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All plated breakfast are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and freshly squeezed orange juice. Accompanied by a selection of petite breakfast pastries, muffins and butter.

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

**CLASSIC TWO EGGS**
Vine and tree-ripened fruits and berries
Herb scrambled eggs
Meats | Choice of one | Bacon, ham or link sausage
Breakfast potatoes
33 per person

**CLASSIC EGGS BENEDICT**
Vine and tree-ripened fruits and berries
Two poached eggs with shaved Canadian bacon, English muffin, Hollandaise sauce, asparagus and pear tomatoes
Roasted fingerling potatoes
37 per person (maximum of 400 people)

**HUEVOS RANCHEROS**
Vine and tree-ripened fruits and berries
Poached eggs, chorizo, jack cheese, black beans and ranch sauce served on corn tortillas
34 per person

**DEEP ELLUM**
Vine and tree-ripened fruits and berries
Smoked bacon and link sausage
Home-fried potatoes, rosemary and thyme
House made biscuits and local honey
32 per person

**VEGETABLE FRITTATA**
Spinach, egg whites, goat cheese, roasted peppers, zucchini and white onions
Roasted fingerling potatoes and caramelized onions
Chicken sausage
34 per person
All breakfast buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and orange, cranberry and grapefruit juices.

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CUSTOMIZED BUFFET

STARTERS | CHOICE OF ONE
Cold cereal selections with chilled whole and skim milk
Southern style grits with butter
Steel-cut oatmeal, brown sugar, pecans and raisins

EGGS
Scrambled eggs | Plain and fluffy with choice of toppings

TOPPINGS | CHOICE OF TWO
Crumbled feta
Crumbled goat cheese
Shredded cheddar
Shredded mozzarella cheese
Chopped spinach
Diced ham
Diced tomatoes
Sautéed wild mushrooms
Sliced green onions
Sliced jalapeños
Marinated sun-dried tomato strips
Red and yellow bell peppers
Tortilla strips
Pico de gallo
Salsa
Tomatillo sauce

POTATOES | CHOICE OF ONE
Hash brown potatoes | Pan-fried and salted
Country potatoes | Diced and sautéed with sweet onions and peppers
Roasted red potatoes | Herbs, olive oil, Parmesan cheese and Gruyère
Sliced home-style potatoes and onions

MEATS | CHOICE OF TWO
Chicken sausage
Link sausage
Patty sausage
Grilled Black Forest ham
Canadian bacon
Smoked bacon
Turkey bacon

ACCOMPANIMENTS
Vine and tree-ripened fruit, melon and berries
Breakfast breads, mini pastries, muffins and bagels
Whipped butter and sweet honey butter
Whipped plain and strawberry cream cheeses

41 per person
STATIONS

Chef attendant required at 150 per chef, with one chef per 100 people and maximum of two hours of service. Scrambled eggs may be prepared with Egg Beaters upon request. Turkey bacon or turkey sausage may be selected as a substitution at no additional charge.

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OMELETS COOKED-TO-ORDER

Farm fresh eggs and egg whites
Black Forest ham, bacon, turkey, pork sausage and chorizo
Tomatoes, mushrooms, onions, bell peppers, spinach and jalapeños
Cheddar, Swiss cheese and feta
16 per person

BAGEL BAR

Assorted bagels
Plain, honey almond and herb cream cheeses
Fruit preserves and Vermont butter
Smoked salmon, shaved red onions, capers, tomatoes, smoked turkey, cornichons, sliced smoked Gouda and chives
Whole-grain mustard and Dijonnaise
17 per person

BISCUIT BAR

Buttermilk, black pepper and sweet potato biscuits
Sausage gravy, country ham and mini chicken fried chicken
Local honey, preserves, whipped cinnamon butter and whipped butter
16 per person

PANCAKE BAR

Buttermilk and whole wheat pancakes
Vermont maple and white chocolate pecan syrup
Shaved chocolate and Chantilly crème
14 per person

BREAKFAST TACO BAR

South Philly breakfast taco | Shaved rib-eye, caramelized onions and Cheese Whiz
Crunchy and soft shell taco | Spicy beef, scrambled eggs, pepper jack cheese and cheese sauce
Egg white tacos | Egg whites, spinach, mushrooms and goat cheese
Salsa fresca and salsa verde
17 per person

QUINOA BOWL

Quinoa | Shredded coconut, sliced almonds, pecans, walnuts, mixed dried fruit, chocolate chips, chia seeds, maple syrup, honey and brown sugar
Whole bananas and fresh berries
Maple syrup, honey, almond milk and soy milk
16 per person
CONTINENTAL

All continental breakfast are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and freshly squeezed orange juice. Based on one hour of continuous service.

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DALLAS CONTINENTAL

Vine and tree-ripened fruits, melons and berries
Steel-cut oatmeal, brown sugar, pecans and raisins
Yogurt station | Greek, vanilla and fruit yogurt with fresh and dried berries and granola
Assorted dry cereal with chilled whole, skim and soy milk
Breakfast breads, muffins, cinnamon buns and bagels
Sweet jams, whipped butter and sweet honey butter
Whipped plain and strawberry cream cheeses

35 per person

WEST END CONTINENTAL

Melons and seasonal berries
Assorted dry cereal with chilled whole, skim and soy milk
Individual vanilla and flavored yogurts with granola
Breakfast breads, Danishes and muffins
Sweet jams and whipped butter

32 per person
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CHILLED SELECTION

Assorted cold cereals with chilled whole, soy and skim milk
6 per person
Assorted individual fruit yogurts
5 each
Signature breakfast breads, muffins and pastries with butter
60 per dozen
Gluten-free breakfast breads and butter
72 per dozen
Farm fresh hard-boiled eggs
20 per dozen
Fruit skewers, poppy seeds and honey-yogurt dip
5 per person
Fruit and berry smoothie shooters
5 per person
House made granola and yogurt station
10 per person
Bagels, smoked salmon, cream cheese, sliced tomatoes, capers, chives and red onions
15 per person

