

2022 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

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 \$10 PER GUEST WILL APPLY.
PRICING IS BASED ON 1 HOUR OF SERVICE, ADDITIONAL HOURS AVAILABLE AT \$10 PER GUEST/HOUR

CONTINENTAL

MINIMUM NOT APPLICABLE

\$45

JUICES | FRESHLY SQUEEZED ORANGE, APPLE & CRANBERRY JUICE

BREAKFAST PASTRIES | MINI CROISSANT, MINI CHOCOLATE CROSSIANT, ASSORTED FRUIT DANISH, BREAKFAST BREADS

SEASONAL FRUIT & BERRIES DISPLAY

INDIVIDUAL YOGURT SELECTION | PLAIN, VANILLA & ASSORTED FRUIT

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

HOUSE MADE GRANOLA | OATS, HONEY & COCONUT

TRADITIONAL

\$63

JUICES | FRESHLY SQUEEZED ORANGE, APPLE & CRANBERRY JUICE

ASSORTED FRESHLY BAKED PASTRIES

ASSORTED BAGELS | PLAIN & CHIVE CREAM CHEESE, BUTTER, & STRAWBERRY PRESERVES

FRESH SEASONAL FRUIT & BERRY BAR

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

CHEESE BLINTZ | COTTAGE CHEESE AND RASPBERRY COULIS

BELGIAN WAFFLES | WHIPPED BROWN SUGAR BUTTER, WARM MAPLE SYRUP

SMOKED BACON, CHICKEN APPLE SAUSAGE

CRISPY YUKON GOLD HASHBROWN | ONIONS AND PEPPERS

WHOLESOME

\$54

JUICES | FRESHLY SQUEEZED ORANGE, APPLE & CRANBERRY JUICE

STRAWBERRY & BANANA SMOOTHIE WITH COCONUT WATER

ACAI YOGURT PARFAIT | HONEY GRANOLA, SLICED BANANA, TOASTED SEEDS

FRUIT SKEWERS | HONEY DIP AND MINT

COTTAGE CHEESE EGG PROTEIN CUPS | COTTAGE CHEESE & EGG CUP, BACON, ROASTED PEPPER, SPINACH & ONION

CHICKEN & APPLE SAUSAGE & TURKEY BACON

SKILLET ROASTED SWEET POTATOES



MAKE IT YOURS

\$59

JUICES | FRESHLY SQUEEZED ORANGE, APPLE & CRANBERRY JUICE

Pick 2:

ASSORTED FRESHLY BAKED PASTRIES

SEASONAL FRUIT & BERRY DISPLAY

ASSORTED FRESH WHOLE FRUIT

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

ASSORTED MUFFINS | WHIPPED HONEY BUTTER & PRESERVES

Pick 1:

CAGE-FREE SCRAMBLED EGGS | ROASTED TOMATO SALSA & KETCHUP

MEDIUM BOILED EGGS | SERVED WARM

GARDEN FRITTATA | PEPPERS, ONIONS, TOMATOES & FRESH HERBS

CAGE-FREE CHEESE OMELETTE | AGED CHEDDAR

Pick 1:

-SMOKED BACON

-CHICKEN APPLE SAUSAGE

-PORK LINK SAUSAGE

Pick 1:

-SILVER DOLLAR PANCAKES | WARM MAPLE SYRUP & POWDERED SUGAR

-BELGIAN WAFFLE | WARM MAPLE SYRUP, BERRY COMPOTE, & WHIPPED CREAM

-BRIOCHE FRENCH TOAST | WARM MAPLE SYRUP, CINNAMON SUGAR DUST & WHIPPED CREAM

Pick 1:

-YUKON GOLD "HOMESTYLE" POTATO HASH | GREEN ONIONS & HERBS

-SWEET POTATO CHORIZO HASH | BRAISED ONIONS & CHIVES

-CRISPY BREAKFAST POTATO | SAUTEED BELL PEPPERS & ONION



BOXED BREAKFAST

\$45

MINIMUM NOT APPLICABLE

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

CHOICE OF ONE ITEM:

EGG MONT MUFFIN SANDWICH | BAKED EGG, AMERICAN CHEESE, PORK SAUSAGE PATTY, BUTTER,
TOASTED ENGLISH MUFFIN, GARLIC AIOLI, SEA SALT, SLICED TOMATO

SUNDRIED TOMATO WRAP | SCRAMBLED EGG WHITES, ROASTED TOMATO PEPPER SAUCE,
CHICKEN APPLE SAUSAGE & AGED WHITE CHEDDAR CHEESE
INSIDE A SUNDRIED TOMATO WRAP

EGG CROSSIANT SANDWICH | FRIED EGG, GUACAMOLE, CRISPY BACON, SMOKED CHEDDAR CHEESE IN A
WARM BUTTERY CROISSANT

BAGEL AND LOX | BAGEL, CHIVE CREAM CHEESE, RED ONION, CAPER, SLICED SALMON

EGG FRITTATA SANDWICH | EGG FRITTATA, CRISP PANCETTA, CONFIT TOMATO JAM, TOASTED BRIOCHE BUN

BREAKFAST EGG BURRITO | SCRAMBLED EGG, SAUSAGE, JACK CHEESE, TOMATO, SALSA



BREAKFAST BUFFET ENHANCEMENTS

LA VENTANA: \$18

BUILD YOUR OWN BREAKFAST TACOS ON FLOUR OR CORN TORTILLAS

FILLINGS | CAGE FREE SCRAMBLED EGGS, CRISPY POTATO, CHORIZO, BACON, BRISKET

TOPPINGS | PEPPERS, ONIONS, JALAPEÑOS, TOMATOES, AVOCADO, COTIJA CHEESE, CHARRED TOMATO SALSA, PICO DE GALLO

CITRUS LOX & BAGELS \$20

SUSTAINABLY SOURCED SALMON | NEW YORK BAGELS, ASSORTED REGULAR & LOW FAT CREAM CHEESE, SLICED HEIRLOOM TOMATOES, RED ONION, CAPER BERRIES

OMELETTE STATION: \$18

**CHEF ATTENDED STATION, 1 CHEF PER 50 GUESTS AT \$175 PER CHEF

OMELETTES & EGGS MADE TO ORDER | CAGE-FREE EGGS & EGG WHITES

TOPPINGS | HAM, BELL PEPPERS, WILD MUSHROOMS, HEIRLOOM TOMATOES, BABY SPINACH, SWISS CHEESE, CHEDDAR CHEESE, ONION

PANCAKE STATION \$18

**CHEF ATTENDED STATION, 1 CHEF PER 50 GUESTS AT \$175 PER CHEF

PANCAKES MADE TO ORDER | CHOCOLATE CHIPS, BLUEBERRY, BANANAS, CARAMELIZED APPLE, WHIPPED CREAM & MAPLE SYRUP

A LA CARTE BREAKFAST ADD-ONS

FRESHLY BAKED MUFFINS | BLUEBERRY CRUMBLE, CHOCOLATE CHIP, BANANA PECAN, HONEY OAT BRAN \$72 per dozen

FAIRMONT COFFEE CAKE \$72 per dozen

HOUSE MADE CINNAMON BUNS \$72 per dozen

WARM PECAN STICKY BUNS \$72 per dozen

RISE & SHINE BRUNCH BREADS:

PEACH BOURBON LOAF \$72 per dozen

BLUBERRY SOUR CREAM LOAF \$72 per dozen

LEMON POPPY SEAD LOAF \$72 per dozen

BANANA NUT LOAF \$72 per dozen

SEASONAL SELECTION OF DANISHES \$72 per dozen

ASSORTED YOGURT | PLAIN, FRUIT, VANILLA \$6 each

SLICED SEASONAL FRUITS & BERRIES \$14 per person

WHOLE FRESH FRUIT \$5 per piece

HARD BOILED EGGS \$58 per dozen



BREAKFAST PLATED

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

\$48 per person with one selection per category

COLD OFFERINGS

Add a second Cold Offering for \$7

SEASONAL WHOLE FRUIT | CHOICE OF APPLE, BANANA, OR ORANGE

SIDE OF BERRIES | FRESH SEASONAL BERRIES

INDIVIDUAL YOGURT | CHOICE OF VANILLA, PLAIN GREEK, STRAWBERRY OR MIXED BERRY

YOGURT PARFAIT | INDIVIDUAL BERRY AND YOGURT PARFAIT WITH GRANOLA AND BERRIES

CHILLED GRILLED VEGETABLES | GRILLED ASPARAGUS AND MUSHROOM

FRESH PASTRIES OR BREAD

Add a second Pastry or Bread Item for \$7

VARIETY OF FRESH BAKED PASTRIES | ASSORTED PASTRIES 2 PER GUEST

BUTTERY CROISSANTS

CHOICE OF BREAD OR TOAST | WHITE, WHEAT, RYE, MULTIGRAIN

BUTTERMILK PANCAKES | SERVED WITH BUTTER AND MAPLE SYRUP

BRIOCHE FRENCH TOAST | SERVED WITH POWDERED SUGAR AND MAPLE SYRUP

BREAKFAST PROTEIN

Add a second Breakfast Protein for \$9

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

TURKEY BACON

PORK LINK SAUSAGE

IMPOSSIBLE PATTY SAUSAGE MEAT ALTERNATIVE

PORK PATTY SAUSAGE

EGGS

Add a second Egg Item for \$11

SCRAMBLED EGG | PLAIN OR CHEDDAR CHEESE AND CHIVES

EGG WHITE FRITTATA | ASPARAGUS, ROASTED TOMATO, WHITE CHEDDAR CHEESE

HAM AND EGG QUICHE TART | SPINACH, HAM, CHEDDAR

VEGETABLE QUICHE TART | SPINACH, ASPARAGUS, CHEDDAR

SMOKED SALMON SCRAMBLED EGG | SMOKED SALMON, SCRAMBLED EGG, FRESH DILL

BREAKFAST EGG BURRITO | SCRAMBLED EGG, JACK CHEESE, TOMATO, SAUSAGE, SALSA

SIDES

Add a second Side for \$7

HERB CRUSTED ROASTED TOMATO

GRILLED PORTABELLO MUSHROOM WITH HERB OIL

BREAKFAST YUKON POTATO WITH PEPPERS AND ONIONS

CHEESE CRUSTED HASHBROWNS

SMOKED CHEDDAR GRITS

CORNED BEEF HASH (surcharge of \$9 applies)

CAST IRON STEAK | PYRAMID HOUSE STEAK SAUCE (surcharge of \$14 applies)



THEMED COFFEE BREAKS

PRICING IS PER PERSON; PRICING IS BASED ON 30 MINS OF CONTINUOUS SERVICE.
EACH ADDITIONAL 30 MINS OF SERVICE AVAILABLE AT \$7 PER GUEST

SCREENDOORS & SWEET TEA \$24

SUN BREWED SWEET TEA | LOT 35 BLACK TEA, CANE SUGAR, FRESH CITRUS
MINI BRISKET SLIDERS | PRETZEL BUN, CHIPOTLE BBQ SAUCE, CRISPY ONION
HOMESTYLE DEVEILED EGGS
BOURBON PECAN TART | HONEY GANACHE

MAKE YOUR OWN TRAIL MIX \$22

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 \$42

PEACH BLUEBERRY SCONES | DEVONSHIRE CREAM, FRUIT JAM
TEA SANDWICHES | ENGLISH CUCUMBER & CHIVE CREAM CHEESE ON MARBLE RYE
SMOKED SALMON CREPE, CRÈME FRAICHE & CHIVE
CHICKEN SALAD, FRESH GRAPES
TEA PASTRIES | ASSORTED FRENCH MACARONS
CHOCOLATE ÉCLAIR WITH ORANGE SCENTED PASTRY CREAM
LEMON MERINGUE CREAM PUFF
ASSORTED SELECTION OF LOT 35 TEAS

AT THE BALL PARK \$28

VARIETY OF POPCORN | BUTTERED, TAJIN & CARAMEL
MINI CHILI DOGS | PRETZEL BUN, SHREDDED CHEDDAR CHEESE, ONIONS
TOASTED SALTED SUNFLOWER SEEDS
SWEET & SALTY ROASTED PEANUTS
WARM NACHOS | QUESO CHEESE SAUCE
ICE CREAM BARS & ICE POPS

CHOCOLATE BREAK \$26

TRUFFLES
CHOCOLATE POT DE CRÈME
CHOCOLATE RASPBERRY TART
CHOCOLATE POPS



ICE CREAM SANDWICH BAR \$24
CHOCOLATE CHIP COOKIE | COFFEE ICE CREAM
SNICKERDOODLE | CINNAMON ICE CREAM
PEANUT BUTTER COOKIE | CHOCOLATE ICE CREAM
BIRTHDAY CAKE COOKIE | VANILLA ICE CREAM

ANTIOXIDANTS \$20
ANTIOXIDANT SMOOTHIE | BERRIES, SPINACH, CHIA SEED, ALMOND MILK, PROTEIN POWDER, BANANA & PLUM

SLICED SEASONAL FRUIT & BERRY DISPLAY
TOASTED SEED & NUT MIX
VITAMIN WATERS

MMM DONUTS \$22
COOKIES & CREAM
KEYLIME PIE
MAPLE BACON
STRAWBERRY SPRINKLE

COFFEE CLUTCH \$25
CHILLED COLD BREW COFFEE | LATTE OR BLACK
BISCOTTI
ESPRESSO PANNA COTTA
WHITE CHOCOLATE MOCHA MOUSSE CAKE

BISCUIT BAR \$23
FRESH HOUSE MADE BISCUITS | BUTTER, HONEY CINNAMON BUTTER, GARLIC HERB BUTTER, ASSORTED JAMS, FLAVORED HONEY

FRUTERIA BAR \$25
DICED MANGO, MELON, JICAMA
PINEAPPLE CHUNKS
TAJIN, CHAMOY, CINNAMON SUGAR, TOASTED COCONUT
CUCUMBER AGUA FRESCA
HORCHATA



