All prices are in US Dollars & are valid through December 31st, 2020. A taxable 25% service charge & 8.25% sales tax will be applied to all food & beverage prices.
BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS INCLUDE ROYAL CUP CAFÉ SUMBA COFFEE & DECAFFEINATED COFFEE, SELECTION OF LOT 35 TEAS.
FOR ALL GROUPS LOWER THAN 25 GUESTS, A SURCHARGE OF $5 PER GUEST WILL APPLY.
PRICING IS BASED ON 1 HOUR OF SERVICE, ADDITIONAL HOURS AVAILABLE AT $7 PER GUEST/HOUR

THE DOWNTOWN $40

JUICES | FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE
ASSORTED FRESHLY BAKED PASTRIES
FRESH SEASONAL FRUIT & BERRIES
NOOSA FINEST YOGURT | PLAIN, VANILLA & ASSORTED FRUIT
BIRCHER MUESLI | Sun Gold Raisins, Toasted Pecan, Granny Smith Apple

THE HIGHLAND $48

JUICES | FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE
ASSORTED FRESHLY BAKED PASTRIES
FRESH SEASONAL FRUIT & BERRIES
ASSORTED BAGELS | PLAIN & CHIVE CREAM CHEESE, BUTTER SELECTION OF PRESERVES
CAGE-FREE SCRAMBLED EGGS | FRESH CHIVES, PICO DE GALLO
SMOKED BACON & CHICKEN APPLE SAUSAGE
CRISPY YUKON GOLD “HOMESTYLE” HASH

THE DEEP ELLUM $51

JUICES | FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE
STRAWBERRY & BANANA COCONUT WATER SMOOTHIE
NOOSA FINEST YOGURT | PLAIN, VANILLA & ASSORTED FRUIT
FRESH SEASONAL FRUIT & BERRIES
CHIA SEED PARFAIT | ALMOND MILK, TOASTED NUTS, FRESH BERRIES
BIRCHER MUESLI | SUN GOLD RAISINS, TOASTED PECAN, GRANNY SMITH APPLE
BAKED CAGE-FREE EGG STRATA | SPINACH, VINE RIPENED TOMATO, LOCAL CHEVRE
CHICKEN & APPLE SAUSAGE
SKILLET ROASTED SWEET POTATOES
THE KLYDE WARREN

JUICES | FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE

ASSORTED FRESHLY BAKED PASTRIES

ASSORTED BAGELS | PLAIN & CHIVE CREAM CHEESE, BUTTER, SELECTION OF PRESERVES

FRESH SEASONAL FRUIT & BERRIES

ASSORTED BOXED CEREALS | 2% MILK, SKIM MILK, ALMOND MILK

STEEL CUT OATMEAL | BROWN SUGAR, RAISINS, DRIED FRUIT, CINNAMON, BANANAS

CAGE-FREE SCRAMBLED EGGS | FRESH CHIVES, CHEDDAR CHEESE

TRADITIONAL EGGS BENEDICT | BÉRNASIE SAUCE

PEARL SUGAR WAFFLES | WHIPPED CREAM, FRESH BERRIES, WARM BERRY COMPOTE, MAPLE SYRUP

SMOKED BACON, CHICKEN APPLE SAUSAGE & COUNTRY HAM

CRISPY YUKON GOLD “HOMESTYLE” HAM

BOXED BREAKFAST

MINIMUM NOT APPLICABLE

ALL INCLUDE VANILLA NOOSA YOGURT, WHOLE SEASONAL FRUIT, BOTTLED ORANGE JUICE
FRESHLY BREWED ROYAL CUP CAFÉ SUMBA COFFEE & DECAFFINATED COFFEE,
SELECTION OF LOT 35 TEAS.

CHOICE of 1 ITEM:

FELIX’S BUTTERMILK BISCUIT | FRIED EGG, LOCAL PORK SAUSAGE, CHEDDAR CHEESE

EL NORTE WRAP | CAGE-FREE SCRAMBLED EGGS, BEEF BARBACOA, QUESO OAXACA, PICO de GALLO

CROSSIANT SANDWICH | BROCCOLI & CHEDDAR BAKED EGG, PECAN WOOD SMOKED BACON

UNION JACK | ENGLISH MUFFIN, EGG WHITE & GOAT CHEESE FRITTA, CRIMINI MUSHROOMS, MONTERREY JACk CHEESE

LOWER EAST SIDE | EVERYTHING BAGEL, PHILADELPHIA CREAM CHEESE
BREAKFAST BUFFET ENHANCEMENTS

LA VENTANA: $18
BUILD YOUR OWN BREAKFAST TACOS ON FLOUR OR CORN TORTILLAS
TOPPINGS | CAGE FREE SCRAMBLED EGGS, CRISPY POTATO, CHORIZO, BACON, BRISKET PEPPERS, ONIONS, JALAPENOS, TOMATOES, AVOCADO, COTIJA CHEESE
TAQUERIA SALSA STATION | CHARRED TOMATO SALSA, PICO DE GALLO

THE CAMPFIRE $17
SKILLET EGG CASSEROLE, SMOKED BACON, CRISPY POTATO HASH, DUTCH OVEN BISCUITS AND SAUSAGE GRAVY

CITRUS CURED GRAVLAX $20
SUSTAINABLY SOURCED SALMON | MINI NEW YORK BAGELS, ASSORTED REGULAR & LOW FAT CREAM CHEESE, SLICED HEIRLOOM TOMATOES, RED ONION, CAPER BERRIES

COLD PRESS JUICE BAR $9
SELECTION OF HAND SQUEEZED & LOCALLY SOURCED JUICE
GARDEN HERBS, AGAVE & FRESH CITRUS

OMELET STATION: $16
**CHEF ATTENDED STATION, 1 CHEF PER 30 GUESTS AT $150 PER CHEF
OMELETS & EGGS MADE TO ORDER | CAGE-FREE EGGS & EGG WHITES
TOPPINGS | HAM, BELL PEPPERS, WILD MUSHROOMS, HEIRLOOM TOMATOES, BABY SPINACH, SWISS CHEESE, CHEDDAR CHEESE

SWEET & SAVORY CREPES: $14
**CHEF ATTENDED STATION, 1 CHEF PER 30 GUESTS AT $150 PER CHEF
SMOKED HAM & GRUYERE CHEESE
NUTELLA, STRAWBERRIES, BANANAS | WHIPPED CREAM, BERRY COMPOTE

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BREAKFAST PLATED
ALL INCLUDE FRESH ORANGE JUICE, ROYAL CUP CAFÉ SUMBA COFFEE & DECAFFEINATED COFFEE, SELECTION OF LOT 35 TEAS.

ALL AMERICAN $43
ASSORTED FRESHLY BAKED PASTRIES
FRESH SEASONAL FRUIT & BERRIES
CAGE-FREE SCRAMBLED EGGS
ROASTED HEIRLOOM TOMATO
HOME FRIES
CHOICE OF CRISPY BACON OR BREAKFAST SAUSAGE

THE ROYAL $40
ASSORTED FRESHLY BAKED PASTRIES
FRESH SEASONAL FRUIT & BERRIES
SMOKED SALMON FLORENTINE EGGS BENEDICT | CITRUS HOLLANDAISE
HASH BROWN FRITTER
GRILLED ASPARAGUS

THE BISTRO $39
ASSORTED FRESHLY BAKED PASTRIES
FRESH SEASONAL FRUIT & BERRIES
DEEP DISH LEEK & GRUYERE QUICHE
HERB SALAD | LEMON VINAIGRETTE

THE TEXAN $44
ASSORTED FRESHLY BAKED PASTRIES
FRESH SEASONAL FRUIT & BERRIES
CHILI CRUSTED FLAT IRON STEAK & EGGS
HERB ROASTED POTATOES

THE INLUGENT $39
ASSORTED FRESHLY BAKED PASTRIES
FRESH SEASONAL FRUIT & BERRIES
CINNAMON & RAISIN FRENCH Brioche | VANILLA BEAN WHIPPED CREAM, PURE MAPLE SYRUP
CRISPY BACON
THEMED COFFEE BREAKS
ALL PRICING IS PER PERSON; PRICING IS BASED ON 30 MINS OF CONTINOUS SERVICE.

