



LA POSADA  
HOTEL

# Event Menu



La Posada Hotel  
1000 Zaragoza St. Laredo, TX 78040





The charming and luxurious boutique hotel, built around four historic buildings, offers a blend of history and elegance. The old Casa Consistorial, once a municipal building and jail, later became Laredo High School until it was replaced in 1916. The former school now serves as the hotel's main entrance, featuring the lobby, Zaragoza Grill, meeting rooms, Philip V Ballroom, and The Tesoro Club.

Our ballrooms occupy a former 19th-century convent, and the Capitol of the Republic of the Rio Grande, dating to the 1830s, now houses a museum on the hotel grounds. The renowned Tack Room Steak House is in the elegant Bruni Home from the 1800s.

The property includes a museum, 15,000 square feet of meeting space, two restaurants with bars, two swimming pools (one heated and one with a swim-up bar), covered parking, and tropical courtyards for relaxation.

The hotel's symbol, a Spanish doubloon featuring King Philip V, represents security, trust, beauty, and value—ideals reflected in the inlaid coin image on the Italian marble floor of the lobby.

**Contact the Sales Team Today**  
**(956) 753-4424**



# B R E A K F A S T

## PLATED

### All American Breakfast

Scrambled eggs, breakfast potatoes, choice of two strips of bacon, ham, or sausage with toast and fruit preservatives

#### Chilaquiles

Tortilla strips, queso fresco, choice of red or green salsa, scrambled eggs, breakfast potatoes, and refried beans

**add chicken | Add Fajita**

### Deluxe Breakfast

Two pancakes, hash browns, scrambled eggs, choice of two strips of bacon, ham, or sausage

**17**

## BUFFETS

**Minimum of 30 Guests | Include Iced Tea & Iced Water**

### La Posada Continental

Fresh orange and apple juice paired with a selection of flaky croissants,

Danish pastries, and muffins.

Accompanied by seasonal fruit, butter, and a variety of preserves

**17**

### Healthy Fruit Breakfast

Basket of Whole Fresh Fruit  
Assorted Cereals and Granola Bars  
Individual Fruit Yogurts, Cranberry & Carrot Muffins

### Assorted Breakfast Tacos

**Choose 3**

Egg & Bacon, Egg & Chorizo,  
Egg & Potato, Bean & Cheese,  
Papa & Chorizo, Machacado  
and Assorted Mexican Sweet  
Bread with Assorted Salsas

### All American Breakfast

Sliced seasonal fruit, scrambled eggs, and your choice of crisp bacon or country sausage. Served with golden hash browns, silver dollar pancakes, and a bakery basket of Danish pastries, and biscuits. Accompanied by fruit preserves, marmalade, and butter

### Old Laredo

An assortment of traditional Mexican sweet bread with fresh seasonal fruit. Scrambled eggs with chorizo, chilaquiles in red or green salsa, crisp bacon, breakfast potatoes, and refried beans. Served with salsa quemada and flour tortillas

All prices are subject change and will include an 18% service charge and the applicable 8.25% sales tax



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# Southern Elegance



Sliced Seasonal Fruit  
Arugula Strawberry Salad with  
Almond Granola and Vanilla Yogurt  
Scrambled Eggs  
Chicken and Spinach Mushroom  
Crepes  
Honey-Glazed Sliced Ham  
Assorted Breakfast Pastries  
Biscuits with Butter and Marmalade  
Assorted Desserts

**Minimum of 30 Guests | Includes Iced Tea & Iced Water**



## Snack Time

Assorted Cookies, Brownies & Pretzels

## Trail Mix Bar

Freshly Popped Popcorn Assortment, Chex Mix, Pretzels,  
Cashews, Almonds, M&M's, Dried Raisins, Apricots

## Healthy Power Break

An Assortment of Sliced Fresh Fruit, Granola Bars,  
and Yogurt Parfaits

## La Posada Fiesta

Tortilla Chips, Fire Roasted Salsa, Guacamole, Chile  
con Queso, Jalapeños, Assorted Pan Dulce

**Minimum of 12 Guests | All Breaks Includes Water**

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18% service charge and the applicable 8.25%  
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# CHILLED LUNCHEONS



Served with Baked Cookie, Potato Chips, Iced Tea & Iced Water

## Spinach Tortilla Wrap

Chicken or Skirt Steak Caesar or  
Grilled Vegetables with Cilantro Pesto and cream  
cheese, wrapped in a spinach tortilla.

