

IRVING CONVENTION CENTER

BANQUET MENU



BREAKFAST

All Breakfast Selections include
Chilled Orange Juice, Freshly Brewed Coffee,
Decaffeinated Coffee and Hot Tea

Menu prices are subject to a Service Charge and State Sales Tax

CONTINENTAL BREAKFAST

SUNRISE CONTINENTAL

An assortment of Danish, Croissants, Breakfast Breads, Muffins, Butter & Preserves, Fresh Cut Seasonal Fruit & Berries

DELUXE CONTINENTAL

An assortment of Danish, Muffins, Bagels with Cream Cheese, Butter & Preserves, Fruit Yogurts, Assorted Boxed Cereal with Milk, Fresh Cut Seasonal Fruit & Berries

HEART HEALTHY

Assorted Low-Fat Muffins, Vanilla Yogurt with Granola, Fresh Cut Seasonal Fruit & Berries, Whole Wheat Bagels with Margarine, Preserves & Low-Fat Cream Cheese

PLATED BREAKFASTS

Plated Breakfast selections require a 25-person minimum; surcharge will apply if minimum requirement is not met. All Plated Meals include Assorted Breakfast Pastries with Butter & Preserves.

BREAKFAST CASSEROLE

Scrambled Eggs with Blended Cheeses, Breakfast Potatoes and Butternut Squash

■ Add your choice of: Sausage, Applewood Smoked Bacon or Turkey Sausage: ADDITIONAL CHARGE

ALL-AMERICAN

Scrambled Eggs with Cheese, Breakfast Potatoes, Choice of Bacon, Sausage, or Turkey Sausage

THREE-CHEESE OMELET

Three-Cheese Omelet (Monterrey, Cheddar & Fontina) – Served with Sausage and Roasted Breakfast Potatoes

BREAKFAST BUFFETS

Breakfast Buffet selections require a 25-person minimum; surcharge will apply if minimum requirement is not met. All Buffets include Assorted Breakfast Pastries with Butter & Preserves, Fresh Cut Seasonal Fruit & Berries.

FARM FRESH

Scrambled Eggs with Cheese, Applewood Smoked Bacon or Sausage and Roasted Breakfast Potatoes

BUENOS DIAS

Scrambled Eggs with Cheese, Peppers & Onions, Applewood Smoked Bacon, Southwest Potatoes, Warm Flour and Corn Tortillas, Queso Fresco and Homemade Salsa

■ Add Chorizo Sausage to Eggs: ADDITIONAL CHARGE

THE LAS COLINAS

Vegetable Egg White Strata Casserole, Oatmeal Crème Brulee, Granola, Assorted Dry Cereals with Milk, Sweet Peaches and Cottage Cheese

HOME STYLE

Scrambled Eggs with Cheese, Sausage, Home-Fried Potatoes, Southern Grits and Buttermilk Biscuits with Country Gravy

BREAKFAST ACCOMPANIMENTS

Must accompany Breakfast Buffet or Plated Meal.

PANCAKE

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

■ Chef Attendant required. A minimum of one Chef Attendant per 50 guests is recommended. Chef Attendants are available at additional charge.

OMELET

Omelets Made-to-Order with a Selection of Applewood Smoked Bacon, Ham, Grilled Onions, Peppers, Cheddar and Swiss Cheeses, Tomatoes, Mushrooms and Spinach

■ Chef Attendant required. A minimum of one Chef Attendant per 50 guests is recommended. Chef Attendants are available at additional charge.

BREAKFAST BUFFETS

BREAKFAST ACCOMPANIMENTS [CONTINUED]

BISCUITS AND GRAVY

Fresh Baked Biscuits with Creamy Sausage Gravy

CHICKEN AND WAFFLES

Housemade Waffles, Crispy Chicken Tenders, with Creamy Maple Gravy

BREAKFAST ENHANCEMENTS

INDIVIDUAL FRUIT YOGURTS

DRY CEREAL & MILK

SEASONAL SLICED FRUIT

ASSORTED BREAKFAST BREADS

BAGELS WITH CREAM CHEESE, BUTTER & PRESERVES

ASSORTED DANISHES

ASSORTED MUFFINS

ASSORTED PASTRIES

Danish, Muffins & Croissants

GOURMET FRENCH FRUIT PASTRIES

BREAKFAST BURRITOS

(2 DOZ. MIN. PER TYPE)

Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese & Breakfast Potatoes – Served with Homemade Salsa

- Add your choice of: Chorizo Sausage, Applewood Smoked Bacon or Turkey Sausage: ADDITIONAL CHARGE

OATMEAL CRÈME BRULEE

YOGURT PARFAIT

CROISSANT OR BISCUIT SANDWICHES

(2 DOZ. MIN. PER TYPE)

Filled with Scrambled Eggs & Cheddar Cheese

- Add your choice of: Country Ham, Applewood Smoked Bacon, Turkey Bacon or Sausage: ADDITIONAL CHARGE

BREAKS

Break Packages are designed for a minimum of
25 people and one hour maximum service

