



- BREAKFAST

CONTINENTAL BREAKFAST

All Continental Breakfasts Include Gevalia Coffee, Orange Juice, and Hot Tea Selection



Classic Continental Breakfast \$14
Seasonal Sliced Fruit
Assorted Muffins and Danishes
Overton's Signature Candied Pecan Coffee Cake



Urban Continental Breakfast \$16
Assorted Whole Fruits
Cinnamon Knots and Assorted Muffins
Assorted Individual Yogurts
Assorted Cereal with 2% Milk

Mac Davis Continental Breakfast \$18
Assorted Whole and Seasonal Sliced Fruit
Assorted Muffins and Bagels
Overton's Signature Pecan Sticky Buns
Build-Your-Own Yogurt Parfait Bar

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



- BREAKFAST

PLATED BREAKFASTS

All Plated Breakfasts Include Gevalia Coffee, Assorted Juices, and Hot Tea Selection

Chuck Wagon ----- \$14

Farm Fresh Scrambled Eggs
Crisp Bacon and Pork Sausage
Smoked Paprika, Garlic, and Rosemary Breakfast Potatoes
Buttermilk Biscuit

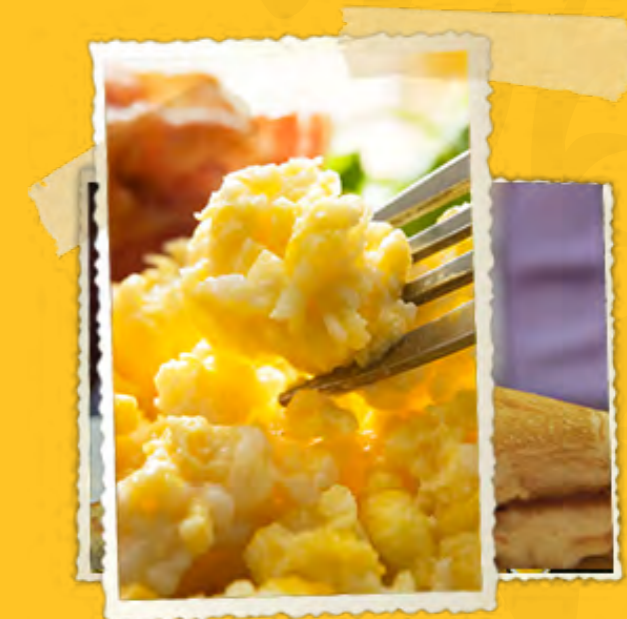


Texas Star ----- \$14

Country Style Egg Skillet Breakfast
Fried Mixture of Diced Sausage, Bell Peppers,
Onions, and Red Potatoes
Topped with Scrambled Eggs and Cheddar Cheese
Buttermilk Biscuit

Country Bake ----- \$15

Oven Baked Mixture of Tomatoes, Bacon, Eggs, and Herbs
Served with Sautéed Spinach
Cinnamon Twist
Buttermilk Biscuit



Americano ----- \$18

Seasoned Petite Filet and Grilled Tomatoes
Farm Fresh Scrambled Eggs
Home Fried Potatoes
Buttermilk Biscuit

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



- BREAKFAST

ALL BREAKFAST BUFFETS

[Minimum 20 Guests]

All Breakfast Buffets Include Gevalia Coffee, Assorted Juices, and Hot Tea Selection

Sunrise Buffet \$16

Sliced Seasonal Fruit
Farm Fresh Scrambled Eggs
Crisp Bacon and Pork Sausage
Home Fried Potatoes
Assorted Muffins and Danish

Big Texan Buffet \$16

Farm Fresh Scrambled Eggs
Crisp Bacon and Pork Sausage
Country Style Home Fries
Biscuits and White Pepper Gravy
French Toast with Warm Syrup
Butter, Jams, and Preserves

Breakfast Taco Bar \$17

Assorted Flour Tortillas
Farm Fresh Scrambled Eggs
Country Tater Tot Casserole
Shredded Chicken, Chopped Bacon,
Seasoned Ground Beef
Pico De Gallo, Cheddar Cheese, Sour Cream,
Guacamole, and Jalapenos
Sautéed Mix of Onions, Tomatoes,
Spinach, and Peppers
Texas Caviar

Overton Star Buffet \$18

Sliced Seasonal Fruit
Farm Fresh Scrambled Eggs
Crisp Bacon and Pork Sausage
Country Style Home Fries
Biscuits and White Pepper Gravy
Belgian Waffles with Whipped Cream,
Syrup, and Assorted Fruit Toppings
Butter, Jams and Preserves

John Wayne Buffet \$20

Fresh Fruit Salad
Farm Fresh Scrambled Eggs
Crisp Bacon
Country Tater Tot Casserole
Marinated Eye Round Steak
Biscuits and White Pepper Gravy
Sautéed Mix of Onions, Tomatoes,
Spinach, and Peppers
Butter, Jams and Preserves

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



- BREAKFAST

BREAKFAST ENHANCEMENTS

Breakfast Enhancements are in Addition to your Breakfast Buffet or Continental Breakfast.
The Per Person Price is Based on Your Guaranteed Number of Guests.

Assorted Pastries ----- \$3

Assorted Jumbo Muffins
Assorted Danishes
Overton's Signature Pecan Sticky Buns

Waffle Bar ----- \$6

Belgian Waffles with Warm Syrup,
Whipped Cream, Blueberries,
Sliced Strawberries,
Chocolate Chips, Chocolate Sauce,
and Crushed Pecans

Custom Oatmeal ----- \$4

Oats Accompanied with Candied Pecans,
Dried Fruits, Brown Sugar, Raisins,
Syrup, Honey, and Cinnamon

Omelet Station ----- \$7

Attendant Required
Choice of Freshly Prepared
Eggs or Egg Whites
Filled with Your Choice of Bacon, Ham,
Jalapeños, Onions, Mushrooms,
Tomatoes, Spinach, or Cheddar Cheese

Bagel Bar ----- \$4

Assorted Bagels Served with
Cream Cheese, Butter, Jams, and Preserves

Build-Your-Own Parfait Bar ----- \$5

Vanilla Yogurt Accompanied with
Granola, Candied Pecans, Fresh Seasonal Berries,
Honey, Mini Chocolate Chips, and Dried Fruits

Some Stations Require an Attendant
Attendant Fees are \$100 ++ per Attendant
(One Attendant per 100 Guests Required)

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



ALL BRUNCH BUFFETS

[Minimum 20 Guests]

All Brunch Buffets Include Iced Tea, Gevalia Coffee, Assorted Juices, and Hot Tea Selection

Garden Party Brunch ----- \$18

- Sliced Fresh Fruit
- Build-Your-Own Yogurt Bar
- Cheese Blintz
- Country Style Quiche
- Assorted Scones
- Assorted Bagels with Cream Cheese
- Seasonal Garden Salad Display
- Assorted Tea Sandwiches

Cowgirl Brunch ----- \$20

- Garden Fresh Salad Bar
- Fresh Crudité Display
- Italian Marinated Cucumber Salad
- Fruit Salad with Yogurt and Candied Pecans
- Grilled Chicken Breast with Cream Sauce
- Omelet Action Station
- Pecan Coffee Cake and Assorted Muffins
- Country Style Quiche

