



THE COOLEST EVENT SPACE IN DOWNTOWN DALLAS

WEDDING AND SPECIAL EVENTS PACKAGE

INDUSTRIAL CHIC IS A GREAT WAY TO DESCRIBE THIS MODERN EVENT SPACE. THE PADS IS LOCATED INSIDE THE ALOFT HOTEL IN THE HEART OF DOWNTOWN DALLAS. THE PADS FEATURES ALMOST 13,000 SQUARE FEET OF EVENT SPACE BROKEN DOWN INTO THREE SEPARATE ROOMS. THE PADS FEATURES A MODERN LOUNGE ATMOSPHERE, AND IS THE PERFECT SETTING FOR SOMETHING OUT OF THE ORDINARY. THE LAYOUT OF THE PADS ACCOMMODATES A WIDE VARIETY OF STYLES AND INDIVIDUAL DECORATIVE PREFERENCES SO YOU AND YOUR GUESTS CAN FEEL COMFORTABLY AT HOME. CEREMONIES CAN TAKE PLACE IN ONE SPACE WHILE DINNER AND DANCING TAKE PLACE IN ANOTHER. THE PADS OFFERS MOUTH-WATERING CUISINE AND MENUS BY ACCLAIMED CHEF DOUGLAS BROWN DESIGNED TO LEAVE YOUR GUESTS TALKING FOR YEARS TO COME.

WEDDING SERVICES

THE PADS OFFERS ALL OF THE SERVICES THAT YOU WILL NEED FOR YOUR WEDDING OR EVENT TO BE PERFECT. PLEASE INQUIRE ABOUT OUR BOOK OF VENDORS AND SERVICES. SPECIAL LIGHTING, CUSTOM INVITATIONS, ADDITIONAL FURNITURE, SPECIALTY LINENS, DJ'S, VALETS, BANDS, POKER TABLES, PICTURE BOOTHS AND MORE ARE AVAILABLE TO CUSTOMIZE YOUR SPECIAL EVENT.

GENERAL INFORMATION

CEREMONIES

THE PADS FEATURE THREE SEPARATE ROOMS SO YOU CAN HAVE YOUR CEREMONY AND RECEPTION IN ONE PLACE. THE PADS IS LOCATED INSIDE THE ALOFT HOTEL DOWNTOWN SO THERE ARE ALWAYS THINGS FOR YOUR GUESTS TO DO IN AND OUTSIDE OF THE HOTEL.

RENTAL RATES FOR THE PADS

ALL RATES ARE BASED ON A FOUR HOUR EVENT WITH THREE HOURS OF SET UP
PLEASE INQUIRE ABOUT YOUR SPECIFIC DATE.

FOOD AND BEVERAGE

CHEF DOUGLAS BROWN CREATES A WIDE RANGE OF WEDDING AND CORPORATE PACKAGES AS WELL AS PLATED LUNCHES AND DINNERS. THE PADS OFFERS A WIDE SELECTION OF BEVERAGE PACKAGES.

SET UP INFORMATION

FOR DAYTIME EVENTS, SET UP TIME CAN BEGIN AT 8AM AND MUST CONCLUDE BY 3PM. FOR EVENING EVENTS, ACCESS WILL NOT BE ALLOWED UNTIL 4PM UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.

ALL EVENTS INCLUDE

ALL TABLES AND CHAIRS
BASIC CHINA, GLASS, SILVERWARE
BLACK OR WHITE LINENS AND NAPKINS
OTHER COLORED LINENS AND CHAIRS ARE AVAILABLE FOR AN ADDITIONAL CHARGE

DEPOSITS AND PAYMENT INFORMATION

A 50% DEPOSIT OF FOOD AND BEVERAGE AND RENTAL FEES IS REQUIRED TO SECURE YOUR DATE. IF AN ESTIMATE IS NOT COMPLETE, A \$1,500 DEPOSIT CAN BE MADE TO RESERVE THE SPACE.

PARKING

SELF PARKING IS AVAILABLE IN THE LOT FOR A FEE. VALET CAN BE ARRANGED WITH YOUR SALES REPRESENTATIVE

SECURITY

EACH EVENT REQUIRES SECURITY
ONE SECURITY GUARD PER 100 PEOPLE AT \$250 PER SECURITY OFFICER

PLATED DINNERS

THE PADS OFFERS FOUR LEVELS OF PLATED DINNERS TO FIT ANY BUDGET
EACH PLATED DINNER INCLUDES:
CHOICE OF ONE SOUP, ONE SALAD, ONE ENTRÉE
FRESH BAKED ROLLS, WHIPPED BUTTER, ICED TEA, WATER AND COFFEE

SOUPS

SWEET CORN CHOWDER
SPICY TOMATO BISQUE
ROASTED BUTTERNUT SQUASH SOUP WITH FENNEL, APPLES AND WALNUTS
WATERMELON GAZPACHO WITH APPLE AND FENNEL
LOBSTER BISQUE WITH TARRAGON AND SHERRY
SPICY BLACK BEAN SOUP WITH CILANTRO CREAM
CHICKEN TORTILLA SOUP

SALADS

BABY GREENS

A SELECTION OF MIXED BABY LETTUCES WITH TOASTED WALNUTS, SWEET
GRAPE TOMATOES AND HERB-BALSAMIC VINAIGRETTE

ROMAINE HEARTS

CRISP ROMAINE LETTUCE WITH FOCACCIA CROUTONS, SHAVED PARMESAN
CHEESE AND CAESAR DRESSING

BIBB SALAD

BIBB LETTUCE WITH POACHED PEAR, CANDIED PECANS, SWEET TOMATOES AND
BLEU CHEESE-BALSAMIC DRESSING

ENDIVE SALAD

ENDIVE, WATERCRESS AND GREENS SALAD WITH DANISH BLEU CHEESE AND
BROWN SUGAR COATED PUMPKIN SEEDS

TOMATO MOZZARELLA SALAD

SLICED TOMATO AND FRESH MOZZARELLA SALAD
FRESH BASIL, ROASTED PEPPERS AND WHITE BALSAMIC DRIZZLE

SPINACH SALAD

SPINACH, RED ONIONS, TOMATOES, CARROTS, FETA CHEESE,
CUCUMBERS AND BALSAMIC VINAIGRETTE

CHOPPED WEDGE

ICEBERG LETTUCE, TOMATOES, RED ONIONS, PARSLEY,
BLUE CHEESE, CUCUMBERS, BALSAMIC VINAIGRETTE

CHOPPED ITALIAN

ROMAINE HEARTS, PARMESAN CHEESE, BLACK OLIVES, TOMATOES, CROUTONS,
RED ONIONS, WHITE BALSAMIC VINAIGRETTE

PLATED DINNERS

BRONZE PLATED ENTREES

BAKED LASAGNA BOLOGNESE

THREE CHEESES, MARINARA, HOMEMADE BOLOGNESE SAUCE

LEMON-THYME ROASTED CHICKEN (1/2 CHICKEN BONE-IN)

