



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

Salad

The Season's Lettuces Shaved Vegetables, Citrus Dressing ⑨

Entrée Choices

Grilled 6 oz. Beef Tenderloin Filet Buttermilk and Chive Mashed Potatoes, Grilled Asparagus ⑨

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

First Course

Smoked Duck and Andouille Sausage Gumbo with Wild Rice Pilaf

or

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

Entrée Choices

Grilled 6 oz. Beef Tenderloin Filet Buttermilk and Chive Mashed Potatoes, Grilled Asparagus ⑨

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 Chili Rubbed Venison and Elk, Lockhart Quail and Wild Boar Chop
Farro and Wild Rice Pilaf, Grilling Sauce

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

Young Greens and Gorgonzola Salad Balsamic Vinaigrette, Black Pepper Granola, Dried Tart Cherries

Pesto Grilled Gulf Shrimp Bruschetta Lemon Basil Caper Butter

Entrée Choices

Our Famous Grilled 6 oz. Buffalo Tenderloin (or Beef if preferred) Buttermilk and Chive Mashed Potatoes, Grilled Asparagus ⑨

Pan Roasted Breast of Pheasant The Season's Apples, Baked Spatzle with Gruyere and Bacon

Seared Gulf Snapper or Halibut (availability) with Buttered Lump Crab and Scallions on The Season's Risotto ⑨

Grilled North American Elk Chop with Smoked Whole Grain Mustard Glacè

Jalapeno and Bacon Studded Organic Cheddar Grits, Brussels Sprouts ⑨

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

⑨ = gluten friendly, please advise if you have a severe allergy. There is gluten present in our kitchen

Mid 2018