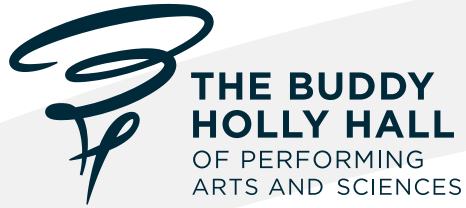




**THE BUDDY
HOLLY HALL**
OF PERFORMING
ARTS AND SCIENCES

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LET US CATER TO YOUR TASTES



Savor the finest in menus of specially sourced ingredients with custom catering at the Buddy Holly Hall of performing Arts and sciences. From delectable hors d'oeuvres like chorizo-manchego croquettes with garlic aioli and mini grilled cheeses with brie and fig jam to premium platters of charcuterie, sliders, and fresh seafood, your special guests can explore tastes that showcase the best west Texas has to offer.

BEVERAGE MENU

BEVERAGES PER PERSON

Fresh Brewed Coffee or Hot Tea

Decaffeinated Coffee or Hot Tea

Sweet Tea

Unsweet Tea

Hot Chocolate

Orange Juice

Lemonade

BEVERAGES PER 6-PACK

Assorted Coca-Cola Product

(12oz cans)

Bottled Dasani Water

(16.9oz bottles)

San Pellegrino Sparkling Water



Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

WINE SELECTION

Wine score is sourced from Robert Parker, Robert Suckling, *Wine Enthusiast*, and *Wine Spectator*.
Otherwise new release or noted (nr)

SPARKLING

Ferrari, Trentino Alto Adige Rose, Italy 375ml (Nr)
Domaine Chandon, Etoile Rose, Napa Valley, 93pt
Schramsberg Blanc De Blanc 67 '17 North Coast 92pt
Prosecco Di Treviso Doc Ami Italy, 89pt 375ml
Prosecco Di Treviso Doc Ami Italy, 89pt
Domaine Carneros Brut 17, Carneros 90pt
Ferrari Rose, 750ml

CHARDONNAY

Hess Select '19, Monterey (Nr)
Sonoma-Cutrer '20/ Cutrer Vineyards 91 Pt
Mer Soleil '19 Santa Lucia Highlands 91pt
Silverado '20/ Carneros 91pt
Reynolds Family '18/ Napa Valley (Nr)
Zd'18 California 50th Anniversary 92pt
Newton Vineyard '18 Unfiltered, 94pt

SAUVIGNON BLANC

Mohua '20 Marlborough, New Zealand
Cliff Leade '19/Napa Valley 90pt
Cakebread '20/ Napa Valley 90pt
Craggy Range Martinborough 21' New Zeland
Spottswode '19 Napa/Sonoma, 94pt

MORE WHITES

Bartenura Muscato, Piedmont Italy 375ml (Nr)
Louis Jadot '19 Chardonnay, Bourgogne (Nr)
Dr Hermann H, Riesling '20 /Mosel 89pt
Miraval Rose '18 Cinsault, Blend, Provence France (Nr)
Felluga, Pinot Gris '19, Italy 92pt
Hugel '17 Gewurztraminer, Alsace 89pt
Aqua Di Venus Pinot Grigio

CABERNET SAUVIGNON & CABERNET BLENDS

Hess Select '18, California 88pt
Austin Hope '20, Paso Robles 97pt
Newton Unfiltered, St. Helena '17, 94pt
Cain Concept '13/Napa Valley (Nr), 91pt
Girard Artistry '18/ Napa Valley (Nr)
Faust '18/ Napa Valley 90pt
Shafer One Point Five '18, Stag's Leap District 94pt
Kith & Kin '18/ Napa Valley, 89pt
Palmaz '16/ Napa Valley, 92pt
Groth Reserve '16/ Oakville 93pt
Silver Oak '17/ Napa Valley 94pt
Caymus Special Selection '16/ Napa Valley 95pt
Vineyard 29 Cru '18/Napa Valley 91pt
Cain Five '16

MERLOT

St Francis Reserve '18, Sonoma 94pt
Duckhorn '18/ Napa Valley 91pt
Pepper Bridge '17/ Walla Walla Valley Washington 89pt
Emmolo '18/ Napa Valley 90pt
Twomey, Silver Oak '16/Napa Valley, 91pt

PINOT NOIR

Patz & Hall '17 Sonoma Coast 93pt
Etude Lyric '19/ Santa Barbara County 90pt
Domaine Carneros, '17 Napa Valley, 90pt
Belle Glos Clark & Telephone '20/ Santa Maria Valley 91pt
Penner Ash '20, Willamette Valley, Oregon 92pt
Brewer Clifton '20, Santa Rita Hills CA 95pt

MORE REDS

Frogs Leap Zinfandel '19 / Napa Valley 92pt
Three Ridge Valley '19, Zinfandel, Sonoma 93pt
The Prisoner '19 / California 92pt
Sor Ugo, Bolgheri Superiore '18 Super Tuscan, Italy 93pt
Newton "Puzzle" '17, Spring Mountain 95pt
Darioush Shiraz '16 / Napa Valley 94pt
Orin Swift, Abstract '19 / California 92pt

TEXAS HIGH PLAINS (NR)

McPherson Cellars, Sangiovese '19
McPherson Cellars, Chenin Blanc '19
Llano, 1836 Red '18 Llano,
Llano, 1836 White '17 Llano,
English Newsom Cellars '20, Albarino
English Newsom Cellars '17, Estate Malbec
William & Chris Vineyards, Rose '20

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

BEER SELECTION

DOMESTICS

Miller Lite

Coors Light

Michelob Ultra

IMPORTS

Dos Equis Lager

Stella Artois

CRAFTS

Shiner Bock

Deep Ellum IPA

Deep Ellum Dallas Blonde

SELTZERS

Truly Citrus Variety Pack

Truly Sparkling Berry Variety Pack

Truly Sparkling Tropical Variety Pack

LUBBOCK BREWS

Two Docs Brewing Company

Buddy Hoppy IPA

Chilton Gose



Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.



LIQUOR	HOUSE BAR	PREMIUM BAR	ELITE BAR
Vodka	Svedka	Tito's/Deep Eddy	Absolut/Grey Goose/Stoli Elit
Bourbon	Texas Ranger	Buffalo Trace	Woodford
Gin	Seagram's	Beefeater	Hendricks/The Botanist
Tequila	Jose Cuervo	El Jimador	Avion/Herradura/Dano's
Rum	Bacardi Superior	Plantation	Flor de Cana Reserve 18yr
Blends	Southern Comfort	Crown Royal	Jameson Black Barrel
Scotch	J&B Rare	JW Black	Macallan/Glenlivet

HOUSE BAR PACKAGES include 2 domestics, 1 import, 1 craft, and 1 seltzer

PREMIUM & ELITE BAR PACKAGES include 2 domestics, 2 imports, 2 crafts, and 1 seltzer

ALL BAR PACKAGES include our house wines
(Chardonnay, Merlot, Cabernet Sauvignon, and Sauvignon Blanc)

SPECIALTY BARS

Serves 30 people for 2 hours

Mimosa Bar

Bloody Mary Bar

Chilton Bar

Margarita Bar

Martini Bar

*All packages must add a bartender fee of \$200.00 - (1) bartender per 75 guests.

