



Hotel Van Zandt

Catering Menu

Fall / Winter

“Cooking is how we communicate. Through our meticulous selection of product, disciplined technique, and commitment to simplicity, I am able to connect with our guest and deliver a compelling story.”

Director of Food and Beverage, Tobias Peach

HOTEL
VAN ZANDT

A KIMPTON HOTEL

Hotel Van Zandt

605 Davis Street

512 542 5300

512 391 1505

www.hotelvanzandt.com

events@hotelvanzandt.com

Hotel Van Zandt

Breakfast

Continental

- Assorted breakfast breads and pastries
- Sweet butter and assorted preserves
- Assorted individual cold cereals with soy and organic milk
- Mexican fruit cups
- Yogurt with house-made granola
- Fresh fruit juices
- Caffe vita coffee, decaffeinated coffee and organic teas

\$28 Per Person

Enhancements

- **Traditional Breakfast** - *scrambled eggs, roasted potatoes and selection of breakfast meats* **\$10 Per Person**
- **Heart Healthy** - *scrambled egg whites or tofu, marinated kale salad, roasted tomato and turkey green chorizo* **\$12 Per Person**
- **Breakfast Tacos** - *Chef's favorite (smoked brisket, egg, and cheddar cheese in flour tortilla), veggie (egg, smoked corn, pico de gallo, queso fresco in corn tortilla), and green (egg white, turkey green chorizo and spinach in corn tortilla)* **\$10 Per Person**
- **Biscuits and Gravy** - *house made biscuits with sausage gravy* **\$10 Per Person**
- **Steel Cut Oatmeal** - *agave nectar, dried fruit, soy or whole milk* **\$6 Per Person**
- **Omelet Station**** - *made to order omelets including local raised ham, sausage, bacon, cheddar cheese, green peppers, onion, tomatoes, pico de gallo, and jalapenos* **\$14 Per Person**
- **Belgium or Oat Waffle Station**** - *served with sweet butter, fresh fruit and berries, maple syrup, and whipped cream* **\$12 Per Person**

**** requires chef attendant (1 per 75 people) \$100**

.Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Plate It Up!

- Fresh squeezed orange juice or grapefruit juice
- Caffe vita coffee and mighty leaf teas

Entrée

- **Traditional Breakfast** - *scrambled eggs, roasted potatoes and selection of breakfast meats* **\$30 Per Person**
- **Heart Healthy** - *scrambled egg whites or tofu, marinated kale salad, roasted tomato and turkey green chorizo* **\$32 Per Person**
- **Breakfast Tacos** - *smoked brisket, egg, and cheddar cheese in flour tortilla, veggie (egg, smoked corn, pico de gallo, queso fresco in corn tortilla), and green (egg white, turkey green chorizo and spinach in corn tortilla)* **\$32 Per Person**
- **Biscuits and Gravy** - *house made biscuits with sausage gravy served with scrambled eggs* **\$32 Per Person**
- **Beef Brisket Hash** – *served with scrambled eggs and hash-browns* **\$34 Per Person**

Enhancements

- **Pastry Basket** **\$6 Per Person**
- **Yogurt, Granola and Fruit Parfait** **\$6 Per Person**
- **Mexican Fruit Cup** **\$6 Per Person**

.Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Hotel Van Zandt

Breaks

Rejuvenate

- Breaks based on 1 hour of continuous service
- **Add Organic Caffè Vita Coffee and Organic Mighty Teas
\$5 Per Person**

Energize

Build your own yogurt parfait with house-made granola
Fresh cold-pressed juices (choose two):
Kale, chard, spinach, apple, banana, coconut water & peanut butter
Orange, carrot & ginger
Red beet, berries, ginger & Meyer lemon
Mango, orange, lime & jalapeno
Assorted granola bars

\$13 Per Person

Add seasonal mixed berries \$5.00 per person

AM Perk

Assorted pastries and breakfast breads
Seasonal fruit and mixed berries
Assorted Energy Drinks

\$16 Per Person

Comida Callejera

Street tacos
Fresh corn chips with guacamole, roasted tomato salsa and queso
Dulce de leche brownies
Horchata and Agua Fresca

