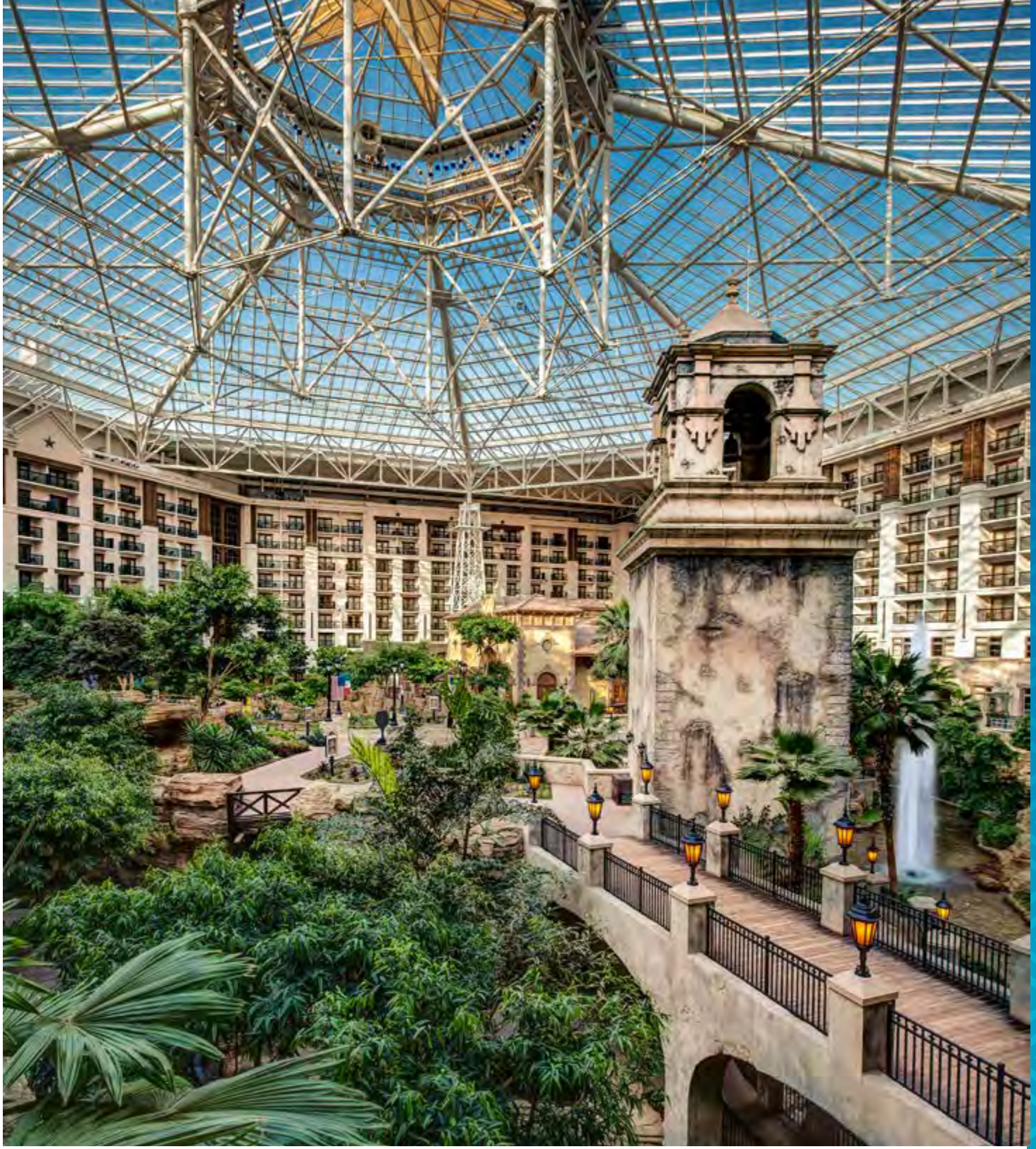

GAYLORD TEXAN®

RESORT & CONVENTION CENTER

on Lake Grapevine

2020 Culinary Experience

1501 Gaylord Trail • Grapevine, TX 76051 817-778-1000

GaylordTexan.com

Main Menu

Welcome

Breakfast

Meeting Breaks

Lunch

Reception

Dinner

Beverages

Catering Guidelines

Welcome to the Culinary Experience!

We've set the stage for your event at Gaylord Texan.

The residential allure of our building is no coincidence. Our family of catering managers, professional chefs, sommeliers, and banquet staff look forward to welcoming you and your guests to our home.

Our team is committed to designing each of your events with passion and creativity. Indulge your senses and enjoy the experience. The award winning culinary staff will delight you with flavorful presentations of the finest ingredients. And, please ask questions. We are passionate about our food and cannot wait to share our ideas with you!

Our promise to you is to provide personalized, flawless service while creating lasting memories—and we will prove ourselves one plate, one drink, one gesture at a time.

We look forward to hosting you and your guests!

All items are subject to a 25% taxable service charge and 8.25% sales tax. Fees are subject to change. Items may vary based on season.
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BREAKFAST

Continental Breakfast

Sunrise $36

Selection of Orange, Apple and Cranberry Juice

Seasonal Fruits

Chef's Selection of Breakfast Breads, Pastries, Muffins and Croissants
Cinnamon Spice Butter, Sweet Cream Butter & Preserves

Individual Fruit & Greek Yogurts
Housemade Granola

French Roast Coffees and Select Teas

Lone Star $38

Selection of Orange, Apple and Cranberry Juice

Seasonal Fruits

Chef's Selection of Breakfast Breads, Pastries, Muffins and Croissants
Cinnamon Spice Butter, Sweet Cream Butter & Preserves

Individual Fruit & Greek Yogurts
Housemade Granola

Assorted Cold Cereals
Golden Raisins, Blueberries, Whole and Skim Milk

French Roast Coffees and Select Teas

Pricing per person & based on one (1) hour of service. Continental Breakfasts requesting sit down service will be subject to an additional $3.00++ per person.
Events with less than 50 guests will be subject to an additional $100 preparation & labor charge.
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Hot Breakfast Buffets

