



ARLINGTON  
CONVENTION CENTER

# MENU

Catering & Private Events



*Levy Restaurants*



ARLINGTON  
CONVENTION CENTER

*A warm Arlington*

WELCOME

**WELCOME** to Arlington Convention Center where the trendiest food compliments the ideal location in the Metroplex. We believe that every occasion is extraordinary. Our talented team will partner with you to shape an experience that stands out. Our simplified menu understands our guests needs, and is uniquely catered to you.



*Your Chef*  
ROBERT A. STEHLIN JR

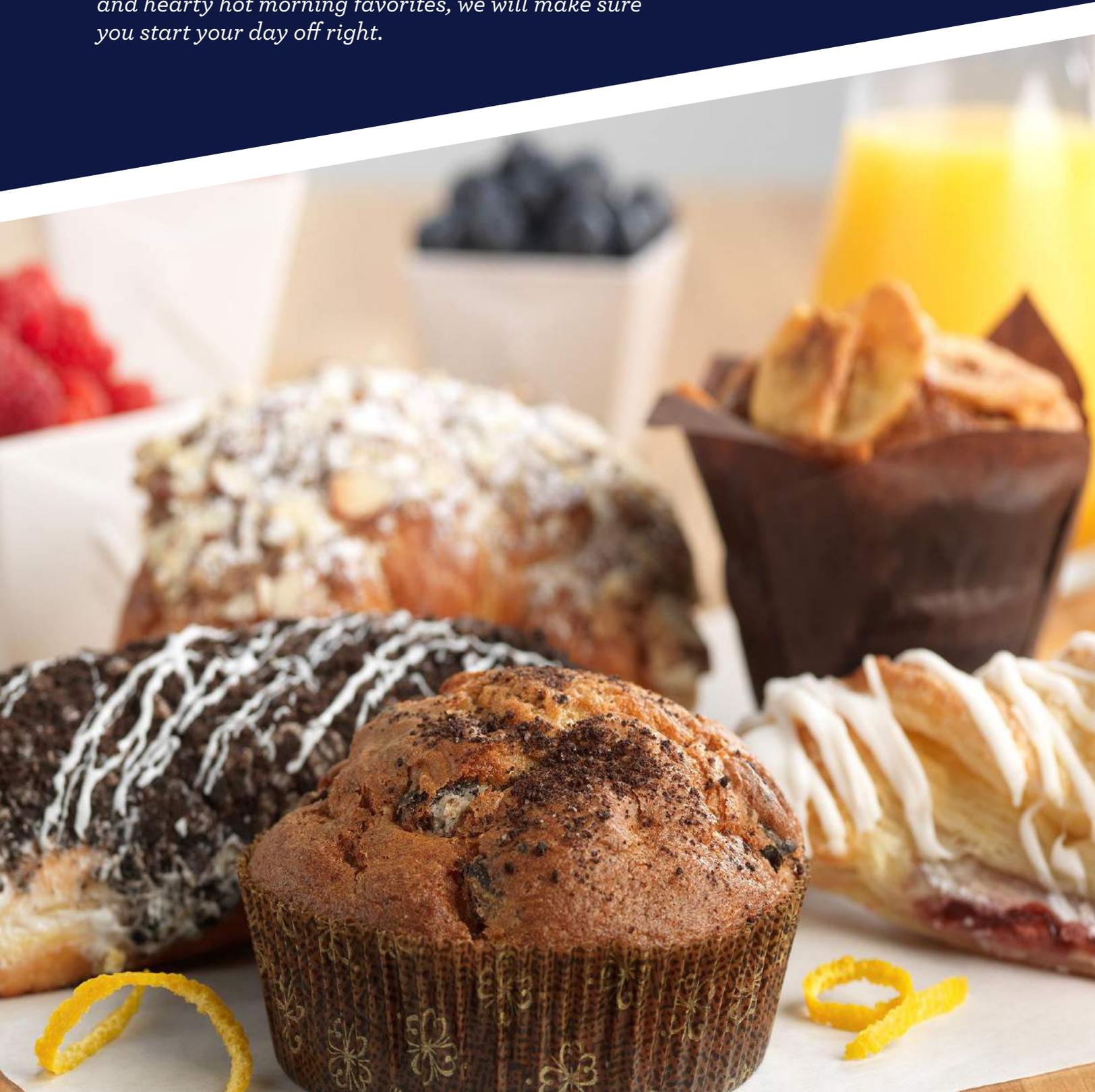
*Executive Chef Robert brings Texas down home cooking with a southwest flair and over 20 years' experience to Arlington Convention Center. The diverse cultural influences of the Lone Star State come together with a modern vision of cuisine honoring Texas and Latin traditions. Flavors and spices harvested from the freshest sustainable resources delight the palate with a broad landscape of tastes.*

