

BANQUETS MENU

Fall/Winter 2008-2009
prices are valid through february 2009



W
DALLAS
VICTORY

RISE AND SHINE

BREAKFAST TABLES

all breakfast tables and enhancements are priced per guest
20 person minimum

all breakfast tables served with
orange and grapefruit juices
fonté coffee & assorted tea forté

bake

freshly baked artisan pastries and bagels
assorted barenaked granolas and milk
make your own yogurt parfaits
butter, honey, cream cheese
and house preserves
fresh seasonal fruit
\$25. per person

fresh

select two of the following breakfast sandwiches:

- english muffin with egg, white cheddar, and tomato relish
- croissant with bacon and green onion scrambled eggs
- brioche with herbed cream cheese, tomato jam, roasted mushrooms, and spinach
- cheddar cheese on croissant

individual organic yogurt
fresh seasonal fruit
\$26. per person

hot

crispy corn tortilla topped with fried egg,
queso fresco, and chipotle salsa
make your own:

traditional breakfast tacos with chorizo, caramelized onion,
egg, and aged cheddar
black beans with avocado
chef's choice of house made salsas
chef's choice of agua frescas
\$32. per person



DALLAS

VICTORY

RISE AND SHINE

BREAKFAST TABLES CONTINUED

all breakfast tables and enhancements are priced per guest
20 person minimum

all breakfast tables served with
orange and grapefruit juices
fonté coffee & assorted tea forté

classic

make your own yogurt parfaits
fresh scrambled eggs
applewood smoked bacon
fresh chicken sausage links
cinnamon roll bread pudding with house made fruit syrups
oven roasted potatoes
\$30. per person

sunrise

freshly baked artisan pastries
honey and house preserves
individual quiche with french style ham and gouda
applewood smoked bacon
fresh chicken sausage links
traditional style hash browns
fresh seasonal fruit
\$30. per person

south

freshly baked artisan pastries
savory bread pudding with farm fresh eggs, tomatoes and onions
country ham with red eye gravy
baked white cheddar grits
fresh seasonal fruit
\$40. per person

please note:

all breakfast tables can be served as composed breakfast plates for an
additional \$5. per person.



DALLAS
VICTORY

RISE AND SHINE

BREAKFAST ENHANCEMENTS

enhancements are only available in combination with breakfast tables

biscuits and gravy
\$6. per person

baguette french toast
\$6. per person

hard boiled eggs
\$15.00 per dozen

individual breakfast sandwiches:

- english muffin with egg, white cheddar, and tomato relish
- croissant with bacon and green onion scrambled eggs
- brioche with herbed cream cheese, tomato jam, roasted mushrooms, and spinach
- cheddar cheese on croissant
\$7. per person

fresh fruit smoothies
individually prepared fresh fruit smoothies with assorted juices,
seasonal fruit, and vitamin powders
\$8. per person

cappuccino and latte station
made to order espresso drinks with italian syrups
\$8. per person



DALLAS
VICTORY

À LA CARTE

PRICED PER PERSON/ITEM

assorted cold cereal and milk
\$6.

house made granola
\$7.

fresh seasonal sliced fruit
\$9.

hot steel cut oats
\$7.

assorted artisan pastries
\$6.

assorted bagels with cream cheese, smoked salmon,
and traditional garnish
\$12.

house made potato chips
\$5.

freshly popped popcorn
\$4.

house made caramel corn
\$6.

bacon popcorn
\$6.

classic hard pretzels
\$4.

fresh fried chips with guacamole and house salsa
\$7.

cappuccino and latte station
\$8.



DALLAS
VICTORY

À LA CARTE

ITEMS PRICED BY CONSUMPTION

energy bars
\$5.

whole fruit
\$4.

individual organic yogurts
\$4.

fonté coffee (per gallon)
\$58.

odwalla smoothies
\$6.

assorted sodas
\$4.

voss water, still or sparkling
\$6.

red bull
\$6.

assorted vitamin water
\$5.

assorted izee sodas
\$5.

bottled iced tea
\$5.

items priced per pound/dozen

sweet spiced nuts (per pound)
\$18.

cookies (per dozen)
\$40.

brownies and bars (per dozen)
\$40.



