

UNIQUE EXPERIENCES.
UNIQUE MEMORIES.



CATERING MENU

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HOTEL CONTESSA[®]

Suites on the Riverwalk

306 W MARKET ST | SAN ANTONIO, TX 78205
210.229.9222 | THEHOTELCONTESSA.COM

WELCOME TO A
UNIQUE EXPERIENCE



WELCOME TO SAN ANTONIO!

The Hotel Contessa combines exceptional service with the finest cuisine to create events of great distinction that will be remembered long after your guests depart.

Our menus are always influenced with fresh, local, seasonal products; we introduce our products when they have been harvested at their peak so they have the best flavor and most nutritional value. Supporting “farm to table” concept through buying locally demonstrates our efforts in sustainability & promoting local producers and the local economy.

Following menus are just a sample of what we offer, we would gladly customize proposal based on your specific, unique requests.

UNIQUELY SAN ANTONIO. UNIQUELY CONTESSA.

BRIAN WEST
EXECUTIVE CHEF

MAYA MIEROSTAWSKA
DIRECTOR OF
CATERING

SHANE BRUNS
DIRECTOR OF
FOOD & BEVERAGE



Pricing Per Person Unless Otherwise Specified.

FRUIT & NUTS 15

Whole Fruit Basket of Strawberries, Pears,
Apples, Banana, Grapes & Oranges

ADD: Gourmet Nut Tin **10**

THE SHINER 30

Assortment of Shiner Beer (4)
Gourmet Snack Mix

STRAWBERRIES 20

Six White & Dark
Chocolate Dipped Strawberries

ADD: House Champagne
Half Bottle **15**
Full Bottle **30**

COFFEE CRAVE 20

Chocolate Covered Espresso Beans
Chocolate Dipped Spoon
Gourmet Blend Coffee
Hotel Contessa Mug

ADD: Cordial **5**
Baileys, Grand Marnier, Amaretto

EPICUREAN 45

Texas Cookbook
Hotel Contessa Apron
House-Made Cookies

REMEMBER THE ALAMO

GIFT BASKET 50

Alamo Memorabilia
House-Made Salsa
Tortilla Chips
Margarita Mix, Margarita Salt
& (2) Margarita Glasses

CHEESE & CRACKERS 25

Assorted Sliced Cheese
Variety of Crackers & Breads
Strawberries & Champagne Grapes
ADD: Bottle of Hotel Contessa
House Red or White Wine **30**



ENTRÉE SELECTIONS



Pricing Per Person Unless Otherwise Specified.

STARTER

(Select One - Included in Menu Price)



SLICED SEASONAL FRUIT PLATE

HALF GRAPEFRUIT WITH
MINT INFUSED SIMPLE SYRUP

SEASONAL FRUIT & MELON
SEASONED WITH LIME & CHILI

FRESH STRAWBERRIES WITH
CREAM

TEXAS WILD BERRY YOGURT
PARFAIT WITH HOUSE-MADE
GRANOLA

SMOKED SALMON PLATE WITH
CAPPERS, RED ONIONS &
BOILED EGG

BANANA OATMEAL BRÛLÉE



Breakfast Entrées Include: Choice of Starter & Entrée,
Orange Juice, Assorted Breakfast Pastries, Freshly Brewed
Regular Coffee, Decaffeinated Coffee & Hot Tea

ENTRÉE

(Select One - Included in Menu Price)



FLUFFY SCRAMBLED EGGS 27

with Fresh Chives,
Country Fried Potatoes &
Black Pepper Crusted Bacon

EGG WHITE FRITTATA 29
(Heart Healthy)

Roasted Red Bell Pepper, Caramelized
Onions, Mushrooms with
Turkey Bacon & Spinach Salad

**GRANOLA CRUSTED
WHEAT FRENCH TOAST 28**
(Heart Healthy)

with Sugar Free Maple Syrup
& Turkey Bacon

FRENCH "TEXAS" TOAST 27

Maple Pecan Sauce &
Powered Sugar,
Tequila Dressed Berries &
Sausage Links

TEXAS EGGS BENEDICT 29

Poached Eggs & Pulled Beef Brisket
with Chipotle Hollandaise Sauce on a
Buttermilk Biscuit with
Country Potatoes

DUCK CONFIT FRITTATA 29

with Sweet Potato & Manchego
Cheese, Warm Apple
Smoked Bacon & Spinach Salad

**HOT SMOKED SALMON
WITH APPLE BUTTER 28**

Served with
Caramelized Red Onion,
Hash Browns

**BEEF TENDERLOIN WITH
MAPLE DEMI 32**

Coffee Rubbed Tenderloin with
Eggs Over Easy & Spicy
Hash Brown Casserole

BREAKFAST BUFFETS

Pricing Per Person. 25 Per Person Minimum for Buffets. Prices Reflect One Hour of Service.

CONTINENTAL BREAKFAST BUFFET 25

Orange & Cranberry 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
with Butter, Jams & Preserves

EXECUTIVE EXPRESS BREAKFAST BUFFET 28

Orange Juice

Seasonal Fresh Fruits,
Melons & Berries

Fluffy Scrambled Eggs
with Cheddar Cheese

Crisp Peppered Bacon

Contessa Oatmeal

Spicy Hash Brown Potatoes

Fresh Baked
Breakfast Pastries & Muffins
with Butter, Jams & Preserves

HEART HEALTHY BREAKFAST BUFFET 29

Orange Juice

Fruit & Berry Yogurt Cups
with Almond Granola

Seasonal Sliced Fruits,
Melons & Berries

Fluffy Scrambled Eggs with Chives

Turkey Bacon

Contessa Oatmeal

Roasted Herb Potatoes

Fresh Baked Breakfast
Bran Muffins & Wheat Toast
with Butter, Jams & Preserves

LONE STAR BREAKFAST BUFFET 32

Orange Juice

Seasonal Fresh Fruits,
Melons & Berries

Texas Eggs Benedict - Poached Eggs,
Pulled Beef Brisket with
Chipotle Hollandaise Sauce on a
House-Made Biscuit

French "Texas" Toast with
Maple Pecan Sauce & Powered Sugar

Fluffy Scrambled Eggs
with Fresh Chives

Crisp Peppered Bacon

Country Fried Potatoes

Fresh Baked
Breakfast Pastries & Muffins
with Butter, Jams & Preserves



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

BREAKFAST

ENHANCEMENTS



HOTEL CONTESSA[®]
Suites on the Riverwalk

Pricing Per Person Unless Otherwise Specified.

