WARWICK MELROSE WEDDING MENU

RECEPTION HORS D’OEUVRES

Cold Hors D’oeuvres
Antipasto Kabob – Mozzarella, Roasted Tomato, Artichoke and Kalamata Olives  44.00 per dozen
Seared Tuna Wontons with Wasabi Aioli and Micro Greens  49.00 per dozen
Beef Carpaccio with Shaved Parmesan and Truffle Essence  49.00 per dozen
Endive and Maytag Mousse with Candied Pecans  40.00 per dozen
Bleu Cheese, Prosciutto and Apple on Crostini  46.00 per dozen
Citrus Cured Salmon on Brioche with Chive Crème Fraîche  42.00 per dozen
Prosciutto and Fig with Local Honey on Lavosh  40.00 per dozen
Mediterranean Bruschetta with Feta and Balsamic Drizzle  38.00 per dozen
Goat Cheese and Oven Roasted Tomato with Basil on Crostini  38.00 per dozen
Caprese (Tomato, Mozzarella and Basil on Skewer)  38.00 per dozen
Cucumber Rondelle with Smoked Salmon and Dill Crème Fraîche  42.00 per dozen
Grilled Naan Flatbread with Manchego, Quince Paste, Candied Pecan and Truffle Honey  43.00 per dozen
Shrimp BLT on Brioche Coin with Chipotle Aioli  45.00 per dozen
Shaved Beef Crostini with Horseradish Cream and Crispy Shallots  45.00 per dozen
Gazpacho Duet Shooter with Brioche Crumbles  55.00 per dozen

Hot Hors D’oeuvres
Spicy Crab Cakes with Cilantro Cream  48.00 per dozen
Mercado Shrimp with Feta, Cilantro and Fresh Lime  52.00 per dozen
Mini Cuban Sandwich with Ham, Melted Cheese and House Made Pickles  50.00 per dozen
Thai Chicken Satay with Coconut Curry on Bamboo Skewer  40.00 per dozen
Mini Polenta Cake with Braised Beef and Sweet Onion Confit  42.00 per dozen
Applewood Smoked Bacon Wrapped Scallops on Bamboo Skewer  44.00 per dozen
Sundried Tomato Boursin Stuffed Mushroom Caps  38.00 per dozen
Thyme and Garlic Mushroom Tart with Balsamic Drizzle  40.00 per dozen
Grilled Baby Lamb Chops with Olive Tapenade  50.00 per dozen
Bacon Wrapped Tenderloin with Bourbon Drizzle  51.00 per dozen
Mushroom and Boursin Cheese in Phyllo Dough  42.00 per dozen
Shrimp Spring Roll with Thai Vinaigrette  48.00 per dozen
Vegetable Samosa with Mango Chutney  40.00 per dozen
Spanakopita (Spinach and Feta Cheese in Phyllo Dough)  42.00 per dozen
Five Spice Calamari - Served in Take-Out Boxes  60.00 per dozen
Pulled Pork Tartlets with Cherry Apple Slaw  50.00 per dozen
Tomato Basil Soup with Jalapeño Grilled Cheese Topper  45.00 per dozen
Lobster Bisque Shooter with Claw Meat Relish  55.00 per dozen

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WEDDING RECEPTION PACKAGES

An Affair to Remember
Butler Passed Hors D’oeuvres
Choose Four (4) Total from Hot and Cold Selections

Displays
Domestic Hand Crafted Cheeses and Best Selection of Fresh Seasonal Fruits
Pan Seared Sweet Basil Chicken with Roasted Garlic and Shallot Pan Reduction

Grilled and Marinated Farmers Market Vegetables - Marinated Artichoke Hearts, Grilled Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers

Carving Station ($100.00 Attendant Fee Required)
Smoked Texas Turkey Breast with Traditional Herbed Gravy
Served with Warm Dinner Rolls

Mac “N” Cheese Bar ($100.00 Attendant Fee Required)
White Cheddar Macaroni and Cheese with Truffle Oil Essence - Tossed to Order with: Apple Wood Smoked Ham, Sautéed Forest Mushrooms, Broccoli, Garlic Shrimp, Bacon and Herbed Bread Crumbs

65.00 per person

My Fair Lady
Butler Passed Hors D’oeuvres
Choose Four (4) Total from Hot and Cold Selections

Displays
Domestic Hand-Crafted Cheeses and the Best Selection of Fresh Seasonal Fruits
Pan Seared Sweet Basil Chicken with Roasted Garlic and Shallot Pan Reduction

Grilled and Marinated Farmers Market Vegetables - Marinated Artichoke Hearts, Grilled Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers

Carving Station ($100.00 Attendant Fee Required)
Smoked Inside Prime Rib with Dijon Mustard, Horseradish Cream and Red Wine Demi
Served with Warm Dinner Rolls

A Taste of Italy Station ($100.00 Attendant Fee Required)
Garganelli Pasta with Truffle Cream, Chopped Bacon, Spinach, Italian Sausage, Chicken and Wild Mushrooms
Tri-Colored Tortellini with Fresh Basil, Roasted Tomatoes, Asparagus Tips and Spinach Side of Truffle Mushroom Cream and Pinot Noir Puttanesca