Sunday Brunch ----- \$22

- Sliced Fresh Fruit
- Farm Fresh Scrambled Eggs
- Crisp Bacon and Pork Sausage
- Muffins and Assorted Danishes
- Home Fries
- Seasonal Garden Salad
- French Toast with Warm Syrup
- Grilled Salmon Filet
- Pan Seared Chicken, Mushrooms and White Wine Sauce
- Rice Pilaf

Cowboy Brunch ----- \$24

- Chilled Pasta Salad
- Sliced Slow Roasted Brisket
- Smoked Sausage and Peppers
- Farm Fresh Scrambled Eggs
- Potato Cakes with Fresh Salsa
- Smoked Tomato Grits
- Smothered Green Beans
- Cheddar Biscuits

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



PLATED LUNCHES

All Plated Lunches Include Rolls and Butter, Salad, Dessert, Iced Tea, and Water

Vegetarian Pasta Roulade ----- \$22

Sautéed Vegetables and Fresh Spinach
Pinwheeled into a Sheet of Pasta
Topped with a Tomato Basil Cream Sauce

Salad Trio ----- \$22

Chicken Salad, Shrimp Salad, and Tuna Salad
On a Bed of Fresh Lettuce
Served with Sliced Fruit, Berries,
and Sliced Baguettes
Drizzled with a Raspberry Chantilly Sauce

Grilled Marinated Chicken Breast ----- \$22

Marinated and Grilled Chicken Breast
Topped with a Light Cream Sauce
Choice of Starch and Vegetable

Smothered Pork Chops ----- \$23

Breaded Pork Chops Finished
in a Cream Sherry Sauce
Covered in Caramelized Onions
Choice of Starch and Vegetable

Roasted Pork Loin ----- \$23

Roast Loin of Pork Topped
with a Sauce Dijonnaise
Choice of Starch and Vegetable

Texas Shrimp Scampi ----- \$24

Sautéed Jumbo Shrimp in a Classic Scampi
Butter with Roasted Roma Tomatoes and Scallions
Served Over a Classic Rice Pilaf
Choice of Vegetable

Parmesan Crusted Chicken Breast ----- \$24

Chicken Breast Pan Fried in a Golden Parmesan Batter
Topped with a Fresh Garlic Tarragon Cream Sauce
Choice of Starch and Vegetable

Tenderloin Tips Feuillette ----- \$25

Marinated Tenderloin Tips of Beef in a
Mushroom and Pearl Onion Demi Glace
Served Over a Puff Pastry Shell
with Mashed Potatoes and Steamed Broccoli

Chicken Fried Steak ----- \$25

Breaded Choice Steak
Served with Jalapeño Cream Gravy
Choice of Starch and Vegetable

Texas Smoked Brisket ----- \$26

Sliced Brisket Served with a Sweet
and Spicy BBQ Sauce
Served with Buttered Mashed Potatos and Fried Okra

Shiraz Spiced Beef Tenderloin ----- \$32

6oz Petite Filet, Grilled then Slow Roasted
With Spiced Red Wine Au Jus
Choice of Starch and Vegetable

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



LUNCH SALAD CHOICES

Salads ----- Choose One

Seasonal Garden

Fresh Seasonal Vegetables Tossed with Baby Field Greens
Served with a Balsamic Vinaigrette and Ranch Salad Dressing

Classic Caesar

Romaine Lettuce Mixed with Shaved Parmesan Cheese,
Croutons and Caesar Dressing

Spinach and Arugula

Fresh Spinach and Arugula with Candied Pecans,
Dried Cranberries, Blue Cheese Crumbles and Cucumbers
Served with Cranberry Vinaigrette



LUNCH SIDES CHOICES

Vegetables ----- Choose One

- Broccoli Spears
- Cauliflower Polonaise
- Glazed Baby Carrots
- Julienne Vegetables
- Roasted Asparagus
- Sautéed Squash, Zucchini, and Roma Tomatoes
- Slow Braised Cabbage and Carrots
- Smothered Green Beans
- Sugar Snap Peas and Carrots

Starches ----- Choose One

- Barley and Black Bean Pilaf
- Creamy Parmesan Potatoes
- Dauphinoise Potatoes
- Dried Fruit Farro
- Garlic Mashed Potatoes
- Mushroom Risotto
- Rice Pilaf
- Roasted Corn Dressing
- Roasted Red Potatoes
- Sautéed Potatoes with Caramelized Onions

LUNCH DESSERT CHOICES

Desserts ----- Choose Up to Two

- Chocolate Torte with Raspberry Sauce
- Texas Strawberry Shortcake
- Banana Bread Foster
- Chocolate Mousse
- Apple Crumble with Caramel Praline Sauce
- Berry Trifle
- Boston Cream Pie Parfait
- Southern Pecan Pie with Makers Mark Crème Anglaise
- Chocolate and Key Lime Pie Tart
- Deconstructed Cheesecake with Chocolate, Strawberry or Caramel

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



ALL LUNCH BUFFETS

[Minimum 20 Guests]

All Lunch Buffets Include Iced Tea and Water

The Deli ----- \$20

Soup Du Jour
Seasonal Garden Salad
Served with Ranch Dressing and Balsamic Vinaigrette
Chilled Potato Salad and Coleslaw
Sliced Roast Beef, Ham, Turkey, and Salami
Assortment of Cheeses and Breads
Lettuce, Tomato, Pickles and Onions
House Chips and French Onion Dip
Jumbo Cookie and Brownie Display

Soup, Salad, and Spud Lunch Buffet ----- \$22

Soup Du Jour
Chilled Pasta Salad
Mixed Green Salad
Served with Assorted Dressings and Toppings
Baked Potato Halves with Assorted Toppings
Texas Chili
Grilled Chicken Breast
Fruit Kabobs

Wild West ----- \$23

Chilled Potato Salad
Hamburger Buns
Grilled Chicken Breast
1/4 lb Black Angus Burgers
Sliced Pepper Jack, Cheddar, and Swiss Cheeses
Lettuce, Tomato, Pickles, and Onions
Mayo, Mustard, and Ketchup
House Chips
Assorted Jumbo Cookies

Tex-Mex Taco Bar ----- \$24

Southwest Garden Salad
Served with Ranch Dressing and Cilantro
Lime Vinaigrette
Seasoned Ground Beef
Crispy Taco Shells and Flour Tortillas
Cheese Enchiladas with Adobo Sauce
Shredded Lettuce, Guacamole,
Shredded Cheese,
Sour Cream, and Pico de Gallo
Tortilla Chips and Salsa
Spanish Rice
Smoked Paprika and Lime Flavored Black Beans
Warm Sopapillas with Honey



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LUNCH BUFFETS CONTINUED

[Minimum 20 Guests]

