

banquets and dining

breakfast

Continental Breakfast

Continental Breakfast | \$19

Assorted Chilled Juices
Seasonal Fruit
House Made Granola
Mueslix
Assorted Fruit Yogurt
Danish, Croissants and Muffins
Honey Butter, Jelly, Preserves and Honey
Whole and Fat Free Milk
Douwe Egberts™ Coffee and selection of Revolution® Teas

Healthy Start | \$20

Assorted Health Drinks and Chilled Juices
Seasonal Fruit
Vanilla Yogurt and Berries
Hard Boiled Eggs
House Made Granola
Mueslix
Breakfast Breads
Honey Butter, Jelly, Preserves and Honey
Assorted Breakfast Bars
Douwe Egberts™ Coffee and selection of Revolution® Teas

Morning Enhancements

attendant fee | \$125

Sliced Seasonal Fruit	\$6 per person
Steel-Cut Oatmeal with Dried Fruit and Brown Sugar	\$4 per person
Texas Grits with Bacon, Cheddar Cheese and Scallions	\$3 per person
Danish, Croissants and Muffins	\$40 per dozen
Doughnuts	\$40 per dozen
Assorted Cereals, Milk	\$3 per person
Whole Fruit	\$3 each
Granola Bars / Energy Bars	\$3 each
Yogurt with Berries	\$3 each
Bagels with Flavored Cream Cheeses	\$40 per dozen
Bagels with Flavored Cream Cheeses and Smoked Salmon	\$72 per dozen
Fruit Smoothies	\$4 per person
Breakfast Tacos	\$4 each
Crème Brûlée French Toast with Lavender Crème Anglaise	\$4 per person
Fruit Filled or Sausage Kolaches	\$45 per dozen
Biscuit, Sausage and Smoked Gouda	\$4 per person
Croissant, Ham and Cheese	\$5 per person
Scrambled Eggs	\$4 per person
Texas Biscuits and Gravy	\$4 per person

Enhancements

attendant fee | \$125

Omelet Station	\$8 per person
Belgian Waffle Station	\$8 per person
Fruit Action Station	\$8 per Person

Plated Breakfast Selections or Family Style

all menus include Cinnamon Rolls, Danish, Muffins and Croissants, Orange Juice, Douwe Egberts™ Coffee and selection of Revolution® Teas
minimum 25 people or \$150 surcharge

Scrambled Eggs | \$19

Scrambled Eggs with Chives, Crisp Breakfast Potatoes,
Apple Smoked Bacon and Biscuits and Gravy

Huevos con Migas | \$20

Scrambled Eggs with Crispy Corn Tortilla Chips, topped with
Tomatillo Pico de Gallo, Refried Black Beans and Queso Fresco

Grilled Hanger Steak | \$24

Grilled Hanger Steak with Skillet Hash Browns with Cheese and Bacon,
Fluffy Scrambled Eggs, Farm House Gouda and Wild Mushroom Ragout

Spinach Sun-Dried Tomato and Gruyère | \$18

Served with Seasonal Fruit and Berries

French Toast | \$18

Crème Brûlée French Toast with Lavender Crème Anglaise,
Apple Smoked Bacon and Fruit Compote

Beef Brisket Hash and Eggs | \$22

Lantana Beef Brisket Hash topped with Poached Eggs served
with Scallion Fingerling Potatoes and Buttermilk Biscuits



HORSESHOE BAY RESORT

banquets and dining

breakfast

Breakfast Buffets

minimum 25 people

The Alamo | \$25
Selection of Chilled Juices
Seasonal Fruits
Choice of Beef or Chicken Fajita
Scrambled Eggs
Warm Flour and Corn Tortillas
Pico de Gallo, Sour Cream and Cheddar Cheese
Refried Beans with Queso Fresco
Breakfast Breads and Pastries
Honey Pecan Butter, Preserves and Honey
Douwe Egberts™ Coffee and selection of Revolution® Teas

Hill Country | \$25
Selection of Chilled Juices
Seasonal Fruits
Scrambled Eggs
Lantana Beef Brisket Hash
Apple Smoked Bacon
Texas Sausage
Breakfast Potatoes
Texas Grits with Bacon, Cheddar Cheese and Scallions
Buttermilk Biscuits with Country Gravy
Sweet Corn Muffins, Sticky Buns and Kolaches
Douwe Egberts™ Coffee and selection of Revolution® Teas

Cattle Barons | \$24
Selection of Chilled Juices
Seasonal Fruits
Scrambled Eggs
Apple Smoked Bacon and Breakfast Potatoes
Silver Dollar Pancakes with Warm Maple Syrup and Berry Compote
Beef Medallions with Pico De Gallo
Texas Grits with Bacon, Cheddar Cheese and Scallions
Breakfast Breads and Pastries
Honey Pecan Butter, Jelly, Preserves and Honey
Douwe Egberts™ Coffee and selection of Revolution® Teas

Board of Directors | \$23
Selection of Chilled Juices
Seasonal Fruits
Scrambled Eggs with Chives
Apple Smoked Bacon, Texas Sausage Links
Roasted Yukon Gold Breakfast Potatoes
Breakfast Breads and Pastries
Honey Pecan Butter, Jelly, Preserves and Honey
Douwe Egberts™ Coffee and selection of Revolution® Teas

Enhancements

Oatmeal \$4 per person
Biscuits and Gravy \$4 per person

brunch

Option 1

minimum 60 people | \$75
attendant fee | \$125

Salads
Handmade Burrata Mozzarella and
Tomato Salad with Micro Greens and Balsamic Syrup
Mixed Baby Greens with Sun-Dried Cherries, Bleu Cheese and Candied Pecans
Smoked Salmon with Traditional Condiments

Omelet Station
To include Farm Eggs, Egg Whites and Egg Beaters® accompanied by an Assortment of Vegetables, Local Cheeses and Traditional Toppings

From the Carvery | Please Select Two
Whole Roasted Turkey with Appropriate Condiments
Whole Roasted Shiner Bock-Brined Chicken
Leg of Lamb with Fig Chutney
Cedar Plank Salmon with Dill and Red Onion Hollandaise Sauce
Steamship of Pork with French Creole Mustard and Apricot Cherry Chutney
Smoked Prime Rib of Beef, served with Au Jus and Creamy Horseradish Sauce
Chef's Selection of Seasonal Potatoes and Vegetables

Breakfast Selections
Assorted Breakfast Breads, Pastries and Croissants
Honey Pecan Butter, Almond Butter, Preserves and Honey
Seasonal Fruits and Berries with Chocolate Fondue
Apple Smoked Bacon and Texas Sausage
Buttermilk Biscuits with Country Gravy
Fruit Tarts, Cakes and Petit Fours

Douwe Egberts™ Coffee and selection of Revolution® Teas

Option 2

minimum 50 people | \$60
attendant fee | \$125

Omelet Station
To include Farm Eggs, Egg Whites and Egg Beaters® accompanied by an Assortment of Vegetables, Local Cheeses and Traditional Toppings

Seafood Station
To include Smoked Salmon with Traditional Condiments

Entrées
Traditional Eggs Benedict with English Muffins,
Canadian Bacon and Hollandaise Sauce
Grilled Flat Iron Steak with Red Wine Demi
Roasted Herb Crusted "Pub-Style" Potatoes
Grilled Asparagus and Roasted Butternut Squash
Spring Blend Wild Rice
Biscuits and Gravy
Seasonal Fruit and Berries
Breakfast Breads, Pastries and Croissants

Douwe Egberts™ Coffee and selection of Revolution® Teas



HORSESHOE BAY RESORT