

GLORY HOUSE

catering receptions bistro

972-259-1123 www.gloryhousecatering.com 109 S. Main St. Irving, Texas 75060

Holiday Reception Packages at Glory House 2017/2018

Friday/Saturday/Sunday Requires \$3500 minimum

\$35 per person

Buffet meal reception with baked potato bar

Monday-Thursday pricing: (Evening only- Requires \$1000 minimum)

\$25 per person

Holiday Appetizer Reception /Buffet Dinner

Glory House Catering purchased and remodeled our venue to offer events on site with our fabulous catering. For this reason, we do not allow outside catering.

Each Holiday Reception Package at Glory House Includes:

Venue rental

Appetizers and or meal, non-alcoholic drinks

(you can provide your own alcohol when adding a bar setup package)

Long tables and banquet chairs

White table linen

Centerpieces we have on hand & Candles on guest tables, peripheral tables and wall shelves

Full coordination and planning of your on- site event

Professional servers

Acrylic plates, cutlery, white paper dinner napkins, acrylic cups

2 hours vendor load in, 4 hour event, 1 our vendor load out time = 7 hours (Fri-Sun)

1 hours vendor load in, 3 hours event time, 1 hour load out = 5 hours (Mon-Thur)

(We do not rent time past midnight)

Venue Capacity is 125 (minimum rental amount applicable)

Additional Items You May Add To Your Package

Holiday Dessert (cookies may be included in your package)

Gourmet Cakes \$3.99 per person

Keylime pie, chocolate mousse cake
carrot cake, New York Cheesecake,
Strawberry Cheese cake)

Banana pudding \$3.50

Finger desserts \$3.00

(includes mini cheese cakes, brownie bites,
seven layer bars & holiday cookies)

Cookies \$12 Dozen

Cobblers \$25 per pan (Serves 10)

Peach, apple, cherry

Assorted Holiday Pies \$25 Each

Cherry, Apple, Pumpkin

Cherries in the Snow Trifle \$4

(Layers of Crushed Oreos, Cool Whip and Cherry Pie
Filling)

Christmas Salad (orange, red or green) \$3

Whipped cream, Jello, fruit, cottage cheese

Bartender and Bar setup (YOU PROVIDE YOUR OWN ALCOHOL DELIVERED DAY(S) PRIOR TO EVENT)

TABC Certified Bartender(s), glass wine glasses, acrylic high ball/liquor cups, soft drinks,
mixers if needed, ice, lemons, limes

\$350 for 50-79 guests

\$400 for 76-125 guests

\$495 for 126-175 guests

Additional Drinks If Needed

(Your package will come with drinks, but you may want to add more)

Additional soft drinks, tea, punch, lemonade, apple cider - \$1.50 per person

You may also bring in your own soft drinks to use during your event

We suggest you bring in your own Capri Sun or boxed drink w straw for children

Power Point Projector and Screen \$150 flat rate

Sound system with microphone (includes iPod steaming capabilities) \$150 flat rate

Spandex chair covers with sash \$4 per chair (spandex)

Additional Hours \$300 per hour

Champagne glasses for toast \$0.55 each (you provide the champagne)

China \$4 per person

Clear glass plates, stainless cutlery, linen napkins (white/cream /black)

\$35 Reception Fri/Sat/Sun Package at Glory House

(Pricing Includes Rental of Glory House Facility)

CHOOSE TWO PASSED OR TABLE APPETIZER ITEMS from this list to select your appetizers:

- Pumpkin carved with fresh fruit spilling onto tray
- Holiday Cheese Ball Wreath covered in pecans, served with gourmet crackers
- Baked holiday Brie with cranberry chutney, served with sliced breads and crackers
- Fresh veggie tray with assorted fresh cut garden veggies and Ranch dip
- Hummus three ways: traditional, roasted red pepper and black bean- served with tortilla chips
- Roasted red pepper dip with tortilla chips & spinach artichoke dip with sliced French breads
- Pesto cream cheese Christmas tree with red pepper "Christmas lights," with crackers
- One soup (Tomato basil, corn chowder, pumpkin, minestrone, cream of mushroom, broccoli cheese)

CHOOSE TWO MEAT BUFFET ENTRÉES OR APPETIZER ITEMS from this list to begin your dinner menu:

- Rosemary chicken breast
- Holiday turkey white/dark w/sage gravy
- Brisket roast with Aujus
- Brisket Sliders with condiments
- Holiday Pork roast with apples and pears
- Holiday ham w/pineapple brown sugar glaze
- Chicken with a sauce (lemon picata, marsala, Milano sundried tomato, Florentine spinach mushroom)
- Braised balsamic chicken with mild sautéed onions and tomatoes
- Stuffed chicken (sundried tomato, cordon bleu, or spinach mozzarella) with Alfredo sauce
- Cranberry BBQ holiday chicken
- Crab cakes
- Cocktail meatballs with sauce
- Pot roast with carrots/onions/mushrooms

CHOOSE TWO SIDE OR TWO APPETIZER ITEMS from this list to complete your menu:

- Boursin cheese stuffed mushroom caps
- Baked Macaroni & Cheese
- Capris on a stick (mozzarella/basil/tomato)
- Garlic Mashed Potatoes w/ turkey gravy
- Roasted Red Potatoes
- Garlic sautéed green beans
- Green bean casserole
- Caramelized onion/goat cheese pastry
- Long Stem Dilled Green Beans
- Colorful Corn Medley
- Holiday dressing
- Cucumber cups stuffed with dilled cream cheese
- Broccoli /Cauliflower/Carrots
- Garden Salad with Dressings
- Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells
- Boursin cheese stuffed mushrooms
- Sundried tomato/feta tortilla pinwheels & spinach/roasted yellow bell tortilla pinwheels
- Penne Pasta Sauté With Garlic & Herbs
- Broccoli rice casserole
- Sweet potato casserole
- Assorted holiday cookies

Also Included Salad bar and baked potato station

CHOOSE TWO DRINKS to complete your package (Iced water is included)

Cherry mango punch, Iced tea and sweet tea, hot coffee, hot chocolate, hot apple cider, lemonade, sodas

\$25 Mon-Thurs Reception Package at Glory House Menu

(Pricing Includes Rental of Glory House Facility)

CHOOSE TWO PASSED OR TABLE APPETIZER ITEMS from this list to select your appetizers:

- Pumpkin carved with fresh fruit spilling onto tray
- Holiday Cheese Ball Wreath covered in pecans, served with gourmet crackers
- Baked holiday Brie with cranberry chutney, served with sliced breads and crackers
- Fresh veggie tray with assorted fresh cut garden veggies and Ranch dip
- Hummus three ways: traditional, roasted red pepper and black bean- served with tortilla chips
- Roasted red pepper dip with tortilla chips & spinach artichoke dip with sliced French breads
- Pesto cream cheese Christmas tree with red pepper "Christmas lights," with crackers

CHOOSE TWO MEAT BUFFET ENTRÉE OR APPETIZER ITEMS from this list to begin your dinner menu:

- Pot roast with potatoes, carrots, onions, mushrooms
- Rosemary chicken breast
- Holiday turkey white/dark w/sage gravy
- Holiday Pork roast with apples
- Holiday ham
- Meatballs with sauce
- Chicken with a sauce (lemon picata, marsala, Milano sundried tomato, Florentine spinach mushroom)
- Braised balsamic chicken with mild sautéed onions and tomatoes
- Salisbury steak with brown mushroom sauce

CHOOSE TWO SIDE OR TWO APPETIZER ITEMS from this list to complete your menu:

- Boursin cheese stuffed mushroom caps
- Baked Macaroni & Cheese
- Capris on a stick (mozzarella/basil/tomato)
- Garlic Mashed Potatoes w/ turkey gravy
- Roasted Red Potatoes
- Baked brie and cranberry tarts
- Caramelized onion/goat cheese pastry
- Long Stem Dilled Green Beans
- Colorful Corn Medley
- Holiday dressing
- Green bean casserole
- Cucumber cups stuffed with dilled cream cheese
- Broccoli /Cauliflower/Carrots
- Garden Salad with Dressings
- Zucchini, Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells
- Boursin cheese stuffed mushrooms
- Sundried tomato/feta tortilla pinwheels & spinach/roasted yellow bell tortilla pinwheels
- Penne Pasta Sauté With Garlic & Herbs
- Broccoli rice casserole
- Sweet potato casserole
- Assorted holiday cookies

Also Included Salad bar and baked potato station

CHOOSE TWO DRINKS to complete your package (Iced water is included)

Cherry mango punch, Iced tea and sweet tea, hot coffee, hot chocolate, hot apple cider, lemonade, sodas

Vegan and Vegetarian Entrée Substitutions

Add a Pan to Your Buffet

Vegetarian Dishes

\$40 per pan (Serves 12-15)

Veggie Medley & Pasta Alfredo

Penne Pasta Tossed with Broccoli, Cauliflower & Carrots, covered in Alfredo Sauce

Vegetarian Lasagna

Delicious Lasagna with zucchini, squash, onions, mushrooms

Marinated Roasted Vegetable Antipasto

Sautéed Egg Plant, Mushrooms, Large Cut Onions, & Colored Bells Marinated in White Wine with Olive Oil

Linguini with Artichokes

Linguini with artichokes and garlic

Tortellini Pasta with Sundried Tomato

Ricotta stuffed tortellini with garlic and sundried tomatoes, topped with fresh spinach

Vegan Dishes

\$45 per pan (Serves 12-15)

Roasted Bell Stuffed with Veggies/Tofu

Blackened bells topped with sautéed zucchini, yellow squash, mushrooms, onions, and tofu

Curry warm potato salad

with English Peas

Roasted Garlic Veggies

Chickpeas onions, mushrooms, tomatoes

Baby Bella and Spinach Rice Pilaf

Pan-fried pumpkin and with vegan pasta

Infused with red pepper oil

Green bean and chickpea salad

with sesame dressing

Grilled veggies and almond couscous

Red and yellow bells, mushrooms, garlic sautéed onions

Warm roasted potato salad

with sundried tomatoes and basil dressing

Stir fried tofu with greens asparagus,

With mushrooms, long stem green beans & roasted bells

Warm Couscous salad with artichokes

Sundried tomatoes, chickpeas, and olive oil