

Nestled in Dallas' growing Arts District, the Morton H. Meyerson Symphony Center is home to the world-class Dallas Symphony Orchestra. The Meyerson Symphony Hall is noted to have the finest acoustics in America and is considered the crown jewel of the Downtown Arts District.

The first impression one has of this facility is the open space and the touches of elegance that are evident everywhere. The building's impressive architectural features and unsurpassed acoustics make the Meyerson a preeminent environment for exceptional events.

The expansive lobbies and concert hall setting can accommodate a variety of functions or occasions, including luncheons, meetings and seminars, awards programs, trade shows and exhibits, weddings or graduations, religious services, seated banquets and photo and film shoots.

The Meyerson's Hart Symphony Suites offer a more private setting for meetings, banquets and receptions and are outfitted with state-of-the-art audio & visual equipment to help simplify the production needs of groups.

Once The Meyerson Symphony Center has orchestrated one event for you - be it simple or elaborate - the staff will critique it thoroughly, making certain that every detail - from the arrival of your first guests to the sip of the last cordial - went smoothly. A record of your particular desires will be kept - your favorite flowers, the music you prefer, and your culinary tastes. The Dining at the Meyerson staff will become your personal party planner, anticipating you and your guests' needs and introducing you to new ideas in terms of cuisine, settings and entertainment.

In an atmosphere far from the ordinary, a special event at the Meyerson is one your guests will always remember.

*Angela Morgan
Director of Catering*

*Tim Semenuk
Executive Chef*

Continental Breakfast

*Freshly Squeezed Orange, Grapefruit and Tomato Juice
Sliced Fresh Seasonal Fruit and Berries with Poppy Seed Honey Yogurt Dip
Assorted Danish, Muffins, Butter Croissants and Breakfast Breads
Butter, Jellies and Honey
Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea*

Deluxe Continental Breakfast

*Freshly Squeezed Orange, Grapefruit and Tomato Juice
Sliced Fresh Seasonal Fruit and Berries with Poppy Seed Honey Yogurt Dip
Assorted Danish, Muffins, Butter Croissants and Breakfast Breads
Assorted Bagels with Whipped Cream Cheese
Selection of Cold Cereals with Whole and Skim Milk
Butter, Jellies and Honey
Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea*

Breakfast Buffet #1

*Freshly Squeezed Orange, Grapefruit and Tomato Juice
Sliced Fresh Season Fruit and Berries with Poppy Seed Honey Yogurt Dip
Assorted Danish, Muffins, Butter Croissants and Breakfast Breads
Butter, Jellies and Honey
Scrambled Eggs
Pepper Smoked Bacon and Country Style Sausage
Breakfast Potatoes
Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea*

Breakfast Buffet #2

*Freshly Squeezed Orange, Grapefruit and Tomato Juice
Sliced Fresh Seasonal Fruit and Berries with Poppy Seed Honey Yogurt Dip
Assorted Danish, Muffins, Butter Croissants and Breakfast Breads
Butter, Jellies and Honey
Omelet Station to include Eggs, Mushrooms, Peppers,
Onions, Diced Tomatoes,
Crispy Pancetta, Diced Ham and Fresh Basil
Shredded Cheddar, Swiss and Feta Cheese
Pepper Smoked Bacon and Country Style Sausage
Breakfast Potatoes
Assorted Cold Cereals with Whole and Skim Milk
Fruit Yogurts
Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea*

Symphony Brunch #1

(Minimum 50 people)

*Omelet Station to include Eggs, Mushrooms, Peppers,
Onions, Diced Tomatoes,
Crispy Pancetta, Diced Ham and Fresh Basil
Shredded Cheddar, Swiss and Feta Cheese
Cheese Blintzes with Blueberry Sauce
Breakfast Potatoes
Pepper Smoked Bacon and Country Style Sausage
Chicken Piccata with a Parmesan and Lemon Caper Sauce
Sliced Beefsteak Tomatoes, Bermuda Onions, and Fresh Mozzarella
Asian Noodle Vegetable Salad
Sliced Fresh Seasonal Fruit and Berries with Poppy Seed Honey Yogurt Dip
Assorted Danish, Muffins, Butter Croissants and Breakfast Breads
Butter, Jellies and Honey
Selection of Cakes and Pastries
Symphony Bread Pudding with Crème Anglaise
Selection of Freshly Squeezed Fruit Juices
Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea*

