



**PRIVATE
DINING
MENU**



Texas Cattle Company
735 East Main Street, Lakeland, FL 33801

407.581.3236

www.TexasCattleCompany.net/Private-Dining





**Round Up
MENU**

\$51 PER PERSON

APPETIZERS

Served Family Style

Dang Bang Shrimp

Crispy Fried Shrimp, Sweet & Spicy "Dang Bang" Sauce

Cajun Fried Mushrooms

One Pound Of Mid-West Mushrooms Double Battered, Tiger Sauce

SALAD

Served with Garlic-Cheese Butter Bread

Signature House Salad

Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette

ENTRÉE SELECTIONS

**Choice Below Served with Red Skin Mashed Potatoes,
Served Family Style**

Petite Filet Mignon

Cedar Plank Faroe Island Salmon

Parmesan Red Onion Aioli Encrusted

Single Pork Chop

Crispy Parmesan Chicken Breast

DESSERT

Plant City Strawberry Cake

**Three Layer Sweet Cake, Strawberry Cream,
Plant City Strawberries, Fresh Whipped Cream**

\$60 PER PERSON

APPETIZERS

Served Family Style

Dang Bang Shrimp

Crispy Fried Shrimp, Sweet & Spicy "Dang Bang" Sauce

Cajun Fried Mushrooms

One Pound Of Mid-West Mushrooms Double Battered, Tiger Sauce

Blue Chips

Blue Cheese Cream Sauce, Maytag Blue Cheese Crumbles

SALAD

Served with Garlic-Cheese Butter Bread

Signature House Salad

Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette

ENTRÉE SELECTIONS

Choice Below Served with Red Skin Mashed Potatoes,
Served Family Style

Surf & Turf

Petite Filet Mignon & Shrimp Scampi

Cowgirl T-Bone

Cedar Plank Faroe Island Salmon

Parmesan Red Onion Aioli Encrusted

Crispy Parmesan Chicken Breast

DESSERT

Grand Marnier Chocolate Cake

Grand Marnier Infused Rich Chocolate Cake,
Chocolate Icing, Chocolate Morsels, Fresh Whipped Cream

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax | Menus are Subject to Change



American Angus Association



TEXAS CATTLE COMPANY

Our Beef

No Hormones Added • No Antibiotics

Our Seafood

Sustainable • Flown In Daily

Our Chicken

Certified Humane

Our Produce

Market Fresh • Locally Grown

ENHANCEMENTS

Additional Fee Will Apply For Enhancements

Wood-Fired Asparagus

Sautéed Mushrooms

Wood-Fired Garlic Broccoli

Texas Fries

Truffle Butter

BEER & WINE PACKAGE

\$20 per person

**Red & White Wine
(Sommelier Selection)**

Imported & Domestic Beer



All Bar Packages are 2 1/2 Hours

**\$125 Bartender Fee Will Apply
For Groups of 40 or More**

PREMIUM PACKAGE

\$25 per person

Rum Cruzan Light

Gin Gordon's London Dry

Vodka Svedka

Tequila Cuervo Traditional

Cordials Dekuyper Selections

Whisky Seagram's 7, Redemption

Beers Imported & Domestic

Sommelier Selection Wine

Chardonnay, Merlot,

Cabernet Sauvignon, White Zinfandel

ULTIMATE PACKAGE

\$30 per person

Rum Bacardi Light, Captain Morgan

Gin Bombay Sapphire, Hendricks

Vodka Grey Goose, Tito's

Tequila Herradura, Patron

Whisky Woodford Reserve, Crown Royal,

Jack Daniel's, Johnnie Walker Black

Cordials Dekuyper Selections, Amaretto

Disaronno, Bailey's, Frangelico, Kahlua

Beers Imported & Domestic

Sommelier Selection Wine

Chardonnay, Pinot Grigio,

**Pinot Noir, Merlot, Cabernet Sauvignon,
White Zinfandel**





For over 50 years, Texas Cattle Company, a family owned and operated restaurant in Lakeland, has been a local favorite serving only select USDA Prime and Choice, three year old grain-fed beef. We steer clear of fancy cooking methods, flame-broiling our steaks over a natural wood-burning fire made from Florida citrus and oak wood.



We've specialized in hosting memorable events and serving Lakeland authentic bold flavors since 1984. We encourage you to taste the difference and experience a personalized event catered to your specific needs. Our special events managers will customize a dinner menu and beverage package fitting for you and your guests, featuring our citrus & oak wood-fired steaks and local favorite menu items. Allow your guests to indulge the Texas way and join us for absolutely the best steaks anywhere!

**Texas Cattle Company ♦ 735 East Main Street, Lakeland, FL 33801
863.686.1434 ♦ www.TexasCattleCompany.net/Private-Dining**



THE MURAL ROOM

Private Dining Room
Seated Capacity: 32

Two tables with AV
 Seats up to 24 guests

Five tables with AV
 Seats up to 32 guests

