

# banquets and dining

## dinner

### Plated Dinner Starters

**Grilled Anatto Marinated Quail** | \$8  
Served over Tillamook Cheddar Grits,  
Green Chile Vinaigrette and Sweet Potato Chips

**Grilled Jumbo Shrimp** | \$8  
Served with Polenta with Roasted Red Pepper Sauce

**Braised Veal Stuffed Bone Marrow** | \$8  
Served with Root Vegetable Salad

**Duck Egg Roll** | \$8  
Sweet Soy, Crispy Garlic and Jalapeños

**Tagliatelle Pasta and Escargot** | \$10  
Shallot, Pernod, Herbs and Cream

**Grilled Vegetable Napoleon** | \$8  
Layers of Phyllo Dough with Grilled Portobello Mushrooms and Asparagus

**Wild Mushroom Ravioli** | \$8  
Herbs, Brown Butternut Squash Sauce and Pecorino Cheese

**Mexican Seafood Cocktail** | \$12  
Grilled Baby Octopus, Butter Poached Lobster, Lump Crab Meat and Gulf  
Shrimp tossed with a Spicy Mexican Cocktail Sauce with Red Onions,  
Horseradish and Avocados. Served with Crisp Tortilla Chips

**Aged Manchego with Truffled Asparagus** | \$8  
Marcona Almond Stuffed Olives, Hummus and Flat Bread

### Plated Dinner Soup Selections

*enhancements*

**Lobster, Fennel and Cognac Bisque en Croûte** | \$8

**Crab and Corn Chowder** | \$6

**French Onion Gratinée** | \$6

**Cream of Asparagus with Roasted Chicken** | \$6

**Pine Nuts and Marscapone** | \$6

**Cream of Broccoli and Aged Gruyère** | \$6

### Plated Dinner Salad Selections

*included in entrée price*

**Classic Caesar Salad**

Traditional Caesar Salad with Chopped Romaine, Caesar Dressing, Croutons and Shaved Parmesan Cheese

**Travertine Salad**

Spring Mix Field Greens, Kalamata Olives, Teardrop Tomatoes, Feta Cheese and Cucumber topped with Lemon Thyme Vinaigrette

**Tomato Caprese Salad**

Tomato and Burrata Mozzarella Salad layered with Basil, Red Onions, Olive Oil and Balsamic Syrup

**Limestone Salad**

Spinach Arugula Salad with Strawberries, Marcona Almonds, Manchego Cheese and Aged Sherry Vinaigrette

**Post Oak Salad**

Local Lettuce and Herbs, Grilled "10/15" Onions, Bobolink Cave Aged Cheddar with Roasted Shallot Vinaigrette

**Hill Country Salad**

Local Greens with Roasted Corn, Sweet "100" Tomatoes, Grilled Red Onions, Pumpkin Seeds,  
Cojita Cheese and Super Crunchy Onion Rings with Habanero Prickly Pear Vinaigrette

**Chop House Wedge Salad**

Wedge of Iceberg Lettuce, Tomato Relish, Pumpkin Seeds, Crumbled Bleu Cheese, Maple Pepper Bacon with Bleu Cheese Dressing

**Baby Spinach and Arugula Salad**

Served with Marcona Almonds, Manchego Cheese, Roasted Strawberries and Aged Sherry Vinaigrette



**HORSESHOE BAY RESORT**

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### Plated Dinner Entrée Selections

*entrées include choice of Salad, Rolls, Douwe Egberts™ Coffee and selection of Revolution® Teas*

**Grilled Bone-in Chicken Breast | \$54**

Served with Roasted Purple Potatoes, Asparagus, Yellow Beets and Corn Sauce

**Roasted Organic Chicken | \$60**

Oven Pub Potatoes, Root Vegetables and Sage Au Jus

**Roasted Texas Bob White Quail | \$60**

Stuffed with Wild Rice and Cornbread, served with Braised Red Cabbage and Smoked Jalapeno Sauce

**Oven Poached Salmon | \$65**

Parsnip Purée, Saffron Buerre Blanc, Asparagus and Grilled Baby Octopus

**Hill Country Bouillabaisse | \$65**

Strawberry Grouper Fillet, Shrimp, Clams and Mussels in Rich Saffron Broth with Roasted Fennel, Tomatoes and Asparagus, served with Red Pepper Garlic Aioli and French Bread

