



**25-26 Waco Convention Center
Catering Menu**



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EXPERIENCE

The Waco Convention Center staff strives to maintain the highest level of service, professionalism, and performance in the event industry. Our Food and Beverage team is ready to elevate your experience with fresh, delicious menus tailored to your guests' tastes and your event's unique style. Let us help you create an experience that's as impressive as it is effortless.

OUR MISSION

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking, and breaking bread together. At Legends Global, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come. Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory – a snapshot in time with family and friends. That is the power of food. We strive to build on those moments. We showcase who we are by focusing on where we are and customizing experiences.

MEET OUR CHEF

Joe Myers, Executive Chef, Waco Convention Center

With more than 25 years of culinary experience, Executive Chef Joseph (Joe) Myers is a familiar and respected name in Waco's hospitality community. His career began the day after his 16th birthday at Mr. Gatti's - an early start that sparked a lifelong passion for food, service, and creating memorable dining experiences. Since then, Chef Joe has helped shape Waco's culinary



landscape through restaurant openings, culinary education, large-scale food operations, and chef-driven events. He has opened numerous restaurants, including Cheddar's, Se Cocina, Logan's Roadhouse, Walk-On's, and Saltgrass Steakhouse, and operated three food trucks known for inventive Southern comfort dishes like bacon-wrapped Crown Royal cinnamon rolls, lobster fritters, and his signature 15-cheese bacon mac-and-cheese bites. Chef Joe's background reflects both creativity and operational leadership. He served as Purchasing Manager for Providence Hospital—overseeing nearly \$180,000 in weekly procurement - while completing his culinary degree at TSTC, later returning as a Culinary Instructor. During his time there, he cooked for distinguished guests including President George W. Bush, Congressman Chet Edwards, Bill Richards, and Doc Anderson. His experience spans many of Waco's top culinary institutions, including leadership at 135 Prime, Hotel Indigo, Element, and the opening of Cambria. He has led large-scale events for Providence Healthcare, March of Dimes, the Baylor Club, and the Waco Convention Center, participated in numerous

Celebrity Chef events, and served as Director of the local Texas Chefs Association chapter. He is also a certified Chef de Cuisine through the American Culinary Federation. Rooted in Southern flavors and elevated comfort food, Chef Joe believes great cooking should make people happy, full, and eager for the next bite. Outside the kitchen, he is dedicated to his two children, enjoying camping, fishing, hiking, and family time. A natural mentor, Chef Joe encourages future chefs to stay positive, gain real-world experience, embrace criticism, and love the fast pace of the kitchen. "This industry takes hard work, heart, and soul," he says. "But if you love it—you'll never regret it."

BREAKFAST

CONTINENTAL OPTIONS

Minimum of 25 guests. An additional fee will apply if minimum isn't met.

Old Time Continental

Whole fruit and an assortment of breakfast pastries served with seasonal preserves and butter.

Sun Rise Continental

Seasonal diced melon and berries with muffins, bagels, and Danish served alongside seasonal preserves, cream cheese, and butter.

Kolache Stop

Seasonal diced melon and berries with house-made kolaches featuring breakfast sausage with cheese, cheddar sausage, jalapeño sausage with cheese, ham with cheese, and bacon/egg with cheese.

Parfait Bar

Build your own parfait bar with your choice of seasonal flavored yogurt, berries, almonds, assorted dried fruit, chia seeds and granola.

Biscuits and Sausage Gravy

Freshly baked biscuits made with homestyle sausage gravy

STATIONS

Coffee and Juice are included. (Decaf is available upon request). Chef attendant fee applies. Minimum of 75 guests. An additional fee will apply if minimum isn't met.

Breakfast Burritos

Includes scrambled eggs, cheese, and skillet potatoes with your choice of bacon, sausage, or chorizo, served with house salsa Roja and flour tortillas.

* Tofu and potato with vegan cheese available

Omelet Station

Eggs, cheese, bacon, sausage, potatoes, pico de gallo, tomatoes, salsa, scallions, bell peppers, cilantro, avocado, egg whites, ham, and spinach

BREAKFAST BUFFETS

Minimum 25 guests. An additional fee will apply if minimum isn't met. Pricing per person, includes freshly brewed coffee and orange juice. (Decaf is available upon request)

Fresh Start

Seasonal diced melon and berries, breakfast pastries, scrambled eggs, sausage, bacon, and skillet potatoes. Served with seasonal preserves and butter.

