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Dining at the Meyerson

Catering Menus

Breakfast Buffets

Menus are subject to a 25% service charge and 8.25% sales tax.

THE PACHELBEL

Morning Pastries, Breakfast Breads, Butter Croissants
Whipped Butter, Fruit Preserves, Local Honey
Sliced Seasonal Fruit, Berries, Honey, Vanilla Yogurt with Berries
Parfait
Orange Juice, Cranberry Juice, Grapefruit Juice
Gourmet Blended Regular, Decaffeinated Coffee, Hot Tea
\$24.00 per person

THE STAUSS

Morning Pastries, Breakfast Breads, Butter Croissants
Whipped Butter, Fruit Preserves, Local Honey
Sliced Seasonal Fruit, Berries, Honey, Vanilla Yogurt Dip
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon, Pork Link Sausage
Roasted Breakfast Potatoes
Orange Juice, Cranberry Juice, Grapefruit Juice
Gourmet Blended Regular, Decaffeinated Coffee, Hot Tea
\$34.00 per person

THE HANDEL

Morning Pastries, Breakfast Breads, Butter Croissants
Whipped Butter, Fruit Preserves, Local Honey
Sliced Seasonal Fruit, Berries, Honey, Vanilla Yogurt Dip
Southwest Frittata
Orange Juice, Cranberry Juice, Grapefruit Juice
Gourmet Blended Regular, Decaffeinated Coffee, Hot Tea
\$28.00 per person



Breakfast Performance Stations

Chef Attendants are \$175 each with a 25 guest minimum. Menus are subject to a 25% service charge and 8.25% sales tax.

FRENCH TOAST STATION

Cinnamon Maple Mascarpone Cheese, Melted Butter, Maple Syrup

\$12.00 per person

BELGIAN WAFFLE STATION

Served with the following toppings:

Crumbled Applewood Smoked Bacon, Fresh Berries, Freshly Whipped Cream, Mini-Chocolate Chips, Warm, Roasted Cinnamon Apples

Served with the following sauces:

Warm Maple Syrup, Dark Chocolate Sauce

\$12.00 per person

OMELET STATION

Made to order, includes the following ingredients:

Shredded Cheddar, Monterey Jack Cheeses, Sautéed Mushrooms, Roasted Peppers, Garlic Spinach, Diced Ham

\$12.00 per person

BREAKFAST TACOS

Potato, Chorizo and Bacon Tacos with Egg, Cheese, Flour Tortilla, Pico de Gallo

\$11.00 per person

CLASSIC EGGS BENEDICT

Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce

\$11.00 per person

FRITTATA STATION

Choice of the following Frittatas:

Goat Cheese & Spinach
Wild Mushroom, Asparagus, Swiss
Applewood Smoked Bacon, Cheddar

\$12.00 per person

WARM COUNTRY BISCUITS BAR

Cheese, Chive Biscuits

Buttermilk Biscuits

Cream Sausage Gravy

Chicken a la King

Whipped Honey Butter, Nutella, Blackberry Jam, Strawberry Jam, Pepper Bacon

\$12.00 per person

Upgrade with: Cornmeal Muffins, Texas Chili, Shredded Pepper Jack, Pickled Jalapeños and Green Onion +\$4.00 per person

Plated Luncheons

Menus are subject to a 25% service charge and 8.25% sales tax.

SALADS

Please select one Salad:

Baby Spinach, Arugula, Strawberries, Pickled Shallot, Candied Almonds, Goat Cheese, Balsamic Vinaigrette

Mixed Baby Lettuce, Grape Tomato, Cucumber, Shaved Red Onion, Feta Cheese, Champagne Vinaigrette

Field Greens, Sliced Candied Almonds, Shaved Watermelon Radish, Grapefruit, Segments Citrus Vinaigrette

Baby Spinach, Roasted Butternut Squash, Pomegranate Seeds, Candied Pecans, Crumbled Goat Cheese, Aged Balsamic Vinaigrette

\$10.00 per person

ENTREES

Please select one Entree:

Stuffed Bell Pepper

Tri Color Quinoa, Butternut Squash, Zucchini, Scallions, Fresh Basil, Balsamic Glaze and Arugula Pesto Oil

\$30.00 per person

Herb Roasted Chicken Breast

Buttermilk Mashed Potatoes Sautéed Green Beans, Crispy Shallots, Balsamic Reduction

\$34.00 per person

Pecan Crusted Chicken

Maple Whipped Sweet Potatoes, Roasted Brussel Sprouts, Rosemary Cream

\$36.00 per person

Honey-Port Glazed Pork Loin

Country Style Potato, Baby Vegetables

\$36.00 per person

Roasted Salmon Pomodoro

Tri Color Couscous, Roasted Brussel Sprouts

\$45.00 per person

Pan Seared Sea Bass

Creamy Risotto, Baby Spinach, Citrus Beurre Blanc

\$48.00 per person

Petit Filet of Beef

Marble Roasted Potatoes, Honey Glazed Carrots, Red Wine Reduction

\$52.00 per person

DESSERTS

Please select one Dessert:

Seasonal Fruit Trifle with Pound Cake

Chantilly Cream, White Chocolate Shavings, Served in a Wine Glass

Almond and Apple Streusel Tart

Caramel Sauce

Strawberry Shortcake

Fresh Whipped Cream, Macerated Strawberries

Wild Berry Tart

Vanilla Cream, Raspberry Coulis

\$10.00 per person

Lunch Buffets

Menus are subject to a 25% service charge and 8.25% sales tax.

