



# THE JOULE

DALLAS • TEXAS

*Banquets & Catering Menu*

-2025-

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Prices are per guest and subject to a 26% taxable service charge and 8.25% sales tax. All food and beverage menus and prices are subject to change without notice.

**V** Vegan | **VG** Vegetarian | **GF** Gluten-Free | **N** Contain Nuts

## Joule Banquet Policies

### **GUARANTEE**

A final confirmation of the anticipated number of guests ("guarantee") is required no later than 12:00 PM (noon) three (3) business days prior to your banquet function. Business days are defined as Monday through Friday, excluding U.S public holidays, and any holidays observed by Joule. The guarantee may not be reduced after submission. Failure to provide a final guest count by the stated deadline shall result in Joule using the 'expected number' or a higher number for billing purposes, as determined by Joule, and the client will be obligated to pay for this amount.

For events scheduled for Saturdays through Mondays, the guarantee must be given by noon on the preceding business day that provides a three-business-day notice.

For functions scheduled to be held on Tuesdays, the guarantee must be given no later than noon on the preceding Friday. Should the client not notify Joule of a guarantee number, Joule will utilize the expected (set) number as the final guarantee, and the client will be obligated to pay for this amount.

The event will be billed based on the greater of the following: (a) the "expected number" or (b) the actual number of attendees. For plated meals with a pre-set menu, the same billing terms apply: the function will be billed based on the greater of the "expected number" or the actual attendance.

### **PLATED MEAL SELECTION AND QUANTITIES**

For plated meals, the client must submit the selection quantities (counts per selected dish) no later than 12:00 PM (noon) three (3) business days prior to your banquet function. Business days are defined as Monday through Friday, excluding U.S public holidays, and any holidays observed by Joule. If the client fails to submit the quantities within the specified timeframe, Joule reserves the right to pre-select the quantities of each dish based on the Chef's discretion, and the client agrees to accept and pay for the final judgment of the Chef regarding the quantities.

In the event that the selection quantities are not submitted within the given timeframe, Joule will proceed to purchase the necessary products to prepare for foodservice in accordance with the quantities determined by the Chef. The client acknowledges and agrees that they will be billed for the quantities purchased and prepared by Joule, regardless of any deviation from the client's original intent or selection. The client acknowledges that Joule is taking measures to secure and provide a seamless banquet event in adherence to Joule's quality standards.

While Joule will make reasonable efforts to accommodate dietary restrictions, and in-service change requests. These requests must be submitted within the required 3-business day notice. Requests not submitted in time may not be able to be fulfilled. The client acknowledges that such requests may not be fulfilled due to the lack of timely submission.

### **SET & OVERSET**

In order to better service your event, Joule will over set up to 5% over the actual guaranteed number for events of 200 guests or less. For events of 201 guests or more, the overset will be 3% over the actual guarantee figure.

### **SERVICE CHARGE**

A service charge of 26% and applicable Texas state sales tax will be added to all food and beverage charges. The service charge is subject to taxation according to Texas state law.

### **ADDITIONAL LABOR FEES**

There will be a bartender fee of \$100 per bartender per one (1) hour event, per fifty (50) guests. There will be Chef Attendants or Baristas as indicated at \$150 per attendant, per two (2) hour event, per fifty (50) guests. Additional Attendants will be \$200 per hour per Chef or Barista.

### **BUFFETS**

A minimum of twenty-five (25) guests is required for all buffets. Buffets are intended to be served as one meal period for a maximum of 2 hours, and are not to be separated into more than one event (e.g.: food from the dinner buffet cannot be separated for the reception). Reduced menus for 12-24 guests, surcharge of \$25 per person. Joule reserves the right to charge a service fee of \$300 for set-up of rooms with extraordinary requirements under 25 guests (e.g., unusual layout, décor requirements). Buffet presentation under 12 guests is not available.

### **THREE COURSE PLATED DINNER OPTION**

All pre-selected three course plated dinners include a choice of starter (soup, salad, or appetizer), an entrée selection and dessert. Dinner pricing is based on the entrée selection. All dinners include tableside water service, bread and butter service, brewed Counter Culture coffee, decaffeinated coffee, and artisan tea selections. Appetizers, intermezzo, and chocolates may be added à la carte. There is a \$30 per guest surcharge for fewer than 25 guests. Alternating desserts are also available for \$12 per guest.

#### **Tableside Choice Option**

*A four-course dinner with two pre-selected courses offered prior to the entrée is required for this option. Entrées may be selected tableside with a menu surcharge of 30% per guest based on the higher priced entrée. A maximum of three entrée selections can be offered to include a vegetarian or vegan option. 5% discount on per-person pricing if 100% of all course selections are provided at a minimum of 7-days prior to contracted event. Promotion is void if less than 7-days. Available for a maximum of 75 guests*

#### **Pre-selected Entrée Option**

Guests will be able to select ahead of time from a maximum of three entrées (including a vegetarian or vegan option). The charge will reflect an additional \$25 per guest to the higher priced entrée.

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**KOSHER MEALS**

Kosher meals are available upon request and ordered at least 10 days prior to the event date. Cost per Kosher meal: Continental Breakfast: \$70++, Hot Breakfast: \$90++, Lunch: \$130++, Dinner: \$195++. Price does not include applicable tax, service charge and delivery fees. The Joule does not employ certified Kosher chefs. Kosher meals are ordered through certified Kosher catering establishments. Kosher meals will be left in original packaging unless communicated in writing by the client and only the client. While Joule can facilitate this request, we are not responsible for the preparation of kosher meals, as they are provided by third-party certified Kosher catering establishments.

Should you want to rent the entire kitchen for a Kosher kitchen conversion, please speak with your service manager. This is subject to approval based on business levels and details of the contract.

**HALAL MEALS**

The Joule can facilitate Halal requests on a case-by-case basis. Halal ingredients can be procured and prepared for your event. The client acknowledges that Joule does not employ certified Halal chefs and hold no responsibility other than the details pertaining to your contracted event. Please speak with your events manager for further information.

**MENU CARDS**

Menu cards are required for all plated meals. You may supply the menu cards, or Joule would be delighted to prepare them, beginning at a cost of \$3 per menu card. If providing own menu card, Event Manager must approve menu prior to printing. All menu cards must include the following dietary (provided by Event Manager): vegan, vegetarian, gluten-free and contains nuts

**PARKING**

Please review parking requirements with your service manager. The Joule offers valet service for hotel and events guests. Group parking options are available.

**SPECIAL SERVICES**

For group events, your Meetings and Events Manager may assist you in designing your event and will be more than happy to assist in securing special services such as entertainment, ice sculptures, florals, linens, calligraphy and décor. For weddings and special occasions, a professional certified wedding planner is required.

**FOOD & BEVERAGE**

To ensure compliance with the Texas Department of Health's food handling regulations, food may only be consumed on the hotel premises at the contracted time. Joule is the sole provider of all food and beverage served in the event space. Food and beverage is not permitted to be brought into the event space by guests, any guest's client or attendee. All menus are prepared to the guarantee, served at the contracted time and are non-transferable to other events. All menus are designed to last a maximum of 2 hours and all breaks are designed to last a maximum of 30 minutes. Please refer to your Banquet Event Order (BEO) for exact timing. No food is permitted to be taken away or prepared to-go from an event.

**TABC**

The Joule is required by law to follow the regulations set by the Texas Alcoholic Beverage Commission (TABC). Outside beverages are strictly prohibited in and around Joule contracted events.

**AUDIO VISUAL**

For your convenience, The Joule has an in-house AV team to facilitate your event needs. Please speak with your event manager for further information.

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# Good Morning

## PLATED BREAKFAST

BAKERY BASKET (preset)  
Baker's Morning Selections

STARTERS (preset) *select one (1)*  
*additional selection +5 per guest*  
Seasonal Fruit Plate | local honey | mint *VG, GF*  
Berry Parfait | house granola | lemon zest *VG, GF*

HOT ENTREES *select one (1)*  
*additional dishes up to three (3) total okay if minimum 15 each item, pre-selections  
submitted at minimum 7-days prior to contracted event required*

Brioche French Toast | Smoked Bacon  
Quiche Lorraine | jambon de paris | gruyere  
Egg White Frittata | sauteed spinach | feta *VG, GF*  
Scrambled Eggs | bacon | hash browns | blistered tomato *GF*  
Eggs Benedict | fingerling potato | lemon hollandaise  
Croque Monsieur | garden greens | sherry vinaigrette  
Huevos Rancheros | charro beans | scrambled eggs | avocado | cotija cheese *VG, GF*  
Migas | corn tortillas crisps | scrambled eggs | tomato | chilies | avocado | onion | cilantro | jack cheese *VG, GF*

## BEVERAGE

Orange and Grapefruit Juices  
Counter Culture Coffee  
Tea Forte & Kai Artisan Selections

55 PER GUEST

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## CONTINENTAL BREAKFAST BUFFET

### BAKER'S SELECTIONS

**Mini Croissants | Cinnamon Rolls | Danishes | Muffins**  
whipped butter | fruit preserves

### COLD STARTERS

**House-made Granola** GF, V  
**Seasonal Fruits & Berries** GF, V  
**Greek Yogurt Verrines** GF, VG  
**Local Bagels** | cream cheese | butter VG

### HOT SELECTIONS

**Steel-Cut Oatmeal** | brown sugar | dried fruits | toasted pecans VG, GF, N

SPECIALTY ADD-ONS, +8 per guest, per item selected

**Scrambled eggs** VG, GF  
**Applewood Smoked Bacon** GF  
**Brioche French Toast** VG

### BEVERAGE

Orange and Grapefruit Juices  
Counter Culture Coffee  
Tea Forte & Kai Artisan Selections

50 PER GUEST

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## JOULE SIGNATURE BREAKFAST BUFFET

### BAKER'S SELECTIONS

Mini Croissants | Cinnamon Rolls | Danishes | Muffins  
whipped butter | fruit preserves

### COLD STARTERS

House-made Granola and Berries **GF, V**  
Greek Yogurt Verrines **GF**  
Local Bagels | cream cheese | butter **VG**

### FARM FRESH EGGS **select one (1)**

**additional selections +10 PER GUEST, per selection**

**Scrambled Eggs** | olive oil | chives **VG, GF**

**Scrambled Egg Whites** | olive oil | chives **GF**

**Traditional Eggs Benedict** | Canadian bacon | lemon hollandaise

**Croissant Breakfast Sandwich** | folded egg | bacon | american cheese

**Egg White Frittata** | sauteed spinach | feta **VG, GF**

**Baked Eggs** | caramelized onion | comté cheese **VG, GF**

**Breakfast Tacos** | scrambled egg | potato | jack cheese | salsa verde **VG**

**Migas** | corn tortillas crisps | scrambled eggs | tomato | chilies | avocado | onion | cilantro | jack cheese **GF**

**Vegan Scrambled Eggs** | vegan mozzarella cheese | chives **V, GF**

### BREAKFAST MEATS **select one (1)**

**for 2 or more meats, +5 per person, per protein**

Applewood Smoked Bacon

Pork Sausage

Chicken Apple Sausage

Turkey Bacon

Canadian Bacon

Seared Ham

Plant Based Sausage

### POTATO PREPARATIONS **select one (1)**

**additional selections +5 PER GUEST, per selection**

**Shredded Potato Hashbrowns** **GF**

**Traditional Home Fries** | roasted peppers and onions **GF, VG**

**Roasted Fingerling Potatoes** | caramelized onion | parsley **GF, VG**

**Double Cooked Yukon Gold Potatoes** | clarified butter | rosemary **GF**

### BEVERAGE

Orange and Grapefruit Juices

Counter Culture Coffee

Tea Forte & Kai Artisan Selections

75 PER GUEST

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## WELLNESS BREAKFAST BUFFET

### COLD STARTERS

**Seasonal Fruit & Berries Plate** GF, V

**Greek Yogurt Parfait** | acai berries | house-made granola | honey GF, VG

**Toasted Seed Bark** | flax | sunflower | pumpkin | chia GF, V

### BAKER'S SELECTIONS

**Morning Glory Muffins** VG

**Apple Zucchini Bread** VG

**Whole Wheat mini-Croissants** VG

### HOT SELECTIONS select one

**Steel-Cut Oatmeal** | brown sugar | dried fruits | toasted pecans VG, GF, N

**Whole Grain Waffles** | local honey VG

**Baked Farm Eggs** | caramelized onion | comté cheese VG, GF

**Scrambled Egg Whites** | olive oil | chives VG, GF

### VITAL SMOOTHIE SHOTS

**Acai Berry** | banana | chia seed | local honey VG, GF

**Kale** | pear | local citrus | agave GF, V

### BEVERAGE

Orange and Grapefruit Juices

Counter Culture Coffee

Tea Forte & Kai Artisan Selections

60 PER GUEST

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**A LA CARTE  
CONTINENTAL & BUFFET ENHANCEMENTS**

**COLD**

**INDIVIDUAL GREEK YOGURT GF VG**

plain | non-fat | flavored  
7 EACH

**BREAKFAST CEREAL VG**

assorted dry cereals  
cow's milk & alternatives available  
6 PER GUEST

**FRESHLY BAKED BAGELS VG**

plain | sesame | everything | poppy  
cream cheeses | plain | blueberry | chive  
15 PER GUEST

**FRESH JUICES V**

selection of fruit and vegetables juices  
14 PER GUEST

**DELICATESSEN GF**

artisanal ham  
smoked turkey  
soft ripened brie cheese  
local cheddar  
22 PER GUEST

**GRANOLA BAR GF, VG**

fresh greek yogurt  
assorted seeds | berries | preserves  
12 PER GUEST

**INDIVIDUAL CHIA PUDDING GF, VG**

coconut milk | honey | dark chocolate shavings  
110 PER DOZEN

**WHOLE FRUITS V**

seasonal selection  
48 PER DOZEN

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**COLD CON'T.****FRESH BERRY CUPS** GF, V

assorted seasonal berries | mint  
48 PER DOZEN

**AVOCADO TOAST** VG

herbed gournay cheese | pickled onion  
parsley | dill lemon  
15 PER GUEST  
add smoked salmon +7 PER GUEST

**SOURDOUGH TARTINE** VG

melted brie | pickled onion | black pepper  
18 PER GUEST  
add smoked salmon +7 PER GUEST  
add jambon de paris +7 PER GUEST