75.00 per person

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WEDDING RECEPTION PACKAGES CONTINUED

Gone with the Wind

Butler Passed Hors D’oeuvres
Choose Four (4) Total from Hot and Cold Selections

Displays
Domestic Hand Crafted Cheeses and the Best Selection of Fresh Seasonal Fruits with Upgraded Maytag Bleu Cheese and Creamy French Brie
Pan Seared Sweet Basil Chicken with Roasted Garlic and Shallot Pan Reduction
Grilled and Marinated Farmers Market Vegetables - Marinated Artichoke Hearts, Grilled Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers
Pacific North West Salmon Platter - Alder Wood Cold Smoked Salmon with Traditional Garnishes Chopped Egg Whites, Egg Yolks, Minced Red Onion, Chives, Capers, Mini Bagels and Lavosh

Carving Station ($100.00 Attendant Fee Required)
Beef Tenderloin with Dijon Mustard, Horseradish Cream and Red Wine Demi Glace Served with Warm Dinner Rolls

Potato Martini Station ($100.00 Attendant Fee Required)
Traditional Potatoes, Yukon Gold and Whipped Sweet Potatoes, Herb Butter, Smoked Bacon, Chives, Sour Cream, Oven Roasted Tomatoes, Garlic Shrimp, Mini Marshmallows, Forest Mushrooms and Aged Cheddar Cheese

85.00 per person

BUFFET SELECTION
Warwick Melrose Classic Buffet

Butler Passed Hors D’oeuvres
Choose Three (3) Total from Hot and Cold Selections

Buffet Selections
Organic Young Greens with Cranberries, Candied Pecans and Feta
Gemelli Pasta with Roasted Tomato Vinaigrette, Spinach, Kalamata Olives, Smoked Red Onions and Grated Manchego Cheese
Lemon Scented Chicken Breast with Natural Thyme Jus
Sliced Flat Iron Steak with Bordelaise Sauce
Grilled Atlantic Salmon and Preserved Lemon Butter
Whipped Rosemary Potatoes, Sautéed French Green Beans, Steamed Seasonal Vegetables
Warm Dinner Rolls, Butter and Lavosh
LavAzza Iced Tea, Gourmet Blend Regular and Decaffeinated Coffee

65.00 per person

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DISPLAY SELECTIONS

Artisan Cheese and Fruit Display 13.00 per person
Diced Domestic Hand Crafted Cheeses and the Best Selection of Fresh Seasonal Fruits

Upgrade to Premium Cheese Display: Select Three - Maytag wedge, Red Dragon Cheddar, Brazos Valley Horseradish Pecan Cheddar, Southern France Soft Brie, Drunken Goat Cheese or Sage Derby with Local Honey-dried Fruits and Nuts 12.00 per person additional

Grilled and Marinated Farmers Market Vegetables 12.00 per person
Artichoke Hearts, Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers

Pacific Northwest Salmon Platter – Serves 50 Guests 400.00 per platter
Alder Wood Cold Smoked Salmon with Traditional Garnishes Chopped Egg Whites, Egg Yolks, Minced Red Onion, Chopped Chives, Capers Lavosh and Mini Bagels

Mediterranean Fare 15.00 per person
Eggplant Caponata, Tzatziki Cucumber Yogurt Dip, Sun Dried Tomato, Hummus, Couscous Medley of Marinated Olives and Parsley Salad, Grilled Flat Bread and Pita Chips

Spinach and Artichoke Fondue 12.00 per person
A Savory Blend of Parmesan Cheese, Marinated Artichoke Hearts and Spinach Served Warm with Pita Chips and Sliced French Bread
Add Jumbo Lump Crab Meat 15.00 per person

Taste of Mexico 10.00 per person
Pico de Gallo, Charred Tomato Salsa Accompanied with Tortilla Chips Fresh Guacamole and Warm Queso

Charcuterie Display 18.00 per person
Assortment of Cured, Smoked and Spiced Intercontinental Meats served with House Mustards Crostini, Crackers, Assorted Pickles and Olives

Global Sushi Bar (four pieces per person) 20.00 per person
Price Upon Request
California Rolls, Crab Rolls, Spicy Tuna Rolls and Smoked Salmon Rolls Served on Custom Ice Carving

Ocean Bounty $450 (150 pc total)
Display of Poached Shrimp and Snow Crab Claws Served with Caper Rémoulade, Fiery Cocktail Sauce and Lemons

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**Flatbread Station**
Margarita (Fresh Basil, Buffalo Mozzarella, Olive Oil, Fresh Tomatoes)
Buffalo Chicken (House Made Hot Sauce, Bleu Cheese Crumbles, Roasted Chicken Breast)
Italiano (Prosciutto, Pecorino, Arugula, Lemon Oil, Balsamic, Cracked Pepper)
Roasted Mushroom and Garlic (Forest Mushrooms, Sweet Basil Tomato Sauce and Roasted Garlic)

16.00 per person

**CARVING STATIONS**

All Carving Stations are Served with Warm Dinner Rolls
Each Requires an Attendant Fee at 100.00 Each

