



BREAKFAST BUFFETS

All Breakfast Buffets Include Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Selection Of Lot 35 Teas.

For All Groups Lower Than 25 Guests, A Surcharge Of \$5 Per Guest Will Apply.
Pricing Is Based On 1 Hour Of Service, Additional Hours Available At \$7 Per Guest/Hour

THE DOWNTOWN

40

Juices: Freshly Squeezed Orange & Grapefruit Juice
Assorted Freshly Baked Pastries
Fresh Seasonal Fruit & Berries
Noosa Finest Yogurt: Plain, Vanilla & Assorted Fruit
Daily Option: Surcharge of \$3 to order out of rotation
Monday/Thursday: Bircher Muesli, Sun Gold Raisins, Toasted Pecan, Granny Smith Apple
Tuesday/Friday: Chia Seed Parfait, Almond Milk, Toasted Nuts, Fresh Blackberries
Wednesday/Saturday: Strawberry-Banana Chia Seed & Coconut Water Smoothie
Sunday: Greek Yogurt & Mixed Berry Trifle, House Made Granola

THE DEEP ELLUM

Juices: Freshly Squeezed Orange & Grapefruit Juice
Strawberry & Banana Coconut Water Smoothie
Noosa Finest Yogurt: Plain, Vanilla & Assorted Fruit
Fresh Seasonal Fruit & Berries

THE HIGHLAND

45

Juices: Freshly Squeezed Orange & Grapefruit Juice
Assorted Freshly Baked Pastries
Fresh Seasonal Fruit & Berries
Assorted Bagels: Plain & Chive Cream Cheese, Butter Selection Of Preserves
Cage-Free Scrambled Eggs: Fresh Chives, Pico De Gallo
Smoked Bacon & Chicken Apple Sausage
Crispy Yukon Gold "Homestyle" Hash

THE KLYDE WARREN

49

Juices: Freshly Squeezed Orange & Grapefruit Juice
Assorted Freshly Baked Pastries
Assorted Bagels: Plain & Chive Cream Cheese, Butter, Selection Of Preserves
Fresh Seasonal Fruit & Berries

Chia Seed Parfait: Almond Milk, Toasted Nuts,
Fresh Berries
Bircher Muesli: Sun Gold Raisins, Toasted
Pecan, Granny Smith Apple
+B5Baked Cage-Free Egg Strata: Spinach, Vine
Ripened Tomato, Local Chevre
Chicken & Apple Sausage
Skillet Roasted Sweet Potatoes

Assorted Boxed Cereals: 2% Milk, Skim Milk,
Almond Milk
Steel Cut Oatmeal: Brown Sugar, Raisins, Dried
Fruit, Cinnamon, Bananas
Cage-Free Scrambled Eggs: Fresh Chives,
Cheddar Cheese
Traditional Eggs Benedict: Bérnaise Sauce
Pearl Sugar Waffles: Whipped Cream, Fresh
Berries, Warm Berry Compote, Maple Syrup
Smoked Bacon, Chicken Apple Sauge & Country
Ham
Crispy Yukon Gold "Homestyle" Hash

BOXED BREAKFAST

All Include Vanilla Noosa Yogurt, Whole Seasonal Fruit, Bottled Orange Juice
Freshly Brewed Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Selection Of Lot 35 Teas.

**FELIX'S BUTTERMILK
BISCUIT** **33**

Fried Egg, Local Pork Sausage, Cheddar
Cheese

LOWER EAST SIDE **33**

Everything Bagel, Philadelphia Cream Cheese

CROSSIANT SANDWICH **33**

Broccoli & Cheddar Baked Egg, Pecan Wood
Smoked Bacon

UNION JACK **33**

English Muffin, Egg White & Goat Cheese Fritta,
Crimini Mushrooms, Monterrey Jack Cheese

EL NORTE WRAP **33**

Cage-Free Scrambled Eggs, Beef Barbacoa,
Queso Oaxaca, Pico De Gallo

BREAKFAST BUFFET ENHANCEMENTS

LA VENTANA

18

Build Your Own Breakfast Tacos On Flour Or Corn Tortillas
Toppings: Cage Free Scrambled Eggs, Crispy Potato, Chorizo, Bacon, Brisket Peppers, Onions, Jalapeños, Tomatoes, Avocado, Cotija Cheese
Taqueria Salsa Station: Charred Tomato Salsa, Pico De Gallo

CITRUS CURED GRAVLAX

20

Sustainably Sourced Salmon: Mini New York Bagels, Assorted Regular & Low Fat Cream Cheese, Sliced Heirloom Tomatoes, Red Onion, Caper Berries

OMELET STATION

16

Omelets & Eggs Made To Order: Cage-Free Eggs & Egg Whites
Toppings: Ham, Bell Peppers, Wild Mushrooms, Heirloom Tomatoes, Baby Spinach, Swiss Cheese, Cheddar Cheese

(Chef Attended Station, 1 Chef Per 30 Guests At \$125 Per Chef)

THE CAMPFIRE

17

Skillet Egg Casserole, Smoked Bacon, Crispy Potato Hash, Dutch Oven Biscuits And Sausage Gravy

COLD PRESSED JUICE BAR

9

Selection Of Hand Squeezed & Locally Sourced Juice
Garden Herbs, Agave & Fresh Citrus

SWEET & SAVORY CREPES

12

Smoked Ham & Gruyere Cheese
Nutella, Strawberries, Bananas: Whipped Cream, Berry Compote

(Chef Attended Station, 1 Chef Per 30 Guests At \$125 Per Chef)

BREAKFAST PLATED

All Include Fresh Orange Juice, Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Selection of Lot 35 Teas

ALL AMERICAN

43

Assorted Freshly Baked Pastries
Fresh Seasonal Fruit & Berries
Cage-Free Scrambled Eggs
Roasted Heirloom Tomato
Home Fries
Choice Of Crispy Bacon Or Breakfast Sausage

THE ROYAL

40

Assorted Freshly Baked Pastries
Fresh Seasonal Fruit & Berries
Smoked Salmon Florentine Eggs Benedict,
Citrus Hollandaise
Hash Brown Fritter
Grilled Asparagus

