

bistro

GLORY HOUSE

972-259-1123

www.gloryhousecatering.com

Private Bistro Venue Reservations 2022

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

Event space for up to 80 guests

No outside catering allowed. Custom items including wedding cakes are allowed w/approval.

Rest Assured- All Glory House Staff Is Fully Vaccinated

Private Events Include:

Private Venue Use

Professional Service Staff

Event Time Line Coordination



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Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish.

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Elegant Package (includes venue rental & all listed on this page)

30 guests \$2000 | 40 guests \$2400 | 50 guests \$2875 | 60 guests \$3450 | 70 guests \$4025 | 80 guests \$4600

CHOOSE TWO APPETIZERS

- Fresh fruit skewers
- Gourmet cheese ball with pecans served with gourmet crackers
- Caprese on a stick- fresh mozzarella/tomato/basil skewers
- Spinach artichoke dip w/ sliced French bread and garlic baguettes
- Veggie “shot glasses” with celery sticks, carrot sticks with lemon turmeric hummus
- Mini salad cup (coleslaw, pasta, cucumber, caprese, deviled egg, or chickpea)
- Garden salad with Ranch and Balsamic dressings on the side
- Caesar Salad

CHOOSE YOUR MENU

- Braised balsamic chicken, roasted red potatoes, house green beans, soft rolls
- Rosemary chicken with marinara, herbed penne pasta with alfredo, veggie medley, soft rolls (Add all beef meatballs for \$5 per person additional)
- Butter herb white wine chicken, herbed rice, house green beans, soft rolls
- Lemon caper chicken with herbed rice, house green beans, soft rolls
- Assorted sandwiches & wraps including turkey, ham, chicken salad, vegetarian, fresh chopped fruit, garden pasta salad, potato chips, pickles, condiments
- Lemon oregano chicken with herbed rice, house green beans, soft rolls
- Poblano Chicken topped with creamy sauce, served with Spanish rice, charro beans, tortilla chips, salsa

Sub Listed Side with Premium Item Below \$2 PP or Add a Side \$5 PP

Creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, molasses baked beans, baked potatoes (with butter, sour cream on side & cheddar cheese)

ALSO INCLUDED

- Non-alcoholic drinks
- Professional servers
- Venue rental
- Table linen and centerpieces with candles
- Time line coordination

Glorious Package (includes venue rental & all items listed on this page)

30 guests \$2200 | 40 guests \$2600 | 50 guests \$3000 | 60 guests \$3600 | 70 guests \$4200 | 80 guests \$4800

CHOOSE TWO APPETIZERS

- Fresh fruit skewers
- Domestic cheese skewers
- Caprese on a stick (mozzarella/fresh basil/fresh tomato skewers) with red wine vinegar drizzle
- Garden salad with Ranch & Balsamic dressings on the side
- Spinach artichoke dip with garlic baguettes and sliced French bread
- Cheese ball with pecans & gourmet crackers
- Mediterranean puffed pastry squares with roasted red bells, onions, goat cheese, spices
- Herbed cheese stuffed mushrooms
- Or any appetizer from previous page

CHOOSE YOUR MENU:

- Chicken ranchera, charro beans, Spanish rice, tortilla chips & salsa
- Holiday turkey white/dark w/sage gravy, mashed potatoes, turkey gravy, green beans, cornbread stuffing, soft rolls (add holiday ham \$5, add sweet potato casserole \$5) Seasonal
- Pork roast with apples and herbed chicken combo, roasted potatoes, house green beans, rolls
- Chicken Florentine, herbed penne pasta, broccoli/cauliflower/carrots, soft rolls
- Chicken Milano with sundried tomato cream sauce, roasted potatoes, broccoli/cauliflower/carrots, roll
- Sweet 'n smoky BBQ chicken & bourbon sausage combo with molasses baked beans, house green beans, soft rolls, pickles, jalapenos, sliced onions
- Pulled pork with green chili sauce, chicken medallions with bells/onions, charro beans, Spanish rice, tortilla chips & salsa
- Pot roast with potatoes, carrots, onions served with buttered corn, house green beans, soft rolls

Add brisket roast or pork roast to any menu for an additional \$5.99 pp

Sub Listed Side with Premium Item Below \$2 PP or Add a Side \$5 PP

Creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, molasses baked beans, baked potatoes (with butter, sour cream on side & cheddar cheese)

ALSO INCLUDED

- Non-alcoholic drinks
- Professional servers
- Venue rental
- Table linen and centerpieces with candles
- Time line coordination

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Brunch Package (includes venue rental & all items listed on this page)

30 guests \$2200 | 40 guests \$2600 | 50 guests \$3000 | 60 guests \$3600 | 70 guests \$4200 | 80 guests \$4800

Tea Sandwich Brunch Menu

- Assorted “tea” sandwiches including chicken salad, pimento cheese and cucumber,
- Scrambled eggs
- Hickory smoked bacon
- Fresh fruit skewers
- Skillet potatoes
- Potato chips
- Muffins & scones