Traditional Breakfast $54

Selection of Orange, Apple and Cranberry Juice

Seasonal Fruits

Chef's Selection of Breakfast Breads, Pastries, Muffins and Croissants
Cinnamon Spice Butter, Butter & Preserves

Choice of:
Vanilla Yogurt, Berry, Granola Parfaits
Cottage Cheese, Tropical Fruit Parfait

OR

Assorted Cold Cereals
Golden Raisins, Blueberries, Whole and Skim Milk

OR

Warm Cereal Station
Oatmeal and Cream of Wheat Strawberry Blend, Assorted Milk, Brown Sugar, Maple Syrup, Toasted Almonds, Cinnamon, Assorted Berries

Scrambled Eggs

Crispy Pecan Wood Smoked Bacon

Choice of Chicken Apple Sausage, Country Sausage, Turkey Jalapeño Sausage

Chef's Daily Breakfast Potatoes

French Roast Coffees and Select Teas

Enhanced Breakfast $57

Selection of Orange, Apple and Cranberry Juice

Seasonal Fruits

Chef's Selection of Breakfast Breads, Pastries, Muffins and Croissants
Cinnamon Spice Butter, Butter & Preserves

Choice of:
Vanilla Yogurt, Berry, Granola Parfaits
Cottage Cheese, Tropical Fruit Parfait
OR
Assorted Cold Cereals
Golden Raisins, Blueberries, Whole and Skim Milk
OR
Warm Cereal Station
Oatmeal and Cream of Wheat Strawberry Blend, Assorted Milks, Brown Sugar, Maple Syrup, Toasted Almonds, Cinnamon, Assorted Berries

Scrambled Eggs

Vegetable Frittata
Egg, Kale, Green Onion, Mushroom, Feta, Smoked Tomato Cream

Choice of:
Cinnamon Oatmeal Pancakes OR Nutella® Baileys French Toast

Crispy Pecan Wood Smoked Bacon

Choice of Chicken Apple Sausage, Country Sausage, Turkey Jalapeño Sausage

Chef's Daily Breakfast Potatoes

French Roast Coffees and Select Teas

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Breakfast Enhancements

Omelet Made to Order $12.50
Diced Ham, Country Sausage, Bacon, Jalapeños, Tomatoes, Spinach, Arugula, Mushrooms, Assorted Peppers, Queso Fresco, Mixed Cheddar, Mozzarella, Salsa Rojas, Avocado Serrano Salsa
**Attended*

Cinnamon Oatmeal Pancakes $9.50
Mixed Berry Compote, Maple Syrup
**Attended Action Station or Added to Existing Buffet*

Nutella® Baileys French Toast $9.50
Strawberry Compote, Maple Syrup
**Attended Action Station or Added to Existing Buffet*

Eggs Benedict Bar $10.50
Poached Egg, Lemon Parmesan Hollandaise, Spiced Pine-Nut, Creamed Spinach Potato Cake

Poached Egg, Creamed Corn Hollandaise, House BBQ, Jalapeño-Brisket Potato Cake
**Attended*

Warm Cereal Station $9.50
Oatmeal and Cream of Wheat Strawberry Blend, Milk, Brown Sugar, Assorted Berries,
Maple Syrup, Toasted Almonds, Cinnamon

Breakfast Croissant $9
Egg, Cheddar, Onion, Peppers, Lemon Cilantro Aioli

Cowboy Sandwich $9
Chorizo, Eggs, Cheddar, Lime Cilantro Aioli, Jalapeño Cheddar Bagel

Breakfast Street Tacos $7
Jalapeño Turkey Sausage, Egg, Queso Fresco
OR
Egg, Roasted Potatoes, Grilled Peppers

Texan Strata $8.50
House-Smoked Brisket, Egg, Poblano, Onion, Pepper Jack, BBQ Cream

Vegetarian Frittata $8.50
Egg, Kale, Green Onion, Mushroom, Feta, Smoked Tomato Cream

Bullet Smoothie Station $9.50
Apple, Celery, Mint, Lime, Kale, Coconut Water
Strawberry, Banana, Hemp Seed, Almond Milk
**Attended, Maximum of 75 Guests*

**Attendant Fee $200++ for up to 3 hours*
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MEETING BREAKS

Morning Break Packages

Fruit and Nuts $17

Assorted Whole Fruits

Individual Pre-made Smoothies to Include
Immune Booster, Superfood, Green Machine

Housemade Energy Bars

Individual Bags of Banana Chips and Yogurt Pretzels

bubly™ Sparkling Water

Lemon Lemon Sparkling Lemonade©

Morning Pick Me Up $16

Build Your Own Parfait
Vanilla Yogurt, Mixed Berries, Housemade Granola

Daily Cereal Clusters

Pineapple Cashew Danish

Orange Cranberry Coffee Cake Bars

Individual Bottles of Juice

Fresh and So Sweet $16

Trio of Flavors, Infused Seasonal Fruits

Honey Goat Cheese Scones

Chocolate Covered Banana Chips

Cayenne Candied Nuts

Duo of Housemade Fruit Spritzers

Energy Boost $19

Individual Fresh Fruit Salad Cups

Blueberry and Cranberry Scones

Peanut Butter Cereal Clusters

Build Your Own High Energy Mix
Housemade Granola, Dark Chocolate Chips, Coconut Chips, Dried Blueberries, Dried Cherries, Dried Pineapple, Cashews, Walnuts and Seasoned Pecans

bubly™ Sparkling Water

Mountain Dew Kickstart®

Havana Treats $17

Guava Honey Ricotta Pastelitos

Chocolate Almond Bars

Brazilian Nut, Macadamia Nut, Cashew, Coconut Flake Mix

Individual Bags Dried Pineapple, Papaya and Mango

Flavored Coconut Water

Bottled Cold Coffees

Pricing per person & based on 30 minutes of service.
Please consult your catering manager for pricing details if considering a break package to extend beyond 30 minutes.
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MEETING BREAKS