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**A LA CARTE**  
**CONTINENTAL & BUFFET ENHANCEMENTS**

**HOT**

**STEEL-CUT OATMEAL** GF, VG, N

brown sugar | dried fruits | toasted pecans

14 PER GUEST

**BAKED INDIVIDUAL QUICHE** select one (1)

**American** | bacon | cheddar

**French** | jambon de paris | comté

**Italian** | prosciutto cotto | parmesan

132 PER DOZEN | minimum order of one dozen (12 each)

**FRITATTAS** select one (1)

**Whole Egg** | sauteed vegetables | chives GF, VG

**Egg Whites** | spinach | feta GF, VG

\$100 PER DOZEN | minimum order of one dozen (12 each)

**EGGS BENEDICT** select one (1)

**Traditional** | canadian bacon | hollandaise

**Royale** | smoked salmon | bearnaise

**Florentine** | spinach | sauce choron VG

**Neptune** | butter poached crab | lemon hollandaise

26 PER GUEST | minimum order of one dozen (12 each)

**VANDE ROSE FARMS BACON**

Voted America's Best Uncured Bacon

Smoked over applewood | thick cut

14 PER GUEST

**BREAKFAST SANDWICHES & WRAPS** select one (1)

**Brioche** | scrambled egg | ham | cheddar

**Croissant** | bacon | folded egg | gruyere cheese

**Herbed Flour Tortilla** | spiced sausage | scrambled egg | potato | onion | salsa verde

**Plant Protein Wrap** | grilled vegetables | potato | jack cheese | salsa molcajete GF

**Vegan Flour Tortilla** | scrambled vegan eggs | vegan cheese V

19 PER GUEST | minimum order of one dozen (12 each)

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## HOT CON'T

### BREAKFAST ENCHILADAS **GF**

scrambled egg | shredded ham | salsa verde  
corn tortillas | jack & cotija cheese  
16 PER GUEST

### BREAKFAST TACOS

scrambled eggs | chopped bacon | potato | jack cheese | flour tortilla  
16 PER GUEST

### TEX-MEX MIGAS **GF**

corn tortillas crisps | scrambled eggs | tomato | chilies | avocado |  
sauteed onion | cilantro | jack cheese  
19 PER GUEST

### HUEVOS RANCHEROS **GF**

charro beans | scrambled eggs | avocado | tomato | cotija cheese  
19 PER GUEST

### BREAKFAST BURRITOS **VG**

scrambled eggs | potato | onion | peppers | chihuahua cheese  
19 PER GUEST

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## CONTINENTAL & BUFFET ENHANCEMENTS STATIONS

### ***Chef required***

*Chef Attendant fee of \$150 per Chef per two (2) hour event, per fifty (50) guests.*

*\$200 per Chef for each additional hour.*

*Minimum of 25 guests required*

### **BREAKFAST EGG STATION GF**

omelets and scrambled eggs cooked to order

*farm fresh eggs & egg whites*

*plant based "eggs" available upon request*

bistro ham | smoked bacon | breakfast sausage | local cheddar | swiss | jack cheese |  
parmesan | peppers | onions | mushrooms | tomatoes | spinach | hot chilies

27 PER GUEST

### **BELGIAN WAFFLE STATION VG**

Vermont maple syrup | fresh berries | nutella | whipped butter | local honey

*Gluten Free Waffles Available Upon Request*

26 PER GUEST | red velvet waffles +3 PER GUEST

### **GRIDDLE STATION select one (1)**

buttermilk pancakes VG

brioche french toast VG

served with: fresh berries | banana |

vermont maple syrup | nutella | whipped cream

26 PER GUEST | red velvet pancakes +3 PER GUEST

### **CHILAQUILES STATION VG**

farm fresh scrambled eggs | corn tortilla crisps | sauteed onion |

pico de gallo | sour cream | cotija cheese | cilantro | salsa verde

26 PER GUEST | add achiote chicken for +3 PER GUEST

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# Brunch

## JOULE SIGNATURE BRUNCH BUFFET

*minimum of 25 guests required, 100% group guarantee required  
additional fee of 250 for groups under 25*

### BAKER'S SELECTIONS **VG**

**Croissants | Muffins | Danishes | Toast | Local Bagels**

whipped butter | fruit preserves | cream cheese

### COLD STARTERS

**Seasonal Fruits and Berry Plate **V****

**Garden Greens** | market vegetables | sherry vinaigrette **V, VG**

**Smoked Salmon** | pickled red onion | capers | egg | dill | lemon **GF**

**Tomato Carpaccio** | oregano | shallot | roasted garlic | sea salt **GF, V**

**Local Cheeses** | selection of artisanal cheese | marcona almonds | honey **GF, VG, N**

### HOT ENTREES **select two (2)**

*additional selections +10 PER GUEST, per selection*

**Traditional Eggs Benedict** | Canadian bacon | lemon hollandaise

**Brioche French Toast** | orange glaze | vanilla labneh | blueberries **VG**

**Pulled Pork Chilaquiles** | corn tortilla | pico de gallo | salsa verde **GF**

**Korean Fried Chicken & Waffles** | gochujang glaze | ume infused maple syrup

**Grilled Flatiron Steak & Eggs** | blistered tomato | chimichurri

**Platter of Thick-Cut Applewood Smoked Bacon**

### BRUNCH EGG ACTION STATION **GF**

*chef attendant required, 1 chef per 50 guests required*

omelets and scrambled eggs cooked to order

bistro ham | smoked bacon | breakfast sausage | local cheddar | swiss | jack cheese |

parmesan | peppers | onions | mushrooms | tomatoes | spinach | hot chilies

*plant based "eggs" available upon request*

### SIDES

**Roasted Fingerling Potatoes** | caramelized onion | parsley **GF, V**

**Oven Roasted Seasonal Vegetables** **GF, V**

### DESSERTS

**Blueberry Lemon Tartlet** | Lemon Curd | Sweet Buttery Tart

**Baked Churros** | Cinnamon Sugar | Fritters **VG**

**Conchas** | Sweet Bread Roll | Crunchy Shell **VG**

### BEVERAGE

Orange and Grapefruit Juices

Counter Culture Coffee

Tea Forte & Kai Artisan Selections

### 110 PER GUEST

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## BRUNCH BEVERAGE PACKAGES

### *Bloody Mary Bar Package*

*\*PRICING ONLY AVAILABLE AS A PACKAGE BAR*

*\*1 BARTENDER REQUIRED PER 75 GUESTS AT \$100 PER BARTENDER | Per Hour*

*1 HOUR \$25  
2 HOURS \$32  
3 HOURS \$39  
4 HOURS \$46*

*additions: worcestershire | tabasco | horseradish | black pepper | cayenne | celery salt | olive juice | spicy salt | sea salt | jalapeno juice | garnishes: lemon | limes | olives | pickled okra | cocktail shrimp | salami sticks | celery | bacon | mozzarella balls*

### *Sparkling Wine Bar Package*

*\*PRICING ONLY AVAILABLE AS A PACKAGE BAR*

*\*1 BARTENDER REQUIRED PER 75 GUESTS AT \$100 PER BARTENDER | Per Hour*

*1 HOURS \$19  
2 HOURS \$27  
3 HOURS \$36  
4 HOURS \$45*

*prosecco | sparkling rosé  
juices: orange | grapefruit | pineapple | cranberry | peach nectar  
liqueurs: strawberry | raspberry | peach | melon | fresh garnishes: pineapple | melon | strawberry | blackberry | raspberry | mint | rosemary | cranberry*

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# Breaks

## All Day Beverage Package

**\$48.00 Per Person**

*regular and decaffeinated coffee  
assorted hot teas  
assorted soft drinks  
bottled water*

*\*available for 8 hour maximum consumption*

## Half Day Beverage Package

**\$28.00 Per Person**

*regular and decaffeinated coffee  
assorted hot teas  
assorted soft drinks  
bottled water*

*\*available for 4 hour maximum consumption*

## Consumption Beverages

*Freshly Brewed Counter Culture Regular Coffee Per Gallon \$125.00*

*Freshly Brewed Counter Culture Decaffeinated Coffee Per Gallon \$125.00*

*Assorted Hot Forte Teas | Fresh Lemon | Honey Per Gallon \$125.00*

*Hot Chocolate | 2% Milk | Valrhona Chocolate | Whipped Cream | Chocolate Shavings Per Gallon \$130.00*

*Freshly Brewed Organic Kai Iced Tea | Lemons Per Gallon \$125.00*

*Freshly Squeezed Lemonade Per Gallon \$125.00*

## Infused Water

*Very Berry*

*Citrus*

*Cucumber Basil*

*Strawberry Mint Per Gallon \$75.00*

## BOTTLED & CANNED BEVERAGES

*Assorted Coca-Cola Products On Consumption \$8.00*

*Assorted Bottled Topo Chico (Local) On Consumption \$10.00*

*Assorted Dublin Natural Sodas (Local) On Consumption \$10.00*

*Assorted Celsius Energy Drinks On Consumption \$8.00*

*Assorted Bottled Gatorade On Consumption \$9.00*

*Assorted Bottled Vitamin Waters On Consumption \$9.00*

*Assorted Bottled Simply Fruit Juices:*

*Orange | Cranberry | Grapefruit On Consumption \$8.00*

*Dr. Pepper | Diet Dr. Pepper (Local) On Consumption \$8.00*

*Acqua Panna | San Pellegrino Sparkling Waters On Consumption \$8.00*

*Buda Juice Shots (Local | 1 Ounce | Pre-poured)*

*Green: Cucumber | Spinach | Celery | Apples | Kale | Ginger | Lemon | Parsley*

*Red: Celery | Apples | Beets | Ginger | Parsley Each \$6.00*

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### **BUILD YOUR OWN BREAK**

20 PER GUEST – **select one** (1)

35 PER GUEST – **select two** (2)

44 PER GUEST – **select three** (3)

*minimum of 25 guests, pricing based on 30 minute presentation*

### **MY OWN TRAIL MIX** **VG, N**

*build your own with:*

assortment of nuts | dried fruits | seeds | chocolates

### **PROTEIN GAINS** **N**

assortment of smoked jerky's | beef | turkey | tuna

### **CHIPS & SALSA** **GF, VG**

corn tortilla chips | salsa roja | guacamole | sour cream | pico de gallo

### **MARKET VEGETABLES** **VG, GF**

seasonal selection of vegetable crudites | ranch dressing | tahini hummus

### **WELLNESS HYDRATION** **V, GF**

Coconut Water Smoothie | kale | celery | apple | banana

Orange Juice | pineapple | melon | jalapeno

### **YOGURT BAR** **VG, GF**

greek yogurt | house granola

chia seeds | sunflower seed | dried fruits | fresh berries

chocolate bits | local honey

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**V** Vegan | **VG** Vegetarian | **GF** Gluten-Free | **N** Contain Nuts

### HOSTED BREAKS

*attendant required, 75 per thirty (30) minutes  
minimum of 12 guests, presentation for thirty (30) minutes*

#### POPCORN CART **VG, GF**

freshly popped corn | melted butter |  
sea salt | caramel sauce  
15 PER GUEST

#### COTTON CANDY STATION **VG, GF**

assorted flavors | freshly spun  
15 PER GUEST

#### FRESHLY PRESSED JUICES **V, GF**

*juiced to order*  
carrot | celery | beets | kale | apple | pineapple |  
orange | grapefruit  
17 PER GUEST

#### 'WEEKEND' COFFEE CART **VG, N**

*minimum of 25 guests required  
coffee cart requires a barista attendant at \$150 per 30 minutes  
pricing is based on 30 minute presentation and subject to availability  
25 to 50 guests require a full one (1) hour to service, additional fees may apply*

espresso | cappuccino | macchiato | latte  
biscotti | whipped cream | chocolate shavings | flavored syrups  
\$24 PER GUEST  
Add Affogato +4 PER GUEST

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## BREAKS A LA CARTE

*minimum order of one dozen (12) per selection*

### WHOLE SEASONAL FRUITS **V, GF**

4 EACH

### YOGURT PARFAITS **VG, GF**

7 EACH

### POPCORN BAGS **VG, GF**

7 EACH

### ROASTED MIXED NUTS **V, GF, N**

9 EACH

### PRETZEL BAGS **VG**

6 EACH

### YOGURT COVERED PRETZEL BAGS **VG**

9 EACH

### CHOCOLATE COVERED PRETZEL BAGS **VG**

9 EACH

### INDIVIDUAL CRUDITE CUPS WITH RANCH **VG, GF**

10 EACH

### INDIVIDUAL FLAVORED YOGURTS **GF**

7 EACH

### ASSORTED GRANOLA BARS **VG, N**

7 EACH

### ASSORTED CANDY BARS **N**

7 EACH

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## SWEETS BY THE DOZEN

*Baked goods and pastries are hand-crafted in-house by our pastry team.  
A minimum of one dozen (12) per order, per selection.  
Items are sold in one dozen (12 piece) increments.*

### **Duo Chocolate Chip Cookies** VG

65 PER DOZEN

### **Oatmeal Raisin Cookies** VG

65 PER DOZEN

### **Sugar Cookies** VG

65 PER DOZEN

### **Rugelach** VG

75 PER DOZEN

### **Bacon Chocolate Chip Cookie**

80 PER DOZEN

### **Chocolate Pistachio Biscotti** VG, N

65 PER DOZEN

### **Cranberry Orange Almond Biscotti** VG, N

65 PER DOZEN

### **Cinnamon Palmiers** VG

55 PER DOZEN

### **Guava Cheese Empanadas** VG

55 PER DOZEN

### **Madeleines** VG

50 PER DOZEN

### **Coconut Tres Leche Macarons** VG, GF

55 PER DOZEN

### **Vegan Coconut Macarons** V, GF

65 PER DOZEN

*continued on next page..*

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*sweets by the dozen con't*

**Double Fudge Brownies** VG

65 PER DOZEN

**Soft Chocolate Chip Blondie** VG

65 PER DOZEN

**Almond Shortbread** VG, N

65 PER DOZEN

**Vegan Banana Oatmeal Cookies** V, VG, N

75 PER DOZEN

**House-Made French Macarons** GF, N

Choose one (1) PER DOZEN | Chocolate | Raspberry | Lemon | Pistachio | Matcha | Orange | Caramel  
72 PER DOZEN

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V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts

# Lunch

## PLATED LUNCH

*pre-selection required*

### FIRST COURSE *select one (1)*

**Cauliflower Velouté** | Truffle Cream | Brioche Crouton *VG*

**Cream of Mushroom** | Parsley Pistou | Grana Padano *GF, VG*

**Creamy Tortilla Soup** | Cilantro | Tortilla Strip | Lemon Oil *GF, VG*

**Sweet Corn Bisque** | Chive Oil | Blue Crab | Puffed Sorghum *GF*

**Traditional Gazpacho** | Sweet Basil | Balsamico di Modena *V*

**Tender Greens** | Farmer's Market Radish | Dried Cherry | Candied Pecan | Shallot Confit Vinaigrette *GF, VG*

**The Joule Caesar** | Baby Gem Lettuce | Parmesan Crisps | Pain au Levain Breadcrumbs | Citrus Relish

**Heirloom Tomato Caprese** | Burrata | Pickled Shallots | Focaccia | Marcona Almond | Saffron Vinaigrette *VG, N*

**Bibb Lettuce Salad** | Pickled Onion | Gorgonzola | Smoked Bacon | Buttermilk Chive Dressing *GF*

**Salt Roasted Beet Salad** | Arugula | Citrus | Hazelnut | Avocado | Pedro Ximenez Sherry Vinaigrette *GF, VG*

### SECOND COURSE *select one (1)*

#### COLD ENTRÉE

**Herb Marinated Skirt Steak** | Romaine | Balsamic Onion | Candied Walnut | Point Reyes Blue Dressing *GF*

**Quinoa Bowl** | Baby Kale | Avocado | Cherry Tomatoes | Toasted Almonds | Grilled Chicken *GF*

**Provençal Nicoise Salad** | Seared Ahi Tuna | Fingerling Potatoes | Green Beans | Olives | Soft Boiled Egg | Basil Vinaigrette *GF*

**Shrimp Louie Salad** | Cucumber | Heirloom Tomato | Avocado | Bibb Lettuce | Soft Boiled egg | Caper *GF*

#### HOT ENTRÉE

**Sun Dried Tomato and Mushroom Stuffed Chicken Breast** *N*

Moroccan Couscous | Dried Apricot | Toasted Almonds | Asparagus | Olive Jus

**Grilled Pacific Salmon** *GF*

Ratatouille Vegetables | Arugula Pistou | Petit Greens

**Roasted Chicken Breast** *GF*

Peewee Potato | Oven Roasted Tomato | Charred Broccolini | Cipollini Jus

*continued on next page..*

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**Petit Beef Tenderloin GF**

Horseradish Potato Puree | Heirloom Carrot | King Trumpet Mushroom | Chimichurri

**Roasted Cauliflower GF**

Vadouvan Curry | Quinoa | Cherry Tomato Confit | Pickled Shallots | Cilantro Zhoag

**THIRD COURSE** select one (1)**Red Velvet Cake VG**

Cream Cheese Frosting | Chocolate Sauce | Vanilla Chantilly

**Vanilla Cheesecake VG**

Graham Cracker Crust | Raspberry Coulis | Seasonal Berries

**Carrot Cake VG, N**

Yogurt Carrot Sauce | Thyme infused Pineapple | Candied Walnut

**Lemon Meringue Tart**

Toasted Meringue | Sweet Tart Shell | Lemon Curd

**Chocolate Mousse GF**

Dark Chocolate | Whip Cream | Salted Caramel

**Coconut Chocolate Mousse V, GF**

Fresh Raspberries | Berry Chocolate Crisp | Vegan Whip Cream

**Coconut Chia Pudding V, GF**

Cocoa Nibs | Mango passion Lime Compote | Seasonal Berries

**“Classic” Crème Brûlée VG, GF**

Caramelized Sugar | Vanilla Bean Custard | Seasonal Berries

**BEVERAGE**

Counter Culture Coffee- regular and decaffeinated  
Tea Forte & Kai Artisan Selections

**TWO COURSES**

67 PER GUEST

**THREE COURSES**

80 PER GUEST

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## PLATED 3 COURSE POWER LUNCH

*select one (1) soup or one (1) salad, one (1) entrée, and one (1) dessert  
selections need to be the same for the entire group, perfect for business groups  
maximum of 50 guests, 100% group guarantee required*

### 1<sup>ST</sup> COURSE

**SELECT ONE** (1) SOUP **OR** ONE (1) SALAD  
+6 per guest for both soup and salad

#### SOUP

**Cream of Mushroom** | Parsley Pistou | Grana Padano **GF, VG**

**Creamy Tortilla Soup** | Cilantro | Tortilla Strip | Lemon Oil **GF VG**

**Traditional Gazpacho** | Sweet Basil | Balsâmico di Modena **V**

#### SALAD

**Tender Greens** | Farmer's Market Radish | Dried Cherry | Candied Pecan | Shallot Confit Vinaigrette **GF, VG**

**The Joule Caesar** | Baby Gem Lettuce | Parmesan Crisps | Pain au Levain Breadcrumbs | Citrus Relish

**Salt Roasted Beet Salad** | Arugula | Citrus | Hazelnut | Avocado | Pedro Ximenez Sherry Vinaigrette **GF, VG**

### 2<sup>ND</sup> COURSE

#### ENTRÉE

**Grilled Chicken Breast** | Quinoa Salad | Roasted Pepper Chimichurri **GF**

**Pan Roasted Salmon** | Moroccan Couscous | Olive Jus

**Petit Beef Tenderloin** | Brown Butter Yukon Potatoes | Cabernet Jus **GF**

**Plant Based Meatball** | Zatar Spiced Cauliflower | Kaffir Lime Tzatziki

**Pappardelle Pasta** | Sun Dried Tomato | Arugula | Wild Mushroom | Lemon

### 3<sup>RD</sup> COURSE

#### DESSERT

**Flourless Chocolate Cake** | Coffee Sauce | Fresh Berry **GF, VG**

**Buttermilk Panna Cotta** | Mango Lime Compote **GF**

**Berry Streusel Tart** | Cinnamon Crumble | Berry Coulis **VG**

#### BEVERAGE

Counter Culture Coffee- regular and decaffeinated  
Tea Forte & Kai Artisan Selections

90 PER GUEST

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**LUNCH BUFFET****A LA CARTE**

*minimum of 25 guests required  
additional fee of 250 for groups under 25*

**SOUPS**

**select one (1)**, additional selections 6 PER GUEST

**Cauliflower Velouté** | Truffle Cream | Brioche Crouton **VG**

**Cream of Mushroom** | Grana Padano **VG, GF**

**Creamy Tortilla Soup** | Cilantro | Tortilla Strip **VG, GF**

**Sweet Corn Bisque** | Arugula Pistou **VG, GF**

**Vegetable Minestrone** | Basil Pesto **VG, N**

**Roasted Tomato Soup** | Parmesan Sourdough Crouton **VG**

**SALADS**

**select three (3)**, additional selections 8 PER GUEST

**Traditional Caesar** | Romaine Heart | Parmesan Reggiano | Sourdough Crouton

**Tender Greens** | Farmer's Market Radish | Dried Cherry | Candied Pecan | Shallot Confit Vinaigrette **V, N**

**Heirloom Tomato Caprese** | Burrata | Pickled Shallot | Focaccia | Marcona Almond | Saffron Vinaigrette **VG, N**

**Bibb Lettuce Salad** | Pickled Onion | Dolcelatte Gorgonzola | Smoked Bacon | Buttermilk Chive Dressing **GF**

**Taco Salad** | Avocado | Cotija Cheese | Cherry Tomato | Pepita | Red Onion | Poblano Sour Cream Dressing **VG, GF**

**Greek Salad** | Cucumber | Heirloom Tomato | Calamata Olive | Feta Cheese | Oregano Dressing **VG, GF**

**Cauliflower and Heirloom Carrot Salad** | Pistachio | Tahini Yogurt | Sumac | Pomegranate Molasses **VG, GF, N**

**Roasted Beet** | Goat Cheese | Pecans | Frisee | Citrus Vinaigrette **VG, GF, N**

**VEGETABLES**

**select one (1)**, additional selections 8 PER GUEST

**Crispy Brussel Sprouts** | Smoked Bacon **GF**

**Baked Cauliflower** | Vadouvan Curry **V, GF**

**Pan Roasted Cremini Mushroom** | Brandy **VG, GF**

**Haricot Vert** | Dijon Mustard Dressing **VG, GF**

**Grilled Asparagus** | Preserved Lemon Aioli **VG, GF**

*continued on next page..*

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LUNCH BUFFET  
A LA CARTE *continued*

**Caramelized Carrot** | Lavender Honey VG, GF

**Local Squash** | Tarragon Vinaigrette V, GF

**Roasted Roma Tomato** | Arugula Pistou V, GF

**Seasonal Local Vegetable Medley** V, GF

**Provençal Ratatouille** V, GF

STARCHES

*select one (1), additional selections 8 PER GUEST*

**Herb Roasted Yukon Potato** VG, GF

**Classic Pommes Puree** VG, GF

**Lemon Risotto** VG, GF

**Buttermilk Fingerling Potato Mash** VG, GF

**Creamy Parmesan Polenta** VG, GF

**Roasted Sweet Potato** | Piloncillo Glaze V, GF

**Coconut Ginger Jasmine Rice** V, GF

**Yukon Potato Gratin** | White Cheddar VG, GF

**Corn and Pepper Succotash** VG, GF

**Moroccan Couscous** VG, N

**Truffle Macaroni & Cheese** VG

ENTRÉES

*select two (2), additional selections 12 PER GUEST*

**Vegetable Yakisoba** | Sugar Snap Pea | Carrot | Chinese Broccoli VG

**Grilled Salmon** | Poblano Creamed Corn GF

**Pan Roasted Gulf Snapper** | Tomato Fennel Stew GF

**Panang Curry Shrimp** | Coconut Milk | Thai Basil GF

**Bistro Beef Medallions** | Red Pepper Chimichurri GF

**Grilled Beef Skirt Steak** | Cipollini Onion | King Trumpet Mushroom | Cabernet Jus GF

*continued on next page..*

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LUNCH BUFFET  
A LA CARTE *continued*

**Miso Glazed Black Cod** | Savoy Cabbage | Shitake Mushroom | Sesame Seed

**Roasted Natural Chicken** | Buttermilk Brine | Cherry Tomato | Mustard Jus GF

**Rosemary Lemon Chicken** | Sudachi Beurre Blanc GF

**DESSERTS**

select three (3), additional selections 10 PER GUEST

**Brownie** | Bittersweet Chocolate Chip | Velvety Cake VG

**Blondie** | White Chocolate Chip VG

**Vanilla Bean Crème Brulee** | Vanilla Custard | Caramelized Sugar VG

**Palmiers** | Cinnamon Puff Pastry VG

**Baked Churros** | Cinnamon Sugar VG

**Creamed Filled Beignets** | Vanilla Pastry Cream VG

**Lemon Tarts** | Lemon Curd | Torched Meringue

**Chocolate Caramel Tarts** | Dark Chocolate Cream | Whipped Caramel Cream

**Flan** | Vanilla Custard | Caramelized Caramel Topping VG, GF

**Chocolate Budino** | Dark Chocolate | Chantilly Cream VG, GF

**Texas Turtle Cake** | Chocolate Cake | Pecans | Chocolate Ganache VG, N

**Mini Cheesecake** | Graham Cracker Crust | Chantilly Cream VG

85 PER GUEST

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## Boxed Lunch

*Selections are packaged in takeaway containers, in compostable bags, and include a bottle of water and utensils.  
Designed for guests to enjoy off property.*

### SANDWICHES & WRAPS

*gluten free and lettuce wrapped options available upon request  
minimum order of six (6) per selection*

**Classic Caesar Wrap** | Grilled Chicken | Parmesan | Croutons | Spinach Flour Tortilla

**Smoked Turkey** | Bibb Lettuce | Heirloom Tomato | Smoked Bacon | Whole Wheat Bread

**Herb Roasted Beef** | Double Cream Brie | Watercress | Grain Mustard | Pickled Onion | Baguette

**Albacore Tuna Salad** | Wild Arugula | Avocado | Tarragon Aioli | Heirloom Tomato | Sun Dried Tomato Tortilla

**Grilled Chicken** | Chipotle BBQ Glaze | Provolone | Spicy Mustard | Pea Greens | Texas White

**Grilled Eggplant Panini** Calabrian Chili Hummus | Tomato | Cucumber | Arugula | Lime Agave dressing **V**

**Mediterranean Lavash Wrap** Tzatziki | Feta | Chickpeas | Black Olive | Roasted pepper | Mushroom | Zucchini | Mint **VG**

### SALADS **select one (1)**

Traditional Pasta Salad **VG**

Peewee Potato Salad **VG, GF**

Panzanella Salad **VG**

Quinoa Tabbouleh **V**

Freekeh-Cauliflower Salad **V**

### SNACKS ON THE GO **select one (1)**

Trail Mix **VG, N**

Potato Chips **VG**

Vegetable Chips **VG**

Pretzels **VG**

Apple **V, GF**

Banana **V, GF**

Grapes **V, GF**

### SWEET TREATS **select one (1)**

Decadent Chocolate Chip Cookie **VG**

Vegan Banana Oatmeal Cookies **V, N**

Rice Krispy Treats **VG, GF**

Chocolate Chip Blondie **VG**

Double Fudge Brownie **VG**

55 PER GUEST

*\*in-house consumption of boxed offerings will incur an  
additional fee of 10 PER GUEST for cleaning and resetting our events spaces*

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# Southern Cooking - Lunch Buffet

-Monday-

## SOUP

**Corn Chowder** | Vande Rose Farm Smoked Bacon

## SALAD

**Southern Panzanella Salad** | Buttermilk Corn Bread | Charred Corn | Cherry Tomato | Cucumber | Lima Bean | Smoked Gouda | Red Onion | Bacon | Apple Cider Mustard Vinaigrette

**Fingerling Potato Salad** | Creole Mustard | Sweet Pickle Relish | Free Range Eggs | Roasted Peanut | Mayonnaise **VG, GF, N**