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BREAK PACKAGES

FRENCH CAFÉ

Starbucks International Coffees with Flavored Syrups, Specialty Herbal Teas, Sparkling Lemonade, Gourmet French Fruit Pastries, Assorted Breakfast Breads, Fresh Cut Seasonal Fruit & Berries. Beverage Accompaniments: Cinnamon Sticks, Chocolate Shavings, Nutmeg, Honey, Lemon, Mint Leaves and Whipped Cream

SHOW STOPPER

Fresh-Popped Popcorn, Assorted Mini Candy Bars, Build-Your-Own Nachos (Tortilla Chips, Queso Blanco & Jalapeños) with Soft Drinks and Bottled Water

TEA TIME

A Selection of Tea Sandwiches, Assorted Scones, Tea Cookies, Freshly Brewed Coffee, Hot Tea and Peach Iced Tea

BALLPARK

Mini Hot Dogs, Build-Your-Own Nachos, Housemade Potato Chips, Assorted Cookies, Soft Drinks, Bottled Water

HEALTH NUT

Fruit Smoothies, Granola Bars, Fruit Kabobs, Yogurt Pretzels, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea

ENERGY BREAK

Assorted Granola Bars, Assorted Cookies, Trail Mix, Seasonal Whole Fruit, Energy Bars, Energy Drinks and Infused Water

SWEET AND SALTY

Potato Chips, French Onion Dip, Cheddar & Caramel Popcorn, Premium Mixed Spicy Nuts, M&Ms and Yogurt Pretzels with Soft Drinks and Bottled Water

MEETING ENHANCEMENTS

HARD CANDIES

WATER PITCHERS

4-GALLON CAMBRO OF WATER

LUNCH



Menu prices are subject to a Service Charge and State Sales Tax

BOXED LUNCHES

All Boxed Lunch selections include Chips, Whole Fruit or Cookie, with Water and Iced Tea. Minimum quantity of 25 per Boxed Lunch type is required.

BOXED LUNCH > SALADS

GRILLED CHICKEN SALAD

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

CHOPPED SALAD

Chopped Salad with Romaine Lettuce, Cucumbers, Tomatoes, Bacon, Egg and Bleu Cheese, with Honey Dijon Dressing

BOXED LUNCH > SANDWICHES

GRILLED VEGGIE

Grilled Vegetable Sandwich with Baby Greens, Pesto-Marinated Zucchini, Carrots, Red & Yellow Peppers and Portobello Mushrooms

TURKEY BLT

Turkey BLT Sandwich with Roasted Turkey Breast Slices, Crisp Bacon, Tomatoes, Lettuce and Mayonnaise on Toasted Wheat Bread

ROASTED TURKEY

Roasted Turkey Sandwich with Havarti Cheese, Apple Chutney and Bibb Lettuce on Multi-Grain Bread

GRILLED CHICKEN

Grilled Chicken Sandwich on Focaccia Bread with Sun-Dried Tomato-Basil Pesto, Romaine Lettuce and Provolone Cheese

HAM & CHEESE

Black Forest Ham & Gruyere Cheese Sandwich on Sourdough with Orange-Horseradish Chutney and Lettuce

ROAST BEEF

Roast Beef Sandwich on Ciabatta with Baby Arugula, Feta Cheese, with Roasted Tomatoes and Scallion Spread

PLATED LUNCHES

Plated Lunch selections require a 25-person minimum; surcharge will apply if minimum requirement is not met.

CHILLED SALADS

All Salads include Fresh Baked Bread with Butter, Your Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea.

MUSTANG COBB SALAD

Mustang Cobb Salad Presentation with Mixed Baby Greens, Smoked Turkey, Applewood Smoked Bacon, Eggs, Cucumbers, Tomatoes, Cheddar & Bleu Cheeses, with Peppercorn Buttermilk Ranch Dressing

GRILLED CHICKEN SALAD

Slow Marinated, Grilled Sliced Chicken Breast on a bed of Fresh Mixed Greens, Blended Cheese, Charred Corn, Black Beans, Baby Pear Tomatoes with your choice of Ranch or Light Italian

GRILLED STEAK SALAD

Grilled Steak Salad with Mixed Field Greens, Red & Yellow Pear Tomatoes, Fried Shoestring Onions, Marinated Fingerling Potatoes and Crumbled Gorgonzola Cheese, with Red Wine Vinaigrette

PLATED LUNCHES

HOT LUNCHES

Lunch Entrées include Your Choice of Salad & Dessert, Fresh-Baked Bread with Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot and Iced Tea

HOT LUNCH > SALAD SELECTIONS

LAS COLINAS HOUSE SALAD

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

CARROT AND CUCUMBER SALAD

Ribbons of Carrots and Cucumbers with Ginger-Sesame Vinaigrette

SPINACH AND ORANGE SALAD

Spinach and Orange Salad with Fried Red Onion Strips and Toasted Almonds, served with Champagne Vinaigrette

HOT LUNCH > SPECIALTY SALAD SELECTIONS

APPLE AND ASIAGO SALAD

Butter Lettuce Salad Topped with Apples and Asiago Cheese, served with Calvados Brandy Vinaigrette

