



ARLINGTON
CONVENTION CENTER

CATERING SERVICES

CATERED AFFAIRS AND PRIVATE EVENTS
2008



Dear Guest of the Arlington Convention Center,

Culinaire International is pleased to be the exclusive caterer at the Arlington Convention Center, and we look forward to hosting your upcoming event.

We offer full service event planning and catering, and provide you with tantalizing menus created by our award-winning chef. If you do not find exactly what you are looking for in our published menus we would be happy to customize a menu to complement your event. We take pride in being your partner and want to help make your event a success.

We look forward to working with you and exceeding your expectations!

Sincerely,

Denise Bollinger

Denise Bollinger
General Manager
(817) 459-5002



Culinaire International

Distinctive Dining & Hospitality Management

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WELCOME TO ARLINGTON CONVENTION CENTER CATERING SERVICES

We are looking forward to hosting your upcoming event. We offer you full service event planning and catering with tantalizing menus created by our award-winning chefs. Please review the following guidelines and policies, as they will assist you in pre-planning of your event.

Menus

In addition to our standard catering menus, we can also provide you with the advantage of custom menu planning to meet any creative or budgetary needs of your event. Due to fluctuating market prices, catering quotes are subject to change up to 30 days before your event. Also, due to Arlington Health Department regulations, leftover food or beverage shall not be taken off property. The Catering Services department works closely with local food banks to insure that leftover food does not go to waste.

Beverages

We hold the exclusive liquor license from the Texas Alcoholic Beverage Commission; therefore, any beer, wine or liquor must be purchased and served through Arlington Convention Center Catering Services.

Tax and Service Charge

All food and beverage, rental items, decorations and floral arrangements are subject to a taxable 22% service charge and 8.00% sales tax. Service charge and labor charges are also subject to 8.00% tax.

Guarantees

An estimated number of guests will be used when placing your initial catering order. A minimum guarantee of the number of guests attending each function must be received from the group representative 3 business days prior to the function. Groups larger than 500 or ones that have highly specialized menus require a minimum guarantee to be given 5 business days prior to the function. This guarantee cannot be reduced and will be the basis for a minimum charge. If a number greater than the guaranteed number is served, charges will be based on the number served. **Catering Services will prepare/set for three percent (3%) over the guaranteed count up to a maximum of 10 guests.** If a greater number of set overage is needed the minimum guarantee **MUST** be raised. **VEGETARIAN MEALS: 1% of guarantee up to 10 meals total will be prepared at no charge.** If requested/served number exceeds 10 meals there will be a per meal charge of 1/2 the price of the main meal. Additions to catering orders made after the guarantee is confirmed may be subject to additional fees.

While on premise during your event, any changes with food and beverage, or the pre-arranged set up, start or end time of the event(s), may be subject to additional charges that will be determined at the time of the requested change.

Payment

A deposit of 90% of the total estimated catering value will be required 21 days in advance of the first function. The final 10% of the balance will be billed after the entire event and due net 15 days. A completed credit card authorization form must be provided by the Customer as guarantee of payment for services added on site. Catering Services accepts Cash, Company Checks, American Express, MasterCard and Visa. **Credit Card payments are not accepted over \$20,000.00.** Final payment is due upon receipt of the invoice or balance may be applied to credit card on file. Interest charge will be imposed on past-due accounts. **All checks should be payable to Culinaire International - NOT the Arlington Convention Center.**

Please add taxable 22% service charge and 8.00% tax.

Meeting and Event Services

Room Set Ups: Our standard banquet service is planned for rounds of ten (10) guests. **All other service options such as rounds of eight (8) or less causes a need for increased numbers of service personnel for which there will be an additional fee.**

Tablecloths: Tablecloths & Napkins will be provided with all meal functions at no charge - there is a limited color choice, please check with your catering representative. Seminar rooms needing tablecloths are charged \$10.00++ per cloth and will be posted to your Arlington Convention Center bill.

Skirting: Catering Services will provide skirted serving tables for all buffet food service in function rooms.

Labor: There is a minimum of twenty five (25) guests for continental breakfast service. **Catering service for twenty five (25) guests or fewer will incur an additional labor charge of \$50.00. There is a minimum of Fifty (50) guests for plated or buffet food service.** Catering service for fifty (50) guests or fewer will incur an additional labor charge of \$50.00. Events scheduled on holidays may incur additional labor charges. Events scheduled on holidays may incur additional labor charges.

Water Service: We will be happy to provide complimentary water service for the speaker's lectern as well as head tables upon request. Office Style water coolers (5-gallon jug) and disposable glasses can be provided for a \$50.00 set up fee per dispenser and \$20.00 per each 5-gallon replenishment. We can provide silver urns of water & china glasses at the back of meeting rooms for a \$75.00 set up fee per urn and \$25.00 per each replenishment. Pitcher water service can be provided at each meeting table for \$5.00 per pitcher for 1-hour service and \$2.50 per pitcher for replenishments.

Exhibitor Services

Food Sampling: All food and beverages served in booths must be prepared by Catering Services; however, for private, non-public shows, food service exhibitors may distribute food samples in their booth upon approval from Catering Services. Exhibitors sampling food products must manufacture the product they are distributing. The product must be closely related to the theme of the show, and the exhibiting company must adhere to the Sampling Procedures and Arlington Health Department regulations provided by your catering manager.

Booth Catering Tables: If ordering catering services, it is the customer's responsibility to order serving tables for exhibitor booths from your general contractor.

Acknowledgement

The foregoing must be acknowledged with signature below, and will become part of your Catering Contract.

Signature: _____ Date: _____

Organization: _____

Please add taxable 22% service charge and 8.00% tax.

