



HEADLINERS

BANQUET DINNER MENU

FIRST-COURSE

Plated First-Course Appetizer

jumbo lump crab cake, rémoulade sauce 11.50

two blinis, smoked salmon & dill crème fraîche 8

smoked quail breast on risotto cake,
grilled jalapeño-onion beurre blanc 19 (gf)

three bacon-wrapped shrimp, maple chili glaze 15 (gf)

two pan seared sea scallops,
sundried tomato coulis, basil oil 24 (gf)

Soup or Salad Accompaniment

silver dollar parmesan lace crisp, 2 pieces 3.75 (gf)

everything bagel spiced parmesan crisp, 2 pieces 3.75 (gf)

cheddar cheese wafer 2.25 each

grilled shrimp 5 each (gf)

bite-sized crab cake, rémoulade sauce 5.25 each

Soup

traditional louisiana chicken and sausage gumbo

tomato basil bisque en croûte

roasted corn chowder, chili oil (gf)

broccoli cheese (gf)

lobster bisque en croûte, lobster meat,
leeks, grape tomatoes

roasted corn bisque, crab beignets, basil aioli (gf)

french onion soup, croutons,
provolone cheese, parmesan cheese

shiner bock cheese soup, pretzel bread croutons

November 2023

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FIRST-COURSE SALAD

Headliners house salad; mixed field greens,
boston lettuce, pistachios, fresh pear slices,
belle blanche cheese, champagne vinaigrette (gf)

Headliners chopped “wedge” salad;
green goddess dressing, chopped romaine lettuce,
crispy bacon, grape tomatoes (gf)

sunshine salad; mixed field greens, butter lettuce,
grapefruit sections, avocado slices, toasted almonds,
citrus parmesan dressing (gf)

traditional caesar salad;
romaine lettuce, parmesan cheese, croutons
(replace croutons with everything bagel spiced
parmesan crisps for a gluten free option)

kale & walnut salad; fresh pear, dried cranberries,
bleu cheese crumbles, citrus vinaigrette (gf)

mediterranean salad; baby mixed greens,
kalamata olives, crumbled feta cheese, grape tomatoes,
cucumber, red pickled onion, grilled pita bread,
lemon oregano vinaigrette

baby green salad; pickled watermelon, roasted beets,
bleu cheese, mint citrus vinaigrette (gf)

warm spinach salad; endive, shiitake mushrooms,
pecans, warm bacon vinaigrette, goat cheese crostini

baby spinach salad; candied pecans, feta cheese,
sliced strawberries, citrus vinaigrette (gf)

bibb & fennel salad; pistachio crusted goat cheese,
granny smith apples, dried cranberries,
fresh blueberries, white balsamic vinaigrette (gf)

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BEEF

Headliners famous Governor Shivers chicken-fried steak;
USDA tenderloin, cream gravy 61

eight-ounce USDA prime grass-fed beef tenderloin,
grilled tomato béarnaise (gf) MP

charbroiled new york strip; roasted cipollini onions,
sautéed mushrooms, brandy peppercorn sauce (gf) 66

tenderloin specialties

*beef tenderloin entrée prices below are for six-ounce USDA choice steaks
upgrade to eight-ounce or ten-ounce, USDA prime, grass fed (MP)*

seared or smoked beef tenderloin filet (gf) 61

open-faced beef wellington 64

beef tenderloin filet, prosciutto, mushrooms,
caramelized shallots, brandy demi-glace

crescent city beef tenderloin filet 67

creamed spinach, potatoes pontalba, tasso ham,
fried oysters, béarnaise sauce
without oysters (gf) 62

beef tenderloin oscar 65

king crab topping, asparagus spears, béarnaise sauce (gf)

pepper-crusted beef tenderloin 62

portobello mushroom ragout, oven-dried tomatoes,
cabernet shallot reduction (gf)

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DUETS

Beef Tenderloin Duets:

*seared or smoked six-ounce USDA choice beef tenderloin filet
with one of the following:*

chicken breast (choose preparation from poultry section) 75.50

grilled semi-boneless quail, dr pepper jalapeño glaze (gf)
76.50

semi-boneless quail stuffed with cornbread sausage dressing,
topped with creamy tomatillo sauce 76.50

grilled semi-boneless quail,
grilled onion & jalapeño compound butter (gf) 76.50

four skewered bacon-wrapped quail bites (gf) 76.50

maple-seared salmon, honey thyme beurre blanc 78.75

three jumbo fried shrimp 82

three jumbo shrimp scampi (gf) 82

crab cake, cognac lobster cream 82

seabass, chardonnay herb-lemon sauce (gf) 84

six-ounce broiled lobster tail (gf) 99.65

Additional Duets:

bacon-wrapped filet, shallot bordelaise and
pan-seared halibut, lemon saffron cream,
grape tomato chutney 83 (gf)

chicken breast (choose preparation from poultry section) and
shrimp scampi 65

miso-marinated chicken and lemongrass shrimp,
ponzu sauce 65 (gf)

shrimp & grits and beef short ribs, red wine demi-glace
68.25 (gf)

*choice of sauces & compound butters
(add 4.25):*

hollandaise (gf)

béarnaise (gf)

gorgonzola butter (gf)

roasted shallot cabernet (gf)

cognac cream (gf)

bordeaux (gf)

bourbon bacon jam (gf)

bone marrow butter (gf)

roasted jalapeño butter (gf)

wild mushroom ragout (gf)

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BEEF

Boneless Beef Short Rib:

braised, mushroom ragoût (gf) 43

braised, red wine demi-glace (gf) 43

smoked, dr. pepper jalapeño glaze (gf) 43

braised, port wine sauce 43

Veal:

mediterranean veal scaloppini, sun-dried tomatoes,
kalamata olives, capers, white wine butter sauce 48

veal romano, pan-fried veal cutlets,
marinated feta cheese, sautéed grape tomatoes, basil 49

veal milanese scallopini, gulf shrimp, blackening spices,
lemon juice, white wine and veal stock 57

six-ounce grilled veal tenderloin,
creamed smoked mushroom ragoût (gf) 64

SEAFOOD

Salmon:

pesto salmon, sea scallops, lemon beurre blanc (gf) 62

marinated grilled atlantic salmon,
roasted jalapeño & grilled tomato aioli (gf) 55

maple-seared salmon, apricot ginger thyme glaze 55 (gf)

Sea Bass:

pan-seared sea bass, avocado-orange relish (gf) 73.50

sautéed sea bass meunière 73.50

basil-crust sea bass, citrus beurre blanc 73.50

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SEAFOOD

Black Drum

blackened drum, creole butter (gf) 50.50

Gulf Red Fish

red fish pontchartrain, crab, shrimp,
brown butter topping (gf) 51.50

Red Snapper (seasonal)

roasted red snapper, seared tomatoes & leeks (gf) 50.50

blackened red snapper, lemon garlic butter (gf) 50.50

Cod

sautéed cod, roasted sweet pepper sofrito 43

grilled cod, sweet basil beurre blanc (gf) 43

pan-seared cod, sundried tomato,
hatch green chili lime butter 43

Shrimp

charbroiled shrimp, lemongrass steamed rice,
thai chili lemon beurre blanc 41

charleston-style shrimp and grits with andouille sausage 41

CHICKEN

monterey chicken, blackened chicken breast,
grilled tomato, onion & avocado-citrus chipotle tequila sauce 45

three cheese & smoked ham stuffed chicken breast,
mustard-artichoke sauce 45

tuscany breast of chicken, pistachio herb goat cheese,
red wine demi-glace 44

creamy artichoke, bleu cheese and mild jalapeño
stuffed chicken breast, tomato beurre blanc 45

grilled chicken breast, pesto, tomato, bacon, mozzarella 44

parmesan-crust chicken breast,
tomato basil beurre blanc 44

charbroiled caribbean jerk chicken breast,
roasted sweet potato, thai chili coconut pineapple sauce 45

toasted almond chicken breast,
apricot chardonnay cream sauce 45

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PORK

herb-crusted grilled pork tenderloin, roasted shallots,
cremini mushrooms (gf) 48

traditional pork scallopini piccata, capers, lemon butter 48

brined breaded boneless pork loin chop,
sun-dried tomatoes, prosciutto & sage sauce 44

smoked brined boneless pork loin chop,
creamy creole sauce 44

VEGETARIAN

penne pasta & butternut squash, sage brown butter,
english peas, roasted sweet peppers
& grana padano cheese 37.50

vegan or vegetarian cauliflower steak,
shiitake mushrooms, candied baby carrots,
roasted red pepper coulis and basil oil 37.50

mushroom potato cake, boursin cheese mornay sauce,
roasted grape tomatoes, grilled asparagus,
aged balsamic reduction 37.50

creamy parmesan risotto, grilled portobello carpaccio,
wilted baby spinach, roasted sweet corn,
grape tomatoes, basil aioli 37.50

butternut squash gnocchi, brown butter and sage,
sautéed spinach 37.50

spinach and mushroom ricotta cannelloni,
roasted roma tomato sauce 37.50

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PLATED TWO-COURSE MENUS

1

house salad

chicken breast, blackened shrimp, tomato-basil citrus cream,
fried capers, individual corn pudding, charred broccolini 44

