

2025 BANQUET MENU

THE WESTIN DALLAS SOUTHLAKE



CMP BREAKFAST

Served With Fruit Juices, Starbucks Coffee, Herbal Teas, and Iced Water
Fresh Baked Pastries to Include Assorted Danish & Assorted Muffins
Fruit Preserves and Jams, Individual Greek Yogurts, Fresh Sliced Fruit & Whole Fruit

\$80 PER PERSON MORNING HALF-DAY

INCLUDES BREAKFAST + AM BREAK + HALF-DAY BEVERAGE

\$95 PER PERSON AFTERNOON HALF-DAY

INCLUDES LUNCH + PM BREAK + HALF-DAY BEVERAGE

\$145 PER PERSON FULL-DAY

INCLUDES BREAKFAST + AM BREAK + LUNCH + PM BREAK + FULL-DAY BEVERAGE

\$24 PER PERSON ALL-DAY BEVERAGE SERVICE

INCLUDES 8 HOURS OF SERVICE, STARBUCKS COFFEE, TEA, ICED TEA, WATER & PEPSI SODAS *UPGRADE TO COCA-COLA SODAS \$25 PER PERSON

*ADDITIONS + \$1 EACH

1200 E. STATE HWY 114, SOUTHLAKE, TX76092 | 817 - 873 - 1900. All prices are subject to 25% service charge and 8.25% sales tax.

CMP BREAKFAST

Served With Fruit Juices, Starbucks Coffee, Herbal Teas, and Iced Water.

Fresh Baked Pastries to Include Assorted Danish & Assorted Muffins

Fruit Preserves and Jams, Individual Greek Yogurts, Fresh Sliced Fruit & Whole Fruit

Choose One Starch

Steel Cut Oatmeal

Rosemary Fingerling Potatoes

Roasted Red Potatoes

Crispy Potato Hash

Biscuits & Gravy

Roasted Medley Potatoes

Choose One Egg Dish

Scrambled Egg Whites

Cage-Free Scrambled Eggs

Ham & Cheddar Cheese Frittata

Egg White Frittata with Feta Cheese, Tomatoes & Spinach

Migas- Poblano Chile Scramble with Red Onions, Queso Fresco, & Tortilla Strips

Choose One Meat

Bacon

Pork Sausage Link

Turkey Bacon

Chicken Sausage

Sausage Patties

Grilled Ham Steaks

CMP DAILY SET MENUS MONDAY

MONDAY | 30 minutes of service

AM BREAK FOCUS + CONCENTRATE

Matcha Smoothies

Fruit Cups with Agave and Mint

Almond Butter and Honey Sandwiches

Vitamin C Immunity Boost Infused Water

LUNCH DELI

Pasta Salad, Kettle Chips

Garden Salad with Assorted Dressings

*Choose Three Sandwich Options

Italian

Pepperoni, Shaved Ham, Provolone Cheese, Lettuce Tomatoe, Creamy Red Wine Vinaigrette, Ciabatta Bread

Shaved Turkey

Roasted Turkey Breast, Cheddar Cheese, Lettuce, Tomato, Dijon Aioli, White Bread

Pastrami

Beef Pastrami, Havarti Cheese, Lettuce, Tomato, Thousand Island Dressing, Rye Bread

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Spinach Wrap

Chicken Club

Grilled Chicken Breast, Pepperjack Cheese, Bacon, Lettuce, Tomato, Aioli, Baguette

Caprese Sandwich

Tomato, Buffalo Mozzarella, Basil Pesto, Balsamic Glaze, Ciabatta Hoagie

Vegan Wrap

Hummus, Cucumber, Tomato, Grilled Vegetables, Spring Mix Lettuce, Spinach Wrap

Brownies & Lemon Bars

PM BREAK PITA PARTY

Cucumber Tea Sandwiches, Vegetable Crudite Shooters with Tzatziki Dip

Brown Butter Rice Treats. Hibiscus Iced Tea

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CMP DAILY SET MENUS TUESDAY

TUESDAY | 30 minutes of service

AM BREAK ENERGIZE + MOTIVATE

Matcha Energy Bites

Overnight Oats with Chia Seeds, Coconut Milk and Tropical Fresh Fruit Westin Superfood Smoothie with Avocado, Organic Spinach, Pineapple & Coconut Milk B12 Super Boost Berry Infused Water

TAQUERIA

Southwest Salad

Romaine Lettuce, Radishes, Queso Fresco, Tortilla Strips, Cherry Tomatoes
Chipotle Ranch Dressing & Agave Lime Vinaigrette
Salsa Roja, Limes, Sour Cream, Queso Fresco, Shredded Lettuce, Guacamole
Tortilla Chips, Flour & Corn Tortillas
Roasted Squash, Spanish Rice
Carne Asada, Chicken Tinga
Tres Leches Cake

PM BREAK CHIPS + DIPS

Kettle Chips, Tortilla Chips, Fresh Vegetables
Sour Cream & Onion Dip, Spinach Artichoke Dip, Jalapeno Popper Dip
Fruit Skewers with Brown Sugar Whipped Cream
Watermelon + Mint Aqua Fresca

CMP DAILY SET MENUS WEDNESDAY

WEDNESDAY | 30 minutes of service

AM BREAK CONNECT + COLLABORATE

Mini Avocado Toast Bagels

Acai Fruit Smoothies

Chia + Flax Seed Granola Bars

Vitamin D3 + Dragon Fruit Infused Water

ITALIAN

Garlic Bread

Caesar Salad

Chopped Romaine Lettuce, Crispy Croutons, Parmesan Cheese, Caesar Dressing

Italian Vegetable Medley

Baked Ziti Al Forno Pasta

Pan Seared Chicken Cacciatore

Pesto Baked Salmon

Tiramisu

PM BREAK SALSA FIESTA

Iced Horchata

Mini Cheese Quesadillas

Warm Tortilla Chips

House Made Salsas, Queso Dip, Guacamole

Fruit Cups with Lime and Tajin Spice

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CMP DAILY SET MENUS THURSDAY