BREAKFAST BUFFETS

Continental with fewer than 25 guests will be charged a taxable \$50.00 labor charge

Early Bird Continental

Chilled Fruit Juices by the gallon, Chef's Breakfast Pastries to include Baked Danish, Mini Muffins and Sliced Breakfast Breads, Jams and Butter

Assorted Teas with Hot Water & Lemon

Freshly Brewed Regular & Decaf Coffee

\$7.50 per person

Daybreak Continental

Chilled Fruit Juices by the gallon, Seasonal Diced Fruits and Berries, Chef's Breakfast Pastries to include Baked Danish, Mini Muffins and Sliced Breakfast Breads, Jams and Butter

Assorted Teas with Hot Water & Lemon

Freshly Brewed Regular & Decaf Coffee

\$9.00 per person

Spa Continental

Chilled Fruit Juices by the gallon, Seasonal Diced Fruits and Berries, Individual Non-Fat Fruit Yogurts, Texas Sized Low-Fat Muffins, Jams and Butter

Assorted Teas with Hot Water & Lemon

Freshly Brewed Regular & Decaf Coffee

\$9.00 per person

Warm-Up Buffet

Chilled Fruit Juices by the gallon, Seasonal Diced Fruit and Berries,

Soft Scrambled Eggs, Skillet Potatoes, Bacon and Sausage,

Chef's Breakfast Pastries to include Baked Danish, Mini Muffins

and Sliced Breakfast Breads, Jams and Butter,

Assorted Teas with Hot Water & Lemon

Freshly Brewed Regular & Decaf Coffee

\$14.50 per person, **minimum 50 or \$50.00 labor fee**

Ranch Hand Buffet

Chilled Fruit Juices by the gallon, Soft Scrambled Eggs, Skillet Potatoes, Grilled Ham and Crisp Bacon, Warm Buttermilk Biscuits and Sausage Gravy,

Chef's Breakfast Bakeries to include Baked Danish, Mini Muffins

and Sliced Breakfast Breads, Jams and Butter,

Assorted Teas with Hot Water & Lemon

Freshly Brewed Regular & Decaf Coffee

\$16.25 per person, **minimum 50 or \$50.00 labor fee**

Buenos Dias

Chilled Fruit Juices, Seasonal Fruit and Berries, Warm Flour Tortillas, Soft Scrambled Eggs, Sausage with Bell Peppers and Onions, Shredded Cheddar Cheese, Skillet Potatoes, Crisp Bacon,

Chef's Breakfast Pastries, Jams and Butter, Freshly Brewed Coffee and Decaf, Herbal Teas

\$12.50 per person, **minimum 50 or \$50.00 labor fee**

At Your Service Omelets

With Diced Green Peppers, Ham, Scallions, Mushrooms and Shredded Cheese, Skillet Potatoes, Crisp Bacon and Sausage, Seasonal Fruit and Berries, Chef's Breakfast Pastries, Jams and Butter,

Chilled Fruit Juices, Freshly Brewed Coffee and Decaf, Herbal Teas

\$15.50 per person, minimum 50 or \$50.00 labor fee

Sauté Chef required for every 30 Guests - \$75.00 each.

Please add taxable 22% service charge and 8.00% tax.

MORNING ADDITIONS

Assorted Fruit Yogurts \$2.00 each	Half Pints of Milk \$1.25 each
Individual Cereals and Milk \$5.00	Ham, Egg and Cheese Biscuits \$36.00 dozen
Sausage Biscuits \$27.00 dozen	Breakfast Croissants \$36.00 dozen
Breakfast Tacos \$36.00 dozen	Granola or Breakfast Bars \$24.00 dozen
Warm Cinnamon Rolls \$28.00 dozen	Cinnamon Streusel Swirl Coffee Cake \$38.00
Full Size Fruit Muffins \$30.00 dozen	Bagels with Cream Cheese \$30.00 dozen
Fresh Fruit Danish \$26.00 dozen	Texas Fruit and Cheese Kolaches \$29.00 dozen, minimum 3 dozen
Sliced Breakfast Breads \$26.00 dozen	
Seasonal Fruit and Berries \$100.00 serves 25	

PLATED BREAKFASTS

Plated meals require waiter service.

Meals with fewer than 50 guests will be charged a taxable \$50.00 labor charge

Add first course Seasonal Fruit, Basket of Pastries or Yogurt Parfait \$2.50 per person.

I'll Have the Usual

Fluffy Scrambled Eggs, Crisp Bacon *or* Sausage and Skillet Potatoes
served with Chilled Orange Juice, Fresh Brewed Coffee and Decaf, Herbal Teas
\$9.00 per person

Texas-French Toast

Texas French Toast dipped in an Orange-Pecan Batter, sprinkled with Cinnamon Sugar
accompanied by Pecan Maple Syrup, Butter and Grilled Sausage Links
served with Chilled Orange Juice, Fresh Brewed Coffee and Decaf, Herbal Teas
\$10.50 per person

On the Trail

Grilled Strip Steak with Pan-Fried Onions, Soft Scrambled Eggs and Cheese Grits
served with Chilled Orange Juice, Fresh Brewed Coffee and Decaf, Herbal Teas
\$14.50 per person

The Vaquero

Migas ~ Fluffy Eggs scrambled with Tortilla Strips and Monterey Jack Cheese topped with
Pico de Gallo accompanied by Crisp Bacon, Black Beans, Skillet Potatoes and Warm Flour Tortillas
served with Chilled Orange Juice, Fresh Brewed Coffee and Decaf, Herbal Teas
\$12.50 per person

French Twist

Fruit Crepes filled with Apples and Raisins, Cinnamon Peaches *or* Strawberries and Sour Cream
accompanied by Grilled Ham served with Chilled Orange Juice,
Fresh Brewed Coffee and Decaf, Herbal Teas
\$13.50 per person

Please add taxable 22% service charge and 8.00% tax.

