



Howdy Hospitality

RECEPTIONS

COLD HORS D' OEUVRES *Minimum 50 of each item selected, tray passed or display*

Heirloom Tomato, Dallas Mozzarella, Lemon Aioli on Crostini, Pesto Oil | 5
Antipasto Skewer, Mozzarella, Kalamata Olive, Tomato, Pesto Drizzle | 6
Watermelon Gazpacho Shooter, Feta, Chilled Spiced Cucumber Spear | 5
Wild Mushroom Bruschetta with Truffle Oil, Roast Garlic Aioli, Manchego | 6
Hummus Spoon with Feta, Roasted Ratatouille, Chive Oil | 5
Pickled Devil Egg, Candied Bacon, B&B Pickle, Red Hot | 5
Seared Scallop, Crispy Plantain, Mango Pepper Relish | 8
Ahi Tuna and Avocado Poke, Daikon Sprouts, Ginger Soy Glaze, Wasabi Pearl, Fried Wonton | 7
Sesame Seared Ahi Tuna, Dashi Pipette, Wasabi Aioli | 7
Spicy Tuna Hand Roll, Sesame Cone | 10
Blackened Gulf Shrimp, Bloody Mary Cocktail Sauce | 7
Smoked Salmon, Lemon Cream Cheese, Pickled Onion, Fried Caper Berries, Rye Toast | 7
Blackened Beef Tenderloin, Goat Cheese, Onion Jam, Fried Kale, Truffle Oil | 8

HOT HORS D' OEUVRES *Minimum 50 of each item selected, tray passed or display*

Baby Spinach and Feta Cheese Spanakopita | 5
Brie Raspberries en Croute | 5
Vegetable Spring Rolls, Thai Chili Sauce | 5
Crispy Marinated Artichokes, Tomato Caper Relish | 5
Mini Angus Sliders, Cheddar Cheese, Tomato Bacon Jam | 6
Smoked Pulled Pork Sliders, Caramelized Onion, Pimento Cheese | 6
Mini Frank Pretzel Bun Sliders, Sauerkraut, Whole Grain Mustard | 5
Blackened Gulf Shrimp, Cheddar Grit Cake, Tomato & Pepper Fondue | 7
Bacon Wrapped Scallops, Blue Cheese Dip | 7
Coconut Crusted Shrimp, Orange Marmalade Sauce | 7
Mini Crab Cakes, Chipotle Aioli | 7
Duck Confit, Fig Jam, Goat Cheese Tartlet; Balsamic Reduction, White Truffle Oil | 8
Chicken Teriyaki Brochettes, Grilled Pineapple Tamari Sauce, Scallions | 6
Chicken Taquitos, Avocado Dip | 6
Jerk Chicken Satays, Coconut Mango Sauce | 6
Herb Crusted Beef Kabobs, Horseradish Cream | 7
Shiner Bock Braised Beef Short Rib, Caramelized Shallot Aioli, Fontina Cheese, Red Onion Straws | 7
Slow Smoked Brisket Picadillo Empanada, Pepper Jack Cheese, Charred Tomato Coulis | 6
Garlic Roasted New Zealand Lamb Lollipops, Ancho Honey Mustard Drizzle | 8



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DISPLAY TABLES

Minimum of 25 guests | Price is per person + service charge and tax

HOUSE FRIED TORTILLA CHIPS, GUACAMOLE, CHILI CON QUESO, SALSA ROJA | 12

HOUSE FRIED TORTILLA CHIPS, SALSA ROJA | 10

GULF SEAFOOD DISPLAY | 28

Fresh Oysters, Gulf Shrimp, Clams, Mussels

Drawn Butter, Lemon, Mignonette, Horseradish, Hot Sauce, Cocktail Sauce

IMPORTED & DOMESTIC CHEESE | 18

Berries, Jams, Honey, Gourmet Crackers, Grilled Breads

CHARCUTERIE | 22

Smoked, Cured & Dried Meats, Fresh & Pickled Vegetables, Olives, Assorted Mustards, Grilled Breads

BUILD YOUR OWN SLIDERS | 18

Choice of Two: Mini Angus Sliders, Pulled Pork, hot honey Fried Chicken, Mini Franks, Impossible Sliders

Cheddar Cheese, Pepperjack Cheese, Pimento Cheese

Tomato Bacon Jam, Caramelized Onion, Texas Slaw, Sauteed Mushrooms

TUNA POKE BAR | 24

Tuna Marinated with Sesame Oil, Soy Sauce, Sambal, ginger, Garlic, Jalapenos, Green Onions

Wonton Chips, Avocado Mousse

QUESADILLAS A LA PLANCHA | 26

Adobo Pulled Chicken, Shrimp, Slow Roasted Beef Brisket, Fire Roasted Black Beans & Corn

