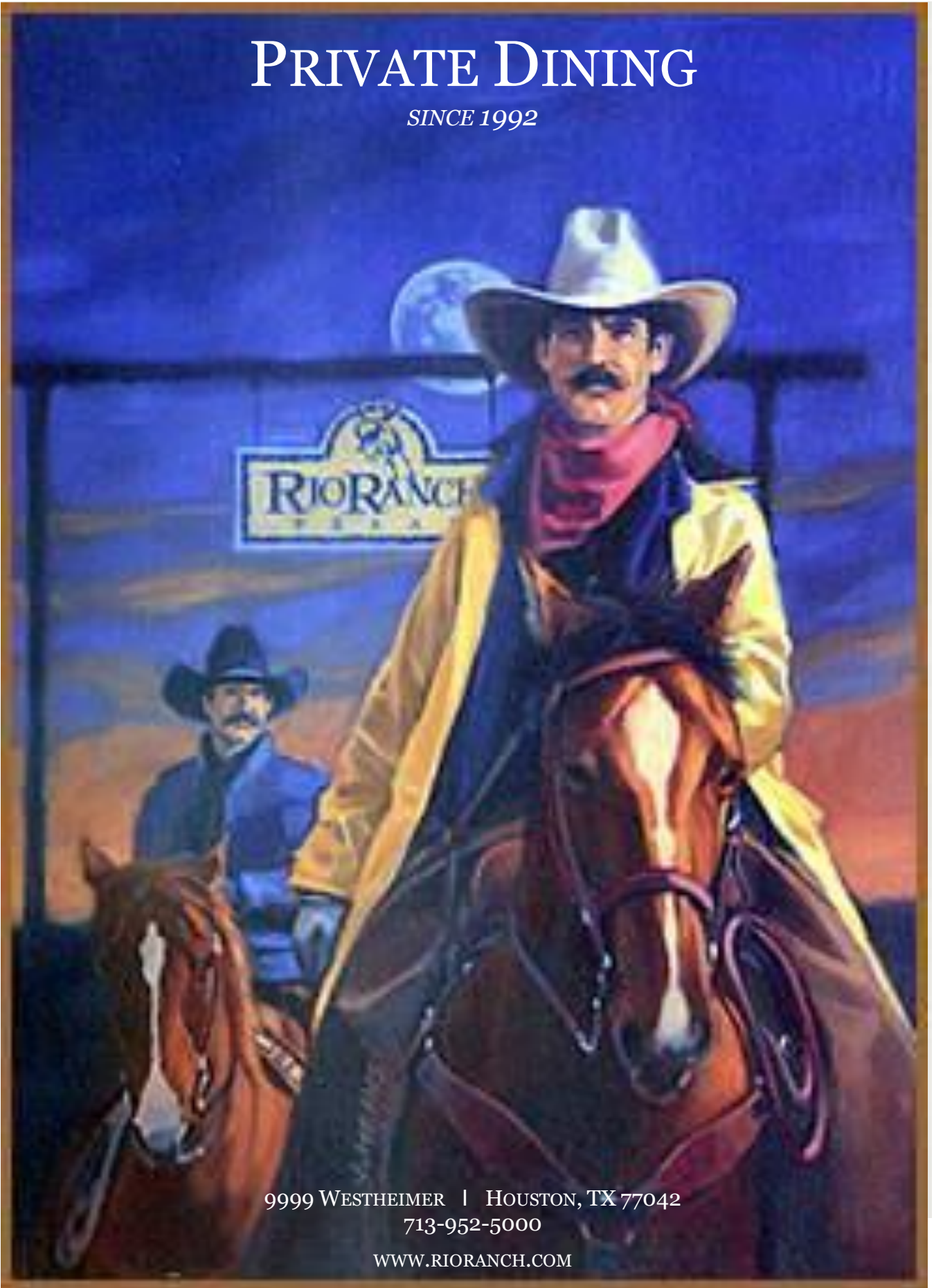


PRIVATE DINING

SINCE 1992



9999 WESTHEIMER | HOUSTON, TX 77042

713-952-5000

WWW.RIORANCH.COM

RIO RANCH HORS D'OEUVRES

Minimum of 15 pieces each

SPANAKOPITA <i>(SPINACH & FETA CHEESE IN PHYLLO)</i>	\$3 per piece
STUFFED JALAPENOS <i>(WITH CREAM CHEESE)</i>	\$3 per piece
RIO RANCH'S WINGS <i>(TOSSED IN RIO'S BLACK SAUCE)</i>	\$3 per piece