*All Specialty Bars are subject to an 8.25% sales tax, a TABC sales tax, and a 22% service charge.

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

BAR PACKAGES

- House Brands
- Premium Brands
- Elite Brands
- House Wine (btg)
- Domestic Beer
- Imported Beer
- Craft Beer
- Cider
- Seltzers
- Assorted Sodas
- Bottled Water

HOST BAR PACKAGES

(Prices are based per person with a minimum of 30 people.)

Shots/shooters are not included in package price.

	TWO HOURS	THREE HOURS	FOUR HOURS
House Bar			
Premium Bar			
Elite Bar			

HOST BEER AND WINE PACKAGES

(Prices are based per person with a minimum of 30 people.)

Includes house wines, domestic beers, imported beers, sodas, and bottled water.

	TWO HOURS	THREE HOURS	FOUR HOURS
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*All packages must add a bartender fee of \$200.00-1 bartender per 75 guests.

*All host bars and host bar packages are subject to an 8.25% sales tax, a TABC sales tax, and a 22% service charge.

*All host non-alcoholic beverage prices are subject to an 8.25% sales tax and 22% service charge.

*Cash price alcoholic beverages are inclusive of 8.25% sales tax and TABC sales tax.

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

SNACK SELECTION

SNACKS PER DOZEN

Granola Bars

Assorted Whole Fresh Fruit

Individual Flavored Yogurts

Yogurt Parfaits

Variety Croissants (Chocolate or Butter)

Variety Muffins (Banana, Lemon Poppy Seed, and Blueberry)

Turnovers (Apple, Cherry, and Lemon)

Assorted Danishes

Assorted Concha's

SNACKS PER DOZEN

Warm Pretzel Bites with Mustard and Smoked Gouda Cheese Dip

Fresh Baked Homemade Cookies

Choose One- Chocolate Chip, Oatmeal, and White Chocolate Macadamia Nut

Scotcheroos Rice Crispy Treats

Choose One- Butterscotch, Chocolate, and Original

Lemon Bars

Assorted Mini Gourmet Cupcakes

Assorted Cannoli's

Espresso, Florentine, and Chocolate Mousse

Chocolate Walnut Fudge Brownies

Iced Cinnamon Rolls

Pecan Sticky Buns

Bagels with Cream Cheese and Preserves

Blondies

SNACKS PER ITEM

Energy Bars

Power Crunch Chocolate Mint, PI Chocolate Performance, Performance Vanilla, and PI Almond Butter

Ice Cream Novelties

Chocolate Éclair Ice Cream Bar, Snicker King Ice Cream Bar, Strawberry Shortcake Ice Cream Bar, and Vanilla Giant Ice Cream Sandwich

SNACKS PER BAG

Mixed Nuts

Individual Bags of Chips

Zapp's Cajun Dill, Zapp's Mesquite BBQ, and Zapp's Voodoo

Individual Bags of DOT'S Pretzels

Individual Bags of Popcorn

SNACKS PER BOWL

Each bowl serves approximately 25 people

Homemade Potato Chips served with Assorted Dips

Hatch Green Chile Dip, Hot Gouda Cheese Dip, Blue Cheese Bacon Dip, and Caramelized Onion Dip

Tortilla Chips served with Assorted Salsas

Homemade Guacamole, Pico de Gallo, Hatch Green Chile Salsa, and Spicy Charred Tomato Salsa

BREAK PACKAGES

All Break Packages are based on a 30-minute time period.
Food Items are non-transferable to other meeting rooms or breaks.
A minimum audience of 25 people is required.

BREAK PACKAGE I

Dried Fruit and Nuts

Seasonal Sliced Fresh Fruit

Yogurt Parfait- Vanilla, Plain, and Strawberry

BREAK PACKAGE II

Energy Bars

*Power Crunch Chocolate Mint, PI Chocolate Performance,
and Performance Vanilla*

Assorted Candies

*Dove Dark Chocolate Candies, Gummy Worms, Hershey's Chocolate,
and Hershey's Cookies 'n' Cream*

Individual Bags of Popcorn

Warm Pretzel Bites

With Smoked Gouda Cheese Dip and Whole Grain Mustards

Iced Tea and Fresh Brewed Coffee

BREAK PACKAGE III

Mixed Nuts

Individual Bags of Popcorn

Sweet and Salty Granola Bars

Dark Chocolate Covered Pretzels

Iced Tea and Lemonade

BREAKFAST BUFFET MENU

Food Items are non-transferable to other meeting rooms or breaks.
A minimum audience of 25 people is required for all breakfast buffets.

BREAKFAST MENU I

Hard-Boiled Eggs

Sliced Seasonal Fruits

Bagels with Peanut Butter, Strawberry Preserves, Butter, and Cream Cheese

Hot Oatmeal with Raisins, Brown Sugar, Walnuts, and Fresh Blueberries

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

BREAKFAST MENU II

Homemade Granola

Sliced Seasonal Fruits

Chobani Individual Flavored Yogurts

Heart-Healthy Muffins (*Morning glory and Flaxseed*)

Honeycomb, Peanut Butter, and Preserves

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

BREAKFAST MENU III

Breakfast Sausage

Hickory Smoked Bacon

Freshly Scrambled Eggs

Sliced Seasonal Fruits

Homestyle Rosemary Potatoes

French Toast Casserole with Butter

Roasted Tomato Salsa and Hatch Green Chile Salsa

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

BREAKFAST MENU IV

Fresh Fruit Salad

Grilled Ham

Sausage Links

Hickory Smoked Bacon

Homestyle Breakfast Potatoes

Freshly Scrambled Eggs with Cheese and Ham

Southern Scrambled with Vermont Cheddar Cheese and Chives

Buttermilk Biscuits with Country Gravy

Roasted Tomato Salsa and Hatch Green Chile Salsa

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

BREAKFAST MENU V

Sliced Seasonal Fruits

Potato Casserole

Flour and Corn Tortillas

Smoked Shredded Brisket

Freshly Scrambled Eggs with Hatch Green Chiles and Queso Fresco

Green Chile Chilaquiles with Chorizo and Asadero Cheese

Pico de Gallo, Guacamole, and Roasted Jalapeños

Roasted Tomato Salsa and Hatch Green Chile Salsa

Assorted Fresh Baked Concha's

Freshly Brewed Coffee and Decaffeinated Coffee

Chilled Orange Juice, Apple Juice, and Milk (*Whole and 2%*)

BRUNCH STATIONS

A great addition to your breakfast buffet!
Not sold separately.

BREAK A L'EGG FRITTATA

(One Uniformed Chef- \$80.00 per 50 guests)

Diced Ham, Crumbled Bacon, Bay Shrimp, Chorizo, Jalapeños, Boursin Cheese, Sautéed Mushrooms, Roasted Pimientos, Sautéed Spinach, Caramelized Onions, Diced Tomatoes, Feta Cheese, Cheddar Cheese, and Pepper Jack Cheese

PANCAKES AND WAFFLES- A DELICIOUS DUET!