Pico de Gallo, Roasted Peppers, Caramelized Onion, Shredded Cheese, Cotija Cheese, Guacamole, Salsa Verde, Cilantro Lime Crema

SEASONAL SLICED FRUIT & BERRIES DISPLAY | 12

Honey Yogurt Sauce

FARMERS MARKET CRUDITE, HERB DIP | 11

Fresh, Grilled, & Pickled Vegetables

GOURMET COOKIES & BROWNIES | 14



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MADE TO ORDER

Stations may require chef attendant @ \$75 per attendant, 1 chef per 50 ppl required

Minimum of 25 guests | Price is per person + service charge and tax

FARMERS MARKET SALAD | 22

- Fresh Cut Hydro, Baby & Micro Seasonal Greens, Vegetables, Cheeses
- Pumpernickel Breadcrumbs, Preserved Vegetables, Fresh Vegetables
- Balsamic Dressing, Green Goddess Dressing, Infused Oils and Aged Vinegars

PASTA STATION | 28 (CHEF FEES APPLY)

- Penne & Bowtie Pasta, Marinara, Alfredo & Alfredo Sauce
- Grilled Chicken, Shrimp, and Italian Sausage
- Peppers, Onions, Olives, Garlic, Tomato, Spinach, Mushrooms
- Garlic Bread

TEXAS STYLE TACO & NACHO BAR | 29

- Tortilla Chips, Fritos, Flour Tortillas
- Queso Dip, Texas Chili, Ancho Chicken, Al Pastor
- Black Olives, Pickled Jalapenos, Pico de Gallo, Roasted Corn Salsa, Shredded Cheese, Salsa Roja, Salsa Verde, Avocado Crema

HAND CRAFTED RISOTTO | 29 (CHEF FEES APPLY)

- Rock Shrimp, Sous Vide Chicken Breast, Forest Mushrooms
- Five Cheese Sauce, Sundried Tomato Pesto
- Asparagus Tips, Crispy Pancetta, Sweet Peas, Parmesan Reggiano

MACARONI & CHEESE BAR | 25 (CHEF FEES APPLY)

- Cavatappi Pasta, Smoked Gouda & Fontina Cheese Sauce
- Smoked Beef Brisket, Scallops, Braised Chicken
- Overnight Tomatoes, Asparagus, Lardons, Green Chilis, Sweet Peas, Roasted Peppers, Pesto Drizzle

TEXAS FAJITAS | 28

- Carne Sasada, Adobo Chicken, Skillet Seared Peppers & Onions, Roasted Vegetables
- Cheddar & Monterey Jack, Pico de Gallo, Salsa Roja, Salsa Verde, Avocado Crema

POTATO BAR | 22 (CHEF FEES APPLY)

- Garlic & Sour Cream Mashed Yukon Potatoes, Smashed Sweet Potatoes
- Applewood Smoked Bacon, Sauteed Mushrooms, Roasted Jalapenos, Steamed Broccoli, Chopped Nuts
- Whipped Butter, Sour Cream, Brown Sugar, Bourbon Maple Glaze, Shredded Cheddar

SUNDAE BAR | 24 (CHEF FEES APPLY)

- Vanilla & Chocolate Ice Cream, Fresh Sorbet
- Whipped Cream, Chocolate Fudge, Caramel Sauce, Strawberry Sauce
- Chopped Candy Bars, Chopped Nuts, Maple Glazed Walnuts, Cherries, Sprinkles



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CHEF ATTENDED ACTION STATIONS

Stations require chef attendant @ \$75 per attendant, 1 chef per 50 ppl required
90 Minute Serving Time | Minimum of 25 guests per station. Pricing is per person plus tax and service charge

PRIME RIB OF BEEF | \$725 (FEEDS 35)

- Rosemary Jus Lie, Whole Grain Mustard, Herbed Horseradish Cream
- Warm Artisanal Rolls

BEEF TENDERLOIN | 625 (FEEDS 25)

- Bordelaise Sauce
- Warm Artisanal Rolls

HOUSE SMOKED PRIME BEEF BRISKET | 625 (FEEDS 35)

- 1876 BBQ Sauce, Sweet and Sour Pickled Onions
- Jalapeno Cheddar Cornbread

JERK ROASTED PORK LOIN | 550 (FEEDS 40)

- Citrus Chimichurri, Mango Habanero Chutney
- Sweet Rolls

BUTTER BASTED TURKEY BREAST | 575 (FEEDS 40)

- Cornbread Dressing, Natural Jus
- Warm Semolina Rolls

VERLASSO SALMON PLANK | 475 (FEEDS 25)

- Jasmine Rice Pilaf, Pickled Onions
- Charred Lime Butter Sauce

BOURBON MAPLE GLAZED SMOKED HAM | 515 (FEEDS 50)

- Pineapple Chutney, Bourbon Maple Reduction
- Cheddar Cheese Biscuits

WHOLE ROASTED CARVED VEGETABLES | 425 (FEEDS 35)

- Squash, Carrot, Asparagus, Mushrooms, Eggplant, Peppers
- Warm Herb Vinaigrette



Howdy Hospitality

PLATED DINNERS

All tables are served with choice of iced tea or iced water. Freshly brewed coffee, decaffeinated coffee and assorted herbal tea station included.

