



THE BOWDEN
CATERING

BREAKFAST

BREAKFAST MAINS | Priced Per Person | Minimum 25 Persons

CONTINENTAL BREAKFAST \$15

Seasonal Fruit, Assorted Pastries, Chilled Juices,
Served with: Coffee, Hot Tea, & Iced Water

HEALTHY START \$16

Seasonal Fruit, Yogurt, Granola, Wild Honey, Assorted Protein Bars
Served with: Coffee, Hot Tea, Mixed Berry Smoothie & Iced Water

THE BOWDEN BREAKFAST BUFFET \$23

Scrambled Eggs, Patty Sausage, Applewood Smoked Bacon,
Fresh Fruits, Homestyle Hash Browns, Biscuits & Gravy
Served with: Coffee, Chilled Juices, Hot Tea & Iced Water

BREAKFAST ADD-ONS | Priced as Add-On to Mains | Priced Per Person

TEXAS EGGS BENEDICT (2 sides each) \$6

Biscuits, Poached Egg, Sausage Patty, Jalapeno Gravy

PANCAKES or FRENCH TOAST or WAFFLES \$4

With Whipped Butter & Pure Maple Syrup

GF SCRAMBLED EGGS or CRUSTLESS VEGGIE FRITTATA \$4

Roasted Vegetables, Egg Whites

GF BREAKFAST MEAT: (choose one) \$6

Applewood Bacon, Patty Sausage, Black Forest Ham

GF OLD FASHION OATS \$3

With Fresh Fruit, Brown Sugar, Nuts & Wild Honey

GF HOMESTYLE POTATO HASH \$3

With Grilled Peppers & Onions

BREAKFAST BY THE DOZEN | By the Dozen | Minimum 2 Dozen

BREAKFAST TACOS (6") | Served with Fire Roasted Salsa \$36

- Chorizo & Egg with Avocado
- Bacon & Potato with Cheese
- Farmer's Market Vegetable & Cheese
- Assorted

BREAKFAST BURRITOS (12") cut in half | Served with Salsa Fresca \$72

(Assorted By dozen)

- Chorizo with Potatoes
- Bacon Avocado with Cheese
- Roasted Market Vegetables with Egg & Queso Fresco

ASSORTED DANISH & SCONES \$36

- Danish - Cream Cheese, Raspberry, Pecan
- Scones - Blueberry, Cranberry

ASSORTED MUFFINS \$36

Blueberry, Double Chocolate Chip, Bran, Lemon-Poppy



25% taxed service charge and current state sales tax applies to all catering.
Prices are subject to change. No outside food or beverages allowed on premises
Menu selections must be signed on event order to guarantee pricing and are subject to availability.

LUNCH

| Minimum 12 Persons | Includes Iced Tea & Iced Water

SANDWICHES-CHEF ASSEMBLED | Priced Per Each | Includes Chips

CHICKEN CAESAR WRAP Romaine Lettuce & House-made Caesar Dressing	\$13
ROAST BEEF PRETZEL With Caramelized Onions and Provolone Cheese, Served on a Pretzel Bun	\$13
TURKEY AVOCADO SWISS Served on a Croissant	\$13
HAM & CHEDDAR CHEESE WRAP Romaine Lettuce, Tomato, Dijon	\$13
GRILLED PORTOBELLO CAPRESE Served on Focaccia Bread	\$13

SANDWICHES-BOXED | Priced Per Each | Includes Chips

ANY OF THE ABOVE SANDWICHES Served with Whole Fruit, Cookie & Bottled Water	\$18
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SANDWICHES-BUILD YOUR OWN | Priced Per Each | Includes Chips

Ham, Turkey, Roast Beef, Baby Swiss, Cheddar, Tomato, Lettuce, Pickle Mayo, Mustard, & Sliced Breads on Deli Tray	\$17
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HOUSE MADE SALADS | Priced Per Each

CLASSIC CAESAR Romaine Hearts, Anchovy Caesar Dressing, Shaved Parmesan & Herbed Croutons	\$5 \$9
GF THE BOWDEN Baby Greens, English Cucumber, Cherry Tomato, Parmesan & Basil Champagne Vinaigrette	\$5 \$10
GF STEAKHOUSE WEDGE Course Cut Bacon, Bleu Cheese Crumbles Cherry Tomato, Bleu Cheese Dressing	\$6 \$12
GF GREEK SALAD Feta Cheese, Garden Vegetables, Kalamata Olives, Red Wine Vinaigrette	\$6 \$12
GF WILD ARUGULA Candied Walnuts, Fresh Strawberries, Shaved Parmesan, Lemon-Honey Vinaigrette	\$5 \$10
GF SOUTHERN PEAR Crumbled Goat Cheese, Candied Pecans, Poppy Seed Dressing	\$6 \$10

GF ADD: Grilled Chicken	 \$11.50
Grilled Salmon	 \$17.50
Grilled Baseball Sirloin	 \$20
Grilled Shrimp	 \$18

SCRATCH SOUPS | Priced As A Side | Per Person

GF LOADED POTATO Crispy Bacon, Cheddar Cheese & Chives	\$6
GF TOMATO BASIL Shaved Parmesan & EV Olive Oil Drizzle	\$6
GF LOBSTER BISQUE Creme Fraiche & Chives	\$9
CHICKEN ANDOUILLE SAUSAGE GUMBO	\$8
Trinity Vegetable, Okra, Steamed Rice, Green Onions	
GF ROASTED BUTTERNUT SQUASH Cinnamon Creme & Roasted Pumpkin Seed	\$6



