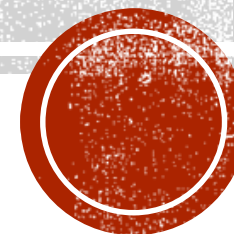


# DOUBLETREE DFW NORTH

2018 BANQUET MENUS



*DOUBLETREE DFW NORTH*

*4441 West John Carpenter Freeway • Irving • Texas 75063 • USA • Phone: (972) 929-8181*

# BREAKFAST BUFFETS

ALL OF THE BUFFETS ARE SERVED WITH A COFFEE STATION AND AN ASSORTMENT OF 3 JUICES

ALL BREAKFAST BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE.

ALL BREAKFAST BUFFETS ARE SERVED FOR 60 MINUTES.

## Awaken | \$24

Selection of Breakfast Breads  
Selection of Bagels  
Spreads of Peanut Butter, Butter,  
Fruit Preserves, Assorted Cream Cheese

## Executive Continental | \$28

Selection of Breakfast Breads  
Selection of Bagels  
Spreads of Peanut Butter, Butter,  
Fruit Preserves, Assorted Cream Cheese  
Assorted Yogurt  
Assortment of Seasonal Fruits

## Nourish | \$30

Oatmeal Station , Toppings  
Assorted Yogurt  
Assortment of Seasonal Fruits  
Selection of Breakfast Breads  
Spreads of Peanut Butter, Butter,  
Fruit Preserves, Assorted Cream Cheese

## Wholesome | \$33

Scrambled Egg Whites  
Peppers, Mushrooms & Onions  
Choice of Turkey Bacon or Turkey Sausage  
Smoothies  
Assorted Yogurt  
Assortment of Seasonal Fruits  
Whole Wheat Bread  
Spreads of Peanut Butter, Butter, Fruit Preserves, Assorted  
Cream Cheese

## Southwestern Classic | \$31

Assortment of Seasonal Fruits  
Assorted Breakfast Burritos  
Sour Cream and Salsa  
Crisp Bacon  
Texas Sautéed Potatoes  
Muffins, Danish, and Nut Breads

## Hot and Hearty | \$35

Scrambled Eggs  
Choice of French Toast or Pancakes  
Choice of Sausage, Bacon, Ham, Turkey Sausage or Turkey  
Bacon  
Crispy Breakfast Potatoes  
Assorted Cereals  
Assorted Yogurt  
Assortment of Seasonal Fruits  
Selection of Breakfast Breads  
Selection of Bagels  
Spreads of Peanut Butter, Butter, Fruit Preserves, Assorted  
Cream Cheese

# ENHANCEMENTS

Mimosas or Bloody Mary Bar 10

Smoked Fish Display 9

Gourmet Omelet Station 8

Waffle Station 8

French Toast or Pancakes 6

Steel Cut Oatmeal Station 5

Assorted Cold Cereal Bar / Regular and Skim  
Milk 7

Breakfast Bread Basket Station 6

Fresh Fruit & Greek Yogurt Parfait 7

Dozen Assorted Bagels, Fruit Preserves, Cream  
Cheese 48

Assorted Breakfast Sandwiches 8

Assorted Southwest Breakfast Burritos 8

Fresh House Fruit Smoothies & Tonics 8

Assorted Breakfast Bars 4

Hard Boiled Egg 3

Scrambled Eggs 6

Assorted Whole Fruit 4

-\$100 Attendant Fee For Action Stations

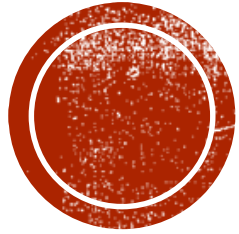
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# PLATED BREAKFAST

Plated Breakfasts Include Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Teas and Condiments, Squeezed Orange Juice  
Assorted Fruit Preserves, Honey and Sweet Butter



## Rise and Shine I 25

Farm Fresh Scrambled Eggs  
Crisp Bacon Strips  
Link Sausage  
Crispy Breakfast Potatoes  
Baskets of Muffins, Buttermilk Biscuits

## Morning Nosh I 28

Eggs Benedict  
Fresh seasonal Fruit Salad  
Asparagus Spears  
Broiled Tomato Parmesan

## Healthy Start I 30

Seasonal Egg White Frittata,  
Seasonal Fruit,  
Yogurt & Granola Parfait  
Breakfast Potatoes  
Choice of Hickory Smoked Bacon, Turkey Bacon,  
Turkey Sausage or Sausage Links.

