

THE OMNI MANDALAY HOTEL AT LAS COLINAS

# BANQUET & EVENT MENUS

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





#### 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 & 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 & 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



#### **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

\*Chef Attendant Required for Above Stations

#### 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

#### **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 Granola And Berries, Spinach And Mushroom Egg Beater Frittatas, Turkey Apple Sausage, Turkey Bacon And Herb Oil Roasted Red Potatoes



All Day Beverage Service

Unlimited Beverage Service

\$25 per Person

Not to exceed 8 hours of Service

Assorted Sodas, Bottled Water, Regular and Decaffeinated Coffee and Selection of Hot Teas

### **BREAKS**

#### Refreshments

A la Carte Items

Iced Frappuccino

Red Bull® Energy Drinks

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	

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.

\$6

\$6



### **BREAKS**

#### Refreshments





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Fresh Fruit, Yogurt And Granola Parfaits \$6 each

Whole Fruits (Red & Green Apples, Oranges, Bananas) \$24 dozen

Homemade Breakfast Pastries (Muffins, Danishes, And Breads) \$60 dozen

Variety Of Bagels With Low Fat & Regular Cream Cheese Served With Preserves \$60 dozen

Individual Assorted Yogurts \$5 each

Granola And Power Bars \$5 each

Assorted KIND® Bars \$6 each

Häagen Dazs® Assorted Ice Cream Bars \$5 each

Freshly Baked Cookies (A Variety Of 5 Kinds) \$60 dozen

Decadent Brownies, Lemon Bars & 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 bag

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



### **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

#### 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

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, Mango, Peach And Strawberry Smoothie Shooters

Cupcake Delight \$17

Classic Chocolate, Vanilla Chai, And Red Velvet Cupcakes

#### 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

#### **Hot Luncheon Buffets**

Freshly Brewed Coffee And Iced Tea





#### Southwest \$54

Black Bean And Fire-Roasted Corn Salad

Grilled Squash With Chive And Smoked Cumin Vinaigrette

Chipotle Caesar Salad With Hearts Of Romaine, Spicy Croutons, Queso Fresco, And Chipotle Caesar Dressing

Beef & Chicken Fajitas, Mahi Mahi Veracruz, Refried Beans, Spanish Rice, Guacamole, Sour Cream

Salsa, Pico De Gallo, Shredded Lettuce, Diced Tomatoes, Shredded Jack And Cheddar Cheeses, And Warm Tortillas

Churros, Flan, Margarita Pie, And Tres Leches

#### South America \$54

Tossed Salad With Romaine, Grape Tomatoes, Yellow And Red Bell Peppers, Black Beans, Roasted Corn, Toasted Pumpkin Seeds, Cotija Cheese, Tortilla Strips, Cilantro And Avocado Vinaigrette

Peruvian Potato And Quinoa Salad

Lime Marinated Seared Redfish With Fresh Tomatillo Salsa And Seared Chicken Breast With Smoked Tomato Relish

Grilled Squash Medley, Black Eyed Pea And Rice Pilaf, Sweet Potato Gratin With Texas Pecans

Ancho Chile Chocolate Mousse, Peach Cobbler, And Chocolate Corn Bread Pudding

#### Italian Riviera \$56

Tomato And Fresh Mozzarella Salad With Basil Vinaigrette

Garlic Bread Sticks, Antipasto Tossed Salad With Arugula And Frissee

Seafood Cioppino, Chicken Cacciatore Braised In A Spicy Italian Sauce With Peppers And Onions, Pasta Primavera, And Ratatouille

Fresh Fruit Tart, Chocolate Chip Cannoli And Tiramisu

#### **Hot Luncheon Buffets**

Freshly Brewed Coffee And Iced Tea



#### American Grill \$48

Mixed Green Salad With Choice Of Ranch Or White Balsamic Dressing

Three Bean Salad

Cheddar Brats With Grilled Onions, Marinated Grilled Chicken Breasts, Grilled Burgers, Sliced Tomato, Lettuce, Onions, Pickle Chips, White Cheddar Mac And Cheese, Seasoned Steak Fries

Blueberry Cheesecake, Apple Pie, And Pecan Pie



### Tuscany \$54

Fresh Garden Salad With Assorted Dressing And Canneroni Pasta Salad

Broiled Salmon With Roasted Tomato And Thyme Cream,

Grilled Chicken Breast With Prosciutto And Mushroom Demi, Seared Honey Balsamic Glazed Pork Chops, Wild Rice Pilaf, Grilled Vegetables

