

Event Menus and More

Live!
BY
LOEWS
ARLINGTON, TX

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Breakfast

| | |
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| Continental Breakfast | 6 |
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All prices are subject to a taxable service charge currently at 26% on retail pricing. State taxes are currently at 8.25% for sales tax on food and beverage and 6% occupancy tax on meeting room rental. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

Continental Breakfast

Freshly brewed For Five coffee, decaffeinated coffee and a selection of hot teas are included.

Priced per person for 60 minutes of service.

Classic Continental

Orange juice, apple juice, cranberry juice

Seasonal sliced fruit & berries

Whole apples, citrus & bananas

Freshly baked breads, muffins & pastries (V, N)

Fruit preserves & butter (V)

Cereal and Grains Bar

Orange juice, apple & cranberry juice

Sliced seasonal fruit, berries & dried fruit

Variety of cereal, overnight oats & house-made granola (V)

Honey, brown sugar, cinnamon, pecans, chia seed

Bran muffins & multigrain croissants (V, N)

Fruit preserves & sweet butter (V)

Breakfast Buffets

Freshly brewed For Five coffee, decaffeinated coffee and a selection of hot teas are included.

Priced per person for 60 minutes of service.

Texan Breakfast

Orange juice, apple juice, cranberry juice

Sliced fruit and seasonal berries

Prickly pear yogurt, pecan & pepita granola (V)

Freshly baked fruit kolaches (V)

Buttermilk biscuits (V)

Chorizo & scrambled egg Migas, cotija cheese & cilantro (GF)

Applewood smoked bacon

Smoked jalapeno & cheese sausage (GF)

Achiote roasted potatoe (VE, GF, DF)

Ranchero beans (VE, GF, DF)

Enhance It

Add an Eggs Benedict Action Station* to any breakfast for \$28 per person

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy-Free / N: Contains Nuts

Buffets with less than 20 guests are subject to a taxable charge of \$10 per person per meal period

Build Your Own Breakfast Buffet

Orange juice, apple juice and cranberry juice

Sliced seasonal fruit & berries

Greek yogurt jars, granola & berry compote (V)

Freshly baked plain & chocolate croissants (V)

Blueberry & Banana nut muffins (V, N)

Seasonal fruit Danish (V, N)

Fruit preserves & butter (V)

Eggs (Select one)

Soft scrambled eggs

Individual egg frittata, mushroom, spinach & Jack cheese (GF)

Scrambled egg Migas, cotija cheese & cilantro (GF)

Eggs Benedict frittata, English muffin, lemon herb hollandaise

Fresh eggs whites, peppers, asparagus, potatoes & jack cheese (V)

Sides (Select one)

Roasted Yukon potatoes, caramelized onions, peppers & paprika (VE, DF, GF)

Southern style grits, cheddar cheese & scallions (V, GF)

Hashbrown potatoes

Achiote roasted potatoes

Meats (Select two)

Applewood smoked bacon

50Cut pork sausage, a blend of pork, mushrooms and herbs

50Cut chicken sausage, a blend of chicken, mushrooms and herbs

Griddled smoked ham

Griddle (Select one)

Apple cinnamon pancakes (V)

Buttermilk pancakes (V)

Almond crusted French toast (V, N)

Belgium waffles (V)

Touchdown Brunch

Orange juice, grapefruit juice, apple juice, cranberry juice

Seasonal local fruit, berries

Greek yogurt; House made granola, berry compote, honey (V, N)

Vanilla almond chia breakfast pudding jars (VE, DF, GF, N)

Freshly baked assorted croissants, seasonal muffins, sweet pastry Danish (V, N)

Imported and local cured meats and cheeses; grilled breads, crackers, mustards

Smokehouse salmon; sliced red onions, vine ripe tomatoes, capers, assorted bagels & cream cheese

Roasted sweet potato & spinach salad; strawberries, hemp seed, feta & white balsamic vinaigrette (V, GF)

Soft scrambled eggs (V, GF, DF)

Roasted fingerling potatoes, rosemary & sea salt (VE, GF, DF)

Applewood bacon, 50Cut pork sausage, a blend of pork, mushrooms and herbs & 50Cut chicken sausage, a blend of chicken, mushrooms and herbs (GF, DF)

Cinnamon French toast, dried fruits, toasted almonds, maple syrup (V)

Omelet Station*

Eggs, egg whites, tofu

Tomato, spinach, peppers, onions, asparagus, artichokes, mushrooms

Bacon, country ham, sausage

Shredded cheddar cheese, smoked Gouda, shredded mozzarella

Waffles, maple syrup

Roasted potatoes, smoked paprika, onions

Applewood smoked bacon, pork sausage, chicken sausage links

*Chef attendant required. A \$200 attendant fee per station, per 75 guests will apply.

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Breakfast Action Stations

Enhancements are only available at prices shown when accompanying a full banquet menu.

Carved Smoked Cured Pork Belly* (GF, DF)

Brown sugar & pepper cured, Bourbon maple glaze

Omelet Station* (GF)

Ham, bacon, smoked sausage, roasted mushrooms, onion, bell pepper, tomato, spinach, cheddar cheese, jack cheese, charred tomato salsa, assorted hot sauces

Breakfast Bowl* (VE, DF)

Hot quinoa oatmeal, coconut milk, toasted almonds, bananas, dates, agave syrup & toasted coconut

Breakfast Enhancements

Enhancements are only available at prices shown when accompanying a full banquet menu.

Roasted Prime Rib*

Creamy horseradish, whole grain mustard, roasted onion jus
Assorted rolls
(Serves 20 guests)

Smoked Ham*

Grain mustard, Port cherry reduction VE, DF
Buttermilk biscuits
(Serves 20 guests)

Griddle Station* (V)

Choice of one:
Buttermilk pancakes, Belgium waffle, Texas French toast
Chocolate chips, banana foster, berry compote, maple syrup, salted butter, whipped cream
(Per person)

Steel Cut Oatmeal Bar (V, DF, GF, N)

Brown sugar, golden raisins, honey, Texas pecans, chocolate chips & dried cranberries

Smoked Salmon Toast (Per Person)

Herb cream cheese, pickled red onion, boiled egg, toasted sourdough

Avocado Toast (V) (Per Person)

Avocado-pea hummus, marinated cucumber, feta cheese, tomato, preserved lemon, charred sourdough

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Plated Breakfast

Freshly brewed For Five coffee, decaffeinated coffee and a selection of hot teas are included. Priced per person.