CARAMELIZED ONION MASHED POTATO, FRESH GREEN BEANS, CHICKEN JUS

BUTTERMILK FRIED CHICKEN (LEG AND THIGH)

CORNBREAD STUFFING, BUTTERMILK BISCUIT, BLACK PEPPER GRAVY

PAN SEARED TILAPIA

LEMON-CAPER BUTTER SAUCE, ASPARAGUS, SAFFRON RICE

GRILLED CHICKEN LASAGNA

BROCCOLI, PARMESAN CREAM SAUCE

SILVER PLATED DINNERS

PROSCIUTTO AND GRUYERE STUFFED CHICKEN BREAST

SAFFRON RICE, GRILLED VEGETABLE MEDLEY, BASIL CREAM SAUCE

CIDER MARINATED PORK CHOPS

BRAISED RED CABBAGE, BACON AND MUSHROOM RISOTTO CAKE,
APPLE-VEAL JUS

HONEY-LEMON ROASTED CHICKEN BREAST

GARLIC MASHED POTATOES, GREEN BEANS, ROSEMARY SAUCE

GRILLED CHICKEN BREAST NICOISE

TOMATOES, GREEN BEANS, OLIVES, HERBS, ROASTED POTATOES

BRAISED PORK SHANKS

SPINACH, ANDOUILLE SAUSAGE JAMBALAYA, SMOKED TOMATO BUTTER SAUCE

APRICOT GLAZED SALMON

SAFFRON-SHRIMP CREAM SAUCE, FRESH ASPARAGUS, CREAMY BASIL POLENTA

PARMESAN CRUSTED CHICKEN BREAST

PESTO RICE, FRESH VEGETABLE MEDLEY, TOMATO SAUCE

PLATED DINNERS

GOLD PLATED DINNERS

CORNBREAD STUFFED CORNISH GAME HEN
VEAL-THYME JUS, ROASTED BABY VEGETABLES

ROASTED CHICKEN AND SHRIMP
LEMON HONEY ROASTED CHICKEN BREAST AND BASIL MARINATED SHRIMP
WHIPPED POTATOES, ASPARAGUS, THYME SAUCE, LEMON BUTTER

CHICKEN AND CRAB CAKES
CHICKEN, MUSHROOM AND BELL PEPPER BROCHETTES, LEMON ZEST CRAB
CAKES, BASIL RISOTTO, SWEET TOMATO JUS

STUFFED CHICKEN AND SHRIMP
BOURSIN AND SPINACH STUFFED CHICKEN BREAST AND LEMON-GARLIC SHRIMP
ASIAGO POLENTA, ASPARAGUS

BRAISED SHORT RIB
GARLIC MASHED POTATOES, ROASTED VEGETABLES, THYME JUS

PLATINUM PLATED DINNERS

VEAL OSSO BUCO
ASIAGO CHEESE RISOTTO, GREMOLATA, ROASTED VEGETABLES

ROASTED RIBEYE STEAK
GARLIC MASHED POTATOES, ASPARAGUS, GARLIC BUTTER, ORION STEAK SAUCE

ROSEMARY RUBBED LAMB LOIN
WITH A GOAT CHEESE CROQUETTE AND FRENCH BEANS AND
SWEET TOMATO JUS

GRILLED BEEF TENDERLOIN STEAK
CHIVE AND BACON DUCHESSE POTATO, SWEET ONION CONFIT, FRENCH BEANS

GARLIC BEEF TENDERLOIN AND SHRIMP
GRILLED BEEF TENDERLOIN AND BBQ GLAZED SHRIMP
SAUSAGE AND CORNBREAD STUFFING, FRENCH BEANS, RED WINE BUTTER

VEAL OSCAR
VEAL CUTLETS TOPPED WITH CRAB AND CRAWFISH
LEMON BUTTER SAUCE, ASPARAGUS, ROASTED RED POTATOES

RECEPTION PACKAGES

PEGASUS

(MINIMUM OF 100PPL)

COCKTAIL HOUR

CHILLED HORS D'OEUVRES

CHOICE OF TWO

TO BE PASSED FOR THE FIRST HOUR

HOT HORS D'OEUVRES

CHOICE OF THREE TO BE DISPLAYED ON THE BUFFET DURING
THE COCKTAIL HOUR

DISPLAYS

FRUIT AND CHEESE DISPLAY

A DISPLAY OF IMPORTED AND DOMESTIC CHEESES INCLUDING
DANISH BLEU, TILLAMOOK CHEDDAR, PEPPER JACK,
ENGLISH SAGE DERBY, RED WINDSOR AND BRIE
ACCOMPANIED BY FRESH SLICED HONEYDEW, CANTALOUPE,
PINEAPPLE, RED GRAPES AND STRAWBERRIES

CLASSIC VEGETABLE CRUDITÉS

FRESH BROCCOLI, CARROTS, CELERY, CAULIFLOWER, CUCUMBER, CHERRY
TOMATO AND RADISH SERVED WITH BASIL AND ROASTED GARLIC DIPPING SAUCE

DINNER

ROMAINE HEARTS

CRISP ROMAINE LETTUCE WITH FOCACCIA CROUTONS, SHAVED PARMESAN
CHEESE AND CAESAR DRESSING

MAC BAR

WHITE CHEDDAR MACARONI AND CHEESE
ROASTED ONIONS, APPLE SMOKED BACON, TOMATOES, FRENCH BEANS,
MUSHROOM, ROASTED BELL PEPPERS, PARMESAN CHEESE

