

BOOK YOUR EVENT WITH US TODAY!

PARTIES | SHOWERS | GALAS
MEETINGS | CONFERENCES
BANQUETS | RECEPTIONS
AWARDS CEREMONIES
PRESENTATIONS
AND MORE



GRAND HALL A

Banquet rounds seating: 18 tables (144 guests)*

GRAND HALL B

Banquet rounds seating: 12 tables (96 guests)*

GRAND HALL A+B

Banquet rounds seating: 32 tables (256 guests)*

FOUNDER'S LOUNGE & TERRACE

Banquet rounds seating: 4 tables (32 guests)*

Standing room with cocktail tables: 75 guests*

BUDDY'S PATIO

Outdoor covered patio space: 250 guests*

VIP LOUNGE

Standing room with cocktail tables (50 guests)

GRAND TIER

Banquet rounds seating: 7 tables (56 guests)*

Standing room with cocktail tables: 70 guests*

OVATION

Banquet rounds seating: 7 tables (56 guests)*

Standing room with cocktail tables: 70 guests*

ENCORE

Standing room with cocktail tables: 25 guests*

MAIN LOBBY

Banquet rounds seating: 15 tables (120 guests)*

Standing room with cocktail tables: 150 guests*

**Capacity totals vary for every event and are dependent upon catering and equipment needs.*

IN-HOUSE PRODUCTION SERVICES

From podiums and stages to projectors and screens, our production team can provide equipment, set up, and support for your event.

Hiring a band or DJ? No problem!

We will work with your hired entertainment to ensure their needs are met.

THEATERS

HELEN DEVITT JONES THEATER

ideal for larger productions, ceremonies & galas

Theater seating: up to 2,297 on four levels

Banquet rounds: 34+ tables (272+ guests)

Rental of the HDJ Theater includes:

- Main lobby
- VIP Lounge
- Founder's Lounge and Terrace
- Grand Tier
- Ovation
- Encore
- 4 small dressing rooms (located backstage)
- 3 large dressing rooms (located backstage)
- Performer's Lounge (located backstage)



CRICKETS THEATER

ideal for smaller productions, recitals & performances

Theater seating: up to 385 on two levels

Rental of the Crickets Theater includes:

- Crickets Lobby
- 1 large dressing room (located backstage)
- Performer's Lounge (located backstage)

ROOM RENTALS

Grand Hall A	\$1,000
Grand Hall B	\$1,000
Grand Hall A&B	\$2,000
Founder's Lounge & Terrace	\$250
Buddy's Patio	\$300
VIP Lounge	\$150
Grand Tier	\$150
Ovation	\$150
Encore	\$150
Main Lobby	\$1,500
Helen DeVitt Jones Theater	\$4,000
Crickets Theater	\$1,000

Rates current as of Aug 2022



ADDITIONAL FEES

Production (audio/visual needs, if any)	Additional fees vary for every event and are based on the specific needs and schedule of the event.
Cleaning	
Security	
Event Insurance*	*Can be provided by client or purchased through The Buddy Holly Hall.
Food & Beverage	

FOOD & BEVERAGE

Excellent in-house catering provided by
United Food & Beverage Services

Plated Dinners | Buffets | Hors d'oeuvres & Appetizers | Chef's Carving Stations | Brunches Luncheons | Bar Packages | Beer & Wine Selections | Dessert Buffets | And More!

*Outside food, beverage, and alcohol are not permitted.
For menu options, contact events@bhfhfandb.com*



HOW TO BOOK

- 1 You reach out about hosting an event at The Buddy Holly Hall. We schedule a tour to show you the space and discuss your event needs, and place a hold (good for 30 days) on the date you want.
- 2 We create and send you an event proposal based on the needs discussed on the tour. You review it and we make adjustments as needed and if possible.
- 3 You place a 50% non-refundable deposit down with your signed proposal to secure your event space and date. We will send a contract for you to sign and return.
- 4 30 days out from your event date, the remaining balance is collected.

- If a signed proposal and deposit are not received within the 30-day date hold, your hold is released and the space and date become available to the public again to rent.
- If elements are added to the event after the proposal is signed and deposit paid, an addendum will be sent to collect any added costs.
- Events booked within 30 days of their date will have an expedited payment and contracting process.

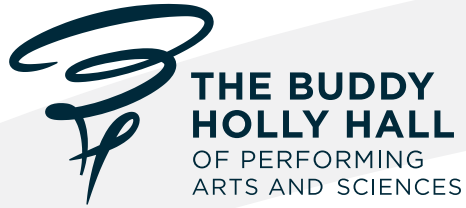




**THE BUDDY
HOLLY HALL**
OF PERFORMING
ARTS AND SCIENCES

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LET US CATER TO YOUR TASTES



Savor the finest in menus of specially sourced ingredients with custom catering at the Buddy Holly Hall of performing Arts and sciences. From delectable hors d'oeuvres like chorizo-manchego croquettes with garlic aioli and mini grilled cheeses with brie and fig jam to premium platters of charcuterie, sliders, and fresh seafood, your special guests can explore tastes that showcase the best west Texas has to offer.

BEVERAGE MENU

BEVERAGES PER PERSON	\$3.00
Fresh Brewed Coffee or Hot Tea	
Decaffeinated Coffee or Hot Tea	
Sweet Tea	
Unsweet Tea	
Hot Chocolate	
Orange Juice	
Lemonade	

BEVERAGES PER 6-PACK	
Assorted Coca-Cola Product <i>(12oz cans)</i>	\$18.00
Bottled Dasani Water <i>(16.9oz bottles)</i>	\$18.00
San Pellegrino Sparkling Water	\$30.00



Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

WINE SELECTION

Wine score is sourced from Robert Parker, Robert Suckling, *Wine Enthusiast*, and *Wine Spectator*.
Otherwise new release or noted (nr)

SPARKLING

Ferrari, Trentino Alto Adige Rose, Italy 375ml (Nr)	23
Domaine Chandon, Etoile Rose, Napa Valley, 93pt	95
Schramsberg Blanc De Blanc 67 '17 North Coast 92pt	75
Prosecco Di Treviso Doc Ami Italy, 89pt 375ml	24
Prosecco Di Treviso Doc Ami Italy, 89pt	32
Domaine Carneros Brut 17, Carneros 90pt	59
Ferrari Rose, 750ml	48

CHARDONNAY

Hess Select '19, Monterey (Nr)	11.50/29
Sonoma-Cutrer '20/ Cutrer Vineyards 91 Pt	18/43
Mer Soleil '19 Santa Lucia Highlands 91pt	46
Silverado '20/ Carneros 91pt	52
Reynolds Family '18/ Napa Valley (Nr)	59
Zd'18 California 50th Anniversary 92pt	73
Newton Vineyard '18 Unfiltered, 94pt	96

SAUVIGNON BLANC

Mohua '20 Marlborough, New Zealand	14/37
Cliff Leade '19/Napa Valley 90pt	18/57
Cakebread '20/ Napa Valley 90pt	62
Craggy Range Martinborough 21' New Zeland	43
Spottswode '19 Napa/Sonoma, 94pt	75

MORE WHITES

Bartenura Muscato, Piedmont Italy 375ml (Nr)	16
Louis Jadot '19 Chardonnay, Bourgogne (Nr)	14/38
Dr Hermann H, Riesling '20 /Mosel 89pt	14/39
Miraval Rose '18 Cinsault, Blend, Provence France (Nr) 40	
Felluga, Pinot Gris '19, Italy 92pt	51
Hugel '17 Gewurztraminer, Alsace 89pt	48
Aqua Di Venus Pinot Grigio	11/35

CABERNET SAUVIGNON & CABERNET BLENDS

Hess Select '18, California 88pt	14.50/39
Austin Hope '20, Paso Robles 97pt	24/90
Newton Unfiltered, St. Helena '17, 94pt	121
Cain Concept '13/Napa Valley (Nr), 91pt	93
Girard Artistry '18/ Napa Valley (Nr)	85
Faust '18/ Napa Valley 90pt	87
Shafer One Point Five '18, Stag's Leap District 94pt	158
Kith & Kin '18/ Napa Valley, 89pt	72
Palmaz '16/ Napa Valley, 92pt	292
Groth Reserve '16/ Oakville 93pt	223
Silver Oak '17/ Napa Valley 94pt	242
Caymus Special Selection '16/ Napa Valley 95pt	337
Vineyard 29 Cru '18/Napa Valley 91pt	102
Cain Five '16	165