Afternoon Break Packages

Ballpark $22

Beef and Cheddar Sliders

Mini Hot Dogs, Mustard and Relish

Soft Pretzels, IPA Cheese Sauce

Cheddar and Caramel Popcorn

Lemon Lemon Sparkling Lemonade©

Cookies and Milk $12

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin

Individual Bottles of Milk

Quick Grabs $18

Individual cups of the following:
Housemade Blackberry Preserves and Cashew Butter, Celery & Carrot Sticks

Ancho-Lime Hummus, Housemade Pita Chips

Mint Cucumber Greek Yogurt Raita, Housemade Lavosh

Assorted French Macarons

Nut and Dried Fruit Bark

bubly™ Sparkling Water

Pure Leaf Tea®

Skinny Break $18

Root Vegetable Chips, Roasted Cauliflower White Bean Dip

Marinated Dragon Fruit, Lychee Infused Yogurt Sauce

Ginger Hoisin Chicken Moo Shu Lettuce Wraps

Nut and Dried Fruit Chocolate Bark

IZZE FUSIONS™

bubly™ Sparkling Water

Tex Mex Favorites $20

Tortilla Chips, Salsa Rojas, House-Pickled Jalapeños, Queso

Black Bean, Corn, Cilantro, Pepper Jack Empanada, Citrus Aioli

Chipotle Spiced Almonds

Individual Cups of Texas Caviar

Agua Fresca

Truck Stop $25

BBQ Pulled Pork Mini Cornbread Muffins

Fudge Bars

Housemade Beef Jerky

BBQ and Ranch Chicharon

Cajun Southern Boiled Nuts

Stubborn® Bottled Sodas

Add Beverages to Any Break Package

Add French Roast Coffees and Select Teas +$4
Add Soft Drinks and Bottled Waters +$3
Add French Roast Coffees, Select Teas, Soft Drinks, Bottled Waters +$6

Pricing per person & based on 30 minutes of service.
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MEETING BREAKS

A la Carte Selections

Beverages Priced Per Gallon

French Roast Coffees, Select Teas	$115
Iced Tea	$83
Orange, Cranberry or Apple Juice	$83
Lemonade	$82
Infused Waters and Teas	$180 per 2 Gallon Container

Review flavor combinations with your Event Manager.

Beverages Priced A la Carte

Assorted Soft Drinks Pepsi Products	$6.50
Still and Sparkling Bottled Waters	$6.50
Gatorade®, Lipton Teas® & Energy Drinks	$7.25
Individual Fruit Juices	$6.50
Starbucks® Frappucino®	$7.25
Naked Juices	$7.25

Beverage Package

French Roast Coffees and Select Teas, Soft Drinks and Bottled Water

All day *(Maximum of eight (8) hours) and available in one location* $40

Half day *(Maximum of four (4) hours and available in one location)* $22

VIP Beverage Package

French Roast Coffees and Select Teas, Pepsi Soft Drinks, VOSS Water, Pure Leaf Tea House Collection, Starbucks Iced Coffee Black, Starbucks Doubleshot Espresso

All day *(Maximum of eight (8) hours and available in one location)* $45

Half day *(Maximum of four (4) hours and available in one location)* $28

Cold Drip Coffee Bar *$15*

Slow, Cold Dripped Coffee Served Over Ice and Choice of Orange Cardamom Whole Milk, Mocha Half and Half, Vanilla Cinnamon Infused Almond Milk

Maximum of 30 minutes.

Executive Meeting Set *$15*

VOSS Water, Seasoned Nuts, Dried Fruits, Chocolate Expresso Beans

Pre-set at each place setting. Maximum of 50 guests. Pricing per person.

From the Bakery Priced Per Dozen

Assorted Breakfast Breads, Muffins and Croissants	$60
Toaster Station, Variety of Bagels, Cream Cheese	$65
Assorted Scones, Fresh Cream, Seasonal Berries	$60
Assorted Cookies by the Dozen	$60
Mascarpone Brownies	$60
Italian Lemon, Orange, Raspberry Cookie Bars	$66
Assorted Cake Pops	$72
Red Velvet and Chocolate Whoopie Pies	$72
German Chocolate, Vanilla, Red Velvet, Carrot Mini Cupcakes	$60
Assorted French Macarons	$72
Assorted Dessert Miniatures	$72
Soft Warm Pretzels, IPA Cheese Sauce	$60
Pretzel Knots, Salted Caramel Sauce and Honey Mustard	$48

Snacks Priced Per Person

Tortilla Chips, Traditional Salsa, Guacamole	$12
Fresh Vegetable Display, Traditional Hummus and Buttermilk Ranch	$14
Seasonal Sliced Fruit Display	$12

Snacks Priced Per Item

Whole Fruit	$4
Individual Cup of Fresh Vegetables with Hummus and Buttermilk Ranch	$7
Individual Fruit, Yogurt, Granola and Mint Parfait	$7
Individual Cottage Cheese,Tropical Fruit, Cinnamon, Agave Parfait	$7
Individual Assorted Fruit and Greek Yogurts	$5
Cold Dry Cereals *(Includes Whole & Skim Milk)*	$5.50
Assorted Protein and Kind Bars	$5
Assorted Candy Bars	$5
Individual Bags of Trail Mix	$5
Individual Bags of Chips and SMART Popcorn	$5
Häagen-Dazs Ice Cream Bars	$7.25

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LUNCH

Plated Lunch *Choose One Salad, One Entrée and One Dessert*

Salads

House Salad
Mixed Greens, Radish, Tomato, Cucumber,
House Buttermilk Dressing

Spinach Salad
Spiced Cashews, Pickled Watermelon Rind, Shaved Goat Cheese, Agave-White Balsamic Vinaigrette

Romaine Salad
Shaved Pecorino, Pretzel Shards, Smoked Chili
Caesar Dressing

Desserts

Strawberry Rhubarb Chiffon

Lemon Meringue Pie
Drunken Cherries

Mudslide Tower

Créme Brûlée Cheesecake

Plated Lunch Entrées

Grilled Chicken $50
Smoked Paprika Cream, Pickled Red Onion
Roasted Fingerling Potato Hash
Roasted Seasonal Vegetables

Texas Marinated Chicken $50
Agave-Grapefruit Vinaigrette, Shaved Collard and Pickled Pepper Slaw
Smoked Gouda Couscous Mac and Cheese
Black Pepper Honey Roasted Carrots

