

BUILD YOUR OWN MENU

Be Creative

HORS D'OEUVRES

Peeled Jumbo Shrimp (25ea)
(Served with Remoulade and Cocktail Sauce)

Crabmeat
Stuffed Mushrooms (25ea)

Texas Meatballs (25ea)

Chicken Fried Chicken Strips (25ea)
(Served with Country Gravy)

Texas Hot Wings (25ea)
(Served with Homemade Blue Cheese Dressing)

Fried Mozzarella Sticks (25ea)
(Served with Marinara Sauce)

Stuffed Jalapeños (25ea)
(Served with Buttermilk Ranch Dressing)

BBQ Beef Skewers (25ea)
(Served with Lip Smackin' Sauce)

Bacon-Wrapped Shrimp (25ea)

Cajun-Fried Catfish (25ea)
(Served with Homemade Tartar Sauce)

Mini-Crab Cakes (25ea)
(Served with Roasted Garlic Sauce)

Baked Potato Skins (25ea)
(Served with Bacon, Cheese, Onion & Sour Cream)

Chile Con Queso & Chips (Serves 20)

Guacamole & Chips (Serves 20)

Chips & Salsa (Serves 20)

Fresh Vegetable Tray
(Service for 20, 50, or 100)
(Served with Buttermilk Ranch Dressing)

Fresh Fruit Tray
(Service for 20, 50, or 100)

Fresh Fruit & Cheese Tray
(Service for 20, 50, or 100)
(Served with Assorted Crackers)

Assorted Cheese Tray
(Service for 20, 50, or 100)
(Served with Assorted Crackers)

H3 Ribs (25ea)
(Served with Lip Smackin' Sauce)

Wood Roasted Salsa & Chips (Serves 20)

Spinach Dip & Pita Chips (Serves 20)

ENTREES

Chicken Fajitas

Beef Fajitas

Combination Fajitas

Sweet Thighs

Cheese & Onion
Enchiladas

Beef or Chicken
Enchiladas

Pork Roast

Char-Grilled Steaks

Sliced BBQ Brisket

H3 Ranch Ribs

Grilled Salmon

Chopped Brisket

Grilled Pork Chops

Spit-Roasted Chicken

Hickory Smoked
Sausage

Pork Porterhouse

Smoked Sirloin

Pulled Pork

BBQ Ribs

BBQ Chicken

SIDES

Roasted Ear of Corn

Anita's Rice

Red River Beans

Refried Beans

Homemade Potato
Salad

Homemade Mashed
Potatoes

Cole Slaw

Tortilla Soup

Seasonal Vegetables

Mexican Rice

Pasta Salad

H3 Ranch Baked Beans

Dinner Salad
& Dressings

Dill Potato Salad

Au Gratin Potatoes

Garlic Slaw

Potato Corn Soup

DESSERTS

New York Cheesecake

Assorted Hot Cobbler

Brownies

Pecan Pie

Chocolate Cake



CATERING QUALITY

Quality and hospitality are hallmarks of the American West, and the Stockyards Hotel takes great pride in creating and serving imaginative, delicious and bountiful meals and refreshments. From weddings to working lunches, our professional staff is standing by to ensure that your event receives the careful planning and attention to detail required to make it an unforgettable experience, Stockyards style.

BILLING

Unless a master account has been initiated and approved, all catering charges (other than the 50% deposit described below) are due and payable upon checkout or completion of the event. A master account may be established upon completion and approval of a credit history. Once established, master account payment is required within fourteen (14) days of receipt of invoice. Master account applications are available at your request.

FOOD

All edible items must be supplied by the Stockyards Hotel. To ensure that your event is a successful one, we request that you finalize menu selections and meeting room arrangements no less than fourteen (14) working days prior to the date of your event. Catered events in Stockyards Hotel meeting or banquet rooms are served plated or buffet-style, depending on your preference, number of guests and menu selection. All catered events off-premises are served buffet style.

BEVERAGES

In accordance with state and local laws, meeting room or hospitality suite service of alcoholic beverages must be supplied by the Stockyards Hotel. Beer, wine and liquor may not be brought into the hotel for consumption at any scheduled event.

