



VENUE RENTAL RATES

Monday to Thursday \$2500

Friday & Sunday \$4000

Saturday \$5500

Rental rates includes use of 3000 sq ft furnished lobby and the 5800 sq ft ballroom
Based on a 4 hour event with 4 hours set up and 2 hours tear down (10 hours total!!!)

*Additional event time may be purchased \$350.00 per hour,
plus the cost of service and bar staff*

Ceremony Package \$500 fee

For weddings, we offer 1700 sq ft chapel, luxurious Bridal Suite, Groom's Suite
and Vendor Green Room located on the mezzanine level

Rental rate is inclusive of all 60" round tables, chairs, full length ivory,
white or black linens, (8) cocktail tables, (8) 6' or 8' tables,
two portable bar stations, uniformed event security, cleaning fees, parking, WIFI.
Additional items and rentals can be arranged upon event requirements.

DEPOSITS AND PAYMENTS

A refundable damage deposit of \$1000 is required.

A room rental deposit of 25% is due at the time of contract signing
to reserve your event date.

An additional 25 % of the total is due 6 months prior to the event and
another 25 % of the total is due 3 months prior to the event.

Final payment is due 7 days prior to the event date.

All deposits are non-refundable and non-transferable.

FOOD AND BEVERAGE GUIDELINES

All food is required to be catered by the onsite, exclusive caterer, Culinary Art Catering.
Client may purchase a bar package from the caterer or may provide their own alcohol.
If client wishes to provide their own alcohol, a mandatory bar set up fee of \$3.00 per person
(minimum \$300) will be charged. The bar setup fees does **not** include glassware rental
or bartending fees. All bartending staff must be hired through the exclusive caterer.

MINIMUMS

A food and beverage minimum of \$25 per person or \$3500 (whichever is greater)

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM



AUDIO VISUAL RATES

HD PROJECTOR & 9' X 12' SCREEN.....	\$425.00
SOUND SYSTEM.....	\$350.00 to \$550.00
<i>2 wireless microphones, 2 lavalier microphones, mixer and speakers available</i>	
UPLIGHTS.....	\$30.00 each
LOBBY PROJECTOR SYSTEM.....	\$575.00
<i>choose from stock videos</i>	
DANCE FLOOR LIGHTING.....	\$300.00
INDIVIDUAL CUSTOM GOBO.....	\$225.00
INDIVIDUAL STOCK GOBO.....	\$150.00
WIFI.....	\$INCLUDED

CENTERPIECES

CANDELABRA.....	\$35.00 each
TRIO OF CANDLEHOLDERS.....	\$25.00 each

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM



The most amazing new venue in Dallas, Vouv Meeting & Event Space. This venue offers a convenient North Dallas location, plenty of parking and all the amenities you have been looking for in a venue.

Planning a corporate event? The floorplan has been designed for optimal usage of the space. Our expansive lobby area can be utilized for pre-function gatherings, registration, silent auctions, and so much more. Our additional rooms offer options for speakers, break out sessions or VIP lounge areas.

Planning a wedding? We offer the convenience of staying in one location for ceremony and reception. Our separate chapel room allows a dedicated space for your ceremony. Our luxurious, extra spacious bridal suite treats you to a private space for getting ready. The suite offers a full dressing and make up area, complete with Hollywood lighting, seating area and private bathroom. The groom's room offers the perfect "man cave" with custom oak bar, foosball table and television.

After the ceremony your guests adjourn to the lobby area for cocktail hour before the custom, iron doors are opened for the reception.

The ballroom, is warm and inviting with rich earth tones, painted brick and commissioned wall art. Our unique ballroom chairs add to the eclectic and chic, urban atmosphere.

Are you ready to reserve your date yet?

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Passed Hors D' Oeuvres

Tray passed nibbles for your pre-dinner cocktail hour
Choose 3 for \$ 9.00 per person

Mozzarella, Basil & Pear Tomato Bruschetta
Texas Goat Cheese Toasts
Calamata Olive Tapenade Crostini
Caprese Brochette
Antipasto Skewers
Apricot Turkey Meatball
Thai Chicken Satay
Chicken-Fig Pops
Spanakopita
Wild Mushroom Tartlets
Risotto Fritters
Fried Mac & Cheese Bites
Stuffed Mushroom Caps
Chicken Tikka Masala Skewers
Chicken Quesadilla Trumpets

