



American Airlines Center

2015

Catering & Private Events Menu

Levy Restaurants

YOUR CHEF



Mark joined Levy in 2005 at Chase Field in Phoenix, Arizona. He was quickly noticed that summer and promoted to join the team at FedExForum. In early 2006 Mark moved back across the country to Los Angeles at Dodgers Stadium where he oversaw food service which included the Stadium Club, Dugout Club, Suites and Concessions with the World Famous Dodger Dog for the 2006 baseball season.

When Chef Mabry isn't cooking, he enjoys playing golf—a nod to his Arizona upbringing. He also spends time hiking and fishing at his family's vacation home in Montana.

In October of 2006, Mark took on the Executive Chef role back in Memphis at the FedExForum. Over the next 6 years Mark honed his skills in sports and entertainment as well as supporting marquis events such as the Superbowl, NBA Playoffs, NBA Finals, PGA Championships and NHL Playoffs. In 2012, Mark jumped at the opportunity to join the team in Dallas at the American Airlines Center.

Before entering the Sports and Entertainment field with Levy, Mark spent five years with Atlasta Catering and Event Concepts in Phoenix, Arizona as the Corporate Chef, building one of the largest off premise catering and event companies in the southwest as well as opening award winning restaurants while being recognized as one of the top Chefs in the southwest.

Executive Chef Mark Mabry and his talented culinary team reinvent classic American cuisine in the American Airlines Center kitchen. Time-tested cooking techniques deliver the flavors of Texas, featuring farm fresh ingredients showcasing the region's rich agricultural and ranching tradition. Global flavors reflect the diversity of modern Texas, offering an updated taste of the region.

full catering menu

You're Invited

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together with heart and commitment. We've built our reputation on offering world class best service in showcase locations. From Court-Side seats to the Audi Club your once-in-a-lifetime occasion is our passion. You're invited to cherish this moment.



American Airlines Center
2500 Victory Avenue
Dallas, Texas, 75219

Contact:
(214) 665-4765

Breakfast

Design-Your-Own Breakfast	B1-2
Breakfast Action Stations	B3
Breakfast Beverages	B4

Breaks

Breaks Menus	BK1-2
--------------	-------

Lunch

Lunch Chef's Tables™	L1-3
Chef's Table Enhancements™	L4
Box Lunch	L5

Receptions

Reception Menus	R1-3
Reception Stations	R3-7
Carving Stations	R8

Dinner

Plated Dinners	D1-2
Dinner Chef's Table™	D2-5
Design-Your-Own Chef's Table™	D5-6

Dessert

Dessert Tables	DS1-2
----------------	-------

Beverages

Specialty Bars and Beverages	BV1-2
Bar Selections	BV2-3
Package Bar Service	BV3
Wines by the Bottle	BV4-5

MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

TRADITIONAL CONTINENTAL BREAKFAST

Orange and grapefruit juices	Assorted Bagels
A selection of seasonal fruits and berries	Cream cheese
Assorted breakfast pastries	Coffee and an assortment of hot teas
15.95 PER PERSON	

Enhance the breakfast experience for your guests by selecting one of the following to add to your Continental

Scrambled eggs, bacon and Cheddar sandwich on a buttery croissant
Hickory-smoked ham, Swiss cheese and scrambled eggs on a pretzel roll
Breakfast burrito filled with scrambled eggs, pico de gallo,
Chihuahua cheese and avocado

SANDWICH ADDITIONS 8.95 PER PERSON

Selection of individual fruit flavored low-fat yogurts 4.95 PER PERSON

Upgrade with greek yogurt 5.95 PER PERSON

Oatmeal Bar

hot rolled oats, fresh and dried fruit, slivered almonds, brown sugar
and whole and non fat milk 8.95 PER PERSON

BRUNCH TABLES

Assorted Breakfast Pastries

includes danish, cinnamon rolls and warm flaky croissants with
sweet cream butter and raspberry jam

Banana Walnut French Toast

stuffed with bananas and mascarpone and coated with cinnamon sugar.
Served with warm maple syrup on the side.

Egg Frittata

with spinach, roasted red pepper and Feta cheese

Slow Smoked Brisket Hash

with roasted potatoes

Seasonal Vegetable Hash

Griddled Breakfast Meats

chicken sausage, ham and thick cut bacon

Fresh Seasonal Fruit

Blueberry Croissant Bread Pudding

vanilla bean and maple crème anglaise

Fresh Squeezed Orange Juice

Fresh Squeezed Grapefruit Juice

40.95 PER PERSON

All prices are subject to applicable
tax and service charges.

Events of (20) guests or less are subject
to a small group fee per meal function.

MADE-TO-ORDER MORNINGS

AMERICAN CLASSIC BREAKFAST

Assorted Breakfast Pastries

Fresh Seasonal Fruit

Choose 1 of the following:

- Scrambled Eggs
(Cheddar cheese optional)
- Hard Boiled Eggs
with sea salt and cracked black pepper
- Hot Oatmeal
with fresh and dried fruit, almonds and brown sugar

Bacon and Breakfast Sausage

Breakfast Potatoes
with peppers and onions

Warm Biscuits
with butter and honey

20.95 PER PERSON

BRIGHT-EYED BREAKFAST

Assorted Breakfast Pastries

Fresh Seasonal Fruit

Choose 1 of the following:

- Scrambled Eggs
(Cheddar cheese optional)
- Brioche French Toast
with maple syrup
- Hot Oatmeal
with fresh and dried fruit, almonds and brown sugar
- Chef-Attended Omelet Station
with a wide variety of fresh vegetables including red peppers, onions, mushrooms and spinach, assorted meats and cheeses including bacon, ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.

ADDITIONAL ATTENDANT FEE FOR THIS SELECTION

Bacon and Breakfast Sausage

Breakfast Potatoes
with peppers and onions

Smoked Salmon
thinly sliced with cream cheese, capers, tomatoes, red onion and bagels

Selection of Low Fat and Greek Yogurts
with fruit

32.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

MADE-TO-ORDER MORNINGS

GLUTEN-FREE BREAKFAST

Fresh Sliced Fruits, Berries and Melons
Smoked Turkey and Broccolini Scramble
with Boursin cheese and grape tomatoes
Twin Potato Hash
with caramelized onions, sweet and russet potatoes, peppered bacon
and oven-dried tomatoes
Served with Fresh Squeezed Juice, Coffee and Tea
23.95 PER PERSON

BREAKFAST ACTION STATIONS

The following offerings may be added to any of our breakfast menus. Served for a minimum of 30 people.

OMELET STATION

Chef-Attended Omelet Station with a wide variety of fresh vegetables including red peppers, onions, mushrooms and spinach, assorted meats and cheeses including bacon, ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.

