

# Event Menu

A long table set for an event, featuring white linens, glasses, and floral centerpieces. The table is set with white linens, glasses, and floral centerpieces. The centerpieces are made of various flowers in shades of orange, pink, and purple, arranged in wooden crates. The table is set with white linens, glasses, and floral centerpieces. The background is a blurred outdoor setting with greenery and a wooden fence.

OMNI BARTON CREEK RESORT & SPA  
EVENT MENUS





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*v* Vegetarian

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

*n* Contains Nuts

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.



# PLATED

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

All plated breakfasts include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Plated breakfast requires a minimum of 25 people.

## OMNI BREAKFAST PLATE

Shared sliced fruit plate and basket of assorted breakfast pastries

Scrambled eggs, potato gratin, blistered tomato *gf*

Choice of one breakfast meat

Applewood-smoked bacon

Old-style blueberry sausage

Turkey sausage

Chicken sausage

42 per person

## FRITTATA PLATE

Shared sliced fruit plate and basket of assorted breakfast pastries

Florentine frittata with gruyère *gf*

Potato gratin, blistered tomato *gf*

Choice of one breakfast meat

Applewood-smoked bacon

Old-style blueberry sausage

Turkey Sausage

Chicken Sausage

46 per person

## STEAK AND EGGS

Shared sliced fruit plate and basket of assorted breakfast pastries

Scrambled eggs, flat iron steak, potato gratin, blistered tomato, crimini mushroom sauce *gf*

52 per person





# CONTINENTAL

All breakfast buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people.

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## CONTINENTAL

Sliced fruits and berries *df gf*

Assorted cereals and granola *df*

Assorted breakfast pastries

Steel-cut oatmeal with brown sugar and dried fruit *df gf*

42 per person

## HILL COUNTRY SUNRISE

Sliced fruits and berries *df gf*

Greek Yogurt *gf*

Berries, granola, dried fruits *df gf*

Smoked salmon display with herb-grilled vegetables *df gf*

Assorted Bagels, onions, tomatoes, capers, chopped egg *df*

Steel-cut oatmeal served with sliced bananas, brown sugar and dried fruit

44 per person

## SOUTHWEST CONTINENTAL

Applewood-smoked bacon, egg and cheese tacos

Potato, egg and cheese tacos

Fire-roasted salsa *df gf*

Spinach frittata, baby tomato, queso fresco *gf*

Marinated strawberries *df gf*

Pecan sugar biscuits

Steel-cut oatmeal served with sliced bananas, brown sugar and dried fruit

46 per person



# BUFFETS

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## BARTON CREEK CLASSIC

- Assorted breakfast pastries
  - Sliced fruits and berries *df gf*
  - Scrambled eggs with chives *gf*
  - Applewood-smoked bacon, old-style blueberry sausage *df gf*
  - Roasted potatoes *df gf*
  - Brioche French toast, maple syrup, berry compote and whipped butter
  - Steel-cut oatmeal with brown sugar and dried fruit *df gf*
  - Tomatillo salsa, fire-roasted salsa *df gf*
  - Assorted cereals with milk
- 59 per person

## SOUTH CONGRESS

- Assorted breakfast pastries
  - Sliced fruits and berries *df gf*
  - Cornbread muffins, whipped honey butter
  - Smoked brisket migas *gf*
  - Corn tortillas *df gf*
  - Borracho beans *df gf*
  - BBQ green chile potatoes *df*
  - Chorizo sausage, applewood-smoked bacon *df gf*
  - Queso fresco, salsa, shaved lettuce, sour cream
- 68 per person

## EXECUTIVE

- Assorted breakfast pastries
  - Sliced fruits and berries *df gf*
  - Scrambled eggs with chives *gf*
  - Applewood-smoked bacon, old-style blueberry sausage *df gf*
  - Roasted potatoes with caramelized onions *df gf*
  - Brioche French toast, maple syrup, berry compote and whipped butter
  - Cheddar biscuits with chorizo gravy
  - House-made muesli with strawberries *gf*
- 64 per person





# BREAKFAST ENHANCEMENTS

All breakfast buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Chef attendant required on Omelet Station at 200 per chef, with one chef per 75 people.

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## OMELET STATION

Made-to-order farm-fresh eggs and egg whites

Applewood-smoked bacon, pork sausage, ham and assorted vegetables

\*Chef attendant is required

22 per person

## WAFFLE STATION

Assorted sweet toppings, fresh berries, whipped cream, maple syrup

18 per person

## ENHANCEMENT

Add bananas foster with chef attendant

12 per person

## BREAKFAST SAMMYS

### HAM, EGG AND CHEESE CROISSANTS

Canadian bacon, scrambled eggs, cheddar cheese

10 per item

### ENGLISH MUFFIN SANDWICHES

Canadian bacon, scrambled eggs, Muenster cheese

12 per item

## BREAKFAST TACOS

Flour tortillas served with fire-roasted salsa and salsa verde

### POTATO, EGG AND CHEESE

Roasted potatoes, eggs, cheddar cheese

9 per item

### BACON, EGG AND CHEESE

Applewood-smoked bacon, eggs, cheddar cheese

10 per item

### SAUSAGE, EGG AND CHEESE

Pork sausage, eggs, cheddar cheese

10 per item



## MORNING

All A.M. breaks include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Morning break service requires a minimum of 25 people.