Antipasti Pastry Cup
Crisp Bruschetta Caramelized Figs,
Goat Cheese & Prosciutto
Warm Brie En Croute
Saga Bleu Cheese & Pear Tartlets
Mini Chicken Gyro
Chicken and Waffle Cones
Bacon Wrapped Chicken Skewer
Chicken "Saltimbocca" Skewers
Mini Brisket Tacos
Mini Beef Wellington
Cranberry & Kobe Beef Lollipop
Pacific Smoked Salmon Rosette
Mini Salmon Strudel
Honey Ginger Salmon Tartar
Shrimp Gordita
Coconut Fried Shrimp Skewers
Mini Fish Taco

Portabella Puffs
Mini Shrimp & Grit Cakes
Filet Mignon Crostini
Sesame Oil Seared, Lemongrass Infused Ahi Tuna
Mini Alaskan Snow Crab Cakes
Jumbo Cocktail Shrimp Shooter
Ceviche Shooter
Lobster Corn Dog Tempura
Mini Lobster Grilled Cheese
Lobster Custard On Asian Spoon
Maple Bacon Wrapped Scallops
Foie Gras on Brioche
Sliced Duck Breast Bruschetta
Bacon Wrapped Shrimp
Spicy Lamb Skewer

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

ADD A DISPLAY TO YOUR PRE-FUNCTION COCKTAIL HOUR

BRUSCHETTA BAR

Grilled Flatbread Wedges
& Toasted Baguette Rounds
Served With Assorted Spreads &
Toppings Including :
-Calamata Olive Tapenade
-Trio of Roasted Bell Pepper Strips with Olive Oil,
Fresh Garlic & Freshly Squeezed Lemon
-Oven-Dried Tomato Wedges with Capers & Sea Salt Olive Oil
-Texas Goat Cheese Log Soaked in
Roasted Garlic Infused Extra Virgin Olive Oil
-Tapenade of Diced Roma Tomato, Diced Mozzarella, Fresh Basil & Pine Nuts
\$5.50 per person

DELUXE DISPLAY OF INTERNATIONAL CHEESES

Served With Water Crackers & Lavosh Crackers
\$5.50 per person

BRIE EN CROUTE TRIO

Wheels of Stuffed Brie in Buttery Flaky Puff Pastry
Filled with Dry Preserved Apricots & Crushed Pistachios
Filled with Jalapeno Pepper Jelly
Filled with Sun-Dried Tomatoes & Thyme
Served with Assorted Crackers
\$6.50 per person

ANTIPASTO DISPLAY

Marinated Mushrooms, Marinated Cippolini Onions, Marinated Bell Pepper Strips,
Assorted Spanish Olives, Marinated Artichokes, Marinated Hearts of Palm, Julienne Sun-Dried
Tomatoes, Herb Marinated Mozzarella, Julienne Provolone and Julienne Meats Such As: Spicy
Salami, Capicola Ham & Pepperoni
Served with an Assortment of Crackers & Crisp Wafers
\$5.00 per person

GOURMET GARDEN CRUDITÉS

Crisp Market Fresh Vegetables
Served in Individual Shot Glasses
Varieties May Include: Asparagus Spears, Belgian Endive,
Carrot Sticks, Jicama Sticks, Blanched Sugar Snap Peas,
Radishes & Plum Tomatoes
Served With Pepperoncini Aioli Dipping Sauce
\$3.00 per person

HOUSE SEASONED, POACHED & PEELED SHRIMP DISPLAY

Displayed on Ice with Vodka Spiked Cocktail Sauce
& Fresh Lemon

(16/20 Count-Based On 3 Pieces per person)

*Price Subject To Change Based On Market Price

\$8.50 per person

(*Upgrade to Raw Bar with Oysters, Mussels, Clams & Shrimp for additional fee)

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Pre-Function Stations

All appetizer portions, serving for a maximum of one hour
Great add-on for cocktail reception time in the lobby prior to ballroom doors opening

Choose 2 Stations for \$15 per person

MARYLAND CRAB CAKE STATION

Snow Crab & Lump Crab Meat with a Hint of Seasoning
Hand Formed into Patties & Chef Seared
Served with Tartar Sauce, Cocktail Sauce, Rémoulade Sauce
Wasabi Infused Aioli

RAVIOLI STATION

Cheese Ravioli with Walnut Pesto Cream Sauce

CARVING OF CHAMPIGNON MUSHROOM & PULLED BEEF PASTRY STRUDEL

Sliced by Chef Attendant into 1" Flaky Strips

SATAY DISPLAY

(Based on 1 piece person of each of the following)

