



Catering Menu ■

All prices are subject to 20% 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 Community Coffee (caffeinated & de-caffeinated), assorted hot teas and water.

Continental Breakfast

Prices listed are per guest. Minimum of 25 guests.

- **Rise & Shine | \$12.95**

Freshly baked breakfast mini pastries, carrot nut mini muffins and blueberry mini muffins.

- **Top of the Morning | \$14.95**

Fresh seasonal sliced fruit, freshly baked breakfast mini pastries, carrot nut mini muffins and blueberry mini muffins.

Continental Breakfast Enhancements

Prices listed are per guest. Minimum of 25 guests.

- **Buttermilk Biscuit Sandwiches | \$4.95**

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

- **Flaky Croissant Sandwiches | \$4.95**

Smoked ham, cheddar cheese and fluffy scrambled eggs.

- **Breakfast Casserole | \$4.95**

Casserole-style dish with fluffy eggs, cheddar cheese, breakfast potatoes, apple-smoked bacon, sausage and peppers.

- **Breakfast Burrito | \$5.95**

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

Breakfast .



All continental breakfasts include chilled orange juice, freshly brewed Community Coffee (caffeinated & decaffeinated), assorted hot teas and water.

Breakfast Buffets

Prices listed are per guest. Minimum of 25 guests.

■ North Texas Breakfast Buffet | \$16.95

Fluffy scrambled eggs with cheddar cheese, diced tomatoes and scallions, served with maple sausage links, rosemary garlic breakfast potatoes, flour tortillas, fresh seasonal sliced fruit and homemade salsa.

■ Legacy Buffet | \$18.95

Choice of apple-smoked bacon or maple link sausage with fluffy scrambled eggs, rosemary garlic breakfast potatoes, buttermilk biscuits, country gravy, freshly baked breakfast mini pastries, carrot nut mini muffins and blueberry mini muffins with fresh seasonal sliced fruit. Served with homemade salsa.

Breakfast Enhancements

Prices listed are per guest. Minimum of 25 guests.

■ Yogurt Station | \$7.95

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

■ Oatmeal Station | \$7.95

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

À La Carte

Prices listed are per dozen.

- Assorted fresh donuts | \$21.95
- Assorted mini breakfast pastries | \$21.95
- Mini carrot nut & blueberry muffins | \$21.95
- Bagels & cream cheese | \$22.95
- Breakfast breads | \$23.95
- Assorted freshly baked scones | \$26.95
- Fresh sausage kolaches | \$27.95

Prices listed are guest.

- Assorted individual yogurts | \$2.75
- Whole fruit: apples and/or bananas | \$2.95
- Cereal bar | \$3.25
- Chewy granola bar | \$3.25

Breakfast .



Prices listed are per guest. Minimum of 25 guests.

At the Movies | \$11.95

- Bags of fresh-popped popcorn
- Assorted candy bars
- Freshly-baked gourmet cookies
- Assorted canned soft drinks
- Bottled waters
- Add: Crave flavored popcorn | Price available upon request

Healthy Snack | \$11.95

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

Sweet N Salty Snack | \$11.95

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

Afternoon Fiesta | \$11.95

- Tri-colored tortilla chips
- Homemade salsa
- Churro bites with chocolate sauce
- Assorted canned soft drinks
- Bottled waters
- Add on: Fresh guacamole | \$3.75
- Add on: Jalapeño queso | \$3.75
- Add on: Black bean & corn relish | \$3.75

Death by Chocolate | \$11.95

- Chocolate dipped pretzel rods
- Chocolate dipped strawberries
- Fudge brownies
- Freshly baked chocolate chip cookies
- Assorted canned soft drinks
- Bottled waters
- Freshly brewed Community Coffee (caffeinated & decaffeinated)

Break ■



Minimum of 25 guests.

Break Enhancements

Prices listed are per guest.

- Individual bag of Lays chips | \$1.50
- Individual bag of Rold Gold pretzels | \$1.50
- Assorted candy bars | \$1.95
- Trail Mix bags: fruit & nut, Cajun, and fruit & chocolate | \$2.75
- Freshly popped bag of popcorn | \$2.95
- Chewy granola bar or cereal bar | \$3.25
- Ice cream novelties | \$4.25
- Grabeez | \$4.25
- Homemade potato chips with French onion or ranch dip | \$4.95
- Hummus & pita chips | \$5.75
- Tri-colored tortilla chips with homemade salsa | \$5.95

Prices listed are per 100.