HASH BROWN CASSEROLE 3.50

OATMEAL / CREAM OF WHEAT / GRITS 4

**FLUFFY SCRAMBLED EGGS
WITH CHEDDAR CHEESE 4**

CRISP PEPPERED BACON 4

**WARM COUNTRY BISCUITS
WITH SAUSAGE GRAVY 5**

FRENCH "TEXAS" TOAST 5.50

**BAGELS: SMOKED SALMON
& CREAM CHEESE 6**

ACTION STATIONS

75 Attendant Fee

OMELET STATION 8.50

Mushrooms, Shredded Cheddar Cheese,
Scallions, Chorizo, Onions, Bell Peppers,
Diced Ham, Sausage, Green Chiles, Spinach,
Tomatoes, Monterrey Jack Cheese,
Jalapenos, Salsa & Egg Whites

EGGS BENEDICT STATION 9

Poached Eggs, Braised Spinach, Canadian Bacon,
Sliced Serrano Jamon, Hollandaise & Béarnaise

WAFFLE STATION 8

Belgian Waffles Prepared to Order, Served with
Whipped Cream & Macerated Strawberries

SMOOTHIE BAR 8

Seasonal Berries, Bananas, Mango,
Pineapple, Whipped Cream,
Granola & Banana Bread Crumbles



CONTINUOUS REFRESHMENT BREAK

Prices are Per Person, Per Day.



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 Section)

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

ALL DAY SERVICE 38

1/2 DAY SERVICE 19

SPECIALTY COFFEE BREAKS



Pricing Per Person & Reflect One Hour of Service. 1/2 Price For Each Additional Hour. All Breaks Require 10 Person Minimum.

AM BUSINESS BREAK 12

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Gourmet Teas, Fresh Baked Muffins

PM BUSINESS BREAK 12

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Soft Drinks & Bottled Water, Fresh Cookies & Brownies

BAGEL BREAK 16

Assorted Bagels, Flavored Cream Cheese with Butter, Jams & Preserves, Smoked Salmon, *Tray of Condiments:* Onion, Tomato, Capers & Eggs, Freshly Brewed Regular & Decaffeinated Coffee, Selection of Gourmet Teas

GOURMET COFFEE BREAK 15

Freshly Brewed Flavored Coffee with Flavored Syrups, Chocolate Espresso Beans, Chocolate Dipped Spoons & Rock Candy Sugar Sticks, Assorted Biscotti & Crumb Cake

SAN ANTONIO BREAK 14

Cinnamon Spiced Hot Chocolate, Assorted Mexican Breads & Pastries, Seasonal Fruit & Melon Seasoned with Chili & Lime, Aqua Fresca

SPA HEALTH & FITNESS BREAK 15

Granola Bars, Fruit Kabobs, Crudités with Hummus & Pita Chips, Cucumber & Kalama, Olive Tapenade, Crostinis, Fruit and Berry Yogurt Cups, Assorted Mineral Water, Orange Juice, Cranberry Juice & Hot Herbal Tea

CONTESSA TEA 18

Tea Sandwiches to Include: Cucumber, Pineapple Cream Cheese, Smoked Salmon, Deviled Egg & Piquillo Pepper Hummus, Scones, Short Breads with Devonshire Crème & Jam, Chocolate Dipped Strawberries, Lemon Bars & Fresh Fruit Tarts, Selection of Gourmet Teas

SWEET & SALTY 16

Assorted Fresh Baked Cookies, Favorite Candy Store Treats, Contessa Trail Mix, Smoked Cheddar Dusted Popcorn, Chocolate Dipped Pretzel Rods, Assorted Soft Drinks

ENERGY BREAK 19

Protein Bars, Cliff Bars, Whole Fruit, Contessa Trail Mix, Assorted Vitamin Waters, Orange Juice, Cranberry Juice, Red Bull & Monster Energy Drink

RIO GRANDE 18

Red, Yellow & Blue Corn Chips, Salsa, Chili Con Queso & Guacamole, Stuffed Jalapenos, Beef Empanadas & Aqua Fresca

SPURS TIME OUT 20

BBQ & Spicy Chicken Wings, Gorgonzola Blue Cheese Dressing, Carrots & Celery Sticks, "Make Your Own Frito Pie" with Beef Chili, Cheddar Cheese, Diced Red Onions & Sour Cream, Assorted Soft Drinks

CHOCOLATE BREAK 23

Dark Chocolate Fondue with Assorted Fruit & Marshmallows, Blondies, Brownies & Chocolate Chip Cookies, House-Made Peanut Butter Cups, Almond Joys, Chocolate Turtles, White Chocolate Peppermint Mousse Loaded Spoons, Bottled Water

PRETZEL BAR 18

Jumbo Soft Pretzels with Shiner Bock Mustard & Cheese Sauce, Yogurt Covered Pretzels, Chocolate Covered Pretzel Rods, Pretzel Snack Mix & Root Beer

ICE CREAM BREAK 19

Chocolate & Vanilla Bean Ice Cream, Whipped Cream, Seasonal Berries, Crushed Brownies, Chocolate Chips, Pecans, Maraschino Cherries
Sauces: Pineapple & Marshmallows Strawberry, Butterscotch, Caramel & Chocolate

**ADDITION:
MARBLE SLAB PRESENTATION 5
ADDED TO ICE CREAM BREAK
ATTENDANT FEE 75**

with M&M's, Jelly Bellies, Crushed Oreo Cookies, Skittles, Crushed Recess Pieces, Gummy Bears, Heath Bar, Chocolate Chips & Pecans



COFFEE BREAKS, A LA CARTE



Prices Reflect One Hour of Service, 1/2 Price For Each Additional Hour. All Breaks Require 10 Person Minimum.

BEVERAGES

FRESHLY BREWED PREMIUM, REGULAR & DECAFFEINATED COFFEE, SELECTION OF HOT TEA

Served with Flavored Coffee Syrups (Vanilla, Amaretto, Hazelnut)
65 gallon

ASSORTED FRUIT JUICES

(Orange, Apple, Cranberry, Grapefruit, V-8)
30 pitcher

FLAVORED ICED TEA

(Mint or Raspberry)
26 pitcher

LEMONADE

26 pitcher

FRUIT PUNCH

26 gallon

ASSORTED SOFT DRINKS

4 each

BOTTLED WATER

4 each

FIJI WATER (1 Liter)