A LA CARTE

- Coffee** – Fresh Brewed Regular or Decaf Coffee \$30.00 gallon - Minimum (1) gallon required
- Hot Tea** – Assorted Individual Tea Bags with Hot Water & Lemons \$1.50 each
- Fresh Squeezed Orange Juice** - \$32.00 gallon - Minimum (1) gallons required
- Iced Tea** – \$28.00 gallon - Minimum (1) gallons required
- Fruit Punch** or **Lemonade**- \$28.00 gallon - Minimum (1) gallons required
- Individual Fruit Juices** - \$2.50 each
- Gallon Fruit Juices** - \$32.00 gallon - Minimum (1) gallons required
- Milk** – Half Pints of 2% or Skim \$1.25 each
- Soft Drinks** and **Bottled Water**- \$2.00 & \$2.25
- Water Dispenser** – Water Dispenser and (1) - 5 Gallon Spring Water Bottle \$50.00
- Additional 5 Gallon Water Bottles** – \$20.00 each
- Fresh Baked Cookies** - \$18.00 dozen
- Gourmet Chocolate Brownies** - \$20.00 dozen
- Whole Fruit** - \$2.00 each
- Individual Full Sized Candy Bars** - \$2.00 each
- Domestic and Imported Cheese and Fruit Tray** – with Assorted Crackers, serves 25 \$100.00
- Vegetable Tray with Herb Ranch Dip** - serves 25 \$100.00
- Silver Dollar Sandwich Tray** - Roast Beef, Turkey and Ham with Cheese and Condiments, tray of 25 \$112.50
- Warm Spinach Artichoke Dip** - with Pita Chips, Serves 25 \$100.00
- Warm Queso Dip** - with Tortilla Chips, serves 25 \$100.00
- Fire Roasted Salsa** - with Tortilla Chips serves 25 \$75.00
- French Onion Dip** - serves 25 \$75.00
- Handmade Guacamole** - with Tortilla Chips serves 25- \$125.00
- Potato Chips** - \$12.00 per pound
- Tri-Colored Tortilla Chips** - \$12.00 per pound
- Pretzels** - \$12.00 per pound
- Mixed Nuts** - \$20.00 per pound
- Trail Mix** - \$20.00 per pound
- Assorted Bags of Chips** - \$2.00 each

Please add taxable 22% service charge and 8.00% tax.

MORNING BREAKS

Minimum 25 guests or \$50.00 labor charge - Limited to 1 hour service

Corner Café

Chocolate Cappuccino Squares, Assorted Biscotti and Pound Cakes, Freshly Brewed Coffee,
Decaf and Herbal Teas \$8.50 per person

Share the Health

Yogurts and Breakfast Bars, Whole Fresh Fruit, Fresh Brewed Coffee, Decaf and Herbal Teas
\$7.50 per person

Take a Siesta

Egg and Cheese Breakfast Tacos, Egg, Sausage and Cheese Breakfast Tacos, Fresh Brewed Coffee, Decaf and
Herbal Teas \$7.50 per person

The Refresh

Freshly Brewed Coffee, Decaf and Herbal Teas \$3.00 per person
Must be ordered in conjunction with any Continental or Hot Breakfast

AFTERNOON BREAKS

Minimum 25 guests or \$50.00 labor charge - Limited to 1 hour service

The Ballpark

Mini Corn Dogs and Warm, Soft Pretzels with Mustard, Bags of Popcorn, Soft Drinks,
Freshly Brewed Coffee, Decaf and Herbal Teas \$8.50 per person

After School Special

Crustless Peanut Butter and Jelly Sandwiches, Tuna Fish Sandwiches, Whole Apples and Assorted Cookies,
Chilled Half Pints of Milk, Soft Drinks, Freshly Brewed Coffee, Decaf and Herbal Teas \$8.50 per person

Rejuvenate!

Sliced Fruit, Cheese and Crudités Display with Creamy Herb Dressing and Crisps and Crackers,
Soft Drinks, Freshly Brewed Coffee, Decaf and Herbal Teas \$8.50 per person

Intermission

Cookies, Nuts and Goldfish Crackers, Soft Drinks, Freshly Brewed Coffee,
Decaf and Herbal Teas \$8.00 per person

Get Back to Work

Soft Drinks, Freshly Brewed Coffee, Decaf and Herbal Teas \$4.00 per person
Must be ordered in conjunction with any Lunch

Please add taxable 22% service charge and 8.00% tax.

BOXED LUNCHES

Orders of less than 25 lunches will be charged a taxable \$50.00 labor charge

Assorted Deli Sandwiches

Smoked Turkey with Monterey Jack Cheese on Sourdough Tomato Basil Roll, Honey Ham with Swiss Cheese on a 9 Grain Hoagie Roll, Roast Beef with Cheddar Cheese on Onion Kaiser, each served with Lettuce and Tomato, Potato Salad, Chips, Whole Fruit, Cookie and Iced Tea \$12.75 each

Smoked Turkey Focaccia Club

Thin Sliced Smoked Turkey piled high on Parmesan Herb Focaccia Bread with Monterey Jack Cheese, Lettuce, Tomato and Crisp Bacon with Sun Dried Tomato Mayonnaise, served with Creamy Basil Pasta Salad, Chips, Whole Fruit, Lemon Bar and Iced Tea \$13.25 each

Italian Sub

Crusty Baguette Roll stuffed with Salami, Ham, Provolone, Lettuce and Tomato drizzled with Zesty Italian Dressing, served with Sour Cream Red Potato Salad, Whole Fruit, Brownie and Iced Tea \$13.75 each

Grilled Chicken Sandwich

Herb and Citrus Marinated Grilled Breast of Chicken, Provolone, Lettuce and Tomato drizzled with Pesto Mayonnaise on Sourdough Tomato Basil Roll served with Vegetable Pasta Salad, Whole Fruit, Cookie and Iced Tea \$14.25 each

Grilled Vegetable on Ciabatta

Garden Fresh Vegetables, lightly grilled and layered on Crusty Sourdough Ciabatta with Lettuce, Tomato and Pesto Mayonnaise with Creamy Basil Pasta Salad, Whole Fruit, Lemon Square and Iced Tea \$10.50 each

Southwest Fajita Wrap

Choice of Grilled Chicken, Beef or Vegetables with Roasted Peppers, Onions, Spicy Rice and Pepper Jack Cheese in a Jalapeno-Cheese Wrap served with Chipotle Vegetable Pasta Salad, Whole Fruit, Cinnamon Sugar Cookie and Iced Tea \$13.00 each

Grilled Chicken Caesar Salad

Sliced Grilled Marinated Breast of Chicken atop a Bed of Fresh Romaine with Parmesan Cheese and Garlic Croutons, Classic Caesar Dressing, Whole Fruit, Lemon Berry Jazz Bar and Iced Tea \$14.25 each

Chef Salad

Iceberg Lettuce topped with Smoked Turkey, Ham, Cheddar Cheese, Tomato, Cucumber and Boiled Egg with Ranch Dressing, Whole Fruit, Cookie and Soft Drink \$14.25 each

New England Cobb Salad

Fresh Romaine and Iceberg topped with Lump Crabmeat, Hard Boiled Eggs, Diced Tomatoes, Crumbled Blue Cheese, Bacon and Chives with Ranch Dressing, Crackers, Whole Fruit, Brownie and Soft Drink \$15.50 each

Please add taxable 22% service charge and 8.00% tax.

