



HILL COUNTRY ENTERTAINMENT

Hill Country Entertainment proudly serves Hill Country Village Venue, 421 Texas Venue, and 3201 Centenary Venue with a culinary and event experience crafted to elevate every celebration. Our team of dedicated chefs brings together creativity, Southern hospitality, and refined technique to deliver menus that honor tradition while embracing fresh, modern flavors. From thoughtfully curated catering packages to customizable bar selections, each offering is designed to complement your event with exceptional quality and seamless service. Whether you're hosting an intimate gathering or a grand celebration, Hill Country Entertainment provides the expertise, flavor, and atmosphere that make every moment unforgettable.





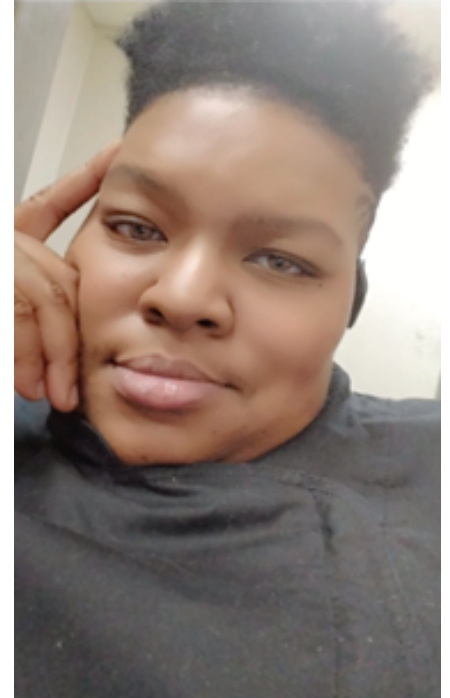
Meet the Chefs

HEAD CHEF ARIEL “AJ” JONES

Chef Ariel “AJ” Jones brings sixteen years of seasoned intuition and a “product-first” philosophy to the table, underpinned by a rigorous mastery of authentic, scratch-made techniques. Her journey has been defined by a commitment to the soulful art of homemade cooking, where every element of a dish is crafted with conventionality. From the slow-simmering of foundational stocks to the precise emulsification of signature sauces made entirely from scratch, she balances a command of classical foundations with the sophisticated application of modern innovations. This technical fluency allows Chef AJ to treat the kitchen as a laboratory for exciting global cuisines, utilizing everything from open-fire charring to delicate infusions to find the most honest expression of seasonal ingredients.

This deep-seated craft is matched by a battle-tested ability to orchestrate complex services while maintaining a warm, inviting atmosphere. Chef AJ views the executive role as a bridge between creative, artisan ambition and the guest experience, ensuring that every meal feels personal despite the high-stakes environment of a professional kitchen. Chef AJ's approach is defined by elegant plating, where visual artistry meets the comfort of a home-cooked meal. After sixteen years at the heart of the industry, She still remains passion driven by the belief that true culinary excellence lies in the marriage of disciplined, scratch-made craft and a genuine sense of hospitality.

By integrating traditional preservation methods and precise heat management into the daily rhythm of service, they have successfully redefined what it means to lead a modern brigade. Chef Ariel Jones remains a chef who is as comfortable perfecting a hand-whisked reduction as they are designing vibrant, contemporary plates that spark conversation and comfort in equal measure.





Meet the Chefs

SOUS CHEF NEKOLE “NEKKI” JUSTICE

For Sous Chef Nekole “Nekki” Justice, baking from scratch is more than a professional skill—it is a lifelong passion. With 20 years of experience at the flour-dusted bench, she has become a specialist in the kind of desserts that evoke memory and celebration. Whether it is a perfectly flaky, golden-brown pie crust or a moist, decadent layer cake, Sous Chef Nekki believes that the best flavors are built from the ground up. Having spent two decades refining family recipes and professional techniques alike, she brings a wealth of knowledge to the kitchen as a dedicated Sous Chef/Baker, ensuring that every dessert feels personal, tastes exceptional, and is crafted with the utmost care.

