



HOLIDAY INN

SAN ANTONIO RIVERWALK

CATERING MENU

Everything in One Place



BREAKFAST



CONTINENTAL BREAKFAST SELECTIONS

HOLIDAY INN WELCOME 32 PER PERSON

Seasonal Fresh Fruit and Berries with Yogurt Dip
Fresh Muffins, Pastries and Croissants with Sweet Whipped Butter
and Assorted Fruit Preserves

HEALTHY START 35 PER PERSON

Build Your Own Yogurt: Individual Plain Yogurt, Granola, Strawberry
and Blueberry Toppings
Oatmeal with Raisins, Brown Sugar, Nuts and Dried Fruits
Low Carb Assorted Muffins and Bagels with Low Fat Cream Cheese
2% and Skim Milk

SAN ANTONIO WAKE UP CALL 40 PER PERSON

Assorted Muffins, Breakfast Pastries with Honey Infused Whipped Butter
and Assorted Fruit Preserves
Seasonal Fresh Fruit and Berries with Vanilla Honey Yogurt Dip
Choice of Two Street Taco Selections: Bacon and Egg, Country Sausage
and Egg, Chorizo and Egg, Potato and Egg, and Beans and Cheese
Served with Salsa and Shredded Cheese

PLATED BREAKFAST OPTIONS

STEAK AND EGGS 37 PER PERSON

Petit Flat Iron Steak and Scrambled Eggs
Breakfast Potatoes
Basket of Biscuits and Pastries
Honey Infused Whipped Butter and Assorted Fruit Preserves

BUENOS DIAS 34 PER PERSON

Chorizo and Scrambled Eggs stuffed inside an Oversized Flour Tortilla
Fresh Pico de Gallo and Salsa
Country Style Potatoes and Fruit Wedge
Basket of Pecan Danish

BREAKFAST BUFFET (minimum of 20 people)

ST. MARY'S STREET SUNRISE 45 PER PERSON

Scrambled Eggs
Bacon and Country Sausage
Oven Roasted Breakfast Potatoes
Assorted Fruit and Plain Yogurt
Seasonal Fresh Fruit and Berries with Vanilla Honey Yogurt Dip
Fresh Muffins, Pastries and Croissants with Honey Infused Whipped Butter
and Assorted Fruit Preserves
Assorted Individual Cereals with Bananas
2%, Whole and Skim Milk

THE BREAKFAST TACO CART 40 PER PERSON

Flour and Corn Tortillas
Chorizo with Huevos and Migas
Refried Beans
Fried Breakfast Potatoes
Seasonal Fresh Fruit and Berries Served in a Glass, Rimmed with Chili Lime
Almond Pecan Croissants

**All Breakfast Selections Served with Freshly Brewed Royal Cup
Regular and Decaffeinated Coffee, Assorted Juices and Hot Tea**

All prices subject to sales tax and 23% taxable service charge.

All prices subject to change.

LUNCH PLATED

All Plated Lunch Entrées Include: Riverwalk Tossed Salad, Chef's Selected Starch, Vegetable, Dessert and Warm Rolls with Sweet Butter Rosettes.

Served with Iced Tea On Table.

Water and Freshly Brewed Royal Cup Regular and Decaffeinated Coffee Service Available.

Chicken Entrées

CHICKEN POBLANO 47 PER PERSON

Grilled Boneless Chicken Breast Served on a Bed of Sautéed Spinach, Garlic and Roma Tomatoes
Topped with a Poblano Cream Sauce

CHICKEN ACAPULCO 47 PER PERSON

Grilled Boneless Breast of Chicken topped with Avocado and melted Jack Cheese
served with Ranchero sauce

CHICKEN PICATTA 47 PER PERSON

Lightly Breaded Boneless Breast of Chicken
Topped with a Lemon Caper Butter Sauce

Pork Entrée

SEARED PORTERHOUSE PORK CHOP 47 PER PERSON

Texas Sized Pork Chops, Seared and Topped with Red Eyed Gravy

Beef Entrées

LONDON BROIL 51 PER PERSON

Roasted Sliced Marinated Flank Steak served with a Brown Mushroom
Sauce

TOP BUTT SIRLOIN 56 PER PERSON

Grilled with a Mushroom Demi

Seafood Entrées

HERB CRUSTED SALMON 51 PER PERSON

Salmon Filet Dredged in Olive Oil and Fresh Herbs
then Roasted and Served with a Dilled Lemon Beurre Blanc Sauce

CAJUN DUSTED TILAPIA 45 PER PERSON

Firm and Mild Flavored Filet Seasoned with Cajun Spices
then Pan Seared

All prices subject to sales tax and 23% taxable service charge.

