

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 62 guests (This is 77% Occupancy)

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

Private Events Include:

Private Venue Use (Social Distancing Required)

Professional Service Staff (Staff Wear Masks/Eye Covering)

Event Time Line Coordination

All Guests Must Adhere to Dallas County, State and US Requirements



Bistro Glory House Private Event Options

Brunch Menus \$32 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 \$32 PP (includes venue rental)

CHOOSE TWO APPETIZERS

- Fresh fruit skewers
- Gourmet cheese ball with pecans served with gourmet crackers
- 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

- 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

Glorious Event Package \$37 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)
- Brisket OR Pork Sliders, teriyaki chicken skewers, fried rice w/bacon, sautéed garlic green beans, jalapeno cream corn, 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

Add Appetizers To Your Event

- **Caprese on a Stick**- ripe cherry tomatoes, mozzarella balls, fresh basil drizzled with olive oil, red wine vinegar and spices \$1.50 ea
- **Fresh Sliced Fruit Displays** fresh and beautifully garnished \$3 pp
- **Fresh Fruit Skewers** add a marshmallow on the skewer for more fun! \$1.50 ea
- **Fresh Veggie Crudités** garnished with fresh herbs and flowers with ranch dip \$2.50 pp
- **Glory House Cheese Ball with Pecans** our famous pineapple & green onion cheese ball served with gourmet crackers \$2.50 pp
- **Caramelized Onion and Goat Cheese Puffed Pastry Squares** the perfect bite! \$2 ea
- **Mediterranean Puffed Pastry Square** w/colored bells, thyme, rosemary & goat cheese \$2 ea
- **Spiced Tortilla Chips and Salsa** with our signature homemade salsa \$1.50 pp
- **Bruschetta Crostini** chopped tomatoes, fresh basil with olive oil and balsamic vinegar \$2 pp
- **Warm Spinach Artichoke Dip** made from scratch and served with sliced French breads \$3 pp
- **Mini Chicken Salad** croissant sandwiches \$3 ea
- **Baked Brie Tartelettes** with cranberry chutney \$3 pp
- **Bourbon Sausage Bites** with bourbon, brown sugar glaze \$2 pp
- **All Beef Mini Cocktail Meatballs** (Guests Love These!) Choice of 2- Teriyaki, Swedish, sweet n sour, spicy BBQ, holiday cranberry BBQ, pesto, marinara \$3 pp
- **French Style Cheese & Herb Stuffed Mushrooms** with homemade garlic & herb topping \$1 ea
- **Domestic Cheeses** including baby swiss, aged cheddar, savory pepper jack \$3 pp

Embellish Your Event

Desserts

Gourmet Cakes \$6.99 per person (Key lime pie, chocolate mousse cake

Carrot cake, New York Cheesecake, Lemon Mascarpone Cake)

Finger desserts \$4.00 pp (includes mini cheese cakes, brownie bites, seven-layer bars)

Fresh baked cookies \$15 Dozen Fresh baked

Cobblers \$35 per pan (Serves 10-12) Apple or Berry

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)

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