





BREAKFAST

BREAK

LUNCH

HORS  
D'OEUVRES

DINNER

BEVERAGES

WEDDINGS

CONTINENTAL BREAKFAST

PLATED BREAKFAST

BREAKFAST BUFFET

BREAKFAST STATIONS

BREAKFAST ENHANCEMENTS

**BREAKFAST**

# BREAKFAST



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

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

## MUSTANG CONTINENTAL BREAKFAST

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

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*Breakfast Enhancements or Stations may be added to the Continental Breakfast. Refer to page 03 for Enhancement and Station options.*

## PLATED BREAKFAST

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

### All-American

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

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### Southwestern

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

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## Egg Tortilla Breakfast Cup

Scrambled Eggs and Turkey Sausage Baked in a Flour Tortilla, topped with Mornay Cheese Sauce and Pico de Gallo. Served with Breakfast Potatoes.

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## Southwestern Quinoa Breakfast Bowl

Quinoa sautéed with Shallots, Garlic, Diced Fennel and Fresh Spinach, topped with a Poached Egg, Pumpkin Seeds, Pico de Gallo and Turkey Bacon. Drizzled with an Avocado Crème Sauce.

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### LAS COLINAS BUILD-YOUR-OWN BREAKFAST BUFFET

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

- Scrambled Eggs with Cheese [Egg Whites are available for an additional ]
- Protein (CHOOSE ONE)
  - .. Sausage Links
  - .. Applewood Smoked Bacon
  - .. Turkey Sausage
  - .. Ground Chorizo
- Starch (CHOOSE ONE)
  - .. Grits with Butter
  - .. Potatoes O'Brien
  - .. Seasoned Skillet Potatoes
  - .. Biscuits & Gravy

+ Additional items available :

### 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 :



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



### Pancakes

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

### Eggs Your Way

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

### Cornflake-Encrusted French Toast

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



**BREAKFAST ENHANCEMENTS**

- French Toast Kabob  
Kabob with Strawberries, Blueberries and French Toast Bites Dusted with Powdered Sugar. Served with a Maple Syrup Cup.
- Breakfast Burritos (MIN. 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 :
- Individual Yoplait Fruit Yogurts
- Dry Cereal & Milk
- Fresh Seasonal Cut Fruit
- Assorted Bagels with Flavored Cream Cheese, Butter & Preserves
- Assorted Mini Pastries  
Danish / Mini Muffins / Croissants
- Oatmeal Bar  
Blueberries / Strawberries / Brown Sugar / Cinnamon / Pecans / Butter / Maple Syrup / Dried Cranberries
- BYO Grit Bar  
Butter / Shredded Cheese / Brown Sugar / Bacon / Chives / Raisins
- Oatmeal Crème Brûlée
- Yogurt Parfait
- Fresh Fruit Cone
- Donut Holes
- Orange, Grapefruit, Cranberry or Apple Juice
- Freshly Brewed Starbucks Caffeinated & Decaffeinated Coffee or Hot Tea
- Milk Cartons







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BREAK PACKAGES  
BREAK ENHANCEMENTS

**BREAK**

## BREAK



### All Break Packages include Bottled Water & Sodas.

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

One hour maximum service.



### Ballpark Package

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

### Health Nut Package

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

### BYO Trail Mix

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

### BYO Popcorn Station

Cheddar Popcorn / Butter Popcorn / Carmel Popcorn / Assorted Candy [Other popcorn flavors available upon request.]

### State Fair Package

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

### Ice Cream Social Package

Vanilla, Chocolate & Strawberry Ice Cream with Chocolate & Caramel Sauce, Whipped Cream, Chopped Nuts, Sprinkles and Sliced Strawberries. One attendant per 20 people is required.

### All-Day Beverage Break

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



**BREAK ENHANCEMENTS**

- Energy Drinks
- Bottled Water
- Assorted Soda
- Assorted Bottled Juice
- Bottled Sparkling Water
- Granola Bars
- Freshly Baked Cookies
- Chocolate Fudge Brownies
- Chocolate Dipped Strawberries

**By the Pound. . .**

(ONE POUND SERVES APPROXIMATELY  
12 PEOPLE)

- Yogurt Pretzels
- Trail Mix
- Potato Chips & House-Made Dip  
(French Onion or Ranch)
- Premium Mixed Nuts
- Zesty Party Mix
- Tortilla Chips, Queso &  
Freshly Made Salsa
- Pita Chips & Roasted Garlic Humus

