

THE *Statler*

BANQUETS & CATERING

BANQUET BREAKFAST

CONTINENTAL BREAKFAST BUFFET

Assortment of Freshly Baked Breakfast Breads, Croissants, and Pastries
Assorted Bagels with Whipped Cream Cheese and Strawberry Cream Cheese
Whipped Honey Butter and House-made Berry Compote
Sliced Fresh Seasonal Fruit with Berries
BYO Greek Yogurt Parfaits
House-Made Granola, Seasonal Berries

\$45 per guest

STATLER SIGNATURE BREAKFAST BUFFET

Assortment of Freshly Baked Breakfast Breads, Croissants, and Pastries
Whipped Honey Butter and House-made Berry Compote
Sliced Fresh Seasonal Fruit with Berries

Choice of any two items \$48
Choice of any three items \$55
Choice of any four items \$62

Farm Fresh Eggs

Scrambled Eggs or Egg Whites
Chicken Fried Steak Eggs Benedict - Buttermilk Biscuit, Poached Egg, Cream Gravy
Warm Frittata with Baby Spinach, Mushrooms and Crumbled Goat Cheese
Poblano and Cheese Quesadilla, Scrambled Eggs, Roasted Poblano Peppers, Chihuahua Cheese, Salsa Verde
Steak and Egg Quesadilla, Scrambled Eggs, Thinly Sliced Steak, Caramelized Onions, Cheddar and Monterey Jack Cheese, Roasted Tomato Salsa

Sweet Southern Morning

Blueberry and Lemon Curd Waffles, Topped with Fresh Blueberries, Lemon Curd and Powdered Sugar
Texas Pecan Pancakes, served with Buttery Pecan Syrup
Chicken and Waffles, Belgian Waffle, Fried Chicken Breast, served with Spicy Maple Syrup
Challah French Toast, Maple Syrup, Whipped Cream, Seasonal Berry Compote

Texas Ranch Classics

Thick Cut Applewood Smoked Bacon
Maple Pork Sausage Links
Country Style Pork Sausage Patties
Chicken Apple Sausage

Prairie Provisions

Tex-Mex Breakfast Potatoes, Sautéed with Onions, Bell Peppers and Jalapenos,
Spiced Smoky Paprika
Buttermilk Biscuits with Sausage Gravy
Garlic and Herb Roasted Baby Red Potatoes, Olive Oil, Rosemary and Thyme
Hashbrown Casserole, Cheddar Cheese, Sour Cream, Green Onion
Potatoes O'Brien
Sweet Potato Hash, Apples, Cinnamon, Sea Salt

BREAKFAST BUFFET ENHANCEMENTS

To be added to existing breakfast buffet

Omelet Station (Chef Attendant Required)

Baby Spinach, Red Bell Pepper, Onion, Mushrooms, Cheddar, Gruyere, Ham, Bacon, Chorizo,
Chicken Apple Sausage, Artichoke Hearts, Roasted Poblano

Add to Breakfast Buffet: \$24 per guest

Minimum 20 guests

Smoked Scottish Salmon Platter

Traditional Scottish smoked salmon with assorted bagels, whipped cream cheese, capers,
pickled red onions, lemon, and fresh dill

Add to Breakfast Buffet: \$19 per person

Minimum 20 guests

Steel Cut Oatmeal Station

Slow-simmered Steel Cut oats served with Brown Sugar, Honey, Whole Milk, Oat Milk, Golden
Raisins, Dried Cranberries, Toasted Pecans, Cinnamon Sugar

Add to Breakfast Buffet: \$10 per guest

Minimum 20 guests

*Chef Attendant required at \$175 each | Bartenders and Cashiers are \$175 each

All pricing exclusive of 27% service charge and applicable 8.25% sales

A \$200 labor fee per meal period will apply to groups (20) or less

PLATED BREAKFAST

Includes Orange Juice, Coffee & Tea Service

TRADITIONAL AMERICAN

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon or Country Sausage Patties

Breakfast Potatoes with Onions & Peppers

Assorted Breakfast Pastries

\$51 per guest

TEXAS TWO STEP

Thick Cut French Toast with Berries & Maple Syrup

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon or Country Sausage Patties