Symphony Brunch #2

(Minimum 50 people)

*Omelet Station to include Eggs, Mushrooms, Peppers,
Onions, Diced Tomatoes,*

Crispy Pancetta, Diced Ham and Fresh Basil

Shredded Cheddar, Swiss and Feta Cheese

Cheese Blintzes with Blueberry Sauce

Breakfast Potatoes

Pepper Smoked Bacon and Country Style Sausage

*Smoked Salmon and Assorted Smoked Fish with Bagels
and Whipped Cream Cheese*

Sliced Beefsteak Tomatoes, Bermuda Onions and Fresh Mozzarella

Assorted Danish, Muffins, Butter Croissants and Breakfast Breads

Butter, Jellies and Honey

Sliced Fresh Seasonal Fruit and Berries with Poppy Seed Honey Yogurt Dip

Pasta Primavera Salad

Medley of Garden Vegetables

Grilled Breast of Chicken with a Forest Mushroom Sauce

Carved Roast Sirloin with a Rosemary Jus

International and Domestic Cheese Display with Assorted Crackers

Selection of Cakes and Pastries

Symphony Bread Pudding with Crème Anglaise

Selection of Freshly Squeezed Fruit Juices

Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea

I

*Crisp Romaine Salad, Roasted Bell Peppers, Garlic Croutons
Shredded Parmesan Cheese
Drizzled with a Creamy Basil-Pesto*

*Pan Seared Chicken Breast, Mediterranean Style Rice
Tomatoes, Artichokes and Olives
Infused Rosemary Jus*

*Traditional Tiramisu
Crème Anglaise and Chocolate Sauce*

II

*Glass Noodle Salad with Julienne of Asian Vegetables
Toasted Sesame Seeds, Fried Wonton Crisps
Sweet Chili Vinaigrette*

*Lemon and Dill Marinated Seared Salmon
Over Perfumed Jasmine Rice, Sugar Snap Peas
Citrus Ginger Butter Glaze*

Lime Brulee Tart

III

*Texas Butter Bibb with Orange Segments
Roasted Pine Nuts, Bleu Cheese Crumbles, Vine Ripened Tomatoes
Caramelized Shallot-Sherry Vinaigrette*

*Herb Marinated Grilled Breast of Chicken
Blended Vegetable Couscous, Sautéed Harvest Beans
Fire Roasted Peppers and Purple Onions
Light Red Wine Sauce*

Old-fashioned Double Chocolate Fudge Cake, Raspberry Puree

IV

*Baby Field Greens mixed with Tender Grilled Asparagus Spears
Cluster of Vine Ripened Tomatoes, Marinated Artichoke Hearts
Toasted Sunflower Seeds and Herbed Balsamic Drizzle*

*Cardamom Roasted Salmon
Buttermilk Whipped Potatoes and Garden Vegetables
Spiced Horseradish Cabernet Sauce*

*Chocolate Pate with Seasonal Berries
Mango Puree*

V

*Mixed Field Green Leaves with Grapes, Apples, Dried Cranberries
Cherry Tomatoes, Green Onions, Toasted Walnuts
Raspberry Chipotle Dressing*

*Oven Baked Cod, Creamy Orzo Risotto
Tender Young Asparagus with Lemon Butter Sauce*

Fresh Baked Apple Galette with Buttery Caramel Sauce

VI

*Sliced Hothouse Tomatoes, Crumbled Feta Cheese
Crispy Chilled Red Onion Rings
Creamy Balsamic Dressing*

*Roasted Boneless Center Cut Pork Chop
Garlic Whipped Potatoes, Honey Glazed Carrots and Harvest Beans
Aged Sherry Bordelaise*

*Chocolate Caramel Crunch
Wild Berry Coulis and Crème Anglaise*

VII

*Baby Spinach and Mesclun Greens with Sweet Grape Tomatoes
Cucumber, Candied Pecans, Purple Onions
Crumbled Dallas Goat Cheese
Apple Cider Vinaigrette*

