

Sunrise Continental Displays

Continental, \$26 per person

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

Healthy Start Continental, \$28 per person

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

Valencia Breakfast Buffets

All American Breakfast Buffet, \$36 per person

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

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:

three scrambled eggs -or- omelet with cheese
served with papas bravas, grilled asparagus, and smoked crispy bacon
\$32 per person

blueberry buttermilk pancakes
*served with lemon curd, toasted coconut, crème chantilly, and macerated berries,
bacon or breakfast sausage links*
\$32 per person

eggs benedict
*poached farm fresh eggs, toasted English muffin, Canadian bacon, hollandaise sauce,
pappas bravas*
\$34 per person

Breakfast Enhancements

assorted whole fresh fruit
\$3 per piece

Greek yogurt
\$5 per person

*add macerated berries and
house-made granola*
\$3 per person

*assorted granola and
energy bars*
\$48 per dozen

assorted breakfast tacos
\$48 per dozen

*Regular and decaffeinated
coffee* **\$75 per gallon**

Buffet Enhancements

*French toast served with
seasonal berries and syrup*
\$6 per person

*live omelet station
includes assorted breakfast
meats, cheeses, and vegetables*
\$9 per person
**requires chef attendant,
1 per 50 guests*
\$150 each

*Spanish omelet with papas
bravas, chorizo, and saffron*
\$9 per person

serrano ham eggs benedict
\$12 per person

- prices include ice water, selection of hot tea, regular and decaffeinated coffee for 1 hour
- \$150 surcharge for groups under 10 persons

Valencia Break Options

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

Sweet, \$16 per person

freshly baked cookies, brownies, and blondies

Energize, \$18 per person

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

Fiesta Break, \$22 per person

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

Savory, \$22 per person

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

Break Enhancements

assorted sodas, bottled water
\$5 per person

potato chips, pretzels
mixed Nuts
\$5 each

crudités display
with house-made ranch
and blue cheese dressings
\$10 per person

house-made tortilla chips with
pico de gallo, salsa verde, and
salsa roja
\$10 per person

freshly baked cookies and
brownies
\$48 per dozen

- prices include refresh of break for 30 minutes, 10 persons minimum required

Valencia Lunch Buffets

Valencia Deli Lunch Buffet, \$40 per person

Salads (Choose Two):

seasonal baby greens with vegetables and assorted dressings
traditional Caesar salad with focaccia croutons and parmigiano-reggiano
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
cashew chicken salad	

selection of artisan breads to include: multigrain, sourdough, marble rye and pain de mie, sliced tomatoes, butter lettuce, red onion, house-made pickles and assorted sandwich spreads

Desserts:

Chef's Choice of Daily dessert Selections

- prices include ice water, mango ice tea, regular and decaffeinated coffee
- prices include refresh of buffets for 1 hour, \$150 surcharge for groups under 10 persons
- 8.25% tax and 24% taxable service charge not included

Valencia Lunch Buffets

Gourmet Sandwich Buffet, \$44 per person

Soups (Choose One):

tortilla soup topped with queso fresco, cilantro, and black bean relish
French onion soup topped with toasted croutons and gruyère cheese

Salads (Choose Two):

seasonal baby greens with vegetables and assorted dressings
traditional Caesar salad with focaccia croutons and parmigiano-reggiano
baby spinach and frisée with hardboiled eggs, cherry tomatoes, and bacon with mustard vinaigrette
potato salad with mustard and applewood smoked bacon

Sandwich Choices (Choose Three):

roast beef with sharp white cheddar, butter lettuce, tomato, caramelized onions and dijon mustard on baguette
grilled chicken breast with provolone cheese, tomato, romaine lettuce, and house-made pesto on croissant
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 croissant
grilled veggies including portabella, squash, zucchini, and roasted tomatoes with herb mayonnaise on wheat wrap

Desserts:

Chef's Choice of Daily dessert Selections

San Antonio Lunch Buffet, \$48 per person

Soup:

corn tortilla soup with pico de gallo and cilantro

Salads:

mixed green salad with charred corn, black beans, cucumbers, baby tomatoes, avocado, and buttermilk ranch
grilled and chilled vegetable escabeche

Entrees:

Mexican chorizo quesadillas with queso fresco and salsa roja
achiote grilled prawns with poblano polenta, chorizo, and cotija
grilled chicken enchiladas with mole coloradito
warm jalapeño cornbread and tortillas

Desserts:

cinnamon and sugar churros, individual flan with macerated berries

- prices include ice water, mango ice tea, regular and decaffeinated coffee
- prices include refresh of buffets for 1 hour, \$150 surcharge for groups under 10 persons
- 8.25% tax and 24% taxable service charge not included

Valencia Lunch Buffets

Garden Lunch Buffet, \$44 per person

Soup or Salad: (Choose 2)

roasted garlic and tomato soup

crisp and 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 wilted arugula

Dessert:

Chef's Choice of Daily dessert Selections

Valencia Box Lunch

Box Lunch, \$30 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 baguette

grilled chicken breast with provolone cheese, tomato, romaine lettuce, and house-made pesto on croissant

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 croissant

grilled veggies including portabella, squash, zucchini, and roasted tomatoes with herb mayonnaise on wheat wrap

