



Kalahari[®]

**RESORTS &
CONVENTIONS**

**ROUND ROCK, TX
CATERING MENU**

At Kalahari our goal is to provide goods & services beyond expectations. This is more than a tag line or just words on a piece of paper, it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from Food and Beverage, to Audio-Visual needs and everything in between.

We feature Culinary Pride at all our resorts. A process in which our award-winning chefs partner with local providers of meats, fruits, and vegetables to create signature menu items. Items that are fresh and delightful to you, our valued guests.

Our team is here to help you customize each and every aspect of your event. We pride ourselves with a team of talented professionals that span the spectrum in hospitality. From Creative to Culinary, we can make your stay here at Kalahari a memory of a lifetime. From the minute your group arrives until the end of your stay with us, we are here to support your event. Let us take your group to a whole new level of experiences that only Kalahari can provide.

I am very proud of our Convention / Group Sales Team at Kalahari, I invite you to come experience all we have to offer. You will not be disappointed. This is a pledge and a promise. We look forward to partnering with you. We are here to tailor service your event, let us know how we can make your event amazing by going beyond expectations. Our team is dedicated to delivering the best experience imaginable.

From my family to yours, a sincere thank you for choosing Kalahari.

Todd Nelson
President / Owner
Kalahari Resorts



POLICIES AND PROCEDURES

Guarantee Due Dates

Day of the event

Monday, Tuesday, Wednesday
Thursday
Friday
Saturday
Sunday

Guarantee is due by 12pm
Preceding Thursday
Preceding Friday
Preceding Monday
Preceding Tuesday
Preceding Wednesday

Meal Counts

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

Service Charge

All food, beverage, audio visual equipment and other services are subject to a taxable 25% service charge and applicable taxes.

Standard Centerpiece and Linen

Plated and buffet meals include either African artifacts as decor and centerpieces or 12" round mirror and votive candles. Please consult your Catering Manager about available linen colors and additional centerpieces.

Food and Dietary Restrictions

Kalahari Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Kalahari Resort. Unused banquet food and beverage can not be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

In the case of a severe food allergy, Kalahari cannot guarantee the absence of cross contamination of food. Should you or any of your guests have a life threatening allergy, please speak with your catering manager as soon as possible to review options.

Multi Entrée Fee

Split entrée choices for a group's plated meal are available at \$3 per guest charge per split and guarantees for each entrée are required.

Meal Identification

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Kalahari Resort.

Groups wishing to use their own meal ticket must have pre-approval of the identification method by Kalahari Resort.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.

Minimums

There will be additional charges for groups not meeting minimums as listed on menu. \$5 per person.



BREAKFAST



BREAKFAST

CONTINENTAL BREAKFAST BUFFETS

All prices are per guest unless indicated.

A charge of \$8 per person will be applied for groups less than 15.

All continental breakfasts include fresh orange juice, cranberry juice, Starbucks coffee, Starbucks decaffeinated coffee, selection of hot teas, dairy & non-dairy creamers, sugars, sweeteners.

Kalahari Continental - \$40

Seasonal sliced fruit, field melons, fresh berries, whole bananas, individual plain, fruit, greek yogurt, breakfast cereals, home-style granola, fat free milk, 2% milk, almond milk

Steel cut oats, chopped pecans, dried fruits, brown sugar, maple syrup

Pastry Chef's breakfast pastries, petite muffins, fruit preserves, honey

Everything is BIGGER in Texas Continental - \$50

Seasonal sliced fruit, field melons, fresh berries, whole fruit in season, bananas, individual plain, fruit, greek yogurts, breakfast cereals, home-style granola, fat free milk, 2% milk, almond milk

Freshly prepared scrambled eggs, shredded cheddar cheese, fire-roasted tomato salsa

Breakfast potatoes

Applewood smoked bacon

Multigrain, white, wheat, sliced toaster bread, pastry chef's breakfast pastries, petite muffins, creamery butter, fruit preserves, honey, Nutella

HOT BREAKFAST BUFFETS

All prices are per guest unless indicated.

A charge of \$8 per person will be applied for groups less than 25.

All continental breakfasts include fresh orange juice, cranberry juice, Starbucks coffee, Starbucks decaffeinated coffee, selection of hot teas, dairy & non-dairy creamers, sugars, sweeteners.

Southern Breakfast Table - \$54

Seasonal fruit, field melons, fresh berries, individual plain, fruit, greek yogurts

Freshly prepared scrambled eggs

Skillet breakfast potatoes, onions, herbs

Southern style grits, aged cheddar, chorizo sausage, applewood bacon

Warm buttermilk biscuits, sawmill gravy

Blueberry scones, apple cinnamon scones, & white chocolate raspberry scones

Creamery butter, fruit preserves, clotted cream

Mindful Morning - \$44

Sliced fruit and berries, chia seed pudding
Individual Greek yogurts

Vegan morning glory quinoa, steel cut oatmeal
Almond, coconut, carrot, raisins, pineapple, vanilla, local
pecans, walnuts

Egg white frittata, wilted spinach,
central Texas mushroom, mozzarella, fresh herb

Sweet potato, kale, Fresno chile, onions, crispy quinoa,
breakfast hash

Gluten free breakfast breads, petite fruit,
fruit preserves, honey

Kalahari Crafted Seasonal Brunch - \$72

Seasonal cut fruit, season whole fruit

Overnight vegan oats, coconut, almond,
country syrup, vanilla

Seasonal field greens, pickled marinated vegetables, nuts,
cheddar cheese, ranch and balsamic dressing,
italian vinaigrette olive oil, red wine vinegar

Blueberry scones, apple cinnamon scones, white chocolate
raspberry scones, creamy butter, fruit preserves,
clotted cream

Cage free scrambled eggs

Skillet potato hash, onions, bell pepper, fresh herbs

Smoked bacon

Country style pork sausage

Pesto pasta salad, artichoke, red onion, bell pepper, carrot

Grilled bbq spiced chicken breast

Hand carved slow roasted beef, au jus, creamy
horseradish, house made steak sauce

Sustainably sourced Gulf catch

Southern style cheddar grits

Haricot vert, slivered almonds, tobacco onion

Seasonal fruit cobbler

Banana pudding, vanilla custard, vanilla wafers,
whipped sweet cream

Decedent Texas triple chocolate cake, smooth chocolate
frosting

BREAKFAST & BRUNCH ENHANCEMENTS

Specialty items created to enhance your experience.

