

City Hall

At

City Limits

Cynthia Stephens

www.citylimitstexas.com

Our full package is available on line at

www.theagavegrill.com

cynthia@citylimitstexas.com

1907 E Washington Stephenville, Texas

76401

254-968-5222

1-800-Limits-9

City Hall

CATERED EVENT

If event catered by City Hall exceeds \$1500 in food and/or alcohol sales then rental is \$425.

Hall rental includes 25 round tables

And 200 chairs and five service tables (eight foot tables).

Additional charges:

\$100 for band set up

\$50 an hour beyond the eight hours includes set up and event

Chairs over minimum are \$1.79 each

Table over minimum \$12.00 a piece

Bar Set Up: No charge if the bar's sales exceed \$500.00.

If the bar does not exceed \$500.00, the charge for the bar set up - bartender is \$10.00 per hour with two hours for set up and tear down.

Each round table seats 8 – 10 people and up to 40 tables.

Linens, food, decorations may be added separately.

RENTAL NO CATERING

\$1000.00 event for eight hours
not catered by City Hall.

Includes hall rental 25 round tables and 200 chairs.
A \$425 deposit is required. The deposit is earnest
money and non refundable if event cancelled or
damage to the hall.

Day time rental for limited time is
\$200 per hour of event.

Each round guest table seats 8 -10 people
and up to 40 tables in hall. Management must
agree to 50 tables.

Up to five service tables (eight foot tables)
Linen, food decorations or bar
may be added separately.

Additional charges:

\$100 for band set up

\$50 an hour beyond the eight hours includes set up
and event

Chairs over minimum are \$1.79 each.

Table over minimum \$12.00 a piece

Bar Set Up: No charge if the bar's sales exceed
\$500.00.

If the bar does not exceed \$500.00, the charge for
the bar set up and bartender
is \$10.00 per hour with two hours for set up and tear
down.

Deposit of \$375.00 is refundable
if Hall is returned clean and undamaged. Rental of
Hall does not include the San Miguel Bar, Pharr
Gardens or kitchen facilities.

***Bar Set Up: No charge if the bar's sales exceed \$500.00.

If the bar does not exceed \$500.00, the charge for the bar set up and bartender is \$10.00 per hour with two hours for set up and tear down.

***Clean up includes sweeping, removal of all trash, chairs stacked on tables and trash removed from the restrooms. In order to receive deposit, management must approve clean-up.

All prices subject to increases.

All alcohol must be purchased through Agave Grill at City Limits.

Booking The Date

****To secure your date, we must receive a \$425 deposit. The deposit is earnest money and non refundable. Most of our clients book their reception halls many months in advance. Once your date is booked or reserved, we will turn away other potential clients that are interested in booking your date. We will not give your date to someone else. We book on first come basis and your date is held just for you. The deposit enables us to meet some of our cost obligations in the event of cancellation. All checks should be made to The Agave Grill.

***50% of the remaining balance is due 30 days prior to event date unless arrangements have been approved.

***Your final guest count is due 1 week prior to event unless arrangements have been approved.

***The remaining balance is due 1 week prior to event.

Steps to take to move forward:

1. Secure the hall and receive contract.
2. Gather Menu information
3. Make bar arrangements.

Food:

You may provide your own food and service: There are no kitchen facilities and refrigeration available.

All trash removal (trash liners) will be your responsibility.

Service:

A 18% gratuity of the food and/or alcohol provides professional attired servers for clean-up and service.

Sales tax on all food and rental is 6.75%.

* * *Customize your package

If you would like something that is not in our package, just let us know.

Catering

1. Drop Off Plan

We promptly deliver to your location in throwaway pans. Disposable plates, serving utensils, cutlery and napkins provided. 10% service fee is added.

\$50 minimum service fee within city limits of Stephenville for one trip. Each additional trip will be assessed a trip charge.

2. Full Service Catering

We deliver promptly to your location, set up appropriate buffet equipment, attend to and clean buffet area. 18% service fee is added with catering. We can also provide linens, china plates and service items. This does not include wait staff service. Wait staff per person is \$10 a hour. Minimum food order is \$500.