Flat Iron Round Displays of Skewers

4" Skewers of Red Pepper Flake Marinated Beef Skewers with Tamarind Soy Glaze

4" Skewers of Malaysian Chicken Satay with Peanut Dipping Sauce

GROUND LAMB SLIDER STATION

with Crumbled Feta Cheese & Rosemary Mint Aioli
on Mini Slider Buns

SAVORY CREPE STATION

Chef Manned Crepe Bar with Paper Thin Crepe Pancakes Filled "A La Minute"
Crepes Filled with Creamy Mushroom Ragout & Melted Gruyere

AMUSE BOUCHE SPOON WALL

Tasty Bites Served on Stainless Taster Spoons

Displayed on a Vertical Table Top "Wall"

Spoons are Placed into the Slots of the Display & Easily Removed by Their Curved Stem

Choose One of The Following Items:

Savory Lobster & Corn Crème Brulee

Gingered Salmon Tartar with Radish & Green Apple

GORDITA STATION

4" Fried Masa Sopas

Filled with Choice of Pulled Chicken Mole Poblano,
OR Pulled Pork

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Plated Chicken Entrees

CHICKEN CORDON BLEU STYLE

Topped with Whole Grain
Mustard, Julienne Ham & Melted Asiago Cheese
Harvest Grain Pilaf and Chef's Seasonal Vegetable
\$30 per person

CAC SIGNATURE SUN-DRIED TOMATO CHICKEN

Pan Seared Chicken Breast in a Sun-Dried Tomato Cream Sauce
Asiago Rissoto and Chef's Seasonal Vegetable
\$30 per person

LEMON CHICKEN BREAST PICCATA

In White Wine, Caper Sauce
Potato Lyonnaise and Chef's Seasonal Vegetable
\$30 per person

SPINACH AND ARTICHOKE CHICKEN BREAST

Sautéed Chicken Breast Topped with Spinach & Artichoke Hearts
and Lightly Dusted with Grated Parmesan
Rice Pilaf and Chef's Seasonal Vegetable
\$30 per person

CAC SIGNATURE APRICOT GLAZED CHICKEN

with Melted Brie Cheese
Sweet Smashed Potatoes and Chef's Seasonal Vegetable
\$30 per person

CHICKEN PROVENCAL

Pan Sautéed Chicken Breast
Topped with Sun-Dried Tomatoes, Artichoke Hearts,
Roasted Peppers & Black Olives
CousCous Pilaf and Chef's Seasonal Vegetable
\$30 per person

*All Above Menu includes salad, rolls and butter
Add \$8.00 per person for Dual Entrée Plate*

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Plated Fish Entrees

SALMON IN WHITE WINE & CAPER SAUCE

Shallot Potato Mash and Chef's Seasonal Vegetable
\$35 per person

SALMON MEDALLION

Topped With Spinach & Feta
CousCous Pilaf and Chef's Seasonal Vegetable
\$35 per person

RED SNAPPER MEDALLIONS

With Mango Salsa
Walnut Infused Orzo and Chef's Seasonal Vegetable
\$38 per person

GRILLED HALIBUT

with Cilantro Lime Butter
Smashed Garlic Red Potato and Chef's Seasonal Vegetable
\$38 per person

MAHI MAHI AMANDINE

Cranberry Quinoa Pilaf and Chef's Seasonal Vegetable
\$38 per person

*All Above Menu includes salad, rolls and butter
Add \$8.00 per person for Dual Entrée Plate*

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Plated Beef Entrees

RED WINE BRAISED BEEF SHORT RIB

Mashed Garlic Potatoes and Chef's Seasonal Vegetable
\$38 per person

FILET MIGNON

Stuffed With Mushroom Duxelle Morel Brandy Sauce
Potato Souffle and Chef's Seasonal Vegetable
\$42 per person

APPLE-WOOD SMOKED BACON

Wrapped Beef Filet Mignon With Walnut Gorgonzola
Creamy Polenta and Chef's Seasonal Vegetable
\$42 per person

POMEGRANATE MARINATED LAMB CHOPS

Turnip Mashed Potatoes and Chef's Seasonal Vegetable
\$42 per person

LAMB MEDALLIONS

Fig Demi Glace
Over Israeli CouousCous and Chef's Seasonal Vegetable
\$42 per person

SEARED NEW YORK STRIP

Peach Demi Glace
Sliced Rosemary Red Potatoes and Chef's Seasonal Vegetable
\$40 per person

*All Above Menu includes salad, rolls and butter
Add \$8.00 per person for Dual Entrée Plate*

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Salads

CAC SIGNATURE SALAD

Mixed Field Greens, Julienne Carrot, Mandarin Orange,
Walnuts, Dried Cranberries & Feta Cheese
With Chef's Pomegranate

