



CATERING MENU

HENRY B. GONZÁLEZ CONVENTION CENTER
SAN ANTONIO, TEXAS



THE RK CULINARY GROUP

Welcome, Bienvenido, Bienvenue, Willkommen, 'Ahlaan Bik Välkomna, Welkom, Yokoso, Huan Yíng

On behalf of The RK Culinary Group, we welcome you to the dynamic Henry B. González Convention Center and the amazing city of San Antonio. Prepare to discover an incredible diversity of contemporary attractions, historic landmarks and virtually non-stop entertainment—all matched by our equally amazing options for award-winning cuisine!

The RK Culinary Group, the largest privately held culinary group in San Antonio, represents the talents of our city's finest catering professionals with over 70 years of renowned experience. Our dedication to the most inspired selections, locally sourced whenever possible for authentic preparation and freshest flavor, matched by the highest standards of service make every event a success from start to finish.

Whatever your taste, event theme or dietary requests, we have the perfect menu and ideal solutions to fit the occasion for any number of guests. Quality preparation,

exacting attention to every detail and presentation, and sensational cuisine has raised the bar for event dining that surpasses all others.

The distinguished professionals who comprise The RK Culinary Group understand what it takes to make great food—so please explore our extensive menu opportunities and let us know if you have any special needs or event considerations that require customized meal selections.

Our entire team is here to help and ensure your visit to the Henry B. González Convention Center is bold, bright, and the most beautiful experience on every level. We look forward to serving you soon!



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JEFFREY MAGATAGAN

Senior Vice President, Culinary Operation

Under Jeffrey's leadership, the operations and culinary teams have opened 3 new venues, created a new convention center APP, and established a new convention center catering website all while earning outstanding customer service scores.

Magatagan first joined The RK Group in 2000 as Executive Chef, and later became the Director of Operations at the Henry B. González Convention Center while ensuring that The RK Group isn't a 'rubber chicken' factory, but a culinary group that constantly expands its knowledge in the food industry and provides guests with that 'wow factor'. In 2008, Jeffrey stepped into his current position as General Manager, and continues to lead the way in both hospitality and by his ongoing commitment to giving back to the community.



BECKY CARRIZALES

Director of Operations

A San Antonio native and former Director of Event Services at the convention center, Carrizales joined the team in 2005 to serve as the Director of Operations/Event Management at the Henry B. González Convention Center. Becky oversees the daily operations of all food and beverage activities at the center, coordinating logistics, equipment orders, and overseeing a team that includes six managers, four event supervisors and full wait staff. Becky's strong commitment to her church and the community as a whole provide a positive influence on the entire RK Culinary Group team.

POLICIES AND PROCEDURES

The following menu is a compilation of our most popular selections, priced and categorized for your convenience. This menu is a sampling of our offerings. Any menu can be customized by our talented team of culinary professionals to suit your individual needs and tastes. Your account executive will be happy to work with you to customize any event menu.

FOOD AND BEVERAGE

All food and beverage served in the Henry B. González Convention Center is to be provided exclusively by the The RK Culinary Group. The planning of the event, including selection of menus, décor, entertainment and other pertinent details should be arranged at least thirty (30) days prior to the event date.

SECURITY

Customer is responsible for arranging security for any exhibits, banquets, meetings or merchandise and related displays. If a customer is serving alcohol at any function, the City of San Antonio Police Off-Duty Employment Unit must be notified. They may be reached at 210.207.7020.

GUARANTEES

Customer agrees when initially arranging for a catered function that the estimated number of

persons to be served will be provided. However, a specific or guaranteed number of guests is required by 10 a.m., three (3) business days prior to each of the functions or events to ensure adequate time for ordering purposes. You will be billed for the guaranteed number or for the actual number served, whichever is greater. In the event the guarantee is increased fewer than forty-eight (48) hours before the catered function, we reserve the right to make reasonable substitutions to the menu and/or charge an additional service fee.

CHINA SERVICE

All seated meal functions include china and glassware, unless otherwise specified by the Customer. Continental breakfasts, coffee services, buffets and exhibitor services are routinely accompanied by biodegradable disposable serviceware. If china is desired, a fee of \$3.00 per person will apply.

DECOR SERVICE

All food-service tables are dressed with house linen in your choice of Blue, Black, Ivory or White. Specialty decor including prop sets, specialty linens, floral

centerpieces and other items is also available for an additional cost. Please discuss options and pricing with your RK Culinary Group Account Executive.

GROUP MINIMUMS

A \$150.00 service charge will apply for all meal functions of fifty (50) or fewer persons.

CANCELLATIONS

Any food or beverage function canceled within four (4) business days of the event is subject to a cancellation fee.

LENGTH OF SERVICE

Pricing for all menu options are based on two (2) hour service unless otherwise noted. Additionally, fees will be assessed for extended lengths of food service.

MENU PRICING

Menus and menu pricing are guaranteed for up to six (6) months prior to event start date

COFFEE MINIMUMS

ADDITIONAL SERVICE FEE FOR LESS THAN 3 GALLONS

CATERING MENU

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BREAKFAST





BREAKFAST CONTINENTAL

TRADITIONAL

Fresh Juices
Seasonal Fruits and Berries
Assorted Croissants, Danish, Muffins,
Butter, Jams and Preserves

\$24.00 | PERSON

THE BAGEL SHOP

Fresh Juices
Seasonal Fruits and Berries
Assorted Bagels and Cream Cheeses
Assorted Breakfast Pastries, Danish, Muffins
Butter, Jams and Preserves

\$25.00 | PERSON

\$36.00 | PERSON [with lox, sliced tomatoes, and onions]

TRADITIONAL PLUS

Fresh Juices
Seasonal Fruits and Berries, Assorted Fruit Yogurts
Assorted Croissants, Danish, Muffins, ,
Butter, Jams and Preserves

\$26.00 | PERSON

SAN ANTONIO LA PANADERIA

Fresh Juices
Seasonal Fruits and Berries
Bunuelos
Assortment of Fresh House Donuts, Cinnamon Rolls,
Biscuits, Chamuco Pan Dulce and Conchas
Butter, Jams and Preserves

\$26.00 | PERSON

HEALTHY CHOICE

Fresh Juices
Seasonal Fruits and Berries
Greek Yogurt Display with Dried Fruits,
Granola, Assorted Gourmet Nuts
Whole Grain Baked Goods, Croissants
Butter, Honey and Preserves

\$28.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, AND HOT TEA
INCLUDED WITH EACH CONTINENTAL SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons | Priced for two (2) hour service

BREAKFAST BUFFETS

QUICK START

- Fresh Juices
- Seasonal Fruits and Berries
- Assorted Croissants, Danish, and Muffins
- Scrambled Eggs
- Bacon, Breakfast Potatoes
- Butter, Jams and Preserves
- Condiments and Hot Sauce

\$36.00 | PERSON

SAN ANTONIO MISSION

- Fresh Juices
- Seasonal Fruits and Berries
- Mexican Conchas (Sweet Breads)
- Scrambled Eggs,
Warm Tortillas, Cheddar, Pico de Gallo, Fresh Salsa
- Thick Cut Bacon, Breakfast Sausage Links
- Breakfast Potatoes,
Peppers, Onions
- Butter, Jams and Preserves

\$38.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, AND HOT TEA INCLUDED WITH EACH BUFFET SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons | Priced for two (2) hour service

HEALTHY WAY

- Fresh Juices, Bottled Fruit Smoothies
- Seasonal Fruits and Berries
- Whole Grain Croissants and Superfood Muffins
Blueberry, Dark Chocolate, Almonds
- Scrambled Egg Whites
- Turkey Sausage
- Sweet Potato - Yukon Gold Hash Brown Potato Cakes
- Turkey and Scrambled Eggs Benedict
Grapeseed Oil Hollandaise
- Grilled Asparagus and Tomatoes
- Butter, Jams and Preserves

\$40.00 | PERSON

BREAKFAST SKILLET

- Fresh Juices
- Seasonal Fruits and Berries
- Assorted Croissants, Danish, and Muffins
- Scrambled Eggs
- Bacon and Sausage Patties
- Hash Browns
- Griddle Cakes,
Warm Maple Syrup
- Oatmeal,
Brown Sugar, Dried Fruits, Pecans
- Butter, Jams and Preserves

\$40.00 | PERSON





BREAKFAST PLATED

ALL AMERICAN

Three Eggs Scrambled
Cherrywood Smoked Heritage Bacon
Texas Home Fries
Sweet Chili, Griddled Peppers, Onions

\$34.00 | PERSON

FULL BREAKFAST OMELET ROLL

Rolled Omelet Stuffed
Bacon, Sausage, Chorizo, American Cheese
Hash Browns
Green Peppers, Scallions
Griddled Mushroom and Confit Baby Tomatoes

\$39.00 | PERSON

SAN ANTONIO SKILLET HASH

Scrambled Eggs
Shredded Hash Browns
Corn Beef, Chorizo, Caramelized Poblanos & Onions
Charred Roma Tomatoes