All Lunch Buffets Include Iced Tea and Water

Italiano ----- \$24

Antipasto Salad Served with Fresh Romaine Lettuce
Build-Your-Own Pasta Bar Accompanied with
Penne and Fettuccini Pasta
Marinara and Alfredo Sauce
Guests' Choice of: Sautéed Peppers
and Onions, Mushrooms, Parmesan Cheese,
Chives, and Pesto
Meatballs, Italian Sausage, and Grilled Chicken Breast
Steamed Broccoli
Fresh Baked Focacia Bread
Chocolate Chip Cannolis

Texas Slider ----- \$25

Seasonal Garden Salad
Served with Ranch Dressing and Balsamic Vinaigrette
Chilled Potato Salad
Coleslaw
Toasted Slider Buns
Seasoned Chopped Pork Served with
Sweet and Spicy BBQ Sauce
Grilled Chicken Served with Chipotle-Lime Aioli
House Chips
Texas Peach Cobbler

Lubbock ----- \$26

Mixed Green Salad with Cucumbers,
Croutons and Tomatoes
Served with Ranch Dressing and Balsamic Vinaigrette
Chicken Fried Steak with Cream Gravy
Grilled Chicken Breast with Chipotle Cream Sauce
Garlic Mashed Potatoes
Smothered Green Beans
Dinner Rolls and Butter
Apple Crumble

Asian Buffet ----- \$27

Seasonal Asian Salad with Napa Cabbage
and Sesame Dressing
Beef and Broccoli Stir-fry
Sweet and Sour Popcorn Shrimp
Sesame Chicken Skewers
Fried Rice
Vegetable Egg Rolls
Julienne Carrots, Onions, and Snow Peas
Assorted Flavored Pound Cakes Served with
Assorted Sauces and Whipped Cream



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BOXED LUNCHES

Caprese Vegetarian Sandwich _____ \$15
Roma Tomato and Fresh Mozzarella Cheese on Grilled Focaccia Bread with a Basil Pesto-Spread
Potato Chips, Whole Fruit, and an Individually Wrapped Jumbo Cookie
Bottled Water or Soft Drink

Turkey and Cheddar Sandwich _____ \$15
Smoked Turkey Breast with Cheddar Cheese on a Buttery Croissant with Sliced Tomato and Green Leaf Lettuce
Potato Chips, Whole Fruit, and an Individually Wrapped Jumbo Cookie
Bottled Water or Soft Drink

Ham & Swiss Sandwich _____ \$15
Smoked Ham, Swiss Cheese, Lettuce, and Tomato on an Onion Bun
Potato Chips, Whole Fruit, and an Individually Wrapped Jumbo Cookie
Bottled Water or Soft Drink

Roast Beef Sandwich _____ \$17
Roast Beef and Provolone Cheese Served on an Onion Kaiser Roll with Fresh Tomato, Crisp Lettuce and Horseradish Dijonnaise
Potato Chips, Whole Fruit, and an Individually Wrapped Jumbo Cookie
Bottled Water or Soft Drink

Chicken Club Wrap _____ \$17
Diced Grilled Chicken Served in a Spinach Tortilla with Cheddar Cheese, Mixed Greens, Tomatoes, and Bacon
Potato Chips, Whole Fruit, and an Individually Wrapped Jumbo Cookie
Bottled Water or Soft Drink

Picnic Style Box _____ \$18
Chilled Southern Fried Bone-In Chicken Breast
Chilled Pinto Beans
Fresh Baked Biscuit
Whole Fruit
Trail Mix
Individually Wrapped Brownie
Bottled Water or Soft Drink



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- A LA CARTE

A LA CARTE BEVERAGE ITEMS

Overton Bottled Water	\$3 each
Assorted Soft Drinks	\$3 each
Assorted Hot Tea Selection	\$3 bag
Assorted Bottled Juices	\$4 each
20 oz Bottled Powerades	\$4 each
Red Bull	\$5 each
Iced Tea	\$25 gallon
Fruit Punch or Lemonade	\$25 gallon
Chilled Orange, Apple or Cranberry Juices	\$35 gallon
Gevalia Coffee	\$40 gallon
With 12 oz To Go Cups	\$46 gallon
Signature Cowboy Coffee	\$46 gallon
With 12 oz To Go Cups	\$51 gallon

A LA CARTE FOOD ITEMS

Assorted Granola and Energy Bars	\$4 each
Assorted Greek Yogurts	\$4 each
Individual Bags of Candied Pecans	\$6 each
Assorted Bagged Chips	\$18 dozen
Assorted Candy Bars	\$24 dozen
Assorted Whole Fruit	\$24 dozen
Individual Bags of Trail Mix	\$24 dozen
Assorted Bagels with Cream Cheese	\$25 dozen
Sausage Biscuit Sandwiches	\$28 dozen
Miniature Sausage Kolaches	\$28 dozen
Assorted Muffins, Overton's Signature Pecan Coffee Cake and Danishes	\$30 dozen
Cinnamon Rolls	\$30 dozen
Overton's Signature Pecan Sticky Buns	\$30 dozen

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



- A LA CARTE

A LA CARTE ITEMS CONTINUED

Assorted French Macaroons \$18 dozen
Light Meringue Cookies Sandwiched Together and Filled with Sweet and Creamy Icing

Assorted Jumbo Cookies \$20 dozen
Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Macadamia Nut

Assorted Dessert Bars \$24 dozen
Chocolate Brownies, Pecan Bars, and Lemon Bars

Miniature Chocolate Chip Cookies and Milk \$24 dozen
Miniature Chocolate Chip Cookies Served with Miniature Bottles of White and Chocolate Milk

Chocolate Banana Bombs \$30 dozen
Bananas, Breaded and Deep Fried Dipped in Milk Chocolate

Assorted Soft Jumbo Pretzels \$30 dozen
Cinnamon Sugar, Plain, and Salted Jumbo Pretzels Served with Mustard, Honey, and Hot Cheese Dip

Assorted Breakfast Burritos \$38 dozen
Bacon, Egg, and Cheese
Sausage, Egg, and Cheese
Potato, Egg, and Cheese

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



THEMED BREAKS

Based on Your Guaranteed Number of Guests

Chips and Dip _____ \$5 person
Tri-Colored Tortilla Chips and House Kettle Chips
Served with Fresh Salsa, Warm Queso,
and Chilled French Onion Dip

Sweet and Salty _____ \$8 person
Assorted Sweet and Salty Flavored Popcorn
Individual Bags of Trail Mix
Assorted Soft Drinks

Parfait Bar _____ \$8 person
Vanilla Yogurt Accompanied with
Granola, Candied Pecans, Fresh Seasonal Berries,
Honey, M&M's, and Dried Fruits
Fruit Infused Water Station

Nacho Martini Bar _____ \$8 person
Build-Your-Own Martini Glass
Tri Colored Chips with Warm Queso,
Seasoned Ground Beef,
Jalapeños, Shredded Lettuce, Sour Cream,
Guacamole, and Fresh Salsa

Chocolate Madness _____ \$8 person
Chocolate Dipped Pretzels, Chocolate Fudge
Brownies, Chocolate Chip Cookies,
and Chocolate Mousse Shooters
Gevalia Coffee with Assorted Creamers

