

The RK Group L.L.C.

Convention Center Menu Packet





Policies and Procedures

The following menu is a compilation of our most popular selections, priced and categorized for your convenience. This menu is a sampling of our offering, and any meal or selection can be customized by our talented team of culinary professionals to suit your individual needs and tastes. Your account service manager will be happy to coordinate with you personally on any event menu customization.

Food & Beverage

All food and beverage served in the Henry B. Gonzalez Convention Center is to be provided exclusively by The RK Group, L.L.C. The planning of the event, including selection of menus, décor, entertainment and other pertinent details should be arranged at least 30 days prior to the event date.

Security

Customer is responsible for arranging security for any exhibits, banquets, meetings or merchandise. If a customer is serving alcohol at any function, the San Antonio Police Off-Duty Employment Unit must be notified. They may be reached at 210-207-7020.

Guarantees

Customer agrees when initially arranging for a catered function that the estimated number of persons to be served will be provided. However, a specific or Guaranteed number of guests is required by 10 am three business days prior to each of the functions or events to ensure adequate time for ordering purposes. You will be billed for the Guaranteed number or for the actual number served, whichever is greater. In the event the Guarantee is increased less than 48 hours before the catered function, we reserve the right to make reasonable substitutions to the menu and/or charge an additional service fee.

China Service

All seated meal functions are served with china and glassware, unless otherwise specified by the Customer. Continental breakfasts, coffee services, buffets and exhibitor services are routinely accompanied by high-grade disposable service ware. If china is desired, a fee of \$2.50 per person will apply.

Decor Service

All food services tables and banquets are dressed with standard floral, house linen, and napkins. Specialty decor is available. Please discuss options and costs with your Account Executive.

Group Minimums

A \$100.00 service charge will apply for all meal functions of 50 persons or less.

Cancellations

Any food or beverage function cancelled within four business days of the event is subject to a cancellation fee.

Length of Service

Pricing for all menu options are based on 1 hour of service unless otherwise noted. Additionally fees will be assessed for longer length of food service.

Menu Pricing

Menus and menu pricing is guaranteed (6) six months prior to event.



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Continental Breakfast Buffets

ALL BREAKFAST SELECTIONS INCLUDE REGULAR AND DECAFFEINATED COFFEE
AND A SELECTION OF HERBAL HOT TEAS

THE TRADITIONAL

Assorted Juices • Seasonal Fresh Fruit and Berries
Croissants • Assorted Muffins • Danish Pastries • Sweet Butter and Preserves
\$13.00

THE DELUXE TRADITIONAL

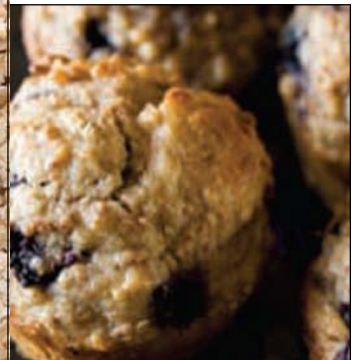
Assorted Juices • Seasonal Fresh Fruit and Berries
Assorted Cereals with Whole, 2%, and Skim Milk • Assorted Yogurts
Croissants • Assorted Muffins • Danish Pastries • Sweet Butter and Preserves
\$16.00

A HEALTHY START

Assorted Juices • Seasonal Fresh Fruit and Berries • Bran Muffins
Vanilla Yogurt and Granola Parfait • Assorted Cereals with Whole, 2%, and Skim Milk
Protein Juices • Power Bars
\$17.00

THE NEW YORKER

Assorted Juices • Seasonal Fresh Fruits and Berries
Pumpernickel, Rye, Onion, Sesame Seed, Three Cheese and Plain Bagels
Fresh Lox Display with Capers, Onions and Chopped Eggs
Assorted Shmears
\$18.00



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Breakfast Buffets

ALL BREAKFAST SELECTIONS INCLUDE REGULAR AND DECAFFEINATED COFFEE
AND A SELECTION OF HERBAL HOT TEAS



MISSION TRAIL

Assorted Juices • Seasonal Fresh Fruit and Berries
Scrambled Eggs with Fresh Pico de Gallo • Breakfast Potatoes
Choice of Sage Sausage Links, Bacon, or Ham
Croissants • Assorted Muffins • Danish Pastries • Sweet Butter and Preserves
\$21.00

THE DELUXE

Assorted Juices • Seasonal Fresh Fruit and Berries
Scrambled Eggs • Breakfast Potatoes • Choice of Sage Sausage Links, Bacon, or Ham
Individual Assorted Yogurt Cups • Assorted Cereals • Whole, 2%, and Skim Milk
Croissants • Assorted Muffins • Danish Pastries • Sweet Butter and Preserves
\$25.00

RUNNING START

Assorted Juices • Seasonal Fresh Fruit and Berries
Assorted Fruit Smoothies • Cottage Cheese and Low-Fat Yogurts
Toasted Granola with Dried Fruits and Nuts
Frittata with Roasted Tomatoes and Baby Spinach
Bagels with Cream Cheese • Zucchini Bran Muffins
\$27.00

COUNTRY BREAKFAST

Assorted Juices • Seasonal Fresh Fruit and Berries
Scrambled Eggs • Breakfast Potatoes • Choice of Sage Sausage Links, Bacon, or Ham
Oatmeal with Raisins, Pecans, and Fresh Berries • Assorted Dry Cereals • Whole, 2%, and Skim Milk
Buttermilk Biscuits • Pecan Sticky Buns • Danish Pastries • Sweet Butter and Preserves
\$28.00

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Breakfast Buffet Enhancements

COLD SELECTIONS

Freshly Baked Bagels with Cream Cheese	\$3.00
Assorted Breakfast Cereals with Whole, 2% and Skim Milk	\$3.50
Assorted Individual Fruit Yogurts	\$4.00
Fresh Seasonal Fruit and Berries	\$6.00
Smoked Salmon with Cream Cheese and Bagels	\$6.00