\$14 Per Person

Say Cheese

Cheese board with dried fruit
Local charcuterie board
Home-made mustard and pickles
Candied Pecans

\$16 Per Person

The Ball Park

Mini hot dogs w/ mustard and relish
Nachos
Caramel corn with almonds
Cotton candy

\$16 Per Person

Beans and Bars

Hummus cups with seasonal vegetables
Seasoned mix nuts
Energy bars

\$16 Per Person

The Greenbelt

Build Your Own Trail Mix: Chef's selection of nuts,
dried fruits, pretzels and candies

\$10 Per Person

Soda Shop

Selection of ice cream
Caramel, chocolate and seasonal fruit toppings
Root beer floats

\$15 Per Person

Cookie Monster

Assorted cookies, brownies and blondies
Home-made granola bars
Organic Chocolate and 2% Milk

\$12.00 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Ala Carte Break Options

- Mexican fruit cups \$6 each
- Yogurt, granola, fruit parfait \$6 each
- Hummus cups with seasonal vegetables \$6 per person
- **Corn Chip Bar:** *Fresh corn chips, guacamole, roasted tomato salsa and queso* \$12 per person
- Selection of cookies \$40 per dozen
- Chocolate brownies, lemon bars or blondies \$40 per dozen
- Seasoned mixed nuts \$7 per person
- Assorted granola bars \$4 each
- Organic energy bars \$5 each
- Van Zandt beef jerkey \$45 per pound
- Caramel corn with almonds \$8 per bag
- Kolaches \$48 per dozen
- Breakfast or street tacos \$48/55 per dozen
- Cheese board \$14 per person
- Seasonal fruit salad \$11 per person
- Whole fruit \$3 per piece

Non-alcoholic Beverages

- Organic Caffe Vita Coffee and Organic Mighty Leaf Teas \$78 per gallon
- Freshly Brewed Organic Iced Tea or Lemonade \$25 per pitcher
- Fresh Fruit Juices \$6 each
- Assorted Soft Drinks \$4.50 each
- Bottled Domestic Still and Sparkling Water \$5 each
- Topo Chico \$5 each
- Agua Fresca \$5 per person
- Vitamin Water / Gatorade \$6 each
- Red Bull Energy Drinks \$7 each
- Coconut Water \$6 each

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Hotel Van Zandt

Lunch

Café 605 Deli Buffet

Soup (choose one)

- Chicken gumbo
- Potato and leek
- Roasted tomato
- Butternut squash bisque

Salads (choose two)

- Mixed greens with buttermilk dressing or citrus vinaigrette
- Romaine hearts with herb vinaigrette, feta, tomato and olives
- Quinoa salad with baby kale, toasted pumpkin seeds and grapefruit
- Roasted/seasonal vegetables with lemon-thyme vinaigrette
- Balsamic marinated grilled radicchio with shaved parmesan and bacon vinaigrette

**Roasted turkey breast, smoked ham, roast beef and salami
Cheddar, swiss, pepper jack, provolone
Lettuce, tomatoes, onions
House made pickles, mustard and mayo
Assortment of whole grain breads**

Dessert (choose two)

- Cookies
- Brownies
- Pecan tart
- Lemon tart

**Caffe Vita coffee and organic Mighty Leaf Teas
Water and Iced Tea**

\$42 Per Person

Add an additional salad for \$5 per person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. Please advise catering of any food allergies prior to event. . For events of less than (15) guests, an additional labor fee of \$100.00 will apply.

Wrap It Up!