16.95 PER PERSON PLUS ATTENDANT FEE

HOT IRON WAFFLES

Made to order by our Chefs and served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar

16.95 PER PERSON PLUS ATTENDANT FEE

CHILAQUILES STATION

A south of the border specialty with sautéed farm fresh eggs, corn tortillas, salsa roja, crema agria, queso fresco and Spanish onions

16.95 PER PERSON PLUS ATTENDANT FEE

Tex-Mex It Up with Chorizo and Refried Beans

19.95 PER PERSON PLUS ATTENDANT FEE

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

MADE-TO-ORDER MORNINGS

MORNING BEVERAGE SELECTIONS

Beverage service is based on one hour unless otherwise noted.

SOFT DRINK, BOTTLED WATER AND JUICES

Assorted soft drinks featuring flavors of the Dr Pepper and Coca-Cola companies, Tropicana apple and orange juice and Deja Blue bottled water
6.95 PER PERSON

SIGNATURE COFFEE TABLE

Gourmet coffee, herbal teas with flavored syrups, wildflower honey, orange and lemon zest whipped cream, chocolate curls, sugar swirl sticks and selected sweeteners 8.95 PER PERSON

FRESH LEMONADE AND LIMEADE BAR

Fresh lemonade and limeade blended with your favorite flavors of cherry, strawberry, watermelon, ginger, basil and rosemary 8.95 PER PERSON

FRESH BREWED ICED TEA BAR

Assorted green and fruit-flavored herbal teas served with fresh cut lemons and simple syrup 6.95 PER PERSON

SIGNATURE COFFEE & TEA BAR

Coffee and Tea the way you want it. Fresh Brewed specialty coffee and organic teas served with rock-candy stirrers, orange and lemon peels, multiple sugars and sweet heavy cream. 10.95 PER PERSON

SPECIALTY COFFEE

Fresh ground beans brew up the best and brightest. Espresso and cappuccino highlight the neighborhood cafe feeling! 9.95 PER PERSON

SMOOTHIES

Hand-blended gems with sweet yogurt, fresh fruits and granola
11.00 PER PERSON

HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixin's! 8.95 PER PERSON

CONTINUOUS BEVERAGE SERVICE

Coffee, Selection of Hot Teas, Soft Drinks and Bottled Water

Four Hours 11.95 PER PERSON *Eight Hours* 17.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

MORE THAN JUST A SNACK

CLASSIC BREAKS

Menus for the meals between meals.

BALANCED SELECTIONS FOR GRAB & GO

Assorted Pop Chips and Luna Bars
Trail mix with dried fruit and nuts
Dark chocolate
Dried cherries
Apples, bananas or assorted seasonal whole fruit
12.95 PER PERSON

OVERTIME AT VICTORY AVENUE

Just like the famous break in basketball and hockey action — these treats get the crowd cheering and ready for more action!

Popcornopolis caramel, Kettle and Zebra
Warm ballpark peanuts
Soft pretzels with hand-crafted dips and spreads
housemade beer cheese, chipotle and yellow mustards,
smoked almond bacon spread
Fresh seasonal fruits and berries
8.95 PER PERSON

CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allow guests to customize a sweet, savory or spicy combination. Served with assorted seasonal whole fruits. 50 Guest Minimum

Select 5 of the following:

- Pretzel treats
- Yogurt raisins
- Yogurt-covered peanuts
- Unsalted roasted almonds
- Sesame sticks
- Salted roasted peanuts
- Rice crackers
- Green wasabi peas

6.95 PER PERSON

SEASONAL FRESH FRUIT PLATTER

Served with strawberry yogurt sauce 7.95 PER PERSON

GARDEN FRESH SEASONAL CRUDITÉS

Individually packaged with buttermilk ranch dipping sauce —
great on the go! 5.95 PER PERSON

WARM PRETZEL BITES WITH ASSORTED DIPS

Mini pretzel nuggets served with 4 dips: smoked bacon, Cheddar and
chive; spiced stout mustard, jalapeño beer cheese and chocolate peanut
butter 7.95 PER PERSON

All prices are subject to applicable
tax and service charges.

Events of (20) guests or less are subject
to a small group fee per meal function.

MORE THAN JUST A SNACK

ASSORTED ORGANIC ENERGY BARS

Luna Bars and Clif Bars 5.95 PER PERSON

MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks 4.95 PER PERSON

YOGURT

Assorted individual low-fat fruit yogurts 4.95 PER PERSON

FRUTA CUPS

Individually packaged slices of select fruits with chili salt and fresh lime — a refreshing snack with a kick! 4.95 PER PERSON

GLUTEN FREE SNACK BASKET

There's something for everyone! Lärabar Cherry Pie Bars, Food Should Taste Good Olive Tortilla Chips, caramel and Cheddar popcorn, Eden Organic Wild Berry Mix and NuGo FREE Dark Chocolate bars.
12.95 PER PERSON

SWEET BREAKS

THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold low-fat and whole milk.

12.95 PER PERSON

WARM COOKIES AND MILK

Giant peanut butter, chocolate chip and oatmeal cookies served warm on griddles with seasonal fruits and berries. Accompanied by ice-cold low-fat and whole milk. 7.95 PER PERSON

FRUITS IN BLOOM

Choose 1 of the following:

- Caramel apple bloom — Flaky golden pie petals filled with peeled apples topped with caramel and served with vanilla ice cream
- Berry tart bloom — Flaky golden pie petals filled with apples, blackberries, blueberries and raspberries served with vanilla ice cream

8.95 PER PERSON

COOKIE AND BROWNIE SAMPLER

Our signature giant chocolate and white chocolate chunk cookies with fudge brownies 8.95 PER PERSON

DR PEPPER FLOAT STATION

A Dallas staple, the Dr Pepper Float Station will liven up the sweet tooth in anyone. Ice cold Dr Pepper poured over vanilla bean ice cream with fresh whipped cream, chocolate shavings and maraschino cherries

7.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

LUNCH WITH PERSONALITY

LUNCH CHEF'S TABLES

All Chef's Tables include coffee and tea.

SMOKEHOUSE SAMPLER

Smoked Beef Brisket

with Texas toast and our signature barbecue sauce

Barbecued pulled chicken or pork with mini onion rolls

Smoked Barbecue Chicken Salad

with crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn

Macaroni Salad

Loaded with smoked Cheddar, applewood bacon, scallions and hard cooked egg

Sweet and Sour Slaw Crisp

shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley

Warm Black-eyed Pea Salad

with peppers, onions, and green onions in a red wine vinaigrette

Blueberry Peach Cobbler

with whipped cream

26.95 PER PERSON

GOURMET MARKET SANDWICH AND SALAD TABLE

"ZLT" Flatbread Sandwich

grilled zucchini, vine ripe tomatoes, jalapeño jack cheese and romaine served on chargrilled flatbread brushed with sun-dried tomato pesto

Double Pretzel Crusted Chicken Sandwich

Dijon and crushed pretzel coated chicken with provolone, Dijon aioli and frisée on a pretzel roll

Field Green Salad

field greens, grape tomatoes, red onion, cucumber and aged balsamic vinaigrette

Caesar Salad

duo of kale and romaine with shaved Parmesan, garlic-Parmesan croutons and housemade Caesar dressing

Grilled Chicken Breast Salad

with red grapes, celery and toasted almonds tossed in a poppy seed dressing and served with silver dollar rolls and Bibb lettuce cups

Quinoa Tabbouleh Salad

with tomatoes, cucumber, parsley and fresh lemon

Vegetable Chips and BBQ Potato Chips

Chef's Selection of Gourmet Dessert Bars

24.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

LUNCH WITH PERSONALITY

WRAPS AND BOWLS

With ingredients like quinoa, kale, fresh veggies and more, you can't go wrong with the fresh table of assorted whole-wheat tortilla wraps and salad bowls! Wrapped and ready to go for a working lunch or graze at your own pace!