SCREENDOORS & SWEET TEA $22
SUN BREWED SWEET TEA | LOT 35 BLACK TEA, CANE SUGAR, FRESH CITRUS
MINI BRISKET SLIDERS | PRETZEL BUN, CHIPOTLE BBQ SAUCE, CRISPY ONION
PIMENTO CHEESE DIP WITH CRACKERS
HOMESTYLE DEVILED EGGS
BOURBON PECAN PIE BARS | GANACHE

MAKE YOUR OWN TRAIL MIX $18
NUTS & SEEDS | PINE NUTS, SALTED ALMONDS, SUNFLOWER SEEDS, HOUSEMADE GRANOLA
DRIED STONE FRUIT
WASABI PEAS
SWEET NIBS | TOFFEE CRUNCH, M&M’S, YOGURT COVERED RAISINS, PRETZEL NUGGETS
FAIRMONT ANTIOXIDANT BLEND | A PERFECT BLEND OF SWEET & SALTY WITH A HINT OF SPICE

FAIRMONT HIGH TEA $28
PEACH BLUEBERRY SCONES | DEVONSHIRE CREAM
TEA SANDWICHES | HAM, SWISS & DIJONNAISE ON PUMPERNICKEL
ENGLISH CUCUMBER & BOURSRIN ON COUNTRY LOAF
SMOKE SALMON SALAD ON RYE
MINI QUICHE | HEIRLOOM TOMATO, PARMESAN, SPINACH & ASPARAGUS
TEA PASTRIES | ASSORTED FRENCH MACARONS
CHOCOLATE ÉCLAIR WITH ORANGE SCENTED PASTRY CREAM
EARL GREY TART WITH FRESH BERRIES
LEMON MERINGUE CREAM PUDDING
LAVENDER SHORTBREAD COOKIES

ASSORTED SELECTION OF LOT 35 TEAS

AT THE BALL PARK $18
BBQ CORN NUTS
MINI HOT DOGS | KETCHUP, YELLOW MUSTARD
OLD FASHIONED BUTTERED POPCORN
FROZEN FRUIT & ICE CREAM BARS

FIELDS’ FAMOUS SODA FOUNTAIN $18
ASSORTED MONIN SYRUPS | CANDY CANE STRAWS
TOPO CHICO
DR. PEPPER
7-UP
SILVER DOLLAR BURGERS
PENNY CANDY
DREAMSICLE BARS
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>COOKIES &amp; MILK</td>
<td>$19</td>
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<tr>
<td>CHOCOLATE CHIP COOKIE</td>
<td>COFFEE MILK</td>
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<tr>
<td>SNICKERDOODLE</td>
<td>CINNAMON RICE MILK</td>
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<tr>
<td>PEANUT BUTTER COOKIE</td>
<td>BANANA MILK</td>
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<tr>
<td>BIRTHDAY CAKE COOKIE</td>
<td>&quot;MELTED ICE CREAM&quot;</td>
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<tr>
<td>ON DRAFT &amp; CAN DRAFT</td>
<td>$25</td>
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<tr>
<td>HIGHLIGHTS FROM THE NORTH TEXAS BEER SCENE</td>
<td>TEXAS ALE PROJECT &amp; DEEP ELLUM BREWERIES</td>
</tr>
<tr>
<td>SWEET &amp; SPICY PEANUTS</td>
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<tr>
<td>BBQ &amp; VIDALIA ONION POTATO CHIPS</td>
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<tr>
<td>SOFT PRETZEL STICKS</td>
<td>PIMENTO PUB CHEESE</td>
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<tr>
<td>ANTIOXIDANTS</td>
<td>$16</td>
</tr>
<tr>
<td>ACAI BERRY, GINGER &amp; COCONUT SMOOTHIE</td>
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<tr>
<td>SLICED SEASONAL FRUIT &amp; BERRIES</td>
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<tr>
<td>TOASTED PECAN &amp; PUMPKIN SEED GRANOLA</td>
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<tr>
<td>VITAMIN WATERS</td>
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<tr>
<td>CHEF CRISTAL'S LUNCH BOX TREATS</td>
<td>$20</td>
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<td>HO HO'S</td>
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<tr>
<td>DING DONG'S</td>
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<tr>
<td>OATMEAL CREAM PIE</td>
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<tr>
<td>POP TARTS</td>
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<tr>
<td>SNOW BALLS</td>
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<tr>
<td>CEREAL DOUGHNUTS</td>
<td>$20</td>
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<tr>
<td>BRIOCHE DOUGHNUTS</td>
<td>GANACHE, PASTRY CREAM &amp; JAM FILLINGS</td>
</tr>
<tr>
<td>CEREAL GLAZE</td>
<td>ASSORTMENT OF CEREAL TOPPPINGS</td>
</tr>
</tbody>
</table>
A LA CARTE BREAKS

HOUSEMADE COOKIES | CHOCOLATE CHIP, TEXAS PECAN, OATMEAL WITH RUM SOAKED RAISINS  
FAIRMONT COFFEE CAKE  
SEASONAL SELECTION OF DANISHES  
TEXAS PECAN FUDGE BROWNIES  
HOUSEMADE POWER BARS | ASSORTED DRIED FRUITS & NUTS  
ASSORTED FRENCH MACAROONS  
CHOCOLATE DIPPED STRAWBERRIES  
CHOCOLATE TRUFFLES  
ASSORTED FRUIT & ICE CREAM BARS  
ASSORTED NOOSA YOGURT | PLAIN, FRUIT, VANILLA  
OLD FASHIONED BUTTERED POPCORN CART  
SLICED SEASONAL FRUITS & BERRIES  
PETITE VEGETABLE CRUDITIE | SOUTHWEST RANCH & HUMMUS  
WHOLE FRESH FRUIT
INDIVIDUAL BAGS OF TRAIL MIX  
INDIVIDUAL BAGS OF CHIPS & PRETZELS  
ASSORTED SELECTION OF KIND BARS

BEVERAGES

ASSORTED DIET & REGULAR SOFT DRINKS  
BOTTLED JUICES | APPLE, ORANGE, CRANBERRY, V-8  
EVIAN BOTTLED WATER  
SAN PELLEGRINO SPARKLING WATER  
STARBUCKS FRAPPUCCINO  
ENERGY DRINKS | RED BULL, MONSTER  
FRESHLY BREWED ICED TEA | UNSWEETENED  
FAIRMONT LEMONADE  
HOT COCOA | MARSHMALLOWS, WHIPPED CREAM  
ROYAL CUP CAFÉ SUMBA COFFEE  
STARBUCKS COFFEE  
ROYAL CUP CAFÉ SUMBA DECAFFEINATED COFFEE  
STARBUCKS DECAFFEINATED COFFEE  
SELECTION OF LOT 35 TEAS

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DAILY LUNCH BUFFETS

BUFFETS Rotate Daily; A surcharge of $5 per Guest applies if you order out of rotation.

Menu pricing is based on 1 hour of service. Additional hours are available at $10 per person/hour.

All include freshly brewed regular/decaffeinated royal cup coffee & lot 35 teas.

All pricing is per person; minimum of 25 guests or an additional charge of $10 per guest will apply.

