

Sunrise Continental Displays

Continental, \$30 per person

seasonal sliced fresh fruit
freshly baked pastries and croissants, butter, jams, and honey
freshly squeezed orange juice

Bagel Shop Continental, \$34 per person

seasonal sliced fresh fruit
freshly baked pastries and croissants, butter, jams, and honey
variety of bagels and assorted cream cheese
freshly squeezed orange juice

Healthy Start Continental, \$34 per person

seasonal sliced fresh fruit
freshly baked pastries and croissants, butter, jams, and honey
Greek yogurt with macerated berries and house-made granola
freshly squeezed orange juice

Valencia Plated Breakfasts

Includes:

seasonal sliced fresh fruit plate -or- house-made granola with Greek yogurt and seasonal berries parfait
basket of freshly baked pastries, croissants, and muffins

Entrée Selection:

house-made biscuits and sausage gravy
served with spinach and mushroom sauté
\$32 per person

three scrambled eggs -or- omelet with cheese
served with papas bravas, grilled asparagus, and smoked crispy bacon
\$38 per person

blueberry or buttermilk pancakes
served with lemon curd, toasted coconut, crème chantilly, and macerated berries, bacon or breakfast sausage links
\$38 per person

eggs benedict
poached farm fresh eggs, toasted English muffin, Canadian bacon, hollandaise sauce, papas bravas
\$42 per person

- prices include juice, ice water, selection of hot tea, regular and decaffeinated coffee
- prices include refresh of displays for 1 hour, 10 guests minimum required
- 8.25% tax and 25% taxable service charge not included

Breakfast Enhancements

assorted whole fresh fruit
\$5 per piece
assorted sliced fresh fruit
\$10 per person

regular and decaffeinated coffee
\$92 per gallon

Greek yogurt
\$6 per person
add macerated berries and house-made granola
\$3 per person

assorted cereal bar with house-made granola, macerated berries, 2%, low fat, and soy milk
\$8 per person

assorted granola and energy bars
\$48 per dozen

assorted breakfast tacos
\$7 each

assorted fresh fruit smoothies
\$14 per person

assorted juices by the gallon (apple, cranberry, orange)
\$80 per gallon

Valencia Breakfast Buffets

All American Breakfast Buffet, \$44 per person

seasonal sliced fresh fruit
freshly baked pastries, croissants, and muffins
papas bravas with roasted peppers and onions
buttermilk pancakes, scrambled eggs
bacon and sausage
butter, jams, honey, and syrup
orange, cranberry, and apple juice

Fresh and Fit Breakfast Buffet, \$45 per person

seasonal sliced fresh fruit
freshly baked pastries, croissants, and muffins
house-made granola with Greek yogurt and seasonal berries
steel-cut Irish oatmeal with seasonal berries
scrambled Egg Beaters
smoked turkey eggs benedict
butter, jams, and honey
orange, cranberry, and apple juice

San Antonio Breakfast Buffet, \$46 per person

seasonal sliced fresh fruit
freshly baked pastries, croissants, and muffins
papas bravas with roasted peppers and onions
huevos rancheros
scrambled eggs with chorizo and flour tortillas
bacon and sausage
house-made salsa roja and sour cream
butter, jams, and honey
orange, cranberry, and apple juice

Buffet Enhancements

*French toast served with
seasonal berries and syrup*
\$10 per person

*live omelet station
includes assorted breakfast
meats, cheeses, and
vegetables* **\$20 per person**
**requires chef attendant,
1 per 50 guests*
\$150 each

Canadian bacon eggs benedict
\$12 per person

assorted breakfast tacos
\$6 each

assorted fresh fruit smoothies
\$14 per person

live waffle station
\$16 per person

- prices include ice water, selection of hot tea, regular and decaffeinated coffee
- prices include refresh of buffets for 1 hour, \$4 per person upcharge if under 30 people, buffets cannot be served for less than 20 guests
- 8.25% tax and 25% taxable service charge not included

Valencia Break Options

all breaks come with assorted soft drinks, bottled waters and regular coffee

Sweet, \$20 per person

freshly baked cookies, brownies, blondies

Build Your Own Trail Mix Bar, \$20 per person

includes chocolate candies, mixed nuts, dried fruits, pretzels, etc.