Wraps Include:*

Grecian

grilled chicken breast, quinoa, housemade hummus, kalamata olives, feta cheese, cucumbers, pepperoncini, tomato, red onion with Greek vinaigrette

Korean Steak Wrap

kalbi-marinated beef, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louis dressing

Buffalo Chicken Wrap

grilled chicken tossed in buffalo hot sauce with Tuscan kale, baby spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and blue cheese dressing

**substitute the Tofu Power Wrap for one of the wraps above if you prefer a non meat based option*

Tofu Power

firm tofu, quinoa, Tuscan kale, tomato, chickpeas and pumpkin seeds with a light chia basil dressing

Choose 2 salads:

• Tender Beef

marinated in a smoked tomato, black beans, spinach, queso fresco, tomato, roasted corn with a smoked tomato vinaigrette

• Grilled Vegetable and Pasta Salad

cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette

• Field Greens Salad

with grape tomatoes, cucumbers, lemon pickled red onions and aged balsamic vinaigrette

Vegetable Chips and Sweet Potato Chips

Lemon Bars dusted with powdered sugar

23.95 PER PERSON

GLUTEN FREE LUNCH CHEF'S TABLE

Niman Ranch Sausages

Apple Gouda, spicy Italian and chipotle Cheddar with gluten free rolls and assorted condiments

House Kettle Chips

with roasted garlic Parmesan dip

Southern Cobb Salad

with hard cooked egg, smoke house bacon, tomatoes, Cheddar, olives and honey-mustard ranch

Chef's Choice of Gluten Free Dessert

25.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

LUNCH WITH PERSONALITY



PICNIC TABLE

- Kosher Style Hot Dogs
served with traditional condiments
- Italian Sausage
with sweet red and green peppers, onions and giardinera on Italian rolls
- Tortilla Chip Nacho Bar
with beef chili and housemade salsas
- Buffalo Chicken Sandwiches
with blue cheese slaw and mini rolls
- Mustard Potato Salad
- Coleslaw
with sweet and sour dressing
- Seasonal Fresh Fruit Cobbler
with oatmeal streusel topping

22.95 PER PERSON

DO IT YOURSELF SANDWICH

- Assorted Fresh Breads, Rolls and Butter Lettuce
- Sliced Luncheon Meats
shaved roast beef, smoked ham, roasted turkey
- Housemade Sandwich "Salads"
including egg salad, chicken salad and tuna salad
- Assorted Cheeses
Swiss, provolone and Cheddar
- Traditional Condiments
mayonnaise, mustard, lettuce, tomato, red onion and pickles
- Kettle Chips
- Cookies, Brownies and Blondies

17.95 PER PERSON

LIGHTER AND BRIGHTER LUNCH

- Going Green Salad
with fried green tomato, romaine, spinach, broccoli, cucumber
and herbed-champagne dressing
- Farro, Corn and Green Bean Salad
with lemon tahini dressing
- Chicken Picatta
lightly breaded and served hot with a lemon caper sauce
- Charred and Chilled Salmon Summer Bean and Snap Pea Salad
with pickled red onions and black sesame vinaigrette
- Italian Sausage and Tomato Pasta
with hot roasted peppers, kale, crushed tomatoes, olives
and parsley

Assorted Cupcakes

23.95 PER PERSON

All prices are subject to applicable
tax and service charges.

Events of (20) guests or less are subject
to a small group fee per meal function.

LUNCH WITH PERSONALITY

LUNCH TABLE ENHANCEMENTS

The following may be added to any of our lunch chef table menus

CHEF-MADE SOUPS

- Roasted Tomato Basil 4.95 PER PERSON
- Corn and Crab Chowder 4.95 PER PERSON
- Hearty Chicken Noodle 4.95 PER PERSON
- Wild Mushroom 4.95 PER PERSON

COLD SALADS

- Italian Chopped Salad
 - with pasta, bacon, tomatoes, red onion, Gorgonzola cheese, and honey mustard vinaigrette 4.95 PER PERSON
- Turkey Cobb Salad
 - herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese and hard-cooked egg with blue cheese dressing 4.95 PER PERSON
- Greek Salad
 - romaine, cucumber, tomato, kalamata olives, chickpeas, pepperoncini, feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips 4.95 PER PERSON
- Green Lentil Salad
 - with cucumber, baby lettuce and feta cheese 3.95 PER PERSON
- Loaded Macaroni Salad
 - with bacon, hard cooked eggs, Cheddar and tomatoes 3.95 PER PERSON
- Mustard Potato Salad
 - with Dijon mustard dressing 3.95 PER PERSON
- Coleslaw
 - crisp cabbage in a sweet and sour dressing 2.95 PER PERSON
- BLT Salad
 - with Cheddar cheese and buttermilk dressing 4.95 PER PERSON
- Classic Caesar salad
 - with garlic croutons and shaved Parmesan 4.95 PER PERSON
- Roasted Cauliflower Salad
 - with green olives, cucumber and parsley with sherry mustard vinaigrette 4.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

LUNCH WITH PERSONALITY

Box Lunch

Minimum 24 boxed lunches. Maximum 3 sandwich selections.

Choose 1 sandwich per box

- Roast Beef
with tomatoes, sweet onion jam and Boursin cheese on foccacia
- Chicken Breast Torta Sandwich
chicken breast with spicy aioli, chipotle Jack cheese, lettuce, cilantro and tomato
- Smoked Turkey
bacon, tomato, lettuce and herb aioli on wheat bread
- Ham and Swiss Cheese
with mustard butter on pretzel bread
- "ZLT" Flatbread Sandwich
grilled zucchini, tomatoes, jalapeño Jack cheese and sundried tomato pesto

Box Lunch Includes:

Grilled Vegetable Pasta Salad
with grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette
Whole Seasonal Fresh Fruit
Bag of Kettle-style Chips
Freshly Baked Cookie
Bottled Water

A great option for the grab and go lunch! 19.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

RECEPTIONS REINVENTED

RECEPTION MENUS

Build a perfect reception from a variety of gourmet to classic signature dishes.