THE GERSHWIN

Mesclun Greens, Sliced Radish, Grape Tomato, Cucumber, House Dressings

Garlic Roasted Fingerling Potatoes, Sautéed Zucchini, Squash, Basil, Parmesan

Rotini Pasta, Lemon, Asparagus, Mushrooms, Peas

Herb, Citrus Roasted Chicken Breast, Rosemary Pan Jus

Pan Seared Salmon, Lemon Beurre Blanc

Selection of one dessert:

Tiramisu, Lemon Curd Tart, Raspberry and Vanilla Bean Tart, Tres Leches Cake, Carrot Cake, Pecan Pie

\$38.00 per person

THE PUCCINI

Crisp Romaine, Shaved Parmesan, Croutons, Caesar Dressing

Heirloom Tomatoes, Sliced Mozzarella, Basil, EVOO, Cracked Pepper, Balsamic Drizzle

Sautéed Zucchini, Squash, Basil, Parmesan

Baked Ziti, Whipped Ricotta, Sage Sausage, Pecorino

Creamy Tuscan Chicken, Sundried Tomato, Artichoke, Rosemary

Focaccia Bread

Selection of one dessert:

Tiramisu, Lemon Curd Tart, Raspberry and Vanilla Bean Tart, Tres Leches Cake, Carrot Cake, Pecan Pie

\$36.00 per person

THE ELGAR

Fresh Herb Potato Salad, Mustard Vinaigrette

Chickpeas, Cucumber, Red Pepper, Fresh Parsley, Lemon

Caprese Salad, Cherry Tomatoes, Mozzarella Pearls, Basil Chiffonade, Balsamic Vinaigrette

Freshly Smoked Turkey Breast, Virginia Ham, Chicken Salad, Cheddar, Pepper Jack, Muenster, Swiss Cheese

Crisp Lettuce, Tomato, Red Onion, Avocado

Specialty Breads and Rolls

Herb Aioli Whole Grain Mustard, Red Pepper Aioli

Freshly Baked Cookies

\$32.00 per person

Boxed Lunch

Includes Freshly Baked Cookie, Bottled Water and Cutlery. Menus are subject to a 25% service charge and 8.25% sales tax.

SANDWICH

Selection of one sandwich:

Vegan Wrap, Wheat Tortilla, Hummus, Cucumbers, Red Peppers, Black beans, Spinach, Feta Cheese

Smoked Turkey Breast, Swiss Cheese, Crisp Lettuce, Tomato, Ciabatta Bread, Roasted Red Pepper Aioli (*Served on the Side*)

Chicken Salad, Arugula, Tomato, Croissant

Virginia Ham, Aged Cheddar Cheese, Arugula, Pickled Red Onion, Tomato, Ciabatta Bread, Herb Aioli (*Served on the Side*)

\$22.00 per person

SIDES

Selection of two sides:

Caprese Salad

Fresh Herb Potato Salad, Mustard Vinaigrette

Chickpea Salad

Sliced Fresh Fruit

Kettle Cooked Potato Chips

Hors D'oeuvres

Priced per piece with a minimum of 25 pieces. Menus are subject to a 25% service charge and 8.25% sales tax.

VEGETARIAN

Crispy Cheddar Potato Puff, Roasted Corn, Avocado Salsa
Asian Vegetable Spring Rolls, Sweet Chili Sauce
Texas Mozzarella, Roma Tomatoes, Basil Crostini
Mini Caprese, Mozzarella, Olive, Sun-Dried Tomato, Fresh Basil, Balsamic Glaze
Beet Chips, Goat Cheese, Golden Beets, Micro Greens
Vegetable Samosa with Thai Chili Dipping Sauce
Trio Fruit Canape with Pineapple, Cantaloupe, Honeydew, round and Mint with Balsamic Drizzle
Tomato and Goat Cheese Bruschetta with Bermuda Onion, Basil Chiffonade, Balsamic Glaze
Olive Tapenade, Goat Cheese, Oven Baked Bread
Tiny Boursin, Tomato Grilled, Cheese Sandwiches, Brioche, Toasted Shallots
Southwest Vegetable Quesadillas, Pepper Jack Cheese, Avocado Crema
Moroccan Hummus, Grilled Vegetable Tapenade, Naan Crisp
Bruschetta, Roasted Pepper Spread, Kalamata Tomato Relish
Topped, Basil Chiffonade
Smoked Gouda, Green Onion Pimento Cheese, Gougere
Watermelon Feta Skewer, Olive Oil, Cracked Pepper **GF**
Warm Brie en Croute, Port Fig Preserves, Sea Salt Marcona Almond English Cucumber, Watercress Tea Sandwich
Curry Chickpea Salad in a Plantain Tart with Micro Cilantro
Masa Sope with Spiced Black Bean Puree, Roasted Corn Relish and Cotija Cheese Fig and Goat Cheese Flatbread with Balsamic Drizzle