Assorted Breakfast Pastries

\$52 per guest

LONE STAR BREAKFAST

Soft Scrambled Farm Eggs

Smoked Texas Brisket Hash

Roasted Potatoes, Caramelized Onion, Poblano Pepper

Roasted Poblano Cream

Warm Buttermilk Biscuits

\$54 per guest

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BANQUET BREAKS

THE STATLER BAKE SHOP

A LA CARTE PASTRIES \$65 PER DOZEN

Assorted Bagels with Cream Cheese

Assorted Muffins

Assorted Danish Pastries

Croissants

Assorted Cookies

Fudge Brownies

Blondies

Lemon Bars

Strawberry Cheesecake Bars

Texas Chocolate Pecan Bars

A LA CARTE SNACKS

Assorted Packaged Chips \$8

Packaged Popcorn \$8

Packaged Pretzels \$8

Packaged Roasted Nuts \$8

Packaged Trail mix \$8

Packaged Protein/Nutritional Bars \$8

Packaged Granola Bars \$8

Assorted Candy Bars \$8

Whole Fresh Fruit \$8

Sliced Melon, Seasonal Fruit and Berries \$14 per guest

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DAILY BREAKS

all pricing based on a (30) minute service period

The Garden Court Fruit Market

Whole Apples, Pears and Bananas
Sliced Seasonal Fresh Fruit and Berries
Fresh Honeycomb, Toasted Almonds
Assorted Granola Bars
\$25 per guest

The Creamery Yogurt Bar

Plain and Vanilla Greek Yogurts with Seasonal Fresh Berries, House Made Granola, Honey, Chia Seeds, and Toasted Coconut.
\$18 per guest

The Old World Kolache Bakery

Assorted savory and sweet Texas-style kolaches featuring sausage & cheddar, jalapeño sausage, cream cheese, and seasonal fruit varieties
\$22 per guest

The Midday Intermission

House-Seasoned Chex Style Snack Mixes including Classic, Spicy Texas BBQ, Sweet & Salty with Assorted Cookies and Fudge Brownies.
\$17 per guest

The Crossroads Cantina

Texas-Inspired Chips & Dips
House-fried corn tortilla chips served with smoked brisket queso, fire-roasted tomato and chile salsa, fresh guacamole, and cowboy black bean dip with roasted corn and warm spices
\$23 per person

The Trailhead Mix Bar

Build-your-own snack mix featuring assorted dried fruits, yogurt-covered cranberries, caramelized maple pecans, honey-roasted peanuts, peanut butter pretzel nuggets, chocolate chips, and plain M&M's.
\$19 per guest

The Curated Snack Assortment

Assorted bagged chips, trail mix, and popcorn, complemented by mixed nuts, protein bars, granola bars, assorted candy, and whole seasonal fruit.
\$24 per guest

The Grand Finale

Assortment of lemon blueberry butter cookies, strawberry cheesecake bars, Texas chocolate pecan bites, mini fudge brownie bites, and assorted donut hole skewers featuring glazed, cinnamon, and chocolate-dipped varieties.
\$29 per person

ALL DAY BEVERAGE SERVICE

Up to (8) hours of continuous service.

Statler Blend Coffee, Assortment of Hot Teas

Assorted Soda & Bottled Water

\$55 per guest, Half Day \$30 per guest

A LA CARTE BEVERAGE

Regular & Decaffeinated Coffee, Hot Tea | \$118 per gallon

House Made Mexican Hot Chocolate | \$124 per gallon

Iced Tea with Mint & Lemon | \$118 per gallon

Freshly Squeezed Lemonade | \$118 per gallon

Freshly Squeezed Juices | \$78 per gallon

Red Bull Energy Drinks | \$9 each

Nitro Cold Brew Coffee | \$12 each

Assorted Coke Soft Drinks, Sparkling Water | \$8 each

Bottled Water | \$8 each

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BANQUET LUNCH

BUFFETS

Includes Iced Tea and Coffee | Additional \$8 if selected on alternate dates

MONDAY - DALLAS FARMERS MARKET

Local Greens, Citrus, Goat Cheese, Pumpkin Seed Vinaigrette
Quinoa Grain Salad, Cucumbers, Melted Leeks
Sage & Thyme Chicken Breast,
Roasted Cremini Mushrooms, Artichoke Heart
Pan Seared Salmon, Wilted Baby Spinach, Citrus Butter
Orzo Risotto, Basil, Pecorino
Today's Market Vegetable
Chef's Assorted Mini Desserts

\$76 per guest

TUESDAY - OAK LAWN

Romaine, Baby Spinach, Roasted Red Pepper, Kalamata Olive, Grape Tomato, Feta Cheese,
Green Goddess Dressing, Red Wine Vinaigrette
Pearled Couscous, Cucumber, Oven Roasted Tomato, Asparagus Tips, Parsley, Mint, White
Balsamic Vinaigrette
Herb Marinated, Grilled Flank Steak, Tzatziki
Garlic Lemon Roasted Chicken
Spanakorizo Rice
Roasted Vegetable Medley
Rosemary Focaccia, Sun Dried Tomato Oil
Lemon Bars, Amoretti Cookies

