TEXAS STAR

Lunch & Dinner

CATERING MENU

TEXAS STAR GOLF COURSE I 1400 TEXAS STAR PARKWAY EULESS, TEXAS 76040 I 817.685.1845

Plated Menu

All items are served with tea, water, and rolls and include choice of salad, two sides, and dessert.
All items are priced per person and do not include the 20% service fee or 8.25% sales tax.
All prices are subject to change.

CHICKEN

Tuscan Chicken $19.95
Grilled Chicken Breast with a Light Cream Sauce of Sun Dried Tomatoes & Herbs, Served Over Penne Pasta with one side.

Champagne Chicken $19.95
Breaded and Pan Seared Chicken Breast, topped with a Champagne Cream Sauce.

Chicken Florentine $19.95
Pan Seared Chicken Breast, topped with Sundried Tomato, Spinach and a White Wine Cream Sauce.

Apple Cider Chicken $21.95
Grilled Chicken Breast with Apple Cider Cream Sauce and topped with Sautéed Granny Smith Apple Slices.

Chicken Cordon Bleu $23.95
Herb Panko Crusted Chicken Breast, Stuffed with Ham and Swiss Cheese, and topped with a Swiss Mornay Sauce.

Wrapped Chicken Breast $25.95
Prosciutto Wrapped Chicken Breast Stuffed with Gouda Cheese.

OTHER

Glazed Ham $18.95
Honey Glazed Ham Served with Pineapple-Cherry Glaze.

Smoked Pork Tenderloin $20.95
House Smoked Pork Tenderloin Topped with a Maple Chipotle Glaze.

Sweet and Spicy Salmon $24.95
House Seasoned Salmon drizzled with a Honey Mustard Glaze.

Herb Crusted Salmon $24.95
Baked Salmon with Lemon Dill Cream Sauce.

Grilled Baseball Sirloin $28.95
Grilled Baseball Cut Sirloin topped with a Cowboy Butter.

N.Y. Strip Poivre $38.95
Pepper Crusted Strip Steak Topped with a Red Wine Demi.

VEGETARIAN

All Vegetarian meals are served plated

Grilled Portabella Mushroom or Vegetable Kabob $18.95
Black Beans served with Wild Rice Or Chef's choice of Vegetable

GLUTEN FREE

All Gluten Free meals are served plated

Grilled Chicken Breast or Tilapia $18.95
Black Beans served with Chef's choice of Vegetable

Buffet Menu

All items are served with tea, water, and choice of dessert with a minimum of 25 guests.
All items are priced per person and do not include the 20% service fee or 8.25% sales tax.
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Tex Mex $15.95

Ranchero Beans and Spanish Rice
Homemade Salsa, Cheddar Cheese, Sour Cream, Shredded Lettuce, Pico de Gallo and Diced Tomatoes

Choice of One:
Add Additional Entrée for $3 per person
Beef Tacos
Chicken Tacos
Beef Enchiladas
Chicken Enchiladas
Cheese Enchiladas
Pork Tamales

Texas Star Country Buffet $19.95

Garden Salad with Ranch and Herbal Vinaigrette
Country Green Beans, Mashed Potatoes and Dinner Rolls

Choice of One Entree
Add Additional Entrée for $3 per person

Country Fried Steak or Country Fried Chicken with Country Gravy
Substitute Half Country Fried Steak and Country Fried Chicken
Blackened or Fried Catfish
BBQ Chicken
Smoked Chicken with a Maple Pecan Glaze
Pan Seared Pork Chops with an Apple Raisin Sauce
*Home-Style Pot Roast with Carrots and Onions.

**Add $2 Per Person*

Texas Star Deli Buffet $16.95

Garden Salad with Ranch and Herbal Vinaigrette
Assorted Breads and Rolls
American and Swiss Cheese
Lettuce, Tomato, Onion and Pickles
Potato Salad and Fruit Salad
Choice of Two:
Honey Ham
Slow Roasted Turkey
Chicken Salad
Tuna Salad

Italian $22.95

Caesar Salad with Garlic Croutons and Parmesan Cheese
Vegetable Medley and Toasted Garlic Bread Knots

Choice of Two Entrees:
Add Additional Entrée for $3 per person

Beef Lasagna
Chicken Piccata
Chicken Marsala
Chicken Parmesan
Chicken Fettucine Alfredo
Spaghetti and Meatballs
*Salmon Piccata

**Add $2 per person*

Cajun Buffet $22.95

Wild Spring Mix Salad with Dried Cranberries, Feta Cheese and Raspberry Vinaigrette
Red Beans with Sausage, White Rice and Dinner Rolls

Choice of Two Entrees:
Add Additional Entrée for $3 per person

Crawfish Etouffee
Blackened Chicken with Cajun Cream Sauce
Chicken Jambalaya
Cajun Chicken Pasta
Blackened Catfish
*Blackened Salmon
Chicken and Sausage Gumbo

