

MARGARITAVILLE[®]
Lake Resort
LAKE CONROE • HOUSTON



2023
Holiday Menus



Christmas Island HAND-PASSED HORS D'OEUVRES

CHOOSE THREE \$20 PER PERSON

CHOOSE FOUR \$26 PER PERSON

CHOOSE FIVE \$30 PER PERSON

Cold Hors d'Oeuvres

Lobster Shooter

Chili Lime Marinade, Fresh Avocado

Shrimp Ceviche

Green Hatch Chili, Red Onion, Heirloom Tomato, Cucumber

Beef Tenderloin Carpaccio

Mustard Seed Aioli, Caramelized Onion on a Toasted Crostini

Tomato Olive Bruschetta

Kalamata and Green Olives, Fresh Tomatoes, Herbs, Extra Virgin Olive Oil with Grilled Bread

Holiday Salsa Crostini

Creamy Salsa of Whipped Cheese, Fresh Cranberries, Fresh Herbs and lightly spiced with Jalapeño and served on a Toasted Cheese Crostini

Red Pepper Hummus

Roasted Baby Heirloom Peppers

Grilled Steak Crostini

Horseradish Blue Cheese, Crispy Onions

Ahi Tuna Tostada

Pineapple Habanero Relish, Citrus Soy Glaze

Smoked Salmon Mousse Cones

Tobiko, Chive, Waffle Cone

Provincial Skewer

Rolled Prosciutto, Green & Red Grapes, Marinated Mozzarella Balls

Chicken Salad on Endive

Chicken Salad, Celery, Red Onion, Fresh Dill, Endive

Caprese Skewers

Cherry Tomatoes, Fresh Basil, Mozzarella Cheese, Balsamic Glaze

ALL PRICING IS SUBJECT TO AN 8.25% SALES TAX AND A 25% SERVICE CHARGE



Christmas Island

HAND-PASSED HORS D'OEUVRES

CHOOSE THREE \$20 PER PERSON

CHOOSE FOUR \$26 PER PERSON

CHOOSE FIVE \$30 PER PERSON

Hot Hors d'Oeuvres

Baked Brie en Croute

Raspberry Coulis

Spanakopita

Spinach Artichoke wrapped in Flaky Pastry

Mini Beef Wellington

Fig Balsamic Glaze

Southwest Egg Rolls

Avocado Ranch Dipping Sauce

Vegetable Pot Stickers

Hoisin Plum Sauce

Artichoke Beignet

Cajun Style Dipping Sauce

*Roasted Lamb Lollipop**

Fresh Mint Chimichurri

Mini Cheeseburger in Paradise

Bricolage Bun, Angus Beef, American Cheese, LandShark Sauce, Sliced Tomato, Butter Lettuce

Guava BBQ Jerk Salmon Bite

Mango Chutney

Mini Conch Fritter

Fire Roasted Pepper Cajun Remoulade

Spicy Beef Empanada

Chipotle Sour Cream Sauce

Tomato Soup Shooter

Tomato Soup, Grilled Cheese Square

Bacon Wrapped Scallop

Apricot Rosemary Glaze

*Additional \$2 per person cost

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Jingle Bell

HORS D'OEUVRES DISPLAYS

PRICED PER PERSON

Baked Brie Puff Pastry / \$18

French Brie, Cheese, Fresh Seasonal Berries,
Local Honey, Fruit Chutney, Flatbreads

Shrimp Cocktail / \$26

Bloody Mary Cocktail Sauce, Grilled Lemon

Artisanal Cheese Display / \$24

Imported and Domestic Cheeses, Dried Fruits,
Toasted Nuts, Quince Paste, Honeycomb, Crostini
Crackers, Lavosh

Garden Vegetable Crudite Display / \$20

Garden Fresh Seasonal Vegetables, Lemon Basil
Aioli, Garlic Buttermilk Dip, Traditional Hummus

Charcuterie Display / \$30

Freshly Sliced Cured Meats, Pickled Vegetables,
Artisan Cheese, Cherry Peppers, Mushroom
Salad, Cured Olives, Balsamic Cipollini Onions,
Breads, Herb Garlic Crostini, Crackers

