

GLORY HOUSE

catering receptions bistro

972-259-1123

www.gloryhousecatering.com

Reception Packages at Glory House 2017

Venue Located at 109 S. Main Street, Irving, Texas 75060

Saturday/Sunday pricing:

(Requires \$3700 minimum purchase)

\$37 per person

Event times beginning Aug. 5, 2017 are scheduled at 7 PM- 11 PM or 8 PM- 12 AM

(We are open for brunch during day)

Monday-Thursday pricing:

(Evening only- Requires \$1000 minimum purchase)

\$25 per person Buffet meal reception with salad bar/baked potato bar

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.

(Menu packages Begin on page 3)

EACH RECEPTION PACKAGE AT GLORY HOUSE INCLUDES:

Venue rental

Appetizers, buffet meal, non-alcoholic drinks

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

Guest tables with white 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 dinner plates, Acrylic Cutlery, Acrylic Cups

Acrylic cake plates, forks, paper napkins

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)

Venue Capacity 125 (minimum rental amount applicable)

We do not rent past midnight

ADDITIONAL SERVICES YOU MAY ADD

Dessert (not included in any package) \$2-\$7.50 per person (or bring in your own cake)

Brownies, Key lime pie, chocolate mousse cake, carrot cake, lemon crunch cake, banana pudding, Finger desserts (includes mini cheese cakes, brownie bites, seven layer bars)

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 80-125 guests

\$495 for 126-175 guests

Add China

Add clear glass plates, stainless cutlery, linen napkins, glassware \$4 per person

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 each

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

Seat covers with sash \$4 per Cover and Sash, Install and Removal

Additional Hours \$250 per hour

7 LED up lights \$75

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

\$37 Reception Sat/Sun Package at Glory House

Signature Appetizers w/ Buffet Dinner OR Heavy Appetizer Menus (Pricing Includes Rental of Glory House Facility)

CHOOSE THREE APPETIZER ITEMS from this list to select your appetizers:

- Boursin cheese stuffed mushroom caps
- Gourmet cheese ball with pecans served on gourmet cracker
- Tex mex layer dip in tortilla tart with beans, guacamole, sour cream, salsa, cheese
- Cheese cubes on frill toothpick
- Fruit skewers (strawberry, fresh pineapple, melon and cantaloupe)
- Spinach artichoke dip on sliced French bread
- Roasted red pepper dip in tortilla tart
- One soup (tomato basil, cream of mushroom, corn chowder, minestrone, broccoli cheese)

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

- Butter Herb rub chicken breast (garlic, rosemary, basil, oregano)
- Lemon garlic chicken breast
- 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
- Chicken artichoke
- Brisket roast with Aujus
- BBQ Brisket
- Pork Roast (with apples or with cabbage)
- Beef lasagna
- Crab cakes

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
- Roasted Red Potatoes
- Baked brie and cranberry tarts
- Caramelized onion/goat cheese pastry
- Long Stem Dilled Green Beans
- Colorful Corn Medley
- Zucchini & Yellow Squash Sauté
- Green Bean Almandine
- Broccoli /Cauliflower/Carrots
- Garden Salad with Dressings
- Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells
- Glazed Carrots
- Black Eyed Peas
- Chara Beans
- Creamy Coleslaw
- Southern Potato Salad
- Garden Pasta Salad
- Penne Pasta Sauté With Garlic & Herbs
- Stuffed Tortellini Pasta Sautéed
- Spanish Rice

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

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

\$25 Mon-Thurs Reception at Glory House Menu

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

- Cheese ball with pecans served with gourmet crackers
- Garden salad with dressings
- Fruit skewers (strawberry, fresh pineapple, melon and cantaloupe)
- Spinach artichoke dip on sliced French bread
- Roasted red pepper dip in tortilla tart
- Veggie and cheese trays

CHOOSE TWO BUFFET ENTRÉE ITEMS from this list to begin your **BUFFET dinner menu:**

- Herb rub chicken breast (garlic, rosemary, basil, oregano)
- Dijon chicken breast (delicious Dijon mustard glaze)
- Lemon garlic chicken breast
- Braised balsamic chicken with mild sautéed onions and tomatoes
- Chicken with a delicious sauce (Florentine, Marsala or Lemon Picata)
- All beef meatballs with sauce (BBQ, Teriyaki, marinara, raspberry chipotle, or Swedish)
- Meatloaf- Italian w/marinara or traditional with brown gravy
- Bourbon sausage
- Salisbury steak (all beef hamburger patty with mushroom gravy)
- Brunch egg casserole (Ham OR bacon and cheese, or topped with fresh spinach/mozzarella)
- Roasted ham

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

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| • Toasted Orzo Rice Pilaf | • Zucchini, Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells |
| • Stir Fry Rice | • Glazed Carrots |
| • Baked Macaroni & Cheese | • Black Eyed Peas |
| • Cornbread Dressing | • Charro Beans |
| • Garlic Mashed Potatoes | • Creamy Coleslaw |
| • Roasted Red Potatoes | • Southern Potato Salad |
| • Creamy Parmesan Potatoes | • Garden Pasta Salad |
| • Broccoli Rice Casserole | • Penne Pasta Sauté With Garlic & Herbs |
| • Long Stem Dilled Green Beans | • Stuffed Tortellini Pasta Sautéed |
| • Colorful Corn Medley | • Spanish Rice |
| • Zucchini & Yellow Squash Sauté | • Breakfast breads & scones |
| • Green Bean Medley With Carrots and Cauliflower | |

Select two drinks (water comes with)

Cherry mango punch, Iced tea and sweet tea, hot coffee, hot apple cider, lemonade, soft drinks

ADD Dessert for \$3.00 per person (NOT INCLUDED ABOVE)

- Cake Brownies & Seven layer bars
- Cream puffs w/powder sugar & chocolate eclairs
- Finger desserts: mini cheese cakes & lemon bars

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

Pan-fried pumpkin and with vegan pasta

Infused with red pepper oil

Roasted Garlic Veggies

Chickpeas onions, mushrooms, tomatoes

Grilled veggies and almond couscous

Red and yellow bells, mushrooms, garlic sautéed onions

Warm roasted potato salad

With curry and coconut milk

Stir fried tofu with greens asparagus,

With mushrooms, long stem green beans & roasted bells

Baby Bella and Spinach Rice Pilaf