



CATERING MENUS



2322 Mac Davis Lane ~ Lubbock, TX
806-776-7000



Caprock Meeting Package

Minimum 20 Guests

Continental Breakfast

Fresh Fruit
Selection Of Freshly Made Pastries
Muffins And Croissants
Bagels, Cream Cheeses
Regular And Decaffeinated House Blend Coffee

~Morning Refresh of Coffee~

Lunch Buffet

Soup Of The Day
Classic Caesar Salad
Sliced Salami, Ham, Turkey And Assorted Cheese With Assorted Breads And Spreads
Freshly Prepared Tuna And Chicken Salads
Assorted Chips

Afternoon Break

Regular, Diet and Decaffeinated Soft Drinks
Regular and Decaffeinated House Blend Coffee
Jumbo Home Style Cookies

\$49.00 per person

Llano Estacado Meeting Package

Minimum 20 Guests

Continental Breakfast

Sliced Fresh Fruit
Signature Granola Station With Dried Fruits And Nuts
A Selection Of Fresh Baked Muffins, Croissants And Danish
Bagels, Cream Cheeses

~Morning Refresh of Coffee~

Lunch Buffet

Crisp Field Greens With A Variety Of Toppings And Dressings
Garlic And Herb Roasted Chicken Breast
Country Fried Steak
Red Bliss Mashed Potatoes
Smothered Green Beans

Afternoon Break - Chocolate Madness

Dark Chocolate Fudge Brownies
Chocolate-Dipped Pretzel Sticks
Assorted Chocolate Candies
Chocolate Milk

\$59.00 per person

Please add 20% service charge on all Food & Beverages and 8.25% tax on all Food, Beverage, and Service Charges. Prices and items on the menu are subject to change without notice. Sales taxes and service charges are not included.



Continental Breakfasts

Minimum 15 guests

Classic Continental

Sliced Fresh Fruit
Selection Of Fresh Pastries
Sweet Butter, Jam And Preserves
Bagels, Cream Cheeses
\$12.00 per person

Mac Davis Continental

Sliced Fresh Fruit
Assorted Yogurts
House Made Muffins And Butter Croissants
Sweet Butter, Jam And Preserves
Bagels, Cream Cheeses
\$15.00 per person

All Continental Breakfasts include Gevalia coffee, Tea Selection and Chilled Juices

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Breakfast Buffets

Minimum 20 Guests

Yellow House Canyon

Sliced Fresh Fruit
Assorted Cereals With Dried Fruits And Nuts
Scrambled Eggs
Texas Bacon And Sausage
Breakfast Potatoes
Breakfast Pastries And Breads
\$14.00 per person

Sunrise Canyon

Scrambled Eggs
French Toast With Maple Syrup And Butter
Texas Bacon & Sausage
Breakfast Potatoes
Selection Of Breakfast Muffins, Croissants And Danish
\$17.00 per person

Palo Duro Canyon

Sliced Fresh Fruit
Texas Bacon And Sausage
Scrambled Eggs With Scallions And Cheddar Cheese
Buttermilk Pancakes With Maple Syrup And Butter
\$19.00 per person

Lake Ransom Canyon

Breakfast Pastries And Breads
Fresh Seasonal Fruit And Berries
Assorted Yogurts
Texas Bacon
Sausage Patties
Breakfast Potatoes
Scrambled Eggs
Petite Filet Of Beef With Hollandaise
\$25.00 per person

All Breakfast Buffets include Gevalia coffee, Tea Selection and Chilled Juices

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Breakfast Enhancements

*Breakfast enhancements are to add to your breakfast buffet or your continental breakfast.
The Per Person Price is Based on Your Guaranteed Number of Guests*

Omelet Station*

Choice Of Freshly Prepared Eggs, Egg Whites Or Egg Beaters®
Filled With Choice Of Sausage, Peppers, Onions, Mushrooms,
Cheddar And Monterey Jack Cheeses
\$7.50 per person

