



FUEL YOUR TEAM

WITH A MENGER MEETING

MENU SELECTIONS



Our banquet menus are designed to offer you a wide variety of selections. We also welcome the opportunity to personalize a menu to suit your tastes. Buffets are offered for a minimum number of guests as noted on the menus. All food and beverage must be provided by The Menger Hotel. Likewise, all catered food and beverage must be consumed on the premises.

TABLE OF CONTENTS:

Plated Dinners	3
Duet Plated Dinners	4
à la carte Desserts	5
Buffet Dinners	6
Buffet Enhancements	11
Reception Hors D'oeuvres	12
Grazing Boards	13
Hosted/Cash Bars	14

plated DINNER

• MINIMUM OF 25 GUESTS •

SALADS

(CHOICE OF ONE)

Mixed Field Greens Salad
Classic Caesar Salad served with Croutons
& Shaved Parmesan Cheese

DRESSINGS

(CHOICE OF TWO)

Ranch, Italian, Balsamic,
Mango or Strawberry



MAIN ENTREES

8 OUNCE FILET MIGNON

Choice of Béarnaise or Wild Mushroom Sauce
\$75.00* PER GUEST

PAN SEARED SNAPPER FILLET

Topped With Jumbo Lump Crab Meat
\$75.00* PER GUEST

PAN SEARED SNAPPER FILLET

Topped With Shrimp Scampi
\$70.00* PER GUEST

12 OUNCE NEW YORK STRIP

\$68.00* PER GUEST

GRILLED SALMON FILLET

with Lemon Butter & Capers Sauce
\$64.00* PER GUEST

GRILLED CHICKEN

with Lemon Caper Butter Sauce
\$64.00* PER GUEST

CHICKEN SCALOPPINI

\$64.00* PER GUEST

CHICKEN CHAMPIGNON

\$65.00* PER GUEST

CHICKEN MILANESE

\$65.00* PER GUEST

SHRIMP SCAMPI

\$60.00* PER GUEST

STUFFED TILAPIA WITH SEAFOOD

and Beurre-Blanc Sauce
\$55.00* PER GUEST

**ALL ENTRÉES ARE SERVED WITH CHEF'S CHOICE ASSORTED VEGETABLES & STARCH,
WARM PETIT ROLLS, BUTTER, ICED TEA & COFFEE.**

*** Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. ***

duet PLATED DINNER

• MINIMUM OF 25 GUESTS •

GRILLED OR PECAN ENCRUSTED CHICKEN BREAST

WITH BAKED SALMON

\$77.00* PER GUEST

WITH SHRIMP SCAMPI

\$78.00* PER GUEST

WITH CRAB CAKES & TOMATO FONDUE

\$78.00* PER GUEST

WITH GRILLED RED SNAPPER

\$78.00* PER GUEST

GRILLED PETITE FILET MIGNON (4OZ)

WITH BÉARNAISE & GRILLED RED SNAPPER

\$86.00* PER GUEST

WITH SHRIMP SCAMPI

\$86.00* PER GUEST

WITH CRAB CAKES & A TOMATO FONDUE

\$82.00* PER GUEST

WITH BAKED SALMON

\$86.00* PER GUEST

WITH LOBSTER TAIL
& A CITRUS BEURRE BLANC SAUCE

MARKET PRICE*

ADD A SALAD

CAESAR SALAD

\$8.00* PER GUEST

GREEK SALAD

\$9.00* PER GUEST

CLASSIC SPINACH SALAD

\$9.00* PER GUEST



ADD A SOUP

MENGER CHICKEN

TORTILLA SOUP

\$9.50* PER GUEST

TOMATO BASIL SOUP

\$9.50* PER GUEST

**ALL ENTRÉES ARE SERVED WITH CHEF'S CHOICE ASSORTED VEGETABLES & STARCH,
WARM PETIT ROLLS, BUTTER, ICED TEA & COFFEE.**



*** Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. ***

à la carte DESSERTS



SIGNATURE MANGO ICE CREAM
\$10.50*



TRES LECHE CAKE
\$9.50*



NEW YORK CHEESE CAKE
TOPPED WITH STRAWBERRY SAUCE
\$8.50*



CARROT CAKE
\$8.50*

BOURBON PECAN PIE
\$9.00*

CHOCOLATE LAVA CAKE
TOPPED WITH SEASONAL FRUIT &
WHIPPED CREAM
\$9.00*

KEY LIME PIE
\$8.50*

CHOCOLATE TUXEDO CHEESECAKE
\$9.00*

* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *



fiesta DINNER BUFFET

• MINIMUM OF 50 GUESTS •

CHOICE OF THREE:

