



**EMBASSY
SUITES**
by HILTON™

Dallas - Park Central Area

Meeting & Event Menus

Embassy Suites by Hilton Dallas Park Central Area

13131 North Central Expressway

Dallas, Texas 75243

972.234.3300

www.dallasparkcentral.embassysuites.com

TABLE OF CONTENTS

Event Information	2
Breakfast Selections	3-4
Meeting Simplified	5
Lunch Selections	6-9
A la Carte	10
Breaks	11
Reception Selections	12-14
Hors D' Oeuvres	15
Dinner Selections	16-18
Alcoholic Beverage Selections	19-20
Audio Visual Selections	21

FOOD AND BEVERAGE

Enclosed are a wide selection of menu options to accommodate a variety of pallets. If you wish to have menus custom tailored to your specifications, please inquire with the Catering Department. Modifications to menus will incur additional fees and will require advance deposit for any special order items. All food and beverage prices are only guaranteed from the time a Banquet Event Order for your event has been established and signed. Menu pricing is subject to change without notice. All food, beverage, audio visual, and room rental prices are subject to additional tax and service charge, currently 8.25% sales tax and 24% service charge. All food and beverage must be purchased through the hotel. **Any leftover food or beverage items may not be taken from the function rooms.** Meal service will have a duration of up to two hour of continuous service. 72 hours prior to the day of the event, food and beverage service time are to be confirmed. We will do our best to accommodate requests for same day changes of service times, however we cannot guarantee these changes. **Menu selections must be completed and confirmed twenty one days in advance of the event date.**

GUARANTEE

The hotel will require a final guarantee 72 hours prior to the event. This will be the minimum guarantee, not subject to reduction. Meals will only be prepared for the number guaranteed. If there are additions added the day of the event, the hotel will make every effort to accommodate additional guests but may need to make appropriate substitutions to accommodate. If actual attendance exceeds the guarantee, the actual attendance will be charged.

SIGNAGE

The Embassy Suites by Hilton will post your program in public areas, unless otherwise instructed. Signs and Banners must be professionally produced and may only be placed in function areas with prior approval. Signage is prohibited on the guest room floors and in the elevators. The hotel does not allow anything to be adhered, in any manner, to walls or doors.

CONFERENCE MATERIALS

Please inform your Catering Manager of any deliveries that will be arriving at the hotel. Storage fees will apply for receiving and holding packages. All packages must include the name of the conference or event, the event manager's name, meeting planner name and event dates. Deliveries will not be accepted more than three days in advance.

FUNCTION ROOMS

Function spaces are only available to the contracted event for the contracted times set forth in the signed contract. As other groups may be utilizing the same room at a different time block, the times contracted are strictly enforced. Should your time schedule change, please contact your Catering Manager and every effort will be made to accommodate you. Accommodating modifications of any kind are not guaranteed and may be refused at any time. You agree to begin you event promptly at the scheduled start time and agree to have your guests, invitees, and staff vacate the designated event space at the end time indicated on your final Banquet Event Order. You further agree to reimburse the hotel for any additional hours of labor including overtime wages or other expenses incurred by the hotel due to failure to follow these rules set forth. Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover hotel costs and additional labor. If equipment is necessary that extends the hotels inventory, the client agrees to pay for cost of procuring this equipment. The client agrees to indemnify the hotel for any damages caused to any materials as a result of drayage related to your event, whether caused by you, your agents, employees, contractors, or guests. Any function room set up changes the day of the event will incur a **\$300** change fee.

AV

If you require additional Audio, Visual, Lighting, or Meeting Support, please discuss with our Catering Manager. Additional Equipment and Audio Visual Support will incur additional charges. Client understands that the hotel is not responsible for Audio Visual equipment brought in by the client and will not attempt to fix or modify this equipment. **Same day add on of equipment is not guaranteed.**

SECURITY

The hotel cannot accept any responsibility for damages or loss of any materials, equipment, or articles of any kind left in the hotel prior to, during, or following your function.

BREAKFAST

BREAKFAST BUFFET SELECTIONS

Buffet options are accompanied by Assorted Chilled Fruit Juices, Starbucks® Coffee, Starbucks® Decaf Coffee, and Tazo® Hot Teas

CONTINENTAL

Freshly Baked Pastries and Muffins
Assorted Bronx Bagels with Cream Cheese, Jams, and Jellies
Sliced Seasonal Fruit
Assorted Chilled Fruit Juices
\$22 per person

PARK CENTRAL FULL AMERICAN BREAKFAST

Sliced White and Wheat Bread for Toasting
Butter, Jams, and Jellies
Sliced Seasonal Fruit
Scrambled Eggs with Chives
Pork Sausage and Bacon
Skillet Potatoes with Peppers and Onions
Scratch Made Buttermilk Pancakes with Warm Syrup
Assorted Chilled Fruit Juices
\$30 per person

TEXAN BREAKFAST

Crispy Tostada Shells and Fresh Made Tortilla Chips
Fresh Pico de Gallo, Shredded Cheese, Mexican Crema
Diced Red Onion, Chopped Cilantro
Traditional Green Salsa and our Signature Red Salsa
Scrambled Eggs with Mexican Chorizo
Over Easy Eggs with Sautéed Onions and Bell Peppers
Refried Black Beans
Skillet Potatoes with Peppers and Onions
\$28 per person

FAMOUS EMBASSY SUITES BY HILTON® BREAKFAST BUFFET with COOKED TO ORDER EGGS AND OMELETS

Send your group through our Excellent Buffet and Chef's Station with Cooked to Order Eggs and Omelets
\$22 per person

\$75 labor charge will apply for groups under 25 for buffet service

PLATED BREAKFAST OPTIONS

Plated options are served with Sliced Fresh Fruit, an Assortment of Breakfast Breads, Orange Juice, Starbucks® Coffee, Starbucks® Decaf Coffee, and Tazo® Hot Teas

ALL AMERICAN

Scrambled Eggs
Farmland Hickory Smoked Bacon and Pork Sausage
Skillet Potatoes with Peppers and Onions
\$22 per person

PANCAKE BREAKFAST

Two Buttermilk Pancakes with Whipped Butter and Warm Syrup
Farmland Hickory Smoked Bacon and Pork Sausage
\$22 per person

