



OMNI FORT WORTH HOTEL

OVERVIEW

Located in the heart of Fort Worth's exciting downtown, Omni Fort Worth Hotel is adjacent to the Fort Worth Convention Center and within walking distance from the city's burgeoning restaurants and nightlife. Fort Worth is known as the "City of Cowboys & Culture," a place where guests can explore our city's cultural center and Fort Worth Stockyards.

AIR AND AUTO ACCESS

- DFW International Airport | approximately 24 miles, 30 minutes. Taxi | approximately \$55 each way
- Dallas Love Field Airport | approximately 32 miles, 45 minutes. Taxi | approximately \$75 each way

ACCOMMODATIONS

- 614 spacious guestrooms with stunning views of downtown Fort Worth and the Fort Worth Water Gardens
- 25 suites including Stately Suites, Hospitality Suites, Luxury Suites, Presidential Suites and the Omni Suite
- Guestroom tax | 17%

AMENITIES

- Fully equipped, complimentary fitness center
- In-room fitness including complimentary Get Fit kit
- Full-service Mokara Spa
- Heated rooftop outdoor swimming pool
- Kimbell Art Museum Store
- Starbucks Coffee
- Full-service restaurants including Bob's Steak & Chop House, Cast Iron, Whiskey & Rye, Wine Thief and Water Horse Pool Bar
- Wi-Fi internet access
- Business center
- Dry cleaning/laundry services

MEETING SPACE

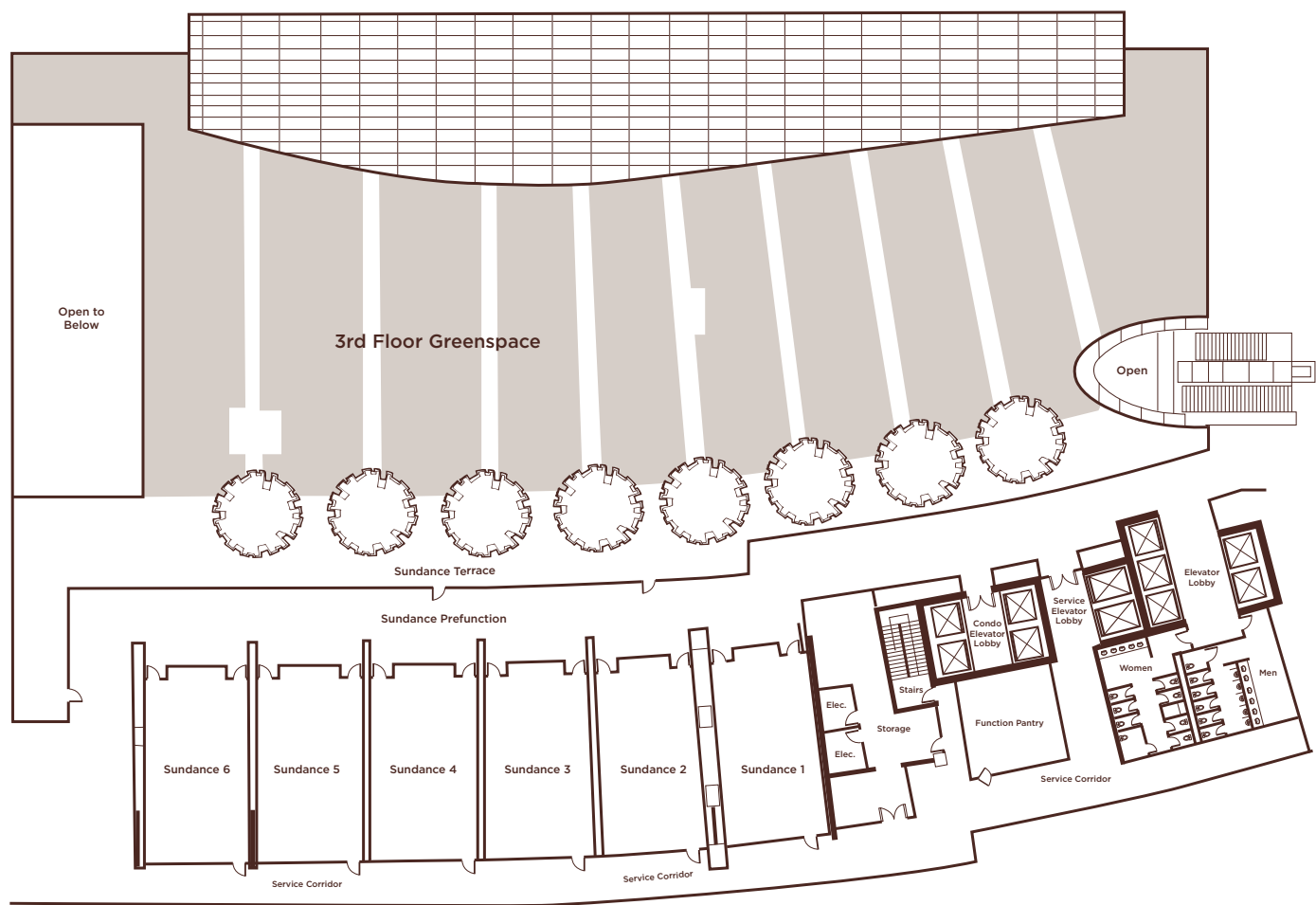
- 65,000 square feet of function space
- Texas Ballroom | 18,000+ square feet of space, divisible into 10 sections, includes a 12,900-square-foot foyer
- Fort Worth Ballroom | 9,500+ square feet of private space, divisible into 8 sections, includes a 4,000-square-foot foyer
- More than 10,000 square feet of outdoor space
- 11 breakout rooms including two boardrooms on the 15th floor

THINGS TO DO

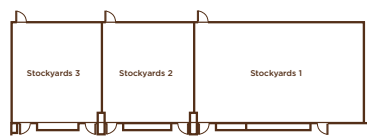
- Fort Worth Water Gardens | across the street
- Bass Performance Hall | 0.5 miles
- Sundance Square | 0.07 miles
- Near Southside | 2 miles
- Modern Art Museum of Fort Worth | 2.5 miles
- Kimbell Art Museum | 2.5 miles
- Amon Carter Museum of American Art | 2.7 miles
- Fort Worth Botanic Garden | 2.7 miles
- Fort Worth Zoo | 3 miles
- Fort Worth Stockyards, home to the world's largest honky-tonk, Billy Bob's Texas | 3.3 miles
- Fort Worth Herd Cattle Drive (11:30 a.m. and 4 p.m. daily) | 3.7 miles
- The Shops at Clearkfork | 5.3 miles
- Globe Life Field in Arlington (Home of the Texas Rangers) | 15 miles
- Six Flags Over Texas | 16 miles
- AT&T Stadium (Home of the Dallas Cowboys) | 16 miles
- Lone Star Park (horse racing) | 21 miles
- Texas Motor Speedway | 22 miles
- American Airlines Center (Home of the Dallas Stars and the Dallas Mavericks) | 32 miles

OMNI  HOTELS & RESORTS
fort worth

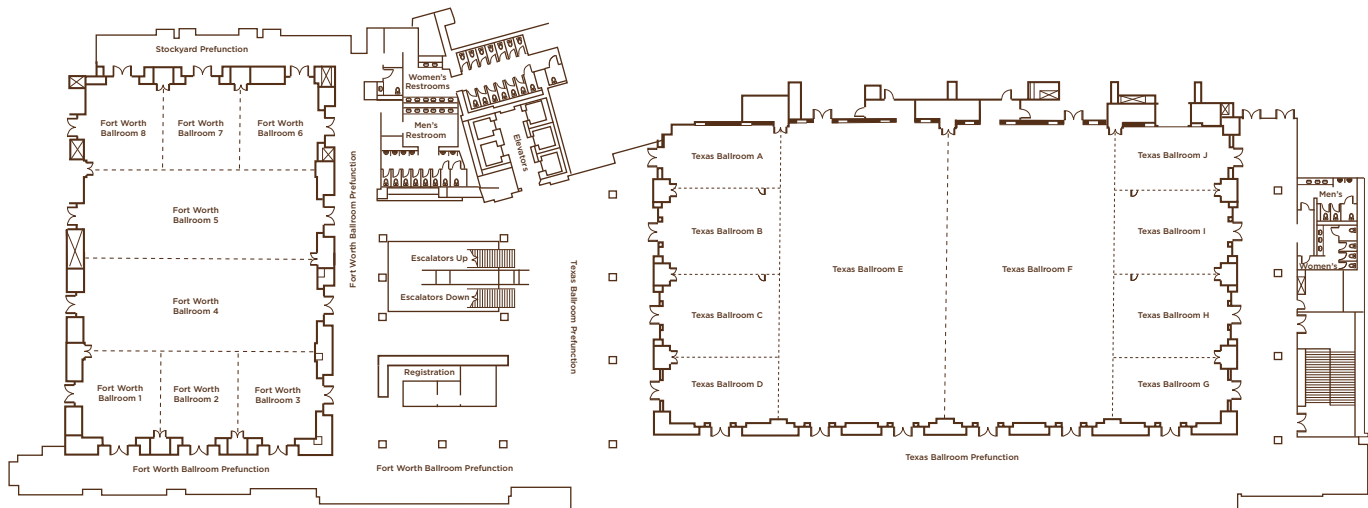
OMNI FORT WORTH HOTEL MEETING SPACE



3RD FLOOR SUNDANCE ROOMS



2ND FLOOR STOCKYARDS ROOMS

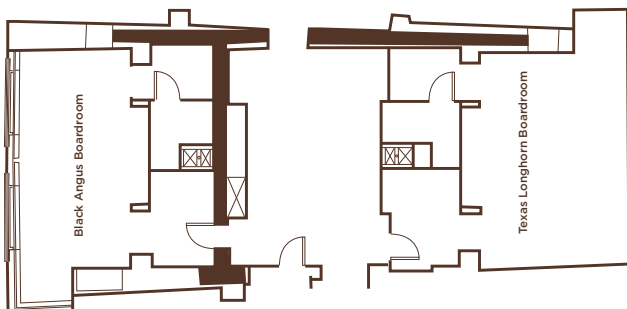


2ND FLOOR FORT WORTH BALLROOMS

2ND FLOOR TEXAS BALLROOMS

OMNI FORT WORTH HOTEL MEETING ROOM CAPACITY

	SQUARE FOOTAGE	DIMENSIONS W x L	CEILING HEIGHT	PORTABLE WALLS	THEATER	CLASS- ROOM 3 PER 6	72" ROUNDS OF 12	RECEPTION	EXHIBIT 8' X 8'	CONFER- ENCE	U-SHAPE 3 PER 6	HOLLOW SQUARE 3 PER 6
SECOND FLOOR												
STOCKYARDS 1	1,500	30' X 50'	14'	NO	154	99	132	120	—	40	39	48
STOCKYARDS 2	810	30' X 27'	14'	NO	72	50	48	50	—	22	24	30
STOCKYARDS 3	780	30' X 26'	14'	NO	72	50	48	50	—	22	24	30
FORT WORTH BALLROOM	9,163	77' X 119'	19'	NO	1,040	624	720	1,000	60	—	—	—
FORT WORTH BALLROOM 1	702	26' X 27'	19'	YES	78	50	48	60	—	22	18	24
FORT WORTH BALLROOM 2	702	26' X 27'	19'	YES	78	50	48	60	—	22	18	24
FORT WORTH BALLROOM 3	702	26' X 27'	19'	YES	78	50	48	60	—	22	18	24
FORT WORTH BALLROOM 4	2,418	31' X 78'	19'	YES	304	168	216	225	—	68	68	—
FORT WORTH BALLROOM 5	2,418	31' X 78'	19'	YES	304	168	216	225	—	68	68	—
FORT WORTH BALLROOM 6	702	26' X 27'	19'	YES	78	50	48	60	—	22	18	24
FORT WORTH BALLROOM 7	702	26' X 27'	19'	YES	78	50	48	60	—	22	18	24
FORT WORTH BALLROOM 8	702	26' X 27'	19'	YES	78	50	48	60	—	22	18	24
FTW BALLROOM PREFUNCTION	4,000	40' X 100'	28'	NO	—	—	—	500	—	—	—	—
TEXAS BALLROOM	18,315	99' X 185'	20'	NO	1,920	1,125	1,280	2,000	124	—	—	—
TEXAS BALLROOM A	756	21' X 36'	20'	YES	90	42	60	70	—	28	27	30
TEXAS BALLROOM B	1,008	28' X 36'	20'	YES	112	64	72	90	—	28	27	36
TEXAS BALLROOM C	1,008	28' X 36'	20'	YES	112	64	72	90	—	28	27	36
TEXAS BALLROOM D	756	21' X 36'	20'	YES	90	42	60	70	—	30	27	30
TEXAS BALLROOM E	5,544	56' X 99'	20'	YES	644	408	480	500	34	—	84	—
TEXAS BALLROOM F	5,544	56' X 99'	20'	YES	644	408	480	500	34	—	84	—
TEXAS BALLROOM G	756	21' X 36'	20'	YES	90	42	60	70	—	30	27	30
TEXAS BALLROOM H	1,008	28' X 36'	20'	YES	112	64	72	90	—	28	27	36
TEXAS BALLROOM I	1,008	28' X 36'	20'	YES	112	64	72	90	—	28	27	36
TEXAS BALLROOM J	756	21' X 36'	20'	YES	90	42	60	70	—	30	27	30
TEXAS BALLROOM PREFUNCTION	12,920	100' X 129'	28'	NO	—	—	—	1,200	—	—	—	—
THIRD FLOOR												
SPA ALCOVE	540	18' X 30'	—	NO	—	—	30	40	—	—	—	—
SUNDANCE 1	1,170	26' X 45'	13'	NO	120	69	84	80	—	40	36	36
SUNDANCE 2	1,170	26' X 45'	13'	NO	120	69	84	80	—	40	36	36
SUNDANCE 3	1,170	26' X 45'	13'	NO	120	69	84	80	—	40	36	36
SUNDANCE 4	1,170	26' X 45'	13'	NO	120	69	84	80	—	40	36	36
SUNDANCE 5	1,170	26' X 45'	13'	NO	120	69	84	80	—	40	36	36
SUNDANCE 6	1,170	26' X 45'	13'	NO	120	69	84	80	—	40	36	36
SUNDANCE PREFUNCTION	1,700	10' X 170'	9'	NO	—	—	—	150	—	—	—	—
SUNDANCE TERRACE	2,625	15' X 175'	OUTDOORS	NO	—	—	—	180	—	—	—	—
WATER HORSE POOL BAR	3,500	50' X 70'	OUTDOORS	NO	—	—	—	200	—	—	—	—
FIFTEENTH FLOOR												
TEXAS LONGHORN BOARDROOM	630	21' X 30'	8'	NO	—	—	—	—	—	14	—	—
BLACK ANGUS BOARDROOM	494	19' X 26'	8'	NO	—	—	—	—	—	12	—	—



15TH FLOOR BOARDROOMS



OMNI FORT WORTH HOTEL
EVENT MENUS





TABLE OF CONTENTS

[BREAKFAST >](#)

[BREAKS >](#)

[LUNCH >](#)

[RECEPTION >](#)

[DINNER >](#)

[BEVERAGES >](#)

[DETAILS >](#)

V Vegetarian
VG Vegan
GF Gluten Free
DF Dairy Free
N Contains Nuts

Prices are subject to a 24% service charge and a 8.25% sales tax. All menus and prices are subject to change.



