

# Banquet and Catering Menus



VALENCIA HOTEL GROUP



# BREAKFAST

## Continental Breakfast \$30

Croissants, Biscuits and Danishes  
Assorted Preserves, Honey and Butter  
Sliced Seasonal Fruit and Berries  
Yogurts and Granola  
Orange Juice, Cranberry Juice and Apple Juice  
Hot Herbal Tea and Katz Coffee

## Healthy Breakfast Buffet \$35

Strawberry-Banana Protein Shot with Soy Milk  
Irish Oatmeal Brulee  
Quiche:  
Gluten Free Oaxaca, Spinach, Bell Pepper and  
Onion  
Sautéed Chicken-Apple Sausage and Turkey Bacon  
Fresh Fruit and Berries  
Orange Juice, Cranberry Juice and Apple Juice  
Hot Herbal Tea and Katz Coffee

## Tex-Mex Buffet \$35

Migas  
Fresh Corn Tortillas  
Fried Egg with Bell Pepper, Tomatoes, Jalapenos,  
Cotija and Cheddar Cheese  
Refried Beans  
Cilantro Roasted Potatoes  
Freshly Made Salsa  
Hot Mexican Chocolate  
Katz Coffee

## Lone Star Breakfast Buffet \$36

Freshly Baked Pastries and Muffins  
Fruit Preserves and Butter  
Soft Scrambled Eggs  
Applewood Smoked Bacon and Sausage Links  
Breakfast Potatoes  
Cold Cereals and Milk  
Fresh Fruit and Berries  
Orange Juice, Cranberry Juice and Apple Juice  
Hot Herbal Tea and Katz Coffee

Please note a minimum  
of 12 guests is  
required for any  
Buffet option.

Buffet will be  
replenished for one  
hour.

Pricing is per person  
and subject to 24%  
service charge and  
8.25% Sales Tax.

Consuming raw or under-cooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Food may contain pork and other allergens such as nuts, tree nuts, peanuts, seeds, wheat, or dairy. Please inform your Catering Manager of any dietary restrictions your group may have.



# A LA CARTE BREAKFAST

Assorted Yogurts and Granola  
\$5 Each

Assorted Breakfast Tacos  
\$6 Each

Egg and Cheese Croissant  
\$6 Each

Assorted Breakfast Pastries  
\$42 Per Dozen

Seasonal Fruit and Berries  
\$7 Per Person

Lox Display with Multigrain Bagels  
Including Assorted Preserves and Cream Cheese  
\$12 per person

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item/person and  
subject to 24%  
service charge and  
8.25% Sales Tax

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# BRUNCH

## Spectacular \$45

Baby Spinach Salad

Omelet Station

Freshly Made by Our Chefs

Toppings to Include:

Fresh Tomatoes, Onions, Red and Green Pepper,  
Green Onions, Cheddar Cheese, Goat Cheese, Baby  
Spinach and Mushrooms  
Assortment of Salsas

Corn Flakes Crusted Chicken and Waffles

Creole Mustard and Jalapeno Gravy

Yukon Gold Butternut Squash Hash

Tomato Confit, Fried Sage, Braised Shallots and  
Parmigiano-Reggiano

Bacon and Tasso Ham

Orange Juice and Katz Coffee

## Amalfi Coast \$41

Eggs Benedict

Red Wine Poached Eggs, Smoked Brisket, English  
Muffins, Hollandaise Sauce

Tri-color Roasted Potato Medley

Artisan Greek Yogurt Bar

Granola, Fresh Berries, Chocolate, Honey, Assorted  
Nuts and Fresh Honeycomb Display

Smoked Bacon

Country Sausage

Orange Juice and Katz Coffee

## Mimosas \$10

House Champagne and Orange Juice

Please note a minimum  
of 12 guests is  
required for any  
Buffet option.

Buffet will be  
replenished for one  
hour.

Attendant \$175  
Required for Stations.

Pricing is per  
person/drink and  
subject to 24%  
service charge and  
8.25% Sales Tax.

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# BREAKS

## Let's Pause \$18

Seasonal Fruit and Berries  
Assorted Yogurts and Granola  
Fruit Smoothies  
Chilled Fruit Juices  
Katz Coffee

## Energize \$17

Assorted Granola, Protein and Power Bars  
Fresh Fruit and Berries  
Assorted Biscotti  
Hot Herbal Teas  
Katz Coffee

## Stay Healthy \$16

Fresh Berries and Granola Parfaits  
Assorted Muffins  
Dried Fruit and Nut Trail Mix  
Hot Herbal Teas  
Katz Coffee

## South of the Border \$20

Freshly Fried Tortilla Chips  
Chile and Chorizo Queso Dip  
Fire Roasted Red and Green Salsa  
Mini Churros Served with Whipped Cream  
Aguas Frescas

## Trail Mix \$19

Assorted Nuts and Dried Fruit  
Salted Pretzels  
Cracker Jacks  
M&M's  
LSC's Infused Water

## Ballpark Break \$21

Soft Pretzels with Beer-Cheese and Dijon Mustard  
Mini Hot Dogs served with Pickle Relish,  
Ketchup and Mustard  
Cracker Jacks and Roasted Peanuts

## On the Healthier Side \$18

Fresh Vegetable Crudites with Ranch and  
Bleu Cheese  
Fresh Fruit and Berries  
Trail Mix  
Infused Water

Please note a minimum  
of 12 guests is  
required for any  
Buffet option.

