



BREAKFAST

BREAK

LUNCH

HORS
D'OEUVRES

DINNER

BEVERAGES

WEDDINGS

CONTINENTAL BREAKFAST

PLATED BREAKFAST

BREAKFAST BUFFET

BREAKFAST STATIONS

BREAKFAST ENHANCEMENTS

BREAKFAST

BREAKFAST

All Breakfast selections include Chilled Orange Juice, Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Hot Tea and Water.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.



MUSTANG CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Fresh Seasonal Cut Fruit & Berries and Fruit Yogurt.

\$20 / PERSON



Breakfast Enhancements or Stations may be added to the Continental Breakfast. Refer to pages 04-05 for Enhancement and Station options.



PLATED BREAKFAST

All Plated Breakfast selections include Assorted Breakfast Pastries with Butter & Preserves.

All-American

Scrambled Eggs with Cheese, Breakfast Potatoes O'Brien, Sausage Links and Pancakes with Syrup.

\$26 / PERSON

Southwestern

Scrambled Eggs with Cheese, Chorizo Links, Potatoes O'Brien and Tortillas (served family style).

\$26 / PERSON

LAS COLINAS BUILD-YOUR-OWN BREAKFAST BUFFET

Breakfast Buffet includes Assorted Breakfast Pastries with Butter & Preserves, Fresh Seasonal Cut Fruit & Berries, Shredded Cheese, Fresh Pico de Gallo, Salsa and Ketchup.

- Scrambled Eggs with Cheese
- Protein (CHOOSE ONE)
 - .. Sausage Links
 - .. Applewood Smoked Bacon
 - .. Turkey Sausage
 - .. Ground Chorizo
- Starch (CHOOSE ONE)
 - .. Grits with Butter
 - .. Potatoes O'Brien
 - .. Seasoned Skillet Potatoes
 - .. Biscuits & Gravy

\$32 / PERSON

BREAKFAST STATIONS

All Stations require at least one Chef Attendant – One attendant per 50 people is recommended. Each Station is limited to a maximum of two hours of service.

+

Chef Attendant Fee : \$100 / CHEF



Breakfast Stations are only available in conjunction with the Plated, Continental and Breakfast Buffet.



Pancakes

Homemade Chocolate, Blueberry & Buttermilk Pancakes with Fresh Fruit Compote, Sweet Whipped Cream, Warm Maple Syrup and Whipped Butter.

\$10 / PERSON

Eggs Your Way

Whole Eggs and Omelets Made-to-Order with a selection of Applewood Smoked Bacon, Ham, Grilled Onions, Peppers, Cheddar & Swiss Cheeses, Tomatoes, Mushrooms and Spinach.

\$12 / PERSON

Cornflake-Encrusted French Toast

Maple Syrup, Pecan Praline Sauce, Sliced Bananas and Cinnamon Whipped Cream.

\$10 / PERSON



BREAKFAST ENHANCEMENTS▪ **Crustless Breakfast Quiche**

(MIN. 1 DOZEN)

Spinach & Swiss / Asparagus, Sweet
Pepper & Eggs / Bacon & Eggs

\$9 / DOZEN

▪ **French Toast Kabob**Kabob with Strawberries,
Blueberries and French Toast Bites
Dusted with Powdered Sugar. Served
with a Maple Syrup Cup.

\$6 / PERSON

▪ **Breakfast Burritos** (MIN. 2 DOZEN)Flour Tortilla filled with Scrambled
Eggs, Cheddar Cheese and
Breakfast Potatoes. Served with
House-made Salsa.

\$52 / DOZEN

+

Add your choice of Chorizo, Bacon or
Turkey Sausage : \$60 / DOZEN▪ **Individual Yoplait Fruit Yogurts**

\$36 / DOZEN

▪ **Dry Cereal & Milk**

\$48 / DOZEN

▪ **Fresh Seasonal Cut Fruit**

\$11 / PERSON

▪ **Assorted Bagels with Flavored
Cream Cheese, Butter & Preserves**

\$48 / DOZEN

▪ **Assorted Pastries**

Danish / Mini Muffins / Croissants

\$48 / DOZEN

▪ **Open-Faced Bagels** (MIN. 1 DOZEN)Lox with Cream Cheese, Capers
& Diced Red Onions / Bacon,
Fresh Arugula & Cream Cheese /
Cucumbers, Tomatoes, Cream
Cheese and Fresh Pesto

\$13 / PERSON

▪ **Oatmeal Bar**Blueberries / Strawberries / Brown
Sugar / Cinnamon / Pecans / Butter
/ Maple Syrup / Dried Cranberries

\$10 / PERSON

▪ **Oatmeal Crème Brûlée**

\$65 / DOZEN

▪ **Yogurt Parfait**

\$60 / DOZEN

▪ **Orange, Grapefruit, Cranberry or
Apple Juice**

\$45 / GALLON

▪ **Freshly Brewed Starbucks
Caffeinated & Decaffeinated Coffee
or Hot Tea**

\$65 / GALLON

▪ **Milk Cartons**

\$2 / EACH



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BREAK PACKAGES

BREAK ENHANCEMENTS

BREAK

BREAK

All Break Packages include Bottled Water & Sodas.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.

One hour maximum service.



Ballpark Package

Mini Hot Dogs, Build-Your-Own Nachos, House-Made Potato Chips and Assorted Cookies. With Ketchup, Mustard, Relish, Diced Onions, Diced Tomatoes, Sliced Banana Peppers and Sliced Jalapeños.

