



Catering Menu .

All prices are subject to 22% service charge and sales tax.
Prices are subject to change without notice.



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All breakfast buffets include chilled orange juice, freshly brewed Starbucks coffee (caffeinated & decaffeinated), assorted hot teas, and iced water.

Continental Breakfast Buffets

Prices listed are per guest. Minimum of 25 guests.

■ Rise & Shine | \$16.95

Freshly baked breakfast mini pastries and assorted muffins (chocolate chunk, blueberry crumb, and apple cinnamon pecan).

■ Top of the Morning | \$18.95

Fresh seasonal fruit, freshly baked breakfast mini pastries and assorted muffins (chocolate chunk, blueberry crumb, and apple cinnamon pecan).

Hot Breakfast Buffets

Prices listed are per guest. Minimum of 25 guests.

■ North Texas Breakfast Buffet | \$19.95

Fluffy scrambled eggs with cheddar cheese, topped with diced tomatoes and scallions, served with apple-smoked bacon, breakfast hashbrown bake, flour tortillas, fresh seasonal fruit and homemade salsa.

■ Legacy Buffet | \$21.95

Apple-smoked bacon, chicken sausage, fluffy scrambled eggs, breakfast hashbrown bake, buttermilk biscuits, country gravy, and Belgian waffles with fresh seasonal fruit. Served with homemade salsa, butter, and maple syrup.



Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Ask our staff for more information.

Breakfast .



Breakfast Enhancements

Prices listed are per each. Minimum of 25 each.

- Buttermilk biscuit sandwich | \$5.25

Fluffy scrambled eggs with two slices of apple-smoked bacon and cheddar cheese.

- Flaky croissant sandwich | \$5.95

Smoked ham, cheddar cheese and fluffy scrambled eggs.

- Breakfast taco | \$5.25

Filled with breakfast potatoes, apple-smoked bacon, cheddar cheese and fluffy scrambled eggs. Served with homemade salsa.

- Breakfast casserole | \$6.95

Casserole-style dish with fluffy eggs, cheddar cheese, shredded breakfast potatoes, apple-smoked bacon, chicken sausage, onions, and peppers. **Only available in conjunction with breakfast buffets.*

- Belgian waffle | \$5.25

Sweet and delicious Belgian Waffles served with syrup and butter.

- Oatmeal station | \$8.95

Served with steel cut oatmeal, fresh sliced strawberries and blueberries, low fat granola, raisins, butter, and brown sugar.

- Yogurt station | \$8.25

Served with Greek vanilla yogurt and Greek nonfat yogurt, fresh sliced strawberries and seasonal berries, low-fat granola and raisins.

- French toast kabob | \$4.95

Kabob with strawberries, grapes, French toast bites, dusted with powdered sugar. Served with maple syrup. *Maximum 300 kabobs.*



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Breakfast .



Breakfast À La Carte

Items priced per dozen.

- Breakfast burritos | \$41.95
- Assorted bagels with cream cheese, butter, and preserves | \$30.95
- Assorted muffins - chocolate chunk, blueberry crumb, and apple cinnamon pecan | \$33.95
- Assorted mini muffins | \$22.95
- Assorted mini breakfast pastries | \$22.95
- Assorted fresh donuts | \$30.95
- Fresh sausage kolaches | \$35.95
- Breakfast breads | \$23.95
- Assorted freshly baked scones with butter | \$28.95
- Buttermilk biscuits with peanut butter, jelly, and butter | \$23.95
- Kellogg's individual cereal and 1/2 pint of milk | \$30.95
- Whole fruit - apples and/or bananas (*minimum of 5 each*) | \$14.95
- Special K Protein Meal Bars | \$32.95
- Chobani individual yogurt | \$33.95

Items priced per 100 pieces.

- French toast sticks dusted with powdered sugar served with butter and maple syrup | \$260.00
- Bacon and cheese egg bites served with salsa | \$200.00
- Three-cheese egg bites served with salsa | \$185.00



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Breakfast .



Prices listed are per guest. Minimum of 25 guests.

