



SAVOR...  
**THE EXPERIENCE.**

# Catering Menu



IRVING CONVENTION CENTER  
AT LAS COLINAS



# REFRESH & RECHARGE

This Catering guide is a sample of SAVOR's vision for food in Irving here at the Irving Convention Center, that reflects the fresh ingredients: balanced clean combinations that drive focus and performance; and a smattering of comfort items for threes times when our guests want to relax and enjoy more indulgent menu items.

Our catering guide offers our expertly prepared chef tables, receptions, and plated dinners, all with varying cuisines. Our team is happy to customize any menu to accommodate all your event needs.





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**SAVOR...**  
**IRVING CONVENTION**  
**CENTER AT LAS COLINAS**





# WELCOME TO SAVOR **EXPERIENCES &** **SUSTAINABILITY**

## **Our Mission**

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking, and breaking bread together.

At SAVOR, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We showcase who we are by focusing on where we are and customizing experiences.

## **Sustainability**

Our sustainability initiatives are aimed at minimizing our carbon footprint and include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

## **Allergens & Food Safety**

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your dietary needs.

Our staff has taken a ServSafe Allergen course along with other food safety trainings. We will offer the best guidance and suggestions to provide a safe and welcoming dining experience for your guests.

Speak with your Sales or Event Manager about any anticipated dietary concerns as early as possible to ensure the most seamless service.





# MEET OUR CHEF

## Eduardo Alvarez, Executive Chef, Irving Convention Center

Chef Eduardo Alvarez has been working in the food industry since the age of sixteen. In 1980, while working at Les Saisons as a pantry cook, he observed the chefs performing their daily duties in a style that fascinated him. It was then he discovered his long-term goal was to become an Executive Chef.

To obtain this goal, he worked his way up the ladder from a Sauté and Broiler Cook to Junior Sous Chef to Sous Chef to Executive Sous Chef and finally to Executive Chef.

His experience in preparing and cooking for large numbers of attendees was obtained while working at the Dallas Convention Center. During his tenure, he received the award for Manager of the Quarter in the fall of 1998. In addition, he attended El Centro College and obtained certification in Nutrition in Food Service, Management for Chefs, Food Service Manager and Sanitation for Chefs.

In May of 1999, Chef Eduardo was hired as the Executive Chef of the Dallas Cowboys at Texas Stadium. He still cooked for large numbers of attendees but with a narrower time span and notes his LOVE for the rush of game day, especially the Thanksgiving game. Chef Eduardo opened the new Cowboys Stadium in Arlington in June of 2009.

In August of 2010, Chef Eduardo was hired as the Executive Chef of the Irving Convention Center. With one opening under his belt he was very excited about this next challenge. Chef Eduardo has played a key role in the planning, implementing and development of all that it takes to open a new facility and operate the food service here at the Irving Convention Center.

When Chef Eduardo is not hard at work, he devotes his time to his wife, his two daughters, and his son. As a parent, he believes children are a reflection of who their parents are and considers fatherhood a blessing.

His advice for future chefs is to become involved with the Texas Chefs Association which allows the opportunity to connect with other chef's in the industry and learn more about culinary arts!



# **BREAKFAST** **START YOUR DAY.**

CONTINENTAL • PLATED • BUFFETS • STATIONS • ENHANCEMENTS



# BREAKFAST.

*All breakfast selections include Chilled Orange Juice, Freshly Brewed Starbucks Caffeinated and Decaffeinated Coffees, Hot Tea and Water.*

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

## CONTINENTAL BREAKFAST

### MUSTANG CONTINENTAL | 25 per person

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

*Breakfast Enhancements or Stations may be added to the Continental Breakfast. Refer to page 7 & 8 for Enhancement and Station options.*

## PLATED BREAKFAST

*All Plated Breakfast selections include Assorted Mini Breakfast Pastries.*

### ALL-AMERICAN | 34 per person

Scrambled Eggs with Cheese, Breakfast Potatoes O'Brien, AND choice of Sausage Links OR Bacon