BREAK DISPLAYS

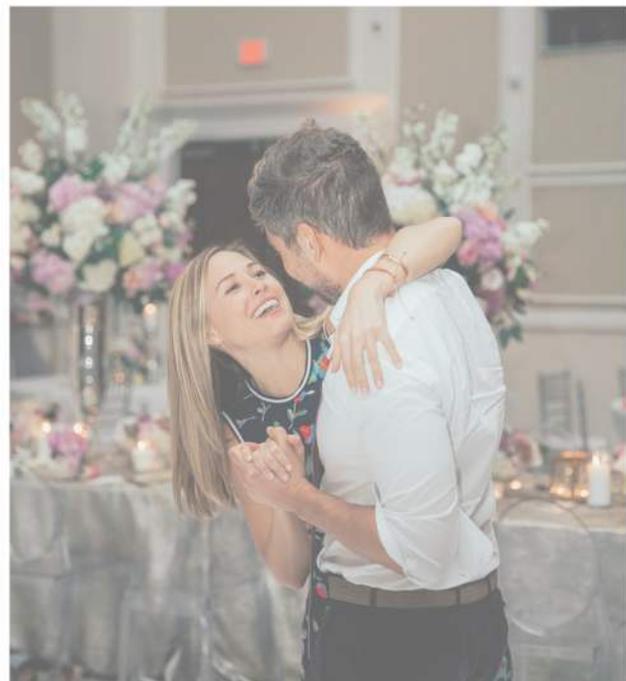
BREAK DISPLAYS | Priced Per Person | Minimum 12

ASSORTED IMPORTED & DOMESTIC CHEESE	\$10
Boursin, Swiss, Gouda, Cheddar, Dried Fruit & Crackers	
CHARCUTERIE BOARD DISPLAY	\$23
Cured Meats, Assorted Cheeses, Nuts, Crackers, Olives, Fruit, Texas Honey	
FRESH BAKED BALLPARK PRETZELS (1 pretzel per serving)	\$3
With Mustard	
GF HOUSE-MADE POPCORN	\$5
Spicy Caramel, Truffle, Black Pepper-Parmesan Cheese, Salted Caramel	
MILK SHAKE (choose 1 flavor per dozen)	\$5
Vanilla or Chocolate, Served with Whipped Cream	
MINI DUTCH PANCAKE SKEWERS WITH FRUIT	\$5
Pure Vermont Maple Syrup	\$8
GF SEASONAL FRUIT TRAY	
Mixed Berries, Pineapple, Seasonal Melons, Grapes	
GF SMOOTHIES (choose 1 per dozen) (6oz)	\$7
-Mixed Berry: Strawberry, Raspberry, Blueberry; mixed with Yogurt, Orange Juice and Raw Honey	
-Tropical: Mango, Pineapple, Papaya; mixed with Yogurt, Orange Juice and Raw Honey	
-Super Green: Kale, Spinach, Green Apple; mixed with Yogurt, Apple Juice and Raw Honey	
GF TRAIL MIX (mix your own)	\$5
Apricot, Cranberries, Cashews, Almonds, Dark Chocolate Chips, Coconut Flakes, Sunflower Seeds	
TRADITIONAL HUMMUS	\$4
with Pita Dippers	
GF VEGETABLE CRUDITE'	\$7
Crisp Assorted Vegetables served with Ranch Style Dip	

BREAK DISPLAYS | Minimum 25 Servings | Priced Per Item

SLIDERS	\$6
Grilled Angus Beef-Cheddar Cheese, Caramelized Onions, Chipotle Ketchup	
Pulled Pork-Served with Pickles & BBQ Sauce on a Bun	
Portobello Mushroom-Served with Sliced Mozzarella Cheese	
Grilled Chicken-Served with Pesto Sauce and Mozzarella Cheese	
Mini Crispy Chicken Sandwich with Spicy Mayonnaise & Pickles	
GF SHOE STRING FRIES	\$3
Served in a Shot Glass with Chipotle Ketchup	
PASSED MINI CHICKEN & WAFFLES	\$5
Southern Fried Chicken atop a Mini Waffle	
MINI FLATBREAD PIZZA	\$5
Pepperoni & Mozzarella Cheese	
HOUSE-MADE BEEF JERKY (3 pieces per person - choose 1)	\$12
Traditional, Chipotle Barbeque, Sweet Teriyaki	





STATIONS

ACTION STATIONS | Iced Water & Stationed Iced Tea, Coffee & Hot Tea

| Minimum 25 Persons | Priced Per Person | Order for 100% of Guest Count Required

Choice of 2 Stations for lunch or 3 Stations for dinner required if making stations a meal is required

GF SALAD BAR \$11

Romaine Hearts, Arugula, Spring Mix
 Cheeses- Parmesan, Feta, Cheddar
 Dressings- Basil Vinaigrette, Blue Cheese Ranch, Caesar
 Condiments- Cherry Tomatoes, English Cucumber, Red Onions, Black Olives, Croutons,
 Pepperoncini Peppers, Sliced Mushroom, Baby Corn *Add Chicken +\$7 *Add Blackend Shrimp +\$10

GOURMET MACARONI & CHEESE BAR \$13

Crispy Pancetta, Spicy Italian Sausage, Roasted Red Peppers,
 Parmesan Cheese, Chives & Truffle Oil

GF MASHTINI BAR \$16

Grilled Chicken, Crispy Bacon, Chives, Cheddar Cheese,
 Sour Cream, and Peppered Gravy

