



PREMIER

BEST WESTERN®

Catering Menu

*All pricing is subject to 8.25% sales tax and 20% gratuity

Premier Breakfast Menu

BREAKFAST BUFFETS

Continental Breakfast

- Fresh bowl of Mixed Fruit, Breakfast Breads, Jams, Yogurt, Assorted Muffins, Orange Juice, Apple Juice, Coffee Service - *\$8.95 per person*

American Breakfast

- Scrambled Eggs, Breakfast Breads, Jams, Bacon, Yogurt, Fresh Bowl of Mixed Fruit, Cinnamon Rolls, Orange Juice, Apple Juice, Coffee Serve - *\$10.95 per pesron*

A LA CARTE BREAKFAST ITEMS

Breakfast Burritos- \$24.95 per dozen

- Choose from Bacon, Sausage, or Potato

Cinnamon Rolls - \$19.95 per dozen

Yogurt Bar - \$4.95 per person

- Includes vanilla yogurt, granola, and variety of fruit

Premier Brunch Menu

Brunch buffets include orange juice, water, tea, coffee, plates, flatware, glassware, and black linen napkins, and staff to service the event.

French Country Brunch - \$16 per person

- Fresh seasonal fruit display
- Baked brie en croute with apricot preserves and walnuts
- French strata with sausage, cheddar cheese, and herbs
- Assorted muffins
- Breakfast pastries
- Pasta salad with yellow squash, basil and lemon cream vinaigrette
- Warm spinach artichoke and parmesan dip with crostini
- Field green salad with blueberries, walnuts, and orange vinaigrette

Manhattan Brunch - \$18 per person

- Fresh seasonal fruit display
- International and domestic cheese display with artisan crackers
- Turkey, avocado, and smoked gouda wrap with shallot cream cheese spread
- Sautéed chicken wrap with bacon, brie, and pesto
- Vegan spinach wrap with grilled vegetables and roasted bell pepper spread
- Choice of quiche (broccoli & swiss, ham & cheddar, bacon & roasted bell pepper)
- Stuffed mushrooms with bacon, roasted bell pepper and marsala cream cheese
- Warm spinach artichoke and parmesan dip with crostini

Texas Brunch - \$23.50

- Fresh seasonal fruit display
- Spinach and roasted poblano bleu cheese dip
- Mini croissant sandwiches with chicken salad, granny smith apples, and white pepper
- Mini croissant sandwiches with cedar cheese remoulade
- Choice of quiche – bacon, cheddar, and caramelized onion OR sausage, parmesan
- Blanched asparagus with chili powder lime
- Apple, mango, and jicama salad in phyllo cups
- Assorted muffins
- Tri-colored tortilla chips and seven-layer dip

Breakfast for Dinner!

(Served all day)

Brunch buffets include orange juice, water, tea, coffee, plates, flatware, glassware, and black linen napkins, and staff to service the event.

\$16 per person

- Fresh Fruit
- Texas Sin-a-min rolls *or* French Toast with maple & blueberry syrup, Nutella, and whipped cream
- French Egg Strata
- Thick sliced bacon and sausage
- Biscuits and handmade sausage gravy
- Cheesy hash brown casserole

Premier Boxed Lunch

Choice of sandwich and two sides - *\$10.50 per person*

**Includes Water, Iced Tea, and Disposable Glasses*

Sandwich Options

- Chicken salad on croissant with grapes, walnuts, apples and crisp lettuce
- Sautéed chicken wrap with bacon, brie, and pesto
- Ham and cheddar with Dijon mustard
- Turkey, avocado, bacon wrap with lettuce and tomato
- Vegan spinach wrap with grilled vegetables and roasted bell pepper spread
- Roast beef with cheddar cheese and creamy horseradish
- BLT croissant with crispy Applewood smoked bacon, lettuce, tomato, and mayo

Side options

- Choice of bag of kettle chips or potato chips
- Julienned celery and carrots with fiesta ranch dip
- Pasta salad with grape tomatoes, olives, and feta cheese
- Fresh seasonal fruit salad
- Choice of chocolate chip, double chocolate, or white macadamia nut cookie

*Minimum of 10 people per sandwich selection, and sides must be the same for each sandwich selection

Premier Soup & Salad Lunch

Includes 1 soup, 1 salad, caramel cobbler apple cheesecake, china, silverware, glassware, tea & water - *\$12 per person*

Choice of 1 soup

- Baked Potato
- Tortilla Soup

Choice of 1 Salad

- Garden Salad with Ranch & Italian
- Blueberry Walnut Salad with Orange Vinaigrette
- Granny Smith Apple Salad with Balsamic Vinaigrette

Dessert

- Caramel Cobbler Apple Cheesecake

Premier Lunch Buffet

Lunch buffets include choice of one entrée, one salad, one side, one dessert, iced tea, plates, flatware, glassware, and black linen napkins, and staff to service the event.

