QUICK SNACK

Assorted Potato Chips, Trail Mix, Mixed Nuts, Candy Bars, Whole Fruit, Lemonade
$\$ 20.00$ | PERSON

## SOUTH OF THE BORDER

Chicken and Peppers Quesadillas,
Fiesta Corn Chips, Assorted Salsas, Guacamole, Chili Con Queso, Aguas Frescas
\$21.00|PERSON

## AVOCADO TOAST BAR

Whole Wheat and Sourdough Breads with
Smashed Avocado Spread, Bacon Bits, Diced Turkey, Cucumbers, Cherry Tomatoes, Radishes,
Shredded Cheeses and Hard Boiled Eggs
\$21.00| PERSON

FOR THE TRAIL
Whole Fruit, Assortment of Fruit Cups,
Granola, Mini Oatmeal Raisin Cookies, Trail Mix, Fresh Fruit Juices
$\$ 22.00 \mid$ PERSON

GAME TIME
Warm Soft Pretzels, Chips \& Salsa,
Assorted Potato Chips
Honey Roasted Peanuts, Lemonade
\$22.00| PERSON

## COFFEE HOUSE

Assorted Donuts, Mini Cookies, Scones, Whole Apples, Regular and Decaffeinated Coffee, Hot Tea

## \$22.00|PERSON

## ENERGIZE

Seasonal Fruits and Berries, Granola Bars, Fresh Vegetable Crudites, Cups with Ranch Dressing
Power Bars, Chilled Energy Drinks,
Fruit Juices
\$27.00|PERSON

[^0] (50) persons | Priced for thirty (30) minute service

## À LA CARTE SNACKS

| ASSORTED WHOLE FRUIT | YOGURT COVERED PRETZELS | PROTEIN BOX |
| :---: | :---: | :---: |
| \$3.25\|EACH | \$6.50\|EACH | Hard Boiled Egg, Nuts, Cheese, Turkey |
|  |  | \$10.50 \| EACH |
| ASSORTED ENERGY BARS | ASSORTED MEXICAN TREATS |  |
| \$3.75 \| EACH | \$40.00\| DOZEN | PEANUT BUTTER CRUNCH BOX |
|  |  | Peanut Butter, Crackers, Celery, Grapes |
| INDIVIDUAL POPCORN BAGS | BAKERY FRESH COOKIES | \$10.50\|EACH |
| \$5.25\|EACH | \$47.00\| DOZEN |  |
| ASSORTED POTATO CHIPS | ASSORTED PASTRIES |  |
| \$4.25\|EACH | Cinnamon Rolls, Danish, Donuts |  |
|  | \$53.00\|DOZEN |  |
| ASSORTED CANDY BARS |  |  |
| \$4.25\|EACH | PECAN BROWNIES AND BLONDIES |  |
|  | \$51.00\|DOZEN |  |
| INDIVIDUAL ASSORTED YOGURTS |  |  |
| \$4.25\|EACH | SEASONAL FRUIT AND BERRIES |  |
|  | Offered as Display or Fruit Cups with Lime and Tajin |  |
| ICE CREAM BARS | \$8.50 \| PERSON |  |
| \$5.75\|EACH |  |  |
|  | ASSORTED MINI CUPCAKES | $\$ 22 \%$ additional service charge and all apptea fer ser than fifty ( 50 ) persons |
| INDIVIDUAL ASSORTED TRAIL MIX BAGS | \$54.00\| DOZEN |  |
| \$7.50 \| PERSON |  |  |

BEVERAGES À LA CARTE

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MILK
Whole | 2% | Skim
$4.00| HALF PINT
BOTTLED WATERS
$4.50|BOTTLE
ALL NATURAL FRUIT JUICES
$5.00 | BOTTLE
SODAS (PEPSI PRODUCTS)
$4.50 | CAN
SPARKLING WATERS
$5.25|BOTTLE
STARBUCKS` FRAPPUCCINO
$8.50| BOTTLE
STARBUCKS` DOUBLESHOT
$8.50| CAN
ENERGY DRINKS
Amp`,Monster`, Red Bull
$8.50| CAN
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GATORADE
\$8.00|BOTTLE
LEMONADE
\$56.00|GALLON
ICED TEA
\$56.00|GALLON

AGUAS FRESCAS
Mexican Style Chilled Fruit Water
CHOOSE:
Melon, Mixed Berry, Horchata, Mixed Fruit, Guava
\$62.00|GALLON

FRUIT INFUSED WATER:
Prickly Pear-Hibiscus
Watermelon-Mint
Pineapple-Strawberry
$\$ 62.00$ |GALLON

HOT TEA SELECTION
(ADDITIONAL SERVICE FEE FOR LESS THAN 3 GALLONS)
\$74.00|GALLON

## HOUSE COFFEE

Regular and Decaffeinated
(ADDITIONAL SERVICE FEE FOR LESS THAN 3 GALLONS)
\$74.00|GALLON
WATER UNIT
$\$ 89.00$ | DALLY FEE
5 GALLON SPRING WATER
$\$ 40.00$ | EACH

[^1]

## LUNCH THEMED BUFFETS

## SAM HOUSTON DELI

## Tomato Basil Soup

Seasonal Garden Salad
Picnic Macaroni Salad
Creamy Style Cole Slaw
Deli Meats and Cheeses
Roast Beef, Ham, Salami, Turkey,
Swiss, Cheddar, Provolone
Assorted Rolls, Sliced Breads
Leaf Lettuce, Tomatoes,
Red Onions, Pickles, Condiments
Potato Chips
Cookies, Brownies
$\$ 42.00$ | PERSON

## EXECUTIVE DELI

Marinated Mozzarella and Tomato Salad
Toasted Pine Nuts and Basil Pesto Dressing
Red Bliss Potato Salad
Chilled Grilled Asparagus
Gourmet Deli Platters
Condiments and Sliced Breads, Roasted Texas Angus Beef, Sliced Herb Roasted Chicken Breasts, Sliced Smoked Salmon, Provolone, Cheddar, Leaf Lettuce, Tomatoes, Red Onions,
Herb Mayo, Dijon Mustard, Horseradish Cream
Assorted Kettle Chips
Assorted Mini Sweets
$\$ 45.00$ | PERSON

## LITTLE ITALY

Classic Romaine Lettuce Caesar Salad
Parmesan Cheese, Croutons, Caesar Dressing
Tossed Vegetable Antipasto Salad
Crisp Lettuce, Arugula, Baby Tomatoes, Cucumbers, Artichokes,
Olives, Marinated White Beans, Balsamic Vinaigrette
Cremini Mushrooms, Roasted Garlic, Capers, Lemon- White Wine Reduction, Grated Pecorino Romano Cheese, Fresh Parsle

## Baked Ziti

## Green Beans

Olive Oil, Braised Tomatoes, Garlic
Rosemary Roasted Potatoes
Soft Garlic Breadsticks and Rolls
Italian Wedding Cake
Tiramisu
$\$ 50.00 \mid$ PERSON

## SOUTH OF THE BORDER

Garden Greens Salad
Three Cheese Enchiladas
Queso Fresca, Jalapeños, Classic Colorado Sauce
Steak and Chicken Fajitas
Sautéed Peppers and Onion
Calabasa Style Zucchini \& Squash with Braised Tomatoes
Warm Flour Tortillas
Mexican Rojo (Red) Rice
Refried Beans
Tortilla Chips, Guacamole, Salsa,
Shredded Cheese, Onions, Lettuce,
Sour Cream, Jalapeños
Assorted Mexican Cookies, Dulce De Leche Cheesecake
$\$ 47.00 \mid$ PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION
$22 \%$ additional service charge and all applicable sales taxes
$\$ 150.00$ service charge added for all parties fewer than fift
(50) persons, MUST ORDER FOR MINIMUM (25) GUESTS | Priced for two (2) hour service

