WHO HAS THE PERFECT SETTING FOR
THE RECEPTION OF YOUR DREAMS?

IRVING CONVENTION CENTER
WEDDING MENU
PACKAGES INCLUDE THE FOLLOWING

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, Chairs, Linen, and Napkins; Serviceware and Servers; Up to 32’ x 32’ Dance Floor, and 12’ x 16’ Staging; Half-hour Punch Service During Cocktail Hour.

*Weddings that exceed 12:00 a.m. will be charged $500 per hour. Package pricing does not include tax & service fees.

BREAKFAST

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

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 and Preserves.

BREAKFAST CASSEROLE .......................................................... 21/PERSON
Scrambled Eggs with Blended Cheeses, Breakfast Potatoes and Butternut Squash
Add your choice of: Sausage, Applewood Smoked Bacon or Turkey Sausage: + 1.50/PERSON

ALL-AMERICAN ................................................................. 21/PERSON
Scrambled Eggs with Cheese, Breakfast Potatoes, Choice of Bacon, Sausage, or Turkey Sausage

THREE-CHEESE OMELET .................................................. 22/PERSON
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 and Preserves, Fresh Cut Seasonal Fruit and Berries.

FARM FRESH ........................................................................ 21/PERSON
Scrambled Eggs with Cheese, Applewood Smoked Bacon or Sausage and Roasted Breakfast Potatoes
BUENOS DIAS ................................................................. 23/PERSON
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: + 1.50/PERSON

THE LAS COLINAS ............................................................. 23/PERSON
Vegetable Egg White Strata Casserole, Oatmeal Crème Brulee, Granola, Assorted Dry Cereals with Milk, Sweet Peaches and Cottage Cheese

HOMESTYLE ................................................................. 25/PERSON
Scrambled Eggs with Cheese, Sausage, Home-Fried Potatoes, Southern Grits and Buttermilk Biscuits with Country Gravy

LUNCH

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

VEGETABLE HARVEST PYRAMID (VEGAN) ....................... 22/PERSON
Medley of Zucchini, Peppers, Carrots, Potatoes, Onions and Peas, with an Exotic Blend of Yellow Curry, Cilantro, Garlic in a Flour Tortilla Pyramid
.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 .............................. 24/PERSON
Layered Roasted Vegetables and Polenta Cakes Topped with Smokey Tomato Sauce and Parmesan Cheese

HERB CHICKEN ............................................................. 27/PERSON
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 ............................................. 28/PERSON
Citrus Marinated Grilled Chicken Breast – Served with Cilantro Lime Basmati and Black Bean, Roasted Corn and Pepper Medley

LEMON COUSCOUS-STUFFED CHICKEN ....................... 28/PERSON
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

MAPLE-GLAZED AIRLINE CHICKEN BREAST .................. 29/PERSON
Airline Chicken Breast with a Delicate Orange Maple Sauce – Served with Tomato Couscous and Fresh Lemon Pepper Green Beans
PLATED LUNCHES CONTINUED

HERB-RUBBED PORK LOIN ........................................... 36/PERSON
Herb-Rubbed Pork Loin with Sherry Wine Cream Sauce - Served with Apricot Orzo and Sautéed Seasonal Vegetables

BRAISED SHORT RIBS ........................................... 36/PERSON
Tender Braised Short Ribs with Port Wine Demi – Served with Asiago Smashed Potatoes and Honey Glazed Carrots

PANKO-CRUSTED COD ........................................... 36/PERSON
Baked Panko-Crusted Cod with Lemon-Sherry Beurre Blanc – Served with Garlic Ginger Basmati Rice and Sautéed Seasonal Vegetables

CHILE-LIMON SALMON ........................................... 38/PERSON
Grilled Dry-Rubbed Chile-Limon Salmon with Citrus Glaze – Served with Southwest Pico Rice and Steamed Asparagus

GRILLED NEW YORK STRIP ........................................... 48/PERSON
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 ........................................... 52/PERSON
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
• Add $5/PERSON

Add Shrimp, Salmon or Red Fish to any of the above entrées
• Add $10/PERSON

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
LUNCH BUFFETS

Buffets include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot and Iced Tea. Lunch Buffet selections require a 25-person minimum; surcharge will apply if minimum requirement is not met.

