

OMNI MANDALAY HOTEL AT LAS COLINAS

EVENT MENUS





TABLE OF CONTENTS

BREAKFAST >

BREAKS >

LUNCH >

RECEPTION >

DINNER >

BEVERAGES >

DETAILS >

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.



CONTINENTAL

Prices are subject to a 25% service charge and an 8.25% sales tax.
All menus and prices are subject to change.

CONTINENTAL BREAKFAST

Freshly brewed coffee, assorted hot teas and milk

Fresh orange, grapefruit and cranberry juices

Sliced seasonal fruit selection, assorted yogurts,
breakfast cereals and granola

Croissants, Danishes and muffins

32 per person

CONTINENTAL ENHANCEMENTS

Chorizo and egg breakfast burrito with fresh salsa
6 each

Ham and cheddar on an English muffin | 6 each

Country-style sausage, eggs, smoked cheddar and
biscuits | 6 each

Sausage and cheese quiche | 7 each

Smoked applewood bacon and cheese frittata
7 each

Assorted bagels with low-fat and regular cream
cheese served with preserves | 70 per dozen

English muffins with sweet butter and preserves
54 per dozen

Brioche cup with white truffle scrambled eggs and
asparagus | 8 each

Gluten-free English muffins | 65 per dozen



STATIONS

Chef attendant required at 125 per chef, with one chef per 75 people.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

EGGS YOUR WAY

Eggs and omelets made-your-way | Cracked eggs, egg whites, Egg Beaters, peppers, red onions, cheddar, Swiss cheese, bacon, ham, tomatoes, mushrooms and salsa

14 per person

SMOOTHIES | CHOICE OF THREE

Strawberry, blackberry, mango, blueberry and peach garnished with fresh berries

8 per person

CREATE-YOUR-OWN PARFAIT

Assorted fruits and berries, vanilla, honey and strawberry yogurts served with raisin granola

9 per person

FRENCH TOAST STATION

Cinnamon Texas toast with pure maple syrup, spiced apple compote, powdered sugar and whipped cream

11 per person





PLATED

All plated breakfasts are served with your choice of freshly brewed coffee, assorted hot teas, chilled fruit juices, fresh fruit appetizer and house made pastries.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

THE MANDALAY CLASSIC

Scrambled eggs

Oven-roasted potatoes sautéed with peppers and onions

Meats | Choice of one | Crispy applewood smoked bacon or link sausage

34 per person

GRILLED FLAT IRON AND EGGS

Poached eggs

Crushed fingerling potato hash

Grilled asparagus

44 per person

SMOKED BRISKET AND EGGS

Poached eggs

Smoked cheddar grits

Sautéed spinach

Red eye gravy

46 per person

RANCHERO

Scrambled eggs in a tortilla cup with refried beans, chorizo sausage, pepper jack cheese and pico slaw

38 per person





BUFFETS

All buffets are served with your choice of freshly brewed coffee, assorted hot teas, milk and assorted chilled juice. Buffets require a minimum of 20 people. Groups less than 20 will be charged a 125 small group service fee and 20% per person surcharge. Hot buffets are not available for groups less than 10.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

AMERICAN

Scrambled eggs
Smoked bacon and link sausage
Hash browns
Sliced seasonal fresh fruits
Assorted yogurts with granola
Steel-cut oatmeal with brown sugar, Texas pecans, and raisins
Freshly baked raisin bread
43 per person

TEXAS

Breakfast quesadillas | Chorizo beans and cheese
Jalapeño sausage with cheddar
Scrambled eggs chilaquiles
Spiced red potatoes
Applewood smoked bacon
Grits with butter, brown sugar and cheddar
Mexican pastries
Texas grapefruit and blueberry salad
45 per person

HEALTHY START

Spinach and mushroom Egg Beaters frittatas
Turkey apple sausage and turkey bacon
Herb oil roasted red potatoes
Fresh sliced and whole fruits
Chilled apple muesli, bran muffins and whole wheat English muffins
Greek yogurt, granola and berries
47 per person





BREAKS

All Day Beverage Service prices are based on eight hours with unlimited beverage service. Half Day Beverage Service prices are based on four hours with unlimited beverage service.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

À LA CARTE BEVERAGES

Freshly brewed coffee and assorted hot teas served with chocolate covered coffee beans, biscotti and flavored syrups | *85 per gallon*

Acqua Panna bottled spring water | *6 each*

San Pellegrino sparkling water | *6 each*

Assorted flavored teas | *6 each*

Assorted sodas | *6 each*

Iced tea, lemonade or sparkling fruit punch
85 per gallon

Assorted bottled fruit juices | *7 each*

Sports drinks and iced frappuccinos | *7 each*

Red Bull energy drinks | *7 each*

ALL DAY BEVERAGE SERVICE

Assorted sodas

Bottled waters

Freshly brewed regular coffee, decaffeinated coffee and a selection of hot teas

25 per person

HALF DAY BEVERAGE SERVICE

Assorted sodas

Bottled waters

Freshly brewed regular coffee, decaffeinated coffee and a selection of hot teas

18 per person

À LA CARTE SNACKS

Fresh fruits, yogurt and granola parfaits | *6 each*

Whole fruits | Red and green apples, oranges and bananas | *24 per dozen*

House made breakfast pastries | Muffins, Danishes and breads | *60 per dozen*

Assorted bagels with low-fat and regular cream cheese served with preserves | *70 per dozen*