Breakfast Burrito

Fluffy Scrambled Eggs With Bacon, Onions,
Cheddar Cheese, Sour Cream And Guacamole
Served With Roasted Tomato, Salsa Verde And Pico De Gallo
\$8.25 per person

Sausage Gravy and Biscuits

Our Own Creamy Sausage Gravy with
Light Fluffy Biscuits
\$5.50 per person

*** Requires Attendant: \$100 per Attendant**

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Plated Breakfasts

Sunrise

Scrambled Eggs, Texas Bacon Or Sausage, Fresh Fruit, Breakfast Potatoes
\$10.00 per person

Breakfast Burrito

Scrambled Eggs, Sausage, And Cheddar Cheese Folded Into A Flour Tortilla, Served With Fresh Fruit And Breakfast Potatoes (Salsa On The Side)
\$10.00 per person

The Overton

Scrambled Eggs With Cheddar Cheese, Served With Country Ham Steak, Breakfast Potatoes And Fresh Fruit
\$11.25 per person

Toast of the Town

Cinnamon French Toast Served With Maple Syrup, Choice Of Texas Bacon Or Sausage, And Fresh Fruit
\$12.50 per person

The Great Plains

Petite Filet And Scrambled Eggs Served With Breakfast Potatoes And Steamed Asparagus
\$ 18.00 per person

All Plated Breakfasts include Gevalia coffee and Tea Selection and Chilled Juices

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A La Carte Refreshment

Chilled Orange, Tomato, Grapefruit and Cranberry Juices \$3.00 each / \$35.00 gallon

Bottled Water \$3.00 each

Iced Tea \$25.00 per gallon

Regular, Decaffeinated House Blend Coffee and Hot Tea \$35.00 per gallon

Regular, Diet and Decaffeinated Soft Drinks \$3.00 each

Muffins, Croissants and Danish \$27.50 per dozen

Selection of Bagels with Cream Cheese \$22.50 per dozen

Assorted Breakfast Breads \$27.50 per dozen

Assorted Fruit Yogurts \$4.50 per person

Plain Yogurt flavored with fresh fruit

Assorted Energy Bars \$4.00 each

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Themed Breaks

Minimum 25 Guests

Build a Parfait

Honey, Yogurt, Granola, Dried Fruit, Nuts and Fresh Fruit

\$6.50 per person

Healthy Break

Bagel Chips With Hummus, Crisp Vegetables Served With Spinach Dip, Selection Of Sliced And Whole Fresh Fruit, Bowls Of Dried Fruits And Nuts, And Individual Bottled Juices

\$15.50 per person

Chocolate Madness

Dark Chocolate Fudge Brownies, Chocolate-Dipped Pretzel Sticks, Assorted Chocolate Candies, Chocolate Milk

\$13.00 per person

Movie Madness

All Your Favorite Candies, Flavored Popcorn, Assorted Specialty Sodas, Soft Pretzels, Oreo™ Cookies

\$13.50 per person

Dip It

Choice Of Three Dips (Warm Artichoke Parmesan With Pita Chips, Queso With Tortilla Chips, Spicy Hummus With Pita Chips, Sour Cream-Onion With Kettle Chips, Warm Crab Gratin With Sliced French Bread, Salsa With Tortilla Chips, Pesto With Lavosh)

\$10.00 per person

Game Time

Soft Pretzels With Mustards And Cheese Sauce, Peanuts, Popcorn, Mini Corn Dogs, Cracker Jacks™

\$12.50 per person

Jumbo Home Style Cookies

Chocolate Chunk, Peanut Butter And Oatmeal, Served With Biscotti

\$18.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

\$30.00 per dozen

Sliced and Whole Fresh Fruit

\$6.00 per person

Tri-Colored Tortilla Chips

Served with Salsa and Guacamole

\$4.00 per person

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Plated Luncheons

All lunch entrees are served with bread and butter and Chef's choice of starch and vegetable

Cowboy

Mixed Salad Greens With Bacon, Egg, Tomato, Blue Cheese, Avocado And Chicken
Choice of Dressing
\$12.50 per person