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### SMOOTHIE STATION

Strawberry & banana, açai & blueberry, peach & pineapple, house granola bites

28 per person

### BUILD YOUR OWN TRAIL MIX

Toasted sweet granola, toasted oats, toasted coconut, toasted almonds, sunflower seeds, dried papaya, dried cherries, pecans, raisins, banana chips, mini marshmallows, pistachios, chocolate chips

29 per person

### SELF-SERVE YOGURT BAR

Strawberry & plain yogurt, nuts, granola, fresh berries and coconut shavings

18 per person

### TEXAS TOAST DISPLAY

Blue cheese & apple toast with cured meats, walnuts and mascarpone

Fresh tomato & burrata toast, basil & avocado toast with radishes and microgreens

28 per person

### WEST TEXAS CZECH STOP

Assorted kolaches, danishes, scones

32 per person







# AFTERNOON

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change

## AN AFTERNOON DIP

House-made potato chips with onion dip  
Pretzels with beer cheese dip  
Pimento cheese and grilled bread  
Vegetable crudité's with green goddess dressing  
Pita bread with hummus  
27 per person

## LONGHORN TAILGATE

Mini hot dogs, corn dogs with relish, ketchup, mustard and diced onion  
Chips and queso blanco with black beans, jalapeños, pico and shredded cheese  
33 per person



## LOW-CARB UPGRADE

House-made nutty trail mix, imported and domestic cheeses, baked artichoke and parmesan cheese dip with fresh vegetable sticks  
25 per person

## QUESO BAR

Queso blanco, chorizo queso, roasted poblano queso  
Seasoned ground beef, smoked pulled pork and ancho-roasted chicken  
Pico de gallo, smashed avocado guacamole, olives and sour cream  
Shredded lettuce, diced tomatoes, scallions and fried tortilla chips  
37 per person





# À LA CARTE

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## FRUIT AND YOGURT

Sliced seasonal fresh fruits | 15 per person

Whole fruit | 4 each

Assorted non-fat yogurts with berries | 6 each

Yogurt parfait | Yogurt, honey, granola and fruit | 8 each

## SNACKS

Granola bars | 5 each

Candy bars | 5 each

Assorted bags of chips and pretzels | 5 each

Individual bags of trail mix and dried fruit | 5 each

Cracker Jacks | 5 each

Assorted bags of local beef jerky | 5 each

Vegetable crudité cups with hummus | 10 each

Häagen-Dazs ice cream cups | 8 per piece

House-made popsicles | 8 per piece

House-made cookies and brownies | 62 per dozen

House-made cinnamon rolls | 76 per dozen

Muffins, croissants and Danishes  
(Gluten-friendly muffins available) | 72 per dozen

Tortilla chips with salsa and  
guacamole | 14 per person

Assorted domestic and import cheese with seasonal  
accoutrements, rosemary and sea salt-spiced nuts  
and artisan bread | 34 per person

Charcuterie board | cured & smoked meats, grain  
mustards, mostarda, marinated figs, melon, artisan  
breads | 36 per person



# PLATED

All plated lunches are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and assorted rolls and butter. Lunches have been designed and priced as three courses. The three course lunch is served with choice of salad, entrée and dessert.

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## SALADS | CHOOSE ONE

### WEDGE

Scallion, hard-boiled egg, applewood-smoked bacon, grape tomato, blue cheese dressing *gf*

### ARUGULA

Frisée, roasted beet, toasted pecan, goat cheese, sherry vinaigrette *gf*

### SPINACH & MESCULIN

Strawberries, red onion, feta cheese, vinaigrette *gf*

## VEGETABLES & STARCHES | CHOOSE ONE

Buttermilk and scallion whipped potato, sautéed green beans, roasted baby carrots *gf*

Herb-roasted fingerling potato, grilled asparagus, balsamic, onion *df gf*

Goat cheese and herb polenta cake, grilled broccolini, blistered heirloom cherry tomato *gf*

Wild rice pilaf, roasted cauliflower, grilled broccolini *df gf*

Cheddar grits, sweet baby pepper, sautéed green beans *gf*

## DESSERTS | CHOOSE ONE

Red berry opera, gluten-friendly vanilla sponge with a mixed berry gel *gf*

Chocolate banana tart with candied pecans and caramel cream

Carrot mousse cake, cream cheese mousse, candied walnuts

S'mores bomb with hazelnut powder and fresh strawberries *gf*





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## HOT ENTRÉES | CHOOSE ONE

### SEARED CHICKEN BREAST

Herb chicken jus *df gf*

62 per person

### PAN-ROASTED SALMON

Beurre blanc *gf*

65 per person

### ROASTED SEA BASS

Puttanesca *df gf*

68 per person

### RED WINE-BRAISED SHORT RIB

Au jus *df gf*

71 per person

### HORESADISH & THYME-GRILLED 6 OZ FLAT IRON STEAK

Mushroom demi-glace *df gf*

76 per person

### CAULIFLOWER WEDGE

Chimichurri *df gf v*

50 per person

### VEGETABLE WELLINGTON

Red bell pepper cream *v*

52 per person

### FARRO MUSHROOM RISOTTO

48 per person





## BOXED

All boxed lunches are served with chips, couscous & roasted vegetable salad, whole fruit, a chocolate chip cookie and bottled water. Prices based on a minimum of 25 people.