THE BISTRO

39

Assorted Freshly Baked Pastries
Fresh Seasonal Fruit & Berries
Deep Dish Leek & Gruyere Quiche
Herb Salad, Lemon Vinaigrette

THE TEXAN

44

Assorted Freshly Baked Pastries
Fresh Seasonal Fruit & Berries
Chili Crusted Flat Iron Steak & Eggs
Herb Roasted Potatoes

THE INDLUGENT

39

Assorted Freshly Baked Pastries
Fresh Seasonal Fruit & Berries
Cinnamon & Raisin French Brioche: Vanilla Bean
Whipped Cream, Pure Maple Syrup
Crispy Bacon



THEMED BREAKS

SCREENDOORS & SWEET TEA 22

Sun Brewed Sweet Tea: Lot 35 Black Tea, Cane Sugar, Fresh Citrus
Mini Brisket Sliders: Pretzel Bun, Chipotle Bbq Sauce, Crispy Onion
Pimento Cheese Dip With Crackers
Homestyle Deviled Eggs
Bourbon Pecan Pie Bars: Ganache

MAKE YOUR OWN TRAIL MIX 18

Nuts & Seeds: Pine Nuts, Salted Almonds, Sunflower Seeds, Housemade Granola
Dried Stone Fruit
Wasabi Peas
Sweet Nibs: Toffee Crunch, M&M'S, Yogurt Covered Raisins, Pretzel Nuggets
Fairmont Antioxidant Blend: a perfect blend of sweet & salty with a hint of spice

FAIRMONT HIGH TEA 28

Peach Blueberry Scones with Devonshire Cream
Tea Sandwiches: Ham, Swiss & Dijonnaise On Pumpernickel, English Cucumber & Boursin On Country Loaf, Smoked Salmon Salad On Rye
Mini Quiche: Heirloom Tomato, Parmesan, Spinach & Asparagus
Tea Pastries: Assorted French Macarons, Chocolate Éclair With Orange Scented Pastry Cream, Earl Grey Tart With Fresh Berries, Lemon Meringue Cream Puff, Lavender Shortbread Cookies
Assorted Selection of Lot 35 Teas

AT THE BALL PARK 18

Bbq Corn Nuts
Mini Hot Dogs, Ketchup, Yellow Mustard
Old Fashioned Buttered Popcorn
Frozen Fruit & Ice Cream Bars

FIELDS' FAMOUS SODA FOUNTAIN 18

Assorted Monin Syrups, Candy Cane Straws
Topo Chico

COOKIES & MILK 19

Chocolate Chip Cookie, Coffee Milk
Snickerdoodle, Cinnamon Rice Milk
Peanut Butter Cookie Banana Milk
Birthday Cake Cookie, "Melted Ice Cream"

Dr.Pepper
7-Up
Silver Dollar Burgers
Penny Candy
Dreamsicle Bars

ON DRAFT & CAN DRAFT 25

Highlights From The North Texas Beer Scene:
Texas Ale Project & Deep Ellum Breweries
Sweet & Spicy Peanuts
Bbq & Vidalia Onion Potato Chips
Soft Pretzel Sticks: Pimento Pub Cheese

CEREAL DOUGHNUTS 20

Brioche Doughnuts: Ganache, Pastry Cream &
Jam Fillings
Cereal Glaze: Assortment of Cereal Toppings

ANTIOXIDANTS 14

Acai Berry, Ginger & Coconut Smoothie
Sliced Seasonal Fruit & Berries
Toasted Pecan & Pumpkin Seed Granola
Vitamin Waters

CHEF CRISTAL'S LUNCH BOX TREATS 20

Ho Ho'S
Ding Dong'S
Oatmeal Cream Pie
Pop Tarts
Snow Balls

A LA CARTE BREAKS

HOUSEMADE COOKIES	60 per dozen	FRESHLY BAKED MUFFINS	55 per dozen
Chocolate Chip, Texas Pecan, Oatmeal With Rum Soaked Raisins		Blueberry Crumble, Chocolate Chip, Banana Pecan, Honey Oat Bran	
FAIRMONT COFFEE CAKE	72 per dozen	SEASONAL SELECTION OF DANISHES	52 per dozen
TEXAS PECAN FUDGE BROWNIES	60 per dozen	HOUSEMADE POWER BARS	52 per dozen
		Assorted dried fruits and nuts	
ASSORTED FRENCH MACAROONS	60 per dozen	CHOCOLATE DIPPED STRAWBERRIES	60 per dozen
CHOCOLATE TRUFFLES	60 per dozen	ASSORTED FRUIT & ICE CREAM BARS	6 each
ASSORTED NOOSA YOGURT	5 each	OLD FASHIONED BUTTERED POPCORN CART	7
Plain, Fruit, Vanilla			
SLICED SEASONAL FRUITS & BERRIES	14	WHOLE FRESH FRUIT	4 per piece
INDIVIDUAL BAGS OF TRAIL MIX	6 each	INDIVIDUAL BAGS OF CHIPS & PRETZELS	5 each

BEVERAGES

All Pricing Is Per Person. Pricing is Based on 30 Minutes of Continuous Service

ASSORTED DIET & REGULAR SOFT DRINKS	5 each	BOTTLED JUICES	6 each
		Apple, Orange, Cranberry, V-8	
BOTTLED WATER	6 each	SAN PELLEGRINO SPARKLING WATER	7 each
STARBUCKS FRAPPUCCINO	6 each	ENERGY DRINKS	6 each
		Red Bull, Monster	
FRESHLY BREWED ICED TEA	78 per gallon	FAIRMONT LEMONADE	78 per gallon
Unsweetened			
HOT COCOA	78 per gallon	ROYAL CUP CAFÉ SUMBA COFFEE	115 per gallon
Marshmallows, Whipped Cream			
STARBUCKS COFFEE	125 per gallon	ROYAL CUP CAFÉ SUMBA DECAFFEINATED COFFEE	115 per gallon
STARBUCKS DECAFFEINATED COFFEE	125 per gallon	SELECTION OF LOT 35 TEAS	115 per gallon