Breaks will be  
replenished for half  
hour.

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person and subject to  
24% service charge  
and  
8.25% Sales Tax.

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# BREAKS

## A la Carte:

Whole Fruit  
\$3 Per Piece

Granola Bars  
\$4 Each

Assorted Bags of Chips  
\$4 Each

Brownies  
\$42 Per Dozen

Freshly Baked Cookies  
\$38 Per Dozen

Assorted Candy Bars  
\$4 Each

Warm Soft Pretzels  
\$42 Per Dozen

## All Day Beverage Package \$22

Katz Coffee  
Iced Tea  
Hot Herbal Tea  
Assorted Soft Drinks  
Bottled Water

Katz Coffee  
\$70 Per Gallon

Iced Tea  
\$55 Per Gallon

Hot Herbal Teas  
\$4 Each

Assorted Soft Drinks  
\$4 Each

Bottled Water  
\$4 Each

Topo Chico  
\$5 Each

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# LUNCH BUFFET

## Lone Star BBQ \$50

Soup of the Day

Chef's Seasonal House Salad served with House-made Vinaigrette

Smoked Chicken Leg Quarters

Pulled Pork

Baked Potato Salad  
Summer Grilled Vegetables

Served with Classic Sliced White Bread

Pecan Pie

Iced Tea, Ice Water and Katz Coffee

## Tex-Mex \$47

Baby Spinach Salad with Red Onions, Queso Fresco and Cilantro Vinaigrette

Fresh Jicama, Orange, Mango, and Cucumber with Lime and Chile

Chicken and Beef Fajitas  
Sautéed Peppers and Onions

Cheese Chile Relleno

Warm Flour and Corn Tortillas, Sour Cream, Guacamole, Shredded Cheese and Chef's Signature Salsas

Borracho Beans  
Cilantro Lime Rice

Mexican Wedding Cookies & Cinnamon Churros  
Agua Fresca and Katz Coffee

## On the County Side \$45

Southwest Minestrone  
Caesar Salad  
Pasta Salad

Whiskey Glazed Chicken

Pork Tenderloin with Cinnamon Apple Chutney

Collard Greens  
Garlic Mashed Potatoes

Corn Bread

Peach Cobbler

Iced Tea, Ice Water and Katz Coffee

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# LUNCH

## Lone Star Deli \$37 Soup of the Day

Mixed Green Salad with Fresh Vegetables and Assorted Dressings

Tricolor Rotini Pasta Salad and Fingerling Potato Salad

Chef's Array of Gourmet Bread  
Sliced Salami, Black Forest Ham, Smoked Turkey, Roast Beef and Tuna Salad  
Sliced Provolone, Cheddar, Pepper Jack and Swiss Cheese

Relish Tray Including Vine Ripe Tomatoes, Dill Pickles, Onions, Olives, Pepperoncini and Peppadew Peppers  
All the Classic Condiments, Horseradish Cream, Mayonnaise and Chipotle Aioli

Assorted Potato Chips

Selection of Freshly Baked Cookies and Rice Krispy Treats

Iced Tea, Infused Water and Katz Coffee

## ADD ON:

### Vegan Chile Relleno \$97 per Dozen

Roasted Poblano Peppers, Stuffed with Black Beans, Corn, Red Onion and Quinoa topped with Ranchero Sauce

### Vegan Stuffed Sweet Potatoes \$97 Per Dozen

Roasted Sweet Potatoes, Stuffed with Cumin and Cinnamon Chickpeas, Topped with Garlic Herbed Sauce

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# BOXED LUNCH

## Box it Up \$32

Your Choice of:

Roast Beef, Smoked Turkey or Honey Ham  
American Cheese, Leaf Lettuce, Red Onions, Dijon  
Mustard and Mayonnaise on Sourdough Bread  
Whole Fruit  
Potato Chips  
Chocolate Chip Cookie  
Bottled Water or Soft Drink

## Veggie Spinach Wrap \$32

Roasted Mushrooms, Spinach, Peppers, Onions,  
Boursin, Mayo in a Spinach Tortilla  
Whole Fruit  
Potato Chips  
Chocolate Chip Cookie  
Bottled Water or Soft Drink

