

# KIMPTON SANTO

SAN ANTONIO – RIVERWALK

AUTUMN • WINTER  
BANQUET MENU



# BREAKFAST BUFFETS

# BREAKFAST BUFFETS

Minimum of 20 guests. A surcharge will be added on for groups under the minimum.

Buffet-style breakfasts accompanied by freshly squeezed orange and apple juice·  
freshly brewed regular & decaffeinated coffee· hot tea selection· assorted sweeteners·  
half & half· 2% milk· skim & soy milks· honey and lemon.

## CONTINENTAL

### JUICES

Orange · Apple · Cranberry

### FRUIT & YOGURT

Seasonal Fruit · MelonBerries · Vanilla Greek Yogurt

### CEREAL & GRANOLA

Kellogg's Cereal Selection House Granola  
Milk Selection

### BAKERY

Croissant · Petite Muffins · Breakfast Bread Slices  
Fruit Preserves · Creamery Butter

## DESAYUNO

### FRUIT

Mexican Papaya & Tajín · Pineapple · Oranges  
Whole Bananas · Pitaya

### MUESLI MÉXICO

Coconut Milk · Rolled Oats · Toasted Coconut Flakes  
Almonds · Pepitas · Cinnamon · Mango · Vanilla  
Agave Syrup

### HUEVOS MEXICANA

Scrambled · Onions · Jalapeños · Tomatoes

### CHILAQUILES VERDE

Crema · Queso Fresco · Onion · Cilantro

### FRIJOLES

Refried Beans · Pico De Gallo · Cotija

### CHORIZO & POTATOES

onions· peppers w/ ranchero salsa

### PANADERIA

Assorted Conchas · Pan Dulce · Mantecada

## HEALTHY CHOICE

### FRUIT & YOGURT

Seasonal Berries · Vanilla Greek Yogurt  
House Granola

### EGG WHITE FRITTATA

Marinated Tomato · Spinach · Gruyère · Chives

### STEEL-CUT OATMEAL

Brown Sugar · Dried Fruit · TX Pecans

### PROTEIN

Chicken & Apple Sausage · Turkey Bacon

### STARCH

Roasted Sweet Potatoes · Onions & Sweet Peppers

## SANTO STYLE

### FRESH MELON & BERRIES

Select Two Bakery Items:

### PETITE MUFFINS

Berry Jam · Nutella

### WARM MINI CROISSANTS

Creamery Butter · Fruit Preserves

### TOAST STATION

Wheat · White · Sourdough · Creamery Butter  
Fruit Preserves

### BANANA BREAD

Peanut Butter · Nutella

Select One Egg Item:

### TACO - EGG & CHEESE

Egg · Bacon & Cheese · Salsa Roja · Salsa Verde  
Hot Sauces

### FARM-FRESH SCRAMBLED

Cheddar Cheese · Tomato Salsa · Hot Sauce

### RANCHERO

Scrambled Eggs · Sweet Peppers · Green Onions  
Chorizo · Warm Tortillas · Black Beans  
Queso Fresco · Jalapeños · Sour Cream · Salsa Roja

### SHAKSHOUKA

Toasted Sourdough

### EGG WHITE FRITTATA

Spinach · Swiss Cheese · Fresh Herbs · Hot Sauces

Select Two Proteins:

Applewood Smoked Bacon

Country-Style Pork Link Sausage

Brown Sugar-Chicken Sausage Patty

Jalapeño-Cheddar Sausage

Tofu & Vegetable Scramble

Select One Starch Item:

### BREAKFAST POTATOES

Bell Peppers & Onions · Herbs

### SEA SALT ROASTED POTATOES

Chives

### POTATO CASSEROLE

Bacon · Cheddar Cheese · Scallions

### HASH

Chorizo · Hatch Chili · Onions

# CHEF-ATTENDED EPICUREAN STATION

# CHEF-ATTENDED EPICUREAN STATION

---

Epicurean Station can be added as an enhancement to a Breakfast Buffet only.

Uniformed Chef Attendant required.

Minimum of 20 guests.

A surcharge will be added on for groups under the minimum.

## OMELETS & HUEVOS

---

### ANY STYLE WITH:

Cage-Free Eggs • Egg Whites • Spinach • Mushrooms • Tomatoes • Cheese Blend  
Smoked Bacon • Chorizo Sausage • Shrimp • Bell Peppers • Pico de Gallo • Salsa Fresca  
Salsa Verde • Hot Sauce Selection

Choose Two Batters: Grand Marnier • Orange Suzette • Classic Vanilla Bean  
Bailey's Irish Crème Caramel • Cinnamon Butterscotch

Choose One Bread: Brioche Bread • Texas Toast • Challah Bread

## TACO STATION

---

Barbacoa • Ranchero Salsa • Onions • Cilantro • Lime w/ Corn & Flour Tortillas • Cotija Cheese

## PORK BELLY

---

Hand Carved • Brown Sugar Glazed • Buttermilk Biscuits • Black Pepper Gravy

## EGGS BENEDICT

---

Poached Eggs on Selection of: English Muffin • Buttermilk Biscuits • Sourdough  
Accompanied With: Canadian Bacon • Pork Belly • Spinach • Tomato • Smoked Salmon  
Traditional Hollandaise • Pico de Gallo • Salsa Verde

# EPICUREAN STATION

---

Epicurean Stations can be added as an enhancement to a Breakfast Buffet only.

