

*Weston Lakes
Country Club*

*Reception Dinner
Menu Package*

DINNER BUFFETS

Designed for fifty (50) or more guests with service up to two hours.

South of the Border Buffet

Chili con Queso with tortilla chips
Guacamole and Salsa

Your Choice of One: (For Two add \$5 pp)

Sizzling fajita bar

Served with beef and chicken fajitas, soft flour and corn tortillas
Traditional accompaniments of lettuce, cheese, sour cream, Pico de Gallo and jalapenos

Chicken and Beef Enchiladas

Chipotle marinated chicken and beef enchiladas with Pico de Gallo

Oaxacan Tamales

Pork, beef or chicken tamales served with Guajillo pepper sauce, sour cream and jalapenos

Charro beans and Mexican rice

Your Choice of One:

Sopapillas

Served with berry compote, caramel sauce, honey and whipped cream

Mexican Pastries

Assorted pastries and sweet breads

Iced tea, water and freshly brewed coffee

\$20.00 per person

Sicilian Delight

Your choice of one:

Italian chopped salad with orzo pasta and white wine vinaigrette

Caesar Salad tossed with garlic croutons

Traditional antipasti display

With shaved prosciutto, ham, turkey, salami, grilled red peppers, zucchini and balsamic mushrooms with marinated olives

Your choice of one:

Chicken Piccata

Chicken Marsala

Chicken Parmesan

Penne pasta with your choice of:

Grilled Italian sausages or Meatballs in

Your Choice of Sauce:

Alfredo, Marinara or Pesto Cream

Your Choice of one:

Grilled Asparagus

Steamed Broccoli

Mixed Vegetables

Risotto (*plain, broccoli or zucchini*)

Garlic breadsticks

Your Choice of one:

Tiramisu

Italian Cream Cake

Iced tea, water and freshly brewed coffee

\$26.00 per person

Texas BBQ Buffet

Smoked brisket, Holmes Smokehouse sausage links and BBQ chicken

Homemade BBQ sauce

Relish Tray of Pickles, Onions & Jalapeños

Your Choice of Three:

Traditional potato salad

Hill country creamy coleslaw

Texas mixed greens tossed with ranch dressing

Corn cobbettes

Charro pinto beans

Your Choice of One:

Jalapeno Cheddar Cornbread with honey butter

Texas Sliced White Bread

Pecan Pie and fruit cobbler (*apple, peach or berry*)

(Add Ice Cream for \$2 pp)

Iced tea, water and freshly brewed coffee

\$24.00 per person

American Bistro

Your Choice of one:

Mesclun Greens with lemon herb vinaigrette

Topped with crisp bacon, cherry tomatoes and garlic croutons

Chopped Iceberg Salad

Topped with blue cheese crumbles, bacon, red onion and blue cheese dressing

Roasted Red Pepper & Green Bean Salad

with balsamic vinegar and extra virgin olive oil

Pepper-crust Tenderloin (*Carving Station*)

with Texas Cabernet reduction and

Horseradish Cream Sauce

Grilled Rosemary Chicken Breast

with Veloute

Your Choice of two:

Garlic Mashed Potatoes

Potatoes Au Gratin

Baked Potatoes

Roasted Sweet Corn

Grilled Asparagus

Steamed Broccoli

Creamed Spinach

Your Choice of one:

Cheesecake

Key Lime Tarts

Rolls with Butter

Iced tea, water and freshly brewed coffee

\$36.00 per person

PLATED DINNER MENU

All entrees are accompanied by coffee, tea and water.

Weston Lakes Duo

Field Green Salad

Mesclun greens, toasted pumpkin seeds, wedge tomatoes and sprouts
Tossed with a warm red pepper and garlic vinaigrette

Dinner Rolls with butter

Your Choice of two: (6 oz. total)

Grilled Beef Tenderloin (*Sliced or Whole*)
Grilled Prime Rib
Grilled Gulf Coast Shrimp Brochettes
Grilled Chicken
Pork Tenderloin
Glazed Salmon

Your Choice of two:

Baby roasted red potatoes
Potatoes Anna
Rice Pilaf
Broccoli tossed with Olive Oil and Lemon
Asparagus

Chocolate Mousse and Raspberry Parfait

\$40 per person

APPETIZER / HORS D'OEUVRE

A minimum order of 36 pieces applies to each hors d'oeuvres. Priced by the dozen.