MONDAY — 254 COUNTRIES

FIELD GREENS | TOY BOX TOMATOES, SWEET CORN, WATERMELON RADISH, BACON BITS,
TANGY RANCH DRESSING

EAST TEXAS COLESLAW | CABBAGE, PEPPERS, CARROTS, BUTTERMILK & HERBS

MARBLE POTATO SALAD | BACON, CRISPY SHALLOTS, WHOLE GRAIN MUSTARD DRESSING

MESQUITE SMOKED BRISKET | BLACK COFFEE BBQ SAUCE

BBQ CHICKEN | CHARRED LIMES & ROASTED CHILIES

ROASTED TEXAS RED FISH | CHARRED TOMATO & BLACK EYED PEA SUCCOTASH

MAC & CHEESE | DEEP ELLUM REDNECK CHEDDAR

RANCHER STYLE BAKED BEANS | GRILLED JALAPenos & CILANTRO

BANANA PUDDING | Nilla WAFER CRUMBLE

TEXAN PECAN BROWNIES | SOUTHERN STYLE CANDIED PECANS

TUESDAY & SATURDAY— RIO GRANDE

TORTILLA CHIPS & SALSAS | SALSA VERDE, SALSA FRESCA

JICAMA & TOMATO SALAD | RED ONION, CILANTRO, COTIJA CHEESE, AGAVE VINAIGRETTE

BLACK BEAN & CORN | BELL PEPPERS, SWEET ONION, AVOCADO, CILANTRO, CHIPOTLE LIME DRESSING

SOUTHWEST SALAD BOWL | MIXED GREENS, ROASTED CORN, FRIOJoles, PIQUILLO PEPPERS,
CHIPOTLE RANCH & NOPALES VINAIGRETTE

CARNE ASADA | SKIRT STEAK, CEBOLLITAS SALSA NEGRA

CHIPOTLE CHICKEN FAJITAS

HUACHINANGO | GRILLED GULF SNAPPER, TOMATILLO SAUCE

“CALABACITAS” | SAUTÉED MEDLEY OF SQUASH

MEXICAN RICE & BEANS | FRIED PLANTAINS, CILANTRO, CHARRED LIME

TRES LECHEs TRIFLE | TORCHED MERINGUE, FRESH BERRIES

ABUElITA HOT CHOCOLATE MOUSSE | CHILI SPIKED BAKED MERINGUE
WEDNESDAY & SUNDAY— FARM TO FORK
ROMA TOMATO & BASIL SOUP
ASSORTED LA BREA ARTISAN ROLLS | LUCKY LAYLA BUTTER
PETITE MESCLUN & WATERCRESS SALAD | CUCUMBER, FETA, SHAVED RED ONION, CRISPY CHICKPEAS, WHITE BALSAMIC VINAIGRETTE
KALE & QUINOA | WATERCRESS, WATERMELON RADISH, FRESNO CHILI, BURNT HONEY DRESSING
ORZO PASTA SALAD | SUNDRIED TOMATO, GRILLED ARTICHOKES, OLIVES, MEYER LEMON & BASIL VINAIGRETTE
HERB MARINATED TOP SIRLION | CABERNET MUSHROOM JUS
MESQUITE ROASTED CHICKEN BREAST | ROSEMARY, GARLIC PAN JUS
TEXAS FARmed STRIPED BASS | TOMATO CONFIT
BARLEY CASSEROLE | ROOT VEGETABLES, TEXAS PECANS, CRANBERRIES
ROASTED BRUSSEL SPROUTS
APPLE ALMOND | PUFFED PASTRY, ALMOND CREAM, GLAZED APPLES
CHOCOLATE APRICOT TART | CHOCOLATE SHORTBREAD, VALRHONA CHOCOLATE GANACHE, APRICOT JAM
CARROT & BEET CUPCAKE | CREAM CHEESE FROSTING

THURSDAY—THE FAR EAST
SHOYU RAMEN BROTH | ROAST SHITAKES, PRESS TED TOFU, SCALLIONS, GRILLED GA IAN, CRISPY RICE NOODLES
GREEN PAPAYA SALAD | CHERRY TOMATO, SHRIMP BIRD’S EYE CHILI, PALM SUGAR, PEANUT VINAIGRETTE
SWEET & SPICY CUCUMBER SALAD | RED ONION, CILANTRO
CHILLED DAN DAN NOODLES | GROUND CHICKEN, CRISPY GARLIC & SHALLOTS, RED CHILI DRESSING
KOREAN BBQ BEEF SHORT RIBS | SCALLION, KIMCHI
TEMPURA ORANGE CHICKEN | BELL PEPPER, SNAP PEA, GREEN ONION, TOASTED SESAME
MISO GLAZED SALMON | YUZU CREAM, SHISHITO PEPPERS
CANTONESE FRIED RICE | JASMINE, PEAS, CARROTS, EGGS, GARLIC
HONG KONG EGG ROLL | FRIED BASIL, SWEET & SOUR PONZU
MATCHA CHIFFON CAKE | CITRUS MOUSSE, BLACKBERRY COMPOTE
CHOCOLATE DIPPED FORTUNE COOKIES
LYCHEE TAPIOCA | TROPICAL FRUIT, PASSION FRUIT SAUCE

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FRIDAY — LA CUCINETTA

CANNELLINI BEAN SOUP | ESCAROLE, ROASTED ROOT VEGETABLES, SAN MARZANO TOMATO, PARSLEY
ASSORTED LA BREA ARTISAN ROLLS | LUCKY LAYLA BUTTER
WILD ARUGULA & ROMAINE | RADICCHIO, OLIVES, TOMATOES, RED ONION, PEPPERONCINI, PARMESAN, BALSAMIC VINAIGRETTE
CILIEGINE MOZZARELLA SALAD | SUNDRIED TOMATO, BASIL PESTO, TOASTED PINENUTS
GRILLED ANITPASTO | ASPARAGUS, RED ONION, PROSCIUTTO, SHAVED PARMESAN
CHICKEN SALTIMBOCA | LEMON BUTTER, CRISPY CAPERS
ROASTED SALMON | BRAISED TOMATO, KALAMATA OLIVES, SHALLOTS
FREGOLA CASEROLE | GREEN PEAS, PARMESAN CREAM
RUSTIC CAPONATA | ZUCCHINI, SWEET PEPPERS, WHITE BALSAMIC ONION, PINENUT, LEMON ZEST
TIRAMISU MASCARPONE CHEESECAKE | LADY FINGER CRUST, ESPRESSO GLAZE
BLACKBERRY SABAYON | SABYON, MACERATED BLACKBERRIES, PISTACHIO BISCOTTI
CHOCOLATE CHIP & ORANGE GOAT CHEESE CANNOLI

DELI SANDWICH BUFFET
CHICKEN BROTH WITH WILD RICE & ROOT VEGETABLES
FRESH BAKED ROLLS | CHURNED BUTTER
MIXED ORGANIC GREENS | CHERRY TOMATOES, RADISH, SPICES PECANS, BALSAMIC VINAIGRETTE

SELECT TWO (2) COMPOSED SALADS:
QUINOA | CUCUMBER, FETA CHEESE & CITRUS DRESSING
PASTA SALAD | SUNDRIED TOMATOES, OLIVES & TERRACE HERB DRESSING
MARINATED VEGETABLES | CUCUMBER, BELL PEPPERS & FETA
BEET & CITRUS SALAD | CRUMBLED GOAT CHEESE & LEMON THYME VINAIGRETTE

SELECT THREE (3) SANDWICHES:
THE GRINDER | HAM, SALAMI, MORTADELLA, PROVOLONE, OLIVE TAPENADE ON FOCACCIA
FRESH MOZZARELLA | PROSCIUTTO, WILD ARUGULA, BASIL PESTO ON FRENCH BAGUETTE
ALBACORE TUNA SALAD | BUTTER LEAF LETTUCE ON CROISSANT
BLACK FOREST HAM | EMMENTAL CHEESE, LETTUCE, SHALLOT AIOLI ON PUMPERNICKEL
SMOKED TURKEY | BACON, TOMATO, LETTUCE, LEMON AIOLI ON HOUSE MADE CHIPOTLE OLIVE LOAF
GRILLED PEPPER PORTOBELLO MUSHROOM | HUMMUS, GOAT CHEESE ON A SPINACH TORTILLA

SELECT TWO (2) DESSERTS:
APPLE CRUMBLE SQUARES
LEMON MERINGUE PIE
VANILLA WHOOPIE PIES WITH GANACHE FILLING
CHOCOLATE CUPCAKES

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LUNCH ON THE RUN

MINIMUM NOT APPLICABLE

$45

SEASONAL WHOLE FRUIT
INDIVIDUAL BAG OF KETTLE CHIPS
INDIVIDUAL BOTTLED WATER
RED QUINOA | GREEN BEANS, DRIED CHERRIES, BELL PEPPER, RED ONION, TEXAS PECANS, SHERRY VINAIGRETTE
PRE-SELECTED CHOICE OF SANDWICH OR WRAP (UP TO A MAXIMUM OF THREE SELECTIONS):

**KETO BOWL** | BROWN RICE, MARINATED CHICKPEAS, FETA, SPROUTS, RADISH, CAGE-FREE EGG, CHIMMICHURRI DRESSING

**SMOKED TURKEY & BACON** | GRUYERE, AVOCADO, LETTUCE, TOMATO, HOUSE MADE CHIPOTLE & OLIVE LOAF

**BLACK FOREST HAM & SWISS** | BUTTER LETTUCE, HONEY MUSTARD, TOMATO, ONION BUN

**THE GRINDER** | HAM, SALAMI, MORTADELLA, PROVOLONE, OLIVE TAPENADE ON FOCACCIA

**MARINATED FLAT IRON STEAK & BLUE CHEESE WRAP** | BABY GREENS, CRISPY ONIONS, BLUE CHEESE, BLUE CHEESE DRESSING

**CHICKEN CAESAR WRAP** | GRILLED CHICKEN, ROMAINE, PARMESAN, GARLIC CROUTONS, CLASSIC DRESSING

**GARDEN VEGGIE WRAP** | BABY LEAF SPINACH, GRILLED ZUCCHINI, ASPARAGUS, RED ONION, SWEET CHILI ROMESCO SAUCE

CHOCOLATE CHIP COOKIE

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PLATED LUNCH

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SOUPS
MAINE LOBSTER BISQUE | TARRAGON, BRIQUE
HEIRLOOM TOMATO BISQUE “EN CROUTE” | BASIL PESTO, TOASTED CIABATTA
PYRAMID TORTILLA SOUP | FRESH AVOCADO, PICO DE GALLO
GREEN ASPARAGUS VELOLUTE | CHILI OIL, PUMPERNICKEL CROUTON
SMOKED CHICKEN GUMBO | WILD RICE, OKRA, CREOLE TRINITY

