

Event Menu

A long table set for an event, featuring white linens, glassware, and colorful floral centerpieces. The table is set with white linens, glassware, and silverware. The centerpieces are made of various flowers, including dahlias, hydrangeas, and purple flowers. The background is a blurred outdoor setting with greenery and a wooden fence.

OMNI FORT WORTH HOTEL
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.



CONTINENTAL

All continental breakfasts include freshly squeezed orchard oranges, apple juice and grapefruit juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. To ensure optimal freshness, buffets are served for one hour. A charge of 150 will be applied for groups with less than 35 guaranteed. A gluten-friendly selection of breakfast breads is available for an additional 3 per person.

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GOOD MORNING SUNSHINE

Seasonal fresh cut fruits and berries *df gf*

Seasonal variety of whole fruits *df gf*

Individual flavored Greek yogurts

Croissants, fruit and cheese danishes, walnut breads

Butter and preserves

Assortment of scratch bakery muffins

Assorted sweet & savory bagels with cream cheese

38 per person

ENHANCEMENTS

Scrambled eggs *gf*

Scrambled egg whites *gf*

add 8 each

HEALTHY CONSCIENCE

Seasonal whole fruits *df gf*

Texas morning shooter | Blend of wheat grass, apple and ginger *df gf*

Assortment of granola parfait mason jars

Cereal bar | Cheerios, raisin bran, Kashi and corn flakes

Whole, skim, soy and almond milks

Dried fruits and seeds, local Texas honey, sorghum, monk fruit sweeteners (keto-friendly)

Multigrain croissants, bran, blueberry and banana muffins

Honey smoked salmon, bagels, onions, capers, lime, cream cheese

Herb grilled asparagus

57 per person

ENHANCEMENTS

Scrambled eggs *gf*

Scrambled egg whites *gf*

add 8 each



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OLE' COUNTRY SUNRISE

Seasonal whole fruits, fresh cut fruits, berries *df gf*

Assortment of granola parfait mason jars *df gf*

Croissants, fruit and cheese danishes and walnut breads, assortment of scratch bakery muffins

Butters and preserves

Assorted bagels with cream cheese

Hard-boiled free-range eggs, served peeled & cold, Tabasco and chili & lime sea salt *df gf*

Steel-cut oatmeal, raisins, brown sugar, pecans, whole milk and skim milk *gf*

Texas whole wheat, sourdough and white toast with honey butter, sorghum, crafted fruit marmalades and jams

45 per person

ENHANCEMENTS

Scrambled eggs *gf*

Scrambled egg whites *gf*

add 8 each



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AMERICAN BREAKFAST

Seasonal fresh cut fruits and berries *df gf*

Seasonal whole fruits *df gf*

Parfaits | Assorted Greek yogurts, overnight soaked oats, variety of granola, dried fruits, seeds and berries

Croissants, scratch bakery muffins, fruit and cheese Danishes, walnut breads, butter and preserves

Scrambled eggs

Omni signature breakfast sausage links *df gf*

Applewood-smoked bacon *df gf*

Herb roasted Yukon Gold breakfast potatoes and griddle fried onions *df gf*

54 per person

ENHANCEMENTS

Turkey bacon

Apple chicken sausage *df gf*
add 5 each

COWBOYS AND CULTURE BREAKFAST

Seasonal fresh cut fruits and berries, seasonal whole fruits *df gf*

Assortment of granola parfait mason jars

Fruit kolaches and croissants, assortment of scratch bakery muffins

Cheesy Waco Homestead Gristmill yellow grits, butter, Tabasco and applewood-smoked bacon *gf*

Scrambled free-range eggs with aged cheddar, sautéed onions & peppers

Grilled pit ham *df gf*

Maple & black pepper bacon *gf*

Buttermilk biscuits, black pepper sausage gravy, sorghum & honey butter or sweet potato hash *df gf*

55 per person

ENHANCEMENTS

Turkey bacon

Apple chicken sausage *gf*
add 5 each



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SOUTHERN BORDER BREAKFAST TACOS

Street-style fruit cups | Watermelons, melons, pineapples, cucumbers, jicama, limes, Tajín and Chamoy *df gf*

Freshly baked Mexican pan dulce

Scrambled eggs *gf*

Diced skillet potatoes with peppers and onions *df gf*

PROTEINS | SELECT TWO

Beef barbacoa *df gf*

Guajillo pulled pork *df gf*

Chicken tinga *df gf*

Toppings | Sliced radishes, cilantro, queso fresco, limes, sour cream, avocados, salsa casera and tomatillo salsa *gf*

FROM THE GRIDDLE

Corn tortillas *df gf*

Flour tortillas

BEVERAGES

Watermelon agua fresca *df gf*

58 per person | attendant required



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THE WEST 7TH BRUNCH

SEASONAL & TROPICAL FRUITS

Papayas, pineapples, strawberries, watermelons, cantaloupes and grapes *gf*

SALAD BAR

Romaine, garden mix and baby spinach

Heirloom tomatoes, peppers, cucumbers, carrots, pickled onions, broccoli, olives, garbanzo beans, red kidney beans, artichoke hearts, blue cheese crumbles, feta, cheddar, caramelized pecans, roasted pepitas and dried cranberries

Honey balsamic, cilantro ranch and citrus herb vinaigrette *gf*

MASON JARS

Assortment of granola parfait mason jars

OPEN-FACED TOASTS

Salmon pastrami, cream cheese, shallot chips, capers

Avocado toast, sliced avocado, beefsteak tomatoes, microgreens and poached eggs *df*

CHEESE BOARD

Chef's selection of local artisanal hard and soft cheeses *gf*

Preserves, dried fruits and crackers

SOUP

Roasted tomato bisque with cheese croutons

BREADS

Butter croissants, assorted fruits, cheese Danishes and muffins

FROM THE GRIDDLE SELECT ONE

Buttermilk chocolate pancakes

French toast

Strawberry compôte, pure Vermont maple syrup, whipped cream and sweet butter

BREAKFAST COUNTER

Breakfast quiche | Spinach, roasted tomatoes, Gruyère, onions and herbs

Scrambled eggs with mascarpone and chives *gf*

Applewood-smoked bacon *df gf*

Select one | Lyonnaise style potatoes, breakfast hash, sweet potato hash, ranch-style roasted red wedges, herbed peewee potatoes

ENTRÉES | SELECT ONE

Chicken-fried chicken with pepper gravy and syrup

Grilled hanger steak with herbed chimichurri *df gf*

Seared salmon with saffron & fennel velouté *gf*

Gochujang chili-rubbed pork loin and onion mojo *df gf*

Served with mélange of seasonal vegetables *df gf*

DESSERTS

Assorted mini sweet treats (Chef's choice)

76 per person

ENHANCEMENTS

Mimosas

add 10 each



STATIONS

Must be ordered with an existing breakfast buffet or continental selection. Requires a minimum of 35 people. Eggs Benedict is limited to a maximum attendance of 150 people. Magnolia Omelet and Eggs Benedict require an attendant. 200 chef attendant fee with one attendant per 75 people.

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MAGNOLIA OMELET

Free-range and organic eggs

Onions, peppers, mushrooms, ham, jalapeños, tomatoes, applewood-smoked bacon, spinach, chorizo, Swiss, cheddar and fresh mozzarella

Fire-roasted salsa and grilled tomatoes
20 per person | attendant required

HONEY SMOKED SALMON

Bagels, capers, eggs, shaved onion, dill cream cheese

20 per person

EGGS BENEDICT

Classic eggs Benedict | English muffin, poached eggs, griddled Canadian bacon and Fresno chili hollandaise

Lox Benedict | English muffin, poached eggs, smoked salmon and caper hollandaise

18 per person | attendant required

BREAKFAST PANCAKES

Buttermilk pancakes

Blueberry compôte, chocolate, honey butter, whipped cream and maple syrup

16 per person

TEXAS STYLE FRENCH TOAST

Classic French toast

Cinnamon raisin brioche French toast

Blueberry compote, chocolate, honey butter, whipped cream, maple syrup and fresh berries

14 per person

BREAKFAST SMOOTHIE DISPLAY | SELECT TWO

Green smoothie | Kale, green apples, ginger, spinach, matcha *gf*

Banana, strawberry and orange *gf*

Raspberry, mango, Gatorade and banana *gf*

Superfood | Apple juice, açai berry, chia, seeds, matcha, blueberry *gf*

Tahitian vanilla *gf*

Dark chocolate *gf*

12 per person

BELGIAN WAFFLES

Belgian waffles, creamed butter, Vermont maple syrup, whipped cream and berries

17 per person



STATIONS

Must be ordered with an existing breakfast buffet and continental selection. Requires a minimum of 35 people. Tex Mex Breakfast Bowls requires attendant. 200 chef attendant fee with one attendant per 75 people.

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OPEN-FACED TOASTS SELECT TWO

Salmon pastrami, cream cheese, shallot chips, capers, edamame and radishes on rye

Prosciutto, chèvre chaud, sunny-side up quail eggs on sourdough

Banana brûlée, Nutella mousse, toasted hazelnuts and mini marshmallows on brioche

Avocado toast | Avocado, beefsteak tomatoes, poached eggs, hollandaise and microcilantro on whole grain

18 per person

TEX MEX BREAKFAST BOWLS

Chilaquiles | Choice of eggs, crispy tortilla, hot tomatillo salsa, avocado, cilantro, Cotija, sour cream, sliced radishes and hot sauce *gf* | 22 per person

Bowl of doom | Choice of eggs, sweet potatoes, ground bison & bacon ragout, avocado and salsa *df gf* | 22 per person

Southwestern | Choice of eggs, chorizo skillet potatoes, black beans, grilled peppers & onions, barbacoa beef, cheddar, queso fresco, tortilla strips and hot salsa *gf* | 26 per person



À LA CARTE

Minimum order of two dozen or 35 people.

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CHILLED

Chilled hard-boiled eggs | Tabasco, chili & lime sea salt *df gf* | 60 per dozen

Assorted individual cereals with whole, skim, soy and almond milks | 9 per person

Assorted breakfast pastries, croissants, Danishes and muffins | 78 per dozen

All-natural organic cereals and granola, pecans, almonds and berries with whole skim and soy milks | 10 per person

Berry & granola parfait masons | Greek yogurt, Waco Homestead Gristmill granola, mixed berries and compôte | 9 each

Local Brazos Valley cheese and charcuterie board | Assorted meats and cheeses, cornichons, pickled pearl onions, gourmet mustard and crackers | 18 per person

Cottage cheese *gf* | 7 per person

Assorted Texas fruit & cheese kolaches | 84 per dozen

Fresh whole fruits | Bananas, apples, oranges and pears *df gf* | 4 each





À LA CARTE

Minimum order of three dozen or 35 people.

