

banquets and dining

lunch

Sack Lunches

minimum 15 people

Sack Lunch Accompaniments

Bagged Potato Chips | Pasta Salad | Whole Fruit | Chocolate Chip Cookie | Soft Drink or Bottled Water

Select One Sandwich | \$28

Roast Beef with Caramelized Onion, Yellow Tomatoes, Spinach, Boursin Spread and Gorgonzola Crumble on Ciabatta Bread

Chicken Cobb Salad Wrap with Lettuce, Chopped Hard Boiled Eggs, Grilled Chicken, Crispy Prosciutto, Spinach and Tomatoes with Roasted Corn Dressing on a Grilled Cilantro Tortilla

Roasted Turkey with Yellow Tomatoes, Drunken Goat Cheese, Spinach, Jalapeño Bacon, Avocado and Light Herb Aioli on Artisan Roll

Burrata Mozzarella Cheese, Tomatoes, Bermuda Red Onions, Basil, Extra Virgin Olive Oil and Herb Aioli on Focaccia Bread

Lunch Buffet

minimum 25 people

Eat and Get Going | \$32

Cream of Tomato Basil Soup

Traditional Caesar Salad with chopped Romaine, Caesar Dressing, Croutons and Parmesan Cheese

Gourmet pre-Made Sandwiches from our Boars Head® Deli to include:

Roast Beef with Caramelized Onion, Yellow Tomatoes, Spinach, Boursin Spread, Gorgonzola Crumble

Chicken Cobb Salad Wrap with Lettuce, Chopped Hard Boiled Eggs, Grilled Chicken, Crispy Prosciutto, Spinach and Tomatoes with Roasted Corn Dressing on Tortillas

Roasted Turkey with Yellow Tomatoes, Drunken Goat Cheese, Spinach, Jalapeño Bacon, Avocado and Light Herb Aioli

Seasoned Grilled Vegetables in a Spinach Tortilla with Hummus

Individual Bags of Assorted Chips and Pretzels

Assorted Whole Fruit

Assorted Dessert Bars

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

Comfort | \$32

Poblano Corn Chowder

Field Greens with Mushrooms, Carrots, Tomatoes, Croutons and choice of Ranch or Balsamic Vinaigrette

Grilled Hanger Steak with Red Wine Demi

Roasted Herb-Crusted Organic Chicken

Smashed Potatoes with Sour Cream, Roasted Garlic and Chives

Roasted Seasonal Vegetables

Warm Fredericksburg Peach Cobbler

Blue Bell® Vanilla Ice Cream

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

Texas Grill | \$30

Texas Chili served with Diced Red Onion, Shredded Cheddar Cheese, Fritos® and Cornbread

Iceberg Lettuce Salad with Tomatoes, Crispy Sweet Onions, Bacon Crumbles, Julienne Red Onions and choice of Ranch or Balsamic Vinaigrette

Seasonal Fruit with Jalapeño-Infused Honey

100% Certified Angus® Beef Burgers

Jumbo Kosher Hot Dog

Corn on the Cob

Home Fried Potatoes with Cheddar Cheese, Bacon and Green Onions

Lettuce, Sliced Tomatoes, Red Onions, American, Cheddar, Swiss and Monterey Jack Cheeses

Pickles, Jalapeños, Relish, Assorted Mustards, Mayonnaise and Ketchup

Assorted House Made Cookies and Blue Bell® Vanilla Ice Cream

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

Mediterranean | \$35

Fattoush Salad - Pita Chips tossed with Ripe Tomatoes, Romaine, Feta Cheese, Kalamata Olives and Lemon Vinaigrette

Hummus with assorted Flat Breads

Dolmas, Stuffed Grape Leaves

Sliced Fruit with Honey Lemon Yogurt

Build Your Own Gyro - Sliced Seasoned Beef with Tzatziki Sauce, Cucumbers, Diced Tomatoes, Cilantro, Shredded Lettuce and Pita Bread

Chicken Tikki served over Mediterranean Cous Cous

Grilled Eggplant, Chick Peas and Artichokes with Extra Virgin Olive Oil and Garlic

Cappuccino Torte

Ricotta Cheesecake

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



HORSESHOE BAY RESORT

banquets and dining

lunch

Lunch Buffet

minimum 25 people

Cajun | \$34

Field Greens with Honey Roasted Praline Pecans, Creole Tomatoes,
Crisp Sweet Potatoes served with Honey Mustard or Ranch Dressing