**Heirloom Tomato and Watermelon Salad** | Strawberries | Tarragon | Mint | Balsamic Vinegar **V, GF**

## ENTRÉE

**New Orleans Style BBQ Shrimp**

Toasted French Baguette

**Biscuit Chicken Pot Pie**

Thyme | Cremini Mushroom

**Cajun Beef Pepper Steak** **GF**

Coulotte Cut | Cajun Rice

**Maque Choux** **GF**

Andouille Sausage | Okra | Double Cream

## DESSERTS

**Peach Cobbler** **VG**

Spiced Roasted Peach | Cinnamon Oat Streusel

**Banana Pudding** **VG**

Vanilla Custard | Chantilly Cream

**Mississippi Mud Cake** **VG**

Chocolate Cake | Marshmallow Fluff | Chocolate Ganache

**Key Lime Cream Tartlets**

Key Lime Curd | Sweet Tart Shell | Seasonal Berry

95 PER GUEST

*87 per guest if lunch buffet of the day is selected*

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# From The Grill - Lunch Buffet

-Tuesday-

## SOUP

**Creamy Tortilla Soup** | Tortilla Strips | Queso Fresca **VG, GF**

## SALAD

**Tomato and Melon Salad** | Heirloom Tomato | Seasonal Melon | Sweet Basil | Speck Ham | Saba **GF**

**Bibb Lettuce Salad** | Candied Pecan | Point Reyes Blue Cheese | Cherry Tomato | Buttermilk Chive Dressing **VG, N**

**Kale and Cabbage Salad** | Shaved fennel | Medjool Date | Spicy Peanut Dressing **VG, GF, N**

## ENTRÉE

**Buttermilk Brined Natural Chicken** **GF**  
Rosemary | Lemon | Melted Cherry Tomato

**Grilled Pacific Salmon** **GF**  
Tamarind Chili Glaze | Cilantro

**Chipotle Rubbed Flat Iron Steak** **GF**  
Lime Butter | Crispy Shallot

**Baked Potato Casserole** **GF**  
Hatch Chili Cheddar | Cotija Cheese | Chihuahua Cheese | Scallion | Smoked Bacon

## DESSERTS

**Pineapple Skewers** | Rosemary | Honey | Vanilla **VG, GF**

**Grilled Peaches** | Thyme | Light Brown Sugar | Butter **VG, GF**

**Banana Bread Pudding** | Vanilla Cinnamon Custard | Brioche | Caramelized Banana **VG**

95 PER GUEST

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# French Inspired - Lunch Buffet

-Wednesday-

## SOUP

**Vichyssoise** | Brioche Crouton | Chive Whipped Crème Fraiche **VG**

## SALAD

**Frisee Salad** | Lardon | Haricot Vert | Sourdough Croutons | Champaign Dijon Vinaigrette

**Nicoise Salad** | Bibb Lettuce | 8-minute Egg | Haricot Vert | fingerling Potato | Olive Oil Packed Tuna | Nicoise Olive | French Breakfast Radish **GF**

**Watercress and Arugula Salad** | Toasted Walnut | Grape | Anjou Pear | Comté Cheese | Red Wine Vinaigrette **VG, GF, N**

## ENTRÉE

**Pan Roasted Loup de Mer** **GF**  
Provencal Tomato and Olive Stew

**Roasted Lemon Thyme Chicken** **GF**  
Mushroom Fricassee

**Parisian Steak** **GF**  
Bavette Cut | Café de Paris Sauce

**Roasted Vegetables** **V, GF**  
Fine Herbs | Extra Virgin Olive Oil

## DESSERTS

**Citrus Madeleine** | Citrus Essence | Tender Butter Sponge **VG**

**Financiers** | Brown Butter | Almond Sponge **N**

**Palmiers** | Caramelized Puff Pastry | Cinnamon Sugar **VG**

**Opera Cake** | Almond Jaconde | Coffee Buttercream | Chocolate Ganache **VG, N**

95 PER GUEST

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## Classic Delicatessen - Lunch Buffet

-Thursday-

### SOUP

**Classic Minestrone Soup** | Cavatappi Pasta | Arugula Pistou **VG**

### SALAD

**Italian Chopped Salad** | Salami | Romaine | Kalamata Olive | Mozzarella | Parmesan | Cherry Tomato | Red Onion | Chickpeas | Oregano Dressing **GF**

**Roasted Cauliflower and Carrot Salad** | Pistachio | Tarragon | Saffron Vinaigrette **V, N**

**Red Potato Salad** | Basil Pesto Aioli | Caramelized Onion | Smoked Salmon | Pickled Mustard Seed **GF, N**

### ENTRÉE

**Corned Beef** **GF**

Cabbage | Baby Carrot | Yukon Potato | Spicy Mustard

**Orange Rosemary Roasted Chicken** **GF**

Balsamic Vidalia Onion | Campari Tomato

**Grilled Cheese and Beef Short Rib Sandwich**

Grain Mustard Cheddar | Smoked Bacon Jam | Marbled Rye Bread

### DESSERTS

**Brownie** | Bittersweet Chocolate Chip **VG**

**Blondie** | White Chocolate Chip | Vanilla Essence **VG**

**Cupcakes** | Vanilla Sponge | Buttercream Frosting **VG**

**Rice Krispy Treats** | Marshmallow | White Chocolate Drizzle | Raspberry Crispy **GF**

95 PER GUEST

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# Coastal Italian - Lunch Buffet

-Friday-

## SOUP

**Italian White Bean Soup** | Potato | Tuscan Kale **VG**

## SALAD

**Burrata Caprese Salad** | Heirloom Tomato | Sweet Basil | Balsamico di Modena **VG**

**Chicory Salad** | Candied Hazelnut | Endive | Castel Franco | Grape | Radish | White Balsamic Vinaigrette **VG, N**

**Antipasto Salad** | Artichoke Heart | Pepperoncini | Cherry Tomato | Soppressata | Bocconcini | Castelvetro Olives **GF**

## ENTRÉE

**Sicilian Braised Chicken** **GF**

Cherry Tomato | Calabrian Chili | Golden Raisin | Green Olive

**Prosciutto Wrapped Pork Tenderloin** **GF**

Rosemary Apple Sauce | Parmesan Reggiano

**Squid Ink Linguini allo Scoglio**

Seasonal Clam | Shrimp | Calamari | Garlic | Lemon | Tomato | Extra Virgin Olive Oil

## DESSERTS

**Tiramisu** | Coffee-Soaked Lady Fingers | Marsala Mascarpone Cream

**Cannoli** | Ricotta Cream | Orange Zest | Chocolate Shaving **VG**

**Biscotti** | Almond | Citrus Zest | Sun Dried Cranberries **VG, N**

**Chocolate Bundino** | Dark Chocolate | Chantilly Cream **VG, GF**

95 PER GUEST

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# Texas Style - Lunch Buffet

-Saturday-

## SOUP

**Texas Cowboy Stew** | Kielbasa Sausage | Pinto Beans | Texas Garlic Toast

## SALAD

**Texas Caviar Salad** | Cherry Tomato | Avocado | Sweet Corn | Bean Medley | Chili Lime Vinaigrette **VG, GF**

**Baby Gem Lettuce Salad** | Spiced Pepita | Corn Bread Crumbles | Pickled onion | Poblano Sour cream Dressing **VG**

**New Potato Salad** | Guajillo Pepper Aioli | Scallion | Smoked Bacon **GF**

## ENTRÉE

**Bourbon BBQ Chicken** **GF**

Buttermilk Brine | Charred Green Onion

**Carne Asada Marinated Skirt Steak** **GF**

Salsa Verde | Grilled Lemon

**Herb Crusted Gulf Grouper** **GF**

Blackened Butter | Fried Caper

## DESSERTS

**Funnel Cake** | Crispy Light Fried Dough | Powdered Sugar **VG**

**Pecan Chocolate Tartlets** | Toffee Chocolate Custard | Chocolate Tart **VG, N**

**Buttermilk Tartlets** | Buttermilk Custard | Whipped Cream **VG**

**Dr. Pepper Cake** | Chocolate Cake | Dr. Pepper Chocolate Ganache **VG**

95 PER GUEST

*87 per guest if lunch buffet of the day is selected*

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**V** Vegan | **VG** Vegetarian | **GF** Gluten-Free | **N** Contain Nuts

# Wellness & Spa Cuisine

## POWER LUNCH BUFFET

### SOUP **select one** (1)

**Yellow Tomato and Cantaloupe Gazpacho** V, GF

**Tri Color Lentil Soup** V, GF

**Roasted Sweet Potato and Miso Soup** V

### SALAD

**Superfood Salad** | Kale | Almonds | Blueberry | Goji Berry | Avocado | Hemp Seed | Apple Cider Vinaigrette V, GF, N

**Chilled Asparagus Salad** | Grapefruit Gremolata V, GF

**Piquillo Pepper Hummus** | Pita Chips VG

### ENTRÉE

**Plant Based Meat Ball** | Roasted Cauliflower | Kaffir Lime Tzatziki VG

**Sake Poached Salmon** | Lemongrass Miso Sauce

**Twice Baked Sweet Potato** | Vegan Butter | Spiced Pepita | Fine Herb V, GF

### DESSERT

**Chocolate Mousse** GF

Dark Chocolate | Macerated Fresh Berries | Chantilly Cream

**Chia Coconut Pudding** V, GF

Cocoa Nibs | Fresh Raspberry | Vegan Granola

**Nutty Fruit Cake Bite** VG, N

Sable Crust | Raspberry Jam Layer | Pistachio Cake

95 PER GUEST

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## Afternoon Tea

maximum of 25 guests  
all food items listed below will be provided

TEA FORTE & KAI  
SELECTION OF ARTISAN TEAS

### Decadently Sweet

**Dark Chocolate Mendiants** | Candied Apricot | Sun-Dried Cranberries | Raspberry Crisp **V, GF**

**Lemon Thyme Madeleines** | Brown Butter Madeleines | Candied Thyme | Lemon Essence **VG**

**Raspberry Tart** | Raspberry Custard | White Chocolate Chantilly | Short Crust **VG**

**Chocolate Hazelnut Bar** | Chocolate Ganache | Chocolate Feuilletine | Crunchy Praline **VG**

**Butter Cookie** | Matcha | Sesame seeds | Sable Dough **VG**

### Deliciously Savory

**Scones** | Scallion & Parmesan Scone | Blueberry Thyme | Chocolate Citrus **VG**

**Caviar & Eggs** | shallot | crème fraîche | chive | brioche

**Gougères** | prosciutto | tomato preserve | sottocenere al tartufo

**Beet Cured Ocean Trout** | focaccia | basil butter | preserved lemon

**Avocado Bruschetta** | pomegranate | spiced pistachios **V, N**

145 PER GUEST

### Enhancements

**CAVIAR COURSE** select one (1)

White Sturgeon

Kaluga Hybrid

Russian Osetra

Imperial Golden Osetra

Served with | egg | chives | onion | crème fraîche | blinis | brioche toast points

-Market Price Per Ounce-

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# Reception

## -Butler Passed Hors D'oeuvres-

### COLD SELECTIONS

- Mediterranean Ratatouille Tartlet** | Lavender Goat Cheese **VG**
- Double Cream Brie Cheese** | Grapes | Candied Pecans | Texas Honey | Brioche **VG, N**
- Heirloom Tomato Bruschetta** | Garden Basil | Focaccia **VG**
- Compressed Watermelon Salad** | Sugar Snap Peas | Meyer Lemon | Greek Yogurt **VG, GF**
- Salt Roasted Heirloom Beet** | Whipped Burrata | Pistachio | Balsamico di Modena **VG, GF, N**
- Sweet Corn Soup Shooter** | Cilantro Oil | Puffed Sorghum **VG, GF**
- Duck Confit Tartlet** | Fuji Apple Mostarda | Rosemary
- Blackened Chicken Salad** | Pickled Celery | Brown Molasses Bread
- Black Pepper Crusted Beef** | Horseradish Aioli | Smokey Blue Cheese | Baguette
- Smoked Salmon Rillettes** | Smoked Trout Caviar | Dill | Brioche
- Heirloom Tomato and Cantaloupe Gazpacho** | Toasted Coriander | Sweet Basil Oil **V, GF**
- Mexican Shrimp Cocktail** | Hass Avocado | Tajin | Tapatio **GF**
- Nordic Gravlax** | Caraway Dill Butter | Pickled Onion | Rye and Spelt Bread
- Violet Potato Confit** | Whipped Crème Fraiche | Paddle Fish Caviar **GF**
- Ahi Tuna Poke** | Mango | Wakame | Sambal | Rice Crisps
- Medjool Date** | Speck Ham | Lamb Chopper Cheese **GF**
- Sesame Crusted Ahi Tuna** | Yuzu Kosho Aioli | Red Shiso
- Seared Salmon Tataki** | Sweet White Miso | Serrano Pepper
- Blue Crab Salad** | Preserved Lemon | Fine Herbs | Onion Beet Crostini
- Foie Gras Mousse** | Hazelnut | Passion Fruit Gelee | Pain de Mie **[+3 each] N**
- Maine Lobster Roll** | Brioche | Celery | Tarragon **[+3 each]**

12 PER PIECE

*selections are sold in one dozen (12 piece) increments  
minimum order of two (2) dozen required per selection*

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## Butler Passed Hors D'oeuvres

### HOT SELECTIONS

- Wild Mushroom Tartlet** | Point Reyes Blue Cheese | Lemon Thyme **VG**
- Black Truffle Mac and Cheese Croquette** | Basil Pesto Aioli **VG, N**
- Black Bean and Sweet Corn Empanada** | Key Lime Crème Fraiche
- Thai Beef Skewer** | Toasted Peanut | Kaffir Lime **VG, N**
- Panko Breaded Artichoke Hearts** | Parmesan Reggiano | Espelette Mayo **VG**
- Organic Chicken Breast Yakitori** | Ginger Soy Tare | Shichimi Togarashi
- Punjabi Vegetable Samosa** | Turmeric Mint Yogurt **VG**
- Grilled Cheese** | Smoked Brisket | Whole Grain Mustard | Texas Toast
- Spanish Chorizo and Manchego Arancini** | Meyer Lemon Aioli
- Arugula Pesto Arancini** | Calabrese Chili Aioli **VG, N**
- Smoked Pancetta Wrapped Shrimp** | Chipotle BBQ Glaze **GF**
- Bacon Wrapped Short Rib** | Gochujang Honey Glaze | Toasted Garlic
- Blue Crab Bites** | Cajun Remoulade | Pickled Shallot
- Tandoori Chicken Skewer** | Vadouvan Lime Yogurt **GF**
- Quiche Lorraine** | Black Truffle Salt
- Wagyu Beef Slider** | Hatch Chili Cheddar | Pickled Mustard Seed | Brioche
- King Oyster Mushroom Skewer** | Japanese Goma Dare | Furikake
- Yukon Potato Croquette** | Jambon de Paris | Dijonnaise
- Lamb Lollipop** | Sun Dried Tomato Tapenade | Balsamico di Modena **[+3 each] GF**
- Wagyu Beef Tataki** | Whisky Barrel Aged Shoyu | Wasabi **[+3 each]**
- Seared Foie Gras** | Brioche | Stone Fruit | Sherry Gastrique | **[+3 each]**
- Mini Lobster Quesadilla** | Charred Pasilla Pepper Crema **[+3 each]**