50 piece minimum for each item selected

HOT SELECTIONS

- Our Signature Hot Dog Panini
with Jack cheese, caramelized onion and ground mustard 3.00 PER PIECE
- Cuban Press Sandwich
with roast pork, ham, Swiss cheese and spicy pickles 3.00 PER PIECE
- Four Cheese Tomato Melt
grilled cheese on traditional sourdough 2.50 PER PIECE
- Beef Wellington Bites
with horseradish cream 3.95 PER PIECE
- Housemade Corned Beef Reuben
with Gruyere cheese and Louis dressing 3.95 PER PIECE
- Chicken Cordon Bleu
with pit ham and blue cheese sauce 2.95 PER PIECE
- Ginger Chicken Satay
served with sweet chili sauce 3.00 PER PIECE
- Sizzling Short Rib Satay
with Thai peanut sauce 3.00 PER PIECE
- Coconut Curry Chicken Satay
with mango chutney 3.00 PER PIECE
- Basil-Garlic Shrimp Satay
with chili lime mint sauce 4.00 PER PIECE
- Tavern-Style Classic Mini Beef Burger
with American cheese and our secret sauce 3.00 PER PIECE
- Firehouse Mini Burger
with applewood bacon and barbecue sauce 3.50 PER PIECE
- Barbecue Mini Beef Burger
with artisan Cheddar, barbecue sauce and topped with crisp bacon
3.00 PER PIECE
- Meatloaf Mini Burger
housemade meatloaf patty, sautéed mushrooms and gravy 3.00 PER PIECE
- House-Smoked Brisket and Cheddar Cheese Quesadilla
with avocado crema 3.00 PER PIECE
- Ancho Chicken and Jack Cheese Quesadilla
with salsa verde 3.00 PER PIECE
- Baby Spinach and Brown Mushroom Quesadilla
with pico de gallo 3.00 PER PIECE
- Charcoal-Charred Lamb Chops
topped with granny smith apple and mint relish 4.50 PER PIECE
- Garlic-Grilled Lamb Chops
with kalamata aioli 4.50 PER PIECE

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

RECEPTIONS REINVENTED

HOT SELECTIONS *(continued)*

- Ancho Chili-Crusted Lamb Chops
with jalapeño citrus salsa 4.50 PER PIECE
- Slow-Roasted Prime Rib Mini Slider
with smoked Cheddar, caramelized onions and barbecue sauce
3.00 PER PIECE
- Breaded Chicken Parmesan Mini Slider
with marinara and fresh mozzarella 3.00 PER PIECE
- Filet of Beef Slider
with herb shallot butter 4.00 PER PIECE
- Turkey Patty Slider
with sun-dried tomato pesto, sautéed mushrooms and Swiss cheese
3.50 PER PIECE
- Spicy Potato and Pea Samosas
Tamarind chutney 3.50 PER PIECE
- Mini Street Tacos
corn tortilla, carne asada, cabbage slaw and guajillo salsa roja
3.00 PER PIECE

COLD SELECTIONS

- Classic Fisherman's Wharf Style Shrimp Shooter
with our lemon horseradish cocktail sauce 4.00 PER PIECE
- Bayou Blackened Shrimp Shooter
with remoulade sauce 4.00 PER PIECE
- Pesto Marinated Shrimp Shooter
with lemon aioli 4.00 PER PIECE
- Seared Sesame Tuna Wonton
served with ocean salad and wasabi cream 4.50 PER PIECE
- Smoked Salmon Cracker
with crème fraîche, capers and red onion 4.00 PER PIECE
- Crisp Filo Cup
with gouda cheese and assorted garnish: fruit chutney, orange-rosemary
marmalade, honey 3.00 PER PIECE
- Tater Totke
crisp potato pancake topped with smoked salmon, chive sour cream
and capers 4.00 PER PIECE
- Crispy Pita Chip
topped with Turkish tomato salad 3.00 PER PIECE
- Celery Spheres
with blue cheese and candied walnuts 3.00 PER PIECE
- Ceviche and Pico de Gallo
in cucumber cups 4.00 PER PIECE
- Seared Steak
with horseradish cream on crispy endive spear 4.00 PER PIECE
- Sun-dried Tomato Pesto and Goat Cheese
on marinated artichoke 3.50 PER PIECE

All prices are subject to applicable
tax and service charges.

Events of (20) guests or less are subject
to a small group fee per meal function.

RECEPTIONS REINVENTED

COLD SELECTIONS *(continued)*

GRILLED ARTISAN BREAD CROSTINI

Pumpkin-goat Cheese
with toasted walnuts, dried cranberry and sherry drizzle on
Asian pear "crostini" 3.00 PER PIECE

Tomato, Basil and Cambozola
with artisan olive oil 3.00 PER PIECE

Whipped Ricotta
with olive salad 3.00 PER PIECE

Beef Carpaccio
with garlic aioli and Parmesan 3.00 PER PIECE

RECEPTION STATIONS

Pleasing to even the pickiest eaters

ARTISAN CHEESE BOARD

Artisan selection of local and imported farmstead cheeses.
Accompanied by assorted house-made chutneys, local honeys,
artisan breads and crackers.

13.95 PER PERSON

NACHO AND SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and
our house salsa verde, pico de gallo, salsa rojo and habanero.
Served with sour cream, jalapeños and signature hot sauces.

11.95 PER PERSON

ANTIPASTI

A selection of hot and cold Italian specialties perfect for any party!
Imported cured meats, cheeses, local seasonal vegetables, marinated olives
with warm spinach and artichoke fondue. Served with a variety of
flatbreads, crostini and bread sticks.

12.95 PER PERSON

MEAT AND CHEESE STATION

Hard salami, Vienna smoked sausage beef sticks, housemade beer cheese
spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh

12.95 PER PERSON

MOZZARELLA AND MEDITERRANEAN DIPS AND SPREADS

Mozzarella di buffalo, marinated bocconcini and burrata, basil pesto,
eggplant caponata, rosemary goat cheese, whipped lemon feta, tomato jam.
All served with crisp cucumbers, pita chips and toasted crostini.

12.95 PER PERSON

All prices are subject to applicable
tax and service charges.

Events of (20) guests or less are subject
to a small group fee per meal function.

RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

FARMER'S MARKET TABLE

Brazos Farm Honey Glazed Smoked Turkey Sliders
Skirt Steak Asada Skewers with Brazos White Cheddar Fondue
Texas Gulf Shrimp Tempura, Elmore & Stahl Farms Onion and Jalapeno Crema
Local Melons with Stroope Farms Honey, Chile Pequin and Lime
Texas Regional and Artisan Cheese Board
Deep Ellum Mozzarella and Texas Tomato Salad
37.95 PER PERSON

SUSHI

A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with ocean salad, wasabi, pickled ginger and a variety of dipping sauces. Based on 4 pieces per person.

MKT. PRICE, PLUS SUSHI CHEF FEE

RAW BAR

A selection of the freshest available chilled seafood. Served with artisan crackers, horseradish cocktail sauce, lemon aioli, remoulade sauce and specialty hot sauces.

