



Banquet Menus for groups of 15 or more

You are not limited to these menus at all. Looking for something custom and seasonal?

Call our Event Coordinators at 713 861 8666

Ciabatta bread and butter is available upon request

The prices below do not include sales tax (8.25%) or the 20% gratuity or beverages.

We also offer non-meat or vegetarian options.

Menu One – \$46 per person

The Season's Lettuces Shaved Vegetables, Citrus Dressing ⑨

3 Entrée Choices

Grilled 6 oz. Beef Tenderloin Filet Buttermilk and Chive Mashed Potatoes, Grilled Asparagus

Pan Roasted Chicken Breast Artichokes, Mushrooms, Capers and Lemon. Smashed Yukon Gold Potatoes ⑨

Crispy Skin Gulf Red Snapper Leek and Garden Herb Risotto, Shaved Fennel Salad ⑨

A Dessert from our Seasonal Dessert Menu – Please select 2 as choices for your guests

Menu Two – \$54 per person

Smoked Duck and Andouille Sausage Gumbo with Wild Rice Pilaf

or

The Season's Lettuces, Shaved Vegetables, Citrus Dressing ⑨

4 Entrée Choices

Grilled 6 oz. Beef Tenderloin Filet Buttermilk and Chive Mashed Potatoes, Grilled Asparagus

Pan Roasted Chicken Breast Artichokes, Mushrooms, Capers and Lemon. Smashed Yukon Gold Potatoes ⑨

Crispy Skin Gulf Red Snapper Leek and Garden Herb Risotto, Shaved Fennel Salad ⑨

Wild Game Mixed Grill of Elk Loin, Venison Medallion, Texas Quail and Boar Chop.

Pan Roasted Potatoes, French Beans and Wild Mushrooms ⑨

A Dessert from our Seasonal Dessert Menu – Please select 2 as choices for your guests

Menu Three – Lodge Seasonal Favorites – \$65 per person

3 Choices to Start

Smoked Duck and Andouille Sausage Gumbo with Wild Rice Pilaf

The Season's Leafy Lettuces Pickled Strawberries, Glazed Figs, Goat Cheese, Black Pepper Granola

Pesto Grilled Gulf Shrimp Bruschetta Lemon Basil Capers Butter

5 Entrée Choices

Our Famous Grilled 6 oz. Buffalo Tenderloin, (or Beef if preferred)

Grilled 6 oz. Beef Tenderloin Filet Buttermilk and Chive Mashed Potatoes, Grilled Asparagus

Lobster Risotto with English Peas, Fava Beans, Local Wild Spring Onions, Parmesan

The Season's Fish with Buttered Lump Crab and Scallions, Smashed Yukon Gold Potatoes and Wilted Spinach ⑨

Grilled North American Elk Chop with Smoked Whole Grain Mustard Glacè

Jalapeno and Bacon Studded Organic Cheddar Grits, Brussels Sprouts ⑨

Pan Seared Duck Breast Toasted Pasta Pearls, Ginger Scented Peas, Pods and Leaves

A Dessert from our Seasonal Dessert Menu – Please select 2 as choices for your guests