\$21 / PERSON

Health Nut Package

Fruit Smoothies, Granola Bars, Fruit Kabobs, Trail Mix and Infused Water (Cucumber & Mint, Orange & Lime and Strawberry & Kiwi).

\$25 / PERSON



State Fair Package

Cheddar & Caramel Popcorn, Mini Corn Dogs, Mini Pretzel Bites served with Queso Blanco, Cinnamon Sugar Churros and Lemonade.

\$21 / PERSON

Ice Cream Social Package

Vanilla, Chocolate & Strawberry Ice Cream with Chocolate & Caramel Sauce, Whipped Cream, Chopped Nuts, Sprinkles and Sliced Strawberries.

\$18 / PERSON

All-Day Beverage Break

Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Sodas, Iced Tea and Bottled Water.

\$16 / PERSON



BREAK ENHANCEMENTS

- Energy Drinks
\$5 EACH
- Bottled Water
\$4 EACH
- Assorted Soda
\$4 EACH
- Assorted Bottled Juice
\$4 EACH
- Bottled Sparkling Water
\$4.50 EACH
- Granola Bars
\$30 / DOZEN
- Freshly Baked Cookies
\$34 / DOZEN
- Chocolate Fudge Brownies
\$36 / DOZEN
- Chocolate Dipped Strawberries
\$36 / DOZEN

By the Pound. . .

(ONE POUND SERVES APPROXIMATELY
12 PEOPLE)

- Yogurt Pretzels
\$23 / POUND
- Trail Mix
\$23 / POUND
- Potato Chips & House-Made Dip
(French Onion or Ranch)
\$23 / POUND
- Premium Mixed Nuts
\$26 / POUND
- Zesty Party Mix
\$26 / POUND
- Tortilla Chips, Queso &
Freshly Made Salsa
\$29 / POUND
- Pita Chips & Humus
\$29 / POUND

- Infused Water
Cucumber & Mint / Orange & Lime /
Strawberry & Kiwi
\$75 / 3-GALLON DISPENSER
- Lemonade with Fresh, Sliced Lemons
\$40 / GALLON
- Fruit Punch with Fresh, Sliced
Oranges & Pineapple
\$40 / GALLON
- Freshly Brewed Iced Tea
\$50 / GALLON
- Freshly Brewed Starbucks
Caffeinated & Decaffeinated Coffee
and Hot Tea with Lemons
\$65 / GALLON
+
Add Assorted Flavored Syrup,
Chocolate Shavings, Cinnamon
Sticks and Fresh Whipped Cream :
\$5 / PERSON

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LUNCH

BOXED LUNCH

PLATED LUNCH

LUNCH BUFFET

LUNCH



BOXED LUNCH

All Boxed Lunch selections include Chips, Whole Fruit & Cookie and Water & Iced Tea Station.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.



SALAD BOXED LUNCHES

Grilled Chicken Salad

Southwest Grilled Chicken Salad with Baby Greens, Charred Corn, Black Beans, Red & Yellow Pear Tomatoes and Queso Fresco. Served with Poblano-Cilantro Vinaigrette.

\$26 / PERSON

Chinese Chicken Salad

Slow-Roasted Chicken Breast, Red & Green Bell Peppers, Mandarin Orange Slices, Basil, Cilantro, Chopped Cabbage and Romaine Lettuce. Tossed in Sesame Dressing with Fried Wontons & Sesame Seeds.

\$26 / PERSON

SANDWICH BOXED LUNCHES

Grilled Veggie Wrap

Grilled Vegetables on a Wheat Wrap with Baby Greens, Pesto-Marinated Zucchini, Carrots, Red & Yellow Peppers and Portobello Mushrooms.

\$21 / PERSON

Turkey BLT Sandwich

Roasted Turkey Breast Slices, Crisp Bacon, Tomatoes, Lettuce and Mayonnaise on Toasted Wheat Bread.

\$21 / PERSON

Chicken Salad Sandwich

Fresh Chopped Grilled Chicken tossed with Dried Cherries, Apricots, Currants & Celery in a base of Cilantro Basil Dressing. Served on Sliced Jalapeño Cheddar Cornbread.

\$21 / PERSON

LUNCH

Grilled Chicken Sandwich

Grilled Chicken Breast on Focaccia Bread with Sundried Tomato-Basil Pesto, Romaine Lettuce and Provolone Cheese.

\$21 / PERSON

Ham & Cheese Sandwich

Black Forest Ham and Gruyere Cheese on Sourdough Bread with Lettuce. Served with Mustard & Mayonnaise.

\$21 / PERSON

Roast Beef Sandwich

Roast Beef on Ciabatta Bread with Baby Arugula, Provolone Cheese and Sliced Tomato. Served with Mustard & Mayonnaise.

\$21 / PERSON

PLATED LUNCH

All Lunch entrées come with a Choice of Salad, a Choice of Dessert, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Hot & Iced Tea and Water.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.



SALAD SELECTIONS (CHOOSE ONE)

Las Colinas House Salad

Organic Greens, Roasted Red Beets, Goat Cheese and Spiced Texas Pecans. Served with Cilantro Lime Vinaigrette.

Lemon Fresca Salad

Romaine Lettuce, Fresh Jalapeños and Shaved Reggiano Cheese. Served with Meyer Lemon Tarragon Vinaigrette & Citrus Pepper Sprinkles.

