

# The Marquardt Ranch

## Catering Menu

### Chicken Package

**\$24.50 per guest** *(please, no substitutions-labor not included)*  
Choice of ONE of the following chicken selections.

Chicken Florentine, Hunters Chicken & Chicken Picatta  
Mixed Field Greens Salad  
Roasted Garlic Mashers  
Vegetable Medley  
Dinner Roll

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### BBQ Package

**\$28.50 per guest** *(please, no substitutions-labor not included)*  
Includes the following:

Oak Smoked Brisket, BBQ Chicken, & Smoked Sausage  
Marquardt Ranch BBQ Sauce  
Home Style Potato Salad  
Cilantro Jalapeno Coleslaw  
Texas Pinto Beans

Or

Baked Beans  
Marinated, Onions, Jalapenos & Pickles  
Jalapeno Cheddar Cornbread Muffins

Or

Texas Toast with Garlic Butter

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### Fajita Package

**\$26.50 per guest** *(please, no substitutions-labor not included)*  
Includes 2 fajita tacos per guest

Chicken & Beef Fajita Meats with Grilled Onions & Green Bell Peppers  
Flour Tortillas, Sour Cream, Guacamole,  
Pico de Gallo, Shredded Cheese  
Borracho Beans & Spanish Rice

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### Beef Tenderloin Package

**\$38.50 per guest** *(please, no substitutions-labor not included)*  
The Marquardt Salad

Beef Tenderloin Medallions with Mushroom Cabernet Demi Glaze  
Rosemary Roasted Baby Red Potatoes  
Haricot Verts  
Yeast Dinner Roll

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## Catering Menu

### Appetizers

<u>Chicken Diablo</u>	\$2.50
Chicken breast, Poblano pepper, Monterey Jack cheese wrapped in Applewood smoked bacon	
<u>Baked Mushroom Caps</u>	\$2.50
Stuffed with crab meat	
<u>Spanakopita</u>	\$1.75
Flaky Filo dough stuffed with creamy spinach, Feta cheese, garlic, and spices and a greek tzatziki sauce	
<u>Individual Baked Brie</u>	\$1.75
Brie baked in a mini puff pastry topped with a fresh raspberry	
<u>Caprese Skewers</u>	\$1.75
Cherry tomatoes, Mini Mozzarella Ball, fresh Basil drizzled with a balsamic reduction	
<u>BLT Cherry Tomato</u>	\$1.75
Cherry tomato Stuffed with a Bacon and Green Onion Mixture	

<u>Mini Quesadilla</u>	\$2.50
Filled with chicken, micro pico de gallo and Pepper Jack cheese drizzled with Avocado Aioli	
<u>Bruschetta</u>	\$1.75
Toasted Crostini topped with tomato bruschetta and fresh Mozzarella drizzled with a Balsamic reduction	
<u>Mini Crab Cakes</u>	\$2.75
Drizzled with Red Pepper Aioli	
<u>Mini Cheese Tartlet</u>	\$1.75
Parmesan and Swiss Cheese topped with Fresh Jalapeño	
<u>Mini Beef Wellington</u>	\$2.50

Cheese, Fruit, & Cracker Station available. Ask for more details.

### Salads

<u>Spinach Salad</u>	\$3.50
Toasted Almonds, strawberries, Feta cheese and balsamic vinaigrette	
<u>Special Salad</u>	\$3.75
Mixed Field Greens, roasted red and yellow bells, purple onion, fresh green apple, feta cheese, candied pecans and balsamic vinaigrette	

<u>House Salad</u>	\$2.50
Mixed Field Greens, tomatoes, shaved carrots, cucumbers and champagne vinaigrette	
<u>Caesar Salad</u>	\$2.50
Fresh romaine, croutons, parmesan cheese and Caesar dressing	

Prices for ½ portions are 60% of total entree price.

No ½ portions of salads

**\*\*\*Customized menu available upon request**  
**\*\*\* prices are plus Tax, Kitchen Staff & Servers**

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### Entrees

Pecan Crusted Chicken Breast      \$21.00  
Stuffed with Boursin Cheese & Dijon Mustard Cream  
Sauce

Chicken Picatta      \$21.00  
Chicken Breast with Lemon Butter Caper Sauce

Chicken Florentine      \$21.00  
Chicken Breast filled with spinach & sun dried  
tomatoes topped with a Parmesan cream sauce

Crab Cakes      \$26.00  
2 crab cakes served with a red pepper aioli

Prime Rib Carving Station or Plated 8oz      \$36.00  
Served with horseradish cream sauce and au jus

Beef Tenderloin Medallions      \$34.00

Served with wild mushroom and cabernet demi glaze

Pork Tenderloin      \$25.00  
Served with a Raspberry Chipotle sauce

Grilled Wild Salmon 6oz      \$28.00  
Seasoned with herb medley and grilled over cedar  
plank topped w/ dill butter sauce

### Sides

Vegetable Medley      \$2.50  
Asparagus, zucchini, yellow squash, red onion,  
assorted bell peppers, and carrots served al dente

Roasted Garlic Mashers      \$2.00

Wild Rice Pilaf      \$2.50

Haricot Verts      \$3.00  
Green beans garnished with micro red peppers

Oven Roasted Baby Red Potatoes      \$2.50  
Rosemary, garlic, red onions and olive oil

Three Cheese Mac & Cheese      \$2.25

### Bread

Jalapeno Cheddar Cornbread Muffins      \$1.50

Homemade Yeast Rolls      \$1.00

Artisan Bread with Herb Oil drizzle      \$1.25

### Kids' Menu

\$13.00

Hand Battered Chicken Strips and Mac & Cheese &  
Ramekin of Ketchup & Lemonade

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No ½ portions of salads

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