Buttermilk Fried French Cut Chicken Breast $50
Bourbon-Honey "Hot Sauce", Garlic Swiss Chard Slaw
Sorghum Sherry Brussels Sprouts
Habañero Creamed Corn

Marinated Salmon $52
Miso-Soy Molasses Marinade
Ginger-Carrot Puree
Yuzu Soy Sautéed Bok Choy, Toasted Sesame Seeds

Maple-Cider Braised Short Rib $56
Citrus-Dijon Slaw
Whipped Sweet Potatoes
Rosemary Roasted Root Vegetables

All Plated Lunches will be served with Housemade Breads, French Roast Coffee and Select Teas.
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LUNCH

Lunch Buffets

Pricing is per guest. Menus selected for day-of-week service priced at $64. Menu selected for non-day-of-week service priced at $70

Sunday - Hot Sandwiches

Corn Potato Chowder

Charred Broccoli Salad
Dried Cranberries, Blueberries, Sunflower Seeds,
Poppy Seed Greek Yogurt Dressing

Marble Potato Salad
Arugula, Caramelized Onions, Cilantro, Smoked Paprika Aioli

Ham and Cheese
Housemade Ham, Sherry Onions, Swiss, IPA Mustard,
House Pretzel Roll

Turkey Torpedo
Roast Turkey, Fontina, Texas Mustard Greens, Lemon Herb Aioli,
Oil-Cured Tomato, Housemade Smoked Gouda Sourdough

Portobello Panini
Soy Marinated Portobello Mushroom, Havarti, Kale, Shallot
Vinaigrette, Miso Mustard, Whole Wheat Roll

Salt and Vinegar Housemade Chips

Carrot Cake
Cream Cheese Icing

Warm Chocolate Caramel Blondie

Macadamia Tart
Macadamia Brittle

French Roasted Coffees and Iced Tea

Monday - BBQ

Jalapeño Slaw

Grain Mustard Scallion Potato Salad

House Salad
Mixed Greens, Radish, Tomato, Cucumber,
House Buttermilk Dressing

Sliced Brisket
House BBQ Sauce

Grilled BBQ Chicken
Pickled Red Onion

Blackened Salmon
Grain Mustard Vinaigrette, Garlic Sautéed Kale

Smoked Gouda Mac and Cheese

Molasses Glazed Carrots

Mini Cornbread Muffins and Honey Butter

Warm Apple Crisp
Honey Almond Crumble

Whiskey Pecan Tart
Candied Pecans

Chocolate IPA Bar
Shiner Bock Chocolate Cream

French Roasted Coffees and Iced Tea

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Lunch Buffets

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Tuesday - Southwest

Southwest Salad
Romaine, Roasted Corn, Tomatoes, Pickled Radish, Cilantro, Avocado Lime Ranch

Chilled Quinoa and Smoked Chili Shrimp Salad
Roasted Poblano Peppers, Arugula, Champagne Grapefruit Vinaigrette

IPA Grapefruit Brined Pork Tenderloin
Bacon Mustard Glaze

Oven Roasted Seasonal White Fish
Agave-Prickly Pear

IPA-Honey Brined Chicken Breast
Smoked Paprika Cream Sauce, Cipollini Onions

Cilantro, Spinach, Poblano Grits
Pepper Jack Cheese

Molasses Sherry Roasted Seasonal Vegetables

Housemade Rolls

Dulce de Leche Cheesecake Bar

Black and White Bread Pudding
Bourbon Cream

Lemon Lime Pot de Créme

French Roasted Coffees and Iced Tea

Wednesday - Southern Italian

White Bean Kale Soup

Wheat Berry Salad
Roasted Mushrooms, Grilled Sweet Red Bell Peppers, Fig-Balsamic Vinaigrette

Spinach Salad
Roasted Mushrooms, Feta, Tomatoes, Cured Olives, Basil, Red Wine Vinaigrette

Chicken Parmesan
Arrabbiata Tomato Sauce, Mozzarella

Seared Seasonal Fish
Preserved Lemon Olive Oil, Sautéed Garlic Spinach

Carbonara Pasta
Sweet Peas, Bacon Lardons, Cavatappi, Basil

Roasted Broccolini and Seasonal Squash

Prosciutto Margarita Pizza
Prosciutto, Fresh Mozzarella, Tomatoes, Fresh Basil, Arugula

Cappuccino Mousse Parfait
Cocoa Nibs

Sweet Cheese Roulade
Candied Dried Fruit

Amaretto Panna Cotta
Toasted Almond Crumble

French Roasted Coffees and Iced Tea

Thursday - Taste of Texas

Texas Field Greens Salad
Pickled Watermelon Rinds, Shaved Goat Cheese, Candied Cashews, Apple Cider Vinaigrette

Cucumber Fennel Salad

Seared Salmon
Sautéed Swiss Chard, Spiced Pecan Vinaigrette

Ancho Rubbed Chicken
Smoked Chili Cream

Chili Rubbed Flank Steak
Texas Chow Chow

Caramelized Onion Mashed Potatoes

Roasted Seasonal Vegetables

Housemade Rolls

Dr. Pepper® Chocolate Cake
Cherry Cream

Grapefruit Posset
Candied Grapefruit

Mixed Berry Hill Country Cobbler
Corn Meal Streusel

French Roasted Coffees and Iced Tea

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Lunch Buffets

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Friday - Tex Mex

Vegetable Pozole
Radish and Cabbage Garnish

Mixed Greens
Roasted Corn, Avocado, Red Onion, Tomato, Cilantro Lime Vinaigrette

Pickled Jalapeño Slaw
Napa Cabbage, Lime

Build Your Own Tacos
Smoked Chili Grilled Chicken
Pork Al Pastor, Roasted Pineapple, Mint
Ancho-Lime Marinated Shrimp
Queso Fresco, Pico de Gallo, Avocado Serrano, Salsa Diablo

