TCU

CATERING



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Fresh Beginnings

Breakfast Buffets

All breakfast buffets include fresh brewed regular and decaffeinated coffee and ice water.

CONTINENTAL 18

Seasonal Sliced Fruit

Assorted Breakfast Breads, Muffins, and Danish with Butter and Fruit Preserves

ULTIMATE CONTINENTAL 21

All Items in our Continental Buffet PLUS:

Fresh Baked Mini Scones

Bagels with Cream Cheese

Assortment of Greek Yogurt and Fruit Parfaits with House Made Granola

FOUNDERS BREAKFAST RECEPTION 25

All Items in our Continental Buffet PLUS:

Fresh Baked Cinnamon Rolls with Cinnamon Pecan Glaze

Fresh Mixed Berry Shooters with Honey Drizzle

Texas Pecan Granola and Agave Nectar Yogurt Parfaits

Chia Seed Cranberry Overnight Oat Cups

COWTOWN GOURMET 28

Seasonal Sliced Fruit

Fresh Baked Cinnamon Rolls and Scones

Farm Fresh Scrambled Eggs with Cheddar and Jack Cheese

Thick Sliced French Toast with Warm Maple Syrup, Berry Compote, and Whipped Butter

Smoked Brisket and Yukon Potato Hash with Caramelized Onions and Peppers

Chicken Sausage and Peppered Bacon

BYO BREAKFAST 23

Seasonal Sliced Fruit

Assorted Breakfast Breads, Muffins, and Danish with Butter and Fruit Preserves

SELECT ONE:

Farm Fresh Scrambled Eggs

Western Scrambled Eggs with Peppers and Onions

Florentine Scrambled Eggs with Sautéed Spinach and Mushrooms

Grilled Vegetable and Swiss Egg Frittata

SELECT TWO:

Pecan Smoked Bacon

Pork Sausage Links

Pork Sausage Patty

Turkey Bacon

Turkey Sausage

Chicken Sausage

CHOOSE ONE:

O'Brien Potatoes

Sweet Potato Hash

Hash Brown Potatoes

Breakfast Potatoes with Fresh Herbs

Cheesy Hashbrown Casserole with Chives *$2/person*

WAKE UP TCU 26

Seasonal Sliced Fruit

Farm Fresh Scrambled Eggs

Pecan Smoked Bacon and Pork Sausage Links

Breakfast Potatoes with Fresh Herbs

Assorted Breakfast Breads, Muffins, and Danish with Butter and Fruit Preserves

Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.

Breakfast Buffets

All breakfast buffets include fresh brewed regular and decaffeinated coffee and ice water.

OMELET STATION 16

MIN. 25 GUESTS, $100 CHEF FEE PER STATION

Fresh Cage Free Eggs or Egg Whites (2 eggs/person)
(Vegan substitute available upon pre-order request)

Fillings Include:

- Diced Ham
- Chopped Bacon
- Crumbled Pork Sausage
- Spinach
- Sliced Mushrooms
- Shredded Cheddar
- Sweet Peppers
- Diced Onion
- Diced Tomato
- Salsa
- Pickled Jalapeños

BELGIAN WAFFLE STATION 10

MIN. 25 GUESTS, $100 CHEF FEE PER STATION

Toppings Include:

- Maple Syrup
- Butter Pecan Syrup
- Berry Compote
- Whipped Butter
- Cinnamon Butter
- Peanut Butter
- Strawberries
- Blueberries
- Bananas
- Pecans
- Chocolate Chips
- Whipped Cream

STEEL CUT OATMEAL BAR 8

Toppings Include:

- Brown Sugar & Cinnamon
- Toasted Pecans
- Toasted Almonds
- Dried Cranberries
- Blueberries
- Strawberries
- Raisins

BISCUIT BAR 10

Includes:

- Fluffy Buttermilk Biscuits
- Cheddar Jalapeño Biscuits
- Peppered Cream Gravy
- Assorted Jellies & Jams
- Orange Blossom Honey
- Whipped Butter
- Honey Cinnamon Whipped Butter

DELUXE BISCUIT BOARD 14

All items in our Biscuit Bar PLUS:

- Cheddar Bacon Biscuits
- Sweet Potato Biscuits
- Bacon Jam
- Apricot Amaretto Preserves
- Blackberry Preserves
- Mike's Hot Honey
- Green Chile Cheddar Butter Board
- Triple Berry Butter Board



Breakfast Enhancements

BYO BREAKFAST PARFAIT 6

- Vanilla & Strawberry Greek Yogurts
- Fresh Berries
- House Made Granola
- Toasted Texas Pecans
- Chocolate Chips
- Honey and Agave

INDIVIDUAL QUICHES (4") 7 EA

Made with Farm Fresh Eggs

- Bacon, Onion, and Cheddar
- Southwestern Bacon, Pepper Jack Cheese, Jalapeños, Onions, and Bell Pepper
- Ham, Asparagus, and Swiss
- Spinach, Tomato, Mushroom, and Feta Cheese

Crustless Dairy Free Option: Roasted Garden Vegetables

A LA CARTE ADD ONS *sold by the dozen*

Fruit Skewers with Berry Yogurt Dip	21
Whole Fresh Fruit	19
Fresh Baked Scones	21
Assorted Bagels with Cream Cheese	28
Biscuits and Sausage Gravy	46
Assorted Gourmet Muffins	40
Butter Croissants	40
Cinnamon Rolls with Pecan Glaze	40
Assorted Locally Sourced Donuts	42
	(price subject to change)
Texas Sausage Pigs in a Blanket	58

BREAKFAST SANDWICHES *by the dozen*

English Muffin, Bacon, Egg, and Cheddar	48
Buttermilk Biscuit, Smoked Brisket, Egg, Jalapeño Jack Cheese, and Chipotle Aioli	58
Croissant, Grilled Ham, Egg, and Swiss	50
Toasted Bagel, Chorizo, Scrambled Eggs, Monterey Jack, and Avocado	54
Brioche Bun, Canadian Bacon, Egg, and Swiss	52

BREAKFAST BURRITOS *sold by the dozen*

All burritos served with Salsa Roja

TRADITIONAL 46

- Flour Tortilla, Bacon, Egg, Potato, and Cheese
- Flour Tortilla, Sausage, Egg, Potato, and Cheese
- Flour Tortilla, Potato, Egg, and Cheese

DELUXE 58

- Flour Tortilla, Grilled Flank Steak, Egg, Fajita Peppers and Onions, Cheddar, and Chipotle Crema
- Flour Tortilla, Smoked Brisket, Green Chile, Scrambled Eggs, Cotija Cheese, and Tomatillo Salsa
- Flour Tortilla, Tofu Scramble, Roasted Garlic Potatoes, Pepper Jack Cheese, and Chili Lime Mayo



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Plated Breakfasts

All plated breakfasts are served with individual fresh seasonal fruit cups, orange juice, brewed regular and decaffeinated coffee, and assorted herbal teas with hot water.

HORNED FROGS BREAKFAST 22

Farm Fresh Scrambled Eggs

Home Fries with Sweet Bell Peppers and Onions

Pecan Smoked Bacon

THE RIFF RAM 28

Brioche French Toast with Berry Compote, Whipped Cream, and Whipped Butter

Scrambled Eggs

Pork Sausage Links

THE STEAK & EGGER 30

Grilled 4oz Flat Iron Steak

Farm Fresh Scrambled Eggs

Oven-Roasted Herb Yukon Gold Breakfast Potatoes

SOUTHWEST BENEDICT 28

Green Chili and Pepper Jack Cheese Polenta Cake

Chorizo Seasoned Black Beans

Poached Farm Fresh Cage Free Eggs topped with Chipotle Hollandaise, Pico de Gallo, and Cotija Cheese



All Day Beverages

THREE GALLON MINIMUM ORDER REQUIRED

HOT BEVERAGES

	per gallon
Fresh Brewed Regular Coffee	19
Decaffeinated Coffee	19
Assorted Herbal Teas with Hot Water	19
Hot Chocolate	25
Seasonal Spiced Apple Cider	25

COLD BEVERAGES

	per gallon
Orange Juice	24
Cranberry Juice	24
Apple Juice	24
Fresh Brewed Unsweetened Iced Tea	24
Fresh Brewed Sweet Tea	24
Lemonade	26
Vanilla Lavender Lemonade	28
Sparkling Punch	26
Riff Ram TCU Punch	28
Iced Water	8
Citrus Infused Iced Water	16
Fruit Marinated Iced Water	16

