

## Catering Menu .

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

- Breakfast
- Break
- Snack Packs
- Lunch To Go
- Sandwich \& Pizza
- Themed Lunch/Dinner Buffet
- Build Your Own Buffet
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All breakfast buffets include chilled orange juice, freshly brewed Starbucks ${ }^{\circledR}$. coffee (caffeinated $\&$ decaffeinated), Starbucks $®$ Iced coffee, assorted hot teas and iced water dispenser.

## Continental Breakfast

Prices listed are per guest. Minimum of 25 guests.

## - Rise \& Shine | \$13.95

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

## - Top of the Morning | \$15.95

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 | \$6.95

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

All continental breakfasts include chilled orange juice, freshly brewed Starbucks® coffee (caffeinated \& decaffeinated), Starbucks ${ }^{\circledR}$ Iced coffee, assorted hot teas and iced water dispenser.

## Breakfast Buffets

Prices listed are per guest. Minimum of 25 guests.

## - North Texas Breakfast Buffet | \$17.95

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 | \$19.95

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 | $\$ 23.95$
- Breakfast breads | $\$ 23.95$
- Assorted freshly baked scones |\$26.95
- Fresh sausage kolaches | \$27.95

Prices listed are guest.

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

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


## Healthy Snack | \$11.95

- Vegetable crudités
- BBQ ranch \& ranch dressing
- Traditional hummus with pita chips


## Sweet N Salty Snack | \$11.95

- Freshly baked gourmet cookies
- Trail mix bags
- Cracker Jacks


## Afternoon Fiesta | \$11.95

- Tri-colored tortilla chips
- Homemade salsa
- Churro bites with chocolate sauce
- Assorted canned soft drinks


## 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
- Add: Crave flavored popcorn | Price available upon request
- Trail mix bags
- Assorted canned soft drinks
- Bottled waters
- Bag of chips
- Assorted canned soft drink
- Bottled water
- Bottled waters
- Add on: Fresh guacamole | \$3.75
- Add on: Jalapeño queso | \$3.75
- Add on: Black bean \& corn relish | \$3.75
- Assorted canned soft drinks
- Bottled waters
- Freshly brewed Starbucks $®$ coffee (caffeinated \& decaffeinated)

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.

- Chocolate dipped pretzel rods | $\$ 325.00$

Pretzel rods dipped in milk chocolate.

- Mini desserts | \$350.00

Carrot cake, Italian cream cake, chocolate cake and tres leches cake.

- Chocolate fondue bar | \$450.00

Strawberries, pineapple, marshmallows, Rice Krispies Treats and fudge brownies served with smooth silky chocolate sauce.

- Chocolate dipped strawberries | \$350.00

Strawberries dipped in milk chocolate.

## Prices listed are per dozen.

- Freshly baked gourmet cookies| \$22.95

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.

Prices listed are per guest. Minimum of 25 guests.

## Chicken Salad | \$6.99

- Chicken salad
- Penne pasta salad
- Fresh strawberries and blackberries
- Mini naan


## Tuna Salad | \$6.99

- Tuna salad
- Penne pasta salad
- Fresh strawberries and blackberries
- Mini naan


## Grilled Chicken \& Hummus | \$6.99

- Sliced grilled chicken
- Homemade traditional hummus
- Fresh strawberries and blackberries
- Mini naan


## Hummus \& Vegetables | \$5.99

- Homemade traditional hummus
- Baby carrots and sliced cucumbers
- Cubed assorted cheese
- Mini naan

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

## Traditional | \$16.95

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 wrap

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

## 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 brioche bread.

- Southwestern tuna salad

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

- Grilled vegetable wrap

Grilled squash, zucchini, bell peppers, and portabella mushrooms 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 potato salad.

Prices listed are per guest. Minimum of 25 guests. All buffets are served with freshly brewed Starbucks® coffee (caffeinated \& decaffeinated), Iced Black Tea, Iced Passion Tango Tea and iced water dispenser.

## Sandwiches

## Plano Sandwich Platter | \$19.95

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


## 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.

- Custom quote available upon request.
- 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

Prices listed are per guest. Minimum of 25 guests. All buffets are served with freshly brewed Starbucks® coffee (caffeinated \& decaffeinated), Iced Black Tea, Iced Passion Tango Tea and iced water dispenser.