- Mini desserts | \$350.00
Carrot cake, Italian cream cake, chocolate cake and tres leches cake.
- Chocolate fountain | \$450.00
Strawberries, pineapple, marshmallows, Rice Krispies Treats and fudge brownies.

Prices listed are per dozen.

- Freshly baked gourmet cookies | \$21.95
An assortment of chocolate chip, oatmeal raisin, peanut butter and cinnamon sugar cookies.
- Chocolate fudge brownies | \$24.95
Thick chewy chocolate fudge brownies with nuts.
- Chocolate dipped pretzel rods | \$32.95
Pretzel rods dipped in milk chocolate.
- Chocolate dipped strawberries | \$35.95
Strawberries dipped in milk chocolate.

Break .



Prices listed are per guest. All lunch to go options include a bag of potato chips, pasta salad, a freshly baked gourmet chocolate chip cookie and a bottled water or soft drink.

Traditional | \$15.95

Your choice of three sandwiches:

- Smoked turkey & Monterey Jack

Smoked turkey with Monterey Jack cheese on wheat berry bread with lettuce and tomato.

- Smoked ham & cheddar

Smoked ham with cheddar cheese on 9-grain bread with lettuce and tomato.

- Roast beef & cheddar

Roast beef with cheddar cheese on wheat berry bread with lettuce and tomato.

- Grilled vegetable

Grilled squash, zucchini, bell peppers, and portabella mushrooms on 9-grain bread.

Chef's Signature | \$16.95

Your choice of three sandwiches:

- Smoked ham & turkey BLT

Smoked turkey and ham with apple-smoked bacon slices, cheddar cheese, lettuce and tomato on brioche bread.

- California chicken salad

Diced chicken breast with onions, celery, mayo, dried cranberries, diced apples, and raisins with lettuce on ciabatta bread.

- Southwestern tuna salad

Albacore tuna, poblano peppers, diced onions, diced hard boiled eggs, spicy pickles, mayo, and diced celery with lettuce on ciabatta bread.

- Grilled vegetable wrap

Grilled squash, zucchini, bell peppers, and portabella mushrooms with feta cheese in a chipotle wrap.

Gourmet Salad* | \$18.95

Your choice of two salads:

- Cobb

Romaine hearts, spring mix, grilled chicken, hard boiled eggs, blue cheese crumbles, diced tomato and bacon crumbles. Served with balsamic or ranch dressing.

- Chef

Romaine hearts, spring mix, smoked turkey, smoked ham, Monterey Jack cheese, cheddar cheese, hard boiled eggs, grape tomatoes, sliced black olives and bacon crumbles. Served with honey balsamic or ranch dressing.

- Grilled vegetable

Romaine hearts, spring mix, grilled zucchini, squash, carrots, red bell peppers and grilled tomato. Served with sun dried tomato vinaigrette or ranch dressing.

* Excludes pasta salad.

Lunch To Go .



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

Sandwiches

Plano Sandwich Platter | \$19.95

- Smoked ham & turkey BLT on brioche bread
- California chicken salad on ciabatta bread
- Southwestern turkey wrap in a chipotle wrap
- Grilled vegetables in a chipotle wrap
- Pasta salad
- Homemade potato chips
- Freshly baked gourmet cookies

Working Lunch | \$21.95

- Grilled chicken tortilla soup
- OR
- Tomato basil soup
- Garden salad with mixed greens, grape tomatoes, cucumber, carrots and radishes served with balsamic or ranch dressing.
- Caesar salad with chopped romaine hearts, Parmesan cheese and herb croutons served with Caesar dressing.
- Assortment of Artisan rolls and butter
- Freshly baked gourmet cookies
- Add: grilled chicken breast platter | \$5.25 per guest
- Add: grilled salmon platter | \$7.75 per guest

Pizzas

Minimum of 25 guests. Pizzas are 16 inches cut into 8 pieces.