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### SANDWICHES | CHOOSE THREE

#### THE ITALIAN

Soppressata, capicola, Genoa salami, lettuce, tomato, onion, provolone, pepperoncini, ciabatta

#### HAM AND SWISS

Granny Smith apple, red onion, arugula, heirloom tomato, grain mustard, marble rye

#### CHICKEN CAESAR WRAP

Avocado, baby tomato, shaved Parmesan

#### HOUSE ROAST BEEF

Arugula, white cheddar, heirloom tomato, red onion, horseradish, romesco, herb focaccia

#### TURKEY CLUB

Avocado, brie, applewood-smoked bacon, lettuce, tomato, red onion, multigrain bread

#### PIMENTO BLT

Pimento cheese, applewood-smoked bacon, lettuce and tomato on ciabatta bread

#### HIPPIE WRAP

Goat cheese, roasted beets, quinoa, baby kale, grapefruit, heirloom tomato, citrus vinaigrette

#### GREEK VEGGIE

Peppers, spinach, cucumber, tomato, fresh mozzarella, herb focaccia

52 per person

LUNCH

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# BUFFETS

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## CHEF'S SANDWICH BOARD

### SOUP & SALADS

Soup du jour (DF upon request) *gf*

Mixed greens salad with cucumber, tomato, carrot, radish, crouton, red wine vinaigrette, ranch *df*

Farro salad with sun-dried tomato, artichoke, red onion, olive, garbanzo bean, vinaigrette *df*

### SANDWICHES

Turkey BLT wrap with avocado and pepper jack

Roast beef sandwich with blue cheese and caramelized onion aioli, sun-dried tomato, arugula, focaccia

Caprese sandwich with sliced fresh mozzarella, tomato, pesto, arugula, ciabatta *v*

Assorted bagged chips

Sliced pickles, Dijon mustard, mayonnaise

### DESSERTS

Assorted cookies

Strawberry shortcake bars

Double-chocolate brownies (GF available)

64 per person

## ITALIAN TABLE SOUP & SALADS

Tomato, garlic, red pepper and basil soup *gf*

Caesar salad with romaine, shaved Parmesan, croutons, grape tomato, Caesar dressing

Tossed antipasto with ciliegine mozzarella, red onion, roasted red pepper, pepperoncini, grape tomato, olive, pepperoni, pesto, balsamic reduction *gf*

## ENTRÉES

Pesto-crusted salmon with orecchiette pasta

Meat lover's stromboli

Vegetable stromboli

Meatballs with polenta, san marzano tomatoes, marinara *gf*

## DESSERTS

Tiramisu trifle

Goat cheese and chocolate chip cannoli

Italian wedding cookies

68 per person



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## HILL COUNTRY TEX-MEX SOUP & SALADS

Smoked chicken tortilla soup *gf*

Shaved iceberg salad with black beans, pico de gallo, shredded cheese, red onion, tortilla strips, cilantro-lime vinaigrette *gf*

## ENTRÉES

Pork tamales, smoked poblano verde

Braised chicken tinga *df gf*

Carne Asada *df*

Black beans *df gf*

Hatch green chile rice *df gf*

Flour tortillas and corn tostadas

Chips, salsa, queso blanco, sour cream, pico, shredded lettuce

## DESSERTS

Churros

Kahlúa flan *gf*

Tres leches trifle

72 per person

## SOUTHERN HOSPITALITY SOUP & SALADS

Smoked chicken and sausage gumbo

Potato salad with onion, celery, bell pepper, hard-boiled egg, mayo and mustard *df gf*

Spinach and endive salad with pecans, pickled red onion, peach & brown sugar vinaigrette *df gf*

## ENTRÉES

Fried chicken with green tomato jam, honey biscuits

Roasted bourbon-brined pork loin with peach & guajillo chutney *df gf*

## ACCOMPANIMENTS

Cheddar and white corn grits *gf*

Braised greens, andouille sausage *gf*

## DESSERTS

Red velvet brownies (GF available)

Buttermilk pie

Chocolate pecan tart

69 per person





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## ON THE RANGE

### SALADS

Mixed greens salad with cucumber, red onion, tomato, garbanzo bean, carrot, red wine vinaigrette, ranch *df gf*

Texas caviar, charred corn, black beans, scallion, red onion, queso fresco, cilantro *gf*

### ENTRÉES

Horseradish-thyme grilled flatiron with chimichurri *df gf*

BBQ-spiced chicken with chow-chow *df gf*

### ACCOMPANIMENTS

Grilled seasonal vegetables with lemon and sea salt *df gf*

Herb roasted Yukon potatoes *df gf*

### DESSERTS

Cowboy blondies (contains pecans) *n*

Peach-blackberry cobbler (GF and DF available)

70 per person

## TACO BAR

### PROTEINS | CHOOSE TWO

Chicken tinga

Mojo pork

Blackened mahi-mahi

Sweet potato mole *v*

Beef picadillo

### ACCOMPANIMENTS

Guacamole with borracho tortilla chips *df gf v*

Romaine and radicchio salad with black bean, red onion, charred corn, tomato, queso fresco, cilantro-lime vinaigrette, ranch *gf v*

