

MEETING MENU

Food Thoughtfully Sourced. Carefully Served.

BREAKFAST

Buffets available for 1.5 hours

All breakfast buffets include regular & decaf coffee, assorted teas and chilled juices

Plated Breakfast

Includes regular & decaf coffee, assorted teas and chilled juices

WAKE UP AND SMELL THE COFFEE

\$11 per person

- assorted breakfast breads
- fresh-cut fruit and berries
- yogurt parfait

WAKE UP SUNSHINE PLATE

\$18 per person

- fresh-cut fruit and berries
- scrambled eggs
- selection of bacon or sausage
- breakfast potatoes

MEET & EAT

\$16 per person

- assorted breakfast breads
- fresh-cut fruit and berries
- yogurt parfait
- savory breakfast strudel with black forest ham & swiss cheese

MORNING DELIGHT PLATE

\$17 per person

- fresh-cut fruit and berries
- French toast
- crispy bacon

SUNRISE

\$20 per person

- fresh-cut fruit and berries
- build your own greek yogurt parfait or steel-cut oatmeal bar
- assorted breakfast breads
- cage-free scrambled eggs
- selection of bacon or sausage
- breakfast potatoes

GOOD MORNING GARLAND

\$22 per person

- fresh-cut fruit and berries
- build your own greek yogurt parfait or steel-cut oatmeal bar
- assorted breakfast breads
- cage-free scrambled eggs
- selection of bacon or sausage
- breakfast potatoes
- selection of pancakes or french toast

All pricing is subject to 23% service charge and 8.25% sales tax.

Pricing is subject to change.

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BREAKFAST

Stations are available in addition to your buffet
(One attendant per 25 guests @ \$95.00 per attendant)

BELGIAN WAFFLE STATION - \$9 PER GUEST

Whipped Cream, Fruit Compotes, Pecans, Chocolate Chips & Maple Syrup

TEXAS BISCUIT STATION - \$9 PER GUEST

Buttermilk Biscuits with Sausage Gravy, Assorted Jams, Savory

Fillings, Fruits & Spreads

OMELET STATION - \$16 PER GUEST

Omelets Cooked to Order: Ham, Bacon, Mushrooms, Onions, Bell

Peppers, Olives, Tomatoes, Cheese & Jalapenos

AL LA CARTE

Individual Yogurts - \$4.00 per guest

Seasonal Freshly Sliced Fruit & Berries - \$4.00 per guest

Assorted Whole Fruit - \$3.00 per piece

Assorted Bagels Served with an Assortment of Cream Cheeses - \$45.00 per dozen

Assortment of Danishes, Breakfast Breads, Croissants & Fruit Muffins Served with Butter & Jams - \$45.00 per dozen

House-Made Biscuits & Gravy- \$5.00 per person

Warm Cinnamon Pecan Sticky Buns - \$45.00 per dozen

Breakfast Burritos with Scrambled Eggs, Cheddar Cheese, Green Chilies & Choice of Chorizo, Sausage or Bacon, Served with Sour Cream & House-made Salsa (Choice of one meat per dozen) - \$35.00 per dozen

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BREAKS

Themed Breaks Includes bottled water and coffee

BAKE SHOP BREAK \$12

- brownies
- cupcakes
- milk (2%, skim and almond)

COOKIE BREAK \$10

- assorted cookies (sugar, chocolate chip and peanut butter)
- milk (2%, skim and almond)

