



OMNI FRISCO HOTEL AT THE STAR
EVENTS MENU



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vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.

OMNI FRISCO HOTEL AT THE STAR
BREAKFAST





CONTINENTAL BREAKFASTS

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

FRISCO CONTINENTAL

58 per person

fruit, berries *gf vg*

assorted yogurts *gf*

assorted cold cereals, whole milk, skim milk

assorted pastries, croissants

steel-cut oatmeal, brown sugar,

pecans, raisins *n gf vg*

toasted bagels, cream cheese

hard-boiled eggs *gf*

sausage kolaches





BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea, freshly squeezed orange juice and assorted breakfast pastries. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BUILD YOUR OWN BREAKFAST BUFFET

65 per person

STARTERS | CHOOSE ONE

assorted cold cereals, whole milk, skim milk

steel-cut oatmeal, brown sugar,

pecans, raisins *n gf vg*

cheddar cheese & chive grits *gf*

POTATOES | CHOOSE ONE

baked hash browns, cheddar cheese,

green onion *gf*

country potatoes, peppers, onions *gf vg*

roasted marble potatoes, herb oil *gf vg*

MEATS | CHOOSE TWO

pork link sausage *gf*

apple chicken sausage *gf*

applewood-smoked bacon *gf*

turkey bacon *gf*

EGGS | CHOOSE ONE

scrambled eggs *gf*

country scramble | sharp cheddar cheese,

black forest ham, scallions *gf*

vegetable scramble | roasted tomatoes, chives *gf*

migas scramble | tortilla chips, onions,

chorizo, peppers, queso fresco *gf*



PLATED BREAKFAST

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly squeezed orange juice.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CLASSIC

50 per person

ENTRÉE

scrambled eggs *gf*

ACCOMPANIMENTS

fruit, berries *gf vg*

country potatoes, sage, garlic *gf*

MEATS | CHOOSE ONE

applewood-smoked bacon *gf*

smoked ham *gf*

pork link sausage *gf*

QUICHE

50 per person

QUICHE | CHOOSE ONE

lorraine

applewood-smoked bacon, green onions,
gruyère cheese

spinach, shiitake mushroom, prosciutto,
colby jack cheese

cherry tomato, zucchini, herbs,
parmesan cheese

ACCOMPANIMENTS

fruit, berries *gf vg*

apple chicken sausage *gf*

sweet potato hash *gf vg*

HUEVOS RANCHEROS

50 per person

ENTRÉE

huevos rancheros | two fried eggs,
black beans, chorizo, corn tortillas,
jack cheese, ranchero salsa *gf*

ACCOMPANIMENTS

fruit, berries *gf vg*

TRADITIONAL BENEDICT

50 per person

ENTRÉE

eggs benedict | poached eggs, shaved ham,
hollandaise, toasted english muffin

ACCOMPANIMENTS

fruit, berries *gf vg*

frisée salad, lemon drizzle *gf vg*



BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

COLD

assorted individual yogurts | **8 each**

chia pudding parfait, assorted flavors,
assorted toppings **gf** | **8 each**

tropical fruit cups | mango, lychee, kiwi,
papaya, pineapple **gf vg** | **8 each**

house yogurt & granola bowl | seasonal fruit,
hemp seeds **gf** | **8 each**

deviled eggs, dijon mustard,
chives **gf** | **48 per dozen**

assorted breakfast pastries, assorted breads,
cultured butter, house jam | **75 per dozen**

assorted bagels,
assorted cream cheeses | **84 per dozen**

gluten-friendly breakfast breads | **75 per dozen**

HOT

steel-cut oatmeal, brown sugar,
pecans, raisins **n gf vg** | **8 each**

breakfast sandwich | scrambled eggs,
american cheese, applewood-smoked bacon,
croissant | **8 each**

poached egg bowl | curried chickpeas, quinoa,
avocado, sweet potato hash **gf** | **9 each**

BREAKFAST TACOS

chorizo, eggs, cilantro, jack cheese | **9 each**

slab bacon, eggs, sharp cheddar cheese | **9 each**

crispy potatoes, eggs, jack cheese,
hot sauce | **8 each**



BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Breakfast stations are only available at prices shown when accompanying full buffet or continental breakfast menus. Chef attendant required as indicated at 160 per chef with one chef per 25 guests.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

OMELET STATION

25 per person | attendant required

made-to-order farm-fresh eggs, egg whites
black forest ham, applewood-smoked bacon,
pork sausage, smoked salmon
tomatoes, mushrooms, bell peppers,
onions, spinach, jalapeños
cheddar, goat cheese, feta

PANCAKE BAR

14 per person | attendant required

made-to-order buttermilk pancakes,
whole-grain pancakes
bourbon barrel maple syrup, mixed berry syrups
cultured butter, whipped cream,
powdered sugar, chocolate shavings

BAGEL BAR

16 per person

assorted bagels
cream cheeses | regular, honey almond, herb *n*
cultured butter, house jam
smoked salmon, red onions, capers,
tomatoes, arugula
smoked turkey, sliced havarti cheese,
dill pickle spears, whole-grain mustard,
dijon mustard

JUICE STATION

15 per person | attendant required

FLAVORS | CHOOSE TWO

power greens | spinach, cucumber, celery,
apple, lemon, ginger, parsley *gf vg*

the detoxifier | beets, carrots, apple,
lemon, ginger *gf vg*

the vision | carrots, oranges, ginger, turmeric *gf vg*

sweet carrot | carrots, apple, parsley *gf vg*

OMNI FRISCO HOTEL AT THE STAR
BREAKS





À LA CARTE BREAKS

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

HEALTHY BITES

whole fruits **gf vg** | 60 per dozen

vine & tree-ripened fruits,
melons, berries **gf vg** | 13 per person

vegetable crudités shooter,
buttermilk ranch **vg** | 7 each

assorted energy & low carb
bars | 7 each

mini babybel® and the laughing cow®
cheese wedges, crackers | 50 per dozen

acai bowl | 10 each

SALTY SNACKS

baked pretzel sticks, whole-grain mustard | 7 each

tortilla chips, fresh salsa, salsa verde,
guacamole **gf vg** | 14 per person

assorted bags of chips & pretzels **vg** | 6 each

individual bags of trail mix &
dried fruit **n df** | 6 each

SWEET TREATS

gluten-friendly cookies **gf** | 84 per dozen

assorted cookies | chocolate chip, oatmeal,
white chocolate & macadamia nut,
peanut butter **n** | 80 per dozen

brownies **n** | 75 per dozen

blondies | 75 per dozen

rice krispies® squares | 52 per dozen

lemon bars | 56 per dozen

lime bars | 56 per dozen

glazed cinnamon rolls | 80 per dozen

french macarons **n** | 80 per dozen

assorted candy bars | 5 each

assorted ice cream novelties,

frozen fruit bars | 9 each

vegetable crudités shooter, buttermilk ranch | 7 each



THEMED MORNING BREAKS

All themed breaks include freshly brewed regular and decaffeinated coffee and assorted hot tea.
Prices are based on 30 minutes of continuous service.

