

CATERING BANQUET MENU



UPDATED OCTOBER 2019



Breakfast Buffet

Breakfast buffets include water service. Coffee and juice by the gallon may be ordered separately. Served on disposable ware, but can be upgraded to china for an additional per person charge. Buffets require a minimum guarantee of 25 people; for service of less than 25 add \$4 per person.

Avenue Sunrise

Scrambled Eggs, Bacon and Pork Sausage, Buttermilk Biscuits with Peppered Gravy and Whole Fresh Seasonal Fruit

Breakfast Burrito Buffet

Scrambled Eggs, Bacon, Diced Fried Potatoes, Pork Sausage, Salsa, Cheddar Cheese, Flour Tortillas and Whole Fresh Seasonal Fruit

Cameron Continental

Variety of Danishes, Cinnamon Rolls, Muffins, and Seasonal Fruit

Breakfast Items Available Per Item

Muffins

Assorted Muffins

Danish

Assorted Danish

Kolaches

Ham and Cheese or "Big Earl" Sausage and Cheese

Donuts

Cinnamon Rolls

Scones

Buttermilk Biscuits & Gravy

Breakfast Burritos with Salsa

Egg, Potato and Cheese with Sausage or Bacon

Seasonal Whole Fruit

Fruit Cup

Lunch or Dinner

Buffet Collection

Custom buffets are available upon request. Buffet includes bread, iced tea and iced water service. Small side salads may be added for an additional \$2.00 per person. Please note: salad may not be substituted for a side. Served on disposable ware, but can be upgraded to china for an additional per person charge. Buffets require a minimum guarantee of 25 people; for service of less than 25 add \$4 per person.

Garden Bar (vegetarian option)

Classic Soup (Chef's choice), Salad and Loaded Baked Potato Bar Served with Assorted Dressings and Toppings

Stuffed Bell Peppers (vegetarian option)

Green Bell Pepper filled with Seasoned Quinoa, Ricotta, Mozzarella & Parmesan Cheeses Topped with Tomato Sauce Served with a Side Salad

Burger Grill

Grilled Angus Burgers and Chicken Breasts, Lettuce, Tomatoes, Onions and Pickles, Hamburger Buns, Assorted Chips or Potato Salad and a Sliced Cheese Plate

Chicken Fried Steak (Limit up to 300 attendees)

Chicken Fried Steak with Mashed Potatoes, Kernal Corn or Southern Green Beans and White Gravy
Meal comes with rolled silverware with acrylic or china upgrade

Fiesta Taco Bar

Seasoned Ground Beef Served with Taco Shells, Soft Tortillas, Charro Beans and Spanish Rice. Complemented with, Salsa, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, and Sour Cream

Lasagna Buffet

Lasagna Layered with Italian Sausage, Ricotta Cheese, Meat Sauce, and Melted Cheeses Served with Garlic Bread, Garden Salad and Assorted Dressings

Pork Medallions

Pork Medallions with an Apricot Glaze, Quinoa and Corn Succotash

Grilled or Breaded Pork Chops

Grilled Pork Chops with Tri-Color Quinoa, Green Beans with Cherry Tomatoes
Meal comes with rolled silverware with acrylic or china upgrade

BBQ Chicken

Slow Baked Chicken Quarters in a BBQ Sauce Served with Potato Salad, Baked Beans, Sliced White Bread, Onions, and Pickles

Grilled Chicken

6 oz Grilled Chicken Breast Served with Rice Pilaf, Whole or Garlic Green Beans and a Cream Based Sauce on the side

Chicken Piccata

6 oz Grilled Chicken Breast Served with Roasted Potatoes and Vegetable Medley

Chicken Marsala

6 oz Grilled Chicken Breast Served with Roasted Potatoes and Vegetable Medley

Smoked Glazed Ham

Au Gratin Potatoes and Vegetable Medley

Chopped Steak

8 oz Ground Beef Patty Served with Mashed Potatoes, Kernal Corn or Southern Green Beans and Brown Gravy

Chisholm Trail

Tender Sliced Brisket and Rope Sausage with Barbecue Sauce Served with Pinto Beans, Potato Salad, Sliced White Bread, Sliced Onions and Pickles

Tilapia

6 oz Tilapia Served with Sauce, Rice and Seasoned Vegetables

Salmon

8 oz Salmon Served with Sauce, Rice and Seasoned Vegetables

Fried Catfish (Limit up to 300 attendees)

Fried catfish with Tarter and Cocktail Sauce, Coleslaw, Baked Beans, and Hushpuppies

Fajita Buffet

Seasoned Beef and Chicken Fajita Meat, Charro Beans, Spanish Rice, Flour Tortillas and Assorted Garnishes of Pico de Gallo, Guacamole, Sour Cream, Shredded Cheese, and Salsa and Chips

Boxed Lunches

Boxed lunches include iced tea, a pickle spear, assorted bags of chips, cookie, mayo/mustard, and disposable cutlery. A minimum of 12 people is required for boxed lunches.

Ham or Turkey Sandwich

Ham or Turkey on White Bread with Lettuce, Tomato, and Cheese

Croissant Lunch

Ham or Turkey on a Croissant with Lettuce, Tomato, and American Cheese

Wrapped Lunch

Ham, Turkey, or Grilled Chicken Breast, Cheese, Lettuce and Tomato in a Tomato-Basil Tortilla Wrap

Garden Salad Lunch

Freshly Cut Lettuce Mix Topped with Diced Ham, Eggs, Cucumbers, Shredded Cheese, Purple Onion and Tomato, Served with a Dressing Packet

Trays

Each tray serves 20-25 people based on light snacking. Served on disposable ware.

