

Breakfast Options

Pastries, Cinnamon Rolls and Danish Tray \$4.95 per person

Build Your Own Yogurt Parfait with Assorted Berries and Granola \$7.95 per person

Scrambled Eggs \$4.95 per person

Reata's Peppered Bacon (2 per person) \$2.95 per person

Sausage Patty \$2.50 each

Home Fries with Serrano Ketchup \$2.95 per person

Bacon, Egg and Cheese Breakfast Taco \$3.95 each

Sausage, Egg and Cheese Breakfast Taco \$3.95 each

Chorizo, Egg and Cheese Breakfast Taco \$3.95 each

Potato, Egg and Cheese Breakfast Taco \$3.95 each

French Toast with Apple Cinnamon Glaze \$5.95 per piece

Biscuits with Peppered Gravy \$4.95 per person

Assorted Fresh Fruit Tray \$3.95 per person

Beverage Options

Coffee - \$2.50 per person Orange Juice - \$2.50 per person



Salad Options

Starter Salads

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
Reata's Wedge Salad with Crumbled Blue Cheese and Pico Vinaigrette
Caesar Salad with Asiago Cheese and Sourdough Croutons

Spinach Strawberry Salad with Honey Goat Cheese and Pina Colada Pecans in Champagne Vinaigrette \$4.50

Entrée Salads

Southwest Chicken Salad with Tomatoes, Black Beans, Jack Cheese, Corn, And Tortilla Strips tossed in Chipotle Buttermilk Dressing \$13.25

Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons \$13.25

Spinach Strawberry Salad with Grilled Chicken, Honey Goat Cheese, And Pina Colada Pecans tossed in a Champagne Vinaigrette \$13.25

Field Green Salad with Grilled Chicken, San Saba Pecans, Cherry Tomatoes, Apples, And Herbed Goat Cheese tossed in a Sherry Wine Vinaigrette \$13.25

Avocado Caesar Salad with Grilled Tenderloin and Cayenne Croutons \$20.95



Lunch Buffets

Option #1

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Pesto
Spanish Rice and Beans
House Made Chips with Salsa
Dessert Tray with Chocolate Chip Cookies and Pecan Pies
\$22.95 per person

Option #2

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
Assorted Tray of Wraps (Including Turkey, Grilled Chicken and Southwest Chicken Wraps)
Assorted Fresh Fruit Tray
Dessert Tray with Chocolate Chip Cookies and Pecan Pies
\$21.50 per person

Option #3

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
Grilled Chicken topped with Tomato Salad and Crumble Bleu Cheese
Mashed Potatoes and Seasonal Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Breads
\$21.75 per person

Option #4

Caesar Salad with Asiago Cheese and Sourdough Croutons Stacked Chicken Enchiladas with Tomatillo Cream Sauce Spanish Rice and Beans \$18.50 per person



Dinner Buffets

Option #1

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Pesto
Spanish Rice
Reata Beans
House-Made Chips and Salsa
\$18.95 per person

Option # 2

House-Made Chips and Salsa
Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Pesto
Grilled Chicken Skewers with Mixed Vegetables
Tenderloin Steak Sandwiches
Assorted Fresh Fruit Tray
\$24.25 per person

Option #3

Caesar Salad with Asiago Cheese and Sourdough Croutons
Grilled Chicken topped with Tomato Salad and Crumble Bleu Cheese
Mash Potatoes
Seasonal Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins
\$21.25 per person

Option #4

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette
Beef Tenderloin Tamales with Sundried Tomato Cream and Pecan Pesto
Chicken Skewers with Mixed Vegetables
Jalapeno Cheddar Grits
Grilled Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins
\$23.75 per person



Dinner Buffets

Option #5

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 Skewer with Mixed Vegetable

Mashed Potatoes Seasonal Vegetables Assortment of Pecan Biscuits and Jalapeno Corn Muffins \$26.25 per person

Option #6

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 Venetables

Grilled Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins
\$24.25 per person

Option #7

Southwest Salad with Black Beans, Corn and Chipotle Ranch
Stacked Chicken Enchiladas
Spanish Style Rice
Reata Ranch Beans
House Made Chips and Salsa
\$21.00 per person

Option #8

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
Bacon Wrapped Shrimp (2 per person)

Mashed Potatoes
Grilled Vegetables
Assortment of Pecan Biscuits and Jalapeno Corn Muffins
\$25.75 per person

