Welcome to Dallas!

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

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

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients to crisp, sincere, and attentive service, our goal is to provide world-class hospitality for everyone of our guests. Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here’s to your successful event in Dallas,

Douglas Keller, General Manager
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BREAKFAST MENUS
BREAKFAST

CONTINENTAL BREAKFAST

Continental Breakfast $16.50
Assorted fruit juices, freshly baked breakfast pastries, muffins and bagels served with butter, preserves and cream cheese. Freshly brewed coffee, decaffeinated coffee and hot tea

Premium Continental $20.50
Assorted fruit juices, freshly baked breakfast pastries, muffins and bagels, served with butter, preserves and cream cheese, sliced seasonal fruit and berries. Freshly brewed coffee, decaffeinated coffee and hot tea

ENHANCE YOUR CONTINENTAL BREAKFAST

Buttermilk Biscuit Sandwich $5.50
Fluffy scrambled eggs with smoked sausage patty and pepper jack cheese

English Muffin Breakfast Sandwich $5.75
Farm fresh scrambled eggs with Canadian bacon and aged provolone cheese

Flaky Croissant Sandwich $6.25
Scrambled eggs tossed with smoked ham and sharp yellow cheddar cheese

Breakfast Burrito $5.25
Fluffy scrambled eggs with sausage, white and yellow cheddar cheeses

Southwest Breakfast Burrito $5.75
Scrambled eggs with carne asada beef and pepper jack cheese rolled in a chipotle tortilla

Breakfast Elegance $6.25
Fresh scrambled eggs with oven-dried tomatoes, provolone cheese and sliced smoked ham served on a ciabatta roll

For additional enhancements, please see our A La Carte section of the menu.
BREAKFAST

BREAKFAST BUFFET

Eye Opener Buffet  $25.00
Farm fresh scrambled eggs
Rosemary breakfast potatoes
Thick cut bacon or smokey sausage links
Sliced seasonal fruit and berries
Freshly baked muffins and danish
Assorted bottled juices, coffee and tea service

Morning Glory Buffet  $29.50
Farm fresh scrambled eggs with confetti cut peppers
Thick sliced French toast with warm maple syrup, berry compote and whipped butter
Cumin-scented baby red breakfast potatoes
Chicken apple sausage
Sliced seasonal fruit and berries
Freshly baked muffins, danish and bagels
Butter, cream cheese and assorted jellies
Assorted bottled juices, coffee and tea service

Breakfast Buffets have a minimum order of 50 guests.

ENHANCE YOUR BREAKFAST BUFFET

Individual Cheese Omelets  $8.50
Garnishes of peppers and onions, ham or bacon bits

Gourmet Belgian Waffles  $4.50
Thick Belgian waffles served with maple syrup, whipped cream, honey butter and fresh seasonal berries

Egg and Omelet Station*  $9.50
Prepared to order, with farm fresh eggs
Peppers, onions, diced ham, bacon bits, bay shrimp, four cheese mixture and salsa. (Egg substitute available upon request)

*Minimum of 25 guests.
*Requires a $150.00++ fee per uniformed chef.
For additional enhancements, please see our A La Carte section of the menu.
PLATED BREAKFAST

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

**Le Traditional**  $22.00  
Freshly scrambled eggs  
Choice of thick cut bacon, sausage links or ham rasher  
Hash brown potatoes

**Border Town**  $24.00  
Farm fresh scrambled eggs with chorizo sausage and finished with queso fresco  
Refried beans and charred tomato salsa  
Served with warm flour tortillas

**High Plains Drifter**  $19.00  
Two buttermilk biscuits topped with country sausage and black pepper gravy  
Choice of thick cut bacon or grilled ham rasher

**Cattle Drive**  $26.00  
Scrambled eggs with freshly fried tri-color tortillas  
Grilled carne asada flat iron steak  
Jalapeño and cilantro scented breakfast potatoes  
Warm flour tortillas and salsa fresca

*Minimum of 25 guests. Customized Plated Breakfast available starting at $24.00 per guest. Please speak to your catering sales representative.*
# A LA CARTE

## BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee (gallon)</td>
<td>$49.00</td>
</tr>
<tr>
<td>Freshly brewed coffee, decaffeinated coffee, and selection of hot teas</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Starbucks Coffee (gallon)</td>
<td>$59.00</td>
</tr>
<tr>
<td>Freshly brewed coffee, decaffeinated coffee or selection of Tazo teas</td>
<td></td>
</tr>
<tr>
<td>Assorted Bottled Fruit Juices</td>
<td>$3.75</td>
</tr>
<tr>
<td>Assorted Fruit Juices (gallon)</td>
<td>$62.00</td>
</tr>
<tr>
<td>Orange, pineapple, apple, cranberry and tomato</td>
<td></td>
</tr>
<tr>
<td>Lemonade (gallon)</td>
<td>$36.00</td>
</tr>
<tr>
<td>Jalapeño Lemonade (gallon)</td>
<td>$38.00</td>
</tr>
<tr>
<td>Freshly Brewed Iced Tea (gallon)</td>
<td>$36.00</td>
</tr>
<tr>
<td>Sparkling Mineral Water</td>
<td>$4.00</td>
</tr>
<tr>
<td>Assorted Canned Sodas</td>
<td>$3.50</td>
</tr>
<tr>
<td>Assorted Bottled Snapple</td>
<td>$3.50</td>
</tr>
<tr>
<td>Individual Assorted Cartons of Milk</td>
<td>$3.50</td>
</tr>
<tr>
<td>Water Pitcher (1/2 gallon)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cold water with disposable cups</td>
<td></td>
</tr>
<tr>
<td>K-Cup Coffee Kit</td>
<td>$250.00</td>
</tr>
<tr>
<td>Includes 50 assorted K- Cups with individual sweeteners, creamers, biodegradable cups, lids and sleeves.</td>
<td></td>
</tr>
</tbody>
</table>

## Hydration Station (3 gallons) | $115.00 |
| Assorted Aqua Fresca’s uniquely displayed. Cucumber mint, limon, peach jalapeño, strawberry mint, strawberry basil, and pineapple orange |
### A LA CARTE

**BAKERY FRESH**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Muffins</strong> (dozen)</td>
<td>$38.00</td>
<td>Banana nut, blueberry, orange cranberry, chocolate chip</td>
</tr>
<tr>
<td><strong>Bagels</strong> (dozen)</td>
<td>$42.00</td>
<td>Plain, blueberry, raisin cinnamon, sesame, onion</td>
</tr>
<tr>
<td><strong>Danish</strong> (dozen)</td>
<td>$39.00</td>
<td>Cheese, cherry, apple, apricot, blueberry</td>
</tr>
<tr>
<td><strong>Breakfast Breads</strong> (loaf – serves 8)</td>
<td>$37.00</td>
<td>banana nut, zucchini, orange cranberry, carrot, chocolate chip, lemon poppy seed</td>
</tr>
<tr>
<td><strong>Scones</strong> (dozen)</td>
<td>$42.00</td>
<td>Plain, chocolate chip, blueberry, maple pecan</td>
</tr>
<tr>
<td><strong>Croissants</strong> (dozen)</td>
<td>$42.00</td>
<td>Plain, chocolate and almond</td>
</tr>
<tr>
<td><strong>Assorted Healthy Breakfast Muffins</strong> (dozen)</td>
<td>$40.00</td>
<td>Bran and low-fat blueberry</td>
</tr>
<tr>
<td><strong>Brownies</strong> (dozen)</td>
<td>$38.00</td>
<td>Fudge and walnut</td>
</tr>
<tr>
<td><strong>Fresh Baked Cookies</strong> (dozen)</td>
<td>$38.00</td>
<td>Chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter, turtle and triple chocolate</td>
</tr>
<tr>
<td><strong>Rice Krispy Treats</strong> (dozen)</td>
<td>$36.00</td>
<td>Plain and chocolate dipped</td>
</tr>
<tr>
<td><strong>Half Sheet Cake</strong> (40 slices)</td>
<td>$125.00</td>
<td>Choice of fruit or cream filling</td>
</tr>
<tr>
<td><strong>Full Sheet Cake</strong> (80 slices)</td>
<td>$225.00</td>
<td>Choice of fruit or cream filling</td>
</tr>
<tr>
<td><strong>Chocolate Dipped Strawberries</strong> (dozen)</td>
<td>$38.00</td>
<td>3 dozen minimum order</td>
</tr>
<tr>
<td><strong>Raspberry Sammies</strong> (dozen)</td>
<td>$36.00</td>
<td></td>
</tr>
<tr>
<td><strong>Lemon Bars</strong> (dozen)</td>
<td>$36.00</td>
<td></td>
</tr>
<tr>
<td><strong>Jumbo Almond or Chocolate Dipped Biscotti</strong> (dozen)</td>
<td>$44.00</td>
<td></td>
</tr>
<tr>
<td><strong>Blondie Bars</strong> (dozen)</td>
<td>$36.00</td>
<td></td>
</tr>
<tr>
<td><strong>Pecan Bars</strong> (dozen)</td>
<td>$36.00</td>
<td></td>
</tr>
</tbody>
</table>

*Custom artwork available upon request. Please speak to your catering sales representative. Gluten Free Items available upon request.*
# A LA CARTE

## SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Seasonal Fruit and Berries</td>
<td>$5.95</td>
</tr>
<tr>
<td>Toasted coconut and vanilla bean yogurt</td>
<td></td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$1.50</td>
</tr>
<tr>
<td>Assorted Yoplait Yogurt</td>
<td>$3.75</td>
</tr>
<tr>
<td>Assorted Individual Cereals and Milk</td>
<td>$4.50</td>
</tr>
<tr>
<td>Individual Bags of Snacks Choice of chips or pretzels</td>
<td>$3.00</td>
</tr>
<tr>
<td>Tortilla Chips (per person) With salsa and guacamole</td>
<td>$8.50</td>
</tr>
<tr>
<td>Potato Chips and Dip (per person) Please select one from the following:</td>
<td>$4.50</td>
</tr>
<tr>
<td>· Caramelized Onion</td>
<td></td>
</tr>
<tr>
<td>· Spicy Cajun</td>
<td></td>
</tr>
<tr>
<td>· Garlic Parmesan</td>
<td></td>
</tr>
<tr>
<td>Pretzel Twists (pound)</td>
<td>$18.00</td>
</tr>
<tr>
<td>Mixed Nuts (pound)</td>
<td>$28.00</td>
</tr>
<tr>
<td>Snack Mix (pound) Traditional or spicy</td>
<td></td>
</tr>
<tr>
<td>Giant Soft Pretzels (dozen) Served with choice of mustard or nacho cheese sauce</td>
<td>$42.00</td>
</tr>
<tr>
<td>Quaker Chewy Granola Bars</td>
<td>$3.00</td>
</tr>
<tr>
<td>Kellogg’s Nutri Grain Bar</td>
<td>$3.00</td>
</tr>
<tr>
<td>Assorted Candy Bars (each full size)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Ice Cream Novelties (each)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Premium Ice Cream Novelties</td>
<td>$6.50</td>
</tr>
<tr>
<td>Individual Size Bags of Popcorn (each)</td>
<td>$3.75</td>
</tr>
</tbody>
</table>
BREAK SERVICE
BREAK

BREAK SERVICE
Based on a 90 minute Serve Time

**Death by Chocolate Break** $16.50
Chocolate dipped Oreo cookies, pretzel rods, strawberries and peanuts
Double fudge brownies and double chocolate chip cookies
Served with assorted milks, freshly brewed coffee, decaffeinated coffee and hot teas

**Southwest Harvest Break** $19.75
Grilled local vegetable antipasto display
Herb marinated olives and roasted peppers
Gourmet cheese board with regional favorites
Chipotle and grilled onion dip
Toasted specialty flat breads and lavosh crackers
Served with freshly brewed coffee, decaffeinated coffee and hot teas

**Ball Park Break** $15.50
Gourmet soft pretzels with mustard, mini hot dogs
Individual bags of dry roasted peanuts and popcorn
Served with freshly brewed coffee, decaffeinated coffee and hot teas

**Build Your Own Trail Mix Station** $17.75
Based on 8 oz per person
Salted peanuts, Chex, pretzels, M&M’s, chocolate chips, yogurt covered raisins
Served with assorted sodas and bottled water

**Intermission Break** $18.50
Individual bags of popcorn, bags of pretzels, bags of assorted chips, Cracker Jacks and assorted mini candy bars
Bottled water and sodas
Served with freshly brewed coffee, decaffeinated coffee and hot teas

**Power Up Break** $24.50
Power bars, granola bars, Nutri Grain bars and Gatorade bars
Bananas, apples and oranges
Bottled water and Gatorade
Served with freshly brewed coffee, decaffeinated coffee and hot teas

*Minimum of 50 guests.*
LUNCH

BOX LUNCH

**Traditional Box Lunch**  $19.00  
Selection of sandwich on a freshly baked marble roll:
- Turkey and Swiss cheese
- Roast beef and cheddar cheese
- Ham and cheddar cheese
- Grilled vegetables

Served with individual bag of potato chips and gourmet chocolate chip cookie, soda or bottled water

**Gourmet Wrap Box Lunch**  $22.00  
Selection of gourmet wrap sandwich:
- Southwest roast beef wrap with grilled peppers
- Oven roasted turkey with pesto wrap
- Grilled vegetable wrap

Served with gourmet potato chips, pasta salad and gourmet brownie, soda or bottled water

**Gourmet Salad Box Lunch**  $23.00  
Selection of gourmet salad:
- Barbecue chicken salad, with red onion, red bell peppers, cheddar cheese, black beans and honey mustard dressing
- Southwest chicken Caesar salad – grilled breast of chicken served with chopped romaine, queso fresco, cherry tomatoes, tortilla croutons and chipotle Caesar dressing
- Beef fajita salad with iceberg combo with peppers, onions and corn with shredded jack cheese and chipotle ranch. Served with a cumin and sundried tomato roll