AUTUMN-WINTER SALAD

Assorted Greens, Grapes, Diced Pear, Walnuts &
Dried Cranberries- Balsamic Vinaigrette

GREEK SALAD

Crispy Romaine Lettuce, Crumbled Feta Cheese, Calamata Olive,
Diced Tomato & Cucumber, Red Onion Ring Relish
& Pepperoncini Peppers Oil & Balsamic Vinaigrette

SPINACH SALAD

Fresh Spinach Leaves with Strawberries,
Pecans and Apple Dressing

HEART OF ROMAINE CAESAR SALAD

Romaine and Radicchio with Toasted Herb Croutons,
Shaved Asiago & Shaved Parmesan, Creamy Caesar Dressing

WATERMELON, FETA & ARUGULA SALAD

With Balsamic Drizzle

BEET & GOAT CHEESE SALAD

Roasted Beets, Walnuts & Goat Cheese with Honey Dijon Vinaigrette

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Appetizer Course

FILET OF BEEF & BEET CARPACCIO

Over Baby Greens with Fig Balsamic
\$9.00 per person

YELLOW FIN TUNA AND AVOCADO TARTAR

Spicy Wasabi Vinaigrette
\$10.00 per person

ROASTED YELLOW TOMATO WITH FRESH MOZZARELLA

Pinenut Pesto Vinaigrette
\$8.00 per person

CHEESE RAVIOLI WITH PEAR BALSAMIC REDUCTION

Over Shoestring Nest of Apple and Pear
\$8.00 per person

MOROCCAN SALMON MEDALLION TAGINE

Over Root Vegetables
\$10.00 per person

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Dinner Action Stations

Choose 3 Stations for \$50 per person

BRAISED BONELESS SHORT RIB

On Truffle Mashed Potato with Wilted Swiss Chard & Smoked Bacon Confetti
Chef Plated on 5" Square White Plate

MINI PLATE BEEF TENDERLOIN SKEWER

Goat Cheese Potato Cabernet Demi Glaze
on 5" White Plate

MINI PLATE ASSEMBLY STATION OF TEMPURA SALMON

Atlantic Salmon Deep Fried In Tempura Batter
Presented Atop Potato Frittata with Tarragon Aioli Drizzle
On 5" White Square Plate

SALMON CAKES

Flaked Atlantic Salmon Seasoned
with Fresh Dill and Green Onions, Hand Formed and Seared
Topped With Marinated Cucumber Relish
& Finely Chopped Thyme

RAGOUT STATION

Puff Pastry filled with Selection of Sautéed Mushrooms,
Étouffée, Andouille Sausage

CHICKEN & WAFFLE STATION

Crispy Buttermilk Fried Chicken & Fluffy Waffle with Maple Butter Gravy

SHRIMP & GRITS STATION

Rich Creamy Cheesy Grits
Served In Martini Glasses
Topped with Sautéed Jumbo Shrimp
Topped To Order with Choice of
Chopped Hickory Smoked Bacon, Chives,
Assortment of Grated Cheeses & Sweet Butter

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Dinner Action Stations

Choose 3 Stations for \$50 per person

HOT WOK NOODLE BAR *(Select Two)*

Seared & Sautéed in a Giant Wok by Chef Attendant

Served in Mini Chinese "To Go" Boxes

Udon Noodles with Choice of Chicken, Beef, Shrimp or Vegetable

KOREAN TACO STATION

Warm Flour Tortillas Filled by Chef Attendant with

Braised Korean Spiced Pulled BBQ Beef

Topping with Shredded Sharp Cheddar Cheese,

Diced Fresh Tomato Chutney,

Chopped Cilantro, Green Chile Sour Cream, Lime Wedges,

Napa Cabbage Slaw

GOURMET GUAC STATION

Fresh Mexican Avocado Halves

Mixed To Order by Chef Attendant

Offered with Your Choice Toppings

Cotija Cheese, Chopped Cilantro, Diced Garden Tomatoes,

Finely Chopped White Onions,

Diced Chicken, Crumbled Peppered Bacon,

Open Flame Roasted Corn, and Diced Jalapenos.