Fruit Display / \$30

Seasonal Fruits, Berries, Honey Yogurt Dipping
sauce

Bruschetta Display / \$19

Tomato, Basil, Mozzarella, White Bean, Prosciutto,
Roasted Mushroom, Chevre Cheese, Fig Balsamic,
Olive Tapenade, Grilled Flat Breads, Crostini,
Crackers

Texas Grazing Board / \$35

Chef Selection of Assorted Cured Meats, Cheeses,
Fruits, Vegetables, Nuts, Crackers, Stone Ground
Mustard, Lemon Basil Aioli, Mushroom Artichoke
Salad, Cured Olives, Balsamic Cipollini Onions,
Crackers, Breads, Herb Garlic Crostini

Street Taco Display (2 per person) / \$21

Green Chili Braised Chicken, Carne Asada, Mini
Corn & Flour Tortillas, Salsa Verde, Chipotle
Salsa, Pico de Gallo, Cotija Cheese, Fried
Jalapeños, Onions, Cilantro

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Jingle Bell

CHEF ATTENDED CARVING STATIONS

PRICED PER PERSON (MINIMUM OF 30 GUESTS)

CHEF ATTENDANT REQUIRED PER STATION: \$125 PER ATTENDANT

Horseradish Crusted Prime Rib of Beef | \$36

Slow Roasted Aged Prime Rib of Beef, Rosemary Jus, Stone Ground Mustard, Dijon Mustard, Horseradish Sauce, Garlic Aioli, Silver-Dollar Rolls

Peppercorn Crusted Tenderloin of Beef | \$60

Slow Roasted Aged Beef Tenderloin, Green Peppercorn Creamed Demi-Glace, Stone Ground Mustard, Dijon Mustard, Garlic Aioli, Ciabatta Rolls

Honey Bourbon Glazed Ham | \$24

Hardwood Smoked Ham, Bourbon Mustard, Dijon Mustard, Orange Honey Glaze, Soft Yeast Rolls

Brown Sugar & Dijon Pork Loin | \$28

Pork Reduction, Dijon Mustard, Silver Dollar Rolls

Salmon En Croute | \$50

Ora King Salmon, Puff Pastry, Sautéed Spinach, Lemon Burr-Blanc

Sage Rubbed Turkey Breast | \$36

Pan Gravy, Cranberry Sauce, Stone Ground Mustard, Pumpkin Seed Rolls

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A Sailor's Christmas

ACTION STATIONS

PRICED PER PERSON

Pasta Italiano Station / \$32

Grilled Chicken, Braised Spinach, Roasted Wild Mushrooms, Roasted Red Peppers, Olives, Herbs, Toasted Pine Nuts, Parmesan Cheese, Crushed Red Chili Flakes, Garlic Bread Sticks

PASTAS SELECT TWO:

Three Cheese Tortellini, Cavatappi, Rigatoni, Gluten Free Penne

SAUCES SELECT TWO:

Garlic Herb Butter, Red Wine Marinara, Pesto, Alfredo

ENHANCEMENTS: (+\$6 per person)

Grilled Shrimp | Spicy & Mild Italian Sausage or Meatballs | Italian Chicken Sausage Links

Martini Mashed Potato Station / \$20

YUKON GOLD MASHED POTATOES

Cheddar Cheese, Gorgonzola Cheese, Sour Cream. Chives, Crumbled Bacon

WHIPPED SWEET MASHED POTATOES

Brown Sugar, Honey Butter, Chopped Pecans, Mini Marshmallows

ENHANCEMENTS: (+\$12 per person)

Shredded Chicken | Chopped Brisket Pulled Pork

Farmers Market Chopped Salad Station / \$20

Chopped Romaine, Baby Field Greens, Edamame, Shredded Carrots, Roasted Beets, Red Onions, Grape Tomatoes, Cucumbers, Hard Boiled Eggs, Broccoli, Garbanzo Beans, Croutons, Broken Feta Cheese, Chèvre, Applewood Smoked Bacon