BUFFETS

Meals with fewer than 50 guests will be charged a taxable \$50.00 labor charge

Sandwich Board

Honey Ham, Smoked Turkey, Roast Beef, Cheddar, Swiss and Provolone, Kaiser Rolls, Leaf Lettuce and Sliced Ripe Tomato, Condiments, Sour Cream Red Potato Salad, Potato Chips, Cookies and Brownies, Iced Tea and Coffee \$17.50 per person

Corner Deli

Deli Sandwiches including Smoked Turkey with Monterey Jack Cheese on Sourdough Tomato Basil Roll, Honey Ham with Swiss Cheese on a 9 Grain Hoagie Roll, Roast Beef with Cheddar Cheese on Onion Kaiser, each served with Lettuce and Tomato, Mustard and Mayonnaise, Sour Cream Red Potato Salad, Chips, Cookies, Iced Tea and Coffee \$16.50 per person

Salad Bar

Garden Salad with Ranch and Italian Dressings, Chicken Salad with Almonds and Grapes, Fresh Tuna Salad, Assorted Breads and Rolls, Cheese Tortellini Salad Vinaigrette, Fresh Cut Fruit Salad, Lemon Berry Jazz Bars, Iced Tea and Coffee \$17.50 per person

Potato Bliss

Garden Salad with Ranch and Italian Dressings, Jumbo Baked Potatoes with Sour Cream, Chives, Pico de Gallo, Crumbled Bacon and Shredded Cheese, Fresh Baked Rolls and Butter, Apple Spice Cake, Iced Tea and Coffee \$15.00 per person

Southern Accent

Tossed Garden Salad with Dressings, Southern Fried Chicken and Roast Beef Au Jus, Creamy Garlic Mashed Potatoes with Country Gravy, Green Beans with Bacon and Onions, Fresh Baked Rolls and Butter, Warm Fruit Cobbler, Iced Tea and Coffee \$18.50 per person

On the Trail

Cucumber and Tomato Salad, Slow Roasted Beef Brisket with Campfire Barbecue Sauce, Barbecued Chicken, Barroom Slaw, Ranch Beans, Railhead Muffins and Butter, Warm Fruit Cobbler, Iced Tea and Coffee \$18.50 per person

Taco Stand

Beef and Chicken Taco Meat, Warm Flour Tortillas and Crispy Taco Shells, Lettuce, Tomato and Shredded Cheese, Spanish Rice and Borracho Beans, Tri-Colored Tortilla Chips and Fire Roasted Salsa, Mexican Bread Pudding, Iced Tea and Coffee \$18.50 per person

Roman Holiday

Classic Caesar Salad with Garlic Croutons and Caesar Dressing, Grilled Chicken and Cheese Tortellini Primavera, Vegetable Lasagna, Parmesan and Red Pepper Flakes, Pesto Crostini and Garlic Breadsticks, Tiramisu Mousse Torte, Iced Tea and Coffee \$18.50 per person

Boys of Summer

Grilled Hamburgers and All Beef Hot Dogs, Sliced Cheddar and Jack Cheese, Lettuce, Tomatoes, Red Onions, Condiments, Potato Chips, Grandma's Macaroni Salad, Watermelon Wedges, Cookies, Iced Tea and Coffee \$18.50 per person

Continental Luncheon

Fresh Spinach Salad with Crumbled Bacon and Blue Cheese, Tomatoes and Honey Dijon Dressing, Grilled Salmon with Orange Ginger Vinaigrette, Roasted Breast of Chicken and Roasted Tomato Pesto, Saffron Rice, Green Beans, Crusty Rolls and Butter, Chocolate Mousse Torte, Iced Tea and Coffee \$22.50 per person

Please add taxable 22% service charge and 8.00% tax.

PLATED MEALS

All Plated Meals are priced per person and include Fresh Baked Rolls and Butter,
Iced Tea and Coffee Service

Meals with fewer than 50 guests will be charged a taxable \$50.00 labor charge

Southwestern Grilled Chicken Salad

Sliced Grilled Chicken Breast fanned over Crisp Salad Greens with Black Beans,
Smoked Corn, Red Bell Pepper, Tortilla Strips and Peppercorn Ranch Dressing,
Key Lime Margarita Cheesecake \$18.00

Asian Beef or Chicken Salad

Marinated Beef or Chicken on Mixed Vegetables with Water Chestnuts,
Cellophane Noodles and Chopped Peanuts, Soy Citrus Dressing,
Almond Amaretto Mousse Cake \$18.00

Bistro Platter

Sliced Genoa Salami, Prosciutto, Mortadella, Provolone and Swiss Cheese served with
Marinated Olives, Mushrooms, Artichokes and Cherry Peppers, Tira Misu \$20.00

Chicken alla Milanese

Classic Caesar Salad with Garlic Croutons, Shaved Parmesan and Creamy Caesar Dressing,
Lightly Breaded Herb Breast of Chicken atop a Tomato Leek Compote, Fresh Zucchini with
Red Pepper Curls, Mushroom Barley Risotto, Raspberry Cream Cake \$24.00

Chicken Fusion

Nappa Cabbage topped with Colorful Mix of Asian Vegetables and Chopped Peanuts with
Mandarin Orange Sesame Vinaigrette, Grilled Airline Breast of Chicken on a Soy Wasabi Nage, Steamed White
Rice dusted with Toasted Sesame Seeds, Baby Carrots and Sugar Snap Beans, Mandarin Orange Mousse
\$24.00

Chicken Florentine

Baby Spinach with Mushrooms, Cherry Tomatoes and Bacon with Raspberry Vinaigrette and Cracked Black
Pepper, Breast of Chicken stuffed with Spinach, Bacon, Onion and White Cheeses and topped with an Herb
Cream Sauce, Wild Rice Pilaf and Market Fresh Vegetables, Lemon Mist Cake \$24.00