- Infused Water  
Seasonal Fruit Infused Water
- Lemonade with Fresh, Sliced Lemons
- Fruit Punch with Fresh, Sliced  
Oranges & Pineapple
- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks  
Caffeinated & Decaffeinated Coffee  
and Hot Tea with Lemons  
+
- Add Assorted Flavored Syrup,  
Chocolate Shavings, Cinnamon  
Sticks and Fresh Whipped Cream :

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**LUNCH**

BOXED LUNCH  
PLATED LUNCH  
LUNCH BUFFET



## LUNCH



### BOXED LUNCH

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

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



### SALAD BOXED LUNCHES

#### Grilled Chicken Salad

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

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#### Chinese Chicken Salad

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

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#### Cilantro Lime Grilled Chicken Salad

Mixed Greens and Roasted Cauliflower. Served with Cucumber-Mango Relish.

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#### Anchote Marinated Chicken Chop Salad

Mixed Greens, Carrots, Green Onions and Roasted Corn. Served with Toasted Pepita Vinaigrette.

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#### Ginger Grilled Salad

Mixed Greens and Cabbage with Julienne Carrots, Green Onions, Yellow Bell Peppers and Chow Mein Noodles. Served with Pineapple and Teriyaki Dressing.

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#### Veggie Salad

Zucchini, Carrots and Yellow Squash on a bed of Mixed Greens with Portobello Mushrooms and Charred Brussels Sprouts. Served with White Balsamic Tahini Vinaigrette.

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## SANDWICH BOXED LUNCHES

### Grilled Veggie Salad Wrap

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

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### Turkey BLT Sandwich

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

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### Chicken Salad Sandwich

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

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### Grilled Chicken Sandwich

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

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### Ham & Cheese Sandwich

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

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### Roast Beef Sandwich

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

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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, Hot & Iced Tea and Water.

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



**SALAD SELECTIONS** (CHOOSE ONE)**Las Colinas House Salad**

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

**Skewer Chopped Salad**

Baby Iceberg with Bacon, Tomatoes, Cheddar Cheese, Honey Pecans and Roasted Corn. Served with Ancho Ranch Dressing.

**Mediterranean Salad**

Field Greens with Cucumbers, Cherry Tomatoes, Herb Quinoa, Garbanzo Beans and Feta Cheese. Served with Lemon Basil Vinaigrette Dressing.

**Mustang Salad**

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

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

Grilled Chicken Breast stuffed with Tomatoes and Mozzarella Cheese, with a Citrus Glaze topped with Balsamic and Pesto. Served with Wild Rice and Seasonal Squash Medley.

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**Chicken Cordon Blue**

Grilled Chicken wrapped in Ham with Dijon and Swiss Cheese Sauce. Served with Sautéed Green Beans, wrapped with a Carrot and Wild Sorghum Rice Medley, with Currents and Almonds.

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**Moroccan Chicken**

Pistachio and Almond Crusted Chicken Breast. Served with Moroccan Cous Cous and Roasted Veggie Roots.

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**Roasted Chicken Breast**

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

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**Panko-Crusted Cod**

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

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**Teriyaki Grilled Salmon**

Grilled Salmon drizzled with a Teriyaki Glaze. Served on a bed of Ramen Noodles and Broccolini.

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## LUNCH

### Zucchini Cannelloni

Quinoa, Cauliflower and Spinach wrapped with Zucchini, with an aromatic Tomato Broth.

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### BBQ Braised Short Ribs

Tender Braised Short Ribs with BBQ Demi Glaze. Served with Boursin Mashed Potatoes and Sautéed Green Beans.

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### Pan Seared Strip Loin

Seared Strip Loin with Cranberry Gastrique and Crumbled Gorgonzola. Served with Roasted Garlic and Herb Potatoes and Baby Carrots.

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## DESSERT SELECTIONS (CHOOSE ONE)

### Lemon Layer Cake

Lemon Sponge Cake with Refreshing Lemon Mousse and Whipped Topping.

