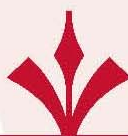




**HOTEL CONTESSA®**

*Suites on the Riverwalk*

**2009  
CATERING  
MENU**





# HOTEL CONTESSA CATERING POLICIES

## FOOD & BEVERAGE

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require only hotel purchased food and beverage be served and no food or beverage be removed from the premises. All food and beverage served in the hotel must be provided by the hotel, with the exception of specialty cakes. Menu selections and other details should be supplied to your Event Coordinator no later than three weeks prior to the date of your event.

## ENTRÉE OPTIONS & COMBINATION PLATES

Generally, one entrée selection for all guests is offered, however you may request up to (3) entrée options for your guests. When selecting an entrée option menu, the higher priced entrée will be charged for all guests. Combination plates are also available by selecting (2) entrées to be served in smaller portions on the same plate. When selecting a combination plate, the higher priced entrée will be charged for all guests. Additionally a \$2.00 per guest surcharge is applied for combination plates.

## GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by 10:00 am three (3) business days prior to your event. The number will be considered a final guarantee and you will be charged for this number even if less should attend.

## MEAL MINIMUMS

For meal functions of 20 people or less, you will be charged a \$75.00 additional service charge. Buffets are subject to 25 person minimum order. Hors D'oeuvres require a 25 piece minimum order.

## SERVICE CHARGE & TAX

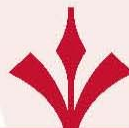
A 22% service charge is applied to all food and beverage services. Applicable state sales tax of 8.125% will be applied to food. A 6% tax is applied to meeting room rental.

## MEETING SPACE

There will be a \$75.00 reset fee should you request to change the approved set-up of a meeting room once it has been set. The Hotel will gladly hang any banners that you require for your event at a fee of \$50.00 per banner and post this cost to your account. Please notify the hotel in advance so that proper arrangements can be made to hang banners. The Hotel will not permit the affixing of anything to the walls, floor or ceilings without prior approval from Hotel Management. The Hotel does not allow any signage to be displayed in the main lobby or public areas.

## PARKING

Hotel Contessa offers valet parking for a \$15.00 daily fee / \$28.00 overnight fee. Parking is limited and based on availability and therefore not guaranteed for all guests. Self parking is also available at multiple city parking lots and garages in the downtown area.





## GUESTSUITE AMENITIES

### FRUIT & NUTS

Whole Fruit Plate of Strawberries, Pears, Apples, Banana, Grapes & Oranges  
\$15.00 each

Add: Gourmet Mixed Nuts \$10.00

### THE SHINER

Assortment of Shiner Beer (4)  
Gourmet Snack Mix  
\$30.00 each

### STRAWBERRIES

Six Chocolate Dipped Strawberries  
\$20.00 each

Add: House Champagne  
Half Bottle \$15.00  
Full Bottle \$30.00

### COFFEE CRAVE

Chocolate Covered Espresso Beans  
Chocolate Dipped Spoon  
Gourmet Blend Coffee  
Hotel Contessa Mug  
\$20.00 each

Add: Cordial \$5.00  
Baileys, Grand Marnier, Amaretto

### EPICURIAN

Texas Cookbook  
Hotel Contessa Apron  
Homemade Cookies  
\$45.00 each

### REMEMBER THE ALAMO

Alamo Memorabilia  
Homemade Red & Green Salsa with Tortilla Chips  
Margarita Mix, Margarita Salt & (2) Margarita Glasses  
\$50.00 each

### CHEESE & CRACKERS

Assorted Herbed Cheese Balls, Variety of Crackers & Breads  
Strawberries & Champagne Grapes  
\$25.00 each

Add: Bottle of Miguel Torres Red or White Wine \$24.00

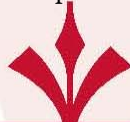
### COMPLETELY CONTESSA

Mahon Cheese, Salted Almonds, Serrano Ham, Half Bottle of Red Wine & Hotel Contessa Wooden Spanish Fan  
\$25.00 each

Add: Bottle of Miguel Torres Red or White Wine \$24.00

### WINE

Miguel Torres Red  
Miguel Torres White  
\$24.00 per bottle





## COFFEE BREAK SERVICE

### CONTINUOUS REFRESHMENT BREAK

Begins half hour prior to meeting, refreshed all day

Coffee breaks are centrally located throughout the conference meeting facilities and menus rotate daily

(ITEMS BELOW ARE AN EXAMPLE OF THE CHEF'S DAILY SELECTION)

Freshly Brewed Premium Coffee & Decaffeinated Coffee  
With Hazelnut, Amaretto & Vanilla Flavored Coffee Syrups  
Selection of Gourmet Tea  
Assorted Soft Drinks & Bottled Water  
Orange Juice, Grapefruit Juice, Cranberry Juice, Apple Juice & V-8 Vegetable Juice  
Fruit & Berry Yogurt  
Breakfast Pastries, Muffins, Breakfast Breads  
Cereal Bars  
Berry & Melon Fruit Salad  
Hot Breakfast Item  
Seasonal Whole Fruit  
Hotel Contessa Signature Cookies  
Miniature Snack Chocolates  
Cold Tapas Display  
Hot Hors d' Oeuvres

\$38.00 per person per day  
All Day Service Only

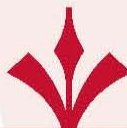
### SPECIALTY COFFEE BREAKS

*PRICES REFLECT 1 HOUR OF SERVICE, ½ PRICE FOR EACH ADDITIONAL HOUR*

#### THE BUSINESS BREAK

Fresh Brewed Regular & Decaf Coffee  
Selection of Gourmet Tea  
Assorted Soft Drinks  
Bottled Water  
Morning: Freshly Baked Assorted Muffins  
\$12.00 per person  
Afternoon: Freshly Baked Cookies & Brownies  
\$12.00 per person

*~Specialty Coffee Breaks Continues on Next Page~*





## **SPECIALTY COFFEE BREAKS**

*PRICES REFLECT 1 HOUR OF SERVICE, ½ PRICE FOR EACH ADDITIONAL HOUR*

### **MORNING BREAKS**

#### **SPA HEALTH & FITNESS BREAK**

Granola Bars, Fruit Kabobs  
Cucumber Tea Sandwiches  
Bottled Yogurt Smoothies  
Assorted Mineral Water, Fruit Juice & Hot Herbal Tea  
\$12.00 per person