*Add pancakes with Butter and Syrup for \$6 per person.*

### HAM & CHEESE OMELET | 30 per person

with Cheddar Cheese Grits and Sausage Links

### SMOKED GOUDA CHEESE FRITTATA | 32 per person

Eggs, Veggies and Ham served with Tomato Braised Potatoes and choice of Bacon or Sausage Links

### BREAKFAST QUICHE | 36 per person

with Eggs, Zucchini, Onions, and Peppers served with Roasted Sliced Potatoes with Julienne Peppers and Onions and choice of Bacon or Sausage Links

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## 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*

### LAS COLINAS BUFFET | 44 per person

Scrambled Eggs with Cheese

*Egg Whites are available for an additional \$5.*

Protein **Choose ONE.**

- Sausage Links
- Applewood Smoked Bacon
- Turkey Sausage Patties

Starch **Choose ONE.**

- Potatoes O'Brien
- Seasoned Skillet Potatoes
- Biscuits & Gravy
- Pancakes with Whipped Butter and Syrup

*Additional items available at \$8 per person.*

## BREAKFAST STATIONS

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

*Chef Attendant Fee—\$100 per chef*

### PANCAKES | 13 per person

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

### EGGS YOUR WAY | 16 per person

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

### CORNFLAKE- ENCRUSTED FRENCH TOAST | 18 per person

Maple Syrup, Pecan Praline Sauce, Sliced Strawberries and Cinnamon Whipped Cream

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## BREAKFAST ENHANCEMENTS

### FRENCH TOAST KABOB | 10 per person

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

### BREAKFAST BURRITOS | 108 doz.

*Minimum 2 dozen.*

Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese and Breakfast Potatoes. Served with House-made Salsa

*Add your choice of Chorizo, Bacon or Turkey Sausage—\$132 doz.*

### INDIVIDUAL YOPLAIT FRUIT YOGURTS | 48 doz.

### DRY CEREAL & MILK | 48 doz.

### FRUIT KABOB | 18 per person

### ASSORTED BAGELS | 52 doz.

with Flavored Cream Cheese, Butter & Preserves

### ASSORTED MINI PASTRIES | 52 doz.

Danish / Mini Muffins / Croissants

### OATMEAL BAR | 18 per person

Blueberries / Strawberries / Brown Sugar / Cinnamon / Pecans / Butter / Maple Syrup / Dried Cranberries

### BYO GRIT BAR | 18 per person

Butter / Shredded Cheese / Brown Sugar / Bacon / Chives / Raisins

### OATMEAL CRÈME BRÛLÉE | 120 doz.

### YOGURT PARFAIT | 120 doz.

### DONUT HOLES | 46 doz.

### ORANGE, GRAPEFRUIT, CRANBERRY OR APPLE JUICE | 50 gal.

### FRESHLY BREWED STARBUCKS CAFFEINATED OR DECAFFEINATED COFFEE OR HOT TEA | 85 per gal.

Includes Dairy and Non-Dairy Creamers, Sweeteners and Lemon

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# **BREAKS** ANY TIME OF DAY.

PACKAGES • ENHANCEMENTS



# BREAKS.

## BREAK PACKAGES

*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.*

### **NACHO BAR | 26 per person**

Build-Your-Own Nachos with House-Made Tortilla Chips, Diced Onions, Diced Tomatoes, Sliced Banana Peppers, Sliced Jalapeños and Sour Cream served with Assorted Cookies

### **HEALTH NUT PACKAGE | 32 per person**

Fruit Smoothies, Granola Bars, Fruit Kabobs, Trail Mix and two seasonal Infused Waters

### **BYO TRAIL MIX | 20 per person**

Almonds / Cashews / Pecans / Sunflower Seeds / M&M's / Raisins / Dried Cranberries