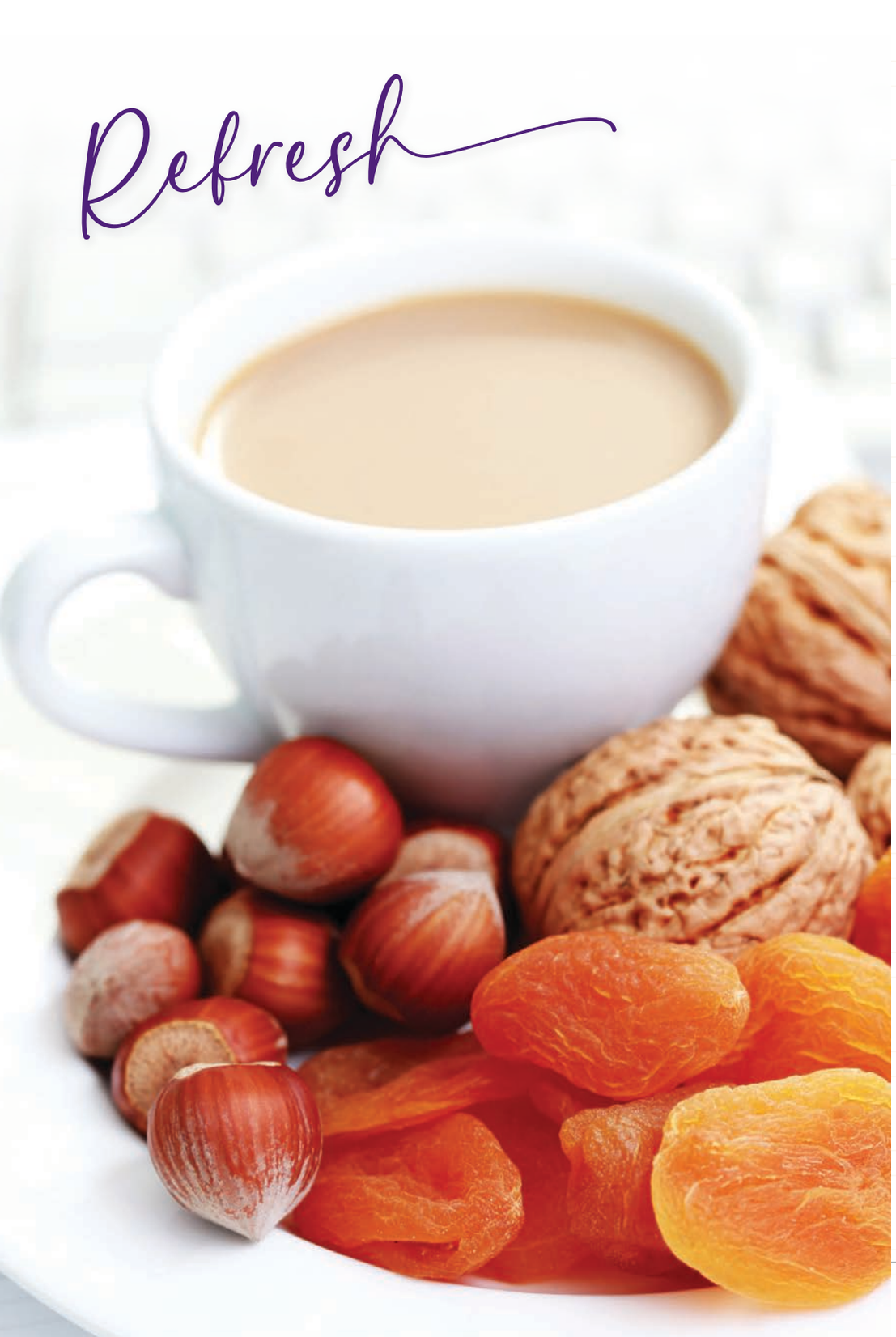
INDIVIDUAL BEVERAGES

Orange Juice	5
Apple Juice	5
Cranberry Juice	5
Bottled Water	4
Sparkling Water	5
Assorted Canned Sodas (Pepsi products)	4
Bottled Unsweetened Iced Tea	6
Bottled Sweet Iced Tea	6



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Refresh



Break Services

All breaks include a choice of citrus infused water or unsweetened ice tea.

MINIMUM OF 25 GUESTS

ENERGY BOOST 12

- Grape Bundles and Fresh Strawberries
- Crudité Cups with Red Pepper Hummus
- House Made Horned Frog Trail Mix

SWEET & SALTY BREAK 14

- Seasonal Sliced Fruit and Domestic Cubed Cheese
- Assorted Gourmet Crackers
- Spiced Pretzel Snack Mix
- Gourmet House Baked Cookies

BYO TRAIL MIX 14

Chef Curated Selection of 12
Sweet, Savory, and Healthy Options

Includes:

- Pretzel Twists
- Dried Fruits
- Roasted Nuts
- ...and more

SWEET & SALTY 12

- Assorted Bagged Chips
- Pretzels
- Popcorn
- M&Ms and Wrapped Candy Bars

DIPS AND CHIPS 18

- House Made Kettle Chips and Roasted Onion Dip
- House Made Tortilla Chips and Salsa Roja
- Plantain Chips and Sweet Potato Hummus
- Churro Bites with Caramel and Chocolate Dips

CHOCOLATE DELIGHT 18

- Chocolate Dipped Strawberries, Oreo Cookies, Marshmallows, and Pretzel Rods
- Double Chocolate Brownies
- Chocolate Chip Cookies
- Chocolate Cake Bites with Whipped Cream and Chocolate Sauce
- Chef Inspired Seasonal Chocolate Dipped Treats

ICE CREAM SUNDAE BAR 14

- Vanilla and Chocolate Ice Cream*
- Warm Chocolate Brownies and Blondies
- Chocolate, Caramel and Strawberry Sauces
- Assorted Sundae Bar Toppings Including: Cookie Bites, Mini Candies, Fresh Whipped Cream, and Maraschino Cherries

**TCU Purple Vanilla available upon request*

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Lunch Options



On-The-Go Lunches

SANDWICH BOXES

MINIMUM ORDER OF 25 GUESTS. SELECT TWO OPTIONS.

All sandwich boxes include a bag of potato chips, gourmet chocolate chip cookie, appropriate condiments, and bottled water or canned soda.

TUNA SALAD SANDWICH — 16
Albacore Tuna, Lettuce, and Tomatoes on Multigrain Bread

TRADITIONAL CHICKEN SALAD — 16
Chicken Salad, Lettuce, and Tomatoes on a Buttered Croissant

TURKEY SANDWICH — 18
House Smoked Turkey, Cheddar, Lettuce, and Tomatoes on Multigrain Bread

HAM SANDWICH — 18
Black Forest Ham, Swiss, Lettuce, and Tomatoes on Multigrain Bread

EGG SALAD ON MULTIGRAIN — 15
House Made Egg Salad on Multigrain Bread

GRILLED VEGETABLE AND HUMMUS WRAP — 15
Grilled Zucchini and Bell Peppers with Traditional Hummus rolled in a Flour Wrap

A LA CARTE ADD ONS

Fresh Fruit Cup	4
Kale and Brussels Salad	6
Italian Pasta Salad	5
Whole Fruit	3
Gluten Free Brownie	3
Dessert Cake Cup Upgrade	5

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On-The-Go Lunches

PREMIUM SANDWICH BOXES

MINIMUM ORDER OF 25 GUESTS. SELECT TWO OPTIONS

All sandwich boxes include a bag of potato chips, gourmet chocolate chip cookie, appropriate condiments, and bottled water or canned soda.

ITALIAN STALLION 20
Black Forest Ham, Salami, and Pepperoni with Lettuce, Tomatoes, Provolone, Roasted Red Peppers, and Pesto Mayo on a Sub Roll

ROAST BEEF AND CHEDDAR 18
Roast Beef with Lettuce, Tomato, Red Onion, Sliced Cheddar, and Horseradish Aioli on Ciabatta

CHAR SUI PULLED PORK 18
Asian Marinated Pulled Pork, Rice Noodles, Crisp Vegetables, Napa Cabbage, and Citrus Ponzu Vinaigrette in a Spinach Wrap

HARVEST CHICKEN SALAD 18
Pulled Chicken, Diced Apples, Dried Cranberries, Toasted Pecans, Red Onion, Celery, Lettuce, and Tomato on a Buttered Croissant

CALIFORNIA TURKEY CLUB 20
House Smoked Turkey with Thick Cut Bacon, Avocado, Cheddar, Lettuce, Tomatoes, and Roasted Aioli Mayo on Multigrain Bread

BBQ PULLED CHICKEN 18
Pulled BBQ Chicken Breast with Smoked Cheddar, Grilled Red Onions, Corn Relish, and Baby Arugula with Honey Chipotle BBQ on an Onion Roll

GRILLED BASIL CHICKEN 18
Seasoned Grilled Chicken, Basil Aioli, Romaine Lettuce, Tomatoes, Red Onions, Marinated Artichoke, and Fresh Mozzarella on Ciabatta

PORTOBELLO 16
Rosemary Balsamic Grilled Portobello with Caramelized Onions, Provolone, and Roasted Red Pepper Aioli topped with Fresh Basil on Toasted Focaccia

MEXICAN FIESTA WRAP 18
Grilled Marinated Steak with Shredded Romaine Lettuce, Roasted Corn, Pico de Gallo, Cotija Cheese, Roasted Peppers, Black Beans, and Chipotle Crema in a Jalapeño Tortilla



On-The-Go Lunches

GOURMET SALAD BOXES

All salad boxes include a gourmet chocolate chip cookie, fresh fruit cup, and bottled water or canned soda.