GUARANTEE

A final count of attendees must be supplied to the Stockyards Hotel no less than seven (7) working days prior to your event. This is the minimum number of persons you will be billed for and may not be reduced. To ensure legendary Stockyards hospitality in the event of greater than anticipated attendance, the catering staff will prepare food for 5% above your guarantee number. Please provide your "best estimate" guarantee number to eliminate any possibility of a food and beverage shortfall for your event.

DEPOSIT AND CANCELLATION

All catering events must be confirmed with a 50% deposit (based on the estimated cost of the function) within 72 hours of a meeting or banquet room reservation. Without this deposit, your banquet room is subject to immediate cancellation and will be made available to other patrons.

GRATUITY AND TAX

In addition to applicable local and state sales taxes, a 20% service gratuity will be added to food and beverage costs associated with your event. Eligible groups may submit a written request for tax-exempt status.

AUDIO VISUAL

The Stockyards Hotel has available the services of a qualified and knowledgeable audio visual provider. Your Stockyards Hotel event coordinator will be pleased to assist you with your individual audio visual requirements.

LIABILITY

The Stockyards Hotel reserves the right to inspect and control all special events and private functions held on hotel property. Damages to the premises will be charged accordingly. The Stockyards Hotel shall not assume responsibility for the damage or loss of any personal property and/or equipment brought into meeting or banquet room areas.



DINNER BUFFETS

Silver Spur Service with an Abundance of Hospitality

CATTLEMAN'S COOKOUT

Choice of 12 oz. Ribeye, 12 oz. Kansas City Strip or
10 oz. Slow Roasted Prime Rib
Au Gratin or Mashed Potatoes & Seasonal Vegetables
Dinner Salad with Homemade Dressings
Dinner Rolls & Condiments
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Hot Peach Cobbler
(Add Spit-Roasted Chicken for \$3.00 per person)
(Add Salmon for \$7.00 per person)
\$39.95 per person

SMOKED SIRLOIN DINNER

Choice Sirloin, Seasoned, Hickory Smoked, & Hand Carved
Choice of two: Red River Beans,
Ranch Baked Beans, Mashed Potatoes,
Au Gratin Potato or Seasonal Vegetable
Dinner Salad with Homemade Dressings
Dinner Rolls & Condiments
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Hot Peach Cobbler
(Substitute Pecan Pie for \$.50 per person)
(Substitute New York Cheesecake for \$1.00 Per Person)
(Add Spit-Roasted Chicken for \$3.00 per person)
(Add Salmon for \$7.00 per person)
\$23.95 per person

MEXICAN FIESTA

Choice of Chicken, Beef or Combination Fajitas
Sautéed Bell Peppers & Onions
A Choice of Cheese, Beef or Chicken Enchiladas
Shredded Cheese, Sour Cream, Shredded Lettuce,
Pico de Gallo & Sliced Pickled Jalapeños
(Add Guacamole for \$.50 Per Person)
Refried Beans, Mexican Rice, Chips & Salsa
(Substitute Ranch Wood Roasted Salsa for \$.50 Per Person)
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Hot Peach Cobbler (Substitute Pecan Pie for \$.50 Per Person)
\$19.95 per person

TEXAS SUNDOWN BBQ

Choice of Two Meats with Lip Smackin' Sauce:
Tender Beef Brisket, BBQ Chicken,
or Hickory Smoked Sausage
(Substitute H3 Ribs for \$1.00 Per Person)
Choice of Two: Red River Beans, Ranch Baked Beans,
Homemade Potato Salad or Roasted Ear of Corn
Dinner Salad with Homemade Dressings
Sliced Bread & Condiments
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Hot Peach Cobbler (Substitute Pecan Pie for \$.50 Per Person)
\$19.95 per person

SPIT - ROASTED CHICKEN DINNER

Seasoned, Basted, & Spit-Roasted Over Live Hickory Wood
Choice of Two: Red River Beans, Ranch Baked Beans, Anita's Rice or Roasted Ear of Corn
Dinner Salad with Homemade Dressings
Lip Smackin' Sauce, Dinner Rolls & Condiments
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Hot Peach Cobbler (Substitute Pecan Pie for \$.50 per person)
(New York Cheesecake for \$1.00 Per Person)
\$19.95 per person

In addition to applicable local and state sales taxes, a 20% service gratuity will be added to food and beverage costs associated with your event.