At the Movies | \$13.95

- Bags of fresh-popped popcorn
- Assorted candy bars
- Freshly-baked gourmet cookies
- Assorted canned soft drinks
- Bottled waters

Sweet N Salty Snack | \$13.95

- Freshly baked gourmet cookies
- Trail mix bags
- Smartfood popcorn
- Bag of chips
- Assorted canned soft drink
- Bottled water

Healthy Snack | \$13.95

- Vegetable crudité's
- Ranch dressing
- Traditional hummus with pita chips
- Trail mix bags
- Assorted canned soft drinks
- Bottled waters

Build Your Own Ice Cream Sundae | \$17.95

- Vanilla ice cream, soft serve
- Chocolate ice cream, soft serve
- Caramel & chocolate sauce
- Crushed Oreo cookies
- Strawberries frozen in sugar
- Sprinkles
- Maraschino cherries
- Chopped nuts
- Whipped cream
- Server for 2 hours

Build Your Own Ice Cream Sandwich | \$15.95

- Chocolate chip cookies
- Sugar cookies
- Vanilla ice cream, soft serve
- Chocolate ice cream, soft serve
- Caramel & chocolate sauce
- Server for 2 hours



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Breaks ■



Break Enhancements

Prices listed are per guest. Items priced per each. Minimum of 25 pieces per item.

- Individual bag of Lays chips | \$2.25
- Individual bag of Rold Gold pretzels | \$2.25
- Assorted candy bars | \$2.95
- Trail Mix bags: Cajun and nut & chocolate | \$2.50
- Mini Rice Krispie Treats | \$1.95
- Whole cashews bag | \$4.25
- Freshly popped bag of popcorn | \$2.95
- Sabra guacamole with Tostitos | \$4.95
- Ice cream novelties | Market Price
- Homemade potato chips with French onion or ranch dip | \$5.95
- Hummus & pita chips | \$6.95
- Tri-colored tortilla chips with homemade salsa | \$6.95



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Breaks ■



Munchies

Prices listed are per guest. Minimum of 50 guests.

- Tots in a boat | \$8.95

Tater tots, queso blanco, green onions, bacon bits, sour cream, and jalapeños. With server for 2 hours.

- Pretzel bites with beer cheese sauce | \$7.95

With server for 2 hours.

- Mini corn dog with mustard and ketchup | \$7.95

With server for 2 hours.

- Mini cheeseburger with pickles | \$7.95

With server for 2 hours.

- Mini waffle with buffalo chicken and ranch dressing | \$7.95

With server for 2 hours.

- Charcuterie meat & cheese board | \$700.00

Serves 100 people.

- Build your own elote bar | \$16.95

Roasted corn, crema, Tajin, cilantro pesto, lime juice, La Valentina, and cotija cheese. With server with 2 hours.



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Munchies ■



Prices listed are per guest. All lunches include a bag of Kettle potato chips, a freshly baked gourmet chocolate chip cookie, and a bottled water or soft drink.

Sandwich Lunches | \$18.95

Minimum of 25 sandwiches. Your choice of three sandwiches:

- **Smoked turkey BLT**
Smoked turkey with apple-smoked bacon slices, cheddar cheese, lettuce, and tomato on a pretzel bun.
- **Ham & salami**
Smoked ham, Genoa salami, cheddar cheese, lettuce, and tomato on a hoagie.
- **California chicken salad**
Diced chicken breast with onions, celery, mayo, dried cranberries, diced apples, and raisins with lettuce on a pretzel bun.
- **Ham & cheddar**
Smoked ham, cheddar cheese, lettuce, and tomato on a hoagie.
- **Caprese**
Fresh mozzarella cheese, balsamic glaze, sliced tomato, and fresh basil chiffonade on a hoagie.
- **Grilled vegetable wrap**
Grilled squash, zucchini, bell peppers, and portabella mushrooms with feta cheese in a spinach wrap.

Gourmet Salad | \$20.95

Minimum of 25 salads. Your choice of two salads:

- **Asian chicken**
Grilled chicken, red & green bell peppers, mandarin oranges, cilantro, and chopped romaine with crispy wontons. Served with sesame dressing.
- **Southwest chicken**
Grilled chicken, roasted corn, black beans, cherry tomatoes, and chopped romaine topped with Cotija cheese. Served with chipotle ranch dressing.
- **Grilled vegetable**
Romaine hearts, spring mix, grilled zucchini, squash, bell peppers, and portabella mushrooms with feta cheese. Served with balsamic vinaigrette or ranch dressing.
- **Caprese**
Fresh mozzarella, balsamic glaze, sliced tomato, and fresh basil chiffonade on a bed of romaine hearts and spring mix. Served with balsamic vinaigrette.