HOT SELECTIONS

Breakfast Burrito with Scrambled Eggs, Jack Cheese and Pico de Gallo	\$4.50
Warm Croissants with Ham or Sausage	\$4.50
Breakfast Quesadilla with Eggs	\$4.50
Smoked Cheddar and Canadian Bacon Quiche	\$5.00
Farm Fresh Scrambled Eggs with Boar's Head Ham and Cheddar Cheese	\$5.00
Stuffed Brioche with Eggs and Cheese or Sausage and Egg	\$5.00
Almond Crusted French Toast with Berry Compote	\$5.00
Blueberry Pancakes with Warm Vermont Maple Syrup	\$5.00
Belgian Waffles with Whipped Cream and Fresh Berries	\$5.00

OMELET STATION

Omelets Prepared to Order by Chef with Condiments to Include:
Tomatoes • Red Onions • Jalapeno Peppers • Bell Peppers • Mushrooms • Ham
Bacon • Bay Shrimp • Swiss Cheese • Cheddar Cheese
\$10.00



Your RK Group LLC Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Plated Breakfast

**ALL BREAKFAST SELECTIONS INCLUDE REGULAR AND DECAFFEINATED COFFEE
AND A SELECTION OF HERBAL HOT TEAS**

THE RISE 'N SHINE

**Orange Juice • Individual Displays of Seasonal Fresh Fruit • Fluffy Scrambled Eggs with Sharp Cheddar Cheese
Crisp Apple-wood Smoked Bacon or Sage Sausage Links • Breakfast Potatoes
Family Style Basket of Assorted American Baked Goods • Pre-Set Sweet Butter and Preserves
\$18.00**

AMERICAN FRENCH TOAST BREAKFAST

**Orange Juice • Individual Displays of Seasonal Fresh Fruit • Thick-Cut Cinnamon Swirl French Toast with
Toffee Covered Pecans and Warm Vermont Maple Syrup • Crisp Apple Wood Smoked Bacon or Sage Sausage
Links • Breakfast Potatoes • Family Style Basket of Assorted American Baked Goods • Sweet Butter and Preserves
\$18.50**



THE EXECUTIVE (FOR UNDER 500 GUESTS)

**Orange Juice • Individual Displays of Seasonal Fresh Fruit • Traditional Eggs Benedict
Poached Eggs with Canadian Bacon Hollandaise Sauce • Breakfast Potatoes
Basket of Assorted American Baked Goods • Sweet Butter and Preserves
\$24.00**

GRILLED NEW YORK STEAK AND EGGS

**Orange Juice • Individual Displays of Seasonal Fresh Fruit • Grilled New York Steak
Breakfast Potatoes • Fluffy Scrambled Eggs with Vermont Cheddar Cheese
Basket of Assorted American Baked Goods • Sweet Butter and Preserves
\$27.50**

**Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.**

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



A La Carte Break Selections

BEVERAGES

Whole, 2%, or Skim Milk (Half Pint)	\$ 3.00
100% Natural Fruit Juices (Individual Bottles)	\$ 3.50
Assorted Soft Drinks (Individual Cans)	\$ 3.50
Bottled Water (Each)	\$ 3.50
Starbucks Frappuccino (Bottled)	\$ 4.50
Energy Drinks – Red Bull, Amp, Double Shot (Individual Cans)	\$ 4.75
Specialty Water (Individual Bottles)	\$ 4.75
Hot Water with Assorted Teas (Gallon)	\$50.00
Lemonade, Agua Frescas, Iced Tea (Gallon)	\$50.00
Columbian House Brewed Coffee – Regular or Decaffeinated (Gallon)	\$54.00

BAKERY SELECTIONS

Price per dozen

Chocolate Covered Nut Clusters	\$31.00
Mexican Treats - Buñuelos, Churros, Cinnamon Sugar Cookies	\$31.00
Miniature Pick-Up Sweets	\$35.00
Bakery Fresh Large Cookies	\$35.00
Deep Dish Brownies and Blondies	\$35.00
Assorted Breakfast Pastries, Bagels, Whole Grain Sweet Bread	\$38.00
Jumbo Hot Soft Pretzels with Mustard	\$42.00

SNACK MENU

Price per Individual Servings

Energy Bars	\$ 3.00
Assorted Individual Bags of Chips and Pretzels	\$ 3.50
Bar Mix	\$ 3.50
Individual Bags of Popcorn	\$ 3.50
Ice Cream Bars	\$ 3.50
Assorted Candy Bars	\$ 3.50
Yogurt Covered Raisins and Pretzels	\$ 3.50
Individual Bags of Cotton Candy	\$ 3.75
Assorted Individual Fruit Yogurts	\$ 4.00

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Break Packages

Breaks are Priced for 30 Minutes of Service

MID-MORNING REFRESHER

Assorted Danish, Pastries and Muffins • Regular and Decaffeinated Coffee
Selection of Herbal Teas
\$9.00

SPORTS BREAK

Warm Jumbo Pretzels with Yellow Mustard • Tortilla Chips and Salsa
Honey Roasted Peanuts • Lemonade and Iced Tea
\$10.00

BEAT THE HEAT

Assorted Ice Cream Bars • Fruit Bars • Frozen Candy Bars • Lemonade and Iced Tea
\$10.50

THE SWEET AND SALTY

Potato Chips and Tortilla Chips with Dips • Pretzels • Popcorn and Peanuts
Assorted Candy Bars • Lemonade and Iced Tea
\$10.50

HILL COUNTRY WILD

Build-Your-Own Trail Mix and Yogurt Parfaits with
Bowls of Yogurt, Berries, Granola, Nuts, Coconut, Raisins, Dried Fruit and M&M's®
Assortment of Whole Fruits • Regular and Decaffeinated Coffee • Selection of Herbal Teas
\$11.00

SWEET TOOTH

Chocolate Chip Cookies • Brownies • Blondies • M&M's® Plain and Peanut • Cracker Jacks®
Assorted Candy Bars • Regular and Decaffeinated Coffee • Selection of Herbal Teas
\$11.00