Flour & corn tortillas, pico de gallo, Cotija, shredded cheddar, shaved lettuce, sour cream *v*

Hominy, queso fresco, tomato, chorizo, green chile *gf v*

Arroz rojo *df gf*

### DESSERT

Sopapillas

Coconut flan *gf*

65 per person

### UPGRADED TACO BAR PROTEINS

Beef barbacoa, lamb al pastor & tequila-lime shrimp *df gf*

16 per person

LUNCH

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# BUFFETS

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## SUNDAY SUPPER

### SOUP & SALADS

Roasted tomato, red pepper, fennel bisque *v*

Antipasto salad with romaine and radicchio, olives, soppressata, shaved fennel, red onion, pepperoncini, provolone, balsamic, vinaigrette, ranch *gf*

Caprese with ciliegine mozzarella, heirloom tomato, pesto *gf v*

### ENTRÉES

Grilled Italian sausage, tomato sauce, peppers, onions *df gf*

Orecchiette, broccoli rabe, radicchio, crème fraîche, basil pesto *v*

Swordfish piccata with lemon butter sauce, fried caper *gf*

Ratatouille with eggplant, squash, tomato, herbs *df gf vg*

### DESSERTS

Chocolate flourless torte *gf*

Buttermilk panna cotta with lemon curd *gf*

Dutch apple pie bars

67 per person

## THE GOURMET BURGER BAR

### MAIN

Golden potato and egg salad *df gf*

Applewood-smoked bacon-cabbage slaw *gf*

Poblano cheddar mac and cheese

Grilled chicken breasts *df gf*

Charbroiled Angus beef burgers *df gf*

Beyond burgers *vg*

### TOPPINGS

Lettuce, tomatoes and sliced red onions *df gf*

Maple-cured bacon, cheddar, Swiss cheese, Jack cheese and crumbled blue cheese *gf*

Mayonnaise, Sriracha ketchup, barbecue sauce, Barton sauce, assorted mustards

### DESSERTS

Watermelon wedges *df gf*

Cookies and brownies

65 per person





# HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces of each.

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## COLD

Apricot and goat cheese truffle with pistachio and truffle honey *gf* | 7 per piece

San Danielle prosciutto canape with melon and manchego | 7 per piece

Deviled egg with pickled mustard seeds and crispy applewood-smoked bacon *df gf* | 6

Honey-smoked salmon with Boursin, black pepper on crostini | 7 per piece

Orange-poached shrimp with citrus cocktail sauce *df gf* | 9 per piece

Crab salad with creole mustard, chive and crostini *df* | 9 per piece

Balsamic-marinated Roma tomato, smoked mozzarella, extra virgin olive oil and basil chiffonade *v* | 8 per piece

Texas pecan-crust brie cheese, berry compote *gf* | 7 per piece

Seared red Chilean sea bass nachos, avocado salad and sticky soy glaze | 9 per piece

Smoke hamachi, grapefruit & jalapeños spoon *df gf* | 8 per piece

## HOT

Boursin-stuffed artichoke beignet with herb sour cream *v* | 7 per piece

Adult grilled cheese with brie, green apples and fig purée *v* | 7 per piece

Black bean empanadas with avocado-cilantro sauce *v* | 8 per piece

Brisket mac and cheese croquette with green chile and bbq sauce | 6 per piece

Beef wellington with Béarnaise | 11 per piece

Maple-braised pork belly, apple and cabbage slaw, brioche toast | 7 per piece

Southern fried chicken bites with a chile honey glaze | 7 per piece

Applewood-smoked bacon-wrapped shrimp with roasted garlic aioli *df gf* | 8 per piece

Crab cake with cajun remoulade *df* | 12 per piece

Beef satay with spicy coconut sauce *gf* | 9 per piece

Applewood-smoked bacon-wrapped quail leg with red chile maple syrup *df gf* | 9 per piece



# RECEPTION DISPLAYS

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## DISPLAYS

### CRUDITÉ

Crisp raw vegetables with green goddess dressing, hummus and eggplant dip

22 per person

### ASSORTED DOMESTIC AND IMPORTED CHEESE

Seasonal accoutraments, rosemary and sea salt spiced nuts with assorted artisan bread

34 per person

### ANTIPASTO PLATTER

Italian-cured salami, marinated tomatoes, marinated mozzarella, Gorgonzola, parmesan cheese, artichokes, olives and peppers with assorted artisan breads

36 per person

### CHARCUTERIE BOARD

cured & smoked meats, grain mustard, mostarda, marinated figs, melon, artisan breads

36 per person

## CHIPS & DIPS

### ARTICHOKE AND SPINACH DIP

Assorted chips

16 per person

### BEAN, RANCH AND CARAMELIZED ONION DIPS

Assorted chips

16 per person

### GUACAMOLE, QUESO BLANCO AND SALSA

Tortilla chips

18 per person

### ASSORTED MEDITERRANEAN DIPS

Bagel crisps and pita chips

Hummus, babaganoush and tzatziki

17 per person





# RECEPTION STATIONS

Prices based on 90 minutes of service. Buffet Enhancement Packages require a minimum of 25 people.

