



BANQUET MENU

2025

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RISE & SHINE

Our Breakfast Menu is designed for a minimum of 25 guests. For events with fewer than 25 guests, a production fee of \$250 will apply. Breakfast Buffets, Plated Breakfasts, and Breakfast Stations include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Water. Every Breakfast Menu Selection is based on a maximum of 90 minutes of service.

BREAKFAST BUFFET

Rhinestone Cowboy

Freshly Baked Assorted Muffins & Pastries
Assorted Jams, Jellies, and Honey Butter
Seasonal Sliced Fresh Fruits

Health Nut

Plain and Vanilla Greek Yogurt Parfaits with House-Made Granola, Baked Coconut and Seasonal Fresh Fruits & Berries
Freshly Baked Assorted Muffins

Cattle Driver

Farm Fresh Scrambled Eggs
Ranch Style Red Potatoes with Peppers & Onions
Crispy Applewood Smoked Bacon & Country Sausage
Home-Made Buttermilk Biscuits & Country Gravy
Seasonal Sliced Fresh Fruits

BREAKFAST STATION

Brekkie Sandwiches

Freshly Baked Croissants, Bagels, and Biscuits
Local Farm Eggs & Cheddar Cheese

With the choice of:

Applewood Smoked Bacon & Country Sausage
Seasonal Sliced Fresh Fruits

South of Texas

Fresh Flour or Corn Tortillas
Fluffy Scrambled Eggs & Cheddar Cheese

With the choice of:

Chorizo, Country Sausage, Applewood Smoked Bacon,
Fried Potatoes

Served with Fresh Salsa

The Wild Side

Fresh Omelets Made-To-Order
Homemade Buttermilk Biscuits & Country Gravy
Crispy Bacon
Pan-Fried Potatoes & Onions
Seasonal Sliced Fresh Fruits

PLATED BREAKFAST

The Longhorn

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon & Country Sausage Patties
Whole Grain Toast with Whipped Butter & Fruit Preserves
Roasted Potato Hash with Onions & Peppers

Cattle Driver

Farm Fresh Scrambled Eggs
Ranch Style Red Potatoes with Peppers & Onions
Crispy Applewood Smoked Bacon & Country Sausage
Home-Made Buttermilk Biscuits & Country Gravy
Seasonal Sliced Fresh Fruits

BREAKFAST BUFFET ENHANCEMENT

**Enhancements are only available if added to a buffet or station.*

Power and Protein Bars

Individual Yogurt

Assortment of Flavored, Greek & Non-Fat

Organic Yogurt Parfait

House-Made Granola & Fresh Fruits

Seasonal Sliced Fresh Fruit

BAKESHOP

How the West Was Won

Blueberry, Poppy Seed, Chocolate and Banana Walnut Bread

Pastry Party

Freshly Baked Assorted Pastries

Kolache Kind of Morning

Sausage Kolache, Sausage and Cheese Kolache, and
Jalapeno Cheese Kolache



RANCH ROUND-UP

Our Daily Breaks are designed for a minimum of 25 guests. For events with fewer than 25 guests, a production fee of \$250 will apply. Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea. Every Daily Break is based on a maximum of 60 minutes of service.

DAILY BREAK

Recharge & Revive

Assorted Power & Granola Bars
Individual Low-Fat Yogurt
Seasonal Fresh Whole Fruit

Happy Trails

Assorted Individual Bags of Chips
Home-made Trail Mix
Mixed Nuts
Protein Bars
Granola Bars
Individual Bags of Popcorn
Seasonal Fresh Whole Fruits

Rodeo Queen

Baby Carrots
Cucumbers
Grape Tomatoes
Celery
Broccoli
Jicama
Cauliflower
Assorted Crackers
Classic Hummus
Roasted Red Pepper Hummus

Vaquero

Home-Made Tri-Colored Tortilla Chips
House-Made Salsa Verde
Smoked Tomato Salsa
Chef Juan's Guacamole

Our All-Day Beverage Station is designed for a minimum of 25 guests. For events with fewer than 25 guests, a production fee of \$250 will apply. Each Beverage Station is based on four hours or eight hours of service.