Classic Chocolate Cake, Lemon Meringue Pie and Strawberry Sherry Sponge Cake



#### **Plated Luncheons**

Design Your Own Special Menu By Selecting Your Favorite Salad Or Soup And Dessert To Compliment Your Chosen Entree



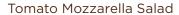
#### **Salad Options**

#### **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



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,



## Lentil

Tortilla

**Soup Options** 

Crab Bisque

And Corn Tortilla

Lentil, Onion, Potato, And Rich Chicken Broth

Cream Soup Flavored With Dungeness Crab

Rich Chicken Broth With Spanish Vegetables, Chicken,



Cucumber With White Balsamic Dressing

#### **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



#### **Plated Luncheons**

Design Your Own Special Menu By Selecting Your Favorite Salad Or Soup And Dessert To Compliment Your Chosen Entree



#### **Entrée Selections**

#### Herb Grilled Chicken \$44

Herb Grilled Chicken With Garlic Mashed Potatoes,

Glazed Carrots, And Garlic Thyme Blanc



Grilled Salmon, Saffron Orzo,

And Wilted Spinach With Dill Beurre Blanc



#### Jerk Marinated Chicken \$46

Seared Chicken Breast With Mango Aoili,
Haricot Vert And Coconut Rice

#### Poached Halibut \$50

Poached Halibut, Caramelized Onion Risotto Cake

With Roasted Garlic & Prosciutto Demi

#### Strip Steak \$56

Marinated Strip Steak, Yukon Potato Gratin Grilled Asparagus, Port Wine Demi, and Black Pepper Molasses

#### Chicken and Salmon \$58

Coriander Airline Chicken Breast And Salmon With

Ancho Mashed Potatoes And Green Beans With

Roasted Poblano And Corn Cream

#### Grilled Flat Iron Steak \$54

Grilled Flat Iron Steak
With Roasted Garlic Jus
And Southwestern Salsa,
Sweet Potato Puree, And Broccolini

#### Chicken and Beef \$64

Roasted Garlic Tenderloin of Beef And Rosemary

Seared Chicken Breast With Wild Mushroom, Pea, And Farro Ragout, And Balsamic Demi

#### 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



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

#### Mizuna Greens And Arugula

Manchego Cheese, Toasted Pumpkin Seeds And Spanish Sherry Vinaigrette

#### **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



#### **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



#### Solo Entrées



#### Herb Grilled Chicken \$60

Herb Grilled Chicken Breast, Trumpet Royal Risotto, Sautéed Spinach With Wild Mushroom Jus

#### Scallops \$64

Seared Scallops With Sun-Dried Tomato Chutney And Fingerling Leek Stew

#### Honey Glazed Chicken \$64

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

#### Rack Of Lamb \$72

Colorado Rack Of Lamb, Gorgonzola Bread Pudding, Roasted Vegetables With Rosemary Jus

#### Bacon Wrapped Filet \$82

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

#### Pork Chop \$68

Double Bone Pork Chop With Mashed Sweet Potato, Haricot Vert And Creole Mustard Demi

#### Herb Seared Strip Steak \$70

Herb Seared Strip Steak, Cauliflower Potato Gratin, Grilled Asparagus, Port Wine Demi And Black Pepper Molasses

#### Veal Chop \$88

Veal Chop With Creamy Polenta, And Broccolini With Roasted Tomato Fennel Demi

#### Pan Seared Salmon \$62

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

#### Vegetarian

Grilled Vegetable Napoleon

Roasted Vegetable Lasagna

Grilled Leek, Truffle And Wild Mushroom Risotto

Spinach And Mushroom Enchiladas

#### Pan Seared Salmon, Hari Potatoes, and Sun-Dried

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change.