\$4.00 per person

PORK, POULTRY, & BEEF

Crispy Fried New Potato, Bacon, Herb Crème Fraîche
Baked Mini Beef Wellington, Chive Hollandaise
Glazed Bacon Wrapped Quail, Jalapeño
Asian Chicken Almond Salad, Wonton Cup
Herb Popover, Boursin, Ovcured Tomato, Crisp Peppered Bacon Mini Brisket Empanadas, Ancho and Chipotle Dipping Sauce
Mini Fried Green Tomato, Garlic Aioli, Pepper Bacon
Mac and Cheese Bites, Neuske's Bacon Crumbles, Chives
Pepper Jack Stuffed Chicken Wrapped in Bacon **GF**
Beef Filet, Salsa Verde, Crostini
Crispy Pot Sticker, Dumpling Sauce- Choice of Vegetable, Chicken or Pork
Angus Beef Mini Slider, Smoked Gouda, Chipotle Mayo
Mini Smoked Duck Nacho, Goat Cheese, Mango Pico **GF**
Pulled Pork Mini Slider, Coleslaw
Ranch Turkey Burger Mini Slider, Smoked Gruyere
Mini Corned Beef Reuben Sandwich
Deviled Egg, Bacon Relish
Peking Duck Tacos **GF**
Three Cheese Polenta Cake Wrapped in Prosciutto, Tomato Chutney **GF**
Thai Chicken Cake, Sweet Ginger Glaze
Beef Bulgogi and Cucumber with Rice Wine Gastrique
Slow Roasted Pork Loin with Cranberry Chutney on a Crisp Apple Chip **GF**

\$5.00 per person

Hors D'oeuvres

Priced per piece with a minimum of 25 pieces. Menus are subject to a 25% service charge and 8.25% sales tax.

SEAFOOD

Tuna Tartare with Wasabi Mousse, Cucumber, Pickled Ginger, and Toasted Sesame
Mini Symphony Crab Cakes, Cajun Remoulade
Coconut Shrimp, Sweet and Spicy Pineapple Sauce
Deviled Egg with Cajun Style Poached Shrimp, Micro Greens
Caviar New Potatoes, Sour Cream, Crisp Bacon, Chives **GF**
Asian Tuna Tartare, Crisp Wonton, Avocado, Sesame Seeds
Mini Tequila Lime Lobster Tacos, Queso Fresco, Cilantro
(*GF Upon Request*)
Blackened Shrimp Salad on Jalapeno Corn Cake
Thai Style Crab, Lime, Orange, Cilantro, Basil, Crushed Peanuts
Tuna Tartare, Wasabi Cream, Savory Cone

\$6.00 per person

SIGNATURE

Grilled Lamb Lollipop with Garlic Dijon, Lemon Zest, and Rosemary
Individual Charcuterie Cone
Steamed Bun with Braised Short Rib and In House Pickled Carrot and Jalapeno
Shaved Beef Tenderloin, Horseradish Cream and Cornichon Relish
Potato Latke topped with Smoked Atlantic Salmon, Creme Fraiche, Chives, and Fresh Cracked Pepper
Sea bass Ceviche in a Cucumber Cup
Savory Macarons with smoked salmon, Boursin Cheese, Rosemary, and Cracked Pepper
Cognac Chicken Pate Mousse Brioche Crostini, and Tomato Chutney

\$7.00 per person

JEWEL DESSERTS

Select five of the following:
Mini Tiramisu in Lions Head Bowl, Mocha Mousse
Lemon Bars, Candied Orange Peel
Mini Double Fudge Brownies
Tropical Fruit Tart
Hand Rolled Truffle Pops
Pecan Caramel Diamonds
Mini Amaretto Cannoli's
Mini Chocolate Eclairs
Dark Chocolate Dipped Strawberries, White Chocolate Drizzle
Lemon Curd, Poppy Seed Pound Cake Trifle, Seasonal Berries
Chocolate Marble Pound Cake, Rich Chocolate Mousse, Valrhona Raspberry Tart, Vanilla Pastry Cream
Chocolate Pearls Peppermint Fudge (Holiday Item Only)

\$6 per piece

MINI COOKIES

Each flavor is one selection:
Macadamia White Chocolate, Classic Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar Cookie
\$3 per piece

TWO BITE PIES

Each flavor is one selection:
Cherry, Chocolate Cream, Pecan, Key Lime, Coconut Cream, Strawberry Rhubarb
\$4.00 per piece

MICRO MINI CUPCAKES

Each flavor is one selection:
Strawberry, Chocolate, Lemon, Red Velvet, Carrot Cake with Cream Cheese Icing
\$4 per piece

TRUFFLES

Each flavor is one selection:
Milk Chocolate, Dark Chocolate, White Chocolate, Orange, Hazelnut, Raspberry
\$4 per piece

Display Presentations

Priced per person with a minimum of 25 guests. Menus are subject to a 25% service charge and 8.25% sales tax.