CARVING STATIONS

SERVED WITH FRESH BAKED HERB ROLLS

OVEN ROASTED MAPLE TURKEY BREAST

SERVED WITH BLACK PEPPER MAYONNAISE AND WHOLE GRAIN MUSTARD

SLOW ROASTED INSIDE ROUND OF BEEF

SERVED WITH HORSERADISH CREAM AND ROASTED MUSHROOM MAYONNAISE

RECEPTION PACKAGES

ANDROMEDA

(MINIMUM OF 100PPL)

COKTAIL HOUR

CHILLED HORS D'OEUVRES

CHOICE OF TWO

TO BE PASSED FOR THE FIRST HOUR

HOT HORS D'OEUVRES

CHOICE OF THREE TO BE DISPLAYED ON THE BUFFET

DISPLAYS

FRUIT AND CHEESE DISPLAY

A DISPLAY OF IMPORTED AND DOMESTIC CHEESES INCLUDING DANISH BLEU, TILLAMOOK CHEDDAR, PEPPER JACK, ENGLISH SAGE DERBY, RED WINDSOR AND BRIE ACCOMPANIED BY FRESH SLICED HONEYDEW, CANTALOUPE, PINEAPPLE, RED GRAPES AND STRAWBERRIES

BABY VEGETABLE CRUDITÉS

BABY ZUCCHINI, SQUASH, CARROTS, RED GRAPE TOMATOES, SWEET CORN AND ASPARAGUS WITH BASIL-PINE NUT AND ROASTED GARLIC DIPPING SAUCE

MEDITERRANEAN DISPLAY

A DISPLAY OF GRAPE LEAVES, ASSORTED OLIVES, HUMMUS, ROASTED EGGPLANT, GRILLED VEGETABLES AND CRISPY HERB PITA CHIPS

DINNER

ROMAINE HEARTS

CRISP ROMAINE LETTUCE WITH FOCACCIA CROUTONS, SHAVED PARMESAN CHEESE AND CAESAR DRESSING

MAC BAR

WHITE CHEDDAR MACARONI AND CHEESE
ROASTED ONIONS, APPLE SMOKED BACON, TOMATOES, FRENCH BEANS, MUSHROOM, ROASTED BELL PEPPERS, PARMESAN CHEESE

CARVING STATION

YOUR CHOICE OF ONE OF OUR CARVING STATIONS

ACTION STATION

YOUR CHOICE OF ONE ACTION STATION

RECEPTION PACKAGES

GEMINI

(MINIMUM OF 100PPL)

COCKTAIL HOUR

CHILLED HORS D'OEUVRES

CHOICE OF TWO

TO BE PASSED FOR THE FIRST HOUR

HOT HORS D'OEUVRES

CHOICE OF THREE TO BE DISPLAYED ON THE BUFFET

DISPLAYS

FRUIT AND CHEESE DISPLAY

A DISPLAY OF IMPORTED AND DOMESTIC CHEESES INCLUDING DANISH BLEU, TILLAMOOK CHEDDAR, PEPPER JACK, ENGLISH SAGE DERBY, RED WINDSOR AND BRIE ACCOMPANIED BY FRESH SLICED HONEYDEW, CANTALOUPE, PINEAPPLE, RED GRAPES AND STRAWBERRIES

BABY VEGETABLE CRUDITÉS

BABY ZUCCHINI, SQUASH, CARROTS, RED GRAPE TOMATOES, SWEET CORN AND ASPARAGUS WITH BASIL-PINE NUT AND ROASTED GARLIC DIPPING SAUCE

MEDITERRANEAN DISPLAY

A DISPLAY OF GRAPE LEAVES, ASSORTED OLIVES, HUMMUS, ROASTED EGGPLANT, GRILLED VEGETABLES AND CRISPY HERB PITA CHIPS

DINNER

ROMAINE HEARTS

CRISP ROMAINE LETTUCE WITH FOCACCIA CROUTONS, SHAVED PARMESAN CHEESE AND CAESAR DRESSING

MAC BAR

WHITE CHEDDAR MACARONI AND CHEESE
ROASTED ONIONS, APPLE SMOKED BACON, TOMATOES, FRENCH BEANS,
MUSHROOM, ROASTED BELL PEPPERS, PARMESAN CHEESE

CARVING STATION

YOUR CHOICE OF TWO CARVING STATIONS

ACTION STATION

YOUR CHOICE OF TWO ACTION STATIONS

RECEPTION PACKAGES

THE PADS

THE ORION IS THE MOST LUXURIOUS OF ALL OF OUR RECEPTION PACKAGES
IT FEATURES ALL OF THE DELICACIES AND SPOILS THAT YOU DESERVE ON YOUR SPECIAL
DAY

PASSED HORS D'OEUVRES*

SMOKED DUCK SPRING MINI ROLLS
JUMBO SHRIMP MARINATED IN BASIL AND WRAPPED IN PROSCIUTTO
KOBE BEEF TENDERLOIN ON MINI POTATO CAKES

