



Carol Mattson
Food & Beverage
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Catering Menu

Breakfast Selections

Breakfast Buffets

Sun-Up Breakfast – Scrambled Eggs, Hashbrowns, Sausage Links and Bacon, Coffee, Tea, Juices, and Water. \$8.95/Person

Baker’s Rack – Muffins, Bagels & Cream Cheese, Danish, Donuts, Fresh Fruit, Coffee, Tea, Juices, and Water. \$7.95/Person

Southern Special – Biscuits, Sausage Gravy, Scrambled Eggs, Hashbrowns, Coffee, Tea, Juices, and Water. \$8.95/Person

Rancher’s Breakfast – Huevos Rancheros, Sausage & Bacon, Biscuits, Coffee, Tea, Juice, and water. \$9.95/Person

On The Lighter Side – Yogurt Parfaits, Fresh Fruit, Muffins, Coffee, Tea, Juice \$8.95/Person

A la Carte Items

20-Cup Coffee Urn.....	\$25.00
50-Cup Coffee Urn.....	\$50.00
Bottle Juice.....	\$1.75/each
Bottled Water/Soda.....	\$1.50/each
Milk.....	\$1.35/each
Donuts.....	\$1.25/each
Muffins.....	\$1.50/each
Danish/Filled Donuts.....	\$1.65/each
Bagels with Cream Cheese.....	\$1.85/each
Cinnamon Rolls.....	\$1.85/each

Lunch Selections – Buffet Service

Mexican Fare

A Taste of Mexico – Chicken or Beef Enchiladas, Tacos, Spanish Rice, Refried Beans, Salsa Fresca, Salsa, Cheese, and Sour Cream. \$9.95/Person

Sizzlin’ Fajitas – Choice of Chicken, Beef, Vegetable or Combination Fajitas served with Sautéed Peppers and Onions. Accompanied with warm Tortillas, Pico de Gallo, Salsa, Chips, Cheese and Sour Cream. \$12.95/Person

Enchilada Special – Choice of Chicken or Beef Enchiladas, Spanish rice and Refried Beans. \$9.95/Person

Burrito Bar – Barbacoa Beef, Pork Carnitas and Shredded Chicken, Pinto Beans, Black Beans, Cilantro-Lime Rice, Salsa Fresca, Black Bean & Corn Salsa, Sour Cream, Cheese, Guacamole to fill your 12” flour tortilla \$13.95/Person

Taco Salad Bar – Tortilla Chips, Shredded Lettuce, Choice of Chicken or Beef, Cheese, Tomatoes, Black Beans, Jalapenos, Onions, Black Olives, Salsa, Sour Cream and Ranch Dressing \$9.95/Person

Taste of Italy

Chicken Alfredo – Bowtie Pasta, Grilled Chicken Strips, in a Creamy Alfredo Sauce accompanied with a Garden Salad and Breadsticks \$10.95/Person

Penne Pasta Bake – Penne Pasta with your choice of Chicken, Beef, or Vegetables tossed in Marinara Sauce, Topped with Parmesan and Mozzarella Cheeses and Baked to Golden Perfection accompanied with a Garden Salad and Breadsticks \$10.95/Person

Hearty Lasagna – 6 Layers of Italian Sausage, Ricotta and Mozzarella Cheeses, Pasta and Marinara Sauce topped with Parmesan and Mozzarella Cheeses accompanied with a Garden Salad and Breadsticks \$13.95/Person

Vegetable Lasagna – 6 Layers of Fresh Vegetables, Ricotta and Mozzarella Cheeses, Pasta and Alfredo Sauce topped with Parmesan and Mozzarella Cheeses accompanied with a Garden Salad and Breadsticks \$11.95/Person

American Classics

Roast Beef Dinner –Tender roast beef with creamy, whipped potatoes and gravy. Accompanied with your choice of green beans, corn, or mixed vegetables and dinner roll.

\$14.95/Person

Roasted Pork Loin – Tender, slow roasted pork loin with roasted, rosemary baby red potatoes. Accompanied with your choice of green beans, corn, or mixed vegetables and dinner roll.

\$13.95/Person

Southern Meatloaf – Meatloaf seasoned with green peppers and onions with creamy, whipped potatoes smothered in brown gravy. Accompanied with your choice of green beans, corn, or mixed vegetables and dinner roll.

\$12.95/Person

Roasted Turkey Dinner – Turkey roasted to golden perfection served with Cornbread Dressing and Gravy. Accompanied with your choice of Green Bean Casserole, Corn, or Mixed Vegetables.