**Herb Roasted Pork Loin and Apricot Chutney**
Serves 40 Guests
400.00 each

**Smoked Texas Turkey Breast with Brandy Mushroom Cream**
Serves 40 Guests
450.00 each

**Maple and Brown Sugar-Crusted Ham with Mustard Wash**
Serves 60 Guests
600.00 each

**Smoked Salt and Herb-Crusted Prime Rib**
Dijon Mustard, Horseradish Cream and Red Wine Demi Glace
Serves 30 Guests
750.00 each

**Espresso Rubbed Pork Loin**
Chambord Cherry Cream
Serves 40
500.00 each

**Grilled Angus Tenderloin of Beef**
Dijon Mustard, Horseradish Cream and Red Wine Demi Glace
Serves 25 Guests
600.00 each

**Citrus Dill Crusted Cedar Plank Salmon**
Roasted Corn and Caper Relish with Fresh Lemon
Serves 20 Guests
400.00 each

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ACTIONS STATIONS

Each Requires an Attendant Fee at 100.00 Each

**Taste of Italy**
Garganelli Pasta with Herb Oil, Chopped Bacon, Spinach, and Wild Mushrooms
Tri-colored Tortellini with Fresh Basil, Roasted Tomatoes, Asparagus Tips and Spinach Side of Truffle Mushroom Cream and Pinot Noir Puttanesca
14.00 per person

**Chopped Salad Martini Station**
Fresh Romaine, Organic Field Greens and Iceberg Lettuce
Homemade Buttermilk Ranch, Balsamic Vinaigrette, Classic Caesar Dressing
Poached Mini Shrimp, Mesquite Grilled Chicken, Crisp Bacon, Parmesan,
American and Feta Cheeses, Chopped Tomatoes, Garbanzo Beans, Black Olives,
Cucumber, Baby Croutons and Parmesan Bread Sticks
13.00 per person

**Potato Martini Bar**
Traditional Potatoes, Yukon Gold and Whipped Sweet Potatoes, Herb Butter
Smoked Bacon, Chives, Sour Cream, Oven Roasted Tomatoes
Garlic Shrimp, Forest Mushrooms, Mini Marshmallows and Aged Cheddar Cheese
10.00 per person

**Mac 'N' Cheese Martini Bar**
White Cheddar Macaroni and Cheese with Truffle Oil Essence - Tossed to Order with
Apple Wood Smoked Ham, Sautéed Forest Mushrooms, Broccoli, Garlic Shrimp
Bacon and Herbed Bread Crumbs
10.00 per person

**Quesadilla Station**
Chicken, Beef and Vegetable Quesadillas Served with House Made Guacamole
Sour Cream, Pico de Gallo and Charred Tomato Salsa
13.00 per person

**Mini Sliders Station**
Prepared Angus Beef, Sage Chicken and Pulled Pork Sliders on Brioche Bun
Sides of Crispy Onion Strings, BBQ Sauce, Horseradish Pickles, Grain and Dijon Mustard
Ketchup, Mayonnaise, Shredded Lettuce, Tomatoes, Cheddar, Swiss, Pepper Jack and
Shaved Red Cabbage Slaw
13.00 per person

**Avocado Bar**
Halved Avocados with Toppings to Include: Shredded Chicken, Sour Cream
Black Beans, Queso Fresco, Charred Tomato Salsa, Mango Pico De Gallo
Crab Salad OR Shrimp Salad, Charred Corn and Lime Wedges
12.00 per person

**Seafood Martini Station**
Jumbo Lump Crab, Poached Jumbo Shrimp and Bay Scallop Prepared to Order with:
Citrus Vanilla Cream or Lemon Dijon Vinaigrette, Mixed Greens, Chives, Fresh Lemon,
Chopped Avocado and Bacon
20.00 per person

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PLATED DINNER SELECTIONS

Served with Warm Dinner Rolls, Butter and Lavosh
Water, Iced LavAzza Tea and LavAzza Gourmet Blend Coffee upon Request

Soups
Charred Tomato Bisque  
Asparagus Bisque with Creamy Brie  
Smoked Cherry Gazpacho  
Tortilla Soup with Avocado and Fried Tortilla Strips

Salads
Bibb Salad with Sliced Apple, Grape Tomatoes, Toasted Pecans, Goat Cheese and Maple Vinaigrette  
Spinach Salad with Fresh Strawberries, Candied Pecans, Feta and Champagne Vinaigrette  
Mixed Field Greens with Port and Cinnamon Poached Pears, Candied Pecans, Feta and Maple Vinaigrette  
“Wedge” Salad with Applewood Smoked Bacon, Fresh Tomato and Maytag Blue Cheese  
Mixed Baby Greens with Goat Cheese, Grilled Watermelon and Balsamic Vinaigrette (Seasonal)  
Classic Caesar Salad with Brioche Croutons, Shaved Pecorino Romano, Anchovy Dressing and Fresh Lemon  
Fresh Arugula with Trio of Pickled Beets, Avocado, Cucumber and Citrus Vinaigrette

Seafood
Grilled Shrimp, White Cheddar Grits, Corn Relish and Pan Sauce  35.00  
Grilled Atlantic Salmon with Sweet Potato Hash, Griddled Asparagus and Beurre Blanc  35.00  
Pan Seared Red Fish with Sautéed Green Beans, Marbled Potato and Yellow Tomato Sauce  36.00  
Roasted Chilean Sea Bass with Wilted Kale, White Wine Tomato Pan Jus and Yukon Gold Potato Cake  40.00

