

Sambuca

909 Texas St 77002-3108 · +17132245299 · Updated: Jan 14, 2026

[View online menu](#)



SNACKS 6

WOOD-FIRED MEATBALLS \$16.50

Kobe beef, marinara, basil, oregano, Parmesan & grilled ciabatta bread

HEIRLOOM TOMATO BRUSCHETTA \$15.50

almond pesto, Pecorino Romano, fresh basil, Parmesan & crushed almonds with balsamic glaze on crostini

SHRIMP & CRAB DIP \$16.50

Poblano peppers in baked cheeses with tortilla chips

CALAMARI \$18.00

lightly fried with romesco sauce & grilled lemon

FRIED SHORT RIB RAVIOLI \$18.00

with freshly grated Pecorino Romano & marinara

MUSSELS* \$21.00

sautéed with fennel, garlic & shallots in a light white wine cream sauce

COMBOS 4

soup, salad & garlic toast \$13.00

cup of soup & house or Caesar salad

soup, salad & garlic toast \$14.50

bowl of soup & house or Caesar salad

lasagna, soup or salad & garlic toast \$16.50

house or Caesar salad

filetto di pomodoro, soup or salad & garlic toast \$16.50

house or Caesar salad

SOUPS 3

MINISTRONE

with kale, cannellini beans, Roma tomatoes, onion & zucchini

AVAILABLE OPTIONS

\$8.00

\$10.00

CREAMY CHICKEN & CORN

with onion, carrots, celery, diced potatoes, garlic, cumin & cilantro

AVAILABLE OPTIONS

\$9.00

\$11.00

SHRIMP & CRAB BISQUE

creamy broth with shrimp & crab meat

AVAILABLE OPTIONS

\$10.00

\$12.00

SALADS 5

HOUSE

tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

AVAILABLE OPTIONS

\$11.00

chicken: \$7.00

salmon: \$8.00

3 shrimp: \$8.00

CAESAR

romaine hearts with freshly grated Parmesan & house-made garlic croutons

AVAILABLE OPTIONS

\$10.00

chicken: \$7.00

salmon: \$8.00

3 shrimp: \$8.00

KALE

diced kale with Marcona almonds & toasted white sesame seeds in a coconut vinaigrette

AVAILABLE OPTIONS

\$11.00

chicken: \$7.00

salmon: \$8.00

3 shrimp: \$8.00

BOURSIN CAPRESE

Boursin cheese, Heirloom tomatoes, basil spread, olive oil, balsamic glaze & microgreens with crostini

AVAILABLE OPTIONS

\$15.40

chicken: \$7.00

salmon: \$8.00

3 shrimp: \$8.00

ARUGULA & FIG

baby arugula, port figs, thin-sliced pear, pecan halves & Parmigiano Reggiano in a citrus vinaigrette

AVAILABLE OPTIONS

\$12.00

chicken: \$7.00

salmon: \$8.00

3 shrimp: \$8.00

ENTRÉES 9

KOBE BEEF LASAGNA

with ricotta, mozzarella & marinara

\$20.00

VEAL SCALLOPINI

sliced Shiitake mushrooms, broccolini, garlic & shallots in a port wine bordelaise

\$30.00

CHICKEN MARSALA

sliced Shiitake mushrooms, roasted beets, onions & bell peppers with red skin mashed potatoes

\$22.00

ROASTED RED SNAPPER*

with shaved zucchini, Chimichurri sauce, lemon zest & microgreens

\$35.00

SALMON*	\$23.00
flame-grilled, with lemon & asparagus	
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HICKORY-SMOKED PRIME PORK CHOP	\$35.00
with charred tomato sauce & green beans	
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FILETTO DI POMODORO	AVAILABLE OPTIONS
spaghetti with fresh tomatoes, shallots, garlic & basil	
	\$20.00
	grilled or fried chicken:
	\$6.00
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MEAT & POTATOES	\$37.00
beef tenderloin & skillet potatoes with a honey-garlic demi-glace & freshly grated pecorino romano	
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SHRIMP SCAMPI*	\$33.00
with tricolor bell peppers, garlic, shallots & shaved fennel in a white wine cream sauce, garnished with freshly grated Pecorino Romano & microgreens	
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HOLD 'EM 3	
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BURGER	AVAILABLE OPTIONS
1/2lb burger with lettuce, tomato, onions, pickles & mayonnaise; served with fries	
	\$19.00
	cheese: \$1.00
	bacon: \$1.00
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GRILLED CHICKEN CLUB	\$19.00
with bacon, turkey, cheddar, Swiss, honey-dijonnaise, ciabatta roll; served with fries	
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TURKEY & BRIE	\$14.00
with pears, melted crème de brie on a croissant; served with fries	
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DESSERTS 3	
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TIRAMISU	\$11.00
ladyfingers with mascarpone cream, raspberry sauce, powdered sugar & fresh mint	
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DECADENT CHOCOLATE TOFFEE TORTE	\$8.00
with pieces of Heath® bar candy	
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BANANAS FOSTER PUDDING	\$11.00
bruléed bananas in a buttery brandy sauce, with whipped banana pudding	
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ENTREÉS 7	
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HAND-CUT STEAK FEATURE	
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HICKORY-SMOKED PRIME PORK CHOP	\$41.00
with charred tomato sauce & Prosciutto mac & cheese	
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ROASTED RED SNAPPER*	\$44.00
with shaved zucchini, Chimichurri sauce, lemon zest & microgreens	
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HOLLANDAISE DILL SALMON*	\$43.00
flame-grilled, with dill-spiked hollandaise, asparagus	
CHICKEN MARSALA	\$28.00
sliced Shiitake mushrooms, roasted beets, onions & bell peppers with red skin mashed potatoes	
VEAL SCALLOPINI	\$41.00
sliced Shiitake mushrooms, broccolini, garlic & shallots in a port wine bordelaise	
MEAT & POTATOES	\$42.00
beef tenderloin & skillet potatoes with a honey-garlic demi-glace & freshly grated Pecorino Romano	