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## BUILD-YOUR-OWN MAC 'N CHEESE

Baked three cheese macaroni and cheese *v*

Pulled pork, merguez, grilled chicken *df gf*

Caramelized onion, tomato, bell pepper, broccolini *v*

38 per person

## MASHED POTATO BAR

Yukon gold potato purée *gf v*

White truffle oil, rosemary and parmesan, roasted garlic purée

Toppings | Applewood-smoked bacon, chives, sour cream, cheddar, caramelized onions and roasted mushrooms

32 per person

## UPGRADES

Barolo-braised short ribs | 10 per person

Slow-cooked pulled pork | 9 per person

Barbecue chicken legs | 8 per person

## CEVICHE BAR

Spicy shrimp *df gf*

Tuna and avocado *df gf*

Wild mushroom *df vg*

Tortilla chips and yucca chips

Hot sauces and house salsas

43 per person

## CHEF'S SALAD BAR GREENS

Chopped romaine leaves and local field greens

## DRESSINGS

Spicy Thai peanut, chipotle raspberry and classic Caesar vinaigrette

## TOPPINGS

Roasted corn, black beans, peppers, parmesan cheese, blue cheese, feta cheese, grape tomatoes, applewood-smoked bacon, chopped eggs, olives, avocados, grissini sticks and crostini

## PROTEINS

Seared pepper shrimp, mesquite-smoked beef tenderloin tips, pulled charbroiled chicken *df gf*

38 per person



# RECEPTION STATIONS

Prices based on 90 minutes of service. Displayed Stations require a minimum of 25 people. Chef attendant required 200 per chef, with one chef per 100 people.

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## BUILD YOUR OWN STREET TACOS

### TACOS

Flour & corn tortillas, shredded lettuce, vegetarian black bean and corn, cilantro sour cream, pickled jalapeño, queso fresco, shredded cheddar, salsa roja, salsa verde and pico de gallo

### FILLINGS | CHOOSE THREE

Mojo pork *df gf*

Chicken tinga *df gf*

Sweet potato mole *df gf v*

Blackened mahi-mahi *df gf*

55 per person

## GOURMET SLIDER BAR

Classic beef with cheese, pickle, thousand island | 92 per dozen

BBQ pulled pork, smoked cheddar | 92 per dozen

Smoked chicken, hatch chile *df* | 92 per dozen

Beyond Burger, arugula chimichurri *vg* | 92 per dozen

## FOCACCIA PIZZA BREAD

BBQ pork | Cheddar, grilled pineapple, red onion and pepperoncini

Deluxe | Pepperoni, sausage, olive, onion, mushroom, pepper, red sauce

Mushroom | Arugula pesto, brie, shallot and lemon zest *v*

Included toppings | Crushed red pepper, Parmesan cheese and ranch

48 per person





# CARVING

Chef attendant required at 200 per chef, with one chef per 100 people.

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## GARLIC-RUBBED PRIME RIB OF BEEF

Herb-rubbed, served with whole grain mustard, horseradish cream, herb-roasted marble potatoes

30 per person (minimum 45 people)

## SMOKED BEEF BRISKET

Texas barbecue sauce and vinegar mop sauce, jalapeño-cheddar cornbread

28 per person (minimum 25 people)

## PEPPER CRUSTED ROAST BEEF TENDERLOIN

Peppercorn demi-glace and horseradish cream sauce, silver dollar rolls

45 per person (minimum 25 people)

## THYME & BUTTER-BASTED ROASTED TURKEY BREAST

Cornbread, cranberry marmalade, giblet gravy with silver dollar rolls

21 per person (minimum 25 people)

## SMOKED PORK BUTT

Flour & corn tortillas, salsa verde, salsa roja, pico de gallo

21 per person (minimum 25 people)

## CARVED HONEY & BOURBON-GLAZED PIT HAM

Seasonal fruit mostarda served with buttermilk biscuits

17 per person (minimum 25 people)



# PLATED

All plated dinners are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and assorted rolls and butter. Dinners have been designed and priced as three courses. The three course dinner is served with choice of soup or salad, entrée and dessert.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## SOUP OR SALAD CHOOSE ONE

### SOUPS

Classic Maine lobster bisque | Brandy and cream

Roasted sweet corn bisque | Ancho chili cream and toasted pumpkin seeds *gf v*

Fire-roasted plum tomato bisque | Spiced croutons and basil cream *df vg*

Shiner Bock cheese | Pretzel bread croutons

Smoked chicken tortilla | Monterey Jack cheese and crispy tortillas

### SALAD

Wedge salad | Scallion, hard-boiled egg, applewood-smoked bacon, grape tomato, blue cheese dressing *gf*

Arugula salad | Frisée, roasted beet, toasted pecan, goat cheese, sherry vinaigrette *gf*

Spinach salad | Strawberries, red onion, feta cheese, champagne vinaigrette *gf*

Mixed greens salad | Pickled red onion, cucumber, carrot, grape tomato, balsamic vinaigrette *df gf*

Caprese salad | Arugula, buffalo mozzarella, heirloom tomato, roasted cherry tomato bruschetta, balsamic syrup

