



**Event Planning | Décor & Lighting | Florals | Rentals |
Entertainment/Custom Menu Design**

Buffet | Seated Dinner

Includes:

One or Two entrée options, One salad and Two sides
China, Silverware, Pre-Set Water Goblet and Black Linen Napkins

Action Stations

Includes:

Three Stations

China-like Acrylic and Unique Dinnerware
Cake cutting service with coffee upon request

***Prices subject to change without prior notice**

***Additional menu items and services are available.**

***Vegetarian & Vegan menus available**

**All food intolerances and preferences (Gluten-Free, Halal, etc.) can be
accommodated.**

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Hors D'oeuvres

Hors D'Oeuvres can be passed or displayed. Minimums apply

Vegetarian and Vegan

PATATAS BRAVAS

Crispy baby potato on a skewer and smoked tomato-Aleppo pepper aioli *vegan aioli available

LOADED POTATO PIEROGI

Sriracha sour cream

ASPARAGUS STRAW

Wrapped asparagus spears with phyllo and asiago cheese

CROISSANT GARDEN BITE

Fresh veggies on a crescent dough with an herbed ranch cream cheese

TOMATO-COGNAC BISQUE SHOT

Flowered celery and micro basil garnish, served in a shot glass

BRIE TARTLETS

Brie baked in a flaky phyllo cup with apricot preserves, toasted pistachios

FIG CROSTINI

Whipped goat cheese, fresh fig, and local honey drizzle

HONEYCOMB CROSTINI

Whipped ricotta cheese, chopped walnuts and fresh honeycomb on a cinnamon-dusted crostini

TOMATO BASIL PIROUETTE

Tortilla wrap with sun-dried tomato, basil & vegan cream cheese

TABOULI STUFFED MUSHROOMS

Traditional tabouli salad with quinoa, herbs, tomato & onion (Vegan)

BRUSCHETTA CROSTINI

Oven-dried grape tomato, red onions garlic, EVOO, white balsamic, micro basil

SPANAKOPITA

Spinach, Greek feta and seasonings wrapped in a phyllo dough

SWEET POTATO SUSHI

Sticky rice, roasted sweet potatoes and seaweed finished with a vegan shoyu glaze

Seafood

PETITE CRAB CAKES

Old bay aioli, chervil

SHRIMP TEMPURA SHOOTER

Japanese dressing in a shot glass

LUMP CRAB TOSTADA

Avocado-lime crema, pico de gallo

AHI TUNA POKE

Seared with sesame-soy emulsion, pickled pears in a wonton cup

SEARED SCALLOP ALA CARROT PUREE

Ribboned carrots, marjoram

CARAMELIZED SCALLOP

Drizzled with a bone marrow infused butter

BLOODY MARY SHRIMP SHOOTER

Spicy poached shrimp, fresh creole bloody mary sip, celery stalk

CEVICHE TOSTADA

Fresh seafood, pico de gallo, chipotle crema served on a crisp tortilla chip

CRAB WONTONS

Crispy wonton filled with lump crab and cream cheese, topped with sweet and sour reduction

SMOKED SALMON LAVASH CROSTINI

Whipped cream cheese, American paddlefish roe, crème fraiche, crispy capers





Hors D'oeuvres

Hors D'Oeuvres can be passed or displayed. Minimums apply

Poultry

THAI CHICKEN SALAD IN A WONTON CUP

Mango chutney, toasted almonds, micro greens

FAJITA CHICKEN EMPANADA

Salsa roja or verde

SOUTHERN FRIED CHICKEN LOLLIPOP

Hot sauce honey

BACON WRAPPED QUAIL BREAST

Grilled peach, chipotle honey

CROSTINI DI FEGATINI

Torchon foie gras, apple puree, grapefruit chardonnay, garnished with micro basil

MINI CHICKEN & WAFFLE

Sriracha maple syrup

Lamb

CRUSTED LAMB LOLLIPOP

Frenched lamb chop topped with Spicy tomato jalapeño jam

MASALA SPICED LAMB MEATBALLS

Tzatziki icebox pickle and mint

Pork

TEQUILA PORK CARNITAS BITES

Cotija cheese, ancho-lime guacamole, pico de gallo served in a crisp tortilla cup