PLATED LUNCH

All Pricing Is Per Person. Plated Entrée Pricing Includes Assorted Rolls With Sweet Butter, One Soup Or Salad, One Entrée, One Dessert & Freshly Brewed Royal Cup Regular & Decaffeinated Coffee & Select Lot 35 Teas. Minimum Three Courses, Including One Entrée, Required

Soups

MAINE LOBSTER BISQUE

Tarragon, Brioche

HEIRLOOM TOMATO BISQUE "EN CROUTE"

Basil Pesto, Toasted Ciabatta

PYRAMID TORTILLA SOUP

Fresh Avocado, Pico De Gallo

GREEN ASPARAGUS VELOUTE

Chili Oil, Pumpernickel Crouton

SMOKED CHICKEN GUMBO

Salads

PYRAMID GREENS

Candied Pecans, Pickled Shallot, Radish,
Smoked Onion Vinaigrette

SWEET GEM CAESAR

Shaved Parmesan, Focaccia Croutons, Roasted
Garlic Vinaigrette

RED QUINOA & WATERCRESS

Persian Cucumber, Pickled Fresno Chili, Mango
Gastrique, Evoo

Wild Rice, Okra, Creole Trinity

Mains

BRICK CHICKEN 54

Pyramid Restaurant'S Seasonal Accompaniment

FREE RANGE CHICKEN BREAST 52

Shitake Mushroom, Grilled Asparagus, Roasted Potato, Jus

HERB ROASTED CHICKEN BREAST 52

Grist Mill Chipotle Grits, Honey Glazed Carrots

GRILLED BEEF TENDERLOIN 62

Pomme Puree, Broccolini, King Trumpet Mushrooms, Texas Syrah Jus

ROASTED ATLANTIC SALMON 54

Sunburst Squash, Baby Bok Choy, Forbidden Rice Pilaf, Yuzu Beurre Blanc

GULF RED SNAPPER 56

Grilled Zucchini, Charred Onion, Peruvian Purple Potato, Salsa Verde

SEARED STRIPED BASS 54

Grilled Asparagus, Pomme Dauphinoise, Charred Tomato Coulis, Petite Basil

Desserts

TRIPLE CHOCOLATE DELIGHT

Flourless Chocolate Cake, Milk Chocolate Mousse, White Chocolate Ganache, Caramelized Cocoa Nibs

VANILLA BEAN CHEESECAKE DOME

Fresh Raspberry Center, Graham Cracker Sable, Raspberry Compote

FRESH FRUIT TART

Madagascar Vanilla Crème Patisserie, Shortbread Crust, Local Fruits & Berries

SOUTHERN RED VELVET TRIFLE

Cream Cheese Icing, Caramelized Cocoa Nibs, Chocolate Sauce & Candied Orange Zest

TEXAS PECAN PIE

Chocolate Sable Crust, Texas Pecan, Toffee Bits, Ganache & Bourbon Caramel Sauce

CITRUS BUNDT CAKE

Strawberry Compote, Lemon Glaze

PORTOBELLO NAPOLEON 47

Butternut Squash, Heirloom Tomato, Warm
Quinoa Salad

SAGE GNOCCHI 47

Grilled Seasonal Vegetables, Tumeric Carrot,
Charred Scallion

DAILY LUNCH BUFFETS

Buffets Rotate Daily; A Surcharge Of \$5 Per Guest Applies If You Order Out Of Rotation
Menu Pricing Is Based On 1 Hour Of Service, Additional Hours Is Available At \$10 Per Person/Hour
All Include Freshly Brewed Regular/Decaffeinated Royal Cup Coffee & Lot 35 Teas
All Pricing Is Per Person; Minimum Of 25 Guests Or An Additional Charge Of \$10 Per Guest Will Apply

MONDAY - 254 COUNTIES 60

Field Greens: Toy Box Tomatoes, Sweet Corn,
Watermelon Radish, Bacon Bits,
Tangy Ranch Dressing
East Texas Coleslaw: Cabbage, Peppers,
Carrots, Buttermilk & Herbs
Marble Potato Salad: Bacon, Crispy Shallots,
Whole Grain Mustard Dressing

Mesquite Smoked Brisket: Black Coffee Bbq
Sauce
Bbq Chicken: Charred Limes & Roasted Chilies
Roasted Texas Red Fish: Charred Tomato &
Black Eyed Pea Succotash
Mac & Cheese: Deep Ellum Redneck Cheddar
Rancher Style Baked Beans: Grilled Jalapenos &
Cilantro

Banana Pudding: Nilla Wafer Crumble
Texan Pecan Brownies: Southern Style Candied
Pecans

WEDNESDAY & SUNDAY - FARM TO FORK 60

Roma Tomato & Basil Soup
Assorted La Brea Artisan Rolls: Lucky Layla
Butter
Petite Mesclun & Watercress Salad: Cucumber,
Feta, Shaved Red Onion, Crispy Chickpeas,
White Balsamic Vinaigrette
Kale & Quinoa: Watercress, Watermelon Radish,
Fresno Chili, Burnt Honey Dressing
Orzo Pasta Salad: Sundried Tomato, Grilled
Artichokes, Olives, Meyer Lemon & Basil
Vinaigrette

Herb Marinated Top Sirloin: Cabernet Mushroom
Jus
Mesquite Roasted Chicken Breast: Rosemary,

TUESDAY & SATURDAY - RIO GRANDE 60

Tortilla Chips & Salsas: Salsa Verde, Salsa
Fresca
Jicama & Tomato Salad: Red Onion, Cilantro,
Cotija Cheese, Agave Vinaigrette
Black Bean & Corn: Bell Peppers, Sweet Onion,
Avocado, Cilantro, Chipotle Lime Dressing
Southwest Salad Bowl: Mixed Greens, Roasted
Corn, Frijoles, Piquillo Peppers, Chipotle Ranch
& Nopales Vinaigrette