## Chicken Greek Salad

Romaine Lettuce, Tomatoes, Kalamata  
Olives, Red Onions  
Greek Peppers, Feta Cheese, Lemon  
Oregano Vinaigrette, Grilled Pita Bread

## Croissant Sandwich

Choice of Turkey BLT, Roast Beef, Ham,  
Chicken Salad or Tuna Salad  
Swiss or American Cheese, Lettuce,  
Tomato, Pickle, Mayonnaise  
and Dijon Mustard

## Grilled Chicken Caesar Salad

Romaine Lettuce, Croutons, Shaved  
Parmesan, Creamy Caesar Dressing

## Club Sandwich

Turkey & Ham, American Cheese, Bacon,  
Lettuce, Tomato, Mayonnaise and Mustard,  
White or Wheat Bread

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# BUFFETS



**Minimum of 30 Guests | Includes  
Iced Tea & Iced Water**

## Soup & Sub

Choice of Tomato, Poblano, or Potato Chowder Soup,  
Croissant, Italian and Wheat Sub Bread, Turkey, Roast Beef, Black  
Forrest Ham, Tomato, Purple Onion, Lettuce, Jalapeños  
Mustard, Mayonnaise, American, Swiss, Cheddar, Freshly Baked  
Brownies & Cookies

## Italian

Caesar Salad, Pasta Alfredo, Classic Lasagna, Spaghetti with Marinara,  
Chicken Parmesan, Julienne Vegetables, Italian Roasted Potatoes, Garlic  
Bread & Tiramisu

## Southern Comfort

Organic Spring Greens with Ranch and Raspberry Vinaigrette,  
Chicken Fried Steak with Country Gravy, Meatloaf, Baked Macaroni and  
Cheese, Baked Corn, Green Beans, Homemade Biscuits,  
Choice of Carrot Cake or Chocolate Cake

## Texas BBQ

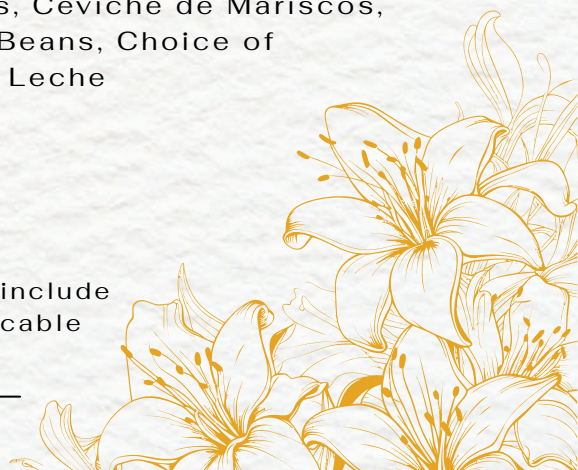
Choice of (2) Brisket, Pork Ribs, or Boneless Grilled Chicken, Baked  
Beans, Baked Macaroni & Cheese, Red Skin Potato Salad, Texas  
Toast, Sliced Onions and Pickles, Choice of Peach Cobbler or Apple  
Pie

## Viva Mexico

Tortilla Chips with Avocado Salsa, Fire Roasted Salsa and Pico de Gallo, La  
Posada House Salad with Dressings, Chicken Fajitas, Ceviche de Mariscos,  
Enchiladas Callejeras, Spanish Rice, Refried Beans, Choice of  
Mexican Flan, Churros, or Arroz con Leche