Chicken Nacholinas _____ \$8 person
Fried Pasta Accompanied with Shredded Chipotle
Chicken, Chopped Bacon
Fresh Pico de Gallo, Scallions,
Sour Cream, and Three Cheese Mornay
Fruit Infused Water Station

Game Time _____ \$10 person
Cinnamon Sugar, Plain, and Salted Jumbo Pretzels
Served with Hot Cheese Dip, Mustard, and Honey
Buttered Popcorn
Assorted Soft Drinks

The Pick Me Up _____ \$15 person
Individual Bags of Signature Trail Mix
Fresh Fruit and Crudité Display
Red Bull and Assorted Soft Drinks

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- MEETING PACKAGES



MEETING PACKAGES

[Minimum 20 Guests]

Meeting Package #1 _____ \$35 person

Gevalia Coffee, Hot Tea Selection, and Orange Juice
Assorted Muffins, Pecan Coffee Cake, and Danishes

Mid-Morning Coffee Refresh

Soup of the Day
Sliced Roast Beef, Ham, and Turkey
Assorted Deli Meats and Sliced Cheeses
Assorted Breads
Lettuce, Tomatoes, Pickles, and Onions
Assorted Condiments
Tortilla Chips and Salsa
Sliced Fruit Display
Iced Tea and Water
Assorted Jumbo Cookies
Lemonade

Meeting Package #2 _____ \$40 person

Gevalia Coffee, Hot Tea Selection, and Orange Juice
Assorted Muffins and Cinnamon Rolls

Assorted Yogurts

Mid-Morning Coffee Refresh

Chilled Potato Salad
Hamburger Buns
1/4 lbs Black Angus Burgers
Sliced Pepper-Jack, Cheddar, and Swiss Cheeses
Crisp Bacon, Lettuce, Sliced Pickles, and Tomatoes
Mayo, Mustard, and Ketchup
Tortilla Chips and Salsa
Iced Tea and Water
Assorted Jumbo Cookies
Buttered Popcorn
Lemonade

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- MEETING PACKAGES



CONTINUED MEETING PACKAGES

[Minimum 20 Guests]

Meeting Package #3 ----- \$45 person

Gevalia Coffee, Hot Tea Selection, and Orange Juice
Sliced Seasonal Fruit
Farm Fresh Scrambled Eggs
Crisp Bacon and Pork Sausage
Smoked Paprika, Garlic, and Rosemary Breakfast Potatoes
Assorted Muffins, Danishes, and Pecan Coffee Cake
Mid-Morning Coffee Refresh
Seasonal Garden Salad
Chilled Potato Salad
Baked Potato Halves
Shredded Chicken
Texas Chili
Fruit Kabobs
Iced Tea and Water
Assorted Dessert Bars
Assorted Soft Drinks

Meeting Package #4 ----- \$50 person

Gevalia Coffee, Hot Tea Selection, and Orange Juice
Farm Fresh Scrambled Eggs
Crisp Bacon and Pork Sausage
Waffle Station with Assorted Toppings and Warm Syrup
Mid-Morning Coffee Refresh
Mixed Green Salad
Chicken Fried Steak and Cream Gravy
Grilled Chicken Breast with Chipotle Cream Sauce
Garlic Mashed Potatoes
Smothered Green Beans
Dinner Rolls and Butter
Apple Crumble
Iced Tea and Water
Assorted Jumbo Cookies and Dessert Bars
Assorted Soft Drinks

All Prices Subject to 22% Service Charge and 8.25% Sales Tax

DINNER SALAD CHOICES

Salads ----- Choose One

Seasonal Garden

Fresh Seasonal Vegetables Tossed with Baby Field Greens
Served with a Balsamic Vinaigrette and Ranch Salad Dressing

Classic Caesar

Romaine Lettuce Mixed with Shaved Parmesan Cheese
and Croutons
Served with Caesar Dressing

Spinach and Arugula

Fresh Spinach and Arugula with Candied Pecans,
Dried Cranberries, Blue Cheese Crumbles, and Cucumbers
Served with Cranberry Vinaigrette



DINNER SIDES CHOICES

Vegetables ----- Choose One

Broccoli Spears
Cauliflower Polonaise
Glazed Baby Carrots
Julienne Vegetables
Roasted Asparagus
Sautéed Squash, Zucchini, and Roma Tomatoes
Slow Braised Cabbage and Carrots
Smothered Green Beans
Sugar Snap Peas and Carrots

Starches ----- Choose One

Barley and Black Bean Pilaf
Creamy Parmesan Potatoes
Dauphinoise Potatoes
Dried Fruit Farro
Garlic Mashed Potatoes
Mushroom Risotto
Rice Pilaf
Roasted Corn Dressing
Roasted Red Potatoes
Sautéed Potatoes with Caramelized Onions

- DINNER

DINNER DESSERT CHOICES

Desserts ----- Choose Up to Two

Chocolate Torte with Raspberry Sauce
Texas Strawberry Shortcake
Banana Bread Foster
Chocolate Mousse
Apple Crumble with Caramel Praline Sauce
Berry Trifle
Boston Cream Pie Parfait
Southern Pecan Pie with Makers Mark Crème Anglaise
Chocolate and Key Lime Pie Tart
Deconstructed Cheesecake with Chocolate, Strawberry or Caramel

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PLATED DINNER

All Plated Dinners Include Rolls and Butter, Salad, Dessert, Iced Tea, and Water

Vegetarian Dried Fruit Farro ----- \$30

Whole Grain Farro Tossed with a Farm Fresh Vegetable Medley and Dried Fruits

Chicken Florentine ----- \$35

Chicken Breast Stuffed with Fresh Spinach and Topped with a Light Cream Sauce
Choice of Starch and Vegetable

Pecan Crusted Chicken Breast ----- \$36

Grilled Chicken with a Pecan Molasses and Maple Crust
Topped with a Brandy-Boursin Cream Sauce
Choice of Starch and Vegetable

Overton New York Strip ----- \$38

10oz New York Strip Grilled with Our Secret House Rub
Served with a Red Wine Demi-Glace
Choice of Starch and Vegetable

Steak and Crab Cakes ----- \$38

8oz Sirloin with Two Succulent Crab Cakes
Topped with Our Signature Five Pepper Butter
Choice of Starch and Vegetable

Dual Entrée ----- \$40

Grilled Chicken Breast with Light Cream Sauce and a 6oz Petite Filet Mignon
Topped with Our Signature Five Pepper Butter
Choice of Starch and Vegetable

Shiraz Spiced Beef ----- \$44

8oz Filet Grilled then Slow Roasted with Spiced Red Wine Au Jus
Choice of Starch and Vegetable

Surf and Turf ----- \$46

6oz Petite Filet Grilled to Perfection and Served with Three Grilled Prawns and Topped with Our Signature Five Pepper Butter
Choice of Starch and Vegetable

Crab Stuffed Salmon ----- \$52

Dungeness Crab Stuffed Salmon Filet with Hungarian Dill Butter
Choice of Starch and Vegetable

Bone-In Ribeye Steak ----- \$58

22oz Signature Bone-In Ribeye Steak
Topped with Our Signature Five Pepper Butter
Choice of Starch and Vegetable

