EST. 1853
KING RANCH
TEXAS KITCHEN

A REFINED CELEBRATION

PRIVATE HOLIDAY EDITION

ULTIMATE

HOLIDAY EXPERIENCE

Curated Holiday Menus

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

Festive Décor & Details

Elevate your celebration with elegant holiday décor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

Interactive Elements

Engage your guests with memorable experiences. Add cocktail-making classes, wine or spirit tastings, or chef-led culinary demonstrations to create a unique and interactive gathering.

Holiday Receptions

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner.

Enhancements & Rentals

Need A/V equipment, photo booths, or entertainment? We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

Holiday Catering

Celebrate anywhere with our seasonal catering packages. Available for pickup or delivery to your home or office.

Parting Gifts & Stocking Stuffers

Delight your guests with fully customizable takeaway gifts! Whether it's our Caramel Chocolate Popcorn, homemade cookies, brownies, whole desserts, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.

B-B-QUTERIE BOARD

Really WOW your guests this holiday season with our famous “Texas-sized” B-B-Quterie Board, a King Ranch Texas Kitchen one and only signature item!

WHOLE DESSERTS

Enhance any occasion with one of our signature desserts. Available to order whole, perfect for the office or as a thoughtful gift.

Cheesecake
Graham Cracker Crust,
White Chocolate Sauce, Strawberries

Carrot Cake
Pineapple, Cream Cheese Icing

Bourbon Pecan Pie
Flaky Dough, Texas Pecans

THE LIQUID CHEER

Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor. We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun.

Top it all off with a Champagne toast, because nothing says "holiday magic" like bubbles, baubles, and a whole lot of cheer.

TAILORED WINE EXPERIENCES

Enhance your private dining experience with custom wine pairings tailored to your group's unique tastes and preferences. Whether you're looking for a fully curated pairing menu or wish to explore selections from our extensive wine list, our team is here to help you create the perfect complement to your meal.

Whether you're celebrating a special occasion or simply seeking a more memorable dining experience, our custom wine pairings offer a journey through distinctive regions, exceptional producers, and thoughtful pairing philosophies. From selecting the perfect bottles to complement your meal to discovering hidden gems from our extensive wine list, each pour becomes part of a shared story, bringing depth, connection, and character to the table.

BANQUETS & CATERING

FACILITIES

We have several options for your banquet room needs:

THE BARN
Accommodates up to 100 seated or 150 for cocktail reception and can be arranged for a variety of functions.

THE TRIPLE CROWN ROOM
Accommodates up to 30 seated or 36 for cocktail reception and can be arranged for a variety of functions.

THE HOUSTON RODEO EXECUTIVE COMMITTEE ROOM
Accommodates up to 20 seated at separate tables or 20 for cocktail reception 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. A 6% banquet fee and a 16% gratuity will be added to your check at the conclusion of the event. 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 order of 25 pieces per selection)

LOADED POTATO BALLS
With Bacon $2.50/PC
Without Bacon $2/PC

AVOCADO TOAST $2/PC
with Pico

BRISKET TOAST $3/PC

SEASONAL FRUIT SKEWERS $2/PC

ASSORTED CHEESE SKEWERS $2/PC

MAC & CHEESE BITES $2.50/PC
(Add Bacon or Brisket $3/PC*)*

FRIED DEVILED EGGS $3/PC
with Bacon

TRADITIONAL DEVILED EGGS $2/PC

DISPLAYED

(Minimum order of 25 pieces per selection)

COLD BOILED SHRIMP $4/PC
Cocktail Sauce

JUMBO SHRIMP STUFFED JALAPEÑOS $5/PC

MINI CRABCAKES $8/PC
Dijonaise

FRIED QUAIL $4/PC

BACON WRAPPED SHRIMP $4.50/PC

BRISKET TAQUITOS $3/PC

VEGETABLE PLATTER $95
Serves 25 people

HORS D'OEUVRES (Continued)

SLIDERS

(Passed or Displayed, Minimum order of 25 pieces per selection)

BRISKET $4/PC

PRIME RIB $4/PC

NASHVILLE CHICKEN $3/PC

STATIONS

SMOKED BRISKET QUESO & SALSA $175 /25PPL

HANDCRAFTED GUACAMOLE STATION $150 /25PPL

CARVED

B-B-QUTERIE BOARD $40 PER PERSON

BBQ Chicken, Brisket, & Sausage served with Coleslaw, Bread, and Toppings.
One board serves 4 guests

SMOKED BRISKET $300/EACH

BBQ Sauce, Beer Bread Rolls, House Pickles
(Requires Carver Staffing Fee of $175)

PRIME RIB OF BEEF $500/EACH

Au Jus, Horseradish Sauce, Beer Bread Rolls
(Requires Carver Staffing Fee of $175)

MINIATURE DESSERT DISPLAY

(Minimum order of 25 pieces per selection)

CHEESECAKE $5/PC

CHOCOLATE GOOEY CAKE $5/PC

APPLE TART $5/PC

CARROT CAKE $5/PC

BANANA PUDDING $5/PC

LUNCH OR DINNER MENU

Three Courses Plated, starting at $59 per person

1ST COURSE

Choose 2

PRIME RIB CHILI

CHOPPED HOUSE SALAD

CAESAR SALAD

GREEK SALAD

ENTRÉE

Choose 3

FILET, 6 OZ

RIBEYE 12 OZ

KINGSVILLE CHICKEN

SIMPLY GRILLED FISH

SIDES

Choose 2

MASHED POTATOES

SMOKED MAC & CHEESE

GREEN BEANS

CRISPY BRUSSEL SPROUTS

ASPARAGUS

DESSERT

Choose 2

CHEESECAKE

CARROT CAKE

APPLE TART

BANANA PUDDING

CHOCOLATE GOOEY CAKE

ADD BREAD SERVICE $5 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. Menu listed above is applicable to parties with a maximum of 60 guests. Parties of 61 or greater are asked to select one first course option, two entrees, and one dessert to best facilitate service.

ENHANCEMENTS & ADDITIONS

Priced Per Person

STARTER COURSE

QUAIL (2 PCS) $10

JUMBO SHRIMP STUFFED JALAPEÑOS (2 PCS) $10

CRABCAKE MINIS (2PCS) $16

ENTRÉES

8OZ FILET MIGNON +$6

14OZ NEW YORK STRIP +$6

16OZ RIBEYE +$15

REDFISH MELISSA +$4

ADDITIONAL SIDES

MASHED POTATOES+$4

SMOKED MAC & CHEESE +$4

GREEN BEANS +$4

CRISPY BRUSSEL SPROUTS +$5

ASPARAGUS +$5

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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