**Andouille Crusted Fillet of Gulf Redfish | \$55**

Served with a Roasted Sweet Potato and a Crawfish Étouffée Sauce

**Grilled Halibut Fillet | \$60**

Served over Seafood Paella

**Grilled Hanger Steak | \$56**

Roasted Shallot Smashed Potatoes, Broccolini and Baby Carrots

**Pepper Crusted Slow Braised Certified Angus® Brisket | \$50**

With Braised Cabbage, Texas Caviar and Worcestershire Gravy

**8 oz Certified Angus® Bone-in Fillet | \$70**

Served with Belgium Gouda Cheese, Crispy Onions and Roasted Potatoes with Chimay Ale Beer Sauce

**Braised Lamb Shanks | \$55**

Served over Potato Risotto with Caramelized Parsnips

**Confit of Maple Pepper Bacon Wrapped Pork Tenderloin | \$65**

Served over Wild Mushroom, Fingerling Potato and Asparagus Hash

### Duo Entrées

*entrées include choice of Salad, Rolls, Douwe Egberts™ Coffee and selection of Revolution® Teas  
minimum 35 people*

**Black Pepper Braised Certified Angus® Beef Brisket with Miniature Chicken Pot Pie | \$60**

Chicken Pot Pie, Baby Carrots, Asparagus, Red Bliss Potatoes, Herbs in a Rich Velouté with Braised Chicken and Braised Brisket

**Grilled Certified Angus® Hanger Steak with Roasted Cornish Game Hen | \$65**

Gouda Stone Ground Grits, Bacon Wrapped Green Beans and Sage Demi

**10 oz Certified Angus® Strip and Colossal Shrimp | \$75**

Jack Daniels® Sauce, Shallot Mashed Potatoes and Grilled Jumbo Asparagus

**6 oz Certified Angus® Beef Filet with Maine Lobster Hash | \$85**

Half Maine Lobster, Butter Poached, served with Shiner Bock® Fingerling Potatoes, Cipollini Onions and Asparagus Hash

### Plated Dinner Desserts

*included in entrée price*

**Peach Streusel Cheesecake**

Peaches layered with a Rich Cream Cheese and Streusel Topping, served on a Golden Graham Cracker Crust

**White Chocolate Bread Pudding**

Warm Bread Pudding served with traditional Bourbon Crème Anglaise

**Marquise Torte**

A rich Chocolate Truffle, Génoise Sponge Cake and baked Hazelnuts

**Pyramid Noisette**

Chocolate Ganache and Hazelnut Mousse line encased in a Pyramid Marble Chocolate Shell

**Chocolate Cup Crème Brûlée**

Classic Vanilla Bean Crème Brûlée served in a Chocolate Ramekin

**White Chocolate Truffle Torte**

Moist Vanilla Sponge Cake filled with a White Chocolate Mousse, served with Berries

**Pecan Tart**

A Southern Classic Made with Crunchy Pecans in a Shortbread Shell

**Tiramisu**

Chocolate and Vanilla Ladyfingers soaked in Coffee, Marsala and Mascarpone Cheese wrapped in Chocolate and garnished with Cocoa Powder and White Chocolate Morsels

**Chocolate Mousse Torte**

Chocolate Mousse on a Sponge Cake covered with a thin layer of Chocolate

**Apple Tartlet**

Sliced Apples with Spiced Almond Cream on Sweet Dough



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### À La Carte Plated Entrées

entrées include Douwe Egberts™ Coffee and selection of Revolution® Teas

**Hill Country Steakhouse Experience** | \$90 | *minimum 35 people*

*Choice of Two Starters*

**Beer Cheese Soup**

**Crab and Corn Chowder**

**Shrimp Cocktail**

Jumbo Shrimp with Inside-Out Cocktail Sauce

**Duck Egg Roll**

Sweet Soy, Crispy Garlic and Jalapeños

**Chop House Salad**

Baby Iceberg with Diced Tomatoes, Chopped Bacon, Pumpkin Seeds, Julienne Red Onions and Bleu Cheese Dressing

