Our Catering Professionals and Culinary Staff have developed this menu with input from our clients who have requested our services time and time again. We believe you will find these menus to be comprehensive, creative and most importantly...delicious!

As you browse our menus and begin making your choices, keep in mind that each and every detail which is important to you is even more important to us.

If there is a menu item that you would love to have but do not see in these menus, please do not hesitate to ask. We will do everything we can to accommodate any request.
Fees and Payment Information

Payment in full is required within fourteen business days of the event and may be made by cash, check or credit card. If paying by credit card, all credit card information must be submitted before the event and will be processed immediately after the close of the event. Any additions made day of, will be billed following the event with prompt payment required. Any rental expenses incurred that are not covered in the rental damage waiver fee will be additionally billed to client at the close of the event. Additional expenses may include replacement fees for damaged linens (which are not covered in the damage waiver), excessive lost or broken silverware, glassware or china rentals due to guests’ neglect and misuse.

Pricing is only applicable at the Clayton W. Williams, Jr. Alumni Center. Each event is subject to a service fee. Menu prices are subject to change without notice. Custom orders are available and will be priced accordingly. Parties of 25 or less may incur a private dining fee.

Cancellations within 48 hours of an event will be charged for the event in full. Cancellations within 5 business days of an event will be charged for the event at 50% of the anticipated amount. A final guarantee is due 10 business days prior to the event. In the event that the final guarantee increases after this time the client and the per person rate on food will be subject to an increase of price of up to 50% more per person. In the event that the final guarantee decreases after the due date the estimated minimum will be considered as your guarantee and you may add additional food or beverage items in order to reach this amount. If attendance exceeds the confirmed headcount, Client will be responsible for additional payment as well, subject to a possible increase of per person rate.

Labor

A 20% Service Fee will be charged to all events to account for set up and wait staff. Action Stations do require chef attendants; one attendant is required per station per every 50 guests.

China and Linens

House China and black buffet linens are included with the listed prices. The House China includes ivory plates, flatware, white/black linen napkins and stemmed glassware. You may upgrade to additional lines of china or linens with your Coordinator.
**Breakfast Buffet Options**

All Breakfast Buffets are priced per person & include China, Flatware, Glassware, Regular & Decaffeinated Coffee & Orange Juice. Hot Tea set-up may be added to any buffet for an additional $0.95 per person.

### Continental Breakfast
- Bagels with Cream Cheese
- Assorted Pastries
- Assorted Muffins
- Breakfast Breads
- Savory Sausage Rolls
- Sliced Fresh Fruit & Berries
- Granola & Assorted Fruit Yogurts

<table>
<thead>
<tr>
<th>Choice</th>
<th>Price</th>
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<tr>
<td>Choice of Three</td>
<td>$9.95</td>
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<tr>
<td>Choice of Five</td>
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### Fiesta Breakfast
- Breakfast Tacos (Choose Two):
  - Egg & Cheese; Bacon, Egg & Cheese or Sausage, Egg & Cheese
  - Fire-Roasted Salsa
  - Southwestern Potatoes
  - Sliced Fresh Fruit & Berries

$12.45 per person

### All American Breakfast
- Scrambled Eggs
- Applewood Smoked Bacon & Sausage Links
- Home Fried Potatoes
- Sliced Fresh Fruit & Berries

$14.95 per person

### "Made-to-Order" Breakfast Station
- Omelet Station with Diced Ham, Tomato, Onion, Peppers, Spinach, Mushroom & Cheese
  - OR
- Waffle Station with Fresh Berries, Whipped Cream, Maple Syrup & Powdered Sugar
- Applewood Smoked Bacon & Sausage Links
- Hash Browns
- Sliced Fresh Fruit & Berries

*Requires a chef attendant*

$16.95 per person

### Brunch Buffet
- Spiral Pasta Salad with Red, Green & Yellow Pepper tossed in a Vinagrette
- Whole Smoked Salmon with Sour Cream, Red Onion, Chopped Egg, Capers & Toast Points
- Spinach & Sourdried Tomato Quiche
- Waffle Station with Maple Syrup, Honey, Powdered Sugar & Fresh Berries
- Boiled Shrimp with Cocktail Sauce
- Grand Marnier Fruit Salad with Fresh Mint & Basil
- Sliced Triple Chocolate Coffee Cake

*Add a Spiral Smoked Ham for $3.45 per person*
**Working Lunch Buffets**

All prices are per person and include China, Flatware, Glassware, Assorted Cookies, Iced Tea & Water. Add Coffee for $1.65 per person. Dessert can be upgraded for an additional charge of $2.95 per person.