All prices are per person unless otherwise indicated

‡ Requires uniformed chef attendant. \$150 hour

* Minimum of 25 guests

** Minimum 24 pieces

Avocado Toast Station - \$15

*Grilled Sourdough, Toasted Multi-Grain, Crisp Lavosh
Smashed Avocado, Chopped Egg, Bacon, Radish, Jalapeno, Marinated
Tomato, Goat Cheese, Arugula, Olive Oil*

Free Range Egg & Omelet Station ‡* - \$19

*Smoked bacon, cured ham, sauteed central Texas mushrooms,
tomatoes, green onions, organic spinach, roasted sweet peppers,
pickled jalapeños, three cheese blend, pico de gallo, fire-roasted
tomato salsa*

Maximum of 250 guests. 1 chef attendant per 75 guests

Scrambled Eggs, Cheddar Cheese, Pico De Gallo, Hot Sauce Selection - \$10

Chilled Hard Boiled Eggs - \$38/DZ

Sea salt, black pepper, chives, hot sauce selection

Frittatas - \$44/DZ**

Cheddar, marinated tomato, green onion, smoked bacon, whole egg

Organic spinach, local feta, broccoli, basil pesto, sweet peppers

Steel Cut Oatmeal- \$7

Brown sugar, toasted pecans, raisins

Gristmill- \$9

Strewn with butter & maple syrup

Breakfast Proteins - \$8 Each Per Person

Crisp applewood smoked bacon

Chicken sausage links

Canadian bacon

Breakfast Griddle Classics

Texas Toast...French Style* - \$12

Cinnamon-sugar, warm maple syrup, toasted pecans

Pancakes, Flapjacks, Griddle Cakes* - \$11

Choose one - buttermilk, blueberry, chocolate chip or multi-grain
Creamery butter, local honey, warm maple syrup

Sweetened Belgian Style Waffles* - \$13

Whipped cream, warm maple syrup, macerated berries, creamery butter

Embellished Belgian Style Waffle Station ‡* - \$21

Caramel sauce, shaved chocolate, maple-bourbon bananas, toasted coconut, Nutella, chocolate fudge sauce, mini marshmallows, whipped cream, toasted peanuts, macerated strawberries, orange marmalade, crush toffee, toasted pecans, warm maple syrup, agave syrup, creamery butter

Breakfast Tacos, Biscuits, Sandwiches

Each taco, biscuit, or sandwich type available by the dozen.

Minimum order of half dozen

Mi Madre's Breakfast Tacos** - \$10/Each

Applewood smoked bacon, three cheese blend, spiced onion & roasted peppers, egg

Three cheese blend, scallions, potato, egg

Chorizo, seasoned potato, pico de gallo, three cheese blend, egg

Creamy jalapeno salsa, salsa roja, salsa verde, local hot sauce, Tapatio, Cholula

Buttermilk Biscuits** - \$11/Each

Andouille sausage, sweet peppers, havarti cheese, over hard egg

Country ham, egg, swiss cheese, honey grain mustard spread

Bacon, cheddar, tomato jam, over hard egg

Breakfast Sandwiches** - \$12/Each

Egg, cheddar cheese, breakfast sausage patty, honey-hot sauce, english muffin

Egg, three cheese blend, smoked bacon, chives, butter croissant

Egg white, kale, salsa verde, refried beans, mozzarella, cotija cheese, english muffin



BREAKS

MORNING & AFTERNOON
A LA CARTE SELECTIONS



BREAKS

Specialty items created to enhance your experience.

All prices are per person unless otherwise indicated

* Minimum of 25 guests

** Minimum 24 pieces

FRESH FROM THE BAKE SHOP** - EACH ITEM \$74/DZ

Flaky butter croissants, fruit preserves

Pecan sticky buns, salted caramel

Warm cinnamon rolls, cream cheese sauce

Kolaches - meat, fruit filled (minimum of 6/DZ)

Assorted large muffins

Fresh bagels, plain & flavored cream cheese, cream butter, fruit preserves

Coffee cakes, sweet breakfast breads

Blueberry, apple, white chocolate raspberry scones, fruit preserves, clotted cream

FRUITS & YOGURTS** - \$62/DZ

Seasonal whole hand fruit

Pineapple spears, brown sugar-vanilla crème

Strawberry skewer, rhubarb-maple dip

Thick cut watermelon wedge, vanilla-raspberry yogurt

Double chocolate dipped strawberries

Harvest Peaches with maple almond crumble

Seasonal fruit, field melons, fresh berry display** 6/Guest

Individual Greek yogurts

SAVORY SNACKS

Multigrain, granola bars - \$52/DZ

Individual trail mix, salted peanuts, kettle potato chips, pretzels, popcorn - \$52/DZ

Energy, protein bars - \$52/DZ

LISTEN TO YOUR SWEET TOOTH - \$74/DZ

White chocolate blondies

Chocolate fudge brownies

Assorted jumbo cookies

Warm cinnamon-sugar churros, dulce de leche dip

Frozen ice cream novelties, sandwiches, treats

Sugar dusted lemon bars

Coconut macaroons

Assorted French macarons \$80/DZ

FOR THE SAVORY SIDE...

Warm Salted Pretzel Bites** - \$9/Guest

Cinco Ninos queso, honey mustard dip

Pita Chips & Bread Sticks** - \$11/Guest

Garlic feta creamy dip, roasted red pepper hummus, pesto yogurt

Chips & Salsa** - \$10/Guest

Warm crispy tortilla chips, fire-roasted salsa, salsa verde

**Add house guacamole \$8/Guest, **Add Cinco Ninos queso \$5/Guest



LIQUID FUEL & NOURISHMENT



LIQUID FUEL & NOURISHMENT

COFFEE & HOT TEA - \$120/GALLON

We proudly serve Starbucks fresh brewed coffee, decaffeinated coffee
Selection of teas
Coffee cream, 2% milk, soy milk, sugar, sweetener, honey, lemon

ICED TEA, LEMONADE, FRUIT & VEGETABLES - \$82/GALLON

Home-style lemonade, seasonally inspired lemonade, seasonally inspired infused water, Texas sweet tea, unsweetened tea, fresh orange, cranberry, apple, grapefruit, V-8, tomato juices

INDIVIDUAL JUICE, COLD COFFEE, ENERGY, SPECIALTY DRINKS - \$8/EACH

Assorted bottled fruit juices
Starbucks iced coffee, assorted teas
Local Kombuchas (Minimum 5/DZ)
Regular, sugar-free Red Bull
Clean Cause local energy drink, zero calorie & assorted sparkling Yerba Mate
Local fresh pressed, squeezed juices (Minimum 5/DZ)
Gatorade sports drinks

STILL & SPARKLING H2O-WATER-AQUA (MAXIMUM 3 SELECTIONS)

Kalahari spring water \$6/EA
Topo Chico sparkling water \$8/EA
Vitamin Water \$8/EA
Coconut Water \$9/EA
Assorted flavored local sparkling waters \$7/EA
Aqua Panna \$10/EA

