



**Rio Ranch
Private Dining Menus**

**9999 Westheimer
Houston TX 77042**

**713-735-5000
www.rioranch.com**

OUR STORY

Rio Ranch opened in January 1993 as a partnership between Augusta Foods and the Hilton Westchase, where Executive Chef San Hemwattakit continues to execute the Rio Ranch concept founded by both himself and Chef Robert Del Grande of Café Annie.



No other restaurant affords diners the Texas Hill Country ambiance within bustling city limits quite like Rio Ranch Texas. Guests have long enjoyed the unique atmosphere afforded by the tranquil sounds of water flowing through a mini-creek, the 30-foot tall limestone fireplace, authentic Cedar posts, and stone floors, all of which were inspired by early Texas ranch houses.

The full service Bar (“Saloon”) was built with pieces of Texas history. The wood used in the ceiling of the bar was salvaged from a pre-civil war barn. While the sprawling mural in the main restaurant depicts one of the last trail rides across Texas in 1890. The authentic atmosphere is underscored with a 22-foot long solid mesquite wood bar, hickory chairs and punched-tin lighting fixtures created by a variety of Texas artisans.

Chef Hemwattakit, a native of Thailand, has experienced incredible honors and recognition including winning first place in the Gene Wild Man cook off for his roasted wild boar. One of his most memorable experiences was the 1990 Economic Summit when he had the prestigious honor of cooking for President George Bush and other leaders from around the world.

Rio Ranch is open daily for breakfast, lunch and dinner. Signature dishes include wood-grilled mahi-mahi topped with lump crabmeat, peppered filet of beef, and homemade blueberry cobbler. Guests continue to be delighted by the exquisite wood grilled entrees, unique Texas atmosphere, wide variety of wines and spirits, and great service that entice them to come back time and time again.

APPETIZERS



HOT HORS D'OEUVRES

you must order 25 pieces or more of each item

Spanikopita (Spinach and Feta Cheese in Phyllo Dough)	\$2.95 per piece
Chinese Egg Rolls with Hot Mustard Sauce	\$2.95 per piece
Jalapenos Stuffed with Cream Cheese	\$2.95 per piece
Mushroom Caps Stuffed with Spinach and Feta Cheese	\$3.75 per piece
Rio Ranch Chicken & Mushroom Quesadillas	\$3.75 per piece
Rio Ranch Chicken Flautas	\$3.75 per piece
Rio Ranch Vegetable Flautas	\$3.75 per piece
Rio Ranch Sweet & Spicy Buffalo Wings	\$3.75 per piece
Roasted Beef Kabobs with Cabernet Marinade	\$3.75 per piece
Miniature Beef Wellington	\$4.25 per piece
Quail Breast with Jalapeno Pepper Wrapped in Bacon	\$4.25 per piece
Beef Satay with Peanut Sauce	\$4.25 per piece
Beer Battered Shrimp with Cocktail Sauce	\$4.50 per piece
Crab Cakes with Piccata Lemon Butter Sauce	\$4.50 per piece

COLD HORS D'OEUVRES

Chilled Boiled Shrimp	\$4.75 per piece
Assorted Dips (choose one)	\$89.95 per bowl*
Chili Con Queso, Guacamole, Shrimp Salsa or Warm Spinach and Artichoke	
*Bowl serves up to 35 guests	

DELUXE RECEPTION DISPLAYS

International Cheese and Fruit Display	\$10.00 per person
Vegetable Crudités with Dip	\$8.00 per person
Assorted Petit Fours and Truffles	\$5.00 per person
Strawberry and Pineapple Tree with Chocolate Fondue	\$7.00 per person

CARVED MEATS

a carver fee of \$100 will apply to all carved meats.

Roasted Tenderloin of Beef with Silver Dollar Rolls	\$380.00 serves 30
Honey Glazed Ham with Condiments and Rolls	\$280.00 serves 75
Roasted Prime Rib of Beef as Jus and Condiments	\$325.00 serves 50



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

APPETIZER COMBINATIONS



SEAFOOD TRIO

Shrimp & Avocado Salsa, Black Pepper Shrimp and Ranch Calamari
\$16 per person

HEART OF TEXAS

Smoked Chili Marinated Wings and Chicken Mushroom Quesadillas
\$14 per person

SOUTH OF THE BORDER

Chicken & Mushroom Quesadilla, Vegetable Flautas, and Bean Nacho Skillet
\$12 per person



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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

\$27.95

Choice of

Chicken Enchiladas

Served with Refried Beans and Country Rice

or

Wood Grilled Tenderloin Tip and Pork

Sausage Brochette

Served with Sweet Peppers, Onions & Country Rice

or

Wood Grilled Salmon Fillet

Topped with Asian Cucumber Sauce

Served with a Grilled Skewer of Vegetables

TEXAN MENU

\$30.95

Choice of

8oz Wood Grilled New York Strip Steak

Served with Baked Potato and Herb and Garlic butter

or

Penne Pasta with Grilled Chicken

*With Roasted Corn, Onions, Sweet Peppers, Crispy Bacon
and Cotija Cheese, Tossed in a Balsamic Glaze*

or

Rainbow Trout

*Topped with Lump Crabmeat, and Served with Spinach
Served with Mashed Potatoes, Cornbread Dressing and
Lime Butter Sauce*