Spinach, Orange & Strawberry Salad

Fresh Spinach with Oranges & Strawberries, topped with Fried Red Onion Strips and Toasted Almonds. Served with Champagne Vinaigrette.

Mustang Salad

Butter & Baby Red Oak Lettuce with Cucumbers, Red Onions, Shredded Cheddar Cheese, Roma Tomatoes and Sourdough Croutons. Served with Buttermilk Ranch Dressing.



ENTRÉE SELECTIONS (CHOOSE ONE)**Herb Chicken**

Grilled Chicken Breast with Truffle Mushroom Cream Sauce. Served with Wild Rice and Glazed Baby Carrots.

\$34 / PERSON

Chicken Florentine

Pan Seared Chicken Florentine topped with Spinach & Parmesan Cheese with Fennel Cream Sauce. Served with Garlic & Herb Butternut Squash Cous Cous and Sautéed Squash Medley.

\$34 / PERSON

Fire-Roasted Vegetable Polenta

(Vegan/Gluten-Free)

Roasted Cauliflower, Butternut Squash, Red Onion, Edamame, Red Bell Pepper & Zucchini. Accented with Crushed Sea Salt and placed atop a Herb Polenta Cake.

\$36 / PERSON

Roasted Chicken Breast

Braised Semi-Bone-In Chicken Breast with Gorgonzola Cheese Cream Sauce. Served with Burnt Garlic Butter Orzo and Sautéed Julienne Vegetables.

\$36 / PERSON

Panko-Crusted Cod

Baked Panko-Crusted Cod with Lemon-Sherry Beurre Blanc. Served with Garlic Ginger Basmati Rice and Sautéed Seasonal Vegetables.

\$38 / PERSON

Stuffed Chicken Breast

Chicken Breast stuffed with Roasted Corn & Jalapeño Cheese Grits in an Ancho Pepper Butter Cream Sauce. Served with Chive Mashed Potatoes and Green Beans.

\$40 / PERSON

Tuscan Ratatouille Tart

Bouquet of Fire-Roasted Zucchini, Yellow Squash, Red Onion, Bell Peppers and Mushrooms with Herb Cheese and Ricotta in a Sundried Tomato Tart Shell.

\$42 / PERSON

Braised Short Ribs

Tender Braised Short Ribs with Port Wine Demi. Served with Asiago Mashed Potatoes and Honey Glazed Carrots.

\$42 / PERSON

Herb-Marinated Flat Iron Steak

Herb-Marinated Flat Iron Steak with Balsamic Caramelized Onion Demi. Served with Horseradish Mashed Potatoes and Sautéed Seasonal Vegetables.

\$48 / PERSON

DESSERT SELECTIONS (CHOOSE ONE)

Lemon Layer Cake

Lemon Sponge Cake with Refreshing Lemon Mousse and Whipped Topping.

Tiramisu

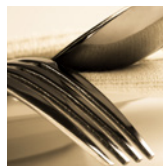
Sponge Cake, Espresso-Flavored Mascarpone Mousse, Whipped Cream and a dusting of Cocoa.

Strawberry Layer Cake

Fresh Whipped Cream and Sweet Strawberry Preserves sandwiched between layers of Light Moist Shortcake.

Vanilla Bean Dream Cake

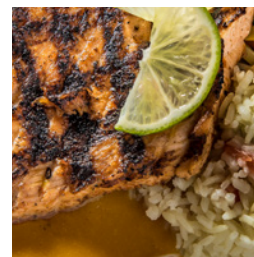
Vanilla-Flavored White Cake filled with a Creamy Custard, topped with Cream Cheese Icing and White Chocolate Drizzle.



LUNCH BUFFET

All Lunch Buffets include Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Hot & Iced Tea and Water.

Designed for a minimum of 25 people. Surcharge may apply if minimum requirement is not met.



Traditional Deli

- Ranch-Style Potato Salad
- Pasta Salad with Kalamata Olives, Julienned Vegetables & Pesto Aioli
- A Selection of Assorted Deli Meats, including Shaved Honey Ham, Smoked Turkey, Roast Beef, Albacore Tuna Salad
- Sliced Swiss & Cheddar Cheeses
- Condiments: Mayonnaise, Dijon Mustard, Creamy Horseradish
- Lettuce, Sliced Tomatoes, Pickle Chips, Dill Pickle Spears and Potato Chips
- Croissants, Sourdough & Multi-Grain Breads
- Seasonal Soup
- Assorted Dessert Bars

\$36 / PERSON

Southern Hospitality

- Southern Cesar Salad with Hearts of Romaine Lettuce, Queso Fresco, Tomatoes and Tortilla Strips. Served with Poblano Cesar Dressing.
- Ripe Tomato, Cucumber & Red Onion Salad. Served with Cilantro Citrus Vinaigrette.
- Chicken Fried Chicken with Cream Gravy
- Blackened Catfish with Creole Sauce
- Red Skin Buttermilk Chive Mashed Potatoes
- Fresh Green Beans tossed with Crispy Bacon & Sautéed Red Onions
- Cheddar Cheese Biscuits with Butter
- Chef's Specialty Dessert

\$42 / PERSON

Asian

- Cabbage Salad with Sesame Ginger Dressing
- Tempura-Style Orange Chicken
- Hoisin Garlic Beef Tips
- Stir-Fry Vegetables
- Fried Rice or Rice Noodles
- Lemon Layer Cake