## The Sweet Spot I 29

Choice of Fluffy Buttermilk Pancakes  
or Thick Cut French Toast,  
Bowl of Fruit  
Scrambled Eggs Breakfast Potatoes.  
Choice of Hickory Smoked Bacon, Turkey Bacon,  
Turkey Sausage or Sausage Links.

# ENHANCEMENTS

Steel Cut Oatmeal 5  
Seasonal Sliced Fruit 6  
Assorted Cold Cereals 6  
Dozen Assorted Fresh Bagels 48

Shaved Smoked Salmon Bagel and Cream Cheese 8  
Fresh House Fruit Smoothies & Tonics 8  
Gourmet Omelet Station 8

Fresh Fruit & Greek Yogurt Parfait 7  
Assorted Breakfast Sandwiches 8  
Assorted Toast Basket 5

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# LUNCH BUFFETS

**Warm Lunch Tables Includes Entrées, Dinner Rolls, Butter Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas Based on 60 Minutes of Continuous Service**

**Lunch Tables Are Priced For Choice of 2 Entrées. For 3 Entrées Add \$6.**

## **Butchers Block | 38**

Choice of 4 Deli Meats: Turkey, Roast Beef, Corned Beef, Capicola, Salami, Pastrami, Grilled Chicken Breast, Smoked Ham and Sopressata  
Cheeses: Swiss, American, Pepper Jack  
Assorted Grilled Vegetables  
Assorted Artisanal Breads and Rolls  
Assorted Artisanal Condiments, Including Whole Grain Mustard, Chipotle Mayo and Pesto Mayo  
Fruit Salad  
Baby Spinach Salad with Goat Cheese, Spiced-Candied Walnuts and Craisins  
Tricolor Potato Salad with a Mustard-Thyme Vinaigrette  
Quinoa Salad  
Terra Chips  
Assorted Cookies & Brownies

## **Artisan Sandwich Shop | 35**

Choice of 3 Prepared Sandwiches Including:  
Smoked Turkey with Manchego, Chipotle Aioli, Arugula on a Sourdough Roll  
Roast Beef with Roasted Tomatoes, Horseradish Mayo, Sharp Cheddar Cheese on a Ciabatta Roll  
Honey Cranberry Chicken Salad on a Croissant  
House Egg Salad with Arugula on Whole Wheat Bread  
Roasted Vegetable Wrap with Warm Wilted Spinach, Roasted Squash, Roasted Eggplant, Roasted Red Pepper and Hummus  
Baby Spinach Salad with Goat Cheese, Spiced Candied Walnuts and Craisins  
Tricolor Potato Salad with a Mustard-Thyme Vinaigrette  
Assorted Cookies and Brownies

## **The Intellect Luncheon | 40**

Steamed Basa Fish with Lemon Grass and Ginger Broth  
Grilled Pesto Chicken Breast  
Vegetable Stir Fry with Carrots, Peppers, Summer Squash  
Quinoa, Kale, Raw Beets, Carrots, Tofu, Sriracha Vinaigrette  
Assorted Seasonal Fruits

## **Big Tex Barbecue | 42**

Tossed Garden Salad  
House Red Potato Salad  
Fruit Salad  
Choice of Two Entrees  
Smoked Barbecued Brisket of Beef  
Slow Roasted Chicken  
Smoked Sausage with Roasted Peppers  
\* Add Barbecued Pork Ribs \$7  
Barbecued Baked Beans  
Grilled Corn on the Cobb  
House-made Cornbread & Biscuits  
Caramel apple pie  
Texas pecan pie  
Warm House-made Bread Pudding

## **The Italian Pranzo | 35**

Grilled Flank Steak, Romesco Sauce  
Chicken Parmesan  
Seasonal Vegetable Risotto  
Grilled Eggplant, Balsamic Glaze  
Italian Wedding Soup  
Cold Spinach & Orzo Salad  
Caprese Salad  
Italian Bread  
Tiramisu and Assorted Cannolis