\$40.00 | PERSON

STEAK AND EGGS

Grilled Tenderized New York Strip Steak
Scrambled Eggs
Skillet Fried Breakfast Potatoes
Sweet Potatoes, Yukon Golds and Russets,
Fresh Herbs, Sea Salt
Steamed Asparagus Topped with Hollandaise

MARKET PRICE

COFFEE, DECAFFEINATED COFFEE, AND HOT TEA
INCLUDED WITH EACH PLATED SELECTION;
FRESH BREAKFAST BREADS SET AS CENTERPIECE
WITH PRE-SET FRUIT CUPS

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons

BREAKFAST À LA CARTE

CEREALS AND MILK

\$5.25 | PERSON

GREEK YOGURT PARFAIT BAR

Seasonal Berries, Dried Fruit, Strawberry Coulis,
Whipped Cream, Sliced Almonds, Chocolate Shavings
Honey and Granola

\$9.00 | PERSON

SEASONAL FRUIT AND BERRIES

Offered as Display or Fruit Cups with Lime and Tajin
\$9.00 | PERSON

BREAKFAST COOKIE AND BISCOTTI BAR

Assorted Home Made Biscotti and Mini Sweet Cookies
\$11.00 | PERSON

PANCAKE TRIO BAR

Buttermilk Pancakes
Banana Crunch Pancakes
Banana Pancakes, Almond Brown Betty, Vanilla Sauce
Cinnamon Gluten Free Multigrain Pancakes
Whipped Cream, Whipped Butter, Warm Maple Syrup,
Chocolate Sauce, Strawberry Coulis, Honey,
Seasonal Berries, Chocolate Shavings

(\$210 CHEF FEE APPLIES PER CHEF)

\$16.00 | PERSON

OMELET STATION

Whole Eggs, Egg Whites or Egg Beaters Substitute
Chopped Bacon, Breakfast Sausage Crumbles,
Mushrooms, Broccoli, Tomatoes, Onions, Spinach, Fresh
Serrano Chilis, Scallions, Pico de Gallo, Queso Cotija,
Cheddar and Jack Cheeses

(\$210 CHEF FEE APPLIES PER CHEF)

\$16.00 | PERSON

HOT BREAKFAST TACO

(3) DOZEN MINIMUM ORDER REQUIRED:
CHOOSE BETWEEN:
Chorizo, Potato, and Egg
Bacon and Egg | Sausage and Egg
Bean and Cheese; SERVED WITH SALSA

\$100.00 | DOZEN

BREAKFAST SANDWICHES

On a Brioche Bun
CHOOSE:
Bacon, Egg and Cheese
Sausage, Egg and Cheese
Ham, Egg and Cheese

\$105.00 | DOZEN

INDIVIDUAL QUICHE

CHOOSE BETWEEN:
Quiche Lorraine
(Bacon, Onions, Gruyere Cheese)
Vegetables and Feta Cheese
Chicken, Broccoli and Feta Cheese

\$116.00 | DOZEN

ASSORTED BAGELS

“Everything”, Blueberry, Cinnamon Raisin,
Plain, Poppy Seed, Onion
\$56.00 | DOZEN

ASSORTED PASTRIES

Cinnamon Rolls, Danish, Donuts
\$56.00 | DOZEN

AVOCADO TOAST BAR

Whole Wheat and Sourdough Breads with
Smashed Avocado Spread, Bacon Bits, Diced Turkey,
Cucumbers, Cherry Tomatoes, Radishes,
Shredded Cheeses and Hard Boiled Eggs
\$22.00 | PERSON

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons | Priced for two (2) hour service

A photograph of an outdoor dining area at dusk. A row of colorful umbrellas in shades of green, orange, blue, and yellow is set up along a stone wall. The wall is in front of a building with warm interior lights and string lights along its roofline. Large trees with green foliage are in the background. In the foreground, a calm pond reflects the lights and colors of the scene. A bridge is visible on the right side of the image.

BREAK PACKAGES

TAKE-A-BREAK

PRICED FOR 30 MINUTES OF SERVICE

ICE CREAM YOU SCREAM

Assorted Ice Cream Bars, Ice Cream Sandwiches,
Frozen Fruit Bars, Mexican Paletas, Lemonade

\$18.00 | PERSON

QUICK SNACK

Assorted Potato Chips, Trail Mix, Mixed Nuts,
Candy Bars, Whole Fruit, Lemonade

\$21.00 | PERSON

SOUTH OF THE BORDER

Chicken and Peppers Quesadillas,
Fiesta Corn Chips, Assorted Salsas, Guacamole,
Chili Con Queso, Aguas Frescas

\$22.00 | PERSON

AVOCADO TOAST BAR

Whole Wheat and Sourdough Breads with
Smashed Avocado Spread, Bacon Bits, Diced Turkey,
Cucumbers, Cherry Tomatoes, Radishes,
Shredded Cheeses and Hard Boiled Eggs

\$22.00 | PERSON

FOR THE TRAIL

Whole Fruit, Assortment of Fruit Cups,
Granola, Mini Oatmeal Raisin Cookies,
Trail Mix, Fresh Fruit Juices

\$23.00 | PERSON

GAME TIME

Warm Soft Pretzels, Chips & Salsa,
Assorted Potato Chips
Honey Roasted Peanuts, Lemonade

\$23.00 | PERSON

COFFEE HOUSE

Assorted Donuts, Mini Cookies, Scones, Whole Apples,
Regular and Decaffeinated Coffee, Hot Tea

\$23.00 | PERSON

ENERGIZE

Seasonal Fruits and Berries, Granola Bars, Fresh Vegetable
Crudites, Cups with Ranch Dressing
Power Bars, Chilled Energy Drinks,
Fruit Juices

\$28.00 | PERSON

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons | Priced for thirty (30) minute service

À LA CARTE SNACKS

ASSORTED WHOLE FRUIT

\$3.50 | EACH

ASSORTED ENERGY BARS

\$4.00 | EACH

INDIVIDUAL POPCORN BAGS

\$5.50 | EACH

ASSORTED POTATO CHIPS

\$4.50 | EACH

ASSORTED CANDY BARS

\$4.50 | EACH

INDIVIDUAL ASSORTED YOGURTS

\$4.50 | EACH

ICE CREAM BARS

\$6.00 | EACH

INDIVIDUAL ASSORTED TRAIL MIX BAGS

\$8.00 | PERSON

YOGURT COVERED PRETZELS

\$7.00 | EACH

ASSORTED MEXICAN TREATS

\$42.00 | DOZEN

BAKERY FRESH COOKIES

\$50.00 | DOZEN

ASSORTED PASTRIES

Cinnamon Rolls, Danish, Donuts

\$56.00 | DOZEN

PECAN BROWNIES AND BLONDIES

\$56.00 | DOZEN

SEASONAL FRUIT AND BERRIES

Offered as Display or Fruit Cups with Lime and Tajin

\$9.00 | PERSON

ASSORTED CUPCAKES

\$57.00 | DOZEN

PROTEIN BOX

Hard Boiled Egg, Nuts, Cheese, Turkey

\$11.00 | EACH

PEANUT BUTTER CRUNCH BOX

Peanut Butter, Crackers, Celery, Grapes

\$11.00 | EACH

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons

BEVERAGES À LA CARTE

MILK

Whole | 2% | Skim

\$4.50 | HALF PINT

BOTTLED WATERS

\$5.00 | BOTTLE

ALL NATURAL FRUIT JUICES

\$5.25 | BOTTLE

SODAS (PEPSI PRODUCTS)

\$5.00 | CAN

SPARKLING WATERS

\$5.50 | BOTTLE

STARBUCKS® FRAPPUCCINO

\$9.00 | BOTTLE

STARBUCKS® DOUBLESHOT

\$9.00 | CAN

ENERGY DRINKS

Amp®, Monster®, Red Bull®

\$9.00 | CAN

GATORADE

\$8.50 | BOTTLE

LEMONADE

\$59.00 | GALLON

ICED TEA

\$59.00 | GALLON

AGUAS FRESCAS

Mexican Style Chilled Fruit Water

CHOOSE:

Melon, Mixed Berry, Horchata, Mixed Fruit, Guava

\$65.00 | GALLON

FRUIT INFUSED WATER:

Prickly Pear-Hibiscus

Watermelon-Mint

Pineapple-Strawberry

\$65.00 | GALLON

HOT TEA SELECTION

(ADDITIONAL SERVICE FEE FOR LESS THAN 3 GALLONS)

\$80.00 | GALLON

HOUSE COFFEE

Regular and Decaffeinated
(ADDITIONAL SERVICE FEE FOR LESS THAN 3 GALLONS)

