



BANQUET AND CATERING MENU

RYAN SANDERS PREMIUM SERVICES

THE EXECUTION OF YOUR NEXT MEETING OR EVENT— IS IN THE BEST HANDS.

We love what we do here and you will too! Our legendary heartfelt hospitality, attention to detail, signature +1 service and award-winning cuisine seamlessly blend together to deliver great dining experiences for our guests time and time again. You are our focus; we are here to serve you. Please don't hesitate to call us for all of your event needs.

AN OLD-FASHIONED APPROACH TO SERVICE.

Customer service is the key to everything we do. We strive to have each and every guest leave with the thoughts of their event. We truly believe satisfied guests are the key to what we do and repeat business is driven by our approach to service.

DETAILS, DETAILS, DETAILS. WE'RE PREPARED FOR EVERY SINGLE ONE OF THEM.

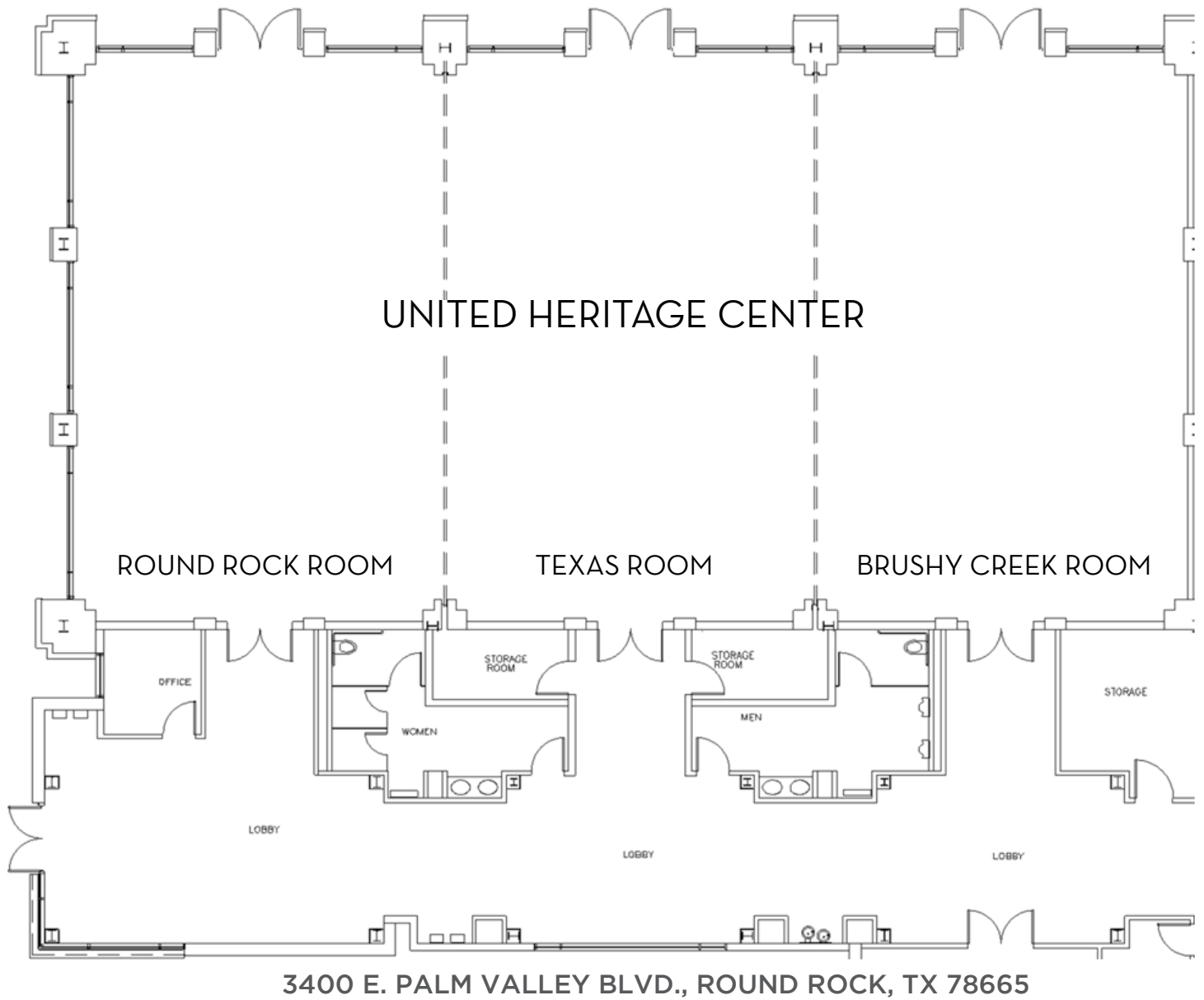
The United Heritage Center offers more than 5,000 square feet of banquet, exhibit and meeting space, can accommodate anywhere from five to three hundred guests. All events are catered by our on-site food and beverage purveyor, Ryan Sanders Sports Services, which sources its ingredients primarily from local farms. Using regionally grown food that's in season helps inspire the creativity of our culinary team and the flawless execution of your big event or meeting.