# ENHANCEMENTS

Add Chef's Daily Soup 5

Add Grilled Chicken for the Salad 6

Add Assorted Antipasto 10

Add Bruschetta Station 8

Add Fruit Salad 6

Add Chef's Choice of a Hot Pasta 7

Add Grilled Salmon 10

Add Grilled Shrimp 8

Add Grilled Skirt Steak 12

*-\$100 Attendant Fee For Action Stations*

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# PLATED LUNCH

Plated Luncheons Require a Minimum of 10 Guests

All Plated Luncheons Include Garden Salad, Artisanal Bread and Sweet Butter, Choice of Dessert

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Teas and Iced Tea

## Entrées

### Grilled Chardonnay Chicken Breast | 29

Chardonnay Cream Sauce  
Garlic Roasted Mashed Potatoes  
Seasonal Vegetables

### Herb Roasted Pork Loin | 38

Cider Demi Glace  
Cheddar Mashed Potatoes  
Roasted Brussel Sprouts With a Bacon Apple  
Chutney

### Asiago Chicken | 32

Asiago Crusted Chicken Breast, Finished with a  
Tomato Olive Pesto  
Broccoli  
Mushroom Risotto

### Beef Braised Short Rib | 45

Oven Roasted Tomato Demi  
Plablano Mashed Potatoes  
Seasonal Vegetables

### Southwestern Seared Local White Fish | 34

Vera Cruz Sauce  
Cilantro Lime Basmati Rice  
Seasonal Vegetables

### Roasted Carved Beef | 43

Red Wine Demi Glace  
Garlic Mashed Potatoes  
Seasonal Vegetables

### Seared Salmon & Polenta | 35

Pan Seared Salmon Served on a Bed of Creamy  
Polenta Grilled Artichokes  
Roasted Tomatoes & Asparagus

## Desserts

### Decadent Chocolate Mousse

Seasonal Berries, Whipped Sweet Cream

### Carrot Cake

Cream Cheese Frosting

### DoubleTree Chocolate Chip Cookie Cheesecake

Sweet Whipped Cream

### Bourbon Pecan Pie

Vanilla Bean Sauce

## ENHANCEMENTS

Chef's Seasonal Soup 5

Add Bruschetta Appetizer 8

Add Assorted Antipasto 10

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# CRAB & GO

Each Grab & Go Item Includes House Made Potato Salad, Whole Fruit, Bag of Chips,  
Fresh Baked Cookie, Condiments & Utensil Packages

Choice of Bottled Water or Assorted Coca-Cola Soft Drinks

For Groups less than 25, please select 2 options.

For Groups larger than 25, please select 3 options.

## Grab & Go Lunch Boxes | 25

### Italian Sub

On a Brioche Hoagie

### DT Sourdough Club

Turkey & Ham

### Chicken Salad Croissant

Large Flaky Croissant

### Roast Turkey & Swiss Cheese

On Whole Wheat Bread

### Veggie Wrap

On a Spinach Tortilla

### Roast Beef & Swiss

Marbled Rye

### Egg Salad Sandwich

Large Flaky Croissant

### Gluten Free Bread Available

Additional \$3

# ENHANCEMENTS

Coconut Water

Per Water 5

Assorted Craft Sodas

Per Soda 5

Whole Fruit 4

Granola bars

Per Bar 4

Assorted Sodas

Per Soda 4

Bottled Waters

Per Water 4

Fresh Brewed Coffee

Per Gallon 65

Iced Tea

Per Gallon 60

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# AM BREAKS

All Breaks Include Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Based on 30 Minutes of Continuous Service

## Coffee & Donuts | 22

Artisan Coffee Bar  
Selection of Flavored Syrups to Enhance Your Coffee  
Selection of Donuts

## Juicing & Jiving | 24

Assortment of Energy Bars, Smoothie Shooters and an  
Artisan Coffee Bar with a Selection of Flavored Syrups  
To Enhance Your Coffee

