


HOTEL CONTESSA[®]
Luxury Suites on the Riverwalk



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.

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

UNIQUELY SAN ANTONIO. UNIQUELY CONTESSA.

Robert Santellanes
Executive Chef

Morning Starts

PLATED BREAKFAST SELECTIONS

(Plated Breakfasts are served with family style muffins and pastries)

STARTERS

Sliced Fresh Fruit & Berries with Honey Lime

Fresh Strawberries with Cream

Texas Wild Berry House Parfait with Homemade Granola

ENTREES

FLUFFY SCRAMBLED EGGS 30

Served with Herbed Skillet Potatoes, Fruit Garnish, Country Sausage or Applewood Smoked Bacon

FRENCH "TEXAS" TOAST 29

Maple Pecan Sauce & Powered Sugar, Sugared Berries & Sausage Links

TEXAS EGGS BENEDICT 35

Poached Eggs & Braised Short Rib, Chipotle Hollandaise Sauce, Buttermilk Biscuit with Herbed Skillet Potatoes

EGG WHITE FRITTATA 34 (Heart Healthy)

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

BANANA FOSTER PANCAKE 33

Banana foster & Powered Sugar, Sugared Berries & Sausage Links

BEEF TENDERLOIN WITH MAPLE

DEMI-GLACE 48

Spice Rubbed Tenderloin with Eggs Over Easy, Herbed Skillet Fries and Roasted Asparagus

Breakfast Buffets

(All buffets include coffee and tea service)

****Breakfast buffets are subject to a minimum of 30 guests, and are based on 90 minutes of service****

CONTINENTAL

BREAKFAST BUFFET 28

(20 person minimum**)**

Orange, Apple & Cranberry Juice

Fruit & Berry Yogurt Cups with Almond Granola

Freshly Sliced 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 35

Orange, Apple & Cranberry Juice

Freshly Sliced Fruits, Melons & Berries

Fluffy Scrambled Eggs with Cheddar Cheese

Applewood Smoked Bacon

Contessa Oatmeal

Herbed Potatoes

Fresh Baked Breakfast Pastries & Muffins with Butter, Jams & Preserves, Biscuits and Scones

HEART HEALTHY

BREAKFAST BUFFET 38

Orange, Apple & Cranberry Juice

Fruit & Berry Yogurt Cups with Almond Granola

Seasonal Sliced Fruits, Melons & Berries

Fluffy Scrambled Eggs with Chives

Vegan Sausage Patties

Contessa Oatmeal

Herbed Potatoes

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

Breakfast Enhancements

ALA CARTE ITEMS

(Prices are per person)

Herbed Contessa Potatoes **4.50**

Oatmeal **5**

Texas Grits **5**

Fluffy Scrambled Eggs with Cheddar Cheese **6**

Warm Country Biscuits with Sausage Gravy **7**

French "Texas" Toast **6**

Applewood Smoked Bacon **6**

Pancakes **6**

Bagels: Smoked Salmon & Cream Cheese
with Capers, Eggs, Red Onion and
Tomatoes **8**

BREAKFAST STATIONS

(Prices are per person, and stations command a "chef attendant fee" of \$100)

OMELET STATION **11**

Mushrooms, Shredded Cheddar Cheese, Scallions, Chorizo, Onions, Bell Peppers, Diced Ham, Sausage, Spinach, Tomatoes, Monterrey Jack Cheese, Jalapenos, Salsa

SMOOTHIE BAR **14**

Seasonal Berries, Bananas, Mango, Pineapple, Whipped Cream, Granola, Protein Add-Ins

Freshen Up Your Meeting

Includes a “light continental” breakfast in the morning, a mid-morning and mid-afternoon refresh.
(add “all day” beverages for \$14 pp additional)

A Full Day 40

MORNING

Coffee and Tea Service

Water Station with Iced and Infused waters

Selection of Fresh Juices

Cold Cereals and Granola, with Bananas,
Strawberries and Assorted Milks

Toaster Station with Bagels, Muffins,
Breakfast Breads, Butter, Jams, and Spreads

MID-MORNING

Refresh of Coffee and Tea Station

Soft Drinks and Bottled Waters

MID-AFTERNOON

Refresh of Coffee and Tea Station

Soft Drinks and Bottled Waters

Executive Meeting Package 45

MORNING

Coffee and Tea Service

Water Station with Iced and Infused
Waters

Selection of Fresh Juices

Cold Cereals and Granola, with Bananas,
Strawberries and Assorted Milks

Toaster Station with Bagels, Muffins,
Breakfast Breads, Butter, Jams, and
Spreads