Warm Flour Tortillas

Black Bean Spanish Rice

Mushrooms, Poblano, Onion, Squash

Strawberry Margarita Tart
Tequila Soaked Strawberries

Kahlua Soaked Pecan Cake
Dark Chocolate

Creme Catalina

Orange Cinnamon Custard
Dark Chocolate

French Roasted Coffees and Iced Tea

Saturday - Heart Healthy

Lime Coconut Bisque

Roasted Cauliflower, Farro Salad

Smashed Cucumber Salad
Snap Peas, Red Bell Pepper, Arugula, Szechwan Vinaigrette

Build Your Own Salad
Romaine, Field Greens
Red Curry Chicken
Yuzu-Lemon Grass Marinated Shrimp
Bulgolgi Beef

Toppings
Peppers, Edamame, Wonton Strips, Carrots, Orange, Napa Cabbage, Kimchi

Tamarind Vinaigrette and Avocado Sesame Vinaigrette

Chinese Steamed Buns

Mango Coconut Parfait

Yogurt Sesame Bar

Matcha Tea Roulade

French Roasted Coffees and Iced Tea

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Lunch on the Go

Standard *$48*

Choice of Three Sandwiches/Wraps

Texas Turkey Club Sandwich
House-Smoked Turkey, Chipotle Cheddar, Lettuce, Cucumber, Lime Cilantro Avocado Spread, Smoked Gouda Sourdough

Ham Sandwich
House-Cured Ham, Gruyère, Lettuce, Tomato, Maple Grain Mustard, Poppy Seed Brioche Roll

Roast Beef Sandwich
House-Roasted Sliced Top Round Beef, Havarti, Pickle, Tomato, Horseradish Stout Aioli, Sea-Salt Pretzel Bun

Roasted Seasonal Vegetable Wrap
Harissa Hummus, Arugula, Pickled Onion, Red Bell Pepper

Each Individually Bagged Lunch will include:

Individually Packaged Salad
Gemelli Pasta, Sundried Tomatoes, Basil, Arugula, Roasted Red Pepper, Herb Vinaigrette

One Piece of Whole Fruit

One Bag of Chips

One Chocolate Chip Cookie

One Bottled Water

Condiment and Utensil Packet

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RECEPTION

Hors D'oeuvres *All Hors D'oeuvres $8 per piece. Minimum of 40 pieces per item.*

Cold

Caprese Skewer

Pasilla Poached Shrimp
Tomatillo Avocado Salsa

Sweet Chili Vegetable Summer Roll

Thai Beef Salad
Wonton Chip, Green Papaya Relish

Chicken Curry Salad
Toasted Naan "Points", Pickled Grape

Spicy Tuna Sushi Roll

Vegetarian Roll

Pimento Deviled Egg
Prosciutto Crisp, Cilantro

Chilled Peruvian Potato, Crab Salad

Blackberry "Spritzer" Crostini
Gin, Goat Cheese, Arugula

Caponata Crostini
Sicilan Eggplant Salad, Lemon Ricotta

Hot

BBQ Pulled Pork Mini Corn Bread Muffin
House Pickle, Cheddar

House-Smoked Beef Brisket Skewers
Apple Cider BBQ Glaze

Shrimp & Chorizo Skewer
Spanish Chili Aioli

Maryland Crab Cake
Classic Remoulade

Potato Croquette
Smoked Cheddar, Avocado Serrano

Cured Tomato Basil Arancini

Black Bean, Corn, Cilantro & Pepper Jack Empanada
Salsa Verde

Jamaican Jerk Beef Empanada
Mango Chutney

Ancho-Lime Chicken & Queso Fresco Empanadas
Chef Butta's Ranch

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Reception Stations

Charcuterie Board $26
Array of Cheeses and Meats, Chef's Assorted Condiments, Housemade Breads

Ceviche Bar $32
Tuna Poke
Shrimp Ceviche
Seasonal White Fish Ceviche
Peruvian Yellow Chili

Texan Seafood Display $38
Cocktail Crab, Spicy Guajillo Boiled Jumbo Shrimp, Hot Cajun Crab Dip, Housemade Chips, Texas Whiskey Cocktail Sauce, Remoulade, Drawn Butter, Spicy Pecan Mignonette

4 Total Pieces per Person

Sushi/Sashimi Bar $38
Yellow Tail Tuna, Ahi Tuna, Salmon Sashimi
Crab Roll, Crispy Shrimp Roll, Vegetable Roll, Tuna Roll, Fresh Grated Wasabi, House Pickled Ginger, Ponzu, Soy Sauce

**May be Attended Action Station or Display Only*
4 Total Pieces per Person

Chop Chop Salad Bar $23
Chopped Romaine, Bacon, Garlic Lime Shrimp, Grilled Chicken, Pickled Onions, Bourbon Pecans, Drunken Goat Cheese, Oil Cured Tomatoes, Pickled Watermelon Rind, House Black Garlic Ranch
Pomegranate-Molasses Vinaigrette

Mac and Cheese Bar $24
Brisket Mac and Traditional Mac
Toppings to Include: Scallions, Spinach, Caramelized Onions, Crispy Bacon, Herb Roasted Bread Crumbs, Chicharrónes

Wing Bar $22
Mango Habanero, Classic Buffalo, Lemon Pepper

Buffalo Cauliflower "Wings"

Celery, Carrots, House Blue Cheese & Ranch

4 Total Pieces per Person

Pasta Station $27
Penne Pasta, Preserved Lemons, Arugula, Fresh Basil, Extra Virgin Olive Oil, Ricotta Salata Cheese

Rigatoni Bolognaise, Classic Meat Sauce, Parmesan Cheese

Shrimp and Corkscrew Pasta, Sundried Tomato, Spinach, Mascarpone Cheese Sauce

New Orleans Favorites $28
Shrimp and Grits

Chicken Andouille Jambalaya

Mini Muffalatas, Provolone, Salami, Mortadella, Ham, Olive Salad, Sesame Roll

Build Your Own Texan Waffle & Tots $22
Tater Tots, BBQ Pulled Pork, Pepper Jack Cheese, Caramelized Onions, Pickled Onion, BBQ Crema

Waffle Fries, Sautéed Mushrooms, Peppers, Smoked Gouda, Queso Fresco, Scallions, Avocado Serrano, Sour Cream, Salsa Verde