*HORS D'OEUVRES MAY BE SUBSTITUTED FOR ANY ON OUR MENU

SEAFOOD BAR

CHILLED SHRIMP AND CRAB CLAWS
COCKTAIL SAUCE, LEMONS AND REMOULADE SAUCE

CAVIAR CONE STATION

MINI HOMEMADE SAVORY CHIVE CONES
TOPPED WITH STURGEON, SALMON AND INFUSED CAVIARS

SUSHI STATION

ASSORTED SUSHI ROLLS MADE TO ORDER
WITH PONZU, PICKLED GINGER AND WASABI

SOUTHWEST LOBSTER MARTINI STATION

CHILLED SLICED LOBSTER TAILS
AVOCADO, PICO DE GALLO, SALSA AND BLOOD ORANGE BUTTER

BEEF TENDERLOIN STATION

SLICED GARLIC RUBBED BEEF TENDERLOIN
HORSERADISH CREAM, WHOLE GRAIN MUSTARD, BLACK PEPPER MAYONNAISE

LAMB RACK

ROSEMARY RUBBED LAMB RACK CARVED TO ORDER

RISOTTO BAR

PARMESAN RISOTTO WITH SUN-DRIED TOMATOES, FRESH SPINACH AND THYME

BUFFET DINNERS

THE ORION OFFERS FOUR LEVELS OF BUFFET PACKAGES TO FIT ANY BUDGET

CHOOSE ONE SALAD
CHOOSE TWO ENTREES FROM OUR BRONZE, SILVER, GOLD OR PLATINUM LEVELS
CHOOSE TWO SIDES

OUR DINNER BUFFETS ARE ACCOMPANIED BY FRESHLY BAKED DINNER ROLLS
AND INCLUDE, COFFEE, WATER AND ICED TEA

SALADS

BABY GREENS

A SELECTION OF MIXED BABY LETTUCES WITH TOASTED WALNUTS, SWEET
GRAPE TOMATOES AND HERB-BALSAMIC VINAIGRETTE

ROMAINE HEARTS

CRISP ROMAINE LETTUCE WITH FOCACCIA CROUTONS, SHAVED PARMESAN
CHEESE AND CAESAR DRESSING

BIBB SALAD

BIBB LETTUCE WITH POACHED PEAR, CANDIED PECANS, SWEET TOMATOES AND
BLEU CHEESE-BALSAMIC DRESSING

ENDIVE SALAD

ENDIVE, WATERCRESS AND GREENS SALAD WITH DANISH BLEU CHEESE AND
BROWN SUGAR COATED PUMPKIN SEEDS

TOMATO MOZZARELLA SALAD

SLICED TOMATO AND FRESH MOZZARELLA SALAD
FRESH BASIL, ROASTED PEPPERS AND WHITE BALSAMIC DRIZZLE

SPINACH SALAD

SPINACH, RED ONIONS, TOMATOES, CARROTS, FETA CHEESE,
CUCUMBERS AND BALSAMIC VINAIGRETTE

CHOPPED WEDGE

ICEBERG LETTUCE, TOMATOES, RED ONIONS, PARSLEY,
BLUE CHEESE, CUCUMBERS, BALSAMIC VINAIGRETTE

CHOPPED ITALIAN

ROMAINE HEARTS, PARMESAN CHEESE, BLACK OLIVES, TOMATOES, CROUTONS,
RED ONIONS, WHITE BALSAMIC VINAIGRETTE

BUFFET DINNERS

BRONZE ENTRÉE OPTIONS

BUTTERMILK FRIED CHICKEN

WHITE AND DARK MEAT (BONE IN)
A BLEND OF HERBS AND SPICES WITH RANCH DIPPING SAUCE

SLOW COOKED POT ROAST

TENDER BEEF COOKED WITH CARROTS, CELERY AND ONIONS

BAKED PENNE

PENNE PASTA BAKED WITH PARMESAN CHEESE, HERB RICOTTA,
MARINARA AND MOZZARELLA

CHICKEN PARMESAN

CRISPY ITALIAN HERB CRUSTED CHICKEN BREAST WITH MARINARA

HONEY BBQ CHICKEN

WHITE AND DARK MEAT (BONE IN)
SLOW COOKED BBQ CHICKEN WITH

SMOTHERED PORK CHOPS

APPLE CIDER MARINATED PORK CHOPS SMOTHERED IN
APPLE SMOKED BACON AND ONIONS

CHICKEN FRIED CHICKEN

HOMEMADE BACON-BLACK PEPPER GRAVY

3 CHEESE LASAGNA

HOMEMADE LASAGNA LAYERED WITH MARINARA, PARMESAN CHEESE, HERB
RICOTTA AND MOZZARELLA

LASAGNA BOLOGNESE

OUR 3 CHEESE LASAGNA IS OUR HOMEMADE BOLOGNESE SAUCE

HOMEMADE MEATLOAF

A BLEND OF BEEF AND PORK COOKED WITH MARINARA SAUCE

PULLED CHICKEN MAC AND CHEESE

OUR HOMEMADE MAC AND CHEESE WITH PULLED ROASTED CHICKEN

GRILLED PORK CHOPS WITH ROSEMARY JUS

ROASTED SWEET ONIONS AND APPLE RINGS

BUFFET DINNERS

SILVER ENTRÉE OPTIONS

PAN SEARED TILAPIA VERA CRUZ

GREEN OLIVES, TOMATOES CAPERS AND GARLIC

MUSHROOM RISOTTO

APPLE SMOKED BACON, BLUE CHEESE, FRESH THYME

CHICKEN CORDON BLEU

SWISS CHEESE AND SMOKED HAM STUFFED CHICKEN BREAST
WITH ROASTED TOMATO SAUCE

GRILLED CHICKEN BREAST PROVENCAL

KALAMATA OLIVES, ROASTED TOMATOES AND BASIL

CAJUN SPICED CHICKEN KABOBS

RED AND GREEN BELL PEPPERS, ONIONS, CAJUN CREAM SAUCE

CHICKEN PICCATA

SEARED CHICKEN BREAST CUTLETS WITH BUTTER, LEMON, AND CAPERS

GRILLED CHICKEN PAILLARD

THINLY POUNDED CHICKEN BREAST TOPPED WITH OLIVE OIL, ROASTED
TOMATOES, RED ONIONS, SPINACH AND PARMESAN

MANGO MUSTARD GLAZED PORK LOIN

ROSEMARY SAUCE

PESTO CHICKEN KABOBS

RED AND GREEN BELL PEPPERS, ONIONS, MUSHROOMS

CHILI GLAZED PORK SHANKS

ROASTED TENDER PORK SHANKS WITH SPICY CHILI SAUCE

CHICKEN FRIED STEAK

SERVED WITH APPLE SMOKED BACON-BLACK PEPPER GRAVY

FAJITA MARINATED SKIRT STEAK

CILANTRO, ONIONS, BELL PEPPERS, CRISPY FLOUR TORTILLAS