\$78 per guest

WEDNESDAY - OAK CLIFF, TX

Texas Caesar, Roasted Corn, Spiced Croutons, Cotija Cheese, Pico de Gallo, Cilantro Caesar
Dressing
Build Your Own Tacos:
Carne Asada, Sofrito Grilled Chicken
Corn & Flour Tortillas
Pico de Gallo, Cotija Cheese, Salsa Roja Sour Cream, Shredded Mexi-Queso, Guacamole
Spinach & Mushroom Enchiladas, Salsa Verde
Charro Beans
Mexican Rice with Corn and Cilantro
Tres Leches Cake

\$78 per guest

THURSDAY - POMODORO

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing, Feta Vinaigrette
 Fresh Mozzarella & Tomato, Fresh Basil, EVOO, Balsamic Glaze
 Penne Alfredo, Baby Spinach, Grape Tomato
 Grilled Chicken Breast, Lemon Caper Butter Sauce
 Tuscan Braised Short Rib, Creamy Polenta
 Grilled Vegetable Medley
 Tiramisu

\$82 per guest**FRIDAY - THE UPTOWN**

Baby Wedge: Iceberg, Heirloom Cherry Tomato, Crumbled Blue, Crispy Bacon, Shaved Red
 Onion, Blue Cheese Dressing and Avocado Lime Dressing
 Orecchiette with Rocket Pesto, Sun-Dried Tomato, Oven Roasted Wild Mushrooms
 Grilled Ribeye Steak, Tomato Chimichurri, Demi-Glace
 Roasted Chicken Breast, Caramelized Fennel Jus
 Roasted Baby Yukon Gold Potato, Texas Olive Oil, Green Onion
 Haricots Verts, Lemon Zest, Pickled Shallot
 Triple Chocolate Mousse Cake

\$86 per guest**SATURDAY - HANDCRAFTED SANDWICH STATION**

Deconstructed Garden Salad - Romaine, Spring Greens, Baby Spinach, English Cucumber, Grape
 Tomato, Shredded Carrot, Shaved Red Onion, Red Bell Peppers, Avocado Ranch Dressing,
 Balsamic Vinaigrette
 Red Potato Salad, Bacon, and Fresh Dill
 Shredded Chicken, Pesto Yogurt Dressing, Flaky Croissant
 Roast Turkey Breast, Swiss Cheese, Lettuce, Tomato, Bacon, Avocado, Chipotle Mayo, Ciabatta
 Greek Veggie Wrap, Hummus, Romaine, Kalamata Olive, Roasted Red Pepper, Shaved Red Onion,
 Feta Cheese, Tomato Tortilla Wrap, Red Wine Vinaigrette
 Roast Beef, Sharp White Cheddar Cheese, Lettuce, Tomato, Horseradish Mayo, Hoagie Roll
 House-Made Potato Chips
 Pickle Spears
 Assorted Fresh Baked Cookies
 Assorted Dessert Bars

\$72 per guest

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SUNDAY - SOUTHERN HOMESTYLE

Mixed Seasonal Greens, Tomato, Cucumber, Shredded Cheese, Garlic Croutons, Smoked Bacon,
Buttermilk Ranch, Italian Vinaigrette
Red Potato Salad, Whole Grain Mustard
Buttermilk Brined Crispy Fried Chicken Filet, Pepper Gravy
Texas Smoked Brisket, BBQ Sauce
Green Beans with Bacon and Onions
Whipped Yukon Garlic Creamy Potatoes
Jalapeno Cornbread Muffins, Honey Butter
Seasonal Fruit Pie
Red Velvet Cake

\$78 per guest**STATLER BOX LUNCH**

Min. order of 25 (Max selection of 2 Sandwich types)

Roast Turkey Breast, Swiss Cheese, Lettuce, Tomato, Bacon, Honey Mustard, Fresh Baked
Flaky Croissant
Roast Turkey Breast, Fig Jam, Creamy Brie, Arugula, Balsamic Glace, Fresh Baked 12 Grain
Croissant
Spiced Grilled Chicken, Black Beans, Roasted Corn, Avocado, Mexi-Queso, Chipotle Aioli,
Tomato Tortilla
Greek Veggie Wrap, Hummus, Romaine, Kalamata Olive, Roasted Red Pepper, Shaved Red
Onion, Feta Cheese, Tortilla Wrap, Red Wine Vinaigrette
Roast Beef, Sharp White Cheddar Cheese, Lettuce, Tomato, Horseradish Mayo, Hoagie Roll

Choice of One Side

Red Potato Salad, Whole Grain Mustard
Israeli Cous Cous, Cucumber, Oven Roasted Tomato, Asparagus Tips, Parsley, Mint,
White Balsamic Vinaigrette
Roasted Butternut Squash, Quinoa & Craisin Salad
Hummus & Vegetable Crudit 

Each boxed lunch served with:

Assorted Chips, Seasonal Hand-Picked Whole Fruit, Fresh Baked Cookie, Bottled Water,
Packaged Cutlery

\$57 per guest

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PLATED LUNCH

SALAD

Select one Salad

Baby Spinach and Arugula, Strawberries, Feta, Caramelized Maple Pecans, Strawberry Balsamic Vinaigrette

Baby Field Greens, Grape Tomato, English Cucumber, Julienne Carrot, Champagne Vinaigrette

Classic Caesar, Romaine Hearts, Shaved Parmesan, Garlic Croutons, Classic Dressing

ENTRÉE

Select one Entree

Braised Short Rib

Creamy Polenta, Roasted Baby Carrots, Rich Demi-glace

\$72 per guest

Beef Tenderloin Medallion

Roasted Garlic Mashed Yukon Potatoes, Grilled Asparagus, Burgundy Reduction

\$78 per guest

Ancho Chile-Crusted Petite Filet Mignon

Sweet Potato Gratin, Green Beans with Tomatoes, Roasted Poblano and Queso Fresco, Mole Sauce

\$78 per guest

Herb-Crusted Roasted Chicken Breast

Roasted Rainbow Fingerling Potatoes, Roasted Brussels Sprouts, Rosemary Jus Lie'

\$62 per guest

Pan Seared Salmon

Coconut Jasmine Rice, Sesame Ginger Haricots Vert, Pineapple Pico, Thai Cilantro Lime Cream

\$68 per guest

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DESSERT

Chocolate Hazelnut Torte

Red Velvet Cake

White Chocolate Raspberry Mousse Cake

Italian Cream Cake

Carrot Cake

Seasonal Fruit Tart +3

Crème Brûlée Tart +3

Texas Pecan Tart +3

Lemon Blueberry Cheesecake

Dulce de Leche Cheesecake

BANQUET RECEPTIONS

HORS D'OEUVRE

Minimum order of 50 pieces per hors d'oeuvre either passed or buffet style.

COLD

\$10 per piece

Miniature Avocado Toast, Radish & Micro Basil
Heirloom Tomato Bruschetta, Micro Basil, Balsamic
Goat Cheese Tart, Chive Custard, Oven Dried Tomato
Heirloom Grape Tomato, Mozzarella Sphere, Basil Skewer, Balsamic
Roast Beef Crostini, Horseradish Crème, Pickled Red Onion
Stuffed Peppadew Peppers, Herbed Goat Cheese
Truffle Deviled Eggs

\$12 per piece

Smoked Salmon Pinwheel, Asparagus, Dill Cream Cheese, Crostini
Miniature Lobster Salad, Brioche, Chive
Mini Ahi Tuna Poke Bowls, Crispy Wonton, Mango, Avocado, Scallion

HOT

\$10 per piece

Crispy Vegetable Spring Roll, Sweet Chili Sauce
Crispy Tempura Shrimp, Sweet Chili Soy
Pepper Crusted Tenderloin Skewer, Chimichurri
Bacon Wrapped Jalapeño Chicken Skewer
Korean BBQ Beef Skewer, Bulgogi Glaze, Sesame & Scallion
Vegetable Pot Sticker, Pineapple Sweet Chili Sauce
Mini Falafel Balls, Tahini Dip
Asiago Asparagus Rolls, Roasted Red Pepper Coulis
Brisket Empanadas, Chipotle Aioli

\$12 per piece

Lobster Arancini, Lemon-Saffron Aioli
Mini Crab Cake, Remoulade
Bacon Wrapped Scallops, Sriracha Aioli

Displays: 90 minute serve time

STATLER CHEESEBOARD

Imported & Domestic Cheeses, Dried Fruits, Seasonal Berries, Fig Preserves, Honey Comb, Roasted Almonds, Grilled Breads & Crackers

\$33 per guest

CHARCUTERIE BOARD

Chef's Selection of Cured Meats

Whole Grain Mustard, Pickled Vegetables, Cornichon, Olives, Grilled Focaccia

\$34 per guest

CHEESE AND CHARCUTERIE COLLECTION

Chef's Selection of Artisan Cheese and Charcuterie

Includes Selection of Appropriate Accompaniments

\$34 per guest

CHEF'S CRUDITÉ & DIPS

Seasonal Display of Fresh Garden Vegetables

Rainbow Baby Carrots, Red Bell Peppers, English Cucumbers, Celery, Broccolini, Grape Tomato Skewers

