

The Westin Irving Convention Center at Las Colinas

400 WEST LAS COLINAS BLVD.
IRVING, TX 75039



Breakfast Buffet

HAVE IT YOUR WAY BUFFET \$42
ADD ANY ADDITIONAL ITEM FOR \$5

Starter

(Select Two)

Scrambled Eggs
Scrambled Egg Whites
Vegetable Egg White Frittata
Rum Chatta French Toast
Blue Corn Buttermilk Pancakes

Starch

(Select One)

Roasted Potatoes with Onions | Peppers
Crispy Breakfast Potatoes
Shredded Hash Browns
Tater Tots

Meats

(Select Two)

Bacon
Sausage Links
Sausage Patties
Turkey Bacon
Turkey Sausage

Bonus

(Select Two)

Steel Cut Oatmeal
Chorizo Hash
Chia Seed Pudding
Creamy Grits
Granola Parfait

Don't feel like choosing, go with our house favorite!

Las Colinas Breakfast \$44

Scrambled Eggs | Fresh Chives
Eggs Benedict | Herb Seared Tomato and Chipotle
Hollandaise
Local Breakfast Sausages | Crispy Bacon
Chili Dusted Crispy Roasted Potatoes | Onions | Peppers
Chia Seed Pudding | Fresh Berries
Add Pork or Chicken Pibil to Your Egg Bennies for \$5

Breakfast Buffets are Based on 2 Hours

All buffets include: Chilled Juices to Include: Orange | Grapefruit | Cranberry | Fresh Seasonal Fruit | Individual Plain and Fruit Yogurts Assortment of Breakfast Pastries | Bagels & Cream Cheese | Kellogg's® Assorted Cereals | 2% & Skim Milk | Freshly Brewed Regular Decaffeinated Coffee | Assorted Tazo Teas

Functions Under 25 People: A \$100 banquet charge will apply

Continental Breakfast

Continental \$32

Fruit Juices to Include: Orange | Grapefruit | Cranberry
Assorted Breakfast Breads with Bagels | Cream Cheese
Oatmeal with Brown Sugar | Nuts | Raisins
Individual Yogurts
Regular and Decaf Coffee
Assorted Tazo Teas

Breakfast Buffets are based on 2 hours

***Attendant fee \$125++**

Enhancements \$8 each

House Made Tortilla | Scrambled Egg | Potato and Chorizo Burrito
Toasted English Muffin | Scrambled Egg | Sausage Patty | American Cheese
Egg Skillet with Tater Tots | Green Onions | Chorizo | Oaxaca Cheese
Avocado Toast | Tomatoes | Onions | Oaxacan Cheese
Fresh Cut Fruit to Include: Pineapple | Cantaloupe | Honeydew

Enhancements \$10 each

Fresh Cut Fruit to Include: Pineapple | Cantaloupe | Honeydew
Warmed Doughnut Holes | Raspberry | Chocolate Sauce | Powdered Sugar | Sprinkles
Sopapillas | Spiced Chocolate | Caramel Sauce | Whipped Cream
Blue Corn Pancake Station | Maple Syrup | Raspberry and Strawberry Sauce | Powdered Sugar | Butter | Whipped cream
Waffle Station Maple Syrup | Raspberry and Strawberry Sauce | Powdered Sugar | Butter | Whipped Cream
Rum Chatta French Toast Station Maple Syrup | Raspberry and Strawberry Sauce | Powdered Sugar | Butter | Whipped Cream

Omelet Station \$15

Eggs | Egg Whites | Tomatoes | Onions | Mushrooms | Peppers | Spinach | Bacon | Ham | Chorizo
Chicken Sausage | Shrimp | Cheddar Cheese | Feta | Jack Cheese ***attendant required**

Break Packages

ALL DAY BREAK PACKAGE \$75++
TO INCLUDE PRE-MEETING AND YOUR SELECTION OF TWO OTHER BREAKS. ALL BREAKS INCLUDE COFFEE, TEA, DECAF AND BOTTLED WATER.

