

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

Friday/Saturday/Sunday pricing:

(Requires \$3000 minimum purchase)

\$35 per person

Monday-Thursday pricing:

(Evening only- Requires \$800 minimum purchase)

\$25 per person Buffet meal reception

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 linen

Centerpieces we have on hand & Candles on guest tables

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-Fri)

Venue Capacity 125 (minimum rental amount applicable)

We do not rent past midnight

ADDITIONAL SERVICES YOU MAY ADD

Dessert (not included in any package) See page 8 (or bring in your own cake)
Brownies, Key lime pie, chocolate mousse cake, carrot cake, lemon crunch cake,
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 40-69 guests * \$450 for 70-125 guests

Add China

Add white china or 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 streaming capabilities) \$150 flat rate

Spandex seat covers with sash \$4 per cover and cash, Install and removal

Additional Hours \$300 per hour

Champagne glasses for toast \$0.59 each (you provide the champagne)

Gourmet Coffee Bar \$350

Pour over fresh roasted coffee, assorted syrups, creams, whipped cream, hot teas
and Coffee expert attendant

Ceremony on Site- Reception Style

Guests are seated at guest tables during ceremony
Coordination included- itinerary, rehearsal, implementation
Lighted arch, candelabra stands (you provide taper candles)

\$500

\$35 Friday/Saturday/Sunday Event On Site at Glory House

Signature Appetizers w/ Buffet Dinner OR Heavy Appetizer Menus

(Pricing Includes Rental of Glory House Facility)

CHOOSE TWO 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 white wine chicken breast
- Chicken artichoke
- Rosemary 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
- Brisket roast with Aujus
- BBQ Brisket
- Pork Roast (with apples or Hawaiian)
- 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
- Jalapeno cream corn
- 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

& Add Service Charge

\$35 FRI/SAT/SUN HOLIDAY Event On Site at Glory House

(Pricing Includes Rental of Glory House Facility) Menu offer Oct.-Jan.

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:

- Butter herb white wine chicken breast
- Holiday turkey white/dark w/sage gravy
- Cranberry Brisket roast
- Brisket Sliders with condiments
- Holiday Pork roast with apples
- Holiday ham w/pineapple brown sugar glaze
- Chicken with a sauce (lemon picata, marsala, Milano sundried tomato, Florentine spinach mushroom)
- BBQ Cranberry chicken breast
- Braised balsamic chicken breast
- 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
- Chicken Artichoke

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 sauteed green beans
- Green bean casserole
- Caramelized onion/goat cheese pastry
- Long Stem Dilled Green Beans
- Jalapeno cream corn
- 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
- Lemon Zest Rice Pilaf
- Assorted holiday cookies

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

& Add Service Charge

\$25 Mon-Thurs Event On Site at Glory House

(Pricing Includes Rental of Glory House Facility)

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

- Domestic cheeses including our signature cheese ball with pecans, with crackers and breads
- 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
- Fresh veggie and cheese trays

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

- Chicken fajitas with tortillas, sour cream, pico de gallo, shredded cheddar (Add guac for \$2 per person)
- Beef soft tacos
- Rosemary chicken breast
- Cranberry BBQ chicken breast
- Sweet n sour chicken breast
- All beef meatballs with sauce (BBQ, Teriyaki, marinara, or Swedish)
- Pork egg rolls
- 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)

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

- Lemon zest rice pilaf
- Stir Fry Rice with bacon
- Baked Macaroni & Cheese
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Creamy Parmesan Potatoes
- Broccoli Rice Casserole
- Long Stem Dilled Green Beans
- Jalapeno cream corn
- Zucchini & Yellow Squash Sauté
- Green Bean Medley With Carrots and Cauliflower
- Zucchini, Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells
- Glazed Carrots
- Black Eyed Peas
- Charro Beans
- Creamy Coleslaw
- Southern Potato Salad
- Garden Pasta Salad
- Penne Pasta Sauté With Garlic & Herbs
- Stuffed Tortellini Pasta Sautéed
- Spanish Rice
- Breakfast breads & scones

20% Service Charge Additional

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 \$2.00 per person (NOT INCLUDED ABOVE)

- Cake Brownies & Seven layer bars
- Cream puffs w/powder sugar & chocolate eclairs

& Add Service Charge

\$25 Mon-Thurs HOLIDAY Event On Site at Glory House **(Pricing Includes Rental of Glory House Facility) Menu Offered Oct. – Jan.**

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 with pineapple brown sugar glaze
- Meatballs with Teriyaki pineapple glaze
- Chicken with a sauce (lemon picata, marsala, Milano sundried tomato, Florentine spinach mushroom)
- Sweet n sour chicken breast
- Salisbury steak with brown mushroom sauce
- Cranberry BBQ chicken breast

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
- Lemon Zest Rice Pilaf
- Assorted holiday cookies

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

& Add Service Charge

Vegan and Vegetarian Entrée Substitutions

Add a Pan to Your Buffet

Vegetarian Dishes

\$45 per pan (Serves 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

\$40 per pan (Serves 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

DESSERTS

Gourmet Cakes \$3.99 per person

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

Banana pudding \$3.99

Finger desserts \$3.00

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

Cookies \$12 Dozen

Holiday Cookies \$12 Dozen (Seasonal)

Cobblers \$25 per pan (Serves 10)

Peach, apple, cherry

Assorted Holiday Pies \$25 Each

Cherry, Apple, Pumpkin (SEASONAL)

Cherries in the Snow Trifle \$4

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

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

Whipped cream, Jello, fruit, cottage cheese
(SEASONAL)