(One Uniformed Chef- \$80.00 per 50 guests)

Our Flavors include Original, Red Velvet, and Chocolate served with Whipped Cream, Seasonal Berries, Sliced Bananas, Whipped Butter, Dark Chocolate Curls, White Chocolate Chips, Apple Compote, Powdered Sugar, Bing Cherries, and Warm Maple Syrup

SUPREME TACO BAR

Flour and Corn Tortillas with Refried Beans, Freshly Scrambled Eggs, Scrambled Eggs with Chorizo, Sliced Rope Sausage with Peppers, Smoked Shredded Brisket, Hickory Smoked Bacon, and Tater-Tots

TOPPINGS

Roasted Jalapeños, Diced Tomatoes, Caramelized Onions, Cilantro, Guacamole, Sour Cream, Wisconsin Cheddar Cheese, Queso Fresco, Feta Cheese, Roasted Tomato Salsa, and Hatch Green Chile Salsa

ASK US ABOUT OUR SPECIALTY PROPS FOR YOUR EVENT!

LUNCH BUFFET MENU

Items are non-transferable to other meeting rooms or breaks.
All lunch Buffets are served with iced tea and water
and require a minimum audience of 25 people.

THE NEW YORK DELI LUNCH BUFFET

SALADS

Chopped Salad- Iceberg Lettuce, Grape Tomatoes, Tricolored Sweet Peppers, Blue Cheese Crumbles, Red Onion Rings, Shaved Prosciutto, Almonds, and Shallot Balsamic Vinaigrette
Poppy Seed Coleslaw
Southern Dill Potato Salad
Grilled Chicken Pasta Salad

SOUPS

Tomato Basil Soup

SANDWICH CHOICES

Whole Wheat Bread, Focaccia, Sourdough Bread, and Kalamata Olive Loaf
Sliced Pastrami Brisket, Roast Beef, Honey Smoked Turkey Breast, and Pesto Parmesan Ham
Mayonnaise, Yellow and Dijon Mustards, and Aioli
Shredded Lettuce, Sliced Tomato, Sliced Onion, and Pickles
Swiss, American, Mozzarella, Picante Provolone, and Wisconsin Cheddar Cheese

DESSERTS

Homemade Cookies
Rocky Road Brownies

ITALIAN LUNCH BUFFET

SALADS

Classic Caesar Salad- Hearty Romaine, Radicchio, Shaved Parmesan, Tuscan Peppers, Kalamata Olives, Garlic Croutons, and Creamy Caesar Dressing
Panzanella Salad with Mustard Vinaigrette
Buffalo Mozzarella and Beefsteak Tomato with Fresh Basil and a Balsamic Reduction

ENTRÉES

Chicken Marsala with Shiitake Mushrooms
Italian Sausage with Penne Pasta and Vodka Sauce
Rigatoni with Bolognese, Fresh Basil, and Oregano Leaves
Pan Grilled Cheesy Polenta Topped with Sautéed Spinach and a Balsamic Reduction
Oven Roasted Vegetables- Zucchini, Squash, Red & Yellow Sweet Peppers, White Onion, Eggplant, and Portobello Mushrooms
Garlic Bread sticks with Extra Virgin Olive Oil and Whipped Butter

DESSERTS

Tiramisu
Cannoli's

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

TEJANO LUNCH BUFFET

SALADS

Mixed Green Salad- Mixed Greens, Jicama, Radishes, Cherry Tomatoes, Julienne Carrots, and Pepitas served with Cilantro Vinaigrette and Creamy Chipotle Ranch Dressing
Black Bean and Roasted Corn Salad with Ranchero Queso Fresco and Cilantro Pesto

SOUPS

Chicken Tortilla Soup

ENTRÉES

Cilantro Marinated Flank Steak and Chicken Breast Fajitas with Sautéed Peppers and Onions
Grilled Tilapia Vera Cruz with Sautéed Peppers, Anaheim Chiles, Green Olives, and Cherry Tomatoes Garnished with Grilled Onions
Green Chile Roasted Vegetable Enchiladas with Salsa Verde served with warm Flour Tortillas, Spanish Rice, and Refried Beans
Jalapeño Cheddar Corn Bread and Butter

TOPPINGS AND SALSAS

Chopped Tomatoes, Pepper Jack Cheese, Fresh Sour Cream, Roasted Fresh Jalapeños, Tortilla Chips, Roasted Tomato Salsa, our Spicy Salsa Trio, Hot Queso, and Guacamole

DESSERTS

Churros
Caramel Flan

TEXAN LUNCH BUFFET

SALADS

Garden Greens Salad- Garden Greens, Julien Carrots, Young Corn, Marzano Tomatoes, Feta Cheese, English Cucumbers, Buttermilk Ranch Dressing, and Raspberry Vinaigrette
Firecracker Potato Salad with Chives
Beefsteak Tomato, Sweet Onion, and Cucumber Salad with Oregano Vinaigrette

ENTRÉES

Jack Daniel's BBQ Chicken Breast with Bacon Crumbles topped with Shoestring Potatoes
Grilled and Smoked Elgin Beef Hot Sausage with Onions and Peppers
Texas Style Smoked Beef Brisket with Jack Daniel's BBQ Sauce and Tobacco Onions
Butter Poached Corn on the Cob
Garlic Roasted Creamer Potatoes
Cactus-shaped Cornbread

DESSERTS

Homemade Lemon Bars
Peach, Apple, and Cherry Cobblers

PLATED LUNCH MENU

Entrée pricing includes your selection of Soup or Salad and Dessert, which are listed on the next page. Dinner Rolls, iced tea, and water are included with all plated meals.

All plated lunches require a minimum audience of 25 people.

ENTRÉES

(Choose One or Two Options)

PAN SEARED BOSTON COD

Pesto Grilled Polenta, Haricot Vert, and Oven Roasted Baby Carrots with Shallot Butter Sauce

LEMON HERB GRILLED CHICKEN BREAST

Lemongrass Broth, Mushroom Risotto, Asparagus, and Mushroom Ragout

FIRE ROASTED SALMON

Potato Leek Cake, Carrot Puree, and Asparagus topped with a Pomegranate reduction

GRILLED FLANK STEAK

Herb and Garlic infused Vinaigrette, Au-Gratin Potatoes, Braised Endive, and Baby Carrots

GARLIC SAUTÉED PRAWNS

Spicy Sunrise Sauce, Orecchiette, Spinach, Cherry tomatoes, Sliced Sweet Peppers, Grilled Asparagus, and Parmesan Cheese

GINGER CHICKEN

Stir Fried Soba Noodles, Water Chestnuts, Bok Choy, Carrots, Bean Sprouts, and Snap Peas

OPEN FACED PRIME RIB SANDWICH

Horseradish Cream on Ciabatta Bread and Shoestring Fries

MACADAMIA CRUSTED MAHIMAHÍ

Citrus Reduction, Creamy Mashed Potatoes, Bok Choy, and Roasted Baby Carrots

FILET AU POIVRE

6oz. Filet served with a Peppercorn Sauce, Roasted Baby Carrots, Au-Gratin Potatoes, and Roasted Asparagus

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

Compliment your entrée(s) with a soup or salad
and dessert of your choice from the options below.