## Renew | 23

Whole Fruit  
Yogurt Parfaits  
Fruit & Herb Infused Waters  
Trail Mix Station

## Half Day Beverage Service | 12

Sodas, Bottled Waters, Coffee, Decaf, Selection of Hot Teas  
\*4 Hour Service\*

## Full Day Beverage Service | 24

Sodas, Bottled Water, Coffee, Decaf, Selection of Hot Teas  
\*8 hour service\*

# ENHANCEMENTS

Gallon Coffee	65
Starbucks® Frappuccino	6
Energy Drinks	6
Fresh Juices	6
Gallon Fruit Punch	60
Gallon Fresh Lemonade	60
Sparkling Bottled Water: San Pellegrino®	5
Assorted Sodas	4
Milk & Cookies Display / Chocolate / Whole / Non-Fat	8
Gallon Hot Chocolate / Whipped Cream / Marshmallows	60
Gallon Black Iced Tea	60
Dozen Fresh Baked Cookies	42
Dozen Bagels & Spreads	60
Dozen Assorted Muffins	48
Dozen Assorted Breakfast Sandwiches	72
Dozen Assorted Breakfast Burritos	72
Dozen Croissants & Butter	54
Dozen Assorted Danishes	48
Dozen Cinnamon Rolls	54
Dozen Assorted Breakfast Breads	48
Fresh Fruit & Greek Yogurt Parfaits	7

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# PM BREAKS

All Breaks Include Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas, Sodas  
Based on 30 Minutes of Continuous Service

## Blaze Your Own Trail | 25

Build Your Own Trail Mix Bar:  
Chocolate Morsels, Assorted Roasted Nuts,  
Assorted Dried Fruits, Granola, Gold Fish

## EmPower Snack | 24

Fresh Vegetable Crudité  
Mix of Dipping Sauces & Dressings  
Hummus Dip with Pita Chips  
Assorted Energy Drinks & Bottled Water

## Take Me Out to the Ballgame | 22

Soft Warm Pretzels Served  
Mustard & Cheese Sauce  
Assorted Soft Drinks & Water

## NYC Delicatessen | 32

Crispy Potato Latkes  
Smoked Salmon, Capers, Tomatoes, Onions  
Sour Cream & Apple Sauce  
Mini Pastrami & Swiss Sandwiches, Russian Dressing on Rye  
Assorted Cream Sodas and Bottled Water

## After School Snack | 24

A Mini S'mores Station for Everyone to Roast Their Own  
Fireside Treat  
Gummy Bears  
Build your Own Ants on A Log  
Celery, Carrots, Pretzel Rods, Peanut Butter and Raisins  
Milk Shooters

## Mediterranean Meditation | 23

Fresh Tabbouleh Salad,  
Assorted House Hummus Dips  
Pita Chips & Grilled Pita  
Assorted Sodas & Bottled Water

## Half Day Beverage Service | 12

Sodas, Bottled Waters, Coffee, Decaf, Selection of Hot Teas  
\*4 Hour Service\*

## Full Day Beverage Service | 24

Sodas, Bottled Water, Coffee, Decaf, Selection of Hot Teas  
\*8 hour service\*

# ENHANCEMENTS

Dozen Assorted Individual Bags of Chips,  
Pretzels 42

Dozen Assorted Classic Candy Bars 42

Dozen Protein / Granola Bars 42

Dozen Assorted Yogurts 48

Dozen Assorted Cup Cakes 72

Dozen House Made Cookies 42

Dozen Fudge Brownies 42

Dozen Dessert Bars 54

Fresh Seasonal Fruit 6

Whole Fruits 4

Assorted Artisan Cheese Display 10

Vegetable Crudités Shots 5

Pound of Heart Healthy Nuts 25

Fresh Popcorn Display 15





# DINNER BUFFETS

**The Dinner Tables Includes Dinner Rolls, Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas  
Based on 60 Minutes of Continuous Service**

## **La Mesa | 52**

Build Your Own Fajita:

Grilled Chicken Strips, Grilled Strips of Skirt Steak

Roasted Seasonal Vegetables

Corn and Flour Tortillas

Shredded Cheese, Sour Cream and Guacamole

Spanish Rice

Chicken Enchiladas Topped with Cilantro Sour Cream Sauce

Frijoles Borrachos - Beer Stewed Beans with Bell Peppers,

Onions and Jalapenos

Mixed Greens with Onions, Radishes and Tomatoes ,

Cilantro Lime Dressing

Black Bean and Corn Salad Jicama Salad

Tortilla Chips and Salsa

Churros with Cinnamon Sugar

## **The Gulf | 68**

Roasted Swordfish Nicoise

Olives, Haricots Verts & Roasted Onions

Champagne Chicken, Whole Grain Mustard Sauce

Roasted Beef Sirloin , Shitake Port Wine Demi Glace

Tri-Colored Fingerling Potatoes

Baby Vegetable Medley

Mixed Spring Green Salad with Goat Cheese,

Spiced Candied Walnuts and Craisins , Citrus Vinaigrette

Assorted Cakes and Tortes

## **Osteria Italia | 62**

Baked Salmon, Sun-dried Tomato Pesto & Wilted Arugula

Chicken Puttanesca, Olives, Bell Peppers & Baked Polenta

Rosemary-Parmesan Crusted Pork Loin

Six Cheese Focchetti ("Beggar's Purse") in a Vodka Sauce

Roasted Garlic Broccolini

Roasted Red Pepper & Gouda Soup

Roasted Fennel, Shaved Parmesan & Cracked Pepper Oil

Caprese Salad

Tiramisu and Assorted Canolis

## **Texas Smokehouse | 65**

Tossed Garden Salad

Housemade Red Potato Salad

Fruit Salad

Housemade Coleslaw

Smoked Barbecued

Brisket of Beef

Slow Roasted Chicken

Smoked Baby Back Ribs

Barbecued Baked Beans

Grilled Corn on the Cobb

House-made Cornbread & Biscuits

Caramel Apple Pie

Texas Pecan Pie

Warm House-made Bread Pudding

# ENHANCEMENTS

Add Chef's Seasonal Soup 6

Add Tortilla Soup 6

Add Chile con Queso 5

Add Bruschetta Station 8

Add Assorted Antipasto 10

Add Grilled Fish 10

Add Grilled Shrimp 8

Add Grilled Steak 12

Add Gulf Oysters 8

*-\$100 Attendant Fee For Action Stations*

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# PLATED DINNER

Plated Dinner Requires a Minimum of 10 Guests

All Plated Dinners Include Garden Salad, Artisanal Bread and Sweet Butter, Choice of Dessert

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Teas and Iced Tea

## Entrées

### Beef and Reef | 64

Filet Mignon Port Wine Reduction,  
Three Jumbo Grilled Shrimp,  
Garlic Butter Sauce

### Herb Roasted Pork Loin | 55

Cider Demi Glace  
Cheddar Mashed Potatoes  
Roasted Brussel Sprouts With a Bacon Apple  
Chutney

### Seared Maple Salmon | 52

Pan Seared Soy & Maple Salmon  
Grilled Asparagus  
Jasmine Rice

### Fillet of Sea Bass | 63

Pan seared with lemon butter caper sauce  
Mushroom Risotto  
Seasonal Vegetables

### Roasted Swordfish | 60

Nicoise with Olives, Haricots Verts and Roasted  
Onions  
Tri-Colored Fingerling Potatoes  
Seasonal Vegetables

### Boursin Chicken | 45

Pan Seared Chicken  
Spinach Sauteed with Boursin, and Crispy Fried  
Bermuda Onion  
Seasonal Vegetables

### Flamed Grilled Filet | 62

Open Flame Grilled Filet Mignon  
House Made Bleu Cheese Bread Pudding  
Finished with Garlic, Wild Mushroom Demi-  
Glace

## Desserts

### Decadent Chocolate Mousse

Seasonal Berries, Whipped Sweet Cream

### Carrot Cake

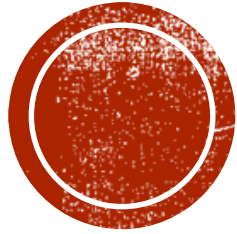
Cream Cheese Frosting

### DoubleTree Chocolate Chip Cookie Cheesecake

Sweet Whipped Cream

### Bourbon Pecan Pie

Vanilla Bean Sauce



## ENHANCEMENTS

Chef's Seasonal Soup 5

Add Bruschetta Appetizer 8

Add Assorted Antipasto 10

Mini Dessert Station

Per Person 10

### Make It A Duo

Three Jumbo Shrimp 12

Lobster Tail 20

6 oz. Filet Mignon 18

6oz Chicken Breast 14

Grilled Salmon 16

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# RECEPTION TABLE

Reception Tables Are Priced Per Person  
One Hour of Continuous Service

## POSH NOSH BAR | 18

An Elegant Display of Prosciutto di Parma,  
Capicola & Genoa Salami  
Aged Sharp Provolone Cheese, Mozzarella  
Cheese, Smoked Gouda Cheese  
A Selection of Fresh Grilled Herbed Vegetables,  
Marinated Olives, Balsamic Dressing,  
Focaccia Bread, Baguette & Gourmet Crackers