Carne Asada: Skirt Steak, Cebollitas Salsa
Negra
Chipotle Chicken Fajitas
Huachinango: Grilled Gulf Snapper, Tomatillo
Sauce
"Calabacitas": Sauteed Medley Of Squash
Mexican Rice & Beans: Fried Plantains, Cilantro,
Charred Lime

Tres Leches Trifle: Torched Meringue, Fresh
Berries
Abuelita Hot Chocolate Mousse: Chili Spiked
Baked Meringue

THURSDAY - THE FAR EAST 60

Shoyu Ramen Broth: Roast Shitakes, Pressed
Tofu, Scallions, Grilled Gai Lan, Crispy Rice
Noodles
Green Papaya Salad: Cherry Tomato, Shrimp
Bird'S Eye Chili, Palm Sugar, Peanut Vinaigrette
Sweet & Spicy Cucumber Salad: Red Onion,
Cilantro

Chilled Dan Dan Noodles: Ground Chicken,
Crispy Garlic & Shallots, Red Chili Dressing
Korean Bbq Beef Short Ribs: Scallion, Kimchi
Tempura Orange Chicken: Bell Pepper, Snap
Pea, Green Onion, Toasted Sesame
Miso Glazed Salmon: Yuzu Cream, Shishito
Peppers

Garlic Pan Jus
Texas Farmed Striped Bass: Tomato Confit
Barley Casserole: Root Vegetables, Texas
Pecans, Cranberries
Roasted Brussel Sprouts

Apple Almond: Puffed Pastry, Almond Cream,
Glazed Apples
Chocolate Apricot Tart: Chocolate Shortbread,
Valrhona Chocolate Ganache,
Apricot Jam
Carrot & Beet Cupcake: Cream Cheese Frosting

FRIDAY - LA CUCINETTA

60

Cannellini Bean Soup: Escarole, Roasted Root
Vegetables, San Marzano Tomato, Parsley
Assorted La Brea Artisan Rolls: Lucky Layla
Butter
Wild Arugula & Romaine: Radicchio, Olives,
Tomatoes, Red Onion, Pepperoncini, Parmesan,
Balsamic Vinaigrette
CilieGINE Mozzarella Salad: Sundried Tomato,
Basil Pesto, Toasted Pinenuts

Grilled Anitpasta: Asparagus, Red Onion,
Prosciutto, Shaved Parmesan
Chicken Saltimboca: Lemon Butter, Crispy
Capers
Roasted Salmon: Braised Tomato, Kalamata
Olives, Shallots
Fregola Caponata: Green Peas, Parmesan
Cream
Rustic Caponata: Zucchini, Sweet Peppers,
White Balsamic Onion, Pinenut. Lemon Zest

Tiramisu Mascarpone Cheesecake: Lady Finger
Crust, Espresso Glaze
Blackberry Sabayon: Sabyon, Macerated
Blackberries, Pistachio Biscotti
Chocolate Chip & Orange Goat Cheese Cannoli

Cantonese Fried Rice: Jasmine, Peas, Carrots,
Eggs, Garlic
Hong Kong Egg Roll: Fried Basil, Sweet & Sour
Ponzu

Matcha Chiffon Cake: Citrus Mousse, Blackberry
Compote
Chocolate Dipped Fortune Cookies
Lychee Tapioca: Tropical Fruit, Passion Fruit
Sauce

DELI SANDWICH BUFFET

60

Chicken Broth With Wild Rice & Root Vegetables
Fresh Baked Rolls: Churned Butter
Mixed Organic Greens: Cherry Tomatoes,
Radish, Spices Pecans, Balsamic Vinaigrette

Select Two (2) Composed Salads:
Quinoa: Cucumber, Feta Cheese & Citrus
Dressing
Pasta Salad: Sundried Tomatoes, Olives &
Terrace Herb Dressing
Marinated Vegetables: Cucumber, Bell Peppers
& Feta
Beet & Citrus Salad: Crumbled Goat Cheese &
Lemon Thyme Vinaigrette

Select Three (3) Sandwiches:
The Grinder: Ham, Salami, Mortadella,
Provolone, Olive Tapenade On Focaccia
Fresh Mozzarella: Prosciutto, Wild Arugula, Basil
Pesto On French Baguette
Albacore Tuna Salad: Butter Leaf Lettuce On
Croissant
Black Forest Ham: Emmental Cheese, Lettuce,
Shallot Aioli On Pumpnickel
Smoked Turkey: Bacon, Tomato, Lettuce, Lemon
Aioli On House Made Chipotle Olive Loaf
Grilled Pepper Portobello Mushroom: Hummus,
Goat Cheese On A Spinach Tortilla

Select Two (2) Desserts:
Apple Crumble Squares
Lemon Meringue Pie
Vanilla Whoopie Pies With Ganache Filling
Chocolate Cupcakes

BOXED LUNCH

LUNCH ON THE RUN

42

Seasonal Whole Fruit
Individual Bag Of Kettle Chips
Individual Bottled Juice
Red Quinoa: Green Beans, Dried Cherries, Bell
Pepper, Red Onion, Texas Pecans, Sherry
Vinaigrette
Pre-Selected Choice Of Sandwich Or Wrap:
Keto Bowl: Brown Rice, Marinated Chickpeas,
Feta, Sprouts, Radish, Cage-Free Egg,
Chimmichurri Dressing
Smoked Turkey & Bacon: Gruyere, Avocado,
Lettuce, Tomato, House Made Chipotle & Olive
Loaf
Black Forest Ham & Swiss: Butter Lettuce,
Honey Mustard, Tomato, Onion Bun
The Grinder: Ham, Salami, Mortadella,
Provolone, Olive Tapenade On Focaccia
Marinated Flat Iron Steak & Blue Cheese Wrap:
Baby Greens, Crispy Onions, Blue Cheese, Blue
Cheese Dressing
Chicken Caesar Wrap: Grilled Chicken,
Romaine, Parmesan, Garlic Croutons, Classic
Dressing
Garden Veggie Wrap: Baby Leaf Spinach, Grilled
Zucchini, Asparagus, Red Onion, Sweet Chili
Romesco Sauce
Chocolate Chip Cookie



COLD PASSED HORS D'OEUVRES

Minimum Order Of 50 Pieces Per Selection.