CONTINENTAL

All continental breakfasts include freshly squeezed orchard oranges, apple juice and grapefruit juice, premium Westrock medium blend shade grown coffee and Tea Forte teas. To ensure optimal freshness, buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. A gluten free selection of breakfast breads is available for an additional 3 per person.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

GOOD MORNING SUNSHINE

Seasonal fresh cut fruits and berries (gf, df)

Seasonal variety of whole fruits (gf, df)

Individual flavored Greek yogurts or an assortment of granola parfaits in mason jars with dried fruits

Croissants, fruit and cheese Danishes and walnut bread

Butter and preserves

Assortment of scratch bakery muffins

Assorted sweet and savory bagels with cream cheese

34 per person

ENHANCEMENT

Scrambled eggs

Scrambled egg whites (gf)

add 7 each

HEALTHY CONSCIENCE

Seasonal whole fruits (gf, df)

Texas morning shooter | Blend of wheat grass, apple and ginger (gf, df)

Assortment of granola parfait mason jars

Cereal bar | Cheerios, Raisin Bran, Kashi and corn flakes

Whole, skim, soy and almond milk

Dry fruits and seeds, local Texas honey, sorghum and monk fruit sweeteners (Keto friendly)

Bakeshop breakfast breads, multi-grain croissants and bran, blueberry and banana muffins

36 per person



CONTINENTAL

All continental breakfasts include freshly squeezed orchard oranges, apple juice and grapefruit juice, premium Westrock medium blend shade grown coffee and Tea Forte teas. To ensure optimal freshness, buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. A gluten free selection of breakfast breads is available for an additional 3 per person.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

OLE' COUNTRY SUNRISE

Seasonal fresh cut fruits and berries (gf, df)

Seasonal whole fruits (gf, df)

Individual flavored Greek yogurts or assortment of granola parfait mason jars

Croissants, fruit and cheese Danishes and walnut bread

Butters and preserves

Assortment of scratch bakery muffins

Assorted bagels with cream cheese

Free-range hard-boiled eggs, Tabasco and chili lime sea salt (gf, df)

Steel cut oatmeal (gf, df), raisins, brown sugar, pecans, whole milk and skim milk

Texas whole wheat, sourdough and white toast

Honey butter, sorghum, crafted fruit marmalades and jams

38 per person

ENHANCEMENTS

Scrambled eggs

Scrambled egg whites (gf)

add 7 each



TABLES

All breakfast buffets include freshly squeezed orchard oranges, apple juice and grapefruit juice, premium Westrock medium blend shade grown coffee and Tea Forte teas. To ensure optimal freshness, buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. A gluten free selection of breakfast breads is available for an additional 3 per person.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

AMERICAN BREAKFAST

Seasonal fresh cut fruits and berries (gf, df)

Seasonal whole fruits (gf, df)

Make your own parfaits | Assorted Greek yogurts, overnight soaked oats, variety of granola, dried fruits, seeds and berries

Croissants, scratch bakery muffins, fruit and cheese Danishes and walnut bread

Butter and preserves

Daily variety of scrambled eggs (gf)

Omni signature breakfast sausage links (gf, df)

Pecanwood smoked bacon (gf, df)

Herb roasted Yukon Gold breakfast potatoes and griddle fried onions (gf, df)

44 per person

ENHANCEMENTS

Turkey bacon

Chicken sausage (gf, df)

add 4 each

COWBOYS AND CULTURE BREAKFAST

Seasonal fresh cut fruits and berries (gf, df)

Seasonal whole fruits (gf, df)

Assortment of granola parfait mason jars

Fruit kolaches and croissants

Assortment of scratch bakery muffins

Cheesy Waco Homestead Gristmill yellow grits, butter, Tabasco, pecanwood smoked bacon (gf, df)

Free-range scrambled eggs with aged cheddar, sautéed onions and peppers

Grilled pit ham (gf, df)

Maple black pepper bacon (gf)

Buttermilk biscuits, black pepper sausage gravy, sorghum and honey butter

46 per person

ENHANCEMENTS

Turkey bacon

Chicken sausage (gf)

add 4 each



TABLES

All breakfast buffets include freshly squeezed orchard oranges, apple juice and grapefruit juice, premium Westrock medium blend shade grown coffee and Tea Forte teas. To ensure optimal freshness, buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. A gluten free selection of breakfast breads is available for an additional 3 per person. 175 attendant fee (one attendant per 75 people).

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

SOUTHERN BORDER BREAKFAST TACOS

Street-style fruit cups | Watermelons, melons, pineapples, cucumbers, jicama, limes, Tajín and Chamoy (*gf, df*)

Freshly baked Mexican pan dulce

Scrambled eggs (*gf*)

Skillet diced potatoes with peppers and onions (*gf, df*)

PROTEINS | CHOICE OF TWO

Beef barbacoa (*gf, df*)

Guajillo pulled pork (*gf, df*)

Chicken tinga (*gf, df*)

Toppings | Sliced radishes, cilantro, queso fresco, limes, sour cream, sliced avocados, salsa casera and tomatillo salsa (*gf*)

FROM THE GRIDDLE

Corn tortillas (*gf, df*)

Flour tortillas

BEVERAGES

Watermelon agua fresca (*gf, df*)

Aztec hot chocolate or horchata (*gf*)

48 per person



TABLES

All breakfast buffets include freshly squeezed orchard oranges, apple juice and grapefruit juice, premium Westrock medium blend shade grown coffee and Tea Forte teas. To ensure optimal freshness, buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. A gluten free selection of breakfast breads is available for an additional 3 per person. 175 attendant fee (one attendant per 75 people).

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

THE WEST 7TH BRUNCH

SEASONAL AND TROPICAL FRUITS

Papayas, pineapples, strawberries, watermelons, cantaloupes and grapes (gf, df)

SALAD BAR

Romaine, garden mix and baby spinach

Heirloom tomatoes, peppers, cucumbers, carrots, pickled onions, broccoli, olives and garbanzo beans, red kidney beans, artichoke hearts, blue cheese crumbles, feta, cheddar, caramelized pecans, roasted pepitas and dried cranberries

Honey balsamic, cilantro ranch and citrus herb vinaigrette (gf)

MASON JARS

Assortment of granola parfait mason jars

OPEN-FACED TOASTS

Salmon pastrami, cream cheese, shallot chips, capers, edamame and radishes

Avocado toast, sliced avocado, steak tomatoes, micro greens and sunny side up quail eggs (df)

CHEESE BOARD

Chef's selection of local artisanal hard and soft cheeses (gf)

Preserves, dried fruits and crackers

SOUP

Roasted tomato bisque with cheese croutons

BAKESHOP

Butter croissants, assorted fruits, cheese Danishes and muffins

FROM THE GRIDDLE

Buttermilk chocolate pancakes or Frosties French toast

Strawberry compote, pure Vermont maple syrup, whipped cream and sweet butter

BREAKFAST COUNTER

Breakfast quiche, spinach, roasted tomatoes, gruyère, onions and herbs

Scrambled eggs with mascarpone and chives (gf)

Pecanwood smoked bacon (gf, df)

Potatoes | Choice of one | Lyonnaise style, breakfast hash, sweet potato hash, ranch-style roasted red wedges and herbed pee wee potatoes

ENTRÉES | CHOICE OF ONE

Chicken fried chicken with pepper gravy and syrup

Grilled hanger steak with herbed chimichurri (gf, df)

Pan seared salmon and saffron fennel velouté (gf)

Gochujang chili rubbed pork loin and onion mojo (gf, df)

Mélange of seasonal vegetables (gf, df)

DESSERTS

Assorted house made mini sweet treats

70 per person

ENHANCEMENT

Mimosas

add 10 each



STATIONS

Must be ordered with a breakfast buffet and continental selections, cannot be ordered on own. Requires a minimum of 25 people. 175 chef attendant fee, one attendant per 75 people. Attendant required on Magnolia Omelet, Eggs Benedict and Breakfast Smoothie. Attendant optional on Breakfast Pancakes and Texas Style French Toast. Eggs Benedict requires a maximum attendance of 150 people.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

MAGNOLIA OMELET

Free-range, organic eggs

Onions, peppers, mushrooms, ham, jalapeños, tomatoes, bacon, spinach, chorizo, Swiss cheese, cheddar and fresh mozzarella

House made fire roasted salsa and grilled tomatoes

17 per person

EGGS BENEDICT

Classic eggs Benedict | English muffins, poached eggs, griddled Canadian bacon and Fresno Chile hollandaise

Lox Benedict | English muffins, poached eggs, smoked salmon and caper hollandaise

16 per person

BREAKFAST PANCAKES

Buttermilk and multigrain pancakes

Blueberry compote, chocolate, honey butter, whipped cream and maple syrup

13 per person

Waco Homestead Gristmill Kamut flour organic pancakes

add 4 per person

TEXAS STYLE FRENCH TOAST

Corn flakes and almond crusted Texas toast

Cinnamon raisin brioche

Blueberry compote, chocolate, honey butter, whipped cream and maple syrup

13 per person

BREAKFAST SMOOTHIES | CHOICE OF TWO

Green smoothie | Kale, green apples, ginger, spinach, maca (gf)

Banana, strawberry and orange (gf)

Raspberry, mango, Gatorade and banana (gf)

Superfood smoothie | Apple juice, açai berry, chia, seeds, maca, blueberry (gf)

Tahitian vanilla (gf)

Dark chocolate (gf)

12 per person

Protein powder

add 2 each

JUICE BOOSTER SHOTS | CHOICE OF THREE

Ginger, turmeric, açai berry, wheat grass, tangerine and carotene, apple and beet, apple cider, aloe vera, Kombucha and Kefir

16 per person



STATIONS

Must be ordered with a breakfast buffet and continental selections, cannot be ordered on own. Requires a minimum of 25 people. 175 chef attendant fee, one attendant per 75 people. Attendant required on Tex Mex Breakfast Bowls.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

OPEN-FACED TOASTS | CHOICE OF TWO

Salmon pastrami, cream cheese, shallot chips, capers, edamame and radishes on rye bread

Prosciutto and grilled peaches, chev re chaud, sunny side up quail eggs on sourdough

Banana br l e, Nutella mousse, toasted hazelnuts and mini marshmallows on brioche

Avocado toast, sliced avocado, steak tomatoes, poached eggs, chorizo hollandaise and micro cilantro on whole grain bread

16 per person

TEX MEX BREAKFAST BOWLS

Chilaquiles | Choice of eggs, crispy tortilla, hot tomatillo salsa, avocado, cilantro, cotija, sour cream, sliced radishes and hot sauce (gf)

18 per person

Bowl of doom | Choice of eggs, sweet potatoes, ground bison and bacon ragout, sliced avocados and salsa (gf, df)

22 per person

Southwestern | Choice of eggs, chorizo skillet potatoes, black beans, grilled peppers and onions, avocados, barbacoa beef, avocados, cheddar, queso fresco, tortilla strips and hot salsa (gf)

26 per person



À LA CARTE

Minimum order of two dozen.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

CHILLED

Chilled hard-boiled eggs | Tabasco and chili lime sea salt (gf, df)

4 each

Assorted individual cereals with whole, skim, soy and almond milk

7 each

Assorted breakfast pastries, croissants, Danishes and muffins

72 per dozen

Smoked salmon display | Chopped boiled eggs, onions, capers, cream cheese, seasonal tomatoes, lime wedges and bagels

16 per person

All natural organic cereals and granola | Pecans, almonds and berries with whole skim and soy milk

10 per person

Berry and granola parfait masons | Greek yogurt, Waco Homestead Gristmill granola, mixed berries and compote

7 each

Local Brazos Valley cheese and charcuterie board | Assorted meats and cheeses, cornichons, pickled pearl onions, gourmet mustard and crackers