Beef

ROPA VIEJA TOASTONES

Fried plantains topped with Cuban shredded beef, cilantro lime crema

SHREDDED FAJITA STEAK EMPANADA

Caramelized onions and peppers, salsa roja

BEEF WELLINGTON EN CROUTE

Wild mushroom duxelle, ancho horseradish cream

PRIME BEEF TARTARE SPOON

Charcoal filtered soy, gochujang, Korean pear, chive

BULGOGI STEAM BUN

Korean BBQ beef short rib, spring onion kimchi

PEPPERCORN BEEF TENDERLOIN CROSTINI

Horseradish aioli

ROASTED MOELLE OSSEUSE BRUSCHETTA

Beef bone marrow on a garlic toasted baguette

BOURBON COCKTAIL MEATBALL



Royal Entrees

Poultry

CHICKEN PICATTA

Marinated chicken breast pan-seared with our signature lemon caper beurre blanc

CHICKEN SCALOPPINI

Seared chicken breast, wild mushrooms, artichoke hearts in a lemon-herb butter sauce

CHICKEN MARSALA

Sautéed chicken breast with a mushroom and pearl onion Marsala wine sauce

CHICKEN GENOVESE

Basil pesto marinated and pan-seared chicken thigh garnished with fresh pico pomodoro

HONEY BALSAMIC-GLAZED CHICKEN

Marinated and grilled chicken thigh topped with a red pepper relish

PIRI PIRI CHICKEN

Marinated chicken with south Asian spices, finished with a caramelized peach demi

CREOLE CHICKEN

Marinated chicken with a crawfish beurre blanc

LEMON-ROSEMARY CHICKEN

Lemon pepper marinated chicken thigh pan-seared with a light and fresh rosemary bruschetta

APRICOT GLAZED CHICKEN

Grilled chicken thigh and dried plums caramelized with apricot preserves and fresh sage

Beef

BRAISED BEEF BURGUNDY

Seared steak medallions braised in a red wine demi with a thyme seasoned mirepoix

TEXAS BRAISED BEEF TIPS

Boneless beef tips braised in local Shiner Bock beer

TANDOORI BEEF

Beef marinated in garam masla yogurt, simmered in a spicy curry sauce with fresh vegetables

STEAK CHURRASCO

Fresh Argentinian chimichurri

Pork

SOUTHERN SMOTHERED PORK CHOP

Southern-style smothered pork chop with mushroom gravy

SESAME GRILLED PORK CHOP

Ginger dashi butter, lemongrass chimichurri

WHISKEY GLAZED PORK CHOP

Marinated pork chops grilled and finished with an Irish whiskey brown sugar demi glaze

Seafood

ALMOND CRUSTED TILAPIA

Lemon beurre blanc sauce

FIRE CRACKER SALMON

Roasted salmon with a sweet and spicy shoyu glaze

CREOLE BLACKENED CATFISH

Jalapeño butter, spicy remoulade



Crme De La Crme Entrees

Poultry

MEDITERRANEAN GRILLED CHICKEN

Oven-dried tomato, roasted garlic, Kalamata olives, feta and garnished with a Greek coulis

GINGER LEMONGRASS ROASTED DUCK

Marinated roasted duck, glazed with ginger lemongrass shoyu

COQ AU VIN

Braised bone-in chicken thigh in a San Marzano red wine demi

SPANISH CHORIZO STUFFED QUAIL BREAST

Maple-chili glaze, peach relish

Pork

PORK OSSO BUCCO

12 Hour braised hind shank with a marsala wine demi and fresh gremolata

CAJUN ROASTED PORK LOIN

Bacon wrapped berkshire pork loin stuffed with andouille and shrimp dirty rice with a cajun beurre blanc

Lamb and Veal

VINDALOO LAMB CHOPS

Braised lamb smothered in a spicy goa curry

VEAL SCALOPPINI

Pan seared, wild mushrooms, artichoke hearts in a lemon-herb butter sauce

Beef

ESPRESSO CRUSTED RIBEYE

Espresso spiced steak medallions finished with a bourbon demi glaze

FILET AU POIVRE

Seared peppercorn crusted tenderloin finished with a brandy béchamel

BRAISED SHORT RIB

Korean marinated bone-in short rib with fresh green onions and garlic

FIRE GRILLED NEW YORK STRIP

Marinated New York strip finished with a whiskey glaze

Seafood

HALIBUT CONNOR

Breaded with our signature chef blend, finished with a crawfish beurre blanc

GRILLED RED SNAPPER VERACRUZ

Grilled seasoned snapper finished with a charred poblano pepper and Spanish olive salsa

