

Breakfasts

Breakfast Buffet

(Minimum of 40)

CONTINENTAL BREAKFAST

Assorted Chilled Juices, Assorted Pastries, Fresh Fruit in Season, Freshly Brewed Coffee
\$5.99

THE ALL AMERICAN FAVORITE

Assorted Chilled Juices, Fresh Fruit in Season, Assorted Fresh Pastries, Fluffy Scrambled Eggs, Crisp Bacon and Country Sausage, Hash Brown Potatoes, Fresh Baked Biscuits, Country Style Gravy, Butter, Assorted Jams, Freshly Brewed Coffee
\$9.99

BUENO BREAKFAST

Orange Juice, Scrambled Eggs prepared with Bell Pepper, Onion, Tomatoes, Fresh made Salsa, Refried Beans with Monterrey Jack Cheese, Mexican Sausage (Chorizo) and Breakfast Potatoes, Flour Tortillas, and Freshly Brewed Coffee
\$9.99

SIT DOWN BREAKFAST

THE AMERICAN TRADITION

Glass of Tasty Orange Juice, Two Fluffy Scrambled Eggs, your choice of Crisp Bacon, Country Sausage, or Smoked Ham, Hash Brown Potatoes, Fresh Baked Biscuits, Jelly and Freshly Brewed Coffee
\$8.99

THE WEST TEXAS SPECIAL

Glass of Tasty Orange Juice, Two Fluffy Scrambled Eggs with or without our Hot Ranchero Sauce, Broiled Breakfast Steak, Hash Brown Potatoes, Hot Buttermilk Biscuits, Jelly and Freshly Brewed Coffee
\$11.99

A 20% gratuity and the applicable state tax will be applied to all catered functions.

Luncheon & Dinner Buffet

Minimum of 40

(Designed to be open one hour)

All Buffets served with Three Item Salad Bar, Choice of Potato, and Choice of Two Vegetables, Bakery Fresh Rolls with Butter, and Coffee and Tea

\$15.99- TWO ENTREE per person

\$17.99- THREE ENTRÉE per person

ENTREES

Baked Lasagna

Spaghetti with Meat Sauce

Beef Stroganoff

Roast Turkey and Dressing

Barbecue Chicken

Baked Chicken with Lemon Butter Sauce

Country Style Chicken Fried Steak

Grilled Southern Style Pork Chops

Roast Sirloin of Beef (Sliced or Carved)

Spring Baked Ham with Cinnamon Raisin Sauce

Southwest Chicken Breast

Teriyaki Chicken Breast

Honey Bourbon Chicken Breast

DELUXE BUFFET

\$19.99 per person

Deluxe Buffet Served with Three Item Salad Bar, Your Choice of Any Two Entrees, One Potato, Two Vegetables, Fresh Rolls with Butter, Dessert Table of Our Chef's Choice, and Coffee and Tea

ONE ENTRÉE CARVED BY THE CHEF

Roast Prime Rib of Beef Au Jus

Pork Loin

Roast Turkey and Cornbread Dressing

Spring Baked Ham with Brown Sugar Clove Sauce

SECOND ENTRÉE SELECTION

Stuffed Breast of Chicken

Filet of Sole Almondine

Cajun Style Shrimp

Grilled Pork Chops

POTATOES AND RICE

SNOWFLAKE POTATOES

HERB ROASTED POTATOES

SWEET POTATOES W/ BROWN BUTTER

RICE PILAF

VEGETABLES

BUTTERED CUT CORN

COUNTRY STYLE GREEN BEANS

STEAMED BROCCOLI

VEGETABLE MEDLEY

WILD RICE BLEND
PARSLEY BUTTERED POTATOES
STEAMED WHITE RICE
MACARONI & CHEESE

FRESH PEAS & CARROTS
SAUTEED SQUASH
BLACK EYED PEAS
STEAMED CABBAGE
EARLY PEAS

A 20% gratuity and the applicable state tax will be applied to all catered functions.