Jumbo gulf shrimp, 3 pieces per person

Fresh oysters, 2 pieces per person

Alaskan king crab legs, 1/2lb. per person

MKT. PRICE

Add seasonal snow crab 9.95 PER PERSON

GOURMET FOCACCIA

A fun assortment of artisan grilled focaccia bread with a selection of toppings served hot

Fennel sausage, wild mushrooms and Asiago cheese

Shaved salami, arugula and provolone cheese

Roma tomatoes, basil and fresh mozzarella

Pulled chicken, basil pesto and four cheeses

10.95 PER PERSON

GRILLED CHEESE STATION

Assorted breads (sourdough, rye, whole wheat) and cheeses (Gruyère, Cheddar, fontina, American) and toppings (bacon, apples, pears, pickles, oven roasted tomatoes, caramelized onions) to build YOUR favorite grilled cheese!

11.95 PER PERSON PLUS ATTENDANT FEE

FRESH AND EXOTIC FRUIT

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche.

8.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

BRUSCHETTA D'ITALIA

Tomato basil with Parmesan and extra virgin olive oil
Kalamata olive tapenade with chèvre cheese
Roasted wild mushroom with Gorgonzola cheese
Caramelized onion with Taleggio cheese

7.95 PER PERSON

YUKON GOLD POTATO BAR

Mashed or Baked, accompanied by roasted corn, caramelized onions, smoked bacon, shredded sharp Cheddar cheese, green onions, whipped butter, sour cream, chives, cracked black pepper

8.95 PER PERSON PLUS ATTENDANT FEE

Upgrade to Colossal Stuffed Potato

Double stuffed baked potato served with toppings listed above

9.95 PER PERSON

GARDEN FRESH VEGETABLE BASKET

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, garlic hummus, fresh basil pesto and assorted crackers and breadsticks.

7.95 PER PERSON

SMOKED SALMON

A great addition to the raw bar! Pastrami-smoked salmon served with classical garnishes, sliced pumpernickel and crème fraîche.

10.95 PER PERSON

WORLDWIDE WING TABLE

Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables.

- Classic spicy buffalo
- Hawaiian pineapple soy glazed
- Crispy, firecracker grilled chili and lime
- Tabasco orange glazed
- Grilled Tex-Mex
- Smokey BBQ and glazed-bourbon molasses

Choose 4 12.95 PER PERSON

Choose 5 13.95 PER PERSON

Get them all! 16.95 PER PERSON

MEATBALL BAR

A selection of our hand crafted meatballs served with a basket of fresh rolls to soak up the sauce!

Traditional beef with marinara sauce

Chicken with green chile verde sauce

Thai pork meatball with ginger-soy barbecue sauce

11.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

GOURMET MAC-N-CHEESE TABLE

Classic comfort food kicked up a notch!

- Buffalo chicken with Jack and blue cheese
- Smoked pork, green chile and Cheddar
- Chorizo and Jack cheese with tortilla crust
- White cheese mac with spinach and artichokes
- Smoked Cheddar with BBQ potato chip crust
- Pico de Gallo, Chihuahua cheese and crisp tortilla strips

Choose 3 8.95 PER PERSON

Choose 4 9.95 PER PERSON

BURGERS BISTRO

Mini burgers to meet all your guests' cravings! Served on brioche buns.

- Turkey Burger
sun-dried tomato pesto, sautéed mushrooms and Swiss cheese
- Beer Cheese Burger
beer cheese stuffed burger, topped with a sliced dill pickle and tomato
- Cheddar Cheese Burger
artisan Cheddar stuffed burger, topped with a bacon onion jam, pickled red onions
- Barbecue Burger
artisan Cheddar, Levy barbecue sauce and topped with crisp bacon
- Meatloaf Burger
housemade meatloaf patty, sautéed mushrooms and gravy

Choose 3 12.95 PER PERSON

Choose 4 14.95 PER PERSON

GLUTEN-FREE RECEPTION

Chicken Wing Sampler

with garlic-parmesan, classic buffalo and honey mustard with an assortment of dipping sauces

Philly Cheese Steak Nacho

shaved Ribeye, onions and bell peppers, Monterey Jack sauce and corn tortillas with giardinera

BLT Martini

with crisp romaine, shredded Cheddar, smoked bacon and buttermilk dressing in a martini glass

Fresh Vegetable Crudites

with ranch and chili-lime crema dips

25.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

LONE STAR PASTA STATION

Orecchiette pasta tossed with jalapenos, cipollini onions, roasted peppers, wild mushrooms, arugula and roasted garlic finished with extra virgin olive oil, Pecorino Romano and fresh cracked pepper

Choice of Tomato Basil Arrabbiata or Fontina cream sauce

8.95 PER PERSON PLUS ATTENDANT FEE

Big D your pasta with Achiotte Chicken, Red Pepper Shrimp or Habanero Sausage

3.95 PER PERSON

EAST INDIAN BOWLS AND POTS

Composed tastings of rich Indian cuisine served in small pots and tandoors

Served Hot

Mini lamb kofta with mint chutney, saffron basmati, naan bread and pickled blueberries

Bite-sized potato and pea Samosas, in saag panneer and tamarind chutney

Chicken Tandoori wing drums in cashew-raisin couscous with mushroom Pakora

Served Cold

Tandoori prawn on red pepper hummus with naan crisps and Baba Ghanoush

Kheer-Indian rice pudding with coconut milk, rosewater, pistachio and spices

CHOOSE THREE 26.95 PER PERSON

CHOOSE FOUR 28.95 PER PERSON

BIG D HAPPY HOUR

Gulf Coast Oysters Rockefeller

Hecho en Mexico Shrimp Cocktail

Braised Lamb Quesadillas

With sour cream and guacamole

• Yucca Croquette

Manchego and ricotta cheeses, aji chile sauce and pickled red onion

• Calabacitas Taquitos

Poblano pepper, Chihuahua cheese, crema, guajillo salsa

• Deep Ellum Mozzarella Company Albondigas

Beef and pork, marinara, stuffed with buffalo mozzarella

46.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

RECEPTIONS REINVENTED

CARVING STATIONS

Carving stations are a great way to complement your additional menu selections

CHEF-CARVED SIDE OF SMOKED SALMON

Pastrami smoked salmon served with classical garnishes, sliced pumpernickel and crème fraîche

24.95 PER PERSON

CARVED WHOLE BEEF TENDERLOIN

Served with peppercorn sauce, horseradish cream and artisan rolls

24.95 PER PERSON

SUGAR-CURED SPIRAL HAM

With bourbon aioli, grain mustard, country biscuit and artisan rolls

14.95 PER PERSON

ULTIMATE "BLT" MINI SANDWICHES

Hickory-smoked pork belly, lettuce, vine-ripe tomatoes, wheat toast and mayonnaise