MEDITERRANEAN REDFISH

Sun-dried tomato pesto, crispy capers

SEA BASS YUZU

Pan-seared with a citrus champagne sauce

CRAB CAKE

Gulf lump crab meat folded in a fresh mirepoix and bread crumbs, garnished with fresh pico, cajun aioli and fried onion ribbons



Salads Soups and Sides

Choose 1 salad or soup and 2 sides

Salads

BAILEY'S SIGNATURE SALAD

Mixed greens, English cucumbers, grape tomatoes, shaved radishes, herbs, shredded carrots and honey balsamic vinaigrette

CLASSIC CAESAR SALAD

Herb croutons, shaved parmesan cheese, chef-made Caesar dressing

STRAWBERRY AND SPINACH SALAD

Shaved red onion, crumbled feta, candied pecans, honey balsamic vinaigrette

CITRUS POMEGRANATE SALAD

Mixed greens, orange sections, pomegranate seeds, toasted walnuts crumbled feta, champagne vinaigrette

HATCH CHILI SALAD

Mixed greens, oven-dried cherry tomato, mandarin orange sections, sesame sticks, roasted pepitas and hatch green chili vinaigrette

CRISPY CHICKPEAS AND SPINACH

Romaine and spinach, grape tomato, shaved red onion, English cucumber pepperoncini, crispy turmeric chickpeas, spicy Greek vinaigrette

ASIAN CHOPPED SALAD

Crisp romaine, red bell pepper, bok choy, julienned carrots, and crispy wontons. Served with sesame ginger dressing

PANEER AND BEET SALAD

Arugula, grilled paneer, thin red and yellow beet slices with a mango lime dressing

GREEK SALAD

Crisp romaine, grape tomato, English cucumber, Kalamata olives roasted sweet peppers, feta, basil-mint vinaigrette

Sides

SAUTÉED FARRO AND SPINACH

THREE CHEESE MACARONI CARBONARA

TRUFFLED PARMESAN RISOTTO

HERB AND GARLIC ROASTED RED POTATOES

ROASTED SWEET POTATOES AND TOASTED PECANS

GARLIC WHIPPED YUKON GOLD POTATOES

WHIPPED RED SKIN MASH

PENNE AGLIO E OLIO

CAULIFLOWER GRATIN

Gruyere and parmesan cheeses

ROASTED ASPARAGUS WITH LEMON ZEST AND SHAVED PARM

OVEN-ROASTED FRENCH GREEN BEANS WITH BACON

ROASTED BROCCOLINI

OVEN ROASTED BRUSSEL SPROUTS WITH TOASTED PECANS

HONEY ROASTED BUTTERNUT SQUASH

Brown sugar glaze and fresh thyme

HARISSA ROASTED BABY CARROTS

HERB ROASTED ROOT VEGETABLES

SOUTHERN STEWED COLLARD GREENS

STUFFED BUTTERNUT SQUASH

Grilled and stuffed with herbed spinach stuffing

Soups

SIGNATURE COGNAC TOMATO SOUP

RUSTIC VEGETABLE SOUP

ITALIAN WEDDING SOUP

LOBSTER BISQUE

SEAFOOD GUMBO

EGG DROP SOUP

BUTTERNUT SQUASH SOUP



Action Stations

Three stations are recommended for action station dinner service.
Individual stations may be added to any dinner package.

STREET TACO STATION

Warm flour or corn tortillas, coal grilled chili-lime chicken and carne asada.

Toppings: Fresh pico de gallo, salsa verde, sour cream
homemade guacamole, cotija cheese

Available Upgrade: Baja Fish

NACHO BAR

Crisp tortilla chips, nacho cheese, shredded chicken, refried beans fresh pico de gallo, pickled and fresh jalapeños, olives, sour cream fire-roasted salsa, homemade guacamole

Available Upgrades: Carne asada or lump crab meat

HOUSTON STREET CORN STATION

Roasted corn with lime juice, chili salt, cilantro, queso fresco, cilantro, Valentina hot sauce and chipotle aioli.