\$42 / PERSON



Italian Bistro Buffet

- Fresh Baby Mozzarella Salad with Grape Tomatoes, Red Onions & Cucumbers. Tossed in a Basil-Lime Vinaigrette.
- Anti-Salad with Mixed Greens, Salami, Artichokes, Kalamata Olives, Peperoncinis and Feta Cheese. Served with Italian Herb Vinaigrette.
- Red Wine & Basil Marinated Grilled Chicken Breasts
- Slow-Roasted Short Ribs in Herb Demi-Glaze
- Penne Pasta sautéed in Garlic Olive Oil
- Italian-Herbed Seasonal Squashes
- Garlic Bread Sticks
- Assorted Mini Cannoli

\$48 / PERSON

Ranch Hand

- Mixed Greens with Dried Cherries, Spiced Pecans, Tomatoes and Cheddar Cheese. Served with Homemade Buttermilk Ranch Dressing.
- Fresh Coleslaw
- BBQ Brisket served with Pickled Veggies and Smoky BBQ Sauce
- Mesquite-Rubbed Roasted Chicken
- Baked Mac-n-Cheese with Corn
- Ranch-Style Beans
- Jalapeño Cheddar Cornbread Muffins with Butter
- Bourbon Pecan Pie with Whipped Cream

\$48 / PERSON

Las Colinas Taco Stand

- Mixed Greens with Julienne Jicama, Cucumbers and Cilantro. Served with Serrano Pepper-Mango Vinaigrette.
- Crisp Tortilla Chips & Homemade Salsa
- Build-Your-Own Taco Bar: Tomato-Lime Marinated Chicken and Fajita Seasoned Beef. Served with Shredded Lettuce, Queso Fresco, Pico de Gallo, Avocado Crema, Fresh Cilantro, Chopped Onions, Fresh Limes and Homemade Salsa.
- Cheese Enchiladas
- Warm Corn & Flour Tortillas
- Borracho Black Beans
- Southwestern-Style Rice
- Caramelized Pineapple Coconut Blonde

\$48 / PERSON

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WEDDINGS

COLD HORS D'OEUVRES

HOT HORS D'OEUVRES

SAVORY RECEPTION STATIONS

CARVING RECEPTION STATIONS

SWEET RECEPTION STATIONS

HORS D'OEUVRES & RECEPTION STATIONS

HORS D'OEUVRES & RECEPTION STATIONS



COLD HORS D'OEUVRES

All hors d'oeuvre pricing is based on 50 pieces per order.

- Toasted Pumpkinnickel topped with Cucumber, Dill and Goat Cheese
\$175 / ORDER
- Melon Prosciutto Skewer with Baby Mozzarella
\$175 / ORDER
- Blackened Chicken Tostada, Port-Marinated Fig Cucumber Relish, Crema Fresca
\$200 / ORDER
- Fresh Mixed Vegetable Shooters with Homemade Buttermilk Ranch Dressing
\$200 / ORDER
- Southwest Bruschetta with Pico de Gallo, Black Beans, Corn, Avocado and Fresh Queso on a Baguette
\$200 / ORDER
- Dried Cranberry & Prosciutto Bruschetta with Light Goat Cheese, drizzled with Balsamic Bourbon Glaze
\$200 / ORDER
- Basil Capres Tart (Gluten-Free), Micro Basil, Pearl Tomatoes and Fresh Mozzarella
\$250 / ORDER
- Southwest Polenta topped with Grilled Cilantro & Spinach Pesto-Tossed Shrimp. Garnished with Cherry Tomatoes & Chives, drizzled with Orange Citrus Glaze.
\$250 / ORDER
- Southwest Shrimp Cocktail Shooter: Fresh Pico de Gallo with Shrimp in a Cilantro & Lime Vegetable Tomato Juice
\$275 / ORDER

- Herb Cherry Tomato, Baby Mozzarella and Kalamata Olive Skewer
\$275 / ORDER
- Smoked Salmon on a Cucumber Cup with Chive Cream Cheese
\$325 / ORDER



HOT HORS D'OEUVRES

All hors d'oeuvre pricing is based on 50 pieces per order.

- Marinated Beef Meatballs in a Hoisin-Garlic Sauce
\$125 / ORDER
- Crispy Fish Tacos with Pineapple Slaw. Topped with Crème Fraiche.
\$200 / ORDER
- Jalapeño Cream Cheese Wonton
\$200 / ORDER
- Wild Mushroom Beggars Purse
\$200 / ORDER
- Vegetable Samosa
\$200 / ORDER
- Mini Brisket Taco with Roasted Corn and Cabbage Slaw
\$225
- Southwest Chicken Spring Roll
\$250 / ORDER
- Buffalo-Style Chicken Spring Roll
\$250 / ORDER
- BBQ Pork Purse
\$250 / ORDER
- Edamame Pot Stickers with Orange Soy Glaze
\$275 / ORDER
- Southwest Shrimp Quesadillas with Cilantro and Spinach. Served with Sweet Onion Mango Relish.
\$325 / ORDER
- Crispy Phyllo-Wrapped Shrimp
\$325 / ORDER



SAVORY RECEPTION STATIONS

Beverage service is not included with the Stations.

To enhance the stations, Chef Attendants are available at an additional charge – One attendant per 50 people is recommended.

