



Private Event Catering Menus

The Morton H. Meyerson Symphony Center provides an elegant backdrop for your special event. Designed by world-renowned architect I.M. Pei and acoustician Russell Johnson of Artec Consultants, the building is an optimal space for all types of events. Please see our menus below for a wide range of offerings that can also be customized for your event.



Breakfast Buffets

Menus are subject to a 25% service charge and 8.25% sales tax.

THE PACHELBEL

Morning Pasties, Breakfast Breads, Butter Croissants

Whipped Butter, Fruit Preserves, Local Honey

Sliced Seasonal Fruit, Berries, Honey,
Lime Yogurt Dip

Freshly Squeezed Orange, Grapefruit Juice

Gourmet Blended Regular, Decaffeinated Coffee,
Hot Tea

\$20.00 PER PERSON

THE HANDEL

Morning Pasties, Breakfast Breads, Butter Croissants

Whipped Butter, Fruit Preserves, Local Honey

Steel Cut Oatmeal, Dried Cranberries, Pecans,
Brown Sugar, Cinnamon

Freshly Squeezed Orange, Grapefruit Juice

Gourmet Blended Regular, Decaffeinated Coffee,
Hot Tea

\$25.00 PER PERSON

THE STAUSS

Morning Pasties, Breakfast Breads, Butter Croissants

Whipped Butter, Fruit Preserves, Local Honey

Steel Cut Oatmeal, Dried Cranberries, Pecans,
Brown Sugar, Cinnamon

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon, Pork Link Sausage

Roasted Breakfast Potatoes

Freshly Squeezed Orange, Grapefruit Juice

Gourmet Blended Regular, Decaffeinated Coffee,
Hot Tea

\$30.00 PER PERSON



Breakfast Performance Stations

Chef Attendants are \$125 each with a 25 guest minimum. Menus are subject to a 25% service charge and 8.25% sales tax.

Grits “Martinis”

Creamy Southern-Style Grits Served into Martini Glasses

Chopped Scallions, Bacon Bits, Sour Cream, Monterey Jack, Cheddar and Blue Cheeses

Served with the following toppings:

Baked Mustard Greens

Virginia Ham

\$10.00 PER PERSON

French Toast Station

Layered French Toast, Cinnamon Maple

Mascarpone Cheese, Melted Butter, Maple Syrup

\$9.00 PER PERSON

Belgian Waffle Station

Fresh Belgian Waffles, prepared tableside

Served with the following toppings:

Crumbled Applewood Smoked Bacon, Fresh

Berries, Freshly Whipped Cream, Mini-Chocolate

Chips, Warm, Roasted Cinnamon Apples

Served with the following sauces:

Warm Maple Syrup, Dark Chocolate Sauce

\$12.00 PER PERSON

Omelet Station

Tableside-prepared Omelets includes following ingredients:

Shredded Cheddar, Monterey Jack Cheeses, Sautéed Mushrooms, Roasted Peppers, Garlic Spinach, Diced Ham

\$12.00 PER PERSON

Southern Grits Bar

Creamy Southern Style Grits

Baked Mustard Greens, Shredded Beef Brisket,

BBQ Pulled Pork **OR** BBQ Pulled Chicken

Chopped Scallions, Bacon, Cheddar Cheese

\$16.00 PER PERSON

Upgrade With: Sautéed Gulf Coast Shrimp +\$4.00 per person

Breakfast Tacos

Potato, Chorizo and Bacon Tacos with

Egg, Cheese, Flour Tortilla, Pico de Gallo

\$10.00 PER PERSON

Classic Eggs Benedict

Two Poached Eggs, Canadian Bacon, English

Muffin, Hollandaise Sauce

\$10.00 PER PERSON

Crabcake Benedict

Poached Egg on Crabcake, Smoked Tomato

Hollandaise, Arugula Chiffonade

\$18.00 PER PERSON

Frittata Station

Choice of the following Frittatas:

Artichoke & Red Pepper

Goat Cheese & Spinach

Wild Mushroom, Prosciutto, Asparagus

Applewood Smoked Bacon, Gruyere

Frittata Florentine

\$9.00 PER PERSON

Warm Country Biscuits Bar

Cheese, Chive Biscuits

Buttermilk Biscuits

Cream Sausage Gravy

Chicken a la King

Whipped Honey Butter, Nutella, Blackberry Jam,

Strawberry Jam, Pepper Bacon

\$10.00 PER PERSON

Upgrade with: Cornmeal Muffins, Texas Chili, Shredded Pepper Jack, Pickled Jalapeños and Green Onion +\$4.00 per person



Plated Luncheons

Includes one Salad, one Entrée and one Dessert. Priced per person by Entrée selection. Menus are subject to a 25% service charge and 8.25% sales tax.