TWISTED BREAK \$14

- soft pretzels
- warm cheese sauce
- whole-grain mustard

CHARCUTERIE BREAK \$16

- prosciutto
- assorted cheeses
- hummus
- pita
- toasted naan

WHOLE FRUIT BREAK \$9

- smoothies
- bananas, apples, oranges

CANDY BAR BREAK \$9

- assorted candy bars
- strawberry milkshakes

PICTURE SHOW BREAK \$12

- popcorn
- assorted Movie candies

TAKE ME OUT TO THE BALLGAME BREAK \$15

- Cracker Jacks
- mini Corn Dogs
- Nachos

TEXMEX TIMEOUT \$12

- Tortilla Chips
- House made Salsa
- Queso

AL LA CARTE

Cookies - \$36 per dozen
Brownies - \$36 per dozen
Granola Bars - \$4 each

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LUNCH

Buffets available for 1.5 hours

All lunches include ice tea and water

**coffee available for an additional \$2 per person

A CUT ABOVE BUFFET \$19

Wedge Salad

- iceberg wedge
- bacon crumbles
- diced tomatoes
- buttermilk ranch

Assorted Sandwiches

- smoked turkey & cheddar
- black forest ham & swiss

Sides

- kettle chips
- fresh-cut fruit

Dessert

- chocolate brownie

SOUP & SALAD BUFFET \$19

- Southwest Chicken Tortilla Soup
- Roasted Red Pepper Gouda Soup
- Fresh Tossed Green Salad
- Caesar Salad
- Chopped Grilled Chicken
- Pasta Salad
- Ranch, & Vinaigrette Dressing
- Broccoli, Red Onions, Sliced Cucumbers, Cherry Tomatoes, Croutons, Parmesan Cheese, Blue Cheese Crumbles, Feta Cheese, Hard Boiled Eggs
- Fruit Salad

REFRESHMENTS ON THE RUSH \$17

Boxed lunch includes

selection of smoked turkey & cheddar or black forest ham & swiss

- kettle chips
- jumbo cookie

Beverage

- Aquafina bottled water and assorted soft drinks

CILANTRO LIME CHICKEN PLATED \$22

- house salad
- Cilantro Lime Chicken
- Black Bean Puree
- Seasonal Vegetable Medley
- Mason Jar Trifle

BEEF MEDALLIONS PLATED \$31

- house salad
- Beef Medallions
- Yukon Gold Potatoes
- Asparagus
- Mason Jar Trifle

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FIESTA BUFFET

\$26

Tex Mex Salad
Cilantro Rice
Refried Beans or Charro Beans
Chips, Salsa and Fixings

Choice of Two

- Chicken Fajitas
- Beef Fajitas
- Enchiladas (Beef or Sour Cream Chicken)
- Quesadillas (Chicken or Veggie)

Sopapilla with Honey

TACO BAR

\$25

Tex Mex Salad
Cilantro Rice
Refried Beans or Charro Beans
Chips, Salsa and Fixings

Choice of Two

- Pork Carnitas
- Chicken Tinga
- Pork al pastor
- Barbacoa
- Veggie
- Ground Beef

Churro Cupcakes

MAMMA MIA BUFFET

\$27

Caesar Salad and Garlic Bread

Choice of two

- Classic or Spinach Lasagna
- Spaghetti & Meatballs
- Chicken Alfredo
- Chicken or Eggplant Parmesan
- Chicken Marsala

Cannolis

TEXAS BBQ BUFFET

\$27

Choice of two Meats

- Smoked Brisket
- Smoked Sausage
- Smoked Chicken
- Pulled Pork

additional meat is \$4 per person

Choice of:

Cole Slaw or Potato Salad
Creamed Corn or Corn on the Cob
Baked Beans or Pinto Ranch Style Beans

Texas Jalapeno Cornbread

Peach Cobbler with Blue Bell Ice Cream

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DINNER

Buffets available for 1.5 hours

All dinners include ice tea, coffee and water

SOUTH OF THE BORDER BUFFET \$36

Tex Mex Salad
Cilantro Rice
Refried Beans or Charro Beans
Chips, Salsa, Queso and Fixings
Chicken Fajitas
Beef Fajitas
Enchiladas (Beef or Sour Cream Chicken)
Sopapilla with Honey

THE LONE STAR BUFFET \$40

Texas Wedge Bibb Salad
Chef's Carved Chili Rubbed Rib-eye
Crispy Onion Strings & Horseradish Cream
House Smoked Chicken Breast
Smoked Macaroni & Cheese
Grilled Vegetable Medley
Cheddar Garlic Biscuits
Peach Cobbler with Blue Bell Ice Cream

BELLA BUFFET \$34

Caesar Salad
Garlic Bread
Grilled Seasonal Vegetables
Spaghetti & Meatballs
Chicken Alfredo
Italian Cream Cake

STUFFED CHICKEN PLATED \$32

House Salad
Portabella Stuffed Chicken Breast
Yukon Gold Potatoes
Seasonal Vegetable Medley
Mason Jar Trifle