All prices subject to change.





LUNCH BUFFET



MINIMUM OF 20 PEOPLE

1 HOUR SERVING TIME

ALL AMERICAN BUFFET 53 PER PERSON

Charbroiled Angus Steak Burgers Smothered in Sautéed Mushrooms
Grilled Boneless Breast of Chicken
Topped with a Chipotle Honey BBQ Sauce
Ciabatta Rolls, Brioche and Sesame Seed Buns
Red Jacket Potato Salad
Brown Sugar Baked Beans and Jicama Slaw
Condiments Include: Pickled Onions, Lettuce, Beef Steak Tomatoes,
Dill Pickles, Peppered Mustard, Dijon and Pesto Mayonnaise

RIVERWALK COUNTRY PICNIC 55 PER PERSON

Fresh Mixed Garden Greens, Tomatoes, Sliced Cucumbers,
Shredded Carrots, Croutons and Chef's Avocado Dressing
Red Jacket Potato Salad
Smoke Sliced Brisket with BBQ Sauce
Lightly Breaded Chicken Fried Chicken
Cheddar Cheese Whipped Potatoes
Green Beans
Homemade Cornbread Muffins with Butter

RIVERWALK DELI 49 PER PERSON

Tomato Cucumber Salad with Fresh Mint, Beef Steak Tomatoes
and Feta Salad, Pasta Salad
Assorted Brioche, Marble Rye and Whole Grain Bread
Thinly Sliced Smoked Country Ham, Roast Beef,
Breast of Turkey, and Salami
Muenster, Provolone and Sharp Cheddar Cheeses
Yellow Mustard, Mayonnaise, Pesto Mayonnaise
Lettuce, Beef Steak Tomatoes, Pickled Onion and Dill Pickles

VIVA FIESTA 54 PER PERSON

Mixed Greens with House Made Pecan Chipotle Ranch
Multi Colored Corn Tortilla Chips with Fresh Salsa,
Hass Avocado Guacamole, Sour Cream, Pico de Gallo and Salsa Verde
Beef and Chicken Fajitas
with Grilled Onions and Trio of Bell Peppers
Seasoned Spanish Rice
Borracho Beans
Roasted Bell Pepper and Elote Salad
Tortilla Soup with Tri Colored Corn Tortilla Strips

All Lunch Buffets Served with Chef's Selected Dessert.

Served with Iced Tea On Table.

Water and Freshly Brewed Royal Cup Regular and Decaffeinated Coffee Service Available.

All prices subject to sales tax and 23% taxable service charge.

All prices subject to change.

DINNER PLATED

*All Plated Dinner Entrées Include: Riverwalk Tossed Salad,
Chef's Selected Starch, Vegetable, Dessert
and Warm Rolls with Sweet Butter Rosettes.*

*Served with Iced Tea On Table. Water and Freshly Brewed Royal Cup
Regular and Decaffeinated Coffee Service Available.*

Chicken Entrées

CHICKEN PICATTA 57 PER PERSON

Lightly Breaded Boneless Breast of Chicken
Topped with a Lemon Caper Butter Sauce

CHICKEN ST. JEAN 57 PER PERSON

A fresh Chicken Breast stuffed with Brie and Pesto Roasted to a Golden
Brown served with a Roasted Red Pepper Sauce

CHICKEN ROULADE FLORENTINE 57 PER PERSON

French Split Boneless Breast of Chicken Lightly Breaded
and Stuffed with Fire Roasted Bell Peppers, Feta Cheese
and Spinach with a Rosemary White Wine Cream Reduction

Beef Entrées

FIRE GRILLED SIRLOIN FILET 62 PER PERSON

Top Sirloin Seasoned in Olive Oil, Sea Salt
and Freshly Cracked Black Pepper, Char-Grilled

SPICE RUBBED BEEF TENDERLOIN 71 PER PERSON

Beef Tenderloin Medallions Spice Rubbed and Oven Roasted
Served with a Cabernet Shallot Reduction Sauce

Seafood Entrées

SEARED SALMON 57 PER PERSON

Atlantic Salmon Filet Lightly Seasoned, Seared
and Topped with a Lemon Dill Beurre Blanc

GRILLED RED SNAPPER MARKET PRICE PER PERSON

Seared Skin on Red Snapper Filet Served with Onion, Artichokes
and Green Olives then Topped with a Fresh Lemon and Garlic Sauce

All prices subject to sales tax and 23% taxable service charge.