Minimum of 20 guests.

A surcharge will be added on for groups under the minimum.

These sections below do not require a Chef Attendant.

## WAFFLE HEAVEN

---

### CHOICE OF PANCAKE OR FRENCH TOAST

Styles to Include Classic Belgian • Sugar Waffles

Toppings Included: Maple Syrup • Agave Syrup • Butterscotch Caramel  
Chantilly Cream • Macerated Berries

BREAKFAST  
CHANCE TO  
ENHANCE

# BREAKFAST CHANCE TO ENHANCE

---

Breakfast Chance to Enhance items can be added as an enhancement to a Breakfast Buffet only.  
Minimum of 20 guests. A surcharge will be added on for groups under the minimum.

## BREAKFAST HANDHELDS

---

### HANDHELD OPTIONS OF:

CHEESY BACON & EGGS • American • Cheese Bacon • Bacon Jam • English Muffin  
MUSHROOM & EGG • Pepper Jack Cheese • Calabrian Aioli • Butter Croissant  
SAUSAGE & EGG • Jalapeño Relish • Provolone Cheese • Buttermilk Biscuit  
BURRITO • Scrambled Eggs • Bacon • Potato • Cheddar • Ranchero Salsa • Flour Tortilla  
VEGAN • Tofu & Vegetable Scramble • Marinated Tomato • Salsa Verde  
FRIED CHICKEN • Pimento Cheese • Buttermilk Biscuit  
SMOKED SALMON • Bagel • Chive & Pickled Red Onion Schmear

Served with hot sauces

# MORNING MINDFULNESS

# MORNING MINDFULNESS

---

Minimum of 20 guests. A surcharge will be added on for groups under the minimum.

## ENERGY BOOST

---

Fruit Kabobs & Vanilla Yogurt Dip  
Starbucks Tripleshot • Green Apples  
Cucumber-Granny Smith Infused Water

## MORNING MINI COOKIES

---

Macaroons • Mexican Wedding • Biscotti  
Thumbprint • Shortbread

## BAKER'S FAVORITES

---

COFFEE CAKE 110 OZ • Chef's Choice • Thick-Cut Slice

GLUTEN-FREE MUFFIN 112 OZ  
House-baked GF Large Muffin 112oz

KOLACHES 110 OZ • Savory Egg • Sweet Fruit Glazed

CROISSANT • Creamery Butter • Fruit Jam

PAIN AU CHOCOLATE 110 OZ • Nutella Spread • Fruit Jam

SWEET SQUARES 140 OZ  
Select One: Chocolate Fudge Brownies • Lemon Bars  
Caramel Pecan • Peanut Butter • Cheesecake Blondies  
Funfetti Krispies

CINNAMON ROLLS 110 OZ • Cream Cheese Frosting

## FRUIT • YOGURTS • BARS

---

WHOLE FRUIT  
Whole Bananas • Red Apples • Seasonal Tree Fruit

YOGURT  
Individual Fruit Yogurts • Individual Greek Yogurts

BARS  
Cereal • Power • Energy • Protein • Candy

## SALTY SNACKS

---

Selection of: Potato Chips • Rold Gold Pretzels  
Mixed Nuts • Gold Fish

## BEVERAGE

---

### JUICES

Orange • Apple • Cranberry • Grapefruit  
Fresh Lemonade • Vegetable Juices

### ICE COLD MILK

2% • Skim • Soy • Almond • Oat • Chocolate

### COFFEE & TEA

Freshly Brewed Regular • Decaffeinated  
Regular • Herbal • Green

### ICED TEA

Sweet • Unsweetened • Sweet Raspberry

### INFUSED WATER REFRESHERS

Watermelon-Mint • Pineapple-Basil  
Citrus Trilogy • Cucumber-Lime

### SODAS • ENERGY

Coke • Coke Zero • Diet Coke • Sprite • Dr. Pepper  
Monster • Kombucha

## H2O

---

Dasani

Coconut

Smartwater

Topo Chico

## ALL DAY & HALF DAY BEVERAGE

---

### TO INCLUDE:

Coke • Coke Zero • Diet Coke • Sprite  
Dr. Pepper • Dasani • Freshly Brewed Regular and  
Decaffeinated Coffee • Iced Tea and Hot Tea

# BRUNCH BUFFET

# BRUNCH BUFFET

---

Minimum of 20 guests. A surcharge will be added on for groups under the minimum.

## TO INCLUDE:

### BAKERY FRESH

Mini Muffins • Croissants • Coffee Cake • Whipped Butter • Fruit Preserves

### FRUIT & YOGURT

Seasonal Fruit • Berries • Vanilla Greek Yogurt • House Granola

### BIBB SALAD

Asparagus • Pea Shoots • Feta Cheese • Sweet Peppers • Green Goddess Dressing

### TOMATO CAPRESE SALAD

Heirloom • Fresh Mozzarella • Basil • Aged Balsamic

### EGGS

Farm-Fresh Scrambled Eggs & Chives • Quiche Lorraine

### APPLEWOOD BACON

### CHICKEN-APPLE SAUSAGE

### POTATO HASH

Chorizo • Hatch Chili • Onions

### GRILLED CHICKEN

Fingerling Potatoes • Green Beans • Chanterelle Jus

### SHRIMP & GRITS

Blister Tomatoes • Watercress

### FARMER'S MARKET ROASTED & STEAMED VEGETABLES

### SWEETS

Fresh Fruit Tarts • Cheese Cake Bites • Chocolate Mousse

# LUNCH À LA CARTE

# LUNCH À LA CARTE

---

All three-course plated and served lunches will include a pre-selected starter• entrée• and dessert.