CHICKEN AND BISCUITS

Fresh Baked Buttermilk Biscuits
Crispy Southern Style Chicken Tenders
Skillet Potatoes with Peppers and Onions
Jalapeno Pepper Gravy
\$28 per person

HUEVOS RANCHEROS

Corn Tostada topped with Refried Black Beans
Over Easy Eggs
Mexican Chorizo or Pulled Green Chile Chicken
Crumbled Queso Fresco, Pico de Gallo
Skillet Potatoes with Peppers and Onions
\$28 per person

TEXANS BENEDICT

Jalapeno Cheddar Drop Biscuits
Shredded Beef Brisket
Over Easy Eggs
Skillet Potatoes with Peppers and Onions
\$28 per person

BREAKFAST

HOT BREAKFAST ENHANCEMENTS

WARM HAM & CHEDDAR CROISSANTS

Griddled Ham, Scrambled Egg, and Cheddar
\$60 per dozen

BREAKFAST TACOS

Egg and Cheese with choice of Sausage, Bacon, Chorizo, or Potato
\$45 per dozen

SOUTHERN CHICKEN BISCUITS

Buttermilk Biscuit, Crispy Chicken, Honey Butter
\$60 per dozen

STEEL CUT OATMEAL BAR

Brown Sugar, Golden Raisins, Toasted Pecans,
Dried Cranberries, Cinnamon, Warm Milk
\$5 per person

SOUTHERN GRITS

Accompanied by Whipped Butter, Shredded Cheese
\$4 per person

BISCUIT BAR

Flakey Buttermilk Biscuits, Cheddar Drop Biscuits
Jalapeno Country Gravy, Sausage Peppered Gravy
Whipped Butter, Grape Jelly, Strawberry Jam,
Orange Marmalade, Spicy Bacon Marmalade
\$8 per person

CHEF STATIONS

Chef attendant fee of \$100 will be added for every 50 guests.
Chef Stations must be accompanied by a Breakfast Buffet
with 25 guests or more.

OMELETS

Farm Fresh Whole Eggs, Egg Whites
Toppings to Include: Bacon, Pork Sausage, Ham,
Peppers, Onions, Tomato, Jalapeno, Spinach, Mushroom
Cheddar Jack, Mozzarella, Swiss
\$10 per person

PANCAKES

Cooked to Order Pancakes
Toppings to Include: Chocolate Chips, Toasted Pecan
Toasted Coconut, Sliced Banana, Fresh Strawberries
Warm Apple Compote, Whip Cream, Whipped Butter, Warm Syrup
\$9 per person

A LA CARTE

WHOLE FRUIT

\$3 per piece

SLICED SEASONAL FRUIT with coconut-honey yogurt dip

\$6 per person

FRESH FRUIT SKEWERS

\$48 per dozen

FRESH BERRY PARFAIT

\$6 each

ASSORTED INDIVIDUAL FRUIT YOGURTS

\$3 each

ASSORTED BRONX® BAGELS with Cream Cheese, Butter, Jam, and Jelly

\$45 per dozen

ASSORTED FRESH BAKED MUFFINS

\$45 per dozen

ASSORTED FRESH BAKED DANISH

\$45 per dozen

CINNAMON ROLLS

\$45 per dozen

WARM ALL BUTTER CROISSANTS

\$45 per dozen

STARBUCKS® COFFEE OR STARBUCKS® DECAFE COFFEE

\$65 per gallon

ASSORTED TAZO® TEAS

\$65 per gallon

FRUIT JUICES Apple, Orange, or Cranberry

\$20 per carafe

STARBUCKS® HOT COCOA

\$65 per gallon

TRIPLE BEVERAGE SERVICE

One Hour of Continuous Beverage Service to Include: Starbucks® Coffee,
Decaf Coffee, Tazo® Teas, and Assorted Coca Cola® Beverages served at
three different times throughout the day
\$25 per person

Enjoy All Day Food and Beverage with our Meeting Simplified Package

EMBASSY SUITES BY HILTON® COOKED TO ORDER BREAKFAST

Cooked to Order Eggs and Omelets, Sausage, Bacon, Breakfast Potatoes, Pancakes, Oatmeal with Toppings, Cereals, Selection of Cut and Whole Fruit, Breakfast Breads and Pastries, Chilled Juices, and Fresh Brewed Community Coffee

EARLY MORNING BEVERAGES

One Hour of Continuous Beverage Service to Include Freshly Brewed Starbucks® Coffee, Starbucks® Decaf Coffee, and Tazo® Hot Tea

MID MORNING BEVERAGES

One Hour of Continuous Beverage Service to Include Assorted Coca Cola® Beverages and Fruit Infused Water

COMMUNITY BUFFET LUNCH

Rotating Themed Lunch Buffet featuring Two Salads Selections, Two Entrees Selection, Season's Best Vegetables and Appropriate Starch, Warm Rolls with Butter, Appropriate Desserts, and Freshly Brewed Iced Tea

AFTERNOON BREAK

Themed Rotating Breaks Featuring Sweet and Savory Selections with One Hour of Continuous Beverage Service to include Assorted Coca Cola® Beverages

PACKAGE INCLUDES:

LCD Projector, Projection Screen, Audio Visual Cart, and Appropriate Electricity
(1) Flipchart with Markers
Wireless Internet in Function Space
Meeting Room Rental

\$65 per Registered Overnight Guests
\$75 per Day Guests

24% taxable service charge and 8.25% sales tax will be applied to all selections.

