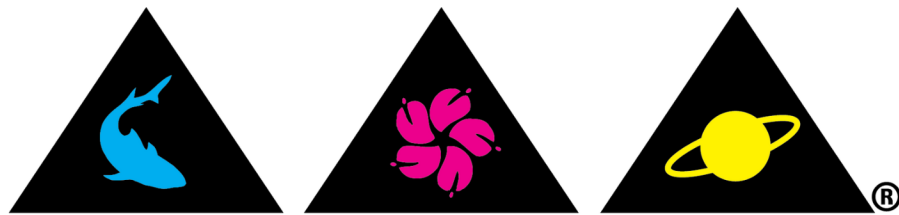


CATERING MENUS



MOODY GARDENS

GALVESTON ISLAND

HOTEL, SPA & CONVENTION CENTER
ATTRACTIONS, GOLF COURSE

STAY FOCUSED AND ENERGIZED DURING YOUR MEETING WITH THESE CHEF INSPIRED FOOD AND BEVERAGE SELECTIONS. OUR DISHES ARE DESIGNED WITH ONLY USING THE FRESHEST AND SUSTAINABLE INGREDIENTS WITH YOUR WELL-BEING IN MIND. INGREDIENTS THAT WILL BOOST YOUR PRODUCTIVITY AND WELLNESS.

MOODY GARDEN HOTEL, SPA AND CONVENTION CENTER
1 HOPE BLVD, GALVESTON, TX. 77554
409- 683-4000



BREAKFAST BUFFETS



All Breakfasts Include Assorted Juices, Regular and Decaf Coffee, Assorted Hot Teas, and Condiments.
Based on 60 minutes of Continuous Service.

GOOD MORNING GALVESTON - \$27 / Person

- Fresh Cut Seasonal Fruit
- Fruit Filled Danish, Croissants, and House Baked Muffins
- Chobani Greek Yogurt and House Made Honey Granola
- Assorted Crunchy Cereal
- Oat Milk, Regular, Skim, and 2% Milk
- New York Style Bagels with Plain and Flavored Whipped Cream Cheeses
- Oat Meal with Dried Fruits, Nuts, and Brown Sugar

EARLY MORNING - \$34 / Person

- Fresh Cut Season Fruit
- Morning Baked Pastries and Breakfast Breads
- Assorted Fruit Preserves, Honey and Butter
- Mini Vegetable Frittata
- Lemon Ricotta Pancakes with Mixed Berries Compote and Maple Syrup
- Crisp Applewood Smoked Bacon
- Chicken Sausage
- Pork Sausage
- Loaded Tater Breakfast Casserole with Cheddar, Cheese, Smoked Gouda, Green Onions and Bacon

RISE AND SHINE - \$35 / Person

- Fresh Cut Seasonal Fruit
- Morning Baked Pastries and Breakfast Breads,
- Assorted Fruit Preserves, Honey and Butter
- Assorted Chobani Yogurts with Homemade Honey Granola
- Scrambled Eggs
- Yukon Gold Potatoes with Peppers and Onions
- Crisp Applewood Smoked Bacon
- Pork Sausage
- Crème Brûlée French Toast with Maple Syrup

TOP OF THE MORNING - \$36 / Person

- Fresh Cut Seasonal Fruit
- Homemade Honey Granola
- Morning Baked Pastries, Breakfast Breads, Assorted Fruit Preserves, Honey and Butter
- Assorted Chobani Greek Yogurts
- Scrambled Eggs with White Cheddar on the Side
- Skillet Breakfast Potatoes with Caramelized Onions and Peppers
- Crisp Applewood Smoked Bacon
- Pork Sausage
- Chicken Sausage
- Buttermilk Biscuits with Sausage Gravy

COMIDA MEXICANA - \$36 / Person

- Fresh Cut Seasonal Fruit
- Morning Baked Pastries and Breakfast Breads
- Assorted Fruit Preserves, with Honey and Butter
- Chilaquiles Rojas with Queso
- Scrambled Eggs
- Crisp Applewood Smoked Bacon Papas Con Chorizo
- Green Chili Salsa and Roasted Tomato Salsa
- Flour and Corn Tortillas

HEALTHY START - \$37 / Person

- Fresh But Season Fruit
- Organic Granola and Chobani Vanilla Greek Yogurt
- Spiced Chia Breakfast Quinoa Cereal
- Scrambled Egg Whites with Spinach and Tomato
- Hard Boiled Eggs
- Chicken Breast Sausage Links
- Turkey Bacon
- Oven Roasted Red Bliss Potatoes
- Grilled Asparagus

BREAKFAST TABLE

All food tables have a minimum guest requirement of 25 people. A surcharge of \$150.00 (+tax) will be added to functions with a guarantee that is submitted below the 25-person minimum.
Culinary Attendant Fee: \$195 (+tax) for the first hour and \$45 for each additional hour.

BREAKFAST ENHANCEMENTS



Breakfasts Enhancements to Be Added on to Existing Breakfast Buffets.

GRIDDLES - \$12 / Person

- Sugar Belgian Style Waffles and Pancakes
- Choose Two Flavors: Blueberry, Lemon Ricotta or Chocolate Chip
- Includes: Whipped Cream, Glazed Pecans, Macerated Berries, Honey, Chocolate, Caramel, Strawberry Sauces and Texas Bourbon Maple Syrup

** Culinary Attendant Required**

OMELET - \$17 / Person

- Cooked to Order: Whole Eggs or Egg Whites
- Cheddar, Mozzarella, Pepper Jack, Feta, Onion, Spinach, Peppers, Mushrooms and Tomato,
- Diced Bacon, Sausage, and Ham

** Culinary attendant required per 50 guests**

BREAKFAST MEATS - \$9 / Person

SELECT ONE:

- Chicken Sausage
- Applewood Smoked Bacon
- Turkey Bacon
- Pork Sausage

SCOTTISH SMOKED SALMON - \$15 / Person

- Scottish Smoked Salmon with Capers, Red Onions, Diced Egg Whites, Diced Tomatoes and Dill Cream Cheese Mousse
- Assorted Bagels

CRISP BELGIAN WAFFLES - \$11 / Person

- Red Velvet and Traditional Waffles
- Whipped Cream, Glazed Pecans, Macerated Berries, Chocolate, Caramel, Strawberry Sauce and Maple Syrup

** Culinary Attendant Required**

A LA CARTE ITEMS



A La Carte Items Can be Purchased Separately or Added on to Existing Breakfast Buffets.

