

# LORENZO HOTEL

## Banquet / Catering Menus

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# LORENZO HOTEL

## BREAKFAST BUFFETS

Includes: Assorted Juices | Herbal Teas | Freshly Brewed Coffee

### **Continental Breakfast**

**27. pp**

Freshly Sliced Seasonal Fruits  
Yogurt Parfait  
Assorted Breakfast Cereals  
Freshly Baked Breakfast Breads and Pastries  
Bagels with Cream Cheese  
Fruit Jams, Honey and Butter

### **Deluxe Continental Breakfast**

**30. pp**

Freshly Sliced Seasonal Fruits  
Yogurt Parfait  
Assorted Breakfast Cereals  
Freshly Baked Breakfast Breads and Pastries  
Bagels with Cream Cheese  
Fruit Jams, Honey and Butter

### **Select One of the Following:**

Sausage and Egg Biscuits  
Ham and Cheese Croissants  
Egg & Sausage Breakfast Tacos

### **"Breakfast on the Go"**

**28. pp**

A Build Your Own "To Go" Station Designed to give your Guests a Choice of:  
Assorted Breakfast Pastries and Breads, Bagels with Cream Cheese,  
Selection of Whole Fruit, Granola and Cereal Bars **Select**

### **One of the Following To-Go:**

Sausage and Egg Biscuits  
Ham and Cheese Croissants  
Breakfast Tacos with Scrambled Egg,  
Cheese and Sausage

# LORENZO HOTEL

## BREAKFAST BUFFETS

All Breakfast Buffets Include Fresh Squeezed Orange and Texas Grapefruit Juice, International Herbal Teas, Milk, Regular and Decaffeinated House blend Coffee (Minimum of 25 People)

### **The Cedar**

**32. pp**

Seasonal Sliced Fresh Fruit,  
Country Biscuits with Homemade Gravy  
Breakfast Breads and Pastries  
Scrambled Eggs  
Smoke Salmon Quiche  
Applewood Smoked Bacon and Country Sausage  
Breakfast Potatoes

### **Cowboy Breakfast**

**32. pp**

Seasonal Sliced Fresh Fruit  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Applewood Smoked Bacon and Country Sausage  
Country Biscuits with Homemade Gravy  
Cinnamon Raisin Oatmeal

### **The Texan Buffet**

**34. pp**

Assortment of Breads and Pastries  
Butter and Preserves  
Sliced Fresh Fruit with Honey Yogurt Dipping Sauce  
Applewood Smoked Bacon and Country Sausage  
Breakfast Potatoes  
Southwestern Egg Strudel with Orange Hollandaise  
(Scrambled Eggs, Sausage, Onion, Jalapenos, Cilantro and Lime Juice Rolled in a Puff Pastry)  
Scrambled Eggs Garnished with Chives  
Chorizo and Monterey Jack Quesadillas with Fresh Salsa

# LORENZO HOTEL

## PLATED BREAKFAST

Breakfast a la carte Entrees Include a Fresh Squeezed Orange Juice, Fresh Seasonal Fruit, a Basket of Breakfast Bakeries, an Assortment of Jellies and Preserves, Butter, Coffee, Tea and Decaffeinated Coffee.

### **French Indulgence**

**23. pp**

Cranberry Brioche French, Tangerine Ricotta Cheese, Wild Berry Compote and Toasted Hazelnut Syrup  
Maximum 30 ppl

### **Lorenzo Quiche**

**23. pp**

Goat Cheese, Fingerling Potato and Baby Leek  
served with Grilled Tomato and Vegetable Caponata

### **Eggs Benedict**

**24. pp**

Two Poached Eggs served over Toasted English Muffins with Thick-Cut Canadian Bacon topped with Classic Hollandaise Sauce, Breakfast Potatoes  
Maximum 30 ppl

### **Lorenzo Breakfast**

**25. pp**

Farm Fresh Scrambled Eggs, Country Sausage, Applewood Smoked Bacon and Breakfast Potatoes

### **The Manhattan**

**26. pp**

Pepper Smoked Salmon, Roasted Portobello and Asparagus served over Crisp Yukon Potato Ribbons  
With Two Poached Eggs and Boursin Cheese Sauce  
Maximum 30 ppl

### **Huevos Rancheros**

**26. pp**

Fluffy Scrambled Eggs with Chorizo Sausage,  
Roasted Nopales Cactus and Peppers served over a Jack Cheese Quesadilla with Refried Black Beans and Oven Roasted Cilantro Tomato Jam