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Deli To Go Lunch ■



Prices listed are per guest. Minimum of 25 guests. All buffets are served with freshly brewed Starbucks coffee (caffeinated & decaffeinated), iced black tea, and iced water.

Sandwich Buffets

Plano Sandwich Platter | \$21.95

- Smoked turkey BLT
- California chicken salad
- Ham & salami
- Grilled vegetable wrap
- Mustard potato salad
- Kettle potato chips
- Freshly baked gourmet cookies

Working Lunch | \$23.95

- Grilled chicken tortilla soup **OR** tomato basil soup
- Garden salad - Romaine, mixed greens, grape tomatoes, cucumber, carrots, and bell peppers. Served with balsamic or ranch dressing.
- Choice of Asian chicken salad or southwest chicken salad
- French baguette & butter
- Freshly baked gourmet cookies
- Add: grilled chicken breast platter | + \$6.60 per guest
- Add: grilled salmon breast platter | + \$7.75 per guest

Pizzas - Papa Johns

Minimum of 25 guests. Pizzas are cut into 8 pieces.

- Pepperoni | \$18.65
- Cheese | \$18.65
- Vegetable | \$22.65
- Add: Garden salad - Romaine, mixed greens, grape tomatoes, cucumber, carrots, and bell peppers. Served with balsamic or ranch dressing. | + \$3.95 per guest
- Add: Caesar salad - Chopped romaine hearts, Parmesan cheese, and herb croutons. Served with Caesar dressing. | + \$3.95 per guest

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Sandwich Buffets & Pizza ■



Prices listed are per guest. Minimum of 25 guests. All buffets are served with freshly brewed Starbucks coffee (caffeinated & decaffeinated), iced black tea, and iced water.

Italian | \$36.95

- Creamy Tuscan chicken topped with tomato and spinach sauce (**Gluten Free**)
- Meatball pomodoro
- Cavatappi pasta with Alfredo sauce topped with Asiago and Parmesan cheese
- Caesar salad with Caesar dressing
- Sautéed squash, zucchini, onions, garlic, and tomatoes tossed with olive oil (**Gluten Free**)
- Garlic sticks
- Italian cream cake
- Add: Cheese tortellini with marinara sauce | + \$4.95 per guest

Lone Star | \$36.95

Your choice of two meats:

- Texas BBQ brisket
- Maple bourbon chicken breast with BBQ bourbon sauce (**Gluten Free**)
- Chicken fried chicken with country gravy
- Garden salad with ranch and Italian dressing (**Gluten Free**)
- Country-style green beans topped with tomatoes and onions (**Gluten Free**)
- Garlic mashed potatoes (**Gluten Free**)
- Dinner rolls and butter
- Peach cobbler
- Add: Vanilla ice cream | + \$3.75 per guest

Tex-Mex | \$36.95

- Chicken fajitas with onions and peppers (**Gluten Free**)
- Cheese enchiladas
- Flour tortillas
- Shredded cheddar cheese, sour cream, and jalapeños
- Homemade salsa and homemade tri-colored tortilla chips
- Casaminento - Spanish style rice & beans (**Gluten Free**)
- Mexican-style garden salad with ranch and chipotle ranch dressing
- Tres leches cake
- Add: Fresh guacamole | + \$3.50 per guest
- Add: Vegetarian option with grilled vegetable fajitas | + \$1.75 per guest
- Add: Beef fajitas | + \$3.75 per guest

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Themed Buffets ■



Prices listed are per guest. Minimum of 25 guests. All buffets are served with freshly brewed Starbucks coffee (caffeinated & decaffeinated), iced black tea, and iced water. All entrée options are gluten free.

