

HOT SPRINGS CONVENTION CENTER FOOD AND BEVERAGE PLANNING GUIDE



Turf Catering Company
Hot Springs Convention Center | 134 Convention Boulevard | Hot Springs, Arkansas 71901
501.620.5025

www.turfcatering.com

Updated 04/05/24 - Effective 04/05/24
SUBJECT TO COVID-19 GUIDANCE MODIFICATIONS

Turf Catering Company at Hot Springs Convention Center

Greetings from “The Spa City!”

As the exclusive caterer of the Hot Springs Convention Center, Turf Catering Company is honored to be your culinary partner. Locally owned and operated, we are truly committed to providing the best in food, beverage and impeccable service.

The following pages showcase proven menu selections that are prepared with quality ingredients, artistic flavor and culinary innovation.

The food and beverage guidelines | information pages provide an overview of the planning timeline, event service times, meal guarantees, dietary requests, concession availability and deposit | payment requirements.

We know that food brings people together! The Turf Catering culinary team is ready to make your event successful, memorable and the easiest you’ve ever planned!

Turf Catering Culinary Team

Turf Catering Company
Catering Sales Office
P - 501.620.5025



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The catering standard operation time is 7:00am – 10:30pm daily. Any event that begins before 7:00am or concludes after 10:30pm will be master billed an additional \$500 per event. Prices do not include taxable 23% service charge and local/state taxes. Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Turf Catering will gladly lock in and guarantee selection pricing within 120 days of your first catered event with a signed Catering Contract and receipt of required deposit(s).



GENERAL INFORMATION –

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES

All pricing is subject to change unless a signed catering contract is on file. Due to current market fluctuations and supply chain deficits, all items are subject to availability. We reserve the right to substitute any item of equal or greater value.

EXCLUSIVITY

Turf Catering Company is the exclusive caterer of the Hot Springs Convention Center.

No outside food or beverage, including bottled water is permitted.

CATERING OPERATION TIMES

The catering standard operation time is **7:00am – 10:30pm** daily. Any event that begins before 7:00am or concludes after 10:30pm will be master billed an additional \$500 for per event.

MINIMUM SETUP TIME FOR CATERED MEAL & RECEPTION SERVICES

Turf Catering requires access to the scheduled location no less than **TWO HOURS** prior to the start time of the catered meal or reception event. If less than two hours are made available for setup, an additional labor fee of \$3 per person will apply. This fee will be billed to the group master account if the delay is caused by event scheduling.

STANDARD SERVICE TIMES

The catering standard operation time is 7:00am – 10:30pm daily. Any event that begins before 7:00am or concludes after 10:30pm will be master billed an additional \$500 per event. Pricing in this guide is based on 90-minute continual service time, start to finish. Start time for each event will be specified by the client. This will include all contracted service beginning with guest arrival, meal service and removal of all service tools including dishes, glassware and chafing dishes. Any break or requested interruption in staff service, or ‘stand by’ time, will be charged to the master account at the rate of \$2 per person per 30-minute time delay per event.

If Turf Catering has not completed removal within the 90-minutes, no additional fee will be charged as long as service was not interrupted. (Interruptions could include delays in start time or requests for banquet staff to leave the floor during presentations)

POP-UP FEES & SHORT TERM ORDERS

Turf Catering will add a \$ 500 labor fee to all “pop-up” requests. A **pop-up event** is defined as a new event function not contracted but requested while the group is onsite or extensive changes made to a contracted event. The minimum labor fee will be \$ 500 but could be higher depending on circumstance. A **short term order** is an order received inside of 12 days from the start of your event. There is an additional \$500 due to the extra effort required to secure food, beverage, linen and wait staff.

TIMELINE FOR A SUCCESSFUL EVENT

30 days prior to the first event

Menu selections and function details for all events must be contracted with the Catering Office

14 business days prior

Final submission for additional services not planned above (subject to a 10% late fee)

7 days prior to event

Final meal guarantees for all contracted services (meal guarantees fully clarified in “Meal Guarantee Section”) Guest counts may not decrease after this date.