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HOT

Steel-cut oatmeal, brown sugar, Texas pecans, raisins and seasonal fruit compote with whole skim and soy milks *df* | 9 per person

Waco Homestead Gristmill stone-ground grits, chopped applewood-smoked bacon, smoked cheddar, scallions and Tabasco *gf* | 9 per person

Freshly baked buttermilk biscuits, Texas honey, black pepper sausage gravy, whipped butter and sorghum | 11 per person

English muffin sandwiches | Breakfast sausage patties, scrambled eggs and local cheddar | 12 each

Croissant breakfast sandwiches | Scrambled eggs, Texas cheddar, applewood-smoked bacon and signature spread | 12 each

Cowtown egg sandwiches | Scrambled eggs, chipotle aïoli, grilled onions, American cheese, pit ham or turkey patty, applewood-smoked bacon and brioche | 12 each

TEXAS SAUSAGE KOLACHES SELECT TWO

Plain sausage, jalapeño sausage and cheese, sausage & cheese dijon, spicy and wholegrain mustards

8 each



MEATS | SELECT TWO

Applewood-smoked bacon *df gf*

Turkey bacon

Pit ham *df gf*

Turkey sausage patty *df gf*

Apple chicken sausage

Pork sausage link *df gf*

14 per person | two pieces per person

SOUTHERN BREAKFAST BURRITOS | SELECT ONE

Scrambled eggs with cheddar, applewood-smoked bacon, sausage and cilantro

Scrambled eggs with potatoes, chorizo hash, pepper jack, lime crema and Monterrey jack cheese

Scrambled eggs with grilled onions & peppers, carne asada, chimichurri and cheddar

Served with salsa casera, roasted tomatillo salsa and pico de gallo

14 each



PLATED

plated breakfasts include a yogurt parfait, chilled orange juice, fresh baker's basket, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed.

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THE FUNKYTOWN CLASSIC

Two free-range eggs scrambled with local cheddar

Ranch-style country Red Bliss potatoes sautéed with diced multicolor peppers & onions

Parmesan cheese and herb roasted tomatoes

Applewood-smoked bacon and breakfast sausage link

44 per person

MUSHROOM & FONTINA QUICHE

Wild mushrooms, roasted tomatoes and fontina cheese

Grilled asparagus spears

Blueberry pork sausage

Roasted sweet potato hash

46 per person

SPINACH, SMOKED SALMON & ARTICHOKE QUICHE

Spinach, smoked salmon, artichokes, Gruyère, onions and herbs

Grilled market vegetables

Applewood-smoked bacon

Ranch-style potatoes

48 per person

THE MEDITERRANEAN BREAKFAST

Free-range egg omelets | Asparagus, sun-dried tomatoes, spinach and manchego cheese

Skillet fingerling potatoes with garlic & paprika grilled red onions

Parmesan cheese and herb roasted tomatoes

Apple chicken sausage

46 per person

SOUTHERN COUNTRY BREAKFAST

Chicken-fried chicken with Belgian waffles

Black pepper & rosemary syrup and black pepper sausage gravy

Chive scrambled eggs

48 per person

COWBOY STEAK & EGGS

Grilled 6oz flat iron steak

Cheddar scrambled eggs

Herb roasted tomatoes

Lyonnais potatoes

Asparagus

Smoked paprika hollandaise on the side

52 per person



BREAKS

Breaks include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas, bottled water and assorted Coca-Cola brand soft drinks. Prices are based on 30 minutes of continuous service. Minimum of 35 people. There is a surcharge of 5 per person for less than 35 people. 200 attendant fee for Dr Pepper Memories with one attendant per 75 people. Breaks can not be used for receptions.

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ENGLISH TEA

Assorted scones with preserves and Devonshire clotted cream

French macarons

Orange blossom Madeleines

Palmier cookies

Tea cakes (Chef's choice)

SAVORIES | SELECT TWO

Mushroom and corn vol-au-vent

Smoked chicken tart

Salmon & dill cream cheese finger sandwiches

Prosciutto & melon skewers *df gf*

34 per person

COFFEE & DOUGHNUTS

Doughnuts | Dark chocolate & maple candied bacon, white chocolate, raspberry & wasabi, passion fruit & dehydrated mangoes

Stance hot & iced coffees with caramel, mocha, vanilla, hazelnut syrups and monk fruit sugar

29 per person

DR PEPPER MEMORIES

A tribute to the very Texan Dr Pepper, paired with a variety of Dr Pepper flavors in cans and bottles

SWEET TOOTH

Dr Pepper-themed cookies

Dr Pepper cupcakes

Dr Pepper cake pops

Dr Pepper whoopee pies

Dr Jerry | Dr Pepper with vanilla ice cream *gf*

28 per person | attendant required

TRAIL MIX WAGON

Dried cranberries, roasted cashews, whole almonds, candied pecans, wasabi peas, spiced pumpkin seeds, honey roasted sunflower seeds, banana chips, mini M&M'S, mini pretzels, yogurt raisins, chocolate-covered almonds, dried pineapples, dried mangoes, gummy bears and jelly beans

Seasonal fruit-infused water

26 per person



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MOVIE TIME

Fresh kettle-cooked popcorn *gf*

Caramel popcorn and plain popcorn

Seasonings | Cheddar, applewood-smoked bacon, ranch, jalapeño and mesquite barbecue *gf*

Cotton candy *df gf*

22 per person | two attendants required

PERFORMANCE PUMP UP

Organic energy bars, protein bars, packaged assorted healthy snacks, raw dried nuts including cashews, almonds, dates, walnuts, pecans, raisins and Brazil nuts

Fresh seasonal berries and whole bananas *df gf*

Naked cold pressed juices, Gatorade, Red Bull, kombucha and individual protein shakes

32 per person

MEDITERRANEAN MEZE

COLD MEZE | SELECT FIVE

Roasted garlic & pine nut hummus *gf*

Hummus Beiruti | Spicy hummus *gf*

Tzatziki | Greek yogurt dip

Baba ganoush | Roasted eggplant & tahini dip *gf*

Moutabel | Spicy eggplant dip *gf*

Dolmas | Vine leaf-wrapped rice and raisins *df gf*

Tabbouleh | Broken wheat and parsley salad

Horiatiki salata | Greek salad *gf*

Shanklesh | Roasted pimento cheese balls with za'atar and olive oil *gf*

Mograbia | Lebanese couscous salad

Assortment of vegetable crudité and pita chips

HOT MEZE | SELECT TWO

Falafel with garlic aioli *gf*

Spinach and haloumi fatayer

Grilled herbed haloumi shashlik *gf*

BEVERAGES

Moroccan mint tea

36 per person



BREAKS

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CRAZE UP SUPERFOOD BLEND IT | SELECT TWO

Kale pump | Kale, spinach, blueberries, strawberries, pineapple and macadamia milk *df gf*

Chocolate power house | Chocolate milk, protein powder, blueberries, almond milk, almond butter and bananas *gf*

Strawberry & banana shake | strawberries, bananas, coconut milk, protein powder, coconut flakes and chia seeds *gf*

SNACK IT | SELECT TWO

Amaranth energy balls with almond and dates

Sesame, flaxseed and cashew brittle

Sunflower seed granola bar

30 per person

COOKIES & MILK

Chocolate chunk, oatmeal raisin and peanut butter

Raspberry linzers and puffed rice bars

Whole and skim milk

Chocolate almond milk

26 per person

MARKET-FRESH CHIPS AND DIPS

Chilled seasonal baby vegetables | Cucumbers, celery, jicama, carrots and radishes

Tortilla chips, barbecue potato chips, garlic crostinis and parmesan lavash

DIPS | SELECT THREE

Cheese, sun-dried tomatoes and olives *gf*

Artichokes, spinach and feta *gf*

Black beans and garlic *gf*

Guacamole *gf*

Pineapples, cucumbers and serrano chili raw salsa *gf*

Candied jalapeño tartare *gf*

BEVERAGE | SELECT ONE

Watermelon & basil-infused water *df gf*

Cucumber & chia lemonade *df gf*

24 per person

MR. FROSTY ICE CREAM BREAK

Chef's choice of two flavors of ice cream

Toppings | Fruit purées, caramel sauce, chocolate sauce, chopped fudge, chocolate chips, berry compôte, M&M's, rainbow sprinkles, Oreos and chopped nuts

Assorted ice cream bars and sandwiches

26 per person | attendant required



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FIESTA DE TIANGUIS

Fruit sticks with Chamoy and Tajín | Watermelon, pineapple, mango, cucumber and jicama *df gf*

Elote | Steamed corn, Cotija cheese, butter, mayonnaise, ancho chili powder, lime juice and seasoning *gf*

Tricolor tortilla chips | Pico de gallo, roasted tomato salsa, tomatillo salsa and guacamole *df gf*

Cerveza queso

Topo Chico bottled mineral waters

32 per person



GO TEXAN

Texas beef jerky *df*

Assorted Whoopie Pies, maple & bacon fudge bites

Caramelized bourbon pecans and chili-lime peanuts *df gf*

Pimento cheese, chips with celery, carrots and pickled okra *df gf*

Cracker Jack *gf*

Dr Pepper sodas

32 per person

BREAKS

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CREATE YOUR OWN BREAK

SWEET

- Assorted truffles
- Banana & pecan pudding shooters
- Assorted cake pops
- Miniature candy bars
- Chocolate-dipped macaroons
- Assorted miniature cupcakes
- Assorted mini Texas pies
- Rocky road bread pudding skillet
- Assortment of individual ice creams
- Dark chocolate brownie bites
- White chocolate & macadamia nut blondie bites
- Assorted fruit kolaches
- Apple and cherry turnovers
- Assorted cookies
- Miniature fruit tarts
- Chocolate-dipped strawberries *gf*
- Berry smoothie shooters *gf*
- Candied pecans *gf*

SAVORY

- Parmesan & chili puff twists
- Pretzel bites with Creole mustard cheese dip
- Salted smoked almonds and roasted cashews *gf*
- Mini corn dogs with ketchup and mustard
- White cheddar popcorn and salted buttered popcorn *gf*
- Carrot hummus with pita chips
- Vegetable crudité's with avocado & onion dip *gf*
- Cucumber & dill cream cheese finger sandwiches
- Chipotle smoked chicken & spinach pinwheels
- Roasted tomato and tomatillo salsa with tortilla chips *df gf*
- Mini sausage & cheese kolaches

HEALTHY

- Whole fresh fruit *df gf*
- Baby cheeses with crackers
- Kombucha *df gf*
- V8 juice shots *df gf*
- All-bran mini muffins
- All-beef jerky *df gf*
- Fruit, granola and yogurt parfait
- Power granola bars
- Assorted low-calorie trail mix
- Five items | 34 per person
- Four items | 30 per person





À LA CARTE

Minimum of 2 dozen or 35 people. There is a surcharge of 5 per person for less than 35 people.