- Cheese pizza | \$15.50
- Pepperoni pizza | \$16.50
- Vegetable pizza | \$17.50
- Add: Garden salad with mixed greens, grape tomatoes, cucumber, carrots and radishes served with balsamic or ranch dressing. | \$3.95 per guest.
- Add: Caesar salad with chopped romaine hearts, Parmesan cheese and herb croutons. Served with Caesar dressing. | \$3.95 per guest.
- Assorted freshly baked gourmet cookies | \$21.95 per dozen
- Assorted soft drinks | \$2.75 per person
- Bottled water | \$3.00 per bottle

Sandwich & Pizza ■



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

Italian | \$27.95

- Creamy Tuscan chicken topped with tomato and spinach sauce
- Cavattappi Alfredo
- Meatball pomodoro
- Caesar salad served with Caesar dressing
- Sautéed squash, zucchini, onions and tomatoes tossed with olive oil and capers
- Garlic sticks
- Italian cream cake

Lone Star BBQ | \$27.95

Your choice of two meats:

- Texas BBQ brisket
- BBQ chicken breast with creamy BBQ sauce and peppers and onions
- BBQ-smoked sausage
- Mustard potato salad
- Country-style green beans topped with bacon, tomatoes and onions
- Maple-bourbon baked beans with chopped bacon and onions
- Dinner rolls and butter
- Peach cobbler

Tex-Mex | \$27.95

- Beef and chicken fajitas with onions and peppers
- Flour tortillas
- Shredded cheddar cheese
- Sour cream
- Jalapeños
- Homemade tri-colored tortilla chips
- Homemade salsa
- Spanish rice
- Refried beans
- Mexican-style garden salad with chipotle ranch and ranch dressings
- Tres leches cake
- Add: Fresh guacamole | \$3.75 per guest
- Add: Vegetarian option with grilled vegetable fajitas | \$1.50 per guest

Themed Buffet ■



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

Single Entrée Buffet | \$29.95

Dual Entrée Buffet | \$32.95

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, cucumbers, red onion, Kalamata olives, bell peppers and feta cheese
- Spinach: baby spinach, strawberries, bell peppers and mandarin oranges
- Dressings available: Caesar, ranch, blackberry peppercorn vinaigrette, balsamic vinaigrette and golden Italian

Entrée Options (choose one or two)

- Stuffed chicken Florentine with white wine cream sauce
- Southwestern chicken with ranchero chipotle sauce
- Apple-smoked chicken with sun-dried tomato cream sauce
- Chicken margarita with lime cream sauce
- Charbroiled salmon filet with citrus cream sauce
- Chicken fried chicken with country gravy
- New York strip steak with red wine sauce
- Beef tips with red wine sauce
- Eggplant Parmesan topped with marinara sauce and mozzarella cheese

Starch Options (choose one)

- Roasted garlic whipped potatoes
- Oven-roasted rosemary potatoes
- Penne Alfredo
- Orzo primavera
- Rice primavera
- Wild rice pilaf

Vegetable Options (choose one)

- Oven-roasted vegetables
- Steamed seasonal vegetables
- French-style green beans
- Steamed baby carrots with garlic butter
- Steamed asparagus

Dessert Options (choose one)

- Chocolate cake
- Carrot cake
- Italian cream cake
- Tres leches cake
- Cheesecake

Build Your Own Buffet .



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

Premium Single Entrée Buffet | \$32.95

Premium 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, cucumbers, red onion, Kalamata olives, bell peppers and feta cheese
- Spinach: baby spinach, strawberries, bell peppers and mandarin oranges
- Dressings available: Caesar, ranch, blackberry peppercorn vinaigrette, balsamic vinaigrette and golden Italian

Entrée Options (choose one or two)

- Beef tenderloin filet with Bordelaise sauce
- Sliced roasted beef tenderloin with Burgundy sauce
- Tuscan stuffed chicken breast with béchamel sauce
- Spanish roasted pork loin with white wine cream sauce
- Pork Marsala
- Sea bass

Side Options (choose two)