## LUNCH THEMED BUFFETS

BURGER JOINT
Tossed Garden Salad
Creamy Style Cole Slaw
Mini Nathan's Hot Dogs
White and Wheat Buns
Grillded Beef Hamburgers
Honey BBQ Chicken Breasts
Portabella Cap Burgers
Spinach and Swiss Cheese
Crisp Cheddar Sidewinder Fries
Assorted Relish, Cheeses, Leaf Lettuce,
Tomatoes, Red Onion
Cookie Bar, Apple Pie Turnovers
$\$ 47.00$ | PERSON

## SAN ANTONIO ESPECIAL

Southwestern Style Caesar Salad
Fresh Corn, Marinated Black Beans, Cilantro-Caesar Dressing
Jicama and Crisp Veggies Salad
Cumin-Lime Vinaigrette
Smoked Chicken Enchiladas
Roasted Green Tomatillo Sauce, Grilled Onions, Bell Peppers
Chicken Fajitas
Grilled Onions, Bell Peppers
Shrimp Fajitas
Calabasa Style Zucchini \& Squash with Braised Tomatoes
Mexican Rojo (Red) Rice
Pico de Gallo, Sour Cream, Guacamole, Queso,
Shredded Lettuce
Flour Tortillas
Buñuelos, Churros, Tres Leches Cupcakes
$\$ 49.00$ | PERSON

TASTE OF TEXAS
Chilled Green Bean Salad
Mushrooms, Jicama
Seven Baby Greens Salad Blend
Grape Tomatoes, Cucumbers, Croutons, Ranch Dressing
Tender Braised Short Ribs
Root Vegetables
Seared Chicken Breast
Sweet Tiny Tomatoes, Apple Cider Broth
Gulf Snapper
Warm Green Onion Vegetable Slaw, Lemon Butter
South Texas Squashes, Carrots
Roasted Fingerling Potatoes
Herbs, Sea Salt
Fresh Baked Wheat and White Rolls
Red Velvet, Lemon and Carrot Cup Cakes
\$51.00| PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

22\% additional service charge and all applicable sales taxes
$\$ 150.00$ service charge added for all parties fewer than fifty
(50) persons, MUST ORDER FOR MINIMUM (25) GUESTS | Priced for two (2) hour service

## TEXAS RANCH SHOWDOWN

## Texas Style Cole Slaw

Country Potato Salad
Cucumber, Red Onion Salad
House Smoked Brisket
Molasses BBQ Sauce
Seared Honey Glazed Chicken Breast
Creamy Mac \& Cheese
Toasted Bread Crumb

## Fresh Green Beans and Tomatoes

Biscuits, Yeast Rolls
Pecan Pie, Carrot Cake
$\$ 50.00 \mid$ PERSON

## LUNCH MOVEABLE FEAST

## COOKIES AND BROWNIE STATION

Assorted Cookies, Brownies, Blondies
\$7.00|PERSON

HOUSE-MADE POTATO CHIPS
Sriracha, Sea Salt \& Pepper, Ranch Dusted
$\$ 6.50$ | PERSON
MINI CUPCAKE STATION
$\$ 9.00$ | PERSON

MINI PIE STATION
$\$ 9.00 \mid$ PERSON
TRIO OF SIDE SALADS
Green Goddess Potato Salad, Creamy Style Cole Slaw, Fruit Salad
$\$ 9.50$ | PERSON

GRILLED BRUSCHETTAS DISPLAY
Tomato, Basil, Olive, Oregano, Spicy Mushroom
\$11.00| PERSON
CAESAR SALAD DISPLAY
Romaine Lettuce, Sun Dried Tomatoes, Black Olives, Herb Croutons, Parmesan Shavings, Creamy Caesar Dressing
$\$ 12.00$ | PERSON
Add Grilled Chicken
\$6| PERSON [additional]

MAC \& CHEESE BAR
Traditional Creamy Cheddar Cheese Toasted Bread Crumbs
White Cheese with Gulf Shrimp and Bacon Bits Fried Creamy TX Cheddar Mac and Cheese Cakes
$\$ 17.00 \mid$ PERSON

GOURMET HOT SANDWICH STATION
Southwest Philly-Cheesesteak
Fried Chicken, Slaw, Pickles Slider
Balsamic Glazed Caprese Sandwich on Ciabatta
\$17.00 | PERSON

STREET TACO BAR ACTION STATION
Barbacoa, Pulled Chicken, Jalapeño-Pulled Pork Warm Corn Tortillas, Pico de Gallo, Salsas, Lime, Cilantro and Onions
( $\$ 200$ CHEF FEE APPLIES PER CHEF)
\$21.00| PERSON

MINIMUM OF FOUR (4) STATIONS ORDERED PER LUNCH EVENT
$22 \%$ additional service charge and all applicable sales taxe
$\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) persons
MUST ORDER FOR MINIMUM (25) GUESTS | Priced for two (2) hour service

## LUNCH MOVEABLE FEASTS

ASSORTED GOURMET FLATBREADS
Charcuterie, Margherita,
Roasted Chicken with Pesto, Veggie-Fromage Blanc
$\$ 18.00$ | PERSON

CARVED SMOKED TEXAS BEEF BRISKET
Onions, Pickles, Mayo, BBQ Sauce, Soft Rolls ( $\$ 200$ CHEF FEE APPLIES PER CHEF)
MARKET PRICE

HANDMADE GORDITAS BAR Traditional Corn Masa Gorditas

Beef Picadillo, Pulled Chicken, Refried Beans, Shredded Lettuce, Pico de Gallo, Onions, Cilantro, Hot Chilies, Lime, Queso Fresco, Cheddar Cheese, Sour Cream, Tomato Salsa, Salsa Verde Assorted Homemade Hot Sauces \$21.00| PERSON


## LUNCH BOXED SANDWICHES

## VEGGIE SPINACH WRAP

Roasted Mushrooms, Spinach, Pimiento
Peppers, Onions, Herbed Cream Cheese, Mayo on Spinach
Flour Tortilla
Spiral Pasta Salad
$\$ 30.00$ EACH

## PICNIC LUNCH

Tuna Salad, Texas White Bread
Classic Coleslaw
$\$ 30.00$ | EACH

## THE FRIED CHICKEN

Chilled Buttermilk Fried Chicken Breast Salad
Kale Slaw, Pickle Chips, Semolina Kaiser Bun
Picnic Potato Salad
$\$ 30.00$ | EACH
TEXAS BOX
Smoked Roast Beef, Cheddar, Lettuce,
Caramelized Onions, Kaiser Roll
Picnic Potato Salad
$\$ 30.00$ | EACH

## TURKEY DAY

Roasted Turkey, Sharp Cheddar, Lettuce,
Cranberry Mayo, Texas Toast
Picnic Potato Salad
$\$ 30.00$ | EACH

CHICKEN CAESAR WRAP
Grilled Chicken, Romaine, Parmesan Cheese, Caesar Mayo, Flour Tortilla
Spiral Pasta
$\$ 30.00$ | EACH