Upgrade the dessert to a gluten-free brownie for $4 more.

GREEK CHICKEN SALAD 16
Chopped Romaine, Grilled Marinated Chicken, Cherry Tomatoes, Garbanzo Beans, Sliced Cucumbers, Kalamata Olives, Crumbled Feta Cheese, Pickled Red Onions, Pita Bread, Tzatziki, Hummus, and Greek Vinaigrette

TRIO SALAD 16
Pimento Cheese, Egg Salad, Chicken Salad served on Bed of Lettuce with Crackers, Grapes, and Strawberries

CHICKEN CAESAR SALAD 17
Chopped Romaine, Marinated Cherry Tomatoes, Shaved Parmesan Cheese, Shaved Red Onions, Grilled Marinated Chicken Breast, Garlic Herb Croutons and Caesar Dressing

CHEF SALAD 18
Fresh Greens, Chopped Iceberg, Turkey, Ham, Sliced Cucumbers, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Red Onions, Cheddar, Swiss and Ranch Dressing

SOUTHWEST GRILLED CHICKEN SALAD 17
Romaine, Grilled Marinated Chicken, Black Bean and Corn Salsa, Sliced Avocado, Monterey Jack Cheese, Tortilla Chips, and Chipotle Ranch

STEAKHOUSE SALAD 19
Crisp Romaine, Grilled Flank Steak, Tomatoes, Bleu Cheese Crumbles, Pecan-Smoked Bacon, Garlic Herb Croutons, and your choice of Bleu Cheese Dressing or Balsamic Vinaigrette

THAI NOODLE SALAD WITH CHILI SHRIMP 20
Asian Noodles, Grilled Chili Lime Shrimp, Matchstick Vegetables, Cucumber, Edamame, Crispy Rice Noodles, Crispy Wonton Strips, and Ginger Sesame Vinaigrette

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Plated Events

Entrée prices include your choice of a side salad or soup.

SIDE SALADS

GARDEN HOUSE
Mixed Greens, Watermelon Radish, Cucumber, Carrot Ribbons, and Tomatoes with Buttermilk Ranch Dressing and Honey Balsamic Vinaigrette

CAESAR
Parmesan, Shaved Red Onion, Blistered Tomatoes, and Garlic Herb Croutons with Caesar Dressing and Italian Vinaigrette

CITRUS BABY GEM
Baby Gem Lettuce, Grapefruit, Pomegranate Arils, and Toasted Almonds with Citrus Vinaigrette and Poppyseed Dressing

MIXED GREENS
Charred Peppers, Chopped Eggs, and Red Onions with Bacon Djion Vinaigrette and Buttermilk Ranch Dressing

HEIRLOOM TOMATO AND FRESH MOZZARELLA
Arugula, Shaved Red Onion, Fresh Mozzarella, Balsamic Drizzle, Nut Free Basil Pesto and Herbed Crostini

TRADITIONAL WEDGE
Chopped Bacon, Shredded Cheddar, Cherry Tomatoes, and Scallions with Buttermilk Ranch Dressing and Honey Balsamic Vinaigrette

STRAWBERRY FIELD
Mixed Greens, Spinach, Fresh Berries, Crumbled Goat Cheese, Red Onions, and Candied Pecans with Honey Balsamic Vinaigrette and Poppyseed Dressing

SOUPS

TRADITIONAL CHICKEN NOODLE SOUP

POBLANO WHITE CHEDDAR CHOWDER

TOMATO BASIL BISQUE

BROCCOLI CHEDDAR SOUP

LOBSTER BISQUE *additional $6 per person*

SPICED BUTTERNUT SQUASH BISQUE

CHICKEN TORTILLA SOUP

CHARRED CORN AND PANCETTA CHOWDER

POTATO LEEK CREAM SOUP

ROASTED CREMINI MUSHROOM SOUP

VEGAN BLACK AND WHITE BEAN CHIPOTLE CHILI

Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.



Entrées

All entrées include
unsweetened tea and ice water.

ENTRÉE SALADS

Salad entrées are served with your choice of soup or a fresh fruit cup, and dinner rolls.

ADD CHOICE OF PROTEIN: Grilled Chicken $10 | Grilled Salmon $11 | Grilled Steak $12

ASIAN CRUNCH SALAD 24
Shredded Napa Cabbage, Mixed Greens, Edamame, Carrots, Red Onion, Red and Yellow Bell Pepper, Diced Mango, Cashews, and Crispy Wonton Strips with Sesame Vinaigrette

NAPA VALLEY SALAD 24
Chopped Romaine, Radicchio and Bibb Lettuce, Dried Mission Figs, Roasted Butternut Squash, Cranberries, Farro, Candied Walnuts, and Crumbled Goat Cheese with Apple Cider Vinaigrette

SOUTHWEST SALAD 24
Mixed Greens, Avocado Slices, Black Bean and Roasted Corn Salsa, Pico De Gallo, Cotija Cheese, Tri Colored Tortilla Strips, and a Charred Sweet Pepper with Avocado Ranch and Cilantro Lime Vinaigrette

MEDITERRANEAN SALAD 24
Hearts of Romaine, Feta, Kalamata Olives, Sliced Cucumbers, Asparagus, Marinated Artichokes, Marinated Red and Yellow Tomatoes, Pickled Red Onions, Za'atar Chickpeas, and Garlic Herb Croutons with Tahini Yogurt Dressing and Green Vinaigrette

POULTRY

Entrée prices include your choice of a side salad or soup, and dinner rolls.

PACIFIC RIM CHICKEN 29
Grilled Pineapple and Ginger Soy Glaze, Lemongrass Steamed White Rice, Crisp Vegetable Stir Fry, Green Onion Curls, and Sesame Seeds

BONELESS SOUTHERN FRIED CHICKEN 32
Fried Chicken, Buttermilk Biscuit, Bacon Wrapped Green Bean Bundles, Fried Okra Garnish, Cheddar Scallion Mashed Potatoes, and Peppered Gravy

CHICKEN PICCATA 31
Roasted Garlic and Parmesan Mashed Potatoes, Lemon-Capers, Herb and Garlic Sauce with Grilled Asparagus, and Oven Roasted Herb Tomato

TEXAS BBQ GRILLED CHICKEN 32
Grilled Chicken Breast topped with House-Made Shiner Bock BBQ Sauce and served with Four-Cheese Mac & Cheese, Crispy Fried Onion Tanglers, Braised Collard Greens, and a Grilled Sweet Corn Relish

TUSCAN HERB SEARED AIRLINE CHICKEN 32
Roasted Garlic Angel Hair, Tuscan Tomato and Spinach Cream Sauce, and Broccolini

CHICKEN PARMESAN 32
Panko and Parmesan Cheese Breaded Chicken Breast, House Made Marinara, Roasted Garlic Linguine, Fresh Mozzarella, and Balsamic Roasted Vegetables

SONORAN AIRLINE CHICKEN 29
Chipotle Lime Marinated Chicken Breast, Arroz Verde, and Grilled Vegetables with Chipotle Cream Sauce

ORANGE ROASTED DUCK BREAST 40
Pan Seared Citrus Herb Duck Breast, Apricot Walnut Chutney, French Green Beans, and Jasmine Rice

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Entrées

All entrées include
unsweetened tea and ice water.

BEEF & PORK

Entrée prices include your choice of a side salad or soup, and dinner rolls.
Prices subject to change based on daily market rate.

TEXAS STYLE FILET OF BEEF
6 oz Filet with Cowboy Butter, Smashed Redskin Herb Potatoes, and Roasted Vegetables, with a Garnished Bacon Wrapped Jalapeño Cream Cheese Popper

FILET OF BEEF
6 oz Filet with Pommes Anna, Braised Cipollini Onions, Haricot Verts, Heirloom Carrots with Black Shallot Demi

TEXAS RAISED SIRLOIN
Coffee and Cocoa Rubbed Sirloin Steak, Horseradish Red Bliss Mashed Potatoes, Chipotle Buttered Asparagus, and Sweet Peppers

GRILLED FLAT IRON STEAK
6 oz Flat Iron Steak, Twiced Baked Potatoes, Green Peppercorn Demi-Glaze, Roasted Green Beans, and Red Peppers

SHINER BOCK BRAISED SHORT RIBS
Caramelized Onion and Goat Cheese Mashed Potatoes, Onion Tanglers, and Green Bean Bundles

GRILLED CENTER CUT PORK LOIN CHOP
Whipped Sweet Potatoes, House Made Barbeque Sauce, and Braised Collard Greens with Hickory Smoked Bacon and Sautéed Vegetables

PORK TENDERLOIN MEDALLIONS
Herb Roasted Pork Tenderloin, Bourbon Apple and Onion Compote, Maple Pecan Roasted Sweet Potatoes, and Roasted Shallot French Beans

PISTACHIO CRUSTED LAMB RACK
Herb Roasted Potatoes, Fresh Mint, Charred Baby Tomatoes, French Green Beans, and Rosemary Aus Jus

SEAFOOD

Entrée rices include your choice of a side salad or soup, and dinner rolls.
Prices subject to change based on daily market rate.