SALADS

Please select one Salad:

Baby Spinach, Arugula, Strawberries,
Pickled Shallot, Candied Almonds,
Goat Cheese, Balsamic Vinaigrette

Mixed Baby Lettuces, Grape Tomato,
Cucumber, Shaved Red Onion, Feta
Cheese, Champagne Vinaigrette

Watermelon, Heirloom Tomato Salad,
Feta Cheese, Toasted Pine Nuts,
Extra Virgin Olive Oil Balsamic Glaze,
Micro Greens (Seasonal)

Baby Kale, Romaine Caesar Salad,
Shaved Aged Parmesan, Crispy
Garlic Chick Peas, Creamy Caesar
Dressing

ENTRÉES

Please select one Entrée:

Stuffed Portobello Mushroom
Divina Tomatoes, Baby Spinach,
Couscous
\$30.00 PER PERSON

Herb Roasted Chicken Breast
Buttermilk Mashed Potatoes
Sautéed Green Beans, Crispy
Shallots, Balsamic Reduction
\$34.00 PER PERSON

Pecan Crusted Chicken
Maple Whipped Sweet Potatoes
Roasted Brussels Sprouts
Rosemary Cream
\$36.00 PER PERSON

Honey-Port Glazed Pork Loin
Country Style Potato
Baby Vegetables
\$36.00 PER PERSON

Pan Seared Salmon
Creamy Orzo Risotto
Baby Spinach
Citrus Beurre Blanc
\$44.00 PER PERSON

Petit Filet of Beef
Marble Roasted Potatoes
Honey Glazed Carrots
Red Wine Reduction
\$46.00 PER PERSON

DESSERTS

Please select one Dessert:

**Seasonal Fruit Trifle with Coconut
Pound Cake**
Passionfruit Cream, White Chocolate
Shavings, Served in a Wine Glass

Almond and Apple Streusel Tart
Caramel Sauce

Sacher Torte
Vanilla Cream, Raspberry Coulis

Strawberry Shortcake
Fresh Whipped Cream, Macerated
Strawberries



Lunch Buffets

Menus are subject to a 25% service charge and 8.25% sales tax.

THE GERSHWIN

\$36.00 PER PERSON

Mesclun Greens, Sliced Radish,
Grape Tomatoes, Cucumber, House
Dressings

Garlic Roasted Marble Potatoes,
Sautéed Zucchini, Squash, Basil,
Parmesan

Radiatori Pasta, Lemon, Asparagus,
Mushrooms, Peas

Herb, Citrus Roasted Chicken Breast,
Pan Jus

Pan Seared Salmon, Champagne
Beurre Blanc

Selection of one dessert:

Tiramisu, Lemon Curd Tart,
Raspberry and Vanilla Bean Tart,
Tres Leches Cake, Carrot Cake,
Pecan Pie

THE PUCCINI

\$34.00 PER PERSON

Crisp Romaine, Shaved Parmesan,
Basil Pesto Croutons, Caesar
Dressing

Heirloom Tomatoes, Sliced Dallas
Mozzarella, Basil, EVOO, Cracked
Pepper, Balsamic Drizzle

Spinach, Three Cheese Orzo “Risotto”

Baked Ziti, Whipped Ricotta, Sage
Sausage, Pecorino

Creamy Tuscan Chicken, Sundried
Tomatoes, Artichokes

Rosemary Focaccia Bread

Selection of one dessert:

Tiramisu, Lemon Curd Tart,
Raspberry and Vanilla Bean Tart,
Tres Leches Cake, Carrot Cake,
Pecan Pie

THE SONDHEIM SOUTHWEST

\$36.00 PER PERSON

Southwest Caesar, Grilled Corn,
Black Beans, Queso Fresco,
Roasted Peppers, Pepita Seeds,
Chipotle Caesar Dressing

Fire Roasted Seasonal Vegetables
Cilantro Lime Rice

Sweet Potato, Black Bean
Enchiladas, Avocado Lime Crema

Shredded Adobo Brisket

Achiote Rubbed Fajita Chicken

Warm Grilled Flour Tortillas

Selection of one dessert:

Tiramisu, Lemon Curd Tart,
Raspberry and Vanilla Bean Tart,
Tres Leches Cake, Carrot Cake,
Pecan Pie

THE ELGAR

\$32.00 PER PERSON

Fresh Herb Potato Salad, Mustard
Vinaigrette

Israeli Couscous, Golden Raisins,
Pine Nuts, Fresh Parsley, Lemon

Caprese Salad, Cherry Tomatoes,
Mozzarella Pearls, Basil Chiffonade,
Balsamic Vinaigrette

Freshly Sliced Roasted Turkey
Breast, Virginia Ham, Premium Roast
Beef, Cheddar, Havarti, Muenster,
Swiss Cheese

Crisp Lettuce, Tomato, Red Onion,
Avocado

Specialty Breads and Rolls

Chipotle Mayo, Whole Grain Mustard,
Basil Pesto Aioli

Freshly Baked Cookies



Boxed Lunch

Includes Freshly Baked Cookie, Bottled Water and Cutlery. Menus are subject to a 25% service charge and 8.25% sales tax.

SANDWICH

\$18.00 PER PERSON

Selection of one sandwich:

Seasonal Grilled Vegetable Wrap, Spinach Tortilla, Hummus, Feta Cheese

Shaved Turkey Breast, Swiss Cheese, Crisp Lettuce, Tomato, Avocado, Croissant, Herb Aioli (Served on the Side)

Roast Beef, Cheddar Cheese, Arugula, Tomato, Ciabatta Bread, Horseradish Aioli (Served on the Side)

Virginia Ham, Provolone Cheese, Butter Leaf Lettuce, Pickled Red Onion, Kaiser Roll, Whole Grain Mustard (Served on the Side)

SIDES

Selection of two sides:

Caprese Salad

Fresh Herb Potato Salad, Mustard Vinaigrette

Israeli Couscous, Golden Raisins, Pine Nuts, Fresh Parsley, Lemon

Sliced Fresh Fruit

Kettle Cooked Potato Chips

Includes Freshly Baked Cookie, Bottled Water and Cutlery

Hors D'oeuvres

Priced per piece with a minimum of 25 pieces. Menus are subject to a 25% service charge and 8.25% sales tax.