Single Entrée Buffet | \$35.95 Dual Entrée Buffet | \$38.95

Salad Options (choose one)

- Caesar: chopped romaine, herb croutons, and shredded Parmesan cheese
- Garden: mixed greens, cucumber, carrots, radishes, bell peppers, and grape tomatoes
- Greek: romaine, cucumber, red onion, Kalamata olives, bell peppers, and feta cheese
- Dressings available: Ranch, Caesar, balsamic vinaigrette, and golden Italian

Entrée Options (choose one or two)

- Southwestern chicken with ranchero chipotle sauce
- Apple-smoked chicken with sun-dried tomato cream sauce
- Maple bourbon chicken breast with BBQ bourbon sauce
- Charbroiled salmon filet with citrus cream sauce
- Chicken fried chicken with country gravy
- New York strip steak with red wine sauce
- Beef tenderloin filet with bordelaise sauce | + \$7.50 per person
- Shrimp etouffee served with steamed rice | + \$6.50 per person
- Black bean enchilada bake (**vegan/gluten free/dairy free entrée option; choose one; 25+ guests**)
- Lemon chickpea rice casserole (**vegan/gluten free/dairy free entrée option; choose one; 25+ guests**)

Starch Options (choose one)

- | | |
|-----------------------------------|-------------------------|
| ■ Roasted garlic whipped potatoes | ■ Wild mushroom risotto |
| ■ Roasted fingerling potatoes | ■ Baked mac & cheese |
| ■ Penne Alfredo | |

Vegetable Options (choose one)

- | | |
|---------------------------------------|---|
| ■ Broccolini with garlic lemon butter | ■ Steamed asparagus with garlic butter |
| ■ French-style green beans | ■ Steamed baby carrots with garlic butter |

Dessert Options (choose one)

- | | |
|---------------------------|---|
| ■ Chocolate Marquise cake | ■ Lemon cake |
| ■ Tiramisu | ■ Flourless chocolate cake (Gluten Free) |
| ■ Tres leches cake | ■ Italian cream cake |

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Build Your Own Buffet .



Prices listed are per guest. Minimum of 25 guests. All plated meals are served with freshly brewed Starbucks coffee (caffeinated & decaffeinated), iced black tea, and iced water.

All entrée options are gluten free, except for the kid's meal.

Single Entrée Options

- Filet mignon with Bordelaise sauce | Market Price
- Grilled salmon filet with citrus cream sauce | Market Price
- New York strip steak with bourbon shallots demi-glace | Market Price
- Marinated oven-roasted chicken breast with lemon butter sauce | \$37.95
- Stuffed chicken primavera with chardonnay cream sauce | \$39.95
- Stuffed chicken Florentine with white wine cream sauce | \$39.95
- Kid's meal: chicken tenders and tater tots with BBQ sauce | \$30.95

Vegan/Gluten Free/Dairy Free Entrée Options (choose one; minimum of 5 guests):

- Black eyed pea croquette topped with roasted red pepper chutney | \$36.95
- Ratatouille served over brown rice | \$36.95
- Chickpea stew served over brown rice | \$36.95
- Mexican-style brown rice served with sautéed squash, onions, and tomatoes | \$36.95

Dual Entrée Options

- Filet mignon with one other option below:
 - Grilled shrimp topped with chardonnay cream sauce | Market Price
 - Roasted chicken breast with lemon butter sauce | Market Price
 - Stuffed chicken Florentine with white wine sauce | Market Price
 - Salmon with citrus cream sauce | Market Price
- Stuffed chicken Florentine & grilled salmon fillet with lemon butter sauce | \$48.95
- Herb-crusted chicken breast & grilled shrimp with scampi sauce | \$45.95

Additional Plated Meal options available on the next page.

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Plated Meal .



Salad Options (choose one)

- Caesar: chopped romaine, herb croutons, and shredded Parmesan cheese
- Garden: mixed greens, cucumber, carrots, radishes, bell peppers, and grape tomatoes
- Greek: romaine, cucumber, red onion, Kalamata olives, bell peppers, and feta cheese
- Spinach: baby spinach, strawberries, bell peppers, and mandarin oranges
- Dressings available: Ranch, Caesar, balsamic vinaigrette, and golden Italian

Starch Options (choose one)

- Roasted garlic whipped potatoes
- Oven-roasted fingerling potatoes
- Potato Dauphinoise
- Red wine Parmesan risotto
- Wild mushroom risotto

Vegetable Options (choose one)

- Broccolini with garlic lemon butter
- French-style green beans
- Asparagus with lemon butter & rainbow carrots (seasonal)
- Steamed rainbow carrots with garlic butter (seasonal)
- Steamed asparagus with garlic butter

Dessert Options (choose two)

- Flourless chocolate cake (**Gluten Free**)
- Chocolate Marquise cake
- Tres leches cake
- Strawberry shortcake
- White chocolate raspberry mousse cake
- Lemon cake



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Plated Meal .



