

THE SAN LUIS *Hotel*



information and policies

The San Luis Hotel is nestled on the 32-acre beachfront San Luis Resort and showcases Galveston Island's most elegant meeting venue. Honored recipient of the prestigious AAA Four Diamond Award since 1999, The San Luis Hotel is recognized for outstanding ambiance, flawless execution of service and personalized attention to detail time and time again.

The San Luis Resort offers a selection of venue facilities; including the lavishly-furnished and elegantly-designed Grand Ballroom, which can accommodate up to 400 guests and the Promenade Lawn, featuring our Wedding Gazebo with a view of the Gulf of Mexico. The resort also offers the grand-scale Galveston Island Convention Center at The San Luis Resort, featuring the picturesque backdrop of the Gulf, open air balcony and grandly appointed Ballroom which seats up to 1,000 guests.

menu selections

All listed prices are per person unless otherwise noted. Please limit your selection to one menu per function. A buffet can offer a wider entrée selection, but must be for 50 or more guests. A surcharge of \$6 per person on lunch buffet and \$10 per person on dinner buffet will be added to the buffet prices for fewer than 50 guests.

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply:

- Multiple entrées are limited to a choice of two published entrées
- The hotel will provide a limited number of vegetarian entrées appropriate to the menu
- If there is a price difference between entrées, the higher priced entrée will prevail
- Guarantee of attendance with the breakdown for each entrée is required four business days prior to the event
- A form of entrée identification is required at the guest table - marked place cards, colored ticketing or coded nametag

food and beverage policy

All food and beverage served at events within The San Luis Resort must be prepared by The San Luis Resort. The removal of food served at catered functions from hotel premises is not allowed. No outside food or beverage is permitted in any meeting room, lounge or suite. Cakes for weddings and birthdays may be provided from an outside source; however, a \$1 per person service fee will be charged.

The Texas Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. The San Luis Resort, as a licensee, must be responsible for administration of these regulations. We will not serve alcohol to minors (under age 21) and reserve the right to check I.D. We also reserve the right to refuse service to anyone we deem intoxicated.

All alcoholic beverages in public areas and event rooms must be provided by The San Luis Resort. No alcoholic beverages may be brought into event room areas or public floors or carried out from any function.

guarantees

Providing an accurate guarantee assists us in making your function a success. The exact number of guests attending each event must be provided by noon, three business days prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If updated information is not received, the last number given will be considered the guarantee to represent the minimum billing. If fewer than the guaranteed number of guests attend the function, the client is charged the original guaranteed number.

We will be prepared to serve up to 5% over the guaranteed number of attendees, up to a maximum of 10 additional guests. An increase in attendees of more than 5% (up to maximum of 10 guests) after the due date will be subject to an additional 25% increase to the price of that item or menu and is subject to substitution of other items.

billing and deposits

Payment in advance is required for all events. A non-refundable deposit of 25% of the food and beverage minimum is required when booking your event (this will hold the space for you and will be applied to the total bill); a payment schedule for the balance can be arranged. All taxes and service charges are in addition to the menu prices quoted. Tax exempt organizations must provide a certificate prior to the event. Any additional charges or adjustments will be made after the event.

security policy

We may require extra security for certain events. Requirements will be based upon the number of attendees and can be arranged through your conference or catering representative. For every 100 guests, one security officer will be required at \$40 per hour at The San Luis Hotel and at the Galveston Island Convention Center at The San Luis Resort with a minimum of two hours. The time period will include 1 hour prior and 1 hour after the event.

banquet room rental

Your conference or catering representative will discuss room rental charges with you. These prices vary according to food and beverage revenue, as well as any extensive set-ups for meetings and breakouts. There is a minimum charge established for each room, and food and beverage revenue must equal or exceed that amount or the difference will be charged in room rental. If a 24 hour hold is necessary for setting up or decorating a room, a room rental charge will apply.

room selections

We will work with you to provide the best possible location and room for your event; however, The San Luis Resort reserves the right to change locations due to fluctuations in the number of guests or prevailing weather conditions if the function is scheduled to be outside. Should weather conditions clear, the Banquet Manager reserves the right to utilize the back-up space due to set-up time, labor, etc. Once the decision has been made, it is final. In consideration of our other guests, any live entertainment outdoors must end by 9:30pm Sunday through Thursday, and 10:00pm on Friday and Saturday.

banquet room minimums

Food and beverage minimums represent what must be spent in food and beverage before service charge, sales tax and any additional labor or miscellaneous fees.