VEGETARIAN

\$4.00

Crispy Cheddar Potato Puff, Roasted Corn, Avocado Salsa
Asian Vegetable Spring Rolls, Sweet Chili Sauce
Texas Mozzarella, Roma Tomatoes, Basil Crostini
Mini Caprese, Mozzarella, Olive, Sun-Dried Tomato, Fresh Basil, Balsamic Glaze
Beet Chips, Goat Cheese, Golden Beets, Micro Greens
Boursin Stuffed Dates, Smoked Salt, Honey Roasted Almonds
Mission Fig, Manchego Cheese, Crisp Round, Arugula, Balsamic Glaze
Oven-dried Tomato, Forest Mushrooms, Boursin, Crostini
Olive Tapenade, Goat Cheese, Oven Baked Bread
Tiny Boursin, Tomato Grilled, Cheese Sandwiches, Brioche, Toasted Shallots
Southwest Vegetable Quesadillas, Pepper Jack Cheese, Avocado Crema
Moroccan Hummus, Grilled Vegetable Tapenade, Naan Crisp
Bruschetta, Roasted Pepper Spread, Kalamata Tomato Relish Topped, Basil Chiffonade
Smoked Gouda, Green Onion Pimento Cheese, Gougere
Watermelon Feta Skewer, Olive Oil, Cracked Pepper **GF**
Warm Brie en Croute, Port Fig Preserves, Sea Salt Marcona Almond
English Cucumber, Watercress Tea Sandwich
Crispy Kale Dumpling, Daikon Dipping Sauce **v**
Miniature Avocado Toast, Radish, Flake Sea Salt

PORK, POULTRY & BEEF

\$5.00

Crispy Fried New Potato, Bacon, Herb Crème Fraîche
Spicy Beef Empanadas, Aioli
Baked Mini Beef Wellington, Chive Hollandaise
Glazed Bacon Wrapped Quail, Jalapeño
Asian Chicken Almond Salad, Wonton Cup
Herb Popover, Boursin, Oven-cured Tomato, Crisp Peppered Bacon
Mini Brisket Empanadas, Ancho and Chipotle Dipping Sauce
Mini Fried Green Tomato, Garlic Aioli, Pepper Bacon
Mac and Cheese Bites, Neuske's Bacon Crumbles, Chives
Pepper Jack stuffed Chicken Wrapped, Bacon **GF**
Pulled Pork Quesadilla, Avocado Crema
Turkish Beef **OR** Lamb Meatball Skewer, Tzatziki **OR** Tomato Harissa Sauce
Beef Filet, Salsa Verde, Crostini
Southern Grits Cake, Micro Herbs- Choice of BBQ Beef, BBQ Chicken or Pulled Pork
Crispy Pot Sticker, Dumpling Sauce- Choice of Vegetable, Chicken or Pork
Brazilian Churrascaria Beef Skewer, Chimichurri Marinade **GF**
Angus Beef Mini Slider, Smoked Gouda, Chipotle Mayo
Mini Smoked Duck Nacho, Goat Cheese, Mango Pico **GF**
Pulled Pork Mini Slider, Coleslaw
Ranch Turkey Burger Mini Slider, Gruyere, Smoked
Mini Corned Beef Reuben Sandwich
Deviled Egg, Peppered Bacon
Sliced Filet of Beef, Horseradish Cream, Toasted Shallots, Crostini

SEAFOOD

\$6.00

Crispy Fried Tempura Shrimp, Dragon Chili Sauce served in a Shot Glass
Mini Symphony Crab Cakes, Cajun Remoulade
Coconut Shrimp, Sweet and Spicy Pineapple Sauce
Five Spiced Seared Ahi Tuna, Wasabi Cream, Crisp Wonton
Caviar New Potatoes, Sour Cream, Crisp Bacon, Chives
Asian Tuna Tartare, Crisp Wonton, Avocado, Sesame Seeds
Mini Tequila Lime Lobster Tacos, Queso Fresco, Cilantro **GF UPON REQUEST**
Seared Ahi Tuna, Wonton Cup, Soba Noodle Salad, Wasabi Emulsion
New England Style Lobster Salad, Pretzel Bread
Shrimp Ceviche Shooter
Tuna Tartare, Wasabi Cream, Savory Cone

Display Presentations

Priced per person with a minimum of 25 guests. Menus are subject to a 25% service charge and 8.25% sales tax.