\$80.00 | GALLON

WATER UNIT

\$95.00 | DAILY FEE

5 GALLON SPRING WATER

\$45.00 | EACH

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons



LUNCH

LUNCH THEMED BUFFETS

SAM HOUSTON DELI

- Tomato Basil Soup
- Seasonal Garden Salad
- Picnic Macaroni Salad
- Creamy Style Cole Slaw
- Deli Meats and Cheeses
 - Roast Beef, Ham, Salami, Turkey,
 - Swiss, Cheddar, Provolone
- Assorted Rolls, Sliced Breads
- Leaf Lettuce, Tomatoes,
- Red Onions, Pickles, Condiments
- Potato Chips
- Cookies, Brownies

\$44.00 | PERSON

EXECUTIVE DELI

- Marinated Mozzarella and Tomato Salad
 - Toasted Pine Nuts and Basil Pesto Dressing
- Red Bliss Potato Salad
- Chilled Grilled Asparagus
- Gourmet Deli Platters
 - Condiments and Sliced Breads, Roasted Texas Angus Beef,
 - Sliced Herb Roasted Chicken Breasts, Sliced Smoked Salmon,
 - Provolone, Cheddar, Leaf Lettuce, Tomatoes, Red Onions,
 - Herb Mayo, Dijon Mustard, Horseradish Cream
- Assorted Kettle Chips
- Assorted Mini Sweets

\$48.00 | PERSON

LITTLE ITALY

- Classic Romaine Lettuce Caesar Salad
 - Parmesan Cheese, Croutons, Caesar Dressing
- Tossed Vegetable Antipasto Salad
 - Crisp Lettuce, Arugula, Baby Tomatoes, Cucumbers, Artichokes,
 - Olives, Marinated White Beans, Balsamic Vinaigrette
- Chicken Piccata
 - Cremini Mushrooms, Roasted Garlic, Capers, Lemon- White
 - Wine Reduction, Grated Pecorino Romano Cheese, Fresh Parsley
- Baked Ziti
- Green Beans
 - Olive Oil, Braised Tomatoes, Garlic
- Rosemary Roasted Potatoes
- Soft Garlic Breadsticks and Rolls
- Italian Wedding Cake
- Tiramisu

\$53.00 | PERSON

SOUTH OF THE BORDER

- Garden Greens Salad
- Three Cheese Enchiladas
 - Queso Fresca, Jalapeños, Classic Colorado Sauce
- Steak and Chicken Fajitas
 - Sautéed Peppers and Onions
- Calabasa Style Zucchini & Squash with Braised Tomatoes
- Warm Flour Tortillas
- Mexican Rojo (Red) Rice
- Refried Beans
- Tortilla Chips, Guacamole, Salsa,
- Shredded Cheese,
- Pico de Gallo
- Assorted Mexican Cookies, Dulce De Leche Cheesecake

\$50.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons, MUST ORDER FOR MINIMUM (25) GUESTS | Priced for two (2) hour service

LUNCH THEMED BUFFETS

BURGER JOINT

- Tossed Garden Salad
- Creamy Style Cole Slaw
- Mini Nathan’s Hot Dogs
- White and Wheat Buns
- Grillded Beef Hamburgers
- Honey BBQ Chicken Breasts
- Portabella Cap Burgers
 - Spinach and Swiss Cheese
- Crisp Cheddar Sidewinder Fries
- Assorted Relish, Cheeses, Leaf Lettuce, Tomatoes, Red Onion
- Cookie Bar, Apple Pie Turnovers

\$50.00 | PERSON

SAN ANTONIO ESPECIAL

- Southwestern Style Caesar Salad
 - Fresh Corn, Marinated Black Beans, Cilantro-Caesar Dressing
- Jicama and Crisp Veggies Salad
 - Cumin-Lime Vinaigrette
- Smoked Chicken Enchiladas
 - Roasted Green Tomatillo Sauce, Queso Fresco
- Chicken Fajitas
 - Grilled Onions, Bell Peppers
- Shrimp Fajitas
- Calabasa Style Zucchini & Squash with Braised Tomatoes
- Mexican Rojo (Red) Rice
- Pico de Gallo, Sour Cream, Guacamole, Queso, Shredded Lettuce
- Flour Tortillas
- Buñuelos, Churros, Tres Leches Cupcakes

\$52.00 | PERSON

TASTE OF TEXAS

- Chilled Green Bean Salad
 - Mushrooms, Jicama
- Seven Baby Greens Salad Blend
 - Grape Tomatoes, Cucumbers, Croutons, Ranch Dressing
- Tender Braised Short Ribs
 - Root Vegetables
- Seared Chicken Breast
 - Sweet Tiny Tomatoes, Apple Cider Broth
- Gulf Snapper
 - Warm Green Onion Vegetable Slaw, Lemon Butter
- South Texas Squashes, Carrots
- Roasted Fingerling Potatoes
 - Herbs, Sea Salt
- Fresh Baked Wheat and White Rolls
- Red Velvet, Lemon and Carrot Cup Cakes

\$54.00 | PERSON

TEXAS RANCH SHOWDOWN

- Texas Style Cole Slaw
- Country Potato Salad
- Cucumber, Red Onion Salad
- House Smoked Brisket
 - Molasses BBQ Sauce
- Seared Honey Glazed Chicken Breast
- Creamy Mac & Cheese
 - Toasted Bread Crumbs
- Fresh Green Beans and Tomatoes
- Biscuits, Yeast Rolls
- Pecan Pie, Carrot Cake

\$53.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons, MUST ORDER FOR MINIMUM (25) GUESTS | Priced for two (2) hour service

LUNCH MOVEABLE FEAST

COOKIES AND BROWNIE STATION

Assorted Cookies, Brownies, Blondies

\$8.00 | PERSON

HOUSE-MADE POTATO CHIPS

Sriracha, Sea Salt & Pepper, Ranch Dusted

\$8.00 | PERSON

CUPCAKE STATION

\$10.00 | PERSON

MINI PIE STATION

\$10.00 | PERSON

TRIO OF SIDE SALADS

Green Goddess Potato Salad,
Creamy Style Cole Slaw, Fruit Salad

\$10.00 | PERSON

GRILLED BRUSCHETTAS DISPLAY

Tomato, Basil, Olive, Oregano, Spicy Mushroom

\$12.00 | PERSON

CAESAR SALAD DISPLAY

Romaine Lettuce, Sun Dried Tomatoes, Black Olives,
Herb Croutons, Parmesan Shavings, Creamy Caesar
Dressing

\$13.00 | PERSON

Add Grilled Chicken

\$6 | PERSON [additional]

MAC & CHEESE BAR

Traditional Creamy Cheddar Cheese Toasted Bread
Crumbs

White Cheese with Gulf Shrimp and Bacon Bits
Fried Creamy TX Cheddar Mac and Cheese Cakes

\$18.00 | PERSON

GOURMET HOT SANDWICH STATION

Southwest Philly-Cheesesteak
Fried Chicken, Slaw, Pickles Slider
Balsamic Glazed Caprese Sandwich on Ciabatta

\$18.00 | PERSON

STREET TACO BAR ACTION STATION

Barbacoa, Pulled Chicken, Jalapeño-Pulled Pork
Warm Corn Tortillas, Pico de Gallo, Salsas, Lime, Cilantro
and Onions

(\$200 CHEF FEE APPLIES PER CHEF)

\$22.00 | PERSON

MINIMUM OF FOUR (4) STATIONS ORDERED PER LUNCH EVENT

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
MUST ORDER FOR MINIMUM (25) GUESTS | Priced for two (2) hour service

LUNCH MOVEABLE FEASTS

ASSORTED GOURMET FLATBREADS

Charcuterie, Margherita,
Roasted Chicken with Pesto, Veggie-Fromage Blanc

\$19.00 | PERSON

CARVED SMOKED TEXAS BEEF BRISKET

Onions, Pickles, Mayo, BBQ Sauce, Soft Rolls

(\$200 CHEF FEE APPLIES PER CHEF)

MARKET PRICE

HANDMADE GORDITAS BAR

Traditional Corn Masa Gorditas
Beef Picadillo, Pulled Chicken, Refried Beans,
Shredded Lettuce, Pico de Gallo, Onions, Cilantro,
Hot Chilies, Lime, Queso Fresco, Cheddar Cheese,
Sour Cream, Tomato Salsa, Salsa Verde
Assorted Homemade Hot Sauces

\$22.00 | PERSON

MINIMUM OF FOUR (4) STATIONS ORDERED PER LUNCH EVENT

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
Priced for two (2) hour service



LUNCH BOXED SANDWICHES

VEGGIE SPINACH WRAP

Roasted Mushrooms, Spinach, Pimiento
Peppers, Onions, Herbed Cream Cheese, Mayo on Spinach
Flour Tortilla
Spiral Pasta Salad

\$32.00 | EACH

PICNIC LUNCH

Tuna Salad, Texas White Bread
Classic Coleslaw

\$32.00 | EACH

THE FRIED CHICKEN

Chilled Buttermilk Fried Chicken Breast Salad,
Kale Slaw, Pickle Chips, Semolina Kaiser Bun
Picnic Potato Salad

\$32.00 | EACH

TEXAS BOX

Smoked Roast Beef, Cheddar, Lettuce,
Caramelized Onions, Kaiser Roll
Picnic Potato Salad