**Caesar Salad**

Romaine Hearts with Caesar Dressing, Croutons and Shaved Parmesan Cheese

**Sliced Garden Ripe Tomatoes**

Bermuda Onions and Maytag Bleu Cheese with Aged Balsamic Dressing

*Choice of Two Sides, served Family Style*

**Au Gratin Potatoes**

**Stone Ground Cheese Grits**

**Mashed Potatoes**

**Sauteed Mushrooms**

**Grilled Asparagus**

**Creamed Spinach**

**Dirty Rice**

*Choice of One from each Category*

*Beef*

**16 oz Certified Angus® Porterhouse**

**10 oz Certified Angus® New York Strip**

**8 oz Certified Angus® Filet Mignon**

*Pork and Lamb*

**Bacon Wrapped Pork Tenderloin with Morel Sauce**

**Double Cut Pork Chop**

**Herb Crusted Colorado Rack of Lamb**

*Poultry*

**Organic Roasted Half Chicken**

Natural Juice

**Bone-In Grilled Herb Chicken Breast**

Herb Butter Sauce

**Shiner Bock Quail**

Smoked Jalapeño Sauce

*Seafood & Vegetarian*

**Grilled Salmon with Dill Butter**

**Jalapeño Stuffed Bacon Wrapped Shrimp**

With Green Chile Vinaigrette

**Pan Roasted Halibut with Truffle Butter**

**Grilled Vegetable Napoleon**

Portobello, Zucchini, Asparagus and Fine Herb Sauce

**Mushroom Ravioli with Butternut Squash Sauce**

**Zucchini Timbale with Goat Cheese and Black Beans**



**HORSESHOE BAY RESORT**

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### À La Carte Plated Entrées

entrées include Douwe Egberts™ Coffee and selection of Revolution® Teas  
minimum 35 people

\$75

Choice of Soup or Salad

#### Grilled Hanger Steak

Roasted Shallot Smashed Potatoes, Broccolini and Baby Carrots with a Red Wine Demi

#### Roasted Organic Chicken

Pub Potatoes, Root Vegetables and Sage Au Jus

#### Grilled Halibut Fillet

Served over Seafood Paella

#### Wild Mushroom Ravioli

Herbs, Brown Butternut Squash Sauce and Pecorino Cheese

Choice of Dessert (listed on page 33)

\$65

Choice of Soup or Salad

#### Dr Pepper® Braised Boneless Short Ribs

Served with Mashed Potatoes and Asparagus

#### Bone-in Grilled Herb Chicken Breast

Served with Wild Rice and Roasted Seasonal Vegetables

#### Grilled Farm Raised Salmon

Served over Creamed Spinach

#### Vegetable Napoleon

Choice of Dessert (listed on page 33)

## dinner buffet

minimum 25 people

### South of the Border

\$68

#### Tortilla Chips

Salsa, Charred Corn Guacamole, Chile Con Queso and Marinated Jalapeño Peppers

#### Tortilla Soup

Sour Cream, Pepper Jack Cheese and Tortilla Mexican Style Shrimp Bandera

#### Warm Flour and Corn Tortillas

Refried Black Beans with Queso Fresco

#### Entrées | Please Select Two

#### Huachinango Vera Cruz

Red Snapper with Tomatoes, Capers, Olives, Garlic and Spices

#### Chicken Mole

Chicken baked in a Rich Mexican Chocolate with Chile Pumpkin Seeds Sauce

#### Green Chile and Pork Stew

Rich Broth with Hominy and Vegetables

#### Carne Guisada

Rich Beef Stew with Spices

#### Beef Antichuchos

Sirloin Tips in a Red Chile Sauce

#### Camarones al Mojo De Ajo

Shrimp, Lime, Garlic and Cilantro, Jicama, Corn and Lime

#### Desserts

Flan and Tres Leches Cake

Douwe Egberts™ Coffee, selection of Revolution® Teas and Iced Tea

### Build Your Own

carver fee | \$125

two entrées | \$70

three entrées | \$75

#### Salads

Tomato Salad with Burrata Mozzarella and Vincotto Vinaigrette  
Post Oak Salad with Local Lettuce and Herbs, Grilled "10/15" Onions,  
Bobolink Cave Aged Cheddar with Roasted Shallot Vinaigrette

#### Seafood Entrées | Please Select One

Maple Sugar Cured Salmon Filet, Yellow Tomato Beurre Blanc  
Pan Seared Sea-Bass Mexican Vanilla Bean, Potato Leek Fondue and Wilted Spinach  
Grilled Strawberry Grouper with Sweet Pea and Butternut Squash Chutney

#### Hot Selections | Please Select One

Grilled Chicken with Wild Mushroom Macaroni and Cheese, Sweet Smoked  
Corn Sauce  
Grilled Hanger Steak and Wild Mushroom Hash