HONEY HAM
Honey Roasted Ham, Swiss Cheese,
Leaf Lettuce, Dijon Mustard, Whole Grain Bread Creamy Macaroni Salad
$\$ 30.00$ | EACH

## GOURMET GRILLED CHICKEN SANDWICH

Balsamic Marinated Grilled Chicken Breast,
Dijon Aioli, Bacon, Cheddar Cheese,
Lettuce, Tomato, Ciabatta Bun
Twice Baked Potato Salad
$\$ 34.00$ | EACH

BOTTLED WATERS
\$4.50 | BOTTLE

SODAS (PEPSI PRODUCTS)
$\$ 4.50$ | CAN

INCLUDES CHIPS, YOUR CHOICE OF A COOKIE OR BROWNIE AND FRESH WHOLE FRUIT WITH EACH BOXED SELECTION
$22 \%$ additional service charge and all applicable sales taxes
$\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) persons Order minimum is twenty-five (25) lunches of the same selection


## LUNCH BOXED SALADS

## GREEK SALAD

Garden Greens, Artichokes, Hearts of Palm, Olives, Sundried Tomatoes, Feta Cheese, Red Wine Vinaigrette
$\$ 29.00$ | EACH

CHICKEN CAESAR SALAD
Chilled Grilled Chicken Breasts, Romaine Hearts,
Sundried Tomatoes, Parmesan Cheese,
Classic Caesar Dressing
$\$ 29.00$ | EACH

OLD FASHIONED CHICKEN SALAD
Kale Greens, Homestyle Creamy Chicken Salad, Crisp Greens, Green Grapes, Pineapple Slices
\$29.00 |EACH

BABY SPINACH SALAD
Baby Spinach, Butter Lettuce, Baby Tomatoes, Seedless Cucumbers, Red Onions, Hard Boiled Egg, Pita Chips, Lemon-Caper Vinaigrette
$\$ 29.00$ | EACH

## COBB SALAD

Grilled Chicken, Romaine Hearts, Baby Greens, Applewood Smoked Bacon, Hard Boiled Eggs, Tomatoes, Blue Cheese Crumbles,
Balsamic Vinaigrette
\$31.00|EACH

CHEF SALAD
Garden Greens, Turkey, Ham, Swiss, Cheddar,
Hard Boiled Eggs, Tomatoes, Croutons,
Buttermilk Ranch Dressing
\$31.00|EACHB

BOTTLED WATERS
$\$ 4.50$ | BOTTLE

SODAS (PEPSI PRODUCTS)
\$4.50|CAN

INCLUDES CHIPS, YOUR CHOICE OF A COOKIE OR BROWNIE AND FRESH WHOLE FRUIT WITH EACH BOXED SELECTION
$22 \%$ additional service charge and all applicable sales taxes
$\$ 150.00$ service charge added for all parties fewer than fifty (50) persons
Order minimum is twenty-five (25) lunches of the same selection

## LUNCH TWO-COURSE CHILLED PLATED

## CROISSANT CLUB SANDWICH

Roasted Turkey, Smoked Bacon, Cheddar Cheese, Leaf Lettuce, Sliced Tomatoes, Herb Mayonnaise, Croissant
Potato Salad
Potato Salad
House Salt \& Pepper Chips Served Family Style
$\$ 36.00$ | PERSON

## TEXAS COBB SALAD

Grilled Chicken, Smoked Bacon, Tomatoes, Avocados, Fresh Corn, Hard Boiled Eggs, Crumbled Queso Fresco, Tortilla Chips, Cilantro-Ranch Dressing
$\$ 37.00$ | PERSON

## GRILLED BABY CAESAR SALAD

Grilled Chicken, Baby Gem Romaine, Baby Tomatoes, Parmesan, Croutons, Creamy Caesar Dressing
\$3700| PERSON

## CHEF SALAD

Ham, Turkey, Swiss, Cheddar Cheese, Hard Boiled Eggs, Tomatoes, Cucumbers, Croutons, Buttermilk Ranch Dressing
$\$ 37.00 \mid$ PERSON

CHIPOTLE SKIRT STEAK SALAD
Shaved Plancha Seared Chipotle Rubbed Skirt Steak, Garden Greens, Cilantro, Grilled Tomatoes, Onions, Corn, Pickled Cucumbers, Cilantro-Lime Vinaigrette \$40.00| PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS, and dessert included in the plated selection
$22 \%$ additional service charge and all applicable sales taxes
$\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) person


## LUNCH THREE-COURSE PLATED

## SALAD SELECTIONS

Garden Salad
Mixed Greens, Tomatoes, Cucumbers, Carrots,
Balsamic Vinaigrette, Ranch Dressing

Caesar Salad
Romaine Lettuce, Baby Tomatoes, Black Olives, Parmesan Cheese, Croutons, Creamy Caesar Dressing, Red Wine Vinaigrette

Chopped Salad
Lettuce, Tomatoes, Cucumbers, Ranch Dressing, Balsamic Vinaigrette

Tomato Caprese Salad
Arugula, Baby Spinach, Tomatoes, Mozzarella, Basil - Pesto Vinaigrette

## $\$ 3 \mid$ PERSON [additional]

## Mediterranean Salad

Baby Spinach, Arcadian Greens, Hearts of Palm, Quinoa Cucumbers, Heriloom Cherry Tomatoes, Fried Feta Croutons, Greek Dressing and Ranch Dressing
\$3| PERSON [additional]

## MAIN DISH SELECTIONS | CHICKEN

Chicken Breast Escondido
Chicken Breast, Roasted Plum Tomato, Avocado Pulp, Pepper Jack and Queso Fresco Cheeses, Hearty Texas Ranchero Sauce, Cilantro "Verde" Rice, Tatume Squash, Charred Jalapeño
$\$ 45.00$ | PERSON
Layered Chicken Florentine
Layered Chicken Breast, Spinach Pesto,
Wild Rice-Fregola Pasta Pilaf, Garlic Green Beans,
Pomodoro Tomatoes, Pecorino Romano Cheese, Black
Pepper Cream Sauce
$\$ 45.00$ | PERSON
Roasted Chile Relleno
Relleno Pepper, Chicken, Cheese, Mexican Style Rice Grilled Squash, Queso, Green Chili Velouté
$\$ 47.00$ | PERSON

## BBQ Chicken

Semi Boneless BBQ Chicken Breast, Creamy Mac \& Cheese, Red Onion - Bacon Jam Glazed Brussels Sprouts, Carrots, Shiner Bock Beer Molasses BBQ Sauce Glaze
$\$ 47.00 \mid$ PERSON
Pan Roasted Chicken Breast
Garlic-Italian Herb Roasted Chicken Breast, Bursted Wild Rice Pilaf, Pancetta-Tomato Chutney Glazed Green Beans, Cauliflower, Baby Carrots, Roasted Chicken Velouté

Drunken Chicken
Grilled Honey-Whiskey Chicken Breast, Mashed Red Bliss Potatoes, Roasted Asparagus, Baby Roots, Whiskey-Chicken Jus
$\$ 49.00$ | PERSON

## MAIN DISH SELECTIONS | BEEF and PORK

Beef and Italian Sausage Lasagna
Spicy Cauliflower, Oven Dried Plum Tomatoes
MARKET PRICE
San Antonio Pot Roast
White Cheddar Scalloped Potatoes, Green Beans,
smoked Bacon, Tri-Colored Carrots, Rich Demi Glaze

## MARKET PRICE

Beer BBO Glazed Smoked Beef Brisket
Creamy Mac \& Cheese, Green Beans, Pearl Onions,
Beer - BBQ Glaze

