

EVENT GENERAL INFORMATION

AVAILABILITIES

BRUNCH
10am - 2pm (Sat & Sun)

LUNCH
11am - 4pm

DINNER
4pm - 9pm (Sun-Thur)
4pm - 11pm (Fri & Sat)

A/V EQUIPMENT

PROJECTOR WITH SCREEN
{50.00}

HAND-HELD MICROPHONE
{10.00}

AUDIO BLUETOOTH SPEAKER
{15.00}

DECORATIONS/ OTHER ITEMS

LINENS
4-top {10.00} each
6 & 8-top {12.00} each

TABLES {10} EACH
Sign Table
Cake Table
Gift Table

GAMES {10} EACH
Cornhole, Toss Rings, Giant Jenga,
Giant Checkers

IN-HOUSE DECORATION
{350-450.} Includes linens,
centerpiece, table setting, balloons,
signage table, backdrop, eisel,
games, setup & breakdown.

WINE BARRELS
{10.00} each

EISEL \$10

PORTABLE BAR

PORTABLE BAR SET-UP FEE
{150.00}

MIMOSA BAR
Mimosa Kits {20} each
served with pineapple, oj &
cranberry juices

ROOM DETAILS

PRIVATE DINING ROOM - FOOD & BEVERAGE MIN

Sun-Thur Room Fee \$250 Fri & Sat \$1750

Seats 35
Cocktail 40

LOUNGE PARTY END FRIDAY & SATURDAY SEMI PRIVATE

Room Fee \$250 Sun-Thur Min. Spend \$1200 Fri & Sat

Seats 25
Cocktail 30

PATIO Sun-Thur Min. Spend \$750-\$1500

Fri & Sat Min. Spend 3K-5K half patio Entire Patio Min. Spend \$5K-\$8K

Left Side: Seats 80 / Cocktail 100
Entire Patio: Seats 170 / Cocktail 200

Each room has a "sales minimum" that must be reached. This number is based on meal period, time and day of the week. If sales minimums are not reached then a room charge will be added to the final bill.

GUESTS

Final guest count confirmation needed ten {10} days prior to event. You will be charged for the actual guest count if count exceeds your previously guaranteed number and will not be subject to reduction in the case that guests no show.

SALES TAX, ADMIN FEE & GRATUITY

Food, Beverage and other event items will be subject to Texas Sales Tax. Buffet Style Events have a \$75 Admin set-up fee plus 20% gratuity for 12 guest and over. Admin Fee is retained to cover non-itemized cost of setup & breakdown of event.

MENU & CAKE PACKAGES

BUFFET SET-UP FEE \$75
Buffet, Family Style, Cocktail Style &
Plated

DESSERT PACKAGES
Custom Cakes, Cake Bites and Custom
Cookies for all events.

* If cake is brought in, there will be a \$2 per guest fee for cutting and plating.

DEPOSIT & CANCELLATION

In order to secure your event, a \$250 or \$10 per person deposit and signed contract must be received. All deposits are non-refundable and additional fees may apply if canceled within fourteen days of the event.

** Cancellation policy subject to change during peak holiday seasons.

CITIZENS GRILL

AMERICANA KITCHEN & BAR

Brunch Club



CHOICE OF

HAM & CHEESE OMELETTE

Egg omelette stuffed with ham, swiss and american cheese topped with hollandaise sauce, served with english muffin and potatoes o'brien.

THE SCRAMBLED BISCUITS & GRAVY

Buttermilk biscuits smothered in jalapeno cream sausage gravy served with two scrambled eggs.

CHICKEN & WAFFLES

Fresh-made waffle with our signature chicken tenders n' gravy, side of savory syrup and side of fruit

TEXAS FRENCH TOAST & BACON

Texas size french toast topped with powdered sugar, whipped butter, strawberries, bananas in strawberry glaze, served with savory syrup and applewood bacon.