Individual assorted yogurts | *5 each*

Häagen-Dazs assorted ice cream bars | *5 each*

Freshly baked cookies | *60 per dozen*

Decadent brownies, lemon bars and Washington squares | *60 per dozen*

Freshly popped popcorn | *5 each*

Individually bagged dried fruit mix or trail mix
6 each

Fresh tropical fruit kabobs | *4 each*

Yogurt covered pretzels | *5 per bag*

Candy bars | *5 each*

Hot German pretzels with whole-grain and yellow mustards | *48 per dozen*

Potato chips, pretzels and roasted peanuts | *5 per bag*

Deluxe mixed nuts | *36 per pound*

Tri-color tortilla chips with fresh salsa, guacamole and queso | *10 per person*



BREAKS

Prices are subject to a 25% service charge and an 8.25% sales tax.
All menus and prices are subject to change.

HEALTHY SNACKS

Fresh fruit smoothies and energy bars

Create-your-own trail mix station | Raisins, peanuts, granola, sunflower seeds, chocolate chips, banana chips, dried mangoes and pineapples

20 *per person*

POPCORN AND ROOT BEER FLOATS

Popcorn | Cheddar, kettle and caramel

Root beer float station

17 *per person*

RETRO CANDY BREAK

Fun assortment of candies and goodies

18 *per person*

ICE CREAM

Assorted Häagen-Dazs bars, ice cream sandwiches and cones

15 *per person*

HOT DIPS

Spinach, sun-dried tomato and goat cheese dip with pita and bagel chips

14 *per person*

SHOOTERS

Watermelon and black pepper

Melon and cumin

Vanilla and orange

Strawberry smoothie

13 *per person*

AFTER SCHOOL

Warm cookies | Chocolate chocolate chunk, maple bacon and oatmeal raisin

Milk shooters | Chocolate, vanilla and strawberry flavored

18 *per person*

GRILLED CHEESE

Fresh pressed mini cheese panini | Prosciutto and mozzarella on ciabatta, cheddar and bacon on brioche and Gruyère and caramelized onions on baguette

Kettle chips

17 *per person*



CHILLED BUFFETS

All lunch buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 20 people. Groups less than 20 will be charged a 125 small group service fee and 20% per person surcharge.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

EXECUTIVE DELI

SALADS

Fennel and arugula salad | Parmesan cheese, garlic bread crumbs and lemon vinaigrette

Southern style potato salad

DELI

Assorted chilled meats | Sliced roast beef, honey baked ham and turkey breast

Vegetables | Sliced beefsteak tomatoes, bibb lettuce, red onions and Kosher dill pickles

Breads | Whole grain rolls, country white, whole wheat, rye and brioche buns

Cheeses | Cheddar, Swiss cheese and pepper jack cheese

Condiments | Dijon mustard, whole grain mustard and mayonnaise

DESSERTS

Assorted desserts

48 per person

WRAP BUFFET

SALADS

Spinach and strawberry salad | Goat cheese, toasted almonds and lemon basil vinaigrette

Mediterranean couscous salad | Eggplant, zucchini, roasted peppers, pignolia nuts, balsamic and olive oil

WRAPS | CHOICE OF THREE

Hummus with roasted eggplant, lettuce, tomatoes, onions and tahini dressing on a grilled flatbread

Turkey club with oven roasted turkey, lettuce, tomatoes, avocados, bacon and Dijon mayonnaise on a whole wheat wrap

Grilled chicken Caesar on a garlic herb tortilla

Rare roast beef with crispy onions, beefsteak tomatoes, smoked cheddar and horseradish aioli on a grilled tortilla

Albacore tuna with romaine lettuce, cucumbers, hydro sprouts and herb mayonnaise on a whole wheat wrap

Grilled portobello mushrooms with eggplant, zucchini, roasted peppers, fresh mozzarella and olive tapenade aioli on a herb wrap

ACCOMPANIMENTS

Kettle chips

Root vegetable chips

DESSERTS

Assorted desserts

56 per person



CHILLED BUFFETS

All lunch buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 20 people. Groups less than 20 will be charged a 125 small group service fee and 20% per person surcharge.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

HEALTHY BUFFET

SALADS

Mixed field greens salad | Grape tomatoes, cucumbers, carrots and sherry shallot vinaigrette

Grilled salmon salad | Cucumbers grape tomatoes, Kalamata olives and dill Greek yogurt dressing

Asian grilled chicken salad | Watercress, Napa cabbage, romaine, mandarin segments, spicy cashews and ginger chive vinaigrette

Grilled shrimp salad | Jicama, tomatoes, cilantro and jalapeño lime dressing

Quinoa tabouli salad | Cucumbers, tomatoes, peppers, parsley with mint and lemon dressing

Ancient grains salad | Sweet potatoes, dried cranberries, pecans and aged balsamic dressing