SOUTHERN HOSPITALITY .............................................. 34/PERSON
- 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

PICNIC BASKET .......................................................... 32/PERSON
- Arugula Pesto Pasta Salad with Julienne 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

RANCH HAND ............................................................... 38/PERSON
- 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
- Add Baby Back Ribs: + 4/PERSON
ITALIAN BISTRO BUFFET .................................................. 38/PERSON
- 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
- Add Minestrone Soup: + 2/PERSON

LAS COLINAS TACO STAND ............................................. 38/PERSON
- 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
- Add all 3 Protein Options: + 4/PERSON
- Substitute BBQ Pulled Pork for one of the Meats Add + 2/PERSON
DINNER

PLATED DINNERS

Dinner Entrées include Your Choice of Salad and Fresh Baked Bread with Butter; Freshly Brewed Starbucks Coffee; and 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

VEGETABLE HARVEST PYRAMID (VEGAN) ................. 26/PERSON
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 ........................................ 28/PERSON
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 ......................... 28/PERSON
Layered Roasted Vegetables and Polenta Cakes Topped with Smokey Tomato Sauce and Parmesan Cheese

HERB CHICKEN ........................................................... 37/PERSON
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 ............................................ 38/PERSON
Marinated Grilled Chicken Breast – Served with Cilantro Lime Basmati and Black Bean, Roasted Corn & Pepper Medley

HAWAIIAN CHICKEN ................................................. 38/PERSON
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 .......................... 40/PERSON
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 .......................... 40/PERSON
Airline Chicken Breast with Roasted Garlic & Tarragon Sauce – Served with Boursin Smashed Potatoes and Sautéed Seasonal Vegetables

MAPLE-GLAZED AIRLINE CHICKEN BREAST .................. 40/PERSON
Airline Chicken Breast with a Delicate Orange Maple Sauce – Served with Tomato Couscous and Fresh Lemon Pepper Green Beans

QUINOA-STUFFED CHICKEN ........................................ 42/PERSON
Chicken Breast filled with Quinoa, Apples, and Romano Cheese with Grape Cream Sauce – Served with Buttermilk Ranch Mashed Potato and Fresh Green Beans

PANKO-CRUSTED COD ................................................. 44/PERSON
Baked Panko-Crusted Cod with Lemon-Sherry Beurre Blanc – Served with Garlic Ginger Basmati Rice and Sautéed Seasonal Vegetables

HERB-RUBBED PORK LOIN .......................................... 46/PERSON
Herb-Rubbed Pork Loin with Sherry Wine Cream Sauce – Served with Apricot Orzo and Sautéed Seasonal Vegetables

CHILE-LIMON SALMON .................................................. 48/PERSON
Grilled Dry-Rubbed Chile-Limon Salmon with Citrus Glaze – Served with Southwest Pico Rice and Steamed Asparagus

HERB-MARINATED FLAT IRON STEAK .......................... 48/PERSON
Herb-Marinated Flat Iron Steak with Balsamic Caramelized Onion Demi – Served with Horseradish Mashed Potatoes and Sautéed Seasonal Vegetables

PEPPERCORN-CRUSTED SIRLOIN ................................. 48/PERSON
Grilled Peppercorn-Crusted Sirloin Steak topped with a Cabernet Demi served with Dill Mashed Potatoes and Grilled Asparagus

BRAISED SHORT RIBS ................................................... 50/PERSON
Tender Braised Short Ribs with Port Wine Demi – Served with Asiago Smashed Potatoes And Honey Glazed Carrots

BONE-IN BBQ PORK CHOPS ......................................... 50/PERSON
Grilled Pork Loin Chop with Mango-BBQ Glaze – Served with Jalapeno Cheese Grits and Julienned Seasonal Vegetables

MENU PRICES ARE SUBJECT TO A SERVICE CHARGE AND STATE SALES TAX
GRILLED NEW YORK STRIP ............................................ 58/PERSON
Grilled New York Strip with Rosemary Port Wine Reduction, Wild Mushroom Ragout – Served with Twice-Baked Mashed Potatoes and Julienne Vegetable Medley

GRILLED BEEF TENDERLOIN ...................................... 62/PERSON
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
  • Add $5/PERSON
Add Shrimp, Salmon or Red Fish to any of the above entrées
  • Add $10/PERSON

DINNER BUFFETS
Buffets include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot and Iced Tea. Dinner Buffet selections require a 25-person minimum; surcharge will apply if minimum requirement is not met.

