



WACO DOWNTOWN





AT-A-GLANCE MENU GUIDE

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- 6 LUNCH
- 9 DINNER
- 12 STATIONS
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- 14 HOR D'OEUVRES
- 15 BEVERAGES & BREAKS



BREAKFAST BUFFETS

Includes freshly brewed coffee and apple & orange juices

ALL AMERICAN \$34

Scrambled Eggs, Applewood Bacon, Pork Sausage, Crispy Potatoes, Sliced Seasonal Fruit, Assorted Breakfast Breads & Pastries

TEX-MEX \$36

Scrambled Eggs, Chopped Bacon, Chorizo, Re-Fried Beans, Crispy Potatoes, Flour Tortillas, Fire Roasted Salsa, Cheddar Cheese, Queso Fresco, Sliced Seasonal Fruit, Assorted Muffins

THE BEAR \$39

Thick Cut Bacon, Scrambled Eggs, Smoked Brisket Hash, Buttermilk Biscuits, Chorizo Gravy, Spiced Honey Butter, Assorted Jams, Sliced Seasonal Fruit

THE CONTINENTAL \$28

Sliced Seasonal Fruit with Berries, Raisins, Honey, Oatmeal with Whipped Butter, Brown Sugar, Toasted Walnuts, Strawberry & Vanilla Yogurt, Granola, Assorted Breakfast Breads & Pastries

THE AC \$36

Chef's Assortment of Imported & Domestic Charcuterie Meats & Cheeses, Sliced Seasonal Fruit, Fresh Baked Chocolate & Butter Croissants, Baguettes, Whipped Butter, Assorted Jams



ENHANCEMENTS

Priced per person

Minimum of 25 guests

Action stations require a chef attendant for an additional fee

OMELETS YOUR WAY \$15

Whole Eggs, Egg Whites, Mushrooms, Ham, Bacon, Sausage, Bell Peppers, Onions, Spinach, Tomatoes, Shredded Cheeses

WACO WAFFLE BAR \$16

Fresh Waffle Batter, Whipped Butter, Maple Syrup, Fresh Berries, Whipped Cream, Chocolate Chips, Peanut Butter, Assorted Jams, Nutella

DELUXE WAFFLE BAR \$8

Boneless Fried Chicken, Roasted Sweet Corn Syrup, Whipped Calabrese Butter

OATMEAL BAR \$9

Oatmeal, Whipped Butter, Brown Sugar, Raisins, Toasted Walnuts, Honey

À LA CARTE

Ordered and priced by the dozen

BREAKFAST TACOS \$42

Choice of Bacon, Chorizo, Sausage, Potato
Served with Fluffy Eggs, Flour Tortillas, Cheddar Cheese, Salsa

FRUIT PARFAIT \$32

Greek Yogurt, Fresh Berry Compote, Granola

ASSORTED MUFFINS \$38

FRESH BAKED CROISSANTS \$40

FRESH BAKED CHOCOLATE CROISSANTS \$40

BUTTERMILK BISCUITS \$30

FRUIT SMOOTHIES \$28



PLATED BREAKFAST

Includes assorted breakfast pastries, whipped butter, freshly brewed coffee and apple & orange juices

THE CLASSIC \$30

Freshly Scrambled Eggs, Roasted Tomato, Spinach, Potato Hash, Brioche Toast, Crispy Bacon or Pork Sausage, Fresh Cup of Fruit

COUNTRY BREAKFAST \$32

Scrambled Cheesy Eggs, Biscuits & Gravy, Grilled Ham, Fresh Cup of Fruit

AVOCADO TOAST \$26

Fresh Avocado Spread, Turkey Bacon, Hardboiled Eggs, Roasted Tomatoes, Toasted Ciabatta, Sliced Fruit

MORNING BREAKS

BAKERY BREAK \$18

Assorted Scones, Breakfast Breads & Pastries, Whipped Butter, Honey, Preserves & Jams

ENERGIZE \$20

Yogurt Parfaits, Granola Bars, Apples, Oranges, Bananas, Chef's House-Made Fruit Juice

TRAIL MIX BREAK \$22

Roasted Granola, Mixed Nuts, Dried Fruits, M&M's, Fruit Smoothies



LUNCH BUFFETS

Includes iced tea and water

BACKYARD GRILL \$38

Grilled Beef & Chicken, Creamy Mac & Cheese, Baked Beans, Potato Salad, Mixed Green Salad with Tomatoes, Carrots, Ranch Dressing, Balsamic Vinaigrette, Warm Brioche Buns, Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard, Ketchup, Cheddar & Swiss Cheeses, Cookies, Brownies