FRESH FRUIT & BERRIES

\$8.00 per person

FRESH GARDEN VEGETABLE CRUDITE

Roasted Red Pepper Hummus (Individually portioned)

\$6.00 per person

FLAME ROASTED VEGETABLES & MARINATED

MUSHROOMS

Drizzled with Balsamic Reduction

\$8.00 per person

DIPS & SPREADABLES

Select three of the following:

Warm Parmesan, Artichoke Fondue, Sliced Baguettes

Warm Spinach, Goat Cheese Fondue, Crostini

Hummus, Toasted Pita Chips

Chile Con Queso, Tortilla Chips

Vegetable Tapenade, Garlic Crostini

Tzatziki, Pita Chips

Creamy Roasted Red Pepper Spread, Naan Crisps

\$9.00 per person

IMPORTED & DOMESTIC CHEESES

Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds, Imported Crackers, Lightly Toasted Baguette Slices and Pita Chips, Garnished with Fresh Herbs

\$13.00 per person

CLASSIC SMOKED SALMON

Capers, Hard Boiled Eggs, Diced Red Onion, Dill Cream Cheese, and Toast Points

\$20.00 per person

ICED SEAFOOD DISPLAY

Jumbo Gulf Shrimp

Crab Claws

Oysters on the Half Shell

Cocktail Sauce, Remoulade Sauce, Tarragon Cream, Lemon

Wedges

MKT price per piece

TRADITIONAL ANTIPASTO

Genoa Salami, Pepperoni, Prosciutto

Imported, Domestic Cheeses Ciliegine

Caprese Salad

Fire Roasted Vegetables, Balsamic Glaze

Marinated Portobello Mushrooms

Selection of Imported Marinated and Cured Olives

Tuscan Bread, Crostini, Grissini Bread Sticks, Sliced Baguettes

Grape Clusters, Assorted Dried Fruit, Rosemary Sprigs

Skillet Toasted Whole Almonds

\$25.00 per person



Chef Performance Stations

Chef Attendants are \$175.00 each with a 25 guest minimum. Menus are subject to a 25% service charge and 8.25% sales tax.

VEGETARIAN

Butternut Squash Ravioli

Micro Herb Salad, Slow Roasted Ricotta, Brown Butter Cream, Toasted Pine Nuts

\$14 per person

Tri Color Tortellini with Pesto Cream

Balsamic Glazed Fire Roasted Vegetables, Shaved Parmesan

\$14 per person

Braised Mushroom Ravioli

Sautéed Spinach, Crispy Onions, Roasted Garlic Cream

\$14 per person

Crispy Tofu Kung Pao

Sautéed Bell Peppers, Garlic, Dried Chilies, Peanuts

\$14 per person

POULTRY

Chicken with Mediterranean Orzo

Heirloom Tomatoes, Cucumbers, Olives, Feta

\$16 per person

Thai Chicken Stir Fry

Julienned Asian Vegetables, Ginger, Sesame Infused Soy Sauce, Jasmine Rice Served in Petite Take out Box with Chopsticks

\$16 per person

Pecan Crusted Chicken

Stone Ground Mustard Cream, Whipped Sweet Potatoes, Sautéed Snap Peas, Carrots, Mini Buttermilk Biscuits

\$16 per person

Bruschetta Chicken with Pesto Crust

Smoked Mozzarella, Tomato Relish, Balsamic Drizzle, Three Cheese Risotto, Toasted Focaccia

\$16 per person

PORK AND LAMB

Raspberry Chipotle Pork Tenderloin

Goat Cheese, Roasted Corn, Sautéed Zucchini Ribbons, Jalapeno Corn Bread

\$15 per person

Mustard Glazed Pork Tenderloin

Macaroni and Cheese, Olive Oil Roasted Brussels Sprouts

\$15 per person

Grilled New Zealand Lamb Chops

Rubbed with Mustard and Provencal Herbs, Served over Fava Bean, Spring Vegetable Ragout, Purple Potato Purée, Thyme Infused Lamb Demi Glace

\$26 per person

Chef Performance Stations

Chef Attendants are \$175.00 each with a 25 guest minimum. Menus are subject to a 25% service charge and 8.25% sales tax.

