

Passed Appetizers

Priced per piece

Tomato Mozzarella Bruschetta \$1.95

Jalapeno and Bacon Deviled Egg \$2.00

Quesadilla Wrap with Guacamole & Crème Fraiche \$2.25

Stuffed Mushroom with Three Cheeses \$2.25

Bacon Wrapped Chicken Medallion \$2.25

Quail Tostada with BBQ Molasses \$2.50

Buffalo and Bleu Cheese Meatball \$2.50

Candied Bacon Lollipop \$2.50

Chicken Quesadilla with Crème Fraiche \$2.95

Elk Sausage with Jalapeno Cheddar Grits \$2.95

Green Chile Chicken Wonton \$3.00

Shrimp Ceviche with Avocado \$3.25

Cold Jumbo Shrimp with Cowboy Cocktail Sauce \$3.25

Cracked Pepper Tenderloin Bite with Port Wine Sauce \$3.50

Bacon Wrapped Shrimp \$3.75

Mini Crab Cake with Red Pepper Remoulade \$3.95

*All appetizers have a 20-piece minimum



Starter Salads Plated or Buffet

Field Greens

Field Greens with San Saba Pecans, Granny Smith Apples, Cherry Tomatoes and Sherry Wine Vinaigrette

Wedge

Iceberg Wedge with Crumbled Blue Cheese and Pico de Vinaigrette
*Add bacon for \$2.00

Caesar

Romaine with Asiago Cheese and Sourdough Croutons

Spinach Strawberry

Baby Spinach with Honey Goat Cheese and Pina Colada Pecans in Champagne Vinaigrette

\$4.50 each



Dinner Buffets

Option # 1

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
Grilled Chicken topped with Tomato Salad and Crumble Bleu Cheese
Mashed Potatoes
Seasonal Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins
\$21.10 per person

Option # 2

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
Carne Asada with Reata's Cheese Enchilada
Spanish Style Rice
Reata Ranch Beans
House Made Chips and Salsa
\$24.90 per person

Option #3

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
Small Grilled Chicken Breast with one of the following:
Tomato Bleu Cheese Salad, Lemon Caper Cream, Rosemary Honey Mustard or Jalapeno
Boursin Cream
Beef Tenderloin Tamale with Sundried Tomato Cream and Pecan Pesto
Mashed Potatoes

Grilled Vegetables Assortment of Pecan Biscuits and Jalapeno Corn Muffins **\$25.35 per person**

Option # 4

Caesar Salad with Asiago Cheese and Sourdough Croutons
Small Grilled Chicken Breast with one of the following:
Tomato Bleu Cheese Salad, Lemon Caper Cream, Rosemary Honey Mustard or Jalapeno
Boursin Cream
Beef Skewer with Mixed Vegetable
Mashed Potatoes
Seasonal Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins

\$26.05 per person



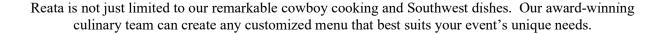
Dinner Buffets

Option # 5

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
6 ounce Grilled Tenderloin with one of the following sauces:
Port Wine Sauce, Chimichurri or TX Bourbon Peppercorn Sauce
Garlic Mashed Potatoes
Seasonal Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins
\$36.65 per person

Option # 6

Caesar Salad with Asiago Cheese and Sourdough Croutons
Bacon Wrapped Shrimp (2 per person)
6 ounce Grilled Tenderloin with one of the following sauces:
Port Wine Sauce, Chimichurri or TX Bourbon Peppercorn Sauce
Garlic Mashed Potatoes
Grilled Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins
\$45.15 per person





Plated Options

Chicken Entrées:

Grilled or Blackened Chicken (80z) \$15.95 per person

Choose One

Lemon Caper Tomato Bleu Cheese Salad Rosemary Honey Mustard Bacon Bleu Cheese Cream Jalapeno Boursin Cream

Fish Entrées:

Grilled or Blackened Salmon (60z) \$23.95 per person

Choose One

Pico de Gallo Cream Jalapeno Boursin Cream Lemon Caper

Beef Entrees:

Grilled or Pepper Crusted Tenderloin (60z) \$31.50 per person

Choose One

Port Wine Chimichurri TX Bourbon Peppercorn

All served with a choice of

Mashed Potatoes, Seasonal Vegetables, Spanish Rice or Ranch Style Beans Sub Jalapeno Cheddar Grits for \$1.00

Add any of the following to any entrée:

Bacon Wrapped Shrimp- \$3.75 each Grilled Shrimp- \$3.25 each Bacon Wrapped Crab Stuffed Jalapeno- \$4.25 each