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Break Packages

Breaks are Priced for 30 Minutes of Service

FITNESS BREAK

**Fresh Seasonal Fruit and Berries • Carrot Bran Muffins • Oatmeal Raisin Cookies
Individual Yogurts • Energy Bars • Regular and Decaffeinated Coffee
Selection of Herbal Teas
\$11.50**



THE SOUTH OF THE BORDER

**Tri-Colored Tortilla Chips • Assorted House-Made Salsa • Guacamole
Sour Cream • Chili Con Queso • Grilled Chicken and Fire Roasted Red Pepper Quesadillas
Regular and Decaffeinated Coffee • Selection of Herbal Teas
\$12.00**

THE RIVERWALK

**Selection of Mini Pastries • Miniature Cookies • Farm Fresh Strawberries
Mexican Hot Chocolate • Regular and Decaffeinated Coffee
Selection of Herbal Teas
\$12.00**



THE BIG APPLE

**Whole Red and Green Apples • Assorted Scones • Freshly Baked Biscotti
Regular and Decaffeinated Coffee • Selection of Herbal Teas
\$12.00**

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Banquet Luncheons

ALL ENTRÉES INCLUDE A FRESH HOUSE SALAD, HOMEMADE ROLLS, AND DESSERT
REGULAR AND DECAFFEINATED COFFEE, AND A SELECTION OF
HERBAL TEAS, ICED TEA, AND WATER

Salads

All Banquet Lunches are Served with Your Choice of House Salad

MIXED FIELD GREENS

Mixed Greens, Grape Tomatoes, Toasted Almonds and Balsamic Vinaigrette Dressing

TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce tossed with Traditional Caesar Dressing, Croutons and Parmesan Cheese

HOUSE CHOPPED SALAD

Tomato, Cucumber and Ranch Dressing

You May Upgrade to One of the Below Specialty Salads for a \$2.00 per Person Fee.

TOSSED TEXAS GREENS

Shredded Radish, Shredded Carrots and Cherry Tomatoes with an Herbed Vinaigrette

BABY SPINACH SALAD

Sun-Dried Cranberries, Pecans, Shaved Carrots with a Blood Orange Vinaigrette

SOUTHWESTERN CAESAR

Romaine Topped with Focaccia Croutons with a Sun-Dried Tomato Cilantro Caesar Dressing

ARUGULA FENNEL SALAD

With Pecorino Cheese and Watermelon

WATERCRESS AVOCADO AND WALNUT SALAD

Creamy Lemon Dressing



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Cold Entrées



CROISSANT CLUB SANDWICH

Smoked Chicken, Ham, Swiss and Cheddar on Croissant
Bow-Tie Pasta Tossed with Red Pepper Pesto, Artichokes, Olives, and Sun-Dried Tomatoes
Assorted Relishes, Dill Pickles, Sliced Onions, Tomatoes, and Lettuce
\$22.00

WRAPPED AND ROLLED

Smoked Turkey and Fresh Vegetables with Herb Cream Cheese in Red Pepper Wrap
Bow-Tie Pasta Tossed with Red Pepper Pesto, Artichokes, Olives, and Sun-Dried Tomatoes
Assorted Relishes, Dill Pickles, Sliced Onions, Tomatoes, and Lettuce
Chipotle Ranch and Original Ranch Dressing Served on Table
\$22.00

SALAD TRIO

(Choice of Three)

Tuna Salad, Chicken Salad, Shrimp Salad, Pasta Salad, Potato Salad, or Vegetable Salad
Served with Lettuce, Tomato, Avocado and a Croissant
\$22.00

THE TEXAS COBB SALAD

Piled High with Fresh Mixed Greens, Grilled Chicken, Crisp Bacon, Tomato, Avocado
Crumbled Queso Fresco • Served with Fresh Made Rolls
\$23.50

SONORA GRILLED CHICKEN

Mixed Baby Greens Topped with Fresh Corn Adobo Salad, Chicken a la Parrilla and
Corn Relish with a Roasted Tomato Cream Sauce, Garnished with Crispy Fried Tortilla Threads
Served with Herbed Bread Sticks with a Mild Jalapeño Cream Cheese
\$23.50

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Hot Entrées

Chicken

CHICKEN & CHEESE CHILE RELLENO

Relleno Pepper Stuffed with Chicken and Cheese

Served with Mexican Saffron Rice, Sautéed Peppers, and Squash with a Veracruz Sauce
\$28.00

CHICKEN ESCONDIDO

Breast of Chicken Topped with Ranchero Sauce, Avocado Wedges, Pepper Jack Cheese and Sliced Tomatoes
Served with a Saffron Rice and Tri-Colored Peppers
\$30.00

CHICKEN ROULADE FLORENTINE

Rolled and Sliced Breast of Chicken Stuffed with
Basil and Spinach Pesto Topped with a Sun-Dried Tomato Cream Sauce
Served with Roasted Orzo Pilaf and Fresh Vegetables
\$30.00

HUNTER'S CHICKEN

Breast of Chicken Topped with Sliced Mushrooms, Leeks and Tomatoes with a
White Wine Butter Sauce Served with Creamy Potatoes and Seasonal Vegetables
\$31.00

COUNTRY KITCHEN CHICKEN

Seared Semi-Boneless Breast of Chicken
with Truffle Oil Macaroni and Cheese, Pearl Vegetables and Pan Jus
\$31.00

Seafood

POTATO CRUSTED FILLET OF BASA SOLE

Lightly Crusted Basa Sole with Rice Pilaf and Wilted Spinach in a Saffron Butter Sauce
\$35.00



SAUTEED SEA BASS

Topped with Braised Tomato Fennel Broth
Served with Vegetable Rice Pilaf
\$35.00



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Hot Entrées

Beef and Pork

BACON WRAPPED PAN SEARED PORK LOIN MEDALLIONS

Seared Pork Loin Topped with Apple Chutney
Served with Creamy Potatoes, Fresh Broccolini and Carrots
\$34.00