BEEF

Sirloin Steak Au Poivre
Crispy Fingerling Potatoes, Broccolini
with Brandy Peppercorn Cream Sauce

\$20 per person

Red Wine Braised Short Rib
Mascarpone Polenta, Roasted Sweet Potatoes, Garlic Spinach

\$22 per person

Grilled New York Strip
Roasted Brussels Sprouts, Parmesan Risotto, Bordelaise Sauce

\$20 per person

Sliced Roasted Beef Tenderloin
Herb and Garlic Mashed Potatoes, Sautéed Asparagus, Mushroom
Demi, Creamy Horseradish Sauce

\$24 per person

Herb Crusted Filet of Beef
Roasted Marble Potatoes, Haricot Verts, Horsereadish Demi

\$20 per person

SEAFOOD

Shrimp and Grits
Blackened Shrimp, Trio Cheese Grits, Scallions, Crispy Prosciutto
\$16 per person

Miso Glazed Salmon
Shiitake Mushrooms, Scallions, Coconut and Lemon Grass
Jasmine Rice, served with Soy Sauce

\$22 per person

Citrus Roasted Sea Bass
Artichoke Puree, Garlic Spinach, Crispy Leeks, Sautéed Lemon,
MKT Price

Herb Crusted Halibut
Squash, Zucchini Bell Pepper, Asiago Risotto, Beurre Blanc
MKT Price



Chef Performance Stations

Chef Attendants are \$175.00 each with a 25 guest minimum. Menus are subject to a 25% service charge and 8.25% sales tax.

RISOTTO STATION

Select two of the following:

Sundried Tomato, Heirloom Tomato, Balsamic Roasted Butternut

Squash

Three Cheese and Spinach

Wild Mushroom

Saffron

\$12.00 per person

Upgrade with: *Seafood Cioppino OR Chicken +\$5.00 per person / Pairs well with Saffron Risotto*

PENNE PASTA STATION

Shaved Parmesan, Chili Flakes, Focaccia Bread

Select two of the following:

Arribbiata v

Primavera

Beef and Spicy Italian Sausage Bolognese

Chicken with Sundried Tomato Cream

\$12.00 per person

Upgrade with: *Roasted Grilled Chicken +\$2.00 per person or Sautéed Shrimp +\$5.00 per person*

REPUBLIC OF TEX MEX

Hand Formed Corn, Flour Tortillas Warmed Tableside on a Flatbed Griddle

Adobo Beef, Chipotle Chicken, Flame Roasted Vegetables

Pico de Gallo, Sour Cream, Fresh Limes, Cilantro, Shredded

Cheddar Cheese, Tomatillo Salsa

\$18.00 per person

Upgrade with: *Roasted Grilled Chicken +\$2.00 per person or Sautéed Shrimp +\$5.00 per person*

GOURMET SLIDERS STATION

Choose two of the following:

Turkey Burger, Gruyere, Smoked Bacon, Caramelized Onion Aioli

Kobe Beef, Cheddar, Tomato, Lettuce, Dill Pickles

Crab Cake Po Boy, Cajun Remoulade

Southwestern Veggie, Avocado Crema v

Pulled Pork, Tangy Cole Slaw

Homemade Kettle Chips

\$16.00 per person

SPANISH PAELLA STATION

Saffron Bomba Rice, Green Peas, Sweet Onions,

Tomato, Dry-Aged Spanish Chorizo, Fresh Herbs

\$14.00 per person

Upgrade with *Seafood: Clams, Mussels, Calamari MKT Price or Chicken +4.00 per person*

Chef Performance Stations

Chef Attendants are \$175.00 each with a 25 guest minimum. Menus are subject to a 25% service charge and 8.25% sales tax.

SALAD STATION

Select two of the followings:

Hearts of Romaine, Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach, Oranges, Red Onion, Warm Bacon Vinaigrette, Red Wine Vinaigrette

Southwest Caesar, Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers, Crisp Tortilla Threads, Chipotle Caesar Dressing

Chopped Wedge Salad, Cherry Tomatoes, Red Onion, Pepper Bacon, Bleu Cheese Crumbles, Roquefort Dressing

Mixed Greens, Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese, Herb Vinaigrette Dressing

Baby Kale, Grilled Pear, Dried Cranberries, Roasted Butternut Squash, Feta Cheese, Candied Walnuts, Pomegranate Champagne Vinaigrette

\$12.00 per person

DESSERT STATIONS

Cheesecake Bar

New York Style Cheesecake

\$12.00 per person

Toppings Include Warm Caramel Dulce De Leche, Fresh Raspberries, Blueberries, Strawberries, Chocolate Chips, Oreos, Toasted Almonds

Symphony Bread Pudding Rum Butter, Crème Anglaise

\$12.00 per person

Ice Cream Station

Vanilla, Chocolate, Whipped Cream, Chocolate Chips, Pecans, Cherries

\$12.00 per person

Homemade Cobbler

Blackberry or Parker County Peach Cobbler, served with Vanilla Bean Ice Cream

\$12.00 per person

SOUTHERN GRITS BAR

Creamy Southern Style Grits, Baked Mustard Greens, Shredded Beef Brisket, your choice of BBQ Pulled Pork or BBQ Pulled Chicken, Chopped Scallions, Bacon Crumbles, Cheddar Cheese

\$16.00 per person

Upgrade with: Sautéed Gulf Coast Shrimp +\$4.00 per person

MAC-N-CHEESE BAR

Creamy Macaroni, Three Cheese Béchamel Sauce, Herb Infused Panko, Tomato Confit, Applewood Smoked Bacon, Lemon Garlic Rotisserie Chicken

\$12.00 per person

MASHED POTATO BAR

Fluffy Mashed Potatoes, Mushroom Demi, Buttermilk Chicken Bites, Southern Gravy, Chopped Scallions, Bacon Bits, Sour Cream, Cheddar Cheese

\$10.00 per person

Plated Dinner

Includes Bread and Butter, Water and Coffee. Menus are subject to a 25% service charge and 8.25% sales tax.