5 each

BOTTLED JUICES

4 each

SPARKLING WATER

SAN PELLEGRINO (1 Liter)
6 each

WHOLE MILK, 2% MILK OR SKIM MILK

4 each

BAKERY

ASSORTED DANISH

38 per dozen

ASSORTED MUFFINS

36 per dozen

ASSORTED BREAKFAST BREADS

36 per dozen

ASSORTED BAGELS & CREAM CHEESE

40 per dozen

HAM & CHEESE CROISSANT

45 per dozen

BACON, EGG & CHEESE BREAKFAST TACOS

45 per dozen

BREAKFAST EMPANADAS

Scrambled Eggs, Cheese & Sausage Filled Pastry
49 per dozen

ASSORTED COOKIES

42 per dozen

CHOCOLATE BROWNIES (6) & BLONDIES (6)

42 per dozen

SNACKS

SLICED SEASONAL FRESH FRUIT

6.50 per person

SEASONAL WHOLE FRESH FRUIT

2.75 per piece

BREAKFAST CEREAL BARS & GRANOLA BARS

2.50 each

HARD BOILED EGGS

18 per dozen

ASSORTED CEREALS & MILK

4.50 per person

CHOCOLATE DIPPED STRAWBERRIES

45 per dozen

ICE CREAM BARS

4 each

DELUXE BLEND MIXED NUTS

6 per person

POPCORN

4 per person

SPICY SNACK MIX

4 per person

POTATO CHIPS

3.50 per bag

JUMBO PRETZELS WITH CHEESE SAUCE & MUSTARD

42 per dozen

TEA SANDWICHES

Cucumber, Pineapple Cream Cheese, Smoked Salmon, Deviled Egg & Piquillo Pepper Hummus
42 per dozen



CONTESSA CLASSIC BRUNCH



Pricing Per Person, Price Reflects 2 Hours of Menu Time

- Orange Juice, Grapefruit Juice, Cranberry Juice & Apple Juice
- Fresh Baked Breakfast Pastries & Muffins with Butter, Jams & Preserves
- Grilled Sausage with Peppers & Onions
- Scrambled Eggs with Chives
- Crisp Peppered Bacon
- Whole Poached & Chilled Salmon with Tray of Condiments: Onion, Tomato, Capers & Eggs
- Curried Chicken Salad with Apples, Walnuts & Dried Cherries
- Spicy Bloody Mary Gazpacho with Smoked Shrimp Served in an Ice Bowl
- Mixed Greens with House-Made Granola &
- Dried Fruit Topped with Citrus Dijon Vinaigrette
- Hot Smoked Striped Bass with House-Made Apple Butter
- Duck Confit & Sweet Potato Frittata with Manchego Cheese
- Baked Brie Stuffed French Toast Topped with Applewood Smoked Bacon Infused Maple Syrup
- Paprika Dusted Breakfast Potatoes
- Chef's Medley of Seasonal Vegetables
- Fresh Seasonal Berries
- Chef's Dessert Table: Selection of Mini Desserts
- House-Made Banana Bread Pudding

45

(Minimum 25 ppl)



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

ACTION STATIONS

75 Attendant Fee



OMELET STATION 8.50

EGGS BENEDICT STATION 8

WAFFLE STATION 8

CEVICHE BAR 10

Pineapple Coconut Ceviche of Snapper, Spicy Tomato Ceviche of Shrimp & Melon Cucumber Ceviche of Crab

BRUNCH STATIONS

75 Attendant Fee



CHILLED SEAFOOD BAR 12

Jumbo Shrimp, Red Crab Claws & Smoked Scallops

ROAST PORK STEAMSHIP 11

with Pomegranate Molasses

ROAST TURKEY ROULADE 9

Cranberry & Apple Chutney

COFFEE RUBBED PRIME RIB 12.50

with Maple Au Jus & Horseradish Cream

PLATED LUNCH



Pricing Per Person Unless Otherwise Specified.

STARTER*(Select One - Included in Menu Price)*

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

**WATERMELON GAZPACHO
SOUP (COLD)**
with Cucumber
& Mango Relish

**LOBSTER BISQUE
WITH SPANISH SHERRY**
with Paprika Dusted Crouton

SPICY CORN CHOWDER
with Apple Smoked Bacon



**ROASTED PIQUILLIO
PEPPER BISQUE**
Topped with Herbed Goat Cheese

SHRIMP A LA PLANCHA (4)
Smoked Sea Salt & Romesco Sauce

SPANISH TOMATO SALAD
Sliced Tomatoes, House-Made
Mozzarella, Pesto & Tapenade
Ciabatta Croutons

CAESAR SALAD
Romaine Hearts, Parmesan Lace
& House-Made Croutons



BLUEBONNET SALAD
Mixed Greens with House-Made
Granola, Dried Fruit &
Citrus Dijon Vinaigrette

CONTESSA SALAD
Mix Greens, Roma Tomato,
Cucumbers, Spanish Olives,
Paprika Croutons &
Sherry Vinaigrette

BEEF CARPACCIO
Arugula, Capers &
Manchego Cheese



*Lunch Entrées Include: Choice of Starter, Entrée & Dessert.
Entrée Served with Appropriate Accompaniments, Freshly
Baked Rolls, Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Iced Tea with Lemon Wedges*

LUNCHEON ENTRÉE*(Select One - Included in Menu Price)*

BARBECUE CHICKEN WRAP 27
Grilled Barbecue Breast of Chicken
with Shredded Lettuce & Pico de Gallo
Wrapped in a Flour Tortilla,
Served with BBQ Ranch Dressing &
Creamy Potato Salad

MEDITERRANEAN SALAD 28
Crisp Romaine Leaves, Olives, Grape
Tomatoes, Red Onions, Cucumbers,
Feta Cheese & Red Wine Vinaigrette
Warm Tomato Croutons
*Select One: Grilled Chicken,
Grilled Salmon or Grilled Shrimp*

**MANCHEGO CHEESE
CRUSTED CHICKEN 34**

Tomato & Piquillio Pepper Puree,
Chef's Choice of Starch
& Seasonal Vegetables

GRILLED CHICKEN SUPREME 35

Roasted Lemon Thyme Vinaigrette,
Chef's Choice of Starch
& Seasonal Vegetables

CORIANDER CRUSTED SALMON 36

Ratatouille Couscous &
Piquillio Vinaigrette



**GRILLED SALMON
& GRAPEFRUIT SALAD 29**
Grilled Apples, Red Onions, Goat
Cheese & Toasted Pumpkin Seeds
with Grapefruit Vinaigrette

**KNIFE & FORK
STEAK SANDWICH 34**
Flank Topped with Mahon Cheese
with Caramelized Onions
& Mushroom Jus,
Served on Crispy Ciabatta Bread,
Chef's Choice of Starch
& Seasonal Vegetables

**ROASTED BARBECUE
PORK LOIN 36**

Topped with Pickled Texas
Sweet Onion Chutney,
Chef's Choice of Starch
& Seasonal Vegetables

**FRUTTA MOSTARDA
CRUSTED PETITE FILET 40**

Roasted Shallot Demi
with Tobacco Onions,
Chef's Choice of Starch
& Seasonal Vegetables

PLATED LUNCH



DESSERT SELECTIONS

(Select One - Included in Menu Price)

Lunch Entrées Include: Choice of Starter, Entrée & Dessert.