All Texan Breakfast

Seasonal diced melon and berries, a variety of muffins, scrambled eggs, bacon, sausage, skillet potatoes, and biscuits with peppered gravy. Served with seasonal preserves and butter.

Waco Farmhouse Buffet

Seasonal sliced melon and berries, breakfast pastries, scrambled eggs, egg white frittatas, sausage, bacon, skillet potatoes, and French toast with syrup. Served with seasonal preserves and butter.

ENHANCEMENTS

Whole Fruit

Turkey sausage

Vegan breakfast sausage

French toast

Fruit cup

Egg and cheese croissant

Turkey sausage, egg and cheese croissant

Turkey sausage, egg and cheese croissant

Egg white and cheese croissant

Sausage patty, egg and cheese croissant

Ham, egg, and cheese croissant

Bacon, egg and cheese croissant



BREAKS

MORNING BREAKS

Minimum 25 guests. An additional fee will apply if minimum isn't met.

Mid-Morning Coffee Break

includes whole fruit, coffee cakes, and croissants served with coffee and decaf on disposable ware.

Hot Chocolate Bar

features hot chocolate with whipped cream, chocolate sticks, peppermint, cinnamon sticks, and caramel syrup served on disposable ware.

MID-DAY BREAKS

Minimum 25 guests. An additional fee will apply if minimum isn't met.

Cookie Monster

Assorted cookies, brownies, and blondies accompanied by coffee, hot cocoa, and hot teas. Decaf available upon request. Canned soft drinks and bottled water may be added for an additional \$3.00/person.

Ice Cream Social

Chocolate, strawberry, and vanilla ice cream with assorted syrups and whipped cream, sprinkles, and chocolate shavings. Served with freshly baked cookies accompanied by coffee. Decaf available upon request. Canned soft drinks and bottled water may be added for an additional \$3.00/person.

A LA CARTE

Danish

Chocolate dipped strawberries

Assorted muffins (Gluten-free available)

WCC cheddar & sausage kolache

WCC jalapeño sausage & cheese kolache

WCC ham & cheese kolache

SNACKS

Charged based on consumption

Peanuts (Pre-packaged)

Trail Mix (Pre-packaged)

Chips (Pre-packaged)

Granola Bars (Variety)

Candy Bars (Assorted)

Must order a minimum of 25 bags of popcorn

Popcorn Service (Labor Charge, minimum 4 hours)



BOXED LUNCHES

BOXED LUNCH SANDWICHES

Sandwiches served on a soft Kaiser roll or tomato basil wrap. Each boxed lunch includes a cookie, bag of chips, mayo and mustard packets, cutlery kit, iced tea, and water service. Minimum 25 guests.

Roasted Turkey

Roasted turkey with Swiss cheese, lettuce, and tomato.

Ham

Sliced ham with cheddar cheese, lettuce, and tomato.

WCC Club

Roasted turkey, Swiss cheese, sliced ham, cheddar cheese, and bacon with lettuce and tomato on Texas toast.

The Italian

Sliced capicola, salami, ham, and provolone cheese with lettuce and tomato.

Chicken Salad

Classic seasonal chicken salad.

Caprese

Fresh sliced mozzarella, heirloom tomatoes, basil, and a drizzle of balsamic glaze.

Gluten Free Veggie

Grilled zucchini and yellow summer squash, lettuce, tomato, and black garlic or roasted red bell pepper hummus and cheese on a gluten-free wrap.

BOXED LUNCH SALADS

All salads include dressing, an artisan roll, cookie, iced tea, and water service. Minimum 25 guests. An additional fee will apply if minimum isn't met.

Summer Salad

Baby mixed greens with mandarin oranges, strawberries, candied pecans, and feta cheese, served with champagne vinaigrette. (Option to add grilled chicken)

Grilled Chicken Caesar

Chopped romaine with grape tomatoes, shaved Parmesan, herbed croutons, and grilled chicken, served with Caesar dressing.

Cowboy Cobb

Chopped romaine topped with shredded pepper jack cheese, chopped bacon, cowboy caviar, sliced egg, and smoked turkey, served with house ranch dressing.