## MARKET PRICE

Petit Filet Mignon
Truffle Scented Roasted Potatoes, Grilled Jumbo Asparagus Marinated Plum Tomato, Pearl Onions,
Red Wine Veal Reduction Sauce
MARKET PRICE

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
CED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS,
SALAD, AND DESSERT INCLUDED IN THE PLATED SELECTION
$22 \%$ additional service charge and all applicable sales taxes
$\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) persons

## LUNCH THREE-COURSE PLATED

## MAIN DISH SELECTIONS | SEAFOOD

Pan Roasted Gulf Red Snapper
Pickled Collard Green - Brown Rice Pilaf, Applewood Smoked Bacon Wrapped Green Beans, Baby Bell Peppers, Bacon Shallot Fondue
MARKET PRICE

## MAIN DISH SELECTIONS | VEGETARIAN

Pomodoro Linguin
Linguini tossed in Basil Pesto
Olive Oil Poached Vine Ripenned Tomatoes
Asparagus Tips, Baby Carrots
\$40.00| PERSON
Pan Seared Texas Brazos Valley Grit
and White Cheddar Cakes
Seasonal Roots, Grilled Baby Bell Peppers, Cilantro Nage $\$ 40.00$ | PERSON

DESSERT SELECTIONS

```
Classic Carrot Cake
    Vanilla Chantilly, Strawberries
Bourbon Pecan Pie
    Chocolate Sauce, Candied Pecans
Double Chocolate Brownie
    Caramel Sauce, Walnuts, Whipped Cream
San Antonio Tres Leches Cake
    Caramel, Whipped Cream, Strawberries
New York Style Cheesecake
    Chantilly, Cherries
Cookies \& Cream Cheesecake Whipped Cream, Oreos
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Red Velvet Cake
Cream Cheese Frosting, Whipped Cream, Strawberries

Granny Apple Pie Whipped Cream, White Chocolate

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS SALAD, AND DESSERT INCLUDED IN THE PLATED SELECTION
le sales taxes
$\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) persons


## RECEPTION PACKAGES

## TEXICAN

Cucumber, Avocado, Red Onion Salad (V) Cilantro-Lemon Dressing
Old School Seven Layered Dip (V)
Refried Beans, Guacamole, Sour Cream Cheddar Cheese, Salsa, Green Onions, Black Olives Served with Homemade Corn Tortilla Chips
Southern Style Shrimp Campechana Cocktai Gulf Shrimp, Avocado, Southern Style Chili Sauce, Cilantro, Lemon

## K Famous Chicken, Bacon, Jalapeno Bites

 Tossed in Ranch DressingFried Cheddar n'Green Chilies Mac N'Cheese Cakes
Miniature Short Rib Wellingtons
Chopping Board Grilled Beef Fajitas (CHEF FEE APPLIES)
Roasted Vegetables, Peppers, Onions, Potatoes Guacamole, Flour Tortillas

## Fresh Fruit Cups

Warm Churros and Mini Mexican Cookies
Whipped Cream, Fresh Berries, Honey, Chocolate Sauce
$\$ 60.00$ | PERSON

## FIESTA

Botanas Bar (V)
Chunky Mango Avocado Dip, Compressed Honeydew \& Cantaloupe, Cilantro, Queso Fresco, Blood Orange, Red Pepper Flakes, Cucumber \& Jicama Salad, Marinated Artichokes, Mushroom \& Hearts of Palm, Spanish Cheese
Tossed with Lemon Oil and Almonds
"Full On" Nachos Bar
Build Your Own Nachos Includes: Creamy Chili con Queso Ground Beef, Refried Beans, Jalapeños, Sour Cream Gheddar, Jack Cheeses, Salsa, Greeno, Sou

Chipotle Chicken Quesadillas
Vegetable Quesadillas (V)
Sour Cream, Guacamole
Pork Tamales, Bean Tamales Salsa Verde

Handmade Gorditas Station uiled Chicken, Beef Fajitas
Onions, Cilantro, Pico de Gallo, Lettuce
shredded Cheese and Salsas
Bowls of Seasonal Fruits
Assorted Mexican Treats and Pastries
$\$ 61.00 \mid$ PERSON

SAN ANTONIO FAVORITES
Local Beautiful Garden Veggie Box (V) Featuring Rows of Seasoned and Roasted Vegetables Heirloom Vegetables, Olives, Pickled Carrots, Tapenade Hummus and Chef Specialties
Local and California Cheeses \& Charcuteries Dried Fruits, Artisan Breads \& Crackers, Lavosh, Bread Sticks
Chicken Fried Quail Halves
Cream Gravy
Chicken Lollipops
Ancho Maple Glazed
Cheddar \& Shrimp Grit Cakes
Cheddar Grit Cakes (V)
Carved House Smoked Brisket
(CHEF FEE APPLIES)
Roasted Root Vegetables, Fingerling Potatoes, Peppers,
Sweet Yeast Rolls and a Variety of Texas BBO Sauce
Assorted Cake Shooters
Red Velvet, German Chocolate, Lemon
Assorted Seasonal Fruits and Berries
\$64.00|PERSON
$22 \%$ additional service charge and all applicable sales taxes
er than fifty (50) persons $\$ 200.00$ chef fee | Priced for two (2) hour service

## RECEPTION PACKAGES

## ROSEMARY

Local Beautiful Garden Veggie Box (V)
Featuring Rows of Seasoned and Roasted Vegetables,
Heirloom Vegetables, Olives, Pickled Carrots, Tapenade, Hummus and Chef Specialties
Short Rib Empanadas
Chimichurri sauce
exas Coast Crab Cakes
Lemon, Red Pepper Remoulade
RK Famous Chicken, Bacon, Jalapeno Bites Tossed in Ranch Dressing
Gourmet "Mac \& Cheese" Bar
Traditional Creamy Cheddar Cheese Toasted Bread Crumbs (V) White Cheese wih Gulf Shrimp and Bacon Bits Fried Creamy TX Cheddar Mac and Cheese Cakes (V)

## Garlic Spiked Ribeye Carving Board

Lemon Brined Fried Chicken Carving Board (CHEF FEE APPLIES)
Roased Root Vegetables, Peppers, Sweet Potatoes White and Wheat Rolls
exas Mini Pies, Cookies and Cupcakes
Bowls of Sweet Strawberries

## $\$ 74.00$ | PERSON



## RECEPTION CHILLED HORS D'OEUVRES

## CHICKEN

Fried Chicken Salad Botanas
Cilantro Leaves, Housemade Red Jalapeño "Sriracha"
\$6.50|EACH
Smoked Turkey "Club" Sliders Cheddar, Bacon, Avocado Mayo
$\$ 6.50$ |EACH

PORK | BEEF
Honey Ham and Swiss Pinwheel Lollies $\$ 6.50$ | EACH

Parma Prosciutto Wrapped Jumbo Asparagus $\$ 6.50$ | EACH

Horseradish-Beef Pinwheel Lollies Red Onions, Cheddar Cheese
$\$ 7.50 \mid E A C H$
Roast Beef Tenderloin