16 per person

Cottage cheese (gf)

5 each

Assorted Texas fruit and cheese kolaches

8 each

Fresh whole fruits | Bananas, apples, oranges and pears (gf, df)

4 each



À LA CARTE

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HOT

Steel cut oatmeal | Brown sugar, Texas pecans, raisins and seasonal fruit compote with whole skim and soy milk (gf, df)

8 per person

Waco Homestead Gristmill stone ground grits | Chopped smoked bacon, smoked cheddar, scallions and Tabasco (gf)

9 per person

MEATS | CHOICE OF TWO
Pecanwood smoked bacon (gf, df)

Pit ham (gf, df)

Turkey sausage patty (gf, df)

Pork sausage link (gf, df)

14 per person

FARMSTEAD SCRAMBLE | CHOICE OF ONE
Free-range scrambled eggs with local cheddar and sautéed peppers and onions (gf)

Free-range scrambled with sautéed spinach and cheese (gf)

8 per person

PREMIUM SCRAMBLED EGGS | CHOICE OF ONE
Sausage scrambled eggs | Pork sausage, pico de gallo and queso fresco (gf)

Barbacoa scrambled eggs | Caramelized onions and scallions (gf)

9 per person

English muffin sandwiches | Breakfast sausage patties, scrambled eggs and local cheddar

8 per person

Croissant breakfast sandwiches | Scrambled eggs, Texas cheddar and pecanwood smoked bacon and signature spread

9 per person

Cowtown egg sandwiches | Scrambled eggs, chipotle aioli, grilled onions, American cheese, pit ham or turkey patty, applewood smoked bacon and brioche

10 per person

SOUTHERN BREAKFAST BURRITOS | CHOICE OF ONE

Scrambled eggs with Cheddar, bacon, sausage and cilantro

Scrambled eggs with potatoes, chorizo hash, pepper jack, lime crema and Monterrey jack cheese

Scrambled eggs with grilled onions and peppers, carne asada, chimichurri and cheddar cheese

Served with salsa casera, roasted tomatillo salsa and pico de gallo

10 per person

TEXAS SAUSAGE KOLACHES

Sausage, sausage with jalapeños and cheese

Dijon, spicy and whole grain mustards

8 per person

FRESHLY BAKED BUTTERMILK BISCUITS

Texas honey, black pepper sausage gravy, whipped butter and sorghum

10 per person



PLATED

Served plated breakfasts include a yogurt parfait, chilled orange juice, fresh baker's basket, Premium Westrock medium blend shade grown coffee and Tea Forte teas. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

THE FUNKYTOWN CLASSIC

Two free-range eggs scrambled with local cheddar cheese

Ranch-style country Red Bliss potatoes sautéed with diced colored peppers and onions

Parmesan cheese and herb grilled Roma tomatoes

Pecanwood smoked bacon and breakfast sausage link

37 per person

MUSHROOM AND FONTINA QUICHE

Wild mushrooms, roasted tomatoes and fontina cheese quiche

Grilled asparagus spears

Blueberry pork sausage

Roasted sweet potato hash

38 per person

SPINACH AND ARTICHOKE QUICHE

Spinach, artichokes, Gruyère, onions and herb quiche

Grilled market vegetables

Pecanwood smoked bacon

Ranch-style potatoes

38 per person

THE MEDITERRANEAN BREAKFAST

Free-range egg omelets with asparagus, sun-dried tomatoes, spinach and Manchego cheese

Skillet fingerling potatoes with garlic and paprika grilled red onions

Parmesan cheese and herb grilled Roma tomatoes

Chicken apple sausage

40 per person

SOUTHERN COUNTRY BREAKFAST

Chicken fried chicken and Belgian waffles

Black pepper rosemary syrup and sausage gravy

Chive scrambled eggs

40 per person

COWBOY STEAK AND EGGS

5 oz grilled skirt steak

Cheddar scrambled eggs

Grilled Roma tomatoes

Lyonnais potatoes

Asparagus

Smoked paprika hollandaise

48 per person



BREAKS

Breaks include premium Westrock medium blend shade grown coffee and Tea Forte teas, bottled water and assorted Coca Cola brand soft drinks. Prices are based on 30 minutes of continuous service. Minimum of 25 people, there is a surcharge of 5 per person for less than 25 people. 175 Attendant fee, one attendant per 75 people. Attendant required for Dr. Pepper Memories.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

ENGLISH TEA

Assorted scones with preserves and Devonshire clotted cream

French macarons

Orange blossom Madeleines

Assorted petit pastries

Palmier cookies

Pistachio vanilla tea cakes

SAVORIES | CHOICE OF TWO

Mushroom and corn vol-au-vents

Smoked chicken tart

Salmon and dill cream cheese finger sandwiches

Prosciutto and melon skewers *(gf, df)*

34 per person

COFFEE AND DOUGHNUTS

Dark chocolate and maple candied bacon

White chocolate, raspberries and wasabi

Passion fruit and dehydrated mangoes

Gourmet hot and iced coffees with caramel, mocha, vanilla, hazelnut, monk fruit syrup (Keto Friendly)

22 per person

DR PEPPER MEMORIES

A tribute to the very Texan Dr Pepper, paired with nostalgia collectibles and a variety of Dr Pepper flavors in cans and bottles

SWEET TOOTH

Dr Pepper Madeleines

Dr Pepper themed cookies

Dr Pepper cupcakes

Dr Pepper chocolate cake minis

Dr Pepper whoopee pies

Dr Jerry | Dr Pepper with vanilla ice cream *(gf)*

28 per person

NOSTALGIA

Assorted candies | Bottle Caps, salt water taffy, Mallo Cups, Pop Rocks, Charleston Chews and Wax Bottles

Retro sodas | Vanilla cream sodas, black cherry, Texas root beer, ginger ale, vintage cola and retro grape

21 per person

TRAIL MIX WAGON

Dried cranberries, roasted cashews, whole almonds, candied pecans, wasabi peas, spiced pumpkin seeds, honey roasted sunflower seeds, banana chips, mini M&M'S, mini pretzels, sesame sticks, yogurt raisins, chocolate covered almonds, dried pineapples, dried mangoes, gummy bears and jelly beans

Bottled natural juices

22 per person



BREAKS

Breaks include premium Westrock medium blend shade grown coffee and Tea Forte teas, bottled water and assorted Coca Cola brand soft drinks. Prices are based on 30 minutes of continuous service. Minimum of 25 people, there is a surcharge of 5 per person for less than 25 people. 175 Attendant fee, one attendant per 75 people. Two attendants required for Movie Time. Attendant optional for beverages.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

MOVIE TIME

Fresh kettle cooked popcorn (gf)

Caramel popcorn and plain popcorn

Popcorn seasonings | Cheddar, bacon, ranch, jalapeño and mesquite barbeque (gf)

Made fresh cotton candy (gf, df)

18 per person

PERFORMANCE PUMP UP

Organic energy bars, protein bars, packaged assorted healthy snacks, raw dried nuts including cashews, almonds, dates, walnuts, pecans, raisins and Brazil nuts

Fresh seasonal berries and whole bananas (gf, df)

Naked cold pressed juices, Gatorade, Red Bull, Kombucha and individual protein shakes

32 per person

MEZZE SOUK

An array of tasty and healthy mezze paired with traditional beverages

COLD MEZZE | CHOICE OF FIVE

Roasted garlic and pine nut hummus (gf)

Hummus Beiruti | Spicy hummus (gf)

Tzatziki | Greek yogurt dip (gf)

Baba ganoush | Roasted eggplants and tahini dip (gf)

Moutabel | Spicy eggplant dip (gf)

Dolmas | Vine leaf wrapped rice and raisins (gf, df)

Tabbouleh | Broken wheat and parsley salad

Muhammara | Red pepper and walnut dip (gf, df)

Horiatiki Salata | Greek salad (gf)

Shanklesh | Roasted pimento cheese balls with zāhtar and olive oil (gf)

Mograbia | Lebanese couscous salad

Assortment of vegetable crudité, pita chips and terra chips

HOT MEZZE | CHOICE OF TWO

Falafel with garlic aioli (gf)

Spinach and haloumi fatayer

Grilled herbed haloumi shashlik (gf)

Dajaj Mashwi (Arabic chicken) (gf) | add 3 per person

BEVERAGES

Moroccan mint tea

Rose sherbet and clove tea

36 per person



BREAKS

Breaks include premium Westrock medium blend shade grown coffee and Tea Forte teas, bottled water and assorted Coca Cola brand soft drinks. Prices are based on 30 minutes of continuous service. Minimum of 25 people, there is a surcharge of 5 per person for less than 25 people. 175 Attendant fee, one attendant per 75 people. Attendant required for Mr. Frosty Ice Cream Break. Attendant optional for Craze Up Superfood.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

CRAZE UP SUPERFOOD

BLEND IT | CHOICE OF TWO

Kale pump | Kale, spinach, blueberries, strawberries, pineapples and macadamia milk (gf, df)

Chocolate power house | Chocolate milk, protein powder, blueberries, almond milk, almond butter and bananas (gf)

Strawberry and banana shake | Strawberries, bananas, coconut milk, protein powder, coconut flakes and chia seeds (gf)

Peachy mango glow | Peaches, mangoes, bananas, orange juice, turmeric and ginger (gf, df)

Youthful green | Spinach, pineapples, chia, avocados, Greek yogurt, honey, and maca (Peruvian ginseng) (gf)

Cherry mocha smoothie | Cherries, almond milk, Greek yogurt, bananas, cocoa powder, almond butter and espresso coffee

Amaranth energy balls with almond and dates

Sesame, flaxseed and cashew brittle

Sunflower seed granola bar

Kamut flour cookies

28 per person

COOKIES AND MILK

Chocolate chunk, oatmeal raisin and peanut butter

Raspberry linzer and puffed rice bars

Whole and skim milk

Chocolate almond milk

22 per person

MARKET FRESH CHIPS AND DIPS

Chilled seasonal baby vegetables, cucumbers, celery, jicama, carrots and radishes

Tortilla chips, house made barbecue potato chips, garlic crostinis and Parmesan lavash

DIPS | CHOICE OF FOUR

Cheese, sun-dried tomatoes and olives (gf)

Artichokes, spinach and feta (gf)

Black beans and garlic (gf)

Guacamole (gf)

Pineapples, cucumbers and serrano chili raw salsa (gf)

Candied jalapeño tartare (gf)

Watermelon and basil infused water (gf, df)

Cucumber and chia lemonade (gf, df)

20 per person

MR. FROSTY ICE CREAM BREAK

Chef's choice of two premium ice creams

Toppings | Fruit purées, caramel sauce, chocolate sauce, chopped fudge, chocolate chips, berry compote, M&M's, rainbow sprinkles, Oreos and chopped nuts

Assorted ice cream bars

Nutty buddy ice cream cones

Ice cream sandwiches

24 per person



BREAKS

Breaks include premium Westrock medium blend shade grown coffee and Tea Forte teas, bottled water and assorted Coca Cola brand soft drinks. Prices are based on 30 minutes of continuous service. Minimum of 25 people, there is a surcharge of 5 per person for less than 25 people. 175 Attendant fee, one attendant per 75 people. Eight hour maximum service time for All Day Beverage Package includes Premium.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

FIESTA DE TIANGUIS

Fruit sticks with Chamoy and Tajín | Watermelons, pineapples, mangoes, cucumbers and jicama *(gf, df)*

Elote | Steamed corn, cotija cheese, butter, mayonnaise, ancho chili powder, lime juice and seasoning *(gf)*

Tri-color tortilla chips with fixings | Pico de gallo, roasted tomato salsa, tomatillo salsa and guacamole *(gf, df)*

Corona queso

Assorted flavored Topo Chico bottled mineral waters

Jarritos sodas

24 *per person*

GO TEXAN BREAK

Texas beef jerky *(gf, df)*

Assorted whoopie pies and maple bacon fudge bites

Caramelized bourbon pecans and chili lime peanut cones *(gf, df)*

Pimento cheese and chips with celery, carrots and okra pickles *(gf, df)*

Buc-ee's Beaver nuggets *(gf)*

Dr Pepper sodas

28 *per person*

ALL DAY BEVERAGE PACKAGE

Premium Westrock medium blend shade grown coffee and Tea Forte teas

Assorted Coca Cola brand soft drinks

Bottled water and sparkling water

36 *per person*

ALL DAY BEVERAGE PREMIUM PACKAGE

Premium Westrock medium blend shade grown coffee and Tea Forte teas

Gourmet syrups | Caramel, mocha, vanilla, hazelnut and monk fruit syrup (keto friendly)

Assorted Coca Cola brand soft drinks

Assorted flavored Topo Chico bottled mineral waters and sparkling waters

Bottled water and vintage sodas

40 *per person*



BREAKS

Breaks include premium Westrock medium blend shade grown coffee and Tea Forte teas, bottled water and assorted Coca Cola brand soft drinks. Prices are based on 30 minutes of continuous service. Minimum of 25 people, there is a surcharge of 5 per person for less than 25 people. 175 Attendant fee, one attendant per 75 people.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

CREATE YOUR OWN BREAK

SWEET

Assorted truffles
Banana and pecan pudding shooters
Assorted cake pops
Miniature candy bars
Chocolate dipped macaroons
Assorted miniature cupcakes
Assorted mini Texas pies
Rocky road bread pudding skillet
Assortment of individual ice creams
Dark chocolate brownie bites
White chocolate and macadamia nut blondie bites
Assorted fruit kolaches
Apple and cherry turnover
Assorted cookies
Miniature fruit tarts
Chocolate dipped strawberries (gf)
Berry smoothie shooters (gf)
Candied pecans (gf)
Palmiers
PB&J Uncrustables

