



HERITAGE RANCH

Golf & Country Club

Banquet Menu

From Wedding receptions, anniversaries, holiday parties, golf outings or meetings, Heritage Ranch is equipped with the facility & an experienced staff to ensure your event is a success. Reminiscent of the grandest ranches of the Texas Hill country, the spectacular interior of the 24,000 square foot Clubhouse of handcrafted maple trim and beautiful adorned ballroom provides a warm & inviting atmosphere for gathering with your friends, family or business associates. The Heritage Ballroom provides expansive views of the surrounding golf course and opens up to a spacious outdoor patio for spring & summer events. Our Executive Chef & culinary team have created an array of succulent menus for your selection.

Facility Rental

*All facility rentals include complete set up and breakdown,
napkins and table clothes, mirror centerpieces and votive candle holders*

Heritage Ballroom \$1,200

Capacity: 250 Guests

Amenities: 105" Video Screen, PC Interface, Wireless Microphone, HD Projector, State-of-the Art Audio

Heritage Ballroom Stage Side \$500

Capacity: 100 Guests

Amenities: 105" Video Screen, PC Interface, Wireless Microphone, HD Projector, State-of-the Art Audio

Heritage Ballroom West Side \$500

Capacity: 100 Guests

Amenities: Wireless Microphone, Portable Screen & Projector, State-of-the Art Audio

Corral Grill \$1,500

Capacity: 100

Amenities: Full Bar, Oversized Fireplace and Scenic Views

Oak Billiards Room \$250

Capacity: 50

Elm Arts and Crafts Room \$200

Capacity: 30

Outdoor Pool

Food and Beverage Minimum Required

Capacity: 125

Amenities: Cabana Bar and Grill, Large Gazebo, Spacious Patio Area
Adorned by Magnificent Landscaping and a Large Oak Tree

Breakfast Buffet

Continental Breakfast

Assorted Breakfast Pastries and Muffins
Freshly Brewed Coffee and Orange Juice
\$6.95

Deluxe Continental

Assorted Breakfast Pastries and Muffins, Seasonal Fruit,
Freshly Brewed Coffee and Assorted Juices
\$8.95

Heritage Ranch Healthy Breakfast

Assorted Bagels and Flavored Cream Cheeses, Sliced Fresh Fruit,
Fruit Yogurts and Granola, Orange Juice
Freshly Brewed Coffee
\$11.95

The American Breakfast

Assorted Breakfast Pastries and Muffins, Biscuits & Country Gravy,
Fresh Seasonal Fruit, Bacon and Sausage Patties, Scrambled Eggs, Breakfast Potatoes,
Orange Juice and Freshly Brewed Coffee
\$13.95

Tex Mex Breakfast

Bacon and Sausage Burritos and Fresh Salsa
Fresh Seasonal Fruit
Breakfast Potatoes
\$8.95

Sunday Brunch

11:00am -2:00pm

Omelet and Waffle Station
Assortment of Breakfast Items
Chicken, Fish and Beef Entrees
Assorted Salads and Desserts
Iced Tea and Freshly Brewed Coffee
\$19.95

All Prices are Subject to 8.25% Sales Tax and 20% Service Charge

Lunch Buffets

All Buffet Packages include Iced Tea, Coffee, Water, Dinner Rolls and Butter
20 Person Minimum
\$15.95++

Add Side Salad

Tossed House Salad, Wedge Salad, Greek Salad,
Spinach Salad & Caesar Salad
\$3.50++

Chicken Piccata

Parmesan Battered Chicken Breast, Topped with a
Lemon Caper Sauce, Served with Rice Pilaf and Vegetable Medley

Bourbon Glazed Chicken

Rosemary Roasted Potatoes and Green Beans Almandine

Lemon Chicken

Seared Chicken with Lemon Butter Sauce,
Served with Rice Pilaf and Glazed Carrots

Chicken Cordon Bleu

Baked Chicken Breast Stuffed with Sliced Ham & Swiss Cheese with a
Creamy Mustard Sauce, Served with Boursin Whipped Potatoes and Steamed Vegetable Medley

Braised Beef

Braised Beef with a Demi Broth
Served with Garlic Mashed Potatoes, Grilled Zucchini & Squash

Trio Salad Bar

Spinach Salad, Waldorf Chicken Salad, Pasta Salad,
Assorted Berries, Almonds and a Poppyseed Dressing

Cobb Salad Bar

Fresh Romaine, Grilled Chicken Breast, Diced Tomatoes, Chopped Egg, Roasted Corn,
Bacon Bits, Bleu Cheese Crumbles and 2 Choices of Dressings

Burger Buffet

Freshly Grilled Burgers with Lettuce, Tomatoes, Pickles and
Assorted Cheeses with Chef-Selected Salad, Potato Chips, Cookies & Fudge Brownies

New York Deli Buffet

Build your own Sandwich with Fresh Breads, Sliced Roast Beef,
Carved Ham, Smoked Turkey, Assorted Cheeses, Lettuce, Tomatoes, Onions and Pickles,
Served with a Chef-Selected Salad, Chips & Homemade Assorted Cookies