All Day Beverage Package | \$25

Freshly Brewed Regular and Decaf Coffee
Assorted Tazo teas
Add Soft Drinks | Bottled water

A Little Nutty Break | \$30

Individual Roasted Chili Lime Macadamia Nuts
Individual Salted Peanuts
House Ground Peanut Butter
Nutella
Mini Apples | Celery | Local Jelly
Brioche Bread
Carr's Crackers

Power Break | \$30

Seasonal Whole Fruit
Individual House Made Pepita Granola Clusters
Chia Seed Pudding | Fresh Fruit
Apple and Spinach Energy drink
Carrot Ginger Energy Drink

Sweet and Savory Break | \$30

Coffee cake
Lemon Bars
Hand fruit
Mini Bagels with House Made Lox
Capers | Onions | Cream Cheese
Kolache

Coffee and Sopapilla Break | \$30

House Made Warm Sopapillas
Sprinkles | Chocolate Sauce | Raspberry Sauce | Blueberry Sauce | Strawberry Sauce Glaze | Bacon Bits
Fried Chicken and Waffle Shooters
Iced Coffee Selection
Seasonal Whole Fruit

Mid Morning Breaks

Refreshes all beverages and replaces food options with your selection

Break Packages Continued...

ALL DAY BREAK PACKAGE \$75++

TO INCLUDE PRE-MEETING AND YOUR SELECTION OF TWO OTHER BREAKS.

ALL BREAKS INCLUDE COFFEE, TEA, DECAF AND BOTTLED WATER.

Pop Factory & Carnival Break | \$30

Local Flavor 1
Local Flavor 2
Funnel Cake | Powdered Sugar
Mini Corn Dogs

Dip | Dunk & Spread | \$30

Chickpea Hummus | Red Pepper Hummus
Olive Tapenade | Artichoke Relish
Lemon Feta Caper Spread
Toasted Rye Bread | Lavosh | Grissini
7 grain | Carnival Cauliflower | Carrots

Irving Salsa Break | \$30

House Made Tortillas
Tomatillo Salsa
Pico De Gallo
House Made Guacamole
Cinnamon Tortillas | Seasonal Fruit Salsa

Ball Park Break | \$30

Mini Hot Dogs
Ketchup | Mustard | Chorizo Cheese Sauce
Relish | Onion | Chopped Bacon | Sauerkraut
Jalapeños | Shredded Cheddar | Green Onions
House Made Vinegar Chili Lime Chips
Cracker Jacks

Pretzel Break | \$30

Soft Pretzels | Cheese Sauce | Chorizo Cheese
Sauce
Mini Pretzel Bread Pig in a Blanket
Whole Grain Mustard | Dijon | Yellow Mustard
Hard Pretzel Rods | White and Dark Chocolate
Dipping Sauce

Cookie Break | \$30

Assorted Cookies
Brownies and Blondies
2% Milk and Cholate Milk Shots
Dried Fruits
House Made Trail Mix

Street Nacho Break | \$30

Doritos Cool Ranch
Doritos Nacho Cheese
Cheese Sauce | House Made Pico De
Gallo | Cilantro | Sour cream | Olives
Jalapeños | Green Onions | Shredded
Lettuce | Diced Onions | Pickled Radish

Mid Morning Breaks

Refreshes all beverages and replaces food options with your selection.

Break Enhancements

Regular & Decaf Coffee by the Gallon \$90
Tazo Tea by the Gallon \$95
Assorted Soft Drinks | Bottled Water \$5 each
Pure Leaf Teas \$6
Gatorade \$6
Regular and Sugar Free Red Bull \$7
Cream Soda or Root Beer \$6
Starbucks Frappuccinos \$7

Assorted Dessert Bars \$48 dozen
Cake Pops \$52 dozen
Tortilla Chips | Salsa | Guacamole \$8 per person
Potato Chips and Dip \$5 per person
Homemade Cookies \$50 dozen
Brownies \$50 per dozen
Assorted Power Bars \$6 each
Assorted Candy Bars \$4 each
Trail Mix \$5 each
Cup cakes \$54 dozen
Soft Pretzels with Whole Grain and Creamy Mustard \$48 dozen
Individual Bag of Chips | Pretzels \$5 each
Frozen Fruit | Ice Cream Bars \$6 each
Mixed Nuts \$25 per pound

Mid Morning Breaks
Refreshes all beverages and replaces food options with your selection.

