



CATERING MENU



KAY BAILEY HUTCHISON
CONVENTION CENTER DALLAS



Welcome to Dallas!

Welcome to Dallas a world-renowned destination for food, wine and free-spirited fun – where the natural beauty and entertainment options are matched only by the warmth and energy of an exciting community.

We are a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the Kay Bailey Hutchison Convention Center Dallas. Our style is collaborative and our Dallas team is delighted to work with you to ensure your experience here in this special location is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in Dallas,

Sodexo Live Catering

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SERVICE DIRECTORY

Catering Sales Office	214.743.2521
Catering Fax Line	214.743.2515



KAY BAILEY HUTCHISON
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Gluten Free Items (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

BREAKFAST MENUS



BREAKFAST

CONTINENTAL BREAKFAST

Prices listed are per guest.

Served with freshly brewed coffee, decaffeinated coffee and hot teas.

Park Cities 22.75

Assorted fruit juices, freshly baked breakfast pastries, muffins and bagels served with butter, preserves and cream cheese

Uptown 27.50

Assorted fruit juices, sliced seasonal fruit and berries, freshly baked breakfast pastries, muffins and bagels, served with butter, preserves and cream cheese

CONTINENTAL BREAKFAST ENHANCEMENTS

Prices listed are per piece.

Buttermilk Biscuit Sandwich 8.75

Fluffy scrambled eggs with smoked sausage patty and pepper jack cheese

English Muffin Breakfast Sandwich 8.25

Farm fresh scrambled eggs with Canadian bacon and aged provolone cheese

Flaky Croissant Sandwich 10.75

Scrambled eggs tossed with smoked ham and sharp yellow cheddar cheese

Breakfast Burrito 8.50

Fluffy scrambled eggs with sausage, white and yellow cheddar cheeses

Southwest Breakfast Burrito 9.00

Scrambled eggs with carne asada beef and pepper jack cheese rolled in a chipotle tortilla

Ciabatta Breakfast Sandwich 9.25

Scrambled eggs with oven-dried tomatoes, provolone cheese and sliced smoked ham



BREAKFAST

BREAKFAST BUFFET

Prices listed are per guest.

Minimum of 50 guests. Served with coffee, decaffeinated coffee and hot teas.

West End 33.50

- Farm fresh scrambled eggs
- Rosemary breakfast potatoes
- Thick cut bacon and smoked sausage links
- Seasonal fresh fruit and berries
- Freshly baked muffins and danish
- Assorted bottled juices

Turtle Creek 37.00

- Farm fresh scrambled eggs with bell pepper confetti
- Thick sliced French toast with warm maple syrup, berry compote and whipped butter
- Cumin-scented cherry red breakfast potatoes
- Chicken-apple sausage
- Seasonal fresh fruit and berries
- Freshly baked muffins, danish and bagels
- Butter, cream cheese and assorted preserves
- Assorted bottled juices

ENHANCE YOUR BREAKFAST BUFFET

Individual Cheese Omelets (GF) 10.75

Garnishes of peppers and onions, ham or bacon bits

Gourmet Belgian Waffles 6.50

Thick Belgian waffles served with maple syrup, whipped cream, honey-butter and seasonal fresh berries

Egg and Omelet Station* (GF) 12.50

Prepared to order, with farm fresh eggs. Choice of toppings to include jalapeños, tomatoes, mushrooms, bell peppers, onions, ham, bacon bits, four cheese mixture and salsa. (Egg substitute available upon request)

*A culinary professional is required. \$250 per station.



BREAKFAST

PLATED BREAKFASTS

Prices listed are per guest. Minimum of 25 guests.

All plated breakfasts are served with fresh fruit cups, freshly baked breakfast pastries, butter, preserves, orange juice, freshly brewed coffee, decaffeinated coffee and hot teas.

Fair Park (GF) 29.25

Freshly scrambled eggs, served with a choice of thick cut bacon, sausage links or ham rasher and hash browned potatoes

Border Town 32.25

Farm fresh scrambled eggs with chorizo sausage and queso fresco. Served with refried beans, charred tomato salsa and warm flour tortillas

High Plains Drifter 29.00

Two buttermilk biscuits topped with country sausage and black pepper gravy. Served with a choice of thick cut bacon or grilled ham rasher

Cattle Drive 31.00

Scrambled eggs with freshly fried tri-color tortillas. Served with grilled carne asada, jalapeños, cilantro scented breakfast potatoes, warm flour tortillas and salsa fresca



A LA CARTE MENUS



A LA CARTE

NON-ALCOHOLIC BEVERAGES

Coffee (gallon) 59.00
Freshly brewed coffee,
decaffeinated coffee,
and selection of hot teas

Freshly Brewed Starbucks Coffee (gallon) 63.00
Freshly brewed coffee,
decaffeinated coffee or
selection of Tazo teas

K-Cup Coffee Kit 265.00
Includes 50 assorted
K-Cups with individual
sweeteners, creamers,
biodegradable cups,
lids and sleeves

Assorted Bottled Fruit Juices (each) 4.50

Assorted Fruit Juices (gallon) 65.00
Orange, pineapple, apple,
cranberry and tomato

Lemonade (gallon) 40.00

Jalapeño Lemonade (gallon) 43.00

Hydration Station (3 gallons) 135.00

Choose one from the list below:

Cucumber mint, limon,
peach jalapeño, strawberry
mint, strawberry basil and
pineapple orange

Freshly Brewed Iced Tea 40.00
(gallon)

Bottled Water (each) 3.75

Sparkling Mineral Water (each) 4.00

Red Bull (each) 5.25

Assorted Canned Sodas (each) 4.00

Assorted Bottled Snapple (each) 4.50

**Individual Assorted
Cartons of Milk** (each) 4.00



A LA CARTE

FROM THE BAKERY

Muffins (dozen) 48.75

Banana nut, blueberry,
zucchini and chocolate chip

Bagels (dozen) 49.75

Plain, blueberry, onion,
raisin cinnamon and sesame

Danish (dozen) 51.25

Cheese, cherry, apple,
apricot and blueberry

Breakfast Breads 90.00
(by the loaf - 20 portions)

Choose from banana nut,
zucchini, orange cranberry,
carrot, lemon poppy seed
or chocolate chip

Scones (dozen) 56.50

Plain, chocolate chip,
blueberry and maple-pecan

Croissants (dozen) 65.25

Plain, chocolate and almond

Low Fat Muffins (dozen) 63.25

Bran and blueberry

Brownies (dozen) 53.50

Fudge and walnut

**Freshly Baked Otis
Spunkmeyer Cookies** 55.50
(dozen)

Gourmet oatmeal raisin, peanut
butter, chocolate chip, coconut
pecan chip, white chip mac nut,
sugar, M&M's® chocolate chip
and classic chocolate chunk

Rice Krispies® Treats (dozen) 56.25

Plain and chocolate dipped

Gourmet Cupcakes (dozen) 80.00

Chocolate Dipped Strawberries 55.25
(dozen) 3 dozen minimum

Raspberry Sammies (dozen) 55.00

Lemon Bars (dozen) 55.00

Jumbo Biscotti 58.00
(dozen)
Almond or chocolate dipped

Blondie Bars (dozen) 58.00

Pecan Bars (dozen) 75.00

Half Sheet Cake*(40 slices) 175.00
Choice of Fruit or Cream Filling

Full Sheet Cake* (100 slices) 285.00
Choice of Fruit or Cream Filling

*Custom artwork available upon request.
Please speak to your catering sales
representative.



A LA CARTE

SNACKS

Sliced Seasonal Fruit and Berries (per person)	9.25	Potato Chips and Dip (per person)	5.25	Assorted Candy Bars (each)	4.50
Toasted coconut and vanilla bean yogurt		Choice of caramelized onion or spicy Cajun dips		Butterfinger®, Hershey's Chocolate®, 3-Musketeers®, Milky Way®, Kit Kat® and Snickers®	
Whole Fresh Fruit (GF) (each)	3.50	Pretzel Twists (pound)	19.25	Ice Cream Novelties (each)	5.25
Assorted Yoplait Yogurt (each)	5.25	Mixed Nuts (pound)	46.50	Assorted Nestle® brands	
Assorted Individual Cereals and Milk (each)	8.00	Snack Mix (pound)	29.50	Premium Ice Cream Novelties (each)	7.75
Individual Bags of Snacks (each)	3.75	Traditional or spicy		Assorted Häagen Daz® bars	
Choice of chips or pretzels		Giant Soft Pretzels (dozen)	63.50	Individual Bags of Popcorn (each)	5.00
Tortilla Chips (per person)	10.25	Served with mustard and nacho cheese sauce		Choice of butter or cheddar cheese flavor	
With salsa and guacamole		Granola Bars (each)	4.00		
		Nature Valley® and Nutri Grain® Bars			



BREAK SERVICE



BREAK

BREAK SERVICE

Prices listed are per guest. Minimum of 50 guests.

Based on an event duration of 90 minutes.

Death by Chocolate Break 21.25

- Chocolate dipped Oreo® cookies, pretzel rods, strawberries and peanuts, double fudge brownies and double chocolate chip cookies
- Assorted milks, freshly brewed coffee, decaffeinated coffee and hot teas

Southwest Harvest Break 20.25

- Grilled local vegetable antipasto display
- Herb marinated olives and roasted peppers
- Gourmet cheese board with regional favorites
- Chipotle and grilled onion dip
- Toasted specialty flat breads and lavosh crackers
- Freshly brewed coffee, decaffeinated coffee and hot teas

Ball Park Break 21.00

- Gourmet soft pretzels with mustard
- Mini hot dogs
- Individual bags of dry roasted peanuts and popcorn
- Freshly brewed coffee, decaffeinated coffee and hot teas

Build Your Own Trail Mix Station 25.50

Based on 8 oz per person

- Salted peanuts, Chex®, pretzels
- M&M's®, chocolate chips, yogurt covered raisins
- Assorted sodas and bottled water

Intermission Break 23.00

- Individual bags of popcorn, pretzels, and assorted chips
- Cracker Jack® and assorted mini candy bars
- Bottled water and sodas
- Freshly brewed coffee, decaffeinated coffee and hot teas

Power Up Break 28.00

- PowerBar®, Nature Valley® and Nutri Grain® bars
- Bananas, apples and oranges
- Bottled water and Gatorade
- Freshly brewed coffee, decaffeinated coffee and hot teas



LUNCH MENUS



LUNCH

BOXED LUNCHES

Prices listed are per guest.