Soup (choose one)

- Chicken gumbo
- Potato and leek
- Roasted tomato
- Butternut squash bisque

Salads (choose one)

- Mixed greens with buttermilk dressing or citrus vinaigrette
- Romaine hearts with herb vinaigrette, feta, tomato and olives
- Quinoa salad with baby kale, toasted pumpkin seeds and grapefruit
- Roasted/seasonal vegetables with lemon-thyme vinaigrette
- Balsamic marinated grilled radicchio with shave parmesan and bacon vinaigrette
- Nicoise Salad
- Orecchiette pasta salad with broccoli rabe, basil pesto, shaved parmesan

Sandwiches (choose three)

- Grilled chicken Caesar wrap
- Smoked chicken on whole grain with dijonaise, romaine lettuce, gruyere cheese and pickled onions
- Smoked Turkey breast with caramelized onion, fontina cheese, and lettuce in a garlic wrap
- Blackened shrimp po-boy on French bread with lettuce, tomato, onion, mayonnaise and Louisiana hot sauce
- Smoked trout rillettes on rye bread with pickled red onion, lettuce, hard-boiled egg
- Smoked ham on ciabatta with swiss cheese, pickles and Dijon mustard
- Slow roasted pork shoulder with grilled radicchio, pecorino cheese, balsamic reduction in a garlic wrap
- Roast Beef po-boy on French bread with lettuce, tomato, onion, pickles, mayonnaise and provolone cheese
- Roasted seasonal vegetable on ciabatta with goat cheese

Dessert (choose two)

Cookies, Brownies, Pecan tart and Lemon tart

**Caffe Vita coffee and organic Mighty Leaf Teas
Water and Iced Tea**

\$45.00 Per Person

Italian Buffet

- Artisan bread and butter
- Caffe vita coffee and mighty leaf teas
- Water and iced tea

Soup

- Seasonal Vegetable Minestra

Salads

- Balsamic marinated winter greens salad with shaved parmesan and bacon vinaigrette
- Orecchiette pasta salad with broccoli rabe, basil pesto, shaved parmesan

Entrée

- **Eggplant Lassagnette**
Mozzarella, arrabiata and fresh basil
- **Chicken Rigatoni**
Imported rigatoni, kale and toasted pumpkin seeds
- **Spice Rubbed Shrimp**
Smoked paprika-potato croquettes, swiss chard, romesco

Dessert

- Tiramisu
- Cheesecake

\$52 Per Person

Texas Buffet

- Artisan bread and butter
- Caffe vita coffee and mighty leaf teas
- Water and iced tea

Soup

- Chicken gumbo

Salads

- Mixed greens with buttermilk dressing
- Quinoa salad with baby kale, toasted pumpkin seeds and grapefruit

Entrée

- **Butternut Squash Enchiladas**
Tomatillo crema, roasted poblano, queso fresco
- **Smoked Chicken**
Braised collard greens, pickled jalapeno
- **Charred Tri Tip Steak**
Smashed Yukon gold potatoes, sautéed kale, chimichurri

Dessert

- German Chocolate Cake
- Pecan Pie

\$55 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Geraldine's Buffet

(the higher price entrée prevails as the full menu price)

- Artisan bread and butter
- Caffe vita coffee and mighty leaf teas
- Water and iced tea

Soup (choose one)

- Chicken gumbo
- Potato and leek
- Roasted tomato
- Butternut squash bisque
- Seasonal vegetable minestra

Salads (choose one)

- Mixed greens with buttermilk dressing or citrus vinaigrette
- Romaine hearts with herb vinaigrette, feta, tomato and olives
- Quinoa salad with baby kale, toasted pumpkin seeds and grapefruit
- Roasted/seasonal vegetables with lemon-thyme vinaigrette
- Balsamic marinated grilled radicchio with shaved parmesan and bacon vinaigrette
- Nicoise Salad
- Orecchiette pasta salad with broccoli rabe, basil pesto, shaved parmesan

Entree (choose two)