### **BYO POPCORN STATION | 26 per person**

Cheddar Popcorn / Butter Popcorn / Caramel Popcorn / Assorted Candy

*Other popcorn flavors available upon request.*

### **STATE FAIR PACKAGE | 30 per person**

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

### **ALL-DAY BEVERAGE BREAK | 20 per person**

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

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## BREAK ENHANCEMENTS

### INDIVIDUAL & DOZEN

**ENERGY DRINKS** | 7 ea.

**BOTTLED WATER** | 4 ea.

**ASSORTED SOFT DRINKS** | 4 ea.

**ASSORTED BOTTLED JUICE** | 6 ea.

**BOTTLED SPARKLING WATER** | 6 ea.

**ASSORTED  
CHEWY GRANOLA BARS** | 48 per doz.

**ASSORTED  
KIND GRANOLA BARS** | 88 per doz.

**FRESHLY  
BAKED COOKIES** | 42 per doz.

**CHOCOLATE  
FUDGE BROWNIES** | 42 per doz.

**CHOCOLATE DIPPED  
STRAWBERRIES** | 50 per doz.

### BY THE POUND

*One pound serves approx. 12 people.*

**YOGURT PRETZELS** | 23 per lb.

**TRAIL MIX** | 23 per lb.

**POTATO CHIPS &  
HOUSE-MADE DIP** | 35 per lb.

French Onion or Ranch

**PREMIUM MIXED NUTS** | 40 per lb.

**ZESTY PARTY MIX** | 40 per lb.

**TORTILLA CHIPS & DIP** | 52 per lb.

with Queso and Freshly Made Salsa

**PITA CHIPS & HUMMUS** | 52 per lb.

with Roasted Garlic Hummus

### BEVERAGES

**INFUSED WATER** | 75 per gal.  
Seasonal Fruit Infused Water

**LEMONADE** | 50 per gal.  
with Fresh, Sliced Lemons

**FRUIT PUNCH** | 50 per gal.  
with Fresh, Sliced Oranges  
and Pineapple

**FRESHLY  
BREWED ICED TEA** | 60 per gal.

**FRESHLY BREWED  
STARBUCKS  
COFFEE & TEA** | 85 per gal.  
Caffeinated & Decaffeinated  
Coffee and Hot Tea with Lemons

*Add assorted toppings!*

**TOPPINGS** | 10 per person  
Assorted Flavored Syrup,  
Chocolate Shavings, Cinnamon  
Sticks and Fresh Whipped Cream

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# **LUNCH** **SO MANY CHOICES.**

BOXED LUNCHES • PLATED LUNCHES • BUFFETS

# LUNCH.

## BOXED LUNCH

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

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

*Gluten Free bread and dessert are available for an additional cost.*

### SALAD BOXED LUNCHES

#### **GRILLED CHICKEN SALAD** | 35 per person

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

#### **CHINESE CHICKEN SALAD** | 35 per person

Grilled Chicken Breast, Ramen Noodles, Green Onions, Cucumbers, Red Bell Peppers and Mandarin Oranges with Teriyaki Vinaigrette

#### **CILANTRO LIME**

#### **GRILLED CHICKEN SALAD** | 35 per person

Mixed Greens and Roasted Cauliflower with Cucumber-Mango Relish

#### **VEGGIE SALAD** | 35 per person

Balsamic Roasted Zucchini, Red Onions, Red Bell Pepper, Mushrooms and Cauliflower with Balsamic Vinaigrette

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## SANDWICH BOXED LUNCHES

### TURKEY BLT SANDWICH | 38 per person

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

### CHICKEN SALAD SANDWICH | 38 per person

Fresh Chopped Grilled Chicken tossed with Dried Cherries, Apricots, Currants and Celery with Cilantro Basil Dressing on Sliced Sourdough

### HAM & CHEESE SANDWICH | 38 per person

Ham, Salami, Mixed Lettuce, Pesto Marinated, Sliced Tomato and Fresh Mozzarella Cheese with Pesto Aioli on a Hoagie Bun

### BEEF FAJITA SANDWICH | 38 per person

Fajita Beef, Julienne Peppers, Onions, Mixed Lettuce, Monterrey Cheese with Ancho Ranch Dressing on a Hoagie Bun

### GRILLED CHICKEN SANDWICH | 38 per person

Grilled Chicken Breast with Romaine Lettuce, Provolone Cheese, Sliced Tomato and Sun-Dried Tomato-Basil Aioli on a Brioche Bun

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## 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, and Water.*