Chicken Pomodoro

Fresh Mozzarella, Red and Yellow Tomatoes on a Bed of Texas Field Greens with Basil Vinaigrette and
Cracked Black Pepper, Breast of Chicken stuffed with Sun Dried Tomatoes, Boursin and
Cream Cheese, Purple Onions, Bacon and Seasoned Bread Crumbs, Rosemary Roasted Potatoes
and Market Fresh Vegetables, Amaretto Cheesecake \$24.00

Chicken Mediterraneo

Romaine Lettuce with Cherry Tomatoes, Parmesan Cheese and Herbed Paprika Croutons with
Creamy Caesar Dressing, Breast of Chicken filled with Onion, Garlic, Tomato,
Green Olives and Mozzarella topped with Herb Cream Sauce, Orzo Pilaf and Grilled Squash,
Cherry Cheesecake \$24.00

Please add taxable 22% service charge and 8.00% tax.

PLATED MEALS (CONTINUED)

All Plated Meals are priced per person and include Fresh Baked Rolls and Butter,
Iced Tea and Coffee Service

Meals with fewer than 50 guests will be charged a taxable \$50.00 labor charge

Cranberry Mint Chicken

Grilled Vegetable Salad with Mixed Field Greens and Balsamic Vinaigrette, Breast of Chicken with Cranberry Mint Stuffing topped with a Sage Demi-Glace, Whipped Potatoes with Shallot Chips, Market Fresh Vegetables, Caramel Apple Torte \$24.00

Ranger Rib Eye

Fried Green Tomato atop Fresh Texas Greens drizzled with Chile Aioli, Pan Seared Brown Sugar and Mustard Rubbed Tender Rib Eye Steak, Cheddar Chipotle Smashed Potatoes and Grilled Asparagus, Lemon Buttermilk Tart with Chantilly Cream and Texas Blueberries \$29.00

Beef Medallion

Mixed Greens with Herb Vinaigrette, Seared Beef Medallion with Wild Mushroom Jus, Garlic Whipped Potatoes, Asparagus Spears and Portobello Mushrooms, Double Chocolate Raspberry Torte with Raspberry Coulis \$34.00

Pan Seared Redfish

Crisp Romaine with Shaved Asiago Cheese and Creamy Lemon Caesar Dressing, Pan Seared Redfish with Ponchartrain Sauce, Cajun Spiced Roasted Potatoes, Green Beans with Garlic Chips, Apple Spice Cake \$29.00

Asian Salmon

Totsoi Greens, Snap Beans, Carrots, Crisp Wonton Strips with Ginger Soy Vinaigrette, Sesame Crusted Salmon with Sweet Thai Chile Glaze, Steamed Rice with Toasted Almonds, Flash Fried Asian Vegetables, Lemon Tart \$29.00

Rosemary Pork Loin

Cold Poached Asparagus, Marinated Mushrooms, Artichoke Hearts and Diced Pepper served on Mixed Greens with Sherry Vinaigrette, Roasted Pork Loin with Rosemary and Sun-Dried Cherry Demi, Two-Potato Dauphinoise and Seasonal Squash, Cherry Shortcake \$28.00

Beef and Chicken Duet

Fresh Basil, Tomato and Mozzarella Tower drizzled with Garlic scented Olive Oil, Petite Filet of Beef and Breast of Chicken with Wild Mushroom Marsala Sauce, Garlic Whipped Potatoes, Sautéed Mushrooms and Squash, Grand Marnier Torte \$35.00

Beef and Shrimp Duet

Red and Green Romaine with Marinated Artichoke Hearts, Black and Green Olives, Grape Tomatoes, Parmesan Cheese with Balsamic Vinaigrette, Filet of Beef and Jumbo Shrimp served with Wasabi Red Wine Sauce, Mushroom Barley Risotto, Asparagus Spears, Amaretto Cheesecake \$36.00

Chicken and Salmon Duet

Fresh Bouquet of Greens with Berries, Almonds and Raspberry Vinaigrette, Grilled Breast of Chicken and Salmon Filet with Tomato Leek Compote, Lemon Herb Roasted Potatoes, Broccoli and Cauliflower Polonaise, Fresh Baked Breads and Butter, Deep Dish Caramel Apple Tart \$35.00

Please add taxable 22% service charge and 8.00% tax.

MEETING PACKAGES

Our convenient packages are available for groups with 50 or more guests

The "Brainstorm"

Early Bird Continental

Chilled Fruit Juices by the gallon, Chef's Breakfast Bakeries to include Baked Danish, Mini Muffins and Sliced Breakfast Breads, Jams and Butter
Assorted Teas with Hot Water & Lemon, Freshly Brewed Regular & Decaf Coffee
Iced Water in Silver Urns

Mid-Morning Refresh

Freshly Brewed Coffee, Decaf and Herbal Teas

Box Lunches

**to Include Your Choice of the Following Sandwiches
(minimum of 10 sandwiches per type)**

Assorted Deli Sandwiches

Smoked Turkey with Monterey Jack Cheese on Sourdough Tomato Basil Roll, Honey Ham with Swiss Cheese on a 9 Grain Hoagie Roll, Roast Beef with Cheddar Cheese on Onion Kaiser, each served with Lettuce and Tomato, Potato Salad, Chips, Whole Fruit and Cookie
Iced Tea & Iced Water

Southwest Fajita Wrap

Choice of Grilled Chicken, Beef or Vegetables with Roasted Peppers, Onions, Spicy Rice and Pepper Jack Cheese in a Jalapeno-Cheese Wrap served with Chipotle Vegetable Pasta Salad, Whole Fruit and Cookie
Iced Tea & Iced Water

Grilled Vegetable on Ciabatta

Garden Fresh Vegetables, lightly grilled and layered on Crusty Sourdough Ciabatta with Lettuce, Tomato and Pesto Mayonnaise with Creamy Basil Pasta Salad, Whole Fruit & a Lemon Square
Iced Tea & Iced Water

The "Get Back to Work" Afternoon Break

Soft Drinks, Freshly Brewed Coffee, Decaf and Herbal Teas

\$24.00 per person

YOU SAVE \$3.90 PER PERSON VERSUS ORDERING ALA CARTE

Please add taxable 22% service charge and 8.00% tax.