THURSDAY | 30 minutes of service

AM BREAK INSPIRE + ACTIVATE

Power Boosting Trail Mix

Yuzu Vegan Yogurt Parfaits with Toasted Coconut + Almonds

Dark Chocolate Mini Cookies

Vitamin E Antioxidant Boost Infused Water

SOUTHLAKE BBQ

Jalapeno and Cheddar Corn Bread

Fresh Greens Salad

Chickpeas, Cucumbers, Corn, Ranch Dressing & Balsamic Vinaigrette Creamed Corn

Brown Sugar BBQ Black Eyed Peas

Grilled Chicken Breast with Chipotle BBQ Sauce

Smoked Brisket with Texas BBQ Sauce

Strawberry Shortcake

PM BREAK POWER UP

Popcorn with Assorted Seasonings

Build Your Own Trail Mix

Energy + Protein Bars

Celsius Energy Drinks

CMP DAILY SET MENUS FRIDAY

FRIDAY | 30 minutes of service

AM BREAK FOCUS + CONCENTRATE

Matcha Smoothies

Fruit Cups with Agave and Mint

Almond Butter and Honey Sandwiches

Vitamin C Immunity Boost Infused Water

MEDITERRANEAN

Pita Bread

Garden Fresh Salad

Mixed Greens, Heirloom Tomatoes, Cucumber, Olives, Shredded Carrots, Artichokes Hearts, Greek Vinaigrette &

Green Goddess Dressing

Olive Oil Roasted Eggplant, Red Onions, Red Peppers, & Squash

Basmati Rice with Almonds and Dried Apricots

Seared Salmon with Harissa Spices & Lemon

Grilled Flank Steak with Moroccan Demi-Glace

Baklava

PM BREAK PITA PARTY

Crudité Shooters with Tzatziki Dip

Cucumber Tea Sandwiches

Brown Butter Rice Treats

Hibiscus Iced Tea

BREAKFAST BUFFETS

Buffet service is available for 1 continuous hour Requires a minimum of 25 guests.

All Breakfasts Served with Apple & Orange Juices, Starbucks Coffee, Herbal Teas, and Ice Water.





COLLEYVILLE CONTINENTAL \$30 Per Person

Sliced Seasonal Fruit & Whole Fruit
Fresh Baked Danishes, Muffins, Bagels, White & Wheat Bread
Cream Cheese, Sweet Cream Butter, Fruit Preserves
Individual Cereals, Honey-Roasted Granola
2% & Skim Milk

THE SOUTHLAKE BREAKFAST \$38 Per Person

Fresh Whole Fruit, Sliced Seasonal Fruit & Berries

Assorted Yogurts

House Breakfast Potatoes

Hickory-Smoked Bacon & Pork Sausage Links

Freshly Scrambled Eggs

Steel-Cut Oatmeal, Brown Sugar, Dried Cranberries, Fruit Compote

Fresh Baked Danishes, Muffins, Bagels, White & Wheat Bread, Cream Cheese, Sweet Cream Butter, Fruit Preserves

BREAKFAST BUFFETS

Buffet service is available for 1 continuous hour Requires a minimum of 25 guests.

All Breakfasts Served with Apple & Orange Juices, Starbucks Coffee, Herbal Teas, and Ice Water.

SUNRISE SENSATIONS

\$42 Per Person

Fresh Bananas & Oranges

Sliced Seasonal Fruit & Berries

House-Made Muesli & Greek Yogurt

Smoked Salmon Lox with Hard Boiled Eggs, Chives, Red Onions, Tomatoes, Capers, Lemon

Plain & Everything Bagels, Large Croissants, Brioche Bread & Sliced Whole Grain Bread

Cream Cheese, Sweet Cream Butter, Fruit Preserves

Crisp Smoked Bacon

ALL ABOUT AVOCADOS

\$44 Per Person

Fresh Bananas & Oranges

Sliced Seasonal Fruit & Berries

Chocolate Croissants

Scrambled Eggs

Crispy Smoked Applewood Bacon

Overnight Oat Cups with Coconut Milk & Tropical Fruits

Brioche Avocado Toast with Fresh Radishes, Lemon, Mascarpone Cheese, Sea Salt

Create Your Own with Grilled Sourdough Toast, Everything Bagels, Smashed Avocado, Heirloom

Tomatoes, Lemon, Extra Virgin Olive Oil, Balsamic Glaze, Mascarpone Cheese, Ricotta Cheese,

Radishes, Sea Salt, Smoked Salmon Cream Cheese



Enhancements Are to Be Added in Addition to Breakfast Buffets Not Ordered by Themselves

Cookies or Brownies	\$45 per dozen
Assorted Pastries	\$45 per dozen
Gluten Free Cookies	\$54 per dozen
Sliced Seasonal Fruits & Berries with Yogurt Dip	\$7 per person
Fajita Roasted Breakfast Potatoes	\$4 per person
Buttermilk Pancakes, Mixed Berries, Maple Syrup	\$5 per person
Steel Cut Oats, Toasted Walnuts, Fruit Compote	\$5 per person
Assorted Fresh Bagels, Plain & Assorted Flavored Cream Cheeses	\$5 per person
Pain au Chocolate (Large Chocolate Filled Croissants)	\$84 per dozen
Scrambled Eggs	\$5 per person
Bacon, Turkey Bacon, Ham, Chorizo, Chicken Sausage or Pork Sausage	\$6 per person
Breakfast Tacos (Potato, Chorizo or Bacon), Salsa & Hot Sauces	\$60 per dozen
Yogurt Parfaits	\$9 per person
Salmon Lox with Accoutrements	\$16 per person
Brioche French Toast, Macerated Berries	\$7 per person
Buttermilk Biscuits with Black Pepper Country Gravy on Side	\$5 per person