GRILLED RED SNAPPER FILET
Chorizo Succotash and Rice Pilaf and Saffron Corn Velouté

CRAB STUFFED FLOUNDER
Creole Cream Sauce, Chefs Butter Rice, Grilled Vegetables, and Mini Peppers

LEMON HERB SALMON
Lemon Herb Cream Sauce, Parmesan Risotto and Grilled Asparagus

CHILEAN SEA BASS
Chipotle Cream Sauce, Red Pepper and Charred Corn Risotto, Southwest Vegetables, and Cilantro Garnish

CARIBBEAN MAHI MAHI
Pineapple Salsa, Coconut Rice, and Grilled Vegetables

NEW ORLEANS STYLE BBQ SHRIMP
Home Style Cheddar Grits and Roasted Tri-Color Peppers

HERB ROASTED HALIBUT
Summer Vegetable Succotash, Dilled Creme Fraiche, Fried Green Tomato, Sweet Corn Velouté Cream Reduction, and Dressed Micro Salad

RED SNAPPER PONTCHARTRAIN
Chefs Butter Rice and Grilled Vegetables with Sea Salt and Olive Oil Charred Tomatoes

Entrées

All entrées include
unsweetened tea and ice water.

VEGETARIAN

Entrée prices include your choice of a side salad or soup, and dinner rolls.
Prices subject to change based on daily market rate.

EGGPLANT FLORENTINE ROULADES 24
House-Rolled Eggplant stuffed with Four-Cheese Spinach Florentine and Red Pepper Coulis

GARDEN VEGETABLE WELLINGTON 26
Roasted Fresh Vegetables and Ancient Grains wrapped in Puff Pastry

STUFFED PORTOBELLO 34
Basil Orzo Stuffed Portobello Mushroom with Light Pesto Cream Sauce and Roasted Tomatoes

BUTTERNUT SQUASH RISOTTO 34
Aged Pecorino-Romano and Toasted Pecans topped with Asparagus Tips and Crispy Leeks

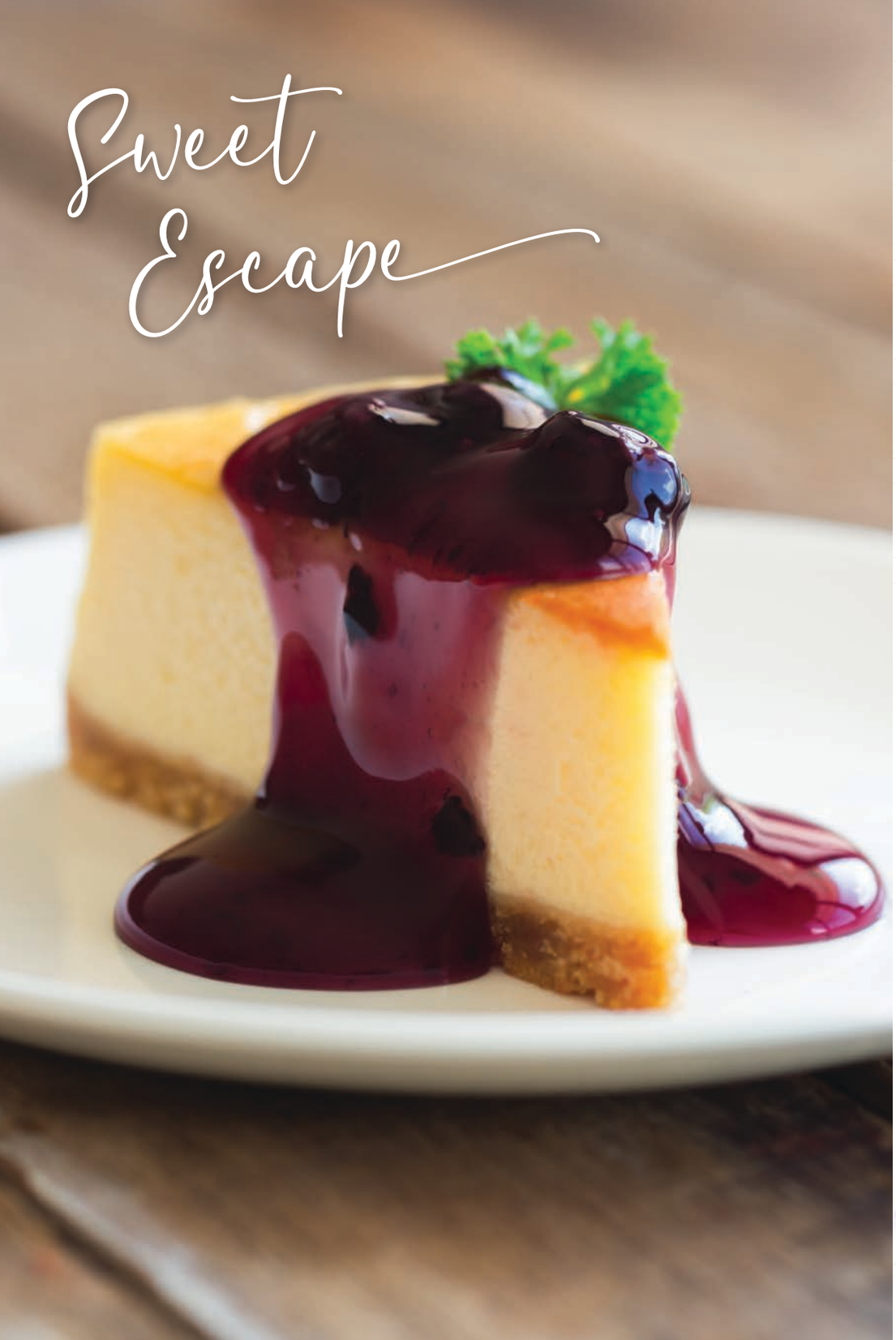
ASIAN MARINATED TOFU 26
Grilled Tamari Marinated Tofu served over Yakisoba Noodles and Crisp Stir Fry Vegetables, tossed with Sesame Sauce and Toasted Sesame Seeds

RATATOUILLE STUFFED MUSHROOM 34
Stuffed Portobello Mushroom with Herbs and Seasonal Vegetables

WILD MUSHROOM RISOTTO 36
Vegan Style Risotto with Roasted Wild Forest Mushrooms, Fresh Thyme, and Shallots, served with a Lemon Micro Salad

Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.





Sweet Escape

Desserts

SALTED CARAMEL BANANA PUDDING 8

TRADITIONAL KEY LIME PIE 6

TRES LECHES CAKE 7
with Fresh Sliced Fruit and Whipped Cream

TIRAMISU 7
with Coffee Syrup, Mascarpone Cheese, Lady Fingers, and Cocoa Powder

CHEESECAKE 6
Your Choice of Classic New York, Turtle, Chocolate, Strawberry, Blueberry or Cherry

CHOCOLATE CAKE 6

STRAWBERRY SHORTCAKE 7
Layers of Moist Cake with Strawberry Filling

CARROT CAKE WITH CREAM CHEESE ICING 7

CHOCOLATE MOUSSE TRIFLES 7
Chocolate Mousse Layered with Brownie and Raspberry Coulis

CRÈME BRÛLÉE 7
Creamy Custard Base with a Caramelized Sugar Crust, Fresh Raspberries, Blueberries, and Mint

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Desserts

* Advance ordering required

ASSORTED HOME STYLE COOKIES — 16 *sold by the dozen*

- Chocolate Chip
- Sugar Cookie
- Snickerdoodle
- Oatmeal Raisin
- Red Velvet with White Chips
- Double Chocolate Chip with White Chips

ASSORTED HOME STYLE BROWNIES — 18 *sold by the dozen*

- Fudge
- Blondie
- M&M
- Cream Cheese Brownie

GOURMET DESSERT BARS — 22 *sold by the dozen*

- Oreo Dream Bar
- Lemon Bars
- Pecan Chocolate
- Rockslide
- Blondie Toffee Crunch

DESSERT SHOOTERS — 5 EA

- Strawberry Cheesecake
- Key Lime Pie
- Chocolate Oreo Delight
- Strawberry Shortcake
- Carrot Cake
- Tiramisu
- Chocolate Mousse Trifle
- Salted Banana Pudding
- Dessert Cake Trifle Cups *($7 ea)*

GOURMET CUPCAKES — 48 *sold by the dozen*

Chocolate, Strawberry, Lemon or Vanilla

SIGNATURE CUPCAKES — 60 *sold by the dozen*

S'mores Chocolate, Strawberry Cheesecake, Lemon Meringue Pie, and Vanilla Bean Mousse