HOUSE MADE DRESSINGS

Ranch, Balsamic Vinaigrette, Honey Mustard

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A Sailor's Christmas ACTION STATIONS

PRICED PER PERSON

Asian Action Station / \$38

Select One:

PAD THAI STATION

Chicken, Shrimp, Rice Noodles, Bean Sprouts, Carrots, Snap Peas, Green Onions, Peanuts, Chili Sauce, Cilantro, Lime Wedge

STIR-FRIED RICE STATION

Chicken, Shrimp, Peas, Carrots, Egg, Green Onions, Soy Sauce

STATIONS INCLUDE:

Vegetable Spring Rolls, Chicken Spring Rolls, Crab Rangoon, Fortune Cookies, Peanut Sauce, Sweet Chili Sauce, Sweet and Sour Sauce

Served in a Traditional Paper Pail with Chopsticks

Sizzling Fajita Station / \$23

PROTEINS

Fajita Beef, Fajita Chicken

ACCOMPANIMENTS

Pico de Gallo, Guacamole, Red Onion, Cotija Cheese, Sour Cream, Flour and Corn Tortillas



A Sailor's Christmas

ACTION STATIONS

PRICED PER PERSON

Gourmet Slider Station / \$30 (3 per person)

Select Three:

CHEESEBURGER IN PARADISE

Angus Beef, American Cheese, Sliced Tomato, Butter Lettuce, LandShark Sauce

BUFFALO CHICKEN

Fried Chicken, Buffalo Sauce, Blue Cheese Aioli

PIG & FIG

BBQ Pulled Pork, Coleslaw, Fig BBQ Glaze

VEGETARIAN

Tomato, Portobello Mushroom, Wild Arugula, Pesto Cream

WILD SALMON

Grilled Salmon, Capers, Red Onion Slaw, Lemon Aioli

GOURMET GRILLED CHEESE

White Cheddar, Gruyere, Muenster, Caramelized Onions

Select One:

HOUSE MADE CHIPS OR POTATO WEDGES OR SWEET POTATO FRIES

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Specialty Dessert ACTION STATIONS

PRICED PER PERSON

Ice Cream Sundae Station / \$17

Vanilla Ice Cream, Chocolate Ice Cream, Fresh Strawberries, Crushed Pineapples, Assorted Candies, Cookie Crumble, Whipped Cream, Hot Fudge, Caramel Syrup, Chopped Nuts, Maraschino Cherries, Waffle Cones, Sugar Cones

Assorted Dessert Bites Station / \$25

Brownie Bites, Mini Lemon Tart Bars, Mini Cookies, Truffles, Mini Cupcakes, Petit Fours, Assorted Macarons, Cake Pops, Donut Holes, Raspberry & Chocolate Dipping Sauce

Banagrams for Buffet / \$26

Bananas Foster Station with Sautéed Sweet Plantains, Bananas, Crème de Banana, Cinnamon, Rum Brown Sugar, Tahitian Vanilla Bean Ice Cream

Champs-Élyses Crepes Station / \$25

Nutella™, Strawberries, Whipped Cream, Berry Compote, Caramelized Bananas, Dulce de Leche, Warm Chocolate, Lemon Curd

Beachside Camp S'mores Display / \$21

(OUTSIDE FIRE PIT RENTAL REQUIRED \$250)

Graham Crackers, Marshmallows, Hershey's™ Chocolate Bar, Roasting Stick, Hot Cocoa, Peanut Butter Cups, Caramel Chocolate Bars

Deluxe Holiday Beverage Station / \$20

Regular, Decaf Coffee, Warm Apple Cider, Hot Chocolate, Assorted Flavored Creamers, Shaved Chocolate, Mini Marshmallows, Cinnamon Sticks, Whipped Cream, Swizzle Sticks, Cinnamon, Sugar Cubes

