

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.

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.

Page 1

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
- 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)
- Oven roasted chicken, roasted potatoes, house green beans, soft rolls
- Butter herb white wine 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
- Mexican spiced roasted chicken, served with Spanish rice, charro beans, tortilla chips, salsa (add beef tamales with chili con queso for \$5 per person additional)

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

Creamy parmesan potatoes au gratin, baked mac & cheese, spiced cream corn, broccoli/cauliflower/carrots, steamed broccoli, twice baked potatoes, Brussel sprouts/sweet potatoes/beets, tortellini (All GF but pasta)

ALSO INCLUDED

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

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 ranchero topped with Jack cheese, 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, spiced cream corn, broccoli/cauliflower/carrots, steamed broccoli, twice baked potatoes, Brussel sprouts/sweet potatoes/beets, tortellini (All GF but pasta)

ALSO INCLUDED

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

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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, Sausage/egg/spinach brunch casserole bake, hickory smoked bacon, fresh chopped fruit, skillet potatoes, garden pasta salad, potato chips

Green Eggs & Ham Brunch Menu

Scrambled eggs topped with fresh chopped spinach/mozzarella/fresh chopped tomatoes, traditional scrambled eggs, roasted sliced ham, skillet potatoes, fresh chopped fruit, mini veggie cups with lemon turmeric hummus and Ranch dip, country biscuits with butter & jelly

Hawaiian Brunch

Tropical chicken salad sliders, fried spam and pineapple sliders, potato chips, Hawaiian style macaroni salad with mayo, fresh chopped fruit
OR orange coconut salad, fresh veggie mini cups with lemon turmeric hummus & Ranch dip, tropical muffins

Country Brunch

Potato crusted chicken sliders, skillet potatoes, country gravy, scrambled eggs, fresh fruit skewers, muffins and scones, fresh veggie cups with Ranch dip

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, spiced cream corn, broccoli/cauliflower/carrots, steamed broccoli, twice baked potatoes, Brussel sprouts/sweet potatoes/beets, tortellini (All GF but pasta)

ALSO INCLUDED

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

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** | 2 ea **Display** | 5 pp
- **Salad Cups** individual appetizer cups | 3 ea
Choose One or Mix It up
 - Cucumber salad (sour cream lemon or oil & vinegar)
 - Coleslaw
 - Deviled egg dusted with paprika
 - pasta salad (vinaigrette or mayo)
 - southwestern three bean salad
 - fresh veggie crudites with lemon turmeric hummus & ranch dip
 - chickpea salad with red beans, jalapeno, tomato, cilantro
- **Garden or Caesar Salad** with dressings on the side | 4
- **Fresh Spinach Strawberry Almond Salad** | 6
- **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
- **Domestic Cheese Tray** with assorted domestic cheeses served with gourmet crackers | 5 pp
- **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
- **Lemon Caper Chicken Medallions** | 5 PP
- **Teriyaki Chicken Pineapple Medallions** | 5
- **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

Embellish Your Event

Desserts

Double Fudge Brownies \$2.75 each

Seven Layer Bars \$2.75 each

Cupcake Tower \$4 each (vanilla and chocolate cupcakes)

Gourmet Cakes \$7.99 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)

Day of Coordinator day of event coordination \$350

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

Day Before Ceremony Rehearsal \$200

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

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