HALF SHEET CAKE* — 150

FULL SHEET CAKE* — 250



Desserts

* Advance ordering required

NOVELTY ICE CREAMS — 4 EA

CAKE BY THE SLICE — 7 EA

Chocolate, Strawberry, Lemon or Vanilla

INDIVIDUAL BUNDT CAKE — 8 EA

Chocolate, Strawberry, Lemon or Vanilla

MINI CHEESECAKES — 28 *sold by the dozen*

CAKE POPS — 72 *sold by the dozen*

GOURMET DONUTS — 42 *sold by the dozen*

MACARONS — 42 *sold by the dozen*

ITALIAN CANNOLI — 48 *sold by the dozen*

FRUIT SKEWERS — 48 *sold by the dozen*

INDIVIDUAL 4" PIE — 6 EA

Apple, Pumpkin, Pecan, Chocolate

RICE KRISPIES — 36 *sold by the dozen*

DELUXE RICE KRISPIES — 48 *sold by the dozen*

White and/or Chocolate-Dipped and Decorated

MINI LEMON TARTS — 42 *sold by the dozen*

MINI FRUIT TARTS — 48 *sold by the dozen*

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Desserts

* Advance ordering required

HORNED FROGS SPECIALTIES

TCU SPECIALTY SUGAR COOKIES *	60 *sold by the dozen*	
TCU PETIT FOURS *	60 *sold by the dozen*	
TCU DECORATED CUPCAKES *	60 *sold by the dozen*	
TCU PURPLE MILKSHAKE	7 EA	
TCU PURPLE & WHITE POPCORN		5 EA
TCU DONUT WALL Donuts can be added by the dozen		$50 RENTAL



Dessert Stations

CHOCOLATE FONDUE | 22

MIN 25 GUESTS

Includes Assorted Toppings Listed Below. Add White Chocolate for $6/person

STRAWBERRIES	MARSHMALLOWS	PRETZELS	CHEESECAKE BITES
POUND CAKE	BANANAS	RICE KRISPIES	NILLA WAGERS

ITALIAN SODA BAR | 9

Guests Create Their Own Custom Italian Soda with Flavored Syrups, Sparkling Water, Cream & Fruit Garnishes

CANDY STATION | 16

Creative Display of Mixed Chocolates, Gummies, Lollipops, Hard Candies, and other Treats. Theme may be Requested.



Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.

Buffet Options



Express Buffets

All buffets include
unsweetened tea and ice water.

DELI | 28

Includes Lettuce, Tomatoes, Onions, Dill Pickles, Mayonnaise, and Mustard.

GARDEN SALAD
Mixed Field Greens, Tomatoes, Cucumbers, Carrot Curls, and Garlic Herb Croutons with Ranch Dressing and Herb Vinaigrette

GARDEN PASTA SALAD

SLICED SEASONAL FRUIT

HOUSE MADE KETTLE CHIPS

DELI STYLE
Smoked Turkey Breast, Black Forest Ham, Traditional Chicken Salad, and Genoa Salami

CHEESE
Sliced Cheddar, Provolone, and Swiss

ARTISAN SLICED BREADS & ROLLS

BROWNIES AND COOKIES

SOUP & SALAD | 28

Includes Artisan Rolls with Butter, Seasonal Fruit, and Gourmet Cookie Selection.

SELECT TWO SIDE SALADS:

TRADITIONAL WEDGE

CAESAR

HEIRLOOM TOMATO AND FRESH MOZZARELLA

GARDEN VEGETABLE PASTA SALAD

CITRUS BABY GEM

GARDEN HOUSE

STRAWBERRY FIELD

HARVEST CHICKEN

ITALIAN ANTIPASTI PLATTER

SELECT TWO SOUPS:

TRADITIONAL CHICKEN NOODLE

TOMATO BASIL

BROCCOLI CHEDDAR

CREAMY BAKED POTATO

CHARRED CORN AND PANCETTA CHOWDER

RED PEPPER GOUDA

CHICKEN CORN TORTILLA

POTATO LEEK CREAM

ROASTED CREMINI MUSHROOM

VEGAN BLACK AND WHITE BEAN CHIPOTLE CHILI

Priced per person unless noted otherwise. Customization may affect prices.
Please consult with our sales coordinator for a menu that is safe for all diets.

Express Buffets

All buffets include
unsweetened tea and ice water.

ARTISAN WRAP | 28

SELECT THREE WRAPS | Includes your choice of one soup, served with crackers, and your choice of a cookie or brownie.

CHICKEN CAESAR SALAD
Chicken, Heirloom Tomatoes, Crisp Local Greens, Parmesan Cheese, Heirloom Baby Tomatoes, Garlic Herb Croutons, and Caesar Dressing in a Spinach Wrap

BRUSSELS SPROUT SALAD
Whole Wheat Wrap filled with Shaved Brussels Sprouts, Diced Apples, Shredded Broccoli and Kale, Sunflower Seeds, and Dried Cranberries, all tossed in a Creamy Poppyseed Vinaigrette

CUBAN WRAP
Roasted Pork, Ham, Arugula, Dijon Mustard, and Pickles in a Grilled Flour Wrap

SMOKED TURKEY WRAP
House Smoked Shaved Turkey, Smoked Cheddar, Bacon, Crisp Romaine, Sliced Tomato, Shaved Red Onion, and BBQ Aioli in a Grilled Flour Wrap

CAPRESE WRAP
Marinated Tomatoes, Shaved Red Onion, Arugula, and Fresh Mozzarella with Pesto Hummus and Balsamic Drizzle in a Spinach Wrap

TUNA WRAP
Albacore Tuna, Onions, Diced Apples and Pecans, Spring Mix, and Lime Caper Dressing in a Grilled Whole Wheat Wrap



Themed Buffets

All buffets include
unsweetened tea and ice water.

TEXAS | 32

Includes BBQ Sauce, Sliced Red Onions, Pickles, Whole Jalapeños, and Texas Toast

SLOW SMOKED BEEF BRISKET

SWEET TEA BRINED SMOKED TURKEY *$6 per person*

CADILLAC MAC & CHEESE

CHEDDAR JALAPEÑO SAUSAGE *$5 per person*

LOADED BAKED POTATO SALAD

CORNBREAD MUFFINS

GREEN BEANS

HOUSE MADE SALTED BANANA PUDDING CUPS

HOUSE SALAD
with Vinaigrette &
Ranch Dressings *$4/person*

GARDEN PARTY | 35

CREAMY HUMMUS AND WHIPPED FETA DIP

SEASONED FLATBREADS AND PITA

SPECIALTY CRACKERS

DOMESTIC CHEESE AND FRUIT PLATTER

GARDEN PASTA SALAD

KALE AND BRUSSELS SPROUTS SALAD

SMOKED TURKEY B.L.T.

SPICY ITALIAN SUB

MEDITERRANEAN GRILLED VEGETABLE PLATTER

HOUSE MADE KETTLE CHIPS

ASSORTED COOKIES AND BROWNIES

ALL AMERICAN GRILL OUT | 28

Includes Burger and Hot Dog Buns, Leaf Lettuce, Tomato, Sliced Onion, Assorted Cheese, and Condiments

GARDEN SALAD
with Balsamic & Ranch Dressings

TRADITIONAL COLE SLAW

LOADED BAKED POTATO SALAD

HOUSE MADE KETTLE CHIPS
and Roasted Onion Dip

GRILLED ALL BEEF BURGERS

BLACK BEAN BURGERS

CHAR GRILLED LOCAL BEEF FRANKS
add Texas Chili $5 per person

SEASONAL FRUIT SALAD

APPLE COBBLER

CINNAMON WHIPPED CREAM

A LA MODE *$4 per person*



Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.

Themed Buffets

All buffets include
unsweetened tea and ice water.

ITALIANO | 28

ITALIAN SALAD
Crisp Romaine and Shredded Radicchio, Tomatoes, Black Olives, Red Onion, Pepperoncini, and Feta with Italian Vinaigrette

FETTUCCINE ALFREDO WITH ITALIAN HERB CHICKEN
Creamy Parmesan Alfredo Sauce with Italian Grilled Chicken on the side

ITALIAN MEATBALLS
with Fresh Basil Marinara

BAKED ZITI
with Ricotta and Mozzarella

ASSORTED GARLIC BREADS
with Butter

ITALIAN ROASTED VEGETABLES

TIRAMISU



Themed Buffets

All buffets include
unsweetened tea and ice water.

MEDITERRANEAN | 25

GREEK SALAD
Cucumbers, Tomatoes, Red Onions, Olives, and Feta Cheese with Red Wine Greek Vinaigrette

NAAN
with Hummus and Whipped Feta Dip

MEDITERRANEAN GRILLED SALMON *$10 per person*
with Fried Artichoke Garnish

LEMON & HERB CHICKEN

HERB ROASTED POTATOES

SAFFRON RICE

LEMON GARLIC GREEN BEANS

BAKLAVA

MEXICAN FIESTA | 28

SOUTHWEST CAESAR SALAD
Fresh Chopped Romaine and Iceberg with Roasted Corn, Black Beans, Tomatoes, Peppers, and Crispy Tortilla Strips with Poblano Caesar Dressing and Ancho Chili Lime Vinaigrette

FRESH TORTILLA CHIPS
with Salsa Rojo

SOUTHWEST ROASTED VEGETABLES

CILANTRO LIME RICE

CHARRO BEANS

CHEESE ENCHILADAS *$6 per person*
Ancho Chile, Enchilada Sauce, Cheddar, and Pepper Jack Cheese

GRILLED CHICKEN AND BEEF FAJITAS *
Grilled Tortillas, Salsa Roja, Sour Cream, Shredded Cheddar, Sliced Jalapeños, Onions, Peppers, and Pico de Gallo
add Chef-Prepared Guacamole: $3 per person
add Queso:$4 per person

TRES LECHES CAKE



Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.