Other rooms for Rental

San Miguel

50- 60 Person Capacity

\$350.00/Uncatered event

\$2.00 per person for catered event

Thursday – Saturday

\$1.00 per person for catered event

Sunday – Wednesday

City Limits

Entertainment Facility

2000 Person Capacity

\$900 Uncatered event

Sunday-Wednesday, and Friday

\$100 Band Set up

Bartender and bar set up

\$10.00 an hour per bar

If bartender sales exceed \$500 per bar (maximum 4 bars) there is no charge for bartender or bar set up.

DJ services \$250 for 3 hours, \$25 for each additional hour

Etc...
Tablecloths

\$3.75 per table for event White/Green
\$4.50 for other colors if available

Plates/Silverware

Included in catered event.
Catered event does not include cake plates for wedding cake. Rental for non catered events.
Dinner Plate Rental .45 cents each
Cake or salad plate .40 cent each
Knives and forks .25 cents each

Etc

\$45.00 napkins white or green per 100 pieces
Tea Lights \$1.00 per light
Hurricanes and table greenery \$2 per table
Mirrors for tables \$1.00 per mirror

Prices

All prices are subject to increases of no more than
5% after contract is signed.

Frequently Asked Questions:

**How much will it cost to rent?

\$950 for non-catered event plus deposit of \$375.00

Catered event of minimum of \$1500 is \$375

**How much is the menu?

Menu prices range from \$7 per person upwards to \$45 per person.

**Can I bring my own alcohol into City Hall?

No, State law specifies every product we serve must be provided by licensed distributors with our name on the invoice. In addition, all invoices must be kept on premise and be available for TABC inspection.

We cannot allow any beer, wine or alcohol to be brought onto our premise unless we provide. All of our attendants are TABC certified.

**Can I bring another caterer into The City Hall?

Yes, you may with a few provisions. Anyone catering at City Hall must possess an insurance liability policy listing City Hall, Agave Grill, City Limits and Stephens Hoover Inc. on their policy. As a person, you may bring in your own food by signing a waiver of liability on the food.

**When can I decorate and put out favors?

This should be done within the period you have contracted for. Decorating usually occurs three hours prior to event unless arrangements have been made.

**Do you have smaller rooms available?

Yes the San Miguel room in City Hall capacity of 50 – 75 people, The Fire Place Room in The Cabo capacity of 25 people and The Inside Front Porch of 30 people.

**Can we rent City Limits?

Yes it is available Sunday through Wednesday and Friday for \$950 Uncatered event.

\$100 Band Set up

Bartender and bar set up \$10.00 an hour per bar. If bartender sales exceed \$500 per bar (maximum 4 bars) there is no charge for bartender or bar set up. DJ services \$250 for 3 hours, \$50 for each additional hour.

**Is there a minimum on buffets?

Yes, Agave I – IV 30 minimum. All other buffets are 50 minimum unless given special permission.

**Will you cater outside of building?

Yes: 1. Drop Off Plan

We promptly deliver to your location in throwaway pans. Disposable plates, serving utensils, cutlery and napkins provided. 10% service fee is added. (\$50 minimum within city limits of Stephenville.

2. Full Service Catering

We deliver promptly to your location, set up appropriate buffet equipment, attend to and clean buffet area. 18% service fee is added with catering. We can also provide linens, china plates and service items. This does not include wait staff service. Wait staff per person is \$10 an hour. Minimum food order is \$500.

****What about Quincerera?**

Yes, we love to have this special celebration. We do require security of two off duty Sheriff's deputies and two of our in-house security. At a cost of \$375 above the other cost. Also the event may not be open to the public. Limited to 350 people in the hall at one time.

Can we rent for just a party with band?

Yes, again we love to have this special celebration. We do require security of two off duty Sheriff's deputies and two of our in-house security. At a cost of \$375 above the other cost. Also the event may not be open to the public. Limited to 350 people in the hall at one time. Also City Limits is available for rental on certain nights. This may be waived dependent upon number of people invited.

