Beer and Wine

When ordering, please specify what kind of beer you would like (Maximum of 4 brands). All beer charges beyond minimum order will be based on consumption. Bartender required at all events.
Bartender fee of $25 per hour, minimum of 4 hours. 1 hour set-up and 1 hour breakdown is part of the 4 hours of service. Tables included with service in POB Building only. $75 set-up fee per bar.

Please notify us if additional tables will be needed. $100 minimum sales charge per event.

Beer List

Domestic Beer..... $5.50 each
Coors Light, Lone Star, Shiner Bock
Soda and water. .....$2.50 ea.

Premium Beer ..... $6.50 each

Heineken, Dos Equis, Saint Arnold Amber, Texas Beer Company IPA, Corona, Truly Hard Seltzer, and Corona Light

Wine by the bottle

House Chardonnay $35.00
House McManis..... $35.00
We will be happy to recommend and price other wines upon request.

Open Beer, Wine/Soda/ Water Bar

Recommended for those on a fixed budget.
(Priced per person)
1st Hour .....$7 per person
2nd Hour .....$4 per person
3rd hour and beyond .....$3 per person

Afternoon Breaks

These afternoon breaks are designed to satisfy all different palates. Whether you're sweet or salty, we have you covered. You may substitute Coffee for Soda and Water.

Minimum 15 People.

Priced per person.

Afternoon Dip (VG) $9.75pp

Nacho Chips, Red/Green Salsa and Guacamole. Fresh Cut Fruit Salad, Assorted Cookies, Soda and Water

Fruta Fresca (V) $9.95pp

Fresh Fruit Platter with Yogurt Dipping Sauce, House Made Basil/ Sun Dried Tomato Hummus with Seasoned
Pita, Mini Desserts, Soda/Water

Vegging Out (V) $9.25pp

Assorted Vegetable Crudité with Ranch Dressing, Fresh
Whole Fruit, Assorted Cookies, Soda and Water

Humming Along (V) $9.75pp

Sundried Tomato and Basil Hummus with Fried Pita Chips, Baby Carrots, Cuccumbers Circles and Kalamate Olives. Mini Eclairs and Cannoli. Soda and Water.

Add on: Individual Options

Each serves between 10-15 guests.

Hummus and Pita Chips: (V) $36

Mixed Nuts Bowl: (V) ..... $31lb.

Tortilla Chips and Guacamole (V): $36

Indv. Charcuterie Tray (V) $12.95

Assortment of meats, cheeses, crackers, fruit and nuts and mini desserts . Vegetarian Option also Available.

Breakfast Buffets

Our Pastries and Tortillas are Baked in-House Daily. Decaf Coffee and Mighty Leaf Tea Available Upon Request. Priced Per Person 20pp Minimum

Continental Breakfast $9.25pp

Assorted Breakfast Pastries
Seasonal Whole Fruit
Orange Juice
Freshly Brewed Coffee

Continental Plus $10.75pp

Assorted Breakfast Pastries
Fresh Cut Fruit with Yogurt and Granola for Toppings
Orange Juice
Freshly Brewed Coffee

Mexican Breakfast Buffet $13.00pp

Migas – Fresh Scrambled Eggs, Pico de Gallo, Cheddar and Jack Cheese, Choice of Bacon or Sausage

Refried Beans
Fresh Made salsa
Fresh Flour and Corn Tortillas
Freshly Brewed Coffee

Customized menus available upon request

Coffee/Breakfast/Beverages

Priced Individually or by the dozen

Assorted Mini Muffins: ..... $19 dz.

Lg Muffins..... $3.50 ea or $35.95/dz.
Cinnamon Rolls (Large) ..... $3.50 ea
..... $35.95/dz
Apple Strudels..... $2.95 ea
..... $32.95/dz
Assorted Breakfast Pastry. Muffins, Scones and Danish: $33.95/dozen
Croissants ..... $2.95 ea
..... $32.95/dozen
Fruit Filled Danish ..... $3.25 ea
..... $34.95/dozen
Chocolate Croissants $3.25 ea. $34.95 dz.