MID-MORNING

Refresh of Coffee and Tea Station

Soft Drinks and Bottled Waters

MID-AFTERNOON

Refresh of Coffee and Tea Station

Warm Cookies and Brownies

Soft Drinks and Bottled Waters

Freshen Up Your Meeting

Includes a “light continental” breakfast in the morning, a mid-morning and mid-afternoon refresh.
(add “all day” beverages for \$14 pp additional)

C-Suite Meeting Package 52

MORNING

Coffee and Tea Service

Water Station with Iced and Infused Waters

Sliced Fresh Seasonal Fruit

Selection of Fresh Juices

Cold Cereals and Granola, with Bananas, Strawberries and Assorted Milks

Rolled Oats with fixins’ bar

Toaster Station with Bagels, Muffins, Breakfast Breads, Butter, Jams, and Spreads

MID-MORNING

Refresh of Coffee and Tea Station

Assorted Cereal and Protein Bars

Soft Drinks and Bottled Waters

MID-AFTERNOON

Refresh of Coffee and Tea Station

Light Snacks, Chips, Trail Mix

Warm Cookies and Brownies

Soft Drinks and Bottled Waters

B.O.D. Meeting Package 58

MORNING

Coffee and Tea service

Water Station with Iced and Infused Waters

Selection of Fresh Juices

Scrambled Eggs with Cheese

Herbed Skillet Potatoes

Smoked Bacon or Sausage

Sliced Fresh Seasonal Fruit

Cold Cereals and Granola, with Bananas, Strawberries and Assorted Milks

Rolled Oats with fixings bar

Toaster station with bagels, muffins, breakfast breads, butter, jams, and spreads

MID-MORNING

Refresh of Coffee and Tea Station

Assorted Cereal and Protein Bars

Whole Fruit Basket

Soft Drinks and Bottled Waters

MID-AFTERNOON

Refresh of Coffee and Tea Station

Light Snacks, Chips, Trail Mix

Aguas Frescas and Iced Coffee

Take a Break

Pricing per person with one-hour service; half price for each additional hour

Fancy Coffee Shop 20

- Freshly Brewed Coffee
- Specialty Teas
- Coffee Bar Pumps, and Toppings
- Muffins and Danishes
- Fresh Cut Fruit

Trail Mix Break 20

- Vitamin Waters
- Make your own Trail Mix
- Selected Hand Fruits
- Fruit Juices
- Frappuccinos

7th inning stretch 22

- Assorted Bagged Chips
- Crackerjacks
- Goobers
- Mini Corn Dogs
- Microbrew Root Beer

Nacho Bar Break 22

- Fresh Fried Tortilla Chips
- Queso Fundido
- Homemade Salsa
- Salsa Verde
- Guacamole
- Nacho Toppings

Caught in the Cookie Jar 18

- Freshly Baked Cookies
- Fudgy Brownies
- Blondies
- Lemon Bars
- Cheesecake Bites
- Fresh Strawberries and Cream

T.G.I.F 26

(Thank goodness its five o'clock)

- Local Texas Microbrews
- Assorted Chips
- Mini Burgers with Topping Bar
- Red Hot Chicken Wings

Build a Break

BEVERAGES

Coffee and Tea Service **85** per gallon

Assorted Fruit Juices **65** gallon
(Orange, Apple, Cranberry, Grapefruit, V-8)

Flavored Iced Teas **70** gallon
(Mint or Raspberry)