*Pepper Crusted Filet of Beef Tenderloin
Potato Dauphinoise, Tender Young Asparagus
Port Reduction Sauce*

*Light Orange Charlotte with White Chocolate Wrap
Grand Marnier Sauce with Chocolate Hearts*

VIII

*Spring Field Greens, Roma Tomatoes
Fire Roasted Peppers, Kalamata Olives, Pepperoncini Peppers
Aged Bleu Cheese and Herb Dressing*

*Grilled Sirloin Steak with Forest Mushroom Ragout
Medley of Herb Roasted Potatoes
Seasonal Vegetables*

*White Chocolate Mousse and Fresh Seasonal Berries
Served in a Milk Chocolate Tulip
Bourbon Vanilla Sauce and Raspberry Coulis*

Lunch Buffet Menu #1

*Array of Fresh Sliced Fruit and Berries with Poppy Seed Honey Yogurt Dip
Mixed Field Greens and a selection of House Dressings
Chef's Pasta Salad with Italian Vinaigrette Dressing
Cucumber and Onion Salad with Fresh Dill and Sour Cream
Medley of Garden Vegetables
Oven Roasted Herbed New Potatoes
Mesquite Grilled Chicken Breast, Traditional Rice Pilaf, Parmesan Cream
Sauce
Fajita Marinated Flank Steak, Charred Vegetables, Rosemary Jus
Pan Seared Red Snapper, Roasted Red Pepper Sauce
Assorted Breads and Rolls
Selection of Fresh Desserts
Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea
Ice Tea and Water*

Lunch Buffet Menu #2

*Array of Fresh Sliced Fruit and Berries with Poppy Seed Honey Yogurt Dip
Mixed Field Greens with a Selection of House Dressings
Mediterranean Pasta Salad with Tomatoes, Kalamata Olives, Asparagus,
Peppers and Feta Cheese in Lemon Vinaigrette
Red Bliss Potato Salad with Purple Onions, Pickles and Boiled Egg Tossed
in White Wine Creole Mustard Dressing
Medley of Garden Vegetables
Savory Rice
Pepper Crusted Chicken Breast with Haricot Vert
Honey and Rosemary Crusted Strip Loin and
Grilled Mushrooms with Sauce Bordelaise
Dill Poached Salmon with Lemon Caper Cream Sauce
Assorted Breads and Rolls
Selection of Fresh Desserts
Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea
Ice Tea and Water*

Deli Lunch Menu #1

Pasta Salad with Italian Vinaigrette Dressing
Marinated Grilled Vegetables with Assorted Mushrooms
Drizzled with Aged Balsamic
Mixed Field Greens with a Selection of House Dressings
Assorted Deli Meats to include:
Smoked Turkey Breast
Peppered Roast Beef
Honey Smoked Ham
Cheddar, Jalapeno-Jack and Swiss Cheese
Assorted Gourmet Breads and Condiments
Array of Fresh Sliced Fruit and Berries with Poppy Seed Honey Yogurt Dip
Selection of Fresh Desserts
Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea
Ice Tea and Water

Deli Lunch Menu #2

Soup of the Day
Tomato and Cucumber Salad with Purple Onions and Greek Vinaigrette
Creamy Epicurean Potato Salad
Mixed Field Greens with a Selection of House Dressings
Assorted Deli Meats to include:
Mesquite Chicken Breast
Oven Roast Beef
Maple Glazed Ham
New York Style Pastrami, Salami and Corned Beef
Cheddar, Jalapeno-Jack, Provolone and Swiss Cheese
Assorted Gourmet Breads and Condiments
Array of Fresh Sliced Fruit and Berries with Poppy Seed Honey Yogurt Dip
Selection of Fresh Desserts
Gourmet Blended Regular and Decaffeinated Coffee and Hot Tea
Ice Tea and Water

Hot Beverages

*Gourmet Regular and Decaffeinated Coffees
with Assorted Sugars, Cream and Milk*

Assorted Gourmet Teas with Cream and Honey & Lemon

Hot Apple Cider with Cinnamon Sticks

Hot Chocolate with Marshmallows and Chocolate Shavings

Chilled Beverages

Ice Tea with Sliced Lemons

Freshly Squeezed Orange Juice or Grapefruit Juice

Fruit Punch or Lemonade

Soft Drinks

Mineral or Sparkling Water

Fruits and Pastries

Assorted Fruit Yogurts

Chocolate Dipped Strawberries (minimum 1 dozen)

