BANQUET & EVENT MENUS

OMNI HOTELS & RESORTS
mandalay | dallas
The Omni Mandalay Hotel in Las Colinas is a unique oasis that puts you close to the business and cultural attractions of Dallas. Located on the Mandalay Canal in Irving, Texas’ prestigious Las Colinas Urban Center, the Omni Mandalay invites you to experience the elegance of a luxury hotel with a sophisticated Asian touch.

221 East Las Colinas Boulevard
Dallas (Irving), Texas 75039
Phone: (972) 556-0800
omnihotels.com
BREAKFAST

Continental

Continental Breakfast  $28

Fresh Orange Juice, Grapefruit Juice, and Cranberry Juice
Sliced Seasonal Fruit Selection, Assorted Yogurts, Breakfast Cereals, Granola
Croissants, Danishes, and Muffins
Freshly Brewed Coffee, Assorted Hot Teas and Milk

Continental Enhancements

Chorizo and Egg Breakfast Burrito with Fresh Salsa  $6
Cure 81 Ham and Six Year Hooks Cheddar English Muffin  $6
Country Style Sausage, Egg and Smoked Cheddar Biscuit  $6
Sausage and Cheese Quiche  $7
Smoked Apple Bacon and Cheese Frittata  $7
Variety of Bagels with Low-Fat and Regular Cream Cheese Served with Preserves  $54 dozen
English Muffins with Sweet Butter and Preserves $54 dozen
Brioche Cup with White Truffle Scrambled Eggs and Asparagus  $8
Gluten Free English Muffins  $65 dozen

A 23% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All Menus and Prices are subject to change.
**BREAKFAST**

*Breakfast Stations*

- **Eggs Your Way  $12**
  Eggs and Omelets Made Your Way with the Following Ingredients:
  - Cracked Eggs, Egg Whites, Egg Beaters, Peppers, Red Onion, Cheddar, Swiss, Bacon, Ham, Tomato, Mushrooms, and Salsa

- **Smoothies  $7**
  Choose Three of the Following Flavors:
  - Strawberry, Blackberry, Mango, Blueberry, and Peach
  Garnished with Fresh Berries

- **Create Your Own Parfait  $8**
  Assorted Fruit and Berries, Vanilla, Honey, and Strawberry Yogurts Served with Raisin Granola

- **French Toast Station  $10**
  Cinnamon Texas Toast with Pure Maple Syrup, Spiced Apple Compote, Powdered Sugar and Whipped Cream

- **Corned Beef Hash  $7**
  Corned Beef Hash and Eggs Any Style with Poblano Hollandaise

*A Chef Attendant Required for Above Stations*

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BREAKFAST

Plated Breakfast Include
Fresh Fruit Appetizer, House Baked Pastries, Assorted Hot Teas, Freshly Brewed Coffee, and Chilled Fruit Juices

The Mandalay Classic Breakfast  $32
Scrambled Eggs, Oven Roasted Potatoes Sautéed with Peppers and Onions Accompanied by Crisp Apple Smoked Bacon or Link Sausage

Banana And Praline French Toast  $30
Bananas and Praline Sandwiched Between Slices of Cinnamon French Toast Accompanied by Link Sausage

Ranchero Breakfast  $36
Scrambled Eggs in a Tortilla Cup with Refried Beans, Chorizo Sausage, Pepperjack Cheese, and Pico Slaw

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BREAKFAST

**Buffets**
Freshly Brewed Coffee Assorted Hot Teas, Milk, and Assorted Chilled Juices

**American Buffet**  $38
Sliced Seasonal Fresh Fruits, Assorted Yogurts with Granola, Steel-Cut Oatmeal with Brown Sugar, Texas Pecans, and Raisins, Freshly Baked Raisin Bread, Scrambled Eggs, Smoked Bacon, Link Sausage, and Hash Browns

**Texas Breakfast Buffet**  $40
Grits with Butter, Brown Sugar, and Cheddar Cheese, Mexican Pastries, Texas Grapefruit and Blueberry Salad, Breakfast Quesadillas, Jalapeno Sausage with Cheddar, Scrambled Eggs Chilaquilles, Spiced Red Potatoes, and Apple Smoked Bacon

**Healthy Start Breakfast Buffet**  $42
Fresh Sliced and Whole Fruits, Chilled Apple Muesli, Bran Muffins, Whole Wheat English Muffins Accompanied by Greek Yogurt, Granola and Berries, Spinach and Mushroom Egg Beater Frittatas, Turkey Apple Sausage, Turkey Bacon and Herb Oil Roasted Red Potatoes

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A la Carte Items

Freshly Brewed Coffee and Assorted Hot Teas Served with Chocolate Covered Coffee Beans, Biscotti, and Flavored Syrups $85 Gallon

