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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
**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

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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
Food and beverage prices are subject to a service fee & 8.25% sales tax.
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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
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
$26 / PERSON

SANDWICH BOXED LUNCHES

Grilled Veggie Wrap
$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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
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

Lemon Fresca Salad

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

Mustang Salad
**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**
$36 / PERSON

**Panko-Crusted Cod**
$38 / 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

**Stuffed Chicken Breast**
$40 / 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

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Food and beverage prices are subject to a service fee & 8.25% sales tax.
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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
**Italian Bistro Buffet**
- 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**
- 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**
- 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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
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 Pumpernickel 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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
HORS D’OEUVRES

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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
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. Surcharges may apply if minimum requirement is not met.

+ Chef Attendant Fee: $100 / CHEF

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**Crudité**

$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

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

$12 / PERSON

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**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 Jalapeño Cheddar Corn Bread

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**Soup Options** (CHOOSE ONE)
- Chicken Tortilla
- Tomato Basil
- Roasted Poblano

$12 / PERSON

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Food and beverage prices are subject to a service fee & 8.25% sales tax.
**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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
**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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
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 Brule
- 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
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

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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
DINNER

ENTRÉE SELECTIONS (CHOOSE ONE)

Yucatan Roasted Corn and Black Beans (Gluten-Free)
$38 / PERSON

Roasted Vegetable Lasagna
$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
$50 / PERSON

Cascabel Pepper Sirloin
Grilled Cascabel Pepper Sirloin with Ancho Horseradish Demi. Served with Herb Mashed Potatoes and Batonnetes 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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
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
$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 Batonnette Seasonal Vegetables.
$72 / PERSON

Grilled Beef Tenderloin
$75 / PERSON

DESSERT SELECTIONS (CHOOSE ONE)

White Chocolate Raspberry Cake

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.

Food and beverage prices are subject to a service fee & 8.25% sales tax.
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 Brulee Cheesecake
  - Vanilla Bean Dream Cake
  - White Chocolate Raspberry Cake

$75 / PERSON
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
$75 EACH

ICE WATER STATION

Three-Gallon Dispenser.
$30 EACH

Food and beverage prices are subject to a service fee & 8.25% sales tax.
**BEVERAGES**

**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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Water</td>
<td>$4 EACH</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$4 EACH</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$4 EACH</td>
</tr>
<tr>
<td>Juice</td>
<td>$4 EACH</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5.50 EACH</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$6.50 EACH</td>
</tr>
<tr>
<td>House Wine Glass</td>
<td>$6.50 EACH</td>
</tr>
<tr>
<td>Tier One Wine Glass</td>
<td>$7.50 EACH</td>
</tr>
<tr>
<td>Tier Two Wine Glass</td>
<td>$8.50 EACH</td>
</tr>
<tr>
<td>Tier One Cocktails</td>
<td>$7.50 EACH</td>
</tr>
<tr>
<td>Tier Two Cocktails</td>
<td>$8.50 EACH</td>
</tr>
<tr>
<td>Champagne Glass</td>
<td>$6.50 EACH</td>
</tr>
<tr>
<td>Cordials</td>
<td>$9 EACH</td>
</tr>
</tbody>
</table>

**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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
**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, Merlot), 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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
BEVERAGES

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

Food and beverage prices are subject to a service fee & 8.25% sales tax.
WEDDING PACKAGES

IRVING CONVENTION CENTER FLOOR PLANS
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
Food and beverage prices are subject to a service fee & 8.25% sales tax.
Irving Convention Center
at Las Colinas

500 W Las Colinas Boulevard
Irving, Texas 75039

(972) 252 7476
fax (972) 401 7729

irvingconventioncenter.com
irvingtexas.com

FACILITY MANAGED BY:

CATERING PROVIDED BY:

SAVOR… Las Colinas