Topped with Chipotle Mayo - Served with Red & Blue Corn Tortilla Chips

ELOTE STATION

Grilled Sweet Yellow Corn,

Carved From the Cob by Chef Attendant

Served in Mini White Casserole Dish

Accompanied with Chipotle Sour Cream, Pulled Pork

Grated Parmesan Cheese, Srirachi Sauce

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Dinner Action Stations

Choose 3 Stations for \$50 per person

CHEF'S CARVING OF BEEF TENDERLOIN COCKTAIL SANDWICHES (Add \$3pp)

Served on Silver Dollar Roll with Whole Grain Dijon Mustard,
Horseradish Cream & Lemon Aioli

CARVING OF BEEF SIRLOIN COCKTAIL SANDWICHES (Add \$3 pp)

Served on Herb Ciabatta Roll with Blueberry Mustard,
Chopped Horseradish & Classic Aioli

CARVING OF BACON WRAPPED CHICKEN THIGH

Carved and Composed by Chef Attendant
Served with Avocado Cream & Roasted Jalapeno Jelly

CARVING OF COLORADO LAMB CHOPS (Add \$5 pp)

Hibiscus Srirachi Rack of Lamb, Roasted to Perfection
Wood Block Carved by Chef Attendant
Served with Red Currant Jelly

CARVING OF BONELESS HONEY DIJON BRINED TURKEY BREAST

Carved by Chef Attendant & Served on Silver Dollar Rolls
Accompaniments include Cranberry Relish & Herbed Aioli

CARVING OF BROWN SUGAR GLAZED TEXAS PITT HAM

Chef Carved Ham and Served on Crusty Dinner Rolls
Accompaniments include Apricot Mustard
& Cranberry Relish

CARVING OF ROAST PORK LOIN

Calvados Demi Glace Served on Silver Dollar Rolls

GROUND BEEF (OR TURKEY) SLIDERS

Served on Slider Bun with Sautéed Mushrooms,
Caramelized Onions, Bleu Cheese,
Sliced Aged Cheddar, Aioli, Grain Mustard

PHILLY CHEESESTEAK SLIDERS

Thinly Sliced Beef Steak
with Caramelized Onions,
Melted Provolone Cheese On Brioche Bun
Served with Red Bell Pepper Aioli, Garlic Aioli, Serrano Pepper Aioli

CHICKEN FRIED CHICKEN BREAST SLIDERS

Served with Chipotle Aioli and Honey Mustard

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Dinner Action Stations

Choose 1 Station for \$6 per person

POTATO MARTINI STATION

Whipped Yukon Gold Potatoes
Scooped Into Cosmo Glasses
Shredded Sharp Vermont Cheddar,
Creamy Butter, Sour Cream,
Chives, Crumbled Bacon, Lobster Sauce,
Home-style Brown Gravy & Onion Frizzles

CHEESY MAC BAR

Warm, Cheesy and Creamy
Macaroni Noodles
Smothered In a Aged White Cheddar
Cheese Sauce

Served by Chef Attendants into Mini Casserole Dishes
Choice of Toppings Include Diced Ham, Truffle Salt and Maple Bacon Crumbles
(add Crab Meat, Poached Lobster Meat or Shredded Braised Short Rib for an additional fee)

GNOCCHI STATION

Potato Gnocchi in Asiago Cheese Cream Sauce
Served in Cosmo Glass
Choice of Toppings Includes:
Grated Romano Cheese, Shiitake Mushrooms,
Sliced Artichoke Hearts &
Diced Sun-Dried Tomatoes
(add Lobster Meat or Diced Chicken Breast for an additional fee)

PEARL COUSCOUS STATION

Pearl CousCous
Served in Cosmo Glasses by Chef Attendant
Dressed To Order with an Assortment of Toppings Including
Asparagus Tips, Sun-Dried Tomatoes, Wild Mushrooms,
Quartered Baby Artichoke Hearts,
Crumbled Feta Cheese,
Grated Asiago, Vodka Cream Sauce, Saffron Sauce

RISOTTO STATION

Creamy Mushroom & Goat Cheese Risotto
Served in Cosmo Glasses by Chef Attendant
Presented with Choice of Toppings Including
Walnut Pesto, Mélange of Sautéed Mushrooms, Roasted Baby Artichokes, Caramelized
Onions & Grated Asiago Cheese
(add Shrimp Scampi or Shaved Prosciutto for an additional fee)

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM

Dessert

Add a Dessert Course to any menu for \$7 per person

AMARETTO CHEESECAKE

Garnished With Dark Chocolate

COCONUT CREAM CAKE

LEMON CREAM CAKE

With Tart Cherry Garnish

CHOCOLATE HAZELNUT CAPPUCCINO CAKE

CHOCOLATE MOUSSE CAKE

With Raspberry Coulis

CRÈME BRÛLE

TIRAMISU

WARM BREAD PUDDING

Caramel Bourbon Sauce

FRESH FRUIT TART

All menu prices subject to 19% service charge

PHONE: (972) 598-0594

ADDRESS: 4445 SIGMA ROAD – DALLAS, TEXAS 75244 EMAIL: INFO@VOUVDALLAS.COM