Served with gourmet potato chips and gourmet brownie, soda or bottled water

**Southwest Steak**  $25.00  
- Shaved beef with southwest seasonings, sautéed pepper and onions, chipotle aioli served on jalapeño cheese ciabatta bread
- Mex-Tex bean salad

Served with gourmet chips and cookie, soda or bottled water

Gluten Free Boxed Lunches available upon request
We recommend adding whole fruit to your box lunch! Ask your catering sales representative for additional information.
LUNCH

CHILLED PLATED LUNCH

Chilled Plated Lunch Entrées include hearth baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

ENTRÉES

Please select one from the following:

- **Achiote Rubbed Chicken Breast** $25.00
  Chopped romaine and iceberg combo with cumin scented oven dried tomatoes, roasted corn salsa, polenta crouton speckled with jalapeño, honey ancho vinaigrette

- **Southwest Marinated Shrimp** $27.00
  Marinated and grilled shrimp served over spring mix greens with carrots, hearts of palm, roasted bell peppers, thinly shaved red onions, jicama, citrus segments, jalapeño cheese and tortilla croutons, toasted cumin and cilantro vinaigrette

- **Sun-Dried Tomato Pesto Rubbed Chicken Sandwich** $24.50
  Grilled breast of chicken topped with sun dried tomato pesto, roasted red peppers and provolone cheese, served on a ciabatta roll, grilled vegetable salad, lettuce, tomato and pickle spear

- **Horseradish Tenderloin** $37.00
  Sliced beef tenderloin with a horseradish Brie cheese spread and caramelized onions. Served open face on flaky croissant with spring mix salad, garnished with cherry tomato and red onion, baked potato salad, cayenne-spiced fried onions

- **Pulled Barbecue Porkwrap** $24.50
  Smoky pulled pork with Tex-Mex slaw and red onion marmalade, rolled in a chipotle tortilla, cumin-scented black bean and roasted corn salad

Customized Chilled Plated Lunches available starting at $26.00 per guest.

DESSERTS

Please select one from the following:

- **New York Cheesecake** three-berry coulis
- **Chocolate Flourless Cake** double chocolate sauce and chocolate shaving garnish
- **French Apple Torte** cinnamon anglaise

Minimum of 25 Guests
PLATED LUNCH continued

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

SALADS
Please select one from the following:

Baby Spinach Salad
Tossed baby spinach with grape tomatoes, sliced cucumbers, hard boiled eggs, candied pecans and golden raisins, spiced mustard vinaigrette

Classic Caesar Salad
Chopped romaine lettuce, homestyle croutons and shredded Parmesan cheese, classic Caesar dressing

Iceberg Wedge Salad
Wedge of iceberg lettuce, sliced radishes, chopped bacon bits, roma tomatoes and crumbled blue cheese, balsamic vinaigrette or blue cheese dressing

Spring Mix Salad
Red and yellow pear tomatoes, radishes, carrot curls and croutons, sherry vinaigrette

Southwest Caesar Salad
Wedge of romaine topped with shredded Mexican cheese, black olives, pico de gallo and polenta croutons, spicy chipotle Caesar dressing

Butter Lettuce Salad
Butter lettuce with Dallas made scamorza cheese, oven-dried tomatoes, shaved red onions and prosciutto crisps, cilantro pesto vinaigrette

(add $1.50 per person)
PLATED LUNCH

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

ENTRÉES
Please select one from the following:

- **Fort Worth Pollo $36.00**
  Achiote painted bone in breast of chicken with smoked poblano cream, cumin scented polenta, green bean, roasted red pepper and pearl onion fricasee

- **Chicken Saltimbocca $38.00**
  Seared breast of chicken with thinly sliced prosciutto ham, fresh sage, fontina cheese and roasted garlic bordelaise, four cheese risotto, Italian vegetable medley

- **Grilled Barbacoa Chicken $37.00**
  Mexican-spiced breast of chicken, topped with chipotle cream sauce, Mexican risotto, oven roasted baby carrots

- **Modelo Braised Short Rib of Beef $48.00**
  Beef short rib braised in Negro Modelo and Southwest spices, sweet potato and vegetable succotash

- **Granny’s Pork Chop $34.00**
  Grilled center cut pork chops with sauteed granny smith apples and caramelized onions, horseradish mashed potatoes, rendered pork belly green beans

- **Chile Spiced Salmon $39.00**
  Seared salmon filet crusted with sweet and spicy chiles, lime and cilantro-scented rice, warm three bean salad

Customized Plated Lunches Available Starting At $38.00 Per Guest. Please Speak To Your Catering Sales Representative. Minimum of 25 Guests.