SAVORY

Parmesan and chili puff twists
Pretzel bites with creole mustard cheese dip
Salted smoked almonds and roasted cashews (gf)
Mini corn dogs with ketchup and mustard
White cheddar popcorn and salted buttered popcorn (gf)
Carrot hummus (gf) with pita crisps
Vegetable crudité with avocado onion dip (gf)
Cucumber and dill cream cheese finger sandwiches
Chipotle smoked chicken and spinach pinwheels
Roasted tomato and tomatillo salsa and tortilla chips (gf, df)
Sausage and cheese kolaches

HEALTHY

Whole fresh fruit (gf, df)
Baby cheeses with crackers
Super grain granola bar
Kombucha shots (gf, df)
V8 juice shots (gf, df)
All bran mini muffins
All beef jerky (gf, df)
Fruit granola and yogurt parfait
Power granola bars
Assorted low calorie snack pack
30 per person, four items
25 per person, three items



À LA CARTE

ENHANCEMENTS

Yogurt and granola parfait with fruit compote | 8 each

Fresh fruits and berries display (gf) | 14 per person

Assorted individual fruit yogurts (gf) | 5 each

Assorted Greek yogurts (gf) | 5 each

Whole seasonal fruits (gf, df) | 4 each

Breakfast bakeries | Croissants, muffins and Danishes
72 per dozen

Variety of bagels with fresh herb cream cheese, cream cheese and butter | 72 per dozen

Assorted mini cheese cakes | 72 per dozen

Assorted freshly baked scones with preserves and Devonshire clotted cream | 72 per dozen

Assorted granola bars | 6 each

Clif and Power Bars | 7 each

Häagen Dazs assorted ice cream bars | 72 per dozen

House made cookies | Chocolate chip, peanut butter, white chocolate macadamia or oatmeal raisin | 72 per dozen

Double chocolate brownies | 72 per dozen

White chocolate and nut blondies | 72 per dozen

Traditional lemon squares | 72 per dozen

Local flavored popcorn packs (gf) | 6 each

Individually bagged pretzels and chips | 6 each

Individually bagged snack mix and trail mix | 6 each

Individually bagged yogurt covered pretzels | 6 each

Chocolate or yogurt covered raisins (gf) | 6 each

Assorted novelty candy bars | 7 each

Warm old time large German pretzels, creole mustard and roasted jalapeño cheese sauce | 72 per dozen

100 calorie snacks | 6 each

Bottled still water | 6 each

Flavored sparkling water | 7 each

Assortment of bottled teas | 7 each

Starbucks Frappuccino | 9 each

Assorted Kombucha (gf, df) | 8 each

Kefir assorted flavors (gf, df) | 7 each

Naked brand cold press juices (gf, df) | 9 each

Assorted Coca-Cola brand soft drinks | 6 each

Bottled juices | 6 each

Bottled fruit smoothies (gf) | 6 each

Sports drinks (gf) | 7 each

Red Bull energy drinks, regular and sugar free | 8 each

Assorted Topo Chico mineral waters | 6 each

Assorted vintage sodas | 7 each

Assorted Bai waters, Vita Water | 8 each

Coconut water individual (gf, df) | 8 each

Medium blend shade grown Westrock coffee | 108 per gallon

Infused water | Watermelon rosemary, cantaloupe thyme, lemon blackberry sage, strawberry mint and mango passion fruit (gf, df) | 45 per gallon

Tea Forte teas | 108 per gallon

Iced tea, house made lemonade or sparkling fruit punch | 98 per gallon



TIME OUTS

Bring out your inner competitor with a these interactive team building time outs. We provide the ingredients, work stations, tools and professional guidance. Challenge pricing 18 to 40 attendees, 32 per person, 40 to 90 attendees.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

GUACAMOLE CHALLENGE

Classic | Avocados, tomatoes, onions, garlic, limes, jalapeños and cilantro

Unexpected | Serrano, tropical fruit, basil, currants, pine nuts, olives, blue cheese, roasted corn, diced bacon and roasted peppers

Seasonal | Selection of spices, hot sauces and soy sauce

Chef's mystery ingredients, tortilla chips

38 per person

SALSA CHALLENGE

Fresh | Texas tomatoes, avocados, habaneros, mangoes, cucumbers and lime juice

Roasted | Tomatoes, tomatillos, jalapeños, poblanos, sweet corn and pineapples

Chopped | Cilantro, onions, candied jalapeños and garlic

Spices | Chipotle, paprika, cayenne, chili powder, cumin, dried oregano, black pepper and salt

Chef's mystery ingredients, tortilla chips with a variety of hot sauces

38 per person

MARGARITA CHALLENGE

Liquors | Gold and silver tequila, Grand Marnier, Cointreau and Chambord

Mixes | Triple sec, blue curacao, Midori, agave nectar, simple syrup, Zing Zang and fresh lime juice

Fruits | Limes, lemons, watermelon, honeydew, cantaloupe, strawberries and blueberries

Ice and three types of glassware

38 per person

SANGRIA CHALLENGE

Wines | Cabernet sauvignon, merlot, chardonnay and white zinfandel

Mixes | Triple sec, rum, brandy, agave nectar, simple syrup, pineapple, orange juice, club soda, Sprite, lemonade mix and punch mix

Fruits | Watermelon cubes, oranges, red and green apples, strawberries, lemons and limes

Ice and three types of glassware

38 per person



BUFFETS

All lunch buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

MONTGOMERY PLAZA LUNCH TABLE

SOUP AND BREAD

Roasted corn chowder

Roma tomato and basil soup (gf)

Six-grain rolls, ciabatta rolls and black pepper onion brioche rolls

SALAD

Mixed green salad | Romaine, shaved fennel, tomatoes, cucumbers, red onions, carrots and red wine shallot vinaigrette (gf, df)

Greek style pasta salad | Fusilli pasta, Kalamata olives, pepperoncini peppers, garbanzo beans, artichoke hearts, roasted peppers, charred asparagus, feta and oregano lemon vinaigrette

Longhorn potato salad | Red bliss potatoes, chopped eggs, onions, pickled southern vegetables, chives and sherry dijonaise dressing (gf)

CHILLED ENTRÉES | CHOICE OF ONE

Grilled flank steak with Italian herbs (gf, df)

Jerk rubbed chicken breast (gf, df)

Creole spiced salmon pastrami

Korean chili rubbed grilled tofu steak (vegetarian option) (gf, df)

DESSERTS

German chocolate cake

Salted caramel tarts

Fruit tartlets

58 per person

ANTIPASTI DISPLAY

Grilled asparagus, zucchini, yellow squash, mushrooms, oven dried tomatoes, marinated olives, artichokes, balsamic cipollini onions, basil, fresh mozzarella, extra virgin olive oil, sea salt and balsamic vinegar (gf)

add 7 per person



BUFFETS

All lunch buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Salads tossed to order at the salad bar, 175 per chef attendant per 75 people.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

MAGNOLIA MARKET SANDWICH BOARD

SOUP | CHOICE OF ONE

Hearty minestrone Genoese (gf, df)

Cream of chicken and poblano | Charred corn, tortilla strips and cotija (gf)

SALAD

Peach panzanella salad | Tomatoes, croutons, cucumbers, burrata cheese and maple bacon

Shrimp and orzo salad | French beans, heirloom tomatoes, basil, red onion and red wine lemon vinaigrette (gf)

SALAD BAR

Romaine, garden mix and baby spinach

Heirloom tomatoes, peppers, cucumbers, carrots, pickled onions, olives, garbanzo beans, artichoke hearts, blue cheese crumble, feta and cheddar cheeses, caramelized pecans, roasted pepitas and dried cranberries

Honey balsamic, cilantro ranch and citrus herb vinaigrette dressings

BUILD YOUR OWN SANDWICH DISPLAY | CHOICE OF THREE

Honey maple turkey, roast beef, black forest ham, mortadella and spiced tuna salad

Smoked salmon (gf)

Aged cheddar, provolone, pepper jack and smoked Gouda

Leaf lettuces, sliced tomatoes, shaved red onions, Best Maid pickles and pepperoncini

Mayonnaise, mustard, horseradish aioli and herbed cheese spread

ARTISAN BREADS

Six-grain, onion black pepper brioche, sourdough and grilled naan bread

DESSERTS

Whoopie pies

New York cheesecakes

Assorted cookies

57 per person



BOXED LUNCH

If served as a deconstructed buffet add 4 per person. All boxed lunches are served with whole fruit and kettle chips. Select two sandwiches per 50 people, maximum of three selections.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

BOXED

SANDWICHES

Herb roasted NY strip, sharp white cheddar, crisp hearts of romaine, tomatoes, caramelized onion compote, horseradish pickles on a black pepper onion brioche bun

Maple honey smoked turkey, provolone cheese, onions, tomatoes, pesto, maple cured bacon on a ciabatta bun

Black forest ham, smoked cheddar chipotle pimento cheese, crisp butter lettuce, Roma tomatoes, honey Dijon aioli on a multi-grain hoagie

Roasted vegetable and grilled paneer, curry spiced roasted vegetables and paneer, mint yogurt chutney, pickled onions, spinach and grilled naan

Rosemary grilled chicken Caesar wrap | Chopped romaine lettuce, pecanwood bacon, Parmesan cheese, avocados and rosemary focaccia croutons, garlic Parmesan dressing on a grilled whole wheat tortilla

SIDES | CHOICE OF ONE

Picnic potato salad (gf)

Old fashioned slaw (gf)

Fusilli pasta

Vegetable salad

Texas bean salad (gf)

Seasonal fruit salad (gf)

DESSERTS | CHOICE OF ONE

Chocolate chunk cookies

Cowboy cookies

Double chocolate brownies

Limoncello curd bars

BEVERAGES | CHOICE OF ONE

Assorted soft drinks

Assorted packaged juice

Bottled still water

Bottled iced tea

44 per person



MONDAY BUFFET

Hot lunch buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HOUSTON STREET BUFFET

SALADS

Marinated watermelon and avocado salad (gf)

Salad of pickled spring vegetables (gf, df)

Maple curried carnival cauliflower salad |
Pomegranates, feta and arugula (gf)

SOUP

Southwestern clam chowder (gf)

Artisan rolls, lavash and focaccia

SMALL BITES

Vegetable Vietnamese rolls (gf)

Gochujang pork bánh mì, kimchi (pork can be substituted with tofu as vegetarian option) (gf)

Smoked brisket, bacon burnt ends and jalapeño sausage sandwich on brioche

Mini Reubens on marbled rye

DESSERTS

Green matcha tiramisu cappuccino

Assorted berries with chocolate pâte à Choux

Lychee cheesecake verrine with rose Chantilly crème and dehydrated roses

Monday pricing 58 per person

Regular pricing 64 per person



TUESDAY BUFFET

Hot lunch buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply. Fresh off the griddle, 175 per attendant per 75 people.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

EL MOLCAJETE CANTINA

SOUP

Chicken tortilla soup | Cilantro, cotija and crispy tortilla strips (gf)

CHIPS

Chili lime tortilla chips | Roasted tomato and scallion salsa and tomatillo salsa (gf)

SALADS

Street corn salad | Chopped romaine, charred corn, fire roasted poblano, queso fresco, fried onions and chipotle lime ranch (gf)

Chipotle chicken salad | Jicama, peppers, onions and mango cilantro vinaigrette (gf)

Ensalada de nopales | Prickly pear cactus, tomatoes, onions and cilantro (gf)

ENTRÉES

Oaxaca chicken mole with roasted sesame seeds (gf)

Green chile pulled pork and tomatillos

VEGETARIAN ENTRÉE

Cheese enchiladas with onions and poblano rajas, salsa verde and Monterey jack cheese (gf)

SIDES

Refried beans (gf)

Mexican tomato rice with corn and carrots (gf)

FIXINGS

Mexican hot sauces, salsa rioja, salsa verde, cilantro, radishes, lime, sour cream and onions

Griddle warmed flour tortillas and assorted tostadas

DESSERTS

Tres leches with whipped cream and strawberries

Capirotada | Mexican bread pudding with cinnamon cream sauce

Oaxacan chocolate torte with dulce de leche

Tuesday pricing 61 per person

Regular pricing 64 per person



WEDNESDAY BUFFET

Hot lunch buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HELL'S HALF ACRE BARBECUE

SOUP

Texas bean and sausage stew (gf, df)

Sliced white bread and jalapeño corn muffins

Assorted butters

GREENS BAR

Iceberg and petite greens (gf)

Tomatoes, onions, cucumbers, shredded carrots, spiced pecans, watermelon radishes and cheddar

Buttermilk ranch or sweet vinaigrette dressing

New potato salad | Grilled onions, roasted tomatoes and cumin (gf)

Country style coleslaw (gf)

ENTRÉES

House smoked spice rubbed beef brisket and coffee ale barbecue sauce (gf, df)

Bone-in roasted chicken and sweet tea glacé (gf, df)

Jalapeño cheddar cheese sausage (gf)

SIDES

Baked three cheese mac and cheese

Fire roasted carrots and squash (gf, df)

Braised collard greens (gf, df)

Traditional creamed corn

DESSERTS

Honey pecan peach cobbler

Double chocolate marshmallow brownie skillet

Chocolate peanut butter pies

Wednesday pricing 61 per person

Regular pricing 64 per person



THURSDAY BUFFET

Hot lunch buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

CUCINA ITALIANA

SOUP

Tuscan pasta fagioli soup

Display of sliced rustic breads | Ciabatta and focaccia

Rosemary garlic oil, Italian herb, red chili dipping oil and balsamic vinegar

SALADS

Tomato caprese salad | Vine ripened tomatoes, fresh mozzarella, roasted red peppers, basil, oregano and olive oil (gf)