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DOUGHNUTS & COFFEE

28 per person

assorted doughnuts

fruit

sausage kolaches

cold-brew coffee

BUILD YOUR OWN TRAIL MIX

28 per person

raw almonds, cashews, pecans, pepitas,
sunflower seeds **n gf vg**

dried fruits | blueberries, apricots, mangos,
cherries, toasted coconut **gf vg**

granola, plantain chips, toasted peruvian corn **n gf**
yogurt-raisins, m&m's®,
chocolate-covered cherries **gf**

MORNING CABOODLE

27 per person

vanilla yogurt, fresh berries,
almond house granola **n**

multigrain bread, nut butter, local honey **n**

seasonal whole fruits **gf vg**

naked juices® | red machine,
green machine, blue machine **gf**

MORNING TOAST

25 per person

TOASTS | CHOOSE TWO

avocado toast | seeds, pickled carrots,
baby tomatoes

fruit & nut toast | grapes, apples,
almonds, honey **n df**

tomato & bacon toast | basil pesto,
shaved pecorino **n**

smoked salmon toast | caper spread,
cucumbers, pickled onions

banana toast | peanut butter, bananas,
chia, honey **n**



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SMOOTHIE STATION

24 per person

FLAVORS | CHOOSE TWO

tropical coconut *gf*

berry & banana *gf*

pineapple, kale & ginger *gf*

almond & cocoa *n gf*

beet & berry *n gf*

CORNUCOPIA

25 per person

apple wedges, celery sticks, carrot sticks, grapes,
strawberries, imported cheese *gf*

dips | nutella®, peanut butter, caramel, ranch *n*

LEMONADE STAND

28 per person

mint lemonade

lemon bars

lemon shortbread cookies

mini strawberry lemonade cupcakes

TEXAS STATE FAIR

30 per person

mini corn dogs, spicy mustard

applewood-smoked bacon-wrapped quail &
jalapeño popper *gf*

funnel cake fries, cinnamon sugar,
strawberry sauce, whipped cream

CRAVE POPCORN

22 per person

individual bags of popcorn, seasonal variety *gf*

assorted novelty sodas

FIESTA

28 per person

corn tortilla chips, roasted tomatillo salsa,
guacamole, salsa rojo, pico de gallo, queso,
assorted hot sauces, pickled jalapeños *gf*

assorted seasonal agua frescas *gf vg*

frozen margaritas *gf* | 16 each

COOKIES & CREAM

28 per person

cookies | chocolate chip, oatmeal raisin,
peanut butter, white chocolate & macadamia nut *n*

vanilla ice cream *gf*

milk trio | whole, chocolate, strawberry *gf*



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BUILD YOUR OWN BREAK

28 per person

SWEET | CHOOSE ONE

fruit kolaches
football whoopie pies
assorted mini fruit pies
black & white cookies
chocolate crunch bar
caramelized marshmallow & chocolate
brownie skillet

SALTY | CHOOSE ONE

big tex® cornmeal corn dog, texas honey mustard
texas beef jerky *gf*
spiced nut mix *n gf*
warm soft pretzel bites, mustard
house potato chips, caramelized onion dip *gf*
white cheddar popcorn *gf*

SAVORY | CHOOSE ONE

caprese salad skewers, balsamic vinaigrette *n gf*
crispy yuca cheese bites, cilantro lime aioli *gf*
white bean hummus, fresh baby vegetables *gf vg*
three-seed crackers, pimento spread
sausage kolaches

OMNI FRISCO HOTEL AT THE STAR
LUNCH





LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee and classic black iced tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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TEXAS STAR

78 per person

STARTERS

heirloom tomato, cucumber, pickled red onion, herb vinaigrette *gf vg*

texas red chili, chopped onions, pickled jalapeños, cheddar cheese, cornbread

ENTRÉES

barbecue pulled pork, sour pickles, raw onions, jalapeños, white bread *gf*

grilled barbecue chicken, pineapple, mustard barbecue sauce *gf*

jalapeño cheese sauce, caramelized peppers, onions

ACCOMPANIMENTS

creamy mustard potato salad *gf*

creamed corn casserole *gf*

baked beans *gf*

DESSERTS

fruit cobbler tart

chocolate & pecan tart *n*

CALI LUNCH

78 per person

STARTERS

baby lettuce, picked herbs, shaved carrots, aged sherry vinaigrette *gf vg*

quinoa salad, cucumber, tomato, feta, oregano vinaigrette *gf*

ENTRÉES

herb-roasted chicken, chimichurri *gf*

bay of fundy salmon, herb butter broth *gf*

grilled flat iron steak, tomato & olive relish, black pepper jus *gf*

ACCOMPANIMENTS

thyme-glazed carrots, walnuts, marjoram, cardamom yogurt *n gf*

wilted greens, chard, shallot confit, kale, lemon *gf vg*

artisan breads, crackers, cultured butter, texas extra virgin olive oil

DESSERTS

dark chocolate torte, young olive oil, whipped cream *gf*

strawberry shortcake



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REGIONAL MEXICAN

78 per person

STARTERS

little gem salad | avocado, grilled corn,
pickled sweet peppers *gf vg*

chicken tortilla soup *gf*

BUILD YOUR OWN FAJITA

grilled chicken fajita *gf*

grilled beef fajita *gf*

mushrooms, onions, peppers *gf*

flour tortillas, corn tortillas

pico de gallo, queso fresco, sour cream *gf vg*

DESSERTS

tres leches cake

mexican chocolate cake

ACCOMPANIMENTS

warm tortilla chips, salsa verde,
charred tomato salsa *vg*

cilantro rice *gf vg*

freshly made guacamole *gf vg* | 10 per person

ITALIAN

78 per person

STARTERS

crisp vegetable & farro salad,
red wine, herb vinaigrette *vg*

grilled radicchio, arugula, white balsamic,
parmigiano-reggiano cheese,
extra virgin olive oil *gf*

fava bean pasta e fagioli soup *vg*

ENTRÉES

braised short ribs, sage jus, gremolata *gf*

chicken piccata, caper, garlic brown butter *gf*

penne pasta, pecorino, bolognese, fresh herbs

ACCOMPANIMENTS

sautéed green beans, tomatoes *gf vg*

tuscan-style roasted potatoes *gf vg*

artisan breads, crackers, cultured butter,
texas extra virgin olive oil

DESSERTS

panna cotta *gf*

tiramisu



LUNCH BUFFETS

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SANDWICH BAR

75 per person

SOUPS | CHOOSE ONE

classic basil tomato,
optional house parmesan croutons
loaded baked potato, applewood-smoked bacon,
green onion, cheddar cheese, sour cream **gf**
chicken tortilla **gf**
new england clam chowder, oyster crackers

SALADS | CHOOSE TWO

baby lettuce, shaved carrots, picked herbs,
aged sherry vinaigrette **vg**
classic caesar | romaine hearts,
sourdough croutons, anchovy dressing,
parmigiano-reggiano cheese
creamy potato salad, celery, pickled shallots,
dill, parsley, grain mustard **gf**
seasonal fresh fruit salad **gf vg**

