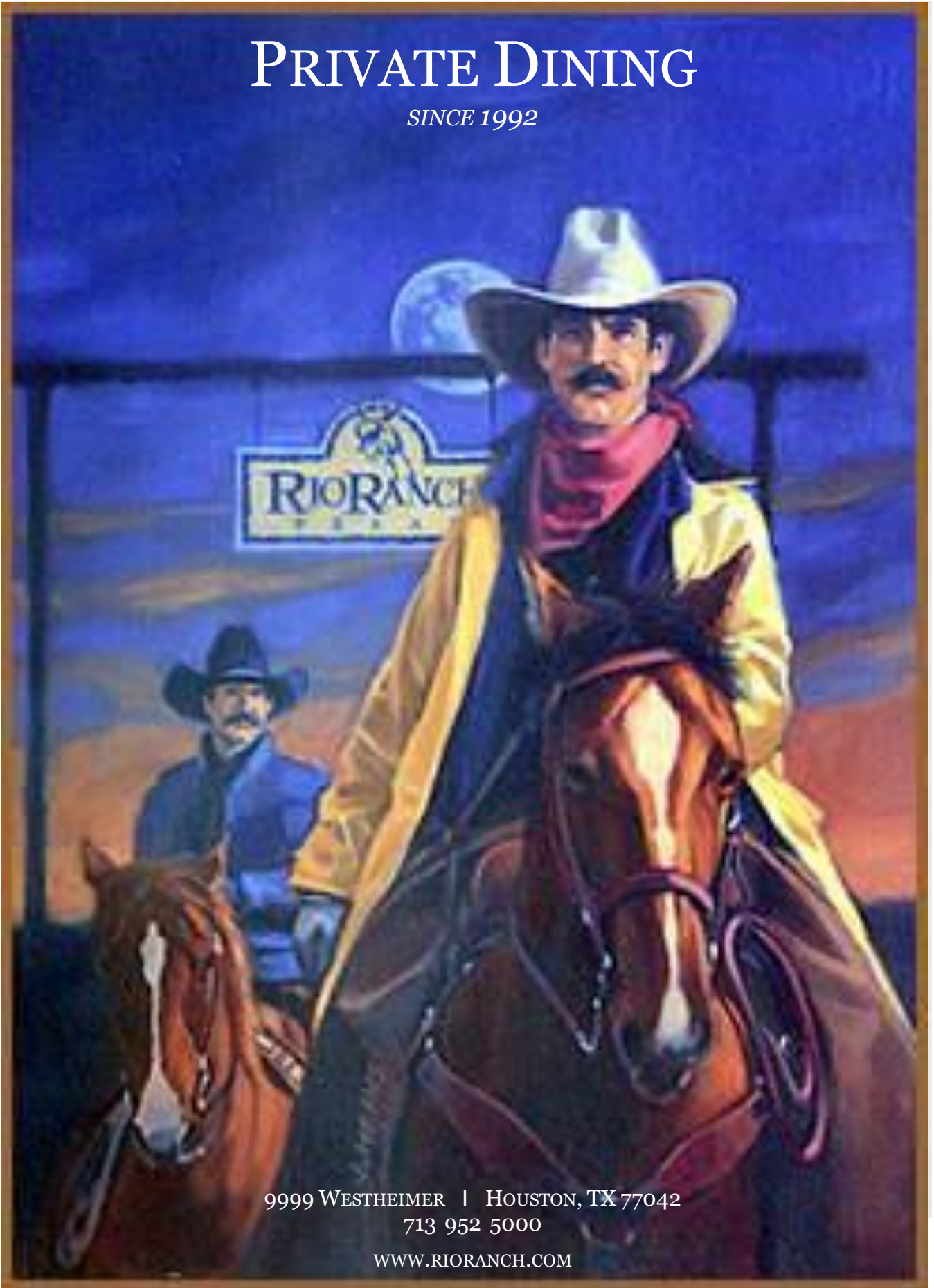


# PRIVATE DINING

*SINCE 1992*



9999 WESTHEIMER | HOUSTON, TX 77042  
713 952 5000

[WWW.RIORANCH.COM](http://WWW.RIORANCH.COM)

# RIO RANCH HORS D'OEUVRES

Minimum of 15 pieces each

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

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

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

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

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

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

<b>CHILI CON QUESO</b>	<b>GUACAMOLE</b>
<b>SHRIMP SALSA</b>	<b>WARM SPINACH &amp; ARTICHOKE</b>

## DELUXE RECEPTION DISPLAYS

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