CHILI CON QUESO AND SALSA

SERVED WITH TORTILLA CHIPS

ENSALADA MIXTA

WITH CHOICE OF DRESSING

ROASTED BELL PEPPER SALAD

STUFFED JALAPENOS

WITH CREAM CHEESE OR CHEDDAR CHEESE

BEEF OR CHICKEN EMPANADAS

WITH CHIMICHURRI SALSA

BEEF OR CHICKEN TAQUITOS

WITH SALSA ROJO OR CHILI SALSA VERDE

SEASONAL FRUIT SALAD



CHOICE OF TWO:

CHICKEN ACAPULCO

SERVED WITH GUACAMOLE, TOMATOES AND JACK CHEESE

SNAPPER FILLET

SERVED WITH CILANTRO LIME TEQUILA SAUCE

CHEESE ENCHILADAS

SERVED WITH RED ENCHILADA SAUCE

BEEF FAJITAS

CHICKEN FAJITAS



ALL FIESTA BUFFETS ARE SERVED WITH:

GUACAMOLE, SOUR CREAM & PICO DE GALLO

SPANISH RICE

REFRIED BEANS

FLOUR TORTILLAS

PLUS CHEF'S CHOICE ASSORTED DESSERT TABLE

\$68.00* PER GUEST



* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *

mediterranean DINNER BUFFET

• MINIMUM OF 50 GUESTS •



CHOICE OF THREE:

CLASSIC ITALIAN TOMATO BRUSCHETTA

MADE WITH RIPE TOMATOES, FRESH BASIL AND OLIVE OIL

CLASSIC HUMMUS

SERVED WITH TAHINI SAUCE AND PITA CHIPS

GREEK SALAD

SERVED WITH FETA CHEESE

BABY SPINACH SALAD

WITH RED ONIONS AND FRESH BACON BITS

TABOULI SALAD

SERVED WITH LEMON & EXTRA VIRGIN OLIVE OIL

MIXED FIELD GREENS SALAD



CHOICE OF TWO:

GRILLED CHICKEN

SERVED WITH SAUTÉED EGGPLANT,
ONIONS, GARLIC, TOMATOES & OLIVES

BAKED MAHI-MAHI FILLET

SERVED WITH LEMON BUTTER CAPER SAUCE

BEEF BOURGUIGNON

WITH MUSHROOMS & ONIONS

EGGPLANT PARMESAN

WITH MARINARA SAUCE

MOUSSAKA

WITH GARBANZO BEANS & POMODORO SAUCE



ALL MEDITERRANEAN BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES



PLUS CHEF'S CHOICE ASSORTED DESSERT TABLE

\$75.00* PER GUEST

* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *

italiano DINNER BUFFET

• MINIMUM OF 50 GUESTS •

CHOICE OF THREE:

SPINACH SALAD

SERVED WITH PINE NUTS & BALSAMIC VINAIGRETTE

PROSCIUTTO WRAPPED ASPARAGUS

SLICED TOMATOES & FRESH MOZZARELLA

SERVED WITH ITALIAN DRESSING & TRUFFLE OIL

CLASSIC CAESAR SALAD

SERVED WITH CROUTONS & SHAVED PARMESAN CHEESE

BRUSCHETTA AL POMODORO

WITH FRESH HERBS IN EXTRA VIRGIN OLIVE OIL



CHOICE OF TWO:

CHICKEN PARMESAN

SERVED WITH MARINARA SAUCE

CHICKEN PICCATA

SERVED WITH ARTICHOKE

CHICKEN MARSALA

SERVED WITH WILD MUSHROOMS

SHRIMP SCAMPI

SEARED FILLET OF SNAPPER

IN PINOT GRIGIO, BUTTER & MUSHROOM SAUCE

MARINATED LONDON BROIL

WITH PORCINI MUSHROOMS

EGGPLANT PARMESAN

WITH MARINARA SAUCE



ALL ITALIANO BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES

PLUS CHEF'S CHOICE ASSORTED DESSERT TABLE

\$75.00* PER GUEST



* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *

cajun DINNER BUFFET

• MINIMUM OF 50 GUESTS •



CHOICE OF TWO:

NEW ORLEANS STYLE RED BEANS AND RICE

WITH ANDOUILLE SAUSAGE

CHICKEN AND SAUSAGE GUMBO

MINI CRAB CAKES

SERVED WITH SAUCE COULLIS

SAUSAGE BOUDIN BALLS

WITH LOUISIANA STYLE REMOULADE SAUCE

SPINACH, STRAWBERRY AND WALNUT SALAD

SERVED WITH RED WINE & FRESH HERB VINAIGRETTE

MIXED FIELD GREEN SALAD



CHOICE OF THREE:

SHRIMP AND ANDOUILLE SAUSAGE JAMBALAYA

CRAWFISH ETOUFFÉE

SERVED WITH DIRTY RICE

BLACKENED CATFISH

SEAFOOD CREOLE OR CHICKEN CREOLE

BLACKENED CHICKEN



ALL CAJUN BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES

PLUS CHEF'S CHOICE ASSORTED DESSERT TABLE

\$80.00* PER GUEST

* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *

seafood DINNER BUFFET

• MINIMUM OF 50 GUESTS •



CHOICE OF TWO:

CHILLED SHRIMP

SERVED WITH COCKTAIL & REMOULADE SAUCE

SNAPPER & SHRIMP CEVICHE

SERVED WITH TORTILLA CHIPS

SMOKED SALMON

SERVED WITH CAPERS, CHOPPED EGGS,
ONION & CREAM CHEESE

MINI BAKED CRAB CAKES

SERVED WITH COCKTAIL & TARTAR SAUCE

PASTA SALAD PRIMAVERA

MIXED FIELD GREEN SALAD

CLASSIC CAESAR SALAD

SERVED WITH CROUTONS AND SHAVED PARMESAN CHEESE

ASSORTED GRILLED VEGETABLES

SERVED WITH BALSAMIC VINAIGRETTE



CHOICE OF TWO:

SEARED RED SNAPPER

TOPPED WITH A CRAB MEAT CREAM SAUCE

GRILLED SALMON STEAK

WITH A HONEY SOY SAUCE & ROASTED SESAME

BLACKENED CATFISH FILLET

MAHI - MAHI

SERVED WITH CHAMPAGNE DILL CREAM SAUCE

CRAB CAKES

SERVED WITH REMOULADE SAUCE

FRIED COCONUT SHRIMP

SERVED WITH MANGO SALSA

SHRIMP SCAMPI

SEAFOOD PASTA

CHOICE OF MARINARA OR SAFFRON ALFREDO SAUCE



ALL SEAFOOD BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES

PLUS CHEF'S CHOICE ASSORTED DESSERT TABLE

\$80.00* PER GUEST

* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *

buffet ENHANCEMENTS

• MINIMUM OF 50 GUESTS •

CHEF ACTION STATION WITH FAJITAS

INCLUDES FLOUR TORTILLAS + GUACAMOLE +
PICO DE GALLO + SOUR CREAM

CHICKEN FAJITAS

\$12.00* PER GUEST

BEEF FAJITAS

\$13.00* PER GUEST



PASTA ENHANCEMENT

INCLUDES CHOICE OF TWO PASTAS + TWO SAUCES
CHOOSE TWO: PENNE, BOWTIE OR CHEESE TORTELLINI
CHOOSE TWO: MARINARA, ALFREDO OR PESTO

VEGETABLE

\$11.00* PER GUEST

ITALIAN SAUSAGE

\$14.00* PER GUEST

CHICKEN

\$15.00* PER GUEST

SHRIMP

\$17.50* PER GUEST

* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *

hors D'OEUVRES

COLD HORS D'OEUVRES

(PER 100 PIECES)

