

bistro

GLORY HOUSE®

972-259-1123

www.gloryhousecatering.com

Private Full Service Bistro Event 2018/2019

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

Event space for up to 140 guests

Elegant Dinner Package \$25 PP

Two table or passed appetizers
Buffet dinner with three sides, rolls
Tea, water
Either soft drinks, coffee, lemonade, or punch
Includes scheduled setup time, 3-4 hour party
Professional servers
All linen (black, ivory, white, chocolate)
Includes chocolate chair covers (fee to change color)
Disposables
Coordination

Glorious Reception Package - \$35 PP

Full appetizer package with station & passing
Dual entree buffet dinner with three sides, rolls
Tea, water
Either soft drinks, coffee, lemonade, or punch
Includes scheduled setup time, 3-4 hour party
Professional servers
All linen (black, ivory, white, chocolate)
Includes chocolate chair covers (fee to change color)
China, disposables
Coordination

Remarkable Horsd'Oeuvres Reception Package \$39 PP

Full appetizer package with station and passing
Heavy appetizer reception
Tea, water, coffee
Either soft drinks, lemonade, or punch
Includes scheduled setup time, 3-4 hour party
Professional servers
All linen (black, ivory, white, chocolate)
Includes chocolate chair covers (fee to change color)
China, disposables
Coordination

4 hour Friday, Saturday, Sunday bookings require a \$2500 Minimum

3 Hour Monday- Thursday bookings require a \$800 Minimum

No outside catering allowed. Custom items including wedding cakes are allowed w/approval

Glory House Elegant Dinner Event Menu Options \$25 PP

CHOOSE TWO APPETIZERS

- Fresh fruit platters or passed fruit skewers
- 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
- Caprese on a stick- fresh mozzarella/tomato/basil skewers
- Spinach artichoke dip w/ sliced French bread
- Hummus station w/assorted hummus dips, pita chips and fresh veggies
- Veggie and cheese trays with Ranch dip
- Chili con Queso and salsa station with tortilla chips

CHOOSE ONE

- Butter herb white wine chicken breast & holiday ham
- Rosemary chicken and all beef meatballs w/marinara and Alfredo on the side
- Rosemary chicken breast & holiday beef stroganoff
- Chicken fajitas w/bells/onions tortillas & beef soft tacos
- Braised balsamic chicken with mild sautéed onions and tomatoes & bourbon sausage
- Chicken Milano with Italian sundried tomato cream sauce & pesto meatballs
- Chicken marsala with creamy mushroom sauce & pepperoni pasta bake
- Teriyaki chicken w/pineapple & sweet n sour meatballs
- Cranberry BBQ chicken & smoked sausage
- Brunch menu with breakfast sausage egg dish & assorted “tea” sandwiches
- Assorted cocktail sandwiches including turkey, ham, chicken salad, vegetarian

CHOOSE THREE SIDES

- Baked Macaroni & Cheese
- Penne pasta with garlic and herbs
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Creamy parmesan potatoes au gratin
- Green bean almandine
- Jalapeno cream corn
- Colorful Corn w/fire roasted red bells
- Broccoli /Cauliflower/Carrots
- Garden Salad with Dressings
- Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells
- Glazed Carrots
- Chara Beans
- Southern Potato Salad
- Garden Pasta Salad
- Penne Pasta Sauté With Garlic & Herbs
- Spanish rice
- Herbed rice
- Roasted Brussel sprouts w/bacon or vegetarian
- Baked beans w/bacon
- Kettle chips & fritos w/French onion dip
- Chili con Queso with salsa and chips