CATERING CONTRACT, DEPOSIT AND PAYMENT POLICY

A signed catering contract outlining all services must be one file before ANY event is confirmed or performed. The signed contract including the function sheets is an agreement between the group and Turf Catering Company and considered legally binding.

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Turf Catering will gladly lock in and guarantee selection pricing within 120 days of your first catered event with a signed Catering Contract and receipt of required deposit(s). Should pricing need to be guaranteed beyond 120 days prior to a function, a signed contract and 75% of the estimated food and beverage charges will be required for up to 6 months pre-conference.

FIRST CONSULTATION

\$ 1500 initial deposit due at first consultation for catered events such as banquets, weddings, receptions, reunions, (non-refundable but applied to final invoice)

NEW CLIENTS

A 75% deposit and signed Catering contract is due 30 days prior to your event. The remaining balance (for estimated charges) must be paid with final meal guarantee submission, 7 days' pre-function.

REPEAT CLIENTS

A 50% deposit and signed Catering contract is due 30 days prior to your event. The remaining balance (for estimated charges) must be paid with final meal guarantee submission, 7 days' pre-function.

We accept the following credit cards for payment: Visa, MasterCard, American Express and Discover.

All credit card event payments are subject to a 3% transaction fee.

All money due to Turf Catering will accrue 1.5% interest from the date of invoice for all sums over 30 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the client.

WATER STATIONS

Water stations are permanently discontinued. The price of bottled water for catered events and breaks is \$3²⁵ per 20 oz. bottle. Free water bottle refills are available at all drinking fountains. Groups may distribute empty (reusable) water bottles for filling at our bottle filling stations. **Guests may NOT bring bottled water into the facility.**

CONCESSIONS

A minimum revenue guarantee of \$ 1500 per 3 hours of service is required for all concession events. The client is responsible for the difference should the minimum not be achieved.

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For public events, shows and ticketed competitions that are open to the public, all concession service, concession times and menu will be at the discretion of Turf Catering. A public event sponsor may guarantee service under the private trade show terms. Where no concession service is offered, fully stocked vending machines will be nearby.



BANQUET BARS AND BARTENDERS

Turf Catering Company, as a large facility licensee, is responsible for the sale and service of alcoholic beverages in accordance with the Arkansas ABC regulations. Turf Catering must supply and dispense all alcoholic beverages. We request proper identification and can refuse service to anyone. No beverages may be removed from the grounds.

A bar must generate a minimum of \$500 per bar, per hour, or the client will be billed the difference.

Bartenders are \$ 65 per hour per bartender and the Turf Catering standard is 1 bartender per 100 guests. Additional bar locations can be ordered as follows:

Additional requested bar locations	\$ 250
Move/relocate existing bar during function	\$ 250

SUSTAINABILITY

While no food or beverage may be removed from the grounds, surplus food is donated following ServSafe protocols to the Eleanor Klugh Jackson House to feed the underprivileged.

SPECIAL DIETARY NEEDS & ALLERGIES

With advance notice, we can accommodate gluten free, vegetarian, vegan or lactose intolerant served meals. Please note that special meal requests to accommodate particular allergies or dietary needs beyond gluten free, vegetarian, vegan or lactose intolerant will incur an additional charge of \$10 above the selected main entrée price. This includes multiple dietary combinations.

Special meal requests are due a minimum of 7 days in advance and should be included in your final guaranteed attendance. Pricing will be the same as the group selection.

Dietary cards will be provided to the onsite meeting planner: it is the responsibility of the meeting planner to make certain each guest receives their meal card(s) or additional fees may apply. Turf Catering does not maintain a separate gluten free/allergen free kitchen. We cannot guarantee that cross contact with any allergen will not occur. Special dietary requests not made in advance could delay service up to 30 minutes and additional fees will apply.

Items that are gluten free, vegetarian and/or vegan are noted in this menu.

MEAL GUARANTEES

The Final Attendance Guarantee must be made seven (7) days prior to the first event. If no Final Attendance Guarantee is made, the number listed on the Catering Contract function sheets will be used as the Final Attendance Guarantee. It is the responsibility of the event planner to notify the Catering Office with this information.