\$13.95/Person

Baked Potato Bar – Jumbo Baked Potatoes with all the traditional toppings (Chili, Cheese, Broccoli, Grilled Chicken, Sour Cream, and Butter)

\$9.95/Person

Taste of Texas

Texas Style Smoked Brisket – Beef Brisket with Texas Toast, Onions, and Pickles. Accompanied with Pinto Beans and Potato Salad or Cole Slaw.

\$13.95/Person

Southwest Chicken— Southwest marinated 6 oz. Chicken Breast smothered in a Green Chile-Sour Cream sauce and topped with Jack cheese. Served with Spanish rice and Black Beans.

\$13.50/Person

Chilis of Texas – Traditional Texas Style Beef Chili, Southwest White Chili, and Border Verde Chili.

Accompanied with Jalapeno Cornbread and all the traditional chili toppings.

\$12.95/Person

Cold Lunch

Cold Cut Buffet – Platters of Roast Beef, Smoked Turkey and Honey Ham, Swiss, Cheddar, Pepper Jack Cheeses and Lettuce, Tomatoes, Onions, and Pickles. Served with your choice of Pasta Salad, Potato Salad, or Chips. \$8.95/Person

Executive Lunch Box – Your choice of Roast Beef, Turkey, or Ham with Swiss, Cheddar or Pepper Jack Cheese, Chicken Salad, or Tuna Salad Sandwich accompanied with Your Choice of Pasta Salad, Potato Salad, Fresh Fruit, or Chips and a Jumbo Cookie. \$9.95/Person

Standard Lunch Box – Your Choice of Roast Beef, Turkey, or Ham with Swiss, Cheddar or Provolone Sandwich accompanied with Chips and a Jumbo Cookie. \$7.95/Person

Wrap Bar – A combination of Roast Beef, Turkey and Ham Wraps with Dill-Cream Cheese Spread, Shredded Cheddar Cheese, Shredded Lettuce and Tomatoes. Accompanied with your choice of Pasta Salad or Potato Salad. \$9.95/Person

Cocktail Sandwiches & Soup – A variety of cocktail sandwiches with your choice of Soup. \$8.95/Person

A La Carte Items

Garden Salad with Ranch and Italian Dressings.....	\$3.00/Person
Vegetable Tray with Ranch Dip.....	Small \$23.95/Medium \$37.95/Large \$55.00
Fruit Tray with Yogurt Dip.....	Small \$33.95/Medium \$53.95/Large \$75.00
Bottled Water and Soda.....	\$3.00/Each
Iced Tea (per Gallon).....	\$7.00
Lemonade (per Gallon).....	\$7.50
Fruit Punch (per Gallon).....	\$7.50

Dinner Selections – Buffet Service

Mexican Fare

A Taste of Mexico – Chicken or Beef Enchiladas, Tacos, Spanish Rice, Refried Beans, Salsa Fresca, Salsa, Cheese, and Sour Cream. \$12.95/Person

Sizzling Fajitas – Choice of Chicken, Beef, Vegetable or Combination Fajitas served with Sautéed Peppers and Onions, warm Tortillas, Pico de Gallo, Guacamole, Salsa, Chips, Cheese and Sour Cream. \$15.95/Person

Burrito Bar – Beef Barbacoa, Pork Carnitas and Shredded Chicken, Pinto Beans, Black Beans, Cilantro-Lime Rice, Salsa Fresca, Black Bean & Corn Salsa, Sour Cream, Cheese, Guacamole to fill your 12” flour tortilla \$14.95/Person

Taste of Italy

Chicken Alfredo – Bowtie Pasta, Grilled Chicken Strips, in a Creamy Alfredo Sauce accompanied with a Garden Salad and Breadsticks \$12.95/Person

Penne Pasta Bake – Penne Pasta with your choice of Chicken, Beef, or Vegetables tossed in Marinara Sauce, Topped with Parmesan and Mozzarella Cheeses and Baked to Golden Perfection accompanied with a Garden Salad and Breadsticks \$12.95/peron

Hearty Lasagna – 6 Layers of Italian Sausage, Ricotta and Mozzarella Cheeses, Pasta and Marinara Sauce topped with Parmesan and Mozzarella Cheeses accompanied with a Garden Salad and Breadsticks \$16.50/Person

Vegetable Lasagna – 6 Layers of Fresh Vegetables, Ricotta and Mozzarella Cheeses, Pasta and Alfredo Sauce topped with Parmesan and Mozzarella Cheeses accompanied with a Garden Salad and Breadsticks \$14.50/Person

American Classics

Roast Beef Dinner –Tender slow roasted beef with creamy, whipped potatoes and gravy. Accompanied with your choice of green beans, corn, or mixed vegetables and dinner roll.