\$32.00 | EACH

TURKEY DAY

Roasted Turkey, Sharp Cheddar, Lettuce,
Cranberry Mayo, Texas Toast
Picnic Potato Salad

\$32.00 | EACH

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Parmesan Cheese,
Caesar Mayo, Flour Tortilla
Spiral Pasta

\$32.00 | EACH

HONEY HAM

Honey Roasted Ham, Swiss Cheese,
Leaf Lettuce, Dijon Mustard, Whole Grain Bread
Creamy Macaroni Salad

\$32.00 | EACH

GOURMET GRILLED CHICKEN SANDWICH

Balsamic Marinated Grilled Chicken Breast,
Dijon Aioli, Bacon, Cheddar Cheese,
Lettuce, Tomato, Ciabatta Bun ,
Twice Baked Potato Salad

\$36.00 | EACH

BOTTLED WATERS

\$5.00 | BOTTLE

SODAS (PEPSI PRODUCTS)

\$5.00 | CAN

INCLUDES CHIPS, YOUR CHOICE OF A COOKIE OR BROWNIE
AND FRESH WHOLE FRUIT WITH EACH BOXED SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
Order minimum is twenty-five (25) lunches of the same selection



LUNCH BOXED SALADS

GREEK SALAD

Garden Greens, Artichokes, Hearts of Palm, Olives, Sundried Tomatoes, Feta Cheese, Red Wine Vinaigrette

\$32.00 | EACH

CHICKEN CAESAR SALAD

Chilled Grilled Chicken Breasts, Romaine Hearts, Sundried Tomatoes, Parmesan Cheese, Classic Caesar Dressing

\$32.00 | EACH

OLD FASHIONED CHICKEN SALAD

Kale Greens, Homestyle Creamy Chicken Salad, Crisp Greens, Green Grapes, Pineapple Slices

\$32.00 | EACH

BABY SPINACH SALAD

Baby Spinach, Butter Lettuce, Baby Tomatoes, Seedless Cucumbers, Red Onions, Hard Boiled Egg, Pita Chips, Lemon-Caper Vinaigrette

\$32.00 | EACH

COBB SALAD

Grilled Chicken, Romaine Hearts, Baby Greens, Applewood Smoked Bacon, Hard Boiled Eggs, Tomatoes, Blue Cheese Crumbles, Balsamic Vinaigrette

\$35.00 | EACH

CHEF SALAD

Garden Greens, Turkey, Ham, Swiss, Cheddar, Hard Boiled Eggs, Tomatoes, Croutons, Buttermilk Ranch Dressing

\$35.00 | EACHB

BOTTLED WATERS

\$5.00 | BOTTLE

SODAS (PEPSI PRODUCTS)

\$5.00 | CAN

INCLUDES CHIPS, YOUR CHOICE OF A COOKIE OR BROWNIE AND FRESH WHOLE FRUIT WITH EACH BOXED SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
Order minimum is twenty-five (25) lunches of the same selection

LUNCH TWO-COURSE CHILLED PLATED

CROISSANT CLUB SANDWICH

Roasted Turkey, Smoked Bacon, Cheddar Cheese,
Leaf Lettuce, Sliced Tomatoes, Herb Mayonnaise,
Croissant
Potato Salad
House Salt & Pepper Chips Served Family Style

\$38.00 | PERSON

TEXAS COBB SALAD

Grilled Chicken, Smoked Bacon, Tomatoes, Avocados,
Fresh Corn, Hard Boiled Eggs, Crumbled Queso Fresco,
Tortilla Chips, Cilantro-Ranch Dressing

\$39.00 | PERSON

GRILLED BABY CAESAR SALAD

Grilled Chicken, Baby Gem Romaine, Baby Tomatoes,
Parmesan, Croutons, Creamy Caesar Dressing

\$39.00 | PERSON

CHEF SALAD

Ham, Turkey, Swiss, Cheddar Cheese, Hard Boiled Eggs,
Tomatoes, Cucumbers, Croutons, Buttermilk Ranch
Dressing

\$39.00 | PERSON

CHIPOTLE SKIRT STEAK SALAD

Shaved Plancha Seared Chipotle Rubbed Skirt Steak,
Garden Greens, Cilantro, Grilled Tomatoes, Onions,
Corn, Pickled Cucumbers, Cilantro-Lime Vinaigrette

\$42.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS,
AND DESSERT INCLUDED IN THE PLATED SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons



LUNCH THREE-COURSE PLATED

SALAD SELECTIONS

- Garden Salad**
Mixed Greens, Tomatoes, Cucumbers, Carrots,
Balsamic Vinaigrette, Ranch Dressing
- Caesar Salad**
Romaine Lettuce, Baby Tomatoes, Black Olives, Parmesan
Cheese, Croutons, Creamy Caesar Dressing, Red Wine
Vinaigrette
- Chopped Salad**
Lettuce, Tomatoes, Cucumbers, Ranch Dressing, Balsamic
Vinaigrette
- Tomato Caprese Salad**
Arugula, Baby Spinach, Tomatoes, Mozzarella,
Basil - Pesto Vinaigrette

\$4 | PERSON [additional]
- Mediterranean Salad**
Baby Spinach, Arcadian Greens, Hearts of Palm, Quinoa,
Cucumbers, Heriloom Cherry Tomatoes, Fried Feta Croutons,
Greek Dressing and Ranch Dressing

\$4 | PERSON [additional]

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, CHEF’S SELECTION OF FRESH DINNER ROLLS,
SALAD, AND DESSERT INCLUDED IN THE PLATED SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons

MAIN DISH SELECTIONS | CHICKEN

- Chicken Breast Escondido**
Chicken Breast, Roasted Plum Tomato, Avocado Pulp, Pepper
Jack and Queso Fresco Cheeses, Hearty Texas Ranchero
Sauce, Cilantro “Verde” Rice, Tatume Squash, Charred
Jalapeño

\$48.00 | PERSON
- Layered Chicken Florentine**
Layered Chicken Breast, Spinach Pesto,
Wild Rice-Fregola Pasta Pilaf, Garlic Green Beans,
Pomodoro Tomatoes, Pecorino Romano Cheese, Black
Pepper Cream Sauce

\$48.00 | PERSON
- Roasted Chile Relleno**
Relleno Pepper, Chicken, Cheese, Mexican Style Rice,
Grilled Squash, Queso, Green Chili Velouté

\$50.00 | PERSON
- BBQ Chicken**
Semi Boneless BBQ Chicken Breast, Creamy Mac & Cheese,
Red Onion - Bacon Jam Glazed Brussels Sprouts, Carrots,
Shiner Bock Beer Molasses BBQ Sauce Glaze

\$50.00 | PERSON
- Pan Roasted Chicken Breast**
Garlic-Italian Herb Roasted Chicken Breast, Bursting Wild
Rice Pilaf, Pancetta-Tomato Chutney Glazed Green Beans,
Cauliflower, Baby Carrots, Roasted Chicken Velouté

\$50.00 | PERSON

- Drunken Chicken**
Grilled Honey-Whiskey Chicken Breast, Mashed Red Bliss
Potatoes, Roasted Asparagus, Baby Roots, Whiskey-Chicken
Jus

\$52.00 | PERSON

MAIN DISH SELECTIONS | BEEF and PORK

- Beef and Italian Sausage Lasagna**
Spicy Cauliflower, Oven Dried Plum Tomatoes

MARKET PRICE
- San Antonio Pot Roast**
White Cheddar Scalloped Potatoes, Green Beans,
Smoked Bacon, Tri-Colored Carrots, Rich Demi Glaze

MARKET PRICE
- Beer BBQ Glazed Smoked Beef Brisket**
Creamy Mac & Cheese, Green Beans, Pearl Onions,
Beer - BBQ Glaze

MARKET PRICE
- Petit Filet Mignon**
Truffle Scented Roasted Potatoes, Grilled Jumbo Asparagus
Marinated Plum Tomato, Pearl Onions,
Red Wine Veal Reduction Sauce

MARKET PRICE

LUNCH THREE-COURSE PLATED

MAIN DISH SELECTIONS | SEAFOOD

Pan Roasted Gulf Red Snapper
Pickled Collard Green - Brown Rice Pilaf, Applewood Smoked Bacon Wrapped Green Beans, Baby Bell Peppers, Bacon Shallot Fondue

MARKET PRICE

MAIN DISH SELECTIONS | VEGETARIAN

Pomodoro Linguini
Linguini tossed in Basil Pesto
Olive Oil Poached Vine Ripenned Tomatoes
Asparagus Tips, Baby Carrots

\$42.00 | PERSON

Pan Seared Texas Brazos Valley Grit and White Cheddar Cakes
Seasonal Roots, Grilled Baby Bell Peppers, Cilantro Nage