SOUTHERN HOSPITALITY .............................................. 46/PERSON
  • 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

RANCH HAND ............................................................. 50/PERSON
  • 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
  • Add Baby Back Ribs: + 4/PERSON
ITALIAN BISTRO BUFFET ............................................. 50/PERSON

- 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
- Add Minestrone Soup: + 2/PERSON

LAS COLINAS TACO STAND ........................................... 50/PERSON

- 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 and Homemade Salsa
- Warm Corn and Flour Tortillas
- Borracho Black Beans
- Roasted Vegetable Poblano Rice
- Add all 3 Protein Options: + 4/PERSON
- Substitute BBQ Pulled Pork for one of the Meats: + 2/PERSON

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 $100/attendant. Two-hour service maximum. All Stations require a 25-person minimum.

CRUDITÉ ................................................................. 6/PERSON
Display of Fresh Cut Seasonal Vegetables and Lavash, served with Buttermilk Vegetable Dip and Ancho Pepper Dip

SEASONAL FRUIT PRESENTATION ... .............................. 6/PERSON
Presentation of the Freshest Fruits available during the current season

CHEESE ................................................................. 8/PERSON
Domestic and International Cheese Selection served with Assorted Sliced Breads and Gourmet Crackers, Garnished with Fresh and Dried Fruits and Nuts

TEX-MEX ROASTED CORN ........................................... 10/PERSON
- 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: + 4/PERSON, + 6/BOTH

ANTIPASTO ................................................................. 12/PERSON
Assorted Cheeses, Olives, Cured Meats, Roasted Peppers, Marinated Mushrooms and Artichoke Hearts, Sun-Dried Tomatoes, Rosemary Focaccia, Toasted Baguettes and Bread Sticks

GOURMET FLATBREADS ............................................ 12/PERSON
- Grilled Chicken, Basil, Tomato and Roasted Garlic
- Fresh Vegetable
- Prosciutto, Fontina Cheese and Fresh Tomato Sauce

CRISPY CONES ............................................................. 14/PERSON
The following are served in savory cones. Pick three:
- Chicken and Mango Cilantro Salad
- Smoked Salmon Mousse with Cucumbers
- Mushroom Risotto
- Fresh Bruschetta
- Tuna Tartare with Scallions
- Southwest Pork with Peppers and Onions
- Greek Salad
- Asian Beef and Snow Peas
- Chipotle Shrimp with Avocado
- Buffalo Chicken with Ranch Drizzle
RECEPTION STATIONS CONTINUED

QUESADILLAS .......................................................... 15/PERSON
- Marinated Fajita Chicken, Beef or Roasted Vegetable (your choice of two)
- Pico de Gallo, Crema Fresca
- Homemade Salsa and Tortilla Chips
- Substitute Grilled Shrimp: + 4/PERSON

HONG KONG DIM SUM .............................................. 16/PERSON
- Vegetable Spring Rolls
- Fried Chicken Wontons
- Pork Pot Stickers Served in Bamboo Steamers
- Ginger Soy Sauce and Sweet Chile Glaze

PASTA AMORE! .......................................................... 16/PERSON
- Gemelli Pasta and 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: + 5/PERSON

POTATO BAR .......................................................... 16/PERSON
- Yukon Whipped Potatoes and 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: + 4/PERSON

TRUFFLED MAC AND CHEESE BAR .............................. 16/PERSON
- Toppings include: Applewood Smoked Bacon, Diced Tomatoes, Chopped Ham, Bleu Cheese Crumbles
- Add Buffalo Chicken: + 4/PERSON

MEDITERRANEAN GRILL ........................................... 18/PERSON
- 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 ............................................................ 20/PERS
- Fresh Pork, Chicken, Beef, Bean or Spinach Tamales (choose three)
- Homemade Tomatillo and Red Salsa, Crema Fresco, Rice and Beans
- All 5 selections: + 4/PERS

STREET TACO STAND ...................................................... 24/PERS
- 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

SWEET STATIONS

MINI CUPCAKE BAR .................................................... 11/PERS
Vanilla and Chocolate Cupcakes Topped with Your Choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips and Chopped Nuts, and Specialty Cupcakes are available.
For more details, please ask your catering specialist.