LUNCH BUFFETS

Lunch Buffets include Fresh Brewed Iced Tea, Freshly Brewed Starbucks® Coffee, and Decaf Coffee

PARK CENTRAL DELI

Chef's Scratch Made Soup of the Day
Grilled Vegetable Orzo Salad
Creole Potato Salad with Caramelized Onion and Bacon
Black Forrest Ham, Smoked Turkey Breast,
Walnut Chicken Salad, Tuna Salad
Swiss, Provolone, Pepper Jack, and Cheddar Cheese
Sliced Tomato, Red Onion, Leaf Lettuce, Dill Pickle, Pepperoncini,
and Olives Mayonnaise, Chipotle Aioli, Creole Mustard, Basil Pesto
Sliced Artisan Pullman Loaves House Made Ranch Potato Chips
Fudge Nut Brownies and Fresh Baked Cookies
\$32 per person

SOUP, SALAD, and POTATO

Chef's Scratch Made Soup of the Day
Seasonal Mixed Greens, Baby Spinach
Tomato, Carrot, Cucumber, Red Onion
Buttermilk Ranch, Herb Balsamic, Honey Mustard
Cucumber Feta Quinoa Salad
Grilled Vegetable Orzo Salad
Sea Salt Roasted Idaho Potatoes
Mesquite Grilled Chicken, Chopped Beef Brisket,
BBQ Pulled Pork, Broccoli in White Cheddar Sauce
French Petit Rolls with Whole Cream Butter
Fudge Nut Brownies and Fresh Baked Cookies
\$28 per person

TEXAS BBQ

Chop Iceberg, Carrot, Tomato, Cucumber, Red Onion
Buttermilk Ranch and Italian Dressing
Creamy Coleslaw, Mustard Potato Salad
Pickles, Onions, Jalapenos
Smoked Brisket with Sweet and Spicy BBQ Sauce
Tender Pork Spare Ribs with Honey Chipotle Glaze
Jalapeno Cheddar Mac and Cheese
Country Style Green Beans with Bacon
Texas Toast and Buttered Biscuits
Banana Pudding and Peach Cobbler
\$42 per person

TASTE OF ITALY

Chop Romaine, Parmesan Cheese, Pepperoncini, Garlic Crouton
Caesar and Herb Balsamic Dressing
Marinated Tomato Mozzarella
Chicken Florentine with Creamy White Wine Sauce and Spinach
Italian Sausage Meatballs in Tomato Gravy
Baked Ziti with Tomato Basil Pomodoro
Roasted Vegetables with Balsamic Drizzle
Herb Ciabatta and Onion Focaccia
Mini Cannoli and Tiramisu
\$36 per person

TEXICAN BUFFET

Chop Iceberg Salad, Jicama, Tomato, Cucumber, Bell Pepper
Jalapeno Ranch and Cilantro Lime Vinaigrette
House Made Tortilla Chips, Signature Red Salsa
Marinated Beef Skirt Steak, Mesquite Grilled Chicken Breast
Flame Roasted Peppers, Onions, and Jalapenos
Cheddar-Jack, Pico de Gallo, Sour Cream, Guacamole
Refried Pinto Beans, Tex-Mexican Rice
Warm Flour and Corn Tortillas
Cinnamon Sugar Bunuelos and Mini Churros
Cajeta and Strawberry Sauce
\$36 per person

\$75 labor charge will apply for groups under 25 for buffet service

24% taxable service charge and 8.25% sales tax will be applied to all selections.

PLATED LUNCH

CHILLED LUNCH SELECTIONS

Chilled selections are served with Petit French Rolls and butter, choice of (1) Dessert option, Freshly Brewed Iced Tea and Starbucks® Coffees Station

CHICKEN CAESAR

Romaine Hearts, Shredded Parmesan
Marinated Tomatoes, Garlic Crouton, Grilled Chicken Breast
Spicy Garlic Caesar Dressing
\$23 per person

VEGATERIAN MEZZE

Romaine Hearts, Feta Cheese, Marinated Tomatoes, Red Onion
Kalamata Olive, Bell Pepper, Pepperoncini, Greek Dressing
Roasted Garlic Hummus with Soft Pita
Carrot Sticks and Cucumber Slices
\$23 per person

STEAK SALAD

Julienne Kale, Red Cabbage
Shredded Broccoli, Dried Cranberry, Toasted Pepita Seeds,
Marinated Grilled Flat Iron Steak
Honey Balsamic Dressing
\$26 per person

APPLE WALNUT CHICKEN SALAD

Mixed Greens, Baby Spinach, Cherry Tomato,
Diced Apple, Walnut Chicken Salad
Herb Vinaigrette
\$23 per person

SOUTHWEST CHICKEN SALAD

Mixed Greens, Tomato, Roasted Corn, Black Beans
Chile Spiced Grilled Chicken Breast
Jalapeno Ranch
\$23 per person

LADIES LUNCHEON

Apple Walnut Chicken Salad with Crackers
Grilled Vegetable Orzo Salad
Seasonal Fresh Fruit with Coconut-Honey Yogurt Dip
\$22 per person

SANDWICH SELECTIONS

Plated sandwich selections are served with House Made Ranch
Potato Chips, (1) Additional Side Item, Dill Pickle Spear, (1)
Sweet Treat, Freshly Brewed Iced Tea and
Starbucks® Coffees Station

ROAST BEEF

Roast Beef, Caramelized Onions, Baby Arugula
Garlic Horseradish Aioli, Artisan Ciabatta
\$23 per person

SMOKED TURKEY BREAST

Smoked Turkey Breast, Swiss, Roma Tomato, Leaf Lettuce,
Basil Aioli, Whole Grain Wheat
\$23 per person

ITALIAN

Smoked Ham, Genoa Salami, Provolone,
Marinated Tomatoes, Red Onion, Parmesan,
Oregano and Olive Oil
\$23 per person

SOUTHWEST VEGGIE WRAP

Roasted Corn, Black Beans, Bell Pepper, Caramelized Onion,
Pico de Gallo, Avocado, Cheddar-Jack in Chipotle Tortilla
\$22 per person

AUSTIN CHICKEN

Grilled Chicken Breast, Bacon, Pepper Jack Cheese
Leafy Lettuce, Tomato, and Basil Aioli
\$23 per person

SIDE SELECTIONS

Cucumber Feta Quinoa Salad
Fresh Fruit Cup
Mustard Potato Salad
Creole Potato Salad with Caramelized Onions and Bacon
Marinated Tomato Mozzarella
Grilled Vegetable Orzo Pasta Salad
Creamy Coleslaw
Broccoli Salad with Cranberry and Almond

SWEET TREATS SELECTIONS

Fresh Baked Cookie, Fudge Nut Brownie, Fruit Yogurt

PLATED LUNCH

Three Course Lunch

Lunch options come with the below selections and also feature French Petit Rolls with Butter, Fresh Brewed Iced Tea and Starbucks® Coffees Station

SALAD – CHOICE OF (ONE)

