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SEASON  
- TO -  
CELEBRATE

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HOLIDAY 2014

OMNI  HOTELS & RESORTS  
fort worth

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HOLIDAY 2014

The holiday season is almost here. It is time to reserve the perfect venue to hold your festivities.

Let the Omni Fort Worth Hotel help you plan your perfect menu for a holiday brunch, office gathering, dinner celebration or any party.

Fort Worth has an array of exciting events and memorable moments this holiday season. Gather up your friends, family and co-workers and let us help you celebrate the magic of the season.

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OMNI  HOTELS & RESORTS  
fort worth



1300 Houston Street | Fort Worth, TX 76102 | 817.535.6664



# RECEPTION

Minimum of 25 Guests

## Hors D'oeuvres Priced per dozen

### Chilled

- Smoked Chicken and Tres Chili Salsa Tortilla Bite 52
- Roasted Tomato and Feta Cheese Tart, Micro Spinach Salad 52
- White Beans Hummus on Crostini, Crumbled Crispy Pancetta 52
- Brazos Havarti Cheese, Crispy Apple Chips, Chutney, Micro Thyme 52
- Spicy Baby Shrimp Etouffe, Red Endive Leaves 52

### Hot

- Duck, Collard Green and Gouda Quiche 52
- Huckleberry, Almond and Brie Strudel 60
- Miniature Maryland Crab Cake, Chipotle Aioli 60
- Fried Green Olive Stuffed with Chili Goat Cheese 60
- Smoked Brisket Empanada, Tomatillo Salsa 60
- Oyster Avocado Fritter, Orange Cilantro Salsa 60
- Seared Scallops, Miso Thyme Vinaigrette 60

## Displays Priced per person

### Chilled Seafood 28 5 pieces per person

- Jumbo Gulf Shrimp, Crab Claws
- Southwestern Seafood Ceviche Shooter
- Cocktail Sauce and Remoulade Sauce

### Texas Cheese Board 16

- Select Brazos Valley Texas Cheeses
- Apple Balsamic Compote
- Warm Spicy Cheese Dip
- Blue Cheese Cobbler, Pecan Pine Nut Crust
- Parmesan Cheese Lavosh and Walnut Cranberry Baguettes

### Charcuterie 17

- Assorted Sausages and Pates
- Champagne Pate, Pate Au Poivre, Saucisson
- Porcini, Provence Saucisson, Sliced Prosciutto,
- Black Pepper Saucisson, Dry Sausage, Salami
- Gourmet Mustard, Cornichons, Pickled Onions, Red Wine Gelee
- Baguettes Parmesan Lavosh, Garlic Crostini

Exclusive of 23% Service Charge, 8.25% Sales Tax

# RECEPTION

Minimum of 25 Guests

## Stations Priced per person

### Gourmet Potato Bar 17

Red Beet Potato, Boursin Cheese  
Sweet Potato Au Gratin, Goat Cheese,  
Fresh Rosemary  
Yukon Potato Dumpling, Sutéed Mushrooms,  
Roasted Pine Nuts  
Roasted Fingerling Potatoes, Caramelized Onions,  
Chopped Parsley  
Toppings: Shredded Cheddar, Lemon Sour Cream,  
Crispy Bacon, Roast Corn, Green Onion

### Mac and Cheese Station 17

Gourmet Mac and Cheese  
Individual Swiss Cheese, Pancetta, Thyme, Mini  
Penne Soufflé  
Creamy Blue Cheese, Sun Dried Tomato, Walnut,  
Macaroni Casserole  
Smoked Gouda, Grilled Chicken, Corn Bread,  
Rigatoni Mini Casserole  
Garlic Bread, Chili Oil, Chili Pepper Flakes

### Pot Pie Heaven 18

Cast Iron Skillet Southwest Chicken Pot Pie  
Tomato Goat Cheese Pot Pie Cup Cake  
Mini Croustade Bison Chili Pot Pie  
Served with Cumin Rice, Garlic Mashed Potatoes,  
Corn Bread, Sour Cream, Pico de Gallo,

### Lone Star Slider Station 18

A Trio of Texas-Style Sliders  
Mini Fried Chicken, Chili Aioli, Lettuce  
Beef, White Cheddar, Herb Mayonnaise  
Pulled Pork, Salsa Verde  
Served with Spicy Sweet Waffle Potato Fries  
Housemade Ketchup, Jalapeno Honey Mustard

### Salad Station 19

Caesar Salad: Romaine, Focaccia Croutons,  
Parmesan, Creamy Caesar Dressing  
Chop Salad: Baby Greens, Crispy Pancetta,  
Tomatoes, Artichokes, Fried Capers,  
Honey Mustard Dressing  
Southwestern Chef Salad: Field Greens,  
Smoked Chicken, Cage Free Eggs, Charred Corn,  
Crispy Tortilla Strips, Salsa Vinaigrette

Stations are designed for up to  
Two Hours of Service and are an  
accompanying Element of a Full  
Reception Menu.