PASTA BAR \$22

Cheese Tortellini, Bow Tie Pasta, Alfredo Sauce, Marinara, Pesto,
 Grilled Chicken, Spicy Italian Sausage, Garlic Rock Shrimp,
 Sun Dried Tomatoes, Cherry Tomatoes, Artichoke Hearts,
 Parmesan Cheese & Fresh Herbs, Served with Garlic Bread

GF BAKED POTATO BAR \$18

Smoked Brisket, Pulled Pork, Green Onion, Jalapeño, Sour Cream,
 Cheddar Cheese

CHICKEN & WAFFLE STATION \$15

Crispy Buttermilk Chicken Breast, Honey Butter, Pure
 Maple Syrup, Hot Sauce

GF STREET TACO STATION \$32

Chicken Fajitas, Beef Fajitas, Street Corn, Refried Beans, Spanish Rice,
 Sour Cream, Salsa, Guacamole, Cheddar Cheese & Queso Fresco.
 Served with Crispy Corn Tortilla Chips *Add Queso +\$4

DIM SUM \$15

Gluten Free vegetarian gyoza, chicken gyoza, pork, shumai, shrimp shumai
 Served with soy sauce, chili oil, seasoned rice vinegar

SUSHI BAR \$24

Smoked Salmo Chive Roll, California Roll, Tempura Shrimp Roll, Vegetarian Roll
 Served with fresh wasabi, japanese soy sauce, pickled ginger

CARVING STATIONS

Minimum 50 Persons | Order for 100% of Guest Count Required | Priced Per Person

Must be Selected with a Second Protein Listed Below or additional Entree Item from Action Station

SMOKED WHOLE BEEF TENDERLOIN \$28

Served with Brioche Rolls, Horseradish Cream, Roasted Garlic Aioli and
 Creole Mustard

ROASTED CAJUN TURKEY \$16

Creole Mustard, Cranberry Chutney

HERBED CRUSTED PORK LOIN \$16

Served with Silver Dollar Rolls, Honey-Dijonnaise,
 Rosemary-Apricot Chutney and Caramelized Shallot Aioli

SLOW ROASTED PRIME RIB OF BEEF \$27

Herb Focaccia Roll, Creamy Horseradish and Rosemary Au Jus

MAPLE GLAZED HAM \$14

With Silver Dollar Rolls, Country Mustard, Herbed Mayonnaise and
 Pineapple Relish

Add on Options: Set as Buffet Entree 4 oz. Serving Size

Grilled Prime Sirloin **+\$20**

Grilled Chicken **+\$10**

Grilled Salmon **+\$14**

Grilled Shrimp **+\$12**

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APPETIZERS - PASSED

APPETIZERS-HOT

Minimum 2 Dozen | Priced Per Piece

	ANGUS BEEF SLIDERS	\$6
	<i>Cheddar Cheese & Caramelized Onions</i>	
GF	BACON WRAPPED JALAPEÑO CHICKEN	\$5
	<i>With Smoky BBQ Sauce</i>	
GF	BLACKENED SHRIMP & GRITS	\$5
	<i>With Cajun Cream</i>	
	COCONUT CRUSTED SHRIMP LOLLIPOP	\$5
	<i>Served with Sweet Chile Sauce</i>	
	CHICKEN GYOZA	\$5
	<i>With Sweet Soy Dipping Sauce</i>	
	CHICKEN 65	\$5
	<i>With Sweet & Spicy</i>	
GF	CHICKEN OR BEEF SUYA	\$5
	<i>With Tomato & Onion</i>	
GF	CHICKEN TIKKA	\$5
	<i>With Coriander Yogurt</i>	
	CRISPY VEGETABLE SPRING ROLLS	\$5
	<i>With Sweet Chile Dipping Sauce</i>	
	GRILLED CHEESE & TOMATO BASIL BISQUE	\$4
	<i>Sourdough & Cheddar Cheese</i>	
	FRIED CHEESE RAVIOLI	\$4
	<i>With Spicy Marinara</i>	
	JALAPENO SAUSAGE	\$4
	<i>Wrapped in Puff Pastry with Chipotle Ketchup</i>	
GF	JUMBO SHRIMP & SAUSAGE LOLLIPOP	\$6
	<i>With Jalapeno Sausage Skewer with sweet chili sauce</i>	
	MINI BEEF WELLINGTON	\$6
	<i>White Truffle Demi</i>	
	MINI CRAB CAKES	\$6
	<i>Served with Citrus Remoulade</i>	
	MACARONI & CHEESE BITES	\$4
	<i>In Filo Cup</i>	
	STUFFED MUSHROOM	\$4
	<i>With Spinach and Boursin Cheese</i>	
	SWEET PEA & POTATO SAMOSA	\$7.50
	<i>With Cilantro Chutney and Tamarind Chutney</i>	
	SPINACH FETA BITES	\$4
	<i>With Cilantro Chutney</i>	
GF	TRUFFLED TWICE BAKED NEW POTATO	\$4
	<i>Crispy Bacon, Sour Cream, Chives, Truffle Oil, Cheddar Cheese</i>	