*Hot and Iced Tea available on request.*

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

*Salads can be made Gluten Free / Vegan upon request.*

## SALAD SELECTIONS *(Choose ONE)*

### LAS COLINAS HOUSE SALAD

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

### RED OAK SALAD

Orange Segments, Currents, Cucumbers, and Red Radish with Mango Vinaigrette

### MUSTANG SALAD

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

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## ENTRÉE SELECTIONS *(Choose ONE)*

### **BLACKENED CHICKEN** | 58 per person

Roasted Blackened Chicken Breast in a Creole Sauce with Roasted Garlic Grits and Green Beans

### **CURRY CHICKEN** | 56 per person

Grilled Chicken Breast in a Coconut Curry Sauce with Steamed Rice and Seasonal Vegetable

### **CHICKEN PARMESAN** | 58 per person

Parmesan Crusted Chicken Breast in a Chabli Garlic Cream Sauce, with Orzo Pasta and Garlic Butter Broccoli

### **ROASTED STUFFED CHICKEN** | 62 per person

Mushroom stuffed Semi-Bone in Chicken Breast with Madeira Demi Sauce, served with a Potato Cake and Seasonal Vegetables

### **MESQUITE BBQ CHICKEN** | 62 per person

Mesquite rubbed Semi-Bone-in Chicken Breast in an Apricot BBQ Glaze served with a Baked Mac-n-Cheese Cake and Green beans

### **TAMARIND GLAZED SALMON** | 65 per person

Grilled Salmon with a Tamarind Glaze served with fried Rice and Stir-Fried Vegetables

### **RATATOUILLE** | 50 per person

Ratatouille stuffed Yellow Squash served over Cauliflower Purée with Julienne Vegetables and a Herbed Tomato Sauce

### **TERIYAKI BRAISED SHORT RIBS** | 68 per person

Braised Short Ribs with a Teriyaki Demi Glaze served with Ginger Cilantro Rice and Blanched Cauliflower and Broccoli

### **GRILLED**

### **TENDERLOIN & CHICKEN DUAL** | 82 per person

Grilled Beef Tenderloin and Chicken Breast in a Creamy Demi Sauce served with Yukon Gold Mashed Potatoes and Seasonal Vegetable

## 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

### **KEY LIME PIE**

Key Lime Filling in a Buttery Graham Cracker Crust with Whipped Topping

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## 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 | 62 per person

- Chopped Salad with Red Wine Vinaigrette
- 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 & Toppings: Mayonnaise, Dijon Mustard, Creamy Horseradish, Lettuce, Sliced Tomatoes, Pickle Chips, and Dill Pickle Spears
- Potato Chips
- Sourdough, Multi-Grain & Gluten-Free Breads
- Seasonal Soup
- Cookies and Brownies

### SOUTHERN HOSPITALITY | 72 per person

- 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 Sautéed Red Onions, and Sweet Rolls with Butter
- Chef's Specialty Dessert

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#### **PICNIC BASKET | 56 per person**

- Fresh Garden Salad with Buttermilk Ranch Dressing
- Traditional Potato Salad
- All Beef Hamburgers and Hot Dogs. Served with Sliced Cheese, Pickle Chips, Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise, Mustard, Relish and Ketchup
- Homemade Potato Chips
- Warm Fruit Cobbler

*Beyond Burgers available upon request—\$8 per person*

*Gluten-Free Hamburger and Hot Dog Buns available upon request—\$5 more per person*

#### **ITALIAN BISTRO BUFFET | 86 per person**

- Fresh Baby Mozzarella Salad with Grape Tomatoes, Red Onions & Cucumbers. Tossed in a Basil-Lime Vinaigrette
- Anti-Salad with Mixed Greens, Sun-dried Tomatoes, Kalamata Olives, Peperoncinis and Shredded Parmesan. Served with an Italian Herb Vinaigrette
- Grilled Chicken Breasts in a Creamy Roasted Tomato Sauce
- 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

#### **RANCH HAND | 82 per person**

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

#### **LAS COLINAS TACO STAND | 88 per person**

- Romaine Salad with Grilled Poblano Peppers and Grilled Onions, Roasted Corn, Pumpkin Seeds, and Queso Fresco with an Apple Vinaigrette
- Crisp Tortilla Chips & Homemade Salsa
- Tomato-Lime Marinated Chicken and Fajita Seasoned Beef. Served with Queso Fresco, Pico de Gallo, Avocado Crema, Fresh Limes
- Cheese Enchiladas
- Warm Corn & Flour Tortillas
- Borracho Black Beans
- Southwestern-Style Rice
- Churros