MAKE YOUR NEXT EVENT HISTORIC.

The innovative fare of Ryan Sanders Sports Services, combined with the private atmosphere of The United Heritage Center's meeting and banquet space, provides you with the perfect place to hold your corporate gathering or special event. We invite you to tour the event spaces and amenities.

**Phone Opal Scott at 512-238-2283
for your personal tour of the space or to book an event**





BANQUET AND MEETING SPACE CAPACITY



ROOM NAME	ROOM DIMENSIONS L x W x H	ROOM SIZE SQ. FT.	BANQUET	RECEPTION	THEATER	CLASSROOM
ROUND ROCK ROOM	52' x 34' x 20'	1,800	96	118	110	60
TEXAS ROOM	52' x 34' x 20'	1,800	96	118	110	60
BRUSHY CREEK ROOM	52' x 34' x 20'	1,800	96	118	110	60
UNITED HERITAGE CENTER	156' x 34' x 20'	5,400	304	354	330	180

SOME MORSELS WORTH REMEMBERING

GUARANTEE AND PAYMENTS

All food and beverage items are applicable to a 20% service charge and an 8.25% sales tax. In order to reserve our space for your event, we respectfully require a nonrefundable deposit of 50% of your food and beverage total upon approval of your banquet event order. This deposit will count toward your final balance, which is due seven (7) business days prior to your event. A valid credit card is required at time of booking and will be held on file in case of cancellation. Final guest counts for any function are due no later than seven (7) days prior to the event.

OUTSIDE FOOD AND BEVERAGE

All food and beverage served at functions associated with the event must be provided, prepared, and served by Ryan Sanders Sports Services, and must be consumed on the premises.

The Texas Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. Ryan Sanders Sports Services is responsible for the administration of such regulations. Therefore, we abide by the State's policy that no alcoholic beverages may be brought onto the property for any conference or function.

AUDIOVISUAL EQUIPMENT

We offer basic audiovisual equipment for any group function (price list attached). Should a client choose to supply his/her/its own audiovisual equipment or rent any from an outside source, neither Ryan Sanders Sports Services nor The United Heritage Center are responsible for any damages to, or loss of, this equipment.

PARKING

Self-parking is available, in our Dell Diamond parking lots.

OUTSIDE VENDORS

All outside vendors, services, and rentals must be approved by Ryan Sanders Sports Services no less than 72 hours prior to event date. Ryan Sanders Sports Services or The United Heritage Center will not be responsible for any damages caused by outside vendors.



BREAKFAST

BUFFET OPTIONS

(price per person)

ALL BREAKFAST BUFFETS INCLUDE:

freshly-brewed coffee | assorted hot teas | chilled, fresh squeezed orange juice

CONTINENTAL BREAKFAST 15

sliced fresh fruit display | assortment of pastries, danishes, muffins + breakfast breads

AMERICAN BREAKFAST 20

local scrambled eggs | hash browns | applewood-smoked bacon + sausage | sliced fresh fruit display | jalapeño cheese grits

DOWN HOME BREAKFAST 21

local scrambled eggs | Texas fried potatoes | applewood smoked bacon + sausage | sliced fresh fruit display | jalapeño cheese grits

BUILD YOUR OWN BREAKFAST TACOS 21

local scrambled eggs | Texas fried potatoes | applewood smoked bacon + sausage | sliced fresh fruit display | flour tortillas | salsa

BREAKFAST STATIONS

(price per person)

GRITS STATION 8

stone ground grits | fresh butter | cheddar cheese

OATMEAL STATION 8

organic steel-cut oatmeal | toasted pecans | dried cranberries | local honey | brown sugar | cinnamon

BISCUIT STATION 12

housemade biscuits | local scrambled eggs | applewood smoked bacon | sausage | housemade sausage gravy | local cheese | fresh butter | jam