Turf Catering shall prepare for and provide service to persons attending all events based on the final meal guarantee(s) up to 350 guests. If the actual attendance exceeds the guarantee, we will make every effort to provide service those guests based on product and service availability, but cannot guarantee the identical selection. An additional \$10 per person labor fee plus the meal cost will be charged to the master account.



For meal guarantees for 351-650, one additional table of 8 will be set up to allow for last minute group reservations at the same cost per guest provided there is adequate space.

For meal guarantees for 650+ guests, two additional tables of 8 will be set up at the same per guest cost.

Increased seating options may be purchased for \$ 125 per table per event.

The Final Attendance Guarantee is the minimum number of guests you will be charged for. There can be no reduction of the Final Attendance Guarantee. The Final Attendance Guarantee can be increased up to 48 hours prior to event for an additional \$ 10 per person fee provided requested product(s) and staffing can be secured.

CANCELLATION

If Turf Catering Company is notified thirty (30) days in advance of the event, all deposits will be refunded without penalty and the event will be considered cancelled. If cancellation is received less than thirty (30) days in advance of the event, all deposits will be forfeited with the exception of a **government mandated shutdown** or winter weather emergency policy, as listed below:

WINTER WEATHER EMERGENCY POLICY

In the event of a Winter Weather Watch or Warning as posted by the National Weather Service:

Cancelled by 12:00 noon the day prior - 30% penalty anticipated revenue based on meal guarantees; the balance of catering deposit(s) paid will be applied to your event if rescheduled within 30 days and occurs within 120 days.

Cancelled after 12:00 noon the day prior but before the close of business - 50% penalty anticipated revenue based on meal guarantees; the balance of catering deposit(s) paid will be applied to your event if rescheduled within 30 days and occurs within 120 days.

Cancelled the day of the event – all deposits forfeited.



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BREAK PACKAGES UNLIMITED

The catering standard operation time is 7:00am – 10:00pm daily.

Any event that begins before 7:00am or concludes after 10:00pm will be master billed an additional \$500 per event.

All packages are based on daily conference guarantee | no substitutions please

Minimum 30 guests guaranteed or a \$125 small group fee will be charged to the master account

Served in one location on elegant plasticware



Rise & Shine Break Package \$ 39

All items unlimited service for a maximum of six hours

No substitutions please but enhancements and additions welcome

Individual Yogurts

Bowl of Fresh Seasonal Fruits

Assorted Breakfast Breads and Petite Muffins

Freshly Brewed Coffee | Chilled Orange Juice | Hot Tea | Bottled Water

Iced Tea | Assorted Soft Drinks

Choice of Fruit Punch or Lemonade

Petite Gourmet Cookies, Blondies and Brownies

Drink it Up Beverage Package \$ 22

Unlimited service for a maximum of four hours |

No substitutions but enhancements and additions welcome



Freshly Brewed Coffee

Assorted Soft Drinks

Bottled Water

Hot Tea

Iced Tea

Lemonade or Fruit Punch



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BREAK PACKAGES

Taking breaks increases productivity, creativity, refreshes the mind and mental resources!

Based on daily conference guarantee | no substitutions please

Minimum 40 guests guaranteed or a \$125 small group fee will be charged to the master account.

Pricing based on unlimited service for a maximum of 90 minutes on elegant plasticware



Good Morning \$ 16

Assorted Breakfast Breads and Petite Muffins

Individual Yogurts with Granola

Bowl of Fresh Seasonal Fruit

Freshly Brewed Coffee | Chilled Orange Juice | Hot Tea | Bottled Water

The Stretch \$ 16

Kind Bars | Granola Bars | Variety of Bagged Nuts | Cuties or Smarties & Bananas

Assorted Bagged Chips

Freshly Brewed Coffee | Hot Tea | Iced Tea | Bottled Water | Assorted Soft Drinks