Fresh Fruit & Berries

Dried Fruits

\$8.00 PER PERSON

Fresh Garden Vegetable Crudite

Roasted Red Pepper Hummus

Individually portioned

\$6.00 PER PERSON

Flame Roasted Vegetables & Marinated Mushrooms

Drizzled with Balsamic Reduction

\$6.00 PER PERSON

Dips & Spreadables

Select three of the following:

Warm Parmesan, Artichoke Fondue,
Sliced Baguettes

Warm Spinach, Goat Cheese
Fondue, Crostini

Harissa Spiked Hummus, Toasted
Pita Chips

Chile Con Queso, Tortilla Chips

Vegetable Tapenade, Garlic Crostini

Tzatziki, Pita Chips

Creamy Roasted Red Pepper
Spread, Crostini Baba Ganoush,
Naan Crisps

\$6.00 PER PERSON

*Upgrade with: Guacamole, Salsa & Tortilla
Strips +\$3.00 per person*

Imported & Domestic Cheeses

Grape Clusters, Dried Apricots and
Skillet Toasted Whole Almonds,
Imported Crackers, Lightly Toasted
Baguette Slices and Pumpernickel
Crisps Garnished with Fresh Herbs

\$10.00 PER PERSON

Classic Smoked Salmon

Capers, Hard Boiled Eggs, Diced
Red Onion, Dill Cream Cheese, and
Toast Points

\$14.00 PER PERSON

Iced Seafood Display

Jumbo Gulf Shrimp

Crab Claws

Oysters on the Half Shell

Cocktail Sauce, Remoulade Sauce,
Tarragon Cream, Lemon Wedges

\$ MARKET PRICE PER PIECE

Traditional Antipasto

Soppressata, Genoa Salami,
Pepperoni, Prosciutto

Imported, Domestic Cheeses

Ciliegine Caprese Salad

Fire Roasted Vegetables, Balsamic
Glaze

Marinated Portobello Mushrooms

Selection of Imported Marinated and
Cured Olives

Balsamic Braised Cipollini

Tapenades and Spreads

Tuscan Bread, Crostini, Grissini
Bread Sticks, Sliced Baguettes

Grape Clusters, Assorted Dried Fruit,
Rosemary Sprigs

Skillet Toasted Whole Almonds
\$22.00 PER PERSON

Southern Antipasto

Thinly Sliced Smithfield Ham, Smoked
Virginia Ham, Hickory Sausage

Chiseled Parmesan, Roquefort, White
Cheddar, Sage Derby, Wensleydale
Apricot, Swiss Cheese

Platter of Fried Green Tomatoes,
Garlic Aioli, Crisp Pepper Bacon

Selection of Imported Marinated and
Cured Olives

Bread and Butter Pickles, Pickled
Beets, Marinated Artichoke Hearts

Cream Cheese, Carolina Style

Spicy Pineapple Chutney

Black Eyed Pea Salsa

Creamy Roasted Red Pepper Spread

Toast Points, Rye Crisps, Sesame
Bread Sticks, Poppy Crisps, Sliced
Baguettes

Grape Clusters, Dried Fruit, Fresh
Herbs

Skillet Toasted Almonds
\$20.00 PER PERSON



Display Presentations

Priced per person with a minimum of 25 guests. Menus are subject to a 25% service charge and 8.25% sales tax.

JEWEL DESSERTS

\$4.50 PER PIECE

Select five of the following:

Mini Tiramisu in Lions Head Bowl, Mocha Mousse

Lemon Bars, Candied Orange Peel

Mini Double Fudge Brownies

Mini Raspberry Linzer Bars

Hand Rolled Truffle Pops

Pecan Caramel Diamonds

Mini Amaretto Cannoli's

Mini Chocolate Eclairs

Dark Chocolate Dipped Strawberries, White Chocolate Drizzle

Lemon Curd, Poppy Seed Pound Cake Trifle, Seasonal Berries

Chocolate Marble Pound

Cake, Rich Chocolate Mousse, Valrhona Chocolate Pearls

Passionfruit Mousse, Candied Ginger Pound Cake, Tropical Fruit, Coconut

Peppermint Fudge (Holiday Item Only)

Mini Cookies

Each flavor is one selection:

Macadamia White Chocolate, Mexican Wedding Cookie, Classic Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar Cookie

Two Bite Pies

Each flavor is one selection:

Cherry, Chocolate Cream, Pecan, Key Lime, Coconut Cream, Strawberry Rhubarb

Micro Mini Cupcakes

Each flavor is one selection:

Strawberry, Chocolate, Lemon, Red Velvet, Carrot Cake with Cream Cheese Icing

Truffles \$3.50 PER PIECE

Each flavor is one selection:

Milk Chocolate, Dark Chocolate, White Chocolate, Marc de Champagne, Orange, Hazelnut, Raspberry, Lemon



Chef Performance Stations

Chef Attendants are \$125.00 each with a 25 guest minimum. Menus are subject to a 25% service charge and 8.25% sales tax.