Food and beverage minimums on a Friday or Saturday are as follows:

The San Luis Hotel

Grand Ballroom \$15,000
Mainsail Salon \$7,000
Windjammer/Elissa \$5,000

Galveston Island Convention Center at the San Luis Resort

Grand Ballroom \$20,000
Galleon \$5,000

set-up and labor charges

Changes in room set-up made by the client or on-site representative within 24 hours of the function may result in an additional labor charge.

photographer

Upon request, your catering representative can recommend a professional photographer for your event.

decorations and signage

Table Decorations: We provide complimentary fresh floral in a bud vase, mirrored squares and votive candles at each table. Any additional room decorations must be supplied by the client. We are happy to suggest a variety of vendors to assist you with your needs.

All decorations, displays or exhibits brought into the hotel must be approved in advance by your conference or catering representative. Items may not be attached to any wall, floor or ceiling with nails, staples, tape or any substance that will damage fixtures and furnishings. You must remove the decorations immediately following the event, unless otherwise arranged. There may be an additional charge for major set-ups involving hotel labor. Please note: the hotel will not assume any responsibility for damaged or lost articles left in the hotel prior to, during or following the function.

plated breakfast selections

Maximum of 100 people for plated breakfast selections
All Breakfasts served with Fresh Orange Juice, Assorted Breakfast Breads, Starbucks Coffee and Iced Tea.

THE AMERICAN 23
Fluffy Scrambled Eggs, Home-Fried Potatoes, Country Sausage or Bacon

EGGS BENEDICT 34
English Muffin, Canadian Bacon, Classic Hollandaise Sauce, Lyonnaise Potatoes
(Maximum of 75 guests)

WESTERN SCRAMBLED EGGS 24
Diced Ham, Scallions, Peppers, Monterey Jack Cheese, Skillet Potatoes and Flour Tortillas

HUEVOS RANCHEROS 27
Sonoran Potatoes, Refried Beans, Flour Tortillas, Roasted Tomato Salsa



breakfast buffets

All Breakfast Buffets served with Starbucks Coffee and Iced Tea.
Based on two hours of service, minimum of 25 guests.

THE SOUTHERN BREAKFAST 33
Chilled Juices, Sliced Fresh Fruit and Berry Display, Cold Cereals and Granola, Fluffy Scrambled Eggs, Country Sausage, Crisp Bacon, Home-Fried Potatoes, Buttermilk Biscuits and Sausage Gravy, Muffins, Danish, Croissants Whipped Honey Butter and Preserves

THE SAN LUIS BREAKFAST 34
Chilled Juices, Sliced Fresh Fruit and Berry Display, Low-Fat Yogurt, Cold Cereals, Granola, Fluffy Scrambled Eggs with Cheese and Chives, Apple Crêpes with Cinnamon Cream, Belgian Waffles, Country Sausage, Crisp Bacon, Lyonnaise Potatoes, Muffins, Danish, Croissants, Whipped Honey Butter and Preserves

ALL-AMERICAN BREAKFAST 35
Chilled Juices, Sliced Fresh Fruit and Berry Display, Low-Fat Yogurt, Granola, Cold Cereal Display, Quiche Lorraine, Blueberry Cheese Blintzes, Scrambled Eggs with Cheese, Lyonnaise Potatoes, Link Sausages, Smoked Bacon, Muffins, Danish and Croissants

BREAKFAST BUFFET ENHANCEMENTS 350
Display of Smoked Salmon with Chopped Eggs, Diced Onion, Capers, Sliced Tomato and New York Style Bagels



Serves 25 Guests

Please add 24% Service Charge and 8.25% Sales Tax

San Luis style brunch buffets

All Brunches served with Starbucks Coffee and Iced Tea.
Based on two hours of service, minimum of 25 guests.

THE BOULEVARD BRUNCH 55

Chilled Juices, Sliced Fresh Fruit and Berry Display, Scrambled Eggs, Mexican Breakfast Casserole, Farmers Market Greens, Cucumber Dill Salad, Insalata Caprese, Display of Smoked Salmon with Bagels, Pasta Primavera, Romano-Crusted Chicken in Tomato Cream, Danish, Muffins and Croissants, Dessert Display

ACTION STATIONS 175 Chef fee

Stations are breakfast enhancements to existing buffets and may not be purchased as a meal replacement.