*After Graduating Apprentice of the Year in 1996, Robert started at the Morton H. Myerson Symphony, then moved to the Belo Mansion, Embassy Suites Dallas Market Center and finally to the Arlington Convention Center where he has been the Executive Chef for 17 years.*

“Flavors and spices harvested from the freshest sustainable resources delight the palate with a broad landscape of tastes.”

# SIGNATURE SOUTHWEST BREAKFAST EXPERIENCE

*Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.*



# SIGNATURE SOUTHWEST BREAKFAST EXPERIENCE

Our signature spread of cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal fruits, and a coffee selection serves up all the breakfast basics that we're proud to share with our guests

11.95 PER GUEST

*Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.*

*Served for a minimum of 50 guests. Labor fee charged for smaller groups.*

## BREAKFAST BREADS & PASTRIES

A Selection of Fresh Baked Muffins  
Assorted Bagels and Cream Cheese  
Flaky Danish Pastries  
Mini Cinnamon Rolls  
Mini Assorted Croissants- Chocolate, Almond and Traditional served with Jam and Butter  
*Package enhancements, \$2.95 each additional selection per person*

## EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS

Scrambled Eggs  
Southwestern Egg Casserole with Chorizo, Pico de Gallo and Jack Cheese  
Oatmeal with All the Trimmings  
Breakfast Potatoes with Peppers and Onions  
Breakfast Sausage Patties  
Smoked Bacon  
Greek Yogurt Bar- Vanilla or Plain Yogurt with Fresh Berries and Granola  
Texas French Toast featuring Challah with warm Peaches, Pecans and Maple Syrup  
*Package enhancements, \$4.50 each additional selection per person*

## BREAKFAST SANDWICHES

Crispy Fried Chicken and Jalapeno  
Jelly Biscuits  
Southwestern Breakfast Sandwich  
Signature Breakfast Croissant Sandwich  
Mini Bagel Egg and Cheese Sandwich  
Southwestern Breakfast Burrito  
*Package enhancements, \$5.75 each additional selection per person*

## PLATED BREAKFAST

All of our items are served with warm freshly baked pastries, butter, and fruit preserves.

18.95 PER PERSON

### ENTRÉES

*choose one*

Farm Fresh Scrambled Eggs  
Greek Frittata featuring Spinach, Tomatoes and Feta Cheese  
Southwestern Migas featuring Eggs, Chorizo, Crispy Corn Tortillas and Salsa Verde

### SIDE DISHES

*choose two*

Fresh Seasonal Berries  
Choice of one breakfast meat: Sausage Patties, Smoked Bacon or Honey Sliced Ham  
Traditional Breakfast Potatoes with Peppers and Onions  
Rosemary Potatoes  
Pumpkin Spiced Baked Orange  
*+4.50 per guest for each additional choice*