CHILLED GULF SHRIMP SERVED WITH COCKTAIL & REMOULADE SAUCES	\$550.00*
BRUSCHETTA CAPRESE SALAD WITH BALSAMIC DRIZZLE	\$425.00*
ASPARAGUS IN PROSCIUTTO	\$400.00*
SMOKED SALMON ON TOAST POINTS	\$400.00*
MELON AND PROSCIUTTO	\$350.00*
CREAMY DEVILLED EGGS	\$400.00*
BELGIAN ENDIVE WITH CRAB SALAD	\$400.00*
MINI TEA SANDWICHES	\$300.00*



HOT HORS D'OEUVRES

(PER 100 PIECES)

BRUSCHETTA AL POMODORO	\$350.00*
FRIED COCONUT SHRIMP WITH COCKTAIL AND TARTAR SAUCE	\$600.00*
MINI CRAB CAKES SERVED WITH COCKTAIL AND TARTAR SAUCES	\$500.00*
SHAVED BEEF TENDERLOIN	\$600.00*
FRIED CHICKEN TENDERS WITH HONEY MUSTARD SAUCE	\$475.00*
BACON WRAPPED CHICKEN BITES	\$450.00*
BEEF EMPANADAS WITH CILANTRO SAUCE	\$450.00*
MUSHROOMS STUFFED WITH SPINACH AND HAM	\$475.00*
MINI BEEF SLIDERS	\$450.00*
CHICKEN EMPANADAS WITH CILANTRO SAUCE	\$450.00*
QUICHE LORRAINE (BITE SIZE)	\$400.00*
BUFFALO WINGS WITH BLUE CHEESE DIP	\$450.00*
VEGETABLE QUICHE (BITE SIZE)	\$400.00*
SPANAKOPITA	\$400.00*
STUFFED FRIED JALAPENOS WITH RANCH DIP	\$400.00*
BRISKET QUESADILLAS	\$500.00*
SPRING ROLLS SERVED WITH SWEET AND SOUR SAUCE	\$425.00*
SOUTHWESTERN SPRING ROLLS SERVED WITH CILANTRO SAUCE	\$425.00*
SWEDISH OR BBQ MEATBALLS	\$450.00*
WHOLE BAKED BRIE EN CROUTE	\$400.00*
WITH WALNUTS, DRIED FRUITS AND RASPBERRY FILLING	
SERVED WITH GOURMET CRACKERS (SERVES 20 PEOPLE)	



* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *

grazing BOARDS

GARDEN FRESH RELISH TRAY

ASSORTED RAW VEGETABLES, KALAMATA OLIVES,
GREEN OLIVES, BABY CORN & GRILLED VEGETABLES
SERVED WITH ONION DIP

SMALL (SERVES 25-30)	\$300.00*
MEDIUM (SERVES 30-55)	\$350.00*
LARGE (SERVES 60-80)	\$475.00*



FRESH SEASONAL FRUIT DISPLAY

SERVED WITH AN ORANGE CREAM CHEESE DIP

SMALL (SERVES 25-30)	\$325.00*
MEDIUM (SERVES 30-55)	\$400.00*
LARGE (SERVES 60-80)	\$425.00*

IMPORTED & DOMESTIC CHEESE DISPLAY

SELECTION OF CHEDDAR, STILTON, SWISS,
BOURSIN, BRIE, BLUE & GOUDA

SERVED WITH GOURMET CRACKERS & GRAPES

SMALL (SERVES 25-30)	\$400.00*
MEDIUM (SERVES 30-55)	\$500.00*
LARGE (SERVES 60-80)	\$600.00*



DELI TRAY

SLICED HAM, OVEN ROASTED TURKEY BREAST, ROAST
SIRLOIN, SALAMI, WITH ASSORTED CHEESE, ASSORTED
ROLLS & CONDIMENTS.

