



...a little bit of Texas

**The Preferred Texas Entertainment Ranch and
Special Event Venue Since 1987**

CATERING and BEVERAGE MENU

After you review, please contact us so that we may prepare
a customized proposal for your event.

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San Antonio, Texas 78201
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RIO CIBOLO RANCH CATERING OFFERINGS

Our menu items are served only on site and the Ranch is the only place you can taste 'em! All meals come with unlimited iced tea and water served for the entire event. (Lemonade and Coffee available for an additional cost, pg. 10)

(Children ages 4-12 years receive a 25% discount on listed prices, Children ages 0-3 Eat Free!)

(18 % Gratuity on all food & beverage) (State Sales Tax of 6.75%)



Bill Of Fare

(Prices are per person)



The Hitchin' Post Picnic

Mesquite grilled Hamburgers, Cheeseburgers, and Hotdogs, served with potato salad, ranch beans with onions and special sauce, lettuce, tomatoes, pickles, chips, buns and condiments.

The Western Round-Up

(Your Choice of Two) Slow smoked Beef Brisket, smoked Sausage, mesquite smoked Chicken Quarters, or Beef/Pork Ribs served with tangy potato salad, crisp coleslaw, ranch beans with onions and special sauce, all the condiments, barbecue sauce, and freshly baked Ranch rolls.

** Option: Add \$3.00 per meat if more than two are chosen*

Fresh Water Catfish Fry Deep-fried Catfish Fillets served with cowboy potatoes or pecan rice, Coleslaw and hushpuppies, condiments, tartar sauce and catsup.



The Bunkhouse

Boneless Breast of Chicken marinated and charbroiled over mesquite coals OR Rosemary Roasted Chicken Quarters and served with pecan rice or cowboy potatoes, country style green beans w/onion and herbs, tossed salad and freshly baked Ranch rolls.

The Conquistador

Beef and/or Chicken Fajitas marinated in our special sauce served with refried beans OR borracho beans, Mexican rice, grated cheese, shredded lettuce, pico de gallo, guacamole, sour cream, jalapenos and flour tortillas.

German Feast

Roasted Pork Loin with Raspberry Chipotle Sauce served with tomato salad and warm German potato salad and German Sausage with baked sauerkraut with apples and onions, along with Rye bread and butter.

**Can substitute green beans for sauerkraut.*

The Traildriver Cook-Out

Mesquite grilled 10oz Rib Eye Filet (grilled to each guest's liking upon request) served with cowboy potatoes, country style green beans with onions and herbs, tossed salad and freshly baked Ranch rolls.

**Option: We can provide a combination of a 6 oz. Rib eye and a 4 oz. Boneless Breast of Chicken as an entrée. Also, we can have a custom made brand with the company's logo to brand the steaks.*

Rustlers Cook-Out

Hindquarter of Prime Beef cooked to perfection in our Texas sized pit with mesquite and pecan wood until tender and juicy and carved at the time of serving with cowboy potatoes (sautéed with herbs & onions), our own ranch beans, your choice of country coleslaw or tossed salad, condiments and freshly baked Ranch rolls.





MENU OPTIONS CONTINUED...

Rio Cibolo Ranch Food Court

An array of Food Stations Providing Continuous Buffet-Style Service for Two Hours
(Choose from a minimum of four stations)



Beef Anticuchos

Mesquite grilled skewered sirloin tid bits with mango habanera sauce.

Bellyrubbin'

Tender strips of beef dipped in our seasoned batter, deep-fried and served with plenty of country gravy.

California Cowboy

A cart of fresh fruits including strawberries, melons, bananas, apples, green grapes and a variety of cheeses served with poppy seed and honey-mustard dressing, or crudité's of fresh vegetables including broccoli, cauliflower florets, carrot sticks, mushrooms, cucumber rings, spears of zucchini and yellow squash served with peppercorn ranch dip.

Cinnamon Apple Tacos

(Our Specialty Crepes) served with pecan praline sauce.