#### **GOURMET COFFEE BREAK**

Fresh Brewed Flavored Coffee with Flavored Syrups  
Chocolate Espresso Beans  
Chocolate Dipped Spoons & Rock Candy Sugar Sticks  
Assorted Biscotti & Crumb Cake  
\$15.00 per person

#### **BAGEL BREAK**

Assorted Bagels  
Flavored Cream Cheese, Jelly, Jam & Butter  
Smoked Salmon  
Tray of Condiments: Onion, Tomato, Capers & Eggs  
Fresh Brewed Regular & Decaf Coffee  
\$16.00 per person

### **AFTERNOON BREAKS**

#### **SWEET & SALTY**

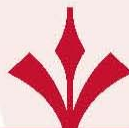
Assorted Fresh Baked Cookies  
Favorite Candy Store Treats  
Potato Chips, Popcorn & Chocolate Dipped Pretzel Rods  
Assorted Soft Drinks  
\$16.00 per person

#### **RIO GRANDE**

Red, Yellow & Blue Corn Chips  
Salsa, Chili con Queso & Guacamole  
Stuffed Jalapenos  
Buñuelos - Cinnamon Sugar Tortilla  
Aqua Fresca  
\$18.00 per person

#### **SPURS TIME OUT**

BBQ & Spicy Chicken Wings  
Carrots & Celery Sticks  
Gorgonzola Blue Cheese Dressing  
Texas Beef Chili with Cheddar Cheese, Diced Red Onions & Sour Cream  
Red, Yellow & Blue Corn Chips  
Jumbo Soft Pretzels with Mustard  
\$22.00 per person





## A LA CARTE COFFEE BREAK SELECTIONS

Fresh Brewed Premium Coffee, Decaffeinated Coffee & a Selection of Hot Tea Served with Flavored Coffee Syrups (Vanilla, Amaretto, Hazelnut)	\$65.00 gallon
Assorted Fruit Juices (Orange, Apple, Cranberry, Grapefruit, V-8)	\$30.00 pitcher
Flavored Iced Tea (Mint or Raspberry)	\$26.00 pitcher
Lemonade	\$26.00 pitcher
Sangria (Red or White)	\$45.00 pitcher
Assorted Soft Drinks	\$ 4.00 each
Bottled Water	\$ 4.00 each
Fiji Water (1 Liter)	\$ 5.00 each
Sparkling Water	\$ 5.00 each
Whole Milk, 2% Milk or Skim Milk	\$ 4.00 each
Dannon Fruit Smoothies	\$ 4.50 each
Sliced Seasonal Fresh Fruit	\$ 6.50 per person
Seasonal Whole Fresh Fruit	\$ 2.75 per piece
Fruit & Berry Yogurt Cups	\$ 3.50 each
Assorted Danish	\$38.00 per dozen
Assorted Muffins	\$36.00 per dozen
Assorted Breakfast Breads	\$36.00 per dozen
Assorted Bagels & Cream Cheese	\$40.00 per dozen
Ham & Cheese Croissant	\$45.00 per dozen
Bacon, Egg & Cheese Breakfast Tacos	\$45.00 per dozen
Breakfast Cereal Bars & Granola Bars	\$ 2.50 each
Hard Boiled Eggs	\$18.00 per dozen
Assorted Cereals & Milk	\$4.50 per person
Assorted Cookies	\$45.00 per dozen
Chocolate Dipped Strawberries	\$45.00 per dozen
Ice Cream Bars	\$ 4.00 each
Deluxe Blend Mixed Nuts	\$ 6.00 per person
Popcorn	\$ 4.00 per person
Spicy Snack Mix	\$ 4.00 per person
Potato Chips	\$ 3.50 per bag
Finger Sandwiches	\$40.00 per dozen





## BREAKFAST ENTRÉE SELECTIONS

### TORTILLA MURCIANA

Melon with Crystallized Ginger & Honey  
 Classic Tortilla de Patatas (Potato Omelet)  
 Green Asparagus, Wild Mushrooms  
 & Sweet Caramelized Onions  
 Broiled Tomato with Mahon Cheese Gratinado  
 Crisp Peppered Bacon  
 \$25.00 per person

### FLUFFY SCRAMBLED EGGS

Fresh Chives  
 Strawberry & Melon Ball Parfait  
 Raspberry Coulis  
 Country Fried Potatoes  
 Grilled Ham Steak  
 \$24.00 per person

### FRENCH "TEXAS" TOAST

Maple Bourbon Pecan Sauce & Powered Sugar  
 Fresh Assorted Berries  
 Sausage Links  
 Scrambled Egg Soufflé  
 \$24.00 per person

### TEXAS EGGS BENEDICT

Poached Eggs, Pulled Beef Brisket with Chipotle Hollandaise Sauce on a Homemade Biscuit  
 Broiled Parmesan Tomato  
 Spicy Hash Brown Potatoes  
 Fresh Strawberries with Mint Cream  
 \$26.00 per person

*Breakfast Entrées Include: Orange Juice, Assorted Breakfast Pastries,  
 Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea*

## BREAKFAST BUFFETS

25 PER PERSON MINIMUM FOR BUFFETS

*PRICES REFLECT 1 HOUR OF SERVICE*

### CONTINENTAL BREAKFAST BUFFET

Assorted Fruit Juice  
 Fruit & Berry Yogurt Cups with Almond Granola  
 Seasonal Fresh Fruits, Melons & Berries  
 Assorted Breakfast Cereals with 2% Milk & Skim Milk  
 Bagels & Cream Cheese  
 Fresh Baked Breakfast Pastries & Muffins  
 Butter, Jams & Preserves  
 \$25.00 per person

### EXECUTIVE EXPRESS BREAKFAST BUFFET

Orange Juice  
 Seasonal Fresh Fruits, Melons & Berries  
 Fluffy Scrambled Eggs with Cheddar Cheese  
 Crisp Peppered Bacon  
 Smoked Gouda Grits  
 Spicy Hash Brown Potatoes  
 Fresh Baked Breakfast Pastries & Muffins  
 Butter, Jams & Preserves  
 \$28.00 per person

