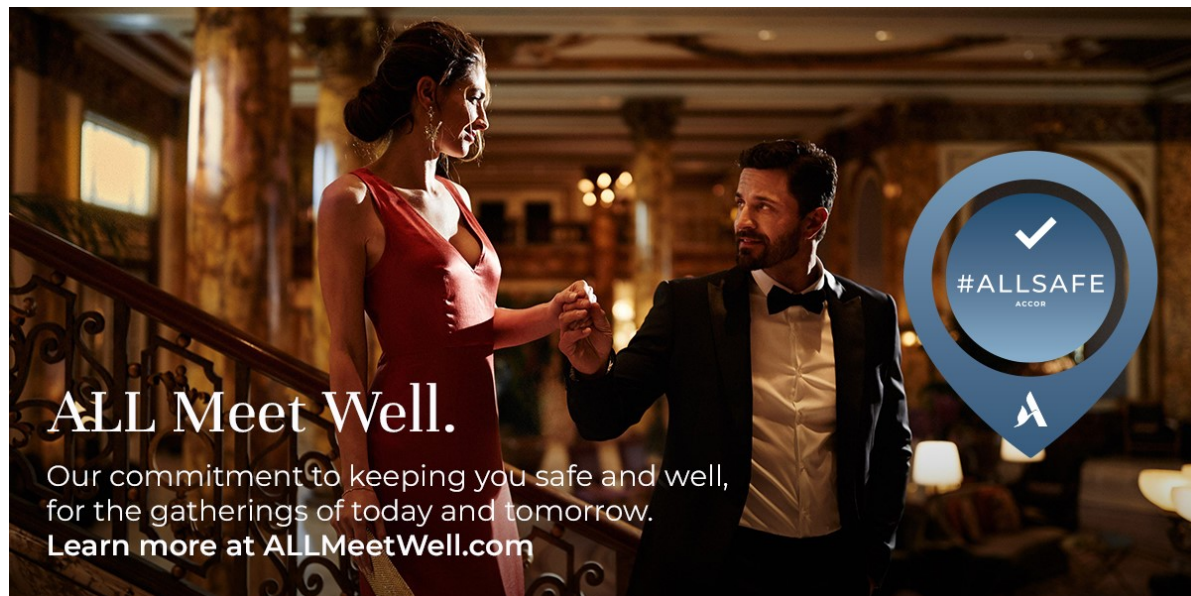


2021 Banquet Menu

FAIRMONT DALLAS



Fairmont
DALLAS



ALL Meet Well.

Our commitment to keeping you safe and well,
for the gatherings of today and tomorrow.
Learn more at [ALLMeetWell.com](https://www.allmeetwell.com)

Since opening the doors over 50 years ago, the Fairmont Dallas has set the standard for unforgettable meetings and events. Fairmont Hotels have a long-standing tradition of setting new benchmarks for excellence in our industry and today is no different. Our loyal planners, delegates, attendees and guests across North & Central America entrust us with their care and safety, and we remain deeply committed to the wellbeing of our Accor family.

As we navigate through this unprecedented moment in our history, this means ensuring that you are safe when you gather in our hotel – partnering with top experts, investing in research, new standards of safety, enhanced protocols and procedures which will address our new reality. And though it is impossible to know what tomorrow holds, please be assured that we are looking ahead, through and past the current situation, to ensure that you, our valued planners, delegates, attendees and guests, will always be looked after with the highest degree of care and comfort. Meet well with ALL.

High standards of hygiene and cleanliness are already paramount across all of our hotels worldwide. However the current situation demands that we elevate those standards even further; therefore, we have launched the ALLSAFE label, which represents some of the most stringent cleaning standards & operational procedures in the hospitality industry.

Our hotel's global cleanliness & prevention standards have been developed with and vetted by Bureau Veritas, a world leader in testing, inspections and certification. The ALLSAFE label communicates to guests when these standards have been met in our hotels. All Accor hotels must apply the global and regional standards and be audited either by the Group's operational experts or third-party auditors to achieve the new ALLSAFE label.

For further details, visit www.allmeetwell.com.



BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS REQUIRE A BUFFET ATTENDANT, ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH

BREAKFAST BUFFETS INCLUDE ROYAL CUP CAFÉ SUMBA COFFEE & DECAFFEINATED COFFEE, SELECTION OF LOT 35 TEAS.

FOR ALL GROUPS LOWER THAN 25 GUESTS, A SURCHARGE OF \$5 PER GUEST WILL APPLY.

PRICING IS BASED ON 1 HOUR OF SERVICE, ADDITIONAL HOURS AVAILABLE AT \$7 PER GUEST/HOUR

THE DOWNTOWN

\$40

JUICES | FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

NOOSA FINEST YOGURT | PLAIN, VANILLA & ASSORTED FRUIT

BIRCHER MUESLI | Sun Gold Raisins, Toasted Pecan, Granny Smith Apple

THE HIGHLAND

\$48

JUICES | FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

ASSORTED BAGELS | PLAIN & CHIVE CREAM CHEESE, BUTTER SELECTION OF PRESERVES

CAGE-FREE SCRAMBLED EGGS | FRESH CHIVES, PICO DE GALLO

SMOKED BACON & CHICKEN APPLE SAUSAGE

CRISPY YUKON GOLD "HOMESTYLE" HASH

THE DEEP ELLUM

\$51

JUICES | FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE

STRAWBERRY & BANANA COCONUT WATER SMOOTHIE

NOOSA FINEST YOGURT | PLAIN, VANILLA & ASSORTED FRUIT

FRESH SEASONAL FRUIT & BERRIES

CHIA SEED PARFAIT | ALMOND MILK, TOASTED NUTS, FRESH BERRIES

BIRCHER MUESLI | SUN GOLD RAISINS, TOASTED PECAN, GRANNY SMITH APPLE

BAKED CAGE-FREE EGG STRATA | SPINACH, VINE RIPENED TOMATO, LOCAL CHEVRE

CHICKEN & APPLE SAUSAGE



THE KLYDE WARREN

\$58

JUICES | FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE

ASSORTED FRESHLY BAKED PASTRIES

ASSORTED BAGELS | PLAIN & CHIVE CREAM CHEESE, BUTTER, SELECTION OF PRESERVES

FRESH SEASONAL FRUIT & BERRIES

ASSORTED BOXED CEREALS | 2% MILK, SKIM MILK, ALMOND MILK

STEEL CUT OATMEAL | BROWN SUGAR, RAISINS, DRIED FRUIT, CINNAMON, BANANAS

CAGE-FREE SCRAMBLED EGGS | FRESH CHIVES, CHEDDAR CHEESE

TRADITIONAL EGGS BENEDICT | BÉRNAISE SAUCE

PEARL SUGAR WAFFLES | WHIPPED CREAM, FRESH BERRIES, WARM BERRY COMPOTE, MAPLE SYRUP

SMOKED BACON, CHICKEN APPLE SAUCE & COUNTRY HAM

CRISPY YUKON GOLD "HOMESTYLE" HASH

BOXED BREAKFAST

\$35

MINIMUM NOT APPLICABLE

ALL BREAKFAST BUFFETS REQUIRE A BUFFET ATTENDANT, ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH

*ALL INCLUDE VANILLA NOOSA YOGURT, WHOLE SEASONAL FRUIT, BOTTLED ORANGE JUICE
FRESHLY BREWED ROYAL CUP CAFÉ SUMBA COFFEE & DECAFFINATED COFFEE,
SELECTION OF LOT 35 TEAS.*

CHOICE of 1 ITEM:

FELIX'S BUTTERMILK BISCUIT | FRIED EGG, LOCAL PORK SAUSAGE, CHEDDAR CHEESE

EL NORTE WRAP | CAGE-FREE SCRAMBLED EGGS, BEEF BARBACOA, QUESO OAXACA, PICO de GALLO

CROSSIANT SANDWICH | BROCCOLI & CHEDDAR BAKED EGG, PECAN WOOD SMOKED BACON

UNION JACK | ENGLISH MUFFIN, EGG WHITE & GOAT CHEESE FRITTA, CRIMINI MUSHROOMS, MONTERREY JACK CHEESE

LOWER EAST SIDE | EVERYTHING BAGEL, PHILADELPHIA CREAM CHEESE



BREAKFAST BUFFET ENHANCEMENTS

ALL ENHANCEMENT STATIONS REQUIRE A BUFFET ATTENDANT, *ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH*

LA VENTANA:	\$18
BUILD YOUR OWN BREAKFAST TACOS ON FLOUR OR CORN TORTILLAS	
TOPPINGS CAGE FREE SCRAMBLED EGGS, CRISPY POTATO, CHORIZO, BACON, BRISKET PEPPERS, ONIONS, JALAPEÑOS, TOMATOES, AVOCADO, COTIJA CHEESE	
TAQUERIA SALSA STATION CHARRED TOMATO SALSA, PICO DE GALLO	
THE CAMPFIRE	\$17
SKILLET EGG CASSEROLE, SMOKED BACON, CRISPY POTATO HASH, DUTCH OVEN BISCUITS AND SAUSAGE GRAVY	
CITRUS CURED GRAVLAX	\$20
SUSTAINABLY SOURCED SALMON MINI NEW YORK BAGELS, ASSORTED REGULAR & LOW FAT CREAM CHEESE, SLICED HEIRLOOM TOMATOES, RED ONION, CAPER BERRIES	
COLD PRESSED JUICE BAR	\$9
SELECTION OF HAND SQUEEZED & LOCALLY SOURCED JUICE GARDEN HERBS, AGAVE & FRESH CITRUS	
OMELET STATION:	\$16
**CHEF ATTENDED STATION, 1 CHEF PER 30 GUESTS AT \$150 PER CHEF	
OMELETS & EGGS MADE TO ORDER CAGE-FREE EGGS & EGG WHITES	
TOPPINGS HAM, BELL PEPPERS, WILD MUSHROOMS, HEIRLOOM TOMATOES, BABY SPINACH, SWISS CHEESE, CHEDDAR CHEESE	
SWEET & SAVORY CREPES:	\$14
**CHEF ATTENDED STATION, 1 CHEF PER 30 GUESTS AT \$150 PER CHEF	
SMOKED HAM & GRUYERE CHEESE	
NUTELLA, STRAWBERRIES, BANANAS WHIPPED CREAM, BERRY COMPOTE	



BREAKFAST PLATED

ALL INCLUDE FRESH ORANGE JUICE, ROYAL CUP CAFÉ SUMBA COFFEE & DECAFFEINATED COFFEE,
SELECTION OF LOT 35 TEAS.

ALL AMERICAN \$43

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

CAGE-FREE SCRAMBLED EGGS

ROASTED HEIRLOOM TOMATO

HOME FRIES

CHOICE OF CRISPY BACON OR BREAKFAST SAUSAGE

THE ROYAL \$40

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

SMOKED SALMON FLORENTINE EGGS BENEDICT | CITRUS HOLLANDAISE

HASH BROWN FRITTER

GRILLED ASPARAGUS

THE BISTRO \$39

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

DEEP DISH LEEK & GRUYERE QUICHE

HERB SALAD | LEMON VINAIGRETTE

THE TEXAN \$44

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

CHILI CRUSTED FLAT IRON STEAK & EGGS

HERB ROASTED POTATOES

THE INDULGENT \$39

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

CINNAMON & RAISIN FRENCH BRIOCHE | VANILLA BEAN WHIPPED CREAM, PURE MAPLE SYRUP

CRISPY BACON



THEMED COFFEE BREAKS

ALL COFFEE BREAK STATIONS REQUIRE AN ATTENDANT FOR 30 MINS OF SERVICE.

ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$50 EACH

PRICING IS PER PERSON; PRICING IS BASED ON 30 MINS OF CONTINUOUS SERVICE.

SCREENDOORS & SWEET TEA \$22

SUN BREWED SWEET TEA | LOT 35 BLACK TEA, CANE SUGAR, FRESH CITRUS

MINI BRISKET SLIDERS | PRETZEL BUN, CHIPOTLE BBQ SAUCE, CRISPY ONION

PIMENTO CHEESE DIP WITH CRACKERS

HOMESTYLE DEVEILED EGGS

BOURBON PECAN PIE BARS | GANACHE

MAKE YOUR OWN TRAIL MIX \$18

NUTS & SEEDS | PINE NUTS, SALTED ALMONDS, SUNFLOWER SEEDS, HOUSEMADE GRANOLA

DRIED STONE FRUIT

WASABI PEAS

SWEET NIBS | TOFFEE CRUNCH, M&M'S, YOGURT COVERED RAISINS, PRETZEL NUGGETS

FAIRMONT ANTIOXIDANT BLEND | A PERFECT BLEND OF SWEET & SALTY WITH A HINT OF SPICE

FAIRMONT HIGH TEA \$28

PEACH BLUEBERRY SCONES | DEVONSHIRE CREAM

TEA SANDWICHES | HAM, SWISS & DIJONNAISE ON PUMPERNICKEL

ENGLISH CUCUMBER & BOURSIN ON COUNTRY LOAF

SMOKED SALMON SALAD ON RYE

MINI QUICHE | HEIRLOOM TOMATO, PARMESAN, SPINACH & ASPARAGUS

TEA PASTRIES | ASSORTED FRENCH MACARONS

CHOCOLATE ÉCLAIR WITH ORANGE SCENTED PASTRY CREAM

EARL GREY TART WITH FRESH BERRIES

LEMON MERINGUE CREAM PUFF

LAVENDER SHORTBREAD COOKIES

ASSORTED SELECTION OF LOT 35 TEAS

AT THE BALL PARK \$18

BBQ CORN NUTS

MINI HOT DOGS | KETCHUP, YELLOW MUSTARD

OLD FASHIONED BUTTERED POPCORN

FROZEN FRUIT & ICE CREAM BARS

FIELDS' FAMOUS SODA FOUNTAIN \$18

ASSORTED MONIN SYRUPS | CANDY CANE STRAWS

TOPO CHICO

DR.PEPPER

7-UP

SILVER DOLLAR BURGERS

PENNY CANDY

DREAMSICLE BARS



COOKIES & MILK \$19

CHOCOLATE CHIP COOKIE | COFFEE MILK
SNICKERDOODLE | CINNAMON RICE MILK
PEANUT BUTTER COOKIE | BANANA MILK
BIRTHDAY CAKE COOKIE | "MELTED ICE CREAM"

ON DRAFT & CAN DRAFT \$25

HIGHLIGHTS FROM THE NORTH TEXAS BEER SCENE | TEXAS ALE PROJECT & DEEP ELLUM BREWERIES
SWEET & SPICY PEANUTS
BBQ & VIDALIA ONION POTATO CHIPS
SOFT PRETZEL STICKS | PIMENTO PUB CHEESE

ANTIOXIDANTS \$16

ACAI BERRY, GINGER & COCONUT SMOOTHIE
SLICED SEASONAL FRUIT & BERRIES
TOASTED PECAN & PUMPKIN SEED GRANOLA
VITAMIN WATERS

CHEF CRISTAL'S LUNCH BOX TREATS \$20

HO HO'S
DING DONG'S
OATMEAL CREAM PIE
POP TARTS
SNOW BALLS

CEREAL DOUGHNUTS \$20

BRIOCHE DOUGHNUTS | GANACHE, PASTRY CREAM & JAM FILLINGS
CEREAL GLAZE | ASSORTMENT OF CEREAL TOPPPINGS



A LA CARTE BREAKS

HOUSEMADE COOKIES CHOCOLATE CHIP, TEXAS PECAN, OATMEAL WITH RUM SOAKED RAISINS	\$60 per dozen
FRESHLY BAKED MUFFINS BLUEBERRY CRUMBLE, CHOCOLATE CHIP BANANA PECAN, HONEY OAT BRAN	\$55 per dozen
FAIRMONT COFFEE CAKE	\$72 per dozen
SEASONAL SELECTION OF DANISHES	\$52 per dozen
TEXAS PECAN FUDGE BROWNIES	\$60 per dozen
HOUSEMADE POWER BARS ASSORTED DRIED FRUITS & NUTS	\$52 per dozen
ASSORTED FRENCH MACAROONS	\$60 per dozen
CHOCOLATE DIPPED STRAWBERRIES	\$60 per dozen
CHOCOLATE TRUFFLES	\$60 per dozen
ASSORTED FRUIT & ICE CREAM BARS	\$6 each
ASSORTED NOOSA YOGURT PLAIN, FRUIT, VANILLA	\$5 each
OLD FASHIONED BUTTERED POPCORN CART	\$7 per person
SLICED SEASONAL FRUITS & BERRIES	\$14 per person
PETITE VEGETABLE CRUDITIE SOUTHWEST RANCH & HUMMUS	\$12 per person
WHOLE FRESH FRUIT	\$4 per piece
INDIVIDUAL BAGS OF TRAIL MIX	\$6 each
INDIVIDUAL BAGS OF CHIPS & PRETZELS	\$6 each
ASSORTED SELECTION OF KIND BARS & GRANOLA BARS	\$6 each

BEVERAGES

ALL BEVERAGE STATIONS REQUIRE AN ATTENDANT FOR 30 MINS OF SERVICE.

ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$50 EACH

ASSORTED DIET & REGULAR SOFT DRINKS	\$6 each
BOTTLED JUICES APPLE, ORANGE, CRANBERRY, V-8	\$7 each
EVIAN BOTTLED WATER	\$7 each
SAN PELLEGRINO SPARKLING WATER	\$7 each
HIGH BREW COLD BREW COFFEE DOUBLE SHOT ESPRESSO, MEXICAN VANILLA	\$7 each
STARBUCKS FRAPPUCCINO	\$7 each
ENERGY DRINKS RED BULL, MONSTER	\$7 each
FRESHLY BREWED ICED TEA UNSWEETENED	\$78 per gallon
FAIRMONT LEMONADE	\$78 per gallon
HOT COCOA MARSHMALLOWS, WHIPPED CREAM	\$78 per gallon
ROYAL CUP CAFÉ SUMBA COFFEE	\$118 per gallon
STARBUCKS COFFEE	\$125 per gallon
ROYAL CUP CAFÉ SUMBA DECAFFEINATED COFFEE	\$118 per gallon
STARBUCKS DECAFFEINATED COFFEE	\$125 per gallon
SELECTION OF LOT 35 TEAS	\$118 per gallon



ALL DAY BEVERAGE PACKAGES

SELF SERVICE STATIONS SET INSIDE THE MEETING ROOM

FULL DAY | 8HRS OF CONTINUOUS SERVICE

\$35 per person

INCLUSIONS: UNLIMITED ASSORTED REGULAR & DIET SOFT DRINKS, BOTTLED STILL & SPARKLING WATER.

FRESHLY BREWED REGULAR & DECAFFINATED COFFEE, LOT 35 TEA SELECTION

HALF DAY | 4HRS OF CONTINUOUS SERVICE

\$24 per person

INCLUSIONS: UNLIMITED ASSORTED REGULAR & DIET SOFT DRINKS, BOTTLED STILL & SPARKLING WATER.

FRESHLY BREWED REGULAR & DECAFFINATED COFFEE, LOT 35 TEA SELECTION



DAILY LUNCH BUFFETS

ALL LUNCH BUFFETS REQUIRE A BUFFET ATTENDANT, ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH

BUFFETS ROTATE DAILY; A SURCHARGE OF \$5 PER GUEST APPLIES IF YOU ORDER OUT OF ROTATION
MENU PRICING IS BASED ON 1 HOUR OF SERVICE, ADDITIONAL HOURS IS AVAILABLE AT \$10 PER PERSON/HOUR
BUFFETS INCLUDE FRESHLY BREWED REGULAR/DECAFFEINATED ROYAL CUP COFFEE & LOT 35 TEAS
ALL PRICING IS PER PERSON; MINIMUM of 25 GUESTS OR AN ADDITIONAL CHARGE OF \$10 PER GUEST WILL APPLY

MONDAY — 254 COUNTIES

\$64

FIELD GREENS | TOY BOX TOMATOES, SWEET CORN, WATERMELON RADISH, BACON BITS,
TANGY RANCH DRESSING

EAST TEXAS COLESLAW | CABBAGE, PEPPERS, CARROTS, BUTTERMILK & HERBS

MARBLE POTATO SALAD | BACON, CRISPY SHALLOTS, WHOLE GRAIN MUSTARD DRESSING

MESQUITE SMOKED BRISKET | BLACK COFFEE BBQ SAUCE

BBQ CHICKEN | CHARRED LIMES & ROASTED CHILIES

ROASTED TEXAS RED FISH | CHARRED TOMATO & BLACK EYED PEA SUCCOTASH

MAC & CHEESE | DEEP ELLUM REDNECK CHEDDAR

RANCHER STYLE BAKED BEANS | GRILLED JALAPENOS & CILANTRO

SELECTION OF HOUSE MADE SWEETS

TUESDAY & SATURDAY— RIO GRANDE

\$64

TORTILLA CHIPS & SALSAS | SALSA VERDE, SALSA FRESCA

JICAMA & TOMATO SALAD | RED ONION, CILANTRO, COTIJA CHEESE, AGAVE VINAIGRETTE

BLACK BEAN & CORN | BELL PEPPERS, SWEET ONION, AVOCADO, CILANTRO, CHIPOTLE LIME DRESSING

SOUTHWEST SALAD BOWL | MIXED GREENS, ROASTED CORN, FRIJOLES, PIQUILLO PEPPERS,
CHIPOTLE RANCH & NOPALES VINAIGRETTE

CARNE ASADA | SKIRT STEAK, CEBOLLITAS SALSA NEGRA

CHIPOTLE CHICKEN FAJITAS

HUACHINANGO | GRILLED GULF SNAPPER, TOMATILLO SAUCE

"CALABACITAS" | SAUTEED MEDLEY OF SQUASH

MEXICAN RICE & BEANS | FRIED PLANTAINS, CILANTRO, CHARRED LIME

SELECTION OF HOUSE MADE SWEETS



WEDNESDAY & SUNDAY— FARM TO FORK

\$64

ROMA TOMATO & BASIL SOUP

ASSORTED LA BREA ARTISAN ROLLS | LUCKY LAYLA BUTTER

PETITE MESCLUN & WATERCRESS SALAD | CUCUMBER, FETA, SHAVED RED ONION, CRISPY CHICKPEAS, WHITE BALSAMIC VINAIGRETTE

KALE & QUINOA | WATERCRESS, WATERMELON RADISH, FRESNO CHILI, BURNT HONEY DRESSING

ORZO PASTA SALAD | SUNDRIED TOMATO, GRILLED ARTICHOKE, OLIVES, MEYER LEMON & BASIL VINAIGRETTE

HERB MARINATED TOP SIRLOIN | CABERNET MUSHROOM JUS

MESQUITE ROASTED CHICKEN BREAST | ROSEMARY, GARLIC PAN JUS

TEXAS FARMED STRIPED BASS | TOMATO CONFIT

BARLEY CASSEROLE | ROOT VEGETABLES, TEXAS PECANS, CRANBERRIES

ROASTED BRUSSEL SPROUTS

SELECTION OF HOUSE MADE SWEETS

THURSDAY—THE FAR EAST

\$64

SHOYU RAMEN BROTH | ROAST SHITAKES, PRESSED TOFU, SCALLIONS, GRILLED GARLIC, CRISPY RICE NOODLES

GREEN PAPAYA SALAD | CHERRY TOMATO, SHRIMP BIRD'S EYE CHILI, PALM SUGAR, PEANUT VINAIGRETTE

SWEET & SPICY CUCUMBER SALAD | RED ONION, CILANTRO

CHILLED DAN DAN NOODLES | GROUND CHICKEN, CRISPY GARLIC & SHALLOTS, RED CHILI DRESSING

KOREAN BBQ BEEF SHORT RIBS | SCALLION, KIMCHI

TEMPURA ORANGE CHICKEN | BELL PEPPER, SNAP PEA, GREEN ONION, TOASTED SESAME

MISO GLAZED SALMON | YUZU CREAM, SHISHITO PEPPERS

CANTONESE FRIED RICE | JASMINE, PEAS, CARROTS, EGGS, GARLIC

HONG KONG EGG ROLL | FRIED BASIL, SWEET & SOUR PONZU

SELECTION OF HOUSE MADE SWEETS



FRIDAY— LA CUCINETTA

\$64

CANNELLINI BEAN SOUP | ESCAROLE, ROASTED ROOT VEGETABLES, SAN MARZANO TOMATO, PARSLEY
ASSORTED LA BREA ARTISAN ROLLS | LUCKY LAYLA BUTTER

WILD ARUGULA & ROMAINE | RADICCHIO, OLIVES, TOMATOES, RED ONION, PEPPERONCINI, PARMESAN,
BALSAMIC VINAIGRETTE

CILIEGINE MOZZARELLA SALAD | SUNDRIED TOMATO, BASIL PESTO, TOASTED PINENUTS

GRILLED ANITPASTO | ASPARAGUS, RED ONION, PROSCIUTTO, SHAVED PARMESAN

CHICKEN SALTIMBOCA | LEMON BUTTER, CRISPY CAPERS

ROASTED SALMON | BRAISED TOMATO, KALAMATA OLIVES, SHALLOTS

FREGOLA CASSEROLE | GREEN PEAS, PARMESAN CREAM

RUSTIC CAPONATA | ZUCCHINI, SWEET PEPPERS, WHITE BALSAMIC ONION, PINENUT. LEMON ZEST

SELECTION OF HOUSE MADE SWEETS

DELI SANDWICH BUFFET

\$50

CHICKEN BROTH WITH WILD RICE & ROOT VEGETABLES

FRESH BAKED ROLLS | CHURNED BUTTER

MIXED ORGANIC GREENS | CHERRY TOMATOES, RADISH, SPICES PECANS, BALSAMIC VINAIGRETTTE

SELECT TWO (2) COMPOSED SALADS:

QUINOA | CUCUMBER, FETA CHEESE & CITRUS DRESSING

PASTA SALAD | SUNDRIED TOMATOES, OLIVES & TERRACE HERB DRESSING

MARINATED VEGETABLES | CUCUMBER, BELL PEPPERS & FETA

BEET & CITRUS SALAD | CRUMBLLED GOAT CHEESE & LEMON THYME VINAIGRETTE

SELECT THREE (3) SANDWICHES:

THE GRINDER | HAM, SALAMI, MORTADELLA, PROVOLONE, OLIVE TAPENADE ON FOCACCIA

FRESH MOZZARELLA | PROSCIUTTO, WILD ARUGULA, BASIL PESTO ON FRENCH BAGUETTE

ALBACORE TUNA SALAD | BUTTER LEAF LETTUCE ON CROISSANT

BLACK FOREST HAM | EMMENTAL CHEESE, LETTUCE, SHALLOT AIOLI ON PUMPERNICKEL

SMOKED TURKEY | BACON, TOMATO, LETTUCE, LEMON AIOLI ON HOUSE MADE CHIPOTLE OLIVE LOAF

GRILLED PEPPER PORTOBELLO MUSHROOM | HUMMUS, GOAT CHEESE ON A SPINACH TORTILLA

SELECTION OF HOUSE MADE SWEETS



BISTRO BOXED LUNCH

SERVED CHILLED.

PRESENTED IN INDIVIDUALLY PORTIONED BISTRO BOXES BY AN ATTENDANT FOR 1 HOUR OF SERVICE.

ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH

BISTRO LUNCHES INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED ROYAL CUP COFFEE & LOT 35 TEAS

PLEASE SELECT ONE (1) OPTION FOR ALL GUESTS

CLASSIC JAPAN

\$55

MISO GLAZED SALMON

BOK CHOY KIMCHEE

SESAME SOBA NOODLE SALAD

COCONUT & MANGO STICKY RICE

ITALIAN LUNCH

\$55

ITALIAN COLD CUT PANZENALLA | SALAMO, MORTADELLA, TOMATO CONFIT, QUICK PICKED CUCUMBER, FOCACCIA BREAD, ROASTED GARLIC OIL & VINEGAR

BASIL PESTO PASTA SALAD | MARINATED OLIVES & MOZZERALLA

PACHI PACHI CAFÉ CHEESE | SWEET TEAR DROP PEPPERS, SEA SALTED FLAT BREAD CRACKERS

TIRAMASU

AMERICAN PICNIC LUNCH

\$50

COLD BUTTER MILK DIPPED FRIED CHICKEN

PICKLED POTATO SALAD

SOUTHERN SPOON BISCUIT | SORGHUM HONEY

BANANA PUDDING WITH VANILLA WAFERS

THE SOUTH PACIFIC

\$55

SEARED AHI TUNA | MISO STICKY RICE, WASABI CREAMA

SRIRACHA WOK FRIED EDAMAME BEANS

MARINATED SEAWEEED SALAD

EXOTIC FRUIT TART

SOUTH OF THE BORDER

\$55

GRILLED FLAT IRON STEAK | CARMELIZED ONION, CHIMICHURRI

CHILI & LIME ROASTED FINGERLING POTATOES

CORN ELOTES | COJITA CHEESE

TRES LECHES



LUNCH ON THE RUN

\$45

PRESENTED IN INDIVIDUALLY PORTIONED BOXES BY AN ATTENDANT FOR 1 HOUR OF SERVICE.

ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH

SEASONAL WHOLE FRUIT

INDIVIDUAL BAG OF KETTLE CHIPS

RED QUINOA | GREEN BEANS, DRIED CHERRIES, BELL PEPPER, RED ONION, TEXAS PECANS,
SHERRY VINAIGRETTE

PRE-SELECTED CHOICE OF SANDWICH OR WRAP (UP TO A MAXIMUM OF TWO SELECTIONS):

SMOKED TURKEY & BACON | GRUYERE, AVOCADO, LETTUCE, TOMATO, HOUSE MADE CHIPOTLE &
OLIVE LOAF

BLACK FOREST HAM & SWISS | BUTTER LETTUCE, HONEY MUSTARD, TOMATO, ONION BUN

THE GRINDER | HAM, SALAMI, MORTADELLA, PROVOLONE, OLIVE TAPENADE ON FOCACCIA

CHICKEN CAESAR WRAP | GRILLED CHICKEN, ROMAINE, PARMESAN, GARLIC CROUTONS, CLASSIC
DRESSING

GARDEN VEGGIE WRAP | BABY LEAF SPINACH, GRILLED ZUCCHINI, ASPARAGUS, RED ONION,
SWEET CHILI ROMESCO SAUCE

CHOCOLATE CHIP COOKIE



PLATED LUNCH

ALL PRICING IS PER PERSON. PLATED ENTRÉE PRICING INCLUDES ASSORTED ROLLS WITH SWEET BUTTER, ONE SOUP OR SALAD, ONE ENTRÉE, ONE DESSERT & FRESHLY BREWED ROYAL CUP REGULAR & DECAFFEINATED COFFEE & SELECT LOT 35 TEAS. MINIMUM THREE COURSES, INCLUDING ONE ENTRÉE, REQUIRED.

SOUPS

- MAINE LOBSTER BISQUE** | TARRAGON, BRIOCHE
- HEIRLOOM TOMATO BISQUE "EN CROUTE"** | BASIL PESTO, TOASTED CIABATTA
- PYRAMID TORTILLA SOUP** | FRESH AVOCADO, PICO DE GALLO
- GREEN ASPARAGUS VELOUTE** | CHILI OIL, PUMPERNICKEL CROUTON
- SMOKED CHICKEN GUMBO** | WILD RICE, OKRA, CREOLE TRINITY

SALADS

- PYRAMID GREENS** | CANDIED PECANS, PICKLED SHALLOT, RADISH, SMOKED ONION VINAIGRETTE
- SWEET GEM CAESAR** | SHAVED PARMESAN, FOCACCIA CROUTONS, ROASTED GARLIC VINAIGRETTE
- RED QUINOA & WATERCRESS** | PERSIAN CUCUMBER, PICKLED FRESNO CHILI, MANGO GASTRIQUE, EVOO

ENTRÉES

- BRICK CHICKEN** | PYRAMID RESTAURANT'S SEASONAL ACCOMPANIMENT \$54
- FREE RANGE CHICKEN BREAST** | SHITAKE MUSHROOM, GRILLED ASPARAGUS, ROASTED POTATO, JUS \$52
- HERB ROASTED CHICKEN BREAST** | GRIST MILL CHIPOTLE GRITS, HONEY GLAZED CARROTS \$52
- GRILLED BEEF TENDERLOIN** | POMME PUREE, BROCCOLINI, KING TRUMPET MUSHROOMS, TEXAS SYRAH JUS \$62
- ROASTED ATLANTIC SALMON** | SUNBURST SQUASH, BABY BOK CHOY, FORBIDDEN RICE PILAF, YUZU BEURRE BLANC \$54
- GULF RED SNAPPER** | GRILLED ZUCCHINI, CHARRED ONION, PERUVIAN PURPLE POTATO, SALSA VERDE \$56
- SEARED STRIPED BASS** | GRILLED ASPARAGUS, POMME DAUPHINOISE, CHARRED TOMATO COULIS, PETITE BASIL \$58
- PORTOBELLO NAPOLEON** | BUTTERNUT SQUASH, HEIRLOOM TOMATO, WARM QUINOA SALAD \$49
- SAGE GNOCCHI** | GRILLED SEASONAL VEGETABLES, TUMERIC CARROT, CHARRED SCALLION \$49

DESSERTS

- TRIPLE CHOCOLATE DELIGHT** | FLOURLESS CHOCOLATE CAKE, MILK CHOCOLATE MOUSSE, WHITE CHOCOLATE GANACHE, CARAMELIZED COCOA NIBS
- VANILLA BEAN CHEESECAKE DOME** | FRESH RASPBERRY CENTER, GRAHAM CRACKER SABLE, RASPBERRY COMPOTE
- FRESH FRUIT TART** | MADAGASCAR VANILLA CRÈME PATISSERIE, SHORTBREAD CRUST, LOCAL FRUITS & BERRIES
- SOUTHERN RED VELVET TRIFLE** | CREAM CHEESE ICING, CARAMELIZED COCOA NUBS, CHOCOLATE SAUCE & CANDIED ORANGE ZEST
- TEXAS PECAN PIE** | CHOCOLATE SABLE CRUST, TEXAS PECAN, TOFFEE BITS, GANACHE & BOURBON CARAMEL SAUCE
- CITRUS BUNDT CAKE** | STRAWBERRY COMPOTE, LEMON GLAZE



RECEPTION

COLD PASSED HORS D'OEUVRES

\$9 per Piece

INDIVIDUALLY PLATED AND HAND PASSED TO GUESTS

MINIMUM ORDER OF 50 PIECES PER SELECTION.