Butternut Squash Enchiladas \$43 Per Person

Tomatillo crema, roasted poblano, queso fresco

Eggplant Lassagnette \$45 Per Person

Mozzarella, arrabiata, fresh basil

Blackened Shrimp \$52 Per Person

Smoked paprika-potato croquettes, swiss chard, romesco

Smoked Pork Ribs \$48 Per Person

Apple slaw, whole grain mustard, five spice

Redfish Tacos \$45 Per Person

Sweet corn tortillas, pico de gallo, avocado

Entrees continued

BBQ Quail \$55 Per Person

Anson mills grits, cabot cheddar cheese, shishito peppers

Herb Marinated Tofu Steaks \$43 Per Person

Ratatouille, preserved lemon, toasted bread crumbs

Rainbow Trout \$47 Per Person

Succotash, capers, brown butter

Smoked Chicken Rigatoni \$43 Per Person

Imported rigatoni, kale, toasted pumpkin seeds

Smoked Chicken \$49 Per Person

Braised collard greens, pickled jalapeno

Charred Tri Tip Steak \$55 Per Person

Smashed Yukon gold potatoes, sautéed kale, chimichurri

Smoked Beef Short Ribs \$58 Per Person

Mole, white rice, toasted peanuts

Dessert (choose two)

- German Chocolate cake
- White cake with French raspberry preserves and buttercream
- Seasonal Cake:
 - Fall: *Pumpkin cake, caramel cream cheese buttercream*
 - Winter: *Pistachio cake, apricot preserves, white chocolate buttercream*
- Pecan tart
- Lemon tart

Add an additional entrée for \$10 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Plate It Up!

- Artisan bread and butter
- Caffe vita coffee and mighty leaf teas
- Water and iced tea

Soup / Salad (choose one)

- Chicken gumbo **\$9**
- Potato and leek **\$8**
- Roasted Tomato **\$8**
- Seasonal vegetable minestra **\$8**
- Mixed greens with buttermilk dressing or citrus vinaigrette **\$10**
- Romaine hearts with herb vinaigrette, feta, tomato and olives **\$10**
- Quinoa salad with baby kale, toasted pumpkin seeds and grapefruit **\$11**
- Roasted/seasonal vegetables with lemon-thyme vinaigrette **\$10**
- Balsamic marinated grilled radicchio shaved parmesan **\$11** and bacon vinaigrette
- Nicoise Salad **\$12**
- Orecchiette pasta salad with broccoli rabe, basil pesto, shaved parmesan **\$9**

Entree (choose one)

Butternut Squash Enchiladas **\$25**

Tomatillo crema, roasted poblano, queso fresco

Eggplant Lassagnette **\$25**

Mozzarella, arrabbiata, fresh basil

Blackened Shrimp **\$33**

Smoked paprika-potato croquettes, swiss chard, romesco

Smoked Pork Ribs **\$30**

Apple slaw, whole grain mustard, five spice

Redfish Tacos **\$31**

Sweet corn tortillas, pico de gallo, avocado

Entrée cont.

BBQ Quail **\$33**

Anson mills grits, cabot cheddar cheese, shishito peppers

Herb Marinated Tofu Steaks **\$24**

Ratatouille, preserved lemon, toasted bread crumbs

Rainbow Trout **\$30**

Succotash, capers, brown butter

Chicken Rigatoni **\$27**

Imported rigatoni, kale, toasted pumpkin seeds

Smoked Chicken **\$27**

Braised collard greens, pickled jalapeno

Charred Tri Tip Steak **\$32**

Smashed Yukon gold potatoes, sautéed kale, chimichurri

Smoked Beef Short Ribs **\$33**

Mole, white rice, toasted peanuts

For choice of up to 2 entrees, the higher price entrée prevails as the full menu price. Exact counts for each entrée must be provided no later than 3 business days prior to event start date.

Dessert (choose one)

- Chocolate bourbon caramel pecan cake **\$6**
- Apple spice cake with dulce de leche **\$6**
- Carrot cake with meyer lemon cream cheese **\$6**
- Key lime tart **\$7**
- Banoffee tart (caramel topped with fresh bananas, whipped cream and chocolate shavings) **\$7**
- Coconut meringue tart **\$7**
- Fresh fruit tart **\$7**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Box It Up! (choose up to 3)

Choice of Salad or Sandwich

All boxed lunches include one soft drink or one bottled water per guest

Other beverages available a la carte

SALADS

- **Nicoise Salad** - Tuna conserva, hard boiled egg, creamer potato, roasted tomato and kalamata olives
- **Grilled Chicken Caesar** – Romaine lettuce, grilled chicken, shaved parmesan, house-made croutons with Caesar dressing

