

# Plated Dinners

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*Please select one or two from the following appetizers, soups or salads; one main course and one dessert to create your personal three or four course menu. Items are priced for a three and four course selection.*

## **Appetizers**

Prairie Mushroom Pate with Fig Compote and Grilled Bruschetta  
Smoked Chicken Quesadilla with mixed Mexican Cheeses and Adobo Sauce  
Crab Cakes with Lime Pickled Onion, Avocado and Green Chili Remoulade  
Bacon Wrapped Shrimp, Poblano-Jicama Salad and Apricot Barbeque

## **Soups**

Tortilla Soup garnished with Avocado, Cheese and Tortillas  
Wild West Chili garnished with Shredded Mexican Cheese and Chopped Scallions  
Smoked Duck and Chorizo Gumbo  
Big Bend Shrimp Bisque with Bacon-Chive and Parmesan Biscuits

## **Salads**

Wedge of Iceberg with crumbled Blue Cheese, Cucumber and Tomato  
with Avocado-Ranch Dressing  
Spinach Salad, Sweet Champagne Vinaigrette, Strawberries, and Candied Pecans  
Mixed Greens with Lime-Basil Crème and Candied Pine Nuts  
Spring Vegetables and Chili Lavosh

## **Main Course**

### ***(Select one)***

*Served with Chef's choice of seasonal accompaniments*

Country Fried Lobster Tail with Mango Tartar Sauce

*\$50.00 / \$52.00 per guest*

Pork Loin stuffed and roasted with Almond Tequila Macerated Dried Fruit

*\$44.00 / \$50.00 per guest*

Pepper Crusted Filet Mignon with Green Peppercorn Demi

*\$48.00 / \$54.00 per guest*

Herb Crusted Halibut with Pecan-Cilantro Pesto and Orange Chili Sauce

*\$44.00 / \$50.00 per guest*

Maple-Dijon Marinated Rib Eye Steak served with Scallion Mashers and Portabella Escabeche

*\$48.00 / \$54.00 per guest*

## **Desserts**

### ***(Select one)***

Cinnamon Almond Flan

Banana Bread Pudding

Cheesecake with Seasonal Berry Compote

Margarita Key Lime Pie

*We would be pleased to customize any menu to meet the needs of our guests. Please contact the Catering & Conference Manager, for special requests or additions. Prices are subject to 20% service charge and applicable taxes. Prices also subject to change.*

# Ocotillo Plated Dinner

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Please select one or two of the following appetizers, soups or salads; one entree and one dessert to create your personal three or four course menu.

## **Appetizers**

Wild Game Enchiladas blessed with the San Louis Holly Mole Sauce  
Pistachio Crusted Diamondback Rattlesnake Cakes with a Chipotle Crème Sauce  
Slow Smoked *Coca-Cola* Cowboy Ribs  
Southern Hot 'n' Crunchy Fried Green Tomatoes  
Duck Confit Quesadillas with Guajillo sauce

## **Soups**

Hot Pheasant Tortilla Soup garnished with Fresh Avocado  
Chilled Rio Grande Green Gazpacho topped with Mexican Fresh Crème

## **Salads**

Mixed Fried Greens tossed in a Creamy Lime-Cilantro Dressing  
Hot Candied Pecan Crusted Cabrito Queso atop a Garden Salad  
Flat Leaf Spinach with "Hot Wild Pig" Dressing topped with Smoked Quail

## **Entrees**

### ***(Select one)***

Courtney's Hot 'n' Crunchy Ruby Trout  
atop a Mango-Jalapeno Aioli brushed with War Paint  
*\$62.00 / \$70.00 per guest*

16-ounce Center Cut Rib Eye Steak  
with Madagascar Green Peppercorn Sauce  
*\$68.00 / \$76.00 per guest*

Pecan Grilled Chicken Breast  
blessed with a San Louis Holy Mole Sauce  
*\$62.00 / \$68.00 per guest*

Vegetarian Chili Relleno  
Poblano Peppers stuffed with Ricotta Cheese, Sautéed Garlic, Shallots and Spinach  
topped with Traditional Mexican Tomato Oregano Sauce  
*\$54.00 / \$62.00 per guest*

*All Entrees are served with Green Chile Potatoes, Corn Pudding and Sautéed Vegetables.*

## **Desserts**

Crème Brule  
Texas Chocolate Truffle  
Hearty Bread Pudding with Homemade Ice Cream  
and a Bourbon Pecan Praline Sauce

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# **Genuine Texas BBQ Dinner Buffet**

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*Dinner Buffets include Ice Cold Tea, Cowboy Coffee, Decaffeinated Coffee & Lajitas Water*

