

Galaxy Event Center

Menu



**3451 PABLO KISEL BLVD., BROWNSVILLE, TX 78526
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**www.facebook.com/GalaxyBowling
www.galaxybowlingcenter.com**

REVISED JAN 2017

BREAKFAST MENU

Continental Breakfast
Coffee, Orange Juice & Pastries

60 PPL \$600.00 80 PPL \$725.00 100 PPL \$850.00
120 PPL \$950.00 150 PPL \$1,125.00

BREAKFAST

Choice Scrambled Eggs, Ham & Cheese or Chorizo con Huevo,
Bacon or Sausage, Potatoes or Hash browns, Biscuits & Coffee

60 PPL \$725.00 80 PPL \$875.00 100 PPL \$1,050.00
120 PPL \$1,200.00 150 PPL \$1,450.00

BREAKFAST BUFFET

Scrambled Eggs, Migas a la Mexicana, Pancakes, Bacon or Sausage,
Potatoes or Hash browns, Biscuits, Fresh Fruit,
Coffee or Orange Juice

60 PPL \$850.00 80 PPL \$1,050.00 100 PPL \$1,250.00
120 PPL \$1,450.00 150 PPL \$1,725.00

Prices are subject to sales tax and 17% gratuity

MEXICAN PLATES

(CHOOSE 1 ENTREE)

Chiles Rellenos Flautas

Quesadillas Enchiladas

(Chicken, Ground Beef or Cheese)

Includes: Green Salad, Spanish Rice, Beans,
Corn or Flour Tortillas & Iced Tea.

60 PPL \$850.00 80 PPL \$1,130.00 100 PPL \$1,300.00

120 PPL \$1,500.00 150 PPL \$1,750.00

(CHOOSE 1 ENTREE)

Carne Guisada

Pollo c/Calabaza

Mole c/Pollo

Asado de Puerco

Beef Fajitas

Chicken Fajitas

Chicken Fried Chicken

Includes: Green Salad, Spanish Rice, Beans or Mashed Potatoes
Corn or Flour Tortillas & Iced Tea.

60 PPL \$1,100.00 80 PPL \$1,400.00 100 PPL \$1,700.00

120 PPL \$2,000.00 150 PPL \$2,500.00

Prices are subject to sales tax and 17% gratuity

CHICKEN PLATE

(CHOOSE 1 ENTREE)

Chicken Breast with Cilantro Sauce

Sautéed breast of chicken in white wine topped with cilantro sauce
served with rice pilaf

Lemon Pepper Chicken

Sautéed with lemon butter.

Chicken Cordon Bleu

6 oz breast of chicken stuffed with ham and Swiss cheese,
topped with gravy.

Chicken Marsala

6 oz chicken breast sautéed in Marsala wine with lots of fresh mushrooms

Chicken Monterrey

6 oz breast of chicken topped with w/Swiss cheese,
Tomato and Avocado

Above entrees come with sautéed veggies and a choice of French fries, mashed
potato or baked potato and a green salad
dinner rolls and butter

60 PPL \$1,100.00 80 PPL \$1,400.00 100 PPL \$1,700.00
120 PPL \$2,000.00 150 PPL \$2,500.00

Prices are subject to sales tax and 17% gratuity

ITALIAN PLATE

(CHOOSE 1 ENTREE)

CHICKEN ALFREDO

PASTA PRIMAVERA

SPAGHETTI W/ MEAT BALLS

LASAGNA

Includes: Vegetables, 1 Starch, Green Salad & Iced Tea

Dinner Rolls and Butter

60 PPL \$1,100.00 80 PPL \$1,400.00 100 PPL \$1,700.00

120 PPL \$2,000.00 150 PPL \$2,500.00

SEAFOOD PLATE

(CHOOSE 1 ENTREE)

FRIED SHRIMP

BAKED FISH

FRIED FISH

BLACKENED FISH

SHRIMP ALFREDO

Includes: Vegetables, 1 Starch, Green Salad, & Iced Tea.