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# **DINNER** **END THE DAY RIGHT.**

PLATED DINNERS • BUILD-YOUR-OWN DINNERS



# 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)*

### SMOKED PAPRIKA GOAT CHEESE SALAD

Arcadia Mix, Smoked Paprika Goat Cheese, Roasted Golden Beets and Sugared Pecans with a Sweet Basil Vinaigrette

### BABY ROMAINE SALAD

Baby Romaine, Cotija Cheese, Diced Tomato, Cucumbers, Jicama and Almond Dust with a Creamy Jalapeño Dressing

### BABY GREENS BOUQUET

Baby Greens wrapped with Squash, Manchego Cheese, Heirloom Cherry Tomatoes, Spicy Pumpkin Seeds and Roasted Carrots with a Lemon Thyme Vinaigrette

### ROASTED ROOT VEGETABLE SALAD

Turnips, Rutabaga, Celery Root, Parsnips, Carrots, Herb Cream Dressing with Micro Green and Pea Puree

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## ENTRÉE SELECTIONS *(Choose ONE)*

### **GARLIC AND HERB CHICKEN** | 68 per person

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

### **PESTO MARINATED**

### **SEARED CHICKEN BREAST** | 68 per person

Seared Semi-Bone in Chicken Breast with Basil Cream Sauce served with Rice Milianese and Roasted Asparagus and Baby Carrots

### **PECAN CRUSTED CHICKEN BREAST** | 68 per person

Baked Breast of Chicken encrusted in Pecans, with a Bourbon Glaze. Served with Basmati Rice and Herb Seasonal Vegetables

### **PARMESAN**

### **CRUSTED BEEF TENDERLOIN** | 100 per person

Parmesan Crusted Beef Tenderloin in a Whiskey Demi Sauce served with Roasted Garlic Mashed Potatoes and Poached Broccoli and Cauliflower

### **PAN SEARED SALMON** | 78 per person

Seared Salmon in a Roasted Fennel Cream Sauce served with a Risotto Cake and Baby Vegetables

### **GRILLED NEW YORK STRIP** | 76 per person

Grilled NY Strip in a Pinot Noir Demi Sauce with a Mascarpone Cheese Polenta and Baby Carrots

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## DESSERT SELECTIONS *(Choose ONE)*

### WHITE CHOCOLATE RASPBERRY CAKE

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

### CRÈME BRÛLÉE CHEESECAKE

Madagascar Vanilla Bean Crème Brûlée 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 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



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## BUILD-YOUR-OWN DINNER BUFFET

**100 per person**

*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.*

### **SALADS** (Choose TWO)

- Las Colinas House Salad
- Mustang Garden Fresh Salad
- Classic Caesar Salad
- Spinach and Orange Salad

### **ENTRÉES** (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

### **VEGETABLES** (Choose ONE)

- Lemon Pepper Green Beans
- Honey Glazed Baby Carrots
- Seasonal Sautéed Vegetables
- Harvest Corn

### **DESSERT** (Choose ONE)

- White Chocolate Raspberry Cake
- Crème Brulee Cheesecake
- Chocolate Layer Cake 
- Key Lime Pie 

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# **RECEPTIONS** **BITES WITH BIG FLAVOR.**

