SPECIALTY BUFFETS
(Minimum of 50 Guests or add $2.00 per person)
All Specialty Buffets served with Iced Tea

SOUTH OF THE BORDER BUFFET
Wood-Fired Chicken with Mango Salsa, Beef Fajitas with Grilled Onions & Peppers,
Warm Flour Tortillas, Fresh Pico de Gallo and Guacamole, Cheese Enchiladas, Mexican Rice,
Refried Beans, Chili con Queso with Tostado Chips, Tres Leches

CATTLEMAN’S BUFFET
Wood-Fired Roast Sirloin with Caramelized Onions and Cabernet Sauce,
Fresh Fruit Display, Sautéed Vegetables, Roasted Red Potatoes, Warm Rolls & Butter,
Cheesecake with Raspberry Puree & Iced Tea

LIGHTHOUSE BUFFET
Blackened Pork Chop, Marinated Teriyaki Beef Skewers, Shrimp Scampi, Caribbean Rice,
Fresh Fruit Display, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

CARIBBEAN BUFFET
Mahi-Mahi with Tequila Lime Butter, Jerk Pork with Grilled Pineapple Slices and Dried Plums,
Chili-Crusted Chicken over Rasta Pasta with Oven Roasted Tomato Sauce, Caribbean Rice,
Grilled Vegetables, Cheesecake with Raspberry Puree & Iced Tea

ITALIAN BUFFET
Fresh Tossed Green Salad with Italian Dressing, Cucumber, Mozzarella & Red Onion,
Grilled Chicken Fettucinni Alfredo, Lasagna with Meat Sauce,
Italian Meatballs with Marinara Sauce, Garlic Bread, Tiramisu

BIG TEX HAMBURGER BAR
1/3 pound all-beef Hamburgers, Hot Dogs, Baked Beans, Chili,
American & Shredded Cheddar Cheese, Potato Salad, Chips, Lettuce,
Tomato, Pickles, Onions, Sweet Pickle Relish, Warm Cobbler

TABLE-SIDE, PLATED SERVICE
AVAILABLE FOR AN ADDITIONAL $3.00 PER PERSON

All Menus Are Subject to 17% Charge and State Sales Tax
SPECIALTY BUFFETS
(Minimum of 50 Guests or add $2.00 per person)
All Specialty Buffets served with Iced Tea

MEDITERRANEAN BUFFET
Stuffed xxx Pasta with a white wine shallot sauce, Herb Roasted Chicken with a Sage Rub, Sautéed Vegetables, Roasted Red Potatoes, Caesar Salad, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

LUAU BUFFET
Shrimp Scampi (Sautéed Shrimp in a Zesty Lemon, Garlic, Shallot, White Wine Sauce, served over Caribbean Rice), Mesquite Grilled Chicken Skewers (served with BBQ Chipotle Sauce), Marinated Teriyaki Beef Skewers (Tenderloin Skewered with Peppers & Onions, Basted with a Teriyaki Glaze), Fresh Fruit Display, Rice Pilaf, Sautéed Vegetables, Cheesecake with Raspberry Puree & Iced Tea

YUCATAN BUFFET
Carne Asada, Shrimp Enchiladas, Refried Beans, Mexican Rice, Fresh Fruit Display, Warm Flour Tortillas, Cheesecake with Raspberry Puree & Iced Tea

ISLAND BUFFET
Fresh Fruit Display, Coconut Fried Shrimp with Orange Marmalade Sauce, Shrimp Enchiladas, Mesquite Grilled Chicken with Lemon Garlic Butter, Sautéed Vegetables, Red Roasted Potatoes, Warm Rolls and Butter, Cheesecake with Raspberry Puree & Iced Tea

WESTERN SKY BUFFET
Petite Filet with Stilton Cheese and Mushroom Sauce, Roasted Red Potatoes, Sautéed Vegetables, Fresh Fruit Display, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

TEXAS RIVIERA BUFFET
London Broil served with Mushroom Sauce, Pan-Fried Red Snapper with Cucumber and Papaya Relish, Fresh Fruit Display, Caribbean Rice, Sautéed Vegetables, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

TABLE-SIDE, PLATED SERVICE
AVAILABLE FOR AN ADDITIONAL $3.00 PER PERSON

All Menus Are Subject to 17% Charge and State Sales Tax
SPECIALTY BUFFETS
(Minimum of 50 Guests or add $2.00 per person)
All Specialty Buffets served with Iced Tea