OMELET STATION 12 per person

Fresh Cracked Eggs or Egg Beaters, Cheddar, Parmesan, Bacon, Ham, Mushrooms, Onion, Tomatoes, Spinach, Salsa

BELGIAN WAFFLE STATION 13 per person

Maple Syrup, Fresh Berries, Whipped Cream, Toasted Pecans

Please add 24% Service Charge and 8.25% Sales Tax

refreshment breaks

Based on two hours of service.

THE SEASIDE 22

Chilled Orange, Grapefruit and Tomato Juices, Tropical Fruit Display, Bagels with Cream Cheese, Croissants, Danish and Muffins, Whipped Honey Butter and Preserves, Starbucks Coffee and Iced Tea

THE EXECUTIVE 23

Chilled Orange, Grapefruit and Tomato Juices, Low-Fat Yogurt with Fresh Berries, Assortment of Fresh Fruit, Muffins, Build-Your-Own Granola, Cold Cereals, Starbucks Coffee and Iced Tea

THE ICE CREAM SHOPPE 19

French Vanilla, Strawberry and Chocolate Ice Creams. Toppings: Oreo Cookies, M&M's, Toasted Coconut, Chopped Walnuts, Colored Sprinkles, Chocolate, Strawberry and Butterscotch Syrup; Fresh Whipped Cream and Maraschino Cherries; Starbucks Coffee and Iced Tea

THE COFFEE STAND 17

Starbucks Coffee, Iced Tea, Soft Drinks, Bottled Water (Based on four hours)

THE INTERMISSION 19

Fresh Popcorn, Jelly Beans, Mini Candy Bars, Hershey Kisses, Reese's Pieces and M&M's with Starbucks Coffee, Iced Tea and Soft Drinks

THE VERANDA 17

Freshly Baked Cookies and Brownies, Old Fashioned Lemonade, Iced Tea with Lemon and Starbucks Coffee

FIESTA BREAK 19

Red, Blue and Yellow Corn Tortilla Chips, Chili con Queso, Guacamole and Salsa with Soft Drinks and Bottled Water



drink

Coffee/Tea Service	60 per gallon
Starbucks	85 per gallon
Fresh Squeezed Orange or Grapefruit Juice	18 per quart
Apple, Tomato or Cranberry Juice	18 per quart
Iced Tea with Lemon	45 per gallon
Old Fashioned Lemonade	45 per gallon
San Luis Fruit Punch	45 per gallon
Whole, 2% or Skim Milk	14 per quart
Bottled Water	4 per bottle
Red Bull, 5-Hour Energy	6 per bottle



eat

Old Fashioned Cinnamon Buns	48 per dozen
Bagels with Cream Cheese	38 per dozen
Breakfast Pastries	42 per dozen
Freshly Baked Cookies and Brownies	38 per dozen
Whole Fresh Fruit	3 per piece
Frozen Candy Bars	4 each
Individual Yogurts	5 each
Trail Mix or Mediterranean Snack Mix	25 per pound
Hard Boiled Eggs	24 per dozen
Eggs, Bacon, Cheese Tacos	54 per dozen
Buttermilk Biscuits & Gravy	48 per dozen
Egg, Ham, Cheese Croissants	60 per dozen
Scrambled Eggs	5 per person



We Proudly Serve Starbucks

Please add 24% Service Charge and 8.25% Sales Tax

lunch buffets

Lunch Buffets served with Starbucks Coffee and Iced Tea. Based on one hour of service, minimum 25 guests.

BROOKLYN DELI 41

Chef's Soup of the Day, Fruit Display, Basket of Fresh Garden Greens, Cherry Tomatoes, Mushrooms, Cucumbers, Grated Cheese, Crumbled Bacon, Chopped Eggs, Garlic Croutons and a Selection of Housemade Dressings

Pasta Salad and Tomato Bocconcini Salad

Cold Cut Display: Honey Glazed Ham, Smoked Turkey, Roast Beef, Salami, Aged Cheddar and Swiss Cheeses, Green Leaf Lettuce, Sliced Vine-Ripened Tomatoes, Kosher Pickles, Cherry Peppers and Peppercornini Peppers

Specialty Breads and Croissants with Complementary Condiments

Freshly Baked Chocolate Chip Cookies and Fudge Brownies

CAFE ROMA PASTA BAR 42

Insalata Mista with House-made Dressings
Penne Pasta and Tortellini with Alfredo and Marinara Sauces with choice of four of the following items: Sweet Italian Sausage, Pepperoni, Mushrooms, Bay Shrimp, Grilled Chicken, Roasted Peppers, Mixed Vegetables and Sun-Dried Tomatoes.
Garlic Bread, Italian Cream Cake

COBB SALAD BAR & SOUP 36

Bacon, grilled chicken, hardboiled egg, tomato, avocado, cucumber, blue cheese crumbles, choice of dressing. Soup of the Day.