SALADS
PYRAMID GREENS | CANDIED PECANS, PICKLED SHALLOT, RADISH, SMOKED ONION VINAIGRETTE
SWEET GEM CAESAR | SHAVED PARMESAN, FOCACCIA CROUTONS, ROASTED GARLIC VINAIGRETTE
RED QUINOA & WATERCRESS | PERSIAN CUCUMBER, PICKLED FRESNO CHILI, MANGO GASTRIQUE, EVOO

ENTRÉES
BRICK CHICKEN | PYRAMID RESTAURANT’S SEASONAL ACCOMPANIMENT $54
FREE RANGE CHICKEN BREAST | SHITAKE MUSHROOM, GRILLED ASPARAGUS, ROASTED POTATO, JUS $52
HERB ROASTED CHICKEN BREAST | GRIST MILL CHIPOTLE GRITS, HONEY GLAZED CARROTS $52
GRILLED BEEF TENDERLOIN | POMME PUREE, BROCCOLINI, KING TRUMPET MUSHROOMS, TEXAS SYRAH JUS $62
ROASTED ATLANTIC SALMON | SUNBURST SQUASH, BABY BOK CHOY, FORBIDDEN RICE PILAF, YUZU BEURRE BLANC $54
GULF RED SNAPPER | GRILLED ZUCCHINI, CHARRED ONION, PERUVIAN PURPLE POTATO, SALSA VERDE $56
SEARED STRIPED BASS | GRILLED ASPARAGUS, POMME DAUPHINOISE, CHARRED TOMATO COULIS PETITE BASIL $58
PORTOBELLO NAPOLEON | BUTTERNUT SQUASH, HEIRLOOM TOMATO, WARM QUINOA SALAD $49
SAGE GNOCCHI | GRILLED SEASONAL VEGETABLES, TUMERIC CARROT, CHARRED SCALLION $49

DESSERTS
TRIPLE CHOCOLATE DELIGHT | FLOURLESS CHOCOLATE CAKE, MILK CHOCOLATE MOUSSE, WHITE CHOCOLATE GANACHE, CARAMELIZED COCOA NIBS
VANILLA BEAN CHEESECAKE DOME | FRESH RASPBERRY CENTER, GRAHAM CRACKER SABLE, RASPBERRY COMPOTE
FRESH FRUIT TART | MADAGASCAR VANILLA CRÈME PATISSERIE, SHORTBREAD CRUST, LOCAL FRUITS & BERRIES
SOUTHERN RED VELVET TRIFLE | CREAM CHEESE ICING, CARAMELIZED COCOA NUBS, CHOCOLATE SAUCE & CANDIED ORANGE ZEST
TEXAS PECAN PIE | CHOCOLATE SABLE CRUST, TEXAS PECAN, TOFFEE BITS, GANACHE & BOURBON CARAMEL SAUCE
CITRUS BUNDT CAKE | STRAWBERRY COMPOTE, LEMON GLAZE

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RECEPTION

COLD PASSED HORS D’OEUVRES

$9 per Piece

MINIMUM ORDER OF 50 PIECES PER SELECTION.

BABY BEETS | DEEP ELLUM GOAT CHEESE, MARCONA ALMOND CRUMBLE, BASIL PESTO
SMOKED CHICKEN & BLACK BEAN SALAD | PLANTAIN CHIP, ROASTED CORN, CHIPOTLE DRESSING
TOMATO & BONONCINI SKEWER | PECAN PESTO, BLACK OLIVES
SMOKED SALMON ROULADE | GARLIC & HERB GOAT CHEESE, CUCUMBER DILL RELISH
CAMEMBERT CHEESE CROSTINI | CAVA VINEGAR, SHALLOT JAM
MAINE LOBSTER ROLL | Brioche, CHIVES
CHILI & LIME CHICHARONNES | AVOCADO, SMOKED TROUT CAVIAR
FOIE GRAS MOUSSE CORNET | SEA SALT, TOASTED PISTACHIO
BLUE CRAB SALAD | CELERY, FINE HERBS, OLD BAY AIOLI, TOAST
DEEP ELLUM GOAT CHEESE STUFFED PEPPADEW PEPPERS | BABY SORREL
ahi tuna | bonito aioli, togarashi

HOT PASSED HORS D’OEUVRES

$9 per Piece

MINIMUM ORDER OF 50 PIECES PER SELECTION.

CHORIZO AREPA | SPICY RE-FRIED FRIOJLES NEGRA, QUESO FRESCO
ARANCINI CROQUETTES | POMODORO & MOZZARELLA CHEESE, MARINARA SAUCE
MARYLAND CRAB CAKE | OLD BAY AIOLI
PETITE MUSHROOM & SWISS CHEESE QUICHE
THAI CHICKEN SATAY | CITRUS PEANUT SAUCE
PECAN CRUSTED CHICKEN SKEWER | CHILI HONEY
CRISPY CHICKEN CORDON BLEU | TOMATO JAM
SEARED BEEF TENDERLOIN BROCHETTE | CHIMICHURRI
GRAIN MUSTARD CRUSTED LAMB CHOPS
CRISPY COCONUT SHRIMP | MANGO CURRY
CANDIED BACON WRAPPED SCALLOPS | WHOLE GRAIN MAPLE MUSTARD
RECEPTION DISPLAYS

PRICING IS BASED ON 2 HOURS OF SERVICE. MINIMUM CHARGE IS FOR 25 GUESTS; SURCHARGE OF $7 PER GUEST WILL APPLY FOR GROUPS UNDER 25 GUESTS. PRICING IS PER PERSON

PETITE VEGETABLE CRUDITE $12
CRISP & COLORFUL SEASONAL VEGETABLES | SOUTHWEST RANCH

SALUMI & ANTIPASTO $24
CURED MEATS & PATE | SEASONAL PICKLES, ITALIAN CHEESE, SPANISH OLIVES, ARTISANAL BREADS

CHEF’S CHEESE TABLE $20
LOCALLY SOURCED & ARTISANAL CHEESES | FAIRMONT HONEY, MEMBRILLO, FRESH & DRIED FRUITS, FRESH BREADS & LAVOSH

MELTING HONEY COMB $16
WARM FAIRMONT HONEY COMB | TEXAS PECAN CRUSTED TRIPLE CREAM BRIE, DRIED FRUITS, CRUNCHY BAGUETTE

CHIPS & SALSA $13
SEA SALTED CORN TORTILLA CHIPS | SALSA ROJA, SALSA VERDE, GUACAMOLE

ASSORTED SUSHI $30
PRICING BASED ON TOTAL OF 5 PIECES PER GUEST
ASSORTED ROLLS | PHILADELPHIA, BBQ EEL, SPICY TUNA, SHRIMP TEMPURA, CALIFORNIA ROLLS
ACCOMPANIMENTS | PICKLED GINGER, WASABI, SOY SAUCE

SEAFOOD RAW BAR

MINIMUM ORDER OF 50 PIECES PER SELECTION.

