



MAJESTIC PACKAGE

One salad & one entrée included.

*Accompanied with silverware rolled in a linen napkin, iced tea & water station
& breadsticks are included.*

Please select one salad & one entrée.

SALADS

CAESAR SALAD

*Crisp romaine topped with fresh croutons & aged parmesan,
tossed in a creamy, traditional Caesar dressing*

GREEK SALAD

*Seasonal crisp lettuce, tomatoes, olives, Mediterranean peppers, olives, & feta cheese,
tossed with a red wine & herb vinaigrette*

HOUSE SALAD

*Greens, English cucumbers, vine ripe tomatoes, seasoned croutons, & cheddar cheese,
tossed in a creamy herb dressing*

ENTRÉES

BASIL & GARLIC GRILLED CHICKEN PASTA

*Fettuccine pasta tossed with mushrooms, spinach & sun dried tomatoes,
tossed in a cheese & cream sauce*

ASIAGO CRUSTED CHICKEN PASTA

*Farfalle pasta tossed in a bruchetta tomato butter cream sauce,
topped with an Asiago crusted chicken*

PECAN CHICKEN

*Farfalle pasta tossed in a Creole mustard alfredo sauce,
topped with pecan crusted chicken*

HIDDEN PINES C H A P E L

BRUNCH PACKAGE

Brunch Fare & one entrée included.

Accompanied with iced tea & water station & silverware rolled in a linen napkin.

Please select one entrée.

BRUNCH FARE

Fluffy scrambled eggs, crispy bacon, savory sausage, country potatoes, & fresh fruit

ENTRÉES

BELGIAN WAFFLES

Fresh Belgian waffles served with butter, raspberry syrup, traditional maple syrup, fresh berries, & whipped cream.

SOUTHWEST STYLE

Migas, corn tortillas, guacamole, & salsa with biscuits & gravy

TRADITIONAL CONTINENTAL

An assortment of scones, muffins, & croissants, served with butter & jellies, accompanied by parfaits filled with yogurt, granola & fresh berries



CLASSIC PACKAGE

*One salad & one entrée with complimenting sides included.
Accompanied with silverware, linen napkin, & water preset.
Iced tea & water station & dinner rolls with butter are included.
Please select one salad & one entrée with complimenting sides.*

SALADS

CAESAR SALAD

*Crisp romaine topped with fresh croutons & aged parmesan,
tossed in a creamy, traditional Caesar dressing*

GREEK SALAD

*Seasonal crisp lettuce, tomatoes, olives, Mediterranean peppers, olives, & feta cheese,
tossed with a red wine & herb vinaigrette*

HOUSE SALAD

*Greens, English cucumbers, vine ripe tomatoes, seasoned croutons, & cheddar cheese,
tossed in a creamy herb dressing*

ENTRÉES

EGGPLANT PARMESAN (VEGETARIAN)

Fresh eggplant layered with cheese & served with linguini in a tomato coulis

QUINOA BOWL (VEGAN)

*Quinoa served with avocado, basil & garlic marinated tomatoes, cucumber salad,
& grilled tofu, drizzled with a soy ginger syrup*

HERB & BUTTER ROASTED CHICKEN

*Seasoned roasted Airline breast with a basil lemon sauce, served with rice pilaf,
grilled squash, red bell peppers, & Bermuda onions*



CLASSIC PACKAGE (CONTINUED)

CHICKEN MARSALA

Paired with roasted potatoes & grilled vegetables, served with a red wine mushroom demi-glace

BRAISED ROUND OF BEEF

Served with creamy mashed potatoes, a vibrant collection of vegetables, & topped au jus

CHICKEN FRIED STEAK

Mashed potatoes served with green beans with bacon & onions, topped with a chorizo gravy

PARMESAN CRUSTED CHICKEN

Topped with a basil artichoke butter sauce, over roasted garlic mashed potatoes & green beans topped with bruschetta tomatoes & parmesan cheese

TEXAS PECAN CHICKEN

*Juicy chicken over a parsley rice pilaf with fire grilled vegetables & a Brazos honey mustard
Perfect Pairing | Fire Cider Signature Drink*

ROSEMARY GARLIC CRUSTED ROASTED PORK LOIN

Over creamy mashed potatoes, sautéed squash, topped with a dried mission fig compote & a Modena balsamic demi-glace

SHRIMP & GRITS

Southern style shrimp, accompanied with creamy smoked gouda grits, & topped with tomato bruschetta

MARINATED & GRILLED FLANK STEAK

*Served with rosemary roasted potatoes, green beans tossed with caramelized onions & finished with a cilantro-parsley chimichurri
Perfect Pairing | The Re-Fashioned Signature Drink*



FAJITA BUFFET

*One style of fajitas with chips & salsa included.
Accompanied with silverware, linen napkin, & water preset.
Iced tea & water station is included.
Please select one style of fajitas.*