Energize, \$24 per person

assorted whole fresh fruit
house-made granola with dried fruit
granola and energy bars
fresh fruit smoothie shooters

Salty, \$22 per person

salted and caramel popcorn
kettle cooked potato chips
tortilla chips with house-made salsa roja and guacamole
assorted candied nuts

Savory, \$32 per person

domestic and international cheese, charcuterie, and house-made pickles
assorted crackers, breads, and mustards

Fiesta Break, \$26 per person

house made tortilla chips, salsa roja, salsa verde, guacamole, sour cream,
queso, pico de gallo
aguas frescas

Ice Cream Sundae Station*

chocolate, vanilla, or strawberry ice cream with almonds, peanuts, M&M's,
chocolate chips, chocolate sauce, caramel sauce, and maraschino cherries
choice of up to 3 flavors, **\$26 per person**

Break Enhancements

*assorted sodas, and bottled
waters*
\$ 5 per soda

assorted candy bars
\$5 per person

*potato chips
pretzels
mixed nuts*
\$5 each

*crudités display
with house-made ranch
and blue cheese dressings*
\$15 per person

*house-made tortilla chips with
pico de gallo, salsa verde, and
salsa roja*
\$12 per person

*freshly baked cookies and
brownies*
\$56 per dozen

freshly brewed iced tea
\$80 per gallon

*assorted flavored agua
frescas* **\$80 per gallon**

*freshly brewed regular and
decaffeinated coffee*
\$92 per gallon

- Breaks are served and refreshed for 30 minutes
- prices include refresh of break for 30 minutes, 10 persons minimum required
- 8.25% tax and 25% taxable service charge not included

Valencia Lunch Buffets

Valencia Deli Lunch Buffet, \$52 per person

Soups (Choose One):

tortilla soup topped with queso fresco, cilantro, and black bean pico de gallo
French onion soup topped with toasted croutons and gruyère cheese
tomato and espelette pepper bisque and basil

Salads (Choose Two):

seasonal baby greens with vegetables and assorted dressings
traditional Caesar salad with parmesan croutons and shaved parmigiano-reggiano
baby spinach and frisée with hardboiled eggs, cherry tomatoes, and bacon topped with mustard vinaigrette
potato salad with mustard and applewood smoked bacon
penne pasta salad with sun-dried tomatoes, house pesto, and pine nuts

Deli Choices (Choose Five):

black forest ham	provolone cheese
roast beef	sharp white cheddar
grilled marinated chicken breast	American cheese
oven roasted turkey breast	Swiss cheese
tuna salad	pepper jack cheese
chicken salad	

*selection of artisan breads to include: multigrain, sourdough, marble rye and French Bread
sliced tomatoes, lettuce, red onion, house-made pickles and assorted sandwich spreads*

Desserts (Choose Two):

freshly baked brownies and cookies
assorted cakes to include:
carrot cake
NY style cheesecake
chocolate fudge layer cake

- Assembled sandwiches can be accommodated for a \$4 per person upcharge
- prices include ice water, ice tea, regular and decaffeinated coffee
- prices include refresh of buffets for 1 hour, \$150 surcharge for groups under 20 persons
- 8.25% tax and 25% taxable service charge not included

Valencia Lunch Buffets

Garden Lunch Buffet, \$55 per person

Soup or Salad: (choose 2)

roasted garlic and tomato soup

crisp, wild greens with garden vegetables, assorted vinaigrettes and dressings

orzo with spinach, feta, sun-dried tomatoes, banyuls vinaigrette, and toasted almonds

baby romaine lettuce, ricotta salata, olives, and peppers

Entrees:

grilled chicken breast piperade with roasted potatoes, olives, and peppers

baked mojo glazed salmon with caramelized fennel and cilantro rice

roasted eggplant with Israeli couscous, braised vine tomatoes, and basil

Dessert: (choose 2)