# LORENZO HOTEL

## WORKING LUNCH

Includes Rolls and Butter and Chef's Choice Dessert

- |   |               |
|---|---------------|
| <b>Greek Salad</b>  | <b>25. pp</b> |
| Bibb Lettuce Mix with Cucumber, Red Onion, Feta Cheese Grape Tomato, Kalamata Olives and Pepperoncini Pepper served with Greek Salad Dressing and Pita Bread  |               |
| <b>Southwestern Chicken Salad</b>   | <b>26. pp</b> |
| Bibb Lettuce Mix with Black Bean and Corn Salsa, Herb Chicken Breast, Grape Tomatoes, Monterey Jack Cheese, Avocado and Corn Tortilla Strips, Served with Chipotle-Buttermilk Dressing                    |               |
| <b>Turkey Wrap</b>  | <b>26. pp</b> |
| Sliced Turkey, Roasted Peppers, Cucumber and Baby Red and Green Romaine Wrapped in a Flour Tortilla with Red Pepper Pesto   |               |
| <b>Chicken Salad Sandwich</b>   | <b>26. pp</b> |
| Grilled Chicken, Grapes and Cashew Salad with Boston Lettuce Served on a Multi-Grain Bun with Black Bean and Corn Salad   |               |
| <b>Turkey Sandwich</b>  | <b>27. pp</b> |
| Sliced Turkey, Havarti Cheese and sliced Granny Smith Apple on a Multi-Grain Bun with Honey-Mustard Dressing served with Pasta Pesto Salad  |               |
| <b>Italian Sub Sandwich</b>   | <b>27. pp</b> |
| Capicola Ham, Prosciutto and Salami Sliced Thin Served with Provolone Cheese, Lettuce and Tomato on a Hoagie Roll accompanied by Mediterranean Quinoa Salad with Metropolitan Select Red Wine Vinaigrette |               |
| <b>Roast Beef Sandwich</b>  | <b>28. pp</b> |
| Shaved Roast Beef, Brie and Red Onion Compote on Italian Parisian Bread with French Potato and Green Bean Salad   |               |
| <b>Steak &amp; Blue Cheese Cobb Salad</b>   | <b>28. pp</b> |
| Bibb lettuce Mix with Pepper Bacon, Gorgonzola Cheese, Hard Cooked Egg & Grape Tomato Topped with Signature Cut New York Strip and Crisp Fried Onions, served with Blue Cheese Dressing                   |               |

# LORENZO HOTEL

## ON THE GO

28. pp

Each item includes Bottled Water, Seasonal Fresh Whole Fruit and a Home-Style Cookie or Brownie

Includes Homemade Cole Slaw or Whole Grain Mustard Potato Salad | Kettle Potato Chips | Seasonal Fresh Fruit | Freshly Baked Chocolate Chip Cookie | Bottled Soft Drinks or Bottled Water

Please Select Up to 3 Sandwiches Per Group:

### **Southern Egg Salad**

Bacon, House Made Pickles, Pea Shoots, Cilantro Aioli, Toasted Sourdough Roll

### **House Roasted Turkey**

Cranberry Mustard, Havarti Cheese, Mayonnaise, Artisan 9 Grain Bread

### **Grilled Natural Chicken**

Petite Organic Greens, Heirloom Tomato, Lemon Mayo, Focaccia

### **Buffalo Chicken Salad**

Shredded Lettuce, Diced Tomatoes, Diced Onions, Blue Cheese, Pita Pocket

### **Italian**

Capicola Ham, Genoa, Provolone, Lettuce, Tomato, Red Onion, Wine Vinegar Aioli

### **Heritage Cured Ham**

Pimento Cheese, Romaine, Cheddar Brioche Roll

### **Seared Ahi Tuna Banh Mi**

Cucumber, Cilantro, Pickled Carrot, Jalapeno, Vietnamese Aioli, Hoagie Roll

### **Caprese**

Burrata, Thick Cut Heirloom Tomato, Arugula, Pesto, Olive Oil, Sherry Vinegar, Texas Toast (Vegetarian)

# LORENZO HOTEL

## LUNCH BUFFETS

All Buffets include Fresh Vegetables selected by the Executive Chef, Freshly Baked Rolls and Butter, Assorted Desserts

### **Deli Board**

**32. pp**

Iceberg wedge Salad, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Blue Cheese Dressing  
Pasta Salad  
Deli Meats: Country Ham, House Roasted Turkey Breast and Roast Beef Tuna Salad  
Artisan Cheese Slices of Pepper Jack, Cheddar, Swiss  
Pimento Cheese Jar, Mayonnaise, Dijon Mustard, Yellow Mustard  
Lettuce, Sliced Tomatoes, Sliced Red Onion & Horseradish Pickles  
Sliced White, Wheat, Hoagie Rolls  
Assorted Homemade Cookies

### **Italian Riviera**

**38. pp**

Caesar Salad  
Romaine Hearts, Shaved Parmesan, Herb Croutons, Smoked Sundried Tomatoes and Caesar Dressing  
Caprese with Layered Tomato and Fresh Mozzarella with Basil Chiffonade and Balsamic Drizzle  
Antipasto Display with Assorted Meat, Cheese and Grilled Vegetables  
Rigatoni Pasta with Saffron Cream Sauce, Wild Mushrooms, Shallots and Smoked Chicken Breast  
Flat Bread Pizzas and Garlic Breadstick  
Chef's Selection of Three Signature Flat Bread Pizzas