Slider Station $28
House-Ground Beef Slider, Bacon-Onion Jam, Cheddar, Sesame Brioche

Italian Pork Meatballs, Smoked Tomato Ragu, Mozzarella, Sourdough

Jerk Marinated Chicken, Mango Relish, Pickled Cabbage Slaw, Pretzel Bun

Salt and Vinegar Tater Tots

3 Total Pieces per Person

Street Taco Station $28
Smoked Chili Grilled Chicken

Ancho-Lime Marinated Shrimp

Mushrooms, Poblano, Onion, Squash

Queso Fresco, Pico de Gallo, Salsa Verde, Salsa Diablo

Warm Flour Tortillas

Empanada Bar $27
Black Bean, Corn, Cilantro Pepper Jack, Salsa Verde

Jamaican Jerk Beef, Mango Chutney

Ancho-Lime Chicken and Queso Fresco, Chef Butta's Ranch

4 Total Pieces per Person

**Attendant Fee $200++ for up to 3 hours*
All items are subject to a 25% taxable service charge and 8.25% sales tax. Fees are subject to change. Items may vary based on season.
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RECEPTION

Carving Stations

Char Rubbed Tomahawk $38

Texas Smoked Chimichurri, Assorted Salts,
Creamed Spinach

BBQ Brisket and Sausage $29

House-Smoked Brisket and Smoked Sausage
Assorted BBQ Sauces, Cornbread Muffins, IPA Honey
Butter, Pickled Purple Cabbage Slaw

Maple-Mustard Roasted Whole Filet of Salmon $25

Maple-Mustard Glaze, Black Eyed Pea Braised Greens

Chargrilled Beef Tenderloin $34

Smoked Gouda Grits, House Brioche

Bourbon-Mustard Brined Pork Loin $25

Grapefruit-Agave Glaze, Sweet Potato Mash,
Cheddar Herb Biscuit

Sage Cider-Brined Turkey $25

Andouille Corn Bread Stuffing, Apricot Bourbon Gravy,
Texas Cranberry Jam, House Brioche

BBQ Rubbed Brick Oven Chicken $25

Corn and Lima Bean Succotash, Grain Mustard Slaw

All stations require a carver and will be subject to an additional $200 labor charge per carver, based upon a maximum of 3 hours.
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Dessert

Dessert Sampler – Choice of Four $25

Chocolate Raspberry Pave, Mango Bomb, Peach Linzer Tart, Dark Chocolate Cherry Cheesecake, Cappuccino Mousse in Chocolate Cup, Chocolate Peanut Butter Parfait, Lemon Custard Pavalova Parfait, Mudslide Parfait, Butterscotch Salted Caramel Pudding, Amaretto Pot de Crème

Liquid Nitrogen Ice Cream Bar $35

Vanilla and Chocolate Ice Creams
Milk and White Chocolate Shavings, Mini M&Ms, Nuts, Praline Crumbles, Brandied Cherries, Mixed Berries, Chocolate and Caramel Sauces
**Attended Action Station*

All American Dessert Station $20

Fudge Brownie Sundaes
Vanilla Ice Cream, Chocolate and Caramel Sauce

Red Velvet Cupcakes

Whiskey Pecan Tarts & Apple Crumb Tarts
**Attended Action Station*

French Sweets $20

Crepe Bar
Warm Bananas Foster Sauce, Warm Chocolate Sauce, Fresh Mixed Berries, Whipped Topping

Assorted French Macarons, Fresh Fruit Tarts, Pear Williams Tart
**Attended Action Station*

**Attendant Fee $200+ for up to 3 hours*

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DINNER

Plated Dinners

Choose One Salad, One Entrée and One Dessert

Salads

Mixed Spring Greens
Candied Pistachio, Champagne
Strawberries, Goat Cheese Crumbles
Sorghum Orange Vinaigrette

Baby Spinach & Radicchio
Pickled Watermelon Rind, Rogue Blue
Toasted Cayenne Cashews, Tomato
Pickled Mustard Seed Vinaigrette

Roasted Root Kale Salad
Baby Kale, Crumbled Goat Cheese, Pecans,
Roasted Root Vegetables, Pomegranate
Seeds, Lime-Blackberry Vinaigrette

Bibb Lettuce & Radicchio
Radish, Tomato, Cucumber, Olive Oil
Focaccia Croutons, Housemade Buttermilk
Lemon Ranch

Chopped Romaine
Hard Boiled Egg, Parmesan Cheese
Focaccia Croutons, Black Garlic
Caesar Dressing

Arugula & Lolla Rossa
Red Quinoa, Grapefruit, Tomatoes, Toasted
Sunflower Seeds, Honey Sherry Vinaigrette

Single Entrée

Citrus Brined Chicken $92
Lime Chipotle Vinaigrette
Cilantro Tossed Quinoa
Arugula, Preserved Lemon,
Oil-Cured Tomatoes

Chorizo-Manchego Stuffed Chicken $94
Lime-Saffron Yellow Pepper Puree
Hot Smoked Lima Bean and Farro Salad
Pickled Celery Strips

Seared Salmon$95
Juniper-Lime Buerre Blanc, Fennel Mustard
Green Slaw, Peruvian Yellow Pepper
Whipped Purple Potato

Molasses Soy-Braised Short Rib $98
Port-Mushroom Demi, Radish Slaw
Celery Root Mash

Sherry Honey-Rubbed Seared Beef Filet $105
Charred Texas Corn Slaw
Black Garlic Whipped Potatoes

Manhattan Steak $100
Texas Smoked Chimichurri, Citrus Herb
Charred Cipollini Onions
Black Garlic Spinach Bread Pudding
Carrot Puree

Duo Entrées

Chicken & Shrimp $102
Chicken Parmesan & Chardonnay Garlic
Shrimp, Smoked Tomato Ragu
Forbidden Rice Risotto, Garlic Sausage
Texan Mustard Greens, White Beans
Herbed Texan Oil

Hangar Steak & Shrimp $110
Sherry Roasted Beef Hangar Steak,
Garlic Shrimp Gnocchi, Texas Spicy Greens
Sweet Potato Strings