DESSERTS

Assorted desserts

62 per person





BUFFETS

All lunch buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 20 people. Groups less than 20 will be charged a 125 small group service fee and 20% per person surcharge. Hot buffets are not available for groups less than 10.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

SOUTH AMERICA

SALADS

Hearts of romaine | Grape tomatoes, yellow and red bell peppers, black beans, roasted corn, toasted pepitas, cotija cheese, crisp tortilla strips, cilantro and avocado vinaigrette

Peruvian potato and quinoa salad

ENTRÉES

Grilled flank steak with garlic demi-glace

Grilled chicken breast with smoked tomato relish

Seared marinated redfish with fresh tomatillo salsa

ACCOMPANIMENTS

Whipped sweet potatoes and grilled squash medley

Assorted rolls with sweet butter cream

DESSERTS

Ancho chile chocolate mousse, peach cobbler and chocolate bread pudding

56 per person

SOUTHWEST

SALADS

Black beans and fire-roasted corn salad

Chipotle Caesar | Spicy croutons, queso fresco and chipotle Caesar dressing

ENTRÉES

Beef and chicken fajitas | Caramelized onions, red and green peppers

Mahi-mahi veracruz

ACCOMPANIMENTS

Refried beans, Spanish rice and warm tortillas

Guacamole, sour cream, salsa, pico de gallo, diced tomatoes, shredded Jack cheese and cheddar

DESSERTS

Churros, flan and tres leches cake

56 per person

TUSCANY

SALADS

Fresh garden | Ranch and white balsamic dressing

Canneroni pasta

ENTRÉES

Broiled salmon | Roasted tomatoes and thyme cream

Grilled breast of chicken | Prosciutto and mushroom demi-glace

Roasted pork loin with honey balsamic glaze

ACCOMPANIMENTS

Wild rice pilaf and roasted seasonal vegetables

Assorted rolls with sweet butter cream

DESSERTS

Classic chocolate cake, lemon meringue pie and strawberry sherry sponge cake

56 per person



BUFFETS

All lunch buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 20 people. Groups less than 20 will be charged a 125 small group service fee and 20% per person surcharge. Hot buffets are not available for groups less than 10.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

AMERICAN GRILL

SALADS

Mixed green salad | Ranch and white balsamic dressing

Three bean salad

ENTRÉES

Grilled Angus burgers

Grilled herb marinated chicken breast

Cheddar bratwurst

ACCOMPANIMENTS

White cheddar mac and cheese

Onion rings

Brioche hamburger and hot dog buns

Sliced cheddar, Swiss cheese, provolone, sliced tomatoes, lettuce, red onions, pickle chips, yellow mustard, grain mustard, ketchup and mayonnaise

DESSERTS

Blueberry cheesecake, apple pie and pecan pie

50 per person

ITALIAN RIVIERA

SALADS

Caprese | Fresh mozzarella, vine-ripe tomatoes and basil vinaigrette

Anti pasto | Arugula, frisée, marinated vegetables, assorted cured meats and artisan cheeses

ENTRÉES

Tagliata Toscana | Marinated grilled skirt steak, pomegranate agrodolce and broccoli rabe

Chicken cacciatore | Peppers, onions, mushrooms and white wine tomato broth

Zuppa di pesce | Seafood tomato broth, clams, mussels, shrimp and sea bass

ACCOMPANIMENTS

Pasta primavera | Seasonal squash, mushrooms, broccoli, peas and Parmesan cheese cream

Parmesan cheese breadsticks

DESSERTS

Fresh fruit tart, traditional cannoli and tiramisu

58 per person



PLATED

All plated lunches are served with your choice of starter, entrée and dessert.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

SALADS

BLT | Crisp romaine, Roma tomatoes and applewood smoked bacon with buttermilk ranch dressing

Greek | Mixed field greens, Kalamata olives, fresh tomatoes, cucumbers, feta and red onions with lemon oregano vinaigrette

Tomato mozzarella | Slices of red, yellow and green tomatoes, fresh mozzarella, basil pesto and cracked black pepper

Mixed green | Fresh field greens, carrots, Roma tomatoes and cucumbers with white balsamic dressing

Caesar | Fresh romaine, garlic croutons and shaved Parmesan cheese with Caesar dressing

SOUPS

Crab bisque | Cream soup flavored with Dungeness crab

Tortilla | Rich chicken broth with Spanish vegetables, chicken and corn tortillas

Lentil | Onions, potatoes and rich chicken broth

DESSERTS | CHOICE OF ONE

Blueberry cheesecake | New York-style cheesecake with blueberry compote

Seasonal panna cotta | Classic Italian custard flavored with seasonal fruits

Seasonal crème brûlée | French custard flavored with seasonal fruits and topped with caramelized sugar

Banana cream pie | Rich banana custard with whipped cream

Fresh fruit tart | Vanilla cream in a pastry shell topped with seasonal glazed fruits



PLATED

All plated lunches are served with your choice of starter, entrée and dessert.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF ONE

HERB GRILLED CHICKEN

Herb grilled chicken with garlic mashed potatoes, glazed carrots and garlic thyme blanc

48 per person

JERK MARINATED CHICKEN

Seared chicken breast with mango aioli, haricots verts and coconut rice

48 per person

STRIP STEAK

Marinated strip steak, Yukon Gold potato gratin, grilled asparagus, port wine demi and black pepper molasses

62 per person

GRILLED FLAT IRON STEAK

Grilled flat iron steak with roasted garlic jus, Southwestern salsa, sweet potato purée and broccolini

54 per person

GRILLED SALMON

Grilled salmon, saffron orzo and wilted spinach with dill beurre blanc

52 per person

MAHI MAHI

Pan seared mahi mahi, Thai curry broth, jasmine rice and chili garlic green beans

60 per person



DISPLAYS

Prices are subject to a 25% service charge and an 8.25% sales tax.
All menus and prices are subject to change.