SODAS, PEPSI, TEXAN, IMPORTED

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, Mug Root Beer \$6/EA
Dr. Pepper, Diet Dr. Pepper \$6/EA
Local Artisan sodas \$8/EA
(Minimum of 2 DZ)
Mexican Pepsi, Mirinda, Manzanita Sol, Jarritos \$8/EA
(Minimum of 2 DZ Each Brand)

BEVERAGE BUNDLE

Minimum 25 guests
Coffee & hot tea
We proudly serve Starbucks fresh brewed coffee, decaffeinated coffee
Selection of Teavana teas
Coffee cream, 2% milk, soy milk, sugar, sweetener, honey, lemon
Assorted Pepsi products
Individual bottled spring water

All day (6 hour maximum) \$40 per guest
Half day (3 hour maximum) \$35 per guest
Quarter day (2 hour maximum) \$30 per guest



SPECIALTY BREAKS



SPECIALTY BREAKS

Per guest pricing. Minimum 25 guests. Breaks are crafted for 30 minute maximum.

CHISHOLM TRAIL...MIX - \$17

Southern home-style granola, dark chocolate pieces, raisins, pretzel pieces, M&Ms, banana chips, dried fruit, pepitas, salted peanuts, pecans, yogurt covered pretzels, sun dried cranberries, smoked almonds, sunflower seeds

PORCH SIPPIN' -N- SNACKIN' - \$20

Home-style lemonade, seasonally inspired lemonade, Texas sweet tea, unsweetened tea, chocolate nut clusters, spicy peanuts, candied pecans, beef jerky

NATURE'S FINEST FLAVORS - \$19

Seasonal fruit, field melons, fresh berries
Farmer's market crudite, roasted red pepper hummus, chimichurri sour cream
Vegetable root chips
Cucumber mint infused water, strawberry - basil infused water

HIGH ENERGY - \$24

Energy, protein bars
Dark chocolate & nut bark
Whole seasonal fruit
High energy ball bites
Smoked, marcona almonds
Lemon-ginger infused water

AFTER SCHOOL SPECIAL SNACKS - \$24

Chicken taquitos, buffalo ranch, avocado-cilantro dip
Apple wedges, peanut butter, Nutella
Cheddar & provolone grilled cheese, pizza sauce dip
Pimento cheese, saltines

SPA-TACULAR - \$20

Seasonal fruit salad
Artisan crackers, lavosh, rustic avocado spread, deviled egg dip
Spicy edamame, crispy chick peas
Caprese salad skewers
Pomegranate, grapefruit infused water

PRETZELS & POPCORN - \$20

Warm salted pretzel bites, Cinco Niños queso, Honey mustard dip
Coated, salted mini pretzels
Freshly popped popcorn
Old Bay seasoning, buffalo wing powder, artisan sea salt

LUNCH

BUFFETS & PLATED



LUNCH BUFFETS

Minimum of 25 guests. Fee of \$10 per person if choosing alternate buffet of the day. Iced tea available for \$5 per guest. Lunch buffets are crafted for a 90 minute maximum service time. All prices are per guest unless indicated. A charge of \$8 per person will be applied for groups less than 25.

SAPORE DI MONDO SORTINO (MONDAY BUFFET) - \$62

Italian Wedding Soup

Vegetables, tomato, fresh herbs

Italian Chopped Salad

Marinated tomatoes, olives, pepperoncini, red onion, cured salami, parmesan cheese, red wine vinaigrette

Cucumber Salad

Marinated Tomato, Cucumber, Red Onion, Crushed Garlic, Italian Vinaigrette

Skillet Chicken Cacciatore

Cherry tomato, olive, mushroom, thyme

Roasted Mushroom & Three Cheese Tortellini

Wilted kale, artichoke, nut-free basil pesto, red pepper

Rigatoni Rigate Sortino's Hearty Bolognese

Beef, veal, pork, marinara, pecorino romano

Vegetables Alla Romana Lemon

Herb & garlic, artichokes, carrots, peppers, fennel, potato, zucchini

Tiramisu, Biscotti, Panna Cotta with Seasonal Fruit

BEYOND BORDERS (TUESDAY BUFFET) - \$62

Tortilla Soup

Tortilla strips, thin shaved jalapeños, scallions

Mixed Greens

Mixed Greens, Tortilla chips, salsa fresca, lime-sour cream Corn, fresno chili, cilantro, orange-lime vinaigrette

Morita Chili-Lime Chicken Fajitas

Seasoned peppers, roasted onions

Achiote Marinated Carne Asada Skirt Steak

Seasoned peppers, roasted onions

Vegan Black Bean & Tofu fajitas

Seasoned peppers, roasted onions

Fresh Flour & Corn Tortillas

Cabbage slaw, pico de gallo, chunky guacamole, chipotle lime crema, fire-roasted tomato salsa, salsa verde, tortilla strips, jack cheese, jalapeños, white onion, cilantro, cotija cheese

Four Cheese & Black Bean Enchiladas

Corn, roja enchilada sauce, pico de gallo, oaxaca, crema, cilantro

Refried Beans

Spanish Rice

Vanilla Flan, Tres Leches Cake, Cinnamon Churros

SOUTHERN BELLE LUNCH (WEDNESDAY BUFFET) - \$62

Chicken & Rice Gumbo

Chicken, Jasmine rice, andouille sausage, okra

7-Layer Salad

*Chopped iceberg, shredded cabbage, field peas, tomatoes, chopped bacon, shredded cheddar cheese, diced red onions
Peppercorn ranch dressing*

Homestyle Biscuits

Apple Butter & Honey

Blackened Local Gulf Catch With Corn Relish

Avocado Remoulade

Chicken Fried Chicken

White Cream Pepper Gravy with Pickled Red Onions

Hoppin John

Stewed Seasoned Black Eyed Peas & Carolina Rice

Southern Style Green Beans

Smoked Bacon, Caramelized Onions

Grilled Eggplant Creole In A Spiced Tomato Sauce

Roasted Garlic & Herbs

Georgia Pecan Pie Bites, Banana Pudding

OLD STONE MILL BYO BOWL BAR (THURSDAY BUFFET) - \$62

Curried Heirloom Carrot & Apple Soup

Mixed Garden Greens

Chopped romaine lettuce, marinated tomato, feta cheese, pepitas, chick peas, artichokes, green goddess dressing, carrot-ginger vinaigrette, corn-basil vinaigrette,

Brown Rice, Quinoa, Farro

Roasted sweet potatoes, lacinato kale, roasted mushrooms, pickled carrot, jalapeño, cucumber, edamame, mango, shaved radish, peppers, green onion, sliced almonds, sesame seeds, pepitas, miso-yuzu vinaigrette, lemon vinaigrette, scallion-herb yogurt dressing, national & local hot sauces