The "Health Nut"

Spa Continental

Chilled Fruit Juices by the gallon, Seasonal Diced Fruits and Berries,
Individual Non-Fat Fruit Yogurts, Texas Sized Low-Fat Muffins, Jams and Butter
Assorted Teas with Hot Water & Lemon, Freshly Brewed Regular & Decaf Coffee
Iced Water in Silver Urns

Mid-Morning Refresh

Freshly Brewed Coffee, Decaf and Herbal Teas

Plated Lunch

To Include One Choice of the Following Entrée Salads, Fresh Baked
Bread with Herb Butter and Selected Sliced Cake or Pie

Spinach & Chicken Salad

Grilled chicken breast fanned over fresh baby spinach with orange segments, sliced strawberries, red onion
rings, & toasted pine nuts with a raspberry truffle vinaigrette
Iced Tea, Iced Water and Coffee

Southwestern Grilled Chicken Salad

Sliced grilled chicken breast fanned over crisp salad greens with black beans, smoked corn, red bell pepper &
tortilla strips with a peppercorn ranch dressing
Iced Tea, Iced Water and Coffee

Salad Trio

Pasta salad, chicken salad and fruit salad on a bed
of leaf lettuce garnished with a tomato star
Iced Tea, Iced Water and Coffee

Rejuvenate!

Sliced Fruit, Cheese and Crudités Display with Creamy Herb Dressing and Crisps and Crackers,
Bottled Water, Freshly Brewed Coffee, Decaf and Herbal Teas

\$35.00 per person

YOU SAVE \$4.20 PER PERSON VERSUS ORDERING ALA CARTE

Please add taxable 22% service charge and 8.00% tax.

The "General Session"

Daybreak Continental

Chilled Fruit Juices by the gallon, Seasonal Diced Fruits and Berries, Chef's Breakfast Bakeries to include Baked Danish, Mini Muffins and Sliced Breakfast Breads, Jams and Butter Assorted Teas with Hot Water & Lemon, Freshly Brewed Regular & Decaf Coffee Iced Water in Silver Urns

Mid-Morning Refresh

Freshly Brewed Coffee, Decaf and Herbal Teas

Buffet Lunch

To Include One Choice of the Following Buffet Meals

Sandwich Board

Honey Ham, Smoked Turkey, Roast Beef, Cheddar, Swiss and Provolone, Kaiser Rolls, Leaf Lettuce and Sliced Ripe Tomato, Condiments, Sour Cream Red Potato Salad, Potato Chips, Chocolate Fudge Brownies, Iced Tea, Iced Water and Coffee

Southern Accent

Tossed Garden Salad with Dressings, Southern Fried Chicken and Roast Beef Au Jus, Creamy Garlic Mashed Potatoes with Country Gravy, Green Beans with Bacon and Onions, Fresh Baked Rolls and Butter, Warm Fruit Cobbler, Iced Tea and Coffee

Roman Holiday

Classic Caesar Salad with Garlic Croutons and Caesar Dressing, Grilled Chicken and Cheese Tortellini Primavera, Vegetable Lasagna, Parmesan and Red Pepper Flakes, Pesto Crostini and Garlic Breadsticks, Tiramisu Mousse Torte, Iced Tea and Coffee

Afternoon Intermission

Assorted Cookies, Nuts and Goldfish Crackers, Soft Drinks, Freshly Brewed Coffee, Decaf and Herbal Teas

\$35.00 per person

YOU SAVE \$4.20 PER PERSON VERSUS ORDERING ALA CARTE

Please add taxable 22% service charge and 8.00% tax.

The "Boardroom"

Warm-Up Buffet

Chilled Fruit Juices by the gallon, Seasonal Diced Fruit and Berries, Soft Scrambled Eggs, Skillet Potatoes, Bacon and Sausage, Chef's Breakfast Bakeries to include Baked Danish, Mini Muffins and Sliced Breakfast Breads, Jams and Butter, Assorted Teas with Hot Water & Lemon, Freshly Brewed Regular & Decaf Coffee
Iced Water in Silver Urns

Mid-Morning Refresh

Freshly Brewed Coffee, Decaf and Herbal Teas

Plated Lunch

To Include Your Choice of One of the Following Plated Entrees served with Fresh Baked Breads and Herb Butter, Iced Tea, Iced Water & Coffee

Chicken Florentine

Baby Spinach with Mushrooms, Cherry Tomatoes and Bacon with Raspberry Vinaigrette and Cracked Black Pepper, Breast of Chicken stuffed with Spinach, Bacon, Onion and White Cheeses and topped with an Herb Cream Sauce, Wild Rice Pilaf and Market Fresh Vegetables,
Lemon Mist Cake

Chicken Pomodoro

Fresh Mozzarella, Red and Yellow Tomatoes on a Bed of Texas Field Greens with Basil Vinaigrette and Cracked Black Pepper, Breast of Chicken stuffed with Sun Dried Tomatoes, Boursin and Cream Cheese, Purple Onions, Bacon and Seasoned Bread Crumbs, Rosemary Roasted Potatoes and Market Fresh Vegetables,
Amaretto Cheesecake

Chicken Mediterraneo

Romaine Lettuce with Cherry Tomatoes, Parmesan Cheese and Herbed Paprika Croutons with Creamy Caesar Dressing, Breast of Chicken filled with Onion, Garlic, Tomato, Green Olives and Mozzarella topped with Herb Cream Sauce, Orzo Pilaf and Grilled Squash,
Cherry Cheesecake

Rejuvenate!

Sliced Fruit, Cheese and Crudités Display with Creamy Herb Dressing and Crisps and Crackers, Bottled Water, Freshly Brewed Coffee, Decaf and Herbal Teas

\$44.00 per person

YOU SAVE \$7.20 PER PERSON VERSUS ORDERING ALA CARTE

Please add taxable 22% service charge and 8.00% tax.