APPETIZERS-COLD

Minimum 2 Dozen | Priced Per Piece

	AVOCADO HUMMUS	\$5
	<i>With Seasoned Pita Fries</i>	
GF	GARDEN VEGETABLE CRUDITÉS	\$4
	<i>With Herbed Ranch</i>	
	ITALIAN CAPRESE BRUSCHETTA	\$4
	<i>With Fresh Basil Served on Crisp Baguette</i>	
	JUMBO SHRIMP COCKTAIL	\$5
	<i>Served in a shot glass</i>	
	PEPPER CRUSTED BEEF TENDERLOIN	\$6
	<i>Served with Boursin on Crostini</i>	
GF	PROSCIUTTO MELON BITES	\$5
	<i>Summer Melon, Wrapped in Parma Prosciutto</i>	
GF	SEARED AHI TUNA	\$6
	<i>With Sriracha Mayo on Cucumber</i>	
GF	SKEWERS	\$5
	<i>Caprese: Cherry Tomato, Fresh Mozzarella, Basil</i>	
	<i>Antipasto: Salami, Prosciutto, Artichoke, Kalamata Olives</i>	
	<i>Fruit: Pineapple, Strawberry, Seasonal Melon Sweet & Salty: Watermelon, Feta, Fresh Mint</i>	
	SMOKED SALMON	\$5
	<i>With Roasted Red Pepper Mousse</i>	

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THEMED BREAKS

SNACK DISPLAYS | Priced Per Person | Iced Water & Stationed Iced Tea, Coffee, Hot Tea & Sodas

- GF ENERGY BREAK** **\$25**
Energy Bars, Whole Fruit, Trail Mix, Redbull, Gatorade, Etc
- TEXAN BREAK** **\$25**
Pimento Cheese, Woopie Pies, Beaver Nuggets, Beef Jerky
- GF CHIPS N DIPS BREAK** **\$24**
Tri-Color Tortilla Chips, Guacamole, Black Bean Dip & Queso
- SWEET & SAVORY | BARS, PRETZELS AND CHIPS** **\$20**
Assorted Candy Bars: Snickers, Butterfinger, Milkyway, and Protein Power Bar, Trail Mix, Chips, Pretzel Bags

LATE NIGHT SNACKS

SNACK DISPLAYS | Priced Per Person

- BREAKFAST TACOS (6")** | Served with Fire Roasted Salsa (choose 2) **\$8**
-Chorizo & Egg with Avocado
-Bacon & Potato with Cheese
-Farmer's Market Vegetable & Cheese
- GF WAFFLE FRY BAR** | Served with Sour cream, Ketchup, & Cheese sauce (choose 2) **\$10**
-Garlic & Herb
-Truffle Parmesan
-Salt & Pepper
- GRILLED CHEESE BAR** | Served with Sourdough Bread (choose 2) **\$15**
-Swiss & Caramelized Onions
-Pepper Jack, Bacon, & Jalapeno
-Sharp Cheddar & Ham
- GF PIZZA STATION (10")** | Made with Cauliflower Crust (choose 3) **\$15**
-Pepperoni
-3 Cheese
-Margherita
-Spicy Sausage & Mushroom
-Supreme
- SLIDERS STATION (choose 2)** **\$16**
-Grilled Angus Sliders
-Grilled Chicken Sliders
-Pulled Pork Sliders
-Portobello Mushroom Sliders
- BEIGNETS** **\$8**
With Powdered Sugar
- CINNAMON SUGAR DONUTS** **\$7**
-Wrapped
- GF HOUSE-MADE POPCORN (choose 2)** **\$7**
-Spicy Caramel
-Truffle
-Black Pepper
-Parmesan Cheese
- MILK & COOKIES (choose 2)** **\$6**
-Chocolate Chip
-Oatmeal Raisin
-Peanut Butter
-White Chocolate Macadamia Nut

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HOUSE MADE SALADS

Side salad portions to accompany dinner selection

CLASSIC CAESAR	\$5
Romaine Hearts, Anchovy Caesar Dressing, Shaved Parmesan & Herbed Croutons	
GF THE BOWDEN	\$5
Baby Greens, English Cucumber, Cherry Tomato, Parmesan & Basil Champagne Vinaigrette	
GF STEAKHOUSE WEDGE	\$6
Course Cut Bacon, Bleu Cheese Crumbles Cherry Tomato, Bleu Cheese Dressing	
GF GREEK SALAD	\$6
Feta Cheese, Garden Vegetables, Kalamata Olives, Red Wine Vinaigrette	
GF WILD ARUGULA	\$5
Candied Walnuts, Fresh Strawberries, Shaved Parmesan, Lemon-Honey Vinaigrette	
GF SOUTHERN PEAR	\$6
Crumbled Goat Cheese, Candied Pecans, Poppy Seed Dressing	

ENTREES

Dinner Roll, Iced Water & Stationed Iced Tea, Coffee & Hot Tea

**Includes choice of 2 (two) SIDES from Page 9

	Choice Grade	Lunch	Dinner
BEEF & PORK	Prepared Medium Rare to Rare **	5oz	6oz
GF GRILLED BEEF TENDERLOIN	Madeira Wine Sauce	\$45	\$52
GF GRILLED NEW YORK STRIP LOIN (8 oz)	Maitre d' Butter	\$41	\$49
GF SEARED BASEBALL CUT PRIME BEEF SIRLOIN	Red Wine Demi Glaze	\$35	\$38
GF DOUBLE CUT FRENCHED PORK CHOP BONE-IN	Port Wine Demi (10 oz)		\$32
GF BRAISED BEEF	Natural Jus	\$41	\$52
KOREAN STYLE BONELESS BEEF SHORT RIBS	Kimchi Fried Rice	\$36	\$40
CHICKEN	Antibiotic & Hormone Free 6oz**	Lunch	Dinner
GF HERB CRUSTED CHICKEN	Citrus Champagne Sauce	\$26	\$29
GF CARIBBEAN JERK CHICKEN	Grilled Pineapple Relish	\$26	\$29
CHICKEN MARSALA	Marsala Wine Sauce	\$26	\$29
CHICKEN PICCATA	Lemon Caper Sauce	\$26	\$29
CHICKEN PARMESAN	Herbed Marinara Sauce	\$27	\$30
GF SOUTHWEST CHICKEN	Avocado & Monterey Jack Cheese	\$26	\$29
SOUTHERN CHICKEN FRIED CHICKEN	Pepper Gravy	\$27	\$30