## STARTERS • Select One for All Guests

---

SPINACH & ARUGULA • Fennel • Crushed Hazelnuts • Cotija • Epazote-Citrus Dressing

LOBSTER BISQUE

MIXED GREENS • Orange Roasted Beets • Candied Pecans • Queso Fresco • Citrus- Herb Vinaigrette • Crouotons

KALE SALAD • White Bean & Roasted Leeks • Fresno-Shallot Vinaigrette • Creamy Ancho

CAESAR • Romaine • Chipotle Chili Crouton • Toasted Pepitas • Cesar Dressing • Queso Cotija

WHITE BEAN SOUP • Tuscan Style • Tomato • Kale • Cannellini

## ENTRÉES • Select One for All Guests

---

BLACKENED SHRIMP

Creamy Stone Ground Grits • Blister tomatoes • watercress

BEEF SHORT RIBS

Aged Cheddar Grits • Braised Collard Greens • Tri-Color Carrots

ROASTED CHICKEN BREAST

Green Beans • Fingerling Potatoes • Chanterella Jus

SALMON

Grilled asparagus • onion puree • herb salad

WARM FARRO

Roasted Cauliflower • Israeli Cous Cous • Lemon-Chive Vinaigrette

## DESSERTS • Select One for All Guests

---

CHEESECAKE SUNDAE • Cheesecake Bites • Praline • Chantilly Cream • Banana Bread Croutons • Salted Caramel

CHOCOLATE TART • Dark Chocolate Crèmeaux • Cocoa Nibs • Dried Raspberry • White Chocolate Caramel

SEASONAL FRUIT TART • Mint

KEY LIME PIE • Suez Meringue

# MIDDAY BUFFETS

# MIDDAY BUFFETS

---

Minimum of 20 guests. A surcharge will be added on for groups under the minimum.

## SANDWICH BUFFET

---

### SELECT ONE SOUP

Homestyle Chicken & Noodle Soup • Sweet Corn & Potato Bisque • Tuscan White Bean & Tomato Soup

### SELECT TWO SALADS

CLASSIC CAESAR • Romaine Lettuce • Creamy Garlic-Parmesan Dressing • Croutons • Parmesan Cheese

ORGANIC GREENS • Shaved Farmers Market Vegetables • Smoked Almonds • Dried Cranberries  
Sherry-Shallot Vinaigrette

KALE & CRISPY FARRO • Roasted Beets • Whipped Goat Cheese • Toasted Hazelnuts • Orange-Thyme Vinaigrette

CAPRESE SALAD • Heirloom Tomatoes • Basil • Straccitella

WEDGE SALAD • Gorgonzola Cheese • Cherry Tomatoes • Boiled Eggs • Buttermilk Dressing

### SELECT THREE SANDWICHES

GRILLED CHICKEN ASADERO CHEESE • Ham • Black Bean Purée • Romaine Lettuce • Lime-Epazote Aioli • Bolillo

SMOKED TURKEY • Aged Cheddar-Bacon Spread • Baby Spinach • Pickled Red Onion • Herb Focaccia

DELI-SLICED HAM • Muenster Cheese • Dijonnaise • Lettuce • Herb Focaccia

SHAVED ROAST BEEF • Lettuce • Tomato • Pickled Red Onion • Provolone • Horseradish Aioli • Bolillo Roll

MARKET WRAP • Avocado • Dilled Cucumber • Garlic Hummus • Za'atar Roasted Tomato • Sunflower Seeds • Spinach

### SELECT TWO SWEETS

BANANA PUDDING • Banana Custard • Nilla Wafers • Brown Sugar-Bourbon 'Nanas

CARAMEL-CHOCOLATE PIE • Graham • Toffee Bits

CHEESECAKE SUNDAE • Cheesecake Bites • Praline • Chantilly Cream • Banana Bread Croutons • Salted Caramel

TRIPLE CHOCOLATE MOUSSE • Dark • White • Milk • Feuilletine

CARROT CAKE • Roasted Walnuts • Cream Cheese Icing

# MIDDAY BUFFETS

---

## SABOR MEXICANO FIESTA

---

### TO INCLUDE:

CHICKEN TORTILLA SOUP · Sliced Jalapeño · Tortilla Strips · Green Onion  
SOUTHWEST CAESAR SALAD · Romaine Lettuce · Spiced Corn · Crispy Tortilla Strips  
Ancho Chili Croutons · Cotija Cheese · Caesar Dressing  
STREET CORN & NOPALES SALAD · Ancho Grilled Cactus · Chayote Squash  
Charred Sweet Corn · Chilis · Lime Crema · Cilantro · Cotija · Chili-Lime Mayonnaise  
CAZUELA DE POLLO · Slow-Simmered Chicken Stew Potatoes · Onion · Calabacitas · Carrots  
BIRRIA · Slow-Cooked Beef · Chili Spiced · Corn & Flour Tortilla · Onion · Cilantro · Lime · Beef Consommé Dip  
ARROZ CON RAJAS · Poblano-Cumin Rice · Onion · Tomato · Mexican Oregano  
ROASTED PEPPERS & SQUASH · Zucchini · Poblanos · Calabacita · Yellow · Sweet · Onion  
CHURROS · Bite-Sized · Cinnamon Buñuelos · Mexican Chocolate & Caramel Dips  
CHOCOFLAN · Chocolate Cake · Vanilla Bean Custard