**Soup & Salad**

$13.95 per person

- Global House Salad with Sliced Cucumber, Tomato, Carrot & Creamy Ranch Dressing
- Global Signature Soups [Choice of 2]: Loaded Baked Potato, Broccoli & Cheese, Southwestern Tortilla or Roasted Chicken Noodle
- Cold Pasta Salad
- Chicken Salad

**Baked Potato Bar**

$14.95 per person

- Global House Salad with Sliced Cucumber, Tomato, Carrot & Creamy Ranch Dressing
- Baked Russet Potatoes
- Chopped Bar-B-Q Beef & Sliced Grilled Chicken Breast
- Sautéed Mushrooms, Sautéed Onions, Butter, Shredded Cheddar Cheese, Sour Cream, Chives & Bacon Crumbles
- Sliced Fresh Fruit & Berries

*Add Soup for $2.25 per person*

**The Deli Board**

$14.95 per person

- Global House Salad with Sliced Cucumber, Tomato, Carrot & Creamy Ranch Dressing
- Thinly Sliced Turkey, Ham & Roast Beef
- Swiss, Cheddar & American Cheese Assorted Fresh Bakery Bread & Rolls
- Lettuce, Tomato, Onion, Pickle, Condiments
- Tuna Salad
- Assorted Chips

**Simple Sandwich Buffet**

$15.95 per person

- Global House Salad with Sliced Cucumber, Tomato, Carrot & Creamy Ranch Dressing
- Blackened Chicken Sandwich with Swiss Cheese
- Classic Reuben with Corned Beef, Sauerkraut & Russian Dressing on Marble Rye
- Lettuce, Tomato, Onion, Pickle, Condiments
- Seasoned Steak Fries

**That's a Wrap**

$13.95 per person

Choice of Two:
- Grilled Chicken Caesar: Grilled Chicken, Romaine, Parmesan & Caesar Dressing
- Roasted Turkey: Smoked Turkey, Goat Cheese & Fresh Veggies
- Global Club: Deli Turkey & Ham, Bacon, Provolone & Pesto Mayonnaise
- Chicken Fajita: Grilled Chicken Strips, Roasted Peppers & Onions & Homemade Guacamole
- Vegetarian: Hummus, Tomato, Spinach & Black Olives

- Sliced Fresh Fruit & Berries
- Assorted Chips
Signature Lunch Buffets

All prices are per person and include China, Flatware, Glassware, Assorted Cookies, Iced Tea & Water. Add Coffee Service for $1.65 per person. Dessert can be upgraded for an additional charge of $2.95 per person.

That's Amore! $17.45 per person

Traditional Caesar Salad
Choose Two Entrees:
Timballo Pasta: Penne Pasta with Marinara Sauce, Pepperoni & Italian Sausage
Bowtie Chicken Alfredo
Basil-Pesto Beef Lasagna
Chicken Scaloppini Pasta
Chicken Spaghetti
Chef's Selection of Seasonal Vegetables
Sliced French Bread with Fresh Butter

Matt's Bar-B-Que $15.95 per person

Select Two Meats: Brisket, Jalapeno Cheese Sausage, Smoked Chicken Breast, Baby Back Ribs, Smoked Turkey
Select One Side: Creamed Corn, Green Beans or Pinto Beans
Sliced Bread, Pickles, Jalapenos, Onions & Bar-B-Que Sauce