Hearty green salad | Romaine, feta, cucumbers, olives, red onions, carrots, pepperoncini and Italian vinaigrette (gf)

ANTIPASTI DISPLAY

Grilled asparagus, zucchini, yellow squash, mushrooms, oven dried tomatoes, marinated olives, Artichokes, balsamic cipollini onions, basil and fresh marinated mozzarella (gf)

ENTRÉES

Barolo wine braised beef stew | Mushrooms, peas, potatoes and carrots

Salmon Provençal | Marinara sauce and Provençal vegetables (gf)

Vegetable caponata | Peppers, onions, eggplants, squash, garlic and raisins with tomato sauce and garlic

Spinach and ricotta cannelloni | Homemade pasta, provolone and Napolitana sauce

DESSERTS

Raspberry panna cotta

Pistachio and ricotta cannolis

Classic Kahlua tiramisu

Thursday pricing 62 per person

Regular pricing 64 per person



FRIDAY BUFFET

Hot buffet selections include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

FUNKYTOWN DINER

SALADS

Chopped romaine and bibb lettuces (gf)

Tomatoes, onions, candied walnuts, eggs, bacon, black beans and crumbled blue cheese

Macaroni and pit roasted ham salad with pesto vinaigrette

Creamy coleslaw (gf)

Red wine vinaigrette or classic farm ranch dressing

ENTRÉES

Grilled house made certified Angus beef hamburgers (gf, df)

Herbed chicken breasts (gf, df)

Turkey burgers (gf, df)

SIDES

Fort Worth light potato wedges (gf, df)

Dr Pepper baked beans with sorghum and jalapeños (gf, df)

Toppings | Green leaf lettuces, sliced tomatoes, sliced red onions, Best Maid pickle spears, pickled jalapeños (gf, df), tobacco onions and crispy applewood smoked bacon

Cheeses | Swiss, cheddar, jack and crumbled blue cheese (gf, df)

Ketchup, mustard, mayonnaise, honey mustard and chef's secret spread

Buns | Challah, potato and brioche

DESSERTS

Blueberry maple cobblers

Chocolate tartlets

All-natural plant protein Beyond Burger patty | add 4 each

Friday pricing 60 per person

Regular pricing 63 per person



SATURDAY BUFFET

Hot lunch buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

DESSERTS

Pecan maple fudge

Apple pies

Strawberry rhubarb cobblers

Saturday pricing 62 per person

Regular pricing 66 per person

SOUTHERN SOUL FOOD

SOUP

Chicken and shrimp gumbo

Fluffy white rice (gf)

Cornbread and country baked pull-apart rolls with sorghum butter glacé

SALADS

Southern stone fruit salad | Blue cheese and pecans (gf)

Fingerling potato salad | Sour cream, Dijon and green onion dressing (gf)

Muffaletta salad | Romaine, salami, onions, olives, peppers, celery, cheese, pepperoncini and pickled vegetables (gf)

ENTRÉES

Crispy fried chicken with black pepper gravy

Old fashioned Southern meatloaf

Cajun blackened tilapia with lemon butter (gf)

SIDES

Red beans and rice with andouille sausage (gf)

Grilled broccolini and carrots (gf, df)

Braised collard greens and black eyed peas (gf, df)



SUNDAY BUFFET

Hot lunch buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply. Desserts requires two attendants per 75 people, 175 per attendant.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

UNIVERSITY DRIVE LUNCH BOWLS

INDIVIDUAL SALADS

Marinated Shimeji mushroom salad | Mixed greens, beans, pomegranate and goat cheese (gf)

Marinated watermelon and feta salad (gf)

Cucumber and onion salad | Panera, parsley and lemon vinaigrette (gf)

MAKE YOUR OWN BOWLS

BASES

Cauliflower rice (keto friendly) (gf, df) add 2 per person

Steamed basmati rice (gf, df)

Mediterranean couscous

BEANS

Black beans (gf, df)

Garbanzo beans (gf, df)

VEGGIES

Caramelized Brussels sprouts with maple bacon (gf, df)

Curried cauliflower and broccoli (gf, df)

Grilled peppers and onions (gf, df)

ENTRÉES | CHOICE OF THREE

Creole buttered shrimp

Chipotle citrus chicken fajitas (gf, df)

Tandoori chicken tikka kebabs (gf, df)

Tres chili rubbed beef hanger steak (gf, df)

Toppings | Boiled eggs, radishes, sour cream, tomatoes, onions, cilantro, lime, pepitas, and sprouts (gf)

CHEESES

Cheddar, queso fresco (gf)

SAUCES

Horseradish chimichurri, mint yogurt chutney, spiced pineapple habanero salsa, charred onion and roasted tomato salsa (gf)

DESSERTS

Chef's choice of assorted verrines and cupcakes

Sunday pricing 62 per person

Regular pricing 66 per person



ENHANCEMENTS

Must be ordered with a lunch buffet, cannot be ordered on own. Requires a minimum of 25 guests. 175 Chef attendant fee, one attendant per 75 guests. Attendant required for Quesadilla Bar, Guacamole and Sliced Avocado Cart, Pasta Bar and Cold Stone Ice Cream Bar.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

QUESADILLA BAR

Chipotle chicken and beef

Corn, black beans, salsa rioja and salsa verde

14 per person

GUACAMOLE AND SLICED AVOCADO CART

Freshly made guacamole and avocados sliced-to-order (gf, df)

9 per person

STONE COOKED PIZZA

Pepperoni, Italian sausage and Pecorino Romano

Roasted tomatoes, mushrooms, onions, olives, peppers, pesto drizzle and mozzarella

16 per person

PASTA BAR

Spaghetti, penne, bowtie, fusilli and gnocchi

Sauces | Asiago truffle Alfredo, marinara with tomato vodka sauce

Chicken, shrimp, Italian sausage

Chef's choice of vegetables

21 per person

COLD STONE ICE CREAM BAR

Ice Cream | Choice of two | Vanilla, strawberry, chocolate and butterscotch (gf)

Sauces | Strawberry, chocolate and caramel (gf)

Toppings | Chopped nuts, Oreos, fudge, sprinkles, Reeses pieces and brownies

18 per person

ICED TEA BAR

Assortment of healthy and unique iced teas

Tulsi tea | Holy basil (antioxidant)

Peach and ginger iced tea (improved blood vessel and artery health)

Genmaicha iced green tea | Japanese sencha with roasted rice grains (aids weight loss, balances blood sugar)

Texas unsweetened iced tea (antioxidant, lower cholesterol)

Indian masala chai iced tea (aids digestion, boosts heart health)

14 per person



PLATED

Plated lunches include salad or soup, dessert, Baker's Basket, premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

SOUPS OR SALADS | CHOICE OF ONE

SOUPS

New England clam chowder (gf)

Creamy wild mushroom and porcini
mushroom velouté (gf)

Cream of roasted poblano | Corn, chicken, tortilla
strips (gf)

Cream of tomato and basil (gf)

Seasonal golden roasted butternut squash | Ginger,
Tahitian vanilla (gf)

Classic crustacean bisque (gf) *add 5 per person*

Cream of asparagus (gf) *add 5 per person*

SALADS

Petite romaine salad | Parmesan crostini, charred
corn, black beans and spiced pepitas with creamy
roasted garlic dressing

Mesclun greens | Shaved rainbow carrots, pear
tomatoes and candied pecans with raspberry
walnut vinaigrette (gf)

Baby iceberg wedge | Blue cheese crumble, crisp
bacon, watermelon radishes, tomatoes and blue
cheese dressing (gf)

Chopped bibb and radicchio salad | Sliced almonds,
cranberries, bacon and feta with citrus vinaigrette (gf)

Beet root and fennel salad | Mixed greens, frisse, micro
sorrel, marinated heirloom beets, walnuts, goat cheese
with sherry vinaigrette (gf)

for an additional 4 per person

Baby spinach, strawberries, blueberries, spiced
Marcona almonds, feta, pickled onions, carrots,
pomegranate seeds with white balsamic
citrus vinaigrette (gf) *for an additional 4 per person*

Baby iceberg wedge | Spiced pepitas, black eyed peas,
maple bacon cubes, tear drop tomatoes, grilled corn,
pickled onions, micro cilantro, red tortilla strips with
buttermilk jalapeño lime emulsion (gf)

for an additional 4 per person



PLATED

Plated lunches include salad or soup, dessert, Baker's Basket, premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

ENTRÉES | CHOICE OF ONE

PAN SEARED TEXAS SPICED CHICKEN BREAST

Boursin mashed potatoes, asparagus, baby carrots serrano lime cream (gf)

48 per person

LEMON BLACK GARLIC ROASTED CHICKEN

Broccolini, fingerling potatoes, crème fraîche tarragon pan jus (gf)

48 per person

BEER BRINED CHICKEN BREAST

Au gratin potatoes, heirloom carrots and green beans with blood orange beer glaze (gf)

52 per person

COFFEE RUBBED PETIT BEEF TOP SIRLOIN

Smoke gouda jalapeño grits, baby vegetables with sauce bordelaise (gf)

58 per person

FENNEL POLLEN SCENTED SALMON

Couscous, roasted seasonal vegetables, orange caper cream (gf)

54 per person

TRES CHILI RUBBED BARBECUE SMOKED BRISKET

Cowboy potatoes with bacon, grilled broccolini and smoked jalapeño barbecue sauce (gf)

54 per person

GRILLED FLAT IRON STEAK

Loaded smashed Yukon Gold potatoes, charred vegetable medley, horseradish chimichurri, tobacco onions (gf)

58 per person

ENTRÉE SALADS

Guajillo marinated skirt steak | Iceberg wedge, blue cheese, roasted tomatoes, pickled onions, watermelon radishes, pine nuts, herb roasted potatoes with blue cheese dressing (gf)

48 per person

Grilled herbed chicken | Mixed greens and spinach, green beans, heirloom tomatoes, artichoke, olives and grilled baby peppers with citrus balsamic vinaigrette (gf)

44 per person

DESSERTS | CHOICE OF ONE

Exotic fruit tarts with berry sauce and vanilla crème anglaise

Honey and raspberry panna cottas with caramel sauce, almond crumbles and dehydrated raspberries

Triple chocolate mousse with hazelnut crumble, dark, mocha and white chocolate

New York baked cheesecakes with toasted hazelnuts, whipped cream and strawberry compote

Dark chocolate bombè with whisky cream

Classic Kahlua Tiramisu with espresso sauce

Flourless chocolate cake with candied orange with Grand Marnier chocolate sauce

Alternating two desserts for 4 per person



PLATED

Only available with plated lunch meal options, offered free of charge if desired on the day of week, please add 4 per person if ordered for any other day. All options come with daily variety of vegetables.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

VEGETARIAN

MONDAY

Portobello mushroom stuffed with vegetable quinoa, spinach, feta and roasted red pepper sauce *(gf)*

TUESDAY

Green lentil stew with plant protein meatballs and steamed rice *(gf, df)*

WEDNESDAY

Vegetable and bean tagine with saffron couscous *(gf)*

THURSDAY

Chickpea and quinoa fritters with spicy tomato chutney, carrots and peas pilaf *(gf, df)*

FRIDAY

Vegetable Napoleon with chunky marinara and buffalo mozzarella *(gf)*

SATURDAY

Curried cauliflower steak, roasted root vegetables and bean ragout *(gf, df)*

SUNDAY

Ratatouille tart and smoked tomato sauce





HORS D'OEUVRES

Minimum order of two dozen pieces per item, prices are per piece.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

COLD

SPOONED

Marinated watermelon and feta, lime passion glacé and micro sprouts (gf) | 7 each

Creamy lobster salad profiteroles | 9 each

Deviled eggs, hibiscus tea-boiled eggs, horseradish and wakame seaweed salad (gf) | 8 each

Avocado tuna poke salad in fried wonton cups and togarashi | 9 each

Chilled cucumber wrapped creole crab salad with sriracha aioli (gf) | 8 each

SKEWERED

Mediterranean, tomatoes, cherry mozzarella, artichokes and olives (gf) | 7 each

Prosciutto wrapped Japanese melon Parisienne and basil leaves (gf, df) | 8 each

Herb and garlic stuffed Medjool dates with pimento spiced Marcona almonds (gf) | 7 each

SHOTS

Mexican shrimp cocktail and Michelada clamato (gf, df) | 9 each

Marinated feta and olive shots | 8 each

Lebanese preserved lemon labneh with cucumbers, carrots and jicama (gf, df) | 7 each

SERVED

Pimento cheese and pickled bell pepper mini savory cone with micro greens | 8 each

Tandoori chicken salad, crushed peanuts and mint chutney in curried mini baskets | 8 each

Spiced lamb loin with caramelized onions and blue cheese on rye bread crostini | 8 each

Forest mushroom canapé with creamed brie served on crispy garlic chips | 8 each

Cognac infused chicken liver pâté canapé with grape and young walnuts | 8 each

Seared cumin beef on black pepper focaccia with chimichurri aioli | 8 each

Smoked salmon Breton, lump fish black roe with dill sour cream | 9 each

Shrimp ceviche mini tostadas (gf, df) | 9 each



HORS D'OEUVRES

Minimum order of two dozen pieces per item, prices are per piece.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HOT