Entrée Served with Appropriate Accompaniments, Freshly Baked Rolls,

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



CRÈME BRÛLÉE

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 & Sundried Cherries

NEW YORK STYLE CHEESECAKE

Buttery Graham Cracker Crust
Topped with Whipped Cream & Berry Coulis

FLOURLESS CHOCOLATE CAKE

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

MARGARITA TART

Tequila Flavored Lime Tart &
Citrus Whipped Cream

ORANGE LAVENDER FLAN

Caramel Baked Orange & Lavender Custard

MIXED BERRY TART

Lemon Custard Topped with Seasonal Berries

TRES LECHES

Our Traditional Light Sponge Cake Soaked
in a Mixture of Three Milks

ANCHO CHILI

CHOCOLATE CAKE

Ancho Chili Infused Chocolate Cake
with Tequila Blueberry Coulis

BUTTERMILK PANACOTTA

with Roasted Fig Marmalade

TIRAMISU

Traditional Italian Dessert with Espresso &
Grand Marnier Dipped Lady Fingers

LEMON CUSTARD

CHIFFON CAKE

Light Vanilla Chiffon Cake with Lemon
Custard, Drizzled with Berry Coulis

MINI TRIO PLATE (SELECT 3 DESSERTS)

5 surcharge



LUNCH

LUNCHEON BUFFET



HOTEL CONTESSA[®]
Suites on the Riverwalk

Pricing Per Person, 25 Per Person Minimum For Buffets.

DELI LUNCH BUFFET 32

Mixed Field Greens, Cucumbers, Shredded Carrots, Pear Tomatoes & Sliced Red Onions with Assorted Dressings
Cucumber & Feta Cheese Salad

Marinated Artichoke Salad
Creamy Potato Salad

Sandwich Board to Include: Roast Sirloin of Beef & Cheddar on Ciabatta, Honey Baked Ham & Swiss on Croissant, Roast Turkey Breast & Manchego on Sour Dough Bread & Grilled Vegetable & Goat Cheese Wraps

Condiments: Herb Aioli, Horseradish Mayo, Spicy & Honey Mustard, & Green Leaf Lettuce, Tomatoes, Red Onion & Pickle Spears
Kettle Potato Chips

Freshly Baked Assorted Cookies, Brownies & Blondies

TEXAS BBQ 38

Mixed Field Greens, Cucumbers, Shredded Carrots, Pear Tomatoes & Sliced Red Onions with Assorted Dressings

Fresh Watermelon
Creamy Potato Salad
Apple Cider Slaw

Roasted Chicken Quarters
Smoked Beef Brisket
Grilled Country Sausage
Pickles, Onions & Peppers
Texas BBQ Baked Beans
Corn Bread Muffins

Fredericksburg Peach Cobbler & Chocolate Pecan Pie

ADD: Baby Back Ribs - **Market Price**

LITE LUNCH MENU 33

Mixed Greens Topped with House-Made Granola & Dried Fruit with Citrus Dijon Vinaigrette
Ratatouille Couscous Salad

Seasonal Fresh Fruit Salad with Toasted Coconut
Watermelon Gazpacho

Curried Chicken Salad with Apples, Mediterranean Tuna Salad & Spicy Deviled Egg Salad
Wheat & White Pita Bread
Taro Root Chips

Buttermilk Panacotta with
Roasted Fig Marmalade & Lemon Bars

A TASTE OF SAN ANTONIO 40

Red, Yellow & Blue Corn Chips
with Chili Con Queso

Texas Salsa & Tomatillo Salsa

Mixed Baby Greens with Cheddar Cheese, Tomato Wedges, Red Onions, Black Beans, Corn & Fried Tortilla Chips, Chipotle Chili Vinaigrette
Cheese Enchiladas

Pork Tamales - Pulled Pork Wrapped in Corn Meal & Steamed in Corn Husks
Grilled Chicken Fajitas
Warm Flour Tortillas

Sour Cream, Guacamole, Sliced Jalapenos, Cheddar Cheese & Pico de Gallo
Borracho Beans
Spanish Rice
Fresh Fruit

Seasoned with Lime & Chili
Assorted Flan & Tres Leches

ADD: Chalupa Bar with Ground Beef, Shredded Lettuce, Diced Red Onion, Shredded Cheddar Cheese, Sliced Black Olives, Picante Salsa, Guacamole & Sour Cream **3.50**

THE MEDITERRANEAN 40

Crisp Italian Salad with Romaine Lettuce, Red Onion, Garlic Croutons, Tomatoes, Country Olives, Freshly Grated Parmigiano Reggiano,

Caesar & Red Wine Vinaigrette Dressings
Antipasto Display: House-Made Mozzarella,

Pear Tomatoes with Balsamic Reduction,
Sherry Glazed Grilled Asparagus,
Peppadew & Roasted Garlic

Salami & Mortadella,
Herb Focaccia Bread

Ratatouille Vegetable Salad
Cheese Tortellini with Pesto &
Sundried Tomatoes

Rotisserie Chicken with Lemon Thyme Vinaigrette
Albondigas (Spanish Meatballs) with Sofrito

Olive Oil Poached Flounder with
Olives Capers & Tomatoes

Tiramisu & Lemon Custard Chiffon Cake



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

ON-THE-GO

BOXED MEALS



HOTEL CONTESSA®
Suites on the Riverwalk

Pricing Per Person Unless Otherwise Specified.