**Add Beef Fajitas ++**

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# PLATED



**Choice of Salad, Entree and Dessert, Served with Iced Water  
& Iced Tea.**

## La Posada House Salad

Romaine Lettuce, Tomatoes Cucumbers, Grated Carrots

## Caesar Salad

Romaine Hearts, Parmesan Cheese, Croutons

## Zaragoza Salad

Organic Spring Greens, Manchego Cheese, Pepitas, Orange Segments,  
Citrus Vinaigrette

# VEGETARIAN



## Vegan Pasta

Penne Pasta tossed with Tofu, Blistered Tomatoes,  
Roasted Peppers, Garlic and Basil Pesto

## Vegetable Strudel

Seasonal Vegetables Sautéed with Herbs, Sprinkled with  
Goat Cheese, and folded into Puff Pastry with  
Chardonnay Beurre Blanc

## Stuffed Portobello Mushroom

Sauteed Asparagus, Portobello, Onion, Celery, and Feta,  
folded into Bread Stuffing, stuffed inside a Portobello  
Mushroom with Fire-Roasted Tomato Sauce

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# ENTREES



**All entrées are served with warm bread rolls and creamy butter.**

## Tampiquena Plate

A flavorful mix of beef and chicken fajitas, a street-style enchilada, an enchilada suiza, served with Spanish rice, refried beans, warm corn and flour tortillas. Accompanied by salsa quemada

## Chicken Lasagna Bianco

Tender chicken layered with spinach, artichokes, mushrooms, and pasta, topped with roasted asparagus and a rich béchamel sauce

## Chicken Posada

Chicken breast stuffed with pepper fresco cheese, wrapped in bacon, and finished with a chipotle cream sauce.

Served with whipped potatoes and green beans

## Chicken Roulade

Chicken breast medallions filled with feta cheese and mushrooms, topped with a creamy béchamel sauce.

Served with seasoned red potatoes and julienne vegetables

## Chicken Picatta

Lightly sautéed chicken breast with lemon butter and capers, angel hair pasta and roasted vegetables

## Chicken Poblano

Bone-in chicken breast seasoned with herbs and topped with a poblano cream sauce. Served with garlic potatoes and green beans

## Herb Crusted Salmon

Pan-seared filet of fresh Alaskan salmon, served with garlic potatoes and a delicate lemon-thyme beurre blanc

## Grilled Beef Tenderloin

Perfectly grilled beef tenderloin, served with roasted garlic whipped potatoes and finished with a rich port wine reduction

## New York Strip Topped

Grilled New York strip steak topped with garlic butter, served with a twice-baked potato and La Posada's signature steak sauce

## Surf & Turf

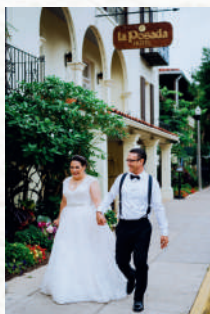
Tender grilled beef tenderloin paired with two bacon-wrapped shrimp, served with whipped potatoes and finished with a rich Diane sauce

## Mixed Grill

A tender petit filet mignon paired with a succulent chicken breast in a rich Chardonnay sauce, complemented by three shrimp

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# DESSERTS



## New York Cheesecake

Classic cheesecake with a graham cracker crust, topped with fresh berries

## Triple Chocolate Cake

Rich chocolate cake layered with ganache, topped with fresh strawberries

## Tres Leches Cajeta

Moist tres leches cake topped with a rich cajeta drizzle

# FOR THE LITTLES



Ages up to 10

## Chicken Alfredo

Grilled chicken with creamy white Alfredo sauce and penne pasta

## Quesadillas

Grilled flour tortilla filled with chicken and melted cheese, served with Mexican rice and refried beans

## Grilled Cheese with Ham

Toasted to perfection and served with steak fries and a crisp pickle

## Enchiladas Jr.

Two cheese-filled enchiladas topped with savory sauce, served with Mexican rice and refried beans