LITTLE ITALY \$40

Grilled Chicken Piccata, Beef Bolognese with Farfalle Pasta, Charred Broccoli with Lemon Parmesan Vinaigrette, Caprese Salad, Classic Caesar Salad with Creamy Anchovy Dressing, Chocolate Chip Cannoli with Sweet Cream Filling

THE TEXAN \$42

BBQ Chicken, Pork Ribs, Green Beans, Baked Potatoes with Butter, Sour Cream, Cheddar Cheese, Bacon, Green Onions, Corn Bread, Wedge Salad with Iceberg Lettuce, Cherry Tomatoes, Blue Cheese Crumbles, Bacon, Red Onion, Ranch Dressing, Mixed Berry Short Cake with Whipped Cream, Lemon Syrup

SOUTHWEST \$44

Grilled Chicken & Steak Fajitas, Peppers & Onions, Arroz Rojo, Refried Beans, Elote, Crispy Green Salad with Cotija Cheese, Diced Tomatoes, Red Onion, Cilantro Lime Dressing, Flour Tortillas, Avocado Crema, Pico de Gallo, Cinnamon Sugar Churros



THE DELI \$36

*Sandwiches, soup, and salad bar
Includes cookies & blondies*

SMOKED TURKEY

Bacon, Lettuce, Tomato, Mayo, Provolone,
Sourdough Bread

TUNA SALAD

Tomato, Onion, Spinach, Spinach Tortilla Wrap

ROAST BEEF

Tomato, Arugula, Pickled Red Onions, Herbed
Cheese Spread, Ciabatta Bun

CHEF'S SEASONAL SOUP

SALAD BAR

Romaine Lettuce, Mixed Greens, Tomatoes,
Eggs, Cheese, Onions, Cucumbers, Carrots,
Ranch Dressing, Sherry Vinaigrette

LUNCHES ON-THE-GO

*Sandwiches served in a to-go box with a cookie or brownie,
chips, water or soft drink*

ROAST BEEF \$34

Roast Beef, Tomatoes, Pickled Red Onions,
Arugula, Herbed Cheese Spread, Ciabatta Bun

HAM AND SWISS \$34

Honey Ham, Romaine Lettuce, Swiss Cheese,
Tomatoes, Fresh Baked Croissant

SMOKED TURKEY CLUB \$34

Smoked Turkey, Applewood Bacon, Lettuce,
Tomato, Provolone, Mayo, Sourdough Bread

GRILLED VEGETABLE WRAP \$34

Grilled Mushrooms, Asparagus, Squash,
Sun Dried Tomatoes, Spinach, Hummus,
Spinach Tortilla



PLATED LUNCHES

*Includes iced tea and water
Choose one salad, one entrée, and one dessert*

SALADS

CLASSIC CAESAR

Creamy Caesar Dressing, Romaine Lettuce, Parmesan Cheese, Garlic Croutons

ROASTED BEET

Goat Cheese Mousse, Mixed Greens, Arugula, Toasted Pistachios, Pistachio Vinaigrette

THE FARMER

Spring Mix Greens, Tomatoes, Cucumbers, Carrots, Buttermilk Ranch Dressing

ENTRÉES

PAN SEARED CHICKEN BREAST \$38

Roasted Potatoes, Charred Broccoli, Pan Sauce

GRILLED SALMON \$42

Mushroom Risotto, Roasted Brussels, Lemon Cream Sauce

PORK TENDERLOIN \$40

Garlic Mashed Potatoes, Swiss Chard, Pork Jus

DESSERTS

MILK CHOCOLATE MOUSSE

Whipped Cream, Fresh Berry Compote

STRAWBERRY SHORT CAKE

Lemon Chantilly, Macerated Strawberries

DULCE DE LECHE CHEESECAKE

Whipped Cream, Dulce De Leche



DINNER BUFFETS

Includes iced tea and water

GAME NIGHT \$50

Grilled Beef & Chicken, Grilled Sausage, Whipped Potatoes, Creamy Mac & Cheese, Baked Beans, Corn on the Cob, Potato Salad, Mixed Green Salad with Tomatoes, Carrots, Onions, Ranch Dressing, Balsamic Vinaigrette, Warm Buns, Cheddar & Swiss Cheeses, Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard, Ketchup, Chocolate Mousse, Pecan Tarts

ITALIAN FLAIR \$50

Chicken Parmesan, Vegetarian Pesto with Farfalle Pasta, Puttanesca Penne, Classic Lasagna, Chard Broccoli with Lemon Parmesan Vinaigrette, Fresh Garlic Bread, Caprese Salad, Classic Caesar Salad with Creamy Anchovy Dressing, Chocolate Chip Cannoli With Sweet Cream Filling, Lemon Tarts

