

bistro

GLORY HOUSE®

972-259-1123

www.gloryhousecatering.com

Private Bistro Venue Reservations 2021

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

Event space for up to 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 (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

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 -See Page 6

ALSO INCLUDED

- Non-alcoholic drinks
- Professional servers
- 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
- 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, house green beans, 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, house green beans, soft rolls
- French onion chicken with caramelized onions, herbed rice, yellow squash & peas, 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, molasses baked beans, buttered corn, soft rolls
- Lemon pepper chicken with herbed rice, house green beans, soft rolls
- Holiday turkey and roasted ham, mashed potatoes, turkey gravy, house green beans (seasonal)

Sub Listed Side with Premium Item Below \$2 PP or Add a Side \$5 PP

Creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, molasses baked beans, baked potatoes (with butter, sour cream on side & cheddar cheese)

ALSO INCLUDED

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

Service charge and 8.25% sales tax additional

Private Events at Glory House 2021 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, house 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 cornbread stuffing \$3, add sweet potato casserole \$5) Seasonal
- Pork roast with apple and herbed chicken combo, roasted potatoes, house green beans, rolls
- Chicken Florentine, herbed penne pasta, broccoli/cauliflower/carrots, soft rolls
- Chicken Milano with sundried tomato cream sauce, roasted potatoes, broccoli/cauliflower/carrots, roll
- Sweet 'n smoky BBQ chicken & bourbon sausage combo with molasses baked beans, house green beans, soft rolls, pickles, jalapenos, sliced onions

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

Sub Listed Side with Premium Item Below \$2 PP or Add a Side \$5 PP

Creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, molasses baked beans, baked potatoes (with butter, sour cream on side & cheddar cheese)

ALSO INCLUDED

- Non-alcoholic drinks
- Professional servers
- Venue rental
- Table linen and centerpieces with candles
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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 Fruit Skewers** add a marshmallow on the skewer for more fun! \$1.50 ea
- **Veggie Crudite Shots** shot glass with carrots, celery, colored bells with Ranch dip \$3 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
- **Bruschetta Crostini** chopped tomatoes, fresh basil with olive oil and mozzarella \$3 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 \$3 pp
- **All Beef Mini Cocktail Meatballs** (Guests Love These!) Choice of 2- Teriyaki, Swedish, sweet n sour, spicy BBQ, holiday cranberry BBQ, pesto, marinara \$4 pp
- **French Style Cheese & Herb Stuffed Mushrooms** with homemade garlic & herb topping \$1.50 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 \$4.99 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

Iced Toga Scone \$3.99 each

Fresh Baked Muffins \$2.99 Each

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