MANDALAY CHEESE

Blue cheese, Camembert, cheddar, Granbury Gold and California aged dry jack

Served with French baguettes, bagel chips and water crackers

20 per person

CRUDITÉ

Assorted fresh vegetables with green goddess sauce and caramelized onion dip

14 per person

SEAFOOD

Poached jumbo prawns display

Served with fresh lemon wedges, cocktail sauce and remoulade

18 per person (minimum guarantee of 20)

FRUIT

A grand display of seasonal sliced fruits and berries

14 per person

MINI DESSERTS AND SHOOTERS

Assorted mini pastries and chocolates

Assorted shooters | Chocolate mint, strawberry shortcake, crème brûlée and caramel banana

19 per person





CARVING STATIONS

Chef attendant required at 125 per chef, with one chef per 75 people.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

WHOLE TOM TURKEY

Whole-grain mustard, cranberry relish, herbed mayonnaise and silver dollar rolls

375 each (serves 30)

TENDERLOIN OF BEEF

Peppered horseradish cream, cabernet mayonnaise and silver dollar rolls

475 each (serves 15)

BONE-IN HAM

Honey mustard, rum raisin aioli and silver dollar rolls

360 each (serves 20)

NEW YORK STRIP

Peppered horseradish cream, cabernet mayonnaise and silver dollar rolls

495 each (serves 30)

LAMB CHOPS

Mint aioli, stone ground mustard and silver dollar rolls

100 each (1 rack, 8 bones per rack)

BRISKET

Honey barbecue sauce and silver dollar rolls

400 each (serves 20)





STATIONS

Chef attendant required on Scampi, Texas Shrimp and Grits, Pasta, Southern Grits, Avocado and Street Taco stations at 125 per chef, with one chef per 75 people.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

SCAMPI

Texas Gulf shrimp and scallops sautéed in lemon butter

Served with risotto or gluten-free spaghetti and toasted baguettes

26 per person

TEXAS SHRIMP AND GRITS

Spicy Texas Gulf shrimp with Parmesan cheese and corn butter grits

24 per person

PASTA

Fusilli or cheese tortellini

Marinara, alfredo and pesto cream sauces

Toppings | Diced chicken, sautéed mushrooms, sautéed shrimp, Italian sausage, peas, onions, bell peppers, diced artichokes, shaved Parmesan cheese and red pepper flakes

21 per person

SMOKED PULLED PORK AND DICED CHICKEN SOUTHERN GRITS

Mixed mushrooms, cheddar, green onions, pulled pork, diced chicken, blue cheese, caramelized onions and roasted red peppers

18 per person

AVOCADO

Fresh Hass avocado

Black bean and corn salad, pico de gallo, sour cream, warm chipotle chicken salad, cotija cheese, Texas Gulf shrimp and tortilla chips

24 per person

SALAD

Mixed greens, romaine, red onions, tomatoes, carrots, bacon, Parmesan cheese, cheddar, sunflower seeds, walnuts, slivered pecans, olives, sun-dried tomatoes, feta, cucumbers, garlic croutons, buttermilk ranch, white balsamic and garlic dressings

17 per person

STREET TACOS | CHOICE OF THREE

Slow braised beef

Carnitas

Rock shrimp

Blackened mahi mahi

Chicken tinga

Tomatoes, onions and chipotle served in choice of corn or flour tortilla

Accompanied by pico de gallo, red onions, queso fresco, crema roja and verde salsas

25 per person



STATIONS

Enhance your reception with one of our Small Plate stations. Chef attendant required at 125 per chef, with one chef per 75 people.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

SMALL PLATES

Barbecue short ribs and smoked cheddar grits with apple, jicama and fennel slaw | *19 per person*

Braised pork and white cheddar mac topped with arugula and pickled red onions | *19 per person*

Seared sea scallops with wild mushroom and leek stew and micro Dijon greens | *28 per person*

Roasted chicken, Spanish chorizo and brioche with fontina herb cream | *18 per person*

Carnitas and Yukon Gold mashed potatoes with queso fresco and crispy plantains | *19 per person*

Grilled lamb chops with herbed farro and shaved Parmesan cheese | *28 per person*

Blackened steak tips with sautéed mushrooms and gnocchi with saga blue cheese cream | *18 per person*

Artichoke hearts, sun-dried tomatoes, Kalamata olives and herbed goat cheese risotto | *18 per person*

Chicken breast, broccoli, caramelized onion mash and smoked cheddar cream | *18 per person*

Poached lobster, pancetta, fire roasted tomatoes, tarragon mascarpone cheese and Parmesan cheese cream with grilled rustic bread | *28 per person*



HORS D'OEUVRES

Hors d'oeuvres requires a minimum 25 pieces per order.