A LA CARTE BREAKS

| | |
|--|-----------------|
| HOUSEMADE COOKIES CHOCOLATE CHIP, TEXAS PECAN, OATMEAL | \$66 per dozen |
| FRESHLY BAKED MUFFINS BLUEBERRY CRUMBLE, CHOCOLATE CHIP, BANANA PECAN, HONEY OAT BRAN | \$64 per dozen |
| FAIRMONT COFFEE CAKE | \$72 per dozen |
| HOUSE MADE CINNAMON BUNS | \$72 per dozen |
| WARM PECAN STICKY BUNS | \$72 per dozen |
| RISE & SHINE BRUNCH BREADS: | |
| PEACH BOURBON LOAF | \$72 per dozen |
| BLUBERRY SOUR CREAM LOAF | \$72 per dozen |
| LEMON POPPY SEAD LOAF | \$72 per dozen |
| BANANA NUT LOAF | \$72 per dozen |
| SEASONAL SELECTION OF DANISHES | \$64 per dozen |
| TEXAS PECAN FUDGE BROWNIES | \$64 per dozen |
| HOUSE MADE GRANOLA BARS | \$60 per dozen |
| CHOCOLATE DIPPED RICE KRISPY SQUARES | \$66 per dozen |
| ASSORTED HOUSE MADE MACAROONS | \$64 per dozen |
| FAIRMONT DALLAS SAUSAGE ROLLS | \$72 per dozen |
| ASSORTED FRUIT BARS | \$6 each |
| ASSORTED ICE CREAM BARS | \$7 each |
| ASSORTED YOGURT PLAIN, FRUIT, VANILLA | \$6 each |
| SALTED BUTTERED POPCORN | \$7 per person |
| SLICED SEASONAL FRUITS & BERRIES | \$14 per person |
| PETITE VEGETABLE CRUDITIE GARLIC HERB HUMMUS | \$12 per person |
| WHOLE FRESH FRUIT | \$5 per piece |
| INDIVIDUAL BAGS OF TRAIL MIX | \$6 each |
| INDIVIDUAL BEEF JERKY IN A JAR | \$9 each |
| INDIVIDUAL BAGS OF CHIPS, PRETZELS or POPCORNERS | \$6 each |
| ASSORTED SELECTION OF KIND BARS & GRANOLA BARS | \$6 each |



A LA CARTE BREAKS

BEVERAGES

| | |
|--|------------------|
| ASSORTED DIET & REGULAR SOFT DRINKS | \$6 each |
| BOTTLED JUICES APPLE, ORANGE, CRANBERRY, V-8 | \$7 each |
| EVIAN BOTTLED WATER | \$7 each |
| FARARELLE SPARKLING WATER | \$7 each |
| HIGH BREW COLD BREW COFFEE | \$7 each |
| ENERGY DRINKS RED BULL, MONSTER | \$7 each |
| FRESHLY BREWED ICED TEA UNSWEETENED | \$80 per gallon |
| FAIRMONT LEMONADE | \$80 per gallon |
| CITRUS INFUSED WATER | \$38 per gallon |
| HOT COCOA MARSHMALLOWS, WHIPPED CREAM | \$82 per gallon |
| ROYAL CUP CAFÉ SUMBA COFFEE | \$120 per gallon |
| STARBUCKS COFFEE | \$130 per gallon |
| ROYAL CUP CAFÉ SUMBA DECAFFEINATED COFFEE | \$120 per gallon |
| STARBUCKS DECAFFEINATED COFFEE | \$130 per gallon |
| SELECTION OF LOT 35 TEAS | \$120 per gallon |

ALL DAY BEVERAGE PACKAGES

FULL DAY | 8HRS OF CONTINUOUS SERVICE **\$48 per person**

INCLUSIONS: UNLIMITED ASSORTED REGULAR & DIET SOFT DRINKS, BOTTLED STILL & SPARKLING WATER.
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, LOT 35 TEA SELECTION

HALF DAY | 4HRS OF CONTINUOUS SERVICE **\$32 per person**

INCLUSIONS: UNLIMITED ASSORTED REGULAR & DIET SOFT DRINKS, BOTTLED STILL & SPARKLING WATER.
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, LOT 35 TEA SELECTION





DALLAS

DAILY LUNCH BUFFETS

*BUFFETS ROTATE DAILY; A SURCHARGE OF \$7 PER GUEST APPLIES IF YOU ORDER OUT OF ROTATION
MENU PRICING IS BASED ON 1 HOUR OF SERVICE, ADDITIONAL HOURS ARE AVAILABLE AT \$12 PER PERSON/HOUR
ALL PRICING IS PER PERSON; MINIMUM OF 25 GUESTS OR AN ADDITIONAL CHARGE OF \$10 PER GUEST WILL APPLY
ALL BUFFETS INCLUDE FRESHLY BREWED REGULAR/DECAFFEINATED ROYAL CUP COFFEE & LOT 35 TEAS*

MONDAY — TRAVELLING TO THE MIDDLE EAST

\$67

SWEET POTATO & COCONUT SOUP

NAAN BREAD

ORGANIC MIXED GREENS | SHREDDED CARROT, CHERRY TOMATO, SLICED CUCUMBER, CREAMY YOGURT DRESSING

CUCUMBER & TOMATO RAITA SALAD

INDIAN SPICED POTATO SALAD

BUTTER CHICKEN

GARAM MASALA ROASTED STRIPLION

CHICKPEA & POTATO CURRY

VEGETABLE CASSEROLE

BASMATI RICE

SWEETS | SPICE CAKE WITH CINNAMON CREAM, CARDAMOM RICE PUDDING, CHOCOLATE & MINT MOUSSE, FRUIT SALAD

TUESDAY & SATURDAY— RIO GRANDE

\$67

JICAMA & CUCUMBER SALAD | JICAMA, CILANTRO, CHERRY TOMATO, CUCUMBER, LIME VINAIGRETTE

SOUTHWEST SALAD BAR | MIXED GREENS, ROASTED CORN, BLACK BEANS, ROASTED PEPPERS, TORTILLA STRIPS, SMASHED AVOCADO, CHIPOTLE VINAIGRETTE

TORTILLA CHIPS AND DIP STATION | BLACK BEAN AND CORN SALSA, PICO DE GALLO, SALSA VERDE

GUACAMOLE | LIME, CILANTRO, TOMATO

CHICKEN ENCHILADAS | CHOCOLATE MOLE & FRESH CILANTRO CREMA

MARINATED GRILLED SKIRT STEAK | ROASTED SALSA NEGRA

FRIED GULF SNAPPER | TOMATILLO SALSA AND FRIED PLANTAIN

GRILLED MUSHROOM AND PEPPERS | SAUTEED MEDLEY OF SQUASH AND MUSHROOMS

SPANISH RICE | TOMATO, PEPPERS, ONIONS, CILANTRO

REFRIED BLACK BEANS | COTIJA CHEESE, WHITE ONION, FRESH CILANTRO

SWEETS | CHURROS WITH DULCE DE LECHE, TRES LECHE, FLAN

WEDNESDAY & SUNDAY— FARM TO FORK

\$67

ROMA TOMATO & BASIL SOUP

ASSORTED LA BREA ARTISAN ROLLS | WHIPPED BUTTER

THE FARM SALAD BAR | ARUGULA, KALE, CHERRY TOMATO, CUCUMBERS, ROASTED SQUASH, CHOPPED HARD BOILED EGGS, BEAN SPROUTS, SHREDDED CARROTS, RED ONION, ROASTED MUSHROOM, BACON BITS, CROUTONS, SHREDDED CHEESES, BUTTERMILK RANCH DRESSING, AND HOUSE VINAIGRETTE

WHOLE GRAIN PASTA SALAD | CORN, CHICKPEA SALAD, ARUGULA, RADDISH, CUCUMBER RANCH VINAIGRETTE

MESQUITE ROASTED CHICKEN BREAST | ROSEMARY, GARLIC PAN JUS

TEXAS FARMED STRIPED BASS | TOMATO CONFIT

ROASTED FINGERLING ROASTED POTATOES | SMOKED CHEDDAR CHEESE

ROASTED BRUSSEL SPROUTS

GRILLED BROCCOLINI

SWEETS | SEASONAL FRUIT COBBLER, FRESH BERRY SHORTCAKE, BANANA PUDDING



THURSDAY— KOREA TOWN

\$67

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

GREEN PAPAYA SALAD | CHERRY TOMATO, BIRD'S EYE CHILI, 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

MISO GLAZED SALMON | YUZU, SHISHITO PEPPERS

JASMINE FRIED RICE | SHREDDED FRIED EGG, SOY GINGER GARLIC, PEAS, CARROTS

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

SWEETS | MATCHA LEMONGRASS CHEESECAKE, YUZU NAMELAKA, MANDARIN MOUSSE CAKE

FRIDAY— LA CUCINETTA

\$67

CANNELLINI BEAN SOUP | ESCAROLE, ROASTED ROOT VEGETABLES, SAN MARZANO TOMATO, PARSLEY

ASSORTED LA BREA ARTISAN ROLLS | LUCKY LAYLA BUTTER

KALE & 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

RISOTTO | GREEN PEAS, PARMESAN CREAM

RUSTIC CAPONATA | EGGPLANT, OLIVES, CAPERS, GOLDEN RAISIN, FRESH HERBS, GARLIC, VINEGAR, ROASTED TOMATO

SWEETS | TIRAMISU, FRANGIPANE TART, LEMONCELLO MOUSSE

DELI SANDWICH BUFFET

\$55

CHICKEN BROTH WITH WILD RICE & ROOT VEGETABLES

FRESH BAKED ROLLS | CHURNED BUTTER

MIXED ORGANIC GREENS | CHERRY TOMATOES, RADISH, SPICED PECANS, BALSAMIC VINAIGRETTE

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 | CRUMBLIED GOAT CHEESE & LEMON THYME VINAIGRETTE

SELECT THREE (3) SANDWICHES:

ITALIAN DELI | 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

ROAST BEEF | SHARP CHEDDAR, HORSERADISH MAYO, PRETZEL BAGUETTE

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

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

SWEETS | COOKIES, BLONDIES, BROWNIES





DALLAS

LUNCH ON THE RUN

\$45

SEASONAL WHOLE FRUIT
INDIVIDUAL BAG OF KETTLE CHIPS

SALAD SELECTION (Pick 1):

ROASTED BABY POTATO SALAD | BABY POTATO, CARAMELIZED RED ONION, BACON BITS, STONEGROUND MUSTARD, PARSLEY, MAYONNAISE, AND BALSAMIC DRESSING

RED QUINOA AND BARLEY SALAD | QUINOA, BARLEY, DRIED CHERRIES, CUCUMBER, HERBS, ROASTED TOMATO, RADDISH, GREEN BEANS, HOUSE VINAIGRETTE

ORZO PASTA SALAD | ROASTED VEGETABLES OF SQUASH, ZUCCHINI, TOMATO, FRESH BASIL, CRUMBLLED FETA CHEESE, FRESH HERBS, AND THYME LEMON VINAIGRETTE

PRE-SELECTED SANDWICH OR WRAP (Pick 2):

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

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

ITALIAN DELI | HAM, SALAMI, MORTADELLA, PROVOLONE, BANANA PEPPER, MARINATED TOMATO, 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

DESSERT SELECTION (Pick 1):

CHOCOLATE CHIP COOKIE

TEXAS PECAN BROWNIE

RICE KRISPY TREAT



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** | BASIL PESTO, TOASTED CIABATTA
- CHICKEN ORZO SOUP** | SHREDDED CHICKEN, ORZO PASTA, DICED VEGETABLE, CHICKEN BROTH
- PYRAMID TORTILLA SOUP** | FRESH AVOCADO, PICO DE GALLO

SALADS

- HERITAGE GREENS** | GRILLED VEGETABLES, CARROT & CUCUMBER, BALSAMIC DRESSING
- CAESAR SALAD** | SHAVED PARMESAN, FOCACCIA CROUTONS, ROASTED GARLIC VINAIGRETTE
- SPINACH & ARUGULA** | WALNUT, ROASTED SQUASH, GRAPE TOMATO, BLOOD ORANGE EMULSION

ENTRÉES

- FREE RANGE CHICKEN BREAST** | SHITAKE MUSHROOM, GRILLED ASPARAGUS, ROASTED POTATO, ROASTED CHICKEN JUS \$58
- ROLLED STUFFED CHICKEN** | PANCETTA, SUNDRIED TOMATO AND BASIL, MASALA JUS \$57
BROCCOLINI AND GLAZED CARROT
- GRILLED BEEF TENDERLOIN** | POMME PUREE, BROCCOLINI, KING TRUMPET MUSHROOMS, \$68
CABERNET BEEF DEMI GLACE
- SEARED STRIPED BASS** | GRILLED ASPARAGUS, POMME DAUPHINOISE, CHARRED TOMATO COULIS \$58
PETITE BASIL
- PORTOBELLO NAPOLEON** | BUTTERNUT SQUASH, HEIRLOOM TOMATO, WARM QUINOA SALAD \$52
- SAGE GNOCCHI** | GRILLED SEASONAL VEGETABLES, HERB PESTO, HEIRLOOM BABY CARROT, \$54
CIPPOLINI ONIONS, SHAVED PARMESAN CHEESE, REDUCED CREAM AND PARMESAN

ENTRÉE SALADS

- TAHINI QUINOA SALAD WITH MEDITERRANEAN MARINATED CHICKEN** | CUCUMBER, BELL PEPPERS, \$54
HUMMUS, TOMATO, ONIONS, CARROT & HARISSA PUREE, BED OF MIX GREENS
- CHILLED BAKED SALMON FILET SALAD** | FENNEL, ORANGE & ONION SLAW, HONEY ROASTED CARROT, \$55
LEMON PARSELY ORZO, ARUGULA GREENS



PLATED LUNCH

DESSERTS

CHOCOLATE CAKE | FLOURLESS CAKE, 64% CHOCOLATE MOUSSE, MILK CHOCOLATE CHANTILLY

KEY LIME TART | KEY LIME CURD, GRAHAM CRACKER, CRUNCHY MERINGUE, WHITE CHOCOLATE MOUSSE

VANILLA BEAN CHEESECAKE | GRAHAM CRACKER CRUST, FRESH STRAWBERRIES, BLOOD ORANGE GANACHE

PRALINE LAYER CAKE | HAZELNUT DACQUOISE, GINDUJA CRÈME, FEUILLETINE CRUNCH, MILK CHOCOLATE MOUSSE

BLACKBERRY LEMON TART | LEMON BLACKBERRY CUSTARD, OAT SHORT DOUGH CRUST, FRESH BERRIES



RECEPTION

COLD PASSED CANAPES

\$9 per Piece

MINIMUM ORDER OF 50 PIECES PER SELECTION.

DEVILED EGG | BBQ BRISKET AND GARLIC AOILI

SMOKED CHICKEN & BLACK BEAN SALAD | PLANTAIN CHIP, ROASTED CORN, CHIPOTLE DRESSING

MINI CAPRESE SALAD SKEWER | BASIL PESTO & BALSAMIC CREMA

SMOKED SALMON RILLETTE | GARLIC & HERB CREAM CHEESE, CUCUMBER, AND FRESH DILL

CAMEMBERT CHEESE CROSTINI | SHALLOT JAM AND VINEGAR GLAZE

BABY SCALLOP CEVICHE | LIME & RICE VINEGAR VINAIGRETTE, SIRACHA DOT

MAINE LOBSTER ROLL | TOASTED BRIOCHE BUN, FRESH PEAS, LOBSTER SALAD

BEEF TARTARE CROSTINI | BRIOCHE CROSTINI, TRUFFLE MAYO, FRIED CAPER BERRY

DEEP ELLUM GOAT CHEESE STUFFED PEPPADEW PEPPERS | MICRO GREENS

TUNA POKE MINI BOWL | BONITO AIOLI, EDAMAME, RADISH, RICE

HOT PASSED CANAPES

\$9 per Piece

MINIMUM ORDER OF 50 PIECES PER SELECTION.

PEKIN DUCK ROLL | ORANGE MARMELADE DIP

ARANCINI CROQUETTES | POMODORO & MOZZARELLA CHEESE, MARINARA SAUCE

SMOKED CHICKEN PISTACHIO PURSE | SWEET & SPICY SAUCE

CHORIZO & POTATO EMPENADA | SALSA ROJA

CRAB & ASIAGO STUFFED MUSHROOM | BALSAMIC GLAZE

THAI CHICKEN SATAY | CITRUS PEANUT SAUCE

PECAN CRUSTED CHICKEN SKEWER | SWEET CHILI SAUCE

SHRIMP CORN DOG | SMOKED PAPRIKA MAYO

SEARED BEEF TENDERLOIN BROCHETTE | CHIMICHURRI

GRAIN MUSTARD CRUSTED LAMB CHOPS | MINT LAMB JUS

VEGETABLE SAMOSAS | MANGO CHUTNEY

CANDIED BACON WRAPPED SCALLOPS | WHOLE GRAIN MAPLE MUSTARD

BEEF WELLINGTON | BEEF WRAPPED IN PUFF DOUGH, CABERNET THYME JUS



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*

INDIVIDUAL PETITE VEGETABLE CRUDITE **\$12**
CRISP & COLORFUL SEASONAL VEGETABLES | EDAMAME GINGER HUMMUS, RED BEET HUMMUS

SALUMI & ANTIPASTO **\$28**
CURED MEATS & PATE | SEASONAL PICKLES, GROUND MUSTARD, SPANISH OLIVES, ARTISANAL BREADS

CHEF'S CHEESE TABLE **\$24**
LOCALLY SOURCED & ARTISANAL CHEESES | FAIRMONT HONEY, QUINCE JAM, PRESERVES, FRESH & DRIED FRUITS, FRESH BREADS & LAVOSH

MEDITERRANEAN MEZZE **\$28**
SELECTION OF COLD APPETIZERS | OLIVES, STUFFED GRAPE LEAVES, BEET HUMMUS, ROASTED RED PEPPER HUMMUS, BABAGANOUSH, MARINATED FETA, PERSIAN MINI-CUCUMBERS, GRILLED PITA, LAVOSH

BAKED BRIE **\$22**
WHEEL OF BRIE CHEESE | BAKED IN PUFF PASTRY, APRICOT PRESERVED, TEXAS PECAN, ACCOMPANIED BY ARTISANAL CRACKERS, FRESH PEACHES & APPLES

CHIPS & SALSA STATION **\$17**
SEA SALTED CORN TORTILLA CHIPS | SALSA ROJA, SALSA VERDE, GUACAMOLE, WARM QUESO BLANCO

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 | MARKET PRICE |
| JUMBO GULF SHRIMP | \$11 per piece |
| SNOW CRAB CLAWS | \$12 per piece |
| KING CRAB LEGS (seasonally available) | MARKET PRICE |

HOUSEMADE SAUCES | CHAMPAGNE MIGNONETTE, REMOULADE, COCKTAIL SAUCE
ACCOMPANIMENTS | LEMONS, LIMES

AHI TUNA POKE **\$18**
AHI TUNA | KOSHIHIKARI RICE, WAKAME, WHIPPED AVOCADO, SPICE CUCUMBER SALAD, EDAMAME, TOASTED NORI



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*

BUILD A BOWL \$20

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): \$25

CHICKEN TINGA

BEEF BARBACOA

PORK AL PASTOR

BEEF BIRRIA TACOS WITH STEW

VEGETARIAN FAJITAS

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

GUACAMOLE BAR \$19

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

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

ACAPOLCO SHRIMP CEVICHE \$20

LIME SCENTED TORTILLIA CHIPS | CRUSHED TOMATO, CILANTRO, JALAPENO, AVAOCADO, RED ONION, GRILLED LIME

FAIRMONT CHICKEN SANDWICH \$18

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

PARMESAN WHEEL PASTA STATION \$28

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

FRESHLY TOSSED LINGUINI | PARMIGIANO REGIANO CHEESE WHEEL, FRESH CRACKED BLACK PEPPER, MARINARA SAUCE, BOLOGNESE SAUCE, SAUTEED VEGETABLES

CHINESE DIM SUM \$35

CHICKEN POTSTICKERS

VEGETABLE POTSTICKERS

VEGETABLE SPRING ROLLS

STEAMED BBQ PORK BUN

PORK & SHRIMP SHU MAI

SWEET CHILI SAUCE, HOT MUSTARD, SOY SAUCE



CARVING STATIONS

CHEF ATTENDED CARVING STATIONS. REQUIRES 1 CHEF ATTENDANT PER 100 GUESTS AT \$175 PER CHEF.
PRICING IS PER PERSON

TEXAS SMOKE HOUSE | MESQUITE SMOKED BRISKET, GRILLED SAUSAGE LINKS, SLICED ONION, PICKLES, SLICED BREAD \$27

PASTRAMI SALMON | SPICY MUSTARD, PICKLED VEGETABLES, KOSHER DILL PICKLES, ONION ROLL \$26

SLOW PRIME RIB EYE | ROSEMARY AU JUS, TEXAS BARBECUE SAUCE, CREAMY HORSERADISH SOURDOUGH ROLLS \$28

GARLIC & HERB ROASTED BEEF TENDERLOIN | CABERNET THYME JUS, BRIOCHE \$31

DIJON & HERB CRUSTED LAMB CHOPS | ROASTED GARLIC & MINT DEMI \$29

ROASTED TOM TURKEY BREAST | SAGE GRAVY, ORANGE & CRANBERRY RELISH \$24

MAPLE GLAZED SPIRAL HAM | POMMERY MUSTARD JUS, MULTIGRAIN ROLL \$24

BANANA LEAF ROASTED WHOLE RED SNAPPER | MANGO CILANTRO SALSA, FRIED PLANTAIN \$25

ENHANCE YOUR STATIONS WITH VEGETABLES AND STARCHES \$19

PICK TWO VEGETABLES:

-ROASTED RAINBOW COLOR CARROTS

-GRILLED ASPARAGUS

-SAUTEED ZUCCHINI SQUASH

-STEAMED BROCCOLINI

-BAKED CAULIFLOWER

-CORN ON THE COB

PICK ONE STARCH:

-ROASTED RED POTATOES

-MASHED POTATOES

-SAGE & BACON STUFFING

-PILAF RICE

-BAKED POTATOES WITH ALL THE FIXINS'

-TWICE BAKED POTATO

DESSERT DISPLAYS

DESSERT 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

FRENCH VANILLA CREPES \$20

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 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 \$20

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 \$15

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

COUNTRY CAKES & PIES \$18

CHOCOLATE CAKE | DEVIL'S FOOD CAKE, 64% CHOCOLATE GANACHE, CHOCOLATE BUTTERCREAM

CARROT CAKE | CARROT CAKE, CREAM CHEESE MOUSSE, CREAM CHEESE FROSTING

STRAWBERRIES N CRÈME | PATE BRISEE CRUST, FRESH STRAWBERRY FILLING, WHITE CHOCOLATE WHIPPED CREME

DUTCH APPLE PIE | PATE BRISEE CRUST, CARAMEL APPLES, OATMEAL STREUSEL TOPPING

SMOREOLOGY \$17

PB&J S'MORE

DULCE DE LECHE S'MORE

TRADITIONAL S'MORE

BACON CARAMEL S'MORE

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

*BUFFETS INCLUDE FRESHLY BREWED ROYAL CUP REGULAR, DECAFFEINATED COFFEE & SELECT LOT 35 TEAS
MINIMUM CHARGE OF 50 GUESTS, SURCHARGE OF \$12 PER GUEST APPLIES FOR GROUPS UNDER 50 GUESTS.
PRICING IS PER PERSON AND BASED ON 2 HOURS OF SERVICE*

WALK IN THE PARK

\$105

SOUP

LENTIL & VEGETABLE
FRESH BREAD ROLLS | BUTTER

SALADS

SALAD BAR | ORGANIC GREENS, SPINACH, SHREDDED CARROT, CHERRY TOMATO, SLICED CUCUMBER,
SLICED ALMONDS, DRIED CRANBERRIES, SWISS DRESSING, FRENCH DRESSING & VINAIGRETTE
MAPLE GLAZED ROOT VEGETABLE SALAD | SUN-DRIED CHERRIES, TOASTED PECANS
SWEET POTATO SALAD | CILANTRO VINAIGRETTE

HOT

SEARED STEEL HEAD TROUT | COCONUT SHALLOT SAUCE
SEARED CHICKEN BREAST | SMOKED PEPPER TEQUILA SAUCE
BEEF BOURGUIGNON
WILD RICE PILAF
STEAMED SEASONAL VEGETABLES

DESSERT

CHOCOLATE CAKE
VANILLA RICE PUDDING
CHEESECAKE
FRESH FRUIT SALAD

ITALIAN CUCINA

\$102

SOUP

MINISTRONE
CIABATTA & FOCACCIA BREAD

SALADS

ANTIPASTO PLATTER | ASSORTED GRILLED VEGETABLES, BOCCONCINI, OLIVES, PICKLES, BALSAMIC
REDUCTION
TOMATO & BREAD SALAD | ONION & BASIL
MARINATED MUSHROOM SALAD
SALAMI PLATTERS | CAPICOLLI, MORTADELLA & GENOA

PASTA BAR

PENNE & LINGUINI PASTA
BOLOGNESE SAUCE
ROASTED TOMATO SAUCE
FRESH PARMESAN

HOT

LEMON ROSEMARY CHICKEN
VEAL OSSO BUCCO
VEGETABLE PRIMAVERA

DESSERT

PANNA COTTA
CANNOLI
TIRAMISU
FRESH FRUIT SALAD



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 & ENCHILADA

ROASTED STREET CORN | CHIPOTLE, COTIJA, LIME, CHILI SALT
ENCHILADA CASSEROLE | CHICKEN, FLOUR TOTRILLA, CHEESE, TOMATO SAUCE

COCHINITA PIBIL TACO STAND

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

YUCATAN- STYLE SLOW ROASTED PORK SHOULDER | WARM FLOUR TORTILLAS, CHIMICHURRI A LA LUIS,
PICO DE GALLO, LIME PICKLED ONION, CABBAGE SLAW
PACIFIC COAST STYLE | SHRIMP, MANGO, RED ONION, CILANTRO, LIME, WARM FLOUR TORTILLAS
PUEBLA STYLE | SHREDDED CHICKEN, SMOKEY TOMATO CHIPOTLE SAUCE, WARM FLOUR TORTILLAS

CHURROS & SWEETS

CHURRO | CINNAMON SUGAR, CHOCOLATE AND CARAMEL SAUCE
MEXICAN HOT CHOCOLATE | CHOCOLATE MOUSSE, CINNAMON GANACHE, TOASTED MERINGUE
DULE DE LECHE CAKE | CHIFFON CAKE, DULCE DE LECHE CREAM, CARAMEL GLAZE

PRIME RIB DINNER

\$135

SOUP

CARMELIZED ONION & BEEF BROTH | SWISS CHEESE CROSTINI

SALADS

ORGANIC GREENS | SWISS DRESSING, HERB VINAIGRETTE & RANCH DRESSING
CAESAR SALAD | ROMAINE LETTUCE, CROUTONS, BACON & SHAVED PARMESAN
BABY POTATO SALAD | GRAINY MUSTARD VINAIGRETTE
ANTIPASTO DISPLAY | GRILLED VEGETABLES, MEATS & DIPS
TOMATO & CUCUMBER SALAD

HOT

ANGUS BEEF PRIME RIB STATION | ROSEMARY JUS, HORSERADISH & ASSORTED MUSTARDS
CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

SEARED SEABASS | YUZU BEURRE BLANC
MUSTARD BRAISED CHICKEN | BACON, WHITE WINE, CHIVE & CREAM
ROASTED FINGERLING POTATOES | SMOKED PAPRIKA, GARLIC, FRESH HERBS
POLENTA | CREAMY CHEDDAR CHEESE
BROCCOLI | BROWN BUTTER & SILVER ALMOND
RED CABBAGE | BRAISED WITH WHITE WINE & PROSCIUTTO
CARROT | ROASTED IN CANADIAN MAPLE SYRUP

DESSERT

BOURBON PECAN TART
RED VELVET VERRINE
DR.PEPPER CAKE
FRESH FRUIT SALAD



PLATED DINNER

ALL DINNER MENUS ARE ACCOMPANIED BY ARTISANAL BREAD, BUTTER, ROYAL CUP COFFEE & A SELECTION OF LOT 35 TEAS

THREE COURSE DINNER—\$95 PER PERSON

FOUR COURSE DINNER—\$105 PER PERSON

SELECTION FROM LAND MEETS SEA, ADDITIONAL \$30 PER PERSON

ALTERNATING DESSERT, ADDITIONAL \$8 PER PERSON

SOUPS

SWEET POTATO BISQUE | TOASTED HAZELNUT, CHILI OIL

ROASTED CARROT BISQUE | PINE NUTS, HONEY

BEEF BROTH | SHREDDED SMOKED BRISKET, TOASTED CORN

WILD MUSHROOM BISQUE | MUSHROOM CHIPS

CHILLED GAZPACHO | TOMATO, SPICY PICKLED BEAN

SALADS

ROMA TOMATO & BOCCONCINI | FRESH BASIL TRUFFLE OIL & BALSAMIC GLAZE

CLASSIC WEDGE SALAD | BABY ICEBERG, CHERRY TOMATO, BACON BITS, RED ONION, BLUE CHEESE CRUMBLE, RANCH DRESSING

ORGANIC GREENS | OVEN-DRIED TOMATOES, TOASTED PINE NUTS, GOAT CHEESE CROQUETTES, FIREWEED HONEY ORANGE DRESSING

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

ROASTED BEET SALAD | ROASTED GOLDEN & CHIOGGIA BEETS, CHARRED GRAPEFRUIT, CRUMBLED FETA, CANDIED PECAN, AGED BALSAMIC VINAIGRETTE

APPETIZER

BEEF CARPACCIO | BALSAMIC REDUCTION, CANOLA OIL, TENDER GREENS, AGED CHEDDAR

SMOKED SALMON RILLETTE | WHIPPED CREAM CHEESE, LEMON GEL, CAPERS AND RYE BREAD CHIPS

BEETROOT 3-WAYS | ROASTED, PURÉED, CANDIED, GOAT CHEESE, MICRO GREENS

ANTIPASTO PLATE | PROSCIUTTO, MORTADELLA, MARINATED MUSHROOMS & PICKLED VEGETABLES

INTERMEZZO (ADDITIONAL \$7 PER PERSON)

CAMPARI GRAPEFRUIT

CUCUMBER RIESLING

BLOOD ORANGE TITO'S

GREEN APPLE TEQUILA



MAIN COURSE

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF MARKET VEGETABLES

LAND

ROASTED FREE RANGE CHICKEN BREAST | SMASHED NEW POTATOES, THYME CHICKEN JUS

BRAISED CHICKEN SUPREME | ONION, BACON, RUSTIC MASHED POTATOES, GRILLED ASPARAGUS, ROASTED PARSNIP, RED WINE JUS

SMOKED BONE-IN PORK CHOP | PARSNIP & APPLE BUTTER, ROASTED RED POTATOES

BRAISED BEEF SHORT RIB | BUTTERMILK MASHED POTATOES, RED WINE BRAISING JUS

SEARED BEEF TENDERLOIN | YUKON GOLD POTATO PAVEE, MERLOT DEMI-GLACE

ROASTED GARLIC CRUSTED LAMB RACK | CRUSHED LEMON ROSEMARY POTATO, MINT JUS

SEA

HONEY GLAZED SALMON | ASPARAGUS RISOTTO CAKE, CITRUS BUTTER SAUCE

OVEN ROASTED SEA BASS | FORBIDDEN RICE, YUZU BEURRE BLANC

SEARED RED SNAPPER | LEMON CAPER POTATOE ECRASEE, HERB VINAIGRETTE

VEGETARIAN

ROASTED CAULIFLOWER STEAK | OLIVE OIL MASHED SWEET POTATOES, ROMESCO SAUCE

ZUCCHINI, PEPPER & SPINACH TOWER | SUNDRIED TOMATO HUMMUS, FRIED CARROT

QUINOA STUFFED ACORN SQUASH | MARINATED TOFU, MAPLE GINGER SOY GLAZE

LAND MEETS SEA

4oz BEEF TENDERLION & 4oz SEA BASS | WHIPPED POTATOES, BORDELAISE SAUCE, HOLLANDAISE

SHORT RIB & GIANT SHRIMP | ROASTED NEW POTATOES, GARLIC BUTTER, WINE JUS

BEEF SIRLOIN & CRAB CAKE | POTATO PAVE, CHIPOTLE AIOLI, GREEN PEPPERCORN SAUCE

DESSERTS

PEANUT BUTTER PAVE | BROWNIE BISCUIT, PEANUT BUTTER MOUSSE, 64% CHOCOLATE MOUSSE, HONEY ROASTED PEANUTS

CITRUS LAYER CAKE | ALMOND SPONGE, OPALYS MOUSSE, CLEMENTINE & ORANGE CITRUS MOUSSE, RASPBERRY FOAM

SALTED CARAMEL CAKE | FLOURLESS CAKE, SALTED CARAMEL NOUGAT, DARK CHOCOLATE MOUSSE, CARAMEL GLAZE, ROASTED HAZELNUTS

CHOCOLATE TART | CHOCOLATE SABLE, SALTED CHOCOLATE CUSTARD, WHIPPED WHITE CHOCOLATE CREAM, CHOCOLATE CRUNCH

BLACKBERRY LEMON TART | LEMON BLACKBERRY CUSTARD, OAT SHORT DOUGH CRUST, FRESH BERRIES



FAMILY STYLE DINNER

\$110

DINNER IS SERVED IN 3 WAVES | STARTERS, ENTRÉES & SIDES, DESSERTS
MAXIMUM 250 GUESTS

STARTERS

WARM BREAD | WHIPPED BUTTER

LOCAL CURED MEAT | GRILLED VEGETABLES, HOUSE MADE MARINADE

ICEBERG LETTUCE | BACON STRIPS, SHREDDED CHEDDAR, RANCH DRESSING

CHERRY TOMATO SALAD | RED ONION, ITALIAN PARSLEY, BREAD CROUTON, BALSAMIC DRESSING

HOT SMOKED TROUT FILET | LEMON & CAPER VINAIGRETTE

FARM THE GARDEN | MIXED BABY GREENS, SHAVED FARM VEGETABLE, LEMON HERB VINAIGRETTE

ENTRÉE

HERB CRUSTED LAMB | LAMB MINT JUS

BROWN BUTTER GROUPER | LEMON THYME BUERRE BLANCH

GRILLED WHOLE CHICKEN | SMOKED TOMATO COULIS

SIDES

SOY GINGER SAUTÉED VEGETABLES | BOK CHOY, CARROT, SNAP PEAS

GRILLED ASPARAGUS | LEMON AND BUTTER

CHARRED MISO BROCCOLI

DESSERTS

POUND CAKE | SALTED CARAMEL SAUCE

ASSORTED BEIGNET | HAZELNUT, BERRY, CINNAMON SUGAR

CRÈME BRÛLÉE TART | BLACKBERRIES

FRESHLY BREWED ROYAL CUP COFFEE, SELECTION OF LOT 35 TEAS



BEVERAGES

CONSUMPTION PRICING

PRICE BASED PER DRINK.

\$175 per Bartender. 1 Bartender required for every 100 guests.

PREMIUM LIQUORS | \$13

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

SUPER PREMIUM LIQUORS | \$14

TITO'S HANDMADE VODKA
MALFY GIN
CASAMIGOS SILVER TEQUILA
BACARDI SILVER RUM
BACARDI 8 RUM
MAKERS MARK BOURBON
TEMPLETON RYE
CHIVAS REGAL SCOTCH

LUXURY LIQUORS | \$16

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

PREMIUM RED, WHITE & SPARKLING WINE | \$13

PLEASE REFERENCE WINE LIST

SUPER PREMIUM RED, WHITE WINE | \$15

PLEASE REFERENCE WINE LIST

LUXURY RED, WHITE WINE | \$25

PLEASE REFERENCE WINE LIST

ASSORTED SOFT DRINKS | \$6

ASSORTED COCA-COLA PRODUCTS

ASSORTED JUICES | \$7

CRANBERRY, ORANGE, GRAPEFRUIT

BOTTLED STILL & SPARKLING WATER | \$7

IMPORTED & CRAFT BEER | \$9

| | |
|-------------------------|-------------------|
| STELLA | HEINEKEN |
| DEEP ELLUM BLONDE & IPA | DOS EQUIS |
| COMMUNITY MOSAIC | TEXAS ALE PROJECT |

DOMESTIC BEER | \$8

| | |
|----------------|--------------|
| BUDWEISER | BUDLIGHT |
| COORS LIGHT | MILLER LIGHT |
| MICHELOB ULTRA | SHINER BOCK |



BEVERAGES

PACKAGE PRICING

\$175 per Bartender. 1 Bartender required 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 | \$23 per person for One Hour Bar |
| Premium Sparkling Wine | \$30 per person for Two Hour Bar |
| Import Beers | \$43 per person for Three Hour Bar |
| Domestic Beers | \$50 per person for Four Hour Bar |
| Assorted Soft Drinks & Juices | |
| Bottled Still & Sparkling Water | |

PREMIUM BAR PACKAGE

| | |
|---------------------------------|------------------------------------|
| Premium Liquor Selection | \$29 per person for One Hour Bar |
| Premium Red Wine, White Wine | \$46 per person for Two Hour Bar |
| Premium Prosecco | \$61 per person for Three Hour Bar |
| Import Beers | \$72 per person for Four Hour Bar |
| Domestic Beers | |
| Assorted Soft Drinks & Juices | |
| Bottled Still & Sparkling Water | |

SUPER PREMIUM BAR PACKAGE

| | |
|------------------------------------|------------------------------------|
| Super Premium Liquor Selection | \$33 per person for One Hour Bar |
| Super Premium Red Wine, White Wine | \$50 per person for Two Hour Bar |
| Super Premium Sparkling Wine | \$65 per person for Three Hour Bar |
| Import & Craft Beers | \$81 per person for Four Hour Bar |
| Domestic Beers | |
| Assorted Soft Drinks & Juices | |
| Bottled Still & Sparkling Water | |

LUXURY BAR PACKAGE

| | |
|---------------------------------|------------------------------------|
| Luxury Liquor Selection | \$49 per person for One Hour Bar |
| Luxury Red Wine, White Wine | \$66 per person for Two Hour Bar |
| Veuve Clicquot Champagne | \$81 per person for Three Hour Bar |
| Import & Craft Beers | \$93per person for Four Hour Bar |
| Domestic Beers | |
| Assorted Soft Drinks & Juices | |
| Bottled Still & Sparkling Water | |



THEMED BAR PACKAGES

PRICE BASED PER GUEST FOR 2 HOURS; EACH ADDITIONAL HOUR IS \$11 PER GUEST
\$175 per Bartender. 1 Bartender required for every 100 guests.

THE BLOODY MARY BAR

\$36

Tito's Vodka
Bloody Mary Mix
Locally Sourced Garnishes & Celery
Variety of Pickled Items
Thick Cut Bacon & Beef Jerky
Assorted Hot Sauces
Salt & Tajin Rimmed Glasses

MIMOSA BAR

\$33

Chandon Brut, Sparkling Wine
Orange Juice
Grapefruit Juice
Cranberry Juice
Apple Juice
Assorted Fruit Garnishes

GIN & TONIC BAR

\$36

Choice of Gin: Malfy, Empress or The Botanist
Fever Tree Tonic
Cucumbers, Berries & Mint
Sliced Lime



BEVERAGES

CASH BAR PRICING

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

\$175 per Bartender. 1 Bartender required for every 100 guests.

\$175 per Cashier. 1 Cashier required for every 100 guests.

PREMIUM LIQUORS | \$15

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



WINE LIST

PREMIUM PACKAGE

| | | BOTTLE |
|--------------------|---------------------------------------|--------|
| PROSECCO | La Marca, Italy | \$48 |
| CHARDONNAY | Twenty Acres, Napa Valley, California | \$48 |
| CABERNET SAUVIGNON | Twenty Acres, Napa Valley, California | \$48 |

SUPER PREMIUM PACKAGE

| | | |
|-----------------|---------------------------------------|------|
| SPARKLING WINE | Chandon Brut, Napa Valley, California | \$75 |
| SAUVIGNON BLANC | Mohua, Marlborough, New Zealand | \$75 |
| PINOT NOIR | Mohua, Marlborough, New Zealand | \$75 |

LUXURY PACKAGE

| | | |
|------------|---|-------|
| CHAMPAGNE | Veuve Clicquot 'Yellow', Brut, France, (NV) | \$190 |
| CHARDONNAY | Cakebread, Napa, California | \$190 |
| RED BLEND | Prisoner, Napa Valley, California | \$165 |

FULL SELECTION

| | | |
|--------------------|---|-------|
| CAVA | Poema, Spain | \$55 |
| SPARKLING ROSE | Chandon, Napa Valley, California | \$75 |
| CHAMPAGNE | Piper Heidsieck, Brut, France (NV) | \$100 |
| | Moet Imperial, Brut, France (NV) | \$190 |
| ROSE | Whispering Angel, Cotes De Provence, France | \$60 |
| CHARDONNAY | Lucas & Lewellen, Central Coast, California | \$60 |
| | Prisoner, Carneros California | \$100 |
| PINOT GRIGIO | Acrobat, Oregon | \$55 |
| RIESLING | Kessler, Rheingau, Germany | \$65 |
| SAUVIGNON BLANC | Kim Crawford, Marlborough, New Zealand | \$55 |
| | Cloudy Bay, Marlborough, New Zealand | \$95 |
| PINOT NIOIR | Decoy, Sonoma, California | \$95 |
| MERLOT | Decoy by Duckhorn, Sonoma, California | \$90 |
| MALBEC | Ghost Pines, Napa, California | \$55 |
| | Luigi Bosca, Mendoza, Argentina | \$70 |
| SHIRAZ | Barossa Valley, Australia | \$65 |
| CHIANTI | Il Palagio "When We Dance", Tuscany, Italy | \$95 |
| CABERNET SAUVIGNON | BR Cohn, Napa Valley, California | \$60 |
| | Liberty School, Paso Robles, California | \$75 |
| | Smith & Hook Reserve, Paso Robles, California | \$150 |