GRILLED SALMON PLATED \$34

House Salad
Herb Crusted Atlantic Salmon
Yukon Gold Potatoes
Seasonal Vegetable Medley
Mason Jar Trifle

BEEF TENDERLOIN PLATED \$42

House Salad
Oven Roasted Beef Tenderloin
White Truffle Polenta
Seasonal Vegetable Medley
Crème Brulee

ROASTED CHICKEN & SALMON PLATED \$50

House Salad
Roasted Chicken Breast
Grilled Atlantic Salmon
Toasted Almond Cilantro Rice
Seasonal Vegetable Medley
Chocolate Raspberry Trifles

BISTRO STEAK & SHRIMP PLATED \$55

House Salad
Bistro Steak
Three Jumbo Grilled Shrimp
Yukon Gold Potatoes
Seasonal Vegetable Medley
Chocolate Raspberry Trifles

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HORS D'OEUVRES

- Crab Cakes •Shrimp Ceviche Shooter
- Mini Egg Rolls •Shrimp Tostada •Beef Wellington
- Tomato Basil Bruschetta •Deviled eggs •Shrimp Avocado Bruschetta
- Cheeseburger Sliders •Beef Teriyaki Bruschetta
- Brisket Sliders •Pulled Pork Sliders
- Mini Tacos Chicken Tinga •Spicy Chorizo Meatball
- Tomato Soup & Mini Grilled Cheese
- Mini Chicken & Waffles • Assorted Quiche
- Buffalo Chicken Dip or Spinach Artichoke Dip on House Made Tortilla Chips
- Caprese Salad Skewer •Prosciutto Wrapped Asparagus
- Coconut Shrimp with Sweet Chili Thai

\$4.00 PER PIECE

25 PIECE MINIMUM

DESSERTS

MILK SHAKE ACTION STATION

\$12 per person

+\$175 chef attendant fee

Vanilla & chocolate ice cream
Fresh fruit
Assorted candies

SMORES STATION

\$10 per person

Graham Crackers
Chocolate Bars
Marshmallows

CANDY BAR STATION

\$8

Assorted Candies

MINI SWEET TREATS STATION

\$12

Assortment of mini sweet treats

ALA CARTE DESSERTS

\$5 each

(25 piece minimum)

Cheesecake
Strawberry Shortcake
Bread Pudding
Crème Brulee
Chocolate Bundt Cake
Pineapple Upside Down Cake
Mason Jar Cobbler
Assorted Cupcakes
Mason Jar Trifle

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DISPLAYS & STATIONS

SLICED FRUIT TREE DISPLAY \$6 PER GUEST

CHEESE DISPLAY \$9 PER GUEST

assorted cheese
assorted crackers

CHARCUTTERIE DISPLAY \$12 PER GUEST

assorted cheese
assorted crackers & bread
sliced pepper salami
rolled prosciutto
berries & nuts

SEAFOOD DISPLAY \$ MARKET PRICE

assorted cold seafood
dipping sauces
lemon
served over a bed of ice

CARVING STATION (prices are per 25 guest)+ \$175 attendant fee

ROAST TURKEY BREAST - \$175
SMOKED HAM - \$175
ROASTED PRIME RIB - \$250
PEPPERED BEEF TENDERLOIN - \$300

POTATO MARTINI STATION \$12 PER GUEST

Yukon gold whipped potatoes
bacon, cheese, sour cream, chives

MAC IT UP ACTION STATION \$12 PER GUEST + \$175 attendant fee

pasta noodles
assorted cheeses
Bacon, onion, pancetta
toasted breadcrumbs and tomatoes

WING DINGER ACTION STATION \$14 PER GUEST + \$175 attendant fee

chicken wings
assorted sauces
ranch dressing
blue cheese dressing
celery

TEXAS SCAMPI ACTION STATION \$19 PER GUEST + \$175 attendant fee

shrimp, garlic, butter, white wine &
lemon juice

TEXAS TACO STATION \$17 PER GUEST + \$175 attendant fee

seasoned ground beef
soft taco shells
tomatoes, lettuce, onion, cheese, sour
cream and lime

LITTLE ITALY ACTION STATION \$17 PER GUEST + \$175 attendant fee

bowtie pasta
cheese tortellini
fresh garlic
parmesan cheese
baby spinach
grilled chicken
black olives
prosciutto
tomatoes
roasted red peppers
marinara
parmesan cream sauce