PASTAS 6

KOBE BOLOGNESE TAGLIATELLE	\$35.00
ground Kobe beef sautéed with celery, carrots, Pecorino Romano & spicy pepper sauce, garnished with fresh parsley & microgreens	
CHEESE PRIMAVERA TORTELLONI	\$35.00
with sausage, tricolor bell peppers, carrots, zucchini, almond pesto, shaved Parmigiano Reggiano & almond pieces	
FILETTO DI POMODORO	AVAILABLE OPTIONS
spaghetti with fresh tomatoes, shallots, garlic & basil	\$26.00
	grilled or fried chicken:
	\$6.00
SHRIMP SCAMPI*	\$33.00
with tricolor bell peppers, garlic, shallots & shaved fennel in a white wine cream sauce, garnished with freshly grated Pecorino Romano & microgreens	
FETTUCCINE CARBONARA	\$27.00
with candied applewood-smoked bacon, broccolini, Pecorino Romano, tricolor bell peppers, topped With an egg yolk, fried basil leaf, microgreens & Parmesan chips	
KOBE BEEF LASAGNA	\$35.00
with ricotta, mozzarella & marinara	

SIDES 7

GREEN BEANS

ASPARAGUS

BROCCOLINI

RED SKIN MASHED POTATOES

BLACK TRUFFLE RISOTTO

PROSCIUTTO MAC & CHEESE

GARLIC BREAD

JP CHENET BLANC DE BLANCS BRUT

France; light & fresh; fruity bouquet of apricot and white peach with brioche hints

PAULA KORNEILL BRUT MÉTHODE CHAMPENOISE

California; lively and refreshing sparkling; aromas & flavors of lemon pith, fresh peaches, just-ripe apricots, toast, acacia & honeysuckle

LUCHI PINOT GRIGIO

Delle Venezie, Italy; delicate floral notes and complex fruit flavors; hints of lemon, green apple & honeysuckle

SAND POINT SAUVIGNON BLANC

Acampo, California; lively citrus, hints of apple & tropical fruit

PEJU SAUVIGNON BLANC

North Coast, California; aromas of citrus and tropical fruit, hints of dried pear, lime, guava & passion fruit

SAND POINT CHARDONNAY

Acampo, California; crisp apple & tropical fruit notes with hints of vanilla

NEILSON CHARDONNAY

Santa Barbara County, California; medium-bodied; notes of citrus blossom, Meyer lemon and lime zest, baked Granny Smith apple & pear tart

NOZZOLE "LE BRUNICHE" UNOAKED CHARDONNAY

Toscana, Italy; aromas of apple, apricot, nectarine & melon; rich, full and well-balanced on the palate, with a fresh and crisp finish

HONORO VERA ROSÉ

Jumilla, Spain; made with tempranillo & syrah; aromas of cherries, watermelon & fresh herbs

OLEMA ROSÉ

Provence, France; smooth and elegant with aromas of citrus oil, cantaloupe, candied watermelon, white peach, mango & blossom

SAND POINT PINOT NOIR

Acampo, California; well-rounded & fruity, gushes red and black cherries, cola and clove accents

LYRIC PINOT NOIR

Santa Barbara County, California; light-bodied; youthful, fresh, vibrant, fruity; hints of red raspberry, ripe red currant, pomegranate, Bing cherry, vanilla, cinnamon, clove & flower blossoms

VILLA SPARINA BARBERA

Monferrato, Piemonte, Italy; full-bodied; dark berry, fruit, asphalt, slate aromas & flavors

SAND POINT CABERNET SAUVIGNON

Acampo, California; bright berry aromas, flavors of fresh cherry & spice from oak aging

MATCHBOOK CABERNET SAUVIGNON

Dunnigan Hills, California; aromas of chocolate, tobacco, violets, leather, blackberry, black cherry, mocha, sweet oak & vanilla

METTLER CABERNET SAUVIGNON

Lodi, California; full-bodied; warm, rich, velvety wine with deep black-plum and black-cherry flavors, accented by cinnamon, vanilla, cedar & chocolate

IRON & SAND CABERNET SAUVIGNON

Paso Robles, California; aromas of dark cherries, blackberry preserves with a dusting of cocoa powder & clove; hints of dark fruits, earthy, rich chocolate-covered cherries with lively acidity

AUSTIN HOPE CABERNET SAUVIGNON

Paso Robles, California; aromas of tobacco, dark chocolate shavings, fresh black currant with hints of savory notes

