

# **PECAN PLANTATION COUNTRY CLUB CATERING MENU**

*Thank you for considering Pecan Plantation for your special event needs. Our staff is ready and able to provide you and your guests with the perfect event. We specialize in but are not limited to... Weddings, meetings, rehearsal dinners, cocktail receptions and much much more!*

*To get the planning process going, attached you will find a sample of our house specialties. We know that each event is unique so our chef and catering staff will be happy to accommodate special requests whenever possible.*

## **Room Rentals Rules, Fees & Restrictions**

*Please ask to see banquet booking procedures document*

## **Equipment and Decorative Rentals**

*Mirrors \$1.00 ea  
Tall Vase \$1.00 ea  
Hurricane Lamps \$1.00 ea  
Candelabras \$5.00 ea  
Screen & Projector \$25.00  
Microphone \$8.00 ea  
Wedding Chairs \$3.00 ea  
Chair Covers \$3.00 ea  
Chair Covers w/Sashes \$3.50 ea  
Arch \$45.00  
Champagne Fountain \$50.00  
Baby Grand Piano \$50.00  
Easels \$5.00 ea  
Floor Length Linen \$5.00 per table  
Overlays \$3.00 per table  
Formal Table Settings \$1.00 per setting  
White Glove Service Single Course \$1.00 per guest  
White Glove Service Full \$2.00 per guest  
Formal Table Skirting \$5.00 per table  
Full Bar Set-up \$100 per bar  
Limited Bar Set-up \$50 per bar  
Off-Site Catering \$100 per event (limited sites)  
Butler Service \$1.00 per Guest  
Formal Service w/Tuxedo & Bowties (Added to plated dinner) \$1/Guest  
White Glove Service, Appetizers Only (added to formal service) \$1/Guest  
White Glove Service, Full Event (added to formal service) \$2/Guest*

*Other equipment not listed may be acquired with sufficient advanced notice  
Rental fees do not include applicable 6.75% sales tax*

*Buffet style menus are often strongly recommended for parties of 40 or more  
To guarantee accommodation of all requests a minimum lead time of 3 – 10  
business days may be required*

*(817) 573-2641 to make your reservation  
Ask for Catering Director for assistance*

# **BEVERAGE SERVICES**

## **Hosted Bar**

*(Bar set-up fees will apply)*

*All drink orders will be totaled on one bar tab and paid by the host at the end of the function  
(18% Gratuity applied to all bar tabs)*

## **Cash Bar**

*(Bar set-up fees will apply)*

*Each guest will be responsible for payment as each drink is ordered  
(Cash, Credit and Member Charges Accepted)  
(18% Gratuity included in pricing)*

<i>Domestic Beer</i>	<i>\$3.5</i>
<i>Imported Beer</i>	<i>\$4.5</i>
<i>House Wine</i>	<i>\$5</i>
<i>House Wine Bottle</i>	<i>\$17</i>
<i>Well Brands</i>	<i>\$4</i>
<i>Call Brands</i>	<i>\$5</i>
<i>Premium Brands</i>	<i>\$6</i>
<i>Super Premiums</i>	<i>\$7</i>
<i>House Martini</i>	<i>\$7</i>
<i>Premium Martini</i>	<i>\$9</i>
<i>Double Shot</i>	<i>\$3</i>

*\*\*Host will be held liable for any walked tabs during their event\*\**

## **Kegs, Wine & Specialty Machines**

*(Prices do not include 18% Gratuity)*

<i>Keg of Domestic Beer (140 – 160 servings)</i>	<i>\$275</i>
<i>House Wines</i>	<i>\$17</i>
<i>(Merlot, Chardonnay, Cabernet, White Zinfandel, Pinot Grigio, Shiraz)</i>	
<i>House Champagne</i>	<i>\$17</i>
<i>Margarita &amp; Sangria (per gallon)</i>	<i>\$50</i>

*\*\*\*Membership in the **Pecan Plantation Beverage Club** is required of anyone purchasing alcohol at Pecan Plantation CC. **No Additional Cost** for this membership\*\*\**

