



Red Oak Ballroom

Menu Selections & Bar Packages



Austin - (512) 451-3700 • Houston - (713) 590-0953 • San Antonio - (210) 731-0645 • The ARK - (346) 396-4040

Red Oak Ballroom

Entrée Selections

Beverage service includes iced tea and chilled water. Selections include choice of salad, starch, vegetable and garlic knots. Meals can be served as lunch or dinner and plated or buffet style. Requires a minimum of 25 attendees.

Poultry

Herb Crusted Parmesan Chicken

Oven roasted chicken breast dredged in province herbs and shredded parmesan cheese finished with goat cheese, sundried tomato and a creamy basil cream sauce



French Hunter's Chicken

Slow-cooked bone-in chicken breasts with mushrooms, tomatoes with cognac, white wine and fresh herbs

Mediterranean Chicken

Sautéed herbed chicken breast topped with baby spinach, sundried tomatoes, kalamata olives, artichoke hearts, and feta cheese

Chicken Piccata

Pan seared lightly breaded chicken breast, white wine lemon sauce, sundried tomatoes, capers and herbed fettuccini

Santa Fe Chicken

Chicken breast stuffed with monterrey jack cheese and Hatch chiles, enhanced white wine cream sauce

Chicken Avion Breast with Lemon and Herbs

Roasted bone-in chicken breasts with fresh thyme and peppercorns served in a lemon au jus

Beef, Pork & More

Grilled Fajitas

Green chili and lime cilantro marinated strips of skirt steak and chicken breast, flour tortillas, grilled onions Pico de Gallo, shredded cheddar cheese, sour cream and sliced jalapeños

Texas BBQ

Select (2)- BBQ chicken, turkey, slow smoked brisket, spicy beef sausage or baby back ribs (off the bone) served with potato salad, coleslaw, baked beans, sliced white & wheat bread, pickles, sliced onions & BBQ sauce.

Sirloin Meatloaf

Oven-roasted sirloin meatloaf basted with a sweet and tangy chipotle glaze

Flat Iron Steak

6 oz strip steak served with a wild mushroom demi glaze



Petite Filet

Beef tenderloin medallion wrapped in applewood smoked bacon, wild mushroom demi glaze

Classic Prime Rib with Au Jus and Horseradish Crème

Classic whole boneless prime rib is slow-roasted to perfection served with a horseradish crème.

Continues >

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Entrée Selections – continued

Brown Sugar Glazed Pork Chops

Pan-seared pork chops coated with brown sugar and spices for a savory and sweet glaze

Bacon Wrapped Pork Tenderloin Medallions

Seasoned pork tenderloin wrapped with applewood smoked bacon slices and baked to tender perfection

Braised Lamb Chops

Garlic-rubbed lamb chops braised with rosemary, oregano and parsley served with garlic mashed potatoes

Garlic Braised Short Ribs with Rosemary

Bone in beef short ribs slowly cooked in a red wine reduction with carrots, pancetta and rosemary served with garlic mashed potatoes

Fish & Seafood

Honey Garlic Glazed Salmon

Seared salmon fillets coated with a sweet and savory mix of honey, garlic, lemon and soy

Baked Mediterranean Snapper or Red Fish

Seared and baked red snapper fillets prepared with tomatoes, onion and black olives topped with feta cheese and minced parsley

Lemon Garlic Tilapia (gluten free)

Pan roasted tilapia filet, white wine and tomato lemon garlic butter sauce



Vegetarian Selections

Selections can be prepared vegan, vegetarian, nut free and gluten free for special dietary needs

Stuffed Portabella Cap

Grilled portabella mushrooms stuffed with feta cheese, slow roasted red peppers and grilled purple onions

Crispy Stuffed Eggplant

Thinly sliced eggplant served with spinach, artichokes, sundried tomatoes and feta cheese

Spinach and Gorgonzola Ravioli (Vegan & Vegetarian)

Served with tomato and pesto sauce

Vegetable Haystack (Vegan & Vegetarian)

Mix of fresh seasonal vegetables layered with fresh herbs and pesto

Grilled Cauliflower Steak (Vegan and Gluten Free)