# MAKE YOUR OWN MARKET SALAD

*Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.*



# MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

**16.50 PER GUEST**

*Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.*

## GREENS

*choose two*

Mixed Baby Greens

Arugula

Romaine Lettuce

Iceberg

Spinach

Kale and Field Greens Blend

## PROTEINS

*choose two*

Herb Grilled Chicken

Char-Grilled Steak

Smoked Turkey

Smoked Ham

Smoked Bacon

Quinoa

*+5.00 per guest for each additional choice*

## CHEESE

*choose two*

Blue Cheese

Jack Cheese

Cheddar Cheese

Feta Cheese

*+2.00 per guest for each additional choice*

## TOPPINGS

*choose six*

Carrots

Celery

Kalamata Olive

Grape tomato

Cucumbers

Sliced Red Onions

Garbanzo Beans

Kidney Beans

Broccoli

Cauliflower

Bell Peppers

Artichokes

Chopped Hard Boiled Eggs

*+2.00 per guest for each additional choice*

## DRESSINGS

*choose two*

Balsamic Vinaigrette

Buttermilk Ranch

Cholula Ranch

Creamy Caesar

Apple Cider Vinaigrette

Chipotle Vinaigrette

*+1.00 per guest for each additional choice*

# CHEF'S BEST BOX LUNCHESES

*These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.*



# CHEF'S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.

16.95 PER BOX

## **GOURMET SANDWICHES**

*choose two*

Roast Turkey, Grilled Pineapple and Brie Cheese

Grilled Chicken and Honey Cilantro Slaw with Chipotle Aioli

Roast Beef and Boursin Spread with Caramelized Onions

Smoked Ham and Swiss

“ZLT” Grilled Zucchini, Tomatoes, Jack Cheese and Sundried Tomato Pesto

Chicken Salad with Granny Smith Apples, Lettuce and Tomato

Caprese with Roma Tomatoes, Mozzarella and Basil Pesto

Roast Turkey BLT Wrap with Herb Aioli, Lettuce, Tomato and Bacon

The Natural with Turkey, Ham, Swiss, Cheddar, Lettuce, Tomato and Louie Dressing

Pesto Grilled Chicken with Organic Baby Greens and Tomato

## **FARMER SALADS**

*choose one*

Arlington Spinach Salad

Southern Salad

Traditional Caesar

Vegetable Chopped Salad

Field Green Salad

Greek Quinoa Salad

Orzo Vegetable Salad

Deli Mustard Potato Salad

## **WHOLE FRUIT & CHIPS**

*choose two*

Apples, Oranges and Bananas

Barbecue Kettle Chips

Kettle Chips

Salt and Vinegar Chips

Traditional Lays

Baked Lays

## **DESSERTS**

*choose one*

Chocolate Brownie

Chocolate Chip Cookie

Fruit Cup

Texas Pecan Bar

# PLATED MEALS

*Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.*



## PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, garlic butter and roasted bell pepper butter. Iced tea and coffee are also included.

Round out your entree option with gourmet salads and desserts.

### ENTRÉES

#### *Chicken*

Chicken Pibil with ancho chicken breast, roasted corn tamale, green beans with caramelized onions and achiote cream sauce **39.95**

Roasted Lemon Chicken with oregano potatoes, green beans, roasted tomato and lemon garlic sauce **39.95**

Inside Out Chicken Enchilada featuring chicken roulade filled with corn tortilla strips, cheddar cheese, Poblano peppers and onions. Rolled in crushed tortilla chips and served with a roasted ancho cream sauce. Accompanied by cheddar chipotle smashed potatoes and corn **34.95**

Chicken Mediterranean featuring breast of chicken filled with onion, garlic, tomato, Kalamata olives and mozzarella cheese topped with Boursin cream sauce. Served with saffron Basmati rice and grilled zucchini and squash **34.95**

#### *Reds*

Cowboy Steak with beef shoulder tender, bandera butter, cheddar roasted garlic grits and roasted adobo zucchini **42.95**

Ranger Ribeye with brown sugar and mustard rub, garlic mashed potatoes, charred brussel sprouts with caramelized onions, mushroom glaze and tobacco onions **42.95**

#### *Pork*

Cider Roasted Pork Loin with sweet potato puree, vegetable bundle and apple cranberry cider sauce **39.95**

Pork Tenderloin cured in spiced brown sugar served with braised red cabbage, snap peas, carrots and Boursin bliss potatoes **34.95**

Bone-in Stuffed Pork Chop featuring grilled chop with Granny Smith apples served with savory Swiss mushroom bread pudding and Succotash **34.95**

#### *Fish*

Char-Grilled Salmon featuring a honey bourbon glazed filet with leek and grape confit served with saffron Basmati rice and asparagus with baby carrot **36.95**

### SALAD

*choose one*

Arlington Salad with baby spinach, grapes, Mandarin oranges, feta cheese, toasted almonds and balsamic vinaigrette