Chop Iceberg, Tomato, Red Onion, Blue Cheese, Bacon
Chop Romaine, Parmesan, Garlic Crouton
Seasonal Greens, Carrot, Tomato, Cucumber Ribbon
Baby Spinach, Red Onion, Dried Cranberry, Toasted Pecans

SALAD DRESSING – CHOICE OF (TWO)

Buttermilk Ranch, Jalapeno Ranch, Steak House Blue Cheese, Cilantro Lime Vinaigrette, Classic Italian, Herb Balsamic Vinaigrette
Creole Honey Mustard

ENTRÉE – CHOICE OF (ONE)

Chicken Mediterranean \$28
Stuffed Chicken with Feta, Marinated Tomato, Spinach, Champagne Oregano Dressing

Southwest Chicken \$26
Cumin Spiced Chicken Breast, Grilled Corn and Pepper Relish, Chile Cumin Cream

Classic Piccata \$27
Seared Chicken Breast, Lemon, Capers, White Wine Cream Reduction

Steak Diane \$37
Tender Sliced Steak, Caramelized Shallot, Mushroom, Dijon, Red Wine Reduction

Skirt Steak \$35
Marinated Skirt Steak, Grilled Onions and Poblano, Spicy Chimichurri

Salmon \$32
Grilled Salmon, Marinated Tomato, Lemon Basil Gremolata

SEASON'S BEST VEGETABLE AND CHOICE OF (ONE) STARCH

Garlic Chive Mashed Potatoes, Herb Roasted Potatoes, Two Potato Gratine
Cilantro Rice, Vegetable Rice Pilaf, Risotto Milanese, Jalapeno Corn Casserole

DESSERT – CHOICE OF (ONE)

Lemon Curd Shortbread, Salted Caramel Brownie, Vanilla-Raspberry Custard Pound Cake, Cappuccino Cake,
Fresh Sliced Fruit with Coconut-Honey Yogurt Dip

24% taxable service charge and 8.25% sales tax will be applied to all selections.

BOXED LUNCH

CUSTOMIZED BOXED LUNCHES

All boxes are accompanied by Appropriate Condiments and Bottled Water

BREAD SELECTION – CHOICE OF (ONE) PER TYPE OF SANDWICH ORDERED

Artisan Ciabatta
Whole Grain Wheat
Italian Herb Pullman
Onion Kaiser Bun
Chipotle Tortilla Wrap
Spinach Tortilla Wrap

SANDWICH SELECTION

Smoked Turkey Breast, Swiss, Roma Tomato, Leaf Lettuce
Roast Beef, Caramelized Onions, Baby Arugula
Smoked Ham, Genoa Salami, Provolone, Tomatoes, Red Onion, Parmesan, Oregano
Grilled Chicken Breast, Bacon, Pepper Jack, Lettuce, Tomato
Roasted Corn, Black Beans, Bell Pepper, Caramelized Onion, Pico de Gallo, Avocado

SIDE ITEMS – CHOICE OF (TWO) ITEMS PER EVENT

Individual Assorted Bagged Chips
Marinated Tomato Mozzarella
Creamy Coleslaw
Broccoli Salad with Cranberry and Almond
Grilled Vegetable Orzo Salad
Cucumber Feta Quinoa Salad
Mustard Potato Salad
Creole Potato Salad with Caramelized Onions and Bacon
Fresh Fruit Cup
Whole Fruit

SWEET TREATS – CHOICE OF (ONE) PER EVENT

Fresh Baked Cookie, Fudge Nut Brownie, Fruit Yogurt
\$25 per box

Minimum order of five boxes per box type required.

24% taxable service charge and 8.25% sales tax will be applied to all selections.

A LA CARTE

BEVERAGES

STARBUCKS® COFFEE

\$65 per gallon

STARBUCKS® DECAF COFFEE

\$65 per gallon

HOT WATER WITH SELECTION OF TAZO® TEAS

\$65 per gallon

STARBUCKS® HOT COCOA

\$65 per gallon

ICED TEA

\$45 per gallon

SWEET TEA

Made with Real Cane Sugar

\$55 per gallon

LEMONADE

\$45 per gallon

SODAS

Coca Cola®, Coke Zero®, Sprite®, Dr. Pepper®, Barqs Root Beer®, Minute Maid Lemonade®, Seagram's Ginger Ale®

\$4 each

BOTTLED WATER

\$4 each

MONSTER ENERGY® DRINK

\$6 each

POWERADE SPORTS® DRINK

\$6 each

TRIPLE BEVERAGE SERVICE

One Hour of Continuous Beverage Service to Include: Starbucks® Coffee, Decaf Coffee, Tazo® Teas, and Assorted Coca Cola®

Beverages served at three different times throughout the day

\$25 per person

SNACKS

FRESH BAKED COOKIES

\$44 per dozen

FUDGE NUT BROWNIES

\$44 per dozen

LEMON SQUARES

\$44 per dozen

ASSORTED CANDY BARS

\$4 each

ASSORTED GRANOLA BARS

\$4 each

KIND BARS®

\$4 each

INDIVIDUALLY BAGGED CHIPS

\$4 each

FRESH POPCORN

\$4 each

WARM PRETZELS with MUSTARD

\$44 per dozen

TORTILLA CHIPS and SCRATCH MADE SALSA

\$5 per person

ASSORTED PLANTERS FRUIT AND NUT MIXES

\$5 each

VEGETABLE CRUDITE

with Feta Cucumber Dip and Buttermilk Ranch

\$6 per person

ROASTED GARLIC HUMMUS

with Warm Pita and Crisp Veggies

\$7 per person

BREAKS

All breaks are served for up to one hour and will be accompanied by the following beverages:
Freshly Brewed Starbucks® Coffee, Starbucks® Decaf Coffee, Assorted Soft Drinks, and Bottled Waters.