Plated Lunch

THREE COURSE GOURMET LUNCH TO INCLUDE A SALAD, ENTRÉE AND DESSERT, BAKED BREAD, COFFEE AND TEA SERVICE

Land

Bricked Chicken Thigh | Toasted Farro |
Roasted Tomatoes | Wilted Spinach
\$45

Grilled Chicken with Lemon Basil Barley
Risotto | Asparagus | Peas
\$48

Rosemary Flat Iron Steak | Roasted
Fingerlings | Tomato Hash
\$52

Sea

Seared Artic Char | Corn Pure | Wilted
Arugula | Green Bean Tomato Salad
\$52

Crab Cake | Crispy Potatoes | Roasted
Corn | Wilted Spinach | Zesty Old Bay
Sauce
\$55

Pan Roasted Monk Fish | Lima Beans |
Citrus Segments | Roasted Vegetable
Puree | Lemon Mosto Oil
\$50

Vegetarian

Cheese Ravioli | Roasted Chanterelles | EVOO
Roasted Red Pepper Coulis
\$38

Roasted Spaghetti Squash | Parmesan Cheese
Wild Mushrooms | Toasted Sunflower Seeds
\$32

Toasted Barley | Charred Vegetable | Fresh Herbs
Vegetable | Jus Mosto Oil
\$36

Lunch Buffet

TWO ENTRÉE SELECTION \$48
THREE ENTRÉE SELECTION \$56
FOUR ENTRÉE SELECTION \$64

Entrée

(Choose Two, Three, or Four)

Braised Boneless Chicken Thighs
Rosemary | Tomatoes | Olives | Lemon
Pan Seared Rosemary Chicken | Au Jus
Lemon | Potato | Carrots
Chicken and Pork Pibil | Mole Verde
Mole Amarillo
Market Fish Veracruz Style | Crispy Potatoes
Roasted Corn | Wilted Watercress
Seared Salmon | Roasted Tomatillo
Grilled Flank Steak with Chimichurri Sauce
Vegetable Wellington | Balsamic Reduction

Accompaniments

(Choose Two)

Chili Thyme Roasted Potatoes
Cilantro Rice
Wild Rice Blend
Brown Butter Barley | Mushrooms | Herbs
Broccolini | Toasted Almonds
Asparagus | Caramelized Cipollini Onions
Haricot Verts | Roasted Tomato

Soups

(Choose One)

Local Grilled Corn and Spinach Soup
Local Tomato and Basil Soup
Pozole
Hearty Vegetable Minestrone

Composed Salad

(Choose One)

Fregola | Roasted Vegetables | Balsamic Vinaigrette
Orzo | Basil and Tomato Salad
Chipotle Potato Salad | Roasted Corn
Caramelized Onions | Peas
Quinoa | Asparagus | Cilantro | Citrus Vinaigrette

Pick your Greens

(Choose 2)

Organic Mix Greens
Bibb Lettuce
Romaine
Watercress
Arugula
Spinach

All Lunch Buffets Offer the Following Salad Toppings: Roasted Red Peppers | Cucumbers | Shaved Onions | Artichokes | Candied Walnuts | Goat Cheese | Shaved Parmesan | Chickpeas | Kidney Beans

House Made Dressings: Charred Avocado Garlic Scape Dressing | Citrus Vinaigrette | Balsamic Vinaigrette

Desserts: All Buffet Options Come with Your Selection of Two Desserts | *Please Check Next Page for Options*

Lunch Buffet

THE LAS COLINAS LOCAL

Entree

Pozole

Organic Mix Greens | Romaine Lettuce | Chipotle Potato Salad with Roasted Corn | Caramelized Onions | Peas