BACON S’MORES .......................................................... 13/PERS
Thick-Cut Bacon, Bathed in Chocolate, Sprinkled with Graham Crackers and Dipped In Marshmallow Fluff

STRAWBERRY SHORTCAKE ........................................... 16/PERS
Fresh Strawberries and Grand Marnier-Marinated Strawberries, Homemade Butter Pound Cake – Served with Heavy Whipped Cream, Orange Zest, Powdered Sugar and Chocolate Shavings

FRUIT KABOBS ............................................................ 18/PERS
Assorted Mixed Seasonal Fruits Skewered – Served with Raspberry Yogurt and Chocolate Sauce

MENU PRICES ARE SUBJECT TO A SERVICE CHARGE AND STATE SALES TAX
RECEPTION STATIONS

CARVING STATIONS

BRISKET STATION ............................................. 225 (SERVES 25)
Dr. Pepper Brine BBQ Brisket with Smoky BBQ Sauce

NEW YORK STRIP STATION .................................. 300 (SERVES 25)
New York Strip with Cognac Peppercorn Sauce

TENDERLOIN STATION ....................................... 350 (SERVES 25)
Black Peppercorn Crusted Beef Tenderloin with Horseradish Cream Sauce

HORS D’ŒUVRES

COLD HORS D’ŒUVRES

POULTRY
Blackened Chicken Tostada, Port Marinated Fig Cucumber Relish, Crema Fresca ................................................................. 3 EACH

BEEF, PORK AND LAMB
Rosemary Bruschetta, Roasted Tomatoes, Ricotta, Prosciutto, Micro Arugula ................................................................. 3 EACH

SEAFOOD
Tangerine Shrimp and Scallop Ceviche, Micro Cilantro, Wonton Cup ................................................................. 4.50 EACH
Southwest Shrimp Cocktail Shooter ........................................... 5 EACH

VEGETABLE
Gorgonzola & Pear Crostini, Caramelized Pecans .................. 3 EACH
Herb Cherry Tomato, Baby Mozzarella, Kalamata Olive Skewer ................................................................. 5 EACH
# HOT HORS D’OEUVRES

## POULTRY
- **Coconut Chicken Medallions, Pineapple Ginger Chutney** ........................................ 4 EACH
- **Tandoori Chicken Satay** .......................................................................................... 4 EACH
- **Southwest Chicken Spring Roll** ............................................................................... 4.50 EACH
- **Buffalo-Style Chicken Spring Roll** ........................................................................... 4.50 EACH
- **Peking Duck Spring Roll with Plum Sauce** ............................................................... 5 EACH

## BEEF, PORK AND LAMB
- **Beef, Havarti, Arugula Quesadilla, Smoky Tomato Sauce** ................................... 4 EACH
- **Mini Lamb Tacos with Mint Apple Slaw** ................................................................. 4 EACH
- **Mini Brisket Taco** .................................................................................................... 4.50 EACH
- **Mini Hoisin Beef Taco** ............................................................................................. 4.50 EACH
- **Mini Cascabel BBQ Taco** .......................................................................................... 4.50 EACH
- **BBQ Pork Purse** ......................................................................................................... 4.50 EACH
- **Bite-Sized Beef Wellington** ....................................................................................... 5 EACH

## SEAFOOD
- **Crispy Wrapped Shrimp** ............................................................................................ 4 EACH
- **Shrimp Pot Sticker** ..................................................................................................... 5 EACH
- **Crab Cake, Lime-Peach Chutney** ............................................................................... 6 EACH

## VEGETABLE
- **Vegetable Pot Sticker** ............................................................................................... 3 EACH
- **Mushroom Phyllo Triangle** ......................................................................................... 4 EACH
- **Brie Pear Almond Beggar’s Purse** ............................................................................. 4 EACH
- **Fig and Marscapone Beggar’s Purse** ........................................................................ 4 EACH
- **Asiago-Wrapped Asparagus** ...................................................................................... 4 EACH
- **Vegetable Samosa** ....................................................................................................... 4 EACH