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BREAKFAST ENHANCEMENTS

ACTION STATIONS

requires chef attendant (1 per 40) \$160 per hour | 2- hour limit

OMELET + EGGS TO ORDER STATION

\$12 Per Person

Eggs, Egg Whites, Bacon, Ham, Sausage, Onions, Mushrooms, Bell Pepper, Tomato, Jalapeno, Spinach, Cheddar Cheese, Feta Cheese, Hot Sauce & Salsa

PANCAKE STATION

\$16 Per Person

Eggs to Order

Pick Two:

BANANA BLUEBERRY PANCAKES
CINNAMON PECAN PANCAKES
BUTTERMILK PANCAKES

AVOCADO TOAST STATION

\$20 Per Person

Eggs To Order

Brioche Toast, Avocado, Fresh Radishes, Lemon, Mascarpone Cheese, Sea Salt

Create Your Own with Grilled Sourdough Toast, Everything Bagels, Smashed Avocado, Heirloom Tomatoes, Lemon,

Extra Virgin Olive Oil, Balsamic Vinegar, Mascarpone Cheese, Ricotta Cheese, Radishes, Sea Salt



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ALL-DAY BEVERAGE SERVICE 8 HOUR \$24 PER PERSON. INCLUDES STARBUCKS COFFEE, TEA, ICED TEA, WATERS & PEPSI SODAS. UPGRADE TO COCA-COLA SODAS \$25 PP. ADDITIONS + \$1 EACH.

Alternative Milks: Oat Milk, Coconut Milk, Almond Milk, or Soy Milk	\$2 per person
Starbucks Regular and Decaf Coffee	\$85 per gallon
Iced Tea, Lemonade or Sweet Tea	\$55 per gallon
Hot Tea	\$65 per gallon
Starbucks Frappuccino Coffee Bottles: Mocha & Vanilla Flavors	\$8 each
Starbucks Double-Shot Espresso	\$7 each
Cranberry, Apple, Orange or Grapefruit Juices	\$60 per gallon
Bottled Apple, Cranberry or Orange Juices	\$7 each
Life WTR Bottled Waters	\$7 each
Aquafina Bottled Waters	\$5 each
Sparkling Soda Waters	\$7 each
House Sodas: Pepsi, Diet Pepsi, Mtn Dew, Dr Pepper, or Mug Root Beer	\$5 each
*Upgraded Coca Cola Sodas Available Upon Request	\$6 each
Red Bull Regular or Sugar Free	\$7 each
Celsius Energy Drinks	\$7 each

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BEVERAGE ENHANCEMENTS

ALL-DAY BEVERAGE INCLUDES 8 HOURS OF SERVICE \$24 PER PERSON INCLUDES STARBUCKS COFFEE, TEA, ICED TEA, WATER & PEPSI SODAS.

***UPGRADE TO COCA-COLA SODAS \$25 PER PERSON ***ADDITIONS + \$1 EACH.





Bloody Mary Bar \$15 per person

Vodka, Flavored Vodkas, Pickled Vegetables, Celery, Olives, Spiced Salts, & Hot Sauces

Mimosa Bar \$12 per person

Champagne, Westin Fresh Orange, Cranberry, Grapefruit Juices

Sangria Station \$12 per person

White and Red Sangrias, Sliced Citrus, Cubed Fruit, Fresh Berries

Champagne Toast \$5 per person



FOCUS + CONCENTRATE

Fruit Cups with Agave and Mint
Matcha Smoothies
Almond Butter and Honey Sandwiches
Vitamin C Immunity Boost Infused Water

ENERGIZE + MOTIVATE

Overnight Oats with Chia Seeds, Coconut Milk and Tropical Fresh Fruit
Westin Superfood Smoothie with Avocado, Organic Spinach, Pineapple & Coconut
Milk Matcha Energy Balls
B12 Super Boost Berry Infused Water

CONNECT + COLLABORATE

Mini Avocado Toast Bagels

Acai Fruit Smoothies

Chia + Flax Seed Granola Bars

Vitamin D3 + Dragon Fruit Infused Water

INSPIRE + ACTIVATE

Power Boosting Trail Mix

Yuzu Vegan Yogurt Parfaits with Toasted Coconut + Almonds

Dark Chocolate Mini Cookies

Vitamin E Antioxidant Boost Infused Water

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AM & PM BREAKS

Pick 2 \$ 18 - Pick 3 \$ 21

BUILD YOUR OWN BREAK

Trail Mix

Assorted Granola Bars

Whole Fresh Fruit

Assorted Breakfast Pastries

Toasted Pita Triangles with Hummus

Assorted Candy Bars

Tortilla Chips with Salsa & Queso

Party Snack Mix

Assorted Bags of Chips

Bags of Popcorn

Assorted Cookies

Fudge Brownies

Lemon Bars

Kind Bars

Regular and Chocolate Croissants

Assorted Scones

Assorted Energy + Protein Bars Beef

Jerky

Soft Pretzel Sticks with Mustard





PITA PARTY

Roasted Red Pepper Hummus, Grilled Pita Crudité Shooters with Tzatziki Dip Cucumber Tea Sandwiches Brown Butter Rice Treats Hibiscus Iced Tea

CHIPS + DIPS

Kettle Chips, Tortilla Chips, Fresh Vegetables Sour Cream & Onion Dip, Spinach Artichoke Dip, Jalapeno Popper Dip Fruit Skewers w Brown Sugar Whipped Cream Watermelon + Mint Aqua Fresca

SALSA FIESTA

Mini Cheese Quesadillas Warm Tortilla Chips House Made Salsas, Queso Dip, Guacamole Fruit Cups with Lime and Tajin Spice Iced Horchata

POWER UP

Build Your Own Trail Mix Energy + Protein Bars Popcorn + Celsius Energy Drink

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BOXED LUNCHES

ECO-FRIENDLY TO-GO LUNCHES | CHOICE of 3 Sandwiches

\$ 38 Per Person *All Boxed Lunches Include Fresh Whole Fruit, Kettle Chips, Water, and a Sweet Treat



Italian

Pepperoni, Shaved Ham, Provolone Cheese, Lettuce Tomatoe, Creamy Red Wine Vinaigrette, Ciabatta Bread