Plated Breakfast

Includes butter, jams, orange juice, grapefruit juice
Bakery basket, muffins, Danish, croissants (V, N)

Starters (Choice of One)

Greek yogurt parfait, house made granola, fresh berries (V, N)

Seasonal fruit

Chia seed & coconut pudding, toasted almonds
& fresh berries (VE, GF, DF, N)

Entrées (Choice of One)

Caged free scrambled eggs (GF, DF)

Crispy bacon or 50Cut chicken sausage (GF, DF)

Spiced fingerling potatoes, roasted cherry tomatoes (GF, DF)

Eggs benedict, Canadian bacon, English muffin, chive hollandaise

Spiced fingerling potatoes (VE, DF, GF)

Brioche French toast (V)

Maple syrup, candied pecans, vanilla whipped butter
& berry compote (N)

Smoked Brisket Hash (GF, DF) (Per Person)

Fingerling potatoes, caramelized onions, roasted pepper
& green onions

Breakfast Tacos (Per Dozen)

Scrambled eggs, cheddar, shredded potatoes (V)

Add bacon, chorizo, or smoked sausage

Breakfast Sandwiches (Per Dozen)

Ham, scrambled egg patty, cheddar, croissant

Turkey sausage, scrambled egg patty, Swiss cheese,
toasted English muffin

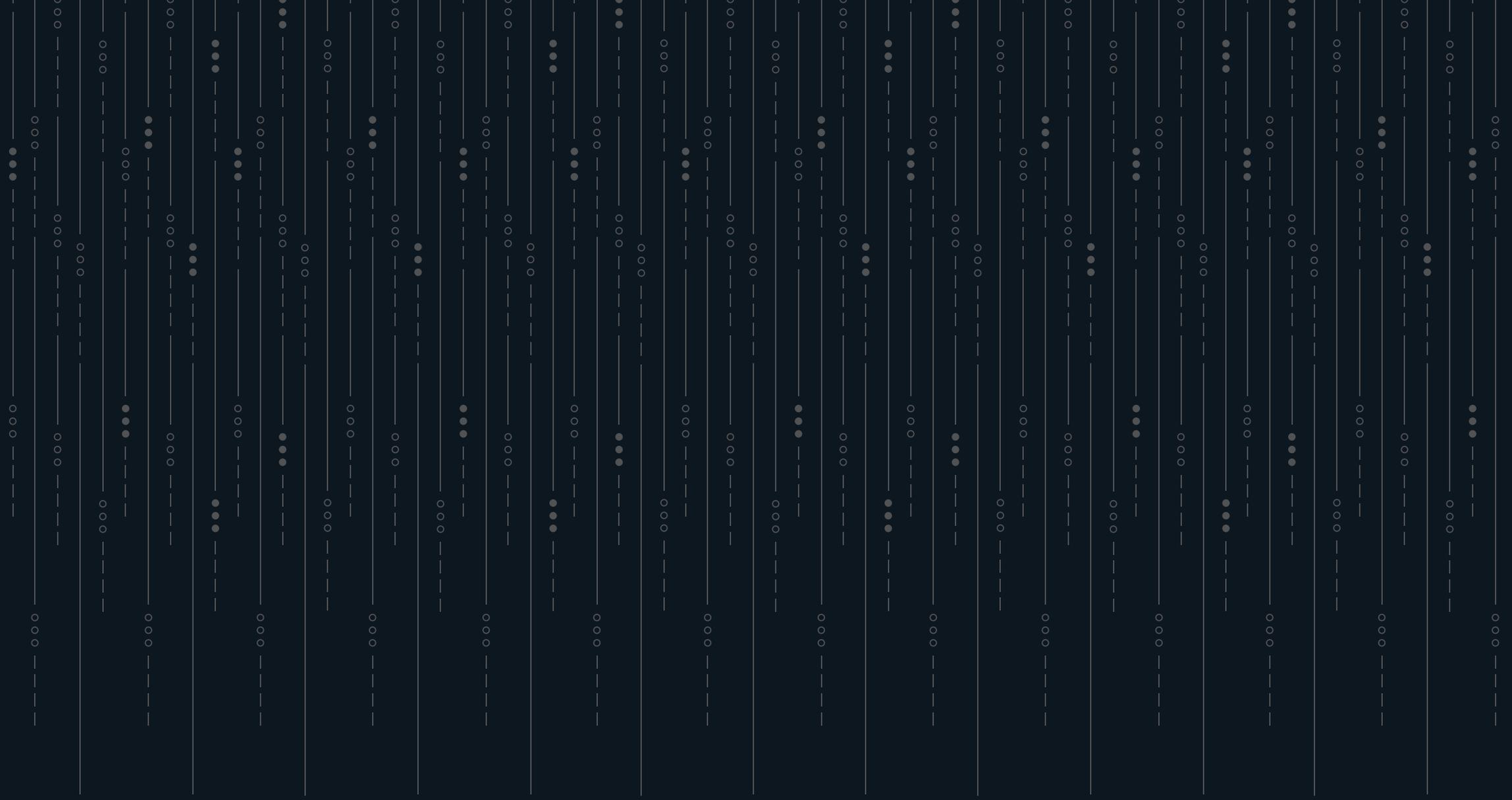
Scrambled egg patty, bacon, cheddar cheese, Texas toast
50Cut pork sausage, a blend of pork mushrooms and herbs,
scrambled egg patty, smoked gouda, toasted English muffin

Warm Texas Pecan Sticky Buns (V, N) (Per Dozen)

Vanilla drizzle

Smoked Sausage Kolaches (Per Dozen)

Jam & Cheese Filled Sweet Kolaches (V) (Per Dozen)



Breaks

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Breaks

Priced per person, based on 30 minutes of service.

Beverage Break

Four Hours

Eight Hours

Freshly brewed For Five coffee, decaffeinated coffee, variety of herbal teas, assorted soft drinks, Red Bull®, bottled still and sparkling water

Coffee and Donuts

Pastry chef's selection of donuts & donut holes (V)

Iced coffee

Popcorn Duo

Choice of Two

Sea salt popcorn, caramel popcorn, chocolate popcorn, Parmesan and garlic popcorn (V, GF)

White fudge covered pretzels, chocolate covered pretzels, yogurt covered pretzels V

Texas Made

Locally cured turkey, beef & locally sourced jerky (DF, GF)

Brazos Valley cheese, honey, dried fruit & crostini (V)

Pretzel bites, Shiner Bock mustard (V)

Assorted canned sodas

Deconstructed Snack Break

Mix your own healthy snack

Roasted almonds, cashews, pepitas, walnuts, candied Texas pecans (DF, GF, VE, N)

Selection of dried fruit:

Cranberries, pineapple, mango, papaya, cherries, dates, bananas, chocolate chips (VE, DF)

7th Innings Stretch

Soft salted pretzels (V)

Jalapeno cheese sauce, Dijon mustard & honey mustard (V)

House made Cracker Jacks (GF, V)

Buttered popcorn (GF, NF, VO)

Localize It

Bring some Texas flair to any break with our locally sourced jerky

Build Your Own Break

Build Your Own Break

Choice of Three

Choice of Four

Choice of Five

Per person pricing based on 30 minutes of service

Savory

Salted soft pretzels, mustard (V)

Assorted jerky (GF, DF)

House made potato chips, French onion dip (V)

Freshly popped popcorn, truffle sea salt (V, GF)

Jicama, watermelon & mango cups, tajin & lime (VE, GF, DF)

Sweet

Homestyle cookies (V, N)

Brownies & blondies (V, N)

Individual ice cream bars (V)

Cinnamon sugar soft pretzels, cream cheese glaze (V)

Mini cupcakes (V)

Healthy

Seasonal vegetable crudité, ranch

Roasted pepper hummus (GF)

Variety of protein bars & granola bars (V)

Fresh fruit skewers

Seasonal whole fruit

Whole grain toast, ricotta, honey, walnuts & rosemary (V, N)

Experience It

Spice things up with a salsa challenge for your attendees. Ask your Meetings & Events Manager for more info.

A La Carte

Variety of breakfast pastries (V, N) (Per dozen)

Assorted Bagels, Cream Cheese & Light Cream Cheese (V) (Per dozen)

Whole Seasonal Fruit & Bananas (VE, DF) (Per dozen)

Freshly Baked Cookies (V, N) (Per dozen)

Fudge Brownies (V, N) (Per dozen)

Peanut Butter & Jelly Blondies (V, N) (Per dozen)

Soft pretzels (NF, V) (Per dozen)

Kashi Bars (V) (Each)

Power Bars (V) (Each)

Ice Cream Bars (V) (Each)

Assorted Potato Chips (V, DF) (Each)

Individual Bottled Juices, Smoothies (V)

Individual Greek yogurts (V, GF)

Individual Yogurt parfaits (V)

Assorted Cereal with Milk

Assorted Cereals with Dairy and non-Dairy Milks

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Lunch

| | |
|---------------------|-----------|
| Lunch Buffet | 22 |
| Plated Lunch | 30 |

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Lunch Buffets

Freshly brewed For Five coffee, decaffeinated coffee, water, hot teas and iced tea are included.

Priced per person for 90 minutes of service.

Asian Fusion

Soup and Salads

Miso chicken udon noodle soup, celery, carrot, cilantro & wakame (DF)

Seasonal greens, roasted cashews, wonton crisp, mandarin oranges, edamame & citrus-ponzu vinaigrette (DF, V, N)

Chinese chicken salad, crispy noodles, cabbage, spinach, carrots, cilantro, snap peas, sprouts, roasted peanut dressing (N)

Entrées

Seared mahi mahi, sweet chili beurre Blanc & grilled pineapple relish (GF)

Kalbi style flank steak, sesame peppers (DF)

Thai basil chicken breast, Tri colored bell peppers, coconut curry sauce (GF, DF)

Sides

Tempura tofu; toasted peanuts, green beans, sweet & sour glaze (DF, GF, VE, N)

Stir-fried vegetables (DF, VE)

Steamed jasmine rice (DF, VE)

Dessert

Mango cheesecake (V)

Green tea tiramisu, (V)

Coconut tapioca (GF, DF, V)

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Ballpark

Soup and Salads

Shiner Bock Buffalo chili, fresh mozzarella curds

Deconstructed mix of local lettuces, cherry tomatoes, cucumbers, red onions, olives, sweet peppers, hard-boiled egg (GF)

Balsamic vinaigrette (GF, DF, VE)

Green goddess dressing (GF, V)

Creamy "Deviled" red bliss potato salad (GF, V)

Texas coleslaw, charred corn, peppers, chipotle dressing (GF, V)

Entrées (Choice of Three)

Grilled brisket & chuck burgers (GF, DF)

Grilled chicken sausage, caramelized peppers & onions (GF, DF)

Lemon & herb marinated chicken breast (GF, DF)

Grilled bratwurst (GF, DF)

Black bean veggie burgers (DF, VE, GF)

Sides

Garlic parmesan steak fries (GF, V)

Buttered corn on the cobb (GF, V)

Assorted buns (V)

Sliced cheddar, Swiss & smoked gouda (GF, V)

Lettuce, tomato, pickles, pickled onions (GF, DF, VE)

Bowls of mayo, Dijon mustard, yellow mustard (GF, V)

Desserts

Hot chocolate caramel cake (V)

Key lime bars (V)

Double chocolate cookies (V)

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Arlington Park Bistro

Soup and Salads

French onion soup, caramelized onions, red wine beef broth & cheese crouton (V)

Chopped romaine, red onions, roasted red pepper, garlic croutons, feta & lemon-oregano dressing (V)

Salad Nicoise, haricot verts, kalamata olives, pee wee potatoes, cherry tomatoes & red wine vinaigrette (DF, GF, VE)

Entrée (Choice of Two)

Braised short rib bourguignon, carrots, pearl onions, red wine jus & fresh herbs (GF, DF)

Seared chicken breast, bacon lardons, cremini mushrooms, cipollini onion, rosemary chicken jus (DF, GF)

Roasted salmon meuniere, brown butter, lemon, capers, parsley (GF)

Sides

Vegetable ratatouille (GF, DF, VE)

Oven roasted fingerling potatoes, garlic & rosemary (DF, GF, VE)

Vegetable cassoulet, cannellini beans, smoked paprika, tomatoes, mushrooms (DF, GF, VE)

Fresh baked rolls & butter (V)

Dessert

Lemon meringue tarts (V)

Mocha chocolate pot de creme (GF, V)

Coconut macaroons (GF, V)

Tex to the Mex

Soup and Salads

Roasted chicken, green chili & hominy soup (DF)

Caesar salad, chopped romaine, cotija cheese, croutons, garlic-chipotle dressing (V)

Heirloom tomato, cucumber, queso fresco, cilantro & lime-jalapeno vinaigrette (V)

Entree (Choice of Two)

Achiote chicken thighs, caramelized peppers & onions (GF, DF)

Pork tamales, ancho chili sour cream (GF)

Steak Arrachera, roasted chayote squash (GF, DF)

Cilantro shrimp, roasted corn salsa (GF, DF)

Sides

Shiner Bock Borracho beans (VE, GF, DF)