Fruit Punch or Lemonade

Intermezzo \$ 16

Gourmet Cookies | Blondies & Brownies

Assorted Bagged Chips and Snacks | Variety of Bagged Nuts

Freshly Brewed Coffee | Hot Tea | Iced Tea | Bottled Water | Assorted Soft Drinks

Fruit Punch or Lemonade



BEVERAGE BREAKS

Based on daily conference guarantee | no substitutions please

Minimum 40 guests guaranteed or a \$125 small group fee will be charged to the master account

Pricing is based on unlimited service for a maximum of 90 minutes on elegant plasticware

The Morning \$ 10

Freshly Brewed Coffee | Chilled Orange Juice | Hot Tea | Bottled Water

Midmorning \$ 10

Freshly Brewed Coffee | Hot Tea | Iced Tea | Bottled Water | Assorted Soft Drinks

Afternoon \$ 10

Freshly Brewed Coffee | Hot Tea | Iced Tea | Bottled Water | Assorted Soft Drinks

Fruit Punch or Lemonade

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ALA CARTE SELECTIONS

\$500 minimum revenue requirement for each scheduled break
or a \$100 per hour attendant fee is master billed.

Each scheduled break is defined as
90 minutes maximum service

BEVERAGES (by gallon or unit)

Coffee *	\$ 43
Orange Juice *	\$ 35
Iced Tea *	\$ 32
Punch *	\$ 36
Lemonade *	\$ 36
Hot Tea	\$ 2.50
Bottled Water <i>Aquafina – 20 oz. Bottles</i>	\$ 3.25
Soft Drinks <i>Pepsi Brands – 20 oz. Bottles</i>	\$ 3.75
Bottled Fruit Juice <i>(15.2 oz.)</i>	\$ 5

BREAKFAST (per dozen)

Danish Pastries	\$ 32
Breakfast Muffins	\$ 32
Donuts*	\$ 36
<i>(Fresh & Locally Sourced)</i>	
Breakfast Breads	\$ 32
Mini Muffins	\$ 27
Meat Biscuits *	\$ 48
<i>Sausage, Bacon or Ham</i>	
Meat w//Egg & Cheese *	\$ 54
<i>Sausage, Bacon or Ham</i>	

**minimum order required*

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continued - ALA CARTE SELECTIONS

\$500 minimum revenue requirement for each scheduled break or a \$100 per hour attendant fee is master billed.

A scheduled break is defined as
90 minutes maximum service

HEALTHY

Fruit Yogurts (dozen) *	\$ 36	
KIND Bars (dozen)	\$ 72	
Whole Fresh Fruit	\$ 36	
Granola Bars	\$ 36	
Fruits of the Season Display	\$ 300	(Serves 50)
Garden Vegetable Tray /Dip	\$ 250	(Serves 50)
Cheeses - Domestic & Int'l Variety	\$ 300	(Serves 50)

SWEETS (per dozen)

Gourmet Cookies Baked Onsite *	\$ 36
Chocolate Fudge Brownies*	\$ 36
Dessert Bars*	\$ 36
Snacks	\$ 57
<i>Assorted, Individually Wrapped (Per Doz)</i>	
Assorted Hard Candies	\$ 54
<i>(Per Pound)</i>	

**minimum order required*

SALTY

Tortilla Chips & Black Bean Corn Salsa	\$ 190	(Serves 50)
Gourmet Savory Mixed Nuts (Per lb.)	\$ 32	
Snacks <i>Assorted, Individually Wrapped</i>	\$ 57	
Popcorn (Based on Conference Guarantee)	\$3.95	
** 100 guest minimum		



BREAKFAST SERVICE

PLATED (SERVED) BREAKFASTS

Priced per guest | minimum 40 guests | 90-minutes maximum service
A \$150 small group fee will apply with less than 40 guests guaranteed

Country Scramble \$ 24

Freshly scrambled eggs GF
Crisp bacon slices
Country sausage
Skillet fried potatoes
Biscuits with butter & preserves
Chilled orange juice
Freshly brewed coffee, decaf