Lemonade **70** gallon

Agua Fresca **75** gallon

Assorted Soft Drinks **5** each

Bottled Water **5** each

Fiji Water (1 Liter) **7** each

Bottled Juices **5** each

San Pellegrino (1 Liter) **7** each

Whole Milk, 2% Milk, or Skim Milk **32** Gallon

BAKERY

Assorted Danish **46** per dozen

Assorted Muffins **46** per dozen

Assorted Bagels **52** per dozen with Schmears

Biscuit Sandwiches **52** per dozen
Sausage, Ham, or Bacon

Croissant Sandwiches **56** per dozen
Sausage, Ham or Bacon

Bacon, Egg, & Cheese Breakfast Tacos
52 per dozen

Lemon Bars **49** per dozen
Strawberries and Cream

Assorted Cookies **48** per dozen

Chocolate Brownies (6) & Blondies (6) **48** per dozen

SNACKS

Sliced Fresh Fruit **9** per person

Seasonal Whole Fruit **3.75** per piece

Breakfast Cereal Bars & Granola Bars **4**
each

Hard Boiled Eggs **18** per dozen

Assorted Breakfast Cereals **5** per person

Deluxe Blend Mixed Nuts **9** per person

Kettle Potato Chips **5** per bag

Jumbo Pretzel **55** per dozen
With Cheese Sauce & Shiner Back Mustard

Spicy Snack Mix **6** per person

Popcorn **6** per person

Lunchtime

Plated Lunch Selections

Lunch entrées include: choice of one starter, one entrée, and one dessert. Entrée served with baked rolls, freshly brewed regular coffee, decaffeinated coffee, and iced tea with lemon wedges.

STARTERS

(Included in menu price)

TORTILLA SOUP

Crispy Tortilla Strips, Cilantro, Avocado and Chili

CHICKEN NOODLE SOUP

MINISTRONE SOUP

with Tortellini

CONTESSA SALAD

Carrots, Radishes, Tomato, Cucumber and Crouton with Champagne Vinaigrette

CAPRESE SALAD

Tomato and Texas Mozzarella with Basil and Balsamic Reduction

CAESAR SALAD

Romaine Hearts, Manchego and Roasted Garlic Dressing

LUNCHEON ENTREES

MANCHEGO CHEESE CRUSTID CHICKEN 44

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

GREEK SALAD 42

Crisp Romaine Leaves, Olives, Tomatoes, Red Onions, Cucumbers, Feta Cheese & Red Wine Vinaigrette
Select One: Roasted Chicken, Baked Salmon or Sautéed Shrimp

GRILLED SIRLOIN 45

With Herb Butter and Herbed Truffle Parmesan Fries

TEXAS PULLED BRISKET 41

Garlic Toast, Southern Potato Salad with Pickles and Onions

PAN SEARED SALMON 38

Shrimp and Bait Couscous with Saffron Vinaigrette

SPANISH CLUB 39

Roasted Turkey, Jamon, Avocado, Guacamole and Manchego with Homemade Potato Chips

Sweet Tooth

OLD FASHIONED CARROT CAKE

Iced with Sweet Cream
Cheese Icing & Mixed Berries

CRANBERRY ALMOND CHEESECAKE

Buttery Graham Cracker Crust
Topped with Whipped Cream & Berry Coulis

FLOURLESS CHOCOLATE CAKE

Dense Chocolate Cake Served with Berries,
Salted Caramel Sauce Drizzle

KEY LIME TART

Lime Tart & Citrus Whipped Cream

VANILLA PANA COTTA

With Roasted Fig Marmalade

TIRAMISU

Traditional Italian Dessert with Espresso &
Grand Marnier Dipped Lady Fingers

APPLE TART

Classic with Frangipane, Caramel, and Cinnamon
Whip

RED VELVET CAKE

Cream Cheese Frosting and Strawberry Coulis

HUMMING BIRD CAKE

Crushed Pineapple, Pecans, Banana,
Buttercream and Dulce de Leche

BLACK FOREST CHOCOLATE CAKE

Rich Chocolate Cake with Whipped Cream and
Cherry Marmalade

MIXED BERRY TART

with Lemon Curd, Whipped Cream and Berries

Buffet Lunch Options

Buffet served with freshly brewed regular coffee, decaffeinated coffee and iced tea with lemon wedges.

DELI LUNCH BUFFET 44 (20 person min.)

MIXED FIELD GREENS SALAD WITH GARDEN VEGGIES AND 2 DRESSINGS

MARINATED GREEK STYLE VEGETABLE SALAD

CREAMY POTATO SALAD

CABBAGE SLAW WITH FENNEL, ORANGE, AND CARROT

FLOURLESS CHOCOLATE CAKE
With Raspberry Coulis

CRANBERRY ALMOND CHEESECAKE

Market Deli Meats (Pick 3)

Roast Sirloin of Beef
Honey Baked Ham
Roast Turkey Breast
Roasted Herbs
Chicken Salad with Grapes, Celery, Apples and Nuts
Grilled Chicken Breast

Market Bread Basket (Pick 4)

Sourdough Bread
Spinach Tortilla Wrap
Kaiser Roll
Lettuce Wrap Cups
Croissants

COBB SALAD PICNIC 42 (15 person min.)