Designed for a minimum of 25 people. Surcharge may apply if minimum requirement is not met.

+

Chef Attendant Fee : \$100 / CHEF



Crudit 

Display of Fresh Seasonal Cut Vegetables and Lavash. Served with Buttermilk Vegetable Dip and Ancho Pepper Dip.

\$8 / PERSON

Seasonal Fruit Presentation

Presentation of the Freshest Fruits available during the current season.

\$10 / PERSON

Cheeses

Domestic and International Cheese selection. Served with assorted Sliced Breads and Gourmet Crackers, garnished with Fresh & Dried Fruits and Nuts.

\$11 / PERSON

Seafood Platter

Peeled Shrimp, Crab Claws, Legs and Fresh Oysters

MARKET PRICE / PERSON

Gourmet Flatbreads

Grilled Chicken, Basil, Tomato & Roasted Garlic / Fresh Vegetable / Prosciutto, Fontina Cheese and Fresh Tomato Sauce

\$12 / PERSON

Grilled Cheese with Soup

Sandwich Options (CHOOSE ONE)

- Smoked Gouda, Gruyere and Cheddar on Sour Dough Bread
- Mozzarella, Fresh Tomatoes and Basil on a Multigrain Bread
- Mascarpone with Grilled Veggies on Jalape o Cheddar Corn Bread

Soup Options (CHOOSE ONE)

- Chicken Tortilla
- Tomato Basil
- Roasted Poblano

\$12 / PERSON

RECEPTION STATIONS

Crispy Cones (CHOOSE THREE)

- Chicken & Mango Cilantro Salad
 - Smoked Salmon with Dill Cream Cheese
 - Fresh Bruschetta
 - Asian Beef and Snow Peas
 - Chipotle Shrimp with Avocado
 - Buffalo Chicken with Ranch Drizzle
- Served in Savory Cones.

\$14 / PERSON

Salad Martinis (CHOOSE TWO)

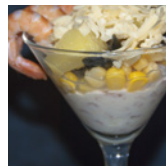
- Chinese Chicken Salad with Sesame Vinaigrette
 - Cobb Salad
 - Caprese Salad
 - Quinoa, Vegetable and Grilled Shrimp with Mango Cilantro Vinaigrette
- Served in a Martini Glass.

\$15 / PERSON

Sliders (STATION COMES WITH ALL THREE)

- Mini BBQ Sliders: Mini BBQ Brisket Sliders with BBQ Sauce. Served with or without Red Cabbage/Pickled Onion Slaw.
- Mini Aloha Sliders: Beef Patty with Grilled Pineapple, Sweet Chili Sauce, Havarti Cheese and Lettuce on a Hawaiian Roll.
- Mini Salmon BLT Sliders: Fresh Grilled Salmon, Spinach, Tomato, Bacon and Black Truffle Aioli on a Mini Bun.

\$21 / PERSON



Quesadillas (CHOOSE TWO)

- Marinated Fajita Chicken
 - Beef
 - Roasted Vegetable
- Includes Pico De Gallo, Crema Fresca, Homemade Salsa and Tortilla Chips.

\$18 / PERSON

Potato Bar (CHOOSE ONE)

- Yukon Whipped Potatoes
 - Mashed Sweet Potatoes
- Toppings include: Applewood Smoked Bacon, Asian Beef, Buffalo Chicken, Shredded Cheddar Cheese, Sautéed Mushrooms, Chives, Brown Sugar, Butter and Roasted Pecan Pieces.

\$21 / PERSON



Pasta Amore!

- Gemelli Pasta and Cheese Tortellini
- Roasted Tomato Sauce and Candied Garlic Cream Sauce
- Garlic Bread Sticks

Toppings include: Diced Chicken, Sautéed Shrimp, Sautéed Mushrooms, Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded Parmesan and Red Pepper Flakes.

\$22 / PERSON

Street Taco

- Chopped Skirt Steak and Cilantro Lime Grilled Shrimp
- Soft Corn and Flour Tortillas

Toppings include: Shredded Cabbage Slaw, Spicy Chipotle Salsa, Crema Fresca, Fresh Lime, Diced Onions, Queso Fresco and Smokey Salsa Verde.

\$24 / PERSON

CARVING RECEPTION STATIONS

All Carving Stations will be served with Freshly Baked Petite Rolls.

Beverage service is not included with the Stations.

Stations will serve 20 people.

A Chef Attendant is required, at an additional charge – One attendant per 50 people is recommended.

+

Chef Attendant Fee : \$100 / CHEF

**Ham**

Pineapple-Glazed Ham with Honey Mustard Sauce.

\$240 / STATION

Turkey

Roasted Turkey Breast with Apricot Glaze and Cranberry-Orange Chutney.

\$260 / STATION

Brisket

Dr. Pepper Brine BBQ Brisket with Smoky BBQ Sauce.

\$310 / STATION

Salmon

Smoked Salmon Fillet with a Hoisin BBQ Sauce.

\$330 / STATION

SWEET RECEPTION STATIONS

Beverage service is not included with the Stations.

To enhance the stations, Chef Attendants are available at an additional charge – One attendant per 50 people is recommended.

Designed for a minimum of 25 people. Surcharge may apply if minimum requirement is not met.

+

Chef Attendant Fee : \$100 / CHEF



S'mores

Graham Crackers with Marshmallows Dipped in Chocolate.