*OMELETTE STATION 14

farm-fresh local eggs | applewood smoked bacon | sausage | goat cheese | local mushrooms | red pepper relish | diced tomatoes | diced onions | fresh herbs

** This station requires a chef at a fee of \$50; two chefs are required for parties of 30 or more.*



BUFFET LUNCHES

BBQ BUFFET

(22.95 per person)

BRISKET + MARINATED GRILLED CHICKEN

COLESLAW

RANCH STYLE BEANS

GARDEN SALAD

mixed field greens, vine-ripened tomatoes, cucumbers, red onions, spicy ranch and Italian dressing

POTATO SALAD

WHITE BREAD

PEACH COBBLER

ALL AMERICAN BUFFET

(18.95 per person)

HAMBURGERS + HOT DOGS

Nolan Ryan beef, lettuce, tomatoes, sliced cheese, pickles, onions, mustard, mayo

KETTLE CHIPS

ASSORTED COOKIES

NAPOLI BUFFET

(21.95 per person)

OVEN BAKED MEAT LASAGNA

LINGUINI & CHEESE TORTELLINI

marinara & alfredo sauce

ITALIAN VEGETABLE MEADLEY

CAESAR SALAD

romaine lettuce, parmesan cheese & garlic croutons

GARLIC BREADSTICKS

TIRAMISU

SOUTHERN TEXAS BUFFET

(22.95 per person)

CHICKEN FRIED STEAK

gravy

BUTTERMILK MASHED POTATOES

FRESH GREEN BEANS

GARDEN SALAD

mixed field greens, vine-ripened tomatoes, cucumbers, red onions, spicy ranch and Italian dressing

ROLLS + BUTTER

STRAWBERRY SHORTCAKE

FAJITA BUFFET

(25.95 per person)

BEEF + CHICKEN

sauteed peppers + onions, salsa, sour cream, cheddar + jack cheese

FLOUR TORTILLAS

MEXICAN RICE

REFRIED BEANS

TORTILLA CHIPS

salsa

BROWNIES

LUNCH WRAPS

A LA CARTE

TURKEY WRAP..... 14.95 per person
smoked turkey, avocado, fresh greens, bacon, gouda cheese wrapped in a tomato basil tortilla

FLANK STEAK WRAP.....15.95 per person
avocado, fresh greens, white cheddar cheese wrapped in a tomato basil tortilla

SANDWICH LUNCHES

SANDWICH PLATTERS

(19 per person)

COLD CUT SPECIAL

turkey + gouda, roast beef & cheddar, ham & Swiss with accoutrements served on wheat bread

CHICKEN SALAD

herb mayo & green leaf lettuce on wheat bread

EGG SALAD

local eggs, mayo on wheat bread

TUNA SALAD

tuna salad, lettuce, vine-ripened tomatoes and red onions on wheat bread

SEASONAL VEGGIES

spinach, avocado, tomatoes, lettuce and provolone cheese on wheat bread

SIDES

(choose two items)

HOUSEMADE POTATO CHIPS

our signature sea salt and cracked pepper chips served with parmesan herb dip

TORTILLA CHIPS

salsa

FRESH SEASONAL FRUIT

GARDEN SALAD

mixed field greens, vine-ripened tomatoes, cucumbers, red onions, spicy ranch and Italian dressing

POTATO SALAD

COLESLAW

SIMPLE DESSERTS

(choose one item)

HOUSEMADE COOKIES

chocolate chip, oatmeal raisin or sugar

BROWNIES

BOXED LUNCHES

(15 per person)

choose from any sandwiches listed above. boxed lunches include chips, a piece of fresh fruit + a cookie



BREAKS A LA CARTE

(pice per person)

ASSORTED MUFFINS	6
FRESH FRUIT	6
GOURMET COOKIES	30 per dozen
BROWNIES	30 per dozen
LEMON BARS	30 per dozen
SNACK MIX	6
HOUSEMADE POTATO CHIPS	4
CHEF ED'S GRILLED & MARINATED FRESH VEGETABLES <i>with parmesan herb dip</i>	4
HUMMUS <i>with crudités</i>	4
WHITE CHEDDAR POPCORN	3
DOMESTIC & IMPORTED CHEESE AND CRACKERS <i>serves 24</i>350