Country Brunch Menu

- Potato crusted chicken sliders
- Roasted potatoes
- Country gravy
- Scrambled eggs
- Fresh fruit skewers
- Skillet potatoes
- Muffins and scones

ALSO INCLUDED

- Non-alcoholic drinks
- Professional servers
- Venue rental
- Table linen and centerpieces with candles
- Time line coordination

Sub Listed Side with Premium Item Below \$2 PP or Add a Side \$5 PP

Creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, molasses baked beans, baked potatoes (with butter, sour cream on side & cheddar cheese)

ALSO INCLUDED

- Non-alcoholic drinks
- Professional servers
- Venue rental
- Table linen and centerpieces with candles

Add Appetizers To Your Event

- **Caprese on a Stick**- ripe cherry tomatoes, mozzarella balls, fresh basil drizzled with olive oil, red wine vinegar and spices \$2 ea
- **Fresh Fruit Skewers** add a marshmallow on the skewer for more fun \$2 ea
- **Salad Cups** individual appetizer cups \$4 ea
Choose One or Mix It up
 - Cucumber salad (sour cream lemon or oil & vinegar)
 - fresh chopped fruit
 - Coleslaw
 - Deviled egg dusted with paprika
 - pasta salad (vinaigrette or mayo)
 - southwestern three bean salad
 - Caprese (tomato/fresh basil/mozzarella)
 - fresh veggie crudites with lemon turmeric hummus
 - chickpea salad with red beans, jalapeno, tomato, cilantro
 - Mediterranean bean salad with chickpeas, veggies, olives and feta
- **Garden Salad** or **Caesar Salad** with dressing on the side \$3
- **Glory House Cheese Ball with Pecans** our famous pineapple & green onion cheese ball served with gourmet crackers \$3 pp
- **Mediterranean Pastry Square** w/colored bells, thyme, rosemary & goat cheese \$2 ea
- **Warm Spinach Artichoke Dip** served w/ sliced garlic baguettes \$4 pp
- **Roast Beef Crostini** on French baguette with red bell/Kalamata olive relish and fresh spinach \$4 ea
- **Smoked Turkey Crostini** on French baguette with Swiss cheese, fresh basil and cranberry relish \$4 ea
- **Caprese Crostini** on French baguette with mozzarella, fresh tomato, fresh basil \$3 ea
- **Baked Brie** with cranberry chutney and gourmet crackers \$4 PP
- **Jumbo Shrimp Cocktail** \$3 ea
- **Honey Garlic Beef Meatballs** \$1.50 ea
- **Hawaiian Pork Sliders** \$3 ea
- **Fried Spam Slider** with American cheese and pineapple ring \$4 ea
- **Cheese and Herb Stuffed Mushrooms** \$2 ea
- **Fresh Baked Stuffed Mini Croissants** (choose 1 or 2) \$4 ea
 - Chicken and Mushroom & Marsala Dipping Sauce
 - Southwestern Chicken & Cheese with Salsa Dip
 - Vegetarian Mushroom Onion w/ Marsala Dipping Sauce
 - Southwestern Vegetarian with onions, bells, cheddar and salsa dip
 - Cheesy Butter Garlic

Embellish Your Event

Desserts

Gourmet Cakes \$6.99 per person (Key lime pie, chocolate mousse cake

Carrot cake, New York Cheesecake, Lemon Mascarpone Cake)

Finger desserts \$5.00 pp (includes mini cheese cakes, brownie bites, seven-layer bars)

Fresh baked cookies \$16.20 Dozen Fresh baked

Iced Cream Filled Toga Scone \$3.99 each

Fresh Baked Muffins \$2.99 Each

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

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

Mixers (if needed), ice, lemons, limes

30-40 GUESTS \$350

41-80 GUESTS \$450

Power Point Projector and Screen \$150 rental

Additional Hours \$350 per hour

Champagne Glass Rental for toast \$1 each (you provide the champagne)

Ceremony on Site \$700 includes day of coordination, itinerary

Day Before Rehearsal \$200

For a detailed quote, visit www.gloryhousecatering.com/getaquote

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Bistro Glory House Private Weekday Functions
Monday – Thursday Day Time Functions

(For evening events and other options see pages 2-6)

In addition to our full-service receptions, our Bistro is available at special rates for meetings and gatherings for breakfast, lunch and afternoon functions Mon – Thurs.

Suggested functions could include showers, business meetings, get togethers, birthday parties, etc. Club groups welcome!

- The meeting is a 2-hour maximum event. Additional time is available for a fee.
- We require a \$300 minimum food purchase for this booking option.
- Individual packaged meals or covered buffet options available.

Our atmosphere is clean and modern rustic with awesome background music. We also have a surround sound microphone. Have a great meeting, then visit with colleagues and linger after eating with coffee and dessert. Or bring your laptop and take advantage of our free WiFi!

Advanced reservations required.