HOT SELECTION

Hot steel cut oatmeal with brown sugar, raisins and pecans
6 each
Breakfast croissant
Breakfast croissant | Eggs, sharp cheddar, smoked bacon and basil aioli
10 each
Traditional eggs Benedict
Traditional eggs Benedict | English muffin, shaved Canadian bacon and hollandaise
10 each (maximum of 400)
English muffin sandwich
English muffin sandwich | Scrambled eggs, chipotle ketchup, American cheese, Texas sausage patty and applewood smoked bacon
10 each
Best Damn Egg Sandwich
Best Damn Egg Sandwich | Fried eggs, Texas cheddar, chives and Sriracha aioli on a brioche bun
10 each
Soft and crunchy taco
Soft and crunchy taco | Spicy beef, scrambled eggs, cheese sauce, pepper jack cheese, salsa fresca and salsa verde
10 each
Reuben breakfast sandwich
Reuben breakfast sandwich | Marbled rye, Swiss cheese, scrambled eggs, corned beef and chipotle thousand island dressing
10 each
MORNİNG BREAKS

All morning breaks are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Prices are based on 30 minutes of service. Upgrade to doughnuts cooked to order for a $5 fee of, includes machine and attendant fee.

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DOUGHNUT HOLE BREAK
Powdered sugar, chocolate and cinnamon sugar doughnut holes
Sausage kolaches
Chocolate-dipped bacon
Fresh berry shooters
Chilled milk and chocolate milk
19 per person

BUILD-YOUR-OWN TRAIL MIX
Sweet-toasted granola and toasted coconut
Toasted almonds, sunflower seeds and chocolate chunks
Dried papayas, dried mangoes, pecans, raisins and pumpkin seeds
Banana chips, mini marshmallows, pistachios and dried cranberries
Cashews and yogurt covered raisins
Whole fresh fruit
20 per person

STRAWBERRY FIELDS
Mini strawberry shortcakes
Fresh strawberries and warm chocolate
Strawberry yogurt pretzels
Strawberry banana smoothies
19 per person

BACON BREAK
Crispy brown sugar cured pork belly bacon and habanero maple syrup
Bacon cheddar biscuits with white gravy
The King’s sandwich | Peanut butter, bananas and bacon on a Hawaiian roll
18 per person

FRESHNESS
Fresh carrot and apple juice
Mini quinoa squares
Edamame hummus and pita bread
Assorted Kashi bars
Quinoa almond shooters
Iced and hot green tea
18 per person
All afternoon breaks are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Prices are based on 30 minutes of service.

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ICE CREAM
Fudgesicles, Drumsticks, ice cream novelties and frozen treats
Ice cold floats with homestyle vanilla ice cream, root beer and orange soda
20 per person

POPCORN
Individual bags of popcorn | Butter, caramel, white cheddar and Sriracha ranch
Spiced snack mix | Cracker Jack, smoked almonds and wasabi peas
Assorted bottled soft drinks
18 per person

FIESTA
Warm, salted tortilla chips
Charred tomato salsa, spicy habanero salsa and guacamole
Beef queso dip
Fried bacon jalapeños
Churros
Assorted Jarritos sodas
23 per person

CANDY JAR
Mini candy bars, M&M’s, Gumdrops, Peppermint Patties, HERSHEY Kisses, Hot Tamales, jelly beans and Bit-O-Honey
Yogurt-covered raisins and chocolate-covered pretzels
Bottled root beer, orange and grape soda
18 per person

COOKIES AND MILK
Chocolate chip, peanut butter, oatmeal raisin and sugar cookies
Milk trio | Whole, chocolate and strawberry
18 per person

LONE STAR
Mini corn dogs and Shiner Bock barbecue sauce
Ballpark dogs in a pastry
Pretzel sticks, warm cheese dip and mustard
Sweet Texas pecans, Cracker Jack and peanuts
Dr Pepper served on ice
23 per person

TASTE OF TEXAS
Frito pie station | Mini cornbread, corn chips, Texas chili, redneck cheddar and diced onions
Mini buttermilk pie tart, pecan pralines and saltwater taffy
Sweet and unsweetened iced tea served with mint
22 per person
**CUSTOM**

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**CREATE-YOUR-OWN**

**SALTY | CHOICE OF ONE**
- Salted and smoked almonds
- Pretzels | Rods, sticks and twisted
- Beef jerky
- Buttered and salted popcorn
- Dried wasabi peas
- Salted caramels
- Mixed nuts
- Corn chips, cheese puffs and Chex mix
- Mini corn dogs with mustard
- Beef sticks

**SWEET | CHOICE OF ONE**
- Assorted truffles
- Pecan pralines
- Butterscotch pudding shooters
- Assorted miniature cookies
- Assorted cake pops
- Assorted miniature candy bars
- Brownies
- Blondies
- Chocolate-dipped macaroons
- Assorted miniature cupcakes

**FRUITY | CHOICE OF ONE**
- Whole fresh fruit
- Berry smoothie shooters
- Miniature fruit tarts
- Fruit, granola and yogurt parfaits
- Chocolate-dipped strawberries
- Dried fruit | Cranberries, banana chips, candied pineapples and apricots

**GLUTEN-FREE | CHOICE OF ONE**
- Corn tortilla chips with charred tomato salsa
- Rice cakes with peanut butter
- Hard-boiled eggs
- Cereal bars
- Caprese skewers
- Spinach and artichoke dip with crudité
- Chocolate-covered dried fruits
- Spiced pecans

**HEALTHY | CHOICE OF ONE**
- Hummus shooters
- Vegetable crudité shooters
- Assorted 100 calorie packs
- Spicy edamame
- Babybel and The Laughing Cow cheese wedges with crackers
- House made quinoa bars
- Celery sticks and almond butter
- Veggie juice shots
- Bran mini muffins

*29 per person*
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**COFFEE BREAK ENHANCEMENTS**