AMUSE BOUCHE

Tomato, Brie Tarte Tatin, Petit Herb Salad, Balsamic Reduction, Basil Oil

\$14.00 per person

Maple Smoked Duck Breast, Shaved Brussel Sprouts, Crispy Sweet Potato Threads, Golden Quinoa Salad **GF**

\$16.00 per person

Maryland Style Crab Cake, Fennel Citrus Slaw, Smoked Pepper Butter

\$20.00 per person

Butternut Squash Puree, Toasted Pine Nuts, Chives
(*GF, VG Upon Request*)

\$14.00 per person

Scottish Smoked Salmon, Potato Chive Pancake, Crème Fraiche, Dill, Caviar

\$18.00 PER PERSON

SALADS

Baby Greens, Toasted Almonds, Shaved Parmesan, Cherry Tomatoes, Herb Vinaigrette

\$10.00 per person

Caprese Salad, Red and Yellow Tomatoes, Fresh Mozzarella, Divina Tomatoes, Pesto Oil, Balsamic Glaze

\$15.00 per person

Spring Greens, Crumbled Feta, Roasted Beets, Radish, Pickled Red Onion, Raspberry Vinaigrette

\$11.00 per person

Symphony Caesar Salad, Parmesan Crisp, Peppered Bacon, Basil Pesto Croutons

\$12.00 per person

Iceberg Wedge Salad, Pickled Red Onion, Cherry Tomatoes, Bacon, Creamy Roquefort Dressing

\$12.00 per person

Autumn Salad, Frisee, Burrata, Golden Beets, Grapefruit, Sweet Peppers, Red Radish, Champagne Vinaigrette

\$18.00 per person

ENTRÉES

Lemon Roasted Chicken **GF**

Rosemary Marble Potatoes, Carrot Puree, Natural Jus

\$38.00 per person

Herbs de Provence Crusted Chicken Breast **GF**

Potato Pave, Haricot Verts, Wild Mushroom Ragout

\$40.00 per person

Red Wine Braised Short Rib **GF**

Mascarpone Polenta, Wilted Spinach, Root Vegetable Brunoise

\$52.00 per person

Grilled Filet of Beef **GF**

Potato and Parsnip Purée, Sautéed Asparagus, Bordelaise Sauce

\$54.00 per person

Herb Crusted Salmon

Caramelized Fennel Risotto, Citrus Roasted Asparagus, Champagne Beurre Blanc

\$50.00 per person

Filet Au Poivre **GF**

Potato and Leek Gratin, Roasted Carrots, Blue Cheese, Chive Butter

\$56.00 per person

Pan Seared Chilean Seabass **GF**

Crispy Potatoes, Roasted Bacon, Brussels Sprouts, Blistered Tomato Fondue

MKT Price

Citrus Roasted Chilean Seabass **GF**

Artichoke Purée, Crispy Leeks, Seasonal Market Vegetables

MKT Price

Tri Color Quinoa Filled Bell Pepper

Roasted Butternut Squash, Zucchini and Scallions Arugula Pesto and Balsamic Drizzle

\$30.00 per person

Fire Grilled Portabello Wellington

Mushroom Duxelle, French Lentils, Roasted Garlic and Goat Cheese Wrapped in Puff Pastry with Smokey Tomato Sauce

\$30.00 per person

DESSERTS

Meyerson Bread Pudding Rum Butter, Crème Anglaise

\$12.00 per person

Chocolate Caramel Tart Fleur de Sel

\$16.00 per person

Flourless Dark Chocolate Torte Coulis de Raspberry **GF**

\$16.00 per person

White Chocolate Raspberry Mousse Cake

\$16.00 per person

Grapefruit Curd Tart Pistachios, Candied Violet

\$16.00 per person

Cardamom and Stone Fruit Clafoutis, with Fresh Whipped Cream

\$16.00 per person

Dinner Buffet

Priced per person by Entrée quantity. Includes one Salad, one Starch, one Vegetable, two or three Entrées and two Desserts. Menus are subject to a 25% service charge and 8.25% sales tax.

