

OMNI FRISCO AT THE STAR  
EVENTS MENU





# TABLE OF CONTENTS

*Click on link below to be directed to that section of the menu*

[BREAKFAST](#)

[AM BREAKS](#)

[PM BREAKS](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[DETAILS](#)



## PLATED

All plated breakfasts include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Plated breakfast requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### CLASSIC

Scrambled eggs

Fruit and berries

Country potatoes with sage and garlic

### MEATS | CHOICE OF ONE

Bacon, smoked ham, or link sausage

42 per person

### HUEVOS RANCHEROS

Two fried eggs, chorizo, black beans, corn tortillas, Jack cheese and ranchero salsa

Fruit and berries

41 per person

### QUICHE

Apple chicken sausage and sweet potato hash

Fruit and berries

### QUICHE | CHOICE OF ONE

Lorraine

Applewood bacon, green onions and Gruyère

Spinach, shiitake mushroom, prosciutto and Colby Jack

Cherry tomato, enoki mushroom, herbs and Parmesan cheese

40 per person

### TRADITIONAL BENEDICT

Poached eggs and shaved ham on toasted English muffin with hollandaise

Frisée salad with lemon drizzle

Fruit and berries

42 per person





## CONTINENTAL

Continental breakfasts are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas.

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## FRISCO CONTINENTAL

Fruit and berries

Steel-cut oatmeal served with brown sugar, pecans and raisins

Assorted yogurts

Assorted cold cereal with milk

Assorted pastries and croissants

Toasted bagels with cream cheese

Hard-boiled eggs

Sausage kolaches

42 per person



## BUFFET

All breakfast buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. For groups below the minimum, a fee of 10 per person will be added.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### BUILD YOUR OWN

#### STARTERS | CHOICE OF ONE

Cold cereal with whole and skim milks

Cheddar cheese and chive grits

Steel-cut oatmeal with brown sugar, pecans and raisins

#### POTATOES | CHOICE OF ONE

Crispy hash browns and roasted new potatoes with rosemary, garlic confit, olive oil and sea salt

Country potatoes with sharp Cheddar cheese, scallions and black pepper

#### MEATS | CHOICE OF ONE

Pork link sausage

Apple chicken sausage

Smoked pork bacon

Turkey bacon

48 per person

#### EGGS

Scrambled eggs

Migas scramble with tortilla chips, onions, chorizo, peppers and queso fresco | 3 additional per person

Country scramble with sharp Cheddar cheese, smoked country ham and scallions | 3 additional per person

Mushroom scramble with Gruyère, thyme and chives | 3 additional per person

### ENHANCEMENTS

#### COLD

Assorted individual yogurts | 4.5 each

Chia pudding shot, assorted flavors and toppings | 5 each

Tropical fruit cups | mango, lychee, papaya, kiwi and pineapple | 5 each

Housemade granola and yogurt bowl with seasonal fruit and chia seeds | 7 each

Acai bowls | 8 each

Deviled eggs with chives and Dijon mustard | 30 per dozen

Assorted breakfast pastries and breads with cultured butter and housemade jam | 60 per dozen

Assorted bagels and cream cheeses | 60 per dozen

Gluten-friendly breakfast breads | 72 per dozen

#### HOT

Steel-cut oatmeal with brown sugar, pecans, and raisins | 6 each

Breakfast croissant | Scrambled eggs, American cheese and bacon | 8 each

Poached egg bowl | Curried chickpeas, quinoa, avocado and sweet potato hash | 8 each

Quiche | Kale, mushrooms, ham, cheese, potato and chorizo | 72 per pie (12 slices)



## ACTION STATIONS

Chef attendant required on Omelet Station and Pancake Bar at 160 per chef, with one chef per 25 people. A minimum of four stations is required unless accompanied by a buffet or plated meal.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### OMELET STATION

Made-to-order farm fresh eggs and egg whites

#### ACCOMPANIMENTS

Black Forest ham, bacon, pork sausage, chorizo, smoked salmon, tomatoes, mushrooms, onions, bell peppers, spinach, jalapeños, Cheddar cheese, Swiss cheese, feta cheese

18 per person

### BAGEL BAR

Assorted bagels

#### ACCOMPANIMENTS

Cream cheese | Regular, honey almond and herb

House jam and cultured butter

Smoked salmon, red onions, capers, tomatoes and arugula

Smoked turkey, sliced havarti cheese, dill pickle spears, whole-grain mustard and Dijon mustard

16 per person

### BISCUIT & CORNBREAD BAR

Buttermilk biscuits and cornbread

#### ACCOMPANIMENTS

Creamy sausage gravy, country ham and mini buttermilk fried chicken

Local honey, housemade jam and cultured butter

Hot sauce, sweet pickles and pickled peppers

16 per person

### PANCAKE BAR

Cooked-to-order buttermilk and buckwheat pancakes

#### ACCOMPANIMENTS

Syrup | Bourbon barrel maple, blueberry and strawberry

Cultured butter, chocolate shavings, powdered sugar

12 per person

### BREAKFAST TACOS

Flour tortillas with verde and roja salsas and seasonal relish.

#### CHORIZO, EGG AND CHEESE

Chorizo, eggs, cilantro and Jack cheese

8 per person

#### BACON, EGG AND CHEESE

Slab bacon, eggs and sharp Cheddar cheese

8 per person

#### POTATO, EGG AND CHEESE

Crispy potatoes, Jack cheese, eggs and hot sauce

7 per person

### JUICE STATION

#### POWER GREENS

Spinach, cucumber, celery, lemon, ginger, apple and parsley

#### THE DETOXIFIER

Beets, carrots, lemon, ginger and apple

#### THE VISION

Carrots, oranges, ginger, and turmeric

#### SWEET CARROT

Apple, carrot, parsley

12 per person



# MORNING BREAKS

All A.M. breaks include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## DOUGHNUTS AND COFFEE

### SNACK

Assorted doughnuts, fruit and sausage kolaches

### BEVERAGE

Cold brew coffee

20 per person

## BUILD-YOUR-OWN TRAIL MIX

### NUTS AND SEEDS

Almonds, cashews, sunflower seeds, pepitas, sesame seeds and pecans

### DRIED FRUIT

Peaches, coconuts, blueberries, apricots, mangos and cherries

### GRAINS

Granola, popcorn, Grape Nuts and Cheerios

### SWEETS

Yogurt raisins, peanut butter chips, M&M's and crushed Oreo cookies

20 per person

## MORNING TOAST | CHOOSE TWO

### AVOCADO TOAST

Seeds, pickled carrots and ricotta

### FRUIT & CHEESE TOAST

Grapes, apples, almonds and honey-ricotta spread

### TOMATO & BACON TOAST

Basil pesto and shaved pecorino

### SMOKED SALMON TOAST

Caper spread, cucumbers and pickled onions

### BANAY-NAY TOAST

Cashew butter, bananas, chia and honey

20 per person

## THE MORNING GOOP

### SNACKS

Vanilla yogurt, fresh berries, with housemade granola

Multigrain bread with cashew butter, cultured butter and local honey

Fresh whole fruits

### BEVERAGES

Naked Juices

Red Machine, Green Machine, Blue Machine

25 per person



## AFTERNOON BREAKS

Afternoon breaks are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee and Numi hot tea assortment. Prices based on 30 minutes of service. Requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### SMOOTHIE STATION