Whole fruits | 3.5 each  
Vine and tree-ripened fruits, melons and berries | 9 per person  
Granola and candy bars | 4 each  
Assorted energy and low carb bars | 5 each  
Warm-baked pretzel sticks and whole-grain mustard | 7 each  
Gluten-free cookies | 70 per dozen  
Brownies | 60 per dozen  
Blondies | 60 per dozen  
Rice crispy squares | 52 per dozen  
Lemon bars | 56 per dozen  
Tortilla chips, salsa fresca, salsa verde and guacamole | 12 per person  
Assorted bags of chips and pretzels | 4 per bag  
Mini Babybel and The Laughing Cow cheese wedges with crackers | 50 per dozen  
Vegetable crudite shooter with buttermilk ranch | 5.25 each  
Individual bags of trail mix and dried fruits | 5.5 each  
Häagen-Dazs assorted ice cream novelties and frozen fruit bars | 6 each  
Assorted 100 calorie packs | 5 each  
Selection of cookies | Chocolate chip, oatmeal, peanut butter and sugar cookies | 56 per dozen  

**BEVERAGES**

Coffee, decaffeinated coffee and hot tea selection | 98 per gallon  
Iced tea | 98 per gallon  
House made lemonade | 98 per gallon  
Bottled juices | 6 per drink  
Assorted Naked Juice beverages | 7 per drink  
All-day beverages | Regular coffee, decaffeinated coffee, hot tea selection, assorted soft drinks and bottled still water | 35 per person  

**SOFT DRINKS AND WATER**

Assorted soft drinks | Diet and regular | 6 per drink  
Still water | 6 per drink  
Sparkling water | 6.5 per drink  

**SPECIALTY BEVERAGES**

Red Bull energy drink | 7 per drink  
Starbucks frappuccino | 7.5 per drink  
Sports drink | 7 per drink  
Bottled ice tea | 7 per drink  

**INFUSED WATER**

Watermelon rosemary  
Lemon thyme  
Citrus blackberry sage  
Strawberry basil  
Raspberry mint  
25 per gallon
All plated lunches are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea, starter, entrée, market vegetables, artisan bread basket, butter and dessert.

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**STARTERS | CHOICE OF ONE**

**SOUPS**
- Chicken tortilla | Southwestern spices
- Baked potato | Bacon and scallions
- Homestyle chicken noodle
- Tomato basil

**SALADS**
- Classic Caesar | Romaine hearts, Parmesan cheese, croutons and Caesar dressing
- Wedge | Iceberg lettuce, blue cheese crumbles, smoked bacon, tomatoes and buttermilk blue cheese dressing
- Texas chopped | Diced cucumbers, chopped bacon, grape tomatoes, sliced red onions and chipotle ranch
- Spinach | Frisée, green peas, poached pears, Texas blue cheese crumble, sweet tomatoes, spiced pecans and citrus chili vinaigrette
- Seasonal peach | Crispy prosciutto, local lettuce assortment, creamy Brie, green beans and peach balsamic dressing
- Tomato mozzarella | Shredded Brussels sprouts, greens, crispy fried bread, extra virgin olive oil, smoked salt, basil oil and aged balsamic vinegar

**ENTRÉES | CHOICE OF ONE**

**ROASTED SALMON**
Spinach potato hash, beet purée and cucumber yogurt relish
51 per person

**CHORIZO AND CHEESE STUFFED CHICKEN**
Chayote slaw, spiced yellow rice and roasted tomato relish
50 per person

**PECAN-CRUSTED CHICKEN**
Garlic mashed potatoes, seasonal vegetables medley, and roasted corn butter sauce
50 per person

**FILET OF BEEF**
Grilled asparagus, mushroom bread pudding and bordelaise sauce
58 per person

**DESSERTS | CHOICE OF ONE**

**DR PEPPER CHOCOLATE CAKE**
With cherry sauce and vanilla Chantilly crème

**STRAWBERRY SHORTCAKE MARTINI**
Mint gel and almond crumble

**CLASSIC NEW YORK CHEESECAKE**
With berry sauce

**LEMON MERINGUE TART**
Basil gel and citrus Chantilly crème

**FRUIT TART**
With berry sauce, vanilla cream and edible floral confetti
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SOUPS | CHOICE OF ONE
- Texas chili
- Baked potato | Bacon and scallions
- Chicken tortilla | Southwestern spices
- Tomato | Basil pesto and garlic croutons
- Red lentil | Basmati rice and spiced mushrooms
- English pea

SALADS | CHOICE OF THREE
ICEBERG WEDGE
Bacon crumbles, blue cheese, tomatoes, carrots, beets and blue cheese dressing

CAESAR
Parmesan cheese, garlic croutons and Caesar dressing

COBB
Chicken, blue cheese crumbles, bacon, tomatoes, eggs, cucumbers and green goddess dressing

EDAMAME QUINOA SALAD
Kale, roasted sweet peppers, radicchio and citrus vinaigrette

NEW POTATO SALAD
Haricot verts, pancetta, white cheddar and Dijon vinaigrette

BOSTON BIBB
Mandarin oranges, strawberries, Texas blue cheese and honey-rosemary balsamic dressing

BABY ARUGULA
Arugula, kale, radicchio, apricots, red onions, grape tomatoes and lemon-thyme vinaigrette

TRICOLOR LENTIL SALAD
Curry vegetables and Za’atar vinaigrette

CHINESE CHICKEN SALAD
Noodles, field greens, Napa cabbage, cashews, mandarin oranges, mushrooms, wontons and honey mustard dressing

FRUIT SALAD
Seasonal melons, berries and grapes
EXECUTIVE DELI BUFFET

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GOURMET SANDWICHES AND WRAPS | CHOICE OF THREE

THE ITALIAN
Salami, soppressata, pastrami, provolone, marinated sun-dried tomatoes, lettuce and basil aioli served on amoroso roll

ROAST BEEF
Black olive relish, horseradish aioli, peppers and watercress served on focaccia bread