■ ADDITIONAL CHARGE

BUTTER LETTUCE SALAD

Butter Lettuce Salad with Diced Tomato, Crumbled Gorgonzola Cheese, Chopped Bacon, with Red Wine Vinaigrette

■ ADDITIONAL CHARGE

GRILLED WATERMELON SALAD

Baby Arugula with Grilled Watermelon and Goat Cheese, with Balsamic Reduction

■ ADDITIONAL CHARGE

CRAB SALAD

Delicious Pieces of Lump Crab Meat with Corn and Red Pepper served over Baby Greens with a Papaya Citrus Vinaigrette

■ ADDITIONAL CHARGE

PLATED LUNCHES

HOT LUNCH > ENTRÉE SELECTIONS

VEGETABLE HARVEST PYRAMID (VEGAN)

Medley of Zucchini, Peppers, Carrots, Potatoes, Onions and Peas, with an Exotic Blend of Yellow Curry, Cilantro, Garlic in a Flour Tortilla Pyramid

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

VEGETARIAN POLENTA LASAGNA

Layered Roasted Vegetables and Polenta Cakes Topped with Smokey Tomato Sauce and Parmesan Cheese

HERB CHICKEN

Pan-Seared, Seasoned Chicken Breast topped with Fresh Herbs served with Creamy Three Cheese Macaroni and Seasonal Vegetables Enveloped in a Thinly Sliced Carrot

TEQUILA LIME CHICKEN

Citrus Marinated Grilled Chicken Breast – Served with Cilantro Lime Basmati and Black Bean, Roasted Corn & Pepper Medley

HAWAIIAN CHICKEN

Grilled Chicken Breast with a Sweet Chili and Pineapple Sauce topped with Chunks of Sweet Pineapple served with Coconut Rice, Green Beans, and Baby Carrots

LEMON COUSCOUS-STUFFED CHICKEN

Chicken Breast filled with Lemon Couscous, Corn and Asiago Cheese, lightly sauced with an Oregano Thyme Cream Sauce, flanked by Tri-Colored Potatoes and Seasonal Vegetables

ROASTED AIRLINE CHICKEN BREAST

Airline Chicken Breast with Roasted Garlic & Tarragon Sauce – Served with Boursin Smashed Potatoes and Sautéed Seasonal Vegetables

MAPLE-GLAZED AIRLINE CHICKEN BREAST

Airline Chicken Breast with a Delicate Orange Maple Sauce – Served with Tomato Couscous and Fresh Lemon Pepper Green Beans

QUINOA-STUFFED CHICKEN

Chicken Breast filled with Quinoa, Apples, and Romano Cheese with Grape Cream Sauce – Served with Buttermilk Ranch Mashed Potato and Fresh Green Beans

PLATED LUNCHES

HOT LUNCH > ENTRÉE SELECTIONS [CONTINUED]

HERB-RUBBED PORK LOIN

Herb-Rubbed Pork Loin with Sherry Wine Cream Sauce – Served with Apricot Orzo and Sautéed Seasonal Vegetables

BRAISED SHORT RIBS

Tender Braised Short Ribs with Port Wine Demi – Served with Asiago Smashed Potatoes And Honey Glazed Carrots

PANKO-CRUSTED COD

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

BONE-IN BBQ PORK CHOPS

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

CHILE-LIMON SALMON

Grilled Dry-Rubbed Chile-Limon Salmon with Citrus Glaze – Served with Southwest Pico Rice and Steamed Asparagus

HERB-MARINATED FLAT IRON STEAK

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

PEPPERCORN-CRUSTED SIRLOIN

Grilled Peppercorn-Crusted Sirloin Steak topped with a Cabernet Demi served with Dill Mashed Potatoes and Grilled Asparagus

GRILLED NEW YORK STRIP

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

GRILLED BEEF TENDERLOIN

Grilled Beef Tenderloin with Thyme Demi Reduction Topped with Goat Cheese – Served with Sweet Mashed Potatoes and Grilled Asparagus

Add Chicken, Pork or Flat Iron Steak to any of the above entrées

■ ADDITIONAL CHARGE

Add Shrimp, Salmon or Red Fish to any of the above entrées

■ ADDITIONAL CHARGE

PLATED LUNCHES

HOT LUNCH > DESSERT SELECTIONS

TUXEDO TRUFFLE MOUSSE CAKE

Creamy Dark Chocolate and White Chocolate Mousse floating between layers of Marbled White and Dark Chocolate Cake, finished with a Dark Chocolate Ganache swirled with White Chocolate

WHITE CHOCOLATE RASPBERRY CAKE

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

CRÈME BRULEE CHEESECAKE

Madagascar Vanilla Bean Crème Brulee layered with a light Cheesecake, Hand-Fired and Finished with Caramel

HOT CHOCOLATE SALTED CARAMEL CHEESECAKE

An irresistible symphony of milk and dark chocolate, combined with a layer of salted caramel mousse