Grilled Chicken Breast

Pan Seared Salmon

Sea Salt & Crushed Pepper Flat Iron Steak

Dark & White Chocolate-Nut Barks, Olive Oil Cake, Seasonal Fruit Salad

KALAHARI COOKOUT (FRIDAY BUFFET) - \$62

Ice Box Salad

Chopped lettuce, cucumber, cherry tomatoes, red onions, peas, shredded cheese, croutons with herb yogurt dressing

Creamy Kale-slaw

Shredded cabbage, baby kale, carrot, creamy cider dressing

BYO Grill Sandwich

BBQ rubbed chicken breast, CAB Beef Burger, Chipotle black bean burger, brioche bun

Toppings: *Leaf Lettuce, Sliced Tomato, Sliced White Onion,*

Pickled Red Onion, Pickle Chips, Sliced Jalapeno,

Crispy Bacon, Cheddar, Pepper Jack & Provolone

Sauces: Mayonnaise, Ketchup, Yellow Mustard,

Smoky BBQ, Buttermilk Ranch

Crispy Potato Wedges

Grilled Squash Medely

House Kettle Chips

Seasonal Fruit Cobbler

Freshly Baked Chocolate Chips Cookies

IT'S A WRAP (SATURDAY BUFFET) - \$62

Seasonally Inspired Daily Kettle Creation Soup

Chef's Choice

Seasonally Inspired Salad

Chopped romaine hearts, feta cheese, with roasted sweet peppers, marinated tomatoes, shaved red onions,

English cucumber, & chickpeas.

Served with green goddess dressing.

Homestyle Potato Salad

Stone mustard, parmesan, green onion

Chicken Salad Wrap

Pulled chicken salad, butter lettuce, and sliced tomatoes

Smoked Turkey & Swiss Wrap

Thinly sliced applewood smoked turkey, baby Swiss, butter lettuce, marinated tomatoes, garlic mayonnaise

Beef & Cheddar Wrap

Shaved roast beef, aged white cheddar, arugula, horseradish mayonnaise

Housemade Crisp Potato Chips

Freshly Baked Assorted Cookies

Seasonal Shortcake

AMERICAN NOSTALGIA NOURISHMENT (SUNDAY BUFFET) - \$58

Smooth & Creamy Tomato Soup

Herb Croutons

Crisp Iceberg Lettuce

Organic Spinach, Blue Cheese Crumbles, Marinated Tomatoes, Smoked Bacon, Shredded Carrots, Mushrooms, Red Onions, Buttermilk Ranch, American French Dressing, Italian Vinaigrette

Roasted Red Potato Salad

Classic Meatloaf

Chipotle Ketchup Glaze

Creamy Four-Cheese Mac-N-Cheese

Southern Style Crispy Fried Chicken

Local Hot Sauces & Honey

Cast Iron Brown Sugar Baked Beans

Cream & Butter Simmered Corn Cobettes

Double Chocolate Soft Brownies

Banana Pudding



PLATED LUNCH

SOUPS

Add soup for an additional \$9 per person

Wild Mushroom Soup

Local wild mushrooms, thyme, parmesan crisp

Smoked Tomato Bisque

Crème fraiche, micro basil

French Onion

Gruyere crostini, sherry

Red Lentil

Chili yogurt, micro mint

SALADS

Choice of 1 Salad

Firecracker Watermelon

Cucumber, arugula, basil, mint, jalapeno, feta, balsamic reduction

Romaine & Creamy Garlic Parmesan Dressing

Marinated baby tomatoes, olive oil croutons

Roasted Baby Beet

Whipped burrata, walnut, mandarin, escarole, sherry mustard vinaigrette

Texas Poached Pear

Organic spinach, arugula, local goat cheese, pecans, pomegranate balsamic vinaigrette

ENTREÉS

Choice of 1 Entree

Split Entree Available for \$3 additional per person

Steak "Frites" \$70

Grilled top sirloin, chimichurri, crispy fingerling potatoes, roasted broccolini, romesco sauce

Roasted Chicken Breast \$60

Herbs de provence, soft herb polenta, tomato olive, fennel ragout

Blackened Red Fish \$62

red beans & rice, roasted squash, sauce meuinere, Texas pecans

Spaghetti Squash Primavera (Vegetarian/Gluten-Free) - \$59

Roasted spaghetti squash, asparagus, bell pepper, broccoli, zucchini, garlic cream sauce & preserved lemon

Sweet Potato Curry (Vegan/Gluten-Free) - \$59

Crispy garbanzo, sweet pea, lime, basmati rice, coconut curry sauce

Short Rib Bourguignon \$78

Sour cream & chive whipped potatoes, roasted baby carrot, roasted pearl onion, bacon lardons, mushroom demi

Herb Roasted Half-Chicken \$74

Leek & fingerling potato hash, creamed corn, roasted broccoli

Seared Branzini Filet \$72

Sweet corn & lima bean succotash, Yukon potato puree, lemon caper butter sauce

Ranch Raised, Hand Cut, Premium Butcher Block Steaks

house-blend seasoned, whipped potatoes, summer beans, heirloom carrots, creamed horseradish, kalahari house steak sauce

6oz/10oz Beef Tenderloin - \$98/\$120

8oz New York Steak Manhattan Cut — \$90

12oz New York Steak — \$94

12oz Rib Eye Steak — \$98

10oz Texas Wagyu New York Steak — \$129

DESSERTS

Choice of 1 Dessert

Alternating Desserts \$5 per person

Bourbon Pecan Tart

Chantilly cream, caramel sauce

Apple Tart

Caramel sauce, chantilly cream

Chocolate Mousse Dome

Smooth & creamy chocolate mousse, dark chocolate glaze, whipped cream with seasonal berries

Carrot Cake

Cream cheese frosting, spice cream & toasted pecan streusel

Pumpkin Cheesecake

Chantilly, orange caramel sauce

RECEPTION



RECEPTION CANAPES & HORS D'OEUVRES

Priced individually. \$100/hour for butler passed service.

SUSHI STATION

Served with Tamari Soy Sauce and Wasabi

Each Roll - 6 pieces | 2 Rolls Minimum Required

Spicy Tuna Roll - \$15 Per Roll

Fresh tuna, house spicy sauce, cucumber

Spicy Crab Roll - \$14 Per Roll

Krab, house spicy sauce, cucumber

California Roll - \$13 Per Roll

Krab, avocado, cucumber

CHILLED CANAPES

Minimum of two (2) dozen of each type chosen.