BLACK FOREST HAM
Lettuce, tomatoes, Swiss cheese, tart cherry and Dijon mustard served on seven grain bread

OLD-FASHIONED CHICKEN SALAD
Butter lettuce and vine ripened tomatoes served on jalapeño cheddar bread

TUNA SALAD SANDWICH
Butter lettuce and vine ripened tomatoes served on multigrain hearth bread

TURKEY TORTILLA WRAP
Swiss cheese, bacon, avocado, tomatoes, mayonnaise and mustard dressing

SMOKED CHICKEN BLACK BEAN WRAP
Local lettuce, tomatoes, black beans, corn, chili-cilantro and lime aioli served on a tomato wrap

HONEY MUSTARD CHICKEN
Local lettuce, tomatoes, arugula and feta served on ciabatta

GRILLED VEGGIE WRAP
Grilled vegetables, lettuce and roasted pepper olive tapenade served on a spinach tortilla wrap

DESSERTS
Cookies
Brownies
Cheesecake bites
52 per person
BUFFET
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COWBOY
STARTERS
Texas chili, bacon and jalapeño cornbread
Texas chop salad | Iceberg lettuce, tomatoes, cucumbers, red onions, bacon, scallions, queso fresco and jalapeño ranch dressing
Creamy potato salad
Black beans, roasted peppers and corn salad

ENTRÉES
Coffee-rubbed smoked brisket and house made barbecue sauce
Grilled chicken breast and mustard barbecue sauce
Smoked pork sausages, caramelized onions and peppers

ACCOMPANIMENTS
Old-fashioned creamed corn
Ranchero beans

DESSERTS
Fruit cobbler
Vanilla bean ice cream
Chocolate pecan tart
57 per person

WINE COUNTRY
STARTERS
Spinach and Brie soup
Tomato tapenade, olive tapenade infused basil oil, chili oil and artichoke dip served with sliced rustic breads
Asparagus salad | Eggs, balsamic drizzle and extra virgin olive oil
Field green salad | Marinated artichokes, tomatoes, cucumbers and cabernet dressing

ENTRÉES
Herb-seared chicken | Creamed leeks and chardonnay sauce
Slow-roasted salmon | Beurre rouge sauce
Roasted beef | Peppercorn shiraz sauce

ACCOMPANIMENTS
Roasted root vegetables
Balsamic and honey-tossed fingerling potatoes

DESSERTS
Chocolate bread pudding and vanilla sauce
Apple tart
Strawberry panna cotta
57 per person
BUFFET

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ITALIAN LUNCH BUFFET

STARTERS
Tuscan pasta fagioli soup
Display of sliced rustic breads, basil oil and rosemary oil
Caesar salad | Grated Parmesan cheese, garlic croutons and Caesar dressing
Orzo salad | Orzo, lemon, spinach, pine nuts and citrus dressing
Tomato mozzarella salad | Tomatoes, basil, Paula’s fresh mozzarella, arugula and basil dressing

ENTRÉES
Barolo wine braised beef | Mushrooms
Chicken marsala | Mushrooms, onions with linguini, tossed garlic and olive oil
Bowtie pasta | Shrimp, scallops, salmon, spinach, onions, grape tomatoes and dill cream sauce

ACCOMPANIMENTS
Italian vegetables sautéed with aged balsamic vinegar
Tuscan-style Parmesan cheese potatoes and rosemary

DESSERTS
Tiramisu
Cannoli
Amaretti
56 per person

SOUTH OF THE BORDER BUFFET

STARTERS
Chicken tortilla soup | Cilantro, sour cream and crispy tortilla strips
Southwest Caesar salad | Romaine lettuce, queso cotija, Southwest Caesar dressing and croutons
Cilantro marinated tomatoes, queso cotija, pickled red onions and pepitas

ENTRÉES
Vegetarian enchilada suiza
Marinated beef and chicken fajitas with flour and corn tortillas

ACCOMPANIMENTS
Fresh corn tortilla chips, shredded cheddar and sour cream
Charred tomato salsa, salsa verde and guacamole
Southwestern rice
Borracho beans

DESSERTS
Tres leches cake
Mexican chocolate cake
Sopapilla cheesecake pie
56 per person
All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and assorted organic herbal teas.

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**COMFORT FOOD**

**STARTERS**
Chicken dumpling soup
Baby iceberg wedge salad | Candied bacon crumbles and dill ranch
Fredericksburg potato salad
Pimento cheese spread, toasted crostini, carrots and celery sticks

**ENTRÉES**
Garlic-brined and Texas-spiced fried chicken
Barbecue pork chops with tobacco onions and fried jalapeños
Beef sausage with chipotle wagon wheel pasta, sweet peppers and herb butter sauce

**ACCOMPANIMENTS**
Buttered corn cobbettes
Baked pork and beans

**DESSERTS**
Banana pudding
Pecan bread pudding with vanilla bourbon sauce

**HILL COUNTRY ARTISAN**

**STARTERS**
Shiner Bock cheddar soup
Local greens, sweet onions, radicchio, endives, pistachios and stone fruit dressing
Texas Spice jicama chayote
Smoked bacon mac and cheese salad

**ENTRÉES**
Roasted chicken breast | Rice pilaf, tomatoes, capers and olives in sofrito white wine butter sauce
Seared beef medallions | Pearl onions, artichokes, Super Sweet 100 tomatoes, confit new potatoes and rosemary beef jus
Gulf mahi-mahi | Vegetable couscous and tomato basil butter

**ACCOMPANIMENTS**
Season fresh vegetables sautéed with fine herb butter

**DESSERTS**
Snickerdoodle cookies
Texas sheet cake
Chocolate peanut butter pie

54 per person
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ASIAN

STARTERS
Egg drop soup | Green onions and crispy wontons
Marinated Asian noodle salad | Baby spinach, Napa cabbage, cashews, mandarin oranges and honey mustard dressing
Mixed greens | Hearts of palm, sprouts, cherry tomatoes and ginger soy dressing
Japanese cucumber salad | Wakame, carrots and toasted sesame

ENTRÉES
Ginger beef stir-fry | Stir-fried vegetables and garlic chili ponzu sauce
Sweet chili glazed sesame salmon
Stir-fried crispy chicken with pineapple oyster sauce and vegetables

ACCOMPANIMENTS
Singapore noodle stir-fry | Vegetables and sweet chili
Steamed rice
Sesame vegetable fried rice

DESSERTS
Mango tartlets
Almond cookies
56 per person
**PLATED**

All plated dinners are served with your choice of starter, entrée, artisan bread basket, butter, dessert, coffee and tea service. You may choose to serve a soup and salad course for additional 8 per person. Turn any soup “en croûte” for an additional 4 per person.