Crostini, Port Cheese Spread, Horseradish Sauce \$8.50 | EACH

FISH | SHELLFISH
Southern Style Shrimp Campechana Cups Gulf Shrimp Pieces, Fresh Avocado Chunks, Spicy Southern Style Cocktail Sauce, Pico De Gallo, Fresh Cilantro \& Lemon Wedges \$7.50|EACH

Mini Shrimp Salad Rolls
$\$ 7.50 \mid E A C H$

Avocado Salad Cups
CHOOSE: Shrimp OR Tuna Salad Toppings
\$7.50|EACH

Poke Ahi Tuna Corn Crisp Botanas
Rice Wine Vinaigrette
$\$ 8.50$ EACH
Jumbo Shrimp Cocktail Shooter Vodka Cocktail Sauce
$\$ 10.00$ | EACH

## RECEPTION CHILLED HORS D'OEUVRES

## VEGETARIAN

Individual Veggie Crudité Cups Ranch Dressing
$\$ 6.50 \mid$ EACH
Avocado Crostini
Topped with Queso Fresco and Heirloom Tomatoes
\$6.50|EACH

Watermelon, Whipped Feta, Microgreens Shooters $\$ 6.50 \mid$ EACH

Chilled Rice-Noodles-Sesame Salad
Cucumber Cup, Red Chilies, Cilantro
$\$ 6.50 \mid E A C H$
Baby Tomato Caprese Skewers Basil Pesto
$\$ 6.50$ | EACH
Whiskey Mushroom Tartlet
Boursin Cheese, Chives
$\$ 7.50 \mid E A C H$



## RECEPTION HOT HORS D'OEUVRES

CHICKEN | QUAIL | DUCK
RK's Jalapeño Chicken Bites
Ranch Dip
$\$ 6.50 \mid \mathrm{EACH}$
Chipotle Chicken Quesadilla Wedges
$\$ 6.50 \mid \mathrm{EACH}$
Chicken \& Waffle Sticks
Maple Glaze, Smoked Bacon Bits
$\$ 7.50 \mid \mathrm{EACH}$
Grilled Jalapeño Quail and Bacon Bites
Sorghum BBQ Glaze and Green Onions
$\$ 7.50 \mid E A C H$

Pan Seared Chicken Dumplings
Ginger Soy Glaze
$\$ 6.50$ | EACH
Lemon Herb Fried Chicken Drum Lollipops
Country Cream Gravy
\$7.50|EACH
Miniature Chicken Pot Pies
Chicken Veloute, Peas and Carrots \$7.50|EACH

## RECEPTION HOT HORS D'OEUVRES [cont]

PORK | BEEF
Bacon, Spinach and Gruyère Quiche Minis Pearl Onion-Thyme Compote
$\$ 6.50 \mid E A C H$
Pulled Beef Shortrib Empanadas
$\$ 6.50 \mid E A C H$
Steak Anticuchos
Peppers, Onions, Toasted Cumin Seeds
$\$ 9.00 \mid$ EACH
Mini Chicken Fried Steak and Biscuits Dotted with Black Pepper Cream Gravy
\$7.50 |EACH

Mini Beef Wellingtons
$\$ 8.50 \mid E A C H$

## FISH | SHELLFISH

Famous Shrimp Toast
Shrimp, Parmesan, Whipped Topping
$\$ 8.00 \mid E A C H$
Hot Buffalo Shrimp "Popcorn" Cups Butter, Honey
\$7.50|EACH
Handmade Lump Crab Cakes Old Bay-Pepperoncini Remoulade
$\$ 9.00 \mid$ EACH
Pan Seared Shrimp Dumplings Ginger Soy Glaz
$\$ 7.50 \mid E A C H$

## VEGETARIAN

Spinach and Feta Spanakopita
$\$ 6.50 \mid E A C H$
Mac and Cheese Fried Cakes
\$6.50|EACH
Grilled Vegetables and Mexican Queso
Cotija Quiche Minis
$\$ 6.50$ |EACH
Toasted Flatbread Margherita Squares
\$6.50 | EACH

Parmesan Crusted Tempura Fried Portabella Mushroom
$\$ 6.50 \mid E A C H$

Wild Mushroom Chevre Cheese Puffs
$\$ 6.50$ |EACH

## RECEPTION CHILLED DISPLAYS

## SEASON'S GARDEN CRUDITÉS

Chilled Seasonal Raw, Roasted, Marinated Vegetables Buttermilk Ranch, Blue Cheese Dips
\$9.00|PERSON

PICNIC CHEESES AND MEATS DISPLAY
Domestic Cheeses, Crackers, Breadsticks, Grapes
Seasonal Cured Meats
$\$ 14.00$ | PERSON

## CHIPS \& SALSA

Corn Tortilla Crisps, Roasted Salsa,
Green Salsa, Pico de Gallo
$\$ 9.00$ | PERSON

## BRUSCHETTAS

Grilled Baguette Slices, Lavosh, Pita Crisps Tomato-Basil Bruschetta, Olive Tapenade and Eggplant Bruschetta
$\$ 15.00$ | PERSON

MINIMUM OF THREE (3) RECEPTION DISPLAYS ORDERED PER RECEPTION.

CAN BE ADDED AS AN ENHANCEMENT TO EXISTING RECEPTION MENU.

CANNOT BE ORDERED AS A STAND ALONE ITEM.

## HUMMUS AND PITA BAR

Traditional, Garlic, and Red Pepper Hummus, Pita Crisps, Fresh Vegetables
$\$ 17.00$ |PERSON

ARTISAN CHEESE BOARD
Artisan Texas Cheese, American and European
Cheeses, Bread, Crackers, Lavosh, Mustard, Honey, Dried Fruits
$\$ 17.00 \mid$ PERSON

RK FAMOUS GRILLED, CHILLED \&
PICKLED VEGETABLE GARDEN
Featuring Grilled Zucchini \& Squash, Red Onions, Pickled Pearl Onions \& Rainbow Crew Cut Carrots. Roasted Asparagus Wild Forrest Mushrooms, Marble \& Fingerling Potatoes. Chilled Brocolli, Cauliflower \& Carrot Tops
Blue Cheese Dressing, Ranch Dressing, Lemon Basil Vinaigrette
$\$ 21.00 \mid$ PERSON (Minimum 50 persons per order)

## CHARCUTERIE

Artisan Texas, European Deli Style and Cured Meats, Fruits, Mustards, Breads, Grissini, Lavosh $\$ 21.00 \mid$ PERSON

## SUSHI BAR

Assorted Sushi and Sashimi, Tobiko Roe,
Wasabi, Soy Sauce, Pickled Ginger
MARKET PRICE

## TEXAS SHRIMP COCKTAIL

Jumbo Shrimp, Tito's ${ }^{*}$ Vodka Cocktail Sauce, Classic Marie Rose Sauce, Lemons, Jalapeño Stuffed Olives
MARKET PRICE

## THE RAW BAR

Prawns, Crab Claws, San Antonio Ceviche
Calamari Salad, Selection of Cocktail Sauces, Tabasco ${ }^{\circ}$, Lemons, Goma Wakame MARKET PRICE

## SAN ANTONIO STYLED TAPAS \&

## BOTANAS BAR

Seasonal Basil-Thyme Compressed Fresh Fruits, Blood Orange Marinated Cucumbers, Celery \& Carrot Sticks, Classic Traditional Hummus, Smoked Almonds, Olive Tapenades, Cilantro-Lime Marinated Jicama Sticks, Lemon-Infused Oil, Pickled Banana Peppers \& Whole Jalapenos, Sliced Manchego Cheese, Marinated Artichoke Hearts of Palm \& Pickled \& Tostadas
\$21.00 PERSON (Minimum 50 persons per order)

[^2]
## RECEPTION WARM DISPLAYS

GOURMET MAC \& CHEESE BAR
Traditional Creamy Cheddar Cheese Toasted Bread Crumbs
White Cheese with Gulf Shrimp and Bacon Bits Fried Creamy TX Cheddar Mac and Cheese Cakes
\$17.00|PERSON

## PEDRO'S NACHO BAR

Tortilla Crisps, Chili Con Queso, Salsas, Jalapeños, Sour Cream, Olives, Pico de Gallo
$\$ 15.00$ | PERSON