15.95 PER PERSON

ROASTED TURKEY BREAST

Served with cranberry and apricot chutneys, herb aioli and artisan rolls

14.95 PER PERSON

TEXAS-STYLE SMOKED BRISKET

Served with our signature BBQ sauce, crispy onion straws and mini onion rolls

17.95 PER PERSON

GARLIC-ROASTED BEEF STRIP LOIN

Wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls

20.95 PER PERSON

ROASTED PORK LOIN

Spicy apricot chutney, grainy mustard aioli and artisan rolls

18.95 PER PERSON

CARNE ASADA TRI TIP

Pineapple demi, pickled onions, cilantro horseradish and artisan rolls

18.95 PER PERSON

RANCH FRIED TURKEY

Cranberry chutney, sweet potato gravy, ranch cream sauce and artisan rolls

16.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

DISTINGUISHED DINNERS

DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course

SALADS — *Served with warm artisan rolls and sweet butter*

Please select 1 salad

- Iceberg wedge served with grape tomatoes, red onions, blue cheese and crisp bacon with a creamy blue cheese dressing
- Caesar salad, crisp romaine, Parmesan and garlic croutons with Caesar dressing
- Field greens, grape tomatoes, red onion, cucumbers with aged balsamic vinaigrette
- Arugula and strawberry salad with frisee, toasted almonds, balsamic vinaigrette and Camembert wedge
- Spinach and apple salad, toasted walnuts, chèvre cheese and red onions with a cider vinaigrette
- Cherry tomato and Bocconcini mozzarella salad with wild baby arugula and pesto vinaigrette
- Bibb lettuce, poached pears, candied pecans and crumbled blue cheese
- Jerk Chicken Salad, Napa cabbage, kale, spinach, romaine, oranges, carrots and roasted red peppers with balsamic vinaigrette

ENTRÉES — *Served with local and seasonal vegetables*

Please select 1 entrée

- Moroccan-spiced chicken with couscous, tagine vegetables and preserved lemon
- Lemon and herb chicken breast with potato purée, grilled broccolini and lemon garlic sauce
- Braised beef short ribs with garlic Parmesan polenta and Cabernet reduction
- Seared wild salmon with braised lentils, green beans and romesco sauce
- Grilled flat iron steak on arugula, shaved red onion and tomato salad and red wine shallot butter
- Niman Ranch pork tenderloin with sweet potato savoyarde and sour cherry gastrique
- Grilled petite filet mignon, fingerling and olive oil mash and wild mushroom demi ADD 8.00 PER PERSON

Duet Entrée Selections

- Double Colorado lamb chop and gulf shrimp with butternut squash polenta and honey-glazed baby carrots ADD 11.00 PER PERSON
- Herb-crusted beef tenderloin and Maine sea scallops with scalloped Yukon potatoes and red wine sauce ADD 10.00 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

DISTINGUISHED DINNERS

DESIGN-YOUR-OWN PLATED DINNER *(continued)*

DESSERT — *Served with coffee and a selection of herbal teas*

Please select 1 dessert

- Tres leches cake with caramel, crème and fresh berries
- New York style cheesecake with butter cookie crust and berry compote
- Lemon angel food cake finished with seasonal berries and whipped cream
- Chocolate paradise cake with toffee and caramel sauce
- Signature six layer carrot cake
- Decadent chocolate croissant bread pudding with crème anglaise

Your custom three course menu 38.95 PER PERSON

DINNER CHEF'S TABLES

All Chef's Tables include warm artisan rolls and sweet butter, coffee and a selection of herbal teas.

FARM STAND — *From produce to poultry, it is about fresh singular goodness!*

Sunchoke Veloute

Celeriac marmalade, tajin, Deep Ellum Mozzarella Company crème fraîche

Pinon-Smoked Quail

Elgin Sausage, Beluga Lentil Cassoulet, Green Chile, Caramelized Brussels Sprouts, Garrison Brothers Bourbon Reduction

Grassfed Texas Heritage Strip Steak

Lightly dusted with an adobo spice and served with a Calais Winery La Cuvée d'Elme sauce

Orecchiette Pasta

Bella Verdi Farms arugula, broccoli, butternut squash, mushrooms, roasted red peppers, Brazos Valley Queso Fresco

Baby Spinach and Roasted Apple Salad

Roasted pumpkin seed, Brazos Valley brie cheese, agave nectar vinaigrette

Roasted H.M. Smith & Sons Farms Roasted Sweet Potatoes

Hummingbird Hills Orchards Apple and Pear Tart Tatin

91.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

DISTINGUISHED DINNERS

DINNER CHEF'S TABLES *(continued)*

THE STEAKHOUSE

Iceberg Wedge

with grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing

Sliced Heirloom Tomatoes

with goat cheese and topped with roasted mushrooms and walnut vinaigrette

Chilled Jumbo Shrimp Cocktail

with classic "old school" cocktail sauce and horseradish

Cowboy Cut Ribeye

chef-carved and served with roasted mushroom demi, classic béarnaise and horseradish cream

Roasted Lemon-garlic Chicken

with natural jus

Creamed Spinach

in a fennel bechamel sauce

Colossal Double Stuffed Baked Potato

hollowed out and stuffed with buttery, green onion mashed potatoes and topped with Cheddar Cheese (carved)

Red Wine-braised Wild Mushrooms

with shallots

Traditional Bread Pudding

served warm caramel sauce accompanied by a seasonal fruit crisp and vanilla bean ice cream

52.95 PER PERSON PLUS ATTENDANT FEE

PICNIC IN THE PARK

Kosher-style Hot Dogs

with mustard, pickles, onions and relish

Italian Sausage

with sweet red and green peppers, onions and giardinera on Italian rolls

Grilled Herb Chicken Breast

with sauteed spinach and natural au jus

German Style Potato Salad

with mustard dressing and herbs

Macaroni Salad

with fresh herbs, cucumber, celery and fresh herb vinaigrette

Cookies, Brownies and Crisp Rice Treats

25.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

DISTINGUISHED DINNERS

DINNER CHEF'S TABLES *(continued)*

THE SOUTHERN SMOKEHOUSE

12 Hour-smoked and Barbecued Beef Brisket

Slow-smoked Barbecued Chicken

Barbecued Baked Beans

Honey Cheddar Corn Bread
with honey butter

Horseradish Cole Slaw

Mustardy Potato Salad

Fresh Watermelon

Blueberry Peach Cobbler
with whipped cream

35.95 PER PERSON

Upgrade your Southern Smokehouse with a BBQ Long, bone-in short rib served with sweet vinegar barbecue sauce as a carving item!

10.95 PER PERSON

GLUTEN-FREE DINNER CHEF'S TABLE

Chef Carved Filet Mignon
with Bordeaux mushroom sauce, Dijon-truffle aioli and
roasted garlic purée

Grilled Asparagus
with hollandaise sauce

Mesclun Greens
with Parmigiano Reggiano and red wine vinaigrette

Roasted Beets
with Chèvre and citrus vinaigrette

Chef's Choice of Gluten Free Dessert

35.95 PER PERSON PLUS ATTENDANT FEE

BORDER BARBEQUE

Achiote Grilled Chicken
with charred corn salsa

Barbecue Shrimp
with whiskey Cheddar grits

Green Chili Mac and Cheese
roasted poblano peppers and Jack cheese

Roasted Texas Seasonal Vegetables
with fresh herbs and extra virgin oil

Loaded Baked Potato Salad
with bacon, Cheddar cheese, sour cream and chives

35.95 PER PERSON

All prices are subject to applicable
tax and service charges.