Fregola | Roasted Vegetables | Balsamic Vinaigrette

Chicken Pibil | Mole Verde

Mezcal Pork Pibil | Mole Amarillo

Stewed Black Bean | Cotija Cheese

Deconstructed Corn Elote

Haricot Vert's

Dessert Selection

(Choose Two)

Flourless Chocolate Cake

Cheesecake

Coconut Cake

Tres Leche

Pecan Pie

Red velvet cake

Macarons

Apple Tart

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Lunch Buffet Upgrades

Entree

Sliced Beef Tenderloin | Charred Cippolini Onions | Thyme Chipotle Demi Glace \$7

Smoked Beef Wagyu Tri Tip | Wild Mushrooms | Au Jus \$10

Crab Cakes | Corn Succotash \$12

Roasted Halibut | Red Pepper Coulis | Asparagus | Pea Tendrils \$8

Lighter Fare Buffets

Deli Buffet |\$45

Garden Salad | Mixed Greens | Carrots | Tomatoes | Cucumber | Shredded Cheese
Caprese Salad
Grilled Corn | Cabbage Vinegar Cole Slaw **vegan*
Roasted Vegetable Salad
Sliced Hot Top Round | Rosemary Beef Jus
Deli Meats to Include: Honey Smoked Turkey | Black Forest Ham
Deli Cheeses to Include: Muenster | Colby Cheddar | Pepper Jack | Smoked Gouda
7 Grain | Rye Bread | Croissant | Hoagie Roll
Shredded Lettuce | Tomato | Shaved Red Onion | Pickles
Dijon Mustard | Honey Mustard | Mayonnaise | Blended Oil with Oregano | Red Wine Vinegar
Frito-Lay Chips
Fruit Skewers | Brownies | Cookies

**Attendant Required \$125++*

Hot Sandwich Buffet |\$52

Soup of the Day
Baby Field Lettuce | Cherry Tomatoes | Candied Pecans | Crumbled Goat Cheese | Roasted Pears | Balsamic Vinaigrette
Chipotle Potato Salad
Cuban Sandwich | Roast Pork | Black Forest Ham | Swiss Cheese | Dill Pickle | Turmeric Mayo Spread | Dill Ciabatta Bread
Roasted Turkey | Fontina Cheese | Artichoke Spread | Roasted Peppers | Black Olives | Tomato Ciabatta Bread
Pulled Chicken | Shaved Red Onions | Roasted Tomato | Onion Challah | Horseradish Sauce
Spinach Wrap | Grilled Peppers | Zucchini | Portabella Mushrooms | Red Onions | Smoked Sea Salt
House Made Chips
Lemon bars | Fruit Skewers | Cookies

Lighter Fare Buffets

Salad Bar Buffet \$34

Soup of the Day

Romaine | Bib Lettuce | Arugula

Roasted Red Peppers | Shredded Carrots | Cucumbers | Shaved Onions | Artichokes | Roasted Balsamic Cipollini Onions | Pickled Onions

Pickled Fennel | Pickled Beets | Pickled Radishes | Almonds | Candied Walnuts | Pine Nuts | Goat Cheese | Feta Cheese | Shredded Cheddar

Shaved Parmesan | Olives | Chickpeas | Kidney Beans | Cannellini Beans | Croutons

House Made Dressings: Charred Avocado Garlic Scape Dressing | Citrus Vinaigrette | Balsamic Vinaigrette

Lemon bars | Brownies | Petit Four

Salad Bar Upgrades:

Chicken Pibil \$8

House Roasted Turkey \$8

Grilled Skirt Steak \$10

Shrimp (4 pieces per person) \$12

Beyond Meat (V) \$6

Plated Dinner

THREE COURSE GOURMET DINNER TO INCLUDE A SALAD, CHOICE OF ENTRÉE AND DESSERT, BAKED BREAD, COFFEE AND TEA SERVICE

Salads

Any time Salads:

Charred Caesar | Shaved Parmesan | Croutons

Organic Mixed Green Salad | Candied Walnuts | Crumbled Goat Cheese | Shaved Carrots | Roasted Garlic Vinaigrette