Service charge and 8.25% sales tax additional

Glory House Glorious Reception Menu Options \$35 PP

CHOOSE ONE APPETIZER STATION FOR TABLE PLACEMENT AND PASSING FOR YOUR EVENT

- Fresh fruit and domestic cheese displays with dried and fresh fruits and fruit skewers
- Add Import cheeses to the above for an additional \$2 per person)
- Mediterranean appetizers including chilled chickpea salad, veggie/relish trays w/fresh veggies, olives, cheeses with pesto hummus dip
- Mexican appetizers with tex-mex layer dips, salsa, spiced tortilla chips & red bell tortilla pinwheels
- Italian appetizers with caprese on a stick, veggie trays with Italian and Ranch dressings, Relish trays with pepperoncini, olives, tomatoes
- Fresh salad station with garden salad, Caesar salad and fresh veggie trays. With toppings and dressings on the side. Toppings include croutons, bacon bits, shredded cheeses.
- Dips with breads, crostini and chips including spinach artichoke dip, assorted hummus, salsa and Ranch dip
- Soup and salad station including 2 soup choices and garden salad with dressings (tomato basil, corn chowder, cream of mushroom, potato, minestrone)

CHOOSE TWO ENTRÉES

- 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
- Pasta station with rosemary chicken w/homemade Alfredo/Marinara on the side
- All beef Italian meatballs w/Pesto
- Pot roast with carrots/onions/mushrooms
- Chicken Artichoke
- Swedish meatballs & cranberry BB meatballs Dual
- Hawaiian pork sliders w/pineapple chipotle slaw
- Pork roast w/tart apples

CHOOSE THREE SIDES for GLORIOUS RECEPTION PACKAGE

- Baked Macaroni & Cheese
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Creamy parmesan potatoes au gratin
- Green bean almandine
- Jalapeno cream corn
- Colorful Corn w/fire roasted red bells
- Broccoli /Cauliflower/Carrots
- Garden Salad with Dressings
- Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells
- Glazed Carrots
- Chara Beans
- Southern Potato Salad
- Garden Pasta Salad
- Penne Pasta Sauté With Garlic & Herbs
- Spanish rice
- Herbed rice
- Roasted Brussel sprouts w/bacon or vegetarian
- Baked beans w/bacon
- Kettle chips
- Chili con Queso with salsa and chips
- 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

Service charge and 8.25% sales tax additional

Glory House Remarkable Horsd'Oeuvres Menu Options \$39 PP

CHOOSE ONE APPETIZER STATION FOR TABLE PLACEMENT AND PASSING FOR YOUR EVENT

- Import and domestic cheeses and fruit displays, dried fruits and fruit dip
- Vegan & Mediterranean appetizers including chilled chickpea salad, fresh veggies and relish trays w/ olives, cheeses with pesto hummus dip, red bell hummus with pita chips and spiced tortilla chips
- Tex Mex station with tex-mex layer dips, salsa, spiced tortilla chips & red bell tortilla pinwheels, black bean relish, chili con queso, pico de gallo, jalapenos
- Antipasto station w/genoa salami/pepperoni, grilled veggies strips, caprese salad, veggie trays with Italian and Ranch dressings, Relish trays with pepperoncini, olives, tomatoes, pickled okra, sundried tomato/feta tortilla pinwheels
- Fresh salad station with garden, Caesar and fresh spinach salads with toppings and dressings on the side. Toppings include croutons, bacon bits, shredded cheeses and fresh veggies and black bean relish
- Dips with breads, crostini and chips including spinach artichoke dip, assorted hummus, salsa and Ranch dip, lomi lomi smoked salmon ceviche w/pita chips
- Soup and salad station including 2 soup choices and garden salad with dressings & Caesar salad w/dressings (tomato basil, corn chowder, cream of mushroom, potato, minestrone)

CHOOSE TWO ADDITIONAL APPETIZERS BELOW

- Boursin cheese stuffed mushrooms
- Hummus trio- black bean, pesto, red bell w/pita chips
- Fresh fruit and cheese displays
- Spiced cream cheese stuffed cucumber cups & fresh veggies display
- Signature cheese ball with pecans and baked brie w/sliced breads and crackers
- Caramelized onion/goat cheese puffed pastry squares
- Roasted red pepper dip & spinach artichoke dip w/spiced tortilla chips
- Sundried tomato/feta & spinach/fire roasted yellow bell vegetarian pinwheels
- Vegan garden pasta salad & chickpea salads
- Greek salad tartelettes
- Caprese on a stick- mozzarella/basil/tomato skewers
- Mashed potato station w/cheddar, chives, sour cream, bacon bits