SALADS

(Choose One Soup or Salad)

Traditional Caesar Salad with Shaved Parmesan and Herb Croutons

Baby Spinach, Toasted Pecans, Maytag Blue Cheese, and Pear Vinaigrette

Limestone Wedge, Hickory Smoked Bacon, Crispy Shallots, and Peppercorn Ranch Dressing

Butter Lettuce, Red Onions, Feta Cheese, Grape Tomatoes, and Sweet Sherry Dressing

Red and Yellow Tomatoes, Buffalo Mozzarella, Arugula, Basil Chiffonade,
and Basil-Infused Olive Oil

Mixed Baby Greens, Julienne Carrots and Cucumbers, Herb Crusted Croutons,
and Raspberry Vinaigrette

SOUPS

(Add Soup at \$3.00 Per Person)

French Onion

Cream of Broccoli

Albondigas

Black Bean Soup with Avocado & Queso Fresco

Tomato Basil

Creamy Potato and Leek

Chicken Tortilla

Roasted Corn Chowder

Roasted Creamy Corn

DESSERTS

(Choose One)

Lemon Cake with Orange Essence

Key Lime Pie with Candied Lime Zest

Carrot Cake with Cream Cheese Frosting

Triple Chocolate Cake with Chocolate Ganache

Tiramisu with Espresso Infused Chocolate Sauce

New York Cheesecake with Strawberry Sauce topped with Mixed Berries

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

HORS D'OEUVRES

COLD SELECTION OF HORS D'OEUVRES

Hors d'oeuvres require a minimum order of 50 pieces each.

(*) *Vegetarian*

(**) *Vegan*

(GF) *Gluten Free*

Chorizo and Manchego Stuffed Mushrooms

Shrimp and Avocado Salad on a Cucumber Round *GF*

Spicy Tuna Tartare in a Cucumber Cup

Smoked Salmon and Herb Cream Cheese on a Crostini

Prosciutto and Melon Skewer *GF*

Caprese Salad Fork*

Seared Ahi Tuna Spoon with Wasabi and Papaya Salsa

Lobster Medallion Spoon with Mango and Habanero Salsa

Roast Beef Tenderloin on a Crostini with Crispy Onions and Blue Cheese

Dungeness Crab Salad Spoon *GF*

Ceviche Shooters *GF*

Shrimp & Crab Spoon *GF*

Beef Tartare Crostini

Avocado and Shrimp Crostini

California Rolls

Eggplant and Mint Bruschetta (Crostini) with Caramelized Onion*

Tomato and Avocado Toast*

Oysters on the Half Shell *GF*

Jumbo Shrimp Cocktail *GF*

Tabbouleh Bruschetta on Pita Bread

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

HOT SELECTION OF HORS D'OEUVRES
Hors d'oeuvres require a minimum order of 50 pieces each.

(*) *Vegetarian*
(**) *Vegan*
(GF) *Gluten Free*

Spanakopita with Spinach and Feta*
Coconut Chicken Skewer with Tropical Fruit Sauce
Assorted Quiche
Vegetable Spring Rolls with Scallion Soy Dipping Sauce*
Macaroni and Cheese Bites*
Franks in a Blanket
Shrimp Spring Roll
Pork and Vegetable Pot Sticker
Chicken Satay with Thai Peanut Sauce
Beef Satay with Plum Ginger Sauce
Macaroni and Cheese Bites with Lobster and Truffle Oil
Bacon-Wrapped Scallops
BBQ Bacon-Wrapped Jalapeños
Baby Lamb Chops with Rosemary and Mint Jus
Crab Cake with Roasted Red Pepper Sauce
Coconut Crusted Chicken Tenders
Panko Breaded Shrimp with Sweet and Sour Dipping Sauce
Chicken and Pineapple Kabob GF
Chili-Lime Chicken Kabob GF
Chili-Lime Salmon Satay GF
Mini Beef Kabob GF
Gator Bites with Chipotle Ranch
Mini Fried Chicken Sandwiches with Pepper Gravy
Beef Sliders with Sliced Cucumbers
Fried Quail with Cilantro dipping Sauce
Mediterranean Antipasto Skewer** GF
Bacon-Wrapped Shrimp GF
Citrus-Cilantro Bacon-Wrapped Scallops GF
Chorizo-Manchego Croquettes with Garlic Aioli
Mini Grilled Cheeses with Brie and Fig Jam

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

DISPLAYS

DOMESTIC AND IMPORTED CHEESE DISPLAY

Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere, and Sonoma Goat. Served with Hearth Baked Breads, Lavash crackers, and Water Crackers. Garnished with Dried Fruits and Nuts

Small Display (Serves up to 50 people)

Medium Display (Serves up to 80 people)

Large Display (Serves up to 100 people)

VEGETABLE CRUDITÉS DISPLAY

Assortment of Seasonal Vegetables including Broccoli, Cauliflower, Baby Carrots, Cherry Tomatoes, Marinated Mushrooms, Jicama, Celery, and a Variety of Dipping Sauces and Chutneys

Small Display (Serves up to 50 people)

Medium Display (Serves up to 80 people)

Large Display (Serves up to 100 people)

ANTIPASTO DISPLAY

Marinated Artichokes, Assorted Olives, Grilled Portobello Mushroom Caps, Zucchini, Peppers, Tomato and Basil Bruschetta, Prosciutto, Soppressata Salami, Genoa Salami, Provolone, Buffalo Mozzarella, Gorgonzola, Focaccia, Grissini Sticks, Crostini, Extra Virgin Olive Oil, and Aged Balsamic

Small Display (Serves up to 50 people)

Medium Display (Serves up to 80 people)

Large Display (Serves up to 100 people)

VARIETY OF SALSAS AND GUACAMOLE DISPLAY

Tortilla Chips served with a Variety of House Made Salsas including Pico de Gallo, Hatch Green Chile Salsa, Fire Roasted Tomato Salsa, Spicy Ranch Avocado Salsa, Pineapple Salsa, and House Made Guacamole

Small Display (Serves up to 50 people)

Medium Display (Serves up to 80 people)

Large Display (Serves up to 100 people)

HOUSE-CURED GRAVLAX (SALMON) DISPLAY

Mini Bagels, Cream Cheese, Capers, Chives and Sliced Tomatoes

Small Display (Serves up to 50 people)

Medium Display (Serves up to 80 people)

Large Display (Serves up to 100 people)

SEASONAL FRESH FRUIT DISPLAY

A variety of fresh fruit available based on the time of the year.