MERLOT

St Francis Reserve '18, Sonoma 94pt	89
Duckhorn '18/ Napa Valley 91pt	25/79
Pepper Bridge '17/ Walla Walla Valley Washington 89pt	64
Emmolo '18/ Napa Valley 90pt	75
Twomey, Silver Oak '16/Napa Valley, 91pt	122

PINOT NOIR

Patz & Hall '17 Sonoma Coast 93pt	23/68
Etude Lyric '19/ Santa Barbara County 90pt	16/47
Domaine Carneros, '17 Napa Valley, 90pt	62
Belle Glos Clark & Telephone '20/ Santa Maria Valley 91pt	77
Penner Ash '20, Willamette Valley, Oregon 92pt	89
Brewer Clifton '20, Santa Rita Hills CA 95pt	67

MORE REDS

Frogs Leap Zinfandel '19 / Napa Valley 92pt	24/63
Three Ridge Valley '19, Zinfandel, Sonoma 93pt	58
The Prisoner '19 / California 92pt	78
Sor Ugo, Bolgheri Superiore '18 Super Tuscan, Italy 93pt	64
Newton "Puzzle" '17, Spring Mountain 95pt	230
Darioush Shiraz '16 / Napa Valley 94pt	148
Orin Swift, Abstract '19 / California 92pt	66

TEXAS HIGH PLAINS (NR)

McPherson Cellars, Sangiovese '19	38
McPherson Cellars, Chenin Blanc '19	28
Llano, 1836 Red '18 Llano,	48
Llano, 1836 White '17 Llano,	30
English Newsom Cellars '20, Albarino	28
English Newsom Cellars '17, Estate Malbec	44
William & Chris Vineyards, Rose '20	15/36

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BEER SELECTION

DOMESTICS

Miller Lite

Coors Light

Michelob Ultra

IMPORTS

Dos Equis Lager

Stella Artois

CRAFTS

Shiner Bock

Deep Ellum IPA

Deep Ellum Dallas Blonde

SELTZERS

Truly Citrus Variety Pack

Truly Sparkling Berry Variety Pack

Truly Sparkling Tropical Variety Pack

LUBBOCK BREWS

Two Docs Brewing Company

Buddy Hoppy IPA

Chilton Gose



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LIQUOR	HOUSE BAR	PREMIUM BAR	ELITE BAR
Vodka	Svedka	Tito's/Deep Eddy	Absolut/Grey Goose/Stoli Elit
Bourbon	Texas Ranger	Buffalo Trace	Woodford
Gin	Seagram's	Beefeater	Hendricks/The Botanist
Tequila	Jose Cuervo	El Jimador	Avion/Herradura/Dano's
Rum	Bacardi Superior	Plantation	Flor de Cana Reserve 18yr
Blends	Southern Comfort	Crown Royal	Jameson Black Barrel
Scotch	J&B Rare	JW Black	Macallan/Glenlivet

HOUSE BAR PACKAGES include 2 domestics, 1 import, 1 craft, and 1 seltzer

PREMIUM & ELITE BAR PACKAGES include 2 domestics, 2 imports, 2 crafts, and 1 seltzer

ALL BAR PACKAGES include our house wines
(Chardonnay, Merlot, Cabernet Sauvignon, and Sauvignon Blanc)

SPECIALTY BARS

Serves 30 people for 2 hours

Mimosa Bar	\$250.00
Bloody Mary Bar	\$250.00
Chilton Bar	\$250.00
Margarita Bar	\$250.00
Martini Bar	\$300.00

*All packages must add a bartender fee of \$200.00 - (1) bartender per 75 guests.

*All Specialty Bars are subject to an 8.25% sales tax, a TABC sales tax, and a 22% service charge.

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

BAR PACKAGES

	HOST PRICE <i>Not Taxed</i>	CASH PRICE <i>Tax Inclusive</i>
House Brands	\$9.00	\$11.00
Premium Brands	\$10.00	\$12.00
Elite Brands	\$11.00	\$13.00
House Wine (btg)	\$9.00	\$11.00
Domestic Beer	\$7.00	\$8.50
Imported Beer	\$8.00	\$9.75
Craft Beer	\$9.00	\$11.00
Cider	\$8.00	\$9.75
Seltzers	\$8.00	\$9.75
Assorted Sodas	\$4.00	\$5.50
Bottled Water	\$4.00	\$5.50

HOST BAR PACKAGES

(Prices are based per person with a minimum of 30 people.)

Shots/shooters are not included in package price.

	TWO HOURS	THREE HOURS	FOUR HOURS
House Bar	\$55.00	\$60.00	\$65.00
Premium Bar	\$60.00	\$65.00	\$70.00
Elite Bar	\$70.00	\$80.00	\$85.00

HOST BEER AND WINE PACKAGES

(Prices are based per person with a minimum of 30 people.)

Includes house wines, domestic beers, imported beers, sodas, and bottled water.

	TWO HOURS	THREE HOURS	FOUR HOURS
	\$45.00	\$55.00	\$60.00

*All packages must add a bartender fee of \$200.00-1 bartender per 75 guests.

*All host bars and host bar packages are subject to an 8.25% sales tax, a TABC sales tax, and a 22% service charge.

*All host non-alcoholic beverage prices are subject to an 8.25% sales tax and 22% service charge.

*Cash price alcoholic beverages are inclusive of 8.25% sales tax and TABC sales tax.

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

SNACK SELECTION

SNACKS PER DOZEN

\$20.00 per dozen

Granola Bars

Assorted Whole Fresh Fruit

Individual Flavored Yogurts

Yogurt Parfaits

Variety Croissants (Chocolate or Butter)

Variety Muffins (Banana, Lemon Poppy Seed, and Blueberry)

Turnovers (Apple, Cherry, and Lemon)

Assorted Danishes

Assorted Concha's

SNACKS PER DOZEN

\$25.00 per dozen

Warm Pretzel Bites with Mustard and Smoked Gouda Cheese Dip

Fresh Baked Homemade Cookies

Choose One- Chocolate Chip, Oatmeal, and White Chocolate Macadamia Nut

Scotcheroos Rice Crispy Treats

Choose One- Butterscotch, Chocolate, and Original

Lemon Bars

Assorted Mini Gourmet Cupcakes

Assorted Cannoli's

Espresso, Florentine, and Chocolate Mousse

Chocolate Walnut Fudge Brownies

Iced Cinnamon Rolls

Pecan Sticky Buns

Bagels with Cream Cheese and Preserves

Blondies

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

SNACKS PER ITEM

Energy Bars **\$5.00**
*Power Crunch Chocolate Mint, PI Chocolate Performance, Performance Vanilla,
and PI Almond Butter*

Ice Cream Novelties **\$5.00**
*Chocolate Éclair Ice Cream Bar, Snicker King Ice Cream Bar,
Strawberry Shortcake Ice Cream Bar, and Vanilla Giant Ice Cream Sandwich*

SNACKS PER BAG

Mixed Nuts **\$5.00**

Individual Bags of Chips **\$4.00**
Zapp's Cajun Dill, Zapp's Mesquite BBQ, and Zapp's Voodoo

Individual Bags of DOT'S Pretzels **\$4.00**

Individual Bags of Popcorn **\$4.00**

SNACKS PER BOWL

Each bowl serves approximately 25 people

Homemade Potato Chips served with Assorted Dips **\$75.00**
*Hatch Green Chile Dip, Hot Gouda Cheese Dip, Blue Cheese Bacon Dip,
and Caramelized Onion Dip*

Tortilla Chips served with Assorted Salsas **\$85.00**
*Homemade Guacamole, Pico de Gallo, Hatch Green Chile Salsa,
and Spicy Charred Tomato Salsa*

BREAK PACKAGES

All Break Packages are based on a 30-minute time period.
Food Items are non-transferable to other meeting rooms or breaks.
A minimum audience of 25 people is required.