BOX LUNCH ENTRÉES

Select Up to 3

TURKEY & HERB AIOLI

Roasted Turkey
Manchego Cheese Lettuce & Tomato
Toasted Sourdough

BBQ CHICKEN WRAP

Pulled Chicken,
Pico de Gallo,
BBQ Ranch &
Flour Tortilla

ROAST BEEF & CHEDDAR

Sliced Top Round, Sharp Cheddar Cheese
Horseradish Mayonnaise, Lettuce &
Tomato Ciabatta Bun

GRILLED VEGGIE WRAP

Marinated Grilled Vegetables,
Herbed Goat Cheese &
Spinach Tortilla

CHICKEN CAESAR SALAD

(Unavailable as "Brown Bag lunch")
Grilled & Sliced Chicken Breast with
Crisp Romaine Hearts,
Parmesan Cheese, Garlic Croutons
House-Made Caesar Salad Dressing

GRILLED CHICKEN & SERRANO HAM

Grilled & Sliced Chicken Breast with
Manchego Cheese, Romesco Aioli,
Lettuce, Tomato, Onion & Ciabatta Bun

BOX BREAKFAST 15

Assorted Bottle Juice or Water
Freshly Brewed Regular Coffee
Decaffeinated Coffee or Hot Tea
Fruit & Berry Yogurt Cup
Ripe Banana
Blueberry Muffin
Butter, Jams & Preserves

ADD: Ham & Cheese Croissant 3

BOX LUNCH

Please Select Picnic or Brown Bag Style
(A surcharge of \$4.00 per plated box lunch)

PICNIC STYLE

LUNCHES INCLUDE: 20

Fresh Baked Cookie
Sandwich Condiments
Kettle Potato Chips
Fresh Fruit
Pasta Salad

Assorted Soft Drink or Bottled Water

BROWN BAG STYLE

LUNCHES INCLUDE: 18

Fresh Baked Cookie
Sandwich Condiments
Granny Smith Apple
Kettle Potato Chips
Bottled Water



DISPLAYS

GRILLED VEGETABLE PLATTER 50

Zucchini, Squash, Carrots, Peppers, Asparagus,
Caramelized Onions & Portabella Mushrooms
Serves 15

RED, YELLOW & BLUE CORN CHIPS

Chili Con Queso & Texas Salsa
75 platter (*Serves 25*)
150 platter (*Serves 50*)
300 platter (*Serves 100*)

SEASONAL FRUITS & BERRIES

with Honey Lime Yogurt
125 platter (*Serves 25*)
250 platter (*Serves 50*)
500 platter (*Serves 100*)

INTERNATIONAL & DOMESTIC CHEESES

with Assorted Crackers
150 platter (*Serves 25*)
300 platter (*Serves 50*)
600 platter (*Serves 100*)

WHOLE POACHED SALMON 425

with Chopped Onion, Eggs,
Capers, Diced Tomatoes,
Crackers & Breads
Serves 30

CAVIAR DISPLAY

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

BOTANAS PLATTER 315

An Assortment of Savory Snacks Including:
Hummus, Spanish Olives, Balsamic
Marinated Mushrooms, Caramelized Onions
& Goat Cheese,
Roasted Yellow & Red Peppers,
House-Pulled & Smoked Mozzarella with
Vine-Ripened Tomatoes
& Red Onions, Escabeche Vegetables,
Sliced Serrano Ham & Spanish Chorizo
Serves 30

PEACH MOSTARDA & PECAN BAKED BRIE

with Raspberry Sauce
Small (2 lbs) **145**
Large (4 lbs) **195**

CHILLED SEAFOOD AND RAW BAR

20 per person
Jumbo Shrimp, Cracked Snow Crab Legs,
Oysters, Smoked & Steamed Mussels Served
with Champagne Mignonette & Cocktail Sauces
ADD: Ice Sculpture Display 450

CEVICHE TASTING 19 per person

Pineapple Coconut Ceviche of Snapper,
Spicy Tomato Ceviche of Shrimp,
Melon Cucumber Ceviche of Crab,
Chips & Salsa

DESSERT STATION

Chef's Selection of Petite Desserts
with Entrée **5 per person**
A La Carte Station **7.50 per person**



HORS D'OEUVRES



Pricing Per Piece. Passed or Displayed, Minimum 25 Piece Order.

COLD HORS D'OEUVRES**MANCHEGO CHEESE TART 3.25**

Membrillo (Quince Puree)

DUCK CARPACCIO 3.25

Grilled Apple & Goat Cheese

OLIVE, TOMATO & BASIL BRUSCHETTA 3.50**ROASTED VEGETABLE ECLAIRS 3.75**

Herb Goat Cheese & Tomato Jam

GRILLED MARINATED ASPARAGUS SPEARS 3.75

Wrapped with Serrano Ham

ICED JUMBO GULF SHRIMP 4.50

Spicy Cocktail Sauce & Lemon Wedges

CHICKEN SALAD PROFITEROLES 3.75

Dried Cherries

SMOKED SALMON NACHO CHIP 4

Chipotle Crema & Escabeche

CRAB & PIQILLIO PEPPER DEVILED EGGS 4

with Lemon Aioli

CEVICHE SHOOTER 4

Scallion & Cilantro,

Marinated with Tomato & Citrus Juice

PAPRIKA SEARED TUNA ON PITA 4.50

with Olive Tapenade & Red Pepper Aioli

SPANISH PINCHITOS 3.75

Skewered Kalamata Olives, Sun-Dried Tomatoes,

Artichoke Hearts & Baby Mozzarella Cheese

Drizzled with Sweet Balsamic Syrup

HOT HORS D'OEUVRES**STUFFED JALAPEÑO PEPPERS 3.75**Cheese Stuffed Jalapeño Peppers
with Ranch Dipping Sauce**ALBONDIGAS (SPANISH MEATBALLS) 3.75**

Baked with Spanish Sherry Ju

PHYLLO WRAPPED GOAT CHEESE 3.75

with Tomato Jam

HARISSA SPICED BEEF SKEWERS 3.75**EMPANADILLAS DE CARNE 3.75**Spicy Ground Beef, Onions
& Garlic Filled Pastry Pockets,
Sofrito Sauce**APPLE SMOKED BACON WRAPPED DATE 3.75****PARMESAN BREADED ARTICHOKEs 4**Stuffed with Bell Peppers & Goat Cheese
with Salsa Fresca**TWICE BAKED TRUFFLED FINGERLING POTATOES 4**