- Roasted garlic whipped potatoes
- Wild mushroom risotto
- Roasted cauliflower Au Gratin
- Rainbow baby carrots with garlic butter
- Broccolini with garlic lemon butter
- Asparagus with lemon butter and baby carrots
- Green beans with caramelized onions and bacon

Dessert Options (choose one)

- Chocolate cake
- Carrot cake
- Italian cream cake
- Tres leches cake
- Cheesecake

Premium Buffet ■



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

Plated Single Entrée Options

- Marinated oven-roasted chicken breast with lemon butter sauce | \$30.95
- Black eyed pea croquette served with sautéed spinach with roasted pepper chutney | \$30.95
- Stuffed chicken primavera with chardonnay cream sauce | \$32.95
- Stuffed chicken Florentine with white wine cream sauce | \$32.95
- Grilled salmon fillet with citrus cream sauce | \$32.95
- New York strip steak with bourbon shallots demi-glace | \$36.95
- Filet mignon with Bordelaise sauce | \$36.95

Plated Dual Entrée Options

- Filet mignon with Bordelaise sauce and grilled shrimp topped with chardonnay cream sauce | \$45.95
- Stuffed chicken Florentine and grilled salmon fillet with lemon butter sauce | \$45.95
- Herb-cruste chicken breast and grilled shrimp with scampi sauce | \$45.95
- Peppercorn-cruste filet and Tuscan-stuffed chicken breast | \$45.95
- Filet mignon with Bordelaise sauce and grilled scallops with wild mushroom cream sauce | \$47.95

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, cucumbers, red onion, Kalamata olives, bell peppers and feta cheese
- Spinach: baby spinach, strawberries, bell peppers and mandarin oranges
- Dressings available: Caesar, ranch, blackberry peppercorn vinaigrette, balsamic vinaigrette and golden Italian

Starch Options (choose one)

- Roasted garlic whipped potatoes
- Oven-roasted rosemary potatoes
- Roasted cauliflower Au Gratin
- Whipped sweet potatoes
- Orzo primavera
- Wild mushroom risotto

Vegetable Options (choose one)

- Oven-roasted vegetables
- Rainbow baby carrots with garlic butter
- French-style green beans
- Broccolini with garlic lemon butter
- Asparagus with lemon butter and baby carrots
- Green beans with caramelized onions and bacon

Dessert Options (choose one)

- Chocolate cake
- Carrot cake
- Tres leches cake
- New York cheesecake
- Italian cream cake

Plated Meal ■



Cold Hors D'oeuvres

- Fresh sliced fruit tray
Sliced seasonal fruit served with yogurt dipping sauce.
 - Small (serves 25) | \$100.00
 - Medium (serves 50) | \$200.00
 - Large (serves 100) | \$400.00
- Vegetable crudités tray
Fresh seasonal vegetables served with ranch and BBQ ranch dips.
 - Small (serves 25) | \$100.00
 - Medium (serves 50) | \$200.00
 - Large (serves 100) | \$400.00
- Imported & domestic cheese display
Imported and domestic cheeses served with Carr's crackers.
 - Small (serves 25) | \$125.00
 - Medium (serves 50) | \$250.00
 - Large (serves 100) | \$500.00
- Charcuterie meat & cheese board
A selection of meats and cheeses with nuts, dried fruits, gherkin pickles and spreads.
 - Serves 100 | \$550.00

Cold Platters

100-piece platters.

- Cranberry and Brie crostini | \$250.00
Brie spread on crostini with cranberry compote.
- Bacon and caramelized onion crostini | \$250.00
Caramelized onions on crostini topped with chopped apple-smoked bacon bits.
- Anti-pasta kabob | \$275.00
Marinated cherry tomato, artichoke heart, mozzarella cheese ball and Kalamata olive.
- Turkey and Swiss mini sandwiches | \$275.00
Smoked turkey with Swiss cheese on Hawaiian roll.
- Egg salad mini sandwiches | \$275.00
Egg salad on Hawaiian roll.
- Roast beef and blue cheese mini sandwiches | \$375.00
Roast beef topped with blue cheese crumbles and horseradish cream sauce on Hawaiian roll.
- Chilled shrimp cocktail | \$375.00
Fresh jumbo shrimp served with lemon wedges and fresh horseradish cocktail sauce.