Avocado Ranch, Whipped Feta with Lemon & Olive Oil, Green Goddess Herb Dip

Grilled Crostini, Assorted Crackers

\$24 per guest

JUMBO SHRIMP

Based on 5 pcs per person

Jumbo Shrimp, Avocado Cilantro Lime Crema, Horseradish Cocktail Sauce

\$29 per guest

RAW BAR

Based on 6 pcs per person

Jumbo Shrimp

Oysters on the ½ Shell

Seasonal Ceviche Shooter

Cocktail Sauce, Mignonette, Horseradish, Lemon

\$48 per guest

*Chef Attendant required at \$175 each | Bartenders and Cashiers are \$175 each

All pricing exclusive of 27% service charge and applicable 8.25% sales

A \$200 labor fee per meal period will apply to groups (20) or less

Reception stations: 90 minute serve time

HUMMUS & MEZZE BAR

Classic, Edamame & Roasted Red Pepper Hummus

Olive Tapenade

Marinated Chickpeas with Lemon & Herbs

Castelvetrano & Kalamata Olives, Marinated

Crudit : Baby Carrots, Cucumber, Celery, Red Bell Pepper

Mini Naan Flatbread (Split for Dipping), Crostini & Lahvosh

\$31 per guest

FRESH SALAD BAR

Mixed Baby Greens, Hearts of Romaine Lettuce

Toppings - Heirloom Cherry Tomatoes, Cucumber Slices, Shredded Carrots, Crispy Bacon,

Dried Cranberries, Mandarin Orange, Parmesan, Goat Cheese, Feta Cheese, Croutons,

Pepitas, Crispy Fried Onions, Ranch, Balsamic Vinaigrette, Red Wine Vinaigrette

\$25 per guest

PASTA

Choose 2 Pastas & 2 House-made Sauces, tossed to order

Pasta: Penne, Orecchiette, Cavatappi, Cheese Tortellini

Sauces: Marinara, Alfredo, Basil Pesto & Four Cheese

Toppings: Roasted Brussels Sprouts, Pancetta Lardons, Crispy Prosciutto, Grated Parmesan,

EVOO, Red Pepper Flakes

Requires Chef Attendant

\$32 per guest

SLIDERS

choice of three

Angus Beef, Sharp Cheddar, Bacon, Caramelized Onion, Potato Roll

Crispy Chicken, Buttermilk Biscuit, Honey Butter

BBQ Brisket, Pickles, Texas Bourbon BBQ Sauce, Potato Roll

Hot Chicken, Pickles, Mayo, Potato Roll

Grilled Portobello Mushroom, Mozzarella, Tomato, Basil, Balsamic Glaze, Pretzel Roll

Accompaniments

Ketchup, Yellow Mustard, Mayonnaise, Seasonal Greens, Sliced Tomato, Shaved Red Onion,

Pickle Chips

\$31 per guest

Truffle Parmesan Fries, Garlic Aioli \$7 per guest

STREET TACOS

*Requires 1 chef attendant per 45 guests, 175 per attendant

Carne Asada, Achiote Grilled Chicken

Corn & Flour Tortillas

Shaved Cabbage, Pico de Gallo, Guacamole, Roasted Tomato Salsa, Fresh Jalapenos, Lime

Wedges, Cotija Cheese, Lime Crema, Shredded Mexi-Queso

\$34 per guest

ASIAN STREET FOOD

Korean Fried Chicken Bites, Gochujang-Soy Glaze

Pork & Vegetable Pot Stickers, Soy-Rice Vinegar Dipping Sauce

Mini Bao Buns with Char Siu Barbecue Pork

Teriyaki Chicken Skewers

Gochujang Aioli, Sweet Chili Sauce & Chili Crisp

\$34 per guest

TEXAS LOADED POTATO BAR

Choice of four

Mini Baked Idaho Russets

Seasoned Ranch Potatoes with House Chili Oil

Roasted Sweet Potatoes with Maple Pecans

Roasted Garlic Mashed Yukon Golds

Smoked Cheddar-Gruyere Potato Gratin

Served with Texas Chili Con Carne, Smoked Pulled Chicken with Bourbon BBQ Jus, Poblano Queso Blanco, Chipotle Lime Crema, Chive Sour Cream, Bacon Jam, Crispy Onions, Toasted Pepitas, Pickled Red Onions and Charred Scallions.

\$35

Enhancements**Garlic Butter Shrimp - \$7 per guest**

Gulf shrimp sautéed with garlic and butter

Texas Hot Link Coins - \$4 per guest

Sliced beef hot links with light char

Braised Short Rib Chile Colorado - \$6 per guest

Red chile-braised beef short rib, pulled and sauced

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CARVINGS

TEXAS BBQ BRISKET

Bourbon BBQ Sauce, Dill Pickles, Pickled Red Onions, Chipotle Cheddar Corn Muffins