## Hamburger Sliders

Two classic mini cheeseburgers served with steak fries and a crisp pickle

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## COLD HORS D'OEUVRES



Asparagus Wrapped in Prosciutto  
 Deviled Eggs with Marinated Artichokes  
 Assorted Finger Sandwiches  
 Smoked Salmon with Dill Caper Cream Cheese  
 Shrimp Salad with Saffron Aioli  
 Grilled Chicken with Cilantro Pesto and Mango Salsa  
 Tapenade Toast Points California Black Olive with Herb Spread  
 Roasted Tenderloin with Horseradish  
 Caprese Skewer  
 Sweet Peppers Filled with Boursin Cheese  
 Antipasto Skewer  
 Cucumber Boursin Canapés  
 Light Bruschetta with Tomato and Basil

## HOT HORS D'OEUVRES



Smoked Chicken Quesadillas with Cilantro Pesto  
 Scallops Wrapped in Bacon  
 Tequila Shrimp with Chile de Arbol and Lime  
 Coconut Shrimp with Sambal Sweet & Sour  
 Mini Chicken Cordon Bleu with Chipotle Aioli  
 Vietnamese Shiitake Spring Rolls  
 Breaded Jalapeño Poppers  
 Chicken Satay with Honey-Soy Glaze  
 Mini Beef or Chicken Empanadas  
 Mini Beef or Chicken Flautas  
 Chicken Wings with Buffalo or Chile Lime Sauce  
 Black Angus Beef Wellington  
 Chicken Kabobs with Honey Glaze  
 Jumbo Shrimp Kabobs with Chimichurri Sauce  
 Seafood Stuffed Mushrooms  
 Coconut Shrimp  
 Shrimp Salad Crostini with Saffron Mayonnaise and Paprika  
 Mini Crab Cakes  
 Mini Assorted Quiche  
 Spanakopita  
 Swedish Meatballs  
 Baked Brie in a Puffed Pastry with Berry Compote

**Served Buffet Style | 50 Pieces Each**

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# DISPLAYS



## Spinach Artichoke Fondue

A blend of creamy artichokes, spinach, parmesan, and asiago cheeses, served with grilled pita and French bread

## Grilled Vegetable Platter

Balsamic and herb marinated asparagus, portobello mushrooms, eggplant, zucchini, bell peppers, onion, yellow squash, basil aioli and balsamic glaze

## Bruschetta Bar

An assortment of artesian breads served with a variety of toppings to include: plum tomatoes, mushrooms, basil and red onion, olive tapenade, pesto shrimp, Mediterranean caprese relish and fresh baked garlic crostini

## Fresh Vegetable Crudites

Crispy seasonal garden vegetables served with hummus dip and ranch dip

## Fresh Seasonal Fruit

Melon, pineapple, grapes and seasonal berries

## Antipasto

An assortment of flavors featuring prosciutto ham, genoa salami, mortadella, pepperoni, provolone, buffalo mozzarella, assorted olives, marinated artichokes, roasted sweet red peppers and Roma tomatoes served with assorted breads

## Domestic and Imported Cheese Board

An array of domestic and imported cheeses, garnished with grapes, berries, dried fruit and nuts served with assorted crackers and rustic breads

## Baked Brie En Croute

Creamy brie is topped with apricot preserves and toasted almonds, wrapped in puff pastry and baked until golden-brown, served warm with sliced fruit and sliced French bread

## Smoked Salmon Platter

Smoked salmon served with capers, diced egg, red onion, toast points and dill lemon crème fraiche