SANDWICHES

Sandwich choices include: whole fruit, kettle chips, cookie, mayonnaise and Dijon mustard

- **Smoked Chicken** on whole grain, romaine lettuce, gruyere cheese and pickled onions
- **Smoked Turkey Breast** with caramelized onion, fontina cheese, and lettuce in a garlic wrap
- **Smoked Ham** on ciabatta with Swiss cheese, and pickles
- **Roast Beef Po-boy** on French bread with lettuce, tomato, onion, pickles, and provolone cheese
- **Roasted Seasonal Vegetable** on ciabatta with goat cheese

\$32 per person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Hotel Van Zandt

Reception

HORS D'OEUVRES

(minimum order of 50 per item)

HOT

- Smoked Brisket Slider with dijonnaise
\$7 per piece
- Lamb Kabobs with tzatziki sauce
\$6 per piece
- Crispy Chicken Strips with honey mustard
\$5 per piece
- BBQ Shrimp with polenta cake
\$7 per piece
- Pork Belly with pickled veggies in a steam bun
\$6 per piece
- Mole Duck Breast with toasted sesame seeds
\$6 per piece
- Crawfish empanadas
\$7 per piece
- Wild Mushroom empanada
\$5 per piece
- Smoked Paprika potato croquettes
\$5 per piece
- Bacon Wrapped Quail filled with jalapeno and fontina cheese
\$8 per piece
- Spicy Thai Tofu with peanuts and coconut
\$5 per piece
- Mozzarella filled Suppli with roasted tomato
\$6 per piece

COLD

- Caprese Skewer
\$4 per piece
- Beef Carpaccio on Crostini with parmesan aioli and crispy capers
\$5 per piece
- Deviled Eggs
\$5 per piece
- Shrimp boil skewer
\$6 per piece
- Tomato Gazpacho shooter (seasonal)
\$4 per piece
- Bruschetta Trio: caponata, tomato jam, green olive tapenade
\$4 per piece
- Deviled Potato with crispy prosciutto
\$5 per piece
- Ahi Tuna Ceviche on tostada
\$ 6 per piece
- Chorizo Mousse with cotija cheese on tostada
\$5 per piece
- Smoked duck breast with Thai chili salad on coconut tuile
\$6 per piece
- Smoked trout with crème fraiche and caviar on bilini
\$5 per piece
- Jumbo lumb crab salad on hoe cake
\$6 per piece

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Displayed Hors D'oeuvres

- **Artisan Cheese**
Cabot Cheddar, Water Oak Farm Chevre, Camembert and Maytag Blue
Fresh bread, artisan crackers, seasonal fruit compotes
\$16 per person
- **Charcuterie**
Pate, rillettes, imported cured meats, fresh bread, artisan crackers,
whole grain mustard, pickled vegetables
\$18 per person
- **Antipasto**
Imported olives, house made giardiniera, roasted peppers, roasted
tomatoes, fresh mozzarella, shaved parmesan reggiano, imported
salumi, fresh bread, artisan crackers, seasonal fruit compotes, whole
grain mustard
\$20 per person
- **Farmer's Market Vegetable**
Mix of seasonal grilled and raw vegetables, buttermilk ranch, hummus
and saffron aioli
\$22 per person
- **Chips and Dips**
Corn tortilla chips, kettle cooked potato chips, guacamole, roasted
tomato salsa, queso or sausage queso, French onion dip
\$14 per person
- **Sweet Spot**
Chef's selection of seasonal miniature desserts
Organic Caffè Vita Coffee and Organic Mighty Leaf Teas
\$14 per person

Carving Stations

*requires chef attendant \$100

- **Smoked Brisket**
Brioche rolls, house made pickles, BBQ sauce
\$420 (serves 50)
- **Grilled Roast of Tenderloin**
Béarnaise and gremolata
\$550 (serves 25)
- **Smoked Rib Roast**
Brioche rolls, horseradish cream, aus jus
\$550 (serves 25)
- **Roasted Suckling Pig**
Salsa verde, pico de gallo, corn tortillas
\$450 (serves 40)
- **Smoked Pork Shoulder**
Brioche rolls, house made pickles, BBQ sauce
\$300 (serves 30)
- **Roasted Boneless Leg of Lamb**
Pita, tzatziki, hummus
\$400 (serves 20)
- **Smoked Turkey Breast**
Seasonal fruit compote, cornbread stuffing, gibley gravy
\$300 (serves 30)