THE WRANGLER MENU

\$37.95

Choice of

6oz Wood Grilled Filet of Beef

Served with a Grilled Skewer of Vegetables

or

Pan Seared Red Snapper

Topped with Poblano Chile Lime Butter Sauce

Served with a Grilled Skewer of Vegetables

or

8oz Pork Chop

Baked & Lightly Grilled with apple cider sauce

Served with Rosemary Potatoes

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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

\$42.95

Choice of

Shrimp Scampi

*Jumbo Shrimp Scampi on a Bed of Pappardelle Pasta
With Sautéed Vegetables & Parmesan Cheese*

or

6 oz Wood Grilled Filet of Beef

*Served with Grilled Skewer of Vegetables &
Mac and Cheese with Pork Sausage*

or

Mesquite Grilled Chicken Breast

with a Grilled Skewer of Vegetables & Potato Gratin

LONGHORN MENU

\$59.95

Choice of

12 oz Wood Grilled New York Steak

*Served with a Grilled Skewer of Vegetables and
Potato Gratin*

or

Pan Seared Red Snapper

*8oz Pan Seared Snapper Topped with Lump Crabmeat,
Avocadoes, Tomatoes & Lime Sauce Served with a Grilled
Skewer of Vegetables*

or

10 oz Wood Grilled Filet of Beef

*Served with Two Bacon Wrapped Shrimp, Grilled Skewer of
Vegetables and Mac & Cheese with Pork Sausage.*

TRAIL BOSS MENU

\$48.95

Choice of

10 oz Wood Grilled Filet of Beef

*Served with Grilled Skewer of Vegetables &
Mac and Cheese with Pork Sausage*

or

Wood Grilled Mahi-Mahi

*Topped with Lump Crabmeat & Cilantro Lime Butter
Served with Grilled Skewer of Vegetable
Cheese and Jalapeno Polenta*

or

Ancho Chile & Honey Rub-Roasted Half Chicken

*Slowly Roasted Herb rubbed Split Chicken
with Handmade Cornbread Dressing, a Grilled Skewer of
Vegetables and Potato Gratin*



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RIO RANCH DINNER BUFFET MENU

for 30 guests or more



UPPER BUNK HOUSE BUFFET

\$40.95

SALADS

Ranch House Salad and Mix Green Salad Served with
Homemade Dressings

ENTREES

Herb Spicy and Crusted Tilapia, Pan Seared

Topped with Crawfish and Caper butter Sauce

Oven Roasted Prime Ribeye 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 & Biscuits

Desserts

Chef Selection of Assorted Desserts
Coffee & iced Tea Service

CAMP HOUSE BUFFET

\$48.95

SALADS

Ranch House Salad with Homemade Dressings
Waldorf Salad

ENTREES

Cajun Style Atlantic Salmon

Served with Lump Crabmeat Butter Cream Sauce

Slow Roasted Tenderloin of Beef

Served with Roasted Poblano Pepper, Oyster
Mushrooms & Tomato Salsa

Ancho Chili Roasted Chicken

SIDES

Roasted New Potatoes with Garlic Butter
Wood Grilled Asparagus
Country Rice
Homemade Cornbread & Biscuits

DESSERTS

Chef Selection of Assorted Desserts

Rio Ranch Dinner Buffets include Coffee & iced Tea Service



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RIO RANCH ENHANCEMENTS



ACCOMPANIMENTS

Mushrooms

\$3.95 per person

Steamed Mix Veggies

\$3.95 per person

Wood Grilled Asparagus

\$5.95 per person

Skewered Shrimp

\$9.95 per person

SPECIALTY DESSERTS

New York Cheesecake

\$4.95 per person

Crème Brulee

\$4.95 per person

Mixed Berries and Fresh Cream

\$4.95 per person

Dulce de Leche Cheesecake

\$4.95 per person

Chocolate Lava Cake

\$5.95 per person

Apple Pecan Cobbler – a la mode

\$5.95 per person



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JUNIOR WRANGLER PLATED MENU



\$16.95 per child

Choice of

Buckaroo Burger

served with Golden French Fries

or

Grilled Cheese Sandwich on Texas Toast

served with Golden French Fries

or

Golden Chicken Nuggets

served with Mashed Potatoes

or

Wrangler Grilled Chicken Breast

served with Green Beans

or

Lasso Linguine Pasta with Tomato Sauce

DESSERT

Choice of

Cookie

Fruit Cup

BEVERAGE

Choice of

Soft Drink

Lemonade

Milk

Juice



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