CHAMPAGNE AND SPARKLING 5

JP CHENET BLANC DE BLANCS BRUT

France; light & fresh; fruity bouquet of apricot and white peach with brioche hints

PAULA KORNEILL BRUT MÉTHODE CHAMPENOISE

California; lively and refreshing sparkling; aromas & flavors of lemon pith, fresh peaches, just-ripe apricots, toast, acacia & honeysuckle

VEUVE AMBAL "GRAND CUVEE" CREMANT BRUT ROSÉ

Burgundy, France; medium-bodied with fine bubbles; features cherry, strawberry & toast with a dry, creamy finish

VEUVE CLICQUOT "YELLOW LABEL" BRUT

Champagne, France; medium-bodied; aromas of bright and beautiful ripe fruit, poached pear, grated ginger & light cream; dry, medium acidity and well balanced

MOET & CHANDON, DOM PERIGNON

Champagne, France; soft, smoky perfume of fresh white flowers, pear and fresh bread dough; notes of lime blossom, white peach & chalky minerality

ROSÉ 2

HONORO VERA

Jumilla, Spain; made with tempranillo & syrah; aromas of cherries, watermelon & fresh herbs

OLEMA

Provence, France; smooth and elegant with aromas of citrus oil, cantaloupe, candied watermelon, white peach, mango & blossom

SAUVIGNON BLANC 2

SAND POINT

Acampo, California; lively citrus, hints of apple & tropical fruit

PEJU

North Coast, California; aromas of citrus and tropical fruit, hints of dried pear, lime, guava & passion fruit

PINOT GRIGIO 1

LUCHI

Delle Venezie, Italy; delicate floral notes and complex fruit flavors; hints of lemon, green apple & honeysuckle

CHARDONNAY 6

SAND POINT

Acampo, California; crisp apple & tropical fruit notes with hints of vanilla

NEILSON

Santa Barbara County, California; medium-bodied; notes of citrus blossom, Meyer lemon and lime zest, baked Granny Smith apple & pear tart

NOZZOLE "LE BRUNICHE" UNOAKED

Toscana, Italy; aromas of apple, apricot, nectarine & melon; rich, full and well-balanced on the palate, with a fresh and crisp finish

HARTFORD COURT

Russian River Valley, Sonoma, California; aromas of jasmine flower, citrus oil, green apple & pear complemented by fresh kiwi, lemon drop, green apple flavors, minerals & hint of crystallized ginger

ROMBAUER

Carneros, Napa Valley, California; aromas of candied peach, ripe yellow nectarine, honeysuckle, dried straw, baked pie crust & spices; flavors of ripe yellow peach, vanilla, candied orange rind & baked pie

CAKEBREAD

Napa Valley, California; aromas of ripe green and golden apple, white peach, light oak, apple, citrus & pear

PINOT NOIR 5

SAND POINT

Acampo, California; well-rounded & fruity, gushes red and black cherries, cola and clove accents

LYRIC

Santa Barbara County, California; light-bodied; youthful, fresh, vibrant, fruity; hints of red raspberry, ripe red currant, pomegranate, Bing cherry, vanilla, cinnamon, clove & flower blossoms

ROW 503

Willamette Valley, Oregon; medium-bodied; flavors of dark fruit, cedar, baking spice & earth

ELK COVE

Willamette Valley, Oregon; aromas of cherry, raspberry, cinnamon & violet; hints of juicy plum, boysenberry, earthy cola, leather & hints of crème brûlée

TRUCHARD

Carneros, Napa Valley, California; aromas of wild strawberry, plum & cranberry, highlighted with subtle notes of citrus blossom, tea & earth; silky palate, with flavors of black cherry, pomegranate & sweet vanilla with finish of spice & red fruit

ECLECTIC REDS 8

TINTO REY TEMPRANILLO

Dunnigan Hills, California; fresh aromas of red berries, tobacco & sweet vanilla oak; flavors of plum, blueberry, blackberry, cherry cola, deep mocha & bittersweet chocolate

VILLA SPARINA BARBERA

Monferrato, Piemonte, Italy; full-bodied; dark berry, fruit, asphalt, slate aromas & flavors

CASTELLO ROMITORIO "ROMITORO" ROSSO, BLEND OF SYRAH & PETIT VERDOT

Toscana, Italy; candied cherries, crème de cassis, sweet almond paste & crushed minerals

OWEN ROE "MYSTICA ROSA" CABERNET FRANC

Yakima Valley, Washington; aromas of strawberry, cocoa powder & spice; dried fruit notes with subtle hints of oak, vanilla & baking spices

IL FAUNO BY ARCANUM TOSCANA ROSSO

Toscana, Italy; aromas of juicy fresh strawberries with hints of menthol; flavors of ripe plums, bright cherries and floral notes of rose and honeysuckle; long and spicy finish with notes of nutmeg, black licorice, white pepper & tobacco; blend of 41% Merlot, 34% Cabernet Franc, 20% Cabernet Sauvignon & 5% Petit Verdot

VIBERTI BAROLO "BUON PADRE"