GLUTEN-FREE CHOCOLATE CAKE

A single dense layer of flourless chocolate cake covered in bittersweet chocolate ganache and dusted with bittersweet chocolate shavings around the sides

FRESH SEASONAL BERRIES

Only the freshest of seasonal fruits and berries, selected at their peak and prepared in house

HOT LUNCH > SPECIALTY DESSERT SELECTIONS

NOTHING BUNDT CAKES – BUNDTINIS

Red Velvet, Chocolate-Chocolate Chip, Lemon, White Chocolate Raspberry, Pecan Praline, White-White Chocolate, Cinnamon Swirl, Marble and Carrot

■ ADDITIONAL CHARGE

TRIPLE LAYER CHOCOLATE CAKE

Multiple layers of chocolate cake frosted with chocolate icing finished with chocolate drizzle

■ ADDITIONAL CHARGE

MOSCATO BERRY TIRAMISU

A twist on the Italian favorite with red raspberries and blueberries with creamy marscarpone mousse, layered with tender genoise soaked in Moscato wine essence

■ ADDITIONAL CHARGE

PLATED LUNCHES

HOT LUNCH > SPECIALTY DESSERT SELECTIONS [CONTINUED]

HONEY MEDITERRANEAN CHEESECAKE

Wildflower Honey Cheesecake enhanced with Toasted Almonds and Pistachios, a subtle addition of Ricotta, Crunchy Salted Honey and a Vanilla Mousse

■ ADDITIONAL CHARGE

TRIPLE CHOCOLATE MOUSSE CAKE

Layers of Decadent Dark, Milk and White Chocolate Mousse, Topped with White Chocolate Shavings

■ ADDITIONAL CHARGE

LUNCH BUFFETS

Buffets include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot and Iced Tea. (Dinner Portions are available for all Lunch Buffets at an additional charge.) Lunch Buffet selections require a 25-person minimum; surcharge will apply if minimum requirement is not met.

SOUP & SALAD BAR

- Chef's Soup of the Day
- Las Colinas Potato Salad
- Fresh Seasonal Fruit Salad
- Mixed Greens with Assorted Dressings
- Salad Toppings: Tomatoes, Cheddar Cheese, Crumbled Bleu Cheese, Croutons, Chopped Egg, Pecan, Cucumbers and Applewood Smoked Bacon Bits
- Chicken Salad
- Assorted Miniature Rolls & Crackers
- Gourmet Dessert Bars
- Add Baked Potato Bar: ADDITIONAL CHARGE

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, Pickle Chips & Sliced Tomatoes
- Potato Chips, Dill Pickle Spears
- Croissants, Sourdough & Multi-Grain Breads
- Fresh Baked Cookies and Brownies
- Add Soup of the Day: ADDITIONAL CHARGE

LUNCH BUFFETS

PICNIC BASKET

- Arugula Pesto Pasta Salad with Julienned Vegetables
- Apple Cider Vinaigrette Cole Slaw
- Fruit Salad with Vanilla Cream
- All-Beef Hamburgers and Hot Dogs – Served with Pickle Chips, Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise, Mustard, Relish & Ketchup
- Homemade Potato Chips with Onion Dip
- Chocolate Cake

SOUTHERN HOSPITALITY

- Mixed Greens with Dried Cherries, Spiced Pecans, Tomatoes and Bleu Cheese, with White Balsamic Vinaigrette
- Fresh Coleslaw with Apples
- Chicken Fried Chicken with Cream Gravy
- Peach Glazed Pork Roast
- Red Skin Buttermilk Chive Mashed Potatoes
- Green Bean Casserole
- Cheddar Cheese Biscuits and Fresh Baked Rolls with Honey Butter
- Chef's Specialty Dessert

RANCH HAND

- Field Greens Spring Mix with Grilled Vegetables, Corn and Roasted Potatoes, with Homemade Buttermilk Ranch Dressing
- Ripe Tomato, Cucumber & Red Onion Salad with Honey Vinaigrette
- Dr Pepper Brine BBQ Brisket – Served with Pickled Veggies and Smoky BBQ Sauce
- Mesquite-Rubbed Roasted Chicken
- Harvest Corn Succotash
- Ranch-Style Beans
- Jalapeño Cheddar Cornbread Muffins and Fresh Baked Rolls with Honey Butter
- Warm Fruit Cobbler
- Add Baby Back Ribs: ADDITIONAL CHARGE

LUNCH BUFFETS

LAS COLINAS TACO STAND

- Mixed Greens with Cucumbers and Cilantro, with Serrano Pepper-Mango Vinaigrette
- Jicama Vegetable Salad
- Crisp Tortilla Chips and Homemade Salsa
- Make-Your-Own Taco Bar:
Tomato-Lime Marinated Chicken, Chile-Spiced Short Ribs or Honey Chile Glazed Tilapia (your choice of two) – Served with Shredded Lettuce, Queso Fresco, Pico de Gallo, Avocado Crema, Fresh Cilantro, Chopped Onions, Fresh Limes & Homemade Salsa
- Warm Corn and Flour Tortillas
- Borracho Black Beans
- Roasted Vegetable Poblano Rice
- Tres Leches Cake
- Add all 3 Protein Options: ADDITIONAL CHARGE
- Substitute BBQ Pulled Pork for one of the meats: ADDITIONAL CHARGE