1001 chocolate chip cake

strawberry torte

Italian cream cake

NY cheesecake with balsamic vinaigrette and macerated strawberries

Italian Lunch Buffet, \$58 per person

Soup or Salad: (choose 3)

vegetable minestrone with seasonal beans, squash, tomatoes, carrots, celery, onions, and pasta

antipasti with grilled artichokes, prosciutto, Italian parsley, aged balsamic, and brown butter vinaigrette

caprese with tomatoes, fresh mozzarella, hydro basil, extra virgin olive oil, and aged balsamic vinegar

Caesar salad, young romaine lettuce, marinated baby tomatoes, Spanish white anchovies, parmigino reggiano, parmesan croutons

Pastas: (choose 1)

wild mushroom ravioli with macheo and madeira cream sauce

penne with applewood smoked bacon, oregano, basil, parmigiano-reggiano, and tomatoes

Entrees: (choose 2)

chicken saltimbocca with sage, prosciutto, mozzarella, and seasonal vegetable ragout

seasonal chef's selection of fish, oven-roasted tomatoes, grilled asparagus, and citrus beurre blanc

pork Milanese picatta with capers, lemon, tomato, and basil scented orzo

Dessert:

tiramisu with coffee, lady fingers, and whipped mascarpone

assorted panna cotta to include chocolate, raspberry, and vanilla

- \$4 per person upcharge if under 30 people, buffets cannot be served for less than 20 guests, prices include ice water, ice tea, regular and decaffeinated coffee
- prices include refresh of buffets for 1 hour
- 8.25% tax and 25% taxable service charge not included

Valencia Lunch Buffets

San Antonio Lunch Buffet, \$60 per person

Soup or Salad: (choose 2)

corn tortilla soup with pico de gallo and cilantro
mixed green salad with charred corn, black beans, baby tomatoes, avocado, and buttermilk ranch
Mexican chopped salad with pickled escabeche, tortillas chips, pico de gallo and serrano lime vinaigrette

Entrees: (choose 3)

Mexican chorizo quesadillas with queso fresco and salsa roja
ancho braised beef short ribs, salsa verde, queso fresco, and cilantro
achiote grilled prawns with poblano polenta, chorizo, and cotija
chicken enchiladas with poblano crema, sweet corn relish

Sides:

warm jalapeño cornbread

Desserts: (Choose 2)

cinnamon sugar churros and sopapillas
Mexican reposterias
dulce de leche cheesecake

Valencia Box Lunch, \$42 per person

Salads (Choose One):

penne pasta salad with basil pesto
potato salad with applewood smoked bacon

Sandwiches (Choose up to Three with Counts for Each Selection):

roast beef with sharp white cheddar, butter lettuce, tomato, caramelized onions and dijon mustard on torpedo roll
grilled chicken breast with provolone cheese, tomato, romaine lettuce, and house-made pesto on sourdough
black forest ham with gruyère, sweet and spicy pickled mustard seeds on ciabatta
oven-roasted turkey with roasted peppers, avocado, charred cumin, and orange aioli on sourdough
grilled veggies including portabella, squash, zucchini, and roasted tomatoes with herb mayonnaise on spinach wrap

Desserts (Choose One):

freshly baked cookies
brownies
blondies

Includes:

whole fresh fruit, potato chips, individual condiments, napkins and plastic silverware
bottled water

- \$4 per person upcharge if under 30 people, buffets cannot be served for less than 20 guests,
- prices include ice water, ice tea, regular and decaffeinated coffee
- prices include refresh of buffets for 1 hour, \$150 surcharge for groups under 15 persons
- 8.25% tax and 25% taxable service charge not included

Valencia Plated Lunch

Soup or Salad (Choose One):

corn tortilla soup with tortilla crisps

black bean soup with crème fraîche

seasonal baby greens with cucumber, tomatoes and assorted dressings

traditional Caesar salad with sourdough croutons and parmesan-reggiano

baby spinach and arugula salad with blue cheese, hard boiled eggs, pancetta, and white balsamic vinaigrette

