



# HEADLINERS

## BANQUET DINNER MENU

### FIRST-COURSE

#### *Plated First-Course Appetizer*

jumbo lump crab cake, rémoulade sauce 12

two blinis, smoked salmon & dill crème fraîche 9

smoked quail breast on risotto cake,  
grilled jalapeño-onion beurre blanc 20 (gf)

three bacon-wrapped shrimp, maple chili glaze 16 (gf)

two pan seared sea scallops,  
sundried tomato coulis, basil oil 25 (gf)

#### *Soup or Salad Accompaniment*

silver dollar parmesan lace crisp, 2 pieces 4 (gf)

everything bagel spiced parmesan crisp, 2 pieces 4 (gf)

cheddar cheese wafer 3 each

grilled shrimp 5 each (gf)

bite-sized crab cake, rémoulade sauce 6 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

french onion soup, croutons,  
provolone cheese, parmesan cheese

shiner bock cheese soup, pretzel bread croutons

2024

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all entrées are served with a choice of salad or soup



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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)

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

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

kale and walnut salad;  
granny smith apples, dried cherries, feta cheese,  
white balsamic vinaigrette

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### BEEF

Headliners famous Governor Shivers chicken-fried  
steak; USDA tenderloin, cream gravy 64

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) 69

#### *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) 64

open-faced beef wellington 67

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

crescent city beef tenderloin filet 70

creamed spinach, potatoes pontalba, tasso ham,  
fried oysters, béarnaise sauce  
without oysters (gf) 65

beef tenderloin oscar 68

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

pepper-crust beef tenderloin 65

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

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## BANQUET DINNER MENU

### DUETS

#### **Beef Tenderloin Duets:**

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

grilled semi-boneless quail,  
grilled onion & jalapeño compound butter (gf) 81

maple-seared salmon, honey thyme beurre blanc (*three*) 83

jumbo fried shrimp 85

three jumbo shrimp scampi (gf) 85

crab cake, cognac lobster cream 85

seabass, chardonnay herb-lemon sauce (gf) 87

six-ounce broiled lobster tail (gf) 104

#### **Additional Duets:**

bacon-wrapped filet, shallot bordelaise and pan-seared  
halibut, lemon saffron cream, grape tomato chutney (gf)  
89

miso-marinated chicken and lemongrass shrimp,  
ponzu sauce (gf)  
69

shrimp & grits and beef short ribs, red wine demi-glace (gf)  
72

grilled marinated chicken and blackened redfish, charred  
tomatoes, lemon brown butter sauce  
69

*choice of sauces & compound butters (add 4.50):*

hollandaise (gf)  
béarnaise (gf)  
gorgonzola butter (gf)  
roasted shallot cabernet (gf)  
cognac cream (gf)  
bordelaise (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) 49

braised, red wine demi-glace (gf) 49

smoked, dr. pepper jalapeño glaze (gf) 49

braised, port wine sauce 49

#### ***Veal:***

mediterranean veal scaloppini, sun-dried tomatoes,  
kalamata olives, capers, white wine butter sauce 52

veal romano, pan-fried veal cutlets,  
marinated feta cheese, sautéed grape tomatoes, basil 53

veal milanese scaloppini, gulf shrimp, blackening  
spices, lemon juice, white wine and veal stock 60

six-ounce grilled veal tenderloin,  
creamed smoked mushroom ragoût (gf) 68

### SEAFOOD

#### ***Salmon:***

pesto salmon, sea scallops, lemon beurre blanc (gf) 65

garlic honey glazed salmon (gf) 56

marinated grilled atlantic salmon,  
roasted jalapeño & grilled tomato aioli (gf) 58

maple-seared salmon, apricot ginger thyme glaze (gf) 58

#### ***Sea Bass:***

pan-seared sea bass, avocado-orange relish (gf) 77

sautéed sea bass meunière 77

basil-cruste sea bass, citrus beurre blanc 77

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## BANQUET DINNER MENU

### SEAFOOD

#### *Black Drum*

blackened drum, creole butter (gf) 53

#### *Gulf Red Fish*

red fish pontchartrain, crab, shrimp,  
brown butter topping (gf) 58

roasted red fish, seared tomatoes & leeks (gf) 57

blackened red fish, lemon garlic butter (gf) 57

#### *Orange Roughy*

sautéed orange roughy, roasted sweet pepper sofrito 46

grilled orange roughy, sweet basil beurre blanc (gf) 46

pan-seared orange roughy, sundried tomato,  
hatch green chili lime butter 46

#### *Shrimp*

charbroiled shrimp, lemongrass steamed rice,  
thai chili lemon beurre blanc 46

charleston-style shrimp and grits with andouille sausage 46

### CHICKEN

monterey chicken, blackened chicken breast,  
grilled tomato, onion & avocado-citrus chipotle tequila sauce  
49