Extra Rentals

Champagne Fountain

\$105 plus cost of Champagne or Punch

Frozen Machine

\$175 plus cost of your choice of mix

Chocolate Fountain

\$300 with 11 lb of the finest chocolate

With Pretzels and Angel food cake as dippers for approximately 100 servings

\$1.50 per person for additional dippers of fruit items. Additional

Chocolate \$25 per 50 guests

\$5.95 per person for 75 -100 guests

\$5.25 per person over 100 guests

Appetizers

Assorted Hot Hors d'Oeuvres

100 Pieces of breaded mushrooms, zucchini, jalapenos, pickles, cheesesticks, and taterskins.

\$95.00

Assorted Mini Quiches

200 Garden, Spinach, Country French, and Monterey Jack Quiches

\$235.00

Mini Blintzes

A delicate Crepe Surrounding a Delicious Blend of Cheeses and fruit campote 128 Crepes

\$240.00

Swedish Meatballs

100 Half Ounce Meatballs in a Delicious Sour Cream Sauce

\$65.00

Mini Burritos or Chimichangas

25 Burritos Served with Hot Sauce and Sour Cream

\$42.50

Mini Egg Rolls

144 Egg Rolls Served with Sweet & Sour and Tangy Sauce

\$140.00

Mesquite Chicken Quesadilla

100 Pieces of Chicken Quesadillas with Sour Cream and Hot Sauce

\$125.00

Boneless Buffalo Tenders

100 Boneless Chicken Buffalo Tenders Served with Ranch

\$95.00

Fresh Farmer Basket

In season veggies coated and fried to perfection. A mixture of fifty zucchini, squash, okra, jalapenos, pickles, and in season veggies.

\$65.00

Mushrooms

20 Fresh Whole Button Mushrooms Submerged in a Rich Breading and Fried to a Golden Brown.

\$5.75

Farmers Market

Battered and Lightly Fried 10 Mushrooms, 4 Cheese Sticks, and 4 Zucchini Pieces Served with Your Choice of Dressing.

\$6.29

Mozzarella Sticks

6 Sticks of Fresh Wisconsin cheese battered in a seasoned Italian Coating and Fried to a Golden Brown

\$5.75

Tater Skins

Skins Fried and Topped with Cheese, Chives, and Real Bacon Served with Ranch Dressing

\$5.29

Queso

Creamy Cheese Mixed with Just the Right Spices.

\$.70 an ounce

Guacamole

\$.99 an ounce Subject to increase

Cheddar Cheese Popper

6 Whole Jalapeno Peppers Stuffed with Cheddar Cheese, Battered, Fried to a Golden Brown Served with Ranch Dressing

\$5.95

Stuffed Mushrooms

20 Large Mushrooms Stuffed

\$27.00

Party Tray

Elegant presentation of various meats and cheeses/Vegetable Tray

Medium (15-20) \$65.00

Large \$72.00

Fruit Tray

Various assortment of fresh fruit

Medium \$65.00

Large \$72.00 may rise due to shortage

Party Presentations per person for appetizers

Sliced tropical fruits and seasonal berries with yogurt and poppey seed dip

\$7.00 per person

International selection of cheeses and meats with sliced French bread

\$7.00 per person

Presentation of fruit and cheese

\$8.00 per person Add shrimp for an additional \$4.95 per person

Fresh Shrimp Display

\$8.00 per person

Tapas

Small selection of cold and hot tapas including bite size portion of meatballs with olives, peppers various cheese and crackers.

\$8.00 per person

Botanas

Tacos al carbon, fajita quesadillas and chips and salsa

\$7.00 per person with queso \$7.75 per person

Assorted Hot Hors d'Oeuvers

\$5.95 per person

Dessert Presentation

Five different desserts presented in an elegant presentation

\$5.95

Plated Meals

All Entrees Are Served With Choice of Tea, Water, or Coffee Served with choice of mashed potatoes, Cajun potatoes or rice pilaf. Choice of Fresh Greens with choice of dressing, Cole slaw or potato salad Choice of Vegetable A with Rolls.

All parties' one vegetable and one potato choice.

Any plated meal may be served buffet style.