### LONE STAR BREAKFAST BUFFET

Orange Juice  
 Seasonal Fresh Fruits, Melons & Berries  
 Texas Eggs Benedict - Poached Eggs, Pulled Beef Brisket with Chipotle Hollandaise Sauce on a Homemade Biscuit  
 French "Texas" Toast with Maple Bourbon Pecan Sauce & Powered Sugar  
 Fluffy Scrambled Eggs with Fresh Chives  
 Hash Brown Casserole  
 Crisp Peppered Bacon  
 Fresh Baked Breakfast Pastries & Muffins with Butter, Jams & Preserves  
 \$32.00 per person

*All Buffets Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea*





## **BREAKFAST BUFFET & COFFEE BREAK ADDITIONS**

*25 PER PERSON MINIMUM FOR BUFFETS*

### **HASH BROWN CASSEROLE**

\$3.50 per person

### **OATMEAL / CREAM OF WHEAT / GRITS**

\$4.00 per person

### **FLUFFY SCRAMBLED EGGS**

Cheddar Cheese

\$4.00 per person

### **CRISP PEPPERED BACON**

\$4.00 per person

### **WARM COUNTRY BISCUITS**

Sausage Gravy

\$5.00 per person

### **FRENCH "TEXAS" TOAST**

\$5.50 per person

### **BAGELS & LOX**

\$6.00 per person

### **STATIONS:**

\$75.00 Attendant Fee (1 hour)

### **OMELET STATION**

\$8.00 per person

### **EGGS BENEDICT STATION**

\$8.00 per person

### **WAFFLE STATION**

\$8.00 per person





## CONTESSA CLASSIC BRUNCH

*(PRICE REFLECTS 2 HOURS OF MENU TIME)*

Orange Juice, Grapefruit Juice, Cranberry Juice & Apple Juice  
Fresh Baked Breakfast Pastries & Muffins with Butter, Jams & Preserves  
Quiche with Smoked Gouda, Ham & Sun Dried Tomatoes  
Scrambled Eggs with Fresh Chives  
Crisp Bacon

Bagels & Lox with Tray of Condiments: Onion, Tomato, Capers, Eggs  
Apple, Walnut & Cherry Salad with Maple Dressing

Bow Tie Shrimp Pasta Salad with Roasted Garlic, Roma Tomatoes & Manchego Cheese  
Boston Bibb Lettuce & Red Oak Leaf Salad with Toasted Candied Walnuts, Goat Cheese,  
Grape Tomatoes & White Balsamic Vinaigrette

Filet of Salmon Seville - Piquillo Crusted Salmon with Lemon Cream  
Rosemary Grilled Chicken Breast with Fine Herb Mushroom Veloute

Herb Roasted Breakfast Potatoes  
Chef's Medley of Seasonal Vegetables

Fresh Seasonal Berries

Chef's Dessert Table

Homemade Bread Pudding

\$45.00 per person

### **ACTION STATIONS:**

\$75.00 Attendant Fee

### **OMELET STATION**

\$8.00 per person

### **WAFFLE STATION**

\$8.00 per person

### **EGGS BENEDICT STATION**

\$8.00 per person

### **BRUNCH STATIONS:**

\$75.00 Attendant Fee

### **CHILLED SEAFOOD BAR**

Jumbo Shrimp, Red Crab Claws  
& Scallop Ceviche Shooters  
\$12.00 per person

### **PEPPERED ROAST PORK**

Pan Gravy & Peach Chutney  
\$9.00 per person

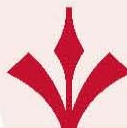
### **ROAST TURKEY**

Cranberry & Apple Chutney  
\$9.00 per person

### **PRIME RIB**

Au Jus & Horseradish Cream  
\$12.00 per person

*Buffet Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea*





## **BOXED MEALS**

### **BOX BREAKFAST**

Assorted Bottle Juice or Water  
Fruit Yogurt Cup  
Ripe Banana  
Blueberry Muffin  
Butter & Preserves  
\$12.00 per person  
Add: Ham & Cheese Croissant \$3.00

### **BOX LUNCH**

#### **TURKEY SUPREME**

Roasted Turkey  
Swiss Cheese, Bacon, Lettuce & Tomato  
Toasted Sourdough

#### **GRILLED CHICKEN PANINI**

Orange Sage Grilled Chicken Breast  
Lettuce, Tomato & Onion  
Grilled Panini Bread

#### **BBQ CHICKEN WRAP**

Pulled Chicken  
Cole Slaw  
BBQ Sauce  
Flour Tortilla

#### **ROAST BEEF & GOUDA**

Sliced Top Round, Creamy Gouda Cheese  
Herb Mayonnaise, Lettuce & Tomato  
Kaiser Roll

#### **ROASTED VEGGIE WRAP**

Marinated Vegetables  
Whipped Boursin Cheese  
Flour Tortilla

#### **CHICKEN CAESAR SALAD**

Grilled Chicken  
Crisp Romaine Hearts, Parmesan Cheese, Garlic Croutons  
Homemade Caesar Salad Dressing

#### **ALL BOX LUNCHESES INCLUDE:**

Fresh Baked Cookie  
Granny Smith Apple  
Kettle Potato Chips  
Sandwich Condiments  
Assorted Soft Drink or Bottled Water  
\$18.00 per person





## LUNCHEON SELECTIONS

Lunch Entrée Includes: Choice of Starter, Entrée & Dessert.

