

# bistro

## GLORY HOUSE®

972-259-1123

[www.gloryhousecatering.com](http://www.gloryhousecatering.com)

### Private Full Service Bistro Event 2019/2020

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 - \$32 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)  
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)  
Disposables  
Coordination

**4 hour Friday, Saturday bookings require a \$2000 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
- 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 YOUR MENU**

- Rosemary chicken and all beef meatballs w/marinara and Alfredo on the side, penne pasta with herbs, broccoli/cauliflower/carrots, garden salad, rolls and butter
- Roasted chicken with potatoes/carrots/onions in jus, green beans w/fire roasted red bells, herbed rice, garden salad, rolls, butter
- Chicken fajitas w/bells/onions tortillas & beef soft tacos, charro beans, Spanish rice, garden salad, sour cream, pico de gallo, shredded cheddar, tortillas Add guacamole for \$2 per person
- Braised balsamic chicken with mild sautéed onions and tomatoes & bourbon sausage, spicy curry potatoes, jalapeno cream corn, garden salad, rolls
- Chicken Milano with Italian sundried tomato cream sauce & pesto meatballs, herbed linguini, yellow squash medley, garden salad, rolls
- Teriyaki chicken w/pineapple & hickory BBQ meatballs, fried rice with bacon, garlic green beans, garden salad, rolls
- Cranberry BBQ chicken & smoked sausage, Southern potato salad, dilled green beans, jalapeno cream corn, rolls
- Brunch menu sausage & bacon egg brunch casserole dishes, assorted “tea” sandwiches (turkey, chicken salad, cucumber, pimento cheese), garden pasta salad, skillet potatoes, fresh chopped fruit, chips and dips
- Assorted cocktail sandwiches including turkey, ham, chicken salad, vegetarian, fresh chopped fruit, potato salad, spinach artichoke dip with spiced tortilla chips, veggie tray with Ranch dip

**Service charge and 8.25% sales tax additional**

## **Glory House Glorious Reception Menu Options \$32 PP**

### **CHOOSE YOUR APPETIZER PACKAGE**

- Fresh fruit and domestic cheese displays (add import cheese for \$2 PP)
- 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

### **CHOOSE YOUR MENU:**

- Brisket roast w/jus & rosemary chicken, creamy parmesan potatoes au gratin, jalapeno cream corn, garden salad, rolls
- Holiday turkey white/dark w/sage gravy, holiday ham with pineapple brown sugar glaze, mashed potatoes, turkey gravy, green beans, sweet potato casserole, cranberry sauce, rolls
- Sundried tomato stuffed chicken w/cream sauce, all beef pesto meatballs, linguini with artichokes, broccoli/cauliflower/carrots, Caesar salad, rolls
- Brisket OR Pork Sliders with slaw on the side, chicken and pineapple skewers with teriyaki sauce, fried rice w/bacon, garlic green beans, jalapeno cream corn, rolls
- Holiday Pork roast with apples, lemon chicken picata, herbed rice, yellow squash medley, garden salad, rolls
- Chicken Milano with sundried tomato cream sauce, bourbon sausage, roasted red potatoes, penne pasta tossed with broccoli/cauliflower/carrots, garden salad, rolls
- Chicken Florentine, brisket roast, garlic mashed potatoes, green bean casserole, garden salad, rolls
- Beef burgundy roast w/potatoes/mushrooms/onions, butter herb white wine chicken, baked mac & cheese, garlic green beans, garden salad, rolls
- Chicken Artichoke & all beef pesto meatballs, herbed rice, jalapeno cream corn, garlic green beans, rolls
- Potato crusted chicken, bourbon sausage, mashed potatoes, country gravy, green beans with fire roasted red bells, jalapeno cream corn, rolls

**Service charge and 8.25% sales tax additional**

# **Glory House Build Your Own Horsd'Oeuvres Menu Options \$39 PP**

## **Step 1 CHOOSE ONE APPETIZER STATION**

- 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

## **Step 2 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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### **Step 3 CHOOSE THREE FINAL APPETIZERS for BUILD YOUR OWN 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
- 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 - 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 \$5.99 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-\$30 Each Cherry, Apple, Pumpkin, Pecan,

### Plated Meal Service Add \$10 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

### Spandex seat covers (other than chocolate brown) with colored sash \$4 per (includes placement)

### Colored sashes on chairs and/or tables \$2 each

### Additional Hours \$300 per hour

### Champagne glass Rental for toast \$0.69 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 Receptions

For a detailed quote, visit [www.gloryhousecatering.com/getaquote](http://www.gloryhousecatering.com/getaquote)