\$450 - serves 30 guests

Pepper Jack Mac & Cheese \$7 per guest

Southern Green Beans with Bacon and Onions \$7 per guest

WHOLE PRIME RIB

Served Au Jus, Horseradish Cream

Crispy French Rolls

\$850 - serves 30 guests

Yukon Gold Potatoes au Gratin, Gruyere, Garlic \$8 per guest

Roasted Brussels Sprouts, Pancetta, Balsamic \$7 per guest

ROAST BEEF TENDERLOIN

Wild Mushroom Ragout, Horseradish Cream, Whole Grain Mustard

Mini Brioche Buns

\$650 - serves 15 guests

Herb Roasted Fingerling Potatoes \$8 per guest

Cauliflower Gratin \$7 per guest

ROASTED SPICY MAPLE GLAZED ATLANTIC SALMON

Pineapple Pico

\$350 - serves 15 guests

Quinoa Salad, Roasted Vegetables, Balsamic Vinaigrette \$7 per guest

Farro and Roasted Pepper Salad, Red & Yellow Peppers, \$7 per guest

Kalamata, Fresh Basil, Red Wine Vinaigrette

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TEXAS SWEET TABLE

Mini Pecan Tarts, Banana Pudding Shooters, Texas Sheet Cake Bites, Sopapilla Cheesecake Bars, Tres Leches Bites, and Mini Red Velvet Cupcakes

\$32 per guest

Add Ice Cream to the Texas Sweet Table (requires chef attendant)

Vanilla Bean and Butter Pecan Ice Cream with Bourbon Caramel, Chocolate Fudge, Candied Texas Pecans, and Whipped Cream.

\$9 per guest

CUPCAKE COLLECTIONS

Southern Favorites

Chocolate, Vanilla, Red Velvet, Carrot, and Maple Bacon

Texas Celebration Collection

Red Velvet, Funfetti, Strawberry Lemonade, Cherry Pistachio

\$84 per dozen, - 1 dozen minimum per flavor

MINI DESSERT COLLECTIONS

Texas & Southern Classics

Mini Pecan Tarts, Banana Pudding Shooters, Texas Sheet Cake, Carrot Cake

Chocolate & Crowd Favorites

Chocolate Caramel Domes, Mini Cheesecakes, Whoopie Pies, Chocolate Crunch

\$27 per guest

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BANQUET DINNER

DINNER BUFFETS

all dinners include bread, butter, water & coffee service

TEXAS COOKOUT

Chopped Romaine, Roasted Corn, Black Beans, Sweet Pepper, Avocado, Cilantro Vinaigrette, Chipotle Ranch

Baked Potato Salad with Bacon and Green Onion

Sliced Thick Ribeye Steak, Bourbon Pan Gravy

Smoked "Beer Can" Chicken

Crispy Texas Redfish, Roasted Corn & Black Bean Succotash, Spicy Remoulade

Roasted Garlic Mashed Yukon Potatoes

Creamed Corn with Jalapenos

Fresh Green Beans, Texas Sweet Onion

Fresh Baked Corn Bread & Biscuits, Butter and Honey

Mini Texas Sheet Cakes

Pecan Bars with Texas Bourbon Whipped Cream

\$120 per person

MCKINNEY AVENUE

Romaine Hearts, Shredded Parmesan, Croutons, Caesar Dressing

Baby Iceberg Wedge Salad; Smoked Bacon, Grape Tomato, Blue Cheese Crumbles, Fresh Chive, Buttermilk Ranch Dressing

Beef Tenderloin Medallions, Cabernet Mushroom Sauce

Garlic & Parmesan Crusted Salmon, Lemon Butter Sauce

Bacon Wrapped Pork Tenderloin, Apple Cider Bourbon Sauce

Dauphinoise Potatoes, with Gruyere & Parmesan

Roasted Brussels Sprouts, Bacon, Balsamic

NY Style Cheesecake, Seasonal Berry Compote

Triple Chocolate Mousse Cake

\$136 per person

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KNOX AVENUE

Baby Frisée & Wild Arugula Salad, Grilled Fennel, Sweet Pepper, Pesto Vinaigrette
French Lentil Salad, Leeks, Toasted Walnuts
Charred Flank Steak, Bordelaise, Compound Parsley Butter
Citrus Brined Chicken Breast, Lemon Herb Beurre Blanc
Saffron Tri-Color Fingerling Potatoes with Caramelized Onions
Haricots Verts with Lemon and Parmesan
Mini Crème Brûlée, Macaron, Madeleine