Triple-berry blend, peach, mango and banana, pineapple and coconut  
20 per person

### CRAVE POPCORN

INDIVIDUAL BAGS OF POPCORN  
Seasonal variety

#### BEVERAGES

Assorted novelty sodas  
22 per person

### SWEET HAPPINESS BREAK

CANDY  
Seasonal variety

#### BEVERAGES

Bottled root beer, orange and grape soda  
22 per person

### FIESTA

#### SNACKS

Tortilla chips, roasted tomatillo salsa, guacamole, salsa rojo, pico de gallo, chili con carne, assorted hot sauces and mango chile

#### BEVERAGES

Assorted seasonal aqua fresca  
18 per person

### CORNUCOPIA

Apple wedges, celery and carrot sticks, grapes, strawberries with Nutella, peanut butter, caramel, ranch dips, and imported cheese  
22 per person

### TEA SANDWICHES CHOICE OF THREE

#### Egg

Smoked chicken salad

Cucumber

Tomato caprese

Crab and mango

Ham, brie and apple

#### HOT TEA

Assorted variety  
28 per person

### COOKIES AND CREAM

#### COOKIES

Chocolate chip, peanut butter, oatmeal raisin and white chocolate macadamia nut

#### CREAM

Whole, chocolate and strawberry milk trio

Housemade vanilla ice cream

22 per person





## BREAKS

Build-your-own breaks are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### BUILD-YOUR-OWN

#### SWEET | CHOICE OF ONE

- Fruit kolaches
- Football Whoopie Pies
- Assorted mini sweet pies
- Marshmallow and peanut butter brownie with Nutella frosting
- Mini strawberry and apple crumble cake
- Key Lime cookies
- Chewy chocolate and caramel bars
- Caramelized marshmallow, chocolate brownie skillet

#### SALTY | CHOICE OF ONE

- Big Tex cornmeal corn dog and Texas honey mustard
- Smoked paprika and Parmesan cheese straws
- Texas beef jerky
- Caramelized bourbon pecans
- White Cheddar popcorn
- Housemade potato chips, caramelized onion dip
- Sweet and salty candied pepitas

#### SAVORY | CHOICE OF ONE

- Caprese salad, balsamic vinaigrette skewers
- Shrimp cocktail pinwheels in cilantro tortillas
- White bean hummus and roasted fresh baby vegetables
- Three-seeded crackers and pimento spread
- Sautéed shishito peppers
- Sausage kolaches
- 22 per person



## BUILD YOUR OWN

Select a la carte options

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### ENHANCEMENTS

Whole fruits | 46 per dozen

Vine and tree-ripened fruits, melons and berries | 13 per person

Granola and candy bars | 4 each

Assorted energy and low-carb bars | 5 each

Baked pretzel sticks and whole-grain mustard | 7 each

Gluten-friendly cookies | 70 per dozen

Brownies | 60 per dozen

Blondies | 60 per dozen

Rice Krispies squares | 52 per dozen

Lemon bars | 56 per dozen

Lime bars | 56 per dozen

Tortilla chips with fresh salsa, salsa verde and guacamole | 14 per person

Assorted bags of chips and pretzels | 4 per bag

Mini Babybel and The Laughing Cow cheese wedges and crackers | 50 per dozen

Vegetable crudité shooter with buttermilk ranch | 5.25 each

Individual bags of trail mix and dried fruit | 6 each

Assorted ice cream novelties and frozen fruit bars | 6 each

Assortment of cookies | Chocolate chip, oatmeal, peanut butter and white chocolate macadamia | 56 per dozen



## PLATED

All plated lunches are served with artisan bread and butter, Stance regular coffee, decaffeinated coffee and classic black iced tea.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### STARTERS | CHOICE OF ONE

#### SOUPS

Smoked chicken Azteca soup

Loaded baked potato soup | Bacon, green onion, sour cream and Cheddar cheese

Classic tomato and basil soup | Housemade Parmesan croutons

New England clam chowder

#### SALADS

Baby lettuce with sherry vinaigrette, fresh herbs, shaved radishes and shaved carrots

Classic Caesar | Anchovies, Parmigiano-Reggiano, croutons and romaine

Little gem lettuce wedge | Grilled gem hearts, tomato vinaigrette, herb breadcrumbs and blue cheese

Beet and avocado salad with carrots, celery roots, mustard vinaigrette and snow peas

Roasted baby carrots and red quinoa salad with toasted coriander vinaigrette and fried raisins

Southwest chickpea salad with avocado smear, black beans, roasted corn, black olives, cilantro, tomato and lime vinaigrette

### ENTRÉES | CHOICE OF ONE

#### CHOPPED CAULIFLOWER

Golden raisin caper relish, brown butter and cauliflower à la nage

52 per person

#### STUFFED CHICKEN

Chorizo, Chihuahua cheese queso, roasted baby zucchini, corn pudding and lime butter

53 per person

#### HERB-ROASTED CHICKEN

Potato mash, Brussels sprouts and rosemary jus

53 per person

#### ROASTED SALMON

Dill new potatoes, raw asparagus salad and lemon crème fraîche

56 per person

#### BRAISED SHORT RIB

Whipped potatoes, glazed baby carrots and haricot vert

56 per person

#### PETITE FILET OF BEEF

Horseradish glazed carrots, buttered Yukons and red wine sauce

65 per person



## PLATED

All plated lunches are served with your choice of artisan bread and butter, Stance regular coffee, decaffeinated coffee and classic black iced tea.