COFFEE BREAK – BEVERAGES

Coffee by the gallon

\$18.99

Coffee by the Pot

\$ 8.99

Iced Tea by the gallon

\$18.99

Iced Tea by the Pitcher

\$ 8.99

Milk per Glass

\$1.99

Hot Chocolate per cup

\$1.99

Hot Tea per pot

\$8.99

Soft Drinks by the Can

\$1.99

Bottled Water

\$1.99

Orange, Grapefruit, Pineapple or Tomato Juice per Carafe

\$8.99

Assorted Pastries or Muffins per dozen

\$18.99

Fresh Baked Cookies by the dozen

\$18.99

Homemade Brownies by the dozen

\$18.99

Pastry or Muffin

\$1.99

Fruit Punch by the gallon

\$18.99

Lemonade by the gallon

\$18.99

Champagne Punch per gallon

\$75.99

Margaritas by the gallon

\$75.99

Breakfast Burrito

\$2.99

A 20% Service Charge and Applicable State Tax will be applied to all catered events.

COFFEE BREAK

Continued

CHAIRMAN OF THE BOARD

\$12.00 Per Person

Choose any of the menus below for the ultimate breaks.

MENU # 1

A.M. BREAK

Freshly Brewed Coffee, regular and decaffeinated,
soft drinks

Assorted fresh juices, assorted Pastries
served with lemon,

Served with

tostadas, chili con

Creamy butter and assorted jellies and fresh fruit
and mini flautas

(in season)

P.M. BREAK

Replenish Coffee, Assorted

Freshly Brewed Iced Tea

Guacamole served with

queso served with tostadas

(Beef and Chicken)

MENU # 2

A.M. BREAK

Freshly Brewed Coffee, regular and decaffeinate,
Soft Drinks,

Assorted Fresh Juices, Hot Baked Biscuits and Spicy
with Lemon,

P.M. BREAK

Replenish Coffee, Assorted

Freshly Brewed Iced Tea served

Sausage Patties served with Country Gravy
Assorted Crackers,

Fruit and Cheese served with
And Fresh Baked Cookies

MENU # 3

A.M. BREAK

P.M. BREAK

Freshly Brewed Coffee, regular and decaffeinated,
Soft Drinks,
Assorted Fresh Juices, English Muffins served with
with Lemon,
Sliced Smoked Ham, Scrambled Eggs, and
Pretzel Mix
Creamy Butter, and Assorted Jellies

Replenish Coffee, Assorted
Freshly Brewed Iced Tea served
Fresh Baked Brownies and

MENU # 4

A.M. BREAK

P.M. BREAK

Freshly Brewed Coffee, regular and decaffeinated,
Soft Drinks,
Assorted Fresh Juices, Hot Flakey croissants served
with Lemon,
With creamy butter and assorted Jellies, Crisp Bacon
Baked Cookies,
And Fluffy Scrambled Eggs
crackers”

Replenish Coffee, Assorted
Freshly Brewed Iced Tea served
An Assortment of Fresh
Spice cake and “goldfish

A 20% Gratuity and the Applicable State Tax will be applied to all catered functions.

Conference Room Policies MCM GRANDE HOTEL

For your convenience we have outlined some of our policies that are necessary for you to know in booking your functions.

CATERING

Definite Bookings: Upon receiving your signed contract we will hold booking on a definite basis. We are required an advance deposit of 50% unless other arrangements are made.

Menu: Your final menu selection must be made at least three (3) weeks prior to your function date.

Menu Price: Prices quoted are subject to change and can be guaranteed three (3) months prior to the function.

Guarantees: All meal guarantees must be given 72 hours in advance. If a guarantee is not received 72 hours in advance, the estimated figure will be considered the guarantee. Charges will be based on guarantee or actual service- whichever is greater.

Outside Food and Alcohol: Because of our Texas licensing, food and beverage cannot be brought into the hotel. No banquet food allowed for carry out; no Exceptions.

Tax and Gratuities: An applicable tax and 20% gratuity charge will be applied to all functions.