CLASSIC FAJITAS

*Marinated, grilled, & sliced beef & chicken fajitas,
served with shredded lettuce, cheddar cheese, salsa, pico de gallo, cilantro, guacamole, sour cream,
white tortillas, cilantro rice, & borracho beans, accompanied with chips & salsa*

PREMIUM FAJITAS

*Passed braised pork quesadilla & empanada appetizers served with salsa verde
An appetizer station with queso blanco, spiced tortilla chips,
caramelized jalapeños, mango pico de gallo
Smoked & braised brisket, green chili-chipotle marinated & grilled chicken, & cilantro lime
marinated shrimp, served with corn & flour tortillas, limes, cilantro, queso fresco, pico de gallo,
salsa, guacamole, sour cream, a jalapeño slaw, Mexican street corn, borracho beans, & cilantro rice,
accompanied with chips & salsa preset at the tables*



BBQ BUFFET

*One style of BBQ with complimenting sides, one salad, dinner rolls with butter included.
Accompanied with silverware, linen napkin, & water preset. Salad is preset with the Premium BBQ.
Iced tea & water station is included.
Please select one style of BBQ.*

CLASSIC BBQ

*Salad served with seasonal greens, vine-ripened tomatoes, cucumbers, croutons, cheddar cheese, & your choice of a red wine vinaigrette or buttermilk ranch dressing on the side
Smoked brisket & moist, cold smoked grilled chicken served with a sweet & tangy BBQ sauce, macaroni & cheese, green beans with bacon & onions, Parker House rolls & butter*

PREMIUM BBQ

*Passed chipotle deviled eggs, bacon wrapped shrimp, & elote shot appetizers
Antipasti display board
House salad served with seasonal greens, vine-ripened tomatoes, cucumbers, croutons, cheddar cheese, & a duet of red wine vinaigrette & buttermilk ranch dressing on the side
Smoked brisket, cold smoked grilled chicken, & smoked kielbasa sausage served with our house-made BBQ sauce, macaroni & cheese, green beans with bacon & onions, a jalapeño slaw, cornbread muffins with sweat cream butter, dill & gherkin pickles, sliced red onions, & pickled jalapeños*



HIDDEN PINES
C H A P E L

PREMIUM PACKAGE

One preset salad, three appetizers, one entrée pairing with complimenting sides included.

Accompanied with silverware, linen napkin, water, china, & salad preset.

Iced tea & water station & dinner rolls with butter are included.

Please select one salad, three appetizers, & one entrée pairing with complimenting sides.

SALADS

CAESAR SALAD

*Crisp romaine topped with fresh croutons & aged parmesan,
tossed in a creamy, traditional Caesar dressing*

HOUSE SALAD

*Greens, English cucumbers, vine ripe tomatoes, seasoned croutons, & cheddar cheese,
tossed in a creamy herb dressing*

SPINACH BLUE CHEESE

*Baby spinach, julienned red onions, grilled peaches, blue cheese, & candied pecans
tossed in a balsamic vinaigrette*

STRAWBERRY MANGO

*Field greens, red onions, cucumbers, feta cheese, roasted walnuts,
mandarin oranges, & strawberries tossed in a mango vinaigrette*

MEDITERRANEAN SALAD

*Crisp greens, green & black olives, capers, tomatoes, cucumbers, feta cheese, red onions,
roasted red peppers, & pepperoncini peppers tossed in a red wine vinaigrette*



PREMIUM PACKAGE (CONTINUED)

ENTRÉE PAIRINGS

PRIME RIB & SALMON

Shallot & rosemary roasted prime rib with a cremini garlic demi-glace, accompanied by a pesto seared salmon, topped with marinated tomatoes & a lemon beurre blanc, over creamy mashed potatoes & asparagus with olive oil & garlic

CHICKEN & PRIME RIB

Monticello chicken filled with mozzarella, basil, fire roasted peppers, & a sweet Italian red wine sauce, accompanied by a carved pepper & garlic crusted prime rib with a cabernet demi-glace, Boursin scalloped potatoes, & balsamic Brussels sprouts
Perfect Pairing | Cranberry Mule Signature Drink

NEW YORK STRIP & SHRIMP

Slow roasted New York strip topped with traditional shrimp scampi, garlic basil Maître d'Hôtel butter, saffron risotto, grilled squash, & tomato caper relish

CHICKEN & SALMON

Spinach bacon parmesan chicken, accompanied by a seared salmon, topped with a lemon beurre blanc, roasted fingerling potatoes, & green beans tossed with tomatoes & garlic

SALMON & SHRIMP

Pesto marinated salmon, accompanied by blackened shrimp with a lemon cayenne tomato cream, creamy aged cheddar grits, & julienned trinity vegetables
Perfect Pairing | Grapefruit Lemonade Signature Drink

CHICKEN & NEW YORK STRIP

Spinach, bacon, & parmesan stuffed chicken topped with a chardonnay cream, accompanied by rustic pesto roasted New York strip with an artichoke basil horseradish sauce, macaroni & cheese, & green beans with caramelized onions



PLATINUM PACKAGE

One preset salad, three appetizers, three boards, 2 entrées with complimenting sides & one late night snack included.