## Italian | \$29.95

- 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 | \$29.95

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 | \$29.95

- 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 | \$4.25 per guest
- Add: Vegetarian option with grilled vegetable fajitas | $\$ 1.75$ per guest

Prices listed are per guest. Minimum of 25 guests. All buffets are served with freshly brewed Starbucks ${ }^{\circledR}$ coffee (caffeinated \& decaffeinated), Iced Black Tea, Iced Passion Tango Tea and iced water dispenser.

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 Orzo primavera
- Oven-roasted rosemary potatoes ■ Rice primavera
- Penne Alfredo - 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

Prices listed are per guest. Minimum of 25 guests. All buffets are served with freshly brewed Starbucks® coffee (caffeinated \& decaffeinated), Iced Black Tea, Iced Passion Tango Tea and iced water dispenser.

Premium Single Entrée Buffet \| \$36.95
Premium Dual Entrée Buffet | \$40.95

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

Prices listed are per guest. Minimum of $\mathbf{2 5}$ guests. All plated meals are served with freshly brewed Starbucks ${ }^{\circledR}$ coffee (caffeinated \& decaffeinated), Iced Black Tea and water.

## Plated Single Entrée Options

- Marinated oven-roasted chicken breast with lemon butter sauce | \$31.95
- 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 |\$34.95
- New York strip steak with bourbon shallots demi-glace | \$36.95
- Filet mignon with Bordelaise sauce । \$39.95


## 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 filet with lemon butter sauce | \$45.95
- Herb-crusted chicken breast and grilled shrimp with scampi sauce | $\$ 45.95$
- Peppercorn-crusted filet and Tuscan-stuffed chicken breast \| $\$ 47.95$
- 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
- Potato au gratin Dauphinoise
- Smoked cheddar new potato mash
- Lime butter \& cilantro rice
- Parmesan risotto
- Wild mushroom risotto


## Vegetable Options (choose one)

- Oven-roasted vegetables
- Rainbow baby carrots with garlic butter
- French-style green beans


## Dessert Options (choose one)

- Chocolate cake
- Carrot cake
- Tres leches cake
- New York cheesecake
- Broccolini with garlic lemon butter
- Asparagus with lemon butter and baby carrots
- Green beans with caramelized onions and bacon


## 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) | \$120.00
- Medium (serves 50) | \$230.00
- Large (serves 100) | \$440.00
- 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 | \$600.00


## 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.

- Cranberry chicken salad mini savory tart | \$300.00

Delicious chicken salad features tender chicken, sweet dried cranberries, salty toasted nuts, and crunchy celery and onion.

- Turkey and Swiss mini sandwiches | \$275.00

Smoked turkey with Swiss cheese on Hawaiian roll.

- Anti-pasta kabobs | \$275.00

Marinated tomato, artichoke heart, mozzarella ball, and Kalamata olive.

- Roasted tomato \& wasabi avocado crostini | \$300.00

Roasted Roma tomatoes and fresh avocado with a touch of wasabi on crostini.

- Chilled shrimp cocktail | \$375.00

Fresh jumbo shrimp served with lemon wedges and fresh horseradish cocktail sauce.

## Hot Platters

## 100-piece platters.

- 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 | $\$ 250.00$

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

- 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.

- Coconut shrimp | $\$ 325.00$

A butterflied 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 | \$325.00

A large tail-off shrimp wrapped in lean applewood-smoked bacon. Gluten Free

- Fajita quesadillas | $\$ 275.00$

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

## 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. Vegan

- Vegetable samosa | \$250.00

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

## Vegan

- Grilled vegetable fajita quesadillas | \$300.00

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

- Grilled vegetable kabob | \$300.00

Marinated mushrooms, zucchini, yellow squash and tri-colored bell peppers in herb oil and grilled to perfection. Vegan \& gluten free

- Falafel | \$325.00

Deep fried. Crunchy on the outside and fluffy and herby within. Served with dipping sauce. Vegan \& gluten free

- Mini mac \& cheese bites | $\$ 325.00$

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

## Prices listed are per dozen.

- 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.