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ENHANCEMENTS

Yogurt & granola parfait with fruit compôte | 8 each

Fresh fruits & berries display *gf* | 14 per person

Assorted individual fruit yogurts *gf* | 5 each

Assorted Greek yogurts *gf* | 5 each

Whole seasonal fruits *df gf* | 4 each

Croissants, muffins and Danishes | 72 per dozen

Variety of bagels with fresh herb cream cheese, regular cream cheese and butter | 72 per dozen

Assorted mini cheesecakes | 72 per dozen

Assorted freshly baked scones with preserves and Devonshire clotted cream | 72 per dozen

Assorted granola bars | 6 each

Assorted protein bars | 7 each

Assorted ice cream bars | 72 per dozen

Cookies | Chocolate chip, peanut butter, white chocolate macadamia or oatmeal raisin | 72 per dozen

Double-chocolate brownies | 72 per dozen

White chocolate & nut blondies | 72 per dozen

Traditional lemon squares | 72 per dozen

Flavored popcorn packs *gf* | 6 each

Individually bagged snack mix and trail mix | 7 each

Individually bagged yogurt-covered pretzels | 7 each

Chocolate or yogurt-covered raisins *gf* | 7 each

Assorted candy bars | 7 each

Warm old time large German pretzels, Creole mustard and roasted jalapeño cheese sauce | 78 per dozen



TIME OUTS

Bring out your inner competitor with these interactive team-building time outs. We provide the ingredients, work stations, tools and professional guidance. Chef and bartender attendant fees 200 per hour with one attendant or bartender per 75 people.

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GUACAMOLE CHALLENGE

Classic | Avocados, tomatoes, onions, garlic, limes, jalapeños and cilantro

Unexpected | Serrano, tropical fruit, basil, currants, pine nuts, olives, blue cheese, roasted corn, diced applewood-smoked bacon and roasted peppers

Seasonal | Selection of spices, hot sauces and soy sauce

Chef's mystery ingredients

Tortilla chips

44 per person

SALSA CHALLENGE

Fresh | Texas tomatoes, avocado, habaneros, mango, cucumbers and lime juice

Roasted | Tomatoes, tomatillos, jalapeños, poblanos, sweet corn and pineapple

Chopped | Cilantro, onions, candied jalapeños and garlic

Spices | Chipotle, paprika, cayenne, chili powder, cumin, dried oregano, black pepper and salt

Chef's mystery ingredients

Tortilla chips with a variety of hot sauces

44 per person

MARGARITA CHALLENGE

Liquors | Gold and silver tequila, Grand Marnier, Cointreau and Chambord

Mixes | Triple sec, blue Curaçao, Midori, agave nectar, simple syrup, Zing Zang and fresh lime juice

Fruits | Limes, lemons, watermelon, honeydew, cantaloupe, strawberries and blueberries

Ice and three types of glassware

42 per person

SANGRIA CHALLENGE

Wines | Cabernet sauvignon, merlot, chardonnay and white zinfandel

Mixes | Triple sec, rum, brandy, agave nectar, simple syrup, pineapple, orange juice, club soda, Sprite, lemonade mix and punch mix

Fruits | Watermelon cubes, oranges, red & green apples, strawberries, lemons and limes

Ice and three types of glassware

42 per person



BUFFETS

All lunch buffets include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

MONTGOMERY PLAZA LUNCH TABLE

Six-grain rolls, ciabatta rolls and black pepper onion brioche rolls

SOUP | SELECT ONE

Roasted corn chowder

Roma tomato & basil soup *gf*

SALAD | SELECT TWO

Mixed green salad | Romaine, shaved fennel, tomatoes, cucumbers, red onions, carrots and red wine shallot vinaigrette *df gf*

Greek-style pasta salad | Fusilli pasta, Kalamata olives, pepperoncini peppers, garbanzo beans, artichoke hearts, roasted peppers, charred asparagus, feta and oregano lemon vinaigrette

Longhorn potato salad | Red Bliss potatoes, chopped eggs, onions, pickled Southern vegetables, chives and sherry Dijonnaise dressing *gf*

CHILLED ENTRÉES SELECT TWO

Grilled flank steak with Italian herbs *df gf*

Jerk-rubbed chicken breast *df gf*

Creole-spiced salmon pastrami

Grilled Korean chili-rubbed tofu steak *df gf*

DESSERTS

German chocolate cake

Salted caramel tarts

Fruit tartlets

65 per person

ENHANCEMENT

Antipasti display | Grilled asparagus, zucchini, yellow squash, mushrooms, oven-dried tomatoes, marinated olives, artichokes, balsamic cipollini onions, basil, fresh mozzarella, extra virgin olive oil, sea salt and balsamic vinegar *gf*

9 per person



BUFFETS

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MAGNOLIA MARKET SANDWICH BOARD

SOUP | SELECT ONE

Hearty minestrone Genovese *df gf*

Cream poblano | Charred corn, tortilla strips, Cotija and chicken *gf*

SALAD

Peach panzanella salad | Tomatoes, croutons, cucumbers, burrata cheese and maple bacon

Shrimp, orzo & French bean salad | Heirloom tomatoes, basil, red onion and red wine lemon vinaigrette *gf*

SALAD BAR

Romaine, garden mix and baby spinach

Heirloom tomatoes, peppers, cucumbers, carrots, pickled onions, olives, garbanzo beans, blue cheese crumble, feta and cheddar cheeses, caramelized pecans, roasted pepitas and dried cranberries

Honey balsamic, cilantro ranch and citrus herb vinaigrette dressings

BUILD-YOUR-OWN SANDWICH DISPLAY

Honey maple turkey, roast beef, Black Forest ham, mortadella and spiced tuna salad

Aged cheddar, provolone, pepper jack and smoked Gouda

Leaf lettuces, sliced tomatoes, shaved red onions, Best Maid pickles and pepperoncini

Mayonnaise, mustard, horseradish aioli and herbed cheese spread

ARTISAN BREADS

Six-grain, onion & black pepper brioche, sourdough and grilled naan bread

DESSERTS

Whoopie Pies

New York cheesecakes

Assorted cookies

67 per person



BOXED LUNCH

Boxed lunches cannot be served as a buffet or deconstructed, for sandwich buffet please refer to lunch buffet options. All boxed lunches are served with whole fruit and kettle chips.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

BOXED

SANDWICHES | SELECT UP TO THREE

Roast beef, sharp white cheddar, crisp hearts of romaine, tomatoes, caramelized onion compote, horseradish pickles on a black pepper & onion brioche bun

Maple & honey smoked turkey, provolone cheese, onions, tomatoes, pesto, maple-cured bacon on a croissant

Black Forest ham, smoked cheddar chipotle pimento cheese, crisp butter lettuce, Roma tomatoes, honey Dijon aioli on a multi-grain hoagie

Curry-spiced roasted vegetables and paneer, mint yogurt chutney, pickled onions, spinach on grilled naan

Rosemary grilled chicken Caesar wrap | Chopped romaine lettuce, applewood-smoked bacon, parmesan cheese, avocado and rosemary focaccia croutons, garlic parmesan dressing on a grilled whole-wheat tortilla

SIDES | SELECT ONE

Picnic potato salad *gf*

Old fashioned slaw *gf*

Fusilli pasta

Vegetable salad

Texas bean salad *gf*

Seasonal fruit salad *gf*

Greens salad with citrus dressing

DESSERTS | SELECT ONE

Chocolate chunk cookies

Cowboy cookies

Double-chocolate brownies

Limoncello curd bars

Single origin dark chocolate mousse

Fresh fruit trifle

BEVERAGES | SELECT ONE

Assorted soft drinks

Assorted packaged juices

Bottled still water

Bottled iced tea

54 per person



MONDAY LUNCH BUFFET

Lunch buffets include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day, regular prices will apply.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

HOUSTON STREET BUFFET

SALADS

Marinated watermelon & avocado salad *gf*

Salad of pickled spring vegetables *df gf*

Maple-curried carnival cauliflower salad,
pomegranates, feta and arugula *gf*

SOUP

Southwestern clam chowder *gf*

Artisan rolls, lavash and focaccia

SMALL BITES

Vegetable Vietnamese rolls, spicy peanut and soy
sauces *gf*

Gochujang pork bánh mì, kimchi (pork can be
substituted with tofu as vegetarian option) *gf*

Smoked brisket, bacon burnt ends and jalapeño
sausage on brioche

Mini reubens on marbled rye

DESSERTS

Green matcha tiramisu

Assorted berries with chocolate pâte à choux

Lychee cheesecake verrine with rose Chantilly crème
and dehydrated roses

Assorted cookies

Monday pricing | 72 per person

Regular pricing | 76 per person



TUESDAY LUNCH BUFFET

Hot lunch buffets include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

EL MOLCAJETE CANTINA

SOUPS

Chicken tortilla soup | Cilantro, Cotija and crispy tortilla strips *gf*

CHIPS

Chili lime tortilla chips, roasted tomato & scallion salsa and tomatillo salsa *gf*

SALADS

Street corn salad | Chopped romaine, charred corn, fire-roasted poblano, queso fresco, fried onions and chipotle lime ranch *gf*

Chipotle chicken salad | Jicama, peppers, onions and mango & cilantro vinaigrette *gf*

Ensalada de nopales | Prickly pear cactus, tomatoes, onions and cilantro *gf*

ENTRÉES

Chicken Veracruz | Tomato sauce, jalapeño, onions, peppers, olives

Smoked pulled pork mole negro, sesame seeds *gf*

VEGETARIAN ENTRÉE

Bean, corn & onion enchilada bake, charred poblano cream, Cotija, roasted tomato *gf*