Scones..... $3.25 ea
..... $34.95/dozen
Greek Yogurt
(Strawberry or Blueberry)..... $2.25 ea
O's Berry, Yogurt and
Granola Parfait..... $5.95
Fruit Cup $3.95
Assorted Whole Fruit..... $1.25 ea

Breakfast Tacos $3.50

(Please Choose)
Bacon, Egg and Cheese
Sausage, Egg and Cheese
Potato, Egg and Cheese
Refried Bean, Potato and Cheese
(V) Bean and Potato

Migas Avocado Taco $3.95

Corn tortilla available upon request

Ciabatta Roll Breakfast Sandwiches $4.25

Beverages

Coffee Box $23.00
Freshly Brewed Coffee $27.00/gal
Assorted Mighty Leaf Teas ..... $1.75 ea
Orange Juice $23.00/gal
Freshly Brewed Iced Tea $18.00/gal
Lemonade $18.00/gal
Assorted Tropicana Juice ..... $3.00 ea
Sodas ..... $2.50 ea
Bottled Water ..... $2.50 ea

Desserts Cookies and Snacks

Desserts

Mini Petit Fours ..... $21.00 dz.
Assorted Dessert Bars ..... $24.00 dz.
Cheesecake
and Specialty Desserts
Please inquire about selection and pricing

Chocolate Fudge Brownies..... $24.00 dz.

Cookies ..... $14.00 dz.

(Please Choose)
Chocolate Chip, Oatmeal Raisin, Sugar,
and Macadamia Nut

Snacks

Trail Mix ..... $2.50 each
Hummus snack Pack..... $4.50 each
Granola Bars ..... $2.50 each

Hors d'Oeuvres

Minimum of 2 dozen each item per order.
Price per Dozen

Hot Hors d'Oeuvres

Bacon Wrapped Shrimp with Mango Salsa..... $42.00

Spanakopita— Spinach and Feta in Phyllo Dough (V)..... $24.00

Grilled Chicken Satay with Peanut Dripping Sauce $26.00

Sicilian Meatballs..... $21.00

Stuffed Mushroom Florentine (V)..... $24.00

Seared Sesame Tuna on a Crispy Wonton with Wasabi Cream Sauce..... $36.00

Tamale Cakes with Pico, Salsa and Sour Cream (V)..... $22.00

Quesadillas (V)— Choose from Salsa or Vegetable..... $21.00 with chicken $30.00

Fried Cheese— Ravioli with Marinara Sauce (V)..... $24.00

Pot Stickers with Dipping Sauce (V)..... $24.00

Buffalo Wings with Ranch..... $23.00

Boneless Buffalo Tenders with Ranch $24.00

Cold Hors d'Oeuvres

Bruschetta with Tomato and Basil on Crostini (V) $22.00

Vegetable Spring Rolls with Peanut Sauce (V)..... $32.00

Crostini with an Olive and Sun Dried Tomato Tapenade (V) $25.00

Fresh Cucumber Coins Stuffed with Dill Cream (V)..... $18.00

Boursin on Focaccia with Tapenade (V)..... $24.00

Mini Lobster Rolls..... Market Price

Hors d'Oeuvres cont.

Minimum of 2 dz. each item per order.
Priced per Dozen

Herb Marinated Cherry Tomato Stuffed with Goat Cheese (V)..... $22.00 dz

Chips and Salsa (V)..... $25
Serves 10-15

Guacamole with Tortilla Chips (V)..... $36
Serves 10-15

Spinach Artichoke Dip in a Toasted Bread Bowl with Crostini (V) (serves 10–15 ..... $35.00

Housemade Pimiento Cheese, Toasted Pecans & Toasted Ciabatta (V)(serves 10–15)..... $35.00

Shrimp Cocktail with a Housemade Cocktail Sauce (serves..... Market Price

Display Platters

Imported and Domestic Cheeses, Grapes, Candied Nuts and an Assortment of Crackers (V)_

Small (serves 10–12) $55.00
Medium (18–20)..... $75.00
Large (24–30..... $85.00

Antipasto— Italian Meats, Cheeses, Marinated Vegetables, Olives & Italian Bread

Small (serves 10–12..... $55.00
Medium (18–20)..... $75.00
Large (24–30) $85.00

Assorted Fresh Vegetable Crudité with Pesto Ranch Sauce (V)

Small (serves 10–12) $35.00
Medium (18–20)..... $55.00
Large (24–30) $65.00

Fresh Fruit and Seasonal Berries with a Honey Yogurt Sauce (V)

Small (serves 10–12) $45.00
Medium (18–20)..... $65.00
Large (24–30) $75.00

Lunch Buffets

Priced Per Person Minimum 20pp

ITALIAN $18.50
Accompanied with Caesar Salad, Garlic Bread, Penna Pasta, Marinara Sauce, Chocolate Chip Cannoli's, Fresh Brewed Iced Tea & Ice Water.