## **Genuine Texas BBQ**

Slow Smoked Beef Brisket

Open Flame Grilled Chicken

*Jack Daniel's* Baby Back Spare Ribs

Grilled Polish Sausages

Original BBQ Sauce

Prickly Pear Flavored BBQ Sauce

## **Main Course Compliments**

Tossed Salad with Avocado Ranch and House Vinaigrette

Traditional Coleslaw

Potato Salad

Cowboy Bake Beans

Country Green Beans

Cream Corn

Homemade Flaky Biscuits with Whipped Honey Butter

Lajitas Bakery Sliced Texas Size White Bread Loaf

## **Desserts**

Dutch Oven Apple Cobbler

Bourbon Pecan Pie

***\$75.00 per guest***

*Buffets have a minimum requirement of 25 guests.  
For less than 25 guests a buffet fee of \$150.00 will apply*

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# **Chuck Wagon Round-Up Dinner Buffet**

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*Dinner Buffets include Ice Cold Tea, Cowboy Coffee, Decaffeinated Coffee & Lajitas Water*

## **Main Courses**

***(Select three)***

Slow Smoked Beef Brisket

Breast of Chicken Mole

Barbeque Baby Back Spare Ribs

Southern Fried Chicken from the Skillet

Grilled Jumbo Shrimp with Garlic Herb Butter

## **Main Course Compliments**

Texas Green Salad with a Cider Vinaigrette

Country Style Green Beans

Cowboy Beans

Apple Cider Cole Slaw

Dutch Oven Scalloped Potatoes

Griddled Cheesy Corn Cakes

Biscuits and Honey Butter

## **Assorted Dessert Buffet**

Texas Fruit Cobbler with Sweet Whipped Cream

Chocolate Fudge Cake

All American Apple Pie

***\$64.00 per guest***

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# **El Jefe Steak Fry Dinner Buffet**

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*Dinner Buffets include Ice Cold Tea, Cowboy Coffee, Decaffeinated Coffee & Lajitas Water*

## **Main Course**

***(Select one)***

Texas Sized 20-ounce Beer Marinated T-Bone Steak  
Charcoal Broiled Filet with Petite Lobster Tail  
Mesquite Grilled Double Loin Lamb Chops

## **Main Course Compliments**

Field Greens in a Creamy Lime-Basil Vinaigrette  
Fresh Garden Vegetable Ragout  
Country Style Green Beans  
Herb Roasted New Potatoes  
Dutch Oven Sweet Potato Mash  
Dutch Oven Biscuits with Honey Butter

## **Assorted Dessert Buffet**

Cowboy Bread Pudding with Bourbon Pecan Praline Sauce  
Texas Fruit Cobbler with Sweet Whipped Cream  
Chef's Selection of Pie

***\$68.00 per guest***

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# **Paso Lajitas Mexican Dinner Buffet**

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*Dinner Buffets include Ice Cold Tea, Cowboy Coffee, Decaffeinated Coffee & Lajitas Water*

## **Main Courses**

*(Select one)*

Fajitas of Marinated Beef Skirt Steak with Poblanos and Onions

Fajitas of Marinated Chicken Breast with Poblanos and Onions

Fajitas of Jumbo Texas Shrimp

Cabrito Enchiladas in Holy Mole Sauce

Slow Cooked Traditional Chicken Mole

Mexican Barbeque Beef with Flour Tortillas

## **Main Course Compliments**

Traditional Tijuana Caesar Salad with Polenta Croutons

Guajillo Rice

Ranchero Baked Beans

Garden Vegetable Medley

Pico de Gallo, Guacamole, Sour Cream, and Mexican Cheeses

Flour and Corn Tortillas

## **Assorted Dessert Buffet**

Sopapillas with Honey

Cinnamon Apple Flan

Fresh Fruit Salsa in a Citrus Vinaigrette

***\$58.00 per guest***

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# The Hunt Club Dinner Buffet

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*A menu inspired by the rustic setting and magnificent views of Mexico  
from the Palo Amarillo Hunt Club at Lajitas.*

*Dinner Buffets include Ice Cold Tea, Cowboy Coffee, Decaffeinated Coffee & Lajitas Water*

## **Reception**

*Reception menu is an additional \$12.00 per guest*

Clay Henry Queso with Flour Tortillas  
Homemade Guacamole and Pico de Gallo with Fresh Tortilla Chips  
Ancho Cured Wild Boar Quesadilla  
Mesquite Smoked Dove Wrapped in Bacon

## **Main Course**

*(Select two)*

Country Fried Chicken  
Herb Crusted Halibut with Pecan-Cilantro Pesto  
Texas Blue Quail in Tequila Marinade  
Grilled Center Cut Rib Eye with Peppercorn Sauce  
Grilled Texas Jumbo Shrimp with Garlic Butter  
Tequila Injected Pork Loin

## **Salads & Soups**

*(Select two)*

Spinach Salad with Sweet Champagne Vinaigrette topped with Strawberries and Candied Pecans  
Iceberg Lettuce with Crumbled Blue Cheese, Cucumber, and  
Tomato in an Avocado-Ranch Dressing  
Tortilla Soup garnished with Avocado, Cheese, and Tortilla Strips  
Smoked Duck and Chorizo Gumbo  
West Texas Chili with Mexican Cheese and Chopped Scallions

