

bistro

GLORY HOUSE

972-259-1123

www.gloryhousecatering.com

Private Bistro Venue Reservations 2020

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

Event space for up to 80 guests

4-hour Friday, Saturday bookings require a \$700 Minimum

3 Hour Monday- Thursday bookings require a \$600 Minimum

Breakfast Private Events \$300 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 Buffet Style Menu



Bistro Glory House Private Breakfast Reservation Options

MONDAY – FRIDAY (Private Venue Use Included. Start as early as 7 AM, end as late as 10 AM)

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

Simple Brunch \$15 (Mon – Fri AM pricing)

Assorted breakfast tacos, fresh chopped fruit, muffins, scones

Croissants with blueberry cream cheese

Skillet potatoes, caprese on a stick (mozzarella/tomato/fresh basil skewers)

Chilled black bean relish \$15

Bistro Glory House Private Event Options

Brunch Menus \$30 PP (includes venue rental)

Tea Sandwich Brunch Menu

Assorted "tea" sandwiches including chicken salad, pimento cheese and cucumber,
Sausage/egg/spinach brunch casserole bake, scrambled eggs, hickory smoked bacon, fresh fruit platter,
skillet potatoes, garden pasta salad, kettle chips, cream filled mini pastry with powder sugar

Southern Brunch Menu

Potato crusted chicken biscuit sliders with country gravy, scrambled eggs, hickory smoked bacon, sausage,
fresh chopped fruit, Southern potato salad, veggie/relish trays w/ Ranch dip, cream filled mini puffed
pastry with powder sugar

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,

Elegant Brunch

Assorted "tea" sandwiches including chicken salad, cucumber, pimento cheese
Scrambled eggs topped with fresh chopped spinach/fresh chopped tomato/shredded jack
Hickory smoked bacon (2 per person)
Boursin stuffed mushrooms, Mediterranean puffed pastry squares
Moroccan style curry potatoes, kettle chips, fresh fruit skewers w/marshmallows

SEE PAGE 8 FOR DESSERT OPTIONS

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

Elegant Event Package \$30 PP (includes venue rental)

CHOOSE TWO APPETIZERS

- 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 (Add all beef meatballs for \$3 per person additional)
- 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

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- Professional servers
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- Time line coordination

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Glorious Event Package \$35 PP (includes venue rental)

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

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- Time line coordination

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Heavy Horsd'Oeuvres Event Package \$40 (includes venue rental)

Choose 4 from List A & 3 from List B

LIST A APPETIZERS

- **Caprese on a Stick**- ripe cherry tomatoes, mozzarella balls, fresh basil drizzled with olive oil, red wine vinegar and spices
- **Fresh Sliced Fruit Displays** fresh and beautifully garnished
- **Fresh Fruit Skewers** add a marshmallow on the skewer for more fun!
- **Fresh Veggie Crudités** garnished with fresh herbs and flowers with ranch dip
- **Relish Tray** with cherry tomatoes, celery sticks, artichokes, baby corn, black and green olives, Kalamata olives, pepperoni, pickled okra, pickle spears
- **Glory House Cheese Ball with Pecans** our famous pineapple & green onion cheese ball served with gourmet crackers
- **Greek Hummus Spread** topped with chopped tomatoes, chives, cucumbers and feta cheese, served with sliced baguette breads
- **Hummus Trio with Pita Chips and Spiced Tortilla Chips** Red bell hummus, pesto hummus and black bean hummus
- **Greek salad in Mini Phyllo Cup** – w/cucumber, tomato, Kalamata olives, feta
- **Caramelized Onion and Goat Cheese Puffed Pastry Squares** the perfect bite!
- **Mediterranean Puffed Pastry Square** w/colored bells, thyme, rosemary & goat cheese
- **Festive Pinwheels** Sun Dried Tomato Feta Cheese Tortilla Pinwheels & Fresh Baby Spinach Black Olive Roasted Yellow Bell Tortilla Pinwheels (or cranberry holiday)
- **Hatch Chili Pinwheels** on spicy tortilla, served with homemade salsa
- **Spiced Tortilla Chips and Salsa** with our signature homemade salsa
- **Bruschetta Crostini** chopped tomatoes, fresh basil with olive oil and balsamic vinegar
- **Garlic Parmesan Potato Wedges** hearty and delish!

Choose 4 from List A & 3 from List B

LIST B APPETIZERS

- **Brisket sliders** spice rub with assorted sliced rolls, horseradish, mustard, mayo
- **Chicken skewers** with pineapple and teriyaki glaze
- **Hawaiian pork sliders** our famous pork 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
- **Mini Chicken Salad** croissant sandwiches
- **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
- **Lomi Smoked Salmon** Chopped smoked salmon ceviche, served w/pita chips
- **All Beef Mini Cocktail Meatballs** (Guests Love These!) Choice of 2- Teriyaki, Swedish, sweet n sour, spicy BBQ, holiday cranberry BBQ, pesto, marinara
- **Stuffed Jalapeno Fire Crackers** stuffed w/Cajun spiced cream cheese, wrapped with hickory smoked bacon
- **French Style Cheese & Herb Stuffed Mushrooms** with homemade garlic & herb topping
- **Two Bite Size Club Sandwiches** super delicious triangles on assorted breads
- **Mini Cocktail Sandwiches** smoked turkey & cheddar, 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
- **Domestic Cheeses** including baby swiss, aged cheddar, savory pepper jack, muenster & pecan covered cheese ball spread. served with crackers, sliced breads (Import add \$2)
- **Warm Spinach Artichoke Dip** made from scratch and served with sliced French breads
- **Warm Roasted Red Pepper Dip** made from scratch and served with spiced tortilla chips

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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

\$399

Power Point Projector and Screen \$150 flat rate

Additional Hours \$350 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

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