\$115 per guest**MEXICAN FIESTA**

Seasonal Greens, Grape Tomatoes, Jicama, Sweet Peppers, Roasted Pumpkin Seeds,
Queso Fresco, Cilantro Vinaigrette, Avocado Ranch
Campechana (Mexican Shrimp Cocktail), Crispy Tortilla Chips
Fajitas El Carbón with Skirt Steak, Peppers, and Onions
Sofrito Chicken Fajitas with Grilled Peppers and Onions
Portobello Mushroom Fajitas
Warm Flour and Corn Tortillas
Shredded Cheese, Shredded Lettuce, Sour Cream, Guacamole, Pico de Gallo,
Roasted Tomato Salsa
Mexican Rice, Roasted Corn, Black Beans, Cilantro
Borracho Beans
Calabacitas Con Elote, Crema, Cotija
Chocolate Tres Leches Cake
Sopapilla Cheesecake Bars

\$105 per guest**HILL COUNTRY BARBECUE**

Red Potato Salad, Grain Mustard, Scallion
Apple & Cabbage Slaw, Apple Cider Vinaigrette
Slow Smoked Brisket
Beer Brined Chicken Breast
Texas Bourbon BBQ Sauce
Smoked Black Pepper Rope Sausage
Macaroni & Cheese Bake, Herb Crumble
Country Style Green Beans with Bacon & Onions
Jalapeno Cheese Cornbread
Key Lime Pie
Texas Pecan Pie

\$98 per guest

PLATED DINNER

all dinners include bread, butter, water & coffee service

SALAD

Select one Salad

Hearts of Romaine, Shaved Parmesan, Focaccia Croutons, House Caesar Dressing

Arugula & Baby Spinach, Roasted Beets, Goat Cheese Crumbles, Candied Pecans, Maple Vinaigrette

Seasonal Baby Greens, Cucumber, Heirloom Cherry Tomato, Shaved Red Onion, Balsamic Vinaigrette

Romaine, Radicchio and Belgian Endive, Cucumber, Roasted Tomato, Shaved Parmesan, Crispy Pita, Grain Mustard Champagne Vinaigrette

Seasonal Mixed Greens, Shaved Fennel, Segmented Orange, Toasted Almonds, Citrus Vinaigrette

Baby Iceberg Wedge, Heirloom Cherry Tomatoes, Chive, Blue Cheese Crumbles, Buttermilk Ranch Dressing

ENTRÉES

Select one Entrée

Cabernet Braised Short Rib, Braising Jus
Mushroom and Parmesan Polenta
Roasted Baby Rainbow Carrot Medley, Grilled Asparagus

\$105 per person

Citrus Brined Roasted Chicken Breast, Lemon Herb Beurre Blanc
Confetti Basmati
Garlic Roasted Broccolini

\$88 per person

Chicken Saltimbocca, Prosciutto, Fontina, Sage, Balsamic Reduction
Pearled Couscous Risotto
Grilled Asparagus, Lemon Gremolata

\$95 per person

Garlic & Parmesan Crusted Atlantic Salmon, Citrus Butter Sauce
Saffron and Almond Rice Pilaf
Roasted Brussels Sprouts, Crispy Pancetta, Balsamic Glaze

\$96 per person

Peppercorn Crusted Filet of Beef, Bordelaise Sauce, Herb Butter
Roasted Garlic Mashed Yukon Potatoes
Buttered Haricots Verts, Roasted Tomato

\$116 per person

Pan Seared Texas Redfish, Corn and Black Bean Succotash, Roasted Tomato Coulis
Cilantro Lime Rice
Chili & Cumin Roasted Sweet Potatoes

\$93 per person

DUO PLATED ENTREES

Cabernet Braised Short Rib, Grilled Herb Marinated Chicken
Cabernet Demi-Glace / Grain Mustard Velouté
Cauliflower and Mushroom Gratin
Roasted Baby Rainbow Carrot Medley

\$110 per person

Grilled 5 oz Filet of Beef, 2 Jumbo Shrimp
Merlot Mushroom Demi-Glace / Garlic Herb Butter
Herb Roasted Fingerlings
Haricots Verts Almondine

\$119 per person

Grilled 4 oz Filet of Beef, Garlic Parmesan Crusted Salmon
Red Wine Reduction / Citrus Butter Sauce
Dauphinois Potato, Gruyere & Parmesan
Truffle Roasted Cauliflower

\$122 per person

Porcini Dusted Filet of Beef, Chicken Saltimbocca
Tarragon Shallot Sauce / Balsamic Reduction
Parmesan Mashed Potatoes, Pancetta
Caramelized Baby Carrots with Thyme