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Mele Kalikimaka

BUFFETS

CHOOSE 1 STARTER, 1 ENTRÉE, 2 SIDES, 1 DESSERT | \$60 PER PERSON
CHOOSE 2 STARTERS, 2 ENTRÉES, 3 SIDES, 2 DESSERTS | \$70 PER PERSON
CHOOSE 3 STARTERS, 3 ENTRÉES, 4 SIDES, 3 DESSERTS | \$90 PER PERSON

Starters

BUTTERNUT SQUASH BISQUE
Nutmeg Crème Fraiche

ROASTED CORN CHOWDER
Fresh Chives

VINE-RIPENED TOMATO BASIL SOUP
Pesto Oil

MARKET GREEN SALAD
Mixed Greens, Cucumber, Shaved Carrot, Heirloom
Tomato, Goat Cheese, Citrus Vinaigrette

THE ROCKET
Arugula, Brie Cheese, Green Apple, Cried Cherries,
Spiced Pecans, Champagne Vinaigrette

CLASSIC CAESAR
Hearts of Romaine, Aged Parmesan Cheese, Garlic
Herb Croutons, Class Caesar Dressing

AUTUMN SPINACH SALAD
Baby Spinach, Butternut Squash, Feta Cheese, Dried
Cranberries, Roasted Pumpkin Seeds, Spiced Maple
Vinaigrette

MONTGOMERY SALAD
Baby Field Greens, Smokey Bleu Cheese, Roasted
Portobello Mushrooms, Oven Dried Tomatoes,
Avocado Vinaigrette, Crispy Onion Straws

Entrees

ROASTED HAM STEAK
Onion Maple Jam

STUFFED CHICKEN BREAST
Buffalo Burrata, Sundried Tomato, Baby Spinach,
Roasted Tomato Pesto

BRAISED SHORT RIBS
Balsamic Pinot Noir Demi-Glace

GRILLED PORTOBELLO NAPOLOEON
(V, VG, DF, GF)
Balsamic Marinated Portobello Mushrooms, Grilled
Endive, Crispy Artichokes, Fresh Asparagus

STUFFED SHELLS (V)
Large Stuffed Pasta Shells, Spinach, Ricotta Cheese,
Pine Nuts, Blistered Heirloom Tomatoes, House-Made
Tomato Basil Sauce

ORA KING SALMON
Lemon Beurre Blanc

CHEF'S PROVENCIAL CHICKEN
Tri-Color Tomatoes, Kalamata Olives

STUFFED CUROC PORK CHOP
Brioche Stuffing, Wild Cranberries, Chanterelle
Mushrooms, Villeda Onions, Carrots, Maple Cider Glaze

SAUTEED GULF SNAPPER FILET
Topped with Crab & Jalapenos Lemon Hollandaise

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Mele Kalikimaka

BUFFETS CONTINUED

CHOOSE 1 STARTER, 1 ENTRÉE, 2 SIDES, 1 DESSERT | \$60 PER PERSON
CHOOSE 2 STARTERS, 2 ENTRÉES, 3 SIDES, 2 DESSERTS | \$70 PER PERSON
CHOOSE 3 STARTERS, 3 ENTRÉES, 4 SIDES, 3 DESSERTS | \$90 PER PERSON

Side Choices

ROASTED GARLIC WHIPPED POTATOES

HERB ROASTED RINGERLING POTATOES

AU GRATIN GRUYERE POTATOES

WILD LONG GRAIN RICE

SWEET POTATO CASSEROLE

GARLIC SAUTEED BABY SPINACH

TRI-COLOR SWISS CHARD

TRUFFLED MAC & CHEESE

FRENCH GREEN BEANS WITH BROWN BUTTER & TOASTED ALMONDS

GRILLED ASPARAGUS WITH CRISPY SHALLOTS

GLAZED BABY CARROTS WITH FRESH HERBS

ROASTED SEASONAL VEGETABLES

WILD RICE PILAF

CRISPY SAGE CORNBREAD BREAD PUDDING

Desserts

BOURBON PECAN PIE
Spiced Caramel, Toasted Pecans

TRADITIONAL BREAD PUDDING
Bourbon Creme Sauce

HOLIDAY YULE LOG

CHOCOLATE BOMBS

MINI TRADITIONAL CHEESECAKES

CHOCOLATE MOUSSE PYRAMIDS

MINI PUMPKIN CHEESECAKES

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Run Run Rudolph

PLATED DINNER

\$65 PER PERSON

Starters (please select one)

