



TRINITY F&B SERVICES,  
INC.™



banquet & event menus

# BREAKFAST

## CONTINENTAL BUFFETS

### **Classic Continental Breakfast - \$16.50 per guest**

Assortment of Danishes and Muffins

Coffee, Assorted Teas with Hot Water,  
Chilled Juices, and Iced Water

### **Continental Divide Continental Breakfast \$20 per guest**

Assortment of Muffins, Bagels, and French Breakfast  
Pastries

Served with Butter, Cream Cheese, and Fruit  
Preserves

Sliced Seasonal Fruits

Individual Assorted Yogurts, and Granola

Coffee, Assorted Teas with Hot Water,  
Chilled Juices, and Iced Water

### **The Morning Fare Continental Breakfast \$21 per guest**

Assorted Breakfast Breads, and English Muffins

Served with Butter, and Fruit Preserves

Sliced Seasonal Fruits

Individual Assorted Yogurts, and Granola

Yogurt Smoothies

Coffee, Assorted Teas with Hot Water,  
Chilled Juices, and Iced Water

### **Sweet Temptation Continental Breakfast \$22 per guest**

Sticky Buns with Cinnamon and Pecans, Croissants,  
and Coffee Cakes

Assorted Whole Fruits

House Made Breakfast Cereals with Whole Milk

Coffee, Assorted Teas with Hot Water,  
Chilled Juices, and Iced Water



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# BREAKFAST

## PLATED BREAKFASTS

### Classic Plated Breakfast - \$23 per guest

Scrambled Eggs with Charred Tomatoes  
Smoked Bacon Strips  
Roasted Breakfast Potatoes with Peppers and Onions  
Assorted Breakfast Breads  
Pre-select Orange Juice, Cranberry Juice, or Apple Juice  
Coffee, Assorted Teas with Hot Water, and Iced Water

### General Worth Plated Breakfast - \$25 per guest

Grilled New York Strip with Scrambled Eggs  
Hash Browns  
Southern Buttermilk Biscuits  
Served with Butter, and Fruit Preserves  
Pre-select Orange Juice, Cranberry Juice, or Apple Juice  
Coffee, Assorted Teas with Hot Water, and Iced Water

### A La Carte

Parfaits with Berry Coulis and Granola - \$7  
Fruit Cup - \$7  
Whole Fruit - \$25 per dozen  
Assorted Breakfast Pastries - \$43 per dozen  
Assorted Breakfast Breads - \$43 per dozen



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# BREAKFAST

## BREAKFAST BUFFETS

### Home-style Breakfast Buffet - \$26.50 per guest

Assorted Breakfast Pastries  
Sliced Seasonal Fruits  
Scrambled Eggs  
Sausage Patties and Smoked Bacon  
Roasted Breakfast Potatoes with Cheddar and Onion  
Southern-style Biscuits with Sausage Gravy  
Coffee, Assorted Teas with Hot Water,  
Chilled Juices, and Iced Water

### European Breakfast Buffet - \$28 per guest

Assorted Breakfast Pastries  
Oatmeal with Brown Sugar and Berries  
Scrambled Eggs Topped with Heirloom Tomatoes  
Sausage Links  
Smoked Bacon  
Hash Browns  
Brioche French Toast with Powdered Sugar, Butter,  
and Maple Syrup  
Coffee, Assorted Teas with Hot Water,  
Chilled Juices, and Iced Water

### Mexicana Breakfast Buffet - \$25 per guest

Assorted Pan Dulce  
Fruit Salad with Yogurt Sauce  
Migas Egg Scramble with Chorizo, Green Chiles, Queso  
Fresco, and Tomatoes, Served with House Made Salsa  
Flour Tortillas  
Roasted Breakfast Potatoes with Poblano Peppers,  
Onions and Chimichurri Aioli  
Coffee, Assorted Teas with Hot Water,  
Chilled Juices, and Iced Water

### A La Carte

Biscuits and Gravy - \$5.50 per guest  
House Made Cereal with Berries and Two Types of Milk  
\$10 per guest

### Oatmeal Station - \$12.50 per guest

Steel Cut Oatmeal with Assorted Toppings to Include:  
Dried Cranberries, Raisins, Fruit Compote, Granola,  
Almonds and Brown Sugar

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# BREAKFAST

## BREAKFAST STATIONS

(Add to Any Breakfast Selection)

### Omelet Station - \$11 per guest

Assorted Toppings Including Ham, Turkey, Bacon, Spinach, Tomato, Onion, Peppers, Mushroom and Shredded Cheddar Cheese

Attendant Required, \$150 per Attendant  
(One Attendant per 40 Guests)

### Breakfast Taco Station - \$9 per guest

Fluffy Scrambled Eggs and Flour Tortillas

Bacon or Chorizo

Includes Shredded Cheddar Cheese, Tater Tots and Salsa

Attendant Required, \$150 per Attendant  
(One Attendant per 40 Guests)



### Zenergy Juice & Smoothie Bar - \$22 per guest

Choice of (3) Juices: Orange, Grapefruit, Carrot, Pineapple, Spinach, Celery, Apple

Choice of (3) Fruit Smoothies: Strawberry-Banana, Orange Cream, Mixed Berry, Blueberry Chia Seed