#### Seared Sea Bass \$80

Seared Sea Bass, Parsnip Potatoes, Baby Carrots, Prociutto Demi With Roasted Cipollini Onion



#### **Entrees**



#### Salmon & Chicken \$78

Blackened Salmon And Jerk Lime Chicken Breast Topped With Mango And Papaya Salsa With Spinach Risotto And Seasonal Vegetables

#### Tenderloin & Chicken \$86

Tenderloin of Beef And Rosemary Seared Chicken Breast With Roasted Fingerling Potatoes Broccolini With Wild Mushroom And Herb Demi

#### New York Strip & Scallops \$88

New York Strip And Seared Sea Scallops With Truffled Yukon Gold Potatoes Grilled Asparagus And Bordelaise

#### Shrimp & Chicken \$80

Bacon Wrapped Shrimp And Grilled Chicken Breast, Caramelized Onion, Potato Gratin Broccolini And Citrus Beurre Blanc

#### Tenderloin & Shrimp \$90

Grilled Beef Tenderloin Paired With Marinated Shrimp, And Saffron Risotto With Oven Roasted Asparagus And Lemon Chive Beurre Blanc

#### Tenderloin & Seabass \$90

Grilled Beef Tenderloin Paired With Seared Sea Bass,

Parsnip Potatoes, Roasted Beet And Pinot Gastrique.

## **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



Old Fashioned Banana Cake

Classic Chocolate Cake



## **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 Fach

#### **Buffets**

All Dinner Buffets Accompanied by Freshly Brewed Coffee and Ice Tea





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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#### Italian \$65

Mixed Greens. Roasted Tomatoes. Pine Nuts. Goat Cheese, And Balsamic Vinaigrette

Chicken Saltimbocca With Marsala Sauce. Baked Penne With Italian Sausage, Peppers, Onions, Mushrooms, Red Sauce And Provolone. Orecchiette Pasta With Crispy Pancetta, Onions And Peas Tossed In A Creamy

Drunken Fruit Bread Pudding,

Fontina Cheese Sauce.

And Garlic Bread Sticks

Espresso Panna Cotta. And Tiramisu

#### American \$66

Arugula, Goat Cheese, Torn Baguette Croutons, Candied Pecans, And Chive Lemon Vinaigrette

Lump Crab, Butter Lettuce, Roasted Fingerling Potatoes, Dried Cranberry, Hard Boiled Egg

Haircot Vert & Baby Carrots

Classic Pot Roast With Pan Gravy And Maple Glazed Pork Loin

Lobster Mashed Potato, Boston Baked Beans, Maple Cornbread

Boston Cream Pie, Short Bread Cookies, And Cranberry Tart

#### Texan \$68

Mixed Greens, Jicama, Corn, Black Beans, Green Onions, Jack Cheese, And Smoked Tomato With Ranch Dressing

Three Potato Salad In A Mustard Vinaigrette And Mandalay Cole Slaw

Smoked Brisket, Smoked Pork Ribs, BBQ Grilled Chicken Breast

Baked Beans Garlic Mashed Potatoes Bourbon Creamed Corn And Yeast Rolls

Mixed Berry Cobbler, Bourbon Bread Pudding And Chocolate Pecan Pie

#### **Buffets**

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#### Las Colinas \$78

Chopped Iceberg Lettuce, Sliced Plums, Peaches, Slivered Almonds With Camembert Cheese And Cherry Almond Vinaigrette

Bing Cherry Couscous Salad With Shredded Carrots, Cucumber, Green Onions With Mustard Vinaigrette

Grilled Salmon With Avocado And Crab Cream Sauce And Beef Tenderloin With Wild Mushroom Demi Glace

Caramelized Onion Gratin, Seared Broccoli , And Sourdough Rolls

Cherry Brownies, Strawberry Cobbler And Raspberry Cheesecake

#### Mandalay \$84

Spinach Salad With Spiced Pecans, Feta, Red Onion, And Brown Sugar Vinaigrette

Marinated Mushroom Salad With Balsamic Onions And Pear Tomato

Beef Tenderloin Medallions With Bourbon Peppercorn Demi, Seared Chicken Breast With Apple Chutney, Red Snapper With Tarragon Lobster Butter Sauce

Gorgonzola Mashed Potatoes

Seasonal Roasted Vegetables

Coffee Cake, Strawberry Flan And Almond Tart

#### Irving \$110

Crisp Pancetta, Butter Lettuce, Endive, Radicchio, Figs, Walnuts, And Goat Cheese With Blackberry Vinaigrette

Chopped Romaine, Grilled Onion, Roasted Cherry Tomato, And Torn Brioche Croutons With Poblano Buttermilk Dressing

Fussili Pasta, Roasted Corn, Grilled Asparagus, Peas, And Sun-Dried Tomato Dressing