DESSERTS
Please select one from the following:

- **New York Cheesecake** three-berry coulis
- **Chocolate Flourless Cake** double chocolate sauce and chocolate shaving garnish
- **French Apple Torte** cinnamon anglaise
- **Italian Cream Cake** Tuaca and vanilla bean-infused syrup
- **White Chocolate Mousse Cake** peppered pineapple compote
LUNCH

BUFFETS

Included with your Luncheon Buffet are hearth baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

Across the Border  $32.50
Mixed green salad with tortilla croutons and cherry tomatoes
Chipotle ranch dressing
Tex-Mex slaw
Beef and chicken fajitas with shredded Mexican cheese, sour cream and salsa
Warm flour tortillas (substituted for rolls)
Cheese enchiladas with chile verde sauce
Roasted corn with peppers and onions
Barracho beans
Mexican double fudge cake

Rodeo Buffet  $34.50
Chopped iceberg lettuce with cucumber, tomato, shredded cheese and black olives
Red wine vinaigrette and buttermilk ranch dressing
Creamy coleslaw
Smoked sliced brisket with peach and habañero barbecue sauce
Grilled breast of chicken with honey and ancho chili sauce
Ranch style beans
Corn on the cob with salsa butter
Sweet corn muffins
Peach cobbler and pecan pie

Minimum of 50 Guests
BUFFETS continued

Texas Size Deli Lunch Buffet $31.00
Iceberg and romaine combo salad with sliced mushrooms, cucumbers, Roma tomatoes and fresh sprouts
Buttermilk ranch or Italian dressings
Baby red potato salad and garden vegetable pasta salad
Sliced ham, turkey, roast beef, salami and imported sliced cheeses
Herb mayonnaise and dijon mustard
Lettuce, tomato and red onion
Assortment of freshly baked rolls and sliced breads
Carrot cake and lemon cream cake

Little Italy Buffet $33.50
Spring lettuce mix with red onion, black olives and Roma tomatoes
Italian vinaigrette and ranch dressing
Cherry tomato and Mozzarella cheese salad
Four cheese cappelletti in spicy marinara
Pan seared breast of chicken marsala
Grilled vegetable lasagna
Roasted Italian vegetables
Fresh baked rolls and focaccia breadsticks
Tiramisu cake

Custom menus are available starting at $34.95. Please speak to your Catering Sales Representative. Minimum of 50 Guests.
LUNCH

PREMIUM BUFFET

The Premium Lunch Buffet offers many combinations of foods to best suit your attendees. Included with your luncheon buffet are hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot and iced teas.

Premium Lunch Buffet $46.00

SALADS
Please select two options from the following:

- *Mesclun Mixed Greens*
  Cherry tomatoes, shredded carrots and sliced red onions, buttermilk ranch dressing or house-made honey ancho vinaigrette

- *Classic Caesar Salad*
  Chopped romaine lettuce, Parmesan cheese, cherry tomatoes and homemade croutons, classic Caesar dressing

- *Baby Spinach Salad*
  Sliced strawberries, blue cheese crumbles and toasted almonds, sweet honey vinaigrette

- *Grilled Vegetable Salad*
  Aged balsamic glaze and fresh Parmesan cheese, four-bean salad, extra virgin olive oil, toasted cumin and roasted garlic

- *Tomato, Red Onion and Cucumber Salad*
  Sweet vinegar and olive oil, finished with fresh basil

ENTRÉES
Please select two options from the following:

- *Tortilla Crusted Breast of Chicken*
  Smoky chipotle cream

- *House-Smoked Pork Loin*
  Ginger and red onion confit

- *Black and White Sesame Seed Speckled Mahi Mahi*
  Soy and hoisin glaze

- *Tri-Color Tortellini*
  Four cheese pesto alfredo

- *Grilled Southwest Spiced Flat Iron Steak*
  Smoked poblano cream and fried onion straws

- *Grilled Breast of Herb Marinated Chicken*
  Wild mushroom ragoût

SIDES
Please select two options from the following:

- *Wild Mushroom Risotto*
- *Herb-Roasted Baby Red Potatoes*
- *Cheddar Potato Au Gratin*
- *Creamy Cumin-Scented Polenta*
- *Fricassee of Green Beans, Roasted Red Peppers and Pearl Onions*
- *Seasonal Vegetable Medley*

DESSERTS
Please select two options from the following:

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

Minimum of 50 Guests.
PLATED DINNER continued

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

SALADS
Please select one from the following:

- Baby Iceberg Wedge
  Silvered red onions, shaved carrots, crispy pancetta bacon and herb-speckled oven-dried tomatoes, tangy ranch dressing or sweet balsamic vinaigrette

- Caesar Wedge Salad
  Romaine lettuce wedge, garlic herb croutons and Parmesan cheese, classic Caesar dressing

- Gazpacho salad
  Romaine wedge with julienne peppers and onions, sliced cucumbers, cherry tomatoes and fresh cilantro, charred tomato and cucumber vinaigrette