### **Backyard BBQ**

**39. pp**

Cole Slaw with White and Red Cabbage, Red Onion and Cilantro with Signature Chipotle Cole Slaw Dressing  
Southwestern Potato Salad with Smoked Applewood Bacon, Chives, Egg Crumbles and Red Onion  
Hickory Smoked Beef Brisket  
Cold Smoked Chili Rubbed Brisket Cooked with Hickory Smoked BBQ Sauce  
Jalapeno Andouille Sausage with Caramelized Onion  
Honey Glazed Corn Bread  
Baked Beans with Smoked Bacon, Poblano Pepper, Shiner Bock

Buffet for less than 25 people will be assessed at \$5 more per person.  
All pricing is subject to 24% service charge and 8.25% sales tax. Pricing is based on two hours of service.  
Some items are subject to change based on season availability.



# LORENZO HOTEL

## LUNCH BUFFETS

All Buffets include Fresh Vegetables selected by the Executive Chef, Freshly Baked Rolls and Butter, Assorted Desserts

### **Beyond the Border**

**40. pp**

#### **Roasted Corn Salad**

Fire Roasted Corn, Black Beans, Diced Bell Peppers, Red Onion, Cilantro, Cumin, Lime Juice and Olive Oil

#### **Jicama Cole Slaw**

Julienne Jicama, Cabbage, Shaved Carrots, Fresh Cilantro, Red Onion and Homemade Coleslaw Dressing

#### **Shrimp Quesadillas**

Sautéed Rock Shrimp, Fresh Jalapenos and Shallots with Redneck Cheddar and Jack Blend

#### **Chicken Enchiladas**

Smoked Pulled Chicken with a Cheddar and Jack Blend rolled in Corn Tortillas with Enchilada Sauce and Roasted Almonds

#### **Tender Beef and Chicken Fajitas**

Chef's Signature Fajita Seasoning Blend, Marinated Overnight and then Char Grilled

#### **Cilantro Lime Rice**

White Rice, Fresh Cilantro, Lime Juice and Cumin

#### **Pinto Beans**

Slow Cooked Pinto Beans, Smoked Applewood Bacon and Roasted Jalapeno

#### **Tortilla Chips**

Tri Colored Tortilla Chips served with Warm Queso, Guacamole and Fresh Salsa

### **Mediterranean Buffet**

**40. pp**

#### **Greek salad**

Bibb Lettuce Mix, Cucumber, Red Onion, Feta Cheese, Grape Tomatoes, Kalamata Olives and Pepperoncini

#### **Tabbouleh**

Bulgur Wheat, Parsley, Onions, Peppers, Tomatoes, Olive Oil and Lemon Juice

#### **Hummus with Pita Chips**

Garbanzo Beans Pureed with Tahini Paste, Lemon Juice and Garlic

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## **Chicken Kebab**

Chicken Thigh Marinated with Middle Eastern Spices **Gyros**  
Thin-Sliced Seasoned Beef and Lamb Broiled on a Vertical Skewer

## **Tzatziki Sauce**

Yogurt, Cucumber, Garlic, Fresh Dill and Mint  
Rice Pilaf

## **Taste of Asia**

**42. pp**

Thai Chili Asian Salad  
Rock Shrimp, Soba Noodle, Cilantro, Napa Cabbage, Sweet Chili Sauce, Roasted Nuts and Soy Sauce Tandoori Chicken  
Indian Tandoori Spices, Marinated Free Range Chicken with Lemon Grass Sauce  
Wok Tossed Asian Beef Tenderloin  
Overnight Marinated Tenderloin Tips Sautéed with Chef's Selection of Vegetables  
Basmati Rice  
Slow Cooked Basmati Rice, Fresh Ginger, Wasabi and Butter Glazed Couscous

## **The Lorenzo Buffet**

**43. pp**

Forest Mushroom Salad  
Herb Marinade Oven Roasted Wild Mushroom with Baby Arugula, Bell Pepper and White Balsamic Reduction  
Tortellini Pasta Salad  
Tri-Color Tortellini, Bell Peppers, Roasted Pine Nuts, Fresh Basil, Feta Cheese and White Balsamic Dressing  
Herb Roasted Chicken  
Fresh Herb Marinade and Pan Seared Chicken Breast with White Wine Reduction and Saffron Cream Sauce  
King Salmon  
Pan Seared King Salmon with Sundried and Plum Tomato Coulis  
Festival Blend Rice  
Dry Roasted Wild Rice, Parboiled White Rice, Sweetened Dried Cranberries and Blanched Almonds

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# LORENZO HOTEL

## PLATED LUNCH

### SALAD

#### Caesar Salad

8. pp

Crisp Romaine Lettuce with Parmesan Cheese and Toasted Garlic Crostini,  
Smoked Sundried Tomato and Caesar Dressing

#### The Lorenzo Salad

9. pp

Bibb Lettuce Mix, Cucumber, Red Onion, Texas Goat  
Cheese, Grape Tomato,  
Kalamata Olives and Candied Pecan served with White Balsamic Vinaigrette