Poultry
Grilled Chicken Breast, Garlic Mashed Potatoes and Griddled Asparagus with Chipotle Demi-Glace  32.00  
Cajun Rubbed Sliced Turkey Breast over Sautéed Shallots and Kale with Red Potato Hash and Citrus Cream  34.00  
Sundried Tomato Stuffed Airline Chicken Breast with Broccolini and Mustard Smashed Potatoes  36.00  
Herb Roasted Airline Chicken Breast with Bacon Braised Brussels Sprouts, White Wine Rice Pilaf and Port Wine Reduction  37.00  
Maple Leaf Farms Duck Breast over Sweet Carrot Risotto, Roasted Shallots, Haricot Vert and Brandy Apple Chutney  38.00

Meat
Sliced Flat Iron Beef with Bordelaise Sauce, Garlic Mashed Potatoes, Grilled Beefsteak Tomato and Griddled Asparagus  36.00  
Grilled Rib-Eye with Rosemary Maître D’hôtel Butter, Asparagus Francaise and Roquefort au Gratin Potatoes  46.00  
8 oz. Midwestern Angus Filet, Bacon Chive and Fresh Herb Mash, Roasted Forest Mushrooms and Cabernet Demi  48.00

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### Combination Entrées
- Blackened Chicken Breast and Pan Seared Redfish, Garlic Mashed Potatoes, Broccolini and Citrus Ginger Cream and Herb Oil $55.00
- Herb Roasted Chicken Breast with Petite Beef Tenderloin, Bleu Cheese Smashed Potatoes, Sautéed Haricot Vert, Roasted Garlic Demi Glace and Chardonnay Beurre Blanc $60.00
- Grilled New York Strip and Jumbo Gulf Shrimp, Roasted Marble Potatoes, Asparagus Tips, Compound Butter $64.00
- Chimichurri Beef Tenderloin with Gremolata Sea Bass, Lemon Basil Risotto and Petite Vegetables $66.00

### DESSERT AND SWEET DELIGHTS

#### Desserts
- Warm Bread Pudding with Bourbon Sauce $9.00 each
- Classic Vanilla Crème Brûlée with Fresh Seasonal Berries $9.00 each
- Key Lime Pie with Chantilly Créme $9.00 each
- Strawberry Shortcake Topped with Fresh Strawberries $9.00 each
- Chocolate-Chocolate Cake $9.00 each
- Lemon Crème Cake with Lemon Twist Garnish $9.00 each
- Carrot Cake with Cream Cheese Icing $9.00 each
- Classic New York Cheesecake with Strawberry Drizzle $9.00 each
- German Chocolate Cake $9.00 each
- Sweet Italian Zuccotto Cake $9.00 each
- Dulce de Leche Zuccotto Cake with Salted Caramel $9.00 each

#### Mini Dessert Display
Seasonal Tarts, Mousse Shooters, Godiva Chocolates and Assorted Petit Fours $12.00 each (3 pieces per guest)

#### S’mores Station
Chocolate-covered Cinnamon Graham Crackers with House Made Marshmallow Cream Torched to Order (100.00 attendant fee required) $175.00 (50 pieces)

#### “Late Night” Snacks
- Pigs-in-a-Blanket $42.00 per dozen
- Signature Truffle Fries $7.00 per person
- Chicken and Waffles $44.00 per dozen
- Assorted Mini Breakfast Tacos $45.00 per dozen
- Pretzel Bites with Cheddar Cheese and Spicy Mustard Sauce $45.00 per dozen
- Mini Pizza Bites $45.00 per dozen
- Flavored Popcorn - Caramel, Cheddar and Red Chili $9.00 per person
- Mac ‘n Cheese Balls with Avocado Ranch Dipping Sauce $45.00 per dozen
- Mini Milk Shakes - Choice of Chocolate, Vanilla, Strawberry or Salted Caramel $48.00 per dozen

#### Candy Bar
Assorted Apothecary Jars, Vases, Silver Serving Spoons and Organza Take-Away Bags Customized in Your Preferred Colors (Serves Approx. 150 Guests) $700.00 each

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BANQUET BAR SELECTIONS

Executive Brands (10.00)
Choice of Tito’s or Absolute Vodka
Dewar’s White Label
Jack Daniels
Tanqueray
Bacardi Select
Jose Cuervo Gold
Seagram’s V.O.