BREAKFAST BURRITO SELECTIONS - \$84 / Dozen

- Scrambled Eggs, Ham, and Three Cheese Blend
- Scrambled Eggs, Chorizo, Seasoned Potatoes and Pepper Jack Cheese
- Scrambled Eggs, Bacon and Three Cheese Blend
- Tofu Scramble with Peppers, Onions and Vegan Cheese

Per Dozen (Minimum of 2 Dozen per selection)

GRANOLA & BERRY PARFAIT - \$7 / Each

- Seasonal Berries, House Honey Granola
- Chobani Vanilla Greek Yogurt
- Micro Mint

WARM CINNAMON ROLLS - \$51 / Dozen

- Cream Cheese Icing

WARM BREAD PUDDING - \$53 / Dozen

- Homemade Whiskey Sauce

DONUT DISPLAY - \$25 / Dozen

- Assorted Mini Plain, Glazed, Chocolate and Frosted Donuts

FRESH FRUIT CUP - \$10 / Each

- Assorted Fresh Fruit and Berries

BEVERAGES



NON-ALCOHOLIC BEVERAGES

- Fresh Made Coffee (Regular & Decaffeinated) - \$61/Gallon
- Iced Tea w/Lemon - \$40/Gallon
- Orange Juice - \$52/Gallon
- Apple, Cranberry & Tomato Juices - \$42/Gallon
- St. Arnold Root Beer - Keg Only / Market Price
- Old Fashion Lemonade - \$35/Gallon
- Fruit Punch - \$30/Gallon
- Individual Fruit Juiced - \$6 Each
- Energy Drinks & Gatorade - \$6 Each
- Individual Iced Coffee - \$6 Each
- Hot Teas - \$4 Each
- Infused Water - \$32/Gallon
- Sparkling Water - \$6 Each
- Bottled Water - \$4 Each

PLATED BREAKFAST



All Breakfasts Include Assorted Juices, Regular and Decaf Coffee, Assorted Hot Teas, and Condiments.
Based on 60 minutes of Continuous Service.

BEACHSIDE MORNING SUN - \$30 / Person

- Scrambled Eggs
- Crispy Applewood Smoked Bacon
- Roasted Herbed Fingerling Potatoes
- Roasted Tomatoes
- Grilled Asparagus
- Morning Baked Pastries and Breakfast Breads
- Assorted Fruit Preserves, Honey and Sweet Butter

HEALTHY START - \$31 / Person

- Vegetable Frittata
- Roasted Vegetables
- Sweet Potato Hash
- Morning Baked Pastries and Breakfast Breads
- Assorted Fruit Preserves, Honey and Sweet Butter

THE SIGNATURE PLATED BREAKFAST - \$32 / Person

- Soft Poached Eggs with Tarragon Hollandaise and Canadian Bacon
- Grilled Asparagus
- Blistered Tomatoes
- Morning Baked Pastries and Breakfast Breads
- Assorted Fruit Preserves, Honey and Sweet Butter

BRUNCH BUFFET



All Breakfasts Include Assorted Juices, Regular and Decaf Coffee, Assorted Hot Teas, and Condiments.
Based on 60 minutes of Continuous Service.

LONE STAR - \$60 / Person

- Assorted Muffins, Scones and Breakfast Bread
- Fresh Cut Fruit and Mixed Berries
- Market Salad, Crunchy Shaved Vegetables with Assorted Dressings
- Watermelon, Cucumber and Feta Salad with Habanero-Mango Vinaigrette
- Freshly Prepared Omelet with Choice of Cheddar, Mozzarella, Ham, Bacon, Onion, Peppers, Mushrooms, Spinach, Green Chili Salsa, and Fire Roasted Tomato Salsa
- Slow Roasted Sirloin, Au Jus and Horseradish Cream
- Lemon Pepper Salmon with Wilted Spinach
- Loaded Breakfast Tater Tots
- Assorted Mini Desserts
- Bread Pudding with Homemade Whiskey Sauce

** Culinary Attendant required per 50 Guests**

BRUNCH ENHANCEMENTS



SMOKED SALMON

- Capers
- Red Onion
- Chopped Egg
- Cream Cheese Bagels
- Diced Tomatoes

Small \$650 • Medium \$900 • Large \$1325

IMPORTED & TEXAS ARTESIAN CHEESE BOARD

- Crispy Breads
- Crackers
- Jellies and Jams
- Nuts
- Chef's Pick of Specialty Cheeses

Small \$920 • Medium \$1225 • Large \$1625

ANTIPASTO

- Artichoke Hearts
- Roasted Bell Peppers
- Genoa Salami
- Kalamata Olives
- Provolone Cheese
- Marinated Cauliflower
- Mushrooms
- Sweet Onions
- Tomatoes and Fresh Mozzarella

Small \$750 • Medium \$1175 • Large \$1625

CHARCUTERIE BOARD

- Assorted Cured Meats
- Crispy Breads
- Crackers
- Jellies and Jams
- Nuts
- Olives
- Peppers
- Marinated artichokes

Small \$800 • Medium \$1600 • Large \$2000

• Prices are subject to 22% taxable service charge and 8.25% sales tax • 1.29.26

LUNCH BUFFETS



Lunch Includes Iced Tea, Regular and Decaffeinated Coffee, Assorted Hot Teas, and Warm Baked Bread Rolls with Butter. Based on 90 Continuous Minutes of Service.

LITTLE ITALY - \$40 / Person

- Minestrone Soup
- Caesar Salad: Romaine Hearts, Shaved Parmesan and Croutons
- Tortellini Pasta Salad: Sundried Tomatoes, Kalamata Olives, Red Onions, Tomatoes, Fresh Mozzarella, Fresh Basil with Balsamic Glaze
- Toasted Garlic Bread
- Seared Salmon Fra Diavolo
- Chicken Marsala: Wild Mushrooms and Marsala Wine
- Mushroom Ravioli, Roasted Cremini and Basil Cream Sauce
- Ratatouille: Seasonal Vegetables, Tomato and Herbs
- Chocolate Chip Cannoli
- Pistachio Raspberry Lemon Truffles
- Raspberry Lemon Truffles

SANDWICH SHOP - \$39 / Person

- Tomato Basil Soup
- Mixed Greens with Assorted Toppings and Dressings
- Bowtie Pasta Salad
- Potato Salad
- Roast Beef, Turkey and Ham
- Cheddar, Swiss, and Smoked Gouda
- Hydro Bibb Lettuce, Tomato, Onions and Pickles
- Mustard, Herb Aioli and Horseradish Cream
- Assorted Kettle Chips
- Croissant, Hoagie, White and Multigrain Bread
- House Made Salted Toffee Chip Cookies
- Fudge Brownies