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**STARTERS | CHOICE OF ONE**

**SOUPS**
- Classic lobster bisque | Brandy cream
- New England clam chowder
- Creamy wild mushroom
- Sherry and potato dumpling soup
- Roasted chicken and corn bisque
- Creamy asparagus | Lemon cream
- Pecan butternut squash bisque | En croûte

**SALADS**
- Field green salad | Radish, artichokes, crispy beans, cucumbers and red wine vinaigrette
- Poached shrimp and baby green salad | Cucumber ribbons, sweet tomatoes and creamy lemon-oregano dressing
- Roasted beet salad | Mache, radicchio, goat cheese, pistachio crumble and hazelnut vinaigrette
- Tomato panzanella salad | Fried focaccia croutons, shaved Parmesan cheese and tomato tarragon dressing
- Macerated fig salad | Local field greens, manchego cheese, toasted tomato wedges, crispy pancetta and quince dressing
- Niçoise salad | Local greens, haricots verts, roasted pepper and olive tapenade, pickled onions, potato confit and Champagne vinaigrette
- Riesling poached pear salad | Spinach, arugula, Texas blue cheese, candied pecans and honey mustard dressing
- Kale and romaine Caesar salad | Tomatoes, Parmesan cheese, focaccia croutons and Caesar dressing
All plated dinners are served with your choice of starter, entrée, artisan bread basket, butter, dessert, coffee and tea service.

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**ENTRÉES**

**HERB-SEARED CHICKEN BREAST**
Braised chicken breast coq au vin, red wine, bacon lardons, wild mushrooms, herb spätzle, asparagus and red wine reduction
69 per person

**GRILLED TEXAS-SPICED AIRLINE CHICKEN BREAST**
Chorizo and poblano creamy grits, harissa glazed vegetables and cumin sherry chicken jus
68 per person

**GRAINED MUSTARD AND ROOFTOP HONEY-GLAZED CHICKEN BREAST**
Sweet corn risotto, vegetable jardinière and Madeira chicken jus
68 per person

**GRILLED SALMON**
Saffron vegetable couscous, cucumber dill relish and herb butter sauce
73 per person

**CABERNET-BRAISED SHORT RIB**
Parmesan cheese potato purée, sautéed seasonal vegetables and bordelaise sauce
82 per person

**FILET OF BEEF**
Dauphinoise potatoes, shallot marmalade, seasonal vegetables and Marsala scented demi-glace
85 per person

**DUO ENTÉRÉES**

**MISO SEABASS AND CABERNET-BRAISED SHORT RIB**
Pommes purée, seasonal vegetables, mango chipotle relish and bordelaise jus
91 per person

**HERB-SEARED BEEF TENDERLOIN AND PAN SEARED SALMON**
Potato pave, wilted greens, bordelaise and mustard butter sauce
89 per person

**PAN-SEARED BEEF TENDERLOIN AND HERB GRILLED SHRIMP**
Twice baked chive and cheddar potatoes, seasonal vegetables, lemon butter and Sauce Robert
90 per person

**SEARED AIRLINE CHICKEN BREAST AND SEARED DIVER SCALLOPS**
Bacon jam, fingerling potato confit, seasonal vegetables and cider butter sauce
88 per person
All plated dinners are served with your choice of starter, entrée, artisan bread basket, butter, dessert, coffee and tea service. Chocolate Lava Cake must be served as a single dessert, preset not available.

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

DESSERTS | CHOICE OF ONE

CHOCOLATE CARAMEL CRUNCH CAKE
Caramel sauce and Chantilly crème

TURTLE CHEESECAKE
Fudge sauce, Chantilly crème and chocolate crumble

PISTACHIO STRAWBERRY TART
Tarragon gel and Chantilly crème

FRUIT TART
Berry sauce, vanilla cream and edible floral confetti

LEMON MERINGUE TART
Basil syrup and citrus cream

CHOCOLATE CARAMEL TART
Fudge sauce and chocolate crumble

DARK CHOCOLATE POT DE CRÈME MARTINI
Fudge sauce, almond espresso crumble and cocoa Chantilly crème

MILK AND LOCAL HONEY PANNA COTTA
Honey gelée and almond crumble

CHEESECAKE TART
Berry sauce and vanilla sauce

CHOCOLATE LAVA CAKE
Berry coulis

COCONUT MANGO MARTINI
Chantilly crème and toasted coconut

BUTTERSCOTCH CHOCOLATE MARTINI
Oreo cookie crumble, almond Chantilly crème and toasted almonds

FUDGY FLOURLESS CHOCOLATE CAKE
Passion fruit curd and vanilla Chantilly crème (gluten-free)
**BUFFET**

All dinner buffets are served with your choice of freshly brewed iced tea, regular coffee, decaffeinated coffee, artisan rolls and butter.