## HEALTHFUL

---

### TO INCLUDE:

#### MARKET VEGGIE SOUP

CAPRESE SALAD · Arugula, Spinach, Cherry Tomatoes, Fennel, Cucumbers w/ Ancho Vinaigrette

#### ENTRÉES

FISHERMAN'S SUSTAINABLE CATCH · Veracruz Style · Olive · Capers · Tomato · Cilantro-Lime Rice  
GRILLED CHICKEN · Green Beans, Fingerling Potatoes, Chanterella Jus

#### SWEET

SEASONAL FRUIT SALAD · Coconut Flakes · Vanilla-Agave Syrup  
FLOURLESS CHOCOLATE CAKE · berries

## WRAP & PITA

---

### TO INCLUDE:

FARMERS MARKET GREENS · Shaved Heirloom Carrot · Radish · Cucumbers · Marinated Tomatoes  
Champagne Vinaigrette  
NIÇOISE · Marbled Potatoes · Haricot Vert · Hard-Boiled Eggs · Baby Heirloom Tomato · Olives · Herb Vinaigrette  
SOUTHERN CHICKEN SALAD · Apple · TX Pecans · 9 Grain Bread  
GRILLED VEGETABLES · Zucchini · Yellow Squash · Asparagus  
Eggplant · Peppers · Artichoke & Whipped Herb Goat Cheese · Pickled Red Onion · Tortilla Wrap  
TURKEY & AVOCADO · Lettuce · Marinated Tomato · Boursin Spread  
FLOURLESS CHOCOLATE CAKE · Strawberry Mascarpone · Chocolate Pearls  
BUTTERSCOTCH BUDINO · Crème Fraîche · Salted Caramel

# AFTERNOON SMALL BITES

# AFTERNOON SMALL BITES

---

Minimum of 20 guests. A surcharge will be added on for groups under the minimum.

## PRETZELS & CHEESE

Soft & Chewy Bites • Crispy Pretzel Sticks • Chocolate Covered Pretzels  
Aged Cheddar & Bacon Rillettes • Warm Queso

## NUTS & THINGS

Warm Smoked Marcona Almonds & Crispy Guanciale  
Chocolate-Covered Espresso Beans  
Nut & Seed Chocolate Bark • Sweet & Spicy Nut Medley

## COOKIE JAR

Chocolate Chunk • Lemon-Ricotta Cookie • Mexican Wedding Cookies  
Snickerdoodle • Funfetti Cookie

## CHARLIE'S

Chocolate Pot de Crème • Chocolate Truffles  
Mini Chocolate Chip Cookies • Mini Chocolate Tart

## CRUDITÉ

Carrots • Cucumbers • Baby Tomatoes • Baby Peppers • Olives  
Herb-Artichoke Dip • Buttermilk Dressing

## BUTTERED POPCORN

S&V Seasoning • Truffle Salt • Frank's RedHot Seasoning  
Cheesy Cheddar • Ranch • Caramel Corn

PASSED HORS  
D'OEUVRES &  
CANAPÉS  
CHILLED & WARM

# PASSED HORS D'OEUVRES & CANAPÉS CHILLED & WARM

---

Minimum two dozen each per type.

## CHILLED CANAPÉS

---

### GARDEN

SPRING BREAKFAST RADISH • Dill Butter  
TRIPLE CREAM BRIE • Apple-Pear Jam • Grilled Baguette  
DATE & BLUE CHEESE • Tart • Walnut • Lemon-Honey  
DEVILED EGG • Onion Jam • Chive • Crispy Shallot

### RANCH & FARM

SERRANO HAM • Olive Oil Crostini • Pan con Tomato  
DUCK PROSCUITTO • Roasted Carrot • Horseradish Crème Fraîche • Apple  
COMPRESSED MELON • Herb Ricotta • Crispy Salumi  
BEEF CARPACCIO • Grana Padano • Grain Mustard Aioli • Pickled Shallot

### SEA

AHI TUNA TOGARASH • Wasabi Aioli • Crispy Rice  
GULF SHRIMP • Avocado Mousse • Fresno Chili • Tomato • Herb  
LUMP CRAB • Avocado • Crisp Cone • Old Bay  
LOBSTER SALAD • Croissant Crostini • Chive Crème Fraîche • Celery Salt

## WARM HORS D'OEUVRES

---

### GARDEN

FRITO HUITLACOCHÉ • Crispy Rice Balls • Asadero Cheese • Mole Amarillo • Cotija  
GOUGÈRES • Aged Cheddar Mornay  
MUSHROOM • Tofu & Kimchi Stuffed • Crispy Maitake Mushroom • Dashi Aioli

### RANCH & FARM

WARM POTATO • Chive Crème • Aged Cheddar • Smoked-Pork Belly Lardon  
HAM & MANCHEGO CROQUETTES • Smoked-Paprika Aioli • Herb  
CHICKEN • Grilled Curry Satay • Cucumber-Yogurt Dip

### SEA

CRAB CAKE • Green Tomato Jam  
TEMPURA SHRIMP • Soy-Ginger Dip  
CRAB HUSHPUPPIES • Sriracha-Honey Mayo

# RECEPTION STATIONS

# RECEPTION STATIONS

---

Minimum of 20 guests. A surcharge will be added on for groups under the minimum.