BREAK PACKAGE I

\$15.00 PER PERSON

Dried Fruit and Nuts

Seasonal Sliced Fresh Fruit

Yogurt Parfait- Vanilla, Plain, and Strawberry

BREAK PACKAGE II

\$16.00 PER PERSON

Energy Bars

*Power Crunch Chocolate Mint, PI Chocolate Performance,
and Performance Vanilla*

Assorted Candies

*Dove Dark Chocolate Candies, Gummy Worms, Hershey's Chocolate,
and Hershey's Cookies 'n' Cream*

Individual Bags of Popcorn

Warm Pretzel Bites

With Smoked Gouda Cheese Dip and Whole Grain Mustards

Iced Tea and Fresh Brewed Coffee

BREAK PACKAGE III

\$16.00 PER PERSON

Mixed Nuts

Individual Bags of Popcorn

Sweet and Salty Granola Bars

Dark Chocolate Covered Pretzels

Iced Tea and Lemonade

BREAKFAST BUFFET MENU

Food Items are non-transferable to other meeting rooms or breaks.
A minimum audience of 25 people is required for all breakfast buffets.

BREAKFAST MENU I

\$16.00 PER PERSON

Hard-Boiled Eggs

Sliced Seasonal Fruits

Bagels with Peanut Butter, Strawberry Preserves, Butter, and Cream Cheese

Hot Oatmeal with Raisins, Brown Sugar, Walnuts, and Fresh Blueberries

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

BREAKFAST MENU II

\$20.00 PER PERSON

Homemade Granola

Sliced Seasonal Fruits

Chobani Individual Flavored Yogurts

Heart-Healthy Muffins (*Morning glory and Flaxseed*)

Honeycomb, Peanut Butter, and Preserves

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

BREAKFAST MENU III

\$22.00 PER PERSON

Breakfast Sausage

Hickory Smoked Bacon

Freshly Scrambled Eggs

Sliced Seasonal Fruits

Homestyle Rosemary Potatoes

French Toast Casserole with Butter

Roasted Tomato Salsa and Hatch Green Chile Salsa

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

BREAKFAST MENU IV

\$22.00 PER PERSON

Fresh Fruit Salad

Grilled Ham

Sausage Links

Hickory Smoked Bacon

Homestyle Breakfast Potatoes

Freshly Scrambled Eggs with Cheese and Ham

Southern Scrambled with Vermont Cheddar Cheese and Chives

Buttermilk Biscuits with Country Gravy

Roasted Tomato Salsa and Hatch Green Chile Salsa

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

BREAKFAST MENU V

\$22.00 PER PERSON

Sliced Seasonal Fruits

Potato Casserole

Flour and Corn Tortillas

Smoked Shredded Brisket

Freshly Scrambled Eggs with Hatch Green Chiles and Queso Fresco

Green Chile Chilaquiles with Chorizo and Asadero Cheese

Pico de Gallo, Guacamole, and Roasted Jalapeños

Roasted Tomato Salsa and Hatch Green Chile Salsa

Assorted Fresh Baked Concha's

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

BRUNCH STATIONS

A great addition to your breakfast buffet!
Not sold separately.

BREAK A L'EGG FRITTATA

\$8.00 PER PERSON

(One Uniformed Chef- \$80.00 per 50 guests)

Diced Ham, Crumbled Bacon, Bay Shrimp, Chorizo, Jalapeños, Boursin Cheese, Sautéed Mushrooms, Roasted Pimientos, Sautéed Spinach, Caramelized Onions, Diced Tomatoes, Feta Cheese, Cheddar Cheese, and Pepper Jack Cheese

PANCAKES AND WAFFLES- A DELICIOUS DUET!

\$7.00 PER PERSON

(One Uniformed Chef- \$80.00 per 50 guests)

Our Flavors include Original, Red Velvet, and Chocolate served with Whipped Cream, Seasonal Berries, Sliced Bananas, Whipped Butter, Dark Chocolate Curls, White Chocolate Chips, Apple Compote, Powdered Sugar, Bing Cherries, and Warm Maple Syrup

SUPREME TACO BAR

\$15.00 PER PERSON

Flour and Corn Tortillas with Refried Beans, Freshly Scrambled Eggs, Scrambled Eggs with Chorizo, Sliced Rope Sausage with Peppers, Smoked Shredded Brisket, Hickory Smoked Bacon, and Tater-Tots

TOPPINGS

Roasted Jalapeños, Diced Tomatoes, Caramelized Onions, Cilantro, Guacamole, Sour Cream, Wisconsin Cheddar Cheese, Queso Fresco, Feta Cheese, Roasted Tomato Salsa, and Hatch Green Chile Salsa

ASK US ABOUT OUR SPECIALTY PROPS FOR YOUR EVENT!

LUNCH BUFFET MENU

Items are non-transferable to other meeting rooms or breaks.
All lunch Buffets are served with iced tea and water
and require a minimum audience of 25 people.

THE NEW YORK DELI LUNCH BUFFET

\$29.00 PER PERSON

SALADS

Chopped Salad- Iceberg Lettuce, Grape Tomatoes, Tricolored Sweet Peppers, Blue Cheese Crumbles, Red Onion Rings, Shaved Prosciutto, Almonds, and Shallot Balsamic Vinaigrette
Poppy Seed Coleslaw
Southern Dill Potato Salad
Grilled Chicken Pasta Salad

SOUPS

Tomato Basil Soup

SANDWICH CHOICES

Whole Wheat Bread, Focaccia, Sourdough Bread, and Kalamata Olive Loaf
Sliced Pastrami Brisket, Roast Beef, Honey Smoked Turkey Breast, and Pesto Parmesan Ham
Mayonnaise, Yellow and Dijon Mustards, and Aioli
Shredded Lettuce, Sliced Tomato, Sliced Onion, and Pickles
Swiss, American, Mozzarella, Picante Provolone, and Wisconsin Cheddar Cheese

DESSERTS

Homemade Cookies
Rocky Road Brownies

ITALIAN LUNCH BUFFET

\$30.00 PER PERSON

SALADS

Classic Caesar Salad- Hearty Romaine, Radicchio, Shaved Parmesan, Tuscan Peppers, Kalamata Olives, Garlic Croutons, and Creamy Caesar Dressing
Panzanella Salad with Mustard Vinaigrette
Buffalo Mozzarella and Beefsteak Tomato with Fresh Basil and a Balsamic Reduction

ENTRÉES

Chicken Marsala with Shiitake Mushrooms
Italian Sausage with Penne Pasta and Vodka Sauce
Rigatoni with Bolognese, Fresh Basil, and Oregano Leaves
Pan Grilled Cheesy Polenta Topped with Sautéed Spinach and a Balsamic Reduction
Oven Roasted Vegetables- Zucchini, Squash, Red & Yellow Sweet Peppers, White Onion, Eggplant, and Portobello Mushrooms
Garlic Bread sticks with Extra Virgin Olive Oil and Whipped Butter

DESSERTS

Tiramisu
Cannoli's

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

TEJANO LUNCH BUFFET

\$31.00 PER PERSON

SALADS

Mixed Green Salad- Mixed Greens, Jicama, Radishes, Cherry Tomatoes, Julienne Carrots, and Pepitas served with Cilantro Vinaigrette and Creamy Chipotle Ranch Dressing
Black Bean and Roasted Corn Salad with Ranchero Queso Fresco and Cilantro Pesto

SOUPS

Chicken Tortilla Soup

ENTRÉES

Cilantro Marinated Flank Steak and Chicken Breast Fajitas with Sautéed Peppers and Onions
Grilled Tilapia Vera Cruz with Sautéed Peppers, Anaheim Chiles, Green Olives, and Cherry Tomatoes Garnished with Grilled Onions
Green Chile Roasted Vegetable Enchiladas with Salsa Verde served with warm Flour Tortillas, Spanish Rice, and Refried Beans
Jalapeño Cheddar Corn Bread and Butter

TOPPINGS AND SALSAS

Chopped Tomatoes, Pepper Jack Cheese, Fresh Sour Cream, Roasted Fresh Jalapeños, Tortilla Chips, Roasted Tomato Salsa, our Spicy Salsa Trio, Hot Queso, and Guacamole

DESSERTS

Churros
Caramel Flan

TEXAN LUNCH BUFFET

\$32.00 PER PERSON

SALADS

Garden Greens Salad- Garden Greens, Julien Carrots, Young Corn, Marzano Tomatoes, Feta Cheese, English Cucumbers, Buttermilk Ranch Dressing, and Raspberry Vinaigrette
Firecracker Potato Salad with Chives
Beefsteak Tomato, Sweet Onion, and Cucumber Salad with Oregano Vinaigrette

ENTRÉES

Jack Daniel's BBQ Chicken Breast with Bacon Crumbles topped with Shoestring Potatoes
Grilled and Smoked Elgin Beef Hot Sausage with Onions and Peppers
Texas Style Smoked Beef Brisket with Jack Daniel's BBQ Sauce and Tobacco Onions
Butter Poached Corn on the Cob
Garlic Roasted Creamer Potatoes
Cactus-shaped Cornbread

DESSERTS

Homemade Lemon Bars
Peach, Apple, and Cherry Cobblers

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

PLATED LUNCH MENU

Entrée pricing includes your selection of Soup or Salad and Dessert, which are listed on the next page. Dinner Rolls, iced tea, and water are included with all plated meals.