STIR FRY ACTION STATION \$17 PER GUEST + \$175 attendant fee

sautéed chicken
assorted vegetables
assorted Asian sauces
ginger
garlic
lo mein noodles

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CHILDREN'S MENU

CHILDREN 10 & UNDER

\$16 PLATED

\$20 BUFFET

fruit salad

Choice of One for plated

Choice of Two for buffet

- Chicken tenders
- Mini burgers
- Mini cheese pizza

Choice of One

- French Fries
- Tater Tots
- Mac & Cheese

Jumbo Cookie

Served with Lemonade

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BAR

OPEN PREMIUM BAR

2 Hours - \$32.00 per guest
3 Hours - \$46.00 per guest
4 Hours - \$55.00 per guest

OPEN CALL BAR

2 Hours - \$29.00 per guest
3 Hours - \$41.00 per guest
4 Hours - \$48.00 per guest

BEER & WINE

2 Hours - \$24.00 per guest
3 Hours - \$34.00 per guest
4 Hours - \$42.00 per guest

HOUSE WINES

House Red - \$34.00 per bottle**
House White - \$34.00 per bottle**
Champagne - \$34.00 per bottle**

Sodas & Bottled Water- \$3.00 each

Energy Drinks - \$5.00 each

Freshly Brewed Gourmet Coffee - \$36.00 per gallon

Iced Tea - \$26.00 per gallon

Punch & Lemonade - \$26.00 per gallon

Corkage Fee - \$20.00 per bottle
(if bringing own wine)

Keg Domestic - \$400 (serves 160 beers)

Keg Premium - \$500 (serves 160 beers)

**Starting Prices

BARTENDER & CASHIER FEE -\$200.00 each
(cashier fee will apply for cash bar only)

CASH or HOST CONSUMPTION BAR

Domestic Beer - \$6.00 per bottle

Premium Beer - \$7.00 per bottle

House Wine - \$8.00 per glass

Mixed Drink- Call- \$8.00 per glass

Mixed Drink- Premium- \$10.00 per glass

Mixed Drink- Super Premium- \$12.00 per glass

Sodas & Bottled Water- \$3.00 each

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AUDIO VISUAL

- Meeting room projector package -
\$ 300 AV cable lot, LCD Projector,
Projection Stand Tripod Screen
- Projection Support Package -
\$ 150 AV cable lot, Projection stand,
Tripod screen
- 2-Speaker Sound System - \$ 300
AV cable lot, Self-powered speakers
(2), Speaker stands, (2) 4-channel mixer
- Wireless Microphone Package -
\$ 175 Single Channel UHF Wireless
Microphone & Receiver, 4 Channel Analog
Audio Mixer, UHF Wireless Belt Pack &
Lavalier Microphone
- Flip Chart Package - \$ 50
Flip chart easel
Flip chart pad
Markers

Stage - \$ 375
Dance Floor - \$ 250
Floor Podium - \$ 50
Conference Speaker Phone - \$ 100
Meeting Room Projector - \$ 250
Wired Microphone - \$ 50
Wireless Microphone - \$ 100
4-Channel Mixer - \$ 50
8' x 8' Tripod Screen - \$ 65
10' x 10' Tripod Screen - \$100
60" HD LCD TV Monitors - \$ 450
12" Powered Speaker - \$ 150
Speaker Stand - \$ 25
Audio Visual Cart - \$ 30
Logo Projection - \$150

ADDITIONAL SERVICES

- Chair Cover in black or white: \$1.50
per chair
- Spandex Linen Round black or white:
\$20 each
- Spandex Linen 6 foot black or white:
\$10 each
- Up lighting: \$200.00 per Section of
ballroom \$500.00 for entire ballroom
 - Cake Cutting Service: \$2.00 per
person
 - Popcorn Machine: \$150
 - Groom's Room with Pool Table
(includes sodas & dry snacks) - \$300
 - Back Drop - \$400
 - Candy Cart - \$50
- Mason Jar Centerpieces - \$10 each
- Crystal Centerpieces - \$40 each
 - Floral Backdrop - \$50
- Balloons - starting at \$50
- Music Lighting - \$40
- Paper Flowers - \$40

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