Assorted Fresh Baked Cookies/Brownies (minimum 1 dozen)

Biscotti (minimum 1 dozen)

Mini French Pastries (minimum 4 dozen)

Seasonal Whole Fresh Fruit

Dry Snacks (approximately 6 servings per bowl)

Popcorn

Symphony Spicy Snack Mix

Chips or Pretzels

Symphony Box Lunches

~ Pasta or Potato Salad Available for an Additional Fee~

A La Amadeus

*A Tremolo of Honey Smoked Turkey and Swiss Layered
on Fresh Baked Bread with Crisp Green Leaf Lettuce,
Tomato and Dijonaise Spread
Complimented with Washington Red Apple,
Potato Chips and Fresh Baked Cookie
(Minimum Order 6)*

Tchaikovsky's Choice

*Piled-High Ham with Cheddar Cheese
on Multi-Grain Bread, Topped with Crisp Green Lettuce,
Tomato and Mayonnaise Spread
Served with Potato Salad,
Corn Chips and Homemade Brownie
(Minimum Order 6)*

The Strauss Special

*Creamy Chicken Salad with Alfalfa Sprouts
and Sliced Tomato on Freshly Baked Croissant
Complimented with Sun-Chips and
A Cup of Assorted Fresh Berries
(Minimum Order 6)*



The Bountiful Bach

*A Symphony of Shaved Oven Roast Beef
with Smoky Sharp Cheddar Cheese, Lettuce, Tomato,
Creamy Horseradish Mayonnaise on Milano Bread*

Creamy Epicurean Potato Salad

Granny Smith Green Apple

Includes One Homemade Baked Cookie;

*White Chocolate-Macadamia Nut,
Chocolate Chip or Oatmeal Raisin Cookie
(Minimum Order 6)*

Beverages Available

Assorted Diet and Regular Sodas

Bottled Waters

Freshly Brewed Iced Tea

Freshly Brewed Lemonade

Freshly Brewed Coffees

Fresh Fruit Punch with Sliced Oranges

I

*Baby Field Greens, Grilled Asparagus
Feta Cheese, Kalamata Olives
Herbed Balsamic Vinaigrette*

*Roasted Garlic and Rosemary Marinated Grilled Chicken Breast
Boursin Cheese Whipped Potatoes, Seasonal Vegetables
Artichoke Portobello Ragout*

*Apple Tart with Sweet Streusel Topping
Crème Anglaise and Caramel Sauce*

II

*Fresh Dallas Mozzarella, Roma Tomatoes
Roasted Pine Nuts over Baby Spinach
Raspberry –Chipotle Vinaigrette*

*Pecan Crusted Breast of Chicken
Wild Rice and Vegetable Medley, Vanilla Bean Cream Sauce*

*Duo of White and Dark Chocolate Mousse
In a Chocolate Tulip Cup with Mango Coulis*

III

*Boston Bibb Lettuce, Pear Tomatoes,
Orange Segments, Toasted Sunflower Seeds,
Honey Citrus Vinaigrette*

*Pan-Seared Basil Pesto Salmon, Creamy Orzo Pasta Risotto
Lemon Pepper Haricot Vert*

Traditional Tiramisu with Coffee Crème Anglaise

IV

*Baby Red Oak, Arugula, Lolla Rossa, Feta Cheese,
Kalamata Olives, Grilled Portobello Mushrooms, Toasted Pine Nuts
Roasted Garlic Balsamic Vinaigrette*

*Rosemary Rubbed Grilled New York Strip Sirloin
Dauphinoise Potatoes, Asparagus, Reduced Port and
Green Peppercorn Sauce*

Chocolate Cappuccino Cake with Vanilla Sauce

V

*Baby Spinach and Mesclun Greens with Charred Sweet Onions
Vine Ripened Tomatoes and Crumbled Goat Cheese
Creamy Italian Dressing*