BEEF AND SAUSAGE LASAGNA

Beef Lasagna with a Tuscan Tomato Basil Sauce
Served with a Side of Italian Style Green Beans
\$29.00

TEXAS STYLE BLACK ANGUS POT ROAST

White Cheddar Potatoes, Green Beans with Bacon and a Rich Demi Glaze
\$32.00

PETT FILET OF BEEF

With Fresh Cut Asparagus and Whipped Potatoes
\$38.00



Your RK Group LLC Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Dessert



Banana Crunch Cake

Banana Foster Cheesecake

Bourbon Pecan Pie

Granny Caramel Apple Pie

**Deep Dish Brownies with Whipped Cream Berry
and Caramel Sauce**

Traditional Carrot Cake

Raspberry Scented Panacotta

Key Lime Cheesecake

Marble Fudge Cheesecake

**Assorted Flavored Bars
Pecan, Lemon, Brownies, Blondies, and Raspberry
Served Family Style with Strawberries
and Drizzled Chocolate**

Your RK Group LLC Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Theme Lunch Buffets

ALL THEME LUNCHEON SELECTIONS INCLUDE REGULAR AND DECAF COFFEE,
A SELECTION OF HERBAL TEAS, ICED TEA AND WATER

THE SAM HOUSTON DELI

Hearty Vegetable Soup
Albacore Tuna Salad • Roasted Red Skin Potato Salad • Creamy Coleslaw
Display of Freshly Sliced Deli Meats and Cheeses to Include Roast Beef, Ham, Roast Turkey Breast
and Genoa Salami • Swiss, Cheddar and Provolone Cheeses
Sandwich Rolls and Assorted Breads • Mayonnaise, Horseradish and Dijon Mustard
Kosher Pickles and Relishes
Assorted Cookies • Double Chocolate Brownies
\$25.00

THE EXECUTIVE DELI

Mozzarella and Marinated Tomato Salad • Red Bliss Potato Salad • Marinated Asparagus
Medallions of Herb Salmon • Pepper-Crusted Tenderloin of Beef • Sliced Smoked Breast of Chicken
Tomato, Lettuce, Sweet Onion • Assorted Kettle Chips
Sliced Sourdough, French and Dark Rye Bread
Herb Mayonnaise, Dijon Mustard, and Horseradish Cream • Petite Sweets
\$28.00

BACKYARD BBQ

Garden Salad with a Selection of Dressings • Roasted Red Skin Potato Salad • Creamy Coleslaw • Barbecued Breast
of Chicken • Freshly Grilled Hamburgers and Hot Dogs • Steamed Corn on the Cob • Sliced American, Swiss and
Provolone Cheeses • Lettuce, Tomatoes, Onions, Olives and Pickles • Dijon Mustard, Ketchup and Mayonnaise
Assorted Fresh Baked Cookies • Seasonal Sliced Fresh Fruit • Frozen Ice Cream Bars
\$31.00

A SOUTH OF THE BORDER BUFFET

Tossed Green Salad with Assorted Toppings and Dressings • Jicama, Squash, Asparagus and Bell Peppers with Lime
Cilantro Vinaigrette • Cocktail Enchiladas • Beef and Chicken Fajitas with Sautéed Bell Peppers and Onions
Refried Beans • Mexican Rice • Flour and Corn Tortillas • Tortilla Chips with Pico de Gallo and Guacamole
Diced Onion, Shredded Lettuce, Jack Cheese, Sour Cream and Jalapeño Peppers
Margarita Cheesecake with Fresh Fruit
\$32.00



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Theme Lunch Buffets

ALL THEME LUNCHEON SELECTIONS INCLUDE REGULAR AND DECAF COFFEE,
A SELECTION OF HERBAL TEAS, ICED TEA AND WATER

BUFFET FROM ITALY

Minestrone Soup

Mixed Greens with Gorgonzola Dressing • Roasted Eggplant with Balsamic Dressing
Tomato, Bocconcini and Mozzarella Salad with Basil Oil • Chicken Piccata with Polenta Diamonds • Penne with
Roasted Asparagus and Balsamic Butter • Beef and Sausage Lasagna • Roasted Green and Yellow Zucchini with Fresh
Herbs • Garlic Bread, Ciabatta and Focaccia • Cappuccino Cheesecake • Seasonal Sliced Fresh Fruit

\$34.00



THE SPA

Avocado Cucumber Soup

Field Greens with Grape Tomatoes, Cucumbers with Shallot Chipotle Dressing
Chilled Asparagus with Preserved Lemons
Roasted Chicken Breast with Spinach, Sautéed Mushrooms and Cabernet Au Jus
Orange Roughly with Green Grapes and Almonds Topped with White Wine Sauce
Fingerling Potatoes with Garlic Thyme • Mixed Seasonal Vegetables • Assorted Pancetta

\$35.00

THE TEXAS COUNTRYSIDE

Country Potatoes and Leek Soup

Caesar Salad with Creamy Parmesan Garlic Dressing • Penne Pasta Salad with Sun-dried Tomatoes and Pine Nuts
Texas Style Black Angus Pot Roast • Hunter's Chicken • Seasoned Root Vegetables • Creamy Potatoes
Cheese Cake Squares • Deep Dish Pecan Pie

\$35.00

THE PICOSA SHOW DOWN

Two-Tone Coleslaw • Home-Style Potato Salad

Sliced BBQ brisket • BBQ chicken • BBQ sausage • BBQ sauce • Corn on the Cob
Borracho Beans • Assorted Relished • Biscuits and Corn Bread • Whipped Butter
Cherry or Peach Cobbler • Key Lime Pie