Themed Buffets

All buffets include
unsweetened tea and ice water.

FUSION FEAST | 27

Includes Soy Sauce and Chopsticks

UDON NOODLE SALAD
Crisp Asian Vegetables and Ginger Soy Vinaigrette

ASIAN SLAW
Shredded Napa Cabbage, Julienne Peppers, Fresh Cilantro, Red Onion, Bamboo Shoots, Toasted Cashews, and Mandarin Oranges with Sesame Vinaigrette

CRISPY VEGETABLE EGG ROLLS
with Thai Chili and Sweet and Sour Sauces

FRIED RICE OR STEAMED WHITE RICE

STIR FRIED VEGETABLES

SWEET & SOUR CHICKEN
with Pineapple, Peppers, and Onions

SZECHUAN BEEF & BROCCOLI

FORTUNE COOKIES

MANGO COCONUT CAKE
with Mango Coulis



Themed Buffets

All buffets include
unsweetened tea and ice water.

SOUTHERN | 28

HOUSE SALAD
Tilamook Shredded Cheese, Sliced Eggs, Diced Tomatoes, Bacon Crumbles, and Herb Croutons with Ranch Dressing and House Vinaigrette

FRIED CHICKEN
with Peppered Cream Gravy

CHEF'S FAMOUS MEATLOAF $8 per person
with a Ketchup Glaze

MASHED RED BLISS POTATOES

FOUR CHEESE MACARONI AND CHEESE

JALAPEÑO CREAM CORN $3 per person

GREEN BEANS
with Caramelized Shallots

BISCUITS & CORNBREAD
with Whipped Butter, Honey, and Hot Honey

PEACH COBBLER

SWEET & SAVORY BUTTER BOARDS | 50

PRICED PER BOARD. EACH BOARD SERVES 25-50 GUESTS

HONEY PECAN WHIPPED BUTTER

CINNAMON CHURRO WHIPPED BUTTER

ROSEMARY AND GARLIC WHIPPED BUTTER

LEMON,THYME, AND GOAT CHEESE WHIPPED BUTTER



Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.



Receptions

Reception Stations

DIP STATION

SERVES 25 GUESTS

HOT DIPS

SPINACH ARTICHOKE DIP 75
with Pita Chips

CAJUN CRAB DIP 100
with Toasted Baguettes

BUFFALO CHICKEN DIP 75
with Pita Chips

ROASTED POBLANO QUESO 100
with Tortilla Chips

COLD DIPS

HUMMUS TRIO 85
Red Pepper, Black Bean, and Regular
with Pita Chips

ROASTED FRENCH ONION DIP 65
with Kettle Chips

WHIPPED FETA DIP 65
with Pita Chips

7 LAYER DIP 55
with Tortilla Chips

COLD DISPLAY

SMALL SERVES 15-25 | MEDIUM SERVES 25-50 | LARGE SERVES 50-75

FARM FRESH VEGETABLE CRUDITÉ S: 95 | M: 125 | L: 215
with Ranch Dip

SEASONAL FRUIT AND BERRIES S: 125 | M: 175 | L: 225
with Yogurt Dip

DOMESTIC CHEESE S: 135 | M: 200 | L: 375
Assorted Cheddar, Swiss, Pepper Jack Cubed Cheese with Red and Green Grapes, Strawberries, Gourmet Crackers, and Baguette Rounds

IMPORTED ARTISAN CHEESE S: 175 | M: 250 | L: 425
Dried Apricots, Dried Cranberries, and Seasoned Deluxe Mixed Nuts with Crackers and Baguette Rounds

CHARCUTERIE PLATTER S: 195 | M: 275 | L: 475
with Chef Curated Display of Artisan Cheeses, Fine Meats, Assorted Olives, Seasoned Nuts, Fruits, Berries, Accompaniments, Gourmet Crackers, and Baguette Rounds

MEDITERRANEAN PLATTER S: 95 | M: 135 | L: 195
Traditional Hummus topped with Marinated Tomatoes, Red Onions, English Cucumbers, Kalamata Olives, Feta, Tzatziki, Garlic Sauce, and Soft Naan

Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.

Reception Stations

ALL STATIONS REQUIRE A MINIMUM ORDER OF 25 GUESTS. CHEF ATTENDANTS MAY BE REQUIRED.

TEXAS CHILI BAR | 12

SLOW COOKED SHINER BOCK HOUSE CHILI

SHREDDED CHEDDAR

DICED ONION

JALAPEÑOS

SOUR CREAM

CORNBREAD MUFFINS

OYSTER CRACKERS

CORN CHIPS

GREEN ONION

ADD BAKED POTATOES: $6

STREET TACOS | 22

Includes Mini Corn Tortillas, Cotija Cheese, Chipotle Aioli, Diced Onions, Limes, Chopped Cilantro, and Salsas Roja & Verde *

TEQUILA LIME SHRIMP
with Mango Jalapeño Slaw and Chipotle Aioli

DICED ARRACHERA STEAK

PORK AL PASTOR

CHICKEN TINGA
** add Guacamole for $3/person*

MAC AND CHEESE | 15

CAVATAPPI PASTA
with Four Cheese Sauce

BACON BITS

CARAMELIZED ONIONS

HERB BREADCRUMBS

DICED TOMATOES

SHREDDED CHEESE

BLUE CHEESE

SAUTÉED MUSHROOMS

STEAMED BROCCOLI

ADD GRILLED SAUSAGE: $3

ADD DICED GRILLED CHICKEN: $3

ADD POPCORN CHICKEN: $4

ADD GRILLED SHRIMP: $4

ADD BBQ BURNT ENDS: $5



Reception Stations

ALL STATIONS REQUIRE A MINIMUM ORDER OF 25 GUESTS. CHEF ATTENDANTS MAY BE REQUIRED.

WINGS | 16

Your Choice of Bone-in or Boneless Chicken Wings, served with a side of Carrot and Celery Sticks

CHOICE OF THREE SAUCES: BBQ , Buffalo, Garlic Parmesan, Sweet Thai Chile, or Teriyaki

Includes Ranch and Bleu Cheese Dressings

SLIDERS | 18

CHOOSE THREE. Station also includes Kettle Chips and Roasted Onion Dip

BRISKET
with BBQ Sauce & Pickled Red Onions

BUFFALO CHICKEN
with Ranch Dressing

MINI CHILI DOG
with Diced Onions & Shredded Cheese

BURGER
with Lettuce, Tomato & Chef's Burger Sauce
** add Cheese Slices for $1/person*

PULLED PORK
with Pineapple Slaw & BBQ Sauce

FALAFEL
with Tzatziki & Arugula

MASHED POTATO | 15

YUKON GOLD MASHED POTATOES

SOUR CREAM

WHIPPED BUTTER

SHREDDED CHEDDAR

GOAT CHEESE

BACON CRUMBLES

GREEN ONIONS

CHARRED CORN

PEPPERED CREAM GRAVY

ADD SWEET POTATO: $3
includes Brown Sugar, Chopped Pecans, and Marshmallow Toppings

ADD GRILLED SAUSAGE: $3

ADD DICED GRILLED CHICKEN: $3

ADD POPCORN CHICKEN: $4

ADD GRILLED SHRIMP: $4

ADD BBQ BURNT ENDS: $5

ADD CHOPPED BRISKET: $5



Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.

Reception Stations

CARVING STATIONS

CHEF ATTENDANT REQUIRED. All Carving Stations include rolls.