traditional chicken piccata,  
lemon caper beurre blanc 49

tuscany breast of chicken, pistachio herb goat cheese,  
red wine demi-glace 49

chicken fricassée, shallot,  
bacon, brown butter 49

grilled chicken breast, pesto, tomato, bacon,  
mozzarella 49

parmesan-cruste chicken breast,  
tomato basil beurre blanc 49

charbroiled caribbean jerk chicken breast,  
roasted sweet potato, thai chili coconut pineapple  
sauce 49

marsala chicken, cremini mushroom sauce 49

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## BANQUET DINNER MENU

### PORK

herb-crusted grilled pork tenderloin, roasted shallots,  
cremini mushrooms (gf) 51

traditional pork scallopini piccata,  
capers, lemon butter 51

brined breaded boneless pork loin chop,  
sun-dried tomatoes, prosciutto & sage sauce 47

smoked brined boneless pork loin chop,  
creamy creole sauce 47

### VEGETARIAN

penne pasta & butternut squash, sage brown butter,  
english peas, roasted sweet peppers  
& grana padano cheese 41

vegan or vegetarian cauliflower steak,  
shiitake mushrooms, candied baby carrots,  
roasted red pepper coulis and basil oil 41

mushroom potato cake, boursin cheese mornay sauce,  
roasted grape tomatoes, grilled asparagus,  
aged balsamic reduction 41

creamy parmesan risotto, grilled portobello carpaccio,  
wilted baby spinach, roasted sweet corn,  
grape tomatoes, basil aioli 41

butternut squash gnocchi, brown butter and sage,  
sautéed spinach 41

spinach and mushroom ricotta cannelloni,  
roasted roma tomato sauce 41

napoleon over a polenta cake,  
fire roasted harissa (v) 41

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## BANQUET DINNER MENU

### PLATED TWO-COURSE MENUS

1

#### house salad

chicken breast, blackened shrimp, tomato-basil citrus cream, fried capers, individual corn pudding, charred broccolini 49

2

#### maison salad

chicken scallopini piccata, lemon caper beurre blanc, sweet potato and roasted vegetable hash, sautéed spinach 49

3

#### greek salad

pan-seared chicken breast, caper-sage brown butter, sautéed grape tomatoes, asparagus, oregano and roasted garlic fingerling potatoes 49

4

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

sautéed or pan-seared sea scallops and gulf shrimp,  
“paella rice”, haricot vert 49

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 58

6

pork pot stickers, mirin gyoza sauce

braised boneless beef short ribs  
soy gastrique over sticky rice, charred baby bok choy 49

7

traditional caesar, sourdough croutons

gulf redfish, seared tomatoes & leeks, saffron risotto,  
english peas, sunburst squash 57

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 64

9

southern caesar salad, cornbread croutons,  
charred cherry tomatoes

blackened drum, crawfish creole beurre blanc,  
dirty rice, collard greens 54

10

#### house salad

sea bass meunière, crispy fried leeks,  
parmesan potato souffle, asparagus 77

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### PLATED TWO-COURSE MENUS

11

traditional caesar salad, sourdough croutons

seared orange roughy, sofrito sauce, parmesan risotto, fried  
artichoke hearts, asparagus 46

12

maison salad

duet of boneless beef short ribs, demi-glace,  
and shrimp & grits, colorful oven roasted vegetable medley 72

13

house salad

new york strip, salted bone marrow butter,  
sour cream & onion potato souffle, tricolor cauliflower 70

14

wedge salad

seared or smoked six-ounce beef tenderloin, grilled onions,  
mushrooms, roasted garlic demi-glace,  
potatoes dauphinoise, broccolini, charred tomatoes 67

15

summer squash gratin

bleu cheese & shiitake mushroom-crusting beef tenderloin filet,  
smoked mashed potatoes, shallot cabernet sauce, wilted kale 67

16

sunshine salad

duet of seared six-ounce beef tenderloin,  
demi-glace and jumbo gulf shrimp,  
herb-chipotle lime beurre blanc, polenta cake,  
glazed carrots 85

17

tomato bisque en croûte

duet of bourbon brown sugar-crusting six-ounce beef tenderloin  
and cranberry cornbread stuffed quail,  
mild jalapeño dr pepper glaze,  
smoked cheese cauliflower au gratin,  
garlic-roasted baby carrots 81

18

traditional louisiana chicken and sausage gumbo

brined boneless pork loin chop,  
southern cornbread dressing, maple-whipped sweet  
potatoes, marshmallow crème fraiche,  
creole mustard demi 47

19

southwestern caesar salad with cornbread croutons  
toasted cumin honey-glazed pork tenderloin,  
southwestern barley risotto, raspberry chipotle sauce 51

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## BANQUET DINNER MENU

### BUFFET DINNERS

#### **1 Tex-Mex 54**

- 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 54**

- 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 65, + 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 orange roughy, sofrito
- carved: brined pork loin, sausage stuffing
- warm roasted shallot and shiitake sauce

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### BUFFET DINNERS

#### *4 Southern 71, + 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 76, + 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 69, + 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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## BANQUET DINNER MENU

### DESSERTS

*the following dessert selections are 10 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 15***

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 13 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)*

#### *individual seasonal a la mode cobbler*

peach

blueberry

apple

blackberry

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