\$35.00



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Theme Lunch Buffets

ALL THEME LUNCHEON SELECTIONS INCLUDE REGULAR AND DECAF COFFEE,
A SELECTION OF HERBAL TEAS, ICED TEA AND WATER

SAN ANTONIO'S FAVORITE

Southwest Caesar Salad • Jicama, Squash, Asparagus and Bell Peppers with Lime Cilantro Vinaigrette
Chicken Enchiladas with Verde Salsa • Stuffed Chili Relleno with Shredded Chicken and Cheese • Grilled Shrimp
Fajitas with Sautéed Bell Peppers and Onions • Mexican Saffron Rice • Black Beans
Fresh Corn and Flour Tortillas • Pico de Gallo, Sour Cream, Guacamole, Onions, Jalapenos,
Shredded Lettuce, and Jack Cheese • Seasonal Mexican Desserts
\$36.00

THE PICNIC

Green Bean Salad with Roasted Red Onion, Toasted Almonds and Bacon Dressing
Traditional Southern Cole Slaw • Whole Wheat Penne Pasta Salad with Broccoli Florets
Cucumber and Tomato Salad • Buttermilk Fried Chicken • Black Angus Chopped Steak with Au Jus
Barbecue Honey Baked Beans • Fresh Root Vegetables
House Made Rolls • Assorted Gourmet Cupcakes
\$38.00

THE TALL TEXAN

Mixed Greens with Cucumbers, Jicama, Cherry Tomatoes, and Southwest Bell Peppers
Black Bean Roasted Corn Salad • Red Potato Salad with Red Onion, Grain Mustard and Sherry Vinegar
BBQ Chicken Breast • Chili Dusted Bistro Steak • Sliced Grilled Vegetables • Roasted Poblanos
Tomato Rice Pilaf • Pecan Diamonds and Deep Dish Brownies
\$39.00



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Box Lunches

All boxed lunches come with a cookie or brownie, pasta salad and whole fruit

TURKEY FIESTA AMERICANO

Turkey, Stuffing, Cranberry Mayonnaise and Romaine Lettuce
on Sliced Whole Wheat Bread
\$19.00

TEXAS CARRY OUT

Choice of Sandwiches Served on a Variety of Breads, Ham and Cheddar, Smoked
Turkey and Swiss, Roast Beef and Provolone
\$19.00

ARROSTO BEEF RAFANO

Roast Beef, Lettuce, Horseradish Cheddar Cheese, Caramelized Onions, Spicy
Remoulade (Contains Mayonnaise) and Romaine Lettuce on a Three Seeded Baguette
\$19.00

MEDITERRANEAN TUNA

A Zesty Tuna Blend (Contains Mayonnaise), Romaine Lettuce, Red & Green Bell
Peppers, Golden Raisins and a Light Curry Dressing on a Focaccia Roll
\$19.00

VERY VEGGIE

Cucumber, Tomatoes, Carrots, Daikon Sprouts, Romaine Lettuce and
Chive Cream Cheese Spread on Organic Multigrain Bread
\$19.00

FLORENTINE WRAP

Baby Spinach, Shiitake Mushrooms, Roasted Red Peppers, Sweet Onions
and Dill Havarti Cheese in a Spinach Wrap
\$19.00

CHICKEN ITALIANO

Lemon and Garlic Marinated Grilled Chicken Breast, Romaine Lettuce, Smoked
Mozzarella, Crumbled Bacon Aioli (Contains Mayonnaise) and
Caramelized Onions on Ciabatta
\$21.00

CUBAN PANINI

Turkey, Ham, Swiss Cheese, Sliced Pickles and House-Made
Chipotle Dijonnaise (Contains Mayonnaise) on Ciabatta
\$22.00

**Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.**

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Hot Hors D'oeuvres

PRICES ARE PER PIECE, MINIMUM ORDER OF 100

POULTRY

SPICY BUFFALO WINGS
With Bleu Cheese Dip, Carrot and Celery Sticks
\$3.25

SPICY THAI CHICKEN SATAY
With Sweet Chili Peanut Sauce
\$3.25

ASSORTED ORIENTAL POT STICKERS
With Ginger-Soy Dipping Sauce
\$3.25

QUESADILLAS
Monterrey Jack with Smoked Chicken
\$3.25

CHICKEN FLAUTAS
Tightly Rolled Corn Tortillas Filled with
Shredded Chicken
\$3.25

JALAPENO CHICKEN BITES
With Buttermilk Dressing
\$3.75

VEGETARIAN

FRIED STUFFED JALAPENOS
Stuffed with Cheddar Cheese
\$3.00

SPANAKOPITA
Phyllo with Crispy Spinach and Feta Crumbles
\$3.00

EGG ROLLS
With Hot/Sweet Mustard, Soy and Plum Sauces
\$3.25

QUESADILLAS
Monterrey Jack with Slivers of Jalapeño
\$3.25

PORK

CAJUN EN CROUTE
Spicy Cajun Sausage Baked in a Golden Brown Pastry
with Creole Mustard
\$3.25

MINI WARM HAM AND CHEESE TRIANGLES
\$3.25

PORK DUMPLINGS
\$3.25

KOREAN PORK LETTUCE WRAP
With Crispy Garnish
\$4.00

SEAFOOD

PETITE CRAB CAKES
With Vodka Spiked Red Sauce
\$4.00

SEA SCALLOP
Wrapped in Apple Wood Smoked Bacon
\$4.50

SALMON MOUSSE
On Pickled English Cucumber
\$4.50

BEEF

BEEF EMPANADAS
Seasoned Beef in a Puff Pastry Shell
\$3.25

BEEF FLAUTAS
Tightly Rolled Corn Tortillas Filled with Beef
\$3.25

ANTICUCHOS
Marinated Beef Kabobs with Pickled Onion
\$4.00

MINIATURE BEEF WELLINGTON
\$4.00

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Cold Hors D'oeuvres

PRICES ARE PER PIECE, MINIMUM ORDER OF 100

CHICKEN

SMOKED CHICKEN BOTANAS
Tartlets Filled with Avocado
Smoked Chicken and Pepper Jack Cheese
\$3.25