VEGETARIAN

Butternut Squash Ravioli

Micro Herb Salad, Slow Roasted Ricotta, Brown Butter Cream, Toasted Pine Nuts
\$14.00 PER PERSON

Potato Gnocchi With Pesto Cream

Balsamic Glazed Fire Roasted Vegetables, Shaved Parmesan
\$14.00 PER PERSON

Handmade Poblano & Panela Tamales GF

Arroz con Frijoles y Elotes, Smoky Tomato Salsa, Queso Fresco
\$14.00 PER PERSON

Boursin Quiche in Herb Crepe

Toasted Shallot, Mesclun Salad, Balsamic Reduction, Pesto Oil Garnish
\$12.00 PER PERSON

Zucchini Noodle Putanesca GF V

Spirals of Tender Zucchini Tossed, Spicy Hand Crushed San Marzano Tomatoes, Kalamata Olives, Capers, Garlic, Shaved Parmesan on the Side
\$12.00 PER PERSON

POULTRY

Chicken with Quinoa Salad

Herbs de Provence Seared Chicken Breast, Parsnip Purée, Baby Arugula, Quinoa Salad, Heirloom Tomatoes, Roasted Butternut Squash
\$14.00 PER PERSON

Shanghai Chicken

Stir-Fried Tender Chicken, Julienned Asian Vegetables, Ginger, Sesame Infused Soy Sauce, Jasmine Rice Served in Petite Take out Box with Chopsticks
\$12.00 PER PERSON

Pecan Crusted Chicken

Stone Ground Mustard Cream, Whipped Sweet Potatoes, Sautéed Snap Peas, Carrots, Mini Buttermilk Biscuits
\$16.00 PER PERSON

Bruschetta Chicken with Pesto Crust

Grilled Chicken, Pesto Crust
Smoked Mozzarella, Tomato Relish, Balsamic Drizzle
Three Cheese Orzo "Risotto"
Toasted Focaccia
\$16.00 PER PERSON

Chef Performance Stations

Chef Attendants are \$125.00 each with a 25 guest minimum. Menus are subject to a 25% service charge and 8.25% sales tax.

PORK, LAMB & VENISON

Raspberry Chipotle Pork Tenderloin
Goat Cheese, Roasted Corn, Spoon Bread,
Sautéed Zucchini Ribbons
\$15.00 PER PERSON

Mustard Glazed Pork Tenderloin
Macaroni and Cheese, Olive Oil Roasted Brussels
Sprouts
\$15.00 PER PERSON

Grilled New Zealand Lamb Chops
Rubbed with Mustard and Provencal Herbs, Served
over Fava Bean, Spring Vegetable Ragout, Purple
Potato Purée, Thyme Infused Lamb Demi Glace
\$20.00 PER PERSON

BEEF

Steak Au Poivre
Sliced Pepper Crusted Seared Sirloin, Brandy
Peppercorn Cream Sauce, Pommes Frites, Lemon
Aioli, Bistro Salad
\$20.00 PER PERSON

Red Wine Braised Short Rib
Mascarpone Polenta, Root Vegetable Brunoise,
Garlic Spinach
\$20.00 PER PERSON

Grilled Flank Steak
With Truffled Spinach Risotto, Roasted Garlic Demi
\$18.00 PER PERSON

Sliced Roasted Beef Tenderloin
Herb and Garlic Mashed Potatoes, Sautéed
Asparagus, Mushroom Demi, Creamy Horseradish
Sauce
\$24.00 PER PERSON

Herb Crusted Filet of Beef
Chianti Demi Glace, Fontina Cheese Arancini,
Haricot Verts Topped, Crisp Pancetta
\$24.00 PER PERSON

SEAFOOD

Hawaiian Ahi Poke Tower
Sushi Rice, Pickled Seaweed, Ripe Avocado, Crisp
Wonton Threads, Lotus Root Chip, Wasabi Aioli,
Black Lava Sea Salt
\$20.00 PER PERSON

Roasted Halibut Over Dungeness Crab Brandade
Roasted Golden Beet, Citrus Relish, Blood Orange
Butter Sauce, Pesto Oil
\$MARKET PRICE

Citrus Roasted Sea Bass
Artichoke Puree, Crispy Sweet Potato Ribbons,
Sautéed Lemon, Garlic Spinach
\$MARKET PRICE

Ginger Steamed Sea Bass
Soy Sauce, Shiitake Mushrooms, Scallions, Chinese
Parsley, Peanut Oil, Sesame Oil, Jasmine Scented
Rice

Can be prepared Gluten Free upon request
\$MARKET PRICE

Blackened Snapper
Brandied Lobster Sauce, Celery Root and Potato
Purée, Sweet Corn Succotash
\$22.00 PER PERSON

Grilled Scallop With Crisp Pancetta & Sage
White Wine Reduction, Cannellini Bean Purée,
Kalamata Tomato Relish, Fried Sage Leaf
\$20.00 PER PERSON

Chef Performance Stations

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CASUAL FARE

Risotto Station

Select two of the following:

Sundried Tomato, Heirloom Tomato, Balsamic
Roasted Butternut Squash
Three Cheese and Spinach
Wild Mushroom
Saffron

\$10.00 PER PERSON

Upgrade with: Seafood Cioppino +\$5.00 per person | Pairs well with Saffron Risotto

Penne Pasta Station

Shaved Parmesan, Chili Flakes, Focaccia Bread

Choose two of the following:

Spicy Tomato, Roasted Red Pepper, Oregano Ragout v
Beef and Spicy Italian Sausage Bolognese
Roasted Garlic, Parmesan, Olive Oil v
Tuscan Pesto Cream

\$10.00 PER PERSON

Upgrade with: Roasted Grilled Chicken +\$2.00 per person OR Sautéed Shrimp +\$5.00 per person

Republic of Tex Mex

Hand Formed Corn, Flour Tortillas Warmed Tableside on a Flatbed Griddle

Adobo Beef, Chipotle Chicken, Flame Roasted Vegetables

Pico de Gallo, Sour Cream, Fresh Limes, Cilantro, Shredded Cheddar Cheese,
Tomatillo Salsa