## IMPORTED & DOMESTIC CHEESE

Candied Pecans • Smoked Almonds • Cherry Mostarda • Local Honey • Grapes • Seeded Crackers & Crisps

## GRAZING DIPS & SPREADS

Spring Herb Labneh • Vegetable Cream Spread • Roasted Beet & Olive Oil Hummus • Crackers & Crisps  
Snap Peas • Carrots • Cucumber

## PEARL OF THE SEA CAVIAR

Traditional Accoutrements • Toasted Brioche • Potato Chips

## WARM OLIVES

Marinated Pitted Olives • Castelvetro • Queen Stuffed • Nigoise

## WARM CRAB & HATCH CHILI DIP

Pita Chips • Tortilla Chips

## GULF SHRIMP

Classic Poached with Cocktail Sauce and Lemon Wedge  
Coconut-French Curry Dip • Warm Grilled with Caramelized Onion Mayo

## BUTTERED POPCORN

S&V Seasoning • Truffle Salt • Frank's RedHot Seasoning • Cheesy Cheddar • Ranch • Caramel Corn

## TORTILLA CHIPS & DIP

Cilantro-Cotija Guacamole • Fire-Roasted Salsa

Add Chapulines Additional

Add Chicharron Additional

Add Queso Additional

## RAW • PICKLED • GRILLED • ROASTED

DIPS • Garlic Hummus • French Onion Dip • Herb Ranch

ASPARAGUS • Pickled Spears • Lemon-Feta Grilled Spears

PEPPERS • Blistered Shishito • Mini Sweet • Peppadew

CARROTS • Tri-Colored • Honey Roasted

CUCUMBERS • Sliced Persian • Dill Spears

CAULIFLOWER • Vadouvan Roasted • Florets

MUSHROOMS • Pickled Button • Balsamic Roasted

# RECEPTION STATIONS

---

## KING EDWARDS GRAZING TABLE · Serves 75

---

Four Styles Of Artisan Cheese · Marinated Olives · Charcuterie Display  
Raw & Pickled Vegetables · Marcona Almonds · Candied Pecans · Fresh Berries · Grapes  
Jams · Mostarda · Creamy Pesto Dip · Tzatziki · Grain Mustard  
Crackers · Crisps · Grissini · Grilled Artisan Breads

# HEAVY RECEPTION STATIONS

# HEAVY RECEPTION STATIONS

Minimum of 20 guests. A surcharge will be added on for groups under the minimum.

## SLIDE & SAVOR

Select Three Options

### BEEF

Caramelized French Onion • Gruyère  
Sweet Roll

### PORK

Hoisin Glazed Pork Belly • Bao Bun  
Ginger-Scallion

### FRIED CHICKEN

Calabrian Chili Aioli • Pickle Chips Buttermilk Biscuit  
• Carniceria Chorizo Crumble • Corn & Wine Broth  
Garlic Chips • Grilled Baguette

## FRIED CHICKEN

Jalapeño-Fermented Hot Honey • Buttermilk Biscuits  
Crisp Cabbage Slaw

## COLD SMOKED SALMON CRUDO

Aguacate • Crostini • Orange Supreme • Poprocks

## PRIME RIB

Chef Attendant Required for a Minimum of  
Two Hours at 180 Per Hour.

Sea Salt & Herb Rubbed • Horseradish Cream  
Truffle Pomme Purée

## SMOKED BRISKET

Chef Attendant Required for a Minimum of  
Two Hours at 180 Per Hour.

House BBQ Sauce • Mrs. Baird's White Bread  
Pickles • Onions

## TX TACO TASTING

Select Three

### VEGETARIANO

Grilled Cactus • Braised Calabasas Rajas  
Black Beans

### CARNE DESHEBRADA

Tender Shredded Beef

### CARNE ASADA

Cilantro & Garlic-Marinaded Grilled Skirt Steak

### CECINA DE PEURCO

Chili marinated Grilled Pork

PESCADO FRITO Crispy Battered Snapper

### POLLO TINGA

Achiote-Marinaded Shredded Chicken

### CAMARONES FRITO

Crispy Shrimp

TX Taco Tasting Includes: Flour & Corn Tortillas

Asadero Cheese • Onion

Salsa Fresca • Sliced Jalapeños • Cotija

Pickled Red Onions • Lime

Cilantro Sprigs • Shredded Cabbage

Chef Attendant Required  
Minimum of Two Hours

# DINNER À LA CARTE

# DINNER À LA CARTE

---

All three-course plated and served dinners include a pre-selected choice of soup or salad, one entrée and one dessert, warm rolls & butter, freshly brewed regular and decaffeinated coffee, and hot tea selection.