ADDITIONS | 3 per person

YOGURT & FRUIT

FRESH BAKED BISCUITS OR CORNBREAD

DRINKS

BLOODY MARY {7}

MIMOSA {7}

MIMOSA KIT {20}

Bottle of champagne with 3 carafes of orange juice, pineapple and pink grapefruit.

\$25 per person

Available Saturday & Sunday Only 10AM-2PM

Please inform us if a person has a food allergy.

Consuming undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

Garden of Greens

SOUP | CHOICE OF

**CUP BAKED POTATO SOUP |
 CUP CHICKEN TORTILLA SOUP**

CHOICE OF

CHOPPED CHICKEN SALAD

Romaine, Applewood Smoked Bacon, Tomato, Egg, Avocado, Shredded Cheese, Tossed in House-Made Ranch or your choice of dressing with Grilled or Blackened Chicken.

CHICKEN SPRING HARVEST SALAD

Grilled Chicken in a Spring Mix with Goat Cheese, Grapes, Cranberries, Strawberries and Candied Pecans with your choice of dressing.

ALL AMERICAN BURGER

Beef Blend Patty made from Brisket, Short Rib and Sirloin, Mayo, Mustard, Lettuce, Tomato, Red Onion and Pickles with your choice of American, Cheddar or Pepper Jack Cheese, served with Fries.

CITIZENS BURGER

Brisket, Rib & Sirloin blend Patty, Spinach, Red Onion, Tomato, Candied Jalapeno Cream Cheese, served with Fries.

TURKEY ULTIMATE CLUB

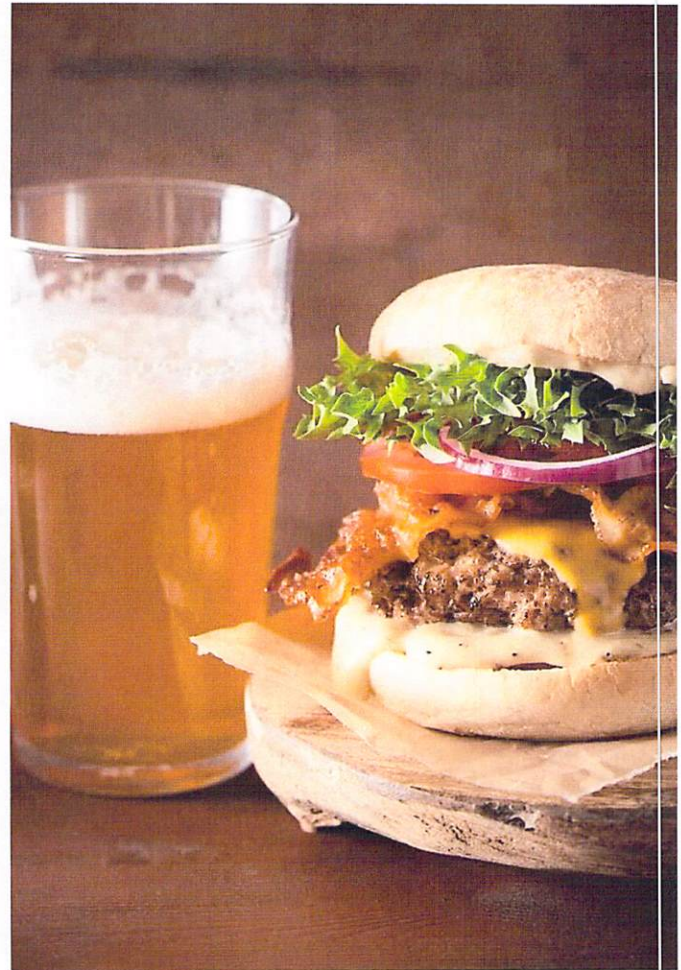
Sliced Turkey, Ham, Cheddar, Pepper Jack Cheese, Lettuce, Tomato and Applewood Bacon with Mayo & Mustard, served with Sweet Potato Fries.