Per Guest Charges are based on the  
Full Guaranteed Number of Guests  
for the Event.

Exclusive of 23% Service Charge, 8.25% Sales Tax



# DINNER

Bibb and Radicchio Salad, Sun Dried Cherries,  
Feta, Walnut Vinaigrette  
Bruschetta Stuffed Chicken Breast,  
Port Wine Reduction  
Roasted Garlic and Herb Mashed Potatoes  
Warm Toffee Bread Pudding, Mocha Mousse  
47

Mixed Greens, Blue Cheese Crouton, Raisins,  
Hazelnut Vinaigrette  
Mesquite Smoked Beef Pave, Warm Poblano  
Onion Marmalade, Horseradish Whipped Potatoes  
Nutmeg Pot De Crème, Sugar Cookie Cigar,  
Chantilly Cream  
50

Texas Greens, Caramelized Onion, Roasted  
Red Pepper, Queso Fresco, Smoked Paprika  
Ranch Dressing  
Sage Roasted Chicken, Shallot Herb Pan Sauce  
Chickpeas, Cilantro and Tomato Stew  
Pumpkin Cheesecake, Huckleberry Compote,  
Caramel Tuile  
45

Butternut Squash Bisque, Gingerbread Crouton  
Roasted Salmon, Sherry Cream Reduction,  
White Bean and Fingerling Potato Cassoulet  
Mini Black Forest, French Coffee Macaroons,  
Mini Vanilla Peppermint Cupcake  
64

Dinners priced per person  
Served Dinners include Artisan  
Bread Basket

Starbucks® Coffee Service, Tazo®  
Hot Tea and Iced Tea

Exclusive of 23% Service Charge, 8.25% Sales Tax



# DINNER

Hearts of Baby Romaine, Garlic Bruschetta,  
Pecorino Cheese, Sun-Dried Plum Tomatoes,  
Rosemary Dressing  
Wild Mushroom Strudel, Spicy Red Bell Pepper  
Coulis, Micro Arugula  
Pan Seared Golden Corvina, Local Yellow and Red  
Tomato Okra Stew  
Sweet Potato Tart, Pecan Coconut Crust, Vanilla  
Cream Sauce  
60

Spinach Frisee Salad, Shaved Asparagus, Smoked  
Gouda, Roasted Pine Nuts, Pear Vinaigrette  
Sweet Potato Gnocchi Casserole, Brown Butter,  
Parmigiano-Reggiano  
Porcini Rubbed Beef Medallion, Grilled Tiger  
Shrimp, Rahr Beer Demi, Roasted Brussels  
Sprouts and Winter Vegetables  
Cranberry Orange Short Cake, Vanilla Short Bread  
Cookie, Lemon Cream  
70

Prosciutto Wrapped Scallops, White Bean Puree,  
Balsamic Reduction  
Roasted Tomato Soup, Crème Fraiche  
Dijon Crusted Beef Tenderloin,  
Pinot Noir Reduction, Smoked Bacon and  
Roasted Purple Potatoes  
Chocolate Cinnamon Custard, Apple Caramel  
Sauce, Butter Shortbread Cookie  
64

Dinners priced per person  
Served Dinners include Artisan  
Bread Basket

Starbucks® Coffee Service, Tazo®  
Hot Tea and Iced Tea

Exclusive of 23% Service Charge, 8.25% Sales Tax

# DESSERTS



Why settle for one dessert when your guests can enjoy a Dessert Buffet!

Add \$5 and choose 3 from the list

Pumpkin Cheese Cake Lollipops

Warm Apple Pie, Pecan Praline Ice Cream

The Elf's Favorite Holiday Cookies

Caramel Toffee Flourless Chocolate Cake

Fig and Pear Bread Pudding, Bourbon Cinnamon Caramel

Pumpkin Cheesecake, Huckleberry Compote

Assorted Homemade Holiday Bark

Apple Cranberry Cobbler, Vanilla Whipped Cream

Eggnog Pot De Crème, Chantilly Cream

Holiday Mini Cup Cakes

Chocolate Forest Cake Verrine, Cherry Syrup

Orange Crème Brulee Tartlet

Exclusive of 23% Service Charge, 8.25% Sales Tax



# BUFFET

Minimum of 50 Guests



Dinner priced per person  
Dinner includes Artisan Bread  
Basket

Starbucks® Coffee Service, Tazo®  
Hot Tea and Iced Tea

Potato Bacon Chowder

Texas Potato Salad, Spicy Creamy Dressing

Hand Harvested Field Greens, White Balsamic Vinaigrette,  
Chipotle Buttermilk Ranch Dressing

Baby Spinach, Shallot Confit, Dried Cranberries, Goat Cheese, Maple Dressing

Chicken Roulade Stuffed with Prosciutto and Smoked Mozzarella, Dijon Cream

Grilled Red Fish, Lentil and Cilantro Vinaigrette

Cremini Crusted Carved Hanger Steak, Marsala Demi

Texas Bleu Cheese and Sun Dried Tomato Mac & Cheese

Sautéed Green Beans, Lemon Zest and Garlic

Zucchini and Potato au Gratin, Aged Cheddar

Triple Chocolate Torte, White Chocolate Cheesecake and Holiday Verrine

Warm Chocolate Sauce, Black Currant Compote, Sour Cherry Sauce

68

Exclusive of 23% Service Charge, 8.25% Sales Tax



# BREAKS

Breaks are price per person and a 1 hour serving time.