Ahi Tuna Tostada - \$10

Fried wonton, mango salsa, pickled onion, soy glaze

Antipasto Skewer - \$8

Marinated olive, artichoke, tomato, basil pesto

Whipped Brie - \$9

Spicy pecans, local honey, sourdough

Goat Cheese Truffles - \$9

Pepitas, lime, ancho chili

Farmer's Market Seasonal Bruschetta - \$8

Texas Pecan Cheeseball - \$9

Bacon, cracker

HOT HORS D'OEUVRES

Minimum of two (2) dozen of each type chosen.

Mini Beef Empanada - \$9

Salsa Verde

Potato Samosa with Cilantro Chutney - \$10

Tempura Shrimp - \$9

Sweet Chili Sauce

Spanakopita - \$9

Ancho Agave Glaze

Chicken Popper - \$9

Ancho Honey Glaze

Crispy Arancini with Fresh Mozzarella and Pesto Aioli - \$9

Buffalo Chicken Spring Roll - \$9

Blue Cheese, Scallions

Beef Satay - \$9

Red Pepper Chimichurri

Vegetable Spring Roll - \$8

Soy Yuzu Glaze

Chicken & Waffles - \$10

Bourbon Maple Syrup



RECEPTION PRESENTATIONS & DISPLAY

Pricing is per guest unless otherwise indicated.
Please note there may be some seasonal substitutions.
Reception based on a maximum of 90 minutes.
Minimum of 3 stations per event.
Minimum of 50 guests per station or display.

NATURAL, MARINATED, ROASTED, MARKET VEGETABLES - \$20

Heirloom carrots, broccoli, central Texas mushroom, cauliflower, sweet peppers, eggplant, cucumber, tomatoes, radish, beans, grilled squash baba ghanoush, cilantro-jalapeño buttermilk, roasted beet & ricotta dip

SORTINO'S STYLE ANTIPASTI - \$22

Pesto marinated ciliegine mozzarella, lemon & herb grilled vegetables, peppers, zucchini, eggplant, marinated artichokes, roasted mushrooms, blistered tomatoes, marinated olives, focaccia

MADE IN THE USA...CHEESE, FORMAGGIO, QUESO, FROMAGE - \$20

Collection of five artisan style cheeses, grapes, nuts, fruit preserves, breads, crackers, crisps

GARDEN STICKS & DIPS - \$12

Carrot, celery, cucumber, peppers, zucchini, classic ranch, hummus

RANCH TO MARKET HARVEST STATION - \$22

Late seasonal harvest blend, romaine, kale-radicchio arugula, sweet & spicy pecans, fire roasted-chicken, crumbled blue cheese, dried cranberries, carrots, preserved tomatoes, radish, marinated feta, bacon, kidney beans, garlic herb croutons, tortilla strips, hard-boiled egg, maple-balsamic vinaigrette, Texas grapefruit-agave vinaigrette

SWEET & SAVORY FRENCH STYLE BAKED BRIE CHEESE - \$250

Blackberry, peaches, thyme, brown sugar, pecan, baked brie, crispy mushrooms, garlic & herb, pine nut, baked brie, fig jam, jalapeño jelly, rosemary-marcona almonds, grapes, seeds & fruit crackers, sourdough, crostini
*serves 20-25

ST. JAMES SMOKEHOUSE SMOKED SALMON - \$335

Whipped cream cheese, grainy mustard, lemon-chive spread, pickled red onion, non-pareil capers, crispy chickpeas, pepitas, hard-boiled egg, quick pickled cucumber & dill, everything seasoned crushed avocado, sourdough, grilled baguette, lettuce leaves, artisan crackers
*serves 30-40

SET 'EM UP AND SLIDE 'EM BACK - \$30

Smoked & Pulled Pork

Texas style bbq sauce, pepperjack cheese, jalapenos

American Cheeseburger

Pickle, griddled onion, special sauce

Chipotle Black Bean

Mushroom, provolone, roasted red pepper, pickled onion

Crispy House-Made Potato Chips

*3 sliders



THE NELSON FAMILY PIZZA THAT STARTED IT ALL!

Pizza Cut Reception Style

Cheese or Margherita - \$33

Pepperoni - \$35

Sausage - \$35,

BBQ Chicken - \$35

Quad - \$38

*Each 20"

CAPTAIN'S SEAFOOD & ICED RAW BAR

Design Your Own Seafood Experience

Poached & Iced Jumbo Gulf Shrimp - \$68/DZ

Gulf Of Mexico & East Coast Oysters On the 1/2 Shell - \$60/DZ

Atlantic Lobster Chilled & Split 1/2 - MP/DZ

Garlic & Chardonnay Steamed PEI Black Mussels* - \$28/LB

Melted Butter, Grilled Baguette

Minimum 5/LB

Herb & Pilsner Steamed Little Neck Clams* - \$31/LB

Sourdough, Garlic Butter

Minimum 5/LB

Classic Cocktail Sauce, Cajun Remoulade, Chefs Secret

Favorite Spicy Seafood Sauce, Old Bay-Mustard



STATION ENHANCEMENTS

*Chef attendants are \$150 per chef per hour. Maximum of two (2) hours. Attendants are \$100 an hour. Minimum of fifty (50) guests for each station. All pricing is per guest unless otherwise indicated.

All Prices Are Per Person Unless Otherwise Indicated

‡ Requires Uniformed Chef Attendant. \$150 Hour

(Max 2 Hours)

† Requires Attendant. \$100 Hour

(Max 2 Hours)

*Minimum of 25 Guests

**Minimum 24 Pieces

FRITO PIE BAR* - \$18

Style your bag of crunchy corn chips.

Texas red chili, vegan lentil chili, cheddar cheese, sour cream, cinco niño's queso, jalapeños, green onions, black beans, red onions, pico de gallo

STREET TACOS†* - \$28

- Chicken tinga, chipotle-tomato, cabbage slaw
- Spiced gulf shrimp, lime-cumin cream, cilantro, slaw
- Carnitas, pulled pork, onion, jalapeño, slaw

Pickled red onion, cotija cheese, lime wedges, hot sauce, pico de gallo, pickled jalapeños, salsa verde, salsa mexicana, fresh flour & corn tortillas

Warm ceylon and cinnamon sugar churros - \$5

Minimum two (2) chef attendants required

VEGAN TACO SUPPLEMENT†* - \$12

Poblano & mushrooms, roasted sweet peppers, spiced potatoes, black beans, caramelized onion, adobo grilled tofu, avocado-lime crema

TEXAS CHARCUTERIE - \$38

Pecan cheese log, Brazos Valley cheddar, sliced summer sausage, saltine crackers, crostini, wedge pickles, cocktail onion, pickled red onion, cinnamon sugar pecans, salted peanuts, brisket burnt ends, tangy BBQ sauce, sweet mustard glaze, jalapeno cheddar sausage, smoked link sausage

