

EST.  1853

# KING RANCH

— TEXAS KITCHEN —

PRIVATE DINING

# BANQUETS & CATERING

## FACILITIES

*We have several options for your banquet room needs:*

### THE BARN

Accommodates up to 120 seated or 150 for cocktail reception and can be arranged for a variety of functions.

### THE TRIPLE CROWN ROOM

Accommodates up to 34 guests for a seated dinner or can be arranged for a variety of functions.

### THE HOUSTON RODEO EXECUTIVE COMMITTEE ROOM

Accommodates up to 24 guests seated for a seated dinner and can be arranged for a variety of functions.

### GUARANTEES

King Ranch Texas Kitchen requires a guaranteed number of guests five days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

### RESPONSIBILITIES

King Ranch Texas Kitchen does not assume responsibility for damage or loss of items left unattended.

### PAYMENT

Unless prior arrangements have been made, payment is due in full the day of the function. King Ranch Texas Kitchen accepts cash, credit cards. No separate checks.

## TERMS & CONDITIONS

### MENU SELECTION

Enclosed you will find complete menu selections for large parties. King Ranch Texas Kitchen is happy to work with you on any special menu request that you may have. We ask that you finalize your menu selections at least one week in advance of your event.

### PRICING

All prices are per person unless otherwise specified. Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. Menus are not inclusive of banquet fee, gratuity, or sales tax. Additional charges may be added for miscellaneous items such as equipment rental, bartender fees and linen.

### DECORATIONS

We will be happy to assist you in all of your decorating or floral needs for rehearsal dinners, anniversaries, birthdays, retirement parties and other special events.

### ENTERTAINMENT

Entertainment must be pre-approved by the restaurant. King Ranch Texas Kitchen reserves the right to refuse any such entertainment if deemed inappropriate for the atmosphere of the restaurant.

### A/V IS AVAILABLE UPON REQUEST AT AN ADDITIONAL CHARGE.

**BARTENDER \$175.00 (per bar)**  
**Required for cash bar and events of 30 guests or more**

***If you have any questions or would like to discuss other menu options, please call the Banquet Coordinator at 832-427-3049.***

# HORS D'OEUVRES

## **PASSED OR DISPLAYED**

(Minimum 25 pieces per item)

**COLD BOILED SHRIMP \$4/PC**  
*Cocktail Sauce*

**JUMBO SHRIMP STUFFED JALAPEÑOS \$5/PC**

**MINI CRABCAKES \$8/PC**  
*Dijonaise*

## **SLIDERS**

**BRISKET, PRIME RIB, SAUSAGE \$4/PC**

**NASHVILLE CHICKEN \$3/PC**

**LOBSTER ROLLS \$6/PC**

## **STATIONS**

**SMOKED BRISKET QUESO & SALSA \$175 / 25PPL**

**SPINACH & ARTICHOKE DIP, GOAT CHEESE \$160 / 25PPL**

**HANDCRAFTED GUACAMOLE STATION \$150 / 25PPL**

**CHARCUTERIE PLATTER \$200 / 25PPL**

## **CARVED**

**SMOKED BRISKET \$300/EACH**  
*BBQ Sauce, Beer Bread Rolls, House Pickles*

**PRIME RIB OF BEEF \$500/EACH**  
*Au Jus, Horseradish Sauce, Beer Bread Rolls*

# BANQUET LUNCH OR DINNER

Three Courses Plated for up to 90 Guests, starting at \$59 per person

## 1ST COURSE

Choose 2

**CHICKEN TORTILLA SOUP**

**CHOPPED HOUSE SALAD**

**CAESAR SALAD**

**GREEK SALAD**

## ENTRÉE

Choose 3

**FILET, 6 OZ**

**RIBEYE 12 OZ**

**KINGSVILLE CHICKEN**

**SIMPLY GRILLED FISH**

## FAMILY STYLE SIDES

Choose 2

**MASHED POTATOES**

**SMOKED MAC & CHEESE**

**GREEN BEANS**

**BROCCOLI**

**ASPARAGUS**

## DESSERT

Choose 2

**CHEESECAKE**

**CARROT CAKE**

**PINEAPPLE UPSIDE-DOWN CAKE**

**CHOCOLATE GOOEY CAKE**

**BREAD SERVICE \$3 PER PERSON**

**ADD A STARTER COURSE TO CREATE A FOUR COURSE MENU**

*(Recommended for Dinner Service)*

All menus and pricing are subject to change.  
Menus are not inclusive of banquet fee, gratuity, or sales tax.

# ENHANCEMENTS & ADDITIONS

Priced Per Person

## STARTER COURSE

**JUMBO SHRIMP STUFFED JALAPEÑOS (1 PC) \$5**

**CRABCAKE MINIS (2PCS) \$16**

## ENTRÉES

**9OZ FILET MIGNON +\$6**

**14OZ NEW YORK STRIP +\$6**

**16OZ RIBEYE +\$15**

**16OZ NEW YORK STRIP +\$15**

**REDFISH MELISSA +\$4**

## ENTRÉE ENHANCEMENTS

Please pair the enhancement with your entree of choice

**CHIMICHURRI & MUSHROOMS +\$5**

**JUMBO LUMP CRAB OSCAR TOPPING +\$13**

**FRIED OR GRILLED JUMBO SHRIMP +\$10**

**SAUTÉED MUSHROOMS +\$7**

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