DESSERTS | CHOOSE TWO

cheesecake bites
carrot cupcakes
lemon bars

GOURMET SANDWICHES & WRAPS | CHOOSE THREE

smoked turkey breast, sprouts, leaf lettuce,
sliced tomato, gruyère cheese, honey wheat bread
mortadella, coppa, prosciutto, salami, lettuce,
sliced tomato, provolone cheese, soft batard
chicken salad, crisp lettuce,
sliced tomato, potato roll
smoked ham & cheese | sweet onion jam,
potato bread
charred eggplant wrap, cucumbers,
peppers, hummus, tahini **gf vg**
baby arugula, sliced tomato, fresh mozzarella,
hawaiian sea salt, extra virgin olive oil,
reduced balsamic, herb focaccia
chicken parmesan, provolone cheese,
marinara, basil | **5 per person**
french dip, provolone, au jus | **5 per person**
turkey, applewood-smoked bacon, cheese,
sourdough | **5 per person**



LUNCH BUFFETS

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ALL-AMERICAN

75 per person

STARTERS

iceberg lettuce, crisp applewood-smoked bacon, pickled red onion, spiced pecans, blue cheese, ranch dressing *n*

dijon vinaigrette potato salad *gf*

smoked brisket chili | diced red onion, green onion, cheddar cheese, sour cream *gf*

ENTRÉES

grilled black angus burgers *gf*

grilled chicken breasts *gf*

all-beef hot dogs *gf*

sliced cheeses | cheddar, swiss, american

lettuce, sliced tomato, pickle spears

mayonnaise, yellow mustard, ketchup

ACCOMPANIMENTS

mac & cheese

bbq-spiced chips *vg*

onion rings

DESSERTS

chocolate twinkie

apple pie



PLATED LUNCHES

All plated lunches include freshly brewed regular and decaffeinated coffee and classic black iced tea in addition to your choice of starter, entrée and dessert.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

STARTERS CHOOSE ONE

SOUPS

classic basil tomato,
optional house parmesan croutons
loaded baked potato | applewood-smoked bacon,
green onion, cheddar cheese, sour cream **gf**
chicken tortilla **gf**
new england clam chowder

SALADS

baby lettuce, shaved radishes, shaved carrots,
fresh herbs, sherry vinaigrette **df gf vg**
classic caesar | romaine, anchovies, croutons,
parmigiano-reggiano cheese
little gem lettuce wedge, grilled gem hearts,
herb breadcrumbs, blue cheese, tomato vinaigrette
tuscan kale, roasted peppers, cannellini beans,
parmesan cheese, lemon vinaigrette **gf**
roasted baby carrots & red quinoa salad,
fried raisins, toasted coriander vinaigrette **vg**
southwest chickpea salad | roasted corn,
tomato, black beans, black olives,
cilantro, lime vinaigrette **gf vg**

ENTRÉES | CHOOSE ONE

chopped cauliflower | cauliflower à la nage,
golden raisin & caper relish,
brown butter **gf vg** | **68 per person**
stuffed chicken, chorizo, roasted baby zucchini,
corn pudding, chihuahua cheese queso,
lime butter **gf** | **75 per person**
herb-roasted chicken, brussels sprouts,
potato mash, rosemary jus **gf** | **75 per person**
roasted bay of fundy salmon,
roasted asparagus, dill new potatoes,
lemon butter sauce **gf** | **75 per person**
braised short rib,
glazed baby carrots, haricots verts,
whipped potatoes **gf** | **80 per person**
petite filet of beef, buttered yukon potatoes,
horseradish-glazed carrots,
red wine sauce **gf** | **90 per person**
roasted garlic shrimp, four-cheese tortellini,
artichokes, spinach, tomatoes,
roasted garlic cream | **75 per person**

DESSERTS CHOOSE ONE

chocolate decadence cake, vanilla sauce,
caramel drizzle **gf**
classic cheesecake, yuzu & berry sauce,
whipped cream
carrot cake, sweet cream frosting **n**
classic fruit tart, raspberry sauce
chocolate & pecan tart, caramel sauce **n**
lemon meringue tart, strawberry sauce



BOXED LUNCH

All boxed lunches include whole fruit, chips and Nestle Pure Life bottled water with napkin and disposable flatware in addition to your choice of entrées and side. Gluten-friendly and vegan bread options available upon request. Specific quantities may be requested at time of order. An assortment of sandwiches will be provided unless otherwise specified.

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BOXED LUNCH

60 per person | choose two entrées

65 per person | choose three entrées

ENTRÉES CHOOSE TWO OR THREE

shaved roast beef, caramelized onions,
arugula, cream of brie, brioche bun

italian | mortadella, coppa, prosciutto, salami,
lettuce, sliced tomato, provolone cheese, ciabatta

smoked ham, aged cheddar cheese,
crisp lettuce, sliced tomato, potato roll

mozzarella & tomato | baby arugula,
sliced tomato, fresh mozzarella,
hawaiian sea salt, reduced balsamic,
extra virgin olive oil, herb focaccia

charred eggplant wrap | cucumbers,
peppers, hummus, tahini **gf vg**

smoked turkey breast, green leaf lettuce,
sliced tomato, sprouts, gruyère cheese,
honey wheat bread

grilled chicken caesar salad | romaine hearts,
parmesan cheese, croutons, creamy garlic dressing

chef salad | black forest ham, roasted turkey,
hard-boiled egg, romaine, tomato, cucumber,
swiss cheese, ranch dressing **gf**

vegetable salad | kale, arugula, quinoa, chickpeas,
roasted broccoli & cauliflower, red cabbage,
creamy sunflower orange vinaigrette **gf vg**

SIDES | CHOOSE ONE

cucumber & tomato salad **gf vg**

greek pasta salad

creamy potato salad **gf**

cider coleslaw **gf vg**

OMNI FRISCO HOTEL AT THE STAR RECEPTION





HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces. Passed service available for up to 60 minutes.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SAVORY

HOT

sriracha chicken meatball, honey glaze | 10 each

mini cheddar & bacon burger slider,
sesame bun | 10 each

beef wellington, black truffle,
madeira wine | 10 each

baked quail wellington | 10 each

tandoori chicken skewer, mint yogurt *gf* | 10 each

brisket empanada, salsa, sour cream | 10 each

applewood-smoked bacon bite,
brown sugar glaze, red chili flakes *gf* | 10 each

bbq pork & jalapeño cheese arepa *gf* | 10 each

COLD

shaved roast beef, horseradish cream,
pickled mustard seed crostini | 10 each

stuffed date, blue cheese,
smoked almond, prosciutto *n gf* | 10 each

pimento cheese deviled egg, chili flakes,
crispy applewood-smoked bacon *gf* | 10 each

SEAFOOD

HOT

maryland-style crab cakes,
white rémoulade sauce | 10 each

shrimp & grits fritter, cheddar cheese,
smoked applewood-smoked bacon,
roasted poblano peppers *gf* | 10 each

salmon oscar en croûte,
crabmeat, spinach | 10 each

maine lobster mac & cheese bites,
five-cheese blend | 10 each

COLD

smoked salmon tart, cucumber,
lemon & dill cream, crispy caper | 10 each

baja shrimp cocktail, avocado,
phyllo crisp | 10 each

spicy tuna, sriracha, sesame,
savory cone | 10 each

american caviar, crème fraîche,
potato crisp, chives *gf* | 10 each

poached jumbo shrimp,
horseradish cocktail, lemon *gf* | 10 each



HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces. Passed service available for up to 60 minutes.