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## Reception

### CHEF ATTENDED ACTION STATIONS

*chef attendant is required*

*chef attendant fee of \$150 per chef, per two (2) hour event, per fifty (50) guests  
time overage will incur a an additional fee of \$200 per chef, per additional hour*

### LIVE OYSTER SHUCKING STATION **GF**

selection of east or west coast oysters

Chipotle Cocktail Sauce | Horseradish | Mignonette | Lemon

40 PER GUEST

### PASTA STATION **select one (1)**

**Mezze Rigatoni**

Shrimp Arrabiata

**Wild Mushroom Ravioli **VG****

Limoncello Cream

**Cavatappi**

Cacio e Peppe, Pancetta

37 PER GUEST

*additional selections +8 per guest, per selection*

### RISOTTO STATION **select one (1)**

**Risotto Milanese**

Braised Beef Cheek Ragu

**Wild Mushroom Risotto **VG****

Mascarpone Cheese | Grana Padano

**Blue Crab Risotto**

Preserved Lemon | Creme Fraiche

37 PER GUEST

*additional selections +8 per guest, per selection*

### SPANISH TAPAS STATION **select one (1)**

**Jamon de Serrano with Pan con Tomate**

Heirloom Tomato | Pan de Cristal

**Gambas al Ajillo**

Lemon | Parsley | Ciabatta Crostini

**Tuna Croquette**

Aged Sherry Vinegar | Lemon Aioli

37 PER GUEST

*additional selections +8 per guest, per selection*

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**STREET TACO STATION** select one (1)

**Gulf Grouper**

Chipotle Mayo | Cabbage | Salsa Macha | Flour tortilla

**Achiote Chicken** GF

Salsa Roja | Pico de Gallo | Cilantro | Crema Mexicana | Corn Tortilla

**Carne Asada** GF

Skirt Steak | Roasted Tomato Salsa | Guacamole | Onion and Cilantro | Corn Tortilla

35 PER GUEST

*additional protein + 8 per guest, per selection*

**YAKITORI STATION (choose 2)**

*live cooking station of skewered proteins*

**Japanese A5 Wagyu Striploin** | red miso glaze (+30)

**Natural Chicken Thigh** | Ginger Soy Dare

**Beef Tenderloin** | Truffle Salt | Ponzu

**Shishito pepper, Maitake mushroom, Cherry tomato** | Yuzu Kosho GF

**Gulf Shrimp** | Smoked Sea Salt | Yuzu Oil GF

40 PER GUEST

*additional protein + 8 per guest, per selection*

*-Premium Reception Stations-*

*For the Discerning Guest*

**FLORIDA STONE CRAB STATION** GF

seasonal availability

Louie Dressing | Lemon

85 PER GUEST

**ALASKAN KING CRAB STATION** GF

seasonal availability

Drawn butter | Lemon Aioli

85 PER GUEST

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# Reception

## CARVING STATIONS

*chef attendant required*

*chef attendant fee of \$150 per chef, per two (2) hour event, per fifty (50) guests  
time overage will incur a an additional fee of \$200 per chef, per additional hour  
guarantee of 100% of group required*

## BEEF

### ROASTED PRIME RIB OF BEEF GF

garlic whipped potatoes | cabernet sauce | horseradish cream  
700 EACH | SERVES UP TO 35 GUESTS

### NEW YORK STRIP LOIN GF

brown butter roasted fingerling potato | chimichurri  
650 EACH | SERVES UP TO 35 GUESTS

### ROASTED TENDERLOIN OF PRIME TEXAS BEEF GF

smoked potato gratin | sauce au poivre  
650 EACH | SERVES UP TO 16-20 GUESTS

### CLASSIC BEEF WELLINGTON

sauce perigourdine | glazed petite root vegetables  
775 EACH | SERVES UP TO 16-20 GUESTS

### 36 DAY DRY-AGED BEEF RIBEYE TOMAHAWK GF

rosemary pomme frites, black truffle butter  
250 EACH | SERVCES 7-10 GUESTS

### TEXAS STYLE BEEF BRISKET GF

herbed potato salad, house barbeque sauce  
700 EACH | SERVES UP TO 16-20 GUESTS

## LAMB

### AUSTRALIAN RACK OF LAMB

mandarin glazed carrots | miso-lime mustard  
180 EACH | SERVES UP TO 8 GUESTS

### BAHARAT SPICED GRILLED LAMB LOIN GF

charred eggplant puree | cilantro | fresh lemon  
180 EACH | SERVES UP TO 8 GUESTS

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**POULTRY**

ROTISSERIE STYLE WHOLE CHICKEN **GF**  
rosemary mashed potatoes | sauce chasseur  
150 EACH | SERVES UP TO 8-10 GUESTS

CITRUS BRINED ROASTED TURKEY BREAST  
roasted delicata squash | brown gravy  
150 EACH | SERVES UP TO 8-10 GUESTS

**PORK**

DARK SOY AND HONEY ROASTED PORK BELLY  
steamed buns | hoisin | cucumber | scallion  
450 EACH | SERVES UP TO 35 GUESTS

BOURBON GLAZED PORK LOIN **GF**  
flambéed apples | cider jus  
400 EACH | SERVES UP TO 35 GUESTS

BARBEQUE GLAZED BABY BACK RIBS  
jalapeno cheddar cornbread | braised collard greens  
400 EACH | SERVES 11 TO 13 GUESTS

**SEAFOOD**

SLOW COOKED DILL & CORIANDER SALMON **GF**  
lemon aioli | wilted kale | fresh lemon  
450 EACH | SERVES UP TO 25 GUESTS

AHI TUNA LOIN TATAKI  
sauteed garlic daikon radish | wasabi sauce  
500 EACH | SERVES UP TO 25 GUESTS

BANANA LEAF BAKED WHOLE GULF SNAPPER **GF**  
coconut rice | ginger | pandan | chili-lime sauce  
450 EACH | SERVES UP TO 25 GUESTS

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# Reception

## SUSHI & SASHIMI

*Sushi Station is for display only  
gluten-free soy sauce available upon request  
wasabi, pickled ginger, soy sauce, chopsticks included*

### ROLLS select three (3)

California  
Spicy Tuna  
Tuna and Cucumber  
Salmon and Avocado  
Hamachi and Green Onion  
Vegetable Roll **V**  
Soft Shell Crab (+6)  
Shrimp Tempura (+4)

*additional roll(s) +8 per guest, per selection*

49 PER GUEST

### NIGIRI ASSORTMENT select three (3)

Tuna  
Salmon  
Hamachi  
Shrimp  
Japanese Amberjack (+6)  
Hokkaido Scallop (+6)  
Japanese Sea Bream (+8)  
Korean Fluke (+10)

54 PER GUEST

### SASHIMI ASSORTMENT select three (3)

Tuna  
Salmon  
Hamachi  
Japanese Amberjack (+6)  
Hokkaido Scallop (+6)  
Japanese Sea Bream (+8)  
Korean Fluke (+10)

44 PER GUEST

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# Reception

## DISPLAYED STATIONS

*Chef attendant recommended for all stations. Chef Attendant fee of \$150 per Chef per two-hour event, per fifty (50) guests. Minimum of 25 guests.*

### CHIPS & DIP

**Guacamole** | avocado | cilantro | red onion | lime **VG, GF**

**Queso** | tomato | cilantro | picadillo **GF**

20 PER GUEST

### GRAND AIOLI CRUDITES **VG, GF**

asparagus | celery | baby carrots | cucumber | fennel | sweet peppers

radishes | tomato | saffron aioli | tzatziki | buttermilk ranch

20 PER GUEST

### MEDITERRANEAN TABLE **VG**

tahini hummus | tzatziki | muhammara | vegetable crudites

medjool dates | couscous salad | pita bread | spiced lavash

25 PER GUEST

### FRESH SEAFOOD POKE

Ahi tuna | Chilean salmon | edamame | wasabi | pickled ginger | avocado  
cucumber | scallion | nori | seaweed salad | koshihikari rice | sweet soy | tamari | ponzu

38 PER GUEST

### CHEESE BOARD **VG**

selection of artisanal cheeses | domestic | imported

local honey | fruit preserves | fresh bread | crackers | membrillo

28 PER GUEST

### CHARCUTERIE

selection of artisanal cured meats | domestic | imported

whole grain mustard | cornichons | mixed olives | fresh bread | crackers

28 PER GUEST

### CHARCUTERIE & CHEESE TABLE

combine both displays

45 PER GUEST

### CAVIAR STATION

Paddle Fish & Smoked Trout Caviars

**For Purists** | egg | chives | crème fraiche | blinis | brioche toast points

**For Fun** | fried chicken karaage | crinkle cut potato crisps

70 PER PERSON

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*displayed station con't*

**RAW BAR STATION**

Seasonal East & West Coast Oysters GF  
Poached Gulf Shrimp GF  
Red Snapper Ceviche | Leche de Tigre Clasico GF  
Mussels Escabeche GF  
Dressed Crab Salad GF  
Tuna Poke

Complemented by Cocktail Sauce, Mignonette, Lemon & Traditional Accoutrements

70 PER PERSON

**RAW BAR ENHANCEMENTS**

Poached Maine Lobster GF  
Alaskan King Crab GF  
Scallop Crudo GF  
Caviar GF

-MARKET PRICE-

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# Reception

## DESSERT ACTION STATIONS

*chef attendant required*

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time overage will incur a an additional fee of \$200 per chef, per additional hour*

### BANANAS FLAMBÉ **VG, GF**

Vanilla Ice Cream | Sautéed Caramelized Banana | Rum Syrup Flambe  
29 PER GUEST

### SMORES STATION

Assorted Flavored Marshmallow Skewers

Selection of Cookie | Chocolate Chip | Graham Cracker | Oatmeal | Choose of Caramel or Chocolate Sauce  
30 PER GUEST

### SUNDAE BAR **VG, N**

Choose of Ice Cream | Vanilla | Chocolate | Coffee  
Choose of Toppings | Whip Cream | Cherries | Chocolate Shaving | Sprinkles | Candied Nuts  
Chocolate Sauce | Caramel Sauce | Raspberry Coulis  
32 PER GUEST

### BUILD YOUR TRIFLE TO ORDER **VG**

Choose of Cakes | Vanilla | Chocolate | Selection of Fruits Preserves | Strawberry | Amaretto Cherries  
Custards | Vanilla | Chocolate | Whipped Cream  
26 PER GUEST

### DONUT GLAZING/TOPPING Á LA MINUTE **VG**

Choose of Glaze | Strawberry | Vanilla | Lemon | Chocolate  
Selection of Toppings | Chocolate Curls | Strawberry Curls | Rainbow Sprinkles | Powdered Sugar  
30 PER GUEST

### VALRHONA CHOCOLATE FOUNTAIN

*Premium French Chocolate*

Assorted Skewers | Vanilla Marshmallow | Vanilla Cake | Brownie Bites | Rice Krispy | Churros  
Pineapple Cube | Grapes | Strawberries  
35 PER GUEST

### COTTON CANDY STATION **VG, GF**

assorted flavors | freshly spun  
25 PER GUEST

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# Reception

## DESSERT DISPLAYED STATIONS

### EDIBLE DECORATIVE DISPLAY PIECES

*requires minimum of 14 day notice*

#### **MACARON CONE TOWER** GF, N

French Inspired Macaron Cookie

Choose 3 flavors | Chocolate | Raspberry | Passion Fruit | Lemon | Nutella | Lime | Pistachio | Espresso | Orange |  
Vanilla | Caramel

500 EACH | 6 Dozen Macarons

#### **CROQUEMBOUCHE** VG

Cream Filled Cream Puff | Caramel Shell

Choose 3 Flavors | Chocolate Ganache | Vanilla Custard | Raspberry Cream | Coffee Custard | Lemon Cream |  
Nutella | Matcha

450 EACH | 6 Dozen Cream Puff

#### **MADELEINE "TREE"** VG

Vanilla | Citrus | Chocolate Dipped | Dark | White | Raspberry | Passion Fruit | Hazelnut

450 EACH | 6 Dozen Madeleine

#### **DONUT WALL** VG

Choose 3 | Cinnamon Sugar | Powdered | Chocolate | Vanilla Glazed | Strawberry | Lemon | Caramel

350 EACH | 4 Dozen

#### **CAKE POP STAND** VG

Choose of 3 Flavors | Vanilla | Chocolate | Red Velvet | Matcha | Carrot | Lemon | Coffee

Choose up to 3 Colors | White | Chocolate | Red | Orange | Yellow | Green | Blue | Violet

400 EACH | 5 Dozen

#### **MINI CUPCAKE TIER** VG

Choose of Cake | Vanilla | Chocolate | Red Velvet

Choose up to 3 Frosting | Buttercream | Cream Cheese | Chocolate Ganache | Dark | Milk | White | Caramel Cream

Choose up to 3 Toppings | Rainbow Sprinkles | Dark Chocolate Shaving | Strawberry Shavings

Valrhona Chocolate Pearls

400 EACH | 5 Dozen Mini Cupcakes

#### **COTTON CANDY STATION** VG, GF

assorted flavors | freshly spun

25 PER GUEST

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# Dinner

## PLATED DINNERS

*All plated dinners include selection of either a salad, a soup, or an appetizer, followed by entrée, then dessert.  
Freshly brewed Counter Culture coffee, decaffeinated coffee, and artisan tea selections are all inclusive.  
-Pricing listed on entrees-*

## TABLESIDE CHOICE OPTION

*A four-course dinner with two pre-selected courses offered prior to the entrée is required for this option. Entrées may be selected tableside with a menu surcharge of 30% per guest based on the higher priced entrée. A maximum of three entrée selections can be offered to include a vegetarian or vegan option. \*5% discount on per-person pricing if 100% of all course selections are provided at a minimum of 7-days prior to contracted event.  
Available for a maximum of 75 guests*