Chef Salad

Romain lettuce with ham, turkey, bacon, eggs, heirloom tomatoes, cucumbers, and cheddar with ranch dressing.



BUFFETS

Minimum of 25 guests. An additional fee will apply if minimum isn't met. Serviced with Tea and Water on a beverage station. No menu substitutions are allowed. China ware is available at an extra charge.

Indian Springs Park Cook Out

Grilled entrées include your choice of sirloin burger and/or smoked chicken thighs, served with cheddar, swiss, and provolone cheeses, fresh lettuce, tomato slices, onions, pickles, mayonnaise, mustard, ketchup, and fresh buns. Includes smoked Gouda mac 'n cheese and baked beans. Dessert includes assorted cookies and brownies.

In and Out Salad Bar

Salad Bar includes a base of spring greens and chopped romaine. Includes a variety of toppings including baby heirloom tomatoes, english cucumber, shredded carrots, hard-cooked eggs, dried cranberries, sunflower seeds, feta cheese, bleu cheese shredded cheddar, candied pecans, and croutons. Served with Fresh rolls and whipped butter.

SOUP - Choose One:

- Clam Chowder
- Tomato Bisque
- Chicken Enchilada
- Chicken Corn Chowder

Dressings include:

- House Ranch
- Balsamic Vinaigrette
- Italian
- Thousand Island

Protein Options include:

- Sliced Skirt Steak
- Grilled Chicken
- Chicken Salad

DESSERT - Choose One:

- Key Lime Cheesecake
- Classic Cheesecake
- Strawberry Shortcake
- Chocolate Cake



ENTRÉES

Minimum of 25 guests. Each entree is served with tea and water service along with your choice of 2 desserts.

Chicken fried steak and pepper gravy with mashed potatoes and southern style green beans.

Pan seared chicken breast with piccata sauce served with herbed linguine and tri-color baby carrots

Chicken breast topped with lemon basil cream or cajun cream sauce with mixed vegetables and rice pilaf. (herb roasted or blackened)

Pork loin complimented by a peach glaze with roasted potatoes and mixed vegetables

Chicken and beef fajitas with peppers and onions served with charro beans and Spanish rice. Chips and salsa can be added for an additional \$3/person.

Blackened Salmon with hot honey glaze served with risotto and mixed vegetables

Grilled chicken with spiced san marzano tomato sauce, topped with chiffonade basil and served with herbed noodles and garlic green beans

Dr Pepper braised steak tips with white rice and southern style green beans

Sliced flat iron steak tips with white rice and southern style green beans

Savory roasted chicken topped with lemon basil cream sauce with brussel sprouts and rice pilaf

Pork medallions with fresh seasonal fruit compote and served with charred corn fritters and broccoli

Blackened chicken over rigatoni with a cajun cream sauce and crawfish fritters

Chisholm Trail brisket and rope sausage served with Balcones BBQ sauce with potato salad or coleslaw and mac and cheese

Smoked ribs with Balcones BBQ sauce, southern style green beans and a baked sweet potato

Baked potato bar with Texas sized potatoes topped with cheddar, chopped bacon, BBQ sauce, sour cream, scallions, fire roasted corn, black beans, and whipped butter. Served with a side salad and broccoli and cheddar soup.

DESSERTS

Choose Two:

Peanut Butter Pie
Malibu Key Lime Pie
Apple Crumb Pie
Lemon Meringue Pie
Banana Cream Pie
Lemon Icebox Pie
Cherry Pie with Streusel Topping
Cookies
Brownies & Blondies
Cheesecake

Turtle Cheesecake
Chocolate Layer Cake
Pecan Pie
Red Velvet Cake
Ganache Flourless Chocolate Torte
Cobbler: Apple, Peach, or Blueberry
Sopapilla Cheesecake
Berries and Cream Tartlets with Pastry Cream
Beignets with Powdered Sugar and Chocolate Caramel Sauce



SIDE SALADS & ADD-ONS

WCC Chopped Salad

Chopped Romaine, cherry tomatoes, crumbled bacon, and cucumbers with house made buttermilk ranch

Summer Salad

Baby mixed greens, mandarin oranges, strawberries, candied pecans, topped with feta cheese and vinaigrette dressing