Spring | Summer

Shaved Asparagus Salad | Local Honey Vinaigrette | Crushed Peanuts | Shaved Parmesan

Chopped Butter Lettuce | Strawberries | Blue Berries | Black Berries | Feta Cheese | Strawberry Vinaigrette

Heirloom Tomato | Basil | Salt | Pepper | Fresh Mozzarella | EVOO

Fall | Winter

Roasted Butternut Squash | Mixed Greens | Candied Walnuts | Goat Cheese | Charred Tomatoes | Maple Sriracha Vinaigrette

Arugula | Farro | Roasted Mushrooms | Thyme | Balsamic Vinaigrette

Mixed Greens | Roasted Beets | Toasted Pine Nuts | Brown Sugar Apple Cider Vinaigrette

Plated Dinner

THREE COURSE GOURMET DINNER TO INCLUDE A SALAD, CHOICE OF ENTRÉE AND DESSERT, BAKED BREAD, COFFEE AND TEA SERVICE

Land

Chipotle Bricked Chicken | Toasted Farro
Roasted Tomatoes | Wilted Spinach \$62

Grilled Chicken | Lemon Basil Barley
Risotto | Asparagus | Peas \$62

Rosemary Flat Iron Steak | Roasted
Fingerlings | Tomato Hash \$74

Ancho Braised Short Rib | Parsnip Purée,
Grilled Asparagus \$76

Smoked Pork Tenderloin | Marbled Potato
Corn | Tri Color Cauliflower Hash | Apple
Mezcal Fig Glaze \$65

Sea

Seared Salmon | Corn Puree | Wilted Arugula
Green Bean Tomato Salad \$65

Market Fish Veracruz Style | Crispy Potatoes
Roasted Corn | Wilted Watercress \$78

Pan Roasted Mahi Mahi | Lima Beans
Citrus Segments | Roasted Vegetable Puree
Lemon Mosto Oil \$68

Vegetarian Entrées

Cheese Ravioli | Roasted Chanterelles | EVOO | Roasted Red Pepper Coulis
Hazelnut Herb Cutlets | Fig Reduction | Crispy Brussel Sprouts | Wild Rice (*vegan*)
Herbed Breaded Eggplant | House Roasted Crushed Tomato Sauce | Fresh Mozzarella | Basil
Spinach | Balsamic Reduction
Toasted Barley | Charred Vegetables | Fresh Herbs | Vegetable Jus (*vegan*)

Desserts

Local Legend Chocolate Stout Cake

Chocolate S'mores Kiss

Tiramisu

Salted Caramel Sponge Cake

Cheesecake

Dinner Buffet

Las Colinas buffet \$75

Mixed Greens | Carrots | Cucumbers
Tomatoes | Croutons | Roasted Red Peppers
Assorted Dressings
Classic Caesar Salad
Pozole Soup
Roasted Vegetable Salad | Balsamic
Vinaigrette
Tomato Cucumber Salad Grilled
Crane Asada | Chimichurri
Cioppino
Cilantro Rice
Chili Lime Spiced Roasted Potatoes
Sacher Cake
Crème Brûlée

Lake Carolyn Fiesta \$85

Mexican Fish Soup
Roasted Corn | Black Beans | Cucumbers
Tomatoes
Baby Green Salad | Chipotle Lime Vinaigrette
Ceviche Bar | Seasonal Fish | Shrimp
House Made Tortillas
Market Fish Veracruz Style
House Smoked Beef Brisket | Mole Amarillo
Corn on the Cob
Green Beans
Roasted Potatoes
Black Forest Cake
Strawberry Shortcake

Prime Rib Dinner \$95

Mixed Field Greens | Feta Cheese,
Artichoke Hearts | Kalamata Olives
Pear Tomatoes | Balsamic Vinaigrette
Classic Caesar Salad
Scallops | Shrimp | White Bean Salad
Roasted Vegetable Salad Roasted
Prime Rib of Beef **carved to order*
Served with Au Jus | Brioche Rolls
Lemon Herb Roasted Salmon | Tomato
Olive Relish
Free Range Chipotle Chicken | Mole Verde
Seasonal Vegetables
Roasted Marble Potatoes
Mashed Sweet Potatoes
Assorted Petit Fours
Mini Tarts
Éclairs

