

# THE ON CLEAR LAKE ADMIRAL

## *Catering Menu*

### *Executive Breakfast Menu*

(50 person minimum)

#### **The Early Riser**

**\$5.95 per person**

Assorted bagels, Danish, and muffins served with butter, cream cheese and fruit jams.

#### **The Lite Way To-Go**

**\$8.95 per person**

Yogurt parfaits with granola, seasonal fruit medley, low fat muffins, and miniature bagels served with light cream cheese and fruit jams.

### **A La Carte Breakfast Items**

<b>Breakfast Calzone</b>	<b>\$2.99</b>	<b>Assorted Yogurt w/Granola</b>	<b>\$1.79</b>
Eggs, cheese, and your choice of meat		<b>Whole Fruit</b>	<b>\$1.29</b>
<b>Croissant Sandwich</b>	<b>\$2.99</b>	<b>Assorted Cold Cereal with Milk</b>	<b>\$2.29</b>
Eggs, cheese and your choice of meat		<b>Fresh Fruit Salad</b>	<b>\$2.59</b>
<b>Breakfast Tacos</b>	<b>\$1.99</b>	<b>Orange Juice</b>	<b>\$1.99</b>
Tortillas filled with eggs, cheese, and your choice of meat		<b>Coffee</b>	<b>\$2.50</b>

## *Meeting Break Snack Packages*

### **The Health Break**

**\$7.99 per person**

Coffee, assorted teas, bottled water, hot cocoa and soft drinks with yogurt, granola bars, and fresh fruit.

### **The Munch a Bunch**

**\$6.99 per person**

Coffee, bottled water and soft drinks, with an assortment of chips, peanuts, popcorn, cookies, and candy bars.

## *All Day Meeting Package*

(30 person minimum)

### **The Early Riser**

Assorted bagels, Danish, and muffins served with butter, cream cheese and fruit jams accompanied by fresh brewed regular and decaf coffee and assorted herbal tea

### **Mid Morning Refresher**

Refresh coffee and hot tea with assorted pastries and cookies

### **Lunch**

Your choice of one of the following *Grab n Go Entrees* for **\$49.95 Per Person**

Meatloaf w/ Garlic Mashed Potatoes & Green Beans

Vegetarian or Meat Lasagna with Salad

Southwest Grilled Chicken with Rice & Beans

Chicken Marsala with Garlic Mashed Potatoes & Salad

Chicken Alfredo with Salad

Rotisserie Chicken with Garlic Mashed Potatoes & Salad

Grilled Salmon with Garlic Mashed Potatoes & Salad

Your choice of one of the following boxed lunches for **\$39.95 Per Person**

Grilled Panini ~ Cold Sandwiches & Wraps ~ Gourmet Salads

### **The Afternoon Power Break**

A selection of fruits, granola bars, and cookies accompanied by cans of energy & vitamin drinks, coffee, bottled water, and soft drinks.

# *Luncheon and Dinner Entertaining Packages*

(50 person minimum)

## **The Captain**

2 Entrée Served Dinner Buffet  
\$29.99

## **The Colonel**

Lavish Fruit & Cheese Display  
2 Entrée Served Dinner Buffet  
\$39.99

## **The Admiral**

Lavish Fruit & Cheese Display  
2 Entrée Served Dinner Buffet  
Beer & Wine (add \$9 pp for Full Bar)  
\$52.99 per person

## *Entrée Choices*

(Pick 2)

Chicken Cordon Bleu  
Chicken Marsala  
Chicken Diablo  
Penne Alfredo with Grilled Chicken  
Bar-B-Que Chicken Quarters  
Seven Layer Lasagna  
Stuffed Pork Loin  
Bar-B-Que Brisket

Argentinian Skirt Steak with Chimichurri  
Roast Beef with Mushroom Gravy  
Parmesan Crusted Tilapia  
Blackened Catfish

***Add \$2 per guest for the following choices:***

Grilled Salmon  
Penne Alfredo with Shrimp & Scallops  
Beef Tenderloin Medallions

## *Accompaniments*

(Pick 2)

Garlic Parmesan Mashed Potatoes  
Rosemary New Potatoes  
Creole Rice w/ Sausage & Peppers  
Rice Pilaf  
Wild Rice

Ranch Style Beans  
Spicy Black Beans  
Herb Roasted Vegetables  
Green Bean Almondine  
Grilled Asparagus

## *Salads*

(Pick 2)

Garden Salad  
Caesar Salad  
Potato Salad  
Cole Slaw

All Entertaining Packages include waitstaff, iced tea, water & coffee, rolls & butter, china, flatware & glassware. 8.25% sales tax & 20% gratuity will be added to all catering packages

## *Interactive Specialty Stations*

Stations are a delightful way to add flair and fun to your event. Our Stations are beautifully decorated and presented as inspired by the occasion. Make your party sizzle and upgrade your presentation by serving your goodies in Martini or Shooter Glasses, Cognac Snifters, Asian Soup Spoons, Paper Cones, Hand-Painted Boxes, or on Marble Slabs.