All boxed lunches are served with gourmet chips, chocolate chip cookie or brownie and a soda or bottled water.

Traditional Box Lunch 27.00

Selection of sandwich on a freshly baked cracked wheat hoagie:

- Turkey and Swiss cheese
- Roast beef and cheddar cheese
- Ham and cheddar cheese
- Grilled vegetables

Gourmet Salad Box Lunch 28.75

Selection of gourmet salad, freshly baked roll and butter:

- Barbecue chicken salad with red onions, red bell peppers, cheddar cheese, black beans and honey-mustard dressing
- Southwest chicken Caesar salad with grilled chicken breast over romaine lettuce, queso fresco, cherry tomatoes, tortilla croutons and chipotle-Caesar dressing
- Beef fajita salad with iceberg lettuce, bell peppers, onions and corn, topped with Jack cheese and chipotle-ranch dressing

Gourmet Wrap Box Lunch 30.50

Selection of gourmet wrap sandwich served with pasta salad:

- Southwest roast beef with grilled peppers
- Oven roasted turkey with pesto
- Grilled vegetables

Southwest Steak 30.50

- Shaved beef with southwest seasonings, sautéed peppers, onions, and chipotle aioli served on jalapeño cheese ciabatta bread and Tex-Mex bean salad



LUNCH

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 25 guests

Served with freshly baked rolls and butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, hot and iced teas.

ENTRÉES

Please select one from the following:

- **Achiote Rubbed Chicken Breast** 42.25
Romaine and iceberg lettuce with cumin scented oven-dried tomatoes, roasted corn salsa and polenta croutons, speckled with jalapeño. Honey-ancho vinaigrette
- **Southwest Marinated Shrimp** 45.25
Marinated and grilled shrimp served over field greens with carrots, hearts of palm, roasted bell peppers, Bermuda onions, jicama, citrus segments, jalapeño cheese and tortilla croutons. Toasted cumin-cilantro vinaigrette
- **Pulled Barbecue Pork Wrap** 33.50
Smoked pulled pork with Tex-Mex slaw and red onion marmalade, rolled in a chipotle tortilla. Served with cumin-scented black bean and roasted corn salad
- **Sun-Dried Tomato Pesto Rubbed Chicken Sandwich** 29.50
Grilled breast of chicken topped with sun-dried tomato pesto, roasted red peppers and provolone cheese. Served on a ciabatta roll with grilled vegetable salad, lettuce, tomatoes and a pickle spear
- **Horseradish Tenderloin** Market Price
Sliced beef tenderloin with a horseradish brie cheese spread and caramelized onions. Served open face on a flaky croissant with spring mix salad, garnished with cherry tomatoes and red onions. Accompanied by baked potato salad, and cayenne-spiced fried onions

DESSERTS

Please select one from the following:

- **New York Cheesecake**
Three-berry coulis
- **Flourless Chocolate Cake**
Double chocolate sauce and chocolate shaving garnish
- **French Apple Torte**
Cinnamon Anglaise

LUNCH

PLATED LUNCHES

Prices listed are per guest. Minimum of 25 guests.

Plated Lunch Entrées include choice of salad, freshly baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

SALADS

Please select one from the following:

- **Baby Spinach Salad**
Tossed with grape tomatoes, cucumbers, hard boiled eggs, candied pecans and golden raisins. Spiced mustard vinaigrette
- **Classic Caesar Salad**
Romaine lettuce, home-style croutons and shredded Parmesan cheese. Traditional Caesar dressing
- **Iceberg Wedge Salad (GF)**
With sliced radishes, bacon bits, roma tomatoes and crumbled blue cheese. Balsamic vinaigrette or blue cheese dressing
- **Spring Mix Salad**
Red and yellow pear tomatoes, radishes, carrot curls and croutons. Sherry vinaigrette
- **Southwest Caesar Salad (GF)**
Wedge of romaine topped with shredded Mexican cheese, black olives, pico de gallo and polenta croutons. Spicy chipotle-Caesar dressing
- **Butter Lettuce Salad**
Locally produced Scamorza cheese, oven-dried tomatoes, shaved red onions and prosciutto crisps. Cilantro-pesto vinaigrette
(add 1.50 per person)



LUNCH

PLATED LUNCHES

ENTRÉES

Please select one from the following:

- **Fort Worth Pollo (GF)** 50.00
Achiote painted, bone-in breast of chicken with smoked poblano cream, cumin-scented polenta, green beans, roasted red peppers and pearl onion fricasée
- **Chicken Saltimbocca** 60.00
Sautéed breast of chicken with thinly sliced prosciutto ham, fresh sage, fontina cheese and roasted garlic bordelaise. Served with four cheese risotto and Italian vegetable medley
- **Grilled Chicken Barbacoa** 52.00
Mexican-spiced breast of chicken, topped with chipotle cream sauce. Accompanied by Mexican risotto and oven roasted baby carrots
- **Modelo Braised Short Rib** Market Price
Beef short rib, braised in Negro Modelo beer and Southwest spices. Served with sweet potato and vegetable succotash
- **Granny's Pork Chop** 35.50
Grilled center cut pork chops with sautéed granny smith apples and caramelized onions. Accompanied by horseradish mashed potatoes and green beans with rendered pork belly
- **Chili Spiced Salmon (GF)** 52.00
Seared salmon fillet encrusted with sweet and spicy chillies, lime and cilantro-scented rice. Served with warm three bean salad

DESSERTS

Please select one from the following:

- **New York Cheesecake**
Wild-berry coulis
- **Flourless Chocolate Cake**
Double chocolate sauce and chocolate shavings
- **French Apple Torte**
Cinnamon Anglaise
- **Italian Cream Cake**
Tuaca and vanilla bean-infused syrup
- **White Chocolate Mousse Cake**
Peppered pineapple compote



LUNCH

BUFFETS

Prices listed are per guest. Minimum of 50 guests.