\$10 / PERSON

Strawberry Shortcake

Fresh Strawberries, Grand Marnier-Marinated Strawberries and Homemade Butter Pound Cake. Served with Heavy Whipped Cream, Orange Zest, Powdered Sugar and Chocolate Shavings.

\$14 / PERSON

Crème Brûlée

- Vanilla Bean
- Amaretto Chocolate
- Carmel Macchiato
- Holiday Flavors are available

\$15 / PERSON

Crepes

Plain or Chocolate Mini Crepes, Whipped Cream, Nutella, Carmel Sauce, Chocolate Sauce, Blueberries, Strawberries, Bananas and Powdered Sugar.

\$16 / PERSON



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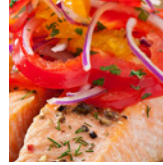
WEDDINGS

DINNER

PLATED DINNER

DINNER BUFFET

DINNER



PLATED DINNER

All Dinner entrées come with a Choice of Salad, a Choice of Dessert, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Iced Tea and Water. Hot Tea available upon request.

Designed for a minimum of 25 people. Surcharge may apply if the minimum requirement is not met.



SALAD SELECTIONS (CHOOSE ONE)

Melon Salad with Crouton Wrap

Micro Greens enveloped in a Herbed Round Crouton with Seasonal Melons and Fresh Mozzarella Cheese. Served with Smoky Orange Vinaigrette, and garnished with Roasted Almonds, Oatmeal and Fresh Basil.

Caprese Salad

Mixed Greens, Roma Tomatoes and Fresh Mozzarella Cheese. Served with Basil Garlic Vinaigrette.

Bibb and Raspberry Salad

Bibb Lettuce and Fresh Raspberries with Elderberry Wine-Infused Cheese, Sourdough Croutons and Toasted Macadamia Nuts. Served with Raspberry Vinaigrette.

Fennel and Bleu Cheese Salad

Butter Lettuce with Shaved Fennel, Roasted Pistachio, Radish, Cucumber and Bleu Cheese Crumbles. Served with White Wine Tarragon Vinaigrette.



ENTRÉE SELECTIONS (CHOOSE ONE)**Yucatan Roasted Corn and Black Beans** (Gluten-Free)

Fire Roasted Corn, Red Bell Peppers, Black Beans, Onions, Avocado and Brown Rice. Accompanied by Monterey Jack Cheese, and wrapped in a Cilantro-Infused Gluten-Free Tart Shell.

\$38 / PERSON

Roasted Vegetable Lasagna

Roasted Portobello Mushrooms, Artichokes, Zucchini, Spanish Onions, Red Peppers and Kalamata Olives, hand rolled in a sheet of Pasta with a mixture of Ricotta & Parmesan Cheese, wrapped in a thin layer of Artisan Mozzarella Cheese.

\$42 / PERSON

Garlic and Herb Chicken

Grilled Chicken Breast marinated and seared with a Parmesan Cream Sauce. Served with Julienned Seasonal Vegetables and Brussel Sprout Mashed Potatoes.

\$44 / PERSON

Almond Crusted Chicken

Baked Chicken with Almond Crust in a Red Pepper Sauce. Served with Lemon and Herb Orzo and Squash Medley.

\$46 / PERSON

Seared Cod

Seared Cod Filet with Ancho Beurre Blanc. Served over Roasted Corn Grits and Zucchini Sticks, and topped with BBQ Pecans.

\$46 / PERSON

Bone-In BBQ Pork Chops

Grilled Pork Loin Chop with Mango-BBQ Glaze. Served with Jalapeño Cheese Grits and Julienned Seasonal Vegetables.

\$50 / PERSON

Cascabel Pepper Sirloin

Grilled Cascabel Pepper Sirloin with Ancho Horseradish Demi. Served with Herb Mashed Potatoes and Batonnets Sautéed Carrots.

\$52 / PERSON

BBQ Rubbed Salmon

BBQ Rubbed Salmon with Spicy Mango Barbeque Sauce. Served with Southwest Pico de Gallo Rice and Steamed Asparagus.

\$55 / PERSON



Grilled New York Strip

Grilled New York Strip with Rosemary Port Wine Reduction and Wild Mushroom Ragout. Served with Twice-Baked Mashed Potatoes and Julienned Vegetable Medley.

\$64 / PERSON

Filet Mignon and Jumbo Shrimp

Gorgonzola Crusted Filet Mignon in a Truffle Demi and Grilled Jumbo Shrimp in a Sherry Wine Cream Sauce. Served with Potato Mousseline and Fresh Lemon Pepper Green Beans.

\$70 / PERSON

Lamb Chops and Seared Scallops

Braised Lamb Chops with Mint Cranberry Demi and Pan Seared Scallops with Light Citrus Cream Sauce. Served with Roasted Garlic & Gorgonzola Cheese Mashed Potatoes and Batonnete Seasonal Vegetables.

\$72 / PERSON

Grilled Beef Tenderloin

Grilled Beef Tenderloin with Thyme Demi Reduction, topped with Goat Cheese. Served with Mashed Sweet Potatoes and Grilled Asparagus.

\$75 / PERSON

**DESSERT SELECTIONS (CHOOSE ONE)****White Chocolate Raspberry Cake**

Moist Sponge Cake layered with Pure White Chocolate and Rich Red Raspberry Sauce. Topped with Fresh Whipped Cream and Accents of White Chocolate.