BABY BEETS | DEEP ELLUM GOAT CHEESE, MARCONA ALMOND CRUMBLE, BASIL PESTO
SMOKED CHICKEN & BLACK BEAN SALAD | PLANTAIN CHIP, ROASTED CORN, CHIPOTLE DRESSING
TOMATO & BONONCINI SKEWER | PECAN PESTO, BLACK OLIVES
SMOKED SALMON ROULADE | GARLIC & HERB GOAT CHEESE, CUCUMBER DILL RELISH
CAMEMBERT CHEESE CROSTINI | CAVA VINEGAR, SHALLOT JAM
MAINE LOBSTER ROLL | BRIOCHE, CHIVES
CHILI & LIME CHICHARONNES | AVOCADO, SMOKED TROUT CAVIAR
FOIE GRAS MOUSSE CORNET | SEA SALT, TOASTED PISTACHIO
BLUE CRAB SALAD | CELERY, FINE HERBS, OLD BAY AIOLI, TOAST
DEEP ELLUM GOAT CHEESE STUFFED PEPPADEW PEPPERS | BABY SORREL
AHI TUNA | BONITO AIOLI, TOGARASHI

HOT PASSED HORS D'OEUVRES

\$9 per Piece

INDIVIDUALLY PLATED AND HAND PASSED TO GUESTS

MINIMUM ORDER OF 50 PIECES PER SELECTION.

CHORIZO AREPA | SPICY RE-FRIED FRIJOLES NEGRA, QUESO FRESCO
ARANCINI CROQUETTES | POMODORO & MOZZARELLA CHEESE, MARINARA SAUCE
MARYLAND CRAB CAKE | OLD BAY AIOLI
PETITE MUSHROOM & SWISS CHEESE QUICHE
THAI CHICKEN SATAY | CITRUS PEANUT SAUCE
PECAN CRUSTED CHICKEN SKEWER | CHILI HONEY
CRISPY CHICKEN CORDON BLEU | TOMATO JAM
SEARED BEEF TENDERLOIN BROCHETTE | CHIMICHURRI
GRAIN MUSTARD CRUSTED LAMB CHOPS
CRISPY COCONUT SHRIMP | MANGO CURRY
CANDIED BACON WRAPPED SCALLOPS | WHOLE GRAIN MAPLE MUSTARD



CHEF ATTENDED RECEPTION DISPLAYS

CHEF ATTENDED DISPLAYS & ACTION STATIONS ARE DESIGNED FOR STAND ALONE SERVICE OR CAN BE COMBINED WITH CANAPES.

MINIMUM OF 25 GUESTS REQUIRED. MAXIMUM SERVICE TIME OF 2 HOURS

ONE ATTENDANT PER 100 GUESTS /PER STATION AT \$150 EACH

PETITE VEGETABLE CRUDITE **\$12**

CRISP & COLORFUL SEASONAL VEGETABLES | SOUTHWEST RANCH

SALUMI & ANTIPASTO **\$24**

CURED MEATS & PATE | SEASONAL PICKLES, ITALIAN CHEESE, SPANISH OLIVES, ARTISANAL BREADS

CHEF'S CHEESE TABLE **\$20**

LOCALLY SOURCED & ARTISANAL CHEESES | FAIRMONT HONEY, MEMBRILLO, FRESH & DRIED FRUITS, FRESH BREADS & LAVOSH

MELTING HONEY COMB **\$16**

WARM FAIRMONT HONEY COMB | TEXAS PECAN CRUSTED TRIPLE CREAM BRIE, DRIED FRUITS, CRUNCHY BAGUETTE

CHIPS & SALSA **\$13**

SEA SALTED CORN TORTILLA CHIPS | SALSA ROJA, SALSA VERDE, GUACAMOLE

ASSORTED SUSHI **\$30**

PRICING BASED ON TOTAL OF 5 PIECES PER GUEST

ASSORTED ROLLS | PHILADELPHIA, BBQ EEL, SPICY TUNA, SHRIMP TEMPURA, CALIFORNIA ROLLS

ACCOMPANIMENTS | PICKLED GINGER, WASABI, SOY SAUCE

SEAFOOD RAW BAR

MINIMUM ORDER OF 50 PIECES PER SELECTION.

OYSTERS ON THE HALF SHELL

\$7 per piece

JUMBO GULF SHRIMP

\$6 per piece

SNOW CRAB CLAWS

\$7 per piece

KING CRAB LEGS (seasonally available)

\$9 per piece

HOUSEMADE SAUCES | CHAMPAGNE MIGNONETTE, REMOULADE, COCKTAIL SAUCE

ACCOMPANIMENTS | LEMONS, LIMES

AHI TUNA POKE **\$18**

AHI TUNA | KOSHIIKARI RICE, WAKAME, WHIPPED AVOCADO, SPICE CUCUMBER SALAD, EDAMAME, TOASTED NORI

SLOW POACHED EGG & GRITS **\$13**

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$150 PER CHEF

AGED WHITE CHEDDAR | CRISPY LEEKS, WARM PIQUILLO & BROWN BUTTER VINAIGRETTE



CHEF ATTENDED RECEPTION DISPLAYS

CHEF ATTENDED DISPLAYS & ACTION STATIONS ARE DESIGNED FOR STAND ALONE SERVICE OR CAN BE COMBINED WITH CANAPES.

MINIMUM OF 25 GUESTS REQUIRED. MAXIMUM SERVICE TIME OF 2 HOURS

ONE ATTENDANT PER 100 GUESTS /PER STATION AT \$150 EACH

BUILD A BOWL \$18

ORGANIC BABY LETTUCES

VEGETABLES | STEAMED HEIRLOOM GRAINS, CHERRY TOMATOES, SWEET PEPPERS, EDAMAME, PICKLED RED ONION, CUCUMBER, SHREDDED CARROTS, RADISH

COTIJA CHEESE

DRESSINGS | GREEN GODDESS, LIME & VINAIGRETTE

LA TAQUERIA (CHOICE OF 2): \$18

CHICKEN TINGA

BEEF BARBACOA

PORK AL PASTOR

VEGETARIAN FAJITAS

ACCOMPANIMENTS | FRESH FLOUR TORTILLAS, BORRACHO BEANS, SHREDDED LETTUCE, SHAVED RADDISH, FRESH LIME, COTIJA CHEESE, CILANTRO CREMA, SALSA DE ARBOL, PICO DE GALLO

MARYLAND CRABCAKE SLIDERS \$18

JUMBO LUMP BLUE CRAB | OLD BAY AIOLI, SWEET HAWAIIAN ROLLS

GUACAMOLE BAR \$15

CHEF ATTENDED STATION —1 CHEF PER 100 GUESTS AT \$150 PER CHEF

FRESH HAAS AVOCADO | LIME SCENTED TORTILLA CHIPS, COTIJA CHEESE, KEY LIME, CILANTRO, PICO DE GALLO, SALSA ARBOL

GULF SNAPPER & SHRIMP CEVICHE \$18

CRISPY TORTILLA STRIPS | JALAPENO, CRUSHED AVOCADO, CILANTRO

JIMMY'S CHICKEN SANDWICH \$15

HONEY BUTTER BISCUIT OR NASHVILLE HOT STYLE | CABBAGE SLAW, BREAD N BUTTER PICKLES, TOASTED SWEET ROLL

THE YACHT CLUB \$20

EAST COAST OYSTER SHOOTERS | RED WINE MIGNONETTE, COCKTAIL SAUCE

NEW ENGLAND CLAM CHOWDER | OYSTER CRACKERS

PUB STYLE BEEF TENDERLOIN TARTARE | TOAST

CHINESE DIM SUM \$35

CHICKEN POTSTICKERS & VEGETABLE POTSTICKERS

VEGETABLE SPRING ROLLS

STEAMED BBQ PORK BUN

PORK & SHRIMP SHU MAI

SHRIMP HAR GOW



CARVING STATIONS

CHEF ATTENDED CARVING STATIONS. REQUIRES 1 CHEF ATTENDANT PER 100 GUESTS AT \$150 PER CHEF. PRICING IS PER PERSON

TEXAS SMOKE HOUSE MESQUITE SMOKED BRISKET, GRILLED SAUSAGE LINKS, SLICED ONION, PICKLES, SLICED BREAD	\$19
10 DAY PASTRAMI HOT MUSTARD, JIMMY'S GIARDINIERA, KOSHER DILL PICKLES, ONION ROLL	\$19
COFFEE RUBBED PRIME RIB EYE PRIME RIB JUS, CHOCOLATE BBQ SAUCE, HORSERADISH, SOURDOUGH ROLLS	\$22
GARLIC & HERB ROASTED BEEF TENDERLOIN SYRAH JUS, BRIOCHE	\$25
DIJON & HERB CRUSTED LAMB CHOPS ROASTED GARLIC & MINT DEMI	\$25
ROASTED TOM TURKEY BREAST SAGE GRAVY, ORANGE + CRANBERRY RELISH	\$12
MAPLE GLAZED SPIRAL HAM POMMERY MUSTARD JUS, MULTIGRAIN ROLL	\$12
BANANA LEAF ROASTED WHOLE RED SNAPPER MANGO CILANTRO SALSA, FRIED PLANTAIN	\$12