Entrées (Choose One):

forest mushroom penne pasta with manchego béchamel, sweet peppers, and shallots

\$46 per person

roasted pork loin, roasted potatoes, grilled asparagus, mustard seed jus

\$46 per person

pan seared airline chicken with garlic whipped potatoes, vegetable ragout, and light pan jus

\$46 per person

goat cheese stuffed chicken with caramelized shallots, polenta cakes, broccolini,
glazed baby carrots and sun-dried tomato cream sauce

\$46 per person

pan-roasted gulf red snapper, piquillo-Spanish olive sofrito, confit potatoes, haricots vert and chive fennel

nage \$50 per person

braised beef short rib with garlic pepper spatzle, roasted root vegetables, and citrus braising jus

\$52 per person

cast-iron seared beef tenderloin with grilled asparagus, Yukon gold mashers, and chimichurri butter

\$66 per person

Desserts (Choose One):

1001 chocolate chip cake

strawberry torte

Italian cream cake

NY cheesecake with balsamic and macerated strawberries

- If more than one entrée at \$4 upcharge applies
- prices include ice water, ice tea, regular and decaffeinated coffee and assorted artisan rolls for 1 hour
- 8.25% tax and 25% taxable service charge not included

Valencia Dinner Buffets

Dinner Buffet Selection Options

OPTION ONE: (3) Soup or Salad, (2) Entrees and (2) Desserts - \$88 per person

OPTION TWO: (3) Soup or Salad, (3) Entrees and (3) Desserts - \$98 per person

Soup or Salad Options:

tomato and espelette bisque

tortilla soup with black bean pico de gallo, cilantro, and queso fresco

crisp wild greens with garden vegetables, assorted vinaigrettes and dressings

traditional Caesar salad with garlic croutons and shaved parmigiano-reggiano

bibb lettuce with blue cheese, compressed apples, red onion, candied walnut, charred cumin, and orange aioli

mozzarella and baby tomato basil caprese

Entrée Options:

braised beef short rib with garlic pepper spatzle, roasted root vegetables, and citrus braising jus

pan seared airline chicken with garlic whipped potatoes, vegetable ragout, and light pan jus

cast-iron seared beef tenderloin with grilled asparagus, roasted fingerling bravas, and chimichurri butter

pan-roasted gulf red snapper, piquillo, Spanish-olive sofrito with confit potatoes, and chive fennel nage

blackened mushroom penne pasta with manchego béchamel, sweet peppers, and shallots

citrus-brined pork loin medallions with pickled mustard jus, grilled apples, and onions

Dessert

Ask your Catering Manager for our Selections

Tex-Mex Dinner Buffet, \$72 per person

Salad:

grilled romaine with jicama, smoked ham & cilantro lime dressing

chopped greens, spinach, avocado, black beans, corn & jalapeno ranch dressing

Entrees:

achiote roasted chicken

char grilled beef

chicken or vegetable enchiladas with ranchero sauce

Sides:

spanish rice, charro beans

Dessert:

flan, churros, sopapillas

- \$5 per person upcharge if under 30 people, buffets cannot be served for less than 20 guests
- prices, include ice water, ice tea, regular and decaffeinated coffee
- prices include refresh of buffets for 1 hour, \$150 surcharge for groups under 15 persons
- 8.25% tax and 25% taxable service charge not included

Valencia Plated Dinner

Soups (Choose One):

black bean soup with toasted cumin and crème fraîche
house-made tortilla soup with queso fresco and black bean pico
French onion soup with caramelized onion, gruyère, and crouton

Or

Salads (Choose One):

frisée and spinach with candied bacon, tomatoes, hardboiled eggs, and grain mustard vinaigrette
Texas Caesar salad with baby gem romaine, charred corn, radicchio, garlic crouton,
Spanish white anchovies, and parmigiano-reggiano
bibb salad with hydroponic bibb lettuce, blue cheese, compressed apples, candied walnuts, shaved red onion, and citrus aioli
greens salad wild crisp greens, shaved red onion, baby tomatoes, cucumbers, candied Texas pecans, hibiscus-valencia orange vinaigrette
wedge salad with baby iceberg lettuce, blue crumbles, bacon, fried shallots, heirloom baby tomatoes and blue cheese crème fraîche