DALLAS
VICTORY

NOON REPRIEVE

LUNCH TABLES

20 person minimum

all lunch tables served with:
assorted artisan breads
fonté coffee & assorted tea forté

lighten

mixed field green salad with
a white balsamic pink peppercorn vinaigrette
papperdelle with kalamata olives, arugula and preserved
lemon with crumbled artisan goat cheese
roasted frenched chicken breast with garlicky spinach
atlantic salmon with roasted seasonal cauliflower
\$42. per person

marinate

roasted artichoke salad with white balsamic and shaved parmesan
mixed baby lettuce with red wine vinaigrette
chef's selection of seasonal vegetables
beef short ribs with marble german style potato salad
market fresh fish served with white wine tarragon
\$45. per person

spice

bibb lettuce with creamy chili lime vinaigrette
choice of two entrees:
• garlic oregano skirt steak
• lime marinated fish
• sour cream chicken enchiladas
• portobello mushrooms and tomatillo fajitas
cumin and corn rice, borracho black beans, flour tortillas, house made
salsas, sour cream, queso fresco and fresh guacamole
\$42. per person

skillet

choice of two entrees:
• chicken fried sirloin with onion brown jus
• roasted "halfa" chicken, hen of the woods
mushrooms, and braised green beans
• broiled catfish with crawfish butter
black eyed peas with "jones relish"
buttermilk mashed potatoes
sour cream potato salad
celery root hot slaw
romaine lettuce pickled tomatoes, red onion, and blue cheese
deviled eggs
\$45. per person



DALLAS
VICTORY

NOON REPRIEVE

LUNCH TABLES CONTINUED

20 person minimum

lunch tables served with
fonté coffee & assorted tea forté

slice

chef 's selection of seasonal soup
napa cabbage slaw
sour cream potato salad
pasta salad with chick peas, seasonal squash, and basil
fresh market meats and salads to include:
roasted turkey, roast beef, smoked pit style ham, spiced chicken pecan
salad, tuna salad with garlic and roasted red pepper aioli, aged cheddar,
gouda, and fontina cheese, assorted artisan breads,
traditional condiments and kettle chips
\$35. per person

crisp

napa cabbage cole slaw
sour cream potato salad
choice of three sandwiches:

- vegetarian wrap with roasted eggplant and chickpea puree with arugula on a whole wheat tortilla
- yellow fin tuna salad with fennel slaw and watercress
- smoked pit style ham, baby swiss, bibb lettuce
- roast turkey, avocado, manchego cheese and roasted tomatoes
- roast beef, pickled red onions, smoked paprika aioli

\$40. per person

w2go (box lunch)

choice of one salad:
napa cabbage cole slaw
sour cream potato salad
pasta salad with chick peas, seasonal squash, and basil
choice of three sandwiches:

- vegetarian wrap with roasted eggplant and chickpea puree with arugula on a whole wheat tortilla
- yellow fin tuna salad with fennel slaw and watercress
- smoked pit style ham, baby swiss, bibb lettuce
- roast turkey, avocado, manchego cheese and roasted tomatoes
- roast beef, pickled red onions, smoked paprika aioli
kettle chips, whole fruit, cookie, brownie or bar
condiments and plasticware

\$36. per person



DALLAS
VICTORY

NOON REPRIEVE

LUNCH PLATES

lead | prime | sweet ending

all composed lunches are priced individually per item, per guest
20 person minimum

all lunch plates served with
assorted artisan breads
fonté coffee & assorted tea fonté

lead course

corn and crawfish chowder
\$9.

chicken broth with roasted chicken, ditalini, pine nuts,
and thyme
\$10.

spinach salad with pickled onions and hazelnuts
\$10.

baby mixed lettuces with crispy radish and shitake vinaigrette
\$10.

bibb lettuce salad with maple bacon, bleu cheese,
and dried tomato vinaigrette
\$9.

prime salads

grilled beef tenderloin, cobb salad with romaine lettuce, crispy bacon,
bleu cheese, gorgonzola cheese, scallions hard boiled egg, cherry
tomatoes, avocado, and fresh herb vinaigrette
\$25.

marinated seared yellowfin tuna with marinated french beans, roasted
sweet peppers, nicoise olives, fingerling potatoes, poached egg
and lemon vinaigrette
\$25.

chili seared shrimp on bibb lettuce with spiced caesar dressing
and parmesan crostini
\$25.