Heavy Appetizer Options

Option #1 Placed Appetizers

Bacon Wrapped Shrimp (2 per person)
Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Pesto
Jalapeno Cheddar Grits
House Made Chips and Salsa
Assorted Fresh Fruit Tray
\$24.15 per person

Option #2 Passed Appetizers

Bacon Wrapped Chicken Medallion with BBQ Molasses Glaze Quesadilla Wrap with Guacamole and Crème Fraiche Smoked Quail Tostada with BBQ Molasses

Placed Appetizers

Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Pesto Grilled Chicken Skewers with Mixed Vegetables House Made Chips and Salsa Assorted Fresh Fruit Tray \$25.20 per person

Option #3 Placed Appetizers

Tenderloin Tamale with Sun Dried Tomato Cream and Pecan Pesto
Fried Chicken Bites
Jalapeno Cheddar Grits
Southwestern Salsa Bar
(House Made Chips, Salsa, and Guacamole)
Assorted Fresh Fruit Tray
\$27.10 per person



Heavy Appetizer Options

Option #4 Passed Appetizers

Bacon Wrapped Chicken Medallions with BBQ Molasses Buffalo and Bleu Cheese Meatball Stuffed Mushroom with Three Cheeses

Placed Appetizers

Grilled Chicken Skewer with Mixed Vegetables
Tenderloin Steak Sandwich
Southwestern Salsa Bar
(House Made Chips, Salsa, and Guacamole)
Assorted Fresh Fruit Tray
\$28.70 per person

Option #5 Passed Appetizers

Elk Sausage with Jalapeno Cheddar Grits Candied Bacon Lollipop Tomato Mozzarella Bruschetta

Placed Appetizers

Cold Jumbo Shrimp with Cowboy Cocktail Sauce (2 per person)
Antipasto Skewer
Mini Club Sandwich
Tenderloin Steak Sandwich
\$29.05 per person



Placed Appetizers

House Made Chips and Salsa \$2.50 per person

Vegetable Crudité with Ranch and Bleu Cheese \$2.95 per person

Reata Guacamole \$3.50 per person

Cold Jumbo Shrimp with Cowboy Cocktail Sauce \$3.25 each

Bacon Wrapped Shrimp \$3.75 each

Mini Club Sandwich \$3.95 each

Antipasto Skewer \$4.95 each

Grilled Chicken Skewer with Mixed Vegetables \$5.50 each

Beef Tenderloin Tamale with Sundried Tomato Cream and Pecan Pesto \$6.25 each

Tenderloin Steak Sandwich \$6.25 each

Assorted Fresh Fruit Tray \$3.95 per person

Southwestern Salsa Bar \$6.00 per person House Made Chips, Salsa, and Guacamole

Fried Chicken Bites \$6.95 per person

Avocado Bar- Market Price Halved Avocados served with Chicken Salad, Shrimp Salad, and Pico de Gallo

Beef Skewer with Mixed Vegetables \$7.95 each

Mixed Grill \$9.95 per person Elk Sausage and Smoked Quail on Jalapeno Cheddar Grits

Chef's Charcuterie Pricing Available Upon Request

*All appetizers have a 20-piece minimum



Dessert Options

Mini Molten Cake with Fresh Raspberry (2 per person) \$3.95 per person

Chocolate Chip Cookie and Pecan Pie Tray \$4.95 per person

Assorted Mini Desserts (3 per person) \$4.95 per person

Dutch Oven Apple Crisp with Cajeta- \$4.95 per person

Banana Pudding topped with a Cinnamon Sugar Strip and Short Bread Cookie-\$4.95 per person

Chocolate Bread Pudding Tamale with Cajeta-\$4.95 per person

Cowboy Brownie with Sliced Strawberries and Chocolate Ganache - \$4.95 per person

Chocolate Mousse with Cajeta and Crunchy Brittle-\$4.95 per person

Traditional Cheesecake served with Fresh Berries \$7.95 per person

Molten Chocolate Cake with Drunken Berries and Vanilla Cream \$9.95 per person

Late-Night Options

Breakfast Tacos with House Salsa \$3.95 each Bacon, Egg and Cheese Sausage, Egg and Cheese Potato, Egg and Cheese

Mini Beef Sliders

American Cheese and Bacon Caramelized Onions and Bleu Cheese Strawberry and Honey Goat Cheese \$4.50 Each

Bacon and Jalapeno Mac and Cheese \$3.95 per person

Fried Chicken Bites \$6.95 per person

Charcuterie Cups \$6.95 per person

Cinnamon Churros with Cajeta \$3.50 each