Manchego Cheese

CHICKEN BEGGARS PURSE 4

Chicken & Mushroom in Pastry

CARAMELIZED APPLE, ONION & CHORIZO SAUSAGE BROCHETTES 4.25

Hard Cider Sauce

MINI BEEF WELLINGTON 4.25

Horseradish Cream

BRIE & CANDIED WALNUTS IN PHYLLO 4.25
Fig Reduction**FRIED COCONUT PRAWNS 4.50**

Horseradish Orange Marmalade

SHRIMP A LA PLANCHA WITH SMOKED SEA SALT 4.50

Romesco Sauce Served on Sugar Cane Stick

PAN SEARED BLUE CRAB CAKES 4.50

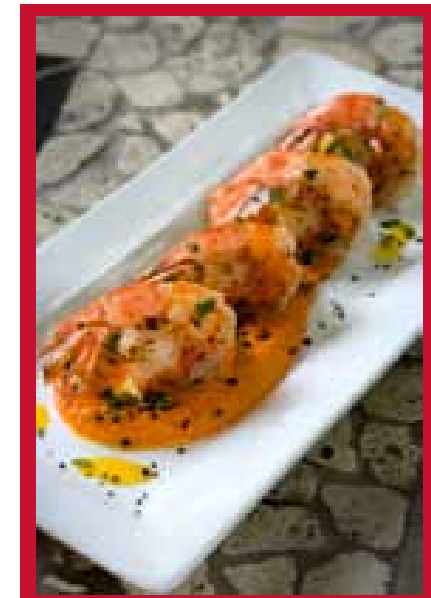
Roasted Red Pepper Aioli

DUCK CONFIT STUFFED PEPPERDEW 4.50

with Fresh Mint

SERRANO WRAPPED SEA SCALLOP 4.50

Red Onion Marmalade



RECEPTION
CARVERY

75 Attendant Fee, Per Carver.
Each Station Served with Petit Assorted Rolls.



ROASTED TURKEY ROULADE 250

Cranberry Chutney & Turkey Gravy
Serves 25

MOLASSES GLAZED ROAST PORK STEAMSHIP 250

Pan Drippings & Peach Chutney
Serves 20

SMOKED BARBECUE BEEF BRISKET 325

Barbecue Sauce
Serves 35

GARLIC & HERB STUDDED LEG OF LAMB 300

Mint Pesto & Natural Jus Lie
Serves 20

FRUTTA MOSTARDA ROTISSERIE PRIME RIB 375

Au Jus & Horseradish Cream
Serves 30

CHILI RUBBED TENDERLOIN OF BEEF 350

Ranchero Demi & Tequila Béarnaise Sauce
Serves 20

BEEF STEAMSHIP ROUND 950

Dijon Mustard & Horseradish Cream & Au Jus
Serves 150

SALT CRUSTED WHOLE STRIPED BASS 260

Grilled Lemon & Thyme Vinaigrette
Serves 20

ACTION STATIONS



75 Attendant Fee, Per Chef.
Pricing Per Person, Based on 2 Hours of Service.

FAJITA STATION 15

Beef & Chicken,
Grilled Onions & Peppers,
Tortillas & Appropriate Condiments

PASTA STATION 15

Penne & Bow Tie Pasta,
Artichoke Hearts, Tomatoes,
Sundried Tomatoes, Onion, Garlic, Squash,
Ham, Italian Sausage, Shrimp & Chicken
with Marinara, Pesto, & Cream Sauce,
Garlic Bread

MASHED POTATOES BAR 13

Including Mashed Yukon Gold,
Red Bliss & Sweet Potatoes
Bacon Bits, Caramelized Onion, Brown Sugar,
Dried Cranberries, Goat & Cheddar Cheese,
Green Onions, Crème Fraiche

CEVICHE TASTING 19

Pineapple Coconut Ceviche of Snapper,
Spicy Tomato Ceviche of Shrimp,
Melon Cucumber Ceviche of Crab,
Chips & Salsa

QUESADILLA STATION 14

Beef, Chicken, Shrimp & Roasted Chilis
Grilled Onions & Peppers
with all the Appropriate Condiments

PAELLA VALENCIANA & VEGETARIANA 15

Includes Two Traditional Spanish Paella
from Spain's Valencia Region
Chicken, Chorizo Sausage, Clams,
Mussels, Shrimp, Calamari &
Vegetables with Saffron Rice

CHILLED SEAFOOD AND RAW BAR

20 per person

Jumbo Shrimp, Cracked Snow Crab Legs,
Oysters, Smoked & Steamed Mussels Served with
Champagne Mignonette & Cocktail Sauces

ADD: Ice Sculpture Display 450

GUACAMOLE STATION 10

Made to Order Chicken & Shrimp
Chips, Salsas & other Appropriate Condiments

DESSERT & COFFEE BAR STATION 13

Freshly Brewed Coffee, Flavored Syrups,
Chocolate Espresso Beans, Chocolate Dipped
Spoons, Rock Candy Sugar Sticks, Assorted
Chef's Choice Petit Fours & Assorted Biscotti



DINNER

PLATED DINNER



HOTEL CONTESSA[®]
Suites on the Riverwalk

Pricing Per Person. Dinner Entrée Includes Choice of Soup or Salad, Entrée & Dessert (Appetizer Not Included)

APPETIZERS

(Additional Charge Applies - Not Included with Entrée)



DUCK CONFIT EMPANADA 10
with Mahon Stuffed in a Pastry
Pocket with Mango Salas &
Ancho Crème

ALBONDIGAS 8
(SPANISH MEATBALLS)
Baked with Spanish Sherry Ju

**SWEET CORN
STUDED CRAB CAKE 10.50**
Served with Smoked Chili Crème
& Avocado Aioli

**GRILLED SHRIMP
COCKTAIL 9**
Jumbo Grilled Shrimp Dressed in
Piquillio Pepper Pesto
Served on a Salad of
Braised Fennel

BEEF CARPACCIO 10.50
with Arugula Salad, Capers
& Aged Balsamic

MINI SEAFOOD PAELLA 13
Topped with Saffron Aioli



Dinner Entrée Includes: 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

SOUP OR SALAD SELECTION

(Select One - Included in Menu Price)



SPICY CORN CHOWDER
Topped with Applewood Smoked Bacon

**LOBSTER BISQUE
WITH SPANISH SHERRY**
Paprika Dusted Crouton

ROASTED PIQUILLIO PEPPER BISQUE
Topped with Herbed Goat Cheese

WATERMELON GAZPACHO SOUP (COLD)
Served with Cucumber & Mango Relish

BLUE BONNET SALAD
Mixed Greens with House-Made Granola,
Dried Fruit & Citrus Dijon Vinaigrette

SPINACH SALAD
Warm Bacon & Apple Cider Vinaigrette,
Red Onion, Marinated Mushrooms,
Croutons & Boiled Eggs

CAESAR SALAD
Romaine Hearts, Parmesan Lace
& House-Made Croutons

CONTESSA SALAD
Mix Greens & Boston Bibb,
Roma Tomato, Cucumbers & Spanish Olives,
Paprika Croutons &
Buttermilk Tarragon Vinaigrette

PLATED DINNER

Pricing Per Person. Dinner Entrée Includes Choice of Soup or Salad, Entrée & Dessert (Appetizer Not Included)

INTERMEZZO

(Additional charge of \$4.00 per person)

Raspberry, Strawberry Champagne or Citrus Sorbet

DINNER ENTRÉE SELECTIONS

Dinner Entrée Includes: 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



VEGETARIAN

PAELLA VEGETARIANA 40

Valencia Style with Tomato, Eggplant, Mushrooms, Artichokes, White Beans & Peppers