CURRY CHICKEN SALAD
Served in a Phyllo Cup
\$3.25

VEGATARIAN

FIESTA PINWHEELS
Exotic Tortillas Rolled with Assorted Fillings
\$3.00

GRILLED VEGETABLES
Served with Smoked Mozzarella Crostini
\$3.00

GRAPE ROLL
Grapes Rolled in Blue Cheese and Pistachios
\$3.25

PORK

BRUSCHETTA
Prosciutto, Tomato and Olive Spread
\$3.25

SEAFOOD

HOUSE GRAY LOX PILLOW
Served with Chive Crème Fraiche
and American Caviar
\$5.00

BEEF

CORIANDER BEEF TENDERLOIN
Served with Boursin Cheese Mousse
and Garlic Crostini
\$3.75



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Reception Stations

**PRICES ARE PER PERSON, MINIMUM ORDER OF 100
CHEF'S FEE - \$100**

Hot

CHILI CON QUESO

Served with Tostado Chips and Homemade Salsa
\$3.00

TAMALES

Masa Stuffed with Shredded Pork or Bean and Cheese, Wrapped in a Corn Husk
\$3.00

SPINACH AND ARTICHOKE DIP

With Sliced Baguettes and Rustic Breads
\$3.00

CRISPY SOUTHERN FRIED CHICKEN TENDERS

With Cracked Pepper Cream Gravy
\$3.50

PEDRO'S NACHO BAR

Crisp Fiesta Chips, Chili Con Queso, an Elaborate Display of Unique Salsas, Sliced Jalapeños
Sour Cream, Black Olives and Pico de Gallo
\$7.00

THE ENCHILADA BAR

Corn and Flour Tortillas Rolled with Your Choice of Cheeses and Chicken
Topped with Ranchero and Tomatillo Sauce, and Cilantro Sour Cream
\$8.00

SEÑORAS DE LAS TORTILLAS

Miniature Corn Tortillas Hand-Patted On-Site
Served with Refried Beans, Guacamole, Diced Onions, Grated Cheddar, Grated Monterrey Jack
Sliced Jalapeños, Pico de Gallo, Picante Sauce and Whipped Butter
Senoritas (Chef) Required
\$10.00

MAC 'N CHEESE BAR

Creamy Mac 'n Cheese, Creamy Mac n' Cheese with Lobster, and Creamy Mac n' Cheese with Bacon
Accompanied with Assorted Toppings
\$10.50
Chef Optional

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Reception Stations

PRICES ARE PER PERSON, MINIMUM ORDER OF 100

PASTA BAR

Penne and Ravioli Pastas, Traditional Marinara and Cream Sauce
Served with Prosciutto, Mushrooms, Peas, Crushed Red Pepper, Imported Grated Cheeses, and Garlic Bread
Chef Optional
\$10.50

FAJITAS MEXICAN GRILL

Featuring Marinated Beef, Chicken and Shrimp Fajitas Served with Fresh Flour Tortillas, Cheddar and Monterrey Jack Cheese, Homemade Salsas, Guacamole, Pico de Gallo and Sour Cream
Chef Optional
\$13.50

THE MONGOLIAN GRILL

Your Choice of Noodles or Rice with Assorted Vegetables and Chicken, Beef Tofu or Shrimp Sautéed with Our Blend of Asian Sauces
Chef Optional
\$13.50

MIXED PAELLA VALENCIA

Spanish rice, Shell Fish, Chicken, Sausage, Fresh Vegetables in a Rich Saffron Broth Cooked in Our Authentic Pan
Chef Optional
\$13.50



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Reception Stations

**PRICES ARE PER PERSON, MINIMUM ORDER OF 100
CHEF'S FEE - \$100**

Cold

GRILLED ASPARAGUS
Wrapped with Prosciutto
\$2.75

FRESH MOZZARELLA CHEESE
With Basil, Pesto and Tomato Confit
\$3.25

GRILLED AND FRESH VEGETABLES
Served with a Variety of Creamy Dips
\$6.00

DOMESTIC AND IMPORTED CHEESE
Garnished with Whole Fresh Fruit, Old World Breads and Gourmet Crackers
\$6.50

SOUTH TEXAS SALAD STATION
Homemade Southwest Caesar and Guacamole Salad with a Variety of Toppings Including
Grilled Chicken, Tortilla Chips, Diced Fresh Vegetables, Fresh Parmesan, Fire Roasted Corn Relish,
Garlic Breadsticks and Croutons
\$8.00

SOUTH OF THE BORDER BOTANA BAR
A Variety of American and Southwest Cheeses, Artisan Baked Breads, Gulf Coast Ceviche,
Marinated Olives, Pickles, Raw Vegetables, and a Duet of Guacamole to Include Traditional Guacamole with
Tomatoes, Onions and Jalapeno and a Mango, Jicama Guacamole
\$8.00

BLACKENED AHI TUNA
Topped with Wasabi Caviar on Fried Wonton
\$9.00

TEXAS SHRIMP MARTINI DISPLAY
Jumbo Gulf shrimp with Peppered Smirnoff® Cocktail Sauce, Jalapeño Stuffed Olives and a Twist of Lemon
\$12.00

SUSHI
Assorted Vegetable and Seafood Selection
\$15.00
Chef Optional

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



The Carving Board

PRICES ARE PER PERSON, MINIMUM ORDER OF 100

Chef Required for the Following Items

CHEF'S FEE - \$100

SLOW ROASTED TURKEY BREAST

Assorted Miniature Rolls, Cranberry Chutney, Rosemary Mayonnaise and Herb Mushroom Au Jus
\$8.00

SMOKED BONE-IN HAM

Served with Fresh Baked Rolls, Citrus Glaze, Whole Grain Mustards, and Pineapple Jerk Salsas
\$8.00

ROASTED TOP ROUND OF BEEF

Served with Fresh Baked Rolls, Horseradish Cream, Mayonnaise, Dijon Mustard and Beef Au Jus
\$8.00

APPLE CRUSTED PORK LOIN

Served with Fresh Baked Rolls, Grain Mustard Cream Sauce, and Charred Onion Mayonnaise
\$9.00