Classic Caesar

Grape tomatoes, shaved parmesan, and herbed croutons on a bed of chopped romaine served with Caesar dressing

Baby Spring Mix

Mixed greens, grape tomatoes, shredded carrots, and English cucumber with house buttermilk ranch or balsamic vinaigrette

VEGAN & VEGETARIAN

Vegan Cobb Salad

Chickpeas over a bed of spinach with tomatoes, cucumbers, carrots, onions, dairy free cheese, and avocado slices with a red wine and dijon vinaigrette (Gluten Free / Vegan / Vegetarian)

Additional Dressing options include: Champagne Vinaigrette, Italian Vinaigrette, Red Wine Dijon Vinaigrette

Brussel Sprout Caesar Salad

A bed of roasted brussel sprouts and herbed potatoes with gluten free croutons and vegan parmesan with a classic Caesar dressing (Gluten Free)

Additional Dressing options include: Champagne Vinaigrette, Italian Vinaigrette, Red Wine Dijon Vinaigrette

Black Bean and Corn Salad

Roasted Corn and black beans with peppers and onions served with avocado and tossed with a Southwest lime dressing and corn tortilla chips (Gluten Free / Vegan / Vegetarian)

Additional Dressing options include: Champagne Vinaigrette, Italian Vinaigrette, Red Wine Dijon Vinaigrette

Gluten Free Pasta Primavera

Pasta with a melody of vegetables tossed with house made marinara sauce (Gluten Free / Vegan / Vegetarian)

Wild Mushroom Ravioli with Alfredo Sauce

Ravioli served with alfredo sauce and toasted mozzarella (Vegetarian)

Goat Cheese Polenta with Ratatouille

Eggplant, zucchini, squash, bell peppers and onions with tomatoes over a creamy polenta then topped with pinenuts and fresh basil (Gluten Free / Vegetarian)



HORS D'OEUVRES

COLD PASSED OR STATIONED HORS D'OEUVRES

Serves up to 25 guests.

Caprese Skewers

Bloody Mary Shrimp Cocktail Shooters

Elote Deviled Eggs

Crudité Shooter

Beef Tenderloin Crostini

Bruschetta Al Pomodoro

Seasonal Fruit and Whipped Ricotta

HOT PASSED OR STATIONED HORS D'OEUVRES

Serves up to 25 guests.

Waco Bombs

Bacon wrapped chicken with pepper jack cheese and jalapenos

Smoked Chicken Thwings

Served with House Ranch or Bleu Cheese

Fried or Roasted Chicken Wings

Hot, Balcones BBQ, Asian Garlic, Garlic Parmesan served with House Ranch

Meatballs

Balcones BBQ, Honey Sriracha, Marinara, Swedish, or Thai Chili

Spinach Artichoke Dip

Served with house made tortilla chips

Smoked Gouda and Brisket Slider

Smoked gouda and brisket topped with pickle chips and onions, house Balcones BBQ sauce on a brioche slider bun

Swiss Cheese and Smoked Ham Slider

Swiss cheese, smoked ham, honey mustard and dijon sauce on hawaiian slider buns

Roast Beef and Gouda Slider

Sliced gouda, braised roast beef, and horseradish cream

Fried Mac & Cheese Bites

15 Cheese Bacon and chive fried mac and cheese bites with cilantro mayo and ranch

Jalapeño Stuffed Shrimp

Served with Thai chili sauce and Avocado Ranch

Battered Cauliflower Bites

Served with serrano cream sauce and spicy tomato jam



HORS D'OEUVRES PLATTERS

Serves up to 25 guests. No half platters.