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VEGETARIAN

HOT

artichoke beignet, herbs,
parmesan cheese | **8 each**

falafel fritter, lemon & garlic
tahini sauce *gf* | **8 each**

wild mushroom purse, crispy phyllo,
mixed herbs | **8 each**

crispy edamame potsticker,
sweet chili dipping sauce *vg* | **8 each**

vegetable samosa,
yellow curry sauce *vg* | **8 each**

COLD

antipasto skewer | artichoke, olive,
roasted tomato, mozzarella,
pesto sauce *ngf* | **8 each**

chickpea hummus, toasted pita,
kalamata olive *vg* | **8 each**

peppered goat cheese, fig preserves,
savory cone | **8 each**

green pea tartlet, toasted seeds,
cotija cheese | **8 each**



CARVING STATIONS

All carving stations include mini rolls. Chef attendant required for all carving stations at 160 per chef with one chef per 75 guests. Station-only receptions require a minimum of four stations. Prices are based on 90 minutes of continuous service.

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CEDAR PLANK-ROASTED BAY OF FUNDY SALMON

750 each | serves 25 people
attendant required

lemon, dill cream *gf*

RACK OF LAMB PERSILLADE

160 each | serves 4 people
attendant required

roasted garlic & mint jus

LEMON ROSEMARY-BRINED TURKEY BREAST

520 each | serves 20 people
attendant required

cranberry & orange sauce *gf*

SMOKED BRISKET FLAT

900 each | serves 35 people
attendant required

merlot barbecue sauce *gf*

ENHANCEMENTS

loaded whipped potatoes, cheddar cheese,
sour cream, scallions *gf* | 15 per person

roasted tricolor fingerlings,
confit garlic *gf vg* | 15 per person

au gratin potatoes, cheddar cheese,
applewood-smoked bacon *gf* | 15 per person

roasted sweet potatoes,
parsnips *gf vg* | 15 per person

cilantro rice, quinoa pilaf *vg* | 15 per person

green beans amandine,
peppers, red onion *n gf vg* | 15 per person

grilled asparagus,
black truffle butter *gf* | 15 per person

brussels sprouts, applewood-smoked bacon,
maple | 15 per person

roasted carrots,
bourbon honey glaze *gf vg* | 15 per person

italian vegetable medley,
basil butter *gf* | 15 per person

SALT & HERB-ENCRUSTED PRIME RIB

market price each | serves 30 people
attendant required

dijon demi-glaze *gf*

SHALLOT HERB-MARINATED TENDERLOIN

market price each | serves 20 people
attendant required

horseradish demi-glaze *gf*



SMALL PLATE STATIONS

Chef attendant required for all carving stations at 160 per chef with one chef per 75 guests. Station-only receptions require a minimum of four stations. Prices are based on 90 minutes of continuous service.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BARBECUE-GLAZED PORK BELLY

18 per person | attendant required

cheddar cheese grits, citrus demi-glace, microgreens *gf*

BLACKENED SHRIMP

20 per person | attendant required

butter grits, spiced sauce, microgreens *gf*

BRAISED SHORT RIB

22 per person | attendant required

smoked whipped potatoes, merlot sauce *gf*

NEW ZEALAND LAMB CHOP

28 per person | attendant required

white bean & kale ragout, roasted garlic, shallot sauce *gf*

SEARED SCALLOPS

24 per person | attendant required

pancetta, pea risotto, coconut yellow curry *gf*

SLICED TENDERLOIN OF BEEF

market price per person | attendant required

cauliflower purée, coconut red curry sauce *gf*

HERB-CRUSTED VENISON LOIN

28 per person | attendant required

braised red cabbage, red chimichurri *gf*

ALDERWOOD-SMOKED SALMON

20 per person | attendant required

cucumber, pickled red onion salad, dill lemon vinaigrette *gf*



DISPLAY STATIONS

Station-only receptions require a minimum of four stations. Prices are based on 90 minutes of continuous service. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CHEESE BOARD

35 per person

selection of locally made cheeses
preserves, honeycomb, fresh fruit,
seeded crackers, artisan breads

CHARCUTERIE

38 per person

fresh & dried sausages, prosciutto
mustards, house pickles, sourdough

CRAB LEGS

market price per person

drawn butter *gf*

CAPTAIN WEAVER'S SEAFOOD TOWER

market price per person

poached shrimp, oysters, ceviche salad,
smoked cocktail sauce, rémoulade, lemons *gf*

FRUIT DISPLAY

25 per person

vine & tree-ripened fruits, melons, berries *gf vg*

MEZE

30 per person

hummus tahina, baba ganoush *gf*
dolmas, marinated mushrooms, marinated feta *gf*
marcona almonds, pita, tzatziki,
olives, crudités *n gf*

BRUSCHETTA & DIP

24 per person

crostini, fresh tortilla chips, pita
sweet pea, prosciutto, parmesan cheese
mozzarella, tomato, basil
olive tapenade *vg*
warm boursin cheese, crab, artichoke & spinach dip
black bean, roasted corn, chorizo,
avocado, lime, cilantro

FOCACCIA PIZZA

21 per person

margherita | tomato, basil, buffalo mozzarella
sausage & peppers | fennel sausage, onions,
roasted bell peppers, oregano, red sauce
mediterranean | chicken, artichoke, spinach,
sun-dried tomato, feta cheese, pesto cream sauce
gluten-friendly crust available upon request



DISPLAY STATIONS

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SUSHI DISPLAY | CHOOSE UP TO FOUR

55 per person | four pieces

8 per additional piece

ROLLS

california roll | snow crab mix, avocado, cucumber, sesame

alaska roll | snow crab mix, scottish salmon, avocado, cucumber

philadelphia roll | smoked salmon, avocado, cucumber, cream cheese

eel roll | baked eel, avocado, cucumber, eel sauce

dragon roll | snow crab mix, baked eel, avocado, cucumber, eel sauce

caterpillar roll | baked eel, avocado, cucumber, eel sauce

rainbow roll | snow crab mix, scottish salmon, tuna, yellowtail, shrimp, avocado, cucumber

salmon skin roll | crispy salmon skin, pickled carrot, avocado, cucumber

veggie roll | asparagus, marinated carrot, kanpyō, sprouts, avocado, cucumber

spicy tuna roll | spicy tuna, cucumber

spicy salmon roll | spicy salmon, cucumber

yellowtail roll | chopped yellowtail, scallions

cucumber roll

NIGIRI

tuna (maguro)

yellowtail (hamachi)

octopus (tako)

salmon (sake)

seared tuna

albacore tuna

smoked salmon

snapper

freshwater eel (unagi)

shrimp (ebi)

ACCOMPANIMENTS

soy sauce, wasabi, pickled ginger

chopsticks



ACTION STATIONS

Chef attendant required as indicated at 160 per chef with one chef per 75 guests. Station-only receptions require a minimum of four stations. Prices are based on 90 minutes of continuous service.