SMOKED TURKEY BREAST 16
Cajun Smoked Turkey Breast with Creole Aioli

HERB CRUSTED ROAST BEEF TENDERLOIN 24
with Horseradish and Stone Ground Mustard

GLAZED HAM 16
with Maple Mustard Sauce

SMOKED PORK LOIN 16
with Chipotle BBQ

SMOKED SALMON FILET 18
with Lemon Aioli

GRILLED SANTA MARIA TRI-TIP 20
with Chimichurri

PECAN SMOKED BRISKET 20
with Shiner Bock BBQ Sauce and Pickled Red Onions



Hors D'oeuvres

HOT HORS D'OEUVRES

CHOOSE THREE FOR $18 PER PERSON | CHOOSE FIVE FOR $25 PER PERSON

CHICKEN

BACON WRAPPED CHICKEN BITES
with Chipotle Maple Glaze

CHILI RUBBED CHICKEN SKEWERS
with Avocado Crema

CHICKEN CORDON BLUE BITES

ORANGE CHICKEN MEATBALL

CHICKEN TAQUITOS
with Chipotle Crema

SEAFOOD

SEAFOOD STUFFED MUSHROOMS

MINI CRAB CAKES
with Cajun Remoulade Sauce

BACON WRAPPED SHRIMP
with Chipotle Maple Glaze

CRAB ARANCINI
with Old Bay Hollandaise

BEEF

MINI COCKTAIL MEATBALLS
Swedish, BBQ, or Sweet & Sour

PETITE BEEF WELLINGTON
with Horseradish Cream

MINI BEEF EMPANADA
with Avocado Crema

PORK

CRISPY PORK DUMPLINGS
with Soy Dipping Sauce

HOT HAM & GRUYERE MINI SANDWICHES
with Caramelized Onion

SAUSAGE BITES
with Maple Mustard

SAUSAGE & LEEK STUFFED MUSHROOMS

COCKTAIL SMOKIES
with Grape Chile Glaze

MINI QUICHE
Assorted Styles

VEGETARIAN

MINI VEGETABLE SAMOSAS

MINI EGG ROLLS
with Sweet Chili Dipping Sauce

FALAFEL
with Tzatziki Sauce

MAC & CHEESE BITES

BAVARIAN PRETZEL BITES
with Beer Cheese Sauce

RASPBERRY BRIE EN CROUTE

SPANAKOPITA

FRIED CREAM CHEESE JALAPEÑO POPPERS
with Ranch Dressing

COLD HORS D'OEUVRES

CHOOSE THREE FOR $18 PER PERSON | CHOOSE FIVE FOR $25 PER PERSON

CLASSIC BRUSCHETTA
Herb Roasted Tomato and Goat Cheese Bruschetta with Balsamic Drizzle

FIG AND BRIE CROSTINI

SHRIMP COCKTAIL
with Cocktail Sauce and Lemons

GOAT CHEESE & HONEY PHYLLO CUPS

BEET HUMMUS & CUCUMBER FLAT

MIXED BERRIES & FETA CROSTINI

ASSORTED FINGER SANDWICHES 52 *per dozen*
CHOICE OF TWO: Ham & Cheese, Turkey & Cheese, Pimento, Cucumber & Dilled Cream Cheese, Chicken Salad, Tuna Salad, Cage Free Egg Salad, and Peanut Butter & Jelly

PREMIUM TEA SANDWICHES 80 *per dozen*
CHOICE OF TWO: Curried Mango Chutney Chicken Salad, Caprese & Pesto Aioli, Raspberry Nutella Fluff, Proscuitto Apple & Brie, and Pecan Smoked BLT with Avocado Mousse

PINWHEELS 48 *per dozen*
CHOICE OF TWO: Ham & Cheese, Turkey & Cheese, and Cucumber & Dilled Cream Cheese

Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.

Upscale Hors D'oeuvres

SOLD PER PERSON WITH A MINIMUM OF 25 GUESTS

SMOKED SALMON CANAPES 6
with Shaved Asparagus and Heirloom Carrot Slaw

SHAVED BEEF TENDERLOIN 9
on a Mini Brioche Crisp with Horseradish Cream Cheese, topped with Baby Arugula

BBQ CAJUN SHRIMP 8
on a Mascarpone Grit Cake with Applewood Smoked Bacon Gravy

PULLED BBQ PORK 7
with Buttermilk Cornbread and Honeycrisp Apple Slaw

ADOBO BRAISED CHICKEN 7
with Mango, Corn Tortilla, and Avocado Mousse

BUTTERMILK FRIED CHICKEN STRIP CROSTINI 8
with Boursin Cheese, Carrot Slaw, and Texas Hot Honey Drizzle

GUAJILLO CHICKEN TAMALE BITE 7
with Cotija Cheese, Black Bean and Corn Salsa, and Cilantro Cream

MAPLE GLAZED "CHICKEN & WAFFLE" 7
Crispy Buttermilk Chicken Bite on Mini Belgian Waffle with Chipotle Maple

PERSIAN CUCUMBER CUP 8
with Blue Cheese and Crab Mousse

COCONUT SHRIMP 7
with Ginger Mango Dipping Sauce

SHRIMP AND MANGO CEVICHE 8
Poached Shrimp, Mango, Cilantro, and Pimento tossed in Fresh Lime Juice, served in a Mini Tortilla Cup

MOROCCAN SPICED SHRIMP 7
with Hummus on Soft Naan with Fresno Peppers and Sliced Red Onion

MINI SHORT RIB SLIDER 8
with Shiner Bock Beer Cheese Sauce and Caramelized Shallots

CRAB AND TARRAGON STUFFED MUSHROOM 8

MINI FRENCH BAGUETTE 6
with Buffalo Mozzarella, Pesto, and Tomato Olive Relish

Upscale Hors D'oeuvres

SOLD PER PERSON WITH A MINIMUM OF 25 GUESTS

PUMPKIN, ARUGULA, AND ROASTED APPLE BRUSCHETTA 7

MINI CORN TACOS 7
with Black Beans, Rice, and Avocado

MINI SWEET POTATO PANCAKES 7
with Caramelized Apples and Goat Cheese

WATERMELON, MOZZARELLA AND MINT SKEWER 7
with Blackberry Balsamic Drizzle

STUFFED MUSHROOM CAP 7
with Caramelized Apple, Walnuts, and Blue Cheese

MERLOT POACHED PEAR PASTRY 8
with Blue Cheese, Walnuts, and Cinnamon

WILD MUSHROOM TARTLETS 7
with Truffle Oil, Manchego Cheese, and Chives

CAPRESE SKEWER 7
with Baby Mozzarella, Cherry Tomato, Basil Pesto, and Olive Oil

GOAT CHEESE STUFFED PEPPADEWS 6
topped with Crispy Shallots

CURRIED GOAT CHEESE AND FIG CROSTINI 7
with Cauliflower and Fig Relish

RATATOUILLE STUFFED MINI POTATOES 8
Mini Yukon Potatoes filled with Squash, Zucchini, Eggplant, Red Onion, Tomatoes, Fresh Herbs, and Parmesan

BAKED MAC AND CHEESE BITES 6
with Micro Basil Garnish

Priced per person unless noted otherwise. Customization may affect prices. Please consult with our sales coordinator for a menu that is safe for all diets.



Alcohol Services

SELECT YOUR BAR PACKAGE:

SPONSORED BAR PACKAGE
The host pays for all guests.
Drinks are free to all guests and the host pays for the total consumption following the event. Hosts can set limits on the number of drinks guests may have by issuing tickets that can be redeemed at the bar.

SIP & SWIPE BAR PACKAGE
This is a self-pay bar option.
Guests are fully responsible to pay for their own drinks. Credit Card machines are provided at the bar where guest can purchase the beverage offerings. No cash will be accepted.

HYBRID BAR PACKAGE
This is a combination of the host paying for a portion of the drinks and the guest purchasing any additional. Please work with a catering specialist for the details.

SELECT YOUR BAR OFFERING:

BEER AND WINE ONLY
Includes domestic and imported beers, house wines, soft drinks, and water

FULL LIQUOR BAR
Includes domestic and imported beers, house wines, soft drinks, and water
Upgrade bar offerings to premium offerings

NOTES FOR CONSIDERATION:

TIP JARS
Tip Jars for our Bartenders are optional. Please tell your catering specialist if you do not wish to have tip jars at the bar during service.