OYSTERS ON THE HALF SHELL $7 per piece
JUMBO GULF SHRIMP $6 per piece
SNOW CRAB CLAWS $7 per piece
KING CRAB LEGS (seasonally available) $9 per piece
HOUSMADE SAUCES | CHAMPAGNE MIGNONETTE, REMOULADE, COCKTAIL SAUCE
ACCOMPANIMENTS | LEMONS, LIMES

AHI TUNA POKE $18
AHI TUNA | KOSHIHIKARI RICE, WAKAME, WHIPPED AVOCADO, SPICE CUCUMBER SALAD, EDAMAME, TOASTED NORI

SLOW POACHED EGG & GRITS $13
CHEF ATTENDED STATION —1 CHEF PER 100 GUESTS AT $150 PER CHEF
AGED WHITE CHEDDAR | CRISPY LEEKS, WARM PIQUILLO & BROWN BUTTER VINAIGRETTE

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RECEPTION DISPLAYS

PRICING IS BASED ON 2 HOURS OF SERVICE. MINIMUM CHARGE IS FOR 25 GUESTS; SURCHARGE OF $7 PER GUEST WILL APPLY FOR GROUPS UNDER 25 GUESTS. PRICING IS PER PERSON

BUILD A BOWL $18
ORGANIC BABY LETTUCES
VEGETABLES | STEAMED HEIRLOOM GRAINS, CHERRY TOMATOES, SWEET PEPPERS, EDAMAME, PICKLED RED ONION, CUCUMBER, SHREDDED CARROTS, RADISH
COTIJA CHEESE
DRESSINGS | GREEN GODDESS, LIME & VINAIGRETTE

LA TAQUERIA (CHOICE OF 2): $18
CHICKEN TINGA
BEEF BARBACOA
PORK AL PASTOR
VEGETARIAN FAJITAS
ACCOMPANIMENT | FRESH FLOUR TORTILLAS, BORRACHO BEANS, SHREDDED LETTUCE, SHAVED RADDISH, FRESH LIME, COTIJA CHEESE, CILANTRO CREMA, SALSA DE ARBOL, PICO DE GALLO

MARYLAND CRABCAKE SLIDERS $18
JUMBO LUMP BLUE CRAB | OLD BAY AIOLI, SWEET HAWAIIAN ROLLS

GUACAMOLE BAR $15
CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT $150 PER CHEF
FRESH HAAS AVOCADO | LIME SCENTED TORTILLA CHIPS, COTIJA CHEESE, KEY LIME, CILANTRO, PICO DE GALLO, SALSA ARBOL

GULF SNAPPER & SHRIMP CEVICHE $18
CRISPY TORTILLA STRIPS | JALAPENO, CRUSHED AVOCADO, CILANTRO

JIMMY’S CHICKEN SANDWICH $15
HONEY BUTTER BISCUIT OR NASHVILLE HOT STYLE | CABBAGE SLAW, BREAD N BUTTER PICKLES, TOASTED SWEET ROLL

THE YACHT CLUB $20
EAST COAST OYSTER SHOOTERS | RED WINE MIGNONETTE, COCKTAIL SAUCE
NEW ENGLAND CLAM CHOWDER | OYSTER CRACKERS
PUB STYLE BEEF TENDERLOIN TARTARE | TOAST

CHINESE DIM SUM $35
CHICKEN POTSTICKERS & VEGETABLE POTSTICKERS
VEGETABLE SPRING ROLLS
STEAMED BBQ PORK BUN
PORK & SHRIMP SHU MAI
SHRIMP HAR GOW
SWEET CHILI SAUCE, HOT MUSTARD, SOY SAUCE

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CARVING STATIONS

CHEF ATTENDED CARVING STATIONS. REQUIRES 1 CHEF ATTENDANT PER 100 GUESTS AT $150 PER CHEF. PRICING IS PER PERSON

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TEXAS SMOKE HOUSE</td>
<td>MESQUITE SMOKED BRISKET, GRILLED SAUSAGE LINKS, SLICED ONION, PICKLES, SLICED BREAD</td>
<td>$19</td>
</tr>
<tr>
<td>10 DAY PASTRAMI</td>
<td>HOT MUSTARD, JIMMY’S GIARDINIERA, KOSHER DILL PICKLES, ONION ROLL</td>
<td>$19</td>
</tr>
<tr>
<td>COFFEE RUBBED PRIME RIB EYE</td>
<td>PRIME RIB JUS, CHOCOLATE BBQ SAUCE, HORSERADISH, SOURDOUGH ROLLS</td>
<td>$22</td>
</tr>
<tr>
<td>GARLIC &amp; HERB ROASTED BEEF TENDERLOIN</td>
<td>SYRAH JUS, BRIOCH</td>
<td>$25</td>
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<tr>
<td>DIJON &amp; HERB CRUSTED LAMB CHOPS</td>
<td>ROASTED GARLIC &amp; MINT DEMI</td>
<td>$25</td>
</tr>
<tr>
<td>ROASTED TOM TURKEY BREAST</td>
<td>SAGE GRAVY, ORANGE + CRANBERRY RELISH</td>
<td>$12</td>
</tr>
<tr>
<td>MAPLE GLAZED SPIRAL HAM</td>
<td>POMMERY MUSTARD JUS, MULTIGRAIN ROLL</td>
<td>$12</td>
</tr>
<tr>
<td>BANANA LEAF ROASTED WHOLE RED SNAPPER</td>
<td>MANGO CILANTRO SALSA, FRIED PLANTAIN</td>
<td>$12</td>
</tr>
</tbody>
</table>

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DESSERT STATIONS

FRENCH VANILLA CREPES
CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT $150 PER CHEF
SAUCES | CARAMEL, HOT FUDGE, NUTELLA
TOPPINGS | FRESH BANANAS, STRAWBERRIES, WARM MIXED BERRY COMPOTE, ROASTED PEANUTS, CHOCOLATE CHIPS, MARSHMALLOWS, TOFFEE BITS, MARASCHINO CHERRIES, WHIPPED CREAM

$20

ICE CREAM SUNDAE BAR
ICE CREAM | VANILLA BEAN, CHOCOLATE, STRAWBERRY
SAUCES | CHOCOLATE, CARAMEL, STRAWBERRY COMPOTE
TOPPINGS | MINI MARSHMALLOWS, TOASTED PEANUTS, TOFFEE BITS, CRUSHED OREO, CHOCOLATE SHAVINGS, FRESH MIXED BERRIES, MARASCHINO CHERRIES, WHIPPED CREAM

$18

CHURRO DOUGHNUTS
CHOCOLATE GLAZE | DULCE DE LECHE, CARAMEL SAUCE, HONEY DRIZZLE, SPRINKLES, TOFFEE BITS

$15

S’MORES-GASBORD
CHOCOLATE FONDUE | MARSHMALLOWS, GRAHAM CRACKERS, PREMIUM DARK & WHITE CHOCOLATE, TOASTED COCONUT, SPRINKLES

$15

COUNTRY CAKES & PIES (CHOICE OF 3):
CHOCOLATE CAKE | PEANUT BUTTER MOUSSE, CHOCOLATE CRISP PEARLS, SWISS CHOCOLATE BUTTERCREAM
STRAWBERRY CAKE | FRESH STRAWBERRIES, CREAM CHEESE FILLING, GANACHE
HUMMINGBIRD CAKE | CREAM CHEESE MOUSSELINE WITH CRUSHED PINEAPPLE, TOASTED COCONUT, PECANS
PEACH & BLUEBERRY PIE | PECAN CRUMBLE
DUTCH APPLE | SOUR CREAM WHIPPED CREAM

$16

CAKE POPS (CHOICE OF 3):
DARK CHOCOLATE & TOFFEE
MADAGASCAR VANILLA BEAN
RED VELVET & CREAM CHEESE
VANILLA BIRTHDAY CAKE

$12

HEALTHY SWEETS (CHOICE OF 3):
DARK CHOCOLATE & AVOCADO MOUSSE SHOTS
CHOCOLATE HAZELNUT HUMMUS | FRESH FRUITS & VEGETABLES
YOGURT MOUSSE | TERRACE HONEY & GRANOLA PARFAIT
SEASONAL FRUIT & NUT POWER BARS
MINI FRESH FRUIT TART
MIXED NUT & 72% DARK CHOCOLATE BARS

$16
DINNER BUFFETS

ALL BUFFETS INCLUDE FRESHLY BREWED ROYAL CUP REGULAR, DECAFFEINATED COFFEE & SELECT LOT 35 TEAS
MINIMUM CHARGE OF 50 GUESTS, SURCHARGE OF $10 PER GUEST APPLIES FOR GROUPS UNDER 50 GUESTS. PRICING IS PER PERSON AND BASED ON 2 HOURS OF SERVICE

SOUTHERN COMFORT $95

SOUPS & SALADS
SHERRY CRAB CHOWDER | ROASTED CORN, CHEDDAR BAY BISCUITS
CABBAGE SLAW | DUKE’S MAYO, HONEY, APPLE CIDER DRESSING
DELTA FIELD PEA SALAD | TOSCANO KALE, PIMENTO, BASIL & CHAMPAGNE VINAIGRETTE
MARBLE POTATO SALAD | GREEN ONIONS, SMOKED BACON, CAGE FREE EGGS, MUSTARD DRESSING

