

GLORY HOUSE

catering receptions bistro

972-259-1123

www.gloryhousecatering.com

Events on Site -Glory House Venue Packages

Venue Located at 109 S. Main Street, Irving, Texas 75060

Friday/Saturday/Sunday pricing: (Requires \$1800 minimum)

\$20.50 per person

Horsd'Oeuvres Reception

Brunch Reception

\$32 per person

Signature App's & Buffet Dinner Reception

Heavy Appetizer Reception

\$27.50 per person

Appetizers & Buffet Dinner Reception

\$37 per person

Sit Down Plated meal

Monday-Thursday pricing: (Evening only- Requires \$400 minimum)

\$17 per person (select items from page 4)

Buffet Dinner Reception

Glory House Catering purchased and remodeled our venue to offer events on site with our fabulous catering. For this reason, we do not allow outside catering.

(Menu packages Begin on page 3)

EACH GLORY HOUSE VENUE PACKAGE INCLUDES

Venue rental

Appetizers and or meal, non-alcoholic drinks

(you can provide your own alcohol by adding a bar setup package)

Tables and banquet chairs

White, cream or black linen (or combination of any of these three colors)

Centerpieces we have on hand & Candles on guest tables, peripheral tables and wall shelves

Full coordination and planning of your on- site event

Professional servers

Acrylic plates, forks, knives, napkins, cups, dessert plates, forks, napkins (or upgrade to china)

2 hours vendor load in, 4 hour event, 1 our vendor load out time = 7 hours (Fri-Sun)

1 hours vendor load in, 3 hours event time, 1 hour load out = 5 hours (Mon-Thur)

(We do not rent time past midnight)

Venue Capacity 10 to 175 (minimum rental amount applicable)

ADDITIONAL SERVICES YOU MAY ADD

Dessert (not included in any package) \$3.50 per person (or bring in your own cake)

Key lime pie, chocolate mousse cake, carrot cake, lemon crunch cake, banana pudding

Finger desserts (includes mini cheese cakes, brownie bites, seven layer bars)

Bartender and Bar setup (YOU PROVIDE YOUR OWN ALCOHOL DELIVERED DAY(S) PRIOR TO EVENT)

TABC Certified Bartender(s), glass wine glasses, acrylic high ball/liquor cups, soft drinks,

mixers if needed, ice, lemons, limes

\$350 for 50-75 guests

\$450 for 76-125 guests

\$550 for 126-175 guests

Additional Drinks If Needed

(Your package will come with drinks, but you may want to add more)

Additional soft drinks, tea, punch, lemonade, apple cider - \$1.99 each

You may also bring in your own soft drinks to use during your event

We suggest you bring in your own Capri Sun or boxed drink w straw for children

Power Point Projector and Screen \$150 flat rate

Sound system with microphone (includes iPod steaming capabilities) \$150 flat rate

China dinner ware (package is acrylic) & linen napkins (black/cream/white) \$3.50 per person

Seat covers with sash \$3.50 per chair by Seat by Design (or you may bring in your own)

Additional Hours \$250 per hour

7 LED up lights \$100

Champagne glasses for toast \$0.55 each (you provide the champagne)

Indoor Ceremony on Site

Indoor ceremony includes lighted arch, candelabras, unity candle stand, coordination and implementation, rehearsal (you provide your own candles for stands and unity)

Reception style ceremony (guests seated at guest tables – 150 guests or less) on site **\$400**

Traditional ceremony setup with long isle (75 guests or less) on site **\$500**

Outdoor Ceremony at Heritage Gazebo

Outdoor ceremony includes ceremony setup, padded white garden chairs, rental of park, gazebo, park building, setup and removal of chairs, \$1 million liability insurance policy showing the City of Irving as an additional insured as required for park ceremony, rehearsal

\$1200 for 50 to 125 guests

\$1500 for 126 to 150 guests

Menus Included in Your \$20.50 Package Pricing

Horsd'Oeuvres Reception or Brunch Reception (from the \$20.50 venue package)