## Chicken Caesar Wrap \$32

Grilled Chicken, Romaine, Parmesan Cheese, Caesar  
Dressing in a Flour Tortilla  
Whole Fruit  
Potato Chips  
Chocolate Chip Cookie  
Bottled Water or Soft Drink

## Greek Salad \$32

Garden Greens, Artichokes, Black Olives, Red Onion,  
Tomato, Banana Peppers, Sliced Grilled Chicken, Greek  
Vinaigrette  
Whole Fruit  
Chocolate Chip Cookie  
Bottled Water or Soft Drink

## Cobb Salad \$32

Romaine, Chopped Bacon, Cherry Tomato, Hard Boil  
Egg, Bleu Cheese, Sliced Grilled Chicken and Bleu  
Cheese Dressing  
Whole Fruit  
Chocolate Chip Cookie  
Bottled Water or Soft Drink

Please choose up to (3)  
Sandwich Selection  
for Entire Group.

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person and subject to  
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# HORS D'OEUVRES

## Mushroom Tartlet \$6

White Wine and Garlic Herb Sautéed Mushrooms with Whipped Goat Cheese on Toast Point

## Caprese \$6

Ciliegini, Micro Basil, Grape Tomato and Balsamic Pipette

## Zucchini Chops \$5

Thinly Shaved Zucchini Grilled to Perfection, Rolled and Skewered with Lemongrass

## Fresh Vegetable Egg Roll \$6

Thai Chili Sauce

## Carpaccio \$8

Pepper Crusted Beef Carpaccio, Caramelized Shallots, Fried Capers and Lemon Aioli served on a Crostini

## Beef Empanada \$7

Tossed in Homemade BBQ Sauce topped with Pickles, Cole Slaw and Fried Shallots

## LSC Signature Sliders \$10

Grilled Prime Angus, Caramelized Bourbon Onions, Horseradish Cheddar on House Bun

## Chipotle Chicken Flautas \$5

Grilled Chicken rolled in a Tortilla Crisp to perfection

## Micro Taco \$6

Choice of Carne Asada or Chicken Tinga served with Lime and Cilantro

## Chicken and Waffle \$8

Fried Chicken served on a Mini-Buttermilk Waffle Glazed with Maple Syrup

## Texas Shrimp Cocktail \$10

Gulf Shrimp, Classic Cocktail Sauce and Lemon Caviar

## Mini Fish Taco \$8

Served with Cabbage Slaw and Cilantro

## Mac 'N Cheese Bites \$8

Traditional Truffle Mac 'N Cheese served with BBQ hollandaise

Minimum order of 25 pieces required.

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# DISPLAYS AND STATIONS

## Fruit & Berry Display \$16

Fresh Fruit and Berries served with Vanilla-Almond Yogurt Dip

## Cheese Display \$18

Imported and Domestic Cheeses served with Crusty French Bread Crostini, Sugared Grapes, and Gourmet Crackers

## Raw Vegetable Tray \$15

Seasonal Fresh Vegetable Sticks with Lemon-Dill Dipping Sauce and Roasted Red Pepper Hummus

## Salsa Display \$12

Freshly Fried Tortilla Chips, Ultimate Queso with Black Beans, Sour Cream and Guacamole Salsa Verde and Roasted Tomato Salsa

## Nacho Bar \$13

Tortilla Chips, Chili con Queso, Assorted House Made Salsas, Jalapeno, Sour Cream, Black Olives

## Mac & Cheese Bar \$19

Creamy Mac and Cheese

Lobster Meat, Grilled Chicken, Bacon, Sautéed Mushrooms, Oven-Roasted Peppers, Candied Jalapenos, Pico De Gallo, Sautéed Onions, Blue Cheese, Parmesan, Cool Ranch Dorito Crumbs, Truffle Oil or Buffalo Sauce

## Build Your Own Tostada \$18

Refried Beans, Pulled Pork, Shredded Chicken, Onions, Scallions, Cilantro, Assorted Cheeses, Assorted House-Made Salsas, Sour Cream, Tostadas

Displays or Stations are not intended as a stand-alone meal but as an enhancement to any buffet or plate.

Stations will be replenished for one hour.