- Southwest Root Vegetable Salad
  Baby red oak, root vegetable julienne of beets, jicama, carrots, red onions and asparagus, housemade honey ancho vinaigrette
PLATED DINNER

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

ENTRÉES
Please select one from the following:

- **Chipotle Lime Breast of Chicken** $42.00
  - Bone-in grilled breast of chicken with adobo and lime jus lie
  - Cilantro scented rice pilaf and baby carrots

- **Barbecue Glazed Halibut** $48.00
  - Oven roasted halibut glazed with housemade barbecue sauce
  - Vegetable julienne and roasted new potatoes

- **Grilled Carne Asada Style Beef** $54.00
  - Strip loin of beef marinated in carne asada spices
  - Mexican rice pilaf and roasted corn and peppers

- **Three Peppercorn-Crusted Grilled Filet of Beef Tenderloin** $58.00
  - Red wine thyme butter and aged white cheddar au gratin potatoes
  - French style green beans with applewood smoked bacon and red wine demi

- **Herb-Crusted Flat Iron Steak and Maryland Crab Cake** $62.00
  - Local grown shiitake mushroom ragout
  - Roasted garlic mashed potatoes and baby vegetables
DINNER

PLATED DINNER continued

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

DESSERTS
Please select one from the following:

- **New York Cheesecake**
  Three-berry coulis

- **Chocolate Flourless Cake**
  Double chocolate sauce and chocolate shaving garnish

- **French Apple Torte**
  Cinnamon anglaise

- **White Chocolate Mousse Cake**
  Strawberry compote

- **Praline Cheesecake**
  Caramel sauce and whipped cream

- **Tres Leche Cake**
  Kiwi coulis and chantilly cream

Customized Plated Dinners available starting at $40.00 per guest.
Please speak to your catering sales representative.
RECEPTION MENUS
RECEPTION

COLD HORS D’OEUVRES
Minimum order of 50 pieces per item. Prices below are for individual pieces.

- **Antipasti Skewer** $5.25
  - With sweet basil pesto
- **Poached Jumbo Shrimp** $5.50
  - With southwest cocktail sauce and lemon wedges
- **Duck Confit** $4.50
  - With wild berry compote
- **Mediterranean Salsa** $3.50
  - With garlic crostini
- **California Roll** $4.25
  - With wasabi, pickled ginger and soy
- **Smoked Salmon Pinwheel** $4.50
  - On croustade
- **Shrimp Canapé** $5.25
  - With sweet onion confit
- **Brie and Date Canapé** $3.75
- **Tomato Bruschetta** $3.50
  - On herbed focaccia croustade
- **House-Smoked Chicken** $3.75
  - On tortilla round with avocado puree

HOT HORS D’OEUVRES
Minimum order of 50 pieces per item. Prices below are for individual pieces.

- **Asparagus with Cheese** $4.00
  - In phyllo
- **Beef Brochette** $5.25
  - With Southwest catsup
- **Mini Beef Wellington** $5.50
- **Beef Empanada** $3.75
- **Vegetable Egg Roll** $3.50
  - With sweet soy dipping sauce
- **Bay Scallop** $4.75
  - Wrapped in smoked bacon
- **Thai Chicken Spring Roll** $3.75
  - With ponzu sauce
- **Brie and Pear** $5.00
  - In phyllo
- **Mini Smoked Chicken Quesadilla** $3.50
- **Ancho Painted Beef Saté** $5.25
- **Honey and Mustard Seed Chicken Saté** $4.75
- **Mini Crab Cake** $5.50
  - With spicy Cajun rémoulade
- **Texas White Wings** $4.75
  - Chicken breast stuffed with jalapeño and wrapped in bacon
- **Southwest Spiced Chicken Saté** $4.75
  - With spicy chipotle dipping sauce

Custom options available upon request. Please speak to your catering sales representative.
RECEPTION STATIONS

**Imported and Domestic Cheese Display** $7.50
Garnished with seasonal fruit, sliced baguettes and assorted crackers

**Display of Sliced Seasonal Fruit and Berries** $5.95
Caramelized orange and honey dipping sauce

**Fresh Vegetable Crudité** $5.00
Chipotle-infused ranch and classic blue cheese dips

**Baked Brie** (Each wheel serves 30 guests) $250.00
Imported Brie topped with a choice of sweet or savory fillings, wrapped in puff pastry and baked until golden brown, served warm.