Lone Star

Mixed Salad Greens, Aged Cheddar Cheese And Bacon Vinaigrette
Herb-Crusted Chicken Breast With A Chipotle Cream Sauce
\$13.50 per person

West Texas

Caesar Salad
Parmesan Crusted Chicken Breast With A Brandy-Boursin Cream Sauce.
\$15.50 per person

East Meets West

Red Chile Seared Tuna or Grilled Chicken On Asian Greens With Thai Vinaigrette,
Rice Noodles And Topped With Sesame Peanut Sauce
\$16.00 per person

Branding Iron

Mixed Salad Greens, Candied Pecans, Maytag Blue Cheese, And Caramelized Shallot Vinaigrette
Sliced Flat Iron Steak Seasoned With The Overton's Own 5-Spice Blend
\$17.00 per person

Seafarer

Caesar Salad With Grilled Shrimp
Balsamic Basted Salmon With Basil Aioli
\$19.00 per person

All Plated Lunches include Gevalia coffee and Iced Tea

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Lunch Buffets

Minimum 20 guests

The Granite

Soup Of The Day
Classic Caesar Salad
Sliced Salami, Ham, And Turkey With An Assortment Of Cheeses And Breads
Freshly Prepared Tuna & Chicken Salads
Lettuce, tomato, pickle and onions
Chips

\$16.00 per person

The Fort Worth

Crisp Field Greens With A Variety Of Toppings And Dressings
Garlic And Herb Roasted Chicken Breast
Country Fried Steak and Gravy
Red Bliss Mashed Potatoes
Smothered Green Beans

\$18.00 per person

Tailgate

Mustard Potato Salad
Fruit Salad
Potato Chips
Grilled ½ Lb Black Angus Burgers
¼ Lb Beef Hot Dogs And Bratwursts
Fried Chicken
Texas Chili

Relish Tray And Condiments

\$19.50 per person

The South Texas

South West Soup Of The Day
Chopped Romaine With Tortilla Strips, Tomato, Creamy Chipotle Dressing
Tortilla Chips And Salsa
Grilled Beef And Chicken Fajitas
Flour and Corn Tortillas, Cheese, Sour Cream, Pico De Gallo, Guacamole
Charro Beans
Mexican Rice

\$22.00 per person

Texas Star

Creamy Cole Slaw
Mustard Potato Salad
Grilled Chicken Breast With Sweet BBQ Sauce And Shaved Onions
Sliced Smoked Brisket With BBQ Sauce
Baked Beans

\$25.00 per person

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HORS D'OEUVRES

Hot Selections

Per 100 pieces

**These items can be passed, if desired*

Coconut Crusted Chicken Tenders With

Apricot Dipping Sauce

\$225.00

Wild Mushroom Tart*

\$250.00

Cashew Chicken Spring Roll

With Spicy Peanut Sauce*

\$275.00

Vegetable Samosas With

Red Pepper-Coconut Sauce

\$300.00

Miniature Maryland Crab Cake with

Pommery Mustard Sauce

\$325.00

Red Curry Shrimp in a Spring Roll Wrapper

Pon Zu Dipping Sauce

\$225.00

Ordering Guidelines

For your enjoyment and that of your guests, the following are our professional recommendations regarding portion sizes and ordering quantities for hors d'oeuvres-only functions:

Cocktail Party (not a meal)

5-7 pieces per person

Heavy hors d'oeuvres (replacing dinner)

7-9 pieces per person

Please add 20% service charge on all Food & Beverages and 8.25% tax on all Food, Beverage, and Service Charges. Prices and items on the menu are subject to change without notice. Sales taxes and service charges are not included.