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DINNER BUFFET

**MINIMUM OF 20 PEOPLE
1 HOUR SERVING TIME**

MEXICAN BUFFET 68 PER PERSON

Tri Colored Tortilla Chips, Fresh Guacamole, Salsa and Queso Bar
Southwest Chicken Tortilla Soup
Ensalada Verde: Mixed Field Greens, Tomato, Cucumber, and Carrots
with Chipotle and Avocado Ranch Dressing
Traditional Spanish Rice and Borracho Beans
Fire Grilled Marinated Vegetables
Char-Grilled Marinated Beef and Chicken Fajitas with Sautéed Onions and Multi Colored Bell Peppers
Pescado Veracruz, Sour Cream, Monterrey Jack Cheese, Picante Sauce, Guacamole and Fresh Flour Tortillas

THE DOWNTOWNER 68 PER PERSON

Riverwalk Tossed Salad with Fresh Mixed Garden Greens, Teardrop Tomatoes, Sliced Cucumbers,
Shredded Carrots, Croutons and Chef's Avocado Dressing
Chef Carved Slow Roasted Prime Rib Au Jus with Creamy Horseradish Sauce
Chicken Roulade Florentine with Rosemary White Wine Cream Reduction
Garlic Whipped Potatoes
Fire Grilled Marinated Vegetables
Freshly Baked Dinner Rolls with Whipped Butter

EL VAQUERO 70 PER PERSON

Crisp Chopped Garden Greens, Sliced Cucumber, Sliced Beefsteak Tomatoes, Carrots
and Cornbread Croutons with House Made Fresh Cracked Peppercorn Buttermilk Ranch
German Potato Salad
Slow Smoked Sliced Beef Brisket with our Signature House Dry Rub
Chipotle BBQ Glazed Pork Ribs
Campfire Baked Beans
Cowboy Sweet Corn
Pickled Onions, Jalapenos and Carrots
Cheddar Jalapeno Cornbread and Freshly Baked Rolls

GRANDE ABBONDANZA ITALIANO 67 PER PERSON

Antipasto Platter:
Chef's Assortment of Italian Meats, Cheeses and Marinated Grilled Vegetables
Traditional Caesar Salad with Crisp Romaine Hearts, Shredded Parmesan Cheese,
Focaccia Croutons and Caesar Dressing
Caprese Salad with Teardrop Tomatoes, Buffalo Mozzarella, Sweet Italian Basil
and Drizzled with Extra Virgin Olive Oil
Chicken Parmesan with Asiago Marinara Sauce
Three Cheese Beef Lasagna
Fire Grilled Vegetables with Italian Herb Infused Olive Oil and Fresh Parmesan Cheese
Baked Focaccia and Grilled Ciabatta

***All Dinner Buffets Served with Chef's Selected Dessert and Iced Tea On
Table. Water and Freshly Brewed Royal Cup Regular
and Decaffeinated Coffee Service Available.***

All prices subject to sales tax and 23% taxable service charge.
All prices subject to change.

MEETING PLANNER'S PACKAGE

Minimum 20 people

Package #1

CONTINENTAL BREAKFAST 53 PER PERSON

1 Hour Serve Time

Assorted Juices
Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Selection of Hot Teas
Seasonal Fresh Fruit and Berries with Yogurt Dip
Fresh Muffins, Pastries and Croissants with Honey Infused Whipped Butter
and Assorted Fruit Preserves

MID-MORNING REFRESH

30 Minute Serve Time

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Selection of Hot Teas

AFTERNOON BREAK

30 Minute Serve Time

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Selection of Hot Teas
Assorted Fresh Baked Cookies and Brownies
Assorted Soft Drinks
Bottled Waters