#### Strawberry Field Greens

9. pp

Radicchio Cup with Baby Spinach and Red Romaine, Chicory, Chopped Pecans, Sliced  
Strawberries and Red Onion pickle with Balsamic Vinaigrette

#### Merlot Pear and Stilton

11. pp

Anjou Pear, Tender Arugula and Radicchio Greens, Stilton Cheese,  
Candied Spiced Pecans and Rose Pepper Vinaigrette

#### Heirloom Tomato and Buffalo Mozzarella

10. pp

California Greens, Sliced Tomato, Fresh Basil Aioli and Balsamic Glaze

### ENTRÉE

#### Fresh Herb Crusted Chicken

19. pp

6 oz Pan Seared Chicken Breast with Tasso Cream Sauce served with Roasted Garlic  
Mashed Potatoes and Chef Selection of Baby Vegetables

#### Ancho Chili Rubbed Pork Chop

22. pp with

South Texas Rio Star Grapefruit Salsa, Smoked Cheddar Yukon Gold Mashed  
Potatoes and Chef's Seasonal Harvest Vegetables

#### Mediterranean Chicken

23. pp

Stuffed with Sundried Tomatoes, Feta Cheese and Spinach topped with Chardonnay  
Basil Cream and accompanied by Cranberry Almond Wild Rice and  
Chef's Seasonal Harvest Vegetables

#### Prosciutto Wrapped Chicken

24. pp

in Tuscan Diablo Sauce garnished with Fried Leeks and served with Smoked Cheddar  
Whipped Potatoes and Baby Vegetables

# LORENZO HOTEL

**Soy Ginger Teriyaki Glazed Salmon** 25. pp  
with Wasabi Ginger Mashed Potato and Stir Fry Vegetables

## PLATED LUNCH

**Flat Iron Steak** 27. pp  
Overnight Marinated with Tequila Lime Sauce, Char-Grilled Steak with Boursin Cream Cheese Whipped Potatoes and Chef's Selection of Baby Vegetables

**Texas Gulf Coast Blackened Red Snapper** 27. pp  
With Lemon Pepper Israeli Couscous, Chef's Seasonal Harvest Vegetables and Cilantro Lemon Beurre Blanc

**Filet Mignon and Shrimp Duet** 34. pp  
Chipotle Barbecue Shrimp Brochette and Petite Cumin Dusted Filet Mignon with Sweet Corn Mash, Roasted Jalapenos and Mordello Rosemary Jus

**Petite Filet Mignon** 34. pp  
with Roasted Shallots and Wild Mushroom Demi accompanied by Roasted Fingerling Potatoes and Grilled Asparagus

**Entrees Include a Basket of Freshly Baked Rolls, Iced Tea, Water and Coffee Service**



## FEED YOUR MIND

**Chocolate Lovers Delight** **15. pp**

Chocolate Chip Cookies, Turtle-Truffle Brownies,  
Assorted Chocolate Candy Bars, Chocolate Covered Strawberries

**Afternoon at the Movies** **15. pp**

Assorted Candy Bars, Whoppers, Cracker Jacks, Yogurt covered  
Raisins, Fresh Popcorn, Jumbo Soft Pretzels with Cheese Sauce and Mustard

**Afternoon at the Ballpark** **15. pp**

Jumbo Soft Pretzels with Cheese Sauce and Mustard, Roasted Peanuts, Fresh  
Caramel Popcorn, Mini Corn Dogs

**Healthy Start** **15. pp**

Nutri-Grain Bars, Power Bars, Selection of Whole Fruit, Oatmeal Raisin Cookies  
Fresh Vegetable Crudité with Yogurt Dip and Hummus  
Individually Bottled Fruit Smoothies

**Tex-Mex Munchies** **15. pp**

Crisp Tri-Color Corn Tortilla Chips, Jalapeño Con Queso,  
Sour Cream, Guacamole, Spicy Bean Dip, Fresh Salsa, Cinnamon  
Churros with Amaretto Chantilly Cream

# LORENZO HOTEL

## BREAK

### BEVERAGES

Freshly Brewed Regular House Blend Coffee | 72 per gallon  
Freshly Brewed Decaffeinated House Blend Coffee | 72 per gallon  
Lemonade | 53  
Fruit Punch | 53  
Freshly Squeezed Orange Juice | 53  
Iced Tea | 48  
Specialty Teas | 3  
Hot Chocolate | 3  
Mineral Waters | 5  
Individual Bottles of Fruit Juice | 5  
Bottled Water | 4  
Assorted Soft Drinks | 4  
Italian Sodas | 5  
Individual Bottles of House Blend Frappuccino | 6  
Individual Bottles of Starbucks Espresso Double Shot | | 6  
Individual Bottles of Yogurt Fruit Smoothies | 6  
Beverage Package: Coffee, Hot Tea, Iced Tea, Sodas and Bottled Water | 22 per person