Acqua Panna® Bottled Spring Water $5

San Pellegrino® Sparkling Water $6

Texas Teas® Assortment of Flavored Teas $6

Assorted Sodas $5

Iced Tea, Lemonade or Sparkling Fruit Punch $60 Gallon

Bottled Assorted Fruit Juices $6

Sports Drinks and Iced Frappuccino $6

Red Bull® Energy Drinks $6

All Day Beverage Service

Not to exceed 8 hours of Service

Unlimited Beverage Service

Assorted Sodas, Bottled Water, Regular and Decaffeinated Coffee and Selection of Hot Teas $25 Per Person

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BREAKS

Refreshments

- Fresh Fruit, Yogurt and Granola Parfaits  $6 each
- Whole Fruits (Red and Green Apples, Oranges, Bananas)  $24 dozen
- Homemade Breakfast Pastries (Muffins, Danishes, and Breads)  $60 dozen
- Variety of Bagels with Low Fat and Regular Cream Cheese Served with Preserves  $60 dozen
- Individual Assorted Yogurts  $5 each
- Häagen Dazs® Assorted Ice Cream Bars  $5 each
- Freshly Baked Cookies (A Variety of 5 Kinds)  $60 dozen
- Decadent Brownies, Lemon Bars and Washington Squares  $60 dozen
- Freshly Popped Popcorn  $5 each
- Individually Bagged Dried Fruit Mix or Trail Mix  $4 each
- Fresh Tropical Fruit Kabobs  $4 each
- Yogurt Covered Pretzels  $5 each
- Candy Bars  $5 each
- Hot German Pretzels with Mustard  $48 dozen
- Potato Chips, Pretzels, and Roasted Peanuts  $5 bag
- Deluxe Mixed Nuts  $36 pound
- Tri-Color Tortilla Chips with Fresh Salsa, Guacamole, and Queso  $10 per person

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## Breaks

### Themed Refreshments

**Healthy Snacks** $16
- Fresh Fruit Smoothies and Energy Bars
- Create Your Own Trail Mix Station with Raisins, Peanuts, Granola, Sunflower Seeds, Chocolate Chips, Banana Chips, Dried Mango and Pineapple

**Hot Dips** $14
- Spinach Dip and Sun-Dried Tomato and Goat Cheese Dip with Pita, and Bagel Chips

**Shooters** $13
- Watermelon and Black Pepper, Melon and Cumin, Vanilla and Orange, and Strawberry Smoothie Shooters

**Cupcake Delight** $17
- Classic Chocolate, Vanilla Chai, and Red Velvet Cupcakes

**Popcorn And Root Beer Floats** $17
- Cheddar, Kettle, and Caramel Popcorn Root Beer Float Station

**Retro Candy Break** $18
- Fun Assortment of Candies and Goodies Throughout Time

**Ice Cream** $15
- Assorted Haagen Dazs® Bars, Ice Cream Sandwiches, and Cones

**Popcorn And Root Beer Floats** $17
- Cheddar, Kettle, and Caramel Popcorn Root Beer Float Station

**Retro Candy Break** $18
- Fun Assortment of Candies and Goodies Throughout Time

**Ice Cream** $15
- Assorted Haagen Dazs® Bars, Ice Cream Sandwiches, and Cones
LUNCH

Chilled Luncheon Buffets
All Buffets Include Assorted Desserts, Freshly Brewed Coffee, and Iced Tea

Executive Deli $48
Wedge Salad with Blue Cheese Crumbles, Bacon Crumbles, Diced Tomatoes with Choice of Ranch and Balsamic Shallot Vinaigrette Dressings
Assorted Chilled Meats to Include Roast Beef, Black Forest Ham, Herb-Roasted Turkey, and Smoked Chicken
Sliced Tomato, Shaved Red Onion, Butter Lettuce, Black Olives, and Pickles
Sliced Whole Wheat, White, Kaiser, Onion Roll, 9-Grain and Croissants
Cheddar, Swiss and Dill Havarti Cheeses
Mayonnaise, Whole Grain Mustard, and Pesto Aioli
Rosemary and Roasted Garlic Potato Salad

Healthy Buffet $50
Baby Greens and Watercress Salad with Raspberry Vinaigrette and Mandalay Herb Dressings
Grilled Vegetable Couscous
Grilled Asparagus and Roasted Mushroom Salad
Create Your Own Pita Sandwich:
Chicken Salad with Walnuts and Red Grapes
Tuna Salad with Tarragon Pancetta Vinaigrette
Shrimp Salad with Cucumber and Dill Dressing

Wrap Buffet $56
Seasonal Fruit Salad with Toasted Coconut Dressing
Fussili Pasta Salad with Peas and Roasted Corn and Sun-Dried Tomato Dressing
Grilled Vegetable, Portobello, and Brie on a Spinach Tortilla
Turkey, Wild Rice and Chipotle Strawberry Sauce on a Low Fat Wheat Tortilla
Fried Chicken Caesar on a Garlic and Herb Tortilla
Roast Beef, Boursin, and Caramelized Onion on a Sun-Dried Tomato Tortilla
Sweet Potato Chips

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Hot Luncheon Buffets
Freshly Brewed Coffee and Iced Tea