Filet & Prawns $115
Beef Filet, Pasilla Negra Demi & Cilantro
Lime Marinated Prawns, Green Mole
Roasted Garlic Mashed Potatoes

Filet & Jumbo Crab Cake $120 Beef
Filet, Demi Glaze & Seared Jumbo Crab Cake,
Chipotle Crème Fraiche
Herb Smashed Purple Potatoes
Charred Scallion Corn Puree

Spinalis & Lobster Tail $135
Beef Spinalis, Maple Roasted Onion, Bacon
Ragout & Lobster Tail, Texas Grapefruit
Buerre Blanc, Comte-Mascarpone Polenta

Desserts

Chocolate Caramel Raspberry Tower
Raspberry Coulis

Key Lime Tart

Peach White Chocolate Tower
Peach Brandy

Texas Fire Apple Tart
Red Pepper Flake Glaze

Cappuccino Toffee Dome

Chocolate Whiskey Cake

All Plated Dinners will be served with Seasonal Vegetables, Housemade Breads, French Roast Coffee and Select Teas.
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Dinner Buffets

Texan Smoked Dinner Buffet $132

IPA Beef Barley Stew

House Salad
Mixed Greens, Cucumber, Tomato, Bacon, Light Ranch

Pickled Jalapeño Slaw
Napa Cabbage, Purple Cabbage, Lime, Cilantro

Roasted Red Potato Salad
Green Onion, Cider Dijon Vinaigrette

From The Category 5 Hurricane Smoker
Texas Smoked Beef Brisket*
Dry Rubbed St. Louis Ribs
Beer Can Chicken Wings
Smoked Sausage
Hot Smoked Cedar Planked Salmon*
BBQ Sauces to include: Habanero Mango, Caramelized Onion, Carolina Mustard, Alabama White

Sides
Smoked Gouda Mac & Cheese
Braised Collard Greens, Nueske's Bacon
Roasted Rainbow Carrots, Citrus-Molasses Glaze,
Corn & Lima Bean Succotash

Desserts
Banana Pudding Parfait, Nutella® Drizzle
Buttermilk Pie Tart
Strawberry Shortcake
Ice Cream Soda Station

French Roast Coffees and Select Teas

Southern Dinner Buffet $110

Andouille-Chicken Gumbo
Forbidden Rice, Assorted Tabasco Sauces

Farmers Salad
Romaine, Radish, Hardboiled Egg, Pork Belly Lardons, Roasted Corn, Cucumber, Tomato, Avocado, Molasses-Mustard Vinaigrette

Southern Slaw
Cabbage, Mustard Greens, Shredded Carrot, Cilantro, Red Onion, Buttermilk Dressing

Wild Rice Salad
Bell Peppers, Arugula, Pecans, Dried Cherries, Citrus Vinaigrette

Southern Fried Chicken
White & Dark Chicken, Texas Chow Chow

Cheddar Herb Biscuit

Carolina Pulled Pork
Sorghum Pickled Relish, Southern Spoon Bread

"Shrimp N Grits"
Chipotle Marinated Prawns, Sherry Agave Vinaigrette, Charred Green Onion Grits, Aged White Cheddar

Desserts
Dripping Springs Peach Crisp
Apple Crumb Tart
Butterscotch Pudding

French Roast Coffees and Select Teas

Grand Texan $145

44 Farms Chili
Lime Crema, Pickled Jalapeño, Scallion, Cafetero, Corn Bread Muffins

Shrimp Salad
Gulf Shrimp, Corn, Peppers, Frisée, Grain Mustard Lime Vinaigrette

Texas Caviar Salad
Black Eyed Peas, Sweet Peppers, Fresh Corn

Gringo Sushi
BBQ Pulled Pork, Pork Cracking, Sweet BBQ Drizzle
Buffalo Chicken, Blue Cheese, Pickled Celery, Buffalo Drizzle

Texan Seafood Display
Cocktail Alaskan King Crab
Spicy Guajillo Poached Shrimp
Hot Cajun Crab Dip, Housemade Chips
Butta's Butter Hot Sauce, Texas Whiskey Cocktail Sauce, Remoulade, Drawn Blackened Butter Sauce, Spiced Pecan Mignonette

Ancho-Lime Roasted Lobster
Parmesan-Sherry Faro Risotto

Braised Short Rib
Whiskey Cheddar Grits

Buffalo Fried Quail
Pickled Celery Slaw, Black Garlic Ranch

Desserts
Orange Creamsicle Mousse
Mexican Chocolate Parfait
Horchata Rice Pudding
Spiced Mango Chili Torte
Red Velvet Cake, Toasted Marshmallows

French Roast Coffees and Select Teas

**Attendant Fee $200++ for up to 3 hours*
Events with less than 50 guests will be subject to an additional $100 preparation & labor charge.
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Beverage Selections

Unlimited Beverage Packages

Priced per person. Includes complimentary bartender for groups of 100 or more. Includes Beer, Wine by the Glass, Mixed Drinks, Soft Drinks and Water. Package does not include tableside wine service.

1 Hour Package

Deluxe Brand $25
Resort Brand $28

2 Hour Package

Deluxe Brand $37
Resort Brand $40

3 Hour Package

Deluxe Brand $49
Resort Brand $52

4 Hour Package

Deluxe Brand $60
Resort Brand $63

Beverages Charged Upon Consumption

Bartender charges $200++ each (Per 3 hours)
Cocktail Servers charges $150++ each (Per 3 hours)

Resort Brand Cocktails $15
Deluxe Brand Cocktails $13
Cordials $15
Resort Varietal Wine by the Glass $15
Deluxe Varietal Wine By the Glass $13
Domestic Bottled Beer $8
Imported/Premium Bottled Beer $9
Craft Bottled Beer $10

Resort Brand Spirits

Grey Goose Vodka
Bacardi Superior Rum
Bombay Sapphire Gin
Johnnie Walker Black Label 12 Year Scotch
Knob Creek Straight Bourbon
Jack Daniel's Tennessee Whiskey
Crown Royal Blended Canadian Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Cognac
Remy Martin VSOP Cognac

Deluxe Brand Spirits

Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Jack Daniel's Tennessee Whiskey
Canadian Club Whiskey
Maker's Mark Boubon
1800 Silver Tequila
Courvoisier VS Cognac

Beer Selections

Budweiser
Miller Lite
Heineken, Imported
Corona Extra, Imported
Samuel Adams Boston Lager, Premium
Shiner Bock, Premium
Karbach Hopadillo IPA, Local
Heineken 0.0, Non-Alcoholic

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Texas Alcoholic Beverage Commission requires all pricing be taxed at 8.25%.