Dinner Rolls and Butter

60 PPL \$1,280.00 80 PPL \$1,640.00 100 PPL \$2,000.00

120 PPL \$2,360.00 150 PPL \$2,800.00

Prices are subject to sales tax and 17% gratuity.

MEXICAN BUFFET

Carne Guisada

Pollo c/Calabaza

Mole c/Pollo

Asado de Puerco

Beef Fajitas

Chicken Fajitas

Chicken Fried Chicken

Chiles Rellenos

Flautas

Quesadillas

Enchiladas

(Chicken, Ground Beef or Cheese)

Includes: Green Salad, Spanish Rice, Beans or Mashed Potatoes

Corn or Flour Tortillas & Iced Tea.

Two (2) Entrees

Choose two main dish options

\$13.95 Per Person

\$14.95 Per Person
(if 1 option is Beef Fajitas)

Sun – Thurs
\$250.00 Setup & Rental

Fri & Sat
\$400.00 Setup & Rental

Three (3) Entrees

Choose three main dish options

\$14.95 Per Person

\$15.95 Per Person
(if 1 option is Beef Fajitas)

Sun – Thurs
\$250.00 Setup & Rental

Fri & Sat
\$400.00 Setup & Rental

MEXICAN & SEAFOOD BUFFET

Fried Shrimp

Baked Fish

Fried Fish

Baked Tilapia

Carne Guisada

Pollo c/Calabaza

Mole c/Pollo

Asado de Puerco

Beef Fajitas

Chicken Fajitas

Chicken Fried Chicken

Chiles Rellenos

Flautas

Quesadillas

Enchiladas

(Chicken, Ground Beef or Cheese)

Includes: Green Salad, Spanish Rice, Beans or Mashed Potatoes

Corn or Flour Tortillas & Iced Tea.

Choose two (2) Entrees From Seafood Options
&
Choose Three (3) Entrees From Mexican Options

\$21.95 Per Person

Sun – Thurs
\$250.00 Setup & Rental

Fri & Sat
\$400.00 Setup & Rental

ITALIAN BUFFET

CHICKEN ALFREDO

PASTA PRIMAVERA

SPAGHETTI W/ MEAT BALLS

LASAGNA

Includes: Vegetables, 1 Starch, Green Salad & Iced Tea

Dinner Rolls and Butter

Choose Two (2) Entrees From Options

\$14.95 Per Person

Sun – Thurs

\$250.00 Setup & Rental

Fri & Sat

\$400.00 Setup & Rental

SEAFOOD BUFFET

Fried Shrimp

Baked Fish

Fried Fish

Baked Tilapia

SHRIMP ALFREDO

Includes: Vegetables, 1 Starch, Green Salad, & Iced Tea.

Choose Two (2) Entrees From Options

\$16.95 Per Person

Sun – Thurs

\$250.00 Setup & Rental

Fri & Sat

\$400.00 Setup & Rental

ITALIAN & SEAFOOD BUFFET

CHICKEN ALFREDO

PASTA PRIMAVERA

SPAGHETTI W/ MEAT BALLS

LASAGNA

FRIED SHRIMP

BAKED FISH

FRIED FISH

BLACKENED FISH

SHRIMP ALFREDO

Includes: Vegetables, 1 Starch, Green Salad & Iced Tea

Dinner Rolls and Butter

Choose Two (2) Entrees From Italian Options
&
Choose Two (2) Entrees From Seafood Options

\$18.95 Per Person

Sun – Thurs
\$250.00 Setup & Rental

Fri & Sat
\$400.00 Setup & Rental

SALAD SELECTION

(Choice of one)

Garden green salad with choice of dressing

Caesar salad with herb croutons

Seasonal fresh fruit plate

VEGETABLE SELECTION

(Choice of one)

Glazed baby whole carrots vegetable medley (corn, green beans, carrots,

lima beans) peas & carrots sautéed zucchini &

yellow squash vegetable trio (broccoli, carrots & cauliflower)

stir fried vegetables (carrots, zucchini & squash)

STARCH SELECTION

(Choice of One)

Baked potato with condiments rice pilaf, macaroni & cheese

Oven roasted new potatoes double baked potato

Buttered red potatoes with garlic & rosemary candied yams

Baked or Charro beans

COLD

(100 PIECES PER TRAY)