Shaved Turkey

Roasted Turkey Breast, Cheddar Cheese, Lettuce, Tomato, Dijon Aioli, White Bread

Pastrami

Beef Pastrami, Havarti Cheese, Lettuce, Tomato, Thousand Island Dressing, Rye Bread

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Spinach Wrap

Chicken Club

Grilled Chicken Breast, Pepperjack Cheese, Bacon, Lettuce, Tomato, Aioli, Baguette

Caprese Sandwich

Tomato, Buffalo Mozzarella, Basil Pesto, Balsamic Glaze, Ciabatta Hoagie

Vegan Wrap

Hummus, Cucumber, Tomato, Grilled Vegetables, Spring Mix Lettuce, Spinach Wrap

Texas Cobb Salad

Grilled Chicken Breast, Mixed Greens, Cucumber, Tomato, Bacon, Hard Boiled Egg, Cheddar Cheese, Fresno Ranch Dressing

Buffet service is available for (1) continuous hour. Requires a minimum of 25 guests for a buffet. Served with Iced Tea and Ice Water.

EXECUTIVE DELI

\$44 Per Person

Kettle Chips

Choice Of Two:

Salads:

Pasta Salad

Homestyle Potato Salad

Garden Salad- Cucumbers, Shredded Carrots, Heirloom Tomatoes

Caesar Salad - Croutons, Parmesan Cheese, Roasted Tomatoes, Caesar Dressing

Grilled Vegetable & Tomato Salad- Feta Cheese, Lemon Dijon Dressing

Soups:

Tomato Bisque

Broccoli Cheddar

Homestyle Chicken Noodle

Italian Sausage & Potato

Chicken & Dumplings

Roasted Poblano

Choice Of Three Sandwiches:

Italian

Ciabatta, Turkey, Ham, Pepperoni, Provolone, Lettuce, Tomato, Creamy Red Wine Vinaigrette

Shaved Turkey

White Bread, Cheddar Cheese, Lettuce, Tomato, Dijon Aioli

*Sandwich Options Continued on Next Page

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Served with Iced Tea and Water





Choice Of 3 Sandwiches:

Pastrami

Rye Bread, Havarti Cheese, Lettuce, Tomatoes, Thousand Island Dressing

Chicken Caesar Wrap

Grilled Chicken Breast, Spinach Wrap, Caesar Dressing, Parmesan Cheese, Romaine Lettuce

Chicken Club

Pepperjack Cheese, Bacon, Lettuce, Tomato, Baguette

Caprese Sandwich

Ciabatta Hoagie, Heirloom Tomato, Buffalo Mozzarella, Basil Pesto, Balsamic Glaze

Vegan Wrap

Hummus, Grilled Vegetables, Spring Mix Lettuce, Tomatoes, Cucumber

Assorted Mini Cupcakes & Cookies

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Buffet service is available for (1) continuous hour. Requires a minimum of 25 guests.

Served with Iced Tea and Water.

SOUTHLAKE LUNCH BBQ

\$58 Per Person

Broccoli + Cheddar Soup

Potato Salad

Mixed Greens Salad, Chickpeas & Cucumber, Buttermilk Ranch Dressing + Balsamic Vinaigrette

Creamed Corn Casserole

Brown Sugar Black Eyed Peas

Smoked Beef Brisket with Texas BBQ Sauce

Roasted Bone-In Chicken

Rolls, Pickles, Onions

Strawberry Shortcake and Texas Pecan Pie

TAQUERIA

\$56 Per Person

Roasted Poblano Soup

Jicama, Cucumber, and Lime Salad

Romaine Lettuce, Radishes, Queso Fresco, Cherry Tomatoes, Tortilla Strips,

Chipotle Buttermilk Dressing + Agave Vinaigrette

Spanish Rice

Borracho Beans

Carne Asada

Chicken Tinga

Tortilla Chips, Salsa Roja, Limes, Pico, Guacamole, Cilantro, Queso Fresco, Shredded Lettuce, Sour Cream, Corn + Flour Tortillas Tres Leches Cake and Sopapillas

Buffet service is available for (1) continuous hour. Require a minimum of 25 guests.

Served with Iced Tea and Ice Water.

ITALIAN

\$52 Per Person

Garlic Bread

Italian Sausage + Potato Soup

Panzanella Salad

Herb Croutons, Peppers, Tomatoes, Cucumbers, Mozzarella Cheese, Italian Dressing

Caesar Salad, Romaine Lettuce, Herb Croutons, Parmesan, Caesar Dressing

Italian Vegetable Medley

Baked Ziti al Forno

Pesto Salmon

Chicken Cacciatore

Tiramisu Sheet Cake + Italian Cream Cake

MEDITERRANEAN

\$54 Per Person

Lentil + Spinach Soup

Grilled Pita Bread

Tzatziki

Chickpea Salad with Olives, Tomatoes & Cucumber

Garden Fresh Salad

Mixed Greens, Heirloom Tomatoes, Cucumber, Olives, Shredded Carrots, Artichokes Hearts, Greek Vinaigrette & Green Goddess

Dressing

Olive Oil Roasted Eggplant, Red Onion, Sweet Peppers & Squash

Basmati Rice with Slivered Almonds & Dried Apricots

Seared Salmon with Harissa Sauce

Grilled Flank Steak with Moroccan Demi

Baklava & Pistachio Cookies

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Buffet service is available for (1) continuous hour. Require a minimum of 25 guests.

Served with Iced Tea and Ice Water.