## BURGER TRIO BAR

Texas Akaushi Beef-Bacon-Cheddar Burger Slider Chicken-Mushroom-Swiss Burger Slider Buffalo Cauliflower Slider
$\$ 19.00$ | PERSON

## PASTA BAR

Cheese Tortellini - Parmesan-Cream Sauce, Sauted Shrimp
Broccoli Bits, Red Crushed Pepper Flakes
Lemon Arugula Ravioli - Basil Pesto Sauce, Peas, Sauted Arugula and Sweed Drop Peppers, Pecorino Romano
Gluten-Free Penne Pasta - Marinara Sauce, Sauted Mushrooms, Spinach, Carrots and Diced Chicken Breast
$\$ 19.00$ | PERSON

SHRIMP AND TEXAS CHEDDAR GRITS
Buttered Shrimp, Chorizo Crumbles, Brazos Valley Cheddar Grits, Scallions, Hot Sauces
\$21.00|PERSON

HANDMADE GOURMET GORDITAS Traditional and Vegetarian Handmade Masa, Refried Beans, Pulled Chicken, Beef Picadillo, Onions, Scallions, Cilantro, Cheeses, Pico de Gallo, Salsas, Sour Cream, Guacamole, Lettuce, Pickled Cabbage
\$21.00| PERSON

## MEXICAN FAJITAS

Marinated Steak, Marinated Chicken, Cheddar,
Jack Cheeses, Homemade Salsas, Guacamole, Pico de Gallo, Sour Cream, Flour Tortilla, Corn Tortilla \$21.00| PERSON

MINIMUM OF THREE (3) RECEPTION DISPLAYS ORDERED PER RECEPTION.

CAN BE ADDED AS AN ENHANCEMENT TO EXISTING RECEPTION MENU.

CANNOT BE ORDERED AS A STAND ALONE ITEM.



## RECEPTION CARVING STATIONS

WHISKEY BBQ GLAZED TURKEY BREAST
Seasonal Grilled, Roasted Vegetables
Whiskey BBQ Sauce, Caramelized Onion Mayo
Split Rolls, Cornbread Muffins
MARKET PRICE
SMOKED TEXAS BARBECUE BEEF BRISKET
Seasonal Roasted Vegetables, Potatoes
Molasses BBQ Sauce, Horseradish Mayo Split Yeast Rolls, Jalapeño Cornbread Muffins

MARKET PRICE
BOURBON-APPLE BUTTER GLAZED DUROC PORK LOIN
Season Roasted Vegetables, Grilled Apples, Chilled Apple Slaw, Pork Jus, Honey Dijon Mustard Split Hawaiian Sweet Rolls

MARKET PRICE

GARLIC STUDDED SLOW ROAST BEEF ROUND Seasonal Roasted Roots, Potatoes

Beef Jus, Horseradish Cream
Bread, Butter Rolls
MARKET PRICE

ROASTED TEXAS ANGUS BEEF TENDERLOIN
Seasoned Roasted Vegetables, Potatoes
Red Wine Demi-Glace, Horseradish Cream,
Fresh Herb Brioche
MARKET PRICE

MINIMUM OF THREE (3) RECEPTION DISPLAYS ORDERED PER RECEPTION.

CAN BE ADDED AS AN ENHANCEMENT TO EXISTING RECEPTION MENU.

CANNOT BE ORDERED AS A STAND ALONE ITEM.

[^3]
## RECEPTION SWEET DISPLAYS

## PIE TIME

Mini and Classic Pies
Seasonal Fruit Pies, Chocolate Pies, Pecan Pies,
Chess Pies
Whipped Cream, Chocolate Sauce, Berry Sauce
$\$ 11.00$ | PERSON

LET THEM EAT CAKE
Carrot, Red Velvet, German Chocolate, Black Forest,
Lemon Cakes
\$13.00|PERSON

COOKIE MONSTER
Jumbo, Classic and Mini Cookies
Whole, Skim and Chocolate Milk
\$11.00| PERSON

## LITTLE MEXICO

Stuffed Churros,
Mexican Sweet Breads, Cookies
$\$ 13.00 \mid$ PERSON

CUPCAKE BAR
Chocolate, Tres Leches, Red Velvet, Lemon, Raspberry,
Vanilla, Carrot
\$13.00| PERSON

## SWEET-ALY

Tiramisu Shooters, Mini Cannoli, Panna Cotta, Italian Wedding Cake
$\$ 17.00 \mid$ PERSON

MINIMUM OF THREE (3) RECEPTION DISPLAYS ORDERED PER RECEPTION.

CAN BE ADDED AS AN ENHANCEMENT TO EXISTING RECEPTION MENU.

CANNOT BE ORDERED AS A STAND ALONE ITEM
CHEF FEE APPLLES TO aLL attended stations

[^4]

## DINNER THEMED BUFFETS

## SOUTHERN FRIED

Garden Greens Salad Display
Crisp Greens, Spinach, Corn, Cucumbers, Baby Tomatoes,
Carrots, Smoked Cheddar, Buttermilk Ranch Dressing
Crudités Salad
Blue Cheese Dressing
Fried Chicken \& Waffles
Maple Bacon Butter
Southern Fried Catfish
Lemon Dill Tartar Sauce, Warm Cabbage Slaw
Chicken Fried Angus Steak
Pepper Gravy
Green Beans
Onions, Smoked Almonds
Buttermilk Whipped Potatoes
Jalapeño Cornbread, Butter Yeast Rolls
Carrot Cake, Apple Pie
$\$ 46.00$ | PERSON

## RIVERWALK

Farm and Mesclun Lettuce Greens
Marinated Cherry Tomatoes, Carrot Curls, Cucumbers, Croutons, Buttermilk Ranch Dressing
Crisp Greens and Tortilla Salad
Black Olives, Avocados, Pico de Gallo, Queso Fresco, Chipotle Ranch Dressing
Garlic and Green Chili Rubbed Boneless Pork Tenderloin Sweet Red Jalapeños, Roasted Poblano Pork
Plancha Seared Chicken Breasts
Roasted Garlic, Pearl Onions, Cilantro Chimichurri Sauce Grilled Achiote

Beer Marinated Flank Steak
Fajita Vegetables, Spicy Achiote-Chili Sauce
Poblano Rice with Veggies
Grilled Seasonal Vegetables
Oaxacan Chocolate Cupcakes, Whiskey Pecan Pie



## DINNER THEMED BUFFETS

ITALIANO
Caesar Salad
Artichokes, Hearts of Palm, Semi Dried Tomatoes
Tomato Mozzarella Salad
Tri Colored Sweet Tomatoes, Baby Mozzarella, Pesto
Pork Tenderloin
Forest Mushrooms, Marsala Wine Sauce
Grilled Chicken Breast Florentine Artichokes, Olives
Seared Snapper
Sicilian Caponata, Basil
Olive Oil Spicy Cauliflower and Broccoli Rosemary Roasted Red Potatoes

Garlic Bread Sticks, Grissini, Dinner Rolls Tiramisu Cheesecake, Cannoli, Panna Cotta
\$59.00 | PERSON

TEXAS BBQ PRIME TIME
Chopped Salad
Tomatoes, Cucumbers, Smoked Cheddar
Cheese, Ranch Dressing
Marinated Green Bean Salad
Red Onions, Smoked Bacon, Texas Olive Oil, Sea Salt
Molasses and Whiskey BBQ Beef Short Ribs
BBQ Chicken Breasts
Sweet Chili Glazed Shrimp
Medley of Honey Carrots, Green Beans, Sweet Corn
Yukon Gold Mashed Potatoes
Parker House Picnic Rolls, Cornbread
Bourbon Pecan Brownies, Dulce de Leche Cheesecake Red Velvet Cupcakes
$\$ 60.00$ | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

[^5]
## DINNER THREE-COURSE PLATED

## SALAD SELECTIONS

Classic Caesar Salad
Romaine Lettuce, Parmesan Cheese, Croutons,
Creamy Caesar Dressing

Baby Spinach Salad