Personal Property: We cannot assume responsibility for personal property left in the hotel by the host or guest prior to, during, or following the function. The host agrees to be responsible for, and to reimburse the hotel for any damage caused by business entities- directly or indirectly associated with your function. We cannot be responsible for articles left in motor vehicles or damage to vehicles parked on hotel parking facilities.

Equipment: The following equipment is complimentary unless otherwise specified and is based on availability.

Podiums
P.A. System

Easel
Blackboards

Projector Tables
Extension Cords

Wireless Microphone: \$95.00 daily
 19" TV: \$30.00 daily
 Overhead Projector: \$30.00 daily
 VCR- \$30.00 daily
 Screen: \$20.00 per day
 Slide Projector: \$30.00 daily
 Flipchart with Markers: \$30.00 per chart per day
 Dance Floor: \$130.00 for 108 square feet (9x12)
 4 Foot Stage: \$50.00 per 6x8 section
 LCD-Video Projector: \$250.00 daily (24 hour advance notice)

HOR D` OEUVRES

Hor d` oeuvres
 Price per Hundred Pieces

Cocktail Franks and BBQ Sauce	\$79.99
Bit Size Tender Chicken Strips with Gravy	\$99.99
Swedish or Sweet and Sour Meat Balls	\$79.99
<i>Pigs in the Blanket</i>	<i>\$89.99</i>
Mini Quiche	\$89.99
Tray of Stuffed Deviled Eggs	\$79.99
<i>Crab Meat Stuffed Mushroom Caps</i>	
<i>\$89.99</i>	
Jumbo Cocktail Shrimp Bowl	\$199.99
Chinese Egg Rolls with Sweet/Sour Sauce	\$99.99
Teriyaki Chicken with Pineapple Skewers	\$109.99
Assorted Finger Sandwiches	\$89.99
Assorted Fried Vegetables	\$89.99
<i>Fried Cheese</i>	<i>\$89.99</i>
Stuffed Shrimp wrapped in bacon or Cajun Sautéed Shrimp	\$250.00
Mini Chicken or Beef Flautas with Hot Sauce and Sour Cream	\$89.99
Buffalo Wings	\$99.99
Spicy Fried Chicken Drumettes	\$99.99

TRAYS

Cheese and Fruit Tray

\$75.00 Small (20 persons)	\$125.00 (40 persons)
Fresh Vegetable Tray with Ranch Dressing	
\$65.00- Small (20 persons)	\$95.00- Large (40 persons)
Deli Tray with Ham, Turkey, Roast Sirloin Rolled or Bite Size	
\$95.00- Small (20 persons)	\$135.00- Large (40 persons)
With condiments	\$115.00- Small \$150.00- Large
Cheese Tray (Assorted Cheeses)	
\$50.00- Small (20-25)	\$100.00- Large (40-50 persons)
Assorted Sliced Fruit Tray	
\$40.00- Small (20 persons)	\$90.00- Large (40 persons)

SNACKS

Chile Con Queso with Tostados (Minimum 2 Quart)	\$24.99 per quart
Guacamole Dip with Tostados	\$39.99 per quart
Hot Sauce with Tostados	\$19.99 per quart
Hot Jalapeno Bean Dip with Tostados	\$19.99 per quart
Shrimp Dip with Crackers (House Specialty)	\$39.99 per quart
French Onion Dip with Chips	\$24.99 per quart
Bacon Dip with Chips	\$24.99 per quart
Spinach Dip with Chips	\$24.99 per quart
Cheese Goldfish	\$8.99 per pound
<i>Spanish Peanuts, Pretzels, or Chips</i>	<i>\$8.99</i>
<i>per pound</i>	
Deluxe Mix Nuts	\$19.99 per pound
Pillow Mints	\$9.99 per pound

CARVING STATIONS (\$35.00 per carver)

Served with Silver Dollar Rolls & Condiments.

