



# CaterWest

at The National Western Complex

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## **CATERING** M E N U S

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# BREAKFAST BUFFETS

## Includes:

Freshly Brewed Coffee | Iced Water | Orange Juice

### THE FARM FRESH

**\$18 Per Person**

Scrambled Eggs | Country Sausage Links | Breakfast Potatoes

Served With:

Assorted Hot Sauces & Ketchup

### THE SUNRISE

**\$20 Per Person**

Build-Your-Own-Tacos

Chorizo | Scrambled Eggs | Breakfast Potatoes

Served With:

Corn Chips | Flour Torillas | Cheddar Cheese

Salsa | Sour Cream

*Served on Disposable Tableware  
Inquire about China at an additional \$3 per person*

### THE GRIDDLE

**\$23 Per Person**

Fried Chicken & Waffles | Crispy Bacon | Scrambled Eggs

Seasonal Fruit

Served With:

Assorted Hot Sauces | Syrup | Butter

### THE SKILLET

**\$32 Per Person**

Blackened Shrimp | Andouille Sausage

Scrambled Eggs | Cheesy Grits

Served With:

Buttermilk Biscuits | Honey | Butter | Berry Jam

Assorted Hot Sauces

Vegetarian options are available as protein substitutes upon request.  
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.  
Prices are subject to a 22% service charge and sales tax.

# PLATED BREAKFAST

## Includes:

Freshly Brewed Coffee | Iced Water | Orange Juice

*House China Included*

## BURRITO

**\$20 Per Person**

### BACON

Filled with:

Scrambled Eggs | Bacon

Cheddar Cheese | Breakfast Potatoes

### VEGGIE

Filled with:

Scrambled Eggs | Peppers | Onions

Cheddar Cheese | Breakfast Potatoes

Smother With Green Chili & Sour Cream

*Depending on guest count, Burrito order may be split between both types.*

## CHILAQUILES

**\$23 Per Person**

### VERDE SAUCE

Corn Torillas Simmered in Chili Broth,

Topped with Corn & Black Beans

Served With:

Scrambled Eggs | Queso Fresco | Cilantro | Onion | Lime Cream

## FRENCH TOAST

**\$26 Per Person**

Served With: Thick Cut Bacon | Sliced Fruit

**CHOOSE (1)**

**CLASSIC**

**ROASTED APPLE-CINNAMON**

**BANANAS FOSTER**

## STRATA

**\$32 Per Person**

**CHOOSE (1)**

Served With: Breakfast Potatoes | Onions, Peppers | Orange Slices

**BACON**

Eggs | Peppers | Cheddar Fondue

**SMOKED SALMON**

Eggs | Pickled Red Onions | Lemon-Caper Hollandaise

**FLORENTINE**

Eggs | Spinach | Mushrooms | Mornay Sauce

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# MORNING ADD-ONS

## GRAB AND GO

### Yogurt Parfait \$5.50 ea.

Vanilla Yogurt | Granola | Fresh Berries

### Burrito \$10 ea.

Eggs | Cheddar Cheese

Choice of:

Bacon | Veggie

### Assorted Donuts \$25 per Dozen

Chocolate | Original Glazed

Fruit Flavored

### Bagel Sandwich \$10 ea.

Eggs | Cheddar Cheese

Choice of:

Bacon | Ham | Veggie

### Croissant Sandwich \$12.50 ea.

Eggs | Cheddar Cheese

Choice of:

Bacon | Ham | Veggie

Minimum of  
One Dozen Per Order

## ACCOMPANIMENTS

### Price Per Person

Assorted Muffins, Scones, & Danishes \$4.50

Fresh Fruit Salad \$4.50

Yogurt & Granola \$4.50

Crispy Bacon, Sausage Links, or Ham \$4.50

Biscuits & Sausage Gravy \$5.50

Cheesy Grits \$5.50

Cinnamon Bread Pudding \$5.50

Hash Brown Casserole \$5.50

Oatmeal Bar \$5.50

## BEVERAGES

### Price Per Person

Fruit Infused Water \$4

Freshly Brewed Coffee \$4

Assorted Hot Tea \$4

Hot Cocoa \$4

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# AROUND THE WORLD BUFFETS

## Includes:

Iced Water | Lemonade

*Price is per person*

STEP ONE: CHOOSE BUFFET THEME  
STEP TWO: CHOOSE ENTRÉE QUANTITY

(1) ENTRÉE: \$28    (2) ENTRÉE: \$34

## ASIAN

Honey-Siracha Pork  
Sesame Chicken  
Thai Green Curry Beef

Served With:

Wonton Salad | XO Brussel Sprouts | Vegetable Fried Rice  
Coconut Tapioca | Fortune Cookies

## ISLAND

Cuban Slow Roasted Pork  
Jamaican Jerk Chicken  
Polynesian Pineapple Pork

Served With:

Mango Slaw | Coconut-Cumin Rice | Fried Sweet Plantains  
Hawaiin Rolls & Butter | Coconut Macaroons

## ITALIANO

Homestyle Lasagna  
Sundried Tomato Tortellini

Served With:

Classic Caesar Salad | Garlic Bread | Seasonal Vegetables

## LATIN

Beef Barbacoa  
Chicken Mole  
Pork Carnitas

Served With:

Tortilla Salad | Cilantro-Lime Rice | Borracho Beans  
Hawaiin Rolls & Butter | Cinnamon Churro Bites | Flour Torillas | Torilla Chips

## SOUTHERN

Blackened Catfish  
Fried Chicken  
Sausage Gumbo

Served With:

Chopped Green Salad | Dirty Rice | Sweet & Sour Collards  
Buttermilk Biscuits | Bananas Foster Bread Pudding

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# APPETIZERS

ALL APPETIZERS AVAILABLE AS PASSED OR STATIONED

## CHEF BOARDS

**Domestic Cheese \$12 Per Person**

Assorted Cheeses | Grapes | Crackers

**Charcuterie \$15 Per Person**

Cured Meats | Assorted Cheeses | Jam  
Grilled Asparagus | Pickled Veggies  
Artisan Breads & Crackers