Prices are subject to 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### DESSERTS | CHOICE OF ONE

Crème brûlée and orange cream tart

Classic cheesecake with yuzu berry sauce and whipped cream

Lemon meringue tarte with ginger sauce and cardamom cream

Chocolate decadence cake with vanilla sauce and caramel drizzle

Butterscotch martini with almond cream, toasted almonds and Oreo crumbles

Classic fruit tart, raspberry sauce

Chocolate pecan tart, caramel sauce

Lemon meringue cheesecake, strawberry sauce



## BUFFETS

All buffet lunches are served with Stance regular coffee, Stance decaffeinated coffee and classic black iced tea. Lunch buffets require a minimum of 25 people. For groups below the minimum, a fee of 10 per person will be added. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### TEXAS STAR BUFFET

#### STARTERS

Texas red chili with Cheddar cheese, chopped onions, pickled jalapeños and housemade cornbread

Melon salad with baby arugula, pickled jalapeño and mint drizzle

#### ENTREES

Barbecue pulled pork | White bread, sour pickles, raw onions and jalapeños

Grilled barbecue chicken | Mustard barbecue sauce and pineapple

Smoked kielbasa sausage | Caramelized peppers and onions

#### ACCOMPANIMENTS

Creamy mustard potato salad

Creamed corn casserole

Green beans

#### DESSERTS

Fruit cobbler with crème anglaise

Chocolate pecan tart

58 per person

### CALI LUNCH BUFFET

#### STARTERS

Baby lettuce | Aged sherry vinaigrette, picked herbs and shaved carrots

Wilted greens | Chard, kale, mustard, shallot confit and lemon

#### ENTRÉES

Herb roasted chicken with chimichurri

Seared salmon with herb butter broth

Grilled flat iron steak with tomato and olive relish, horseradish jus and black pepper

#### ACCOMPANIMENTS

Thyme-glazed carrots with cardamom yogurt, walnuts and marjoram

Beet and avocado salad with carrots, celery roots, mustard vinaigrette and snow peas

Artisan breads and crackers with cultured butter and Texas extra virgin olive oil

#### DESSERTS

White chocolate kiwi tart with vanilla cream

Dark chocolate torte with young olive oil and whipped cream

65 per person



## BUFFETS

All buffet lunches are served with Stance regular coffee, Stance decaffeinated coffee and classic black iced tea. Lunch buffets require a minimum of 25 people. For groups below the minimum, a fee of 10 per person will be added.

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### REGIONAL MEXICAN

#### STARTERS

Smoked chicken Azteca soup

Little gem salad with avocado, pickled sweet peppers and grilled corn

#### ENTRÉES

Grilled chicken fajita | Crema, Cotija and avocado

Grilled beef fajita | Tomatillo relish and chipotle glaze

#### ACCOMPANIMENTS

Flour and corn tortillas

Peppers, onions and mushrooms

Warm tortilla chips, salsa verde, charred tomato salsa and guacamole

Cilantro rice

Refried black beans topped with scallions and queso fresco

Diced red onion, cilantro, pico de gallo, Cheddar cheese and sour cream

#### DESSERTS

Tres leches cake

Mexican chocolate cake

61 per person

#### ENHANCEMENT

Freshly made guacamole

10 additional per person

### ITALIAN

#### STARTERS

Fava bean pasta e fagiolo soup

Grilled raddichio and endive with white balsamic, Parmigiano-Reggiano and extra virgin olive oil

Pole bean salad with salami, green olives and basil

Crisp vegetable & farro salad with red wine & herb vinaigrette

#### ENTRÉES

Braised short ribs with sage jus and gremolata

Chicken picatta with caper-garlic brown butter

Housemade Bolognese with fresh herbs and pecorino

#### ACCOMPANIMENTS

Sautéed green beans and tomatoes

Tuscan-style roasted potatoes

Artisan breads and crackers with cultured butter and Texas extra virgin olive oil

#### DESSERTS

Tiramisu

Cannoli

59 per person



## BUFFETS

All buffet lunches are served with Stance regular coffee, Stance decaffeinated coffee and classic black iced tea. Lunch buffets require a minimum of 25 people. For groups below the minimum, a fee of 10 per person will be added.

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### ALL-AMERICAN

#### STARTERS

Smoked brisket chili with Cheddar cheese, sour cream, green onion and diced red onion

Iceberg lettuce with crisp bacon, blue cheese, pickled red onion, spiced pecans and ranch dressing

Red potato and Dijon vinaigrette salad

#### ENTRÉES

Grilled Black Angus burgers

Griddled jumbo hot dogs

Grilled chicken breasts

#### ACCOMPANIMENTS

French fries, onion rings

Sliced Cheddar, Swiss and American cheeses

Lettuce, sliced tomato, red onion and pickle spears

Mayonnaise, yellow mustard and ketchup

#### DESSERT

Apple pie

Chocolate icebox pie

57 per person

### COMFORT BUFFET

#### STARTERS

Cream of tomato and basil soup

Waldorf salad | Fresh celery, apples, walnuts and grapes tossed in lemon aioli

#### ENTRÉES

Housemade meat loaf with assortment of diced vegetables and herbs, topped with wild mushroom demi-glaze

Chicken pot pie | Peas, carrots and cream sauce with buttermilk biscuit crumble

Penne pasta tossed with rock shrimp and creamy lemon and dill sauce

#### ACCOMPANIMENTS

Whipped potatoes

Mac and cheese gratin

Green beans with sautéed peppers and onions

#### DESSERT

Carrot cake cobbler with cream cheese glaze

Salted caramel brownies

65 per person



## BUFFETS

All buffet lunches are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee and classic black iced tea. Lunch buffets require a minimum of 25 people. Buffets with less than the minimum, add 10 per person.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### SANDWICH BAR

#### SOUPS | CHOICE OF ONE

Smoked chicken Azteca soup

Loaded baked potato soup with bacon, green onion, sour cream, Cheddar cheese on the side

Classic tomato and basil soup with housemade Parmesan croutons

New England clam chowder with oyster crackers

#### SALADS | CHOICE OF TWO

Baby lettuce with aged sherry vinaigrette, picked herbs and shaved carrots

Classic Caesar | Anchovy dressing, Parmigiano-Reggiano, sourdough croutons and romaine hearts

Olive oil potato salad with grain mustard, celery, pickled shallots, dill and parsley

Seasonal fresh fruit salad

#### GOURMET SANDWICHES AND WRAPS | CHOICE OF THREE

Smoked turkey breast on honey wheat bread with sprouts, leaf lettuce, sliced tomato and Gruyère

Mortadella, coppa, prosciutto, salami, lettuce, sliced tomato and Provolone on soft batard

Ham with aged Cheddar cheese, crisp lettuce and sliced tomato served on potato roll

Smoked ham and cheese on potato bread with sweet onion jam

Charred eggplant wrap with hummus, tahina, cucumber and peppers

Fresh mozzarella, baby arugula, sliced tomato, Hawaiian sea salt, reduced balsamic, EVOO, herb focaccia

#### DESSERTS | CHOICE OF TWO

Cookies

Blondies

Brownies

58 per person

#### ENHANCEMENTS | HOT SANDWICHES

Chicken Parmesan with marinara, basil and provolone

French dip with au jus

Turkey and cheese served with bacon on sourdough  
5 additional per person





## BOXED

Boxed lunches are served with quinoa salad, chips, whole fruit, cookie and Nestle Pure Life bottled water. gluten-friendly and vegan bread available on request.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### SANDWICHES | CHOICE OF THREE