Beyond the technical mastery of dough and batter, Chef Nekki is known for a fun-loving approach to sweets that keeps the kitchen high-energy and the menu full of surprises. This playful spirit is perfectly balanced by a sharp, highly disciplined palate that refuses to settle for “just sweet.” She specializes in desserts that dance between whimsy and sophistication—think classic pies elevated with unexpected botanical notes or towering cakes that pair nostalgic flavors with a modern, citrusy brightness. Every creation is a deliberate study in contrast, ensuring that the first bite is as exciting as the last.

This unique combination of a refined tasting ability and a joyful kitchen presence allows Chef Nekki to push the boundaries of traditional scratch baking. As a Sous Chef/Baker, she focuses on the harmony of acid, salt, and sugar, transforming simple ingredients into vibrant, memorable experiences that satisfy both the child at heart and the seasoned food critic. After two decades, Chef Nekki's mission remains the same: to lead the kitchen with expertise and deliver perfectly balanced desserts that bring a genuine smile and a tearful memory to every table.



the MENU

SILVER PACKAGE

\$30 per person - includes tea and water

Additional appetizers can be added for \$5 per person per item

Choice of 3 Appetizers

- *Fresh Fruit Display*
- *Assorted Charcuterie Board*
- *Deviled Eggs*
- *Vegetable Platter*
- *Hot Tomato Bruschetta on Crostini's*
- *Artichoke and Spinach Dip with Chips*
- *Chipotle Hummus with Pita*
- *Chips and Salsa*
- *Mini Mozzarella Crostini with Tomato Basil Pesto*
- *Meat Pies*
- *Marinated Shrimp*
- *Chicken Salad Mini Croissants*
- *Stuffed Mushrooms*
- *Mediterran Shrimp Skewers*
- *New Orleans BBQ Shrimp*
- *Stuffed Tiger Shrimp*
- *Red Beans and Rice*

Choice of 1 Salad or Soup

- *House Salad*
- *Greek Chopped Salad*
- *Caesar Salad*
- *Zucchini Bisque*
- *Tomato Basil Bisque*

*A 20% service charge applies to all food and beverage items.
All events must meet a minimum guarantee of 50 guests.*



the MENU

GOLD PACKAGE

\$40 per person - includes tea and water

Additional items can be added for \$5 per person per item

Choice of 2 Appetizers

- Fresh Fruit Display*
- Assorted Charcuterie Board*
- Deviled Eggs*
- Vegetable Platter*
- Hot Tomato Bruschetta on Crostini's*
- Artichoke and Spinach Dip with Chips*
- Chipotle Hummus with Pita*
- Chips and Salsa*
- Mini Mozzarella Crostini with Tomato Basil Pesto*
- Meat Pies*
- Marinated Shrimp*
- Chicken Salad Mini Croissants*
- Stuffed Mushrooms*
- Mediterranean Shrimp Skewers*
- New Orleans BBQ Shrimp*
- Stuffed Tiger Shrimp*
- Red Beans and Rice*
- Truffle Risotto Balls with Spicy Marinara*
- Chilled Prawns with Cocktail Sauce*
- Louisiana Crab Dip with Crostinis*
- Salmon Bites*
- Salmon Crouquette*
- Crawfish Bread*

Choice of 1 Salad or Soup

- House Salad*
- Greek Chopped Salad*
- Caesar Salad*
- Zucchini Bisque*
- Tomato Basil Bisque*

Choice of 2 Sides

- Caramelized Green Beans*
- Vegetable Medley*
- Flavored Mashed Potatoes*
- Herb Roasted Potatoes*

Choice of 1 Entree - includes rolls

- Grilled Chicken*
- BBQ Chicken*
- Pecan Smoked Ham*
- Rosemary Balsamic Pork Tenderloin*
- Chicken and Sausage Gumbo*
- Chicken and Sausage Jambalaya*
- Smoked Brisket*
- Fried Catfish with Homemade Tarter Sauce*
- Blackened Salmon*
- Seared Scallops tossed in Angel Hair Pasta*
- Shrimp Etouffee*
- Shrimp Po Boys*
- Mediterranean Flatbread*
- Vegan Flatbread*