Humboldt Fog Filet ----- \$58

Filet of Beef Below a Humboldt Fog Chevre Cheese
Topped with Our Signature Five Pepper Butter
Choice of Starch and Vegetable

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



- DINNER

THEMED DINNER BUFFETS

[Minimum 20 Guests]

All Dinner Buffets Include Rolls and Butter, Gevalia Coffee, Iced Tea, and Water

South of the Border ----- \$36

Mixed Green Salad with Fresh Tomato, Red Onion,
Fried Corn Tortilla Strips, and Pepper-Jack Cheese
Served with Cilantro-Lime Vinaigrette
Black Bean and Corn Salad
Beef and Chicken Fajitas with
Grilled Peppers and Onions
Warm Flour Tortillas
Cheese Enchiladas with Adobo Sauce
Build-Your-Own Nacho Bar
Spanish Rice
Refried Pinto Beans
Warm Sopapillas and Honey

The Grand Canyon Buffet ----- \$38

Spinach and Arugula Salad Mixed with Dried Cranberries,
Feta Cheese Crumbles, Cucumbers, and Croutons
Served with Cranberry Vinaigrette
Roasted Turkey with Natural Gravy
Prime Rib Au Jus
Roasted Corn Dressing
Smothered Green Beans
Creamy Parmesan Potatoes
Assorted Baked Pies

West Texas Ranch ----- \$38

Mixed Greens with Assorted Toppings
Served with Balsamic Vinaigrette and Ranch Dressing
Marinated Strip Loin
Grilled Chicken Breast with Chipotle Cream Sauce
Garlic Mashed Potatoes
Baked Macaroni and Cheese
Smothered Green Beans
Apple Crumble

The Renaissance ----- \$40

Italian Wedding Soup
Antipasto Salad
Chicken Marsala
Cheese Penne Pasta Bake
Fettuccini Noodles
Filet with Roasted Red Pepper Sauce
Italian Vegetable Medley
Herb and Mushroom Risotto
Garlic Bread
Italian Cream Cake Bread Pudding



All Prices Subject to 22% Service Charge and 8.25% Sales Tax



- DINNER

CONTINUED DINNER BUFFETS

[Minimum 20 Guests]

All Dinner Buffets Include Rolls and Butter, Gevalia Coffee, Iced Tea, and Water

The New York Times ----- \$42

Fresh Mixed Greens, Sliced Strawberries, Blue Cheese Crumbles, Candied Pecans, and Blueberries

Served with Sweet Shallot Vinaigrette

Texas Caviar

Baked Pecan Crusted Salmon

Grilled New York Strip

Wild Rice and Pine Nut Pilaf

Black Eyed Peas with Prosciutto Ham, Roasted Red Peppers, and Green Onions

Asparagus With Lemon Zest

Build-Your-Own New York Style Cheesecake Bar

Texas Backyard Grill ----- \$43

Creamy Coleslaw

Chilled Potato Salad

Mixed Green Salad with Cucumbers, Croutons, and Tomatoes

Served with Ranch Dressing and Balsamic Vinaigrette

Texas Smoked Brisket with BBQ Sauce

Grilled Chicken Breast with Light Cream Sauce

Smoked Sausage with Onions and Peppers

Buttered Mashed Potatoes

Chuck Wagon Beans

Baked Peach Cobbler

Overton Star Dinner ----- \$45

Spring Mix Salad with Marinated Artichoke Hearts, Olives, Roasted Red Peppers, Cucumbers, and Shaved Parmesan Cheese

Served with Sun-Dried Tomato Vinaigrette

Whole Roasted Sliced Filet with Burgundy and Wild Mushroom Sauce

Shrimp Scampi Linguini

Roasted Barley and Wild Rice Pilaf with Pine Nuts

Baked Ratatouille with Okra, Bacon, Tomatoes, and Onions

Garden Fresh Vegetable Medley with Squash, Zucchini, Broccoli, and Carrots

Sweet Rewards Display



- DINNER

CHILLED HORS D' OEUUVRES

Caprese Crostini \$200 per 100 pieces
Fresh Tomato, Basil, and Mozzarella
Served on an Olive Oil Bread Crisp

Steamed Potato Bites \$250 per 100 pieces
New Potatoes Topped with Sour Cream and Chives

Cocktail Sandwiches: Choose (1) \$250 per 100 pieces

Miniature Reuben
Sliced Corned Beef with Sauerkraut and Swiss Cheese on Rye Bread
with Thousand Island Dressing

Miniature BLT
Bacon, Lettuce and Tomato on Sourdough Bread with Mayo

Chicken Salad Sandwich
Signature Chicken Salad Mix Served Open Faced on a Fresh Baguette

Canapés Medley: Choose (1) \$250 per 100 pieces

Grilled Chicken Breast
Sun-Dried Tomatoes, Grilled Chicken, and Cream Cheese
Served on Focaccia Bread

Beef and Relish
Pepper Relish Mixed with a Mustard Cream and Roast Beef
Topped with Cream Cheese and Served on a Bread Crisp

Shrimp and Cream Cheese
Poached Gulf Prawn on a Sourdough Toast Point with Creole Spiced Spread
and Roasted Red Peppers

All Prices Subject to 22% Service Charge and 8.25% Sales Tax

- HORS D' OEUUVRES



CHILLED HORS D' OEUVRES CONTINUED

Brie Tarts and Raspberry \$275 per 100 pieces

Flaky Tart Filled with Brie and Raspberry Sauce
Topped with a Raspberry and Fresh Mint

Melon & Feta Salad \$275 per 100 pieces

Fresh Assorted Melon Mixed with
Feta Cheese Crumbles, Prosciutto, and Mint

Sliced Beef Tenderloin and Blue Cheese \$350 per 100 pieces

Sliced Beef Tenderloin Served on a Toasted Baguette
with Blue Cheese Crumbles and Raspberry Coulis