#### Carved Items | Please Select One

Crab Crusted Cedar Plank Salmon with Meyer Lemon Butter Sauce  
Bone-In Roasted Double Rib Kurobuta Pork Chop with Cherry and Apricot  
Chutney  
Strip Loin with Creamy Horseradish Sauce and Blackberry Demi

#### Side Items

Pub Style Fingerling Potatoes  
Seasonal selection of Vegetables

#### Desserts

Dr Pepper® Chocolate Cake and Peach Streusel Cheesecake

Douwe Egberts™ Coffee, selection of Revolution® Teas and Iced Tea



HORSESHOE BAY RESORT

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## dinner buffet

minimum 25 people

### Home Style

\$65

#### Wedge Salad

Wedges of Crisp Iceberg Lettuce, accompanied by Bacon, Tomato Relish, Bleu Cheese Crumbles, Olives and Bleu Cheese Dressing

#### Fried Green Tomato Salad

Trevisor, Tomatoes, Texas Goat Cheese and Green Chile Vinaigrette

#### Hot Selections

Herb Grilled Chicken with Charred Tomato and Smoked Onion Succotash  
Smoked Apple Brined Pork Loin with Black Molasses Demi Macaroni and Cheese  
Roasted Shallot Mashed Potatoes  
Broccolini and Spaghetti Squash  
Jalapeño Cornbread Muffins with Butter

#### Desserts

Sharon's Apple Pie and Dr Pepper® Chocolate Cake

Douwe Egberts™ Coffee and selection of Revolution® Teas

### Home Cookin'

\$55

#### Chicken Noodle Soup

#### Macaroni Salad

#### Wedge Salad

Tomato, Relish, Pumpkin Seeds, Crumbled Bleu Cheese and Bacon with Bleu Cheese Dressing

#### Beef Stew

Served with Sour Cream Mashed Potatoes

#### Deep Fried "Cajun" Turkey with Sage Gravy

#### Cornbread Dressing

#### Smothered Green Beans

#### Dessert

German Chocolate Cake

Douwe Egberts™ Coffee and selection of Revolution® Teas

### Tex-Mex Party

\$65

#### enhancements

1½ Hours Margarita Bar | add \$12 per person

#### Build Your Own Nacho Bar

Tortilla Chips, Spicy Beef, Shredded Cheddar Cheese, Refried Beans, Jalapeños, Salsa, Sour Cream, Lettuce and Chili Con Queso  
Cheese Quesadillas  
Char-Grilled Beef and Chicken Fajitas with Peppers, Onions, Pico de Gallo, Guacamole and Warm Flour Tortillas  
Cheese Enchiladas with Red Chile Sauce  
Calabacitas (Mexican Style Squash)  
Spanish Rice  
Borracho Beans

#### Desserts

Sopapillas with Honey, Caramel Flan and Berries, Tres Leches Cake

Douwe Egberts™ Coffee, selection of Revolution® Teas and Iced Tea

### Texas Hill Country

\$75

#### Mixed Field Greens

Black Olives, Shredded Carrots, Tomatoes, Sliced Cucumbers and Butter Croutons with Herbed Vinaigrette and Ranch Dressing

#### Lantana Coleslaw

#### Roasted Fingerling Potato Salad

#### Cornbread Muffins

#### Smoke House Selection

House Smoked Pork Ribs  
Pecan Smoked Beef Brisket  
Shiner Bock Roasted Chicken  
Sliced White Bread, Onions, Pickles, Jalapeños, Mustard and BBQ Sauce  
Honey Beans and Creamed Corn

#### enhancements

Carved Deep Fried Turkey Breast | add \$4 per person

Elgin Sausage | add \$3 per person

#### Desserts

Fredericksburg Peach Cobbler with Vanilla Ice Cream  
Warm White Chocolate Bread Pudding with Bourbon Crème Anglaise

Douwe Egberts™ Coffee, selection of Revolution® Teas and Iced Tea

### Pan Asian

\$68

Served with Pork Fried Rice, Steamed Rice, Chinese Broccoli in Brown Sauce and Crispy Spring Rolls

#### Lo Mein Salad

#### Ahi Poke

Served with Seaweed Salad and Wonton Crisps

#### Pork Pot Stickers with Lime Ponzu

#### Entrées | Please Select Two

General Tso's Chicken  
Sticky Sesame Shrimp  
Crispy Duck  
Lemongrass Pork  
BBQ Pork Ribs  
Seafood Delight (Crab, Shrimp and Scallops)  
Spicy Orange Beef and Broccoli  
Mongolian Beef