A Taste of Tex-Mex $17.45 per person

Choice of Two:
Chipotle Chicken Quesadillas on a Wheat Tortilla with Bacon Bits & Cheese
Grilled Steak Quesadillas on Flour Tortilla with Caramelized Onions, Peppers & Cheese
Spinach & Mushroom on a Spinach Tortilla
Sour Cream, Guacamole, Fire-Roasted Salsa & Pico de Gallo
Charro Beans & Mexican Rice
Tortilla Chips & Salsa

Add Queso for $2.00 per person
Substitute Beef & Chicken Fajitas for Quesadillas for an additional $1.45 per person

Build-Your-Own Buffet

All prices are per person and include China, Flatware, Glassware, Iced Tea & Water. Served with a Global House Salad, Chef's Selection of Starch & Seasonal Vegetables & Dessert for $22.95 per person. Add Coffee Service for $1.65 per person.

Entree [Choose Two]
Herb-Grilled Chicken Breast with a Rosemary Cream Sauce
Chicken Fried Steak
Spice-Rubbed Flank Steak with a Spicy Peach Bourbon Sauce
Blackened Tilapia with a Pontchartrain Sauce
Smothered Chop Steak with Sautéed Mushrooms & Onions
Chicken Breast Stuffed with Diced Ham & Swiss Cheese & topped with an Ancho Mornay
Smoked Pork Loin with Ancho Glaze

Desserts [Choose One]
New York Style Cheesecake
Carrot Cake
Key Lime Pie
Southern Peach Cobbler
Double Chocolate Cake
Lemon Meringue Tart
Plated Lunch Options

All prices are per person and include China, Flatware, Glassware, Iced Tea & Water. Add Coffee Service for $1.65 per person.

**Option 1**
Mixed Greens with Sliced Cucumber, Tomato, Carrot & Vinaigrette Dressing
Chicken Breast Stuffed with Spinach, Sundried Tomato & Onion, Sage Cream Sauce
Wild Rice
Chef’s Selection of Seasonal Vegetables
New York Style Cheesecake

$24.95 per person

**Option 2**
Mixed Greens with Sliced Cucumber, Tomato, Carrot & Vinaigrette Dressing
Roasted Chicken Breast, Rosemary Cream Sauce
Garlic Mashed Potatoes
Chef’s Selection of Seasonal Vegetables
Three Layer Chocolate Cake

$24.95 per person

**Option 3**
Mixed Greens with Sliced Cucumber, Tomato, Carrot & Vinaigrette Dressing
Pistachio Crusted Tilapia, Ponchartrain Sauce
Wild Rice
Chef’s Selection of Seasonal Vegetables
Berry Berry Parfait

$24.95 per person

**Option 4**
Spinach Salad with Dried Cranberries, Walnuts, Feta & Poppyseed Dressing
Apple-Stuffed Smoked Pork Chops with a Honey Glaze
Wild Rice
Chef’s Selection of Seasonal Vegetables
Carrot Cake

$24.95 per person

**Option 5**
Southwestern Salad with Tomato, Red Onion, Black Beans, Tortilla Strips & Tequila-Lime Vinaigrette
Cumin-Rubbed Flank Steak topped with a Roasted Corn Medley
Fire-Roasted Red Potatoes
Chef’s Selection of Seasonal Vegetables
Tres Leches

$24.95 per person

**Option 6**
Classic Wedge Salad with Chopped Tomato, Applewood Smoked Bacon, Blue Cheese & Garlic Ranch
Beef Tenderloin, Herb Butter
Roasted Red Pepper Mashed Potatoes
Chef’s Selection of Seasonal Vegetables
Crème Brûlée, Raspberry Coulis

Add a Skewer of Grilled Shrimp for $3.50 per person

$28.95 per person
Boxed Lunch Options

All prices are per person and include Assorted Chips, a choice of Side Salad, Dessert Bar, Condiments, Bottled Water & Disposable Cutlery Pack for $9.95 per person.