GRILLED CHICKEN SANDWICH

Grilled Breast with Mayo, Mustard, Lettuce, Tomato and Red Onion with choice of American, Cheddar or Pepper Jack Cheese, served with House-Made Potato Chips

GRILLED VEGETARIAN CLUB

Layers of Grilled Portobello Mushroom, Zucchini, Yellow Squash, Sautéed Spinach, Red Onion, Red Bell Pepper, Chipotle Aioli, served with House-Made Potato Chips



SUB FOR ENTREES | 5 per person

LOBSTER CLUB

Warm Maine Lobster, Lettuce, Tomato, Avocado, Chipotle Aioli, Crispy Bacon, Brioche Toast.

DESSERT

CHOCOLATE CHIP COOKIE

ALCOHOLIC DRINKS

BLOODY MARY {7}

MIMOSA {7}

MIMOSA KIT {20}

Bottle of champagne with 3 carafes of orange juice, pineapple and pink grapefruit.

\$27 per person

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CITIZENS GRILL

AMERICANA KITCHEN & BAR

U.S. Lunch Club

APPETIZER | CHOICE OF

CUP POTATO SOUP | SIDE CAESAR SALAD

CHOICE OF

CITIZENS BURGER

Brisket, Rib & Sirloin Blend Patty, Spinach, Red Onion, Tomato, Candied Jalapeno Cream Cheese, served with Fries.

TURKEY ULTIMATE CLUB

Sliced Turkey, Ham, Cheddar, Pepper Jack Cheese, Lettuce, Tomato and Applewood Bacon with Mayo & Mustard, served with Sweet Potato Fries.

LOBSTER PASTA

Shell Pasta, Lobster Meat, two Cheeses, Garlic, butter and breadcrumbs, baked to golden perfection.

SHRIMP FETTUCCINE PASTA

Broccoli, diced Red Peppers, Fresh Grated Parmesan Cheese in a creamy Alfredo sauce, served with Garlic Toast.

BLACKENED SHRIMP TACOS

Blackened Shrimp, Shredded Cabbage, Queso Fresco, Cilantro Ranch on Corn Tortillas, served with Jalapeno Cream Corn.

DOUBLE BONE-IN PORK CHOP

Premium 14oz Double Bone-In Chop with a Sweet n Spicy BBQ Bacon Glaze, served with Mashed Potato.

BLACKENED SALMON

Blackened Salmon Filet on a bed of Rice Pilaf, served with Peppered Green Beans.



SUB FOR ENTREES

LOBSTER CLUB

Warm Maine Lobster, Lettuce, Tomato, Avocado, Chipotle Aioli, Crispy Bacon, Brioche Toast.

DESSERT | CHOICE OF

CHOCOLATE CAKE
BANANA BRULEE
BREAD PUDDING

ALCOHOLIC DRINKS

BLOODY MARY {7}

MIMOSA {7}

MIMOSA KIT {20} Bottle of champagne with 3 carafes of orange juice, pineapple and pink grapefruit.

\$37 per person

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The House

APPETIZER | CHOICE OF

CUP POTATO SOUP | SIDE CAESAR
SALAD | ARTICHOKE DIP ON CROSTINI

ENTREE | CHOICE OF

STEAK SALAD

Roasted slices of Tenderloin on a bed of Couscous and Spring Mix with Blue Cheese Crumbles, Grape Tomatoes, Olives and Balsamic Dressing topped with crispy fried Onions Rings.

CLASSIC CHICKEN FRIED STEAK

Premium Angus Beef Steak, choice of Jalapeno Cream Gravy or Classic Peppered Gravy served with Green Beans and Bacon Jalapeno Mac & Cheese.

CITIZENS CHICKEN

Blackened Chicken Breast, Sun Dried Tomatoes, Basil, Goat Cheese topped with Lemon Butter Sauce, served with Rice Pilaf and Asparagus.

SHRIMP FETTUCCINE PASTA

Grilled Shrimp with Fettuccine Sautéed in a Creamy Alfredo Sauce, with steamed Broccoli, served with Garlic Bread.