SIESTA

House made Tri Color Tortilla Chips
Salsa Verde, Signature House Roja, Green Chile Queso
Mini Chicken Quesadillas with Pico de Gallo
Mini Beef Empanadas, with Chipotle Crema
\$20 per person

MEDITERANEAN MEZZE

Chilled Seasonal Grilled Vegetables with Herb Goat Cheese
Crispy Falafel, Mini Spanakopita
Roasted Garlic Hummus, Feta Tzatziki Dip
Cucumber, Bell Peppers, Grape Tomato, Olives
Baked Pita Chips and Lavash Crackers
\$19 per person

SWEET TOOTH

Chocolate Chip Cookies and Milk
Brownie Bites and Lemon Squares
Apple Slices with Caramel
\$17 per person

SWEET & SALTY

Bagged Chips, Cheese Crackers, White Cheddar Popcorn
Assorted Granola Bars, Oreo® Cookies, Whole Fruit
\$17 per person

AT THE MOVIES

Fresh Buttered Popcorn, Assorted Candy Bars
Warm Pretzels with Yellow Mustard
Tortilla Chips with Green Chile Queso
\$18 per person

MAKE YOUR OWN TRAIL MIX

Dried Cranberry, Apricot, Banana Chips, Golden Raisins
Almond, Cashew, Pecan, Walnut
Pretzel, Cheese Crackers, Bagel Chips
Coconut, Semisweet Chocolate Chips, Marshmallows
\$17 per person

HEALTHY ENERGY BOOST

Assorted KIND® Bars and LARABARS®
Sliced Seasonal Fruit and Berries with Coconut-Honey Yogurt
Assorted Organic and Whole Grain Chips
\$18 per person

PARISIAN PASTRY

Selection of French Pastry to include:
Pan au Chocolat, Mini Almond Croissant, Biscotti
Sliced Fruit with Coconut Honey Yogurt
\$17 per person

24% taxable service charge and 8.25% sales tax will be applied to all selections.

RECEPTION

CHILLED DISPLAYS

Minimum of 25 guests per order

CRUDITE

Carrot, Celery, Cucumber, Broccoli, Jicama, Pepper
Roasted Garlic Hummus, Buttermilk Ranch
\$8 per person

CHARCUTERIE

Cured Ham, Prosciutto, Salami
Domestic and Imported Cheese Selection
Grapes, Dried Fruits, Assorted Nuts, Olives
Crackers, Lavash, Sliced Baguette
Grain Mustard, Apple Jam, Orange Preserves
\$18 per person

CHEESE BOARD

Dill Havarti, Mild Cheddar, Boursin
Spanish Manchego, Danish Brie, Blue Wedge
Grapes, Dried Fruit, Assorted Nuts
Assorted Crackers, Baguette, Lavash
Grain Mustard, Apple Jam, Orange Preserves
\$15 per person

ANTIPASTO

Grilled Vegetables to include:
Asparagus, Mushroom, Peppers, Squash
Herb Goat Cheese, Assorted Olives, Marinated Tomatoes
Roasted Pepper Tapenade, Basil Pesto, Balsamic Dressing
Crusty Baguette, Assorted Crackers, Lavash
\$12 per person

CHIP AND DIP

House Made Potato Chips, Pita Chips, Tortilla Chips
Toasted Baguettes, Assorted Crackers
Carrots Sticks, Celery Sticks, Cucumber Slices
Roasted Garlic Hummus, Feta Cucumber Dip, Buttermilk Ranch
Choice of: Spinach Dip, Buffalo Chicken Dip, or Green-Chile Queso
\$12 per person

SEAFOOD COCKTAIL

Petit Shrimp, White Fish, Lump Crab Meat
Cucumber, Red Onion, Bell Pepper, Avocado, Jicama
Diced Celery, Jalapenos, Chives, Cilantro
Spicy Shrimp Cocktail, Lemon Caper Remoulade, Horseradish
\$32 per person

HOT STATIONS

Minimum of 25 guests per order

Chef Attendant \$100.00

MASHED POTATO

Yukon Gold, Baby Red, Sweet Potato
Whipped Butter, Chives, Sour Cream,
Crispy Bacon Bits, Chopped Ham
Cheddar-Jack Cheese, Blue Cheese Crumbles
Toasted Pecans, Mini Marshmallow, Cinnamon Sugar
\$18 per person

MAC AND CHEESE

White Cheddar Shells, Traditional Creamy Cheddar Mac
Chives, Sautéed Mushroom, Caramelized Onions
Crispy Bacon Bits, Chopped Ham, Jalapenos
Cheddar-Jack Cheese, Blue Cheese Crumbles, Parmesan
Toasted Bread Crumbs
\$18 per person

TATOR TOT

Crispy Tater Tots, Sweet Potato Tots
Green Chile Queso, Cheddar-Jack Cheese, Blue Cheese Crumbles
Bacon Bits, Chives, Sour Cream, Jalapenos
Chipotle Ketchup, Jalapeno Ranch, Buttermilk Ranch Dressing
\$12 per person

WINGS

Bone-In Chicken Wings Displayed in the Following Flavors:
Buffalo, Lemon Pepper, Sweet Chile, BBQ
Carrot and Celery Stick
Buttermilk Ranch, Blue Cheese Dressing
\$25 per person

TACO

Grilled Skirt Steak, Chicken Fajita, Pork Carnitas
Warm Flour and Corn Tortillas
Salsa Verde, Signature House Red Salsa, Pico de Gallo
Cheddar-Jack, Shredded Lettuce, Jalapenos,
Jicama-Cabbage Slaw, Chop Cilantro, Diced Red Onion
Lime Wedges
\$20 per person

RECEPTION

ACTION STATIONS

All action stations require a Chef Attendant fee of

\$100 per station, per 50 guests.

CHEESE STEAK

Shaved Beef, Pulled Chicken
Caramelized Onions, Bell Peppers
Mushrooms, Bacon, Jalapenos
Provolone, Cheddar, Cheese Sauce
Italian and Whole Wheat Mini Hoagies
\$16 per person

QUESADILLA

Flour and Corn Tortillas
Fajita Chicken, Spiced Ground Beef, Black Beans
Sautéed Mushroom, Caramelized Onion,
Bell Pepper, Spinach, Cilantro, Chives
Pico de Gallo, Sour Cream, Guacamole, Jalapenos
\$16 per person

PASTA

Penne, Bowtie, Three Cheese Tortellini
Garlic Alfredo, Tomato Pomodoro, Basil Pesto
Grilled Chicken, Italian Sausage, Petit Shrimp
Spinach, Tomato, Peppers, Red Onion, Mushroom, Broccoli
Fresh Garlic, Basil, Parmesan, Crushed Red Pepper
\$18 per person