## CHEF-CHOICE

CHOOSE (2): \$17 CHOOSE (3): \$25 CHOOSE (4): \$36

### VEGETARIAN

**Wild Mushroom Risotto Cake** - Truffle Crema

**Mini Egg Roll** - Vegetable | Sweet Chili Sauce

**Gazpacho Verde Shooter** - Charred Corn

**Jalapeno-Cheddar Risotto Cake** - Cilantro Aioli

**Garlic & Brie Crostini** - Blackberry-Jalapeno Chutney | Roasted Garlic

**Pesto Crostini** - Tomato | Mozzarella | Basil | Balsamic

### MEAT

**Argentinean Beef Skewer** - Chimichurri Sauce

**Beef Meatball** - Roasted Tomato Coulis | Lemon-Herb Ricotta

**Chicken Meatball** - Sweet Chili Sesame Glaze

**Pork Skewer** - Ancho-Coffee Rub | Apricot Fresno Glaze

**Pulled Pork Tostada** - Chipotle Cream | Pico De Gallo | Corn Tortilla

**Short Rib Risotto Cake** - Herb-Lemon Cream

## MARKET SELECT

Substitute Market Select for Chef-Choice \$8 extra

### VEGETARIAN

**Avocado Toast** - New Mexico Chile Honey | Flowers | Herbs

**Herb Goat Cheese Tartlet** - Preserved Lemon | Tomato Confit

**Spicy Rice Noodle Salad** - Fresh Vegetables | Coconut | Lime | Peanut

### MEAT

**Beef Tartare Tartlet** - Truffle | Parmesan | Young Basil

**Crispy Pork Belly Bahn Mi Boo Bun** - Chili Mayo | Pickled Vegetables | Exotic Herb

**Lamb Meatball** - Tzatziki Sauce

**Nashville Hot Chicken & Waffle** - Chipotle Mayo | Dill Pickle Relish

**Steak Empanada** - Chimichurri Aioli

### SEAFOOD

**Blackened Shrimp Bite** - Spicy Tomato Relish | Cheesy Grit Cake

**Hawaiian Albacore Tuna Poke** - Chiles | Tamari | Sesame | Puffed Rice

**Smoked Salmon Bite** - Cucumber Bite | Fresno Jam | Avocado

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# PREMIUM STATIONS

## PRETZELS

**\$12 Per Person**

### Pretzel Flavors

Classic Salted | Parmesan Truffle | Cinnamon Sugar

### Pretzel Sauces

Beer Mustard | Jalapeno-Cheese | Honey Mustard | Caramel

## SALADS

**\$13 Per Person**

Choose (2)

**Caprese** - Tomato | Mozzarella | Red Onion | Pesto | Balsamic

**Elote** - Corn | Queso Fresco | Onion | Chili-Lime Aioli

**Greek Pasta** - Cavatappi | Artichoke | Roasted Pepper | Red Onion | Feta  
Balsamic Vinaigrette

**Grilled Asparagus** - Roasted Mushroom | Frisee | Bacon | Roasted Garlic Aioli  
Truffle Vinaigrette

## SLIDERS

**\$15 Per Person**

Choose (2)

**All-American** - Ground Beef | Cheddar | Pickle | Special Sauce

**Mini Hot Dog** - Cheese | Mustard | Onions

**Reuben** - Pastrami | Sauerkraut | Swiss Cheese | 1000 Island Dressing | Dark Rye Bun

**Falafel** - Hummus | Cucumber | Yogurt | Brioche Bun

**Crab Cake** (Add On for \$6) - Remoulade | Brioche Bun

## DIPS

**\$15 Per Person**

Choose (2)