ENTREES

Dinner Roll, Iced Water & Stationed Iced Tea, Coffee & Hot Tea

**Includes choice of 2 (two) SIDES from Page 9

	Lunch	Dinner
FISH Fresh**		
GF SEARED CHILEAN SEA BASS WITH JUMBO SHRIMP <i>White-Wine Reduction</i>		\$50
GF BLACKENED SALMON <i>Cajun Cream</i>	\$30	\$39
GF MAHI MAHI <i>Roasted Citrus Butter Sauce</i>	\$30	\$39
GF HOT SMOKED SALMON <i>Lemon Caper Dill Sauce</i>	\$30	\$39
DUO PLATES 4oz each 8oz total **		
GF GRILLED BEEF TENDERLOIN & HERBED OR MARSALA CHICKEN <i>Madeira Wine Sauce and Citrus Butter</i>		\$48
GF GRILLED BEEF TENDERLOIN & ROASTED SALMON <i>Cajun Cream</i>		\$50
GF GRILLED BEEF TENDERLOIN & LOBSTER TAIL <i>Cabernet Wine Reduction and Lemon Shallot Emulsion</i>		Market price
GF SEARED CHILEAN SEA BASS & GRILLED BEEF TENDERLOIN <i>White-Wine Reduction and Madeira Wine Sauce</i>		\$65
GF ROASTED SALMON & HERBED CHICKEN <i>Lemon Dill Butter and choice of Cajun Cream or Citrus Champagne</i>		\$40
PASTA MAIN		
BLACKENED CHICKEN ALFREDO <i>Served with Penne Pasta & Shaved Parmesan Cheese</i>		\$22
LOBSTER RAVIOLI <i>Served with Asparagus, Cherry Tomatoes, Crab Meat and Brandy Cream Sauce</i>		\$25
BAKED ZITI <i>With Bolognese Sauce</i>		\$21
VEGETARIAN MAIN		
EGGPLANT PARMESAN <i>Pomodoro Sauce</i> <i>**Includes choice of 2 (two) SIDES from Page 8</i>		\$21
GF STUFFED PORTOBELLO MUSHROOM <i>(VEGAN OPTION AVAILABLE)</i> <i>Served with Asparagus, Cherry Tomatoes, Roasted Tomato Sauce</i> <i>**Includes choice of 2 (two) SIDES from Page 5</i>		\$22
CHEESE TORTELLINI <i>Grilled Vegetables and Vodka Sauce</i>		\$21
CAULIFLOWER STEAK (VEGAN) <i>With Argentinian Chimichurri</i>		\$24
KIDS MEALS Kids 12U When Accompanied Served with Tea and Water		
CHICKEN FINGERS <i>Served with Macaroni & Cheese and a Fruit Cup</i>		\$18
MINI PIZZAS (5) <i>Cheese or Pepperoni served with a Fruit Cup</i>		\$18
GRILLED CHEESE <i>Served with Fruit Cup</i>		\$15
QUESADILLA <i>Cheese or Chicken with Salsa and Sour Cream and a Fruit Cup</i>		\$16



SIDES

(2) Sides are included in Entrée Price. Additional Sides are priced below.

STARCH

\$5

BUTTERED BOWTIE PASTA

- GF CILANTRO-LIME RICE
- GF HERBED RICE PILAF
- GF HERBED WHIPPED YUKON GOLD POTATOES

MACARONI & CHEESE

MUSHROOM RISOTTO CAKE

- GF OVEN ROASTED RED POTATOES
- GF ROASTED GARLIC MASHED POTATOES
- GF SAFFRON BASMATI RICE
- GF STEAMED JASMINE RICE

UPGRADE

\$6

CREAMY SUN DRIED TOMATO ORZO

- GF HERBED COUSCOUS
- GF HORSERADISH SOUR CREAM MASHED POTATOES
- GF STEAKHOUSE LOADED BAKED POTATO
- GF TWICE BAKED POTATO

VEGGIES

\$5

- GF BALSAMIC DILL VEGETABLE MEDLEY
- GF DILL CARROTS
- GF GREEN BEANS ALMANDINE
- GF HOUSE CREAM CORN
- GF SAUTÉED MARKET VEGETABLES
- GF SEASONAL ROASTED VEGETABLES

STIR FRY VEGETABLES

UPGRADE

\$6

BRUSSEL SPROUTS WITH DYNAMITE SAUCE & CRISPY BACON

- GF GARLIC DILL HARICOT VERTS
- GF STEAMED CARROTS AND ASPARAGUS
- GF ROASTED BROCCOLINI
- GF ROASTED ASPARAGUS

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DESSERTS

PLATED DESSERTS | Priced Per Person

	CHOCOLATE MARQUISE CAKE With Chocolate Sauce	\$7
	NEW YORK CHEESECAKE With Mixed Berry Sauce	\$8
	ITALIAN CREAM CAKE With Raspberry Sauce	\$7
GF	LEMON PANNA COTTA With Fresh Raspberry Compote	\$8
	MINIATURE DUO DESSERTS PICK ANY 2 Fruit Tart, Chocolate Marquis, Cheese Cake, Italian Cream Cake	\$10
GF	GLUTEN FREE MINIATURE DESSERT Seasonal Fresh Mixed Berries & Chocolate Cup, with Whipped Cream	\$14
GF	FLOURLESS CHOCOLATE CAKE	\$9
	STRAWBERRY SHORTCAKE	\$7
	OREO CHEESECAKE	\$8