Creole Rémoulade Shrimp Salad served with Fried Green Tomatoes
Chicken and Andouille Sausage Gumbo

Mardi Gras Chicken - Yellow Beets, Sweet Purple Potatoes and Corn Sauce

Blackened Catfish with Collard Greens

Red Beans and Rice

Pecan Pie

White Chocolate Bread Pudding with Maker's Mark® Bourbon Sauce

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

Country Lunch | \$34

Horseshoe Bay Salad - tossed Mix Greens with Carrots, Tomatoes,
Spicy Pecans, Bleu Cheese Crumbles, Crispy Onions, served with
choice of Ranch or Balsamic Vinaigrette

Jalapeño Cornbread Salad

Crispy Southern Style Fried Chicken

Braised Dr Pepper® Beef Short Ribs

Mashed Yukon Gold Potatoes with Cream Gravy

Green Beans and Bacon

Assorted Rolls, Cornbread and Butter

Warm Apple Cobbler

Vanilla Ice Cream

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

Italian | \$35

Tuscan White Bean Soup with Pancetta

Antipasto Display

Artichoke Hearts, Roasted Red Peppers, Grilled Ahi Tuna, Provolone Cheese,
Black Olives, Marinated Cauliflower, Sweet Onions, Marinated Mushrooms,
Genoa Salami and Tomatoes with Burrata Mozzarella

Spinach and Arugula Salad with Sweet "100" Tomatoes, Grilled "10/15"
Onions, Olives, Crispy Prosciutto with Lemon-Thyme Vinaigrette

Assorted Gourmet Pizzas

Venetian - Grilled Portobello Mushrooms, Grilled Chicken,
Spinach, Grilled Onions and Alfredo Sauce

Meat Lover's Pizza - Prosciutto, Italian Sausage,
Capocollo Salami, Provolone and Mozzarella

Margherita - Basil, Burrata Mozzarella, Tomatoes,
Cracked Black Pepper and Pesto

Herb Roasted Chicken with Fettuccine Alfredo

Tiramisu Trifles and Italian Butter Cookies

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



HORSESHOE BAY RESORT

banquets and dining

lunch

Lunch Buffet

minimum 20 people

Soup and Salad | \$28

Chef's Seasonal Selection of Two Soups

Assorted Crusty Breads and Butter

Seasonal Diced Fruit Salad

Sliced Assorted Vine Ripe Tomatoes, Mozzarella Di Buffalo,
Basil and Red Onion Salad

Display of Assorted Field Greens accompanied with Sliced Cucumbers,
Carrots, Sunflower Sprouts, Cherry Tomatoes, Assorted Olives, Mushrooms,
Cottage Cheese, Croutons, Grilled Chicken and Grilled Beef

Choice of Ranch, Balsamic Vinaigrette,
Bleu Cheese or Prickly Pear Vinaigrette

Assorted Dessert Bars

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

Build Your Own Deli Buffet | \$32

Cream of Tomato Basil Soup

Seasonal Diced Fruit Salad

Orzo Pasta Salad with Lemon Thyme Vinaigrette

Jerk Chicken, Boars Head® Roast Beef, Turkey, Ham,
Grilled Ahi Tuna, Prosciutto Ham, Salami, Capocollo

Assorted Baked Deli Bread

Cheddar, Swiss, Provolone and Monterey Jack Cheeses

Hard Boiled Eggs, Assorted Olives and Pickles

Accompanied by Sliced Ripe Tomatoes, Red Onions, Bibb Lettuce,
Mayonnaise, Horseradish Cream, Dijon and Whole Grain Mustard

Assorted Dessert Bars

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

Plated Entrée Lunch Salads

all plated Lunch Salads include Beverage, Rolls, Butter, Dessert Selection, Douwe Egberts™ Coffee, selection of Revolution® Teas and Iced Tea
minimum 25 people

Fattoush Salad | \$26

Crisp Basil Toasted Pita Chips tossed with Romaine Hearts,
Tomatoes, Mint, Cucumbers, Artichoke Hearts, Stuffed Grape Leaves,
Feta Cheese and Lemon Vinaigrette