Minimum 25 guests | 90 minute serve time

All entrees include a choice of soup or salad, artisan rolls and butter and choice of dessert.

AGGIE SALAD

Field Greens, Cherry Tomatoes, Cucumber, Carrot Confetti, Red Onion, Choice of Dressing

ICEBERG WEDGE

Roasted Tomatoes, Bacon, Pecans, Blue Cheese Crumbles, Balsamic Reduction, Buttermilk Ranch Dressing

STRAWBERRY SPINACH SALAD

Baby Spinach, Fresh Strawberries, Red Onion, Toasted Pecans, Feta Cheese, Honey & Citrus Dressing

ROMAINE HEART

Romaine Heart, Parmesan Cheese, Cherry Tomatoes, Focaccia Crouton, Caesar Dressing.

BEEF AND VEGETABLE

Stewed Beef, Tomato, Carrot, Celery Onion, Charred Corn, Green Beans, Red Wine Tomato Broth,

CHICKEN & ANDOUILLE GUMBO

Rice, Peppers, Onion, Celery, Roasted Tomatoes

TEXAS CHILI OR VEGAN CHILI

Green Onions

CHEF'S KETTLE CREATION

Soup of the Day



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PLATED DINNERS

All tables are served with choice of iced tea or iced water. Freshly brewed coffee, decaffeinated coffee and assorted herbal tea station included.

Minimum 25 guests | 90 minute serve time

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ENTREES

STATLER CHICKEN BREAST | 50

Roasted Garlic & Sour Cream Mashed Potatoes, Lemon & Herb Asparagus, Forest Mushroom Ragout

GRILLED CHICKEN BREAST | 46

Buttery Herbed Rice, Sautéed Haricot Verts, Charred Tomato, Bourbon Bacon Chicken Demi

BALSAMIC BRAISED PORK TENDERLOIN | 58

Overnight Tomato & Goat Cheese Bread Pudding, Grilled Broccolini, Charred Corn Salsa, Jus Lie

FILET OF BEEF | 84

7oz Filet, Yukon Gold & Roasted Garlic Mashed Potatoes, Sautéed Heirloom Carrots, Asparagus, Red Wine Demi Glaze

BRAISED SHORT RIB | 74

7-ounce Beef Short Rib, Roasted Fingerling Potatoes, Roasted Brussel Sprouts, Sauteed Peppers, Roasted Mushrooms Demi

BLACKENED GULF REDFISH | 62

Bacon Studded Corn Maque Choux, Spicy Tomato Sauce, Fennel & Blood Orange Salad

SPICED VERLASSO SALMON | 66

Parmesan Risotto, Charred Artichokes, Grilled Asparagus, Roasted Corn Nage

ROSEMARY & SHINER BRAISED GULF SHRIMP | 72

Crispy Diced Yukon Potato, Grilled Zucchini & Squash, Shiner Lemon & Rosemary Demi

GRILLED CAULIFLOWER STEAKS | 40

Roasted Corn Succotash, Charred Tomatoes Relish, Grilled Zucchini & Squash, Fresh Chopped Herbs & Olive Oil



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PLATED DINNERS

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Minimum 25 guests | 90 minute serve time

All entrees include a choice of soup or salad, artisan rolls and butter and choice of dessert.

ENTREE DUOS

HERB ROASTED CHICKEN & VERLASSO SALMON | 78

Roasted Fingerling Potatoes, Sautéed Haricot Verts, Charred Tomato, Tarragon Butter Sauce

FILET & SCALLOPS | 92

Grilled Beef Tenderloin, Roasted Lobster Tail

Whipped Yukon Gold Potatoes, Sautéed Green Top Carrot, Asparagus, Red Wine Demi Glaze, Citrus Buerre Blanc

BRAISED SHORT RIB & VERLASSO SALMON | 84

Slow Braised Short Rib, Herb Crusted Salmon, Parmesan Risotto, Forest Mushroom Ragout, Artichoke Tomato Relish

BEEF TENDERLOIN & SHRIMP SCAMPI | 92

Herb Seared Tenderloin, Jumbo Shrimp Scampi, Horseradish Mashed Potatoes, Sautéed Asparagus, Baby Carrot, Red Wine Demi