HORS D'OEUVRES **Cold Selections**

Per 100 pieces

Southwestern Shrimp Shooter
\$300.00

Bruschetta of Fresh Mozzarella and Heirloom Tomatoes
\$250.00

Brie & Candied Orange on Toast Point
\$225.00

Brochette of Sweet Melon Prosciutto on a Bamboo Skewer
\$300.00

Dried Apricot filled with Bleu Cheese and Mint
\$300.00

Ahi Tuna Tartar on a Crispy Wonton
\$400.00

Pinwheel of Smoked Salmon and Herb Cream Cheese on Dark Rye
\$275.00

Chilled Gulf Shrimp, Cocktail and Rémoulade Sauces
\$300.00

Rock Lobster Shooter with Fennel and Saffron Froth
\$350.00

Baby Artichoke with Prosciutto and Mascarpone Cheese
\$250.00

Ordering Guidelines

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Displays

	Small Display <i>Serves 25</i>	Med. Display <i>Serves 50</i>	Large Display <i>Serves 100</i>
<p>Cheese Display <i>A beautiful selection of International and Domestic Cheeses Served with Homemade Breads, Lavosh and Carr's Crackers</i></p>	\$150.00	\$275.00	\$500.00
<p>Fresh Vegetable Crudités with Assorted Dips <i>Fresh Assorted Vegetables served with two of the following dips: Gorgonzola, Crabmeat, Artichoke, Herb or Sun-Dried Tomato</i></p>	\$125.00	\$225.00	\$400.00
<p>Mediterranean Vegetable Display <i>Assorted Grilled Vegetables drizzled with Balsamic Vinegar And Olive Oil, served with Hummus and Pita Bread</i></p>	\$125.00	\$225.00	\$400.00
<p>Smoked Salmon Display <i>Served with Chopped Eggs, Diced Red Onions, Capers Assorted Sliced Breads and Cream Cheese</i></p>	\$150.00	\$275.00	\$500.00
<p>Sweet Reward <i>Miniature Fruit Tarts, Chocolate Éclairs, Lemon Tartlettes Miniature Crème Brulee, Biscotti, Chocolate-Coconut Macaroons, and Amaretto Cookies Freshly Brewed Coffee and Hazelnut Decaffeinated Coffee</i></p>	\$150.00	\$275.00	\$500.00
<p>Gulf Coast Seafood Display <i>Jumbo Gulf Coast Shrimp and Petite Cocktail Crab Claws Cajun Remoulade, Tabasco Cocktail Sauce and Lemon Wedges Roasted Gulf Oysters and Sweet Pepper Salsa Crawfish and Andouille Sausage Gumbo in miniature Sourdough Bowls</i></p>		~Market Price~	

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Carver Stations

Stations are designed to be served with any Hors d'oeuvres party or Buffet Dinner menu

Charges are based on the guaranteed number of guests for the event

All Stations Require Attendant at a charge of \$100 per Attendant

(One Attendant per 100 Guests Recommended)

Carver Station

Includes Herbed Mayonnaise, Horseradish Cream,
Dijon Mustard and Silver Dollar Rolls

Whole Roast Turkey Cranberry Sauce (Serves 50 guests)	\$275.00
Tenderloin of Beef Sauce Béarnaise (Serves 20 guests)	\$300.00
Steamship Round of Beef Herb Au Jus (Serves 150 guests)	\$625.00
Bone-In Virginia ham Orange-Cranberry Compote (Serves 40 guests)	\$300.00
Three Peppercorn Crusted Strip Loin of Beef Grain Mustard (serves 40 guests)	\$400.00
Balsamic Basted Salmon With basil aioli (serves 20 guests)	\$250.00
Smoked Beef Brisket With BBQ sauce (serves 30 guests)	\$200.00
Ancho Pork Loin With mango chutney (serves 25 guests)	\$150.00

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Dinner Buffets

Minimum 30 guests

Viva La Mexico

Black Bean And Corn Salad
Beef Fajitas With Peppers And Onions, Served With Flour Tortillas
Pork Carnitas Braised In Corona
Ancho Honey Chicken Enchiladas With Gouda In Red Corn Tortillas
Charro Beans, Cumin Scented Rice Pilaf With Spicy Pecans
Cheese, Sour Cream, Pico De Gallo, Guacamole