THE BIG TEXAN \$56

BBQ Chicken, Pork Ribs, Jalapeno Smoked Sausage, Green Beans, Mac & Cheese, Baked Potatoes with Butter, Sour Cream, Cheddar Cheese, Bacon, Green Onions, Corn Bread with Honey Butter, Iceberg Lettuce Wedge Salad with Cherry Tomatoes, Blue Cheese Crumbles, Red Onion, Ranch Dressing, Mixed Berry Short Cake with Whipped Cream, Lemon Syrup

TEX-MEX \$52

Grilled Chicken & Steak Fajitas, Shrimp with Peppers & Onions, Cheese Enchiladas, Arroz Rojo, Ranchero Beans, Elote, Crispy Green Salad with Cotija Cheese, Diced Tomatoes, Red Onion, Cilantro Lime Dressing, Flour Tortillas, Sour Cream, Cheddar Cheese, Shredded Lettuce, Guacamole, Churros, Apple Empanadas

WACO \$54

Grilled Chicken with Mushroom Cream Sauce, Lemon Garlic Shrimp, Seared Steak with Chimichurri, Roasted Fingerling Potatoes, Spinach Risotto, Fried Brussels, Sweet Baby Carrots, Salad Bar with Romaine Lettuce, Mixed Greens, Tomatoes, Eggs, Cheese, Onions, Cucumbers, Carrots, Ranch Dressing, Sherry Vinaigrette, Cheesecake, Red Velvet Cake



PLATED DINNERS

*Includes rolls with butter, iced tea, and water
Choose one salad or soup, one entrée, and one dessert*

SALADS AND SOUPS

CLASSIC CAESAR

Creamy Caesar Dressing, Romaine Lettuce,
Parmesan Cheese, Garlic Croutons

ROASTED BEET

Goat Cheese Mousse, Mixed Greens, Arugula,
Toasted Pistachios, Pistachio Vinaigrette

THE FARMER

Spring Mix Greens, Tomatoes, Cucumbers,
Carrots, Buttermilk Ranch Dressing

SQUASH SALAD - SEASONAL

Roasted Butternut Squash, Spinach & Frisée,
Toasted Pumpkin Seeds, Lemon Vinaigrette

YELLOW VELVET SOUP

Roasted Corn, Squash, Sherry Crema

CREAMY TOMATO SOUP

Fire Roasted Tomatoes, Basil, Cheesy Bread

LOADED POTATO SOUP

Bacon, Cheese, Green Onion



ENTRÉES

PAN SEARED CHICKEN BREAST \$42
Roasted Potatoes, Charred Broccolini, Pan Sauce

GRILLED SALMON \$44
Mushroom Risotto, Roasted Brussels,
Lemon Cream Sauce

PORK TENDERLOIN \$42
Garlic Mashed Potatoes, Swiss Chard, Pork Jus

BACON WRAPPED BEEF TENDERLOIN \$60
Potatoes Fondant, Asparagus, Bourbon Pan Sauce

NEW YORK STRIP LOIN \$56
Roasted Marble Potatoes, Baby Squash,
Classic Pan Sauce

GRILLED FLAT IRON \$48
Cauliflower Puree, Acorn Squash, Red Wine Sauce

BRAISED BEEF SHORT RIBS \$50
Whipped Potatoes, Fried Brussels, Crispy Onions

LAND & SEA \$70
Pan Seared Beef Filet, Lobster,
Roasted Vegetable Risotto, Wilted Spinach

DESSERTS

MILK CHOCOLATE MOUSSE
Whipped Cream, Fresh Berry Compote

CRÈME BRÛLÉE
Fresh Berries

STRAWBERRY SHORT CAKE
Lemon Chantilly, Macerated Strawberries

DULCE DE LECHE CHEESECAKE
Whipped Cream, Dulce de Leche

LEMON TART
Fresh Raspberries, Whipped Cream,
Candied Lemon Zest

GF CHOCOLATE MOUSSE CAKE
(+\$2 per person)
Fresh Berry Coulis, Chantilly, Mixed Berries

CHEF'S CHOICE MINI DESSERT STATION
(+\$5 per person)
Selection of Mini Desserts



CARVING STATIONS

Priced per person

Minimum of 25 guests

Carving stations require a chef attendant for an additional fee

HERB CRUSTED PRIME RIB \$50

Au Jus, Horseradish Cream, Bread Rolls & Butter

MAPLE GLAZED PORK LOIN \$35

Pork Jus, Apple Butter, Bread Rolls & Butter

SMOKED BONE-IN HAM \$38

Honey Bourbon Sauce, Pear Chutney,
Corn Bread & Butter

CEDAR PLANKED SALMON \$42

Cucumber Tomato Relish, Lemon Caper Sauce,
Fresh Grilled Naan Bread

COWBOY RUBBED BEEF TENDERLOIN \$60

Espresso Demi Glaze, Bread Rolls & Butter

ROASTED TURKEY BREAST \$35

Giblet Gravy, Cranberry Chutney,
Buttermilk Biscuits & Butter

ENHANCEMENT STATIONS

RISOTTO STATION \$25

Farro & Arborio Grain, Shrimp, Chicken,
Beef Short Ribs, Bacon Lardons, Peas,
Carrots, Spinach, Mushrooms, Pepperoncini,
Parmesan & Mozzarella Cheeses