FAJITA MARINATED SLICED CHICKEN BREAST

CILANTRO, ONIONS, BELL PEPPERS, CRISPY FLOUR TORTILLAS

BUFFET DINNERS

GOLD MENU OPTIONS

PAN SEARED SALMON

SAFFRON CREAM SAUCE, RED GRAPE TOMATOES AND BASIL

BBQ BRAISED SHORT RIBS

ROASTED CARROTS, ONIONS, CELERY

JERK ROASTED PORK TENDERLOIN

CILANTRO, ONIONS, GARLIC AND OUR HOUSE JERK SEASONING

HONEY-GARLIC FLANK STEAK

GRILLED AND SLICED WITH GREEN ONION AND SESAME SEEDS

VEAL SCALOPPINI

ARTICHOKES, SPINACH, MUSHROOM, PARMESAN CREAM

PAN SEARED ATLANTIC SALMON WITH ALMONDS, RAISINS AND

APPLE CIDER CREAM SAUCE

PLATINUM BUFFET OPTIONS

SLOW ROASTED BEEF TENDERLOIN

BEEF TENDERLOIN ROASTED AND SLICED WITH MUSHROOM SAUCE

LEMON ZEST CRAB CAKES

PAN SEARED CRAB CAKES WITH LEMON BUTTER SAUCE

CAJUN CRAWFISH CAKES

PAN SEARED AND SERVED WITH CHARRED TOMATO SAUCE

BASIL SHRIMP

BASIL, OLIVE OIL AND PARMESAN RUBBED SHRIMP WITH SUN-DRIED TOMATOES

GARLIC JUMBO SHRIMP

16-20 SHRIMP POACHED IN BUTTER, GARLIC AND LEMON

BEEF TENDERLOIN KABOBS

RED BELL PEPPERS, RED ONIONS, MUSHROOMS, CABERNET SAUCE

BUFFET DINNERS

SIDES

PARMESAN SCALLOPED POTATOES
MIXED SEASONAL VEGETABLE MEDLEY
CRISPY GREEN BEANS WITH TOASTED ALMONDS
*BUTTERED ASPARAGUS WITH LEMON
SAFFRON INFUSED RICE
PECAN-CRANBERRY WILD RICE WITH TARRAGON
SPICED ALMOND AND RAISIN COUS COUS
HERB ROASTED BABY RED POTATOES
PAN ROASTED MUSHROOMS WITH WHITE WINE AND GARLIC
SWEET JALAPENO-CORNBREAD STUFFING
MAPLE SMASHED SWEET POTATOES WITH VANILLA
ROASTED GARLIC SMASHED BABY RED POTATOES
CAMELIZED ONION MASHED POTATOES
*PETITE BACON AND CHIVE STUFFED TWICE BAKED POTATOES
ASIAGO AND PANCETTA POLENTA
BLEU CHEESE AND BACON RISOTTO CAKES
MUSHROOM AND THYME RISOTTO CAKES
GRILLED SEASONAL VEGETABLES
HONEY THYME ROASTED VEGETABLE MEDLEY
BRAISED BRUSSELS SPROUTS WITH BACON AND ONIONS
BRAISED CABBAGE WITH BACON AND ONIONS
SWEET CREAM CORN WITH BACON AND THYME
STEAMED BROCCOLI
HONEY GLAZED CARROTS
FRESH GREEN BEANS WITH ALMONDS
RATATOUILLE
TAGINE ROASTED VEGETABLES
HONEY-THYME ROASTED VEGETABLE MEDLEY
GRILLED SEASONAL VEGETABLES
OVEN ROASTED BABY BUTTON MUSHROOMS
HOMEMADE CREAM CORN
STEAMED VEGETABLE MEDLEY
BBQ BAKED BEANS
ALMOND-RAISIN COUS COUS
PESTO COUS COUS
SPANISH RICE
JAMBALAYA WITH SAUSAGE AND CHICKEN

*ONLY AVAILABLE FOR GOLD AND PLATINUM BUFFETS

RECEPTIONS

CARVING STATIONS

ALL OF OUR CARVING STATIONS ARE SERVED WITH FRESH BAKED HERB ROLLS

SLOW ROASTED INSIDE ROUND OF BEEF

SERVED WITH HORSERADISH CREAM AND ROASTED MUSHROOM MAYONNAISE

MANGO AND MUSTARD GLAZED PORK LOIN

SERVED WITH BLACK PEPPER-CRANBERRY CHUTNEY

SLOW ROASTED STEAMSHIP OF BEEF (NOT AVAILABLE FOR PACKAGES)

SERVED WITH ROASTED GARLIC AND HORSERADISH CREAM

HONEY GLAZED HAM

SERVED WITH PINEAPPLE CHUTNEY

OVEN ROASTED MAPLE TURKEY BREAST

SERVED WITH BLACK PEPPER MAYONNAISE AND WHOLE GRAIN MUSTARD

BRAISED LEG OF LAMB

CUCUMBER MINT SAUCE AND ASSORTED MUSTARDS

SLOW ROASTED BEEF TENDERLOIN

BLACK PEPPER MAYONNAISE, WHOLE GRAIN MUSTARD, HORSERADISH

WHOLE ROASTED SALMON

CUCUMBER-DILL DIPPING SAUCE, CAPERS, RED ONION, CHIVES

CRISPY WHOLE FRIED SNAPPER (WHEN AVAILABLE)

MANGO SLAW, CITRUS PONZU

CITRUS MARINATED PULLED PORK

FLOUR TORTILLAS, MANGO COMPOTE, PICO DE GALLO, ONIONS, CILANTRO,
CHARRED TOMATO SALSA

RECEPTIONS

ACTION STATIONS

PASTA STATION

YOUR CHOICE OF ONE

PENNE PASTA WITH MARINARA, SLICED OLIVES, FRESH PICKED BASIL,
GRATED PARMESAN AND ITALIAN SAUSAGE

CHEESE TORTELLINI WITH PARMESAN CREAM SAUCE, CHOPPED
ROSEMARY AND ROASTED MUSHROOMS

FARFALLE PASTA WITH GRILLED CHICKEN, FRESH SPINACH, GOAT CHEESE,
ROASTED TOMATOES AND HERB CHICKEN BROTH

RADIATORRE PASTA WITH ROCK SHRIMP, ROASTED TOMATO-
THYME CREAM SAUCE AND FRESH GARDEN VEGETABLES

GEMELLI PASTA WITH HOMEMADE BOLOGNESE,
HERB DE PROVENCE AND PARMESAN CHEESE

POTATO MARTINI STATION

BROWN SUGAR SWEET POTATOES, ROASTED GARLIC
RED POTATOES AND MASHED PURPLE POTATOES
TOPPINGS INCLUDE BACON, CHIVES, PARMESAN, MUSHROOMS,
ROASTED ONIONS, ROCK SHRIMP