## BIG TX CHEESE BOARD | 16

Artisanal Local & International Cheeses  
Crackers, Sliced Baguette,  
Variety of Fresh Fruit & Dried Fruits  
Mixed Jams, Honey and Nuts

## BUILD YOUR OWN STREET TACOS | 18

Marinated Skirt Steak, Grilled Chipotle Chicken Breast,  
Southwest Seasoned Corvina  
Avocado, Sour Cream, Tomato, Lettuce, Onion  
Salsa Trio, Pico De Gallo  
Soft Mini Flour & Corn Tortillas

## GRILLED CHEESE STATION | 14

A Selection of Three Artisanal Grilled Cheese Sandwiches  
Brie & Apple,  
Bacon & Swiss, Cranberry Chutney  
Kale & Sharp Cheddar, Sriracha Aioli

## MAC & CHEESE BAR | 12

Build Your Own Mac & Cheese Bar  
Two Gourmet Cheese Sauces  
Bacon, Chorizo, Cubed Chicken, Green Onions,  
Caramelized Onion and Seasoned Bread Crumbs

Add To Your Menu Or Build Your Own Menu With Three or  
More Action Stations

## SIGNATURE SWEETS | 15

Collection of Bakery Cakes, Fruit Filled Pies,  
European Style Petit Fours  
Chocolate Dipped Strawberries  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Specialty Black, Green, and Herbal Teas

## TOP IT BAR \*

Risotto Bar 16  
Mashed Potato Bar 12  
Southern Grits Bar 14

Chef Attendant to Sautee Your Gusts Choices of Toppings  
Guests Choice of Julienne Chicken, Shrimp, Bacon, Diced  
Roasted Red Peppers, Sun Dried Tomatoes, Peas, Wild  
Mushrooms, Fresh Basil, Chives, Parmesan Cheese, Cheddar  
Cheese, Bleu Cheese Crumbles

## PASTA BAR\* | 16

Sautéed to Order  
Three Types of Pastas,  
Alfredo, Marinara & Pesto Sauce  
Choice of Chicken, Shrimp, Olives, Tomatoes, Onions,  
Spinach, Mushrooms, and Seasonal Options

## STIR FRY BAR\* | 18

Stir Fried to Order with a Selection of Marinated Chicken,  
Marinated Beef, Diced Tofu, an Assortment of Sliced  
Vegetables, Fresh Ginger, Fresh Garlic, Fresh Scallions  
Teriyaki Glaze, Served Over Rice

# CARVING STATIONS

All Carved Stations Include Silver Dollar Rolls  
and Condiments.

All Action Stations Require a Chef Attendant  
\$100 Chef Fee Per 100 Guests

All Carving Stations are Priced Per Person

**Herb Roasted Beef Tenderloin | 22**  
Served with Au Jus and Horseradish Cream

**Slow Roasted Turkey Breast | 16**  
Pan Jus & Cranberry Orange Chutney

**Herb Roasted Pork Loin | 16**  
Bourbon Apple Chutney

**Slow Roasted Prime Rib | 18**  
Au Jus and Horseradish Cream

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# RECEPTION BITES

Reception Bites Are Priced Per Piece

Minimum 25 pieces

Can be Hand Passed or Served on Platters

## HOT BITES

Mini Crab Cakes with Remoulade 5

Chicken Curried Satay 3

Coconut Shrimp with Sweet Chili Sauce 4

Scallops Wrapped in Applewood Bacon 5

Chicken Quesadillas served with House-Made Salsa 3

Grilled Vegetable Kabobs 3

## CHILLED SPECIALTIES

Mozzarella, Heirloom Tomatoes, Basil & Balsamic Skewers 5

Chicken Salad Crostini, Almonds & Cranberries 4

Artichoke Hearts , Gorgonzola Cheese & Toasted Walnuts 4

Prosciutto Wrapped Grilled Asparagus 3

Deviled Eggs , Candied Bacon & Srirachi Aioli 4

Dates Stuffed with Gorgonzola Cheese Wrapped in Bacon 4

Roasted Beef , Boursin Cheese , Garlic Aioli 5

Wedge Salad Skewers , Gorgonzola, Caramelized Onions,

Bleu Cheese Dressing 3

# RECEPTION PACKAGES

## RECEPTION PACKAGES

*Minimum 25 Guests*

4 Pieces per guest | \$15 per guest

Choose (2) Hot and (2) Cold

6 Pieces per guest | \$22 per guest

Choose (3) Hot and (3) Cold

8 Pieces per guest | \$30 per guest

Choose (4) Hot and (4) Cold

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# ALL DAY MEETING PACKAGES

All Day Meetings (8 Hours of Service)