Small Display (Serves up to 50 people)

Medium Display (Serves up to 80 people)

Large Display (Serves up to 100 people)

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

DISPLAY BOARDS

All Boards Serve 20 Guests

CHARCUTERIE BOARD

Proscuitto, salami, cheddar, manchego, chevre, crackers, jam, pickles, fruit, honeycomb just to mention a few indulgements.

FRUICUTERIS BOARD

If there are vegetarians at the party, we build an epic cheese board. Fruits are seasonal and subject to change.

SPANISH TAPAS BOARD

This pick boasts Spanish favorites like heirloom pan con tomate, patatas bravas with saffron aioli, manzanilla olives, marcona almonds and Serrano ham.

CHEF'S CARVING STATIONS

A Uniformed Chef is \$80.00 per 100 guests based on a 2-hour time period.
A great addition to you lunch or dinner buffet!

PEPPER CRUSTED PORK TENDERLOIN

Apricot Chutney and Sweet and Sour Barbecue Sauce

Serves 25 people

GARLIC ROASTED STRIP LOIN

Cognac Green Peppercorn Sauce and Béarnaise

Serves 25 people

CAJUN FRIED TURKEY

Dijon Dill Sauce and Caper Crème Fraiche

Serves 20 people

OVEN ROASTED SALMON

Dijon Dill Sauce and Caper Crème Fraiche

Serves 20 people

ROASTED BEEF TENDERLOIN

Fresh Horseradish and Creamy Horseradish Sauce

Serves 20 people

SALT CRUSTED TOP ROUND BEEF

Hot Sweet Mustard, Roasted Red Pepper Mayo, and Horseradish Cream

Serves 30 people

SLOW ROASTED PRIME RIB

Fresh Horseradish and Creamy Horseradish Sauce

Serves 25 people

WHOLE BREAST OF TURKEY

Giblet Gravy and Cranberry Relish

Serves 15 people

TEXAS STYLE SMOKED BRISKET

Serves 15 people

WHOLE BAKED SALMON EN CROUTE

Dijon Dill Sauce and Caper Crème Fraiche

Serves 15 people

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

BUFFET STATIONS

A great addition to your lunch or dinner buffet!
(Per person price without lunch or dinner buffet purchase)

PASTA VARIETY STATION

A Uniformed Chef is \$80.00 per 100 guests based on a 2-hour time period.
Served with Crushed Red Pepper, Shaved Parmesan, and Garlic Bread Sticks

PASTA (Choose Two)

Cheese Tortellini, Penne, and Farfalle

SAUCE (Choose Two)

Roasted Tomato Basil, Wild Mushroom, Pesto, Alfredo, and Vodka Sauce

FRESH GARDEN SALAD STATION

(Make your own)

Toppings

Herb Croutons, Candied Pecans, and Fresh Ground Black Pepper

Dressings

Soy Garlic Vinaigrette, Olive Oil, Balsamic Drizzle, Lemon Goddess Dressing, Ranch Dressing, Blue Cheese Dressing, Oregano Vinaigrette, and Dianne Dressing

Cheeses

Shaved Parmesan, Fresh Buffalo Mozzarella, Crumbled Feta, and Maytag Blue Cheese

Mixed Greens

Chopped Romaine, Iceberg, Mixed Baby Greens, Napa Cabbage, Radicchio, and Baby Spinach

Produce

Carrots, Scallions, Tomatoes, Artichoke Hearts, Kalamata Olives, Sliced English Cucumbers, Vidalia Onions, Strawberries, and Mandarin Orange slices

Protein

Hard-Boiled Eggs, Crispy Bacon, Grilled Chicken, Sliced Roast Beef, Diced Ham, Honey Smoked Turkey, Sliced Pesto Pastrami Ham, Pastrami Brisket, and Shrimp

STREET TACO BAR

Protein

Grilled Marinated Flank Steak, Chicken Breast, and Carnitas

Sauces

Smoked Spicy Tomato salsa, Mild Tomatillo, Creamy Salsa Verde, Pico de Gallo, and Guacamole

Toppings

Sautéed Bell Peppers and Onions, Sliced Jalapeños, Tomatoes, Onions, Sour cream, Cheddar Cheese, and Cotija Cheese served with Flour and Corn Tortillas

MINI BURGER STATION

Choose Three - Sliders are pre-made and served on miniature Split Rolls with ketchup, mustard, and mayonnaise served on the side.

Veggie Burger with Cranberry Relish, Avocado, Lettuce, and Tomato

Sirloin Burger with Sautéed Onions, Sautéed Mushrooms, and Cheddar Cheese

BBQ Pulled Pork, Pepper Jack Cheese, Crispy Onions, and Jack Daniel's BBQ Sauce

Spicy BBQ Chicken with Sliced Onions, Tomatoes, and Cheddar Cheese

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

DINNER BUFFET MENU

Items are non-transferable to other meeting rooms or breaks. All dinner buffets are served with iced tea and water and require a minimum audience of 25 people.

ITALIAN DINNER BUFFET

SALADS

Fresh Arugula with Shaved Fennel, Cherry Tomatoes, Toasted Pine Nuts, Parmesan Cheese, and Balsamic Vinaigrette

Shrimp & Orzo Pasta Salad with Sun-dried tomatoes, Cucumbers, Fresh Dill, and Pesto

Pear Tomato and Mozzarella Salad with Fresh Basil, Sea Salt, Black Cracked Pepper, and a Balsamic Reduction

ENTRÉES

Stuffed Chicken with Prosciutto, Spinach, Roasted Tomatoes, and Mozzarella Cheese

Grilled Vegetable Lasagna Roll with Tomato Cream Sauce Garnished with Fried Parsley Toasted Pine Nuts and Red Roasted Peppers

Almond Crusted Salmon with Pesto Cream Sauce Garnished with Sautéed Spinach

Italian Sausage with Peppers and Onions

Oven Roasted Vegetables

Toasted Pine Nuts and Red Roasted Peppers

EXTRAS

Garlic Bread, Assorted Breadsticks, Focaccia, and Artisan Bread

Served with Extra Virgin Olive Oil and Whipped Butter

DESSERTS

Tiramisu

Cannoli's

SOUTHERN COMFORT BUFFET

SALADS

Spinach and Spring Mix, Diced Cucumbers, Cherry Tomatoes, Sliced Red Onions, Kalamata Olives, Pickled Red Beets, Spiced Caramelized Walnuts, Strawberries, Maytag Blue Cheese, and Honey-Mustard Dressing