### SNACKS AND TREATS

Fruit and Yogurt Parfaits | 6  
Whole Fruit by the Dozen | 26 Sliced  
Fresh Fruit | 8  
Breakfast Breads and Pastries | 44  
Variety of Bagels with Cream Cheese and Preserves | 44 Individual  
Assorted Fruit Yogurts | 3  
Deluxe Ice Cream Bars by the Dozen | 66  
Freshly Baked Cookies | 44  
Decadent Brownies, Blondies and Lemon Squares | 44  
Freshly Popped Popcorn | 4  
Dried Fruit Mix or Trail Mix | 4  
Roasted Peanuts, Deluxe Mixed Nuts or Lounge Mix | 4  
Granola Bars | 4  
Energy Bars | 5  
Candy Bars | 4  
Warm Jumbo Pretzels with Gourmet Mustard | 40  
Individual Bags of Potato Chips or Pretzels | 4  
Tri-Color Tortilla Chips with House Made Salsa | 4 Fresh  
Guacamole by the Quart | 30

# LORENZO HOTEL

## PLATED DINNER

### SALAD

#### Caesar Salad

8. pp

Crisp Romaine Lettuce with Parmesan Cheese and Toasted Garlic Crostini, Smoked Sundried Tomato and Caesar Dressing

#### The Lorenzo Salad

9. pp Bibb Lettuce Mix, Cucumber, Red Onion, Texas Goat

Cheese, Grape Tomato,

Kalamata Olives and Candied Pecan served with White Balsamic Vinaigrette

#### Strawberry Field Greens

9. pp

Radicchio Cup with Baby Spinach and Red Romaine, Chicory, Chopped Pecans, Sliced Strawberries and Red Onion pickle with Balsamic Vinaigrette

#### Merlot Pear and Stilton

11. pp

Anjou Pear, Tender Arugula and Radicchio Greens, Stilton Cheese, Candied Spiced Pecans and Rose Pepper Vinaigrette

#### Heirloom Tomato and Buffalo Mozzarella

10. pp

California Greens, Sliced Tomato, Fresh Basil Aioli and Balsamic Glaze

### ENTREE

#### Mediterranean Chicken Roulade

28. pp

Slow Cooked Stuffed Chicken with Wild Mushroom Risotto and Vegetable Ratatouille

#### Herb Crusted Atlantic Salmon

29. pp

Roasted Red Endive, Baby Carrots and Lemon Pepper Couscous with Guajillo Aioli

#### House Smoked Bourbon Glazed Prime Rib

32. pp

Slow Roasted US Prime Rib Accented with Creamed Horseradish & Rosemary Jus

#### Grilled Beef Tenderloin

34. pp

Horseradish Scented Mashed Potatoes and Grilled Vegetable Tower with Roasted Garlic and Burnt Shallot Reduction

#### Pan Seared Chilean Sea Bass

37. pp

Fresh Herb Seared Sea Bass with Rosemary Finger Potatoes, Passion Fruit and Wasabi Caviar Emulsion

# LORENZO HOTEL

## **Grilled Veal Chop**

**38. pp**

Rosemary Studded Veal Chop with a Yukon Celeriac Whipped Potato, Morel Mushroom and Cognac Cream Sauce

**Entrees Include a Basket of Freshly Baked Rolls, Iced Tea, Water and Coffee Service**

## **DINNER BUFFET**

All Dinner Buffets include Fresh Vegetables selected by the Executive Chef, Freshly Baked Rolls and Butter, Assorted Desserts

### **The Texan**

**60. pp**

#### **Cole Slaw**

White and Red Cabbage, Red Onion, Cilantro with Signature Chipotle Cole Slaw Dressing

#### **Southwestern Potato Salad**

Smoked Applewood Bacon, Chives, Egg Crumbles and Red Onion

#### **Hickory Smoked Beef Brisket**

Cold smoked Chili Rubbed Brisket Cooked with Hickory Smoked BBQ Sauce

#### **Bone-In Chicken Wings**

Choice of Two Sauces: Mild Buffalo, Hot Buffalo, Garlic Parmesan, Lemon Pepper, BBQ, Sweet Asian

Carrot Sticks and Celery Sticks

Ranch Dressing and Blue Cheese Dressing **Andouille**

#### **Sausage**

Jalapeno Andouille Sausage with Caramelized Onion

#### **Corn Muffin**

Honey Glazed Corn Bread

#### **Baked Beans**

Smoked Bacon, Poblano Pepper, Shiner Bock

#### **Potato Skins**

Stuffed with Redneck Cheddar Whipped Potato, Applewood Smoked Bacon and Chives

### **Rustic American**

**62. pp**

#### **Wild mushroom bisque**

Wild Mushroom Sautee, Garlic, Shallots, White Wine and Cream Base

#### **Lorenzo Salad**

Mixed Garden Greens, Shaved Carrots, Grape Tomatoes, Mushrooms, Bell Peppers and Balsamic Dressing