SMALL (SERVES 25)	\$400.00*
LARGE (SERVES 50)	\$650.00*

CARVING STATIONS

ALL CARVING STATIONS SERVED WITH A SELECTION OF PETIT ROLLS
& ASSORTED CONDIMENTS • **\$150 CHEF FEE PER CARVING STATION**

ROASTED TURKEY BREAST (SERVES 35)	\$325.00*
BAKED HONEY GLAZED HAM (SERVES 35)	\$400.00*
GRILLED BEEF TENDERLOIN WITH BEARNAISE (SERVES 25)	\$515.00*
PRIME RIB AU JUS WITH HORSERADISH (SERVES 30)	\$550.00*



* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *

hosted BAR

SUPER PREMIUM BRANDS	\$15.00*
PREMIUM BRANDS	\$13.00*
CALL BRANDS	\$12.00*
HOUSE WINE	\$10.00*
IMPORTED BEER	\$9.00*
DOMESTIC BEER	\$8.00*
HOUSE WINE PER BOTTLE	\$40.00*
HOUSE CHAMPAGNE PER BOTTLE	\$40.00*
DOMESTIC KEG BEER	\$550.00*
IMPORTED KEG BEER	\$650.00*
SOFT DRINKS	\$4.00*

FROZEN MARGARITAS

BY THE GALLON **\$200.00**
MARGARITA MACHINE RENTAL
 MINIMUM 5GAL ORDER
\$450.00 + TAX

WINE LIST, CORDIALS + COGNAC
PRICING AVAILABLE UPON REQUEST



SPIKED PUNCHES

RUM PUNCH
\$125.50* PER GALLON
 CHAMPAGNE PUNCH
\$150.00* PER GALLON
 MARGARITA ON THE ROCKS
\$200.00* PER GALLON

cash BAR

• **MINIMUM SALE OF \$500 PER BAR** •

SUPER PREMIUM BRANDS	\$16.00*
PREMIUM BRANDS	\$14.00*
HOUSE CALL BRANDS	\$13.00*
HOUSE WINE	\$11.00*
IMPORTED BEER	\$10.00*
DOMESTIC BEER	\$9.00*
SOFT DRINKS	\$4.00*
BOTTLED WATER	\$4.00*

BARTENDER FEE: \$120.00+TAX FOR 2 HOURS (MINIMUM 2 HOURS) • ADDITIONAL HOURS \$50.00+ TAX PER HOUR/BARTENDER
CASHIER SERVICE FEE: \$100.00+ TAX FOR 2 HOURS • ADDITIONAL HOURS \$45.00 + TAX PER HOUR/PER CASHIER

*** Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. ***

signature hosted BAR

• PRICED PER PERSON •

CALL BRANDS

FIRST HOUR	\$30.00* PER PERSON
SECOND HOUR	\$15.00* PER PERSON
EACH ADDITIONAL HOUR	\$12.00* PER PERSON

PREMIUM LIQUOR BRANDS

FIRST HOUR	\$45.00* PER PERSON
SECOND HOUR	\$25.00* PER PERSON
EACH ADDITIONAL HOUR	\$20.00* PER PERSON

hosted & cash bar alcohol brands

CALL BRANDS:

J&B OR DEWAR'S
JIM BEAN
SEAGRAMS 7
BEEFEATER GIN
SMIRNOFF VODKA
BACARDI LIGHT
SAUZA TEQUILA

PREMIUM BRANDS:

JOHNNY WALKER BLACK
OR CHIVAS REGAL 12 YEAR
MAKER'S MARK BOURBON
JACK DANIELS
TANQUERAY GIN
ABSOLUTE VODKA
BACARDI GOLD RUM
EL JIMADOR TEQUILA

SUPER PREMIUM BRANDS:

GLENLIVET 12 YEAR OLD
WOODFORD RESERVE OR
KNOB CREEK BOURBON
CROWN ROYAL OR
TX WHISKEY
BOMBAY SAPPHIRE GIN
GREY GOOSE OR
TITOS VODKA
FLOR DE CANA 12 YEAR RUM
ESPOLON TEQUILA



* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. *

**START PLANNING TODAY
& REQUEST MORE INFORMATION**



**CONTACT KAELI STEINER,
CATERING DIRECTOR**