Lobster Profiterole \$350 per 100 pieces

Pastry Puff Filled with Lobster and Cream Cheese

Salmon Stuffed Artichoke \$375 per 100 pieces

Smoked Salmon Stuffed Artichoke Bottoms
with Salmon Caviar and Capers

Prosciutto Wrapped Scallops \$375 per 100 pieces

Fresh Pickled Scallops Wrapped in Prosciutto
Served with Sriracha Sauce

Shrimp Cocktail Shooters \$400 per 100 pieces

Plump Shrimp Served in a Shot Glass with
Shredded Lettuce and Cocktail Sauce

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



- HORS D' OEUVRES

HOT HORS D' OEUVRES

Vegetarian Spring Rolls Finely Chopped Cabbage, Carrots, Onions, and Garlic Wrapped in a Crisp Spring Roll	\$200 per 100 pieces
Swedish Meatballs Pan Fried Meat Balls Served in a Beef and Sour Cream Sauce	\$250 per 100 pieces
Waffle Fry Cones Crisp Waffle Cut French Fries Served in Paper Cones	\$250 per 100 pieces
Jalapeño Cheddar Bites Fried Mixture of Diced Jalapeño and Cheddar Cheese	\$250 per 100 pieces
Mushroom Vol au Vent Delicate Mushroom Duxelle and Smoked Gouda Cheese Stuffed Inside a Flaky Golden Puff Pastry	\$250 per 100 pieces
Spinach Strudel Creamy Spinach Mixed with Assorted Cheeses Stuffed Inside a Flaky Shell	\$250 per 100 pieces
Spanakopita Creamy Blend of Chopped Spinach, Onion, and Feta Cheese Served Inside a Crisp Phyllo Pastry	\$250 per 100 pieces
Beef Empanadas Traditional Argentinean Pastry Stuffed with Beef, Pepper-Jack Cheese, and Green Chilis	\$250 per 100 pieces
Chicken Empanadas Traditional Argentinean Pastry Stuffed with Chicken, Pepper-Jack Cheese, and Green Chilis	\$250 per 100 pieces
Crab Rangoon Crab Meat Blended with Cream Cheese and Scallions Served in a Crisp Wonton Shell	\$250 per 100 pieces
Chicken Wellington Succulent White Chicken Meat Seasoned with Mushroom and Shallots, then Wrapped in a French Puff Pastry Dough	\$250 per 100 pieces
Goat Cheese Tart Whipped, Soft Chevre Cheese Encased in a Flaky Pastry Crowned with Caramelized Sweet Onions and Honey-Brown Mustard Glaze	\$250 per 100 pieces

All Prices Subject to 22% Service Charge and 8.25% Sales Tax

- HORS D' OEUVRES

- HORS D' OEUVRES

HOT HORS D' OEUVRES CONTINUED

Sesame Chicken Skewers Tender Chicken Breast Strip Breaded with Sesame Seeds Presented on a Wooden Skewer with Teriyaki Sauce	\$250 per 100 pieces
Brisket Quesadilla Seasoned Shredded Brisket, Peppers, and Melted Cheeses Served Inside a Warm Tortilla	\$250 per 100 pieces
Fried Ravioli Breaded and Fried Cheese Ravioli Served with Marinara Sauce	\$250 per 100 pieces
Sausage En Croute Smoked Sausage En Croute Served with Spicy Mustard	\$275 per 100 pieces
Mac N' Cheese Bites Breaded and Fried Mac n' Cheese	\$275 per 100 pieces
BBQ Chicken Satay Tender Chicken Breast Marinated in BBQ Sauce Served on a Wooden Skewer	\$275 per 100 pieces
Chipotle Chicken Roulade Grilled Chicken Pinwheeled in a Tortilla with Cheddar Cheese, Spinach, and Chipotle Sauce	\$275 per 100 pieces
Steamed Pork Buns BBQ Pulled Pork Served Inside a Steamed Bun	\$275 per 100 pieces
Nacho Bites Flaky Tart Shell Stuffed with Seasoned Ground Beef Topped with Melted Cheeses and a Jalapeño	\$300 per 100 pieces
Crab Stuffed Mushrooms Succulent Crab Stuffed Inside a Button Mushroom Topped with Parmesan Cheese and Lemon Butter Sauce	\$300 per 100 pieces
Beef Teriyaki Kabob Tender Pieces of Lean Beef Lightly Marinated with a Teriyaki Sauce Presented on a Wooden Skewer	\$300 per 100 pieces

All Prices Subject to 22% Service Charge and 8.25% Sales Tax

HOT HORS D' OEURVES CONTINUED

Beef Wellington ----- \$350 per 100 pieces
Fileted Steak Wrapped in a French Puff Pastry
and Stuffed with Duxelles

Miniature Cheeseburger Sliders ----- \$350 per 100 pieces
Black Angus Burgers with Cheddar Cheese
Served on a Slider Bun and Topped with a Fresh Pickle

Miniature Texas Crab Cake ----- \$350 per 100 pieces
A Handmade Zesty Blend of Lump Crab Meat,
Vegetables, and Spices
Served with a Spicy Remoulade

Bacon Wrapped Sea Scallop Skewers ----- \$350 per 100 pieces
Succulent Sea Scallops Wrapped in Bacon
Presented on a Wooden Skewer

Coconut Shrimp ----- \$375 per 100 pieces
Fresh Plump Shrimp Battered and Fried in Coconut
Served with Apricot Dipping Sauce

Artichoke Hearts ----- \$375 per 100 pieces
Breaded and Fried Artichoke Hearts
Stuffed with Boursin Cheese



All Prices Subject to 22% Service Charge and 8.25% Sales Tax



- HORS D' OEUUVRES

DISPLAYS

Cheese and Meats Display

A Selection of Imported and Domestic Cheeses
Served with Assorted Meats and Tea Crackers

Small Serves 25	\$150
Medium Serves 50	\$275
Large Serves 100	\$500

Fruit and Cheese Display

Seasonal Sliced Fruit and with a Selection
of Imported and Domestic Cheeses
Served with Assorted Crackers and Dips

Small Serves 25	\$150
Medium Serves 50	\$275
Large Serves 100	\$500

Asparagus and Prosciutto Display

Roasted Asparagus and Prosciutto
Served with a Pomegranate Drizzle

Small Serves 25	\$150
Medium Serves 50	\$275
Large Serves 100	\$500

Grilled Vegetable Display

Asparagus, Artichoke, Squash, Carrots, Zucchini,
Bell Peppers, and Portabella Mushrooms
Drizzled in Balsamic Glaze

Small Serves 25	\$150
Medium Serves 50	\$225
Large Serves 100	\$400

Spreads and Dips Display

Pita Chips, Crackers, Crostinis, and Toast Points,
Warm Spinach and Artichoke Dip, Hummus,
Creamy Blue Cheese Dip,
and Texas Caviar

Small Serves 25	\$150
Medium Serves 50	\$225
Large Serves 100	\$400

Smoked Fish Display

Assorted Smoked Salmons, Smoked Trout,
And Marinated Scallops, Served with Egg Whites,
Egg Yolks, Capers, Chopped Parsley, Onions, and
Assorted Breads and Crackers
Accompanied with Assorted Dipping Sauces

Small Serves 25	\$175
Medium Serves 50	\$300
Large Serves 100	\$500

Sweet Reward Display

Assorted Fresh Berry Tarts, Strawberry
Cheesecake Shooters, Assorted French
Macaroons, Assorted Bar Cookies, Chocolate
Mousse Demitasse, Almond Thumb Prints, Key
Lime Pie Tarts, Miniature Petit Fours, Miniature
Boston Crème Pies, and Warm Apple Fritters

Small Serves 25	\$150
Medium Serves 50	\$275
Large Serves 100	\$500

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



ADD - ON ACTION STATIONS

Stations are Designed to be Served in Addition to Hors D' Oeuvres or Buffet Dinners
Charges are Based on the Guaranteed Number of Guests for the Event

Gourmet Coffee Station _____ \$4 person

Gevalia Coffee
Assorted Syrups and Whipped Cream
Assorted Toppings

Cake Parfait Station _____ \$5 person

Cubed Pound Cake, Brownies, and
Lemon Poppy Cake
Assorted Toppings and Whipped Cream

Salad Bar Station _____ \$5 person

Chilled Pasta Salad
Fresh Garden Salad with Assorted
Toppings and Fresh Vegetables
Served with Assorted Dressings