PASTA STATION \$26

Penne & Spaghetti Pasta, Shrimp, Chicken,
Pork Sausage with Bacon Lardons, Broccoli,
Squash, Spinach, Mushrooms, Pepperoncini,
Classic Tomato Sauce, Garlic Cream Sauce,
Parmesan & Mozzarella Cheeses

STIR-FRY NIGHT \$28

Rice, Lo-Mein Noodles, Sliced Chicken,
Sliced Pork, Sliced Beef, Fried Eggs,
Water Chestnuts, Spinach, Carrots,
Green Onions, Mushrooms, Bean Sprouts,
Soy Sauce, Sweet Chili Sauce, Gochujang Mayo

BRAISED BEEF SHORT RIBS \$30

Slow Cooked Short Ribs, Butternut Squash
Puree, Crispy Onions

S'MORES STATION \$18

Graham Crackers, Hershey's Chocolate, Nutella,
Reese's Peanut Butter Cups, Marshmallows,
House-Made Espresso Marshmallows



RECEPTION

ANTIPASTO \$30

Cured Imported & Domestic Meats,
Assorted Cheeses, Grilled & Chilled Vegetables,
Pickled Melon, Dried Fruit, Bread Sticks,
Crostoni, Crackers, Whole Grain Mustard

COLD SEAFOOD BAR \$75

Poached Shrimp Cocktail, Steamed Crab
Legs, Harissa Spiced Mussel Salad, Oysters,
Lobster Sliders, Cocktail Sauce, Lemon Aioli,
Lemons, Tabasco, Yuzu Hot Sauce, Mignonette

CRUDITÉ DISPLAY \$15

Carrots, Celery, Tomatoes, Broccoli, Squash,
Cauliflower, Asparagus, Cucumbers,
Dips: Garlic Chive, Blue Cheese,
Avocado Lime

STADIUM NIGHTS \$28

Pulled Pork Sliders, BBQ Wings, Butter Popcorn,
Pretzels with Beer Cheese, Churros

LOCAL & IMPORTED CHEESE DISPLAY \$25

Sliced & Diced Cheeses, Crackers,
Grilled Bread, Assorted Jams, Dried Fruit,
Mixed Nuts, Fresh Berries



COLD & HOT HORS D' OEUVRES

*Priced per item
Minimum of 2 dozen*

POLENTA CROUTON \$5
Asian Chicken Salad

CAPRESE SHOOTER \$5
Mozzarella Mousse, Balsamic Reduction, Basil

TUNA POKE \$8
Rice Cracker, Sesame Seeds, Yuzu Hot Sauce

AVOCADO DEVEILED EGG \$5
Turkey Bacon

SMOKED SALMON MOUSSE \$6
Pumpernickel Toast, Fried Capers, Fresh Dill

TEXAS CAVIAR \$5
Black Eyed Peas, Avocado, Lime, Tomato,
Cilantro Crema

ARANCINI \$6
Tomato Relish, Parmesan

BUFFALO CHICKEN SPRING ROLL \$8
Blue Cheese Dip

SAUSAGE STUFFED MUSHROOM \$6
Panko Crust

CHICKEN BISCUITS \$6
Tomato Jam

KOREAN BBQ GLAZED LAMB CHOP \$8
Gochujang Mayo

COCONUT SHRIMP \$6
Mango Chili Sauce



BEVERAGES & BREAKS

*Priced per person
Minimum of 15 guests*

ALL DAY DRINKS \$18

Bottled Water, Iced Tea,
Assorted Pepsi & Dr Pepper Products

ALL DAY COFFEE & TEA \$18

House Brewed Regular & Decaf Coffee,
Assorted Hot Teas

BALLPARK \$20

Beef Sliders, Mini Corn Dogs,
Warm Pretzels with Beer Cheese

THE NACHO STAND \$16

House Fried Tortilla Chips, Warm Queso,
Salsa, Pickled Jalapeños, Sour Cream,
Cheese, Green Onions

CARNIVAL BREAK \$15

Fresh Popped Popcorn, Assorted Seasonings,
House-Made Cotton Candy

CANDY STAND \$16

Assorted Mini Candy Bars & Sweets

FRESH FRUIT DISPLAY \$16

Fresh Sliced & Whole Fruit, Fresh Berries