Southwest  $54
Black Bean and Fire-Roasted Corn Salad
Chipotle Caesar Salad with Spicy Croutons, Queso Fresco and Chipotle Caesar Dressing
Beef and Chicken Fajitas with Caramelized Onion, Red and Green Peppers
Mahi Mahi Veracruz
Refried Beans, Spanish Rice and Warm Tortillas
Guacamole, Sour Cream, Salsa, Pico De Gallo, Diced Tomato, Shredded Jack and Cheddar Cheeses
Churros, Flan and Tres Leches Cake

South America  $56
Hearts of Romaine with Grape Tomatoes, Yellow and Red Bell Peppers, Black Beans, Roasted Corn, Toasted Pepitas, Cotija Cheese, Crisp Tortilla Strips, Cilantro and Avocado Vinaigrette
Peruvian Potato and Quinoa Salad
Grilled Flank Steak with Garlic Demi Glace
Grilled Chicken Breast with Smoked Tomato Relish
Seared Marinated Redfish with Fresh Tomatillo Salsa
Whipped Sweet Potatoes and Grilled Squash Medley
Ancho Chile Chocolate Mousse, Peach Cobbler and Chocolate Bread Pudding

Italian Riviera  $56
Tomato and Fresh Mozzarella Salad with Basil Vinaigrette
Antipasto Tossed Salad with Arugula and Frisse
Veal Scallopini, Lemon Butter Sauce and Fried Capers
Chicken Cacciatore, Spicy Marinara and White Wine Sauce with Peppers and Onions
Seafood Cioppino
Pasta Primavera, Ratatouille and Breadsticks
Fresh Fruit Tart, Chocolate Chip Cannoli and Tiramisu

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LUNCH

**Hot Luncheon Buffets**
Freshly Brewed Coffee and Iced Tea

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**American Grill** $48

- Mixed Green Salad, Ranch and White Balsamic Dressing
- Three Bean Salad
- Grilled Angus Burgers, Grilled Herb Marinated Chicken Breast and Cheddar Bratwurst
- White Cheddar Mac and Cheese and Onion Rings
- Brioche Hamburger and Hot Dog Buns, Sliced Cheddar, Swiss and Provolone Cheese, Sliced Tomato, Lettuce, Red Onion, Pickle Chips, Yellow Mustard, Grain Mustard, Ketchup and Mayonnaise
- Blueberry Cheesecake, Apple Pie and Pecan Pie

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**Tuscany** $54

- Fresh Garden Salad with Ranch and White Balsamic Dressing
- Canneroni Pasta Salad
- Broiled Salmon with Roasted Tomato and Thyme Cream
- Grilled Breast of Chicken, Prosciutto and Mushroom Demi Glace
- Roasted Pork Loin with Honey Balsamic Glaze
- Wild Rice Pilaf and Roasted Seasonal Vegetables
- Classic Chocolate Cake, Lemon Meringue Pie and Strawberry Sherry Sponge Cake

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LUNCH

Plated Luncheons
Design Your Own Special Menu by Selecting Your Favorite Salad or Soup and Dessert to Compliment Your Chosen Entrée

Salad Options

- **BLT Salad**
  Crisp Romaine with Roma Tomato, Apple Wood Smoked Bacon with Buttermilk Ranch Dressing

- **Greek Salad**
  Mixed Field Greens, Kalamata Olives, Fresh Tomatoes, Cucumber, Feta Cheese and Red Onion with Lemon-Oregano Vinaigrette

- **Tomato Mozzarella Salad**
  Slices of Fresh Red, Yellow, and Green Tomatoes and Fresh Mozzarella Cheese, Basil Pesto and Cracked Black Pepper

- **Mixed Green Salad**
  Fresh Field Greens, Carrots, Roma Tomatoes, Cucumber with White Balsamic Dressing

- **Caesar Salad**
  Fresh Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Soup Options

- **Crab Bisque**
  Cream Soup Flavored with Dungeness Crab

- **Tortilla**
  Rich Chicken Broth with Spanish Vegetables, Chicken, and Corn Tortilla

- **Lentil**
  Lentil, Onion, Potato, and Rich Chicken Broth

Dessert Options

- **Blueberry Cheesecake**
  NY Style Cheesecake with Blueberry Compote

- **Seasonal Panna Cotta**
  Classic Italian Custard Flavored with Seasonal Fruit

- **Seasonal Crème Brulée**
  French Custard Flavored with Seasonal Fruit and Topped with Caramelized Sugar

- **Banana Cream Pie**
  Rich Banana Custard with Whipped Cream

- **Fresh Fruit Tart**
  Vanilla Cream in a Pastry Shell Topped with Seasonal Glazed Fruit

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DINNER

Dinner
Design Your Own Special Menu by Selecting Your Favorite Salad or Soup and Dessert to Compliment Your Chosen Entrée

Salads

Baby Iceburg
Pancetta, Red Onion, and Tomato with Bleu Cheese Dressing

Bibb Lettuce
Gorgonzola, Dried Cranberry, Watercress and Pinenuts with Raspberry Vinaigrette