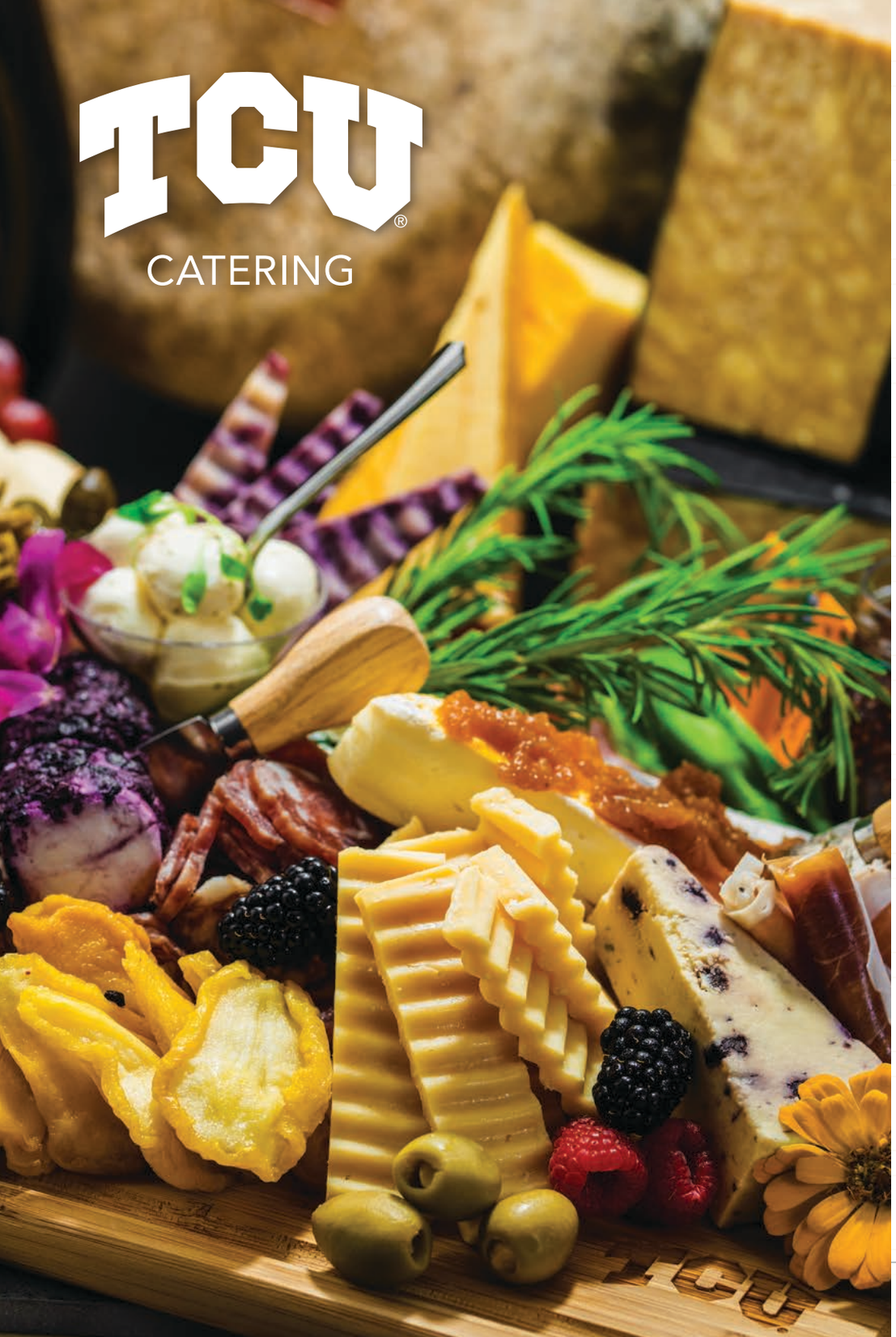
GRATUITY
A $50 per hour per bartender gratuity will be added to your proposal. This is our recommendation for the services rendered by the bartender.

TCU Catering is the sole alcohol provider for TCU Campus events.
Please refer to policies as it relates to alcohol service and safe service.
Alcohol approval forms must be submitted prior to event.

Alcohol Services

BARTENDER one required per 75 guests	150
CASHIER one required per 75 guests	150
BARBACK required for over 125 guests	120
BAR SET-UP FEE	150
BAR FRONT RENTAL	75
DOMESTIC BEER per bottle	8
IMPORTED BEER per bottle	8
HOUSE RED & WHITE WINE per glass	8
CHAMPAGNE per glass	10
MIXED DRINKS per drink	10
PREMIUM LIQUOR per drink	12
SIGNATURE COCKTAILS per drink	12
SIGNATURE MOCKTAIL per drink	8
ASSORTED SOFT DRINKS per drink	4
BOTTLED WATER per drink	4
GLASSWARE per person	4





Policies & Procedures

PLANNING YOUR EVENT

TCU Catering has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs.

We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion. Please use this guide to understand processes, procedures, and expectations as we work together to achieve a smoothly executed and memorable catered event.

HOW TO CONTACT TCU CATERING BY SODEXO

When you are planning a catered event, please contact us as soon as possible. Even if you are not yet sure of such details as the exact date, location, and number of guests that will be in attendance, it's a good idea to contact us as early on in the process as possible.

Catering arrangements can be made by contacting TCU Catering via email at catering@tcu.edu. This is the preferred method of communication. If you would like to request a meeting with one of our catering specialists, please email us to set an appointment.

It's easy to get in touch with TCU Catering about your catering needs. There are multiple ways to contact us:

VISIT IN PERSON

You may visit us in person at our office on the third floor of the Brown-Lupton University Unions.
Office hours are Monday through Friday, 9:00am to 5:00pm. (We follow TCU campus for closures.)

CALL 817.257.5239 | **EMAIL** catering@tcu.edu | **FOLLOW US ON INSTAGRAM** @TCU_Catering

EVENT LOCATION RESERVATION

You must make arrangements to secure a location for your event. You will need to officially reserve the space in order for us to be permitted to serve you on the TCU campus. For third party groups to reserve a room for an event, please contact Conference Services at 817.257.7641. TCU departments and student groups should contact the venue directly. The client is responsible for arranging the tables, chairs, and other equipment needed.

EVENT CONFIRMATIONS & GUARANTEES

No less than 5 working business days from the scheduled catered event, you must sign a Banquet Event Order and return it to the catering office via email (catering@tcu.edu). This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. You will also be asked to provide us with a final number of guests that will attend your event; the estimated number will be used if you don't know the final number.

EVENT CHANGES & CANCELLATIONS

No less than 5 working business days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled.

Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by TCU Catering. If TCU Campus is closed due to inclement weather, all catering events will be automatically canceled and fully refunded.

Specialty requested items or sourced items may require further advance noticed.
Please inquire with a catering manager.

Policies & Procedures

EVENT PAYMENT

Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, American Express, check, and department invoice submission. Confirmation of department submission may be requested.

IF YOUR GROUP IS NOT A TCU DEPARTMENT OR STUDENT GROUP:

Payment methods must be received 3-5 business days before your event. You may opt to pay for your event by check, but a credit card authorization form will still be required if your check is not received in the appropriate time frame

Sales tax of 8.25% will be added to your bill. If your organization is tax exempt, you must submit a copy of your tax-exemption certificate prior to the date of your scheduled event.

DELIVERY FEES

Deliveries will be subject to a $55.00 or 10% delivery fee, whichever is greater, and not to exceed $120.00.

Deliveries will be in all disposable equipment and should not require TCU Catering staff to return to pick up anything.

If the event does require TCU Catering Staff to return to the event to pick up equipment, you will be subject to a pick-up fee of $55.00.

SERVICE STAFF AND ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Buffet style functions and served meals are priced on an individual basis. Below are the charges for each staff member:

ATTENDANTS/WAITSTAFF

Staff is calculated based on a 4 hour window (1 hour set up, 2 hour service, and 1 hour break down). Event time that goes beyond this calculation is subject to additional staffing fees.

$140 per waitstaff.

STATION CHEFS

$85 per hour (required for stations)

BARTENDERS AND BARBACKS

Bartenders: $150 each

Barbacks: $120 each

PASSING ATTENDANTS

$65 added to the attendant rate

CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

Policies & Procedures

WEATHER POLICY

For the safety of our guest, TCU Catering can request the relocation of an outdoor event to the indoor back-up location no less than twenty-four hours before the scheduled start time. If there is a client-requested relocation or date change resulting in a second setup, twenty-four-hour notice is required or you will be subject to a service charge.

TCU Catering can require the relocation of an outdoor event to the indoor event back-up location no less than six hours before the scheduled start time, if any of the following weather conditions are forecasted at your event: 30% or higher chance of precipitation, and/or wind gusts of 15 miles/hour or higher. Such relocation will be subject to a service charge.

SERVICE CHARGES

All functions are subject to a 20% food and beverage service fee with a minimum of $85. All plated catering events require a 20% service fee. Service fees are added to cover operating expenses due to the complexity of the event. Factors that are consider include site location, add preparations, set up and break down times, transportation, additional supplies/decor and added culinary, support teams and/or catering specialist. Service fees are not gratuity and do not get paid out to waitstaff. Clients are allowed to add gratuity at their discretion.

LINENS

We provide linens for food and beverage tables at no charge.

If you would like linens to be placed on guest tables for receptions, breaks, meeting tables, and boxed lunches, each linen is $16 with the order of food or beverages. Other tables may be boxed and covered at an additional $16 per tablecloth. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup.

House linen color choices are white, black, and purple. Rental charges and delivery fees apply for all rented linens.

GRATUITY

Gratuity is not added for most events and is optional and appreciated. Suggested gratuity is added for bartenders, but can be adjusted based on client request. Gratuity can not be removed after an invoice has been finalized. Any time you wish to add a gratuity to your event, this can be added prior to the event date or day of.

FOOD REMOVAL POLICY

Due to health regulations, it is the policy of TCU Catering that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

ALCOHOL POLICY

All alcoholic beverages must be provided and served by our personnel and consumed in designated areas. Proof of age will be required. The TCU Catering operation, reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serve Safe Training Program for Service. All personnel follow laws governed by the Texas Alcohol Beverage Commission and bartenders have completed their Seller Training. If you are a TCU Department or Student group you are required to gain approval form the Vice Chancellor of Student Affairs office, please contract 817.257.7820 for the appropriate form. All outside groups are required to gain approval by contacting Conference Service at 817.257.7641. TCU alcohol approval must be received by the TCU Catering office eleven working business days before your event date.


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