



PURPLE SAGE RANCH
Conference Center & Retreat

THEMED DINNERS

(\$20.00 Per Person In Addition To The CMP)

Steak Dinner

Broiled Black Angus Ribeye Steak

Sautéed Mushrooms

Baked Idaho Potato Bar

Two Seasonal Fresh Vegetables

Chef's Choice of Beans

Tossed Dinner Salad

Dinner Rolls

*Homemade White Chocolate Cheesecake on a Graham Cracker Crust
Served with Fresh Berry Compote (Seasonal) or Sweet Sour Cream Topping*

Hawaiian Luau (Minimum of 30 Guests)

Roasted Suckling Pig and Seasoned Pork Shoulder

Grilled Tuna Steak Polynesian

Hawaiian Rice

Roasted Herb Vegetables

Baked Sweet Potatoes

Island Green Salad with Coconut Dressing

Salad of Seasonal Fruits

Hawaiian Bread

Hawaiian Sweet Honey Cake

With Fresh Edible Flowers and Fresh Berries (Seasonal)

Ranch Hand Barbecue (Minimum of 25 Guests)

Beef Brisket, Baby Back Ribs, Smoked Chicken Halves, and Sausage

Chef Mercedes' Secret Barbecue Sauce

Chuck Wagon Beans

Old-Fashioned Potato Salad

Chef's Choice of Green Salad

Hill Country Fresh-baked Bread
Relish Tray
Homemade Vanilla Bean Ice Cream with
Purple Sage's Own Chocolate Chip Cookies with San Saba Pecans

Seafood Buffet

Hand-breaded Fried Shrimp
Sauteed Tilapia or Grilled Wild-caught Salmon (Chef's Choice)
Maryland Crab Cakes
Lemon Parsley Rice
Seasonal Fresh Vegetable
Hush Puppies
Creamy Cole Slaw
Coconut Cream Pie

Pizza Party!

Hand-made Pizzas Baked to Order in our Wood-burning Brick Pizza Oven
(Your Guests can Choose from our Extensive List of Available Toppings)
Buffalo-style Chicken Wings with Celery Sticks and Blue Cheese Dressing
Antipasto Salad
Caprese Salad
Tossed Green Salad
Assorted Italian Ices