Choose one meat and one vegetarian option from below:
(Add $2.95 per person for two meat option)

Chicken Parmesan
Meat Lasagna
Bow Tie Pasta with Pesto and Sun Dried Tomato Béchamel Sauce (V)
Eggplant Parmesan (V)

O'S ENCHILADAS SUPREME $17.95
Accompanied with Spanish Rice, Beans a la Charra, Tortilla Chips, House Made Salsa, Tres Leches, Freshly Brewed Iced Tea & Ice

FAJITAS $18.25
Accompanied with Spanish Rice, Beans a la Charra, Pico de Gallo, Shredded Jack and Cheddar Cheeses, Sour Cream, Freshly Made Flour and Corn Tortillas, Chips with House Made Salsa. Tres leches. Freshly Brewed Iced Tea & Ice Water

Choose a maximum of two options from below:
Chicken, Skirt Steak or Roasted Vegetables

Minimum 20

BBQ $22.95
Sliced Pickles, Onions, Pickled Jalapenos, BBQ Sauce, Corn bread Muffins, O's Apple Cobbler, Freshly Brewed Iced Accompanied with Choice of Two Sides (select from list below).
Select two sides from the following choices:
(For three meats add $2.50 per person)
BBQ Beef Brisket
Sausage
Chicken Leg Quarter
Pulled Pork

SELECT TWO SIDES
Buttered Corn
Baked Beans
Mac and Cheese
Cole Slaw
Potato Salad

ON THE LIGHTER SIDE $18.95
Accompanied with Mixed Green Salad, Balsamic and Lemon Vinaigrette Dressing. Two Sides (chef's choice), Angel Food Cake with Fresh Berry Sauce or Fresh Fruit Salad, Herbed Focaccia, Freshly Brewed Iced Tea & Ice Water

Select two from the following choices:
Grilled Breast Chicken with Garlic Lemon Aïoli Marinated and Grilled Tofu with Tomato Vinaigrette (V)
Lentil and Brown Rice Stuffed Peppers (V)

Mediterranean Buffet $22.95
Antipasto Salad
Hummus with Seasoned Pita Chips
Chicken Sumac. Boneless chicken breast seasoned with fresh thyme, cummin, garlic, sumac, lemon and thyme.
(V) Gnocchi with roasted vegatables (red onion, green and red peppers, spinach and sundried tomato.)
Cannoli with ricotta cheese filling

Asian Buffet $19.95

Orange Chicken, Vegetable Lo-Mein Fried Rice, White Rice, Egg Rolls, Fortune Cookies, Ice Tea and Water.

Boxed Lunch/Salad

Standard Boxed Lunch Selections ..... $13.25 ea.
Includes bag of chips, gourmet cookie, sode/water

(VG) Quinoa and Hummus on Focaccia
Made with cucumber Quinoa, House Made Hummus, Guacamole, Red Cabbage and Pico de Gallo.

California Turkey Avocado Club Wrap
Made with Turkey, Bacon, Chipotle Mayo, Avocado, Tomato and Mixed Greens. Served in a Chipotle Wrap.
Chicken Avocado Wrap: Fried Chicken Tenders, Spring Mix, Pico De Gallo and Chipotle Mayo in Spinach Wrap.

(V) Tomato Mozzarella
Fresh Sliced Tomato, Mozzarella Cheese, Fresh Basil Pesto on Baguette Roll

Chicken Avocado Wrap:
Fried Chicken Tenders, Spring Mix, Pico De Gallo and Chipotle Mayo in Spinach Wrap.