Cowboy Wrap-Around

Sliced mesquite smoked brisket served with barbecue sauce, sliced onions, and jalapenos on sourdough rolls.

Death by Chocolate Brownies

Fudge nut brownies with a dollop of vanilla ice cream and chocolate sauce.

Empanadas

Golden brown crusty mini pies with chopped brisket, diced chicken fillings, or sweet ones with apple and pumpkin.

Everybody's Favorite

Chicken Caliente (hot chicken) prepared with strips of skinless chicken breast, sprinkled with Monterrey jack cheese and chopped jalapenos, rolled and wrapped in bacon, marinated in soy sauce and white wine and charbroiled over mesquite coals.

Margarita Mousse Pie

Our version of key lime pie with a touch of whipped cream, lime slices and fresh strawberries.

Margarita Shrimp Kabobs

Served with lime and onion wedges, cherry tomatoes and cilantro marinade.

Oinken Good Wraps

Mini sausages wrapped in pastry crust.

Pan Dulce

Bunelos, churros, praline bars, pecan fudge bars, and fresh strawberries w/powdered sugar and chocolate sauce.

Pork Chop on a Stick

Tender Pork Loin Shiskabobs with special marinade served with Raspberry Chipotle.

Quesadilla Bar

Quesadillas made to order with smoked chicken, artichokes, sautéed onions and mushrooms, and cheese & picante sauce wrapped in a flour tortilla and grilled over mesquite coals.

Salad Sticks

Skewers of lettuce wedges, slices of cucumbers, carrots and cherry tomatoes drizzled with peppercorn ranch dressing.

Sausage Coins

Rounds of smoked sausage in special Borracho BBQ sauce with colorful medley of onions and peppers.

Sautillos

Smoked sausage wrapped in flour tortillas.

Steer Fingers

Succulent, meaty, tender beef ribs peppered and smoked and served with our special sauce.



***Please note other Food Station Options are available upon request. Just Ask Us!**



MENU OPTIONS CONTINUED...

It's Round-Up Time in Texas



In 1865, after the Civil War, there were over 4,000,000 cattle running wild in Texas — some of them from herds that were abandoned during the War, some from the missions that had escaped generations before and had mixed with the shorthorns and other breeds of the frontier. The mission cattle were descendants of the Castillion cattle brought from Spain, with their wide horn span and the stocky build of the shorthorn came the Texas Longhorn. It was these cattle that the survivors of the Confederate Army came home to at the end of the War.

Rio Cibolo Ranch takes you back a hundred years to experience the traditional cooking of wood-fired pits and stoves using mesquite, oak, and pecan from our own lands. Because we are in the heart of cowboy country, our traditional dishes reflect the bygone era of the trail drives and the mystique of their lifestyles, from cattle baron to wrangler. We try to preserve the originality of this food in its cooking and its ingredients.

...It's Saturday night and the wranglers have been in the saddle since daybreak. Too far to ride to town, the wranglers decide to pretend to be cattle barons! The cook is instructed to prepare a...

Cattle Baron's Banquet

In memory of the Great American cattle drives, our cooks can do the same for you — a banquet for your cattle barons!

For Starters: We offer Vaquero Wrap-Arounds (quesadillas served with a combination of cheeses, salsa, sautéed onions and mushrooms wrapped in a flour tortilla and grilled over coals); Campfire Chili with sides of grated cheese, chopped onion, diced jalapenos, and cornbread muffins; and tubs of crisp salad greens topped with Ranch dressing.

And the Main Course: Generous cuts of aged T-Bone steaks grilled over mesquite coals to the preference of each baron and served with cowboy potatoes with herbs and onions, creamed, spicy corn and freshly baked sourdough rolls.

Not to forget the sweet tooth: We have cinnamon bread pudding with whiskey sauce, apple pandowdy and Dutch oven blackberry cobbler to be served with our freshly brewed chuck wagon coffee.

You may wish to consider...Our full open bar with premium liquors, cordials, assorted imported and domestic beers, and some truly excellent Texas wines.