Lemon Bars and Brownies.

HILL COUNTRY GRILL 43

Yellow Mustard Potato Salad
Jalapeño Pineapple Coleslaw
Green Chile Macaroni and Cheese

Charbroiled Angus Burgers
Relish Tray: Onions, Peppers, Pickles
Lettuce, Tomato, Pickles, Red Onions
Cheddar & Jalapeño Jack
Grilled Elgin Smoked Sausage Links
Peppers, Onions, Warm Flour Tortillas
Charbroiled Chicken Breast, Honey Ancho BBQ Sauce

Lemon Bars and Fudge Brownies

BAJA TACO BAR 41

Black Bean Soup, Chile con Queso, Tortilla Chips

Blackened Market Fresh Fish and Grilled Chicken Fajita, Guacamole, Cheddar, Red Cabbage Slaw, Jalapeños, Salsa, Chipotle Sour Cream, Flour Tortillas, Spanish Rice and Beans

Tres Lecha Cake and Chocolate Tart

Please add 24% Service Charge and 8.25% Sales Tax



plated lunch

Choose a salad, entrée and dessert to complete your three-course lunch menu. Served with Starbucks Coffee and Iced Tea.

soup

Substitute Soup for Salad: 5 per person
add soup course: 8 per person

AWARD-WINNING SHRIMP & CRAB GUMBO

CHICKEN TORTILLA SOUP

SEAFOOD GAZPACHO

BAKED POTATO SOUP

ROASTED SWEET CORN AND CRAB CHOWDER

TOMATO BASIL BISQUE

salad

SAN LUIS SALAD

Baby Greens, Carrots, Grape Tomatoes, Cucumber, Parmesan,
Ranch Dressing

GALVESTON ISLAND CAESAR SALAD

Romano Cheese, Garlic Croutons, Grape Tomatoes,
Zesty Homemade Caesar

BABY SPINACH SALAD

Grape Tomatoes, Bacon, Artichokes, Lemon Thyme Vinaigrette

GREEK SALAD

Chopped Romaine, Tomatoes, Olives, Pepperoncini, Feta Cheese,
Red Wine Vinaigrette

CAPRESE SALAD

Beefsteak Tomato, Fresh Mozzarella, Basil, Balsamic Reduction

ICEBERG WEDGE

Applewood Smoked Bacon, Tomatoes, Roquefort
or Ranch Dressing

entrées

PAN-SEARED CATCH OF THE DAY

Lemon Caper Sauce

43

GRILLED CHICKEN BREAST

Cremini Mushroom Cream

40

PESTO-CRUSTED CHICKEN BREAST

Lemon Beurre Blanc

42

ROASTED PORK LOIN

Marsala Sauce

39

CHARBROILED SIRLOIN STEAK

Red Wine Mushroom Sauce

46

PETITE FILET MIGNON

Port Reduction

58

SAN LUIS MEATLOAF

Roasted Pearl Onion and Bacon Compote

38

desserts

CHEESECAKE WITH FRESH STRAWBERRIES

FLORIDA KEY LIME PIE

BOURBON PECAN PIE

SOUTHERN CHOCOLATE CAKE

ITALIAN CREAM CAKE

FRESH BERRIES WITH WHIPPED CREAM

BERRY DELIGHT TART

the lunch bag 30

All lunch bags served with choice of sandwich, pickle, piece of whole fruit, chips or pasta salad, freshly baked cookie and bottled beverage. Sandwich selections will be equally divided by type unless requested otherwise.