Roast Beef & Cheddar
Onion Marmalade, Lettuce, Tomato & Horseradish Mayo on Ciabatta Roll

Cilantro Tuna Salad
Lettuce, Tomato, Served on 9 Grain Bread

Black Forest Ham and Provolone
Lettuce, Tomato, Served on 9 Grain Bread

Chipotle Chicken Salad
Green Apple, Onion, Lettuce, Tomato, Served on a Ciabatta Roll

Turkey and Cheddar
Lettuce, Tomato, Served on 9 Grain Bread

Garden Crunch Sandwich: (V)
Cucumbers, Avocado, Sprouts and Mozzarella Cheese Topped with a Greek Yogurt, Basil and Chive dressing. Served on Multi Grain Bread
Make it a wrap, add $1.00 per person

ADD: Soup du Jour for $3.00 per person
Add Fruit Salad, Pasta Salad or Cole Slaw for $3.00 p.p

Entrée Salad Options $13.25
Chicken Caesar Salad:
Fresh Romaine, Croutons, Parmesan Cheese and Grilled Chicken

(V) Greek Salad:
Romaine Lettuce, Feta Cheese, Pepperoncini, Red Onion, Kalamata Olives, Cucumber, Tomato, Lemon-Oregano Vinaigrette

Fiesta Chicken Salad: Tender Fried
Chicken,Fresh Cut Romaine, Cheddar / Jack Cheese, Black Beans, Pico de Gallo, Corn, Tortilla Strips, Ranch Dressing

Asian Chicken Salad: Marinated Grilled
Chicken, Spring Mix, Napa Cabbage, Red Bell Pepper, Carrot, Sliced Almonds, Fried Wonton Strips, Sesame Soy Vinaigrette

(VG) Buddha Bowl:
Spring mix, sweet potato, quinoa, garbanzo beans, seasoned tofu, squash, tomato and avocado, hearts of palm topped with Asian dressing

Wrap Deli Tray
Minimum 20
Assorted Deli Tray $12.95
Select ANY Standard Sandwich and/or Wrap.
Cut in half on trays. Served with Water or Soda
Chicken Avacado, Turkey and Chedder, Garden Crunch(V) and Tuna Salad
ADD: Fruit Salad, Pasta Salad,
Cole Slaw or Chips.....$3.00 pp

A Step Above Box Lunch

Price $14.50

Shrimp Poke Bowl:
Shrimp, Cucumbers, Carrots, Avocado and Fried Wontons Served on a bed of Mixed Greens. Topped with a Soy, Green Onion and Rice Vinegar Dressing.

(VG) Vegan Bahn Mi:
Seasoned, grilled Tofu with Carrot's, Cumbers, Cilantro, Serrano Peppers topped with Sambal Sriacha on a Toasted Baguette Bread

Seasoned Chicken Breast Sandwich: Topped with Provolone Cheese and Jardiniere. Served on a Ciabatta Roll.

Charcuterie Tray: Assortment of meats, cheeses, crackers, fruit, nuts and mini desserts served on individual tray. Vegetarian Option also Available.

Grilled Chicken BLT: Served with Avocado and garlic Aioli on a Ciabatta Roll

Grilled Sirloin Steak Sandwich:
Served with Grilled Peppers and Onion, Topped with Salsa Negra and served in a Sub Roll.

(V) Mozzarella and Sun Dried Tomato on Focaccia:
Mozzarella Cheese, Fresh Basil, Spring Mix, Tomatoes and Chopped Giardiniera Topped with Sun Dried Tomato Aioli on Toasted Focaccia Bread.

All lunch boxes come with a bag of gourmet potato chips and a house baked cookie. Water and Soda.

Pizza Menu

Freshly Made, extra large 18 inch pizza

Fantasia del Formaggio (V) $17.00
Tomato Sauce, Fresh Mozzerella, Parmesan, Feta

Napoli (V) $19.00
Sliced Roma Tomatoes, E.V.O.O., Fresh Mozzarella, Fresh Basil

The Garden (V) $21.00
Olives, Bell Peppers, Red Onions, Mushrooms, Diced Tomatoes, Artichoke Hearts, Pesto Sauce, Fresh Mozzarella, Parmesan.

Vegan Pizza (VG) $25.00
Made with vegan cheese and your choice of three toppings.

Make Your Own $24.00

Choice of one meat and 3 vegetable options.