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The MENU

PLATINUM PACKAGE

\$50 per person - includes tea and water

Additional items can be added for \$5 per person per item

Choice of 3 Appetizers

- *Fresh Fruit Display*
- *Assorted Charcuterie Board*
- *Deviled Eggs*
- *Vegetable Platter*
- *Hot Tomato Bruschetta on Crostini's*
- *Artichoke and Spinach Dip with Chips*
- *Chipotle Hummus with Pita*
- *Chips and Salsa*
- *Mini Mozzarella Crostini with Tomato Basil Pesto*
- *Meat Pies*
- *Marinated Shrimp*
- *Chicken Salad Mini Croissants*
- *Stuffed Mushrooms*
- *Mediterran Shrimp Skewers*
- *New Orleans BBQ Shrimp*
- *Stuffed Tiger Shrimp*
- *Red Beans and Rice*
- *Truffle Risotto Balls with Spicy Marinara*
- *Chilled Prawns with Cocktail Sauce*
- *Louisiana Crab Dip with Crostinis*
- *Salmon Bites*
- *Salmon Crouquette*
- *Crawfish Bread*

Choice of 1 Salad or Soup

- *House Salad*
- *Greek Chopped Salad*
- *Caesar Salad*
- *Zucchini Bisque*
- *Tomato Basil Bisque*

Choice of 2 Sides

- *Caramelized Green Beans*
- *Vegetable Medley*
- *Flavored Mashed Potatoes*
- *Herb Roasted Potatoes*

Choice of 2 Entrees - includes rolls

- *Grilled Chicken*
- *BBQ Chicken*
- *Pecan Smoked Ham*
- *Rosemary Balsamic Pork Tenderloin*
- *Chicken and Sausage Gumbo*
- *Chicken and Sausage Jambalaya*
- *Smoked Brisket*
- *Fried Catfish with Homemade Tarter Sauce*
- *Blackened Salmon*
- *Seared Scallops tossed in Angel Hair Pasta*
- *Shrimp Etouffee*
- *Shrimp Po Boys*
- *Mediterranean Flatbread*
- *Vegan Flatbread*

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The MENU

DIAMOND PACKAGE

\$70 per person - includes tea and water

Additional items can be added for \$5 per person per item

Choice of 4 Appetizers

- Fresh Fruit Display*
- Assorted Charcuterie Board*
- Deviled Eggs*
- Vegetable Platter*
- Hot Tomato Bruschetta on Crostini's*
- Artichoke and Spinach Dip with Chips*
- Chipotle Hummus with Pita*
- Chips and Salsa*
- Mini Mozzarella Crostini with Tomato Basil Pesto*
- Meat Pies*
- Marinated Shrimp*
- Chicken Salad Mini Croissants*
- Stuffed Mushrooms*
- Mediterranean Shrimp Skewers*
- New Orleans BBQ Shrimp*
- Stuffed Tiger Shrimp*
- Red Beans and Rice*
- Truffle Risotto Balls with Spicy Marinara*
- Chilled Prawns with Cocktail Sauce*
- Louisiana Crab Dip with Crostinis*
- Salmon Bites*
- Salmon Crouquette*
- Crawfish Bread*
- Mini Muffalettas*
- Mini Crab Cakes*
- Glazed Chicken and Pineapple Skewers*

Choice of 1 Salad or Soup

- House Salad*
- Greek Chopped Salad*
- Caesar Salad*
- Zucchini Bisque*
- Tomato Basil Bisque*

Choice of 3 Sides

- Caramelized Green Beans*
- Vegetable Medley*
- Flavored Mashed Potatoes*
- Herb Roasted Potatoes*

Choice of 3 Entrees - includes rolls

- Grilled Chicken*
- BBQ Chicken*
- Pecan Smoked Ham*
- Rosemary Balsamic Pork Tenderloin*
- Chicken and Sausage Gumbo*
- Chicken and Sausage Jambalaya*
- Smoked Brisket*
- Fried Catfish with Homemade Tarter Sauce*
- Blackened Salmon*
- Seared Scallops tossed in Angel Hair Pasta*
- Shrimp Etouffee*
- Shrimp Po Boys*
- Mediterranean Flatbread*
- Vegan Flatbread*