WELLNESS

\$48 Per Person

Artisan Rolls & Butter

Tomato Bisque

Southern Chicken Salad

Build Your Own Salad Station:

Mixed Greens, Chopped Romaine

Herb Marinated Chicken, Grilled Cajun Shrimp, Chopped Bacon

Cucumbers, Tomatoes, Red Onion, Carrots, Feta Cheese, Cheddar Cheese,

Parmesan, Olives, Artichokes, Pumpkin Seeds, Pecans, Herb Croutons

Ranch Dressing, Balsamic Vinaigrette, Orange Poppyseed Vinaigrette, Green Goddess Dressing

Berry Trifle and Lemon Cream Cake

CAJUN

\$58 Per Person

Artisan Rolls & Butter

Mixed Greens with Green Beans, Pickled Green Tomatoes, Roasted Corn, Spicy Vinaigrette and Creole Ranch Dressing

Shrimp & Sausage Gumbo

Steamed White Rice

Green Beans, Red Onions, Broccoli, Cauliflower and Tomatoes

Blackened Redfish with Brown Butter & Lemon

Grilled Chicken in Creole Cream Sauce

Banana Foster Cake and Powdered Sugar Beignets



Entree Price Includes 1 Starter, 1 Entrée, 1
Dessert, Bread & Butter, Coffee, Water &
Iced Tea | Minimum of 25

Choice of Soup or Salad

SOUPS

Tomato Bisque, Broccoli Cheddar, Homestyle Chicken Noodle, Italian Sausage & Potato, Chicken & Dumplings, or Roasted Poblano

SALADS

MIXED GREENS

Cherry Tomatoes, Diced Cucumber, Shredded Carrots, Red Cabbage, Choice of Dressing

ROMAINE CAESAR

Brioche Croutons, Shredded Asiago, Small Batch Caesar Dressing

FIELD GREENS

Kalamata Olives, Artichoke Hearts, Shaved Red Onion, English Cucumbers, Ripe Tomatoes, Herbed Feta Cheese, Roasted Garlic Balsamic Dressing

ICEBERG WEDGE

Julienned Vegetables, Cherry Tomatoes, Toasted Pecans, Green Goddess Dressing

ROASTED RED BEET SALAD

Fennel, Orange Segments, Pine Nuts, Meyer Lemon Olive Oil with Preserved Lemon Vinaigrette

MESCLUN MIX SALAD

Petite Tomatoes, Watermelon Radishes, Heirloom Carrot Ribbons, Avocado Puree, Parsley Oil, Orange Poppyseed Vinaigrette

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PLATED LUNCH STARTERS

Entree Price Includes Soup or Salad, Dessert, Artisan Bread & Butter, Water & Iced Tea.



ENTRÉE SALADS -*choose a soup as a starter

SALMON NICOISE \$58

Seared Salmon, Baby Greens, Hari Covert, Baby Potatoes, Hard Boiled Eggs, Heirloom Tomatoes, Mediterranean Olives, Green Goddess Vinaigrette

FATTOUSH COBB SALAD \$56

Grilled Greek Chicken, Petite Greens, Frisee, Radishes, Heirloom Tomatoes, Cucumbers, Feta Cheese, Crispy Pita Strips, Roasted Garlic & Lemon Vinaigrette

BLACK & BLEU SALAD \$60

Grilled Beef Tenderloin, Arugula, Roasted Asparagus, Green Beans, Grilled Onions, Maytag Bleu Cheese, Marinated Tomatoes, Chimichurri Vinaigrette

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PLATED LUNCH ENTREES

Entree Price Includes Soup or Salad, Dessert, Artisan Bread & Butter, Water & Iced Tea.

PLATED ENTREE SELECTION

Grilled Chicken Breast \$60

Red Pepper Pesto Sauce, Roasted Garlic Mashed Potatoes, Roasted Broccolini

Herb Marinated Chicken Breast \$62

Wild Rice Pilaf, Roasted Root Vegetables, Fennel Cream Sauce

Seared Salmon \$64

Sweet Potato Quinoa, Charred Asparagus, Garlic Dijon Sauce

Grilled Petite Sirloin \$68

Roasted Beet Demi, Carrot and Potato Puree, Roasted Baby Vegetables

Braised Short Ribs \$68

Red Wine Demi-Glace, Fingerling Potatoes, Roasted Baby Carrots

LUNCH DESSERT

Chocolate Stout Cake

Fresh Berry Tart

Crème Brulee Cheesecake

New York Cheesecake with Strawberry Sauce

Raspberry White Chocolate Mousse Bar

Tiramisu, Chocolate Shavings, Whipped Cream

Gluten Free Dark Chocolate Torte, Whipped Cream, Raspberries

Texas Pecan Pie, Bourbon Caramel Sauce, Whipped Cream

HORS D'OEUVRES

Minimum Of 24 Pieces Per Item Priced Per Piece | \$160 Per Passed Attendant Fee for One Hour Of Service Per Appetizer



HOT APPETIZERS

\$7 each

Margherita Pizza Bite- mini pizza bites topped with mozzarella, basil & balsamic glaze

Vegetable Samosa- Punjab-style potato and vegetable filled pastry

Potato Truffle Bite- crispy white trullfe and yukon potato

Bacon Wrapped Dates- premium dates wrapped in applewood smoke bacon

Coconut Shrimp- breaded shrimp, sweet chili sauce & scallions

\$8 each

Corn & Chicken Empanada- savory chicken wrapped in a corn pastry

Chicken Satay- asian marinated chicken with spicy peanut sauce

Beet Falafel- beet and chickpea falafel with fresh tzatziki sauce

Iberico Ham Croquet- breaded crispy ham & cheese bites

Texas White Wing- chicken stuffed with jalapeno, cream cheese and wrapped in bacon

\$9 each

Bacon Wrapped Short Ribs- braised short rib wrapped in bacon with a teriyaki glaze

Sesame Crusted Pork Buns- fried pork bun crusted with sesame seeds

Lobster Mac & Cheese Fritter- creamy mac and cheese with lobster chunks

Spicy Chicken with Waffle Brochette- breaded chicken on a crispy waffle with spicy maple syrup

HORS D'OEUVRES

Display service is available for (2) continuous hours



COLD APPETIZERS

\$7 each

Beet Cured Deviled Eggs- red beet marinated deviled eggs with chives

Avocado Toast Bites- mini sourdough toast points topped with avocado and tomatoes

Sweet Potato & Manchego Crostini- roasted sweet potatoes mixed with Manchego cheese and herb oil