Entrées (Choose One):

roasted airline breast of chicken, seasonal vegetable ragout, smashed rosemary Yukon potatoes and rustic pan jus

\$65 per person

chicken mole with cilantro rice, traditional black beans with cotija cheese, escabeche veg and a oaxacan mole

\$65 per person

crispy skin red snapper with piquillo couscous, haricot verts, fresh Brussel sprout leaves and fennel nage

\$72 per person

braised short ribs with braising jus, au gratin potatoes, broccolini and baby beets

\$75 per person

grilled beef tenderloin with confit potatoes, blistered beans, baby carrots with a port demi-glace

\$84 per person

porcini crusted filet, butter poached shrimp, marble new potato confit, Nueske sprouts, charred shallot demi

\$92 per person

Desserts (Choose One):

Ask your Catering Manager for our Selections

- If more than one entrée a \$4 upcharge applies
- prices include ice water, ice tea, regular and decaffeinated coffee and assorted artisan rolls for 1 hour
- 8.25% tax and 25% taxable service charge not included

Valencia Action Stations

A minimum of 4 food stations is required during meal times

Salad Station

traditional Caesar salad with garlic croutons and parmigiano-reggiano, crisp, wild greens with garden vegetables, assorted vinaigrettes and dressings

\$22 per person

add chicken, \$ 26 per person

add prawns, \$ 28 per person

Paella Station*

traditionally prepared Spanish rice dish with a selection of shellfish, chicken, saffron, and chorizo

\$35 per person

Fajita Mexican Grill*

marinated beef, and chicken fajitas served with fresh flour tortillas, cheddar and Monterrey jack cheese, homemade salsas, guacamole, pico de gallo, and sour cream

\$34 per person

add shrimp, \$38 per person

Pasta Bar*

penne and ravioli pastas, traditional marinara and cream sauce served with prosciutto, grilled chicken, mushrooms, peas, crushed red pepper, imported grated cheeses and garlic bread

\$26 per person

Potato Bar

fresh puree of roasted garlic potatoes piped into a martini glass and topped with your choice of toppings including: chopped chives, caramelized onions, crispy bacon, dried cranberries, sour cream, blue cheese crumbles, shredded cheddar cheese, and fresh chopped herbs

\$22 per person

Slider Bar

slow cooked chicken, pork and grilled portabella sliders with pickled vegetables, sliced onions, tomatoes, pickle chips, bourbon BBQ sauce and IPA aioli

\$34 per person

Quesadillas

Monterrey jack with slivers of jalapeno, pulled chicken, sour cream, guacamole, red and green salsas

\$34 per person

- * Requires Chef Attendant, 1 per 50 guests at \$150 each
- 8.25% tax and 25% taxable service charge not included
- prices include refresh of displays for 1 hour, \$150 surcharge for groups under 20 persons

Valencia Receptions

Antipasti Display

selection of Italian style cured meats, hams, salamis, domestic and imported cheeses, pickled vegetables, crostini, and grissini crackers with appropriate garnishes
simple rustic display – 1 selection of each, **\$29 per person**
grand display – 3 selections of each, **\$39 per person**

International Cheese Display

selection of fine cheeses from all over the world with the appropriate accoutrements
simple - 3 selections, **\$28 per person**
gourmet - 7 selections, **\$37 per person**

San Antonio Display

beef and chicken taquitos, build your own nacho station, house-made chips and salsas, with Spanish chorizo
\$36 per person

Valencia Display (3 items 2 pieces per person)

Valencia angus beef sliders, yuzu glazed chicken bites, pork belly quesadillas
\$ 30 per person

Texas Chopped BBQ Station*

whole mesquite smoked brisket of beef and rings of country sausage served on silver dollar rolls, with BBQ sauce, onions and pickles, **\$30 per person**

Chef's House Made Dessert Display

salted caramel brownie bites, assortment of freshly baked cookies, French macarons, miniature cheesecakes, and seasonal tartlets
\$28 per person