Price per person

Chicken Fried Steak

Lean Beef Sirloin Hand Battered and Fried; Topped with White Cream Gravy \$11.33

Hamburger Steak

Eight ounces of lean ground sirloin topped with brown gravy and onions. \$ 11.63

Roast Beef

The Ultimate in Home Cooking, 8 oz of Sliced Roast Beef \$13.59

Grilled Chicken Breast

8 oz Chicken Breast Grilled to Perfection \$11.53

Creole Grilled Chicken \$11.53

Agave Chicken

Grilled 8 oz Chicken Breast Topped with Bacon, Smothered in Mushrooms and Topped with Monterey Jack and Cheddar Cheese \$ 12.43

Pork Tenderloin

French cut Porkchop topped with Ancho Apricot Sauce or chipotle raspberry sauce or chipotle bbq sauce \$16.99

Chipotle Pork Ribs

Slow Cooked Pork Ribs in Our Own Chipotle and Mezcal BBQ Sauce \$14.85

Chicken Cordon Bleu/Agave's Parmesan Chicken

Chicken Pounded and Rolled with Honey Cured Ham and Monterey Cheese and Baked to Perfection or the Agave's Chicken Parmesan in our white wine sauce. \$15.99

Baked Ham

Succulent Baked Ham Topped with Pineapple Rings \$12.39

Turkey and Dressing

Served with: Homemade dressing to substitute for potato, Cranberry Sauce, and Your Choice of Traditional or Giblet Gravy \$13.99

Filet Mignon

8 oz Filet Prime Beef Cooked to pre-ordered specifications \$27.93

Rib eye/ Organic Rib eyes please ask for pricing

Grilled to Perfection on Open Flame

12oz \$ 22.43 16oz \$ 27.43

T-BONE or 10 oz Bison Rib-eye \$32.90

SIRLOIN

10 oz \$16.39

PRIME RIB

12 oz \$22.43

Grilled Mahi with pineapple salsa \$18.90

Grilled Salmon with chipotle sauce \$18.99

Caribbean Snapper/Vera Cruz Tilapia \$17.35

Agave Style Catfish

With Hushpuppies, French Fries may be a choice for potato \$13.63

Vegetable "A":

Green Beans Sautéed Corn with Peppers
Spunky Black-eyed Peas Ranch Style Pinto Beans
Sweet Peas Baked Beans

Vegetable "B":

Additional \$.75
Steamed Carrots In Season Fresh Vegetables
Fried Okra Steamed Broccoli and Cauliflower
Oven Roasted Squash and Zucchini Calabacita –
Southwester Style of Squash, Zucchini, Corn, and Green Chiles.
Green Bean Casserole Snap Peas Corn on the Cob

Potato Sub

New Potato \$.75 added
Baked Potato \$1.69 added
Au gratin Potato \$.75 added
Twice Baked Potato \$1.25 added
Rice Pilaf
Roasted Garlic Potato \$.25 added

Agave Style Enchilada

Two Beef Enchiladas Topped with Agave Style Enchilada Sauce.
Spanish rice and Refried Beans or Pinto Beans
Scoop of Guacamole and Sour Cream
Chips & Hot Sauce \$8.40

Agave Style Chicken Enchilada with Green Chile
Two Topped with Agave Style Green Chile Sauce.
Spanish rice and Refried Beans or Pinto Beans
Scoop of Guacamole and Sour Cream
Chips & Hot Sauce \$8.40

Add Flautas, soft tacos, chile rellenos to our
Agave Mexican Food Platters

Fajitas

Sizzling Beef or Chicken Fajitas with Grilled Onions and Peppers
Spanish rice and Refried Beans or Pinto Beans
Flour Tortillas Guacamole and Sour Cream \$13.45
Smaller portion of fajitas for \$11.35

**Ask about other great Mexican food prepared
"the Agave way"
for your plated dinner.**

Buffets

Price per Person Consider adding a chef manned station to your buffet offering. Also greet your guest with a beautiful fruit and cheese cascald as they arrive. This menu offering is a beautiful food display that gives your gests something to snack on until the main food service begins. For a wedding or anniversary, we can add had dipped scoops of ice cream to your wedding cake offerings. A server will add hand dipped ice cream to each piece of served cake.