CLEAVER CHOPPED BBQ

Whole Mesquite Smoked Briskets of Beef and Rings of Country Sausage
Served on Silver Dollar Rolls, with BBQ Sauce, Onions and Pickles
\$10.00

ROASTED STRIP LOIN OF BEEF

Served with Fresh Baked Rolls, Shallot Confit, Demi-Glaze
\$13.00

FIRE ROASTED BEEF TENDERLOIN

Served with Fresh Baked Rolls, Horseradish Cream, Herb Mayonnaise, Dijon Mustard and Cabernet Au Jus
\$18.00

PRIME RIB OF BEEF

Served with Fresh Baked Rolls, Mayonnaise, Dijon Mustard, Horseradish Cream and Natural Juices
\$19.00

MIXED GRILL

Rack of Lamb, Beef Tenderloin, Slow Roasted Turkey, Artisan Sausage, and Roasted Vegetables
\$21.00

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Plated Dinner

ALL ENTRÉES INCLUDE A FRESH HOUSE SALAD, HOMEMADE ROLLS, AND DESSERT
REGULAR AND DECAFFEINATED COFFEE, AND A SELECTION OF
HERBAL TEAS, ICED TEA, AND WATER

Dinner Salads

All Banquet Lunches are Served with Your Choice of House Salad

FRESH SPINACH SALAD

Mandarin Orange Segments, Toasted Almonds, Asian Soy Dressing

MIXED BABY GREENS

Shaved Fennel, Sugared Pecans, Sliced Peaches with a Honey Tarragon Vinaigrette

HOT HOUSE MIXED GREENS

Red and Yellow Tomato Wedges, Maytag Blue Cheese, Balsamic Vinaigrette

You May Upgrade to One of the Below Specialty Salads for a \$3.00 per Person Fee.

ROASTED RED AND YELLOW BEETS

Chicory, Goat Cheese, Lemon Pressed Olive Oil

ORGANIC GREENS

Crisp Pears, Gorgonzola, Spicy Pecans with a Red Wine Vinaigrette

ARUGULA

Fennel, Hearts of Palm with a Lemon Truffle Vinaigrette

BELGIUM ENDIVE

Watercress, Sugared Walnuts, Orange Segments with a Maytag Blue Cheese Dressing

SHAVED SUNCHOKE

Parmesan, Pine Nuts, Arugula with a Champagne Vinaigrette

SPICY GREENS

Roasted Asparagus, Mushrooms, Crumbled Goat Cheese with a Honey Tarragon Dressing

SOUTHWESTERN CAESAR

Romaine Topped with Foccacia Croutons with a Roasted Tomato Cilantro Caesar Dressing



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Dinner Entrées

Beef and Pork Entrées

CENTER CUT PORK LOIN

Peach and Poblano Port Demi Sauce, Corn Relish with Red Skin Mashed Potatoes
\$36.00

PAN SEARED CHILI RUBBED RIB EYE STEAK

Twice Baked Cheddar Potatoes, Crisp Broccolini, Carrots, Red Peppers and Ancho Demi
\$48.00

BONELESS BRAISED SHORT RIBS

Chevre Roasted Garlic Mashed Potatoes, Butternut Squash and Broccolini
\$43.00

PAN SEARED FILET OF BEEF

Truffle Demi-Glace, Potato Pancake, Cipollini Onion Confit, Roasted Beets
\$52.00



Seafood Entrées

SEARED COD

Guijillo Sauce, Cilantro Rice, Choate Squash
\$40.00

PAN SEARED MEDALLIONS OF FRESH SALMON

White Beans, Plum Tomatoes, Pancetta and Fresh Asparagus Pesto
\$42.00

MISO GINGER GLAZED SEA BASS

Jasmine Rice, Pearl Vegetables in a Lemon Grass Butter Sauce
\$42.00

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Dinner Entrées

Chicken Entrées

CHICKEN SALTIMBOCCA

Sage, Prosciutto and Spinach, Topped with a Madeira Sauce and Tri-Colored Orzo Pilaf
\$36.00

PAN ROASTED CHICKEN BREAST

Stuffed with Sun-Dried Tomatoes, Artichoke Hearts and Pancetta
Served with a Golden Raisin Marsala Sauce and Creamy Shitake Risotto
\$36.00

HALF CORNISH GAME HEN

Served with Mashed Potatoes and Country Green Beans, Onion, Bacon and Veloutte Sauce
\$38.00

CRAB STUFFED CHICKEN

Roasted Chicken Stuffed with Whole Lump Crab Meat, Served with Creamy Vegetable Risotto and Broccolini
\$40.00

Vegetarian Entrees

GRILLED VEGETABLES

Eggplant, Green and Yellow Squash, and Bell Peppers with Balsamic Glaze, Lemon Rice and Pine Nuts
\$34.00

WILD MUSHROOM RAVIOLI

Fresh Thyme Butter, Diced Tomatoes
\$34.00

HERBED COUSCOUS

Steamed with Spaghetti Squash, Broccolini, Curry Tomato
\$34.00

VEGETARIAN FRIED RICE

Assorted Seasonal Vegetables, Sautéed with Sesame and Citrus
\$34.00

PAN SEARED TOFU

Baby Bok Choy, Baby Carrot, Wilted Spinach and Black Bean Sauce
\$36.00

Your RK Group LLC Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Dinner Entrées

Duet Entrées

TENDERLOIN OF BEEF AND CRAB STUFFED CHICKEN

Caramelized Shallot Cabernet Reduction with Roasted Asparagus and a Parmesan Crisp
\$51.00

FILET OF BEEF AND HOUSE MADE CRAB CAKES

House Made Remoulade With Gruyere Cheese Potatoes and Broccolini
\$55.00

TENDERLION OF BEEF AND JUMBO PRAWNS

Tequila Beurre Blanc with Potato Galettes and Roasted Beets
\$57.00



Your RK Group LLC Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Dessert

Chocolate Decadence Cake

Tiramisu Torte

Tuxedo Mousse

Hand Rolled Truffles

White Chocolate Ganache Cheesecake

Berry Torte

Banana Foster Cheesecake

Warm Molten Chocolate Cake

Tres Leche Cake



Your RK Group LLC Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Dinner Buffets