Prices listed are per guest. Minimum of 25 guests. Ideal for under 300 guests. All plated meals are served with freshly brewed Starbucks® coffee (caffeinated & decaffeinated), iced black tea, and iced water. All entrée options are gluten free.

Entrée Options (choose one)

- Herb-crusted seared salmon drizzled with mango cilantro sauce | Market Price
Served over a bed of butternut squash risotto with rainbow baby carrots.
- Grilled beef tenderloin topped with French green bean bunch | Market Price
Served with a shallot demi-glaze reduction and roasted red pepper mashed potatoes.
- Peppercorn and Asiago-crusted chicken breast topped with a white wine herb cream sauce | \$37.95
Served over spinach Alfredo farfalle and sautéed asparagus tips.

Salad Options (choose one)

- Caesar: chopped romaine, herb croutons and shredded Parmesan cheese
- Garden: mixed greens, cucumber, carrots, radishes, bell peppers and grape tomatoes
- Greek: romaine, cucumber, red onion, Kalamata olives, bell peppers and feta cheese
- Spinach: baby spinach, strawberries, bell peppers and mandarin oranges
- Dressings available: Ranch, Caesar, balsamic vinaigrette and golden Italian

Dessert Options (choose two)

- | | |
|---------------------------------|---|
| ■ Flourless chocolate cake (GF) | ■ Strawberry shortcake |
| ■ Chocolate Marquise cake | ■ White chocolate raspberry mousse cake |
| ■ Tres leches cake | ■ Lemon blueberry cheesecake |



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Pairings Menu ■



Cold Hors D'oeuvres

- Fresh sliced fruit tray
Fresh sliced seasonal fruit.
 - Small (feeds 25) | \$100.00
 - Medium (feeds 50) | \$200.00
 - Large (feeds 100) | \$350.00
- Vegetable crudité tray
Fresh seasonal vegetables served with ranch and BBQ dressing.
 - Small (feeds 25) | \$120.00
 - Medium (feeds 50) | \$200.00
 - Large (feeds 100) | \$300.00
- Imported & domestic cheese tray
Imported and domestic cheeses with assorted crackers.
 - Small (feeds 25) | \$140.00
 - Medium (feeds 50) | \$250.00
 - Large (feeds 100) | \$400.00
- Charcuterie meat & cheese board
 - Feeds 100 | \$700.00



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Hors D'oeuvres ■



Cold Platters

100-piece platters.

- Cranberry and Brie crostinis | \$275.00
Brie spread on crostini with cranberry compote.
- Bacon and caramelized onion crostinis | \$275.00
Caramelized onions on crostini topped with chopped apple-smoked bacon bits.
- Turkey and Swiss mini sandwiches | \$275.00
Smoked turkey with Swiss cheese on Hawaiian roll.
- Anti-pasta kabobs | \$350.00
Marinated cherry tomato, artichoke heart, mozzarella ball, and Kalamata olive. **Vegetarian & gluten free**
- Chilled shrimp cocktail | \$375.00
Fresh jumbo shrimp served with lemon wedges and fresh horseradish cocktail sauce. **Gluten free, dairy free & pescatarian**
- Cucumber Boursin bites | \$275.00
Thinly sliced cucumber on fresh French baguette with Boursin cheese and dill. **Vegetarian**
- Mini egg salad brioche sandwiches | \$300.00
Egg salad on mini brioche with leaf lettuce.
- Mini pimento cheese sandwiches | \$250.00
Savory pimento cheese on white bread cut into a triangle. **Vegetarian**
- Country Club pimento cheese toast | \$250.00
Savory pimento cheese on mini toast. **Vegetarian**
- Mini cucumber sandwiches | \$250.00
Thinly sliced cucumber with herb & garlic cream cheese on white bread cut into a triangle. **Vegetarian**
- Fresh mixed vegetable shooter with ranch dressing | \$350.00
Celery, carrots, and red pepper. **Shooter: vegan, gluten free & dairy free**



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Hors D'oeuvres ■



Hot Platters

100-piece platters.