S'mores Station _____ \$6 person

Graham Crackers, Marshmallows,
White and Milk Chocolate,
Peanut Butter, and Nutella

Whipped Potato Martini Bar _____ \$8 person

Roasted Garlic Whipped Potatoes
Scooped into a Martini Glass
Topped with Your Guests' Choice of: Butter,
Sour Cream, Chopped Bacon,
Chopped Ham, Chives, Fried Onion Straws,
Pico de Gallo, Shredded Monterey Jack
and Cheddar Cheeses

Mac N' Cheese Martini Station _____ \$10 person

Signature Macaroni and Melted Cheeses
Scooped into a Martini Glass
Topped with Your Guest's Choice of:
Pico de Gallo, Sliced Mushrooms, Diced Ham
Bacon, Italian Sausage Balls, Tiny Shrimp,
Fried Onion Straws, and Chives

Pasta Station _____ \$12 person

Attendant Required
Your Guests' Choice of Penne or
Linguine Pasta, Sautéed to Order with
Marinara and Alfredo Sauces
Sautéed Mushrooms, Asparagus,
Bell Peppers, Fresh Tomatoes,
Baby Shrimp, Grilled Chicken
or Italian Sausage

Some Action Stations Require an Attendant
Attendant Fees are \$100 ++ per Attendant
(One Attendant per 100 Guests Required)

All Prices Subject to 22% Service Charge and 8.25% Sales Tax

- DISPLAYS & STATIONS



CARVING STATIONS

Charges are Based on the Guaranteed Number of Guests for the Event

Jerk-Peppered Pork Loin Presented with Pineapple Chutney and Silver Dollar Rolls	\$150 each	serves 50
Texas Smoked Brisket Presented with Chipotle BBQ Sauce and Silver Dollar Rolls	\$200 each	serves 30
Salmon en Croute Whole Salmon with Roasted Red Peppers and Spinach Wrapped in a Puff Pastry	\$250 each	serves 25
Honey-Jalapeño Roasted Turkey Breast Presented with Cranberry-Pomegranate Sauce and Silver Dollar Rolls	\$275 each	serves 50
Overton Wet Rub Tenderloin Presented with an Herb Aioli and Silver Dollar Rolls	\$250 each	serves 20
Sweet Honey-Cherry Glazed Pit Ham Presented with Warm Honey-Cherry Butter and Silver Dollar Rolls	\$300 each	serves 50
Rosemary-Garlic Crusted Prime Rib Presented with Au Jus, Creamy Horseradish Dressing and Silver Dollar Rolls	\$350 each	serves 20
24 Hour Slow Roasted Steamship Round Presented with Dijon Mustard, Creamy Horseradish Dressing, French Onion Dip and Silver Dollar Rolls	\$1200 each	serves 200

All Carving Stations Require an Attendant
Attendant Fees are \$100 ++ per Attendant
(One Attendant per 100 Guests Required)

All Prices Subject to 22% Service Charge and 8.25% Sales Tax

- DISPLAYS & STATIONS



STROLLING BUFFETS

[Minimum 20 Guests]

All Strolling Buffets Include Gevalia Coffee, Iced Tea, and Water

The Buddy Holly ----- \$35

Fresh Garden Salad Bar
Assorted Cheese and Meats Display
Fresh Fruit Display
Assorted Cocktail Sandwiches
Chipotle Chicken Roulades
Steamed Potato Bites
Chips and Dips Display
Smoked Turkey Carving Station
Assorted Pies
Gourmet Coffee Station

Tumbleweed ----- \$38

Grilled Vegetable Display
Chilled Potato Salad
Coleslaw
Caprese Crostinis
Teriyaki Chicken Skewers
Miniature Cheeseburger Sliders
Mac N' Cheese Bites
Whipped Potato Martini Bar
Smoked Brisket Carving Station
Build-Your-Own Cheesecake Station

Mac Davis ----- \$40

Fresh Garden Salad Bar
Fresh Fruit Display
Grilled Vegetable Display
Fried Ravioli
Mac N' Cheese Bar
Chicken Empanadas
Crab Stuffed Mushrooms
Rib Eye of Beef Carving Station
Cake Parfait Station

Texas Sunset ----- \$45

Grilled Vegetable Display
Melon and Feta Salad
Shredded Brisket Taco Bar
Spanish Rice
Chicken Nacholinas
Coconut Shrimp
Jalapeño Poppers
Smoked and Cured Meats Display
Roast Beef Carving Station
Sweet Rewards Display

** All Strolling Buffets already Include Attendant Fees **

All Prices Subject to 22% Service Charge and 8.25% Sales Tax



- STROLLING BUFFETS

KIDS PLATED MENU CHOICES

Plated Meals Include Iced Tea and Water

Chicken Strips ----- \$14

Three Chicken Strips
Potato Wedges
Fresh Fruit Kabob

Mini Corn Dogs ----- \$14

Five Miniature Corn Dogs (100% Turkey Meat)
Mashed Potatoes
Fresh Fruit Kabob

Grilled Cheese ----- \$14

Grilled Cheese Sandwich
Glazed Baby Carrots
Chocolate Chip Cookie

Cheeseburger ----- \$14

Grilled Cheeseburger
Kettle Chips
Chocolate Chip Cookie

Cheese Pizza ----- \$14

Cheese Pizza
Potato Wedges
Fresh Fruit Kabob



All Prices Subject to 22% Service Charge and 8.25% Sales Tax



BANQUET BAR PACKAGES

HOST BAR SPONSORED BAR

[Minimum of 20 Guests Required for Package]

Priced Per Guest and charges Based on the Guarantee or Actual Attendance

	HOUSE	PREFERRED	PREMIUM
First Hour	\$14	\$16	\$18
Second Hour	\$7	\$8	\$9
Ea. Additional Hr	\$6	\$7	\$8

LIQUOR

HOUSE BRANDS *per drink*

	Host Bar	Cash Bar
Gilbey's Vodka	\$5.50	\$6.00
Gilbey's Gin		
Jim Beam		
Sauza Gold		
Cruzan Rum		
Dewars Scotch		

PREFERRED BRANDS *per drink*

	Host Bar	Cash Bar
Tito's Vodka	\$7.00	\$8.00
Bombay Sapphire		
Jack Daniels		
Cuervo Gold		
Bacardi Select		
Johnnie Walker Red		

PREMIUM BRANDS *per drink*

	Host Bar	Cash Bar
Absolut Vodka	\$9.00	\$10.00
Tanqueray Gin		
Crown Royal		
Sauza Hornitos		
Captian Morgan		
Chivas Regal		

HOUSE WINE & CHAMPAGNE

	Host Bar	Cash Bar
Sand Point Selections	\$7.00	\$8.00
Wycliff Champagne		

BOTTLED BEER

HOUSE BEERS *per drink*

	Host Bar	Cash Bar
Budweiser	\$4.00	\$5.00
Bud Light		
Coors		
Coors Light		
Miller Lite		
Michelob Ultra		
O'Douls		

