



Rehearsal Dinners



A selection from all 3 listed courses are required.

❧ Salad ❧

Classic Caesar Salad with Crisp Romaine Leaves, Herb Croutons and Fresh Parmesan - \$6.00 per person

Gunter House Salad with Garden Herb Vinaigrette - \$6.00 per person

❧ Entrée ❧

Chicken Pasta Primavera - Penne Pasta with Fresh Vegetables with choice of Tomato or Cream Sauce

\$18.00

Roasted Chicken Breast with a Poblano Cream Sauce Topped with Melted Monterey Jack Cheese

Served with Pinion Cilantro Rice & Green Beans a la Mexicana

\$18.00

Grilled Honey Salmon and Caper Dill Sauce

Served with Steamed New Potatoes & Grilled Asparagus

\$20.00

Smoked Pork Loin with a BBQ Demi Glaze

Served with Roasted Yukon Potatoes & Roasted Julienne Vegetables

\$20.00

❧ Dessert ❧

New York Style Cheese Cake with Strawberry Sauce - \$5.50 Per Person

Black Forest Cake or German Chocolate Cake - \$5.00 Per Person

Pecan Pie with Cinnamon Whipped Cream - \$5.00 Per Person

All hot entrees are complimented with a vegetable, starch and Gunter Bakery dinner rolls with butter,
Freshly Brewed Coffee, Decaffeinated Coffee, and Mango Iced Tea



Rehearsal Dinner Buffets

TEX MEX RECEPTION

Appetizer Portions of Chicken and Beef Fajitas,
Tamales and Mini-Chicken Flautas
Pico de Gallo and Sour Cream, Sliced Jalapeños
Guacamole, Chili con Queso with Tortilla Chips and Mini-Flour Tortillas, Churros with Fruit Compote,
Bunuelos, Whipped Cream and Strawberries
(Total of 15 Pieces Per Person)
Coffee, Mango Iced Tea and Aguas Frescas (Watermelon or Pineapple)
\$40.00 Per Person

BAR B QUE BUFFET

Salads:

Texas Field Greens with Creamy Ranch Dressing
Cole Slaw, and Potato Salad with Bacon

Entrées:

Bar B Que Beef Brisket with Chef's Special Sauce
Smoked Sausage

Bar B Que Chicken with Jalapeño BBQ Sauce

Sides:

Pickles and Onions
Cowboy Bar B Que Beans, Corn on the Cob
Corn Bread and Texas White Bread

Dessert:

Apple Pie
Bread Pudding with Warm Whiskey Sauce
\$43.00 Per Person

SOUTH OF THE BORDER BUFFET

Salad:

Tomato & Cucumber Salad with Lime Dressing

Entrées:

Grilled Beef and Chicken Fajitas Sautéed
with Onions and Peppers
Cheese Enchiladas
Chicken Gorditas

Sides:

Picante, Pico de Gallo, Grated Cheese, Sour Cream,
Guacamole, Sliced Jalapeño Peppers,
Spanish Rice, Borracho Beans
Warm Flour Tortillas
Crisp Tostadas

Dessert:

Crispy Buñuelos with Cinnamon Whipped Cream and Churros
\$44.00 Per Person

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, and Mango Iced Tea
Your catering manager will customize a buffet for your specific tastes upon request.

Minimum of 50 People
Add \$5.00 per Person for Buffets less than 50 People

ALL PRICES ARE SUBJECT TO 21% SERVICE CHARGE AND APPLICABLE SALES TAX
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