STUFFED MUSHROOM CAPS <i>WITH SPINACH, FETA AND MOZZARELLA</i>	\$3 ⁷⁵ per piece
CHICKEN QUESADILLAS <i>WITH PEPPERS AND ONIONS</i>	\$3 ⁷⁵ per piece
CHICKEN FLAUTAS	\$3 ⁷⁵ per piece
VEGETABLE FLAUTAS	\$3 ⁷⁵ per piece
ROASTED BEEF KABOBS <i>WITH CABERNET MARINADE</i>	\$3 ⁷⁵ per piece

MINIATURE BEEF WELLINGTONS	\$4 ²⁵ per piece
QUAIL BREAST <i>WITH JALAPENO AND WRAPPED IN BACON</i>	\$4 ²⁵ per piece

COCONUT SHRIMP <i>WITH MANGO SAUCE</i>	\$4 ⁵⁰ per piece
BEER BATTERED SHRIMP <i>WITH COCKTAIL SAUCE</i>	\$4 ⁵⁰ per piece
CHILLED BOILED SHRIMP <i>WITH COCKTAIL SAUCE</i>	\$4 ⁵⁰ per piece
CRAB CAKES <i>WITH PICCATA SAUCE</i>	\$4 ⁵⁰ per piece

DIPS *COMES WITH TORTILLA CHIPS* \$85 per bowl

CHOOSE ONE—SERVES UP TO 35 GUESTS (HALF BOWLS AVAILABLE)

CHILI CON QUESO	GUACAMOLE
SHRIMP SALSA	WARM SPINACH & ARTICHOKE

DELUXE RECEPTION DISPLAYS

CHEESE AND FRUIT DISPLAY <i>WITH CRACKERS</i>	\$10 per person
VEGETABLE CRUDITÉ <i>WITH RANCH AND HUMMUS</i>	\$8 per person

Prices are subject to 23% gratuity and 8.25% tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions

RIO RANCH APPETIZER COMBINATIONS

SEAFOOD TRIO \$18 PER PERSON

SHRIMP AND AVOCADO SALSA WITH TORTILLA CHIPS

CRAB CAKES WITH PICCATA SAUCE

CALAMARI WITH SWEET & SPICY DIPPING SAUCE

HEART OF TEXAS \$15 PER PERSON

SMOKED CHILI WINGS WITH CREAMY BLEU CHEESE

STUFFED JALAPENOS WITH RANCH DRESSING

ROASTED BEEF KABOBS WITH CABERNET MARINADE

SOUTH OF THE BORDER \$12 PER PERSON

CHICKEN QUESADILLAS

VEGETABLE FLAUTAS

CHILI CON QUESO WITH TORTILLA CHIPS



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RIO RANCH PLATED LUNCH MENU

All Lunch Menus are served with Cornbread Muffins and Biscuits,
House Salad with a choice Homemade Dressing, Rio Ranch Bread Pudding for Dessert
Iced Tea and Coffee Service

RANCH MENU \$28

Choice of

Chicken Enchiladas

Served with Cowboy Beans and Country Rice

or

Wood Grilled Beef and Pork Sausage Brochette

Served over Country Rice

or

Rainbow Trout

Topped with Lump Crabmeat Lime Butter Sauce

Served with Fresh Green Beans and Country Rice

TEXAN MENU \$32

Choice of

8oz Wood Grilled New York Strip Steak

Served with Mashed Potatoes and Fresh Green Beans

or

Penne Pasta with Grilled Shrimp

With Roasted Corn, Onions, Sweet Peppers, Crispy Bacon and Cotija Cheese

Tossed in a Balsamic Glaze

or

Wood Grilled Salmon Fillet

Topped with Asian Cucumber Relish Served with Fresh Green Beans and Mashed Potatoes