Barolo, Piemonte, Italy; full-bodied, 100% nebbiolo; notes of preserved fruit & spices; nuances of earth, leather & wild flowers

MASI AMARONE DELLA VALPOLICELLA RED BLEND

Valpolicella, Veneto, Italy; imposing structure and depth; aromas & flavors of mature cherries, plums, spices & vanilla with balanced acidity and refined tannins

TENUTE SILVIO NARDI BRUNELLO DI MONTALCINO

Barolo, Piemonte, Italy; full-bodied, 100% nebbiolo; notes of preserved fruit & spices; nuances of earth, leather & wild flowers

CABERNET SAUVIGNON 10

SAND POINT

Acampo, California; bright berry aromas, flavors of fresh cherry & spice from oak aging

MATCHBOOK

Dunnigan Hills, California; aromas of chocolate, tobacco, violets, leather, blackberry, black cherry, mocha, sweet oak & vanilla

METTLER

Lodi, California; full-bodied; warm, rich, velvety wine with deep black-plum and black-cherry flavors, accented by cinnamon, vanilla, cedar & chocolate

IRON & SAND

Paso Robles, California; aromas of dark cherries, blackberry preserves with a dusting of cocoa powder & clove; hints of dark fruits, earthy, rich chocolate-covered cherries with lively acidity

ROUND POND "KITH & KIN"

Napa Valley, California; soft aromas of violets, cola, ripe fig & plum linger on the nose; notes of blackberry, boysenberry, black cherry, cocoa, allspice, licorice & tarragon

AUSTIN HOPE

Paso Robles, California; aromas of tobacco, dark chocolate shavings, fresh black currant with hints of savory notes

MARK HEROLD "UPROAR"

Napa Valley, California; aromas of blackberry compote, black raspberries, currants in cream, Brambly plums & pencil lead; subtle aromas of tobacco, dark Asian spices, mocha, & roasted nuts

PEJU

Napa Valley, California; aromas of dried figs & thyme; flavors of berry compote, red cherry, vanilla, light brown sugar & hints of cocoa

SILVER OAK CELLARS

Alexander Valley, California; medium-bodied; bright fruit with savory notes; aromas of sage, thyme, red fruit, wild strawberry, raspberry & plum

CAYMUS VINEYARDS

Rutherford, Napa Valley, California; with rich fruit & ripe tannins; layered, lush aromas and flavors of cocoa, cassis & ripe berries

FREEZER MARTINI

Ford's Gin, Dolin Blanc, Salers, Crazy Water 4, champagne vinegar & orange bitters

SPICY BLUEBERRY MARGARITA

Cimarron Blanco tequila, agave nectar, fresh-squeezed pineapple juice, with blueberries & chipotle-cayenne

DOUBLE-SMOKED OLD FASHIONED

your choice of bourbon, hickory-smoked simple syrup, bitters... then hand-smoked

WHITE TEA SPRITZ

vodka, peach liqueur, soda & prosecco

CLARIFIED ROSEMARY LEMON COLLINS

Western Son's gin, clarified rosemary & lemon cordial, soda water & lemon wheel

ESPRESSO MARTINI

vodka, Borghetti Caffè Espresso, cold brew & cold brew syrup

WATERMELON RANCH WATER

Sauza Hornitos Plata tequila, watermelon liqueur, fresh lime & mineral water

PAINKILLER

white rum, Tempus Fugit Banana liqueur, pineapple & orange juices, coconut & grated nutmeg

