

Please review the following menus and share your preferences with us. We look forward to working with you to create a truly successful event.

DAY MEETING PACKAGE MENUS

Full Day Meeting Package: (8:00am – 5:00pm) (Minimum group numbers apply)

- All Packages are served on Eco-Friendly Disposable flatware and plates
- China, Glass, Silver and Cloth Napkins are available for \$15.00 pp all day
- o 21 % gratuity, 14.9 % Service Charge and State Sales Tax are additional.
- Table Linen rentals available beginning at \$27 each, depending on the selection.
- **Basic Package** \$47 per person (10 person minimum)
 - Continental Breakfast and AM Break
 - o Boxed Lunch
 - Dessert and PM Break
- o **<u>Gold Package</u>** \$57 per person (10 person minimum)
 - Continental Breakfast and AM Break
 - Cold Deli Lunch
 - Dessert and PM Break
- <u>Platinum Package</u> \$67 per person (less than 25 ppl subject to \$100 group surcharge) (add \$15.00 for rentals)
 - Continental Breakfast and AM Break
 - Hot Lunch Buffet (1 entrée, additional selections are \$6 per person)
 - Dessert and PM Break
- Half Day Package \$33 per person (4 hour block) (Minimum 20 guests)
 - Basic Box Lunch plus one break
- <u>Please contact the Dallas Arboretum</u> for pricing and information and pricing regarding venue rental, tables and chairs, event facilitator and basic audio visual (screen, sound, extension cords).
- WiFi and upgraded audio visual packages available



BASIC PACKAGE

AM CONTINENTAL BREAKFAST

Fresh Sliced Fruits and Berries, Assorted Seasonal Berries, Three Breakfast Pastries, Assorted Juices, Hot Teas, and Regular or Decaffeinated Fresh Ground Coffee

LUNCH SELECTIONS:

BOX LUNCH: Served with La Crème Iced Tea or Bottled Water, Kettle Chips and a Fresh House Made Cookie.

- **Cedar Elm** Skinny Club, Maple Glazed Ham, Herb Roasted Turkey, Smoked Bacon, Organic Baby Greens, Sliced Roma Tomato on Soft Country Wheat Bread
- **Magnolia** Gil's Famous Chicken Salad with Sun Dried Cherries, Toasted Texas Pecans, Sliced Cucumbers, Wild Baby Greens, Sliced Tomato on Buttery Croissant
- **Red Oak** Herb Roasted Turkey Breast, Big Eye Swiss, Sliced Tomato, Arugula Baby Greens on Soft White Country Bread
- **Mesquite** Delicious Veggie Wrap with Haas Avocado (Seasonal) Lettuce, Sliced Tomato, Vidalia Onion, Julienned Carrot, Big Eye Swiss in a Spinach Tortilla with Cilantro Hummus Spread
- **Buckeye** Tossed Salad of Natural Roasted Chicken, Wild Mixed Greens, Shredded Carrots, Sliced Tomatoes and Cucumbers. Your Choice of Dressing on the Side.

PM BREAK

Fresh Whole Seasonal Fruit Freshly Baked Cookies and Dessert Bars Refresh Coffee and Hot Tea





Gold Package

AM CONTINENTAL BREAKFAST

Fresh Sliced Fruits and Berries, Assorted Seasonal Berries, Three Breakfast Pastries, Assorted Juices, Hot Teas, and Regular or Decaffeinated Fresh Ground Coffee

GOLD PACKAGE LUNCH SELECTIONS: COMPLETE COLD DELI BUFFET

- Gil's Famous Chicken Salad, Sliced Smithfield Smoked Ham, Herb Roasted Breast of Turkey.
- Cheddar, Provolone, and Big Eye Swiss Cheeses
- Assorted Breads and Buttery Croissants
- o Relish Tray with Sliced Tomato, Lettuce, Red Onion and Pickle Spears
- Served with Hearty Kettle Chips
- Includes all appropriate condiments
- Dessert Selection: Assorted Cookies and Dessert Bars

PM BREAK

Fresh Whole Seasonal Fruit Freshly Baked Cookies and Dessert Bars Refresh Coffee and Hot Tea





Platinum Package

1 Entrée Selection, 1 Salad Selection and appropriate Starch, 1 Fresh Seasonal Vegetable Dish and 1 Dessert Choice

Additional Entrée is \$7 per person Buffets less than 25 people are subject to \$100 surcharge

BUFFET FOOD SELECTIONS

Served with Warm Rolls and Butter Please contact your Sales Manager for your preferences.

Entrée Selections

Chicken Picatta *Hot Seared Chicken with Capers, Artichokes and Lemon Butter Served with Wild Cabernet Rice

Flank Steak

*Marinated Flank Steak in a Honey, Ginger and Hoisin Glaze Served with Jasmine Rice

House Smoked Brisket

*Hickory Smoked Lean Brisket with our Barbeque Sauce Served with Mustard Potato Salad

Broiled Tilapia

*Tilapia with a Garlic, Parsley, Shallots and Lemon Zest Compound Butter Served Over Confetti Rice

Roasted Pork Loin

*Glazed Pork Loin with Raspberry Chipotle Sauce Served with Rosemary Roasted Potatoes

*Additional entrée, salad and side dish selections are available. Parmesan Chicken *Crusted Parmesan Chicken with Marinara and Melted Provolone Served with Buttered Pasta

Salad Selections

*Fresh Tossed Garden Salad with Ranch and Vinaigrette Dressing

*Traditional Caesar Salad with Fresh Parmesan and Creamy Caesar Dressing

*English Cucumbers, Grape Tomatoes, Sliced Vidalia Onions in a House Made Herbed Vinaigrette

Dessert Selections

Chocolate Decadence Cake Mojito Supreme Cake Bananas Foster Torte Carrot Cake with Cream Cheese Icing Tira Misu with Espresso Sabayon Key Lime Torte NY Cheesecake with Cherry Sauce

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Dallas Arboretum Day Meeting Package Catering Provided By