SALADS

Select one of the following:

- Symphony Caesar Salad with Parmesan Crisp, Basil Pesto
- Croutons, Caesar Dressing
- Chopped Wedge, Iceberg Lettuce, Cherry Tomatoes, Blue Cheese Crumbles, Pickled Red Onion, Peppered Bacon, Roquefort Dressing
- Mixed Greens, Radish, Baby Cucumbers, Cherry Tomatoes, Roasted Beets, Goat Cheese, Herb Vinaigrette
- Baby Kale, Grilled Pear, Dried Cranberries, Roasted butternut Squash, Feta Cheese, Candied Walnuts, Champagne Vinaigrette
- Southwest Caesar, Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers, Tortilla Threads, Chipotle Caesar
- Baby Spinach, Strawberries, Red Onion, Pecans, Feta Cheese, Balsamic Vinaigrette

ENTRÉES

- Lemon and Herb Roasted Chicken, Natural Jus
- Chicken Saltimbocca, Sage Jus, Balsamic Glaze
- Pesto Grilled Chicken Breast, Fresh Tomato and Kalamata Olive Relish Red Wine
- Braised Short Ribs, Root Vegetable Bruinoise
- Honey Garlic Salmon
- Crispy Tofu Kung Pao
- Grilled Cauliflower Steaks, Lemon, Parmesan
- Pecan Crusted Chicken, Stone Ground Mustard Cream
- Roasted Turkey Breast, Cranberry Sauce, Giblet Gravy
- Herbs de Provence, Dijon Crusted Rack of Lamb, Mint Jus
- Broiled Beef Tenderloin, Creamy Horseradish, Red Wine Demi-Glace Pepper
- Crusted Strip Loin, Cognac Peppercorn Cream
- Salt Crusted Prime Rib, Rosemary Jus, Creamy Horseradish
- Roasted Pork Tenderloin, Apricot Mustard Jus

\$52 Two Entrees | \$65 Three Entrees

STARCHES

Select one of the following:

- Rosemary Whipped Potatoes
- Garlic Roasted Marble Potatoes
- Israeli Couscous, Pinenuts, Golden Raisins
- Scalloped Potatoes
- Three Cheese Macaroni and Cheese
- Wild Rice Pilaf
- Parmesan Risotto

VEGETABLES

Select one of the following:

- Haricot Vert, Gremolata
- Roasted Root Vegetables
- Lemon and Romano Broccolini
- Asparagus, Blistered Tomatoes, with Lemon Dill Vinaigrette
- Ratatouille
- Honey Glazed Carrots
- Corn Succotash
- Seasonal Vegetable Medley

DESSERTS

Select two of the following:

- Meyerson Bread Pudding, Rum Butter and Crème Anglaise
- Flourless Dark Chocolate Torte
- Key Lime Tart, Toasted Coconut, Mango
- Caramel Apple Tart, Cinnamon Apples, Streusel Topping
- Pecan Pie, Maple Whipped Cream
- Triple Chocolate Decadence Mousse Cake
- Seasonal Fruit Tart, Apricot Glaze
- Chef's Choice of Assorted Mini Jewel Desserts
- Decadent Triple Chocolate Mousse Cake

Hosted Beverage Packages

Bartenders are \$175 each (1 per 75 guests) excluding tax and service charge. TABC requires 8.25% sales tax on alcohol regardless of tax exempt status.

LIMITED BAR

1 HOUR PACKAGE | \$19 PER PERSON
2 HOUR PACKAGE | \$25 PER PERSON
3 HOUR PACKAGE | \$33 PER PERSON
4 HOUR PACKAGE | \$41 PER PERSON

WINE

Bulletin Place Chardonnay
Stemmari Pinot Grigio
Bulletin Place Cabernet Sauvignon
LEOS Rosé

SPARKLING

La Vieille Ferme
Sparkling Blanc

DOMESTIC & IMPORTED BEER

Michelob Ultra-Light
Stella Artois
Shiner Bock

ADDITIONAL BEVERAGES

Bottled Water
Soft Drinks

PREMIUM BAR

1 HOUR PACKAGE | \$22 PER PERSON
2 HOUR PACKAGE | \$30 PER PERSON
3 HOUR PACKAGE | \$38 PER PERSON
4 HOUR PACKAGE | \$46 PER PERSON

SPRITS

Johnnie Walker Red
Jack Daniels
Tito's Vodka
Zephyr Gin
Bacardi Silver Rum
Socorro Tequila

WINE

Bulletin Place Chardonnay
Cabert Pinot Grigio
Man Family Wines
Cabernet Sauvignon
LEOS Rosé

SPARKLING

La Vieille Ferme
Sparkling Blanc

DOMESTIC & IMPORTED BEER

Michelob Ultra-Light
Stella Artois
Shiner Bock

ADDITIONAL BEVERAGES

Bottled Water
Soft Drinks

ULTRA BAR

1 HOUR PACKAGE | \$26 PER PERSON
2 HOUR PACKAGE | \$34 PER PERSON
3 HOUR PACKAGE | \$42 PER PERSON
4 HOUR PACKAGE | \$52 PER PERSON

SPRITS

Johnnie Walker Black
Makers Mark
Belvedere Vodka
Hendrick's Gin
Crown Royal
Bacardi Silver Rum
Socorro Tequila

WINE

Mohua Sauvignon Blanc
Bernier Chardonnay
Carmel Road Cabernet Sauvignon
LEOS Rosé