Arugula
Red Oak Lettuce, Fresh Strawberry and Walnut with Lemongrass Vinaigrette

Asian Mixed Greens
Red Grapes, Candied Almonds, Cucumbers, and Tomatoes with Cardamom Vinaigrette

Caesar Salad
Fresh Romaine, Garlic Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Roasted Beets
Frissee, Arugula, Blood Orange Segments, Candied Walnuts, Goat Cheese with Blood Orange Vinaigrette

Soups

Lobster Bisque
Rich and Creamy Soup Made with Fresh Lobster

Five Onion
Hearty and Flavorful Soup Made with Five Varieties of Onions

Corn Chowder
Creamy Soup Made with Sweet Corn and Vegetables

Posole
Thick Hearty Soup with Chicken, Hominy, Onion, Garlic, Dried Chilies, and Cilantro

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DINNER

Hot Appetizers
Enhance Your Special Menu by Including a Specialty Appetizer

Mushroom Ravioli  $15
Trumpet Mushrooms with Porcini Cream

Short Rib  $14
Red Wine Braised Short Rib with Roasted Garlic Jus

Grilled Lamp Chop  $16
Grilled Lamp Chop with Carrot Puree and Port Wine Drizzle

Caprese  $10
Tomato and Mozzarella Stack with Balsamic Reduction and Extra Virgin Olive Oil

Lobster Slider  $14
Poached Lobster Meat, Crispy Pancetta, Roasted Tomato Tarragon Aioli and Brioche Roll

Shrimp Cocktail  $18
Jumbo Gulf Shrimp with Tobasco Spiked Cocktail and Remoulade Sauces

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DINNER

Solo Entrées

Herb Grilled Chicken $60
Herb Grilled Chicken Breast, Trumpet Royal Risotto, Sautéed Spinach with Wild Mushroom Jus

Honey Glazed Chicken $64
Honey Thyme Glazed Chicken Breast, Caramelized Onion Mashed Potatoes, Haricot Vert, Roasted Garlic Jus

Bacon Wrapped Filet $82
8oz. Bacon Wrapped Filet, Rosemary Garlic Potatoes, Broccolini, Bleu Cheese Demi

Herb Seared Strip Steak $70
Herb Seared Strip Steak, Cauliflower Potato Gratin, Grilled Asparagus, Port Wine Demi and Wild Mushrooms

Pan Seared Salmon $62
Pan Seared Salmon, Haricot Vert, Roasted Fingerling Potatoes, and Sun-Dried Tomato Beurre Blanc

Seared Sea Bass $80
Seared Sea Bass, Parsnip Potatoes, Baby Carrots, Prociutto Demi with Roasted Cippolini Onion

Scallops $64
Seared Scallops with Sun-Dried Tomato Chutney and Fingerling Leek Stew

Rack Of Lamb $72
Colorado Rack of Lamb, Caramelized Shallot, Seasonal Vegetables with Rosemary Jus

Pork Chop $68
Double Bone Pork Chop with Mashed Sweet Potato, Haricot Vert and Creole Mustard Demi

Veal Chop $88
Veal Chop with Creamy Polenta, Broccolini, Roasted Tomato Fennel Demi

Vegetarian
Grilled Vegetable Napoleon
Roasted Vegetable Lasagna
Grilled Leek, Truffle and Wild Mushroom Risotto
Spinach and Mushroom Enchiladas

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DINNER

**Entrees**

**Salmon & Chicken** $78  
Blackened Salmon and Jerk lime Chicken Breast topped with Mango Salsa  
Coconut Rice  
Seasonal Vegetables

**Tenderloin & Chicken** $86  
Grilled Filet of Beef and Seared Rosemary Marinated Chicken Breast with Mushroom and Herb Demi  
Roasted Fingerling Potatoes, Seared Broccolini

**New York Strip & Scallops** $88  
Grilled New York Strip Steak with Bordelaise Sauce, Seared Sea Scallops with Lemon Thyme Buerre Blanc  
Truffled Yukon Gold Potatoes  
Grilled Asparagus

**Shrimp & Chicken** $80  
Bacon Wrapped Shrimp, Grilled Breast of Chicken with Citrus Buerre Blanc  
Caramelized Onion Potato Gratin  
Haricot Vert

**Tenderloin & Shrimp** $90  
Grilled Filet of Beef with Cognac Demi Glace and Marinated Shrimp with Meyer Lemon Buerre Blanc  
Saffron Risotto  
Roasted Asparagus

**Tenderloin & Seabass** $90  
Grilled Filet of Beef and Seared Sea Bass with Pinot Gastrique  
Whipped Potatoes with Parsnips  
Roasted Beet