MARGARITAVILLE HOUSE SALAD

Mixed Greens, Cucumber, Shaved Carrot, Heirloom Tomato, Aged Balsamic Vinaigrette

THE WEDGE

Iceberg Lettuce, Bacon Crumble, Red Onion, Maytag Bleu Cheese, Cherry Tomato, Smoked Bleu Cheese Dressing

CLASSIC CAESAR

Hearts of Romaine, Aged Parmesan Cheese, Garlic Herb Croutons, Classic Caesar Dressing

MONTGOMERY SALAD

Baby Field Greens, Smokey Bleu Cheese, Roasted Portobello Mushrooms, Oven Dried Tomatoes, Avocado Vinaigrette, Crispy Onion Straws

Entrees (please select one)

SAUTEED GULF SNAPPER FILET

Sauce Vierge - Tricolor Tomatoes, Extra Virgin Olive Oil, Fresh Basil, Fresh Lemon Juice Shallots, Garlic

STUFFED DUROC PORK CHOP

Oven Roasted Tomatoes, Fresh Mozzarella, Organic Basil, Roasted Garlic, Prosciutto, Fontina Cheese, Shitake Mushrooms

BRAISED SHORT RIB

Balsamic Pinot Noir Demi-Glace

VEGETARIAN STUFFED SHELLS

Florentine Ricotta Filling, Toasted Pine Nuts, Blistered Tomatoes, Tomato Basil Ragu

Desserts (please select one)

NEW YORK STYLE CHEESECAKE

Strawberry Coulis

PUMPKIN CHEESECAKE

TRADITIONAL BREAD PUDDING

Bourbon Creme Sauce

CHOCOLATE LAVA CAKE

Fresh Berry Compote, Crème Anglaise

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Holly Jolly
PLATED DINNER

\$79 PER PERSON

Starters (please select one)

TART CHERRY SALAD

Artisan Mixed Greens, Dried Cherries, Gorgonzola, Candied Pecans, White Balsamic Vinaigrette

CAESAR SALAD

Hearts of Romaine, Aged Parmesan Cheese, Garlic Herb Croutons, Classic Caesar Dressing

ROCKET SALAD

Arugula Greens, Roasted Butternut Squash, Spiced Walnuts, Brie Cheese, Cranberries, Champagne Vinaigrette

BUTTERNUT SQUASH BISQUE

Nutmeg Crème Fraiche

Entrees (please select one)

SALMON FILET

Roasted Root Vegetables, Spiced Coconut Carrot Curry, Citrus Cured Spinach

STUFFED DUROC PORK CHOP

Brioche Stuffing, Wild Cranberries, Chanterelle Mushrooms, Villeda Onions, Carrots, Maple Cider Glaze

ORA KING SALMON

Lemon Beurre Blanc

EGG PLANT ROLLANTINI (V)

Fried Eggplant Wrap, Sweet Ricotta Cheese, Mozzarella, House-Made Tomato Basil Sauce, Fresh Asparagus

GRILLED NEW YORK STRIP STEAK

Maitre D Butter

Desserts (please select one)

BOURBON PECAN PIE

Spiced Caramel, Toasted Pecans

CHOCOLATE BOMB

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Winter Wonderland

PREMIUM PLATED DINNER

\$99 PER PERSON

Starters (please select one)

JUMBO LUMP CRAB CAKES

Citrus Arugula Salad, Lemon Caper Aioli

MAINE LOBSTER BISQUE

Sweet Lobster Garnish, Sherry Cream

HEIRLOOM TOMATO & BURRATA SALAD

Arugula, Creamy Burrata Cheese, Basil Pesto
Vinaigrette, Aged Balsamic Glaze

CAESAR SALAD

Hearts of Romaine, Aged Parmesan Cheese, Garlic Herb
Croutons, Classic Caesar Dressing