Sandwiches  [Choose One]

- Croissant Club: Turkey, Applewood Bacon, Sprouts, Lettuce, & Tomato on a Croissant
- Turkey-Berry Club: Turkey, Provolone, Lettuce & Tomato on Wheatberry Bread
- Italian Sub: Honey Ham, Salami, Provolone & Roasted Red Pepper on a Sub Roll
- Roast Beef: Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato & Horseradish Mayo on a Kaiser Roll
- Chicken Fajita Wrap: Grilled Chicken, Roasted Peppers & Onions & Homemade Guacamole
- Vegetarian Wrap: Hummus, Tomato, Spinach & Black Olives

Salads  [Choose One]

- Cold Green Bean Salad with Tomato, Red Onion & Greek Vinaigrette
- Pasta Salad
- Potato Salad
- Cole Slaw
- Trail Mix
- Fruit Cup
Signature Dinner Buffets

All prices are per person and include China, Flatware, Glassware, our Signature New York Cheesecake, Iced Tea & Water; dessert can be upgraded for an additional charge of $2.95 per person. Add Coffee Service for $1.65 per person.

Bar-B-Que $18.95 per person
- Select Two Meats: Brisket, Jalapeno Cheese Sausage, Smoked Chicken Breast, Baby Back Ribs, Smoked Turkey
- Select One Side: Creamed Corn, Green Beans or Pinto Beans
- Sliced Bread, Pickles, Jalapenos, Onions & Bar-B-Que Sauce

That's Italian! $19.95 per person
- Traditional Caesar Salad with Parmesan Cheese & Croutons
- Chicken Scalloppini with Capers, Mushrooms, Artichokes, & Lemon Butter
- Layered Basil-Pesto Beef Lasagna
- Chef's Selection of Seasonal Vegetables
- Sliced Garlic Bread

South of the Border $19.95 per person
- Grilled Beef Fajitas & Chicken Fajitas
- Fresh Flour Tortillas, Sour Cream, Guacamole, Fire-Roasted Salsa, Shredded Cheese & Pico de Gallo
- Charro Beans
- Mexican Rice
- Tortilla Chips & Salsa

Add Chipotle Grilled Shrimp Skewers for $3.50 per person
Add Queso for $2.00 per person

Cajun - Creole $21.95 per person
- Global House Salad with Sliced Cucumber, Tomato, Carrot & Creamy Ranch
- Cajun Chicken Breast Stuffed with Andouille Sausage & Cornbread Dressing, Tomate Creole Sauce
- Gumbo served in Petite Bread Bowls
- Rice Pilaf
- Apple Butter Green Beans

Light & Elegant $21.95 per person
- Field Greens with Sliced Strawberries, Walnuts, Feta & Raspberry Vinaigrette
- Citrus Glazed Salmon
- Roasted Rosemary Chicken
- Rice Pilaf
- Chef's Selection of Seasonal Vegetables

From-the-Grill $24.95 per person
- Chili-Rubbed New York Strip with Ancho Demi Glace
- Grilled Chicken with a Charred Poblano Sauce
- Roasted Red Potatoes
- Chef's Selection of Seasonal Vegetables
All prices are per person and include China, Glassware, Flatware, Iced Tea & Water. Add Coffee Service for $1.65 per person.

A Global Specialty.... $26.45 per person
Mixed Field Greens with Sliced Strawberries, Walnuts & Feta with Raspberry Vinaigrette
Airline Chicken Breast Stuffed with Mozzarella & Wrapped in Prosciutto, Sage Butter
Roasted Red Bell Pepper Mashed Potatoes
Chef's Selection of Seasonal Vegetables
Key Lime Pie

Texas Twist $32.95 per person
Texas Wedge Salad: Iceberg Wedge, Chopped Tomato, Smoked Bacon, Blue Cheese Crumbles & Jalapeno-Ranch Dressing
Grilled Cowboy Ribeye Topped with Crispy Onion Straws
Pinto Bean & Wild Mushroom Ragout
Sautéed Green Beans
Brown Sugar Bread Pudding, Pecan Glaze

Duet Plate $38.95 per person
Mixed Green Salad with Tomato, Sliced Cucumber, Carrot & House Vinaigrette
Peppercorn Encrusted Beef Tenderloin Paired with Crab Stuffed Shrimp
Rosemary Roasted Potatoes
Sautéed Asparagus, Balsamic Browned Butter
Chocolate Torte, Caramel Sauce & Fresh Berries

Compose Your Own Plate...