SIDES

Borracho beans *gf*

Mexican tomato rice with corn and carrots *gf*

FIXINGS

Mexican hot sauces, salsa rioja, salsa verde, cilantro, radishes, lime, sour cream and onions

Griddle warmed tortillas | Flour and corn

DESSERTS

Tres leches with whipped cream and strawberries

Capirotada | Mexican bread pudding with cinnamon cream sauce

Mexican churros with dark chocolate sauce

Tuesday pricing | 72 per person

Regular pricing | 78 per person



WEDNESDAY LUNCH BUFFET

Hot lunch buffets include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

HELL'S HALF ACRE BARBECUE

SOUP

Texas bean & sausage stew *df*

Sliced white bread and jalapeño corn muffins

Assorted butters

GREENS BAR

Iceberg and petite greens *gf*

Tomatoes, onions, cucumbers, shredded carrots, spiced pecans, watermelon radishes and cheddar

Buttermilk ranch and sweet vinaigrette dressing

New potato salad | Grilled onions, roasted tomatoes and cumin *gf*

ENTRÉE | SELECT TWO

Smoked spice-rubbed beef brisket and coffee ale barbecue sauce *df gf*

Roasted bone-in chicken and hot honey chipotle glaze *df gf*

Jalapeño cheddar cheese sausage *df gf*

SIDES

Baked three-cheese mac and cheese

Fire-roasted carrots & squash *df gf*

Braised collard greens *df gf*

DESSERTS

Honey & pecan peach cobbler

Double-chocolate marshmallow brownie skillet

Banana pudding

Wednesday pricing | 72 per person

Regular pricing | 76 per person



THURSDAY LUNCH BUFFET

Hot lunch buffets include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

CUCINA ITALIANA

SOUP

Tuscan pasta e fagioli soup

Display of sliced rustic breads | Ciabatta and focaccia

Rosemary garlic oil, Italian herb, red chili dipping oil and balsamic vinegar

SALADS

Tomato caprese salad | Vine-ripened tomatoes, fresh mozzarella, roasted red peppers, basil, oregano and olive oil *gf*

Hearty green salad | Romaine, feta, cucumbers, olives, red onions, carrots, pepperoncini and Italian vinaigrette *gf*

ANTIPASTI DISPLAY

Grilled asparagus, zucchini, yellow squash, mushrooms, oven-dried tomatoes, marinated olives, artichokes, balsamic cipollini onions, basil and marinated fresh mozzarella *gf*

ENTRÉE

Tuscan salmon, garlic, spinach and San Marzano cream

Barolo wine-braised chicken stew, porcini and onions *gf*

Rigatoni verdure | Roasted peppers, onions, squash and garlic with tomato sauce tossed in pasta rigatoni

Eggplant parmigiana, napolitana sauce, basil, mozzarella

DESSERTS

Raspberry panna cotta

Pistachio & ricotta cannolis

Classic Kahlúa tiramisu

Thursday pricing | 72 per person

Regular pricing | 78 per person



FRIDAY LUNCH BUFFET

Hot buffet selections include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

FUNKYTOWN DINER

SALADS

Chopped romaine and bibb lettuces *gf*

Tomatoes, onions, candied walnuts, eggs, applewood-smoked bacon, black beans and crumbled blue cheese

Red wine vinaigrette or classic farm ranch dressing

Macaroni & pit roasted ham salad with pesto vinaigrette

Creamy coleslaw *gf*

ENTRÉES

Grilled Certified Angus Beef hamburgers *df gf*

Herbed chicken breasts *df gf*

Turkey burgers *df gf*

SIDES

Fort Worth light potato wedges *gf*

Dr Pepper baked beans with sorghum and jalapeños *gf*

Toppings | Green leaf lettuces, sliced tomatoes, sliced red onions, Best Maid pickle spears, pickled jalapeños, tobacco onions and crispy applewood-smoked bacon *df*

Cheeses | Swiss, cheddar, jack and crumbled blue cheese *gf*

Ketchup, mustard, mayonnaise, honey mustard and chef's secret spread

Buns | Potato and brioche

DESSERTS

Blueberry maple cobblers

Chocolate tartlets

Friday pricing | 70 per person

Regular pricing | 75 per person

ENHANCEMENT

All-natural plant protein Beyond Burger patty add 4 each



SATURDAY LUNCH BUFFET

Hot lunch buffets include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

SOUTHERN SOUL FOOD

SOUP

Chicken and shrimp gumbo

Fluffy white rice *gf*

Cornbread and country baked pull-apart rolls with sorghum butter glacé

SALADS

Fingerling potato salad | Sour cream, Dijon & green onion dressing *gf*

Muffaletta salad | Romaine, salami, onions, olives, peppers, celery, cheese, pepperoncini and pickled vegetables *gf*

Low country okra & corn salad, pickled red onions, tomato *gf*

ENTRÉES | SELECT TWO

Crispy fried chicken with black pepper gravy

Old fashioned Southern meatloaf

Cajun blackened tilapia with étouffée sauce *gf*

SIDES

Red beans and rice with andouille sausage *gf*

Grilled broccolini and carrots *df gf*

Braised collard greens and black eyed peas *df gf*

DESSERTS

Pecan maple fudge

Apple pies

Strawberry & rhubarb cobblers

Saturday pricing | 72 per person

Regular pricing | 76 per person



SUNDAY LUNCH BUFFET

Hot lunch buffets include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for one hour. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Receive special pricing when you choose the menu of the day. If a menu is chosen for any other day regular prices will apply.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

UNIVERSITY DRIVE LUNCH BOWLS

INDIVIDUAL SALADS

Marinated himeji mushroom salad | Mixed greens, beans, pomegranate and goat cheese *gf*

Marinated watermelon & feta salad *gf*

Cucumber & onion salad | Panera, parsley and lemon vinaigrette *gf*

MAKE YOUR OWN BOWLS

BASES

Cauliflower rice *df gf*

Steamed brown rice *df gf*

BEANS

Black beans *df gf*

Garbanzo beans *df gf*

VEGGIES | SELECT TWO

Caramelized Brussels sprouts with maple bacon *df gf*

Curried cauliflower & broccoli *df gf*

Grilled peppers & onions *df gf*

ENTRÉES | SELECT THREE

Creole butter shrimp *gf*

Tandoori chicken tikka kebabs *gf*

Chili-rubbed beef hanger steak *df gf*

TOPPINGS

Boiled eggs, radishes, sour cream, tomatoes, onions, cilantro, lime, tortilla strips and bean sprouts *gf*

Cheddar, queso fresco *gf*

SAUCES | SELECT THREE

Horseradish chimichurri

Mint yogurt chutney

Cajun tomato cream

DESSERTS

Chef's choice of assorted verrines and cupcakes

Sunday pricing | 74 per person

Regular pricing | 78 per person



ENHANCEMENTS

Must be ordered only with an existing lunch buffet. Requires a minimum of 35 guests. 200 Chef attendant fee with one attendant per 75 guests. Attendant required for Quesadilla Bar, Guacamole & Sliced Avocado Cart, Pasta Bar and Cold Stone Ice Cream Bar.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

QUESADILLA BAR

Chipotle chicken and corn rajias, corn, black beans, salsa roja and salsa verde

16 per person | attendant optional

GUACAMOLE & SLICED AVOCADO CART

Freshly made guacamole and avocados sliced to order *df gf*

12 per person | attendant required

STONE-COOKED PIZZA

Pepperoni, Italian sausage and pecorino Romano

Roasted tomatoes, mushrooms, onions, olives, peppers, pesto drizzle and mozzarella

20 per person

PASTA BAR

Spaghetti, penne, bowtie, fusilli and gnocchi

Asiago truffle Alfredo, marinara and tomato vodka sauces

Chicken, shrimp, Italian sausage

Chef's choice of vegetables

24 per person | attendant required

ICE CREAM BAR

Select two | Vanilla, strawberry, chocolate and butterscotch ice cream

Sauces | Strawberry, chocolate and caramel *gf*

Toppings | Chopped nuts, Oreos, fudge, sprinkles, Reeses Pieces and brownies

18 per person | attendant required

ICED TEA BAR

Tulsi iced tea | Holy basil (antioxidant)

Genmaicha green iced tea | Japanese sencha with roasted rice grains (aids weight loss, balances blood sugar)

Texas unsweetened iced tea (antioxidant, lowers cholesterol)

Indian masala chai iced tea (aids digestion, boosts heart health)

15 per person



PLATED

Plated lunches include salad or soup, dessert, Baker's Basket, premium Stance medium blend shade grown coffee, Numi organic hot tea and iced tea. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed.

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SOUPS OR SALADS | SELECT ONE

SOUPS

New England clam chowder

Creamy wild & porcini mushroom velouté *gf*

Cream of roasted poblano | Corn, chicken, tortilla strips *gf*

Cream of tomato & basil *gf*

Seasonal golden roasted butternut squash | Ginger, Tahitian vanilla *gf*

Classic crustacean bisque *gf* | 5 addition per person

Cream of asparagus *gf* | 5 additional per person

SALADS

Petite romaine salad | Parmesan crostini, charred corn, black beans and spiced pepitas with creamy roasted garlic dressing

Mesclun greens, shaved rainbow carrots, pear tomatoes and candied pecans with raspberry walnut vinaigrette *gf*

Baby iceberg wedge, blue cheese crumble, crisp applewood-smoked bacon, watermelon radishes, tomatoes and blue cheese dressing *gf*

Chopped bibb and radicchio salad | Sliced almonds, cranberries, applewood-smoked bacon and feta with citrus vinaigrette *gf*

Beet root and fennel salad | Mixed greens, frisée, sorrel microgreens, marinated heirloom beets, walnuts, goat cheese with sherry vinaigrette *gf* | 4 additional per person

Baby spinach, strawberries, blueberries, spiced Marcona almonds, feta, pickled onions, carrots, pomegranate seeds with white balsamic citrus vinaigrette *gf* | 4 additional per person

Baby iceberg wedge, spiced pepitas, black eyed peas, maple bacon cubes, tear drop tomatoes, grilled corn, pickled onions, cilantro microgreens, red tortilla strips with jalapeño & lime buttermilk emulsion *gf* | 4 additional per person



PLATED

Plated lunches include salad or soup, dessert, Baker's Basket, freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. Entrée Salads are two-course meals. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