ALL DINNER BUFFET SELECTIONS INCLUDE REGULAR AND DECAF COFFEE,
A SELECTION OF HERBAL TEAS, ICED TEA AND WATER

SAN ANTONIO FIESTA

Grilled Corn and Poblano Salad • Garden Greens with Lemon-Lime Vinaigrette • Southwestern Caesar Salad
Slow Roasted Shredded Pork • Cilantro, Lime Marinated Breast of Chicken with Tomatillo Sauce • Traditional
Carne Asada • Saffron Mexican Rice • Authentic Southwest Black Beans
Assortment of Traditional Mexican Desserts
\$35.00

THE RIVERWALK

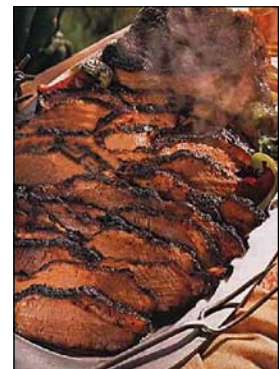
Mesclun Greens with Plum Tomatoes, Herbed Croutons and House Dressing • Greek Salad with
Herb Vinaigrette • Buffalo Mozzarella, Tomatoes, and Basil Salad with Extra Virgin Olive Oil
Grilled Chicken Breast with Fresh Herbs • Roasted Pork Loin with Cilantro and Peppers • Grilled Eggplant, Green
and Yellow Squash and Bell Peppers with a Balsamic Glaze • Saffron Rice
Selection of Chef's Seasonal Desserts
\$39.00

THE ITALIAN AFFAIR

Classic Caesar Salad Bowl with Garlic Caesar Dressing • Italian Bread Salad with Marinated
Cucumbers and Tomatoes • Orecchiette Pasta Salad with Grilled Vegetables, Fresh Mozzarella, Slow-Roasted
Tomatoes, Arugula and Balsamic Syrup • Roasted Spicy Italian Sausage with Peppers and Onions
Seared Sea Bass with Tomato, Garlic and Caper Jus
Medallion of Beef Tenderloin, Marsala Reduction and Roasted Portabella Mushrooms
Spaghetti Bolognese • Creamy Polenta with Gorgonzola Cheese • Roasted Ratatouille Vegetables
Tiramisu, Mini Cannoli, Fresh Fruit Tartlets
\$41.00

THE PICOSA SHOW DOWN

Chopped Salad with Diced Tomato, Cucumber and Queso Fresco • Rio Valley Green Bean Salad with Shaved Onion
and Bacon Bits • Texas Gulf Chili Glazed Shrimp • Texas BBQ Breast of Chicken • Braised Short Ribs
Borracho Beans with Onion, Bacon and Shiner Beer • Creamed Spinach • Cauliflower Gratin • Roasted Yukon
Potatoes • Selection of Chef's Seasonal Desserts
\$45.00



Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Bar Services

The RK Group, L.L.C. will provide all necessary bar accoutrements, bartender service, mixers, garnishes, ice, paper cocktail napkins, upgraded disposable glasses, liquor, beer, wine, assorted sodas, and bottled water to ensure proper service throughout the evening.

Bar Guarantee

Bartenders are provided free of charge if a bar generates \$400.00 (2-Man Bar) or \$250 (1 Man Bar) per 4-hour period in either billing or cash taken in. If the bar does not meet the minimum guarantee, the client will be billed for the remaining amount. The RK Group, L.L.C. recommends a one (2-Man) bar per 100 people for a Hosted Bars, and recommends a one (2-Man) bar per 150 people for a Cash Bars.

Host Bar Packages

The Host will pay a set cost per person for the bar. The same cost per person applies regardless of the amount of alcohol consumed.

Full Bar Service - Premium Brands

\$17.00 per Person for 1st Hour
\$7.00 per Person for Each Additional Hour

Full Bar Service - House Brands

\$15.00 per Person for 1st Hour
\$6.00 per Person for Each Additional Hour

Beer, Wine & Margaritas

\$11.00 per Person for 1st Hour
\$5.00 per Person for Each Additional Hour

Beer & Wine

\$10.00 per Person for 1st Hour
\$5.00 per Person for Each Additional Hour

Beer By The Barrel

Domestic Beer
\$400.00 per keg

Imported Beer

Available upon request

Your RK Group L.L.C. Account Manager will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.



Host Bar

PRICING BILLED ON CONSUMPTION

The Host pays for the actual number and type of drinks consumed by guests.
The following pricing applies per drink.

Mixed Drinks, Premium Brands	\$6.00
Mixed Drinks, House Brands	\$5.00
Imported Beer	\$5.00
Microbrew	\$5.00
Domestic Beer	\$4.00
Wine by the Glass	\$5.00
Soda	\$3.00
Bottled Spring Water	\$3.50
Mineral Water	\$3.50

Cash Bar

Attendees pay for drinks with Cash. The Host only pays the difference
should the bar generate less than the Guarantee.
The following pricing applies per drink.

Mixed Drinks, Premium Brands	\$7.00
Mixed Drinks, House Brands	\$6.00
Imported Beer	\$6.00
Microbrew	\$6.00
Domestic Beer	\$5.00
Wine by the Glass	\$6.00
Soda	\$3.50
Bottled Spring Water	\$3.50

Hosted Tickets on a Cash Bar

The Host pays for drinks when Drink Tickets are redeemed at the bar. Host is responsible for creation
and distribution of tickets. Tickets are redeemed at \$5.00 per ticket for
House Brands Bar and \$6.00 per ticket for a Premium Brand Bar.

Your RK Group LLC Account Manager will be happy to recommend themes, entertainment, music,
flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.