- Freshly baked assorted gourmet cookies | \$22.95

An Assortment of freshly baked chocolate chip, oatmeal raisin, peanut butter and cinnamon sugar cookies.

## Prices listed are per 100-piece platter.

- Cinnamon apple empanada | \$300.00

Delicious apple \& cinnamon filling wrapped in a masa-style mini pastry turnover.

- Assorted macaroons | \$300.00

Beautifully assorted macaroon flavors.

- Chocolate dipped pretzel rods | \$325.00

Pretzel rods dipped in milk chocolate.

- Chocolate dipped strawberries | \$350.00

Driscoll strawberries dipped in milk chocolate.

- Mini desserts | \$350.00

Mini carrot cake, chocolate cake, strawberry shortcake, Italian creme and tiramisu.

- Mini deluxe desserts | \$400.00

Lemon meringue tart, berry tart, flourless chocolate cake, and chocolate dome tart.

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

Chocolate mousse, red velvet, dulce de leche, carrot cake, and tres leches.

- Chocolate fondue bar | \$450.00

Strawberries, pineapple, marshmallows, Rice Krispie Treats and fudge brownies served with smooth silky chocolate sauce (per 100 people).

## 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

- Iced Black Tea - serves 10 | \$30.00
- Iced Passion Tango Tea - serves 10 | \$30.00
- Lemonade - serves 10 | \$25.00
- Pink lemonade - serves 10 | $\$ 25.00$
- Fruit punch - serves 10 | $\$ 25.00$
- Orange juice - serves 10 | \$27.00
- 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 | $\$ 50.00$
- Iced Starbucks® coffee - serves 10 | \$47.00
- Starbucks $®$ Nitro Brew - minimum 50 people with attendant for 4 hours | $\$ 275.00$


## Hot Beverages Priced Per Gallon

- Hot chocolate - serves 10 | $\$ 20.00$
- Hot water with assorted tea bags - serves 10 | $\$ 25.00$
- Starbucks ${ }^{\circledR}$ coffee (regular) - 1.5 gallon (16 cups) | $\$ 70.00$
- Starbucks® coffee (decaf) - 1.5 gallon (16 cups) | $\$ 70.00$
- Starbucks® coffee (regular) - 3 gallon (32 cups) | \$140.00
- Starbucks® coffee (decaf) - 3 gallon (32 cups) | \$140.00


## All Day Beverage Break Priced Per Person

- Freshly brewed Starbucks® coffee (caffienated and decaffeinated), Iced Black Tea, Iced Passion Tango Tea, bottled water and soda | $\$ 15.00$
- Add-on Iced Starbucks ${ }^{\circledR}$ coffee - serves 10 | $\$ 45.00$ per gallon

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

## Bar Service Guidelines

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


## Beer

## Draft Beer (Per Keg)

- American Premium Draft Beer | $\$ 275.00$

Budweiser, Bud Light, Miller Lite

## American Premium Beer (Per 12 oz Bottle)

$\$ 6.00$ cash bar/\$5.50 hosted bar

- Bud Light
- Michelob Ultra
- Miller Lite


## Spirits

## Luxury Brands and Finest Call Mixers

$\$ 8.00$ cash bar/\$7.50 hosted bar

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


## Craft-Imported Draft Beer (Per Keg)

- Craft-Imported Draft Beer | \$325.00

Shiner Bock, Heineken

## Craft-Imported Beer (Per 12 oz Bottle)

$\$ 7.00$ cash bar/\$6.50 hosted bar

| Dos Equis | Dallas Blonde |
| :--- | :--- |
| - | Shiner Bock |
| - | Stella Artois |

Top Shelf Brands and Finest Call Mixers $\$ 9.00$ cash bar/\$8.50 hosted bar

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


## Wine

## Wine (By the Glass)

\$8.00 cash bar/\$7.50 hosted bar

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


## White Wines (By the Bottle)

- Novecento Extra Brut (Argentina), Champagne | \$32.00

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

- 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.

## 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.

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

## Menus

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

## Sales Tax, Service Charge \& Fees

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


## Beverages

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

## Guarantees

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

## Meeting and Event Services: Table Standards

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