THE WRANGLER MENU \$38

Choice of

6oz Wood Grilled Filet of Beef

Served with Mashed Potatoes and Fresh Green Beans

or

Mahi Mahi

Topped with Artichoke and Sundried Tomato Relish

Served with Fresh Green Beans and Mashed Potatoes

or

Blackened Chicken with Andouille Sausage Pasta

Tossed in a Cajun Cream Sauce with Peppers, Onions, Sweet English Peas and Green Onions

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RIO RANCH PLATED DINNER MENU

All Dinner Menus are served with Cornbread Muffins and Biscuits,
House Salad with a choice Homemade Dressing, Rio Ranch Bread Pudding for Dessert
Iced Tea and Coffee Service

LONE STAR MENU \$43

Choice of

Shrimp and Cheddar Grits

*Jumbo Shrimp atop cheddar cheese grits with bacon and andouille sausage with green onions
or*

6 oz Wood Grilled Filet of Beef

*Served with Fresh Green Beans and Mashed Potatoes
or*

Mesquite Grilled Chicken Breast

Served with Fresh Green Beans and Mashed Potatoes

THE YELLOW ROSE MENU \$50

Choice of

12 oz Wood Grilled New York Steak topped with Crumbled Bleu Cheese

*Served with Fresh Green Beans and Mashed Potatoes
or*

Wood Grilled Ancho Chile Brushed Salmon

*Served with Fresh Green Beans and Mashed Potatoes
or*

Bone-In French Cut Pork Chop

Served with Fresh Green Beans and Mashed Potatoes

TRAIL BOSS MENU \$62

Choice of

10 oz Wood Grilled Filet of Beef

*Served with Fresh Green Beans and Mashed Potatoes
or*

Blackened Redfish

*Topped with Lump Crabmeat & a Creole Sauce
Served with Fresh Green Beans and Mashed Potatoes
or*

Lemon-Thyme Chicken

*Slowly Roasted Herb rubbed Split Chicken
Served with Fresh Green Beans and Mashed Potatoes*

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RIO RANCH BUFFET MENU

AVAILABLE FOR PARTIES OF 20 OR GREATER

Iced Tea and Coffee Service

UPPER BUNK HOUSE BUFFET \$43

SALADS served with homemade Ranch and Bleu Cheese Vinaigrette

Ranch House Salad

Mixed Green Salad

ENTREES

Herb Seasoned Mahi Mahi

Topped with Crawfish and Caper Butter Sauce

Oven Roasted Prime Rib Steak

Served with Smoked Chile Cream Sauce

Chicken Breast Cutlet

Served with Creamy Mushroom Sauce

SIDES

Steamed Seasonal Mixed Vegetables

Ranch Mashed Potatoes

Country Rice

Homemade Cornbread and Biscuits

DESSERTS

Chef's Selection of Desserts

CAMP HOUSE BUFFET \$50

SALADS

Ranch House Salad served with homemade Ranch and Bleu Cheese Vinaigrette

Caesar Salad

ENTREES

Cajun Style Atlantic Salmon

Served with Lump Crabmeat Butter Cream Sauce

Slow Roasted Tenderloin of Beef

Served with Roasted Poblano Pepper, Oyster Mushroom and Tomato Relish

Ancho Chili Roasted Chicken

SIDES

Roasted Red Potatoes with Garlic Butter

Wood Grilled Asparagus

Country Rice

Homemade Cornbread and Biscuits

DESSERTS

Chef's Selection of Desserts

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TEXAS WINE PAIRING DINNER

\$70

1st Course

Texas Gulf Shrimp grilled over mesquite fire, joined with a Pan Seared Crab Cake
(paired with a 3 oz. pour of McPherson Viognier)

2nd Course

Arugula Salad with Candied Pecans, Texas Goat Cheese, Pears and Raspberry Vinaigrette
(paired with a 3 oz pour of McPherson Cellars Dry Chennin Blanc)

3rd Course

10 oz. Wood Grilled Fillet of Beef, topped with chili butter and a side of Asparagus
(paired with a 3 oz. pour of Pedernales Tempranillo)

4th Course

Peach Cobbler and Bluebell Vanilla Ice Cream
(Paired with a 3 oz. pour of Flat Creek Sparkling Almond)

**comes with housemade cornbread and biscuits
Iced Tea and Coffee Service



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