QUENCH YOUR THIRST

4-Hour Beverage Station

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Hot Tea
Assorted Soda
Bottled Water

8-Hour Beverage Station

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Hot Tea
Assorted Soda
Bottled Water

A La Carte Beverages are designed for a maximum of 60 minutes of service.

A LA CARTE BEVERAGES

Coffee
Decaffeinated Coffee
Assorted Hot Tea

Freshly Brewed Iced Tea

Lemonade

Chilled Juice

Apple, Cranberry, and Orange

Energy Drinks

Assorted Soda

Bottled Water



HIGH NOON BUFFETS

Our Lunch Buffets are designed for a minimum of 25 guests. For events with fewer than 25 guests, a production fee of \$250 will apply. Lunch Buffets include the Choice of One Dessert, Warm Rolls with Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Every Lunch Buffet is based on a maximum of 90 minutes of service.

LUNCH BUFFET

Bobby's Barbecue

Choice of Meats:

Mesquite Smoked Beef Brisket
Barbecue Chicken
Smoked Sausage
Pork Ribs

Sides:

All-American Potato Salad
Creamy Coleslaw
Southfork Ranch-Style Beans
Mild Cherry Peppers
Dill Pickle Spears
Sliced Onions
Southwestern Cornbread Muffins

Stacked & Loaded

Assorted Deli Meat:

Salami
Honey Glazed Ham
Smoked Turkey Breast
Peppered Roast Beef

Assorted Cheese:

Swiss
Monterrey Jack
Smoked Cheddar

Assorted Bread:

Croissants
Wheat and Kaiser Rolls

Sides & Toppings:

All-American Potato Salad
Garden Salad
Home-Made Chips

Served with Lettuce, Sliced Tomatoes, Onions, Mayonnaise, Yellow Mustard, Pickles, and Sweet Relish

Texas Ranger

Grilled Chicken Breast
Grilled Hamburgers
Assorted Breads & Buns
Sliced American & Pepper Jack Cheese
All-American Potato Salad
Coleslaw

Served with Lettuce, Sliced Tomatoes, Onions, Mayonnaise, Yellow Mustard, Pickles, and Sweet Relish

Strawberry Fields

Spinach Salad with Strawberries, Yellow Peppers, Candied Pecans, and Balsamic Vinaigrette
Texas Wild Rice
Sautéed Chicken with Almond Liqueur Sauce, Roma Tomatoes, Fresh Basil, and Toasted Sliced Almonds
Steamed Seasonal Vegetables
Assorted Harvest Rolls with Butter

Dessert

SELECT ONE

Texas Butter Pecan Pie
Key Lime Pie
Cheesecake
Flourless Chocolate Cake
Apple or Peach Cobbler
Served Hot with Fresh Whipped Cream



HIGH NOON PLATED

Our Plated Lunches are designed for a minimum of 25 guests. For events with fewer than 25 guests, a production fee of \$250 will apply. Plated Lunch includes Choice of one Dessert, Warm Rolls with Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Every Plated Lunch is based on a maximum of 90 minutes of service.

SALAD

Select One

Spinach and Arugula Salad

Strawberries, Feta Cheese, Caramelized Maple Pecans, and Strawberry Balsamic Vinaigrette

Field Greens Salad

Grape Tomatoes, English Cucumber, Radishes, Carrots and Champagne Vinaigrette

Caesar Salad

Shredded Parmesan Cheese, Garlic Herb Croutons and Classic Caesar Dressing

ENTREE

Select One

Pan-Roasted Salmon

Baby Spinach, Citrus Beurre Blanc and Risotto with Fresh Basil

Grilled Petite Filet

Roasted Garlic Baby Potatoes & Griddled Asparagus

CHILLED ENTREE

Select One

Chicken Caesar Salad

Sliced Grilled Chicken Breast, Romaine Hearts, Shaved Parmesan Cheese and Garlic Croutons with Caesar Dressing