FRIED ATLANTIC COD

Two Fillets, hand breaded, fried golden brown, served on a bed of Pilaf Rice with Vegetable Medley and side of House-Made Tarter Sauce.

JUMBO SHRIMP DINNER

Eight fried Shrimps, available grilled or blackened, served with Jalapeno Cream Corn and mini Corn Bread.



SUB FOR ENTRESS

LOBSTER CLUB

Warm maine lobster,
lettuce, tomato, avocado,
chipotle aioli, crispy
bacon, brioche toast.

DESSERT | CHOICE OF

PECAN FUDGE BROWNIE

BANANA BRULEE

CHOCOLATE CHIP COOKIE

ALCOHOLIC DRINKS

BLOODY MARY {7}

MIMOSA {7}

MIMOSA KIT

{20} Bottle of champagne
with 3 carafes of orange
juice, pineapple and pink
grapefruit.

\$35 per person

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CITIZENS GRILL
AMERICANA KITCHEN & BAR

Senate

APPETIZER

**CRABCAKE | SPINACH
ARTICHOKE CROSTINIS**

STARTERS

SIDE CAESAR SALAD

ENTREE | CHOICE OF

CITIZENS CHICKEN

Blackened chicken Breast, Sun dried Tomatoes, Basil, Goat Cheese topped with Lemon Butter Sauce, served with Veggie Medley and mini Corn Bread.

CHICKEN MARSALA

Blackened Chicken Breast topped with rich Marsala Mushroom Sauce, served with Mashed Potatoes and Veggie Medley.

CATTLEMENS TENDERLOIN

10oz Premium Certified Beef Tenderloin topped with Mushroom Demi-Glaze served with Bacon Jalapeno Mac & Cheese and Asparagus.

SCALLOPS & SHRIMP PASTA

Jumbo Scallops & Shrimp served sauteed Garlic Spinach, Parmesan Cheese, Capers and Marinara Sauce with Bow Tie Pasta, served with Garlic Bread.

LOBSTER PASTA

Shell pasta, Lobster meat, Two Cheeses, Garlic Butter and Breadcrumbs, baked to golden perfection served with Garlic Bread.

SEASONAL FISH

Seasonal Fillet grilled on a bed of Lemon Zest Saffron Risotto topped with Veggie Julienne served with steamed Broccoli.



SUB FOR ENTRESS

LOBSTER CLUB

Warm maine lobster, lettuce, tomato, avocado, chipotle aioli, crispy bacon, brioche toast.

DESSERT | CHOICE OF

**PECAN FUDGE BROWNIE
BANANA BRULEE
CHEESE CAKE
BREAD PUDDING**

ALCOHOLIC DRINKS

BLOODY MARY {7}

MIMOSA {7}

MIMOSA KIT

{20} Bottle of champagne
with 3 carafes of orange
juice, pineapple and pink
grapefruit.

\$45 per person

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CITIZENS GRILL

AMERICANA KITCHEN & BAR

Presidential Dinner

APPETIZER

BEEF CARPACCIO | SPIN ARTICHOKE
CROSTINI | CRAB CAKE

STARTER

SIDE CAESAR SALAD

ENTREE | CHOICE OF 4

STEAK SALAD

Roasted slices of Tenderloin on a bed of Couscous and Spring Mix with Blue Cheese Crumbles, Grape Tomatoes, Olives and Balsamic Dressing topped with crispy fried Onions Rings, served with Garlic Bread.

CHICKEN MARSALA

Blackened Chicken Breast topped with rich Marsala Mushroom Sauce, Classic Gravy Mashed Potatoes, served with Veggie Medley.

JUMBO SCALLOPS & SHRIMP

Jumbo Scallops and Shrimp served with sautéed Garlic Spinach, Parmesan Cheese, Fried Capers and Marinara Sauce with Bow Tie Pasta. Served with Garlic Toast

DOUBLE BONE-IN PORK CHOP

Premium 10oz Double Bone-In Chop topped with BBQ Bacon Glaze, served with Peppered Green Beans, Mashed Potato and Jalapeno Cream Gravy.