Condiments for Individual Smoothies Requested:  
Bananas, Blueberries, Raspberries, Blackberries, Strawberries, Pineapple, Celery, Spinach, Mango, Wheat Grass, Vanilla Yogurt, Almond Milk and Soy Milk

Attendant Required, \$150 per Attendant  
(One Attendant per 40 Guests)



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# A LA CARTE

## A LA CARTE - BREAKFAST

Breakfast Tacos - \$5 each  
Chorizo/Egg/Queso Fresco or  
Bacon/Egg/Cheddar or  
Tater Tots/Egg/Monterey Jack Cheese  
Served with Salsa

Breakfast Croissant Sandwich - \$7.50 each  
Black Forest Ham, Scrambled Eggs, and Cheddar  
Cheese

Sausage, Egg & Cheese Biscuits - \$4.50 each

Breakfast Breads - \$43 per dozen

Assorted Muffins - \$43 per dozen

Breakfast Pastries and Danishes - \$43 per dozen

Assorted Whole Fresh Fruits - \$25 per dozen

Greek Individual Yogurts - \$4 each

Granola Bars - \$3.25 each

Sliced Fruit - \$8 per guest



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# A LA CARTE

## A LA CARTE - LUNCH

Mediterranean Pasta Salad - \$40 each  
Each Serves (10) Guests

Grilled Chicken Caesar Salad - \$60 each  
Each Serves (10) Guests

Chicken Caesar Wrap Tray - \$70 each  
Each Serves (10) Half Wraps

Italian Sub Sandwich Tray - \$75 each  
Mortadella, Capicola, Salami, Lettuce, Tomato,  
Onion, Banana Peppers, Provolone, Creole Mustard  
and Roasted Tomato Aioli, Each Serves (10) Guests



## A LA CARTE - SNACKS

Individual Bags of Snacks or Chips - \$3.50 each

White Chocolate Covered Chex Mix - \$36 each  
Each Serves (10) Guests

Texas Sized Cookies - \$60 per dozen

Dessert Bars or Fudge Brownies - \$50 per dozen

Assorted Candy Bars - \$3.50 each

Tortilla Chips with Salsa and Guacamole - \$55 each  
Each Serves (10) Guests

Tortilla Chips with Chile Con Queso with Chorizo - \$50 each  
Each Serves (10) Guests

Pita Chips with Warm Artichoke Spinach Dip - \$60 each  
Each Serves (10) Guests

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# A LA CARTE

## A LA CARTE - BEVERAGES

Lemonade - \$48 per gallon

Whole, 2%, or Skim Milk - \$25 per gallon

Orange Juice, Apple Juice, or Cranberry Juice  
\$55 per gallon

Assorted Teas with Hot Water - \$52 per gallon

Fresh Brewed Westrock Iced Tea - \$52 per gallon

Westrock House Blend Coffee - Regular  
\$58 per gallon

Westrock House Blend Coffee - Decaffeinated  
\$58 per gallon

Water Cooler with 5-Gallon Container - \$75 per day  
Each 5-Gallon Container Serves (100)

5-Gallon Container Refill - \$35 each  
Each 5-Gallon Container Serves (100)

Bottled Water - 16.9oz. - \$3.50 each

Sodas - 12oz. - \$3.50 each

Powerade - 20oz. - \$102 per case, (24) per case

Bottled Juices - \$3.50 each



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# A LA CARTE

## REFRESHMENT BREAKS - 30 Minutes

### **Busy Bees Honey Break - \$17 per guest**

Honey Agua Fresca, Honey Cereal Bars, Honey Biscuits, Honey Yogurt Smoothies and Banana Spring Rolls with Honey Rum Anglaise

### **Chisholm Trail Break - \$16 per guest**

Sliced Seasonal Fruit with Yogurt Sauce

Vegetable Crudite with Buttermilk Ranch Dip

Assorted Mindy Lu's Hand Pies

Iced Tea and Water Service

### **Trinity Trails Break - \$22 per guest**

Dried Cranberries, Golden Raisins, Dried Blueberries, Mini M&M's, Yogurt Raisins, Almonds, Pecans, Walnuts, Pistachios and Granola

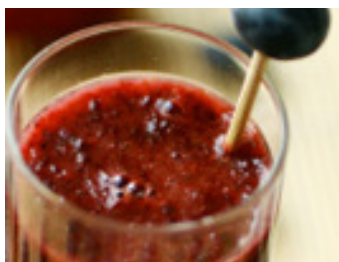
### **Zenergy Juice & Smoothie Bar - \$22 per guest**

Choice of (3) Juices: Orange, Grapefruit, Carrot, Pineapple, Spinach, Celery, Apple

Choice of (3) Fruit Smoothies: Strawberry-Banana, Orange Cream, Mixed Berry, Blueberry Chia Seed

Condiments for Individual Smoothies Requested: Bananas, Blueberries, Raspberries, Blackberries, Strawberries, Pineapple, Celery, Spinach, Mango, Wheat Grass, Vanilla Yogurt, Almond Milk and Soy Milk

Attendant Required, \$150 per Attendant  
(One Attendant per 40 Guests)



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A LA CARTE

**REFRESHMENT BREAKS - 30 Minutes**

**Novelty Ice Cream Break - \$12 per guest**

Assorted Ice Cream Bars - (2) per guest  
(Requires Ice Cream Cart Rental)