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**SOUPS | CHOICE OF ONE**
- Coconut chicken
- Tomato basil
- Wild mushroom
- Texas beer and spiced cheese
- Southwest corn chowder
- Broccoli cheddar
- Potato leek

**SALADS | CHOICE OF THREE**

**SOUTHWEST GARDEN**
Roasted peppers, black beans, tomatoes, cucumbers, tortilla crisps and Southwestern ranch dressing

**SPINACH**
Red onions, dried berries, sliced almonds and house vinaigrette

**GARDEN**
Tomatoes, cucumbers, cheese, carrots, mushrooms and dressing selection

**TOMATO MOZZARELLA**
Dallas mozzarella, basil, fresh herbs and tomato vinaigrette

**ROMAINE**
Garlic croutons, shaved pecorino and Caesar dressing

**MARINATED TOMATOES AND AVOCADO**
Tangy cilantro dressing

**BABY KALE**
Grilled corn, roasted red bell peppers, feta, caramelized onions and red wine vinaigrette

**ISRAELI COUSCOUS**
Dried fruits and nuts

**ROASTED BEET**
Roasted beets, candied pumpkin seeds, arugula, goat cheese and blood orange vinaigrette

**NAPA CABBAGE**
Sprouts, julienne carrots, roasted beets, goat cheese, toasted sunflower seeds and citrus-soy vinaigrette

**CHEF**
Ham, turkey, Swiss cheese, cheddar, eggs and dressing selection
BUFFET

All dinner buffets are served with your choice of freshly brewed iced tea, regular coffee, decaffeinated coffee, artisan rolls and butter.

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ENTRÉES | CHOICE OF THREE

CHICKEN
Herb-seared chicken breast, roasted sausage, peppers, onions and tomato fennel coulis
Old-fashioned buttermilk and honey-fried chicken with secret spices
Hawaiian shoyu glazed chicken, green onions and mango relish

BEEF
Slow braised short ribs and brown sugar barbecue glaze
Garlic and soy rubbed grilled flank steak
Beef shawarma with yogurt sauce

FISH
Pan-seared salmon with grain-mustard beurre blanc
Cumin and lime-crusted Gulf fish with sofrito butter sauce
Grilled mahi-mahi with lemongrass butter sauce

PORK
Texas smoked pork ribs
Sweet and sour cherry glazed pork loin

PASTA
Farfalle pasta with ratatouille vegetables and garlic chicken jus
Orecchiette pasta with smoked sausage, chicken, Texas cheddar and marinara sauce

SIDES | CHOICE OF TWO

Fresh green beans with almonds, shallots and tomatoes
Four cheese macaroni
Sautéed vegetable jardinière
Baked pasta gratin
Butter asparagus and baby carrots
Buttermilk mashed potatoes
Roasted root vegetable hash
Horseradish bacon potatoes
Loaded grits
Herb-roasted fingerling potatoes
Broccoli and cheddar gratin

DESSERTS | CHOICE OF THREE

Seasonal fruit cobbler and ice cream
Fruit tart
Fruit parfait
Chocolate fudge torte
Chocolate layer cake
Double chocolate panna cotta
Red velvet cake
Lemon cream cheese cake
Homestyle banana pudding

100 per person
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CHILLED HORS D’ŒUVRES

Zucchini and spinach garden rolls | 6 each
Tuna poke on crisp wontons with pickled ginger and wakame | 7 each
Hummus phyllo cup with fried chickpeas and Kalamata olives | 6 each
Watermelon, feta, lime-passion fruit glaze and micro sprouts served on a spoon | 6 each
Duck prosciutto wrapped asparagus with Gorgonzola cheese mousse | 7.5 each
Truffle foie gras mousse on crisp raisin nut bread | 8 each
Brie mousse tart with red grapes | 6 each
Seared cumin beef on focaccia with chimichurri aioli | 8 each
Smoked salmon, black pepper and lemon mascarpone on pumpernickel | 7 each
Poached shrimp with lime-cayenne cream on an English cucumber | 7 each
Mexican shrimp gazpacho shooters | 7 each
Tomato-basil bite tart top with Parmesan cheese | 6 each
Farmhouse Brie with endive marmalade on a crostini | 6 each
Smoked salmon with wasabi crème fraîche, crispy potatoes, capers and cilantro on a sesame crisp | 7 each
Herb and garlic cheese stuffed date | 6 each
Spiced lamb loin with caramelized onions and blue cheese on brioche | 8 each

STICKS

Chilled prawn with spicy sauce served between chopsticks | 7 each
Heirloom tomatoes and buffalo mozzarella stick | 6.5 each

PROFITEROLES

Wild mushroom profiterole with boursin | 5.5 each
Crab salad profiterole with mango and pickled radish | 7 each
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HOT HORS D’OEUVRES
Jalapeño chicken and bacon skewer with agave glaze 7 each
Black beans and cotija cheese quesadilla with tomatillo dipping sauce 6 each
Japanese meatball skewer with sweet chili, Sriracha glaze and shaved scallions 7 each
Fried shrimp dragon roll with lime and plum sauce 7 each
Peking duck spring roll with sweet and spicy glaze 8 each
Bacon wrapped Brussels sprouts 7 each
Parmesan cheese breaded artichoke crisp with garlic aioli 6 each
Brie and raspberry en croûte 6 each
Breaded boursin mushrooms with choron sauce 6 each
Lobster mac-n-cheese with cognac butter 8 each
Shrimp and chorizo brochette with pineapple-habanero gastric 7 each
Vegetable brochettes with harissa aioli 6 each
Lobster and sweet corn empanada with tomatillo dipping sauce 8 each
Truffled mushroom arancini with red pepper marinara 7 each
Crab and corn fritters with chipotle aioli 7 each
Guava barbecue bacon wrapped scallops 8 each
Smoked candied bacon jam tart 6 each
Omni signature crab cake with rémoulade 7 each
Cilantro and citrus bacon wrapped scallops 7 each

STICKS
Chicken satay with peanut sauce 6 each
Chicken and waffle satay with maple butter 7 each
Tandoori yogurt marinated chicken skewer with mango chutney 6 each
Korean beef skewer with scallion sauce 6 each
Churasco beef skewer with cilantro sauce 6 each

Á LA CARTE
Crisp boursin-stuffed mushroom 5.5 each
Crispy Asiago cheese asparagus 5.5 each
DISPLAYS