Roast Prime Rib of Beef Au Jus- \$199.99	Roast Turkey- \$99.99
Spring Baked Ham with Cinnamon Raisin Sauce- \$109.99	Roast Baron of Beef \$139.99
Pork Loin- \$129.99	Roast Beef Tenderloin \$289.99

A 20% Service Charge and Applicable State Tax will be applied to all catered events.

HOST & CASH BARS

HOST BAR BY THE DRINK

**This bar includes house, call and premium brands with the charge
Based on the actual number of drinks consumed**

House Brands	\$3.75 per drink
Name Brands	\$4.00 per drink

Premium Brands	\$4.25 per drink
House Wine	\$3.25 per drink
Domestic Beer	\$2.50 per drink
Keg Beer (domestic)	\$200.00 per keg
Margaritas by the Gallon	\$ 75.00 per gal.

CASH BARS

Each person is responsible for the purchase of his or her own drink.

House Brands	\$4.00 per drink
Call Brands	\$4.25 per drink
Premium Brands	\$4.50 per drink
Domestic Beer	\$3.00 per drink
House Wine	\$4.00 per drink

There is a \$25.00 bartender fee per bartender (Minimum 2 hours) and a \$10.00 charge per Bartender for each additional hour of service.

Price Subject to a 20% Gratuity and Applicable Sales Tax Charge.

LUNCHEONS

SIT DOWN LUNCHEONS

ALL SIT DOWN LUNCHEONS ARE SERVED WITH OUR CRISP MIXED GREEN SALAD, BAKERY FRESH ROLLS AND BUTTER, AND ICED TEA. UNLESS OTHERWISE REQUESTED. THE CHEF WILL MAKE THE SELECTION OF THE VEGETABLE AND POTATO THAT BEST COMPLIMENT YOUR ENTRÉE CHOICE.

ENTREES

Chicken Breast Teriyaki	\$10.99
Roast Sirloin of Beef Au Jus	\$10.99
Beef Baby Back Rib Plate	\$11.99
Roast Turkey and Dressing	\$10.99
Beef Burgundy Tips	\$ 9.99
Fried Catfish Platter served with Hush Puppies	\$ 9.99
Chicken Fried Steak with Country Gravy	\$ 9.99
Roast Prime Rib of Beef au Jus 6 oz	\$12.99
Breast of Chicken with Supreme Sauce	\$10.99
Luncheon 8 oz. Rib Eye Steak	\$13.99
Cheese Enchilada Plate	\$ 9.99
Beef or Chicken Fajita Plate with all the Fixins	\$ 9.99
Baked Cajun White Fish with Lemon Butter Sauce	\$10.99
Spaghetti with Meat Sauce served with Garlic Bread	\$ 8.99
Baked Lasagne with Meat Sauce	\$ 9.99

SPECIALTY LUNCHEONS

CALIFORNIA FRESH FRUIT PLATE SUPREME

Combination of Mixed Greens garnished with Mixed Greens,
Freshly Sliced Fruit (in season) Avocado Half Stuffed Ham, Turkey,
With Pecan Chicken Salad, served with a Mini Sliced Boiled
Croissant, Freshly Brewed Iced Tea
your favorite

Crackers and Iced Tea
\$10.99

CHEF SALAD

A delightful combination of Tomatoes, Julienne Strips of
and Cheeses, garnished with Eggs, Olives and topped with
Dressing and served with

\$10.99

THE MCM GRANDE CROISSANT SALAD

Butter flaked Croissant Sandwich with Turkey, Ham, Sliced Bell Peppers
Swiss and American Cheeses, Lettuce and Tomatoes, Tomatoes and
Avocado and Mayonnaise dressing, Fresh Seasonal Fruit, Strips, served
Pasta Salad or Potato Salad
Dressing,

Iced Tea
\$10.99

FRIED CHICKEN

Served with Mixed Greens,
Purple Onion, Wedges of
Topped with Fried Chicken
with choice of

Bakery Fresh Roll and
\$11.99

A 20 % Gratuity and the Applicable State Tax will be applied to all catered functions.