#### Desserts

Fortune Cookies and Warm Leche Nut Rice Pudding

Douwe Egberts™ Coffee, selection of Revolution® Teas and Iced Tea



HORSESHOE BAY RESORT

# banquets and dining

## dinner buffet

minimum 35 people

### Southern Comfort

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\$55

**Mixed Field Greens with Maytag Bleu Cheese, Red Onions and Shredded Carrots, served with Ranch and Red Wine Vinaigrette Dressings**

**Sliced Garden Ripe Tomatoes with Coarse Salt and Homemade Pickles**

**Southern-Style Chicken and Dumplings**

**Kurobuta Pork "Pot Roast"**

With New Potatoes, Carrots, Celery, Pearl Onion and Green Beans and Homestyle Gravy

**Tillamook® Cheddar Cheese Stone Ground Grits**

**Fried Okra**

**Mashed Yukon Gold Potatoes**

**Dessert**

Mini Chocolate Bundt Cake

Douwe Egberts™ Coffee and selection of Revolution® Teas

### Luau

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\$75

**Crab Soba Noodle Salad**

**Ginger Scallion Ribeye**

**Sliced Tropical Fruits**

**Baby Bok Choy in Hoisin Sauce**

**Kalua Suckling Pig**

**Sticky Mango Rice**

**Lomi Lomi Salmon**

**Duck Fried Rice**

**Desserts**

Mango Coconut Mousse Torte and Caramel Bananas with Peanuts

Douwe Egberts™ Coffee and selection of Revolution® Teas

### Texas Fish Fry

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\$70

**Chicken and Sausage Gumbo**

**Field Green with Asparagus, Cherry Tomatoes, Cucumber, Bacon Bits, Croutons, Carrots and Assorted Dressings**

**Peel and Eat Shrimp served with Lemon Wedges and Cocktail Sauce**

**Assorted Texas Cheeses, Fruit, Breads and Charcuterie**

**Crispy Fried Seafood to include:**

Catfish Nuggets, Gulf Oysters and Shrimp

Hushpuppies

Shoestring Potatoes

Accompanied with Cocktail, Tartar, Creole Rémoulade Sauce and Hill Country Succotash

**Desserts**

Lemon Meringue Pie and Peanut Butter Pie

Douwe Egberts™ Coffee and selection of Revolution® Teas



**HORSESHOE BAY RESORT**

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## dinner buffet

minimum 30 people

### New England BBQ

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\$90  
attendant fee | \$125

#### Duo of New England Clam Chowder

Manhattan Clam Chowder and New England Clam Chowder served in Bread Boulé

#### East Coast Coleslaw

#### Roasted Fingerling Potato Salad

Iced Oysters Freshly Shucked on the half shell, Boiled Shrimp and Crab Claws with Lemon, Horseradish, Cocktail Sauce and Crackers

#### Broiled Petite Lobster Tails with Drawn Butter

#### New York Strip Steak with Bleu Cheese Butter

#### Macaroni and Cheddar Cheese

#### Buttered Corn on the Cob

#### Desserts

Maine Blueberry Crisp and Strawberry Tarts

Douwe Egberts™ Coffee and selection of Revolution® Teas

## dinner buffet

minimum 40 people

### Distinctly Texas

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\$85  
attendant fee | \$125

#### Gulf Station

Boiled Shrimp with Cocktail Sauce

Day Boat Redfish Station

Shiner Bock Shrimp over Stone Ground Grits

#### enhancements

**Fried Lobster** | add \$10 per person

#### Hill Country Station

Southwest Caesar Salad

Assorted Texas Sausages

#### enhancements

**Watermelon Glazed Baby Back Ribs** | add \$5 per person

#### West Texas Station

Beer Can “Drunken” Organic Chicken

Ranch Beans

Lantana Coleslaw

Cornbread Muffins

#### South Texas Station

Queso Flameado

Queso with Green Chile and Roasted Portobello Mushrooms

Homemade Salsa

Charred Corn Guacamole with Tortilla Chips

#### Lone Star State Delights

Dr Pepper® Cake and Strawberry Shortcake

Douwe Egberts™ Coffee, selection of Revolution® Teas and Iced Tea



HORSESHOE BAY RESORT