FRIED RICE

Steamed Rice, Jasmine Rice
Ground Chicken, Shrimp, Ground Pork, Egg
Onion, Mushrooms, Peas, Carrot, Celery, Broccoli
Bean Sprouts, Garlic, Water Chestnuts, Baby Corn
Soy Sauce, Sweet Chili Sauce, Chinese 5 Spice
\$18 per person

SWEET STATIONS

ICE CREAM BAR

Chocolate, Vanilla, and Strawberry Ice Cream
Chocolate Fudge Sauce, Caramel Sauce, Strawberry Sauce
Chocolate Chips, M&M's®, Sprinkles, Oreo® Pieces
Whipped Cream, Cherries, Chopped Peanuts
\$15 per person (40 person minimum required)

SOUTHERN FRIED PIES

Hand Made Southern Fried Pies to Include:
Apple, Cherry, Peach, Chocolate, and Bavarian Cream
Whipped Cream and Powdered Sugar
\$12 per person

VIENNESE TABLES

Mini Éclair, Mini Cream Puff, Petit Fours, Mini Napoleons, Mini Apple
Tart, Mini Black Forest Cake, Mini Chocolate Mousse Cake, Cheesecake
Bites, Mini Crème Brule, Mini Fruit Tart, Pecan Diamonds, Mini Seven
Layer, Dark Chocolate Toffee Pieces, Chocolate Strawberry, Mini Fruit
Cups with Grand Marnier Whipped Cream
Four Selections: \$12 per person
Six Selections: \$14 per person

CANDY BAR

Self Service Candy Buffet featuring:
M&M's®, Skittles®, Gummy Bears®, Sour Worms,
Reese's Pieces®, Twizzler Bites®, Mike n Ike®
Candy bar include mini cello bags and twist ties for your guests.
Custom Candy can be accommodated and will incur additional fees
\$10 per person (40 person minimum required)

FONDUE

Chocolate Fudge, Caramel Fondue
Marshmallow, Pretzel, Coconut Macaroon, Biscotti, Pound Cake
Pineapple, Strawberry, Banana, Apple
\$10 per person (20 person minimum)

CARVING STATION

All carving stations require a Chef Attendant Fee of \$100 per carved item.

ROAST TURKEY BREAST

Cranberry-Pineapple Chutney,
Garlic-Peppercorn Aioli
Petit French Rolls, Cornbread Muffins
Serve up to 35 guests
\$350 per each

BONE IN SMOKED HAM

Bourbon Pineapple Glaze, Creole Honey Mustard
Buttermilk Biscuits, Cornbread Muffins, Honey Butter
Serve up to 45 guests
\$450 per each

MESQUITE PORK LOIN

Sweet Onion Marmalade, Brandy Apple Sauce
Flakey Buttermilk Biscuits, Jalapeno Cheddar Biscuits
Serve up to 30 guests
\$375 per each

HERB CRUSTED PRIME RIB

Horseradish Cream Sauce,
Rosemary Port Demi-Glace
Assorted Artisan Rolls
Serve up to 45 guests
\$550 per each

COFFEE CRUSTED BEEF TENDERLOIN

Bacon Marmalade, Horseradish Cream,
Maître D' Butter, Assorted Artisan Rolls
Serve up to 20 guests
\$450 per each

MARINATED SKIRT STEAK

Grilled Onions and Peppers,
Corn and Flour Tortillas
Serve up to 40 guests
\$500 per order

24% taxable service charge and 8.25% sales tax will be applied to all selections.

HORS D' OEUUVRES

HORS D' OEUUVRES

Hors d' oeuvres include 100 pieces per order.

SPANAKOPITA

Spinach and Cheese Phyllo
\$350

VEGAN SAMOSA

Triangle Wrapper filled with Curried Potatoes and Peas
\$350

SEARED VEGETABLE POTSTICKER

Shitake Mushroom, Bok Choy in Rice Flour Wrapper, Sweet Chile Dipping Sauce
\$300

CRISPY CHEESE RAVIOLI

Served with Choice of Alfredo or Marinara for Dipping
\$350

BOURSIN MUSHROOM

Crispy Mushroom Cap filled with Boursin Cheese
\$450

CHICKEN CORDON BLUE

Breaded Chicken Bite stuffed with Ham and Swiss
\$400

BUFFALO CHICKEN SPRINGROLL

Spicy Spring Roll filled with Buffalo Shredded Chicken, Celery, and Blue Cheese
\$450

CURRIED CHICKEN

Skewered Chicken with Cumin Cilantro Yogurt Dip
\$450

MEATBALLS

All Beef Meatball with choice of BBQ or Marinara
\$400

BEEF EMPANANDAS

Flakey Pastry Crust filled with Spiced Beef
\$400

MINI BURGERS

Sesame Seed Buns filled with All Beef Burger, American Cheese Lettuce, Tomato, Pickle, Ketchup
\$550

MINI BEEF WELLINGTON

Puff Pastry filled with Beef Tenderloin and Mushroom Duxelle
\$600

MINI CUBANS

Pressed Cuban Mini Sandwiches with Pulled Pork, Ham, Pickle, Swiss, Creole Mustard
\$550

SEARED PORK POTSTICKER

Oriental Cabbage, Carrot, and Pork in Rice Flour Wrapper, Sweet Chile Dipping Sauce
\$300

BACON SCALLOPS

Petit Scallops wrapped in Crispy Bacon
\$600

TUNA WONTON

Crispy Wonton topped with Seared Sesame Tuna and Wasabi Aioli
\$500

DINNER BUFFETS

Dinner Buffets are served with Freshly Brewed Starbucks® Coffees and Ice Tea Station

BELLA ITALIANO

Chop Romaine, Parmesan Cheese, Peperoncini, Garlic Crouton
Caesar and Herb Balsamic Dressing
Marinated Tomato Mozzarella
Chicken Florentine, Spinach, Mushroom, Creamy White Wine Sauce
Stuffed Shells with Beef, Oregano, Tomato-Pepper Ragù
Italian Sausage Meatballs in Tomato Gravy
Gnocchi with Spinach, Gorgonzola, Pancetta
Roasted Vegetables with Balsamic Drizzle
Herb Ciabatta and Onion Focaccia
Mini Cannoli, Tiramisu, Pear Frangipane Tart
\$56 per person