Thick slice of cauliflower, served with chimichurri and garlic mushrooms

Meyer Lemon and Three Cheese Ravioli (Vegan & Vegetarian)

With tomato crème and pesto



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Entrée Starch and Vegetable Selections & Desserts

Entrée Side Dishes

Starch Selection (Choose (1) One)

- Smashed yukon gold potatoes with garlic and parmesan
- Texican street corn
- Twice baked stuffed red potatoes
- Artisanal cheese blend mac n' cheese
- Cajun dirty rice
- Jalapeno cornbread casserole
- Lemon ricotta and spinach linguini
- Mediterranean orzo salad
- Mexican rice
- Oven roasted fingerling potatoes
- Gruyere potato gratin
- Seasonal risotto
- Simply rice
- Wild rice pilaf

Vegetable Selection (Choose (1) one)

- Brown sugar balsamic sweet potatoes
- Creamed spinach gratin
- Grilled summer squash with feta and mint
- Harvest julienne vegetables
- Lemon parmesan grilled asparagus
- Mashed cauliflower with roasted garlic
- Oven roasted root vegetables
- Roasted brussel sprouts with bacon and onion
- Sautéed green beans with lemon and garlic
- Seasonal roasted vegetables

Dessert Selections

Sweet Treats (Per Person Pricing)

- Triple chocolate layer mousse cake
- Carrot cake with a smooth cream cheese icing
- Italian cream cake with toasted coconut, pecans and cream cheese icing
- Assorted petit desserts: (3 pieces per person) miniature cream puffs, strawberry cream napoleons, chocolate petit fours, vanilla mouse tarts topped with fresh berries
- New York style cheesecake drizzled in a decadent chocolate sauce
- Mocha mint cheesecake
- Salted caramel cheesecake
- Tiramisu and fresh raspberries
- Assortment of freshly baked cookies and delicious chocolate brownies

Requires a minimum of 25 attendees.
Choose (1) one per 25.



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Fresh Soups

Soups can be served as 3 oz shooters or 12 oz bowl (Per Person Pricing – Choose (1) One per 25 guests)

- Creamy leek & potato with finely chopped chive and a drizzle of cream (gf, v)
- Herb spiced mediterranean lentils with carrots and tomatoes
- Spicy sweet corn vegan with jalapeno and cilantro
- Home-style tomato bisque with basil and fresh garlic
- Red pepper gazpacho with tomatoes, cucumbers and Vidalia onion
- Chilled cucumber with diced red peppers and sliced almonds
- Butternut squash with bacon and crème fraîche
- Wild mushroom with sherry & thyme
- Broccoli cheddar
- Creamy New England clam chowder

*Can be served with lunch, dinner or as hors d'oeuvres.
Requires a minimum of 25 attendees.*

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Build Your Own – Self-Serve Bars

Build Your Own

Mashed Potato Martini Bar

Served with various toppings: butter, sour cream, shredded cheddar cheese, green onions, bacon bits, sautéed mushrooms and onions choice of cream peppered gravy, traditional brown gravy or creole tomato gravy

Italian Feast Pasta Bar

Served with marinara, alfredo, pesto garlic sauces. Complimented with garlic bread sticks and grated parmesan cheese. Choice of two pastas: penne, macaroni, fettucine, angel hair, cheese tortellini or spinach and cheese ravioli. Selection of two of the following: meatballs, italian sausage, chicken parmesan, chicken piccada, chicken marsala, garlic grilled chicken breast, grilled pork marsala or roasted garlic portabellas

Street Tacos Bar

Chili lime chicken, pork carnitas, and piccadilly beef, cheddar and monterey jack cheese, cilantro, chopped onions, avocado, lime and various salsas

Mac n' Cheese Bar

Artisan cheese blend mac n' cheese served with various toppings: spicy smoked sausage, applewood smoked bacon bits, crumbled bleu cheese, fried onions, green onion, sautéed wild mushrooms, green peas and pickled jalapeños.