THE STARS AT NIGHT... - \$26

Spiced fried chicken & waffles...& biscuits...& cornbread...

local honey, buttermilk maple gravy, sawmill gravy

BAKED POTATO BAR† - \$28

sweet cream butter, shredded cheddar cheese, blue cheese crumble, sour cream, cotija, Parmesan cheese, pork carnitas, smoked bacon, carniceria chorizo, roasted chicken, green onions, jalapeños, sweet corn, caramelized onions, mushrooms

Banana puddin'-n-Nilla Wafers and Dr. Pepper

Chocolate Cake - \$5

BUILD YOUR OWN PASTA BAR‡ - \$36

Cavatappi, penne, farfalle, marinara, alfredo, pesto, tomato, mushroom, spinach, onion, bell pepper, garlic, bacon, chicken breast, chorizo, brisket

Upgrade to pasta built in cheese wheel for \$8 per person

NACHO BAR* - \$32

Cinco ninos queso, guacamole, pico de gallo, mango salsa, tomato, onion, olives, pickled jalapenos, cilantro, black beans, diced chicken, carnitas, brisket, cilantro lime crème, lime wedges

MAC'S BAR - \$38

Large elbow macaroni, Mac's cheese sauce, grilled all-beef hotdog, chives, mushrooms, caramelized onion, sauteed spinach, pulled chicken, carnitas, jalapeno, toasted panko, shredded parmesan, shredded cheese blend, ranch, sriracha, bbq sauce

FROM THE BUTCHER BLOCK

*Chef attendants are \$150 per chef per hour. Maximum of two (2) hours. Attendants are \$100 an hour. Minimum of fifty (50) guests for each station.

† Requires Attendant. \$100 Hour

BEEF

We proudly serve naturally raised, locally sourced Texas beef.
House steak sauce, chimichurri, artisan bread rolls, creamed horseradish, grain mustard aioli, sea salt & herb roasted potatoes.

Ribeye* - \$700

Serves 40

Tenderloin* - \$520

Serves 20

Ribs* - M/P

Big-n-smoky

Serves 12

House Smoked Brisket* - \$475

Serves 20

PORK

Pork Loin* - \$480

BBQ char siu, vegetable wok fried rice

Serves 40

Bone-In Glazed Country Ham* - \$770

Seasonal vegetable, black eyed peas, cornbread, bourbon-brown sugar glaze

Serves 50

POULTRY

Smoked Turkey* - \$440

Brined & roasted whole turkey

Seasonal roasted vegetable

Buttermilk mashed potato

Giblet gravy

Cranberry orange chutney,

Petite dinner rolls

Serves 30

FISH & SEAFOOD

Whole Gulf Fish* - \$475

Salt baked whole fish roasted, andouille spiced rice, flour tortillas, salsa verde, pico de gallo

Serves 25

Salmon* - \$370

Whole roasted sustainably sourced

Charred poblano-corn relish, lemon-dill crema, pancetta & cress potato salad

Serves 20

Vegetarian Carving Supplement - \$120

Impossible Meatloaf, spiced tomato glaze, vegan mushroom gravy

Serves 25

PASTRY STATIONS

*Chef attendants are \$100 per chef per hour. Maximum of two (2) hours. Minimum of fifty (50) guests for each station.

FLAMBE YOUR CREME BRULÉE+* - \$18

Classic vanilla bean crème brulée, pecan praline, salted peanuts, macerated berries, chantilly, banana bread, chocolate curls, salted caramel, Oreo cookie crumbs, pretzels, M&M's, chocolate sauce, chocolate pearls

SORTINO'S GELATO BAR+* - \$17

Two classic & two contemporary house-made gelato cones, cups, waffle cups, mini cones

CHOCOLATE OVERLOAD+* - \$30

Warm milk and dark chocolate fondue, strawberries, rice krispie bites, marshmallows, chocolate chip banana bread, pineapple, Nilla Wafers, graham crackers, double chocolate cake, chocolate fudge brownies, chocolate ice cream, chocolate mousse, chocolate panna cotta

PETITE SWEETS - \$19

Executive Pastry Chef's inspirational signature classical & contemporary sweets

CHURR-IFIC BITES BAR & HORCHATA - \$22

Cinnamon sugar warm churros, cajeta, chocolate sauce, vanilla crème, Nutella, iced horchata, and dulce de leche



DINNER

BUFFET & PLATED



COMPLETE DINNER BUFFETS

All complete buffets include artisan bread, creamery butter, fresh brewed coffee and hot tea service. Crafted for a maximum of 90 minutes. Minimum of Fifty (50) guests. Iced tea available for \$5 per guest.

All pricing is per guest unless otherwise indicated. Suitable seasonal substitutions may occur based on market conditions. A charge of \$8 per person will be applied for groups less than 25.

Select One (1) Soup and One (1) Salad or Two (2) Salads, Sweet Endings is included.

Choose Two (2) Entrees	\$85/PP
Choose Three (3) Entrees	\$95/PP
Choose Four (4) Entrees	\$100/PP

SOUPS

Tomato Bisque

Smoked Cheddar, Croutons, Scallions

Cinco Niños Tortilla Soup

Crisp tortilla strips, pickled jalapeño, scallions

Vegan Chick Pea Soup

Lacinato kale, tomato, roasted vegetables

Roasted Butternut Squash Soup

Crispy quinoa, maple cream

Sweet Corn & Crab Soup

Bell peppers, caramelized onion

SALADS

Romaine & Creamy Garlic Parmesan Dressing

House croutons, lemon, shaved parmesan cheese

Grilled Sweet Corn Salad

Hot honey-lime dressing, cilantro, candied jalapeños

Compressed Watermelon & Local Feta Cheese

Jicama, mint, black walnut vinaigrette

Spring Chicken & Vegetable Salad

Seasonal beans, tomato, radish, spinach, charred scallion dressing

Mixed Seasonal Greens

Vegetable ribbons, apple-dijon vinaigrette

Spinach & Apple

Whipped local goat cheese, toasted pecans, honey mustard vinaigrette

Iceberg Wedge Salad

Double smoked house bacon lardons, marinated tomatoes, local blue cheese, pickled red onion, chipotle ranch dressing

Chuck Wagon Style Potato Salad

Green onion, crisp bacon, cheddar

ENTRÉES

Chicken Scarpariello

Italian sausage, peppadew peppers, baby potato, skillet pan sauce

Marinated Grilled Skirt Steak

Salsa verde, spanish rice, roasted squash

Simply Grilled Chicken Breast

Thyme pan jus, bacon & shallot green bean, potato

Braised Short Ribs

Roasted Garlic Whipped Redskin Potatoes, Balsamic Mushrooms and Pearl Onions, Ragout of Seasonal Vegetables