Tangle of Mixed Baby Lettuces

Crunchy Romaine & Bibb Lettuce Blend

Cobb salad toppings bar: tomato, sliced onion, avocado, hardboiled egg, blue cheese, smoked bacon and ciabatta croutons

Grilled Meats: grilled marinated sirloin, free range chicken breast, gulf shrimp

Dressings: Texas Ranch, Champagne Vinaigrette, Balsamic Vinaigrette

Slow Ribs Slider: with Jicama Slaw and Garlic Mayo

Terra Chips and Pita Chips

White Chocolate Macadamia Cookie Trifles

TEXAS BBQ 46 (30 person min.)

Backyard BBQ Salad

Creamy Potato Salad

Apple Cider Cole Slaw

BBQ Glazed Dark Meat Chicken

Sliced Smoked Beef Brisket

Grilled Sausages

Pickles, Shaved Onions & Peppers

Texas BBQ Beans

Corn Bread muffin

Fruit Salad with Chili salt

Add: Baby Back Ribs – Market Price

Fredericksburg Peach Cobbler & Chocolate Pecan Pie

THE MEDITERRANEAN 48 (30 person min.)

Crisp Tossed Italian Salad

Spanish Caesar Salad

Catalan Tomato Bread

Ratatouille Style Vegetables

Bowtie pasta and vegetables with Pesto Cream

Penne Pasta with Alfredo sauce and roasted red peppers and peas and parmesan cheese

Roasted Chicken with Sofrito & Olive and chorizo Stew

Albondigas (Spanish Meatballs) with Tomato Ragu

Atlantic Cod with Piquillo Pepper Burre Blanc and Preserved Lemon Vinaigrette

Tiramisu & Lemons bars with raspberry and cream

Buffet Lunch Options

TASTE OF SAN ANTONIO 49

(30 person min.)

Tortilla Chips with Queso, and

Salsa

Tostada Salad with Cilantro

Vinaigrette and Ranch

Cheese Enchiladas with Roasted
Garlic and Poblano Cream Sauce

Roasted Pork Tamales

Fajita Style Chicken & Skirt Steak

Classic Fajita Bar Condiments (Pico de

Gallo, Guacamole, Sour Cream,

Jalapenos and Shredded Cheese)

Tortilla Basket

Charro Beans

Spanish Rice

Fresh Fruit Salad with Chili Lime Salt

Apple empanadas, Sopapillas with Local Honey and
Churros with Caramel and Chocolate Dip

Add Margaritas for a touch of San Antonio!!

LUNCH To - Go

Select up to 2 options for your group of 20 or less
Select up to 3 options for your group of 21 or more

BOXED LUNCHESES 36

Include a fresh baked cookie, crisp gala apple,
mini chocolates, chips, side and bottled water

TURKEY & HERB AIOLI

Roasted Turkey
Manchego Cheese
Lettuce & Tomato
Toasted Sourdough

GREEK SALAD

Crisp Romaine
Leaves, Olives,
Grape Tomatoes,
Cucumbers, Feta
Cheese, Red
Onions and Red
Wine Vinaigrette

TURKEY CLUB

3 Layer with Shaved
Ham, Lettuce,
Tomato, Bacon,
Herbed Mayonnaise
and Creole Mustard

GRILLED CHICKEN

Pepper Jack Cheese,
Citrus Mayo, Lettuce
and Tomato on a
Ciabatta Bun

Roasted Chicken Wrap

Roasted
Chicken,
Apple, Celery,
pecans,
grapes and a
Flour Tortilla

ROAST BEEF Top

Round, cheddar
Horseradish
Mayonnaise,
Lettuce & Tomato,
Ciabatta Bun

Grilled Portobello Sandwich

Sundried Tomato
Aioli, Spinach,
Goat Cheese on
Grilled Focaccia

CHICKEN CAESAR WRAP

Crisp Romaine Leaves,
Parmesan Cheese,
Garlic Croutons, House
Made Caesar Dressing
and a Flour Tortilla

Reception Displays

ARTISAN CHEESE BOARD 425

Variety of local Texas Cheeses, alongside European and American selections, served with Fresh and Dried Fruits, Flatbreads, Crostini, and Crackers

(Serves 25)