Sub Pan-Seared Salmon | 10.00 per guest

Sub Grilled Steak | 10.00 per guest

Fajita Chicken Salad

Grilled Chicken Breast, Chopped Romaine and Spring Greens, Roasted Corn, Black Beans, Tomato, Shredded Cheese and Crispy Tortilla Strips with Chipotle Ranch Dressing

Sub Grilled Skirt Steak

Sub Grilled Shrimp



HIGH NOON BOX LUNCHES

Our Box Lunches are designed for a minimum of 25 guests. For events with fewer than 25 guests, a production fee of \$250 will apply. Every Box Lunch includes an Individual Bag of Chips, Whole Fruit, Chocolate Chip Cookie, and Bottled Water

BOX LUNCH

Ham & Swiss Sandwich

Sliced Honey Ham with Lettuce, Tomato and Swiss Cheese on Whole Grain Bread

Turkey Sandwich

Sliced Turkey, Lettuce, Tomato and Cheddar Cheese on Whole Grain Bread

Chicken Salad

Home-Made Classic Chicken Salad on Wheat Bread

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Parmesan, Garlic Herb Croutons, and Caesar Dressing

BBQ Sandwich

Chopped Beef Brisket on a Potato Bun with Southfork Signature BBQ Sauce



HAPPY TRAILS

Our Hors D'oeuvres menu is designed for a minimum of 25 pieces per selection. For events with fewer than 25 pieces per selection, a production fee of \$250 will apply. All items are tray passed, unless otherwise requested and approved.

HOT HORS D'OEUVRES

Beef Wellington

Cognac Cream Sauce

Empanada

Choice of Beef, Chicken or Black Bean

Pepper-Crusted Tenderloin Skewer

Tomato Basil Soup Shooter

With Mini Grilled Cheese Bite

Southwestern Elote

Pico Fritter & Lime Cilantro Crema

Mini Chicken & Waffle

Black Pepper Maple Gravy

Chicken Satay

Peanut or Thai Chili Sauce

Vegetarian Egg Roll

Sweet Chili Sauce

Vegetable & Shiitake Mushroom Pot Sticker

Sweet Chili Sauce

Tempura Shrimp

Black Pepper Maple Gravy

Lime Crab Cake

Meyer Lemon Aioli

Bacon Wrapped Shrimp

Southfork BBQ Sauce

COLD HORS D'OEUVRES

Caprese Skewer

Heirloom Grape Tomato & Buffalo Mozzarella

Southern Deviled Egg

Pickle Relish and Paprika

Goat Cheese Tart

Chive and Oven-Dried Tomato

Prosciutto-Wrapped Asparagus

Ahi Tuna Tartare

Passion Fruit & Cilantro

Jumbo Shrimp Shooter

Mini Lobster Roll



ALL THE FIXINS'

Carving and Small Plate Stations are designed for a minimum of 50 guests. For events with fewer than 50 guests, a production fee of \$250 will apply. Every Carving Station and Small Plate Station is based on a maximum of 90 minutes of service. Carving Stations require (1) Chef Attendant per station for every (50) guests. Chef Attendants are \$175 per attendant.

CARVING STATION

Maple-Glazed Atlantic Salmon

Pineapple Salsa

Texas BBQ Brisket

Bourbon BBQ Sauce

Pepperjack Mac & Cheese

Jalapeno Corn Muffins

Whole Prime Rib

Au Jus

Horseradish Cream

Crispy French Rolls

Angus Beef Tenderloin with Pepper Crust

Red Wine Demi

Horseradish Cream

Mini Brioche Buns

SMALL PLATE STATION

Hummus Bar

White Bean Dip

Edamame Dip

Roasted Red Pepper Dip

Eggplant Caponata

Olive Tapenade

Carrots

Cucumber

Celery

Red Bell Pepper

Crostini

Lavosh

Southfork Crudité

Baby Carrots

Cucumbers

Grape Tomatoes

Celery

Broccoli

Jicama

Cauliflower

Warm Pita

Lavosh

Classic Hummus

Roasted Red Pepper Hummus

Artisanal Cheeseboard

Imported and Domestic Cheeses

Dried Fruits & Compotes

Local Honeycomb

Roasted Almonds

Grilled Breads and Crackers

Charcuterie Display

Chef's Selection of:

Cured Meats

Prosciutto

Spicy Coppa

Salami

Sopressata

Whole Mustard

Pickled Vegetables

Olives

Grilled Focaccia



ALL THE FIXINS'

Small Plate Stations are designed for a minimum of 50 guests. For events with fewer than 50 guests, a production fee of \$250 will apply. Small Plate Station are based on a maximum of 90 minutes of service.