\$42.00 | PERSON

DESSERT SELECTIONS

Classic Carrot Cake
Vanilla Chantilly, Strawberries

Bourbon Pecan Pie
Chocolate Sauce, Candied Pecans

Double Chocolate Brownie
Caramel Sauce, Walnuts, Whipped Cream

San Antonio Tres Leches Cake
Caramel, Whipped Cream, Strawberries

New York Style Cheesecake
Chantilly, Cherries

Cookies & Cream Cheesecake
Whipped Cream, Oreos

Red Velvet Cake
Cream Cheese Frosting, Whipped Cream, Strawberries

Granny Apple Pie
Whipped Cream, White Chocolate

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS SALAD, AND DESSERT INCLUDED IN THE PLATED SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons

RECEPTION



RECEPTION PACKAGES

TEXICAN

- Cucumber, Avocado, Red Onion Salad (V)
Cilantro-Lemon Dressing
- Old School Seven Layered Dip (V)
Refried Beans, Guacamole, Sour Cream,
Cheddar Cheese, Salsa, Green Onions, Black Olives
Served with Homemade Corn Tortilla Chips
- Southern Style Shrimp Campechana Cocktail
Gulf Shrimp, Avocado, Southern Style Chili Sauce,
Cilantro, Lemon
- RK Famous Chicken, Bacon, Jalapeno Bites
Tossed in Ranch Dressing
- Fried Cheddar n’ Green Chilies Mac N’ Cheese Cakes
- Miniature Short Rib Wellingtons
- Chopping Board Grilled Beef Fajitas
(CHEF FEE APPLIES)
Roasted Vegetables, Peppers, Onions, Potatoes
Guacamole, Flour Tortillas
- Fresh Fruit Cups
- Warm Churros and Mini Mexican Cookies
Whipped Cream, Fresh Berries, Honey, Chocolate Sauce

\$63.00 | PERSON

FIESTA

- Botanas Bar (V)
Chunky Mango Avocado Dip, Compressed Honeydew &
Cantaloupe, Cilantro, Queso Fresco, Blood Orange, Red Pepper
Flakes, Cucumber & Jicama Salad, Marinated Artichokes,
Mushroom & Hearts of Palm, Spanish Cheese
Tossed with Lemon Oil and Almonds
- “Full On” Nachos Bar
Build Your Own Nachos Includes: Creamy Chili con Queso,
Ground Beef, Refried Beans, Jalapeños, Sour Cream,
Cheddar, Jack Cheeses, Salsa, Green Onions
- Chipotle Chicken Quesadillas
- Vegetable Quesadillas (V)
Sour Cream, Guacamole
- Pork Tamales, Bean Tamales
Salsa Verde
- Handmade Gorditas Station
Pulled Chicken, Beef Fajitas
Onions, Cilantro, Pico de Gallo, Lettuce
Shredded Cheese and Salsas
- Bowls of Seasonal Fruits
- Assorted Mexican Treats and Pastries

\$65.00 | PERSON

SAN ANTONIO FAVORITES

- Local Beautiful Garden Veggie Box (V)
Featuring Rows of Seasoned and Roasted Vegetables,
Heirloom Vegetables, Olives, Pickled Carrots, Tapenade,
Hummus and Chef Specialties
- Local and California Cheeses & Charcuteries
Dried Fruits, Artisan Breads & Crackers, Lavosh, Bread Sticks
- Chicken Fried Quail Halves
Cream Gravy
- Chicken Lollipops
Ancho Maple Glazed
- Cheddar & Shrimp Grit Cakes
- Cheddar Grit Cakes (V)
- Carved House Smoked Brisket
(CHEF FEE APPLIES)
Roasted Root Vegetables, Fingerling Potatoes, Peppers,
Sweet Yeast Rolls and a Variety of Texas BBQ Sauces
- Assorted Cake Shooters
Red Velvet, German Chocolate, Lemon
- Assorted Seasonal Fruits and Berries

\$68.00 | PERSON

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
\$200.00 chef fee | Priced for two (2) hour service

RECEPTION PACKAGES

ROSEMARY

Local Beautiful Garden Veggie Box (V)
Featuring Rows of Seasoned and Roasted Vegetables,
Heirloom Vegetables, Olives, Pickled Carrots, Tapenade,
Hummus and Chef Specialties

Short Rib Empanadas
Chimichurri Sauce

Texas Coast Crab Cakes
Lemon, Red Pepper Remoulade

RK Famous Chicken, Bacon, Jalapeno Bites
Tossed in Ranch Dressing

Gourmet “Mac & Cheese” Bar
Traditional Creamy Cheddar Cheese Toasted Bread Crumbs (V)
White Cheese wih Gulf Shrimp and Bacon Bits
Fried Creamy TX Cheddar Mac and Cheese Cakes (V)

Garlic Spiked Ribeye Carving Board

Lemon Brined Fried Chicken Carving Board
(CHEF FEE APPLIES)
Roasted Root Vegetables, Peppers, Sweet Potatoes
White and Wheat Rolls

Texas Mini Pies, Cookies and Cupcakes
Bowls of Sweet Strawberries

\$78.00 | PERSON

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
\$200.00 chef fee | Priced for two (2) hour service



RECEPTION CHILLED HORS D'OEUVRES

CHICKEN

Fried Chicken Salad Botanas
Cilantro Leaves, Housemade Red Jalapeño “Sriracha”
\$7.00 | EACH

Smoked Turkey “Club” Sliders
Cheddar, Bacon, Avocado Mayo
\$7.00 | EACH

PORK | BEEF

Honey Ham and Swiss Pinwheel Lollies
\$7.00 | EACH

Parma Prosciutto Wrapped Jumbo Asparagus
\$7.00 | EACH

Horseradish-Beef Pinwheel Lollies
Red Onions, Cheddar Cheese
\$8.00 | EACH

Roast Beef Tenderloin
Crostini, Port Cheese Spread, Horseradish Sauce
\$9.00 | EACH

FISH | SHELLFISH

Southern Style Shrimp Campechana Cups
Gulf Shrimp Pieces, Fresh Avocado Chunks, Spicy Southern Style
Cocktail Sauce, Pico De Gallo, Fresh Cilantro & Lemon Wedges
\$8.00 | EACH

Mini Shrimp Salad Rolls
\$8.00 | EACH

Avocado Salad Cups
CHOOSE: Shrimp OR Tuna Salad Toppings
\$8.00 | EACH

Poke Ahi Tuna Corn Crisp Botanas
Rice Wine Vinaigrette
\$9.00 | EACH

Jumbo Shrimp Cocktail Shooter
Vodka Cocktail Sauce
\$11.00 | EACH

23% additional service charge and all applicable sales taxes
Order minimum is 100 pieces per item

RECEPTION CHILLED HORS D'OEUVRES

VEGETARIAN

Individual Veggie Crudit  Cups
Ranch Dressing

\$7.00 | EACH

Avocado Crostini
Topped with Queso Fresco and Heirloom Tomatoes

\$7.00 | EACH

Watermelon, Whipped Feta, Microgreens Shooters

\$7.00 | EACH

Chilled Rice-Noodles-Sesame Salad
Cucumber Cup, Red Chilies, Cilantro

\$7.00 | EACH

Baby Tomato Caprese Skewers
Basil Pesto

\$7.00 | EACH

Whiskey Mushroom Tartlet
Boursin Cheese, Chives

\$8.00 | EACH

23% additional service charge and all applicable sales taxes
Order minimum is 100 pieces per item





RECEPTION HOT HORS D'OEUVRES

CHICKEN | QUAIL | DUCK

RK's Jalapeño Chicken Bites

Ranch Dip

\$7.00 | EACH

Chipotle Chicken Quesadilla Wedges

\$7.00 | EACH

Chicken & Waffle Sticks

Maple Glaze, Smoked Bacon Bits

\$8.00 | EACH

Grilled Jalapeño Quail and Bacon Bites

Sorghum BBQ Glaze and Green Onions

\$8.00 | EACH

Pan Seared Chicken Dumplings

Ginger Soy Glaze

\$7.00 | EACH

Lemon Herb Fried Chicken Drum Lollipops

Country Cream Gravy

\$8.00 | EACH

Miniature Chicken Pot Pies

Chicken Veloute, Peas and Carrots

\$8.00 | EACH

23% additional service charge and all applicable sales taxes
Order minimum is 100 pieces per item

RECEPTION HOT HORS D'OEUVRES [CONT]