Minimum 20 Guests

Includes All Day Beverage Service, Coffee, Hot Tea, Sodas

## All Day Meeting Package 1 - \$85 PER PERSON

### Light Start

Chef's Warm Breakfast Selection

Assortment of Baked Goods

Seasonal Sliced Fruit

Assorted Yogurts

Granola

Orange Juices

### AM Break

Assorted Granola Bars

Season's Harvest Whole Fruit

### Lunch Buffet

Artisan Sandwich Shop

### Afternoon

Assorted Individual Bags of Popcorn, Pretzels, and Chips

Chef's Selection of Freshly Baked Cookies and Brownies

Assorted Coke Products, Bottled Water

## All Day Meeting Package 2 - \$95 PER PERSON

### Hot & Hearty

Scrambled Eggs

Choice of French Toast or Pancakes

Choice of Sausage, Bacon, Ham,

Turkey Sausage or Turkey Bacon

Crispy Breakfast Potatoes Assorted Cereals Assorted Yogurt

Assortment of Sliced Seasonal Fruit

Selection of Breakfast Breads & Bagels

Spreads of Peanut Butter, Butter, Fruit Preserves, Assorted

Cream Cheese

### AM Break

Greek Yogurt & Granola Parfaits

Season's Harvest Whole Fruit

### Lunch Buffet

Choice of One Per Day

Big Tex Barbecue ,

Intellectual Luncheon ,

The Italian Pranzo

Artisan Sandwich Shop

### Afternoon

Assorted Individual Bags of Popcorn, Pretzels, and Chips

Chef's Selection of Freshly Baked Cookies and Brownies

# STARBUCK CAFÉ ALL DAY BEVERAGE SERVICE - \$45 PER PERSON

Starbucks Pike Place Blend

Starbucks Decaf

Tazo Hot Teas

Pellegrino Sparkling Water

Fruit / Herb Infused Water Station

Vanilla Syrup

Caramel Syrup

Hazelnut Syrup

Assorted Milk / Creamer (Included almond Milk)

Assorted Sugars , Sugar Cubes

Assorted Biscotti

Chocolate Covered Almonds

Can add Starbuck Refreshers, Double shot and Frappuccino bottled/canned drinks for an additional \$6 per person

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# HOSTED BAR

Based on consumption

Bartender fee: \$80 / per 100 people

# DRINK TICKETS

Familiar Brand Drink Tickets 8

Favorite Brand Drink Tickets 9

Appreciated Brands Drink Tickets 10

## Appreciated Brands | 10

Bourbon: Gentleman Jack  
Scotch: Johnny Walker Black  
Vodka: Ketel One  
Gin: Bombay Sapphire  
Whiskey: Crown Royal Reserve  
Rum: Bacardi Anejo  
Tequila: Cuervo Anejo

## Favorite Brands | 9

Bourbon: Jack Daniels  
Scotch: Johnnie Walker Red  
Vodka: Absolut  
Gin: Bombay Sapphire  
Whiskey: Crown Royal  
Rum: Bacardi Superior  
Tequila: Jose Cuervo Silver

## Familiar Brands | 8

Bourbon Whiskey: Jim Beam White Label  
Blended Whiskey: Seagram's 7 Crown  
Scotch: Dewars  
Vodka: Smirnoff  
Gin: Beefeaters  
Rum: Cruzan  
Tequila: Sauza Silver

## Domestic Beer | 6

Bud Light  
Budweiser  
Coors Light  
Miller Lite  
Blue Moon

## Imported Beer | 7

Angry Orchard Hard Cider  
Shiner Bock  
Heineken  
Heineken Light  
Corona Extra  
Corona Light  
Stella Artois  
St. Pauli Girl (non-alcoholic)