### **Salad Station**

**\$5.99 per person**

Mixed to order, romaine or spring mix lettuce is topped with gourmet ingredients such as marinated artichoke hearts, garbanzo beans, marinated mushrooms, dried cranberries, homemade croutons and walnuts to create a truly unique salad.

Varieties of dressing are available.

Add grilled chicken for \$2.99 or grilled shrimp for \$3.99

### **Mashed Potato Martini Bar**

**\$6.25 per person**

Our savory roasted garlic and parmesan cheese mashed potatoes accompanied with hickory smoked bacon, shredded cheddar cheese, sour cream and chives and served in an elegant martini glass.

Also try our sweet potato station with rum spiced candied sweet potatoes with raisins and marshmallows.

### **Pomme Frites Station**

**\$7.50 per person**

Guests choose from freshly cut Idaho, sweet, or blue potatoes that are fried to perfection, displayed in paper cones, and served with a mélange of dipping sauces. This guilty pleasure is great served as late night snack and will be the hit of any party!

### **Tuscan Pasta Station**

**\$8.25 per person**

Fresh cooked pasta prepared to your specifications. spicy marinara, creamy alfredo, roasted garlic basil pesto, bolognese, wild mushroom cream, or vodka sauces tossed with julienne vegetables and shaved Parmesan.

Choose 3 sauces and 2 pastas.

### **Carving Stations**

Guests choose toppings such as sautéed mushrooms, caramelized onions, gourmet mustards, herbed mayo, au jus, and horseradish. Served with an assortment of freshly baked breads. Our carving stations serve 50 guests.

Honey Baked Ham \$195

Pepper Encrusted Pork Loin \$225

Succulent Turkey \$225

Tender Roast Beef \$250

Roasted Suckling Pig \$275

Steamship Round of Beef \$275

### **Chocolate Fountain Station**

**\$9.95 per person**

Premium Belgian white, dark, or milk chocolate served with strawberries, marshmallows, rice crispy treats, pretzels, bananas, and pineapple for dipping

### **Ice Cream Sundae Station**

**\$6.95 per person**

Premium ice cream, hot chocolate and caramel sauces, fresh whipped cream, toasted almonds, berries and a dizzying array of toppings.

Additional option of chef manned station with warm butter rum bananas, cherries jubilee, warm brandied peaches, or grilled pineapples for \$2.99.

***All stations are subject to a \$125 set up fee and \$100 station attendant fee.***

# *Catering & Alcoholic Beverage Policies*

## **Menu Selection**

Catering menus, final guest count, and other details pertinent to your event should be submitted to The Admiral on Clear Lake no later than two weeks prior to your event date. The enclosed menus are not limited to these items. The catering department can assist you in planning a customized menu to best suit your needs. However, final menu selections must be submitted at least two weeks prior to your scheduled event. Both food and beverage pricing may change due to market conditions. Menu prices are subject to change until a final contract is signed by both parties.

## **Labor Charges, Attendant Fees, and Bartender Charges**

Additional staffing such as carvers and station attendants are required for some interactive specialty stations for \$100 per station.

Plated entrées require 1 server per 10 guests and kitchen staff of 2 per entrée at a rate of \$25/per hour (4 hour minimum).

## **Sales Tax and Service Charge**

All food and beverage prices are subject to a 20% service & gratuity charge and 8.25% sales tax. Groups requesting tax exempt status must submit their tax number and an official letter of exemption 30 days prior to the function.

## **Guarantees**

In arranging for any function, the attendance must be confirmed fourteen (14) business days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be computed based on this number, or number served, whichever is greater. The Admiral on Clear Lake will not undertake to serve more than 10% over the final guarantee at the previously contracted rate. However, every effort will be made to accommodate increases more than 10% of the guarantee for an additional charge of current published prices plus a 20% change fee.

## **Payment**

Payment for all catering functions should be made in full fourteen (14) business days prior to your event.

## **Deposit Policies**

A non-refundable deposit of 50% of the total catering expenditure is required.

## **Cancellation**

Events or menu items cancelled or changed within 30 days of your event will be subject to the following charges:

- Cancellation or change within 30 days of event - 50% of total cost of cancelled or changed items.
- Cancellation or change within 14 days of event - 100% of total cost of orders.

## **Alcohol**

Wait staff & bartenders will card guests who appear to be under the age of 30 for alcohol service. We do not serve shots or doubles at the bar. All beverage services are based on a 4 hour service and are inclusive of glassware and staff.

At the sole discretion of The Admiral's management, we will discontinue alcohol service to guests who appear to be intoxicated, in accordance with TABC regulations.