## DINNER À LA CARTE STARTERS

---

SPINACH & ARUGULA • Compressed Melon • Fennel • Crushed Hazelnuts • Cotija • Epazote-Citrus Dressing  
GULF SEAFOOD CHOWDER • Snapper • Shrimp • Grouper • Stone Crab • Vegetables • Cream  
ROASTED BEET SALAD • Arugula • Honeyed Pecans • Whipped Goat Cheese • Poppy Seed Vinaigrette  
SWEET POTATO VELOUTÉ • Toasted Pepitas • Pickled Shallot  
KALE & FRISÉE SALAD • Fried Chickpeas • Granny Smith Apple • Candied Pecans • Apple Cider Miso Vinaigrette  
CRAB CAKE • Polenta & Panko Crusted • Spiced Corn Relish

## DINNER À LA CARTE ENTRÉES

---

SELECT ONE FOR ALL GUESTS.

18 HOUR TX BEEF SHORT RIB • Smoked Potato Purée • Roasted Parsnip • Carrot • Horseradish-Red Wine Jus •  
ROASTED CHICKEN BREAST • Roasted Mushrooms • Herb Polenta • Snap Peas • Crawfish Sauce  
SCALLOPS • Roasted Cauliflower Purée • Asparagus • Pickled Fresno • Radish • Chipotle-Cilantro Vinaigrette  
12 OZ NY STEAK • Horseradish Mashed Potatoes • Wilted Kale • Roasted Carrot • Bordelaise Sauce  
ROASTED BRANZINO • Salt Roasted Marble Potatoes • Charred Snap Pea • Wilted Kale • Veracruz Ana Salsa  
FILET MIGNON • Yukon Gold-Parsnip Puree • Cippolini Confit • Veal Jus • Asparagus • Chimichurri  
SALMON • Black Truffle Risotto • Patty Pan • Sweetly Drop Peppers • Saffron Beurre Monte

## DINNER À LA CARTE DESSERT

---

TWO-CHOCOLATE TORTE • Pecan Brittle  
CHOCOLATE CAKE • Chai Buttercream • Salted Caramel Ganache • Seeded Streusel  
CARROT CAKE • Cream Cheese Mousse • Ginger-Rhubarb Compote  
CHOCOLATE CHEESECAKE x2 • White • Dark • Toasted Hazelnuts • Chocolate Pearls  
ALMOND TORTE • Banana Brûlée • Salted Caramel

# SANTO-STYLE DINING

# SANTO-STYLE DINING

---

PRE-PLANNED SELECTION • SELECT TWO ENTRÉES

Minimum 50 guests • Maximum 250 guests

PRE-PLANNED SELECTION • SELECT THREE ENTRÉES

Minimum 50 guests • Maximum 250 guests

TABLE-SIDE SELECTION • SELECT TWO ENTRÉES

Minimum 50 guests • Maximum 150 guests

TABLE-SIDE SELECTION • SELECT THREE ENTRÉES

Minimum 50 guests • Maximum 150 guests

All Dining Styles Include Selections of: Three Appetizers • Three Sides & Three Desserts: All Served Family Style

## SANTO-STYLE APPETIZERS

---

SHRIMP COCKTAIL • Classic Cocktail Sauce • Lemon • Hot Sauce

WEDGE SALAD • Baby Iceberg • Jammy Egg • Peppered Bacon Lardons • Marinated Tomato • Blue Cheese  
Chipotle-Lime Ranch Dressing

TX BEEF TARTAR • Organic Egg Yolk • Smoked Bone Marrow Vinaigrette • Pickled Shallot  
S&V Gaufrette Potato Chips

COCTEL CAMPECHANO • Gulf Shrimp • Ahi Tuna • Scallop • Valentino Cocktail Sauce  
Pico de Gallo • Avocado • Saltines • Lime

SPINACH & ARUGULA • Compressed Melon • Fennel • Crushed Hazelnuts • Cotija • Epazote-Citrus Dressing

ROCKEFELLER • Spinach • Bacon • Breadcrumbs • Hollandaise Sauce

ROASTED BEET SALAD • Arugula • Honeyed Pecans • Whipped Goat Cheese • Poppy Seed Vinaigrette

KAMPACHI CEVICHE • Yuzu Aioli • Jalapeño • Dried Corn • Pico de Gallo

WATERMELON & TOMATO • Watercress • Crispy Chickpea • Mint • Preserved Lemon Vinaigrette

BURRATA • Heirloom Tomato • Arugula • Saba • Chili-Basil Grilled Bread

CRAB CAKE • Polenta & Panko Crusted • Spiced-Corn Relish • Crispy Beech Mushroom • Sun-dried Tomato Cream

BEET CARPACCIO • Fennel-Arugula Salad • EVOO • Pickled Shallots • Goat Cheese Snow

BONE MARROW • Roasted • Olive Oil Grilled Bread • Murray River Flake Salt • Parsley Salad

AHI TARTARE • Avocado • Tamari • Soy Paper • Yuzu Kewpie

OYSTERS ON THE ½ SHELL • Yuzu-Green Peppercorn Mignonette • Spiced Fresno Vinaigrette