Dinner – Desserts

SIT DOWN DINNER

ALL SIT DOWN DINNERS ARE SERVED WITH OUR CRISP MIXED GREEN SALAD, BAKERY FRESH ROLLS AND BUTTER, AND ICED TEA . UNLESS OTHERWISE REQUESTED, THE CHEF WILL MAKE THE SELECTION OF THE VEGETABLE AND POTATO THAT BEST COMPLIMENTS YOUR ENTRÉE CHOICE.

Roast Sirloin of Beef Au Jus	\$11.99
Roast Turkey and Dressing	\$11.99
Beef Burgundy Tips	\$10.99
Chicken Fried Steak with Country Gravy	\$13.99
Chicken Breast Teriyaki	\$12.99
Breast of Chicken with Supreme Sauce	\$12.99
Fried Catfish Platter served with Hush Puppies	\$12.99
Filet of Sole Almondine with Rice Pilaf	\$14.99
Baked Lasagna with Meat Sauce	\$10.99

Our Chef would be pleased to custom design a menu for your event.

STEAK LOVER'S CHOICE

All Steak Dinners are served with our crisp Mixed (Cherry, Peach, Apple)	\$1.99
Green Salad, Rolls and Butter, Freshly Brewed Coffee Pie	\$2.99
And Iced Tea. Unless otherwise requested, the selection Shortcake	\$2.99
Of the potato and vegetable that best compliments your steak w/Asst. Toppings	\$3.99
The Chef will make choice. Fresh Baked Pies	\$2.99

DESSERTS

Cobblers
Texas Pecan
Strawberry
Cheesecake
Assorted

Sundae	\$3.99		Brownie
10 oz. Rib eye		\$19.99	Assorted
		Dessert Table (Min.. 40)	\$3.99
12 oz. New York Strip		\$15.99	Bread Pudding
	\$2.99		
8 oz. Filet Mignon		\$19.99	Carrot Cake
	\$2.99		
12 Roast Prime Rib of Beef Au Jus		\$19.99	
8 oz Bacon Wrapped Chopped Sirloin Steak		\$14.99	
Tender Beef Medallions served with Burgundy Wine and Mushroom Sauce		\$14.99	

A 20 % Gratuity and the Applicable State Tax will be applied to all catered events.

Specialty Buffet

Minimum of 40

(Designed to be open one hour)

All Buffets served with Three Item Salad Bar, Coffee and Tea

WEST TEXAS ROUNDUP

\$13.99- TWO ENTREES per person

\$14.99- THREE ENTREES per person

Smoked Sausage

BBQ Pork Ribs

Sliced BBQ Beef

BBQ Beef Ribs

BBQ Chicken

Oven Baked Beans, Corn on the Cob and Corn Bread

SEAFARERS FAVORITE

\$19.99 per person

Choice of Three Entrees

Golden Fried Shrimp

Corn Meal Battered Catfish

Baked White Fish with Lemon Butter

Seafood Creole with White Rice

Fried Clams

Hush Puppies, New Potatoes with Parsley Butter, Sautéed Zucchini and Yellow Squash,

Hot Rolls with Butter

FIESTA GRANDE

\$14.99 per person

Beef and Chicken Fajitas, Cheese Enchiladas, Taco's with Condiments, Lettuce, Tomatoes, Cheese, Pico de Gallo, Guacamole, Refried Beans, Spanish Rice and Tostados with Hot Salsa.

LITTLE BIT OF MEXICO

\$12.99 per person

Beef or Chicken Enchiladas, Taco's with Condiments, Lettuce, Tomatoes, Cheese, Rice Beans, and Tostados with Hot Salsa

DELI BAR

\$9.99 per person

Sliced Turkey, Ham, Roast Beef, Salami, Bologna, Swiss and American cheese, Lettuce, Sliced Tomatoes, Pickles, Assorted Breads with Condiments, Potato Salad, Hot Baked Beans, and Creamy Cole Slaw

A 20% Service Charge and Applicable State Tax will be applied to all catered events.