

Corporate Breakfast and Lunch Selections

Breakfast Buffet

Commerce

Sliced Fresh Seasonal Fruit
Assorted Breakfast Bakeries
Jalapeno Scramble with Fresh Queso Blanco
House Chorizo and Fingerling Breakfast Potatoes
Applewood Smoked Bacon
Orange Juice and Cranberry Juice

Houston

Sliced Fresh Seasonal Fruit
Assorted Breakfast Bakeries
French Toast with Syrup
Scrambled Eggs
Hickory Smoked Bacon
Breakfast Potatoes with Peppers and Onions
Orange Juice and Cranberry Juice

Main

Sliced Fresh Seasonal Fruit
Assorted Individual Yogurts
Granola with Golden Raisins . Cranberries & Dried Apricots
Assorted Bagels with Strawberry and Plain Cream Cheese
Ham . Egg and Cheese Croissant Sandwiches
Sausage . Egg and Cheese Ciabatta Sandwiches
Orange Juice and Cranberry Juice

Lamar

Sliced Fresh Seasonal Fruit
Assorted Breakfast Bakeries
Cinnamon Raisin French Toast with Syrup
Scrambled Eggs
Hickory Smoked Bacon
Breakfast Potatoes with Peppers and Onions
Orange Juice and Cranberry Juice

Breakfast Buffet Pricing

25 – 50 guests ~ \$16.00 per guest
51 – 100 guests ~ \$15.00 per guest
101 – 200 guests ~ \$14.00 per guest
200+ ~ \$13.00 per guest

Morning / Afternoon Break (Select 3)

Buttered Popcorn
Assorted Candy Bars
Chocolate Chip Cookies
Assorted Granola Bars
Pita Chips with Hummus
Chocolate Covered Peanuts
Mini Yogurt Parfaits
\$4.00 per guest

Breakfast & Snacks

Continental Breakfast

Sliced Fresh Seasonal Fruit
Blueberry Bagels with Cream Cheese
Assorted Pastries and Danishes
Assorted Individual Flavored Yogurts
Granola Bars
Orange Juice and Cranberry Juice

Continental Breakfast Pricing

25 – 50 guests ~ \$13.00 per guest
51 – 100 guests ~ \$12.00 per guest
101 – 200 guests ~ \$11.00 per guest
200+ ~ \$10.00 per guest

A La Carte

Breakfast Tacos with Potato, Egg, Bacon & Cheese
Assorted Mini Donuts with Cinnamon Sugar
Powdered Sugar . Glazed
\$4.00 per guest (minimum of 25)

Coffee Station

Regular & Decaffeinated Coffee . Pure Sugar
Cubes . Assorted Creamers . Disposable Cups
\$40.00 per gallon (16 cups)

Beverage Station

Iced Tea . Assorted Sodas . Water . Lemonade
\$2.00 per guest

Cookie Bar

Macadamia Nut . Oatmeal Raisin . Chocolate
Chunk and Peanut Butter Cookies
Cheesecake Brownies and Traditional Chocolate
Brownies with Pecans
Carafes or Mini Cartons of Whole Milk and
Chocolate Milk
\$2.00 per cookie/brownie ~ \$1.00 per milk carton

Offsite Drop and Go

Delivery and set-up in disposable buffet
containers ~ \$1.50 per guest

Offsite Drop and Stay

Delivery, set-up, staff to serve for 1.5 hrs.
\$4.00 per guest

Offsite Rentals

Premium disposable plates, cups, flatware,
and napkins ~ \$1.50 per guest

China, glassware, flatware and napkins
\$3.50 per guest

All selections are priced for 25 guests minimum
7-day notice preferred

Corporate Breakfast and Lunch Selections

Lunch Buffet

Jones

Cobb Salad . Tomatoes . Croutons . Egg . Bacon . Blue Cheese . White Balsamic Vinaigrette or Blue Cheese Dressing
Honey Roasted Turkey and Swiss Sub Sandwiches
Black Forest Ham and Cheddar Sandwiches
Mozzarella Basil and Tomato Sandwiches (v)
Sliced Fresh Fruit . Mixed Berries (v)
Assorted Bagged Chips
Assorted Cookies
Iced Tea

Throckmorton

Mixed Green Salad . Texas Feta . Grape Tomatoes
Strawberries . English Cucumbers . Balsamic Vinaigrette (v)
Shiner Bock Braised Boneless Beef Short Ribs
Grilled Salmon Filet . Lemon Verbena Cream Sauce
Creamy Mashed Potatoes
Buttered Broccoli . Oven Dried Tomatoes
Lemon Pistachio Brioche Rolls and Texas Honey Butter
Lemon Cupcakes
Iced Tea

Samuels

Baby Spinach Salad . Sun-Dried Cranberries . Pecans . Lemon Basil . Buttermilk Ranch Dressing (v)
Pan Seared Chicken . Lemon Cream
Penne Pasta . Tomato Sauce and Mozzarella (v)
Buttered Broccoli
Individual Apple Pies
Iced Tea

Lancaster

Butter Bibb Lettuce Wedge . Port Wine Poached Pear
Gorgonzola . Heirloom Tomatoes . Candied Walnuts . Port Wine Vinaigrette (v)
Mushroom and Parmesan Crepe (v)
Oregano and Rosemary Grilled Eggplant . Tomato Ragout (v)
Classic New York Style Cheesecake
Iced Tea

Lunch Buffet Pricing

25 – 50 guests ~ \$28.00 per guest
51 – 100 guests ~ \$24.00 per guest
101 – 200 guests ~ \$20.00 per guest
200+ ~ \$18.00 per guest

Boxed Lunch

Assorted Sandwiches:
Boar's Head Honey Ham and Cheddar
Boar's Head Spicy Turkey and Swiss
Tomato Mozzarella and Pesto (v)
Mustard and Mayo Packets
Assorted Bagged Chips
Pickle Spear
Jazz Apple
Homemade Baked Cookie
\$14.00 each/minimum order of 25

Plated Lunch

Salad

Artisan Mixed Green Salad . Strawberries . Candied Walnuts . English Cucumbers . Texas Feta . White Balsamic Strawberry Vinaigrette (v)

Baby Spinach Salad . Sun-Dried Cranberries . Texas Goat Cheese . Jazz Apples . Candied Pecans . Lemon Basil Dressing (v)

Entree

Grilled Portobello Mushroom

Buttered Broccolini . Angel Hair Pasta . Squash and Zucchini Noodles . Lemon Caper Butter (v)

Chicken Cordon Blue

Buttered Broccolini . Parmesan Whipped Potatoes
Brie Cheese Alfredo

Grilled Chicken Picatta

Buttered Broccolini . Angel Hair Pasta . Squash and Zucchini Noodles . Lemon Caper Butter

Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits . Grilled Asparagus
Oven Dried Tomato . Sweet Potato Crisps . Red Wine Jus

Dessert

Peach Almond Tart
Apple Cranberry Bread Pudding
Lemon Meringue
Texas Pecan Pie
Caramel Apple Pie
Traditional Tres Leches Cake

Salad . Entrée . Dessert

\$35.00 per guest

Offsite Drop and Go

Delivery and set-up in disposable buffet containers ~ \$1.50 per guest

Offsite Drop and Stay

Delivery, set-up, staff to serve for 1.5 hrs.
\$4.00 per guest

Offsite Rentals

Premium disposable plates, cups, flatware and napkins ~ \$1.50 per guest

China, glassware, flatware and napkins
\$3.50 per guest

All selections are priced for 25 guests minimum
7-day notice preferred