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The MENU

DESSERTS

\$5 per person per item

- *Homemade Peach Cobbler*
- *Assorted Mini Cheesecakes*
- *Bread Pudding*
- *Banana Pudding*
- *Punch Bowl Cake*
- *Sweet Potato Pie*

SAUCES

- *Horseradish*
- *Dijon Mustard*
- *Peach Chutney*
- *Homemade Tarter Sauce*
- *Cocktail Sauce*
- *Bernaise Sauce*

ADDITIONAL INFORMATION

All packages include the following:

- *Sweet tea*
- *Ice water*
- *Bussing and buffet line service*
- *Buffet line plateware, glassware, silverware, and paper napkins*
- *Plateware, silverware, and paper napkins provided for cakes brought by outside vendors*

Sodas can be provided for \$3 per person.

Lemonade can be provided for \$1 per person.

Please note, a 20% service charge applies to all food and beverage items.

All events must meet a minimum guarantee of 50 guests.

To maintain quality and consistency, outside food and beverage vendors are not permitted. All catering services are provided by our in-house culinary team.



The BAR

All bar items are billed by consumption. Clients will receive a bill at the end of the event. Specialty drinks and cocktails are available upon request, but must be selected prior to the event.

One bartender is included in the venue rental. Additional bartenders are \$150 per bartender.

An additional bartender is required once the guest amount surpasses 100 guests. Cash bar option available.

BEER & WINE BAR

Beer - \$5 per serving

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

Optional Upgrades - \$6 per serving

- *Blue Moon*
- *Stella Artois*
- *Shiner Bock*
- *Samuel Adams*

Wine - \$7 per serving

- *Woodbridge Pinot Noir*
- *Woodbridge Cabernet Sauvignon*
- *Woodbridge Chardonnay*
- *Woodbridge Moscato*
- *Woodbridge Sauvignon Blanc*

Optional Upgrades - \$8 per serving

- *Kendall Jackson Avant Chardonnay*
- *Meiomi Pinot Noir*
- *Josh Cellars Cabernet Sauvignon*
- *Bonari Moscato d'Asti*
- *Kim Crawford Sauvignon Blanc*

STANDARD BAR

\$9 per single serving

\$11 per double serving

\$7 per shot

Includes all options of the Beer and Wine Bar

Includes the following mixers:

- *Cranberry Juice*
- *Orange Juice*
- *Pineapple Juice*
- *Club Soda*
- *Tonic Water*
- *Coke, Diet Coke, Dr. Pepper, Sprite*

- *Tito's Vodka*
- *Smirnoff Vodka*
- *Bacardi Rum*
- *Captain Morgan Rum*
- *Beefeater Gin*
- *Tanqueray Gin*
- *Jose Cuervo Silver Tequila*
- *Jack Daniel's Whiskey*
- *Jim Beam Bourbon Whiskey*



The BAR

PREMIUM BAR

\$11 per single serving

\$13 per double serving

\$9 per shot

Includes all options of the Beer and Wine Bar

Liquor from Standard Bar can be included

Includes the following mixers:

- *Cranberry Juice*
- *Orange Juice*
- *Pineapple Juice*
- *Club Soda*
- *Tonic Water*
- *Coke, Diet Coke, Dr. Pepper, Sprite*

- *Ketel One Vodka*
- *Grey Goose Vodka*
- *Malibu Rum*
- *Hendrick's Gin*
- *Bombay Sapphire Gin*
- *Patron Silver Tequila*
- *1800 Silver Tequila*
- *Maker's Mark Bourbon Whisky*
- *Crown Royal Whisky*

SIGNATURE COCKTAILS

\$10 per serving with Standard Bar Package

\$12 per serving with Premium Bar Package

- *Old Fashioned - whiskey, simple syrup, Angostura bitters, cherry garnish*
- *Lemon Drop Martini - Vodka, lemon juice, simple syrup, lemon garnish*
- *Bayou Breeze - Coconut rum, pineapple juice, lime juice, lime garnish*
- *Hill Country Margarita - Tequila, triple sec, strawberry puree, lime juice*
- *Southern Twisted Tea - Sweet tea, whisky, lemon juice, lemon garnish*
- *Watermelon Cooler - Watermelon juice, vodka, lime juice, simple syrup, club soda*