STIR FRY STATION

MARINATED CHICKEN AND BEEF STRIPS
PEPPERS, CARROTS, ONIONS, BEAN SPROUTS, SNOW
PEAS, BOK CHOY, BABY CORN CURRY SAUCE,
SESAME SOY SAUCE, SPICY ORANGE SAUCE

CHICKEN AND WAFFLE STATION

MINI HERB WAFFLES TOPPED WITH BUTTERMILK FRIED CHICKEN
ALMOND BUTTER AND MAPLE SYRUP JUS

SLIDER STATION

MINI BEEF AND CHICKEN SLIDERS
SESAME SEED BUNS
HONEY MUSTARD, HORSERADISH CREAM, CONDIMENTS

MAC BAR

WHITE CHEDDAR MACARONI AND CHEESE
ROASTED ONIONS, APPLE SMOKED BACON, TOMATOES,
FRENCH BEANS, MUSHROOM, ROASTED BELL PEPPERS,
PARMESAN CHEESE

RECEPTIONS

ACTION STATIONS

TACO BAR

PULLED PORK AND BRAISED CHICKEN TACOS
MINI FLOUR TORTILLAS AND CRISPY TORTILLA SHELLS
AVOCADO, PICO DE GALLO, LETTUCE, CHEDDAR CHEESE
SALSA VERDE, CHARRED TOMATO SALSA

PANINI STATION

MADE TO ORDER AND CUT IN MINI BITE SIZE PIECES
PROSCIUTTO, MANCHEGO, BASIL
MORTADELLA, MOZZARELLA, BELL PEPPERS
PEPPERONI, PARMESAN, MUSHROOMS, THYME

ASIAN WOK STATION

HONEY SOY MARINATED CHICKEN OVER STICKY RICE
WITH THAI VEGETABLE SALAD
SERVED IN A WHITE CONTAINER WITH CHOPSTICKS

OMELET STATION

FARM FRESH EGGS AND FLUFFY EGG WHITES MADE TO ORDER
TOPPINGS INCLUDE RED ONIONS, BELL PEPPERS, AND SLICED OLIVES
MUSHROOMS, HAM, CHEDDAR CHEESE, SWISS CHEESE,
APPLE SMOKED BACON, CHICKEN AND APPLE SAUSAGE

FAJITA STATION

FAJITA MARINATED CHICKEN AND BEEF
SAUTÉED BELL PEPPERS AND CARAMELIZED ONIONS
FLOUR AND CORN TORTILLAS
SOUR CREAM, SALSA, CHEDDAR CHEESE, GUACAMOLE, PICO DE GALLO

QUESADILLA STATION

MARINATED CHICKEN AND BEEF QUESADILLA MADE TO ORDER
PICO DE GALLO, SALSA, SOUR CREAM, GUACAMOLE,
BLACK BEAN-CORN SALAD

SOUTHWEST CAESAR SALAD STATION

CRISP ROMAINE HEARTS TOSSED TO ORDER AND SERVED
IN CHIPOTLE TORTILLA BASKETS
PICO DE GALLO, SHREDDED PARMESAN, JACK CHEESE, TORTILLA STRIPS, BLACK
BEAN-CORN SALAD, GRILLED CHICKEN AND CREAMY CAESAR DRESSING

AVOCADO MARTINI STATION

FRESH RIPE AVOCADO SERVED IN A MARTINI GLASS WITH SHRIMP CEVICHE,
BLACK BEAN-CORN SALAD, TORTILLA STRIPS, CHARRED
TOMATO SALSA AND TOASTED PUMPKIN SEEDS

RECEPTIONS DISPLAYS

TROPICAL BRIE

CREAMY BRIE WITH RASPBERRY GLAZE, MANGO,
STRAWBERRY AND KIWI

APPLE AND WALNUT BRIE

BRIE CHEESE SMOTHERED IN ROASTED APPLES AND TOASTED
WALNUTS WITH CINNAMON, CLOVE AND NUTMEG

FRUIT AND CHEESE DISPLAY

A DISPLAY OF IMPORTED AND DOMESTIC CHEESES INCLUDING
DANISH BLEU, TILLAMOOK CHEDDAR, PEPPER JACK,
ENGLISH SAGE DERBY, RED WINDSOR AND BRIE
ACCOMPANIED BY FRESH SLICED HONEYDEW, CANTALOUPE,
PINEAPPLE, RED GRAPES AND STRAWBERRIES

ANTIPASTO PLATTER

A DISPLAY OF ITALIAN MEATS AND CHEESES TO INCLUDE:
MORTADELLA, PROSCIUTTO, SALAMI, CALABRESE, COPPOCOLLO, FRESH
MOZZARELLA, PARMESAN, AGED PROVOLONE, ASIAGO
RED GRAPES, SWEET MELON, BLACK OLIVES, ROASTED PEPPERS, HERB
FOCACCIA AND PARMESAN CROSTINI

FETA & ARTICHOKE DIP

A CREAMY BLEND OF FETA CHEESE, ARTICHOKE AND SPINACH
WITH FRESH VEGETABLES AND HERB PITA CHIPS

WHOLE POACHED SALMON PLATTER

A WHOLE POACHED ATLANTIC SALMON WITH WHIPPED
CREAM CHEESE, CAPERS, ONIONS, CHIVES,
CHOPPED EGG AND BRIOCHE CROUTONS

SEASONAL FRUIT DISPLAY

FRESH SLICED HONEYDEW, CANTALOUPE, GOLDEN PINEAPPLE,
STRAWBERRIES, KIWI, MANGO AND SWEET RED GRAPES

HUMMUS

CREAMY HUMMUS WITH HERB PITA CHIPS AND
GRILLED VEGETABLE BROCHETTES

SMOKED SALMON DISPLAY

SMOKED ATLANTIC SALMON SLICED THINLY AND SERVED WITH CHIVES,
CAPERS, RED ONIONS, CHOPPED EGG AND BRIOCHE CROUTONS

RECEPTIONS DISPLAYS

GRILLED SEASONAL VEGETABLE CRUDITÉS

A DISPLAY OF GRILLED SEASONAL VEGETABLES TO INCLUDE ZUCCHINI, YELLOW SQUASH, BELL PEPPERS, CARROTS, ASPARAGUS, JICAMA, SWEET POTATO, BROCCOLI AND CAULIFLOWER
SERVED WITH BASIL PESTO DIP