\$14.95/Person

Roasted Pork Loin – Tender, slow roasted pork loin with roasted, rosemary baby red potatoes. Accompanied with your choice of green beans, corn, or mixed vegetables and dinner roll.

\$14.95/Person

Southern Meatloaf – Meatloaf seasoned with green peppers and onions with creamy, whipped potatoes smothered in brown gravy. Accompanied with your choice of green beans, corn, or mixed vegetables and dinner roll.

\$14.95/Person

Roasted Turkey Dinner – Turkey roasted to golden perfection served with Cornbread Dressing and Gravy. Accompanied with your choice of Green Bean Casserole, Corn, or Mixed Vegetables.

\$13.95/Person

Taste of Texas

Texas Style Smoked Brisket – Beef Brisket with Texas Toast, Onions, and Pickles. Accompanied with Pinto Beans and Potato Salad or Cole Slaw.

\$15.95/Person

Southwest Chicken – Southwest marinated 8 oz. Chicken Breast smothered in a Green Chile-Sour Cream sauce and topped with Jack cheese. Served with Spanish Rice and Black Beans.

\$13.50/Person

Honey-Cumin Roasted Pork Loin – Tender, roasted Pork-Loin seasoned with a Honey-Cumin Glaze. Accompanied with Roasted Garlic Mashed Potatoes, Butter-Dill Baby Carrots and a Dinner Roll.

\$13.95/Person

Appetizers

Appetizer pricing is based on 3 pieces per person.

Chicken Wings.....	\$3.95/Person
Barbecue Meatballs.....	\$3.95/Person
Parmesan Twists.....	\$2.95/Person
Roastd Bell Pepper Canapes.....	\$3.95/Person
Chicken Strips with Dipping Sauces.....	\$6.95/Person
Shrimp Cocktail.....	\$6.95/Person
Spinach and Artichoke Dip.....	\$4.95/Person
Vegetable Crudit�.....	Small \$22.95/Medium \$36.95/Large \$50.95
Fruit and Cheese Display.....	Small \$49.95/Medium \$69.95/Large \$89.95

Other appetizers available for pricing.

Desserts

Pies: Chocolate Cream, Coconut Cream, Banana Cream, Lemon Meringue, Key Lime, Apple, Cherry, Peach, Pecan\$5.95/Person

Gourmet Cakes: Carrot, Italian Cream, Coconut Cream, Banana Cream, Lemon, German Chocolate\$5.95/Person

Cheesecakes: NY Style, Chocolate-Almond Swirl, Strawberry Swirl, Turtle, Key Lime, Cherry Swirl, Oreo, Peanut Butter Fudge\$6.95/Person

Catering Pricing

Pricing is based per person. You will be billed for the total confirmed number of meals or actual count if it exceeds confirmed count. Pricing is based upon using disposable tableware. If you choose to utilize china, there is a 10% service charge for china. Table linens, iced tea, and water are included in the price for catering. Final counts need to be confirmed 7 days prior to the event.

Plated Dinner Service

Plated dinner service is quoted per event. Please contact Bell County Expo Catering and Concessions to schedule a meeting to discuss your needs for your event. We will be happy to meet with you to assist in planning and pricing your event.

Catering Labor Fee

There is an 18% labor fee based on the total cost of food for all catered events.

Linen Fees

All table linens and napkins are white. If you want different colors, that must be sourced by the client.

Additional table linens needed are priced as follows:

Table Linens (120" x 52").....	\$7.50/each
Table Linens (60" x 60").....	\$7.50/each
Table Linens (85" x 85").....	\$7.50/each
Table Skirts.....	\$20.00/each

Bar Service

Cash bar service or hosted bar service are both available.

Cash Bar – There is a \$100 set up fee for cash bar service. Drink prices start at \$5.00.

Hosted Bars – There is a minimum alcohol purchase of \$250. Keg beer is \$250 per keg. Available beers are: Budweiser, Bud Light, Michelob Ultra, Coors Banquet, Coors Light, and Miller Lite. House wines are \$25 per 1.5 liter bottle. House wines are Ste. Genevieve Red, White, and White Zinfandel and Yellow Tail Moscato. Alcohol can be purchased by the bottle. Please contact Catering and Concessions for pricing. There is an additional 18% gratuity charge on hosted bars as well.

All bars require security that the lessee must provide.