CHEF ATTENDED DESSERT DISPLAYS

CHEF ATTENDED DISPLAYS & ACTION STATIONS ARE DESIGNED FOR STAND ALONE SERVICE OR CAN BE COMBINED WITH CANAPES.

MINIMUM OF 25 GUESTS REQUIRED. MAXIMUM SERVICE TIME OF 2 HOURS

ONE ATTENDANT PER 100 GUESTS /PER STATION AT \$150 EACH

FRENCH VANILLA CREPES \$20

CHEF ATTENDED STATION —1 CHEF PER 100 GUESTS AT \$150 PER CHEF

SAUCES | CARAMEL, HOT FUDGE, NUTELLA

TOPPINGS | FRESH BANANAS, STRAWBERRIES, WARM MIXED BERRY COMPOTE, ROASTED PEANUTS, CHOCOLATE CHIPS, MARSHMALLOW, TOFFEE BITS, MARASCHINO CHERRIES, WHIPPED CREAM

ICE CREAM SUNDAE BAR \$18

ICE CREAM | VANILLA BEAN, CHOCOLATE, STRAWBERRY

SAUCES | CHOCOLATE, CARAMEL, STRAWBERRY COMPOTE

TOPPINGS | MINI MARSHMALLOW, TOASTED PEANUTS, TOFFEE BITS, CRUSHED OREO, CHOCOLATE SHAVINGS, FRESH MIXED BERRIES, MARASCHINO CHERRIES, WHIPPED CREAM

CHURRO DOUGHNUTS \$15

CHOCOLATE GLAZE | DULCE DE LECHE, CARAMEL SAUCE, HONEY DRIZZLE, SPRINKLES, TOFFEE BITS

S'MORES-GASBORD \$15

CHOCOLATE FONDUE | MARSHMALLOWS, GRAHAM CRACKERS, PREMIUM DARK & WHITE CHOCOLATE, TOASTED COCONUT, SPRINKLES

COUNTRY CAKES & PIES (CHOICE OF 3): \$16

CHOCOLATE CAKE | PEANUT BUTTER MOUSSE, CHOCOLATE CRISP PEARLS, SWISS CHOCOLATE BUTTERCREAM

STRAWBERRY CAKE | FRESH STRAWBERRIES, CREAM CHEESE FILLING, GANACHE

HUMMINGBIRD CAKE | CREAM CHEESE MOUSSELINE WITH CRUSHED PINEAPPLE, TOASTED COCONUT, PECANS

PEACH & BLUEBERRY PIE | PECAN CRUMBLE

DUTCH APPLE | SOUR CREAM WHIPPED CREAM

CAKE POPS (CHOICE OF 3): \$12

DARK CHOCOLATE & TOFFEE

MADAGASCAR VANILLA BEAN

RED VELVET & CREAM CHEESE

VANILLA BIRTHDAY CAKE

HEALTHY SWEETS (CHOICE OF 3): \$16

DARK CHOCOLATE & AVOCADO MOUSSE SHOTS

CHOCOLATE HAZELNUT HUMMUS | FRESH FRUITS & VEGETABLES

YOGURT MOUSSE | TERRACE HONEY & GRANOLA PARFAIT

SEASONAL FRUIT & NUT POWER BARS

MINI FRESH FRUIT TART

MIXED NUT & 72% DARK CHOCOLATE BARS



DINNER BUFFETS

ALL DINNER BUFFETS REQUIRE A BUFFET ATTENDANT, ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH

BUFFETS INCLUDE FRESHLY BREWED ROYAL CUP REGULAR, DECAFFEINATED COFFEE & SELECT LOT 35 TEAS

MINIMUM CHARGE OF 50 GUESTS, SURCHARGE OF \$10 PER GUEST APPLIES FOR GROUPS UNDER 50 GUESTS. PRICING IS PER PERSON AND BASED ON 2 HOURS OF SERVICE

SOUTHERN COMFORT

\$95

SOUPS & SALADS

SHERRY CRAB CHOWDER | ROASTED CORN, CHEDDAR BAY BISCUITS

CABBAGE SLAW | DUKE'S MAYO, HONEY, APPLE CIDER DRESSING

DELTA FIELD PEA SALAD | TOSCANO KALE, PIMENTO, BASIL & CHAMPAGNE VINAIGRETTE

MARBLE POTATO SALAD | GREEN ONIONS, SMOKED BACON, CAGE FREE EGGS, MUSTARD DRESSING

THE MEAT & POTATOES

CHEF ATTENDED STATION —1 CHEF PER 100 GUESTS AT \$150 PER CHEF

CAROLINA PORK ROAST | HAM HOCK GRAVY

ROASTED GARLIC SMASHED POTATOES

BLACK EYED HOPPIN' JOHN | ROOT VEGETABLES, JALAPENO

SMALL PLATES

FRIED CHICKEN & BISCUIT | "NASHVILLE" HOT, HONEY BUTTER

MUSTARD DIPPED CATFISH NUGGETS | SWEET PICKLE AIOLI

COUNTRY CAKES & PIES (CHOICE OF 3):

CHOCOLATE CAKE | PEANUT BUTTER MOUSSE, CHOCOLATE CRISP PEARLS, SWISS CHOCOLATE BUTTERCREAM

STRAWBERRY CAKE | FRESH STRAWBERRIES, CREAM CHEESE FILLING, GANACHE

HUMMING BIRD CAKE | CREAM CHEESE MOUSSELINE WITH CRUSHED PINEAPPLE, TOASTED COCONUT, PECANS

PEACH & BLUEBERRY PIE | PECAN CRUMBLE

DUTCH APPLE | SOUR CREAM WHIPPED CREAM

MEXICAN STREET FOOD

\$105

POZOLE & ENSALADA

POZOLE VERDE | ROASTED CHICKEN, OREGANO, SHREDDED CABBAGE, RADISH, LIME

FRIED CORN TORTILLA CHIPS | SALSA VERDE, SALSA FRESCA, SALSA ARBOL & GUACAMOLE

PICKLED NOPALITOS & BEETS | CILANTRO & LIME VINAIGRETTE

BLACK BEAN SALAD | CUCUMBER, RED ONION, CILANTRO, COTIJA CHEESE, AGAVE LIME VINAIGRETTE

GRILLED SHRIMP & ROASTED SWEET POTATO BOWL | CHILI ROASTED PEPITAS

ELOTES & TAMALES

ROASTED STREET CORN | CHIPOTLE, COTIJA, LIME, CHILI SALT

TAMALES | AVOCADO CREAM, CILANTRO & JALAPENO SALSA

COCHINITA PIBIL TACO STAND

CHEF ATTENDED STATION —1 CHEF PER 100 GUESTS AT \$150 PER CHEF

YUCATAN- STYLE SLOW ROASTED PORK SHOULDER | WARM FLOUR TORTILLAS, CHIMICHURRI A LA LUIS, PICO DE GALLO, LIME PICKLED ONION, CABBAGE SLAW

CHURROS & SWEETS

CHURRO | CINNAMON SUGAR, CHOCOLATE AND CARAMEL SAUCE

MEXICAN HOT CHOCOLATE | CHOCOLATE MOUSSE, CINNAMON GANACHE, TOASTED MERINGUE

CAPIROTADA | MEXICAN BREAD PUDDING, RUM SOAKED RAISINS, CINNAMON ANGLAISE



DINE AROUND TEXAS

\$135

HILL COUNTRY BBQ

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$150 PER CHEF

LOW & SLOW BEEF BRISKET | BLACK COFFEE BBQ SAUCE, SWEET YEAST ROLLS
GERMAN POTATO SALAD | BACON, GREEN ONION, DIJON & CIDER VINEGAR
BBQ BAKED BEANS
CORNMEAL DUSTED FRIED OKRA
BANANA CREAM PUDDING | VANILLA WAFERS