Package #2

CONTINENTAL BREAKFAST 60 PER PERSON

1 Hour Serve Time

Assorted Juices
Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Selection of Hot Teas
Assorted Muffins and Pastries with Honey Infused Whipped Butter
and Assorted Fruit Preserves
Seasonal Fresh Fruit and Berries with Yogurt Dip
Choice of Two Street Taco Selections:
Bacon and Egg, Country Sausage and Egg, or Chorizo and Egg
Served with Salsa and Shredded Cheese

MID-MORNING REFRESH

30 Minute Serve Time

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Selection of Hot Teas

AFTERNOON BREAK

30 Minute Serve Time

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Selection of Hot Teas
Assorted Soft Drinks
Queso Fundido al Tequila with Fresh Corn Chips and Salsa



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PACKAGE LUNCH OPTIONS



MEETING PLANNER'S PACKAGE - LUNCH OPTIONS

1 hour serve time

Minimum of 20 people

Lunch pricing available only when accompanied by All Day Packages

MEETING PACKAGE DELI LUNCH 41 PER PERSON

Mixed Field Green Salad
Red Jacket Potato Salad
Pasta Primavera Salad
Thinly Sliced Smoked Country Ham, Roast Beef, Breast of Turkey, and Salami
Sliced Cheddar, Swiss and Monterrey Jack Cheeses
Traditional Condiments Including Sliced Greenhouse Tomatoes,
Leaf Lettuce, Red Onion and Sliced Dill Pickles
Assortment of Bread and Buns
Freshly Baked Fudge Brownies

MEETING PACKAGE TEXAS BBQ 44 PER PERSON

Mixed Field Green Salad
Red Jacket Potato Salad
BBQ Chicken Breast
Slow Roasted BBQ Brisket
Baked Beans
Corn Bread Muffins
Apple Pie

SALAD AND DESSERT UPGRADES

Upgrade Options an additional 7

BABY FIELD GREENS SALAD

With Caramelized Walnuts, Goat Cheese, Crostini, and Teardrop Tomatoes Served with Balsamic Vinaigrette

BABY SPINACH SALAD

Spinach, Candied Pecans, Mandarin Oranges, and Crumbled Bleu Cheese Served with a Shallot and White Wine Vinaigrette

BEEF STEAK TOMATO AND FRESH BUFFALO MOZZARELLA SALAD

Served on a Bed of Mixed Greens with a Balsamic and Honey Reduction

DESSERT OPTIONS

Marble Fudge Cheesecake
Double Chocolate Cake
Bourbon Pecan Pie
Strawberries with Crème Fraiche
Baked Banana Egg Rolls

*Lunches Served with Iced Tea On Table. Water and Freshly Brewed
Royal Cup Regular and Decaffeinated Coffee Service Available.*

All prices subject to sales tax and 23% taxable service charge.

All prices subject to change.





🔑🔑 THEMED BREAK 🔑🔑

***All breaks include Regular and Decaffeinated Coffee
assorted Soft drinks and Bottled waters \$25.00 per
person***

WESTERN CONFERENCE

Individual Bags of Cracker Jacks

Shelled Honey Texas Pecans

Queso Fundido al Tequila with Fresh Corn Chips and Salsa

POWER UP

Assorted Power Bars

Assorted Shelled Nuts and Dried Tropical Fruits

SWEET AND SALTY BREAK

Spinach and Artichoke Dip with Corn Tortilla Chips

Salted Pub Chips with our French Onion Dip

Chocolate Brownies and Blondies

AS SWEET AS YOU ARE

Freshly Baked Assorted Cookies,

Fudge Brownies,

Ice Cold Milk and Chocolate Milk

FRUITERIA

Agua Fresca Watermelon and Lemon Flavors

Martini Glass of Diced Fruit Rimmed with Chili Lime

**All prices subject to sales tax and 23% taxable service
charge.**

All prices subject to change.



KID'S MENU



AGES 3 - 11

\$20 PER CHILD

Chicken Strips

Fresh Seasonal Fruit Cup with Whipped Topping

3 Large Chicken Strips

French Fries or Mashed Potatoes

Green Beans or Mac and Cheese

Lemonade

Spaghetti

Fruit Flavored Jell-O with Whipped Topping

Spaghetti with Meatballs Served with Marinara Sauce

Green Beans or Broccoli

Lemonade

Cheese Pizza

Apple Sauce

Personal Cheese Pizza

French Fries or Mashed Potatoes

Carrot and Cucumber Slices

Lemonade

All prices subject to sales tax and 23% taxable service charge.