\$12.50 per person

\$15.50 per person with two entrees

Entrees

- Braised Beef with red wine and thyme gravy (add \$2 per person)
- French chicken with white wine cream sauce and fresh parsley
- Chicken parmesan with melted mozzarella and marinara
- Chicken picatta with lemon-caper sauce
- Chicken Pomodoro with basil cream sauce and diced tomatoes
- Herb-crusted baked chicken
- Raspberry chipotle pork
- Garlic and thyme pork
- Blackened tilapia
- Lemon-basil tilapia
- Meat or veggie lasagna
- Chicken and cheese enchiladas

Salads

- Garden salad with sliced English cucumbers, grape tomatoes, Italian and ranch dressing
- Italian salad with cucumbers, tomatoes, black olives, feta cheese, and Italian dressing
- Granny smith salad with toasted pecans, bleu cheese, and maple balsamic vinaigrette
- Spinach-strawberry salad with candied walnuts, feta cheese, and raspberry vinaigrette
- Traditional Caesar salad with herbed croutons and shaved parmesan

Sides

- Roasted potatoes with parmesan cheese and chives
- Garlic mashed potatoes
- Brown sugar and orange glazed carrots
- Blanched green beans with shallots and garlic butter
- Rice pilaf with caramelized onion, chopped pecans, and Italian parsley
- Roasted Italian vegetables
- Blanched asparagus

Dessert

- Decadent chocolate cake
- Key-lime cake
- Assorted cookies and brownies
- Lemon-raspberry cake
- Cheesecake (add \$1 per person)

Premier Dinner Buffet

Dinner buffets include choice of one entrée, one salad, two sides, rolls & butter, iced tea, plates, flatware, glassware, and black linen napkins, and staff to service the event.

\$16 per person

\$4 extra per person for two meats

Entrees

- Braised Beef with red wine and thyme gravy (add \$2 per person)
- French chicken with white wine cream sauce and fresh parsley
- Chicken parmesan with melted mozzarella and marinara
- Chicken picatta with lemon-caper sauce
- Chicken Pomodoro with basil cream sauce and diced tomatoes
- Herb-crust baked chicken
- Raspberry chipotle pork
- Garlic and thyme pork
- Blackened tilapia
- Lemon-basil tilapia
- Meat or veggie lasagna
- Chicken and cheese enchiladas

Salads

- Garden salad with sliced English cucumbers, grape tomatoes, Italian and ranch dressing
- Italian salad with cucumbers, tomatoes, black olives, feta cheese, and Italian dressing
- Granny smith salad with toasted pecans, bleu cheese, and maple balsamic vinaigrette

- Spinach-strawberry salad with candied walnuts, feta cheese, and raspberry vinaigrette
- Traditional Caesar salad with herbed croutons and shaved parmesan

Sides

- Roasted potatoes with parmesan cheese and chives
- Garlic mashed potatoes
- Brown sugar and orange glazed carrots
- Blanched green beans with shallots and garlic butter
- Rice pilaf with caramelized onion, chopped pecans, and Italian parsley
- Roasted Italian vegetables

Dessert

- Decadent chocolate cake
- Key-lime cake
- Assorted cookies and brownies
- Lemon-raspberry cake
- Tiramisu cake

Premier Themed Dinner Buffets

Themed dinner buffets include iced tea & water, plates, flatware, glassware, black linen napkins, and staff to service the event.

\$16 per person

Italian

- Bowtie Pasta
- Sautéed sliced chicken and beef meatballs
- Tomato basil and alfredo sauce
- Italian salad – Romain lettuce with English cucumbers, grape tomatoes, black olives, and feta cheese with Italian vinaigrette
- Roasted Italian vegetables
- Garlic parmesan bread
- Tiramisu Cake

Mexican

- Beef and chicken fajitas with caramelized onions and bell peppers
- Flour tortillas
- Borracho or refried beans and Spanish rice
- Shredded lettuce, cheddar cheese, sour cream, jalapenos, guacamole, diced tomatoes
- Tri-colored tortilla chips, queso, and salsa
- Choice of sopapilla cheesecake squares for cinnamon chocolate brownies

Barbeque

- Grilled barbeque chicken and sliced beef brisket
- Barbeque beans and mustard potato salad
- Choice of cole-slaw or garden salad
- Pickles, sliced onions, black olives, sliced jalapenos
- Rolls and honey cayenne butter
- Choice of peach cobbler cheesecake, lemon raspberry cake, or double chocolate cake

Premier Hors d'oeuvres Menu

Hors d'oeuvres menu includes plates, flatware, glassware, iced tea, water, and staff. If you would like the hors d'oeuvres passed there is an extra fee for staff.