GULF COAST

SHRIMP ETOUFFEE | CHEDDAR CHEESE GRITS
JICAMA & CABBAGE SLAW | FRESH CILANTRO, HONEY & LIME DRESSING
GRILLED SHRIMP & AVOCADO COCKTAIL | SWEET TOMATO, LEMON & LIME
RED SNAPPER CEVICHE | JALAPENO, CRUSHED AVOCADO, TORTILLA CHIPS, CILANTRO
LIME CHEESECAKE | TOASTED COCONUT MERINGUE, MANGO SAUCE

TEX MEX

TORTILLA SOUP | PICO DE GALLO, CRISPY TORTILLA STRIPS, AVOCADO CREMA
FAJITAS | GRILLED SKIRT STEAK & CHICKEN, SOFT TORTILLAS, BELL PEPPERS & TEXAS ONIONS,
SHREDDED LETTUCE, SHAVED RADISH, FRIED PLANTAINS, COTIJA CHEESE, FRESH LIME
FRIED CORN TORTILLA CHIPS | SALSA FRESCA, SALSA ARBOL, SALSA VERDE, GUACAMOLE
SOPAPILLAS | CINNAMON SUGAR & HONEY

WEST TEXAS

CHILI CON CARNE FRITO PIE | CHEDDAR CHEESE, PICO DE GALLO, SOUR CREAM
BBQ PULLED PORK SLIDERS | PICKLED CABBAGE SLAW
TEXAS COBB SALAD | SWEET CORN, BACON BITS, MARINATED TOMATO, BUTTERMILK DRESSING
GERMAN CHOCOLATE WHOOPIE PIE | TOASTED COCONUT, BUTTERED PECANS



PLATED DINNER

ALL PRICING IS PER PERSON. PLATED ENTRÉE PRICING INCLUDES ASSORTED ROLLS WITH SWEET BUTTER, ONE SOUP OR SALAD, ONE ENTRÉE, ONE DESSERT & FRESHLY BREWED COFFEE & LOT 35 TEA'S
ADDITIONAL PRICE APPLICABLE WHERE SHOWN. MINIMUM THREE COURSES, INCLUDING 1 ENTRÉE, REQUIRED.

SOUPS

SHE CRAB CHOWDER | ROASTED CORN, JUMBO LUMP CRAB (SURCHARGE OF \$4 PER GUEST)

PYRAMID'S TORTILLA SOUP | CRISPY TORTILLA SHARDS, AVOCADO CREAMA, PICO DE GALLO

SWEET POTATO BISQUE | TOASTED HAZELNUT, TUSCAN KALE, CHILI OIL

GREEN PEA & HAM | PARMESAN REGGIANO, SMOKED BACON LARDON

SALADS

FARMER'S MARKET SALAD | CRISP BABY LETTUCES, SHAVED ROOTS, CANDIED PECANS, TOASTED HONEY & KEY LIME VINAIGRETTE

SWEET GEM CAESAR | PARMESAN CHEESE, FOCACCIA CROUTONS, ROASTED GARLIC VINAIGRETTE

BALTAZAR'S BEETS | ROASTED GOLDEN & CHIOGGIA BEETS, RIPE CITRUS, LOCAL GOAT'S CHEESE, AGED BALSAMIC

GULF SHRIMP SALAD | SPICY TOMATO, WHIPPED AVOCADO, BELGIAN ENDIVE, CILANTRO VINAIGRETTE

MAIN COURSE

COUNTRY HAM & SAGE CRUSTED CHICKEN | FARMERS CHEESE & LOCAL CHEESE, GREEN PEA FREGOLA RISOTTO, NATURAL PAN JUS \$78

ROASTED FREE RANGE CHICKEN BREAST | SMASHED NEW POTATOES, SNAP PEAS, FOREST MUSHROOMS, THYME CHICKEN JUS \$74

SLOW SMOKED BONE-IN PORK CHOP | PARSNIP & APPLE BUTTER, CARMELIZED CIPONLLINI, TART CHERRY & HERB SALAD \$72

BRAISED BEEF SHORT RIB | "GRILLADES & GRITS", PETITE ROOT VEGETABLES, ROYAL TRUMPET MUSHROOMS, TEXAS SYRAH JUS \$89

SEARED BEEF TENDERLOIN | BARLEY CASSEROLE, ASPARAGUS, SAUCE AU POIVRE ROASTED HEIRLOOM CARROTS \$99

GRILLED NY STRIPLOIN | BOURSIN CHEESE WHIPPED POTATO, SAUTEED SPINACH, CIPOLLINI ONION, STEAK HOUSE BUTTER \$92

RED SNAPPER | FARRO RAGOUT, CHARRED ONION, SNAP PEAS, HEIRLOOM TOMATO, PETITE BASIL \$79

ROOFTOP HONEY GLAZED SALMON | SWEET CORN CASSEROLE, GRILLED NAPA CABBAGE, GRAIN MUSTARD VINAIGRETTE \$81

OVEN ROASTED SEA BASS | SUNBURST SQUASH, BABY BOK CHOY, FORBIDDEN RICE YUZU BEURRE BLANC \$90

ROASTED EGGPLANT TAGINE | TOASTED QUINOA & BARLEY, CAULIFLOWER, CUMIN, PIQUILLO CRISPY CHICKPEAS \$65

ZUCCHINI & SPINACH LASAGNA | HEIRLOOM TOMATO SAUCE, PARMESAN CRISP, TERRACE BASIL \$65



SURF & TURF DUO MAIN COURSE

BEEF TENDERLOIN & CHILI MARINATED SHRIMP | MUSHROOM RAGOUT,
CHIVE & SMOKED BUTTER WHIPPED POTATO, CIPOLLINI ONION, CABERNET JUS

\$120

MESQUITE ROASTED CHICKEN BREAST & CHILEAN SEA BASS |
CAULIFLOWER PUREE, TOASTED CUMIN & HONEY GLAZED CARROT, ASPARAGUS, CHICKEN JUS

\$120

DESSERTS

MONT BLANC | CHOCOLATE TART, GIANDUJA GANACHE, BANANA CHANTILLY, HONEY MOUSSALINE,
GOLD LEAF

BERRY CHEESECAKE | CHEESECAKE TART, STRAWBERRY GANACHE, FRESH BERRIES, BALSAMIC BLACK
PEPPER REDUCTION, PISTACHIO CRUMBS

TROPICAL FRUIT TART | PASSION FRUIT CURD, HIBISCUS MERINGUE, CITRUS JICAMA SALAD, BLACKBERRY
SAUCE, MICRO CILANTRO

BROWN BUTTER CASHEW | BROWN BUTTER CHIFFON, WHITE CHOCOLATE CASHEW MOUSSE, APRICOT
GELEE, HONEY SNAP TUILE, BURNT HONEY CARAMEL

SWEET BEET VERRINE | CARROT CAKE, ORANGE GOAT CHEESE MOUSSE, BEET GASTRIQUE, CANDIED
BEET CHIP, BEET POWDER MERINGUE





BEVERAGES

CONSUMPTION PRICING

PRICE BASED PER DRINK.

\$150 per Bartender. 1 Bartender needed for every 100 guests.

PREMIUM LIQUORS | \$12

FINLANDIA VODKA
BEEFEATER GIN
SAUZA BLUE SILVER TEQUILA
BACARDI SILVER RUM
JIM BEAN RYE
THE FAMOUS GROUSE SCOTCH
JACK DANIEL'S WHISKEY

SUPER PREMIUM LIQUORS | \$13

TITO'S HANDMADE VODKA
PLYMOUTH GIN
CASAMIGOS SILVER TEQUILA
BACARDI SILVER RUM
MAKERS MARK BOURBON
TEMPLETON RYE
CHIVAS REGAL SCOTCH

LUXURY LIQUORS | \$14

BELVEDERE VODKA
THE BOTANIST GIN
CASAMIGOS SILVER TEQUILA
BACARDI SILVER RUM
WOODFORD RESERVE BOURBON
KNOB CREEK RYE
THE MACALLAN DOUBLE CASK 12yr. SCOTCH

PREMIUM RED, WHITE & SPARKLING WINE | \$11

PLEASE REFERENCE WINE LIST

SUPER PREMIUM RED, WHITE WINE | \$12

MOET & CHANDON BRUT | \$15

PLEASE REFERENCE WINE LIST

LUXURY RED, WHITE WINE | \$14

VEUVE CLICQUOT | \$22

PLEASE REFERENCE WINE LIST

ASSORTED SOFT DRINKS | \$6

ASSORTED COCA-COLA PRODUCTS

ASSORTED JUICES | \$7

CRANBERRY, ORANGE, GRAPEFRUIT

BOTTLED STILL & SPARKLING WATER | \$6

IMPORTED & CRAFT BEER | \$8

HEINEKEN

CORONA

DEEP ELLUM IPA

PAYNE PILS BY TEXAS ALE PROJECT

DOMESTIC BEER | \$7

BUD LIGHT



BEVERAGES

PACKAGE PRICING

\$150 per Bartender. 1 Bartender needed for every 100 guests.