Desserts:

freshly baked jumbo chocolate chip cookie

Includes:

whole fresh fruit

potato chips

individual condiments

napkins and plastic silverware

bottled water

- Buffet prices include ice water, mango ice tea, regular and decaffeinated coffee
- prices include refresh of buffets for 1 hour, \$150 surcharge for groups under 10 persons
- 8.25% tax and 24% 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 seasonal vegetables and assorted dressings

traditional Caesar salad with sourdough croutons and parmesan-reggiano

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

Entrées (Choose One):

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

\$38 per person

roasted Pork Loin, roasted potatoes, grilled asparagus, mustard seed jus

\$38 per person

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

\$42 per person

goat cheese stuffed chicken with caramelized shallots, polenta cakes, broccolini,

glazed baby carrots and sun-dried tomato cream sauce

\$42 per person

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

\$45 per person

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

\$48 per person

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

\$54 per person

Desserts (Choose One):

Pineapple Upside Down Bread Pudding with Praline Sauce

1001 Chocolate Chip Cake

Strawberry Torte

Italian Cream Cake

NY cheesecake with balsamic and macerated strawberries

- If more than 1 entrée is chosen there is a \$3 per plate upcharge
- prices include ice water, mango ice tea, regular and decaffeinated coffee for 1 hour
- \$150 surcharge for groups under 10 persons
- 8.25% tax and 24% taxable service charge not included

Valencia Action Stations

A minimum of 4 food stations is required to make a meal

Salad Station*

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

\$16 per person

add chicken, \$ 20 per person

add prawns, \$ 22 per person

Carving Station*

garlic studded slow roasted prime rib – au jus, horseradish cream, bread and butter rolls, deco roots, and
vegetables, **\$475 each (serves 40 ppl)**

roasted TX angus beef tenderloin – red wine demi glace, horseradish cream fresh herb brioche, deco baby roots
and vegetables, **\$475 each (serves 25 ppl)**

Antipasti Display

selection of Italian style cured meats, hams, salamis, domestic and imported cheeses, pickled vegetables, crostini,
and grissini with appropriate garnishes

simple rustic display – 1 selection of each, **\$19 per person**

grand display – 3 selections of each, **\$29 per person**

International Cheese Display

selection of fine cheeses from all over the world with the appropriate accoutrements

simple - 3 selections, **\$18 per person**

gourmet - 7 selections, **\$27 per person**

San Antonio Display \$28 per person

beef and chicken taquitos, build your own nacho station, house-made chips and salsas, local meats and cheeses

Valencia Display (3 items 2 pieces per person) \$28 per person

Valencia angus beef sliders, yuzu glazed chicken wings, pork belly quesadillas,

Chef's House Made Dessert Display \$28 per person

salted caramel brownie bites, assortment of freshly baked cookies, miniature cheesecakes, and seasonal tartlets

- *chef attendant fee required, 1 per 50 guests at \$150 each
- prices include refresh of displays for 1 hour, \$150 surcharge for groups under 10 persons
- 8.25% tax and 24% taxable service charge not included

Valencia Receptions

Canapés

Chilled

tomato and watermelon skewer	\$4 per piece
baby tomato, buffalo mozzarella and basil	\$4 per piece
chorizo, Nutella and hazelnut	\$5 per piece
red fish ceviche	\$5 per piece
oyster and cocktail shooters	\$6 per piece
salmon gravlax on crostini	\$6 per piece
miniature ahi tuna tartar shooters	\$6 per piece
lobster salad mini baguettes	\$8 per piece

Warm

grilled vegetable chimichurri	\$4 per piece
mini grilled goat cheese sandwiches	\$4 per piece
mushroom goat cheese tartlets	\$5 per piece
fried vegetable spring rolls	\$5 per piece
bacon-wrapped chicken bites	\$6 per piece
bacon-wrapped quail jalapeño poppers	\$7 per piece
Valencia sliders	\$8 per piece
grilled shrimp and chorizo skewers	\$8 per piece
mini crab cakes	\$8 per piece

Sweet

crème fraîche panna cotta	\$3 per piece
sea salted soft caramels	\$3 per piece
lemon curd and blueberry tartlets	\$4 per piece
lemon curd and pie streusel shooters	\$4 per piece
espresso pot de crème	\$4 per piece
hazelnut and Nutella brownies	\$5 per piece
pear and almond tartlets	\$5 per piece
mini flourless chocolate tortes	\$6 per piece

- items are priced per piece with a minimum of 15 pieces per order
- 8.25% tax and 24% taxable service charge not included

Valencia Beverage Packages

Host Bar Packages

Deluxe \$20 per person for the first hour, \$12 for each additional hour

Premium \$22 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 \$18 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	\$9 each	house wine	\$8 per glass
premium mixed drinks	\$11 each	cellar wines	\$14 per glass
top shelf mixed drinks	\$14 each		
imported beers	\$7 each	craft beers	\$8 each
domestic beers	\$6 each		
bottled water	\$5 each	house fresh juice	\$75 per gallon
assorted soft drinks	\$5 each	agua fresca	\$55 per gallon
assorted bottled juices	\$5 each	house fresh lemonade	\$75 per gallon
Powerade	\$5 each	mango iced tea	\$75 per gallon
energy drinks	\$7 each	regular coffee	\$80 per gallon
hot tea selection	\$4 each	decaffeinated coffee	\$80 per gallon

Bartender and Cashier Fees

1 bartender/cashier per 60 people minimum required

\$500 minimum revenue on Cash Bars

cashier	\$75 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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