All plated lunches require a minimum audience of 25 people.

ENTRÉES

(Choose One or Two Options)

PAN SEARED BOSTON COD **\$30.00 PER PERSON**
Pesto Grilled Polenta, Haricot Vert, and Oven Roasted Baby Carrots with Shallot Butter Sauce

LEMON HERB GRILLED CHICKEN BREAST **\$25.00 PER PERSON**
Lemongrass Broth, Mushroom Risotto, Asparagus, and Mushroom Ragout

FIRE ROASTED SALMON **\$32.00 PER PERSON**
Potato Leek Cake, Carrot Puree, and Asparagus topped with a Pomegranate reduction

GRILLED FLANK STEAK **\$28.00 PER PERSON**
Herb and Garlic infused Vinaigrette, Au-Gratin Potatoes, Braised Endive, and Baby Carrots

GARLIC SAUTÉED PRAWNS **\$28.00 PER PERSON**
Spicy Sunrise Sauce, Orecchiette, Spinach, Cherry tomatoes, Sliced Sweet Peppers, Grilled Asparagus, and Parmesan Cheese

GINGER CHICKEN **\$25.00 PER PERSON**
Stir Fried Soba Noodles, Water Chestnuts, Bok Choy, Carrots, Bean Sprouts, and Snap Peas

OPEN FACED PRIME RIB SANDWICH **\$26.00 PER PERSON**
Horseradish Cream on Ciabatta Bread and Shoestring Fries

MACADAMIA CRUSTED MAHIMAHÍ **\$34.00 PER PERSON**
Citrus Reduction, Creamy Mashed Potatoes, Bok Choy, and Roasted Baby Carrots

FILET AU POIVRE **\$36.00 PER PERSON**
6oz. Filet served with a Peppercorn Sauce, Roasted Baby Carrots, Au-Gratin Potatoes, and Roasted Asparagus

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Compliment your entrée(s) with a soup or salad
and dessert of your choice from the options below.

SALADS

(Choose One Soup or Salad)

Traditional Caesar Salad with Shaved Parmesan and Herb Croutons

Baby Spinach, Toasted Pecans, Maytag Blue Cheese, and Pear Vinaigrette

Limestone Wedge, Hickory Smoked Bacon, Crispy Shallots, and Peppercorn Ranch Dressing

Butter Lettuce, Red Onions, Feta Cheese, Grape Tomatoes, and Sweet Sherry Dressing

Red and Yellow Tomatoes, Buffalo Mozzarella, Arugula, Basil Chiffonade,
and Basil-Infused Olive Oil

Mixed Baby Greens, Julienne Carrots and Cucumbers, Herb Crusted Croutons,
and Raspberry Vinaigrette

SOUPS

(Add Soup at \$3.00 Per Person)

French Onion

Cream of Broccoli

Albondigas

Black Bean Soup with Avocado & Queso Fresco

Tomato Basil

Creamy Potato and Leek

Chicken Tortilla

Roasted Corn Chowder

Roasted Creamy Corn

DESSERTS

(Choose One)

Lemon Cake with Orange Essence

Key Lime Pie with Candied Lime Zest

Carrot Cake with Cream Cheese Frosting

Triple Chocolate Cake with Chocolate Ganache

Tiramisu with Espresso Infused Chocolate Sauce

New York Cheesecake with Strawberry Sauce topped with Mixed Berries

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

HORS D'OEUVRES

COLD SELECTION OF HORS D'OEUVRES

Hors d'oeuvres require a minimum order of 50 pieces each.

(*) *Vegetarian*

(**) *Vegan*

(GF) *Gluten Free*

Chorizo and Manchego Stuffed Mushrooms	\$2.75 per piece
Shrimp and Avocado Salad on a Cucumber Round <i>GF</i>	\$2.75 per piece
Spicy Tuna Tartare in a Cucumber Cup	\$3.75 per piece
Smoked Salmon and Herb Cream Cheese on a Crostini	\$2.75 per piece
Prosciutto and Melon Skewer <i>GF</i>	\$2.75 per piece
Caprese Salad Fork*	\$2.75 per piece
Seared Ahi Tuna Spoon with Wasabi and Papaya Salsa	\$3.75 per piece
Lobster Medallion Spoon with Mango and Habanero Salsa	\$3.75 per piece
Roast Beef Tenderloin on a Crostini with Crispy Onions and Blue Cheese	\$2.75 per piece
Dungeness Crab Salad Spoon <i>GF</i>	\$3.75 per piece
Ceviche Shooters <i>GF</i>	\$3.75 per piece
Shrimp & Crab Spoon <i>GF</i>	\$2.75 per piece
Beef Tartare Crostini	\$2.00 per piece
Avocado and Shrimp Crostini	\$2.75 per piece
California Rolls	\$2.00 per piece
Eggplant and Mint Bruschetta (Crostini) with Caramelized Onion*	\$2.75 per piece
Tomato and Avocado Toast*	\$2.75 per piece
Oysters on the Half Shell <i>GF</i>	\$4.00 per piece
Jumbo Shrimp Cocktail <i>GF</i>	\$2.75 per piece
Tabbouleh Bruschetta on Pita Bread	\$2.50 per piece

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

HOT SELECTION OF HORS D'OEUVRES
Hors d'oeuvres require a minimum order of 50 pieces each.

(*) *Vegetarian*
(**) *Vegan*
(GF) *Gluten Free*

Spanakopita with Spinach and Feta*	\$3.75 per piece
Coconut Chicken Skewer with Tropical Fruit Sauce	\$2.75 per piece
Assorted Quiche	\$2.75 per piece
Vegetable Spring Rolls with Scallion Soy Dipping Sauce*	\$2.75 per piece
Macaroni and Cheese Bites*	\$2.75 per piece
Franks in a Blanket	\$2.75 per piece
Shrimp Spring Roll	\$2.75 per piece
Pork and Vegetable Pot Sticker	\$2.75 per piece
Chicken Satay with Thai Peanut Sauce	\$2.75 per piece
Beef Satay with Plum Ginger Sauce	\$3.00 per piece
Macaroni and Cheese Bites with Lobster and Truffle Oil	\$2.75 per piece
Bacon-Wrapped Scallops	\$3.00 per piece
BBQ Bacon-Wrapped Jalapeños	\$2.75 per piece
Baby Lamb Chops with Rosemary and Mint Jus	\$4.00 per piece
Crab Cake with Roasted Red Pepper Sauce	\$4.00 per piece
Coconut Crusted Chicken Tenders	\$2.75 per piece
Panko Breaded Shrimp with Sweet and Sour Dipping Sauce	\$3.00 per piece
Chicken and Pineapple Kabob GF	\$2.75 per piece
Chili-Lime Chicken Kabob GF	\$2.75 per piece
Chili-Lime Salmon Satay GF	\$3.00 per piece
Mini Beef Kabob GF	\$2.75 per piece
Gator Bites with Chipotle Ranch	\$3.00 per order
Mini Fried Chicken Sandwiches with Pepper Gravy	\$3.00 per piece
Beef Sliders with Sliced Cucumbers	\$3.00 per piece
Fried Quail with Cilantro dipping Sauce	\$2.75 per piece
Mediterranean Antipasto Skewer** GF	\$2.75 per piece
Bacon-Wrapped Shrimp GF	\$3.00 per piece
Citrus-Cilantro Bacon-Wrapped Scallops GF	\$3.00 per piece
Chorizo-Manchego Croquettes with Garlic Aioli	\$2.75 per piece
Mini Grilled Cheeses with Brie and Fig Jam	\$3.00 per piece