Hors D'oeuvres ■



Hot Platters

100-piece platters.

- Bacon-wrapped chicken with jalapeño cheese | \$250.00
A tender strip of chicken, wrapped with a strip of lean applewood-smoked bacon with spicy jalapeño cheese. **Gluten Free**
- Beef empanada | \$250.00
A mouthwatering mixture of shredded beef, cheddar cheese, jalapeños and exotic spices, hand wrapped in a masa empanada pastry.
- Chicken tenders | \$275.00
Served with BBQ sauce or ranch dip.
- Chicken satay | \$275.00
Served with peanut sauce. **Gluten Free**
- Chicken fried chicken biscuit | \$275.00
Cheddar, garlic and herb biscuit with fried chicken topped with Cajun rémoulade.
- Fajita quesadillas | \$275.00
Flour tortilla filled with fajita beef or fajita chicken, sautéed bell peppers, onions and shredded cheddar cheese. Served with homemade salsa.
- Reuben spring roll | \$300.00
Chopped corn beef, accented with sauerkraut, caraway seeds and Thousand Island dressing, wrapped in a crisp spring roll wrapper. Served with Thousand Island dressing.
- Fennel sausage and cheese naan pizza | \$325.00
Fennel sausage, paired with sweet tomato marinara topped with mozzarella cheese on a mini naan flat bread.
- Coconut shrimp | \$350.00
Butterfly shrimp dipped in a mild coconut batter and rolled in a mixture of coconut and bread crumbs. Served with sweet and sour sauce.
- Bacon-wrapped shrimp | \$350.00
Large tail-off shrimp wrapped in lean applewood-smoked bacon. **Gluten Free**

Hors D'oeuvres ■



Vegetarian Hot Platters

100-piece platters.

- Vegetable spring roll | \$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 samosa | \$250.00

A blend of potatoes, peas, onions, carrots, squash, peppers and spices in a triangular spring roll wrapper.

Vegan

- Mushroom Tart | \$275.00

Shiitake, oyster, portobello, cremini, and button mushrooms with herbs and Swiss cheese fill a flaky hand-made tart shell. **Vegetarian**

- Breaded Avocado Slices | \$275.00

Crispy fried avocado slices served with spicy ranch dipping sauce. **Vegetarian**

- Herb-stuffed mushrooms | \$275.00

A large whole mushroom cap is filled with a creamy blend of parsley, dill, chives, garlic and cheese. **Gluten free & vegetarian**

Hors D'oeuvres ■



Prices listed are per dozen.

- Freshly baked assorted gourmet cookies | \$21.95
An Assortment of freshly baked chocolate chip, oatmeal raisin, peanut butter and cinnamon sugar cookies.
- Fudge brownies | \$24.95
Thick chewy chocolate fudge brownies with nuts.
- Blonde brownies | \$24.95
Thick chewy butterscotch squares liberally studded with walnut chunks and bittersweet chips.
- Chocolate dipped pretzel rods | \$32.95
Pretzel rods dipped in milk chocolate.
- Chocolate dipped strawberries | \$35.95
Strawberries dipped in milk chocolate.

Prices listed are per 100-piece platter.

- Peach pie empanada | \$225.00
Peaches, paired with smooth custard like flavors of mascarpone cheese, wrapped in a masa-style mini pastry turnover.
- Chocolate and hazelnut raspberry empanada | \$225.00
Milk chocolate, paired with hazelnut accented raspberry puree and placed in a pastry turnover.
- Mini desserts | \$350.00
Mini carrot cake, chocolate cake, strawberry shortcake, Italian cream and Tiramisu.
- Chocolate fountain | \$450.00
Strawberries, pineapple, marshmallows, Rice Krispie Treats and fudge brownies used for dipping in smooth silky chocolate.