LAMBORGHINI MARGARITA

Patrón Tequila, Patrón Citronage, fresh lime, agave nectar & raspberry liqueur

STRAWBERRY BASIL LEMONADE

Deep Eddy Lemon vodka, fresh-squeezed lemon juice, fresh strawberries & basil

BASIL GIMLET

Western Son's gin, fresh lime juice & basil

AGAVE NECTAR MARGARITA

FREE SPIRITS (MOCKTAILS) 6

SHIRLEY GINGER

grenadine, ginger beer, lemon & lime juice

PALOMA

grapefruit juice, agave nectar & club soda

PINEAPPLE GINGER BEER

pineapple juice, muddled jalapeño & ginger beer

CUCUMBER GIMLET

fresh cucumber purée, lime juice & club soda

BERRY BURLESQUE

fresh blackberries & ginger beer

PINEAPPLE MINT SMASH

pineapple juice, cucumber, lime juice & mint leaves

JANUARY 2024 LIVE MUSIC 31

Closed for New Year's Day

Monday, January 1, 2024

TBD

TBD; Tuesday, January 2, 2024; 6-9pm

TBD

TBD; Wednesday, January 3, 2024; 6:30-10:30pm

Grupo Kache

Latin dance; Thursday, January 4, 2024; 8:00pm-12:00am

Too Laid Back Band

Motown|r&b; Friday, January 5, 2024; 8:00pm-12:00am

CC Rider

dance; Saturday, January 6, 2024; 8:00pm-12:00am

Closed

Sunday, January 7, 2024

Patrick Squier

blues|psychedelic; Monday, January 8, 2024; 6-9pm

Adam Estes

acoustic|classic rock; Tuesday, January 9, 2024; 6-9pm

Kyle Mathis

acoustic duo; Wednesday, January 10, 2024; 6:30-10:30pm

Cristina: Tribute to the Queen of Tejano

Latin dance; Thursday, January 11, 2024; 8:00pm-12:00am

Adrian Michael & The Greenway Band

variety dance; Friday, January 12, 2024; 8:00pm-12:00am

Shapeshifters

variety dance; Saturday, January 13, 2024; 8:00pm-12:00am

Closed

Sunday, January 14, 2024

Mandi Powell

Americana; Monday, January 15, 2024; 6-9pm

Adam Estes

acoustic|classic rock; Tuesday, January 16, 2024; 6-9pm

Pete Simple

acoustic duo; Wednesday, January 17, 2024; 6:30-10:30pm

Grupo Batacha

Latin dance; Thursday, January 18, 2024; 8:00pm-12:00am

David de la Garza

contemporary variety; Friday, January 19, 2024; 8:00pm-12:00am

Johnny & The Spinsations

variety dance; Saturday, January 20, 2024; 8:00pm-12:00am

Closed

Sunday, January 21, 2024

Ben Jarrad

pop|funk|jazz|blues; Monday, January 22, 2024; 6-9pm

Adam Estes

acoustic|classic rock; Tuesday, January 23, 2024; 6-9pm

Kyle Mathis

acoustic duo; Wednesday, January 24, 2024; 6:30-10:30pm

Grupo Son D'Ache

Latin dance; Thursday, January 25, 2024; 8:00pm-12:00am

Rockhounds

variety dance; Friday, January 26, 2024; 8:00pm-12:00am

Mambo Jazz Kings

variety dance; Saturday, January 27, 2024; 8:00pm-12:00am

Closed

Sunday, January 28, 2024

Bo Bottoms

variety; Monday, January 29, 2024; 6-9pm

Adam Estes

acoustic|classic rock; Tuesday, January 30, 2024; 6-9pm

Pete Simple

acoustic duo; Wednesday, January 31, 2024; 6:30-10:30pm

#FINALFLING ¹

Sinless Strawberry Mojito

Bacardi Limón rum, strawberry purée & mint

SALAD ¹

Caesar Salad

with garlic-basil croutons

CHOICE OF ENTRÉES 3

Spring Chicken

all-natural chicken, cauliflower purée, crisp brussel sprouts, bacon, herb-caper relish

Gorgonzola Salmon

flame-grilled with Gorgonzola cream sauce, rice pilaf, mixed vegetable medley

Lasagna Florentine

with artichoke hearts, spinach, Alfredo sauce

DESSERT 1

Chocolate-Covered Strawberries

with champagne toast

#NAUGHTY 2

Blowjob-No Hands Allowed

Coffee liqueur, Irish cream, whipped cream

Naughty Night Out

360 Vodka, fresh raspberry & blackberry, topped with champagne

CHOICE OF SALADS 2

Caesar

with garlic-basil croutons

House

tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

PACKAGE: PINK PARTY PACK 5

26pc bachelorette photo props

24 multi-colored beaded necklaces

10 diamond ring shot glasses

1 white with pink trim boa

1 shopper tote to take everything home!

PACKAGE: NAUGHTY PARTY PACK 8

26pc bachelorette photo props

25pc Dicky Stickies dare game

10 diamond ring shot glasses

10 pink & purple Dicky straws

8 naughty bachelorette buttons

8 pink glow bracelets

1 bachelorette sash

1 shopper tote to take everything home!

PACKAGE: GLITTER PARTY PACK 7

26pc bachelorette photo props

24 black/gold/silver beaded necklaces

10 diamond ring shot glasses

6 light-up diamond rings

1 black & pink boa

gold ring confetti

1 shopper tote to take everything home!

PACKAGE 1 1

Texas Mule

360 Vodka, lemon & lime juices, ginger liqueur & Fever Tree ginger beer

NIGHTCAP 2

Dessert Trio

white chocolate cheesecake, sticky toffee pudding & chocolate torte

Shot of Maker's Mark or Jameson Whiskey

PACKAGE 2 2

Last Night of Freedom

Bulleit Rye, angostura bitters

Ball 'n Chain

360 Vodka, fresh-squeezed lime juice, house-made ginger syrup

BREAKFAST ENHANCEMENTS 5

Package 1

Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas & Condiments, Orange Juice, Cranberry Juice, House-Baked Pastries & Breakfast Breads, Fruit Preserves, Butter

Package 2

Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas & Condiments, Orange Juice, Cranberry Juice, House-Baked Pastries & Breakfast Breads, Fruit Preserves, Butter, Smokehouse Bacon, Sausage, Scrambled Eggs, Breakfast Potatoes, Buttermilk Biscuits & Gravy

Add-On 1: Steel-Cut Oatmeal Station

Raisins, Dates, Brown Sugar, Maple Syrup, Dried Fruit & Fresh Berries

Add-On 2: Waffle Station

Whipped Cream, Maple Syrup, Chocolate Chips, Fresh Berries, Candied Walnuts

Add-On 3: Omelet Station

Chopped Veggies, Cheddar & Mozzarella Cheeses, Chicken, Sausage, Chorizo, Bacon

LUNCH - PACKAGE 1 ⁴

Salad

House or Caesar

Soup

Tortilla or Shrimp & Crab Bisque

Sandwich

Sandwich: Turkey & Brie, Grilled Chicken Club, or Steak Sandwich

Dessert Trio

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Dipped Chocolate Cookies

LUNCH - PACKAGE 2 ²

Salad

House or Gorgonzola

Entrée

Grilled Salmon with Rice Pilaf & Mixed Vegetable Medley, Chicken Piccata or Shrimp Greek Bowl