Grilled Pork Loin Steaks

Marinated peppers, wild rice pilaf

Smoked Turkey Breast

Cider-bourbon gravy, olive oil-garlic roasted broccoli, creamy buttermilk mashed potatoes

Soy & Garlic Glazed Pork Loin

Ginger roasted carrots, charred scallions, sweet potato

Rigatoni Rigate

Spiced Italian sausage, olive oil, white wine-cream, pickled mustard seeds, basil, red pepper flake

Chef's Daily Roasted Fish Preparation

Seasonal squash, horseradish sour cream, charred lemon

Brined Roasted Chicken

Snap peas, garlic-parmesan roasted potatoes

Grilled Local Catch

Shaved fennel, brussels sprouts, lemon-dill steamed potato

Three Cheese Ravioli

Nut-free basil pesto, organic spinach, blistered tomato garden basil

SWEET ENDINGS

Executive Pastry Chef's Selection of Five Contemporary & Classic Favorites

Chocolate, custard, fruit, citrus, nuts

PLATED DINNER

SOUPS

Add soup for an additional \$9 per person

Wild Mushroom Soup

Local wild mushrooms, thyme, parmesan crisp

Smoked Tomato Bisque

Crème fraiche, micro basil

French Onion

Gruyere crostini, sherry

Red Lentil

Chili yogurt, micro mint

SALADS

Choice of 1 Salad

Firecracker Watermelon

Cucumber, arugula, basil, mint, jalapeno, feta, balsamic reduction

Romaine & Creamy Garlic Parmesan Dressing

Marinated baby tomatoes, olive oil croutons

Roasted Baby Beet

Whipped burrata, walnut, mandarin, escarole, sherry mustard vinaigrette

Texas Poached Pear

Organic spinach, arugula, local goat cheese, pecans, pomegranate, balsamic vinaigrette

ENTREÉS

Choice of 1 Entree

Split Entree Available for \$3 additional per person

Short Rib Bourguignon \$80

Sour cream & chive whipped potatoes, roasted baby carrot, roasted pearl onion, bacon lardons, mushroom demi

Herb Roasted Half-Chicken \$76

Leek & fingerling potato hash, creamed corn, roasted broccoli

Seared Branzini Filet \$78

Sweet corn & lima bean succotash, Yukon potato puree, lemon caper butter sauce

Ranch Raised, Hand Cut, Premium Butcher Block Steaks

house-blend seasoned, whipped potatoes, summer beans, heirloom carrots, creamed horseradish, kalahari house steak sauce

6oz/10oz Beef Tenderloin - \$100/\$122

8oz New York Steak Manhattan Cut — \$92

12oz New York Steak — \$96

12oz Rib Eye Steak — \$100

10oz Texas Wagyu New York Steak — \$131

DESSERTS

Choice of 1 Dessert

Alternating Desserts \$5 per person

Bourbon Pecan Tart

Chantilly cream, caramel sauce

Apple Tart

Caramel sauce, chantilly cream

Chocolate Mousse Dome

Smooth & creamy chocolate mousse, dark chocolate glaze, whipped cream with seasonal berries

Carrot Cake

Cream cheese frosting, spice cream & toasted pecan streusel

Pumpkin Cheesecake

Chantilly, orange caramel sauce

BEVERAGE



BEVERAGE

UNLIMITED HOST - SPONSORED BAR
200 FEE PER BARTENDER - (1) BARTENDER REQUIRED FOR EVERY 75 GUESTS
PRICE PER GUEST

1 HOUR

Beer, Wine and Soda - \$22
Tier 1 - \$28
Tier 2 - \$35
Tier 3 - \$41

2 HOURS

Beer, Wine and Soda - \$32
Tier 1 - \$48
Tier 2 - \$55
Tier 3 - \$61

(After 2 hours, each additional 30 minutes - 10 per guest)

(After 2 hours, each additional 1 hour - 75 per private bartender)

HAND CRAFTED SPECIALTY COCKTAILS - \$16

Ask your catering manager about personal cocktails made for your event

CONSUMPTION OR CHARGE BAR

Consumption and charge bars have a minimum revenue requirement of 400.

(1) Bartender required for every 75 guests, \$200 fee per bartender.

Domestic Beer - \$9

Craft and Imported Beer - \$10

House Wine

Tier 1 - \$13 each

Tier 2 - \$14 each

Tier 3 - \$16 each

Cocktails

Tier 1 - \$13 each

Tier 2 - \$14 each

Tier 3 - \$15 each

For Rocks Add - \$3

Soft Drinks - \$6

Non-Alcoholic Beer - \$8

Bottled Water - \$6

Juice - \$6

HALF BARREL OF BEER

Domestic \$550

Miller Lite

Michelob Ultra

Blue Moon

TIER 1 | RESORT

Liquor

New Amsterdam Vodka

Castillo Rum

Gordon's Gin

Sauza Gold Tequila

Evan Williams Bourbon

Wine

Canyon Road Wines, *California*

Cabernet Sauvignon

Chardonnay

Pinot Noir

Risata Moscato D'asti, *Italy*

TIER 2 | PREMIUM

Liquor

Smirnoff Vodka

Bacardi Rum

Bombay Sapphire Gin

Cuervo 1800 Blanco Tequila

Jim Beam Bourbon

Captain Morgan Spiced Rum

Malibu Coconut Rum

Dewar's White Label Scotch

Wine

Risata Moscato D'asti *Italy*

Mer Soleil Silver

Chardonnay, California

Whispering Angel *Rose, France*

Kim Crawford

Sauvignon Blanc, New Zealand

Maso Canali *Pinot Grigio, Italy*

Sea Sun *Pinot Noir, California*

Bonanza

Cabernet Sauvignon, California

TIER 3 | TOP SHELF

Liquor

Tito's Handmade Vodka

Captain Morgan Spiced Rum

Selva Rey Coconut Rum

Selva Rey White Rum

Hendrick's Gin

Cointreau Liqueur

Patron Silver Tequila

Jack Daniel's

Tennessee Whiskey

Crown Royal Canadian Whiskey

Johnnie Walker

Black Label 12 yr. Scotch

Wine

Whispering Angel *Rose, France*

Risata Moscato D'asti *Italy*

Sonoma Cutrer

Chardonnay, California

Emmolo

Sauvignon Blanc, California

Jermann *Pinot Grigio, Italy*

Meiomi *Pinot Noir, California*

Louis M. Martini

Cabernet Sauvignon, California

ALL BEVERAGE PACKAGES COME WITH TRIPLE SEC, PEACH SCHNAPPS, SOUR APPLE SCHNAPPS, AMARETTO, SWEET AND DRY VERMOUTH.