Priced Per Person

- Soft drinks (Coca Cola products) | \$2.75
- Bottled water (12 oz) | \$3.00
- Sparkling water | \$4.00
- Red Bull | \$4.00

Cold Beverages Priced Per Gallon

- Tropical mango iced tea - serves 10 | \$25.00
- Lemonade - serves 10 | \$25.00
- Pink lemonade - serves 10 | \$25.00
- Fruit punch - serves 10 | \$25.00
- Orange juice - serves 10 | \$25.00
- Fruit-infused water dispenser - 3 gallons - serves 30 | \$30.00
- Fruit-infused water dispenser - 5 gallons - serves 50 | \$50.00
- Water dispenser - 3 gallons - serves 30 | \$30.00
- Water dispenser - 5 gallons - serves 50 | \$50.00

Hot Beverages Priced Per Gallon

- Hot chocolate - serves 10 | \$20.00
- Hot water with assorted tea bags - serves 10 | \$25.00
- Community Coffee caffeinated and decaffeinated - serves 10 | \$35.00

All Day Beverage Break Priced Per Person

- Freshly brewed Community Coffee (caffienated and decaffeinated), freshly brewed iced tea, bottled water and soda | \$15.00

Non-Alcoholic Beverage ■



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.

Hourly Bar Packages

Priced per person.

- Excludes shots or wine bottle service.
- All packages include soft drinks and bottled water.
- Bartender fee is \$100 per bartender with a 4-hour minimum.
- One bartender is required per 75 guests.
- All alcohol is subject to mixed beverage sales tax.
- Host bar is also subject to 20% service charge.
- Cash bar requires cashier fee of \$100 per cashier for a 4-hour minimum.
- One cashier is required per 100 guests.
- Cash bar prices include mixed beverage tax.

Package	Beer & Wine	Luxury Brands	Top Shelf Brands
1 hour	\$12	\$16	\$18
2 hours	\$17	\$23	\$27
3 hours	\$23	\$29	\$33
4 hours	\$25	\$35	\$38

Under 21 Bar Package includes: unlimited soda and bottled water for \$10 per hour, per person.

Luxury Brands and Finest Call Mixers

\$7.75 cash bar/\$7.00 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

Top Shelf Brands and Finest Call Mixers

\$8.75 cash bar/\$8.00 hosted bar

- Grey Goose, Vodka
- Johnnie Walker Black, Scotch Whiskey
- Crown Royal, Whiskey
- Patron Silver, Tequila
- Bombay Sapphire, Gin
- Hennessy, Cognac
- Knob Creek, Bourbon

Bar Service ■



Draft Beer (Per Keg)

- American Premium Draft Beer | \$250.00
Budweiser, Bud Light, Miller Lite

American Premium Beer (Per 12 oz Bottle)

\$5.50 cash bar/\$5.00 hosted bar

- Bud Light
- Michelob Ultra
- Miller Lite
- Miller Genuine Draft

Wine (By the Glass)

\$8.75 cash bar/\$8.00 hosted bar

- Saint Marc Reserve, Chardonnay
- Terracotta, Pinot Grigio
- Le Versant, Rose
- Novecento Extra Brut, Champagne
- Shannon Ridge, Cabernet
- Dante Robino, Malbec

White Wines (By the Bottle)

- Saint Marc Reserve (France), Chardonnay | \$35.00

Lovely concentration of gooseberry aromas and aromatic elderflower characters.

- Terracotta (Italy), Pinot Grigio | \$35.00

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

- Le Versant (France), Rose | \$35.00

Elegant and nicely balanced with aromatic freshness.

- Novecento Extra Brut (Argentina), Champagne | \$40.00

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

Red Wines (By the Bottle)

- Shannon Ridge (California), Cabernet | \$38.00

This full-bodied wine has a flinty, earthy aroma and dense flavors of blackberry and blueberry. The palate shows lots of richness and concentration, which makes for a lingering fruit and spice finish.

- Dante Robino (Argentina), Malbec | \$38.00

A real Malbec. Red, with purple hues, intense and complete. It has aromas of blackberries, cherries, and ripe plums. Balanced with soft and sweet tannins.

Craft-Imported Draft Beer (Per Keg)

- Craft-Imported Draft Beer | \$300.00
Shiner Bock, Heineken

Craft-Imported Beer (Per 12 oz Bottle)

\$6.50 cash bar/\$6.00 hosted bar

- Dos Equis
- Dallas Blonde
- Shiner Bock
- Stella Artois
- Tupps National Standard

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

- All food, beverage, and catering services are subject to a 20% 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.

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