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken, Romaine,
Parmesan Cheese, Cherry
Tomatoes, Caesar Dressing,
Spinach Tortilla Wrap

ROAST BEEF & SWISS

Slow Roasted Roast Beef
with Swiss Cheese,
Horseradish Aioli,
French Baguette

TURKEY & PROVOLONE

Smoked Turkey Breast,
Provolone Cheese,
Applewood Smoked Bacon,
Pesto Aioli, Egg Kaiser Roll

VEGGIES & HUMMUS WRAP

Grilled Vegetables, Hummus,
Romaine, Spicy Avocado Spicy
Salsa, Spinach Tortilla Wrap

Please add 24% Service Charge and 8.25% Sales Tax

small bites

Minimum 100 pieces

COLD

4 Per Item

Antipasto Kabob

Prosciutto di Parma Wrapped Asparagus, Basil Aioli

Smoked Salmon On Cucumber Caper Mayonnaise

Tomato Basil Bruchetta with Balsamic Glaze

St. Germain Pickled Watermelon, Crumbled Feta, Fresh Mint

Curried Chicken Salad with Toasted Baguette

5 Per Item

Rare Beef on Garlic Crouton, Herb Mayonnaise

Ahi Tuna Poke in Asian Soup Spoon

Seafood Gazpacho Shot

Seafood Campechana, Tortilla Chip, Avocado

Seared Tuna, Wonton Crisp, Pineapple Jam

Freshly Shucked Oysters and/or Clams on the Half Shell
with Tabasco, Crackers, and Lemon

Snow Crab Claws

Shrimp Cocktail

6 Per Item

Lobster and Lemon Grass, Aioli in Artichoke Bottoms

HOT

4 Per Item

Fried Chicken Fingers, Siracha Peach Syrup

Beef or Chicken Empanadas with Cilantro Cream

Brie, Raspberry and Almond en Croûte

Chicken Sate with Peanut Dipping Sauce

Spanakopita

Spring Rolls with Sweet and Sour Sauce

5 Per Item

Bacon-Wrapped Quail with Raspberry Chipotle

Coconut Fried Shrimp with Sweet and Sour Sauce

Chicken Wellington

Beef Wellington

Baked Stuffed Fingerling Potato with Chorizo,
Black Bean Puree, and Lime Crema

Short Rib, Pop Over Gorgonzola and Lemon

Vegetable Samosa

6 Per Item

Herb Crusted Baby Lamb Chops with Mint Jus

Crab Stuffed Mushroom Caps

Crab Cake with Remoulade

action stations

Minimum 25 guests

Stations are enhancements to existing buffets or reception menus and may not be purchased as a meal replacement.

Stations require a \$175 chef fee based on two hours.

AVOCADO STATION 19

Hass Avocados filled with Seafood Ceviche, Cilantro Chicken, Fried Plantains and Chimichurri Sauce

MARTINI MASHED POTATO STATION 10

Yukon Gold Potatoes with Sauteed Mushrooms, Cheddar, Crisp Bacon, Chives, Sour Cream

Add Chopped Beef 4

Add Beef Bourguignonne 6

Add Lobster Thermidor 10

SUSHI STATION 40

Spicy Tuna Rolls, California Rolls, Rock and Rolls

SHRIMP & GRIT BAR 18

Sauteed Shrimp & Cheese grits, Mushrooms, Tasso Ham, Scallions, Lee & Perrin Butter, Old Bay Flatbread Crackers

MACARONI AND CHEESE STATION 13

Roasted Wild Mushrooms, bacon, Oven Dried Tomatoes, Caramelized Balsamic Pearl Onions, Grilled Asparagus, Blue Cheese, Asiago Cheese, Cheddar Cheese

Add Slow Cooked Brandy Short Rib 8

Add Chopped BBQ Brisket 4

Add Sauteed Baby Garlic Shrimp 9

TACO BAR 19

Al Pastor, Blackened Fish, Carne Asada, Cabbage, Fresh Lime, Cilantro, Onion, Queso Fresco, Red and Green Salsa, Flour Tortillas

NOODLE BAR 18

Glass Noodles, Mung Beans, Cucumber, Basil, Jalapeno, Cilantro, Siracha, Shaved Beef and Chicken, Shrimp, Basil

the carvery

Served with petite rolls and complementary condiments.

Requires a \$175 chef fee.