SPARKLING

J. de Villebois Brut

DOMESTIC & IMPORTED BEER

Michelob Ultra-Light
Stella Artois
Shiner Bock

ADDITIONAL BEVERAGES

Bottled Water
Soft Drinks

Preferred Vendors

VENDOR CATEGORY	COMPANY	EMAIL/WEBSITE
Bakery	Dallas Affairs	Info@dallasaffairescakeco.com
Bakery	Fancy Cake By Lauren	Lauren@fancycakesbylauren.com
Custom Suits	Don Morphy	Sonya@donmorphy.com
Floral	D. Benton Flora	Info@dbentonflora.com
Floral	The Garden Gate and Floral Dallas	Sales@gardengatefloral.com
Floral	Belle Décor	Funmi@belleddallas.com
Floral	Designs By Lua	Designs@eduardolua.com
Floral	Dr. Delphinium	Customerservice@drdelphinium.com
Floral	En-Fluer-Dallas	Kristeouse@enfleurdallas.com
Floral	Just Floral Design & Events	Info@just-floral.com
Full Production / Music Entertainment	Inkredible Sounds	Chris@inkrediblesounds.com
Full Production / Music Entertainment	Leforce Entertainment	Events@leforcedfw.com
Full Service Production	Beyond	Hello@beyondld.com
Full Service Production	Wow Me Events	Fun@wowme.events
Hair & Makeup	Brite Beauty	Marsi@britebeauty.com
Hair & Makeup	Erin Blair Makeup & Hair Design	Erin@erinblair.com
Hair & Makeup	Lip Service Makeup	Jennifer@lipservicemakeup.com
Immersive Entertainment	ACA Event Designs	Kristyn.potter@acaeventdesigns.com
Immersive Entertainment	Mystic Kathryn's Event Experiences	Mystickathryn@gmail.com
Music Entertainment	Monique Renee Entertainment	Info@themoniquerenee.com
Music Entertainment	Dj Kelly Hooper	Djkellyhooper@gmail.com
Music Entertainment	Emerald City	Info@emeraldcityband.com
Music Entertainment	Great Music and Games	Andre@greatmusicandgames.com
Music Entertainment	Intensity Enterainment	Ck@intensitybands.com
Music Entertainment	Sir J the DJ	Sirj@yourturnet.com
Music Entertainment	The Celebration Band	Management@thecelebrationband.com
Music Entertainment	Jordan Kahn Music Company	Booking@jordankahnmusiccompany.com
Music Entertainment	Matt Thelen Entertainment	Matt@mattthelen.com
Music Entertainment	Say, Cheeze! Squad	www.saycheezesquad.com
Photobooth Rental + Ceremony Sound	My DFW 360 Booths	Sirj@yourturnet.com
Photobooth Rental	Allen Tsai Photography	Allen@allentsaiphotography.com
Photography	Amy Karp Photography	Photographer@amykarp.com
Photography	Content By Steph	Hello@contentbysteph.com
Photography	Julia Sharapova	Info@jsharapova.com
Photography	Kate McLeod Studio	Kate@katemcleodstudio.com
Photography	Shawn Yang Flims	Info@shawnyang.com
Photography	The Macmeekens	Info@themacmeekens.com
Photography	Mateo & Co	Matt@mateoco.com
Photography + The Mateo Booth	KC Cloud	Kc@cloudcreativeevents.com
Planner	David Kimmel	Info@davidkimmeldesign.com
Planners	Each and Every Detail	Hello@eachandeverydetail.com
Planners	Lyons Events	Linda@lyonsevents.com
Planners	Rachel Willis Events	Rachel@rachelwillisevents.com
Planners	Santoria's Events	Santoriasevents@gmail.com
Planners	Significant Events of Texas	Hello@significanteventsoftexas.com
Planners + Full Production	Leir Dor & Company	Info@leirdor.com
Planners + Full Production	Sarabeth & Co.	Hello@sarabethevents.com
Rentals	Crafted by Cambridge	Craftedbycambridge@gmail.com
Rentals	Lawson Event rentals	Kmeyer@lawsoneventrentals.com
Rentals	Party! Dallas	Delaney@partydallas.com
Rentals	Posh Couture Rentals	Jordan@poshcouturerentals.com
Rentals	Top Tier Event Rentals + Staffing	Sarah@Top.tiereventrentals.com
Special Effects	Austin Smith Events	Austinsmithevents@gmail.com
Specialty Coffee	Magnify Coffee Catering	Info@magnifycoffee.org
Specialty Dessert	Yelibelly Chocolates	Chocolate@yelibelly.com
Specialty Rentals	Shag Carpet Prop Rentals	Edith@shagcarpet.com
Specialty Rentals	Fauxcades Inc	Info@fauxcades.com
Specialty Rentals	Imperial Floors LLC	Imperialfloorrentals@gmail.com
Specialty Rentals	Inkredible Dance Floor Wraps	Travis.inkredibledancefloors@gmail.com
Transportation	Freedom Charters & Tours	Bryan@freedomchartertx.com