# LORENZO HOTEL

## **American Potato**

Homemade Dijon Mustard Potato Salad with Applewood Bacon and Chives

## **Fried Buttermilk Chicken Biscuit** Peppercorn

Gravy and Jalapeno Jelly

## **Mac N Cheese** Smoked

Gouda Cheese

## **Sautéed Beef Tenderloin**

With Portabella Mushroom, Onion and Asparagus

## **Shrimp and Grits**

With Oven Dried Tomato, Roasted Garlic and Chiffonade of Basil

## **Salad**

## **DINNER BUFFET**

All Dinner Buffets include Fresh Vegetables selected by the Executive Chef, Freshly Baked Rolls and Butter, Assorted Desserts

## **East Meets West**

**67. pp**

### **Tortilla Soup**

Celery, Onion, Bell Pepper, Garlic, Chipotle, Pepper Paste, Diced Chicken, Fresh Cilantro and Tortilla Strips

### **Southwestern Caesar Salad**

Shaved Parmesan, Roasted Corn Salsa, Jalapeno Polenta Croutons and Chipotle Caesar Dressing

### **Salmon**

Seared Herb with Miso Glaze

### **Free Range Chicken Breast**

Bourbon and Honey Roasted Chicken Breast with Ancho Chili Sauce

### **Strip Steak**

Glazed with Asian BBQ Sauce, Sweet Bell Peppers

### **Potato Au Gratin**

Sweet Potato, Cream, Parmesan, Shallots, Redneck Cheddar

**Basmati Rice with Couscous** Slow Cooked Basmati Rice, Fresh Ginger, Wasabi and Butter Glazed Couscous

# LORENZO HOTEL

## ACTION BUFFET

75. pp

All Dinner Buffets include Fresh Vegetables selected by the Executive Chef, Freshly Baked Rolls and Butter, Assorted Desserts  
\$100 Attendant Fee per Station

### **SALAD – SELECT FOUR**

Mixed Greens with Three Dressings Tri-Colored  
Pasta Salad  
Potato & Grain Mustard Salad  
Marinated Mushrooms & Artichoke Salad  
Shrimp & Pasta Salad  
Southwest Chicken & Cactus Salad  
Tomato, Mozzarella & Basil Salad  
Roasted Corn-Black Bean Salad

### **CHEF'S ACTION STATIONS -SELECT ONE**

#### **Beef and Chicken Fajitas**

Mesquite Chicken and Beef with Onions, Peppers, Guacamole, Sour Cream, Salsa, Jalapeno Peppers, Cheese and Flour Tortillas

#### **Little Italy**

Selection of Three Pastas with Alfredo, Marinara & Pesto Sauces, Chef's Selection of Toppings, Parmesan Breadsticks and Focaccia

#### **Wok-n-Roll**

Chicken, Beef and Shrimp Stir-Fry with Asian Vegetables, Steamed Rice and Spring Rolls Accompanied by Chop Sticks, Fortune Cookies and Almond Cookies

### **ENTREES – SELECT TWO**

#### **Seared Beef Tenderloin**

Emincee, Chipolini Onion, Oyster Mushrooms and Tarragon Cream Sauce

#### **House Smoked Cajun Roasted Pork Loin**

Esterhazy Cream Sauce, Roasted Sweet Potato and Apple Batonettes

#### **Pistachio Crusted Breast of Chicken**

Creamy Polenta, Tete d' Moine Sage Cream Sauce

#### **Smoked Butcher Pepper and Maple Glazed Salmon**

Israeli Couscous and Watercress Leaves, Saffron and Fennel Emulsion

# LORENZO HOTEL

## **Smoked Chicken Baked Cannelloni**

Roasted Artichokes, Shitake Mushrooms, Scallions with Garlic Cream Sauce  
Tri-Color Rotini, Baby Arugula, Oven Roasted Plum Tomatoes, Pine Nuts and Crumbled Feta  
Cheese

## **DESSERT**

<b>Cakes</b>	<b>6. pp</b>
<b>Flourless Chocolate Torte</b> Decadent Chocolate Torte with Macerated Berries Amaretto Chantilly Cream	<b>7. pp</b>
<b>Granny Apple Smith pie</b> Tart Apples embraced by a Crisp Layer of Flaky Puff Pastry Calvados Sabayon	<b>7. pp</b>
<b>Dark Chocolate Mousse</b> Rich French Valrhona Chocolate Mousse Chocolate Nut Praline and Raspberry Coulis	<b>7. pp</b>
<b>New York Style Cheesecake</b> Wild Berries and Fruit Coulis	<b>7. pp</b>
<b>Key Lime Pie</b> Mango Coulis	<b>7. pp</b>
<b>Opera Cake</b> Decadent Layers of Almond Dacquoise Coffee Cream and Dark Chocolate Ganache	<b>7. pp</b>
<b>Tropical Fruit Tart</b> Sable Dough with Almond Cream Custard Fresh Fruit Berries	<b>8. pp</b>
<b>Passion Berry Duet</b> Tropical Passion Fruit and Raspberry Mousse with Thin Chocolate Snap and Dueling Fruit Coulis	<b>9. pp</b>