HORS D'OEUVRES

Cold Hors d'Oeuvres

\$275.00 per 100 pieces:

Portobello Croustade
Sweet Onion Crisp
Savory Chore Ciliegine
Roma Bruschetta
Southwest Chicken Tartlet
Hoisin Beef and Scallion Roll
Prosciutto wrapped Asparagus

\$300.00 per 100 pieces:

Grilled Shrimp Polenta Diamond
Salmon Bouchee
Roasted Red Potato Cups
Paella Skewer Beef Canapé

Hot Hors d'Oeuvres

\$250.00 per 100 pieces:

Spicy Beef or Chicken Empanada
Thai Vegetable Spring Rolls
Crispy Artichokes
Olive Tartlet
Beef or Chicken Taquitos
Santa Fe Chicken Spanakopita
Spicy Buffalo Wings
Sesame Chicken Fingers
Southwest Spring Rolls
Spinach, Crab or Sausage Mushroom Caps
Mini Deep Dish Pizzas

\$350.00 per 100 pieces:

Coconut Shrimp
Petite Gulf Crab Cake
Miniature Beef Wellington
Scallops wrapped in Bacon

Please add taxable 22% service charge and 8.00% tax.

RECEPTION DISPLAYS

All displays are priced to serve 50 guests

Domestic and International Cheese and Fruit

with Crisps and Crackers \$275

Garden Fresh Crudité's

Grilled and Fresh Seasonal Vegetables served with Creamy Herb Dipping Sauce \$250

Fruit and Berries

Seasonal Whole and Sliced Fruits and Berries served with Chantilly Cream \$250

Warm Baked Brie

Choice of Poached Pears and Sliced Almonds, Toasted Pecans with Brandy and Brown Sugar
or Sun-Dried Tomato and Basil with Crisps and Crackers \$275

Italian Bistro Display

Grilled Vegetables, Marinated Artichoke Hearts and Mild Peppers, Mushrooms, Pepperoncini and Cured Olives,
accompanied by Sliced Genoa, Salami, Prosciutto, Mortadella, Provolone and Mozzarella served
with Kalamata Olive Bread and Ciabatta Rolls \$400

Dips and Spreads

Warm Spinach, Parmesan and Goat Cheese with Crostini, Spicy Mediterranean Hummus with
Toasted Pita Chips, Chili con Queso with Tortilla Chips, Fire Roasted Salsa with Tortilla Chips,
Roasted Red Pepper Cream Cheese with Crostini, Pesto Goat Cheese with Lavosh Crisps,
Hot Artichoke Gratin with Roasted Garlic Peppered Pita Crisps
Choose any three \$325

Chef's Desserts

Chef's Choice Assorted Sliced Cakes and Pies Arranged in an Attractive Display \$300

Patisserie

Chef's Petite Pastry Display with Cheesecakes, Chocolate Truffles,
Chocolate Dipped Strawberries and Petit Fours \$450

Please add taxable 22% service charge and 8.00% tax.

CHEF PERFORMANCE STATIONS

Sage Rubbed Breast of Turkey

Orange Cranberry Marmalade, Whole Grain Dijon and Herb Mayonnaise,
Artisan Breads & Silver Dollar Rolls, serves 50 \$250

Garlic Studded Baron of Beef

Horseradish Aioli, Garlic Dijon and Silver Dollar Rolls, serves 100 \$450

Seared Beef Tenderloin

Horseradish Aioli, Garlic Dijon, Herb Mayonnaise,
Artisan Breads & Silver Dollar Rolls, serves 30 \$250

Rosemary Roasted Pork Loin

Garlic Aioli, Sun Dried Cherry and Pear Chutney and Silver Dollar Rolls, serves 30 \$135

Mashed Potato-tinis

Mashed Potatoes in Martini Glasses with toppings of Chicken Curry, Wild Mushroom Ragout, Scallions, Sour Cream, Bacon and Cheddar Cheese, minimum 50 guests \$10.00 per person

Pastabilities

Choice of Two: Bow-Tie with Mushroom Marinara, Penne with Pesto Cream Sauce,
Creamy Tortellini Primavera, Fusilli with Garlic, Baby Shrimp and Vegetables
with Garlic Breadsticks, minimum 25 guests \$8.50 per person

Suddenly Salad

Crisp Chopped Romaine and Fresh Spinach with Parmesan Cheese, Black Olives, Capers,
Seasoned Croutons, Tomatoes, Chives, Red Onions, Chopped Eggs, Bacon and Feta Cheese
with Caesar, Herb Vinaigrette and Spicy Tomato Bacon Dressing, minimum 25 guests, \$6.50 per person

Quesadillas

Choice of Two: Roasted Vegetable and Cheese Quesadilla, Shrimp,
Spinach and Mushroom Quesadilla, Fajita Beef or Chicken and Queso Blanco Quesadilla
each served with Fire Roasted Salsa and Sour Cream, minimum 25 guests \$8.50 per person

Asian Stir-Fry

Choice of Two: Five-Spice Grilled Chicken, Soy Ginger Beef, Barbequed Pork, Sesame Rock Shrimp
accompanied by Long Grain Rice, Shredded Carrots, Bean Sprouts, Scallions and Snow Peas
served with Soy Sauce, Sweet Chile Sauce and Sesame Ginger Vinaigrette, minimum 25 guests
\$8.50 per person

Chocolate Fountain

A Cascade of Warm, Dark Belgian Chocolate presented with Strawberries, Pineapple,
Dried Apricots, Marshmallows and Pretzel Sticks, minimum 50 guests \$10.00 per person

Always Sundae

Vanilla or Chocolate Ice Cream with Hot Fudge, Strawberry Preserves, Chopped Texas Pecans, Chocolate
Chips, Maraschino Cherries and Whipped Cream, minimum 25 guests \$6.95 per person

Chef Attendants \$95 for first two hours and \$20 per hour thereafter.
Standard is 1 attendant per 125 guests

Please add taxable 22% service charge and 8.00% tax.