SUNDRIED TOMATO FALAFEL 40

with Fresh Salsa Verde & Braised Fennel

PORTABELLA MUSHROOM 40

Stuffed with Boursin Cheese & Spinach, Garnish with Julienne Vegetables

POULTRY

MANCHEGO CHEESE CRUSTED CHICKEN 44

Served with Tomato & Piquillio Pepper Puree

CORNISH GAME HEN 45

Roasted Lemon Thyme Vinaigrette

PAN SEARED CHICKEN ZETA 45

Chicken Breast with Spanish Sherry Wild Mushrooms & Figs Topped with Goat Cheese

GRILLED CHICKEN WITH TOMATO JAM 44

Served with Creamy Braised Leeks & Fig Reduction

CORNBREAD STUFFED CHICKEN BREAST 47

Grilled & Glazed with Apricot Barbecue Sauce

SEARED MUSCOVY DUCK 49

Blood Orange Molasses

SEAFOOD

PISTACHIO CRUSTED SALMON 47

with Citrus Beurre Blanc

SERRANO WRAPPED HALIBUT 50

Topped with Tomato Jam & Crispy Leeks

PAPRIKA CRUSTED STRIPED BASS 55

Tomatoes, Kalamata Olives, Capers & Lemon Pan Sauce

PAELLA VALENCIA 55

with Spanish Chorizo, Chicken, Clams, Mussels, Shrimp, Calamari & Saffron Rice

COMBINE (2) ENTREES FOR ADDITIONAL

\$2.00 ON HIGHEST MENU PRICE



PLATED DINNER



Pricing Per Person. Dinner Entrée Includes Choice of Soup or Salad, Entrée & Dessert (Appetizer Not Included)

DINNER ENTRÉE SELECTIONS

Dinner Entrée Includes: 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

**BEEF, PORK & LAMB****SOUTHWESTERN ROAST PORK LOIN WITH APPLE-CHIPOTLE GLAZE 47**

Stuffed with Apples & Apricots,
Served with Red Onion Marmalade

HARISSA CRUSTED RACK OF LAMB 48

Served with Rioja Mint Demi Glaze

GRILLED 12 OZ. RIB EYE 58

Kalamata Olive Tapenade Butter

GRILLED FLANK STEAK 45

Served with Poblano Rajas &
Natural Pan Sauce

WHOLE ROAST TENDERLOIN OF BEEF 60

Tenderloin Sliced into Medallions (7 oz.)
with Caramelized Shallot &
Cabernet Demi Glaze

SEARED (12 OZ.) NEW YORK STRIP 55

Served with Melted Onion &
Wild Mushroom Pan Sauce

COMBINATION PLATE**GRILLED LAMB CHOPS & ROASTED LOBSTER TAIL 59**

with Balsamic Demi &
Lemon Caper Beurre Blanc

WHOLE ROAST TENDERLOIN OF BEEF & GREMOLATA GULF SHRIMP (3 EA) 64

Tenderloin Sliced into Medallions (5 oz.) &
Served with Sauce Catalan

GRILLED "NATURAL" CHICKEN BREAST & MEDALLIONS OF BEEF TENDERLOIN 64

Green Peppercorn Béarnaise &
Cabernet Demi Glaze

WHOLE ROAST TENDERLOIN OF BEEF & ROASTED LOBSTER TAIL 68

Tenderloin Sliced into Medallions (5 oz.) with
Caramelized Shallot & Cabernet Demi Glaze &
Lemon Caper Beurre Blanc

**COMBINE (2) ENTREES FOR ADDITIONAL
\$2.00 ON HIGHEST MENU PRICE**



PLATED DINNER

Pricing Per Person. Dinner Entrée Includes Choice of Soup or Salad, Entrée & Dessert (Appetizer Not Included)

DESSERT SELECTIONS

Dinner Entrée Includes: 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

CRÉME BRÛLÉE

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 & Sundried Cherries

NEW YORK STYLE CHEESECAKE

Buttery Graham Cracker Crust
Topped with Whipped Cream & Berry Coulis

FLOURLESS CHOCOLATE CAKE

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

MARGARITA TART

Tequila Flavored Lime Tart &
Citrus Whipped Cream

ORANGE LAVENDER FLAN

Caramel Baked Orange & Lavender Custard

MIXED BERRY TART

Lemon Custard Topped with Seasonal Berries

TRES LECHES

Our Traditional Light Sponge Cake Soaked
in a Mixture of Three Milks

ANCHO CHILI CHOCOLATE CAKE

Ancho Chili Infused Chocolate Cake
with Tequila Blueberry Coulis

BUTTERMILK PANACOTTA

with Roasted Fig Marmalade

TIRAMISU

Traditional Italian Dessert with Espresso &
Grand Marnier Dipped Lady Fingers

LEMON CUSTARD CHIFFON CAKE

Light Vanilla Chiffon Cake with Lemon
Custard Drizzled with Berry Coulis

MINI TRIO PLATE (SELECT 3 DESSERTS)

5 surcharge

DESSERT STATION

Chef's Selection of Petite Desserts
with Entrée **5 per person**
A La Carte Station **7.50 per person**



BUFFET SELECTIONS

Pricing Per Person. 25 Per Person Minimum for Buffets.

MEXICANA DINNER BUFFET 55

Mixed Baby Greens with Queso Fresco Cheese,
Tomato Wedges, Red Onions & Mangos
Tequila Citrus Vinaigrette & Chipotle Ranch Dressing
Chicken Enchiladas with Mole Verde
Tilapia Vera Cruz & Prince Edward Island Mussels
Pork Tamales
Grilled Flank Steak with Poblano Rajas
Warm Flour Tortillas
Served with Tomatillo Salsa & Roasted Tomato Salsa
Sour Cream, Guacamole, Sliced Jalapenos, Cheddar Cheese & Pico de Gallo
Borracho Beans & Spanish Rice
Tres Leches, Flan & Buñuelos

SOUTH TEXAS HILL COUNTRY DINNER BUFFET 62

Bibb Lettuce, Cucumbers, Red Onions, Grape Tomatoes
Buttermilk Dressing & Maple Vinaigrette
Watermelon Salad
Creamy Jicama Slaw
Pecan Crusted Grouper with Apple Cider Butter Sauce
Smoked Chicken Thighs with Honey- Chipotle Glaze
Slow Roasted Beef Brisket, Maple & Shiner Bock Beer Glaze
Roasted Corn on the Cob
Red Skin Mashed Potato
Grilled Vegetable Zucchini, Squash, Carrots & Red Peppers
Cornbread Muffins
Chef's Mini Dessert Table to Include:
Bread Pudding, Carrot Cake with Dried Cherries
& Ancho Chocolate Cowboy Brownies
ADD: Baby Back Pork Ribs - **Market Price**



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

AMERICAN DINNER BUFFET 58

Baby Iceberg Wedge Salad, Blue Cheese Dressing,
Pear Tomatoes, Bacon, & Ciabatta Croutons
Cucumber, Red Onion & Tomato Salad
Grilled Flank Steak with Horseradish & Au Jus
Grilled Chicken Breast with Dijon Cream Sauce
Grilled Salmon with Oven Roasted Tomato Tarragon Vinaigrette
French Cut Green Beans
Basmati Rice Pilaf with Sun Dried Cherries
Cheesecake with Macerated Strawberries,
Key Lime Tarts & Chocolate Fudge Cake

BUFFET SELECTIONS



Pricing Per Person. 25 Per Person Minimum for Buffets.