Salads  [Choose One]
Global House Salad: Mixed Greens, Tomato, Cucumber, Carrot & Creamy Ranch
Caesar Salad: Romaine, Parmesan Cheese, Croutons & Caesar Dressing
Classic Wedge: Iceberg, Tomato, Applewood Smoked Bacon, Blue Cheese & Creamy Ranch
Field Greens with Sliced Strawberries, Walnuts, Feta & Raspberry Vinaigrette

Entrées  [Choose One]
Pan Seared Chicken Breast with a Wild Mushroom & Port Reduction $26.45 per person
Airline Chicken with Fresh Mozzarella, Prosciutto Sage Butter $27.45 per person
Roasted Honey-Bourbon Glazed Chicken $26.45 per person
Grilled New York Strip with Poblano Cream Sauce $32.95 per person
Chili-Rubbed Beef Tenderloin with Ancho Demi Glace $34.95 per person
Portabello Stuffed Beef Tenderloin with Horseradish & Blue Cheese Sauce $35.95 per person
Roasted Petite Filet with Maitre'D Butter $34.95 per person
Pork Tenderloin Stuffed with Goat Cheese & Caramelized Onions $30.95 per person
Seasonal White Fish with a Pontchartrain Sauce of Shrimp & CrawfishTails $30.95 per person
Pan-Seared Salmon Topped with and Orange Beurre Blanc $30.95 per person

Desserts  [Choose One]
Italian Lemon Cream Cake       Berry Berry Parfait
White Chocolate Crème Brulee   Praline Pecan Pie
Three Layer Chocolate Cake     Chocolate Mousse Cake
Carrot Cake                     Key Lime Pie
Signature Reception Menu Options

All prices are per person and include China, Flatware & Paper Cocktail Napkins.

Option 1 $17.95 per person
Global Signature Spinach & Artichoke Dip with Sliced French Bread
Honey-Lime Chicken Skewers
Beef Tenderloin Crostini with Sage Mousse
Santa Fe Lettuce Wraps
Boursin & Herb Stuffed Mushrooms
Lemon Bars

Option 2 $21.95 per person
Petite Crab Cakes with Red Pepper-Chive Aioli
Mozzarella & Herb Bruschetta
Petite Carpaccio Salad with Micro Sprouts
Antipasto Skewers
Gorgonzola Stuffed New Potatoes
Banana Bread with Goat Cheese & Apricot Preserves

Option 3 $23.95 per person
Carving Station with Roasted Prime Rib, Horseradish Sauce, Au Jus & Rolls
Roasted Shrimp Cocktail
Cosmo Cucumber Cups
Stuffed Cherry Tomatoes
Spinach & Artichoke in Puff Pastry
Cheesecake Stuffed Strawberries

Hors d’Oeuvres

Butlered Hors d’Oeuvres: Select Two @ $6.95  Each Additional $1.95 each
Custom Hors d’Oeuvres Buffet:  Select any Five items at $17.50  Seven Items at $24.50

Cold
Mozzarella & Herb Bruschetta  Stuffed Cherry Tomatoes
Cosmo Cucumber Cups  Shrimp Ceviche
Melon Wrapped in Prosciutto  Asparagus with Sirloin & Horseradish Cream
Asian Lettuce Wraps  Salmon Mousse with Cucumber Dill
Caprese Kabobs  Beef Carpaccio Crostini
Lemongrass Salmon Canape  Classic Shrimp Cocktail