*Prices are subject to a 25% service charge and an 8.25% sales tax.
All menus and prices are subject to change.*

HOT

Vegetable samosa with yogurt dipping sauce

Vegetable empanada

Seared pork potstickers with ginger teriyaki

5 per piece

Pears, almonds and Brie phyllo pouch

Mini chicken Wellington

Southwest spring roll

Skewered chicken and pickled jalapeño wrapped
in bacon

Black bean and Oaxaca cheese quesadillas with
roasted poblano sour cream

Mini Peking duck spring rolls with spicy orange sauce

Roasted tomato, basil and mascarpone cheese
arancini

Chicken and waffle bignets with black pepper
maple sauce

6 per piece

Corn and jalapeño jack cake topped with braised
short ribs and horseradish cream

Crab cake with rémoulade sauce

Coconut shrimp with Thai chili sauce

Mini beef Wellington

Lobster and sweet corn empanada with
tarragon mayonnaise

Spicy shrimp and Andouille sausage skewer with
Creole mustard sauce

7 per piece

GLUTEN-FREE

Mini chicken verde tamales

Smoked chicken bacon jam tart

Mini cheese and jalapeño arepa

Wild mushroom tart

7 per piece

VEGAN

Spring rolls

Samosa

Spicy vegetable pakora

5 per piece



HORS D'OEUVRES

Hors d'oeuvres requires a minimum 25 pieces per item.

*Prices are subject to a 25% service charge and an 8.25% sales tax.
All menus and prices are subject to change.*

COLD

Antipasto with prosciutto, sun-dried tomatoes and basil cream cheese and Kalamata olives on polenta

Salami cornet with cream cheese and green olives

Hummus, Kalamata olives and red pepper bouchée

Whipped goat cheese and candied fig tart

Grilled Cajun chicken and paprika cream cheese on pumpernickel

5 per piece

Ahi poke spoons

Smoked duck on toasted French bread with dried cherry chutney

Smoked salmon tart

Bresaola and boursin canapés

Ceviche shooter with tequila

Smoked salmon bruschetta with Brie and dill

Seared beef tenderloin and candied onions on a potato round

Crab salad on Parmesan cheese galette with chives

7 per piece

Smoked salmon, cream cheese and dill on pumpernickel

Beef tenderloin and peppered boursin on a polenta disk

Seared ahi and wasabi cream

House made chicken salad in a phyllo cup

6 per piece





PLATED

All plated dinners are served with your choice of starter, entrée and dessert. Enhance your special menu by including a specialty appetizer.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

ENHANCEMENTS

MUSHROOM RAVIOLI

Trumpet mushrooms with porcini cream
14 per person

SHORT RIB

Red wine braised short ribs with roasted garlic jus
14 per person

GRILLED LAMP CHOP

Carrot purée and port wine drizzle
16 per person

CAPRESE

Tomatoes and mozzarella stack with balsamic reduction and extra virgin olive oil
10 per person

LOBSTER SLIDER

Poached lobster meat, crispy pancetta, roasted tomato tarragon aioli and a brioche roll
18 per person

SHRIMP COCKTAIL

Jumbo Gulf shrimp with Tabasco spiked cocktail and rémoulade sauce
18 per person

LOBSTER BISQUE

14 per person



STARTERS | CHOICE OF ONE

SALADS

Baby iceberg | Pancetta, red onions and tomatoes with blue cheese dressing

Bibb lettuce | Gorgonzola cheese, dried cranberries, watercress and pine nuts with raspberry vinaigrette

Arugula | Red oak lettuce, fresh strawberries and walnuts with lemongrass vinaigrette

Asian mixed greens | Red grapes, candied almonds, cucumbers and tomatoes with cardamom vinaigrette

Caesar | Fresh romaine, garlic croutons, shaved Parmesan cheese and classic Caesar dressing

Roasted beets | Frisée, arugula, blood orange segments, candied walnuts and goat cheese with blood orange vinaigrette

SOUPS

French onion

Corn chowder | Sweet corn and vegetables

Pozole | Chicken, hominy, onions, garlic, dried chilies and cilantro



PLATED

All plated dinners are served with your choice of starter, entrée and dessert. Enhance your special menu by including a specialty appetizer.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

ENTRÉES

HERB GRILLED CHICKEN

Herb grilled chicken breast, trumpet royal risotto and sautéed spinach with wild mushroom jus

62 per person

HONEY GLAZED CHICKEN

Honey and thyme glazed chicken breast, caramelized onion mashed potatoes, haricots verts and roasted garlic jus

65 per person

BACON WRAPPED FILET

Bacon wrapped filet, rosemary garlic potatoes, broccolini and blue cheese demi

86 per person

HERB SEARED STRIP STEAK

Herb seared strip steak, cauliflower potato gratin, grilled asparagus, port wine demi and wild mushrooms