*Selection of one topping:*
- Raspberry Compote
- Caramelized Onion
- Apple and Raisin Confit
- Sweet Basil Pesto

Stations below require a 90 minute service time. Prices are per person

**Pasta Station** $13.00
Tri-colored cheese tortellini and penne pasta

*Selection of two sauces:*
- Marinara Sauce
- Alfredo Sauce
- Pesto Sauce
- Spicy Tomato Coulis

Served with diced ham, green peas, roasted peppers and sliced mushrooms, bread sticks

**Nacho Station** $13.50
Freshly fried tortilla chips with fajita spiced ground beef, spicy cheese sauce, Salsa, sour cream, black olives and housemade pico de gallo

**Bruschetta and Flat Bread Station** $17.00
Served with extra virgin olive oil and a variety of toasted flat breads

*Specialty toppings to include:*
- Garlic Tomato Basil
- Black Olive Tapanade
- Sun-Dried Tomato Hummus
- Minted Baba Ghanoush

**Fried Chicken and Waffle Station** $10.50
Golden fried breast of chicken, Belgian waffles, shaved bacon and Vermont maple syrup

*A $150.00++ fee per uniformed chef required. Custom options available upon request. Please speak to your catering sales representative.*
RECEPTION

RECEPTION STATIONS continued

Prices below are per person.

**Southwest Macaroni and Cheese** $8.50
Fresh macaroni in a spicy pepper jack cheese sauce, served with spicy chili, diced ham, roasted peppers, asparagus tips, julienne vegetables and sliced jalapeños

**Chicken Sate Station** $15.00
Chicken sates in far east spices cooked on hibachi grill with Thai peanut sauce

**Achiote Shrimp Station** $17.00
Large seared achiote shrimp, cooked on comal
Cilantro jalapeño pesto, roasted corn and black bean relish

**Sushi Station Market Price**
Assortment of fresh sushi made by sushi chefs, with wasabi, soy and pickled ginger

**Short Rib Tortellaci Station** (per piece) $4.75
With wild mushrooms and marsala cream

**Chicken or Pork Carnita Street Taco Station** (per person) $12.95
Baby corn tortillas, slow simmered choice of chicken or pork with carnita seasoning, condiments of tomatillo salsa, salsa rojo, diced white onion, cilantro and lime

*Requires a minimum 50 guests. *A $150.00++ fee per uniformed chef required.
Custom options available upon request. Please speak to your catering sales representative.
RECEPTION

CARVED TO ORDER STATIONS

**Golden Herb Roasted Bone-In Turkey Breast** *(serves 35 guests) $275.00*
Served with herb aioli and orange cranberry compote and freshly baked silver dollar rolls

**Steamship Round of Beef** *(serves 150 guests) $800.00*
Slow-roasted and finished with ancho chipotle rub, served with assorted silver dollar rolls and fresh flour tortillas

**Grain Mustard and Black Pepper Crusted Tenderloin** *(serves 25 guests) $300.00*
Served with grain mustard, herb mayonnaise and freshly baked silver dollar rolls

**High Plains Pork Loin** *(serves 35 guests) $250.00*
House smoked center cut pork loin
Served with honey habañero barbecue sauce and brioche silver dollar rolls

**Carnita Marinated Baron of Beef** *(serves 75 guests) $500.00*
Baron of beef marinated in carnita spices and oven-roasted, served with warm flour tortillas, adobo mayonnaise and pico de gallo

**Mexican Vanilla Bean and Honey Glazed Ham** *(serves 35 guests) $425.00*
Served with dijon mustard and silver dollar rolls

**Cradled Pork Loin** *(serves 35 guests) $275.00*
Mesquite-smoked pork loin topped with apple raisin confit, wrapped in puff pastry and served golden brown

**Asada-Style Striploin of Beef** *(serves 35 guests) $350.00*
Striploin of beef with fiery serrano salt, lime and cilantro aioli, warm flour tortillas and silver dollar rolls

*A $150.00++ Fee per uniformed chef required.*
DESSERT STATIONS

Minimum of 50 guests. A 90 minute service time is required. Prices below are per person.

Ice Cream Social $12.00
Premium vanilla ice cream, assorted parlor toppings, nuts, cherries, whipped cream, shredded toasted coconut, chopped assorted candy bars and cookies. Served with freshly brewed coffee and decaffeinated coffee.

Strawberry Shortcake Station $14.50
Build your own strawberry shortcake station to include:
- Fresh strawberries and mixed berry compote, shortcake biscuits, pound cake, chocolate sauce and whipped cream
- Served with freshly brewed coffee and decaffeinated coffee.
BEVERAGE MENUS
## Hosted Beverages

<table>
<thead>
<tr>
<th>Premium Liquors (per drink)</th>
<th>$7.00</th>
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<tbody>
<tr>
<td>Absolute Vodka</td>
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<tr>
<td>Beefeater Gin</td>
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<tr>
<td>Bacardi Superior Rum</td>
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<tr>
<td>Jose Cuervo Gold Tequila</td>
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<tr>
<td>Dewar’s White Label Scotch</td>
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<tr>
<td>Jack Daniel’s Bourbon</td>
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<tr>
<td>Seagram’s VO Blended Whiskey</td>
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</tbody>
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<thead>
<tr>
<th>Deluxe Wine (per glass)</th>
<th>$7.00</th>
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<tbody>
<tr>
<td>Dark Horse – Cabernet Sauvignon</td>
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<tr>
<td>Chardonnay</td>
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</tbody>
</table>