CHOOSE TWO MAIN ITEMS from this list to begin your menu:

- Bite size Italian chicken bites with pasta & Alfredo
- Bourbon pork sausage bites
- Meat and cheese platters with genoa salami, pepperoni, cheddar, Swiss and pepper jack cheeses, served with slice French bread
- Assorted mini quiche (ham and cheese and spinach and cheese)
- Mini "tea" sandwiches including chicken salad, homemade pimento cheese & cucumber
- Tex Mex layer dips topped with fajita chicken bites, served with tortilla chips

CHOOSE THREE SUPPORT SIDE ITEMS from this list to complete your menu:

- Fresh fruit skewers
- Caprise on a stick: mozzarella balls with fresh tomato and basil
- Sundried tomato feta & spinach yellow bell colored tortilla pinwheels
- Fresh veggie tray with assorted fresh cut garden veggies and Ranch dip
- Hummus three ways: traditional, roasted red pepper and black bean- served with chips
- Roasted red pepper dip with tortilla chips & spinach artichoke dip with sliced French breads
- Nacho station with tortilla chips, queso, salsa, pico de gallo, jalapenos
- Cheese and olive skewers
- Cheese ball with pecans served with gourmet crackers and French breads

CHOOSE TWO DRINKS to complete your package (Iced water is included)

- Cherry mango punch
- Iced tea and sweet tea
- Hot coffee service
- Hot apple cider
- Lemonade
- Soft drinks = 1 per person (Soft drinks are included in your bar package if purchased)

You may purchase additional soft drinks for \$1.99 per person if you run out

You may also bring in your own soft drinks to use during your event

We suggest you bring in your own Capri Sun or boxed drink w straw for children

Menus Included in Your \$27.50 Package Pricing

Appetizers with Buffet Dinner Menus (from the \$27.50 venue package)

CHOOSE TWO PASSED APPETIZER ITEMS from this list to select your appetizers:

- Hummus (traditional & roasted pepper) on sliced gourmet cracker & tortilla chips
- Gourmet cheese ball with pecans served on gourmet cracker
- Cheese and olive skewers
- Fruit skewers (strawberry, fresh pineapple, melon and cantaloupe)
- Spinach artichoke dip on sliced French bread
- Roasted red pepper dip in tortilla tart

CHOOSE TWO ENTRÉE ITEMS from this list to begin your dinner menu:

- Herb rub chicken breast (garlic, rosemary, basil, oregano)
- Dijon chicken breast (delicious Dijon mustard glaze)
- Basil chicken (with basil, parmesan and olive oil)
- All beef meatballs with sauce (BBQ, Teriyaki, marinara, raspberry chipotle, or Swedish)
- Italian meatloaf with marinara
- Traditional meatloaf with brown gravy
- Blackened chicken breast
- Lemon garlic chicken breast
- Salisbury steak (all beef hamburger patty with mushroom gravy)
- Braised balsamic chicken with mild sautéed onions and tomatoes
- Maple Dijon Chicken With light Dijon and a little sweetness from maple syrup
- Honey Mustard Chicken With zangy honey and mustard glaze
- Orange Zest Chicken refreshing light orange peel and savory flavor
- Brunch egg casserole (Ham OR bacon and cheese, or topped with fresh spinach/mozzarella)

CHOOSE TWO SIDE ITEMS from this list to complete your menu:

- Toasted Orzo Rice Pilaf
- Stir Fry Rice
- Baked Macaroni & Cheese
- Cornbread Dressing
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Broccoli Rice Casserole
- Green Bean Casserole
- Long Stem Dilled Green Beans
- Colorful Corn Medley
- Zucchini & Yellow Squash Sauté
- Green Bean Medley With Carrots and Cauliflower
- Green Bean Almandine
- Broccoli/Cauliflower/Carrots
- Garden Salad with Dressings
- Zucchini, Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells
- Glazed Carrots
- Black Eyed Peas
- Chara Beans
- Creamy Coleslaw
- Southern Potato Salad
- Garden Pasta Salad
- Penne Pasta Sauté With Garlic & Herbs
- Stuffed Tortellini Pasta Sautéed
- Spanish Rice
- Breakfast breads & scones