#### SMOKED TURKEY BREAST

Served on honey wheat bread with sprouts, green leaf lettuce, sliced tomato and Gruyère cheese

#### ITALIAN

Soft batard with mortadella, coppa, prosciutto, salami, lettuce, sliced tomato and Provolone cheese

#### SMOKED HAM AND CHEESE

Potato roll with aged Cheddar cheese, crisp lettuce and sliced tomato

#### MOZZARELLA AND TOMATO

Fresh mozzarella, baby arugula, sliced tomato, Hawaiian sea salt, reduced balsamic, EVOO, herb focaccia

#### CHARRED EGGPLANT WRAP

Hummus, tahina, cucumber and peppers

45 per person





## HORS D'OEUVRES

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### WARM

#### TALLEGGIO ARANCINE

Arugula pesto

7 per piece

#### DECONSTRUCTED RUEBEN

Pumpnickel toast point

7 per piece

#### CHICKEN MEATBALL

Plum barbecue sauce

7 per piece

#### STUFFED MUSHROOMS

Italian sausage, Tillamook Cheddar and herbs

7 per piece

#### VEGETABLE SAMOSA

Yellow curry sauce

7 per piece

#### SZECHUAN BEEF SKEWER

Chili and scallions

8 per piece

#### MINI BEEF WELLINGTON

Chimichurri hollandaise

8 per piece

#### CHAMPAGNE POACHED SALMON CAKE

Salmon caviar

8 per piece

#### NEW ENGLAND CRAB CAKE

Asian jam and lobster ginger sauce

8 per piece

#### BUTCHER MEATBALL

Peppercorn cream sauce

8 per piece

#### BUTCHER MEATBALL

Sweet chili sauce

8 per piece

### CHILLED

#### FRESH MELON

Prosciutto, fresh Thai basil and sea salt

7 per piece

#### CAPRESE SKEWER

Arugula pesto

7 per piece

#### ASIAN PEAR

Quince chutney on a cheese crisp

7 per piece

#### BLACKENED SHRIMP

Pineapple vanilla sauce on a toast point

7 per piece

#### SMOKED SALMON MOUSSE

Lemon and chive aioli served in a sesame cone

7 per piece

#### SHAVED PARMIGIANO-REGGIANO

Lavender honey

7 per piece

#### MANGO CRAB SALAD

Avocado mousse and corn tartlet

7 per piece

#### ROASTED TOMATO

With feta, basil, olives, Hawaiian pink salt on a crisp

7 per piece

#### PIMENTO CHEESE

With bacon on a crisp

7 per piece

#### YELLOWFIN TUNA

With compressed melon, mint and jalapeño

8 per piece

#### ROSEMARY BEEF TENDERLOIN

With fennel, crème fraîche and scallion on a crostini

8 per piece



## SMALL PLATE STATIONS

A minimum of (4) stations is required unless accompanied by a buffet or plated dinner.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### BBQ GLAZED PORK BELLY

Cheddar grits, citrus demi-glace and microgreens

14 per person

### BLACKENED SHRIMP

Butter grits, spiced sauce and microgreens

18 per person

### BRAISED SHORT RIB

Smoked whipped potato and merlot sauce

16 per person

### NEW ZEALAND LAMB CHOP

White bean and kale ragout, roasted garlic, and shallot sauce

22 per person

### SEARED SCALLOPS

Pancetta, pea risotto and yellow coconut curry

19 per person

### SLICED TENDERLOIN OF BEEF

Cauliflower purée and coconut red curry sauce

24 per person

### HERB-CRUSTED VENISON LOIN

Braised red cabbage and red chimichurri

28 per person

### HOUSE-SMOKED SALMON

Cucumber, pickled red onion salad and dill lemon vinaigrette

18 per person





## DISPLAYS

Prices are subject to 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

A minimum of (4) stations is required unless accompanied by a buffet or plated dinner.

### LOCAL CHEESE

Selection of locally made cheeses

Preserves, honeycomb, fresh fruit, seeded crackers and artisan breads

24 per person

### CHARCUTERIE

Selection of fresh and dried sausages, pâtés and prosciutto

Mustards, house pickles and sourdough

25 per person

### CRAB LEGS

Drawn butter

Market Price

### CAPTAIN WEAVER'S SEAFOOD TOWER

Poached shrimp, oysters, clams and ceviche salad

Smoked cocktail sauce, rémoulade and lemons

Market Price

### MEZE

Hummus tahina, baba ganoush, dolmas, marinated mushrooms, marinated feta, marcona almonds, pita, tzatziki, fattoush salad, olives and crudités

24 per person

### FRUIT DISPLAY

Vine and tree-ripened fruits, melons and berries

16 per person

### HONEYCOMB DISPLAY

Nut breads, assorted dried fruit and nuts, fresh pears and apples

25 per person

### BRUSCHETTA AND DIP

Crostini, fresh tortilla chips and pita

Sweet pea, prosciutto and Parmesan

Mozzarella, tomato and basil

Olive tapenade

Warm Boursin cheese, crab, artichoke and spinach dip

Black bean, roasted corn, chorizo, avocado, lime and cilantro

24 per person



## DISPLAY STATION

A minimum of (4) stations is required unless accompanied by a buffet or plated dinner.

Prices are subject to 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### SUSHI DISPLAY

Chopsticks, soy sauce, wasabi and pickled ginger  
40 per person | 4 pieces per person

#### ROLLS | CHOICE OF THREE

California roll | Snow crab mix, avocado and cucumber, sprinkled with sesame

Alaska roll | Snow crab mix, avocado and cucumber topped with Scottish salmon and avocado

Philadelphia roll | Smoked salmon, cream cheese, avocado and cucumber

Eel roll | Baked eel, cucumber and avocado, served with eel sauce

Dragon roll | Snow crab mix, avocado and cucumber topped with baked eel, served with eel sauce

Caterpillar roll | Baked eel and cucumber, topped with avocado, served with eel sauce

Rainbow roll | Snow crab mix, avocado and cucumber topped with tuna, Scottish salmon, yellowtail, shrimp and avocado

Salmon skin roll | Crispy salmon skin, pickled carrot, avocado and cucumber

Veggie roll | Asparagus, avocado, marinated carrot, kanpyo, cucumber and sprouts

Spicy tuna roll | Spicy tuna and cucumber

Spicy Salmon roll | Spicy salmon and cucumber

Yellowtail roll | Chopped yellowtail and scallions

Cucumber roll

#### SUSHI | CHOICE OF TWO

Tuna (Maguro)

Yellowtail (Hamachi)

Kanpachi

Salmon (Sake)

Seared tuna

Albacore tuna

Smoked salmon

Tai (Japanese Snapper)

Snapper



## CARVINGS

A minimum of (4) stations is required unless accompanied by a buffet or plated dinner. Chef attendant required at 160 per attendant with one per 75 people. Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### CARVING STATIONS