ENTRÉES | SELECT ONE

SEARED TEXAS SPICE CHICKEN BREAST

Boursin mashed potatoes, asparagus, baby carrots serrano & lime cream *gf*

62 per person

LEMON & BLACK GARLIC ROASTED CHICKEN

Broccolini, fingerling potatoes, crème fraîche tarragon pan jus *gf*

60 per person

BEER-BRINED CHICKEN BREAST

Au gratin potatoes, heirloom carrots and green beans with blood orange beer glaze *gf*

62 per person

COFFEE-RUBBED TOP SIRLOIN

Smoked Gouda & jalapeño grits, baby vegetables with sauce bordelaise *gf*

70 per person

FENNEL-SCENTED SALMON

Couscous, roasted seasonal vegetables, orange & caper cream *gf*

66 per person

TRES-CHILI RUBBED BARBECUE SMOKED BRISKET

Cowboy potatoes with applewood-smoked bacon, grilled broccolini and smoked jalapeño barbecue sauce

68 per person

GRILLED FLAT IRON STEAK

Loaded smashed Yukon Gold potatoes, charred vegetable medley, horseradish chimichurri, tobacco onions *gf*

68 per person

ROASTED CHICKEN BREAST AND MAHI MAHI

Charred corn succotash, sweet potato mash, caper cream

76 per person

BRAISED SHORT RIB AND SHRIMP

Crispy polenta cake, asparagus, sauce bordelaise

80 per person

ENTRÉE SALADS

GUAJILLO-MARINATED SKIRT STEAK

Iceberg wedge, blue cheese, roasted tomatoes, pickled onions, watermelon radishes, pine nuts, herb roasted potatoes with blue cheese dressing *gf*

56 per person

GRILLED HERBED CHICKEN

Mixed greens and spinach, green beans, heirloom tomatoes, artichoke, olives and grilled baby peppers with citrus balsamic vinaigrette

50 per person



PLATED

Plated lunches include salad or soup, dessert, Baker's Basket, freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. Entrée Salads are two-course meals. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed.

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DESSERTS | CHOOSE ONE

Exotic fruit tarts with berry sauce and Marsala crème anglaise

Coconut panna cottas with mango gelée, almond crumbles and berries

Triple chocolate mousse with hazelnut crumble, dark, mocha and white chocolate

New York baked cheesecakes with toasted hazelnuts, whipped cream and strawberry port compôte

Dark chocolate bombe with whiskey cream

Classic Kahlúa tiramisu with espresso sauce

Flourless chocolate cake with candied orange with Grand Marnier chocolate sauce

Lemon raspberry tart, lemon curd, fresh raspberries, Texas honeycomb

*additional 4 per person for pre-set alternating dessert choices





PLATED

Only available with existing plated lunch meal options, offered at standard entrée price if desired on the day of week, please add 4 per person if ordered for any other day. All options come with daily variety of vegetables.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

VEGETARIAN

MONDAY

Portobello mushroom stuffed with vegetable quinoa, spinach, feta and roasted red pepper sauce *gf*

TUESDAY

Green lentil stew with plant protein meatballs and steamed rice *df gf*

WEDNESDAY

Vegetable & bean tagine with saffron couscous *gf*

THURSDAY

Chickpea & quinoa fritters with spicy tomato chutney, carrots & peas pilaf *df gf*

FRIDAY

Vegetable Napoleon with chunky marinara and buffalo mozzarella *gf*

SATURDAY

Curried cauliflower steak, roasted root vegetables and bean ragout *df gf*

SUNDAY

Ratatouille tart and smoked tomato sauce *gf*





HORS D'OEUVRES

Minimum order of 50 pieces per item, prices are per piece.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

COLD

SPOONED

Marinated watermelon & feta, lime passion glacé and sprout microgreens *gf* | 8 each

Deviled eggs | Hibiscus tea-boiled eggs, horseradish & wakame seaweed salad *gf* | 8 each

Avocado tuna poke salad in fried wonton cups and togarashi | 10 each

Creole crab salad, crostini, sriracha aioli | 8 each

SKEWERED

Mediterranean | Tomatoes, cherry mozzarella, artichokes and olives *gf* | 8 each

Prosciutto-wrapped Japanese melon Parisienne and sorrel microgreens *df gf* | 8 each

SHOTS

Mexican shrimp cocktail and Michelada clamato *df gf* | 9 each

Marinated feta & olive shots | 8 each

Lebanese preserved lemon labneh with cucumbers, carrots and jicama *df gf* | 7 each

SERVED

Pimento cheese and pickled bell pepper mini savory cone with microgreens | 8 each

Tandoori chicken salad, crushed peanuts and mint chutney in savory baskets | 8 each

Forest mushroom canapés with creamed brie | 8 each

Seared cumin beef on black pepper focaccia with chimichurri aioli | 8 each

Smoked salmon Breton, black lumpfish roe with dill sour cream | 9 each

Shrimp ceviche wonton crisp *df gf* | 9 each

Herb & garlic-stuffed Medjool dates with pimento spiced Marcona almonds | 8 each

Pecan-crust goat cheese pops, pretzel sticks | 9 each





HORS D'OEUVRES

Minimum order of 50 pieces per item, prices are per piece.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

HOT

SPOONED

Smoked chicken and corn vol-au-vents *gf* | 8 each

Spicy shrimp & grits mini tartlets | 9 each

Mac & cheese arancini with sriracha | 8 each

SKEWERED

Citrus bacon-wrapped scallops and yuzu dressing *gf* | 10 each

Blackened shrimp skewers and Louisiana hot sauce *gf* | 9 each

Chili & lime chicken kebab with chili & mango chutney | 8 each

SHOTS

Thai chicken satay with spicy peanut sauce *df gf* | 8 each

Coconut shrimp and kaffir with ginger & coconut red sauce *df gf* | 9 each

Pecan chicken with chipotle sorghum dip | 8 each

Crisp tempura shrimp with chili amarillo aioli | 9 each

Cashew chicken spring roll with sweet chili plum sauce | 8 each

Peking duck spring roll with hoisin sauce | 9 each

SERVED

Wild mushroom tarts and Swiss fondue with porcini dust | 8 each

Punjabi chicken samosa and mint cilantro chutney | 8 each

Smoked brisket picadillo empanada and spicy barbecue sauce | 8 each

Pulled pork bao with ginger & scallion soy sauce | 9 each

Chickpea falafel with tatziki sauce | 8 each

Chipotle & honey barbecue chicken lollipops and ranch dressing | 8 each

Lobster & corn empanada with roasted garlic lemon aioli | 9 each

Brisket quesadilla with avocado crema | 9 each

Chicken tinga & black bean quesadilla with salsa roja | 8 each

Crabmeat sliders, remoulade, carrot slaw | 12 each

All-American beef slider, secret sauce, cheddar cheese, caramelized onion | 12 each

Nashville hot chicken slider, dill pickles | 12 each

Crispy fried oyster mushroom slider, tomato, Calabrian chili aioli, hot honey | 12 each

DISPLAYS

To ensure optimal freshness displays are served for 90 minutes. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Three station minimum for light reception.

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LOCAL & IMPORTED CHEESE BOARD

Chef's selection of soft, semi-soft and hard cheeses

Seasonal fruits, preserves, local honey and assorted nuts

Baguette toast points, cheese lavash and gourmet crackers

29 per person

TRADITIONAL CHEESE FONDUE

Melted blend of Gruyère, Emmenthal and Comté cheeses finished with rubbed garlic, white wine and kirsch

Dipping vegetables, crusty focaccia, strawberries and olives with skewers

30 per person | self-serve

CHILLED SEAFOOD ON ICE SELECT TWO

Shrimp, crab claws, oysters and green-lipped mussels

Zesty horseradish cocktail sauce, cracked pepper mignonette, lemons, Tabasco and fresh horseradish

Oyster crackers *df gf*

875 per 100 pcs

Single block ice carving available | 500 each

SAUSAGE & CHARCUTERIE BOARD

Assorted cured, dried, smoked meats and sausages

Pickled vegetables, grain mustard, fig jam, cornichons, cocktail onions, breads and crackers *df gf*

29 per person

JAPANESE SUSHI & SASHIMI

California rolls, nigiri sushi and vegetable rolls

Salmon and tuna sashimi

Pickled ginger wasabi and soy sauce

Wakame seaweed salad

38 per person | 4 pieces per person

ANTIPASTI DISPLAY

Grilled asparagus, zucchini, yellow squash, mushrooms, oven-dried tomatoes, marinated olives, artichokes, balsamic cipollini onions, basil, marinated fresh mozzarella, extra virgin olive oil, sea salt and balsamic vinegar *gf*

27 per person

TEX MEX DIPS AND CHIPS

Salsa roja, roasted tomatillo salsa, guacamole, pico di gallo, jalapeño queso

Tricolor tortilla chips

30 per person





STATIONS

To ensure optimal freshness stations are served for 90 minutes. A minimum of four stations is recommended to design a buffet. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

PETITE SALADS

Southwestern Caesar | Crisp romaine, jalapeño & cheddar crostinis, black beans, spiced pepitas and grilled corn

Garden greens | Crispy pancetta, heirloom tomatoes, artichoke hearts, marinated olives, Marcona almonds and strawberries *df gf*

Chef's cobb | Iceberg lettuce, crumbled blue cheese, bacon bits, chopped eggs, chopped onions and black beans *gf*

Dressings | Creamy roasted garlic, chipotle & cilantro ranch, red wine vinaigrette *gf*

26 per person

MARKET-FRESH VEGETABLES

Grilled, raw and pickled vegetables

Sliced toasted baguettes

Harissa-spiced hummus, marinated Italian tomato relish, garlic labneh and ranch dressing

Olive oil and balsamic vinegar

25 per person

DIM SUM

Steamed and fried dim sums

Select two | Potstickers, sui mei, spring rolls and bao buns

Soy, garlic & chili crisp, ginger & scallion sauce

30 per person | 5 pieces per person

BAYOU SHRIMP & GRITS

GRITS

Stone-ground Homestead grits with cheese *gf*

Charred jalapeño, smoked Gouda and andouille sausage Creole

PROTEINS

Cajun-spiced Gulf shrimp with scallions *gf*

Cajun barbecue pulled chicken with tobacco onions *gf*

SAUCES

Tomato gravy *gf*

Louisiana hot sauce *gf*

30 per person

BISCUIT & CHILI BAR

Texas chili with applewood-smoked bacon and beans *df gf*

Turkey chili and dry chorizo *df gf*

Fritos, pico de gallo, sour cream, queso fresco, cilantro and cheddar cheese

Cheddar biscuits, buttermilk biscuits and jalapeño cornbread, with whipped honey butter, sorghum and honey