Little Glass Salads display is layered in single portion glasses.
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STATIONS

DOMESTIC AND IMPORTED CHEESE
House made toasted nuts, dried fruits, artisanal breads, crackers and jars of preserves and honey
20 per person

GOURMET CHEESES, SALAMI AND OLIVES
Domestic and imported cheeses, salami, house made toasted nuts, dried fruits, selection of marinated olives, artisanal breads, jars of preserves and honey, house-infused mustards and pickled vegetables
25 per person

MEDITERRANEAN
Hummus, baba ganoush, tabouli, cucumber tomato salad, olives, warm pitas, dried fruits, dates and nuts
20 per person

SUSHI
Assorted hand-crafted maki sushi, nigiri sushi and sashimi
30 per person (based on four pieces per person)

JUMBO SHRIMP
Jumbo shrimp, cocktail sauce, chilled miso mustard sauce and mignonette
6 each (minimum order of 50 pieces)

LITTLE GLASS SALADS | CHOICE OF TWO

CHINESE CHICKEN
Marinated noodles, cashews, crisp wontons, greens, oranges and honey mustard

CAESAR
Grilled chicken, romaine, Parmesan cheese, garlic croutons and Caesar dressing

JUMBO LUMP CRAB COBB
Avocado, eggs, tomatoes, cucumbers and blue cheese dressing

GREEK
Feta, olives, red onions, mixed greens, roasted red peppers and Greek dressing

SALAD NIÇOISE
Seared tuna, potatoes, beans, mixed greens and mustard vinaigrette

ARUGULA
Pine nuts, Parmesan cheese and balsamic vinaigrette

HEIRLOOM TOMATO AND MOZZARELLA
Basil and balsamic vinaigrette
17 per person
Chef attendant required on Carving, Lettuce Wraps and Italian stations at 150 per attendant per 100 people.

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**CARVING**

**TEXAS LOW AND SLOW, SALT AND PEPPER BRISKET**
Brown sugar barbecue sauce, sweet rolls and coleslaw
20 per person

**ROASTED CIDER-GLAZED TURKEY BREAST**
Cornbread chorizo stuffing, turkey gravy and soft rolls
17 per person

**CHIMICHURRI-GLAZED BEEF TENDERLOIN**
Parmesan cheese mashed potatoes, red wine demi-glace and bearnaise sauce
25 per person

**SWEET SOY-GLAZED PORK LOIN**
Vegetable fried rice and mango relish
19 per person

**SMOKED PRIME RIB**
Brioche rolls, au jus and warm bacon potato salad
20 per person

**MISO GLAZED SEABASS**
Coconut rice, soy beurre blanc, Asian salad with shredded vegetables and seaweed
25 per person

**POTATO SKIN BAR**
Twice-baked Yukon Gold potatoes
Toppings | Barbecue brisket, Texas cheddar, green onions, pork mojo with queso fresco, buffalo chicken with blue cheese crumbles, tomatoes and basil with mozzarella
24 per person

**LETTUCE WRAPS | CHOICE OF TWO**
Sugar and salt-roasted pork belly
Grilled flat iron steak
Teriyaki chicken
Served with sweet and sour cucumbers and carrots, marinated noodles, spicy sauce, marinated tofu, chilled sesame spinach, mustard seed sauce, sweet plum sauce and spicy sambal
24 per person

**SLIDERS | CHOICE OF THREE**
Angus beef with ketchup, mustard and pickles
Fried chicken with peppercorn gravy
Asian pork with hoisin sauce
Turkey burger with cranberry chutney and caramelized onions
Black bean burger with chipotle aioli
Served with warm fried chips, ketchup, cheese sauce and a chopped salad with ranch dressing
27 per person

**ITALIAN | CHOICE OF TWO**
Wild mushroom ravioli with pesto sauce
Bowtie, grilled chicken and sun-dried tomatoes with alfredo sauce
Fettuccine with Asiago truffle cream, wild mushrooms and spinach
Gnocchi with roasted chicken, bacon and roasted tomatoes with madeira butter sauce
Served with Parmesan cheese, rustic breads, garlic and rosemary infused oils and balsamic vinegar
23 per person
Chef attendant required on Salmon, Shrimp and Tuna Poke station at 150 per attendant per 100 people.

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**Salmon, Shrimp and Tuna Poke**

Fresh tuna with ponzu, salmon with lemongrass and shrimp with sweet citrus chili sauce

Warm rice salad

Toppings | Mangoes, scallions, sprouts, green onions, cucumbers, pickled mushrooms, Sriracha and soy sauce

30 per person

**Grilled Cheese**

Vermont cheddar and mozzarella with basil sauce

Country ham and cheddar

Mozzarella and Italian sweet sausage

Served with tomato soup and kettle chips

27 per person

**Flatbreads**

Margherita | Tomatoes, basil and mozzarella

Brisket | Barbecue sauce, caramelized onions and pepper jack cheese

Chicken alfredo | Spinach and mozzarella

21 per person

**Sandwiches of the World Choice of Three**

**Cheesesteak**

Fried onions, shaved rib-eye and Cheese Whiz on amoroso roll

**Corned Beef**

Sliced corned beef, Thousand Island dressing, Swiss cheese and sauerkraut on toasted rye bread

**Chicken Fried Chicken**

Buttermilk marinated chicken and peppercorn gravy on a potato bun

**Lobster Roll**

Poached lobster salad on a potato hoagie

**Chicken Bahn-Mi**

Served with Sriracha aïoli and warm herb chips

25 per person

**Street Tacos**

Mini salads of hearty greens, roasted peppers, black beans and citrus dressing

Achiote shredded chicken, ropa vieja beef and blackened fish

Crunchy corn tortillas, flour tortillas, pico de gallo and crumbled queso

Rice, beans, fire roasted salsa and spicy habanero salsa

26 per person
STATIONS

Chef attendant required on Mac 'N' Cheese, The Avocado, Wing and Guacamole stations at 150 per attendant per 100 people. Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