ASIAN - \$41 / Person

- Miso soup with Seaweed and Tofu
- Rice Noodle Salad: Spinach, Carrots, Green Onion
- Mushrooms Chinese Napa Cabbage Salad: Radish, Carrots, Green Onion, Peanuts, Sesame Seed, Wonton Strips, with Ginger Dressing
- Marinated Flank Steak with Korean BBQ Sauce
- Tempura Chicken with General Tso Sauce, Orange Zest and Sesame Seeds
- Pork and Vegetable eggrolls with Sweet Chili Sauce
- Steamed Jasmine Rice
- Stir-Fry Vegetables with Sweet Soy Ginger
- Ube Coconut Cheesecake
- Cherry Blossom Custard with Strawberry Compote

GALVESTON - \$40 / Person

- Chef's Daily Soup
- Selection of Mixed Baby Greens, Romaine Lettuce, and Baby Kale.
- Salad Toppings Include: Bacon, Cherry Tomatoes, Diced Cucumber, Grilled Corn, Green Onion, Garbanzo Beans, Carrots, Avocado, Radish, Chopped Egg, Candied Walnuts, Dried Cranberries, Red Onions, Croutons, Cheddar, Parmesan and Blue Cheese
- Italian Dressing, Ranch Dressing,
- 5 Spiced Seared Chicken
- Herb Marinated Flank Steak (served hot)
- Shrimp Salad
- Chocolate Chip Cheesecake Bars
- Petite Red Velvet Cupcakes

BOURBON STREET - \$43 / Person

- Chicken and Sausage Gumbo - Steam Rice
- Mardi Gras Salad- Romaine Hearts, Tri-Color Sweet Peppers, Cherry Tomato and Shaved Red Cabbage
- Voodoo Coleslaw: Green Peppers, Green Onion, Shaved Cabbage, Shredded Carrots with Tangy Voodoo Sauce
- Fried Boudin Balls with Spicy Ranch
- Blackened Chicken Pontchartrain
- Blackened Fresh Catch with Shrimp Creole
- Cajun Rice
- Creole Green Beans
- Banana Foster Cake
- Mini Pecan Praline Cheesecake

ISLAND TIME - \$42/ Person

- Crab and Corn Chowder
- Shrimp Campechana with Tortilla Chips
- Tropical Salad: Grilled Corn, Cherry Tomatoes, Mango, Cilantro, Red Onion with Citrus Vinaigrette
- Jerk Seasoned Chicken Breast with Mango Salsa
- Seared Blackened Redfish with Pineapple Rum Sauce
- Caribbean Fried Rice
- Stir-Fry Vegetables
- Coconut Banana Rum Caramel Custard
- Brown Butter Rum Pineapple Cake

LUNCH TABLE

All food tables have a minimum guest requirement of 25 people. A surcharge of \$250(+tax) will be added to functions with a guarantee that is submitted below the 25-person minimum. Culinary Attendant Fee: \$195 (+tax) for the first hour and \$45 for each additional hour.

• Prices are subject to 22% taxable service charge and 8.25% sales tax •

LUNCH BUFFETS



Lunch Buffets Includes Iced Tea, Regular and Decaffeinated Coffee, Assorted Hot Teas, and Warm Baked Bread Rolls with Butter. Based on 90 Continuous Minutes of Service

THE RODEO - \$43 / Person

- Roasted Cremini Mushroom Soup with Truffle Oil
- Baby Iceberg Wedge Salad with Crispy Bacon, Shaved Radishes, Blue Cheese, Yellow Cherry Tomatoes, Red Onion, and Creamy Ranch Dressing
- Texas Caviar Pasta Salad: Black Beans, Black Eye Peas, Charred Corn, Cilantro, Tomatoes and Diced Peppers
- Cilantro Lime Grilled Chicken Breast
- Seared Turkey Burger
- Grilled Angus Beef Patties
- Impossible Burgers
- Build your own Burger with the following: Bacon Strips, Sliced Onions, Pickled Jalapenos, American, Swiss, Cheddar, Provolone, Pepper Jack, Vine-Ripened Tomatoes, Boston Bib Lettuce, Pickles, Herb Aioli, Dijon Mustard, Pickle Relish, with Jalapeno Cheddar Brioche Bun or Jalapeno Cheddar Bun
- BBQ Potato Wedges
- Skillet Cherry Crumble
- Chocolate Bourbon Cake

VIVA LA FIESTA - \$42 / Person

- Tortilla Soup: Blue Corn Strips-
- Southwest Salad: Mixed Greens, Romaine Hearts, Queso Fresco, Sliced Sweet Peppers, Charred Corn, Black Beans, Jicama, Radish with Guajillo Pepper Vinaigrette
- Chipotle Spiced Chicken Fajitas
- Tequila- Lime Beef Fajitas with Caramelized Onion and Peppers
- Sweet Corn Pork Tamales
- Frijoles Charros with Queso Fresco
- Creamy Poblano Rice: Cilantro and Lime
- Corn and Flour Tortillas, Tri-Color Crispy Tortilla Chips, Warm Traditional Salsa, Warm Salsa Verde, Queso, Pico, Guacamole, Shredded Cheese, Micro Cilantro, Queso Fresco, and Jalapenos
- Salted Margarita Tarts
- Mexique Spiced Chocolate Cakes

SURFSIDE - \$42 / Person

- Tomato Basil Soup
- BLT Salad: Romaine Hearts, Cherry Tomatoes, Smoked Bacon, Red Onions, Crumbled Blue Cheese Herb Ranch and Balsamic Vinaigrette
- Pasta Salad, Tomato, Baby Spinach, and Diced Peppers

COLD SANDWICHES

- Santa Fe Turkey Wrap: Crispy Greens, Smashed Avocado, Queso Fresco, Chipotle Aioli, Cayenne Tortilla
- Super Food Veggie Wrap: Red Pepper Hummus, Baby Kale, Roasted Red Peppers, Tri Color Quinoa, Flaxseed, Tomatoes, Alfalfa Sprouts, Spinach Wrap

HOT SANDWICHES

- Chicken Caprese: Fresh Mozzarella, Heirloom Tomatoes, and Basil Pesto Aioli on Ciabatta
- Shaved Roast Beef: Provolone, Horseradish Cream, Au Jus, on Brioche
- Assorted Kettle Chips
- Mini Blueberry Crumble Cheesecake
- Chocolate Peanut Butter Crunch Squares