Great Start Omelet \$ 24

Cheese Omelet
Crisp bacon slices
Country sausage
Skillet fried potatoes
Biscuit with butter & preserves
Chilled orange juice
Freshly brewed coffee, decaf



BREAKFAST BUFFET - \$ 30

Priced per guest | minimum 50 guests
60 minutes buffet service
90-minutes maximum event service
A \$250 small group fee will apply with less than 50 guests guaranteed

Chilled orange juice
Assorted pastries and muffins
Crisp bacon slices
Country sausage
Freshly scrambled eggs GF
Fresh seasonal fruit
Skillet fried potatoes
Cheese grits
Biscuits with sausage gravy
Butter and preserves
Freshly brewed coffee

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Grab and Go! Premium Boxes \$ 25

Minimum of 40 guests | 90-minute service time | maximum of two selections excluding dietary
A \$ 150 small group fee will apply with less than 40 boxed lunches guaranteed

Table linen for round tables are available - \$10 per table – advance notice required

BREAD SELECTION

Please limit to one choice per sandwich

Brioche

Wheatberry

Sourdough

Spinach Wrap (max 400 per event)

Chicken Salad

Our signature all white meat chicken salad

Turkey, Bacon & Avocado Cream Cheese

Thinly sliced roasted turkey breast, bacon and avocado cream cheese, lettuce and shaved red onion

Classic Deli Sub

Mortadella Italian sausage, spicy Capicola ham, Genoa salami and pepperoni piled high
Garlic aioli, topped with Provolone cheese, shredded lettuce and tomatoes.

Turkey and Swiss

Thinly sliced roasted turkey breast with aged Swiss, lettuce, tomato

Southwest Ranch

Citrus-marinated chicken, Pepper Jack cheese, chipotle ranch dressing, leaf lettuce

Chipotle Chicken Salad

Pepper Jack cheese, black bean corn salsa, shredded lettuce, tomato

Hummus and Veggie

Hummus with cucumber, red pepper, carrots, chopped tomatoes and fresh spinach
with pepper-parmesan spread

The above Grab Go! Premium boxes accompanied by:

Salad of fresh, seasonal fruits and berries

Assorted bagged chips

Packaged sweet treat

Choice of bottled water or soft drink

Elegant rolled silverware

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continued

Grab and Go! Premium Salad Boxes \$ 25

Minimum of 40 guests | 90-minute service time | Maximum of two selections excluding dietary

A \$150 small group fee will apply with less than 40 box lunches guaranteed

Table linen for round tables are available - \$10 per table – advance notice required

Salads are not available for upgraded platter style

Strawberry Spinach Salad*

Sliced grilled breast of chicken

Chilled baby spinach

Sliced sweet strawberries

Shaved red onion

Feta crumbles and walnuts

Raspberry vinaigrette (on the side)

Asian Salad*

Sliced grilled breast of chicken

Spring mix

Grilled sesame vegetables,

Julienne snow peas

Cucumbers and grape tomatoes

Ginger sesame dressing (on the side)

***REMOVE CHICKEN FOR VEGETARIAN OPTION | REMOVE CHEESE FOR VEGAN OPTION**

The above Grab Go! Salad Boxes accompanied by:

Assorted bagged chips

Packaged sweet treat

Choice of bottled water or soft drink

Elegant rolled silverware

Grab and Go! WARM Premium Boxes \$ 25

Minimum of 40 lunches guaranteed per selection | 90-minute service time

Maximum of 300 total meals per event

A \$150 small group fee will apply with less than 40 boxed lunches guaranteed

Below selections are not available for upgraded platter style

On Sourdough (no bread substitutions please)

Philly Beef Sandwich

Shaved beef, sautéed bell peppers and onions

Melted Provolone cheese,

Orzo salad

Italian roasted peppers

BBQ Beef Brisket

Hickory smoked chopped brisket piled high

Sweet Baby Ray's BBQ Sauce,

Shredded Cheddar cheese and

Fried onion tanglers.