DESSERTS

ALMOND BROWN BUTTER CAKE: Orange Gel

TURTLE CHEESECAKE: Raspberry Sauce

GLUTEN FREE CHOCOLATE TORTE: Whipped Espresso Ganache

LEMON RICOTTA CAKE: Lemon Curd, Toasted Marshmallow

OLD FASHIONED OAT PARFAIT: Banana, Maple, Chia, Berry Compote (Vegan)

AVOCADO CHOCOLATE MOUSSE: Coconut Shavings, Macadamia Nuts (No Sugar Added) (Vegan)



Howdy Hospitality

DINNER BUFFET

Includes Assorted Rolls and Butter, Iced Tea & Water Stations

Freshly Brewed Coffee Service, Gourmet Teas

25 guest minimum | 90 Minute Serving Time

TEXAS GULF COAST | 78

Gulf Shrimp & Andouille Gumbo

Seasonal Greens, Peppadew Peppers, Roasted Corn, Smoked Jalapenos, Ranch Dressing,
Local Honey Vinaigrette

Charred Pineapple, Sweet Potato Salad

Tomato Avocado Salad, Lime Vinaigrette

Grilled Mahi Mahi, Sweet Pepper, Eggplant Relish

Mojo Brined Pork Shoulder, Coconut Rum Pineapple Salsa

Herb Grilled Beef Sirloin, Merlot Demi, Crispy Onions, Bleu Cheese

Cilantro Lime Rice

Market Fresh Vegetables

Key Lime Mousse Cake, Mango Curd Tartlets, Rum Macerated Banana Crème Brule

THE BBQ | 72

Fresh Cut Leafy Greens, Cheddar Cheese, Tomatoes, Red Onion, Croutons

Ranch & Red Wine Vinaigrette

Roasted Potato Salad, Sour Cream, Mustard, Grilled Onion

Pickled Cucumber & Pepper Slaw, Citrus Cider Vinaigrette

Smoked Beef Brisket, 1876 BBQ Sauce, Crispy Fried Onions

BBQ Pork Ribs, Mustard BBQ Glaze

Grilled Chicken Thighs, Tarragon Veloute

Sweet Buttermilk Corn on the Cobb

Roasted Potatoes, Smoked Sea Salt, Beer Braised Onions

Whoopie Pies, Strawberry Shortcake, Banana Pudding, Vanilla Wafers



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DINNER BUFFET

Includes Assorted Rolls and Butter, Iced Tea & Water Stations

Freshly Brewed Coffee Service, Gourmet Teas

25 guest minimum | 90 Minute Serving Time

BRAZOS VALLEY | 75

Brazos Valley Chili, Cornbread

Field Greens, Toasted Pecans, Crumble Blue Cheese, Dried Blue Berries,
Honeycomb, Berry Ranch Dressing

Texas Caviar, Black Beans, Roasted Corn, Red pepper, Tomatillos, Jalapenos
Jalapeno, Cilantro, Green Cabbage Slaw, Apple Cider Vinaigrette

Shiner Braised Beef Short Rib, Roasted Mushrooms, Red Wine Demi

Grilled Chicken Breast, Tomato, Onion, Pepper Broth

Blackened Verlasso Salmon, Corn Macque Choux

Roasted Brussel Sprouts, Onion, Heirloom Carrots

Boursin Mashed Yukon Potatoes

NY Cheesecake, Sinful Chocolate Cake Bites

Fresh Fruit & Berries, Local Honey Yogurt Sauce

CREATE YOUR OWN DINNER BUFFET EXPERIENCE

Work with our Chef & Catering Manager to create your own 100% customizable menu

Price Based off Market Pricing on Food Items and Quantities Selected



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K I D ' S B U F F E T

\$20 per person | Ages 4-12 years of age

Minimum of 20 guests

Includes Fruit Punch and Lemonade

CHOICE OF 2 COLD ITEMS

Fresh Green & Red Grapes, Mini Carrots, Celery, Ranch Macaroni Salad
Mixed Greens, Cucumber, Tomato, Ranch Dressing, or Italian Dressing

CHOICE OF 2 ENTREE ITEMS

Marconi n Cheese, Cheese & Pepperoni Pizzas, Chicken Tenders, Shrimp Scampi
Mini Corn Dogs, Spaghetti & Meatballs, Grilled Chicken, Popcorn Shrimp
Sliced Beef Sirloin, Mini Cheeseburgers

CHOICE OF 2 SIDE ITEMS

Tarter Tots, Steamed Broccoli, Corn on the Cobb, Jasmine Rice, French Fries
Glazed Carrots, Green Beans

CHOICE OF 2 DESSERT ITEMS

Chocolate Brownies, Chocolate Chip Cookies, Jello-Fruit Cups
Mini Cheesecakes, Strawberries & Cream