PORK | BEEF

Bacon, Spinach and Gruyère Quiche Minis
Pearl Onion-Thyme Compote

\$7.00 | EACH

Pulled Beef Shortrib Empanadas

\$8.00 | EACH

Steak Anticuchos
Peppers, Onions, Toasted Cumin Seeds

\$10.00 | EACH

Mini Chicken Fried Steak and Biscuits
Dotted with Black Pepper Cream Gravy

\$9.00 | EACH

Mini Beef Wellingtons

\$9.00 | EACH

FISH | SHELLFISH

Famous Shrimp Toast
Shrimp, Parmesan, Whipped Topping

\$9.00 | EACH

Hot Buffalo Shrimp “Popcorn” Cups
Butter, Honey

\$8.00 | EACH

Handmade Lump Crab Cakes
Old Bay-Pepperoncini Remoulade

\$10.00 | EACH

Pan Seared Shrimp Dumplings

Ginger Soy Glaze

\$8.00 | EACH

VEGETARIAN

Spinach and Feta Spanakopita

\$7.00 | EACH

Mac and Cheese Fried Cakes

\$7.00 | EACH

Grilled Vegetables and Mexican Queso
Cotija Quiche Minis

\$7.00 | EACH

Toasted Flatbread Margherita Squares

\$7.00 | EACH

Parmesan Crusted Tempura Fried Portabella Mushrooms

\$7.00 | EACH

Wild Mushroom Chevre Cheese Puffs

\$7.00 | EACH

23% additional service charge and all applicable sales taxes
Order minimum is 100 pieces per item

RECEPTION CHILLED DISPLAYS

SEASON’S GARDEN CRUDITÉS

Chilled Seasonal Raw, Roasted, Marinated Vegetables
Buttermilk Ranch, Blue Cheese Dips

\$9.50 | PERSON

PICNIC CHEESES AND MEATS DISPLAY

Domestic Cheeses, Crackers, Breadsticks, Grapes
Seasonal Cured Meats

\$15.00 | PERSON

CHIPS & SALSA

Corn Tortilla Crisps, Roasted Salsa,
Green Salsa, Pico de Gallo

\$9.50 | PERSON

BRUSCHETTAS

Grilled Baguette Slices, Lavosh, Pita Crisps
Tomato-Basil Bruschetta, Olive Tapenade and Eggplant
Bruschetta

\$16.00 | PERSON

MINIMUM OF THREE (3) RECEPTION DISPLAYS ORDERED
PER RECEPTION.

CAN BE ADDED AS AN ENHANCEMENT TO
EXISTING RECEPTION MENU.

CANNOT BE ORDERED AS A STAND ALONE ITEM.

HUMMUS AND PITA BAR

Traditional, Garlic, and Red Pepper Hummus,
Pita Crisps, Fresh Vegetables

\$18.00 | PERSON

ARTISAN CHEESE BOARD

Artisan Texas Cheese, American and European
Cheeses, Bread, Crackers, Lavosh, Mustard, Honey, Dried
Fruits

\$18.00 | PERSON

RK FAMOUS GRILLED, CHILLED & PICKLED VEGETABLE GARDEN

Featuring Grilled Zucchini & Squash, Red Onions, Pickled Pearl
Onions & Rainbow Crew Cut Carrots. Roasted Asparagus Wild
Forrest Mushrooms, Marble & Fingerling Potatoes. Chilled Broccoli,
Cauliflower & Carrot Tops.

Blue Cheese Dressing, Ranch Dressing, Lemon Basil Vinaigrette

\$22.00| PERSON (Minimum 50 persons per order)

CHARCUTERIE

Artisan Texas, European Deli Style and Cured
Meats, Fruits, Mustards, Breads, Grissini, Lavosh

\$23.00 | PERSON

SUSHI BAR

Assorted Sushi and Sashimi, Tobiko Roe,
Wasabi, Soy Sauce, Pickled Ginger

MARKET PRICE

TEXAS SHRIMP COCKTAIL

Jumbo Shrimp, Tito’s® Vodka Cocktail Sauce, Classic
Marie Rose Sauce, Lemons, Jalapeño Stuffed Olives

MARKET PRICE

THE RAW BAR

Prawns, Crab Claws, San Antonio Ceviche,
Calamari Salad, Selection of Cocktail Sauces,
Tabasco®, Lemons, Goma Wakame

MARKET PRICE

SAN ANTONIO STYLED TAPAS & BOTANAS BAR

Seasonal Basil-Thyme Compressed Fresh Fruits, Blood Orange
Marinated Cucumbers, Celery & Carrot Sticks, Classic Traditional
Hummus, Smoked Almonds, Olive Tapenades, Cilantro-Lime Mari-
nated Jicama Sticks, Lemon-Infused Oil, Pickled Banana Peppers &
Whole Jalapenos, Sliced Manchego Cheese, Marinated Artichokes,
Hearts of Palm & Pickled Red Onions, Lavosh, Crostini’s, Pita Chips
& Tostadas

\$22.00| PERSON (Minimum 50 persons per order)

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than
fifty (50) persons | Priced for two (2) hour service

RECEPTION WARM DISPLAYS

GOURMET MAC & CHEESE BAR

Traditional Creamy Cheddar Cheese Toasted Bread
Crumbs
White Cheese with Gulf Shrimp and Bacon Bits
Fried Creamy TX Cheddar Mac and Cheese Cakes

\$18.00 | PERSON

PEDRO’S NACHO BAR

Tortilla Crisps, Chili Con Queso, Salsas,
Jalapeños, Sour Cream, Olives, Pico de Gallo

\$16.00 | PERSON

BURGER TRIO BAR

Texas Akaushi Beef-Bacon-Cheddar Burger Slider
Chicken-Mushroom-Swiss Burger Slider
Buffalo Cauliflower Slider

\$20.00 | PERSON

PASTA BAR

Cheese Tortellini - Parmesan-Cream Sauce, Sauted Shrimp
Broccoli, Red Crushed Pepper Flakes
Lemon Arugula Ravioli - Basil Pesto Sauce, Peas, Sauted
Arugula and Sweed Drop Peppers, Pecorino Romano
Gluten-Free Penne Pasta - Marinara Sauce, Sauted
Mushrooms, Spinach, Carrots and Diced Chicken Breast

\$20.00 | PERSON

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than
fifty (50) persons | Priced for two (2) hour service

SHRIMP AND TEXAS CHEDDAR GRITS

Buttered Shrimp, Chorizo Crumbles, Brazos Valley
Cheddar Grits, Scallions, Hot Sauces

\$22.00 | PERSON

HANDMADE GOURMET GORDITAS

Traditional and Vegetarian Handmade Masa, Refried
Beans, Pulled Chicken, Beef Picadillo, Onions, Scallions,
Cilantro, Cheeses, Pico de Gallo, Salsas, Sour Cream,
Guacamole, Lettuce, Pickled Cabbage

\$22.00 | PERSON

MEXICAN FAJITAS

Marinated Steak, Marinated Chicken, Cheddar,
Jack Cheeses, Homemade Salsas, Guacamole,
Pico de Gallo, Sour Cream, Flour Tortilla, Corn Tortilla

\$23.00 | PERSON

MINIMUM OF THREE (3) RECEPTION DISPLAYS
ORDERED PER RECEPTION.

CAN BE ADDED AS AN ENHANCEMENT TO
EXISTING RECEPTION MENU.

CANNOT BE ORDERED AS A STAND ALONE
ITEM.





RECEPTION CARVING STATIONS

WHISKEY BBQ GLAZED TURKEY BREAST

Seasonal Grilled, Roasted Vegetables
Whiskey BBQ Sauce, Caramelized Onion Mayo
Split Rolls, Cornbread Muffins

MARKET PRICE

SMOKED TEXAS BARBECUE BEEF BRISKET

Seasonal Roasted Vegetables, Potatoes
Molasses BBQ Sauce, Horseradish Mayo
Split Yeast Rolls, Jalapeño Cornbread Muffins

MARKET PRICE

BOURBON-APPLE BUTTER GLAZED DUROC PORK LOIN

Season Roasted Vegetables, Grilled Apples, Chilled
Apple Slaw, Pork Jus, Honey Dijon Mustard
Split Hawaiian Sweet Rolls

MARKET PRICE

GARLIC STUDDERED SLOW ROAST BEEF ROUND

Seasonal Roasted Roots, Potatoes
Beef Jus, Horseradish Cream
Bread, Butter Rolls

MARKET PRICE

ROASTED TEXAS ANGUS BEEF TENDERLOIN

Seasoned Roasted Vegetables, Potatoes
Red Wine Demi-Glace, Horseradish Cream,
Fresh Herb Brioche

MARKET PRICE

MINIMUM OF THREE (3) RECEPTION DISPLAYS
ORDERED PER RECEPTION.

CAN BE ADDED AS AN ENHANCEMENT TO
EXISTING RECEPTION MENU.

CANNOT BE ORDERED AS A STAND ALONE ITEM.

CHEF FEE APPLIES TO ALL CARVING STATIONS

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
\$210.00 chef fee | Priced for two (2) hour service

RECEPTION SWEET DISPLAYS

PIE TIME

Mini and Classic Pies
Seasonal Fruit Pies, Chocolate Pies, Pecan Pies,
Chess Pies
Whipped Cream, Chocolate Sauce, Berry Sauce
\$12.00 | PERSON

LET THEM EAT CAKE

Carrot, Red Velvet, German Chocolate, Black Forest,
Lemon Cakes
\$14.00 | PERSON

COOKIE MONSTER

Jumbo, Classic and Mini Cookies
Whole, Skim and Chocolate Milk
\$12.00 | PERSON

LITTLE MEXICO

Stuffed Churros,
Mexican Sweet Breads, Cookies
\$14.00 | PERSON

CUPCAKE BAR

Chocolate, Tres Leches, Red Velvet, Lemon, Raspberry,
Vanilla, Carrot
\$14.00 | PERSON

SWEET-ALY

Tiramisu Shooters, Mini Cannoli, Panna Cotta,
Italian Wedding Cake
\$18.00 | PERSON

MINIMUM OF THREE (3) RECEPTION DISPLAYS
ORDERED PER RECEPTION.