#### CEDAR PLANK-SMOKED SALMON

Lemon and dill cream

24 per person | minimum 25 people

#### LEMON & ROSEMARY-BRINED TURKEY BREAST

Cranberry and basil sauce

22 per person | minimum 20 people

#### SALT & HERB-CRUSTED PRIME RIB

Dijon demi-glace

Market price | minimum 40 people

#### SHALLOT AND HERB MARINATED TENDERLOIN

Horseradish demi

Market price | minimum 25 people

#### RACK OF LAMB PERSILLADE

Roasted garlic and mint jus

34 per person | minimum 40 people

#### SMOKED BRISKET FLAT

Barbecue merlot sauce

Market price | minimum 25 people

### ENHANCEMENTS

#### ADD A STARCH

Loaded whipped potato, Cheddar cheese, sour cream and scallions

Roasted tri-color fingerlings with confit garlic Au gratin potato, Cheddar cheese and bacon

Roasted sweet potato and parsnip

Cilantro rice pilaf

8 per person

#### ADD A VEGETABLE

Green bean amandine, peppers and red onion

Grilled asparagus and black truffle butter

Brussels sprouts, bacon and maple

Roasted carrots and bourbon glaze

Italian vegetable medley with basil butter

8 per person



## ACTION STATIONS

A minimum of (4) stations is required unless accompanied by a buffet or plated dinner.

Chef attendant required at 160 per chef, with one chef per 75 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### STREET TACOS | CHOICE OF TWO

Includes mini corn and flour tortillas griddled fresh to order

Slow-roasted pork carnitas with grilled pineapple slaw

Chicken fajita with avocado and lime cream

Beef fajita with sautéed peppers and onion

Blackened redfish with apple cider and poblano slaw

Mushroom rajas

Sour cream, Cheddar cheese, Cotija cheese, red and green salsa and limes

24 per person

### ENHANCEMENT

Fresh made guacamole

10 per person

### RYE-SOTTO BAR

Arborio, rye grain, roasted mushrooms, cured tomatoes, rendered pancetta, roasted seasonal squash, lemon and thyme peas, braised rapini, sliced scallions, bird seed, asparagus slivers, shaved pecorino, grated Parmesan cheese, cultured butter and fresh herbs

26 per person

### SHRIMP AND GRITS

Anson Mills rice grits, kefir butter, Gulf white shrimp, 'nduja pan sauce and shaved charred Brussels sprouts

28 per person

RECEPTION | OMNI FRISCO

### POKÉ BAR

#### PASTA

Carolina gold rice, black rice and vegetable noodles

#### ACCOMPANIMENTS

Spicy ahi, hamachi mango, chili shrimp, sweet braised tofu and mushrooms

Avocado, cilantro, sesame paste and tamarind sauce

29 per person

### ROASTED & SMASHED POTATO BAR

#### POTATOES | CHOICE OF TWO

Peruvian purple

Roasted fingerling

Smashed Yukon Gold potatoes

Whipped sweet potato

#### ACCOMPANIMENTS

Applewood-smoked bacon, chives, sour cream, fresh herbs, caramelized onions, brown sugar, candied pecans, shredded Cheddar, pepper jack cheese, cultured whipped butter

24 per person



## SIDE STATIONS

A minimum of (4) stations is required unless accompanied by a buffet or plated dinner.

Prices are subject to 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### MAC & CHEESE STATION | CHOICE OF TWO

Aged Cheddar, pancetta, and green onion

Pulled brisket, white Cheddar and onion straws

Chorizo, poblano, Cotija and tomatillo salsa

Boursin, spinach, red bell peppers and red onion

Swiss chard, Italian sausage, mascarpone, tomato  
and balsamic drizzle

26 per person

### BUILD-YOUR-OWN ELOTE BAR

Roasted corn, mayonnaise, Tajín, cilantro, Cotija,  
lime, red onion, pico de gallo, salsas and scallions

22 per person

### BUILD-YOUR-OWN SALAD

#### GREENS

Baby arugula, romaine and baby kale

#### TOPPINGS

Hard-boiled eggs, bell peppers, Brussels sprouts,  
radishes, cucumbers, cauliflower, celery hearts, raw  
broccoli, jicama, chickpeas, mushroom, snow peas,  
tomatillo, tomatoes, pepperoncini, croutons, carrots,  
pickled beets, olives, golden raisins and candied  
pecans

#### DRESSINGS

Balsamic vinaigrette, Italian, creamy ranch, vinegar,  
olive oil and salt and pepper

24 per person

### ENHANCEMENT | CHOICE OF ONE PROTEIN

Diced grilled chicken

Shrimp

Skirt steak strips

12 per person





## PLATED

All plated dinners are served with artisan bread and butter, Stance regular coffee, decaffeinated coffee and classic black iced tea. Price based on entrée selected. If multiple entrées are selected, all will be charged at the highest price. All seafood offerings are subject to change based on seasonality. Choice of tableside entrée service, additional 35 per person with a maximum of (2) two entrée options. Tableside entrée service is available for a maximum of 70 people. Duo entres available upon request with seasonal pricing.

### STARTERS

#### COMPRESSED WATERMELON

Feta, vanilla oil, fig balsamic and microgreens

10 additional per person

#### GOLDEN BEET

Asparagus, Cotija cheese, spiced pecans and arugula

10 additional per person

#### AHI TUNA TARTAR

Gazpacho, tomato sorbet and Thai basil

14 additional per person

#### GLAZED PORK BELLY

Smoked potato purée and crisp root vegetable

17 additional per person

#### BUTTER-POACHED SCALLOPS

Asparagus, mushroom risotto and lemon vinaigrette

19 additional per person

#### JUMBO LUMPED CRAB CAKE

Lemongrass ginger sauce and tomato jam

21 additional per person

#### SPICED PECAN FOIE GRAS

Wilted greens, black vinegar and carrot sauce

22 additional per person

#### POACHED JUMBO SHRIMP

Traditional horseradish cocktail sauce and grilled lemon

19 additional per person

### SOUP OR SALADS | CHOICE OF ONE

#### SOUPS

Tomato bisque, grilled cheese croutons and basil cream

Crab bisque, crab salad, brioche croutons and lemon chive cream

French onion soup, Gruyère croutons and beef broth

Cream of asparagus, pork and shrimp shumai and lemon cream

#### SALADS

Local greens, shaved carrot, radish, cucumber, grape tomatoes and red wine vinaigrette

Baby iceberg, bacon, blue cheese crumbles, grape tomatoes, pickled red onion and ranch dressing

Grilled hearts of romaine, pulled Parmesan, croutons and Caesar dressing

Baby spinach, bacon, peppered goat cheese, baby peppers and roasted walnut vinaigrette

Baby kale, arugula, spinach, dried blueberries, almonds, Cotija and orange vanilla vinaigrette



## PLATED

All plated dinners are served with artisan bread and butter, Stance regular coffee, decaffeinated coffee and classic black iced tea. Price based on entrée selected. If multiple entrées are selected, all will be charged at the highest price. All seafood offerings are subject to change based on seasonality. Choice of tableside entrée service, additional 35 per person with a maximum of (2) two entrée options. Tableside entrée service is available for a maximum of 70 people. Duo entrées available upon request with seasonal pricing.