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

DISPLAYS

DOMESTIC AND IMPORTED CHEESE DISPLAY

Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere, and Sonoma Goat. Served with Hearth Baked Breads, Lavash crackers, and Water Crackers. Garnished with Dried Fruits and Nuts

Small Display (Serves up to 50 people) \$165.00 each

Medium Display (Serves up to 80 people) \$265.00 each

Large Display (Serves up to 100 people) \$330.00 each

VEGETABLE CRUDITÉS DISPLAY

Assortment of Seasonal Vegetables including Broccoli, Cauliflower, Baby Carrots, Cherry Tomatoes, Marinated Mushrooms, Jicama, Celery, and a Variety of Dipping Sauces and Chutneys

Small Display (Serves up to 50 people) \$150.00 each

Medium Display (Serves up to 80 people) \$240.00 each

Large Display (Serves up to 100 people) \$300.00 each

ANTIPASTO DISPLAY

Marinated Artichokes, Assorted Olives, Grilled Portobello Mushroom Caps, Zucchini, Peppers, Tomato and Basil Bruschetta, Prosciutto, Soppressata Salami, Genoa Salami, Provolone, Buffalo Mozzarella, Gorgonzola, Focaccia, Grissini Sticks, Crostini, Extra Virgin Olive Oil, and Aged Balsamic

Small Display (Serves up to 50 people) \$150.00 each

Medium Display (Serves up to 80 people) \$240.00 each

Large Display (Serves up to 100 people) \$300.00 each

VARIETY OF SALSAS AND GUACAMOLE DISPLAY

Tortilla Chips served with a Variety of House Made Salsas including Pico de Gallo, Hatch Green Chile Salsa, Fire Roasted Tomato Salsa, Spicy Ranch Avocado Salsa, Pineapple Salsa, and House Made Guacamole

Small Display (Serves up to 50 people) \$125.00 each

Medium Display (Serves up to 80 people) \$200.00 each

Large Display (Serves up to 100 people) \$250.00 each

HOUSE-CURED GRAVLAX (SALMON) DISPLAY

Mini Bagels, Cream Cheese, Capers, Chives and Sliced Tomatoes

Small Display (Serves up to 50 people) \$200.00 each

Medium Display (Serves up to 80 people) \$250.00 each

Large Display (Serves up to 100 people) \$275.00 each

SEASONAL FRESH FRUIT DISPLAY

A variety of fresh fruit available based on the time of the year.

Small Display (Serves up to 50 people) \$195.00 each

Medium Display (Serves up to 80 people) \$285.00 each

Large Display (Serves up to 100 people) \$350.00 each

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

DISPLAY BOARDS

All Boards Serve 20 Guests

CHARCUTERIE BOARD

\$225

Proscuitto, salami, cheddar, manchego, chevre, crackers, jam, pickles, fruit, honeycomb just to mention a few indulgements.

FRUICUTERIS BOARD

\$180

If there are vegetarians at the party, we build an epic cheese board. Fruits are seasonal and subject to change.

SPANISH TAPAS BOARD

\$225

This pick boasts Spanish favorites like heirloom pan con tomate, patatas bravas with saffron aioli, manzanilla olives, marcona almonds and Serrano ham.

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

CHEF'S CARVING STATIONS

A Uniformed Chef is \$80.00 per 100 guests based on a 2-hour time period.
A great addition to you lunch or dinner buffet!

PEPPER CRUSTED PORK TENDERLOIN <i>Apricot Chutney and Sweet and Sour Barbecue Sauce</i>	\$160.00 <i>Serves 25 people</i>
GARLIC ROASTED STRIP LOIN <i>Cognac Green Peppercorn Sauce and Béarnaise</i>	\$310.00 <i>Serves 25 people</i>
CAJUN FRIED TURKEY <i>Dijon Dill Sauce and Caper Crème Fraiche</i>	\$160.00 <i>Serves 20 people</i>
OVEN ROASTED SALMON <i>Dijon Dill Sauce and Caper Crème Fraiche</i>	\$250.00 <i>Serves 20 people</i>
ROASTED BEEF TENDERLOIN <i>Fresh Horseradish and Creamy Horseradish Sauce</i>	\$375.00 <i>Serves 20 people</i>
SALT CRUSTED TOP ROUND BEEF <i>Hot Sweet Mustard, Roasted Red Pepper Mayo, and Horseradish Cream</i>	\$265.00 <i>Serves 30 people</i>
SLOW ROASTED PRIME RIB <i>Fresh Horseradish and Creamy Horseradish Sauce</i>	\$375.00 <i>Serves 25 people</i>
WHOLE BREAST OF TURKEY <i>Giblet Gravy and Cranberry Relish</i>	\$160.00 <i>Serves 15 people</i>
TEXAS STYLE SMOKED BRISKET	\$200.00 <i>Serves 15 people</i>
WHOLE BAKED SALMON EN CROUTE <i>Dijon Dill Sauce and Caper Crème Fraiche</i>	\$275.00 <i>Serves 15 people</i>

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

BUFFET STATIONS

A great addition to your lunch or dinner buffet!
(Per person price without lunch or dinner buffet purchase)

PASTA VARIETY STATION **\$12.00 PER PERSON, (\$16.00)**

A Uniformed Chef is \$80.00 per 100 guests based on a 2-hour time period.
Served with Crushed Red Pepper, Shaved Parmesan, and Garlic Bread Sticks

PASTA (Choose Two)

Cheese Tortellini, Penne, and Farfalle

SAUCE (Choose Two)

Roasted Tomato Basil, Wild Mushroom, Pesto, Alfredo, and Vodka Sauce

FRESH GARDEN SALAD STATION **\$10.00 PER PERSON, (\$14.00)**

(Make your own)

Toppings

Herb Croutons, Candied Pecans, and Fresh Ground Black Pepper

Dressings

Soy Garlic Vinaigrette, Olive Oil, Balsamic Drizzle, Lemon Goddess Dressing, Ranch Dressing, Blue Cheese Dressing, Oregano Vinaigrette, and Dianne Dressing

Cheeses

Shaved Parmesan, Fresh Buffalo Mozzarella, Crumbled Feta, and Maytag Blue Cheese

Mixed Greens

Chopped Romaine, Iceberg, Mixed Baby Greens, Napa Cabbage, Radicchio, and Baby Spinach

Produce

Carrots, Scallions, Tomatoes, Artichoke Hearts, Kalamata Olives, Sliced English Cucumbers, Vidalia Onions, Strawberries, and Mandarin Orange slices

Protein

Hard-Boiled Eggs, Crispy Bacon, Grilled Chicken, Sliced Roast Beef, Diced Ham, Honey Smoked Turkey, Sliced Pesto Pastrami Ham, Pastrami Brisket, and Shrimp

STREET TACO BAR **\$18.00 PER PERSON, (\$20.00)**

Protein

Grilled Marinated Flank Steak, Chicken Breast, and Carnitas

Sauces

Smoked Spicy Tomato salsa, Mild Tomatillo, Creamy Salsa Verde, Pico de Gallo, and Guacamole

Toppings

Sautéed Bell Peppers and Onions, Sliced Jalapeños, Tomatoes, Onions, Sour cream, Cheddar Cheese, and Cotija Cheese served with Flour and Corn Tortillas

MINI BURGER STATION **\$15.00 PER PERSON, (\$20.00)**

Choose Three - Sliders are pre-made and served on miniature Split Rolls with ketchup, mustard, and mayonnaise served on the side.

