



Private Full Service Bistro Event 2019/2020

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

Event space for up to 120 guests

4 hour Friday, Saturday bookings require a \$1500 Minimum

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

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

Private Events Include:

Private Venue Use

Professional Service Staff

Event Time Line Coordination

Chosen Package Menu

Bistro Glory House Private Breakfast Reservation Options

MONDAY – FRIDAY

Morning Glory Breakfast \$20

- Scrambled eggs,
- hickory smoked bacon
- breakfast sausage
- skillet potatoes
- biscuits & country gravy (and jelly/butter)
- Chilaquiles (eggs w/sautéed corn tortillas, cheese, green chilis)
- refried beans
- fresh chopped fruit
- Coffee, orange juice

Continental Breakfast \$15

- Breakfast tacos (bacon, sausage and vegetarian)
- Assorted scones, muffins, croissants with whipped blueberry cream cheese
- Fresh chopped fruit
- Some fruit yogurts
- Hot coffee with condiments
- Orange juice

SATURDAY BRUNCH

Tea Sandwich Brunch Menu

Assorted “tea” sandwiches including chicken salad, pimento cheese and cucumber, Sausage/egg/spinach brunch casserole bake, hickory smoked bacon, fresh fruit platter, skillet potatoes, garden pasta salad, kettle chips, iced tea, lemonade, coffee \$25

Southern Brunch Menu

Potato crusted chicken sliders with country gravy, scrambled eggs, hickory smoked bacon, sausage, fresh chopped fruit, Southern potato salad, veggie/relish trays w/ Ranch dip, iced tea, lemonade, coffee \$30

Green Eggs & Ham Brunch Menu

Scrambled eggs topped with fresh chopped spinach/mozzarella/fresh chopped tomatoes, traditional scrambled eggs, roasted sliced ham, hickory smoked bacon, skillet potatoes, chickpea salad, garden pasta salad, fresh chopped fruit, tropical chicken salad mini sandwiches, sundried tomato/feta tortilla pinwheels, iced tea, lemonade, coffee \$35

Bistro Glory House Private Event Options

Elegant Event Package \$25 PP

CHOOSE ONE APPETIZER

- Fresh fruit skewers
- Gourmet cheese ball with pecans served with gourmet crackers
- Tex mex layer dip with beans, guacamole, sour cream, salsa, cheese, served with spiced tortilla chips
- Caprese on a stick- fresh mozzarella/tomato/basil skewers
- Spinach artichoke dip w/ sliced French bread and garlic baguettes
- Hummus station (black bean, pesto and traditional hummus), pita chips and celery/carrot sticks
- Chili con Queso and salsa station with tortilla chips, jalapenos
- Garden salad with Ranch and Balsamic dressings on the side

CHOOSE YOUR MENU

- Braised balsamic chicken, roasted red potatoes, fresh seasonal sautéed veggies, soft rolls
- Rosemary chicken, herbed penne pasta, marinara, alfredo, veggie medley, soft rolls
- Butter herb white wine chicken, herbed rice, fresh seasonal sautéed veggies, soft rolls
- Bourbon sausage (or BBQ sausage), cranberry BBQ chicken, charro beans, green beans, pickles, sliced onions, jalapenos, soft rolls
- Assorted sandwiches including turkey, ham, chicken salad, vegetarian, fresh chopped fruit, garden pasta salad, potato chips, pickles, condiments
- Brisket stuffed baked potatoes with toppings of shredded cheese, sour cream, bacon bits, chives, BBQ sauce, baked beans, garden salad with dressings, soft rolls

ALSO INCLUDED

- Non-alcoholic drinks
- Professional servers
- Surround sound
- Venue rental
- Table linen and centerpieces with candles
- Time line coordination

Service charge and 8.25% sales tax additional

Bistro Glory House Evening Private Event Options

Glorious Event Package \$32 PP

CHOOSE YOUR APPETIZER PACKAGE

- Fresh fruit and domestic cheese displays (add import cheese for \$4 PP)
- Caprese on a stick (mozzarella/fresh basil/fresh tomato skewers) with red wine vinegar drizzle & cheese/olive mini skewers
- Fresh salad station with garden salad & Caesar salad
- Spinach artichoke dip with garlic baguettes and sliced French bread
- Hummus display with black bean, pesto and traditional hummus with spiced tortilla chips, pita chips

CHOOSE YOUR MENU:

- Chicken marsala with creamy mushroom sauce, garlic mashed potatoes, sautéed garlic green beans, soft rolls
- Holiday turkey white/dark w/sage gravy, holiday ham with pineapple brown sugar glaze, mashed potatoes, turkey gravy, green beans, soft rolls (add dressing \$2.50, add sweet potato casserole \$4)
- Sundried tomato stuffed chicken w/cream sauce, all beef pesto meatballs, herbed linguini, fresh seasonal sautéed veggies, soft rolls
- Brisket OR Pork Sliders, teriyaki chicken sliders, fried rice w/bacon, sautéed garlic green beans, jalapeno cream corn, soft rolls
- Chicken Milano with sundried tomato cream sauce, bourbon sausage, roasted red potatoes, fresh seasonal sautéed veggies, soft rolls
- Chicken Florentine, garlic mashed potatoes, fresh seasonal sautéed veggies, soft rolls
- Potato crusted chicken, bourbon sausage, mashed potatoes, country gravy, green beans with fire roasted red bells, soft rolls

ALSO INCLUDED

- Non-alcoholic drinks
- Professional servers
- Surround sound
- Venue rental
- Table linen and centerpieces with candles
- Time line coordination

Service charge and 8.25% sales tax additional

Heavy Horsd'Oeuvres Event Package \$38

Choose 3 from List A & 3 from List B

LIST A APPETIZERS

- **Domestic Cheeses** Including Baby Swiss, Aged Cheddar, Savory Pepper Jack, Muenster & Pecan Covered Cheese Ball Spread. Served with Crackers, Sliced Breads (table only) **(Import add \$2)**
- **Caprese on a Stick**- Ripe Cherry Tomatoes, Mozzarella Balls, Fresh Basil Drizzled with Olive Oil, Salt, Pepper
- **Fresh Sliced Fruit Displays** fresh and beautifully garnished (& holiday pumpkin cascade)
- **Fresh Fruit Skewers**
- **Fresh Veggie Crudités with Garden Veggies** Garnished with Fresh Herbs and Flowers with Cracked Pepper Ranch Dip (and holiday)
- **Cheese Ball Wreath** our famous Pineapple, Green Onion Cheese Ball Shaped and Garnished as a Wreath, Served with Crackers and Baguettes (Seasonal)
- **Holiday Pesto Christmas Tree** A Cream Cheese Tree, Covered in Pesto and Garnished with Red Bell Pepper Ornaments, Served with Crackers and Baguettes (Seasonal)
- **Warm Spinach Artichoke Dip** with sliced French breads
- **Warm Roasted Red Pepper Dip** served with tortilla chips
- **Greek Hummus Spread** with Chopped Tomatoes, Chives, Cucumbers and Feta Cheese, Served with Sliced Baguette Breads
- **Greek salad in Mini Phyllo Cup** – w/cucumber, tomato, Kalamata olives, feta
- **Caramelized Onion and Goat Cheese Puffed Pastry Squares**
- **Festive Pinwheels** Sun Dried Tomato Feta Cheese Tortilla Pinwheels & Fresh Baby Spinach Black Olive Roasted Yellow Bell Tortilla Pinwheels (or cranberry holiday)
- **Bruschetta** chopped tomatoes, fresh basil with olive oil and balsamic vinegar served with Garlic baguettes

Choose 3 from List A & 3 from List B

LIST B APPETIZERS

- **Brisket sliders** with assorted sliced rolls, horseradish, mustard, mayo
- **Hawaiian pork sliders** with sliced Hawaiian rolls and honey BBQ sauce
- **Shrimp Cocktail (Jumbo)** with Cocktail Sauce
- **Roast Beef Crostini** w/fire roasted red pepper relish and goat cheese crumbles
- **Smoked Turkey Crostini** with swiss cheese and cranberry relish
- **Antipasto Skewers** with Genoa Salami, Pepperoni, Italian Cheeses, Italian Pepper & Assorted Olives
- **Baked Brie Tartelettes** with cranberry chutney
- **Bourbon Sausage Bites** with Bourbon, Brown Sugar Glaze with frill toothpicks
- **Lomi Lomi Smoked Salmon** Chopped smoked salmon w/pico de gallo, served w/pita chips
- **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
- **French Style Cheese & Herb Stuffed Mushroom**
- **Cheesy Crab Stuffed Mushroom Caps**
- **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
- **Greek Hummus** spread topped with feta cheese, Calamata olives, cucumbers and tomatoes, served with spiced tortilla chips and pita chips

ALSO INCLUDED

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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)

Fresh baked cookies \$12 Dozen Fresh baked

Cobblers \$35 per pan (Serves 10-12) Peach, apple, berry

Homemade Pies \$25-\$30 Each Cherry, Apple, Pumpkin, Pecan (Seasonal)

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 (white, ivory, black or chocolate \$4 per chair (includes placement)

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

Additional Hours \$300 per hour

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

S'mores Bar \$5.99 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