\$15.00 PER PERSON

Upgrade with: Guacamole +\$3.00 per person OR Tequila Lime Shrimp Tacos +\$5.00 per person

Gourmet Sliders Station

Choose two of the following:

Turkish Lamb, Moroccan Olive Relish, Tzatziki, Flat Bread
Turkey Burger, Gruyere, Smoked Bacon, Caramelized Onion Aioli
Kobe Beef, Cheddar, Tomato, Lettuce, Dill Pickles
Crab Cake Po Boy, Cajun Remoulade
Southwestern Veggie, Avocado Crema v
Pulled Pork, Tangy Cole Slaw
Crispy Frites, Garlic Aioli, Ketchup Soup, Sandwich Station

\$16.00 PER PERSON

SOUPS & SANDWICH

Select two of the following:

Smoked Turkey, Brie Panini, Lingonberry Chutney, Rocket Greens, Cinnamon
Raisin Bread, White Cheddar, Cauliflower Soup
Chicken Waldorf Sandwich, Apples, Dried Currants, Whole Grain Bread, Cream
of Celeriac, Toasted Walnut Soup
Grilled Chipotle Cheddar, Smoked Beef, Sweet Pepper Relish, Sourdough,
Roasted Tomato Soup, Boursin
Open Faced Cucumber, Watercress Sandwich, Lemon Pepper Cream Cheese,
Thin Sliced White Bread, Chilled Asparagus, Avocado Vichyssoise v
Smoked Salmon, Citrus Dill, Capers Neufchatel Spread, Pickled Red Onion
Relish, Rye, Potato, Leek Soup
\$16.00 PER PERSON

Chef Performance Stations

Chef Attendants are \$125.00 each with a 25 guest minimum. Menus are subject to a 25% service charge and 8.25% sales tax.

Salad Station

Select two of the followings:

Hearts of Romaine, Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach, Oranges, Hard-Boiled Egg, Red Onion, Warm Bacon Vinaigrette, Red Wine Vinaigrette

Southwest Caesar, Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers, Crisp Tortilla Threads, Chipotle Caesar Dressing

Chopped Wedge Salad, Cherry Tomatoes, Red Onion, Pepper Bacon, Bleu Cheese Crumbles, Roquefort Dressing

Mixed Greens, Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese, Herb Vinaigrette Dressing

Baby Kale, Grilled Pear, Dried Cranberries, Roasted Butternut Squash, Feta Cheese, Candied Walnuts, Pomegranate Champagne Vinaigrette

\$10.00 PER PERSON

Southern Grits Bar

Creamy Southern Style Grits

Baked Mustard Greens, Shredded Beef Brisket, your choice of BBQ Pulled Pork

OR BBQ Pulled Chicken

Chopped Scallions, Bacon Crumbles, Cheddar Cheese

\$14.00 PER PERSON

 Upgrade with: Sautéed Gulf Coast Shrimp +\$4.00 per person

Mac-N-Cheese Bar

Creamy Macaroni, Three Cheese, Béchamel Sauce

Herbed Infused Panko, Tomato Confit, Applewood Smoked Bacon, Lemon Garlic Rotisserie Chicken

\$12.00 PER PERSON

Mashed Potato Bar

Fluffy Mashed Potatoes, Mushroom Demi, Buttermilk Chicken Bites, Southern Gravy

Chopped Scallions, Bacon Bits, Sour Cream, Cheddar Cheese

\$10.00 PER PERSON

French Fry Bar

Select one of the following:

Waffle Fries, Steak Fries, Curly Fries, Sweet Potato Fries or Tater Tots

Saucy Buffalo Chicken, Blue Cheese Crumbles, Ranch Dressing

Tex Mex Beef Chili, Scallions, Bacon Bits, Jalapenos, Queso, Sour Cream, Ketchup

\$14.00 PER PERSON

DESSERT STATIONS

Served in a Martini Glass

Crème Brûlée

Flavors Included:

Vanilla Bean, Chocolate, Brandied Cherry, Caramelized Rum Banana, Key Lime, Bailey's Pistachio

\$9.00 PER PERSON

Symphony Chocolate Bread Pudding

Rum Butter, Crème Anglaise

\$9.00 PER PERSON

Cherries Jubilee

Vanilla Ice Cream

\$12.00 PER PERSON

Bananas Foster

Vanilla Ice Cream

\$12.00 PER PERSON

Homemade Cobbler

Triple Berry or Parker County Peach Cobbler, Vanilla Bean Ice Cream

\$12.00 PER PERSON



Plated Dinner

Includes Bread and Butter, Water and Coffee. Menus are subject to a 25% service charge and 8.25% sales tax.