Southwestern Caesar Salad with romaine lettuce, cornbread croutons, queso fresco and chipotle caesar dressing

Autumn Panzanella Salad with roasted mushrooms, butternut squash and sun-dried tomato vinaigrette

Roasted Brussel Sprout and Kale Salad with peach bacon vinaigrette

Tortilla Salad with romaine lettuce, arugula, marinated black beans, roasted corn, tortilla strips and chipotle honey vinaigrette

Heritage Salad with arugula, cucumbers, pickled jicama, red radishes and citrus ancho vinaigrette

### DESSERTS

*choose one*

Rustic Apple Tart with cinnamon custard sauce

Chocolate Molten Cake with vanilla whipped cream and berries

Peach Crisp with Texas peaches, pecan crumble and whipped cream

Texas Bourbon Pecan Pie

Banana Crepes with caramel sauce

# ALL DAY BREAKS

*Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something spicy with jalapeno spinach dip. Customize your snack break selections to suit any time of day.*



## ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below

### LONE STAR CHIPS AND SALSA BAR

Selection of salsa roja, salsa verde and salsa fresca served with tri-colored chips

4.95 PP

### ARLINGTON CONVENTION CENTER JALAPENO SPINACH DIP

Roasted jalapenos, cilantro, garlic, baby spinach and Cotija cheese served with tri-color tortilla and chips

5.95 PP

### SEASONAL SLICED FRESH FRUIT PLATTER

6.95 PP

### INDIVIDUAL SEASONAL GARDEN CRUDITÉS

Individual cups with buttermilk ranch dipping sauce

6.95 PP

### INDIVIDUAL GREEK YOGURT PARFAITS

Mixed Berries and Granola  
Mango, Agave Honey and Granola  
Texas Pecans with Agave Honey

4.95 EACH

### WARM COOKIES

Fresh baked mini- cookies! Peanut butter cup, chocolate chunk and oatmeal raisin served warm

4.95 PP

### COOKIES AND BROWNIE SAMPLER

Bite sized chocolate chunk, peanut butter cup and oatmeal raisin cookie with decadent chocolate brownies

5.95 PP

### DESSERT BAR SAMPLER

Bite sized decadent chocolate brownie, lemon and Texas pecan bars

5.95 PP

### ACC MARSHMALLOW DESSERT BARS

Arlington Convention Center classic! Rice Krispies Treat dipped in peanut butter and rich dark chocolate

5.95 PP

### MINI CUPCAKE BAR

A variety of flavors including some Arlington Convention Center favorites, Lemon, Midnight Madness, Red Velvet, Carrot and Champagne. Choose up to three flavors!

12.95 PP

+ Add Ice-Cold Milk, 3.00 pp

# SMALL BITES & BREAKS



## SMALL BITES & BREAKS

*Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.*

### HORS D'OEUVRES

Texas Deviled Eggs spiced with Cholula, Cilantro and Sliced Jalapeno **3.00 each**

Texas Goat Cheese Crostini with oven roasted tomato and balsamic drizzle **4.00 each**

Curried Cauliflower Cake with Tzatziki sauce **4.00 each**

Quinoa Cake with cucumber tomato relish **4.00 each**

Texas BLT Stuffed Cherry Tomatoes **4.00 each**

Whipped Queso Anejo on cucumber round **4.00 each**

Steak Churrasco Crostini with pickled spicy vegetables **4.50 each**

Pulled Pork Arepas with pickled red onions **4.50 each**

Albondigas de Chipotle (Chipotle Meatball) **4.50 each**

Texas Shrimp Cocktail Shooter **4.75 each**

Chipotle Shrimp Shooter with mango salsa **4.75 each**

Habanero Mango Shrimp Ceviche Shooter **5.25 each**

Texas Chili Bites featuring chili stuffed cornbread poppers served with Cholula ranch **5.95 each**