Events of (20) guests or less are subject
to a small group fee per meal function.

DISTINGUISHED DINNERS

TEX-MEX

Steak and Chicken Fajitas

Flour tortillas, peppers, onions, sour cream and queso fresco

Mexican Street Corn

with fresh lime and tajin

Cilantro Rice

Pozole Salad

shredded chicken, hominy, cabbage, radish and chili lime vinaigrette

Salsa and Guacamole Bar

housemade fresh guacamole, salsa verde, salsa cruda and crisp tortilla chips

35.95 PER PERSON

DESIGN-YOUR-OWN CHEF'S TABLE

Individualize your menu to suit your event. The ultimate in customization!

SALADS

Please select 2 options

- Italian chopped salad with grilled chicken, bacon, blue cheese, tomato and pasta with honey Dijon vinaigrette
- Smoked barbecue chicken salad with mixed greens, cornbread croutons and baked-bean vinaigrette
- Barbecue shrimp and andouille salad with grilled corn, kidney beans, tomatoes and greens tossed with a Cajun vinaigrette
- Chopped vegetable salad with mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette
- Caesar salad with crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern salad with baby field greens, assorted berries, spiced pecans and blue cheese with white balsamic vinaigrette

ENTRÉES

Please select 2 options

- Maple-glazed turkey with cranberry apricot chutney and sage gravy
- Peppercorn-crusted tri tip sirloin with rosemary demi and horseradish cream
- Mustard-glazed Niman ranch pork loin with spicy fruit chutney and bourbon jus
- Slow-roasted prime rib with natural jus and horseradish cream
- Grilled salmon with lemon buerre blanc
- Char-grilled tomahawk rib eye chops with smoked bacon demi and BBQ aioli ADD 8.00 ADDITIONAL PER PERSON
- Herb-roasted beef tenderloin with merlot demi and truffle aioli ADD 8.00 ADDITIONAL PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

DISTINGUISHED DINNERS

DESIGN-YOUR-OWN CHEF'S TABLE *(continued)*

PASTA

Please select 1 option

- Penne pasta with spicy marinara, asiago cream, fresh basil and shaved Parmesan
- Rigatoni pasta with tomato-basil sauce, spinach and ricotta cheese
- Wild mushroom risotto with fresh herbs and Parmesan garlic broth
- Linguini with shrimp, tomato-basil sauce, garlic and chiles

SIDES

Please select 2 options

- Au gratin potatoes with four cheeses and fresh thyme
- Loaded mashed potatoes with smoked bacon, sour cream, chives, Cheddar and scallions
- Roasted fingerling potatoes with herb butter and garlic sour cream
- Classic creamed spinach with crispy leeks and Parmesan
- Bistro roasted vegetables with the season's finest fresh herbs and olive oil
- Creamed sweet corn with slab bacon and scallions

Your Custom Chef's Table includes coffee and tea 41.95 PER PERSON

May we suggest adding a dessert? DS1

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

DESSERT REDEFINED

DESSERT MENUS

SIGNATURE DESSERTS — *Minimum of 50 people.*

A selection of our signature desserts! Carrot cake, chocolate paradise cake, coconut lopez cake, Chicago cheesecake, cupcakes, mini taffy apples, mini low-fat yogurt parfaits, sweet dessert shots, cookies, brownies and gourmet dessert bars. 14.95 PER PERSON

Vanilla bean ice cream ADD 3.00 PER PERSON

THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold low-fat and whole milk. 12.95 PER PERSON

CAKES IN JARS

Assorted jars filled with layers of cake, fruit, sauce, cream, fudge and topped with ice cream! Like a trifle in a jar! 9.95 PER PERSON

Strawberry angel food with strawberry ice cream

Banana Foster cake, fresh bananas, caramel sauce and vanilla ice cream

Caramel brownie, chocolate fudge, chocolate sauce and vanilla ice cream

FRESH AND EXOTIC FRUIT TABLE

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche. 8.95 PER PERSON

BROWNIE SUNDAE BAR

Our signature triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings. 9.95 PER PERSON

COUNTRY STYLE FRUIT COBBLERS

Fresh-baked fruit blueberry with oatmeal crust and peach with cinnamon almond topping. Served warm with vanilla bean ice cream. Ask our chefs about their seasonal selections! 8.95 PER PERSON

WARM COOKIES AND MILK

Chocolate chunk and peanut butter cookies served fresh out of the oven on griddles. Accompanied by ice-cold milk in shooters. 7.95 PER PERSON

FONDUE STATION

Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows. 9.95 PER PERSON

DONUT SUNDAE BAR

Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote. 9.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

DESSERT REDEFINED

DESSERT MENUS *(continued)*

CHURRO BAR

Warm cinnamon sugar coated churros with caramel, chocolate, raspberry, strawberry, whipped cream, chopped pecans and blackberry preserves.

9.95 PER PERSON

BANANA FOSTERS STATION

Ripe bananas sautéed with dark rum and brown sugar caramel, served with vanilla bean ice cream

9.95 PER PERSON PLUS ATTENDANT FEE

DR PEPPER FLOAT STATION

A Dallas staple, the Dr Pepper Float Station will liven up the sweet tooth in anyone. Ice cold Dr Pepper poured over vanilla bean ice cream with fresh whipped cream, chocolate shavings and maraschino cherries

6.95 PER PERSON PLUS ATTENDANT FEE



All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

BEVERAGES

SPECIALTY BARS AND BEVERAGES

MARTINI BAR *A timeless classic!*

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the ultimate Cosmopolitan, Apple Martini and the Lemon Drop. 11.95 PER PERSON

BLOODY MARY BAR

A fabulous starting point! - See latest Bloody Mary Suites Offer

Classic Smirnoff or Ketel One Vodka, zesty bloody Mary mix, and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces. 12.95 PER PERSON

PROSECCO BAR *The rising star of the cocktail world!*

Get the party started with some bubbles - solo or with an assortment of fruit juices. Also available are our signature A Wink and A Kiss, Italian 75 and Prosecco Punch cocktails. 8.95 PER PERSON

SANGRIA BAR *Bianca, Rosada and Rojo rule!*

Sample three sensational sangria - White, Rosé and Red that provide fresh and fruity fun for everyone. 8.95 PER PERSON

LANGUID LIMEADE

A sophisticated mix of housemade limeade, kiwi, green apple and fresh rosemary contains no alcohol. 6.95 EACH