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Bites and Experiences

(based on 2 hours of service)

- **Seafood Cold Bar**
Raw oysters, poached shrimp, crab fingers, king crab salad
Cocktail sauce, seaweed salad
Artisan crackers, lemon wedges
\$35 per person
- **Peruvian Style Ceviche***
Hamachi, aji amarillo pepper, puffed quinoa
Flounder, habanera, toasted corn
Jumbo lump crab, serrano, sweet potato
\$30 per person
- **Living Salad***
Living Romaine and Mixed Greens
(choose two kits or design your own)
Caesar dressing, croutons, white anchovies, fresh parmesan
Greek dressing, cucumber, cherry tomato, shaved red onion, feta
Orange vinaigrette, roasted beets, toasted pumpkin seeds, chevre
Buttermilk ranch, bacon, diced tomatoes, crumbled blue cheese
\$17 per person
- **Street Food in Mexico**
Street taco served with pico de gallo, roasted tomato salsa, and house made corn or flour tortillas (choose two):
Brisket, redfish, carnitas, roasted mushroom
Roasted sweet corn on the cob: Mayonnaise, chili powder, lime, cotija cheese and chopped cilantro
Fruit cups with chili powder and lime
Churros with cinnamon and sugar
\$24 per person
- **Torta**
Cubano with roasted pork, ham fontina cheese and mustard
Summer vegetables with tomato and chevre
Turkey with avocado, swiss and roasted garlic aioli
Brisket with cheddar cheese, pickled jalapeno, tomato jam
Tuna with sliced tomato, alfalfa sprouts, provolone cheese
\$22 per person
- **Provencal**
Plum tomato tartlets
Cheese display: Cabot Cheddar, Water Oak Farm Chevre, Camambert, and Maytag Blue Cheese
Charcuterie board with country pate, duck rillettes, salumi
Cassoulet
Duck a l'orange
\$20 per person
- **Italian**
Antipasti platter
Chilled seafood salad with cherry tomatoes and gremolata
Orecchiette pasta salad with rapini and basil pesto
Eggplant lasagnette
Risotto (seasonal ingredients)
Porchetta with rosemary bread crumbs
\$24 per person
- **Southern Table**
Tomato salad with cucumber
Braised collard greens
Succotash
Gratin Potatoes
Sliced ham and red-eye gravy
Buttermilk fried chicken
Jalapeno corn bread
\$22 per person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

*requires chef attendant **\$100 per hour**
1 per 50 required

Hotel Van Zandt

Dinner

Cuisine in Motion (buffet style)

(the higher price entrée prevails as the full menu price)

- Artisan bread and butter
- Caffe vita coffee and mighty leaf teas
- Water and iced tea

Soup (choose one)

- Chicken gumbo
- Potato and leek
- Roasted tomato
- Seasonal vegetable minestra
- Shrimp bisque
- Smoked trout chowder

Salads (choose two)

- Mixed greens with buttermilk dressing or citrus vinaigrette
- Romaine hearts with herb vinaigrette, feta, tomato and olives
- Quinoa salad with baby kale, toasted pumpkin seeds and grapefruit
- Roasted/seasonal vegetables with lemon-thyme vinaigrette
- Balsamic marinated grilled radicchio with shaved parmesan and bacon vinaigrette
- Nicoise Salad
- Orecchiette pasta salad with broccoli rabe, basil pesto, shaved parmesan

Entree (choose two)