Black-eyed Peas, Tomatoes, and Cilantro Salad

Sweet Corn Bread Salad

ENTRÉES

Buttermilk Fried Chicken

Pot Roast with Rum and Roasted Carrots

Pan Seared Catfish with Sautéed Kale and Lemon Butter Sauce

EXTRAS

Three Cheese Macaroni

Roasted Red Potatoes

Southern Fried Okra

Italian Green Beans with Bacon

Southern Black-Eyed Peas with Bacon

Buttermilk Biscuits and Whipped Butter

DESSERTS

Mississippi Mud Pie

All American Apple Pie

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

MEDITERRANEAN BUFFET

SALADS

Greek Salad- Romaine Lettuce, Shaved Radicchio, Grape Tomatoes, English Cucumbers, Yellow Onions, Kalamata Olives, Feta Cheese, Sliced Banana Peppers, and White Wine Lime Vinaigrette
Quinoa Tabbouleh Salad- Mediterranean Parsley, English Cucumbers, Cherry Tomatoes, Lebanese Quinoa, Spearmint, Green Onions, Endives, Minced Garlic, and Fresh Squeezed Lemon
Grilled Vegetable Hummus- Served with Seasonal Vegetables and Warm Pita Chips
Dolma's- Stuffed Grape Leaves, Basmati Rice, Mint Dressing, Fresh Dill, and a Pomegranate Reduction

ENTRÉES

Tender Chunky Chicken Kebab Marinated in Chef's Own Blend of Spices
Moroccan-Style Tilapia, Zesty Tomato Sauce, Parsley, Garbanzo Beans, and Roasted Garlic
Oven Roasted Boneless Leg of Lamb with Creamer Potatoes and Chermoula Oil Paste
Basmati Rice
Couscous with Sautéed Garden Vegetables, Golden Raisins, and Toasted Pine Nuts

EXTRAS

Red Curry Lentil Served with Parsley and Toasted Coriander Chips
Garlic Cumin Grilled Pita

DESSERTS

Walnut Puff Pastry Baklava finished with Rose Syrup
Crème Caramel

WESTERN FOLK BUFFET

SALADS

Assorted Garden Greens with Currant Tomatoes, Carrot Curls, Sliced English Cucumbers, Sliced Beets, Broccoli Florets, Baby Corn, and Shredded Sharp Cheddar Cheese served with Creamy Ranch, Thousand Island, and Balsamic Dressing
Poppy Seed Coleslaw
Yukon Gold Potato Salad with Chives and Horseradish Dressing
Western White Bean Salad with Cucumbers, Cherry tomatoes, Parsley, and Garlic Boursin Cheese with Olive Oil

ENTRÉES

Smoked Beef Short Rib with a Red Wine Reduction
Cedar Plank Salmon with Lemon Butter topped with Fried Leeks
Jack Daniel's BBQ Chicken Breast with Bacon Crumbles topped with Shoestring Potatoes

EXTRAS

Sweet Yeast Dinner Rolls with Whipped Butter
Seasonal Vegetables
Roasted Red Potatoes
Sweet Cream Corn with Hatch Green Chiles

DESSERTS

Apple Pie
Peach Cobbler

ASIAN FUSION BUFFET

SALADS

Thai Beef Salad

Mixed Greens Salad- Farm Mixed Greens, Pickled Ginger, Cucumbers, Carrots, Teardrop Tomatoes, and House Dressing

Mandarin Chicken Salad- Smoked Chicken, Napa Cabbage, Iceberg Lettuce, Bean Sprouts, Mandarin Orange Slices, Cilantro, Toasted Almonds, and Sesame Ginger Dressing

ENTRÉES

Ginger Chicken with Stir Fried Bok Choy

Mongolian Beef with Pepper Onions

Singapore Noodles with Pork and Onions

EXTRAS

Steamed Rice

Vegetable Fried Rice

Seasonal Vegetables

California Rolls- Crab Meat, Avocado, and Cucumber served with Wasabi, Soy Sauce, and Pickled Ginger (Based on 2 pieces of California Roll per person)

DESSERTS

Almond Cookies

Coconut Tapioca with Lychee and Pineapple

LA FIESTA MEXICANA BUFFET

SALADS

Roasted Corn and Black Bean Salad

Citrus Marinated Shrimp Salad with Cucumbers, Tomatoes, Cilantro, and Mandarin Oranges

Mixed Green Salad with Roma Tomatoes, Shaved Red Onion, Diced Cucumbers, Jicama, Pepitas, Cilantro Vinaigrette, and Chipotle Ranch Dressing

ENTRÉES

Tilapia with Tequila Lime Butter

Achiote Rubbed Pork Loin with Apricot Demi Sauce

Drunken Steak and Chicken Fajitas with Peppers and Onions

TOPPINGS

Chopped Tomatoes

Chopped Cilantro

Jalapeños

Crema

Cheddar Cheese

Pepper Jack Cheese

EXTRAS

Refried Beans

Spanish Style Rice

Warm Flour Tortillas

Roasted Mexican Corn

Fresh Baked Jalapeno Cornbread and Whipped Butter

Tortilla Chips with Smoked Spicy Tomato Salsa, Mild Tomatillo Salsa, and Pico de Gallo

DESSERTS

Churros

Caramel Flan

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

PLATED DINNER MENU

Entrée pricing includes your selection of Soup or Salad and Dessert, which are listed on the next page. Dinner Rolls, iced tea, and water are included with all plated meals.

All plated dinners require a minimum audience of 25 people.

ENTRÉES (Choose Two)

BRAISED SHORT RIB

Cabernet Reduction, Garlic Leek Mashed Potatoes, Baby Carrots, and Green Patty Pans

PAN ROASTED SALMON

Beurre Blanc, Sautéed Spinach, Herb Mushroom Risotto, Grilled Endive, and Asparagus

PEPPER CRUSTED NY STRIP

10oz NY Steak with a Green Peppercorn Sauce, Gorgonzola Mashed Potatoes, and Bacon-Wrapped Asparagus

ESPRESSO RUBBED FILET MIGNON

6oz Filet Mignon with a Beurre Rouge Sauce, Au-gratin Potatoes, Haricot Vert, and Roasted Baby Carrots

PAN SEARED SEA BASS

Lemon Butter Sauce, Creamy Mashed Potatoes, Poached Fennel, Yellow Patty Pans, and Candied Carrot

AGED RIB-EYE

12oz Peppercorn crusted Ribeye Steak with Creamy Mashed Potatoes, Asparagus, and Cabernet Au Jus with Creamy Horseradish

HALF ROASTED MARY'S FREE-RANGE CHICKEN

Roasted Baby Carrots, Oven Baked Asparagus, and Blue Cheese Mashed Potatoes with Chicken Demi Sauce

WILD FOREST CHICKEN BREAST

Masala Wine Sauce, Peruvian Potatoes, Portobello Mushrooms, Candied Carrots, and Oven Roasted Asparagus

GRILLED HALIBUT

Pomegranate Reduction, Potato Leek Cake, White Asparagus, Sautéed Spinach, Mango Pepper Relish, and Plantain Chips

SNAKE RIVER FARMS KUROBUTA PORK CHOP

Mango Relish, Creamy Mashed Potatoes, and Grilled Asparagus

GARDEN VEGETABLE LASAGNA ROLLS

Vodka Sauce, Sautéed Spinach, Yellow Patty Pans, and Shaved Parmesan Cheese

STICKY ASIAN SEA BASS

Piquillo Pepper Mango Relish, Steamed Rice, Honey Soy Glaze, and Blanched Baby Bok Choy