### Tiramisu

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

### Strawberry Layer Cake

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

### Vanilla Bean Dream Cake

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



## LUNCH BUFFET

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

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



### Traditional Deli

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

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

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

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Beyond Burgers available upon request :

Gluten-Free Buns available upon request :



### Italian Bistro Buffet

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

\$62 / PERSON

### Ranch Hand

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

\$62 / PERSON

### Las Colinas Taco Stand

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

\$66 / PERSON

+

Fresh-made Corn Tortillas with an attendant : \$10 MORE / PERSON



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COLD HORS D'OEUVRES

HOT HORS D'OEUVRES

SAVORY RECEPTION STATIONS

CARVING RECEPTION STATIONS

SWEET RECEPTION STATIONS

# HORS D'OEUVRES & RECEPTION STATIONS

## HORS D'OEUVRES & RECEPTION STATIONS



### COLD HORS D'OEUVRES

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

- Toasted Pumpkinnickel topped with Cucumber, Dill and Goat Cheese
- Melon Prosciutto Skewer with Baby Mozzarella
- Blackened Chicken Tostada, Port-Marinated Fig Cucumber Relish, Crema Fresca
- Fresh Mixed Vegetable Shooters with Homemade Buttermilk Ranch Dressing
- Dried Cranberry & Prosciutto Bruschetta with Light Goat Cheese, drizzled with Balsamic Bourbon Glaze
- Basil Capres Skewer with Micro Basil, Pearl Tomatoes and Fresh Mozzarella
- Roasted Brussel Sprout Skewer with Garlic Aioli
- Southwest Shrimp Cocktail Shooter: Fresh Pico de Gallo with Shrimp in a Cilantro & Lime Vegetable Tomato Juice

- Mediterranean Bruschetta with Smashed Garbanzo Beans, Herbed Cherry Tomatoes, topped with Feta Cheese
- Smoked Salmon on an edible spoon with Chive Cream Cheese
- Tuna Tar Tar in a Wonton cup



## HORS D'OEUVRES

### HOT HORS D'OEUVRES

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

- Marinated Beef Meatballs in a Hoisin-Garlic Sauce
- Crispy Fish Tacos with Pineapple Slaw. Topped with Crème Fraiche.
- Jalapeño Cream Cheese Wonton
- Wild Mushroom Beggars Purse
- Vegetable Samosa
- Buffalo Grilled Cauliflower
- Mini Brisket Taco with Roasted Corn and Cabbage Slaw
- Southwest Chicken Spring Roll
- Buffalo-Style Chicken Spring Roll
- BBQ Pork Purse
- Edamame Pot Stickers with Orange Soy Glaze
- Southwest Shrimp Quesadillas with Cilantro and Spinach. Served with Sweet Onion Mango Relish.
- Crispy Phyllo-Wrapped Shrimp
- Sesame Crusted Tuna Nachos with Ginger Wasabi Aioli



## 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.

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Chef Attendant Fee :



## Crudité

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

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## Seasonal Fruit Presentation

Presentation of the Freshest Fruits available during the current season

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## Cheeses

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

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## Seafood Platter

Peeled Shrimp, Crab Claws, Legs and Fresh Oysters

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## Charcuterie Board

Assorted Meats, Cheeses, Nuts and Dried Fruits

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## Grilled Cheese with Soup

Sandwich Options (CHOOSE ONE)

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

Soup Options (CHOOSE ONE)

- Chicken Tortilla
  - Tomato Basil
  - Roasted Poblano
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## RECEPTION STATIONS

### Salad Martinis (CHOOSE TWO)

- Chinese Chicken Salad with Sesame Vinaigrette
  - Cobb Salad
  - Caprese Salad
  - Quinoa, Vegetable and Grilled Shrimp with Mango Cilantro Vinaigrette
- Served in a Martini Glass.
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### Sliders (CHOOSE THREE)

- Mini BBQ Sliders: Mini BBQ Brisket Sliders with BBQ Sauce. Served with or without Red Cabbage/Pickled Onion Slaw.
  - Mini Aloha Sliders: Beef Patty with Grilled Pineapple, Sweet Chili Sauce, Havarti Cheese and Lettuce on a Hawaiian Roll.
  - Mini Salmon BLT Sliders: Fresh Grilled Salmon, Spinach, Tomato, Bacon and Black Truffle Aioli on a Mini Bun.
  - Buffalo Chicken Sliders
  - Teriyaki Chicken Sliders with Asian Slaw
  - Short Rib Sliders
  - Beyond Burger Sliders
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### Quesadillas (CHOOSE TWO)

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

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



**Pasta Amore!**

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

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

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**Street Taco**

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

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

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**Croque Monsiuere and Zucchini Fritti****CARVING RECEPTION STATIONS**

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

Beverage service is not included with the Stations.

Stations will serve 20 people.

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

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Chef Attendant Fee :

**Ham**

Pineapple-Glazed Ham with Honey Mustard Sauce.