All prices subject to change.





APPETIZER / À LA CARTE



APPETIZER SELECTIONS

(per piece)

Chicken Wings-Buffalo, BBQ or Honey Siracha	4.00
Chicken Empanadas	5.00
Chicken Quesadillas	5.50
Chile Lime Chicken Kabob	5.50
Coconut Chicken	5.50
Chicken Salad with Endive	4.00
Chicken Wellington	6.00
Shrimp and Chicken Pot Sticker	5.50
Pork Pot Stickers	5.50
Coconut Shrimp	6.00
Shrimp Cocktail	6.00
Shrimp Empanadas	6.00
Bacon Wrapped Shrimp with Water Chestnuts	6.00
Garden Tomato Mozzarella and Basil Bruschetta on Garlic Rubbed Baguette	4.50
Jalapeno Poppers	5.00
Mini Quiche	5.00
Stuffed New Potato with Bacon	5.00
Vegetable Spring Rolls	5.50
Brie en Croute with Raspberry	6.00

À LA CARTE

Beverages Sold per Item:

Assorted Soft Drinks	4.50
Bottled Spring Water	4.50
Individual Bottled Juices	4.50
Mineral and Sparkling Water	5.50
Red Bull Energy Drinks	6.00
Skim, 2% and Whole Milk	4.00
Tea Bags	2.50

Sold per Gallon:

Regular Coffee and Decaffeinated Coffee	75.00
Aguas Frescas	55.00
Freshly Brewed Iced Tea	60.00

Bakery Items Sold per Dozen:

Selection of Fruit Danish, Muffins and Croissants	48.00
Bagels with Cream Cheese	49.00
Texas Size Cookie	54.00
Fudge Brownies or Blondies	48.00
Assorted Tacos	51.00

Snacks

Individual Yogurts	4.00 / item
Granola Bars	4.00 / item
Individual Bags of Chips	3.00 / item
Individual Popcorn Bags	3.75 / item
Whole Fruit	2.50 / item
Fresh Seasonal Fruit Kabobs	4.50 / item
Tortilla Chips with Salsa	6.00 / person
Tortilla Chips, Salsa, Guacamole and Queso	11.00 / person
Hummus with Pita Chips	6.00 / person
Pub Chips	4.00 / person
Mixed Nuts	6.50 / person
All Day Beverage Package Regular & Decaffeinated Coffee, Hot Teas, Soft Drinks & Bottled Water	22.00 / person

All prices subject to sales tax and 23% taxable service charge.

All prices subject to change.

VEGETARIAN MENU

VEGETARIAN OPTION 57 PER PERSON

Seasonal Garden Greens
Served with Balsamic Vinaigrette Dressing

Choice of One (1):

- Vegetable Wellington with Demi Sauce

- Garden Vegetable Ravioli
with Red Pepper Basil Sauce

- Veggie Enchiladas
with Roasted Tomato Sauce

- Stir Fry Lo Mein Noodles
with Teriyaki Sauce

- Grilled Vegetable Wrap

*All Entrees Accompanied with Chef's Vegetable of the Day,
Appropriate Starch and Warm Rolls. Served with Iced Tea On
Table. Water and Freshly Brewed Royal Cup Regular
and Decaffeinated Coffee Service Available.*

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All prices subject to change.



PREMIUM BAR PRICING

WINE

White:

Kendall Jackson-\$11.00
Bonterra Sauvignon Blanc-\$10.00

Red

Kendall Jackson Cabernet-\$13.00
Caramel Road Pinot Noir-
Famous Grouse Scotch

Smirnoff Vodka

Bacardi Rum

Corazon Blanco Tequila

New Amsterdam Gin

Four Roses Bourbon

Early Times, Kentucky Whiskey

Carmel RoadWines

*Hosted Bar

House Cocktails	10.50
House Wines by the Glass	10.00
Imported Beer	8.50
Domestic Beer	8.00
Bottled Water	4.00
Coca Cola Soft Drinks	4.00

Cash Bar

House Cocktails	11.00
House Wines by the Glass	10.50
Imported Beer	9.00
Domestic Beer	8.50
Bottled Water	4.00
Coca Cola Soft Drinks	4.00

All prices subject to sales tax and *23% taxable service charge.