### ENTRÉES | CHOICE OF ONE

#### VEGETABLE WELLINGTON

Roasted root vegetables and red pepper coulis

71 per person

#### HERB-MARINATED AIRLINE CHICKEN BREAST

Celery root purée and red bell pepper sauce

71 per person

#### STUFFED CHICKEN BREAST

Spinach-stuffed, mushroom and mozzarella, griddled rosemary polenta and tomato arrabiata

74 per person

#### COFFEE SPICED-CRUSTED PORK TENDERLOIN

Soft herb polenta and barbecue demi-glace

74 per person

#### PETITE TENDERLOIN OF BEEF

Roasted wild mushroom ragout and duchess potato and roasted red pepper chimichurri

Market price per person

#### BONELESS BEEF SHORT RIB

Smoked whipped potatoes and natural jus

79 per person

#### CEDAR PLANK SALMON

Pea, thyme & blistered tomato risotto and lemon cream sauce

74 per person

#### POACHED COD

Fava bean & root vegetable ragout and spiced tomato consommé

74 per person

#### TOMATO-CRUSTED HALIBUT

Sweet pea mash, wild mushroom ragout and saffron sauce

79 per person

#### PETITE FILET AND SWEET PRAWNS

Pommes purée, New Zealand spinach and blood orange butter

Market price per person

#### VANILLA-POACHED SCALLOPS

Pea, mushroom, pancetta ragout with red curry and coconut sauce

80 per person

#### LAMB PERSILLADE

Butternut squash purée and roasted garlic jus

85 per person

#### HERB ENCRUSTED SEA BASS

Sweet potato, spinach, shiitake mushroom and carrot ginger sauce

Market price per person

#### THREE-PEPPERCORN ENCRUSTED TENDERLOIN

Roasted fingerling potatoes and merlot sauce

Market price per person

#### BLACK TRUFFLE ENCRUSTED TENDERLOIN OF BEEF

Aged Cheddar dauphinois with cabernet sauce

Market price per person

# PLATED DINNER

All plated dinners are served with artisan bread and butter, Stance regular coffee, decaffeinated coffee and classic black iced tea. Price based on entrée selected. If multiple entrées are selected, all will be charged at the highest price. All seafood offerings are subject to change based on seasonality. Choice of tableside entrée service, additional 35 per person with a maximum of (2) two entrée options. Tableside entrée service is available for a maximum of 70 people. Duo entrées available upon request with seasonal pricing.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## DESSERT | CHOICE OF ONE

### DARK CHOCOLATE TORTE

Olive oil whip and sea salt crunch

### CARDAMON CHEESECAKE

White chocolate, kiwis and graham crackers

### KEY LIME PIE

Whipped cream and candied lime zest

### CARAMEL CUSTARD

Sea salt, pecan cookies and thyme

### GUAVA AND PISTACHIO TART

Pistachio and sesame tuile and lime sauce

### CHOCOLATE-PECAN PIE

Bourbon whipped cream





## BUFFETS

All buffet dinners are served with freshly brewed Stance coffee, Stance decaffeinated coffee and classic black iced tea. Dinner buffets require a minimum of 40 people. For groups below the minimum, a fee of 10 per person will be added. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### HIGH ON THE HOG

#### STARTERS

Black-eyed peas and ham hock with collard greens and ham broth

Crispy pork confit with whole-grain dijonnaise and chives

Spinach and arugula with warm bacon vinaigrette, house pickles and raw corn

Chicory salad with endive, cilantro, avocado and country ham

Cornbread with honey butter

#### ENTRÉES

Hot sauce-glazed back ribs with red jalapeño sauce and charred scallions

Green chili pork shoulder pozole with tomatillo, pepitas, hominy and radish salad

Chili-rubbed pork loin with golden raisins and cilantro

#### SIDES

Braised bitter greens with lardons and sherry vinegar

Country grits with aged Cheddar cheese and chives

Kale slaw with red cabbage, cilantro, mint and yogurt

#### DESSERT

Pineapple upside down cake with Maraschino cherries and vanilla

89 per person

#### ENHANCEMENT

Vegetarian entrée option

7 additional per person

### NEW TEXAN

#### STARTERS

Corn and kaffir lime soup with pimentón, charred corn and nopales

Seeded guacamole with serrano, lime, scallions and tortilla chips

Local lettuces with dill, mint, lime, Texas olive oil and shaved radishes

Dressed seasonal vegetables with cream of the season, lemon, Texas olive oil and fresh herbs

House cornbread with cultured butter and local honey

#### ENTRÉES

Chorizo-stuffed chicken with lime butter, queso Cotija and cilantro

Smoked short ribs with hominy casserole, pickled onions and parsley

Green chile pork pozole with poblano, mushrooms, pepitas, hominy and tomatillo

#### SIDES

Pinto beans a la charra with slab bacon, Modelo and cilantro

Spicy charred okra with chili garlic oil

Creamed corn with jalapeño and Cotija cheese

#### DESSERT

Sticky pecan pudding with toffee sauce, whipped crème fraîche and candied pecans

85 per person

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 28



## BUFFETS

All buffet dinners are served with your choice of Stance regular coffee, decaffeinated coffee and classic black iced tea. Dinner buffets require a minimum of 40 people. For groups below the minimum, a fee of 10 per person will be added. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change

### ITALIAN

#### STARTERS

Assortment of Italian cheese and meat with Calabrian peppers, giardiniera and assorted crisp flatbreads and country breads

Baby arugula with shaved fennel, Parmigiano-Reggiano, orange & oregano vinaigrette

Crisp little gem with cherry tomatoes, English cucumber, shaved carrots and asparagus topped with basil lemon vinaigrette

#### ENTRÉES

Lasagne alla Bolognese

Seared salmon with capers, San Marzano tomatoes, Kalamata olive, white wine sauce

Seared breast of chicken with white balsamic demi-glace, sautéed mushrooms and golden grapes

#### SIDES

Roasted fingerling potatoes

Crispy gnocchi with herbs and brown butter sauce

Roasted baby zucchini & squash with red drop peppers

#### DESSERTS

Chocolate sponge cake with mirror chocolate glaze, mascarpone cheese and mocha cream