### STARTER

*(Select One - Included in Menu Price)*

#### TORTILLA SOUP

Crispy Tortilla Strips, Cilantro, Avocado  
& Monterey Jack Cheese Gratiné

#### GAZPACHO ANDALUZ (COLD)

Ripe Plum Tomatoes, Crisp Cucumbers, Bell Peppers,  
Red Onions, Garlic, Olive Oil  
& Sherry with Toasted Croutons

#### CARAMELIZED SWEET ONION BISQUE

Asiago Cheese Crostini & Fresh Chives

#### BOSTON BIBB LETTUCE & RED OAK LEAF SALAD

Toasted Candied Walnuts, Goat Cheese, Grape Tomatoes  
White Balsamic Vinaigrette

#### CRAB STUFFED AVOCADO

Mango Salsa

### LUNCHEON ENTRÉE

*(Select One - Included in Menu Price)*

#### MEDITERRANEAN SALAD

Crisp Romaine Leaves, Olives, Grape Tomatoes,  
Red Onions, Cucumbers,  
Feta Cheese & White Balsamic Vinaigrette  
Warm Tomato Bread

**Select One:** Rotisserie Chicken, Grilled Salmon or Grilled  
Shrimp  
\$28.00 per person

#### GRILLED SALMON & RISOTTO SALAD

Chilled Herb-Grilled Pacific Salmon with Grilled Asparagus,  
Meyer Lemon Risotto & Balsamic Glaze  
\$38.00 per person

#### SALAD NIÇOISE

Grilled & Chilled Ahi Tuna  
Served atop Baby Organic Greens with Red Bliss Potatoes,  
Haricot Verts, Tomatoes, Olives & Onions,  
Egg Kalamata Anchovy Vinaigrette  
\$40.00 per person

#### CHICKEN MARSALA

Seared Chicken Breast with Wild Mushrooms  
Rich Marsala Wine Reduction  
\$34.00 per person

#### HEIRLOOM TOMATO SALAD

Heirloom Tomatoes, Cherry Tomatoes,  
Roasted Red Peppers, Baby Mozzarella,  
Fresh Basil & Ciabatta Croutons  
Rosemary Olive Oil & Basil Salt

#### CONTESSA CAESAR

Romaine Hearts, Roasted Tomatoes,  
Parmesan Lace & Homemade Croutons

#### DUCK DIABLO

Duck Breast, Mission Fig & Jalapeno  
Wrapped in Bacon with a Red Chili Glaze

#### SHRIMP GREMOLATA

Marinated Jumbo Fire Roasted Grilled Shrimp  
Roasted Red Bell Pepper Pesto

#### GRILLED CHICKEN CHOP

Sauce Beurre Rouge  
\$35.00 per person

#### BARBECUE CHICKEN WRAP

Grilled Barbecue Breast of Chicken with Shredded Lettuce,  
Diced Tomatoes, Cilantro & Red Onion  
Wrapped in a Flour Tortilla  
Served with BBQ Ranch Dressing  
Herb Roasted Potato Salad  
\$27.00 per person

#### SMOKED SALMON CLUB

Lemon Allouette Cheese & Nova Scotia Smoked Salmon  
Red Onion Marmalade on Sourdough  
Seasonal Fruit or Terra®  
Vegetable Chips  
\$34.00 per person

#### SEARED SEASONAL FILET

Toasted Almond Beurre Blanc  
\$36.00 per person

#### PETITE FILET

Chili Dusted Petite Filet  
Marchand du Vin Demi  
\$40.00 per person

*Entrée served with Chef's Choice of Seasonal Vegetable & Starch,  
Appropriate Accompaniments, Freshly Baked Rolls, Freshly Brewed Regular Coffee, Decaffeinated Coffee  
& Iced Tea with Lemon Wedges*





## LUNCHEON BUFFET

25 PER PERSON MINIMUM FOR BUFFETS

### DELI LUNCH BUFFET

Mixed Field Greens with Assorted Dressings

Heirloom Tomato Salad

Marinated Artichoke Salad

Penne Pesto Salad

Assorted Deli Cold Cuts to Include: Roast Sirloin of Beef, Hard Salami, Honey Baked Ham & Roast Turkey Breast

Assorted Cheeses: Swiss, Cheddar & Havarti Dill

Assorted Deli Breads: Marble Rye, Wheat, Kaiser & Sourdough

Condiments: Mayo, Dijon Mustard, Green Leaf Lettuce,

Tomatoes, Red Onion & Pickle Spears

Kettle Potato Chips

Freshly Baked Assorted Cookies, Brownies & Blondies

\$32.00 per person

### LITE LUNCH MENU

Boston Bibb Lettuce & Red Oak Leaf Salad

with Toasted Candied Walnuts, Goat Cheese,

Grape Tomatoes & White Balsamic Vinaigrette

Green Goddess Penne Pasta

Exotic Fresh Fruit

Cucumber Gazpacho Cold Soup

Chicken Salad Pita Platter – Mediterranean Chicken Salad, Curry Chicken Salad, Fruit & Nut Chicken Salad

Lettuce, Tomatoes, Cucumbers, Peppers & Avocado

Assorted Breads

Taro Root Chips

Fruit Yogurt Parfait

\$33.00 per person

### TEXAS BBQ

Mixed Field Greens with Assorted Dressings

Tomato, Red Onion & Cucumber Salad

Creamy Potato Salad

Apple Cider Slaw

Roasted Chicken Quarters

Smoked Beef Brisket

Slow Cooked Ribs

Pickles, Onions & Peppers

Texas BBQ Baked Beans

Corn on the Cob

Corn Bread Muffins

Homemade Peach Cobbler

Watermelon

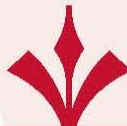
\$38.00 per person

Add: Salmon Steaks with Apple Onion Marmalade \$5.00 per person

or Grilled T-Bone Steaks - Market Price

~Luncheon Buffets Continues on Next Page~

Lunch Buffets Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee  
& Iced Tea with Lemon Wedges





## LUNCHEON BUFFET

25 PER PERSON MINIMUM FOR BUFFETS

### A TASTE OF SAN ANTONIO

Red, Yellow & Blue Corn Chips  
 With Chili con Queso & Texas Salsa  
 Mixed Baby Greens with Smoked Cheddar Cheese, Tomato Wedges, Red Onions & Mangos  
 Ancho-Chili Ranch Dressing & Avocado Vinaigrette  
 Cheese Enchiladas  
 Pork Tamales - Pulled Pork Wrapped in Corn Meal & Steamed in Corn Husks  
 Salsa Verde & Roasted Tomato Salsa  
 Grilled Chicken Fajitas  
 Warm Flour Tortillas  
 Sour Cream, Guacamole, Sliced Jalapenos, Cheddar Cheese & Pico de Gallo  
 Borracho Beans  
 Spanish Rice  
 Melon & Tropical Fruit Salad with Chili Lime Dressing  
 Assorted Flan & Tres Leches  
 \$40.00 per person

Add: Taco Bar with Crisp Corn Tortillas, Ground Beef, Shredded Lettuce, Diced Red Onion, Shredded Cheddar Cheese,  
 Sliced Black Olives, Picante Salsa, Guacamole & Sour Cream  
 \$3.50 per person