Crisp Vegetable Spring Rolls with sweet chili sauce **3.25 each**

Crispy Pot Stickers filled with Ponzu Sauce **3.25 each**

Phyllo wrapped Asparagus Tips with Brie **4.00 each**

Jalapeno Spinach Dip in a mini waffle cone **4.00 each**

Cucumber Gazpacho Soup Shooter **4.00 each**

Tomato Bisque Shooter with Mini Grilled Cheese **4.00 each**

Salpicon de Quinoa on endive with pickled jalapeno vinaigrette **4.00 each**

Thai Beef Bites on a stick with nuac cham sauce **4.50 each**

Ginger Chicken Satay with spicy thai sauce **4.50 each**

Beef Satay with ponzu Sauce **4.50 each**

## SMALL PLATES

*Designed for 25 or more guests.*

Fried Chicken Drumettes with mashed potatoes, braised collard greens and mini buttermilk biscuit **6.95 each**

Chicken Fried Chicken with mac n cheese, coleslaw and mini buttermilk biscuit **6.95 each**

Homemade Chipotle Meatloaf with buttermilk mashed potatoes, southern green beans and mini jalapeno cornbread muffin **7.95 each**

Braised Short Ribs with cabernet reduction and celery root whipped potato **8.95 each**

Fried Catfish with jalapeno coleslaw, creole tartar sauce and hush puppy **8.95 each**

Cold Poached Salmon with pickled cucumber salad **8.95 each**

Bresaola with shaved fennel and watercress salad and lemon oregano vinaigrette **7.95 each**

Summer Salad with watermelon, pickled jicama, arugula, feta cheese and mojito vinaigrette **6.95 each**

Barbecue Buttered Shrimp with farro and quinoa salad and cilantro vinaigrette **7.95 each**

## WILLY WONKA JUNK FOOD

Milk chocolate dipped potato chips, strawberries, and marshmallows.  
Dark chocolate dipped pretzel rods, hickory bacon, orange peel, pineapple, and bananas **10.00 pp**

## ARTISANAL CHARCUTERIE

Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil **10.95 pp**

## FARMSTEAD CHEESE DISPLAY

Chefs Selection of Local and International Cheeses, served with orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and bagel chips **10.95 pp**

## HUMMUS TRIO

Traditional, roasted bell pepper and Kalamata olive. Served with crispy carrot, celery, crackers, and bagel chips **9.95 pp**

## ARTISANAL BAVARIAN PRETZEL

*Hand rolled in-house and served warm.*

Salted Bavarian with brown mustard | Bacon, Jalapeno & Cheddar with cheese sauce;  
Smoked Ham & Gouda with apple mustard | Italian Sausage with tomato aioli;  
Local Beer & Cheddar with horseradish dip | Salted Turtle with caramel, chocolate and pecans  
Cinnamon Sugar with vanilla bean sauce

**8.00 EACH**

# ALL DAY CHEF TABLES



## GOOD “OLE” SOUTHERN COOKIN’

The Chef’s Table features our Signature Good Ole Southern Cooking. Your Chef is serving this Memorable Meal made with a Lot of Love.

*Served for a minimum of 25 guests*

32.95 PP

### ENTREES

*choose two, additional choice 8.00 pp*

- Chipotle Meatloaf
- Chicken Fried Chicken with cream gravy
- Fried Chicken
- Southern Pot Roast
- Honey Glazed Pork Chop
- Pan Fried Tilapia with lemon butter sauce

### SIDE PLATTERS

*choose three, additional choice 6.00 pp*

- Traditional Mashed Potatoes
- Cheddar Chipotle Smashed Potato
- Green Bean Casserole with crispy onions
- Summer Squash and Corn Casserole
- Oven Roasted Herbed Vegetables
- Fried Okra
- Broccoli Rice Casserole

### DESSERT

*choose one, additional choice 5.00 pp*

- Lemon Cake
- Carrot Cake
- Southern Sweet Potato Pie
- Caramel Apple Pie

## NUEVO LATINO COCINA

Continuing the traditions of Latin cuisine with a modern twist, bringing frontier flavor with diverse cultural influences to the Lone Star State. Served alongside fresh guacamole, assorted homemade salsas and tri-colored tortilla chips.