Texmati cilantro rice (GF, DF)

White corn tortillas & flour tortillas (DF)

Ancho spiced tortilla chips (GF, DF, V)

Taqueria style pickled carrots & jalapeno, shaved radish, shredded cabbage & pickled red onion (V, DF, GF)

Roasted salsa rojo & salsa Verde (GF, DF, VE)

Dessert

Cinnamon sugared churros, chocolate sauce (V)

Citrus flan (GF, V)

Lime tart, whipped cream (V)

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Texas Tailgate BBQ

Soup and Salads

Smoked bacon BLT soup (GF)

Iceberg wedge salad, pork cracklings, baby heirloom tomatoes, blue cheese, chives, herb-buttermilk dressing (GF)

Pee Wee potato & egg salad (GF, V)

Granny smith apple & cabbage slaw, dried cranberries, sweet vinegar dressing (GF, V)

Entrées (Choice of Two)

Slow smoked beef brisket, house BBQ sauce (DF, GF)

Grilled Texas jalapeno & cheddar beef sausage (GF)

Smoked pork loin, chipotle-orange rub (DF, GF)

Sweet tea brined fried chicken (DF, GF)

Sides

Baked beans, bacon, brown sugar & molasses (DF, GF, V)

Creamed corn casserole (GF, V)

Mac & cheese, Texas style queso (GF, V)

Dill pickles, white onions & jalapeno peppers (GF, DF, VE)

Soft rolls & jalapeno cornbread muffins, honey butter (V)

Dessert

Seasonal fruit cobbler, vanilla whipped cream (V)

Chocolate pecan tart (V)

Banana pudding, Nilla wafers (V)

Enhance It

Add an additional entree to
any lunch buffet for
\$10 additional per person

River Market Deli

Roasted garlic chicken soup, caramelized root vegetables (GF, DF)

Deconstructed cobb; chopped iceberg lettuce, tomatoes, bacon bits, hard boiled eggs, blue cheese crumbles, garlic crouton, buttermilk ranch, balsamic vinaigrett & green goddess dressing (V)

Pasta salad, artichokes, sundried tomatoes, lemon pesto dressing (GF, V)

NY style deli potato salad (GF)

Oven roasted turkey, corned beef, cured ham & herb-garlic chicken breast (DF, GF)

Swiss cheese, cheddar, Havarti (V, GF)

Platters of bibb lettuce, sliced tomato, red onions, kosher dill pickles spears, pepperoncini (DF, GF, VE)

Dijon mustard, gourmandise mustard & mayo (V)

Selection of rolls & breads (V)

Individual bags of potato chips (V)

Desserts:

Peanut butter & jelly bars (V, N)

Red velvet cheesecake brownies (V)

Chocolate chip-pretzel cookies (V)

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Executive Deli

Soup and Salad

Cream of tomato soup, garlic croutons (V)

Tossed green salad, cucumbers, tomatoes, radish,
pickled onions (GF, DF, V)

Buttermilk ranch, balsamic vinaigrette, Dijon honey dressing

Tortellini pasta, marinated artichokes, roasted pepper,
parmesan, sun-dried tomato dressing (V)

Antipasto salad, grilled squash, olives, tomato, fresh mozzarella,
salami, red wine vinaigrette

Sides

House made potato chips (VE, DF)

Dill pickles (VE, DF)

Sandwiches (Choice of Three)

The Club Wrap

Shaved turkey, ham, Swiss cheese, tomato, bacon, bibb lettuce,
garlic aioli, whole wheat tortilla

BBQ Chicken Wrap

Grilled chicken, smoked gouda, lettuce, tomato, BBQ Ranch,
tomato basil tortilla

Grilled Vegetable (V)

Eggplant, zucchini, mushroom, red onion, fresh mozzarella,
pesto, ciabatta bread

Roasted Chicken Salad (DF)

Bibb lettuce, heirloom tomato, baguette

Roast Beef

Arugula, horseradish mayo, caramelized onions, Boursin cheese,
herb focaccia

Roasted turkey breast

Applewood smoked bacon, bibb lettuce, tomato, avocado aioli,
multigrain wheat

Desserts (Choice of Two)

Variety of cookies (V, N)

Fudge brownies (V, N)

Bourbon pecan blondies (V, N)

Plated Lunch

All lunches include rolls and butter, seasonal vegetables, water, iced tea, freshly brewed For Five regular coffee, decaffeinated and a variety of herbal teas.

Three Course Plated Lunches

Starters (choice of One)

Roasted tomato soup, cheddar cheese crostini (V)

Chicken & dumpling soup, roasted mirepoix, fresh herbs

Seasonal greens, dried apricots, pistachio crusted goat cheese, vanilla-lemon vinaigrette (GF, V, N)

Little Gem Caesar, white anchovies, parmesan, cherry tomatoes, garlic croutons

Artisan baby lettuce, pickled carrots, watermelon radishes, blue cheese, red wine vinaigrette (GF, V)

Entrée (Choice of One)

**Prosciutto Wrapped Chicken Breast;
Tarragon Peppercorn Sauce**

Lemon-Thyme Roasted Chicken Breast; Herb Velouté

Braised Short Rib, Caramelized Onion Jus (GF, DF)

**Pan Seared True North Salmon,
Preserved Lemon-Thyme Butter (GF)**

Roasted Striploin, Wild Mushroom Cream Sauce (GF)

Accompanied with Chef's selection of seasonal vegetable

Sides (Choice of One)

Whipped Yukon Gold potatoes (GF, V)

Au gratin potatoes (GF, V)

Mushroom-black truffle farro "risotto" (V)

Roasted fingerling potatoes, rosemary & sea salt (GF, DF, VE)

Quinoa pilaf, caramelized mirepoix & herbs (GF, DF, VE)

Mascarpone polenta (GF, V)

Desserts (Choice of One)

Chocolate mousse, orange chocolate crunch, chocolate glaze & candied orange (V)

Citrus cheesecake, tropical fruit compote, yuzu curd & torched meringue (V)

Key lime tart, whipped white chocolate ganache & berries (V)

Chocolate Salted caramel tart, Dulcey ganache, caramel sauce & cocoa nib tuile (V)

Boxed Lunch

Served with bottled water, assorted kettle chips, macaroni salad, whole fruit, freshly baked chocolate chip cookie (V)

Boxed Lunch

Choice of Two

Choice of Three

The Club Wrap

Shaved turkey, ham, Swiss cheese, tomato, bacon, shredded lettuce, garlic aioli, whole wheat tortilla

Veggie Wrap (VE)

Seared black bean patties, shredded lettuce, pico de Gallo, chipotle hummus, flour tortilla

Ham & Cheddar

Shredded lettuce, tomato, Dijon mayo, pretzel roll

Roast Beef

Swiss cheese, horseradish mayo, caramelized onions, shredded lettuce, onion roll

Roasted Chicken Breast

Applewood smoked bacon, shredded lettuce, tomato, avocado mayo on cheddar bun

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Receptions

| | |
|------------------------------|-----------|
| Passed Hors d'Oeuvres | 34 |
| Reception Stations | 36 |
| Carving Stations | 39 |
| Dessert Stations | 40 |

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Hors d'Oeuvres

Minimum order of (25) pieces of any item is required.
Priced per piece.

