

## Breakfast Buffets

### Continental Breakfast

Orange and Apple Juice  
Assorted Fresh Fruit Tray  
Assortment of Muffins, Breads and Danishes  
Freshly Brewed Coffee  
\$7.50 ++ per person

### Option #1

Orange and Apple Juice  
Scrambled Eggs  
Reata's Apple Smoked Bacon  
Assortment of Muffins, Breads and Danishes  
Freshly Brewed Coffee  
\$11.50 ++ per person

### Option #2

Orange and Apple Juice  
Scrambled Eggs  
Reata's Apple Smoked Bacon  
Roasted Potatoes with Serrano Ketchup  
Assorted Fresh Fruit Tray  
Freshly Brewed Coffee  
\$14.00 ++ per person

### Option #3

Orange and Apple Juice  
Build your own Breakfast Burrito:  
Scrambled Eggs, Cheese, Sour Cream, Pico de Gallo and Jalapenos  
Reata's Apple Smoked Bacon  
Assorted Fresh Fruit Tray  
Freshly Brewed Coffee  
\$14.00 ++ per person

## Afternoon Breaks

Minimum of 20 guests

House-Made Chips with Salsa  
Assortment of Soft Drinks and Bottled Water  
\$3.50 ++ per person

Assorted Dessert Tray with Chocolate Chunk Cookies, Macadamia Nut Cookies and Pecan Pies  
Assortment of Soft Drink and Bottled Water  
\$3.50 ++ per person

Assorted Cheese and Cracker Tray  
Assortment of Soft Drinks and Bottled Water  
\$4.50 ++ per person

Assorted Fresh Fruit Tray  
Assortment of Soft Drinks and Bottled Water  
\$4.50++ per person

## Lunch Buffets

### Option #1

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette  
Tenderloin Tamales with Sun Dried and Pecan Mash  
Spanish Rice and Beans  
House Made Chips with Salsa  
Assorted Dessert Tray with Chocolate Chunk Cookies, Macadamia Nut Cookies and Pecan Pies  
\$15.25 ++ per person

### Option #2

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette  
½ Reata Club Sandwich  
Assorted Fresh Fruit Tray  
Assorted Dessert Tray with Chocolate Chunk Cookies, Macadamia Nut Cookies and Pecan Pies  
\$14.00 ++ per person

### Option #3

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette  
Grilled Chicken topped with Tomato Salad and Crumble Bleu Cheese  
Mash Potatoes and Seasonal Vegetables  
Assortment of Pecan Biscuits and Jalapeno Corn Breads  
Dutch oven Apple Crisp with Cajeta  
\$18.25 ++ per person

### Option #4

Caesar Salad with Asiago Cheese and Sourdough Croutons  
Stacked Chicken Enchiladas with Tomatillo Cream Sauce  
Spanish Rice and Beans  
Dutch oven Apple Crisp with Cajeta  
\$17.95 ++ per person

## Salad Options

### Salads

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette-\$4.95

Reata's Wedge Salad with Crumbled Blue Cheese and Pico Vinaigrette-\$4.95

Caesar Salad with Asiago Cheese and Sourdough Croutons-\$4.95

Spinach Strawberry Salad with Cherry Tomatoes and Pina Colada Pecans Tossed in a Champagne Vinaigrette \$5.95

### Entrée Salads

Southwest Grilled Chicken Salad with Tomatoes, Black Beans, Corn, Tortilla Strips and served with a Chipotle Ranch  
\$10.95

Grilled Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons \$10.95

Avocado Caesar Salad with Grilled Strip Steak and Cayenne Croutons \$13.95

Baby Field Greens with Grilled Chicken and Large Star Fruit Tossed with Star Fruit, Papaya, and a Mango and Black Bean  
Vinaigrette \$12.95

Asian Asado Steak Salad with Baby Corn, Mandarin Oranges, Orange Sesame Dressing, and Flying Noodles \$13.95

Hawaiian Chicken Salad with Grilled Pineapple, Toasted Pine Nuts, Cherry Tomatoes, Asiago Cheese and Tossed in a  
Balsamic Bacon Vinaigrette \$10.95

Spinach Strawberry Salad with Grilled Chicken, Cherry Tomatoes, and Pina Colada Pecans, Tossed in a Champagne  
Vinaigrette \$10.95

## Plated Lunches

### Chicken Entrées:

Grilled Chicken topped with a Lemon Caper Butter Sauce

Grilled Chicken topped with Tomato Salad and Crumble Blue Cheese

Rosemary Au Jus Grilled Chicken

All served with a choice of Mashed Potatoes, Seasonal Vegetables, Spanish Rice or Ranch Style Beans

\$9.95 ++ per person

### Salmon Entrées:

Grilled Salmon with Horseradish Dill Cream Sauce

Grilled Salmon with Cucumber Gazpacho

All Served with a choice of Mashed Potatoes, Seasonal Vegetables, or Rice Pilaf

\$21.95 ++ per person

### Pork Entrees:

Grilled Double Bone-In Pork Chop with Reata BBQ Sauce

Bone-In Double Pork Chop with Bourbon Apple Sauce

All Served with Mashed Potatoes and Seasonal Vegetables

\$21.95 ++ per person

## Plated Lunches

### Beef Entrees:

Peppered Crusted Tenderloin with Port Wine Sauce

Grilled Petite Fillet with Apple Dinner Glaze

Grilled Tenderloin with a Sweet Ancho Glaze

\$24.00 ++ per person

16 oz Cowboy Bone-In Rib Eye with Cook's Butter

\$37.95 ++ per person

All Served with Mashed Potatoes and Seasonal Vegetables

### Add any of the following to any Entrée:

Bacon Wrapped Shrimp- \$3.25 per Shrimp

Grilled Shrimp- \$2.75 per Shrimp

Grilled Lobster Tail- Market Price

## Plated Dinner

### Chicken Entrées:

Pan Seared Chicken topped with a Lemon Caper Butter Sauce

Grilled Chicken topped with Tomato Salad and Crumble Blue Cheese

Rosemary Au Jus Grilled Chicken

All served with a choice of Mashed Potatoes, Seasonal Vegetables, Spanish Rice or Ranch Style Beans

\$12.95 ++ per person

### Salmon Entrées:

Grilled Salmon with Horseradish Dill Cream Sauce

Grilled Salmon with Cucumber Gazpacho

All Served with a choice of Mashed Potatoes, Seasonal Vegetables, or Rice Pilaf

\$21.95 ++ per person

### Pork Entrees:

Grilled Double Bone-In Pork Chop with Reata BBQ Sauce

Bone-In Double Pork Chop with Bourbon Apple Sauce

All Served with Mashed Potatoes and Seasonal Vegetables

\$21.95

**Plated Dinner**

**Beef Entrees:**

Peppered Crusted Tenderloin with Port Wine Sauce

Grilled Petite Fillet with Apple Dinner Glaze

Grilled Tenderloin with a Sweet Ancho Glaze

\$24.00 ++ per person

16 oz Cowboy Bone-In Rib Eye with Cook's Butter

\$37.95 ++ per person

All Served with Mashed Potatoes and Seasonal Vegetables

**Add any of the following to any Entrée:**

Bacon Wrapped Shrimp- \$3.25 per Shrimp

Grilled Shrimp- \$2.75 per Shrimp

Grilled Lobster Tail- Market Price

## Dessert Options

Assorted Cookie and Pecan Pie Tray \$1.95

Mini Desserts: Cheesecake, Petit Fours, and Pecan Tossies \$2.50

Dutch oven Apple Crisp with Cajeta- \$3.95

Chocolate Mousse with Shaved Chocolate, Caramel and Crunchy Brittle- \$3.95

West Texas Pecan Pie with Star Shortbread Cookie- \$3.95

Banana Pudding topped with a Fried Plantain and Star Short Bread Cookie- \$3.95

Raspberry Chocolate Mousse with Fresh Raspberries- \$4.95

Vanilla and Grand Marnier Custard Martini with Fresh Raspberries- \$4.95

Chocolate Bread Pudding Tamale with Cajeta- \$4.95

Strawberry Martini with a Chocolate Gnash and Cowboy Brownie - \$4.95

Lemon Mousse Martini with Meringue Cookie and Lemon Twist- \$4.95

Strawberry Mousse with a Meringue Cookie-\$4.95

Key Lime Martini \$4.95

Traditional Cheesecake served with Fresh Berries \$5.95

\*\*Fresh Fruit Tart \$5.95

\*\*Molten Chocolate Cake with Drunken Berries and Vanilla Cream \$6.95

**\*\* These Desserts are for Parties of 75 people or less**

## Buffet Dinners

### Option #1

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette  
Tenderloin Tamales with Sun Dried and Pecan Mash  
Spanish Rice and Beans  
House-Made Chips and Salsa  
Dutch oven Apple Crisp with Cajeta  
\$17.25 ++ per person

### Option #2

Tenderloin Tamales with Sun Dried and Pecan Mash  
House-Made Chips and Salsa  
Grilled Chicken Skewers with Mushrooms, Peppers and Tomatoes  
Tenderloin Steak Sandwiches  
Assorted Cheese and Cracker Display  
Assorted Fresh Fruit Display  
Assorted Dessert Tray with Cookies and West Texas Pecan Pies  
\$21.25 ++ per person

### Option #3

Caesar Salad with Asiago Cheese and Sourdough Croutons  
Grilled Chicken topped with Tomato Salad and Crumble Bleu Cheese  
Mash Potatoes and Seasonal Vegetables  
Assortment of Pecan Biscuits and Jalapeno Corn Breads  
Chocolate Mousse with Shaved Chocolate, Caramel and Crunchy Brittle  
\$21.25 ++ per person

### Option #4

Caesar Salad with Asiago Cheese and Sourdough Croutons  
Grilled Chicken topped with Tomato Salad and Crumble Bleu Cheese  
Bacon Wrapped Shrimp (2 per person)  
Mash Potatoes and Seasonal Vegetables  
Assortment of Pecan Biscuits and Jalapeno Corn Breads  
Chocolate Mousse with Shaved Chocolate, Caramel and Crunchy Brittle  
\$27.75 ++ per person

### Option #5

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette  
Carved Beef Tenderloin with Port Wine Sauce  
Mash Potatoes and Seasonal Vegetables  
Assortment of Pecan Biscuits and Jalapeno Corn Breads  
Banana Pudding  
\$31.75 ++ per person

## Heavy Appetizer Options

### Option #1

#### Passed Appetizers

Grilled Vegetable Bruchetta  
Southwest Chicken Spring Roll with BBQ Molasses Glaze  
Quail Tostada on Corn Chip served with BBQ Molasses Glaze

#### Placed Appetizers

Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Pesto  
Spinach and Turkey Wrap  
Grilled Chicken Skewers with Tomatoes, Mushrooms, and Bell Peppers  
Assorted Fresh Fruit Tray  
\$18.50 ++ per person

### Option #2

#### Passed Appetizers

Chicken Quesadillas with Guacamole and Crème Fraiche  
Mini Crab Cake with Red Pepper Remoulade  
Stuffed Mushrooms with Three Cheeses

#### Placed Appetizers

Tenderloin Tamales with Sun Dried and Pecan Mash  
Grilled Chicken Skewers with Tomatoes, Mushrooms, and Bell Peppers  
House Made Chips and Salsa  
Reata Guacamole  
Assorted Fresh Fruit Tray  
\$20.50 ++ per person

### Option #3

#### Passed Appetizers

Tenderloin Wrapped Asparagus  
Bacon Wrapped Shrimp (2 per person)  
Roasted Tomato, Basil, and Mozzarella Cheese Bruschetta

#### Placed Appetizers

Smoked Quail with Jalapeno and Cheddar Grits with Molasses BBQ Glaze  
Tenderloin Steak Sandwiches  
Cold Jumbo Shrimp with Cowboy Cocktail Sauce  
Assorted Fresh Fruit Tray  
\$23.00 ++ per person

## Heavy Appetizer Options

### Option #4

#### Passed Appetizers

Bacon Wrapped Chicken Medallions with Roasted Garlic Mousse and Sweet and Sour Molasses  
Smoked Beef Spring Roll with BBQ Molasses Glaze  
Cold Jumbo Shrimp with Cowboy Cocktail Sauce (2 per person)

#### Placed Appetizers

Smoked Salmon served with Crostini, Capers, Onions and Cream Cheese  
Beef Tenderloin Skewer with Tomatoes, Mushrooms, and Bell Peppers  
House Made Chips and Salsa  
Reata Guacamole  
Assorted Fresh Fruit Tray  
\$23.00 ++ per person

### Option #5

#### Placed Appetizers

Bacon Wrapped Shrimp (2 per person)  
Tenderloin Tamales with Sun Dried and Pecan Pesto  
Grilled Chicken Skewers with Tomatoes, Mushrooms, and Bell Peppers  
Assorted Fresh Fruit and Cheese Tray  
\$15.95 ++ per person

### Option #6

#### Placed Appetizers

Smoked Quail with Jalapeno and Cheddar Grits with Molasses BBQ Glaze  
Antipasto Platter  
(Tri-Colored Pasta, Prosciutto, Salami, Turkey, Black Olives, Green Olives, and Provolone Cheese)  
Cold Jumbo Shrimp with Cowboy Cocktail Sauce  
Fresh Fruit and Cheese Tray  
Reata House Made Chips and Salsa  
Reata Guacamole  
\$19.95 ++ per person

# REATA™

RESTAURANT  
Alpine • Fort Worth

## Passed Appetizers

- Quesadilla Wrap with Guacamole and Crème Fraiche 1.25
- Mushroom Quesadillas 1.50
- Chicken Quesadillas 1.50
- Tenderloin Wrapped Asparagus 1.95
- Stuffed Mushrooms with Three Cheeses 1.95
- Bacon Wrapped Chicken Medallions with BBQ Molasses Glaze 1.95
- Roasted Tomato, Basil and Mozzarella Cheese Bruschetta 1.95
- Grilled Vegetable Bruschetta 1.95
- Smoked Beef Spring Roll with BBQ Molasses Glaze 2.25
- Southwest Chicken Spring Roll with BBQ Molasses Glaze 2.25
- Smoked Salmon Bruschetta with Herbed Cream Cheese 2.50
- Quail Tostada on Corn Chip served with BBQ Molasses Glaze 2.50
- Mini Crab Cake with Red Pepper Remoulade 2.75
- Cold Jumbo Shrimp with Cowboy Cocktail Sauce 2.95
- Margarita Shrimp with Pineapple Pico de Gallo 2.95
- Bacon Wrapped Shrimp 3.25

## Placed Appetizers

- Spinach and Turkey Wrap 1.25
- House-Made Chips and Salsa 1.95
- Reata Guacamole 2.50
- Pico de Gallo 1.95
- Grilled Chicken Skewer with Tomatoes, Mushrooms and Peppers 2.95
- Cold Jumbo Shrimp with Cowboy Cocktail Sauce 2.95
- Assorted Fresh Fruit and Cheese Tray 2.95
- Grilled Vegetable Platter (Zucchini, Yellow Squash, Red Bell Pepper, Mushroom and Tomato) 2.95
- Beef Tenderloin Skewer with Tomatoes, Mushrooms and Peppers 3.00
- Bacon Wrapped Shrimp 3.25
- Tenderloin Steak Sandwiches 3.50
- Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Mash 3.50
- Smoked Quail with Jalapeno and Cheddar Grits with Molasses BBQ Glaze 3.50
- Smoked Salmon served with Crostini, Capers, Onions and Cream Cheese 6.95
- Antipasto Platter 5.95  
(Tri-Colored Pasta, Prosciutto, Salami, Turkey, Black Olives, Green Olives and Provolone Cheese)

**All appetizers have a 20-piece minimum**

# REATA<sup>TM</sup>

RESTAURANT  
Alpine • Fort Worth

## Boxed Lunches

\$8.95 per boxed lunch (plus tax) for Sandwich, Chips and Cookie  
\$6.95 per boxed lunch (plus tax) for ½ Sandwich, Chips and Cookie

\*Famous Reata Smoked Chicken Salad Sandwich

\*Tuna Salad Sandwich

Reata Signature Club Sandwich

Classic BLT Sandwich

Turkey Sandwich

\*Grilled Chicken Sandwich

\*CF Burger with aged Cheddar Cheese

**Served with your choice of the following Bread:**

Thin Wheat berry, Sourdough or Kaiser Roll

\*-Suggested with the Kaiser Roll

## Saddle Pack Combinations

(Your choice of any two items-\$6.95)

(Your choice of any three items-8.95)

½ of the following Sandwiches:

Reata Club, Turkey, or BLT

½ of the following Salads:

Field Green Salad with San Saba Pecans and Sherry Wine Vinaigrette

Caesar Salad with Asiago Cheese and Sourdough Croutons

Reata Wedge Salad with Pico Vinaigrette and Crumbled Bleu Cheese

One of the following:

Assorted Fresh Fruit Cup

Freshly Baked Cookie

(Add 7 Layer Fudge Brownie) Extra-\$.75

(Add Fudge Nut Brownie) Extra- \$.50

# REATA<sup>™</sup>

RESTAURANT  
Alpine • Fort Worth

## Tortilla Wrap Combinations

**\$7.50 (plus tax)**

### **Southwest Grilled Chicken Wrap**

Spinach Tortilla served with Grilled Chicken Slices, Rice, Black Beans, Monterrey Jack Cheese and Salsa Ranch Dressing-  
Dressing served on the side  
Includes Chips and Cookie

### **Turkey Club Wrap**

Wheat Tortilla served with Turkey, Bacon, Lettuce, Tomatoes and Cheddar Cheese  
Includes Chips and Cookie

### **Grilled Chicken Wrap**

Wheat Tortilla served with Grilled Chicken Slices, Lettuces, Tomatoes, Cheese and Mayonnaise  
Includes Chips and Cookie

**(Add 7 Layer Fudge Brownie) Extra-\$ .75**

**(Add Fudge Brownie) Extra- \$.50**

## Salads

**\$10.95 (plus tax)**

Southwest Grilled Chicken Salad with Tomatoes, Black Beans, Corn, Tortilla Strips and served with a Chipolte Ranch

Grilled Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons

### **Reata Trio Platter**

**\$10.95 (plus tax)**

Choice of Salads, Fresh Fruit and Grilled Chicken Breast

Avocado Caesar Salad with Grilled Strip Steak and Cayenne Croutons

**\$13.95 (plus tax)**