SEAFOOD BUFFET
Pecan Crusted Red Snapper, Crab Cakes, Peel and Eat Shrimp, Greek Shrimp Salad, Garlic Roasted Red Potatoes, Sautéed Green Beans with Carrots, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

COASTAL BUFFET

HAWAIIAN BUFFET
Roasted Suckling Pig, Pineapple Tree with Selected fresh fruits, Ambrosia Salad, Baked Mahi-Mahi, Rice Pilaf, Sautéed Vegetables, Chicken Skewers, Pineapple Upside-Down Cake & Iced Tea

OUTBACK BUFFET
Rack of Lamb Marinated in a Demi-Glaze Mint Sauce, Shrimp Scampi served over a Caribbean Rice, Sautéed Vegetables, Fresh Fruit Display, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

SURF & TURF BUFFET
Petite Filet with Stilton Cheese and Mushroom Sauce, Succulent Crab Legs served with drawn butter, Fresh Gulf Blackened Shrimp, Twice Baked Potato, Caesar Salad, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

TABLE-SIDE, PLATED SERVICE
AVAILABLE FOR AN ADDITIONAL $3.00 PER PERSON

All Menus Are Subject to 17% Charge and State Sales Tax
LUNCH BUFFET MENUS

BASIC CONFERENCE LUNCH MENU
Assorted Pre-Made, Half-Cut Deli Sandwiches: Smoked Turkey Breast & Swiss Cheese, Cured Ham & Sharp Cheddar Cheese, Tuna Salad, Chicken Salad and Vegetarian Spread, Served on Wheat Bread & White Sourdough Rolls with Sliced Tomatoes & Lettuce, Relish Tray, Pasta Salad, Fruit Salad, Assorted Chips, Assorted Desserts (e.g. mini-cakes, tarts, bars and pastries)

MENU 1
Fresh Fruit Display, Marinated Grilled Chicken Breast with Black Beans, Avocado & Sour Cream, Vegetable Rice, Seasonal Sautéed Vegetables, Rolls & Butter, Apple Pie & Iced Tea

MENU 2
Tossed Salad with Salad Dressing, Blackened Pork Chops, Garlic Mashed Potatoes, Buttered Baby Carrots, Rolls & Butter, Cherry Pie & Iced Tea

MENU 3
Caesar Salad, Herb Roasted Chicken, Parsley New Potatoes, Grilled Vegetables, Rolls & Butter, Chocolate Cake & Iced Tea

MENU 4
Fresh Fruit Display, Southern Fried Chicken, Scallion Mashed Potatoes, Sweet Corn and Red Peppers, Rolls & Butter, Fudge Brownies & Iced Tea

MENU 5
Marinated Mushroom & Artichoke Salad, Penne Pasta with Marinara Sauce and Italian Sausage, Sautéed Green Beans, Garlic Bread, Cheesecake w/ Raspberry Puree & Iced Tea

MENU 6
Fresh Fruit Display, London Broil served with a Mushroom Sauce, Red Roasted Potatoes, Peas & Carrots, Rolls and Butter, Apple Pie & Iced Tea

BOX LUNCHES
FOR A DAY AT THE BEACH, FOR THE TRIP HOME OR GOIN' FISHIN'!
Choice of any of the following Combinations:
Roast Beef & Provolone, Ham & American, Turkey & Swiss or Vegetarian (with Herb Cream, Sprouts, Avocado & Tomato);
All Box Lunches accompanied with Chips, Cookie & Side Salad

All Menus Are Subject to 17% Charge and State Sales Tax
PLATED LUNCHEONS

Plated luncheons served with tossed salad, vegetable medley, fresh baked bread with butter, iced tea and dessert

PEPPER STEAK
With sweet Holland peppers, mushrooms, onions & tomato: Braised in a red wine sauce and served over Rice Pilaf

TOP SIRLOIN
Season and grilled to perfection and topped with a light demi-sauce

HERB CRUSTED CHICKEN BREAST
Oven-baked and paired with a Chardonnay mushroom sauce

PORK LOIN MARSALA
Served with a Marsala wine sauce and pasta

GARDEN CHICKEN
Deep-fried and stuffed with broccoli, mushrooms & Cheddar cheese over a Rice Pilaf

PAN FRIED GROUPER
Served with a choice of fire roasted Red Pepper Garlic Sauce Or Cilantro Cream Sauce

CHICKEN ROMANO
Golden-Fried and topped with Provolone cheese And Marinara Sauce

Plated luncheons served with Iced Tea
(Minimum of 25 Guests or add $2.50 per person)