DALLAS

VICTORY

NOON REPRIEVE

LUNCH PLATES CONTINUED

priced individually per item, per guest
20 person minimum

prime course

honey glazed salmon with baby bok choy and buttered jasmine rice
puree
\$22.

young farm-raised chicken with sunchoke, fingerlings, asparagus on
fingerlings with roasted chicken jus
\$23.

sirloin with spinach and garlic risotto and globe carrots
\$25.

thyme seared market fish, broccoflower, potatoes,
piquillo vinaigrette
\$24.

chestnut ravioli with brown butter sauce and hearts of palm
\$22.



DALLAS
VICTORY

NOON REPRIEVE

SWEET ENDINGS

priced individually per item, per guest
20 person minimum

displayed

chef's selection of miniature desserts

freshly baked cookies, brownies & bars

apple pecan gallette with calvados creme fraiche & caramel

scharffen berger chocolate torte
with mocha mousse & smoked almonds

ricotta cheesecake & spiced pear compote
lemon pudding cake with vanilla cream & candied citrus compote

\$9.

plated

chef's selection of miniature desserts, cookies & confections - served on
platters for the table to share

lemon pudding cake with vanilla cream & candied citrus compote

butternut tart with braised quince & rosemary

chocolate peanut butter parfait with bananas & graham

ricotta cheesecake with spiced pear compote

winter berry tart with oatmeal streusel & brown sugar creme fraiche

apple tasting - 24 hour apple confit, tart tatin, and bread pudding

\$15.



DALLAS
VICTORY

NIBBLE AND NOSH

BREAKS

every nibble and nosh break is designed for either morning or afternoon

each are priced per guest

wet

all day beverage package:

voss water

assorted regular and diet pepsi® sodas

fonté coffee & assorted tea fonté

\$15.

caffeinate

flavored iced teas with fresh citrus fruit, berries, mint,

flavored syrup, crushed ice

sweet spicy pecans

chocolate covered espresso beans

red bull, regular and sugar free

\$15.

crunch

house made fruit smoothies

make your own trail mix to include: dried fruits, nuts, sesame sticks, and

chocolates

assorted energy bars

refresh towelettes

\$16.

pop

freshly popped organic popcorn

house made caramel corn

bacon popcorn

red bull®

\$16.



DALLAS

VICTORY

NIBBLE AND NOSH

BREAKS CONTINUED

every nibble and nosh break is designed for either morning or afternoon

each are priced per guest

sweeten

assorted izee soda

retro candies that include: lemonheads, red hots, gummy bears, salt water taffy, and bubble gum

assorted miniature cupcakes

\$12.

howdy

chef's choice of house made jerky

blue corn tortillas

three layer dip

classic texas pralines

dr. pepper

\$14.

big tex

mini corn dogs

soft pretzels with dipping sauces

mini candy apples

rootbeer

\$12.



DALLAS

VICTORY

WARM WELCOMES

SMALL BITES

passed hors d'oeuvres

all items are priced per dozen

tuna with tofu and tomari spoon
\$48.

mushroom and fontina bruschetta
\$42.

lemongrass duck confit with arugula pesto crostini
\$46.

japanese soba noodle and sesame vegetables
\$42.

sweet potato goat cheese souffle
\$42.

lobster pot pie
\$48.

classic chilled gazpacho
\$46.

caesar salad with parmesan and anchovy
\$44.

crawfish "hushpuppies" with caper aioli
\$46.

mini queso con todo
\$42.

house cured salmon salad with
fresh dill and bagel chip spoon
\$48.

chicken souvlaki on pita
\$44.

asian barbeque chicken with mango on crispy wonton
\$46.