CHRISTMAS TREE SALAD

Muslin Mix & Tri-Color Swiss Chard, Pomegranate
Seeds, Baby Mandarin Segment, Red Grapes, Apples,
Candied Pecans, Dried Cranberries, Maple Citrus
Dressing

Entrees (please select one)

GRILLED FILET OF BEEF

Espresso Rub, Gorgonzola Whipped Yukon Potatoes,
Grilled Asparagus, Peppercorn Beef Jus

SEABASS OSCAR

Citrus Glazed Garden Vegetables, Blue Crab Crust,
Champagne Hollandaise, Lemon Vinaigrette

GRILLED LAMB LOIN

Heirloom Potato Gratin, Brown Butter French Green
Beans, Roasted Lamb Mint Jus

CHICKEN SALTIMBOCCA

Prosciutto, Sage, Artichoke, Shallot Cream, Broccolini,
Potato Puree

EGGPLANT NAPOLEON

Layers of Roasted Eggplant, Mozzarella Cheese and
Heirloom Tomatoes, Polenta Cake, Wilted Spinach,
Aged Balsamic Glaze

Desserts (please select one)

BOURBON PECAN PIE

Spiced Caramel, Toasted Pecans

EGGNOG CRÈME BRÛLÉE

Garden Berries

CHOCOLATE LAVA CAKE

Fresh Berry Compote, Crème Anglaise

CHOCOLATE MOUSSE PYRAMID

PUMPKIN CHEESECAKE

TRADITIONAL CHEESECAKE

Strawberry Coulis

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Boat Drinks

CONSUMPTION BAR

A BARTENDER FEE OF \$150 WILL BE APPLIED PER BARTENDER FOR 3 HOURS

[charged on consumption per drink]

HOSTED BAR

DOMESTIC BEER	8
IMPORTED / CRAFT BEER	10
HOUSE WINE	9
PREMIUM WINE	13
MARGARITAVILLE LUXURY WINE	14
RESORT BRANDS LIQUOR	12
PREMIUM BRANDS LIQUOR	14
MARGARITAVILLE LUXURY BRANDS LIQUOR	16
CORDIALS	12
SOFT DRINKS / BOTTLED WATER	5

CASH BAR

DOMESTIC BEER	10
IMPORTED / CRAFT BEER	11
HOUSE WINE	10
PREMIUM WINE	14
MARGARITAVILLE LUXURY WINE	15
RESORT BRANDS LIQUOR	14
PREMIUM BRANDS LIQUOR	15
MARGARITAVILLE LUXURY BRANDS LIQUOR	17
CORDIALS	13
SOFT DRINKS / BOTTLED WATER	6

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Boat Drinks

OPEN BAR PACKAGES

A BARTENDER FEE OF \$150 WILL BE APPLIED PER BARTENDER FOR 3 HOURS

[priced per person, per hour]

BEER, WINE, SOFT DRINKS & BOTTLED WATER

1st Hour - \$17 | Each additional hour - \$9

BEER, WINE, MARGARITAS, SOFT DRINKS & BOTTLED WATER

1st Hour - \$21 | Each additional hour - \$10

RESORT BRANDS BAR

1st Hour - \$23 | Each additional hour - \$13

PREMIUM BRANDS BAR

1st Hour - \$25 | Each additional hour - \$13

MARGARITAVILLE LUXURY BRANDS BAR

1st Hour - \$31 | Each additional hour - \$15

MINI MARGARITA FLIGHT

Signature House Margarita, Strawberry Margarita, Mango Margarita, Jalapeño Margarita - \$18

additional flavors available upon request

SPECIALTY BEVERAGES

Bloody Mary | Mimosa | Rum Punch | Sangria | Margarita - \$155 per gallon

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MARGARITAVILLE®

Lake Resort

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EMAIL: EVENTS@MARGARITAVILLERESORTLAKECONROE.COM

PHONE: 936.448.440

