



**PRIVATE  
DINING  
MENU**



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

**407.581.3236**

**[www.TexasCattleCompany.net/Private-Dining](http://www.TexasCattleCompany.net/Private-Dining)**





**Round Up  
MENU**

**\$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**

**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 & Sautéed Mushrooms, 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**

**\$70 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 & Sautéed Mushrooms, 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**





## **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](http://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

