



Create Your Own Dinner Buffet

Foreman Dinner \$32

2 Salad, 2 Entrees, 2 Sides, Dessert Assortment

Trail Boss Dinner \$37

3 Salads, 3 Entrees, 2 Sides, Dessert Assortment

Cattle Baron Dinner \$44

3 Salads, 3 Entrees, Carving Station, 2 Sides, Dessert Assortment

Salad Selections

Caesar Salad Cole Slaw New Potato Salad
Texas Caviar-Black Eyed Pea Salad Green Salad with Tomato & Cucumbers
Macaroni Salad with Country Ham and Field Peas

Entrée Selections

Texas Chili with Cheddar and Scallions
Chicken Fried Steak with Country Gravy
Fried Cornmeal Catfish
Barbeque Beef Brisket
Smoked Chicken
Skillet Seared Pork Chops
Tender Beef Pot Roast
Rosemary Roasted Pork Loin
Texas Dry Rub Baby Back Ribs
Grilled Brats
Cajun Dusted Catfish with Shrimp Sauce
Ginger & Soy BBQ Salmon with Pineapple Orange Salsa
Crispy Fried Chicken
Char-Grilled Flank Steak
Chicken or Cheese Enchilada
Chicken Fajitas

Carving Station Selections

Prime Rib with Horseradish Cream, Au Jus, Stone Ground Mustard and Silver Dollar Rolls
Apple Smoked Turkey with Cranberry Relish and Natural Gravy
Bourbon & Brown Sugar Baked Ham with Stone Ground Mustard
Herb Roasted Pork Loin with Roasted Shallot Marsala



Create Your Own Dinner Buffet
continued

Sides

Colossal Baked Potato with Topping
Maple Baked Sweet Potato
Yukon Gold Whipped Potato with Garlic Butter
Au Gratin Potatoes
Wild Mushroom Confetti Rice
Penne Pasta with Parmesan Cheese and Marinara
Refried Beans Baracho Beans

Ziti Pasta with Roma Tomatoes, Baby Spinach and Grilled Vegetables
Macaroni and Cheese with White Cheddar and Crispy Country Ham
French Fries Seasonal Vegetables
Roasted Corn on the Cob Spanish Rice
Steamed Broccoli and Carrots

Dessert Selections

Selection of 3 items
Peach Cobbler
Blackberry Cobbler
Pecan Pie
Deep Dish Apple Pie
Chocolate Fudge Cake
Carrot Cake
Praline Cheesecake
Tres Leche Cake

All meals come with the following:

Freshly Baked Rolls
Freshly Brewed Coffee
Selection of Herbal Teas
Ice Tea

Carved items require a \$75.00 carver fee.

Food and Beverage Minimum required for a 4 hour event.
A \$3 service charge will be added for groups of less than 50.
All menus will be charged an additional service charge of 22% and sales tax of 8.25%.



Plated Dinner

All dinner entrees include the following:

Chef's Choice of Seasonal Vegetables
Austin Ranch House Salad Freshly Baked Rolls
Choice of : Bourbon Pecan Pie with Chocolate Sauce and Whipped Cream
Praline Cheesecake with Caramel Sauce and Whipped Cream
Chocolate Decadence Cake with Fresh Berries Red Velvet Cake with Cream Cheese Frosting
Freshly Brewed Coffee Selection of Herbal Teas Ice Tea

Pesto Brushed Salmon

**With Roasted Pepper Pilaf
& Tomato Concasse
\$32 per person**

Ranch Roasted Chicken

**With Cheddar & Chive Whipped Potatoes
And Wild Mushroom Marsala
\$29 per person**

Mesquite Smoked Prime Rib

**With Bacon-Cheddar-Chive Whipped Potatoes
& Creamy Horseradish
\$39 per person**

Ranch Hand Seared Filet & Shrimp Scampi

**With Roasted Fingerling Potatoes
\$48 per person**

Chargrilled Maple Marinated Pork Chop

**With Smoked Cheddar Grits & Bourbon-Shallot Reduction
\$40 per person**

8oz. Fire Roasted Filet

**With White Cheddar Macaroni
\$41 per person**

Texas Grilled Ribeye

**With Roasted Fingerling Potatoes
\$55 per person**

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