STATIONED DESSERTS | Priced Per Person Or By The Dozen

	ASSORTED FRESH BAKED COOKIES BY THE DOZEN Macadamia Nut, Chocolate, Oatmeal, Peanut Butter	\$24
	ASSORTED BITE SIZE CHEESECAKE BY THE DOZEN	\$60
GF	CHOCOLATE DIPPED FRESH STRAWBERRY BY THE DOZEN White Chocolate (or) Dark Chocolate	\$20
	DESSERT DISPLAY CHOOSE 4 Mini Pies Cupcakes, Cake Pops, Macaroons, Lemon Squares, Cookies, Brownies, Cheesecakes	\$20
	DOUBLE CHOCOLATE BROWNIES BY THE DOZEN with or without walnuts	\$26
	FRENCH ASSORTED MACAROONS BY THE DOZEN	\$23
GF	ICE CREAM BAR PRICED PER PERSON, MINIMUM 25 PEOPLE \$10 Vanilla Ice Cream, Whipped Cream, Maraschino Cherry, Pecans, Rainbow Sprinkles, Brownie Bites, Chocolate & Caramel Sauce	



****Note****

The Bowden Inc. does not provide wedding cakes or celebratory cakes and therefore does allow outside specialty cakes to be brought in. However, it is required that all specialty cakes brought in to The Bowden, Inc. are baked in a licensed and permitted kitchen and must be served by The Bowden Inc. staff.
All other desserts and food must be ordered through The Bowden Inc. menu.

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THE BOWDEN
EVENTS & WEDDINGS

Bar Package Menu

25% service charge and sales tax applies to all charges.

HOSTED BAR PACKAGES

Host Pays for Guests' Drinks | Priced Per Person

Per person package price applies to 100% of guest count ages 21+

Soda package pricing applies to all guests ages 5-20

Bartender ratio applies to all bars hosted. All bars will be provided a bar back. If additional bars are requested above the allotted numbers, an additional charge will apply. Host bars are allocated based on the guidance below

0-149 GUESTS: 1 BAR STAFF IN SINGLE LOCATION

150-249 GUESTS: 2 BAR STAFF IN 2 LOCATIONS

250-349 GUESTS: 3 BAR STAFF IN 3 LOCATIONS

350-449 GUESTS: 4 BAR STAFF IN 4 LOCATIONS

450 AND UP GUESTS: 5 BAR STAFF IN 4 LOCATIONS

ADDITIONAL BARTENDER AND BAR TO BE SETUP PER 100 PEOPLE PENDING SPACE AVAILABLE

ADDITIONAL BAR: BAR & STAFF IN ADDITIONAL LOCATION BEYOND STANDARD RATIO **\$350**

ADDITIONAL BARTENDER: SERVICING EXISTING BAR **\$175**

4 Hours | Additional Hour

HOSTED BEER & WINE PACKAGE

\$37 | \$10

DOMESTIC: COORS LT. | MILLER LT. | MICHELOB ULTRA

PREMIUM: CORONA | SHINER | STELLA | PERONI (NA)

HOUSE WINE: CHARDONNAY | PINOT NOIR | CABERNET |

PINOT GRIGIO | SPARKLING | ROSE

INCLUDES: SODAS | JUICE MIXERS | COCKTAIL MIXERS | GARNISHES

HOSTED CALL BAR PACKAGE

\$47 | \$12

Includes Soda Package + Beer & Wine Package Items

TITO'S | SKOL | RONCORINA SILVER | OLD CROW |

DEWARS | SAUZA | JACK DANIELS

HOSTED ULTRA BAR PACKAGE

\$60 | \$13

Includes Soda Package + Beer & Wine Package Items

GREY GOOSE | BOMBAY SAPPHIRE | CROWN ROYAL |

JOHNNIE WALKER BLACK | PATRON SILVER |

BACARDI SUPERIOR | BUFFALO TRACE

*CHAMPAGNE TOAST IS INCLUDED IN THIS PACKAGE

HOSTED PLATINUM BAR PACKAGE

\$72 | \$15

Includes Soda Package + Beer & Wine Package Items

VIDO | HENDRICK'S | TEN TO ONE WHITE | HENNESSEY VS |

MICHTER'S SINGLE BARREL RYE | CASAMIGO'S BLANCO |

WOODFORD RESERVE | 12 YR GLENLIVET FOUNDER'S RESERVE

*CHAMPAGNE TOAST IS INCLUDED IN THIS PACKAGE

*THIS BAR REQUIRES AN ADDITIONAL SECURITY OFFICER

- NEAT DRINKS ALLOWED AT THIS LEVEL ONLY

SODA PACKAGE

\$15 | \$5

*Required for all guests ages 5-20 when accompanying hosted bar

COKE PRODUCTS | JUICE (CRANBERRY, OJ, GRAPEFRUIT)

COCKTAIL MIXERS (ROSE'S LIME, ROSES GRENADINE, BITTERS)

GARNISHES (LEMON, LIME AND CHERRIES)

HOSTED PACKAGE ADD-ONS

CHAMPAGNE TOAST SERVICE (one 1/2 pour) **\$5 P/P**

TABLESIDE HOUSE WINE SERVICE (during dinner only) **\$5 P/P**

UPGRADED WINE SELECTIONS *CUSTOM PRICE

25% service charge and sales tax apply to all charges





THE BOWDEN
EVENTS & WEDDINGS

Bar Package Menu

25% service charge and sales tax apply to all charges

NON-HOSTED BAR Host Pays for Bar-Set-Up | Non-Hosted Bar set as Call
Guests Pay for Drinks | Bar Set-up for up to 4 Hours of Service