## SANTO-STYLE ENTRÉES

---

ROASTED BRANZINO • Veracruz Ana Salsa

12 OZ NY STEAK • Caramelized Onion Soubise • Bordelaise

SPICED & ROASTED EGGPLANT • Green Onion Chimichurri

SEMI BONELESS ½ CHICKEN • Lemon-Thyme Jus

SCALLOPS • Chipotle-Cilantro Vinaigrette

CAULIFLOWER STEAK • Roasted Hen of the Woods • Cranberry-Cider Jus

BELLY-ON LONG-BONE PORK CHOP • Spiced Agave Butter

8 OZ FILET MIGNON • Mushroom Duxelles • Bordelaise

CHICKEN BREAST • Marsala Jus • Cherry Gastrique

SALMON • Saffron Beurre Blanc

SEA BASS • Mizo Glazed

18-HR TX BEEF SHORT RIB • Horseradish Red Wine Jus

LAMB • Shank • Osso Bucco Style • Gremolata

# SANTO-STYLE DINING

---

## SANTO-STYLE SIDES

---

POMMES PURÉE • Crème Fraîche • Osetra Caviar • Chives  
HARICOT VERT • Peppered Bacon & Gruyère  
MARBLE POTATOES • Smoked Peruvian Pepper Sauce • Murray River Flake Salt • Herb  
ROASTED MUSHROOMS • Cremini • Shiitake • Portobello • Oyster Mushroom • Crispy Beech Mushroom  
ASPARAGUS • Large Spears • Queso Fresco • Chili Crisp  
CRUSHED POTATO • Crushed Red Skin Potato • Daisy Sour Cream  
ELOTE • Lime & Chili Mayo • Cotija • Cilantro  
CARROTS • Tri-Colored Baby Carrots • Poblano Pipian • Fried Quinoa  
BUTTERNUT SQUASH • Aged Cheddar • Fried Sage  
BRUSSELS SPROUTS • Crispy • Cider Vinegar-Agave Dressing

## SANTO-STYLE DESSERTS

---

SUMMERTIME STRAWBERRIES • Pavlova • Milk Chocolate Crèmeaux • Strawberry Ice Cream  
ARTISANAL CHEESE • Aged • Semi-Soft • Tangy • Honeycomb • Candied Pecans • Grapes  
Crisps • Crackers • Fruit Preserve  
TWO-CHOCOLATE TORTE • Pecan Brittle  
ARROZ CON LECHE • Toasted Macadamia Nuts • Caramelized White Chocolate  
CARROT CAKE • Cream Cheese Mousse • Ginger-Rhubarb Compote  
DULCE DE LECHE • Cocoa Crumble • Seasonal Berry Compote  
TX PECAN • Panna Cotta • Seasonal Fruit • Seeded Streusel  
RASPBERRY & LEMON • Lemon Curd Tart • Mint • Whipped Cream  
CHOCOLATE CHEESECAKE x2 • White • Dark • Toasted Hazelnuts • Chocolate Pearls  
BERRY TART • Vanilla Bean Custard • Kahlúa Crème Fraîche  
KEY LIME PIE • Meringue • Graham

# DINNER BUFFET BUILDER

# DINNER BUFFET BUILDER

---

Minimum of 35 guests. A surcharge will be added on for groups under the minimum.

SELECT TWO ENTRÉES

SELECT THREE ENTRÉES

SELECT FOUR ENTRÉES

All include a preselected choice of four soups or salads and three desserts.

## SOUP & SALADS

---

MARINATED ARTICHOKES • Fava Beans • Pistachios • Lemon Vinaigrette • Goat Cheese Neige  
ICEBERG & ROMAINE • Heirloom Tomatoes • Spiced Pickled Carrots • Cucumber • Aged White Cheddar  
Green Goddess Dressing  
GREEK SALAD • Tomatoes • Cucumber • Olives • Red Onion • Feta Cheese • Oregano Vinaigrette  
ROMAINE • Mandarin Oranges • Spiced Pepitas • Tortilla Strips • Avocado-Lime Dressing  
CITRUS WEDGE • Baby Iceberg • Brûléed Grapefruit • Mandarin Oranges • Orange • Peppadew  
Toasted Almond • Poppyseed Vinaigrette  
MIXED GREENS • Orange Roasted Beets • Candied Pecans • Queso Fresco • Citrus-Herb Vinaigrette  
CHOPPED SALAD • Romaine • Iceberg • Marinated Tomatoes • Avocado • Sliced Egg • Corn Kernels  
Creamy Garlic & Herb Dressing  
KALE SALAD • White Bean & Roasted Leeks • Fresno-Shallot Vinaigrette  
PANZANELLA • Tomato • Peppers • Red Onion • Fresh Mozzarella • Focaccia Croutons • Pesto Vinaigrette  
TOMATO SOUP • Classic Roasted Tomatoes • Fresh Basil • Fresh Cream • Saltines  
VEGAN MUSHROOM BISQUE • Yukon Gold Potato • Rosemary Olive Oil  
ORECCHIETTE PASTA SALAD • Marinated Tomato • Olives • Crumbled Feta Cheese • Smoked Sweet Onions  
Red Bell Pepper Vinaigrette