BABY VEGETABLE CRUDITÉS

BABY ZUCCHINI, SQUASH, CARROTS, RED GRAPE TOMATOES,
SWEET CORN AND ASPARAGUS WITH BASIL-PINE NUT AND
ROASTED GARLIC DIPPING SAUCE

MEDITERRANEAN DISPLAY

A DISPLAY OF GRAPE LEAVES, ASSORTED OLIVES, HUMMUS, ROASTED EGGPLANT, GRILLED VEGETABLES AND CRISPY HERB PITA CHIPS

ASIAN DISPLAY

A DISPLAY OF ASIAN DELICACIES TO INCLUDE:
AVOCADO, TUNA, SMOKED SALMON AND SPICY CRAB SUSHI ROLLS
VEGETABLE, CHICKEN AND SHRIMP SPRING ROLLS
CHILLED CHICKEN AND BEEF BROCHETTES
CREAMY PEANUT AND HONEY SOY DIPPING SAUCE

CLASSIC VEGETABLE CRUDITÉS

FRESH BROCCOLI, CARROTS, CELERY, CAULIFLOWER, CUCUMBER, CHERRY TOMATO AND RADISH SERVED WITH BASIL AND ROASTED GARLIC DIPPING SAUCE

SALUMI DISPLAY

A DISPLAY OF GOURMET ITALIAN MEATS AND SAUSAGES
OLIVES, TOASTED WALNUTS, PICKLED PEARL ONIONS
ASSORTED FRESH BAKED BREADS

CHILLED SLIDER DISPLAY

AN ASSORTMENT OF MINI SLIDERS
SHAVED BEEF WITH HORSERADISH CREAM
GRILLED CHICKEN BREAST WITH HONEY MUSTARD GLAZE
CAJUN SHRIMP SALAD

ROULADE DISPLAY

ITALIAN MEATS WITH BELL PEPPERS, OLIVES AND TOMATO
BBQ BEEF BRISKET WITH ROASTED CORN AND BLACK BEANS
CURRY CHICKEN, WALNUT AND GRAPE
GRILLED VEGETABLE WITH FETA AND HUMMUS

HORS D'OEUVRES

HOT

CHICKEN AND LEMONGRASS DUMPLINGS WITH ORANGE-SOY DIPPING SAUCE
SMOKED CHICKEN AND JACK CHEESE QUESADILLA WITH SALSA AND SOUR CREAM
BAKED FETA AND ARTICHOKE TARTLETTES
WARM BLEU CHEESE AND SWEET TOMATO CONFIT TARTLETTES
FRESH BAKED FOCACCIA WITH ROASTED TOMATOES, OLIVES AND BASIL
LEMONGRASS CHICKEN SATAY WITH BANANA CURRY, GREEN APPLES AND RAISINS
APPLE SMOKED BACON, ONION AND CHEDDAR CHEESE QUICHE
GINGER MARINATED CHICKEN SATAY WITH PEANUT SAUCE
SPINACH AND FETA CHEESE QUICHE
WILD MUSHROOM AND BLEU CHEESE RISOTTO CAKES WITH THYME CREAM
BACON & BLEU CHEESE RISOTTO CAKE
ROASTED BASIL MARINATED SHRIMP WITH TOMATO-OLIVE CHUTNEY
ITALIAN SAUSAGE AND JACK CHEESE IN PUFF PASTRY WITH TOMATO-GARLIC SAUCE
FAJITA MARINATED BEEF AND PEPPER JACK CHEESE ROULADE WITH ONION AND PEPPER
HONEY SOY MARINATED BEEF SATAY WITH GREEN ONIONS AND SESAME SEEDS
PECAN CRUSTED CHICKEN STRIPS WITH WHOLE GRAIN MUSTARD DIPPING SAUCE
CRISPY PORK DUMPLINGS WITH TAMARIND DIPPING SAUCE
CHICKEN AND MUSHROOM BROCHETTES WITH BELL PEPPERS AND HONEY-THYME JUS
PARMESAN CHICKEN STRIPS WITH TOMATO BASIL SAUCE
LEMON ZEST CRAB CAKES WITH SPICY RED PEPPER ROUILLE
SHRIMP AND LEEKS BAKED IN PUFF PASTRY WITH TARRAGON CREAM
CRISPY FRIED SALMON CROQUETTES WITH A SALMON-DILL REMOULADE
BEEF & BLEU CHEESE EN CROUTE
CRISPY WONTON WRAPPED SHRIMP WITH ORANGE SOY GLAZE & SESAME SEEDS
COCONUT CRUSTED FRIED SHRIMP WITH SWEET ORANGE DIPPING SAUCE
CAJUN SPICED CRAWFISH CAKES WITH SPICY ROUILLE