# LORENZO HOTEL

## **Triple Chocolate Truffle**

Dark, Milk and Semi-Sweet Chocolate Cheese Cake  
Fresh Berries and Chambord Crème Anglaise

**10. pp**

## **Chocolate Bread Pudding**

Bourbon Crème Anglaise

**10. pp**

## **TRAY PASSED HORS D'OEUVRES**

### **COLD**

Minimum requirement of 50 pieces per selection

Bruschetta of Fresh Mozzarella and Heirloom Tomatoes with Balsamic Drizzle | 6

Brochette of Melon and Prosciutto on a Rosemary Skewer | 6

California Roll with Wasabi and Soy | 6

Chilled Poached Prawns with Classic Cocktail Sauce and Remoulade Sauce | 6

Smoked Salmon and Herb Cream Cheese Pinwheel on Pumpernickel | 6 Assorted

Sushi with Condiments | 7

Assorted Variety of Chilled Canapés | 6

Curry Chicken Salad with Red Pimento Diamond in Spinach Tart | 6

### **HOT**

Minimum requirement of 50 pieces per selection

Chicken Shish Kebab | 6

Pecan Crusted Chicken Tender with Honey Dijon Dipping Sauce | 6

Italian Sausage Calzone with Marinara Sauce | 6

Black Bean or Brisket Empanada | 5

Cashew Chicken Spring Roll with Spicy Peanut Sauce | 6 Black

Bean Quesadilla | 6

Cajun Spiced Chicken Brochette | 6

Miniature Maryland Crab Cake with Remoulade Sauce | 7

Pecan Crusted Chicken Sate with Sweet Chili Sauce | 6

Southwestern chicken brochette | 6

Coconut Shrimp with Sweet Chili Sauce | 6

Asian Chicken Skewers with Thai Peanut Satay Sauce | 6

# LORENZO HOTEL

Asiago Roasted Asparagus Tapas | 6  
Malaysian Marinated New York Strip Brochette | 6  
Grilled Shrimp Shish Kebab | 7  
Beef Kofte (Meatball) Skewers | 6  
Spanakopita | 6

## DISPLAYS

<b>Sliced Fresh Fruit</b> Seasonal Fresh Fruit and Berries	<b>10. pp</b>
<b>Fresh Garden Vegetables and Pita Chips</b> Served with Artichoke Dip, Herb Dip and Hummus	<b>12. pp</b>
<b>Mediterranean Vegetable Display</b> Assorted Grilled Vegetables Drizzled with Balsamic Vinegar and Olive Oil served with Hummus and Pita Bread	<b>12. pp</b>
<b>Cheese Display</b> An Elaborate Selection of International and Domestic Cheeses served with Homemade Breads and Crackers	<b>14. pp</b>
<b>Drunken Cheese Display</b> An Elaborate Selection of International and Domestic Cheeses served with Homemade Breads and Crackers presented with Skewers to Dip Cheeses in Shooters of Tequila, Vodka and Rum followed by a Selection of Spices	<b>16. pp</b>
<b>Mini Sweet Rewards</b> Miniature Fruit Tarts, Chocolate Eclairs, Petit Fours, Miniature Crème Brule, Biscotti, Chocolate-Coconut Macaroons and Assorted Cookies	<b>18. pp</b>

# LORENZO HOTEL

## STATIONS

Stations are Designed for up to Two Hours of Service

Minimum of 50 Guests Required

Chef Attendant \$100 (1 chef per 50 guests)

Enhance your Hors d' Oeuvres Selection with these delectable stations priced per person

### **Guacamole Action Station**

**13. pp**

Customize your Guacamole with Fresh Avocados and Your Choice of Diced Tomatoes, Cilantro, Red Onions, Jalapenos, Freshly Squeezed Lime Juice, Tabasco and Cumin served in a Martini Glass with Tortilla Chips

Chef Attendant Required

### **Potato Martini Station**

**17. pp**

Trio of Whipped Potatoes - Ancho-Chili, Roasted Garlic, and Sweet Potatoes Piped into a Martini Glass

Toppings to Include Apple-Smoked Bacon, Chives, Sour Cream, Shredded Smoked Cheddar, Spicy Pecans, Whipped Butter, Toasted Marshmallows, Brown Sugar

Chef Attendant Optional

### **Pasta Station**

**18. pp**

Pasta (Choose Two) - Herb Rotini, Saffron Penne or Cheese Tortellini Sauces

(Choose Two) - Plum Tomato Basil, Spinach Alfredo or Pesto

Accompaniments to include Broccoli Florets, Bay Shrimp, Scallops, Chicken, Roasted Bell Peppers, Mushrooms, Artichokes,

