

# GRUENE

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## EVENT CENTER

Event Center Menu Options  
Day of Event Coordinator on Site  
Customized Menus  
Located in Historic Gruene  
Hill Country and River Views  
Outdoor Patio Area  
Full Bar Service  
Ceremony Options  
Tables/Chairs/Linens

We're prepared to give the most memorable event you can imagine. With our full service restaurant background, we will use our experience to provide you with the perfect venue for any celebration. Including weddings, rehearsal dinners, bridal showers, sweet sixteens, quinceañeras, debutante balls, reunions, and business meetings.

### FACILITY RENTAL & PRICING

FRIDAY / SATURDAY / SUNDAY	MONDAY - WEDNESDAY	THURSDAY
\$5000 FOOD MINIMUM + \$2500 RENTAL FEE	\$2500 FOOD MINIMUM + \$1500 RENTAL FEE	\$3500 FOOD MINIMUM + \$1500 RENTAL FEE

Prices may vary for holidays.

830-624-6822 • 1259 Gruene Rd #100 • New Braunfels Tx, 78130

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## DIPS N CHIPS

\$6/per person per choice for one hour of service.

- Spinach and Artichoke Dip** - Creamy dip with artichokes, spinach and Parmesan cheese.
- Roasted Salsa** - Roasted tomatoes, onions and serrano peppers blended with cilantro and seasonings.
- Queso** - Homemade queso with spices, pico de gallo and chipotle peppers..
- Guacamole** - Hand made fresh guacamole made with fresh lemon juice, pico de gallo, and seasonings.
- Shrimp Cocktail** - Sliced avocados, cilantro, onions, tomato juice and shrimp. Add \$3/per person

## SLIDERS & TACOS

All priced each with minimums required

- \$6.5 - **Smoked Pork Tenderloin** - Smoked pork tenderloin topped with an ancho chili sauce and red onions. Served on a mini Hawaiian bun.
- \$6.5 - **Chicken Salad** - Homemade chicken salad, crisp bacon, lettuce and tomato. Served on a mini Hawaiian bun.
- \$6.5 - **Cheese Burger** - Grilled hamburger topped with cheddar cheese and onion strings. Served on a mini Hawaiian bun.
- \$6.5 - **Gorgonzola Sliders** - Grilled hamburger topped with Gorgonzola cheese, bacon and pico de gallo. Served on a mini Hawaiian bun.
- \$6.5 - **Philly Sliders** - Thinly sliced ribeye mixed with peppers, onions and jack cheese. Served on a mini hoagie.
- \$6.5 - **Fish Taco** - Grilled tilapia served on corn tortillas. Topped with Asian slaw, pico de gallo and Chipotle ranch.
- \$8 - **Shrimp Tacos** - Grilled shrimp served on corn tortillas. Topped with Asian slaw, pico de gallo and chipotle ranch.
- \$6.5 - **Pulled Pork Tacos** - Smoked pork cooked in our tomatillo sauce then topped with cabbage and feta cheese.

## PASSED APPETIZERS

All priced each with minimums required

- \$3.5 - **Bruschetta Bread** - Grilled baguettes topped with tomatoes garlic Italian seasoning, goat cheese and a splash of balsamic.
- \$3.5 - **Caprese Salad Bite** - Grilled baguettes topped with Roma tomatoes, fresh basil, and fresh mozzarella cheese. Topped with our homemade balsamic reduction.
- \$5.5 - **Seared Ahi Tuna Tostadas** - Diced Ahi tuna topped with Asian slaw, wasabi sour cream and soy sauce. Served on a wonton skin.
- \$5.5 - **Shrimp Wontons** - Jumbo shrimp with mixed cheeses, bacon, serrano peppers, wrapped in a wonton and fried. Served with our homemade cherry mustard sauce.
- \$5.5 - **Coconut Shrimp** - Jumbo shrimp dipped in coconut breading and fried. Served with a sweet jalapeño glaze.
- \$5.5 - **Bacon Wrapped Jumbo Shrimp** - Grilled and served with a light jalapeño glaze.

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## SIDE DISHES

### Regular Sides

Choice of 2 served with buffet & plated selections.

Garlic Mashed Potatoes • Crispy New Potatoes • Basmati Rice  
Vegetable Medley • Fresh Sautéed Green Beans

### Premium Sides

\$5.5 - Mashed Potato Bar

\$3.5 - Mac n Cheese

\$2.5 - Grilled Asparagus

## BEEF

Includes house salad, 2 regular sides, rolls & tea.

\$39 - **10 oz. New York Strip** - Topped with a Dijon peppercorn sauce.

\$47 - **12oz Ribeye** - Grilled and topped with a balsamic reduction.

\$47 - **Beef & Chicken Duo** - Grilled beef tenderloin and a marinated grilled chicken breast.

\$57 - **7 oz Beef Tenderloin** - Grilled and topped with Gorgonzola butter and balsamic reduction.

\$12 - Add Shrimp Brochette Skewer.

\$6 - Add Crawfish Tails to Sauce.”

## SEAFOOD

Includes house salad, 2 regular sides, rolls & tea.

\$33 - **Grilled Salmon Piccata** - Topped with a lemon basil cream sauce, artichoke hearts, capers and mushrooms.

\$27 - **Pan Seared Tilapia** - Lightly breaded and topped with tomatoes, green onions and Dijon peppercorn sauce.

\$33 - **Grilled Mahi-Mahi** - Topped with a lemon butter sauce and pico de gallo.