Smoked Gouda Pimento Cheese Pinwheel- spinach tortilla filled with pimento cheese

\$8 each

Asian Chicken Lettuce Wrap- butter lettuve cup filled with ginger marinated chicken

Fig Mascarpone & Prosciutto Crostini- baguette crostini topped with figs, proscuitto and mascarpone

Feta, Cucumber, Tomato Brochette- skewer of feta, cucumber and tomato

Cheese + Charcuterie Skewer- cheddar and havarti cheese, salami and pepperoni skewer

Steak Crostini- beef tenderloin with horseradish cream & garlic crostini

\$9

Shrimp Cocktail Shooter- jumbo shrimp with cocktail sauce and lemon

Crispy Fried Tuna Nigiri- fresh ahi tuna on a bed of crispy rice

Salmon Rillettes Cucumber Roll- poached salmon, fresh dill cream cheese rolled in cucumber

Lump Crab, Apple, Celeriac Slaw in Phyllo Cup

28

DISPLAYED STATIONS

Display service is available for (2) continuous hours | Requires a Minimum of 10 Guests

FARMERS MARKET VEGETABLE DISPLAY \$12 Per Person

Selection of Fresh Garden Vegetables, Hummus, Sour Cream & Onion Dip, & Buttermilk Ranch Dip

SEASONAL FRESH FRUIT & BERRY DISPLAY \$12 Per Person

CREAMY SPINACH & ARTICHOKE DIP \$14 Per Person

Grilled Flatbread, Baguette Crostini, Kettle Chips, Celery, Carrots, & Cucumbers

ARTISAN CHEESE BOARD \$ 15 Per Person

Domestic Cheeses, Dried Fruits, Grapes, Breads, Crackers, Honey, & Fruit Compote

CHARCUTERIE & CHEESEBOARD \$24 Per Person

Domestic Cheeses, Dried Fruits, Grapes, Assorted Cured Meats & Pates, Mustards & Pickles, Breads & Crackers

WESTIN SOUTHLAKE ULTIMATE GRAZING TABLE \$48 Per Person | 25 person minimum

Fresh Garden Vegetables, Hummus, Sour Cream & Onion Dip, Buttermilk Ranch Dip, Imported & Domestic Cheeses, Dried Fruits, Grapes, Roasted Nuts & Fruit Compote, Assorted Cured Meats, Mustards & Pickles, Assorted Marinated Olives, Artichokes & Peppers, Breads, Crackers, Chocolate Covered Pretzels & Strawberries



DISPLAY STATIONS

Display service is available for (2) continuous hours

SUSHI DISPLAY \$38 Per Psrson

Hand Rolled Sushi to Include California Rolls, Spicy Tuna and Nigiri Served with Wasabi, Pickled Ginger, Soy Sauce, Sriracha Mayo

DEEP BLUE SEAFOOD DISPLAY \$38 Per Person

Smoked Salmon, Poached Jumbo Prawns, Ceviche, Lemons, Capers, Cream Cheese, Tomatoes, Cocktail Sauce, Cajun Remoulade, Garlic Crostini, Tortilla Chips

SLIDER STATION \$26 Per Person

Cheeseburger Slider with House Sauce
Grilled Buffalo Chicken with Ranch Dressing
Sliced BBQ Brisket with Pickled Onions
Veggie Meatball with Marinara
Garlic Parmesan Shoestring Fries

MAC' N CHEESE BAR \$16 Per Person

Orecchiette Pasta Tossed in Four Cheese Sauce

Bacon, Scallions, Sundried Tomatoes, Marinated Mushrooms, Caramelized Onions, Shredded Cheese Add: Chicken \$7 Brisket \$9 Shrimp \$11 Lobster \$14

POTATO BAR \$22 Per Person

Mashed Yukon Potatoes, Maple Whipped Purple Sweet Potatoes

Toppings- Cheddar, Bacon, Butter, Broccoli, Chives, Gouda, Cheese Sauce, Candied Pecans, Brown Sugar,

Marshmallow Cream, Candied Walnuts

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ACTION STATIONS

Stations Are Available For (1) Continuous Hour *Station Attendant Required at \$160 Per Attendant 1 Attendant Per 75 Guests

RAMEN STATION \$30 Per Person

Tonkotstu Ramen Broth, Corn, Fish Cakes, Brisket, Pork, Scallions, Bamboo Shoots, Bean Sprouts, Seaweed, Hard Boiled Eggs

STREET TACOS \$30 Per Person

Carne Asada, Grilled Shrimp, Pork Carnitas, Corn + Flour Tortillas, Tortilla Chips, Salsa Roja, Salsa Verde, Limes, Guacamole, Pico de Gallo, Cilantro, Onion, Cotija Cheese, Lettuce, Hot Sauces

PASTA STATION \$30 Per Person

Bowtie, Penne & Cavatappi Pastas

Grilled Shrimp, Chicken, Proscuitto, Sun Dried Tomatoes, Red Onion, Green Peas, Asparagus, Roasted Mushrooms, Mascarpone, Parmesan, Chevre, White Truffle Oil, Italian Parsley, Chili Flakes, Basil Pesto Cream, MArinara, and Creamy Alfredo Sauces



CARVING STATIONS

Station Attendant Required At \$160 Per Attendant 1 Attendant Per 75 Guests 1-Hour Of Service

Based on 3oz per person

Served with Rolls & Butter

SIDE OF SALMON \$200 *serves 8-12 people

Lemon Dill Hollandaise Sauce

GARLIC & HERB PORK LOIN \$250 *serves 16-18 people

Dijon Cream Sauce

BOURBON & HONEY HAM \$225 *serves 18-20 people

Brown Sugar Cherry Mustard

BUTTER BASTED TURKEY BREAST \$225 *serves 18-20people

Pan Gravy, Cranberry Relish

TEQUILA-LIME FLANK STEAK \$125 * serves 8-10 people

Charred Onions, Peppers, Chimichurri Sauce

SLOW ROASTED PRIME RIB \$540 *serves 25-30people

Rosemary Au Jus, Creamy Horseradish

ROASTED GARLIC BEEF STRIPLOIN \$450*serves 25-30people

Pistachio Romesco

GRILLED BEEF TENDERLOIN \$420 *serves 15-20people

Green Peppercorn Bourbon Demi





Entree Price Includes 1 Starter, 1 Entrée, 1 Dessert, Bread & Butter, Coffee, Water & Iced Tea. Minimum of 25 Guests.