\$126 per person

DESSERT

Select Up to Two

Chocolate Decadence, Raspberry Coulis

Lemon Meringue Tart, Blueberry Sauce

Crème Brulee Cheesecake, Berry Compote

Berry Cheese Mousse, Vanilla Bean Anglaise

White Chocolate Matcha, Blackberry Coulis

Triple Chocolate Mousse Cake, Fresh Raspberry

Apple Crumble Tart, Caramel Drizzle

Dr Pepper Cake, Cherry Coulis, Salted Caramel

S'Mores Kiss

Red Velvet Cake, Chocolate Espresso Sauce, Creme Anglaise

BEVERAGES

HOSTED CONSUMPTION BAR

Extraordinary Cocktail Per Drink (\$18)
Exceptional Cocktail Per Drink (\$15)
Essential Cocktail Per Drink (\$13)
Extraordinary Wine Varietals Per Glass (\$15)
House Wine Varietals Per Glass (\$13)
Craft & Imported Beer each (\$9)
Domestic Beer each (\$8)
Non-Alcoholic Beverages each (\$8)

ESSENTIAL - WELL BAR

BOURBON - Jim Bear White Label
GIN - New Amsterdam
RUM - Planteray Rum 3 Stars
SCOTCH - Dewars
TEQUILA - El Jimador
VODKA - New Amsterdam
PINOT NOIR - Silver Gate
MERLOT - Silver Gate (\$40)
CABERNET SAUVIGNON - Silver Gate (\$40)
CHARDONNAY - Silver Gate (\$40)
PINOT GRIGIO - Silver Gate (\$40)
RIESLING - J. Lohr Bay Mist (\$48)
SAUVIGNON BLANC - Silver Gate (\$40)
ROSE - 14 Hands (\$48)
SPARKLING - La Gioiosa Prosecco
BEER - Budweiser, Bud Light, Corona Sam Adams
NON- ALCOHOLIC - Red Bull, Fever Tree Assorted Sodas, Juices,
Mixers & Fruit
Two Hour Service Per Guest (\$32)
Each Additional Hour Per Guest (\$10)

*Cheff Attendant required at \$175 each | Bartenders and Cashiers are \$175 each
All pricing exclusive of 27% service charge and applicable 8.25% sales
A \$200 labor fee per meal period will apply to groups (20) or less

BEVERAGES

EXCEPTIONAL - CALL

BOURBON - Jack Daniels

GIN - Tanqueray

RUM - Bacardi Superior

SCOTCH - Johnnie Walker Black

TEQUILA - Herradura Silver

VODKA - Tito's

PINOT NOIR - Rickshaw (\$48)

MERLOT - Charles Smith Velvet Devil (\$48)

CABERNET SAUVIGNON - J. Lohr Seven Oaks (\$56)

CHARDONNAY - Josh Cellars Reserve (\$56)

PINOT GRIGIO - Mezzacorona Delle Venezie (\$48)

RIESLING - Charles Smith Kung Fu Girl (\$48)

SAUVIGNON BLANC - Wairau River (\$56)

ROSE - Chateau St. Michelle (\$52)

SPARKLING - La Marca Prosecco (\$56)

BEER - Budweiser, Bud Light, Corona, Sam Adams, Stella Artois,
Lagunitas IPA, Dallas Blonde, Deep Ellum, 196 Hard Seltzer, Sun Cruiser

NON- ALCOHOLIC - Red Bull, Fever Tree Assorted Sodas, Juices,
Mixers & Fruit

Two Hour Service Per Guest (\$35)

Each Additional Hour Per Guest (\$12)

*Chef Attendant required at \$175 each | Bartenders and Cashiers are \$175 each

All pricing exclusive of 27% service charge and applicable 8.25% sales

A \$200 labor fee per meal period will apply to groups (20) or less

BEVERAGES

EXTRAORDINARY - PREMIUM

BOURBON - Basil Hayden

GIN- Hendrick's

RUM - Bacardi Superior, Diplomatico Planas

SCOTCH - Monkey Shoulder

TEQUILA - Casamigos Blanco

VODKA - Grey Goose

PINOT NOIR - Erath Resplendent, Oregon (\$64)

MERLOT - Decoy 2023

CABERNET SAUVIGNON - Louis Martini (\$65)

CHARDONNAY - Rodney Strong Chalk Hill (\$64)

PINOT GRIGIO - Chloe Valadige (\$52)

RIESLING - Chateau St. Michelle

SAUVIGNON BLANC - Kim Crawford Marlborough (\$60)

ROSE - Whispering Angel "The Beach" (\$60)

SPARKLING - Chandon Brut (\$65)

BEER - Budweiser, Bud Light, Corona, Sam Adams, Stella Artois, Lagunitas IPA

NON - ALCOHOLIC - Red Bull, Fever tree Assorted Sodas, Juices, Mixers & Fruit

Two Hour Service Per Guest (\$38)

Each Additional Per Guest (\$12)

BEER & WINE BAR

Two Hour Service Per Guest (\$28)

Each Additional Hour Per Guest (\$8)

*Cheff Attendant required at \$175 each | Bartenders and Cashiers are \$175 each

All pricing exclusive of 27% service charge and applicable 8.25% sales

A \$200 labor fee per meal period will apply to groups (20) or less