HOT & COLD HORS D'OEUVRES • RECEPTION STATIONS

# RECEPTIONS.

## COLD HORS D'OEUVRES

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

**BLACKENED CHICKEN KABOB** | **500 order** GF DF

with Creole Sauce

**POLENTA CAKES** | **350 order** V

with Roasted Red Bell Peppers

**DRIED CRANBERRY  
& PROSCIUTTO BRUSCHETTA** | **450 order**

with Light Goat Cheese, drizzled with  
Balsamic Bourbon Glaze

**ROASTED POTATO & CAVIAR** | **525 order**

with Creme Fresh

**ROASTED BRUSSEL SPROUT SKEWER** | **450 order**

with Garlic Aioli

**AGUACHILE SHRIMP SHOOTER** | **450 order** GF

with Fresh Cucumber, Cilantro and Lime

**RISOTTO CAKES** | **375 order**

with Pesto Aioli

**SPICY POKE TUNA BITES** | **600 order**

in a Wonton Cup

**SAVOR...**  
**IRVING CONVENTION  
CENTER AT LAS COLINAS**

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## HOT HORS D'OEUVRES

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

**MARINATED BEEF MEATBALLS** | [375 order](#)  
in a Hoisin-Garlic Sauce

**RATATOUILLE**  
**STUFFED SUMMER SQUASH** | [425 order](#)  

**JALAPEÑO CREAM CHEESE WONTON** | [375 order](#)  
with Port-Marinated Fig Cucumber Relish  
and Crema Fresca

**SMOKED BRISKET**  
**MAC-N-CHEESE BITES** | [400 order](#)  
with BBQ Sauce

**VEGETABLE SAMOSA** | [400 order](#)  
with Light Goat Cheese, drizzled with Balsamic  
Bourbon Glaze

**BUFFALO GRILLED CAULIFLOWER** | [375 order](#)  
with Micro Basil, Pearl Tomatoes and  
Fresh Mozzarella

**MINI BRISKET TACO** | [625 order](#)  
with Roasted Corn and Cabbage Slaw

**LOADED POTATO BITE** | [375 order](#)  
with Pimento Cheese, Bacon and Green Onion

**BUFFALO-STYLE**  
**CHICKEN SPRING ROLL** | [400 order](#)

**PORK POTSTICKER** | [350 order](#)  
with BBQ Hoisin Sauce

**EDAMAME POT STICKERS** | [375 order](#)  
with Orange Soy Glaze

**CORN FRITTERS** | [275 order](#)  
with Bacon, Cream Cheese and Corn topped  
with Tartar Sauce

**SAVOR...**  
**IRVING CONVENTION**  
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## SAVORY RECEPTION STATIONS

*Beverage service is not included with the Stations.*

*To enhance the stations, Chef Attendants are required 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.*

*Station is designed for 1 hour of service.*

*+  
Chef Attendant Fee : \$100 / chef*

### **CRUDITÉ | 16 per person**

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

### **SEASONAL FRUIT PRESENTATION | 18 per person**

Presentation of the freshest fruits available during the current season.

### **CHEESES | 18 per person**

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

### **SEAFOOD PLATTER | 26 per person**

Peeled Shrimp, Crab Claws, Legs and Fresh Oysters

### **CHARCUTERIE BOARD | 600 ea. (designed for 30 guests)**

Assorted Meats, Cheeses, Nuts and Dried Fruits

### **GRILLED CHEESE WITH SOUP | 16 per person**

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 Wheat Bread

Soup Options *Choose ONE.*

- Chicken Tortilla
- Tomato Basil
- Roasted Poblano

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## SAVORY RECEPTION STATIONS, cont.

### **SALAD MARTINIS | 22 per person**

*Served in a Martini Glass.*

*Choose TWO.*

- Chinese Chicken Salad with Sesame Vinaigrette
- Cobb Salad
- Caprese Salad
- Southwest Cesar Salad with Ancho Cesar Dressing

### **SLIDERS | 44 per person**

*Choose THREE.*

- Mini BBQ Sliders—Mini BBQ Brisket Sliders with BBQ Sauce. Served with Red Cabbage and Pickled Onion Slaw on a Brioche Bun
- Mini Aloha Sliders—Beef Patty with Grilled Pineapple, Sweet Chili Sauce, Havarti Cheese and Lettuce on a Hawaiian Roll
- Buffalo Chicken Sliders with Ranch Slaw on a Brioche Bun
- Teriyaki Chicken Sliders with Asian Slaw on a Brioche Bun
- Short Rib Sliders in a Red Wine Demi with Fried Onions on a Brioche Bun
- Beyond Burger Sliders with Lettuce and Tomato on a GF Bun (\$\$)