STEAK BROCHETTE & SHRIMP

Beef Tenderloins, Portobello Mushrooms, Grape Tomatoes on a skewer topped with Coriander Aioli served with Mushroom Risotto and Grilled Asparagus.

TEXAS RIBEYE

12oz Texas Certified Angus Beef Ribeye topped with Marsala Mushroom Sauce served with loaded Baked Potato and grilled Asparagus.

TENDERLOIN BEEF TIPS

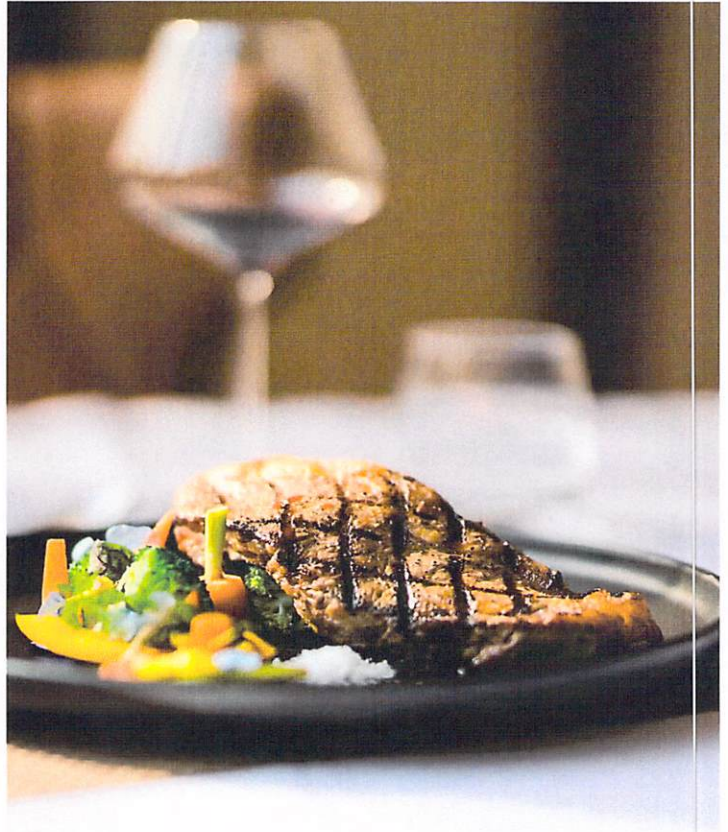
6oz Tenderloin Beef Tips with Grilled Portobello Mushroom slices topped with Chimichurri Sauce served with Peppered Green Beans and Jalapeno Cream Gravy Mash Potatoes.

SEASONAL FISH

Seasonal Fish Fillet grilled on a bed of Lemon Zest Saffron Risotto topped with Veggie Julienne served with steamed Broccoli.

SHRIMP & GRITS

Six Blackened Shrimps on a bed of Applewood Smoked Bacon infused Grits with a Creamy White Wine Sauce served with Jalapeno Cream Corn.



SUB FOR ENTRESS

LOBSTER CLUB

Warm maine lobster, lettuce, tomato, avocado, chipotle aioli, crispy bacon, brioche toast.

DESSERT BITES

PECAN FUDGE
BROWNIE
CHEESE CAKE
BANANA BRULEE
BREAD PUDDING

ALCOHOLIC DRINKS

BLOODY MARY {7}

MIMOSA {7}

MIMOSA KIT

{20} Bottle of champagne with 3 carafes of orange juice, pineapple and pink grapefruit.

\$57 per person

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Hors d'oeuvres & Mini Desserts Package

BY THE DOZEN

FRUIT & CHEESE SKEWER {2}

Strawberries, grapes, melon, pineapple, cheddar, colby cheese on skewer.