### THE ITALIANO

Crisp Italian Salad Bar with Romaine Lettuce, Red Onion, Garlic Croutons, Tomatoes, Country Olives,  
 Freshly Grated Parmigiano Reggiano, Caesar & Chef's Choice of Dressing  
 Antipasto Display  
 Fresh Mozzarella & Plum Tomato in White Balsamic Vinaigrette

#### *Select Two Pastas:*

Orecchiette  
 Farfalle  
 Rigatoni  
 Cheese Tortellini

#### *Select Two Sauces:*

Flame-Roasted Tomato Marinara  
 Sweet Basil Pesto  
 Bolognese Sauce  
 Alfredo Sauce

#### *Select Two Entrees:*

Herb Grilled Chicken Breast with Sun-Dried Tomato Butter  
 Sausage & Peppers with Meatballs  
 Grilled Salmon Capanatta

Herb Focaccia Bread  
 Italian Vegetable Medley  
 Tiramisu & Cheese Cake  
 \$40.00 per person

*Lunch Buffets Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee  
 & Iced Tea with Lemon Wedges*





## RECEPTION DISPLAYS

### FARMERS MARKET VEGETABLES

Spinach Artichoke Dip & Cabrales Blue Cheese Dip  
\$100.00 platter (Serves 25)  
\$200.00 platter (Serves 50)  
\$400.00 platter (Serves 100)

### RED, YELLOW & BLUE CORN CHIPS

Chili con Queso & Texas Salsa  
\$75.00 platter (Serves 25)  
\$150.00 platter (Serves 50)  
\$300.00 platter (Serves 100)

### SEASONAL FRUITS & BERRIES

Honey Lime Yogurt  
\$125.00 platter (Serves 25)  
\$250.00 platter (Serves 50)  
\$500.00 platter (Serves 100)

### INTERNATIONAL & DOMESTIC CHEESES

Assorted Crackers  
\$150.00 platter (Serves 25)  
\$300.00 platter (Serves 50)  
\$600.00 platter (Serves 100)

### POACHED SALMON

Chopped Onion, Eggs, Capers, Diced Tomatoes  
Crackers & Breads  
\$350.00 platter (Serves 30)

### PEACH MOSTARDA & PECAN BAKED BRIE

Raspberry Sauce  
Small (2 lbs) \$145.00  
Large (4 lbs) \$195.00

### CAVIAR DISPLAY

Buckwheat & Blinis, Egg Yolks, Egg Whites,  
Crème Fraiche, Tomato, Chives & Toast Points  
Beluga Market Price  
Sevruga Market Price  
Oscetra Market Price

## COLD HORS D'OEUVRES

*(Passed or Displayed)*  
*Minimum 25 Piece Order*

### MINI CAESAR SALAD

On Parmesan Crisp  
\$3.25 per piece

### BELGIAN ENDIVE & GOAT CHEESE

Roasted Bell Pepper  
\$3.25 per piece

### OLIVE, TOMATO & BASIL BRUSCHETTA

\$3.50 per piece

### ROASTED VEGETABLE PINWHEEL

Roasted Vegetables & Herb Cream Cheese Rolled in a  
Tortilla  
\$3.75 per piece

### GRILLED MARINATED ASPARAGUS SPEARS

Serrano Ham  
\$3.75 per piece

### MEDITERRANEAN PINCHITAS

Skewered Green Olives, Sun-Dried Tomatoes, Artichoke  
Hearts & Baby Mozzarella Cheese  
Drizzled with Sweet Balsamic Syrup  
\$3.75 per piece

### SMOKED SALMON CANAPES

Herb Cream Cheese, Capers & Red Onions on a  
Pumpernickel Crouton  
\$4.00 per piece

### BLACKENED RED CRAB CLAWS

Garlic Aioli  
\$4.00 per piece

### CEVICHE SHOOTER

Scallion & Cilantro Marinated with Tomato & Citrus Juice  
\$4.00 each

### ICED JUMBO GULF SHRIMP

Spicy Cocktail Sauce & Lemon Wedges  
\$4.50 per piece



## HOT HORS D' OEUVRES

*(Passed or Displayed)  
Minimum 25 Piece Order*

### STUFFED JALAPEÑO PEPPERS

Cheese Stuffed Jalapeño Peppers  
Ranch Dipping Sauce  
\$3.75 per piece

### CARAMELIZED APPLE, ONION & CHORIZO

SAUSAGE BROCHETTES  
Hard Cider Sauce  
\$4.25 per piece

### CHEESE & SAUSAGE STUFFED MUSHROOM CAPS

Parmesan & Marinara Sauce  
\$3.75 per piece

### MINI BEEF WELLINGTON

Béarnaise Sauce  
\$4.25 per piece

### MINI GREEK SPANAKOPITA

Cucumber Dill Sauce  
\$3.75 per piece

### FRIED COCONUT PRAWNS

Horseradish Orange Marmalade  
\$4.50 per piece

### SMOKED CHICKEN & ROASTED RED PEPPER

#### QUESADILLA

Jalapeño Jelly  
\$3.75 per piece

### FRIED JUMBO SHRIMP

Spicy Cocktail Sauce & Lemon  
\$4.50 per piece

### EMPANADILLAS DE CARNE

Spicy Ground Beef, Onions & Garlic Filled Pastry Pockets  
Sofrito Sauce  
\$3.75 per piece

### BLUE CRAB CAKES

Red Chili Lime Aioli  
\$4.50 per piece

### VEGETABLE SPRING ROLLS

Spicy Plum Sauce  
\$3.75 per piece

### DUCK DIABLO

Red Chili Glaze  
\$4.50 per piece

### PARMESAN BREADED ARTICHOKEs

Stuffed with Bell Peppers & Goat Cheese  
Salsa Fresca  
\$4.00 per piece

### DIVER SCALLOPS IN BACON

Soy Maple Glaze  
\$4.50 per piece

### BRIE & CANDIED WALNUTS IN PHYLLO

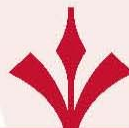
\$4.60 per piece

### CHICKEN BEGGARS PURSE

Chicken & Mushroom in Pastry  
\$4.00 per piece

### SERRANO HAM WRAPPED SHRIMP

Lemon Aioli  
\$4.75 per piece





## CARVERY

\$75.00 Attendant Fee, Per Carver

### WHOLE ROASTED TURKEY

Cranberry & Chili Chutney & Turkey Gravy  
\$250.00 platter (Serves 25)