## **Fall Crisp 16**

Crispy Apple Wedges with Caramel Dip  
Taro Chips, Carrot Sticks with Veggie Dip  
Salted Pretzels with Mustard Dip  
Cashew Brittle  
Cinnamon Spiced Cider

## **Winter Bites 16**

Yogurt Covered Raisins  
Nougatine Twigs  
Petite Maple Pecan Cookies  
Cheesecake Lollipops  
Banana Chocolate Smoothies

## **Spice 17**

Pumpkin Pie, Spiced Almonds  
Banana Spiced Cupcakes with White Chocolate  
Cream Cheese Frosting  
Gingerbread Biscotti  
Seasonal Fruits in Star Anise Syrup with  
Whipped Cream  
Spicy Hot Chocolate

## **Refresh 17**

Chocolate Covered Sun-Dried Apricots  
Roasted Harvest Fruits with Toasted  
Vanilla Bean Sugar  
Granola Topped Apple Muffins with Sour Cherry  
Spoon Fruit  
Almond Financiers  
Hot White Chocolate Mocha with Marshmallows  
and Whipped Cream

Exclusive of 23% Service Charge, 8.25% Sales Tax

# BEVERAGES



Package bar prices are inclusive of bartender

Service four hour maximum

## Call Brands

Svedka Vodka, Seagram's Gin, Bacardi Rum  
Jim Beam Bourbon, J&B Scotch, Sauza Blanco  
Tequila, Hennessey VS Cognac

## Premium Brands

Ketel One Vodka, Tanqueray Gin, Mt. Gay Rum  
Knob Creek Bourbon, Chivas Regal Scotch  
Milagro Silver Tequila, Hennessey VS Cognac

## Texas Premium Brand Liquor

Tito's Vodka, Enchanted Rock Vodka, Genius Gin  
Treaty Oaks Rum, TX Whiskey, Rebecca Creek  
Whiskey, Republic Blanco Tequila

## Super Premium Brand Liquor

Grey Goose Vodka, Bombay Sapphire Gin  
10 Cane Rum, Woodford Reserve Bourbon  
Crown Royal, Glenmorangie 10 Year Scotch  
Milagro Silver Tequila, Hennessey VS Cognac

## Cordials

Bailey's Irish Cream  
Kahlua  
Sambuca  
Grand Marnier

## Per Guest Host Bar Service

Unlimited beverage service. Prices quoted are per person and based on the full guaranteed number of guests for the event.

### Call Brands

\$20 first hour  
\$12 second hour  
\$10 each additional hour

### Premium Brands

\$22 first hour  
\$13 second hour  
\$11 each additional hour

### Texas Premium Brands

\$22 first hour  
\$13 second hour  
\$11 each additional hour

### Super Premium Brands

\$24 first hour  
\$14 second hour  
\$12 each additional hour

Exclusive of 23% Service Charge, 8.25% Sales Tax

# BEVERAGES



Unlimited beverage service.

Prices quoted are per Guest and based on the full guaranteed Number of Guests for the Event.

## Per Drink Hosted Bar

Soft Drinks \$4.50 each  
Bottled Water to include Sparkling and Still \$4.50 each  
Fruit Juices \$4.50 each  
House Wine \$8 per glass  
Imported Beer \$6.50 per bottle  
Domestic Beer \$6 per bottle  
Call Brands Cocktails \$7 per drink  
Premium Brand Cocktails \$8 per drink  
Super Premium Brand Cocktails \$9 per drink  
Cordials \$9 per drink

Prices Quoted are Based on a Per Drink Basis  
Consumption Bar Prices are Inclusive Of Bartender Service

## Hosted Specialty Drinks

Pomegranate Martini \$10  
Cranberry Mojito \$10  
Pear and Cranberry Belini \$10

## Cash Bar

Soft Drinks \$5 each  
Bottled Water, Sparkling and Still \$5 each  
Fruit Juices \$5 each  
House Wine \$8.50 per glass  
Imported Beer \$7 per bottle  
Domestic Beer \$6.50 per bottle  
Call Brands Cocktails \$7.50 per drink  
Premium Brand Cocktails \$8.50 per drink  
Super Premium Brand Cocktails \$9.50 per drink  
Cordials \$9.50 per drink

Prices Quoted are Based on a Cash Basis and Include Service Charge

Cashier and Bartender Fees Required For Cash Bar Service

\$100 Each Per Hour with a Two Hour Minimum

Exclusive of 23% Service Charge, 8.25% Sales Tax