



BREAKFAST

BREAK

LUNCH

HORS  
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DINNER

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CONTINENTAL BREAKFAST

PLATED BREAKFAST

BREAKFAST BUFFET

BREAKFAST STATIONS

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**BREAKFAST**

# BREAKFAST



All Breakfast selections include Chilled Orange Juice, Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Hot Tea and Water.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.



## MUSTANG CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Fresh Seasonal Cut Fruit & Berries and Fruit Yogurt.

\$20 / PERSON



*Breakfast Enhancements or Stations may be added to the Continental Breakfast. Refer to pages 04-05 for Enhancement and Station options.*

## PLATED BREAKFAST

All Plated Breakfast selections include Assorted Breakfast Pastries with Butter & Preserves.

### All-American

Scrambled Eggs with Cheese, Breakfast Potatoes O'Brien, Sausage Links and Pancakes with Syrup.

\$26 / PERSON

### Southwestern

Scrambled Eggs with Cheese, Chorizo Links, Potatoes O'Brien and Tortillas (served family style).

\$26 / PERSON



### LAS COLINAS BUILD-YOUR-OWN BREAKFAST BUFFET

Breakfast Buffet includes Assorted Breakfast Pastries with Butter & Preserves, Fresh Seasonal Cut Fruit & Berries, Shredded Cheese, Fresh Pico de Gallo, Salsa and Ketchup.

- Scrambled Eggs with Cheese
- Protein (CHOOSE ONE)
  - .. Sausage Links
  - .. Applewood Smoked Bacon
  - .. Turkey Sausage
  - .. Ground Chorizo
- Starch (CHOOSE ONE)
  - .. Grits with Butter
  - .. Potatoes O'Brien
  - .. Seasoned Skillet Potatoes
  - .. Biscuits & Gravy

\$32 / PERSON

### BREAKFAST STATIONS

All Stations require at least one Chef Attendant – One attendant per 50 people is recommended. Each Station is limited to a maximum of two hours of service.

+

Chef Attendant Fee : \$100 / CHEF



*Breakfast Stations are only available in conjunction with the Plated, Continental and Breakfast Buffet.*



### Pancakes

Homemade Chocolate, Blueberry & Buttermilk Pancakes with Fresh Fruit Compote, Sweet Whipped Cream, Warm Maple Syrup and Whipped Butter.

\$10 / PERSON

### Eggs Your Way

Whole Eggs and Omelets Made-to-Order with a selection of Applewood Smoked Bacon, Ham, Grilled Onions, Peppers, Cheddar & Swiss Cheeses, Tomatoes, Mushrooms and Spinach.

\$12 / PERSON

### Cornflake-Encrusted French Toast

Maple Syrup, Pecan Praline Sauce, Sliced Bananas and Cinnamon Whipped Cream.

\$10 / PERSON



**BREAKFAST ENHANCEMENTS**▪ **Crustless Breakfast Quiche**

(MIN. 1 DOZEN)

Spinach & Swiss / Asparagus, Sweet  
Pepper & Eggs / Bacon & Eggs

\$9 / DOZEN

▪ **French Toast Kabob**Kabob with Strawberries,  
Blueberries and French Toast Bites  
Dusted with Powdered Sugar. Served  
with a Maple Syrup Cup.

\$6 / PERSON

▪ **Breakfast Burritos** (MIN. 2 DOZEN)Flour Tortilla filled with Scrambled  
Eggs, Cheddar Cheese and  
Breakfast Potatoes. Served with  
House-made Salsa.

\$52 / DOZEN

+

Add your choice of Chorizo, Bacon or  
Turkey Sausage : \$60 / DOZEN▪ **Individual Yoplait Fruit Yogurts**

\$36 / DOZEN

▪ **Dry Cereal & Milk**

\$48 / DOZEN

▪ **Fresh Seasonal Cut Fruit**

\$11 / PERSON

▪ **Assorted Bagels with Flavored  
Cream Cheese, Butter & Preserves**

\$48 / DOZEN

▪ **Assorted Pastries**

Danish / Mini Muffins / Croissants

\$48 / DOZEN

▪ **Open-Faced Bagels** (MIN. 1 DOZEN)Lox with Cream Cheese, Capers  
& Diced Red Onions / Bacon,  
Fresh Arugula & Cream Cheese /  
Cucumbers, Tomatoes, Cream  
Cheese and Fresh Pesto

\$13 / PERSON

▪ **Oatmeal Bar**Blueberries / Strawberries / Brown  
Sugar / Cinnamon / Pecans / Butter  
/ Maple Syrup / Dried Cranberries

\$10 / PERSON

▪ **Oatmeal Crème Brûlée**

\$65 / DOZEN

▪ **Yogurt Parfait**

\$60 / DOZEN

▪ **Orange, Grapefruit, Cranberry or  
Apple Juice**

\$45 / GALLON

▪ **Freshly Brewed Starbucks  
Caffeinated & Decaffeinated Coffee  
or Hot Tea**

\$65 / GALLON

▪ **Milk Cartons**

\$2 / EACH





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BREAK PACKAGES

BREAK ENHANCEMENTS

**BREAK**

## BREAK

### All Break Packages include Bottled Water & Sodas.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.

One hour maximum service.



### Ballpark Package

Mini Hot Dogs, Build-Your-Own Nachos, House-Made Potato Chips and Assorted Cookies. With Ketchup, Mustard, Relish, Diced Onions, Diced Tomatoes, Sliced Banana Peppers and Sliced Jalapeños.

\$21 / PERSON

### Health Nut Package

Fruit Smoothies, Granola Bars, Fruit Kabobs, Trail Mix and Infused Water (Cucumber & Mint, Orange & Lime and Strawberry & Kiwi).

\$25 / PERSON



### State Fair Package

Cheddar & Caramel Popcorn, Mini Corn Dogs, Mini Pretzel Bites served with Queso Blanco, Cinnamon Sugar Churros and Lemonade.

\$21 / PERSON

### Ice Cream Social Package

Vanilla, Chocolate & Strawberry Ice Cream with Chocolate & Caramel Sauce, Whipped Cream, Chopped Nuts, Sprinkles and Sliced Strawberries.

\$18 / PERSON

### All-Day Beverage Break

Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Sodas, Iced Tea and Bottled Water.

\$16 / PERSON



**BREAK ENHANCEMENTS**

- Energy Drinks  
\$5 EACH
- Bottled Water  
\$4 EACH
- Assorted Soda  
\$4 EACH
- Assorted Bottled Juice  
\$4 EACH
- Bottled Sparkling Water  
\$4.50 EACH
- Granola Bars  
\$30 / DOZEN
- Freshly Baked Cookies  
\$34 / DOZEN
- Chocolate Fudge Brownies  
\$36 / DOZEN
- Chocolate Dipped Strawberries  
\$36 / DOZEN

**By the Pound. . .**

(ONE POUND SERVES APPROXIMATELY  
12 PEOPLE)

- Yogurt Pretzels  
\$23 / POUND
- Trail Mix  
\$23 / POUND
- Potato Chips & House-Made Dip  
(French Onion or Ranch)  
\$23 / POUND
- Premium Mixed Nuts  
\$26 / POUND
- Zesty Party Mix  
\$26 / POUND
- Tortilla Chips, Queso &  
Freshly Made Salsa  
\$29 / POUND
- Pita Chips & Humus  
\$29 / POUND

- Infused Water  
Cucumber & Mint / Orange & Lime /  
Strawberry & Kiwi  
\$75 / 3-GALLON DISPENSER
- Lemonade with Fresh, Sliced Lemons  
\$40 / GALLON
- Fruit Punch with Fresh, Sliced  
Oranges & Pineapple  
\$40 / GALLON
- Freshly Brewed Iced Tea  
\$50 / GALLON
- Freshly Brewed Starbucks  
Caffeinated & Decaffeinated Coffee  
and Hot Tea with Lemons  
\$65 / GALLON  
+  
Add Assorted Flavored Syrup,  
Chocolate Shavings, Cinnamon  
Sticks and Fresh Whipped Cream :  
\$5 / PERSON

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**LUNCH**

BOXED LUNCH

PLATED LUNCH

LUNCH BUFFET

## LUNCH



### BOXED LUNCH

All Boxed Lunch selections include Chips, Whole Fruit & Cookie and Water & Iced Tea Station.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.



### SALAD BOXED LUNCHES

#### Grilled Chicken Salad

Southwest Grilled Chicken Salad with Baby Greens, Charred Corn, Black Beans, Red & Yellow Pear Tomatoes and Queso Fresco. Served with Poblano-Cilantro Vinaigrette.

\$26 / PERSON

#### Chinese Chicken Salad

Slow-Roasted Chicken Breast, Red & Green Bell Peppers, Mandarin Orange Slices, Basil, Cilantro, Chopped Cabbage and Romaine Lettuce. Tossed in Sesame Dressing with Fried Wontons & Sesame Seeds.

\$26 / PERSON

### SANDWICH BOXED LUNCHES

#### Grilled Veggie Wrap

Grilled Vegetables on a Wheat Wrap with Baby Greens, Pesto-Marinated Zucchini, Carrots, Red & Yellow Peppers and Portobello Mushrooms.

\$21 / PERSON

#### Turkey BLT Sandwich

Roasted Turkey Breast Slices, Crisp Bacon, Tomatoes, Lettuce and Mayonnaise on Toasted Wheat Bread.

\$21 / PERSON

#### Chicken Salad Sandwich

Fresh Chopped Grilled Chicken tossed with Dried Cherries, Apricots, Currants & Celery in a base of Cilantro Basil Dressing. Served on Sliced Jalapeño Cheddar Cornbread.

\$21 / PERSON

## LUNCH

### Grilled Chicken Sandwich

Grilled Chicken Breast on Focaccia Bread with Sundried Tomato-Basil Pesto, Romaine Lettuce and Provolone Cheese.

\$21 / PERSON

### Ham & Cheese Sandwich

Black Forest Ham and Gruyere Cheese on Sourdough Bread with Lettuce. Served with Mustard & Mayonnaise.

\$21 / PERSON

### Roast Beef Sandwich

Roast Beef on Ciabatta Bread with Baby Arugula, Provolone Cheese and Sliced Tomato. Served with Mustard & Mayonnaise.

\$21 / PERSON

### PLATED LUNCH

All Lunch entrées come with a Choice of Salad, a Choice of Dessert, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Hot & Iced Tea and Water.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.



### SALAD SELECTIONS (CHOOSE ONE)

#### Las Colinas House Salad

Organic Greens, Roasted Red Beets, Goat Cheese and Spiced Texas Pecans. Served with Cilantro Lime Vinaigrette.

#### Lemon Fresca Salad

Romaine Lettuce, Fresh Jalapeños and Shaved Reggiano Cheese. Served with Meyer Lemon Tarragon Vinaigrette & Citrus Pepper Sprinkles.

#### Spinach, Orange & Strawberry Salad

Fresh Spinach with Oranges & Strawberries, topped with Fried Red Onion Strips and Toasted Almonds. Served with Champagne Vinaigrette.

#### Mustang Salad

Butter & Baby Red Oak Lettuce with Cucumbers, Red Onions, Shredded Cheddar Cheese, Roma Tomatoes and Sourdough Croutons. Served with Buttermilk Ranch Dressing.





**ENTRÉE SELECTIONS** (CHOOSE ONE)**Herb Chicken**

Grilled Chicken Breast with Truffle Mushroom Cream Sauce. Served with Wild Rice and Glazed Baby Carrots.

\$34 / PERSON

**Chicken Florentine**

Pan Seared Chicken Florentine topped with Spinach & Parmesan Cheese with Fennel Cream Sauce. Served with Garlic & Herb Butternut Squash Cous Cous and Sautéed Squash Medley.

\$34 / PERSON

**Fire-Roasted Vegetable Polenta**

(Vegan/Gluten-Free)

Roasted Cauliflower, Butternut Squash, Red Onion, Edamame, Red Bell Pepper & Zucchini. Accented with Crushed Sea Salt and placed atop a Herb Polenta Cake.

\$36 / PERSON

**Roasted Chicken Breast**

Braised Semi-Bone-In Chicken Breast with Gorgonzola Cheese Cream Sauce. Served with Burnt Garlic Butter Orzo and Sautéed Julienne Vegetables.

\$36 / PERSON

**Panko-Crusted Cod**

Baked Panko-Crusted Cod with Lemon-Sherry Beurre Blanc. Served with Garlic Ginger Basmati Rice and Sautéed Seasonal Vegetables.

\$38 / PERSON

**Stuffed Chicken Breast**

Chicken Breast stuffed with Roasted Corn & Jalapeño Cheese Grits in an Ancho Pepper Butter Cream Sauce. Served with Chive Mashed Potatoes and Green Beans.

\$40 / PERSON

**Tuscan Ratatouille Tart**

Bouquet of Fire-Roasted Zucchini, Yellow Squash, Red Onion, Bell Peppers and Mushrooms with Herb Cheese and Ricotta in a Sundried Tomato Tart Shell.

\$42 / PERSON

**Braised Short Ribs**

Tender Braised Short Ribs with Port Wine Demi. Served with Asiago Mashed Potatoes and Honey Glazed Carrots.

\$42 / PERSON

**Herb-Marinaded Flat Iron Steak**

Herb-Marinaded Flat Iron Steak with Balsamic Caramelized Onion Demi. Served with Horseradish Mashed Potatoes and Sautéed Seasonal Vegetables.

\$48 / PERSON

### DESSERT SELECTIONS (CHOOSE ONE)

#### Lemon Layer Cake

Lemon Sponge Cake with Refreshing Lemon Mousse and Whipped Topping.

#### Tiramisu

Sponge Cake, Espresso-Flavored Mascarpone Mousse, Whipped Cream and a dusting of Cocoa.

#### Strawberry Layer Cake

Fresh Whipped Cream and Sweet Strawberry Preserves sandwiched between layers of Light Moist Shortcake.

#### Vanilla Bean Dream Cake

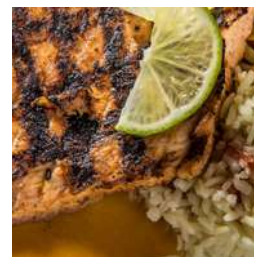
Vanilla-Flavored White Cake filled with a Creamy Custard, topped with Cream Cheese Icing and White Chocolate Drizzle.



### LUNCH BUFFET

All Lunch Buffets include Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Hot & Iced Tea and Water.

Designed for a minimum of 25 people. Surcharge may apply if minimum requirement is not met.



### Traditional Deli

- Ranch-Style Potato Salad
- Pasta Salad with Kalamata Olives, Julienned Vegetables & Pesto Aioli
- A Selection of Assorted Deli Meats, including Shaved Honey Ham, Smoked Turkey, Roast Beef, Albacore Tuna Salad
- Sliced Swiss & Cheddar Cheeses
- Condiments: Mayonnaise, Dijon Mustard, Creamy Horseradish
- Lettuce, Sliced Tomatoes, Pickle Chips, Dill Pickle Spears and Potato Chips
- Croissants, Sourdough & Multi-Grain Breads
- Seasonal Soup
- Assorted Dessert Bars

\$36 / PERSON

### Southern Hospitality

- Southern Cesar Salad with Hearts of Romaine Lettuce, Queso Fresco, Tomatoes and Tortilla Strips. Served with Poblano Cesar Dressing.
- Ripe Tomato, Cucumber & Red Onion Salad. Served with Cilantro Citrus Vinaigrette.
- Chicken Fried Chicken with Cream Gravy
- Blackened Catfish with Creole Sauce
- Red Skin Buttermilk Chive Mashed Potatoes
- Fresh Green Beans tossed with Crispy Bacon & Sautéed Red Onions
- Cheddar Cheese Biscuits with Butter
- Chef's Specialty Dessert

\$42 / PERSON

### Asian

- Cabbage Salad with Sesame Ginger Dressing
- Tempura-Style Orange Chicken
- Hoisin Garlic Beef Tips
- Stir-Fry Vegetables
- Fried Rice or Rice Noodles
- Lemon Layer Cake

\$42 / PERSON



### Italian Bistro Buffet

- Fresh Baby Mozzarella Salad with Grape Tomatoes, Red Onions & Cucumbers. Tossed in a Basil-Lime Vinaigrette.
- Anti-Salad with Mixed Greens, Salami, Artichokes, Kalamata Olives, Peperoncinis and Feta Cheese. Served with Italian Herb Vinaigrette.
- Red Wine & Basil Marinated Grilled Chicken Breasts
- Slow-Roasted Short Ribs in Herb Demi-Glaze
- Penne Pasta sautéed in Garlic Olive Oil
- Italian-Herbed Seasonal Squashes
- Garlic Bread Sticks
- Assorted Mini Cannoli

\$48 / PERSON

### Ranch Hand

- Mixed Greens with Dried Cherries, Spiced Pecans, Tomatoes and Cheddar Cheese. Served with Homemade Buttermilk Ranch Dressing.
- Fresh Coleslaw
- BBQ Brisket served with Pickled Veggies and Smoky BBQ Sauce
- Mesquite-Rubbed Roasted Chicken
- Baked Mac-n-Cheese with Corn
- Ranch-Style Beans
- Jalapeño Cheddar Cornbread Muffins with Butter
- Bourbon Pecan Pie with Whipped Cream

\$48 / PERSON

### Las Colinas Taco Stand

- Mixed Greens with Julienne Jicama, Cucumbers and Cilantro. Served with Serrano Pepper-Mango Vinaigrette.
- Crisp Tortilla Chips & Homemade Salsa
- Build-Your-Own Taco Bar: Tomato-Lime Marinated Chicken and Fajita Seasoned Beef. Served with Shredded Lettuce, Queso Fresco, Pico de Gallo, Avocado Crema, Fresh Cilantro, Chopped Onions, Fresh Limes and Homemade Salsa.
- Cheese Enchiladas
- Warm Corn & Flour Tortillas
- Borracho Black Beans
- Southwestern-Style Rice
- Caramelized Pineapple Coconut Blonde

\$48 / PERSON



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COLD HORS D'OEUVRES

HOT HORS D'OEUVRES

SAVORY RECEPTION STATIONS

CARVING RECEPTION STATIONS

SWEET RECEPTION STATIONS

## HORS D'OEUVRES & RECEPTION STATIONS

## HORS D'OEUVRES & RECEPTION STATIONS



### COLD HORS D'OEUVRES

All hors d'oeuvre pricing is based on 50 pieces per order.

- Toasted Pumpkinnickel topped with Cucumber, Dill and Goat Cheese  
\$175 / ORDER
- Melon Prosciutto Skewer with Baby Mozzarella  
\$175 / ORDER
- Blackened Chicken Tostada, Port-Marinaded Fig Cucumber Relish, Crema Fresca  
\$200 / ORDER
- Fresh Mixed Vegetable Shooters with Homemade Buttermilk Ranch Dressing  
\$200 / ORDER
- Southwest Bruschetta with Pico de Gallo, Black Beans, Corn, Avocado and Fresh Queso on a Baguette  
\$200 / ORDER
- Dried Cranberry & Prosciutto Bruschetta with Light Goat Cheese, drizzled with Balsamic Bourbon Glaze  
\$200 / ORDER
- Basil Capres Tart (Gluten-Free), Micro Basil, Pearl Tomatoes and Fresh Mozzarella  
\$250 / ORDER
- Southwest Polenta topped with Grilled Cilantro & Spinach Pesto-Tossed Shrimp. Garnished with Cherry Tomatoes & Chives, drizzled with Orange Citrus Glaze.  
\$250 / ORDER
- Southwest Shrimp Cocktail Shooter: Fresh Pico de Gallo with Shrimp in a Cilantro & Lime Vegetable Tomato Juice  
\$275 / ORDER

- Herb Cherry Tomato, Baby Mozzarella and Kalamata Olive Skewer  
\$275 / ORDER
- Smoked Salmon on a Cucumber Cup with Chive Cream Cheese  
\$325 / ORDER



## HORS D'OEUVRES

### HOT HORS D'OEUVRES

All hors d'oeuvre pricing is based on 50 pieces per order.

- Marinated Beef Meatballs in a Hoisin-Garlic Sauce  
\$125 / ORDER
- Crispy Fish Tacos with Pineapple Slaw. Topped with Crème Fraiche.  
\$200 / ORDER
- Jalapeño Cream Cheese Wonton  
\$200 / ORDER
- Wild Mushroom Beggars Purse  
\$200 / ORDER
- Vegetable Samosa  
\$200 / ORDER
- Mini Brisket Taco with Roasted Corn and Cabbage Slaw  
\$225
- Southwest Chicken Spring Roll  
\$250 / ORDER
- Buffalo-Style Chicken Spring Roll  
\$250 / ORDER
- BBQ Pork Purse  
\$250 / ORDER
- Edamame Pot Stickers with Orange Soy Glaze  
\$275 / ORDER
- Southwest Shrimp Quesadillas with Cilantro and Spinach. Served with Sweet Onion Mango Relish.  
\$325 / ORDER
- Crispy Phyllo-Wrapped Shrimp  
\$325 / ORDER



## SAVORY RECEPTION STATIONS

Beverage service is not included with the Stations.

To enhance the stations, Chef Attendants are available at an additional charge – One attendant per 50 people is recommended.

Designed for a minimum of 25 people. Surcharge may apply if minimum requirement is not met.

+

Chef Attendant Fee : \$100 / CHEF



## Crudit 

Display of Fresh Seasonal Cut Vegetables and Lavash. Served with Buttermilk Vegetable Dip and Ancho Pepper Dip.

\$8 / PERSON

## Seasonal Fruit Presentation

Presentation of the Freshest Fruits available during the current season.

\$10 / PERSON

## Cheeses

Domestic and International Cheese selection. Served with assorted Sliced Breads and Gourmet Crackers, garnished with Fresh & Dried Fruits and Nuts.

\$11 / PERSON

## Seafood Platter

Peeled Shrimp, Crab Claws, Legs and Fresh Oysters

MARKET PRICE / PERSON

## Gourmet Flatbreads

Grilled Chicken, Basil, Tomato & Roasted Garlic / Fresh Vegetable / Prosciutto, Fontina Cheese and Fresh Tomato Sauce

\$12 / PERSON

## Grilled Cheese with Soup

Sandwich Options (CHOOSE ONE)

- Smoked Gouda, Gruyere and Cheddar on Sour Dough Bread
- Mozzarella, Fresh Tomatoes and Basil on a Multigrain Bread
- Mascarpone with Grilled Veggies on Jalape o Cheddar Corn Bread

Soup Options (CHOOSE ONE)

- Chicken Tortilla
- Tomato Basil
- Roasted Poblano

\$12 / PERSON



## RECEPTION STATIONS

### **Crispy Cones** (CHOOSE THREE)

- Chicken & Mango Cilantro Salad
  - Smoked Salmon with Dill Cream Cheese
  - Fresh Bruschetta
  - Asian Beef and Snow Peas
  - Chipotle Shrimp with Avocado
  - Buffalo Chicken with Ranch Drizzle
- Served in Savory Cones.

\$14 / PERSON

### **Salad Martinis** (CHOOSE TWO)

- Chinese Chicken Salad with Sesame Vinaigrette
  - Cobb Salad
  - Caprese Salad
  - Quinoa, Vegetable and Grilled Shrimp with Mango Cilantro Vinaigrette
- Served in a Martini Glass.

\$15 / PERSON

### **Sliders** (STATION COMES WITH ALL THREE)

- Mini BBQ Sliders: Mini BBQ Brisket Sliders with BBQ Sauce. Served with or without Red Cabbage/Pickled Onion Slaw.
- Mini Aloha Sliders: Beef Patty with Grilled Pineapple, Sweet Chili Sauce, Havarti Cheese and Lettuce on a Hawaiian Roll.
- Mini Salmon BLT Sliders: Fresh Grilled Salmon, Spinach, Tomato, Bacon and Black Truffle Aioli on a Mini Bun.

\$21 / PERSON



### **Quesadillas** (CHOOSE TWO)

- Marinated Fajita Chicken
  - Beef
  - Roasted Vegetable
- Includes Pico De Gallo, Crema Fresca, Homemade Salsa and Tortilla Chips.

\$18 / PERSON

### **Potato Bar** (CHOOSE ONE)

- Yukon Whipped Potatoes
  - Mashed Sweet Potatoes
- Toppings include: Applewood Smoked Bacon, Asian Beef, Buffalo Chicken, Shredded Cheddar Cheese, Sautéed Mushrooms, Chives, Brown Sugar, Butter and Roasted Pecan Pieces.

\$21 / PERSON



**Pasta Amore!**

- Gemelli Pasta and Cheese Tortellini
- Roasted Tomato Sauce and Candied Garlic Cream Sauce
- Garlic Bread Sticks

Toppings include: Diced Chicken, Sautéed Shrimp, Sautéed Mushrooms, Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded Parmesan and Red Pepper Flakes.

\$22 / PERSON

**Street Taco**

- Chopped Skirt Steak and Cilantro Lime Grilled Shrimp
- Soft Corn and Flour Tortillas

Toppings include: Shredded Cabbage Slaw, Spicy Chipotle Salsa, Crema Fresca, Fresh Lime, Diced Onions, Queso Fresco and Smokey Salsa Verde.

\$24 / PERSON

**CARVING RECEPTION STATIONS**

All Carving Stations will be served with Freshly Baked Petite Rolls.

Beverage service is not included with the Stations.

Stations will serve 20 people.

A Chef Attendant is required, at an additional charge – One attendant per 50 people is recommended.

+

Chef Attendant Fee : \$100 / CHEF

**Ham**

Pineapple-Glazed Ham with Honey Mustard Sauce.

\$240 / STATION

**Turkey**

Roasted Turkey Breast with Apricot Glaze and Cranberry-Orange Chutney.

\$260 / STATION

**Brisket**

Dr. Pepper Brine BBQ Brisket with Smoky BBQ Sauce.

\$310 / STATION

**Salmon**

Smoked Salmon Fillet with a Hoisin BBQ Sauce.

\$330 / STATION

### SWEET RECEPTION STATIONS

Beverage service is not included with the Stations.

To enhance the stations, Chef Attendants are available at an additional charge – One attendant per 50 people is recommended.

Designed for a minimum of 25 people. Surcharge may apply if minimum requirement is not met.

+

Chef Attendant Fee : \$100 / CHEF



### S'mores

Graham Crackers with Marshmallows Dipped in Chocolate.

\$10 / PERSON

### Strawberry Shortcake

Fresh Strawberries, Grand Marnier-Marinated Strawberries and Homemade Butter Pound Cake. Served with Heavy Whipped Cream, Orange Zest, Powdered Sugar and Chocolate Shavings.

\$14 / PERSON

### Crème Brûlée

- Vanilla Bean
- Amaretto Chocolate
- Carmel Macchiato
- Holiday Flavors are available

\$15 / PERSON

### Crepes

Plain or Chocolate Mini Crepes, Whipped Cream, Nutella, Carmel Sauce, Chocolate Sauce, Blueberries, Strawberries, Bananas and Powdered Sugar.

\$16 / PERSON



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**DINNER**

## DINNER



### PLATED DINNER

All Dinner entrées come with a Choice of Salad, a Choice of Dessert, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Iced Tea and Water. Hot Tea available upon request.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.



### SALAD SELECTIONS (CHOOSE ONE)

#### Melon Salad with Crouton Wrap

Micro Greens enveloped in a Herbed Round Crouton with Seasonal Melons and Fresh Mozzarella Cheese. Served with Smoky Orange Vinaigrette, and garnished with Roasted Almonds, Oatmeal and Fresh Basil.

#### Caprese Salad

Mixed Greens, Roma Tomatoes and Fresh Mozzarella Cheese. Served with Basil Garlic Vinaigrette.

#### Bibb and Raspberry Salad

Bibb Lettuce and Fresh Raspberries with Elderberry Wine-Infused Cheese, Sourdough Croutons and Toasted Macadamia Nuts. Served with Raspberry Vinaigrette.

### Fennel and Bleu Cheese Salad

Butter Lettuce with Shaved Fennel, Roasted Pistachio, Radish, Cucumber and Bleu Cheese Crumbles. Served with White Wine Tarragon Vinaigrette.



**ENTRÉE SELECTIONS** (CHOOSE ONE)**Yucatan Roasted Corn and Black Beans** (Gluten-Free)

Fire Roasted Corn, Red Bell Peppers, Black Beans, Onions, Avocado and Brown Rice. Accompanied by Monterey Jack Cheese, and wrapped in a Cilantro-Infused Gluten-Free Tart Shell.

\$38 / PERSON

**Roasted Vegetable Lasagna**

Roasted Portobello Mushrooms, Artichokes, Zucchini, Spanish Onions, Red Peppers and Kalamata Olives, hand rolled in a sheet of Pasta with a mixture of Ricotta & Parmesan Cheese, wrapped in a thin layer of Artisan Mozzarella Cheese.

\$42 / PERSON

**Garlic and Herb Chicken**

Grilled Chicken Breast marinated and seared with a Parmesan Cream Sauce. Served with Julienned Seasonal Vegetables and Brussel Sprout Mashed Potatoes.

\$44 / PERSON

**Almond Crusted Chicken**

Baked Chicken with Almond Crust in a Red Pepper Sauce. Served with Lemon and Herb Orzo and Squash Medley.

\$46 / PERSON

**Seared Cod**

Seared Cod Filet with Ancho Beurre Blanc. Served over Roasted Corn Grits and Zucchini Sticks, and topped with BBQ Pecans.

\$46 / PERSON

**Bone-In BBQ Pork Chops**

Grilled Pork Loin Chop with Mango-BBQ Glaze. Served with Jalapeño Cheese Grits and Julienned Seasonal Vegetables.

\$50 / PERSON

**Cascabel Pepper Sirloin**

Grilled Cascabel Pepper Sirloin with Ancho Horseradish Demi. Served with Herb Mashed Potatoes and Batonnets Sautéed Carrots.

\$52 / PERSON

**BBQ Rubbed Salmon**

BBQ Rubbed Salmon with Spicy Mango Barbeque Sauce. Served with Southwest Pico de Gallo Rice and Steamed Asparagus.

\$55 / PERSON





**Grilled New York Strip**

Grilled New York Strip with Rosemary Port Wine Reduction and Wild Mushroom Ragout. Served with Twice-Baked Mashed Potatoes and Julienned Vegetable Medley.

\$64 / PERSON

**Filet Mignon and Jumbo Shrimp**

Gorgonzola Crusted Filet Mignon in a Truffle Demi and Grilled Jumbo Shrimp in a Sherry Wine Cream Sauce. Served with Potato Mousseline and Fresh Lemon Pepper Green Beans.

\$70 / PERSON

**Lamb Chops and Seared Scallops**

Braised Lamb Chops with Mint Cranberry Demi and Pan Seared Scallops with Light Citrus Cream Sauce. Served with Roasted Garlic & Gorgonzola Cheese Mashed Potatoes and Batonnete Seasonal Vegetables.

\$72 / PERSON

**Grilled Beef Tenderloin**

Grilled Beef Tenderloin with Thyme Demi Reduction, topped with Goat Cheese. Served with Mashed Sweet Potatoes and Grilled Asparagus.

\$75 / PERSON

**DESSERT SELECTIONS (CHOOSE ONE)****White Chocolate Raspberry Cake**

Moist Sponge Cake layered with Pure White Chocolate and Rich Red Raspberry Sauce. Topped with Fresh Whipped Cream and Accents of White Chocolate.

**Crème Brûlée Cheesecake**

Madagascar Vanilla Bean Crème Brûlée layered with a Light Cheesecake, hand-fired and finished with Caramel.

**Sea Salt Caramel Cheesecake**

Thick New York Style Cheesecake with Rich Caramel Swirl. Topped with a thin Hershey Caramel Topping, lightly sprinkled with Sea Salt.

**Chocolate Layer Cake** (Gluten-Free)  
Gluten-Free White and Dark Chocolate layered Marble Cake.

**Fresh Seasonal Berries**

Only the freshest of Seasonal Fruits and Berries, selected at their peak and prepared in-house.

**BUILD-YOUR-OWN DINNER BUFFET**

All Dinner Buffets include Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Hot & Iced Tea and Water.

Designed for a minimum of 25 people. Surcharge may apply if minimum requirement is not met.



- **Salad** (CHOOSE TWO)
  - .. Las Colinas House Salad
  - .. Mustang Garden Fresh Salad
  - .. Spinach, Orange & Strawberry Salad
  - .. Bibb and Raspberry Salad
- **Entree** (CHOOSE TWO)
  - .. Tangy Marinated Beef Tips with Garlic Bourbon Sauce
  - .. Fried Catfish with Remoulade Sauce
  - .. Chicken Piccata with White Wine Lemon Caper Sauce
  - .. Country Fried Steak with Peppered Gravy
  - .. Chile-Limon Salmon with Citrus Glaze
  - .. Maple Glazed Semi-Bone-In Chicken Breast
  - .. Herb-Rubbed Beef with Lemon Rosemary Au Jus
- **Starch** (CHOOSE ONE)
  - .. Boursin Mashed Potatoes
  - .. Mashed Sweet Potatoes
  - .. Three Cheese Macaroni
  - .. Penne with White Sauce
  - .. Jalapeño Cheese Grits
  - .. Lemon Herb Orzo
  - .. Ranch Style Beans
- **Vegetable** (CHOOSE ONE)
  - .. Lemon Pepper Green Beans
  - .. Honey Glazed Baby Carrots
  - .. Seasonal Sautéed Vegetables
  - .. Harvest Corn
- **Dessert** (CHOOSE ONE)
  - .. Chocolate Layer Cake (Gluten-Free)
  - .. Crème Brulee Cheesecake
  - .. Vanilla Bean Dream Cake
  - .. White Chocolate Raspberry Cake

\$75 / PERSON

BREAKFAST

BREAK

LUNCH

HORS  
D'OEUVRES

DINNER

BEVERAGES

WEDDINGS

A LA CARTÉ / BY THE GALLON

CONSUMPTION BAR PACKAGES & PRICING

HOSTED BAR PACKAGES & PRICING

## BEVERAGES

## BEVERAGES

The Irving Convention Center proudly serves Coca-Cola products.

### À LA CARTE

- Milk  
\$2 EACH
- Bottled Water  
\$4 EACH
- Assorted Soft Drinks  
\$4 EACH
- Assorted Bottled Juices  
\$4 EACH
- Bottled Sparkling Water  
\$4.50 EACH
- Energy Drinks  
\$5 EACH
- Hot Chocolate  
\$2 EACH



### BY THE GALLON (MIN. 1 GALLON)

- Freshly Brewed Starbucks Caffeinated or Decaffeinated Coffee or Hot Tea with Lemon  
\$65 / GALLON  
+  
Add Assorted Flavored Syrup, Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream:  
\$5 / PERSON
- Fruit Punch  
\$40 / GALLON
- Lemonade  
\$40 / GALLON
- Orange, Grapefruit, Cranberry or Apple Juice  
\$45 / GALLON
- Freshly Brewed Iced Tea  
\$50 / GALLON



### H<sub>2</sub>O BAR

Custom Purified Water Service Infused Three-Gallon Dispenser, available in Lemon-Lime, Pineapple-Orange, Mixed Berry and Cucumber-Mint.

\$75 EACH

### ICE WATER STATION

Three-Gallon Dispenser.

\$30 EACH



### CONSUMPTION BAR

Pricing does not include service fee or sales tax. Charges are based on actual quantity of drinks consumed.

For Cash Bar: Add \$.50 per drink (tax included).

One Bartender per 100 people is required.

+

Bartender Fee :

\$100 / BARTENDER / 2-HOUR SHIFT

\$25 / HOUR FOR EACH ADD'L HOUR



### Pricing

- Sparkling Water  
\$4 EACH
- Bottled Water  
\$4 EACH
- Soft Drinks  
\$4 EACH
- Juice  
\$4 EACH
- Domestic Beer  
\$5.50 EACH
- Premium Beer  
\$6.50 EACH
- House Wine Glass  
\$6.50 EACH
- Tier One Wine Glass  
\$7.50 EACH
- Tier Two Wine Glass  
\$8.50 EACH

- Tier One Cocktails  
\$7.50 EACH
- Tier Two Cocktails  
\$8.50 EACH
- Champagne Glass  
\$6.50 EACH
- Cordials  
\$9 EACH

### Drink Tickets

Drink Tickets can be purchased in bundles of 25. Charges will apply to all tickets purchased. Unused tickets cannot be returned for a refund.

- Beer / House Wine  
\$6.50 EACH
- Tier One  
\$7.50 EACH
- Tier Two  
\$8.50 EACH

### Beer Options

- Domestic: Miller Lite, Coors Light, Budweiser, Bud Light, O'Doul's, Michelob Ultra
- Premium: Corona, Shiner, Stella, Rahr, Lakewood

Additional Beers can be added upon request.



### Wine Options

- House Brands: LaTerre and Woodbridge (White Zinfandel, Chardonnay, Merlot, Cabernet)
- Tier One: Robert Mondavi Private Selection (Chardonnay, Cabernet, Merlot), Ravenswood (Chardonnay, Cabernet), Clos Du Bois (Chardonnay), V NO (Cabernet)
- Tier Two: Kendall Jackson (Chardonnay, Cabernet, Merlot), Toasted Head (Chardonnay, Cabernet, Merlot), Vintage Ink (Cabernet, Merlot), Wild Horse (Chardonnay)

Additional Brands are available – Ask for details.

### Tier One Cocktails

- Gin: Bombay
- Rum: Treaty Oak
- Vodka: Svedka
- Scotch: Dewars White Label
- Whiskey: Jack Daniels
- Tequila: El Jimador

### Tier Two Cocktails

- Gin: Bombay Sapphire
- Rum: Bacardi
- Vodka: Grey Goose
- Scotch: Johnny Walker Black
- Whiskey: Crown Royal
- Tequila: Herradura
- Bourbon: Herman Marshall



### HOSTED BAR

Bar Packages include Cocktails, Domestic & Premium Beer, House Wines & Champagne, Soft Drinks and Bottled Waters.

One Bartender per 100 people is required.

+

Bartender Fee :

\$100 / BARTENDER / 2-HOUR SHIFT

\$25 / HOUR FOR EACH ADD'L HOUR



### Hosted Bar Pricing / Two Hours

- Tier One: Standard Brands  
\$30 / PERSON
- Tier Two: Premium Brands  
\$34 / PERSON

### Hosted Bar Pricing / Three Hours

- Tier One: Standard Brands  
\$33 / PERSON
- Tier Two: Premium Brands  
\$37 / PERSON

### Hosted Bar Pricing / Four Hours

- Tier One: Standard Brands  
\$41 / PERSON
- Tier Two: Premium Brands  
\$44 / PERSON

### Beer & Wine Packages

Tier One: Beer & Wine Packages include Domestic Beer, House Wines & Champagne, Soft Drinks and Bottled Waters.

- Two hours  
\$25 / PERSON
- Three hours  
\$30 / PERSON
- Four hours  
\$34 / PERSON





WEDDING PACKAGES

IRVING CONVENTION CENTER FLOOR PLANS

**WEDDINGS**

BREAKFAST

BREAK

LUNCH

HORS  
D'OEUVRES

DINNER

BEVERAGES

WEDDINGS

## WEDDINGS



Who has the perfect setting for the reception of your dreams? We do!

From our unique, stunning building to our award-winning staff, we'll provide you with every resource you need to make your wedding a success and to ensure you and your guests have the best possible experience.

### WEDDING PACKAGES INCLUDE:

- Ballroom Rental
- Early Access at 8 a.m. until 12:00 a.m.\*
- Three Votive Candles at each Table
- Menu Tasting for Bride and Groom
- Cake Cutting Service at \$1.00 per Slice for Client-Provided Cake
- Food and Beverage Banquet Tables and Chairs
- House Linens and Napkins
- Serviceware
- Dance Floor up to 32' x 32' and 12' x 16' Staging
- Half-Hour Punch Service during Cocktail Hour

Change fee will apply for groups changing sets from ceremony to reception.

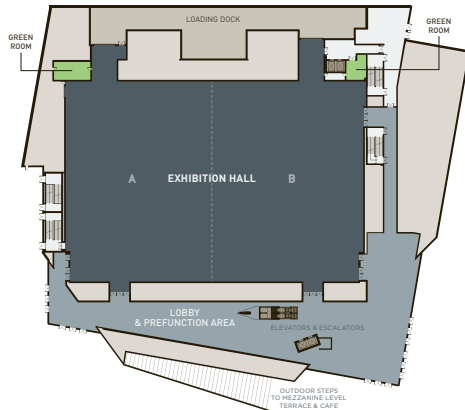
Package pricing does not include service fee or sales tax.

**\*Weddings that exceed 12:00 a.m. (including tear down) will incur an additional charge : \$500 / HOUR**

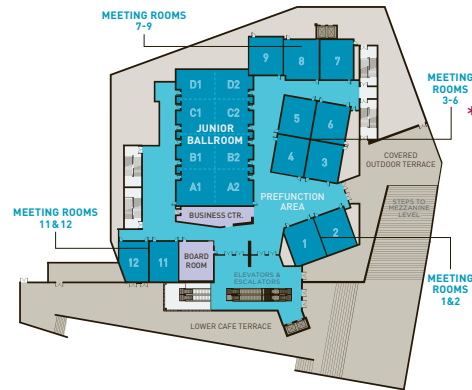


## IRVING CONVENTION CENTER FLOOR PLANS

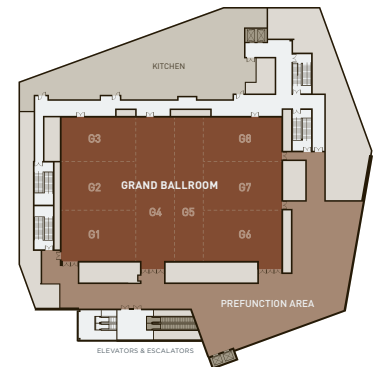
**Exhibition Hall Level**  
FIRST FLOOR



**Meeting Rooms & Junior Ballroom Level**  
THIRD FLOOR



**Grand Ballroom Level**  
FOURTH FLOOR





**Irving Convention Center  
at Las Colinas**

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