Assorted Finger Sandwiches	\$80.00
Ham Pineapple olive Kabobs	\$80.00
Fried Mushroom	\$80.00

HOT

(100 PIECES PER TRAY)

Mini Beef Kabobs	\$150.00
Mini Chiles Rellenos	\$80.00
Mini Flautas (Chicken or Beef)	\$80.00
Buffalo Wings w/ Dressing	\$80.00
Mini Chicken Chalupas	\$80.00

HOT AND COLD DIPS

½ gallon

Chile con Queso	\$55.00
Guacamole Dip	\$60.00
Bean Dip	\$40.00
Onion Dip	\$40.00

SPECIALTY TRAYS

(100 pieces per tray)

Fruit & Cheese Tray 75 people \$150.00

Vegetable Tray 75 people \$125.00

Fruit Tray 75 people \$150.00

BABY SHOWER SPECIALTY

Croissant Sandwiches, Potato Chips and

Assorted Fruits

Served with Iced Tea

60 PPL \$650.00 80 PPL \$800.00 100 PPL \$950.00

120 PPL \$1,100.00 150 PPL \$1,325.00

Prices are subject to sales tax and 17% gratuity.

KIDS MEAL

Large Pepperoni Pizza	\$11.95
Hot Dog W/Fries	\$ 5.95
Chicken Little W/Fries	\$ 5.95
1/4 lb. Hamburger W/Fries	\$ 5.95

FINAL TOUCH

Fruit Punch (3 gal.)	\$25.00
Tea (3 gal.)	\$25.00
Coffee Regular or Decaf	\$12.00 pot
Assorted Soft Can Drinks	\$1.50 ea

Prices are subject to sales tax and 17% gratuity.

BEER & LIQUOR OPTIONS

*** Alcohol is not to be brought in to the event center ***

We have a cash bar available for a \$50 fee

Cost of Items with Cash Bar

Beer: \$3.75

Top Shelf Drinks & Margaritas - \$5.50

Well Drinks - \$4.50

Wine - \$4.50

Security Guard must be added -- \$50 fee

Individual Bottle/Keg Additions

Well Liquor Bottles With Setup

Vodka - \$40.00

Whiskey - \$70.00

Scotch - \$70.00

Rum - \$50.00

Top Shelf Liquor Bottles With Setup

Vodka - \$100.00

Whiskey - \$120.00

Scotch - \$120.00

Rum - \$75.00

1 Keg (Bud light or Michelob Ultra) \$180.00

Prices are subject to sales tax and 17% gratuity.

CATERING AND EVENT CENTER INFORMATION

1. - Minimum of \$ 200.00 deposit to hold any day as long as the day is not taken by another event.
2. – Serving time is for one and a half hours.
3. – Evening events end at 12:00 AM
(Additional \$80 charge per hour after 12:00 AM)
4. – Tables will be dressed with a white linen under a colored one of your choice.
5. – White chair covers are available with a ribbon on every other seat (your choice of color) for \$1.00 each.
6. – Customers provide centerpieces and decorations for their event.
7. – Room setup can be discussed.

CAPACITY
160

8.25% Sales Tax on food. 17% Gratuity for service personnel

ADDITIONAL FEES

SECURITY GUARD FEE (4 HOURS)	\$50.00
BARTENDER FEE (4 HOURS)	\$50.00
CAKE SERVICE FEE (PER PERSON)	\$1.00
CHAIR COVER (EACH)	\$1.00

ROOM RENTAL FEE - WITHOUT CATERING

(Includes Clean up and Tablecloths)

FRIDAY & SATURDAY \$600.00

SUNDAY – THURSDAY \$400.00

Set-up includes: Chairs, Tables, Podium, Microphone and Tablecloths.

NOTICE: OUTSIDE alcoholic BEVERAGES

ARE NOT PERMITTED INSIDE OUR PREMISES.

*****THIS IS A NONE SMOKING FACILITY*****



For more information please contact:

Manager on Duty at 956-350-5252