SPOONED

Smoked chicken and corn Vol-au-vents (gf) | 8 each

Spicy shrimp and grits mini tartlets | 8 each

Mac and cheese arancini with Sriracha | 7 each

SKEWERED

Citrus bacon wrapped scallops and yuzu dressing (gf) | 9 each

Blackened shrimp skewers and Louisiana hot sauce (gf) | 8 each

Chili lime chicken kebab and chili mango chutney | 8 each

SHOTS

Thai chicken satay with spicy peanut sauce (gf, df) | 7 each

Coconut shrimp and kaffir with ginger coconut red sauce (gf, df) | 8 each

Pecan chicken with chipotle sorghum dipping | 8 each

Tempura crisp shrimp with chili Amarillo aioli | 9 each

Cashew chicken spring roll with sweet chili plum sauce | 7 each

Peking duck spring roll with hoisin sauce | 8 each

SERVED

Wild mushroom tarts and Swiss fondue with porcini dust | 7 each

Punjabi chicken samosa and mint cilantro chutney | 8 each

Bayou crab cake with remoulade | 9 each

Smoked brisket picadillo empanada and spicy barbecue sauce | 8 each

Pulled pork bao with ginger scallion soy sauce | 8 each

Barbecue chipotle honey chicken lollipops and ranch dressing (gf, df) | 8 each

Lobster and corn empanada and roasted garlic lemon aioli | 8 each

Brisket and smoked chicken quesadilla with avocado crema | 9 each

Chicken tinga and black bean quesadilla with salsa rioja | 8 each



DISPLAYS

To ensure optimal freshness stations are served for 90 minutes. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. One attendant per 75 people, 175 per attendant. Attendant required on Classic Swiss Racelette Cheese.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

LOCAL AND IMPORTED CHEESE BOARD

Chef's selection of soft, semi soft and hard cheeses
Seasonal fruits, preserves, local honey and assorted nuts
Baguette toast points, cheese lavash and gourmet crackers
23 per person

TRADITIONAL CHEESE FONDUE

Melted blend of Gruyère, Emmenthal and Comte cheeses finished with rubbed garlic, white wine and kirsch
Dipping vegetables, crusty focaccia, strawberries and olives with skewers
24 per person, self-serve

CLASSIC SWISS RACELETTE CHEESE

Melted and broiled cheese served with assorted vegetables, cipollini onions, mushrooms, peppers, cauliflower, roasted pee wee potatoes, olives, cornichons, paprika, grain mustard, grilled bread toasts, grapes and sliced apples
Pit ham and salami dices
28 per person

SAUSAGE AND CHARCUTERIE BOARD

Assorted cured, dried, smoked meats and sausages
Chicken liver pâté
Pickled vegetables, grain mustard, fig jam, cornichons, cocktail onions, breads and crackers (gf, df)
28 per person

ANTIPASTI DISPLAYED IN GLASS JARS

Grilled asparagus, zucchini, yellow squash, mushrooms, oven-dried tomatoes, marinated olives, artichokes, balsamic cipollini onions, basil, fresh marinated mozzarella, extra virgin olive oil, sea salt and balsamic vinegar (gf)
22 per person

JAPANESE SUSHI AND SASHIMI

California rolls, nigiri sushi and vegetable rolls
Salmon and tuna sashimi
Pickled ginger, wasabi and soy sauce,
Wakame seaweed salad
30 per person
Based on 4 pieces per person

CHILLED SEAFOOD ON ICE

Shrimp, crab claws and oysters
Zesty horseradish cocktail sauce, cracked pepper mignonette, lemons, Tabasco and fresh horseradish
Oyster crackers (gf, df)
36 per person, two pieces of each per person
Single block carving available at 500



STATIONS

To ensure optimal freshness stations are served for 90 minutes. Select a minimum of four stations to design your buffet. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. One attendant per 75 people, 175 per attendant. Attendant optional for the Bayou Shrimp and Grits.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

PETITE SALADS

Southwestern Caesar | Crisp romaine, jalapeño cheddar crostinis, black beans, spiced pepitas and grilled corn

Garden greens | Crispy pancetta, heirloom tomatoes, artichoke hearts, marinated olives, Marcona almonds and strawberries (gf, df)

Chef's cobb | Iceberg lettuce, crumbled blue cheese, bacon bits, chopped eggs, chopped onions and black beans (gf)

Dressings | Creamy roasted garlic, chipotle-cilantro ranch and red wine vinaigrette (gf)

25 per person

MARKET FRESH VEGETABLES

Grilled, raw and pickled vegetables

Tortilla chips, lavash, sliced baguettes and pita bread

Harissa spiced hummus, marinated tomato Italian salsa, garlic labneh and ranch dressing

Olive oil and balsamic vinegar

22 per person

DIM SUM

Steamed and fried dim sums

Potstickers, sui mei and spring rolls

Soy, spicy Szechuan sauce, butter chili hoisin sauce and ginger scallion sauce

26 per person, two pieces of each per person

BAYOU SHRIMP AND GRITS

GRITS

Stone ground homestead with cheese (gf)

Charred jalapeño smoked Gouda and andouille sausage creole (gf)

PROTEINS

Cajun spiced Gulf shrimp with scallions (gf)

Cajun barbecue pulled chicken with tobacco onions (gf)

SAUCES

Tomato gravy and Louisiana hot sauce (gf)

28 per person

BISCUIT AND CHILI BAR

Bison chili with bacon and beans (gf, df)

Turkey chili with dry chorizo (gf, df)

Fritos, pico de gallo, sour cream, queso fresco, cilantro and cheddar cheese

Cheddar biscuits, buttermilk biscuits and jalapeño cornbread, whipped honey butter, sorghum and honey

25 per person

ALL ABOUT MAC AND CHEESE

Blackened shrimp and bacon macaroni, yellow cheddar and roasted poblanos

Chipotle chicken baked fusilli, smoked Gouda and caramelized onions

Wild mushroom ditalini, sun-dried tomatoes, pine nuts and truffle brie

Shredded Parmesan cheese and red chili flakes

28 per person



STATIONS

To ensure optimal freshness stations are served for 90 minutes. Select a minimum of four stations to design your buffet. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. One attendant per 75 people, 175 per attendant. Skewers and Rice Mini Plates can be served attended.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

SLIDERS ALL THE WAY | CHOICE OF THREE

Nashville hot chicken, maple butter and pickle chips

Wagyu beef burger, bacon, cheddar and Sriracha mayonnaise

Barbecue pulled pork, jack cheese, tobacco onions and pickled jalapeño slaw

Jumbo lump crab cake, charred corn, blood orange aioli with lettuce and onions

Seared vegan sliders with avocado mash and chipotle aioli

Thick cut Parmesan cheese fries

Hot sauces, ketchup and mustards

28 per person, one of each per person

SKEWERS AND RICE MINI PLATES

PROTEIN | CHOICE OF THREE

Ginger soy salmon skewers

Cumin beef and olive pintxos (gf, df)

Chicken satay (gf, df)

Tandoori shrimp kebabs (gf)

Vegetable and tofu yakitori (gf)

Barbecue pork sticks (gf, df)

RICE | CHOICE OF TWO

Saffron and pinenuts pilaf (gf, df)

Stir fried rice (gf, df)

Spanish red rice (gf, df)

Steamed basmati rice (gf, df)

SAUCE | CHOICE OF THREE

Sweet soy glacé

Thai chili peanut sauce

Yogurt mint chutney (gf)

Yakitori sesame dipping sauce (gf)

Shiner barbecue sauce (gf)

34 per person



DISPLAYS

To ensure optimal freshness stations are served for 90 minutes. Select a minimum of four stations to design your buffet. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Mexican Pueblo Street Tacos require one attendant per 75 people, 175 per attendant. Crunchy Catfish can be made vegetarian.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

MEXICAN PUEBLO STREET TACOS | CHOICE OF TWO

Tacos al pastor | Rotisserie tacos
Achiote pork, roasted pineapples, chile arbol, cilantro and chopped onions (gf, df)

Pollo de tinga guisado tacos | Earthenware pot stew tacos, tinga chicken, Mexican rice, beans and cotija cheese

Canasta basket tacos | Potatoes and chorizo, spice oil drench, spicy salsa and pickled vegetables (gf, df)

Lamb barbacoa tacos | Slow oven-cooked meat in agave leaves, onions, cotija, cilantro and lime (gf)

Spicy shrimp carnitas | Avocado, pico de gallo, radishes and cilantro sour cream

Assortment of salsas and hot sauces, lime and crema

Flour or corn tortillas

24 per person

TOMATO SOUP AND GRILLED CHEESE

SOUP

Hearty tomato bisque (gf)

SANDWICHES

Classic cheddar on Texas toast

Bacon and grilled Swiss cheese on multi-grain bread

Sliced turkey, pesto, grilled provolone and jack cheese on sourdough

Kettle chips (gf)

24 per person

BETWEEN THE BREADS DELI | CHOICE OF THREE

SANDWICHES

Philly cheese steak | Shaved beef strip loin, caramelized onions and mushrooms, with provolone cheese on a soft hoagie roll

Reuben tower | Sliced corned beef, Swiss cheese, sauerkraut, Thousand Island dressing on toasted marble rye

Crunchy catfish | Spicy tartar sauce, lettuce and tomatoes on brioche bun

Fried chicken and waffle | Buttermilk marinated fried chicken, waffles, pecanwood smoked bacon, bourbon maple syrup and pickles

Shrimp Po'boy | Creole spiced fried bay shrimp, remoulade, Cajun coleslaw, butter and baguette

Barbecue brisket and jalapeño cheddar sausage, tobacco onions, TX barbecue sauce on a potato bun

ACCOMPANIMENTS

Kettle chips

32 per person



STATIONS

To ensure optimal freshness stations are served for 90 minutes. Select a minimum of four stations to design your buffet. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. One attendant per 75 people, 175 per attendant.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

WINGS WITH ZING

Traditional chicken wings | Buffalo, chipotle honey and barbecue (gf)

Chicken tenders | Lemon pepper with sweet and spicy chili

Shoestring fries

Coleslaw

Ranch, blue cheese, carrots and celery sticks

30 per person, sauces on side

TEXAS NACHOS

Tri-color corn tortilla chips (gf)

Whiskey and chorizo queso (gf)

Tequila lime chicken

Cumin spiced beef (gf, df)

Pico de gallo, guacamole, sour cream, onions, cilantro, roasted poblanos, black beans, spiced charred corn, cheddar and jack cheeses, pickled jalapeños (gf)

22 per person

LOADED POTATO LOVERS | CHOICE OF TWO

Rosemary sea salt roasted fingerling potatoes (gf, df)

Ranch herb potato dippers (gf)

Crushed red skin potatoes with scallions and bacon, served cowboy style (gf)

Buttermilk and cracked pepper mashed potatoes (gf)

Sweet potatoes and ginger mash (gf)

Creole tater tots (gf, df)

PROTEINS | CHOICE OF TWO

Barbecue brisket (gf, df)

Tomatillo poblano pulled pork (gf, df)

Fried chicken morsels

Pecanwood smoked bacon (gf, df)

Jalapeño cheese sausage (gf)

Tandoori chicken tikka (gf)

TOPPINGS

Grilled onions and buttered mushrooms, creamed spinach and corn, grilled broccolini and carrot medley, diced onions, cheddar, jack cheese, sour cream, pickled jalapeños and scallions (gf)



CARVING STATIONS

Attendant required, 175 per attendant. One attendant for each 75 people. All carved selections served with assorted dinner rolls.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

PRIME RIB OF BEEF

Signature house made dry spice rubbed and slow roasted

Roasted garlic and sour cream mashed potatoes, horseradish cream, natural jus (gf)

575 | serves 25 people

LOW AND SLOW SMOKED COFFEE RUBBED BEEF BRISKET

Bacon jalapeño mac and cheese with espresso barbecue sauce (gf)

425 | serves 20 people

THREE PEPPER CRUSTED BEEF TENDERLOIN

Boursin mashed potatoes and grilled asparagus

Red wine cherry demi (gf)

525 | serves 15 people

KOREAN CHILI RUBBED BARBECUE PORK LOIN

Kimchi and roasted baby potatoes (gf, df)

350 | serves 25

HONEY GLAZED BONE-IN HAM

Glazed carrots, scallop potatoes and cherry apricot compote (gf)

350 | serves 35 people

CIDER BRINED SUCKLING PIG

Pull apart rolls, grain mustard bourbon barbecue sauce and coleslaw (gf)

700 | serves 60 people

ZAHTAR CRUSTED RACK OF LAMB

Moroccan couscous, tomato bean tagine, tzatziki and sumac onions (gf)

525 | serves 15 people

ALE ROASTED WHOLE TURKEY

Mushroom and spinach bread pudding, cranberry compote and gravy (gf)

350 | serves 15 people

Substitute all white meat, bone-in breasts 25 per person

FENNEL POLLEN RUBBED SALMON

Maple glazed baby carrots and broccolini, caper olive relish and aniseed velouté (gf)

350 | serves 15 people

WHITE MISO GLAZED CHILEAN SEABASS

Yuzu beurre blanc, soy sake glazed bok choy, red rice with seaweed

625 | serves 20 people



SWEET SENSATIONS

Attendant required. 175 per attendant. One attendant for up to 75 people. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed. Attendant required TX Whiskey Flambéed Berries and Ice Cream and Bananas Foster stations. Up to 100 people required at the Dippers Station, attendant required.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

PETITE DESSERT DISPLAY

Mini cupcakes

Chocolate bark

Truffles and pralines

Assorted mini confections

Mini tarts

Chef's selection of whoopie pies

25 per person

TX WHISKEY FLAMBÉED BERRIES AND ICE CREAM

Tahitian vanilla ice cream topped with flambéed berries and crushed honey pecan nougatine