## BREAD SERVICE

*complimentary fresh dinner rolls, cultured butter, sea salt  
gluten free rolls upon request*

## SOUPS select one (1)

**Cauliflower Velouté** | Truffle Cream | Brioche Crouton **VG**

**Cream of Mushroom** | Parsley Pistou | Grana Padano **VG, GF**

**Roasted Tomato and Piquillo Pepper Soup** | Herbed Ricotta Crostini | Basil Oil **VG**

**Roasted Butternut Squash Bisque** | Piloncillo Crema | Spiced Pepita **VG, GF**

**Sweet Corn Bisque** | Chive Oil | Blue Crab | Puffed Sorghum **GF**

**Baked Potato Soup** | Sharp Cheddar | Smoked Bacon | Green Onion **GF**

**Tuscan White Bean** | Calabrian Chili | Lemon Oil **VG, GF**

**Chilled Pea Soup** | Mustard Oil | Corn Bread Crumbles **VG**

**Traditional Gazpacho** | Sweet Basil | Balsamico di Modena **V**

*20 per guest if selected as an additional course*

## SALADS select one (1)

**Tender Greens** | Farmer's Market Radish | Dried Cherry | Candied Pecan | Shallot Confit Vinaigrette **VG, N**

**The Joule Caesar** | Baby Gem Lettuce | Parmesan Crisps | Pain au Levain Breadcrumbs | Citrus Relish

**South of the Border Caesar** | Charred Baby Gem Lettuce | Cotija Cheese | Sweet Corn | Tajin **VG, GF**

**Baby Kale Salad** | Toasted Quinoa | Humbolt Fog Goat Cheese | Strawberries | White Balsamic Coriander Vinaigrette **VG, GF**

**Bibb Lettuce Salad** | Heirloom Golden Beet | Brown Butter Pistachio | Fine Herbs | Tarragon Sherry Vinaigrette **VG, N**

**Heirloom Tomato Caprese** | Whipped Burrata | Pickled Shallots | Focaccia | Marcona Almonds | Saffron Vinaigrette **VG, N**

*20 per guest if selected as an additional course*

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**APPETIZERS** select one (1)**Japanese Yellowtail Crudo** | Sudachi Ponzu Vinaigrette | Compressed Melon | Shiso Oil**Ora King Salmon Tartar** | Charred Avocado | Roasted Lime Aioli | Crispy Shallot **GF****Cherry Tomato Tarte Tartine** | Caramelized Onion | Fromage Blanc Goat Cheese | Wild Arugula **VG****Grilled Lobster Medallion** | Mascarpone Polenta | Blistered Cherry Tomatoes | Parsley Pistou **GF****Madeira Braised Beef Cheek** | Parsnip Puree | Pickled Mustard Seed | Red Onion Marmalade **GF****Herbed Potato Gnocchi** | Wild Mushroom | Roasted Butternut Squash | Sunchoke Puree | Crispy Sage **VG****Five Cheese Ravioli** | Arrabiata Sauce | Hen of Wood Mushroom | Rosemary Breadcrumbs | Herb Ricotta **VG****Blue Crab Salad** | Ruby Red Grapefruit | Charred Edamame | Celery Root | Preserved Lemon **GF****Bayou Shrimp Risotto** | Crispy Leek | Blackened Butter **GF**

[+10 PER GUEST SUPPLEMENT]

*30 per guest if selected as an additional course***INTERMEZZO** select one (1)pineapple sorbet **V, GF**strawberry sorbet **V, GF**lemon sorbet **V, GF**mango sorbet **V, GF**melon sorbet **V, GF***[enhancement fee of +7 per guest, or +10 for two (2) selections]**[100% group guarantee required]***ENTRÉES****Pan Roasted Natural Chicken Breast** **GF**Scallion Potato Puree | Brussel Sprouts | Pancetta | Piquillo Pepper Coulis  
95 PER GUEST**Sun Dried Tomato and Mushroom Stuffed Chicken Breast** **GF**Parmesan Polenta | Cipollini Onion | Heirloom Carrot | Garlic Vincotto Jus  
97 PER GUEST**Grilled Beef Tenderloin** **GF**Peewee Potato Confit | Maitake Mushroom | Melted Roma Tomato | Cabernet Demi  
145 PER GUEST**Chipotle and Coffee Rubbed Beef Tenderloin** **GF**Poblano Creamed Corn | Charred Broccolini | Pickled Tomatillo | Roasted Pepper Chimichurri  
145 PER GUEST

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### Colorado Lamb Loin GF

Beluga Lentil | Melted Balsamic Treviso | Eggplant and Raisin Caponata  
135 PER GUEST

### Cabernet Braised Beef Short Rib GF

Risotto alla Milanese | Orange Gremolata | Natural Jus  
145 PER GUEST

### C.A.B. New York Strip Loin GF

Truffle Potato Puree | Wild Mushroom Ragout | Green Asparagus | Bearnaise Sauce  
145 PER GUEST

### Grilled Duroc Pork Chop GF

Onion and Apple Soubise | Bok Choy | Smoked Bacon | Prickly Pear BBQ Glaze  
130 PER GUEST

### Seared Pacific Salmon GF

Parsnip Lemon Puree | Rainbow Chard | Crispy Sunchoke | Chorizo Vierge  
115 PER GUEST

### Pan Roasted Gulf Snapper GF

Chickpea | Nduja | Braised Fennel | Preserved Lemon Aioli | Basil Oil  
115 PER GUEST

### Pan Seared Chilean Seabass

Red Miso Glaze | Shitake Mushroom | Gailan | Coconut Jade Rice | Sesame Seed  
135 PER GUEST

### Butter Poached Lobster Tail

Herbed Pappardelle Pasta | Saffron Limoncello Cream | Smoked Trout Caviar  
155 PER GUEST

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V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts

## Specialty Entrées

### Duo Entrées

*Chef selected seasonal vegetables and starch*

**Grilled Beef Tenderloin & Seared Diver Sea Scallops GF**

175 PER GUEST

**Cabernet Braised Beef Short Rib & Seared Pacific Salmon GF**

150 PER GUEST

**Pan Roasted Natural Chicken Breast & Roasted Gulf Snapper GF**

130 PER GUEST

**C.A.B. New York Strip Loin & Butter Poached Maine Lobster Tail GF**

195 PER GUEST

**Sun Dried Tomato and Mushroom Stuffed Chicken Breast & Sauteed Gulf Shrimp GF**

130 PER GUEST

### Vegetarian & Vegan Entrées

105 PER GUEST

*pricing applies to all entrees below*

**Roasted Cauliflower** | Vadouvan Curry | Coconut Jade Rice | King Oyster Mushroom | Golden Raisin-Mint Chutney **V, GF**

**Rigatoni Puttanesca** | Kalamata Olive | Caper | Eggplant | Roma Tomato **V**

**Garden Vegetable Napoleon** | Romesco | Olive Oil Roasted New Potato **V, N**

**Turmeric Marinated Tofu** | Charred Japanese Eggplant | Arugula-Fennel Salad | White Miso Dressing **V**

**Plant Based Meatball** | Harisa Tomato Sauce | Cherry Tomato | Vegan Mozzarella **V, GF**

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## Plated Desserts - Dinner

**Red Velvet Cake** | Cream Cheese Frosting | Chocolate Sauce | Vanilla Chantilly **VG**

**Vanilla Cheesecake** | Graham Cracker Crust | Raspberry Coulis | Seasonal Berries **VG**

**Carrot Cake** | Yogurt Carrot Sauce | Thyme infused Pineapple | Candied Walnut **VG, N**

**Strawberry Layer Cake** | Milk Sponge | Vanilla Mascarpone Cream | Strawberry Compote | Strawberry Glaze

**Lemon Meringue Tart** | Lemon Curd | Toasted Meringue | Seasonal Berries

**Chocolate Cream Tart** | Chocolate Cremeux | Milk Chocolate Chantilly | Chantilly Cream

**“Classic” Crème Brûlée** | Caramelized Sugar | Vanilla Bean Custard | Seasonal Berries **VG, GF**

**Tres Leche Cake** | Three Milk-Soaked Cake | Whip Chantilly Cream | Toasted Coconut | Fresh Berries **VG**

**Deconstructed Berry Pavlova** | Raspberry Mousse | Passion Fruit Curd | Fresh Seasonal Berries **GF**

**Chocolate Black Forest** | Chocolate Cake | Chocolate Cherry Ganache | Maraschino Cherries | Whip Cream **VG**

**Keylime “Pie”** | Graham Cracker Crust | Torched Meringue | Balsamic Vinegar Reduction **VG**

**Opera Cake** | Almond Jaconde Sponge | Coffee Buttercream | Chocolate Ganache | Espresso Sauce **VG, N**

## “Off the menu”

*Additional +10 per guest*

**Gluten Free Chocolate Layered Cake** | Flourless Cake | Chocolate Ganache | White Chocolate Chantilly **GF**

**Vegan Opera Cake** | Vegan GF Chocolate Cake | Chocolate Mousse **V, GF, N**

**Duo Dessert** | Choose two (2) from plated dinner | Scaled Down

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# American South

## -Signature Buffets-

### SOUP

**Corn and Crab Chowder** | Vande Rose Farm Smoked Bacon

### SALAD

**Southern Panzanella Salad** | Buttermilk Corn Bread | Charred Corn | Cherry Tomato | Cucumber | Lima Bean |  
Smoked Gouda | Red Onion | Bacon | Apple Cider Mustard Vinaigrette

**Roasted Sweet Potato Salad** | Candied Pecan | Kale | Green Apple | Dried Cranberries | Goat Cheese | Maple Dijon  
Vinaigrette **VG, N**

**Heirloom Tomato and Watermelon Salad** | Strawberries | Tarragon | Mint | Balsamic Vinegar **V, GF**

### ENTRÉE

**New Orleans Style BBQ Shrimp** **GF**  
Toasted French Baguette

**Cajun Roasted Chicken** **GF**  
Creamy Creole Sauce | Caramelized Cipollini Onion

**Cajun Beef Pepper Steak** **GF**  
Coulotte Cut | Cajun Rice

**Sweet Corn Casserole** **GF**  
Smoked Paprika | Chive

### DESSERT

**Banana Pudding** **VG**  
Vanilla Wafer | Vanilla Custard | Whipped Cream

**Coconut Cake** **VG**  
Coconut Cake | Coconut Cream Cheese Frosting | Toasted Coconut

**Key Lime Pies**  
Zesty Key lime Custard | Vanilla Chantilly | Fresh Berries

**Hummingbird Cake** **VG**  
Banana Pineapple Spiced Sponge | Vanilla Cream Cheese Icing

125 PER GUEST

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**V** Vegan | **VG** Vegetarian | **GF** Gluten-Free | **N** Contain Nuts

# Night in Paris - French Inspired Cuisine

## -Signature Buffets-

### SOUP

**Provencial Tomato Soup** | Basil Pistou **VG, GF**

### APPETIZER

**Brie en Croute** | Spiced Pear | Dried Cherry | Hazelnut | Local Honey | Puff Pastry | Crostini and Crackers **VG, N**

**Salad Lyonnaise** | Lardon | Soft Boiled Egg | Haricot Vert | Sourdough Croutons | Champaign Dijon Vinaigrette

**Watercress and Arugula Salad** | Toasted Walnut | Grape | Anjou Pears | Comté Cheese | Red Wine Vinaigrette **VG, N**

**Croquettes de Courgettes** | Gruyère cheese | Meyer Lemon Crème Fraiche **VG**

### ENTRÉE

**Pan Roasted Loup de Mer** **GF**

Provencal Tomato and Olive Stew

**Roasted Lemon Thyme Chicken** **GF**

Mushroom Fricassee

**Beef Bourguignon** **GF**

Pearl Onion | Carrot | Mushroom | Burgundy Wine

**Pommes Puree** **VG, GF**

Roasted Garlic | Chive

**Roasted Vegetables** **VG, GF**

Fine Herbs | Extra Virgin Olive Oil

### DESSERT

**Citrus Madeleine** **VG**

Citrus Essence | Tender Butter Sponge

**Financiers** **VG, N**

Nutty Brown Butter | Toasted Almond Cake

**Palmiers** **VG**

Crispy Buttery Puff Pastry | Caramelized Cinnamon Sugar

**Opera Cake** **VG, N**

Almond Jaconde Sponge | Espresso | Coffee Buttercream | Chocolate Ganache

150 PER PERSON

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# Coastal Italian

## -Signature Buffets-

### SOUP

**Italian White Bean Soup** | Potato | Tuscan Kale **VG, GF**

### SALAD

**Burrata Caprese Salad** | Heirloom Tomato | Sweet Basil | Balsamico di Modena **VG**

**Chicory Salad** | Candied Hazelnut | Endive | Castel Franco | Grape | Radish | Dolcelatte Gorgonzola | White Balsamic Vinaigrette **VG, N**

**Antipasto Salad** | Artichoke Heart | Pepperoncini | Cherry Tomato | Soppressata | Prosciutto di Parma | Bocconcini Castelvetro Olives **GF**

### ENTRÉE

**Sicilian Braised Chicken** **GF**

Cherry Tomato | Calabrian Chili | Golden Raisin | Green Olive

**Gulf Snapper Livornese** **GF**

Black Olive | Caper | Pomodoro Sauce | Preserved Lemon

**Bistecca alla Fiorentina** **GF**

Black Angus Rib Eye Cut | Olive Oil | Rosemary | Garlic | Sea Salt

**Tuscan Potato** **VG, GF**

Crispy Russet Potato | Rosemary | Thyme

### DESSERT

**Chocolate Budino** **GF**

Dark Chocolate | Whip Chantilly | Chocolate Shavings

**Tiramisu** **VG**

Coffee-Soaked Lady Finger | Mascarpone Cream

**Cannoli** **VG**

Ricotta Cream | Chocolate Shavings

**Cranberry Almond Biscotti** **VG, N**

Sun Dried Cranberries | Twice Baked Cookie

150 PER PERSON

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# Taste of Asia

## -Signature Buffets-

### SOUP

**Aka Miso Soup** | Tofu | Wakame | Bonito Flakes

### APPETIZER

**Thai Chicken Satay** | Peanut Coconut Sauce

**Korean Shrimp and Scallion Pancake** | Soy Chili Dip

**Chinese Cabbage Salad** | Crispy Ramen | Carrot | Scallion | Sesame Seed | Rice Wine Vinaigrette **VG**

**Japanese Green Salad** | Tender Greens | Avocado | Cherry Tomato | Orange | Toasted Almonds | Carrot Ginger Dressing **V, N**