27 per person



DISPLAYS

To ensure optimal freshness displays are served for 90 minutes. A minimum of four stations is recommended to design a buffet. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Attendant required for Mexican Pueblo Street Tacos. 200 per attendant with one attendant per 75 people. Three station minimum.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

ALL ABOUT MAC & CHEESE

Blackened shrimp & applewood-smoked bacon macaroni, yellow cheddar and roasted poblanos

Chipotle chicken baked fusilli, smoked Gouda and caramelized onions

Wild mushroom ditalini, sun-dried tomatoes, pine nuts and truffle brie

Shredded parmesan cheese and red chili flakes

36 per person

MEXICAN PUEBLO STREET TACOS | SELECT TWO

Tacos al pastor | Rotisserie, achiote pork, roasted pineapples, chile arbol, cilantro and chopped onions *df gf*

Pollo de tinga guisado tacos | Earthenware pot tinga chicken stew, Mexican rice, beans and Cotija cheese

Beef barbacoa tacos | Beef slowly oven-cooked in agave leaves, onions, Cotija, cilantro and lime *gf*

Spicy shrimp carnitas | Avocado, pico de gallo, radishes and cilantro sour cream

Assortment of salsas and hot sauces, lime and crema

Fresh griddled tortillas | Flour or corn

38 per person | 3 tacos per person

BETWEEN THE BREADS DELI | SELECT THREE

MINI SANDWICHES

Phillycheese steak | Shaved beef strip loin, caramelized onions, sautéed onions & mushrooms, with provolone sauce on a soft hoagie roll

Reuben tower | Sliced corned beef, Swiss cheese, sauerkraut, Thousand Island dressing on toasted marble rye

Shrimp Po'boy | Creole-spiced fried bay shrimp, remoulade, Cajun coleslaw, butter and baguette

Barbecue brisket, jalapeño & cheddar sausage, tobacco onions, and Texas barbecue sauce on a potato bun

Kettle chips

36 per person | one of each sandwich per person



STATIONS

To ensure optimal freshness stations are served for 90 minutes. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. Three station minimum

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

WINGS WITH XING

Traditional chicken wings | Buffalo, chipotle honey and barbecue *gf*

Chicken tenders | Lemon pepper with sweet & spicy chili

Shoestring fries

Coleslaw

Ranch, blue cheese, carrots and celery sticks

34 per person | 6 pieces per person

TEXAS NACHOS

Tricolor corn tortilla chips *gf*

Whiskey & chorizo queso *gf*

Tequila & lime chicken

Cumin-spiced beef *df gf*

Pico de gallo, guacamole, sour cream, onions, cilantro, roasted poblanos, black beans, spiced charred corn, cheddar & jack cheeses and pickled jalapeños *gf*

30 per person

LOADED POTATO LOVERS POTATOES | SELECT TWO

Rosemary & sea salt roasted fingerling potatoes

Ranch & herb potato dippers

Crushed red potatoes with scallions and applewood-smoked bacon, served cowboy style

Buttermilk & cracked pepper mashed potatoes

Creole tater tots

PROTEINS | SELECT TWO

Barbecue brisket

Tomatillo pulled pork

Fried chicken nuggets

Applewood-smoked bacon

Jalapeño & cheese sausage

Tandoori chicken tikka

TOPPINGS

Diced onions, cheddar, jack cheese, pickled jalapeños, scallions

32 per person



CARVING STATIONS

Attendant required for all Carving Stations with one attendant per 75 people at 200 per attendant. All carved selections served with assorted dinner rolls.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

PRIME RIB OF BEEF

Signature dry spice rub and slow roasted

Roasted garlic & sour cream mashed potatoes, horseradish cream, natural jus *gf*

725 each | serves 30

HONEY-GLAZED HAM

Glazed carrots, scalloped potatoes and cherry apricot compote *gf*

475 each | serves 35

THREE-PEPPER CRUSTED BEEF TENDERLOIN

Boursin mashed potatoes and grilled asparagus

Red wine cherry demi-glace *gf*

595 each | serves 15

LOW & SLOW SMOKED COFFEE-RUBBED BEEF BRISKET

Applewood-smoked bacon & jalapeño mac and cheese with espresso barbecue sauce

550 each | serves 20

KOREAN CHILI-RUBBED BARBECUE PORK LOIN

Kimchi and roasted baby potatoes *df gf*

425 each | serves 25





CARVING STATIONS

Attendant required for all Carving Stations with one attendant per 75 people at 200 per attendant. All carved selections served with assorted dinner rolls.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

CIDER-BRINED SUCKLING PIG

Pull-apart rolls, grain mustard, bourbon barbecue sauce and coleslaw *gf*

1050 each | serves 60

CHIPOTLE HONEY BABY BACK RIBS

Smoked ribs, chipotle honey glaze, Texas slaw, sweet rolls

425 each | serves 25

ZA'ATAR CRUSTED LEG OF LAMB

Moroccan couscous, tomato & bean tagine, tzatziki and sumac onions *gf*

575 each | serves 15

WHITE MISO-GLAZED CHILEAN SEA BASS

Yuzu beurre blanc, soy & sake-glazed bok choy, Korean red rice

875 each | serves 20

ALE-ROASTED WHOLE TURKEY

Mushroom & spinach bread pudding, cranberry compote and gravy *gf*

450 each | serves 18

Substitute all white meat, bone-in breasts | 25 per person

FENNEL POLLEN-RUBBED SALMON

Maple-glazed baby carrots & broccolini, caper & olive relish and aniseed velouté *gf*

450 each | serves 15





SWEET SENSATIONS

Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed. One attendant per 75 people at 200 per attendant. Attendant required for TX Whiskey-Flambéed Berries & Ice Cream and Bananas Foster stations. Three station minimum.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

PETITE DESSERT DISPLAY

Mini cupcakes
Chocolate bark
Truffles and pralines
Mini tarts or Whoopie Pies
28 per person

TX WHISKEY FLAMBÉED BERRIES & ICE CREAM

Tahitian vanilla ice cream topped with flambéed berries and crushed honey & pecan nougatine
22 per person | attendant required

BANANAS FOSTER STATION

Bananas flambéed with rum in rich butter caramel
Vanilla ice cream and cinnamon
24 per person | attendant required

VERRINE BAR SELECT FOUR

Tiramisu cups
Chai tea cream verrines
Chocolate & balsamic pot de crème
Bergamot & whiskey panna cottas
30 per person

MAIN STREET PATISSERIE

Miniature bonbon eclairs
Mini opera cakes
No-bake Cointreau crème brûlée
Lavender & pecan Madeleines
French macarons
32 per person

COBBLER AND BREAD SELECT ONE

Rocky road bread pudding
Apple & berry cobbler
Skillet brownie with marshmallow
Served with cinnamon Chantilly cream, caramel and whiskey crème anglaise
28 per person



THEMED RECEPTION

Minimum of 75 people, a charge of 250 will be applied for groups with less than 75 guaranteed. One attendant per 75 people at 200 per attendant.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

HOWDY Y'ALL COWTOWN BALL

SUNDANCE SQUARE APPETIZERS

Mac & cheese bites with sriracha aioli

Chicken-fried short rib with chipotle crema

Horseradish pickles, applewood-smoked bacon deviled eggs *gf*

Mini crab cake with Creole rémoulade

TRINITY RIVER SALAD TRAILS

Mixed greens, orange segments, almonds, candied pecans and strawberries

Baby wedge, heirloom tomatoes, charred corn, watermelon radishes, crispy pancetta and candied pecans

Chopped bibb lettuce, cucumbers, carrots, applewood-smoked bacon, corn, spiced pepitas, heirloom tomatoes and tortilla strips

Blue cheese dressing, grapefruit vinaigrette and candied jalapeño ranch dressing

CULTURAL DISTRICT LIGHT BITES

Grilled, raw and pickled vegetables *gf*

Tortilla chips, lavash, sliced baguette and pita chips

Artichoke & spinach dip, pimento cheese, garlic labneh and ranch dressing *gf*

Extra virgin olive oil and balsamic vinegar

WEST 7TH THIRST QUENCHERS

Peach iced tea

Lavender & orange iced tea

Hand-squeezed lemonade

Texas unsweetened and sweet tea

THE COWTOWN GRILL SELECT FOUR

Coffee-rubbed smoked brisket with roasted peach barbecue sauce *df gf*

Grilled beer-braised pork ribs with blood orange & honey barbecue sauce *df gf*

Grilled wild boar jalapeño & cheddar sausage *gf*

Cumin-rubbed barbecue chicken and Shiner barbecue *df gf*

Creole shrimp skewers and grilled pineapple salsa *df gf*



THEMED

Minimum of 75 people, a charge of 250 will be applied for groups with less than 75 guaranteed. One attendant per 75 people at 200 per attendant.

Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HOWDY Y'ALL COWTOWN BALL CONTINUED

DOWNTOWN SKILLETTS SELECT THREE

Roasted vegetables & potato hash *df gf*

Chorizo mac & cheese

Cowboy mashed potatoes *gf*

Maple-braised carrots and Brussels sprouts *df gf*

Cheesy poblano grits *gf*

LANCASTER BAKESHOP

Buttermilk biscuits, sliced Texas white bread and Rahr Pullman bread

Cinnamon & honey butter, jalapeño & applewood-smoked bacon jelly, Texas honey and sorghum

MAGNOLIA AVENUE URBAN DESSERTS

Peach cobblers with vanilla whipped cream

De-constructed pies | Strawberry, rhubarb and pecan

Texas honey & lavender ice cream in waffle cups

Pecan maple fudge, white chocolate and honey fudge with almonds

Orange blossom panna cottas

165 per person



PLATED

All plated dinners include salad or soup, dessert, bakers' basket, freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. Minimum of 35 people, a charge of 150 will be applied for groups with less than 35 guaranteed.