**Heart of Fort Worth Break - \$16.50 per guest**

Warm Cheddar Biscuits  
Pecan Pralines  
Individual Bags of Beef Jerky  
Mini Blueberry Yogurt Parfait  
Iced Tea and Water Service

**Viva Mexico Break - \$13 per guest**

Tortilla Chips with Salsa  
Guacamole and Chile Con Queso with Chorizo  
Cinnamon Sugar Churros with Caramel Sauce  
Iced Tea and Water Service

**Ball Park Break - \$15.50 per guest**

Warm Soft Pretzel Sticks with Yellow Mustard,  
and Cheddar Fondue

Bags of Popcorn  
Roasted Peanuts and Cracker Jacks  
Ice Cold Root Beer  
Iced Tea and Water Service

**Cowtown Cookie Jar Break - \$13 per guest**

Chocolate Chip, Peanut Butter, Oatmeal Raisin and  
Macadamia White Chocolate Chip Cookies  
Fudge Brownies  
Whole Milk  
Iced Tea and Water Service



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**BOOTH CATERING - STATIONS**

**Popcorn Station - \$600 each**

Includes (1) Popcorn Machine, (200) Bags of Popcorn, and Napkins

Client to Supply Electricity, 4x4 Work Space and Trash Removal

Additional (50) Servings of Popcorn - \$150 each

**Soft Pretzel Station - \$550 each**

Includes (100) Soft Pretzel Sticks, Yellow Mustard, Cheese Sauce, Plastic Plates, and Napkins

Client to Supply Electricity, 4x4 Work Space and Trash Removal

Additional (50) Soft Pretzel Sticks - \$275 each

**Cookie Station - \$550 each**

Includes (1) Otis Spunkmeyer Oven, (220) Assorted Otis Spunkmeyer Cookies, and Napkins

Client to Supply Electricity, 4x4 Work Space and Trash Removal

Additional (3) Dozen Assorted Otis Spunkmeyer Cookies - \$90 each

**Flavored Nut Station - \$675 each**

Includes (1) Gourmet Flavored Nut Machine, (150) 3.5oz. Servings of the Following: Cinnamon Roasted Almonds, Cinnamon Roasted Pecans, Cinnamon Cashews, and Paper Bags

Client to Supply Electricity, 4x4 Work Space and Trash Removal

Additional (50) Servings of Gourmet Nuts - \$215 each

Attendant Required, \$150 per Attendant

(One Attendant per 40 Guests)

\*Stations require an Attendant unless stated otherwise. \$150 per Attendant. To ensure optimal freshness, 2 hour maximum service time on all stations



**BOOTH CATERING - STATIONS**

**Dippin' Dots Station - \$275 each**

Includes (1) Dippin' Dots Cart, (40) 3.5oz. Servings of (Choose One): Vanilla, Chocolate, Cookies & Cream, or Banana Split, Plastic Cups, and Plastic Spoons

Client to Supply 110-volt (20 Amp, Single Phase) Electricity, 4x4 Workspace, Trash Removal, and Clean-up

Additional (40) Servings of Dippin' Dots - \$250 each

**Frozen Drink Station - \$850 each**

Includes (1) Frozen Drink Machine, (100) 6oz. Servings of (Choose One): Daiquiri, Pina Colada, or Margarita, and Plastic Cups

Client to Supply 220-volt (50 Amp, 3-Phase) Electricity, 4x4 Workspace, Trash Removal, and Clean-up

Additional (100) Servings of (1) Frozen Drink Flavor \$750 each

Additional Frozen Drink Machine - \$175 each

**Maui Wowi Smoothie Station - \$625 each**

Includes (1) Maui Wowi Cart, (125) 8oz. Made-To-Order Fruit Smoothies (Choose Two):

Orange Mango	Kiwi Lemon Lime
Pina Colada	Cappuccino
Black Raspberry	Strawberry Banana

Plastic Cups and Straws

Client to Supply 110-volt (20 Amp, Single Phase) Electricity, 4x4 Workspace, Trash Removal, and Clean-up

Additional (50) Servings of (1) Maui Wowi Smoothie Flavor - \$240 each

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# LUNCH

## BOX LUNCHES

Maximum of (3) Sandwich Selections per Order

### Boxed Lunch - \$23 each

Choice of Sandwich, Whole Fruit, Bag of Chips, Coleslaw, and Cookie

Sandwich Selections:

Smoked Turkey Breast and Longhorn Cheddar Cheese on Ciabatta Bread

Black Forest Ham with Swiss Cheese on Ciabatta Bread

Roast Beef and Provolone Cheese on Ciabatta Bread

Portobello Mushroom, Grilled Artichoke, Balsamic Cipollini and Boursin Cheese on Ciabatta Bread



### Executive Boxed Lunch - \$28 each

Choice of Sandwich, Whole Fruit, Bag of Chips, Quinoa Salad, Baby Bell Swiss Cheese, and Brownie

Sandwich Selections:

Italian Sub with Salami, Capicola, Mortadella and Swiss Cheese on Ciabatta Bread

Chicken Salad Sandwich on Ciabatta Bread

Smoked Turkey and Portobello Mushroom BLT on Ciabatta Bread

Olive Tapenade, Hummus, Radish, Lettuce and Tomato on Ciabatta Bread

Mushroom Pate, Lettuce and Tomato on Ciabatta Bread

### A La Carte

Assorted Sodas - \$3.50 each

Bottled Water - \$3.50 each

Bottled Juices - \$3.50 each

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# LUNCH

## LUNCH BUFFETS

### Market Street Deli Lunch Buffet - \$34 per guest

Quinoa Salad with Roasted Carrots, Walnuts, Cranberry, Arugula and Red Wine Vinaigrette

Kettle Chips

Apricot Chicken Salad

Assorted Deli Meats and Cheeses: Smoked Turkey, Roast Beef, Ham, Cheddar, Swiss and Provolone

Red Leaf Lettuce, Tomatoes and Pickles

Whole Grain Mustard, Chimichurri Aioli and Mayonnaise

Assorted Breads

Strawberry Lemon Cake

Iced Tea and Water Service

### Texas Fajita Lunch Buffet - \$35 per guest

Mexican Salad with Spinach, Tomato, Almonds, Tortilla Strips and Lemon Vinaigrette

Tortilla Chips with Salsa

Beef and Chicken Fajitas with Peppers and Onions

Charro Beans

Spanish Rice

Flour Tortillas, Shredded Cheese, Pico de Gallo, Sour Cream, and Guacamole

Margarita Cake

Iced Tea and Water Service

Add Vegetable Fajitas - \$3 per guest



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# LUNCH

## LUNCH BUFFETS

### Backyard BBQ Lunch Buffet - \$36 per guest

Dill Pickle Potato Salad

Traditional Cole Slaw with Lemon Vinaigrette

Smoked Brisket with BBQ Sauce

BBQ Chicken Breast

Mac n' Cheese

Green Beans with Bacon and Onions

Pickles

Cornbread and Assorted Breads with Butter

Deep Dish Pecan Pie

Iced Tea and Water Service

### South of the Border Lunch Buffet - \$39 per guest

Roasted Beet and Pumpkin Seed Salad

Tortilla Chips with House Salsa

Hanger Steak Adobo

Chicken Tamales

Elotes

Black Beans with Chorizo

Green Rice

Flour Tortillas, Cotija Cheese, Diced Onion and Cilantro, and Guacamole

Mexican Chocolate Cake

Iced Tea and Water Service



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# LUNCH

## LUNCH BUFFETS

### Southern Comfort Lunch Buffet - \$37 per guest

Spinach Salad with Chopped Egg, Shredded Cheddar Cheese, Pickled Red Onion, and Balsamic Vinaigrette

Broccoli Salad

Braised Beef Short Rib

Fried Chicken

Whiskey Glazed Carrots

Mashed Potatoes

Assorted Breads with Butter

Bread Pudding with Caramel Sauce

Iced Tea and Water Service

### Tuscan Table Lunch Buffet - \$36 per guest

Tuscan Panzanella

Traditional Caesar Salad

Penne Pasta with Spicy Sausage, Tomato, Spinach, and Vodka Sauce

Chicken Marsala

Squash with Chickpea Pesto

Assorted Breads with Butter

Lemon Olive Oil Cake

Iced Tea and Water Service

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# LUNCH

## PLATED LUNCHES

### SALADS (Select One)

#### Fattoush Salad

Heirloom Tomato, Cucumber, Olives, Feta Cheese, Radishes, and Pita Chip tossed with Lemon Vinaigrette

#### Wedge Salad

Iceberg Wedge with Julienne Vegetables, Goat Cheese, Tomato Wedge, Dried Papaya and Candied Almonds with Chipotle Ranch Dressing

#### Caesar Salad

Romaine Heart, Bacon Lardons, Oven-cured Tomato, Crouton, and Shaved Parmesan with Traditional Dressing

#### Nicoise Salad

Bibb Lettuce, Green Beans, Olives, Tomato, Egg, Potato with Red Wine Vinaigrette

Add \$2

#### Quinoa Salad

Quinoa, Roasted Carrots, Walnuts, Cranberry and Arugula Tossed with Red Wine Vinaigrette

Add \$2

#### Frisee Salad

Frisee, Oranges, Goat Cheese and Almonds with a Garlic Dressing

Add \$2



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# LUNCH

## PLATED LUNCHES

All Served with Chef's Pairings of Starch and Vegetable,  
Bread with Butter, Iced Tea and Water Service

## ENTREES

**Roasted Chicken Breast - \$35 per guest**  
With Glace de Poulet

**Rosemary Roasted Chicken - \$38 per guest**  
With Chardonnay Crème

**Bone-in Pork Chop - \$37 per guest**  
With Tasso Pan Jus

**Pan-seared Salmon - \$39 per guest**  
With Leek and Watercress Sauce

**Braised Beef Short Rib - \$46 per guest**  
With Red Wine Sauce

**Texas Beef Filet and Seared Chicken Breast - \$55 per guest**  
With Barolo Wine Demi

**Texas Spice Rubbed Filet - \$65 per guest**  
With Texas Spices and Porcini Mushroom Demi Glace

## Enhancements

Two Jumbo Shrimp - \$12 per guest  
Westrock Coffee - \$2.50 per guest



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# LUNCH

## PLATED LUNCHES

### DESSERTS (Select One)

Opera Cake

New York Cheesecake

Fruit Tart

Italian Cream Cake

Chocolate Caramel Tart

Add \$2

Chocolate Peanut Butter Crunch Cake

Add \$2



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# DINNER

## DINNER BUFFETS

### Texas Fajita Dinner Buffet - \$52 per guest

Mexican Salad with Spinach, Tomato, Almonds, Tortilla Strips, and Lemon Vinaigrette