* We have a library of mixed beverages, punch and julep recipes from the 1800s.

Walk on the Wild Side!

(Wild Game Dinner)

(Prices vary. Please inquire with one of our event planners for current pricing)

For many centuries past, this Ranch and surrounding countryside provided an abundance of wild game that was the primary food source for the Native Americans and the pioneers who formed the foundation of our great country. Buffalo, deer, turkey, quail, dove, duck, and many species of fish were prepared over open fires with native woods of oak, pecan, and mesquite. We would like to share with our guests some exotic fixins' from this past.

Some favorites to choose from: (available during season)

Buffalo Strips grilled over mesquite coals and served with a shallot mushroom sauce.

Dove Breast stuffed with jalapenos, Monterrey jack cheese & toasted pecan, wrapped in smoked bacon and mesquite grilled.

Quail marinated in garlic and herbs and braised in wine sauce

Venison tenderloin slow smoked and glazed with a jalapeno/herb sauce

Roasted mallard duck stuffed with apples, onion and sausage

Chicken Fried Venison and country cream gravy

Cedar Planked Salmon with maple glaze

RIO CIBOLO BUFFALO CHILI...served around our Huge Open Fire Pit



APPETIZERS, DESSERT & BREAKFAST OPTIONS

APPETIZERS (served for 1 hour)

* Chicken Caliente
Quesadilla Bar (Smoked Chicken,
Artichoke, Mushroom, & Spinach)
**Trail driver's Chili
Buffalo Wings
Chips & Dips
(Variety of Chips and Dips)
Oinken Good Wraps
(Mini sausage wrapped in pastry crust)

Quesadillas (Cheese & Picante)
Tostada Chips, Queso Dip, & Ranch Salsa
Coins of Smoked Sausage
Sautillos (sausage wrapped in flour tortilla)
Tostada Chips & Ranch Salsa
Mesquite Grilled Corn-On-The-Cob
(in the husk Indian style)
Popcorn

*The Supreme Appetizer: (The Ranch Specialty) Chicken Caliente prepared with strips of chicken breasts sprinkled with Monterey Jack cheese and chopped jalapenos, rolled and wrapped in bacon, marinated in soy sauce, white wine, lemon pepper and charbroiled over mesquite coals

** The Texas Connection: Traildriver's Chili — a mainstay for the cowboy out on the trail all day! Our own famous recipe fortified with lean beef brisket and served with condiments.

PARTY TRAYS (as appetizers)

Finger Sandwiches
Crudités with fruit, cheese & dips

Cheese and Vegetable Trays



SALAD BAR

Salad wagon with mixed greens, sliced tomatoes, mushrooms, marinated veggies, croutons, grated cheddar cheese and home-style salad dressings



DESSERTS

Assorted Cobblers (Blackberry, Peach,
& Apple – our most popular)
Apple Pecan Tacos
(An R.C.R. Specialty!)
Texas Pecan Pie
Margarita Mousse Pie
(An RCR original – yum-yum!)

Fudge Nut Brownies
Assorted Cookies (Chocolate Chip, Peanut
Butter, Sugar & Snickerdoodles)
Bunuelo Bar: Crispy sugar bunuelos with fresh
strawberries, Ranch pecans, chocolate
sauce and whipped cream



Dessert Cart (1/3, 1/3, 1/3) (3 from above)
Add ice cream to any of the above..... \$1.00
Banana Split, Sundae, and Rootbeer Float Bars available upon request.



Arrangements can be made for specialty cakes, other desserts, appetizers and specialty items. Just ask!
For information on prices and customized menus, please contact our Catering Office at (800) 713-9444.