Red Pepper Flakes and Fresh Parmesan

Chef Attendant Optional

### **Pasta Station**

**18. pp**

Pasta (Choose Two) - Herb Rotini, Saffron Penne or Cheese Tortellini Sauces

(Choose Two) - Plum Tomato Basil, Spinach Alfredo or Pesto

Accompaniments to include Broccoli Florets, Bay Shrimp, Scallops, Chicken, Roasted Bell Peppers, Mushrooms, Artichokes,

Red Pepper Flakes and Fresh Parmesan

Chef Attendant Optional

### **Sushi and Dim Sum**

**20. pp**

Sushi and Sashimi with Pickled Ginger and Wasabi,

Shrimp Har Gow, Pork Potstickers, Shiitake Mushroom Shoa Mai

Dipping Sauces (4 pieces per person)

# LORENZO HOTEL

## **Seafood Table**

**24. pp**

Cherry Stone and Little Neck Clams, Oysters, Jumbo Shrimp  
Cracked Crab Claws, Cocktail and Mignonette Sauce  
Lemon Wedges, Green Tabasco, Remoulade Sauce, Tartar Sauce, Horseradish  
Cocktail Sauce

## **CARVING STATION**

Stations are Designed for up to Two Hours of Service  
Minimum of 50 Guests Required  
Chef Attendant \$100 (1 chef per 50 guests)

### **Roast Breast of Turkey**

**275. each**

Sundried Balsamic Orchard Salsa  
(Serves 25 People)

### **Maple Cured Ham**

**285. each**

Bourbon Sweet Mustard Glaze  
(Serves 25 People)

### **House Smoked BBQ Brisket of Beef**

**325. each**

Roasted Corn Slaw with Ancho Chili Gravy  
(Serves 25 People)

### **Prime Rib**

**460. each**

Horseradish and Lorenzo Rolls  
(Serves 40 People)

### **Herb Crusted Tenderloin of Beef**

**485. each**

Tarragon Sauce Béarnaise, Shallot Aioli and a Selection of Mustards  
(Serves 25 People)



## HOSTED HOURLY BAR PACKAGES

### CALL BRANDS

2 Hours	35. pp
3 Hours	40. pp
4 Hours	45. pp

### PREMIUM BRANDS

2 Hours	40. pp
3 Hours	45. pp
4 Hours	50. pp

### BEER, WINE & CHAMPAGNE

2 Hours	26. pp
3 Hours	30. pp
4 Hours	34. pp

### NON-ALCOHOLIC

2 Hours	12. pp
3 Hours	14. pp
4 Hours	16. pp



# LORENZO HOTEL

## CONSUMPTION BAR

A Consumption Bar is when you are charged a price per drink consumed at your event. Each drink has a price and you pay for what you and your guests actually drink.

### CALL BRANDS

Titos Vodka	<b>8. per glass</b>
Bacardi Silver Rum	
Canadian Club Whiskey	
Jim Beam Bourbon	
New Amsterdam Gin	
Jose Cuervo Silver Tequila	

### PREMIUM BRANDS

Deep Eddy Vodka	<b>12. per glass</b>
Pecan Street Rum	
Jack Daniels Whiskey	
Lonestar 1835 Bourbon	
Hendricks Gin	
Milago Tequila	

### HOUSE WINE

Black Stallion Chardonnay	<b>8. per glass</b>
Black Stallion Cabernet	
Tinto Negro Malbec	
Segura Viuda Cava Brut	

### DOMESTIC BEER

Bud Light	<b>6. per bottle</b>
Miller Light	
Michelob Ultra	
Budweiser	

### IMPORTED BEER

Dos Equis	<b>8. per bottle</b>
Heineken	
Stella Artois	

### NON-ALCHOLIC

Sodas	<b>4. each</b>
Bottled Water	

All pricing is subject to 24% service charge and 8.25% sales tax. Pricing is based on two hours of service. Some items are subject to change based on season availability.

# LORENZO HOTEL

## CASH BAR

A Cash Bar is when you guests are charged a price per drink consumed at your event. Each drink has a price and guests for what they actually drink.

### CALL BRANDS

Titos Vodka	<b>9. per glass</b>
Bacardi Silver Rum	
Canadian Club Whiskey	
Jim Beam Bourbon	
New Amsterdam Gin	
Jose Cuervo Silver Tequila	

### PREMIUM BRANDS

Deep Eddy Vodka	<b>12. per glass</b>
Pecan Street Rum	
Jack Daniels Whiskey	
Lonestar 1835 Bourbon	
Hendricks Gin	
Milago Tequila	

### HOUSE WINE

Black Stallion Chardonnay	<b>9. per glass</b>
Black Stallion Cabernet	
Tinto Negro Malbec	
Segura Viuda Cava Brut	

### DOMESTIC BEER

Bud Light	<b>7. per bottle</b>
Miller Light	
Michelob Ultra	
Budweiser	

### IMPORTED BEER

Dos Equis	<b>8. per bottle</b>
Heineken	
Stella Artois	

### NON-ALCHOLIC

Sodas	<b>4. each</b>
Bottled Water	