All buffets are served with freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot and iced teas.

Across the Border 50.50

- Mixed green salad with tortilla croutons and cherry tomatoes
- Chipotle-ranch dressing
- Tex-Mex slaw
- Beef and chicken fajitas with shredded Mexican cheese, sour cream and salsa (GF)
- Cheese enchiladas with chili verde sauce
- Roasted corn with peppers and onions (GF)
- Barracho beans
- Warm flour tortillas (substituted for rolls)
- Mexican double fudge cake

Rodeo Buffet 52.50

- Chopped iceberg lettuce with cucumbers, tomatoes, shredded cheese and black olives (GF)
- Red wine vinaigrette and buttermilk ranch dressing (GF)
- Creamy coleslaw
- Smoked sliced brisket with peach and habanero barbecue sauce (GF)
- Grilled breast of chicken with honey-ancho chili sauce (GF)
- Ranch style beans
- Corn on the cob with salsa butter (GF)
- Sweet corn muffins
- Peach cobbler and pecan pie



LUNCH

BUFFETS continued

Texas Size Deli 40.75

- Iceberg and romaine lettuce with sliced mushrooms, cucumbers and roma tomatoes
- Buttermilk ranch and Italian dressings (GF)
- Baby red potato salad
- Pasta salad with garden vegetables
- Sliced ham, turkey, roast beef, salami
- Assorted sliced cheeses (GF)
- Herb mayonnaise and Dijon mustard
- Lettuce, tomatoes and red onions
- Assortment of sliced breads
- Carrot cake and lemon cream cake

Little Italy 50.50

- Spring lettuce mix with red onions, black olives and roma tomatoes (GF)
- Italian vinaigrette and ranch dressing (GF)
- Cherry tomato and mozzarella cheese salad (GF)
- Four cheese cappelletti in spicy marinara
- Sautéed breast of chicken marsala
- Grilled vegetable lasagna
- Roasted Italian vegetables (GF)
- Focaccia breadsticks
- Tiramisu cake



LUNCH

PREMIUM BUFFET 70.25

Prices listed are per guest. Minimum of 50 guests.

Served with freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot and iced teas.

SALADS

Please select two options from the following:

- **Mesclun Mixed Greens**
Cherry tomatoes, carrots and red onions.
Buttermilk ranch dressing or honey-ancho vinaigrette
- **Classic Caesar Salad**
Chopped romaine lettuce, Parmesan cheese, cherry tomatoes and home-style croutons. Traditional Caesar dressing
- **Baby Spinach Salad (GF)**
Sliced strawberries, blue cheese crumbles and toasted almonds. Sweet honey vinaigrette
- **Grilled Vegetable Salad**
Drizzled with aged balsamic syrup, extra virgin olive oil and topped with grated Parmesan cheese, toasted cumin seeds and roasted garlic.
- **Tomato, Red Onion and Cucumber Salad (GF)**
Sweet vinegar and olive oil, finished with fresh basil

ENTRÉES

Please select two options from the following:

- **Tortilla Encrusted Breast of Chicken**
Smoked chipotle cream
- **House-Smoked Pork Loin (GF)**
Ginger and red onion confit
- **Black and White Sesame Seed Speckled Mahi Mahi**
Soy and hoisin glaze
- **Tri-Color Tortellini**
Four cheese Alfredo and basil chiffonade
- **Grilled Southwest Spiced Top Sirloin Steak**
Smoked poblano cream and fried onion straws
- **Grilled Breast of Chicken (GF)**
Herb marinated and served with wild mushroom ragoût



LUNCH

PREMIUM BUFFET continued

SIDES

Please select two options from the following:

- **Wild Mushroom Risotto**
- **Roasted Baby Red Potatoes (GF)**
- **Potatoes Au Gratin with Cheddar (GF)**
- **Creamy Cumin-Scented Polenta (GF)**
- **Fricasée of Green Beans,
Red Peppers and Pearl Onions (GF)**
- **Seasonal Vegetable Medley (GF)**

DESSERTS

Please select two options from the following:

- **New York Cheese Cake**
- **Flourless Chocolate Cake**
- **French Apple Torte**
- **Pecan Pie**
- **Classic Carrot Cake**
- **Raspberry Mousse Cake**



DINNER MENU



DINNER

PLATED DINNERS

Prices listed are per guest. Minimum of 25 guests.

Includes freshly baked rolls and butter, salad, dessert, freshly brewed coffee, decaffeinated coffee and hot teas.