BABY BEETS

9 per piece

Deep Ellum Goat Cheese, Marcona Almond Crumble, Basil Pesto

TOMATO & BONONCINI SKEWER

9 per piece

Pecan Pesto, Black Olives

CAMEMBERT CHEESE CROSTINI

9 per piece

Cava Vinegar, Shallot Jam

CHILI & LIME CHICHARONNES

9 per piece

Avocado, Smoked Trout Caviar

BLUE CRAB SALAD

9 per piece

Celery, Fine Herbs, Old Bay Aioli, Toast

SMOKED CHICKEN & BLACK BEAN SALAD

9 per piece

Plantain Chip, Roasted Corn, Chipotle Dressing

SMOKED SALMON ROULADE

9 per piece

Garlic & Herb Goat Cheese, Cucumber Dill Relish

MAIN LOBSTER ROLL

9 per piece

Brioche, Chives

FOIE GRAS MOUSSE CORNET

9 per piece

Sea Salt, Toasted Pistachio

DEEP ELLUM GOAT CHEESE STUFFED PEPPADEW PEPPERS

9 per piece

Baby Sorrel

AHI TUNA

9 per piece

Bonito Aioli, Togarashi

HOT PASSED HORS D'OEUVRES

Minimum Order Of 50 Pieces Per Selection.

CHORIZO AREPA 9 per piece

Spicy Re-Fried Frijoles Negra, Queso Fresco

ARANCINI CROQUETTES 9 per piece

Pomodoro & Mozzarella Cheese, Marinara Sauce

MARYLAND CRAB CAKE 9 per piece

Old Bay Aioli

PETITE MUSHROOM & SWISS CHEESE QUICHE 9 per piece

THAI CHICKEN SATAY 9 per piece

Citrus Peanut Sauce

PECAN CRUSTED CHICKEN SKEWER 9 per piece

Chili Honey

CRISPY CHICKEN CORDON BLEU 9 per piece

Tomato Jam

SEARED BEEF TENDERLOIN BROCHETTE 9 per piece

Chimichurri

GRAIN MUSTARD CRUSTED LAMB CHOPS 9 per piece

CRISPY COCONUT SHRIMP 9 per piece

Mango Curry

CANDIED BACON WRAPPED SCALLOPS 9 per piece

Whole Grain Maple Mustard

RECEPTION DISPLAYS

Pricing Is Based On 2 Hours Of Service. Minimum Charge Is For 25 Guests; Surcharge Of \$7 Per Guest Will Apply For Groups Under 25 Guests. Pricing Is Per Person

PETITE VEGETABLE CRUDITE	10	SALUMI & ANTIPASTO	24
Crisp & Colorful Seasonal Vegetables, Southwest Ranch		Cured Meats & Pate, Seasonal Pickles, Italian Cheese, Spanish Olives, Artisanal Breads	
CHEF'S CHEESE TABLE	20	MELTING HONEY COMB	16
Locally Sourced & Artisanal Cheeses, Fairmont Honey, Membrillo, Fresh & Dried Fruits, Fresh Breads & Lavosh		Warm Fairmont Honey Comb, Texas Pecan Crusted Triple Cream Brie, Dried Fruits, Crunchy Baguette	
CHIPS & SALSA	13	ASSORTED SUSHI	30
Sea Salted Corn Tortilla Chips, Salsa Roja, Salsa Verde, Guacamole		Assorted Rolls, Philadelphia, Bbq Eel, Spicy Tuna, Shrimp Tempura, California Rolls Accompaniments, Pickled Ginger, Wasabi, Soy Sauce	
		(Pricing based on total of 5 pieces per guest)	
SEAFOOD RAW BAR		AHI TUNA POKE	18
Oysters On The Half Shell (\$7 Per Piece) Jumbo Gulf Shrimp (\$6 Per Piece) Snow Crab Claws (\$7 Per Piece) King Crab Legs – Seasonally Available (\$9 Per Piece) Housemade Sauces: Champagne Mignonette, Remoulade, Cocktail Sauce Accompaniments: Lemons, Limes		Ahi Tuna, Koshihikari Rice, Wakame, Whipped Avocado, Spice Cucumber Salad, Edamame, Toasted Nori	
(Minimum Order Of 50 Pieces Per Selection)			
SLOW POACHED EGG & GRITS	13	BUILD A BOWL	17
Aged White Cheddar, Crispy Leeks, Warm Piquillo & Brown Butter Vinaigrette		Organic Baby Lettuces Vegetables: Steamed Heirloom Grains, Cherry Tomatoes, Sweet Peppers, Edamame, Pickled Red Onion, Cucumber, Shredded Carrots, Radish Cotija Cheese Dressings: Green Goddess, Lime & Vinaigrette	
(Chef Attended Station, 1 Chef Per 100 Guests At \$125 Per Chef)			

LA TAUERIA (CHOICE OF 2) 18

Chicken Tinga
Beef Barbacoa
Pork Al Pastor
Vegetarian Fajitas
Accompaniments: Fresh Flour Tortillas, Borracho Beans, Shredded Lettuce, Shaved Raddish, Fresh Lime, Cotija Cheese, Cilantro Crema, Salsa De Arbol, Pico De Gallo

GUACAMOLE BAR 14

Fresh Haas Avocado, Lime Scented Tortilla Chips, Cotija Cheese, Key Lime, Cilantro, Pico De Gallo, Salsa Arbol

(Chef Attended Station, 1 Chef Per 100 Guests At \$125 Per Chef)

JIMMY'S CHICKEN SANDWICH 14

Honey Butter Biscuit or Nashville Hot Style, Cabbage Slaw, Bread'N'Butter Pickles, Toasted Sweet Roll

MARYLAND CRABCAKE SLIDERS 18

Jumbo Lump Blue Crab, Old Bay Aioli, Sweet Hawaiian Rolls

GULF SNAPPER & SHRIMP CEVICHE 18

Crispy Tortilla Strips, Jalapeño, Crushed Avocado, Cilantro

THE YACHT CLUB 20

East Coast Oyster Shooters, Red Wine Mignonette, Cocktail Sauce
New England Clam Chowder, Oyster Crackers
Pub Style Beef Tenderloin Tartare, Toast