Bean and Mushroom Salad

Tortilla Chips with House Made Salsa

Beef and Chicken Fajitas with Peppers and Onions

Cheese Enchiladas

Charro Beans and Spanish Rice

Flour Tortillas, Shredded Cheese, Pico de Gallo

Sour Cream and Guacamole

Margarita Cake

Polvoron Cookies

Iced Tea, Coffee, and Water Service

Add Vegetable Fajitas - \$3 per guest

### Creole Dinner Buffet - \$47 per guest

Cucumber Tomato Salad with Red Wine Vinaigrette

Broccoli Slaw with Carrots and Red Cabbage

Voodoo Chicken

Crawfish and Andouille Sausage Jambalaya

Blackened Louisiana Catfish

Seasonal Vegetable Maque Choux

Assorted Breads with Butter

Beignets with Powdered Sugar

New Orleans Bread Pudding

Iced Tea, Coffee, and Water Service

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# DINNER

## DINNER BUFFETS

### Smokehouse BBQ Dinner Buffet - \$51 per guest

Dill Pickle Potato Salad

Traditional Cole Slaw with Lemon Vinaigrette

Smoked Brisket with BBQ Sauce

BBQ Chicken Breast

Black Pepper Sausage

Mac n' Cheese

Green Beans with Bacon and Onions

Pickles

Cornbread and Assorted Breads with Butter

Warm Peach Cobbler

Deep-dish Pecan Pie with Bourbon Caramel Sauce

Iced Tea, Coffee, and Water Service

### Southern Comfort Dinner Buffet - \$50 per guest

Spinach Salad with Chopped Egg, Shredded Cheddar Cheese, Pickled Red Onion and Balsamic Vinaigrette

Broccoli Salad

Braised Beef Short Rib

Fried Chicken

Fried Catfish with Remoulade

Whiskey Glazed Carrots

Mashed Potatoes

Green Bean Casserole

Assorted Breads with Butter

Lemon Meringue Tarts

Classic Chocolate Cake

Iced Tea, Coffee, and Water Service



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# DINNER

## DINNER BUFFETS

### French Bistro Dinner Buffet - \$45 per guest

Arugula, Frisee, Pecans, Apples, Cranberries and Parmesan with Champagne Vinaigrette

Chicken Cassoulet, Sausage and White Bean Stew

Seared Salmon, Roasted Tomato, Chervil and Lemon Buerre Blanc

Roasted Cauliflower, Brown Butter, Tumeric

Duck Confit Hash

Assorted Breads with Butter

Country Apple Tart with Caramel Glaze

Almond Tartlets

Iced Tea, Coffee, and Water Service

### Tuscan Table Dinner Buffet - \$45 per guest

Tuscan Panzanella

Traditional Caesar Salad

Antipasto with Grilled Vegetables

Penne Pasta with Spicy Sausage, Tomato, Spinach, and Vodka Sauce

Chicken Marsala

Squash with Chickpea Pesto

Rigatoni with Marinara Sauce

Assorted Breads with Butter

Lemon Olive Oil Cake

Cannoli

Iced Tea, Coffee, and Water Service

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# DINNER

## DINNER BUFFETS

### **South of the Border Dinner Buffet - \$54 per guest**

Chicken Tortilla Soup

Roast Beet and Pumpkin Seed Salad

Tortilla Chips with House Salsa

Hanger Steaks Adobo

Chicken Tamales

Elotes

Black Beans with Chorizo

Green Rice

Flour Tortillas, Cotija Cheese, Diced Onion and Cilantro, and Guacamole

Mexican Flourless Chocolate Cake

Dessert Empanadas

Iced Tea, Coffee and Water Service

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# DINNER

## PLATED DINNERS

### SALADS (Select One)

#### Fattoush Salad

Heirloom Tomato, Cucumber, Olives, Feta Cheese, Radishes, and Pita Chip tossed with Lemon Vinaigrette

#### Wedge Salad

Iceberg Wedge with Julienne Vegetables, Goat Cheese, Tomato Wedge, Dried Papaya and Candied Almonds with Chipotle Ranch Dressing

#### Caesar Salad

Romaine Heart, Bacon Lardons, Oven-Cured Tomato, Crouton, and Shaved Parmesan with Traditional Dressing

#### Nicoise Salad

Bibb Lettuce, Green Beans, Olives, Tomato, Egg, Potato, and Red Wine Vinaigrette

Add \$2

#### Quinoa Salad

Quinoa, Roasted Carrots, Walnuts, Cranberry and Arugula Tossed with Red Wine Vinaigrette

Add \$2

#### Frisee Salad

Frisee, Oranges, Goat Cheese and Almonds with Garlic Dressing

Add \$2



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# DINNER

## PLATED DINNERS

All Served with Bread and Butter, Iced Tea, Coffee and Water Service

## ENTREES

**Roasted Chicken Breast with Glace de Poulet**  
**\$37 per guest**  
Glazed Baby Carrots and Bleu Cheese Scalloped Potatoes