AMUSE BOUCHE

Beef Carpaccio, Arugula, Shaved Pecorino, Fennel Vinaigrette, Lemon Truffle Aioli **GF**
\$16.00 PER PERSON

Tomato, Brie Tarte Tatin, Petit Herb Salad, Balsamic Reduction, Basil Oil **GF**
\$14.00 PER PERSON

Maple Smoked Duck Breast, Shaved Brussel Sprouts, Crispy Sweet Potato Threads, Golden Quinoa Salad
\$16.00 PER PERSON

Maryland Style Crab Cake, Fennel Citrus Slaw, Smoked Pepper Butter
\$16.00 PER PERSON

Butternut Squash Puree, Toasted Pine Nuts, Chives **GF, VG UPON REQUEST**
\$14.00 PER PERSON

Scottish Smoked Salmon Potato, Chive Pancake Crème Fraiche, Dill, Caviar
\$18.00 PER PERSON

SALADS

Baby Greens, Toasted Hazelnuts, Shaved Parmesan, Cherry Tomatoes, Shredded Carrots, Vinaigrette
\$10.00 PER PERSON

Caprese Salad, Red and Yellow Tomatoes, Fresh Mozzarella, Divina Tomatoes, Pesto Oil
\$15.00 PER PERSON

Spring Greens, Lemon Scented Ricotta, Roasted Beets, Radish, Pickled Red Onion, Pistachio Vinaigrette
\$11.00 PER PERSON

Symphony Caesar Salad, Parmesan Crisp, Peppered Bacon, Basil Pesto Croutons
\$12.00 PER PERSON

Iceberg Wedge Salad, Pickled Red Onion, Cherry Tomatoes, Bacon, Creamy Roquefort Dressing
\$12.00 PER PERSON

Spring Greens Bouquet, Red and Yellow Tomato Tower, Dallas Mozzarella, Basil Pesto, Balsamic Vinaigrette
\$13.00 PER PERSON

Autumn Salad, Frisee, Burrata, Golden Beets, Grapefruit, Sweet Peppers, Red Radish, Heirloom Tomatoes, Champagne Vinaigrette
\$18.00 PER PERSON



Plated Dinner

Includes Bread and Butter, Water and Coffee. Menus are subject to a 25% service charge and 8.25% sales tax.

ENTRÉES

Lemon Roasted Chicken

Rosemary Marble Potatoes, Carrot Puree, Natural Jus

\$38.00 PER PERSON

Herbs de Provence Crusted Chicken Breast

Potato Pave, Haricot Verts, Wild Mushroom Ragout

\$40.00 PER PERSON

Pan Seared Chicken Breast

Wild Rice and Farro Pilaf, Seasonal Market Vegetables, Black Truffle Jus

\$42.00 PER PERSON

Red Wine Braised Short Rib

Mascarpone Polenta, Wilted Spinach, Root Vegetable Brunoise

\$52.00 PER PERSON

Grilled Filet of Beef

Potato and Parsnip Purée, Sautéed Asparagus, Bordelaise Sauce

\$52.00 PER PERSON

Ancho Grilled Filet

Charred Grilled Corn, Asparagus, Divina Tomatoes, Honey Chipotle Glaze

\$57.00 PER PERSON

Filet Au Poive

Potato and Leek Gratin, Roasted Carrots, Blue Cheese, Chive Butter

\$55.00 PER PERSON

Herb Crusted Salmon

Caramelized Fennel Risotto, Citrus Roasted Asparagus, Champagne Beurre Blanc

\$48.00 PER PERSON

Pan Seared Chilean Seabass

Crispy Potatoes, Roasted Bacon Brussels Sprouts, Blistered Tomato Fondue

MARKET PRICE

Citrus Roasted Chilean Seabass

Artichoke Purée, Crispy Sweet Potato Threads, Seasonal Market Vegetables

MARKET PRICE

Eggplant Ratatouille Wrapped in Puff Pastry

Trio of Sauces

\$28.00 PER PERSON

Stuffed Apple Cider Glazed Acorn Squash

Quinoa and Ratatouille Style Vegetables, Aged Balsamic, EVOO, Micro Herbs

\$32.00 PER PERSON

DESSERTS

Meyerson Bread Pudding

Rum Butter, Crème Anglaise

\$12.00 PER PERSON

Chocolate Caramel Tart

Fleur de Sel

\$13.00 PER PERSON

Flourless Dark Chocolate Torte

Coulis de Framboise

\$13.00 PER PERSON

Buttermilk Panna Cotta

Honey, Earl Grey Sable

\$12.00 PER PERSON

Grapefruit Curd Tart

Pistachios, Candied Violet

\$12.00 PER PERSON

Cardamom and Stone Fruit Clafoutis

Fresh Whipped Cream

\$13.00 PER PERSON



Dinner Buffet

Priced per person by Entrée quantity. Includes two Salads, one Starch, one Vegetable, two or three Entrées and two Desserts. Menus are subject to a 25% service charge and 8.25% sales tax.