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DESSERTS

Desserts
Select the Perfect Finish to Your Personalized Dinner Menu

Key Lime Mousse with Graham Cracker Crust
Cheesecake with Port Soaked Cherries and Graham Cracker Crust
Chocolate Bomb on a Hazelnut Cookie
Blueberry and Vanilla Tart
Meyer Lemon Meringue Tart
Flourless Chocolate Cake with Peanut Butter Cream Ganache
Old Fashioned Banana Cake
Classic Chocolate Cake

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DESSERTS

Dessert Action Stations
Create a Unique Dessert Experience by Choosing from One of Our Signature Action Cooking Stations

Sundaes And Floats  $12
Vanilla and Chocolate Ice Cream
Root Beer and Dr. Pepper Sodas
Hot Fudge, Caramel, Whipped Cream, Toasted Coconut, Sprinkles, Oreo Cookies, Chocolate Chips, Chopped Peanuts, Maraschino Cherries, Reese’s Pieces, M&M’s

Crème Brulée Station  $16
Chocolate, Vanilla Bean, and Raspberry Flavors

Cannoli Station  $10
Plain, Chocolate, White Chocolate Shells
Vanilla, Cinnamon, Chocolate Cannoli Fillings
Chocolate Shavings, Pistachios, White Chocolate
Toasted Coconut, Chopped Nuts

*Chef Attendant Required at $100.00 Each

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### Buffets
All Dinner Buffets Accompanied by Freshly Brewed Coffee and Ice Tea

<table>
<thead>
<tr>
<th>Italian</th>
<th>$65</th>
<th>American</th>
<th>$66</th>
<th>Texan</th>
<th>$68</th>
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</thead>
<tbody>
<tr>
<td>Mixed greens, Roasted Tomatoes, Pine Nuts, Goat Cheese, Balsamic Vinaigrette</td>
<td>Belgian Endive, Dried Cranberries, Pine Nuts, Bacon Bits, Ranch Dressing</td>
<td>Chopped Iceberg, Blue Cheese, Bacon, Diced Tomato, Boiled Egg, Green Onion, Creamy Avocado Dressing</td>
<td>Mixed Greens, Jicama, Corn, Black Beans, Green Onions, Jack Cheese, Smoked Tomato Dressing</td>
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<tr>
<td>Hearts of Romaine, Sundried Tomato and Garlic Croutons</td>
<td>Classic Pot Roast with Pan Gravy</td>
<td>Grilled Breast of Chicken, Sherried Mushroom Cream Sauce, Cippolini Onions</td>
<td>Three Potato Salad with Mustard Vinaigrette</td>
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<tr>
<td>Chicken Saltimbocca with Marsala Sauce</td>
<td>Maple Pork Loin</td>
<td>Mandalay Cole Slaw</td>
<td>Mandalay Cole Slaw</td>
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<tr>
<td>Baked Penne with Italian Sausage, Peppers, Onions, Mushrooms and Marinara</td>
<td>Haricot Vert and Baby Carrots</td>
<td>BBQ Brisket</td>
<td>BBQ Brisket</td>
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<tr>
<td>Orecchiette Pasta, Crispy Pancetta, Pearl Onions, Peas, Fontina Cheese Cream Sauce</td>
<td>Sourdough Rolls</td>
<td>Smoked Pork Ribs</td>
<td>Smoked Pork Ribs</td>
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<tr>
<td>Garlic Bread Sticks</td>
<td>Boston Cream Pie</td>
<td>Mesquite Grilled Chicken</td>
<td>Mesquite Grilled Chicken</td>
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<tr>
<td>Drunken Fruit Bread Pudding</td>
<td>Short Bread Cookies</td>
<td>Mac &amp; Cheese</td>
<td>Mac &amp; Cheese</td>
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<tr>
<td>Espresso Panna Cotta</td>
<td>Cranberry Tart</td>
<td>Baked Beans</td>
<td>Baked Beans</td>
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<tr>
<td>Tiramisu</td>
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<td>Jalapeno Cheddar Corn Bread</td>
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</tbody>
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Pricing is per person and based on (2) hours of service minimum of 30 people required for buffet service, if under 30 people a small group service fee will apply plus a per person menu surcharge.

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BUFFETS
All Dinner Buffets Accompanied by Freshly Brewed Coffee and Ice Tea

Las Colinas  $78
- Chopped Iceberg Lettuce, Orange Segments, Blue Cheese, Dried Cherries, Toasted Slivered Almonds, Raspberry Thyme Vinaigrette
- Cous Cous Salad, Shredded Carrots, Cucumber, Green Onions, Mustard Vinaigrette
- Grilled Salmon with Avocado Crab Cream Sauce
- Grilled Filet of Beef with Wild Mushroom Demi Glace
- Caramelized Onion Gratin
- Seared Broccolini
- Cherry Brownies
- Strawberry Cobbler
- Raspberry Cheesecake

Mandalay  $84
- Spinach Salad with Pecans, Feta, Red Onion, Brown Sugar Vinaigrette
- Marinated Mushroom and Tomato Salad, Pear Vinaigrette
- Beef Tenderloin Medallions with Bourbon Peppercorn Demi
- Grilled Breast of Chicken, Thyme Buerre Blanc and Apple Chutney
- Seared Redfish with Tarragon Lobster Butter Sauce
- Gorgonzola and Roasted Garlic Mashed Potatoes
- Seasonal Roasted Vegetables