## STARCH & VEGETABLES CHOOSE ONE

Roasted garlic and red bliss potato mash, lemon-roasted asparagus and blistered heirloom cherry tomatoes *gf*

Loaded potatoes Delmonico, honey-chile glazed Brussels sprouts and roasted cauliflower *gf*

Goat cheese and herb polenta cake, roasted baby carrots and balsamic pearl onion *gf*

Baked mac 'n cheese, sweet baby peppers and charred green beans with alder-smoked salt

Cheddar grits, pimento, honey-chile glazed Brussels sprouts and blistered cherry heirloom tomatoes *gf*

Roasted baby red skin potatoes, charred green beans with alder-smoked salt *df gf v*





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## ENTRÉES | CHOOSE ONE

### POTATO & PARMESAN GNOCCHI

Chanterelle mushrooms, chard, pecorino cheese and black pepper

89 per person

### WILD MUSHROOMS, SPINACH, EGGPLANT, CANNELLONI

Braised Swiss chard and roasted tomato *df gf v*

79 per person

### PAN-ROASTED CHICKEN BREAST

Cipollini Marsala *df gf*

98 per person

### HERB-CRUSTED SALMON

Lemon butter sauce *gf*

98 per person

### GRILLED SWORDFISH

Arugula, lemon and sunflower pesto *df gf*

100 per person

### HORSERADISH & THYME GRILLED 10 OZ. FLAT IRON STEAK

Horseradish cream *gf*

105 per person

### HERB & SEA SALT-RUBBED 8 OZ. FILET MIGNON

Brandy peppercorn *df gf*

110 per person

### SHERRY-BRAISED SHORT RIB

Maple demi-glace *df gf*

102 per person



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## DUET ENTRÉES

### DUET OF SEARED FILET MIGNON & CRAB CAKE

Sweet corn sauce and red pepper coulis *df*

130 per person

### DUET OF SEARED FILET MIGNON & HERB-CRUSTED SALMON

Cafe au lait green peppercorn sauce *gf*

135 per person

### DUET OF HORSERADISH & THYME GRILLED FLAT IRON AND GRILLED CHICKEN BREAST

Horseradish cream *gf*

120 per person

### DUET OF SEARED FILET MIGNON & JUMBO SHRIMP

Thyme butter sauce *df gf*

125 per person

### DUET OF SEARED CHICKEN BREAST & SEARED SALMON

Cipollini *df gf*

115 per person







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## DESSERTS | CHOOSE ONE

Red berry opera, gluten-friendly vanilla sponge with a mixed berry gel *gf*

Chocolate banana tart with candied pecans and caramel cream

Carrot mousse cake, cream cheese mousse, candied walnuts

S'mores bomb with hazelnut powder and fresh strawberries (GF available)

Chocolate & salted caramel tart

## ENHANCEMENTS

Chocolate passion fruit bomb (GF available)

Manjeri raspberry tart

Peach and huckleberry upside-down cake

8 per person



# BUFFETS

All dinner buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Buffets require a minimum of 50 people.

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## CENTRAL TEXAS BBQ

### STARTERS

Wedge salad with hard-boiled egg, tomato, applewood-smoked bacon, scallions, blue cheese dressing, vinaigrette *gf*

Potato salad with red pepper, scallion, cheddar, sour cream *gf*

Summer seasonal salad (May – October) with watermelon, cucumber, red onion, grilled ricotta salata *gf*

Winter seasonal salad (November – April) with butternut squash, pecan, bell pepper, lemon, brown butter and sage vinaigrette *gf*

### SMOKED MEATS | CHOOSE THREE

Oak-smoked brisket *df gf*

Elgin smoked sausage *df gf*

Beer-brined chicken *df gf*

Pork ribs *df gf*

Honey smoked salmon *df gf*

### ACCOMPANIMENTS

Maple and bourbon mop sauce *df*

BBQ beans with applewood-smoked bacon *df gf*

Corn elote with chili-lime butter, queso fresco and cilantro *gf*

Green chile mac ‘n cheese

Garlic toast & Texas toast

### DESSERTS

Pecan pie, peach cobbler (DF available), chocolate salted caramel tarts *gf*

145 per person

DINNER

| OMNI BARTON CREEK RESORT & SPA

## WILD GAME GRILL

### STARTERS

Mixed greens salad with sunflower seeds, dried cherries, pickled onions, blue cheese, honey and champagne vinaigrette *gf*

Texas peach panzanella with cornbread, heirloom tomato, charred corn and Italian dressing

Pork green chile with sour cream and tortilla chips

### FRESH OFF THE GRILL

Herb-grilled redfish with honey-chili glaze *df gf*

Smoked bison rib-eye, herb and salt-crusted with cilantro gremolata *df*

Venison rack with wild berry demi-glace *gf*

### SIDES

Cast iron mac ‘n cheese *v*

Hatch chile roasted potatoes *df gf v*

Charred broccolini, onion, garlic and tomatoes *df gf vg*

Creamy polenta, smoked tomato ragu *gf v*

Assorted dinner rolls

### DESSERTS

Peach cobbler (DF available)

Chocolate donut bread pudding

Blondies (GF available)

160 per person

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# BUFFETS

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## STEAKHOUSE STARTERS

Wedge salad with hard-boiled egg, tomato, applewood-smoked bacon, scallions and blue cheese dressing *gf*