DIM SUM
Shrimp shumai and cha siu bao
Vegetable spring roll
Pork har gow with soy ginger sauce and sweet chili sauce
Vegetable sesame fried rice with carrots, onions, mushrooms and peas
Crispy chicken with sesame fried rice
25 per person

MAC 'N' CHEESE
Old-fashioned four cheese mac topped with buttered breadcrumbs
Smoked ham, English peas and roasted pepper mac 'n' cheese
Wild mushroom mac with truffle and Asiago cream
Chicken tetrazzini with mushrooms, broccoli and creamy Dijon sauce
19 per person

THE AVOCADO
Fresh-stuffed avocado salad
Thai beef salad with sweet chili sauce
Southwest chicken salad with spicy Tabasco
20 per person

WINGS

Caesar salad
Wings | Choice of one | Traditional or boneless
Sauces | Choice of three | Served with lemon pepper, buffalo, blue cheese, Texas barbecue, sweet and spicy, Parmesan garlic, ranch, blue cheese, carrots and celery sticks
24 per person

GUACAMOLE
Cilantro, jalapeños, black beans, corn, lime, habaneros and queso fresco
Mango, red peppers, onions, avocado and tomatillo sauce
Yellow peppers and tomatoes
18 per person
**DESSERTS**

Chef attendant required for Bananas Foster and Build-Your-Own Ice Cream Sandwich stations at 150 per attendant per 100 people.

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**COBBLER**

Apple and berry cobbler
Cinnamon Chantilly crème, vanilla ice cream and caramel sauce
17 per person

**BANANAS FOSTER STATION**

Bananas flambé with rum and rich butter caramel sauce
Served with vanilla ice cream and cinnamon
22 per person

**GOURMET CUPCAKES**

Vanilla wedding cake | Vanilla cupcake with vanilla frosting
PB&J | Vanilla cupcake filled with jam and topped with peanut butter frosting
Chocolate salted caramel | Chocolate cupcake filled with salted caramel and topped with chocolate frosting and caramel drizzle
Chocolate cupcake | Ganache, chocolate frosting and fudge drizzle
18 per person

**SWEET TREATS DISPLAY**

Lollipop cake bites
Chocolate bark
Assorted truffles
Assorted mini pastries
French macarons
Gourmet rice crispy treats
Brownies
20 per person

**BUILD-YOUR-OWN ICE CREAM SANDWICH STATION**

Cookies | Chocolate chip, double chocolate and peanut butter cookies
Ice Cream | Vanilla and chocolate
Toppings | Caramel and hot fudge sauce
20 per person

**GOURMET COFFEE**

Gourmet coffee and tea selection
Shaved chocolate, cinnamon, nutmeg, whipped cream and rock sugar
Hazelnut and amaretto syrups
15 per person
A minimum of 300 in cash bar revenue is required, any difference will be billed to the client’s master account. Host will pay for drinks as consumed. One bartender charge per 100 people. Bartender charge of 150 per bartender.

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**SELECTION**

**SIGNATURE SPIRITS**
Castillo rum, Evan Williams bourbon, Hennessey VS, J&B scotch, Svedka vodka, Seagram’s gin and Sauza Blanco tequila

**PREMIUM SPIRITS**
Absolut vodka, Aviation gin, Sailor Jerry rum, Elijah Craig bourbon, Johnny Walker Red, Hornitos Anejo tequila and Hennessy VS

**CORDIALS**
Rémy Martin, VSOP, Disaronno Amaretto, Grand Marnier, Bailey’s, Cointreau and Kahlua

**HOUSE WINE SELECTION**
MAN Family Wines, South Africa | Chardonnay, merlot and cabernet sauvignon

**SIGNATURE BEER**
Coors Light, Budweiser, Bud Light, Miller Lite, and Heineken 0.0 (nonalcoholic)

**PREMIUM BEER**
Shiner Bock, Blue Moon, Sam Adams Lager, Corona Light, Dos Equis, Fat Tire, Truly Hard Seltzer, Angry Orchard hard cider and Rahr’s Blonde

**SOFT BEVERAGES**
Soft drinks, still water, sparkling water and fruit juices

**HOST PACKAGE BAR**

| PREMIUM SPIRITS | First hour | 29 per person |
| Two hours     | 42 per person |
| Three hours  | 55 per person |
| Four hours  | 68 per person |

| SIGNATURE BRANDS | First hour | 25 per person |
| Two hours     | 36 per person |
| Three hours  | 47 per person |
| Four hours  | 58 per person |

**BEVERAGE PRICING**

| CORDIALS    | 13 per drink |
| PREMIUM SELECTIONS | 13 per drink |
| SIGNATURE SELECTIONS | 11 per drink |
| SIGNATURE WINE | 11 per glass |
| SIGNATURE BOTTLED BEER | 7.5 per drink |
| PREMIUM BOTTLED BEER | 8.5 per drink |
| SOFT DRINKS   | 6 per drink |
| STILL WATER  | 6 per drink |
| SPARKLING WATER | 6.5 per drink |
BEVERAGES

Host will pay for drinks as consumed. Bartender charge of 150 per bartender. 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.

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HOUSE WINE LIST

TIER I
MAN Family Wines, South Africa | Chardonnay, merlot and cabernet sauvignon
11 per drink | 45 per bottle

TIER II
Wente Hayes Ranch, Livermore Valley, California | Chardonnay, merlot and cabernet sauvignon
13 per drink | 52 per bottle

TIER III
Decoy by Duckhorn, Sonoma County, California | Chardonnay, pinot noir and cabernet sauvignon
15 per drink | 62 per bottle
Thank you for selecting Omni Dallas Hotel 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 conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and themed parties. We would 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.

**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 and pricing.

**FOOD AND BEVERAGE SERVICE POLICIES**
All food and beverages at Omni Dallas Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas. Omni Dallas Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance.

**GUARANTEES**
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 contact is 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 completed 30 minutes prior to the event start time.