*Served for a minimum of 25 guests*

**34.95 PP**

### ENTREES

*choose two, additional choice 8.00 pp*

Pollo Adobado with char-grilled chicken breast and a black bean and corn relish

Chicken Pibil with Achiote marinated chicken breast and cream pibil sauce

Carnitas with braised pork and pickled onions, cilantro, salsa verde and warm tortillas

Char-Grilled Pork Tenderloin with sour orange sauce

Grilled Beef Shoulder Tender with pipian sauce

Carne Asada with tequila marinated skirt steak, fennel and grapefruit relish and cilantro pesto

Vegetarian Chile Rellenos with quinoa and queso fresco stuffed Poblano peppers

### SIDE PLATTERS

*choose three, additional choice 6.00 pp*

Borracho Beans with chicken sausage, jalapenos and local beer

Hominy Mac-n-Cheese with Hatch green chilies

Texas Goat Cheese Creamed Corn

Sweet Potato Succotash with house-made chicken chorizo

Papas Bravas with citrus aioli

Skillet Squash with tomatoes and garlic gremolada

### DESSERT

*choose one, additional choice 6.00 pp*

Mexican Style Bread Pudding with brown sugar anglaise

Fredericksburg Peach Cobbler with vanilla whipped cream

Rustic Apple Tarts with cinnamon whipped cream

Cajeta Filled Churros with Mexican chocolate Sauce

Bunuelos with cinnamon sugar and agave honey

# ALL DAY CHEF TABLES

*continued*



## BACKYARD BAYOU

The beginning of something great! Kick it up a notch with authentic Cajun Creole Cuisine. Laissez les bons temps rouler!

*Served for a minimum of 25 guests*

**39.95 PP**

### ENTREES

*choose two, additional choice 8.00 pp*

Blackened Chicken Breast with meuniere sauce

Cajun Fried Turkey Breast with jalapeno cranberry sauce

Cajun Garlic Pork Roast

Creole Smoked Sausage

Creole Roast Beef Daube - a Classic New Orleans Pot Roast

Chicken Tchoupitoulas with mornay sauce

Fried Catfish with cajun dust and remoulade sauce

### SIDE PLATTERS

*choose three, additional choice 6.00 pp*

Red Beans and Rice

Stewed Okra and Tomatoes

Corn Maque Choux

Spicy Jambalaya

Praline Sweet Potato Casserole

Collard Greens with Bacon and Onions

Creole Green Bean

### DESSERT

*choose one, additional choice 5.00 pp*

Praline Bread Pudding with bourbon sauce

Banana Foster Cheesecake

Deep South Peach Pecan Cobbler

Double Chocolate Bread Pudding



# DESSERTS

*Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes, and more.*



## DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

*All action-stations require an attendant 100.00 per two hours*

### DONUT SUNDAE BAR

Chocolate and Vanilla Donuts  
 Vanilla Bean Ice Cream  
 Strawberry, Chocolate, and Carmel Sauce  
 Seasonal Berries  
 Bananas  
 Sprinkles, Cookie Crumbs, Crushed Peanuts  
 Red Cherries and Whipped Cream  
**10.95 pp**

### FONDUE DISPLAY

Dark Chocolate Fondue, White Chocolate Fondue, and Carmel Fondue  
 Vanilla Bean and Chocolate Pound Cake  
 Seasonal Berries, Pineapple, Banana, Honeydew, Cantaloupe  
 Salted Pretzel Rods  
 Fresh Whipped Cream  
**11.95 pp**

### TEXAS STYLE FRUIT COBLERS

Fresh-Baked Blueberry Cobbler with Oatmeal Crust  
 Peach Cobbler with Cinnamon Almond Topping  
 All Served with Vanilla Whipped Cream  
**8.95 pp**

### MINI CUPCAKE BAR

A variety of flavors including some Chef favorites, Lemon, Midnight Madness, Red Velvet, Carrot and Champagne. Choose up to three flavors!  
**12.95 pp**

### WARM COOKIES

Fresh baked mini- cookies! Peanut butter cup, chocolate chunk and oatmeal raisin served warm.  
**3.95 pp**

### COOKIES AND BROWNIE SAMPLER

Bite sized chocolate chunk, peanut butter cup and oatmeal raisin cookie with decadent chocolate brownies.  
**4.95 pp**

### DESSERT BAR SAMPLER

Bite sized decadent chocolate brownie, lemon and Texas pecan bars.  
**6.95 pp**

### ACC MARSHMALLOW DESSERT BARS

Arlington Convention Center classic! Rice Krispy Treat dipped in peanut butter and rich dark chocolate.  
**5.95 pp**