SPANISH PAELLA STATION

Chef prepared in a giant paella pan. Saffron flavored rice with sautéed garlic shrimp, fresh mussels, chicken, chorizo, asparagus, fresh peas. Served with fresh artisan bread.

POKE STATION

Ahi and Salmon

Accompaniments: Asian Calrose sticky rice

Toppings: Masago, pickled ginger, chopped scallions, fukujinzuke (sweet pickled radish) furikake flakes (traditional Japanese seasoning) crispy wonton chips, assorted sushi, wasabi and soy sauces served in bamboo bowls with bamboo eating utensils.

GOURMET SLIDERS BAR

Choice of two mini burgers, served on fresh brioche rolls:

+Kobe Beef with caramelized onions, truffle aioli, chile-garlic aioli, smoky ketchup and dijon mustard

+Korean BBQ, kalbi style beef with julienne green onions

+Crispy Buffalo Chicken with hot sauce and bleu cheese aioli

+Applewood Smoked Pulled Pork with BBQ sauce green apple celery root slaw and pickled red onion +Available Upgrade: Five Spice Salmon Cake with minted cucumber and sweet corn aioli.

SALAD-TINI STATION

Our mixologist will "shake" crisp greens in a martini shaker with your choice of balsamic vinaigrette, classic Caesar and our homemade ranch dressing.
Toppings: Crisp bacon crumbles, grape tomatoes, English cucumbers shaved red onion, sweet peppers, shredded carrots, assorted cheeses

SOUTHERN-STYLE SHRIMP & CHEDDAR GRITS

Grilled jumbo shrimp, smoked applewood bacon, hot sauce and scallions. Served in mini cast iron skillets.

MAC AND CHEESE BAR

Toppings: Crispy pancetta, buffalo chicken, wild mushrooms and scallions

Available Upgrade: Lobster tail

WOK-FIRED KOREAN BULGOGI STATION

Sesame soba noodles. Thinly shaved marinated ribeye or chicken wok-fired with bell peppers and carrots. Toppings: Scallions, kimchi trio and crispy wontons. Served with choice veggie or chicken egg roll.

RAMEN SOUP STATION

Shoyu seasoned broth served from hot tea siphons. Toppings: Ramen noodles, crispy pork belly, julienne chicken, shredded ginger, scallions, bean sprouts, mushrooms Hoisin, gochujang and sriracha sauces

SOUTHERN FRIED CHICKEN WINGS BAR

BBQ and hot sauces, ranch, bleu cheese dressing crisp celery, carrot sticks, Southern-style biscuits

AVOCADO BAR

Perfectly ripe avocado halves.

Toppings: Smoked applewood bacon crumbles, corn relish shredded cheeses, sour cream, habanero crema, pico de gallo



Action Stations

FRENCH FRY STATION

Rosemary scented or classic french fries. Offered with sriracha mayo, ketchup and vodka dijon mustard

MASHED POTATO BAR

Whipped Yukon Gold Potatoes

Toppings: Smoked applewood bacon, sour cream, scallions and assorted cheese

Available Upgrades: Coq au Vin, Southern Fried Chicken or Beef Bourguignon

PO' BOY STATION

Your choice of 2 mini po' boys served on a buttered brioche roll:

+Shrimp with shredded lettuce with cocktail or tartar sauce

+Blackened Chicken with shredded lettuce, tomato and cajun aioli

+Lobster Roll with minced celery and drawn butter

+Muffaletta with Italian charcuterie and creole olive tapenade

PASTA STATION

Fettucine or penne pasta, with choice of homemade marinara and Alfredo, grilled chicken or Italian sausage

Toppings: Sautéed spinach, mushrooms, freshly grated cheese

Carving Stations

STEAK CHURRASCO

Fresh Argentinian chimichurri

PEPPERCORN CRUSTED BEEF TENDERLOIN

Whipped chipotle horseradish and au jus

HERB ROASTED PRIME RIB

Red wine au jus and freshly whipped horseradish cream

SIR CHARLES

Whole shoyu glazed salmon "Sir Charles" roasted on a sake soaked cedar plank served with wakame salad, sunomono cucumbers, pickled ginger, nori squares