SALADS

Please select one from the following:

- **Baby Iceberg Wedge (GF)**
Bermuda onions, carrots, crispy pancetta and herb-speckled oven-dried tomatoes. Tangy ranch dressing or sweet balsamic vinaigrette
- **Caesar Wedge**
Romaine lettuce, garlic-herb croutons and Parmesan cheese. Traditional Caesar dressing
- **Gazpacho Salad (GF)**
Romaine wedge with bell peppers, red onions, cucumbers, cherry tomatoes and fresh cilantro. Charred tomato-cucumber vinaigrette
- **Southwest Root Vegetable Salad (GF)**
Baby red oak with beets, jicama, carrots, red onions and asparagus. House-made honey-ancho vinaigrette



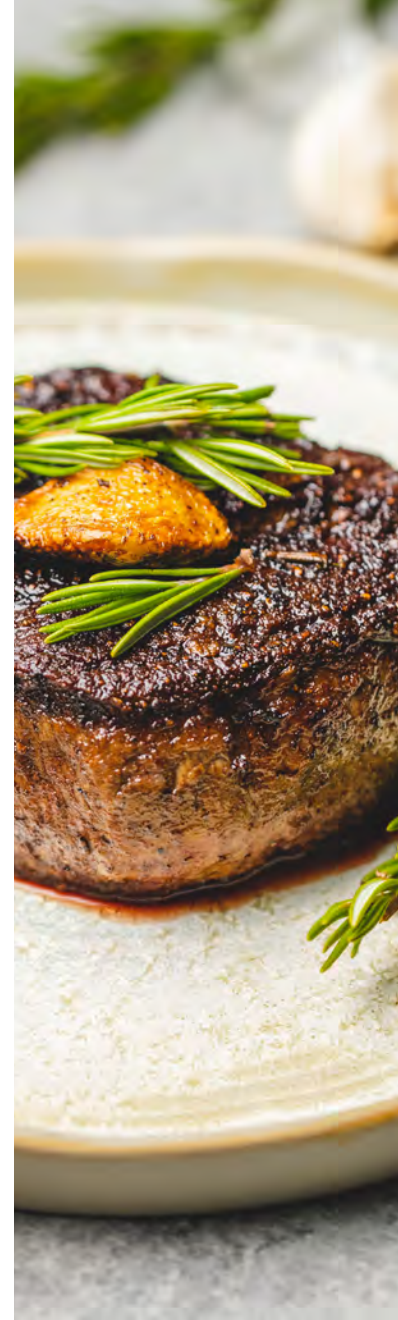
DINNER

PLATED DINNERS continued

ENTRÉES

Please select one from the following:

- **Chipotle Lime Breast of Chicken (GF)** 59.00
Bone-in, grilled breast of chicken with adobo and lime jus lié. Served with cilantro scented rice pilaf and baby carrots
- **Barbecue Glazed Halibut (GF)** 73.50
Oven roasted halibut glazed with house-made barbecue sauce. Accompanied by julienne vegetables and roasted new potatoes.
- **Grilled Carne Asada (GF)** Market Price
Strip loin of beef marinated in carne asada spices. Served with Mexican rice pilaf and roasted corn with peppers
- **Three Peppercorn Encrusted Filet Mignon (GF)** Market Price
Grilled beef tenderloin topped with red wine-thyme butter demi-glace sauce. Served with au gratin potatoes baked with aged cheddar cheese and French style green beans with applewood smoked bacon
- **Herb Encrusted Flat Iron Steak and Maryland Crab Cake (GF)** Market Price
Accompanied by locally grown shiitake mushroom ragoût, roasted garlic mashed potatoes and baby vegetables



DINNER

PLATED DINNERS continued

DESSERTS

Please select one from the following:

- **New York Cheesecake**
Macerated mandarin oranges and vanilla anglaise
- **Flourless Chocolate Cake (GF)**
Strawberry coulis and hand-whipped cream
- **Raspberry Mousse Cake**
Semi-sweet chocolate drippings and shaved white chocolate
- **White Chocolate Mousse Cake**
Texas peach chutney
- **Praline Cheesecake**
Praline sauce and candied pecans
- **Tres Leches Cake**
Kiwi coulis and chantilly cream



RECEPTION MENUS



RECEPTION

COLD HORS D'OEUVRE

Prices listed are per piece. Minimum order of 50 pieces per section.

Antipasto Skewers	8.50
With sweet basil pesto	
Poached Jumbo Shrimp	8.50
With southwest cocktail sauce and lemon wedges	
California Rolls (GF)	Market Price
With wasabi, pickled ginger and soy	
Gulf Shrimp Ceviche Shooters	7.50

Mediterranean Salsa	5.50
With garlic crostini	
Tomato Bruschetta	5.50
With herbed croustades	
House-Smoked Chicken	6.75
On tortilla rounds with avocado purée	



RECEPTION

HOT HORS D'OEUVRE

Prices listed are per piece. Minimum order of 50 pieces per section.