All prices subject to change.

Bartender Fee of \$100 required for each bar

Cashier Fee of \$50 required for all cash bars

GRAZING STATIONS

ARTISANAL CHEESE DISPLAY 13 PER PERSON

International and Domestic Cheese
Fresh Berries, Grapes and Rosemary-Sea Salt Roasted Almonds
Artisan Bread Sticks and Sliced Baguettes

ANTIPASTO 18 PER PERSON

Provolone and Fresh Mozzarella Cheese, Salami, Capocollo, Prosciutto Ham
Grilled Asparagus, Artichoke Hearts, Mixed Olives
and Grilled Seasonal Vegetables

CRUDITE 8 PER PERSON

Garden Crudité
Assorted Crisp Organic Local Market Vegetables, Low Fat Ranch, Hummus,
and Sun Dried Tomato Cumin Chili Pesto

MEZZE 17 PER PERSON

Roasted Garlic, Sun Dried Tomato and Basil Hummus, Baba Ghanoush
Marinated Farmers Olives with Feta, Fresh Cucumber and Tzatziki
Grilled Flatbreads and Pita Points

FRUIT DISPLAY 10 PER PERSON

Freshly Sliced Assorted Fruit Garnished with Fresh Seasonal Berries
and Honey Yogurt

*All prices subject to sales tax and 23% taxable service charge.
All prices subject to change.*





THE CARVERY

100 Carver Fee

30 person minimum

Carving Station can only be purchased in addition to a full dinner

Slow Roasted Horseradish Crusted Prime Rib Garlic Au Jus
Artisan Rolls

Serves 24

440

Apple Cider Glazed Pit Ham
Grilled Pineapple and Mango Relish
Cheddar Biscuits

Serves 30

358

Rubbed Maple Pork Loin
Roasted Fennel Cream Sauce
Silver Dollar Rolls

Serves 30

330

Pecan Smoked Turkey Breast
Sweet Jalapeno Corn Bread
Cranberry Cetus Sause and Ground Mustard
Soft Yeast Rolls

Serves 30

275

All prices subject to sales tax and 23% taxable service charge.

All prices subject to change.



🍴 ACTION STATIONS 🍴

30 person minimum

1 hour service time, requires a chef attendant fee at \$100

These Action Stations can only be purchased in addition to a full dinner

OR IN COMBINATION WITH CARVING BOARD AND PRESENTATION DISPLAY

BUILD YOUR OWN SLIDER 31 PER PERSON

Kobe Beef Burger, Crab Cake, Grilled Chicken Breast, Wagyu Hot Dog
Aged Cheese, Sautéed Mushrooms, Grilled Sweet Cipollini Onion
Smoked Bacon Bits, Chow Chow Relish, Tobacco Ketchup, Guacamole,
Whole Grain Mustard, Creamy Coleslaw and Sriracha Mayo

PASTA 24 PER PERSON

Vodka Cream Sauce, Penne Pasta,
Spicy Italian Sausage and Artichoke Hearts
Pasta Bolognese with Orecchiette Cremini Mushroom,
Roasted Red Bell Pepper, Pasta Putinesque with Fried Capers,
Kalamata Olives, Parsley and Anchovies

TAQUERIA 26 PER PERSON

Grilled Chili Lime Skirt Steak,
Grilled Chicken and Pork Pastor
Salsa Roja, Guacamole, Sour Cream, Black Bean Salsa,
Queso Blanco, Corn Fresh Relish, Chopped Cilantro, Chopped Onion,
and Warm Flour Tortillas

MAC BAR 17 PER PERSON

Red Dorset Cheese, with Shaved Tasso Ham and Caramelized Shallots
Basil Pesto Cream with Charred Tomato and Pancetta Frizzle
Mesquite Cured Bacon and Blackened Bay Shrimp, Chives, Jalapenos
Italian Seasoned House Made Bread Crumbs

RAW BAR 35 PER PERSON

Sriracha Oyster Shooters with Fresh Serrano,
Bayou Marinated Crab Claws, Poached Shrimp
with Traditional Cocktail Sauce, Fresh Oysters on the Half Shell,
Chilled Mussels, Red Fish and Scallop Ceviche

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All prices subject to change.