THE LONE STAR - \$44 / Person

- Blue Cheese Coleslaw: Cabbage, Carrots, Jicama, Radish, Broccoli, with Creamy Poppy Seed Dressing
- Baked Potato Salad: Sour Cream, Diced Bacon, Green Onions, Parsley, Cheddar cheese, and BBQ Seasoning
- Dry Rubbed- Slow Roasted Beef Brisket, with Honey Bourbon BBQ Sauce
- BBQ Rubbed Grilled Chicken Breast
- Local Smoked Sausage with Poblano Peppers and Onions
- Grilled Corn Kernels
- Sweet Baked Beans
- Smoked Gouda Mac n Cheese
- Fresh Baked Sweet Jalapeno Corn Bread
- Texas Cake Bites
- Texas Bourbon Pecan Tart

LUNCH TABLE

All food tables have a minimum guest requirement of 25 people. A surcharge of \$150.00 (+tax) will be added to functions with a guarantee that is submitted below the 25-person minimum.
Culinary Attendant Fee: \$195 (+tax) for the first hour and \$45 for each additional hour.

PLATED LUNCH



All Plated Lunches Include Iced Tea, Regular and Decaffeinated Coffee, Assorted Hot Teas, and Warm Baked Bread Rolls with Butter.

CHILLED ENTRÉE SELECTION - Served with Choice of One Dessert

CHICKEN CHOPPED SALAD - \$36 / person

Mixed Seasonal Greens, Ancho Rubbed Grilled and Chilled Chicken Breast, Chopped Bacon, Tomatoes, Boiled Eggs, Black Beans, Pico de Gallo with Chipotle Ranch Dressing

CHICKEN CAESAR - \$37 / Person

Hearts of Romaine, Herb Marinated Grilled Chicken Breast, Garlic Crostini, Shaved Parmesan Cheese with Traditional Caesar Dressing

BLACKENED CHICKEN AND GULF SHRIMP - \$38 / Person

Hydro Bibb Lettuce, Frisee, Baby Heirloom Tomatoes, Shaved Radish, Pickled Red Onions, Goat Cheese, Candied Pecans with Blood Orange Vinaigrette

ROASTED BEEF TENDERLOIN - \$40 / Person

Baby Gem Lettuce, Shaved Radishes, Roasted Pears, Smoked Almonds, Gorgonzola with Balsamic Vinaigrette

HOT ENTRÉE SELECTIONS - Includes Choice of One Soup or Salad, Accompanied with Choice of One Dessert

SOUP OR SALAD

- Tomato Basil Soup with Parmesan Croutons
- Butternut Squash Bisque
- Wild Mushroom Soup with Truffle Oil
- Baby Kale Salad: Pearl Cous Cous, Smoked Pistachios, Dried Cherries with Apple Cider Vinaigrette
- Beet Salad: Baby Arugula, Feta, Microgreens with Citrus Vinaigrette
- Moody Salad: Baby Gem Lettuce, Dried Papaya, Grape Tomatoes, Walnuts, English Cucumbers, Shaved Watermelon Radish with Champagne Vinaigrette

CAJUN REDFISH - \$41 / Person

Rice Pilaf, Grilled Asparagus and Roasted Fingerling Potato, Creole Sauce

DR. PEPPER BRAISED SHORT RIB - \$44 / Person

Garlic Mashed Potato, Roasted Root Vegetables with Natural Veal Jus

HERB CRUSTED CHICKEN BREAST - \$ 39 / Person

Scallop Potatoes, Roasted Brussel Sprout, Butternut Squash Purée and Thyme-Garlic Butter

SWEET CORN POLENTA CAKE (V) - \$37 / Person

Pea Purée, Roasted Mushrooms, Spinach, Blistered Tomatoes and Grilled Asparagus

BLACKEN CHICKEN BREAST - \$39 / Person

Yukon Potato Puree, Roasted Baby Carrots with Habanero Mango Glaze

CHILI CRUSTED SALMON - \$39 / Person

Spring Pea Risotto, Beechnut Mushrooms, Seasonal Vegetables with Lemon Sauce

ROSEMARY-GARLIC BRINE PORK TENDERLOIN - \$39 / Person

Sweet Potato Purée, Haricot Verts, Ancho Bourbon Glaze, Parmesan Risotto, Charred Cippolini, and Cremini Mushrooms

DESSERT SELECTIONS

MOJITO

Pate Sucrée, Mint and Lime Custard, Meringues, Rum, with Mango Coulis

CAFÉ AU CHOCOLATE

Almond Cake, Coffee Cream, Chocolate Ganache with Almond Crunch

KEY LIME TART

Lime Coulis, Lemon Whipped Cream

TASTE OF TEXAS

Chocolate Shell, Cinnamon Chocolate Crumb, Dulce De Leche, Honey Bavarian Cream, with Pecan Crunch

CHERRY RIPPLE CHEESECAKE

Vanilla Bean Cheesecake, Morello Cherry Compote, and Hazelnut Praline

LAVENDER STRAWBERRY PANNA COTTA - GF

Lavender Custard, Strawberry Coulis, Strawberries, and Meringue Kisses



GRAB AND GO LUNCH



Grab and Go Lunches Include: Soft Drink or Bottled Water, Potato Chips, Chocolate Chip Cookies, and Whole Fruit.
(Gluten Free Available upon request add \$2.00)

ITALIAN SUB - \$29 / Person

Ham, Capicola, Sopressetta Salami, Provolone Cheese, Tomato and Iceberg Lettuce on a Hoagie Roll with Italian Sauce

ROAST BEEF - \$28 / Person

Grilled Onions, Sliced White Cheddar, Baby Spinach and Horseradish Cream on a Pretzel Roll

VEGETABLE WRAP - \$26 / Per Person

Roasted Vegetables, Quinoa and Hummus on a Spinach Wrap
(Vegan made with Lettuce Wrap)

CHOPPED WEDGE SALAD - \$23 / Person

Gorgonzola, Applewood Bacon, Cherry Tomato, Shaved Red Onion and Blue Cheese with Buttermilk Dressing

SMOKED TURKEY - \$29 / Person

Pepper Jack Cheese, Romaine Hearts, Tomatoes, on a Croissant Roll

HONEY BAKED HAM - \$29 / Person

Swiss Cheese, Hydro Bibb Lettuce, Tomato, on Ciabatta Bread

CHEF SALAD - \$26 / Person

Ham, Turkey, Swiss, Cheddar, Boiled Eggs, Red Onion, Baby Heirloom Tomatoes, Carrots, with House Ranch Dressing

CAESAR SALAD - \$21 / Person

Croutons, Shaved Parmesan, Baby Heirloom Tomato, with House Made Dressing

Add Chicken \$5 / person

Add Shrimp \$6 / person

DINNER BUFFETS



Dinner Buffets Include Iced Tea, Regular and Decaffeinated Coffee, Assorted Hot Teas, and Warm Baked Bread Rolls with Butter. Based on 90 Continuous Minutes of Service.