## **Non-Alcoholic Beverage Services**

*(Prices do not include 18% Gratuity or 6.75% Sales Tax)*

<i>Tea, Coffee &amp; Water (Meal Service)</i>	<i>\$1.50</i>
<i>(All Day Service)</i>	<i>\$2.00</i>
<i>(Add Fresh Juice)</i>	<i>\$.50</i>
<i>Tea (Pitcher)</i>	<i>\$7</i>
<i>Tea (2 gallon urn)</i>	<i>\$30</i>
<i>Coffee (single pot)</i>	<i>\$7</i>
<i>Special Blend Coffee (single)</i>	<i>\$8</i>
<i>Coffee (air pot- 2 pots)</i>	<i>\$13</i>
<i>Special Blend Coffee</i>	<i>\$15</i>
<i>Punch (gallon)</i>	<i>\$15</i>
<i>Lemonade (gallon)</i>	<i>\$15</i>
<i>Juice (Carafe or Pitcher)</i>	<i>\$9</i>
<i>Bottled Soda &amp; Water (each)</i>	<i>\$2</i>

# **BREAKFAST SELECTIONS**

## **A la Carte**

*(Per Person)*

*Assorted Sweet Rolls, Scones & Danishes \$5*  
*English Muffins or Biscuits with Assorted Jellies \$3*  
*Breakfast Burritos or Biscuits \$6*  
*Omelets \$6*

## **Breakfast Buffets**

*All breakfast buffets served with Coffee, Tea, Water & Juice*

### **Traditional \$10**

*Sausage, Bacon, Scrambled Eggs, Country Fries, Biscuits & Gravy*

### **Continental Breakfast \$7**

*Assorted Sweet Rolls, Danishes, Bagels & Cream Cheese, Breads, Jellies, & Fresh Cut Fruit*

### **Breakfast Burritos \$10**

*Scrambled Eggs, Bacon, Sausage, Salsa, Cheese, Country Potatoes and Warm Flour Tortillas*

### **King & Queens Brunch \$20**

*Carved Honey Glazed Ham, Traditional Breakfast Buffet, Belgian Waffle Station, Continental Bar & Choice of Specialty Coffee & Assorted Juices*

## **Coffee**

### **House Coffee**

*\$1.50/person \$7/pot*

*Royal Cup Fancy Gourmet (Regular or Decaf)*

### **Specialty Coffee**

*\$2/person \$8/pot*

*Royal Cup Dakota Roast or French Roast*

## **Hot Tea & Fresh Juices**

*(Per Person)*

*Hot Tea \$2*

*Assorted Tea Bag Selection (Regular or Decaf)*

*Juices \$2.5*

*Apple, Orange, Tomato & Cranberry*

*(Food prices listed above do not include applicable 18% service charge and 6.75% sales tax)*

# LUNCH, SOUPS & SALADS

## A La Carte

(Include entré, Starch and vegetable)

Herb Grilled Chicken Breast w/Spinach Cream \$12  
Southwest Grilled Chicken Breast w/Roasted Corn Salsa \$12  
Roast Pork Loin Stuffed w/Mango Chutney \$13  
Oven Roasted Pork Loin w/Mushroom Gravy \$12  
Fried Catfish & Hush Puppies \$12  
Grilled Lemon Caper Salmon \$13  
Chicken Fried Steak w/Cream Gravy \$10

## Luncheon Buffets

(Include tea & water service)

### **The Choose Two \$15**

Any Two A La Carte Entrees, Starch, Vegetable, Bread & Butter

### **Mexican Buffet \$14**

Choice of 2...Beef or Chicken Taco Bar, Taco Salad, Nachos, Quesadillas or Enchilada Casserole  
Served with Spanish rice, refried beans, chips and salsa  
Add Guacamole or Queso Blanco \$1 (per guest)

### **Hamburger Bar \$9**

1/2lb Burger w/Lettuce, Tomato, Onion, Pickles, Sliced Cheese, & Potato Chips  
May Substitute Fruit or Potato Salad for Chips \$1 (per guest)

### **Pizza Buffet \$7**

Includes: 2 – 3 slices per person from our large 16" pizza, Tossed Green Salad  
w/Homemade Italian Dressing & Condiments  
(see index for pizza options)

### **Hot Sandwich Lunch \$9**

Includes: Choice of up to 3 Sandwiches and Potato Chips  
May Substitute Fruit or Potato Salad for Chips \$1 (per guest)

\*\*Host must provide pre-order for # of sandwiches... not served as buffet\*\*  
(see index for sandwich options)

### **Cold Cut Deli Bar \$9**

Includes: Choice of up to 3 Fresh Sliced Meats, Potato Chips & Condiments  
May Substitute Fruit or Potato Salad for Chips \$1 (per guest)  
(see index for meat options)

## **Specialty Soups & Salads**

### **Soups**

French Onion, Loaded Baked Potato, Broccoli Cheese, Green Chili & Chicken,  
Italian Wedding, Chicken & Dumpling, Tomato Basil, New England Clam Chowder...\$3