50-149 GUESTS: 1 BAR STAFF IN SINGLE LOCATION	\$350
150-249 GUESTS: 2 BAR STAFF IN 2 LOCATIONS	\$700
250-349 GUESTS: 3 BAR STAFF IN 2 LOCATIONS	\$875
350-449 GUESTS: 3 BAR STAFF IN 3 LOCATIONS	\$1025
450 AND UP GUESTS: 4 BAR STAFF IN 3 LOCATIONS	\$1225
ADDITIONAL BAR: 1-2 BAR STAFF IN ADDITIONAL LOCATION	\$350
ADDITIONAL BARTENDER: 1 BARTENDER IN EXISTING LOCATION	\$175

ADDITIONAL HOURS - \$75 PER BARTENDER AND PER SECURITY OFFICER

MINIMUM SPEND REQUIREMENT: \$2,000.00

NON-HOSTED BAR AT-BAR PRICING | Priced per beverage

PLATINUM LIQUORS **\$14**

CIROC | HENDRICK'S | TEN TO ONE WHITE | MITCHER'S SINGLE
BARREL RYE | CASAMIGO'S BLANCO | WOODFORD RESERVE
HENNESSEY VS | GLENLIVET FOUNDER'S RESERVE

**THIS BAR REQUIRES AN ADDITIONAL SECURITY OFFICER*

- ONLY NEAT DRINKS ALLOWED WITH THIS LEVEL OF ALCOHOL

ULTRA LIQUORS **\$13**

GREY GOOSE | BOMBAY SAPPHIRE | CROWN ROYAL
JOHNNIE WALKER BLACK | PATRON SILVER | BACARDI SUPERIOR
BUFFALO TRACE

CALL LIQUORS **\$12**

TITO'S | SKOL | RON CORINA SILVER | DEWAR'S SCOTCH
SAUZA TEQUILA | JACK DANIELS | OLD CROW BOURBON

HOUSE WINES | CHAMPAGNE **\$11**

CHARDONNAY | PINOT NOIR | CABERNET | PINOT GRIGIO | CHAMPAGNE
ROSE | SPARKLING

DOMESTIC BEER **\$8**

MILLER LITE | COORS LIGHT | MICHELOB ULTRA

PREMIUM BOTTLED BEER VARIETY **\$9**

SHINER BOCK | CORONA | STELLA ARTOIS | PERONI (NA)

SODAS (COCA COLA PRODUCTS) **\$5**

JUICE (CRANBERRY, OJ, GRAPEFRUIT)
COCKTAIL MIXERS (ROSE'S LIME, ROSES GRENADINE, BITTERS)
GARNISHES (LEMON, LIME AND CHERRIES)

ADDITIONAL BEVERAGES

25% service charge and sales tax apply to all charges

GF ADDITIONAL BAR OPTIONS

Priced Per Person Per Hour | Must order for 100% of Guest Count

MIMOSA BAR

champagne, orange juice, cranberry, grapefruit

\$18

BLOODY MARY BAR

vodka, V-8, spicy tomatoes, celery, olives

\$19

BATCH (SELECT) SIGNATURE COCKTAIL (75 Servings) \$750

- **GENTLEMAN'S BREW:** JACK DANIELS & GINGER BEER GARNISHED WITH AN ORANGE SLICE
- **JALAPEÑO MARGARITA:** PATRON SILVER, SWEET & SOUR, JALAPEÑO SYRUP, & TRIPLE SEC
- **BLUSHING BRIDE:** BOMBAY SAPPHIRE, WATERMELON & CLUB SODA WITH A CUCUMBER SLICE
- **TEXAS KISS:** TITO'S VODKA, LEMONADE, TRIPLE SEC, W/ SUGAR RIM AND LEMON SLICE
- **ESPRESSO MARTINI:** TEQUILA, MORAVIAN ESPRESSO, HOUSE COFFEE CORDIAL & CREAM
- **OLD FASHIONED:** WHISKEY, SYRUP, GARNISH, ORANGE RIND

SPECIALTY UPGRADES

SPECIALTY ICE CUBES (100)

\$250

CHAMPAGNE TOWER SET UP - (75 GLASSES)

\$400

CLIENT TO PROVIDE GLASSES

ATTENDED BAR SET-UP

\$175

RULES, REGULATIONS, & REQUIREMENTS

- Alcoholic charges are exclusive of the catering, food, and non-alcoholic minimums outlined in agreement.
- Alcohol must be served through The Bowden, Inc. only.
- Brands and pricing are subject to change based on availability and market pricing.
- Bar packages are priced for attended stationary bar service. Table-side bar service is available as an add-on service and will be priced based on liquor selections and staffing needs.
- Bartender Ratio outlined above is required for all non-hosted bars:
- Guest count above what is communicated and paid for is subject to loss of security damage deposit and additional charges according to the ratio schedule.
- Bar service is offered as continuous bar service only and must match event start and end times.
- Drink tickets for non-hosted bars must be purchased in advance at the highest rate of selections.
- A mixer is required with all alcohol | No shots | No doubles | No martinis
- NEATS available only at Platinum level
- Alcohol service will end at least 30 minutes prior to event end time and no later than 11:30 pm.
- Security guard service is required for the duration of entire event for all events that serve alcohol.
- 1 Security Guard per bar is required at the rate of \$75/hour with a 4 hour minimum per 150 people
- 25% taxable service charge and current sales tax rates apply to all set-up and service pricing.
- No outside food or beverage allowed on premises at any time before, during, or after event.
- All alcohol served by The Bowden must be consumed in The Bowden Event Center or adjoining back patio and may not be removed from these locations.
- The Bowden, Inc. reserves the right to refuse service to anyone.
- It is unlawful to serve alcohol to anyone under the age of 21. Guests are not allowed to purchase or provide alcoholic beverages to anyone under 21 years of age.
- Prices are subject to change without notice and are not guaranteed without a signed event order.
- **Non-Compliance with any of the above rules is subject to event closure, loss of damage deposit, and additional fines or fees.**