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

LAND & SEA OPTIONS

ESPRESSO RUBBED FILET MIGNON & SCALLOPS

6oz Filet Mignon and Grilled Scallops served with Roasted Potatoes, Haricot Vert, Crumbled Gorgonzola, and a Balsamic Demi

FILET MIGNON & PRAWNS

6oz Grilled Beef Tenderloin and Two Stuffed Crab Shrimp served with Roasted Garlic Butter Sauce, Mashed Potatoes, and Grilled Asparagus

CHICKEN BREAST OSCAR

Grilled Chicken Breast and Dungeness Crab Meat with Hollandaise sauce served with Wild Rice Pudding and Grilled Asparagus

GRILLED FILET MIGNON & SALMON

6oz Filet Mignon and Salmon topped with a Pomegranate Reduction and served with a Potato Leek Cake, Carrot Puree, and Asparagus

PEPPER CRUSTED FILET & SEA BASS

6oz Filet Mignon and Pan Seared Sea Bass served with Creamy Mashed Potatoes, Poached Fennel, Yellow Patty Pans, and a Lemon Butter Sauce

Compliment your entrees with a soup or salad
and a dessert of your choice from the options below.

SALADS

(Choose One Soup or Salad)

Traditional Caesar Salad, Shaved Parmesan, and Herb Croutons

Baby Spinach, Toasted Pecans, Maytag Blue Cheese, and Pear Vinaigrette

Mixed Baby Greens, Julienne Carrots, and Cucumbers with Creamy Ginger Dressing

Butter Lettuce, Red Onion, Feta Cheese, Grape Tomatoes, and Sweet Sherry Dressing

Grilled Tuscan Bread Salad, Red and Yellow Pear Tomatoes, and Red Wine Vinaigrette

Red and Yellow Tomatoes, Buffalo Mozzarella, Arugula, Basil Chiffonade, and Basil-Infused Olive Oil

SOUPS

(Add Soup at \$3.00 Per Person)

Roasted Tomato Soup with Saffron

Crab and Corn Chowder

French Onion

Cream of Broccoli

Albondigas

Black Bean Soup with Avocado
and Queso Fresco

Tomato Basil

Creamy Potato and Leek

Chicken Tortilla

DESSERTS

(Choose One)

Key Lime Pie

Snickers Bar Pie

2-Layered Carrot Cake

4-Layered Chocolate Cake

3-Layered Lemon Cream Cake

Mango Passion Cheesecake

Triple Chocolate Mousse Cake

Crème Brûlée Cheesecake with
Whipped Cream and Fruit Compote

Blueberry Cobbler Cheesecake

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.

DESSERTS

All Desserts require a minimum audience of 25 people and will have their own personal Chef for \$80.00. Price based on a 2-hour time period.

FLAMBÉ DESSERTS

(Flambéed in room- Please choose one)

Bananas Foster

Bananas, Butter, Brown Sugar, Cinnamon, Banana Liqueur, Myers Rum, and Vanilla Ice Cream

Cherries Jubilee

Bing Cherries, Butter, Sugar, Orange Juice, Cognac, and Vanilla Ice Cream

VANILLA ICE CREAM & MORE

(Choose Three)

Ice Cream

Vanilla Bean, Strawberry, Dark Chocolate, Strawberry Cheesecake, Bourbon Pecan Pie, Pistachio Pineapple, Sea Salt Caramel Espresso, Rocky Road, and Mint Chocolate Chunk

All sauces and toppings listed below are included

Sauces

Strawberry, Hot Fudge, and Caramel

Toppings

Chopped Nuts, Bananas, Rainbow Sprinkles, Toasted Coconut, Chocolate Chips, Cherries, and Fresh Whipped Cream

CAKE SHOP

(Choose Three)

Cakes and More

Sugar Biscuits, Chocolate Biscuits, Chocolate Marble Swirl Pound Cake, Vanilla Pound Cake, Mini Red Velvet Waffle, Mini Chocolate Chip Waffle, and Original Mini Vanilla Waffle

Toppings

Original Whipped Cream, Cherry Whipped Cream, Field-Picked Strawberries, Sliced Candied Apples, Sliced Peaches, Bing Cherries, Fresh Raspberries, Hand Picked Blackberries, Cocoa Powder, and Sifted Powdered Sugar



FOOD & BEVERAGE BANQUET AGREEMENT

The following policies explain the basic guidelines for The Buddy Holly Hall and will assist you in the planning stages of your event. Specific details pertaining to menu selections, room and table arrangements, entertainment, and other matters will be discussed and established prior to the event. Every effort will be made by the Staff and Management of The United Food & Beverage Services to ensure a successful event. A well-planned successful event requires a review of the policies.

GENERAL TERMS OF AGREEMENT

- I. **PREVAILING LAWS:** All Federal, state, and local laws with regard to food and beverage purchase and consumption are strictly adhered to. The United Food & Beverage Services (henceforth UFBS) and The Buddy Holly Hall (henceforth BHH) reserve the right to inspect and regulate all private meetings, banquets, and receptions in accordance with established policies and laws.
- II. **PRICES:** All prices of food and beverage, rental fees, audio and visual equipment, and other services will be disclosed in writing. All prices are subject to change without notice due to market fluctuations, unless such prices are confirmed in writing. Confirmed prices will be quoted no more than one hundred twenty days (120 days) prior to the scheduled function. No greater than a seven percent (7%) increase of menu pricing at signing will occur.

All food and beverage pricing is subject to a twenty-two percent (22%) service charge, an eight point twenty-five percent (8.25%) sales tax.

- III. **SET UP CHARGES**

- 1-25 guests = \$85
- 26-50 guests = \$135
- 51-100 guests = \$260
- 101-200 guests = \$520
- 201-300 guests = \$690
- 301 guests and above- subject to discussion

- IV. **LENGTH OF EVENTS ARE AS FOLLOWS:** Breakfast and Lunch no greater than 3 hours (must be completed by 3pm). Dinner no greater than 5 hours. Times may be adjusted based on business availability and must be discussed at time of booking. Additional costs may apply.

Client Initials _____

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.