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SALADS OR SOUPS | SELECT ONE

New England clam chowder

Creamy wild mushroom, porcini mushroom velouté and toasted pine nuts

Cream of roasted poblano & corn with chicken and tortilla strips ^{gf}

Cream of tomato & basil and truffle brioche crostinis

Classic French potato & leek soup | Diced golden potatoes with grilled leeks ^{gf}

Fennel velouté, Pernod and dill crema

Golden roasted butternut squash, ginger and Tahitian vanilla soup (seasonal) ^{gf}

ENHANCEMENTS

Classic lobster bisque | Lobster medallions, lumpfish roe and crema ^{gf}

Cream of asparagus | Lemon crème fraîche, hazelnuts and asparagus pince ^{gf}

Three-cheese ravioli | Sweet pepper & basil compote, asparagus and seared trumpet mushrooms

Risotto a la Milanese | Saffron risotto, shrimp, calamari, green peas and parmesan cheese ^{gf}

Curried lump crab cakes, spiced pepitas and chipotle tomato chutney

Blackened shrimp & Homestead cheesy grits, andouille sausage with Cajun tomato sauce

6 per person

SALADS

Petite romaine salad | Parmesan cheese crostinis, charred corn, anchovies, black beans, spiced pepitas and creamy roasted garlic dressing

Mesclun greens, shaved rainbow carrots, pear tomatoes and candied pecans with raspberry walnut vinaigrette ^{gf}

Baby iceberg wedge, blue cheese crumbles, crisp applewood-smoked bacon, eggs, tomatoes, Kalamata olives, watermelon radishes and blue cheese dressing ^{gf}

Wine-poached pear, chopped bibb lettuce & radicchio, sliced almonds, cranberries, applewood-smoked bacon and feta with citrus vinaigrette ^{gf}

Beet root & fennel salad | Mixed greens, frisée, endive, sorrel microgreens, marinated heirloom beets, walnuts and goat cheese with sherry vinaigrette ^{gf gf}

Insalata caprese | Heirloom tomatoes, buffalo mozzarella, arugula, saba and basil pesto

PREMIUM SALADS

Baby spinach & arugula, strawberries, blueberries, avocado purée, spiced Marcona almonds, feta, pickled onions, carrots, pomegranate seeds with white balsamic & citrus vinaigrette

Baby iceberg wedge, spiced pepitas, black-eyed peas, maple bacon cubes, teardrop tomatoes, grilled corn, pickled onions, cilantro microgreens and red tortilla strips with jalapeño & lime buttermilk emulsion

5 per person

add a fourth course for 7 per person



PLATED

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ENTRÉES | SELECT ONE TEXAS SPICE-RUBBED 8 OZ FILET OF BEEF

Smoked Gouda dauphinoise potatoes, grilled asparagus, glazed shallots, crispy fried onion and tobacco au jus ^{gf}

112 per person

SMOKED BEEF BRISKET

Roasted poblanos, habanero & applewood-smoked bacon mac and cheese, maple-glazed carrots with bourbon barbecue sauce

90 per person

CABERNET-BRAISED SHORT RIBS

TX black garlic mash, roasted broccolini, heirloom carrots and sauce osso bucco

90 per person

FIVE-SPICE ROASTED BONELESS HALF CHICKEN

Grilled broccolini, baby carrots and cheesy grits with spiced sweet tea gastrique ^{gf}

86 per person

HOP-BRINED CHICKEN

Cowboy potatoes, roasted cauliflower & carrots, smoked Shiner Bock barbecue sauce and potato vermicelli ^{gf}

84 per person

PERUVIAN ROASTED BRASA CHICKEN AND BEEF FILET

Roasted Peruvian purple fingerling potatoes, aji amarillo-marinated vegetables, shimeji mushrooms, scallions and cilantro cream ^{gf}

102 per person

FENNEL POLLEN CRUSTED-SALMON AND ROSEMARY ROASTED CHICKEN

Duchess potatoes, lemon-scented buttered asparagus and baby zucchini with sauce bordelaise ^{gf}

98 per person

MISO-GLAZED CHILEAN SEA BASS

Cauliflower & potato purée, soy & sake-glazed bok choy, seaweed and yuzu beurre blanc

96 per person

SEARED ATLANTIC SALMON

Cheesy tricolor quinoa, grilled asparagus and pancetta, herb & lemon butter sauce and tomato parcels ^{gf}

88 per person

MEDITERRANEAN STUFFED CHICKEN

Spinach, sun-dried tomatoes, pine nuts, feta, artichokes, saffron risotto, grilled market vegetables, roasted tomatoes and garlic cream ^{gf}

84 per person



PLATED

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ENTRÉES

CAULDRON-BRAISED SHORT RIBS AND CHICKEN

Horseradish mashed potatoes, spiced green beans, baby carrots, peas and porcini au jus

102 per person

GRILLED JUMBO PRAWN AND PEPPER-CRUSTED BEEF FILET MIGNON

Blue cheese potato gratin, cabernet mushrooms, broccolini, green peppercorn, kefir lime demi-glace and spiced sunflower seeds *gf*

115 per person

SEARED SEA BASS AND BEEF FILET MIGNON

Gingered parsnip purée, walnut oil-glazed asparagus duet and tarragon chardonnay cream *gf*

120 per person

DESSERTS | SELECT ONE

Passion fruit & pistachio dome tarts with sesame tuile and mango coulis

Classic Kahlua tiramisu | espresso chocolate sauce and coffee pods

Exotic berry tarts | Almond pastry cream, Chantilly cream, glazed exotic berries & raspberries with Grand Marnier coulis

Single origin chocolate macadamia brownie cakes with dark chocolate ganache and macadamia brittle

Pineapple upside-down cake with Chantilly cream, kirsch-marinated cherry compote

Pear & almond frangipane with toasted almond flakes and vanilla crème anglaise

Limoncello mousse and Italian meringue with candied lemon and cayenne molasses

Flourless chocolate cake | Sous vide cointreau berry compote and rosemary Chantilly cream

Classic Texas pecan pie with TX Whiskey caramel

Classic opera cake | Almond sponge, coffee butter cream and dark chocolate

Dark chocolate milie-feuille, raspberries and pistachios

ENHANCEMENT

Alternate two pre-set desserts

4 additional per person



PLATED

Only available with plated dinner meal options, offered at standard entrée price if desired on the day of the week, please add 4 per person if ordered for any other day. All options served with daily variety of vegetables.

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VEGETARIAN

MONDAY

Chickpea curry with saffron & pea basmati rice *df gf*

TUESDAY

Spinach, ricotta & roasted tomato cannelloni pasta with marinara and fontina cream

WEDNESDAY

Vegetable & chestnut stir fry with cauliflower rice *df gf*

THURSDAY

Spiced vegetable medley-stuffed cabbage rolls, tomato rice with Boursin cream *gf*

FRIDAY

Sweet potato, kale & ancient grain hash with fried avocados *gf*

SATURDAY

Lebanese couscous with falafel, pickled vegetables and tagine sauce

SUNDAY

Grilled squash rollatini stuffed with harissa-spiced vegetables and freekeh with paprikash sauce *df gf*





BUFFETS

All dinner buffets include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for an hour. A charge of 150 will be applied for groups with less than 35 guaranteed.

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BUFFETS

130 per person

SOUPS | SELECT ONE

Curried coconut chicken *gf*

Roasted San Marzano tomato & basil veloute *gf*

Southwest corn chowder *gf*

Wild mushroom cappuccino *gf*

Cream of broccoli with almonds *gf*

Classic potato & leek soup *gf*

Chicken tortilla soup *gf*

Cream of poblano & charred corn with chicken *gf*

SALAD BAR

Romaine, garden mix, and baby spinach

Heirloom tomatoes, peppers, cucumbers, carrots, pickled onions and broccoli

Olives, garbanzo, red kidney beans, artichoke hearts, blue cheese crumble, feta and cheddar

Caramelized pecans, pepitas and dried cranberries

Honey balsamic, cilantro ranch and citrus herb vinaigrette *gf*

SALADS | SELECT THREE

Cowtown garden salad | Iceberg roasted peppers, black beans, tomatoes, cucumbers, tortilla crisps and olives *df gf*

Tuscan panmolle salad | Tomatoes, cucumbers, onions, French baguettes and shrimp with basil vinaigrette

Insalata caprese | Fresh mozzarella with Roma tomatoes *gf*

Marinated watermelons & avocados | Wasabi microgreens with champagne vinaigrette *gf*

Israeli couscous salad | Parsley, tomatoes, onions, cranberries, apricots, pine nuts, pomegranate with lemon vinaigrette *gf*

Roasted beet salad | Roasted red & golden beets, candied pumpkin seeds, goat cheese and arugula with blood orange sherry vinaigrette *gf*

Tricolor tortellini & wild rice | Cherry tomatoes, cranberries, almonds and basil with white balsamic vinaigrette

Hearty Italian | Ham, turkey, Swiss cheese, cheddar, iceberg lettuce, olives, onions, pepperoncini, fusilli pasta and eggs with Italian dressing

Oriental glass noodle salad | Wakame, mung bean sprouts, sesame, peanuts and ginger soya vinaigrette *gf*

Texas caviar | Black-eyed peas, red beans, garbanzo beans, tomatoes, onions, cilantro with cilantro & lime emulsion *df gf*

Coleslaw | Shredded Napa cabbage, julienne carrots, julienne radicchio, mustard and creamy buttermilk

Roasted new potato salad | Sour cream, applewood-smoked bacon, Dijon and green onion dressing

Chipotle chicken salad | Jicama, peppers, onions with mango cilantro vinaigrette *df gf*



BUFFETS

Buffets selections include freshly brewed Stance regular and decaffeinated coffee, Numi organic hot tea and iced tea. To ensure optimal freshness buffets are served for an hour. A charge of 150 will be applied for groups with less than 35 guaranteed.

