



Dinner Buffet

(Select One Salad, One Entrée, Two Sides, and One Dessert)

Starter Selections-(Pre-Set)

Bistro House Salad-

Mixed greens, candied pecans, strawberries, and bleu cheese crumbles, tossed in our balsamic dressing

Bleu Cheese Wedge-

Iceberg lettuce topped with a house bleu cheese dressing, tomatoes, cucumbers & bleu cheese crumbles

Classic Caesar-

Red leaf romaine lettuce, house-made herb croutons, shaved Parmigiano-Reggiano cheese & our traditional Caesar dressing

Chopped Salad-

Iceberg & Romaine lettuce topped with cheddar cheese, crispy bacon, cherry tomatoes, cucumbers, & ranch dressing

Entrée Selections-

Heart of Texas

\$38.95

Chopped Steak with onion & mushrooms

(+\$7 per additional entrée)

Baked Rigatoni

Chicken Alfredo

Meatloaf

Parmesan Chicken

Roasted Pork Loin with rosemary demi glaze

Chisholm Trail

\$42.95

Texas Style Flatiron Steak -Chile Glazed-

(+\$7 per additional entrée)

Porcini Stuffed Chicken

Grilled Salmon

Pork Tenderloin

Chicken Marsala

Pepper Crusted Sirloin

Minimum 12 guests

Plated option add \$3 per person for groups larger than 30 people

All Dinners Include Iced Tea, Water, & Rolls

(Prices are per person plus 20% Service Charge and 8.25% Sales Tax)

Texas Ranger

Double Cut Pork Chop with chipotle apple chutney

Grilled Shrimp Skewers

Prime Rib

Filet of Sole

Airline Chicken Breast with Milano sauce, Prosciutto & Fresh Basil

Beef Wellington

\$49.95

(+\$9 per additional entrée)

Castle Heights *(must be plated)*

Filet & Lobster

Sea Bass

Oscar Style Beef Tenderloin

Creole Stuffed Quail

Rack of Lamb

Roasted Duck Breast

\$59.95

(+\$9 per additional entrée)

Side Selections-

Pan Fried Cabbage

Creamed Spinach

Brussels Sprouts

Macaroni & Cheese

Steamed or Roasted Veggies

Boursin Cheddar Mashed Potatoes

Haricot Verts with Herb Butter

Sautéed Baby Spinach

Buttered Corn

Cauliflower Au Gratin

Herb Roasted Fingerling Potatoes

Asparagus

Southern Style Green Beans

Dessert Selections-

Bread Pudding with Banana Rum Sauce

Chocolate Mousse Pie*

White Chocolate Cheesecake*

Carrot Cake*

Trio of Sorbet (Watermelon, Mango, Raspberry)

Cobbler & Ice Cream (Peach, Cherry, or Mixed Berry Cobbler)

Balcones Baby Blue Chocolate Cake*

Chocolate Toffee Coffee Cake

Coconut Cream Pie*

Red Velvet Cake

Sopapilla Cheesecake*

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