### PEPPERED ROAST PORK

Pan Gravy & Peach Chutney  
\$250.00 platter (Serves 20)

### SMOKED BARBECUE BEEF BRISKET

Barbecue Sauce  
\$325.00 platter (Serves 35)

### GARLIC & HERB STUDDED LEG OF LAMB

Mint Jelly & Natural Jus Lie  
\$300.00 platter (Serves 20)

### ESPRESSO – ENCRUSTED TENDERLOIN

Arugula Pernod Pesto  
\$350.00 platter (Serves 20)

### BEEF STRIP LOIN

Béarnaise Sauce  
\$360.00 platter (Serves 30)

### STEAMSHIP ROUND

Dijon Mustard, Horseradish Cream & Sweet Onion Au Jus  
\$950.00 platter (Serves 150)

### SOUTH AFRICAN LOBSTER TAIL

Chef-Carved Two Pound Cold Water Lobster Tails  
Butter & Lemon  
Market Price

*Carved Items are Served with Petit Dinner Rolls*

## STATIONS

\$75.00 Station Attendant Fee, Per Chef

### FAJITA & TACO STATION

Beef & Chicken  
Grilled Onions & Peppers  
Tortillas & Appropriate Condiments  
\$12.00 per person

### PASTA STATION

Penne & Bowtie Pasta  
Marinara & Pesto Cream Sauce  
Garlic Bread  
\$11.00 per person  
Add: Chicken \$4 or Shrimp \$5

### FINGERLING POTATO BAR

Fingerling Potatoes  
Flavored Oils  
Caviar  
\$13.00 per person

### SUSHI BAR

California Roll, Spicy Tuna Roll,  
Salmon Roll & Assorted Sashimi  
\$20.00 per person

### ASIAN STIR FRY

Ginger-Garlic Chicken Stir-Fry  
With Soy Teriyaki Sauce  
Steamed Jasmine Rice  
\$13.50 per person

### PAELLA VALENCIANA

Traditional Spanish Paella from  
Spain's Valencia Region  
Chicken, Chorizo Sausage, Clams,  
Mussels, Shrimp, Calamari & Vegetables  
with Saffron Rice  
\$15.00 per person

### RAW BAR

Jumbo Shrimp, Red Crab Claws  
& Scallop Ceviche Shooters  
\$20.00 per person  
Add: Ice Sculpture Display \$ 450.00





## DINNER SELECTIONS

Dinner Entrée Includes Choice of Starter, Entrée & Dessert (*Appetizer not included*)

### APPETIZERS

(Additional Charge Applies - *not included with Entrée*)

#### CHILE GUERO

Caribe Pepper Stuffed with Pulled Pork, Chevre & Mahon  
Cheese Wrapped in Prosciutto  
\$7.00 per person

#### DUCK DIABLO

Duck Breast, Mission Fig & Jalapeno Wrapped in Bacon  
with Red Chili Glaze  
\$7.00 per person

#### CRAB STUFFED AVOCADO

Mango Salsa  
\$9.00 per person

#### SHRIMP GREMOLATA

Marinated Jumbo Fire Roasted Grilled Shrimp  
Roasted Red Bell Pepper Pesto  
\$9.00 per person

#### BEEF CARPACCIO

Arugula Salad, Capers & Aged Balsamic  
\$10.50 per person

#### WHITE TRUFFLE RISOTTO

\$13.00 per person

### SOUP OR SALAD SELECTIONS

(Select 1 - Included in Menu Price)

#### TORTILLA SOUP

Crispy Tortilla Strips,  
Cilantro, Avocado,  
Monterey Jack Cheese Gratiné

#### LOBSTER BISQUE

Dry Sherry

#### CARAMELIZED SWEET ONION BISQUE

Asiago Cheese Crostini & Fresh Chives

#### TOMATO BASIL SOUP

Creamy Tomato Soup Topped with Fresh Basil

#### BOSTON BIBB LETTUCE & RED OAK LEAF SALAD

Toasted Candied Walnuts, Goat Cheese, Grape Tomatoes  
White Balsamic Vinaigrette

#### SPINACH SALAD

Warm Bacon Vinaigrette, Red Onion, Marinated  
Mushrooms & Yellow Teardrop Tomatoes

#### CONTESSA CAESAR

Romaine Hearts, Roasted Tomatoes,  
Parmesan Lace & Homemade Croutons

#### FIELD GREEN SALAD

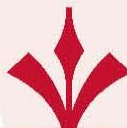
Marinated Cucumbers, Grape Tomatoes, Julienne Carrots,  
Baby Bulls Eye Beets & Pommery Mustard Vinaigrette

### INTERMEZZO

(Additional charge of \$4.00 per person)

Raspberry, Strawberry Champagne, Citrus Sorbet

*Entrée served with Chef's Choice of Seasonal Vegetable & Starch,  
Appropriate Accompaniments, Freshly Baked Rolls, Freshly Brewed Regular Coffee, Decaffeinated Coffee  
& Iced Tea with Lemon Wedges*





## DINNER ENTRÉE SELECTIONS

*(Included In Menu Price)*

### VEGETARIAN

#### PORTABELLA MUSHROOM

Stuffed with Boursin Cheese and Spinach, Garnish with Julienne Vegetables  
\$40.00 per person

#### VEGETABLE STRUDEL

Soya Butter, Wild Mushroom Ragout & Vegetables  
\$40.00 per person

#### GRILLED EGGPLANT/VEGETABLE NAPOLEON

Tofu & Fresh Mozzarella  
\$40.00 per person

### POULTRY

#### CHICKEN MARSALA

Seared Chicken Breast with Wild Mushrooms  
Rich Marsala Wine Reduction  
\$44.00 per person

#### GRILLED CHIKEN MATTONE

Fresh Herbs & Citronette Sauce  
\$45.00 per person

#### PAN SEARED CHICKEN CHOP

Chicken Chop with Sauce Beurre Rouge,  
Sun-Dried Cherries & Toasted Almonds  
\$45.00 per person