All Prices are Subject to 8.25% Sales Tax and 20% Service Charge

Plated Lunch

Served with Iced Tea, Coffee, Water, Dinner Rolls and Butter
Along With Your Choice of Dessert
\$16.95++

Add Side Salad

Tossed House Salad, Boston Wedge Salad, Greek Salad,
Spinach Salad & Caesar Salad
\$3.50++

Hot Plated

Chicken Piccata

Parmesan Battered Breast of Chicken, Topped with a Lemon
Caper Sauce Served with Wild Rice and
Steamed Vegetable Medley

Chicken Cordon Bleu

Baked Chicken Breast Stuffed with Sliced Ham & Swiss
Cheese with a Creamy Mustard Sauce, Served with
Boursin Whipped Potatoes & Green Beans Almandine

Lemon Chicken

Seared Chicken with Lemon Butter Sauce,
Served with Rice Pilaf and Glazed Carrots

Braised Beef

Braised Beef with Red Wine Demi Broth
Served with Loaded Whipped Potatoes & Steamed Asparagus

London Broil

Charbroiled Marinated Flank Steak with a Mushroom
Madeira Demi, Served with Garlic Whipped Potatoes
& Glazed Carrots

Plated Light

Ranch Cobb Salad

Crisp Romaine, Blue Cheese Crumbles, Avocados, Tomatoes,
Roasted Corn, Grilled Chicken, Bacon & Choice of Dressing

Grilled Chicken Caesar Salad

Grilled Chicken Breast, Fresh Romaine Leaves, Croutons
Parmesan Cheese & Creamy Caesar Dressing

Taco Salad

Romaine Lettuce, Ground Beef, Cheddar Cheese
Pico de Gallo, Topped with Cilantro Ranch Dressing

Trio Salad

Spinach Salad, Waldorf Chicken Salad, Pasta Salad,
Assorted Berries, Almonds and a Poppysseed Dressing

Southwest Salad

A Bed of Romaine Lettuce Topped with Sliced Grilled
Chicken, Avocado, Corn, Black Beans, Spiced Pecans,
Tomatoes and Pepper Jack Cheese, Served with
Cilantro Ranch Dressing

Dessert Options

Cherry or Peach Cobbler

Key Lime Pie

Coconut Cream Pie

Banana Cream Pie

Chocolate Cream Pie

Cookies & Brownies with Fresh Strawberries

Carrot Cake

All Prices are Subject to 8.25% Sales Tax and 20% Service Charge

Dinner Buffet

All Buffet Packages include Iced Tea, Coffee, Water
Dinner Rolls and Butter
20 Person Minimum
\$25.95++

Ranch Deluxe BBQ Buffet

Sliced Smoked Brisket, Smoked Sausage, Grilled Chicken, Home Made BBQ Sauce,
Potato Salad, Cole Slaw, Baked Beans and Corn on the Cob

A Taste of Italy

Caesar Salad served with Garlic Toast, Traditional Beef Lasagna,
Chicken Penne Alfredo, and Steamed Seasonal Vegetable Medley

Home Style Buffet

Chef-Selected Salad, Chicken Fried Steak and Chicken Fried Chicken,
Green Bean Casserole and Mashed Potatoes & Gravy,

South of The Border

Beef & Chicken Fajitas with Tortilla Chips, Zesty Salsa, Queso, Flour Tortillas,
Spanish Rice, Refried Beans and all the Condiments



Create Your Own Buffet

Includes Garden Salad with Three Dressings
Choices of Two Entrées (1 Carved) and Two Side Items
\$28.95

Entrées

Chicken Marsala
Lemon Chicken
Chicken Piccata with Lemon Caper Sauce
Stuffed Roast Pork Loin with Rosemary Demi Sauce
Salmon with Lemon Pepper Cream Sauce
Mediterranean Tilapia
Braised Brisket with Natural Gravy
London Broil with a Mushroom Madeira Sauce

Carved Option

Inside Round of Beef
Roasted Pork Tenderloin
Oven Roasted Turkey

For an Additional \$4.95

Prime Rib
Beef Tenderloin

Side Item Selection

Green Beans with Sweet Red Peppers
Green Bean Casserole
Ginger Glazed Baby Carrots
Chef's Sautéed Vegetable Medley
Roasted Cauliflower
Broccoli and Carrots
Zucchini with Red Onion and Sweet Peppers
Roasted Butternut Squash
Grilled Zucchini and Squash



Confetti Rice Pilaf
Blended Long Grain & Wild Rice
Brown Rice with Pecans and Raisins
Roasted Rosemary Red Potatoes
Roasted Garlic Mashed Potatoes
Whipped Sweet Potatoes with Marshmallows
Loaded Whipped Potatoes
Tomato Parmesan Orzo

Add Dessert for Only \$4.95

All Prices are Subject to 8.25% Sales Tax and 20% Service Charge

Plated Dinners

Served with Iced Tea, Water & Coffee
Along with Your Choice of Side Salad, Rolls & Butter