Top Shelf Brands (12.00)
Grey Goose
Makers Mark Bourbon
Johnny Walker Black
Hendricks Gin
Captain Morgan
Patron Silver
Crown Royal

Warwick Select Wines
Columbia Crest “Two Vines” Washington State
(Chardonnay, Cabernet Sauvignon, and Merlot)
Villa Maria Sauvignon Blanc
Tiefenbrunner, Pinot Grigio, Italy
Irony Pinot Noir

Champagne & Punch
Segura Viudas Brut Reserva, Spain
45.00 per bottle
Champagne Punch
80.00 per gallon
Margarita Punch
80.00 per gallon
Melrose Fresh Fruit Lemonade
55.00 per gallon

Domestic Beer
Budweiser
5.50 per bottle
Bud Light
Miller Lite
Coors Light

Premier Beer
Shiner Bock
5.75 per bottle
Corona
Dos XX
Amstel Light
Heineken
Buckler, Non-Alcoholic

Specialty “His and Hers” Cocktails
13.00 each

Soft Drinks
5.00 each

Fiji Bottled Waters
5.25 each

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RECEPTION BAR PACKAGES

Hosted Bar Packages Offer Unlimited Consumption of Selected Liquor, Beer, Wine and Champagne
House Wine, Beer, Mixers, Bottled Waters and Soft Drinks Included in All Packages
All Bars Require a $150 Bartender Fee Per 100 Guests
All Bars Limited to Four (4) Hours

First Hour Beer, Wine and Champagne Bar - $15.00 Per Person
First Hour Executive Brands Bar - $20.00 Per Person
First Hour Top Shelf Brands - $24.00 Per Person

For Every Additional Hour, Please Add $10.00 Per Person

Pricing for Guests Under Age of 21 - Unlimited Sodas, Bottled Waters, Juice - $20.00 Per Person

Cash Bars Require a Bartender and Cashier
Cashiers Require 100.00 Fee (up to 4 hours)

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REHEARSAL DINNER BUFFET MENUS

TEX-MEX
Large Bowl of Fresh Salad Greens with Assorted Southwestern Toppings
- Ranch Dressing and Balsamic Vinaigrette
Vegetarian Tortilla Soup with Crispy Strips, Avocado and Cheddar Cheese
Fresh Tri-colored Tortilla Chips, Guacamole, Tomato Salsa and Warm Queso Blanco
Beef and Chicken Fajitas with Trio of Bell Peppers and Spanish Onions
Enchiladas Verde with Baby Spinach, Poblano and Roasted Red Peppers, Monterrey Jack Cheese
- Sour Cream Sauce and Charred Tomato Salsa
- Spanish Rice, Rancho Beans and Chili Cilantro Verduras
Warm Caramel Bread Pudding with Cinnamon Anglaise
- Warm Cinnamon Sugar Churros

HOME-STYLE COMFORT
Tossed Greens with Toppings: Tomato, Sliced Cucumbers, Chickpeas,
- Chopped Green Onions, Sliced Black Olives, Shredded Farmhouse Cheddar, Crumbled Bacon Bits
- Hard Boiled Eggs, Sliced Red Onion, Croutons
House Made Ranch Dressing and Balsamic Vinaigrette
- Herb Roasted Chicken Breast with Trumpet Mushroom Cream
- Slow Braised Pot Roast
Honey, Dill and Mustard Glazed Salmon
- Mustard Redskin Potato Salad
Whipped Rosemary Potatoes, Sautéed French Green Beans
Warm Rolls, Breads, Crackers and Butter
Chocolate Cake
- Carrot Cake

Mediterranean
Warm Sourdough Baguette with Herbed Butter and Compound Salt
- Arugula, Shaved Pecorino, Sliced Strawberries and Feta Cheese with Sweet Cherry Vinaigrette
- Grilled Romaine and Iceberg Salad with Kalamata Olives, Roasted Tomatoes
Blue Cheese Crumbles, Chopped Bacon with Gorgonzola Vinaigrette
Roasted Ricciola with Meyer Lemons, Parmesan and Sourdough Breadcrumbs
- Pan-Seared Flank Steak with Sweet Tomato and Port Wine Chutney
Roasted Shallot Creamy Polenta
Eggplant, Squash and Roasted Bell Peppers with Lemon Oil and Basil
- Espresso Cake
- Zucotto Cake

Warwick Melrose Classic
- Organic Young Greens with Cranberries, Candied Pecans and Feta
- Gemelli Pasta with Roasted Tomato Vinaigrette, Spinach, Kalamata Olives,
Smoked Red Onions and Grated Manchego Cheese
Lemon-Scented Chicken Breast with Natural Thyme Jus
Sliced Flat Iron Steak with Bordelaise Sauce
Grilled Atlantic Salmon and Preserved Lemon Butter
Whipped Rosemary Potatoes, Sautéed French Green Beans, Steamed Seasonal Vegetables

All Rehearsal Dinner Buffet Menus – $60.00 Per Person

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REHEARSAL DINNER BUFFET MENUS (CONTINUED)

**Pacific Rim**
Bowl of Fresh Salad Greens with Chopped Mango, Toasted Peanuts, Green Onions and Peanut Dressing
Daikon and Cucumber Salad with Mirin Vinaigrette
Thai Charred Chicken Wok Salad
Shoyu Marinated Swordfish with Mango Papaya Chutney
Thai Chicken Satay
Crispy Beef with Coconut Curry Drizzle
Stir Fried Mixed Vegetables
Steamed Jasmine Rice
Sweet King Rolls and Ginger Butter
Coconut Mango Rice Pudding