ROAST OF BEEF AU JUS (serves 50 guests) 350

HERB ROASTED SIRLOIN STRIP 450

Bearnaise Sauce (serves 40 guests)

HONEY BOURBON GLAZED HAM 475

Whole Grain Mustard Cream Sauce (serves 50 guests)

APPLEWOOD SMOKED TURKEY BREAST 350

Cider Gravy Apple Jack Brandy Cream (serves 50 guests)

THREE PEPPER CRUSTED TENDERLOIN OF BEEF 500

Horseradish Cream (serves 20 guests)

CUBAN PULLED PORK 350

Plantains, Salsa, Ciabatta Bread (serves 50 guests)

ITALIAN PORCHETTA 400

Parma Ham, Salami, Roasted Peppers, Kalamata Basil Aioli, Ciabatta Bread (serves 50 guests)

ROASTED LEG OF LAMB 350

Pine Nut Crusted, Mint Au Jus, Focaccia Bread (serves 30 guests)

PRIME RIB OF BEEF AU POIVRE 450

Horseradish Cream (serves 40 guests)

BBQ SMOKED BRISKET 300

Bread and Butter Pickles, Jalapeno Corn Bread, Honey BBQ Sauce (serves 20 guests)



reception enhancement displays

Enhancements to existing buffets only.

DOLCE VITA STATION 12

Chocolate, Vanilla, Strawberry Ice Cream, Chocolate, Caramel or Strawberry Sauce. Please select two ice cream flavors and two sauces.

SORBETTO STAND 12

Mango, Raspberry, Peach, Champagne, Lemon, Tangerine Sorbetto. Please select three flavors of sorbetto.

BAKED BRIE WRAPPED IN PASTRY WITH APPLE AND ALMOND SPREAD (serves 50 guests) 250

MARINATED VEGETABLE CRUDITE PRESENTATION 7

Bleu Cheese and Ranch Dressing

MOSAIC CHEESE BOARD 14

Domestic Farmstead and Select Worldly Cheeses with Dried Apricots and Almonds, French Baguettes, Crackers, Flatbreads

FAJITA BAR 18

Grilled Beef and Chicken, Shredded Lettuce, Guacamole, Pico de Gallo, Shredded Cheddar Cheese, Salsa, Sliced Jalapeños

TUSCAN TABLE 16

Marinated Vegetables and Artichokes, Roasted Peppers, Imported Cured Meats and Cheeses, Crisp Flatbread, Crusty Country Bread, Infused Olive Oil

TROPICAL SLICED FRESH FRUIT DISPLAY 8

Honey Yogurt

SMALL BITE DESSERT BAR 16

Bite Sized Desserts to include Whoopie Pies, Macaroons, Snickerdoodles, Cake Balls, Cookies, Pot de Crème and More! An Explosion of Color, Tastes and Shapes to entice and excite your senses!

chips and dips

All Dips served with Potato, Tortilla or Pita Chips.

French Onion, Ranch or Salsa	48 per quart
Guacamole, Chile con Queso or Spinach Dip	49 per quart
Queso con Fajita or Crab & Artichoke Dip	58 per quart

dry snacks

Potato Chips, Pretzels or Tortilla Chips	22 per pound
Trail Mix, Mixed Nuts or Peanuts	24 per pound

ice carvings

Our award-winning chefs will be delighted to create a beautiful ice carving that will put your personal signature on any special event. All ice carvings are hand carved and begin at 425 per single block.



plated dinner

Choose a salad, entrée and dessert to complete your three-course dinner menu. We recommend adding an appetizer or soup.

JUMBO SHRIMP COCKTAIL Spicy Cocktail Sauce	14 per person
MANGO CRAB MARTINI Avocado Mousse	16 per person
POTATO GRUYÈRE SOUP	7 per person
SWEET CORN & GULF CRAB CHOWDER	8 per person
TOMATO BASIL BISQUE	8 per person
LOBSTER BISQUE	12 per person
AWARD-WINNING SHRIMP & CRAB GUMBO	9 per person

salads

GALVESTON ISLAND CAESAR

Romaine Hearts, Romano Cheese, Garlic Croutons, Grape Tomatoes, Zesty Homemade Caesar Dressing

SAN LUIS SALAD

Baby Greens, Carrots, Grape Tomatoes, Cucumbers, Parmesan Cheese, Champagne Vinaigrette

BABY SPINACH SALAD

Imported Prosciutto, Shaved Parmesan, Grape Tomatoes, Artichokes, Sun-Dried Tomato Vinaigrette

GREEK SALAD

Romaine Hearts, Tomatoes, Olives, Feta Cheese, Pepperocini, Red Wine Vinaigrette

BOSTON BIBB CROWN

Baby Greens, Strawberries, Candied Pecans, Honey Balsamic Vinaigrette

RED OAK LEAF SALAD

Baby Greens, Candied Walnuts, Chèvre Cheese, Honey-Lime Vinaigrette

ROMAINE LETTUCE WEDGE

Romaine, Applewood Smoked Bacon, Roquefort Dressing

entrées

PAN ROASTED GULF RED SNAPPER	68
Cilantro Corn Sauce, Crab Pico	
GRILLED CHICKEN BREAST	53
Cognac Cremini Mushroom Sauce	
CIDER-BRINED PORK LOIN	53
Tasso Cream Sauce	
CHICKEN SALTIMBOCCA	55
Prosciutto di Parma, Sage, Lemon Butter Sauce	