**Rosemary Roasted Chicken with Chardonnay Crème - \$41 per guest**  
Asparagus and Roasted Tomato with Rainbow Quinoa

**Herb Chicken Breast Stuffed with Boursin Creamed Spinach - \$42 per guest**  
Sweet Potato Hash, Roasted Zucchini and Squash with Peppers and Onions

**Bone-in Pork Chop with Tasso Pan Jus**  
**\$43 per guest**  
Green Beans with Roasted Shallots and Jalapeno Cheddar Grit Cakes

**Pan Seared Salmon with Leek and Watercress Sauce - \$42 per guest**  
Ginger glazed Mixed Baby Vegetables and Coconut Lime Rice

**Oven Roasted Top Sirloin with Red Wine Sauce**  
**\$49 per guest**  
Seared Brussel Sprouts with Bacon Jam and Brown Butter Roasted Potatoes

**Roasted Mahi-Mahi and Braised Beef Short Ribs with Red Wine Sauce - \$50 per guest**  
Roasted Cauliflower and Ancient Grain Rice Pilaf

**Seared Beef Filet and Grilled Gulf Prawns with Braised Leek Demi - \$60 per guest**  
Roasted Fennel and Mushrooms with Fingerling Potatoes

**Texas Spice Rubbed Filet with Texas Spices and Porcini Mushroom Demi Glace - \$69 per guest**  
Roasted Beets with Balsamic Orange Glaze and Goat Cheese Mashed Potatoes

**Texas Beef Filet and Seared Chicken Breast with Barolo Wine Demi - \$66 per guest**  
Boccolini and Banana Polenta



All Prices are Before Taxable Service Charge and Applicable Sales Tax.  
Menus and pricing are subject to change.



TRINITY F&B SERVICES,  
INC.™

# DINNER

## PLATED DINNERS

### DESSERTS (Select One)

Opera Cake

New York Cheesecake

Fruit Tart

Italian Cream Cake

Chocolate Caramel Tart

Add \$2

Chocolate Peanut Butter Crunch Cake

Add \$2



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# RECEPTION

## COLD HORS D'OEUVRES

Minimum Order (3) Dozen Pieces

## VEGETARIAN

Deviled Eggs with Pickled Jalapenos and Bacon  
\$3.50 each

Fruit Kabobs - \$4 each

Tomato Mozzarella Skewers - \$4 each

Smoked Portabella Nacho with Roasted Garlic Cheese  
\$4 each

## SEAFOOD

Boston Lettuce Cup with Pickled Shrimp,  
Watermelon and Shaved Red Onion - \$5 each

Smoked Salmon Spread, Topped with Fried Capers  
and Red Onion on a Crostini - \$5 each

Seafood Cocktail with Shrimp, Calamari and Scallops  
in Tomato and Clam Juice - \$6 each

Mini Lobster Roll Served New England Style on a  
Fresh - \$12 each

## CHICKEN

Smoked Chicken Nacho with Roasted Garlic Cheese  
\$4 each

Kale, Rotisserie Chicken and Parmesan in Phyllo Cup  
\$4 each

Lettuce Cup with Asian Chicken and Rice Noodle Salad  
\$5 each

## MEAT

Fig, Bacon and Goat Cheese on Flatbread - \$4.50 each

Assorted Brioche Sandwich Sliders - \$5 each

Antipasto Skewers - \$5 each

Mini Charcuterie Cups - \$6 each



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# RECEPTION

## HOT HORS D'OEUVRES

Minimum Order (3) Dozen Pieces

## VEGETARIAN

Cheese Quesadilla with Salsa and Sour Cream  
\$3.50 each

Vegetable Egg Roll with Sweet Chili Sauce - \$4 each

Vegetable Slider - \$5 each

Vegetable Samosa - \$6 each

## CHICKEN

Chicken Tenders with BBQ Sauce and Ranch Dip  
\$3.50 each

Chicken Quesadilla with Salsa and Sour Cream  
\$4 each

Mini Chicken Pot Pie - \$5 each

Chicken Kabob with Cilantro Lime Cream - \$5 each

## MEAT

Beef Quesadilla with Salsa and Sour Cream - \$4 each

Beef Empanada - \$4 each

Korean Style BBQ Short Rib - \$5 each

BBQ Beef, Chicken or Pork Sliders - \$5.50 each

Cheeseburger Slider - \$5.50 each

Beef Kabob with Ginger and Soy - \$6 each



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# RECEPTION

## RECEPTION DISPLAYS

**Vegetable Crudite with Dip - \$6.50 per guest**

**Sliced Seasonal Fruit - \$8 per guest**

**Domestic Cheeses with Dried Fruits and Fruit Preserves - \$11 per guest**

**Antipasto Platter - \$15 per guest**  
Minimum order (25) guests

**Local Texas Cheese, Nuts, Dried Fruit and Assorted Cracker Basket - \$15 per guest**

\*To ensure optimal freshness, 2 hour maximum service time on all displays



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# RECEPTION

## RECEPTION STATIONS

Minimum of (75) Guests Each

### **Panini Station - \$20 per guest**

Choose (2)

Heirloom Tomatoes, Fresh Mozzarella and Basil Pesto on Ciabatta Bread

Oven Roasted Turkey Breast, Cheddar Cheese, Smoked Bacon and Dijon Aioli on Ciabatta Bread