*Chicken Piccata Italia on Angel Hair Pasta
Seasonal Vegetables, Lemon Caper Butter Sauce*

*Two Mini Mascarpone-Citrus Cannoli
Chocolate Fudge Sauce*

VI

*Hearts of Romaine with Smoked Provolone Cheese
Garlic and Herb Crouton, Roma Tomato
Creamy Lemon Vinaigrette*

*Red Chili Crusted Filet of Beef
Cheddar Cheese Grits, Duo of Harvest Beans
Wild Mushroom Ragout*

*New York Style Cheesecake
Amaretto Sauce and Chocolate Shavings*

VII

*Baby Spinach and Field Green Medley
Red and Yellow Tomato
Crumbled Bleu Cheese, Kalamata Olives and Chilled Purple Onions
Sherry Vinaigrette*

*Mélange Pepper Crusted Beef Tenderloin
Chive Whipped Buttermilk Potatoes
Tender Young Asparagus
White Truffle Infused Bordelaise*

*Layered Chocolate Ribbons atop Chocolate Mousse
Wrapped in Striped Swiss Cake on Raspberry Coulis*

VIII

*Arugula, Radicchio and Frisée with Fire Roasted Red and Yellow Peppers
Vine Ripened Tomatoes and Parmesan Crisp
Caramelized Shallot- Port Vinaigrette*

*Grilled Veal Chop on Yukon Gold Horseradish Whipped Potatoes
Honey Glazed Baby Carrots
Cabernet Reduction*

*Flourless Chocolate Torte
Amaretto Whipped Cream
Wild Berry Coulis*

IX

*Medley of Baby Lettuce with Avocado, Orange Segments,
Spiced Walnuts and Montrachet Toasts
Cilantro Dressing*

*Red Snapper Pontchartrain with Jumbo Lump Crab and Shrimp
Savory Rice, Seasonal Vegetables
Light Chablis Sauce*

*Lemon Mousse Tower Wrapped with Checkerboard Swiss Roll
Topped with Lemon Curd*

X

*Mixed Field Greens with Sweet Grape Tomatoes, Cucumber
Candied Pecans, Purple Onions and Crumbled Dallas Goat Cheese
Apple Cider Vinaigrette*

*Herb Crusted Rack of Lamb
Pancetta Scalloped Potato, Sautéed Spinach and Tomato Concassé
Grainy Mustard Madeira Sauce*

*Symphony Chocolate Grand Piano
Filled with White and Dark Chocolate Mousse, Double Fudge Brownie, Fresh
Berries Vanilla Sauce and Wild Berry Coulis*

Cold

Fresh Tomato Bruschetta with White Truffle Oil

Ancho-Grilled Shrimp on Toasted Flat Bread

Oven-dried Tomato & Forest Mushroom on Boursin Crostini

Goat Cheese Olive Tapenade on Oven Baked Bread

Cucumber and Tomato Wrap with Herb Cream Cheese

Fajita Grilled Chicken Salad with Pico de Gallo

Texas Mozzarella with Roma Tomatoes and Basil

Black Bean and Mango Relish on Plantain Chip

Texas Spiced Tuna Tartare on a Blue Corn Chip

Dilled Smoked Salmon Mousse on Pumpernickel

California Roll

Scottish Smoked Salmon Rosette with Cream Cheese

Jumbo Shrimp on Nine Grain Crostini with Marie Rose Sauce

Hot

Spanakopita

Asian Vegetable Spring Rolls with Sweet Chili Sauce

Assorted Petite Quiche

Spinach and Feta Cheese Stuffed Mushrooms

Chicken Quesadillas Cornucopia

Chorizo Sausage Empanadas

Sesame Chicken Strips with Orange-Plum Sauce

Wild Mushroom Risotto Cake with Amazon Sauce

Grilled Chicken Pesto Focaccia Pizzas

Crab Stuffed Mushrooms

Mini Beef Wellington

Bacon Wrapped Scallops

Sesame Crusted Shrimp with Citrus Barbeque Sauce

Barbeque Shrimp and Andouille Sausage Brochette

Chicken Satay with Spicy Thai Peanut Sauce

Prosciutto Wrapped Quail with Caramelized Onions and Balsamic Syrup

Mini Symphony Crab Cakes with Cajun Aioli

Asian Duck and Scallion Roulade

Rosemary Crusted Baby Australian Lamb Chops with Mint Compote

*-Minimum order for each hors d'oeuvre is two dozen-
(Suggest a minimum 3 pieces per person for passing)*