Fresh Seasonal Fruit Tray

Arrangement of Fresh Cut Seasonal Fruit

Garden Fresh Vegetable Tray

Assorted Vegetables and Ranch Dipping Sauce

Cheese and Crackers Tray

Assortment of Cubed Cheeses with a Variety of Crackers

Meat and Cheese Tray

A Selection of Fresh Deli Meat Cuts Accompanied with Cubed Cheeses and Crackers

Pinwheel Tray

Assorted Club Wraps with Ham, Turkey, and Candied Bacon with Chipotle Mayo, Tomato and Lettuce

Sandwich Tray

Assorted Ham and Turkey Sandwiches on White and Wheat Bread

Appetizers

All appetizers are served buffet style in increments of 50 single servings.

Swedish or Thai Sweet Chili Meatballs

Meatballs made with Ground Beef and Pork Gently Spiced, Baked, and Served with Mushroom Sour Cream Gravy or Meatballs in a Sweet and Spicy Sauce

Spinach Artichoke Dip with Freshly Fried Tri-Color Tortilla Chips

A Warm Spinach, Cheese, and Artichoke Dip Served with Tortilla Chips

Tomato Basil Blend Served with Herb Crostini

Slices of Bread, Drizzled with Olive Oil and served with Tomatoes and Herbs

Spanakopita

Spinach Dip Wrapped Phyllo Bites

Stuffed Mushrooms

Bite-sized Mushrooms with a Savory Filling

Chicken Wings

Chicken Wings Tossed with a Buffalo Sauce, Garlic Parmesan, Barbecue, or Served Naked

Texas Caviar

Cold Black-Eyed Pea, Black Bean Salad, with Tomatoes, Chiles, Onions and Bell Peppers with Freshly Fried Tri-Color Tortilla Chips

Desserts & Pastries

Served on disposable ware, but can be upgraded to china.

Decadent Fudge Brownies

Gourmet Fudge Brownies

Assorted Fresh Baked Cookies

Assortment of Fresh Baked Cookies

Cheesecake

New York Cheesecake with Strawberry Sauce or Turtle Cheesecake

Warm Cobbler

Choice of Apple or Peach

Cake Cutting Service

Priced upon request.

Beverages

All beverage services include appropriate condiments and garnishes. Served on disposable ware, but can be upgraded to

china for an additional per person charge. China includes cup/saucer for coffee up to 120 people, goblet for either tea or water for up to 300. Bottled beverages may be charged on consumption.

Fresh Brewed Regular or Decaffeinated Coffee

Hot Water

Includes assorted individual tea bags and cocoa packets

Iced Tea

Cold water is offered to serve in addition to iced tea

Bottled Soft Drinks (20 oz.)

Assorted Bottled Juices (15 oz.)

Juice

Apple or Orange

Lemonade

White Grape Sparkling Punch

Water Service

Water Station

Five gallon water bottle, cooler unit and disposable cups

Bottled Water

Bar Service

Cash Bar

Includes bartenders, basic garnishes, mixers, liquors, and 20 oz. water and soda bottles. One bar may service 200 people. Our bars are stocked to serve beer, wine, and mixed drinks.

Standard cash bar is 4 hours; cash bar may be open for an additional \$50 per ½ hour for up to 4 hours.

Ticket Service

If you would like to guarantee (pre-sale only) 201 tickets or more then the ticket price would be reduced for beer, house wine, and well drinks. A 15% gratuity will be applied to the final ticket amount. All tickets are provided by the Convention Center Catering Dept. Ticket bars may switch to cash bar once tickets are depleted for an additional \$165 setup fee.

Mixed Drinks

Lemon-Lime Margaritas by the gallon are only available "on the rocks"

Beer

House Wine

Sodas and Water

Host Bar Options

Host Bar services include mixed drinks, beer, wine, can soda, and water bottles for up to four hours. One bar may service 300 people. A \$5 per person fee will be charged for each additional hour for up to 4 hours. A 15% gratuity fee will be applied to Host Bar Services.

Beer & House Wine Only

Beer, House Wine and Single-Shot Well Liquor

Beer, House Wine and Single-Shot Call Liquor

Specialty Drink Requests

Priced upon request and catering manager approval

Individual items available for service:

House wine

House Champagne

Sparkling White Grape Juice

Any event with alcohol and/or a dance must have security provided by off-duty police or peace officers in uniform who are not attending the event, and who carry a TCOLE license AND are commissioned by the City, County or State. The client is responsible for arranging and paying for security directly with the officer(s). We will need their name(s) seven days prior to the event.

A 15% gratuity will be applied to the final to individual wine bottles.

**Upgrade options of bar service are available upon request.*

China Service:

Basic Beverage China Service:

China beverage service is available for a cup/saucer for coffee is available for up to 120 people or tea/water for up to 300.

Basic China Service

Basic china service includes entrée plate, black linen napkin, 3 pieces of silverware, and a goblet. Basic china service may service up to 300.

Deluxe China Service:

Deluxe china service include entrée plate, black linen napkin, 3 pieces of silverware, goblet for tea & pilsner for water, dessert and salad plate. Deluxe china service may service up to 120.

Plated Meal Service:

Plated meal service

Plated meal service may serve up to 250 people.

Menu Pricing

Please check with your sales and service representative as prices are subject to change. Catering banquet menus and pricing may be contracted 6 months out from your event.

A firm guarantee is due 7 business days in advance of your event. The guarantee number will be used for ordering, preparation, and billing. Convention Center Fee schedule is approved by City Council annually.

The menu is posted on the Waco Convention Center website. Wacocc.com