2

maison salad

chicken scallopini piccata, lemon caper beurre blanc,
sweet potato and roasted vegetable hash, sautéed spinach 43

3

greek salad

pan-seared chicken breast, caper-sage brown butter,
sautéed grape tomatoes, asparagus,
oregano and roasted garlic fingerling potatoes 43

4

avocado & hearts of palm salad,
roasted peppers, lime chipotle vinaigrette

sautéed or pan-seared sea scallops and gulf shrimp,
“paella rice”, haricot vert 44

5

chipotle caesar salad, crispy tortilla strips,
tomatoes, peppers, black beans

marinated grilled atlantic salmon,
mild roasted jalapeño and grilled tomato aioli, green chili bread pudding,
calabacitas, corn, rajas and chayote squash 55

6

pork pot stickers, mirin gyoza sauce

braised boneless beef short ribs
soy gastrique over sticky rice, charred baby bok choy 43

7

traditional caesar, sourdough croutons

gulf redfish, seared tomatoes & leeks, saffron risotto,
english peas, sunburst squash 51.50

8

old-school chopped salad, dill buttermilk ranch,
iceberg, eggs, tomatoes, carrots

chicken-fried steak, cream gravy,
buttermilk mashed potatoes, harvester beans, tomatoes,
blistered cippolini onions 61

9

southern caesar salad, cornbread croutons,
charred cherry tomatoes

blackened drum, crawfish creole beurre blanc,
dirty rice, collard greens 51.50

10

house salad

sea bass meunière, crispy fried leeks,
parmesan potato souffle, asparagus 73.50

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PLATED TWO-COURSE MENUS

11

traditional caesar salad, sourdough croutons

seared cod, sofrito sauce, parmesan risotto,
fried artichoke hearts, asparagus 43

12

maison salad

duet of boneless beef short ribs, demi-glaze,
and shrimp & grits, colorful oven roasted vegetable medley 68.25

13

house salad

new york strip, salted bone marrow butter,
sour cream & onion potato souffle, tricolor cauliflower 67.25

14

wedge salad

seared or smoked six-ounce beef tenderloin, grilled onions,
mushrooms, roasted garlic demi-glaze,
potatoes dauphinoise, broccolini, charred tomatoes 64

15

summer squash gratin

bleu cheese & shiitake mushroom-crusted beef tenderloin filet,
smoked mashed potatoes, shallot cabernet sauce, wilted kale 64

16

sunshine salad

duet of seared six-ounce beef tenderloin,
demi-glaze and jumbo gulf shrimp,
herb-chipotle lime beurre blanc, polenta cake,
glazed carrots 82

17

tomato bisque en croûte

duet of bourbon brown sugar-crusted six-ounce beef tenderloin
and cranberry cornbread stuffed quail,
mild jalapeño dr pepper glaze,
smoked cheese cauliflower au gratin,
garlic-roasted baby carrots 77

18

traditional louisiana chicken and sausage gumbo

brined boneless pork loin chop,
southern cornbread dressing, maple-whipped sweet potatoes,
marshmallow crème fraîche, creole mustard demi 44

19

southwestern caesar salad with cornbread croutons

toasted cumin honey-glazed pork tenderloin,
southwestern barley risotto, raspberry chipotle sauce 47.25

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BUFFET DINNERS

1 Tex-Mex 50.50

- southwestern salad
- deconstructed gazpacho salad, tomatoes, avocados, cucumbers, bell peppers, arugula
- calabacitas gratin (red tomatoes, green zucchinis, yellow squash, sautéed onions, cheese, garlic)
- cilantro lime rice

pick two of the following:

(or add \$18/person for three entrée options)

- shrimp, poblano, cheese and potato flautas
- smoked brisket enchiladas, white queso
- tortilla crusted catfish, cilantro tomatillo sauce
- chicken mole

2 Italian 48.50

- maison salad
- caprese panzanella salad
- charred broccolini, lemon garlic vinaigrette
- garlic bread

pick two of the following:

(or add \$18/person for three entrée options)

- beef short rib and mushroom cavatappi
- fried shallots and feta cheese
- gulf shrimp, pesto, gnocchi
- chicken parmesan
- lasagna bolognese
- marinated grilled chicken, pasta alfredo
- parsley buttered pasta, meatballs
- housemade marinara sauce
- creamy seafood & tortellini pasta

3 Continental 61.00, + 1 carver

- cherry, pecan, goat cheese salad, thyme vinaigrette
- colorful roasted vegetable, pasta salad
- trio of cruciferous vegetables: broccoli, cauliflower, purple
romanesco
- sautéed butternut squash risotto
- brown butter wild atlantic cod, sofrito
- carved: brined pork loin, sausage stuffing
- warm roasted shallot and shiitake sauce

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BUFFET DINNERS

4 Southern 67.25, + 1 carver

- salad of romaine, smoked onion vinaigrette, sundried tomatoes, crispy shallots
- red and yellow beet salad, arugula, feta, fig vinaigrette, orange segments
- asparagus, crispy prosciutto crumbles
- parmesan mushroom farro, risotto style
- charleston-style shrimp & grits, gulf shrimp, andouille sausage
- carved: coffee and cocoa nib-rubbed beef tenderloin, warm port wine demi-glace

5 Austin 71.50, + 1 carver

- chopped wedge salad
- grilled artichoke, avocado, shrimp, marinated haricot vert, red & yellow cherry tomatoes, orange-basil vinaigrette
- buttered asparagus and french carrots
- truffle potato dauphinoise
- salmon, crab and roasted tomatoes, herbed parmesan crust
- carved: smoked prime rib, barbecue beurre blanc, horseradish cream

6 Texas 64.00, + 1 carver

- sunshine salad
- texas slaw, jicama, red peppers, cabbage, carrots, jalapeños, mustard vinaigrette
- housemade pimento cheese deviled eggs (maximum 100 ppl)
- green chile mac & cheese
- creamed collard greens with boursin
- tamale-stuffed boneless quail breasts, grilled onion & mild jalapeño compound butter
- carved: brisket, warm barbecue sauce
- cheddar biscuits

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DESSERTS

the following dessert selections are 9.00 per person

pecan ball, hot fudge (gf)

strawberry shortcake (up to 50 guests)

costa rican bread pudding,
warm whiskey sauce, drunken raisins

traditional flan

rich coffee flan, kahlúa, whipped cream, chocolate curl (gf)

interior mexican flan almendra (almond flan) (gf)

mascarpone panna cotta, fresh berries (gf)

cheesecake:

chocolate with oreo crust, strawberry, vanilla,
oreo, salted caramel, pumpkin cheesecake

slice of Headliners pie or cake

key lime pie, chocolate fudge pie, coconut cream pie,
pecan pie, lemon meringue pie,
chocolate cake, italian cream cake, lemon cake,
red velvet cake, carrot cake,
black forest cake, german chocolate cake,
white cake with raspberry cream cheese icing
... and many more - ask the events team for options!

baked alaska 12

large flaming baked alaska, hot fudge -
(maximum 30 guests)

individual baked alaska

variations include: traditional chocolate cake,
vanilla ice cream & hot fudge sauce

lemon cake, strawberry ice cream & chambord sauce
toffee cake, vanilla ice cream & hazelnut caramel sauce

black forest (cherry filling and chocolate cake)
vanilla ice cream & hot fudge sauce

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DESSERTS

the following dessert selections are 12 per person

almond semifreddo, almond brittle, pirouette cookie (gf)

pistachio semifreddo, pistachio crumble,
whipped cream (gf)

strawberry chocolate mousse cake, chocolate ganache

kahlúa chocolate mousse torte

mexican chocolate ganache torte

rum crème brûlée, strawberries, raspberries (gf)

bananas foster crème brûlée (gf)

individual three-tiered “wedding cake” cheesecakes
(maximum 90 guests)

compote of berries (gf)

individual chocolate cakes covered in chocolate ganache

cookies & cream filling

chocolate mousse

raspberry mousse

or german chocolate

elegant dessert trio - choose three

mini crème brûlée (gf)

chocolate mousse in Belgian chocolate cup (gf)

key lime tartlet

miniature lemon meringue tartlet

mocha mousse in Belgian chocolate cup (gf)

tiramisu

old-fashioned banana pudding

chocolate-dipped Viennese cookie

(see events team for other options)

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