Reception Displays and Stations

Local Cheese Display | \$18

Assorted Local Cheeses | Artisan Breads | Fig Jam
Old Bay Cashews | Spiced Peanuts

Tapas Station | \$24

Seasonal Grilled Vegetables | Sausage | Hot Ham | Prosciutto
Assorted Olives | Gorgonzola Red Pepper Dip | Hummus
Marinated Mushrooms Grilled Artisanal Breads | Cumin Pita Chips

Vegetable Crudité | \$14

Assortment of Fresh Garden Vegetables
Baby Carrots | Broccolini | Red Peppers | Celery
Avocado Ranch Dressing

Spinach & Artichoke Dip | \$15

Warm Spinach Blend | Artichoke | Mozzarella Cheese
Pita Chips | Artisan Bread

Mexican Fiesta | \$26

Build your Own Chicken Pibil and Pork Pibil Fajitas
Peppers | Onions | Flour Tortillas | Ranchero Beans | Shredded Lettuce
Diced Tomatoes Jalapeño Peppers | Nacho Cheese Sauce | Sour Cream
House Made Salsa

Reception Displays and Stations

Pasta Station | \$24

Select Two

Orecchiette | Chorizo | Broccolini | Oregano Brown Butter Ricotta

Penne | Roasted Vegetables | Tarragon | Asiago Cream

Farfalle | Veal Bolognese | Smoked Tomato | Basil

Fettuccine | English Peas | Bacon | Parmesan Broth

Add Shrimp \$12 per person (*four pieces per person*)

Taqueria | \$30

Beef Barbacoa | Smoked Free Range Chicken

Pulled Pork | Roasted Tomatillo | Grilled Adobo Mahi-Mahi | Cotija Cheese | Cilantro Chutney | Tortillas | Apple Slaw | Tomato

Pickled Jalapeños Sour Cream | Guacamole | Pico de Gallo

Street Treats | \$28

Build Your Own Mini Philly Cheesesteak | Mini Chicken Cheesesteak | Italian Sausage Hoagie | Sautéed Onions | Peppers

Hot Dogs | Chili Sauce | Cheese Sauce | House Made Chips | Tater Tots | Chipotle Ketchup

Dim Sum | \$28

Edamame Potstickers | Chicken Lemongrass Dumplings | Shrimp Shumai | Mushroom Chop Sticks | Vegetable Fried Rice

Teriyaki Beef Udon Noodle Salad

Las Colinas Slider Station | \$30

Build Your Own Slider | Smoked Chicken | Vidalia Onion | Angus Beef | Aged Cheddar | Crab Cakes | Lime Tartar Dill Pickles

Dijon | Cilantro Cole Slaw | House Made Old Bay chips

Reception Displays and Stations

Italian Style | \$25

Build Your Own Mini Italian Meatball Hero | Chicken Parmesan Slider | Caprese Panini | Mini Italian Hoagies

Italian Cucina | \$23

Bruschetta Crusty Baguette | Antipasto | Mini Caesar Salads, Mini Marinated Mushroom & Artichoke Salads | Mini Tomato Mozzarella Salads | Fresh Basil | Toasted Baguettes | Crostini's | Ciabatta Crisps

Caesar Salad Station | \$26

Romaine Lettuce | Croutons | American Grana Cheese | Roasted Tomato | Free-Range Roasted Chicken | Grilled Shrimp
Crispy Pancetta | Traditional Caesar Dressing

**Attendant Required \$125++*

Ceviche Station | \$ 32

Shrimp | Market Fresh Fish | Scallops | Limes | Lime Juice | Purple Potatoes | Onions | Bell Peppers | Tomatoes | Cilantro
Jalapeño | Mango | Papaya | Plantains | House Made Tortillas