25% taxed service charge and current state sales tax apply to all catering
Prices are subject to change. No outside food or beverages allowed on premises
Menu selections must be signed on event order to guarantee pricing and are
subject to availability



THE BOWDEN
EVENTS & WEDDINGS

Wine List

25% service charge and sales tax apply to all charges

HOUSE WINE

Per Glass | Per Bottle

THREE THIEVES PINOT GRIGIO	\$11	\$35
THREE THIEVES CHARDONNAY	\$11	\$35
THREE THIEVES PINOT NOIR	\$11	\$35
THREE THIEVES CABERNET NAPA	\$11	\$35

ULTRA WINE

CARMEL RD SAUVÉ BLANC	\$16	\$65
CARMEL RD CHARDONNAY	\$16	\$65
CARMEL RD PINOT NOIR	\$16	\$65
CARMEL RD CABERNET	\$16	\$65

PLATINUM WINE

MARTIN RAY SAUVÉ BLANC	\$30	\$95
MARTIN RAY CHARDONNAY	\$30	\$95
MARTIN RAY PINOT NOIR	\$30	\$95
MARTIN RAY CABERNET NAPA	\$30	\$95

Upgraded Wine Packages

*All hosted bar packages include House Wines unless upgraded wine package is purchased
Pricing is per person, based on 4 hours of service*

Ultra Wines

\$20++ more per person on a B/W Bar
\$10 ++ more per person on Call Bar
\$5 ++ more per person on Ultra Bar
Included on Platinum Bar

Platinum Wines

\$50++ more per person on a B/W Bar
\$42++ more per person on Host Call Bar
\$29++ more per person on Ultra Bar
\$17++ more per person on Platinum Bar

***TABLE SIDE SERVICE- \$5++ PER PERSON**

***UPGRADED WINE MUST BE ORDERED BY THE CASE**

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BEVERAGES

GF NON-ALCOHOLIC BEVERAGES STATIONS

Minimum of 2 gallons | Must order for 100% of guest count

By the gallon

HOT REGULAR/DECAF COFFEE	\$16
REGULAR ICED TEA	\$16
REGULAR LEMONADE	\$16
ASSORTED HOT TEA STATION	\$16
Earl Grey, Chamomile, Green Lemon Ginger, English Breakfast ADD Indian Tea with evaporated Milk - Additional \$2	
HOT REGULAR/DECAF COFFEE + HOT TEA	\$17
HOT CHOCOLATE STATION **	\$18
Marshmallow, Peppermint Syrup, Chocolate Shavings, Whip Cream	
GOURMET COFFEE STATION **	\$19
Hazelnut, Vanilla, Caramel Flavors, Cinnamon Sticks,	

Per Person
\$6

JUICE PACKAGE	\$6
Orange, Cranberry, Apple, Lemonade	
JUICE & SODA PACKAGE	\$10
Orange, Cranberry, Apple, Lemonade, Coke, Diet Coke, Dr. Pepper, Sprite, (add Perrier +\$1)	
ALL DAY BEVERAGE PACKAGE	\$15
Juice, Coffee and Tea	
ALL DAY BEVERAGE PACKAGE	\$20
With Sodas	

** Attended Station

SODA PACKAGE

4 Hours | Add'l Hour

\$15 | \$5

*Required for all guests ages 5-20 when accompanying Hosted Bar

- COCA COLA PRODUCTS
- JUICE (CRANBERRY, OJ, GRAPEFRUIT)
- COCKTAIL MIXERS (ROSE'S LIME, ROSES GRENADINE, BITTERS)
- GARNISHES (LEMON, LIME AND CHERRIES)

GF HOUSE-MADE MOCKTAILS

Single Serve: \$3 per person

Mocktail Station: \$20++ per person; choice of 3 types for 4 hours

Must order for 100% of Guest Count

MOCK CHAMPAGNE

Ginger Ale, Pineapple Juice, White Grape Juice

SPARKLING POMEGRANATE SANGRIA

Marinated Berries, Pomegranate Juice, Sparkling Grape Juice

MOCK CHAMPAGNE FRUIT PUNCH

Ginger Ale, Pineapple Juice, Orange Juice, White Grape Juice, Cranberry Juice

RASPBERRY-LEMONADE FIZZ

Fresh Raspberry, Lemonade, Ginger Ale

PARADISE TROPICAL BREEZE

Mango, Pineapple, Cranberry, Sparkling White Grape

PEACH BELLINI SPRITZ

Peach, Orange, Club Soda

SPICY WATERMELON MOCKTAIL

Watermelon, Lime, Tajin

NON-ALCOHOLIC MULLED WINE

Pomegranate, Cranberry, Cinnamon, Orange

V.I.P WELCOME LEMONADE

Sugared rimmed fluted champagne glass, lemonade, strawberry

ATTENDED BAR SET-UP

\$175

*4 hour maximum bar for mocktails | service charge applies to set-up

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