Irving  $110
- Smoked Chicken, Butter Lettuce, Dried Cherries and Figs, Crumbled Goat Cheese, BlackBerry Vinaigrette
- Chopped Romaine, Grilled Red Onion, Pear Tomato, Brioche Croutons, Poblano Buttermilk Dressing
- Fusilli Pasta, Roasted Corn, Grilled Asparagus, Peas, Sun Dried Tomato Dressing
- Roasted Tenderloin of Beef with Cognac Demi
- Seared Sea Bass, Roasted Cippolini Onion, Prosciutto Demi Glace
- Grilled Skin On Breast of Chicken with Tarragon Cream and Sun Dried tomato Chutney
- Potatoes Dauphinoise
- Seasonal Vegetables
- White Chocolate and Blueberry Bread Pudding
- Crème Brulee
- Panna Cotta

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**DINNER**

**Displays**

**Mandalay Cheese Display**  $16  
Saga Blue Cheese, Camembert, Texas Cheddar, Granbury Gold, California Aged Dry Jack  
Served with French Baguette, Bagel Chips and Water Crackers

**Sushi Display**  (5 Pieces Per Person)  $30  
Assorted Nigiri and Sashimi with Pickled Ginger, Wasabi and Soy Sauces

**Crudite Display**  $10  
Assorted Fresh Vegetables with Green Goddess Sauce and Caramelized Onion Dip

**Seafood Display**  (5 Pieces Per Person)  $30  
Shrimp, Crab Claws, Marinated Green Tip Mussels  
Served with Fresh Lemon Wedges, Tobasco, Cocktail Sauce and Fresh Horseradish

**Fruit Display**  $10  
A Grand Display of Seasonal Sliced Fruit and Berries

**Mini Desserts & Shooters**  $18  
Assorted Mini Pastries and Chocolates  
Assorted Shooters to Include: Chocolate Mint Strawberry Shortcake, Crème Brulée and Caramel Banana

**Smoked Fish Display**  $23  
Salmon, Trout, Scallops, Oysters Capers, Eggs, Lemon, Red Onion with Garlic Crostini

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**DINNER**

**Carving Stations**
Carver Required at $100

- **Whole Tom Turkey (Serves 30)** $300  
  Whole Grain Mustard, Cranberry Relish, Herb Mayonnaise and Silver Dollar Rolls

- **Tenderloin Of Beef (Serves 15)** $400  
  Peppered Horseradish Cream, Cabernet Mayo, Silver Dollar Rolls

- **Bone-In-Ham (Serves 20)** $320  
  Honey Mustard, Rum Raisin Aioli, Silver Dollar Rolls

- **New York Strip (Serves 30)** $450  
  Peppered Horseradish Cream, Cabernet Mayo, Silver Dollar Rolls

- **Lamb Chops (2 Racks 8 Bones Per Rack)** $100  
  Mint Aioli, Stone Ground Mustard, Silver Dollar Rolls

- **Pork Loin (Serves 25)** $250  
  Honey Mustard, Horseradish, Silver Dollar Rolls

- **Brisket (Serves 20)** $350  
  Honey BBQ, Silver Dollar Rolls

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**DINNER**

**Stations**

*Scampi Station  $20*
Texas Gulf Shrimp and Scallops Sauteed in Lemon Butter
Served with Risotto or Gluten Free Spaghetti and Toasted Baguette

Sushi Station  (5 Pieces Per Person)  $30
100 Piece Minimum
Assorted Nigiri and Sashimi with Pickled Ginger, Wasabi and Soy Sauces

*Texas Shrimp And Grits Station  $20*
Spicy Texas Gulf Shrimp with Parmesan Cheese and Corn Butter Grits

*Pasta Station  $16*
Fussili or Cheese Tortellini
Marinara, Alfredo Sauce, and Pesto Cream
Accompanied by the Guests Selection of the Following: Diced Chicken, Sautéed Mushrooms, Sautéed Shrimp, Italian Sausage, Peas, Onions, Bell Peppers, Diced Artichoke, Shaved Parmesan, and Red Pepper Flakes

*Southern Grits  $16*
Mixed Mushrooms, Cheddar Cheese, Green Onions, Pulled Pork, Diced Chicken, Bleu Cheese, Caramelized Onions and Roasted Red Peppers

*Avocado Station $22*
Fresh Hass Avocado with Choice of: Black Bean and Corn Salad, Pico De Gallo, Sour Cream, Warm Chipotle Chicken Salad, Cojita Cheese, Texas Gulf Shrimp, and Tortilla Chips