THE MEAT & POTATOES
CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT $150 PER CHEF
CAROLINA PORK ROAST | HAM HOCK GRAVY
ROASTED GARLIC SMASHED POTATOES
BLACK EYED HOPPIN’ JOHN | ROOT VEGETABLES, JALAPENO

SMALL PLATES
FRIED CHICKEN & BISCUIT | “NASHVILLE” HOT, HONEY BUTTER
MUSTARD DIPPED CATFISH NUGGETS | SWEET PICKLE AIOLI

COUNTRY CAKES & PIES (CHOICE OF 3):
CHOCOLATE CAKE | PEANUT BUTTER MOUSSE, CHOCOLATE CRISP PEARLS, SWISS CHOCOLATE BUTTERCREAM
STRAWBERRY CAKE | FRESH STRAWBERRIES, CREAM CHEESE FILLING, GANACHE
HUMMING BIRD CAKE | CREAM CHEESE MOUSSELINE WITH CRUSHED PINEAPPLE, TOASTED COCONUT, PECANS
PEACH & BLUEBERRY PIE | PECAN CRUMBLE
DUTCH APPLE | SOUR CREAM WHIPPED CREAM

MEXICAN STREET FOOD $105

POZOLE & ENSALADA
POZOLE VERDE | ROASTED CHICKEN, OREGANO, SHREDDED CABBAGE, RADISH, LIME
FRIED CORN TORTILLA CHIPS | SALSA VERDE, SALSA FRESCA, SALSA ARBOL & GUACAMOLE
PICKLED NOPALITOS & BEETS | CILANTRO & LIME VINAIGRETTE
BLACK BEAN SALAD | CUCUMBER, RED ONION, CILANTRO, COTIJA CHEESE, AGAVE LIME VINAIGRETTE
GRILLED SHRIMP & ROASTED SWEET POTATO BOWL | CHILI ROASTED PEPITAS

ELOTES & TAMALE
ROASTED STREET CORN | CHIPOTLE, COTIJA, LIME, CHILI SALT
TAMALES | AVOCADO CREAM, CILANTRO & JALAPENO SALSA

COCHINITA PIBIL TACO STAND
CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT $150 PER CHEF
YUCATAN—STYLE SLOW ROASTED PORK SHOULD | WARM FLOUR TORTILLAS, CHIMICHURRI A LA LUIS, PICO DE GALLO, LIME PICKLED ONION, CABBAGE SLAW

CHURROS & SWEETS
CHURRO | CINNAMON SUGAR, CHOCOLATE AND CARAMEL SAUCE
MEXICAN HOT CHOCOLATE | CHOCOLATE MOUSSE, CINNAMON GANACHE, TOASTED MERINGUE
CAPIROTADA | MEXICAN BREAD PUDDING, RUM SOAKED RAISINS, CINNAMON ANGLAISE

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DINE AROUND TEXAS  $135

HILL COUNTRY BBQ
CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT $150 PER CHEF
LOW & SLOW BEEF BRISKET | BLACK COFFEE BBQ SAUCE, SWEET YEAST ROLLS
GERMAN POTATO SALAD | BACON, GREEN ONION, DIJON & CIDER VINEGAR
BBQ BAKED BEANS
CORNMEAL DUSTED FRIED OKRA
BANANA CREAM PUDDING | VANILLA WAFERS

GULF COAST
SHRIMP ETOUFFE | CHEDDAR CHEESE GRITS
JICAMA & CABBAGE SLAW | FRESH CILANTRO, HONEY & LIME DRESSING
GRILLED SHRIMP & AVOCADO COCKTAIL | SWEET TOMATO, LEMON & LIME
RED SNAPPER CEVICHE | JALAPENO, CRUSHED AVOCADO, TORTILLA CHIPS, CILANTRO
LIME CHEESECAKE | TOASTED COCONUT MERINGUE, MANGO SAUCE

TEX MEX
TORTILLA SOUP | PICO DE GALLO, CRISPY TORTILLA STRIPS, AVOCADO CREMA
FAJITAS | GRILLED SKIRT STEAK & CHICKEN, SOFT TORTILLAS, BELL PEPPERS & TEXAS ONIONS,
SHREDDED LETTUCE, SHAVED RADISH, FRIED PLANTAINS, COTIJA CHEESE, FRESH LIME
FRIED CORN TORTILLA CHIPS | SALSA FRESCA, SALSA ARBOL, SALSA VERDE, GUACAMOLE
SOPAPILLAS | CINNAMON SUGAR & HONEY

WEST TEXAS
CHILI CON CARNE FRITO PIE | CHEDDAR CHEESE, PICO DE GALLO, SOUR CREAM
BBQ PULLED PORK SLIDERS | PICKLED CABBAGE SLAW
TEXAS COBB SALAD | SWEET CORN, BACON BITS, MARINATED TOMATO, BUTTERMILK DRESSING
GERMAN CHOCOLATE WHOOPIE PIE | TOASTED COCONUT, BUTTERED PECANS
PLATED DINNER

ALL PRICING IS PER PERSON. PLATED ENTRÉE PRICING INCLUDES ASSORTED ROLLS WITH SWEET BUTTER, ONE SOUP OR SALAD, ONE ENTREE, ONE DESSERT & FRESHLY BREWED COFFEE & LOT 35 TEA’S ADDITIONAL PRICE APPLICABLE WHERE SHOWN. MINIMUM THREE COURSES, INCLUDING 1 ENTRÉE, REQUIRED.

SOUPS
SHE CRAB CHOWDER | ROASTED CORN, JUMBO LUMP CRAB (SURCHARGE OF $4 PER GUEST)
PYRAMID’S TORTILLA SOUP | CRISPY TORTILLA SHARDS, AVOCADO CREAMA, PICO DE GALLO
SWEET POTATO BISQUE | TOASTED HAZELNUT, TUSCAN KALE, CHILI OIL
GREEN PEA & HAM | PARMESAN REGGIANO, SMOKED BACON LARDON

SALADS
FARMER’S MARKET SALAD | CRISP BABY LETTUCES, SHAVED ROOTS, CANDIED PECANS, TOASTED HONEY & KEY LIME VINAIGRETTE
SWEET GEM CAESAR | PARMESAN CHEESE, FOCACCIA CROUTONS, ROASTED GARLIC VINAIGRETTE
BALTAZAR’S BEETS | ROASTED GOLDEN & CHIOGGIA BEETS, RIPE CITRUS, LOCAL GOAT’S CHEESE, AGED BALSAMIC
GULF SHRIMP SALAD | SPICY TOMATO, WHIPPED AVOCADO, BELGIAN ENDIVE, CILANTRO VINAIGRETTE

MAIN COURSE
COUNTRY HAM & SAGE CRUSTED CHICKEN | FARMERS CHEESE & LOCAL CHEESE, GREEN PEA FREGOLA RISOTTO, NATURAL PAN JUS $78
ROASTED FREE RANGE CHICKEN BREAST | SMASHED NEW POTATOES, SNAP PEAS, FOREST MUSHROOMS, THYME CHICKEN JUS $74
SLOW SMOKED BONE-IN PORK CHOP | PARSNIP & APPLE BUTTER, CARMELIZED CIPOLLINI, TART CHERRY & HERB SALAD $72
BRAISED BEEF SHORT RIB | “GRILLADES & GRITS”, PETITE ROOT VEGETABLES, ROYAL TRUMPET MUSHROOMS, TEXAS SYRAH JUS $89
SEARED BEEF TENDERLOIN | BARLEY CASSEROLE, ASPARAGUS, SAUCE AU POIVRE ROASTED HEIRLOOM CARROTS $99
GRILLED NY STRIPOIN | BOURSIN CHEESE WHIPPED POTATO, SAUTEED SPINACH, CIPOLLINI ONION, STEAK HOUSE BUTTER $92
RED SNAPPER | FARRO RAGOUT, CHARRED ONION, SNAP PEAS, HEIRLOOM TOMATO, PETITE BASIL $79
ROOFTOP HONEY GLAZED SALMON | SWEET CORN CASSEROLE, GRILLED NAPA CABBAGE, GRAIN MUSTARD VINAIGRETTE $81
OVEN ROASTED SEA BASS | SUNBURST SQUASH, BABY BOK CHOI, FORBIDDEN RICE YUZU BEURRE BLANC $90
ROASTED EGGPLANT TAGINE | TOASTED QUINOA & BARLEY, CAULIFLOWER, CUMIN, PIQUILLO CRISPY CHICKPEAS $65
ZUCCHINI & SPINACH LASAGNA | HEIRLOOM TOMATO SAUCE, PARMESAN CRISP, TERRACE BASIL $65

