

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 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 DEVEILED EGGS \$3/PC

with Bacon

TRADITIONAL DEVEILED 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

BBQCUTERIE 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

CRÈME BRÛLÉE \$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

FAMILY STYLE SIDES

Choose 2

MASHED POTATOES

SMOKED MAC & CHEESE

GREEN BEANS

CRISPY BRUSSEL SPROUTS

ASPARAGUS

DESSERT

Choose 2

CHEESECAKE

CARROT CAKE

KEY LIME TART

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

JUMBO SHRIMP STUFFED JALAPEÑOS (2 PC) \$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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