Veggie Burger with Cranberry Relish, Avocado, Lettuce, and Tomato

Sirloin Burger with Sautéed Onions, Sautéed Mushrooms, and Cheddar Cheese

BBQ Pulled Pork, Pepper Jack Cheese, Crispy Onions, and Jack Daniel's BBQ Sauce

Spicy BBQ Chicken with Sliced Onions, Tomatoes, and Cheddar Cheese

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

DINNER BUFFET MENU

Items are non-transferable to other meeting rooms or breaks. All dinner buffets are served with iced tea and water and require a minimum audience of 25 people.

ITALIAN DINNER BUFFET

\$46.00 PER PERSON

SALADS

Fresh Arugula with Shaved Fennel, Cherry Tomatoes, Toasted Pine Nuts, Parmesan Cheese, and Balsamic Vinaigrette

Shrimp & Orzo Pasta Salad with Sun-dried tomatoes, Cucumbers, Fresh Dill, and Pesto

Pear Tomato and Mozzarella Salad with Fresh Basil, Sea Salt, Black Cracked Pepper, and a Balsamic Reduction

ENTRÉES

Stuffed Chicken with Prosciutto, Spinach, Roasted Tomatoes, and Mozzarella Cheese

Grilled Vegetable Lasagna Roll with Tomato Cream Sauce Garnished with Fried Parsley Toasted Pine Nuts and Red Roasted Peppers

Almond Crusted Salmon with Pesto Cream Sauce Garnished with Sautéed Spinach

Italian Sausage with Peppers and Onions

Oven Roasted Vegetables

Toasted Pine Nuts and Red Roasted Peppers

EXTRAS

Garlic Bread, Assorted Breadsticks, Focaccia, and Artisan Bread

Served with Extra Virgin Olive Oil and Whipped Butter

DESSERTS

Tiramisu

Cannoli's

SOUTHERN COMFORT BUFFET

\$48.00 PER PERSON

SALADS

Spinach and Spring Mix, Diced Cucumbers, Cherry Tomatoes, Sliced Red Onions, Kalamata Olives, Pickled Red Beets, Spiced Caramelized Walnuts, Strawberries, Maytag Blue Cheese, and Honey-Mustard Dressing

Black-eyed Peas, Tomatoes, and Cilantro Salad

Sweet Corn Bread Salad

ENTRÉES

Buttermilk Fried Chicken

Pot Roast with Rum and Roasted Carrots

Pan Seared Catfish with Sautéed Kale and Lemon Butter Sauce

EXTRAS

Three Cheese Macaroni

Roasted Red Potatoes

Southern Fried Okra

Italian Green Beans with Bacon

Southern Black-Eyed Peas with Bacon

Buttermilk Biscuits and Whipped Butter

DESSERTS

Mississippi Mud Pie

All American Apple Pie

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

MEDITERRANEAN BUFFET

\$47.00 PER PERSON

SALADS

Greek Salad- Romaine Lettuce, Shaved Radicchio, Grape Tomatoes, English Cucumbers, Yellow Onions, Kalamata Olives, Feta Cheese, Sliced Banana Peppers, and White Wine Lime Vinaigrette
Quinoa Tabbouleh Salad- Mediterranean Parsley, English Cucumbers, Cherry Tomatoes, Lebanese Quinoa, Spearmint, Green Onions, Endives, Minced Garlic, and Fresh Squeezed Lemon
Grilled Vegetable Hummus- Served with Seasonal Vegetables and Warm Pita Chips
Dolma's- Stuffed Grape Leaves, Basmati Rice, Mint Dressing, Fresh Dill, and a Pomegranate Reduction

ENTRÉES

Tender Chunky Chicken Kebab Marinated in Chef's Own Blend of Spices
Moroccan-Style Tilapia, Zesty Tomato Sauce, Parsley, Garbanzo Beans, and Roasted Garlic
Oven Roasted Boneless Leg of Lamb with Creamer Potatoes and Chermoula Oil Paste
Basmati Rice
Couscous with Sautéed Garden Vegetables, Golden Raisins, and Toasted Pine Nuts

EXTRAS

Red Curry Lentil Served with Parsley and Toasted Coriander Chips
Garlic Cumin Grilled Pita

DESSERTS

Walnut Puff Pastry Baklava finished with Rose Syrup
Crème Caramel

WESTERN FOLK BUFFET

\$48.00 PER PERSON

SALADS

Assorted Garden Greens with Currant Tomatoes, Carrot Curls, Sliced English Cucumbers, Sliced Beets, Broccoli Florets, Baby Corn, and Shredded Sharp Cheddar Cheese served with Creamy Ranch, Thousand Island, and Balsamic Dressing
Poppy Seed Coleslaw
Yukon Gold Potato Salad with Chives and Horseradish Dressing
Western White Bean Salad with Cucumbers, Cherry tomatoes, Parsley, and Garlic Boursin Cheese with Olive Oil

ENTRÉES

Smoked Beef Short Rib with a Red Wine Reduction
Cedar Plank Salmon with Lemon Butter topped with Fried Leeks
Jack Daniel's BBQ Chicken Breast with Bacon Crumbles topped with Shoestring Potatoes

EXTRAS

Sweet Yeast Dinner Rolls with Whipped Butter
Seasonal Vegetables
Roasted Red Potatoes
Sweet Cream Corn with Hatch Green Chiles

DESSERTS

Apple Pie
Peach Cobbler

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

ASIAN FUSION BUFFET

\$45.00 PER PERSON

SALADS

Thai Beef Salad

Mixed Greens Salad- Farm Mixed Greens, Pickled Ginger, Cucumbers, Carrots, Teardrop Tomatoes, and House Dressing

Mandarin Chicken Salad- Smoked Chicken, Napa Cabbage, Iceberg Lettuce, Bean Sprouts, Mandarin Orange Slices, Cilantro, Toasted Almonds, and Sesame Ginger Dressing

ENTRÉES

Ginger Chicken with Stir Fried Bok Choy

Mongolian Beef with Pepper Onions

Singapore Noodles with Pork and Onions

EXTRAS

Steamed Rice

Vegetable Fried Rice

Seasonal Vegetables

California Rolls- Crab Meat, Avocado, and Cucumber served with Wasabi, Soy Sauce, and Pickled Ginger (Based on 2 pieces of California Roll per person)

DESSERTS

Almond Cookies

Coconut Tapioca with Lychee and Pineapple

LA FIESTA MEXICANA BUFFET

\$46.00 PER PERSON

SALADS

Roasted Corn and Black Bean Salad

Citrus Marinated Shrimp Salad with Cucumbers, Tomatoes, Cilantro, and Mandarin Oranges

Mixed Green Salad with Roma Tomatoes, Shaved Red Onion, Diced Cucumbers, Jicama, Pepitas, Cilantro Vinaigrette, and Chipotle Ranch Dressing

ENTRÉES

Tilapia with Tequila Lime Butter

Achiote Rubbed Pork Loin with Apricot Demi Sauce

Drunken Steak and Chicken Fajitas with Peppers and Onions

TOPPINGS

Chopped Tomatoes

Chopped Cilantro

Jalapeños

Crema

Cheddar Cheese

Pepper Jack Cheese

EXTRAS

Refried Beans

Spanish Style Rice

Warm Flour Tortillas

Roasted Mexican Corn

Fresh Baked Jalapeno Cornbread and Whipped Butter

Tortilla Chips with Smoked Spicy Tomato Salsa, Mild Tomatillo Salsa, and Pico de Gallo

DESSERTS

Churros

Caramel Flan

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

PLATED DINNER MENU

Entrée pricing includes your selection of Soup or Salad and Dessert, which are listed on the next page. Dinner Rolls, iced tea, and water are included with all plated meals.

All plated dinners require a minimum audience of 25 people.

