Food Service Pricing* Information
Effective September 1, 2016

The following pages reflect information related to the Food Service Department of the Texas 4-H Conference Center. Please feel free to give us a call if you have any questions.

The standard on-site meal costs are as follows (one entrée only):

Breakfast -	$ 8.00
Lunch -	$ 9.50
Dinner -	$10.75

For Texas 4-H Conference Center clientele wanting banquet service, additional options are available at the following costs.

Table linens:	$6.70 per table
Sit down service:	$2.65 per person

A coffee/tea service is provided all day for groups utilizing the Texas 4-H Conference Center at a cost of $2.00 per person per day.

Snacks are also available as reflected on the following pages.

PLEASE NOTE:
All meals, coffee/tea, snacks and table linens are subject to applicable sales tax.

***Prices subject to change**

5600 FM 3021
Brownwood TX 76801-0006
Tel. 325.784.5482
Fax 325.784.6486
texas4-hcenter@ag.tamu.edu
http://texas4hcenter.tamu.edu

Brownwood, Texas

TEXAS 4-H CONFERENCE CENTER
ENTREE SUGGESTIONS
FOR LUNCH AND DINNER

Please NOTE:
Any LUNCH ENTREE may be requested and served for your group's DINNER MEAL at the DINNER PRICE. Value differentials are addressed in portion sizes, vegetable, starch, and dessert selections. Groups may select a DINNER ENTRÉE for LUNCH with the understanding the DINNER PRICE WILL BE CHARGED.

LUNCH	**DINNER**
CHAR-GRILLED BURGERS	CHICKEN FRIED STEAK/CHICKEN
SPAGHETTI W/ MEAT SAUCE	LASAGNA
CHICKEN SPAGHETTI	TURKEY W/ DRESSING
STUFFED BAKED POTATOES	FRIED OR BAKED CHICKEN
SANDWICH BAR / SUBS	BBQ CHICKEN, SAUSAGE, OR BRISKET
MEATLOAF	ENCHILADA (BEEF OR CHEESE) DINNER with GUACAMOLE
BEEF OR CHICKEN STIR-FRY	BEEF FAJITAS
CHICKEN FAJITAS	FRIED FISH
CHICKEN AND SAUSAGE GUMBO	CREAMY CAJUN CHICKEN
QUESADILLAS (BEEF OR CHICKEN)	PORK CHOPS
CRISP OR SOFT TACOS (BEEF OR CHICKEN)	ROASTED PORK LOIN
TACO SALAD	CHICKEN ENCHILADAS With GREEN CHILI SAUCE

THIS LIST IS NOT ALL INCLUSIVE. OTHER OPTIONS ARE NEGOTIABLE.

We prepare all varieties of vegetables, starches, side dishes and desserts appropriate for your entrée selection. A salad bar is standard for lunch and dinner for groups of 40 or more. Groups with fewer than 40 participants may be served an attractive tossed salad. Homemade bread, beverage, and dessert are standard fare at lunch and dinner.

TEXAS 4-H CONFERENCE CENTER
SNACK SERVICE OPTIONS

Fruit punch or lemonade	$0.50
Fruit juice	1.25
Muffins	1.50
Cinnamon rolls	1.50
Gourmet cookies	1.50
Eclairs	1.50
Granola bars, whole fruit	1.50
Assorted Danish	1.50
Iced brownies, whole fruit	1.50
Cheese sticks, crackers, whole fruit	1.50
Vegetable tray, dip, whole fruit	1.50
Chips, dip, whole fruit	1.50
Bagels, cream cheese, margarine	2.25
Cheese nachos, peppers	2.25
Fruit tray, arranged cuts of seasonal fruits	2.75
Cocktail meatballs or sausages, breadsticks	2.75
Deli-meats, cheeses, breads	2.75

Other options may be negotiated with our Food Service Manager

Prices are per group member and are **subject to all applicable sales taxes**.
Offering presumes product availability.

***Prices subject to change**

TEXAS 4-H CONFERENCE CENTER
BANQUET / PREMIUM ENTREE MENU
ON-SITE MEAL SERVICE

Pricing is subject to change due to market conditions. Pricing should be confirmed at time of booking.* ***Pricing is subject to all applicable sales taxes.***

ROAST BEEF	-	$12.50
ROAST CHICKEN	-	10.75
ROAST PORK	-	11.50
CHICKEN CORDON BLEU	-	12.50
ALMOND CRUSTED TROUT	-	12.50
PEPPER STEAK	-	12.50
12 OZ RIBEYE STEAK	-	***
10 OZ FILET MIGNON	-	***

Other banquet and premium meal options such as seafood, theme meals, etc. are negotiable. We prepare all varieties of vegetables, starches, side dishes, and desserts according to entrée selection. Dinner salads and fresh-baked bread are standard banquet fare. Any of our excellent lunch and dinner entrees may be requested and served at your group's banquet.

***Prices subject to change**

*****Choice grade Mesquite-grilled ribeye and beef tenderloin steak meals are available. Prices CANNOT be quoted BEFORE time of booking due to volatile beef market conditions.**