Tiramisu

85 per person



## BUFFETS

All buffet dinners are served with your choice of Stance regular coffee, decaffeinated coffee and iced tea. Dinner buffets require a minimum of 40 people. For groups below the minimum, a fee of 10 per person will be added.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### BUILD YOUR OWN

#### SOUPS | CHOICE OF ONE

Smoked chicken Azteca soup

Loaded baked potato soup | Bacon, green onion, sour cream and Cheddar cheese

Classic tomato and basil soup with housemade Parmesan croutons

New England clam chowder

#### SALADS | CHOICE OF TWO

Traditional Caesar salad with housemade croutons and Parmesan

Wild field greens with sweet peppers, English cucumber, radish, carrots, yellow tomato and balsamic vinaigrette

Israeli couscous with crab, bay shrimp, grilled scallions, bell peppers, arugula and creamy lemon dressing

Spinach salad with Mandarin oranges, Cotija cheese, spiced pecans, red onion, sweet peppers and honey soy vinaigrette

Farro with roasted vegetables, greens and herbal Dijon vinaigrette

Shaved root vegetables, roasted walnuts and mint, citrus, avocado, pistachios, rose water and spinach

Pearl couscous with dried cherries, goat cheese and arugula

#### SIDES | CHOICE OF TWO

Roasted sweet potato with spinach, shiitake mushroom and black vinegar

Whipped potatoes

Roasted fingerlings with roasted garlic oil and fresh herbs

Cheddar au gratin potatoes

Wheat berries, almonds and currants

Saffron rice, peas, Spanish chorizo

Lemon and coriander Basmati rice

Mac and cheese bake

#### VEGETABLES | CHOICE OF TWO

Squash, basil, goat cheese gratin

Balsamic-glazed baby carrots

Brussels sprouts, bacon and maple

Crispy garlic broccolini

Charred cauliflower and roasted red pepper chimichurri

Green bean, shiitake mushroom, thyme and shallots

#### DESSERT | CHOICE OF TWO

Pineapple upside-down cake with Maraschino cherries and vanilla

Sticky pecan pudding with toffee sauce, whipped crème fraîche and candied pecans

Chocolate sponge cake with mirror chocolate glaze, mascarpone cheese and mocha cream

Cannoli filled with orange cream and chocolate chips

Tiramisu

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 30



## BUFFETS

All buffet dinners are served with your choice of Stance regular coffee, decaffeinated coffee and classic black iced tea. Dinner buffets require a minimum of 40 people. For groups below the minimum, a fee of 10per person will be added.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### ENTRÉES

Herb roasted chicken with dark chicken jus, roasted garlic and chives

Smoked flat iron with chimichurri sauce

Soy and sesame short ribs with spicy scallion & onion salad

Roasted chicken breast with kale, black-eyed pea ragout and charred tomato sauce

Vindaloo-spiced chickpeas and cauliflower

Seared salmon with lemon and dill sauce

Blackened redfish with mango and habanero cream sauce

Balsamic and rosemary-glazed pork with cranberry and orange chutney

Choice of two entrees | 105 per person

Choice of three entrees | 115 per person

### PREMIUM ENTRÉES

Crusted tenderloin of beef with wild mushroom demi-glace

Prosciutto and basil-crusted chicken breast with lemon-caper sauce

Herb-crusted sea bass with herb gastrique

Choice of two | 115 per person

Choice of three | 125 per person



## LATE NIGHT

Prices based on two hours of service. Breakfast Tacos require a minimum of 25 tacos.  
Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change

### BREAKFAST TACO BAR

Flour tortillas, verde and roja salsa and seasonal relish

#### POTATO, EGG AND CHEESE

Crispy potatoes, Jack cheese, eggs and hot sauce  
7 each | minimum 25

#### CHORIZO, EGG AND CHEESE

Chorizo, eggs, cilantro and Jack cheese  
8 each | minimum 25

#### BACON, EGG AND CHEESE

Slab bacon, eggs and sharp Cheddar cheese  
8 each | minimum 25

### MIDNIGHT MUNCHIES

Fries in a cone | 5 each

Mini hot dog | 5 each

Warm pretzel with beer cheese sauce | 5 each

Macaroni and cheese in a cup | 5 each

Chicken tenders | 7 each

Mini beef sliders each

Doughnuts | 60 per dozen







## STATIONS

Chef attendant required for Seasonal Fruit Cobbler, Build Your Own Ice Cream Sandwich Station, and Bananas Foster Station at 160 per chef, with one chef per 75 people. A minimum of (4) four stations is required unless accompanied by plated meal or buffet. Prices are subject to 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### GOURMET CUPCAKES

Mini assorted cupcakes

10 per person

### SWEET TREATS DISPLAY

Mini assorted cake pops, rice crispy treats, petit fours, truffles and French macarons

20 per person

### DOUGHNUT DISPLAY

Assorted variety

12 per person

### MINI TARTS

Chocolate, berry, coconut cream, key lime and cheesecake

18 per person

### BANANAS FOSTER STATION

Bananas, dark and light rum, cinnamon, banana liqueur and vanilla bean ice cream

20 per person

### BUILD YOUR OWN ICE CREAM SANDWICH STATION

#### COOKIES

Chocolate chip, double chocolate and peanut butter

#### ICE CREAMS

Vanilla and chocolate

#### TOPPINGS

Caramel, hot fudge and maraschino cherries

22 per person

### SEASONAL FRUIT COBBLER

Cinnamon Chantilly cream, vanilla ice cream and caramel sauce

18 per person



## NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### SELECTIONS

Stance regular or decaf coffee | 95 per gallon

Assorted Numi hot teas | 95 per gallon

Classic black iced tea | 80 per gallon

Bottled juices | 5 each

Assorted Pepsi and Dr Pepper soft drinks | 5 each

Pure Life water | 5 each

Acqua Panna natural spring water | 6 each

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 50 per carafe

S.Pellegrino sparkling mineral water | 6 each

### SPECIALTY

Red Bull | Energy Drink or Sugarfree | 7 each

Assorted Kohana canned coffee drinks | 7 each

Enroot cold brew tea | 7 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 each

S.Pellegrino Essenza flavored sparkling mineral water | 7 each

Naked fruit juice & smoothies | 7 each

Coconut water | 8 each

### INFUSED WATER | CHOICE OF ONE

Raspberry & mint, lemon & thyme, cucumber & mint, strawberry & basil, watermelon & rosemary

50 per person

### BEVERAGE PACKAGE À LA CARTE

Stance regular & decaffeinated coffee, assorted NUMI hot teas, iced tea, soft drinks, bottled still water, sparkling water

Full day | 36 per person | up to 8 hours

Half-day | 18 per person, up to 4 hours



## BAR MIXOLOGY

Hosted hourly bar package is served with sodas, S.Pellegrino, still and sparkling water, fresh squeezed juices and cocktail mixers. Package bars include beverages served at the bar only. Prices do not include service during dinner, tray passed or champagne toasts.