#### STUFFED CHICKEN BREAST

Seared Chicken Breast Stuffed with Spinach,  
Goat Cheese & Shallots  
\$47.00 per person

#### ROASTED MUSCOVY DUCK

Maple Butternut Squash Bread Pudding &  
Rioja Fig Reduction  
\$49.00 per person

### SEAFOOD

#### FILET OF SALMON SEVILLE

Piquillo Crusted Salmon with Arugula Cream  
\$47.00 per person

#### PAN SEARED SHRIMP SAMBUCA

Capellini Pasta, Roasted Peppers, Braised Asparagus & Sambuca Cream  
\$47.00 per person

#### MESQUITE GRILLED CALIFORNIA SEA BASS

Toasted Almonds & Citrus Beurre Blanc  
\$55.00 per person

*Combine (2) Entrees for additional \$2.00 on highest menu price*

*~Dinner Entrees Continues on Next Page~*

*Entrée served with Chef's Choice of Seasonal Vegetable & Starch,  
Appropriate Accompaniments, Freshly Baked Rolls, Freshly Brewed Regular Coffee, Decaffeinated Coffee  
& Iced Tea with Lemon Wedges*



## DINNER ENTRÉE SELECTIONS

*(Included In Menu Price)*

### BEEF / GAME

#### **SOUTHWESTERN ROAST PORK LOIN**

Chorizo Sausage & Ancho Bordelaise Sauce  
\$45.00 per person

#### **HERB CRUSTED RACK OF LAMB**

Spicy Mustard & Herb Garlic Parmesan Crust, Rioja Mint Demi Glace  
\$48.00 per person

#### **GRILLED RIBEYE**

Caramelized Onions & Wild Mushroom, Au Jus and Horseradish Cream  
\$58.00 per person

#### **ROAST TENDERLOIN FILET OF BEEF**

Garlic Scallion Crust with a Mushroom Ragout & Cabernet Demi Glaze  
\$62.00 per person

#### **MEDALLIONS OF ANTELOPE**

Wild Mushroom Risotto & Port Wine Glaze  
Market Price

### COMBINATION PLATE

#### **POLLO CON LANGOSTA**

Tender Breast of Chicken & Cold Water Lobster Tail  
Chardonnay Lemon Caper Cream  
\$55.00 per person

#### **CHATEAUBRIAND OF TEXAS BEEF & GULF SHRIMP GREMOLATA**

Sauce Catalane  
\$64.00 per person

#### **GRILLED CHICKEN BREAST & MEDALLIONS OF BEEF**

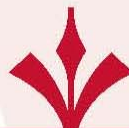
Sauce Béarnaise  
\$64.00 per person

#### **PETIT FILET SURF & TURF**

Charred Beef Tenderloin, Cold Water Lobster Tail with Maitre d' Hotel Butter  
\$68.00 per person

*Combine (2) Entrees for additional \$2.00 on highest menu price*

*Entrée served with Chef's Choice of Seasonal Vegetable & Starch,  
Appropriate Accompaniments, Freshly Baked Rolls, Freshly Brewed Regular Coffee, Decaffeinated Coffee  
& Iced Tea with Lemon Wedges*





## DESSERT SELECTIONS

*(Included in Menu Price)*

### CRÈME BRULEE

Classic Custard Topped with Caramelized Sugar

### BERRIES WITH CHAMPAGNE SABAYON

Fresh Assorted Berries Served with a  
Champagne Custard Sauce & Gaufrette Cookie

### OLD FASHION CARROT CAKE

Layers of Carrot Walnut Spice Cake Filled  
& Iced with Sweet Cream Cheese Icing

### NEW YORK STYLE CHEESECAKE

Buttery Graham Cracker Crust  
Topped with Whipped Cream & Berry Coulis

### CHOCOLATE MASCARPONE MOUSSE TORTE

Chocolate Cake Filled with Chocolate Italian Cream Mousse,  
Iced with Chocolate Ganache  
Garnished with Strawberry & Milk Chocolate Sauce

### FLOURLESS CHOCOLATE CAKE

Dense Chocolate Cake Served with Berries,  
Crème Anglaise & Caramel Sauce Drizzle

### MARGARITA TART

Tequila Flavored Lime Tart & Citrus Whipped Cream

### OPERA LAYER CAKE

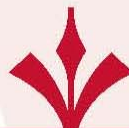
Almond Cake, Coffee Mocha Butter Cream & Chocolate Ganache

### MINI TRIO PLATE

*(Select 3 Desserts)*  
\$5.00 Surcharge

### DESSERT STATION

Chef's Selection of Petite Desserts  
with Entrée \$5.00 per person  
A la Carte Station \$ 7.50 per person





## DINNER BUFFET SELECTIONS

25 PER PERSON MINIMUM FOR BUFFETS

### MEXICANA DINNER BUFFET

Mixed Baby Greens with Smoked Cheddar Cheese, Tomato Wedges, Red Onions & Mangos  
Ancho-Chili Dressing & Avocado Ranch  
Chicken Enchiladas  
Tortilla Crusted Tilapia with Tomatillo Cilantro Cream  
Pork Tamales  
Carne Asada  
Warm Flour Tortillas  
Salsa Verde & Roasted Tomato Salsa  
Sour Cream, Guacamole, Sliced Jalapenos, Cheddar Cheese & Pico de Gallo  
Borracho Beans & Spanish Rice  
Tres Leches & Buñuelos  
\$56.00 per person

### AMERICAN DINNER BUFFET

Baby Iceberg Lettuce Salad, Blue Cheese Dressing, Diced Tomatoes & Pecans  
Cucumber, Red Onion & Tomato Salad  
Sliced Top Eye Round Beef with Au Jus  
Boneless Breast of Chicken with Tarragon Cream  
Baked Tilapia with Lemon Compound Butter  
French Cut Green Beans  
Wild Rice Pilaf with Sun Dried Cherries  
Cheesecake, Fruit Cobbler & Texas Sheet Cake  
\$58.00 per person

### SOUTH TEXAS HILL COUNTRY DINNER BUFFET

(\$75.00 Attendant Fee)