*Choice of Soup or Salad

SOUPS

MUSHROOM & BARLEY | SEAFOOD BISQUE | LENTIL AND SPINACH | ROASTED BUTTERNUT SQUASH

SALADS

LITTLE GEM SALAD

Frisee, Candied Walnuts, Dried Cranberries, Chevre, Apple Cider & Crème Fraiche Vinaigrette

ARUGULA SALAD

Poached Pears, Candied Pecans, Shaved Parmesan, Champagne Vinaigrette

FIELD GREENS

Kalamata Olives, Artichoke Hearts, Shaved Red Onion, English Cucumbers, Ripe Tomatoes, Herbed Feta Cheese, Roasted Garlic Balsamic Dressing

ICEBERG WEDGE

Julienned Vegetables, Cherry Tomatoes, Toasted Pecans, Green Goddess Dressing

ROASTED RED BEET SALAD

Fennel, Orange Segments, Pine Nuts, Meyer Lemon Olive Oil with Preserved Lemon Vinaigrette

MESCLUN MIX SALAD

Petite Tomatoes, Watermelon Radishes, Heirloom Carrot Ribbons, Avocado Puree, Parsley Oil, Orange Poppyseed Vinaigrette

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PLATED DINNER

Entree Price Includes 1 Starter, 1 Entrée, 1 Dessert, Bread & Butter, Coffee, Water & Iced Tea. Minimum of 25 Guests.

GRILLED CHICKEN BREAST \$78

Spinach and Sundried Tomato Cream Sauce, Parmesan Cous Cous, Roasted Squash with Mushrooms & Peppers

CHICKEN ROULADE \$80

Stuffed with Jalapeno, Bacon, Cream Cheese, Served with Potato Gratin and Roasted Cauliflower, Garlic Cream Sauce

PAN SEARED CHICKEN \$78

Whole Grain Mustard Potato Puree, Layered Squash + Tomatoes, Thyme

MISO MARINATED SALMON \$82

Black Rice, Petite Squash, Bok Choy, and Scallions

POTATO CRUSTED HALIBUT \$86

Roasted Baby Potatoes, Julienne Vegetables, Black Garlic Butter

BLACK & BLUE \$89

Charcoal Dusted Beef Filet, Maytag Blue Cheese, Duchess Potatoes, Glazed Baby Carrots

GRILLED PETITE SIRLOIN \$84

Celeriac Puree, Roasted Beets, Bourbon Demi-Glace

BRAISED MOROCCAN SPICED SHORT RIBS \$84

Roasted Root Vegetables, Garlic & Lemon Basmati Rice

PAN SEARED CHICKEN + HERB CRUSTED SALMON \$94

Carrot Ginger Puree, Roasted Cauliflower, Creamy Caper Dill Sauce, Thyme Jus

PETITE FILET + SEARED SALMON \$100

Beet Mash, Roasted Fennel and Pearl Onions, Fennel Frond Sauce

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PLATED DESSERTS



CARAMELIZED APPLE TART

Cinnamon Cream + Bourbon Caramel

TRIPLE CHOCOLATE MOUSSE

Meringue Cookies and Chocolate Shavings

NY CHEESECAKE

Chantilly Cream, Raspberry Coulis, Brown Butter Crumb

CHOCOLATE HAZELNUT GANACHE TART

Whipped Honey and Chocolate Cremieux

BUTTERMILK PANNA COTTA

Stone Fruit and Candied Pecans

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Dinner Buffet Service Is Available For (2) Continuous Hours

Requires A Minimum Of 25 Guests

Served with Artisanal Dinner Rolls & Butter, Iced Tea, Coffee and Water

SOUTHERN COMFORT \$78 Per Person

Chicken & Dumpling Soup

Spring Mix and Arugula with Tomatoes, Cucumbers, Carrots, Caramelized Onion Ranch, Citrus Vinaigrette

Broccoli Slaw with Mixed Citrus Vinaigrette

Shredded Collard Greens with Ham Hock Broth

Loaded Mashed Potatoes (Yukon Gold Potatoes Mashed with Sour Cream, Green Onion, Bacon and Smoked Cheddar Cheese)

Bone-In Herb Roasted Chicken

Smoked Sausage with Peppers and Onions

Meatloaf with Mushroom Gravy

Cheddar Biscuits, Jalapeno and Cheddar Corn Bread with Sweet Cream Butter

Peach Cobbler and Bourbon Pecan Pie

TEXAS PROPER BUFFET \$85 Per Person

Jalapeno Cornbread, Honey Butter

Texas Chili

Cowboy Caviar Salad: Black Eyed Peas, Black Beans, Roasted Corn, Tomatoes, Jalapeno, Red Onion, Cilantro, Lime Vinaigrette

Chop Salad, Heirloom Tomato, Red Onion, Texas Pecans, Kidney Beans, Buttermilk Ranch Dressing, Poppyseed Vinaigrette

Four Cheese Macaroni

Campfire Pinto Beans

Slow Cooked Collard Greens, Bacon, Onions, Peppers

Roasted Turkey, Pan-Drippings Gravy

Smoked Sausage with Peppers & Onions

Texas Ranch Beef Brisket, Homemade BBQ

Lemon Cake, Vanilla Bean Frosting, Strawberries and Texas Sheet Cake with Praline Cream

Dinner Buffet Service Is Available For (2) Continuous Hours

Requires A Minimum Of 25 Guests

Served with Artisanal Dinner Rolls & Butter, Iced Tea, Coffee and Water

SOUTHERN CHARM \$90 Per Person

Potato Corn Chowder

Walnut & Apple Salad, Dried Cranberries, Celery, Creamy Apple Cider Vinaigrette

Petite Greens, Heirloom Tomatoes, Texas Chevre, Candied Pecans, Citrus Vinaigrette