Hot Side

Lamb Lollipops \$48
Garlic Pork Potstickers \$30
Beef and Chicken Kabobs \$36
Miniature Crab Cakes \$42
Mushroom Risotto Cakes \$30
Shrimp Prosciutto \$36

Cold Side

Ceviche \$36
Beef Carpaccio with Mushrooms \$36
Assortment of Cold Canapés \$36
Pesto and Smoked Chicken Crostini \$30
Bruschetta Sampler (Traditional, Mediterranean and Southwestern Styles) \$30

For appetizers as a meal, plan on 20-25 pieces per person. (No fewer than 15 pieces per person)

For a cocktail hour, plan on 5-6 pieces per person. For a half hour, 2 1/2 pieces per person.

DISPLAYS AND STATIONS

A 50 person minimum.

Pasta Station

Al dente bowtie, penne and cheese tortellini pastas
Mama's marinara, pesto cream and Alfredo sauce
Oven fresh selection of breads
\$12 per person

Market Display of Seasonal Fruits, vegetables and Cheeses

Chef's selection of farm market fresh fruits and vegetables with Ranch and Cherry Yogurt
Selection of fine cheeses
Lavosh and cracker assortment
\$8 per person

Baked Potato Bar

Baked Potato with toppings of cheese, chives, crumbled bacon, sour cream and butter

Your Choice of one:

Chili, Shredded Brisket or Chicken & Broccoli
\$10 per person

CARVING STATIONS**

All stations require a carver and are accompanied by assorted fresh rolls. Based on 4 oz portions

Steamship Round of Beef

Bone-in Beef accompanied by creamy horseradish sauce and au jus
Served on artisan rolls
\$900.00 each
Serves 200 guests

Smoked Beef Brisket

Accompanied by Homemade BBQ sauce and spicy mustard
Served on artisan rolls
\$200.00 each
Serves 40 guests

Herb Crusted Breast of Turkey or Molasses Glazed Pit Ham

Accompanied by herbed aioli and Dijon mustard
Served with artisan rolls
\$225.00 each
Serves 40 guests

Roasted Baron of Beef

Thinly sliced and served on artisan rolls with horseradish cream, wild Texas mushroom sauce and gourmet mustard selections
\$300.00 each
Serves 50 guests

RECEPTION DESSERTS

Petite Fours

Assorted miniature cream cakes
\$9.00 per person

Grilled Fruit Station

A Seasonal Assortment of Grilled Fresh Fruits and Dessert Sauces which includes:
Pineapples
Plums
Peaches
Papayas and Mangos
Plum Wine Syrup
Gran Marnier Sabayon
Vanilla Ice Cream
\$8.00 per person

Chocolate Fountain

Dip your favorite into Creamy Chocolate
Strawberries
Seasonal Fresh Fruit
Lady Fingers
Pretzel Sticks
Marshmallows
Biscotti
\$9.00 per person

Sundae Bar

Make your own Sundae with Blue Bell Ice Cream in classic flavors
Complemented by:
Hot Fudge
Warm Caramel
Strawberry Topping
Crushed Oreo's
Chopped Pecans
Whipped Cream
Cherries
\$12.00 per person

Flambé Dessert

A dessert you won't forget
Your choice of one:
Bananas Foster
Strawberries Gran Marnier
\$12.00 per person

A 23% service fee and applicable sales tax will be applied to all food & beverage orders.

PACKAGES

Simple Elegance

Ivory or White Table Linens and Napkins, Square tile mirrors and votive candle holders

Included

Extravagant

Chair Covers and Sash and the Simple Elegance package

*\$4 pp
Plus labor \$1.5*

Specialty overlay linen or upgraded floor length linen

\$15+ per linen

Champagne Toast

One glass of champagne for each guest

\$4 pp

Punch

Fruit punch (2 gallon minimum)

\$25 per gallon

Bar Package

All alcoholic beverages must be provided by Weston Lakes.

Weston Lakes will set up a CASH BAR upon request.

Bartender fees are as follows:

\$150 for 4 hours (full alcoholic service time)

\$50 per additional hour

* Not subject to tax or gratuity*

Weston Lakes offers you the flexibility of purchasing your alcoholic beverages by the drink or by the person.

Host Bar

Based on Consumption

Bartender fees apply

Mixed-Well Drinks	<i>\$6</i>
Mixed-Premium Drinks	<i>\$8</i>
Bottled Beer	<i>\$3</i>
Soft Drinks	<i>\$2</i>
Banquet Wine	<i>\$25 per bottle</i>
Champagne	<i>\$30 per bottle</i>
Keg Beer (Miller / Bud / Coors)	<i>\$300</i>

Hosted Open Bar

Priced per person

Bartender Included

Priced for 4 hours

<i>Beer, Wine, and Soft Drinks</i>	<i>\$18 pp</i>
<i>Full Bar - Well Drinks</i>	<i>\$29 pp</i>
<i>Full Bar - Premium Drinks</i>	<i>\$35 pp</i>

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