PREFERRED BEERS *per drink*

	Host Bar	Cash Bar
Shiner Bock	\$5.00	\$6.00
Ziegenbock		
Sam Adams		

PREMIUM BEERS *per drink*

	Host Bar	Cash Bar
Corona	\$6.00	\$7.00
Dos Equis		
Heineken		
Stella Artois		

LABOR CHARGES

Cash Bar Setups are 100++ each
 One Cash Bar per 100 Guests Required
 Additional Bars Requested are \$150++ each

Host Bar Setups are Complimentary
 One Host Bar per 100 Guests Required
 Additional Bars Requested are 150 ++ Each

All Prices Subject to 22% Service Charge and 8.25% Sales Tax

Service Charges are not included in the above prices

- BEER & WINE LIST

BANQUET WINE LIST

DRY & LIGHT RED WINES + MEDIUM INTENSITY

Sand Point – Family Vineyards	\$24
Pinot Noir, Lodi, CA	
Sand Point – Family Vineyards	\$24
Cabernet Sauvignon, Lodi, CA	
ONEHOPE Help Fund Pet Adoptions	\$28
Pinot Noir, CA	
<i>Helps Shelter Animals Find Forever Homes</i>	
ONEHOPE End Global Disease	\$28
Merlot, CA	
<i>Supports Organizations Committed to Eradicating Tropical Disease</i>	
Ruta 22 Malbec	\$36
Argentina	
J. Lohr Falcon's Perch	\$44
Pinot Noir, Monterey County, CA	
Sterling Merlot	\$45
Napa, CA	
Willamette Valley Vineyards	\$52
<i>"Whole Cluster" Pinot Noir, Oregon</i>	
Patz & Hall Pinot Noir	\$75
Sonoma Coast, CA	
Freeman Pinot Noir	\$105
Sonoma Coast, CA	

FULLER INTENSITY RED WINES

Sand Point – Family Vineyards	\$24
Merlot, Lodi, CA	
ONEHOPE Help Children with Autism	\$28
Cabernet Sauvignon, CA	
<i>Helps Fund Intensive ABA Therapy for Children with Autism</i>	
Penfold's Shiraz – Cabernet Blend	\$34
Koonunga Hills, Australia	
J. Lohr Cabernet Sauvignon	\$40
Paso Robles, CA	
Alexander Valley Vineyards	\$52
Napa, CA	
Heitz Cellar Cabernet Sauvignon	\$100
Napa, CA	
Jordan Cabernet Sauvignon	\$130
Alexander Valley, CA	

All Prices Subject to 22% Service Charge and 8.25% Beverage Sales Tax

Prices and items on the menu are subject to change without notice.

- BEER & WINE LIST



WINE LIST CONTINUED

FULLER INTENSITY WHITE WINES

- Sand Point – Family Vineyards** \$24
Chardonnay, Lodi, CA
- ONEHOPE Fight Against Breast Cancer** \$28
Chardonnay, CA
Helps Fund Clinical Trials for Women with Breast Cancer
- Llano Estacado Chardonnay** \$34
Texas
- Kendall Jackson Chardonnay** \$38
California

LIGHT WHITE WINES

- Sand Point – Family Vineyards** \$24
Sauvignon Blanc, Lodi, CA
- ONEHOPE Helps to Save Our Planet** \$28
Sauvignon Blanc, California
Helps to Replant Trees in Global Reforestation Efforts
- Benziger Sauvignon Blanc** \$34
California
- Villa Maria Sauvignon Blanc** \$38
Marlborough, New Zealand
- Barone Fini Pinot Grigio** \$44
Italy
- Cloudy Bay Sauvignon Blanc** \$60
Marlborough, New Zealand

SPARKLING WINES

- Moet & Chandon Dom Perignon** \$425
Epernay, France
- Veuve Cliquot “Yellow Label”** \$125
France
- Domaine Chandon Brut** \$50
California
- ONEHOPE Fight Child Hunger** \$28
Brut Sparkling, California
Every Case Provide 25 Meals to a Child in Need
- William Wycliff Champagne** \$24
California

ONEHOPE

The Overton Hotel and Conference Center is proud to partner with **ONEHOPE** Wine. **ONEHOPE** is a social enterprise that integrates causes into products and services to make a social impact. Produced in partnership with wine maker Robert Mondavi JR., they are making an impact with every bottle sold by donating HALF of all profits to partner causes. Each varietal supports a specific cause through donations to various charities. As you enjoy one of these well-crafted, food- friendly wines, know that you are also giving back to a community that appreciates your support.

Please add 22% service charge on all Alcoholic Beverages. Prices and items on the menu are subject to change without notice. Service charges are not included.

- BEER & WINE LIST



CONTACT

The Overton Hotel is Located at the Intersection of Mac Davis Lane and Avenue X, Just a Block Away from Marsha Sharp Freeway, 4th Street and University Avenue in Lubbock Texas.

Contact Overton Hotel and Conference Center

2322 Mac Davis Lane
Lubbock, TX 79401

Main: 806.776.7000

Toll Free: 888.776.7001

Fax: 806.776.7003

www.OvertonHotel.com

In the heart of the Hub City just steps from Texas Tech University, The Overton Hotel & Conference Center shines brightly as the first and only AAA Four-Diamond hotel in West Texas. This downtown Lubbock landmark blends luxury rooms and fine dining with southwestern charm and big city sophistication.

The Staff at the Overton Hotel and Conference Center Looks Forward to Your Visit. Whether You Need Additional Directions to Our Hotel or Further Details about our Rates, We're Always Available to Answer any of Your Questions and are Ready to Fulfill Any Requirements You'd Like Completed Prior to Check-in, During Your Stay, and Before Your Departure.

- CONTACT & FAQ'S



FAQ

- **What does the banquet rental include?**

Banquet rooms include all the tables, linens, chairs, setup and cleanup. We also offer complimentary standard centerpieces.

- **How many guests can your venue accommodate?**

Our Sunset Ballroom is 11,250 sq. ft. and can hold up to 650 seated in round tables without audio visual.

- **Do you offer group rates for guests attending an event?**

Discounted rates are available for 10+ room nights. Please contact your Sales Manager for more information.

- **What does it cost to rent a banquet room?**

Prices vary based on each group accommodation needs. Event costs are determined according to space requirements and catering needs.

- **Can I provide outside catering for my event?**

All food and beverage must be provided by the Hotel. Celebration Cakes are allowed to be brought in for special occasions. Custom menus are available to accommodate special dietary or religious requests.

- **Can I have my wedding ceremony and reception at the Hotel?**

We have many different room setup options to accommodate ceremonies and receptions.

- **What color banquet linens are available?**

Black, White, and Ivory

- **Can I provide my own entertainment?**

The Hotel can provide you with a list of preferred vendors for any of your decoration, musical or entertainment needs. Vendors not on the preferred list will need to provide the Hotel with a Certificate of Insurance.

- **Are we allowed to host a large event with a celebrity VIP guest?**

The Hotel has very discrete exits and staff that can accommodate high profile guests. Please contact your Sales Manager to discuss specific details.

- CONTACT & FAQ'S



OVERTON

Hotel & Conference Center

www.OvertonHotel.com