## ENTRÉES

---

CARNAROLI RISOTTO • Fava Bean • Asparagus • Oyster Mushroom • Pecorino Romano  
MAC 'N CHEESE • Cavatappi • Creamy Four-Cheese Sauce • Butter Bread Crumb  
GRILLED MAHI MAHI FILET • Charred Sweet Corn Salsa • Cilantro-Lime Rice  
SALMON • Herb-Panko Crusted • Brown Butter Broccolini • Garlic-Thyme Vinaigrette  
FISH & SEAFOOD • Rich & Hearty Spiced Fisherman's Stew • Snapper • Shrimp • Scallop • Mussels  
Clams • Salmon • Olive Oil Grilled Baguette  
ROASTED CHICKEN BREAST • Red Chili & Garlic Broccolini • Snap Peas • Shallot Jus  
SHORT RIB • Tender Braised • Horseradish Crushed Red Skin Potato • Chimichurri • Merlot Jus  
CAULIFLOWER • Roasted Tri-Colored • Crispy Chick Peas • Sweet Pepper Relish • Parmesan-Lemon Sauce  
DUROC PORK • Loin Chop • Apple-Jalapeño Agrodolce • Crispy Bacon & Brussels Sprouts  
GULF SNAPPER • Calabrian Chili Beurre Blanc • Roasted Yellow Squash • Grilled Zucchini

## MUSHROOM RISOTTO

STRIPED BASS • Chorizo & Corn Succotash • Braised Chard • Piquillo Pepper Cream  
BUTTERNUT SQUASH • Roasted Trumpet Mushrooms  
BEEF FILET • Medallions • Cauliflower & Yukon Gold Purée • Buttered Carrots  
LAMB • Braised Lamb Neck • Israeli Cous Cous • Merguez • Vegetable Mélange  
DUCK CONFIT • Napa Cabbage • Andouille Sausage • Petite Potatoes • Tri-Colored Carrots  
SHORT RIB MAC 'N CHEESE • Bread Crumb Gratin • Four Cheese Béchamel

# DINNER BUFFET BUILDER

---

## DESSERTS

---

ALMOND TORTE • Banana Brûlée Salted Caramel

BANANA PUDDING • Banana Custard • Nilla Wafers • Brown Sugar-Bourbon 'Nanas

PECAN BUTTERSCOTCH • Custard • Flake Salt

CARAMEL-CHOCOLATE PIE • Graham • Toffee Bits

PINEAPPLE UPSIDE-DOWN CAKE • Vanilla Crème

HUMMINGBIRD CAKE • Pineapple • Whipped Coconut Cream

CHOCOLATE CAKE • Chai Buttercream • Salted Caramel Ganache

CARROT CAKE • Roasted Walnuts • Cream Cheese Icing

ZEPPOLE • Chocolate Sauce • Crème Anglaise • Macerated Strawberries

LEMON TART • Meringue • Mint

S'MORES • Toasted Meringue • Dark Chocolate • Graham • Salted Caramel

APPLE TARTE TATIN • Amaretto Caramel • Toasted Almond • Vanilla Crème

# BEVERAGE COLLECTION

# BEVERAGE COLLECTION

---

Our Downtown Collection features Brush Creek Vodka and Brush Creek Straight Bourbon from an award-winning craft distillery on-site at our luxury ranch in Wyoming· Brush Creek Distillery.

The handcrafted spirits are innovative· utilizing the natural resources surrounding the ranch· and reveling in time-honored processes. Every batch is inspired by the compelling stories and saga born from the land· just like the contents of every bottle.

## SOUTHTOWN BAR PACKAGE

---

Tito's Handmade Vodka  
Still Austin Gin  
Mount Gay Rum  
Jack Daniel's Whiskey  
Dewars White Label Scotch  
Espolon Blanco Tequila  
Domestic, Import, Craft Beer  
House Red and White Wine

## DOWNTOWN BAR PACKAGE

---

Brush Creek Vodka  
Aviation Gin  
Bumbu Rum  
Brush Creek Straight Bourbon  
Johnnie Walker Black Label Scotch  
Corralejo Reposado Tequila  
Domestic, Import, Craft Beer  
Premium Red and White Wine

## HOSTED BAR OFFERINGS

---

SOUTHTOWN  
Cocktails  
Domestic Beer  
Craft & Imported Beer  
Wine by the Glass  
Soda & Water

DOWNTOWN  
Cocktails  
Domestic Beer  
Craft & Imported Beer  
Wine by the Glass  
Soda & Water

## WINE & BEER BAR

---

Domestic Beer  
Craft & Imported Beer  
Wine by the Glass  
Soda & Water

## CASH BAR OFFERINGS

---

Cocktails  
Domestic Beer  
Craft & Imported Beer  
Wine by the Glass  
Soda & Water

## BARTENDER SERVICES

---

1 bartender per 75 guests. Bartender fees are per bartender for up to three hours. Additional per hour per bartender will be charged if bar is extended.

## KIMPTON SANTO WINE COLLECTION

---

Specialty wines can be added to any package or a la carte. All are priced by the bottle. Subject to availability

If you are looking to add dinner wine service· our talented culinary and events team can assist with picking the perfect selections based on your dinner menu

## WINE BY THE BOTTLE

---

### WHITES + SPARKLING

Mumm Rose Sparkling· Napa· California  
Heinz Eifel Riesling· Mosel Valley· Germany  
Drumheller Chardonnay· Columbia Valley· Washington  
Au Bon Climat Chardonnay· Santa Barbara· California

### RED

Cloudine Pinot Noir· Willamette Valley· Oregon  
Au bon Climat Pinot Noir· Santa Barbara· California  
Mollydooker "The Boxer" Shiraz· South Australia  
Drumheller Cabernet· Columbi Valley· Washington  
Experience Cabernet· Napa Valley· California