Traditional Fresh Garden Vegetable Crudités
Creamy Bleu Cheese
and Buttermilk Ranch Dressing

Grilled Marinated Vegetables
Asparagus, Squash, Bell Peppers, Mushrooms, Carrots and Onions
Served with Aged Balsamic Vinaigrette and Shaved Parmesan

Seasonal Sliced Fresh Fruit and Berries
Melons, Pineapple, Grapes and Seasonal Berries
Poppy Seed Honey Yogurt Dip

International and Domestic Cheese Display
Assorted Crackers, Breads, Seasonal Berries and Grapes

A Taste of Mexico
A Trio of Fresh Guacamole, Pico De Gallo and Picante Sauce
Accompanied by Tri-color Tortilla Chips

Jumbo Shrimp and Crab Claws
Displayed over Ice with Spicy Horseradish Cocktail and Remoulade Sauce
Lemon and Lime Wedges

Charcuterie Display
Presentation of Assorted Pates, Terrines and Sausage
Served with Seasonal Mustards, Chutneys, Roasted Nuts, Dried Fruit
Grape Clusters, European Style Breads and Crackers
(Minimum 50 persons)

Carved Spiced Pork Loin

*Accompanied by Garlic Mayonnaise, Pommery Mustard
and Mini Soft Rolls
(Minimum order 50 guests)*

Carved Herb Crusted Beef Tenderloin

*Accompanied by Caper Mayonnaise, Whole Grain Mustard,
Horseradish Cream
(Minimum order 50 guests)*

Balsamic Glazed Salmon

*Served with Basil Remoulade
(Minimum order 60 guests)*

Carved Cajun Rubbed Turkey Breast

*Served with Pommery Mustard, Herbed Mayonnaise
Served with Mini Duchess Rolls
(Minimum Order 50 Guests)*

Herb Crusted Lamb Chops

*Minted Rosemary Jus, White Wine Creole Mustard
(Minimum order 50 guests)*

Herb Spiced Top Round Sirloin of Beef
*Accompanied by Caper Mayonnaise, Whole Grain Mustard,
Horseradish Cream
(Minimum order 50 guests)*

Honey Maple Baked Ham
*On Whipped Sweet Potatoes with
Homemade Gravy
(Minimum order 50 guests)*

Carving Stations Salad Accompaniments
Add a Salad accompaniment to your Carving Station:

*Wild Rice Salad with Dried Cranberries and Citrus Vinaigrette
Tomato and Basil Salad with Crumbled Goat Cheese
Waldorf Salad with Celery Root and Apples
Marinated Tomatoes and Cucumbers with Aged Balsamic
Mediterranean Couscous Salad*

Chef Attended Hot Action Stations

Mini Meal Station

*Slow Roasted Herb Crusted Sirloin
Spiced Pork Loin with Mango Pico de Gallo
With Garlic Mayonnaise and Chipotle Horseradish Cream
Soft Rustic Cocktail Rolls
Garden Vegetables
Seasoned Red Bliss Mashed Potatoes
Minimum order 50 guests*

Beef and Chicken Quesadilla Station

*Chipotle Rubbed Beef and Fajita Marinated Chicken
Bell Peppers, Onions, Cheddar and Jack Cheese
Between Two Soft Flour Tortillas
Served with Spanish Rice, Guacamole, Pico De Gallo
Mild Picante Sauce and Sour Cream
Tortilla Chips are available at an additional charge*

Little Italy Pasta Station

*Your Choice of Two Pastas
Bowtie, Penne, Rigatoni or Fusilli Pasta
Tossed in a Roasted Garlic Cream Sauce or Fresh Basil Marinara Sauce
Toppings will include Grilled Chicken, Italian Sausage, Fire Roasted Peppers,
Assorted Forest Mushrooms, Spinach, Tomatoes and Parmesan Cheese
Assorted Breadsticks*