DALLAS
VICTORY

WARM WELCOMES

SMALL PLATES

displayed hors d'oeuvres

all items are priced per dozen

green tea smoked scallop with yuzu vinaigrette
\$70.

shrimp and grits with green tomato jam
\$70.

vegetable spring roll with snow peas and peanut sauce
\$62.

bison sliders with truffled cheese
\$72.

chicken flautas with mexican crema
\$62.

miniature lobster poor boy with spiced remoulade and watercress
\$72.

lamb carnita tacos with mint avocado puree
\$72.

pork barbeque with hot cole slaw and cold pickles on foccacia roll
\$68.

muffaleta style spicy chicken sandwich with olive tapenade
\$64.



DALLAS
VICTORY

WARM WELCOMES

DISPLAY

priced per person
minimum of 25 guests

farmstead cheeses, assorted fresh and dried fruits, lavosh,
and assorted crackers
\$12.

farmers market table with selection of raw, and marinated
with sundried tomato dip
\$10.

antipasti with roasted vegetables, marinated artichoke hearts, hummus,
roast eggplant dip, cured meats and salamis, fresh mozzarella, lavosh and
focaccia bread
\$14.

market inspired sashimi, assorted rolls and edamame,
ginger, wasabi, and chopsticks
\$18.

marinated ahi and white tuna with wasabi cilantro oil, seaweed salad,
asian pear, nori rice crackers, and chopsticks
\$16.

wasabi peas & peanuts, bacon popcorn, sweet garlic pretzels,
smoked almonds, sesame sticks, cheese crackers
\$6.

assorted raw bar
includes assorted sauces and lemons
shrimp
crab claws
oysters
mussels

market price

dessert table of pastry chef's selection
of miniature seasonal desserts
\$15.



DALLAS
VICTORY

WARM WELCOMES

PULSE STATIONS

priced per person
minimum of 25 guests

florence

choice of one handmade ravioli station:
spinach and artichoke ravioli with crab alfredo

or

chestnut ravioli with brown butter sauce and hearts of palm
each served with parmesan and fresh herbs

\$14.

dallas

roasted beef tenderloin, balsamic glazed red onions, horseradish cream
and rolls served with house made frites
and chef selection of dipping sauces

\$18.

monterey

latin marinated skirt steak with fresh guacamole, tomato salsa, roasted
corn salsa, queso fresco and flour tortillas

\$15.

tyler

pork tenderloin with barbeque sauce, cole slaw, horseradish pickles,
house made pickled peppers and vegetables, rolls

\$12.

juno

whole filet of salmon with wild herbed wild rice risotto cakes
and seasonal vegetable

\$15.

athens

domestic rack of lamb, fig mustard, tomato and olive relish,
and mint tabbouleh

\$15.

paris

french doughnuts fried to order with assorted toppings and glazes

\$12.



DALLAS
VICTORY

EVENING INDULGENCE

DINNER PLATES

lead | prime | sweet ending

all are priced individually per item, per guest
20 person minimum

all dinners served with
assorted artisan breads
fonté coffee & assorted tea forté

lead course

manhattan clam chowder
\$12.

lobster ceasar salad
\$14.

spinach salad with warm bacon vinaigrette, candied pecans, and
pickled onions
\$13.

baby mixed lettuces with shaved cucumber, red and yellow
teardrop tomatoes, with champagne vinaigrette
\$12.

red and green romaine, herb crouton, and parmesan vinaigrette
\$12.