CONTESSA'S 7 LAYER DIP AND TEXAS SALSA

125 platter *(Serves 25)*

225 platter *(Serves 50)*

400 platter *(Serves 100)*

MEAT AND CHEESE PLATTER 425

A wide array of Thinly Sliced Cured Meats and Cheeses, accented with Escabeche of fresh Vegetables, Select Olives, Piparra Peppers, Pickled Mustard Seeds, all splashed with rich Spanish Olive Oil Surrounded with Breads, Flatbread Crackers and Breadsticks

(Serves 25)

GRILLED VEGETABLE PLATTER 125

Assorted "In Season" Fresh Vegetables Lightly Grilled and Dressed with Rich Spanish Olive Oil and Select Sea Salts

(Serves 25)

FRESHLY SLICED FRUITS & BERRIES

with Honey Lime Yogurt

200 platter *(Serves 25)*

375 platter *(Serves 50)*

700 platter *(Serves 100)*

HOT HORS D'OEUVRES

STUFFED JALAPEÑO PEPPERS 5

Cheese Stuffed Jalapeño Peppers with Chipotle Ranch Dipping Sauce

KEFTA (Moroccan Lamb Meatball) 5

Spanish Meatballs with Sofrito, Fresh Goat Cheese and Herbs

PHYLLO WRAPPED SPINACH 5.50

5 Cheese Garlic Fonduta

APPLEWOOD SMOKED BACON WRAPPED DATE 6

VEGGIE EMPANADAS 6

Romesco Sauce and Micro Basil

CHICKEN WELLINGTON 7

Chicken & Mushroom in Pastry, Sherry Mushroom Sauce

MINI BEEF WELLINGTON 7

Beef & Mushroom in Pastry, Sherry Mushroom Sauce with Horseradish Cream

FRIED ARTICHOKE WITH GOATCHEESE 6

SHRIMP A LA PLANCHA 7

Romesco Sauce, Micro Basil

PAN SEARED BLUE CRAB CAKES 8

Roasted Red Pepper Aioli

COCONUT CRUSTED SHRIMP 8

Ginger Tangerine Marmalade

COLD HORS D'OEUVRES

MANCHEGO CHEESE TART 4.50

Cheese sauce with herbs

GOAT CHEESE BRUSCHETTA 4.5

Heirloom Tomato, Micro Basil, and Chili Oil

GRILLED MARINATED ASPARAGUS 4.50

Wrapped with Serrano Ham,

COLD POACHED GULF SHRIMP 6

Gazpacho Cocktail Sauce

CRAB & PIQUILLO PEPPER DEVILED EGGS 6

Lemon Aioli, and White Anchovy

SHRIMP CEVICHE 6

Baja shrimp, with Jalapeno, lime, and micro cilantro

SAFFRON CHICK PEA SPREAD ON PITA 6

Cracked Olive, Sundried Peppers

SPANISH PINCHITOS 5

Skewered Kalamata Olives, Sun-Dried Tomatoes, Artichoke Hearts & Baby Mozzarella Cheese Drizzled with Sweet Balsamic Syrup

Reception Carving

(Each station served with warm rolls)
(Station Commands "Chef Attendant Fee" of \$125 each)

ROASTED FIRE RANGE TURKEY BREAST 175

Cranberry & Orange Relish & Turkey Gravy

(Serves 15)

CHILI RUBBED TENDERLOIN OF BEEF 450

Ranchero Demi-Glace & Tequila Béarnaise Sauce

(Serves 20)

SMOKED BARBECUE BEEF BRISKET 350

Tangy Barbecue Sauce, and Mini Buns

(Serves 35)

ROASTED PRIME RIB OF BEEF 425

Au Jus, Béarnaise & Horseradish Cream

(Serves 30)

BEEF STEAMSHIP ROUND 800

Horseradish & Au Jus

(Serves 100)

Reception Stations

(Each station served with warm rolls)
(Station Commands "Chef Attendant Fee" of \$125 each)

GUACAMOLE STATION 16

Make your own

Texas Style Guacamole

Diced tomato, serrano pepper, cilantro, limes, chopped onions and chopped garlic

TACO LOCO STATION 18

Spiced Ground Beef, Shredded Chicken and Chili Lime Shrimp

On the Flat Iron for Quesadilla and Tacos With "Fiesta Bar" Fixin's

Add Homemade Carnitas **6**

SUGAR HIGH & COFFEE BUZZ 24

A wide array of sweet treats from

Truffles and Bon Bons, to Trifles, Custards and Flans,

paired with a Gourmet Coffee Bar

complete with flavors, Syrups and Fresh Whipped Cream

TASTE OF ITALY PASTA BAR 20

Fresh Made Pasta in 3 Classic Styles:

- Penne Pasta with Alfredo Sauce, Roasted Red Peppers, Peas and Parmesan
- Farfalle with Classic Carbonara
- Rigatoni Bolognese

Dinner – Plated Options

Plated Appetizers

(Not included in package price)

GRILLED SHRIMP COCKTAIL 14

Jumbo Grilled Shrimp with
Romesco, Lemon and Frisee

TEXAS STYLE CRAB CAKE 16

Sweet Corn Relish, Chipotle Aioli,
Micro Cilantro

ALBONDIGAS (Spanish Meatballs) 12

Sofrito, Manchego Cheese and Herbs

Soups and Salads

(Included in package price)

MINISTRONE SOUP

With Tortellini Pasta

CHICKEN TORTILLA SOUP

With Cheese, Lime and Avocado

SPANISH CAESAR SALAD

Romaine Hearts, Manchego Cheese, olive, Piquillo, Anchovy, and Roasted Garlic Dressing

CONTESSA SALAD

Carrots, Radishes, Tomato Cucumber and Croutons with Champagne Vinaigrette

Dinner Entrée Selections

Dinner entrée includes: choice of one soup or salad, one entrée and one dessert. Entrée served with freshly baked rolls, freshly brewed regular coffee, decaffeinated coffee and iced tea with lemon wedges.

SEAFOOD

HERB CRUSTED SALMON 55

Mediterranean Stew of Chorizo, Green Olive, Roasted Tomato, Piquillo Pepper, fresh Herbs, and Lemon

GARLIC RUBBED SWORDFISH 57

Herbed Risotto, Jamon Wrap, Sun Dried Pepper, Preserved Lemon Vinaigrette

PAELLA VALENCIA 54

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

CRISP SKINNED TEXAS REDFISH 64

Sweet Potatoes and Corn Hash with Saffron Vinaigrette

POULTRY

CRISPY SKINNED CHICKEN BREAST 48

Rosemary Fingerling Potatoes, Honey Carrots and Whole Grain Mustard Cream Sauce

HERB DE PROVENCE ROASTED BREAST OF CHICKEN 56

Garlic and herb Mash Potatoes and Garlic Green Beans with Sherry Chicken Demi

Dinner Entrée Selections

Dinner entrée includes: choice of one soup or salad, one entrée and one dessert. Entrée served with freshly baked rolls, freshly brewed regular coffee, decaffeinated coffee and iced tea with lemon wedges.

Meat Dishes

SOUTHWESTERN ROAST PORK RACK WITH APPLE-CHIPOTLE GLAZE 68

Sweet Potato Mash, Asparagus and Apple Chutney

8 OZ Rib Eye 85

Herb Butter, Garlic Mash Potatoes, Seasonal Vegetables and Red Wine Demi

Combination Entrees

FILET OF BEEF & GREMOLATA GULF SHRIMP (3 EA) 89

Garlic Mash Potatoes, Roasted Garlic Beef Essence

Sweet Tooth

OLD FASHIONED CARROT CAKE

Iced with Sweet Cream
Cheese Icing & Mixed Berries

CRANBERRY ALMOND CHEESECAKE

Buttery Graham Cracker Crust
Topped with Whipped Cream & Berry Coulis

FLOURLESS CHOCOLATE CAKE

Dense Chocolate Cake Served with Berries,
Salted Caramel Sauce Drizzle

KEY LIME TART

Lime Tart & Citrus Whipped Cream

VANILLA PANA COTTA

With Roasted Fig Marmalade

TIRAMISU Traditional Italian Dessert with

Espresso & Grand Marnier Dipped Lady Fingers

APPLE TART Classic with Frangipane, Caramel,
and Cinnamon Whip

RED VELVET CAKE

Cream Cheese Frosting and Strawberry Coulis

HUMMING BIRD CAKE

Crushed Pineapple, Pecans, Banana,
Buttercream and Dulce de Leche

BLACK FOREST CHOCOLATE CAKE

Rich Chocolate Cake with Whipped Cream and
Cherry Marmalade

MIXED BERRY TART

with Lemon Curd, Whipped Cream and Berries

Dinner Buffet Selections

(Dinner buffets served with freshly baked rolls, freshly brewed regular coffee, decaffeinated coffee, and iced tea with lemon wedges)