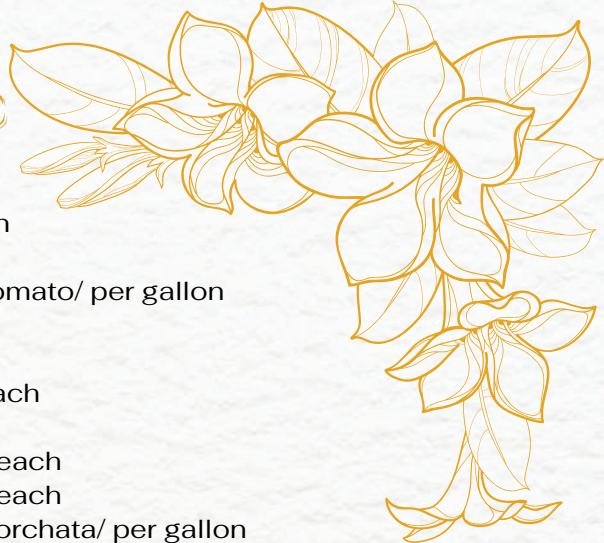


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## NON ALCOHOLIC



Regular or decaf coffee/ per gallon  
 Assorted hot teas/ per gallon  
 Fresh Juice Orange, apple, grapefruit, cranberry, tomato/ per gallon  
 Classic iced tea/ per gallon  
 Bottle water/ each  
 Perrier Pellegrino sparkling water/ each  
 Assorted soft drinks/ each  
 Gatorade or Powerade sports drinks/ each  
 Red Bull Energy Drink or Sugar-Free/ each  
 Agua Frescas choice of Sandia, Melon, Jamaica, Horchata/ per gallon



## BAR OPTIONS



### Host or Cash

Domestic Beers  
 Imported & Craft Beers  
 House Wine  
 Select Cocktails  
 Premium Cocktails  
 Cordials & Cognac  
 Full Keg  
 Slim Keg  
 Soft Drinks  
 Non-Alcoholic Beer  
 Mimosa per Gallon  
 Sangria per Gallon

**Select**  
 Vodka Absolute  
 Gin Beefeater  
 Rum Bacardi Superior White  
 Bourbon Jim Beam  
 Scotch J&B  
 Tequila Sauza Silver  
 Hennessy VS

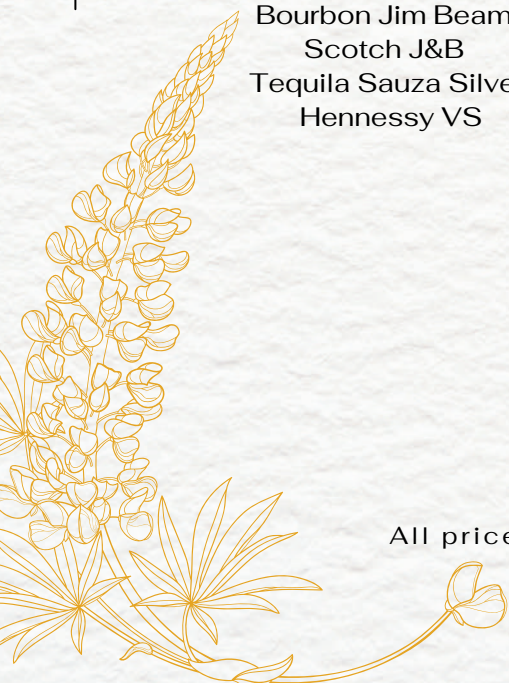
**Premium**  
 Vodka Ketel One  
 Gin Tanqueray  
 Rum Capt. Morgan Bourbon  
 Maker's Mark Scotch Dewar's  
 Tequila Patron Silver Cognac  
 Hennessy VSOP

**Cognac & Cordials**  
 Amaretto  
 Kahlua  
 Grand Marnier Bailey's  
 Fireball  
 Cointreau  
 Courvoisier

**Domestic**  
 Budweiser  
 Bud Light  
 Coors Light  
 Miller Lite  
 Michelob Ultra

**Import/Craft**  
 Heineken  
 Corona  
 Dos Equis  
 Shiner Bock  
 Sol  
 Indio  
 Tecate  
 Blue Moon  
 Bohemia  
 Modelo Especial  
 Negra Modelo

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# AUDIO VISUAL



Sound System with Audio for PC

Sound System with (1) Wireless Microphone & Audio for PC

Sound System with (1) Wired Microphone & Audio for PC

Sound System with (2) Wired Microphones & Audio for PC

Sound System with (2) Wireless Microphones & Audio for PC

Wireless Microphone

Wired Microphone

Mic Stand

7.5 \* 10 Rear Projection Screen with Bottom Drape

8 Foot Tripod Screen

LCD Projector

Laptop

Wireless Pointer

Computer Splitter for 2 Projects

Podium

LCD Projection Package (projector, screen, laptop, sound)

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