DALLAS
VICTORY

EVENING INDULGENCE

prime course

shiraz glazed tenderloin with white cheddar tomato polenta
and roasted asparagus
\$56.

garlic rubbed ribeye and butter poached lobster tail
with potato puree and haricot vert
\$60.

young farm-raised chicken with seasonal squash, hen-of-the-woods
mushrooms, barley risotto and thyme jus
\$49.

roasted rack of lamb with apple cider couscous,
roasted tomatoes and green olive relish
\$52.

seared wild king salmon, ginger carrot puree, broccoli rabe,
and jasmine rice
\$49.

thyme seared market fish, brocoflower, fingerling potatoes,
and piquillo vinaigrette
\$50.

ginger carrot puree with brocoflower, broccoli rabe,
and roasted mushrooms
\$47.



DALLAS
VICTORY

EVENING INDULGENCE

sweet endings

priced individually per item, per guest
20 person minimum

chef's selection of miniature desserts, cookies & confections - served on
platters for the table to share

lemon pudding cake with vanilla cream
and candied citrus compote

butternut tart with braised quince
and rosemary

chocolate peanut butter parfait with
bananas and graham

ricotta cheesecake with spiced pear compote

winter berry tart with oatmeal streusel and
brown sugar creme fraiche

apple tasting
24 hour apple confit, tart tatin, and bread pudding

\$15.



DALLAS
VICTORY

EVENING INDULGENCE

dinner tables (buffets)

25 person minimum

all dinners served with
assorted artisan breads
torrefazione italia coffee & assorted tea forte

- selection of 2 prime, \$85. per person
- selection of 3 prime, \$98. per person

lead

please select two:

mixed field green salad with ricotta salata, shaved radish
and a sherry vinaigrette

romaine heart with garlic croutons and parmesan vinaigrette

haricot vert salad with bleu cheese and toasted almonds

roasted acorn squash soup with a poblano pepper cream

mixed mushroom soup with cream fraiche, smoked chicken,
and herb crouton

prime

- roasted farm chicken
- roasted rack of pork
- roasted king salmon
- roasted alaskan halibut
- roasted lamb chops
- roasted fillet of beef
- braised striped bass
- braised beef short ribs



DALLAS
VICTORY

EVENING INDULGENCE

DINNER TABLES (CONTINUED)

farm

please select one:

asparagus

baby carrots

french beans

spinach

broccoli rabe

mushrooms à la greque

market

please select one:

potato gratin

potato puree

roasted fingerling potato

seasonal risotto

sweet ending

pastry chef's selections of seasonal desserts



DALLAS

VICTORY

SIP

BAR SELECTIONS

house cocktails

absolut
beefeaters
jose cuervo
jim beam
dewars
bacardi
seagrams 7
\$9.

premium cocktails

grey goose
bombay sapphire
jose cuervo 1800
makers mark
j&b
bacardi
crown royal
\$10.

martinis

made to order
\$12.

shooters

chocolate martini
mojito
champagne geleè
\$5.

domestic beer
\$5.

import beer
\$6



DALLAS

VICTORY

SIP

WINE LIST

sparkling

domaine ste. michelle brut
\$50.

veuve clicquot, champagne brut, france
\$200.

white

coppola chardonnay
\$48.

2005 bolini, trentino pinot grigio
\$48.

2006 la crema russian river chardonnay
\$87.

2006 franciscan oakville chardonnay
\$66.

paco and lola albarino, spain
\$60.

sokol blosser, evolution #9, willamette valley
\$58.

red

2006 concannon cabernet sauvignon
\$48.

2004 la crema, sonoma coast, pinot noir
\$70.

2001 montecillo, grand reserve tempranillo
\$105.

2005 franciscan oakville, merlot
\$65.

2005 murphy goode cabernet sauvignon
\$72.

raymond 'r', cabernet sauvignon, napa valley
\$75.



DALLAS
VICTORY

MISCELLANEOUS FEES

MISCELLANEOUS FEES

guarantees less than the minimum are
subject to an additional labor fee
\$75.

food and beverage subject to
22% service charge and 8.25% sales tax

stations require one attendant per 50 guests
\$100. per attendant

bartender/cashier fee (2 hour minimum)
\$75. per attendant

fee for additional bartender/cashier hours
\$25. per attendant

coat check attendant fee (2 hour minimum)
\$75. per attendant



DALLAS
VICTORY