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ENTRÉES | SELECT THREE

CHICKEN

Herb-seared chicken, peppers, onions, tomatoes and fennel coulis *df gf*

Chicken-fried chicken with cracked pepper gravy

Tandoori-marinated chicken with butter & garlic tomato sauce *gf*

TX spice-rubbed chicken, provolone and marinara sauce *gf*

Hunter's chicken with mushroom ragout *gf*

Chicken roulade with Mediterranean stuffing and saffron cream

Chicken Penang Thai curry *gf*

BEEF

Slowly braised short ribs, muscovado sugar barbecue glaze *gf*

Grilled hanger steak, chimichurri, grilled peppers and onions *df gf*

Smoked coffee-rubbed brisket with espresso sauce *df gf*

Tres chili-rubbed carne asada and chargrilled mini peppers *df gf*

Five-spice rubbed skirt steak with onion and pepper mojo *df gf*

PORK

Tomatillo chili-braised pulled pork *df gf*

Texas barbecue pork ribs *df gf*

Gojuchang chili-rubbed pork loin and green onion kimchi *df gf*

FISH

Seared salmon with saffron & fennel beurre blanc *gf*

Grilled mahi mahi with kaffir & caper butter cream *gf*

Herb-crust snapper with rosemary & lime béchamel

Shrimp & vegetable Thai green curry *gf*

PASTA

Farfalle with Provençal vegetables marinara *df*

Rigatoni with shrimp, pine nuts and basil with paprikash

Mushroom & smoked chicken orecchiette | Alfredo sauce with white truffle oil



BUFFETS

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SIDES | SELECT THREE

Green bean casserole

Buttered corn on the cob *gf*

Mapleroasted Brussels sprouts with almonds and applewood-smoked bacon *gf*

Four-cheese mac and cheese

Buttered asparagus & baby carrots *gf*

Broccoli & cheddar gratin

Chef's vegetable medley *df gf*

Roasted root vegetable hash *df gf*

Classic creamed corn *gf*

Braised collard greens with pancetta *df gf*

Cajun-spiced fried red potato wedges *df gf*

Cowboy mashed potatoes with applewood-smoked bacon and scallions *gf*

Boursin Yukon Gold potato mousseline *gf*

Gingered sweet potato mash *gf*

Horseradish & applewood-smoked bacon potato hash *df gf*

DESSERTS | SELECT THREE

Seasonal fruit cobblers with ice cream

Rocky road bread pudding with crème anglaise

Fresh fruit tarts

Red velvet Whoopie Pies

Banana pudding with vanilla wafers

Raspberry panna cottas

Bananas Foster verrines

Chocolate fudge tortes

Lemon meringue pies

Double chocolate tarts with salted caramel

German chocolate cupcakes

New York-style baked cheesecake



NON-ALCOHOLIC BEVERAGES

Minimum of 35 people. There is a surcharge of 5 per person for less than 35 people.

Prices are subject to taxable 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

BEVERAGES

Stance regular or decaf coffee | 120 per gallon

Assorted Numi hot teas | 108 per gallon

Classic black iced tea | 108 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 7 each

Assorted Kohana canned coffee drinks | 9 each

Assorted soft drinks | 6 each

Pure Life water | 6 each

Acqua Panna natural spring water | 7 each

S.Pellegrino Essenza flavored sparkling mineral water | 7 each

S.Pellegrino sparkling mineral water | 7 each

Red Bull | Energy Drink or Sugarfree | 8 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 each

Naked fruit juice & smoothies | 10 each

Coconut water | 9 each

Enroot cold brew tea | 12 each

Assorted kombucha *df gf* | 9 each

Assorted Vita waters | 9 each

Assorted vintage sodas | 8 each

Assorted Topo Chico | 8 each

Iced tea, lemonade or sparkling fruit punch | 102 per gallon

Infused water | Watermelon & rosemary, cantaloupe & thyme, lemon & blackberry sage, strawberry & mint or mango & passion fruit *df gf* | 65 per gallon

À LA CARTE BEVERAGE PACKAGES

HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

30 per person | 4 hours

FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

50 per person | 8 hours

PREMIUM BEVERAGE PACKAGE

Premium Stance regular & decaffeinated coffee and Numi organic tea

Gourmet syrups | Caramel, mocha, vanilla, hazelnut and monk fruit sugar

Description content two
Assorted Coca-Cola brand soft drinks

Assorted mineral waters and vintage sodas

Bottled water

Half Day | 4 hours | 34 per person

Full Day | 8 hours | 56 per person



BEVERAGES

Prices quoted are per person and based on full guaranteed number of people for the event. Bartender fees required for bar service at 200. Cashier required for cash bar Service at 200. Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

BRANDS

CALL BRANDS

Vodka | Svedka
Gin | Seagram's
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS

PREMIUM BRANDS

Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Bourbon | Old Forester
Scotch | Johnnie Walker Red Label
Tequila | Milagro Silver
Cognac | Hennessy VS

SUPER PREMIUM BRANDS

Vodka | Tito's Handmade
Gin | Botanist
Rum | Sailor Jerry
Bourbon | Maker's Mark
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP

TEXAS PREMIUM BRANDS

Vodka | Tito's Handmade and Enchanted Rock
Gin | Genius
Rum | Treaty Oaks
Whiskey | TX Whiskey and Rebecca Creek
Tequila | Republic Blanco

HOUSE WINES

Bulletin Place Wines | Australia | Chardonnay, merlot, cabernet sauvignon and sauvignon blanc
13 per glass | 46 per bottle

TIER II WINES

Wente Hayes Ranch | Livermore Valley, California | Chardonnay, merlot and cabernet sauvignon
15 per glass | 54 per bottle

TIER III WINES

Decoy by Duckhorn | Sonoma County, California | Chardonnay, merlot, cabernet sauvignon, and rosé
17 per glass | 62 per bottle

BREWS IN THE BALLROOM AND DOWNTOWN DISTILLED

Enhance the experience for your event with a local brewery or distillery. Two to four local breweries or distilleries will offer tastings of their seasonal, classic and adventurous offerings.

Engage with the experts, try a few sips, then hit the bars in the ballroom for a full pour.

350 per brewery or distillery expert | 750 setup fee consumption bar | 10 per drink



BEVERAGES

Prices quoted are per person and based on full guaranteed number of people for the event. Bartender fees required for bar service at 200. Cashier required for cash bar Service at 200.

Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

add 2 per person to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

12 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura bitters

12 per drink



BEVERAGES

Hosted bar service has a maximum of four hours. Prices quoted are per person and based on full guaranteed number of people for the event. Bartender fees required for both hosted and cash bar service at 200. For cash bar service a cashier is required at 200. Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

BEVERAGE PRICING

CALL BRANDS

First hour | 25 per person
Second hour | 14 per person
Each additional hour | 11 per person

PREMIUM & TEXAS PREMIUM BRANDS

First hour | 27 per person
Second hour | 15 per person
Each additional hour | 13 per person

SUPER PREMIUM BRANDS

First hour | 29 per person
Second hour | 15 per person
Each additional hour | 15 per person

BEER AND WINE

First hour | 21 per person
Second hour | 13 per person
Each additional hour | 10 per person
Upgrade to Tier II wine | 2 additional per person
Upgrade to Tier III wine | 4 additional per person

HOST BAR

Super premium brands | 15 per drink
Premium & Texas premium brands | 14 per drink
Call brands | 13 per drink
Cordials | 15 per drink
Craft & imported beer | 10 per drink
Domestic beer & hard seltzers | 9 per drink
House & sparkling wine | 13 per drink
Soft drinks | 6 per drink
Sparkling & still bottled water | 7 per drink
Juices | 7 per drink

CASH BAR

Super premium brands | 17 per drink
Premium & Texas premium brands | 16 per drink
Call brands | 15 per drink
Cordials | 16 per drink
Craft & imported beer | 12 per drink
Domestic beer & hard seltzers | 11 per drink
House & sparkling wine | 15 per drink
Soft drinks | 7 per drink
Sparkling & still bottled water | 8 per drink
Juice | 8 per drink



EVENT INFORMATION

Thank you for selecting Omni Fort Worth Hotel for your upcoming event. We look forward to providing you outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative specialty gifts can be purchased through the hotel for delivery to guest rooms. Please ask your convention services manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Fort Worth Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Fort Worth Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance.

SERVING

Coffee breaks will be served for 30 minutes. Breakfast, lunch and dinner buffets will be served for one hour. Food and beverages will be replenished and refreshed as necessary during the times listed above and removed promptly.

GUARANTEES

The exact number of guests attending a function is due three business days prior to the event. This number will be charged even if fewer guests attend. If the guarantee is increased within three business days of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the convention services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.



EVENT INFORMATION

FUNCTION ROOMS AND SIGNAGE

Omni Fort Worth Hotel reserves the right to reallocate event space based on levels of business, increases or decreases in attendance, or maintenance issues. Any additional meeting space needed that is not outlined in the contract will be an additional charge. Inquiries should go to your convention services manager, who will see if the additional space is available. Signs or decorations brought into the hotel by the guest must be approved prior to arrival.

Registration tables and signage/banners may be located outside the immediate entrance to the respective function room only. Registration tables and signage will not be permitted in the hotel's lobby. Rooms will be set up as outlined on the banquet event order. A minimum 150 labor surcharge will be charged if changes occur once the room has been set.

OUTDOOR FUNCTIONS

The hotel reserves the right to make the decision to move any outdoor event inside due to inclement weather or based upon impending inclement weather. Outdoor events will be moved inside automatically if the weather report four hours prior to the start of the event predicts a 40% or greater chance of rain or if the safety of our guests or employees is at risk. If the decision is delayed or changed by the client, and it necessitates the hotel to set both the indoor and outdoor event space, a 5 per person fee will be charged. Local noise ordinances require that entertainment at outdoor events end at 9 p.m.

PRICES AND SURCHARGES

A customary service charge will be added by the hotel to all charges per banquet event orders at a rate of 25%. In the state of Texas, this service charge is subject to sales tax. These charges will be noted on your banquet event order as (+ +). The following surcharges/labor charges will apply:

75 surcharge for events in guest rooms (including hospitality suites).

200 bartender charge per bartender. A cashier charge of 200 is required for all cash bars. 200 uniformed chef charge for in-room preparation or carving for two hours per chef.

GUARANTEE

A minimum guarantee of 35 people is required for buffet service. One single-sided buffet line will be provided for every 75 people guaranteed. For choice of plated entrée selections, guarantee information listed above will apply.

ENTRÉE SELECTION

Selection for all plated menus is limited to one entrée item for 100 guests or less. Two items are permitted for 101 guests or more. Entrées must be pre-selected and quantities provided with final guarantees. If you desire to offer your guests more than one item, our chef will be glad to prepare a customized duet plate for your group. Please refer to prices and surcharges for exceptions. Consideration will be given for medical, vegetarian or religious needs. In these instances, the exact number of special substitute entrées is to be specified with the guarantee received three business days prior to the event, and will be charged the same price.



EVENT INFORMATION

SEATING AND LINEN

Round tables for ten people are the standard for breakfast, lunch and dinner. Omni Fort Worth Hotel provides quality linens. Special requests for linens not in our inventory can be made through outside vendors at the clients' expense.

AUDIOVISUAL SERVICES

If you have any questions regarding these services, please contact the audiovisual onsite team at Omni Fort Worth Hotel at 817.350.4047. Charges for audiovisual services will be billed to your master account.





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OMNI

FORT WORTH

CONTACT INFORMATION