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# DINNER BUFFET

## BBQ Pit \$65

Mixed Baby Greens with Balsamic Vinaigrette

Potato Salad

Smoked Chicken  
Slow-Smoked Brisket with Texas BBQ Sauce  
Texas Sausage served with Bourbon BBQ

Baked Beans  
Sweet Creamed Corn

Homemade Cornbread  
Pecan Pie with Bourbon and Whipped Cream

Coffee, Iced Tea and Ice Water

## Western \$55

Fresh Garden Salad  
Pimento-Macaroni Salad

Chicken Fried Steak served with Gravy  
Grilled Pork Chops with Apple Cider Glaze

Twice Baked Potatoes  
Green Beans with Almonds

Fresh Bread

Peach Cobbler

Coffee Iced Tea and Ice Water

## Tex-Mex \$70

Southern Caesar Salad  
Roasted Corn, Black Beans and Chipotle Caesar Dressing

Jicama, Cucumber, Cherry Tomato Salad

Street Taco Station  
Pastor, Shredded Chicken and Beef Barbacoa  
Mini Corn Tortillas, Diced Onions, Lime Wedges, House Made Salsas

Elote Station  
Boiled Corn, Cotija Cheese, Crema, Limes, Chili Powder

Green Cheese Enchiladas with Grilled Peppers and Onions

Borracho Beans

Tres Leches Cake and Mexican Churros

Coffee Iced Tea and Ice Water

Please note a minimum of 12 guests is required for any Buffet option.

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# DINNER BUFFET

## Classic \$76

Chef's Choice of Soup

Greek Salad

Tenderloin Beef Medallions Au  
Poivre

Roasted LSC Chicken with Fig and  
Brie Compote and a White Balsamic  
Glaze

Seared Salmon Filet with Fennel  
Confit Gastrique with Citrus

Fingerling Potatoes

Roasted Brussel Sprouts with  
Applewood Bacon and Apple Cider  
Gastrique

Assorted Dinner Rolls and Butter

Italian Cream Cake

Coffee Iced Tea and Ice Water

## Vegan Chile Relleno \$97 per Dozen

Roasted Poblano Peppers Stuffed with Black  
Beans, Corn, Red Onions and Quinoa topped  
with Ranchero Sauce

## Vegan Stuffed Sweet Potatoes \$97 per dozen

Roasted Sweet Potato Stuffed with Cumin and  
Cinnamon Spiced Chickpeas topped with Garlic  
Herbed Sauce

## Portabella Steaks \$125 per Dozen

Grilled Portabella topped with Avocado  
Chimichurri

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of 12 guests is  
required for any  
Buffet option.

Buffet will be  
replenished for one  
hour

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person /per dozen and  
subject to 24% service  
charge and  
8.25% Sales Tax.

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# BAR PACKAGES

## BEER AND WINE

Tier 1 Wine

House Beer

Assorted Soft Drinks

Mineral Water

\$17 First Hour

\$12 Each Additional Hour

## HOUSE

House Brands

Tier 1 Wine

Premium and House Beer

Assorted Soft Drinks

Mineral Water

\$21 First Hour

\$15 Each Additional Hour

## PREMIUM

Premium Brands

Tier 2 Wine

Premium and House Beer

Assorted Soft Drinks

Mineral Water

\$25 First Hour

\$17 Each Additional Hour

Bartender Fee \$175,  
per bar and subject to  
8.25% sales tax

All Items are priced per  
person and subject to  
24% service charge  
and  
8.25% Sales Tax



# BAR PACKAGES

## PREMIUM

Vodka: Dripping Springs

Gin: Tanqueray

Rum: Bacardi Superior

Bourbon: Maker's Mark

Whiskey: Crown Royal

Scotch: Chivas

Tequila: Espolon

\$12 per drink

## HOUSE

Vodka: Tito's

Gin: Waterloo

Rum: Captain Morgan's White

Bourbon: Jack Daniels

Whiskey: Seagram's 7

Scotch: Dewar's White Label

Tequila: Centenario

\$10 per drink

## SPECIALTY DRINKS

### CHILL COWBOY \$14

Dripping Springs Vodka Infused  
with Peach Hibiscus, Lemon Juice,  
Fresh Mint and Peach Bitters

### DEEP MIMOSA \$12

Deep Eddy Ruby Red Vodka,  
Orange Juice and Ruffino  
Prosecco

### TEXAS TEA \$12

Graham's Tea Vodka and  
Lemon Juice

Bartender Fee \$150,  
per bar and subject to  
8.25% sales tax

All Items are priced per  
drink and subject to 24%  
service charge  
and  
8.25% Sales Tax



# BAR PACKAGES

## WINE

### Tier 1

Becker Iconoclast Cabernet

Llano Chardonnay

Marques de Caceres Cava

\$9 per glass

### Tier 2

Coppola Merlot

Elouan Pinot Noir

La Crema Chardonnay

Oyster Bay Sauvignon Blanc

Poema Brut Cava

\$12 per glass

## BEER

House  
Shiner Bock

Bud Light

Lone Star

Miller Lite

\$6 each

Premium  
Heineken

Dos Equis

Karbach Seasonal

Fire Eagle IPA

\$7 each

Bartender Fee \$175,  
per bar and subject to  
8.25% sales tax

All Items are priced per  
drink and subject to 24%  
service charge  
and  
8.25% Sales Tax