Marinated Chicken Breast, Olive Tapenade and Smoked Provolone on Ciabatta Bread

Roasted Angus Beef, Havarti Cheese and Horseradish Aioli on Ciabatta Bread

### **Mashed Potato Station - \$16 per guest**

Brown Butter Mashed Potatoes and Mashed Sweet Potatoes

Served with Chives, Bacon, Sour Cream, Cheddar Cheese, Brown Sugar, Marshmallow and Pecans

### **Grits Station - \$22 per guest**

Shrimp, Andouille Sausage, Cheddar Cheese, and Corn in Cajun Sauce

### **Baked Potato Bar - \$18 per guest**

Butter, Sour Cream, Chives, Bacon, BBQ Brisket, Cheddar Cheese

### **Brownie Station - \$18 per guest**

Nutty Chocolate Brownie, Toffee Crunch Brownie, S'mores Blondie, Vanilla Ice Cream, Marshmallow Cream, Mocha Fudge and Hot Bourbon Caramel Sauce

### **Pasta Station - \$25 per guest**

Cheese Tortellini with Pancetta, Green Peas and Egg Yolk Cream

Agnolotti with Herb Brown Butter, Walnuts, Butternut Squash

Garlic Bread and Parmesan Cheese

### **Street Taco Station - \$22 per guest**

Sautéed Skirt Steak and Chicken, Caramelized Onion, Cilantro, Queso Fresco, Salsa and Limes

\*To ensure optimal freshness, 2 hour maximum service time on all stations



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TRINITY F&B SERVICES,  
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# RECEPTION

## CARVING STATIONS

Chef(s) Required - \$150 each

### Herb Roasted Turkey - \$9 per guest

Served with Brioche Rolls, Cranberry and Apple Compote, and Herbed Aioli  
Minimum (25) Guests

### Bourbon and Brown Sugar Ham - \$11 per guest

Served with Brioche Rolls, Cherry Pineapple Compote and Whole Grain Mustard  
Minimum (40) Guests

### Black Angus Steamship Round of Beef - \$7 per guest

Served with Brioche Rolls, Whipped Horseradish Cream, and Au Jus  
Minimum (150) Guests

### Roasted New York Sirloin - \$14 per guest

Served with Brioche Rolls, Red Wine Demi and Whipped Horseradish Cream  
Minimum (30) Guests

### Dry Rubbed Prime Rib of Beef - \$17 per guest

Served with Brioche Rolls, Au Jus and Whipped Horseradish Cream  
Minimum (30) Guests

### Whole Roasted Beef Tenderloin - \$24 per guest

Served with Brioche Rolls, Chimichurri and Whipped Horseradish Cream  
Minimum (30) Guests

\*To ensure optimal freshness, 2 hour maximum service time on all stations



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# BAR SERVICES

## HOSTED BAR

Requires Bartender(s) - \$150 each per (4) hours,  
\$35 per additional hour

### Mixed Drinks - \$7.50 per drink

Jack Daniels Bourbon, J&B Scotch, Crown Royal  
Blended Whiskey, Tanqueray Gin, Tito's Vodka, Jose  
Cuervo Especial Tequila, and Bacardi Rum

### House Wine - \$7 per glass

Trinity Oaks Cabernet Sauvignon, Chardonnay, or  
Pinot Grigio

### House Wine - \$38 per bottle

Trinity Oaks Cabernet Sauvignon, Chardonnay, or  
Pinot Grigio

### Bottled Beer - Specialty - \$7 each

Rahr & Son's Varieties, Revolver Blood and Honey,  
and Dos Equis

### Bottled Beer - Domestic - \$6 each

Bud Light, Coors Light, Miller Lite, and Shiner Bock



**Draft Beer - Domestic - \$475 per keg**  
Approximately (100) Servings each

**Sodas and Bottled Water - \$3.50 each**



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# BAR SERVICES

## CASH BAR

Requires Bartender(s) and Cashier(s) - \$150 each per (4) hours, \$35 per additional hour

### Mixed Drinks - \$8 per drink

Jack Daniels Bourbon, J&B Scotch, Crown Royal Blended Whiskey, Tanqueray Gin, Tito's Vodka, Jose Cuervo Especial Tequila, and Bacardi Rum

### House Wine - \$8 per glass

Trinity Oaks Cabernet Sauvignon, Chardonnay, or Pinot Grigio

### Bottled Beer - Specialty - \$8 each

Rahr & Son's Varieties, Revolver Blood and Honey, and Dos Equis

### Bottled Beer - Domestic - \$7 each

Bud Light, Coors Light, Miller Lite, and Shiner Bock

### Sodas and Bottled Water - \$3.50 each



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TRINITY F&B SERVICES,  
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# CONCESSIONS

## CONCESSIONS – EXHIBIT HALL

### EXHIBIT HALL A CONCESSION AREA

Entrée Selections Will Vary. See Your Convention Services Representative for Menu Selections

Located on East Side of Exhibit Hall A

### SMOKEHOUSE BBQ & TORTILLA EXPRESS

Entrée Selections Will Vary. See Your Convention Services Representative for Menu Selections

Located on East Side of Exhibit Hall E

### CONCESSIONS – ARENA

Entrée Selections Will Vary. See Your Convention Services Representative for Menu Selections

Located in Inner Concourse of Arena on North side of building

### DOGHOUSE & SANDWICH COMPANY

Entrée Selections Will Vary. See Your Convention Services Representative for Menu Selections

Located on East Side of Exhibit Hall C

### CONCESSIONS – PORTABLE LOCATIONS

Entrée Selections Will Vary. See Your Convention Services Representative for Menu Selections

Can be placed throughout building, based on event set-up.