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ROASTED & SMASHED POTATO BAR

34 per person | attendant required

POTATOES | CHOOSE TWO

peruvian purple *gf*

roasted fingerling *gf vg*

smashed yukon gold *gf*

whipped sweet potatoes *gf*

ACCOMPANIMENTS

applewood-smoked bacon *gf*

caramelized onions, chives, fresh herbs

brown sugar, candied pecans *n*

sour cream, whipped cultured butter

shredded cheddar, shredded pepper jack

SHRIMP & GRITS

30 per person | attendant required

gulf white shrimp *gf*

anson mills rice grits

shaved charred brussels sprouts *vg*

'nduja pan sauce, kefir butter

STREET TACOS

40 per person | attendant required

PROTEINS | CHOOSE TWO

slow-roasted pork carnitas,

grilled pineapple slaw *gf*

chicken fajita, avocado, lime cream *gf*

beef fajita, sautéed peppers, onion *gf*

blackened redfish, apple cider, poblano slaw *gf*

mushroom rajas *gf vg*

ACCOMPANIMENTS

grilled-to-order tacos

cheddar & cotija cheeses

sour cream, red salsa, green salsa, limes

mini corn tortillas, mini flour tortillas

freshly made guacamole *gf vg* | 10 per person



ACTION STATIONS

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PASTA BAR

42 per person | attendant required

PASTAS | CHOOSE TWO

penne

gemelli

tortellini

PROTEINS | CHOOSE ONE

grilled chicken *gf*

shrimp *gf*

SAUCES | CHOOSE ONE

roasted garlic alfredo

arrabbiata *gf*

ACCOMPANIMENTS

grilled mushrooms, garlic, parmesan cheese,
pine nuts, sun-dried tomatoes, red chili flakes *n gf*

RISOTTO BAR

35 per person | attendant required

arborio, roasted mushrooms, cured tomatoes,
rendered pancetta, roasted seasonal squash,
lemon & thyme peas, broccoli, sliced scallions,
asparagus slivers, fresh herbs *gf*

shaved pecorino, grated parmesan cheese *gf*

cultured butter *gf*



SIDE STATIONS

Station-only receptions require a minimum of four stations. Prices are based on 90 minutes of continuous service.

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MAC & CHEESE

36 per person

MAC & CHEESES | CHOOSE TWO

aged cheddar cheese, pancetta, green onion
pulled brisket, white cheddar cheese, onion straws
chorizo, cotija cheese, poblano, tomatillo salsa
boursin, spinach, red bell peppers, red onion
cheese blend, roasted tomato, herb crumb

BUILD YOUR OWN SALAD

34 per person

baby arugula, romaine, baby kale

hard-boiled eggs, bell peppers, radishes,
brussels sprouts, cucumbers, broccoli, olives,
chickpeas, green peas, tomatoes, pepperoncini,
croutons, carrots, beets, golden raisins,
candied pecans, feta cheese **n**

balsamic vinaigrette, creamy ranch,
vinegar, olive oil, salt, pepper

diced grilled chicken **gf** | 12 per person

grilled skirt steak **gf** | 12 per person

garlic shrimp **gf** | 12 per person



DESSERT STATIONS

Chef attendant required as indicated at 160 per chef with one chef per 75 guests. Station-only receptions require a minimum of four stations. Prices are based on 90 minutes of continuous service.

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GOURMET CUPCAKES

18 per person

assorted mini cupcakes

DOUGHNUTS

18 per person

assorted doughnuts

MINI TARTS

18 per person

chocolate, coconut cream, berry,
key lime, apple crumb

SWEET TREATS

21 per person

mini assorted cake pops
cream puffs
petit fours
assorted truffles *ngf*
french macarons