ITALIAN BISTRO BUFFET

- Arugula Salad with Chickpeas and Roasted Peppers, with Toasted Pumpkin Seed Vinaigrette
- Gemelli and Fresh Mozzarella Salad with Grape Tomatoes, Garlic and Chives, with Balsamic-Tamarind Vinaigrette
- Herb-Rubbed Beef with Lemon Rosemary Au Jus
- Chicken Saltimbocca or Chicken Parmesan
- Pasta Shells with Roasted Garlic Cream Sauce
- Italian-Herbed Seasonal Squashes
- Garlic Bread Sticks
- Italian Rum Cake
- Add Minestrone Soup: ADDITIONAL CHARGE

HORS D'OEUVRES
& SNACKS

Menu prices are subject to a Service Charge and State Sales Tax

COLD HORS D'OEUVRES

POULTRY

BLACKENED CHICKEN TOSTADA, PORT MARINATED FIG
CUCUMBER RELISH, CREMA FRESCA

BEEF, PORK & LAMB

ROSEMARY BRUSCHETTA, ROASTED TOMATOES, RICOTTA,
PROSCIUTTO, MICRO ARUGULA

SEAFOOD

TANGERINE SHRIMP & SCALLOP CEVICHE, MICRO CILANTRO,
WONTON CUP

SOUTHWEST SHRIMP COCKTAIL SHOOTER

VEGETABLE

GORGONZOLA & PEAR CROSTINI, CARAMELIZED
PECANS

HERB CHERRY TOMATO, BABY MOZZARELLA, KALAMATA
OLIVE SKEWER

HOT HORS D'OEUVRES

POULTRY

COCONUT CHICKEN MEDALLIONS, PINEAPPLE
GINGER CHUTNEY

TANDOORI CHICKEN SATAY

SOUTHWEST CHICKEN SPRING ROLL

BUFFALO-STYLE CHICKEN SPRING ROLL

PEKING DUCK SPRING ROLL WITH PLUM SAUCE

BEEF, PORK & LAMB

BEEF, HAVARTI, ARUGULA QUESADILLA,
SMOKY TOMATO SAUCE

MINI LAMB TACOS WITH MINT APPLE SLAW

MINI BRISKET TACO

MINI HOISIN BEEF TACO

MINI CASCABEL BBQ TACO

BBQ PORK PURSE

BITE-SIZED BEEF WELLINGTON

SEAFOOD

CRISPY WRAPPED SHRIMP

SHRIMP POTSTICKER

CRAB CAKE, LIME-PEACH CHUTNEY

VEGETABLE

VEGETABLE POTSTICKER

MUSHROOM PHYLLO TRIANGLE

BRIE PEAR ALMOND BEGGAR'S PURSE

FIG & MARSCAPONE BEGGAR'S PURSE

ASIAGO-WRAPPED ASPARAGUS

VEGETABLE SAMOSA

ANYTIME SNACKS

À LA CARTE

GRANOLA BARS

FRESH BAKED COOKIES

SEASONAL WHOLE FRUIT

ASSORTED ENERGY BARS

CHOCOLATE FUDGE BROWNIES

CHOCOLATE DIPPED STRAWBERRIES

CANDY BARS

ICE CREAM BARS

Good Humor Assortment

ASSORTED BAGS OF CHIPS

BY THE POUND (SERVES APPROXIMATELY 12 PEOPLE)

YOGURT PRETZELS

TRAIL MIX

TORTILLA CHIPS & HOMEMADE SALSA

POTATO CHIPS & DIP . (French Onion or Ranch Dip)

ZESTY PARTY MIX

PREMIUM MIXED NUTS

TORTILLA CHIPS & QUESO

PITA CHIPS & HUMMUS

TORTILLA CHIPS & GUACAMOLE

DINNER

Menu prices are subject to a Service Charge and State Sales Tax

RECEPTION STATIONS

SAVORY STATIONS

A minimum of one Chef Attendant per 50 guests is recommended. Chef Attendants are available at additional charge. Two-hour service maximum. All Stations require a 25-person minimum.

CRUDITÉ

Display of Fresh Cut Seasonal Vegetables and Lavash, served with Buttermilk Vegetable Dip and Ancho Pepper Dip

SEASONAL FRUIT PRESENTATION

Presentation of the freshest fruits available during the current season

CHEESE

Domestic and International Cheese Selection served with Assorted Sliced Breads and Gourmet Crackers, Garnished with Fresh and Dried Fruits & Nuts

TEX-MEX ROASTED CORN

- Fresh Roasted Corn, removed from the cob, buttered and presented hot
- Served with Hot Sauce, Sour Cream, Mayonnaise, Parmesan Cheese, Chili Lime Seasoning and lime slices
- Diced Fajita Chicken or Fajita Beef: ADDITIONAL CHARGE