Juices: Fresh Orange Juice, Fresh Margarita Mix, Fresh Sour Mix, Pineapple and Cranberry Juices

Mixers: Pepsi, Diet Pepsi, Starry, Tonic Water, Soda Water, Angostura Bitters

Garnishes: Lemons, Limes, Oranges, Luxardo Cherries, Olives

ASK YOUR CATERING MANAGER FOR THE KALAHARI WINE BOOK

COCKTAIL STATIONS

(1) Bartender required for every 75 guests, \$200 fee per bartender. After 2 hours, each additional 1 hour - \$75 per private bartender.

Bloody Mary Bar, \$30 per guest per hour

Build Your Own Bloody Mary
New Amsterdam And Tito's Handmade Vodkas
Sauza Gold And Espolon Blanco Tequilas
ZingZang Bloody Mary Mix

Toppings

Fresh lemon & lime wedges, applewood smoked bacon, cocktail shrimp, beef sticks, sliced salami, grilled sausage, assorted cheese cubes, pepperoncinis, dill pickle spears, olives, baby tomatoes, cocktail onions, celery & jalapenos.

Worcestershire Sauce, Horseradish, Salt & Pepper, Assorted Hot Sauces

Mimosa Bar, \$30 per guest per hour

La Marca Prosecco, Italy - Strawberry, Mango, Raspberry, Peach Purees, Orange Juice

Martini Bar - \$25 per guest per hour

Gimlet, Chocolate Martini, Apple Martini, Cosmopolitan, Classic Vodka and Gin Martini

Bourbon Bar - \$35 per guest per hour

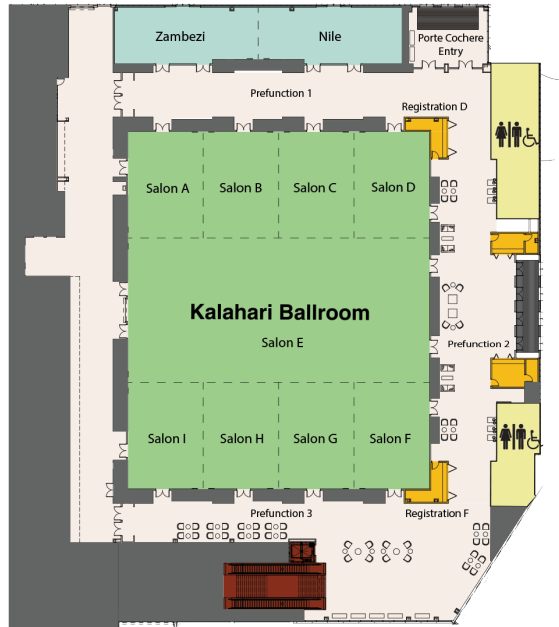
Neat or on the Rocks - Old Fashioned or Manhattan
Knob Creek, Buffalo Trace, Maker's Mark, Whistle Pig Rye, Bulleit

Champagne Bar - \$50 per guest per hour

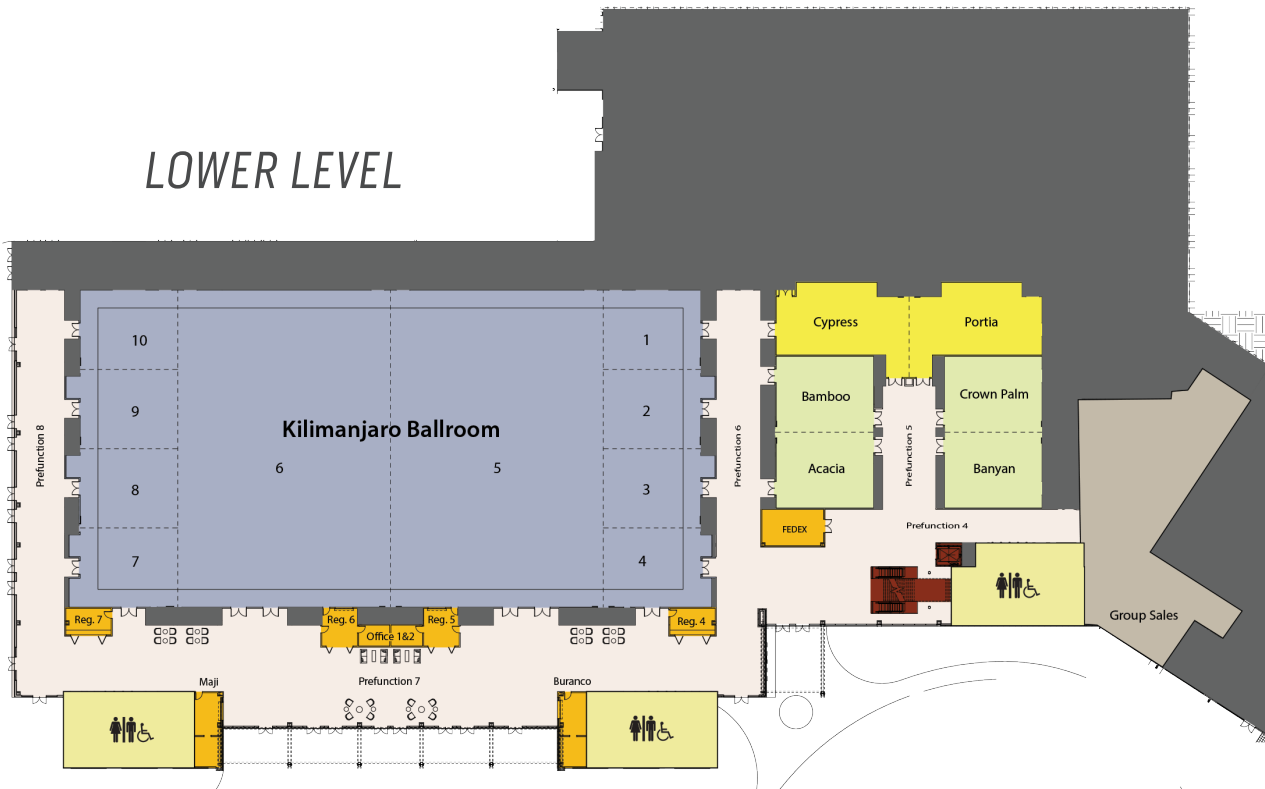
Veuve Cliquot Champagne, Kir Royale Liqueur, Gummy Bears, Cotton Candy, Rock Candy Skewers, Raspberries, Strawberries, Jelly Beans



LOBBY LEVEL



LOWER LEVEL





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