Beef Brochettes	8.00	Thai Chicken Spring Rolls	9.00	Chicken Saté (GF)	9.00
With Southwest catsup		With ponzu sauce		With honey and mustard seeds	
Mini Beef Wellingtons	9.00	Stuffed Mushroom Caps (GF)	5.50	Mini Crab Cakes	9.50
With mushroom duxelle		Sweet sausage and fennel		With spicy Cajun rémoulade	
Beef Empanadas	8.00	Spanakopita	6.50	Texas White Wings (GF)	8.50
Argentine style		Feta cheese and spinach baked in a phyllo pouch		Chicken and jalapeños wrapped in bacon	
Brisket/Pepper Jack Spring Rolls	9.00	Mini Quesadillas	7.00	Southwest Spiced Chicken Saté (GF)	8.50
Vegetable Egg Spring Rolls	6.50	Smoked chicken filling		Chipotle dipping sauce	
With sweet soy dipping sauce		Beef Saté (GF)	9.00	Salmon Saté (GF)	9.00
Bay Scallops (GF)	9.00	Painted with ancho chili		Sriracha mayo dipping sauce	
Wrapped in smoked bacon					



RECEPTION

RECEPTION STATIONS

Prices listed are per guest.

Imported and Domestic Cheese Display 15.75

Garnished with seasonal fruit, sliced baguettes and assorted crackers

Fresh Vegetable Crudité (GF) 10.50

Chipotle-infused ranch and classic blue cheese dips

Baked Brie (Each wheel serves 30 guests) 285.00

Topped with a choice of sweet or savory fillings, wrapped in puff pastry and baked until golden brown. Served warm with assorted crackers.

Please select one filling:

- Raspberry Compote
- Caramelized Onion
- Apple and Raisin Confit
- Sweet Basil Pesto

Nacho Station* 17.00

Freshly fried tortilla chips with fajita spiced ground beef, spicy cheese sauce, salsa, sour cream, black olives and house-made pico de gallo

Bruschetta and Flat Bread Station* 26.00

Served with extra virgin olive oil and a variety of toasted flat breads

Specialty toppings to include:

- Garlic-Tomato-Basil
- Black Olive Tapenade
- Sun-Dried Tomato Hummus
- Minted Baba Ghanoush

*Prices listed are based on event durations of 90 minutes. Minimum of 50 guests.



RECEPTION

CULINARY ATTENDED ACTION STATIONS

Prices listed are per guest. Minimum of 50 guests.

Southwest Mac n' Cheese* 11.50

Fresh macaroni in a spicy pepper jack cheese sauce, served with spicy chili, diced ham, roasted peppers, asparagus tips, julienne vegetables and sliced jalapeños

Chicken Saté Station* 28.00

Chicken saté in Far East spices cooked on a hibachi grill with Thai peanut sauce

Achiote Shrimp Station* (GF) 23.25

Large achiote rubbed shrimp, cooked on a comal. Served with cilantro-jalapeño pesto and roasted corn and black bean relish

Sushi Station* Market Price

An assortment of fresh nigiri and maki rolls prepared by sushi chefs, with wasabi, soy and pickled ginger

Short Rib Tortellaci Station* (per piece) 8.50

With wild mushrooms and marsala cream

Fried Chicken & Waffle Station* 16.50

Golden fried breast of chicken, Belgian waffles, shaved bacon and Vermont maple syrup

Street Taco Station* (GF) 16.75

Slowly simmered spicy chicken or pork carnitas. Served with small corn tortillas, tomatillo salsa, salsa rojo, diced white onions, cilantro and lime

Pasta Station* 18.75

Tri-colored cheese tortellini and penne pasta. Served with diced ham, green peas, roasted peppers, mushrooms and bread sticks

Please select two sauces:

- Marinara Sauce · Alfredo Sauce
- Pesto Sauce · Spicy Tomato Coulis

*A culinary professional is required.
\$250 per station. Prices listed are based on event durations of 90 minutes.



RECEPTION

CARVED TO ORDER STATIONS

Prices listed are per item.

Bone-In Turkey Breast* 450.00

(serves 35 guests)

Herb roasted and served with garlic aioli, orange-cranberry compote and freshly baked silver dollar rolls

Steamship Round of Beef* Market Price

(serves 150 guests)

Slow-roasted and finished with an ancho-chipotle rub. Served with assorted silver dollar rolls and fresh flour tortillas

Roasted Beef Tenderloin* Market Price

(serves 25 guests)

Grain mustard and black pepper encrusted. Served with grain mustard, herb mayonnaise and freshly baked silver dollar rolls

High Plains Pork Loin* 400.00

(serves 35 guests)

House-smoked, center cut pork loin. Served with honey-habanero barbecue sauce and petite brioche rolls

Baron of Beef* Market Price

(serves 75 guests)

Marinated in carnitas spices and oven-roasted. Served with warm flour tortillas, adobo mayonnaise and pico de gallo

Mexican Vanilla Bean and Honey Glazed Ham* Market Price

(serves 35 guests)

Served with Dijon mustard and silver dollar rolls

Cradled Pork Loin* 375.00

(serves 35 guests)

Mesquite-smoked pork loin topped with apple-raisin confit. Wrapped in puff pastry and baked golden brown

Asada-Style Striploin of Beef* Market Price

(serves 35 guests)

With fiery serrano salt, lime and cilantro-aioli. Served with warm flour tortillas

*A culinary professional is required. \$250 per station.



RECEPTION

DESSERT STATIONS

Prices listed are per guest. Minimum of 50 guests.

Served with freshly brewed coffee and decaffeinated coffee.

Based on an event duration of 90 minutes.