Live Sweet Flambé Station*

bananas foster, **\$12 per person**
cherries Jubilee, **\$14 per person**

Carving Station*

apple-bourbon brined pork loin – served with fresh baked rolls, grain mustard cream sauce and charred onion mayonnaise, **\$450 (serves approximately 30)**
roasted sage rubbed turkey breast – sage gravy, herb mayo, cranberry chutney, semolina rolls and cornbread muffins, seasonal deco vegetables, **\$450 (serves approximately 15)**
garlic studded slow roasted prime rib – au jus, horseradish cream, bread and butter rolls, seasonal deco vegetables, **\$650 (served approximately 30)**
roasted Texas angus beef tenderloin – red wine demi-glace, horseradish cream, fresh herb brioche, deco vegetables, **\$475 (serves approximately 18)**

*requires chef attendant, **\$150 per carving station**

- 8.25% tax and 25% taxable service charge not included

Valencia Receptions

Canapés

Chilled

tomato and watermelon skewer	\$7 per piece
baby tomato, buffalo mozzarella and basil	\$7 per piece
red fish ceviche	\$8 per piece
oyster and cocktail shooters	\$8 per piece
salmon gravlax on crostini	\$8 per piece
miniature ahi tuna tartar shooters	\$8 per piece
lobster salad mini baguettes	\$12 per piece

Warm

grilled vegetable chimichurri	\$7 per piece
mini grilled goat cheese sandwiches	\$7 per piece
mushroom goat cheese tartlets	\$8 per piece
fried vegetable spring rolls	\$8 per piece
bacon-wrapped chicken bites	\$8 per piece
smoked short rib Texas empanadas	\$8 per piece
bacon-wrapped quail jalapeño poppers	\$8 per piece
Valencia sliders	\$8 per piece
grilled shrimp and chorizo skewers	\$12 per piece
mini crab cakes	\$12 per piece

Sweet

crème fraîche panna cotta	\$5 per piece
sea salted soft caramels	\$5 per piece
lemon curd and blueberry tartlets	\$6 per piece
lemon curd and pie streusel shooters	\$6 per piece
espresso pot de crème	\$6 per piece
mini flourless chocolate tortes	\$6 per piece

- items are priced per piece with a minimum of 20 pieces per order
- 8.25% tax and 25% taxable service charge not included

Valencia Beverage Packages

Host Bar Packages

- Deluxe** \$22 per person for the first hour, \$12 for each additional hour
Premium \$24 per person for the first hour, \$14 for each additional hour
Top Shelf \$26 per person for the first hour, \$16 for each additional hour
Beer and Wine \$20 per person for the first hour, \$10 for each additional hour

- each bar package includes a choice of two domestic beers, 2 imported beers and house wines
- add \$8 per person for craft beer upgrade
- add \$10 per person for cellar wine upgrade

Consumption Bars

deluxe mixed drinks	\$10 each	house wine	\$10 per glass
premium mixed drinks	\$12 each	house wine	\$42 per bottle
top shelf mixed drinks	\$14 each	house champagne	\$42 per bottle

house wine includes chardonnay, pinot grigio, merlot and cabernet sauvignon

imported beers	\$8 each	craft beers	\$9 each
domestic beers	\$7 each		

bottled water	\$5 each	house fresh juice	\$80per gallon
assorted soft drinks	\$5 each	agua fresca	\$80 per gallon
assorted bottled juices	\$5 each	house fresh lemonade	\$80 per gallon
Powerade	\$5 each	mango iced tea	\$80 per gallon
energy drinks	\$7 each	regular coffee	\$92 per gallon
hot tea selection	\$4 each	decaffeinated coffee	\$92 per gallon

Bartender and Cashier Fees

1 bartender/cashier per 60 people minimum required

cashier	\$150 each
bartender	\$150 each
additional bar and bartender	\$225 each

Security Fees

1 security officer per 50 people minimum required

3 hour minimum required

security officer	\$ 50 per hour
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- 8.25% tax and 25% taxable service charge not included
- \$500 minimum revenue required for a cash bar