**Texas Barbeque**
Bowl of Fresh Greens with Assorted Toppings
House Made Spicy Ranch Dressing and Balsamic Vinaigrette
Texas Chili with Farmhouse Cheddar and Green Onions
Sliced BBQ Pork Ribs
Crispy Fried Chicken
BBQ Brisket
Jalapeno Borracho Beans, Cole Slaw, Melrose Potato Salad
Mercado Corn, Green Chili Mac n' Cheese, Jalapeno Cheese Cornbread
Seasonal Fruit Cobbler with Fresh Whipped Cream
Chocolate Pecan Pie

**Local Harvest**
Yellow Taxi Tomato Soup with Brioche Croutons
Endive and Spinach Salad with Fresh Grapes, Citrus Segments, Hearts of Palm and Champagne Vinaigrette
Jicama Mango Slaw with Fresh Cilantro and Lime Zest
Pan Seared Black Drum with Coconut Beurre Blanc
Dallas Blonde Braised Short Ribs with Pan Jus
Truffle Chicken Pot Pie with Spring Peas and Biscuit Topping
Garlic French Beans with Roasted Bell Peppers
Herb Roasted Petite Marble Potatoes
Pineapple Orange Cake
Bourbon Rice Pudding with Yellow Raisins

*All Rehearsal Dinner Buffet Menus – $60.00 Per Person*
BRIDAL LUNCHEON TEA MENUS

Across the Pond Tea Package
Assorted Finger Sandwiches:
  Smoked Salmon with Dill Cream Cheese on Wheat
  Beef Filet with Aged Cheddar and Horseradish Cream
  English Cucumber with Chive Crème Fraîche and Watercress on White
  Beefsteak Tomato, Fresh Basil and Peppercorn Mayonnaise on Brioche
  Walnut Banana Bread with Sweet Cream Cheese Filling

Sliced Fresh Fruit Display
Assorted Petite Scones with Fresh Fruit Preserves and Devonshire Cream
Assorted Petit Fours, Seasonal Fruit Tartlets and Chocolate Truffles
Melrose Passion Fruit Iced Tea with Mint Garnish

$28.00 per person

Add Harney and Sons Hot Teas with Orange Blossom Honey, Fresh Lemons and Milk
($2.00 Additional)

Southern Tea Package
Assorted Finger Sandwiches:
  Roast Beef with Cave-Aged Cheddar and Horseradish Mayonnaise on Wheat
  Pimento Cheese on Pumpernickel
  Chicken Salad with Walnuts and Grapes on Croissant
  English Cucumber with Chive Crème Fraîche and Watercress on White

Sliced Fresh Fruit Display
Popovers with Berry Butter
House Made Deviled Eggs
Petite Bacon and Spinach Quiche
Assorted Petit Fours, Seasonal Fruit Tartlets and Chocolate Truffles
Melrose Sweet Iced Tea with Mint Garnish

$30.00 per person

Add Harney and Sons Hot Teas with Orange Blossom Honey, Fresh Lemons and Milk
($2.00 Additional)

A la Carte

French Macaroons 42.00 per dozen
Assorted Mini Cookies 20.00 per dozen
Mini Dessert Display 12.00 per person
Yogurt Parfaits 6.00 per person

Additional Beverages

Mimosas 7.00 each
Bloody Marys 10.00 each
Bellinis 7.00 each
Warwick Melrose Fresh Fruit Lemonade 55.00 per gallon

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BRIDAL LUNCHEON TRIO PLATES
Create Your Own Delightfully Light Salad Plate Served with Assorted Breads
Select Three (3) Items from the Following:

Coastal Tuna Salad
Chicken Salad with Walnuts and Grapes
Melrose Egg Salad

Caprese – Tomato, Basil and Mozzarella, Drizzled with Olive Oil and Balsamic

Cucumber Salad with Cherry Tomatoes, Red Onions, Fresh Oregano, Lemon Juice and Olive Oil

Greek Salad with Romaine Lettuce, Cucumbers, Kalamata Olives, Red Onions, Feta, House Made Greek Dressing

Kale Salad with Petite Greens, Dried Cherries, Feta and Passion Fruit Vinaigrette

Chopped Salad – Romaine Lettuce, Chickpeas, Cucumber, Olives, Feta, Cherry Tomatoes and Lemon Vinaigrette

Shrimp Salad – Poached Rock Shrimp, Shallots, Garlic, Melrose Spice Mix, Red Bell Pepper, Lemon Juice and Dijon

Marinated Vegetable Salad

Gemelli Pasta Salad with Spinach, Kalamata Olives, Smoked Red Onions and Grated Manchego Cheese

Bibb Salad with Sliced Apple, Grape Tomatoes, Toasted Pecans, Goat Cheese and Tarragon Vinaigrette

Spinach Salad with Fresh Strawberries, Candied Pecans, Goat Cheese and Maple Vinaigrette

Melrose Frittata

Fresh Fruit with Strawberry Yogurt Dip

28.00 per person
WARWICK
MELROSE - DALLAS

FAREWELL BREAKFAST BUFFET MENUS

All Buffets Include: Freshly Squeezed Orange, Cranberry and Grapefruit Juice, LavAzza Gourmet Blend Coffee, Regular and Decaffeinated and Assorted Hot Teas

**Classic Continental**
A Combination of Freshly Baked Assorted Danish, Flavored Muffins, Croissants, Coffee Cake and Breakfast Breads
Seasonal Sliced Fruit, Individual Yogurts and Hard Boiled Eggs
25.00 per person