Bao Break | \$24

Bao Buns | Hoisin Pulled Beef

Char Su Pork Belly | Edamame Pot Stickers

Pickled Slaw | Cilantro | Kimchi Relish | Crushed Peanuts

Soy Sauce | Thai Chili Sauce | Wasabi Soy | Thai Peanut Sauce

Carving Stations

Carved to Order Each Station Requires a Carver at \$125++

Herbed Strip Loin of Beef | \$25

Shallot Mushroom Ragout | Creamed Horseradish
Grain Dijon Mustard | Silver Dollar Rolls

Espresso Rubbed Beef Tenderloin | \$28

Smokey Mushroom Ragout | Silver Dollar Rolls

Country Maple Glazed Ham | \$20

Biscuits | Coarse Grain Mustard | Cranberry Sauce | Silver Dollar Rolls

Maple Glazed Turkey Breast | \$20

Cranberry Relish | Roasted Garlic Mayonnaise | Silver Dollar Rolls

Grilled Dry Aged Cowboy Steak | \$32

Fresh Horseradish | Herbed Bordelaise Sauce | Silver Dollar Rolls

Rosemary Garlic Roasted Rack of Lamb | \$34

Mint Jelly | Shiraz Lamb Jus | Silver Dollar Rolls

Dessert Reception Displays and Stations

Mini Sweet Bites | \$21

Assorted Truffles | Assorted Parfaits | Assorted Mousse Glasses
Assorted Seasonal Petite Fours
Regular | Decaf Coffee

Warm Doughnut Bar | \$18

Glazed Doughnuts | Sopapillas | Raspberry Sauce | Chocolate Sauce | Spiced Chocolate Sauce | Kiwi Sauce | Sprinkles
Bacon Bits | Crushed Reese's Pieces | Powdered Sugar

Ice Cream Sundae Bar | \$18

Vanilla Ice Cream | Chocolate Ice Cream | Caramel | Chocolate Sauce | Sprinkles | Crushed | Bananas | Cherries | Whipped Cream

Chocolate Lovers | \$24

Chocolate Brownies | Mini Chocolate Chip Cookies | Chocolate Mini Cup Cakes | Chocolate Dipped Strawberries | Shaved Dark
Chocolate | M&M's | Chocolate Mousse | Chocolate Covered Pretzels | Chef Crafted Hot Chocolate Assorted Toppings

Shortcake Station | \$18

Vanilla Cake | Lemon Pound Cake
Strawberry | Ginger | Peach Compotes
Whipped Cream

Hors D'oeuvres

Chilled Hors d'Oeuvres **50 piece minimum per item**

The following selections | \$5 each

Caprese Skewer
Roasted Vegetable | Cream Cheese on Cucumber
Blue Cheese | Grape Salad Crostini

The following selections | \$7 each

Chilled Beef Tenderloin Crostini
Prosciutto Wrapped Asparagus | Brioche
Antipasto Skewer
Balsamic Fig Flatbreads | Goat Cheese
Zucchini Tomato | Basil Bruschetta | Garlic Crostini
Goat Cheese | Fig Profiterole
Chicken Curry Salad Endive Leaves
Spicy Asian Chicken Cashew | Wonton Crisp

The following selections | \$9 each

Tuna Poke Crisp
Crab Salad on Crostini
BBQ Shrimp | Savory Pancake
Tuna Tataki
Smoked Salmon | Candied Onions
Orange Duck Confit Crostini
Thai Style Shrimp Skewer

Hors D'oeuvres

Warm Hors d'Oeuvres 50 piece minimum per item

The following selections | \$5

Arancini | Smoked Gouda
Mini Grilled Cheese | Brioche | Tomato Soup Shooter
Spanakopita | Baby Spinach | Feta
Potato Knish
Caribbean Risotto Cake
Mini Corn Cakes

The following selections | \$8

Cuban Cigar Spring Rolls
Smoked Chicken | Goat Cheese Purse
Korean Steak Taco Roll Up
Fig and Mascarpone Beggar's Purse
Buffalo Chicken Spring Rolls | Blue Cheese Dip
Reuben Spring Roll
Sesame Chicken Tenders
Wild Mushroom Tart | Caramelized Onion
Kale & Vegetable Dumpling
Pear & Brie | Phyllo
Chicken Tikka | Honey Yogurt
Southwest Chicken Empanada | Fire Roasted Vegetables
Buffalo Chicken Beggars Purse
Asian Short Rib Pot Pie