CARVING STATIONS

Chef Attended Carving Stations. Requires 1 Chef Attendant Per 100 Guests At \$125 Per Chef.
Pricing Is Per Person

TEXAS SMOKE HOUSE	19	10 DAY PASTRAMI	19
Mesquite Smoked Brisket, Grilled Sausage Links, Sliced Onion, Pickles, Sliced Bread		Hot Mustard, Jimmy'S Giardiniera, Kosher Dill Pickles, Onion Roll	
COFFEE RUBBED PRIME RIB EYE	22	GARLIC & HERB ROASTED BEEF TENDERLOIN	25
Prime Rib Jus, Chocolate Bbq Sauce, Horseradish, Sourdough Rolls		Syrah Jus, Brioche	
DIJON & HERB CRUSTED LAMB CHOPS	25	ROASTED TOM TURKEY BREAST	10
Roasted Garlic & Mint Demi		Sage Gravy, Orange & Cranberry Relish	
MAPLE GLAZED SPIRAL HAM	10	BANANA LEAF ROASTED WHOLE RED SNAPPER	10
Pommery Mustard Jus, Multigrain Roll		Mango Cilantro Salsa, Fried Plantain	

DESSERT STATIONS

FRENCH VANILLA CREPES

20

Sauces: Caramel, Hot Fudge, Nutella
Toppings: Fresh Bananas, Strawberries, Warm
Mixed Berry Compote, Roasted Peanuts,
Chocolate Chips, Marshmallow, Toffee Bits,
Maraschino Cherries, Whipped Cream

(Chef Attended Station, 1 Chef per 100 Guests at
\$125 per Chef)

CHURRO DOUGHNUTS

15

Chocolate Glaze: Dulce De Leche, Caramel
Sauce, Honey Drizzle, Sprinkles, Toffee Bits

COUNTRY CAKES & PIES (CHOICE OF 3)

16

Chocolate Cake: Peanut Butter Mousse,
Chocolate Crisp Pearls, Swiss Chocolate
Buttercream
Strawberry Cake: Fresh Strawberries, Cream
Cheese Filling, Ganache
Hummingbird Cake: Cream Cheese Mousseline
With Crushed Pineapple, Toasted Coconut,
Pecans
Peach & Blueberry Pie: Pecan Crumble
Dutch Apple: Sour Cream Whipped Cream

HEALTHY SWEETS (CHOICE OF 3)

16

Dark Chocolate & Avocado Mousse Shots
Chocolate Hazelnut Hummus | Fresh Fruits &
Vegetables
Yogurt Mousse | Terrace Honey & Granola
Parfait
Seasonal Fruit & Nut Power Bars
Mini Fresh Fruit Tart
Mixed Nut & 72% Dark Chocolate Bars

ICE CREAM SUNDAE BAR

18

Ice Cream: Vanilla Bean, Chocolate, Strawberry
Sauces: Chocolate, Caramel, Strawberry
Compote
Toppings: Mini Marshmallow, Toasted Peanuts,
Toffee Bits, Crushed Oreo, Chocolate Shavings,
Fresh Mixed Berries, Maraschino Cherries,
Whipped Cream

S'MORES-GASBORD

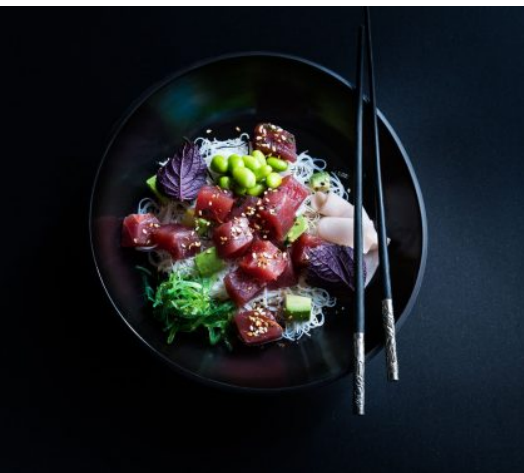
15

Chocolate Fondue: Marshmallows, Graham
Crackers, Premium Dark & White Chocolate,
Toasted Coconut, Sprinkles

CAKE POPS (CHOICE OF 3)

12

Dark Chocolate & Toffee
Madagascar Vanilla Bean
Red Velvet & Cream Cheese
Vanilla Birthday Cake



PLATED DINNER

All Pricing Is Per Person. Plated Entrée Pricing Includes Assorted Rolls With Sweet Butter, One Soup Or Salad, One Entrée, One Dessert & Freshly Brewed Coffee & Lot 35 Tea'S
Additional Price Applicable Where Shown. Minimum Three Courses, Including 1 Entrée, Required.

Soups

SHE CRAB CHOWDER

Roasted Corn, Jumbo Lump Crab (Surcharge Of \$4 Per Guest)

PYRAMID'S TORTILLA SOUP

Crispy Tortilla Shards, Avocado Creama, Pico De Gallo

SWEET POTATO BISQUE

Toasted Hazelnut, Tuscan Kale, Chili Oil

GREEN PEA & HAM

Parmesan Reggiano, Smoked Bacon Lardon

Salads

FARMER'S MARKET

Crisp Baby Lettuces, Shaved Roots, Candied Pecans, Toasted Honey & Key Lime Vinaigrette