HORS D'OEUVRES

COLD

CURRY CHICKEN, WALNUT AND GRAPE ROULADES

CHICKEN, CRANBERRY AND APRICOT ROULADES

BBQ CHICKEN WITH ROASTED CORN AND BLACK BEAN ROULADES

FRESH FRUIT "KABOBS" WITH HONEY LIME YOGURT SAUCE

MARINATED PORTOBELLO MUSHROOM, BASIL AND TOMATO BROCHETTES

SWEET TOMATO, MOZZARELLA AND RED ONION BROCHETTES

CALIFORNIA ROLLS WITH PONZU SAUCE

SPICY CRAB SUSHI ROLLS WITH PONZU SAUCE

VEGETABLE SPRING ROLLS WITH PEANUT SAUCE

BLEU CHEESE MOUSSE IN ENDIVE WITH CANDIED WALNUTS

BALSAMIC MARINATED GRILLED VEGETABLE TART WITH OLIVE AND FETA

SWEET RED GRAPE "LOLLIPOPS" CRUSTED IN GOAT CHEESE WITH TOASTED PISTACHIOS

BARBECUE BEEF BRISKET FILO CUPS

MARINATED SHRIMP CEVICHE IN TORTILLA CUPS

DRIED BLACK MISSION FIGS STUFFED WITH BLEU CHEESE AND BACON

PISTACHIO CRUSTED GOAT CHEESE WITH TOMATO CONFIT ON FILO

SHRIMP OR CHICKEN SPRING ROLLS WITH PEANUT SAUCE

GOAT CHEESE AND ROASTED BELL PEPPER TARTLETTES

THINLY SLICED PARMA HAM ROULADE WITH SWEET MELON AND TEXAS GOAT CHEESE

THAI MARINATED BABY SHRIMP BROCHETTE WITH GINGER, SESAME AND LEMONGRASS

SMOKED SALMON AND CREAM CHEESE PINWHEELS WITH CHIVE AND RED ONION SWEET

CRAB, MANGO AND LIME ON CRISP CUCUMBER WITH FRESH CILANTRO

PARMA HAM WRAPPED ASPARAGUS TOPS WITH CREAMY ORANGE DIPPING SAUCE

CHILLED SHRIMP COCKTAIL WITH CLASSIC COCKTAIL SAUCE & HORSERADISH MOUSSE

BASIL MARINATED SHRIMP WITH TOMATO-GARLIC CONFIT

SMOKED SALMON AND CREAM CHEESE MOUSSE STUFFED CHIVE CONES

CAVIAR "ICE CREAM CONES"

THINLY SLICED SMOKED DUCK BREAST ON CORN CAKES WITH CRANBERRY CHUTNEY

CHICKEN CAESAR AND PARMESAN "TACO" WITH TOMATO CONFIT

DESSERT STATIONS

TRIO OF FOUNTAINS

WHITE CHOCOLATE, DARK CHOCOLATE AND MILK CHOCOLATE
FRESH FRUIT SKEWERS, PRETZEL STICKS, PEANUT BUTTER COOKIES, CREAM
PUFFS,
STRAWBERRIES, MARSHMALLOWS, GRAHAM CRACKERS

S'MORE STATION

MELTED DARK CHOCOLATE, FRESH HOMEMADE MARSHMALLOW,
HOMEMADE GRAHAM CRACKERS

BUILD YOUR OWN CUPCAKES

VANILLA AND CHOCOLATE MINI HOMEMADE CUPCAKES
SPRINKLES, CRUSHED OREOS, M AND M'S, PEANUTS

TRUFFLE LOLLIPOP

ASSORTED HOMEMADE TRUFFLE LOLLIPOPS
MOCHA, HAZELNUT, PEANUT BUTTER AND JELLY, ALMOND JOY

MILK SHAKE SHOT STATION

VANILLA BEAN ICE CREAM
OREO COOKIES, BANANAS, STRAWBERRIES, CHOCOLATE SAUCE, CARAMEL,
MOCHA

PASTRY TABLE

OUR ELABORATE PASTRY TABLE INCLUDES THE FOLLOWING
A TRIO OF CHOCOLATE FOUNTAINS
CHOCOLATE CUPS WITH ASSORTED CORDIAL SHOTS
PERSONALIZED ICE CARVING
WARM CREPES MADE TO ORDER
A SELECTION OF MINI TARTS, TRUFFLE LOLLIPOPS AND MINI CUPCAKES
S'MORE STATION

BAR MITZVAH SAMPLE PACKAGE

PASSED HORS D'OEUVRES

YOUR CHOICE OF THREE

KIDS PASSED HORS D'OEUVRES

FOCACCIA PIZZA WITH ROASTED TOMATOES AND HERBS

MINI HOT DOGS WITH CHILI SAUCE

PASSED BEVERAGE

WINE, SPARKLING WATER AND SPECIALTY COCKTAIL

ROOT BEER FLOATS

PLATED ADULT DINNER

PLEASE CHOOSE FROM OUR PLATED DINNER SELECTIONS

KID'S BUFFET

SOUTHWEST CAESAR SALAD

WITH BLACK BEANS, ROASTED CORN AND JALAPENO PEPPER JACK CHEESE

PARMESAN CHICKEN FINGERS

ROASTED TOMATO SAUCE

CALIFORNIA ROLLS

PICKLED GINGER, WASABI AND PONZU

MEXICAN DISPLAY

CRISPY TORTILLA CHIPS,

GUACAMOLE, CHARRED TOMATO SALSA

MAC AND CHEESE STATION

RADIATORRE PASTA WITH CREAMY CHEDDAR CHEESE SAUCE

SERVED IN A MINI PASTA BOWL

SLIDER STATION

MINI BURGERS AND PETITE FRIED CHICKEN BREAST SANDWICHES

PANINI "QUESADILLA" STATION

STUFFED WITH CHICKEN, JACK CHEESE AND CILANTRO

DESSERT BUFFET

MINI PASTRY DISPLAY

MINI GOURMET WHITE, BLUE AND SILVER CUPCAKES
VANILLA BEAN CRÈME BRULEE
KEY LIME TARTLETTES
MINI ASSORTED COOKIES
CHOCOLATE TRUFFLES
PECAN CHOCOLATE TARTS

TRIO OF CHOCOLATE FOUNTAINS

WHITE, MILK AND DARK CHOCOLATE
GRAHAM CRACKERS, MARSHMALLOWS, STRAWBERRIES, FRUIT SKEWERS,
CREAM PUFFS AND PRETZELS

MILK SHAKE STATION

VANILLA, CHOCOLATE AND STRAWBERRY MINI MILKSHAKES

HOMEMADE S'MORES

MELTED CHOCOLATE WITH MARSHMALLOW, CHOCOLATE SAUCE AND HOMEMADE
GRAHAM CRACKERS

FRESH BREWED REGULAR AND DECAF COFFEE

&

HOT ORGANIC TEA SELECTION

CINNAMON STICKS, SHAVED CHOCOLATE AND WHIPPED CREAM