Tablesides Wine Service is Not Included in Bar Packages, Wine Service is Available on Consumption Basis by the Bottle

BEER & WINE PACKAGE

Premium Red Wine, White Wine	\$19 per person for One Hour Bar
Premium Sparkling Wine	\$27 per person for Two Hour Bar
Import Beers	\$40 per person for Three Hour Bar
Domestic Beers	\$48 per person for Four Hour Bar
Assorted Soft Drinks & Juices	
Bottled Still & Sparkling Water	

PREMIUM BAR PACKAGE

Premium Liquor Selection	\$27 per person for One Hour Bar
Premium Red Wine, White Wine	\$42 per person for Two Hour Bar
Premium Sparkling Wine	\$56 per person for Three Hour Bar
Import Beers	\$66 per person for Four Hour Bar
Domestic Beers	
Assorted Soft Drinks & Juices	
Bottled Still & Sparkling Water	

SUPER PREMIUM BAR PACKAGE

Super Premium Liquor Selection	\$30 per person for One Hour Bar
Super Premium Red Wine, White Wine	\$45 per person for Two Hour Bar
Super Premium Sparkling Wine	\$59 per person for Three Hour Bar
Import & Craft Beers	\$73 per person for Four Hour Bar
Domestic Beers	
Assorted Soft Drinks & Juices	
Bottled Still & Sparkling Water	

LUXURY BAR PACKAGE

Luxury Liquor Selection	\$45 per person for One Hour Bar
Luxury Red Wine, White Wine	\$60 per person for Two Hour Bar
Veuve Clicquot Champagne	\$74 per person for Three Hour Bar
Import & Craft Beers	\$84 per person for Four Hour Bar
Domestic Beers	
Assorted Soft Drinks & Juices	
Bottled Still & Sparkling Water	

All prices are in US Dollars & are valid through December 31st, 2021. A taxable 25% service charge & 8.25% sales tax will be applied to all food & beverage prices





BEVERAGES

CASH BAR PRICING

PRICE BASED PER DRINK AND INCLUSIVE OF SERVICE CHARGE AND SALES TAX

\$150 per Bartender. 1 Bartender needed for every 100 guests.

\$150 per Cashier. 1 Cashier needed for every 100 guests.

PREMIUM LIQUORS | \$14

PREMIUM RED, WHITE & SPARKLING WINE | \$15

IMPORTED & CRAFT BEER | \$11

DOMESTIC BEER | \$10

ASSORTED SOFT DRINKS | \$6.50

ASSORTED JUICES | \$7.50

BOTTLED STILL & SPARKLING WATER | \$7.50



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WINE LIST

PREMIUM PACKAGE

		BOTTLE
SPARKLING	Domaine, Chandon, Brut, Napa	\$65
CHARDONNAY	Gen F, by Raymond Vineyards, California	\$40
CABERNET SAUVIGNON	Gen F, by Raymond Vineyards, California	\$40

SUPER PREMIUM PACKAGE & LUXURY PACKAGE

CHAMPAGNE—SUPER PREMIUM	Moet Imperial, Brut, France, (NV)	\$125
CHAMPAGNE—LUXURY PACKAGE	Veuve Clicquot 'Yellow', Brut, France, (NV)	\$155
SAUVIGNON BLANC	Mohua, New Zealand	\$50
PINOT NOIR	Mohua, New Zealand	\$63

FULL SELECTION

CAVA	Poema, Spain	\$41
SPARKLING ROSE	Albert Bichot, Burgundy	\$68
CHAMPAGNE	Piper Heidsieck, Brut, France (NV)	\$112
	Schramberg, Blanc de Blancs, North Coast California	\$128
CHARDONNAY	Amici Cellars, California	\$45
	Skylark Alondra, Russian River, California	\$45
	Lucas & Lewellen, Central Coast, California	\$52
	Marques de Caceras "Deusa Nai", Spain	\$45
ALBARINO	La Crema, California	\$45
PINOT GRIGIO	Gunderloch, Jean Baptiste, Germany	\$59
RIESLING	Brennan, Comanche	\$56
VIOGNIER	Duchman Family Winery, Texas High Plains	\$55
VERMENTINO	Angeline, California	\$41
PINOT NIOIR	Lemelson, Willamette Valley, Oregon	\$77
SANGIOVESE	Super Texan, Flat Creek, Texas Hill County	\$68
ZINFANDEL	Estanica, Santa Lucia Highlands	\$42
RED BLEND	Alma Negra 'M' Blend, Argentina	\$56
CHIANTI CLASSICO	Borgo Scopeto, Tuscany	\$45
TEMPRANILLO	Perdenales, Texas Hill County	\$60
SYRAH	Nicolas Perrin, France	\$47
CABERNET SAUVIGNON	Nonni, La Consulta, Argentina	\$45
	Amici Cellar, Olema, California	\$54
	Stark Conde, South Africa	\$57
	BR Cohn, Napa Valley, California	\$63



SPECIALTY COCKTAILS

All Cocktails are \$13 per drink

Wild Hibiscus Martini	Citrus Vodka, Gin, Hibiscus Syrup, Lemon Juice, Orange Juice, Candied Hibiscus Flower
Pomegranate Sidecar	Cognac, Orange Liqueur, Pomegranate Syrup, Lemon Juice, Sugar Rim, Orange Twist
Peach Martini	Cognac, Peach Liqueur, Peach Puree, Sour Mix, Cinnamon Sugar Rim
Whiskey Clover	Cognac, Bourbon, Honey Syrup, Lemon Juice, Orange Juice, Orange Twist
Pineapple Ginger Mojito	Light Rum, Ginger Liqueur, Pineapple Puree, Mint, Lime Juice, Simple Syrup, Ginger Ale
Yuzu Sour	Grapefruit Vodka, Lemon Juice, Yuzu Juice, Honey Syrup, Lemon Wheel
Green Tea Cucumber	Vodka, Green Tea, Lime Juice, Simple Syrup, Cucumber Puree, Sliced Cucumber
Zsa Zsa	Vodka, Cognac, Blue Curacao, Mango Puree, Sour Mix, White Cranberry Juice, Lemon Wheel
Blue Sapphire Martini	Citrus Vodka, Blue Curacao, White Cranberry Juice, Lime Juice, Blueberry
Caribbean Blue	Orange Vodka, Blue Curacao, Ginger Syrup, White Grape Juice, Lime Wheel
Lavender Martini	Vodka, Crème de Violette, Lavender Syrup, White Cranberry Juice, Lemon Juice, Lavender
Black & Blue Mojito	Light Rum, Blackberry Syrup, Lime Juice, Mint, Blackberries, Blueberries, Soda Water,
Pinkies Up	Pomegranate Juice, Grapefruit Juice, Lemon Juice, Orange Liqueur, Tequila
Pink Paradise	Peach Puree, Raspberry Vodka, Lemon Juice, Raspberry

SPECIALTY MOCKTAILS

All Mocktails are \$8 per drink

Pomegranate Punch	Cranberry Juice, Pomegranate Juice, Lemon Juice, Simple Syrup, Rosemary
Citrus Drop	Orange Pellegrino, Blood Orange Monin, Coconut Water
Orange Bliss	Orange Juice, Cranberry Juice, Pineapple Juice, Club Soda
Sunshine in a Glass	Pineapple Juice, Ginger Puree, Club Soda, Mint
Honey Citrus Punch	Meyer Lemon Juice, Honey Syrup, Club Soda, Lavender
Green Lantern	Cucumber Puree, Lime Juice, Cilantro, Coconut Water, Simple Syrup
Honeydew Punch	Honeydew Puree, Lime Juice, Coconut Water, Mint
Blueberry Sparkler	Ginger Puree, Honey Syrup, Blueberry Shrub, Club Soda, Blueberry
Purple Pucker	Grape Juice, Cranberry Juice, Lemon Juice, Simple Syrup
Strawberry Lemonade	Strawberry Puree, Lemonade, Mint
Grapefruit Heaven	Grapefruit Juice, Grenadine, Pineapple Juice, Rosemary