BREAKFAST OPTIONS

Cowboy Breakfast: Home cooked fresh eggs, bacon, sausage, and homemade buttermilk biscuits, with a variety of jams, jellies, honey and butter

Breakfast Taco Bar: Fresh scrambled eggs, warm flour tortillas with your choice of frijoles, smoked bacon or sausage, chorizo, grated cheese and Ranch salsa

Continental Breakfast: Assorted muffins, donuts, and fresh fruit

***All of the above served with assorted juices, milk and coffee (caffeinated/decaffeinated)



BEVERAGE SERVICES

Rusty Spur Bar, Long Oak Bar, Longhorn Saloon, Zuehl's Saloon & Satellite Bars

(Prices are per person)



Full Open Bar

Includes unlimited draft beer, domestic and import can beer, house wines, our famous Rio Ritas (margaritas), mixed beverages with well and premium liquor and sodas for up to 4 hours. (Frozen margaritas also available for additional cost)

****Premium Wines available upon request****

Partial Open Bar

Includes unlimited draft beer, domestic and import can beer, house wines, our famous Rio Ritas (margaritas) and sodas for up to 4 hours. (Frozen margaritas also available for additional cost)

*Each additional hour \$8.00

****Premium Wines available upon request****

Limited Open Bar

Includes unlimited draft beer, domestic and import can beer, house wines, and sodas for up to 4 hours.

(May substitute house wine for Rio Ritas)

*Each additional hour \$8.00

****Premium Wines available upon request****

Soft Drinks

Continuous and unlimited fountain service (includes Coke, Diet Coke, Sprite, and Dr. Pepper).

Served in 12 oz. cups w/ice for 5 hours. (\$1.00 for each additional hour)

Beer

Keg of beer of your choice. (165- 12oz.servings)

Wine: A special selection of Texas wines (Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel) and preferred champagnes.

(Please note effective 1/1/14, House Bill 3572 imposes an 8.25% mixed beverage sales tax)

Non-Alcoholic Specialty Beverages:

Peach Tea, Lemonade, Coffee Bar available for additional cost per serving.

Pina Punch - orange, lemon, pineapple flavor with floating ice sculpture of your choice of a heart, horseshoe, state of Texas, etc. or Peach Tea

Non-Alcoholic Bowl

Alcoholic Bowl.....Available upon Request!

Cash Bar Set-Up Fee \$150.00 per TABC Certified Bartender

(Please note that the 8.25% mixed beverage sales tax is included in cash bar price)

Soda	Premium Wine (by request)
Mineral Water & Bottled Water (by request)	Our famous Rio Ritas (Margaritas on the rocks)
Draft Beer (16 oz. cups)	Well Mixed Drinks
Non-Alcoholic Can Beer (by request)	Premium Mixed Drinks
Domestic Can Beer (by request)	Margarita Machines available (1 st 100 drinks!)
Import Can Beer	Champagne (recommended house champagne: Charles de Fere)
House Wine	*Other Brands available upon request.

***PLEASE NOTE YOU MAY CUSTOMIZE YOUR CASH BAR SERVICE TO BE ON A TAB CONSUMPTION BASIS OR YOU MAY SPECIFY A CERTAIN AMOUNT YOU WANT TO SPEND.**

*Select brands available upon request and may be for additional charge.

*Bar service with TABC certified bartenders is provided at the Rusty Spur Saloon and the Long Oak Bar in the R.C.R. Corral, the Longhorn Saloon in the Lazy Lily, Zuehl's Saloon in Zuehl's Hall and can also be set up in multiple locations throughout the Ranch grounds.

***Standard well liquors include:** Jim Beam Bourbon, Kentucky Bourbon JTS Brown, Montezuma Tequila, J&B Scotch, Highland Mist, McCormick Vodka, McCormick Gin, Castillo Rum, DeKuyper Liqueurs, DeKuyper Schnapps

***Standard premium liquors include:** Jack Daniels, Crown Royal, Marker's Mark, Seagram's 7, Chivas Regal Scotch, Dewar's Scotch, Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan, Christian Brothers Brandy, Jose Cuervo Tequila, Bailey's Irish Cream, Kahlua, Gran Marnier, Courvoiser.

Transportation & Security: Transportation can be arranged upon request and we provide and require security, (Guadalupe County Sheriff) (One security for every 250 guests), which is mandatory at all events..