PACKAGES

SWEET 12 <i>assorted muffins, gourmet cookies, fresh fruit</i>	SALTY 14 <i>snack mix, twisted pretzels, housemade potato chips</i>	SAVORY 14 <i>granola bites, roasted mixed nuts, hummus with crudités</i>	SMART 16 <i>white cheddar popcorn, gourmet cookies, fresh fruit, hummus with crudités</i>
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BEVERAGE STATION

ALL-DAY BEVERAGES (8 hours)15
HALF-DAY BEVERAGES (4 hours)	9
<i>replenished throughout event</i>	

BASED ON CONSUMPTION

COFFEE	32 per gallon
BOTTLED WATER	3 per bottle
ASSORTED BOTTLED SODAS3 per can

HORS D'OEUVRES

BUTLER-PASSED OR STATIONED

ASSORTED MINI QUICHES <i>spinach + three cheeses</i>1
MEATBALLS <i>bbq, sweet + sour, italian</i>1
MINI CORNDOG1
MINI QUESADILLAS <i>cheese, chicken</i>2
SPINACH STUFFED MUSHROOMS2
CHICKEN TENDERS <i>ranch, honey mustard dipping sauces</i>2
TOMATO BRUSHETTA2
JUMBO SHRIMP COCKTAIL4
MINI TACO SALAD <i>served on a hard corn shell</i>4
GOAT CHEESE CROSTINI <i>apricot marmalade and pickled onions</i>5

STATIONED ONLY

(price per person)

CHARCUTERIE BOARD <i>fresh + cured meats with olives + pickled veggies</i>6
CHEF ED'S GRILLED & MARINATED FARM FRESH VEGETABLES <i>parmesan dip</i>4
SLIDER STATION <i>bbq chicken, pulled pork</i>6
AIN'T NOTHING BUT A CHICKEN WING <i>125 year old bbq, jalapeño-lime buffalo or ginger teriyaki sauce</i>6
SILVER DOLLAR SANDWICHES <i>ham & swiss, turkey & gouda, roast beef & cheddar, tuna salad, egg salad</i>2
CHEESE PLATTER <i>crackers, flatbreads, dried fruits + honey</i>6
WARM SPINACH ARTICHOKE DIP <i>tortilla chips</i>3



PLATED DINNERS

(can also be served as buffets)

Meal includes fresh-baked rolls with butter and iced tea

ENTREES

BOURBON BEEF TENDERLOIN	37.95
<i>bourbon and caramelized onion demi-glace</i>	
DELL DIAMOND RIBEYE STEAK	25.95
<i>blue cheese butter, roasted fingerlings with rosemary and roasted garlic, grilled seasonal vegetables in lemon herb butter</i>	
BLACKENED SALMON FILETS	27.95
<i>champagne reduction sauce</i>	
MONTEREY CHICKEN BREAST	22.95
<i>southwest marinated chicken breast, topped with avocado + pepper jack cheese</i>	
WILD MUSHROOM + GOAT CHEESE RISOTTO	22.95
<i>sautéed seasonal vegetables, local goat cheese, shallots</i>	

SALAD

(choose one)

SPINACH SALAD

baby spinach, crumbled goat cheese, onion crisps, topped with balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine lettuce tossed with Caesar dressing, croutons and grated parmesan cheese

FIELD GREENS

cherry tomatoes, cucumbers, shaved carrots, croutons ranch, Italian or balsamic dressing

BANDERA SALAD

greens topped with black beans, roasted corn, tomatoes, avocado + tri-colored tortilla strips with spicy ranch and cilantro lime vinaigrette

SIDES (STARCH)

(choose one item)

ROSEMARY ROASTED POTATOES
ROASTED GARLIC MASHED POTATOES
GRUYERE POTATOES AU GRATIN CLASSIC
ORZO PASTA SALAD
BROCCOLI CHEDDAR RICE PILAF
VEGETABLE RICE PILAF

SIDES (VEGGIES)

(choose one item)

FRESH GRILLED ASPARAGUS
GREEN BEANS AMANDINE
BAKED STUFFED TOMATO
bread crumbs, fresh herbs, roasted garlic
SEASONAL VEGETABLE MEDLEY
MAPLE GLAZED CARROTS

DESSERTS

DOUBLE CHOCOLATE CAKE
NEW YORK CHEESECAKE
TIRAMISU

STRAWBERRY SHORTCAKE
brandy macerated strawberries, blackberries, cinnamon whipped creme
KEYLIME PIE

BUFFET DINNERS

TUSCAN CHICKEN BREAST

(22.95 per person)