BLACKBERRY BRAMBLE

Tanqueray Gin, Chambord, fresh blackberries, lemon juice, sugar and club soda play so well together. 9.95 EACH

BLUEBERRY LIMEADE

Brisk housemade limeade, Smirnoff vodka, fresh blueberries, agave nectar and fresh mint brighten your day. 8.95 EACH

MODERN MARGARITA

Sauza Conmemorativo Tequila, Cointreau, Prickly Pear Syrup and fresh lime juice give this a modern spin. 8.95 EACH

ORANGE APPLE CIDER

A refreshing blend of Bacardi 'Oakheart' Spiced Rum, Aperol orange liqueur, Angry Orchard Crisp Apple Cider and sugar with orange and apple slices. 10.95 EACH

RYE SCOFFLAW

Everything old is new again with this sassy and spicy mix of Bulleit Rye, vermouth, lemon juice, grenadine, ginger ale and orange bitters. 10.95 EACH

SPICED SWEET TEA

This smooth take on a Southern classic that includes Captain Morgan Spiced Rum, housemade lemonade, tea and sugar is sure to become a tradition. 9.95 EACH

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

BEVERAGES

SPECIALTY BARS AND BEVERAGES *(continued)*

SPIKED APPLE

Spice things up with a little Jack Daniel's, Angry Orchard Crisp Apple Cider, peach schnapps, pomegranate syrup and a cinnamon stick.
10.95 EACH

VICTORY LANE HURRICANE

Celebrate with some Bacardi and Captain Morgan Spiced Rum, Disaronno Amaretto, pineapple and orange juice and pomegranate syrup with a dash of bitters and a maraschino cherry. 9.95 EACH

CRAFT AND MICRO BREW BEERS 7.00 EACH

Shock Top

Fireman's #4 Blonde Ale

Goose Island 312

Stella Artois

Support local breweries by choosing from our list of brews unique to this region

BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted

HOSTED PLATINUM BAR

Cocktails

Featuring Grey Goose, Hendrick's Gin, Macallan 12 Year Old, Woodford Reserve, Bacardi Limited, Crown Royal Black and Patron Silver. 12.00 PER DRINK

Wines by the Glass -

Whitehaven Sauvignon Blanc 10.00 PER GLASS

La Crema Chardonnay 11.00 PER GLASS

Louis Martini Cabernet Sauvignon 10.00 PER GLASS

Brancaia Merlot-Cabernet 11.00 PER GLASS

Imported Beer 7.00 EACH

Domestic Beer 6.00 EACH

Bottled Water 2.75 EACH

Soft Drinks 2.50 EACH

Juices 3.00 EACH

HOSTED DELUXE BAR

Cocktails

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Rémy Martin VS, Martini & Rossi Dry and Sweet Vermouth.
10.00 PER DRINK

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

BEVERAGES

BAR SELECTIONS *(continued)*

Wine by the Glass

- Folie a Deux Chardonnay 10.00 PER GLASS
- Avalon Cabernet Sauvignon 10.00 PER GLASS
- Red Rock Merlot 8.00 PER GLASS
- Beringer White Zinfandel 8.00 PER GLASS

Sparkling

- Korbel 10.00 PER GLASS

Imported Beer 7.00 EACH

Domestic Beer 6.00 EACH

Bottled Water 2.75 EACH

Soft Drinks 2.50 EACH

Juices 3.00 EACH

HOSTED PREMIUM BAR

Cocktails

- Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, José Cuervo Gold, Korbel Brandy, Martini & Rossi Dry and Sweet Vermouth 8.00 PER DRINK

Wines by the Glass

- Featuring, Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel 8.00 PER GLASS

Imported Beer 7.00 EACH

Domestic Beer 6.00 EACH

Bottled Water 2.75 EACH

Soft Drinks 2.50 EACH

Juices 3.00 EACH

PACKAGE BAR SERVICE

All package bar service includes domestic and imported beer, wines by the glass, soft drinks and bottled water.

	2-Hr. Package	3-Hr. Package	4-Hr. Package
Platinum Brands	29.00	32.00	35.00
Deluxe Brands	24.00	28.00	31.00
Premium Brands	19.00	24.00	27.00
Beer and Wine	15.00	17.00	19.00

Cash bar options available — minimum sales applies to all cash bars.
Cashier and bartender fee required.

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

WINES BY THE BOTTLE

BUBBLY

- Zonin Prosecco, Veneto, Italy 32.00
- Korbel Brut, California 37.00
- Mumm Napa 'Brut Prestige,' Napa, California 45.00
- Piper-Heidsieck Brut, Reims, France 100.00
- Perrier-Jouët 'Belle Epoque,' Épernay, France 250.00

BRIGHT AND BRISK

- Little Black Dress Pinot Grigio, California 32.00
- Santa Cristina by Antinori Pinot Grigio, Italy 35.00
- MacMurray Ranch Pinot Gris, Sonoma Coast, California 32.00

FRESH AND FRUITY

- Seven Daughters 'White Blend,' California 28.00
- Hogue 'Genesis' Riesling, Columbia Valley, Washington 37.00

TART AND TANGY

- SeaGlass Sauvignon Blanc, Santa Barbara, California 35.00
- Nobilo 'Regional Collection' Sauvignon Blanc,
Marlborough, New Zealand 32.00
- J. Lohr 'Carol's Vineyard' Sauvignon Blanc, Napa, California 42.00

CREAMY AND COMPLEX

- Greystone Chardonnay, California 32.00
- Irony Chardonnay, Napa, California 35.00
- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 45.00
- Folie à Deux Chardonnay, Sonoma, California 40.00
- Landmark 'Overlook' Chardonnay, Sonoma, California 39.00
- Cakebread Cellars Chardonnay, Napa, California 70.00

ROSÉS

- Beringer White Zinfandel, California 30.00
- Mulderbosch Cabernet Sauvignon Rosé, Coastal Region, South Africa 30.00

RIPE AND RICH

- Mark West Pinot Noir, California 34.00
- Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California 38.00
- Wente 'Reliz Creek' Pinot Noir, Arroyo Seco, Monterey, California 47.00
- Red Rock 'Reserve' Merlot, California 32.00
- Freemark Abbey Merlot, Napa, California 48.00

SPICY AND SUPPLE

- Gascón Malbec, Mendoza, Argentina 35.00
- Mitolo 'Jester' Shiraz, McLaren Vale, South Australia 55.00
- Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy 39.00

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.



WINES BY THE BOTTLE *(continued)*

BIG AND BOLD

Columbia Crest 'Grand Estates' Cabernet Sauvignon,
Columbia Valley, Washington 32.00

Avalon Cabernet Sauvignon, Napa, California 36.00

Louis Martini Cabernet Sauvignon, Sonoma, California 40.00

Simi Cabernet Sauvignon, Alexander Valley, California 55.00

Leviathan 'Leviathan' Red Blend, California 124.00

All prices are subject to applicable
tax and service charges.

Events of (20) guests or less are subject
to a small group fee per meal function.