Classic Charcuterie

Imported and domestic cheeses, capicola, Genoa salami, prosciutto, grapes, seasonal berries, Texas wildflower honeycomb, Sicilian olive salad, candied pecans, dried fruit, served with assorted crackers and crostini

Artisan Cheese

Imported and domestic cheeses garnished with grapes, local seasonal berries, dried apricots, candied walnuts, almonds, Texas wildflower honeycomb, served with assorted crackers and crostini

Cheese and Fruit

Seasonal berries and grapes with imported and domestic cheeses served with assorted crackers

Burrata Sampler

Fresh burrata with pesto, seasonal fruit chutney, and chef's selection of peak seasonal local produce served with sliced toasted baguette

Fresh Fruit Platter

Local seasonal fruit, seasonal berries, and Texas wildflower honey yogurt

Deluxe Grilled and Raw Crudité and Dips

Chef's selection of seasonal Texas-grown vegetables, served raw and roasted with house-made buttermilk ranch and roasted red pepper hummus

Sandwich Platter

An assortment of sandwiches that includes a variety of deli meats and artisanal bread topped with various cheese with lettuce and tomato

Pinwheel Platter

Candied bacon, turkey, ham, lettuce and tomato, cheddar with chipotle aioli wrapped in a tortilla

Texas Caviar

A mixture of black-eyed peas, black beans, and a vegetable blend infused with a red wine vinaigrette and served with fresh tortilla chips



CARVERY STATIONS

Serves up to 25 guests:

Pork Tenderloin (*plus Attendant Fee)

Served with seasonal fruit chutney, rolls, and whipped butter

Smoked Brown Sugar Glazed Ham (*plus Attendant Fee)

Served with apple chutney, house honey mustard, dinner rolls, and whipped butter

Roasted Turkey (*plus Attendant Fee)

Served with cranberry sauce, house honey mustard, dinner rolls, and whipped butter

Smoked Brisket (*plus Attendant Fee)

Served with house Balcones BBQ sauce, cornbread muffins, and whipped honey butter

Beef Tenderloin (*plus Attendant Fee)

Served with horseradish crème, house-made steak sauce, rolls, and whipped butter

Serves up to 50 guests:

Smoked Prime Rib (*plus Attendant Fee)

Served with fresh rolls, Au Jus and horseradish cream sauce

*Attendant Fee of \$150 for up to 1 hour of service



DESSERTS

Served A La Carte by the Dozen

Fresh Baked Cookies

Chocolate Fudge Brownies

Blondies

Chocolate Dipped Strawberries

Assorted Dessert Bars

Assorted Mini Desserts

- Cheesecake
- Tiramisu
- Dessert Bars
- Cake Pops
- Assorted Tartlets
- Meringue Bites
- Key Lime Tartlets
- Berries and Cream Tartlets



BEVERAGES

COFFEE, TEA, & WATER

Iced Tea (2.5 gallons, serves up to 25 glasses) & Water
Soft Drinks (canned)

Water (bottled)

Regular/Decaf Coffee (1 gallon, serves 13 Guests)

Hot Water (assorted tea packets and hot chocolate)

Water Station (5 gallons, per day charge, includes cups)

Water Station Refill (5 gallons, based on consumption)

ALL DAY Coffee Service

- Includes up to 8 hours of service, regular coffee, bottled water, and hot tea. (Decaf available upon request)

FLAVORED BEVERAGES

Juices (bottled variety - cranberry, apple, orange)

Juice (1 gallon - cranberry, apple, orange, serves up to 24 glasses)

Lemonade (1 gallon, serves up to 24 glasses)

Juicy Paradise Punch (1 gallon, serves up to 24 glasses)

Refreshers (Fruit Infused Water - 1 Gallon, serves up to 13 glasses)

- Lime Light Breeze (cucumber, mint, and lime)
- Strawberry Citrus (strawberry, orange, and lemon)
- Orange Squeeze Citrus Splash (lemon and lime)

ALL DAY Beverage Service

- Includes up to 8 hours of service, canned soft drinks, bottled water, and iced tea.

MOCKTAILS

labor charge for up to 2 hours of Service.

Waco Sunset Bellini

Sparkling cider with seasonal fruit coulis

Brazos Mule

Strawberry Puree and mint topped with Ginger Beer and finished with crisp lime.



BARS

BAR SERVICE - CASHLESS BAR

One Cashless Bar will service up to 200 Guests. (Limit of 8 Bars) Credit Cards only.

There is a \$450 setup charge per bar station that includes bartenders, basic garnishes, mixers, liquors, and water and soda. Bars are stocked to serve beer, wine, and mixed drinks.

A standard cashless bar is 4 hours; a cashless bar may be open longer than 4 hours for an additional \$75 per ½ hour for up to 2 hours before an additional setup fee is applicable. There is a minimum of 2 hours for all bars.