L U N C H E O N B U F F E T S

Best of the West ~ Hearty Midday Meals

R E D R I V E R B B Q

Choice of Two Meats with Lip Smackin' Sauce:
Tender Beef Brisket, BBQ Chicken,
or Hickory Smoked Sausage
(Substitute ^{H3} Ribs for \$1.00 Per Person)
Choice of Two: Red River Beans, Cole Slaw,
or Homemade Potato Salad
(Substitute H3 Ranch Baked Beans for \$.50 per person)
Sliced Bread & Condiments
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Hot Peach Cobbler or Brownies
(Substitute Pecan Pie for \$.50 Per Person)
\$14.95 per person

F A J I T A F I E S T A

Choice of Chicken, Beef or Combination Fajitas
Sautéed Bell Peppers & Onions
Shredded Cheese, Sour Cream, Shredded Lettuce,
Pico de Gallo & Sliced Pickled Jalapeños
(Add Guacamole for \$.50 Per Person)
Refried Beans & Mexican Rice
Chips & Salsa
(Substitute H3 Ranch Wood Roasted Salsa for \$.50 Per Person)
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Hot Peach Cobbler or Brownies
(Substitute Pecan Pie for \$.50 Per Person)
\$14.95 per person

R I O G R A N D E F E A S T

Cheese & Onion Enchiladas &
A Choice of Beef or Chicken Enchiladas
Pico de Gallo & Sliced Pickled Jalapeños
Refried Beans & Mexican Rice
Chips & Salsa
(Substitute ^{H3} Ranch Wood Roasted Salsa for \$.50 Per Person)
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Hot Peach Cobbler or Brownies
(Substitute Pecan Pie for \$.50 Per Person)
\$12.95 per person

C H U C K W A G O N P I C N I C

Smoked Turkey & Baked Ham
American & Swiss Cheese, Fresh Rolls & Condiments
Choice of Tortilla Soup or Dinner Salad with Homemade Dressings
Choice of: Red River Beans, Cole Slaw, or Homemade Potato Salad
(Substitute ^{H3} Ranch Baked Beans for \$.50 Per Person)
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Fresh Baked Cookies or Brownies
(Substitute Pecan Pie for \$.50 Per Person)
\$10.95 per person

B O O G E R R E D ' S C O O K O U T

Choice of Char-Grilled Hamburgers, Hot Dogs or Grilled Chicken Breast
Chips & Condiments
Choice of: Red River Beans or Homemade Potato Salad
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee
Fresh Baked Cookies or Brownies
(Substitute Pecan Pie for \$.50 Per Person)
\$11.95 per person

In addition to applicable local and state sales taxes, a 20% service gratuity will be added to food and beverage costs associated with your event.



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☞ BREAK BUFFETS ☞

Trailbreaks ~ Anywhere, Anytime

M I D - M O R N I N G “ T R A I L R I D E R ”

Freshly brewed Regular & Decaffeinated Coffee
Selection of Hot Teas
Choice of Two Juices: Apple, Orange or V-8
\$6.95 per person

M O V I E B R E A K

Warm Soft Pretzels served with Mustard
and Warm Cheese Sauce, a Selection of Soft Drinks.
\$6.95 per person

L I G H T & H E A L T H Y S N A C K

Individual Yogurts, Granola Bars, and Whole Fruit
Regular & Decaffeinated Coffee, Selection of Hot Tea
Choice of Two Juices: Apple, Orange or V8
\$6.95 per person

H O T - N - S P I C Y S N A C K

Spicy Trail Mix & a Selection of Soft Drinks
\$4.95 per person

A F T E R N O O N C A T T L E D R I V E R

Fresh Baked Cookies or Brownies, Iced Tea,
Freshly Brewed Regular & Decaffeinated Coffee,
a Selection of Soft Drinks & Hot Tea
\$6.95 per person