78 per person

PAN SEARED SALMON

Pan seared salmon, haricots verts, roasted fingerling potatoes and sun-dried tomato beurre blanc

68 per person

SEARED SEA BASS

Seared sea bass, parsnip potatoes, baby carrots and prosciutto demi with roasted cipolini onions

88 per person

SCALLOPS

Seared scallops with sun-dried tomato chutney and fingerling leek stew

80 per person

RACK OF LAMB

Rack of lamb, caramelized shallots and seasonal vegetables with rosemary jus

82 per person

PORK CHOP

Double bone pork chop with mashed sweet potatoes, haricot verts and Creole mustard demi

68 per person

VEGETARIAN

Stuffed Southwest pepper with roasted yellow tomato coulis (dairy free, gluten-free, vegan)

Vegetable biryani with roasted cauliflower, grilled eggplant, paneer and spicy tomato puree (gluten-free)

Quinoa fried rice, barbecue tofu, bean sprouts, peas, corn, scallions and avocado emulsion (dairy free, vegan)

Spinach and ricotta cheese manicotti with pomodoro sauce



PLATED

All plated dinners are served with your choice of starter, entrée and dessert. Enhance your special menu by including a specialty appetizer.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

ENTRÉE DUETS

SALMON AND CHICKEN

Blackened salmon and jerk lime chicken breast topped with mango salsa

Coconut rice

Seasonal vegetables

78 per person

TENDERLOIN AND CHICKEN

Grilled filet of beef and seared rosemary marinated chicken breast with mushrooms and herb demi

Roasted fingerling potatoes

Seared broccolini

88 per person

NEW YORK STRIP AND SCALLOPS

Grilled New York strip steak with bordelaise sauce and seared sea scallops with lemon thyme buerre blanc

Truffled Yukon Gold potatoes

Grilled asparagus

92 per person

SHRIMP AND CHICKEN

Bacon wrapped shrimp and grilled breast of chicken with citrus buerre blanc

Caramelized onion potato gratin

Haricots verts

82 per person

TENDERLOIN AND SHRIMP

Grilled filet of beef with cognac demi-glace and marinated shrimp with Meyer lemon buerre blanc

Saffron risotto

Roasted asparagus

95 per person

TENDERLOIN AND SEABASS

Grilled filet of beef and seared sea bass with pinot gastrique

Whipped potatoes with parsnips

Roasted beets

105 per person



PLATED

All plated dinners are served with your choice of starter, entrée and dessert. Enhance your special menu by including a specialty appetizer. Enhance your dessert with an action station for an additional fee.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

DESSERTS | CHOICE OF ONE

Key lime mousse with graham cracker crust

Cheesecake with port soaked cherries and graham cracker crust

Chocolate bomb on a hazelnut cookie

Blueberry and vanilla tart

Meyer lemon meringue tart

Flourless chocolate cake with peanut butter cream ganache

Old fashioned banana cake

Classic chocolate cake

ACTION STATIONS

SUNDAES AND FLOATS

Ice cream | Vanilla and chocolate

Sodas | Root beer and Dr Pepper

Toppings | Hot fudge, caramel, whipped cream, toasted coconut, sprinkles, Oreo cookies, chocolate chips, chopped peanuts, maraschino cherries, Reese's Pieces and M&M's

add 12 per person

CREME BRÛLÉE

Chocolate, vanilla bean and raspberry flavors

add 16 per person

CANNOLI

Shells | Plain, chocolate and white chocolate

Fillings | Vanilla, cinnamon and chocolate

Toppings | Chocolate shavings, pistachios, white chocolate, toasted coconut and chopped nuts

add 10 per person

VIENNESE DESSERTS

Fruit tarts, crème brûlée, chocolate bombs, brownies, blondies, lemon squares, cheesecakes, chocolate mousse cups, key lime tarts and chocolate truffles

add 14 per person



BUFFETS

All dinner buffets are served with water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 30 people. Groups less than 20 will be charged a 125 small group service fee and 20% per person surcharge. Hot buffets are not available for groups under 10.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

ITALIAN

STARTERS

Mixed greens, roasted tomatoes, pine nuts, goat cheese and balsamic vinaigrette

Hearts of romaine, sun-dried tomatoes and garlic croutons

ENTRÉES

Chicken saltimbocca with Marsala sauce

Baked penne with Italian sausage, peppers, onions, mushrooms and marinara

Orecchiette pasta, crispy pancetta, pearl onions, peas and fontina cheese cream sauce

ACCOMPANIMENTS

Garlic bread sticks

DESSERTS

Drunken fruit bread pudding

Espresso panna cotta

Tiramisu

70 per person

AMERICAN

STARTERS

Belgian endive, dried cranberries, pine nuts, bacon bits and ranch dressing

Chopped iceberg, blue cheese, bacon, diced tomatoes, boiled eggs, green onions and creamy avocado dressing

ENTRÉES

Classic pot roast with pan gravy

Grilled breast of chicken, sherry mushroom cream sauce and cippolini onions

Maple pork loin

ACCOMPANIMENTS

Haricots verts and baby carrots

Sourdough rolls

DESSERTS

Boston cream pie

Short bread cookies

Cranberry tart

72 per person



BUFFETS

All dinner buffets are served with water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 30 people. Groups less than 20 will be charged a 125 small group service fee and 20% per person surcharge. Hot buffets are not available for groups under 10.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