Ice Cream Social 16.00

Premium vanilla ice cream, served with assorted parlor toppings:

- Nuts
- Cherries
- Whipped cream
- Shredded toasted coconut
- Chopped assorted candy bars
- Cookies

Strawberry Shortcake Station 18.00

Build your own strawberry shortcake station to include:

- Fresh strawberries
- Mixed berry compote
- Shortcake biscuits
- Pound cake
- Chocolate sauce
- Whipped cream



BEVERAGE MENUS



BEVERAGES

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.

Ultra-Premium Spirits 11.50
By the cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whisky

Premium Spirits 10.50
By the cocktail

Ketel One Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whiskey

Deluxe Spirits 9.50
By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Cown Whiskey

Please select one category of spirits per event.

We are proud to pour finest Call brand mixers.



BEVERAGES

HOSTED BEVERAGES continued

Premium Wine By the glass 10.50

Ecco Domani, Delle Venezie, Pinot Grigio
Story Point, Chardonnay
Chateau Souverain, Cabernet Sauvignon
Sterling Vintner's Collection, Merlot

Deluxe Wine By the glass 9.50

Canyon Road, Chardonnay
Cavit, Pinot Grigio
Frontera, Cabernet Sauvignon
Two Vines, Merlot

Malt 6.50

By the bottle/can

Mike's Hard Lemonade
Mike's Harder Lemonade
Smith & Forge Cider
Angry Orchard Cider

Imported and

Microbrew Beer 7.00

By the bottle/can

Corona Extra
Corona Light
Heineken
Modelo Especial
Stella Artois
Blue Moon
Sam Adams Boston Lager
Sam Adams Seasonal

American Premium Beer 6.00

By the bottle/can

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
O'Doul's (non-alcoholic)

Draft Beer By the keg

American Premium	550.00
Imported	700.00

Please select one category
of wine and up to 5 varieties
of beer per event.

Professional licensed
bartenders are required.

A bartender fee of \$250
per bartender will be
applied per 4-hour period.



BEVERAGES

CASH BAR SERVICE

All beverages are purchased using cash or credit card by each guest. One bartender per 150 guests is recommended.

Ultra-Premium Spirits 12.00

By the cocktail

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi 8 Rum
- Herradura Silver Tequila
- Johnnie Walker Black Scotch
- Woodford Reserve Whiskey
- Crown Royal Whisky

Premium Spirits 11.00

By the cocktail

- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Original Spice Rum
- Camarena Silver Tequila
- Dewar's 12 Scotch
- Bulleit Bourbon
- Seagram's VO Whisky

Deluxe Spirits 10.00

By the cocktail

- New Amsterdam Vodka
- Bombay Original Gin
- Bacardi Superior Rum
- Jose Cuervo Especial Tequila
- Dewar's White Label Scotch
- Jack Daniel's Whiskey
- Seagram's 7 Crown Whiskey

Please select one category of spirits per event.

We are proud to pour
Finest Call brand mixers.



BEVERAGES

CASH BAR SERVICE continued

Premium Wine 11.00

By the glass

Ecco Domani, Delle Venezie,
Pinot Grigio
Story Point, Chardonnay
Chateau Souverain,
Cabernet Sauvignon
Sterling Vintner's Collection, Merlot

Deluxe Wine 10.00

By the glass

Canyon Road, Chardonnay
Cavit, Pinot Grigio
Frontera, Cabernet Sauvignon
Two Vines, Merlot

Imported and Microbrew Beer 7.50

By the bottle/can

Corona Extra
Corona Light
Amstel Light
Heineken
Modelo Especial
Stella Artois
Redd's Apple Ale
Blue Moon
Sam Adams Boston Lager
Sam Adams Seasonal
Leinenkugel's
Shock Top or Land Shark

Please do not hesitate to
contact your Catering Sales
Manager for assistance with
your event's beverage menu.

Malt 7.00

By the bottle/can

Mike's Hard Lemonade
Mike's Harder Lemonade
Smith & Forge Cider
Angry Orchard Cider

American Premium Beer 6.50

By the bottle/can

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doul's Amber (non-alcoholic)

Please select one category of wine
and up to 5 varieties of beer per event.

Professional licensed bartenders
are required.

A fee of \$250 per bartender will
be applied per 4-hour period.

Cash prices are inclusive of service
charge and state sales tax.



BEVERAGES

WINES

SPARKLING WINES

Stellina di Notte,
Prosecco – *Italy* 53.00

Crisp citrus, white peach and almond brioche flavors.

Chandon Brut, Sparkling
Wine – *California* 82.00

Hints of brioche, an almond and caramel bouquet and fruit apple and pear flavors.

WHITE WINES

Riesling

Covey Run, Riesling –
Washington 47.00

Luscious flavors of peach and apricot.

Pinot Grigio

Castello Banfi, San Angelo,
Pinot Grigio – *Italy* 47.00

Fruity bouquet with notes of pear, banana, peach and honey.
Rich and full-bodied with a slight minerality finish.

Sauvignon Blanc

Bonterra, Sauvignon Blanc
– *California* 47.00

100% organically grown grapes.
Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit.

Alternative White

J. Vineyards, Pinot Gris
– *California* 47.00

Aromas of pineapple, zesty orange, tangerine and Asian pear.

Bonterra, Viognier – *California* 47.00

100% organically grown grapes.
Aromas of peaches and cream, citrus blossom and apricot.

Chardonnay

Canyon Road, Chardonnay
– *California* 47.00

Aromas of ripe stonefruit layered with balanced oak notes, caramelized vanilla, and browned caramel.