Spinach and romaine chop salad with red onion, garbanzo bean and feta *gf v*

Tomato, cucumber crouton, horseradish and mustard vinaigrette *df v*

## ENTRÉES

Herb and sea-salt crusted rib-eye *df gf*

Bourbon-glazed salmon *df gf*

## ACCOMPANIMENTS

Caramelized onion and mushrooms *gf v*

Twice-baked potato, sour cream, scallion, cheddar *v*

Creamed corn *gf v*

Broccoli and cauliflower *df gf vg*

Assorted dinner rolls

## DESSERTS

Carrot cupcakes (GF available)

Chocolate & caramel tart

Cheesecake bars

155 per person

## MEDITERRANEAN SALADS

Arugula salad with shaved fennel, Parmesan, radicchio, lemon-oregano vinaigrette *gf*

Cucumber salad with grape tomato, red onion, garbanzo bean, Kalamata olive, ricotta salata, dill and red wine vinegar *gf*

## ENTRÉES

Herb-horseradish flat iron steak, arugula, parsley and caper pesto *df gf*

Roasted striped bass, artichoke, tomato and olive relish *df gf*

Chicken saltimbocca with crispy sage, prosciutto, balsamic onion and Marsala glaze

## ACCOMPANIMENTS

Cavatappi with parsley, chili flake, Parmesan and olive oil *v*

Brussels sprouts with rosemary *df gf vg*

Assorted dinner rolls

## DESSERTS

Baklava

Greek yogurt panna cotta with cinnamon & vanilla-poached pears and raisins *gf*

Lemon olive oil cake

135 per person



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## TOUR OF TEXAS

### HILL COUNTRY BBQ

Mixed greens, vegetables and pickled red onion with assorted dressings *df gf*

Sliced smoked beef brisket with classic barbecue and vinegar mop sauce *df gf*

Mesquite pulled pork *df gf*

Jalapeños, pickles and red onions *df gf vg*

Texas coleslaw *gf v*

Ranch-style beans and cornbread muffins *vg v*

### ACROSS THE RIO GRANDE

Pork tamales, manchego cheese and adobo sauce

Flour and corn tortillas

Smoked green chile chicken and ancho-rubbed beef tacos *df gf*

Shredded lettuce, cheese, pico de gallo, tomatoes, chipotle salsa and salsa verde

### FRESH FROM THE GULF COAST

Gulf coast shrimp with Tito's Handmade Vodka cocktail sauce, spicy remoulade sauce and fresh lemon wedges *gf*

Seared Gulf Coast snapper with hatch green chile, lime butter and lump crab pico de gallo *gf*

### SOUTHFORK

Peach donut bread pudding

Oatmeal cream pies

Texas sheet cake trifle

155 per person





# NON-ALCOHOLIC BEVERAGES

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change

## BEVERAGES

- Assorted Soft Drinks | 6 each
- Acqua Panna natural spring water | 6 each
- Assorted Kohana canned coffee drinks | 10 each
- Assorted Numi hot teas | 90 per gallon
- Classic black iced tea | 90 per gallon
- Coconut water | 8 each
- Enroot cold brew tea | 8 each
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 90 per gallon
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 each
- Naked fruit juice & smoothies | 8 each
- Pure Life water | 6 each
- Red Bull | Energy Drink or Sugarfree | 8 each
- S.Pellegrino Essenza flavored sparkling mineral water | 7 each
- S.Pellegrino sparkling mineral water | 7 each
- Stance regular or decaf coffee | 120 per gallon

## CONTINUOUS BEVERAGE PACKAGES

### FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

50 per person | 8 hours

### HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

30 per person | 4 hours

## INFUSED WATER

Strawberry & lime

Cucumber & mint

Grapefruit & basil

90 per gallon



# BAR MIXOLOGY

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## BRAND BY CATEGORY

### HOUSE

Vodka | Svedka  
Gin | Seagram's  
Bourbon | Jim Beam White Label  
Scotch | J&B  
Rum | Castillo  
Tequila | Sauza Blanco  
Cognac | Hennessy VS  
Liqueur | Cointreau

### PREMIUM

Vodka | Absolut  
Gin | Beefeater  
Bourbon | Old Forester  
Scotch | Johnnie Walker Red  
Rum | Bacardí Light  
Tequila | Milagro Silver  
Cognac | Hennessy VS  
Liqueur | Cointreau

### CRAFT

Vodka | Tito's Handmade  
Gin | The Botanist  
Bourbon | Maker's Mark  
Scotch | Monkey Shoulder  
Rum | Sailor Jerry  
Tequila | Patrón Silver  
Cognac | Hennessy VSOP  
Liqueur | Cointreau

## WINE BY THE GLASS

### TIER ONE

Bulletin Place | Australia | Chardonnay |  
Sauvignon Blanc | Cabernet Sauvignon | Merlot  
Campo Viejo | Spain | Cava Sparkling

### TIER TWO

Hayes Ranch | California | Chardonnay |  
Cabernet Sauvignon | Merlot | Rosé  
Campo Viejo | Spain | Cava Sparkling

### TIER THREE

Decoy by Duckhorn | California | Chardonnay |  
Sauvignon Blanc | Rosé | Merlot |  
Cabernet Sauvignon | Pinot Noir  
Campo Viejo | Spain | Cava Sparkling





# BEVERAGES

Prices are subject to 25% service charge and 8.25% state ales tax. All menus and prices are subject to change.