- **Blackened Jumbo Shrimp**, *green tomato chow chow* **\$84**
- **Cabbage Stuffed with Butter Poached King Crab** **\$88**
Saffron cream, roasted tomato, kalamata olive tapenade
- **Roasted Red Snapper Filet**, *puttanesca broth* **\$72**
- **Branzino with Crawfish Lemon Butter** **\$76**
smoked frisee, marinated cherry tomato
- **Mushroom and Brioche Stuffed Quail**, *smoked poultry jus* **\$78**
- **Smoked Organic Chicken**, *red eye gravy* **\$70**
- **Roasted Suckling Pig Prochetta** **\$82**
- **Smoked Pork Chop** **\$77**

Entrees continued

- **Braised Lamb Shanks** *with avocado chimichuri* **\$74**
- **Grilled PrimeStrip Steak**, *bordelaise* **\$92**
- **Green Curry Braised Tofu** **\$68**
Coconut-Jasmine rice, braised baby bok choy, toasted peanuts
- **Spinach and Ricotta filled Cannelloni** **\$68**
Roasted tomato cream, eggplant caponata, shaved parmesan

Sides (choose two)

- Roasted Brussels Sprouts with bacon and caramelized onions
- Eggplant lassagnette
- Green beans with toasted almonds
- Braised collard greens
- Roasted root vegetables
- Creamed Spinach
- Curried cauliflower with apricots
- Roasted tomato with herb bread crumbs
- Macaroni and Cheese
- Mashed Potatoes
- Roasted fingerling potato with smoked paprika
- Coconut-Jasmine rice
- Creamy Anson Mills polenta

Dessert (choose two)

- German Chocolate cake
- White cake with French raspberry preserves and buttercream
- Seasonal Cake:
 - Fall: *Pumpkin cake, caramel cream cheese buttercream*
 - Winter: *Pistachio cake, apricot preserves, white chocolate buttercream*
- Lemon Tart
- Pecan Tart

Add an additional entrée \$10 per person

Add an additional side \$5 per person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors.

Italian Buffet

- Artisan bread and butter
- Caffe vita coffee and mighty leaf teas
- Water and iced tea

Soup

- Seasonal Vegetable Minestra

Salads

- Balsamic marinated winter greens salad with shaved parmesan and bacon vinaigrette
- Orecchiette pasta salad with broccoli rabe, basil pesto, shaved parmesan

Entrée

- **Roasted Red Snapper**
Putanessca broth
- **Roasted Suckling Pig Prochetta**
- **Spinach and Ricotta filled Cannelloni**
Roasted tomato cream, eggplant caponata, shaved parmesan

Sides

- Eggplant lassagnette
- Roasted root vegetables

Dessert

- Tiramisu
- Cheesecake

\$82 Per Person??

Texas Buffet

- Artisan bread and butter
- Caffe vita coffee and mighty leaf teas
- Water and iced tea

Soup

- Chicken gumbo

Salads

- Mixed greens with buttermilk dressing
- Quinoa salad with baby kale, toasted pumpkin seeds and grapefruit

Entrée

- **Butternut Squash Enchiladas**
Tomatillo crema, roasted poblano, queso fresco
- **Smoked Organic Chicken**
Red-eye gravy
- **Grilled Prime Strip Steak, *bordelaise***

Sides

- Braised collard greens
- Macaroni and cheese

Dessert

- German Chocolate Cake
- Pecan Pie

\$92 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

PLATE IT UP!

- House-made bread and butter
- Caffe Vita coffee and Mighty Leaf teas
- Water and Iced Tea

First Course

Choose one

- chicken gumbo \$9
- potato and leek \$8
- roasted tomato \$8
- seasonal vegetable minestra \$8
- shrimp bisque \$10
- smoked trout chowder \$10
- Mixed greens with buttermilk dressing or citrus vinaigrette \$10
- Romaine hearts with herb vinaigrette, feta, tomato and olives \$10

Second Course

Choose one

- **Balsamic Marinated Grilled Radichio \$11**
shaved parmesan and bacon vinaigrette
- **Shrimp Ceviche \$12**
tostada and avocado
- **Redfish Tacos \$11**
sweet corn tortillas, pico de gallo, avocado
- **Smoked Pork Belly \$12**
apple slaw, whole grain mustard
- **Roasted Beets \$11**
citrus supremes, baby kale, goats milk ricotta
- **Seasonal Vegetable Risotto \$10**
tomato escabeche, purslane, salsa verde
- **Smoked Trout Rillettes \$12**
brioche toast, pickled red onion, deviled eggs