SALADS

Select two of the following:

Symphony Caesar Salad with Parmesan Crisp, Basil Pesto Croutons, Caesar Dressing

Chopped Wedge, Iceberg Lettuce, Cherry Tomatoes, Blue Cheese Crumbles, Pickled Red Onion, Peppered Bacon, Roquefort Dressing

Mixed Greens, Radish, Baby Cucumbers, Cherry Tomatoes, Roasted Beets, Goat Cheese, Herb Vinaigrette

Baby Kale, Grilled Pear, Dried Cranberries, Roasted butternut Squash, Feta Cheese, Candied Walnuts, Champagne Vinaigrette

Southwest Caesar, Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers, Tortilla Threads, Chipotle Caesar

Baby Spinach, Strawberries, Red Onion, Pecans, Feta Cheese, Balsamic Vinaigrette

ENTRÉES

\$52 TWO ENTRÉES | \$65 THREE ENTRÉES

Lemon and Herb Roasted Chicken, Natural Jus

Chicken Saltimbocca, Sage Jus, Balsamic Glaze

Pesto Grilled Chicken Breast, Fresh Tomato and Kalamata Olive Relish

Red Wine Braised Short Ribs, Root Vegetable Bruinoise

Pan Seared Halibut, Champagne Buerre Blanc

Honey Garlic Salmon

Blackened Snapper, Brandied Lobster Sauce

Black Pepper Tofu, Bok Choy

Grilled Cauliflower Steaks, Lemon, Parmesan

Pecan Crusted Chicken, Stone Ground Mustard Cream

Roasted Turkey Breast, Cranberry Sauce, Giblet Gravy

Herbs de Provence, Dijon Crusted Rack of Lamb, Mint Jus

Broiled Beef Tenderloin, Creamy Horseradish, Red Wine Demi-Glace

Pepper Crusted Strip Loin, Cognac Peppercorn Cream

Salt Crusted Prime Rib, Rosemary Jus, Creamy Horseradish

Roasted Pork Tenderloin, Apricot Mustard Jus



Dinner Buffet

Priced per person by Entrée quantity. Includes two Salads, one Starch, one Vegetable, two or three Entrées and two Desserts. Menus are subject to a 25% service charge and 8.25% sales tax.

STARCHES

Select one of the following:

Rosemary Whipped Potatoes
Garlic Roasted Marble Potatoes
Israeli Couscous, Pinenuts, Golden Raisins
Hashbrown Casserole, Cheddar Cheese, Green Onions
Savory Leek, Goat Cheese Bread Pudding
Scalloped Potatoes, Smoked Gouda
Three Cheese Macaroni and Cheese
Wild Rice, Lentils, Caramelized Onions

VEGETABLES

Select one of the following:

Haricot Verts Gremolata
Roasted Root Vegetables
Lemon and Romano Broccolini
Asparagus, Blistered Tomatoes, Lemon, Dill Vinaigrette
Ratatouille Vegetables
Honey Glazed Carrots
Black Pepper, Vermont Cheddar Creamed Corn

DESSERTS

Select two of the following:

Meyerson Bread Pudding, Rum Butter and Crème Anglaise
Flourless Dark Chocolate Torte, Coulis de Framboise
Key Lime Tart, Toasted Coconut, Mango
Caramel Apple Tart, Cinnamon Apples, Streusel Topping
Pecan Pie, Maple Whipped Cream
Opera Cake Layers of Hazelnut Cake, Coffee Liqueur, Cappuccino, Mocha Mousse
Seasonal Fruit Tart, Apricot Glaze
Chef's Choice of Assorted Mini Jewel Desserts



Hosted Beverage Packages

Bartenders are \$125 each (1 per 75 guests) excluding tax and service charge. TABC requires 8.25% sales tax on alcohol regardless of tax exempt status.

LIMITED BAR

- 1 HOUR PACKAGE | \$18 PER PERSON
- 2 HOUR PACKAGE | \$24 PER PERSON
- 3 HOUR PACKAGE | \$32 PER PERSON
- 4 HOUR PACKAGE | \$40 PER PERSON

Wine

Bulletin Place
Chardonnay
Stemmari Pinot Grigio
Bulletin Place
Cabernet Sauvignon
Josh Rosé

Sparkling

Marques de Caceres
Brut Cava

Domestic & Imported Beer

Michelob Ultra-Light

Stella Artois
Shiner Bock

Additional Beverages

Bottled Water
Soft Drinks

PREMIUM BAR

- 1 HOUR PACKAGE | \$20 PER PERSON
- 2 HOUR PACKAGE | \$28 PER PERSON
- 3 HOUR PACKAGE | \$36 PER PERSON
- 4 HOUR PACKAGE | \$44 PER PERSON

Spirits

Johnny Walker Red,
Jack Daniels,
Tito's Vodka
Zephyr Gin
Bacardi Silver Rum
Socorro Tequila

Wine

Bulletin Place
Chardonnay
Benvolio Pinot Grigio
Man Family Wines
Cabernet Sauvignon
Josh Rosé

Sparkling

Marques de Caceres
Brut Cava

Domestic & Imported Beer

Michelob Ultra-Light
Stella Artois
Shiner Bock

Additional Beverages

Bottled Water
Soft Drinks

ULTRA BAR

- 1 HOUR PACKAGE | \$24 PER PERSON
- 2 HOUR PACKAGE | \$32 PER PERSON
- 3 HOUR PACKAGE | \$40 PER PERSON
- 4 HOUR PACKAGE | \$50 PER PERSON

Spirits

Bacardi Silver Rum
Johnny Walker Black
Makers Mark
Belvedere Vodka
Hendrick's Gin
Crown Royal
Socorro Tequila

Wine

Mohua Sauvignon Blanc
Hess Shirttail Creek
Chardonnay
Carmel Road Cabernet
Sauvignon
Josh Rosé

Sparkling

Mumm Cuvee

Domestic & Imported Beer

Michelob Ultra-Light
Stella Artois
Shiner Bock

Additional Beverages

Bottled Water
Soft Drinks