Additional Toppings:

(Add $4 Each)

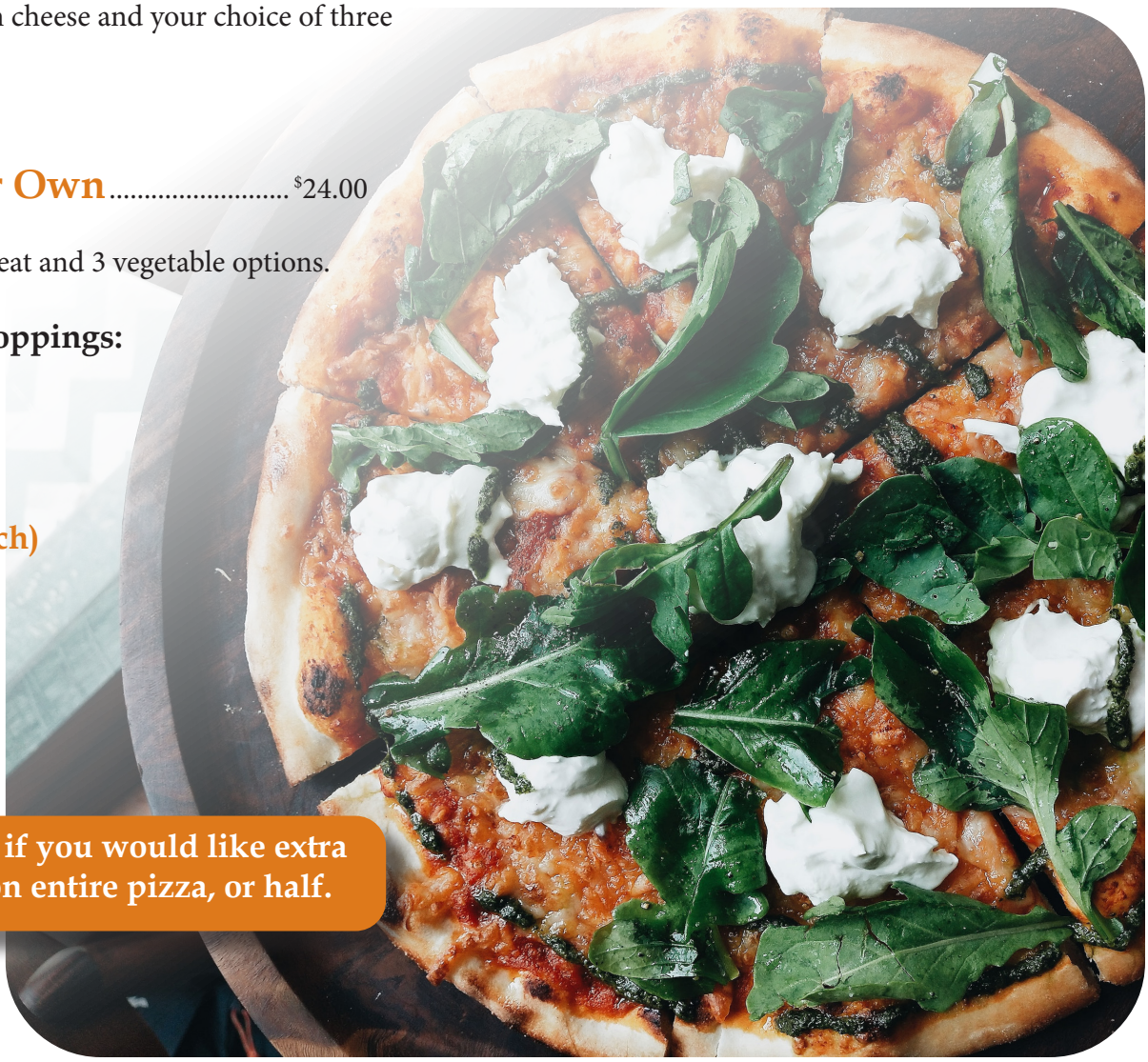
Pepperoni
Sausage
Torn Ham

(Add $2.50 Each)

Mushrooms
Jalapeno Peppers
Red Onions
Banana Peppers
Extra Cheese
Black Olives
Green Pepper

Please note if you would like extra toppings on entire pizza, or half.

Cia Pepperoni $22.00
Tomato Sauce, Sliced Pepperoni, Fresh Mozzerella, Parmesan

Hawaiian $21.00
Torn Ham, Pineapple, Fresh Mozzarella, Parmesan, Tomato Sauce

El Rancho del Pollo $22.00
Grilled Chicken Breast, Crumbled Bacon, Caramelized Onion, Fresh Mozzerella, Parmesan, Ranch Dressing