CAN BE ADDED AS AN ENHANCEMENT TO
EXISTING RECEPTION MENU.

CANNOT BE ORDERED AS A STAND ALONE ITEM.

CHEF FEE APPLIES TO ALL ATTENDED STATIONS

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
\$210.00 chef fee | Priced for two (2) hour service

DINNER



DINNER THEMED BUFFETS

SOUTHERN FRIED

- Garden Greens Salad Display
 - Crisp Greens, Spinach, Corn, Cucumbers, Baby Tomatoes, Carrots, Smoked Cheddar, Buttermilk Ranch Dressing
- Crudités Salad
 - Blue Cheese Dressing
- Fried Chicken & Waffles
 - Maple Bacon Butter
- Southern Fried Catfish
 - Lemon Dill Tartar Sauce, Warm Cabbage Slaw
- Chicken Fried Angus Steak
 - Pepper Gravy
- Green Beans
 - Onions, Smoked Almonds
- Buttermilk Whipped Potatoes
- Jalapeño Cornbread, Butter Yeast Rolls
- Carrot Cake, Apple Pie

\$49.00 | PERSON

RIVERWALK

- Farm and Mesclun Lettuce Greens
 - Marinated Cherry Tomatoes, Carrot Curls, Cucumbers, Croutons, Buttermilk Ranch Dressing
- Crisp Greens and Tortilla Salad
 - Black Olives, Avocados, Pico de Gallo, Queso Fresco, Chipotle Ranch Dressing
- Garlic and Green Chili Rubbed Boneless Pork Tenderloin
 - Sweet Red Jalapeños, Roasted Poblano Pork
- Plancha Seared Chicken Breasts
 - Roasted Garlic, Pearl Onions, Cilantro Chimichurri Sauce
- Grilled Achiote
 - Beer Marinated Flank Steak
 - Fajita Vegetables, Spicy Achiote-Chili Sauce
- Poblano Rice with Veggies
- Grilled Seasonal Vegetables
- Oaxacan Chocolate Cupcakes, Whiskey Pecan Pie

\$54.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons | Priced for two (2) hour service





DINNER THEMED BUFFETS [CONT]

ITALIANO

- Caesar Salad
 - Artichokes, Hearts of Palm, Semi Dried Tomatoes
- Tomato Mozzarella Salad
 - Tri Colored Sweet Tomatoes, Baby Mozzarella, Pesto
- Pork Tenderloin
 - Forest Mushrooms, Marsala Wine Sauce
- Grilled Chicken Breast Florentine
 - Artichokes, Olives
- Seared Snapper
 - Sicilian Caponata, Basil
- Olive Oil Spicy Cauliflower and Broccoli
- Rosemary Roasted Red Potatoes
- Garlic Bread Sticks, Grissini, Dinner Rolls
- Tiramisu Cheesecake, Cannoli, Panna Cotta

\$62.00 | PERSON

TEXAS BBQ PRIME TIME

- Chopped Salad
 - Tomatoes, Cucumbers, Smoked Cheddar Cheese, Ranch Dressing
- Marinated Green Bean Salad
 - Red Onions, Smoked Bacon, Texas Olive Oil, Sea Salt
- Molasses and Whiskey BBQ Beef Short Ribs
- BBQ Chicken Breasts
- Sweet Chili Glazed Shrimp
- Medley of Honey Carrots, Green Beans, Sweet Corn
- Yukon Gold Mashed Potatoes
- Parker House Picnic Rolls, Cornbread
- Bourbon Pecan Brownies, Dulce de Leche Cheesecake, Red Velvet Cupcakes

\$64.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons | Priced for two (2) hour service

DINNER THREE-COURSE PLATED

SALAD SELECTIONS

- Classic Caesar Salad**
Romaine Lettuce, Parmesan Cheese, Croutons,
Creamy Caesar Dressing
- Baby Spinach Salad**
Baby Spinach, Gem Lettuce, Smoked Bacon, Pickled Shallots,
Green Apples, Maytag Blue Cheese, Sherry Vinaigrette
- Lettuce Bouquet**
Prosciutto, Carrot Curls, Marinated Cherry Tomatoes,
Baguette Crisp, Chives, Ranch Dressing
- Greek Salad**
Baby Gem Romaine, Olives, Tomatoes, Artichokes,
Hearts of Palm, Feta Cheese, Greek-Feta Vinaigrette
- Farmer’s Market Salad**
Garden Greens, Grilled Corn, Tomatoes, Cucumbers,
Carrots, Black Beans, Cilantro Ranch Dressing
- Watermelon Salad**
Asian Greens, Scallions, Jalapeños, Toasted Sesame,
Cucumber - Wasabi Dressing
- Asparagus Panzanella Salad**
Gem Lettuce Leaves, Roasted Garlic, Red Onions,
Baby Tomatoes, Baby Mozzarella, Ciabatta,
Balsamic Vinaigrette
\$6 | PERSON [additional]

- “Ratatouille” Salad**
Chilled Roasted Eggplant, Zucchini, Yellow Squash,
Bell Peppers, Baby Tomatoes, Basil Aioli,
Chianti Herb Vinaigrette
\$6 | PERSON [additional]
- Chilled Roasted Beets Salad**
Spinach, Frisee Greens, Goat Cheese Crumbles,
Oregano Leaves, Balsamic Vinaigrette
\$6 | PERSON [additional]
- Mediterranean Salad**
Baby Spinach, Arcadian Greens, Hearts of Palm, Quinoa,,
Cucumbers, Heirloom Cherry Tomatoes, Fried Feta Croutons,
Greek Dressing and Ranch Dressing
\$6 | PERSON [additional]
- MAIN DISH SELECTIONS | POULTRY**
- Grilled Citrus-Bourbon Brined Chicken Breast**
Buttermilk Whipped Potatoes, Globe Carrots, Roasted Pea Pods,
Shiitakes, Natural Jus
\$56.00 | PERSON
- Chicken Roulade & Ravioli**
Chicken Roulade stuffed with Leeks & Wild Mushrooms, Sweet Pea
Ravioli, Roasted Garlic, Green Peas, Forrest Mushrooms, Basil Pesto
Cream Sauce, Sweet Drop Peppers, Pecorino Romano
\$56.00 | PERSON
- Smoked Bacon Wrapped Chicken**
Pan Roasted Bacon Wrapped Semi-Boneless Chicken Breast,
Paprika Crusted Roasted Potatoes, Garlic Green Beans, Pearl
Onions, Honey Carrots, Roasted Chicken Jus
\$56.00 | PERSON

MAIN DISH SELECTIONS | POULTRY [CONT]

- Southwest Game Hen**
Roasted Cornish Game Hen and Green Chili-Cheese Cornbread
Stuffing, BBQ Pork Belly Greens, Baby Peppers, Corn, Smoked
Chili Velouté
\$59.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, CHEF’S SELECTION OF FRESH DINNER ROLLS,
SALAD, AND DESSERT INCLUDED IN PLATED SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons

DINNER THREE-COURSE PLATED [CONT]

MAIN DISH SELECTIONS | BEEF and PORK

- Chop & Belly**
Grilled Duroc Pork Chop, Smoked Belly Confit, Creamed Grits, Corn, Green Beans, Honey Carrots, Shallots, Roasted Pork Jus

MARKET PRICE
- Typsy Pork Loin**
Pickled Mustard Seed Whipped Potatoes, Brussels Sprouts with Smoked Bacon and Onions, Sauerkraut Pork Demi Glace

MARKET PRICE
- Drunken Beef Short Ribs**
Whiskey Braised Beef Short Ribs, Texas Cheddar-Caramelized Onion, Mashed Potatoes, Roasted Pea Pods, Thumbelina Carrots, Brasing Jus

MARKET PRICE
- Seared Bacon-Wrapped Filet Mignon**
Truffle Dauphinoise Potatoes, Grilled Asparagus, Baby Carrots, Spring Onions, Bordelaise Sauce

MARKET PRICE

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED WATER, CHEF’S SELECTION OF FRESH DINNER ROLLS, SALAD, AND DESSERT INCLUDED IN PLATED SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons

MAIN DISH SELECTIONS | SEAFOOD

- Homemade Lump Crab Cakes**
Pommes Puree, Broccolini
Baby Squashes, Sundried Tomato Bacon Fondue

MARKET PRICE
- Seared Atlantic Cod**
Green Chili Cilantro Rice, Roasted Squash, Cherry Tomatoes
Tomatillos, Butter Sauce