Cold Hors d'Oeuvres

Smoked Salmon Brioche, Herb Cream Cheese, Salmon Roe

Spicy Tuna Tartare, Avocado Puree & Sesame Cone

Baby Mozzarella, Olive & Cherry Tomato Skewer (GF, V)

Crab & Avocado Toast, Preserved Lemon & Dill

Seared Beef Tataki, Ginger-Scallion Glaze,
Crispy Rice Cake (DF)

BLT Skewer; Slab Bacon, Cherry Tomato, Bibb Lettuce,
Roasted Garlic Aioli (GF)

Whipped Burrata Bruschetta, Tomato & Basil (NF, V)

Hot Hors d'Oeuvres

Caramelized French Onion Soup Tart (V)

Truffle Mac & Cheese Fritter, Chipotle-Tomato Jam (V)

Wild Mushroom Arancini, Black Garlic Emulsion (V)

Mini Beef Wellington, Bearnaise Aioli

Roasted Chicken Empanada, Charred Tomatillo Chimichurri

Bacon Wrapped Chicken & Jalapeno Skewer; BBQ Glaze (GF)

Mini Crab Cake, Lemon-Chive Aioli

Shrimp & Corn Hushpuppies, Old Bay Remoulade

Late Night Bites Package (Per person)

Select three bites below

Based on one serving per person, per selection

Fried chicken wings | blue cheese dressing | carrots & celery sticks

Griddled beef slider | American cheese | caramelized onions
secret sauce

Meatball slider | tomato sauce | pepperoni | provolone

Jalapeno poppers | chipotle strawberry jam | Ranch dressing V

Chicken taquitos | ancho sour cream | roasted tomato salsa

Pepperoni & Sausage pizza slice | marinara | four cheese blend

Vegetable pizza slice | marinara | caramelized peppers | red onions
four cheese blend V

Southern style chicken tenders | BBQ sauce | Ranch dressing
honey mustard

Enhance It

Elevate your late night with
a fourth bite for \$12 per person

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Reception Display Stations

Priced per Person for two hours of service.
Minimum guarantee of 30 guests required.

Cheese & Charcuterie

Cured, smoked artesian meats (GF, DF)
Domestic & imported cheeses (V, GF)
Freshly baked baguettes, lavosh (V)
Marinated olives, peppers, infused honey, fig jam, grapes, berries (VE, GF, DF)
Salted nuts & dried fruit (VE, DF, GF, N)

Antipasti

Marinated, grilled seasonal vegetables, artichokes, marinated olives (VE, GF, DF)
Fresh mozzarella, parmesan (V, GF)
Prosciutto, Salami (GF, DF)
Pesto hummus (VE, GF, DF)
Breadsticks & focaccia bread (V)

Chips & Dips

Spicy black bean hummus (VE, GF, DF)
Caramelized onion dip (GF, V)
Charred tomato salsa (GF, DF, VE)
House made potato chips (GF, DF)
Warm tortilla chips (DF, GF, VE)
Pita bread crisp (V)

Sushi & Tempura

(based on 5 pieces per guest)
Variety of sushi rolls & nigiri (GF, DF)
Steamed edamame, sea salt (VE GF, DF)
Pickled ginger, wasabi & soy sauce (VE, DF)
Shrimp tempura, hondashi broth +15 per person

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Enhance It

Add tuna poke to any station
for \$10 per person

Seafood Bar

Oysters on the half shell (GF, DF) (per dozen)
Old bay poached shrimp (GF, DF) (per dozen)
Grilled oysters; garlic butter (GF) (per dozen)
Crab claw (GF, DF) (per dozen)
King crab legs (GF, DF) (per pound)
Ahi tuna poke (DF, CN) (per dozen)

Cocktail sauce, red onion mignonette, lemons, limes, hot sauce, fresh horseradish (VE, GF)

Texas Tailgate Sliders

(choice of two, based on two per person)

Chopped beef brisket, pickled red onions & house made BBQ sauce
Cajun shrimp po'boy, lemon aioli, butter lettuce, Cajun spice
Barbequed pulled pork, house made coleslaw
Cheddar beef burger, lettuce, tomato, ketchup
Crab cake, old bay aioli, crunchy slaw
Served with crispy French fries (DF, GF, VE)

Taco Party

Choose two:

Birria shredded beef (GF, DF)
Chipotle lime shrimp (DF, GF)
Braised chicken (GF, DF)
Pork al pastor (GF, DF)
Red cabbage slaw, pickled onions, pico de Gallo, lime wedges, guacamole, salsa Verde (VE, DF, DF)
Mini corn & flour tortillas V

Action Stations

Priced per Person for two hours of service.
Minimum guarantee of 30 guests required.

Fort Worth BBQ Pit*

Attendant required

Smoked beef brisket (GF, DF)

Locally made jalapeno-cheddar sausage (GF)

Pulled pork (DF, GF)

House made pickles, sliced onions, pickled jalapenos (VE, GF, DF)

BBQ sauce, Texas toast & biscuits (V)

Pizza Station*

Attendant required

Made to order pizza

Choose two:

Pepperoni, Margarita, BBQ chicken, Vegetable, Mushroom

Fried mozzarella, basil marinara sauce

Gnocchi Station*

Attendant required

Classic potato gnocchi (V)

Sauces: Truffle, basil tomato butter, roasted garlic cream (GF, V)

Toppings:

Wild mushrooms and peas (GF, DF, VE)

Crisp pancetta and smoked chicken (GF, DF)

Parmesan cheese (GF, V)

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Carving Stations

Priced to serve 20 guests unless otherwise noted.

