

# 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