SMALL PLATE STATION

The Fabulous Five

Angus Beef, Sharp Cheddar, Bacon, and Caramelized Onion on a Potato Slider Roll

Crispy Chicken, Buttermilk Biscuit, and Honey Butter on a Potato Slider Roll

BBQ Brisket, Pickles, and Texas Bourbon BBQ Sauce on a Potato Slider Roll

Hot Chicken, Pickles, and Mayonnaise on a Potato Slider Roll

Grilled Portobello Mushroom, Mozzarella, Tomato, Basil, and Balsamic Glaze on a Potato Slider Roll

Accompaniments:

Ketchup, Yellow Mustard, Mayonnaise, Seasonal Greens, Sliced Tomato, Shaved Red Onion, and Pickle Chips

Antipasto Party

Tortellini with Basil Pesto on Brochette

Parmesan Artichoke Bites

Mini Wild Mushroom Tarts

Italian Meatballs & Marinara Sauce

Southfork Greens

Baby Spinach & Arugula, Goat Cheese Crumbles, Candied Pecans, Dried Cranberries, Balsamic Vinaigrette

Romaine & Radicchio, Shaved Parmesan, Roasted Tomato, English Cucumber, Crispy Pita Bites, Grain Mustard, Champagne Vinaigrette

Grilled Chicken & Grilled Shrimp

Sea of Fun

Coconut Shrimp with Key Lime Sauce

Poke Ahi Tuna on a Crispy Wonton

Bacon-Wrapped Beef Tenderloin & Shrimp

Crab Cakes with Spicy Remoulade

High Tea

Chicken Salad or Pimento Cheese Mini Sandwiches

Mini Bagels with Cream Cheese

Smoked Salmon with Capers

Assorted Mini Quiches

Texas Fan Fare

Texas Sized Shrimp with Tequila Cocktail Sauce

Brie on Toast Points with Mango Chutney

Fire Roasted Elote

Bacon Wrapped Chicken & Jalapeños

Santorini Charm

Grilled Chicken & Beef Kabobs

Roma Tomatoes on Black Olive Tapenade Crostini

Phyllo Pastry Stuffed with Feta Cheese

Choice of Sun-Dried Tomatoes or Fresh Spinach

House-Made Hummus

Pita Bread

Sweet Treats

Mini Eclairs

Fresh Fruit Tarts

Assorted Macaron

Mousse Shooters

Mini Creme Brulee



SOUTHERN CHARM BUFFETS

Our Dinner Buffets are designed for a minimum of 50 guests. For events with fewer than 50 guests, a production fee of \$250 will apply. Dinner Buffets includes choice of Dessert, Warm Rolls with Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea. Every Dinner Buffet is based on a maximum of 90 minutes of service.

DINNER BUFFET

Texas Ranger

Grilled Chicken Breast
Grilled Hamburgers
Assorted Bread and Buns
Sliced American & Pepper Jack Cheese
All-American Potato Salad
Coleslaw
Served with Lettuce, Sliced Tomatoes, Onions, Mayonnaise, Yellow Mustard, Pickles, and Sweet Relish

Wild, Wild West

Mesquite Grilled Beef & Chicken Fajitas
Warm Flour Tortillas
Sautéed Onions & Peppers
Charro Beans
Fiesta Rice
Tri-Colored Tortilla Chips
Salsa, Sour Cream, Shredded Cheese, Pico de Gallo, and Chef Juan's Guacamole & Queso

Bobby's Barbecue

Choice of Meats:

Mesquite Smoked Beef Brisket
Barbecue Chicken
Smoked Sausage
Pork Ribs

Sides:

All-American Potato Salad
Creamy Coleslaw
Southfork Ranch-Style Beans
Mild Cherry Peppers
Dill Pickle Spears
Sliced Onions
Southwestern Cornbread Muffins

Miss Ellie's Recipe

Mixed Green Salad with Feta Cheese, Sliced Tomatoes & Ranch Dressing
Chicken-Fried Steak and Chicken-Fried Chicken
Cream Gravy
Red-Skinned Mashed Potatoes
Seasoned Green Beans with Sautéed Onions and Applewood Smoked Bacon

Bonnie & Clyde

Garden Salad with Crumbled Blue Cheese, Candied Walnuts and Texas Vinaigrette
Ginger Habanero Glazed Chicken Breast
Lemon-Butter Salmon with Roasted Pineapple, Red Onion, and Mango Chutney
Turmeric Rice
Steamed Broccoli, Carrots and Red Bell Peppers
Assorted Herb Rolls with Butter

The General, "JR's Steak Dinner"

Wedge Salad with Blue Cheese
Choice Rib-Eye
Baked Potato with all the Fixins
Grilled Seasonal Vegetables
Assorted Herb Rolls with Butter

Dessert

SELECT ONE

Texas Butter Pecan Pie
Key Lime Pie
Cheesecake
Flourless Chocolate Cake
Apple or Peach Cobbler
Served Hot with Fresh Whipped Cream



SOUTHERN CHARM PLATED

Our Plated Dinners are designed for a minimum of 50 guests. For events with fewer than 50 guests, a production fee of \$250 will apply. Plated Dinners includes Choice of Dessert, Warm Rolls with Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea. Every Plated Dinner is based on a maximum of 90 minutes of service.

PLATED DINNER

The Sundance Kid

12 or younger

Seasonal Fresh Fruit

Chicken Nuggets or Junior Hamburger

French Fries or Freshly Steamed Broccoli

Chocolate Fudge Brownie

Lemonade

Ewing Legacy

Spinach & Fresh Berry Salad

Feta Cheese, Candied Pecans, and Sweet Lemon Vinaigrette

Apple Bourbon Pork Tenderloin

Served with Roasted Fingerling Potatoes, Balsamic Glazed Carrots and Steamed Broccoli

Saving Grace

Wild Field Green Salad

Mixed Greens, Walnuts, Tart Green Apples, Gorgonzola Cheese and Champagne Vinaigrette

Tortilla-Crusted Chicken Breast with Poblano Cream Sauce

Served with Texmati Rice, Chipotle Peppers and Tomatoes

Farmhand

Caprese Salad

Heirloom Tomatoes, Buffalo Mozzarella, and Balsamic Vinaigrette

Lemon Chicken Francese

Served with Creamy Garlic Mashed Potatoes & Broccolini

Lone Star

Bibb Lettuce Salad

Pickled Red Onions, Fresh Walnuts, Grated Parmesan Cheese, and Texas Vinaigrette

Grilled Chicken Breast with Ginger Habanero Glaze

Roasted Pineapple, Mango Chutney, Wild Rice, and Sautéed Asparagus

Ewing Rodeo

Caesar Salad

Garlic Herb Croutons, Shredded Parmesan Cheese, and Classic Caesar Dressing

Caprese Chicken with Sweet Balsamic Glaze

Served with Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil, Scalloped Potatoes, and Grilled Asparagus

Oil Baron's Ball

Arugula & Beet Salad

Feta Cheese, Fresh Pecans, Dried Cranberries, and Balsamic Vinaigrette

12oz NY Strip

Served with Whipped Yukon Gold Potatoes, Candied Carrots, and Garlic Green Beans

Southfork Ranch

Fresh Wedge Salad

Tomatoes, Crispy Bacon, Blue Cheese, and Buttermilk Herb Dressing

Texas Filet Mignon with Ancho Butter

Served with Potato Gratin & Woodland Grilled Vegetables

The General, "J.R.'s Steak Dinner"