### **QUESADILLAS | 36 per person**

*Includes Pico De Gallo, Crema Fresca, Homemade Salsa and Tortilla Chips.*

*Choose TWO.*

- Marinated Fajita Chicken
- Beef
- Roasted Vegetable

### **POTATO BAR | 34 per person**

*Choose TWO.*

- Mashed Cauliflower
- Mashed Sweet Potatoes
- Mashed Potatoes

Toppings include: Shredded Bourbon-Glazed Short Ribs with Grilled Onion, Applewood Smoked Bacon, Shredded Cheddar Cheese, Sautéed Mushrooms, Chives and Butter

### **PASTA AMORE! | 44 per person**

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

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

### **CROQUE MONSIEUR AND ZUCCHINI FRITTI | 13 per person**

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## CARVING RECEPTION STATIONS

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

*Beverage service is not included with the Stations.*

*To enhance the stations, Chef Attendants are required 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.*

*Station is designed for 1 hour of service.*

*+*

*Chef Attendant Fee : \$100 / chef*

### **SMOKED TURKEY | 400 per order**

Smoked Turkey Breast with Apricot BBQ Glaze

### **MESQUITE RUBBED BRISKET | 580 per order**

Smoked Mesquite Brisket with BBQ Sauce

### **ROASTED SIRLOIN | 650 per order**

Roasted Sirloin with Guajillo Pepper Au Jus

### **HAM | 435 per order**

Pineapple-Glazed Ham with Honey Mustard Sauce

### **SALMON | 450 per order**

Smoked Salmon Fillet with Hoisin BBQ Sauce

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## SWEET RECEPTION STATIONS

*Beverage service is not included with the Stations.*

*To enhance the stations, Chef Attendants are required 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.*

*Station is designed for 1 hour of service.*

*+  
Chef Attendant Fee : \$100 / chef*

### **S'MORES | 12 per person**

Graham Crackers with Marshmallows Dipped in Chocolate

*Make this an Action Station. Ask for details.*

### **BANANAS FOSTER | 15 per person**

Buttery Rum with Brown Sugar and Cinnamon, flamed and caramelized and served with Vanilla Ice Cream

*Chef Attendant required per 25 guests*

### **CRÈME BRÛLÉE | 25 per person**

*Choose TWO.*

- Vanilla Bean
- Amaretto Chocolate
- Carmel Macchiato

*Holiday Flavors are available.*

### **DESSERT STATION | 18 per person**

Assorted Mini Desserts

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# **BEVERAGES** **BARS & REFRESHMENTS.**

A LA CARTÉ / BY THE GALLON • CONSUMPTION & HOSTED BAR PACKAGES





# BEVERAGES.

## COLD BEVERAGES

*The Irving Convention Center proudly serves Coca-Cola products.*

BOTTLED WATER | 4 ea.

ASSORTED SOFT DRINKS | 4 ea.

ASSORTED BOTTLED JUICES | 6 ea.

BOTTLED SPARKLING WATER | 6 ea.

ENERGY DRINKS | 7 ea.

HOT CHOCOLATE PACKETS | 2 ea.

## GALLON

*Minimum one gallon.*

**FRESHLY BREWED  
STARBUCKS CAFFEINATED  
OR DECAFFEINATED COFFEE  
OR HOT TEA | 85 per gal.**

Includes Dairy and Non-Dairy Creamers, Sweeteners and Lemon

FRUIT PUNCH | 50 per gal.

LEMONADE | 50 per gal.

**ORANGE, GRAPEFRUIT,  
CRANBERRY  
OR APPLE JUICE | 50 per gal.**

**FRESHLY  
BREWED ICED TEA | 60 per gal.**

HOT CHOCOLATE | 60 per gal.

## H<sub>2</sub>O Bar

**CUSTOM PURIFIED  
WATER SERVICE | 75 ea.**

Infused Three-Gallon Dispenser, available in Lemon-Lime, Pineapple-Orange, Mixed Berry and Cucumber-Mint

## ICE WATER STATION

Five-Gallon Dispenser

5-GALLON ORDER | 30

10-GALLON ORDER | 50

REFILL | 25 per gal.