(30 person minimum)

MEXICANA DINNER BUFFET 71

Mixed Baby Greens with Cucumber, Tomatoes, Roasted Corn, Green Onions and Questo Fresco

Cilantro Vinaigrette and Roasted Garlic and Poblano Cream Sauce

Chicken Enchiladas with Roasted Garlic and poblano Cream Sauce

Cod with Shrimp Veracruz

Roasted Chicken Breast with Poblano Cream and Pico de Gallo

Grilled Flank Steak with Poblano Rojas

Warm Flour Tortillas

Vegetables Asado with Chili and Lime Vinaigrette

Apple Empanadas, Sopapillas with local Honey and Churros with Caramel and Chocolate Dip

AMERICAN DINNER BUFFET 64

Baby Iceberg Wedge Salad, Blue Cheese Dressing, Pear Tomatoes, Bacon, Ciabatta Croutons

Spring Mix Salad with Cucumbers, Tomatoes, Shredded Cheese, Red Onions and Champagne Vinaigrette

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

Bacon Mac & Cheese

Cheesecake with Macerated Strawberries, Flourless Chocolate Cake and Red Velvet Cake

Dinner Buffet Selections

(Dinner buffets served with freshly baked rolls, freshly brewed regular coffee, decaffeinated coffee, and iced tea with lemon wedges)

SOUTH TEXAS HILL COUNTRY DINNER BUFFET 72

Bibb Lettuce, Cucumbers, Red Onions,
Grape Tomatoes, Buttermilk Dressing &
Maple Vinaigrette

Spring Mix Salad with Cucumbers,
Tomatoes, Shredded Cheese, Red Onions
and Champagne Vinaigrette

Fingerling Potato Salad

Cabbage Fennel Slaw, with Red Peppers and
Citrus

Smoked Chicken Thighs with Honey-
Chipotle Glaze

Slow Roasted Beef Brisket, Shiner Bock
BBQ Glaze

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

Roasted Corn on the Cob with Herb Butter

Parmesan Roasted Red Potato

Grilled Vegetable Zucchini, Squash,
Carrots & Red Peppers

Cornbread

White Chocolate and Cherry Bread Pudding,
Carrot Cake with Salted Caramel and Ancho
Chocolate Cowboy Brownies

SPANISH DINNER BUFFET 71 (100 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, Fresh Seafood and
Saffron Rice

Tender Rotisserie Chicken with
Fresh Herbs, Spanish Oil and Garlic

Carved Rioja Leg of Lamb with a
Sherried Jus

Tapas Tray: Olives, Carved Meats, Cheese
and Country Bread

Spanish Green Beans with Almonds and
Spanish
Chorizo

Garlic Roasted Fingerling Potatoes
(Bravas Style)

Fried Apple Empanadas and Chocolate
Cupcakes

Dinner Buffet Selections

(Dinner buffets served with freshly baked rolls, freshly brewed regular coffee, decaffeinated coffee, and iced tea with lemon wedges)

CONTESSA BUFFET 75

Spinach Salad, with Bacon, Tomato, Cucumber, Hardboiled Egg, Cheddar Cheese, Avocado, and Basil Ranch
Baby Lettuce with Fall Vegetables, Cheeses, Croutons, Beans, Ranch Dressing, and Champagne Vinaigrette
Orzo Pasta Salad with Gulf Shrimp, Chiffonade of Arugula, Roasted Peppers, Grape Tomatoes and a Lemon
Basil Vinaigrette

Salmon with Artichoke and Tomato Ragout with Lemon Beurre Blanc

Buttery Herb Rainbow Carrots with Maple Thyme Glaze

Berkshire Pork Loin with White Bean and Spanish Chorizo Fricassee with Chimichurri

Roasted Brussels Sprouts with Bacon Jam

Simply Fresh Green Beans with Sweet Cream Butter, Garlic,

Garlic Mashed Potatoes

Grilled Flank Steak with Horseradish & Au Jus

Black Forest Cupcakes with Whipped Cream and Cherry and Apple Pie with Whipped Cream and Caramel

Bar Pricing and Selections

HOURLY HOSTED PACKAGE BAR (3 HOUR MINIMUM)