Crostini Bar

Garlic and herbed ciabatta, spinach dip, herb ricotta, olive tapenade, pesto, caramelized onion, arugula, prosciutto, and salami

Charcuterie Station

Choose (3)

Wild honey drizzled brie, smoked gouda, blue cheese, aged cheddar, provolone

Choose (3)

Prosciutto wrapped cantaloupe, cured salami, air-dried pork sausage, sliced french-style dry cured ham, chorizo, salami

All charcuterie boards served with mixed nuts, candied pecan, dried apricots, and a variety of gourmet crackers

25 person minimum



Red Oak Ballroom

Action & Carving Stations

Carving Stations

(Per Person Pricing)

Each station is served with variety of petite rolls and Dijon Mustard

Tier 1:

- Braised Short Ribs with BBQ sauce
- Prime Rib with horseradish crème and au jus
- Beef Tenderloin with horseradish crème
- Turkey Breast with brown gravy and garlic aioli

Tier 2:

- Pork Loin with green peppercorn brandy crème sauce
- Rack of Lamb with mint jelly
- Bourbon Glazed Ham with pineapple chutney



Action Stations

(Per Person Pricing)

Grilled Cheese Station

Mini Grilled Cheese Sandwiches on rye, white or wheat

- Choose From: Cheddar, Swiss, Muenster or Provolone
- Choose From: Mango Chutney, Sliced Apples, Ranch Sause or Sliced Tomatoes
- Choose From: Bacon, Turkey or Ham

Tater Tot Station

Delicious warm tater tots served with choice of:

- Cheese Sauce
- Chopped Bacon
- Sour Cream
- Shredded Chicken
- Pico De Gallo
- Green Onions

Sweet Dipping Station

Mini Donuts, Churro Bites and Pretzel Sticks – service with choice of:

- Carmel Sauce
- Chocolate Sauce
- Powdered Sugar
- Candy Sprinkles
- Crushed Mixed Nuts
- Whipped Cream

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Hors d'Oeuvres

Tier One - Hors d'Oeuvres

(Per Dozen Pricing)

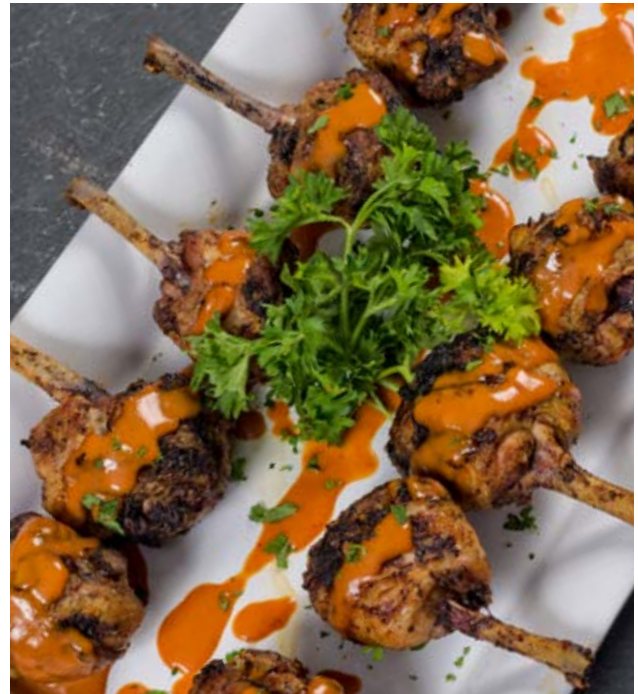
- Sesame chicken, beef or shrimp satays with spicy hoisin dipping sauce
- Crispy stuffed asparagus wrapped in phyllo
- Ham and gruyere pinwheels with poppy seed glaze
- Meatballs with spicy tomato sauce or sweet asian sauce
- Oven roasted turkey bites with thinly sliced turkey breast with melted cheddar and topped with a banana pepper
- Mini BLT bites with house made aioli, crumbled bacon, cherry tomatoes and tender lettuce
- Creamy spinach and bacon pinwheels with mozzarella and parmesan cheeses
- Mini chicken parma bites with mozzarella cheese and house made marinara
- Spring rolls with sweet and spicy dipping sauce
- Gulf shrimp served over cheesy grits
- Spicy piccadilly beef, vegetarian or shrimp empanadas served with spicy chipotle dipping sauce
- Phyllo wrapped cheese and spinach spanakopita
- Bacon wrapped, bleu cheese stuffed dates
- Toasted pine nut hummus with olive oil, spices and fresh black pepper