B E V E R A G E S (based on consumption)

Assorted Soft Drinks \$2.25 each
Bottled Water \$2.25 each
Coffee \$8.50 each
Assorted Juices \$2.25 each
A Selection of Hot Teas \$2.25 each



GRAND RECEPTIONS

Guaranteed to be Unforgettable

CARVING STATION SELECTIONS

(includes Assorted Dinner Rolls and Condiments)

Whole Roasted Turkey Breast
(Minimum 20) \$4.95 - per person

Honey-Glazed Ham
(Minimum 50) \$4.95 - per person

Prime Rib
(Minimum 15) \$13.95 - per person

Whole Roasted Tenderloin of Beef
(Minimum 20) \$12.95 - per person

Hickory Smoked Tenderloin
(Minimum 20) \$12.95 - per person

Steamship Round of Beef
(Minimum 100) \$7.95 - per person

Apple Stuffed Pork Loin
(Minimum 20) \$7.95 - per person

Spit-Roasted Pig
(Minimum 50) \$6.95 - per person

RECOMMENDED HORS D'OEUVRES

Peeled Jumbo Shrimp (25ea)
(Served with Remoulade and Cocktail Sauce)
\$49.95 per tray

Crabmeat
Stuffed Mushrooms (25ea)
\$49.95 per tray

Texas Meatballs (25ea)
\$30.00 per tray

Chicken Fried Chicken Strips (25ea)
(Served with Country Gravy)
\$25.00 per tray

Texas Hot Wings (25ea)
(Served with Homemade Blue Cheese Dressing)
\$30.00 per tray

Fried Mozzarella Sticks (25ea)
(Served with Marinara Sauce)
\$25.00 per tray

Stuffed Jalapeños (25ea)
(Served with Buttermilk
Ranch Dressing)
\$25.00 per tray

BBQ Beef Skewers (25ea)
(Served with Lip Smackin' Sauce)
\$50.00 per tray

Bacon-Wrapped Shrimp (25ea)
\$55.00 per tray

Cajun-Fried Catfish (25ea)
(Served with Homemade Tartar Sauce)
\$35.00 per tray

Mini-Crab Cakes (25ea)
(Served with Roasted Garlic Sauce)
\$39.95 per tray

Baked Potato Skins (25ea)
(Served with Bacon, Cheese,
Onion & Sour Cream)
\$39.95 per tray

Chile Con Queso & Chips (Serves 20)
\$30.00 per tray

Guacamole & Chips (Serves 20)
\$40.00 per tray

Chips & Salsa (Serves 20)
\$25.00 per tray

Fresh Vegetable Tray
(Service for 20, 50, or 100)
(Served with Buttermilk Ranch Dressing)
\$60.00, \$100.00, \$175.00

Fresh Fruit Tray
(Service for 20, 50, or 100)
\$80.00, \$150.00, \$250.00

Fresh Fruit & Cheese Tray
(Service for 20, 50, or 100)
(Served with Assorted Crackers)
\$90.00, \$200.00, \$300.00

Assorted Cheese Tray
(Service for 20, 50, or 100)
(Served with Assorted Crackers)
\$80.00, \$150.00, \$250.00

H3 Ribs (25ea)
(Served with Lip Smackin' Sauce)
\$50.00 per tray

Wood Roasted Salsa & Chips (Serves 20)
\$40.00 per serving

Spinach Dip & Pita Chips (Serves 20)
\$45.00 per serving



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BAR SERVICE

CALL BAR

Each drink is 1.25 oz. of Liquor @ \$5.25

Skyy Vodka, Beefeaters Gin, Bacardi Light Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila, Cutty Sark Blended Scotch Whiskey

PREMIUM BAR

Each drink is 1.25 oz. of Liquor @ \$6.00

Absolut Vodka, Tanqueray Gin, Captain Morgan's Spiced Rum, Crown Royal Canadian Whiskey, 1800 Reposado Tequila, Johnny Walker Red Label Blended Scotch Whiskey

