



PURPLE SAGE RANCH
Conference Center & Retreat

BREAKFAST CHOICES

Traditional Breakfast Buffet

Chef's Choice of Eggs (scrambled)
Bacon, Country Smoked Sausage, and Ham
Chef's Choice of Breakfast Potatoes
Seasonal Fruits & Berries
Assorted Dry and Hot Cereals
Texas Waffles, Pancakes, and French Toast
Home-baked Biscuits & Creamy Gravy
Yogurt and Granola
Chilled Juice Selection

Brunch

(available Only From 9:00 A.m. – 11:00 A.m.)

Scrambled Eggs with Cheddar Cheese
Hickory Smoked Bacon, Pork Sausage Patties, and Honey-glazed Ham
Roasted Garlic Au Gratin Potatoes
Oven-baked Quiche of the Day
Seasonal Fruit Display
Mixed Green Salad with Peach Vinaigrette
Waffles and Cinnamon French Toast
Hot Oatmeal and Grits
Yogurt and Granola
Selection of Fruit Juices
Mini Pastries and Assorted Cookies

Plated Breakfast

Offered for Groups of Fewer Than Fifteen People

LUNCH CHOICES

Italian Buffet

Assorted Pizzas with Italian Sausage, Pepperoni, and Vegetables
Traditional Italian Beef Lasagna (Vegetarian Lasagna by Request Only)
Pasta Pomodoro – Pasta Tossed with Olive Oil, Fresh Tomatoes, Basil, and Garlic
Steamed Italian Vegetable Medley
Romaine Lettuce Tossed with Peperoncino, Red Onions, and Sliced Black Olives
With our Traditional Caesar Dressing
Homemade Croutons and Parmesan Cheese
Garlic Ciabatta Bread
Tiramisu

Beef & Chicken Fajitas

Marinated and Grilled Chicken and Beef
Sautéed Peppers and Onions
Mexican Rice
Refried Beans
All the Traditional Accompaniments
Tres Leches Cake

Pasta Buffet

Fettuccine and Penne Pasta
Marinara and Alfredo Sauce
Italian Meatballs, Grilled Chicken Strips, and Italian Sausage
Sautéed Zucchini, Squash, Broccoli, Cauliflower, and Steamed Carrots
Chef's Choice of Salad
Fresh-baked Garlic Sticks
Homemade Lemon Tart

Cajun

Fresh Gulf Shrimp Creole with Louisiana Rice
Blackened Chicken Breast with Tomato-corn Relish
Fried Okra
Sautéed Mixed Vegetables
Homemade Cole Slaw
Bread Pudding with Southern Bourbon Sauce
Cornbread

Soup, Sandwich and Salad Bar

Assorted Deli Meats and Cheeses
Assorted Fresh-baked Artisanal Breads
Gulf Shrimp on Ice with Cocktail Sauce
Vinaigrette Salad with Vegetables
Chef's Seasonal Salad Bar
Fresh Soup Du Jour
Ranch Potato Chips
Parfait Served with Fresh Fruit and Chantilly Cream
Watermelon Slices (Seasonal)

Hamburger and Chicken Breast

Charbroiled Black Angus Beef Hamburger
Grilled Chicken Breast
Buttered and Toasted Buns
Seasoned Fries and Onion Rings
Lettuce and Sliced Tomatoes
Loads of Assorted Toppings
Homemade Fudge Brownies with San Saba Pecans

Texas Tacos

Savory Seasoned Ground Beef and Marinated Chicken Breast
Soft Flour Tortillas and Crispy Taco Shells
Mexican Rice
Refried Beans
Pico De Gallo, Fresh Guacamole, Hot Salsa, and all the Accompaniments
Crispy Tri-color Tortilla Chips
Traditional Homemade Mexican Flan with Sopaipilla Chip

DINNER CHOICES

Texas-Style Chicken-Fried Steak

*Old Fashioned Chicken-fried Steak
Mashed Potatoes and Country Gravy
Two Seasonal Fresh Vegetables
Chef's Choice of Beans
Sourdough Rolls
Fresh Garden Salad
Traditional Banana Pudding*

Southern Fried Chicken

*Golden Fried Chicken
Mashed Potatoes with Gravy
Two Seasonal Fresh Vegetables
Chef's Choice of Beans
Dinner Rolls with Honey Butter
Fresh Garden Salad
Golden Baked Warm Apple Pie, Topped with our Homemade Chantilly Cream*

Chicken Roulades

*Chicken Breast Rolled and Stuffed with Baby Spinach, Ricotta Cheese and Herbs
Rosemary Roasted Red Potatoes
Seasonal Sautéed Vegetables
Chef's Choice Salad
Fresh Garlic Rolls
Creme Brulee*

Braised Short Ribs

*Cooked Low and Slow in Beef Stock and Red Wine
Green Onion Citrus Risotto
Wilted Spinach with Garlic
Chef's Vinaigrette Salad
Assorted Dinner Rolls
Individual Chocolate Molten Lava Cakes*

Pecan-crusted Pork Loin

With Chase Farms San Saba Pecans

Garlic Mashed Potatoes

Seasonal Fresh Vegetables

Chef's Choice Salad

Jalapeno Corn Muffins

Cranberry Relish

Lemon Cheese Pie

Grilled Stuffed Pork Chops

Thick Pork Chops Stuffed with Herbed Bread Crumbs

Scalloped Potatoes

Seasonal Fresh Vegetables

Chef's Choice Salad

French Dinner Rolls

Mississippi Mud Pie

Cajun Festival

Seafood Gumbo

Blackened Fresh Fish

Crawfish Etouffee

Louisiana Dirty Rice

Corn on the Cob

Breaded Fried Okra

Baked Jalapeno Cornbread

Creamy Cole Slaw

Bananas Foster

Mexican Fiesta

Marinated Chicken and Beef Fajitas with Sautéed Bell Peppers and Onions

Cheese Enchiladas

Pork Tamales

Mexican Rice

Refried Beans

Fresh Guacamole

Pico De Gallo

Grated Cheddar And Monterey Jack Cheese

Hot Salsa

Warm Flour Tortillas & Corn Tortilla Chips

Homemade Tres Leches Cake

Italian Dinner

Shrimp Scampi Sautéed with Fresh Garlic, Parsley, Lemon, and Capers

Chicken Breast Marsala

Seasonal Herb Seasoned Roasted Vegetables

Angel Hair with Lemon, Butter, and Parsley

Classic Caesar Salad

Chef's Choice of Garlic Sticks or Focaccia Bread

Raspberry Panna Cotta Served with Homemade Chocolate Sauce