Seared Sea Bass, Roasted Cippolini Onions, Lemon Butter And Popped Capers

Roasted Beef Tenderloin with Cognac Demi

Grilled Tarragon Airline Chicken Breast With Sun-dried Tomato Chutney

Potatoes Dauphinoise And Seasonal Vegetables

White Chocolate And Blueberry Bread Pudding, Creme Brulée, and Seasonal Panna Cotta



#### **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



#### **Carving Stations**

Carver Required At \$100



#### Whole Tom Turkey (Serves 20) \$250

Whole Grain Mustard, Cranberry Relish, Herb Mayonnaise And Silver Dollar Rolls



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 (8 Chops Per Rack) \$100

Mint Aioli, Stone Ground Mustard, Silver Dollar Rolls

Pork Loin (Serves 25) \$250

Honey Mustard, Horseradish, Silver Dollar Rolls

Brisket (Serves 25) \$350

Honey BBQ, Jalapeno Corn Bread

#### **Stations**



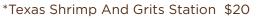
#### \*Scampi Station \$20

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



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

#### \*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



#### 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

Scallop Wrapped in Bacon With Maple Glaze

Asparagus And Gruyere In a Phyllo Cup

Assorted Dim Sum With Asian Dipping Sauce

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

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

#### 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



#### Cash Bar **BEVERAGES**







\*Special Ordered at Market Value

### 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

#### **Premium Brands**

Scotch	J + B
Bourbon	Jim Beam
Vodka	Svedka
Gin	Seagram's
Rum	Bacardi
Tequila	Sauza Blanco

### Super Premium Brands

Scotch	Glenlivet Single Malt
Bourbon	Makers Mark
Blend	Crown Royal Reserve
Vodka	Belvedere

Gin Bombay Sapphire Rum Bacardi Gold

Tequila Don Julio Silver



## **BEVERAGES**

### **Hosted Bar**





\*Special Ordered at Market Value

Bartender Fee	\$100
Cordials	\$12
Super Premium Brands	\$11
Premium Brands	\$9
House Wine By The Bottle	\$38
House Champagne By The Bottle	\$38
Imported / Specialty Beer	\$7
Domestic Beer	\$6
Soft Drinks & Fruit Juices	\$5
San Pellegrino® Sparkling Water	\$5
Acqua Panna® Bottled Spring Water	\$5
Tropical Fruit Punch	\$48
Non Alcoholic (Per Gallon)	
Sparkling Champagne Punch (Per Gallon)	\$60



## **WINE LIST**

#### **Mandalay House Wines**

All bottles are 750ml unless otherwise notated





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.

	Glass	Bottle
Tier I	\$10	\$38
Hogue Cellars, Columbia Valley Washington		
Chardonnay, Merlot, Cabernet Sauvignon		
Tier II	\$12	\$48
Wente Hayes Ranch, Livermore Valley California, Chardonnay		
Wente Hayes Ranch, Livermore Valley California, Merlot		
Wente Hayes Ranch, Livermore Valley California, Carbernet		
Tier III Highway 12 Vinery, Sonoma County California	\$14	\$58
Carneros Highway Chardonnay, Carneros Highway Pinot Noir,		
Highway 12 Cabernet Sauvignon		
Super Premium Franciscan, Napa Valley California	\$18	\$78
Chardonnay, Merlot, Cabernet Sauvignon		



### BEVERAGES

#### **Package Bars**

Package Bars Provide You With An Established Per Person Price Prior To The Fuction 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

Unlimited Consumption Of Premium Brand Mixed Drinks, Tier II House Wines, House Champagne, Domestic And Imported/Specialty Beers, Juices, Soft Drinks And Mineral Waters.

One Hour	\$28 per person
Two Hours	\$37 per person
Three Hours	\$46 per person
Four Hours	\$55 per person

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

Additional Hours \$9 each

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.

#### Premium Brands

Tequila

Rum

Scotch	J+B
Bourbon	Jim Beam
Vodka	Svedka
Gin	Seagram's
Rum	Bacardi

Sauza Blanco

#### Super Premium Brands

Super Fremium Brands	
Scotch	Glenmorangie 10 yr
Bourbon	Maker's Mark
Vodka	Belvedere
Gin	Bombay Sapphire

Tequila Don Julio Silver

10 Cane



### **POLICIES**

#### 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.