PRICE IS FOR FOOD ONLY AND EXCLUDES BEVERAGES, RENTALS, GRATUITY AND TAX
SEPTEMBER 2023



Dinner Buffet

Option #9

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 Bacon Wrapped Crab Stuffed Jalapeno

Mashed Potatoes Grilled Vegetables Assortment of Pecan Biscuits and Jalapeno Corn Muffins \$22.50 per person

Option # 10

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
\$23.95 per person

Option #11

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
\$36.75 per person

Option # 12

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
4 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
\$35.25 per person

PRICE IS FOR FOOD ONLY AND EXCLUDES BEVERAGES, RENTALS, GRATUITY AND TAX
SEPTEMBER 2023



Plated Options

Chicken Entrées:

Grilled or Blackened Chicken (8oz) topped with (choose one)

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

\$15.95 per person

Fish Entrées:

Grilled or Blackened Salmon (6 oz)

Pico de Gallo Lemon Butter Sauce Jalapeno Boursin Cream Lemon Caper Sauce

\$23.95 per person

Beef Entrees:

Grilled or Pepper Crusted Tenderloin (6oz) topped with
Port Wine Sauce
Chimichurri Sauce
TX Bourbon Peppercorn Sauce

\$31.50 per person

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



Dessert Options

Assorted Cake Balls \$2.25 each

Mini Molten Cake with Fresh Raspberry (2 per person) \$3.25 per person

Chocolate Chip Cookie and Pecan Pie Tray \$3.95 per person

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

West Texas Pecan Pie with Star Shortbread Cookie-\$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

Vanilla and Grand Marnier Mousse with Fresh Raspberries- \$4.95 per person

Key Lime Mousse Martini \$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



Heavy Appetizer Options

Option #1 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 \$24.95 per person

Option #2 Passed Appetizers

Chicken Quesadillas with Crème Fraiche Mini Crab Cake with Red Pepper Remoulade Stuffed Mushrooms with Three Cheeses

Placed Appetizers

Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Pesto Grilled Chicken Skewers with Mixed Vegetables Southwestern Salsa Bar (House Made Chips, Salsa, and Guacamole) Assorted Fresh Fruit Tray \$30.75 per person

Option #3

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
\$28.75 per person



Heavy Appetizer Options

Option #4 Placed Appetizers

Bacon Wrapped Shrimp (2 per person)
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
\$25.50 per person

Option #5 Placed Appetizers

Cold Jumbo Shrimp with Cowboy Cocktail Sauce (2 per person)
Antipasto Skewer
Assorted Fresh Fruit Tray
Southwestern Salsa Bar
(House Made Chips, Salsa, and Guacamole)
\$21.50 per person

Option #6 Placed Appetizers

Tenderloin Tamale with Sun Dried Tomato Cream and Pecan Pesto Grilled Chicken Skewer with Mixed Vegetables Mixed Grill:

Smoked Quail and Jalapeno Elk Sausage with Jalapeno and Cheddar Grits Southwestern Salsa Bar (House Made Chips, Salsa, and Guacamole) Assorted Fresh Fruit Tray \$31.50 per person



Passed Appetizers

Priced per piece

Tomato Mozzarella Bruschetta \$1.95

Jalapeno and Bacon Deviled Egg \$2.00

Quesadilla Wrap with 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



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 \$5.95 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



Boxed Lunches

Smoked Chicken Salad Sandwich
Reata Signature Club Sandwich
Classic BLT Sandwich
Turkey Sandwich
All Served with House Made Potato Chips and Chocolate Chip Cookie
\$11.95

Southwest Grilled Chicken Wrap
Turkey Club Wrap
Grilled Chicken Wrap
All Served with House Made Potato Chips and Chocolate Chip Cookie
\$11.95

Add a Fresh Fruit Cup-\$2.95 (Berries Only - \$6.95) **Assorted Sandwich Trays available**

Additional Options

Grilled Chicken Sandwich with Bacon and Cheese Served with House Made Potato Chips \$14.00

> Buffalo Burger with Bacon and Cheese Served with House Made Potato Chips \$16.00

Saddle Pack Options:

Comes with Choice Of
Half Sandwich, Half Salad and Cookie
\$12.95

Choose from the following:

Reata Club, Turkey, BLT, Smoked Chicken Salad Field Green Salad or Caesar Salad