### Entrée

#### Gal – Bi

**Korean Style Marinated Beef Short Rib** | Green Onion

**Black Cod Saikyo Miso Yaki**

Sweet White Miso Glaze | Sesame Seed

**Panang Shrimp Curry**

Coconut | Pepper | Cilantro | Lime

**Chicken and Broccoli**

Oyster Sauce | Dark Soy | Ginger

**Steamed Jasmine Rice** **V, GF**

### DESSERT

**Green Tea Butter Cookies** **VG**

Matcha | Sesame Seed

**Almond Shortbread** **VG, N**

Sliced Almonds | Buttery Shortbread

**Mango Tapioca Pudding** **V, GF**

Coconut Tapioca | Mango Lime Compote

**Banana Spring Rolls** **VG**

Cinnamon Sugar | Vanilla Custard

150 PER PERSON

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# Farm to Market

## -Signature Buffets-

### SOUP

**Minestrone Soup** | Garden Vegetables | Cavatappi Pasta | Kidney Beans **VG**

### APPETIZER

**Sweet Potato Fritter** | Chives | Whipped Lemon Crème Fraîche **VG**

**Roasted Vegetable Quiche** | Roasted Pepper | Mushroom | Spinach | Feta **VG**

**Arugula and Castelfranco Salad** | Candied Hazelnut | Humbolt Fog Goat Cheese | Blueberries | Sherry Vinaigrette **VG, N**

**Tomato and Melon Salad** | Sweet Basil | Pickled Onion | Speck ham | Lemon Vincotto **GF**

### ENTRÉES

**Vegetable Byaldi** **V, GF**

Roma Tomato | Squash | Zucchini | Eggplant | Caramelized Onion

**Grilled Pacific Salmon** **GF**

Toasted Pistachio | Cherry Tomato Confit | Meyer Lemon Beurre Blanc

**Herb Marinated Grilled Flat Iron Steak** **GF**

Charred Scallion Vinaigrette | Sunchoke Puree

**Roasted New Potatoes** **VG**

Fine Herb | Brown Butter | Smoked Salt

### DESSERT

**Cider Donuts** **VG**

Cinnamon Sugar | Cider Sponge | Cinnamon Nutmeg

**Berry Shortcake** **VG**

Seasonal Berry | Sweet Biscuit | Whipped Chantilly

**Local Seasonal Fruit Galette** **VG**

Buttery Flaky Pastry | Seasonal Fruit

**Lemon Lavender Madeleines** **VG**

Local Farm Honey | Lemon Zest | Lavender Essence

135 PER PERSON

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# Vegetarian & Vegan

## -Signature Buffets-

### SOUP select one (1)

**Yellow Tomato and Cantaloupe Gazpacho** V, GF

**Tri Color Lentil Soup** V, GF

**Roasted Sweet Potato and Miso Soup** V

### APPETIZER

**Superfood Salad** | Kale | Almonds | Blueberry | Goji Berry | Avocado | Hemp Seed | Apple Cider Vinaigrette V, N

**Chilled Asparagus Salad** | Grapefruit Gremolata V, GF

**Arugula and Endive Salad** | Candied Hazelnut | Seasonal Berries | Sherry Vinaigrette V, GF, N

**Piquillo Pepper Hummus** | Pita Chips VG

### ENTRÉES

**Plant Based Meat Ball** | Roasted Cauliflower | Kaffir Lime Tzatziki VG

**Grilled Portobello Mushroom** | Lemongrass-Miso Sauce V

**Turmeric Marinated Tofu** | Charred Japanese Eggplant | Sesame Seed | Tamarind Chili Dressing V, GF

**Twice Baked Sweet Potato** | Vegan Butter | Spiced Pepita | Fine Herb V, GF

### DESSERT

**Coconut Macaroons** V, GF

Toasted Shredded Coconut | Vanilla Scented | Chocolate Dipped

**Avocado Chocolate Mousse** VG, GF

Dark Chocolate | Fresh Berry

**Chocolate Bark** VG, GF

Dark Chocolate | Sun Dried Berries | Assorted Toasted Nuts

**Raw Berry Cake** V, GF, N

Plant Based | Blueberry | Raspberry | Pistachio

135 PER GUEST

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# Indian Spice

## -Signature Buffets-

### SOUP select one (1)

**Rasam** | tomato | curry leaf | green chilies | fresh coriander **V, GF**

**Mulligatawny** | poached chicken thigh | onion | celery | curry | cream

### APPETIZER

**Selection of Papads** | tamarind chutney | coriander chutney **V, GF**

**Samosa Chaat** | spiced chole | tomato | cilantro chutney | sweet tamarind | sev **VG**

**Kachumber** | cucumber | tomato | onion | green mango | chilies | lemon | fresh coriander **V, GF**

**Paneer Tikka Brochettes** | garam masala | ginger | kashmiri red chili | yogurt | mint chutney **V, GF**

### ENTRÉES

**Butter Chicken** | tomato | garam masala | fenugreek | cashew **N**

**Palak Paneer** | spinach | indian cheese | green chilies

**Tandoori Style Prawns** | ginger | coriander | mustard oil | lime

**Jeera Bhaat** | cumin | basmati rice **V, GF**

**Naan** | garlic | ghee | fresh coriander

### DESSERT

**Mango Lassi** | Yogurt | Cardamon | Honey **VG, GF**

**Gulab Jamun** | rose water | pistachio | cardamom

**Besan Ladoo** | Chickpea | Spiced Syrup | Toasted Coconut **VG**

**Barfi** | Milk "Fudge" | Chopped Nuts **VG, N**

150 PER GUEST

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# South Korean Cuisine

## -Signature Buffets-

### SOUP

**Radish and Beef Soup** | Green Onion

### APPETIZER

**Japche** | Sweet Potato Glass Noodle | Spinach | Shitake Mushroom | Carrot | Onion | Pepper | Sesame Oil **VG**

**Shrimp, Bay Scallop and Scallion Pancake** | Soy Chili Dip

**Spicy Cucumber Salad** | Korean Chili Flakes | Garlic | Red Onion | Rice Wine Vinegar

**Wild Mushroom Salad** | Wilted Kale | Baby Turnips | Sesame Soy Vinaigrette **VG, GF**

### ENTRÉE

#### Gal - Bi

Korean Style Marinated Beef Short Rib | Green Onion

#### Daak – Bulgogi

Stir Fried Chicken | Caramelized Onion | Sweet Soy

#### Gochujang Glazed Black Chilean Seabass

Ginger | Sesame Seed | Chive | Bok Choy

#### Fresh Napa Cabbage Kimchi

**Steamed Short Grain Rice** **V, GF**

### DESSERT

**Sweet Rice Mini Bundt Cake** | chapssal | vanilla | cinnamon glaze **VG**

**Red Bean Mochi** | sweet adzuki | mochiko | sea salt **V, GF**

**Sikhye Shooters** | malted barley | rice | pine nut **V, N**

**Korean Donut Twists** | cinnamon sugar **VG**

150 PER GUEST

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# Wellness & Spa Cuisine Dinner

## -Signature Buffets-

### SOUP

**Yellow Tomato Gazpacho** | canary melon | cantaloupe | heirloom tomato | jalapeno | sherry | agave **V, GF**

### APPETIZERS

**Spa Salad** | caracara orange | avocado | chickpea | kale | pomegranate | seeds | white balsamic **V, GF**

**Emerald Kale Salad** | shredded cabbage | cilantro | mint | parmesan | sweet chili vinaigrette **VG**

**Organic Chicken Brochettes** | vadouvan yogurt marinade | cilantro chutney **GF**

**Grilled Gulf Prawns** | mango salsa | red onion | cilantro | lime **GF**

### ENTRÉES

**Olive Oil Poached Salmon** | tomato | olive | capers | roasted garlic | anchovy **GF**

**Slow Roasted Beef Chuck** | mirepoix | red wine | natural drippings **GF**

**Ginger & Herb Steamed Chicken** | white wine | lemon | bay laurel **GF**

**Roasted Garden Root Vegetables** | lemon | herbs **V, GF**

**Basmati Rice Pilaf** **V, GF**

### DESSERT

**Fresh Fruit Salad** **V, GF**

Assortment Of Diced Seasonal Fruits | Apple | Pears | Grapes | Melons | Passion Mango Consommé | Lime Zest

**Chia Pudding** **V, GF**

Coconut | Mango | Lime | Fresh Berries

**Coconut Tapioca** **V, GF**

Mango Passionfruit Pulp | Coconut Sago | Fresh Pineapple

135 PER GUEST

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## Holiday Inspired Action Stations

*chef attendant required*

*chef attendant fee of \$150 per chef, per two (2) hour event, per fifty (50) guests  
time overage will incur a an additional fee of \$200 per chef, per additional hour  
100% group guarantee required*

### New Years

Cote de Boeuf **GF**

Sauce Bordelaise | Black Truffle Potato Gratin

750 EACH | SERVES UP TO 35 GUESTS

### Easter

Fig and Herb Glazed Baked Ham **GF**

Lavender Honey | Colcannon Potato

400 EACH | SERVES UP TO 25 GUESTS

### Thanksgiving

Roasted Distel Farm Turkey

Sage Gibleet Gravy | Cranberry Orange Sauce

350 EACH | SERVES 10-14 GUESTS

### Christmas

Roasted Texas Wagyu Striploin **GF**

Foie Gras Armagnac Sauce | Yukon Potato Fondant

1050 EACH | SERVES UP TO 35 GUESTS

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# Culinary Wedding Packages

## JOULE WEDDING PACKAGE CULINARY EXPERIENCE

### BUTLER PASSED HOR D'OEUVRES

Choice of three (3) butler passed hor d'oeuvres for your reception  
*please select from our standard priced hot and cold offerings*

### PLATED DINNER

*please select from our dinner offerings located in the banquets & catering menu*

### FIRST COURSE

select one (1) starter of soup or salad  
*supplemental charge of +10 per guest for an additional savory appetizer course*

### ENTRÉE

select up to two (2) entrees from our dinner offerings located in the banquets & catering menu  
*pre-selections are required at minimum 14-days prior to contracted event*

### WEDDING CAKE

*custom wedding cakes prepared by our Executive Pastry Chef  
cake tasting, consultation, cake cutting fee included  
cakes serve up to 150 guests*

### 2-Tier Wedding cake

show cake and separate sheet cake  
950++ per cake, *based on consultation & design*

### 4-Tier Wedding Cake

show cake and separate sheet cake  
1450++ per cake, *based on consultation & design*

### 4 HOUR COMMERCE STREET BAR PACKAGE

commerce street liquors | red | white | & sparkling wines  
imported & domestic beers | soda | juice | water

### FOR YOUR RECEPTION

three colors of floor length luxury linen  
black & white linen napkins  
beautiful glass charger plate  
three votive candles per table  
acrylic ghost chairs  
silver chiavari chairs  
dance floor, staging

225 PER PERSON

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**V** Vegan | **VG** Vegetarian | **GF** Gluten-Free | **N** Contain Nuts

# Signature Wedding Package

## ~Custom Culinary Experience~

### **BUTLER PASSED HOR D'OEUVRES**

Choice of five (5) butler passed hor d'oeuvres for your reception  
*please select from our standard priced hot and cold offerings, included-one (1) +3 selection*

### **PLATED DINNER**

*please select from our dinner offerings located in the banquets & catering menu*

#### *1<sup>st</sup> Course*

select one (1) starter of soup or salad

#### *2<sup>nd</sup> Course*

select one (1) hot or cold appetizer

#### *3<sup>rd</sup> Course*

select up to two (2) entrees from our dinner offerings located in the banquets & catering menu  
*pre-selections are required at minimum 14-days prior to contracted event*

#### *4<sup>th</sup> Course*

### **2-TIER WEDDING CAKE**

*custom wedding cakes prepared by our Executive Pastry Chef  
 cake tasting, consultation, cake cutting fee all inclusive  
 edible display cake & separate sheet cake  
 keep your cake on display all night  
 500++ based on consultation & design*

### **4-TIER WEDDING CAKE ENHANCEMENT**

*custom wedding cake prepared by our Executive Pastry Chef  
 cake tasting, consultation, cake cutting fee all inclusive  
 edible display cake & separate sheet cake  
 keep your cake on display all night  
 500++ additional to flat fee*

### **4 HOUR ELM STREET BAR PACKAGE**

elm street liquors | red | white | & sparkling wines  
 imported & domestic beers | soda | juice | water

continued on next page..

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**V** Vegan | **VG** Vegetarian | **GF** Gluten-Free | **N** Contain Nuts



*signature wedding package continued..*

**FOR YOUR RECEPTION**

three colors of floor length luxury linen  
black & white linen napkins  
beautiful glass charger plate  
three votive candles per table  
acrylic ghost chairs  
silver chiavari chairs  
dance floor  
staging

325 PER PERSON

Prices are per guest and subject to a 26% taxable service charge and 8.25% sales tax. All food and beverage menus and prices are subject to change without notice.

**V** Vegan | **VG** Vegetarian | **GF** Gluten-Free | **N** Contain Nuts

# Wedding Weekend - Culinary Itinerary

let us take care of your wedding cravings with  
a curated culinary experience...

## Breakfast in Bed

*In-room-dining serviced by CBD*

*services charges and gratuities not included*

*Counter Culture Coffee, Artisan Tea Selections included*

Bakery Basket **VG**

Crumbled Coffee Cake Granola **GF**

Salmon Avocado Toast

Classic Breakfast

Fresh Fruits & Berries **V, GF**

75 per couple (2)

## Day-of Lunch

*let us handle your day-of lunch with a  
semi-private culinary experience*

### **Bridal Party**

*semi-private lunch at Sassetta*

*4-course chefs tasting menu*

*for up to 12 guests including bride*

*minimum 8 guests required*

*room rental fee waived*

*165 per guest*

*add rosé flight 85++ per guest ++*

### **Groomsmen Party**

*semi-private lunch at CBD*

*4-course chefs tasting menu*

*for up to 12 guests including groom*

*minimum 8 guests required*

*room rental fee waived*

*165 per guest*

*add whisky flight 85++ per guest*

Prices are per guest and subject to a 26% taxable service charge and 8.25% sales tax. All food and beverage menus and prices are subject to change without notice.

