

The Sound at Cypress Waters  
Town Hall Menu Options



## G Texas Catering

The menus presented in this package are priced to include catering staff to set-up and maintain the food stations and equipment needed for the service of each item. Additional staff may be needed for attended stations and chef performance stations. If additional staff is needed this will be noted with standard menu pricing.

Menus to include disposable table service. China packages can be priced separately on request.

Catering Staff and Waitstaff to be priced separately based on headcount and service style requested.



## Lunch Buffet Menus

- ❖ Buffet menus are designed for groups that require full meal service over an extended service time. Standard meal service is 1 ½ hours and includes service staff and equipment to maintain buffets. Buffets include sufficient quantities of food for each guest to have a complete meal. These menus are not considered to be all-u-can-eat. Groups with guests that require larger portions or those that would like to provide unlimited service should purchase additional portions of the menu.
- ❖ Wait Staff for bussing of guest table, beverage refills and tray passed items is an additional charge

### **Texas BBQ Lunch - \$20.50 per person**

Tender Smoked Beef Brisket with Signature Barbecue Sauce

Kicked up Barbecue Beans

Mustard Potato Salad

Romaine Salad with Seasonal Garden Vegetables and Assorted Dressings

Fresh Baked Cobbler (apple, peach)

### **Tex-Mex Lunch - \$24.75 per person**

Tender Chargrilled Skirt Steak in a Chimichurri Sauce with Fresh Garlic and Parsley

Cheese Enchilada Stack Casserole – Layers of soft corn tortillas and 4 different cheeses in a mild green chili cream sauce

Roasted Kernel Corn with Cotija Cheese and Diced Peppers

Southwestern Salad with Roasted Corn, Black Beans, Red Peppers, Queso Fresco, Tortilla Strips and Cilantro and Tomato Vinaigrette

Caramel Apple Empanadas

### **Street Taco Lunch Buffet - \$21.25 per person**

Street Taco Station – Beef Barbacoa and Shredded Chicken are served with Mini Soft Flour Tortillas, Cilantro, Grilled Onion, Tomato, Sour Cream and Fresh Salsa (self-serve)

Seasoned Pinto Beans with Bacon

Seasoned Spanish Style Rice

Fresca Salad, Romaine, Crispy Tortilla Strips, Roasted Corn, Tomato, Red Onion, Black Olives, Avocado Dressing

Assorted Fresh Baked Cookies - House-baked Chocolate Chip, Sugar and Oatmeal

### **Italian Lunch - \$17.55 per person**

Deep Dish Beef Lasagna -Cheesy housemade lasagna with layers of beef, ricotta, and hearty marinara sauce. Garnish with shredded parmesan and fresh herbs

Homestyle Green Beans with Bacon and Onion  
Garlic and Herb Roasted Baby Red Potatoes

Traditional Caesar Salad with House Croutons

Amaretto Bread Pudding, Lemon Crème Sauce

### **Uptown Buffet - \$18.85 per person**

Tender Beef Roast, sliced thin and served in House Au Jus with Pan Roasted Vegetables

Fire Roasted Seasonal Vegetables  
Crushed New Potatoes topped with Parmesan and Chives

Chopped Ice Burg Salad with Fresh Tomato, Shredded Carrot, Red Onion and Assorted Dressings

Homemade Oatmeal Cream Pies

### **Sandwich Buffet - \$20.00 per person**

House-made breads, meats and cheeses are presented buffet-style so each guest can build their perfect sandwich.

Sandwich buffet includes:

Brioche Buns, Croissants and Whole Grain Bread  
Smoked Turkey, Carved Ham and Italian Cold Cuts  
Cheddar, Provolone and Swiss Cheeses

Tomato Basil Soup (V)

Romaine Lettuce, Sliced Tomato, Deli Pickles, Kettle Chips, and Condiments

Assorted Housemade Cookies

## **Box Lunches – see below for pricing**

Sandwiches and Wraps

Includes: Fresh Fruit Cup, Chips, Chef's choice dessert and Utensil Kit  
(Minimum of 10)

Shaved Pit Ham and Cheddar - \$12.25

With Dijon on a Brioche Bun

Turkey and Swiss - \$12.25

On a Whole Grain Bun

Roast Beef and Provolone - \$12.75

On a Brioche Bun with Smoky Chipotle Aioli, Lettuce and Tomato

California veggie wrap - \$12.25

Fire Roasted Seasonal Vegetables, Fresh Spinach, & Avocado Aioli in a Spinach Wrap

Apricot Chicken Salad - \$13.25

Diced Grilled Chicken, Dried Apricots, Celery, Almonds, and Poppy Seed Dressing on Croissant