Slow Roasted Prime Rib* (GF, DF)

Creamy horseradish, whole grain mustard, roasted onion jus (V)

Brioche rolls (V)

Free Range Turkey Breast* (GF)

Herb & garlic butter, cranberry chutney (V)

Smoked Beef Brisket* (DF, GF)

House made BBQ, assorted pickles (DF, V)

Soft rolls (V)

Roasted Beef Tenderloin* (GF, DF)

Creamy horseradish, sauce au poivre, whole grain mustard,

brioche rolls (V)

Achiote & Roasted Garlic Pork Steamship* (GF, DF)

Warm buttermilk biscuits, pimento aioli (V)

(Serves 40 guests)

*Chef attendant required. A \$200 attendant fee per station, per 75 guests will apply.

Dessert Stations

Priced per Person for two hours of service.
Minimum guarantee of 30 guests required.

Build Your Own Mini Dessert Buffet

Choice of five:

- Fresh fruit tarts (V)
- Blueberry cheesecake verrines (V)
- Tiramisu (V)
- Milk chocolate mousse (GF)
- Strawberry Tres leche (V)
- Chocolate pot de creme (V)
- Lemon meringue tarts (V)
- White chocolate raspberry profiteroles (V)
- Chocolate covered strawberries (V)
- Key lime panna cotta (V)
- Mini creme brulee (V)

Churro Sundaes*

- Warm cinnamon sugar churros (V)
- Chocolate sauce, strawberries, toasted pecans, whipped cream, caramel sauce, sliced bananas, candied bacon, shredded coconut (V, N)
- Locally sourced French vanilla ice cream & chocolate ice cream (V)

*Chef attendant required. A \$200 attendant fee per station, per 75 guests will apply.

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The background of the page is a dark charcoal color. It features a series of vertical lines of varying lengths and thicknesses, some solid and some dashed. Interspersed among these lines are small, light-colored circles, some of which are solid and others are hollow. The overall effect is a modern, digital, or data-inspired aesthetic.

Dinner

Dinner Buffets **44**

Plated Dinners **50**

All prices are subject to a taxable service charge currently at 25% on retail pricing. State taxes are currently at 8.25% for sales tax on food and beverage and 6% occupancy tax on meeting room rental. Menus are subject to change based on seasonality and product availability.

Dinner Buffets

Freshly brewed For Five coffee, decaffeinated coffee, water, hot teas and iced tea are included.

Priced per person for 90 minutes of service.

Cut & Bourbon

Assorted breads & rolls (V)

French onion soup; Gruyere toast (V)

Classic Caesar salad; romaine, shaved parmesan, bacon, marinated tomatoes, garlic croutons, Caesar dressing, balsamic vinaigrette

Marinated beefsteak tomatoes, French feta, cucumbers, shaved red onion & Sherry vinegar (GF, V)

Seafood display; Oysters on the half shell, poached shrimp, marinated tuna, cocktail sauce, red onion mignonette, lemons, limes, hot sauce, fresh horseradish

Carving station*

Roasted beef tenderloin (GF)

Green peppercorn, bearnaise, chimichurri, creamed horseradish (GF, V)

Entrees

Grilled lobster tail (based one per person), lemon-garlic butter (GF)

Roasted chicken breast, wild mushrooms & truffle cream sauce (GF)

Pan seared salmon, mustard-dill crust, beurre Blanc sauce (GF)

Sides

Mac & cheese; smoked gouda, garlic breadcrumbs V

Creamed spinach au gratin (GF, V)

Yukon Gold Whipped potatoes (GF, V)

Grilled asparagus, preserved lemon butter (GF, VE, DF)

Desserts

Mini creme brulee (V)

Chocolate flourless cake (GF, V)

Ricotta cheesecake, apricot compote (V)

Caramel hazelnut tart (V)

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*Chef attendant required. A \$200 attendant fee per 75 guests will apply

Buffets with less than 20 guests are subject to a taxable charge of \$10 per person per meal period

Viva L'Italia

Toasted focaccia, ciabatta & rosemary rolls, truffle parmesan butter (V)

Italian Cobb salad; Chopped romaine, mozzarella, sundried tomatoes, cannellini beans, shaved red onion, olives, salami & red wine-oregano vinaigrette (V)

Antipasti; marinated, grilled seasonal vegetables, artichokes, tomatoes, squash, mushrooms, green beans, eggplant, pesto (V, N)

Cured meats; peppered salami, Coppa, prosciutto, mortadella

Cheese board; fresh mozzarella, parmesan, gorgonzola (V)

Entree

Tuscan style beef sirloin flank; roasted cremini mushrooms, garlic & fresh herbs (GF, DF)

Pan seared snapper, cherry tomatoes, capers, olives & brown butter (GF)

Seared chicken breast, pancetta, artichokes & lemon sage sauce

Sides

Carbonara gnocchi; smoked bacon, sweet peas, torn parsley

Soft polenta; goat cheese & parmesan (V)

Roasted broccolini; lemon-thyme vinaigrette (DF, GF, VE)

Sweets

Individual tiramisu (V)

Hazelnut chocolate tart (V)

Mascarpone cheesecake, fresh berries (V)

Citrus buttermilk panna cotta (GF, V)

Enhance It

Serve King Crab Legs at \$180 per pound to elevate your guests' dinner experience

Farm to Fork

Warm butter brioche rolls, cinnamon honey butter (V)

Creamy sweet corn & ancho velouté (GF, V)

Little Gem lettuce, strawberries, goat cheese crumbles,
candied pecans & poppyseed dressing (GF, V, CN)

Quinoa tabbouleh; cucumber, heirloom tomatoes, parsley
& preserved lemon vinaigrette (GF, DF, VE)

Black eye pea salad; roasted corn, bell pepper, scallions
& guajillo dressing (DF, GF, VE)

Entrees

Slow roasted beef striploin; basil & red onion chimichurri (DF, GF)

Pan seared Gulf snapper, tomato & scallion relish (GF, DF)

Bourbon brined pork tenderloin, blackberry BBQ sauce (GF, DF)

Sides

Marble Fingerling potatoes; thyme-roasted cipollini onions (GF, DF, VE)

Roasted heirloom carrots; ginger orange glaze (GF, DF, VE)

Sweets

Warm peach & vanilla cobbler; pecan granola streusel (V)

Blueberry & cheesecake verrines (V)

Bourbon pecan tarts (V)

Low Country Cookout

Jalapeno cornbread muffins & buttermilk biscuits (V)

Organic greens, spinach, carrots, radish, feta cheese, walnuts, citrus
vinaigrette & house ranch (DF, V, N)

Southern tomato & cucumber salad, red onions (DF, GF, VE)

Pickled okra, bread & butter pickles, pickled peppers (V)

Entrees

Low country boil; Shrimp, mussels, clams, andouille sausage,
corn, potatoes

Saltine crackers, lemons, cocktail sauce, hot sauce

Grilled hanger steak, black garlic steak sauce (DF, GF)