20 per person

BANANAS FOSTER STATION

Bananas flambéed with rum in rich butter caramel

Vanilla ice cream and cinnamon

22 per person

VERRINE BAR

Tiramisu cups

Chai tea crème verrine

Chocolate balsamic pot de crème

Bitter chocolate custard and pistachio crumble

Bergamot and whiskey panna cottas

26 per person



STATIONS

Attendant required. 175 per attendant. One attendant for up to 75 people. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

FRENCH PATISSERIE STREET

Miniature bonbon eclairs

Mini opera cakes

Pistachio Napoleon

No bake Cointreau crème brûlée

Apple tarte tatins

Lavender pecan Madeleines

French macarons

30 per person

COBBLER AND BREAD

Rocky road bread pudding

Apple and berry cobbler

Skillet brownie with marshmallow

Served with cinnamon Chantilly crème, vanilla ice cream, caramel sauce and whiskey crème anglaise

24 per person



THEMED

Attendant required. 175 per attendant. One attendant for up to 75 people. Minimum of 50 people, a charge of 150 will be applied for groups with less than 25 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HOWDY Y'ALL COWTOWN BALL

SUNDANCE SQUARE APPETIZERS

Mac and cheese bites with sriracha aioli
Chicken fried short rib with chipotle crema
Horseradish pickles, bacon deviled eggs (gf)
Mini crab cake with Creole rémoulade

CULTURAL DISTRICT LIGHT BITES

Grilled, raw and pickled vegetables (gf)
Tortilla chips, lavash, sliced baguette and pita chips
Artichoke and spinach dip, pimento cheese, garlic labneh and ranch dressing (gf)
Extra virgin olive oil and balsamic vinegar

TRINITY RIVER SALAD TRAILS

Salad of mixed greens, orange segments, almonds, candied pecans and strawberries
Baby wedge, heirloom tomatoes, charred corn, watermelon radishes, crispy pancetta and candied pecans
Chopped bibb lettuce, cucumbers, carrots, bacon, corn, spiced pepitas, heirloom tomatoes and tortilla strips
Blue cheese dressing, grapefruit vinaigrette and candied jalapeño ranch dressing

WEST 7TH THIRST QUENCHERS

Peach iced tea
Lavender and orange iced tea
Hand-squeezed lemonade
Texas unsweet and sweet tea

THE COWTOWN GRILL | CHOICE OF FOUR

Coffee rubbed house smoked brisket with roasted peach barbecue sauce (gf, df)

Grilled beer braised pork ribs with blood orange honey barbecue sauce (gf, df)

Grilled wild boar jalapeño and cheddar sausage (gf)

Cumin rubbed barbecue chicken and Shiner barbecue (gf, df)

Creole shrimp skewers and grilled pineapple salsa (gf, df)

DOWNTOWN SKILLETS | CHOICE OF THREE

Roasted vegetables and potato hash (gf, df)

Chorizo mac and cheese

Cowboy mashed potatoes (gf)

Maple braised carrots and Brussels sprouts (gf, df)

Cheesy poblano grits (gf)

LANCASTER BAKESHOP

Buttermilk biscuits, Texas white sliced bread and Rahr Pullman bread

Cinnamon and honey butter, jalapeño bacon jelly, Texas honey and sorghum

MAGNOLIA AVENUE URBAN DESSERTS

Peach cobblers with vanilla whipped cream

De-constructed pies | Strawberry, rhubarb and pecan

Texas honey and lavender ice cream in waffle cups

Pecan maple fudge and white chocolate with honey fudge with almonds

Orange blossom panna cottas

155 per person



PLATED

All plated dinners include salad or soup, dessert, baker's basket, Premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

SALADS OR SOUPS | CHOICE OF ONE

SOUPS

New England clam chowder

Creamy wild mushroom, porcini mushroom velouté and toasted pinenuts

Cream of roasted poblano and corn with chicken and tortilla strips (gf)

Cream of tomato and basil and truffle brioche crostinis

Classic French potato and leek soup | Diced golden potatoes with grilled leek (gf)

Fennel velouté, Pernod and dill crema

Golden roasted butternut squash, ginger and Tahitian vanilla soup (seasonal gf)

Enhance for an additional 6 per person

Add a fourth course for 9 per person

Classic lobster bisque | Lobster medallions, lumpfish roe and crema (gf)

Cream of asparagus lemon crème fraîche, hazelnuts and asparagus pince (gf)

Three cheese ravioli, sweet pepper basil compote, asparagus and seared trumpet mushrooms

Risotto a la Milanese, saffron risotto, shrimp, calamari, green peas and Parmesan cheese (gf)

Curried lump crab cakes, spiced pepitas and chipotle tomato chutney

Blackened shrimp and homestead cheesy grits, andouille sausage with Cajun tomato sauce (gf)

SALADS

Petite romaine salad | Parmesan cheese crostinis, charred corn, anchovies, black beans, spiced pepitas and creamy roasted garlic dressing

Mesclun greens | Shaved rainbow carrots, pear tomatoes and candied pecans with raspberry walnut vinaigrette (gf)

Baby iceberg wedge | Blue cheese crumbles, crisp bacon, eggs, tomatoes, Kalamata olives, watermelon radishes and blue cheese dressing (gf)

Wine poached pear, chopped bibb lettuce and radicchio salad | Sliced almonds, cranberries, bacon and feta with citrus vinaigrette (gf)

Beet root and fennel salad | Mixed greens, frisée, endive, micro sorrel, marinated heirloom beets, walnuts and goat cheese with sherry vinaigrette (gf, df)

Insalata caprese | Heirloom tomatoes, buffalo mozzarella, arugula, saba and basil pesto

ENHANCEMENTS

Baby spinach and arugula, strawberries, blueberries, avocado purée, spiced Marcona almonds, feta, pickled onions, carrots, pomegranate seeds with white balsamic citrus vinaigrette

Baby iceberg wedge, spiced pepitas, black eye peas, maple bacon cubes and tear drop tomatoes, grilled corn, pickled onions, micro cilantro, red tortilla strips with buttermilk jalapeño lime emulsion

add 5 per person



PLATED

All plated dinners include salad or soup, dessert, baker's basket, Premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

ENTRÉES | CHOICE OF ONE

TEXAS SPICE RUBBED 8 OZ FILET OF BEEF

Smoked Gouda dauphinoise potatoes, grilled asparagus and glazed shallots, crispy fried onions and tobacco au jus (gf)

92 per person

CABERNET BRAISED SHORT RIBS

TX black garlic mash, roasted broccolini and heirloom carrots, sauce osso bucco with garlic chips

86 per person

HOUSE SMOKED BEEF BRISKET

Roasted poblanos and habanero bacon mac and cheese, bourbon-maple glazed carrots with bourbon barbecue sauce (gf)

80 per person

FIVE SPICE ROASTED BONELESS HALF CHICKEN

Grilled broccolini and baby carrots, cheesy grits with spiced sweet tea gastrique (gf)

76 per person

HOP BRINED CHICKEN

Cowboy potatoes, roasted cauliflower and carrots, smoked Shiner Bock barbecue sauce and potato vermicelli (gf)

70 per person

MEDITERRANEAN STUFFED CHICKEN

Spinach, sun-dried tomatoes, pinenuts, feta, artichokes, saffron risotto, grilled market vegetables, roasted tomatoes and garlic cream (gf)

74 per person

SEARED ATLANTIC SALMON

Cheesy tri-color quinoa, grilled asparagus and pancetta, herb lemon butter sauce and tomato parcels (gf)

76 per person

MISO GLAZED CHILEAN SEABASS

Cauliflower and potato purée, soy sake glazed bok choy, seaweed and yuzu beurre blanc

90 per person

PERUVIAN ROASTED BRASA CHICKEN AND BEEF FILET

Roasted Peruvian purple and fingerling potatoes, aji Amarillo marinated market vegetables and shimeji mushrooms, scallions and cilantro cream (gf)

86 per person

FENNEL POLLEN ROASTED SALMON AND ROSEMARY ROASTED CHICKEN

Duchess potatoes, lemon scented buttered asparagus and baby zucchini with sauce bordelaise (gf)

84 per person



PLATED

All plated dinners include salad or soup, dessert, baker's basket, Premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. Minimum of 25 people, a charge of 150 will be applied for groups with less than 25 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

ENTRÉES

CAULDRON BRAISED SHORT RIBS AND CHICKEN

Horseradish mashed potatoes, spiced green beans, carrots, peas and porcini au jus

90 per person

GRILLED JUMBO PRAWN AND PEPPER CRUSTED FILET MIGNON

Blue cheese potato gratin, cabernet mushrooms and broccolini, green peppercorn, kefir lime demi and spiced sunflower seeds (gf)

92 per person

SEARED SEABASS AND BEEF FILET MIGNON

Gingered parsnip purée, walnut oil glazed asparagus duet and tarragon chardonnay cream (gf)

98 per person

DESSERTS

Spiced honey, fig and port cakes with candied violets, chocolate port sauce and creamed honey

Passion fruit and pistachio dome tarts with sesame tuile and mango coulis

Banana hazelnut tarts and Gianduja chocolate tarts, caramelized bananas, banana chips and sea salt caramel sauce

Classic Kahlua tiramisu | Espresso chocolate sauce and coffee pods

Exotic berry tarts, almond pastry cream, Chantilly cream, glazed exotic berries and raspberries with Grand Marnier coulis

Single origin chocolate macadamia brownie cakes with dark chocolate ganache and macadamia brittle

Pineapple upside down cakes with Chantilly crème, Kirsch macerated pineapple chutney

Pear and almond frangipane with toasted almond flakes and vanilla crème anglaise

Limoncello mousse and Italian meringue with candied lemon, raspberry glee and lemon cayenne molasses

Flourless chocolate cakes | Cointreau berry sous vide compote and rosemary Chantilly crème

Classic Texas pecan pie with TX Whiskey caramel



PLATED

Only available with plated dinner meal options, offered free of charge if desired on the day of week, please add 4 per person if ordered for any other day. All options come with daily variety of vegetables.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

VEGETARIAN

MONDAY

Chick pea curry and saffron pea basmati rice *(gf, df)*

TUESDAY

Spinach, ricotta and roasted tomato cannelloni pasta with marinara and fontina cream

WEDNESDAY

Vegetable and chestnut stir fry and cauliflower rice *(gf, df)*

THURSDAY

Spiced vegetable medley stuffed cabbage rolls, tomato rice with boursin cream *(gf)*

FRIDAY

Sweet potato, kale and ancient grain hash and fried avocados *(gf)*

SATURDAY

Balsamic grilled vegetables and creamy polenta *(gf)*

SUNDAY

Grilled squash rollatini stuffed with harissa spiced vegetables, freekeh with paprikash sauce *(gf, df)*



BUFFETS

All dinner buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for an hour. A charge of 150 will be applied for groups with less than 35 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

SOUPS | CHOICE OF ONE

- Curried coconut chicken (gf)
- Roasted San Marzano tomato and basil velouté (gf)
- Southwest corn chowder (gf)
- Wild mushroom cappuccino (gf)
- Cream of broccoli with almonds (gf)
- Classic potato and leek soup (gf)
- Chicken tortilla soup (gf)
- Cream of poblano and charred corn with chicken (gf)

SALAD BAR

- Romaine, garden mix and baby spinach
- Heirloom tomatoes, peppers, cucumbers, carrots, pickled onions and broccoli
- Olives, garbanzo, red kidney beans, artichoke hearts, blue cheese crumble, feta and cheddar
- Caramelized pecans, papitas and dried cranberries
- Honey balsamic, cilantro ranch and citrus herb vinaigrette (gf)

SALADS | CHOICE OF THREE

- COWTOWN GARDEN SALAD**
Iceberg roasted peppers, black beans, tomatoes, cucumbers, tortilla crisps and olives (gf, df)
- TUSCAN PANMOLLE SALAD**
Tomatoes, cucumbers, onions, French baguettes and shrimp with basil vinaigrette (gf)

INSALATA CAPRESE

Dallas Mozzarella Company fresh mozzarella with Roma tomatoes (gf)

MARINATED WATERMELONS AND AVOCADOS

Micro wasabi with Champagne vinaigrette (gf, df)

ISRAELI COUSCOUS SALAD

Parsley, tomatoes, onions, cranberries, apricots, pinenuts, pomegranate with lemon vinaigrette (gf)

SALAD OF ROASTED BEETS

Roasted red and golden beets, candied pumpkin seeds, goat cheese and arugula with blood orange sherry vinaigrette (gf)

TRI-COLOR TORTELLINI AND WILD RICE

Cherry tomatoes, cranberries, almonds with basil white balsamic vinaigrette

HEARTY ITALIAN

Ham, turkey, Swiss cheese, cheddar, iceberg, olives, onions, pepperoncini, fusilli pasta and eggs with Italian dressing

ORIENTAL GLASS NOODLE SALAD

Wakame, mung bean sprouts, sesame, peanuts and ginger soya vinaigrette (gf)

TEXAS CAVIAR

Black eye peas, red beans, garbanzo beans, tomatoes, onions, cilantro and cilantro lime emulsion (gf, df)

COLESLAW

Shredded Napa cabbage, julienne carrots, julienne radicchio, mustard and creamy buttermilk (gf)

ROASTED NEW POTATO SALAD

Sour cream, bacon, Dijon and green onion dressing (gf)

CHIPOTLE CHICKEN SALAD

Jicama, peppers, onions with mango cilantro vinaigrette (gf, df)



BUFFETS

Buffet selections include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for an hour. A charge of 150 will be applied for groups with less than 35 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

