WELCOME TO THE GEORGE RANCH

FOOD AND BEVERAGE MENUS
THE BAR

OPEN BEER AND WINE BAR
House Cabernet Sauvignon, Chardonnay, Champagne,
Bud Lite, Michelob Ultra, Crawford Bock

$27 PER PERSON

OPEN WELL BAR
House Cabernet Sauvignon, Chardonnay, Champagne, Bud Lite, Michelob Ultra, Crawford Bock, House Bourbon, Scotch, Vodka, Gin, Rum, Tequila

$31 PER PERSON

OPEN CALL BAR
House Cabernet Sauvignon, Chardonnay, Champagne, Bud Lite, Michelob Ultra, Crawford Bock, Seagram's 7 Crown Whiskey, Jim Beam Bourbon Whiskey, Johnnie Walker Red Label Scotch Whiskey, Dripping Springs Vodka, Beefeater London Dry Gin, Bacardi Rum, el Jimador Silver Tequila

$34 PER PERSON

OPEN PREMIUM BAR
Ck Mondavi Cabernet Sauvignon, Ck Mondavi Chardonnay, Wycliff Champagne, Bud Lite, Michelob Ultra, Crawford Bock, Crown Royal Canadian Whisky, Jack Daniel's Tennessee Whiskey, Johnnie Walker Black Label Scotch Whisky, Grey Goose Vodka, Bombay Sapphire Gin, Flor de Caña Rum, el Jimador Reposado Tequila

$38 PER PERSON

substitutions and additions available upon request!
additional charges will apply for bar service lasting longer than four hours
THE BAR

BOTTLED WATER
$3.95 per person

SODA
Choice of three soft drinks
$3.95 per person

COFFEE BAR
Barista, Coffee, Creamers, Sugar, 0 Calorie Sweetener, Cups
$6.95 per person

TEA BAR
Barista, Assorted Teas, Creamers, Sugar, 0 Calorie Sweetener, Cups
$6.95 per person

HOT CHOCOLATE BAR
Bartender, Hot Chocolate, Whipped Cream, Mini Marshmallows, Stirrers, and Cups
$6.95 per person

ask us about combining these packages!
THE MENU

every menu may be customized to your style and budget!
inquire for more information

Preset Meals

ITALIAN
Bruschetta Chicken with Angel Hair Pasta,
Green Beans, & Caesar Salad

BBQ
Choice of Two Meats:
Brisket, Sausage, Chicken Breast, Pulled Pork, or Ribs ($)

Choice of Two Sides:
Baked Beans, Green Beans, Cole Slaw, or Potato Salad
Bread

FIESTA
Selection of Beef and Chicken, Rice, Refried Beans, Sour
Cream, Pico, Salsa & Flour Tortillas

BAKED POTATO BAR
Smoked Brisket, Sour Cream, Shredded Cheese, Chives, &
BBQ Sauce

$35 PER PERSON
Entrees

MEAL PRICE INCLUDES 2 SIDES AND IS PRICED PER PERSON

ALOHA CHICKEN
Marinated & grilled in a Hawaiian BBQ sauce with Pineapple Chutney
28

ATHENIAN CHICKEN
Chicken Baked with Red and Yellow Peppers, Cherry Tomatoes, Red Onions, & Wedges of Lemon
35

BLACKENED CATFISH WITH CRAWFISH ETOUFFEE
Cajun blackened Catfish in a rich & bold Crawfish Etouffee
33

FILET TIPS WITH ONION GRAVY
Baked Filet Tips under Onions & Mushrooms in a Savory Onion Sauce
32

KING RANCH CHICKEN CASSEROLE
A Casserole of Chicken, Onions, Bell Peppers with a creamy base topped with Tortillas & Cheese
28

MEATLOAF WITH GLAZE
A classic Meatloaf with a Sweet & Tangy Glaze
30
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Sides

TWO SIDES ARE INCLUDED WITH YOUR MEAL

BACON + LEMON BRUSSEL SPROUTS
Roasted Brussel Sprouts with Bacon & drizzled with Lemon

CANDIED CARROTS
Carrots in a Brown Sugar Butter Glaze with a sprinkle of Salt & Pepper

CAULIFLOWER AU GRATIN
A twist on traditional Potatoes Au Gratin, a creamy buttery dish with Ham & Cheese