TOGARASHI SEARED AHI

Pickled ginger, sriracha aioli, wasabi, tobiko soy reduction, nori squares

STEAMSHIP ROUND CARVING STATION

Whipped ancho horseradish sauce, rosemary au jus

Display Stations

FRESH FRUIT DISPLAY

Chef's selection of seasonal fruit

VEGETABLE CRUDITÉS

Fresh farmer's market seasonal cut vegetables, served with herbed ranch dip

CHARCUTERIE AND CHEESE BOARD

Chef's selection of Stilton bleu, sharp cheddar, double cream brie, manchego cheeses. Artisan cured meats, peppered salami prosciutto soppressata, pepperoni grained Dijon, local honey cornichons nuts grape garnish, Artisan crackers and bread

ARTISAN CHEESE BOARD

Chef's selection of Stilton bleu, sharp cheddar, double cream brie, manchego cheeses, grained Dijon, local honey, nuts, dried fruits and Artisan crackers

BACON STATION

Bleu cheese-stuffed, bacon-wrapped dates, chocolate bacon, candied bacon, bacon cheddar biscuits

GOURMET POPCORN BAR

Choice of 2 Flavors

Butter | Salt & Vinegar | Cheddar Cheese | Caramel White & Dark Chocolate Drizzle

Toppings: Assorted candies and assorted popcorn seasonings

Upgraded flavors available

QUESO

Served with tortilla chips



Custom Cakes

Popular Cake Flavors

ALL ABOUT AUTUMN

Autumn Spiced Cake with made in house Salted Caramel Filling & Vanilla Italian Buttercream.

ALMOND & AMARETTO

Almond Chiffon Cake infused with Amaretto with an Almond Amaretto Italian Buttercream

THE CHOCOHOLIC

Dutch Chocolate Cake with Dark Chocolate Ganache filling & Dark Chocolate Italian Buttercream.

CLASSIC WHITE VANILLA CAKE

Light Vanilla Chiffon Cake with Vanilla Italian Buttercream.

RED VELVET STRAWBERRY

Red Velvet Cake filled with Mascarpone Whipped Cream layered with Sliced Strawberries and wrapped in Vanilla Italian Buttercream

Cake Flavor

ALMOND & AMARETTO CHIFFON
AUTUMN SPICE
CHAMPAGNE CHIFFON
CHOCOLATE MOCHA DUTCH
CHOCOLATE HAZELNUT CHIFFON
LEMON CHIFFON
VANILLA & CHOCOLATE MARBLE
MEXICAN HOT CHOCOLATE
ORANGE SPICED CARROT
RED VELVET
TOASTED COCONUT
VANILLA BEAN CHIFFON

Buttercream

AMARETTO
DARK CHOCOLATE
ESPRESSO
HAZELNUT PRALINE
LEMON
ORANGE & GRAND MARNIER
RASPBERRY
SALTED CARAMEL
STRAWBERRY
VANILLA BEAN
WHITE CHOCOLATE

Filling

APRICOT JAM
BUTTERED PECAN
COCONUT
CREAM COOKIES & CREAM
CREAM CHEESE
DARK CHOCOLATE GANACHE
BERRIES & VANILLA CRÈME
HAZELNUT GANACHE
LEMON CURD
MILK CHOCOLATE GANACHE
RASPBERRY JAM
SALTED CARAMEL
STRAWBERRY JAM



Dessert Displays

Macaron Flavors

BIRTHDAY CAKE

Topped with rainbow sprinkles filled with a birthday cake buttercream

CARAMEL & COCONUT

Topped with toasted coconut filled with caramel and toasted coconut

CHOCOLATE & PEANUT BUTTER

Topped with cocoa filled with dark chocolate and peanut butter ganache

CHOCOLATE & PEPPERMINT

Topped with crushed peppermint filled with a white chocolate and peppermint ganache

HONEY GANACHE

Filled with honey milk chocolate ganache

LEMON CREAM

Filled with tangy lemon curd

MACHA GREEN TEA

Macha topped macarons filled with a green tea white chocolate ganache

MOCHA LATTE

Filled with espresso ganache

DREAMSICLE

Filled with vanilla & orange curd

PUMPKIN SPICE

Filled with a pumpkin spice filling

PISTACHIO

Filled with pistachio buttercream

RASPBERRY & WHITE CHOCOLATE

Filled with white chocolate ganache and fresh raspberry

STRAWBERRIES & VANILLA CREAM

Filled with a strawberry buttercream

Dessert Displays

BROWNIE DISPLAY

Bailey Connor's signature fudgy brownies. Toppings: chocolate sauce, peanuts, salted caramel and whipped cream.