Baby Spinach, Gem Lettuce, Smoked Bacon, Pickled Shallots, Green Apples, Maytag Blue Cheese, Sherry Vinaigrette

Lettuce Bouquet
Prosciutto, Carrot Curls, Marinated Cherry Tomatoes, Baguette Crisp, Chives, Ranch Dressing

## Greek Salad

Baby Gem Romaine, Olives, Tomatoes, Artichokes, Hearts of Palm, Feta Cheese, Greek-Feta Vinaigrette

## Farmer's Market Salad

Garden Greens, Grilled Corn, Tomatoes, Cucumbers, Carrots, Black Beans, Cilantro Ranch Dressing

Watermelon Salad
Asian Greens, Scallions, Jalapeños, Toasted Sesame, cucumber - Wasabi Dressing

Asparagus Panzanella Salad
Gem Lettuce Leaves, Roasted Garlic, Red Onions, Baby Tomatoes, Baby Mozzarella, Ciabatta, Balsamic Vinaigrette
\$5|PERSON [additional]
"Ratatouille" Salad
Chilled Roasted Eggplant, Zucchini, Yellow Squash Bell Peppers, Baby Tomatoes, Basil Aioli,
Chianti Herb Vinaigrette
\$5 | PERSON [additional]
Chilled Roasted Beets Salad
Spinach, Frisee Greens, Goat Cheese Crumbles,
Oregano Leaves, Balsamic Vinaigrette
\$5 | PERSON [additional]
Mediterranean Salad
Baby Spinach, Arcadian Greens, Hearts of Palm, Quinoa Cucumbers, Heirloom Cherry Tomatoes, Fried Feta Croutons, Greek Dressing and Ranch Dressing
\$5 | PERSON [additional]
MAIN DISH SELECTIONS | POULTRY
Grilled Citrus-Bourbon Brined Chicken Breast Buttermilk Whipped Potatoes, Globe Carrots, Roasted Pea Pods, Shiitakes, Natural Jus

## $\$ 53.00 \mid$ PERSON

Chicken Roulade \& Ravioli
Chicken Roulade stuffed with Leeks \& Wild Mushrooms, Sweet Pea Ravioli, Roasted Garlic, Green Peas, Forrest Mushrooms, Basil Pesto Cream Sauce, Sweet Drop Peppers, Pecorino Romano
$\$ 53.00 \mid$ PERSON
Smoked Bacon Wrapped Chicken
Pan Roasted Bacon Wrapped Semi-Boneless Chicken Breast, Paprika Crusted Roasted Potatoes, Garlic Green Beans, Pearl Onions, Honey Carrots, Roasted Chicken Jus
\$53.00|PERSON

MAIN DISH SELECTIONS | POULTRY [CONT]
Southwest Game Hen
Roasted Cornish Game Hen and Green Chili-Cheese Cornbread Stuffing, BBQ Pork Belly Greens, Baby Peppers, Corn, Smoked Chili Velouté

## \$56.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS SALAD, AND DESSERT INCLUDED IN PLATED SELECTION

[^6]
## DINNER THREE-COURSE PLATED ${ }_{\text {гомт }}$

MAIN DISH SELECTIONS | BEEF and PORK
Chop \& Belly
Grilled Duroc Pork Chop, Smoked Belly Confit, Creamed Grits,
Corn, Green Beans, Honey Carrots, Shallots, Roasted Pork Jus

## MARKET PRICE

Typsy Pork Loin
Pickled Mustard Seed Whipped Potatoes,
Brussels Sprouts with Smoked Bacon and Onions,
Sauerkraut Pork Demi Glace
MARKET PRICE
Drunken Beef Short Ribs
Whiskey Braised Beef Short Ribs, Texas Cheddar-Caramelized Onion, Mashed Potatoes, Roasted Pea Pods, Thumbelina Carrots, Brasing Jus

## MARKET PRICE

Seared Bacon-Wrapped Filet Mignon
Truffle Dauphinoise Potatoes, Grilled Asparagus, Baby Carrots, Spring Onions, Bordelaise Sauce
MARKET PRICE

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS, SALAD, AND DESSERT INCLUDED IN PLATED SELECTION
$22 \%$ additional service charge and all applicable sales taxes
$\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) persons

## MAIN DISH SELECTIONS | SEAFOOD

Homemade Lump Crab Cakes
Pommes Puree, Broccolini
Pommes Puree, Broccolini MARKET PRICE

Seared Atlantic Cod
Green Chili Cilantro Rice, Roasted Squash, Cherry Tomatoes Tomatillos, Butter Sauce
MARKET PRICE
Texas Drum Fish and Buttered Baby Prawns Green Chili Grits, Fried Green Tomatoes, Roasted Garlic Peas, Tabasco, Crème Fral̂che MARKET PRICE

MAIN DISH SELECTIONS | VEGETARIAN
Roasted Eggplant, Zucchini, Yellow Squash
Couscous Tian, Goat Cheese, Pine Nuts, Tomato Coulis
$\$ 47.00$ | PERSON
Herb Polenta Cakes, Butternut Squash
and Kale "Fricassee"
Roasted Zucchini, Broccolini, Piquillo Peppers,
Parmigiana Reggiano
\$51.00 | PERSON
Spinach Mushroom Wellington
Hearty Seasonal Vegetable Ragu, Grilled Asparagus, Garlic
Rosemary - Olive Oil Braised Cherry Tomatoes, Served with Roasted Vegetable Demi-Glace
$\$ 51.00 \mid$ PERSON

## MAIN DISH SELECTIONS|DUETED ENTRÉE

Bacon-Wrapped Eye of Prime Rib Steak
and Grilled Chili-Dusted Prawns
Garlic Herb Roasted Fingerling Potatoes, Buttered Fava Beans,
Cippollini Onion Rings, Baby Rainbow Carrots, Demi-glace
Ancho Butter Fondue
MARKET PRICE
Classic Surf \& Turf of Grilled Beef Filet Mignon and Butter Poached Lobster Tail
Truffle Dauphinoise Potatoes, Romanesco Cauliflower, Honey Carrots, Shitake Mushroom Caps, Madeira Shitake Glaze, Green Onion-Truffle Butter Fondue

## MARKET PRICE

Mixed Grill of Beef Tenderloin and
Lobster, Scallop, Jumbo Prawn
Yukon Gold Pommes Puree, Broccolini,
Roasted Baby Turnips, Baby Golden Beets, Rainbow Cauliflower
Red Wine Veal Reduction, Herb Beurre Fondue

## MARKET PRICE

## Not-So-Classic Surf \& Turf

Grilled Petite Filet Mignon, 48-hour Braised Saddle, Shrimp, Main Lobster, Cannelloni, Fava-Green Bean-Corn Succotash Carrot Butter, Red Wine Reduction, Lobster Basil Nage
MARKET PRICE

## DINNER THREE-COURSE PLATED (cont)

## DESSERT SELECTIONS

Classic Red Velvet Cake
Whipped Cream, Strawberries

Lemon Curd Cake
Raspberries, Chambord Syrup,
Whipped Cream, Vanilla Meringues

Dark Chocolate Mousse Cake
Jubilee Cherries, Burnt Vanilla
weet Potato Pie
White Chocolate, Raspberries, Sugar-Buttermilk Dus Thyme, Brown Sugar Sauce

Italian Ricotta Cheesecake
Whipped Cream, Fresh Berries, Sweet Biscotti-Almond Crumble

Fudge Cake, Peanut Butter Mousse and