THAT'S AMORE - \$63 / Person

- Italian Wedding Soup
- Caesar Salad with Croutons, Shaved Parmesan, with House Dressing
- Antipasto Display
- Italian Pasta Salad
- Grilled Beef Tenderloin with Mushroom Marsala Sauce,
- Creamy Chicken Francese with Parmesan, Lemon, and Herbs
- Roasted Italian Sausage with Sweet Peppers
- Penne Pasta with Shrimp, Basil Cream, and Olive Oil.
- Roasted Seasonal Vegetables, Tomato, and Herbs
- Tiramisu
- Chocolate Chip Cannoli

GALVESTON BAY - \$64 / Person

- Crawfish Bisque
- Mixed Green Salad: Corn, Roasted Beets, Goat Cheese, Shaved Radish with Ranch and Macadamia Nut Vinaigrette
- Chopped Kale Salad: Dried Cranberries Toasted Almonds, Shredded Carrots, Diced Red Onion, with Lemon Dressing
- Blackened Chicken with Tomato-Jalapeno Relish and Citrus Cream
- Crab Topped Redfish with Lemon Butter
- Dr. Pepper Braised Short Rib
- Yukon Potato Puree
- Grilled Asparagus with Baby Carrots
- Mini Chocolate Peanut Butter Whiskey Cupcakes
- Strawberry Cheesecake Tarts

LONE STAR - \$68 / Person

- Tangy Coleslaw
- Baked Potato Salad: Sour Cream, Diced Bacon, Green Onions, Parsley, and BBQ Seasoning
- Harvest Salad: Butternut Squash, Mandarin Oranges, Red Onions, Feta Cheese, and Jalapeno Peppers
- Mesquite Smoked Brisket
- Shiner Bock Marinated Chicken
- Grilled Sausage with Peppers
- Ranch Style Beans
- Green Beans with Bacon and Red Onions
- Grilled Corn on the Cob
- Jalapeno Cheddar Biscuits
- Texas Chocolate Pecan Tarts
- Cinnamon Buttermilk Cake Bites

PAN ASIAN - \$62 / Person

- Miso Soup with Tofu and Nori Seaweed
- Soba Noodle Salad with Sesame Ginger Vinaigrette
- Asian Chopped Salad: Shredded Romaine Hearts, Shredded Napa Cabbage, Sprouts, Carrots, Broccoli, Assorted Peppers, with Sesame Ginger Vinaigrette
- Grilled Flank Steak with Korean BBQ Sauce and Charred Scallions
- Seared Salmon Teriyaki with Pineapple Salsa and Sesame Seeds
- Shrimp Pad Thai with Oriental Vegetables
- Steamed Jasmine Rice
- Stir Fried vegetables
- Assorted Mochi
- Coconut Chiffon Cake

AROUND THE WORLD - \$67 / Person

- Butternut Squash Bisque
- Strawberry Bibb Salad: Pickled Shallots, Goat Cheese, Candied Walnut, with Blood Orange Vinaigrette
- Couscous Salad and Baby Greens with Almond and Roasted Vegetables
- Slow Roasted Beef Tenderloin (Carved), Roasted Cremini Mushrooms, and Guajillo Pepper Demi
- Lemon-Thyme Seared Chicken Breast, Blistered Tomato, Green Onions with Roasted Red Pepper Sauce
- Pan Seared Red Snapper, with Citrus Relish
- Roasted Asparagus, and Red Peppers
- Almond Saffron Basmati Rice
- Chocolate Pots
- Earl Grey Honey Glazed Cakes

MESA - \$61 / Person

- Mixed Green Salad: Cotija Cheese, Black Bean, Jicama, Charred Corn, Chopped Cilantro, Cherry Tomato, Guacamole, Sour Cream, Mixed Cheese, with Cilantro Lime Vinaigrette or Chipotle Ranch
- Tortilla Chips and Queso, Pico de Gallo, Fire Roasted Salsa, Green Chili Salsa
- Cilantro and Lime Flank Steak with Green Onion Cilantro Sauce
- Seared Snapper Veracruz
- Jerk Marinated Chicken Breast with Black Pepper Sauce
- Fried Plantains
- Cuban Style Black Beans Arroz Blanco
- Rumchata Butter Cake
- Natilla Custard

DINNER TABLE

All food tables have a minimum guest requirement of 25 people. A surcharge of \$150.00 (+tax) will be added to functions with a guarantee that is submitted below the 25-person minimum.
Culinary Attendant Fee: \$195 (+tax) for the first hour and \$45 for each additional hour.

• Prices are subject to 22% taxable service charge and 8.25% sales tax •

ACTION STATIONS



All stations require a minimum of 30 guests based on 60 minutes of continuous service.
All action stations listed below require a culinary attendant at
\$195.00 per station, for first hour (\$45.00, plus service fee and tax, per additional hour)

BUFFET STATIONS

MAC AND CHEESE STATION - \$32 / Person

BBQ Brisket, Bacon, Shrimp, Peas, Broccoli, Parmesan, Smoked Gouda, Crushed Red Pepper, Scallions, and Roasted Mushrooms

MASHED POTATO BAR - \$28 / Person

Sweet Potato, Garlic Whipped Mash, Maple Syrup, Cinnamon Brown Sugar, Marshmallows, Cheddar, Smoked Gouda, Parmesan, Green Onions, Bacon Bits, Shredded Short Rib, Chives and Sour Cream

SLIDER STATION - \$23 / Person

Angus Beef, Impossible Burger, Pulled Pork, Pickles, Caramelized Onions, Bacon, Cheddar, Pepper Jack, BBQ Sauce, Spicy Ketchup, Garlic Mayo and Parmesan Truffle Fries

PASTA STATION - \$30 / Person

Penne, Farfalle, Tortellini, Pomodoro, Alfredo, Pesto, Shaved Parmesan, Diced Tomatoes, Peas, Roasted Mushrooms, Spinach, Garlic, Pesto Grilled Chicken, Diced Bacon and Sautéed Shrimp