SUPER - PREMIUM BAR

Each Drink is 1.25 oz. of Liquor @ \$7.00

Grey Goose Vodka, Bombay Sapphire Gin, Myers Spiced Rum, Crown "Reserve" Canadian Whiskey, Cabo Wabo Silver Tequila, Johnny Walker Black Blended Scotch Whiskey

DOMESTIC BEER

Each Beer is sold in a 12 oz. Bottle @ \$3.50

Coors Light, Miller Genuine Draft, Miller Lite, Budweiser, Bud Light, Michelob Ultra

IMPORTED BEER

Each Beer is sold in a 12 oz. Bottle @ \$3.75

Corona, Dos XX, Negro Modelo, Shiner Bock, Heineken

PREMIUM BEER

Each Beer is sold in a 12 oz. Bottle @ \$4.00

We proudly sell Rahr & Sons Brewing Company Products.

Ask your Stockyards Hotel Catering Manager about which product we have in stock!!

FULL BAR

All Drinks Contain 1.25 oz. Of liquor and are sold at the following prices:

Call Brands.....	\$5.25	Premium Beer	\$3.75-\$4.00	Spring or Bottled Water.....	\$2.25
Premium Brands.....	\$6.00	House Wine/glass.....	\$6.50	Juices	\$2.25
Super Premium Brands.....	\$7.00	Champagne/glass.....	\$7.25		
Ultra Premium Brands.	\$8.00-\$9.00	Soft Drinks	\$2.25	Keg of beer (Domestic).....	\$300.00
Domestic Beer.....	\$3.50			Imported/Premium.....	\$400.00

PARTY PUNCHE S

Price per gallon

Fruit punch (non-alcoholic) \$25.00

Margaritas (per gallon)..... \$65.00

(Machine rental fee added for frozen margaritas)

Please add a \$75.00 bartender fee plus sales tax.

In addition to applicable local and state sales taxes, a 20% service gratuity will be added to food and beverage costs associated with your event.



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BREAKFAST BUFFETS

Rise N' Shine - Healthy and Hearty Morning Fare

FORT WORTH FRUIT MEDLEY

Seasonal Fresh Fruit
Glazed Cinnamon Rolls & Choice of Assorted Muffins or Danish
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Hot Teas
Choice of Two Juices: Apple, Orange or V-8
\$8.95 - per person

ALL-STAR TEXAN

Fresh Scrambled Eggs
Choice of Country Bacon or Link Sausage
Hash Brown Potatoes & Seasonal Fresh Fruit
Biscuits & Sausage Gravy
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Hot Teas
Choice of Two Juices: Apple, Orange or V-8
\$13.95 - per person

THE COWBOY

Glazed Cinnamon Rolls & Choice of Assorted Muffins or Danish
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Hot Teas
Choice of Two Juices: Apple, Orange or V-8
\$7.95 - per person

BREAKFAST ADDITIONS

Country Bacon (2) \$1.95 - per serving	Country Ham (3oz) \$2.25 - each	Assorted Muffins \$2.25 - each	Assorted Danish \$2.25 - per serving	Fresh Baked Cookies \$2.25 - each	Seasonal Fresh Fruit Skewers (2) \$3.95 - per serving
Link Sausage (2) \$1.95 - per serving	Biscuits & Sausage Gravy \$2.95 - each	Glazed Cinnamon Rolls \$1.95 - each	Yogurt \$1.95 - each	Assorted Cereal & Milk \$2.95 - each	Flapjacks (2) \$4.95 - per serving
Scrambled Eggs & Onions \$4.75 - per serving	Hash Brown Potatoes \$1.95 - per serving	Country Potatoes \$2.25 - per serving	Tortillas (2) \$.50 - per serving	Salsa \$.95 - per serving	Scrambled Eggs \$1.25 - per serving

In addition to applicable local and state sales taxes, a 20% service gratuity will be added to food and beverage costs associated with your event.



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A Tradition of Catering Excellence

T H E S T O C K Y A R D S H O T E L

109 E. Exchange Avenue, Fort Worth, Texas 76106

817-625-6427

Outside of Texas: 1-800-423-8471

www.stockyardshotel.com