- V. **WRITING CONFIRMATION:** To confirm function space on a definitive basis, the group must provide the UFBS with written authorization on the contract or a confirmed Banquet Event Order. The UFBS reserves the right to release function space, which has not been confirmed in writing. All additional reservations, amendments, or cancellations need also to be confirmed in writing.
- VI. **ATTENDANTS:** Confirmation for the final number of attendees of any function must be submitted to the catering department no later than fourteen business days (14 days) prior to the function date. The guest count can be increased after this date, but not decreased. The UFBS will be prepared to serve five percent (5%) in excess of the guarantee. Should the guarantee exceed five percent (5%) of the original estimated number of attendees, the UFBS reserves the right to make a substitution for the original entrée ordered. All charges will be based upon the final guarantee, or the actual number of guests served, whichever is larger. If the required final count guarantee is not submitted to the catering department, the original attendee figure on the Banquet Event Order will be considered the final count.
- VII. **FOOD AND BEVERAGE:** The UFBS must provide all food and beverages. Guests are not allowed to bring any food or beverages into the BHH building, with the exception of special occasion cakes. Special occasion cakes must come from a commercial bakery. A cutting and serving fee of two dollars (\$2.00) per person will apply.
Client Initials _____
- VIII. **ALLERGIES AND RESTRICTIONS:** Please inform the UFBS at least two weeks (2 weeks) prior to your event if there are any dietary restrictions or food allergies. If this information is not communicated to us two weeks (2 weeks) prior, the UFBS will not be held responsible. Left over food from a buffet may not be taken off property.
Client Initials _____
- IX. **MENU SELECTIONS:** All menus must be finalized thirty calendar days (30) prior to your event. 14 days prior to the event the client will have an opportunity to make small adjustments, however, there are no guarantees all changes will be accommodated. It is most important the clients major selections are made at the 30 day request as stated above.
Client Initials _____
- X. **LIQUOR SERVICE:** Open Bar- all charges incurred in relation to bar sales will be the responsibility of the group or individual hosting the event. The UFBS and the BHH facility reserves the right to refuse service to any minor or person who cannot provide proof of age. Sales of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the BHH building or take alcoholic beverages off premises. All menus must be finalized thirty calendar days (30) prior to your event. 14 days prior to the event the client will have an opportunity to make small adjustments, however, there are no guarantees all changes will be accommodated. It is most important the clients major selections are made at the 30 day request as stated above. Bars will give last call 45 minutes before the end of the event and close 30 minutes before the end of the event.
Client Initials _____
- XI. **PACKAGES AND SHIPPING:** Due to limited storage space, materials cannot be received at the BHH no more than two days (2 days) prior to the meeting/event. The UFBS and

Prices are subject to change without notice. All food and beverage is subject to a 22% service charge, 8.25% sales tax.



the BHH do not, at any time, guarantee the security of any items left in the function rooms or stored on site. Loss or damage to group displays, decorations, or other property brought into the BHH building will be the sole responsibility of the group with the BHH assuming no liability.

Client Initials _____

XII. **ELECTRICAL:** Electrical requirements for meetings and exhibits must be discussed in advance to ensure that the proper number of outlets and power is provided. Additional power must be reserved and approved by the ASM. For display setups, arrangements must be made and approved in advance for rental electrical equipment by ASM.

XIII. **AUDIO-VISUAL:** The UFBS can offer assistance with any audio-visual requirements at an additional cost. These audio-visual requirements, including conference calls, need to be coordinated and reserved in advance at least fourteen days (14 days) prior to the function date.

The ASM must be notified in advance and give an advanced approval fourteen days (14 days) prior to the function date of any outside company or producer coming on property and reserves the right to restrict or deny.

XIV. **CONDUCT:** The host is responsible for the conduct of all persons in attendance and for any damages incurred upon the BHH or its guests by individuals associated with or representing the group's organization. All guests on property must wear shoes at all times.

XV. **SIGN POLICY AND DECORATIONS:** All signs and decorations (such as flowers, balloons, or any other decorations) must be discussed and approved in advance by the UFBS. No pins, tacks, or adhesives of any kind are permitted on any of the BHH walls or doors. No tapered candles, confetti type décor, glitter, sand, fog machines, smoke machines, or fake snow is allowed.

XVI. **FLOWERS- CUSTOM DESIGN WORK PACKAGES:** All flowers can be from a single tablespace or centerpiece to a beautifully filled ballroom. All flowers are sourced from eco-friendly farms and are delivered fresh. Lead times can be from one-week (1 week) for a small event and up to a six-week plus (6 week+) plus lead time on larger scale events. Containers and styles will vary with different requests. All floral not purchased through UFBS will be charged a service fee of \$300.

Client Initials _____

XVII. **GIFTS AND PERSONAL ITEMS:** The UFBS and the BHH are not responsible for any personal items, gifts, and/or gift envelopes brought into the building. It is the responsibility of the contracted party to secure any personal items or gifts and remove them after their event.

Client Initials _____

XVIII. **ACTS OF GOD:** If the UFBS and the BHH are unable to perform their obligations for reasons beyond their control including, but not limited to labor strikes, accidents, government restrictions or regulations on travel, acts of war, or acts of God, the such non-performance is excused with no other liability upon return of the deposit. In no event shall the UFBS or the BHH be liable for consequential damages for any reason whatsoever.



DEPOSITS, CANCELLATIONS, AND PAYMENT CONDITIONS

I. DEPOSIT AND PAYMENT CONDITIONS:

- A deposit of twenty-five percent (25%) shall be paid to United Food & Beverage Services based on menu and service selections at the time of signing the contract. This deposit is required no later than 3 (three) calendar days after signing the contract.
Client Initials _____
- A deposit of fifty percent (50%) of the total booking value shall be paid to the UFBS six months (6 months) prior to the event. Should the client book less than six months (6 months) prior to the event, fifty percent (50%) of the total booking value will be due as a deposit upon signing the contract. This deposit is required no later than three calendar days (3 days) after signing the contract.
Client Initials _____
- A deposit of seventy-five percent (75%) of the total booking value shall be paid to the UFBS three months (3 months) prior to the event. Should the client book less than three months (3 months) prior to the event, seventy-five percent (75%) of the total booking value will be due as a deposit upon signing the contract. This deposit is required no later than three calendar days (3 days) after signing the contract.
Client Initials _____
- One hundred percent (100%) of the remaining contracted booking value shall be paid to the UFBS no later than fourteen calendar days (14 days) prior to the function date.
Client Initials _____

Any remaining balance is due in full at the conclusion of the event. All deposits and advanced payments are non-refundable. If down payments are not credited in time or the bookings of food, beverage, and other services are not confirmed in writing, the UFBS reserves the right to cancel the booking.

Client Initials _____

MAKE CHECKS PAYABLE TO: United Food and Beverage Services

MAIL CHECKS TO: Buddy Holly Hall of Performing Arts and Sciences
Co/ United Food and Beverage Services
1300 Mac Davis Lane, Mailbox #2
Lubbock TX, 79403

Client Initials _____



II. CANCELLATION CONDITIONS:

Should your event cancel or significantly decrease in size your contracted food, beverage, and other services, liquidated damages will be provided to the UFBS based upon the following schedule:

- From the date of signing the contract to ninety-one calendar days (91 days) prior to the function date nonrefundable fifty percent (50%) of the total booking value is required.
- From ninety calendar days (90 days) to fifteen calendar days (15 days) prior to the function date- seventy-five percent (75%) of the total booking value is required.

Client Initials _____

- Within fourteen calendar days (15 days) prior to the function date, up to one hundred percent (100%) of the total booking value may be withheld.

Client Initials _____

Banquet promotions may not specifically follow this contracts rules or policies. Please see banquet promotional guide line and restrictions for specific information. USFB reserves the right to make changes to it contracts or promotions at is own discretion and without public notification.

Food prepared in our facility is produced on shared equipment and may contain the following ingredients: milk, fish, shellfish, eggs, wheat, soy, peanuts, sesame, and tree nuts. We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

Client Signature _____ **Today's Date** _____