Bartender required at 160 per bartender for the first four hours and 25 for each additional hour. One bartender per 75 people.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### HOSTED HOURLY PACKAGE

#### TROPHY

One hour | 22 per person

Two hours | 32 per person

Three hours | 42 per person

Four hours | 52 per person

Five hours | 62 per person

#### STAR

One hour | 26 per person

Two hours | 36 per person

Three hours | 46 per person

Four hours | 56 per person

Five hours | 66 per person

#### MVP

One hour | 30 per person

Two hours | 40 per person

Three hours | 50 per person

Four hours | 60 per person

Five hours | 70 per person

### LIQUOR

#### TROPHY

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

#### STAR

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Old Forester

Scotch | Johnnie Walker Red Label

Tequila | Milagro Silver

Cognac | Hennessy VS

#### MVP

Vodka | Tito's Handmade

Gin | The Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP



## BAR

All wine tiers include Campo Viejo Cava sparkling wine.

Prices are subject to a 25% service charge and an 8.25% statesales tax. All menus and prices are subject to change.

### BEER | CHOICE OF FIVE

#### DOMESTIC BEER

Bud Light

Miller Lite

Michelob Ultra

#### CRAFT & IMPORTED BEER

Stella Artois

Heineken

Corona Extra

Samuel Adams Boston Lager

#### TEXAS

Lakewood Lager

Revolver Blood & Honey Ale

Voodoo Ranger IPA

### HOUSE BEER AND WINE PACKAGE

Package bar includes imported, domestic and craft brews, house red wines and house white wines

One hour | 22 *per person*

Two hours | 32 *per person*

Three hours | 42 *per person*

Four hours | 52 *per person*

Five hours | 62 *per person*

### WINES

#### TIER I

Included with Trophy

Campo Viejo | Spain | cava brut

Bulletin Place, South Eastern Australia | sauvignon blanc, chardonnay, merlot and cabernet sauvignon

48 *per bottle*

#### TIER II

Included with Star and MVP

Campo Viejo | Spain | cava brut

Wente Hayes Ranch, Livermore Valley California | chardonnay, rosé, merlot and cabernet sauvignon

58 *per bottle*



## BAR

Prices quoted are based on a cash basis and include service charge and sales tax. Cash bar spend does not apply to contracted food and beverage minimums. Bartender required at 160 per bartender for the first four hours and 25 for each additional hour. One bartender per 75. Cashier required for Cash Bar at 160 per cashier. One Cashier per 75 people.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## CONSUMPTION BAR

Assorted Pepsi and Dr Pepper soft drinks | 6 each

Nestle Pure Life | 6 each

Acqua Panna | 7 each

S.Pellegrino sparkling water | 7 each

Texas craft and imported beer | 8 each

Domestic beer | 7 each

Trophy cocktails | 10 each

Star cocktails | 11 each

MVP cocktails | 12 each

Wine by the bottle | see wine list

## CASH BAR SERVICE

Assorted Pepsi and Dr Pepper soft drinks | 7 each

Nestle Pure Life | 7 each

Trophy House wines | 12 each

Acqua Panna | 8 each

S.Pellegrino sparkling water | 8 each

Texas craft and imported beer | 9 each

Domestic beer | 8 each

Trophy cocktails | 11 each

Star cocktails | 12 each

MVP cocktails | 13 each

Star & MVP house wines | 13 each



## WINE BY THE BOTTLE

Prices are subject to 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### SPARKLING AND CHAMPAGNE

Ruffino | Veneto, Italy | prosecco | 48 per bottle  
Campo Viejo | Spain | cava brut | 48 per bottle  
Chandon | California | rosé sparkling | 68 per bottle  
Chandon | California | brut sparkling | 65 per bottle  
Veuve Clicquot Ponsardin Yellow Label | France | champagne | 172 per bottle  
Möet & Chandon Imperial | France | champagne | 185 per bottle

### WHITE AND ROSÉ

Santa Margherita | Italy | pinot grigio | 70 per bottle  
Merryvale | Napa Valley, California | sauvignon blanc | 65 per bottle  
Chateau D'Esclans Whispering Angel | Provence, France | rosé | 60 per bottle  
Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | 65 per bottle  
Wente Vineyards Estate Grown | Livermore Valley, California | Chardonnay | 58 per bottle  
Kendall-Jackson Vintner's Reserve | California | chardonnay | 54 per bottle  
Orin Swift Mannequin | California | chardonnay | 80 per bottle  
Decoy by Duckhorn | California | chardonnay | 65 per bottle

### RED

Decoy by Duckhorn | California | pinot noir | 65 per bottle  
Meiomi | California | pinot noir | 58 per bottle  
Elouan | Oregon | pinot noir | 62 per bottle  
Belle Glos Clark & Telephone | Santa Maria, California | pinot noir | 84 per bottle  
Joel Gott | Columbia Valley, Washington | red blend | 57 per bottle  
J. Lohr Pure Paso | Paso Robles, California | proprietary red | 64 per bottle  
The Prisoner Wine Company Unshackled | California | cabernet sauvignon | 60 per bottle  
Daou | Paso Robles, California | cabernet sauvignon | 79 per bottle  
Faust | Napa Valley, California | cabernet sauvignon | 135 per bottle  
Decoy by Duckhorn | California | cabernet sauvignon | 65 per bottle



## SPECIALTY COCKTAILS

Prices are subject to 2% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### SPECIALTY STATIONS

#### TONIC BAR

Premium tonic choices

Fruits, fruit peels, fresh herbs and spices

12 per drink

#### BLOODY MARY BAR

Absolut vodka, Beefeater gin or Hornitos Añejo tequila

Tomato juice, carrot juice and beet juice

Pickles, okra, olives, onions, bacon, lemons, limes, celery, cucumbers, horseradish, carrots, hot sauces and salts

12 per drink

#### SANGRIA

Assorted fruit garnishes

Red or white wine, Bacardi rum, lemon juice and soda

12 per drink

### CRAFT COCKTAILS

#### SPICY MANGO MARGARITA

Mango-haberno Barmalade, blanco tequila and triple sec

#### RASPBERRY-HIBISCUS SMASH

Raspberry-hibiscus Barmalade, vodka and pineapple juice

#### GRAPEFRUIT WHISKEY SOUR

Grapefruit-elderflower Barmalade, whiskey and Omni sour

#### BLOOD ORANGE PALOMA

Blood orange-guava Barmalade, gin, grapefruit juice and Omni sour

12 per drink

### MOCKTAILS

#### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

#### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters

8 per drink



## EVENT INFORMATION

Thank you for selecting Omni Frisco Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, balloon sculptures, photography, music, entertainment and themed parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

### FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Frisco Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the State of Texas, and Omni Frisco Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

### GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

### TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

### GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items.





CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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