\$28.00 per person

The Mediterranean

Red And Yellow Grape Tomatoes With Kalamata Olives And Feta Cheese In
Lemon Rosemary Vinaigrette
Cous Cous With Cucumber, Pecans, Golden Raisins, And Basil
Pan-Seared Chicken Breast With Herb Dijon Cream Sauce
Grilled Salmon With Asparagus And A Tangy Dill Butter Sauce
Roasted New Potatoes
Broccoli With Roasted Red Peppers And Garlic

\$30.00 per person

The Horizon

Romaine And Spinach Salad With Tomatoes, Olives, Onions And Choice Of Two Dressings
Red Wine Marinated Mushroom Salad
Seared Arctic Salmon With Chardonnay Cream
Lightly Smoked Strip Loin With Mushroom Demi Glace
Chicken Wellington With Herbed Cream Sauce
Cheddar Whipped Potatoes
Wild Rice
Whole Green Beans With Smoked Bacon And Spanish Onions

\$35.00 per person

The Caprock Cookout

Spinach Salad With Mushrooms, Red Onions, Eggs, And Pine Nuts, Served With
Bacon Vinaigrette Or Western Ranch Dressing
Tomato-Gorgonzola Salad
Lemon-Pepper Grilled Chicken
Sweet And Spicy Pork Spareribs
New York Strip Steak
Roasted Yukon Au Gratin Potatoes
Buttered Corn Cobettes
Molasses Baked Beans

\$38.00 per person

All Buffet Dinners include Gevalia coffee and Iced Tea

Please add 20% service charge on all Food & Beverages and 8.25% tax on all Food, Beverage, and Service Charges. Prices and items on the menu are subject to change without notice. Sales taxes and service charges are not included.



Plated Dinners

*All dinner entrees are served with bread and butter and Chef's choice of starch and vegetable
Dual Entrée Option: Add Salmon or Chicken to any entrée for an additional charge of \$6 per person*

The Double Deuce

Crisp Salad Greens With Aged Cheddar Cheese And Bacon Vinaigrette
Sliced Flat Iron Steak With The Overton's Own 5-Spice Rub
\$27.00 per person

"Guns Up"

Gulf Jumbo Lump Crab Cake Served With Grilled Tomatoes And Cilantro Cream
Crisp Salad Greens With Candied Pecans, Maytag Blue Cheese, And Caramelized Shallot Vinaigrette
Parmesan-Crusted Chicken Breast With A Brandy-Boursin Cream Sauce
\$30.00 per person

Twenty-Three Twenty-Two

Strawberries Stuffed With Crème Fraiche, Bacon, And Chives, Drizzled With Balsamic Reduction
Spinach Salad, Citrus Vinaigrette, Dried Apricots And Goat Cheese
Double-Cut Pork Chop
\$32.00 per person

Livin' La Vida Loca

Caramelized Brie And Candied Oranges On Toast Points
Crisp Salad Greens With A Roasted Red Pepper Parmesan Vinaigrette, Texas Red And Yellow Tomatoes
Pan Seared Salmon With Basil Lemon Butter Sauce And Sundried Tomatoes
\$34.00 per person

Cotton Gin

Seared Sea Scallops Stuffed With Crab Meat, Drizzled With Smoked Pepper Coulis And Peach Puree
Arugula And Romaine Salad Dressed With A Balsamic Reduction And Toasted Almonds
Bone-In Rib Eye With A Garlic-Herb Butter Sauce
\$37.00 per person

Lone Star

Beefsteak Tomato And Buffalo Mozzarella
Wedge Salad With Maytag Blue Cheese And Bacon
Broiled Filet Mignon With Peppercorn Demi Glace
\$42.00

All Plated Dinners include Gevalia coffee and Iced Tea

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Chef's Plated Desserts

Add one of the following to your plated lunch or dinner for a charge of \$5 per person

** Can be combined to make a dual plate \$7.00 per person*

**Traditional Bread Pudding
Served with a classic hard sauce*

New York Style Cheesecake

**Chocolate Mousse*

Fresh Berries Romanoff

**Pecan Pie
Maker's Mark Crème Anglaise*

**Seasonal Crème Brule*

**Chocolate Cake
Raspberry Sauce and Whipped Cream*

*Deep-Dish Apple Pie
Caramel Praline Sauce*

*Carrot Cake
Cream Cheese Frosting*

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BANQUET WINE LIST

SPARKLING WINES

William Wycliff	\$20.00
J Roget Spumante	\$20.00
Bisol Prosecco, Italy	\$30.00
Domaine Chandon Brut, Ca	\$40.00

