

Home Plate

Holiday Menu

Contact:

Phoebe Peterson

(817) 575-8319

phoebe.peterson@arlingtontx.gov

701 Brown Blvd, Arlington TX 76011

Custom Menus are available upon request

Lunch Buffet

*All Selections include Ice Water, Iced Tea, and Freshly Brewed Salter Bros. Coffee
Artisan Rolled with Butter are provided with all buffet options*

Salads *(Choose 1)*

Classic Caesar

Parmesan Cheese, Croutons, House Caesar Dressing

House Garden Salad

*Mixed Greens, Tomatoes, Cucumbers, Cheese, Croutons, Onions
Served with Black Pepper Ranch Dressing and Balsamic Vinaigrette*

Taste of the Holidays Salad

Mixed Greens, Candied Pecans, Cranberries, Goat Cheese, Pepitas, Lemon Chardonnay Vinaigrette

Entrées *(Choose 1 or 2)*

Herb Roasted Chicken Breast *Cranberry Glaze, Rosemary*

Braised Short Rib *Cabernet Demi-Glace*

Roasted Striploin *Herb Chimichurri*

Pan Seared Atlantic Salmon *Tarragon Crème Sauce*

Grilled Mahi-Mahi *Lime Butter Sauce, Tomatoes, Cilantro*

Sides *(Choose 2)*

Haricot Vert and Honey Glazed Carrots

Brocolini and Grilled Squash Medley

Roasted Garlic Whipped Potatoes

Crispy Sage Fingerling Potatoes

Saffron Rice Pilaf

Roasted Sweet Potatoes

Parmesan Orzo Pasta

Desserts

Assorted Dessert Bars & Cookies, Chocolate Chip Bread Pudding

Assorted Holiday Pies +\$2 per person

One Entrée Buffet - \$32 per guest

Two Entrée Buffet - \$37 per guest

Custom Menus are available upon request

All buffet prices are subject to State Sales Tax of 8.25% and 20% Service Charge

Final Guarantee for all Food Counts are Due 72 Hours in advance of the Event

Unused Catering Food may not be taken off the Property.

Consuming raw or undercooked meats, eggs or seafood may increase your risk of foodborne illness

Create Your Own Plated Dinner

*Includes Ice Water, Iced Tea, and Freshly Brewed Salter Bros. Coffee
Artisan Rolled with Butter are provided*

Starter (Choose 1)

Classic Caesar

Parmesan Cheese, Croutons, House Caesar Dressing

House Garden Salad

*Mixed Greens, Tomatoes, Cucumbers, Cheese, Croutons, Onions
Served with Black Pepper Ranch Dressing and Balsamic Vinaigrette*

Taste of the Holidays Salad

Mixed Greens, Candied Pecans, Cranberries, Goat Cheese, Pepitas, Lemon Chardonnay Vinaigrette

Entrée

Duo Entree (Choose 2)

Herb Roasted Chicken Breast *Cranberry Glaze, Rosemary*

Braised Short Rib *Cabernet Demi-Glace*

Roasted Striploin *Herb Chimichurri*

Pan Seared Atlantic Salmon *Tarragon Crème Sauce*

Grilled Mahi-Mahi *Lime Butter Sauce, Tomatoes, Cilantro*

Sides (Choose 2)

Haricot Vert and Honey Glazed Carrots

Broccolini and Grilled Squash Medley

Roasted Garlic Whipped Potatoes

Crispy Sage Fingerling Potatoes

Saffron Rice Pilaf

Roasted Sweet Potatoes

Parmesan Orzo Pasta

Dessert (Choose 1)

Crème Brûlée Cheesecake with Mixed Berries

Chocolate Bundt Cake with Bourbon Caramel

\$42 per guest

All plated dinner prices are subject to State Sales Tax of 8.25% and 28% Service Charge

Final Guarantee for all Food Counts are Due 72 Hours in advance of the Event

Unused Catering Food may not be taken off the Property.

Consuming raw or undercooked meats, eggs or seafood may increase your risk of foodborne illness

Dinner Buffet

*All Selections include Ice Water, Iced Tea, and Freshly Brewed Salter Bros. Coffee
Artisan Rolled with Butter are provided with all buffet options*

Salads *(Choose 1)*

Classic Caesar

Parmesan Cheese, Croutons, House Caesar Dressing

House Garden Salad

*Mixed Greens, Tomatoes, Cucumbers, Cheese, Croutons, Onions
Served with Black Pepper Ranch Dressing and Balsamic Vinaigrette*

Taste of the Holidays Salad

Mixed Greens, Candied Pecans, Cranberries, Goat Cheese, Pepitas, Lemon Chardonnay Vinaigrette

Entrées *(Choose 2 or 3)*

Herb Roasted Chicken Breast *Cranberry Glaze, Rosemary*

Braised Short Rib *Cabernet Demi-Glace*

Roasted Striploin *Herb Chimichurri*

Pan Seared Atlantic Salmon *Tarragon Crème Sauce*

Grilled Mahi-Mahi *Lime Butter Sauce, Tomatoes, Cilantro*

Sides *(Choose 2)*

Haricot Vert and Honey Glazed Carrots

Brocolini and Grilled Squash Medley

Roasted Garlic Whipped Potatoes

Crispy Sage Fingerling Potatoes

Saffron Rice Pilaf

Roasted Sweet Potatoes

Parmesan Orzo Pasta

Desserts

Assorted Dessert Bars & Cookies, Chocolate Chip Bread Pudding

Assorted Holiday Pies +\$2 per person

Two Entrée Buffet - \$42 per guest

Three Entrée Buffet - \$47 per guest

Custom Menus are available upon request

All buffet prices are subject to State Sales Tax of 8.25% and 20% Service Charge

Final Guarantee for all Food Counts are Due 72 Hours in advance of the Event

Unused Catering Food may not be taken off the Property.

Consuming raw or undercooked meats, eggs or seafood may increase your risk of foodborne illness