**Spinach-Artichoke Fondue** - Pita Chips | Crackers

**Red Pepper Hummus** - Grilled Flatbreads | Fresh Crudite

**Queso, Salsa & Guacamole** - Tortilla Chips

## MAC BAR

**\$19 Per Person**

Cavatappi Noodles served in a Creamy Cheese Sauce

### Toppings Include:

Bacon Crumbles | Fried Chicken Bites | Hot Dog Slices

Green Chili | Corn | Green Onions | Peas | Truffle Bread

Crumbs | Assorted Hot Sauces

## WINGS

**\$20 Per Person**

Served with Ranch & Bleu Cheese

Choose (2): **Buffalo**

**Blackberry BBQ**

**Garlic Parmesan** - Truffle Ranch Dressing

**Jerk** - Black Bean Crema

**Sweet Chili** - Toasted Sesame Sauce

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# PREMIUM BUFFETS

## Includes:

Iced Water | Lemonade | Bread & Butter

*Price is per person*

**TIER ONE: \$39** | CHOOSE (2) ENTRÉES | (1) SALAD | (2) SIDES | (1) DESSERT

### TIER 1 ENTRÉES

#### MEAT

**Bacon-Wrapped Meatloaf**

BBQ Glaze

**Grilled Chicken Breast**

Achiote Marinade | Tomatillo | Roasted Corn Sauce

**Herb Roasted Chicken Breast**

Lemon-Caper Cream

**Slow Roasted Pork Shoulder**

Garlic-Citrus Mojo

#### VEGETARIAN

**Penne Alfredo**

Mushroom | Spinach | Sundried Tomatoes | Pine Nuts

**TIER TWO: \$47** | CHOOSE (2) ENTRÉES | (2) SALAD | (2) SIDES | (2) DESSERT

### TIER 2 ENTRÉES

#### MEAT

**Apple-Brined Pork Loin**

Roasted Apples | Caramelized Onions

**Country Fried Steak**

Pepper-Cream Gravy

**Seared Chicken Breast**

Curry-Rubbed | Mango Chutney

#### SEAFOOD

**Pan Roasted Salmon**

Poached Garlic-Ginger Cream

#### VEGETARIAN

**Butternut Squash Ravioli**

Pine Nut & Sage Cream

**TIER THREE: \$63** | CHOOSE (2) ENTRÉES | (2) SALAD | (2) SIDES | (2) DESSERT

### TIER 3 ENTRÉES

#### MEAT

**Beef Bourguignon**

Mushrooms | Onions | Red Wine Sauce

**Bourbon Pork**

Grilled with Peach Compote

**Chicken Saltimbocca**

Prosciutto | Spinach | Parmesan | Garlic | Lemon Cream Sauce

**Grilled Bone-In Pork Chop**

Fig-Balsamic Gastrique

#### SEAFOOD

**Steelhead Trout**

Piquillo Pepper-Olive Oil Emulsion

#### VEGETARIAN

**Gnocchi**

Wild Mushroom Ragout | Truffle Oil

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# PREMIUM BUFFETS

## SALADS

### Arugula

Walnuts | Gorgonzola Cheese Crumbles | Lemongrass-Kaffir Lime Vinaigrette

### Baby Spinach

Bacon | Hard Boiled Egg | Pickled Red Onion | Blue Cheese Dressing

### Farm House

Mixed Greens | Tomato | Cucumber | Carrot | Cheddar  
Herb Croutons | Ranch Dressing

### Field Greens

Dried Cherries | Candied Pecans | Goat Cheese | Goat Cheese  
Champagne-Poppy Vinaigrette

### Sundried-Tomato Caesar

Crisp Romaine | Parmesan Cheese | Garlic Croutons  
Classic Caesar Dressing

### Toasted Quinoa

Kale | Grilled Corn | Dried Cranberries  
Orange Vinaigrette

## SIDES

### Balsamic-Glazed Brussel Sprouts

### Green Bean Casserole

### Herb Roasted Red Potatoes

### Honey Roasted Baby Carrots

### Loaded Mashed Potatoes

Bacon | Cheddar | Green Onion

### Maple-Pecan Whipped Sweet Potatoes

### Roasted Butternut Squash

### Roasted Cauliflower

Parmesan Gremolata

### Roasted Garlic Couscous "Risotto"

### Saffron Rice

### Savory Bread Pudding

Gruyere Cheese | Mushrooms

### Scalloped Potatoes

### Sweet Corn Succotash

Peppers | Onions

## DESSERTS

### Assorted Cookies

Chocolate Chip | Peanut Butter | Oatmeal

### Chef's Choice Dessert Bars

### Churro Bites

Mexican Chocolate Sauce

### Donut Hole Station

Chocolate Sauce | Caramel Sauce  
Vanilla Sauce | Shaved Coconut  
Cookie Crumbs | Candied Pecans  
Sprinkles

### Seasonal Bread Pudding

Crème Anglaise

### Seasonal Fruit Cobbler

Assorted Whipped Creams

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# PLATED DINNER

## Includes:

Iced Water | Freshly Brewed Coffee | Bread & Butter

STEP ONE: CHOOSE ENTRÉE

STEP TWO: CHOOSE A PRESET STARTER & DESSERT

Entrée price is per person & includes starter and dessert

## ENTRÉES

### Smoke Roasted Chicken Breast **\$52**

Fingerling Potato-Chorizo Hash | Grilled Asparagus  
Green Chile-Roasted Corn Cream sauce

### Grilled Bone-In Pork Chop **\$56**

Mashed Yams | Sweet-n-Sour Bacon Collard Greens  
Black Fig Red Eye Gravy

### Lamb Shank **\$66**

Creamy Goat Cheese Polenta | Roasted Broccolini  
Red Wine-Herb Jus | Citrus Pine Nut Gremolata

### Beef Short Rib **\$68**

Truffle Whipped Potatoes | Creamy Wild Mushroom-Sherry Demi Glace  
Roasted Baby Carrots | Young Herbs

### Pan Roasted Salmon **\$68**

Saffron COuscous Risotto | Lobster Essence | Shaved Asparagus Salad

## STARTER

### Baby Iceberg Wedge

Bacon | Shaved Red Onion | Tomato | Blue Cheese Dressing | Balsamic Glaze

### Elote Salad

Charred Corn | Queso Fresco | Red Onion | Cilantro | Crispy Tortilla Strips |  
Creamy Chili-Lime Dressing