SWEET GEM CAESAR

Parmesan Cheese, Focaccia Croutons, Roasted Garlic Vinaigrette

BALTAZAR'S BEETS

Roasted Golden & Chioggia Beets, Ripe Citrus, Local Goat'S Cheese, Aged Balsamic

GULF SHRIMP SALAD

Spicy Tomato, Whipped Avocado, Belgian Endive, Cilantro Vinaigrette

Mains

ROASTED EGGPLANT TAGINE 62

Toasted Quinoa & Barley, Cauliflower, Cumin,
Piquillo, Crispy Chickpeas

ZUCCHINI & SPINACH LASAGNA 65

Heirloom Tomato Sauce, Parmesan Crisp,
Terrace Basil

RED SNAPPER 79

Farro Ragout, Charred Onion, Snap Peas,
Heirloom Tomato, Petite Basil

ROOFTOP HONEY GLAZED SALMON 90

Sweet Corn Casserole, Grilled Napa Cabbage,
Grain Mustard Vinaigrette

COUNTRY HAM & SAGE CRUSTED CHICKEN 78

Farmers Cheese & Local Cheese, Green Pea
Fregola Risotto, Natural Pan Jus

ROASTED FREE RANGE CHICKEN BREAST 74

Smashed New Potatoes, Snap Peas, Forest
Mushrooms, Thyme Chicken Jus

SLOW SMOKED BONE-IN PORK CHOP 72

Parsnip & Apple Butter, Carmelized Cipollini,
Tart Cherry & Herb Salad

Surf & Turf Duo Mains

BEEF TENDERLOIN & CHILI MARINATED SHRIMP 115

Mushroom Ragout, Chive & Smoked Butter
Whipped Potato, Cipollini Onion, Cabernet Jus

MESQUITE ROASTED CHICKEN BREAST & CHILEAN SEA BASS 115

Cauliflower Puree, Toasted Cumin & Honey
Glazed Carrot, Asparagus, Chicken Jus

BRAISED BEEF SHORT RIB **89**

“Grillades & Grits”, Petite Root Vegetables, Royal Trumpet Mushrooms, Texas Syrah Jus

SEARED BEEF TENDERLOIN **99**

Barley Casserole, Asparagus, Sauce Au Poivre, Roasted Heirloom Carrots

GRILLED NY STRIPLOIN **92**

Boursin Cheese Whipped Potato, Sauteed Spinach, Cipollini Onion, Steak House Butter

Desserts

MONT BLANC

Chocolate Tart, Gianduja Ganache, Banana Chantilly, Honey Moussaline, Gold Leaf

BERRY CHEESECAKE

Cheesecake Tart, Strawberry Ganache, Fresh Berries, Balsamic Black Pepper Reduction, Pistachio Crumbs

TROPICAL FRUIT TART

Passion Fruit Curd, Hibiscus Meringue, Citrus Jicama Salad, Blackberry Sauce, Micro Cilantro

BROWN BUTTER CASHEW

Brown Butter Chiffon, White Chocolate Cashew Mousse, Apricot Gelee, Honey Snap Tuile, Burnt

Honey Caramel

SWEET BEET VERRINE

Carrot Cake, Orange Goat Cheese Mousse, Beet
Gastrique, Candied Beet Chip, Beet Powder
Meringue

DINNER BUFFETS

All Buffets Include Freshly Brewed Royal Cup Regular, Decaffeinated Coffee & Select Lot 35 Teas
Minimum Charge Of 50 Guests, Surcharge Of \$10 Per Guest Applies For Groups Under 50 Guests. Pricing Is
Per Person And Based On 2 Hours Of Service

SOUTHERN COMFORT

95

Soups & Salads

Sherry Crab Chowder: Roasted Corn, Cheddar

Bay Biscuits

Cabbage Slaw: Duke'S Mayo, Honey, Apple

Cider Dressing

Delta Field Pea Salad: Toscano Kale, Pimento,

Basil & Champagne Vinaigrette

Marble Potato Salad: Green Onions, Smoked

Bacon, Cage Free Eggs, Mustard Dressing

The Meat & Potatoes

Chef Attended Station, 1 Chef Per 100 Guests At

\$125 Per Chef

Carolina Pork Roast: Ham Hock Gravy

Roasted Garlic Smashed Potatoes

Black Eyed Hoppin' John: Root Vegetables,

Jalapeno

Small Plates

Fried Chicken & Biscuit, "Nashville" Hot, Honey

Butter

Mustard Dipped Catfish Nuggets, Sweet Pickle

Aioli

Country Cakes & Pies (Choice Of 3):

Chocolate Cake: Peanut Butter Mousse,

Chocolate Crisp Pearls, Swiss Chocolate

Buttercream

Strawberry Cake: Fresh Strawberries, Cream

Cheese Filling, Ganache

Humming Bird Cake: Cream Cheese Mousseline

With Crushed Pineapple, Toasted Coconut,

Pecans

Peach & Blueberry Pie: Pecan Crumble

Dutch Apple: Sour Cream Whipped Cream

DINE AROUND TEXAS

135

Hill Country BBQ

Chef Attended Station, 1 Chef Per 100 Guests At

\$125 Per Chef

Low & Slow Beef Brisket: Black Coffee Bbq

Sauce, Sweet Yeast Rolls

German Potato Salad: Bacon, Green Onion,

MEXICAN STREET FOOD

105

Pozole & Ensalada

Pozole Verde: Roasted Chicken, Oregano,

Shredded Cabbage, Radish, Lime

Fried Corn Tortilla Chips: Salsa Verde, Salsa

Fresca, Salsa Arbol & Guacamole

Pickled Nopalitos & Beets: Cilantro & Lime

Vinaigrette

Black Bean Salad: Cucumber, Red Onion,

Cilantro, Cotija Cheese, Agave Lime Vinaigrette

Grilled Shrimp & Roasted Sweet Potato Bowl:

Chili Roasted Pepitas

Elotes & Tamales

Roasted Street Corn, Chipotle, Cotija, Lime, Chili

Salt

Tamales, Avocado Cream, Cilantro & Jalapeno

Salsa

Cochinita Pibil Taco Stand

Chef Attended Station, 1 Chef Per 100 Guests At

\$125 Per Chef

Yucatan-Style Slow Roasted Pork Shoulder,

Warm Flour Tortillas, Chimichurri A La Luis, Pico

De Gallo, Lime Pickled Onion, Cabbage Slaw

Churros & Sweets

Churro, Cinnamon Sugar, Chocolate And

Caramel Sauce

Mexican Hot Chocolate, Chocolate Mousse,

Cinnamon Ganache, Toasted Meringue

Capirotada, Mexican Bread Pudding, Rum

Soaked Raisins, Cinnamon Anglaise

Dijon & Cider Vinegar
Bbq Baked Beans
Cornmeal Dusted Fried Okra
Banana Cream Pudding, Vanilla Wafers