ANTIPASTO

Assorted Cheeses, Olives, Cured Meats, Roasted Peppers, Marinated Mushrooms and Artichoke Hearts, Sun-Dried Tomatoes, Rosemary Focaccia, Toasted Baguettes and Bread Sticks

GOURMET FLATBREADS

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

CRISPY CONES

The following are served in savory cones. Pick three:

- Chicken & Mango Cilantro Salad
- Smoked Salmon Mousse with Cucumbers
- Mushroom Risotto
- Fresh Bruschetta
- Tuna Tartare with Scallions
- Southwest Pork with Peppers & Onions
- Greek Salad
- Asian Beef & Snow Peas
- Chipotle Shrimp with Avocado
- Buffalo Chicken with Ranch Drizzle

RECEPTION STATIONS

QUESADILLAS

- Marinated Fajita Chicken, Beef or Roasted Vegetable (your choice of two)
- Pico de Gallo, Crema Fresca
- Homemade Salsa and Tortilla Chips
- Substitute Grilled Shrimp: ADDITIONAL CHARGE

HONG KONG DIM SUM

- Vegetable Spring Rolls
- Fried Chicken Wontons
- Pork Pot Stickers Served in Bamboo Steamers
- Ginger Soy Sauce and Sweet Chile Glaze

PASTA AMORE!

- Gemelli Pasta & Cheese Tortellini
- Roasted Tomato Sauce & Candied Garlic Cream Sauce
- Toppings include: Diced Chicken, Sautéed Mushrooms, Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded Parmesan and Red Pepper Flakes
- Garlic Bread Sticks
- Add Sautéed Shrimp and Scallops: ADDITIONAL CHARGE

POTATO BAR

- Yukon Whipped Potatoes & Mashed Sweet Potatoes
- Toppings include: Applewood Smoked Bacon, Shredded Cheddar Cheese, Sautéed Mushrooms, Chives, Brown Sugar, Butter and Roasted Pecan Pieces
- Add Asian Beef, BBQ Brisket or Chicken Curry: ADDITIONAL CHARGE

TRUFFLED MAC AND CHEESE BAR

- Toppings include: Applewood Smoked Bacon, Diced Tomatoes, Chopped Ham, Bleu Cheese Crumbles
- Add Buffalo Chicken: ADDITIONAL CHARGE

MEDITERRANEAN GRILL

- Dry-Rubbed Chicken, Grilled Beef or Roasted Vegetable Skewers (your choice of two)
- Yogurt Cucumber Sauce, Hummus and Warm Pita Bread
- Turkish Tomato Salad with Crumbled Feta

TAMALE STAND

- Fresh Pork, Chicken, Beef, Bean or Spinach Tamales (choose three)
- Homemade Tomatillo and Red Salsa, Crema Fresco, Rice and Beans
- All 5 selections: ADDITIONAL CHARGE

STREET TACO STAND

- Chopped Skirt Steak and Cilantro Lime Grilled Shrimp
- Soft Corn and Flour Tortillas
- Assorted Toppings to Include: Shredded Cabbage Slaw, Spicy Chipotle Salsa, Crema Fresca, Fresh Lime, Diced Onions, Queso Fresco and Smokey Salsa Verde

RECEPTION STATIONS

SWEET STATIONS

MINI CUPCAKE BAR

Vanilla and Chocolate Cupcakes Topped with Your Choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips and Chopped Nuts

- Specialty Cupcakes are available. For more details, please ask your catering specialist.

BACON S'MORES

Thick-Cut Bacon, bathed in Chocolate, sprinkled with Graham Crackers and Dipped In Marshmallow Fluff

STRAWBERRY SHORTCAKE

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

FRUIT KABOBS

Assorted Mixed Seasonal Fruits Skewered – Served with Raspberry Yogurt and Chocolate Sauce

CARVING STATIONS

All carving stations will be served with fresh baked petite rolls. A minimum of one carver per 50 guests is recommended. Carvers are available at additional charge. Two-hour service maximum. All Stations require a 25-person minimum. Sides are a la carte – speak with the catering manager for side options.

TURKEY STATION

Roasted Turkey Breast with Apricot Glaze and Cranberry-Orange Chutney

HAM STATION

Pineapple-Glazed Ham with Honey Mustard Sauce

BRISKET STATION

Dr Pepper Brine BBQ Brisket with Smoky BBQ Sauce

NEW YORK STRIP STATION

New York Strip with Cognac Peppercorn Sauce

TENDERLOIN STATION

Black Peppercorn Crusted Beef Tenderloin with Horseradish Cream Sauce

PLATED DINNERS

Dinner Entrées include Your Choice of Salad & Dessert, Fresh Baked Bread with Butter, Freshly Brewed Starbucks Coffee; Decaffeinated Coffee and Hot Tea upon request. Plated Dinner selections require a 25-person minimum; surcharge will apply if minimum requirement is not met.

