

SPECIAL EVENT HOLIDAY MENUS

From all of us at Brady's Landing, we wish you a
Happy Holiday season and a bright New Year!

– The Brady's Landing Special Events Team



HOLIDAY *appetizers*

Your choice of 3 appetizers from each group total of 60 pieces.

NOEL

Spanakopita phyllo-dough crust filled with sauteed spinach and feta cheese

Vegetable Spring Rolls chili thai sauce

Handmade Meatballs Texas Barbecue or Swedish

Mini Crescent Dogs

Spicy Ravioli Espanola herb marinara

\$105

MISTLETOE TOE

Miniature Beef Wellington beef wrapped in puff pastry and baked

Coconut Shrimp Shooters thai chili sauce

Beef Empanada turnover pastry stuffed with beef

Petite Crab Cakes chipotle remoulade

Southwest Chicken Flautas shredded chicken, black beans, red bell and jalapeño peppers folded in flour tortilla and deep fried

\$175

YULETIDE PLATED *celebration*

PASSED APPETIZERS

Spanakopita phyllo-dough crust filled with sauteed spinach and feta cheese

Mini Crescent Dogs

SALAD

Brady's Field Greens Salad choice of ranch and italian dressing

ENTREE

Pan Grilled Chicken Breast garlic parmesan cream sauce

ACCOMPANIMENTS

Brady's Rice Pilaf

Mixed Vegetables

DESSERT

Cheesecake strawberry sauce

\$33 Per Person

YULETIDE *buffet*

PASSED APPETIZER

Spanakopita phyllo-dough crust filled with sauteed spinach and feta cheese

Mini Crescent Dogs

SALADS

Brady's Field Greens Salad choice of ranch and italian dressing

Caesar Salad

ENTREES

Blackened Catfish with butter sauce

Pan Grilled Chicken Breast garlic parmesan cream sauce

Fried Shrimp served with cocktail and tartar sauce

ACCOMPANIMENTS

Brady's Rice Pilaf

Roasted Parsley Potatoes

Mixed Vegetables

DESSERTS

Chef's Assorted Desserts

\$38 Per Person

MRS. CLAUS' favorite

PASSED APPETIZERS

Coconut Shrimp thai chili sauce

Miniature Beef Wellington beef wrapped in puff pastry and baked

Spicy Ravioli Española herb marinara

SALAD

Hydroponic Heirloom Tomatoes texas goat cheese, fresh basil, and olive oil

ENTREE

Duet of:

Pepper-Crusted Filet Mignon cabernet reduction

Brazilian Lobster Tail drawn butter

ACCOMPANIMENTS

Roasted Texas Fingerling Potatoes with fresh herbs and garlic

Haricot Vert french green beans

DESSERT

Cherries Jubilee or Bananas Foster

Live Action Station

\$78 Per Person

santa's buffet feast

Passed Appetizers

Miniature Crab Cakes chipotle remoulade

Vegetable Spring Rolls thai chili sauce

Salads

Mixed Greens apples, candied walnuts, and feta cheese

Caesar Salad

Entrees

Southwest Roasted Pork Medallions baked pork tenderloin

Roasted Salmon chardonnay cream sauce

Carved New York Strip cabernet reduction

Accompaniments

Roasted Garlic Whipped Potatoes

Brady's Rice Pilaf

Chef's Vegetables

Dessert

Chef's Assorted Desserts

\$58 Per Person

santa's plated beast

PASSED APPETIZERS

Miniature Crab Cakes chipotle remoulade

Vegetable Spring Rolls thai chili sauce

SALADS

Mixed Greens apples, candied walnuts, and feta cheese with roasted garlic balsamic dressing

ENTREES

Duet of:

Roasted Salmon chardonnay cream sauce

Carved New York Strip cabernet reduction

ACCOMPANIMENTS

Roasted Garlic Whipped Potatoes

Roasted Asparagus

DESSERT

Double Chocolate Mousse Cake

\$53 Per Person

BEVERAGES BY THE DRINK & cash bar arrangements

Upon request a portable bar can be provided in your banquet room with a guarantee of \$300.00 in bar sales. If this guarantee is not met, then a \$75.00 bar set-up fee will be assessed.

DRINK TICKETS

House Cocktail Tickets \$5.50

Call Cocktail Tickets \$6.50

Premium Drink Tickets \$7.50

WINE BY THE GLASS

Canyon Road Chardonnay, Merlot, Cabernet \$6.00

Murphy Goode, Kendall Jackson, Mondavi, Beringer \$9.50

In addition, we have a fine selection of wines and champagne available by the bottle

SPONSORED HOURLY RECEPTIONS

In order to help you plan a budget for your function that includes a cocktail reception, we can provide you with a package that will take care of all your drinks. This package will allow your guests to consume an unlimited amount of beverages within the specified timeframe. The charge is based on the guaranteed number of guests, but should attendance exceed the guarantee, charges will be made accordingly per person.

	House Brands	Call Brands	Premium Brands
2 Hours	\$15	\$17	\$20
3 Hours	\$19.50	\$22	\$25
4 Hours	\$22	\$25	\$28
5 Hours	\$25	\$28	\$31