CHOP HOUSE

Romaine, Mixed Greens, Tomato, Cucumber, Carrot, Red Onion
Chop Bacon, Blue Cheese, Parmesan, Garlic Crouton
Buttermilk Ranch, Blue Cheese Dressing, Red Wine Vinaigrette
Sliced Prime Rib, Rosemary Jus, Horseradish Cream
Grilled Salmon, Lemon Caper Buerre Blanc
Stuffed Chicken, Asparagus, Goat Cheese, Charred Pepper Sauce
Garlic Chive Mashed Potatoes, Buttered Corn
Seasonal Buttered Vegetables, Grilled Tomato
Petit Assorted Dinner Rolls, Whipped Butter, Maître d' Butter
Chocolate Mousse Cake, Crème Brule, New York Style Cheesecake
\$65 per person

MEXICAN FIESTA

Chop Iceberg Salad, Jicama, Tomato, Cucumber, Bell Pepper
Jalapeno Ranch and Cilantro Lime Vinaigrette
House Made Tortilla Chips, Signature Red Salsa, Salsa Verde
Pork Pozole with Shredded Cabbage, Cilantro
Carne Asada, Cilantro Chimichurri, Grilled Onions
Mexican Mole with Roasted Chicken
Enchiladas de Queso with Salsa Roja
Mexican Charro Beans, Mexican Rice
Mexican Sugar Cookies, Cinnamon Rice Pudding,
Mini Churros
Cajeta and Strawberry Sauce
Seasonal Agua Fresco, Horchata
\$58 per person

SOUTHERN BELLE

Chop Iceberg, Carrot, Tomato, Cucumber, Red Onion
Buttermilk Ranch and Italian Dressing
Mustard Potato Salad, Bacon Macaroni Salad
Fried Catfish, House Made Tartar and Horseradish Cocktail
Bacon Wrapped Meatloaf, Tomato Herb Gravy
Southern Bone-in Fried Chicken
Baked Three Cheese Macaroni, Garlic Mashed Potatoes
Country Style Green Beans with Bacon, Squash Casserole
Texas Toast, Sweet Cornbread Muffins, Buttered Biscuits
Sweet Potato Casserole,
Banana Pudding, Seasonal Warm Cobbler
Sweet Tea, Lemonade
\$52 per person

\$75 labor charge will apply for groups under 25 for buffet service

24% taxable service charge and 8.25% sales tax will be applied to all selections.

DINNER BUFFETS

CUSTOM DINNER BUFFET

Dinner Buffets come with the below selections and also features warm French Petit Rolls with Butter, Freshly Brewed Iced Tea, Starbucks® Coffee, and Starbucks® Decaf Coffee.

SALAD – CHOICE OF (TWO)

Wedge Iceberg, Bacon, Tomato, Blue Cheese, Red Onion / Chop Romaine, Parmesan, Garlic Crouton
Seasonal Greens, Carrot, Tomato, Cucumber Ribbon / Baby Spinach, Red Onion, Dried Cranberry, Toasted Pecans
Cucumber Feta Quinoa Salad / Creole Potato Salad with Caramelized Onions and Bacon / Broccoli Salad with Cranberry and Almond
Marinated Tomato Mozzarella / Grilled Vegetable Orzo Pasta Salad / Creamy Coleslaw / Jicama Slaw / Classic Potato Salad

SALAD DRESSING – CHOICE OF (TWO) if applicable

Buttermilk Ranch, Jalapeno Ranch, Steak House Blue Cheese, Cilantro Lime Vinaigrette, Classic Italian, Herb Balsamic Vinaigrette
Creole Honey Mustard

ENTRÉES- CHOICE OF (TWO) \$55 (THREE) \$60

Chicken - Stuffed with Feta, Marinated Tomato, Spinach, Champagne Oregano Dressing

Chicken - Seared Chicken Breast, Lemon, Capers, White Wine Cream Reduction

Braised Beef - Caramelized Shallot, Mushroom, Rosemary, Red Wine Reduction

Skirt Steak - Marinated Sliced Skirt Steak, Grilled Onions and Poblano, Spicy Chimichurri

Salmon - Grilled Salmon, Marinated Tomato, Lemon Basil Gremolata

Catfish - Fried Catfish Filets, Scratch Made Tartar Sauce

Seafood Cioppino - Shrimp, Mussels, and White Fish stewed in a Spicy Tomato Broth

Three Cheese Tortellini - Tomato, Red Onion, Baby Spinach, Basil Pesto, Parmesan

ACCOMPANIMENTS – CHOICE OF (TWO)

Seasons Best Vegetables / Grilled Vegetable Medley / Garlic Butter Broccoli / Glazed Carrots and Parsnips

Squash Casserole / Country Green Beans with Bacon / Buttered Sweet Corn

Garlic Chive Mashed Potatoes / Herb Roasted Potatoes / Two Potato Gratin / Gnocchi with Spinach / Gorgonzola and Pancetta

Cilantro Rice / Vegetable Rice Pilaf / Jalapeno Mac and Cheese / Risotto Milanese

DESSERT – Chefs Seasonal Fresh Fruit display with dipping sauce and two seasonal pastries

\$75 labor charge will apply for groups under 30 for buffet service

24% taxable service charge and 8.25% sales tax will be applied to all selections.

PLATED DINNER

Three Course Dinner

The Plated Dinner come with the below selections and also features warm French Petit Rolls with butter, Freshly Brewed Iced Tea, Starbucks® Coffee, and Starbucks® Decaf Coffee.