### **Salads**

Customized Specialty Salads (see index)...\$4 - \$8  
Tossed Green Salad ...\$3  
Chef's Specialty Caesar Salad...\$3

(Food prices listed above do not include applicable 18% service charge and 6.75% sales tax)

# TRAYS, DISPLAYS, HORS D' OEUVRES & SNACKS

## Hot Hors d' oeuvres

(Per Dozen)

- Mini Crab Cakes w/Dill Cream \$16
- Salmon Croquette w/fresh garlic aioli \$15
- Chicken Cordon Bleu w/Honey Dijon \$13
- Bacon Wrapped Shrimp w/Pepper Jack Cheese \$20
- Homemade Meatballs w/ Sauce \$13
- Mini Beef Wellington w/Veal Demi \$20
- Bacon Wrapped Jalapenos w/Boursin \$13
- Pizza Bites (see index) \$12
- Stuffed Mushrooms (see index) \$13
- Fried Crawfish Tails w/Creole Romoulade \$12
- Prosciutto Wrapped Asparagus \$13
- Grilled Shrimp Flat Bread w/Roasted Red Pepper Aioli \$15
- Roasted Poblano Queso Blanco(1 Gallon) served w/Chips & Salsa (50ppl) \$50

(See Index for additional choices and options)

## Cold Hors d' oeuvres

(Per Dozen)

- Assorted Mini Finger Sandwiches \$16
- Shrimp Cocktail \$20
- Deviled Eggs \$13
- Assorted Canapé's \$14
- Assorted Pinwheel Wraps \$16
- Assorted Sushi Rolls (see index) \$10

## Trays and Mirrors

(Average service 50 persons)

- Assorted Meat, Imported Cheese & Cracker Full Tray \$125 ½Tray \$75

- Assorted Cheese, Cracker & Fruit Full Tray \$125 ½Tray \$75

- Seasonal Vegetable Tray w/ Ranch Dip Full Tray \$110 ½Tray \$60

- Fresh Seasonal Fruit Display Full Tray \$115 ½Tray \$65

- Anti-Pasto Tray w/Grilled Vegetables, Cheeses, Italian Meats, and more \$150

(Food prices listed above do not include applicable 18% service charge and 6.75% sales tax)

## Sweet Snacks

(Per Dozen)

- Cookies (See Index) \$8
- Brownies \$8
- Lemon Bars \$10
- Scones & Cup Cakes \$13
- Candy Bars & Snack Bars (each) \$1
- Crackers & Peanuts (each) \$1

## Specialty Displays

(Average service 50 persons)

- Pineapple Tree Fruit Display...\$150
- Display of fresh fruit w/ chocolate fondue

- Seafood on Ice (Choose 1)...\$305
- Fresh Shrimp, snow-crab or oysters

- Honey Smoked Salmon Tray w/ Crostinis & Crème Fresh...\$150

- Italian Pasta Station...includes 2 pastas, 2 sauces & 1 meat...\$6.95 (per person)

## Carving Stations

(Includes Carver)

- Roast Loin Of Pork \$100
- Serves 25 w/mini buns and condiments

- Roast Tenderloin of Beef \$225
- Serves 25 w/ mini buns and condiments

- Honey Glazed Ham \$125
- Serves 25 w/ mini buns and condiments

- Roasted or Smoked Turkey Breast \$125
- Serves 25 w/ mini buns and condiments

- Roasted Steamship Round of Pork \$220
- Serves 100 w/ mini buns and condiments

- Smoked Beef Brisket \$125
- Serves 25 w/ mini buns and condiments

(see index for condiment options)

# DINNERS & DESSERTS

## Dinner Entrees

- Rib-Eye Steak w/Truffle Steak Butter (12oz) \$21*  
*Bacon Wrapped Beef Tenderloin w/Veal Demi Glace (8oz) \$28*  
*Pecan Crusted Chicken Breast w/Roasted Poblano Crème \$13*  
*Pan Seared Chicken Cutlet w/ Mushroom & Tarragon Cream \$13*  
*Blackened Tilapia w/Creole Crème \$14*  
*Crab Stuffed Tilapia w/Zesty Cilantro Butter \$15*  
*Drunken Porterhouse Pork Chop w/Shiner Bock Glaze \$15*  
*Pan Seared Pork Marsala \$14*  
*Flame Broiled Atlantic Salmon w/Two Olive Tapenade \$16*  
*Baked Atlantic Salmon w/Smoked Almonds & Fresh Chive Oil \$16*  
*Chicken Fried Chicken w/Honey Dijon Cream Gravy \$14*  
*Coconut Fried Shrimp w/ Sweet Chili Dipping Sauce \$17*  
*(Entrées include starch, vegetable, tossed green salad, fresh baked bread & butter)*

