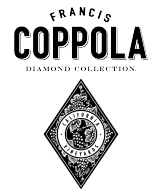


SUITES, PRIVATES, CABANAS AND VILLAGES MENU



Spectrum Catering, Concessions and Events
PO Box 7130 | The Woodlands, Texas 77387-7130
281-363-0900 Direct | 877-567-0900 Toll Free
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THURSDAY, MAY 23

LUNCH BUFFET | 11:30 a.m. – 2:30 p.m.

SALAD TRIO

Black Bean and Corn Salad, Southwestern Pasta Salad, Avocado and Tomato Salad

CHEF CARVING STATION

Pit Smoked Chicken and Beef Fajitas
Jalapeno Cheese Sausage

MAINS

Chipotle Seasoned Shrimp Fajitas
House-Made Tortillas
Condiments: Cilantro, Shredded Cheese, Salsa, Sour Cream, Guacamole
Charro Beans and Spanish Rice
Flame Roasted Veggies: Onions and Peppers

DESSERT

Dessert Buffet, variety

OPEN BAR | 9:00 a.m. – 6:00 p.m.

SNACK BUFFET | 2:30 p.m. – 6:00 p.m.

CHEFS ACTION STATION

Chef's Tableside Guacamole Station

FRIED TORTILLA CHIPS

with Smoked Pimento Cheese and Spicy Texas Bean Dip with Cheddar Cheese

MYO GRANDE NACHOS

to include Seasoned Ground Beef, Queso, Jalapenos, Pico de Gallo, Sour Cream

SALT WATER HOT DOGS

with Condiments

VEGETABLE CRUDITÉ

with Creamy Ranch Sauce



FRIDAY, MAY 24

LUNCH BUFFET | 11:30 a.m. – 2:30 p.m.

SALAD TRIO

Green Goddess Salad, Chef's Salad, and Broccoli Pasta Salad

CHEF CARVING STATION

Charcoal Grilled Beef Tenderloin with Hinged Kings Hawaiian Rolls and Horseradish Aioli and Garlic Butter Sauce

MAINS

Honey Glazed Barbeque Salmon Filet
Sautéed Fancy Mushrooms
Baked Asparagus with Lemon Zest
Garlic Potato Wedges

DESSERT

Dessert Buffet, variety

OPEN BAR | 9:00 a.m. – 6:00 p.m.

SNACK BUFFET | 2:30 p.m. – 6:00 p.m.

CHEFS ACTION STATION

Chef's Tableside Lobster Rolls

MYO ROOT BEER PULLED PORK SLIDERS

with Grilled Onions, Chili Sauce and Cheddar Cheese

SALT WATER HOT DOGS

with Condiments

VEGETABLE CRUDITÉ

with Creamy Ranch Sauce



SATURDAY, MAY 25

LUNCH BUFFET | 11:30 a.m. – 2:30 p.m.

SALAD TRIO

Caesar Salad, Gem Lettuce Salad, and Tri-Color Pasta Salad

CHEF CARVING STATION

Churrasco Skirt Steak
with Chimichurri Sauce and Tortillas

MAINS

Chardonnay Roasted Chicken Thighs with Thyme,
Rosemary, and Meyer Lemon Sauce
Au Gratin Potatoes
Green Beans with Herb Butter

DESSERT

Dessert Buffet, variety

SNACK BUFFET | 2:30 p.m. – 6:00 p.m.

CHEFS ACTION STATION

Shrimp and Grits
with Cheese, Bacon Pieces, Ham, Scallions

SWEET & SPICY BONELESS WINGS

SALT WATER HOT DOGS

with Condiments

VEGETABLE CRUDITÉ

with Creamy Ranch Sauce

OPEN BAR | 9:00 a.m. – 6:00 p.m.



SUNDAY, MAY 26

LUNCH BUFFET | 11:30 a.m. – 2:30 p.m.

SALAD TRIO

Fruit and Berry Salad with Poppyseed Dressing,
Chilled Penne Pasta with Green Beans and
Tomatoes, and House Salad

CHEF CARVING STATION

Tomahawk Ribeye Steaks
with Rosemary Garlic Butter and
Bleu Cheese Sauce

MAINS

Chicken Breasts in Creamy Tomato Vodka Sauce
with Basil and Parmesan Cheese
Three Cheese Macaroni and Cheese
Grilled Farmers Market Vegetables

DESSERT

Dessert Buffet, variety

OPEN BAR | 9:00 a.m. – 6:00 p.m.