PESTO RUBBED SALMON	56
Charred Plum Tomato Beurre Blanc	

GARLIC-ROASTED PRIME RIB AU JUS	65
Cracked Pepper Horseradish Cream	

FILET MIGNON	70
Peppercorn Demi-Glace, Roasted Cipollini Onions	

BLACKENED MAHI MAHI	63
Mango Salsa	

BONE-IN PORK CHOP	55
Calvados Glaze	

duets

SPINACH & PARMESAN-STUFFED CHICKEN BREAST & GRILLED FILET MIGNON	70
Portabello Brandy Cream	

GULF CRAB CAKE & GRILLED FILET MIGNON	77
Stone Ground Mustard Cream	

CHIPOTLE-GLAZED FIRE-GRILLED SHRIMP & GRILLED FILET MIGNON	72
Tomatillo Cream Sauce	

LOBSTER TAIL & FILET MIGNON	80
Lemon Thyme Butter Sauce	

CRAB STUFFED CHICKEN BREAST & BLACKENED SHRIMP	68
Lobster Cream Sauce	

GULF SNAPPER & FILET MIGNON	76
Burgundy Demi-Glace, Lemon Butter	

desserts

Choose one dessert to accommodate your plated dinner. Choose three desserts to accommodate your dinner buffet.

HAZELNUT CAPPUCCINO TORTE
SUMPTUOUS CHOCOLATE CAKE
TRIPLE CHOCOLATE CHEESECAKE
BOURBON PECAN PIE
FLORIDA KEY LIME PIE
WHITE AND DARK CHOCOLATE MOUSSE CAKE
THREE BERRY TART
APPLE TART
NEW YORK CHEESECAKE WITH FRESH STRAWBERRIES
RED VELVET CAKE
GLUTEN-FREE FLOURLESS CHOCOLATE TART
GLUTEN-FREE VANILLA POT DE CRÉMÉ WITH FRESH BERRIES

dinner buffets

Buffets include choice of one Salad Bar, one Composed Salad, three Desserts, Freshly Baked Rolls with Sweet Cream Butter, Coffee and Iced Tea.
Minimum 50 guests.

salad bars

SPINACH

Fresh Spinach, Crumbled Blue Cheese, Anjou Pears, Walnuts, Lemon Honey Vinaigrette

NAPA

Baby Greens, Caramelized Pecans, Chèvre Cheese, Dried Cranberries, Grapes, Champagne Vinaigrette and Buttermilk Ranch

CAESAR

Romaine Lettuce, Parmesan Cheese, Housemade Croutons, Caesar Dressing

MIXED GREEN

Fresh Greens, Tomato, Sliced Cucumber, Julienne Carrots, Black Olives, Shaved Parmesan, Sliced Mushroom, Croutons, Selection of Dressings

WEDGE SALAD

Baby Iceberg Wedge, Crisp Bacon, Tomatoes, Pickled Red Onions, Bleu Cheese, Parmesan, Balsamic Vinaigrette or Bleu Cheese Dressing

composed salads

TOMATO CUCUMBER

Red Wine Vinaigrette

TOMATO BOCCONCINI SALAD

Balsamic Reduction

FRESH FRUIT

Poppy Seed Vinaigrette

COLESLAW

Apple Thyme Dressing

SEAFOOD PASTA SALAD

Red Wine Vinaigrette

BAKED POTATO SALAD

Cheddar, Bacon, Sour Cream

BLACK BEAN & CORN SALAD

Cilantro Vinaigrette

the campeche buffet

58 per person

PAN-SEARED SALMON

Lemon Caper Beurre Blanc Sauce

GRILLED CHICKEN BREAST ON A RAGOUT OF MUSHROOMS

Cognac Sauce

GARLIC CRUSTED PORK LOIN

Creole Sauce

SMOKED GOUDA ROASTED POTATOES

SAUTÉED ZUCCHINI & SQUASH

GREEN BEANS WITH SHALLOTS

the big island

64 per person

175 chef fee for carver

TROPICAL FRESH FRUIT DISPLAY

THE CARVERY

Roasted Round of Beef with Bermuda onion Marmalade

PINEAPPLE SALSA JERK CHICKEN

SWEET CHILI GLAZED MAHI MAHI

ISLAND RICE PILAF

VEGETABLE STIR-FRY

laissez les bon temps rouler!