TEXAN

STARTERS

Mixed greens, jicama, corn, black beans, green onions, jack cheese and smoked tomato dressing

Three potato salad with mustard vinaigrette

Mandalay coleslaw

ENTRÉES

Barbecue brisket

Smoked pork ribs

Mesquite grilled chicken

ACCOMPANIMENTS

Mac and cheese

Baked beans

Jalapeño cheddar cornbread

DESSERTS

Mixed berry cobbler

Bourbon bread pudding

Chocolate pecan pie

76 per person

LAS COLINAS

STARTERS

Chopped iceberg lettuce, orange segments, blue cheese, dried cherries, toasted slivered almonds and raspberry thyme vinaigrette

Couscous salad | Shredded carrots, cucumbers, green onions and mustard vinaigrette

ENTRÉES

Grilled salmon with avocado crab cream sauce

Grilled filet of beef with wild mushroom demi-glace

ACCOMPANIMENTS

Caramelized onion gratin

Seared broccolini

DESSERTS

Cherry brownies

Strawberry cobbler

Raspberry cheesecake

90 per person



BUFFETS

All dinner buffets are served with water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 30 people. Groups less than 20 will be charged a 125 small group service fee and 20% per person surcharge. Hot buffets are not available for groups under 10.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

MANDALAY

STARTERS

Spinach salad | Pecans, feta, red onions and brown sugar vinaigrette

Marinated mushrooms and tomatoes salad | Pear vinaigrette

ENTRÉES

Beef tenderloin medallions with bourbon peppercorn demi

Grilled breast of chicken, thyme beurre blanc and apple chutney

Seared redfish with tarragon lobster butter sauce

ACCOMPANIMENTS

Gorgonzola cheese and roasted garlic mashed potatoes

Seasonal roasted vegetables

DESSERTS

Chocolate chip pecan pie

Classic chocolate cake

Strawberry cheesecake

96 per person

HIGHLAND PARK

STARTERS

Smoked chicken and butter lettuce | Dried cherries and figs, crumbled goat cheese and blackberry vinaigrette

Chopped romaine | Grilled red onions, pear tomatoes, brioche croutons and poblano buttermilk dressing

Fusilli pasta | Roasted corn, grilled asparagus, peas and sun-dried tomato dressing

ENTRÉES

Roasted beef tenderloin with cognac demi

Seared sea bass, roasted cipolini onions and prosciutto demi glace

Grilled skin-on chicken breast with tarragon cream and sun-dried tomato chutney

ACCOMPANIMENTS

Potatoes dauphinoise

Seasonal vegetables

DESSERTS

White chocolate and blueberry bread puddings

Crème brûlée

Panna cotta

125 per person



BEVERAGES

Bartender and cashier required on cash bar at 125 per bartender and cashier.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

SIGNATURE SPIRITS

Scotch | J&B
Bourbon | Evan Williams
Vodka | Svedka
Gin | Seagram's
Rum | Castillo
Tequila | Sauza Blanco
Cognac | Hennessy VS

PREMIUM SPIRITS

Scotch | Johnnie Walker Red
Bourbon | Jim Beam
Cognac | Hennessy VS
Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Tequila | Hornitos Añejo

TOP SHELF AND CRAFT SPIRITS

Scotch | Monkey Shoulder
Bourbon | Elijah Craig
Cognac | Hennessy VSOP
Vodka | Ketel One
Gin | Aviation
Rum | Sailor Jerry
Tequila | Patrón Silver

OMNI SIGNATURE CRAFT COCKTAILS

Passionate Palmer
Blood Orange Manhattan

BAR

Cordials | 13 per drink
Signature spirits | 11 per drink
Premium spirits | 13 per drink
Top shelf and craft spirits | 15 per drink
House wine | 44 per bottle, 11 per glass
House Champagne | 44 per bottle, 11 per glass
Imported and specialty beer | 8 per drink
Domestic beer | 7 per drink
Bottled spring water | 6 each
San Pellegrino sparkling water | 6 each
Soft drinks | 6 each
Tropical non-alcoholic fruit punch | 85 per gallon
Sparkling Champagne punch | 85 per gallon
Bottle fruit juices | 7 each



BEVERAGES

We reserve the right to substitute a vintage year with a vintage of similar quality. Price is subject to change without notice based on available vintage.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

WINES

TIER I

MAN Family Wines, South Africa | Chardonnay, cabernet sauvignon and merlot

11 per glass

44 per bottle

TIER II

Wente Hayes Ranch, Livermore Valley, California | Chardonnay, cabernet sauvignon and merlot

14 per glass

54 per bottle

TIER III

Decoy by Duckhorn | Chardonnay, cabernet sauvignon and pinot noir

16 per glass

64 per bottle





PACKAGES

Bar packages are only sold to the entire event attendance and cannot be sold by individual attendees. Bar package pricing is sold per person per hour and will not be permitted to be closed and re-opened at the additional per hour price. Bartender required on package bars at 125 per bartender. Prices are based on beverages served at the bar only (does not include served during dinner or passed beverages).