**Corporate America Breakfast**
A Combination of Freshly Baked Assorted Danish, Flavored Muffins, Croissants, Coffee Cake and Breakfast Breads
Seasonal Sliced Fruit, Farm Fresh Scrambled Eggs, Apple Wood Smoked Bacon, Breakfast Sausage Links and Melrose Potatoes or Hash Brown Potatoes
32.00 per person

**French Flair**
Croissants and House Made Scones with Flavored Jam
Individual Yogurt Parfaits with House Made Granola Served in Milk Jugs
Orange Scented French Toast with Grand Marnier Syrup
Mini Quiche, Apple Wood Smoked Bacon
Breakfast Sausage Links and Melrose Potatoes or Hash Brown Potatoes
32.00 per person

**Tex-Mex**
Assorted Danish, Texas Toast, Muffins and Coffee Cake
Chilaquiles with Salsa Verde and Oaxaca Cheese
Scrambled Eggs with Diced Bell Peppers and Aged Cheddar Cheese
Warm Flour Tortillas
Cilantro Chicken Sausage
Refried Pinto Beans with Queso Fresco
Ranchero Potatoes
Roasted Poblano Salsa and Pico de Gallo
32.00 per person

**Light and Fit**
Toast Station with Whole Wheat, Seven Grain, Rye Breads and Sun Butter
Build Your Own Yogurt Parfaits with Fresh Berries, Dried Fruits and Nuts
Vanilla Greek Yogurt and House Made Granola
Blueberry Banana Smoothies
Steel Cut Oatmeal with Raisins, Brown Sugar and Pecans
Sliced Seasonal and Whole Fruit
Fresh Scrambled Egg Whites with Chives, Turkey Sausage
34.00 per person

**Melrose Brunch Buffet**
Assorted Danish, Flavored Muffins, Croissants, Coffee Cake and Bagels with Cream Cheese
Artisan Cheese, Fruit and Charcuterie Display
Eggs Benedict
Farm Fresh Scrambled Eggs with Chives
Apple Wood Smoked Bacon and Breakfast Link Sausage
Melrose Potatoes with Caramelized Onions, Griddled Asparagus with Balsamic Vinaigrette
Freshly Squeezed Orange, Cranberry and Grapefruit Juice
Fresh Fruit Lemonade with Berries, LavAzza Gourmet Blend Coffee, Regular and Decaffeinated
55.00 per person

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All Prices Are Subject to 24% Service Charge and 8.25% Sales Tax
Pricing and Conditions Noted on Our Banquet Menus Are Subject to Change and Shall Be Reconfirmed at the Time of Booking with Our Catering and Banquet Team.
BREAKFAST/BRUNCH ENHANCEMENTS

Omelet Station 10.00 per person
Omelets Prepared to Order with Jam, Breakfast Sausage and Chopped Bacon, Cheddar, Jalapeno Jack Cheese, Bell Peppers, Tomatoes, Spinach, Onions and Mushrooms ($100.00 Attendant Fee Required)

Waffle Station 8.00 per person
Toppings Include Assorted Berries, Warm Maple Syrup, Caramelized Apples, Whipped Cream and Maple Honey Butter ($100.00 Attendant Fee Required)

Pacific Northwest Salmon Platter
Alder Wood Cold Smoked Salmon with Traditional Garnishes – Chopped Egg Whites, Egg Yolks, Minced Red Onion, Chopped Chives, Capers and Mini Bagels
Serves 30 Guests 350.00 per platter
Serves 50 Guests 400.00 per platter

A la Carte
Egg, Ham and Cheese on English Muffin 6.00 each
Scrambled Egg Wrap with Cheese, Trio of Pepper and Bacon with Tomato Salsa 6.00 each
Steel Cut Oats Served with Raisins, Brown Sugar and Milk 5.00 each
Hard Boiled Eggs 2.00 each
Seasonal Vegetable Frittata 6.00 each
Fresh House Made Pancakes with Side of Blueberries 4.00 each
Turkey Sausage 3.00 per person
Scrambled Egg Whites 5.00 each

All Prices Are Subject to 24% Service Charge and 8.25% Sales Tax
Pricing and Conditions Noted on Our Banquet Menus Are Subject to Change and Shall be Reconfirmed at the Time of Booking with Our Catering and Banquet Team.
GENERAL INFORMATION AND CATERING POLICIES

GUARANTEES
A guarantee of the number of people attending each food function is required by 12 noon, three (3) working days prior to the function, after which the count may be increased only. Should this guarantee not be received by the deadline, the original count booked in the contract will be considered your guarantee, and you will be charged accordingly. In the event the actual attendance exceeds the guarantee, you will be charged for the actual attendance. The responsibility for providing the guarantee lies solely with the engager.

TAX AND GRATUITY
Please add 24% taxable service charge and 8.25% sales tax to all food and non-alcoholic beverages. Add 24% taxable service charge and 8.25% sales tax to alcoholic beverages. Meeting room rental fees incur a 6% tax.

