

# banquets and dining

## reception

### Cold Hors d'Oeuvres

price per person | minimum 50 pieces

#### International Cheeseboard | \$7

Variety of Cheeses from Around the World, garnished with Grapes and Berries, served with an assortment of Gourmet Crackers

#### Fruit | \$8

Generous Display of Seasonal Fruits, served with Lavender Honey Yogurt Dipping Sauce

#### Vegetable Crudit  | \$8

Garden of Vegetables to include Carrots, Cherry Tomatoes, Broccoli Florets, Cauliflower and Mushrooms, served with Tangy Pepper Cream Dressing

#### Dry Snacks and Dips | \$5

Assorted Dry Snacks to include Potato Chips with Onion Dip, Tortilla Chips with Salsa, Pretzels and Mixed Nuts

#### Crab Dip with Green Chiles | \$8

Served with Pita Crisps

#### Marinated Grilled Vegetables | \$7

Eggplant, Portobello Mushrooms, Zucchini, Squash, Tomato, Asparagus, Red Onions and Bell Peppers, Drizzled with Honey Soy Balsamic Vinaigrette

#### Hill Country Meat Display | \$10

Assorted Texas Dried and Smoked Meats garnished with Grilled Vegetables, served with Mustards and Chutneys

### The Raw Bar

price per piece | minimum 100 pieces

#### Peeled Gulf Coast Shrimp | \$7

#### Iced Oysters on the Half Shell | \$5

#### Clams on the Half Shell | \$5

#### Snow Crab Claws | \$6

Accompaniments: Cocktail Sauce, Lemons, R moulade and Hot Sauces

#### Shrimp Bandera | \$8

Succulent Jumbo Shrimp wrapped in Bacon, served with Mexican Avocado Cocktail Sauce

### Chef Crafted Cold Canapes

price per piece | minimum 50 pieces

#### Maine Lobster Salad on Brioche | \$7

#### Ahi Tuna Poke in a Watermelon Cup with Chives | \$7

#### Apricot and Cream Cheese on Walnut Bread | \$4

#### Chopped Smoked Chicken on Jalape o Corn Bread with Chipotle Aioli | \$4

#### Gazpacho Shooters with Lump Crab Meat | \$5

#### Toasted Pecan Crusted Goat Cheese on Texas Toast | \$4

#### Shaved Tasso Ham with Mozzarella Cheese and Aged Balsamic | \$4

#### Tandoori Quail on Hummus and Naan Bread | \$6

#### Moroccan Spiced Lamb with Baba Ghanoush on a Pita Chip | \$7

#### Jamaican Jerk Chicken on Apple Crisp | \$5

#### Crisp Prosciutto, Gorgonzola and Poached Pear | \$5

#### 7 year old Marinated Manchego with Marcona Almond Stuffed Olives | \$6



HORSESHOE BAY RESORT

# banquets and dining

## reception

### Hot Hors d'Oeuvres

price per piece | minimum 50 pieces

#### **Pulled Beef Empanada** | \$5

Pulled BBQ Beef in a Pastry Pouch served with Tomatillo Salsa and Guacamole

#### **Scallops Wrapped in Bacon** | \$4

Tender Scallops Lightly Rolled in Bread Crumbs and Wrapped in Bacon

#### **Wild Mushroom Pouch** | \$4

Flaky Phyllo Dough filled with Wild Mushrooms and Tomatoes

#### **Buffalo Wings** | \$4

Crispy Fried Jumbo Chicken Wing Sections served with Bleu Cheese Dipping Sauce

#### **Parmesan Artichoke Hearts** | \$4

A unique blend of Lightly Breaded Tender Artichoke Hearts stuffed with Creamy Goat Cheese and Zesty Parmesan Cheese, seasoned with a hint of Garlic

#### **Chicken Strips** | \$4

Served with Honey Mustard and Barbecue Sauce

#### **Jalapeño Poppers** | \$4

Lightly Breaded Jalapeño Pepper Stuffed with Cheddar Cheese, served with Sour Cream Sauce

#### **Shrimp Calientes** | \$6

Hand Wrapped Shrimp Stuffed with Pepper Jack Cheese in Apple Smoked Bacon and Ancho Maple Glaze

#### **Quail Apricot and Habanero Quesadillas** | \$6

Grilled Apricot Habanera glazed chopped Quail meat with Asadero Cheese, Pepper Jack Cheese and Flour Tortilla

#### **Vegetable Pot Stickers with Lime Ponzo Sauce** | \$6

Crispy Mix of Vegetables, Cabbage, Carrots, Onions and Celery in a Wonton Wrapper

#### **Watermelon Glazed Ribs** | \$4

Deep Fried Baby Back Ribs tossed in a Watermelon Glaze

#### **Dragon Shrimp** | \$7

Shrimp marinated in Coconut Milk, Curry, Ginger and Basil, folded over Pot Sticker style

#### **Fried Brie with Truffle Honey** | \$6

Deep Fried Triple Cream Cheese, tossed with Truffle Honey

#### **Mini Kobe Sliders** | \$6

Miniature Kobe Beef Cheese Burgers

#### **Crab Cakes** | \$7

Gulf Coast Blue Crab with Peppers, Onions and Seasonings seared to perfection, served with Scallion Rémoulade and Spicy Cocktail Sauce