SWEET WHITE AND BLUSH WINES

Beringer "Founder's Estate" Pinot Grigio, Ca	\$20.00
Beringer White Zinfandel, Ca	\$20.00
Clean Slate Riesling, Germany	\$24.00
Chalone Pinot Blanc, Ca	\$36.00

DRY WHITE WINES

Beringer "Founder's Estate" Chardonnay, Ca	\$20.00
Rock Rabbit Sauvignon Blanc, Central Coast	\$24.00
Benziger Family Winery Sauvignon Blanc, Ca	\$32.00
Robert Mondavi Fume Blanc, Ca	\$40.00
Clos du Bois Pinot Grigio, Ca	\$50.00
Banfi Pinot Grigio "San Angelo", Italy	\$36.00
Dry Creek Chenin Blanc "Dry", Ca	\$24.00
Sonoma Cutrer Chardonnay, Sonoma	\$45.00
Kendall-Jackson Vintner's Reserve Chardonnay, Ca	\$30.00
Iron Horse Chardonnay "Un-Oaked", Ca	\$53.00

DRY RED WINES

Beringer "Founder's Estate" Pinot Noir, Ca	\$20.00
Pheasant Ridge Pinot Noir, Texas	\$30.00
Rodney Strong Pinot Noir, Sonoma	\$45.00
Wild Horse Pinot Noir "Unbridled", Ca	\$55.00
Beringer "Founder's Estate" Merlot, Ca	\$18.00
Robert Mondavi Merlot, Napa Valley	\$45.00
Rutherford Hill Merlot, Napa Valley	\$50.00
Beringer "Founder's Estate" Cabernet Sauvignon, Ca	\$18.00
Red Truck Cabernet Sauvignon, Ca	\$26.00
Wolf Blass Shiraz, Australia	\$24.00
Nine Stone Shiraz, Australia	\$30.00
Beaulieu Vineyards Zinfandel "Los Carneros"	\$28.00
Ridge Zinfandel "Three Valleys" Ca	\$45.00
Robert Mondavi Cabernet Sauvignon, Ca	\$60.00

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Host Sponsored Bar Per Person

(Minimum of 20 Guests Required for Package Bars)

These packages include Full Bar Setups. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

	Preferred Well	Preferred Call
First Hour	\$12.00	\$14.00
Second Hour	\$ 6.00	\$ 7.00
Each Additional Hour	\$ 5.00	\$ 6.00

HOST SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

	Preferred Well	Preferred Call
Cocktails	\$5.00	\$6.00
Domestic Beer	\$4.00	\$4.00
Premium and Imported Beer	\$4.50	\$4.50
Select Wine	\$6.00	\$6.00
Mineral Water/Juices	\$3.00	\$3.00
Cordials	\$7.50	\$7.50
Champagne (by the glass)	\$6.00	\$6.00

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CASH BAR PER DRINK

This Package includes a Full Bar Setup

	Preferred Well	Preferred Call
Cocktails	\$5.50	\$6.50
Domestic Beer	\$4.50	\$4.50
Premium and Imported Beer	\$5.00	\$5.00
Select Wine	\$6.00	\$6.00
Mineral Water/Juices	\$3.50	\$3.50
Soft Drinks	\$3.50	\$3.50
Cordials	\$8.00	\$8.00
Champagne (by the glass)	\$6.00	\$6.00

LABOR CHARGES

Bartenders: \$100.00/each up to three hours

Cashiers: \$100.00/each up to three hours

SPECIALTY DRINK STATIONS

	Preferred Well	Preferred Call
Apple Martini	\$8.00 each	\$10.00 each
Chocolate Martini	\$8.00 each	\$10.00 each
Mojito	\$7.00 each	\$ 9.00 each

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