**SAVOR...  
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## CONSUMPTION BAR

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

*For Cash Bar—Tax is not included.*

*One Bartender per 100 people is required.*

*Bartender Fee:*  
*\$100 / Bartender / 2-hour shift*  
*\$25 / Each additional hour*

### PRICING

SPARKLING WATER | 6 ea.

BOTTLED WATER | 4 ea.

SOFT DRINKS | 4 ea.

JUICE | 6 ea.

DOMESTIC BEER | 6.50 ea.

PREMIUM BEER | 7.50 ea.

TIER ONE WINE GLASS | 7 ea.

TIER TWO WINE GLASS | 8 ea.

TIER ONE COCKTAILS | 8 ea.

TIER TWO COCKTAILS | 9 ea.

CHAMPAGNE GLASS | 7 ea.

CORDIALS | 10 ea.

### 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 | 7.50 ea.

TIER ONE | 8 ea.

TIER TWO | 9 ea.

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## BEER OTIONS

### DOMESTIC

- Miller Lite
- Coors Light
- Budweiser
- Bud Light
- O'Doul's

### PREMIUM

- Shiner
- Stella
- Rahr
- Lakewood
- Michelob Ultra
- Community (varieties vary)
- Deep Ellum (varieties vary)

*Additional beers can be added upon request.*

## WINE OPTIONS

### TIER ONE

- Woodbridge—White Zinfandel, Chardonnay, Merlot, Cabernet, Pinot Grigio, Pinot Noir)

### TIER TWO

- Robert Mondavi Private Selection—Chardonnay, Cabernet, Merlot, Pinot Grigio, Pinot Noir)
- Becker Vineyards (Texas)—Chardonnay and Cabernet

*Additional Brands are available. Ask for details.*

*Venue reserves the right to substitute wines and spirits with items of comparable quality and price.*

## 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 & Malibu
- Vodka: Grey Goose & Tito's (Texas)
- Scotch: Johnny Walker Black
- Whiskey: Crown Royal
- Tequila: Herradura
- Bourbon: Herman Marshall (Texas)

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## HOSTED BAR

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

*For Cash Bar—Tax is not included.*

*One Bartender per 100 people is required.*

*Bartender Fee:*

*\$100 / Bartender / 2-hour shift  
\$25 / Each additional hour*

## TWO HOUR BAR

**TIER ONE**  
(Standard Brands)  
**30 per person**

**TIER TWO**  
(Premium Brands)  
**34 per person**

## THREE HOUR BAR

**TIER ONE**  
(Standard Brands)  
**33 per person**

**TIER TWO**  
(Premium Brands)  
**37 per person**

## FOUR HOUR BAR

**TIER ONE**  
(Standard Brands)  
**41 per person**

**TIER TWO**  
(Premium Brands)  
**44 per person**

*Five Hour Packages are available upon request. Ask for details.*

## BEER & WINE PACKAGES

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

**TWO HOURS | 25 per person**

**THREE HOURS | 30 per person.**

**FOUR HOURS | 34 per person**

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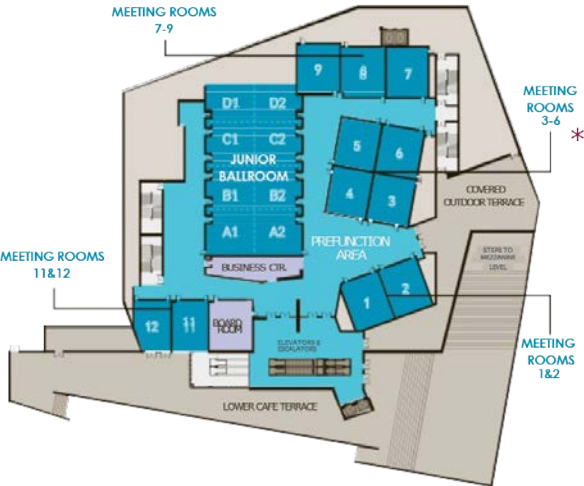


# IRVING CONVENTION CENTER FLOOR PLANS

Exhibition Hall Level  
FIRST FLOOR



Meeting Rooms & Junior Ballroom Level  
THIRD FLOOR



Grand Ballroom Level  
FOURTH FLOOR