There is a 75-person minimum for this service.

CASHLESS BAR	PER DRINK/GLASS
Beer - Domestic	\$6
Beer - Imported/Craft	\$7
House Wine	\$7
Well Mixed Drinks	\$8
Premium Mixed Drinks	\$10

Full alcohol supply list available on page 18



BAR SERVICE - TICKET BAR

One Ticket Bar will service up to 200 Guests. (limit of 8 Bars) A minimum of 75 Tickets must be ordered. PLEASE NOTE - THERE ARE NO REFUNDS FOR UNUSED TICKETS.

There is a \$450 setup charge per bar station that includes bartenders, basic garnishes, mixers, liquors, and water and soda. Bars are stocked to serve beer, wine, and mixed drinks. A standard ticket bar is 4 hours; a ticket bar may be open longer than 4 hours for an additional \$75 per ½ hour for up to 2 hours before an additional setup fee is applicable. There is a 75-person minimum for this service.

All tickets are provided by the WCC and distributed the morning of your event. A 15% gratuity will be added based on the number of tickets purchased. If Attendees use all of their tickets - The full cashless bar options are available during the entirety of the bar. A Ticket Bar may be switched to a cashless bar once tickets run out, at no additional cost. Please note that soft drinks and waters can only be redeemed with a ticket for well/premium liquor options.

TICKET BAR	PER TICKET
Beer & House Wine..... 75-200 Tickets Over 200 Tickets	\$7.00 \$6.75
Beer, House Wine, Tier 1 Liquor..... 75-200 Tickets Over 200 Tickets	\$8.00 \$7.75
Beer, House Wine, Tier 2 Liquor..... 75-200 Tickets Over 200 Tickets	\$10.00 \$9.75
Margaritas - On the Rocks (1 Gallon)	\$80/Gallon

Full alcohol supply list available on page 18



BAR SERVICE - HOST BAR

One Host Bar will service up to 300 Guests. (limit of 8 Bars) Host bars are for those who wish to host a bar for their event; the host pays for the drinks rather than the attendees.

There is a \$450 setup charge per bar station that includes bartenders, basic garnishes, mixers, liquors, water and soda. A 15% Gratuity Fee will be applied to Host Bar Services. Bars are stocked to serve beer, wine, and mixed drinks. A standard Host bar is 2-4 hours. There is a 75-person minimum for this service. Soft drinks, and water are only served with Tier 1 & Tier 2 liquor options.

HOST BAR	PER PERSON
Beer & House Wine (Water & Soft Drinks not included) <ul style="list-style-type: none">• 2 Hours• 3 Hours• 4 Hours	\$15.00 \$17.00 \$19.00
Beer, House Wine, Tier 1 Liquor <ul style="list-style-type: none">• 2 Hours• 3 Hours• 4 Hours	\$19.00 \$23.00 \$27.00
Beer, House Wine, Tier 2 Liquor <ul style="list-style-type: none">• 2 Hours• 3 Hours• 4 Hours	\$24.00 \$28.00 \$31.00

Full alcohol supply list available on page 18



An 18% service charge and applicable sales taxes will be added to all food and beverage orders.

ALCOHOL LIST

BEER - DOMESTIC

- Michelob Ultra
- Coors Light
- Miller Lite
- Bud Light

BEER - IMPORTED/CRAFT

- Shiner
- Dos Equis

WINE

- Cabernet
- Merlot
- Chardonnay
- Pinot Grigio
- White Zinfandel
- Moscato

LIQUOR - TIER 1

- McCormick Whiskey
- McCormick Gin
- Clan MacGregor Scotch
- Mr. Boston Amaretto
- Admiral Nelson's Coconut Rum
- Ron Rio Rum
- Taaka Vodka
- Juarez Tequila

LIQUOR - TIER 2

- Crown Royal Whiskey
- Jack Daniel's Whiskey
- Jose Cuervo Silver Tequila
- Tito's Vodka
- Bacardi Silver Rum
- Captain Morgan Rum
- Malibu Coconut Rum
- Jim Beam Bourbon
- Maker's Mark Bourbon
- Disaronno Amaretto
- Tanqueray Gin
- Johnnie Walker Red Label Scotch



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