70 per person

GUMBO BAR

Requires 150 Chef fee

GRILLED CHICKEN BREAST

Brandy Crawfish Cream

GRITS AND GRILLADES

SHRIMP & ANDOUILLE SAUSAGE CREOLE

BLACKENED GULF SNAPPER PONTCHARTRAIN

GREEN BEANS SAUTÉED IN SWEET RED ONIONS & BACON

DIRTY RICE

ROASTED GARLIC MASHED POTATOES

tejas grill
60 per person

BBQ ROASTED CHICKEN

SMOKED BEEF BRISKET WITH BARBECUE SAUCE

GRILLED TEXAS SMOKED SAUSAGE

BAKED BEANS WITH BACON

JALAPEÑO CREAMED CORN

GREEN CHILE MAC'N CHEESE

JALAPEÑO CHEDDAR CORNBREAD

Add Barbecue Jumbo Shrimp
Minimum 200 pieces
425 per 100 pieces

Add Dr Pepper Baby Back Ribs
Three ribs per guest
9 per person

south of the border
56 per person

TORTILLA CHIPS
Chile con Queso & Salsa

CHICKEN & BEEF FAJITAS
Sautéed Bell Peppers & Onions, Guacamole, Sour Cream,
Pico de Gallo, Salsa, Cheddar Cheese with Flour Tortillas

PORK CARNITA ENCHILADA ADOBO CASSEROLE

SPANISH RICE

BORRACHO BEANS



beverage selections

HOSTED BAR

Deluxe Selections	11
Premium Selections	10
Cordials and Cognac	11
Domestic Beer	5
Imported Beer	6
Sodas	3.5
House Champagne	35 per bottle
Bloody Mary	80 per gallon
Mimosa	80 per gallon
Margarita Rocks	80 per gallon
House Wine	32 per bottle

KEG BEER

Budweiser	375
Bud Light	375
Coors Light	375
Miller Lite	375
Shiner Bock	425

PREMIUM BRANDS

J & B Scotch
Jack Daniel's Bourbon
Titos Vodka
Beefeater Gin
Bacardi Rum
Sauza Gold Tequila
Canadian Club

DELUXE BRANDS

Dewar's Scotch
Maker's Mark
Grey Goose Vodka
Tanqueray Gin
Mount Gay Rum
1800 Tequila
Crown Royal

FROZEN MARGARITA 375 for five gallons

Frozen beverages require a machine rental charge of 150 per event

CASH BAR AVAILABLE

For cash bar prices, add .50 to above drink prices

Cash Bar Charge (Up to four hour bar)	125
Bartender Charge	50



Please add 24% Service Charge and 8.25% Sales Tax

beverage selections

HOSTED PREMIUM BEVERAGE PACKAGE 39 for four hours
Additional Hours - 6 per person per hour

Bar includes:

Champagne

Premium Brand Mixed Drinks

House Wines

Imported Beers (Heineken, Corona)

Domestic Beers (Budweiser, Bud Light, Miller Lite)

Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Premium brands include:

J & B Scotch, Jack Daniel's Bourbon, Stolichnaya Vodka,

Beefeater Gin, Barcardi Rum,

Sauza Gold Tequila and Canadian Club

HOSTED DELUXE BEVERAGE PACKAGE 45 for four hours
Additional Hours - 7 per person per hour

Bar includes:

Champagne

Deluxe Brand Mixed Drinks

House Wines

Imported Beers (Heineken, Corona)

Domestic Beers (Budweiser, Bud Light, Miller Lite)

Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Deluxe brands include:

Dewar's Scotch, Maker's Mark, Grey Goose Vodka, Tanqueray Gin,

Mount Gay Rum, 1800 Tequila and Crown Royal

**HOSTED BEER, WINE AND
CHAMPAGNE PACKAGE** 37 for four hours
Additional Hours - 5 per person per hour

Bar Includes:

House Wines and Champagne

Imported Beers (Heineken, Corona)

Domestic Beers (Budweiser, Bud Light, Miller Lite)

Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Bar packages do not include:

Passed Wine, Wine Service with Dinner or Cordials