Blackened Gulf catch; lemon butter sauce (GF)

Beer brined fried boneless chicken breast (GF)

Hoppin John rice & blackeye peas (V)

Corn, tomato & green bean succotash (DF, VE)

Desserts

Southern style bread pudding (V)

Bourbon chocolate pecan tarts (V, N)

Lemon iced pound cake, berry compote (V)

Peach cheesecake (V)

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per meal period

Comida Cantina

Chicken tinga nacho bar; pickled jalapenos, cilantro sour cream spicy queso, ancho spiced tortilla chips, salsa Roja, fresh guacamole

Romaine lettuce; queso fresco, orange segments, grilled red onions & Jamaica flower vinaigrette (GF, V)

Mexican street corn salad; charred corn, chipotle aioli, & cotija cheese (GF, V)

Shrimp ceviche; cucumbers, red onion, cilantro, tomatoes, jalapeno & lime (DF, GF)

Entrees

Chipotle- orange brine pork loin; charred pineapple-habanero pico de Gallo (DF, GF)

Grilled Carne asada style ribeye steaks, caramelized onions & pickled ancho (DF, GF)

Crispy Gulf fish, avocado creme & escabeche vegetables

Sides

Mini corn & flour tortillas (V)

Mexican Style rice; peas & carrots (DF, V)

Charred roasted vegetables, cilantro- lime butter (GF, V)

Sweets

Spiced chocolate pot de creme, cinnamon sugar churro (V)

Coconut Tres leche; vanilla & pineapple (V)

Margarit

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Plated Dinners

All plated dinners include rolls and butter, seasonal vegetables, water, iced tea, freshly brewed For Five regular coffee, decaffeinated and a variety of herbal teas.

Plated Three-Course Dinner

Choose from these à la carte items to customize your own three-course dinner. Warm rolls and butter included.

Soup or Salad (Choice of One)

Truffle, potato & leek soup; chive oil (GF, V)

Roasted mushroom soup, brioche crouton, basil oil & creme fraiche (V)

Baby greens, golden beets, walnuts, goat cheese crumbles, honey & sumac dressing (GF, V, N)

Local greens; pecan chèvre crostini, strawberries, sweet basil vinaigrette (GF, DF, V, N)

Artisan greens bouquet, cucumber ribbon, baby tomatoes, shaved Manchego & Sherry vinaigrette (DF, GF, VE)

Frisee & arugula salad, grilled asparagus, heirloom tomato, crispy prosciutto & lemon-thyme vinaigrette (GF, DF)

Entrée (Choice of One)

Slow Roasted Beef Tenderloin

Truffle potato gratin, asparagus & bordelaise sauce (GF)

Herb-Seared Free Range Chicken Breast

Black garlic whipped potatoes, pancetta, carrots, pearl onions & roasted jus (GF)

Braised Short Rib

Vanilla parsnip- potato puree, roasted cauliflower & red wine jus (GF)

Pan Seared Salmon

Saffron fregola, asparagus & lemon butter sauce

Herb Crusted Sea Bass Filet

Mushroom duxelles, tomato, basil risotto & Champagne sauce

Enhance It

Add a refreshing sorbet intermezzo to cleanse the palate between courses for \$6 per person

Beet & Quinoa Wellington

Truffle whipped potatoes & roasted onion "demi" (V)

Roasted Beef Filet & Chimichurri Shrimp

Potato gratin, asparagus, baby carrots & red wine jus (GF)

Braised Short Rib & Herb Crusted Salmon

Porcini risotto, lemon-thyme broccolini, baby carrots & beurre Blanc sauce (GF)

Dessert (Choice of One)

Hazelnut chocolate cake, orange marmalade & whippedmilk chocolate ganache (V)

Mascarpone cheesecake, ginger graham shortbread, strawberry crunch & berries (V)

Coffee-chocolate tart, espresso anglaise (V)

Creme brulee tart, strawberry yuzu compote (V)

Milk chocolate pot de creme; coconut panna cotta, almond cocoa streusel, raspberries (DF, GF, VE, N)

À la Carte Tableside Experience

Preselect soup or salad and dessert; your guests will order their entrée tableside. Maximum of 100 guests

Baker's basket (V, N)

Variety of local breads and rolls

Starters (choice of one)

Classic lobster bisque crème fraîche, chives

Roasted parsnip & Leek soup brown butter, spiced cashews, roasted apples

Cream of truffle mushrooms trumpet royale, pea tendrils (V)

Traditional Caesar garlic croutons, parmesan, Caesar dressing (V)

House greens locally sourced greens, cherry tomatoes, cucumbers, radishes, carrots, seasonal fruit, citrus dressing (GF, V, VE, DF)

Curly endive Champagne compressed apples, celery, candied pecans, bleu cheese, sherry vinaigrette (GF, V, N)

Smoked beet salad lemon labneh, roasted hazelnuts, endive, arugula, verjus vinaigrette (GF, CN, V)

Entrees (Choice of Three)

Chilean Sea Bass (Market Availability)

Clam- chervil velouté, confit potatoes, braised celery, baby carrots

Seared Filet of Beef (GF)

Tallow potato pave, black garlic puree, trumpet royale, Port demi glaze

Frenched Chicken Breast roulade GF

Spinach and semi dried tomatoes, parmesan whipped potatoes, roasted broccolini, mustard- herb velouté

Braised Short Rib (GF)

Potato puree, Brussel sprouts, crispy potato skins, red wine reduction

Pan Roasted Atlantic Salmon Filet (GF)

Fregola, butter poached asparagus, lemon caper emulsion

Mushroom & Celery Root Wellington (V)

Smoked portabella, spinach fondue, roasted onion jus

Desserts (Choice of one)

Chocolate cremuex (V, N)

Citrus whipped ganache, candied orange peel, maldon salt streusel

Pear-almond upside-down cake (V, N)

Ginger semifreddo, salted honey caramel, candied almonds

Chocolate peanut butter bar (V, N)

Candied peanut toffee, chocolate sable, whipped milk chocolate ganache

Bruleed Basque cheesecake (V)

Market berries, Chantilly cream, orange blossom syrup

Appetizer Enhancements (Per person)

Jumbo Lump Crab Cake

Romesco sauce, burnt lemon

Ahi Tuna Crudo (DF)

Avocado mousse, cucumber, yuzu vinaigrette, rice tuile

Beef Carpaccio

Watercress, radish, pecorino, truffle

Potato Gnocchi

Truffle red wine butter, bacon lardons, mushrooms & goat cheese

Maple Roasted Butternut Squash (V)

Risotto, parmesan, sage

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Beverages

| | |
|---------------------------------|-----------|
| A La Carte | 56 |
| Bar Packages | 58 |
| Hourly Beer and Wine Bar | 60 |
| Hosted Bar | 61 |
| Wines | 62 |

All prices are subject to a taxable service charge currently at 26% on retail pricing. State taxes are currently at 8.25% for sales tax on food and beverage and 6% occupancy tax on meeting room rental. Menus are subject to change based on seasonality and product availability.