THEMED RECEPTIONS

Themed Receptions are a minimum of 250 guests

Six Flags of Texas

Spain - Traditional Spanish Tapas to include Marinated Vegetables and Stuffed Olives, Colorful Montage of Fresh Vegetables, Chorizo and Spanish Cheeses with Dipping Sauces

France - Baked Brie en Croute filled with Wild Mushrooms and served with Crusty French Bread and Gourmet Crackers, Petite French Pastries, Sliced Fresh Fruit with Crème Chantilly

Mexico - Grilled Quesadillas filled with Smoked Chicken and Pepper Jack Cheese and Mushroom, Spinach and Chihuahua Cheese, Tri Colored Tortilla Chips served with Fire Roasted Salsa and Black Bean and Roasted Corn Relish

Texas - Chef-Carved Brisket of Beef and Roasted Turkey Breast with Campfire Barbecue Sauce, Parker County Peach Chutney, Herb Mayonnaise, Creole Mustard and Silver Dollar Rolls

Old South - Southern Style Crab Cakes with Remoulade Sauce, Red Beans and Rice with Andouille Sausage, Catfish Fingers with Tartar Sauce

U.S.A - Texas Sized Hoagie Sandwiches served with Potato Chips and Onion Dip

\$45.00 per person

At the Ballpark

Hot Dogs and Corny Dogs - Hot Dogs and Corny Dogs with Shredded Cheese, Chopped Onions, Mustard, Ketchup and Pickle Relish, Chips, Steak Fries and Ketchup

Turkey Legs and Sausage-on-a-Stick - with Creole Mustard, Corn on the Cob

Frito Pies - Individual Bags of Fritos sliced open and served with Texas Chili, Shredded Cheddar Cheese, Onions and Jalapenos

Fresh Vegetable Crudités - Celery, Carrots, Cauliflower Florets, Broccoli Florets, Red and Green Bell Peppers, Cherry Tomatoes, Zucchini and Yellow Squash served with Herb Ranch and Bleu Cheese Dipping Sauce

Snacks- Cotton Candy, Bags of Peanuts, Jumbo Pretzels, Candy and Caramel Apples

\$38.00 per person

Please add taxable 22% service charge and 8.00% tax.

THEMED RECEPTIONS

Themed Receptions are a minimum of 250 guests

The Pioneer Trail

The Butcher Block - Chef-Carved Barbecue Brisket and Roasted Breast of Turkey served with Fiery Barbecue Sauce, Parker County Peach Chutney and Silver Dollar Rolls

Spaghetti Westerns - Tri-Colored Cheese filled Tortellini served with Roasted Red Pepper and Sun-Dried Tomato-Basil Sauce and Tri-Colored Corkscrew Pasta with Smoked Chicken, Grilled Vegetables and Southwestern Alfredo Sauce, Parmesan Cheese and Red Pepper Flakes

Li'l Bits - Pecos Chicken Round Ups, Sausage Skewers, Nachos Mexicanos, Yellow, Blue and Red Chili Tortilla Chips with Warm Queso Dip, Black Beans, Chopped Onion, Sliced Jalapenos and Fire Roasted Salsa

The Vegetable Patch - A Montage of Whole, Sliced Fresh and Grilled Seasonal Vegetables with Red Pepper Cream and Ranch Dipping Sauces

Grandma's Cupboard -Chocolate Chip, Oatmeal, Peanut Butter, and Cinnamon Sugar Cookies, Hot Apple and Peach Cobbler

\$36.00 per person

Please add taxable 22% service charge and 8.00% tax.

BARS

Hosted and Cash Bar Service

For hosted bars, client pays for guests beverages. For cash bars, guests pay cash for beverages

Bars scheduled on holidays may incur additional labor charges

Electricity for machines must be arranged through the Arlington CC service desk

Bar Pricing

Premium Cocktails \$5.00 each

Specialty Beer \$4.75 each

Domestic Beer \$4.25 each

House Wine \$4.50 each

Bottled Water \$2.50 each

Soft Drink \$2.00 each

Bartender \$95 for first two hours and \$20 per hour thereafter.

Standard is 1 bartender per 125 guests.

Specialty Beverages

Lime Sorbet Punch \$25.00 gallon

Fruit Punch \$20.00 gallon

Champagne Punch \$40.00 gallon, bartender required

Domestic Keg, 250 servings \$400.00 each, bartender required

Wine by the Bottle

Salmon Creek Chardonnay \$25.00 bottle

Salmon Creek Cabernet \$25.00 bottle

Salmon Creek Merlot \$25.00 bottle

Salmon Creek White Zinfandel \$25.00 bottle

William Wycliffe Sparkling Wine \$35.00 bottle

Please add taxable 22% service charge and 8.00% tax.

SPECIALTY ITEMS

Popcorn Cart

Daily Machine Rental \$150.00
1 case Popcorn Packets (240-1 ounce servings) \$50.00
1 case Paper Bags (1000 count) \$30.00
Attendant (4 hour minimum) \$25.00 per hour, not required
Popcorn Cart requires 120 volt, 20 amp electrical service.

Ice Cream Cart

Daily Rental \$75.00
Assorted Ice Cream Novelties \$1.75 each
Vanilla Cups, Ice Cream Sandwiches, Drumsticks, and Almond Bars
Deluxe Ice Cream Novelties \$3.50 each
Dove Bars, Almond Dove Bars, Snickers Bars, and Milky Way Ice Cream Bars
Ice Cream Freezer requires 110 volt, 20 amp electrical service.

Cappuccino Cart

Daily Machine Rental \$300.00
Cappuccino/Espresso \$1.95 per cup
Upgraded Black Plastic Cups \$.50 each
Attendant (4 hour minimum) \$30.00 per hour
Cappuccino Machine requires 120 volt, 30 amp electrical service.

Frozen Drink Machine

(call for flavors)
Daily Rental \$250.00
Frozen Drink Batch, non-alcoholic \$75.00
(2.5 gallon batch = 40 – 8 oz. servings)
Attendant (4 hour minimum) \$30.00 per hour
Frozen Drink Machine requires 110 volt, 20 amp electrical service.

Beverages

(call for pricing)
Power-Ade
Gatorade
Frappaccino
Arizona Iced Teas
Snapple
Variety of Tropical Juices
Smoothies

*Special order items are not subject to cancellation or reduction
and may incur additional labor charges if scheduled on holidays.*

Please add taxable 22% service charge and 8.00% tax.