- Chicken tenders | \$275.00

Served with BBQ sauce or ranch dip.

- Chicken satay | \$325.00

Served with sweet and sour sauce. **Gluten free & dairy free**

- Chicken fried chicken biscuits | \$250.00

Cheddar, garlic and herb biscuit with fried chicken topped with Cajun rémoulade.

- Bacon-wrapped chicken with jalapeño cheese | \$345.00

A tender strip of chicken, wrapped with a strip of lean applewood-smoked bacon with spicy jalapeño cheese. **Gluten Free**

- Beef empanada | \$275.00

A mouthwatering mixture of shredded beef, cheddar cheese, jalapeños and exotic spices, hand wrapped in a masa empanada pastry.

- Coconut shrimp | \$325.00

A butterflied shrimp dipped in a mild coconut batter and rolled in a mixture of coconut and breadcrumbs. Served with sweet and sour sauce. **Pescatarian**

- Bacon-wrapped shrimp | \$325.00

A large tail-off shrimp wrapped in lean applewood-smoked bacon. **Gluten free & dairy free**

- Chicken fajita quesadillas | \$295.00

A flour tortilla filled with fajita chicken, sautéed bell peppers, onions and shredded cheddar cheese. Served with homemade salsa.

- Beef fajita quesadillas | \$325.00

A flour tortilla filled with fajita beef, sautéed bell peppers, onions and shredded cheddar cheese. Served with homemade salsa.

- Southwest shrimp quesadillas | \$325.00

A flour tortilla filled with southwest shrimp, sautéed bell peppers, onions and shredded cheddar cheese. Served with homemade salsa. **Pescatarian**

- Crab cakes | \$325.00

Our traditional Maryland crab cake is made with the perfect blend of creamy mayonnaise, Creole mustard and premium spices. Served with Creole aioli. **Pescatarian**



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Hors D'oeuvres ■



Vegetarian Hot Platters

100-piece platters.

- Vegetable spring rolls | \$250.00

A colorful mixture of Chinese vegetables tossed with soy sauce and sesame oil wrapped in a spring roll wrapper. Served with sweet and sour sauce. **Gluten free & vegan**

- Vegetable samosas | \$250.00

A blend of potatoes, peas, onions, carrots, squash, peppers and spices in a triangular spring roll wrapper. Served with green chutney sauce.

- Large vegetable samosas | \$300.00

A blend of potatoes, peas, onions, carrots, squash, peppers and spices in a triangular spring roll wrapper. Served with green chutney sauce.

- Grilled vegetable fajita quesadillas | \$250.00

A flour tortilla filled with grilled vegetables, sautéed bell peppers, onions, yellow squash and zucchini topped with shredded cheddar cheese. Served with homemade salsa. **Vegetarian**

- Mini mac & cheese bites | \$325.00

Delicious mac & cheese bites are melty in the center and crunchy on the outside. **Vegetarian**

- Asparagus & cheese in phyllo | \$275.00

A crisp asparagus spear and creamy cheese in a crispy phyllo dough wrapped in a bundle. **Vegetarian**



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Hors D'oeuvres ■



Prices listed are per dozen.

- Fudge brownies | \$28.95

Thick chewy chocolate fudge brownies.

- Brownie chocolate chunk | \$38.95

A buttery chocolate chewy brownie generously studded with milk chocolate drops, and bittersweet & semi-sweet chocolate chunks.

- Freshly baked assorted gourmet cookies | \$28.95

An Assortment of chocolate chip, party, white chocolate macadamia and cinnamon sugar.

Prices listed are per 100-piece platter.

- Apple caramel empanada | \$200.00

Sweet apple and caramel fill authentic pan-fried corn masa dough crescents.

- Mini desserts | \$350.00

Mini carrot cake, chocolate cake, cream puff, mango cheesecake, and fruit tart.