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<thead>
<tr>
<th>Premium Wine (per glass)</th>
<th>$9.00</th>
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<tbody>
<tr>
<td>Chalone Monterey County – Cabernet Sauvignon</td>
<td></td>
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<tr>
<td>A by Acacia Unoaked – Chardonnay</td>
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</tbody>
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<thead>
<tr>
<th>Domestic Beer (per bottle)</th>
<th>$5.00</th>
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<tbody>
<tr>
<td>Budweiser</td>
<td></td>
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<tr>
<td>Bud Light</td>
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<tr>
<td>Coors Light</td>
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<tr>
<td>Miller Lite</td>
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<tr>
<td>O’Doul’s Amber (non-alcoholic)</td>
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<thead>
<tr>
<th>Imported</th>
<th>Microbrew Beer (per bottle)</th>
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<tbody>
<tr>
<td>Shiner Bock</td>
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<tr>
<td>Blue Moon</td>
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<tr>
<td>Sam Adams</td>
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<tr>
<td>Heineken</td>
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<tr>
<td>Corona Extra</td>
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<tr>
<th>Draft Beer</th>
<th>Domestic (per keg)</th>
<th>$475.00</th>
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</thead>
<tbody>
<tr>
<td>Draft Beer</td>
<td>Imported (per keg)</td>
<td>$675.00</td>
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</table>

Imported/Micro Brews available upon request. Prices vary. Customization of all liquor, beer and wine available upon request. Please consult with your catering sales representative for pricing.

A bartender fee of $150.00 ++ will apply to all bars. If cash bars generate $1,000 in sales per bartender this fee will be waived.
## WINE BAR OPTIONS

### Chardonnay
- **Dark Horse**: $29.00
- **A by Acacia Unoaked**: $34.00
- **Chalone Monterey County**: $36.00
- **Bonterra**: $38.00

### Cabernet
- **Dark Horse**: $29.00
- **Chalone Monterey County**: $37.00
- **William Hill Winery**: $42.00

### Merlot
- **Sterling Vintner’s Collection**: $31.00

### Pinot Noir
- **Concha y Toro Casillero del Diablo**: $33.00
- **Jekel**: $42.00
- **Chalone Monterey County**: $44.00

### Pinot Grigio
- **Sterling Vintners Collection**: $35.00
WINE BAR OPTIONS continued

**Moscato**
- Butterfly Kiss $32.00

**Malbec**
- Alamos $37.00

**Red Blend**
- Apothic Winemaker’s Red Bonterra Vineyards $36.00
- The McNab Biodynamic $74.00

**Zinfandel**
- Bonterra Vineyards $43.00

**Syrah**
- Concha y Toro Casillero del Diablo $32.00

Wines are subject to change based upon availability.
We remind you that Texas State law prohibits the serving of alcoholic beverages to patrons under the age of 21 and no alcoholic beverages shall be brought into or removed from the Dallas Convention Center.
OUR POLICY

As Dallas Convention Center’s exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it’s a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate’s culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

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

Exclusivity
Centerplate maintains the exclusive right to provide all food and beverage in the Dallas Convention Center. All food and beverages, including water, must be purchased from Centerplate.

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

Service Charges and Tax
A 21% “House” or “Administrative” charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The “House” or “Administrative” charge of 21% is added to your bill for this catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

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

Payment Policy
A 90% deposit and signed Catering Services Agreement is due 45 days prior to the start of your event. The remaining balance will be due five (5) business days prior to the start of your event. In the event that additional charges are incurred during the event, the adjusted remaining balance is required within 15 days following the receipt of the Final Invoice. Customer will pay interest at the rate of 1.5% from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

For social events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the event. The remaining balance of payment is required 72 business hours prior to the event by either cashier’s check or credit card. Any additional charges incurred during the function will be due upon completion of the event.

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

All food and beverage events located in the exhibit halls and non-carpeted areas with the exception of

Plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

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

POLICIES AND SERVICES continued

Linen Service
Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your catering sales professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

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

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

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

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

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

For additional concession carts/fixed outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per outlet/cart.
Guarantees
The customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of persons the customer guarantees will attend the event (the “Guaranteed Attendance”). There may be applicable charges for events with minimal attendance.

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

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

- If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.

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

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

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

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

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

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere, and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

Centerplate Stir™ is our new strategic design initiative, formed to imagine and create custom hospitality solutions as uniquely compelling as the events and venues and teams they support.