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SURF & TURF DUO MAIN COURSE
BEF TENDERLOIN & CHILI MARINATED SHRIMP | MUSHROOM RAGOUT, CHIVE & SMOKED BUTTER WHIPPED POTATO, CIPOLLINI ONION, CABERNET JUS
$120

MESQUITE ROASTED CHICKEN BREAST & CHILEAN SEA BASS |
CAULIFLOWER PURRÉE, TOASTED CUMIN & HONEY GLAZED CARROT, ASPARAGUS, CHICKEN JUS
$120

DESSERTS
MONT BLANC | CHOCOLATE TART, GIANDUJA GANACHE, BANANA CHANTILLY, HONEY MOUSSALINE, GOLD LEAF

BERRY CHEESECAKE | CHEESECAKE TART, STRAWBERRY GANACHE, FRESH BERRIES, BALSAMIC BLACK PEPPER REDUCTION, PISTACHIO CRUMBS

TROPICAL FRUIT TART | PASSION FRUIT CURD, HIBISCUS MERINGUE, CITRUS JICAMA SALAD, BLACKBERRY SAUCE, MICRO CILANTRO

BROWN BUTTER CASHEW | BROWN BUTTER CHIFFON, WHITE CHOCOLATE CASHEW MOUSSE, APRICOT GELEE, HONEY SNAP TUILE, BURNT HONEY CARAMEL

SWEET BEET VERRINE | CARROT CAKE, ORANGE GOAT CHEESE MOUSSE, BEET GASTRIQUE, CANDIED BEET CHIP, BEET POWDER MERINGUE

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BEVERAGES

CONSUMPTION PRICING

PRICE BASED PER DRINK.

$150 per Bartender. 1 Bartender needed for every 100 guests.

DELUXE LIQUORS | $12
- FINLANDIA VODKA
- BEEFEATER GIN
- SAUZA BLUE SILVER TEQUILA
- BACARDI SILVER RUM
- JIM BEAN RYE
- THE FAMOUS GROUSE SCOTCH
- JACK DANIEL’S WHISKEY

PREMIUM LIQUORS | $13
- TITO'S HANDMADE VODKA
- PLYMOUTH GIN
- CASAMIGOS SILVER TEQUILA
- BACARDI SILVER RUM
- MAKERS MARK BOURBON
- TEMPLETON RYE
- CHIVAS REGAL SCOTCH

LUXURY LIQUORS | $14
- BELVEDERE VODKA
- THE BOTANIST GIN
- CASAMIGOS SILVER TEQUILA
- BACARDI SILVER RUM
- WOODFORD RESERVE BOURBON
- KNOB CREEK RYE
- THE MACALLAN DOUBLE CASK 12yr. SCOTCH

PREMIUM RED, WHITE & SPARKLING WINE | $11
- PLEASE REFERENCE WINE LIST

SUPER REMIUM RED, WHITE WINE | $12
- PLEASE REFERENCE WINE LIST

MOET & CHANDON BRUT | $15
- PLEASE REFERENCE WINE LIST

LUXURY RED, WHITE WINE | $14
- PLEASE REFERENCE WINE LIST

VEUVE CLICQUOT | $22
- PLEASE REFERENCE WINE LIST

ASSORTED SOFT DRINKS | $6
- ASSORTED COCA-COLA PRODUCTS

ASSORTED JUICES | $7
- CRANBERRY, ORANGE, GRAPEFRUIT

BOTTLED STILL & SPARKLING WATER | $6
- IMPORTED & CRAFT BEER | $8
- HEINEKEN
- CORONA
- DEEP ELLUM IPA
- PAYNE PILS BY TEXAS ALE PROJECT
- DOMESTIC BEER | $7
- BUD LIGHT

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## BEVERAGES

### PACKAGE PRICING

$150 per Bartender. 1 Bartender needed for every 100 guests.

*Tableside Wine Service is Not Included in Bar Packages, Wine Service is Available on Consumption Basis by the Bottle*

### BEER & WINE PACKAGE

<table>
<thead>
<tr>
<th>Item</th>
<th>Pricing Details</th>
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<tbody>
<tr>
<td>Premium Red Wine, White Wine</td>
<td>$19 per person for One Hour Bar</td>
</tr>
<tr>
<td>Premium Sparkling Wine</td>
<td>$27 per person for Two Hour Bar</td>
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<tr>
<td>Import Beers</td>
<td>$40 per person for Three Hour Bar</td>
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<tr>
<td>Domestic Beers</td>
<td>$48 per person for Four Hour Bar</td>
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<tr>
<td>Assorted Soft Drinks &amp; Juices</td>
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</tr>
<tr>
<td>Bottled Still &amp; Sparkling Water</td>
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### PREMIUM BAR PACKAGE

<table>
<thead>
<tr>
<th>Item</th>
<th>Pricing Details</th>
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</thead>
<tbody>
<tr>
<td>Premium Liquor Selection</td>
<td>$27 per person for One Hour Bar</td>
</tr>
<tr>
<td>Premium Red Wine, White Wine</td>
<td>$42 per person for Two Hour Bar</td>
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<tr>
<td>Premium Sparkling Wine</td>
<td>$56 per person for Three Hour Bar</td>
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<tr>
<td>Import Beers</td>
<td>$66 per person for Four Hour Bar</td>
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<tr>
<td>Domestic Beers</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Drinks &amp; Juices</td>
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</tbody>
</table>

### SUPER PREMIUM BAR PACKAGE

<table>
<thead>
<tr>
<th>Item</th>
<th>Pricing Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Super Premium Liquor Selection</td>
<td>$30 per person for One Hour Bar</td>
</tr>
<tr>
<td>Super Premium Red Wine, White Wine</td>
<td>$45 per person for Two Hour Bar</td>
</tr>
<tr>
<td>Super Premium Sparkling Wine</td>
<td>$59 per person for Three Hour Bar</td>
</tr>
<tr>
<td>Import &amp; Craft Beers</td>
<td>$73 per person for Four Hour Bar</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Drinks &amp; Juices</td>
<td></td>
</tr>
<tr>
<td>Bottled Still &amp; Sparkling Water</td>
<td></td>
</tr>
</tbody>
</table>

### LUXURY BAR PACKAGE

<table>
<thead>
<tr>
<th>Item</th>
<th>Pricing Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Luxury Liquor Selection</td>
<td>$45 per person for One Hour Bar</td>
</tr>
<tr>
<td>Luxury Red Wine, White Wine</td>
<td>$60 per person for Two Hour Bar</td>
</tr>
<tr>
<td>Veuve Clicquot Champagne</td>
<td>$74 per person for Three Hour Bar</td>
</tr>
<tr>
<td>Import &amp; Craft Beers</td>
<td>$84 per person for Four Hour Bar</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Drinks &amp; Juices</td>
<td></td>
</tr>
<tr>
<td>Bottled Still &amp; Sparkling Water</td>
<td></td>
</tr>
</tbody>
</table>

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BEVERAGES

CASH BAR PRICING

*PRICE BASED PER DRINK AND INCLUSIVE OF SERVICE CHARGE AND SALES TAX*

$150 per Bartender. 1 Bartender needed for every 100 guests.
$150 per Cashier. 1 Cashier needed for every 100 guests.