MARINATED CHICKEN BREAST

white wine, fresh thyme, lemon zest, garlic, olive oil, oregano cream sauce

CLASSIC WILD RICE

SEASONAL VEGETABLE MEDLEY

FIELD GREENS SALAD

cherry tomatoes, cucumbers, shaved carrots, croutons ranch, Italian or balsamic dressing

ROLLS & BUTTER

STRAWBERRY SHORTCAKE

CHICKEN PICCATA

(22.95 per person)

CHICKEN BREAST

lemon-caper cream sauce

ROSEMARY ROASTED POTATOES

GREEN BEANS AMANDINE

CAESAR SALAD

romaine lettuce, parmesan cheese & garlic croutons

ROLLS & BUTTER

TIRAMISU

TEXAS CHICKEN FRIED STEAK

(23.95 per person)

CHICKEN FRIED STEAK

country gravy

BUTTERMILK MASHED POTATOES

FRESH GREEN BEANS

GARDEN SALAD

mixed field greens, vine-ripened tomatoes, cucumbers, red onions, spicy ranch and Italian dressing

ROLLS & BUTTER

DOUBLE CHOCOLATE CAKE

CHICKEN + BEEF

(32 per person)

GREEN GODDESS SALAD

olives, cucumbers, broccoli, red peppers served with champagne green goddess dressing

SOUTHWESTERN CHICKEN CASSEROLE

chipotle cheese sauce, spinach, carrots, celery, onions and a broccoli white corn tortilla crust

SMOKED TEXAS BEEF BRISKET

red onions rings Cattleman demi-glace

RIO GRANDE ROASTED RED POTATOES

grilled tomato salsa

JALAPEÑO CREAM CORN

ASSORTED GOURMET COOKIES



ALCOHOLIC BEVERAGES

BAR PACKAGES

OPEN BAR

(price per person)

HOUSE BRANDS

2 HOURS22
EACH ADDITIONAL HOUR	11

PREMIUM BRANDS

2 HOURS25
EACH ADDITIONAL HOUR	12

BEER + WINE ONLY

(price per person)

HOUSE BRANDS

2 HOURS	18.95
EACH ADDITIONAL HOUR	9

PREMIUM BRANDS

2 HOURS	21
EACH ADDITIONAL HOUR	10

BASED ON CONSUMPTION

Per drink pricing. Pricing also applies to cash bars.

BEER

HOUSE	8
PREMIUM	10

WINE

HOUSE	8
PREMIUM	10

LIQUOR

HOUSE	10
PREMIUM	12

HOUSE BRANDS

subject to change

BEER: *Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite*

WINE: *Dark Horse Cabernet, Dark Horse Chardonnay*

LIQUOR: *Tito's, Tanqueray, Jose Cuervo Gold, Maker's Mark, Dewar's, Captain Morgan*

PREMIUM BRANDS

subject to change

BEER: *Dos Equis, Heineken, Stash IPA*

WINE: *Ecco Domani Pinot Grigio, William Hill Chardonnay, Carnivor Cabernet*

LIQUOR: *Ketel One, Hendricks, Patron, Crown Royal, Johnnie Walker Black, Bacardi Light*

Additional brands and customized bars available upon request



AUDIOVISUAL

AUDIOVISUAL REQUESTS MUST BE MADE WITHIN 72 HOURS
TO ASSURE PROPER SETUP AND AVAILABILITY

FLIP CHART REFILL PADS 10
FLIP CHART, MARKERS25
EXTENSION CORDS/POWER STRIPS 15
WHITEBOARD, MARKERS30
LASER POINTER20
PORTABLE SCREEN (5' x 5')25
LARGE SCREEN (12' x 9')200
PODIUM & MICROPHONE50
WIRELESS HANDHELD MICROPHONE50
WIRELESS LAVALIERE MICROPHONE50
VIDEO PROJECTOR250
STAGING (6' x 8' panels, 6 max) priced per panel50
DANCE FLOOR (4' x4' sections, 20' x 24' max) priced per sq. ft2

For additional audiovisual equipment, we can outsource to our preferred vendor, Big House Sound. Should we need to rent from BHS on your behalf, there may be an additional fee which will be added to your banquet event order.

All food and beverage is subject to 20% service fee and 8.25% sales tax.

8.25% tax is applied to rental items.

**Phone Opal Scott at 512.238.2283 or email her at oscott@rs3sports.com
with questions or to book your next event.**



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RYAN SANDERS SPORTS SERVICES