COWBOY CORN CASSEROLE
A creamy casserole with Corn, Bacon, Cream Cheese with a crusted top of Cheese & Chives

CREAMED SPINACH
Garlic, Cream, Butter, & Spinach

GARLIC PARMESAN ASPARAGUS
A bold and flavorful combination of Parmesan, Garlic & Lemon

GREEN BEAN CASSEROLE
A traditional casserole of Green Beans, French's Fried Onions, & Cream of Mushroom

ZESTY SUGAR SNAP PEAS WITH RED PEPPER
Snap Peas cooked in Garlic, Butter, & Lemon Pepper Seasoning

ZUCCHINI + SQUASH WITH GREMOLATA
Sauteed in a gremolata of Parsley, Lemon Zest, & Garlic
THE MENU

Sides

Two sides are included with your meal

CAJUN FETTUCCINE
Fettuccine, Bell Peppers, Onions & Mushrooms with a Creamy Cajun Sauce

CILANTRO LIME RICE
Simple rice dish of Cilantro & Lime sprinkled with Garlic, Salt, & Olive Oil

LOADED MASHED POTATOES
Creamy Mashed Potatoes with Chives, Bacon, & Cheese

OLD FASHIONED BAKED MAC + CHEESE
Classic Mac & Cheese with Elbow Pasta in a Cheesy & Creamy Sauce

PENNE PESTO PASTA SALAD WITH PEAS
Pasta Salad with Pesto, Lemon Juice, Spinach, Parmesan Cheese, & Olive Oil

RED BEANS + RICE
Traditional Red Beans & Rice with Andouille Sausage, Onions, Celery, Bell Peppers & Cajun Seasoning

SCALLOPED POTATOES
Parmesan & Creamy Potatoes that are thinly sliced

SOUTHERN BLACK EYED PEAS
Cooked with Pork Belly, Garlic, Onion, Pepper in Chicken Broth

SWEET POTATO CASSEROLE
Traditional Sweet Potato Casserole with a rich and sweet base of Sweet Potatoes topped with Crusted Marshmallows & Pecans
**APPETIZERS**

**ANTIPASTO SKEWER**
A skewer of Salami, Basil, Cherry Tomato, Pepperoncini Pepper, Fresh Mozzarella & Kalamata Olives drizzled with Balsamic Vinegar
8

**BACON-WRAPPED CHERRY POPPERS**
Cherry Peppers stuffed with Cream Cheese & wrapped in Bacon
8

**BAR SNACKS**
An assortment of your favorite bar snacks: Popcorn, Nuts, & Chex Mix
6

**BEEF EMPANADA**
Slow-cooked Beef marinated in a Red Wine Sauce with Mushrooms, Onions & Tomatoes
9

**CHEESE + FRUIT TRAY**
Cheddar, Colby, & Pepper Jack Cheese with Red & Green Grapes & Strawberries
8

**CHIPS + QUESO**
Tortilla chips with a melted Cheese Dip
6

**DEVILED EGGS**
Deviled egg with Mayonnaise, Mustard, & Sweet Pickle Relish
6

**Upgrades**

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**THE MENU**
Upgrades

SOUPS AND SALADS

ASIAN CABBAGE SALAD
Romaine, Green & Purple Cabbage, Mandarin Oranges, Shredded Carrots, Wonton Strips with Sesame Ginger Dressing
$7

CAESAR SALAD
Romaine, Parmesan Cheese, Croutons with Caesar Dressing
$7

SANTA FE SALAD
Iceberg, Red Onions, Tomatoes, Black Beans, Corn, Tortilla Strips with Cilantro-Lime Dressing
$9

SPINACH APPLE PECAN SALAD
Spinach, Apples, Pecans with Champagne Vinaigrette
$8

CHICKEN NOODLE SOUP
The classic soup filled with Chicken, Celery, Carrots, Bay Leaves & other Herbs in Chicken Stock
$9

SOUTHWEST VEGETABLE SOUP
A vegetable soup with Onions, Tomatoes, Bell Peppers, Corn & Spices
$7

TOMATO BASIL SOUP
Rich and Creamy Tomato Soup with hints of Basil, Herbs, and Spices
$7
CONTACT

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