- Mini deluxe desserts | \$400.00

Lemon meringue tart, berry tart, apple crumb, and Crème Brûlée tart.

- Brownie bites | \$175.00

Perfect blend of bittersweet chocolate chunks and chips. Chocolate drops adorn this fudgy deep chocolate brownie.

- Assorted macaroons | \$300.00

Beautifully assorted macaroon flavors.

- Dessert shooters (choice of three flavors) | \$425.00

Dolce chocolate, banana pudding, tres leche, strawberry matcha, and tiramisu.



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Desserts ■



Priced Per Person

- Soft drinks (Coca Cola products) | \$3.25
- Bottled water (12 oz) | \$3.00
- LaCroix sparkling water (grapefruit and/or tangerine) | \$4.00
- Red Bull | \$4.75
- Red Bull (sugar free) | \$5.75

Cold Beverages Priced Per Gallon

- Iced black tea - serves 10 | \$32.00
- Iced Passion Tango tea - serves 10 | \$32.00
- Lemonade - serves 10 | \$27.00
- Pink lemonade - serves 10 | \$27.00
- Fruit punch - serves 10 | \$27.00
- Orange juice - serves 10 | \$27.00
- Fruit-infused water dispenser - 5 gallons - serves 50 | \$50.00
- Fruit-infused water dispenser - 3 gallons - serves 30 | \$30.00
- Water dispenser - 5 gallons - serves 50 | \$50.00
- Water dispenser - 3 gallons - serves 30 | \$30.00
- Iced Starbucks® coffee - serves 10 | \$50.00

Hot Beverages Priced Per Gallon

- Starbucks coffee (regular) - 1.5 gallon (16 cups) | \$77.00
- Starbucks coffee (decaf) - 1.5 gallon (16 cups) | \$77.00
- Starbucks coffee (regular) - 3 gallon (32 cups) | \$155.00
- Starbucks coffee (decaf) - 3 gallon (32 cups) | \$155.00
- Hot water with assorted tea bags - serves 10 | \$25.00
- Hot chocolate - serves 10 | \$25.00

All Day Beverage Break Priced Per Person

- Freshly brewed Starbucks coffee (caffienated and decaffeinated), hot water with assorted tea bags, iced black tea, bottled water, and soda | \$20.00

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Non-Alcoholic Beverages ■



State law prohibits the sale of alcoholic beverages to anyone under 21 years of age. Plano Event Center reserves the right to refuse service to anyone based on alcohol consumption. Minimum food purchase required when serving alcohol.

Bar Service Guidelines

- Bartender fee is \$150 per bartender with a 4-hour minimum.
- One bartender is required per 75 guests.
- Bartender add on per hour is \$37.50.
- All alcohol is subject to mixed beverage sales tax.
- Host bar is also subject to 22% service charge.
- Cash bar requires cashier fee of \$150 per cashier for a 4-hour minimum.
- One cashier is required per 100 guests.
- Cashier add on per hour is \$37.50.
- Cash bar prices include mixed beverage tax.
- Shots are not permitted.

Beer

American Premium Beer (Per 12 oz Bottle)

\$7.00 cash bar/\$6.50 hosted bar

- Bud Light
- Michelob Ultra
- Miller Lite

Craft-Imported Beer (Per 12 oz Bottle)

\$8.00 cash bar/\$7.50 hosted bar

- Blue Moon
- Corona
- Modelo Especial
- Shiner Bock
- Dos Equis

Spirits

Luxury Brands and Finest Call Mixers

\$9.00 cash bar/\$8.50 hosted bar

- Tito's, Vodka
- Chivas Regal, Scotch whiskey
- Jack Daniel's, Whiskey
- 1800 Silver, Tequila
- Tanqueray, Gin
- Bacardi Superior, Rum
- Maker's Mark, Bourbon

Premium Brands

\$12.00 cash bar/\$11.50 hosted bar

- Remy 1738
- Glenlivet
- Glenfiddich

Top Shelf Brands and Finest Call Mixers

\$10.00 cash bar/\$9.50 hosted bar

- Grey Goose, Vodka
- Johnnie Walker Black, Scotch whiskey
- Crown Royal, Whiskey
- Patron Silver, Tequila
- Bombay Sapphire, Gin
- Hennessy, Cognac
- Knob Creek, Bourbon whiskey
- TX Straight, Bourbon whiskey
- Planteray Dark Rum Original

