





***Create Your Own Lunch Buffet  
continued***

**Dessert Selections**

*Selection of 3 items*

**Peach Cobbler**

**Blackberry Cobbler**

**Pecan Pie**

**Deep Dish Apple Pie**

**Chocolate Fudge Cake**

**Carrot Cake**

**Praline Cheesecake**

**All meals come with the following:**

**Freshly Baked Rolls**

**Freshly Brewed Coffee**

**Selection of Herbal Teas**

**Ice Tea**

**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 Lunch

### **All lunch entrees include the following:**

Chef's Choice of Seasonal Vegetables  
Austin Ranch House Salad  
Freshly Baked Rolls  
Choice of : Pecan Pie, Deep Dish Apple Pie, Chocolate Fudge Cake  
Freshly Brewed Coffee  
Selection of Herbal Teas

### **Ranch Hand Seared 6oz. Filet**

**With Brandy Peppercorn Reduction & Roasted Fingerling Potatoes**  
**\$38 per person**

### **Maple BBQ Glazed Salmon**

**With Roasted Corn Polenta**  
**\$29 per person**

### **Ancho Grilled Chicken**

**With Cilantro Citrus Pilaf and Avocado Pico Salsa**  
**\$27 per person**

### **Penne Pasta with Cowboy Meatballs**

**And Spicy Marinara Sauce**  
**\$24 per person**

### **Beef Tamales & Chicken Enchilada**

**With Chili Con Queso, Refried Beans and Spanish Rice**  
**\$22.00 per person**

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