Prices are subject to a 25% service charge and an 8.25% Sales tax. All menus and prices are subject to change.

BEER AND WINE

Unlimited consumption of Tier I house wines (red, white and blush), house Champagne, domestic and imported/specialty beers, juices, soft drinks and mineral waters

One hour | 20 per person

Two hours | 30 per person

Three hours | 40 per person

Four hours | 50 per person

Each additional hour | 8 each

SIGNATURE SPIRITS

Unlimited consumption of signature spirits mixed drinks, Tier I house wines (red, white and blush), house Champagne, domestic and imported/specialty beers, juices, soft drinks and mineral waters

One hour | 25 per person

Two hours | 35 per person

Three hours | 45 per person

Four hours | 55 per person

Each additional hour | 10 each

BRANDS

Scotch | J&B

Bourbon | Evan Williams

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Tequila | Sauza Blanco

Cognac | Hennessy VS



PACKAGES

Bar packages are only sold to the entire event attendance and cannot be sold by individual attendees. Bar package pricing is sold per person per hour and will not be permitted to be closed and re-opened at the additional per hour price. Bartender required on package bars at 125 per bartender. Prices are based on beverages served at the bar only (does not include served during dinner or passed beverages).

Prices are subject to a 25% service charge and an 8.25% Sales tax. All menus and prices are subject to change.

PREMIUM SPIRITS

Unlimited consumption of premium spirit mixed drinks, Tier II house wines, house Champagne, domestic and imported/specialty beers, juices, soft drinks and mineral waters

One hour | 29 per person

Two hours | 41 per person

Three hours | 53 per person

Four hours | 65 per person

Each additional hour | 12 each

BRANDS

Scotch | Johnnie Walker Red

Bourbon | Jim Beam

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Tequila | Hornitos Añejo

Blend | Hennessy VS

TOP SHELF AND CRAFT SPIRITS

Unlimited consumption of top shelf and craft brand mixed drinks, Tier III house wines, house Champagne, domestic and imported/specialty beers, juices, soft drinks and mineral waters

One hour | 33 per person

Two hours | 47 per person

Three hours | 61 per person

Four hours | 75 per person

Each additional hour | 14 each

BRANDS

Scotch | Monkey Shoulder

Bourbon | Elijah Craig

Cognac | Hennessy VSOP

Vodka | Ketel One

Gin | Aviation

Rum | Sailor Jerry

Tequila | Patrón Silver



EVENT INFORMATION

FOOD AND BEVERAGE POLICIES

We ask that menu selections and setup arrangements be finalized at least 30 days prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event. Only food and beverage provided by Omni Mandalay Hotel at Las Colinas may be consumed on hotel premises.

GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the catering and conference planning team would like to be notified of the exact number of guests by 12 p.m. three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space, if attendance changes from the expected count or as deemed necessary.

MENU CUSTOMIZATIONS

Menu customizations will need to be approved by the hotel a minimum of 30 days in advance of the contracted event. Discounts will not be applied to customized menus. Plated lunch and dinner menus are designed and priced based on the selection of one salad selection, one entrée selection and one dessert selection for an entire event. Should the hotel agree to allow a customer to deviate from this, the following must apply. Only one salad may be selected to be served for the entire event. Entrée selections may be made for the following options; beef, chicken, fish and/or vegetarian. All entrée selections must be cooked to the same temperature. Customer agrees to pay the highest price plate for all meal selections. The vegetable and starch selection are required to be the same for each of the entrées served. Hotel reserves the right to require the customer to preassign seating with color coded name cards and to report food guarantees by table to help expedite service of multiple entrées. If desserts are served, only one dessert option may be selected. If desserts are preset on the tables, a maximum of two dessert options may be selected and will be placed at every other place setting.



EVENT INFORMATION

DECORATIONS AND EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the city and county fire department and Omni Mandalay Hotel at Las Colinas. The hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations but labor fees may apply.

SHIPPING AND RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged in any event, and assume no liability for the condition of the contents of any package. The patron is responsible to notify its attendees that the hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.

PRICING AND BILLING

Food, beverage and audiovisual prices are subject to a 25% service charge and 8.25% sales tax, service charge is taxable in the State of Texas. Tax exemption must meet the State of Texas requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the hotel's finance department at least four weeks prior to the event. If direct bill is approved, payment in full is required 30 days after the receipt of the final invoice. Cash, check or credit card must be used as payment for functions projecting less than 3,000 in total revenue. If paying by check, check must be received 10 days in advance of arrival. Non-refundable, advance deposits are required to confirm a function on a definite basis, specific requirements will be indicated in your contract. Pricing is guaranteed within 90 days of the function and is subject at anytime to tax increases based on the city and county sales tax laws. The hotel reserves the right to change pricing at any time outside of the 90-day function date.





CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI MANDALAY HOTEL AT LAS COLINAS • 972-556-0800

OMNIHOTELS.COM/LASCOLINAS

OMNI  HOTELS & RESORTS
mandalay | dallas