Agave Buffet I

Guacamole Salad Pico de Gallo
Shredded Cheese Sour Cream
Flour Tortillas

Beef Fajitas Chicken Fajitas
Spanish Rice Refried Beans

Cinnamon Crispies (substitute soapillas for 35 cent added) \$13.65

Agave Buffet II

Guacamole Salad Pico de Gallo
Shredded Cheese Sour Cream
Chicken Enchiladas Beef Enchiladas
Spanish Rice Refried Beans

Cinnamon Crispies (substitute soapillas for 35 cent added)

\$11.65

One choice of Enchiladas \$11.35

Agave Buffet III

Guacamole Salad Pico de Gallo
Shredded Cheese Sour Cream
Spanish Rice Refried Beans

Cinnamon Crispies (substitute soapillas for 35 cent added)

Choice of three of the following:

Beef Flautas Chicken Flautas
Sirloin Agave Tamales

Chicken Enchiladas Beef Enchiladas \$14.90

Agave Buffet IV

Guacamole Salad Pico de Gallo
Shredded Cheese Sour Cream
Chicken Fajitas Beef Fajitas

Chicken Enchiladas Beef Enchiladas
Spanish Rice Refried Beans

Cinnamon Crispies (substitute soapillas for 35 cent added) \$15.90

Ultimate Limits Buffet

Choice of three:

Green Salad with choice of two dressings Potato Salad
Tri-Color Rotini Salad Carrot Raisin Salad
Cole Slaw Fruit Salad

Choice of two:

Grilled Chicken Agave Chicken Roast Beef Baked Ham
Chicken Fried Steak Hamburger Steak Parmesan Chicken
Fried Catfish Fried Chicken

Choice of two:

Mashed Potatoes Cajun Potatoes French Fries
Potatoes Au gratin Rice Pilaf Spanish Rice

Choice of two:

Green Beans Baked Beans Pinto Beans
Broccoli and Rice Casserole Steamed Carrots
Steamed Vegetables

Dessert Selection Choice of one:

- a. Varieties of Fruit and Pecan Pies
- b. Peach and Cherry Cobbler
- c. Texas Chocolate Sheet Cake and Coconut Sheet Cake
- d. Banana Pudding and Chocolate Pudding

\$16.89

The Limits Simplicity

Choice of one:

Green Salad with choice of two dressings
Potato Salad Cole Slaw

Choice of two:

Grilled Chicken Agave Chicken Roast Beef Baked Ham
Chicken Fried Steak Hamburger Steak Parmesan Chicken
Fried Catfish Fried Chicken

Choice of one:

Mashed Potatoes Cajun Potatoes French Fries
Potatoes Au gratin Rice Pilaf Spanish Rice

Choice of one:

Green Beans Baked Beans Pinto Beans
Broccoli and Rice Casserole Steamed Carrots
Steamed Vegetables

Dessert Selection Choice of one:

- Peach and Cherry Cobbler
Texas Chocolate Sheet Cake and Coconut Sheet Cake
Banana Pudding and Chocolate Pudding

\$15.39

(This buffet with no dessert and one meat is \$11.39)

Steak and Shrimp

Green Salad with choice of two dressings
Eight – Ten ounce Sirloin with fried or grilled shrimp

Choice of one:

Mashed Potatoes, Cajun Potatoes, French Fries
Potatoes Au gratin, Rice Pilaf, Spanish Rice

Choice of one:

Green Beans Baked Beans Pinto Beans
Broccoli and Rice Casserole Steamed Carrots
Steamed Vegetables

Dessert Selection

Choice of one:

Peach and Cherry Cobbler
Texas Chocolate Sheet Cake and Coconut Sheet Cake
Banana Pudding and Chocolate Pudding

\$17.99

Agave Delta Buffet

Choice of two:

Green Salad with choice of two dressings Potato Salad
Tri-Color Rotini Salad Carrot Raisin Salad Cole Slaw Fruit Salad

Choice of two:

Fried Catfish Fried Popcorn Shrimp Fried Chicken Tender Baked Cod

Choice of one:

Mashed Potatoes Cajun Potatoes French Fries Potatoes Au gratin
Rice Pilaf Spanish Rice

Choice of one:

Green Beans Baked Beans Pinto Beans Broccoli and Rice Casserole
Steamed Carrots Steamed Vegetables

Dessert Selection Choice of one:

Peach and Cherry Cobbler
Texas Chocolate Sheet Cake and Coconut Sheet Cake
Banana Pudding and Chocolate Pudding

\$16.79

Texas Buffet

Mustard Potato Salad Fresh Coleslaw
Sliced Brisket BBQ Chicken Quarters
Baked Beans Corn on the Cob
Homemade Peach Cobbler
\$15.99

City Hall Buffet

Choice of two:

Green Salad with choice of two dressings Potato Salad
Tri-Color Rotini Salad Carrot Raisin Salad Cole Slaw Fruit Salad

Carving Stations Choice of two:

Roast Beef Honey Glazed Ham Smoked Turkey
Wine Glazed Pork Loin Roasted Turkey Breast

Choice of two:

Mashed Potatoes Cajun Potatoes French Fries
Potatoes Au gratin Spanish Rice Rice Pilaf

Choice of two:

Green Beans Baked Beans Pinto Beans Black-eyed Peas
Broccoli and Rice Casserole Steamed Carrots
Steamed Vegetables Southern Style Dressing
Bourbon Sweet Potatoes

Dessert Selection Choice of one:

Peach and Cherry Cobbler
Texas Chocolate Sheet Cake and Coconut Sheet Cake
Banana Pudding and Chocolate Pudding
Assorted Pies
\$20.39

BUFFET

City Limits Sandwich Extravaganza

Potato Salad or Cole Slaw
Green Salad with two dressings
Sliced Turkey, Black Forest Ham, Roast Beef and Salami
Fresh Tomatoes, Onions, Pickles, Green leaf lettuce
Mayonnaise Mustard Spicy Mustard
Wheat, White, Sourdough Bread
Ambrosia Fruit Salad
\$11.90

Wraps Extravaganza

Potato Salad or Cole Slaw
Green Salad with two dressings
Variety of chicken, ham, veggie wraps
Ambrosia Fruit Salad
\$11.90

ALL BUFFET PRICES INCLUDE FRESHLY BREWED
COFFEE, TEA OR SOFT DRINKS.
ALL BUFFETS INCLUDE ELEGANT PRESENTATION WITH
GREENERY.

Any plated meal may be served buffet style.

Chef Manned Stations

Great additions to add to plated or buffets. Prices based on as an addition to meal.

Mashed Potato Martini Bar

Your choice of chili, peppercorn cabernet sauce, country gravy or cheese sauce. The bar includes whipped butter, chives, bacon bits, sour cream, salsa and shredded cheese.

\$4.25 per person for 75 -100 guest

Over 100 guest \$3.85 per person

One- Two sauce pasta

Your chef will toss one pasta with one or two sauces. You may select the pasta and sauce. All pasta stations include shredded parmesan cheese, shaved romano cheese, and cracked black pepper.

One sauce \$4.25 per person 75 – 100 guest

Over 100 guests \$3.85

Two sauce \$5.45 per person 75 – 100 guest

Over 100 guest \$4.95 per person

Also check out our manned carving stations to add to your buffet.

Hot Carving Stations Great Choice for Reception

Barron Of Beef

Served with Horseradish and Dijon Mustard and assorted 50 Rolls
24 pounds of uncooked weight
\$250.00 each
\$5.05 per person 75 – 100 guest
\$4.65 over per person over 100 guest

Smoked Turkey

Served with Mustard and Mayo and assorted 50 rolls
20 pounds uncooked weight \$179.00 each
\$6.45 per person 75 – 100 guest
\$6.05 per person over 100 guest

Honey Glazed Ham

Served with Assorted Mustards and 50 rolls
14 pound cooked weight \$225.00 each
\$5.05 per person 75 – 100 guest
\$4.65 over per person 100 guest

Pork Loin

Seasoned with Sage and Rosemary served with 50 assorted rolls
16 pound uncooked weight \$185.00 each
\$5.05 per person 75 – 100 guest
\$4.65 over per person 100 guest

Roast Turkey

Served with 50 assorted rolls 15 pound cooked weight \$179.00 each
\$6.45 per person 75 – 100 guest
\$6.05 per person over 100 guest

If carving attendant required \$10.00 per hour.