Hot
Beef Tenderloin Sliders  Boursin & Herb Stuffed Mushrooms
Petite Crab Cakes  Seared Duck Crostini with Pear-Apple Chutney
Mushroom Tarts  Greek Meatballs
Prosciutto Wrapped Brie  Honey-Lime Chicken Skewers
Bourbon Glazed Shrimp  Beef Teriyaki Skewers
Prosciutto Wrapped Asparagus  Petite Quiche
Coconut Shrimp, Sweet Chili Sauce  Gorgonzola Stuffed New Potatoes
Coconut Crusted Voodoo Shrimp  Shrimp Crostini with Poblano Cream
**Displays / Mirrors**

- Assorted Cheese & Fruit served with Gourmet Crackers $4.45 per person
- Seasonal Crudite with Garlic Ranch Dip $3.95 per person
- Antipasto: Italian Meats & Cheese, Marinated Olives, Mushrooms & Peppers $5.95 per person
- Lemon-Peppered Smoked Salmon with Dill, Creme Fraiche, Red Onion & Chopped Egg $4.95 per person
- Desserts: Petite Lemon Bars, & Brownie Bites $2.95 per person
- Cheesecake Stuffed Strawberries $3.95 each

**Action Stations**

Action Stations do require chef attendants; one attendant is required per station at one per every 50 guests. There is a fee of $50.00 per chef attendant.

**Carving Stations** (choose one; served with mini rolls and condiments)

- Beef Tenderloin $11.95 per person
- Smoked Turkey $9.45 per person
- Smoked Pork Loin $10.45 per person
- Brown Sugar Glazed Ham $9.45 per person

**Pasta Station**

- Penne Pasta & Fettucine $10.45 per person
- Grilled Chicken, Italian Sausage & Sliced Pepperoni
- Onion, Mushroom, Bell Pepper, Black Olives & Peas
- Marinara Sauce & Alfredo Sauce
- Garlic Bread Sticks
- Parmesan Cheese

**Shellfish Raw Bar** (items are seasonal) $20.45 per person

- Cold Shrimp Cocktail
- Fresh Shucked Oysters
- Scallop & Mango Ceviche
- Lump Crab Mini Martinis
- Signature Cocktail Sauce & Fresh Lemons

**Signature Chopped Salad Bar** $8.45 per person

- Iceberg Lettuce, Romaine, Tomato, Red Onion, Cucumber, Bacon, Avocado, Crispy Onions
- Mozzarella Roulade with Sundried Tomato & Pesto
- Creamy Buttermilk Ranch

**Salsa Station** $8.45 per person

- Mango Pico de Gallo, & Pineapple Pico de Gallo
- Fire Roasted Salsa, Black Bean Salsa & Green Tomatillo Sauce
- Fresh Avocado
- Tortilla Chips
Beverage Station

Regular & Decaf Coffee
Assorted Sodas
Bottled Water
Orange Juice (Morning Sessions)
Iced Tea (Afternoon Sessions)
Bowl of Mints

Half Day $5.00 per person
Full Day $9.00 per person

All Day Breaks $15.00 per person

Indulgence

Morning Start
Breakfast Breads, Sliced Fresh Fruit & Berries, Regular & Decaf Coffee, Orange Juice

Mid Morning Refresher
Regular & Decaf Coffee, Bottled Water, Assorted Sodas

Afternoon Break
House-Baked Cookies, Lemon Bars, Iced Tea, Bottled Water, Assorted Sodas

Natures Way

Morning Start
Bagels with Cream Cheese, Vanilla Yogurt & Granola, Regular & Decaf Coffee

Mid Morning Refresher
Regular & Decaf Coffee, Bottled Water, Assorted Sodas

Afternoon Break
Cheese & Crackers, Fresh Cut Vegetables & Dip, Iced Tea, Bottled Water, Assorted Sodas

Specialty Breaks

Blue Bell Break $3.00 per person
Assorted Novelty Ice Cream

Jumbo Pretzel Bar $4.50 per person
Soft Jumbo Pretzels, Cinnamon & Sugar or Mustard

Sweet & Salty $3.00 per person
Assorted Candy Bars and Individual Bags of Peanuts

Energize $4.50 per person
Power & Energy Bars, Bananas, Gatorade

Snack Time $3.50 per person
Popcorn, Trail Mix, Mini Pretzels, Kettle Chips