Whipped Potato Martini Bar

*Chive Whipped Buttermilk Potatoes and Roasted Garlic Mashed Potatoes
served in a Martini Glass with Burgundy Beef Tender Demi-Glace and
Creamy Chicken a la King Traditional Toppings include Apple Smoked
Chopped Bacon
Green Onions, Sour Cream and Cheddar Cheese*

Chef Attended Hot Action Stations

Pan Seared Crab Cake Station

Meyerson Symphony Lump Crab Cake Sautéed and Topped with Spicy Cajun Remoulade or Chive Hollandaise with choice of Wild Rice Salad with Dried Fruits and Citrus Vinaigrette or Creamy Parmesan Risotto Orzo with a Brunoise of Peppers and Fresh Herbs

Tex-Mex Fajita Station

*Fajita Marinated Beef and Chicken with Onions and Peppers on Flour Tortillas
Toppings include Monterrey Jack and Cheddar Cheese, Sour Cream, Guacamole Tomatillo and Picante Sauce
Served with Southwestern Black Bean and Tomato Relish*

Stir Fry Station

Your Choice of Two

*Rock Shrimp with Stir Fry Sauce
or
Steamed Oriental Vegetables with Toasted Almonds in a Soy Reduction
or
Spicy Thai Chicken with Peanut Sauce*

*Served with Steamed Jasmine Rice and Glass Noodles
Garnished with Black Sesame Seeds, Wonton Crisps and Chili Oil*

:

Peach Cobbler Station

*Warm Homemade Peach Cobbler
Served with Blue Bunny Vanilla Ice Cream and
Double Chocolate Fudge Brownies*

BEVERAGES BY THE HOUR:

Unlimited service of appropriate selections of liquor, beer, wine, champagne, bottled water and soft drinks for a stated continuous period

Call Brand Bar:

*One (1) Hour \$15.00 per person
Two (2) Hours \$21.00 per person
Three (3) Hours \$26.00 per person
Four (4) Hours \$30.00 per person*

Premium Brand Bar:

*One (1) Hour \$17.00 per person
Two (2) Hours \$24.00 per person
Three (3) Hours \$30.00 per person
Four (4) Hours \$35.00 per person*

Included in Call Brand Bar:

*J&B Scotch
Jim Beam Bourbon
Seagram's VO Blended Canadian Whiskey
Smirnoff Vodka
Beefeater Gin
Bacardi Silver Rum
Cuervo Gold Tequila*

Included in Premium Brand Bar:

*Chivas Regal Scotch
Jack Daniel's Black
Crown Royal Blended
Canadian Whiskey
Absolute Vodka
Tanqueray Gin
Bacardi Silver Rum
Cuervo Gold Tequila*

Beer, Wine, and Champagne Bar:

Unlimited service or appropriate selections of beer, wine, champagne, bottled water and soft drinks for a stated continuous period

*One (1) Hour \$14.00 per person
Two (2) Hours \$19.00 per person
Three (3) Hours \$22.00 per person
Four (4) Hours \$25.00 per person*

Bartender Fee:

\$100.00 per Event (4 Hour Minimum)

One (1) Bartender Required for Every 100 Guests

Champagne and Sparkling

Kenwood Yulupa Cuvee Brut, California
Francois Montand Brut, France

White Wine

Fetzer Valley Oaks Chardonnay, California
Rex Goliath Chardonnay, California
Geyser Peak Sauvignon Blanc, California
Tomassi Pinot Grigio, Italy
Rutherford Ranch Napa Chardonnay, California
Sonoma Cutrer Russian River Ranches Chardonnay
Caymus Conundrum, California

White Zinfandel

Summerfield White Zinfandel

Red Wine

Fetzer Valley Oaks Cabernet Sauvignon, California
Rex Goliath Merlot, California
Rex Goliath Cabernet Sauvignon, California
Robert Mondavi Private Selection Pinot Noir, California
Terrazas Malbec, Argentina
Casa Lapostolle Merlot, Chile
Jewel Collection Cabernet Sauvignon, California
Sebastiani Zinfandel, California
Stonehaven Limestone Coast Shiraz, Australia
Kunde Estates Merlot, California
Charles Krug Cabernet Sauvignon