CHURRO DISPLAY

Mini churros covered with cinnamon sugar. Topped with chocolate ganache & Served in a paper cone.

CRÈME BRÛLÉE DISPLAY

Crème Brûlée served with fresh fruit & vanilla whipped cream

CROQUEMBOUCHE

A traditional French wedding dessert display. A tower of cream puffs filled with Crème Diplomat or Vanilla Bavarian Cream topped with a crisp caramel shell.

COOKIE DISPLAY

A beautiful display with your choice of made in house chewy; chocolate chip, brownie chocolate chip, red velvet, sugar, snickerdoodle, peanut butter & white chocolate macadamia.

DONUT DISPLAY

An assortment of Voodoo Donuts whimsically displayed on our assorted tiered trays and stands.

DESSERT SHOOTER DISPLAY

Your choice of 2 of our desserts served in a tall shot glass.
Raspberry Cheesecake * Black Forest Cake * Milk & Cookies * Pina Colada * Strawberry Shortcake * Tiramisu * Peanut Butter S'mores



Desserts

Plated Desserts

BAKLAVA

Phyllo layered with pistachios walnuts, and almonds. Glazed with a warm spiced orange syrup. Garnished with chopped pistachios and orange twists.

BROWNIE A LA MODE

Bailey Connor's signature fudgy brownies topped with vanilla ice cream & chocolate ganache. Garnished with a strawberry fan.

LEMON TARTLETTES

A small tart filled with a lemon cream topped with a toasted Italian meringue.

PANA COTTA

Coconut panna cotta topped with a passion fruit and mango gelee. Garnished with toasted coconut & fruit served in a clear glass.

PASTEL DE TRES LECHES CON COCO

Traditional tres leches infused with a cinnamon spiced coconut milk. Topped with a vanilla cream, a dusting of cinnamon & toasted coconut. Garnished with kiwi, pitaya & pineapple.

Party Favors

BONBON VOYAGE

Our handmade chocolate bonbons packaged for your guests to take with them

CAKE POPS

Your choice of cake flavor, dipped in a candy coating, decorated, and displayed or individually wrapped in cellophane

CUSTOM SUGAR COOKIES

Sugar cookies decorated to match your event colors, company name, or a specialized design. Displayed or individually wrapped in cellophane.

COOKIES OR MACARONS FOR THE ROAD

Choice of flavor from our delicious chewy cookies or made in house macarons, individually packaged in cellophane.

SHOTS ALL AROUND

One of our made in house shooters individually packaged in cellophane.

Dessert Stations

BROWNIE A LA MODE STATION

Bailey Connor's signature warm fudgy brownies made to order with Blue Bell vanilla ice cream. Toppings; hot fudge, peanuts, salted caramel and whipped cream.

CHOCOLATIER STATION

Your guests can watch as our pastry chef tempers dark chocolate and dips strawberries, marshmallows & pretzels to order.

FLAMBÉ STATION

Bananas foster: bananas topped with brown sugar and caramel with a Bourbon flambé. Served with salted caramel, macadamia nuts, whipped cream & Blue Bell ice cream.

ICE CREAM FLOAT STATION

Made to order with your choice of 2 sodas served with Blue Bell vanilla ice cream, whipped cream & cherries

ICE CREAM SUNDAE STATION

Your choice of two flavors of Blue Bell ice cream and four toppings: Warm Chocolate Ganache, Warm Salted Caramel, Fresh Fruit & Crushed Oreos. Substitute to add; Toasted Nuts, Sprinkles, or Whipped Cream. Additional toppings & waffle cones available upon request.

ICE CREAM SANDWICH STATION

Your choice of two of our made in house cookies sandwiched & filled with Blue Bell vanilla ice cream. Made to order, & rolled in your choice of sprinkles, crushed Oreos, M&Ms, or Mini Chocolate Chips.