ENTRÉES (Choose Two)

BRAISED SHORT RIB **\$37.00 PER PERSON**

Cabernet Reduction, Garlic Leek Mashed Potatoes, Baby Carrots, and Green Patty Pans

PAN ROASTED SALMON **\$38.00 PER PERSON**

Beurre Blanc, Sautéed Spinach, Herb Mushroom Risotto, Grilled Endive, and Asparagus

PEPPER CRUSTED NY STRIP **\$42.00 PER PERSON**

10oz NY Steak with a Green Peppercorn Sauce, Gorgonzola Mashed Potatoes, and Bacon-Wrapped Asparagus

ESPRESSO RUBBED FILET MIGNON **\$42.00 PER PERSON**

6oz Filet Mignon with a Beurre Rouge Sauce, Au-gratin Potatoes, Haricot Vert, and Roasted Baby Carrots

PAN SEARED SEA BASS **\$43.00 PER PERSON**

Lemon Butter Sauce, Creamy Mashed Potatoes, Poached Fennel, Yellow Patty Pans, and Candied Carrot

AGED RIB-EYE **\$59.00 PER PERSON**

12oz Peppercorn crusted Ribeye Steak with Creamy Mashed Potatoes, Asparagus, and Cabernet Au Jus with Creamy Horseradish

HALF ROASTED MARY'S FREE-RANGE CHICKEN **\$32.00 PER PERSON**

Roasted Baby Carrots, Oven Baked Asparagus, and Blue Cheese Mashed Potatoes with Chicken Demi Sauce

WILD FOREST CHICKEN BREAST **\$34.00 PER PERSON**

Masala Wine Sauce, Peruvian Potatoes, Portobello Mushrooms, Candied Carrots, and Oven Roasted Asparagus

GRILLED HALIBUT **\$40.00 PER PERSON**

Pomegranate Reduction, Potato Leek Cake, White Asparagus, Sautéed Spinach, Mango Pepper Relish, and Plantain Chips

SNAKE RIVER FARMS KUROBUTA PORK CHOP **\$38.00 PER PERSON**

Mango Relish, Creamy Mashed Potatoes, and Grilled Asparagus

GARDEN VEGETABLE LASAGNA ROLLS **\$36.00 PER PERSON**

Vodka Sauce, Sautéed Spinach, Yellow Patty Pans, and Shaved Parmesan Cheese

STICKY ASIAN SEA BASS **\$41.00 PER PERSON**

Piquillo Pepper Mango Relish, Steamed Rice, Honey Soy Glaze, and Blanched Baby Bok Choy

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

LAND & SEA OPTIONS

ESPRESSO RUBBED FILET MIGNON & SCALLOPS \$52.00 PER PERSON
6oz Filet Mignon and Grilled Scallops served with Roasted Potatoes, Haricot Vert, Crumbled Gorgonzola, and a Balsamic Demi

FILET MIGNON & PRAWNS \$52.00 PER PERSON
6oz Grilled Beef Tenderloin and Two Stuffed Crab Shrimp served with Roasted Garlic Butter Sauce, Mashed Potatoes, and Grilled Asparagus

CHICKEN BREAST OSCAR \$52.00 PER PERSON
Grilled Chicken Breast and Dungeness Crab Meat with Hollandaise sauce served with Wild Rice Pudding and Grilled Asparagus

GRILLED FILET MIGNON & SALMON \$52.00 PER PERSON
6oz Filet Mignon and Salmon topped with a Pomegranate Reduction and served with a Potato Leek Cake, Carrot Puree, and Asparagus

PEPPER CRUSTED FILET & SEA BASS \$52.00 PER PERSON
6oz Filet Mignon and Pan Seared Sea Bass served with Creamy Mashed Potatoes, Poached Fennel, Yellow Patty Pans, and a Lemon Butter Sauce

Compliment your entrees with a soup or salad
and a dessert of your choice from the options below.

SALADS

(Choose One Soup or Salad)

Traditional Caesar Salad, Shaved Parmesan, and Herb Croutons

Baby Spinach, Toasted Pecans, Maytag Blue Cheese, and Pear Vinaigrette

Mixed Baby Greens, Julienne Carrots, and Cucumbers with Creamy Ginger Dressing

Butter Lettuce, Red Onion, Feta Cheese, Grape Tomatoes, and Sweet Sherry Dressing

Grilled Tuscan Bread Salad, Red and Yellow Pear Tomatoes, and Red Wine Vinaigrette

Red and Yellow Tomatoes, Buffalo Mozzarella, Arugula, Basil Chiffonade, and Basil-Infused Olive Oil

SOUPS

(Add Soup at \$3.00 Per Person)

Roasted Tomato Soup with Saffron

Crab and Corn Chowder

French Onion

Cream of Broccoli

Albondigas

Black Bean Soup with Avocado
and Queso Fresco

Tomato Basil

Creamy Potato and Leek

Chicken Tortilla

DESSERTS

(Choose One)

Key Lime Pie

Snickers Bar Pie

2-Layered Carrot Cake

4-Layered Chocolate Cake

3-Layered Lemon Cream Cake

Mango Passion Cheesecake

Triple Chocolate Mousse Cake

Crème Brûlée Cheesecake with
Whipped Cream and Fruit Compote

Blueberry Cobbler Cheesecake

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

DESSERTS

All Desserts require a minimum audience of 25 people and will have their own personal Chef for \$80.00. Price based on a 2-hour time period.

FLAMBÉ DESSERTS

\$12.00 PER PERSON

(Flambéed in room- Please choose one)

Bananas Foster

Bananas, Butter, Brown Sugar, Cinnamon, Banana Liqueur, Myers Rum, and Vanilla Ice Cream

Cherries Jubilee

Bing Cherries, Butter, Sugar, Orange Juice, Cognac, and Vanilla Ice Cream

VANILLA ICE CREAM & MORE

\$13.00 PER PERSON

(Choose Three)

Ice Cream

Vanilla Bean, Strawberry, Dark Chocolate, Strawberry Cheesecake, Bourbon Pecan Pie, Pistachio Pineapple, Sea Salt Caramel Espresso, Rocky Road, and Mint Chocolate Chunk

All sauces and toppings listed below are included

Sauces

Strawberry, Hot Fudge, and Caramel

Toppings

Chopped Nuts, Bananas, Rainbow Sprinkles, Toasted Coconut, Chocolate Chips, Cherries, and Fresh Whipped Cream

CAKE SHOP

\$12.00 PER PERSON

(Choose Three)

Cakes and More

Sugar Biscuits, Chocolate Biscuits, Chocolate Marble Swirl Pound Cake, Vanilla Pound Cake, Mini Red Velvet Waffle, Mini Chocolate Chip Waffle, and Original Mini Vanilla Waffle

Toppings

Original Whipped Cream, Cherry Whipped Cream, Field-Picked Strawberries, Sliced Candied Apples, Sliced Peaches, Bing Cherries, Fresh Raspberries, Hand Picked Blackberries, Cocoa Powder, and Sifted Powdered Sugar

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.



**THE BUDDY
HOLLY HALL**
OF PERFORMING
ARTS AND SCIENCES



FOOD & BEVERAGE BANQUET AGREEMENT

The following policies explain the basic guidelines for The Buddy Holly Hall and will assist you in the planning stages of your event. Specific details pertaining to menu selections, room and table arrangements, entertainment, and other matters will be discussed and established prior to the event. Every effort will be made by the Staff and Management of The United Food & Beverage Services to ensure a successful event. A well-planned successful event requires a review of the policies.

GENERAL TERMS OF AGREEMENT

- I. **PREVAILING LAWS:** All Federal, state, and local laws with regard to food and beverage purchase and consumption are strictly adhered to. The United Food & Beverage Services (henceforth UFBS) and The Buddy Holly Hall (henceforth BHH) reserve the right to inspect and regulate all private meetings, banquets, and receptions in accordance with established policies and laws.
- II. **PRICES:** All prices of food and beverage, rental fees, audio and visual equipment, and other services will be disclosed in writing. All prices are subject to change without notice due to market fluctuations, unless such prices are confirmed in writing. Confirmed prices will be quoted no more than one hundred twenty days (120 days) prior to the scheduled function. No greater than a seven percent (7%) increase of menu pricing at signing will occur.

All food and beverage pricing is subject to a twenty-two percent (22%) service charge, an eight point twenty-five percent (8.25%) sales tax.

III. **SET UP CHARGES**

- 1-25 guests = \$85
- 26-50 guests = \$135
- 51-100 guests = \$260
- 101-200 guests = \$520
- 201-300 guests = \$690
- 301 guests and above- subject to discussion

- IV. **LENGTH OF EVENTS ARE AS FOLLOWS:** Breakfast and Lunch no greater than 3 hours (must be completed by 3pm). Dinner no greater than 5 hours. Times may be adjusted based on business availability and must be discussed at time of booking. Additional costs may apply.