Salad Station  $15
Mixed Greens, Romaine, Red Onion, Tomatoes, Carrots, Bacon, Parmesan Cheese, Cheddar Cheese, Sun Flower Seeds, Walnuts, Slivered Pecans, Olives, Sun-Dried Tomatoes, Feta, Cucumber, Garlic Croutons
Buttermilk Ranch, White Balsamic and Garlic Dressings

*Street Taco Station  $22*
Select (3) of the Following: Slow Braised Beef Carnitas Rock Shrimp Blackened Tilapia Chicken Tinga
With Tomato, Onion, and Chipotle Served in Guests Choice of a Corn or Flour Tortilla
Accompanied by Pico de Gallo, Red Onion, Queso Fresco, Crema Roja, and Verde Salsas

*Chef Attendant Required*
**DINNER**

*Small Plates  $18*

Enhance Your Reception with One of Our Small Plate Stations, Each is Designed to be a Unique Blend of Flavors and Texture for Your Guest

- Barbeque Short Ribs and Smoked Cheddar Grits with Apple, Jicama and Fennel Slaw
- Braised Pork and White Cheddar Mac Topped with Arugula and Pickled Red Onions
- Seared Sea Scallops with Wild Mushroom and Leek Stew and Micro Dijon Greens
- Roasted Chicken, Spanish Chorizo, and Brioche with Fontina Herb Cream
- Carnitas and Yukon Mashed Potatoes with Queso Fresco and Crispy Plantains
- Grilled Lamb Chops with Herbed Farro and Shaved Parmesan
- Blackened Steak Tips with Sautéed Mushroom and Saga Blue Cheese Cream with Gnocchi
- Artichoke Hearts, Sun-Dried Tomato, Kalamata Olive and Herbed Goat Cheese Risotto
- Chicken Breast, Broccoli, Caramelized Onion Mash, and Smoked Cheddar Cream
- Poached Lobster, Pancetta, Fire Roasted Tomato, Tarragon Mascarpone and Parmesan Cream with Grilled Rustic Bread

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DINNER

Hot Hors d’oeuvres
Minimum of 25 Pieces Per Hors d’oeuvres

Vegetable Samosa with Yogurt Dipping Sauce
Crispy Artichoke Hearts Stuffed with Boursin
Wild Mushroom Beggars Purse
Vegetable Empanada
Seared Pork Poststickers with Ginger Teriyaki
4 per piece

Pear, Almonds, Brie Phyllo Pouch
Mini Chicken Wellington
Southwest Springroll
Warm Curried Shrimp Salad on a Potato Cake
Skewered Chicken and Pickled Jalapeno
Wrapped in Bacon
5 per piece

Corn and Jalapeno Jack Cake Topped with Braised Short Rib and Horseradish Cream
Crab Cake with Remoulade Sauce
Coconut Shrimp with Thai Chili Sauce
Mini Beef Wellington
Scallop Wrapped in Bacon with Maple Glaze
6 per piece

Gluten Free
Stuffed New Potato with Bacon
Gluten Free Wild Mushroom Tart
6 per piece

Vegan
Vegan Spring Rolls
Vegan Samosa
Spicy Vegetable Pakora
5 per piece

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DINNER

Cold Hors D’Oeuvres
Minimum of 25 Pieces Per Hors D’oeuvre

Antipasto with Prosciutto, Sun-Dried Tomato and Basil Cream Cheese, Kalamata Olive On Polenta
Salami Cornet with Cream Cheese and Green Olive
Hummus, Kalamata Olive, Red Pepper Bouchee
Whipped Goat Cheese and Candied Fig Tart
Grilled Cajun Chicken, Paprika Cream Cheese on Pumpernickel
4 per piece

Ahi Poke Spoons
Smoked Duck on Toasted French Bread with Dried Cherry Chutney
Smoked Salmon Tart
Bresaola and Boursin Canapés
Ceviche Shooter with Tequila
Smoked Salmon Bruschetta with Brie and Dill
Seared Beef Tenderloin and Candied Onion on a Potato Round
Crab Salad on Parmesan Galette with Chives
6 per piece

Smoked Salmon, Cream Cheese and Dill on Pumpernickel
Beef Tenderloin, and Peppered Boursin on a Polenta Disk
Seared Ahi, Wasabi Cream
House Made Chicken Salad in a Phyllo Cup
5 per piece

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**BEVERAGES**

Cash Bar

<table>
<thead>
<tr>
<th>Premium Brands</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Scotch</td>
<td>J + B</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
</tr>
<tr>
<td>Vodka</td>
<td>Svedka</td>
</tr>
<tr>
<td>Gin</td>
<td>Seagram's</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi</td>
</tr>
<tr>
<td>Tequila</td>
<td>Sauza Blanco</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Super Premium Brands</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Scotch</td>
<td>Glenlivet Single Malt</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Makers Mark</td>
</tr>
<tr>
<td>Blend</td>
<td>Crown Royal Reserve</td>
</tr>
<tr>
<td>Vodka</td>
<td>Belvedere</td>
</tr>
<tr>
<td>Gin</td>
<td>Bombay Sapphire</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi Gold</td>
</tr>
<tr>
<td>Tequila</td>
<td>Don Julio Silver</td>
</tr>
</tbody>
</table>