## Dinner Buffets

*All Dinner Buffets include Tea, Coffee and Water Service*

### **"Pick 2" Dinner Buffet**

*Choose any two dinner entrees (price will vary with selection)*  
*Includes: Starch, Vegetable, Tossed Green Salad & Fresh Baked Bread*

### **Carving Stations**

*(See index for options and pricing)*  
*Includes: Starch, Vegetable, Tossed Green Salad & Fresh Baked Bread*

### **Oriental Stir Fry Station \$17**

*Vegetables, Beef, Chicken, Assorted Sauces w/Fried or Steamed Rice & Condiments*

### **Italian Buffet \$15**

*Choice Two Dishes, Tossed Green or Tossed Caesar Salad, Fresh Baked Garlic Bread and Condiments (see index for entrée options)*

### **Pasta Station \$12**

*Choice of 2 Pastas, Sauce Pairings, Tossed Green or Tossed Caesar Salad, Fresh Baked Garlic Bread and Condiments (see index for pasta and sauce selection)*  
*Add Chicken \$3      Add Shrimp... \$5*

### **BBQ Buffet \$17**

*Choice of Two Meats, Potato Salad or Tossed Green Salad, Baked Beans & Fresh Baked Bread (see index for BBQ meat options)*

### **Southern Buffet \$17**

*Choice of Two Meats, Potato Salad or Baked Beans, Tossed Green Salad & Fresh Baked Bread (see index for meat options)*

## Hand-made House Specialty Desserts

*(Prices will vary from \$3 to \$5 per serving)*

*Crème Brule (Limit on size of party), New York Cheese Cake, Key Lime Pie, Death by Chocolate, Tres Leches, Tiramisu, Pecan Pie, Mixed Berry Crisp, Assorted Cobblers, Pina Colada Cake, Chocolate Mousse & Fresh Berries, Banana Pudding and many others by special request...*

*(Food prices listed above do not include applicable 18% service charge and 6.75% sales tax)*

## Lunch & Salads

### ***Deli Meat Options:***

Ham, Turkey Breast, Chicken, Roast Beef, Pastrami, Salami, Pepperoni, Corned Beef

### ***Hot Sandwich Options:***

Cuban, Reuben, Prime Rib Melt, Philly Cheese Steak, Grilled Chicken w/Mushroom & Swiss, Muffuletta, Shrimp Po-Boy, Salmon Burger, BBQ Pork Sliders, Chicken Wrap, BLTA, Italian Sub, Meatball w/Mozzarella & Chicken Fried Steak

### ***Pizza Options:***

Build your own up to 4 toppings, Meat Lovers, Supreme, Vegetarian, Vegan, Florentine w/Alfredo Cream, BBQ Chicken, Hawaiian, Buffalo Chicken, Tuscan

### ***Specialty Salads:***

Baby Spinach w/Tomato, Bleu Cheese, Pickled Red Onion, Candied Pecans & Bacon Vin. Field Greens w/Sliced Apples, Walnuts, Fresh Berries & Citrus Vinaigrette  
Southwest Caesar w/Black Bean, Roasted Corn Relish, Tortilla Strips and Chipotle Caesar  
Almond Crusted Chicken Salad w/Fresh Fruit & Poppy Seed Dressing \$8

### ***Dressings:***

Ranch, Italian, 1000 Island, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Citrus Vinaigrette, Poppy Seed, Cilantro Vinaigrette, Fat Free French

## Appetizers & Hor D' Oeuvres

### ***Stuffed Mushrooms Options:***

Neptune, Bacon Pepper Jack, Shredded Chicken & Green Chili

### ***Pizza Bite Options:***

Chicken & Spinach, Margarita, Brushetta, Italian Meat & Cheese, Buffalo Chicken

### ***Sushi Rolls ("c" indicates cooked):***

California, Philadelphia, Tempura

### ***Finger Sandwich Options:***

Pemento Cheese, Cream Cheese & Apricot, Smoked Salmon Mousse & Capers, Portabella Bacon & Avocado Spread, Chicken salad, Tuna Salad