LUNCH - PACKAGE 3 ³

Salad

Gorgonzola or Spinach

Entrée

Salmon Oscar with Asparagus, Roasted Chicken or Greek Bowl

Dessert Trio

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Dipped Chocolate Cookies

LUNCH - PACKAGE 4 (BUFFET) ⁷

House Salad

Grilled Salmon

Chicken Piccata

Rice Pilaf

Mixed Vegetable Medley

Dessert

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Dipped Chocolate Cookies

Vegetarian Add-On

\$4.00

Linguini Fresco

LUNCH - PACKAGE 5 (BUFFET) 9

House Salad

Caesar Salad

Salmon Oscar

Roasted Chicken

Short Ribs

Mashed Potatoes

Bacon-Sautéed Brussel Sprouts

Dessert

White Chocolate Cheesecake, Sticky Toffee Bread Pudding, Chocolate Torte

Vegetarian Add-On

\$4.00

Linguini Fresco

ALL-DAY MEETINGS - PACKAGE 1 4

Breakfast

Package 1

AM Break

Fruit & Cheese Platter, Vegetable Crudité

Lunch

Package 1 or 2

PM Break

Cookies & Brownies

ALL-DAY MEETINGS - PACKAGE 2 4

Breakfast

Package 2

AM Break

Fruit & Cheese Platter, Vegetable Crudité

Lunch

Package 1, 2 or 3

PM Break

Cookies & Brownies

ALL-DAY MEETINGS - PACKAGE 3 ⁴

Breakfast

Package 2 and Choice of One Add-On Station

AM Break

Fruit & Cheese Platter, Vegetable Crudité

Lunch

Package 3, 4 or 5

PM Break

Cookies & Brownies

BUFFETS - PACKAGE 1 ⁵

Salads

House • Gorgonzola • Spinach • Cherry Tomato Mozzarella

Entrées

Herb-Crusted Pork Tenderloin with Charred Tomato Sauce • Broiled Salmon with Citrus Sauce • Margarita Shrimp • Honey-Garlic Roasted Chicken with Fresh Herbs

Vegetarian Pasta

Penne Florentine with Spinach, Artichokes & Parmesan

Sides

Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley • Green Beans with Garlic & Shallots • Chèvre Mac & Cheese

Desserts

White Chocolate Cheesecake • Sticky Toffee Bread Pudding • Chocolate Torte

BUFFETS - PACKAGE 2 ⁶

Passed Appetizers

Choose 2 From the Hors D'oeuvres Sections (1 each/guest)

Salads

House • Gorgonzola • Spinach • Cherry Tomato Mozzarella

Entrées

Oven-Roasted Beef Brisket • Shrimp & Grits with Chipotle-Tomato Butter & Poblano-Cheddar Grits • Gorgonzola Salmon • Honey-Garlic Roasted Chicken with Fresh Herbs; (May choose any entrée from lower tiers)

Vegetarian Pasta

Penne Florentine with Spinach, Artichokes & Parmesan

Sides

Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley • Green Beans with Garlic & Shallots • Chèvre Mac & Cheese

Desserts

White Chocolate Cheesecake • Sticky Toffee Bread Pudding • Chocolate Torte

BUFFETS - PACKAGE 3 ⁶

Passed Appetizers

Choose 3 From the Hors D'oeuvres Sections (1 each/guest)

Salads

House • Gorgonzola • Spinach • Cherry Tomato Mozzarella

Entrées

Braised Beef Short Ribs with Bordelaise Sauce • Whole-Roasted Carved Flank Steak with Au Jus, Chimichurri, Dijon Mustard & Horseradish Cream • Sea Bass with Orange Beurre Blanc • Salmon Oscar with Dill Cream • Honey-Garlic Roasted Chicken with Fresh Herbs

Vegetarian Pasta

Penne Florentine with Spinach, Artichokes & Parmesan

Sides

Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley • Green Beans with Garlic & Shallots • Chèvre Mac & Cheese

Desserts

Lemon Tart • White Chocolate Cheesecake • Sticky Toffee Bread Pudding • Pecan Pie Squares • Chocolate Torte

BUFFETS - TEX MEX ³

Entrées

Beef & Chicken Fajitas • Beef & Chicken Enchiladas • Margarita Shrimp • Poblano Queso Flameado • Shrimp Ceviche

Sides

Guacamole • Southwest Rice • Borracho Beans • Tortillas & Chips with Traditional Mexican Garnishes Including Salsa & Guacamole

Desserts

Tres Leches Cake • Raspberry Panna Cotta Shooter • Chocolate-Dipped Cookies

BUFFETS - TEXAS BBQ ³

Entrées

BBQ Brisket • BBQ Pulled Pork • Smoked Sausage • BBQ Chicken Breast (extra \$)