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*MENU PRICES ARE SUBJECT TO A SERVICE CHARGE AND STATE SALES TAX*
BEVERAGES

HOSTED BAR

BAR LABOR FEES
$100 Per Bartender – two hour shift
$25 per hour for each additional hour
One Bartender per 100 guests is required
Hosted bar pricing does not include tax
Add $.50 for cash bar pricing, which does include tax

Sparkling Water ................................................................. 4 EACH
Bottled Water ................................................................. 4 EACH
Soft Drinks ........................................................................ 4 EACH
Juice ................................................................................. 4 EACH
Domestic Beer ................................................................. 5 EACH
Premium Beer .................................................................... 6 EACH
House Wine Glass ............................................................ 6 EACH
Tier One Cocktails ............................................................ 7 EACH
Tier Two Cocktails ............................................................ 8 EACH
Champagne Glass .............................................................. 7-8 EACH
Cordials ............................................................................. 8 EACH

BEER

• Miller Lite
• Coors Light
• Budweiser
• Bud Light
• Corona
• Michelob Ultra
• Shiner
• Stella
• O’Doul’s

Texas Beer Available
Keg Beer Available - Speak with Catering Manager for Details

WINE

White Zinfandel, Chardonnay, Merlot or Cabernet

Texas Wines ................................................................. 38/BOTTLE

• Llano Pinot Grigio
• Messina Hof Unoaked Chardonnay
• Messina Hof Barrel Reserve Merlot
• Becker Cabernet Sauvignon Iconoclast
TIER ONE COCKTAILS

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

TIER TWO COCKTAILS

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

*Hosted Bar Service on Consumption
Charges are based on actual quantity of drinks consumed

HOSTED BAR 2 HOURS

Tier 1 – Standard Brands .......................................................... 28/PERSON
Tier 2 – Premium Brands .......................................................... 30/PERSON

HOSTED BAR 3 HOURS

Tier 1 – Standard Brands .......................................................... 33/PERSON
Tier 2 – Premium Brands .......................................................... 37/PERSON

HOSTED BAR 4 HOURS

Tier 1 – Standard Brands .......................................................... 41/PERSON
Tier 2 – Premium Brands .......................................................... 44/PERSON

BAR PACKAGES INCLUDE

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

BEER AND WINE PACKAGE

2 Hours ............................................................................. 22/PERSON
3 Hours ............................................................................. 25/PERSON
4 Hours ............................................................................. 29/PERSON

BEER AND WINE PACKAGES INCLUDE

Domestic and Premium Beer, House Wines and Champagne, Soft Drinks and Bottled Waters
THE IRVING CONVENTION CENTER

From our unique, stunning building to our award-winning staff, we’ll provide you with every resource you need to make your event a success and to ensure you and your guests have the best possible experience. The Irving Convention Center at Las Colinas is one of the newest and most modern facilities available, and the design of the building has been carefully planned to make your experience an enjoyable one. You’ll discover outdoor terraces, conversational seating areas and the most refined finishes of any facility of its kind.

Our exceptionally well-appointed grand ballroom is located on the top level of the convention center and provides a wealth of pre-function space, with south and east vistas to the Dallas skyline. With a capacity of over 1,600 for a plated dinner and the flexibility to intimately seat less than 200, the Irving Convention Center can easily accommodate weddings of all sizes.

REMEMBERING THE MOMENT

Perfectly situated between Dallas and DFW Airport, the Las Colinas Urban Center features gleaming skyscrapers on the shores of Lake Carolyn and is home to the famous Mustangs of Las Colinas. The Mandalay Canal, which casually meanders through the Urban Center, features gondolas and provides an ideal backdrop for your wedding photos.

Additionally, the grand staircase near the entrance to the convention center, Irving’s quaint Heritage District and the outdoor sculpture garden at the Irving Arts Center all offer exceptional photographic opportunities*, as do the majestic Millennium Fountain near Irving City Hall and the scenic Campion Trails that run alongside the Trinity River.

*Some locations require photography permits.
EXHIBITION HALL
OFFICE
GREEN ROOM
LOADING DOCK
MAIN LOBBY
KITCHEN
PRE-FUNCTION AREA
GRAND BALLROOM