Crème Brulee Cheesecake

Madagascar Vanilla Bean Crème Brulee layered with a Light Cheesecake, hand-fired and finished with Caramel.

Sea Salt Caramel Cheesecake

Thick New York Style Cheesecake with Rich Caramel Swirl. Topped with a thin Hershey Caramel Topping, lightly sprinkled with Sea Salt.

Chocolate Layer Cake (Gluten-Free)
Gluten-Free White and Dark Chocolate layered Marble Cake.

Fresh Seasonal Berries

Only the freshest of Seasonal Fruits and Berries, selected at their peak and prepared in-house.

BUILD-YOUR-OWN DINNER BUFFET

All Dinner Buffets include Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee, Hot & Iced Tea and Water.

Designed for a minimum of 25 people. Surcharge may apply if minimum requirement is not met.



- **Salad** (CHOOSE TWO)
 - .. Las Colinas House Salad
 - .. Mustang Garden Fresh Salad
 - .. Spinach, Orange & Strawberry Salad
 - .. Bibb and Raspberry Salad
- **Entree** (CHOOSE TWO)
 - .. Tangy Marinated Beef Tips with Garlic Bourbon Sauce
 - .. Fried Catfish with Remoulade Sauce
 - .. Chicken Piccata with White Wine Lemon Caper Sauce
 - .. Country Fried Steak with Peppered Gravy
 - .. Chile-Limon Salmon with Citrus Glaze
 - .. Maple Glazed Semi-Bone-In Chicken Breast
 - .. Herb-Rubbed Beef with Lemon Rosemary Au Jus
- **Starch** (CHOOSE ONE)
 - .. Boursin Mashed Potatoes
 - .. Mashed Sweet Potatoes
 - .. Three Cheese Macaroni
 - .. Penne with White Sauce
 - .. Jalapeño Cheese Grits
 - .. Lemon Herb Orzo
 - .. Ranch Style Beans
- **Vegetable** (CHOOSE ONE)
 - .. Lemon Pepper Green Beans
 - .. Honey Glazed Baby Carrots
 - .. Seasonal Sautéed Vegetables
 - .. Harvest Corn
- **Dessert** (CHOOSE ONE)
 - .. Chocolate Layer Cake (Gluten-Free)
 - .. Crème Brûlée Cheesecake
 - .. Vanilla Bean Dream Cake
 - .. White Chocolate Raspberry Cake

\$75 / PERSON

BREAKFAST

BREAK

LUNCH

HORS
D'OEUVRES

DINNER

BEVERAGES

WEDDINGS

A LA CARTÉ / BY THE GALLON

CONSUMPTION BAR PACKAGES & PRICING

HOSTED BAR PACKAGES & PRICING

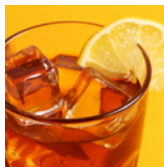
BEVERAGES

BEVERAGES

The Irving Convention Center proudly serves Coca-Cola products.

À LA CARTE

- Milk
\$2 EACH
- Bottled Water
\$4 EACH
- Assorted Soft Drinks
\$4 EACH
- Assorted Bottled Juices
\$4 EACH
- Bottled Sparkling Water
\$4.50 EACH
- Energy Drinks
\$5 EACH
- Hot Chocolate
\$2 EACH



BY THE GALLON (MIN. 1 GALLON)

- Freshly Brewed Starbucks Caffeinated or Decaffeinated Coffee or Hot Tea with Lemon
\$65 / GALLON
+
Add Assorted Flavored Syrup, Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream:
\$5 / PERSON
- Fruit Punch
\$40 / GALLON
- Lemonade
\$40 / GALLON
- Orange, Grapefruit, Cranberry or Apple Juice
\$45 / GALLON
- Freshly Brewed Iced Tea
\$50 / GALLON



H₂O BAR

Custom Purified Water Service Infused Three-Gallon Dispenser, available in Lemon-Lime, Pineapple-Orange, Mixed Berry and Cucumber-Mint.
\$75 EACH

ICE WATER STATION

Three-Gallon Dispenser.
\$30 EACH



CONSUMPTION BAR

Pricing does not include service fee or sales tax. Charges are based on actual quantity of drinks consumed.

For Cash Bar: Add \$.50 per drink (tax included).

One Bartender per 100 people is required.

+

Bartender Fee :

\$100 / BARTENDER / 2-HOUR SHIFT

\$25 / HOUR FOR EACH ADD'L HOUR



Pricing

- Sparkling Water
\$4 EACH
- Bottled Water
\$4 EACH
- Soft Drinks
\$4 EACH
- Juice
\$4 EACH
- Domestic Beer
\$5.50 EACH
- Premium Beer
\$6.50 EACH
- House Wine Glass
\$6.50 EACH
- Tier One Wine Glass
\$7.50 EACH
- Tier Two Wine Glass
\$8.50 EACH

- Tier One Cocktails
\$7.50 EACH
- Tier Two Cocktails
\$8.50 EACH
- Champagne Glass
\$6.50 EACH
- Cordials
\$9 EACH

Drink Tickets

Drink Tickets can be purchased in bundles of 25. Charges will apply to all tickets purchased. Unused tickets cannot be returned for a refund.