## House Wines | 8

Cabernet Sauvignon, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio, Sauvignon Blanc

*All prices per person unless otherwise indicated and are subject to change without notice, prices are exclusive of 24% taxable service charge and 8.25% sales tax*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*





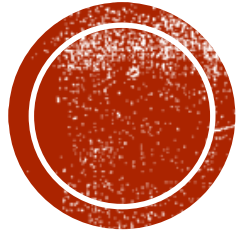
# CASH BAR

Cash Bar Prices are Elevated to Include Tax  
For Your Guests Convenience

Bartender & Cashier Fees Apply To All Cash Bars

Bartender fee: \$80 / per 100 people

Cashier fee: \$80 / per 100 people



## Appreciated Brands | 11

Bourbon: Gentleman Jack  
Scotch: Johnny Walker Black  
Vodka: Ketel One  
Gin: Bombay Sapphire  
Whiskey: Crown Royal Reserve  
Rum: Bacardi Anejo  
Tequila: Cuervo Anejo

## Favorite Brands | 10

Bourbon: Jack Daniels  
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Vodka: Smirnoff  
Gin: Beefeaters  
Rum: Cruzan  
Tequila: Sauza Silver

## Domestic Beer | 6

Bud Light  
Budweiser  
Coors Light  
Miller Lite  
Blue Moon

## Imported Beer | 7

Angry Orchard Hard Cider  
Shiner Bock  
Heineken  
Heineken Light  
Corona Extra  
Corona Light  
Stella Artois  
St. Pauli Girl (non-alcoholic)

## House Wines | 9

Cabernet Sauvignon, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio, Sauvignon  
Blanc

*All prices per person unless otherwise indicated and are subject to change without notice, prices are exclusive of 24% taxable service charge and 8.25% sales tax*

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# BAR PACKAGES

Bar Packages Are Priced Per Hour

Minimum of 25 People

Bartender Fee Waived at Three Hours +

## Appreciated Brands

Bourbon: Gentleman Jack  
Scotch: Johnny Walker Black  
Vodka: Ketel One  
Gin: Bombay Sapphire  
Whiskey: Crown Royal Reserve  
Rum: Bacardi Anejo  
Tequila: Cuervo Anejo

**First Hour - \$24.00**

**Each Hour Thereafter \$14.00**

## Favorite Brands

Bourbon: Jack Daniels  
Scotch: Johnnie Walker Red  
Vodka: Absolut  
Gin: Bombay Sapphire  
Whiskey: Crown Royal  
Rum: Bacardi Superior  
Tequila: Jose Cuervo Silver

**First Hour - \$22.00**

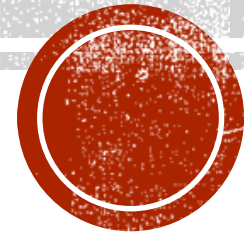
**Each Hour Thereafter \$12.00**

## Familiar Brands

Bourbon Whiskey: Jim Beam White Label  
Blended Whiskey: Seagram's 7 Crown  
Scotch: Dewars  
Vodka: Smirnoff  
Gin: Beefeaters  
Rum: Cruzan  
Tequila: Sauza Silver

**First Hour - \$20.00**

**Each Hour Thereafter \$10.00**



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# WEDDING BLISS

## Wedding Manager

Ericka White

Ericka.White@Hilton.com

972-929-7527

## Packages Start at \$60++ per person (based on rounds of 10)

### All Packages Include

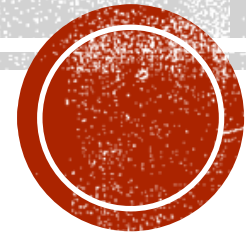
- Candlelight Centerpieces
- Elegant floor length white linens
- Maitre d' to cut and serve wedding cake
- Parquet wood dance floor
- Staging for head table or DJ with white skirting and linens
- Guest room accommodations for bride and groom
- Gift table and cake table

## Outside Catering Packages Starting at \$30++ Per person

Package Includes All Items From the Regular Wedding Package

### Requirements

- Outside Catering Allowed for Religious Dietary Requirements
- Outside Caterer Must Be Licensed and Insured and Carry a Valid Current Food Permit.
- Caterer is Responsible Service of Food / Buffet
- Hotel Will Provide The Full Buffet Set Up
- Hotel Will Provide Staff to Service the Tables



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