Wedge Salad with Blue Cheese

Choice Rib-Eye

Baked Potato with all the Fixins

Grilled Seasonal Vegetables

Assorted Herb Rolls with Butter

Add Grilled Chicken | 8.00 per guest

Dessert

SELECT ONE

Texas Butter Pecan Pie

Key Lime Pie

Cheesecake

Flourless Chocolate Cake

Apple or Peach Cobbler

Served Hot with Fresh Whipped Cream



SIGNATURE DESSERT

Our Signature Dessert menu is designed for a minimum of 25 guests. For events with fewer than 25 guests, a production fee of \$250 will apply.

DESSERT

Miss Ellie's Bread Pudding

Texas Praline Pecans & Whiskey Sauce

Berry Romanoff

Seasonal, Fresh Berries, Brown Sugar, Grand Marnier, Texas Pecans, and Devonshire Cream Sauce

J.R.'s Triple Threat

Dark and White Chocolate

Texas Shaped Cookie

Caramelized Banana

Bailey's Creme Anglaise



TEXAS FLARE

Our Texas Flare menu is designed for a minimum of 25 guests. For events with fewer than 25 guests, a production fee of \$250 will apply. Every Texas Flare selection is based on a maximum of 60 minutes of service.

STATE FAIR FAVORITES

Snow Cones

Nachos

Hot Dogs

Mini Corn Dogs

Soda Bar

Chicken Flautas

Roasted Corn Elote

Roasted Corn with Cream & Cheese

Cotton Candy

Popcorn

Chicken Tenders

Veggie Burger

BBQ Brisket Sandwich

Grilled Chicken Caesar Wrap

Turkey BLT Wrap

12" Cheese Pizza

12" Pepperoni Pizza

Smoked Turkey Leg

LATE NIGHT SNACKS

Fresh Pretzels

Warm Cheese Dip or Mustard Sauce

Popcorn Bar

Butter, Cheese, Caramel, Parmesan and Jalapeno Herb

Mini Chicken and Waffles

Popcorn Chicken, Mini Waffles and Maple Syrup

Taco Station

Warm Flour & Corn Tortillas

Ground Beef & Grilled Chicken

Tomato, Lettuce, Cheese, Sour Cream, and Salsa

Slider Station

Choice of (2):

BBQ Brisket Sliders, Hamburger Sliders, Chicken Sliders, or Veggie Burger Sliders



THE RANCH SALOON

Our Bar Collections are designed for a minimum of 25 guests. For events with fewer than 25 guests, a production fee of \$250 will apply. Bartenders are required and are \$200 each with a (4) hour minimum. Additional time may be added at \$50 per hour, per bartender. Cash Bars require the addition of (1) Cashier for every (75) guests at \$200 each with a (4) hour minimum. Per Texas State TABC: (1) Bartender is required for every (75) guests.

SILVER COLLECTION

Spirits

New Amsterdam Vodka
New Amsterdam Gin
Flor de Caña 4yr White Rum
Jose Cuervo Traditional Blanco
Mellow Corn Whiskey

Wine

Mark West Pinot Noir
Josh Cabernet Sauvignon
Josh Chardonnay
Josh Sauvignon Blanc
Josh Rosé
Segura Viudas Sparkling

Imported Beer

Dos Equis Lager
Corona Extra

Domestic Beer

Miller Lite
Coors Light
Michelob Ultra
TUPPS Backyard Bock
TUPPS IPA

Non-Alcoholic

Assorted Soft Drinks
Bottled Water

GOLD COLLECTION

Spirits

Tito's Vodka
Bombay Sapphire Gin
Gosling's Black Seal Rum
Uno Por Favor Reposado
Buffalo Trace Bourbon

Wine

Mark West Pinot Noir
Josh Cabernet Sauvignon
Josh Chardonnay
Josh Sauvignon Blanc
Josh Rosé
Segura Viudas Sparkling