Choice of 3 hors d'oeuvres: *\$13.00 per person*

Choice of 4 hors d'oeuvres: *\$17.00 per person*

Choice of 5 hors d'oeuvres: *\$21.00 per person*

Fruit & Cheese

- Fresh seasonal sliced fruit artfully displayed
- Assorted international and domestic cheeses garnished with in-season berries and grapes

Bruschetta Bar

Crisp crostini with choice of three bruschetta toppings:

- Diced roma tomato, basil, feta with a light red wine vinaigrette
- Spring bruschetta of strawberries, cucumber, and feta cheese
- Spinach parmesan dip
- Asparagus basil pesto infused cream cheese
- Olive tapenade with rosemary and orange zest
- Wild mushroom tapenade with rosemary, thyme, and roasted bell peppers

Chips and Dips

Tri-colored tortilla chips with choice of two:

- Fresh garden salsa
- Roasted poblano and pineapple salsa
- Guacamole
- Queso blanco with roasted poblano
- Classic queso

Antipasto Display

- Assortment of marinated vegetables, Italian meats and cheeses, olives, and breadsticks

- Barbeque pulled pork slider with caramelized onions
- Chicken and lava sauce mini taco
- Cilantro-lime tilapia mini taco
- Barbeque brisket mini taco
- Meatballs – choice of raspberry chipotle, bourbon, or Asian
- Stuffed mushrooms with roasted bell peppers, shallots, and marsala cream cheese filling
- Crab stuffed mushroom caps with roasted bell pepper and parmesan
- Tomato, feta, and basil bruschetta served on crisp crostini
- Shrimp cocktail shooters
- Tortilla pinwheels with bacon, cream cheese, and jalapenos
- Chopped mini barbeque sliders with pickles and caramelized onions
- Flank steak skewers with Caribbean herb sauce
- Phyllo cups with chicken, avocado, and cilantro
- Buffalo bite shooters with ranch dressing and julienned celery and carrots
- Beef tenderloin bruschetta with grape tomatoes and horseradish cream
- Bacon wrapped shrimp with cream cheese and jalapeno
- Crab cakes with cumin remoulade
- Smoked salmon bruschetta with cream cheese, red onions, and capers
- Bacon wrapped dates with parmesan cheese
- Asian pot stickers with Thai chili sauce
- Tomato basil shooter with grilled cheese wedge
- Hummus and pita, tzatziki optional
- Corn fritter with bacon aioli

*Additional hors d'oeuvres \$4 per person

Premier Station Menu

Street Tacos - \$7 per person

Pulled Chicken, Pulled Adobo Pork or Shrimp (add \$2 p/p)
Roasted Elotes Lava Sauce (roasted corn chipotle sauce), Shredded lettuce,
Feta Cheese, Shredded Cheddar

Mac-n-Cheese Station - \$6 per person

Our Famous Mac-n-cheese with toppings including Applewood Smoked Bacon, Chives,
Toasted Bread crumbs
Add Chopped Brisket: \$3.50 per person
Add Ground Italian Sausage: \$2.50 per person

Chef Manned French Toast Station - \$5 per person

Maple Syrup, Blueberry Syrup, Nutella and Whipped cream

Late Night Nacho Bar - \$5 per person

Tortilla Chips, White Queso, Taco Beef, Salsa, and Jalapenos

Carving Stations

Smoked Airline Turkey Breast Carving Station - \$7.50 per person

Marinated and Smoked Turkey Breast presented with the wingette,
Served with Smoked Giblet Gravy and Dijon Cranberry sauce

Prime Rib Carving Station - \$8.50 per person

Prime Rib Cooked Medium Rare serve with Au Jus, Horseradish cream and Rolls

Beef Tenderloin Carving Station - \$10.50 per person

Beef Tenderloin cooked medium rare served with red wine BBQ sauce with rolls

*Carving stations and Chef manned stations require a chef attendant to be present for \$150 plus tax & service charge

Premier Drink Packages

DRINK PACKAGE 1

- Unlimited Regular and Decaf Coffee, Unsweet Iced Tea served with sweeteners, Water - \$5 per person

DRINK PACKAGE 2

- Unlimited Regular and Decaf Coffee, Unsweet Iced Tea served with sweeteners, Water, Assorted Canned Sodas - \$6 per person

- Regular and Decaf Coffee - \$14.95 per gallon
- Iced Tea - \$6.95 per gallon
- Assorted Sodas and Bottled Water - \$2 each
- Assorted Bottled Juices - \$3 each

Premier Break Menu

Snacks

Choose 3 for \$5 per person

- Granola Bars
- Chex Mix
- Sliced Fruit
- Brownies
- Cookies
- Hard Pretzels
- Soft Pretzels (add \$1 per person)
- Cheese & Crackers
- Popcorn

Drinks

-Coffee Service - \$3 per person

-Assorted Sodas - \$2 per person

-Bottled Water - \$2 per person