- Beer / House Wine
\$6.50 EACH
- Tier One
\$7.50 EACH
- Tier Two
\$8.50 EACH

Beer Options

- Domestic: Miller Lite, Coors Light, Budweiser, Bud Light, O'Doul's, Michelob Ultra
- Premium: Corona, Shiner, Stella, Rahr, Lakewood

Additional Beers can be added upon request.



Wine Options

- House Brands: LaTerre and Woodbridge (White Zinfandel, Chardonnay, Merlot, Cabernet)
- Tier One: Robert Mondavi Private Selection (Chardonnay, Cabernet, Merlot), Ravenswood (Chardonnay, Cabernet), Clos Du Bois (Chardonnay), V NO (Cabernet)
- Tier Two: Kendall Jackson (Chardonnay, Cabernet, Merlot), Toasted Head (Chardonnay, Cabernet, Merlot), Vintage Ink (Cabernet, Merlot), Wild Horse (Chardonnay)

Additional Brands are available – Ask for details.

Tier One Cocktails

- Gin: Bombay
- Rum: Treaty Oak
- Vodka: Svedka
- Scotch: Dewars White Label
- Whiskey: Jack Daniels
- Tequila: El Jimador

Tier Two Cocktails

- Gin: Bombay Sapphire
- Rum: Bacardi
- Vodka: Grey Goose
- Scotch: Johnny Walker Black
- Whiskey: Crown Royal
- Tequila: Herradura
- Bourbon: Herman Marshall

HOSTED BAR

Bar Packages include Cocktails, Domestic & Premium Beer, House Wines & Champagne, Soft Drinks and Bottled Waters.

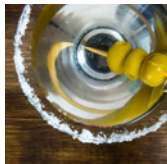
One Bartender per 100 people is required.

+

Bartender Fee :

\$100 / BARTENDER / 2-HOUR SHIFT

\$25 / HOUR FOR EACH ADD'L HOUR



Hosted Bar Pricing / Two Hours

- Tier One: Standard Brands
\$30 / PERSON
- Tier Two: Premium Brands
\$34 / PERSON

Hosted Bar Pricing / Three Hours

- Tier One: Standard Brands
\$33 / PERSON
- Tier Two: Premium Brands
\$37 / PERSON

Hosted Bar Pricing / Four Hours

- Tier One: Standard Brands
\$41 / PERSON
- Tier Two: Premium Brands
\$44 / PERSON

Beer & Wine Packages

Tier One: Beer & Wine Packages include Domestic Beer, House Wines & Champagne, Soft Drinks and Bottled Waters.

- Two hours
\$25 / PERSON
- Three hours
\$30 / PERSON
- Four hours
\$34 / PERSON





BREAKFAST

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DINNER

BEVERAGES

WEDDINGS

WEDDING PACKAGES

IRVING CONVENTION CENTER FLOOR PLANS

WEDDINGS

WEDDINGS



Who has the perfect setting for the reception of your dreams? We do!

From our unique, stunning building to our award-winning staff, we'll provide you with every resource you need to make your wedding a success and to ensure you and your guests have the best possible experience.

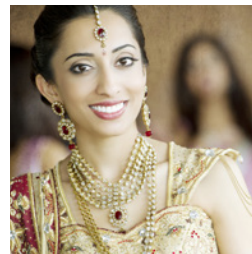
WEDDING PACKAGES INCLUDE:

- Ballroom Rental
- Early Access at 8 a.m. until 12:00 a.m.*
- Three Votive Candles at each Table
- Menu Tasting for Bride and Groom
- Cake Cutting Service at \$1.00 per Slice for Client-Provided Cake
- Food and Beverage Banquet Tables and Chairs
- House Linens and Napkins
- Serviceware
- Dance Floor up to 32' x 32' and 12' x 16' Staging
- Half-Hour Punch Service during Cocktail Hour

Change fee will apply for groups changing sets from ceremony to reception.

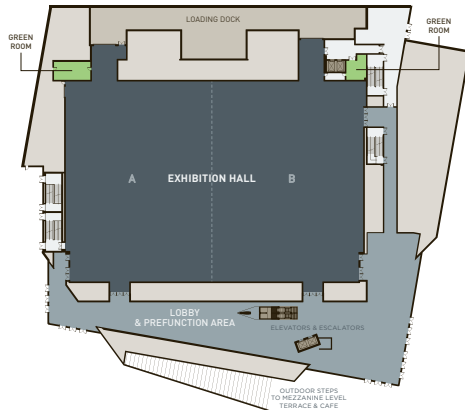
Package pricing does not include service fee or sales tax.

***Weddings that exceed 12:00 a.m. (including tear down) will incur an additional charge : \$500 / HOUR**

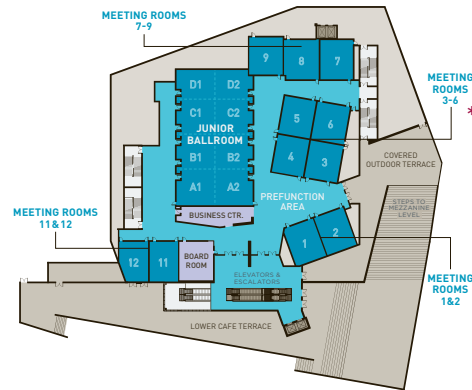


IRVING CONVENTION CENTER FLOOR PLANS

Exhibition Hall Level
FIRST FLOOR



Meeting Rooms & Junior Ballroom Level
THIRD FLOOR



Grand Ballroom Level
FOURTH FLOOR