MEMORIES

21 per person

funnel cake fries, strawberry sauce
churros, dulce de leche
s'mores bars

BANANAS FOSTER

28 per person | attendant required

bananas, dark & light rums, cinnamon,
banana liqueur, vanilla bean ice cream

SEASONAL FRUIT COBBLER

21 per person | attendant required

cinnamon chantilly cream, vanilla ice cream,
caramel sauce

BUILD YOUR OWN ICE CREAM SANDWICH

22 per person | attendant required

COOKIES

chocolate chip
double-chocolate
peanut butter *n*

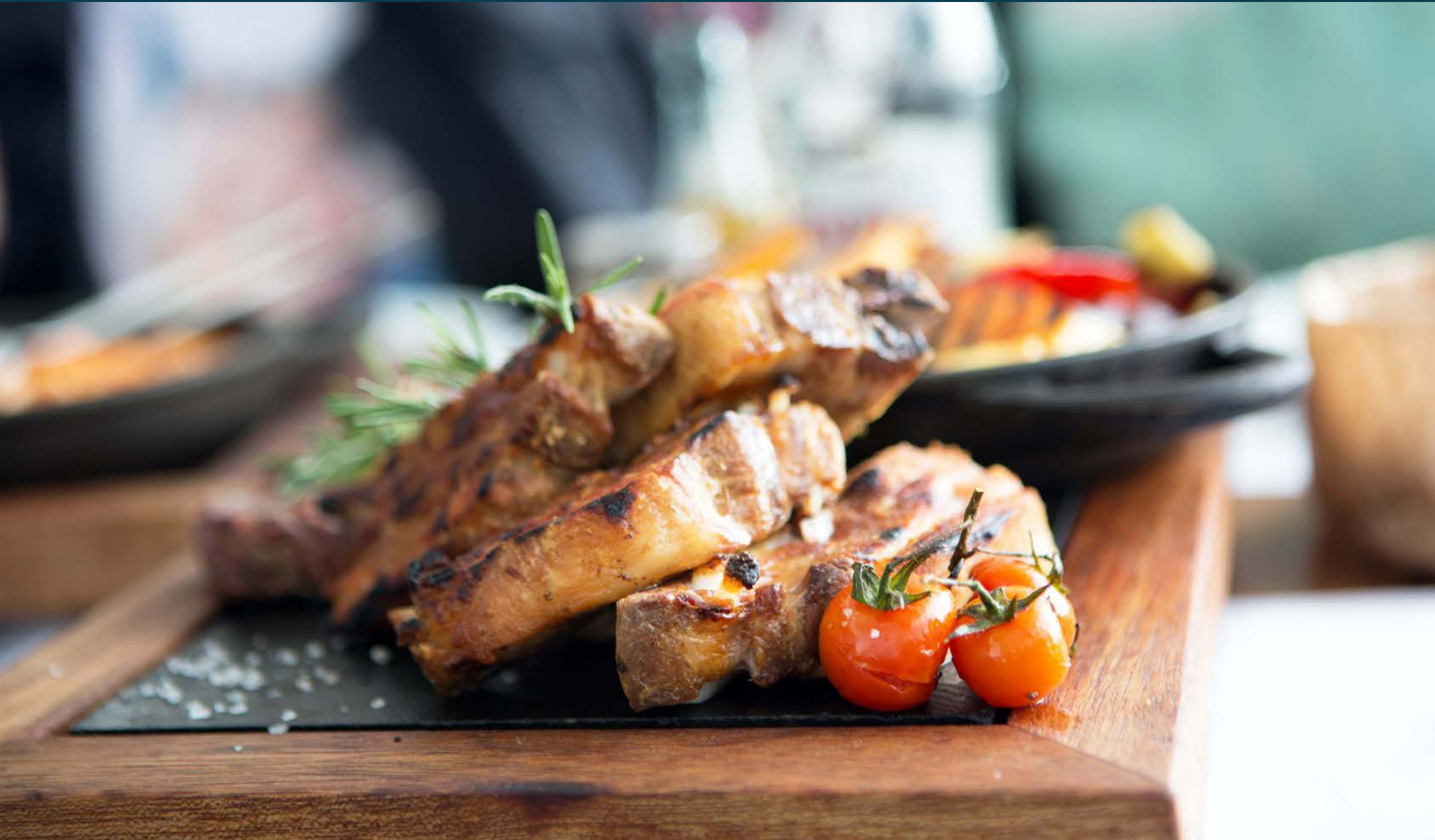
ICE CREAMS

vanilla
chocolate

TOPPINGS

caramel
hot fudge *gf*
maraschino cherries *gf*

OMNI FRISCO HOTEL AT THE STAR
DINNER





DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and classic black iced tea. Prices are based on 90 minutes of continuous service.

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NEW TEXAN

120 per person

STARTERS

local lettuces, shaved radishes, dill, mint, lime, texas olive oil **gf vg**
dressed seasonal vegetables, fresh herbs, lemon, cream of the season, texas olive oil **gf**
guacamole, serrano, lime, scallions, tortilla chips **vg**
house cornbread, cultured honey, local honey

ENTRÉES

chorizo-stuffed chicken, lime butter, queso cotija cheese, cilantro **gf**
smoked short ribs, pickled onions, parsley **gf**
green chile pork pozole, poblano, hominy, tomatillo **gf**

ACCOMPANIMENTS

pinto beans a la charra | slab bacon, modelo beer, cilantro **gf**
spicy green beans, chili & garlic oil **gf vg**
creamed corn, jalapeño, cojita cheese **gf**

DESSERT

sticky pecan pudding, candied pecans, toffee sauce, whipped crème fraîche **n**

ITALIAN

125 per person

STARTERS

assorted italian cheeses & meats, giardiniera, calabrian peppers, assorted crisp flatbreads, country breads
baby arugula, parmigiano-reggiano cheese, shaved fennel, orange, oregano vinaigrette **gf**
crisp little gem, cherry tomatoes, asparagus, english cucumber, shaved carrots, basil lemon vinaigrette **gf vg**

ENTRÉES

lasagna alla bolognese
seared bay of fundy salmon, capers, san marzano tomatoes, kalamata olive, white wine sauce **gf**
seared breast of chicken, sautéed mushrooms, white balsamic demi-glace, golden grapes **gf**

ACCOMPANIMENTS

roasted fingerling tomatoes **gf vg**
crispy gnocchi, herb brown butter sauce
roasted baby zucchini & squash, red drop peppers **gf vg**

DESSERTS

cherry pistachio cupcakes **n**
budino pudding **gf**



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and classic black iced tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 40 guests. For groups with less than the minimum requirement, an additional charge of 20 per person will be applied.

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BUILD YOUR OWN BUFFET

SOUPS | CHOOSE ONE

loaded baked potato | applewood-smoked bacon,
green onion, cheddar cheese, sour cream **gf**

chicken tortilla soup **gf**

classic basil tomato soup,
optional parmesan croutons

new england clam chowder

SALADS | CHOOSE TWO

traditional caesar salad, housemade croutons,
parmesan cheese

wild field greens, sweet peppers, radish,
carrots, english cucumbers, yellow tomato,
balsamic vinaigrette **gf**

israeli couscous, crab, bay shrimp,
grilled scallions, bell peppers, arugula,
creamy lemon dressing

spinach salad, mandarin oranges, red onion,
sweet peppers, spiced pecans, cotija cheese,
honey soy vinaigrette **n**

farro, greens, roasted vegetables,
herbal dijon vinaigrette

pearl couscous, dried cherries,
arugula, goat cheese

ACCOMPANIMENTS CHOOSE TWO

roasted sweet potato, spinach,
texas mushrooms **gf vg**

roasted fingerlings, fresh herbs,
roasted garlic oil **gf vg**

whipped potatoes **gf**

cheddar au gratin potatoes **gf**

roasted gnocchi, sage brown butter

saffron rice, peas, spanish chorizo **gf**

lemon & coriander basmati rice **gf vg**

mac & cheese bake

VEGETABLES | CHOOSE TWO

squash, basil, goat cheese gratin

balsamic-glazed baby carrots **vg**

brussels sprouts, applewood-smoked bacon, maple

crispy garlic broccolini **vg**

charred cauliflower, roasted red pepper chimichurri

green bean, shiitake mushroom, thyme, shallots **vg**



DINNER BUFFETS

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BUILD YOUR OWN BUFFET

ENTRÉES

135 per person | choose two entrées

145 per person | choose three entrées

herb-roasted chicken, dark chicken jus,
roasted garlic, chives *gf*

smoked flat iron, chimichurri sauce *gf*

soy & sesame short ribs,
spicy scallion, onion salad

roasted chicken breast, black-eyed pea ragout,
kale, charred tomato sauce *gf*

vindaloo-spiced chickpeas, cauliflower *gf vg*

seared salmon, lemon, dill sauce *gf*

blackened redfish,
mango & habanero cream sauce *gf*

balsamic & rosemary-glazed pork,
cranberry & orange chutney *gf*

PREMIUM ENTRÉES

150 per person | choose two premium entrées

175 per person | choose three premium entrées

encrusted beef tenderloin,
wild mushroom demi-glace *gf*

prosciutto & basil-crusted chicken breast,
lemon & caper sauce *gf*

herb-crusted sea bass, herb gastrique

DESSERTS

pineapple upside-down cake,
maraschino cherries, vanilla

sticky pecan pudding, candied pecans,
whipped crème fraîche, toffee sauce *n*

chocolate sponge cake, mirror chocolate glaze,
mascarpone cheese, mocha cream

cannoli | orange cream, chocolate chips
tiramisu



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, classic black iced tea and artisan bread with butter in addition to your choice of starter, entrée and dessert.

When selecting multiple entrées, the highest price prevails. For any additional entrée after the first two selections, an additional charge of 10 per person will be applied. All seafood offerings are subject to change based on seasonality.