All Menus Are Subject to 17% Charge and State Sales Tax
LIGHT LUNCHEONS

SEASIDE TIRO
Shrimp, Chicken & Tuna salads with mixed greens and fresh fruit

SPINACH SALAD
Topped with Cajun Fried Chicken, avocado, carrots, mushrooms, sweet onion
And choice of dressing

CAESAR SALAD
Romaine hearts drizzled with Caesar dressing and
Topped with croutons & Parmesan cheese
(Add Chicken – extra charge)
(Add Shrimp – extra charge)

CHEF SALAD
Mixed Greens with Gulf shrimp, Swiss & Cheddar cheeses,
tomatoes, boiled eggs, cucumbers & carrots

WORKING LUNCHEONS

MARINATED GRILLED CHICKEN CLUB
With bacon, cheese, lettuce & tomato on a croissant

FRENCH DIP
Roast Beef, mushrooms & Provolone cheese on a French roll;
Served with French fries and Au Jus

CROISSANT STYLE CLUB SANDWICH
Turkey, Roast Beef, Swiss cheese, lettuce & tomato topped with Russian dressing;
Served with Potato salad

Light & Working luncheons served with Iced Tea
(Minimum of 25 Guests or add $2.50 per person)
DINNER BUFFET MENUS

SALAD
Mixed Greens, Sliced Tomatoes, Sliced Cucumbers
Olives, Peppers and Carrots, with Ranch and Italian Dressing

CHOOSE ONE OF
THE FOLLOWING ENTREES

Char-grilled Breast of Chicken with Mango Salsa
Grilled Chicken Breast with Brazilian Tomato and Peanut Sauce
Pan-Fried Red Snapper with Cucumber and Papaya Relish
Brick Oven Roasted Gulf Shrimp with Garlic and Cilantro Butter
Grilled New York Steak with natural au jus mushroom sauce
Cordon Bleu – Chicken breast, Capicola Ham & Swiss Cheese in a Mornay Sauce
Beef Medallions topped with Shrimp and Mushrooms in a Pinot Noir Sauce
Wood Fired Roast Sirloin with Caramelized Onions and Cabernet Sauce
Black Peppercorn and Salted Encrusted Prime Rib with Horseradish Cream and Au Jus
Petite Filet with Stilton Cheese and Mushroom Sauce

Each Dinner Selection will include Salad, Sautéed Seasonal Vegetables and Roasted Red Potatoes or Caribbean Rice, plus Rolls & Butter

ALSO INCLUDED

Cheesecake with Raspberry Puree
Iced Tea

All Menus Are Subject to 17% Charge and State Sales Tax
## DESSERT OPTIONS

<table>
<thead>
<tr>
<th>Black Forest Cake</th>
<th>Carrot Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Mousse</td>
<td>Fruit Turnovers</td>
</tr>
<tr>
<td>Boston Cream Pie</td>
<td>Italian Crème Cake</td>
</tr>
<tr>
<td>NY Cheesecake w/ Raspberry Puree</td>
<td>Tiramisu</td>
</tr>
<tr>
<td>White Chocolate Bread Pudding</td>
<td>Apple Pie</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>Tres Leches</td>
</tr>
<tr>
<td>Pan de Polvo Cookies</td>
<td>Bananas Foster</td>
</tr>
<tr>
<td>Chocolate Layered Cake</td>
<td>Lemon Torte</td>
</tr>
</tbody>
</table>

## OPTIONAL SIDE DISHES

<table>
<thead>
<tr>
<th>Rice Pilaf</th>
<th>Steamed Broccoli &amp; Carrots</th>
</tr>
</thead>
<tbody>
<tr>
<td>Side Salad</td>
<td>Broccoli &amp; Cheese Casserole</td>
</tr>
<tr>
<td>Spanish Rice</td>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Charro Beans</td>
<td>Cole Slaw</td>
</tr>
<tr>
<td>Refried Beans</td>
<td>Asparagus</td>
</tr>
<tr>
<td>Green Beans Almondine</td>
<td>Macaroni Salad</td>
</tr>
<tr>
<td>Red Roasted Potatoes</td>
<td>Potato Salad</td>
</tr>
<tr>
<td>Sauteed Vegetable Medley</td>
<td>Sweet Corn</td>
</tr>
</tbody>
</table>

Some dessert options may result in an additional charge.