**Add $2 Per Person*

Texas Star Salad Buffet $14.95

Garden Salad with Ranch and Herbal Vinaigrette
Pasta Salad, Fruit Salad with Poppyseed Dressing and Marinated Tomato and Cucumber Salad
Fresh Rolls
Chicken Salad or Tuna Salad

Buffet Menu

All items are served with tea, water, and choice of dessert with a minimum of 25 guests.
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Fajita Buffet — $22.95

Fajita Chicken and Steak, Flour Tortillas, Grilled Peppers and Onions, Spanish Rice, Homemade Salsa, Cheddar Cheese, Sour Cream, Guacamole, Ranchero Beans, Shredded Lettuce, Fresh Pico-de-Gallo, Sliced Jalapenos, and Queso.

American Buffet — $25.95

Spring Mix with Raspberry Vinaigrette, Flank Steak in Burgundy Mushroom sauce, Herb Crusted Chicken with a Tomato Basil Beuree Blanc sauce, Fire Roasted Vegetables, and Buttered Mashed Potatoes.

4 Meat Bar-B-Que* — $24.95

Smoked Brisket, Pulled Pork, Chicken and Sausage, Potato Salad, Cole Slaw, Baked Beans, Pickles, Peppers, Onions, BBQ sauce, and Fresh Bread.
*(40 minimum)

5 Meat Bar-B-Que* — $26.95

Smoked Brisket, Chicken, Pulled Pork, Ribs, and Sausage, Potato Salad, Cole-Slaw, Baked Beans, Pickles, Peppers, Onions, BBQ Sauce, and Fresh Bread. *(36 minimum)

Backyard Grill — $15.95

Grilled Hamburgers with American and Swiss Cheeses, Lettuce, Tomatoes, Onions and Pickles.
Choose 2 Sides:
Pasta Salad Potato Salad Baked Beans
Potato Chips
Add Hot Dogs $3.00 each
Add Grilled Chicken Breast $4.00 each

Chef's Table

Garden Salad with Ranch and Herbal Vinaigrette
Dinner Rolls

Choice of One Carved Item:
Pineapple Cherry Glazed Ham $21.95
Herb Roasted Turkey Breast $ 21.95
Herb Seared Pork Loin with a Garlic-Honey Glaze $24.95
Prime with Au Jus and Horseradish $38.95

Choice of One Side Entrée:
Champagne Chicken
Chicken Florentine
Smoked Chicken with a Maple Pecan Glaze
Herb Seared Salmon with a Tarragon Cream Sauce
Sweet and Spicy Salmon with a Honey Mustard Glaze

VEGETARIAN

All Vegetarian meals are served plated

Grilled Portabella Mushroom or Vegetable Kabob — $18.95

Served with Black Beans and Wild Rice Or
Chef's choice of Vegetable

GLUTEN FREE

All Gluten Free meals are served plated

Grilled Chicken Breast or Tilapia — $18.95

Served with Black Beans and Chef's choice of Vegetable

Sides & Desserts

All items are priced per person and do not include the 20% service fee or 8.25% sales tax.
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SALADS

Garden Salad
With Your Choice of Ranch or Vinaigrette Dressing

Caesar Salad
Tender Romaine, Croutons, and Imported Parmesan, Caesar Dressing

Spring Mix
A lovely mix of Red Romaine Lettuce, Green and Red Leaf Lettuce, Baby Spinach, and Arugula accompanied by Cranberries, Grape Tomatoes, Feta Cheese with Raspberry Vinaigrette

Spinach Salad
Toasted pecans, Bleu Cheese, Bacon, Croutons with Honey–balsamic Vinaigrette

SIDES

Roasted Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Roasted Tri Color Potatoes
Rice Pilaf
Whipped Sweet Potatoes
Parmesan Risotto
Baked Poblano Mac and Cheese (Buffet Only)
Vegetable Medley
Honey-Tarragon Glazed Baby Carrots
Green Bean Almondine
Country Style Green Beans
Charred Broccolini

DESSERTS

HOUSE DESSERTS

Cobbler-Cherry, Apple or Peach
New York Cheesecake with Chocolate or Raspberry sauce
Cookie and Brownie Tray
Chocolate Cake
Banana Pudding with Vanilla Wafers
Bourbon Pecan Bread Pudding
Pumpkin Bread Pudding (Seasonal Sept-February)
Tres Leches Cake
Pecan Pie (Seasonal)
Pumpkin Pie (Seasonal)

PREMIUM DESSERTS

Additional $2.50

Assorted Holiday Dessert Tray
Italian Cream Cake
Pumpkin Spice Bread Pudding
Red Velvet Cake
Molten Chocolate Cake