MARKET PRICE
- Texas Drum Fish and Buttered Baby Prawns**
Green Chili Grits, Fried Green Tomatoes,
Roasted Garlic Peas, Tabasco, Crème Fraîche

MARKET PRICE

MAIN DISH SELECTIONS | VEGETARIAN

- Roasted Eggplant, Zucchini, Yellow Squash**
Couscous Tian, Goat Cheese, Pine Nuts, Tomato Coulis

\$50.00 | PERSON
- Herb Polenta Cakes, Butternut Squash and Kale “Fricassee”**
Roasted Zucchini, Broccolini, Piquillo Peppers, Parmigiana Reggiano

\$54.00 | PERSON
- Spinach Mushroom Wellington**
Hearty Seasonal Vegetable Ragu, Grilled Asparagus, Garlic Rosemary – Olive Oil Braised Cherry Tomatoes, Served with Roasted Vegetable Demi-Glace

\$54.00 | PERSON

MAIN DISH SELECTIONS | DUETED ENTRÉE

- Bacon-Wrapped Eye of Prime Rib Steak and Grilled Chili-Dusted Prawns**
Garlic Herb Roasted Fingerling Potatoes, Buttered Fava Beans, Cippollini Onion Rings, Baby Rainbow Carrots, Demi-glace
Ancho Butter Fondue

MARKET PRICE
- Classic Surf & Turf of Grilled Beef Filet Mignon and Butter Poached Lobster Tail**
Truffle Dauphinoise Potatoes, Romanesco Cauliflower, Honey Carrots, Shitake Mushroom Caps, Madeira Shitake Glaze, Green Onion-Truffle Butter Fondue

MARKET PRICE
- Mixed Grill of Beef Tenderloin and Lobster, Scallop, Jumbo Prawn**
Yukon Gold Pommes Puree, Broccolini, Roasted Baby Turnips, Baby Golden Beets, Rainbow Cauliflower
Red Wine Veal Reduction, Herb Beurre Fondue

MARKET PRICE
- Not-So-Classic Surf & Turf**
Grilled Petite Filet Mignon, 48-hour Braised Saddle, Shrimp, Main Lobster, Cannelloni, Fava-Green Bean-Corn Succotash, Carrot Butter, Red Wine Reduction, Lobster Basil Nage

MARKET PRICE

DINNER THREE-COURSE PLATED [CONT]

DESSERT SELECTIONS

Classic Red Velvet Cake
Whipped Cream, Strawberries

Lemon Curd Cake
Raspberries, Chambord Syrup,
Whipped Cream, Vanilla Meringues

Dark Chocolate Mousse Cake
Jubilee Cherries, Burnt Vanilla

Sweet Potato Pie
White Chocolate, Raspberries, Sugar-Buttermilk Dust,
Thyme, Brown Sugar Sauce

Italian Ricotta Cheesecake
Whipped Cream, Fresh Berries, Sweet Biscotti-Almond Crumble

Fudge Cake, Peanut Butter Mousse and
Butterscotch-Peanut Butter Rice Crispy “Brittle”
Sea Salt “Kisses”

Flourless Chocolate Cake

Gluten Free Fruit Tart

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, CHEF’S SELECTION OF FRESH DINNER ROLLS
SALAD, AND DESSERT INCLUDED IN LIST PRICE

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons



BEVERAGES





BAR POLICIES AND GUARANTEES

POLICIES

The RK Culinary Group, LLC will provide all necessary bar accoutrements, bartender service, mixers, garnishes, ice, paper cocktail napkins, disposable glasses, liquor, beer, wine, assorted sodas, and bottled water to ensure proper service throughout the event.

BARTENDERS & FEES

Bartenders are provided at the following rates:

\$150++ per bartender for a 2-hr period

\$225++ per bartender for a 3-hr period

\$300++ per bartender for a 4-hour period

All bars provided will be (2) Man bars

RK recommends (1)-(2) Man bar for every (100) people on a Hosted Bar, or a (1)-(2) Man bar for every (150) people on a Cash Bar

If your event falls into ½ hour increments, the bartender fees will be rounded up to the next full hour charge.

22% additional service charge and all applicable sales taxes

HOST BAR [PACKAGES]

BEER/ WINE

\$15.00 | PERSON 1ST HOUR
\$8.50 | PERSON EACH ADDITIONAL HOUR

BEER/ WINE/ MARGARITA

\$18.00 | PERSON 1ST HOUR
\$9.50 | PERSON EACH ADDITIONAL HOUR

HOUSE FULL BAR

\$19.00 | PERSON 1ST HOUR
\$10.00 | PERSON EACH ADDITIONAL HOUR

PREMIUM FULL BAR

\$20.00 | PERSON 1ST HOUR
\$10.50 | PERSON EACH ADDITIONAL HOUR

HOST BAR [PER CONSUMPTION]

SODA OR BOTTLED WATER

\$5.00 | EACH

DOMESTIC BEER

\$7.50 | EACH

IMPORTED OR MICROBREW BEERS

\$8.00 | EACH

HOUSE WINE

\$9.00 | EACH

HOUSE MIXED DRINKS/SELTZERS

\$10.00 | EACH

PREMIUM MIXED DRINKS

\$11.00 | EACH

CASH BAR [PER CONSUMPTION]

SODA OR BOTTLED WATER

\$5.00 | EACH

DOMESTIC BEER

\$9.00 | EACH

IMPORTED OR MICROBREW BEERS

\$10.00 | EACH

HOUSE WINE

\$10.00 | EACH

HOUSE MIXED DRINKS /SELTZERS

\$11.00 | EACH

PREMIUM MIXED DRINKS

\$12.00 | EACH

HOSTED TICKETS ON A CASH BAR

The Host pays for drinks when drink tickets are redeemed at the bar. Host is responsible for creation and distribution of tickets. Tickets are redeemed at \$8.00 per ticket for House Brands Bar and \$9.00 per ticket for a Premium Brand Bar.

| 23% additional service charge and all applicable sales taxes

WINE SELECTIONS

SPARKLING WINES

- Poema Cava Brut| \$36
- Domaine Carneros Brut Rose | \$74
- Nicolas Feuillatte Brut| \$116
- Perrier Joeut Brut | \$123

SAUVIGNON BLANC

- St. Francis Sauvignon Blanc | \$36
- Clay Shannon Betsy Sauvignon Blanc | \$38
- Squealing Pig Sauvignon Blanc| \$38

PINOT GRIGIO

- Bottega Vinaia Pinot Grigio | \$38
- Banfi San Angelo Pinot Grigio | \$40

WHITE BLEND

- Le Vieille Ferme White| \$34
- Perrin Cotes du Rhone White | \$36

CHARDONNAY

- Bonanza Chardonnay | \$38
- Quilt Chardonnay | \$54
- Sequior Grove Chardonnay | \$65
- Cakebread Chardonnay (Napa) | \$99

ROSE

- La Vielle Ferme Rose | \$34
- Aix Rose | \$42

PINOT NOIR

- Joel Gott Pinot Noir | \$38
- Clay Shannon Pinot Noir | \$40
- Belle Glos Clark & Telephone Pinot Noir | \$66

MERLOT

- Kenwood Merlot | \$36
- Emmolo Merlot | \$60

MALBEC

- Catena Malbec Vista Flores | \$36
- Trivento Golden Reserve Malbec | \$40

ZINFANDEL

- Terra d Oro Montevina Zinfandel | \$38
- St Francis Zinfandel Old Vines | \$42

RED BLENDS

- La Vieille Ferm Red | \$36
- Quinta Sardonia Sardon Red | \$38

CABERNET SAUVIGNON

- St. Francis Cabernet Sauvignon | \$40
- Iron and Sand Cabernet Sauvignon | \$48
- Bonanza Vinekeeper Cabernet Sauvignon | \$50
- Ovis Cabernet Sauvignon | \$75
- Sequoia Grove Cabernet Sauvignon | \$80

TEXAS WINES

- Becker Rose Saigne | \$38
- Fall Creek Chenin Blanc| \$40
- Becker TX Hill Country Cabernet Sauvignon | \$40
- Fall Creek Mission Cabernet Sauvignon | \$42
- Becker Chardonnay Reserve | \$70

HOUSE TIER 1

- Sycamore Lane - Chardonnay, Pinot Grigio, Merlot, Cab | \$30
- Sparkling - Comte De Chamberi Bubbles | \$32
- Sparkling - Les Allies Sparkling Brut| \$34

HOUSE TIER 2

- Gear Box - Chardonnay, Pinot Noir, Cab | \$32
- Trinity Oaks - Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cab | \$34

WINE SELECTIONS

Our House Wine selections included in all bar packages are based off market availability. Please ask The RK Culinary Group Account Executive for the most current list of Wine Options.

Please note that any specific wine request from the list is considered a specialty order that must be guaranteed, pre-purchased and cannot be Billed on Consumption and must be ordered by the Case.

Orders are not considered final until confirmed by The RK Culinary Group Account Executive

23% additional service charge and all applicable sales taxes