PLATED DINNERS > SALAD SELECTIONS

LAS COLINAS HOUSE SALAD

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

CARROT AND CUCUMBER SALAD

Ribbons of Carrots and Cucumbers with Ginger-Sesame Vinaigrette

SPINACH AND ORANGE SALAD

Spinach and Orange Salad with Fried Red Onion Strips and Toasted Almonds, served with Champagne Vinaigrette

PLATED DINNERS > SPECIALTY SALAD SELECTIONS

APPLE AND ASIAGO SALAD

Butter Lettuce Salad Topped with Apples and Asiago Cheese, served with Calvados Brandy Vinaigrette

- ADDITIONAL CHARGE

BUTTER LETTUCE SALAD

Butter Lettuce Salad with Diced Tomato, Crumbled Gorgonzola Cheese, Chopped Bacon, with Red Wine Vinaigrette

- ADDITIONAL CHARGE

GRILLED WATERMELON SALAD

Baby Arugula with Grilled Watermelon and Goat Cheese, with Balsamic Reduction

- ADDITIONAL CHARGE

CRAB SALAD

Delicious Pieces of Lump Crab Meat with Corn and Red Pepper served over Baby Greens with a Papaya Citrus Vinaigrette

- ADDITIONAL CHARGE

PLATED DINNERS

PLATED DINNERS > ENTRÉE SELECTIONS

VEGETABLE HARVEST PYRAMID (VEGAN)

Medley of Zucchini, Peppers, Carrots, Potatoes, Onions and Peas, with an Exotic Blend of Yellow Curry, Cilantro, Garlic in a Flour Tortilla Pyramid

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

VEGETARIAN POLENTA LASAGNA

Layered Roasted Vegetables and Polenta Cakes Topped with Smokey Tomato Sauce and Parmesan Cheese

HERB CHICKEN

Pan-Seared, Seasoned Chicken Breast topped with Fresh Herbs served with Creamy Three Cheese Macaroni and Seasonal Vegetables Enveloped in a Thinly Sliced Carrot

TEQUILA LIME CHICKEN

Marinated Grilled Chicken Breast – Served with Cilantro Lime Basmati and Black Bean, Roasted Corn & Pepper Medley

HAWAIIAN CHICKEN

Grilled Chicken Breast with a Sweet Chili and Pineapple Sauce topped with Chunks of Sweet Pineapple served with Coconut Rice, Green Beans, and Baby Carrots

LEMON COUSCOUS-STUFFED CHICKEN

Chicken Breast filled with Lemon Couscous, Corn and Asiago Cheese, lightly sauced with an Oregano Thyme Cream Sauce, flanked by Tri-Colored Potatoes and Seasonal Vegetables

ROASTED AIRLINE CHICKEN BREAST

Airline Chicken Breast with Roasted Garlic & Tarragon Sauce – Served with Boursin Smashed Potatoes and Sautéed Seasonal Vegetables

MAPLE-GLAZED AIRLINE CHICKEN BREAST

Airline Chicken Breast with a Delicate Orange Maple Sauce – Served with Tomato Couscous and Fresh Lemon Pepper Green Beans

QUINOA-STUFFED CHICKEN

Chicken Breast filled with Quinoa, Apples, and Romano Cheese with Grape Cream Sauce – Served with Buttermilk Ranch Mashed Potato and Fresh Green Beans

PLATED DINNERS

PLATED DINNERS > ENTRÉE SELECTIONS

PANKO-CRUSTED COD

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

HERB-RUBBED PORK LOIN

Herb-Rubbed Pork Loin with Sherry Wine Cream Sauce – Served with Apricot Orzo and Sautéed Seasonal Vegetables

CHILE-LIMON SALMON

Grilled Dry-Rubbed Chile-Limon Salmon with Citrus Glaze – Served with Southwest Pico Rice and Steamed Asparagus

HERB-MARINATED FLAT IRON STEAK

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

PEPPERCORN-CRUSTED SIRLOIN

Grilled Peppercorn-Crusted Sirloin Steak topped with a Cabernet Demi served with Dill Mashed Potatoes and Grilled Asparagus

BRAISED SHORT RIBS

Tender Braised Short Ribs with Port Wine Demi – Served with Asiago Smashed Potatoes And Honey Glazed Carrots

BONE-IN BBQ PORK CHOPS

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

GRILLED NEW YORK STRIP

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

GRILLED BEEF TENDERLOIN

Grilled Beef Tenderloin with Thyme Demi Reduction Topped with Goat Cheese – Served with Sweet Mashed Potatoes and Grilled Asparagus

Add Chicken, Pork or Flat Iron Steak to any of the above entrées

■ ADDITIONAL CHARGE

Add Shrimp, Salmon or Red Fish to any of the above entrées

■ ADDITIONAL CHARGE

PLATED DINNERS

PLATED DINNERS > DESSERT SELECTIONS

TUXEDO TRUFFLE MOUSSE CAKE

Creamy Dark Chocolate and White Chocolate Mousse floating between layers of Marbled White and Dark Chocolate Cake, finished with a Dark Chocolate Ganache swirled with White Chocolate

WHITE CHOCOLATE RASPBERRY CAKE

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

CRÈME BRULEE CHEESECAKE

Madagascar Vanilla Bean Crème Brulee layered with a light Cheesecake, Hand-Fired and Finished with Caramel