Gulf Coast

Shrimp Etouffee: Cheddar Cheese Grits
Jicama & Cabbage Slaw: Fresh Cilantro, Honey
& Lime Dressing
Grilled Shrimp & Avocado Cocktail: Sweet
Tomato, Lemon & Lime
Red Snapper Ceviche, Jalapeño, Crushed
Avocado, Tortilla Chips, Cilantro
Lime Cheesecake, Toasted Coconut Meringue,
Mango Sauce

Tex Mex

Tortilla Soup, Pico De Gallo, Crispy Tortilla
Strips, Avocado Crema
Fajitas, Grilled Skirt Steak & Chicken, Soft
Tortillas, Bell Peppers & Texas Onions,
Shredded Lettuce, Shaved Radish, Fried
Plantains, Cotija Cheese, Fresh Lime
Fried Corn Tortilla Chips, Salsa Fresca, Salsa
Arbol, Salsa Verde, Guacamole
Sopapillas, Cinnamon Sugar & Honey

West Texas

Chili Con Carne Frito Pie, Cheddar Cheese, Pico
De Gallo, Sour Cream
Bbq Pulled Pork Sliders, Pickled Cabbage Slaw
Texas Cobb Salad, Sweet Corn, Bacon Bits,
Marinated Tomato, Buttermilk Dressing
German Chocolate Whoopie Pie, Toasted
Coconut, Buttered Pecans



CONSUMPTION BAR

Price Based Per Drink.

\$125 Per Bartender. 1 Bartender Needed For Every 100 Guests.

\$125 Per Cashier. 1 Cashier Needed For Every 100 Guests.

DELUXE LIQUORS

11

Finlandia Vodka
 Beefeater Gin
 Sauza Blue Silver Tequila
 Bacardi Superior Rum
 Jack Daniel'S Tennessee Whiskey
 The Famous Grouse Scotch

PREMIUM LIQUORS

12

Belvedere Vodka Or Tito'S
 Beefeater 24 Gin
 Tres Generaciones Plata Tequila
 Mount Gay Rum
 Makers Mark Bourbon
 Johnnie Walker Red Label Whiskey

PREMIUM RED, WHITE & SPARKLING WINE

10

PREMIUM RED, WHITE & SPARKLING WINE

11

ASSORTED SOFT DRINKS

5

Assorted Coca-Cola Products

ASSORTED JUICES

5

Cranberry, Orange, Grapefruit

BOTTLED STILL & SPARKLING WATER

5

IMPORTED & CRAFT BEER

8

Heineken
 Corona
 Deep Ellum Ipa
 Payne Pils By Texas Ale Project

DOMESTIC BEER

7

Bud Light
Shiner Bock

CASH BAR

Price Based Per Drink And Inclusive Of Service Charge And Sales Tax
\$125 Per Bartender. 1 Bartender Needed For Every 100 Guests.
\$125 Per Cashier. 1 Cashier Needed For Every 100 Guests.

DELUXE LIQUORS	12	PREMIUM LIQUORS	13
PREMIUM RED, WHITE & SPARKLING WINE	11	PREMIUM RED, WHITE & SPARKLING WINE	12
ASSORTED SOFT DRINKS	6	ASSORTED JUICES	6
BOTTLED STILL & SPARKLING WATER	6	IMPORTED & CRAFT BEER	10
DOMESTIC BEER	9		

BAR PACKAGES

\$125 Per Bartender. 1 Bartender Needed For Every 100 Guests.

ONE HOUR BEER & WINE 19 per person PACKAGE

Deluxe Red Wine, White Wine
Deluxe Sparkling Wine
Import Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled & Sparkling Water

TWO HOUR BEER & WINE 27 per person PACKAGE

Deluxe Red Wine, White Wine
Deluxe Sparkling Wine
Import Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled & Sparkling Water

THREE HOUR BEER & WINE PACKAGE 40 per person

Deluxe Red Wine, White Wine
Deluxe Sparkling Wine
Import Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled & Sparkling Water

FOUR HOUR BEER & WINE PACKAGE 48 per person

Deluxe Red Wine, White Wine
Deluxe Sparkling Wine
Import Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled & Sparkling Water

ONE HOUR DELUXE BAR PACKAGE 24 per person

Deluxe Liquor Selection
Deluxe Red Wine, White Wine
Deluxe Sparkling Wine
Import Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled Still & Sparkling Water

TWO HOUR DELUXE BAR PACKAGE 39 per person

Deluxe Liquor Selection
Deluxe Red Wine, White Wine
Deluxe Sparkling Wine
Import Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled Still & Sparkling Water

THREE HOUR DELUXE BAR PACKAGE 51 per person

Deluxe Liquor Selection
Deluxe Red Wine, White Wine
Deluxe Sparkling Wine
Import Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled Still & Sparkling Water

FOUR DELUXE BAR PACKAGE 58 per person

Deluxe Liquor Selection
Deluxe Red Wine, White Wine
Deluxe Sparkling Wine
Import Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled Still & Sparkling Water

ONE HOUR PREMIUM BAR PACKAGE 27 per person

Premium Liquor Selection
Premium Red Wine, White Wine
Premium Sparkling Wine
Import & Craft Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled Still & Sparkling Water

TWO HOUR PREMIUM BAR PACKAGE 42 per person

Premium Liquor Selection
Premium Red Wine, White Wine
Premium Sparkling Wine
Import & Craft Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled Still & Sparkling Water

THREE HOUR PREMIUM BAR PACKAGE 55 per person

Premium Liquor Selection
Premium Red Wine, White Wine
Premium Sparkling Wine

FOUR HOUR PREMIUM BAR PACKAGE 73 per person

Premium Liquor Selection
Premium Red Wine, White Wine
Premium Sparkling Wine

Import & Craft Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled Still & Sparkling Water

Import & Craft Beers
Domestic Beers
Assorted Soft Drinks & Juices
Bottled Still & Sparkling Water