Macaroni Salad with Ham, Scallions, Broccoli, and Cheddar

Smoked Gouda & Charred Poblano Grits

Grilled Top Sirloin Steak with Chimichurri Sauce

Smothered Chicken with Caramelized Onions

Fried Catfish

Chocolate Peanut Butter Silk Pie

Key Lime Pie

FORT WORTH FIESTA \$80 Per Person

Chicken Tortilla Soup

Mexican Chop Salad, Romaine Lettuce, Tomato, Green Onion, Tortilla Strips, Avocado, Roasted Corn, Radish, Cotija Cheese,

Cilantro Lime Dressing, Chipotle Ranch Dressing

Cilantro Lime Rice, Braised Charro Beans

Mexican Baked Street Corn, Flour and Corn Tortillas

Tortilla Chips, Pico de Gallo, Salsa Rojo, Salsa Verde, Sour Cream, Shredded Cheese, Cotija Cheese, Guacamole, Jalapeno,

Limes, Cilantro, Hot Sauces

Chicken, Steak and Shrimp Fajitas

Cajeta Filled Churros

Tres Leches Cake with Fresh Whipped Cream

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Dinner Buffet Service Is Available For (2) Continuous Hours

Requires A Minimum Of 25 Guests

Served with Artisanal Dinner Rolls & Butter, Iced Tea, Coffee and Water

MEDITERRANEAN \$80 per person

Chickpea & Potato Soup

Cucumber Salad, Plum Tomatoes, Red Onions, Bulgar Wheat, Roasted Peppers, Feta Cheese, Olives, Lemon Garlic Dressing

Roasted Cauliflower, Carrot & Arugula Salad with Roasted Red Pepper Vinaigrette

Grilled Zucchini and Tomatoes with Onions and Peppers

Basmati Rice with Sumac and Charred Onions

Mediterranean Chicken Thighs with Harissa Sauce

Halibut with Sundried Tomatoes, Capers, Olives, and Lemon Butter

Honey Rum Cake

Orange Pistachio Cake

ITALIAN \$75 per person

Lentil & Sausage Soup

Grilled Vegetable Presentation, Olives, Preserved Cipollini Onions, Flat Breads

Antipasto Salad with Salami, Provolone, Pepperoncini, Olives, & Marinated Tomatoes

Chopped Romaine and Bib Salad with Garlic Roasted Tomatoes, Shaved Asiago Cheese, Ciabatta Croutons, Classic

Caesar Dressing, Creamy Italian Vinaigrette

Garlic Bread

Sautéed Chicken Scallopini with Lemon Caper Butter

Braised Beef with Peppers & Onions in Red Wine Reduction

Herb and Olive Oil Marinated Asparagus, Zucchini and Yellow Squash with Plum Tomatoes

Pesto Roasted Red Potatoes

Rigatoni alla Carbonara

Pistachio Cannolis and Amaretti Cookies

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Dinner Buffet Service Is Available For (2) Continuous Hours Requires A Minimum Of 25 Guests



ASIAN \$85 per person

Hot & Sour Soup with Wonton Crisps

Spring Mix Salad with Bok Choy, Baby Corn, Shredded Carrots, Napa Cabbage, Sesame Dressing

Asian Chicken Salad with Carrots and Ginger

Orange Chicken

Teriyaki Tiger Shrimp

Kung Pow Beef

Fried Rice

Stir Fried Vegetables

Cream Cheese Wontons

Coconut Rice Pudding with Macerated Mandarin Oranges

Dessert

Can Be Added as Enhancement to Receptions Not Ordered A la Carte

PETITE DESSERTS \$28 Per Person

Assorted Cupcake Flavors, Chocolate Covered Strawberries,

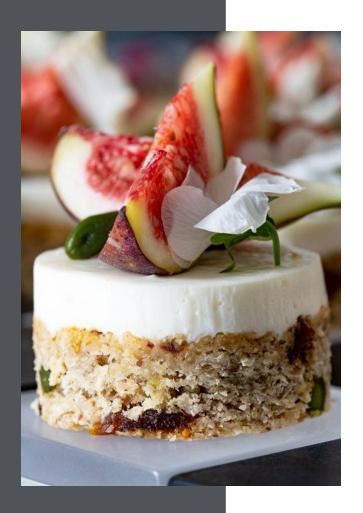
Assorted Mini Desserts

DOUGHNUT WALL \$16 Per Person

Assortment of Fresh Hanging Doughnuts, Doughnut Holes, and Filled Doughnuts Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Whipped Cream

S'MORES STATION \$18 Per Person

Graham Crackers, Marias Cookies, Oatmeal Cookies, Chocolate Bars, Marshmallows, Mini M&Ms, Orea Crumbs, Maraschino Cherries



DESSERTS





DESSERT ACTION STATIONS

Can Be Added as Enhancement to Receptions Not Ordered A la Carte

Requires Chef Attendant \$160 1 Attendant Per 75 Guests

CANNOLI STATION \$18 Per Person

Pistachio, Almond, & Chocolate Chip Cannolis

Toppings Include: Chocolate Ganache, Pistachios, Mini M&Ms, Almonds, Sprinkles, Oreo Crumbs, Cherries

BANANAS FOSTER \$14 Per Person

Fresh Thinly Sliced Bananas Sautéed in A Dark Rum and Banana Liqueur, Cinnamon Dust Served Over Pound Cake with Vanilla Ice Cream and Topped with Fresh Cream and Caramel Sauce

STRAWBERRY SHORT CAKE \$14 Per Person

Sliced Strawberries Sautéed with Bourbon Served Over Freshly Made Sponge Cake and Topped with Cinnamon Sugar, Fresh Cream and Strawberry Sauce

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THE WESTIN DALLAS SOUTHLAKE

1200 East State Highway 114, Southlake, Texas, USA

18178731900



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