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CHOOSE THREE FINAL APPETIZERS for REMARKABLE HORSD'OEURVES PACKAGE

- Crab cakes with cocktail and remoulade sauces
- Jumbo shrimp cocktail
- Chicken and pineapple skewers
- All beef meatball popsicles w/dipping sauces
- Brisket and ham carving station
- Blackened salmon filet
- Chicken artichoke
- Stuffed chicken (sundried tomato, cordon bleu, or spinach mozzarella) with Alfredo sauce
- Pasta station with rosemary chicken w/homemade Alfredo/Marinara on the side
- All beef Italian meatballs w/Pesto
- Hawaiian pork sliders with pineapple chipotle slaw
- Potato crusted chicken sliders w/country gravy
- Brisket taco station w/red beans and rice
- Chicken fajita station w/red beans and rice
- Antipasto Skewers with Genoa Salami, Pepperoni, Italian Cheeses, Italian Pepper & Assorted Olives
- Holiday Bacon Wrapped Yams
- Holiday Bourbon Sausage Bites with Bourbon, Brown Sugar Glaze with frill toothpicks
- Lemon Chicken Picasa Bites
- All Beef Mini Cocktail Meatballs (Guests Love These!) Choice of 2- Teriyaki, Swedish, Sweet n Sour, BBQ, Holiday Cranberry BBQ
- Stuffed Jalapeno Fire Crackers Halves Stuffed with Cajun Spiced Cream Cheese, Wrapped with Bacon
- Bacon and Cheddar Stuffed Mushrooms
- Cheesy Crab Stuffed Mushroom Caps
- Tropical Chicken Salad Stuffed Asian Tartelette
- Two Bite Size Club Sandwiches with Frill Toothpick on Assorted Breads
- Mini Cocktail Sandwiches To Include Turkey & Spiced Cream Cheese, Bruschetta Style Tomato Mozzarella, Roast Beef & Cheddar, Ham & Swiss
- Antipasto –Gorgeous trays of genoa salami, pepperoni, mozzarella balls, pepperoncini peppers, assorted olives, & cherry tomatoes. Served with sliced French breads
- Nacho Station with Taco Meat Tortilla Chips, Salsa, Chili Con Queso, Taco Meat, Jalapenos, Fresh Pico de Gallo

Service charge and 8.25% sales tax additional

Embellish Your Event

Desserts

Gourmet Cakes \$4.99 per person (Key lime pie, chocolate mousse cake

Carrot cake, New York Cheesecake, Strawberry Cheese cake)

Finger desserts \$3.00 (includes mini cheese cakes, brownie bites, seven layer bars)

Holiday Cookies \$12 Dozen Fresh baked

Cobblers \$25 per pan (Serves 10) Peach, apple, berry

Homemade Pies \$25 Each Cherry, Apple, Pumpkin, Pecan, Strawberry Rubarb

Plated Meal Service Add \$6 to your package

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

Power Point Projector and Screen \$150 flat rate

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

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

Colored sashes on chairs and/or tables \$1 each

Additional Hours \$300 per hour

Champagne glass Rental for toast \$1 each (you provide the champagne)

S'mores Bar \$4.99 per person

Beautiful pine boxes filled with chocolate, marshmallows, graham crackers w/bamboo skewers

Ceremony on Site- Reception Style \$500

Guests are seated at guest tables during ceremony

Coordination included- itinerary, rehearsal, implementation

Lighted arch, candelabra stands (you provide taper candles)

Glory House Private Bistro Reception

For a detailed quote, visit www.gloryhousecatering.com/getaquote