TAQUERIA - \$35 / Person

Chipotle Shrimp, Tequila-Lime Beef Fajitas, Al Pastor Chicken, Green Chili Sauce, Pico de Gallo, Fire Roasted Salsa, Guacamole, Slice Radish, Chopped Cilantro, Chipotle Crema, Jalapeno, Queso Fresco, Flour Tortillas, and Tri Color Tortilla Chips

CARVING STATIONS

HERB ROASTED TURKEY BREAST - \$425

Roasted Turkey, Orange Cranberry Sauce, Mustard, Mayo and Giblet Gravy
Serves 30 guests

SEASAME AHI TUNA - \$425

Seasoned Crusted Ahi Tuna, Wasabi, Wakame Salad, Ginger, Soy Glaze, Nori, and Pickled Cucumbers
~Served Rare~
Serves 30 Guests

ROSEMARY RUBBED LEG OF LAMB - \$425

Rosemary Rubbed Lam, Mint Jelly, Mango Chutney and Sweet Roll
Serves 30 Guests

ADOBO MARINATED PORK LOIN - \$450

Marinated Pork Loin, with Green Onion Chimichurri, Apple Chutney, Maple Glaze, and Brioche Rolls
Serves 25 Guests

MAPLE GLAZE HONEY HAM** - \$415

Honey Glazed Ham, Grain Mustard, Cranberry Relish, and Mini French Rolls
Serves 50 guests

PRIME RIB - \$600

Herb Crusted Prime Rib, Horseradish, Horseradish Cream, Rosemary Jus and Brioche Rolls
Serves 30 Guests

TEXAS DRY RUB TENDERLOIN OF BEEF - \$615

Slow Roasted Tenderloin, Chipotle Aioli, Horseradish Cream, Red Wine Sauce, and Sliced Mini Rolls
Serves 25 Guests

• Prices are subject to 22% taxable service charge and 8.25% sales tax •

PLATED DINNER



All Plated Dinner Include Iced Tea, Regular and Decaffeinated Coffee, Assorted Hot Teas, and Warm Baked Bread Rolls with Butter.

SOUP OR SALAD - Choose One

- Tomato Basil with Parmesan Croutons
- Cream of Mushroom with Truffle Croutons
- Honey Roasted Butternut Bisque
- Potato Leek Bisque with Scallions and Gruyere Cheese
- Cream of Poblano Soup
- Classic Baby Iceberg Wedge: Bacon, Blue Cheese Crumbles, Candied Walnuts, Diced Tomato, Red Onions, Shaved Radishes, and Herb Ranch Dressing or Blue Cheese Dressing
- Baby Spinach Salad: Roasted Pear, Dried Cranberries, Goat Cheese with Herb Vinaigrette
- Organic Baby Kale Salad: Shaved Carrots, Dried Cranberries, Glazed Pecans, Goat Cheese with Balsamic Vinaigrette
- Frisee Salad: Honey Poach Figs, Mandarin Oranges and Toasted Pepitas

ENTRÉES

LEMON PEPPER REDFISH - \$52 / Person

Creamy Parmesan-Garlic Risotto, Roasted Baby Carrots, Spring Pea Puree, with Preserved Lemon Sauce

DR. PEPPER BRAISED SHORT RIBS - \$58 / Person

Roasted Root Vegetables, Garlic Mashed Potato with Pan Demi Glaze

CHILI CRUSTED GULF SNAPPER - \$60 / Person

Roasted Root Vegetables, Spring Pea Risotto with Candied Meyers Lemon Sauce

STUFFED CHICKEN BREAST - \$57 / Person

Baby Spinach, Chevre, Sundried tomato
Garlic Potato Puree, Roasted Asparagus, Mushroom Jus

BLACKEN CHICKEN BREAST - \$51 / Person

Creamy Potato Puree, Roasted Asparagus, Habanero Mango Sauce with Green-Onion Vinaigrette

LEMON THYME CHICKEN - \$54 / Person

Roasted Potatoes, Sautéed Garlic-Herb Green Beans, Lemon Cream Sauce

GRILLED PEPPERED FILET OF BEEF - \$71 / Person

Potato Mash, Grilled Cippolini Onions, Grilled Asparagus, Roasted Beechnut Mushrooms, Ginger Carrot Puree with Garlic Demi Glaze

MIXED GRILL OPTIONS

Beef Tenderloin with Cabernet Demi-Glaze and your selection of one of the following:

- Prosciutto, Spinach and Fontina Stuffed Chicken - \$72
- Salmon with Lemon Chive Beurre Blanc - \$75
- Stuffed Snapper with Lemon Thyme Celeriac Emulsion - \$79
- Garlic Herb Maryland Style Crab Cakes - \$80
- Buttered Lobster Tail ** based on Market Price **

DESSERTS - Choose One or Pick Two to Alternate

TEXAS BOURBON N BACON

Dense Cinnamon Chocolate Cake, Chocolate Glaze, Bacon and Pecan Crumble

CHOCOLATE CARAMEL HAZELNUT TART

Chocolate Sauce, Caramel Hazelnut Frangipane and Chocolate Ganache

CHEESECAKE

Strawberry Coulis, Cramb Cracker Crumble

BLUEBERRY CRUMBLE

Blueberry Coriander Compote, Cinnamon Sugar Pastry, White Chocolate Lemon Cream and Oat Crunch

WHITE CHOCOLATE RASPBERRY

Chocolate Shell, White Chocolate Mousse, Pistachio Crumble with Chocolate Ganache

CITRUS ALMOND - (GF)

Almond Citrus Cake, Honey Crème Fraiche, Citrus Gel and Almond Praline

ENHANCE THE BEGINNING



STRAWBERRY BIBB SALAD - \$4 / Person

Candied Pecans, Goat Cheese, Pickled Red Onions, Carrots, Spinach, with Blood Orange Vinaigrette

HEIRLOOM TOMATOES WITH BABY ARUGULA - \$4 / Person

Heirloom Tomatoes, Baby Arugula, Mozzarella, and Basil Oil

SWEET CORN CRAB MEAT CHOWDER - \$4 / Person

Sweet Corn and Crab Meat Chowder, with Smoked Bacon, Topped with Old Bay Seasoning

SEAFOOD GUMBO - \$4 / Person

Classic Seafood Gumbo with Shrimp, and Crab-Dark Roux

LOBSTER BISQUE - \$4 / Person

Classic Lobster Bisque with Sherry and Whipped Crème Fraiche

FOREST MUSHROOM RAVIOLI - \$11 / Person

Mushroom Ravioli with Truffle, Topped with Pecorino

SHRIMP AND GRITS - \$12 / Person

Creole Shrimp, Cajun Grit Cakes, with Smoked Cheddar, and Red Chili Gravy

CHILI CRUSTED SCALLOPS - \$12 / Person

Chili Crusted Scallops, with Polenta Cake, Creamy Sweet Corn Purée, and Lemon Sauce