### CONCESSIONS – SPECIALTY

Entrée Selections Will Vary. See Your Convention Services Representative for Menu Selections

Can be placed throughout building, based on event set-up.



# POLICIES

## **Event Agreement:**

All food and beverage must be purchased from Trinity F&B Service, Inc., outside food and beverage is strictly prohibited. In order to ensure a successful function, it is required that all menus, room set-up requirements, and any other arrangements be submitted a minimum of (3) three weeks prior to the event. At that time, Trinity F&B Services, Inc. will prepare an event order outlining the catering arrangements for your approval. Should arrangements not be submitted by (3) three weeks prior to your event, Trinity F&B Services reserves the right to make menu selections for you.

## **Pricing:**

All prices quoted do not include the service charge (currently 23%) and applicable sales tax. Guaranteed prices will be confirmed 90 days prior to your events.

## **Food & Beverage Guarantee:**

All guarantees relating to the number(s) of attendees and/or quantities for food and/or beverage services will be required no less than (7) business days prior to your first scheduled event at the Fort Worth Convention Center.

If the guarantee is not received by the designated date, then the estimated number of attendees/quantities specified on the most recent event order will become the final guarantee.

## **Increase Guest Count:**

Any changes in orders placed or guest counts increased after the final guaranteed date stated above may be subject to an additional charge of 10% over and above the menu price to cover additional rush for food, labor, equipment and services. However, Trinity Food and Beverage Services, Inc. reserves the right to either decline or accept any additional guaranteed numbers. In the event that Trinity Food and Beverage Services declines to honor the new guarantee, Trinity will use the original guaranteed number.

## **Overset Policy:**

Trinity F&B Services, Inc. will prepare food and beverage, provide service staff and have seats available for 3% over the guarantee not to exceed 30 guests for plated and buffet meals with complete table set ups. Should you exceed the guaranteed number and use any or the entire overset table set ups, you will be charged regular menu pricing.

## **Deposits Required and Payment Schedule:**

A non-refundable deposit in the amount of 100% of the total estimated charge is required with the signed agreement to secure the above outlined arrangements. This deposit will be deducted from your total charges. Should your function be cancelled, this deposit will be applied toward any liquidated damages due as listed in the terms and conditions of this agreement.



# POLICIES

## **Payment:**

Trinity F&B Services Inc. accepts payments made in cash, certified check or by an authorized credit card. For on-site additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. If no credit card is provided, an overpayment will be required as part of the last payment to cover any on-site additions.

## **Invoicing:**

All itemized food and beverage checks must be reviewed and signed at the conclusion of your function. Any discrepancies or concerns about the checks can be discussed and resolved with the banquet manager or your conference service manager on the day of the function. If the contact is not available, or chooses not to sign, the contact accepts the billing count from Trinity F&B Services, Inc. on behalf of the organization.

## **Function Room Assignments:**

The organization is responsible for securing meeting space for the event(s) directly with the Fort Worth Convention Center staff. Changes in the size and/or set up need to be addressed with a City of Fort Worth event coordinator and the Trinity F&B Services, Inc. representative assigned to your event.

## **Service Staff:**

The guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 35 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. For each additional server, the organization will be charged at a four-hour minimum of \$150 per four-hour shift. Additional labor charges may apply for holiday events and bars that require service after midnight.

## **Security:**

At the discretion of Trinity F&B Services, Inc., in order to maintain adequate security measures, the organization may be required to provide security for certain functions including but not limited to proms, homecomings, dances, bars, large production events, etc. Any event where alcohol is served, security is required. Security will be at the sole expense of the the organization and must be secured through an approved vendor. This vendor list will be provided by Fort Worth Convention Center event coordinators. Please see the event coordinator for questions pertaining to security.



# POLICIES

## **Beverage Service:**

We offer a complete selection of beverages to complement your event. Please note that alcoholic beverages and service of requested beverages are regulated by the Texas Alcoholic Beverage Commission. No alcoholic beverages may be brought onto the premise from outside sources.

We reserve the right to refuse alcohol service to any guest that appears to be intoxicated or underage. No alcoholic beverage can be removed from the premises.

## **Decorations:**

Trinity F&B Services, Inc. will be pleased to assist you with your floral, decorating and entertainment needs. Should you decide to contract these services yourself, we do suggest using our preferred vendors. If you select a vendor not on the list, we do need to have the vendor contact the Fort Worth Convention Center for guidelines on delivery, tear-down, dock usage and clean up. Should your vendor leave without cleaning up properly, the organization will be responsible for any additional labor charges and or damages to restore the room to its prior condition.

## **China Service:**

All plated meal functions include china and glassware. Continental breakfast, coffee service, buffet service and exhibitor services include disposable ware. If china is requested for these functions, a fee of \$2.50 per person per function will apply.

## **Group Minimums:**

A \$150 service charge will apply to all functions with meals ordered for under 25 guests.