Tableside entrée service optional for a maximum of two entrée options at 35 per person for a maximum of 70 guests.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

APPETIZERS

compressed watermelon, feta, vanilla oil,
fig balsamic, microgreens **gf** | 10 per person

golden beet, asparagus, cotija cheese,
spiced pecans, arugula **n gf** | 10 per person

burrata cheese, heirloom tomatoes,
arugula, marinated artichokes, savory granola,
balsamic pearls **n gf** | 12 per person

glazed pork belly, smoked potato purée,
crisp root vegetables **gf** | 17 per person

butter-poached scallops, mushroom risotto,
asparagus, lemon vinaigrette **gf** | 19 per person

jumbo lump crab cake, tomato jam,
lemongrass & ginger sauce | 21 per person

poached jumbo shrimp, traditional horseradish
cocktail sauce, grilled lemon **gf** | 19 per person

SOUP OR SALAD CHOOSE ONE

SOUPS

tomato bisque, grilled cheese croutons, basil cream

crab bisque, crab salad, brioche croutons,
lemon & chive cream

roasted mushroom & leek, sage croutons

cream of asparagua, pork & shrimp shumai,
lemon cream

SALADS

local greens, shaved carrot, radish, cucumber,
grape tomatoes, red wine vinaigrette **gf vg**

baby iceberg, applewood-smoked bacon,
grape tomatoes, pickled red onion,
blue cheese crumbles, ranch dressing **gf**

hearts of romaine, pulled parmesan cheese,
croutons, caesar dressing

baby spinach, applewood-smoked bacon,
baby peppers, peppered goat cheese,
roasted walnut vinaigrette **n gf**

roasted fruit salad, kale & frisée lettuces,
toasted almonds, lemon vinaigrette **n gf vg**

heirloom tomato caprese, arugula, basil,
mozzarella, balsamic, texas olive oil **gf**



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, classic black iced tea and artisan bread with butter in addition to your choice of starter, entrée and dessert.

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ENTRÉES | CHOOSE ONE

herb-marinated airline chicken breast,
red bell pepper sauce,
celery root purée **gf** | 100 per person

stuffed chicken breast, spinach, mushrooms,
griddled rosemary polenta, mozzarella,
tomato arrabbiata **gf** | 112 per person

coffee spice-encrusted pork tenderloin,
barbecue demi-glace,
soft herb polenta **gf** | 100 per person

petite tenderloin of beef, gratin potatoes,
roasted wild mushroom ragout,
shallot jus **gf** | market price per person

boneless beef short rib, smoked whipped potatoes,
natural jus **gf** | 118 per person

three-peppercorn encrusted tenderloin,
roasted fingerling potatoes,
merlot sauce **gf** | market price per person

vegetable wellington, roasted root vegetables,
red pepper coulis **vg** | 100 per person

herb-encrusted sea bass,
sweet potato, spinach, shiitake mushroom,
carrot & ginger sauce **gf** | 128 per person

vanilla-poached scallops,
pea, mushroom, pancetta ragout,
coconut red curry sauce **gf** | 128 per person

tomato-crusted halibut,
sweet pea mash, wild mushroom ragout,
saffron sauce **gf** | 120 per person

bay of fundy salmon, pea,
thyme & blistered tomato risotto cake,
lemon cream sauce | 115 per person



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, classic black iced tea and artisan bread with butter in addition to your choice of starter, entrée and dessert.

When selecting multiple entrées, the highest price prevails. For any additional entrée after the first two selections, an additional charge of 10 per person will be applied. All seafood offerings are subject to change based on seasonality.

Tableside entrée service optional for a maximum of two entrée options at 35 per person for a maximum of 70 guests.

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DUO ENTRÉE ENHANCEMENTS

seared bay of fundy salmon,
fennel beurre blanc **gf** | 20 per person

three roasted herb colossal shrimp,
blood orange sauce **gf** | 25 per person

chicken breast, chardonnay jus **gf** | 20 per person

filet mignon,
bordelaise sauce **gf** | market price per person

jumbo lump crab cake,
romesco sauce | 30 per person

short rib, red wine reduction **gf** | 20 per person

DESSERTS CHOOSE ONE

dark chocolate torte, olive oil whip,
sea salt crunch **gf**

coffee caramel dome, raspberry sauce

key lime tart, whipped cream, candied lime zest

cassis cheesecake, candied pecans **n**

guava & pistachio tart, lime sauce,
pistachio & sesame tuile **n**

chocolate pecan pie, bourbon whipped cream **n**

lime & mango cake, date & cashew crust **n vg**



LATE NIGHT

Prices are based on 90 minutes of continuous service.

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MIDNIGHT MUNCHIES

french fries | **8 each**

mini hot dog | **8 each**

warm pretzel, beer cheese sauce | **7 each**

mac & cheese in a cup | **7 each**

chicken tenders, ranch dip | **8 each**

mini beef sliders | **10 each**

doughnuts | **60 per dozen**

mixed nuts *n gf vg* | **72 per pound**

spiced snack mix *n gf vg* | **72 per pound**

chicken wings, buffalo sauce, bbq sauce | **10 each**

BREAKFAST TACO BAR

minimum of 25 tacos

flour tortillas, verde salsa, roja salsa

crispy potatoes, jack cheese,
eggs, hot sauce | **9 each**

chorizo, jack cheese, egg, cilantro | **10 each**

slab bacon, sharp cheddar cheese, eggs | **10 each**

OMNI FRISCO HOTEL AT THE STAR
BEVERAGES





NON-ALCOHOLIC BEVERAGES

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BEVERAGES À LA CARTE

regular or decaffeinated coffee | **140 per gallon**

assorted hot tea | **125 per gallon**

classic black iced tea | **95 per gallon**

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | **50 per carafe**

bottled juices | **6 each**

soft drinks | pepsi, diet pepsi, pepsi zero,
mountain dew, diet mountain dew, starry,
dr pepper, diet dr pepper | **7 each**

pure life water | **6 per bottle**

acqua panna natural spring water | **7 per bottle**

s.pellegrino sparkling

mineral water | **7 per bottle**

s.pellegrino essenza flavored sparkling mineral
water | **7 per bottle**

coconut water | **8 per bottle**

gatorade & powerade sports drinks

g2 grape, fruit punch, zero glacier,

zero lemon-lime | **8 per bottle**

naked fruit juice & smoothies | **7 each**

assorted high brew coffee drinks | **8 each**

enroot cold brew tea | **7 each**

red bull, celcius or sugar free option | **8 each**

BEVERAGE PACKAGES

regular & decaffeinated coffee,
assorted hot teas, iced tea, soft drinks,
bottled still water, sparkling water

full day (8 hours) | **65 per person**

half-day (4 hours) | **38 per person**

INFUSED WATER

50 per person

CHOOSE ONE

raspberry & mint

lemon & thyme

cucumber & mint

strawberry & basil

watermelon & rosemary



BAR MIXOLOGY

All wine tiers include Campo Viejo cava sparkling wine.