MARYLAND STYLE CRAB CAKE - \$15 / Person

Maryland Style Crab Cake, with Creole Mustard Cream, and Sweet Potato Crisp

BREAKS



Breaks Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Bottled Water, and Assorted Sodas. All breaks are based on 30 continuous minutes of service

WAKE UP - \$18 / Person

- Starbucks Frappuccino Flavored Cold Brew
- Sugar Free & Assorted Energy Drinks
- Individual Fruit cups
- Assorted House Baked Scones and Assorted Biscotti

VITALIZE - \$18 / Person

- Chobani Yogurts Cups with Berries
- House-made Honey Granola
- Dark Chocolate Nut Bark
- Special K Protein Bars
- Matcha Green Tea Smoothie

MOODY TRAIL - \$16 / Person

Create Your Own Trail Mix:

- Smoked Almonds, Dried Apricots, Raisins, Dried Cranberries, Dried Blueberries, Banana Chips, Chocolate Covered Pretzels, Salted Pretzels, Mixed Nuts, Caramel Popcorn, House Made Honey Granola, Pistachios, Walnuts, Pepitas, and M&Ms

ASSORTED PROTEIN & GRANOLA BARS - \$17 / Person

- RX-Bar
- Assorted Kind Bars
- Assorted Nature Valley Bars
- Special K Protein Bars

FRESH FRUIT STATION - \$15 / Person

- Strawberries
- Bananas
- Oranges (halves)
- Grapefruit (halves)
- Red Apple(Whole)
- Tajin, Cinnamon Sugar, and Honey

PICK UP - \$18 / Person

- Assorted Granola Bars
- Red Grapes and Bananas
- Smoked Marcona Almonds
- Dried Mangos, Papaya, Apples, and Cherries
- Oatmeal Cookies

THE CARNIVAL - \$19 / Person

- Cotton Candy
- Churros with Caramel Sauce
- Chocolate Chip Cookies
- Butter Popcorn
- Donut Bites
- Pretzel Bites and Mustard

THE TAILGATE - \$19 / Person

- Corn Tortilla Chips
- Warm Roasted Tomato Salsa
- Warm Green Chili Salsa
- Beer Cheese Queso
- Sliced Jalapenos
- Pico de Gallo
- Guacamole
- Cowboy Cookies

BITS & BITES - \$19 / Person

- Dry and Cured Meats, and Assorted Cheese Board
- Assorted Macaroons
- Peanut Butter Oatmeal Energy Balls
- Assorted Cookies
- Chocolate covered Strawberries

BREAK ENHANCEMENTS



Break Enhancements are Add On Items To Existing Breaks.
All Break Enhancements are Based on 30 continuous minutes of service.

SEASONAL PICKED FRESH WHOLE FRUIT - \$5 / Each

CHOCOLATE CHIP, OATMEAL RAISIN AND PEANUT BUTTER COOKIES - \$48 / Dozen

ASSORTED BROWNIES - \$45 / Dozen

MORNING BAKED PASTRIES - \$48 / Dozen

ASSORTED MINI DESSERTS - \$56 / Dozen

ASSORTED PROTIEN BARS - \$7 / Each

MARKET BOARDS

SMOKED SALMON

- Capers
- Red Onion
- Chopped Egg
- Cream Cheese Bagels
- Diced Tomatoes

Small \$650 • Medium \$900 • Large \$1325

CHARCUTERIE BOARD

- Assorted Cured Meats
- Crispy Breads
- Crackers
- Jellies and Jams
- Nuts
- Olives
- Peppers
- Marinated Artichokes

Small \$800 • Medium \$1600 • Large \$2000

IMPORTED & TEXAS ARTESIAN CHEESE BOARD

- Crispy Breads
- Crackers
- Jellies and Jams
- Nuts
- Chef's Pick of Specialty Cheeses

Small \$920 • Medium \$1225 • Large \$1625

ANTIPASTO

- Artichoke Hearts
- Roasted Bell Peppers
- Genoa Salami
- Kalamata Olives
- Provolone Cheese
- Marinated Cauliflower
- Mushrooms
- Sweet Onions
- Tomatoes
- Fresh Mozzarella

Small \$750 • Medium \$1175 • Large \$1625

GARDEN FRESH VEGETABLES

- Broccoli
- Cauliflower Florets
- Baby Carrots
- Zucchini
- Baby Corn
- Celery
- Grape Tomatoes
- Ranch Dressing

Small \$525 • Medium \$800 • Large \$1000

APPETIZERS



Priced Per Piece • Minimum Order of 50 Pieces Per Selection. Stationary or Butler Passed

TOMATO BRUSCHETTA CROSTINI - \$6

Baby Heirloom Tomato, Basil, Shaved Parmesan and Balsamic Glaze

VIETNAMESE VEGETABLE SPRING ROLL - \$6

with Sweet Chili Sauce

SMOKED BACON DEVILED EGGS - \$6

with Parmesan Crisp and Duck Fat

GULF SHRIMP COCKTAIL SHOOTER - \$7

CHICKEN POT STICKER - \$6

with Sweet Ginger Soy

VEGETABLE EMPANADA - \$6

with Fire Roasted Salsa

TEMPURA SHRIMP - \$7

with Teriyaki Glaze

MINI CRAB CAKES - \$8

with Old Bay Remoulade

CHIPOTLE HONEY CHICKEN SKEWERS - \$7

with Toasted Cumin Lime Crema

SHRIMP DEJONGE - \$8

With Garlic Herb Butter and White Wine Sauce

FRIED SHRIMP - \$8

With Cocktail and Tarter Sauce

FRIED ARTICHOKE HEARTS - \$8

With Parmesan Cheese

BEEF EMPANADA - \$6

with Cilantro and Jalapeno Crema

BACON WRAP SCALLOPS - \$8

BACON WRAP SHRIMP - \$8

VEGETABLE SAMOSA - \$6

with Tzatziki Dip

VEGETABLE DUMPLINGS - \$6

THREE CHEESE CROSTINI - \$6

AHI TUNA - \$9

with Edible Spoon, Wasabi and Ponzu

SNAPPER CEVICH - \$8

KOREAN BBQ BEEF SKEWERS - \$8

SMOKED DUCK TACO - \$9

with Queso Fresco and Jalapeno Relish

LOBSTER SALAD - \$10

with Garlic Crostini

SEARED SCALLOPS - \$9

• Prices are subject to 22% taxable service charge and 8.25% sales tax •

HALF DAY COMPLETE MEETING PACKAGE

MORNING • \$115



½ Day Continuous Beverage Service

Includes:

Good Morning Galveston

- Fresh Cut Fruit and Mixed Berries
- Fruit Filled Danish
- Croissants
- House Baked Muffins
- Chobani Greek Yogurt
- House Made Honey Granola
- Assorted Crunchy Cereal
- Oat Milk
- Regular and Skim Milk
- New York Style Bagels
- Plain and Flavored Whipped Cream Cheeses

Choice of One Break:

- Moody Trail
- Fresh Fruit
- The Carnival
- The Tailgate

Audio Visual

- LCD Projector
- Screen
- Flipchart and Marker
- Includes Set-Up and Tear-Down

HALF DAY COMPLETE MEETING PACKAGE

AFTERNOON • \$135



½ Day Continuous Beverage Service

Choice of Lunch Buffet/ Grab and Go Box Lunch/ or Plated Lunch

Lunch Buffet Options:

- Sandwich Shop
- Little Italy
- Viva La fiesta
- The Rodeo
- Lone Star

Grab and Go Box Lunch Options:

- Vegetable Wrap
- Smoked Turkey
- Italian Sub
- Honey Baked Ham

Choice of Plated Lunch:

- Sweet Corn Polenta Cake
- Cajun Redfish
- Mango Chicken Breast
- Chicken Chopped Salad
- Roasted Beef Tenderloin Salad

Choice of One Break:

- Moody Trail
- Fresh Fruit
- The Carnival
- The Tailgate

Audio Visual

- LCD Projector
- Screen
- Flipchart and Marker
- Includes Set-Up and Tear-Down

FULL DAY COMPLETE MEETING PACKAGE

\$175



½ Day Continuous Beverage Service

Includes:

Good Morning Galveston

- Fresh Cut Fruit and Mixed Berries
- Fruit Filled Danish
- Croissants
- House Baked Muffins
- Chobani Greek Yogurt
- House Made Honey Granola
- Assorted Crunchy Cereal
- Oat Milk
- Regular and Skim Milk
- New York Style Bagels
- Plain and Flavored Whipped Cream Cheeses

Choice of One Break:

- Moody Trail
- Fresh Fruit
- The Carnival
- The Tailgate
- Wake Up
- Vitalize

Choice of Lunch Buffet/ Grab and Go Box Lunch/ or Plated Lunch

Lunch Buffet Options:

- Sandwich Shop
- Little Italy
- Viva La fiesta
- The Rodeo
- Lone Star
- Asian
- Bourbon Street

Grab and Go Box Lunch Options:

- Vegetable Wrap
- Smoked Turkey
- Italian Sub
- Honey Baked Ham

Choice of Plated Lunch:

- Sweet Corn Polenta Cake
- Cajun Redfish
- Mango Chicken Breast
- Chicken Chopped Salad
- Roasted Beef Tenderloin Salad

Audio Visual

- LCD Projector
- Screen
- Flipchart and Marker
- Includes Set-Up and Tear-Down

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, specially if you have certain medical conditions.

NON-ALCOHOLIC BEVERAGES

- Fresh Made Coffee (Regular & Decaffeinated) - \$61/Gallon
- Iced Tea w/Lemon - \$40/Gallon
- Orange Juice - \$52/Gallon
- Apple, Cranberry & Tomato Juices - \$42/Gallon
- St. Arnold Root Beer - Keg Only / Market Price
- Old Fashion Lemonade - \$35/Gallon
- Fruit Punch - \$30/Gallon
- Individual Fruit Juiced - \$6 Each
- Energy Drinks & Gatorade - \$6 Each
- Individual Iced Coffee - \$6 Each
- Hot Teas - \$4 Each
- Infused Water - \$32/Gallon
- Sparkling Water - \$6 Each
- Bottled Water - \$4 Each

HOSTED BARS

- Premium Brands - \$10 Each
- Deluxe Brands - \$9 Each
- House Wine - \$9/Glass
- Premium Beer - \$8 Each
- Seltzers - \$7 Each
- Domestic Beer - \$7 Each
- House Wine - \$34/Bottle
- House Champagne - \$34/Bottle
- Cordials and Cognacs - \$13 Each
- Soft Drinks - \$4 Each
- Domestic Kegs - \$525 Each
- Imported Kegs - Upon Request

CASH BARS

Cash Bars Available Upon Request, and Require a \$200 Set-up Fee. Fee waived with \$2500 in Sales.

Bartender Charge Per Bar

- \$125 (4 Hours)

Cashier Charge Per Bar

- \$100 (4 Hours)

PUNCH BY THE GALLON

Minimum of 3 Gallons

- Champagne Punch - \$80/Gallon
- Rum Punch - \$80/Gallon
- Margarita Punch - \$80/Gallon
- Frozen Drink Machine Rental - \$150

PREMIUM BRANDS BEVERAGE PACKAGES

- Year Old Scotch
- Knob Creek Bourbon
- Grey Goose Vodka
- Bombay Sapphire Gin
- Captain Morgan's Original Spiced Rum
- Tres Generaciones Plata
- Crown Royal

- 2 Hour - \$40/Person
- 3 Hour - \$50/Person
- 4 Hour - \$60/Person

Includes: House Wines, Domestic and Premium Beers, Bottled Water and Assorted Soft Drinks

DELUXE BRANDS BEVERAGE PACKAGES

- Dewar's White Label Scotch
- Maker's Mark Bourbon
- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Milagro Silver Tequila
- Jack Daniels

- 2 Hour - \$35/Person
- 3 Hour - \$45/Person
- 4 Hour - \$55/Person

Includes: House Wines, Domestic and Premium Beers, Bottled Water and Assorted Soft Drinks

BEER AND WINE PACKAGES

House Wine, Domestic and Premium Beers

House Wine - Sand Point by Lange Twins Family Winery
Merlot, Chardonnay, Pinot Noir, Cabernet, and Sauvignon Blanc

- 2 Hour - \$30/Person
- 3 Hour - \$40/Person
- 4 Hours - \$50/Person

Domestic Beer - Miller Light, Bud Light, Budweiser, Coors Original, and Budweiser Zero (Non-Alcoholic)

Imported Beer - Michelob Ultra, Dos Equis, Shiner Bock, and Modelo Especial

Local Craft - Saint Arnold Art Car IPA, Galveston Island Brewing Tiki Wheat