PREMIUM LIQUORS | $14
PREMIUM RED, WHITE & SPARKLING WINE | $15
IMPORTED & CRAFT BEER | $11
DOMESTIC BEER | $10
ASSORTED SOFT DRINKS | $6.50
ASSORTED JUICES | $7.50
BOTTLED STILL & SPARKLING WATER | $7.50

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### WINE LIST

**PREMIUM PACKAGE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Supplier</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPARKLING</td>
<td>Domaine, Chandon, Brut, Napa</td>
<td>$65</td>
</tr>
<tr>
<td>CHARDONNAY</td>
<td>Gen F, by Raymond Vineyards, California</td>
<td>$40</td>
</tr>
<tr>
<td>CABERNET SAUVIGNON</td>
<td>Gen F, by Raymond Vineyards, California</td>
<td>$40</td>
</tr>
</tbody>
</table>

**SUPER PREMIUM PACKAGE & LUXURY PACKAGE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Supplier</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHAMPAGNE—SUPER PREMIUM</td>
<td>Moet Imperial, Brut, France, (NV)</td>
<td>$125</td>
</tr>
<tr>
<td>CHAMPAGNE—LUXURY PACKAGE</td>
<td>Veuve Clicquot 'Yellow', Brut, France, (NV)</td>
<td>$155</td>
</tr>
<tr>
<td>SAUVIGNON BLANC</td>
<td>Mohua, New Zealand</td>
<td>$50</td>
</tr>
<tr>
<td>PINOT NOIR</td>
<td>Mohua, New Zealand</td>
<td>$63</td>
</tr>
</tbody>
</table>

**FULL SELECTION**

<table>
<thead>
<tr>
<th>Item</th>
<th>Supplier</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAVA</td>
<td>Poema, Spain</td>
<td>$41</td>
</tr>
<tr>
<td>SPARKLING ROSE</td>
<td>Albert Bichot, Burgundy</td>
<td>$68</td>
</tr>
<tr>
<td>CHAMPAGNE</td>
<td>Piper Heidsieck, Brut, France (NV)</td>
<td>$112</td>
</tr>
<tr>
<td></td>
<td>Schramberg, Blanc de Blancs, North Coast California</td>
<td>$128</td>
</tr>
<tr>
<td>CHARDONNAY</td>
<td>Amici Cellars, California</td>
<td>$45</td>
</tr>
<tr>
<td></td>
<td>Skylark Alondra, Russian River, California</td>
<td>$45</td>
</tr>
<tr>
<td></td>
<td>Lucas &amp; Lewellen, Central Coast, California</td>
<td>$52</td>
</tr>
<tr>
<td>ALBARINO</td>
<td>Marques de Caceras “Deusa Nai”, Spain</td>
<td>$45</td>
</tr>
<tr>
<td>PINOT GRIGIO</td>
<td>La Crema, California</td>
<td>$45</td>
</tr>
<tr>
<td>RIESLING</td>
<td>Gunderloch, Jean Baptiste, Germany</td>
<td>$59</td>
</tr>
<tr>
<td>VIOGNIER</td>
<td>Brennan, Comanche</td>
<td>$56</td>
</tr>
<tr>
<td>VERMENTINO</td>
<td>Duchman Family Winery, Texas High Plans</td>
<td>$55</td>
</tr>
<tr>
<td>PINOT NIOIR</td>
<td>Angeline, California</td>
<td>$41</td>
</tr>
<tr>
<td></td>
<td>Lemelson, Williamette Valley, Oregon</td>
<td>$77</td>
</tr>
<tr>
<td>SANGIOVESE</td>
<td>Super Texan, Flat Creek, Texas Hill County</td>
<td>$68</td>
</tr>
<tr>
<td>ZINFANDEL</td>
<td>Estanica, Santa Lucia Highlands</td>
<td>$42</td>
</tr>
<tr>
<td>RED BLEND</td>
<td>Alma Negra ‘M’ Blend, Argentina</td>
<td>$56</td>
</tr>
<tr>
<td>CHIANTI CLASSICO</td>
<td>Borgo Scopeto, Tuscany</td>
<td>$45</td>
</tr>
<tr>
<td>TEMPRANILLO</td>
<td>Perdenales, Texas Hill County</td>
<td>$60</td>
</tr>
<tr>
<td>SYRAH</td>
<td>Nicolas Perrin, France</td>
<td>$47</td>
</tr>
<tr>
<td>CABERNET SAUVIGNON</td>
<td>Nonni, La Consulta, Agrentina</td>
<td>$45</td>
</tr>
<tr>
<td></td>
<td>Amici Cellar, Olema, California</td>
<td>$54</td>
</tr>
<tr>
<td></td>
<td>Stark Conde, South Africa</td>
<td>$57</td>
</tr>
<tr>
<td></td>
<td>BR Cohn, Napa Valley, California</td>
<td>$63</td>
</tr>
</tbody>
</table>

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**SPECIALTY COCKTAILS**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Hibiscus Martini</td>
<td>Citrus Vodka, Gin, Hibiscus Syrup, Lemon Juice, Orange Juice, Candied Hibiscus Flower</td>
</tr>
<tr>
<td>Pomegranate Sidecar</td>
<td>Cognac, Orange Liqueur, Pomegranate Syrup, Lemon Juice, Sugar Rim, Orange Twist</td>
</tr>
<tr>
<td>Peach Martini</td>
<td>Cognac, Peach Liqueur, Peach Puree, Sour Mix, Cinnamon Sugar Rim</td>
</tr>
<tr>
<td>Whiskey Clover</td>
<td>Cognac, Bourbon, Honey Syrup, Lemon Juice, Orange Juice, Orange Twist</td>
</tr>
<tr>
<td>Pineapple Ginger Mojito</td>
<td>Light Rum, Ginger Liqueur, Pineapple Puree, Mint, Lime Juice, Simple Syrup, Ginger Ale</td>
</tr>
<tr>
<td>Yuzu Sour</td>
<td>Grapefruit Vodka, Lemon Juice, Yuzu Juice, Honey Syrup, Lemon Wheel</td>
</tr>
<tr>
<td>Green Tea Cucumber</td>
<td>Vodka, Green Tea, Lime Juice, Simple Syrup, Cucumber Puree, Sliced Cucumber</td>
</tr>
<tr>
<td>Zsa Zsa</td>
<td>Vodka, Cognac, Blue Curacao, Mango Puree, Sour Mix, White Cranberry Juice, Lemon Wheel</td>
</tr>
<tr>
<td>Blue Sapphire Martini</td>
<td>Citrus Vodka, Blue Curacao, White Cranberry Juice, Lime Juice, Blueberry</td>
</tr>
<tr>
<td>Caribbean Blue</td>
<td>Orange Vodka, Blue Curacao, Ginger Syrup, White Grape Juice, Lime Wheel</td>
</tr>
<tr>
<td>Lavender Martini</td>
<td>Vodka, Crème de Violette, Lavender Syrup, White Cranberry Juice, Lemon Juice, Lavender</td>
</tr>
<tr>
<td>Black &amp; Blue Mojito</td>
<td>Light Rum, Blackberry Syrup, Lime Juice, Mint, Blackberries, Blueberries, Soda Water,</td>
</tr>
<tr>
<td>Pinkies Up</td>
<td>Pomegranate Juice, Grapefruit Juice, Lemon Juice, Orange Liqueur, Tequila</td>
</tr>
<tr>
<td>Pink Paradise</td>
<td>Peach Puree, Raspberry Vodka, Lemon Juice, Raspberry</td>
</tr>
</tbody>
</table>

**SPECIALTY MOCKTAILS**

<table>
<thead>
<tr>
<th>Mocktail</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pomegranate Punch</td>
<td>Cranberry Juice, Pomegranate Juice, Lemon Juice, Simple Syrup, Rosemary</td>
</tr>
<tr>
<td>Citrus Drop</td>
<td>Orange Pellegrino, Blood Orange Monin, Coconut Water</td>
</tr>
<tr>
<td>Orange Bliss</td>
<td>Orange Juice, Cranberry Juice, Pineapple Juice, Club Soda</td>
</tr>
<tr>
<td>Sunshine in a Glass</td>
<td>Pineapple Juice, Ginger Puree, Club Soda, Mint</td>
</tr>
<tr>
<td>Honey Citrus Punch</td>
<td>Meyer Lemon Juice, Honey Syrup, Club Soda, Lavender</td>
</tr>
<tr>
<td>Green Lantern</td>
<td>Cucumber Puree, Lime Juice, Cilantro, Coconut Water, Simple Syrup</td>
</tr>
<tr>
<td>Honeydew Punch</td>
<td>Honeydew Puree, Lime Juice, Coconut Water, Mint</td>
</tr>
<tr>
<td>Blueberry Sparkler</td>
<td>Ginger Puree, Honey Syrup, Blueberry Shrub, Club Soda, Blueberry</td>
</tr>
<tr>
<td>Purple Pucker</td>
<td>Grape Juice, Cranberry Juice, Lemon Juice, Simple Syrup</td>
</tr>
<tr>
<td>Strawberry Lemonade</td>
<td>Strawberry Puree, Lemonade, Mint</td>
</tr>
<tr>
<td>Grapefruit Heaven</td>
<td>Grapefruit Juice, Grenadine, Pineapple Juice, Rosemary</td>
</tr>
</tbody>
</table>

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