

# THE HOTEL CHALET



*Catering Guide*



# *Breakfast Menu*

\$30 per person. Served Family Style.

Choice of two mains, and three sides. *Buffet options available upon request.*

## *Mains*

Biscuits and Chorizo Gravy

Soft Scrambled Eggs with Cheese

Brisket Hash

Pastry Platter

## *Sides*

Thick-Cut Applewood Smoked Bacon

Breakfast Potatoes, Creole Aioli

Toast, Honey, Jam, Butter

Seasonal Fruit Plate

Greek Yogurt, Berries, Granola

Taxes and service fees not included.



# Lunch Menu

\$40 per person. Served Family Style.  
Choice of two mains and two sides. *Buffet options available by request.*

## Mains

### Royale with Cheese

*Elsie's famous Cheeseburger! Lettuce. House B+B Pickles. American Cheese. Secret Sauce. Toasted Bun.*

### Southern Chicken Salad

*Grilled Chicken Salad. Served on House bread or Lettuce Cups.*

### BLT

*Bacon. Romaine Lettuce. Tomato. Mayo.*

### Pimento Cheese Sandwich

*Pimento Cheese. Sweet Potato Biscuit.*

### Smoked Trout Toast

*Toasted house made bread. Topped with Smoked Trout. Chopped Pickles. Lettuce and Melted Cheese*

### Roasted Vegetable Plate

*Grilled Seasonal Vegetables based on the season*

## Sides to Share

### Classic Caesar Salad

### Collard Greens Salad

*Buttermilk Vinaigrette with Breadcrumbs and Grana*

### Fried Potatoes

*Tomme Cheese and Creole Aioli*

### German Potato Salad

*Celery, Herbs, Vinegar Mustard- Served Warm*

### Fresh Fruit Bowl

*Seasonal Fruit, sliced and served with Mint*

PRIVATE EVENTS

Taxes and service fees not included.



Family Style Dinner

## *The Southern Menu*

\$65 per person.

Choice of one entree, one side, one salad, and one dessert. House bread included.

*Additional selections may be added for a fee.*

### *Salad*

Wild Greens, Pecans, Pickled Red Onions, Goat Cheese, Apple Cider Vinaigrette

Bibb lettuce, Fried Onions, Chives, Tomatoes, Buttermilk Vinaigrette

### *Entrees*

Fried Chicken, Marinated, Bone-in

Smoked Braised Beef, Pepper Relish

### *Sides*

Mac and Cheese Gratin, Panko

Southern Style Collard Greens

Seasonal Roasted Local Vegetables

### *Dessert*

Banana Pudding, Toasted Sugar Meringue

Texas Sheet Cake, Chocolate Cake, Chocolate Icing

Taxes and service fees not included.

PRIVATE EVENTS



Family Style Dinner

## *The Chalet Package*

\$65 per person.

Choice of one entree, one side, one salad, and one dessert. Housebread included.

*Additional selections may be added for a fee.*

### *Salad*

Marinated Tomatoes, Cucumber, Onions, Parmesan Curls  
Collard Greens, Pecorino, Chopped Egg, Breadcrumbs, Buttermilk Vinaigrette

### *Entrees*

Roasted Chicken, Seasonal Sauce  
Pan Fried Trout, Brown Butter, Herbs, Lemon

### *Sides*

Mushroom Risotto  
Buttered Carrots, Honey, Crushed Hazelnuts  
Roasted Butter Potatoes, Rosemary

### *Dessert*

Key Lime Pie, Meringue  
Cream Puff Profiteroles with Toasted Coconut, Butterscotch

Taxes and service fees not included.

PRIVATE EVENTS



## *Passed Hors d'oeuvres*

Classic Deviled Egg	5.00 pp/ hr
Italian Marinated Shrimp	6.00 pp/ hr
Signature Meatball	6.00 pp/ hr
Marinated Olive & Mozzarella Skewers	6.00 pp/ hr
Pork Belly Lettuce Wraps	9.00 pp/ hr
Katsu Chicken Sliders	8.00 pp/ hr
Pimento Cheese Sweet Potato Biscuit	7.00 pp/ hr
Latin-Style Stuffed Potato, Papa Rellena	7.00 pp/ hr
Mini Empanadas	7.00 pp/ hr

## *Shared Bite Stations*

Crudit�, Seasonal Dip	4.00pp / hr
Marinated Olives, Herbs, Citrus Zest	5.00pp / hr
Charcuterie, Local Cheese, Fresh Fruit & Jams	7.00pp / hr

## *Raw Bar*

Shrimp Ceviche	MKT
Oysters on the Half-Shell	MKT
Littleneck Clams Gulf	MKT

Taxes and service fees not included.



## *Daytime Snack Packages*

Whole Fruit	4.00pp
Raw Vegetable and Signature Dip	4.00pp
Potato Chips and Buttermilk Ranch	4.00pp
Classic Deviled Eggs	5.00pp
Fruit and Cheese Board	6.00pp
Marinated Olive & Mozzarella Skewers	6.00pp
Charcuterie Board	7.00pp
Mini Sweet Potato Biscuits with Pimento Cheese	7.00pp
Mushroom & Ricotta Toast	7.00pp

## *Daytime Beverage Service*

Unlimited Coffee Only	On Consumption
Unlimited Coffee, Tea, Juice, & Sodas	6.00 pp / hr
Unlimited Bloody Mary & Mimosa	20.00 pp / hr

Taxes and service fees not included.

PRIVATE EVENTS



## *Alcohol Beverage Packages*

Beer & Wine	20.00pp / hr
Beer, Wine & Classic Cocktails*	25.00pp / hr
Beer, Wine, Classic Cocktails, & Specialty Cocktails*	28.00pp / hr

\*For ultra premium liquor upgrade, add \$3 pp / hr.

## *Beverages on Consumption*

Beer	8.00
Classic cocktails*	14.00
House Wine by the glass / Bottle	12.00 /40.00
Soft Beverages	4.00

\*For ultra premium liquor upgrade, add \$3 pp / hr.

Minimum spend required. Two hour minimum required.  
Taxes and service fees not included.