*All Menus Are Subject to 17% Charge and State Sales Tax*
COLD HORS D’OEUVRES

IMPORTED AND DOMESTIC CHEESE DISPLAY
Served with Assorted Crackers
(Serves approximately 50 guests)

SLICED FRESH FRUIT MIRROR
With Gran Marnier Yogurt
(Serves approximately 50 guests)
~Ask about our customized Displays~

VEGETABLE CRUDITÉS DISPLAY
Fresh Seasonal Vegetables with Ranch Dip
(Serves approximately 50 guests)

BOILED SHRIMP
Fresh Gulf Shrimp Boiled and Served with Cocktail Sauce and Fresh Lemons
(Approximately 100 pieces or five pounds)

HOMEMADE CHIPS & FRESH SALSA
Tortilla Chips prepared in our kitchen, Served with Fresh Homemade Salsa

HOMEMADE CHIPS & QUESO
Tortilla Chips prepared in our kitchen, Served with a blend of Rotilla Tomato and Jalapenos in Queso

HOMEMADE CHIPS WITH GUACAMOLE, QUESO & FRESH SALSA
Tortilla Chips prepared in our kitchen, Served with House-Made Guacamole, Queso & Salsa

PEEL-AND-EAT FRESH GULF SHRIMP
Served with Spicy Cocktail Sauce and Lemon Wedges
(Approximately 175 pieces or 5 pounds)

MARINATED ASPARAGUS WITH BLACKENED CHICKEN
Asparagus Spears Marinated in a Balsamic Vinegar, Sprinkled with Chopped Egg,
Surrounded by Grilled Blackened Chicken Breast Slices
(Serves Approx. 50 guests)

SHRIMP CEVICHE
Gulf Shrimp Marinated in Local Citrus of Limes and Lemons with Cilantro and
Served with Crisp Tortilla Chips (Serves Approx. 50 guests)

All Menus Are Subject to 17% Charge and State Sales Tax
HOT HORS D’OEUVRES

BAKED STUFFED MUSHROOMS
Fresh Mushrooms Stuffed with Fresh Crab and Seasonings Baked to Perfection
(Approximately 100 pieces)

SHRIMP BANDITOS
Fresh Flour Tortillas Stuffed with Gulf Shrimp, Monterey Jack Cheese, Cheddar Cheese, Peppers, Onions, then Deep Fried and Served with Chipotle Ranch Dressing
(Approximately 100 pieces)

CHICKEN BANDITOS
Fresh Flour Tortillas Stuffed with Chicken, Monterrey Jack Cheese, Cheddar Cheese, Peppers, Onions, then Deep Fried and Served with Chipotle Ranch Dressing
(Approximately 100 pieces)

GRILLED CHICKEN SKEWERS
Chicken Skewered and Mesquite Grilled
(Approximately 100 pieces)

GRILLED BEEF SKEWERS
Beef Tenderloin Skewered and Mesquite Grilled
(Approximately 100 pieces)

COCONUT SHRIMP
Shrimp Coated with a Blend of Coconut Flake and Sliced Almonds Served with an Orange Brandy Sauce
(Approximately 100 pieces)

BUFFALO WINGS
Your choice of Mild or Hot and Served with Carrots, Celery and Blue Cheese
(Approximately 100 pieces)

SHRIMP, BEEF OR CHICKEN QUESADILLAS
Mesquite-Grilled Shrimp, Beef or Chicken with Green Chilies and Monterrey Jack Cheese in a Grilled Flour Tortilla & Served with Fresh Guacamole and Sour Cream
(Approximately 100 pieces)

All Menus Are Subject to 17% Charge and State Sales Tax
BAR SERVICE
Schlitterbahn Beach Waterpark and The Shrimp Haus can provide the following bar service for a catered event.

CASH AND HOSTED BAR

Frozen Margaritas.................................................. per gallon
(Liquor based; approximately 15-20 drinks)
Well Liquor.......................................................... each
Call Liquor .......................................................... each
Premium Liquor .................................................. each
Domestic Canned .................................................. each
Domestic Keg ..................................................... per keg
Premium Keg Beer ............................................... per keg
Shiner Bock, Heineken and all other imports
Assorted Soft Drinks/Bottled Water (20 oz. bottles)............................... each

By the person

House/Call Brands.................................................. per hour
Premium Brands ................................................... per hour

ADDITIONAL CATERING CHARGES

LINENS FOR TABLES:
54 inch square......................................................... each
85 inch round......................................................... each
52 inch x 114 inch for buffet tables.................................. each
(Price is per table - each table can accommodate 8-10 people.)

