

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 40- 80 guests depending in Dallas County Regulations

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

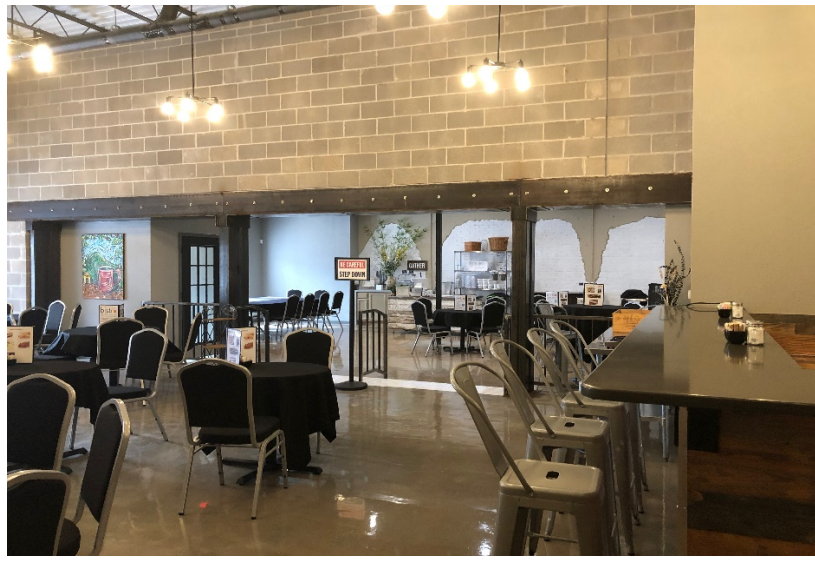
Private Events Include:

Private Venue Use

Professional Service Staff (Staff Wear Masks/Eye Covering)

Event Time Line Coordination

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



Bistro Glory House Private Event Options

Light Passed Appetizers Event Packages \$23 PP (includes venue rental)

This package is a budget friendly event that does not include a meal

Appetizer Menu Choice Desserts, Snacks, Coffee

Assorted finger desserts including mini cookies, seven-layer bar bites, fudge brownie bites, cream puffs with powdered sugar, fresh fruit skewers, cheeseball with pecans and crackers, pigs in a blanket (all beef) cherry mango punch, unsweet tea, water, coffee

Passed Appetizer Menu Choice

Caprese on a stick (mozzarella, fresh tomato, fresh basil skewers), all beef cocktail meatballs with Teriyaki dip, veggie crudité shots (celery and carrot sticks in a shot glass with Ranch dip), spinach/yellow & red bell tortilla pinwheels, lemonade, unsweet tea, coffee

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 Fruit Skewers** add a marshmallow on the skewer for more fun! \$1.50 ea
- **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** with cranberry chutney \$3 pp
- **Bourbon Sausage Bites** with bourbon, brown sugar glaze \$2 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

ALSO INCLUDED

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

Brunch Event \$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

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 LAST PAGE 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
- Veggie “shot glasses” with celery sticks, carrot sticks, Ranch dressing
- Garden salad with Ranch and Balsamic dressings on the side
- Caesar Salad

CHOOSE YOUR MENU

- Braised balsamic chicken, roasted red potatoes, fresh seasonal sautéed veggies, soft rolls
- Rosemary chicken with marinara, herbed penne pasta with 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
- French onion chicken with caramelized onions, herbed rice, fresh seasonal veggies, soft rolls
- Assorted sandwiches & wraps 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, buttered corn, soft rolls
- Lemon pepper chicken with herbed rice, fresh seasonal veggies, soft rolls
- Holiday turkey and roasted ham, mashed potatoes, turkey gravy, buttered green beans (seasonal)

Side Upgrades: sub a premium side for an additional \$2 or add an additional premium side for \$4.99 per person

creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, cornbread dressing, sweet potato casserole, green bean casserole

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

Private Events at Glory House 2020 w/COVID Policies www.gloryhousecatering.com 972-259-1123
Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish.

Glorious Event Package \$37 PP (includes venue rental)

CHOOSE TWO APPETIZERS

- Fresh fruit skewers
- Domestic cheese skewers
- Caprese on a stick (mozzarella/fresh basil/fresh tomato skewers) with red wine vinegar drizzle
- Garden salad with Ranch & Balsamic dressings on the side
- Spinach artichoke dip with garlic baguettes and sliced French bread
- Cheese ball with pecans & gourmet crackers
- Mediterranean puffed pastry squares with roasted red bells, onions, goat cheese, spices
- Herbed cheese stuffed mushrooms

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 \$3, add sweet potato casserole \$4)
- Pork roast with apples, herbed rice, sautéed garlic green beans, rolls
- Chicken Florentine, herbed penne pasta, fresh seasonal sautéed veggies, soft rolls
- Chicken Milano with sundried tomato cream sauce, roasted potatoes, broccoli/cauliflower/carrots, roll
- Sweet 'n smoky BBQ chicken & bourbon sausage dual entrée with baked beans, potato salad, soft rolls, pickles, jalapenos, sliced onions

Add brisket roast or pork roast to any menu for an additional \$5 pp

Side Upgrades: sub a premium side for an additional \$2 or add an additional premium side for \$4.99 pp
creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, cornbread dressing, sweet potato casserole, green bean casserole

ALSO INCLUDED

- Non-alcoholic drinks
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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
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- **Mini Chicken Salad** croissant sandwiches \$3 ea
- **Baked Brie** 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
- **Homemade Soup:** tomato basil, cream of mushroom, corn chowder, chicken ' n dumplings \$5.50 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

Holiday Pies \$35 (Serves 10-12) Apple, Pumpkin, Berry Add whipped cream \$0.99 PP

Cream cheese filled individual carrot cake togas \$3.99 ea

Orange Cranberry cream filled togas \$3.99 ea

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