HOT CHOCOLATE SALTED CARAMEL CHEESECAKE

An irresistible symphony of milk and dark chocolate, combined with a layer of salted caramel mousse

GLUTEN-FREE CHOCOLATE CAKE

A single dense layer of flourless chocolate cake covered in bittersweet chocolate ganache and dusted with bittersweet chocolate shavings around the sides

FRESH SEASONAL BERRIES

Only the freshest of seasonal fruits and berries, selected at their peak and prepared in house

PLATED DINNERS > SPECIALTY DESSERT SELECTIONS

NOTHING BUNDT CAKES – BUNDTINIS

Red Velvet, Chocolate-Chocolate Chip, Lemon, White Chocolate Raspberry, Pecan Praline, White-White Chocolate, Cinnamon Swirl, Marble and Carrot

■ ADDITIONAL CHARGE, 2 BUNDTINIS/PERSON

TRIPLE LAYER CHOCOLATE CAKE

Multiple layers of chocolate cake frosted with chocolate icing finished with chocolate drizzle

■ ADDITIONAL CHARGE

MOSCATO BERRY TIRAMISU

A twist on the Italian favorite with red raspberries and blueberries with creamy marscarpone mousse, layered with tender genoise soaked in Moscato wine essence

■ ADDITIONAL CHARGE

BEVERAGES

Menu prices are subject to a Service Charge and State Sales Tax

BEVERAGES

The Irving Convention Center proudly serves Coca-Cola products.

A LA CARTE

MILK

BOTTLED WATER

ASSORTED SOFT DRINKS

ASSORTED BOTTLED JUICES

BOTTLED SPARKLING WATER

ENERGY DRINKS

H₂O BAR – CUSTOM PURIFIED WATER SERVICE

INFUSED THREE-GALLON DISPENSER

Available in Lemon-Lime, Pineapple-Orange, Mixed Berry and Cucumber-Mint

BY THE GALLON (1 GALLON MINIMUM REQUIRED)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE OR HOT TEA WITH LEMON

House Brand

Starbucks

- Enhancement: Add Assorted Flavored Syrups, Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream: ADDITIONAL CHARGE

FRUIT PUNCH

LEMONADE

ORANGE, GRAPEFRUIT, CRANBERRY OR APPLE JUICE

FRESHLY BREWED ICED TEA

HOT CHOCOLATE

HOSTED & CASH BAR PRICING

Tax is included in pricing.

SPARKLING WATER

BOTTLED WATER

SOFT DRINKS

JUICE

DOMESTIC BEER

PREMIUM BEER

HOUSE WINE GLASS

TIER ONE COCKTAILS

TIER TWO COCKTAILS

CHAMPAGNE GLASS

CORDIALS

BEER OPTIONS

Miller Lite, Coors Light, Budweiser, Bud Light, Corona, Michelob Ultra, Shiner, Stella, O'Doul's

- Texas beers available upon request
- Keg beer available – Speak with your Catering Manager for details

WINE OPTIONS

White Zinfandel, Chardonnay, Merlot or Cabernet available

TEXAS WINES

Llano Pinot Grigio

Messina Hof Unoaked Chardonnay

Messina Hof Barrel Reserve Merlot

Becker Cabernet Sauvignon Iconoclast

TIER ONE COCKTAILS INCLUDE:

Gin – Bombay	Rum – Treaty Oak
Vodka – Svedka	Scotch – Dewars White
Whisky – Jack Daniels	Tequila – El Jimador

TIER TWO COCKTAILS INCLUDE:

Gin – Bombay Sapphire	Scotch – Johnny Walker Black
Vodka – Grey Goose	Bourbon – Herman Marshall
Whisky – Crown Royal	Tequila – Herradura
Rum – Bacardi	

Hosted Bar Service on Consumption

Charges are based on actual quantity of drinks consumed

HOSTED & CASH BAR PRICING

Bar Labor Fees:

Fee per Bartender – 2 hour shift

Additional charge per hour for each add'l hour

One Bartender per 100 guests is required

HOSTED BAR 2 HOURS

TIER 1 – STANDARD BRANDS

TIER 2 – PREMIUM BRANDS

HOSTED BAR 3 HOURS

TIER 1 – STANDARD BRANDS

TIER 2 – PREMIUM BRANDS

HOSTED BAR 4 HOURS

TIER 1 – STANDARD BRANDS

TIER 2 – PREMIUM BRANDS

BAR PACKAGES INCLUDE:

Cocktails, Domestic and Premium Beer, House Wines and Champagne,
Soft Drinks and Bottled Waters

BEER & WINE PACKAGE

2 HOURS

3 HOURS

4 HOURS

BEER & WINE PACKAGE INCLUDES:

Domestic and Premium Beer, House Wines and Champagne, Soft Drinks
and Bottled Waters

The above pricing is per person and does not include Sales Tax and
Service Charge. (Alternate wine and champagne priced upon request.)



FACILITY MANAGED BY:



CATERING PROVIDED BY:

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