Butterscotch-Peanut Butter Rice Crispy "Brittle" Sea Salt "Kisses"

Flourless Chocolate Cake
Gluten Free Fruit Tart

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
CED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS
SALAD, AND DESSERT INCLUDED IN LIST PRICE
$2 \%$ adatitional service charge and all applicable sales taxes
$\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) persons




## BAR POLICIES AND GUARANTEES

## POLICIES

The RK Culinary Group, LLC will provide all necessary bar accoutrements, bartender service, mixers,
garnishes, ice, paper cocktail napkins, disposable glasses, liquor, beer, wine, assorted sodas, and bottled water to ensure proper service throughout the event.

## BARTENDERS \& FEES

Bartenders are provided at the following rates:
\$150++ per bartender for a 2-hr period
\$225++ per bartender for a 3-hr period
$\$ 300++$ per bartender for a 4-hour period
All bars provided will be (2) Man bars
RK recommends (1)-(2) Man bar for every (100) people people on a Hosted Bar, or a (1)-(2) Man bar for every (150) people on a Cash Bar

If your event falls into $1 / 2$ hour increments, the
bartender fees will be rounded up to the next full hour charge

## HOST BAR [PACKAGES]

## BEER/ WINE

$\$ 14.00$ | PERSON 1ST HOUR
\$8.00 | PERSON EACH ADDITIONAL HOUR

BEER/ WINE/ MARGARITA
$\$ 17.00$ | PERSON 1ST HOUR
$\$ 9.00$ | PERSON EACH ADDITIONAL HOUR

HOUSE FULL BAR
$\$ 17.00$ | PERSON 1ST HOUR
$\$ 9.00$ | PERSON EACH ADDITIONAL HOUR

PREMIUM FULL BAR
\$19.00| PERSON 1ST HOUR
\$10.00| PERSON EACH ADDITIONAL HOUR

## HOST BAR [PER consumption]

SODA OR BOTTLED WATER
\$4.00|EACH
DOMESTIC BEER
\$7.00|EACH
IMPORTED OR MICROBREW BEERS
\$7.50|EACH
HOUSE WINE
$\$ 8.50 \mid E A C H$
HOUSE MIXED DRINKS
$\$ 8.50 \mid E A C H$
PREMIUM MIXED DRINKS
$\$ 9.00 \mid E A C H$

## CASH BAR [perconsumption]

## SODA OR BOTTLED WATER

$\$ 4.00 \mid$ EACH
DOMESTIC BEER
$\$ 8.00 \mid E A C H$

IMPORTED OR MICROBREW BEERS
\$9.00|EACH

HOUSE WINE
\$10.00| EACH

HOUSE MIXED DRINKS
$\$ 9.00 \mid E A C H$
PREMIUM MIXED DRINKS
\$11.00| EACH

## HOSTED TICKETS ON A CASH BAR

The Host pays for drinks when drink tickets are redeemed at the bar. Host is responsible for creation and distribution of tickets. Tickets are redeemed at $\$ 8.00$ per ticket for House Brands Bar and $\$ 9.00$ per ticket for a Premium Brand Bar.

## WINE SELECTIONS

## SPARKLING WINES

Paul Chevalier Brut (France) |\$22
LaMarca Prosecco (Italy) |\$30
Mumm Napa (Napa) |\$45
Pommery Champagne (France) |\$75
SAUVIGNON BLANC
Emmolo Sauvignon Blanc (Napa/Sonoma) | \$32
Napa Cellars Sauvignon Blanc (Napa) | \$32
PINOT GRIGIO
Santa Margherita Pinot Grigio (Alto Adige) | \$50

## WHITE BLEND

Caymus Conundrum (California) | \$32
CHARDONNAY
Mon Frere Chardonnay (California) | \$32
Boen Chardonnay "Tri-County" (Santa Barbara, Monterey, Sonoma) |\$38

Cakebread Chardonnay (Napa) | \$95
ROSE
Daou Rose (Paso Robles) | \$45
Miraval Rose (Provence) | \$50

## PINOT NOIR

Mer Soliel Pinot Noir (Santa Lucia Highlands) | \$50
St. Francis Pinot Noir (California) | \$64 MERLOT

Chloe Merlot (Monterey County) | \$27
Napa Cellars Merlot (Napa) |\$45
MALBEC
La Posta Paulucci Malbec (Mendoza) | \$32
Lunta Malbec (Mendoza) | \$38
ZINFANDEL
Predator Old Vine Zinfandel (California) | \$30
The Specialist Lodi Zinfandel (Napa) | \$36
RED BLENDS
Pessimist Red Blend (Paso Robles) | \$38
Taken Red Blend (Napa) | \$60
CABERNET SAUVIGNON
Penfolds Max's Cabernet Sauvignon (South Australia) | \$36
Decoy Cabernet Sauvignon by Duckhorn (Sonoma) | \$42
Daou Cabernet Sauvignon (Paso Robles) | \$45

## WINE SELECTIONS

Our House Wine selections included in all bar packages are based off market availability. Please ask The RK Culinary Group Account Executive for the most current list of Wine Options.

Please note that any specific wine request from the list is considered a specialty order that must be guaranteed, pre-purchased and cannot be Billed on Consumption and must be ordered by the Case.

Orders are not considered final until confirmed by The RK Culinary Group Account Executive


[^0]:    $22 \%$ additional service charge and all applicable sales taxes $\$ 150.00$ service charge added for all parties fewer than fifty

[^1]:    22\% additional service charge and all applicable sales taxes $\$ 150.00$ service charge added for all parties fewer than fifty (50) persons

[^2]:    $22 \%$ additional service charge and all applicable sales taxe
    \$150.00 service charge added for all parties fewer than
    fifty (50) persons | Priced for two (2) hour service

[^3]:    CHEF FEE APPLIES TO ALL CARVING STATIONS
    $22 \%$ additional service charge and all applicable sales taxes
    $\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) persons
    $\$ 210.00$ chef fee | Priced for two (2) hour service

[^4]:    $22 \%$ additional service charge and all applicable sales taxes
    150.00 service charge added for all parties fewer than fifty (50) persons
    $\$ 210.00$ chef fee | Priced for two (2) hour service

[^5]:    22\% additional service charge and all applicable sales taxe
    $\$ 150.00$ service charge added for all parties fewer than fifty
    (50) persons | Priced for two (2) hour service

[^6]:    $22 \%$ additional service charge and all applicable sales taxes
    $\$ 150.00$ service charge added for all parties fewer than fifty ( 50 ) persons