BEER & WINE PKG. INCLUDES
 IMPORTED & DOMESTIC BEER,
 HOUSE WINES,
 MARGARITAS ON THE ROCKS,
 SOFT DRINKS & BOTTLED WATER
18 FIRST HOUR, PER PERSON
9 EACH ADDITIONAL HOUR, PER
 PERSON

CALL BRANDS PKG. INCLUDES
 LIQUORS, HOUSE WINES,
 IMPORTED
 & DOMESTIC BEER SOFT
 DRINKS & BOTTLED
 WATER
20 FIRST HOUR, PER PERSON
10 EACH ADDITIONAL HOUR,

PREMIUM BRANDS PKG.
INCLUDES LIQUORS,
 HOUSE WINES,
 IMPORTED
 & DOMESTIC BEER
 SOFT DRINKS & BOTTLED WATER
22 FIRST HOUR, PER PERSON
11 EACH ADDITIONAL HOUR, PER
 PERSON

HOSTED AND CONSUMPTION BEVERAGE PRICING

Prices are subject to a service charge of 22% and applicable state sales tax

Premium Brands	9.50 PER DRINK	Domestic Beer	5.50 PER BOTTLE
Call Brands	8.25 PER DRINK	Imported Beer	6.50 PER BOTTLE
Cordials	9 PER DRINK	Domestic Wine	6.50 PER GLASS
Margarita	7.50 EACH	Soft Drinks	5 EACH
		Bottled Water	5 EACH

PREMIUM

Jack Daniel's
 Tanqueray
 Finlandia
 Captain Morgan
 Seagrams VO
 Johnny Walker Red
 Cuervo Gold

CALL

Jim Beam
 Seagram's 7
 Smirnoff
 Meyer's Platinum
 White
 Sauza
 Cuervo Gold
 J&B Scotch
 Gordon's

CORDIALS

Kahlua
 Bailey's
 Amaretto
 Romana Sambuca
 Goldschlager
 Godiva Dark
 Drambuie

Under 21 Beverage Package

Unlimited Soft Drinks and Bottled Water **12 per person**

Wine Service

White Wine

- Segura Vidas, Aria, Brut Cava **35**
Penedes, Spain
- Miguel Torres, San Valentin, Parellada **26**
Catalunya, Spain
- Martin Codax, Albarino **44**
Spain
- Casa Lapostolle, Sauvignon Blanc **38**
Casablanca, Chile
- Brancott Estates, Sauvignon Blanc **38**
Marlborough, New Zealand
- Kendall-Jackson, Chardonnay **44**
Sonoma
- Sycamore Lane, Chardonnay **28**
California
- Sycamore Lane, White Zinfandel **28**
California
- A to Z, Pinot Gris **36**
Willamette Valley
- Frances Ford Coppola, Votre Sante,
Chardonnay **36**
California
- Columbia Crest, Two Vines, Riesling **36**
Washington
- Wente, Riesling **28**
California
- Domaine Chandon, Sparkling **60**
California

Red Wine

- Mark West, Pinot Noir **32**
California
- Vina Zaco, Tempranillo **40**
Rioja, Spain
- Alta Vista Malbec **42**
Argentina
- Concha Y Toro, CD Diablo, Carmenere **32**
Maipo Valley, Chile
- Sycamore Lane, Merlot **28**
California
- Sycamore Lane, Cabernet Sauvignon **28**
California
- BV, Beaulieu Vineyard, Cabernet **60**
Napa
- Erath, Pinot Noir **56**
Willamette Valley
- Casa Lapostolle, Cuvee Alexandre Merlot **68**
Apalta, Chile
- Kunde, Merlot **34**
Sonoma

Bar Enhancements

MARGARITAS ON THE ROCKS
\$120 PER GALLON

RED OR WHITE SANGRIA
\$80 PER GALLON

CHAMPAGNE PUNCH
\$80 PER GALLON

LABOR FEES BARTENDER FOR
3 HOURS 125
CASHIER FOR 3 HOURS 125
COCKTAIL SERVER OR PASSED FOOD SERVER FOR 3 HOURS 125
35 EACH ADDITIONAL HOUR

PRICES ARE SUBJECT TO CURRENT 22% SERVICE CHARGES AND
APPLICABLE STATE SALES TAX

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 \$150.00 additional service charge will apply. Buffets are subject to a 30 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 8.25% will be applied to food. A 6% tax is applied to meeting room rental.

MEETING SPACE

There will be a \$100.00 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 \$17.00 daily fee / \$38.00 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.