Story Point, Chardonnay
– *California* 47.00

Flavors and aromas of ripe yellow apple, pear and white peach.

Columbia Winery,
Chardonnay – *Washington* 47.00

Aromas of pear, apple and hints of tropical fruits.

William Hill Estate Winery,
Chardonnay – *California* 58.00

Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak.



BEVERAGES

WINES continued

RED WINES

Merlot

Walnut Crest Select,
Merlot – *Chile* 47.00

Notes of strawberry, ripe red fruits and subtle spice. Nicely balanced on the palate with sweet, well-rounded tannins, and a broad pleasant finish.

Columbia Winery, Merlot
– *Washington* 47.00

Dark berry fruit flavors are met with pronounced notes of toasty oak and vanilla.

Malbec

Trivento Golden Reserve,
Malbec – *Argentina* 62.00

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.

Alternative Red

Fetzer Crimson, Red Blend
– *California* 47.00

Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate.

Pinot Noir

Fetzer Vineyards,
Pinot Noir – *California* 47.00

Light bright cherry and strawberry notes with a touch of oak.

Edna Valley, Pinot Noir
– *California* 47.00

Rose petal, cola, earth and black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins.

Mon Frere, Pinot Noir
– *California* 47.00

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

MacMurray Estate Vineyards,
Pinot Noir – *California* 60.00

Pomegranates, cherries, boysenberry and lavender. Smooth, rich with hints of vanilla and baking spice.

Cabernet Sauvignon

Chateau Souverain,
Cabernet Sauvignon
– *California* 47.00

Roasted vanilla, mocha and baking spices.

Dynamite, Cabernet
Sauvignon – *California* 47.00

Black fruit, cherry cola, graphite and tar.

Los Vascos, Cabernet
Sauvignon – *Chile* 47.00

Aromas of plum, raspberry and cherry with savory notes as well as tobacco, toasted hazelnuts, dark chocolate and tapenade.



INFORMATION



GENERAL INFORMATION

POLICIES AND PROCEDURES

As Kay Bailey Hutchison Convention Center Dallas's exclusive caterer, we are renowned for our impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, our culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated catering sales professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

Exclusivity

Catering maintains the exclusive right to provide all food and beverage in the Kay Bailey Hutchison Convention Center Dallas. All food and beverages, including water, must be purchased from us.

Food and Beverage Pricing

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Service Charges and Tax

A 24% "House" or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The "House" or "Administrative" charge of 24% is added to your bill for this catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to catering satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Payment Policy

A 90% deposit of the estimated Catering Spend along with the signed Banquet Contract is due (30) days prior to the start of your first Catering Service. The remaining balance will be due five (5) business days prior to the start of your first Catering Service in accordance to your Final Guarantees due date. A 100% deposit of the estimated Catering Spend will be due upon receipt of the Banquet Contract if inside the (30) day advance deposit period.

Customer shall, within (10) business days from the Final Invoice date, advise catering in writing of any discrepancies so that they may be reviewed, and the proper adjustments be made if necessary. After the review period, the invoice will be considered correct, and the remaining balance will be due within (15) days. Any remaining balance after this time, will be subject to interest at the monthly rate of 1.5% (or, if lower, the maximum legal rate).

Linen Service

Catering provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens. Please consult with your Event Services Manager for linen needs for meetings without meal services.

Supplemental Staffing

- Butler, Attendant or Additional Server Fee – \$175 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. \$43.75 plus tax for each additional hour after initial four (4) hour period.
- Culinary Professional Fee – \$250 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. \$62.50 plus tax for each additional hour after initial (4) hour period.
- Bartender Fee – \$250 plus tax for up to (4) hours. Minimum of (4) hours per attendant. \$62.50 plus tax for each additional hour after initial (4) hour period.
- Additional fees may apply to orders with guest guarantees lower than stated minimums. All labor fees listed are based on a minimum requirement of four hours. Additional fees may apply for special events requiring staffing over industry standards.

Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your event require extended pre or post service or stand by time, often necessitated by high functions, an additional labor charge will apply.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Guarantees

The customer shall notify catering, not less than five (5) business days (excluding holidays and weekends) prior to the start of the program, the minimum number of persons the customer guarantees will attend the event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.

If customer fails to notify us of the guaranteed attendance within the time required, (a) we shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Catering will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of 30 meals (the overage).

- If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, we will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.

- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your catering sales professional and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), Catering will notify the customer of estimated labor fees based on the information supplied by the customer.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

China Service

In all carpeted meeting rooms and ballrooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the exhibit halls and non-carpeted areas with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

- Breakfast, lunch, receptions and dinners: \$2.00++ per person, per meal period.
- Refreshment or coffee breaks: \$2.00++ per person, per break.

Concession Service

Sales Minimums may apply. Appropriate operation of concession outlets will occur during all show hours, starting ½ hour before doors open to the event. Catering reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business.

For additional concession carts/fixed outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per outlet/cart.

Security

At the discretion of the Kay Bailey Hutchison Convention Center Dallas, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer's sole expense. Please consult your event manager for details.

Thanks to our Local Suppliers:

Massimo's Bakery	Dallas Tortilla
Willow Bend Bakery	Dallas Mozzarella
Signature Baking	La Mexicana Tortilla Factory



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