Client Initials _____

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.



- V. **WRITING CONFIRMATION:** To confirm function space on a definitive basis, the group must provide the UFBS with written authorization on the contract or a confirmed Banquet Event Order. The UFBS reserves the right to release function space, which has not been confirmed in writing. All additional reservations, amendments, or cancellations need also to be confirmed in writing.
- VI. **ATTENDANTS:** Confirmation for the final number of attendees of any function must be submitted to the catering department no later than fourteen business days (14 days) prior to the function date. The guest count can be increased after this date, but not decreased. The UFBS will be prepared to serve five percent (5%) in excess of the guarantee. Should the guarantee exceed five percent (5%) of the original estimated number of attendees, the UFBS reserves the right to make a substitution for the original entrée ordered. All charges will be based upon the final guarantee, or the actual number of guests served, whichever is larger. If the required final count guarantee is not submitted to the catering department, the original attendee figure on the Banquet Event Order will be considered the final count.
- VII. **FOOD AND BEVERAGE:** The UFBS must provide all food and beverages. Guests are not allowed to bring any food or beverages into the BHH building, with the exception of special occasion cakes. Special occasion cakes must come from a commercial bakery. A cutting and serving fee of two dollars (\$2.00) per person will apply.
Client Initials _____
- VIII. **ALLERGIES AND RESTRICTIONS:** Please inform the UFBS at least two weeks (2 weeks) prior to your event if there are any dietary restrictions or food allergies. If this information is not communicated to us two weeks (2 weeks) prior, the UFBS will not be held responsible. Left over food from a buffet may not be taken off property.
Client Initials _____
- IX. **MENU SELECTIONS:** All menus must be finalized thirty calendar days (30) prior to your event. 14 days prior to the event the client will have an opportunity to make small adjustments, however, there are no guarantees all changes will be accommodated. It is most important the clients major selections are made at the 30 day request as stated above.
Client Initials _____
- X. **LIQUOR SERVICE:** Open Bar- all charges incurred in relation to bar sales will be the responsibility of the group or individual hosting the event. The UFBS and the BHH facility reserves the right to refuse service to any minor or person who cannot provide proof of age. Sales of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the BHH building or take alcoholic beverages off premises. All menus must be finalized thirty calendar days (30) prior to your event. 14 days prior to the event the client will have an opportunity to make small adjustments, however, there are no guarantees all changes will be accommodated. It is most important the clients major selections are made at the 30 day request as stated above. Bars will give last call 45 minutes before the end of the event and close 30 minutes before the end of the event.
Client Initials _____
- XI. **PACKAGES AND SHIPPING:** Due to limited storage space, materials cannot be received at the BHH no more than two days (2 days) prior to the meeting/event. The UFBS and

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.



the BHH do not, at any time, guarantee the security of any items left in the function rooms or stored on site. Loss or damage to group displays, decorations, or other property brought into the BHH building will be the sole responsibility of the group with the BHH assuming no liability.

Client Initials _____

XII. **ELECTRICAL:** Electrical requirements for meetings and exhibits must be discussed in advance to ensure that the proper number of outlets and power is provided. Additional power must be reserved and approved by the ASM. For display setups, arrangements must be made and approved in advance for rental electrical equipment by ASM.

XIII. **AUDIO-VISUAL:** The UFBS can offer assistance with any audio-visual requirements at an additional cost. These audio-visual requirements, including conference calls, need to be coordinated and reserved in advance at least fourteen days (14 days) prior to the function date.

The ASM must be notified in advance and give an advanced approval fourteen days (14 days) prior to the function date of any outside company or producer coming on property and reserves the right to restrict or deny.

XIV. **CONDUCT:** The host is responsible for the conduct of all persons in attendance and for any damages incurred upon the BHH or its guests by individuals associated with or representing the group's organization. All guests on property must wear shoes at all times.

XV. **SIGN POLICY AND DECORATIONS:** All signs and decorations (such as flowers, balloons, or any other decorations) must be discussed and approved in advance by the UFBS. No pins, tacks, or adhesives of any kind are permitted on any of the BHH walls or doors. No tapered candles, confetti type décor, glitter, sand, fog machines, smoke machines, or fake snow is allowed.

XVI. **FLOWERS- CUSTOM DESIGN WORK PACKAGES:** All flowers can be from a single tablespace or centerpiece to a beautifully filled ballroom. All flowers are sourced from eco-friendly farms and are delivered fresh. Lead times can be from one-week (1 week) for a small event and up to a six-week plus (6 week+) plus lead time on larger scale events. Containers and styles will vary with different requests. All floral not purchased through UFBS will be charged a service fee of \$300.

Client Initials _____

XVII. **GIFTS AND PERSONAL ITEMS:** The UFBS and the BHH are not responsible for any personal items, gifts, and/or gift envelopes brought into the building. It is the responsibility of the contracted party to secure any personal items or gifts and remove them after their event.

Client Initials _____

XVIII. **ACTS OF GOD:** If the UFBS and the BHH are unable to perform their obligations for reasons beyond their control including, but not limited to labor strikes, accidents, government restrictions or regulations on travel, acts of war, or acts of God, the such non-performance is excused with no other liability upon return of the deposit. In no event shall the UFBS or the BHH be liable for consequential damages for any reason whatsoever.



DEPOSITS, CANCELLATIONS, AND PAYMENT CONDITIONS

I. DEPOSIT AND PAYMENT CONDITIONS:

- A deposit of twenty-five percent (25%) shall be paid to United Food & Beverage Services based on menu and service selections at the time of signing the contract. This deposit is required no later than 3 (three) calendar days after signing the contract.
Client Initials _____
- A deposit of fifty percent (50%) of the total booking value shall be paid to the UFBS six months (6 months) prior to the event. Should the client book less than six months (6 months) prior to the event, fifty percent (50%) of the total booking value will be due as a deposit upon signing the contract. This deposit is required no later than three calendar days (3 days) after signing the contract.
Client Initials _____
- A deposit of seventy-five percent (75%) of the total booking value shall be paid to the UFBS three months (3 months) prior to the event. Should the client book less than three months (3 months) prior to the event, seventy-five percent (75%) of the total booking value will be due as a deposit upon signing the contract. This deposit is required no later than three calendar days (3 days) after signing the contract.
Client Initials _____
- One hundred percent (100%) of the remaining contracted booking value shall be paid to the UFBS no later than fourteen calendar days (14 days) prior to the function date.
Client Initials _____

Any remaining balance is due in full at the conclusion of the event. All deposits and advanced payments are non-refundable. If down payments are not credited in time or the bookings of food, beverage, and other services are not confirmed in writing, the UFBS reserves the right to cancel the booking.

Client Initials _____

MAKE CHECKS PAYABLE TO: United Food and Beverage Services

MAIL CHECKS TO: Buddy Holly Hall of Performing Arts and Sciences
Co/ United Food and Beverage Services
1300 Mac Davis Lane, Mailbox #2
Lubbock TX, 79403

Client Initials _____



II. CANCELLATION CONDITIONS:

Should your event cancel or significantly decrease in size your contracted food, beverage, and other services, liquidated damages will be provided to the UFBS based upon the following schedule:

- From the date of signing the contract to ninety-one calendar days (91 days) prior to the function date nonrefundable fifty percent (50%) of the total booking value is required.
- From ninety calendar days (90 days) to fifteen calendar days (15 days) prior to the function date- seventy-five percent (75%) of the total booking value is required.

Client Initials _____

- Within fourteen calendar days (15 days) prior to the function date, up to one hundred percent (100%) of the total booking value may be withheld.

Client Initials _____

Banquet promotions may not specifically follow this contracts rules or policies. Please see banquet promotional guide line and restrictions for specific information. USFB reserves the right to make changes to it contracts or promotions at is own discretion and without public notification.

Food prepared in our facility is produced on shared equipment and may contain the following ingredients: milk, fish, shellfish, eggs, wheat, soy, peanuts, sesame, and tree nuts. We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

Client Signature _____ **Today's Date** _____