Something Special

ICE SCULPTURE

\$289.00

Luncheon & Dinner Salad

Spinach Salad

with hot bacon dressing Grilled Chicken Garlic Bread \$10.95

Caesar Salad with Grilled Chicken

Garlic Bread \$10.95

Wraps

Chicken Caesar Southwest Veggie
Bacon Lettuce Tomato or Ham and Swiss \$8.95

Texas Delight

Homemade Potato, Chicken or Tuna Salad \$8.95

Wild Greens Spinach

with Egg, Mushrooms, and Bacon Dressing \$8.95

Garden Relish

Garden Fresh Salad Greens Topped with Carrots, Zucchini & Radishes
Served with your Choice of Dressings. \$3.25

Southwestern Cobb Salad

An Unforgettable Salad Topped with Bacon, Guacamole, Cheese, &
Chicken or Beef \$10.95

Luncheon & Dinner Desserts

Dessert Presentation

Five different desserts presented in an elegant presentation
\$5.95

Cheesecake Factory Cheesecake \$6.29

Mile High Chocolate Cake \$5.29

Bourbon Pecan Pie \$5.95

Key Lime Pie \$4.95

Apple or Cherry Pie \$3.69

Banana Pudding \$2.19

Single Layer Chocolate Cake \$2.99

Strawberry Shortcake \$2.99

Texas Sheet Cake \$3.59

White Chocolate Bread Pudding \$5.95

Assorted Brownies and Cake \$3.59

Deep Dish Apple or Cherry Pie \$ 5.95

Assorted Mini Cheesecakes \$2.85

Brownie Sundae \$5.95

Agave Style Donuts with ice cream \$5.95

Chocolate Fountain

\$300 with 11 lb of the finest chocolate

With Pretzels and Angel food cake as dippers for approximately 100 servings

\$1.50 per person for additional dippers of fruit items. Additional Chocolate \$25 per 50 guests.

\$5.95 per person 75 – 100 guest

Don't forget to ask about the Chef's Specialties

Beverages

Soft Drinks \$1.95

Pot of Coffee \$15.00

Tea 3 1/2 gallons \$34 unsweet tea \$39 sweet tea

Mineral Water \$3.50

Non Alcoholic Punch \$38 for 3 gallons

Alcoholic Beverages

Cocktail Punches

Champagne Punch \$49.00 per Three gallons

Mimosa Punch \$55.00 per Three gallon

Bloody Mary \$80.00 per Two gallons

Screwdriver \$75.00 per Two gallons

Margarita \$75.00 per Three gallons

Mai Tai \$75.00 per Two gallons

Keg of Domestic Beer:
\$195.00 (210 draft beers in Keg)

Champagne Fountain
\$105 plus cost of Champagne or Punch

Frozen Machine
\$125 plus cost of your choice of mix

Sales tax and gratuity will be added

Wine by the Bottle

Cabernet Sauvignon

Robert Mondavi Private Selection	26
Yellow Tail	20
Black Opal	24
Hess Select	28
Liberty School	32
Kendall-Jackson	38
Greg Norman Cabernet/Merlot	34
Alexander Valley	48
Robert Mondavi Napa Valley	

Merlot

Yellow Tail	20
Robert Mondavi Private Selection	26
Beringer Founders' Estate	28
Beaulieu Vineyard	36

Chardonnay

Yellow Tail	20
Robert Mondavi Private Selection	24
Beaulieu Vineyard Coastal	26
Kendall Jackson	26
Greg Norman	30

House Champagne	24
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All wine includes service with appropriate glasses

Other wines are available along with a owner's cellar selection

Wines in the box are also available. \$32 a box.

Break Suggestions

Assorted Fruit Juices \$5.50 per carafe

Assorted Soft Drinks \$1.95 per can

Bottled Water \$1.50 per bottle

Chilled Milk \$4.90 per carafe

Munchies

Jumbo Cookies \$7.95 per dozen

Smaller cookies \$4.99 per dozen

Fresh Fruit Display \$6.95 per person

Assorted Premium Croissants, Danish, Breads,

Muffins, and Bagels \$19.00 per dozen

Granola or Chocolate Bars \$2.50 each

Fresh Vegetables/Fruit with Dip \$3.95 per person