SNACK BUFFET | 2:30 p.m. – 6:00 p.m.

CHEFS ACTION STATION

Wok-Inspired Seafood Paella

HAND BATTERED CHICKEN TENDERS

with dipping sauces

SOFT PRETZEL KNOTS

with horseradish mustard

SALT WATER HOT DOGS

with Condiments

VEGETABLE CRUDITÉ

with Creamy Ranch Sauce



THE VILLAGES

PALMER, CRENSHAW AND GRILLO MICHELOB ULTRA ATHLETIC CLUB ACCESS

Full access for viewing, dining and drinks in the Palmer Village at No. 13 green, Crenshaw Village overlooking No. 16 green and the Grillo Michelob Ultra Athletic Club at No. 8 green with views of the No. 9 and No. 12 tees.

As a private suite holder, you and your guests have unlimited experience! Indulge in an all-inclusive carefully crafted, premium menu in all Villages, including an assortment of liquor, beer, wine and soft drinks.

POOLSIDE PLAZA VILLAGE

YOUR VIP EXPERIENCE BEGINS THE MOMENT YOU ARRIVE AT COLONIAL'S POOLSIDE PLAZA

- Welcoming mimosas and bloody marys
- Full open bar throughout the day
- Complimentary water at the exit
- Continental breakfast from **7:30 a.m. – 9:30 a.m.**

- ✓ Salt Water Hot Dogs with Condiments
- ✓ Vegetable Crudit  with Creamy Tzatziki Sauce
- ✓ Assorted Colorful Wraps and Sandwiches
- ✓ Daily Salad Trio
- ✓ Individually Packaged Grab and Go Snacks



THE VILLAGES | DAILY FEATURES

EACH VILLAGE HOSPITALITY IS AUGMENTED WITH THE FOLLOWING FARE!

KIOSK ISLAND 1

Will always be our themed concept of the day!

KIOSK ISLAND 2

Offers a salad station presenting Caesar salad, caprese salad, yogurt granola parfaits, and fruit cups.

KIOSK ISLAND 3

Presents as the bun sandwich station with toasted rolls, crispy chicken, sirloin cheeseburgers, beyond burgers, pulled pork and jumbo hot dogs. French fries and accompaniments.

KIOSK ISLAND 4

Italian sub, turkey bacon club and veggie sub along with assorted chips, trail mix, pretzels, snacks and fun sized candy.

KIOSK ISLAND 5

Celebrates our very own Blue Bell Ice Cream dipping station with all your favorite toppings. Augmented with brownie and blondie squares.

VILLAGE BEVERAGES

Each village offers an open bar concept. To augment beer, wine, soft beverages and cocktails, we offer three signature batched drinks each featuring a tournament sponsored brand. Each Village will implement tastings and flights of whiskey, tequila, wine, even beers.

THE VILLAGES | DAILY THEMED KIOSKS

THURSDAY | MAY 23

DON'T MESS WITH TEXAS TEX-MEX

We begin with our Texas-size grills preparing beef and chicken fajitas. We also make our own fresh flour tortillas, hand-styled guacamole and pico de gallo. Our quality meats with sauteed peppers and onions are showcased on paella pans for the best experience. We will enhance the experience with charro beans, Spanish rice, enchiladas, tamales, chips and queso.



FRIDAY | MAY 24

COWTOWN TEXAS BBQ

Aromas of smoked meats, must have *signature* brisket, pulled pork shoulder, baby back ribs and slow smoked chicken quarters. All carved by our pit masters and guaranteed to wow any Texas BBQ aficionado. Make a plate with cilantro creamed corn, cole-slaw, potato salad, and ranch style beans.

SATURDAY | MAY 25

BAJA BOWLS

Fill a tortilla shell bowl OR choose a Quesadilla!

Select from: White or Brown Rice, Grilled Chicken, Seasoned Ground Beef, Brisket, Shredded Lettuce, Diced Tomato, Roasted Corn, Black Beans, Shredded Cheese, Sour Cream, Pico de Gallo, Salsa and Guacamole.



SUNDAY | MAY 26

THE BUTCHER BLOCK

Woodfired grills turn out flame-kissed 3-pound Texas T-Bones and Tomahawk Ribeye's...the stars of the show. To the patron's delight, the flame-kissed steaks will be transferred to the chef's butcher block for carving. We will augment with BBQ salmon; *signature* cream corn and twice baked potatoes.