ENTRÉES | CHOICE OF THREE

CHICKEN

Herb seared chicken, peppers, onions and tomatoes fennel coulis (gf, df)

Chicken fried chicken with cracked pepper gravy

Tandoori marinated chicken with butter garlic tomato sauce (gf)

TX spice rubbed chicken, provolone and marinara sauce (gf)

Hunter's chicken with mushroom ragout (gf)

Chicken roulade with Mediterranean stuffing and saffron cream (gf)

Chicken Penang Thai curry (gf)

BEEF

Slow braised short ribs, muscovado sugar barbecue glaze (gf)

Grilled hanger steak, chimmi churri, grilled peppers and onions (gf, df)

House smoked coffee rubbed brisket with espresso sauce (gf, df)

Tres chili rubbed carne asada and chargrilled mini peppers (gf, df)

Five spice rubbed skirt steak with onion and pepper mojo (gf, df)

PORK

Tomatillo chili braised pulled pork (gf, df)

Texas barbecue pork ribs (gf, df)

Gojuchang chili rubbed pork loin and green onion kimchi (gf, df)

FISH

Pan seared salmon with saffron fennel beurre blanc (gf)

Grilled Mahi Mahi and kaffir caper butter cream (gf)

Herb crusted snapper and rosemary lime béchamel

Shrimp and vegetable Thai green curry (gf)

PASTA

Farfalle with Provençal vegetables marinara (gf)

Rigatoni with shrimp, pinenuts and basil and paprikash (gf)

Mushroom and smoked chicken orecchiette | Alfredo sauce with white truffle oil



BUFFETS

Buffet selections include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for an hour. A charge of 150 will be applied for groups with less than 35 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

SIDES | CHOICE OF THREE

Green bean casserole

Buttered corn on the cob (gf)

Buttermilk mashed potatoes (gf)

Maple roasted Brussels sprouts with almond and bacon (gf)

Four cheese mac and cheese

Buttered asparagus and baby carrots (gf)

Broccoli and cheddar gratin (gf)

Chef's blend of vegetable medley (gf, df)

Roasted root vegetable hash (gf, df)

Classic creamed corn (gf)

Braised collard greens with pancetta (gf, df)

Cajun spiced fried red skin potato wedges (gf, df)

Cowboy mashed potatoes with bacon and scallions (gf)

Boursin Yukon potato mousseline (gf)

Gingered sweet potato mash (gf)

Horseradish bacon potato hash (gf, df)

DESSERTS | CHOICE OF THREE

Seasonal fruit cobblers with ice cream

Rocky road bread pudding with crème anglaise

Fresh fruit tarts

Red velvet whoopie pies

House made banana pudding with vanilla wafers

Raspberry panna cottas

Bananas Fosters verrine

Chocolate fudge tortes

Lemon meringue pies

Double chocolate tarts with salted caramel

German chocolate cupcakes

NY style baked cheesecake

115 *per person*



BEVERAGES

Unlimited beverage service has a maximum of four hours. Prices quoted are per person and based on full guaranteed number of people for the event. Cashier and bartender fees required for bar service at 150 each per hour, with a two-hour minimum.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

UNLIMITED PACKAGE BAR

CALL BRANDS

First hour | 24 per person

Second hour | 13 per person

Each additional hour | 10 per person

PREMIUM BRANDS

First hour | 26 per person

Second hour | 14 per person

Each additional hour | 12 per person

SUPER PREMIUM BRANDS

First hour | 28 per person

Second hour | 14 per person

Each additional hour | 14 per person

BAR SELECTIONS

CALL BRANDS

Svedka vodka, Seagram's gin, Castillo rum, Evan Williams bourbon, J&B scotch, Sauza Blanco tequila and Hennessey VS cognac

PREMIUM BRANDS

Absolut vodka, Beefeater gin, Bacardi Silver rum, Jim Beam bourbon, Johnnie Walker Red scotch, Harnitos Anejo tequila, Hennessey VS cognac

TEXAS PREMIUM BRANDS

Tito's vodka, Enchanted Rock vodka, Genius gin, Treaty Oaks rum, TX Whiskey, Rebecca Creek whiskey and Republic Blanco tequila

SUPER PREMIUM BRANDS

Ketel One vodka, Aviation gin, Sailor Jerry rum, Elijah Craig bourbon, Monkey Shoulder scotch, Patron Silver tequila and Hennessey VSOP cognac

HOUSE WINES

MAN Family Wines | South Africa | Chardonnay, merlot and cabernet sauvignon

12 per glass | 41 per bottle

TIER II WINES

Wente Hayes Ranch | Livermore Valley, California | chardonnay, merlot and cabernet sauvignon

14 per glass | 48 per bottle

TIER III WINES

Highway 12 Winery | Sonoma County, California | chardonnay, merlot and cabernet sauvignon

16 per glass | 58 per bottle

TIER IV WINES

Franciscan | Napa Valley, California | chardonnay, merlot and cabernet sauvignon

19 per glass | 70 per bottle



BEVERAGES

Host bar service has a maximum of four hours. Prices quoted are per person and based on full guaranteed number of people for the event. Cashier and bartender fees required for bar service at 150 each per hour, with a two-hour minimum. Brews in the Ballroom charged per consumption based on host bar pricing.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

BEVERAGE PRICING

SOFT DRINKS

Consumption bar | 6 per drink

Cash bar | 6 per drink

SPARKLING AND STILL BOTTLED WATERS

Consumption bar | 6 per drink

Cash bar | 6 per drink

FRUIT JUICES

Consumption bar | 7 per drink

Cash bar | 7 per drink

HOUSE WINE

Consumption bar | 12 per drink

Cash bar | 13 per drink

HOUSE SPARKLING WINE

Consumption bar | 12 per drink

Cash bar | 13 per drink

CRAFT AND IMPORTED BEER

Consumption bar | 10 per drink

Cash bar | 11 per drink

DOMESTIC BEER AND HARD SELTZERS

Consumption bar | 9 per drink

Cash bar | 10 per drink

CALL BRANDS

Consumption bar | 13 per drink

Cash bar | 13 per drink

PREMIUM BRANDS

Consumption bar | 13 per drink

Cash bar | 14 per drink

SUPER PREMIUM BRANDS

Consumption bar | 14 per drink

Cash bar | 15 per drink

CORDIALS

Consumption bar | 14 per drink

Cash bar | 15 per drink

BREWS IN THE BALLROOM AND DOWNTOWN DISTILLED

Enhance the experience for your event with a local brewery or distillery. Two to four local breweries or distilleries will offer tastings of their seasonal, classic and adventurous offerings.

Engage with the experts, try a few sips, then hit the bars in the ballroom for a full pour.

250 per brewery or distillery expert | 750 setup fee



EVENT INFORMATION

Thank you for selecting Omni Fort Worth Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative, specialty gifts is available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Fort Worth Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Fort Worth Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled up to 96 hours before of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within three business days will be charged in full.

GUARANTEES

The exact number of guests attending a function is due three business days prior to the event. This number will be charged even if fewer guests attend. If the guarantee is increased within three business days of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

SERVING

Continental breakfast will be served for one hour. Coffee breaks will be served for 30 minutes. Breakfast, lunch and dinner buffets will be served for one and one half-hours. Food and beverages will be replenished and refreshed as necessary during the times listed above and removed promptly.



EVENT INFORMATION

FUNCTION ROOMS AND SIGNAGE

Omni Fort Worth Hotel reserves the right to reallocate event space based on levels of business, increases or decreases in attendance, or maintenance issues. Any additional meeting space needed that is not outlined in the contract will be an additional charge. Inquiries should go to your Conference Services Manager, who will see if the additional space is available. Signs or decorations brought into the hotel by the guest must be approved prior to arrival.

Registration tables and signage/banners may be located outside the immediate entrance to the respective function room only. Rooms will be set up as outlined on the banquet event order. A 150 labor surcharge will be charged if changes occur once the room has been set.

OUTDOOR FUNCTIONS

The hotel reserves the right to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather. Outdoor events will be moved inside automatically if the weather report four hours prior to the start of the event predicts a 40% chance of rain or if the safety of our guests or employees is at risk. If the decision is delayed or changed by the client, and it necessitates the hotel to set both the indoor and outdoor event space, a 5 per person fee will be charged. Local noise ordinances require that entertainment at outdoor events end at 9 p.m.

PRICES AND SURCHARGES

A customary service charge will be added by the hotel to all charges per banquet event orders at a rate of 24%. In the state of Texas, this service charge is subject to sales tax. These charges will be noted on your banquet event order as (++) . The following surcharges/labor charges will apply:

75 surcharge for events in guest rooms (including hospitality suites).

150 bartender charge per bartender, two hour minimum. Additional hours will be charged at 75 per bartender per hour. A cashier charge of 150 is required for all cash bars, two hour minimum. 150 uniformed chef charge for in-room preparation or carving for two hours per chef.

GUARANTEE

A minimum guarantee of 25 people is required for buffet service. One single-sided buffet line will be provided for every 75 people guaranteed. For choice of plated entrée selections, guarantee information listed above will apply. It is the responsibility of the meeting planner to provide a guest list noting each choice and provide place cards denoting selection.

ENTRÉE SELECTION

Selection for all sit down menus is limited to one entrée item. If you desire to offer your guests more than one item, our chef will be glad to prepare a customized duet plate for your group. Please refer to prices and surcharges for exceptions. Consideration will be given for medical, vegetarian or religious needs. In these instances, the exact number of special substitute entrées is to be specified with the guarantee received three business days prior to the event, and will be charged the same price.



EVENT INFORMATION

SEATING AND LINEN

Round tables for 10 people are the standard for breakfast, lunch and dinner. Seating is not provided for continental breakfast or receptions. If seating is required, a 75 surcharge will apply. Omni Fort Worth Hotel provides quality linens. Special requests for linens not in our inventory can be made through the conference services department at an additional charge.

AUDIOVISUAL SERVICES

Encore Event Technologies is a fully equipped audiovisual company. If you have any questions regarding these services, please contact the Encore office located at Omni Fort Worth Hotel at 817-350-4047. Charges for audiovisual services will be billed to your master account.



WESTROCK COFFEE

Omni Hotels & Resorts is proud to have a strategic partnership with Westrock Coffee Company. As a meeting planner partner of ours, you have the opportunity to make a difference with each gallon.

Westrock uses direct trade to cultivate long-term relationships with the farmers who grow the coffee in Rwanda. They are able to personally connect with farmers to offer higher compensation based on the coffee's quality, as well as training and educational opportunities.

Through their Agribusiness Training Program, they are able to teach farmers improved agricultural practices in an environmentally and socially sustainable way. These partnerships provide opportunities for farmers and their families to have their basic necessities like education, access to clean water and healthcare fulfilled.

While Westrock can be found in some stores, the blend found at Omni Fort Worth Hotel is exclusive and cannot be purchased. It's full flavored, yet smooth with notes of honeysuckle. It's a perfect cup.

Thank you for being a part of a global impact. And cheers to a great cup of joe.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI FORT WORTH HOTEL • 817-535-6664

OMNIHOTELS.COM/FORTWORTH

OMNI  HOTELS & RESORTS
fort worth

EVENT TECHNOLOGY SERVICES

At PSAV®, we blend creativity and innovative technology for an inspiring experience. Our highly trained professionals are passionate about delivering exceptional experiences to help you tell your story. With a focus on every aspect of your event, from planning to execution, we'll bring your vision to life.

POPULAR PACKAGES

Meeting Room Projector Package \$680

- AV cable lot
- Projection stand
- LCD projector
- Tripod screen

Podium Microphone Package \$335

- Podium microphone
- 4-channel mixer
- Meeting room house sound

Projector Support Package \$200

- AV cable lot
- Projection stand
- Tripod screen

Flip Chart Package \$76

- Flip chart easel
- Markers
- Flip chart pad

Post-It Flip Chart Package \$96

- Flip chart easel
- Markers
- Post-it flip chart pad

PC Audio Package \$86

PC Audio Package with Small Speaker System \$529

PC Audio Package with House Sound \$395

SCENIC

- 10' Décor drapery \$155
- 20 Scenic panels (sTILer) \$660

LABOR RATES

- Technician To Set/Strike \$105 /hr
- Technician To Show \$120 /hr

SMALL MEETING

- Conference speaker phone \$180
- Laptop computer \$250

AUDIO

- Catchbox throwable microphone \$395
- 8 - 10 CH Mixer \$130
- 3 - 6 CH Mixer \$75
- 12 - 16 CH Mixer \$155
- Powered speaker \$120
- Presidential microphone \$90
- Wireless microphone \$220
- Wired microphone \$70

LIGHTING

- LED wash light \$95
- 6 Up-lights \$900
- 10 Up-lights \$1,280

VIDEO

- 40 - 49" LCD Monitor \$525
- 50" - 59" LCD Monitor \$725
- 70" - 79" LCD Monitor \$1,140
- 8' tripod screen \$95
- 6' x 10'6" Fast-Fold® screen \$390
- 7'6" x 13'4" Fast-Fold® screen \$430
- 9' x 16' Fast-Fold® screen \$475
- 10'6" x 18'8" Fast-Fold® screen \$625

For a customized quote and to learn more about our products and services, please contact your PSAV Representative.

Omni Fort Worth Hotel

1300 Houston St, Fort Worth, TX 76102
Victor Solis - Director of Event Technology - PSAV®
1-817-350-4079 / vsolisjr@psav.com



Pricing is in effect as of January 1, 2020, and is subject to change without notice. Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All PSAV® solutions may be subject to our property's standard service fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax. ©2020 PSAV. All Rights Reserved.