Baked beans Mac-n-cheese

Italian Sub

Mortadella Italian sausage, ham, Genoa salami and Pepperoni,

Provolone cheese and Balsamic vinaigrette. Drizzle

Orzo salad

Italian roasted peppers

The above Grab Go! Warm Boxes accompanied by:

Assorted bagged chips | Packaged sweet treat

Choice of bottled water or soft drink | Elegant rolled silverware

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Ala Carte Specialties of the House ~

Available for lunch or dinner

Minimum of 50 guests | based 90-minute continuous event service
Ala Carte Selections include one entrée and two sides as show below
A \$ 250 small group fee will apply with less 50 meals guaranteed
Add a salad \$4 additional | dessert \$6 additional (see page 14)

Filet Mignon \$ 53 ^{GF}

8 ounce choice grilled beef filet, au gratin potatoes, grilled asparagus with lemon

Filet Mignon & Shrimp or Chicken \$ 58 ^{GF}

6 ounce grilled beef filet mignon
Three grilled scampi-style jumbo shrimp OR Boneless 4 oz. breast of chicken Piccata
House-made mashed potatoes, basil butter green beans

Roasted Prime Rib \$ 47 ^{GF}

10-ounce prime rib of beef, prepared medium rare, horseradish cream
Oven-roasted potatoes
Green beans with Feta



Fire-Grilled Steak \$ 36 ^{GF}

8-ounce char-grilled top sirloin
Oven-roasted potatoes,
Basil butter bistro vegetables



Austin Blues® Smoked Brisket \$ 31

Sliced smoked brisket
in a tangy sauce
Baked mac and cheese
Country style green beans



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continued -

Ala Carte Specialties of the House ~ Available for lunch or dinner

Minimum of 50 guests | based 90-minute continuous event service
Ala Carte selections include one entrée and two sides as shown below
A \$ 250 small group fee will apply with less than 50 meals guaranteed
Add a salad \$4 additional | dessert \$6 additional (*see next page*)

Angus Beef Chopped Steak \$ 27

8-ounce char-grilled steak
in a rich mushroom sauce,
cooked to well-done temperature
House-made mashed potatoes, fire roasted corn

Poblano Chicken \$ 28 ^{GF}

Marinated and grilled with parsley, cilantro, garlic & paprika,
Topped with roasted corn, pico de gallo &
Queso fresco, Ancho rice, Mexican green beans



Tuscan Grilled Chicken \$ 28

Angel hair pasta swirl with a slow-cooked
olive tomato sauce, Parmesan cheese
and fried capers, haricots verts and carrots



Chicken Fried Chicken \$ 28

Crispy boneless breast with peppered cream gravy,
house-made mashed potatoes,
country style green beans



Breast of Chicken Alfredo \$ 26

Sautéed chicken breast with fettuccine pasta,
Parmesan herb cream sauce,
zucchini and red pepper sauté



*Accompanied by house baked wheat roll, iced tea, water,
and coffee upon request as well as our standard dress
of white linen and rolled silverware*

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Ala Carte Specialties of the House ~ Available for lunch or dinner

Minimum of 50 guests | based 90-minute continuous event service
Ala Carte selections include one entrée and two sides as shown below
A \$ 250 small group fee will apply with less than 50 meals guaranteed
Add a salad \$4 additional | dessert \$6 additional

Turf Garden Salad ^{veg} | \$ 4 additional

Mixed garden greens, grape tomatoes, cucumber and carrot curls
Choice of two dressings on the table: buttermilk ranch, lemon herb vinaigrette,
Wine and cheese, creamy Caesar

Turf Caesar Salad ^{veg} | \$ 4 additional

Traditional Romaine, cracked pepper and shaved parmesan
Homemade garlic croutons
Choice of two dressings on the table: creamy Caesar,
buttermilk ranch, wine & cheese or lemon herb vinaigrette

Finishing Touch Dessert ^{veg} | \$ 6 additional

New York Cheesecake with fresh Strawberries & Whipped Cream
Southern Pecan Pie
Crème Brûlée Cheesecake
Chocolate Mousse Cake
Italian Cream Cake
Key Lime Pie