Sides

Mac & Cheese • Borracho Beans • Bacon-Wrapped Jalapeños • Coleslaw • Dinner Rolls • BBQ Sauce

Desserts

Mixed Berry Cobbler (family-style) • Pecan Pie Squares • Chocolate-Dipped Cookies

DUAL ENTRÉES - PACKAGE 1 4

Salads

House • Caesar • Gorgonzola • Spinach

Entrées

Braised Beef Short Rib with Bordelaise Sauce • Herb-Crusted Pork Tenderloin with Charred Tomato Sauce • Broiled Salmon with Citrus Sauce • Honey-Garlic Roasted Chicken with Fresh Herbs

Sides

Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley • Green Beans with Garlic & Shallots

Dessert Trio

Lemon Tart • White Chocolate Cheesecake • Chocolate Torte

DUAL ENTRÉES - PACKAGE 2 4

Salads

House • Caesar • Gorgonzola • Spinach

Entrées

5oz Filet with Gorgonzola Walnut Butter • Herb-Crusted Pork Tenderloin with Charred Tomato Sauce • Gorgonzola Salmon • Honey-Garlic Roasted Chicken with Fresh Herbs

Sides

Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley • Green Beans with Garlic & Shallots

Dessert Trio

Lemon Tart • White Chocolate Cheesecake • Chocolate Torte

DUAL ENTRÉES - PACKAGE 3 4

Salads

House • Caesar • Gorgonzola • Spinach

Entrées

5oz Filet with Bacon-Wrapped Shrimp • Sea Bass with Orange Buerre Blanc • Salmon Oscar with Dill Cream • Honey-Garlic Roasted Chicken with Fresh Herbs

Sides

Smashed Potatoes • Roasted New Potatoes • Rice Pilaf • Seasonal Vegetable Medley • Green Beans with Garlic & Shallots

Dessert Trio

Lemon Tart • White Chocolate Cheesecake • Chocolate Torte

HORS D'OEUVRES - PACKAGE 1 5

Spinach & Mushroom Pinwheels

with Thai Chili Sauce

Bruschetta Bites

Seared Tuna Nachos

with Avocado Mousse

Thai Beef

with Basil & Sweet Chili Sauce

Sweet & Spicy Chicken Tostada

HORS D'OEUVRES - PACKAGE 2 8

Seasonal Fruit Tray

Sweet & Spicy Chicken Tostada

Spinach & Mushroom Pinwheels

with Thai Chili Sauce

Shrimp Cocktail Shooters

Thai Beef

with Basil & Sweet Chili Sauce

Lobster Salad

on Smoked Paprika Potato Chip

Prosciutto, Brie & Fig Crostini

Dessert Trio

White Chocolate Cheesecake Bites, Mini Sticky Toffee Pudding, Toffee Truffle Lollipops

HORS D'OEUVRES - PACKAGE 3 9

Seasonal Fruit Tray

Shrimp Cocktail Shooters

Prosciutto, Brie & Fig Crostini

Seared Tuna Nachos

with Avocado Mousse

Avocado Toast

with Mediterranean Tomato Relish

Sweet & Spicy Chicken Tostada

Lobster Salad

on Smoked Paprika Potato Chip

Beef Satay

with Teriyaki & Chimichurri Sauces

Dessert Trio

White Chocolate Cheesecake Bites, Mini Sticky Toffee Pudding, Toffee Truffle Lollipops

HORS D'OEUVRES - PACKAGE 4 10

Fruit & Cheese Tray

Avocado Toast

with Mediterranean Tomato Relish

Sweet & Spicy Chicken Tostada

Shrimp Cocktail Display

Prosciutto, Brie & Fig Crostini

Shrimp & Crab Dip Display

Beef Satay

with Teriyaki & Chimichurri Sauces

Goat Cheese-Stuffed Artichokes

Lobster Salad

on Smoked Paprika Potato Chip

Dessert Trio

White Chocolate Cheesecake Bites, Mini Sticky Toffee Pudding, Toffee Truffle Lollipops

HORS D'OEUVRES - VEGAN SUBSTITUTIONS 4

Greek Salad Bowl

with Endive

Stuffed Dates

with Sundried Tomatoes, Pickled Onions, Topped with Serrano Peppers

Artichokes

with Chianti Vegetable Medley

Hummus Trio

on Cucumber

RECEPTION STATIONS 5

Vegetable Crudité

with Ranch & Green Goddess Dressing

Avocado Toast

with Mediterranean Tomato

Spinach & Mushroom Pinwheels

with Thai Chili Sauce

Endive Salad Bites

Spinach Poblano Flameado

with Tortilla Chips

CARVING STATIONS 6

Prime Rib

With Au Jus, Horseradish & Sliced Petite Rolls; requires a minimum of 40 guests

Beef Tenderloin

With Mustard, Horseradish & Sliced Petite Rolls; requires a minimum of 15 guests

Stuffed Beef Tenderloin

With Crab, Spinach & Sliced Petite Rolls; requires a minimum of 15 guests

Pepper-Crusted Pork Loin

With Apple Chutney; requires a minimum of 30 guests

Honey-Glazed Ham

With Honey Mustard, Horseradish & Sliced Petite Rolls; requires a minimum of 50 guests