SPINACH ARTICHOKE CROSTINI {2}

Creamy spinach, artichoke dip topped with gouda cheese served on a crispy crostini.

MEATBALL MARINARA BITES {2}

Perfectly seasoned meatball, smothered in marinara sauce topped with parmesan cheese and basil.

BUNLESS CITIZENS BURGER BITES {2.50}

Mini beef patty with candied jalapeno cream cheese, spinach, red onion topped with tomato drizzled in bbq bacon glaze.

CHICKEN TENDER BITES {2.50}

Chicken tender with choice of classic gravy or jalapeno cream gravy.

CABBAGE SHRIMP TACO BITES {3}

Blackened shrimp, shredded cabbage, queso fresco, cilantro ranch on a tortilla chip.

CRAB CAKE BITES 3.50}

Crabmeat with peppers, onions, celery, creamy red pepper lemon butter sauce.

ULTIMATE TENDERLOIN BITES {4}

Tenderloin with roasted mushroom, onion, asparagus, chimichurri sauce.

SCALLOP RISOTTO CROSTINI {4}

Smoked pan seared jumbo scallop, wild mushroom risotto on a crostini.

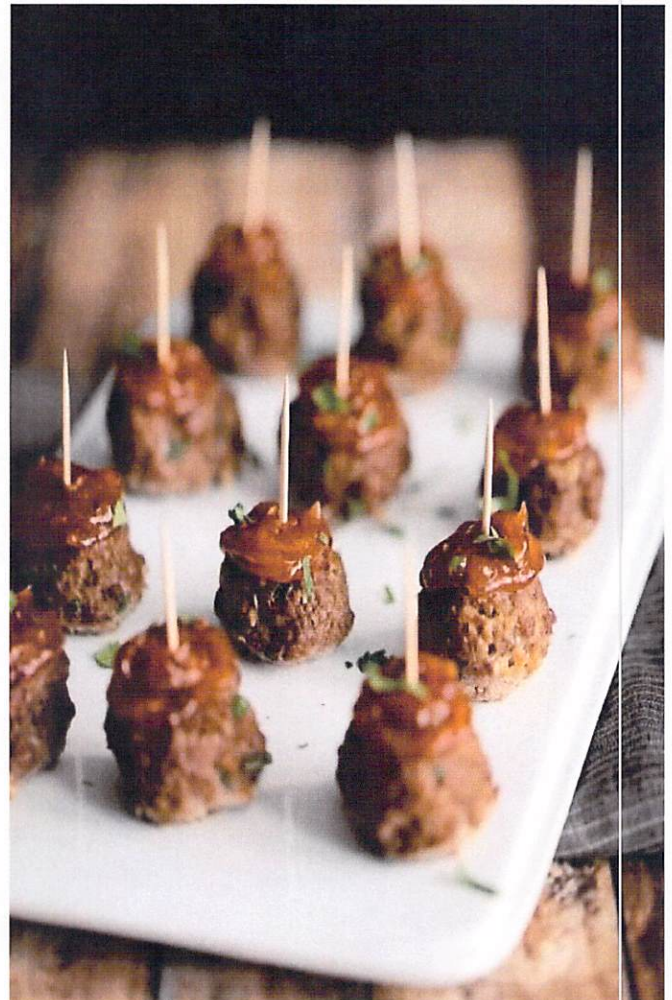
LOBSTER MAC N' CHEESE BITES {4}

Tender pieces of lobster, wrapped in a creamy three cheese sauce with pasta, baked and topped with bread crumbs.

CHOCOLATE CAKE BITES {2}

BREAD PUDDING BITES {2}

CHEESECAKE BITES {2}



DRINKS

SODAS {3}

ICED TEA {3}

BREWED COFFEE {3}

TOPO CHICO {3}

ORANGE or
GRAPEFRUIT JUICE {4}

BLOODY MARY {7}

MIMOSA {7}

MIMOSA KIT {20} *Bottle*
of champagne with 3
carafes of orange juice,
pineapple and pink
grapefruit.