NAPKINS:
Special Color............................................................ each
(We accommodate with complimentary white, black or green napkins.)

DECORATIONS (CENTERPIECES):
Per Table..............................................................
Chair Covers...........................................................
Chair Transport......................................................
Dance Floor...........................................................
Sound System......................................................
Arbor.................................................................

OFF-SITE CATERING – ADDITIONAL CHARGES:
Most off-site locations charge a 10%-15% catering fee that is a percentage of the total ticket price and will be added to your bill.

All Menus Are Subject to 17% Charge and State Sales Tax
BREAKFAST SERVICES

BREAKFAST / COFFEE SERVICE
Coffee, Orange Juice, Assorted Danishes, Muffins and Seasonal Fresh Fruit

CONTINENTAL BREAKFAST MENU
Assorted Breakfast Breads and Pastries, Assorted Fresh Fruit Display, Assorted Bagels with Cream Cheese, Coffee (Regular & Decaf), Hot Water with Assorted Teas

BREAKFAST TACOS, BAGELS & DANISHES
Breakfast Tacos, Assorted Breads and Pastries, Assorted Bagels with Cream Cheese Coffee (Regular & Decaf), Hot Water with Assorted Teas and Assorted Juices

BREAKFAST SANDWICHES, BAGELS & DANISHES
Breakfast Sandwiches, Assorted Breads and Pastries, Assorted Bagels with Cream Cheese Coffee (Regular & Decaf), Hot Water with Assorted Teas and Assorted Juices

THE SUNRISE MENU
Sliced Fresh Fruit, Croissants with Preserves & Butter, Scrambled Eggs, Bacon, Sausage, Hash Browns, Coffee (Regular & Decaf), Hot Water with Assorted Tea, Iced Tea, Bottled Water and Assorted Juices

NEW YORK STYLE BREAKFAST
Selection of Bagels, Assorted Cream Cheese, Fresh Smoked Salmon, Capers, Assorted Muffins, Sliced Fresh Fruit, Coffee (Regular & Decaf), Hot Water with Assorted Teas, Assorted Juices, Milk, Bottled Water

RIO GRANDE BREAKFAST
Huevos Rancheros, Scrambled Eggs with Chorizo, Potatoes & Onion, Corn Tortillas, Refried Beans, Barbacoa, Cheddar Cheese, Picante Sauce, Tomato, Jalapenos, Sliced Fresh Fruit, Coffee (Regular & Decaf) & Hot Water with Assorted Teas, Assorted Juices, Milk, Bottled Water

OLD-FASHIONED BREAKFAST
Scrambled Eggs, Buttermilk Pancakes with Maple Syrup, Hash Browns, Sliced Fresh Fruit, Bacon, Sliced Ham, Coffee (Regular & Decaf), Hot Water with Assorted Teas, Assorted Juices, Milk, Bottled Water

CHAMPAGNE BRUNCH
Omelet Station, Prime Rib, Scrambled Eggs, Bacon, Sausage, Hash Browns, Pineapple tree of selected fresh fruits, Breakfast Potatoes, Buttermilk Pancakes, Texas-sized Salad Bar, Rice Pilaf, Assorted Breads & Muffins, Coffee (Regular & Decaf), Hot Water with Assorted Teas, Bottled Water, Milk and Champagne

All Menus Are Subject to 17% Charge and State Sales Tax
BREAK TIME SERVICES

AFTERNOON SWEET BREAK MENU
Fresh-Baked Cookies, Brownies, Blondies and Cookie Bars,
Coffee (Regular & Decaf), Assorted Hot Teas

AFTERNOON COOL SNACK MENU
Ice Cream Bars, Frozen Juice Bars, Ice Cream Candy Bars,
Drumsticks and Sundae Cups

ENERGY HEALTH SNACK
Sliced Fresh Fruit, Assorted Granola Bars, Assorted Yogurts, Banana Nut Bread,
Coffee (Regular & Decaf), Hot Water with Assorted Teas, Bottled Water

FANCY MIXED NUTS

COOKIE ARRANGEMENT

CARNIVAL BREAK
Large Soft Pretzels, Popcorn, Cracker Jacks, Mini-Corn Dog Bites

PRETZELS OR SPICY PARTY MIX

POPCORN

CHEESE BALL WITH CRACKERS

FRESH BREWED COFFEE SERVICE
Regular and Decaf

ICED TEA SERVICE
Fresh Brewed

All Menus Are Subject to 17% Charge and State Sales Tax