Steamship Round

With Au Jus, Horseradish & Sliced Petite Rolls; Serves approximately 175 guests

CHEF-ATTENDED FULL-SERVICE PASTA STATION 4

Pasta Selections - Choice of 2

Tri-Color Tortellini, White Penne, Cavatappi, Bow-Tie Pasta

Vegetable & Fruit Selections - Choice of 5

Artichokes, Asparagus, Olives, Mushrooms, Sundried Tomatoes, Bell Peppers, Capers, Spinach

Sauce Selections - Choice of 2

Marinara, Pesto, Alfredo, Olive Oil with Garlic & Parmesan

Meat Selections - Choice of 2

Chicken, Italian Sausage, Shrimp

SEATED DINNERS 3

Choice of Salads

House, Caesar

Choice of Entrée

7oz Filet with Gorgonzola Walnut Butter, Asparagus & Port Wine Bordelaise; Gorgonzola Salmon with Roasted Vegetable Medley & Rice Pilaf; Hickory-Smoked Prime Pork Chop with Charred Tomato Sauce & Prosciutto Mac & Cheese; Roasted Chicken with Mashed Potatoes, Green Beans & Honey-Garlic Sauce; Power Bowl with Quinoa, Spinach, Flax Seed, Avocado, Roasted Sweet Potato, Grilled Cauliflower, Roasted Corn Vinaigrette ~ add chicken, salmon, or shrimp

Dessert Trio

White Chocolate Cheesecake, Sticky Toffee Bread Pudding, Chocolate Torte

DESSERT BITES 5

Mini Sticky Toffee Pudding

Mini White Chocolate Cheesecake Bites

with Seasonal Fruit Topping

Pecan Squares

Toffee Truffle Lollipops

Itty Bitty Chocolate-Dipped Cookies

À LA CARTE DESSERT BITES 6

Lemon Tartlet

Raspberry Panna Cotta Shooter

Tres Leches Cake

Milk & Cookies

Tiramisu Shooter

Chocolate-Covered Strawberries

HOSTED BAR PACKAGES 10

Premium Open Bar

Liquor, Wine, Beer & Non-Alcoholic Selections

Premium Liquor Selections

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Johnnie Walker Black Scotch, Casamigo's Blanco Tequila, Maker's Mark Bourbon

Call Open Bar

Liquor, Wine, Beer & Non-Alcoholic Selections

Call Liquor Selections

Tito's Vodka, Beefeater's Gin, Bacardi Rum, Dewar's Scotch, Cimarron Blanco Tequila, Jack Daniel's Whiskey

Premium Wine & Beer

Wine, Beer & Non-Alcoholic Selections

Premium Wine

Upgraded Wines by the Glass - Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Sparkling

Wine & Beer

Wine, Beer & Non-Alcoholic Selections

Wine

Wines by the Glass - Chardonnay, Cabernet, Sparkling

Beer

Domestic, Local Craft & Seasonal Selections

Non-Alcoholics

Coke® and Sprite®, Orange/Cranberry/Grapefruit/Pineapple/Tomato Juices, Self-Serve Coffee & Tea Stations, Garnishes & Ice

COCKTAIL HOUR ENHANCEMENTS 6

Smoked Gouda Pimiento Cheese Spread

with Warm Flat Bread; Minimum of 25 guests

Spinach & Artichoke Dip

with Crostini; Minimum of 25 guests

Seasonal Vegetable Crudit 

with Ranch & Green Goddess Dressings; Minimum of 25 guests

Shrimp & Crab Dip

with Poblano and Cheese; Served with Warm Tortilla Chips; Minimum of 25 guests

Jumbo Shrimp Tower

on Ice with Remoulade & Cocktail Sauces; Minimum of 20 guests

Fruit & Cheese Display

Cheddar, Swiss, Pepper Jack, Gouda & Havarti Dill Cheeses with Seasonal Melons, Berries and Assorted Crackers

LATE NIGHT 5

Tater Tot Cones

Bacon-Wrapped Jalape o Poppers

Fried Mac & Cheese Bites

Pizzettas

Beef Sliders

HORS D'OEUVRES - VEGAN SUBSTITUTIONS 4

Greek Salad Bowl

with Endive

Stuffed Dates

with Sundried Tomatoes, Pickled Onions, Topped with Serrano Peppers

Artichokes

with Chianti Vegetable Medley

Hummus Trio

on Cucumber

CURRY MENU 12

Vegetable Samosa

Chickpea Cauliflower Dip with Spinach

Crispy Spicy Corn Kababs

Chicken Tikka Masala Kababs

Herbed Lamb Kababs

Roasted Lamb Shoulder Carving Station

Rotisserie Chicken Carving Station

Chicken Tikka Masala

Naan Bread

Coconut Ginger Rice

Saffron Rice

Curry Sweet Potatoes with Cauliflower

BRIDAL PARTY ENHANCEMENTS 7

2 Bud Light Beers

1 Shiner Bock Beer

1 Sandwich with Condiments

Turkey, Turkey & Brie, Ham & Cheese or Chicken Salad

1 Bag of Chips

Fruit Salad

Bottled Water

Upgrade Items

6 or 12-Pack of Beer; Shots; Cheese & Cracker Platter