### Gazpacho Verde

Sweet Corn Saffron Panna Cotta | Hominy Chicharrones | Arbequina Olive Oil

### Roasted Butternut Squash & Beet Salad

Peruvian Quinoa | Goat Cheese | Toasted Pepitas | Arugula  
Pickled Fresno Chiles | Orange Vinaigrette

### Sundried Tomato Kale Ceasar

Shaved Parmesan Cheese | Focaccia Croutons

## DESSERTS

### Blueberry Cobbler

Granola Crumble | Lemon Whipped Cream

### Flourless Chipotle Chocolate Cake

Roasted Banana Dulce de Leche  
Cinnamon Cream | Toasted Pepita Crumble

### Lemongrass Pot de Creme

Pineapple Confit  
Toasted Coconut Whipped Cream

### Salted Butterscotch Bread Pudding

Espresso Creme Anglaise  
Toasted Almonds

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# BAR SERVICES

All Bar Services Include Disposable Drinkware

*Upgrade to Glassware - \$3 per person*

## CONSUMPTION BAR

Consumption Bar is Settled Post Event

*Bartender Fee of \$190 per 100 Guests*

STANDARD

Domestic Beer - \$8

Wine - \$9

Liquor - \$10

Soft Drinks - \$4

## CASH BAR

Guests Purchase Their Own Beverages

*Requires Bar Set-Up Fee of \$250, per bar & Bartender Fee of \$190*

*Prices Includes Sales Tax*

STANDARD

Domestic Beer - \$8

Wine - \$9

Liquor - \$10

Soft Drinks - \$4

## HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host

All Packages are Based on (2) Hours of Service

*All Bartender Fees Are Included*

### BEER & WINE BAR | \$25 PER PERSON

*Assorted Coors Product | Standard Red & White Wines | Assorted Pepsi Products*

### FULL BAR | \$32 PER PERSON

*Assorted Domestic & Craft Beers | Red & White Wines*

*Vodka, Rum, Gin, & Whiskey | Basic Mixers & Assorted Pepsi Products*

Champagne or Specialty Alcohol is  
available when pre-arranged for  
an additional charge

## BARTENDER FEE

REQUIRED FOR CONSUMPTION & CASH BARS

*(1) Bartender per 100 Guests | \$190 per Bartender*

*Prices Excludes Service Charge & Sales Tax*

*All Bar Packages are Based on (2) Hours*

*\$9 per person, per additional hour*

Due to the seasonal nature of our sustainable practices, items & prices are subject to change.  
Prices are subject to a 22% service charge and sales tax.  
For parties under 30 guests, an additional \$50 fee will be assessed.

# EVENT INFORMATION

We are CaterWest at the National Western Complex. Where modern cuisine meets legendary taste. Our team of Chefs and Event Managers are here to help you create the perfect event. We can make the planning a unique and unforgettable experience by coordinating vendors, entertainment, food, rentals, decor and much more! The National Western Complex offers many event spaces fit for all occasions. With historic settings and rustic accents, your guests are sure to have a positive and memorable experience. Contact us today to get started!

CaterWest is dedicated to conducting our business in an environmentally responsible manner. It is our policy to champion and support the conservation efforts of our host institutions and our communities, with the intent to deliver conservation-focused outcomes for our clients, guests, vendors, the community, and our employees.

Although there are some interchangeable aspects to sustainability and conservation, CaterWest makes efforts to make both a priority within our daily operations. We strive to protect the planet while utilizing local and natural resources wisely.



## MENUS & MINIMUMS

Please note there is no food & beverage minimum that must be met for catered events. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

## FOOD GUARANTEES

Final guest count is to be advised no later than Seven (7) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction **after the above** deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee will be applied, and availability of certain menu items may be limited.

## LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. Liquor, beer, and wine may not be brought into or removed from the site. All bars will end 30 minutes prior to event end time.

## CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. (also known as CaterWest) prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check or money order. All deposits made are included in the final invoice.

## FINAL PAYMENT

Final payment is due after the final guest count is received, (7) days before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.