Entrée

Choose up to three

- **Blackened Jumbo Shrimp \$52**
braised collard greens, Anson Mills grits, green tomato chow chow
- **Ravioli filled with Butter Poached King Crab \$62**
saffron cream, roasted tomato, kalamata olive tapenade
- **Roasted Red Snapper Filet \$47**
roasted creamer potatoes, romaine, puttanesca broth
- **Branzino \$49**
Crawfish lemon butter, smoked frisee, marinated cherry tomato
- **Mushroom and Brioche Stuffed Quail \$54**
roasted Brussels Sprouts, sweet potato galette, smoked poultry jus
- **Smoked Organic Chicken \$44**
mashed potatoes, braised kale, red eye gravy
- **Roasted Suckling Pig Prochetta \$62**
roasted root vegetables, fresh arugula, gremolata
- **Smoked Pork Chop \$54**
sweet corn polenta, braised swiss chard, pickled vegetables
- **Braised Lamb Shank \$52**
kale-quinoa salad, avocado chimichuri, Goats milk ricotta

Entrée cont.

- **Grilled Prime Strip Steak \$55**
roasted mushrooms, creamed spinach, bordelaise
- **Green Curry Braised Tofu \$35**
coconut-jasmine rice, braised baby bok-choy, toasted peanuts
- **Spinach and Ricotta filled Cannelloni \$35**
roasted tomato cream, eggplant caponata, shaved parmesan

For choice of up to 2 entrees, the higher price entrée prevails as the full menu price. Exact counts for each entrée must be provided no later than 3 business days prior to event start date.

Dessert

- Chocolate bourbon caramel pecan cake \$6
- Apple spice cake with dulce de leche \$6
- Carrot cake with Meyer lemon cream cheese \$6
- Key lime tart \$7
- Banoffee tart (*caramel topped with fresh bananas, whipped cream and chocolate shavings*) \$7
- Coconut meringue tart \$7
- Fresh fruit tart \$7

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee, 6% state sales tax and 9% alcohol tax. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

Hotel Van Zandt

Beverage

BEVERAGE SERVICE

Open Bar Pricing

prices per person

LUXURY

Grey Goose Vodka
Bombay Sapphire
10 Cane Rum
Milagro Silver Tequila
Makers Mark
Johnnie Walker Black
Pierre Ferrand Brandy
Premium Red and White Wine
Local and National Beers
Soft Drinks and Bottled Water

\$22 first hour

\$11 each additional hour

SUPERIOR

Absolute Vodka
Tanqueray Gin
Appleton V/X Rum
1800 Silver Tequila
Chivas 12 Year Scotch
Makers Mark
Pierre Ferrand Brandy
Premium Red and White Wine
Local and National Beers
Soft Drinks and Bottled Water

\$18 first hour

\$9 each additional hour

CLASSIC

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
El Jimador Tequila
Cutty Sark Scotch
Jim Beam Whiskey
Presidente Brandy
House Red and White Wine
Local and National Beers
Soft Drinks and Bottled Water

\$16 first hour

\$8 each additional hour

BEER AND WINE

House Red and White Wine
Local and National Beers
Soft Drinks and Bottled Waters

\$14 first hour

\$6 each additional hour

Beverage Service on Consumption

(minimum of \$500 per bar required or \$100 bartender fee applied)

	<u>Host Price</u>	<u>Cash Price</u>
LUXURY		
Spirits	\$10	\$11
Wine	\$9	\$10
SUPERIOR		
Spirits	\$9	\$10
Wine	\$9	\$10
CLASSIC		
Spirits	\$8	\$9
Wine	\$8	\$9
National Beers	\$5	\$6
Local Beers	\$6	\$7
Soft drinks	\$4	\$5
Bottled water	\$5	\$6
Juice	\$6	\$7

One bartender provided per every 75 guests

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$100.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors