




  
**THE DRISKILL**  
*Austin, Texas*

For over a century, The Driskill Hotel has been the crown jewel of Texas. The grand lobby evokes timeless elegance accented by majestic three-story columns framing the hand-laid artisan imported marble floor and the hotel’s signature work-of-art stained glass dome ceiling. From distinguished boardrooms to the elegant bi-level Victorian Room to the legendary Driskill Ballroom, event space is located throughout the hotel and is as varied as the hotel is unique. With over 18,000 square feet of incomparable meeting and event space, The Driskill’s ability to create a memorable experience is only limited by the imagination.

The Driskill culinary team is led by Executive Chef, Jonathan Gelman. After graduating magna cum laude from the California Culinary Academy in San Francisco, Chef Gelman fine-tuned his craft with some of the nation’s premier chefs and held executive chef positions at four and five-star hotels as well as owned his own event and catering company in Napa Valley, California. “The style of my food reflects exquisite contemporary American cuisine with French and Mediterranean influences,” says Gelman. “I focus on locally-grown products, seasonal ingredients, impeccable presentation and cutting-edge menu choices to create a truly memorable dining experience.”

Pastry Chef Tony Sansalone baked his first cookies in the family kitchen in Italy and later received formal training at the American Culinary Federation in Palm Beach, FL. Following several years with prestigious resorts in South Florida, Tony launched his career with Four Seasons Hotels which led him to the Four Seasons Austin where he quickly commanded a devoted following. During his 15-years there, the accommodating and talented chef became a fixture in the community, participating in countless culinary and fundraising events. After two years of owning his own business, Chef Sansalone joined The Driskill culinary team. Now the distinctive dessert traditions of the Driskill combined with Chef Sansalone’s innovative artistry make for a legendary duo.

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# DRISKILL DETAILS

## ☞ MENU & BEVERAGE SELECTION ☞

All food and beverage selections must be made two weeks prior to your event. The Driskill is the sole licensed provider of all food and beverages served in hotel meeting and event facilities. The Driskill is regulated by the Texas Alcoholic Beverage Commission (TABC). When alcohol is being served in licensed areas, it is the policy of the hotel that it be served by trained TABC certified bartenders and servers.

## ☞ GUARANTEED ATTENDANCE ☞

Please inform your event sales manager of the final number of guests attending your event three business days before the date of your event. After this time, you may increase your count but it cannot be decreased. If a guarantee is not provided, the original estimated attendance on the contract will be considered the final guarantee.

## ☞ SERVICE CHARGES & TAXES ☞

All room rental, food and beverage prices are subject to a taxable service charge of 21%. All applicable taxes will be added in accordance with Texas state law and local ordinance.

## ☞ AUDIO/VISUAL ☞

The Driskill's in-house audio/visual company, SWANK Audio Visuals, has a comprehensive, state-of-the-art inventory of equipment.

## ☞ SIGNS & DISPLAYS ☞

Signage is permitted in registration and private function areas only and must be approved by the hotel. Signage that must be affixed will be assessed a fee of 50.00 per sign and must be affixed by authorized personnel only. No signage is permitted in the lobby or other public areas. In the event that signs are attached to walls or other surfaces without authorization which causes damage, the cost of repair or replacement will be charged to the client.

## ☞ SPECIAL ACCOMMODATIONS ☞

The Driskill will assist in arranging transportation, salon and spa services, group outings and any other special needs that are requested. Please contact your Catering or Conference Services Representative for assistance.

## ☞ SHIPPING POLICY ☞

All parcels sent to the Hotel should be addressed as follows:

The Driskill Hotel • 604 Brazos Street • Austin, TX 78701

Attention: Name of your Catering or Conference Services Representative

Hold For: Group Name and Date

Clients are responsible for the cost of re-packing and arranging return shipments of materials and/or equipment. Handling charges will be assessed for the storage and movement of boxes and/or equipment.

## ☞ CANCELLATION ☞

Cancellation, attrition and deposit policies are outlined in your contract. If only a Banquet Event Order (BEO) is prepared, your event will be considered contractually definite upon your signature of the BEO.

## ☞ LIABILITY ☞

The Driskill is not responsible for losses or damages to equipment, decorations, etc. brought in prior to or left after your event. All items should be removed immediately after your event unless prior approval is received from your Catering or Conference Services Representative.

## ☞ BUTLER SERVICE ☞

In the legendary Driskill tradition, imagine a butler solely committed to attend to you throughout the course of your entire event. Designed for the busy meeting planner, bride-to-be or event planner, The Driskill can provide a hospitality expert to run errands, handle administrative tasks, shadow you or take over whatever you may need to ease your hectic schedule. Several package options are available; please contact your Catering or Conference Services Representative for more information and pricing

All prices are subject to a 21% Service Charge & applicable Sales Tax.

# PLATED BREAKFASTS

Includes Premium Brewed Coffees & Gourmet Teas  
Freshly-Squeezed Orange Juice & Whole, 2% & Skim Milk

## THE LONGHORN BREAKFAST

Prime Filet & Eggs  
Grilled & Sliced Filet Mignon  
Two Eggs, Country Gravy  
Roasted Potato & Tomato Confit Hash  
Basket of Breakfast Pastries

## THE BUZZARD'S ROOST

Apricot Brioche Cristo  
*Housemade Brioche*  
*Stuffed with Prosciutto, Gruyere, Apricot Jam*  
Blueberry Compote  
Housemade Breakfast Pastries

## THE HILL COUNTRY BREAKFAST

Huevos Rancheros  
*Scrambled Eggs, Chorizo, Black Beans*  
*Pepper Jack Cheese, Warm Crispy Tortilla*  
*Guacamole, Salsa Fresca, Sour Cream*  
Seasonal Fruit & Berries  
Apple Crumb Muffins

## THE BARTON SPRINGS

Traditional Eggs Benedict  
*Canadian Bacon, Hollandaise, Sourdough Muffins*  
Roasted Potato & Tomato Confit Hash  
Housemade Breakfast Pastries

## THE GEORGETOWN

Savory Sausage Mornay Crepes  
*Chopped Sausage, Mornay*  
*Sautéed Apples, Sage, Leeks*  
Roasted Potato & Tomato Confit Hash  
Housemade Breakfast Pastries

## THE LAKE TRAVIS

Poached Eggs Over Corned Beef Hash  
*Basil Hollandaise, Tomatillo Salsa*  
Grilled Mediterranean Vegetables  
Seasonal Fruits & Berries  
Jalapeño Corn Biscuits & Breakfast Breads

## THE LAKE AUSTIN

Scrambled Eggs  
Herb-Roasted New Potatoes  
Hickory-Smoked Bacon  
Grilled Roma Tomato  
Housemade Breakfast Pastries

# CONTINENTAL BREAKFAST

Includes Premium Brewed Coffees & Gourmet Teas  
Assorted Juices: Orange, Pink Grapefruit, Apple, Cranberry, V-8

## SUNRISE

Housemade Breakfast Pastries  
*Croissants, Muffins, Danish, Pain au Chocolat*  
*Sweet Butter & Preserves*  
Seasonal Fruits & Berries  
Granola, Individual Yogurt, Strawberries  
Smoked Salmon Display  
*Served with Mini Bagels, Whipped Cream Cheese*  
*Chopped Eggs, Capers, Shaved Red Onions*

## DAYBREAK

Housemade Breakfast Pastries  
*Croissants, Muffins, Danish, Pain au Chocolat*  
*Sweet Butter & Preserves*  
Seasonal Fruits & Berries  
Granola, Individual Yogurt, Strawberries

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# BREAKFAST BUFFETS

Includes Premium Brewed Coffees & Gourmet Teas  
Assorted Juices: Orange, Pink Grapefruit, Apple, Cranberry, V-8  
Guest counts below 20 are subject to a surcharge.  
A 150.00 Chef Attendant fee per station will apply.

## TASTE OF AMERICA

Croissants, Cinnamon Butter, Preserves  
Seasonal Fruits & Berries  
Brioche French Toast  
*Whipped Sweet Butter, Vermont Maple Syrup*  
Made-To-Order Omelettes & Frittatas  
*Ham, Green Onions, Bell Peppers*  
*Mushrooms, Cheddar Cheese*  
*Jack Cheese, Salsa Fresca*  
(Chef Attendant Required)  
Hickory Smoked Bacon Strips, Link Sausage  
Crisp Shredded Hash Browns Potatoes

## THE BRAZOS

Housemade Breakfast Pastries  
*Croissants, Muffins, Danish, Pain au Chocolat*  
*Sweet Butter, Preserves*  
Assorted Bagels with Plain & Herb Cream Cheeses  
Assorted Dry Cereals with Whole, 2%, Skim Milk  
Seasonal Fruits & Berries  
Scrambled Eggs, Garden Herbs & Roma Tomatoes  
-Select Two of the Following-  
Hickory Smoked Bacon, Country Link Sausage  
Grilled Linguica, Sage Pork Patties  
Chicken-Apple Sausage, Grilled Virginia Ham Slices  
-Select One of the Following-  
Potatoes O'Brien, Crispy Idaho Hash Browns

## THE FRONT PORCH

Housemade Breakfast Pastries  
*Croissants, Muffins, Danish, Pain au Chocolat*  
*Sweet Butter, Preserves*  
Scrambled Eggs with Chives  
Herb & Garlic Roasted Yukon Gold Potatoes  
-Select One of the Following-  
Thick-Cut Smoked Bacon  
Country Link Breakfast Sausages  
Grilled Black Forest Ham, Canadian Bacon

## KING RANCH

Cinnamon Apple Pastelitos, Blackberry Empanadas  
Blue Buttermilk Biscuits, Prickly Pear Pinwheels  
Seasonal Fruits & Berries  
Huevos Rancheros Bar  
*Warm Crisp Tortillas, Scrambled Eggs, Chorizo*  
*Black Beans, Cilantro, Green Onions, Pepper Jack Cheese*  
*Guacamole, Salsa Fresca, Sour Cream*  
Roasted Yukon Gold Potato Wedges  
*Anaheim Chiles*

# BREAKFAST ACCOMPANIMENTS

Items available to accompany any Breakfast menu selection. All items are priced per person.

Plain & Fruited Yogurts  
Hard Boiled Eggs  
Assorted Bagels with Plain & Herb Cream Cheese  
Sliced English-Style Breads  
Quiche (Choice of Lorraine, Florentine or Grilled Vegetables)  
Southern Biscuits & Gravy  
Irish Oatmeal, Cinnamon & Apples  
Fresh Fruit Crêpes, Orange-Honey Butter Sauce  
Warm Cheese Blintzes with Wild Blueberry Sauce  
Driskill's Corned Beef Hash  
Scottish Smoked Salmon with Cream Cheese, Capers, Sliced Onions, Chopped Eggs & Mini Bagels  
Croissant Sandwich with Egg, Black Forest Ham & Swiss Cheese  
Brioche French Toast with Maple Syrup (Add Macadamia Nuts & Prickly Pear Syrup for 3.00 per Person)  
Breakfast Tacos (Potato or Sausage with Egg and Cheese)  
-SELECT TWO-  
Hickory-Smoked Bacon, Country Link Sausage, Grilled Linguica, Sage Pork Patties  
Chicken-Apple Sausage, Grilled Virginia Ham Slices

All prices are subject to a 21% Service Charge & applicable Sales Tax.

# BREAKFAST STATIONS

Items available to accompany any Breakfast menu selection.  
One Station per 25 guests is recommended. 150.00 Chef Attendant fee per Station.  
Each Station at 8.00 per person.

## QUESADILLAS

Pepper Jack Cheese, Egg, Green Onions  
Roasted Peppers, Smoked Bacon  
Salsa Fresca, Guacamole

## SOUTHWEST WRAP

Scrambled Egg, Chorizo, Manchego Cheese  
Caramelized Peppers & Onions  
Black Bean Salsa, Salsa Fresca, Guacamole

## OMELETTES

Mushrooms, Black Forest Ham, Green Onions  
Bell Peppers, Sautéed Onions, Cheddar Cheese  
Jack Cheese, Salsa

## 1886 CAFE EGGS BENEDICT

Egg, Smoked Pork Loin  
English Muffins, Hollandaise

## BUTTERMILK PANCAKES

Fresh Berries, Peanut Butter, Chocolate Shavings  
Whipped Cinnamon Butter, Vermont Maple Syrup

## CRÊPES

Made-to-Order with Assorted Meats  
Vegetables, Cheeses

## BELGIAN WAFFLES

Made-to-Order with Fresh Berries, Pecans  
Chocolate Chips, Whipped Cream  
Vermont Maple Syrup

# BRUNCH BUFFETS

Includes Premium Brewed Coffees & Gourmet Teas  
Assorted Juices: Orange, Pink Grapefruit, Apple, Cranberry, V-8  
Guest counts below 20 are subject to a surcharge.

## THE BLUEBONNET

Danish Pastries, Muffins, Croissants  
Pain au Chocolat  
*Apricot Butter, Preserves*  
Seasonal Fruits & Berries  
Tossed Spinach Salad with Gorgonzola  
*Sweet Onions & Basil Vinaigrette*  
Grilled Asparagus Antipasti  
Artisan Selection of Cheeses & Seasonal Fruit  
Housemade Sesame Lavosh  
Sliced Italian & German Meats  
*Whole Grain Mustard & Sliced French Bread*  
Gulf Shrimp, Crab Claws (3 Pieces Per Person)  
*Calypto & Cocktail Sauce*  
Scottish Smoked Salmon & Smoked Sturgeon Platter  
*Cream Cheese, Capers, Sliced Onion*  
*Chopped Egg, Mini Bagels*  
Olive-Roasted Sea Bass, Yellow Tomato Coulis  
Horseradish-Crusted Filet Mignon  
*Garlic Confit Sauce*  
Pearl Couscous, Roasted Corn Potato Cake  
Herb-Mascarpone Polenta  
Eggplant Rollatini & Haricots Verts à la Provençale  
Pastry Chef's Selection of Tarts  
Cake, Pies & Baked Mini Pastries

## THE BLUE JAY

Danish Pastries, Muffins, Croissants  
Pain au Chocolat  
*Sweet Butter & Preserves*  
Seasonal Fruits & Berries  
Strawberry Yogurt  
Driskill House Salad  
*Assorted Housemade Dressings*  
Eggs Benedict with White Truffle Hollandaise  
Scrambled Eggs with Gruyere & Caramelized Onions  
Apple Crepes with Chambord Cream & Raspberries  
Yukon Gold Breakfast Potatoes  
*Smoked Cheddar Cheese*  
Sausage Links & Smoked Bacon  
Grilled Pacific Bass  
*Smoked Tomato Fennel Sauce*  
Rosemary Marinated Seared Flank Steak  
*White Wine Mustard Sauce*  
Roasted Garlic Mashed Potatoes  
Jasmine Rice with Fresh Herbs & Parmesan  
Greens Beans with Julienne Vegetables  
Pastry Chef's Selection of Tarts  
Cakes, Pies & Baked Mini Pastries

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## BOX BREAKFASTS

For groups heading to an offsite event, splitting up for breakout sessions or even eating-on-the-go en route to the airport

### SALMON SUPERB

Bottled Fruit Juice  
Smoked Salmon Bagel  
*Scottish Smoked Salmon, Cream Cheese  
Capers, Sliced Onions, Chopped Egg*  
Exotic Fruit Cup  
Granola Bar

### THE BERKLEY

Bottled Fruit Juice  
Hard Boiled Egg  
Honey Bran Muffin  
Banana  
Fruit Yogurt & Cereal Bar

## BOX LUNCHES

All Lunches Include Pickled Vegetables, Gourmet Potato Chips  
Whole Fruit, Housemade Cookie or Brownie, Bottled Water

### – CHOICE OF ONE SALAD –

Tortellini, Olive & Broccoli  
Red Potato & Egg  
Marinated Cucumbers, Tomatoes & Feta Cheese  
Soba Noodle Salad

### – CHOICE OF ONE SANDWICH –

Roast Beef, Dill Havarti, Kaiser Roll  
Honey-Baked Ham, Jarlsberg Swiss, Butter Croissant  
Grilled Vegetables, Peppers, Goat Cheese, Focaccia  
Roasted Turkey Breast, Muenster Cheese, French Bread  
Roasted Breast of Chicken, Watercress, Whole Wheat Roll



# WORKING LUNCHES

Our chefs have created special menus should you desire to continue working over the lunch hour.  
Includes Premium Brewed Coffees & Gourmet Teas

## THE BOARD

Baby Romaine with Fresh Marinated Artichokes & Virgin Olive Oil Dressing  
Broiled Prosciutto with Fresh Mozzarella & Grilled Asparagus  
Peppered Ahi Carpaccio, Shaved Fennel Slaw, Dijon Aioli & Olive Crostini  
Lobster BLT  
*Tarragon Aioli & Sourdough Bread*  
Southwestern Roasted Sirloin Wraps  
*Cumin Aioli, Shredded Cabbage Slaw, Spinach Tortilla*  
Tuscan Club  
*Pesto Grilled Chicken, Crisp Pancetta, Tomato, Lettuce*  
*Cipolini Onions, Parmesan Aioli, Olive Baguette*  
Mini Tiramisu Martinis  
Lemon Mascarpone Cheesecake  
Grand Marnier Marinated Berries & Vanilla Sabayon

## THE CEO

Chilled Gazpacho with Avocado & Lump Crabmeat  
Ancho-Honey Glazed Shrimp with Grapefruit & Jicama  
Tomato Mozzarella Stacks with Pesto Olive Dressing  
Charred Ahi Niçoise  
Fingerling & Peruvian Potatoes  
Lemon-Curry Chicken & Crisp Vegetables Wrapped in Rice Paper  
Beef Tenderloin Wrap  
*Manchego Cheese, Wild Mushrooms & Chipotle Aioli*  
Smoked Duck Torta  
*Shaved Sweet Onion, Lolla Rossa, Fig Dressing on Rosemary Panini*  
Mini Raspberry Pistachio Tartlets  
Venetian Squares  
Rice Pudding Mango Parfaits

## THE BOSS

Texas Greens & Cucumber Wraps  
Sliced Red & Yellow Tomatoes with Walnut Vinaigrette  
Charred Ahi Roll with Miso Ponzu Sauce  
Teriyaki Prawn  
*Hand Rolled with Spicy Bomb Sauce, Wasabi, Pickled Ginger, Soy Sauce*  
Thai Chicken Wrap  
*Napa Cabbage, Crisp Vegetables, Sprouts, Whole Wheat Tortilla*  
Smoked Prime Filet Torta  
*Roasted Portobello, Creamy Parmesan Dressing, Toasted Panini*  
Mexican Vanilla Bean Brûlée  
Chocolate Tulips Filled with Cappuccino Mascarpone Cream  
Mini Summer Fruit Tartlets

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# DELI BUFFETS



Includes Premium Brewed Coffees & Gourmet Teas  
Guest counts below 20 are subject to a surcharge.

## SALADS & SANDWICHES


Roasted Corn Chowder, Goat Cheese, Sweet Peppers  
Greek Salad with Tomato, Cucumber, Feta, Sweet Basil  
Local Mixed Greens with Sun-Dried Tomato Dressing & Creamy Ranch Dressing  
Tossed Fruit Salad with Mint & Cinnamon  
Farfalle, Peppered Shrimp & Artichoke Salad  
Curry-Garlic Chicken Salad  
*Butter Lettuce, Sliced Cucumber & Tomato*  
Pita Pockets, Focaccia Rolls & Mini Whole Wheat Rolls  
Italian Submarine Sandwiches  
*Baguette, Ham, Mortadella, Salami, Vermont Cheddar*  
*Swiss Cheese, Tomato, Bermuda Onion, Pickles, Italian Dressing*  
Miniature Pastries  
Éclairs, Fruit Tarts, Tiramisù

## ULTIMATE WRAPS

Marinated Vegetable Platter – Olives, Artichokes, Marinated Mushrooms, Cherry Peppers, Dill Pickles  
Butter Lettuce Salad Topped with Gorgonzola, Sweet Onions, Orange Sections, Citrus Vinaigrette  
Orzo Salad Niçoise with Haricots Verts, Olives, Roast Garlic Dressing  
Thai Noodle Salad with Shrimp, Mint, Cucumber, Lime  
Seasonal Fruits & Berries  
Roast Beef Wrap  
*Pepper Jack Cheese & Creamy Horseradish Coleslaw*  
Albacore Tuna Salad Wrap  
*Cucumber & Sprouts*  
Mediterranean Chicken Wrap  
*Grilled Vegetables, Roasted Peppers, Feta*  
Cheesecake Bars & Fudge Brownies

## BUILD-IT-YOUR-WAY

Roasted Pepper Bisque with Jalapeño-Corn Relish & Basil Crème Fraîche  
Tossed Field Greens, Shredded Parmesan, Croutons, Olive-Pesto Dressing  
Fresh Fruit Salad with Berries  
Buttermilk-Caraway Seed Coleslaw  
Tuscan Pasta Salad  
*Tomato, Feta, Basil & Asparagus Tip*  
Assorted Deli Meats  
*Rare Roast Beef, Black Forest Ham, Breast of Turkey, Peppered Pastrami*  
Assorted Sliced Cheeses  
*Cheddar, Swiss, Provolone*  
Traditional Condiments  
*Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Dijon, Whole Grain Mustards*  
Assortment of Whole Grain Breads, Deli Rolls, Marble Rye  
Assorted Jumbo Cookies & Fudge Brownies



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# LUNCH BUFFETS

Includes Premium Brewed Coffees & Gourmet Teas  
Guest counts below 20 are subject to a surcharge.

## TEXAS COMFORT

Helen Corbitt Cheddar Cheese Soup  
Mixed Green Salad  
*Assorted Housemade Dressings*  
Whole Grain Mustard Potato Salad  
Texas Coleslaw  
*Smoked Bacon Vinaigrette*  
Elgin Sausage with Peach BBQ Sauce  
Seasoned Baked Chicken  
*Caramelized Onions*  
Baby Back Ribs  
*Rubbed with BBQ Spices*  
Scalloped Potatoes au Gratin  
Buttered Corn on the Cob  
Green Beans & Bacon  
Jalapeño Corn Bread  
Deep Dish Pecan Pie  
Lemon Meringue  
Chocolate Cream Pie

## MAMMA MIA

Minestrone Soup with Fresh Basil Pesto  
Cured Italian Meats & Cheeses  
Marinated Vegetables  
Trio of Bruschetta  
*Fontina & Basil, Tomato & Parmesan*  
*Olive & Mozzarella*  
Vine-Ripened Tomato Caprese Salad  
Texas Caesar Salad with Parmesan Reggiano  
*Chili Spiced Croutons, Jalapeño Caesar Dressing*  
Penne Pasta Arrabiata  
*Spicy Fennel Sausage*  
*Tomato, Garlic & Marinara Sauce*  
Romano Tortellinis with Rock Shrimp  
*Sun-Dried Tomato & Alfredo-Basil Sauce*  
Sautéed Breast of Chicken  
*Gorgonzola, Roast Garlic, Portobello Mushrooms*  
Oven-Roasted Ratatouille  
Eggplant Parmesan  
Rosemary Roasted Potatoes  
Assorted Breads & Rolls  
Fresh Berries with Sabayon  
Biscotti  
Mini Tiramisu

## PACIFIC RIM

Tofu Miso Soup  
Cantonese Cabbage Salad with Fried Rice Noodles  
*Rice Wine Vinegar Dressing*  
Asian Coleslaw  
*Spicy Mandarin Orange Vinaigrette*  
Lemon Peppered Chicken  
*Water Chestnuts*  
Chile Spare Ribs with Pickled Garlic  
Coriander Pork  
*Pineapple & Vermicelli*  
Chinese Fried Rice  
Baby Bok Choy, Bamboo Shoots  
Lemon Basil Gingered Carrots & Green Onions  
Rice Pudding  
Mandarin Orange Tartlettes  
Green Tea Cake

## THE LIGHT LUNCHEON

Couscous Salad  
*Cucumber, Tomato, Virgin Olive Oil*  
Mushroom & White Bean Salad  
*Roasted Garlic Dressing*  
Baby Green Salad with Crisp Julienne Vegetables  
*Oven-Dried Tomato Vinaigrette*  
Peppered Flaked Ahi Salad  
*Marinated Vegetables, Feta, Aged Balsamic*  
Seasonal Fruits & Berries  
Broiled Turkey Scallopini  
*Rosemary & Dijon*  
Seared Sea Bass Filets  
*Cilantro-Pesto Broth*  
Saffron Basmati Rice Baked in Tomatoes  
Steamed Asparagus, Sweet Pimentos, Wild Mushrooms  
Assorted Breads & Rolls  
Angel Food Cake with Fresh Strawberries  
Baked Lemon Pudding with Fresh Blueberries

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# LUNCH BUFFETS



Includes Premium Brewed Coffees & Gourmet Teas  
Guest counts below 20 are subject to a surcharge.

## CAPE COD

New England Clam Chowder  
Mixed Green Salad  
*Assorted Housemade Dressings*  
Spinach Walnut Salad  
*Raspberry Vinaigrette*  
Artisan Selection of Cheeses & Seasonal Fruit  
Pan Seared Salmon  
*Lemon Dill Cream*  
Steamed Mussels, Clams, Shrimp  
Grilled Chicken Breast  
*Roasted Tomato & Rosemary*  
Baby Bliss Potatoes  
*Parsley Butter*  
Saffron Rice with Fried Leeks  
Corn O'Brien  
Green Beans À la mode  
Spaghetti Squash  
Assorted Breads & Rolls  
New England Blueberry Pandowdy  
Boston Cream Pie

## ALL-AMERICAN PICNIC

Watermelon Wedges & Bowls of Strawberries  
Buttermilk & Onion Coleslaw  
Potato Chips with Sour Cream-Onion Dip  
Deviled Eggs  
Celery & Carrot Sticks with Dill Ranch Dressing  
Southern Fried Chicken  
Myers Smoked Sausage with Corona BBQ Sauce  
Grilled Angus Burgers  
*Sautéed Onions, Mushrooms*  
*Grilled Peppers, Sauerkraut, Pickles*  
*Tomatoes, Butter Lettuce*  
*Dijon Mustard, Mayonnaise*  
*Sweet Pickle Relish, Ketchup*  
*Sliced Swiss, Cheddar, Muenster Cheeses*  
Assorted Buns  
Baked Beans with Molasses & Bacon  
Jalapeño Cornbread, Whipped Honey Butter  
Chocolate Fudge Cake  
Warm Berry Cobbler with Vanilla Sauce

## NORTH OF THE BORDER

Black Bean Roasted Poblano Soup  
Mixed Green Salad  
*Cilantro Ranch*  
Jicama Fruit Salad  
Marinated Beef & Chicken Fajitas  
*Flour Tortillas, Housemade Salsa, Sour Cream, Guacamole*  
*Pico de Gallo, Jalapeño Jack Cheese, Cheddar Cheese*  
Chicken Enchiladas  
*Chipotle Sour Cream*  
Spanish Rice  
Roasted Corn  
Frijoles Charros  
Horchata Flan  
Chocolate Kahlua Cake  
Texas Pecan Pie



# PLATED LUNCHES

Includes Premium Brewed Coffees & Gourmet Teas and Driskill Rolls & Butter

## LONE STAR

Spinach & Radicchio Salad  
*Caramelized Onions, Toasted Pine Nuts*  
*Bacon Vinaigrette*  
Grilled Hangar Steak  
*Potatoes Croquet, Stuffed Baked Roma Tomatoes*  
*Green Beans, Portabella Demi*  
Margarita Lime Pie with Strawberry Sauce

## THE GODFATHER

Antipasti  
*Grilled Eggplant, Fresh Mozzarella*  
*Vine-Ripened Tomatoes, Imported Prosciutto*  
Ricotta & Sweet Basil Ravioli with Garlic-Poached Rock Shrimp  
*Sun-Dried Tomato Pesto Sauce*  
Tiramisu  
*Kahlua Dipped Ladyfingers, Espresso Chocolate Syrup*

## CONGRESS

Chilled Red Tomato Gazpacho  
*Topped with Avocado, Sour Cream, Cumin-Spiced Tortilla Strips*  
Pasilla-Glazed Pacific Sea Bass  
Chipotle Potato Rosette, Grilled Vegetables  
*Valencia Orange Butter*  
Texas Pecan Pie with Bourbon Anglaise

## THE VENETIAN

Grilled Chicken Salad  
*Baby Greens, Grilled Bermuda Onions, Candied Walnuts*  
*Gorgonzola Cheese & Balsamic Vinaigrette*  
Italian Sausage & Asiago Manicotti  
Tomato Coulis, Grilled Asparagus & Toasted Pine Nuts  
1886 Chocolate Cake  
*In the Style of the Heritage Society of Austin's Original Recipe*

## THE TUSCAN

Tossed Caesar Salad  
*Hearts of Romaine, Parmesan-Garlic Croutons & Caesar Dressing*  
Herb-Crusted Chicken Breast  
*Gorgonzola Alfredo Penne Pasta, Tomatoes, Fresh Basil*  
Individual Apple Cobbler with Caramel Sauce & Cinnamon Anglaise

All prices are subject to a 21% Service Charge & applicable Sales Tax.

# SPECIALTY BREAKS

Includes Premium Brewed Coffees & Gourmet Teas  
85.00 Attendant fee per Station applies. One Station per 100 guests is recommended.  
Each Break at 8.00 per person

## BRAIN SNACKS

Whole Fruit, Individual Low-Fat Cottage Cheese  
Power Bars, Granola Bars  
Bottled Fruit Juices  
Made-to-Order Fresh Berry Smoothies  
(Attendant Required)  
(Add a Yoga Instructor-Call for Pricing)

## RUN FOR THE BORDER

Fruit Skewers  
Warm Corn Tortilla Chips  
Grilled Cactus Salsa, Guacamole, Salsa Fresca  
Horchata Flan  
Mexican Chocolate Kahlua Coffee Cake  
Bottled Fruit Juices & Prickly Pear Iced Tea

## CHILDHOOD CRAVINGS

Ho-Hos, Ding Dongs, Twinkies, Rice Krispies Treats  
Chocolate Covered Cake Donuts  
Snow Balls, Suzy Q's  
Chocolate & Strawberry Milk

## SWEET, SOUR, SALTY

Rice Krispies Treats, Chocolate Covered Pretzels  
Lemon Drops, Sour Patch Kids, Lemon Bars  
Smoked Almonds, Wasabi Peas, Potato Chips  
Chocolate & Strawberry Milk, Lemonade, Limeade

## 7TH INNING STRETCH

Bags of Popcorn, Peanuts, Licorice Ropes  
Soft Warm Pretzels with Assorted Mustards  
Bottled Water, Root Beer, Orange & Cream Sodas

## SUGAR RUSH

Assorted Driskill Cookies & Brownies  
Assorted Candy Bars & Hard Candy  
Bottled Water, Regular & Sugar-Free Red Bull

## AS THE KERNEL POPS

Buttered Popcorn  
Shakers of Flavored Salts, Cheese Flavorings  
Housemade Caramel Popcorn, Roasted Peanuts  
Bottled Water

## MEDITERRANEAN

Hummus, Baba Ghanoush, Tzatziki, Pita Points  
Feta Stuffed Olives  
Marinated Artichoke Hearts & Mushrooms  
Tomato Bruschetta & Italian Cured Meats  
Pita Points, Crostinis  
Bottled Water

## THE FOUNTAIN BAR

Made-to-Order Root Beer Floats  
Ice Cream Bars, Frozen Fruit Sorbet Bars  
Yogurt Bars  
Bottled Water  
(Attendant Required)

## GO NUTS!

Cashews, Macadamia Nuts, Walnuts, Pistachios  
Teriyaki & Peppered Beef Jerkys  
Peppered Salmon Jerky  
Bottled Water

# ENHANCEMENTS

## BEVERAGES

Premium Coffee & Decaffeinated Coffee  
Gourmet Iced & Hot Tea  
Fresh Squeezed Orange or Grapefruit Juice  
Bottled Juices (Apple, Cranberry, V8)  
Lemonade with Fresh Fruit Slices  
Smoothies (Strawberry & Banana)  
Assorted Bottled Starbucks Frappuccinos  
Bottled Water  
San Pellegrino, Acqua Panna or Perrier  
Assorted Soft Drinks  
Red Bull (Regular & Sugar-Free)

## SNACKS

Mixed Nuts, Trail Mix or Buttered Popcorn  
Soft Warm Pretzels with Assorted Mustards  
Chips (Potato, Sweet Potato, Tortilla, Pita or Bagel)  
Whole Fruit  
Individual Fruit Yogurt  
Housemade Danish Pastries & Muffins  
Traditional Butter or Sweet Chocolate Croissant  
Driskill Signature Cinnamon Buns  
Assorted Candy Bars  
Granola Bars  
Housemade Assorted Cookies  
Chocolate Fudge Brownies or Almond Butter Blondies  
Ice Cream, Frozen Fruit Sorbet, Yogurt Bar

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# THE DRISKILL AFTERNOON TEA

Afternoon Tea served buffet style

## ASSORTED FINGER SANDWICHES

☞ SELECT FOUR ☜

Smoked Salmon with Lemon Cream  
Asparagus with Prosciutto  
Cucumber & Pancetta with Dill Cream  
Berry Preserves with Sweet Cream  
Herb Marinated Chicken with Rosemary Mayonnaise  
Smoked Turkey, Tomato & Mozzarella  
Honey Baked Ham with Smoked Cheddar Cheese & Pimento Cream  
Egg, Spinach & Goat Cheese  
Tomato & Mozzarella with Pesto Mayonnaise  
Prosciutto Ham with Apricot Cream Cheese  
Thinly Sliced Roast Beef with Horseradish Cream  
Raisin Chicken Salad with Boursin Cheese

## FRESH BAKERY SCONES

Devonshire Cream, Preserves, Lemon Curd

## AN ASSORTMENT OF SWEETS

☞ SELECT SIX ☜

Raspberry Grand Marnier Tarts  
Blackberry Vanilla Tarts  
Strawberry Cream Tarts  
Lemon Tarts  
Praline Profiteroles  
Chocolate Profiteroles  
Double Chocolate Cake  
Chocolate Dipped Strawberries  
Pecan Diamonds  
Macaroons  
Mini Double Chocolate Chip Cookies  
Biscotti

## ASSORTED GOURMET TEA SELECTIONS

Mint Leaves, Honey, Sugar Cubes  
Milk, Cinnamon Sticks, Lemon

# COMPLETE MEETING PACKAGE ONE

Complete Meeting Packages may not be modified. Guest counts below 20 are subject to a surcharge.

## BREAKFAST BUFFET

Housemade Breakfast Pastries

*Croissants, Muffins, Danish, Pain au Chocolat*

*Sweet Butter & Preserves*

Assorted Bagels with Plain & Herb Cream Cheeses

Assorted Dry Cereals with Whole, 2%, Skim Milk

Sliced Seasonal Fruits & Berries

Scrambled Eggs, Garden Herbs & Roma Tomatoes

-Select Two of the Following-

Hickory Smoked Bacon, Country Link Sausage, Grilled Linguica, Sage Pork Patties

Chicken-Apple Sausage, Grilled Virginia Ham

-Select One of the Following-

Potatoes O'Brien, Herb-Roasted New Potatoes, Crispy Idaho Hash Browns

Made to Order Omelet Station

Mushrooms, Black Forest Ham, Green Onions, Bell Peppers, Sautéed Onions, Cheddar Cheese, Jack Cheese, Salsa

Premium Brewed Coffees & Gourmet Teas, Assorted Juices: Orange, Pink Grapefruit, Apple, Cranberry, V-8

## MORNING BREAK

Banana Pecan Bread with Cream Cheese, Whole Fruit

Premium Brewed Coffees & Gourmet Teas

## LUNCH BUFFET

Roasted Corn Chowder with Goat Cheese, Sweet Peppers

Greek Salad with Tomato, Cucumber, Feta, Sweet Basil

Local Mixed Greens with Sundried Tomato Dressing & Creamy Ranch Dressing

Tossed Fruit Salad with Mint & Cinnamon Farfalle

Peppered Shrimp & Artichoke Salad

Curry-Garlic Chicken Salad with Butter Lettuce, Sliced Cucumber & Tomato

Pita Pockets, Focaccia Rolls & Mini Whole Wheat Rolls

Italian Submarine Sandwiches: Baguette, Ham, Mortadella, Salami with Vermont Cheddar

Swiss Cheese, Tomato, Bermuda Onion, Pickles & Italian Dressing

Miniature Pastries Including Éclairs, Napoleons, Fruit Tarts

Premium Brewed Coffees & Gourmet Teas

## AFTERNOON BREAK

Assorted Driskill Cookies & Brownies, Assorted Candy Bars & Hard Candy

Bottled Water, Regular & Sugar-Free Red Bull

Premium Brewed Coffees & Gourmet Teas

## DINNER

Black Bean & Poblano Soup

Provençale Baked Roma Tomatoes

Shrimp Garbanzo Salad with Yellow Tomatoes, Red Onions, Jicama & Ancho Vinaigrette

Mixed Green Salad with Avocados, Apple-Cured Bacon, Jack Cheese, Fried Tortilla Strips

Roasted Achiotte Lamb Leg

Pepper Smoked New York Strip

*Mint Cactus Relish, Red Pepper Aioli & Herb Dijon with Salted Herb Rolls & French Olive Rolls*

Pan Roasted Free Range Chicken with Porcini Jus

Roasted Peruvian & Sweet Potatoes with a Garlic-Parsley Butter

Brown Rice with Plum Tomatoes

Green Beans with Toasted Almonds & Cotija Cheese

Stuffed Roasted Tomatoes with Julienne Vegetables

Three Chocolates Croissant Pudding, Fudge Pecan Pie

Premium Brewed Coffees & Gourmet Teas

All prices are subject to a 21% Service Charge & applicable Sales Tax.

# COMPLETE MEETING PACKAGE TWO

Complete Meeting Packages may not be modified. Guest counts below 20 are subject to a surcharge.

## BREAKFAST BUFFET

Housemade Breakfast Pastries  
*Croissants, Muffins, Danish, Pain au Chocolat*  
*Sweet Butter & Preserves*  
Scrambled Eggs with Chives  
Herb & Garlic Roasted Yukon Gold Potatoes  
-Select One of the Following-  
Thick-Cut Smoked Bacon, Country Link Breakfast Sausages, Grilled Black Forest Ham, Canadian Bacon  
Premium Brewed Coffees & Gourmet Teas  
Assorted Juices: Orange, Pink Grapefruit, Apple, Cranberry, V-8

## MORNING BREAK

Individual Flavored Yogurts, Assorted Granola Bars  
Premium Brewed Coffees & Gourmet Teas

## LUNCH BUFFET

Black Bean Roasted Poblano Soup  
Mixed Green Salad  
*Cilantro Ranch*  
Jicama Fruit Salad  
Marinated Beef & Chicken Fajitas  
*Flour Tortillas, Housemade Salsa, Sour Cream, Guacamole*  
*Pico de Gallo, Jalapeño Jack Cheese, Cheddar Cheese*  
Chicken Enchiladas  
*Chipotle Sour Cream*  
Spanish Rice, Roasted Corn, Frijoles Charros  
Horchata Flan, Chocolate Kahlua Cake, Texas Pecan Pie  
Premium Brewed Coffees & Gourmet Teas

## AFTERNOON BREAK

Whole Fruit, Individual Low-Fat Cottage Cheese  
Power Bars, Granola Bars, Bottled Fruit Juices  
Made-to-Order Fresh Berry Smoothies  
(Chef Attendant Fee Applies)  
Premium Brewed Coffees & Gourmet Teas

## DINNER

Tomato Fennel Bisque  
Mesculin Mix Salad with Mandarin Oranges, Avocado, Assorted Dressings  
Waldorf Chicken Salad  
Artisan Selection of Cheeses & Seasonal Fruit  
Grilled Atlantic Salmon with Dill Butter & Caramelized Onions  
Sundried Tomato & Goat Cheese Chicken Roulade with Saffron Cream  
Garlic-Roasted Yukon Gold Potatoes  
Purple Passion Rice with Herbs  
Green Bean Amandine with Bacon & Mushrooms  
Roasted Squash Zucchini Au Gratin  
Pastry Chef's Specialties, Mini Pastries, Petite Fours, Cakes & Pies  
Premium Brewed Coffees & Gourmet Teas

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# COMPLETE MEETING PACKAGE THREE

Complete Meeting Packages may not be modified. Guest counts below 20 are subject to a surcharge.

## BREAKFAST BUFFET

Housemade Breakfast Pastries  
*Croissants, Muffins, Danish, Pain au Chocolat*  
*Sweet Butter & Preserves*  
Display of Seasonal Berries & Sliced Melons  
Granola, Individual Yogurt, Strawberries  
Premium Brewed Coffees & Gourmet Teas

## MORNING BREAK

Assorted 1886 Bakery Muffins, Whole Fruit  
Premium Brewed Coffees & Gourmet Teas

## LUNCH BUFFET



Couscous Salad  
*Cucumber, Tomato, Virgin Olive Oil*  
Mushroom & White Bean Salad  
*Roasted Garlic Dressing*  
Baby Green Salad with Crisp Julienne Vegetables  
*Oven Dried Tomato Vinaigrette*  
Peppered Flaked Ahi Salad with Aged Balsamic  
Marinated Vegetables and Feta  
Seasonal Fruits & Berries  
Broiled Turkey Scallopini with Rosemary & Dijon  
Seared Sea Bass Filets with Cilantro-Pesto Broth  
Saffron Basmati Rice Baked in Tomatoes  
Steamed Asparagus, Sweet Pimentos, Wild Mushrooms  
Assorted Breads & Rolls  
Angel Food Cake with Strawberries, Baked Lemon Pudding with Fresh Blueberries  
Premium Brewed Coffees & Gourmet Teas

## AFTERNOON BREAK

Buttered Popcorn, Shakers of Flavored Salts, Cheese Flavorings  
Housemade Caramel Popcorn, Roasted Peanuts  
Premium Brewed Coffees & Gourmet Teas

## DINNER

Jalisco Pozole with Pork, Hominy, Cilantro, Diced Onion, Radishes  
Jicama & Cactus Salad with Lime Cilantro Vinaigrette  
Mixed Greens with Roasted Corn, Black Beans, Tomatoes, Ancho Ranch Dressing  
Mexican Fruit Salad  
Adobo Pork Loin with Cilantro Tequila Cream  
Sirloin Tips with Roasted Tomatoes & Poblanos  
Achiote Chicken with Sautéed Onions & Bell Peppers  
Mexican Rice Pilaf with Poblano Pico de Gallo  
Frijoles Borrachos  
Sautéed Zucchini & Squash with Cilantro  
Horchata Flan, Chocolate Kahlua Cake, Mango-Rice Pudding Parfait  
Premium Brewed Coffees & Gourmet Teas



All prices are subject to a 21% Service Charge & applicable Sales Tax.



# HORS D'OEUVRES

Cold Items may be Passed or Displayed. Chef recommends Hot Items to be Displayed.  
When Passing Hors d'Oeuvres, a minimum of one piece of each item per person is required.  
When Displaying Hors d'Oeuvres, a minimum of two pieces of each item per person is required.  
Hors d'Oeuvres are priced per piece.

## COLD


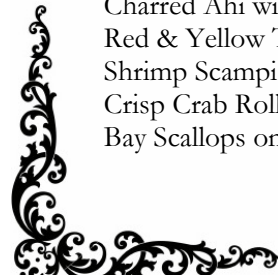
Oyster on the Half Shell with Mignonette Jus & Micro Cilantro  
Curry Chicken Salad in Phyllo Cups  
Housemade Pâté on Rye with Grain Mustard  
Smoked Salmon Rilette with Goat Cheese on Crostini  
Prosciutto Wrapped Asparagus & Fig Jam  
Dungeness Crab Salad in Phyllo Cup with Mango Vinaigrette  
Yucca Chips with Wasabi Caviar & Ranch  
Red & Yellow Tomato Bruschetta with Kalamata Olive on  
Smoked Trout with Ginger Mango Relish on Crisp Cucumber  
Shaved Beef Carpaccio with Whole Grain Mustard on Parmesan Toast  
Purple Potato with Truffled Crème Fraîche & Caviar  
Sevruga Caviar Cigar with Red Onion Crème Fraîche  
Lobster & Crab Gazpacho Shooter filled with Lobster Salsa  
Seasonal Oyster with Yuzu Jelly, Micro Herbs, Mignonette Sauce  
Charred Ahi Sashimi, Tobiko, Sprouts on Cucumber  
Brie Cheese & Apple Chutney on Crisp Baguette  
Chicken Mousse & Raspberry Jam on Toasted Rosemary Brioche

## HOT

Beef or Chicken Satay with Peanut Dipping Sauce  
Pumpkin Seed Crusted Boneless Quail with Guajillo Chili BBQ Sauce  
Bamboo Skewered Pineapple Shrimp  
Chinese Vegetable Spring Roll with Sweet Chili Sauce  
Baked Oyster with Horseradish & Parmesan Crust  
Beef Tenderloin & Manchego Empanada with Cumin-Lime Crème Fraîche  
Crimini Mushroom Cap filled with Boursin Cheese & Garlic Shrimp  
Assorted Mini Quiche  
Smoked Duck & Wild Mushroom Baked in Phyllo  
Teriyaki Glazed Salmon Satay with Ginger Ponzu Sauce  
Jumbo Scallop Wrapped in Pancetta with Grain Mustard Sauce  
Cumin Rubbed Chicken Satay with Cilantro Lime Cream  
Herb Crusted Dijon Lamb Lollipop with Wild Berry Demi  
Beef Ravioli with Toasted Fennel & Tomato Relish  
Coriander & Ginger Shrimp Cake with Roasted Garlic Aioli  
Mini Beef Wellington with Tarragon Cream Sauce  
Swedish Meatball with Basil Crème Fraîche  
Driskill Crabcakes with Charred Yellow Tomato Remoulade

## SPOONS

Mushroom Seared Beef Tenderloin on Marsala Onion & Parmesan  
Dungeness Crab Salad & Cantaloupe Relish  
Charred Ahi with Tobiko  
Red & Yellow Tomato with Goat Cheese Fondue  
Shrimp Scampi on Bacon-Melted Leeks  
Crisp Crab Roll on Avocado Salsa  
Bay Scallops on Truffled Potatoes



All prices are subject to a 21% Service Charge & applicable Sales Tax.



# DISPLAYS



Displays are priced per person.

## SEAFOOD

Iced Oysters, Gulf Shrimp, Crab Claws  
Citrus Fennel Dip, Cocktail Sauce, Garlic Butter

## CITRUS POACHED SHRIMP DISPLAY

Poached Shrimp on Ice  
Cocktail & Remoulade Sauces  
Fresh Lemon

## POACHED SALMON

Whole Poached Atlantic Salmon  
Tarragon Relish, Lemon Crème Fraîche  
Onion Confetti

## ANTIPASTI

Prosciutto, Sopressata, Bocconcini  
Roasted Peppers, Imported Olives  
& Marinated Artichokes

## GOURMET CHEESE

Selection of Brie, Chèvre with Cracked Pepper  
Boursin with Herbs  
Imported and Domestic Cheeses  
Dried & Fresh Fruit  
Assorted Crackers & Toasted Baguettes

## SMOKED OR CURED SALMON

Tequila-Lime Cured Salmon  
Lemon Crème Fraîche  
Red Onion Confetti, Fried Capers

## VEGETABLE CRUDITÉ

Seasonal Crisp Vegetables  
Olives, Pepperoncini, Sweet Pickles  
Smoked Fennel Aioli

## GRILLED & MARINATED VEGETABLES

Chef's Selection of Fresh Grilled Vegetables  
Roasted Tomato Oil, Fresh Basil  
Bleu Cheese Crumbs

## BAKED BRIE EN CROUTE

Brie Cheese in Puff Pastry  
Raspberry Jam, Spiced Walnuts & Pine Nuts  
Assorted Crackers & Toasted Baguettes

## BABY SPINACH BOUQUETS

Baby Spinach Salad Wrapped in English Cucumber  
Wild Berry Vinaigrette with Candied Pecans

## CAVIAR

Sevruga  
Market price per ounce

Osetra  
Market price per ounce

“000” Beluga Caviar  
Market price per ounce

Caviar Served with Toast Points, Crème Fraîche  
Chopped Eggs & Onions



# CHEF'S STATIONS

Chef's Stations are priced per person. Guest Counts below 20 are subject to a surcharge.

One station per 50 guests is recommended.

Uniformed Chefs will prepare Action Stations at 150.00 per Uniformed Chef.

## SUSHI STATION

Assorted Sashimi, Nirgi, & California Rolls

*Wasabi, Pickled Ginger, Soy Sauce*

(Based on 3 pieces per person)

## TOSTADA STATION

Hawaiian Tostada

*Rock Shrimp Poke, Cucumber Namasu*

*Sesame-Tomato Relish*

Asian Guacamole & Tobiko

*Spicy Bomb Sauce on Crisp Wonton Shells*

Sonoran Tostada

*Pork Carnitas Style, Black Bean Cilantro Relish, Manchego Cheese*

*Shredded Cabbage Slaw & Cumin Crème Fraîche*

*On Crisp Tortilla Rounds*

## ASIAGO CHEESE RAVIOLI

English Peas, Piquillos Peppers, Tarragon Cream

## TEXAS HOT ROCK

Achiote Salmon, Herb Sea Scallops

Rosemary Lamb Chops

Seared on Hot Stone Slabs

*Tarragon-Saffron Aioli*

*Mint & Cactus Chutney*

*Artichoke Tapenade & Herb Crostini*

## SAVORY RISOTTO MARTINI BAR

Truffle Risotto, Porcini Mushroom, Asparagus

Prosciutto, Aged Parmesan

## GOURMET PIZZERIA

Prosciutto

*Smoked Mozzarella, Niçoise Olives*

*on Rosemary Focaccia*

Scampi Style Shrimp

*Asiago, Oven Dried Tomato on Pesto Focaccia*

Roasted Portobello

*Gorgonzola, Caramelized Onions*

*on Sundried Tomato Focaccia*

## ASIAN OCCASION

Roasted Chinese BBQ Duck

*Steamed Mushu Buns & Hoisin BBQ Sauce*

Assorted Dim Sum Displayed in Steamer Baskets

*Yin Yang Sauce*

## POTATO MARTINI BAR

Roasted Garlic Potatoes

*Caramelized Onions, Gorgonzola Crumbles, Basil Pesto*

*Sautéed Wild Mushrooms, Roasted Bell Peppers*

*Whipped Truffle Butter*

Whipped Sweet Potatoes

*Horseradish Sour Cream, Crisp Pancetta*

*Chopped Chives*

*Oven Dried Tomato, Whipped Orange-Basil Butter*

## YUKON GOLD GNOCCHI

Forestière of Mushrooms, Truffle & Vermouth Cream

## EDIBLE MARTINI BAR

Smoked Salmon with Diced Cucumber

*Lemon & Citron Vodka*

Bay Scallops with Texas Citrus

*Microgreens & Pepper Vodka*

Lump Crab with Tobiko, Avocado

*Nori Strips & Plum Sake*

## QUESADILLAS

Shrimp, Chicken, Beef,

*Assorted Cheeses, Mushrooms*

*Black Beans, Grilled Peppers & Onions, Salsa*

*Pineapple Pico de Gallo, Guacamole, Cilantro, Sour Cream*

## PAELLA STATION

Traditional Paella with Shrimp, Scallops, Mussels

Pork, Chicken, Vegetables over Saffron Rice

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# CARVING STATIONS

One station per 50 guests is recommended.  
Uniformed Chefs will prepare Carving Stations at 150.00 per Uniformed Chef.

## ROASTED STEAMSHIP ROUND

Au Jus, Creamy Horseradish, Sourdough Rolls  
Serves 60 Guests

## WHOLE ROASTED FILET MIGNON

Grain Mustard, Thyme Demi-Glace, Sesame Rolls  
Serves 25 Guests

## BEEF WELLINGTON

Dijon Mustard, Huckleberry Compote, Mushroom Cream Sauce, Herb Rolls  
Serves 25 Guests

## HERB-RUBBED PRIME RIB

Rosemary Au Jus, Creamy Horseradish, Mustard, Crusty French Rolls  
Serves 50 Guests

## ROASTED LEG OF LAMB

Blackberry Mint Coulis, Mint Jelly, Rosemary Demi-Glace, Sourdough Rolls  
Serves 35 Guests

## WHOLE SALMON WRAPPED IN PUFF PASTRY

Red Pepper Aioli, Lemon-Caper Sauce  
Serves 35 Guests

## BROWN SUGAR PINEAPPLE-ROASTED BONE-IN HAM

Honey-Bourbon Glaze, Cranberry Sauce, Dijon Mustard, Sourdough Rolls  
Serves 40 Guests

## CUMIN-ROASTED PORK TENDERLOIN

Cranberry-Orange Relish, Horseradish, Grain Mustard, Sourdough Rolls  
Serves 30 Guests

## SMOKED BREAST OF TURKEY

Ginger-Cranberry Relish, Rosemary Aioli, Herb & Garlic Rolls  
Serves 45 Guests

## MUSTARD-CRUSTED RACK OF LAMB

Mint Cactus Jelly, Truffle Demi-Glace, Herb & Garlic Rolls  
Serves 7 Guests – 7 Bone Rack

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# DESSERT STATIONS

Dessert Stations are priced per person. Guest Counts below 20 are subject to a surcharge.

One station per 50 guests is recommended.

Uniformed Chefs will prepare Dessert Stations at 150.00 per Uniformed Chef.

## VIENESSE TABLE

Chef's Spectacular Selection of  
Pies, Cakes, Tarts  
Gateaus and Assorted Miniature Pastries

## STRAWBERRY FIELDS

Strawberry Shortcake  
White & Milk Chocolate Dipped Strawberries  
Fresh Strawberry Tart, Strawberry Swirl Cheesecake  
Grand Marnier Flambé Strawberries  
House Spun Vanilla Bean Ice Cream

## MIXED BERRY GRAND MARNIER

Grand Marnier Flambé Fresh Berries  
House Spun Vanilla Bean Ice Cream  
Shortbread Cookies

## FLAMING BANANAS

Flambé Bananas & Rum  
Served Over  
House Spun Mexican Vanilla & Espresso Ice Cream

## DECADENT CHOCOLATE FOUNTAIN

Flowing Chocolate  
-Select Six of the Following Dipping Items-  
Strawberries, Pineapple Chunks, Banana Chunks  
Maraschino Cherries  
Rice Krispies Treats, Large Pretzel Sticks, Donut Holes  
Large Marshmallows  
Brownie Bites, Mini Cream Puffs, Pound Cake Bites  
Nutter Butters, Graham Crackers, Oreos  
(Subject to Chocolate Fountain Fee)

## PARIS

Trilogy of Brûlées: Caramel, Orange, Almond  
French Fruit Tarts, Chocolate Truffles, Napoleons  
Warm Chocolate Fondue with Chocolate Eclairs  
Fresh Strawberries

## SWEET HAWAII

Chocolate Dipped Fortune Cookie  
Coconut Tapioca Brûlée  
Macadamia Hawaiian Chocolate Cream Puffs  
Warm Pineapple & Lilikoi Bread Pudding  
House Spun Coconut Ice Cream

## SPICY PINEAPPLE

Ginger Spiced Pineapple Compote  
Served Over  
Toasted Pecan & Coconut Crusted Ice Cream

## BUTLER PASSED DESSERTS

Mini Root Beer Floats  
Mini Creamsickle Floats  
Mini Vanilla Milk Shakes  
Mini Chocolate Milk Shakes

## ICE CREAM SUNDAY

House Spun  
Vanilla, Chocolate & Strawberry Ice Cream  
Chocolate & Caramel Sauce  
M&M's, Crumbled Oreo Cookies  
Chocolate Shavings  
Nuts, Fruit, Fresh Bananas, Whipped Cream



# RECEPTION

If you request, our professional culinary team may design a custom reception menu for your exclusive event.

## SAMPLE MENU

### Passed Chilled Hors d'Oeuvres

*Dungeness Crab Salad in Phyllo Cup with Mango Vinaigrette*  
*Yucca Chips with Wasabi Caviar & Ranch*  
*Red & Yellow Tomato Bruschetta, Kalamata Olive Crouton*

### Baby Spinach Bouquets

*Wrapped in English Cucumber, Wild Berry Vinaigrette, Candied Pecans*

### Baked Brie en Croute

*Brie Cheese in Puff Pastry with Raspberry Jam-Spiced Walnuts, Pine Nuts*  
*Assorted Crackers & Toasted Baguettes*

### Artisan Selection of Cheeses & Seasonal Fruit

### Hot Hors d'Oeuvres

*Cumin-Rubbed Chicken with Cilantro Lime Cream*  
*Herb-Crusted Lamb Lollipop with Dijon & Black Currant Demi-Glace*  
*Beef Ravioli with Toasted Fennel & Tomato Relish*  
*Mini Beef Wellingtons with Tarragon Mushroom Sauce*  
*Crisp Crab Rolls on Avocado Salsa*

### Cumin-Roasted Pork Tenderloin Carving Station

*Cranberry-Orange Relish, Horseradish, Grain Mustard, Sourdough Rolls*

### Asiago Cheese Ravioli Station

*English Pea Ravioli with Piquillos & Tarragon Cream*

### Pastry Chef's Dessert Selection

*Tarts, Cake, Pies, Freshly Baked Mini Pastries*

# DINNER BUFFETS

Includes Premium Brewed Coffees & Gourmet Teas  
Driskill Rolls & Butter  
Guest counts below 20 are subject to a surcharge.

## CONGRESS AVENUE

Helen Corbitt Cheddar Cheese Soup  
Driskill House Salad  
*Toasted Pecans & Assorted Dressings*  
Scallop & Spinach Salad  
*Carrots, Onions, Wild Mushrooms*  
*Dijon Vinaigrette*  
Artisan Selection of Cheeses & Seasonal Fruit  
Roulade of Beef  
*Grilled Vegetables & Chasseur Sauce*  
Parsley-Crusted Snapper with Tomato Saffron  
Roasted Pork Loin with Honey-Bourbon Glaze  
Garlic Scalloped Potatoes  
Wild Rice Confetti  
Stuffed Roasted Roma Tomatoes  
*Julienne Vegetables & Smoked Carrot Compote*  
Pastry Chef's Specialties  
*Mini Pastries, Petite Fours, Cakes & Pies*

## CESAR CHAVEZ

Jalisco Pozole  
*Pork, Hominy, Cilantro, Diced Onion, Radishes*  
Jicama & Cactus Salad  
*Lime Cilantro Vinaigrette*  
Mixed Green Salad  
*Roasted Corn, Black Beans, Tomatoes*  
*Ancho Ranch Dressing*  
Mexican Fruit Salad  
Adobo Pork Loin with Cilantro Patron Cream  
Sirloin Tips with Roasted Tomatoes, Poblanos  
Achiote Chicken with Sautéed Onions & Bell Peppers  
Mexican Rice Pilaf with Poblano Pico de Gallo  
Frijoles Borrachos  
Sautéed Zucchini & Squash with Cilantro  
Horchata Flan  
Chocolate Kahlua Cake  
Mango-Rice Pudding Parfait

## SONORAN GRILL

Black Bean & Poblano Soup  
Provençale Baked Roma Tomatoes  
Shrimp Garbanzo Salad  
*Yellow Tomatoes, Red Onions, Jicama*  
*Ancho Vinaigrette*  
Mixed Green Salad  
*Avocados, Apple-Cured Bacon, Jack Cheese*  
*Fried Tortilla Strips*  
Roasted Achiote Leg of Lamb  
Pepper-Smoked New York Strip  
*Mint Cactus Relish, Red Pepper Aioli & Herb Dijon*  
*Salted Herb Rolls & French Olive Rolls*  
Pan-Roasted Free Range Chicken with Porcini Jus  
Roasted Peruvian & Sweet Potatoes  
*Garlic-Parsley Butter*  
Brown Rice with Plum Tomatoes  
Green Beans with Toasted Almonds & Cotija Cheese  
Stuffed Roasted Roma Tomatoes  
Julienne Vegetables  
Three Chocolates Croissant Pudding  
Fudge Pecan Pie

## ZILKER PARK

Tomato Fennel Bisque  
Mesclun Salad with Mandarin Oranges  
*Avocado & Assorted Dressings*  
Waldorf Chicken Salad  
Artisan Selection of Cheeses & Seasonal Fruit  
Grilled Atlantic Salmon  
*Dill Butter & Caramelized Onions*  
Sundried Tomato & Goat Cheese Chicken Roulade  
*Saffron Cream*  
Garlic-Roasted Yukon Gold Potatoes  
Purple Passion Rice with Herbs  
Green Bean Amandine with Bacon & Mushrooms  
Roasted Squash Zucchini Au Gratin  
Pastry Chef's Specialties  
*Mini Pastries, Petite Fours, Cakes & Pies*



# DINNER BUFFETS



Includes Premium Brewed Coffees & Gourmet Teas  
Driskill Rolls & Butter  
Guest counts below 20 are subject to a surcharge.

## IMPERIAL GARDEN

Chinese Vegetable Spring Rolls with Sweet Chili Sauce  
Thai Shrimp Salad with Cucumber Namasu & Long Rice Noodles  
Butter Lettuce Filled with Szechwan Bean Salad

Assortment of California Rolls, Vegetable Rolls & Spicy Tuna Rolls  
*Pickled Ginger, Soy Sauce & Wasabi*  
(3 pieces per person)

Sake Beef Sirloin with Asian Mustard Sauce, Sesame Rolls & Nori Rolls  
Teriyaki Grilled Chicken with Green Onions, Sesame Seeds & Fried Noodles  
Hoisin Glazed Duck Breast with Kumquat & Lychee Compote  
Baby Bok Choy Stir-Fry  
Low Mein Noodles  
Sesame Fried Rice

Assorted Dim Sum in Bamboo Steamer Baskets with Yin Yang Sauce  
Coconut Tapioca Brûlée, Macadamia Hawaiian Chocolate Cream Puffs  
Warm Pineapple & Lilikoi Bread Pudding with Coconut Cream

## WESTERN GRILL

Sliced Texas Onions, Red & Yellow Beefsteak Tomatoes & Maytag Bleu Cheese Crumbles

Western Salad

*Bacon, Avocado, Tomato, Crisp Romaine & Radicchio & Creamy Cracked Pepper Dressing*


Texas Chili Bar

*Chili Con Carne & Vegetarian Black Bean Chili*  
*Sliced Jalapeños, Pepper Jack & Cheddar Cheeses, Scallions, Diced Onions, Sour Cream*  
*Crispy Tortilla Strips & a Variety of Smokin' Hot Sauces*


Grill Station

*Kansas City Strip Steaks with Sautéed Mushrooms & Onions*  
*Barbecue Pork Ribs & Honey Smoked Barbecue Chicken*  
*Southwestern Grilled Shrimp*

Baked Potato with Sour Cream, Chives & Bacon Bits  
Fresh Watermelon Wedges with Honeydew Pico de Gallo  
Cowboy Potato Salad with Bacon & Horseradish Dressing  
Green Chile & Dried Jack Cheese Macaroni Gratin  
Sweet Corn on the Cobb  
Corn & Jalapeños Buttermilk Biscuits  
*Cinnamon Honey Butter & Strawberry Rhubarb Jam*  
Warm Berry Cobbler with Vanilla Bean Ice Cream  
Spiced Apple Shortcake & Warm White Chocolate Pecan Sauce  
Housemade Pecan Pie



All prices are subject to a 21% Service Charge & applicable Sales Tax.



# PLATED DINNERS

Courses are priced per person. Three Course minimum required.  
Includes Premium Brewed Coffees, Gourmet Teas, Driskill Rolls & Butter

## STARTER

Dungeness Crab & Ahi Tower  
*Tomato & Avocado Relish*  
Pan-Roasted Sea Scallops  
*Charred Corn, Basil Orzo & Garlic Brown Butter Sauce*  
Hawaiian Ahi Tartar  
*Sushi Rice, Tobiko & Sesame-Soy Vinaigrette*  
Martini Shrimp Cocktail  
*Lemon-Curry Poached Shrimp, Avocado Salad*  
*Oven-Dried Tomato Cocktail Sauce*  
Prime Beef Carpaccio  
*Shaved Reggiano Parmesan*  
*Garlic-Pesto Aioli, Olive Crostini*  
White Bean Truffle Ravioli  
*Butter Poached Shrimp & Creamy Mascarpone Sauce*  
Chilled Terrine of Pheasant Breast  
*Celeriac Salad, Cherry Balsamic Compote*  
*Brioche Toast*  
Fresh Mozzarella Antipasto  
*Vine-Ripe Tomato, Sweet Basil, Roasted Portobello*  
*Aged Balsamic*

Pacific Rock Shrimp Bisque  
*Sun-Dried Tomato Crostini & Fresh Chervil*  
French Onion Soup  
*Crouton & Gruyere*

Local Baby Greens  
*Olive Chèvre Toast, Roasted Cipollini Onions*  
*Oregano-Pancetta Vinaigrette*  
Avocado & Mango Salad  
*Local Baby Lettuces, Sweet Texas Onions*  
*Coriander-Lime Vinaigrette*  
Endive & Frisée Salad  
*Grilled Pear, Jicama*  
*Spanish Sherry Vinaigrette*  
Butter Lettuce with Brie  
*Candied Pistachios, Texas Citrus Fruits*  
*Cracked Pepper Vinaigrette*  
Buffalo Mozzarella & Vine-Ripened Tomato Stack  
*Shaved Texas Onions*  
*Pesto Balsamic Vinaigrette*

Tuna Carpaccio  
*Marinated Vegetables, Crumbled Feta*  
*Kalamata Olives with Lemon-Basil Oil*  
Prosciutto & Asiago Ravioli  
*Roasted Garlic Parsnip Purée*  
*Shallot-Rosemary Butter Sauce*  
Spicy Dungeness Crab Cake  
*Japanese Mushroom Stir Fry*  
*Lemon-Curry Vinaigrette*  
Wild Mushroom & Brie Strudel  
Shaved Vegetable Salad  
*Roasted Yellow Tomato Coulis*  
Charred Ahi Sashimi  
*Pickled Cucumber, Shiso Leaves, Wasabi Aioli*  
Cold Smoked Duck Breast  
*Roasted Beets, Frisée, Sweet Onions, Walnut Vinaigrette*  
Ancho Honey Glazed Shrimp  
Baby Greens, Jicama-Cilantro Slaw  
California Citrus Salad

Wild Mushroom Soup en Crouete  
*Chives, Cream & Brandy*  
Ginger Butternut Squash  
*Cinnamon & Maple Crème Fraiche*

## SALAD

Tossed Arugula & Radicchio Salad  
*Roasted Golden Beets, Maytag Bleu Cheese*  
*Walnut Vinaigrette*  
Grilled Asparagus Salad  
*Roasted Peppers, Baby Red & Green Oak, Gorgonzola Pancetta*  
*Vinaigrette*  
Bouquet of Red & Green Petite Romaine  
*Shaved Parmesan, Peppered Croutons*  
*Kalamata Olive Caesar Dressing*  
Bibb Lettuce & Endive Salad  
*Candied Walnuts, Cambozola Crostini*  
*Asian Pear Vinaigrette*  
Roasted Portobello & Golden Tomatoes  
*Spanish Anchovies, Marinated Artichokes,*  
*Manchego Cheese*  
*Sun-Dried Tomato Vinaigrette*

## INTERMEZZO

Available Upon Request

All prices are subject to a 21% Service Charge & applicable Sales Tax.

# PLATED DINNERS

Courses are priced per person. Three Course minimum required.  
Includes Premium Brewed Coffees, Gourmet Teas, Driskill Rolls & Butter

## ENTRÉE

Smoked Veal Rib-Eye  
*Warm Peruvian Potato Salad*  
*Roasted Wild Mushrooms, Cumin-Chili Jus*

Smoked Center Cut Filet Mignon  
*Potato & Mushroom Gratin, Braised Baby Vegetables*  
*Sun-Dried Cherry-Peppercorn Jus*

Roasted Tuscan Rack of Lamb  
*Fingerling Potato Artichoke Salad*  
*Marinated Chèvre in Grape Leaves*  
*Olive Lamb Jus*

Horseradish-Crusted Filet Mignon  
*Roasted Corn & Potato Cake*  
*Haricot Verts Provençale*

Pan Seared Red Snapper  
*Vanilla Parsnip Puree, Baby Carrots*  
*Almond Capers Vinaigrette*

Dijon Crusted Rack of Lamb  
*Charred Corn Soufflé, Spaghetti Squash*  
*Roasted Pepper & Feta Salad*  
*Rosemary Demi*

Roasted Veal Loin Filled with Wild Mushrooms  
*Herb & Mascarpone Polenta, Garlic Confit*  
*Madeira Veal Glaze*

Roasted Sea Bass  
*Pearl Couscous, Eggplant Rollatini*  
*Niçoise Vegetable Salad, Yellow Tomato Coulis*

Herb-Roasted Chicken  
*Layered with Prosciutto*  
*Sweet Basil & Smoked Mozzarella*  
*Butter-Whipped Potatoes & Balsamic Demi-Glaze*

Pan Roasted Free Range Chicken  
*Creamy Parmesan Risotto, Wilted Shallots & Spinach*  
*Pancetta-Sherry Vinegar Sauce*

## MIXED GRILL ENTRÉE

Petite Filet Mignon & Sesame Crusted Mahi Mahi  
*Coconut-Lemongrass Rice, Wilted Baby Bok Choy*  
*Ginger-Lobster Reduction*

Austin Mix Grill  
*Rosemary Marinated Lamb*  
*Gorgonzola Crusted Petite Filet*  
*Garlic Roasted Gulf Shrimp*  
*Wild Mushroom Cumin-Flan, Asparagus*  
*Brandied Veal Jus*

Beef Tenderloin Medallion & Maine Lobster Tail  
*Rosemary Whipped Yukon Gold Potatoes*  
*Artichoke Tomato Tapenade*  
*Blood Orange Infused Brown Butter*

Grilled Petite Filet Mignon & Pacific Prawns  
*Truffle Potato Purée*  
*Roasted Portobello*  
*Baby Corn & Asparagus Bundle*  
*Merlot Jus*

Petite Filet Mignon & Tarragon Crusted Salmon  
*Parsnip-Orange Zest Purée, Asparagus Wrap, Olive Oil Poached*  
*Tomato Confit*

Petite Filet Mignon, Herb Skewered Broiled Prawn  
& Diver Scallop  
*Chorizo Orzo, Hericot Verts Provençale*  
*Green Peppercorn Sauce*

## VEGETERIAN ENTRÉE

Saffron Risotto  
*Asparagus & Wild Mushrooms in Puff Pastry*  
*Napoleon of Grilled Vegetables*  
*Mozzarella Cheese & Tomato Coulis*

Wild Rice & Grilled Seasonal Vegetables  
*Wrapped in Brick Pastry*  
*Honey Roasted Mushroom*  
*Spinach & Gruyere Baklava*  
*Toasted Pine Nuts*

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# PLATED DINNERS



Courses are priced per person. Three Course minimum required.  
Includes Premium Brewed Coffees, Gourmet Teas, Driskill Rolls & Butter

## DESSERT

### Chocolate Symphony

*Chocolate Brûlée, Chocolate Cakelette, Chocolate Sorbet in Chocolate Hazelnut Tuile*

### Pacific Sampler

*Mini Passion Fruit Brûlée, Tahitian Vanilla Rice Pudding, Macadamia & Hawaiian Chocolate Torte  
Chocolate Cappuccino Coffee Cup with Mocha Cream & Biscotti*

### Raspberry Ricotta Cake

*Orange Short Dough, Fresh Raspberries, Orange Caramel Sauce*

### Grand Marnier Trio

*Brûlée, Gateau, Berries & Sabayon*

### Toasted Pecan & Bourbon Tart

*Mocha Caramel Anglaise Sauce*

### Artisan Cheese Selection

*Candied Nuts, Truffle Honey, Dried Fruit, Port Reduction, Cracked Lavosh*

### Chocolate Hazelnut Torte

*Flourless Almond Meringue Layered with Hazelnut Praline Cream  
Chocolate Truffle Frangelico Anglaise*

### Triple Chocolate Raspberry Torte

*Wild Berry Sauce*

### Fuji Apple & Cinnamon Crisp

*Sundried Cherry Compote & Spiced Rum Cane Sugar Sauce*

### Tiramisu

*Layered with Coffee-Soaked Ladyfingers & Kahlua Anglaise*

### Margarita Lime Pie

*Roasted Meringue Strawberry Sauce*

### Vanilla Raspberry Brûlée

*Orange-Chocolate Praline*

### Chocolate Mousse Cake

*Blood Orange Sabayon & Cinnamon-Pistachio Biscotti*

# THE DRISKILL'S "GOLD SERVICE"

The Driskill is pleased to offer our signature "Gold Service", a distinctive dinner option for your special events. Award-Winning Executive Chef Jonathan Gelman will create a unique menu exclusively for your event that includes a choice for your guests of starters, entrées & desserts. When seated, your guests will be presented with a customized printed menu which will describe our culinary specialties.

## SAMPLE MENU

### ∞ FIRST COURSE ∞

St. Anne's Oysters

*On the Half Shell, Sauce Mignonette, Vodka Sunrise*

White Asparagus Vichyssoise

*Dungeness Crab, Gorgonzola Crostini, Fines Herbs*

Lobster Velouté en Croute

*Crème Fraîche & Wild Mushrooms*

### ∞ SECOND COURSE ∞

Honey & Butter Roasted Forestière Mushrooms

*Crispy Pancetta, Chèvre & Spinach Baklava*

Duck Confit Spring Roll, Blackberry Coulis

Arugula & Baby Beet Salad

*Maytag Bleu Cheese, Poached Pear & Hazelnut Vinaigrette*

### ∞ INTERMEZZO ∞

Coconut Lime Sorbet

### ∞ ENTRÉE ∞

Poached Maine Lobster

*Black Truffle Agnolotti & Vanilla Braised Baby Fennel*

Fennel Curry Crusted Ahi

*Beluga Lentils, Ginger & Fennel Salad, Bok Choy, Sage Buerre Blanc*

Grilled Veal Chop

*Mascarpone Polenta, Picholine Olives & Fermented Lemon*

Prime Filet of Beef Tenderloin

*Sweet Potato Purée, Glazed Baby Artichokes*

Dijon-Crusted Colorado Lamb Chops

*Trumpette Royal, Ratatouille, Dauphinoise Potatoes*

### ∞ DESSERT ∞

Chocolate Tower

*Chocolate Soda Cake, Cappuccino Mousse, White Chocolate Truffle  
with Frangelico Ice Cream & Port Wine Sauce*

Artisan Cheese Selection

*Candied Nuts, Truffle Honey, Dried Fruit, Port Reduction, Cracked Lavosh*

All prices are subject to a 21% Service Charge & applicable Sales Tax.

# BEVERAGE ARRANGEMENTS

The Driskill requires one bartender per 75 guests. Cash Bars require one Bartender & one Cashier per 75 guests.  
Bartenders are provided at 25.00 each per hour with a minimum of three hours.  
Cashiers are provided at 15.00 each per hour with a minimum of three hours.  
Cash Bars are not available for social events.

## HOST BAR

Premium Brand Cocktails  
Select Brand Cocktails  
Essential Brand Cocktails  
Wine & Sparkling Wine  
Imported/Premium Beer  
Domestic Beer  
Assorted Sodas  
Bottled Water

## CASH BAR

Essential Brand Cocktails  
House Wine, Sparkling Wine  
Imported/Premium Beer  
Domestic Beer  
Sodas & Bottled Water

	<b>ESSENTIAL</b>	<b>SELECT</b>	<b>PREMIUM</b>
<b>SCOTCH</b>	Ballantine	Dewars	Chivas Regal
<b>BOURBON</b>	Jim Beam	Jack Daniels	Woodford Reserve
<b>CANADIAN</b>	Seagram's 7	Seagram's VO	Crown Royal
<b>VODKA</b>	Monopolowa	Stolichnaya	Grey Goose
<b>GIN</b>	Bombay	Tanqueray	Bombay Sapphire
<b>RUM</b>	Bacardi	Bacardi Dark	Appleton
<b>TEQUILA</b>	Sauza Silver	Sauza Hornitos	El Tesoro

## BEVERAGE PACKAGES

All beverage packages are priced per person & include Red & White Wine, Sparkling Wine, Imported/Premium & Domestic Beer Selections, Assorted Sodas & Mineral Water.  
Beverage Packages are available as an alternative to a bar charged on consumption.

### ESSENTIAL PACKAGE

2 Hours  
3 Hours  
4 Hours  
5 Hours

### SELECT PACKAGE

2 Hours  
3 Hours  
4 Hours  
5 Hours

### PREMIUM PACKAGE

2 Hours  
3 Hours  
4 Hours  
5 Hours

Alcoholic beverage tax is included in all prices listed. Host bar prices are subject to taxable service charge of 21%.  
Cash Bar prices are inclusive of tax & gratuity. Other liquor, liqueurs, cordials & specialty beverages are available upon request

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# SPECIALTY BEVERAGES

## MARTINIS

Maximum of 4 Selections

### **Something Blue**

Grey Goose Vodka, Blue Curacao, Fresh Lime Juice and a Twist of Lemon

### **Cucumber Martini**

Grey Goose Vodka, Fresh Lemon Juice, Mint Leaves, Cucumbers

### **Milk Chocolate Martini**

Grey Goose Vodka, Godiva Dark and White Chocolate Liqueur

### **Lemon Drop Martini**

Grey Goose Vodka, Fresh Lemon Juice, Splash Sour Mix

### **Blushing Bride**

Grey Goose Vodka, Peach Schnapps and Cassis

### **Pomegranate Martini**

Grey Goose Vodka, Pama Liqueur, Squeeze of Fresh Lemon

### **Crème Brulee Martini**

Grey Goose Le Vanille Vodka, Cointreau, Frangelico, and Cream

### **Caramel Apple Martini**

Grey Goose Vodka, Apple Liqueur and Butterscotch Schnapps

## MARGARITAS

Frozen Margaritas and Margaritas on the Rocks

Subject to Frozen Margarita Machine Rental

Suggested Swirls: Midori, Chambord, Sangria, Grand Marnier

## LATIN LIBATIONS

Mojito

Sangria

Havana Cocktail

Cuba Libre

## CORDIALS

Recommended to complete your event or added to a Gourmet coffee bar

Amaretto


Bailey's Irish Cream

Grand Marnier

Kahlua

Sambuca

Cointreau



All prices are subject to a 21% Service Charge & applicable Sales Tax.



# 1886 BAKERY WEDDING CAKES



Pastry Chef Tony Sansalone baked his first cookies in the family kitchen in Italy & later received formal training at the American Culinary Federation in Palm Beach, FL. Following several years with prestigious resorts in South Florida, Tony launched his career with Four Seasons Hotels which lead him to the Four Seasons Austin where he quickly commanded a devoted following. During his 15 years there, the accommodating & talented chef became a fixture in the community, participating in countless culinary & fundraising events. After two years of owning his own business, Chef Sansalone joined The Driskill culinary team & now the distinctive dessert traditions of the Driskill combined with Chef Sansalone's innovative artistry makes for a legendary duo.

## **ITALIAN CREAM CAKE**

Buttermilk Sponge Cake, Toasted Coconut & Pecans, Sweet Cream Cheese Filling

## **LEMON "CIELO"**

White Cake, Lemon Infused Mascarpone Cream, Candied Lemon Zest, Fresh Raspberries

## **CLASSICAL COMFORT**

Classic White Cake, Candied Almond Cream Filling

## **SANSALONE'S RASPBERRY DELIZIA**

White Cake, Fresh-Made Raspberry Preserves, Hazelnut Mascarpone Cream, Frangelico Liqueur

## **CARROT CAKE**

Carrot Spice Cake, Wild Honey Cream Cheese, Toasted Walnuts

## **STRAWBERRY AMARETTO CAKE**

Almond Amaretto Cake, Strawberry Custard, Candied Almond Cream, Amaretto Liqueur

## **SANSALONE'S TIRAMISU CAKE**

White & Chocolate Cake, Cappuccino Mascarpone Cream, Espresso Coffee

## **DRISKILL'S 1886 CHOCOLATE CAKE**

Rich Devil's Food Cake, Chocolate Mousse, Fresh Strawberries

## **PEANUT BUTTER CAKE**

Chocolate Devil's Food Cake, Peanut Butter Crunch Mousse

## **GERMAN CHOCOLATE CAKE**

Dark Chocolate Cake, Condensed Milk, Toasted Coconut-Pecan Filling

## **CHOCOLATE TRUFFLE CAKE**

Chocolate Cake, Rich Chocolate Ganache Filling

## **SHAWN'S RED VELVET CAKE**

Shawn's Signature Red Velvet Cake, Sweet Cream Cheese Filling