Imported Beer

Dos Equis Lager
Corona Extra

Domestic Beer

Miller Lite
Coors Light
Michelob Ultra
TUPPS Backyard Bock
TUPPS IPA

Non-Alcoholic

Assorted Soft Drinks
Bottled Water

DIAMOND COLLECTION

Spirits

Belvedere Vodka
Hendrick's Gin
Bacardi Ocho 8yr Rum
Casamigos Reposado Tequila
Gentleman Jack Whiskey
Johnnie Walker Black Label
Bulleit Rye

Wine

Mark West Pinot Noir
Josh Cabernet Sauvignon
Josh Chardonnay
Josh Sauvignon Blanc
Josh Rosé
Segura Viudas Sparkling

Imported Beer

Dos Equis Lager
Corona Extra

Domestic Beer

Miller Lite
Coors Light
Michelob Ultra
TUPPS Backyard Bock
TUPPS IPA

Non-Alcoholic

Assorted Soft Drinks
Bottled Water



THE RANCH SALOON

Our Specialty Cocktails are designed for a minimum of 50 drinks per each cocktail selection. Bartenders are required and are \$200 each with a (4) hour minimum. Additional time may be added at \$50 per hour, per bartender. Cash Bars require the addition of (1) Cashier for every (75) guests at \$200 each with a (4) hour minimum. Per Texas State TABC: (1) Bartender is required for every (75) guests.

SPECIALTY COCKTAILS

J.R.'s Old Fashioned

Bulleit Rye, Vanilla Syrup, Turkish Tobacco Bitters, Regan's Orange Bitters, SF Ice Cube

Ranch Round-Up

Tarragon-Infused Cimmaron Reposado, Fever Tree Yuzu Lime Soda, Orange Flower Blossom Water

Party at the Mansion

Goslings Black Seal, Flor de Caña White, Bacardi Ocho, Velvet Falernum, Lime Juice, Orange Juice, Pineapple Juice, Grenadine

Dallas Reviver No. 3

Seasonal Fresh House Made Agua Fresca and Tito's Vodka



BANQUET GUIDELINES

Beverages

Southfork Ranch holds the exclusive liquor license from the Texas Alcoholic Beverage Commission (TABC); therefore, all alcohol is required to be purchased and served through Southfork Ranch.

Menus

In addition to our standard catering menus, we can also provide you with the advantage of a custom menu to meet the needs of your event. Due to fluctuation in market pricing, catering quotes are subject to change up to thirty (30) days in advance of your event. Final menu selections are required to be submitted no later than five (5) days prior to your event date. After this due date, Southfork Ranch cannot guarantee availability of the selected menu items. No outside food or beverage is allowed.

Sales Tax and Service Charge

All food, beverage and catering services are subject to a 26% service charge and 7.25 sales tax. Service charge and sales tax are subject to change without notice. Service charge is taxable in the state of Texas. Tax Exemption Certification must be on file no later than thirty (30) days prior to the event, if applicable.

Guaranteed Guest Count

An estimated number of guests will be used when planning your initial catering order. A minimum guarantee of the number of guests must be received no later than five (5) days prior to your event date. This guarantee may not be reduced. If Southfork Ranch does not receive the guaranteed guest count in writing by the due date, the contracted guest count will be utilized as the Final Guaranteed Guest Count. Catering services will prepare vegetarian, gluten free or vegan meals only with advance notice upon request that has been approved by Southfork Ranch. Additions or changes made to the catering order after the guarantee is confirmed will incur additional charges. For buffets and plated meals, dining tables are set for the number of attendees guaranteed for food and beverage.

Table Setting Standards

Our standard banquet service is planned for 60" round tables of ten (10). All other service options, such as 60" round tables of eight (8) or less, require an increase of service personnel which could result in an additional fee. Non floor-length tablecloths and cloth napkins will be provided with all meal functions at no additional charge. Covered tables will be provided at no charge for all buffet or food services. For buffet meals, our standard banquet service is rolled flatware placed at each place setting with pre-set iced tea and water with a coffee and dessert station. For additional services, please ask your sales manager.





 **Southfork Ranch**

3700 Hogge Road
Parker, TX 75002