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## Pre-Wedding Snacks

*delivered to your preferred area, at your desired time*

### Bride

Grand Aioli Crudites Platter **VG, GF**  
saffron aioli | tzatziki | assorted vegetables

### Tea Sandwiches

**cucumber** | crème fraîche **VG**  
**gravlax** | chive cream cheese  
**egg salad** | smoked trout roe  
Assorted Fruit Skewers (x4) **V, GF**

### Groom

Charcuterie & Cheese  
imported | domestic | artisanal selections  
preserves | mustard | crackers

### Meat & Bread

**Grilled Steak Canapé** | aged cheddar | black pepper  
**Cheeseburger** | american cheese | house pickle  
Beef Tallow Fries | rosemary sea salt  
Assorted Fruit Skewers (x4) **V, GF**

165 per couple (2)

*only available for wedding couple*

## Day After Brunch

*Book our Signature Brunch Package at a discounted rate,  
15% off per-person price for in-house wedding parties.  
chef attendant fee and brunch buffet guidelines still apply*

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# Beverages - Hosted Packages

*\*Hosted Hourly Package Bars Include - Selection of Domestic | Craft and Imported Beers | Soft Drinks | Still and Sparking Water | Assorted Juices | Mixers.*

*Tablesides wine service can be added to Hourly Package Bars for an additional consumption charge.*

## **Main Street Package**

1 HOUR \$39  
2 HOURS \$47  
3 HOURS \$55  
4 HOURS \$63  
5 HOURS \$71

*townes vodka  
broker's gin  
lunazul tequila  
bacardi silver  
four roses  
dewar's*

## **WINES**

*planeta la segreta grillo  
noble vines chardonnay  
catena vista flores malbec  
cotes du rhone reserve  
house prosecco*

## **DOMESTIC AND CRAFT BEERS (select three)**

*miller lite  
shiner bock  
lakeside lager  
revolver blood & honey  
mosaic IPA*

## **IMPORTED BEERS (select two)**

*modelo especial  
dos equis  
stella artois  
peroni non-alcoholic*

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*Hosted Packages Con't.***Commerce Street Package**

1 HOUR \$46  
 2 HOURS \$54  
 3 HOURS \$62  
 4 HOURS \$70  
 5 HOURS \$78

*tito's vodka*  
*bluecoat gin*  
*cazadores tequila*  
*elijah craig bourbon*  
*bacardi cuatro rum*  
*johnny walker red label*

**WINES**

*southern right sauvignon blanc*  
*becker vineyards viognier*  
*j. de villebois pinot noir*  
*75 wine cabernet sauvignon*  
*cote mas cremant de limoux brut*

**DOMESTIC AND CRAFT BEERS (*select three*)**

*miller lite*  
*shiner bock*  
*lakewood lager*  
*revolver blood & honey*  
*mosaic IPA*

**IMPORTED BEERS (*select two*)**

*modelo especial*  
*dos equis*  
*stella artois*  
*peroni non-alcoholic*

**Elm Street Package**

1 HOUR \$54  
 2 HOURS \$62  
 3 HOURS \$70  
 4 HOURS \$78  
 5 HOURS \$86

*grey goose vodka*  
*hendrick's*  
*patron silver tequila*  
*angel's envy bourbon*

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*Hosted Packages Con't.*

bacardi ocho rum  
teeling whiskey  
aberfeldy 12 scotch

## WINES

nautilus sauvignon blanc  
albert bichot chardonnay  
nielson pinot noir  
oberon cabernet sauvignon  
roederer estate brut sparkling

DOMESTIC AND CRAFT BEERS (*select three*)

miller lite  
shiner bock  
lakewood lager  
revolver blood & honey  
mosaic IPA

IMPORTED BEERS (*select two*)

modelo especial  
dos equis  
stella artois  
peroni non-alcoholic

Beer and Wine Package

1 HOUR \$29 PER PERSON

2 HOURS \$38 PER PERSON

3 HOURS \$47 PER PERSON

4 HOURS \$56 PER PERSON

5 HOURS \$63 PER PERSON

Imported Beers

Domestic and Craft Beers

Main Street package wines

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# Beverages - Consumption Bar

## White Wine by the Bottle

*Southern Right | Sauvignon Blanc | Johannes | ZA | \$55*  
*Noble Vines | Chardonnay | Central Coast | CA | \$55*  
*Planeta La Segreta | Grillo | Sicily | IT | \$55*  
*Banfi | Pinot Grigio | Montalcino | IT | \$55*  
*Becker Vineyards | Viognier | High Plains | Texas | \$60*  
*Nautilus | Sauvignon Blanc | Marlborough | \$60*  
*Sonoma Cutrer | Chardonnay | Sonoma County | CA | \$75*  
*Lieu Dit | Sauvignon Blanc | Santa Barbara | CA | \$75*  
*Schiopetto | Pinot Grigio | Collio | IT | \$85 B remove*  
*Cloudy Bay | Sauvignon Blanc | Santa Barbara | CA | \$125*  
*Jordan | Chardonnay | Russian River Valley | CA | \$135*  
*Albert Bichot | Chardonnay | Burgundy | FR | \$145*  
*Chateau De Sancerre | Sauvignon Blanc | Loire | FR | \$155*  
*Alain Chavy Puligny-Montrachet | Chardonnay | Burgundy | FR | \$355*

## Host Bar

*Main Street Cocktail | \$14 each*  
*Commerce Street Cocktail | \$15 each*  
*Elm Street Cocktail | \$16 each*  
*House Red Wine | priced per bottle*  
*House White Wine | priced per bottle*  
*House Sparkling Wine | priced per bottle*  
*Imported and Craft Beer | \$9 each*  
*Domestic Beer | \$8 each*  
*Texas Mirco-Brews | \$9 each*  
*Soft Drinks | \$6 each*  
*Still and Sparkling Water | \$8 each*

## Red Wine by the Bottle

*Catena Vista Flores | Malbec | Mendoza | AR | \$55*  
*Famille Perrin | Cotes du Rhone Reserve | Cotes Du Rhone | FR | \$60*  
*J.de Villebois | Pinot Noir | FR | \$60*  
*Paul Mas Estate | Pinot Noir | Languedoc | FR | \$65*  
*75 Wines | Cabernet Sauvignon | Napa Valley | CA | \$70*  
*Nielson | Pinot Noir | Central Coast | CA | \$80*  
*Oberon | Cabernet Sauvignon | Napa Valley | CA | \$105*  
*Au Bon Climat | Pinot Noir | Central Coast | CA | \$135*  
*Cain Cuvee | Cabernet Blend | Napa Valley | CA | \$140*  
*Erath Willakia Vineyard | Pinot Noir | Willamette Valley | OR | \$165*  
*Faust | Cabernet Sauvignon | Napa Valley | CA | \$185*  
*Silver Oak | Cabernet Sauvignon | Alexander Valley | CA \$300*

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Consumption Bar Packages Con't.**Rosé by the Bottle***Rosé Gold | Rose | Provence | FR | \$65**Whispering Angel | Provence | FR | \$80***Sparkling by the Bottle***Benvolio | Prosecco | Veneto | IT | \$55**Francis Coppola | Rose | Trentino-Alto Adige | IT | \$60**Cote Mas | Cremant De Limoux Brut | Languedoc | FR | \$65**Roederer Estate Brut | Anderson Valley | CA | \$85**Perrier Jouet Gran Brut | Champagne | FR | \$ 125**Moet & Chandon Imperial Brut | Champagne | FR | \$250**Moet & Chandon Imperial Brut Rose | Champagne | FR | \$275**Ruinart Blanc de Blancs | Champagne | FR | \$400**Ruinart Brut Rosé | Champagne | FR | \$450**Dom Perignon | Champagne | FR | \$ 975**Louis Roederer Cristal Brut | Champagne | FR | \$1100*

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## Off-Site Catering

*Off-site catering services are subject to availability and approval on a case-by-case basis. Each request will be evaluated based on factors such as location, guest count, required equipment, staffing, and other contractual details to determine the feasibility of providing services. Catering services are available within the Dallas metro area.*

### *-Culinary Offerings-*

*Please select from the following categories in our banquets & catering menu*

#### Lunch

Plated & Buffet

#### Dinner

Reception  
Plated & Buffet

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# Group Experiences

## -Cooking Lessons-

*Join the culinary team at The Joule Hotel for memorable cooking experiences and interactive gourmet sessions where one can gather culinary insights directly from our team of professional Chefs.*

*One of our Chefs will arrange a personalized cooking demonstration, where they will share their expertise with participants.*

*This activity can be hands-on, where participants cook alongside the Chef and taste what they cooked.*

*Our cooking lessons include an entertaining class with simple and well known dishes paired with wines and cocktails. This engaging experience is both fun and educational and is open to all.*

*select one class:*

### **COASTAL ITALIAN - PASTA COOKERY**

*showcasing cuisine from Sassetta*

Fresh Egg Dough Preparation

Sheeting Pasta

Fettucine

Pomodoro

### **TEX-MEX CLASSICS**

Chips & Queso

Steak Arrachera Fajita

Cilantro Cumin Rice

Pepper & Onion Rajas

### **TEXAS TAILGATE HITS**

Texas 'Twinkie' | brisket stuffed jalapeno | bacon

Buffalo Chicken Dip

Ranched Potato Chips

### **SPECIFICATIONS**

Activity Duration: 1 Hour

Availability: Mon-Fri 1PM-3PM

Minimum Attendees: 6 Guests

Maximum Attendees: 20 Guests

Season Available: Year-round

### **PRICE**

110 Per Guest, lunch not included

350 Chef Fee, per Chef

Setup Free: Starting at 250

26% Taxable service charge and 8.25% sales tax

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## Group Experiences continued..

-Experience Wine-

-Mixology Class -

-Spirits Tasting-

*Please speak with your service manager for further details on these group experiences.*

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## Vendor Meals

Vendor meals mirror the contracted events menu. Subject to change with no notice.

Vendor meals cannot be serviced simultaneously with guests. Vendor meals can be provided before or after “regular” foodservice. Selections and dietary restrictions submitted at minimum 7-Days prior to scheduled event.

### **PLATED DINNER**

Vendor meals will be plated individually and serviced at the contracted time. Can be wrapped and stored for later consumption or takeaway.

1 TO 11 VENDORS

47 PER GUEST

### **BUFFET DINNER**

12 OR MORE VENDORS

*family style buffet required for large group vendors*

47 PER GUEST

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# Audio Visual

*all prices are on a per day basis*

## **Powered Table Set Up (small)**

**\$200.00 Each**

*For groups 30 or less.*

*Available on Classroom | Conference | and U-Shape sets.*

*Power and USB connection to tables for attendees to use throughout meetings.*

## **Ballroom Support Package**

**\$700.00 Per Item**

*(for client owned projector only)*

*7' x 12' Fastfold Screen and Projector Stand*

*Power and Video Cabling included*

## **Ballroom Projector Package**

**\$2,400.00 Per Item**

*10000 Lumen Short Throw Projector*

*7' x 12' Fast-Fold Front Screen and Projector Stand*

*Power and Video Cabling included*

## **Wireless Microphone Package**

**\$600.00 Per Item**

*1 Wireless Microphone*

*8 Channel Mixer*

*House Sound System*

## **Monitor Packages**

*86" Monitor (Limited quantities) \$1,600.00*

*75" LED Monitor with highboy table \$1,400.00*

*50" LED Monitor \$1,000.00*

## **Accent Lighting Packages**

*LED Up Light Pkg - 12 lights (custom color available) \$625.00*

*LED Up Light Pkg - 18 lights (custom color available) \$750.00*

*1 Pin Spot Lights (up to 16 pin spots | rigging included)\*\*additional pin spots @ \$45++ each \$700.00*

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**Supplemental**

Acrylic Podium \$175.00  
 Mitel Conference Phone \$200.00  
 Flipchart(with pad & markers) \$95.00  
 Slide Advancer with Laser Pointer \$75.00  
 Speaker Timer \$250.00  
 Black Drape priced per foot \$20.00  
 4' x 6' Whiteboard(with markers) \$200.00  
 Colored Printer \$450.00

**Internet Components**

Dedicated Wifi 1-15 Users \$350.00  
 Dedicated Wifi 16-25 Users \$450.00  
 Dedicated Wifi 26–50 Users \$650.00  
 Wired Internet Line \$350.00  
 Custom Internet Services—SSID & Password \$500.00

**Video Components**

10000 Lumen HD Projector \$1,800.00  
 50" LED Monitor \$1,000.00  
 75" Monitor \$1,400.00  
 86" TV (limited quantities )\$1,600.00  
 90" Monitor Package  
 (Dallas National & Scholar Boardrooms only) \$600.00  
 Laptop with Microsoft Office \$275.00  
 Fastfold Screen 7' x 12' \$600.00  
 Meeting Owl Videoconference Unit  
 (laptop not included) \$375.00  
 HD Video Switcher \$600.00

**Audio Components**

*priced per item*

Wireless Microphone Lavalier or Handheld  
 \*\*Mixer and house sound not included \$225.00  
 8 Channel Stereo Mixer \$275.00  
 16 Channel Stereo Mixer – Digital \$500.00  
 Laptop Audio Converter \$75.00  
 2 Speaker Sound System \$375.00

**Lighting Components**

LED Stage wash package 2 lekos on stands for basic stage wash \$450.00  
 10' Global Truss with Base used for lighting and long throw projection \$175.00  
 Custom Steel Gobos \$500.00  
 Custom Color Gobos  
 Prices vary | Inquire about options

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**Electrical Components**

*Extension Cord & Power Strip \$45.00*  
*200Amp 3 Phase Power Distribution \$1,000.00*

**Labor**

*Setup/Strike/Rigging*  
*charged hourly*  
*\$130*

*Event Operation—Half Day*  
*(up to 5 hours)*  
*\$700*

*Event Operation—Full Day*  
*(up to 10 hours)*  
*\$1400*

*Event Operation—Holiday/weekends/overnight*  
*charged hourly | 4 hour minimum*  
*\$160*

*Event Operation—additional hours after 10*  
*charged hourly*  
*\$145*

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