CHOOSE TWO DRINKS to complete your package (Iced water is included)

Cherry mango punch, Iced tea and sweet tea, hot coffee, hot apple cider, lemonade, soda

Menus Included in Your \$32 Package Pricing

Signature Appetizers w/ Buffet Dinner OR Heavy Appetizer Menus (from the \$32 venue package)

CHOOSE TWO PASSED APPETIZER ITEMS from this list to select your appetizers:

- Boursin cheese stuffed mushroom caps
- Gourmet cheese ball with pecans served on gourmet cracker
- Tex mex layer dip in tortilla tart with beans, guacamole, sour cream, salsa, cheese
- Cheese cubes on frill toothpick
- Fruit skewers (strawberry, fresh pineapple, melon and cantaloupe)
- Spinach artichoke dip on sliced French bread
- Roasted red pepper dip in tortilla tart

CHOOSE TWO MEAT ENTRÉE OR APPETIZER ITEMS from this list to begin your dinner menu:

- Herb rub chicken breast (garlic, rosemary, basil, oregano)
- Beef Wellington with puffed pastry top and creamy mushroom wine sauce
- Brisket roast with Aujus
- Beef roast with Aujus
- Beef lasagna
- Lemon garlic chicken breast
- Chicken with a sauce (lemon picata, marsala, Milano sundried tomato, Florentine spinach mushroom)
- Braised balsamic chicken with mild sautéed onions and tomatoes
- Stuffed chicken (sundried tomato, cordon bleu, or spinach mozzarella) with Alfredo sauce
- Orange Zest Chicken refreshing light orange peel and savory flavor
- Chicken artichoke
- Steak and pepper skewers
- Pan Asian steak skewers
- Crab cakes
- Shrimp cocktail skewers
- Salmon filet (Lemon pepper, Teriyaki, dill rub, or blackened)
- Tilapia filet (Mango pepper, lemon pepper, dill rub or blackened)

CHOOSE TWO SIDE OR TWO APPETIZER ITEMS from this list to complete your menu:

- Boursin cheese stuffed mushroom caps
- Baked Macaroni & Cheese
- Capris on a stick (mozzarella/basil/tomato)
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Baked brie and cranberry tarts
- Caramelized onion/goat cheese pastry
- Long Stem Dilled Green Beans
- Colorful Corn Medley
- Zucchini & Yellow Squash Sauté
- Green Bean Medley With Carrots and Cauliflower
- Green Bean Almandine
- Broccoli /Cauliflower/Carrots
- Garden Salad with Dressings
- Zucchini, Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells
- Glazed Carrots
- Black Eyed Peas
- Chara Beans
- Creamy Coleslaw
- Southern Potato Salad
- Garden Pasta Salad
- Penne Pasta Sauté With Garlic & Herbs
- Stuffed Tortellini Pasta Sautéed
- Spanish Rice

CHOOSE TWO DRINKS to complete your package (Iced water is included)

Cherry mango punch, Iced tea and sweet tea, hot coffee, hot apple cider, lemonade, soda

Menus Included in Your \$37 Package Pricing

Plated Meal (from the \$37 venue package)

CHOOSE ONE APPETIZER ITEMS to be pre-plated on guest tables:

- Garden salad with dressing (Ranch & Balsamic)
- Fresh spinach salad with Balsamic vinegariatte
- Caesar salad with croutons, parmesan and Caesar dressing
- Garden pasta salad with broccoli, cauliflower, carrots and vinaigrette
- Cheese plate with gourmet crackers
- Fruit skewers (strawberry, fresh pineapple, melon and cantaloupe)

CHOOSE TWO ENTRÉE ITEMS from this list to begin your dinner menu:

- Herb rub chicken breast (garlic, rosemary, basil, oregano)
- Beef Wellington with puffed pastry top and creamy mushroom wine sauce
- Brisket roast with Aujus
- Beef roast with Aujus
- Beef lasagna
- Lemon garlic chicken breast
- Chicken with a sauce (lemon picata, marsala, Milano sundried tomato, Florentine spinach mushroom)
- Braised balsamic chicken with mild sautéed onions and tomatoes
- Stuffed chicken (sundried tomato, cordon bleu, or spinach mozzarella) with Alfredo sauce
- Orange Zest Chicken refreshing light orange peel and savory flavor
- Chicken artichoke
- Steak and pepper skewers
- Pan Asian steak skewers
- Crab cakes
- Shrimp cocktail skewers
- Salmon filet (Lemon pepper, Teriyaki, dill rub, or blackened)
- Tilapia filet (Mango pepper, lemon pepper, dill rub or blackened)

CHOOSE TWO SIDE ITEMS from this list to complete your menu:

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| • Toasted Orzo Rice Pilaf | • Green Bean Almandine |
| • Stir Fry Rice | • Broccoli/Cauliflower/Carrots |
| • Baked Macaroni & Cheese | • Garden Salad with Dressings |
| • Cornbread Dressing | • Zucchini, Yellow Squash, Green Beans, Carrots and Roasted Red/Yellow Bells |
| • Garlic Mashed Potatoes | • Glazed Carrots |
| • Roasted Red Potatoes | • Black Eyed Peas |
| • Broccoli Rice Casserole | • Chara Beans |
| • Green Bean Casserole | • Creamy Coleslaw |
| • Long Stem Dilled Green Beans | • Southern Potato Salad |
| • Colorful Corn Medley | • Garden Pasta Salad |
| • Zucchini & Yellow Squash Sauté | • Penne Pasta Sauté With Garlic & Herbs |
| • Green Bean Medley With Carrots and Cauliflower | • Stuffed Tortellini Pasta Sautéed |

CHOOSE TWO DRINKS to complete your package (Iced water is included)

Cherry mango punch, Iced tea and sweet tea, hot coffee, hot apple cider, lemonade, soda

Vegan and Vegetarian Entrée Substitutions

Sub one of these items for one of your entrée or meat choices

Vegetarian Dishes

Veggie Medley & Pasta Alfredo

Penne Pasta Tossed with Broccoli, Cauliflower & Carrots, covered in Alfredo Sauce

Marinated Roasted Vegetable Antipasto

Sautéed Egg Plant, Mushrooms, Large Cut Onions, & Colored Bells Marinated in White Wine with Olive Oil

Vegetarian Lasagna

Delicious Lasagna with zucchini, squash, onions, mushrooms

Brazilian Lasagna Brazilian

With broccoli and white cream sauce

Linguini with Artichokes

Linguini with artichokes and garlic

Tortellini Pasta with Sundried Tomato

Ricotta stuffed tortellini with garlic and sundried tomatoes, topped with fresh spinach

Vegan Dishes

Roasted Bell Stuffed with Veggies/Tofu

Blackened bells topped with sautéed zucchini, yellow squash, mushrooms, onions, and tofu

Summer squash

Infused with mint and balsamic vinegar

Roasted Garlic Veggies

Chickpeas onions, mushrooms, tomatoes

Green bean and chickpea salad

with sesame dressing

Warm roasted potato salad

with sundried tomatoes and basil dressing

Black Bean Chili

Served with cornbread

Curry warm potato salad

with English Peas

Baby Bella and Spinach Rice Pilaf

Pan-fried pumpkin and with vegan pasta

Infused with red pepper oil

Grilled veggies and almond couscous

Red and yellow bells, mushrooms, garlic sautéed onions

Stir fried tofu with greens asparagus,

With mushrooms, long stem green beans & roasted bells

Warm Couscous salad with artichokes

Sundried tomatoes, chickpeas, and olive oil