SALAD – CHOICE OF (ONE)

Wedge Iceberg, Bacon, Tomato, Blue Cheese, Red Onion
Chop Romaine, Parmesan, Garlic Crouton
Seasonal Greens, Carrot, Tomato, Cucumber Ribbon
Baby Spinach, Red Onion, Dried Cranberry, Toasted Pecans

SALAD DRESSING – CHOICE OF (TWO)

Buttermilk Ranch, Jalapeno Ranch, Steak House Blue Cheese, Cilantro Lime Vinaigrette, Classic Italian, Herb Balsamic Vinaigrette
Creole Honey Mustard

ENTRÉES

Chicken \$42
Stuffed with Feta, Marinated Tomato, Spinach, Champagne Oregano Dressing

Classic \$45
Seared Chicken Breast, Lemon, Caper, White Wine Cream Reduction

Filet Mignon \$58
Center Cut Filet Mignon, Caramelized Shallot, Mushroom, Dijon, Red Wine Reduction

Skirt Steak \$49
Marinated Skirt Steak, Grilled Onions and Poblano, Spicy Chimichurri

Salmon \$45
Grilled Salmon, Marinated Tomato, Lemon Basil Gremolata

Halibut \$48
Seared Halibut, Citrus Thyme Buerre Blanc

SEASONS BEST VEGETABLES AND CHOICE OF (ONE) STARCH

Garlic Chive Mashed Potatoes, Herb Roasted Potatoes, Two Potato Gratin
Cilantro Rice, Vegetable Rice Pilaf, Risotto Milanese, Jalapeno Corn Casserole

DESSERT – CHOICE OF (ONE) inclusive or CHOICE OF (TWO) \$2 per person upcharge will apply

Chocolate Dome, Crème Brule in Pastry Shell with Fresh Berries, Praline Cheesecake, Tiramisu, Lemon Tart

24% taxable service charge and 8.25% sales tax will be applied to all selections.

BEVERAGES

HOST BARS

CALL \$10

Tito's Vodka®, Makers Mark Bourbon®, Tanqueray Gin®, Dewar's Scotch®, Jose Cuervo Tequila®, Cruzan Rum®

PREMIUM \$12

Kettle One Vodka®, Knob Creek Bourbon®, Auchentosen Scotch®, Hornitos Tequila®, Bombay Sapphire Gin®, Bacardi Rum®

EXECUTIVE \$14

Grey Goose Vodka®, Woodford Reserve Bourbon®, Glenlivet Single Malt Scotch 12 yr.®, Hendricks Gin®, Patron Silver Tequila®, Malibu Coconut Rum®

DOMESTIC BEER \$7

Bud Light®, Michelob Ultra®, Miller Lite®

IMPORT/CRAFT/PREMIUM BEER \$8

Dos Equis®, Modelo®, Blue Moon®, Stella Artois®, Heineken Shiner®, Samuel Adams®

HOUSE WINE \$9

Cabernet, Merlot, Chardonnay

CANNED SODA/BOTTLED WATER \$4

Assorted Coca Cola® Products

CASH BARS

CALL \$11

Tito's Vodka®, Makers Mark Bourbon®, Tanqueray Gin®, Dewar's Scotch®, Jose Cuervo Tequila®, Cruzan Rum®

PREMIUM \$13

Kettle One Vodka®, Knob Creek Bourbon®, Auchentosen Scotch®, Hornitos Tequila®, Bombay Sapphire Gin®, Bacardi Rum®

EXECUTIVE \$15

Grey Goose Vodka®, Woodford Reserve Bourbon®, Glenlivet Single Malt Scotch 12 yr.®, Hendricks Gin®, Patron Silver Tequila®, Malibu Coconut Rum®

DOMESTIC BEER \$8

Bud Light®, Michelob Ultra®, Miller Lite®

IMPORT/CRAFT/PREMIUM BEER \$9

Dos Equis®, Modelo®, Blue Moon®, Stella Artois®, Heineken Shiner®, Samuel Adams®

HOUSE WINE \$10

Cabernet, Merlot, Chardonnay

CANNED SODA/BOTTLED WATER \$4

Assorted Coca Cola® Products

Bartender fee of \$125 required for up to 4 hours of service

24% taxable service charge and 8.25% sales tax will be applied to all selections.

BEVERAGES

BEVERAGE PACKAGE

We offer three tiers of Beverage Packages.

All tiers include Domestic and Import/Premium Beers, Selected Package of Branded Liquors, House Wine Selection, Canned Sodas and Bottled Waters. Pricing is based per person for up to two hours. Up to four additional hours can be added.

CALL BRANDS

Base Package \$25

Each Additional Hour \$15

PREMIUM BRANDS

Base Package \$30

Each Additional Hour \$17

EXECUTIVE BRANDS

Base Package \$35

Each Additional Hour \$19

HOURLY BAR SERVICE PACKAGE

Hourly Bar Service is charged at an hourly rate per guest based on the guarantee attendance minimum. Guests enjoy the package selected during the allotted time frames purchased. The Host can budget the exact amount for their Beverage Charges. Bartender fee of \$125 applies per bar requested.

HOST BAR SERVICE

Host Bar Service is Beverage service that is charged on consumption to the client. Minimum of two hours of consecutive service, or a prepaid amount set forth in the contract is required for this option. Bartender fee of \$125 applies per bar requested.

CASH BAR SERVICE

The Cash Bar Service is contracted by the Client to have a bar available for their guests. The Clients guests can purchase Beverage items with cash only. Bartender fee of \$125 applies per bar requested.

AUDIO / VISUAL

FLIP CHART PACKAGE \$45 each

Post-It Pads and Markers

EASEL \$20 each

EXTENSION CORD \$15 each

POWER STRIP \$15 each

8' X 8' PROJECTION SCREEN \$50 each

LCD PROJECTOR \$275 each

USE OF FLAT SCREENS with Patch Cable \$100 each

Available in the Parkview Boardroom, Lewisville and Carrollton Function Rooms

HARD-WIRED INTERNET CONNECTION \$200 per room

SOUND SYSTEM \$250

Behringer PMP2000 800 Watt Sound System
2 – High Definition Professional Speakers with Stands
10 – Channel Power Mixer

WIRELESS MICROPHONE \$150 each

Wireless Lavalier or Handheld Microphone. Sound System is required.

CONFERENCE SPEAKER PHONE \$100 each

Dial with Dial 9-access – Polycom

LCD PROJECTOR PACKAGE \$375 each

Includes Cart, Extension Cord, Projector Screen, All necessary cables, and 2500 Lumen Eiki LCD Projector

CLIENT OWNED PROJECTOR PACKAGE \$75 per each

Includes Cart, 8' Screen, Cables, and Extension Cord

If you require additional Audio, Visual, Lighting, or Meeting Support, please discuss with our Catering Manager. Additional Equipment and Audio Visual Support will incur additional charges. Client understands that the hotel is not responsible for Audio Visual equipment brought in by the client and will not attempt to fix or modify this equipment. Same day add on of equipment is not guaranteed.