Beverages

Tableside beverage services include glassware. Beverage stations include crystal clear acrylic drinkware. Glassware can be added at an additional cost. Minimums apply.

NonAlcoholic Beverages

WATER

Infused water options available

ICED TEA

SOFT BAR

Stationed set-up to include water, soft drinks and juices

RETRO SODA BAR

An assorted display of glass bottle sodas chilled in an ice bucket. Includes 2 choices.

REFRESHER STATION

Choice of 2: Hibiscus Ginger Refresher, Lemon-Lime Mintade, Grapefruit Soda and Chai Masala, Classic Lemonade, Strawberry Lemonade, Lavender Lemonade, Sparkling Strawberry Pineapple Punch

Alcoholic Beverage Stations

SANGRIA

MIMOSA BAR

Prosecco served with up to 3 juices. Juice options include orange, grapefruit, pineapple, mango, cranberry and strawberry

CHAMPAGNE COCKTAIL BAR

Rock candy champagne, Strawberry cotton candy champagne Godiva chocolate champagne

BOOZY COFFEE BAR

Choice of 3: Southern Limerick, Iced Irish Coffee, Coffee Old Fashioned, Coffee and Kahlua, Anatolia Café, Colorado Bulldog

JET FUEL

Bailey's infused cold brew shot topped with vanilla whipped cream

Hot Beverage Stations

APPLE CIDER

Cinnamon sticks, caramel drizzle, rosemary sprigs

HOT TEA STATION

Your choice of assorted tea (Earl Grey, Lavendar, Chamomile English Breakfast, Assam, Chai, or Peppermint) served with lemons, sugars and Texas honey

CLASSIC COFFEE STATION

Freshly brewed coffee served with sugars and creams. Decaffeinated coffee is available upon request.

GOURMET COFFEE STATION

Colombian gourmet coffee paired with cream, fresh whipped cream, sweeteners, cinnamon, infused simple syrups, shaved swiss chocolate and hazelnut pirouettes (min. 50 people)

HOT CHOCOLATE STATION

Includes the following toppings: Marshmallows, Whipped Cream, Cinnamon Sticks, Mint Shaved Swiss Chocolate, flavored syrups and Pirouette Wafers filled with Chocolate Hazelnut



Bar Services

All bar packages include one bar setup, acrylic drinkware and 4 hours of service. Additional bar setups can be added and recommended for events of 120 guests are more.

All guests 21 years and older must be included in bar service guest count. Non-alcoholic beverage service (soft drinks) can be added for guests under the age of 21.

Beer and Wine

2 Domestic: Miller Lite, Bud Lite, Michelob Ultra, Shiner Bock, Lone Star, Coors Lite, Rolling Rock

1 Import/Craft: Corona, Dos XX, Modelo, Stella Artois, Karbach, Saint Arnold, 8th Wonder, Sierra Nevada

3 Wines: Chardonnay, Sauvignon Blanc, Pinot Grigio, Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir, Champagne Brut, Rose Brut

Deluxe Bar

Vodka (Tito's), Rum (Bacardi), Scotch (J&B), Gin (Seagram's), Tequila (Espolon), Whiskey (Jack Daniels), Blended (VO)

2 Beer Selections (Listed above), 3 Wine Selections (Listed above)

Top Shelf Bar

Vodka (Grey Goose), Rum (Captain Morgans), Scotch (Chivas), Gin (Bombay Sapphire), Tequila (Casamigos), Whiskey (Woodford Reserve), Blended (Crown Royal)

2 Beer Selections (Listed above), 3 Wine Selections (Listed above)

Customizations are available upon request.

Package offerings are subject to change based upon availability, a comparable substitution will be provided.

Physical bars are not included but can be rented per client request.



Event Services Planning

Let us take the worry out of event planning. Our team of event specialists will be happy to take care of every aspect of your event.

Create your planning package:

One in-person meeting, One site visit

Two in-person meetings, Two site visits

On-Site Management (2 Coordinators)

Vendor Management

Floor Plan Creation

Event Timeline Creation

Décor Design Assistance

Stationary Design Assistance

Venue Selection Assistance

Budget Planning