Chicken Cobb Salad | \$26

Romaine Lettuce Topped with Pancetta Crumbles, Grilled Chicken,
Bleu Cheese, Diced Avocado, Tomatoes and Sunflower Sprouts,
served with Roasted Corn Pepper Cream Dressing

Smoked Tenderloin Salad | \$30

House Mesquite Smoked Certified Angus® Beef Tenderloin sliced and served
over Baby Spinach, Arugula, Toasted Almonds, Oranges, Manchego
Cheese and Aged Sherry Vinaigrette

Hill Country Niçoise Salad | \$28

Field Greens Tossed with Asparagus, Roasted Tomatoes,
Baby Fingerling Potatoes Assorted Olives and Grilled Ahi Tuna,
served with Green Chile Vinaigrette

Taco Salad | \$28

Crispy Tortilla Bowl filled with Shredded Iceberg Lettuce, Diced Tomatoes,
Sliced Jalapeños, Guacamole, Salsa, Cheddar Cheese and Queso Fresco,
choice of Beef or Chicken Fajita Meat

Plated Lunch Entrées

all entrées include choice of Salad, Luncheon Rolls, choice of Dessert, Douwe Egberts™ Coffee, selection of Revolution® Teas and Iced Tea
minimum 25 people

Mushroom Ravioli | \$26

Served with a nest of Vegetables finished with
Lemon Herb Buerre Blanc and Enoki Mushrooms

Shiner Bock-Cured Grilled Chicken Breast | \$33

Served with Roasted Shallot Vegetable Potato Hash

Herb Crusted Chicken Breast | \$33

Served with Green Chile Mac and Cheese

"Pecan Crusted" Rainbow Trout | \$33

Served with Peruvian Potatoes and Asparagus with Saffron Butter

Poached Farm Raised Salmon | \$35

Served over Sourdough Panzanella Salad finished with Basil

Roasted Kurobuta Pork Chop | \$34

Natural Pan Juices with Apple Thyme Barley

Carne Guisada | \$30

Stewed Beef Tips with Traditional Mexican Seasoning,
Served with Roasted Poblano Rice and Flour Tortillas

Grilled Hanger Steak | \$34

Tillamook® Cheddar Au Gratin Potatoes with "Crispy Broccoli"

10 oz New York Steak with Lyndon B. Johnson Rub | \$38

Served with Wild Mushroom Fricassee

6 oz Grilled Tenderloin | \$38

Served over Lantana Fingerling Potatoes, Asparagus and Wild Mushroom Hash



HORSESHOE BAY RESORT

banquets and dining

lunch

Plated Lunch Salad Selections

included in entrée price | please choose one

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

Classic Caesar Salad

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

Horseshoe Bay Garden Salad

Tossed Mixed Greens with Carrots, Tomatoes, Toasted Spicy Pecans, Sun-Dried Cherries, Jasper Hazen Bleu and Cipollini Onions with Roasted Corn Ranch Dressing

Tomato Caprese

Sliced Tomatoes, Burrata Mozzarella, Basil, Red Onion, Extra Virgin Olive Oil and Balsamic Drizzle

Plated Lunch Soup Selections

enhancements

Tuscan White Bean Soup | \$4 per person

Poblano Corn Chowder | \$4 per person

Smoked Idaho Baked Potato Soup | \$4 per person

Chicken Gumbo | \$4 per person

Cream of Tomato Basil | \$4 per person

Cream of Cauliflower with Truffle Oil and Bacon Beer Cheese Soup | \$4 per person

Plated Lunch Desserts

included in entrée price | please choose one

Cheesecake

Classic-styled Cheesecake served with Strawberries

Apple Tartlet

Sliced Apples, Spiced Almond Cream on a Sweet Dough Shell

Marquise Torte

A Rich Chocolate Truffle, Dark Chocolate Gènoise and Baked Hazelnuts

White Chocolate Bread Pudding

Warm Bread Pudding with Traditional Bourbon Crème Anglaise

Hill Country Fruit Tart

Fragrant Short Dough filled with Pastry Cream and decorated with Seasonal Fruits

Angel Food Trifle

Non-fat Cake layered with macerated Berries and Chantilly Cream

Pecan Tart

A Southern classic with Crunchy Pecans on a Shortbread Crust

Peanut Butter Mousse

Creamy Peanut Butter Mousse served in a Dark Chocolate Shell



HORSESHOE BAY RESORT