## **Sides**

*(Select three)*

Pan Fried Grits  
Whipped Red Skin Potatoes  
Roasted New Potatoes  
Guajillo Rice  
Creamy Cole Slaw

Marinated Grilled Vegetable Medley  
Country Style Green Beans & Mushrooms  
Dutch Oven Biscuits with  
Sweet Honey Butter

## **Dessert Buffet**

Texas Size Cheesecake with Seasonal Berry Compote  
Margarita Key Lime Pie  
Fruit Salsa with Citrus Vinaigrette

***\$72.00 per guest***

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# Family Style Dinner

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*Relax and enjoy a family style dinner just like at grandmother's house for the holidays.*

*Dinner Buffets include Ice Cold Tea, Cowboy Coffee, Decaffeinated Coffee & Lajitas Water*

*Dinners feature Fresh Garden Relish Trays, a plated salad consisting of Assorted Baby Lettuces in a Country Vinaigrette, appetizer, platters of main course and vegetables, and baskets of assorted Fresh Baked Dinner Rolls and Breads passed around family style make the evening relaxed and lively.*

## **Main Courses**

***(Select two)***

Barbeque Baby Back Pork Ribs in *Coca-Cola* BBQ Sauce  
Country Fried Chicken with Dixie Gravy  
Corn Crusted Cat Fish with Brown Butter  
Grilled Medallions of Beef Tenderloin with Sautéed Mushroom Sauce  
Smoked Breast of Free Range Turkey with Cranberry Relish  
Honey Mustard Glazed Virginia Ham

## **Accompaniments**

***(Select two)***

Whipped Red Skin Potatoes  
Thyme Roasted New Potatoes  
Corn Pudding  
Medley of Wild Rice with Mushrooms  
Medley of Fresh Garden Vegetables  
Vegetable Ragout  
Country Style Green Beans

## **Desserts**

***(Select one)***

Fresh Mixed Berry Shortcake with Sweet Whipped Cream  
Chocolate Chip Bread Pudding with Vanilla Sauce  
Texas Fruit Cobbler with Sweet Whipped Cream  
Texas Size Cheesecake with Seasonal Berry Compote

***\$68.00 per guest***

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# Miles and Miles of Texas

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## **Fort Davis Salad Station**

Bowls of Spinach, Romaine, and Mesclun Leaves  
Smoked Onion Vinaigrette, Jalapeno Caesar and Buttermilk Ranch Dressings  
Oven-dried Pear Tomatoes, Pepper Brioche Croutons, Crisp Bacon, Shiitake Mushrooms,  
Goat Cheese Crumbles, Cucumbers, Smoked Shrimp, Charred Corn Kernels,  
Radishes, Carrots and Peppercorninis  
Breadsticks, Lavash, Focaccia, Jalapeno Biscuits, Cornbread and Texas Toast

## **Rio Grande Valley Station**

Made to order Quesadillas in Fresh Baked Flour Tortillas  
Choice of Crabmeat, Smoked Duck, Beef Fajita or Bell Peppers and Tomatoes  
Pico de Gallo, Serrano Sour Cream and Guacamole  
Blue Corn Tamales  
Grilled Vegetables with Cascabel Syrup

## **Gulf Coast Seafood Station**

Snapper Ceviche on Triangle Corn Chips  
Lobster Gazpacho Shooters  
Chilled Shrimp, Crab Claws and Oysters  
Lemon Wedges, Cocktail, Mignonette and Remoulade Sauces  
Pan Blackened Pacific Snapper with Citrus Relish  
Cilantro-Jalapeno Grits with Broiled Tomatoes

## **Fredericksburg Station**

Smoked Trout, Apple and Cucumber Roulade  
Pork Schnitzel with Capers and Lemon Butter  
Baked Pretzel with Ham and Swiss Cheese  
Potato Pancakes with Apple Relish  
Green Bean and New Potato Salad

## **Cowboy Carving Station**

Texas Beef Tenderloin, Chipotle Roasted Pork Loin,  
Mesquite Smoked Turkey Breast and Earl Campbell Sausage  
Bacon Wrapped Quail Breast on Sourdough with Honey Mustard,  
Red Eye Gravy, Barbeque Sauce, Tomato Chutney, Tomatillo Relish,  
Creamy Horseradish, Sun-dried Cranberry Chutney and Mustards

## **Desserts**

Flaming Fredericksburg Peaches served with *Blue Bell* Ice Cream  
Individual Baked Chocolate Soufflés with Anglaise Sauce  
Black and White Cookies  
Walnut and Dulce de Leche Tarts  
Homemade Texas Pecan Pie  
Chocolate Fudge Brownies

***\$125.00 per guest***

*\$125.00 Chef Fee where applicable*

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