Bartender/Cashier Fee $100
(Mandatory for Cash Bar)

- Cordials $14
- Premium Brands $11
- Super Premium Brands $13
- House Wine by the Glass $10
- Imported / Specialty Beer $8
- Domestic Beer $7
- Acqua Panna* Bottled Spring Water $6
- San Pellegrino* Sparkling Water $6
- Soft Drinks & Fruit Juices $6

*Special Ordered at Market Value

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BEVERAGES

Hosted Bar

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bartender Fee</td>
<td>$100</td>
</tr>
<tr>
<td>Cordials</td>
<td>$12</td>
</tr>
<tr>
<td>Super Premium Brands</td>
<td>$11</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$9</td>
</tr>
<tr>
<td>House Wine by the Bottle</td>
<td>$38</td>
</tr>
<tr>
<td>House Champagne by the Bottle</td>
<td>$38</td>
</tr>
<tr>
<td>Imported / Specialty Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6</td>
</tr>
<tr>
<td>Soft Drinks &amp; Fruit Juices</td>
<td>$5</td>
</tr>
<tr>
<td>San Pellegrino® Sparkling Water</td>
<td>$5</td>
</tr>
<tr>
<td>Acqua Panna® Bottled Spring Water</td>
<td>$5</td>
</tr>
<tr>
<td>Tropical Fruit Punch</td>
<td>$48</td>
</tr>
<tr>
<td>Non Alcoholic (Per Gallon)</td>
<td></td>
</tr>
<tr>
<td>Sparkling Champagne Punch (Per Gallon)</td>
<td>$60</td>
</tr>
</tbody>
</table>

*Special Ordered at Market Value

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WINE LIST

Mandalay House Wines
All Bottles are 750ml Unless Otherwise Notated

<table>
<thead>
<tr>
<th>Tier</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tier I</td>
<td>$10</td>
<td>$38</td>
</tr>
<tr>
<td>Hogue Cellars, Columbia Valley Washington</td>
<td>Chardonnay, Merlot, Cabernet Sauvignon</td>
<td></td>
</tr>
<tr>
<td>Tier II</td>
<td>$12</td>
<td>$48</td>
</tr>
<tr>
<td>Wente Hayes Ranch, Livermore Valley California, Chardonnay</td>
<td></td>
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<td></td>
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<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tier III</td>
<td>$14</td>
<td>$58</td>
</tr>
<tr>
<td>Highway 12 Vinery, Sonoma County California</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carneros Highway Chardonnay, Carneros Highway Pinot Noir,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Highway 12 Cabernet Sauvignon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Super Premium</td>
<td>$18</td>
<td>$78</td>
</tr>
<tr>
<td>Franciscan, Napa Valley California</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chardonnay, Merlot, Cabernet Sauvignon</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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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BEVERAGES

Package Bars
Package Bars Provide You with an Established Per Person Price Prior to the Function and Include Beverages Served at the Bar Only (Does Not Include Served During Dinner or Passed Beverages)

Premium Brands
Unlimited Consumption of Premium Brand Mixed Drinks, Tier I House Wines (Red, White, and Blush), House Champagne, Domestic and Imported/Specialty Beers, Juices, Soft Drinks and Mineral Waters.

One Hour $25 per person
Two Hours $33 per person
Three Hours $41 per person
Four Hours $49 per person
Additional Hours $8 each

Super Premium Brands

One Hour $28 per person
Two Hours $37 per person
Three Hours $46 per person
Four Hours $55 per person
Additional Hours $9 each

Super Premium Brands
Scotch Glenmorangie 10 yr
Bourbon Maker’s Mark
Vodka Belvedere
Gin Bombay Sapphire
Rum 10 Cane
Tequila Don Julio Silver

Bartender fee $100 for the first three hours, and $50 for each additional hour. (Texas Liquor Tax included in priced listed)

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Food and Beverage Policies
We ask that menu selections and set-up arrangements be finalized at least two weeks prior to the scheduled event. A detailed Banquet Event Order will be completed at that time. Your signature is required on each Banquet Event Order prior to the event. Only food and beverage provided by the Omni Mandalay Resort may be consumed on hotel premises.

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

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

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

Pricing and Billing
Food, Beverage and Audio Visual prices are subject to a 23% service charge and 8.25% sales tax, service charge is taxable in the State of Texas. Tax exemption must meet the State of Texas requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the Hotel’s Finance Department at least four weeks prior to the event. If direct bill is approved, payment in full is required 30 days after the receipt of the final invoice. Cash, check or credit card must be used as payment for functions projecting less than $3,000 in total revenue. Non-refundable, advance deposits are required to confirm a function on a definite basis, specific requirements will be indicated in your contract. Pricing is guaranteed within 90 days of the function and is subject at anytime to tax increases based on the City and County Sales tax laws.

The Hotel reserves the right to change pricing at any time outside of the 90-day function date.