Bartender Fee | 250 for four hours, per 100 guests

Cashier Fee | 250 for four hours, per 100 guests

## BEERS

Maximum six brand choices total on bars.

### DOMESTIC

- Budweiser
- Bud Light
- Coors Light
- Samuel Adams Boston Lager

### IMPORT

- Corona Light
- Stella Artois
- Heineken
- Heineken O.O

### LOCAL CRAFT

- Thirsty Goat American-Style Amber Ale
- Zilker Marco IPA
- Firemans #4 Blond Ale
- Shiner Bock American-Style Dark Lager

## HOSTED BAR SELECTIONS

### HOUSE BRANDS

House liquor, house wines, domestic beer, soft drinks and bottled water

First hour | 34 per person

Additional hours | 12 per person, per hour

### PREMIUM BRANDS

Premium liquors, house wines, imported, craft and domestic beer, soft drinks and bottled water

First hour | 38 per person

Additional hours | 14 per person, per hour

### CRAFT BRANDS

Craft liquor, house wines, imported, craft and domestic beer, soft drinks and bottled water

First hour | 42 per person

Additional hours | 16 per person, per hour

### TIER ONE BEER AND WINE

First hour | 34 per person

Additional hours | 12 per person, per hour

### HOSTED BARS | ON CONSUMPTION

House brand cocktails | 14 per drink

Premium brand cocktails | 16 per drink

Craft brand cocktails | 17 per drink

Domestic beer | 9 per drink

Imported beer | 10 per drink

Local/craft beer | 11 per drink

Tier one wine selection | 14 per drink

Tier two wine selection | 16 per drink

Tier three wine selection | 18 per drink

Soft drinks | 6 per drink

Bottled water | 6 per drink



# BAR MIXOLOGY

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Bartender Fee | 250 for four hours, per 100 guests

Cashier Fee | 250 for four hours, per 100 guests

## OMNI SIGNATURE

Add a selection of Barmalade cocktails and mocktails using craft, premium or house brands to any bar

### OMNI SIGNATURE COCKTAILS

Grapefruit Paloma | Tequila, grapefruit-elderflower Barmalade and Omni sour

Blood Orange Whiskey Sour | Whiskey, blood orange-guava Barmalade and Omni sour

Spicy Mango Smash | Vodka, mango-habanero Barmalade, pineapple juice and Omni sour

Apple-Pear Crush | Rum, apple-pear Barmalade, orange liqueur and Omni sour

17 per drink

### OMNI SIGNATURE MOCKTAILS

Cinnamon Apple Sour | Apple-pear Barmalade, Monin cinnamon, Omni sour and angostura bitters

Blood Orange Madras | Blood orange-guava Barmalade, cranberry juice and lime

12 per drink

## SPECIALTY COCKTAILS

### MARGARITAS

Classic | Patrón silver tequila, cointreau, lime juice

Spicy | Patrón silver tequila, jalapeño, cointreau, lime juice, tajín

Strawberry | Patrón silver tequila, strawberry, cointreau, lime juice

17 per drink

### SANGRIA STATION

Rosé Sangria | Fresh strawberries and cointreau

White Sangria | Fresh apples, berries, sauvignon blanc, Domaine de Canton ginger, St. Germain elderflower liqueur

Sangria de Vino Tinto | Apples, oranges, merlot, brandy, lemon and lime

17 per drink





## WINE RACK

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Bartender Fee | 250 for four hours, per 100 guests

Cashier Fee | 250 for four hours, per 100 guests

### SPARKLING

Francis Coppola | Italy | Prosecco | 68 per bottle

Francis Coppola | Italy | Prosecco

Rosé | 72 per bottle

Taittinger | France | Brut | 145 per bottle

Veuve Clicquot | France | Brut | 200 per bottle

### WHITE AND BLUSH

Fall Creek | Texas | Sauvignon Blanc | 72 per bottle

Daou Reserve | California |

Chardonnay | 85 per bottle

Orin Swift Manniken | California |

Chardonnay | 125 per bottle

Nickel & Nickel | California |

Chardonnay | 150 per bottle

Whispering Angel | California | Rosé | 80 per bottle

### RED

Fall Creek | Texas | Cabernet

Sauvignon | 72 per bottle

Diora | California | Pinot Noir | 72 per bottle

Daou Reserve | California | Cabernet

Sauvignon | 85 per bottle

Belle Glos | California | Pinot Noir | 85 per bottle

Orin Swift Abstract | California | Red

Blend | 110 per bottle

Red Schooner | Argentina | Malbec | 155 per bottle

Frank Family | California | Cabernet

Sauvignon | 180 per bottle

Caymus | California | Cabernet

Sauvignon | 180 per bottle





# EVENT INFORMATION

Thank you for selecting Omni Barton Creek Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

## GUEST ROOM AMENITIES

An array of creative, specialty gifts is available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

## FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Barton Creek Resort & Spa must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Barton Creek Resort & Spa is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

## ATTENDANCE

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

## TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.





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