### ***Cookie Options:***

Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut Butter, Sugar

### ***Condiment Options:***

Roasted Chili BBQ, St Louis BBQ, Honey BBQ, Bourbon BBQ, Dijon Mustard, Horseradish Crème, Au Jus, Crème Fraiche, Traditional Mayo, Aioli (Garlic, Dill or Creole), Honey Butter, Chive Butter, Cilantro Butter, Mushroom Gravy, Sausage Gravy, Cream Gravy, Brown Gravy, Hosien Sauce, Soy Sauce, Romoulade, Cocktail, Sweet & Sour, Tarter, Sour Cream, Ketchup, Ranch Dipping Sauce, Buffalo Sauce, Salsa, Sweet Chili Sauce, Black Bean Corn Relish, 2 Olive Tampenade, Jalapeno Onion Relish

## Dinners

### ***Italian Dish Options:***

Meat or Vegetarian Lasagna, Chicken Parmesan, Chicken Marsala, Chicken Picata, Italian Sausage w/Peppers & Onions, Custom Pasta, Baked Penne, Baked Manicotti Stuffed w/Spinach & Ricotta Cheese

***Pasta Options:***

Bowtie, Penne, Angel Hair, Fettuccini, Spaghetti, Spinach Fettuccini, Orzo  
\*\*\*May substitute cold pasta salad for 1 pasta selection\*\*\*

***Carving Stations:***

Prime Rib w/ Au Jus & Horse Radish Crème (Smoked or Oven Roasted \$23), Roasted Pork Loin w/Red Wine Veal Demi (\$17), Beef Tenderloin w/Thyme Veal Demi (Smoked or Oven Roasted \$28), Steamship Pork w/Natural sauce (\$17), Smoked Or Oven Roasted Turkey (\$17), Honey Glazed Spiral Sliced Ham (\$18)

***Sauce Options for pasta:***

Marinara, Alfredo, Bolognese, Shallot Crème, Pesto Traditional, Pesto Cream, Gorgonzola Crème, Asiago Crème, Chipotle Crème, Carbonara, Vodka Crème

***BBQ Meat Options:***

Pulled Pork, Beef Brisket, Kielbasa Sausage, Jalapeno & Cheddar Cheese Sausage, Chicken Quarters, Turkey Legs (Baked or Smoked), Smoked Atlantic Salmon (\$2/person up charge)

***Southern Meat Options:***

Pot Roast, Fried Chicken (Bone-in), Meat Loaf, Smothered Ground Sirloin Steak, Chicken N' Dumplings, Catfish & Hush Puppies (\$1 up charge per person), Baked Chicken Quarters, Chicken or Turkey Pot Pie, Beef Stroganoff (made with ground sirloin southern style meatballs)

***Side Options******Starch Options:***

**Potatoes:** Oven Roasted Reds, Scalloped, Herb Crusted White Rose Potatoes, Duchess Potatoes, Cilantro Roasted Red Potatoes, German Potatoes, Traditional Baked (Russet or Sweet Potato) (add \$.50/serving), White Truffle Yukon Gold w/Herb Butter (add \$1.00/serving), Twice Baked (Add \$1.00/Serving)

**Mashed Potatoes:** Garlic, Chipotle & Cheddar Cheese, Loaded, Chive & Cream Cheese, Traditional, Pesto Infused

**Specialty Starches:** Pepper Jack Mac N' Cheese, Cheddar Poblano Grits, Wild Rice Pilaf, Broccoli Cheese n' Rice Casserole, Sausage Jambalaya, Cajun Rice, German Potato Salad, Traditional Potato Salad, Loaded Baked Potato Salad, Baked Beans, Red Beans N' Rice, Ranch Style Beans (with or without jalapenos), Black Beans w/fire Roasted Tomato, Parmesan Spinach Risotto (add \$.50 per person)

***Vegetable Options:***

*Vegetables come in numerous types, styles and varieties. Pick the type or types you would like, the basic cook style and the chef will take care of the rest with regards to seasoning and presentation*

**Types:** Broccoli, Cauliflower, Carrots, Corn, Green Beans, Yellow Squash, Zucchini, Red Bell Pepper, Green Bell Pepper, sugar Snap Peas, Tomato, Onion, Red Onion, Mushrooms, Spaghetti Squash, Butternut Squash,

**Cook Styles:** Almandine, Medley, Julienne, Sautéed, Steamed, Haystacks, Grilled, Cold Marinated, Boiled in Herb Butter

**Special Order:** Asparagus, Cream Spinach, Snow Peas, Artichoke Hearts and a variety of other specialty vegetables are also available for selection depending on market availability and price. Most can be added to a meal at a cost of \$.50 - \$1.00 per serving

***Fresh Baked Bread Options:***

Sweet Yeast Rolls, Sourdough, Rye, Pumpernickel, Butternut Squash, Cheddar Biscuits, French, Corn Bread (Southwest, Jalapeno, Traditional), Camp Bread