The following selections | \$9

Coconut Lobster Skewer
Day Boat Scallops Wrapped in Bacon
Mini Crab Cakes | Chesapeake Remoulade
Lamb Samosa
Lobster | Lemon Spring Roll
Coconut Fried Shrimp | Sweet Chili Sauce
American Kobe Beef Mini Burgers

Cocktails

HOSTED BAR

Favorites Bar	\$9 per drink
Appreciated Bar	\$10 per drink
Imported Beer	\$7 per bottle
Domestic Beer	\$6 per bottle
Craft Beer	\$7 per drink
House Wine	\$36 per bottle
Soft Drinks	\$4.50 per drink
Sparkling Bottled Water	\$6 per bottle
Cordials	\$12 per drink

DIABLITO Specialty Cocktail \$12 per drink
El Milago Mezcal, pomegranate, grenadine, lime juice, ginger beer and mint

Domestic Beer

Michelob Ultra
Miller Lite | Samuel Adams Boston Lager
Sam Adams Seasonal
Deep Ellum Dallas Blonde
Shiner Bock

Imported Beer

Dos XX
Corona Light
Modelo Especial

Favorites Bar

Scotch | Dewar's White Label
Bourbon | Jim Beam
Rum | Don Q Cristal
Vodka | Smirnoff
Gin | Beefeater
Whiskey | Canadian Club
Tequila | Jose Cuervo Tradicional

Appreciated Bar

Scotch | Johnnie Walker Black
Bourbon | Maker's Mark
Rum | Bacardi Superior
Vodka | Tito's
Gin | Tanqueray
Whiskey | Crown Royal
Tequila | Cazadores Blanco

Bartender Fee:

*\$125++ for 2 hours per bar
\$25 for each additional hour*

Wine List

Sauvignon Blanc

Loveblock	\$47
Sea Pearl	\$55

Pinot Grigio

Magnolia Grove	\$40
J Vineyards	\$45

Rose

Magnolia Grove	\$40
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Riesling

Dr. Loosen	\$48
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Chardonnay

Magnolia Grove by Chateau St. Jean	\$36
Copain "Tous Ensemble"	\$47
Kenwood	\$60
Chateau Ste. Michelle "Indian Wells"	\$80

Champagne & Sparkling

Nicolas Feuillatte	\$100
Chandon Brut	\$60
Mionetto Prosecco	\$38
Wycliff Sparkling	\$28

Merlot

Magnolia Grove	\$36
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Pinot Noir

Line "39"	\$36
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Cabernet Sauvignon

Magnolia Grove	\$36
Spellbound	\$45
The Federalist	\$50
Juggernaut Hillside	\$60
Napa Valley Quilt	\$70
Hess "Allomi"	\$80
Stag's Leap "Artemis"	\$117

Red Varietals

Finca Decero	\$40
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Bar Packages

Wine and Beer Package | One Hour

Magnolia Grove Chardonnay, Magnolia Grove Cabernet, and
Magnolia Grove Merlot
Domestic, Premium and Imported Beers
Soft Drinks, Sparkling, and Mineral Waters \$15

Wine and Beer Package | Two Hour \$24

Wine and Beer Package | Three Hour \$33

Favorite Hourly Bar Package One hour

Scotch | Dewar's White Label
Bourbon | Jim Beam
Rum | Don Q Cristal
Vodka | Smirnoff
Gin | Beefeater
Whiskey | Canadian Club
Tequila | Jose Cuervo Tradicional
Magnolia Grove Chardonnay | Magnolia Grove
Cabernet | Magnolia Grove Merlot
Domestic | Premium and Imported Beers
Soft Drinks | Sparkling | Still Waters \$24

Favorite Hourly Two Hour Bar Package \$32

Favorite Hourly Three Hour Bar Package \$40