A la Carte Beverages

Freshly Brewed For Five Coffee, Decaffeinated Coffee,
Variety of Herbal Teas (Per Gallon)

Southern Sweet Tea (Per Gallon)

Freshly Brewed Iced Tea (Per Gallon)

Orange Juice, Grapefruit Juice (Per Gallon)

Cranberry Juice, Tomato Juice, Apple Juice (Per Gallon)

Lemonade (Per Gallon)

Infused Filtered Water (Per Gallon)

Choice of cucumber, lemon, strawberry

Bottled Iced Teas (Each)

Individual Bottled Juices (Each)

All-Natural Bottled Juice Smoothies (Each)

Illy Cold Brew Classico, Latte Macchiato & Cappuccino (Each)

Bottled Cold-Pressed Juices (Each)

Bottled Waters, Sparkling and Still (Each)

Assorted Soft Drinks (Each)

Powerade®, Gatorade® (Each)

Red Bull® (Each)

Bar Packages

Priced per person.

Premium Collection

One Hour

Two Hours

Three Hours

Four Hours

Premium Liquors

Tito's vodka
Bombay Original rum
Bacardi Superior rum
Casamigos tequila
Jack Daniel's whiskey
Dewar's White Label scotch
Highwest Double Rye blend

Premium Wines

Sparkling Prosecco, Lunetta
Pinot Grigio, Caposaldo
Sauvignon Blanc, Decoy by Duckhorn
Chardonnay, Decoy by Duckhorn
Rose, Mas La Chevaliere
Malbec, Bodegas Caro Aruma by Lafite Rothschild
Pinot Noir, Meiomi
Cabernet Sauvignon, Decoy by Duckhorn

Domestic Beers

Bud Light
Budweiser
Voodoo Ranger IPA
Sam Adams Seasonal
White Claw Black Cherry Hard Seltzer
White Claw Mango 0.0 Seltzer

Imported and Craft Beers

Corona Extra
Dallas Blonde
Heineken
Heineken 0.0

Non-Alcoholic Beverages

Assorted soft drinks
Regular and sugarfree Red Bull
Still and sparkling waters
Juices

Luxury Collection

One Hour

Two Hours

Three Hours

Four Hours

Luxury Liquors

Ketel One vodka
Hendrick's gin
Bacardi 8 rum
Patron Silver tequila
Maker's Mark Bourbon
Crown Royal whiskey
Glenfiddich 12 Year scotch

Luxury Wines

Champagne, Nicolas Feuillate Brut
Pinot Grigio, Aqua di Venus
Sauvignon Blanc, Kim Crawford
Chardonnay, Mer Soleil Reserve
Rose, DAOU
Red Blend, The Pessimist by DAOU
Pinot Noir, Bloomhouse by Argyle
Cabernet Sauvignon, Daou

Domestic Beers

Bud Light
Budweiser
Voodoo Ranger IPA
Sam Adams Seasonal
White Claw Black Cherry Hard Seltzer
White Claw Mango 0.0 Seltzer

Imported and Craft Beers

Corona Extra
Dallas Blonde
Stella Artois
Heineken
Heineken 0.0

Non-Alcoholic Beverages

Assorted soft drinks
Regular and sugarfree Red Bull
Still and sparkling waters
Juices

For all bars there is a \$200 per bartender, per 75 guests.

Hourly Beer and Wine Bar

Beer and Wine Bar

One Hour

Two Hours

Three Hours

Four Hours

Wines

Sparkling, Michelle Brut

Sauvignon Blanc, Maven's Oath

Chardonnay, Maven's Oath

Rose, Chateau Ste Michelle

Pinot Noir, Maven's Oath

Cabernet Sauvignon, Maven's Oath

Domestic Beers

Bud Light

Budweiser

Voodoo Ranger IPA

White Claw Black Cherry Hard Seltzer

White Claw Mango 0.0 Seltzer

Imported and Craft Beers

Corona Extra

Heineken

Dallas Blonde

Heineken 0.0

Non-Alcoholic Beverages

Assorted soft drinks

Regular and sugarfree Red Bull

Still and sparkling waters

Juices

Hosted Bar

Bars on Consumption

| | Luxury | Premium |
|-------------------------------|--------|---------|
| Cocktails | | |
| Wines by the Glass | | |
| Domestic Beer | | |
| Imported and Craft Beers | | |
| Soft Drinks and Bottled Water | | |
| Red Bull | | |

Wines

Priced per bottle.

Champagne and Sparkling

Lunetta, Sparkling Prosecco, Italy

Michelle Brut, Sparkling, Washington

Nicolas Feuillate Brut, Champagne, France

White

Aqua di Venus, Pinot Grigio, Italy

Caposaldo, Pinot Grigio, Italy

Kim Crawford, Sauvignon Blanc, New Zealand

Decoy by Duckhorn, Sauvignon Blanc, California

Maven's Oath, Sauvignon Blanc, New Zealand

Tenshen, White Blend, California

Ferrari Carano, Fume Blanc, California

Mer Soleil Reserve, Chardonnay, California

Decoy by Duckhorn, Chardonnay, California

Maven's Oath, Chardonnay, New Zealand

Daou, Rose, California

Chateau Ste Michelle, Rose, Washington

Mas La Chevaliere, Rose, France

Red

The Pessimist by Daou, Red Blend, California

"Abstract" by Orion Swift, Red Blend, California

Bodegas Caro Aruma by Lafite Rothschild, Malbec, Argentina

Meiomi, Pinot Noir, California

Maven's Oath, Pinot Noir, New Zealand

Bloomhouse by Argyle, Pinot Noir, Oregon

Waterbrook Reserve, Merlot, Washington

"Legends" by Lafite Rothschild, Bordeaux, France

Decoy by Duckhorn, Cabernet Sauvignon, California

Maven's Oath, Cabernet Sauvignon, New Zealand

Daou, Cabernet Sauvignon, California

For a more extensive wine list, please refer to the outlet wine menu.

We look forward to partnering with you and welcoming your guests to Live! by Loews Arlington. To help you plan a successful program, please take a moment to review our Meetings & Events Planning Guide for helpful details and guidelines.

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