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Buffet Extravaganzas

Minimum of 50 guests

60-minutes food service | 90-minute continuous event service

A \$ 250 small group labor fee will apply with less than 50 meals guaranteed

Buffet selections include iced tea, water and coffee upon request with our standard table dress of white linen and rolled silverware

The Traditional

Chef carved roasted prime rib of beef **\$ 60** GF

Roast beef with sherry and cracked pepper **\$ 51** GF

Herb and Romano-cruste boneless chicken breast with Marsala cream sauce

Garden salad bowl with grape tomatoes | Ranch and lemon herb vinaigrette dressings

Glazed baby carrots GF Veg

Oven-roasted potatoes GF Veg

Green beans amandine GF Veg

House baked wheat rolls Veg

Chef's dessert array Veg

The Arkansas Delta \$ 46

Crispy chicken-fried chicken with home-style peppered gravy

Tangy glazed meatloaf

Garden salad bowl with grape tomatoes | Ranch and lemon herb vinaigrette dressings

House-made mashed potatoes GF Veg

Whole green beans

Glazed baby carrots GF Veg

House baked wheat rolls Veg

Chef's dessert array Veg

The Roman Holiday \$ 44

Baked ziti with Italian sausage and mozzarella

Chicken breast on fettuccine Alfredo with torn basil

Zucchini sauté GF Veg

Traditional Caesar salad bowl with cracked pepper and grated parmesan

Creamy Caesar dressing and homemade garlic croutons (on the side)

Garlic bread sticks Veg

Chef's dessert array Veg

Continued on next page



Continued

Buffet Extravaganzas

Minimum of 50 guests

60-minute buffet service | 90-minute continuous event service

A \$ 250 small group labor fee will apply with less than 50 meals guaranteed

Buffet selections include iced tea, water and coffee upon request with our standard table dress of white linen and rolled silverware

The Wrangler \$ 46

Austin Blues® smoked beef brisket in a tangy sauce GF

Cajun garlic-infused pork roast

Oven-roasted potatoes GF Veg

Baked beans GF Veg

Tex-Mex corn sauté GF Veg

House-made creamy coleslaw Veg

House baked wheat rolls Veg

Chef's dessert array Veg



The Tumbleweed \$ 36

Char-grilled Angus beef burgers GF

Grilled hot dogs with peppers and onions GF

Tomato, lettuce and red onion garnish platters GF

Molasses baked beans GF

Baked potato salad, Tangy Coleslaw

Chef's dessert array Veg



The Cinco De Mayo \$ 39

Chicken enchiladas

Shredded beef quesadillas

Spanish rice GF Veg

Pinto beans GF Veg

Queso & salsa with chips Veg

Southwestern garden salad with two dressings

Sour cream and guacamole Veg

Chef's dessert array Veg

Buffet Upgrades – Per Person

Select one Finishing Touch dessert \$ 2.50

Select two Finishing Touch desserts \$ 3.50

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Reception Hors d'Oeuvres - per person

Pricing based on the event attendance guarantee

Minimum guarantee guest count of 50

90 minutes of food service

Based on one-hour food service (no substitutions please)

Select 3 items - \$ 26

Additional items - \$ 5 each

Hot Selections

Shrimp & andouille sausage kabobs

Blackened chicken breast strips ^{GF}

Southern fried chicken breast tenders with wine & cheese dipping sauce

Vegetable spring rolls with sesame ginger sauce ^{Veg}

Mushroom caps filled with spinach and smoked cheddar ^{GF Veg}

Barbecue meatballs ^{GF}

Hand breaded ravioli with marinara (cheese ^{Veg} or beef)

Stuffed baby new potatoes with bacon and cheddar ^{GF}

Classic pigs in a blanket with gourmet mustard



Cold Selections

Shrimp shooters: shrimp, baby greens & cocktail sauce served in a shot glass ^{GF}

Cajun and traditional deviled eggs ^{GF Veg}

Roasted tomato, basil pesto bruschetta ^{Veg}

Sliders: shaved roasted turkey breast on petite cracked wheat rolls (with cranberry mayo)