#### **Shrimp Quesadilla** | \$6

Shrimp and Black Beans mixed with Jalapeños and Peppers, wrapped in a Flour Tortilla with Red Onions and Cheese

#### **Rattlesnake and Rabbit Sausage** | \$8

With Humboldt Fog Cheese and Port Wine Reduction

#### **Mini Cubano Sandwiches** | \$5

Pulled Smoked Pork Cubano with Ham, Swiss, Pickles and Whole Grain Mustard, on Beer Cheese Bread

#### **Drunken BBQ Chicken Quesadilla** | \$5

Shredded BBQ Chicken, Mild Cheddar and Monterrey Jack Cheese with Cilantro

#### **Queso Flameado** | \$5

Green Chiles topped with Queso Barra, Roasted Portobello Mushrooms and House Made Salsa, served with Tortilla Chips

#### **Lobster Wontons** | \$8

Succulent Lobster Blended with Cream Cheese, pocketed in a Crisp Won Ton Wrapper

### Carving Stations

carving stations include Silver Dollar Rolls and appropriate sauces  
carver fee | \$125

#### **Prime Rib Au Jus and Creamy Horseradish Sauce**

serves 40 people | \$400 each

#### **Roasted or Deep Fried Turkey Breast with Orange Cranberry Relish and Creamy Horseradish**

serves 40 people | \$300 each

#### **Whole Gulf Strawberry Grouper**

Served with Cabbage, Guacamole, Queso Fresco and Corn Tortillas  
Serves 30 people | \$350 each

#### **Lantana's Signature Whole Smoked Brisket**

Served with Dr Pepper® BBQ Sauce  
Serves 20 people | \$275

#### **Organic Jamaican Chicken**

Served with Sweet Coleslaw and Crisp Plantains  
Serves 4 people | \$30

#### **Kurobuta "Steamship" of Pork**

Served with Confit Red Cabbage and Pomegranate Demi  
Serves 30 people | \$300



HORSESHOE BAY RESORT

# banquets and dining

## reception

### Action Stations

price per person | minimum 30 people  
attendant fee | \$125

#### Built to Order Salad | \$10

Romaine, Frisée, Lola Rossa, Mizuna and Baby Iceberg Lettuces tossed to request with Grilled Shrimp, Diced Chicken, Feta Cheese, Roasted Shallots, Bacon Bits, Tomatoes, Gorgonzola Cheese, Asparagus Tips and Assorted Olives, served with Caesar, Ranch or Balsamic Vinaigrette.

#### Brisket Sliders | \$10

Lantana Signature House Smoked Brisket carved and served with Crisp Maple Pepper Bacon and Chile Con Queso. Served on a Slider Bun.

#### Avocado on the Half Shell | \$10

Ripe Avocados filled to request with choice of Creole Shrimp Rémolade or Roasted Jamaican Jerked Chicken Mango Salad.

#### Mexican Seafood Cocktail | \$12

Grilled Baby Octopus, Butter Poached Lobster, Lump Crab Meat, Gulf Shrimp tossed with a Spicy Mexican Cocktail Sauce with Red Onions, Horseradish Sauce and Avocados. Served with Crisp Tortilla Chips.

#### Hill Country Seafood Boil | Seasonal/Market

Have our Chefs create a memorable Seafood Feast. Choice of Crawfish, Shrimp, Clams, Mussels or whole Lobsters boiled with assorted Sausages, Sweet Onions and Corn on the Cob, cooked to order. Served with appropriate Sauces and Condiments.

#### Build Your Own Quesadillas | \$12

Choice of Spicy Habanero Quail, Gulf Grilled Shrimp or Grilled New York Strip with Queso Oaxaca, Queso Fresco, Aged Monterey Jack or Cheddar Cheeses, grilled to order. Served with Avocado Chile Con Queso, Chipotle Aioli, Pico de Gallo, Salsa and Sour Cream

#### Watermelon Glazed Baby Back Ribs | \$10

Crispy Fried House Smoked Baby Ribs tossed with a Watermelon Glaze. Served with Jicama Coleslaw and Queso Fresco.

#### Texas Fish Fry | \$15

Catfish Nuggets, Shrimp and Oysters deep fried to a golden brown. Served with Shoestring Potatoes, Hushpuppies, Coleslaw with Tartar, Cocktail and Rémolade Sauces.

#### Add Chicken Fried Lobster | \$12

#### The Pasta Bar | \$12

Rigatoni with Silver-Queen Corn, Baby Tomatoes, Crispy Pancetta, English Peas and Basil

Orecchiette Pasta with Herb Roasted Chicken, Wild Mushrooms, Pearl Onions and Olive Oil Cured Tomatoes with Creamy Parmesan Sauce

Potato Gnocchi with Braised Veal, Fried Sage and Grana Padano Cheese

#### Nacho and Beef Taco Bar | \$10

Grilled Beef, Tortillas, Shredded Lettuce, Chips, Onion, Tomato, Chile Con Queso with Tostadas, Guacamole, Shredded Cheese, Salsa and Pico de Gallo.

#### Dessert Table | \$10

Douwe Egberts™ Coffee Service with Flavored Syrups, Gourmet Cookies, Chocolate Truffles, Petit Fours and Assorted Mini Desserts.



HORSESHOE BAY RESORT