SPANISH DINNER BUFFET 63

75 Attendant Fee

Sangria Poached Pear Salad Mixed Greens, Cabrales Blue Cheese & Candied Walnuts

Garbanzo, Cucumber, & Kalamata Olives Salad

“Paella Station” Valenciana with Chicken, Chorizo Sausage, Clams, Mussels, Shrimp & Calamari with Saffron Rice

Chicken Asado, Tender Rotisserie Chicken with Fresh Herbs

Pork Spare Ribs with Membrillo Glaze

Tapas Tray: Olives, Carved Meats & Cheese

Spanish Green Beans with Garbanzo & Spanish Chorizo

Smoked Paprika Dusted Fingerling Potatoes

Flan, Chocolate Cake & Mini Berry Tarts

MEDITERRANEAN DINNER BUFFET 62

75 Attendant Fee

Caesar Salad, Romaine Hearts, House-Made Croutons

Caprese Salad, Hand Pulled Mozzarella, Vine-Ripe Tomatoes,

Herb Garden Fresh Basil & Balsamic Reduction

Antipasto Display: Marinated Artichoke, Peppadew, Pear Tomatoes,

Roasted Garlic Salami, Mortadella, & Soppresata

Herb Focaccia Bread

Carved Serrano Wrapped Leg of Lamb with Balsamic Mint Demi

Chicken Saltimbocca, Prosciutto di Parma, Herb Garden Sage,

Fontina Cheese with Madeira Veal Reduction

Grilled Salmon Caponata

Ratatouille

Angel Hair Pasta with Pinot Grigio, Garlic, Herbs,

Extra Virgin Olive Oil, Shaved Pecorino Romano Cheese

Tiramisu, Cannoli & Pistachio Mousse



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

HOTEL CONTESSA BLACK TIE DINNER BUFFET 69

75 Attendant Fee

Bluebonnet Baby Spinach, Strawberries, Cabrales Blue Cheese & Poppyseed Vinaigrette

Shaved Fennel & Orange Salad Crudo, Toasted Walnuts,

Aged Manchego Cheese & Citrus Vinaigrette

Orzo Pasta Salad, Cherry Red & Yellow Tomatoes, Shrimp, Asparagus Coins, Fried Capers & Campari Vinaigrette

Lobster Bisque, Dry Sack Sherry & Crème Fraîche & Tobiko Caviar

Carved Tenderloin Rossini, Black Truffle & Foie Gras Veal Reduction

Roasted Cornish Game Hen, Catalan Wilted Spinach & Lemon Saffron Butter

Seared Black Cod Au Feu, Braised Cabbage,

Sliced Yukon Potatoes, Bacon & Lobster Caldo

Forest Mushroom Risotto

Asparagus Spears, Pinenut Butter & Teardrop Tomatoes

Lavish Dessert Table

BEVERAGE SELECTIONS

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

HOURLY HOSTED PACKAGE BAR

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

PER PERSON, PER HOUR

Beer & Wine	14
Call	15
Premium	17

EACH ADDITIONAL HOUR, PER PERSON

Beer & Wine	7
Call	8
Premium	10

HOSTED BAR

On Consumption

Premium Brands	6.50 per drink
Call Brands	6 per drink
Cordials	7.50 per drink
Domestic Beer	5 per bottle
Imported Beer	5.25 per bottle
Domestic Wine	6 per glass
Soft Drinks	4 each
Bottled Waters	4 each
Margaritas	6 each

CASH BARS

Premium Brands	6.75 per drink
Call Brands	6.25 per drink
Cordials	8.25 per drink
Domestic Beer	5 per bottle
Imported Beer	5.25 per bottle
Domestic Wine	6.25 per glass
Soft Drinks	4 each
Bottled Waters	4.25 each
Margaritas	6.25 each

BARTENDERS, CASHIERS & COCKTAIL SERVERS

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

Bartenders	75 each
Cashiers	75 each
Cocktail Servers	75 each
(Up to 3 Hours, 25 each additional hour)	



WINE

Pricing Per Bottle

WHITES

Sycamore Lane White Zinfandel	30
Sycamore Lane Chardonnay	30
Trapiche Oak Cask, Chardonnay	34
Santa Margarita Pinot Grigio, Italy	65

REDS

Sycamore Lane Merlot	30
Sycamore Lane Cabernet Sauvignon	30
Casillero del Diablo Carmenere, Chile	35
Franciscan 'Oakville Estate' Cabernet Sauvignon, Napa	58

CHAMPAGNE

Veuve Clicquot 'Yellow Label'	105
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LIQUOR

PREMIUM

Jack Daniel's	Bombay
Grey Goose	Cruzan / 10 Cane
Crown Royal	Hornitos
Chivas	

CALL

Jim Beam	Seagram's 7
Beefeater	Bacardi Light
Sauza / Cuervo Gold	Dewar's
Absolut	

CORDIALS

Kahlúa	Bailey's
Amaretto	Drambuie

CATERING GUIDELINES

FOOD & BEVERAGE

Due to our liability & licensing restrictions for all food & beverage served on our premises, we require only hotel purchased food & beverage be served & no food or beverage be removed from the premises. All food & beverage served in the hotel must be provided by the hotel, with the exception of specialty cakes. Menu selections & 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 & you will be charged for this number even if less should attend. Should your guarantee increase 5% above the guarantee within 24 hours of your function, you will be charged a \$75.00 additional service charge.

MEAL MINIMUMS

For meal functions of 20 people or less, a \$75.00 additional service charge will apply. Buffets are subject to a 25 person minimum order

SERVICE CHARGE & TAX

A 22% service charge is applied to all food & beverage services, room rental & A/V. 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 & 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 requires approval for 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 & based on availability & therefore not guaranteed for all guests. Self parking is also available at multiple city parking lots & garages in the downtown area.