Tier Two - Hors d'Oeuvres

(Per Dozen Pricing)

- Smoked salmon with citrus-caper cream cheese in puff pastry
- Lollipop lamb chops with herbs and capers and tomato jam
- Mini beef wellingtons en croute
- Coconut crusted shrimp with spicy pineapple sauce
- Roasted shrimp and brie in phyllo cups
- Sweet and tangy pulled pork with caramelized onions and mozzarella
- Lollipop chicken drumsticks with siracha honey sauce
- Mini crab cakes with spicy remoulade
- Jumbo gulf shrimp wrapped in prosciutto
- Quail bites wrapped in bacon with sweet glaze



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Trays, Platters & Dips

Trays and Platters

(per person pricing)

- Assorted fresh seasonal vegetables with creamy house made dipping sauce
- Assorted fresh seasonal fruits and berries
- Italian antipastos with assorted meats and cheeses, olives, peppers and vegetables
- Norwegian smoked salmon with chopped egg, lemon, capers, red onion and cream cheese
- Chilled shrimp platter with spicy cocktail sauce and lemon
- Assorted imported cheeses with fresh fruit
- Assorted domestic cheeses with fresh fruit
- Warm assorted sausages with caramelized onion bacon jam and spicy roasted red pepper sauce
- Caprese fresh tomato and mozzarella with fresh basil, sea salt and balsamic glaze
- Assorted fresh deli meats and cheeses with olives, mini pickles, spicy mustard and garlic aioli
- Crispy chicken tenders with honey mustard and barbeque sauce



Cheese Tortes

Served with Assorted Crackers and Sliced Baguettes

- Bacon bleu cheese and parmesan
- Cheddar jalapeno and bacon
- Pimento chipotle and garlic
- Goat cheese sundried tomato and pistachio
- Prosciutto spinach parmesan and pine nut
- Baked brie en croute wrapped in puff pastry with roasted fruit

Party Dips

Served with Assorted Crackers and Sliced Baguette

- Hot spinach, crab and artichoke heart dip
- Artichoke parmesan dip
- Garlic, roasted red pepper or traditional hummus
- Warm creamy crab dip
- Warm buffalo chicken dip



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Bar Packages

Hosted and Cash Bar Packages are available. Or as an option, a combination of the two can be customized to fit your budgetary or personal considerations. Service standards and additional staffing fees are listed below.

Hosted Bar Packages

House Wine & Domestic Beer Service

1 hour service - priced per guest

4 hour service - priced per guest

** Each additional service hour - priced per guest*

House Wine, Domestic Beer & Well Service

1 hour service - priced per guest

4 hour service - priced per guest

** Each additional service hour - priced per guest*

Premium Wine, Domestic Beer & Call Service

1 hour service - priced per guest

4 hour service - priced per guest

** Each additional service hour - priced per guest*

Premium Wine, Beer & Premium Service

1 hour service - priced per guest

4 hour service - priced per guest

** Each additional service hour - priced per guest*



A La Carte Bar Pricing

Beer

Domestic Beers - priced each

Imported Beers - priced each

Wine

House Wine by the Glass - priced each

House Wine by the Bottle (1.75 L) - priced each

Premium Wines - priced to selection

House Champagne (1.75 L) - priced per Bottle

Premium Champagne - priced to selection

Liquor

Well Cocktails - priced each

Call Brands - priced each

Premium Brands - priced each

Imported Cordials & Cognacs - priced each

Frozen Margarita Machine - priced to selection

NO OUTSIDE LIQUOR IS ALLOWED:

All alcohol is to be provided and poured by the Red Oak Ballroom and its employees. During bar service outside beverages are prohibited.

SERVICE CHARGE AND SALES TAX:

23% service charge and 8.25% sales tax will be added to all Host Bar Services.

SERVICE MINIMUMS/STANDARDS:

There is a \$390 minimum fee on all bars, which will include 1 bartender and 1 security guard for 4 hours. Staffing standard for bar service - 1 bartender per 100 attendees. Additional bartenders and security are priced each for 4 hours. Additional hours, for either security or bartenders, are billed per staff person.