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**Turkey**

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

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**Brisket**

Dr. Pepper Brine BBQ Brisket with Smoky BBQ Sauce.

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**Salmon**

Smoked Salmon Fillet with a 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 available at an additional charge – One attendant per 50 people is recommended.

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

Station is designed for 1 hour of service.

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Chef Attendant Fee :



**S'mores**

Graham Crackers with Marshmallows Dipped in Chocolate.

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**Strawberry Shortcake**

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

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**Crème Brûlée**

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

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

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DINNER BUFFET

**DINNER**



# 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)

### Farmers Market Salad

Baby Red Oak, Scarelore Lettuce with Poached Pears, Blue Cheese Crumbles, Candied Pecans and Fresh Raspberries Served with Port Wine Vinaigrette Dressing.

### Caprese Salad

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

### Spinach Salad

Baby Spinach with Strawberries, Candied Pecans and Feta Cheese. Served with White Balsamic Vinaigrette Dressing.

## Romaine Salad

Chopped Romaine Lettuce and Belgian Endive with Green Apples, Candied Walnuts, Gorgonzola Crumbles and Fresh Strawberries. Served with Apple Cider Vinaigrette Dressing.

## Baby Iceberg Wedge Salad

Iceberg with Bacon Slices, Dried Cranberries, Honey Pecans and Gorgonzola Crumbles, Served with Buttermilk Dressing.



**ENTRÉE SELECTIONS** (CHOOSE ONE)

**Veggie Option** (Gluten-Free)

**Roasted Vegetable Lasagna**

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

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**Garlic and Herb Chicken**

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

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**Pan Roasted Chicken**

Roasted Chicken Breast with Morel Mushrooms and Crème Fraiche Sauce. Served with Brie Couscous and Green Beans.

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**Pecan Crusted Chicken Breast**

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

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**Seared Cod**

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

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**Bone-In BBQ Pork Chops**

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

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**Molasses Honey Beef Tenderloin**

Marinated Beef Tenderloin with Smoked Bacon, Pecans, Mushroom Compote and Red Wine Demi Reduction. Served with Sweet Glazed Potatoes and Asparagus.

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**Seared Salmon**

Seared Salmon with Lemon Maple Butter Cream Sauce. Served with Pinapple Wild Rice and Freshly Steamed Green Beans.

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**BBQ Rubbed Salmon**

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

**Grilled New York Strip**

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

**Grilled Beef Tenderloin**

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

**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 Brulee layered with a Light Cheesecake, hand-fired and finished with Caramel.

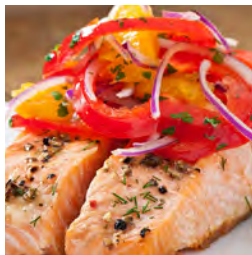
**Sea Salt Caramel Cheesecake**

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

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

**Fresh Seasonal Berries**

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



**BUILD-YOUR-OWN DINNER BUFFET**

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

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



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

BREAKFAST

BREAK

LUNCH

HORS  
D'OEUVRES

DINNER

BEVERAGES

WEDDINGS

A LA CARTÉ / BY THE GALLON

CONSUMPTION BAR PACKAGES & PRICING

HOSTED BAR PACKAGES & PRICING

# BEVERAGES

# BEVERAGES

The Irving Convention Center proudly serves Coca-Cola products.

## À LA CARTE

- Milk
- Bottled Water
- Assorted Soft Drinks
- Assorted Bottled Juices
- Bottled Sparkling Water
- Energy Drinks
- Hot Chocolate



## BY THE GALLON (MIN. 1 GALLON)

- Freshly Brewed Starbucks Caffeinated or Decaffeinated Coffee or Hot Tea with Lemon
- +  
Add Assorted Flavored Syrup, Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream :
- Fruit Punch
- Lemonade
- Orange, Grapefruit, Cranberry or Apple Juice
- Freshly Brewed Iced Tea



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

Seasonal Fruit Infused Water

## ICE WATER STATION

Three-Gallon Dispenser



### 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 :

/ BARTENDER / 2-HOUR SHIFT

/ HOUR FOR EACH ADD'L HOUR

### Pricing

- Sparkling Water
- Bottled Water
- Soft Drinks
- Juice
- Domestic Beer
- Premium Beer
- Tier One Wine Glass
- Tier Two Wine Glass

- Tier One Cocktails
- Tier Two Cocktails
- Champagne Glass
- Cordials

### 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 / Wine
- Tier One
- Tier Two



### Beer Options

- Domestic: Miller Lite, Coors Light, Budweiser, Bud Light, O'Doul's, Michelob Ultra
- Premium: Dos Equis, Shiner, Stella, Deep Ellum

Additional Beers and Seltzers 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 (Merlot, Cabernet, Pinot Grigio, Pinot Noir)

Additional brands are available – Ask for details.