\$37 - **Creole Redfish** - Pan seared and topped with mushrooms, red onions and crawfish tails in a creole mustard sauce.

\$33 - **Grilled Shrimp Brochette** - 6 each jumbo bacon wrapped shrimp topped with a sweet jalapeño glaze.

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### **PORK & CHICKEN**

*Includes house salad, 2 regular sides, rolls & tea.*

- \$29 - **Smoked Pork Tenderloin** - Seasoned, slow smoked and topped with an ancho chili mustard sauce.
- \$29 - **Jalapeño Mandarin Glazed Pork Chop** - Center cut grilled and topped with a sweet jalapeño mandarin glaze.
- \$27 - **Grilled Chicken Piccata** - Marinated and topped with a lemon basil cream sauce, artichoke hearts, capers and mushrooms.
- \$27 - **Chicken Guadalupe** - marinated and topped with bacon, mixed cheeses, salsa, black bean pico and guacamole
- \$27 - **Lemon Chicken** - Lightly breaded and oven roasted. Basted with lemon butter and freshly squeezed lemon juice.

### **PASTA**

*Includes house salad, 2 regular sides, rolls & tea.*

- \$25 - **Grilled Chicken Alfredo** - Fettuccini noodles tossed in a creamy Alfredo sauce topped with sliced chicken.
- \$27 - **Chicken Parmesan** - Served with spaghetti.
- \$29 - **Mediterranean Shrimp Scampi** - Artichoke hearts, black olives, pepperoncini peppers and capers. Served on angel hair pasta
- \$26 - **Chipotle Chicken Diablo** - Mushrooms, green onions and fettuccini noodles tossed in a chipotle cream sauce. Topped with sliced chicken.

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## BUFFET MENU OPTIONS

Includes a house salad, 2 regular sides, rolls & tea  
This buffet will feed all guests one time through.

### #1

\$31 per person – Choice of 2 entrées.

Pork Tenderloin  
Pan Seared Tilapia  
Grilled Garlic Chicken

### #2

\$41 per person – Choice of 2 entrées.

Salmon Piccata  
Grilled Garlic Chicken  
New York Strip Peppercorn  
Jalapeño Mandarin Pork Chop

### #3

\$57 per person – Choice of 2 entrées.

Filet Gorgonzola  
Creole Redfish  
Chicken Piccata

## DESSERTS

All priced each. One choice per seating.

\$7 - **Crème Brulee**- Vanilla bean, cream and sugar, topped with a crunchy caramel top and fresh berries.

\$5 - **Key Lime Pie** - Our own fresh Key lime blend in a sweet graham cracker crust

\$5 - **Homemade Blackberry Cobbler** - Served warm and topped with whipped cream.

\$5 - **Double Chocolate Cake** - Served warm and topped with a chocolate pecan icing and whipped cream.

\$6 - **NY Style Cheesecake** - Served with fresh strawberry & whipped topping

\$8 - **S'mores Station** - make your own. Add as much chocolate and marshmallows to satisfy your sweet tooth.

## TEXAS FAJITA BUFFET MENU

Includes black bean pico rice, shredded cheddar cheese, sour cream, house made salsa, flour tortillas and tea. This buffet will feed each guest one time through.

\$35 per person – Beef, Chicken or Combination Fajitas

Marinated beef or chicken fajitas with grilled onions and bell peppers.

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## BAR PACKAGES

### WURST PACKAGE

\$18 per person 1st hour/\$8 per person for additional hours, 3 hour minimum /\$200 bar set up fee

#### WINE

House Red • House White

#### DOMESTIC BEER

Choice of 2

Bud Light • Miller Lite • Coors Light • Michelob Ultra • Shiner Bock

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### GUADALUPE PACKAGE

\$23 per person 1st hour/\$12 per person for Additional hours 3 hour minimum / \$200 bar set up fee

#### WINE

House Red • House White

#### DOMESTIC BEER

Choice of 2

Bud Light • Miller Lite • Coors Light • Michelob Ultra • Shiner Bock

#### LIQUOR

Choice of 5

Smirnoff Vodka • Bacardi Silver Rum • Jim Beam Bourbon  
Sauza Gold Tequila • Gilbey's Gin • Dewar's Scotch

#### MIXERS

Coke • Diet Coke • Sprite • Club Soda • Tonic Water • Sweet & Sour • Orange Juice

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## HISTORIC GRUENE PACKAGE

\$30 per person 1st hour/\$15 per person for additional hour 3 hour minimum/\$200 bar set up fee

### WINE

Choice of 2

High Heaven Merlot • Treana Cabernet • Matchbook Chard

### BEER

Choice of 3

Bud Light • Coors Light • Michelob Ultra  
Shiner Bock • Dos Equis

### LIQUOR

Choice of 5

Titos Vodka • Grey Goose Vodka • Tanqueray Gin • Bacardi Silver Rum • Crown Royal  
Jack Daniels • Herradura Tequila Silver • Dewar's Scotch

### MIXERS

Coke • Diet Coke • Sprite • Club Soda • Tonic Water • Bloody Mary Mix • Orange Juice • Sweet n Sour

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### MIMOSA BAR

Add to any package \$7 per person per hour

All served with fresh fruit

Pineapple • Strawberry • Pomegranate

Original • Poinsettia • Grapefruit

### CASH BAR

\$200 per bar set up fee

\$5 Domestic Beers

\$6 Import Beers

\$7 House Wine

\$7 Wells Drinks

\$10 + Premium Liquor

All pricing subject to change without notice. Pricing shown does not include tax or additional charges.

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