Bar Service ■



Wine

Wine (By the Glass)

\$9.00 cash bar/\$8.50 hosted bar

- Saint Marc Reserve, Chardonnay
- Terracotta, Pinot Grigio
- Dante Robino, Cabernet
- Highway 12, Pinot Noir

Sparkling Wine (By the Glass)

\$9.00 cash bar/\$8.50 hosted bar

- Novecento Extra Brut, Champagne
- Duc De Paris Rose Sparkling
- La Marca Prosecco

White Wines (By the Bottle)

- Saint Marc Reserve (France), Chardonnay | \$28.00

Lovely concentration of gooseberry aromas and aromatic elderflower characters.

- Terracotta (Italy), Pinot Grigio | \$30.00

Dry, crisp, yet fruity offering nice pear and apple fruit flavors with aromatic floral bouquet and a soft delicate finish.

Red Wines (By the Bottle)

- Dante Robino (Argentina), Cabernet | \$28.00

Purple red with an attractive cherry edge, deep and intense.

- Highway 12 (Sonoma), Pinot Noir | \$30.00

Light garnet color, bright red fruit aromas, and a balanced, clean taste, hints of bing cherry, allspice and cranberry relish.

Sparkling Wines (By the Bottle)

- Novecento Extra Brut (Argentina), Champagne | \$28.00

A young sparkling wine. On the nose, it offers the vibrant aromas of citrus fruit.

- Duc De Paris Rose Sparkling (France) | \$28.00

The fresh aroma of sparkling wine is woven from notes of flowers, ripe strawberries and black currants.

- La Marca Prosecco (Italy) | \$46.00

Bright, lively, crisp, shines with fruity notes of juicy peach, hone and ripe lemon.

Seltzer/Cider

\$8.00 cash bar/\$7.50 hosted bar

- High Noon - Pineapple
- Casa Azul - Grapefruit
- Angry Orchard Crisp Apple Hard Cider

Bar Service ■



As the exclusive food and beverage provider at Plano Event Center, we are committed to bringing you and your guests the highest standard of quality food, beverage, and service. Please review the following guidelines and policies, as they will assist you in planning your event.

Menus

In addition to our standard catering menus, we can also provide you with the advantage of a custom menu to meet the needs for your event. Due to fluctuation in market prices, catering quotes are subject to change up to 30 days in advance of your event. No outside food or beverage is allowed.

Sales Tax, Service Charge & Fees

- All food, beverage, and catering services are subject to a 22% service charge and 8.25% sales tax.
- Service charge and sales tax are subject to change without notice.
- Service charge is taxable in the state of Texas.
- Texas Sales and Use Tax Exemption Certification must be on file prior to the event, if applicable.
- Orders under a minimum of 25 guests will incur a \$100 fee.

Beverages

Plano Event Center holds the exclusive liquor license from the Texas Alcoholic Beverage Commission; therefore, all alcohol must be purchased and served through Plano Event Center catering services.

Guarantees

An estimated number of guests will be used when planning your initial catering order. A minimum guarantee of the number of guests must be received no later than 5 days in advance of your event. This guarantee may not be reduced. Catering services will prepare vegetarian, gluten-free, or vegan meals with advance notice upon request. Additions or changes made to the catering order after the guarantee is confirmed will incur additional charges. For buffets and plated meals, dining tables are set for the amount of attendees guaranteed for food and beverage.

Meeting and Event Services: Table Standards

Our standard banquet service is planned for round tables of ten. All other service options, such as round tables of eight or less, require an increase of service personnel which could result in an additional fee. Floor-length table cloths and cloth napkins will be provided with all meal functions at no additional charge. Covered tables will be provided at no charge for all buffets or food service. For buffet meals, our standard banquet service is rolled flatware placed at each seat and preset iced tea and water with a coffee station and dessert station. For any buffet with an under 25 person minimum, we will add \$5 per person. For any additional services, please ask your catering representative.

Guidelines & Policies ■