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BRANDS

MVP

vodka | tito's handmade
gin | the botanist
bourbon | maker's mark
scotch | monkey shoulder
rum | sailor jerry
tequila | patrón silver
cognac | hennessy v.s.o.p

STAR

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red label
rum | bacardí
tequila | milagro silver
cognac | hennessy v.s

TROPHY

vodka | svedka
gin | seagram's
bourbon | jim beam
scotch | j&b
rum | castillo
tequila | sauza blanco

BEERS | CHOOSE FIVE

DOMESTIC

bud light
miller lite
michelob ultra

IMPORTED & CRAFT

stella artois
heineken
corona extra
samuel adams boston lager
voodoo ranger ipa

TEXAS

lakewood lager
revolver blood & honey ale

WINES

trophy | bulletin place
star | wente hayes ranch
mvp | decoy by duckhorn



BAR MIXOLOGY

Package bars include beverages served at bar only. Bartender required at 160 per bartender with one bartender per 75 guests for 4 hours of continuous service. Additional hours are 25 per bartender. Prices do not include service during dinner, tray-passed or champagne toasts.

Cashier required for Cash Bars at 160 per cashier with one cashier per 75 guests for 4 hours of continuous service. Additional hours are 25 per cashier.

Hosted hourly bar packages include S.Pellegrino, still and sparkling water, sodas, freshly squeezed juices and cocktail mixers.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

PACKAGES

MVP

one hour | 46 per person
two hours | 56 per person
three hours | 66 per person
four hours | 76 per person
five hours | 86 per person

STAR

one hour | 40 per person
two hours | 50 per person
three hours | 60 per person
four hours | 70 per person
five hours | 80 per person

TROPHY

one hour | 35 per person
two hours | 45 per person
three hours | 55 per person
four hours | 65 per person
five hours | 75 per person

BEER & WINE

package bar includes domestic, imported & craft brews, house red & white wines

one hour | 30 per person
two hours | 40 per person
three hours | 50 per person
four hours | 60 per person
five hours | 70 per person



BAR MIXOLOGY

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HOSTED BAR

mvp brands | 20 per drink
star brands | 18 per drink
trophy brands | 16 per drink
domestic beers | 10 per drink
imported & craft beers | 11 per drink
texas beers | 11 per drink
soft drinks | 6 per drink
nestle pure life | 6 per drink
acqua panna | 7 per drink
s.pellegrino sparkling water | 7 per drink

CASH BAR

mvp brands | 21 per drink
star brands | 19 per drink
trophy brands | 17 per drink
domestic beers | 11 per drink
imported & craft beers | 12 per drink
texas beers | 12 per drink
star & mvp house wines | 19 per drink
soft drinks | 7 per drink
nestle pure life | 7 per drink
acqua panna | 8 per drink
s.pellegrino sparkling water | 8 per drink



BAR MIXOLOGY

Package bars include beverages served at bar only. Bartender required at 160 per bartender with one bartender per 75 guests for 4 hours of continuous service. Additional hours are 25 per bartender. Prices do not include service during dinner, tray-passed or champagne toasts.

Cashier required for Cash Bars at 160 per cashier with one cashier per 75 guests for 4 hours of continuous service. Additional hours are 25 per cashier.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

COCKTAILS

10 per person added to package price
or 18 per drink

add a selection of barmalade-inspired cocktails
using mvp, star or trophy brands to any bar

SPICY MANGO MARGARITA

blanco tequila

mango-haberno barmalade, triple sec

RASPBERRY-HIBISCUS SMASH

vodka

raspberry-hibiscus barmalade, pineapple juice

GRAPEFRUIT WHISKEY SOUR

whiskey

grapefruit-elderflower barmalade, omni sour

BLOOD ORANGE PALOMA

gin

blood orange-guava barmalade,
grapefruit juice, omni sour

MOCKTAILS

12 per drink

add a selection of mocktails to any bar

“THE STAR” SOUR

tea, honey, lemon, cherry garnish

LEMON & BLUEBERRY NOJITO

fresh blueberries, mint, lemon, lime,
simple syrup, sparkling lime

SPICY GRAPEFRUIT GINGER FIZZ

muddled jalapeño, muddled mint, lime,
grapefruit juice, ginger beer

“LONESTAR” SUNRISE

grenadine, lime juice, sprite, orange slice, cherry

“LIMONATA” SPRITZ

fresh lemon juice, lemon sparkling water, lemon



WINE RACK

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

†House Wine

SPARKLING & CHAMPAGNE

ruffino, prosecco, veneto, italy | **60 per bottle**

chandon, rosé sparkling, california | **78 per bottle**

chandon, brut sparkling, california | **75 per bottle**

veuve clicquot ponsardin yellow label, champagne, france | **172 per bottle**

moët & chandon impérial, champagne, france | **185 per bottle**

campo viejo, cava brut, spain | **60 per bottle**

ROSÉ

château d'esclans whispering angel, rosé, provence, france | **72 per bottle**

wente hayes ranch, rosé, livermore valley, california | **58 per bottle**

decoy by duckhorn, rosé, california | **65 per bottle**

WHITE

santa margherita, pinot grigio, italy | **75 per bottle**

merryvale, sauvignon blanc, napa valley, california | **75 per bottle**

decoy by duckhorn, sauvignon blanc, sonoma county, california | **75 per bottle**

wente vineyards estate grown, chardonnay, livermore valley, california | **65 per bottle**

kendall-jackson vintner's reserve, chardonnay, california | **68 per bottle**

bulletin placet†, chardonnay, australia | **48 per bottle**

wente hayes ranch, chardonnay, livermore valley, california | **58 per bottle**

decoy by duckhorn, chardonnay, california | **75 per bottle**

orin swift mannequin, chardonnay, california | **85 per bottle**

bulletin placet†, sauvignon blanc, australia | **48 per bottle**



WINE RACK

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†House Wine

RED

meiomi, pinot noir, california | **80 per bottle**

elouan, pinot noir, oregon | **85 per bottle**

belle glos clark & telephone, pinot noir,
santa maria, california | **92 per bottle**

joel gott, red blend,
columbia valley, washington | **65 per bottle**

daou, cabernet sauvignon,
paso robles, california | **82 per bottle**

faust, cabernet sauvignon,
napa valley, california | **135 per bottle**

decoy by duckhorn, cabernet sauvignon,
california | **75 per bottle**

bulletin placet, merlot, australia | **48 per bottle**

j. lohr pure paso, proprietary red blend,
paso robles, california | **72 per bottle**

bulletin placet, cabernet sauvignon,
australia | **48 per bottle**

wente hayes ranch, merlot,
livermore valley, california | **58 per bottle**

wente hayes ranch, cabernet sauvignon,
livermore valley, california | **58 per bottle**

decoy by duckhorn, merlot,
california | **65 per bottle**

the prisoner wine company unshackled,
cabernet sauvignon, california | **74 per bottle**

decoy by duckhorn, pinot noir,
california | **75 per bottle**

OMNI FRISCO HOTEL AT THE STAR DETAILS





DETAILS

Thank you for selecting the Omni Frisco Hotel at The Star for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

FOOD & BEVERAGE SERVICE POLICIES

All food and beverages at Omni Frisco Hotel at The Star must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the State of Texas. Omni Frisco Hotel at The Star is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

FOOD & BEVERAGE GUARANTEE

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contacts responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.



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CONTACT INFORMATION