Bibb Lettuce, Mango, Mahon Cheese, Grape Tomatoes, Pepitas & Sun-Dried Cherry Vinaigrette  
Texas Corn Salad  
Apple Cider Slaw with Jicama & Cucumber  
Pecan Crusted Grouper  
Chipotle Grilled Chicken, Cilantro Pesto  
Slow Roasted Beef Brisket, Maple & Shiner Bock Beer Glaze  
Red Skin Mashed Potato  
Grilled Vegetable Medley of Asparagus, Portabella, Chipoline Onion & Peppers  
Cornbread Muffins  
Chef's Mini Dessert Table to Include:  
Bread Pudding with Whiskey Sauce, Pecan Pie & Chocolate Fudge Cake  
\$60.00 per person

*~Dinner Buffet Continues on Next Page~*

*Dinner Buffets Served with Freshly Baked Rolls,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Iced Tea with Lemon Wedges*





## DINNER BUFFET SELECTIONS

25 PER PERSON MINIMUM FOR BUFFETS

### SPANISH DINNER BUFFET

Frisee & Poached Pear Salad  
Orzo & Teardrop Tomato Salad  
Paella Valenciana with Chicken, Chorizo Sausage, Clams, Mussels, Shrimp & Calamari with Saffron Rice  
Chicken Asado, Tender Rotisserie Chicken with Fresh Herbs  
Baby Back Ribs with Port Wine Glaze  
Tapas Tray of Olives, Carved Meats & Cheese Tray  
Spanish Green Beans with Chorizo, Onions & Garbanzos  
Roasted Fingerling Potatoes  
Flan, Chocolate Cake, Mini Berry Tarts  
\$62.00 per person

### ITALIAN FEAST DINNER BUFFET

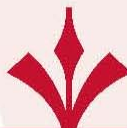
Caesar Salad, Romaine Hearts, Homemade Croutons  
Caprese Salad with Mozzarella, Basil & Tomato  
Marinated Artichoke Salad  
Veal Marsala, Tender Medallions in rich Marsala Wine Sauce  
Chicken Parmesan, Breaded Cutlets in Marinara Sauce  
Salmon Picata with Lemon Caper Sauce  
Roasted Eggplant  
Angel Hair Pasta with Garlic Parsley Olive Oil  
Tiramisu, Cannoli & Pistachio Mousse  
\$62.00 per person

### HOTEL CONTESSA BLACK TIE DINNER BUFFET

(\$75.00 Attendant Fee)

Tossed Mesclun Greens, Cabrales Bleu Cheese Crumbles, Sun-Dried Cranberries & Grape Tomatoes  
with White Balsamic Vinaigrette  
Apple, Walnut & Cherry Salad with Maple Dressing  
Bow Tie Shrimp Pasta Salad with Roasted Garlic, Roma Tomatoes & Manchego Cheese  
Lobster Bisque, Dry Sack Sherry & Crème Fraiche  
Carved Beef Wellington, Sauce Perigoudine with Truffles  
Rotisserie Chicken with Fresh Herbs, Roast Tomato Demi  
Filet of Grouper Aux Capres, Fresh Lemon, Capers & Chardonnay Wine  
Dauphinoise Potatoes, Scalloped With Swiss Cheese & Cream  
Asparagus Spears, Pinenut Butter & Teardrop Tomatoes  
Fresh Baked Dinner Rolls  
Lavish Dessert Table  
\$67.00 per person

*Dinner Buffets Served with Freshly Baked Rolls,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Iced Tea with Lemon Wedges*





## COCKTAIL SELECTIONS

### HOURLY PACKAGE BAR

Unlimited Cocktails for a Predetermined Per Person Price  
Price Based on Guaranteed Number of Guests or the Actual Attendance if Higher

	<b>BEER &amp; WINE</b>	<b>CALL</b>	<b>PREMIUM</b>
Per Person, Per Hour	\$14.00	\$15.00	\$17.00
Each Additional Hour, Per Person	\$ 7.00	\$ 8.00	\$10.00

#### HOSTED BARS

Premium Brands	\$6.50 per drink
Call Brands	\$6.00 per drink
Cordials	\$7.50 per drink
Domestic Beer	\$5.00 per bottle
Imported Beer	\$5.25 per bottle
Domestic Wine	\$6.00 per glass
Soft Drinks	\$4.00 each
Bottled Waters	\$4.00 each
Margaritas	\$6.00 each

#### CASH BARS

Premium Brands	\$6.75 per drink
Call Brands	\$6.25 per drink
Cordials	\$8.25 per drink
Domestic Beer	\$5.00 per bottle
Imported Beer	\$5.25 per bottle
Domestic Wine	\$6.25 per glass
Soft Drinks	\$4.00 each
Bottled Waters	\$4.25 each
Margaritas	\$6.25 each

Red or White Sangria \$45.00 pitcher (available on Host or Package Bars Only)

#### BARTENDERS, CASHIERS & COCKTAIL SERVERS

Bartenders are required for all Bars & Cashiers are required for all Cash Bars

Bartenders	\$75.00 each
Cashiers	\$75.00 each
Cocktail Servers	\$75.00 each
<i>(Up to 3 Hours, \$25.00 each additional hour)</i>	

Prices Subject to Change

22% Service Charge Applies to Hosted Bars, Labor Fees & Non-Alcoholic Beverages

#### WINE

##### WHITES

Sycamore Lane White Zinfandel	\$30.00
Sycamore Lane Chardonnay	\$30.00
Chateau St. Jean Chardonnay, Sonoma	\$32.00
Santa Margarita Pinot Grigio, Italy	\$65.00

##### BOTTLE

##### REDS

Sycamore Lane Merlot	\$30.00
Sycamore Lane Cabernet Sauvignon	\$30.00
Casillero del Diablo Carmenera, Chile	\$35.00
Franciscan 'Oakville Estate' Cabernet Sauvignon, Napa	\$55.00

##### CHAMPAGNE

Vueve Cliquot 'Yellow Label'	\$80.00
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#### LIQUOR CALL

Jack Daniels	Seagram's 7
Beefeater	Bacardi Light
Sauza / Cuervo Gold	Dewars
Absolut	

#### CORDIALS

Kahlua	Bailey's
Amaretto	Drambuie

#### PREMIUM

Makers Mark	Tanqueray
Grey Goose	Cruzan / 10 Cane
Crown Royal	Hornitos
Chivas	