Accompanied with silverware, linen napkin, water, china, & salad preset.

Iced tea & water station & bread display with butter are included.

Please select one salad, three additional appetizers, one late night snack, & two entrée selections with complimenting sides.

SALADS

CAESAR SALAD

Crisp romaine topped with fresh croutons & aged parmesan, tossed in a creamy, traditional Caesar dressing

HOUSE SALAD

Greens, English cucumbers, vine ripe tomatoes, seasoned croutons, & cheddar cheese, tossed in a creamy herb dressing

SPINACH BLUE CHEESE

Baby spinach, julienned red onions, grilled peaches, blue cheese, & candied pecans tossed in a balsamic vinaigrette

STRAWBERRY MANGO

Field greens, red onions, cucumbers, feta cheese, roasted walnuts, mandarin oranges, & strawberries tossed in a mango vinaigrette

MEDITERRANEAN SALAD

Crisp greens, green & black olives, capers, tomatoes, cucumbers, feta cheese, red onions, roasted red peppers, & pepperoncini peppers tossed in a red wine vinaigrette



PLATINUM PACKAGE (CONTINUED)

ENTRÉES

SLOW ROASTED CHATEAUBRIAND

Thick cut steak topped with a morel truffle jus, accompanied by garlic basil whipped potatoes & fresh asparagus

ROASTED RACK OF LAMB

Dijon & goat cheese rubbed rack of lamb accompanied by a dried cherry compote, jus, & roasted petite potatoes

Perfect Pairing | Cranberry Mule Signature Drink

GRILLED TEXAS QUAIL

Wild mushroom confit served with a Swiss chard & onion sauté, creamy white cheddar polenta, & a delicious demi-glace sauce

GULF COAST JUMBO LUMP CRAB CAKES

Topped with a Tabasco remoulade sauce, fresh tomatoes, & onions & accompanied with a Mexican street corn

COLD WATER LOBSTER TAILS

Wrapped with an Applewood smoked bacon with a Boursin lemon cream, tarragon blistered tomato risotto, & petit pois

Perfect Pairing | Jalapeño Margarita Signature Drink



APPETIZERS

COLD APPETIZERS

Chipotle deviled eggs
Jalapeño mango canapé
Pinwheels filled with turkey, cream cheese, spinach, & roasted red peppers
Spinach artichoke cucumbers

BRUSCHETTA

Traditional style with marinated tomatoes & parmesan cheese with a balsamic syrup drizzle
Goat cheese & grilled pear with a honey drizzle
Apricot, prosciutto, arugula, & feta cheese
Avocado, mozzarella, basil, & balsamic syrup
Pork tenderloin & caramelized onions with a chipotle remoulade sauce

HOT APPETIZERS

Bacon wrapped jalapeño shrimp with a chipotle remoulade sauce
Empanadas with a salsa verde
Chicken quesadillas with an avocado cream
Dates wrapped in bacon & stuffed with goat cheese with a honey drizzle
Coconut chicken tenders with a pineapple honey mustard
Chicken & waffle bites with hot sauce, honey butter & maple syrup
Asian meatballs
Pesto chicken skewers with a tomato coulis & a Peppadew pico de gallo
Spring roll served with Mae Ploy sauce, sesame seeds
Short rib wonton with pickled red onions, arugula, feta cheese & a balsamic gastrique

SHOTS

Elote, a Mexican street corn
Tomato bisque served with bacon grilled cheese
Pesto marinated tortellini & tomato
Shrimp cocktail
Chicken tortilla soup & a queso fresco quesadilla

BOARDS

Seasonal fruit & berries
Artisan cheese & crackers
Antipasti with assorted vegetables, cheeses, & meats



LATE NIGHT SNACKS

All Late Night Snacks are passed except the S'mores Station.

BREAKFAST TACO

Chorizo, cheese, egg, & salsa on a flour tortilla

HONEY BUTTER CHICKEN BISCUIT

Juicy chicken served on a honey butter biscuit

DESSERT CRÊPE

*Nutella, bananas, & candied pecans with a caramel sauce drizzle
& topped with whipped cream*

STREET TACO

*Smoked brisket, queso fresco, pickled red onions, cilantro, limes,
& salsa verde on a corn tortilla*

CHICKEN & WAFFLE

*Belgium waffle topped with fried chicken & served with
hot sauce, honey butter, & maple syrup*

S'MORES STATION

*Marshmallows, Hershey's chocolate bars, Reese's Peanut butter cups,
& graham crackers*