*+ Add Ice- Cold Milk, 3.00 per person*

### INTERNATIONAL COFFEE

Proprietary Coffee Service includes premium fresh brewed Arabica Bean Coffee, decaf, international Tea selection, cream, low fat milk, sugar cubes, orange blossom honey, China and disposable cups, fresh whipped cream, chocolate shavings, cocoa, and mints  
**6.00 pp**

# SPECIALTY COCKTAILS

*Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.*



## SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections,  
or select from one of our hosted bar packages to suit your taste.

### MARTINI BAR-

*the new spin on a classic!*

Icy cold Tito's Handmade Vodka, Bombay Sapphire or Bacardi 8, served with a bevvy of liquors and garnish. Available to choose from are the Dirty Martini, Cosmopolitan, Lemon Drop, Caramel Appletini, Hurricane Martini, Melon "Tea" ni and Blackberry Gin Fizztini.

*11.00 each, Select up to 3*

### BUBBLY BAR-

*a salute to a great glass!*

Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Available to choose from are the Mimosa, Bellini, Apple Orchard, Kir Royale, Pineapple Sparkler and White Grape Sparkler.

*12.00 each, Select up to 3*

### BLOODY MARY BAR-

*a fabulous starting point!*

Tito's Handmade Vodka, zesty bloody mary mix and a smorgasbord of garnishes including lemons & limes, green olives, celery, pickles, cucumbers, jalapeños, pepperoncini, selection of cheeses, sausage and bacon.

*10.00 each*

### ACC'S SIGNATURE JALAPENO MARGARITA

The kick of a margarita with the zip of jalapeño. Go way south of the border

*11.00 each*

### CUCUMBER MOJITO

Bacardi 8, sweet simple syrup, refreshing club soda and mint and cucumber garnish

*11.00 each*

### SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda

*12.00 each*

### VODKA LEMONADE WITH A TWIST

*a blast of summer*

Crisp Svedka Vodka, refreshing lemonade and Chambord

*12.00 each*

### CRAFT AND MICROBREW BEERS

Blue Moon Belgian-Style Wheat Ale  
Leinenkugel Summer Shandy  
(Available seasonally)

*6.50 each*

### COFFEE AND DONUTS

Kahlúa, Cointreau and Bailey's Original Irish Cream with espresso and cream, served with a mini-donut!

*13.00 each*

# BAR SELECTIONS

*Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.*



## BAR SELECTIONS

Select your preferred bar package based on our offerings below.  
Beverages are billed on consumption unless otherwise noted.

### HOSTED DELUXE BAR

#### COCKTAILS

Featuring Tito's Handmade Vodka, Svedka Vodka, Bombay Sapphire, Maker's Mark, Dewar's 12, Bacardi Superior, Jameson Irish Whiskey, Jose Cuervo Tradicional, Jack Daniel's, Hennessy, Martini & Rossi Dry and Sweet Vermouth

*7.50 per drink*

#### WINE BY THE GLASS

Grey Stone Chardonnay

*7.00 per glass*

Avalon Cabernet Sauvignon

*7.00 per glass*

Mark West Pinot Noir

*7.00 per glass*

Beringer White Zinfandel

*7.00 per glass*

#### SPARKLING

Korbel Brut

*7.00 per glass*

**IMPORTED BEER** *6.50 each*

**DOMESTIC BEER** *6.25 each*

**BOTTLED WATER** *3.75 each*

**SOFT DRINKS** *3.75 each*

**JUICES** *3.75 each*

### HOSTED PREMIUM BAR

#### COCKTAILS

Featuring Svedka Vodka, Bombay, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, Jose Cuervo Especial, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth

*7.00 per drink*

#### WINES BY THE GLASS

Woodbridge by Robert Mondavi Chardonnay

*6.25 per glass*

Woodbridge by Robert Mondavi

Cabernet Sauvignon

*6.25 per glass*

Woodbridge by Robert Mondavi Merlot

*6.25 per glass*

Woodbridge by Robert Mondavi

White Zinfandel

*6.25 per glass*

#### SPARKLING

Korbel Brut

*7.00 per drink*

**IMPORTED BEER** *6.50 each*

**DOMESTIC BEER** *5.25 each*

**BOTTLED WATER** *3.75 each*

**SOFT DRINKS** *3.75 each*

**JUICES** *3.75 each*

#### CASH BAR OPTIONS ARE AVAILABLE

*A Minimum per bar is required, as well as a Bartender Fee.  
Please review with your Catering Sales Manager for details.*

# WINE BY THE BOTTLE

*Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.*



# WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites

## WHITE WINE

### BUBBLY

- Lunetta Prosecco, Vento, Italy **54.00**
- Korbel Brut, California **64.00**
- Domaine Chandon Brut, California **88.00**
- Veuve Cliquot "Yellow Label" Brut, Reims, France **210.00**

### WINE

- Kim Crawford Marlborough New Zealand, Sauvignon Blanc **60.00**
- Markham Napa Valley, California, Sauvignon Blanc **28.00**
- Little Black Dress California, Pinot Grigio **26.00**
- Masco Canali, Italy, Pinot Grigio **64.00**
- New Age San Rafael, Argentina, White Blend **40.00**
- Chateau St. Michelle Washington State, Riesling **35.00**
- Greystone California, Chardonnay **38.00**
- Kendall-Jackson 'Vintner's Reserve' California, Chardonnay **50.00**
- La Crema Monterrey, California, Chardonnay **64.00**
- Cakebread Cellars Napa, California, Chardonnay **123.00**
- Seven Daughters, California, Moscato **44.00**

## RED WINE

- Roscato, Italy, Rosso Dolce (Sweet Red Blend) **38.00**
- Mark West, California, Pinot Noir **30.00**
- Estancia 'Pinnacles Ranches' Monterey, California, Pinot Noir **40.00**
- Mieomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir **80.00**
- Frescobaldi "Nipozzano Riserva" Chianti Rufina, Italy DOCG **67.00**
- Dreaming Tree "Crush" California, Red Blend **43.00**
- 14 Hands Washington State, Merlot **40.00**
- Gascon Mendoza, Argentina, Malbec **34.00**
- Cline Cellars "Acient Vine" Contra Costa Country, Zinfandel **54.00**
- Columbia Crest 'Grand Estates' Columbia Valley, Washington, Cabernet Sauvignon **35.00**
- Avalon Napa Valley, California, Cabernet Sauvignon **54.00**
- Simi Alexander Valley, California, Cabernet Sauvignon **57.00**
- Chimney Rock Napa Valley, California, Cabernet Sauvignon **100.00**

# NON-ALCOHOLIC REFRESHMENTS

*We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Basil and Cucumber Lemon Mint.*



# NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services  
based on your group from the options below.

## ALL NATURAL FRUIT WATERS, TEAS AND JUICES

*choose two*

Strawberry Basil

Cucumber Lemon Mint

Strawberry Watermelon Mint

Lemon Pineapple Cayenne

Lemon Watermelon

Lemon Mint

*75.00 per three gallons*

## INDIVIDUAL BOTTLED JUICE

Orange, Cranberry, Apple *3.75 each*

## HOT CHOCOLATE

Delicious warm chocolate with fresh whipped cream, chocolate sprinkles,  
delightful mini marshmallows, flavored syrups and all the fixings! *49.00 per gallon*

## SOFT DRINK STATION

Featuring the delightful flavors of Coca-Cola! *3.75 each*

## ENERGY DRINK STATION

Red Bull, Sugar-Free Red Bull and SOBE Waters *5.00 each*

**NANTUCKET NECTARS** *3.75 each*

**AQUAFINA BOTTLED WATER** *3.75 each*

**POLAND SPRINGS SPARKLING SPRING WATERS** *3.75 each*

**PELLEGRINO BOTTLED WATER (500ML)** *5.00 each*

**ACQUA PANNA BOTTLED WATER (500 ML)** *5.00 each*

**FRESH BREWED COFFEE** *32.00 per gallon*

**FRESH BREWED ICED TEA** *28.00 per gallon*

**FRESH LEMONANDE** *28.00 per gallon*



**ARLINGTON**  
CONVENTION CENTER