BEVERAGES

Wine by the Bottle

Texas Favorites

Becker, Chardonnay *(Hill Country, Texas)* 55
Fall Creek, Viognier *(Hill Country, Texas)* 55
Llano Estacado, Cabernet Sauvignon *(High Plains, Texas)* 59
Messina Hof, Cabernet Franc *(High Plains, Texas)* 59

Sparkling Wine

Segura Viudas Brut Cava *(Catalonia, Spain)* 49
Roederer Estate *(Anderson Valley, United States)* 69

Champagne

Veuve Clicquot *(Reims, France)* 120

Prosecco

Mionetto Organic Prosecco *(Treviso, Italy)* 65

Riesling

Chateau Ste. Michelle *(Columbia Valley, United States)* 55
Dr. Loosen "L" *(Mosel, Germany)* 69

Sauvignon Blanc

Chateau St. Jean *(Sonoma Valley, United States)* 50
Kim Crawford *(Marlborough, New Zealand)* 65
Brancott Estate *(Marlborough, New Zealand)* 65

Pinot Grigio

Salmon Creek *(Napa Valley, California)* 50
Livio Felluga *(Collio, Italy)* 75

Pinot Gris

Van Duzer *(Williamette Valley, United States)* 69

Chardonnay

Chateau St. Jean *(Sonoma Valley, United States)* 50
Estancia "Pinnacles Ranches" *(Monterey, United States)* 55
J. W. Morris *(Napa, California)* 60
Clos du Bois *(Somoma County)* 65
Ferrari Carano *(Alexander Valley, United States)* 69
Rombauer Vineyards *(Napa Valley, United States)* 100
Cakebread Cellars *(Napa Valley, United States)* 125

Rhône White

Tablas Creek "Côte de Tablas "Paso Robles" 85

Rosé

Chateau Miraval *(Provance, France)* 85

White Zinfandel

Beringer Vineyards *(California, United States)* 45

Pinot Noir

Chateau St. Jean *(Sonoma Valley, United States)* 50
Mark West *(California, United States)* 55
La Crema *(Sonoma, United States)* 65
Etude *(Carneros, United States)* 90

Merlot

Clos du Bois *(Sonoma County California)* 65
J. W. Morris *(Napa, California)* 60
Benzinger *(Sonoma County, United States)* 69
Decoy by Duckhorn *(Napa Valley, United States)* 75
Stags Leap Winery *(Napa Valley, United States)* 125

Cabernet Sauvignon

Chateau St. Jean *(Sonoma Valley, United States)* 50
Sycamore Lane *(California)* 60
L de Lyeth *(Sonoma County, United States)* 69
Franciscan Estates *(Napa Valley, United States)* 75
Ferrari-Carano Vineyards *(Alexander Valley, United States)* 90
Duckhorn *(Napa Valley, United States)* 165

Syrah

Stags Leap Winery "Petite Syrah" *(Napa Valley, United States)* . . 105

Zinfandel

Rombauer Vineyards *(Napa Valley, United States)* 85

Malbec

Broquet *(Mendoza, Argentina)* 59
Tinto Negro "Limestone Block" *(Argentina)* 65

Blended Treasures

The Prisoner *(Napa Valley, United States)* 125
Papillon *(Napa Valley, United States)* 155

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Catering Guidelines

Banquet Agreement

All reservations and agreements are made upon and are subject to the guidelines of Gaylord Texan and the following conditions:

Function Rooms

Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated. Increased room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance increases or decreases.

Food and Beverage

Due to liability and legal restrictions, no outside food or beverages of any kind may be brought into the Hotel by the customer, guest or exhibitors. Gaylord Texan is the only licensed authority to sell and serve liquor for consumption on the premises. Texas law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Gaylord Texan reserves the right to refuse alcohol service to anyone. Gaylord Texan will supply cash bars on customer request. All drink prices will include tax and service charge. Each cash bar must incur a minimum of $500 (inclusive). The customer will be responsible for the difference of actual sales, up to the $500 per bar.

Tax

All federal, state and municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon and the patron agrees to pay for them separately.

Catering Fees

There is a 25% service charge and a 8.25% sales tax added to all food and beverage charges. The 25% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 2 hours or less. Refreshment breaks are based on 30 minutes or less. Additional charges may incur for extending hours of service. A $100 service charge will apply to all catered meal functions of less than 50 guests. Cooking and carving stations are subject to a $200 fee per attendant/chef. Bartender and Cashier fees are $200 (up to 3 hours) per bartender/cashier. Cashier charges will be applied to all cash bars and cash concessions. There will be a $75 fee per attendant to collect tickets or check badges for event food functions as requested. Gaylord Texan reserves the right to charge set up fees for all non-meal events. A meal is defined as breakfast, lunch or dinner.

Pop-Up Fees

The Hotel reserves the right to add an $85 fee to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the Hotel (minimum 25 people) within 72 hours of the actual event.

Prices

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Gaylord Texan.

Food and Beverage Guarantee

Ten (10) working days prior to all food and beverage functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guarantee. The guaranteed number of guests for all food and beverage functions must be submitted to the catering department by 10:00 a.m., three (3) business days prior to the date of the function. If the guarantee is not received by the cutoff date/time, the Hotel will assume that the "expected" number of guests noted at the top of the banquet event order or the expected number of guests submitted to catering ten (10) working days prior to the event, is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated food and beverage functions, the Hotel will set seating for three percent (3%) over the guarantee for all group events with a maximum over set of fifty (50). Food will only be prepared for the guarantee, not the overset.

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