### Tier One Cocktails

- Gin: Bombay
- Rum: Cruzan
- Vodka: Svedka
- Scotch: Johnny Walker Red
- Whiskey: Jack Daniels
- Tequila: El Jimador
- Bourbon: Jim Beam

### Tier Two Cocktails

- Gin: Tanqueray
- Rum: Bacardi
- Vodka: Grey Goose
- Scotch: Johnny Walker Black
- Whiskey: Crown Royal
- Tequila: Herradura
- Bourbon: Gentleman Jack

Texas brands available on request.



### HOSTED BAR

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

One Bartender per 100 people is required.

+

Bartender Fee :

/ BARTENDER / 2-HOUR SHIFT

/ HOUR FOR EACH ADD'L HOUR



### Hosted Bar / Two Hours

- Tier One: Standard Brands
- Tier Two: Premium Brands

### Hosted Bar / Three Hours

- Tier One: Standard Brands
- Tier Two: Premium Brands

### Hosted Bar / Four Hours

- Tier One: Standard Brands
- Tier Two: Premium Brands

### Beer & Wine Packages

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

- Two hours
- Three hours
- Four hours





WEDDING PACKAGES

IRVING CONVENTION CENTER FLOOR PLANS

**WEDDINGS**

- BREAKFAST
- BREAK
- LUNCH
- HORS D'OEUVRES
- DINNER
- BEVERAGES
- WEDDINGS

## WEDDINGS



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

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

### WEDDING PACKAGES INCLUDE :

- Early Access at 7 a.m. until 11:59 a.m.\*
- Three Votive Candles at each Table
- Cake Cutting Service at \$ per Slice for Client-Provided Cake
- Food and Beverage Banquet Tables and Chairs
- House Linens and Napkins
- Serviceware
- Dance Floor up to 32' x 32' and 12' x 16' Staging
- Half-Hour Punch Service during Cocktail Hour

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

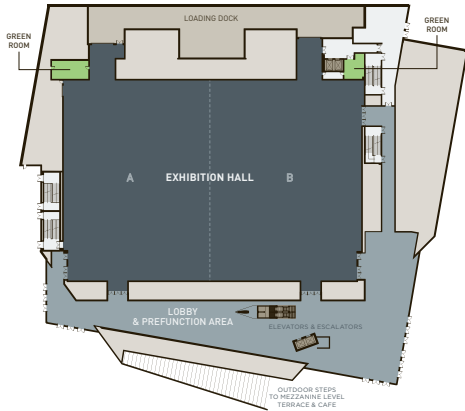
Package pricing does not include service fee or sales tax.

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

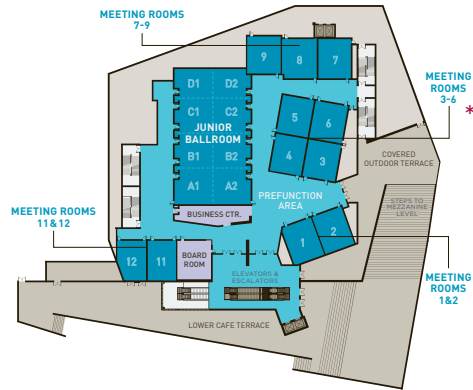


IRVING CONVENTION CENTER FLOOR PLANS

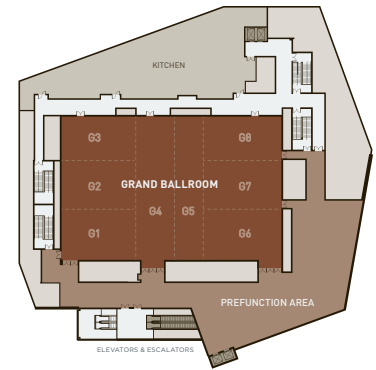
Exhibition Hall Level  
FIRST FLOOR



Meeting Rooms &  
Junior Ballroom Level  
THIRD FLOOR



Grand Ballroom Level  
FOURTH FLOOR





**Irving Convention Center  
at Las Colinas**

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