Salad Selections

Tossed House Salad, Wedge Salad, Greek Salad,
Spinach Salad & Caesar Salad

Pan Seared Beef Tenderloin

Char Grilled Beef Tenderloin Medallions Covered with a Red Wine Demi sauce
Served with Garlic Whipped Potatoes & Asparagus Topped with Hollandaise Sauce
\$32.95

Lemon Chicken

Sautéed Boneless Chicken Breast Lightly Battered &
Served with Wild Rice Pilaf, Green Beans & Red Pepper
\$22.95

Chicken Cordon Bleu

Baked Chicken Breast Stuffed with Sliced Ham & Swiss
Cheese with a Creamy Mustard Sauce, Served with
Boursin Whipped Potatoes & Green Beans Almandine
\$23.95

Pan Seared Salmon Filet

Pan Seared Fresh Salmon Topped with Lemon Pepper Cream Sauce,
Served with Wild Rice Pilaf, Grilled Zucchini & Squash
\$25.95

Texas Surf and Turf

Pan Seared Tenderloin Medallion and Salmon,
Served with Garlic Whipped Potatoes and Sugar Snap Peas
\$35.95

Dessert Selections

Cherry or Peach Cobbler
Key Lime Pie
Coconut Cream Pie
Banana Cream Pie
Chocolate Cream Pie
Cookies & Brownies with Fresh Strawberries
Carrot Cake
\$4.95

Dinner Hors d'Oeuvres Displays

Domestic Cheese Display

Cubed Cheddar, Swiss and Pepperjack Cheese
with Assorted Crackers
\$3.95 Per Person

Imported Cheese Display

Imported Brie, Boursin, Gouda, Gruyere and
Domestic Cheese with Assorted Crackers
\$4.95 Per Person

Seasonal Fruit and Berries

Sliced or Cubed Cantaloupe, Melon, Strawberries,
Pineapples & Fresh Berries
\$4.95 Per Person

Fruit and Cheese Display

Import & Domestic Cheese Centerpiece,
Fruit & Berries with Assorted Crackers
\$5.50 Per Person

Fresh Vegetable Display with Ranch Dip

Carrots Sticks, Celery, Broccoli Florets, Cauliflower, Zucchini, Squash &
Cherry Tomatoes, Served with Creamy Ranch Dip
\$3.50 Per Person

Anti-Pesto Display

Sliced Prosciutto, Salami, Kalamata Olives, Sweet Peppers,
Roma Tomatoes & Mozzarella Balls with Balsamic Vinaigrette
\$7.95 Per Person

Chips and Dips

Tri Colored Corn Tortilla Chips
with Fire Roasted Salsa
\$3.95 Per Person

Add Guacamole:

\$1.50 Per Person

Add Queso

\$1.50 Person

A la Carte Hot Appetizers

Prices Listed are Per Piece (25 Piece Minimum)

Butler Passed

Meatballs Marinara or Swedish Style
\$100.00 per 50 pieces

Mini Beef Kabob
With Teriyaki Glaze
\$200.00 per 50 pieces

Mini Chicken Kabob
With Zesty Orange Sauce
\$200.00 per 50 pieces

Mini Crab Cakes
\$225.00 per 50 pieces

Chilled Gulf Shrimp
Cocktail Sauce and Lemon Wedges
\$200.00 per 50 pieces

Mini Beef Wellington
\$200.00 per 50 pieces

Crab Rangoon
With Sweet Tai Chili Sauce
\$200.00 per pieces

Sausage Stuffed Mushrooms
\$180.00 per 50 pieces

Italian Bruschetta
With Tomato, Basil and Parmesan Cheese
\$120.00 per 50 pieces

Chicken Thai Spring Roll
with a Sweet Thai Chili Sauce
\$140.00 per 50 pieces

Firecracker Shrimp
Wrapped in a wonton
\$275.00 per 50 pieces

All Prices are Subject to 8.25% Sales Tax and 20% Service Charge

Open Bar Service

Includes Service of One Bartender

Draft Beers and House Wines

2 Hours	\$16.00
3 Hours	\$20.00
4 Hours	\$22.00

Well Liquors, Draft Beer and House Wine

2 Hours	\$18.00
3 Hours	\$23.00
4 Hours	\$26.00

Select Call Liquors, Draft Beer and House Wine

2 Hours	\$22.00
3 Hours	\$28.00
4 Hours	\$32.00

Consumption or Hosted Bar

Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wine	\$6.00
Well Liquor	\$6.00
Call Liquor	\$7.00
Premium Liquor	\$8.00

Keg of Beer

Domestic Keg \$400 / Imported Keg \$450

House Wines

Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel
\$22.00 Per Bottle

**Other Wines Selections Also Available,
Please Meet with Director of Catering and Events for Price and Availability**

House Champagne Toast

\$2.50 Per Person

Margarita Machine

Filled Double Sided Machine \$350.00
Each Additional Single Side \$125.00

Bartender Fees for Cash Bar

\$100.00 Per Bartender (3 Hours)

All Prices Subject to 8.25% Mixed Beverage Tax and 20% Service Charge