Sliders: shaved country ham and cheddar on petite bakery rolls (with mayo and mustard)

Pricing includes reception buffet line set up (guest table linen additional)

Continued on next page

Hors d'Oeuvres Additional Selections

Minimum order \$ 1000

Carvers Corner - Hand carved slow roasted specialties
Served with assorted slider rolls

Tenderloin of Beef ^{GF} \$ 450

Whole tenderloin, cooked medium rare, horseradish cream (avg 36 sliders)

Turkey Breast ^{GF} \$ 275

French cut breast, apricot-cranberry chutney & grain mustard (avg 50 sliders)

Pit Smoked Ham ^{GF} \$ 350

Bone in; honey glazed (avg 120 sliders)



Elegant Displays

Cheese Display ^{GF Veg} \$ 300

Domestic & International Cheeses with crackers (serves 50)

Fresh Fruit Display ^{GF Veg Vegan} \$ 300

Fruits of the season artfully arranged (serves 50)

Garden Vegetable Display ^{GF Veg} \$ 250

Elaborate assortment of carrots, broccoli, celery and relishes

Bleu cheese jalapeno ranch dip (serves 50)

Shrimp Display ^{GF} \$ 475

Chilled jumbo gulf shrimp cocktail and remoulade sauces (100 per tray)



Dips (serves 50)

Hot onion soufflé dip with Frito scoops ^{veg} \$ 200

Hot spinach and parmesan dip ^{veg} \$ 200

Hot Queso dip with tortilla chips ^{veg} \$ 190

Roasted corn & black bean salsa with tortilla chips ^{veg} \$ 190

Snacks & Sweets - *MINIMUM ORDER REQUIRED

Mixed nuts* (per pound- 2 lb minimum) ^{GF Veg Vegan *} \$ 21

Gourmet savory mixed nuts* (per pound- 2 lb minimum) ^{GF Veg Vegan} \$ 32

Cookies baked onsite* \$ 36

Chocolate fudge brownies* \$ 36

Dessert bars* ^{Veg} \$ 36

Soft baked pretzels with dipping mustard* (per dozen) ^{Veg} \$ 44

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Banquet Bar & Beverage Service

Bartenders are \$ 65 per hour (**no exceptions**) for ANY bar.

Bar minimum is \$ 500 per hour per bar – group will be master billed the difference when minimum sales are not achieved.

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Banquet Host Bar

Premium brand beverages	\$ 7.25
Domestic canned beer	\$ 5
Premium canned beer	\$ 5.75
House wine by the glass	\$ 6.75
Soft drinks	\$ 3.75
Bottled water	\$ 3.25

Banquet host bars are master billed at event conclusion. Host bar pricing does not include 23% service charge, 24% liquor tax for mixed drinks, nor state and local taxes. The service charge and applicable taxes will be added to the master account at the event conclusion (along with the bartender fees)

Banquet Cash Bar

Premium brand beverages	\$ 12
Domestic canned beer	\$ 6
Premium canned beer	\$ 6
House wine by the glass	\$ 10
Soft drinks	\$ 4
Bottled water	\$ 4

Banquet cash bar guests pay by purchase with cash or credit card. Cash bar pricing includes 24% liquor tax, as well as applicable state and local taxes. Bartender fees will be master billed.

Hourly Host Bar - 2-hour minimum

Charges are per person, based on the guaranteed attendance for a predetermined period.

Bar service is unlimited during the specified period.

Full bar (<i>two hours</i>)	\$ 39 per person
Beer, premium beer, wine, soft drinks (<i>two hours</i>)	\$ 32 per person

We proudly offer the following wines by the bottle (opened and placed on dining tables)

Conundrum White	\$ 42
Conundrum Red	\$ 42
White Zinfandel	\$ 32

Upgrade to poured tableside: \$ 2 per person based on meal guarantee

Specialty Drinks – BY THE GALLON | ****MINIMUM ORDER REQUIRED**

Fruit punch or lemonade *	\$ 36
Champagne punch *	\$ 66
Bloody Mary's, Margaritas or Mimosas *	\$ 195

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