TAX EXEMPTIONS
Groups that qualify for tax exemption status must submit a valid Texas State Sales and Usage Tax Exemption Certificate and/or a Texas State Occupancy Tax-Exempt Certificate to the Hotel at least two (2) weeks in advance of the function. All certificates are verified through the State of Texas Comptroller’s Office. Any educational institutes outside the State of Texas that are considered tax exempt in their State are not considered tax exempt in the State of Texas.

FUNCTION SPECIFICATIONS
In order to assist you in planning a challenge-free event, we request that your final specifications for room set-up, menus, audio-visual equipment and schedule of event be communicated to us no later than (3) three weeks prior to the week in which your function occurs. Additionally, we require all banquet event orders to be signed and returned to your catering manager. Please note: Function rooms are held only between the hours indicated on the client’s final contract.

SURCHARGES
1. There will be a minimum of 25 guests for all breakfast, lunch and dinner buffets.
2. Selected buffet items and bar setups require an attendant @ 100.00 set up, bartender at a surcharge of 150.00 each plus 8.25% sales tax.
3. Coat check attendants are 100.00 each.
4. Extensive setup may require additional labor fees.

DEPOSITS AND PAYMENTS
A deposit is required for all events to consider them confirmed and definite. Deposits are non-refundable. Payment is due for all social functions three (3) days in advance unless there is credit established, to consider them confirmed and definite. Payment of the remaining balance is due in advance unless credit has been established to the satisfaction of the Hotel. Certain types of events, and/or events booked for certain dates may require full payment at the time of the booking, at the discretion of the Hotel. Approved direct billings are due in full within 30 days of receipt.

SAFETY AND SECURITY
The Hotel does not accept responsibility for the damage or loss of any articles left in the Hotel prior to or following a meeting and/or banquet. Arrangements may be made in advance for security of exhibits, merchandise or display items, through the Hotel. The Hotel reserves the right to require security guards for any function, at the client’s expense.

BANQUET ROOM ASSIGNMENTS

All Prices Are Subject to 24% Service Charge and 8.25% Sales Tax
Pricing and Conditions Noted on Our Banquet Menus Are Subject to Change and Shall Be Reconfirmed at the Time of Booking with Our Catering and Banquet Team.
Banquet Rooms are assigned on the basis of expected attendance, and are subject to change pending the final guarantee.

ENGINEERING/ELECTRICAL AND TELEPHONE LINES
All special requirements for electrical and other engineering needs, and for private telephone lines must be specified at least two (2) weeks in advance. Rates for labor and/or materials and phone lines installation will be quoted on request. Use of existing phone lines in the function space will incur a 50.00 plus tax charge per room per day, plus cost of calls (local and long distance). Any additional lines will be quoted on request.

AUDIO/VISUAL EQUIPMENT
A wide range of audio-visual equipment and services is available through Presentation Services, our in-house supplier; and, an experienced technician is available to assist you with your needs. Charges for audio-visual equipment are separate from Hotel meeting charges.

SHIPPING AND RECEIVING
Due to limited storage space, we request that shipments of material be scheduled for arrival no more than five (5) days prior to your meeting. The maximum size carton we can accept is 130” (length plus width plus depth) and 70 pounds. For larger items, please make arrangements with your shipping company for delivery to the meeting room on the day of the meeting. The first ten (10) boxes per group are handled at no charge; 2.00 per box above ten.

FOOD AND BEVERAGE
The Catering Department is happy to suggest additional menus, theme parties, wine selections, etc., to suit your special needs. The Hotel does not permit any food items or alcoholic beverages to be brought into the banquet rooms from outside sources with the exception of wedding cakes. The Hotel is the sole licensed agent for the sale and service of alcoholic beverages under the authority of the Texas Alcoholic Beverage Commission; and, all laws and restrictions pertaining to the above are enforced.

MEETING ROOM RENTAL
Meeting room rental has been calculated based on sleeping room pick-up and/or planned food and beverage functions. Should these arrangements change, resulting in a decrease of expected revenue of 25% or more, meeting room rental fees will increase accordingly and be added to your master account.

CANCELLATION FEE
Should it become necessary to cancel your event, a cancellation fee will be assessed. The fee is based on the estimated value of the event and the amount of advance notice given. The fee is specified on the contract. Payment is due within (30) days of receipt of the invoice.

LIABILITY
The Hotel assumes no responsibility for losses, damages and claims arising out of injury, damage or loss of it’s or any exhibitors’ displays, equipment or other property brought upon or sent to the premises of the Hotel and shall indemnify the Hotel, it’s agents, and employees from any and all such losses, damages and claims.

DISCLOSURE OF SERVICE CHARGES
When the services or products of an outside vendor are engaged and the resulting charges are added to the client's master account, the Hotel reserves the right to mark up such services and products a minimum of 15% to cover handling and administrative expenses.

PARKING
For your convenience, the Melrose Hotel offers mandatory Valet Parking. Fees are as follows: 15.00 per car and 27.00 for overnight parking plus tax. Please contact a catering Representative if you would like to have the charges put on the master bill.

**NON-SMOKING HOTEL**
The Warwick Melrose Hotel, Dallas is 100% smoke free.

The new policy includes all guest rooms, meeting rooms, restaurant, bar, public space and employee work areas. Should any guest smoke in his or her room a cleaning fee of 250.00 will apply. Should you wish to smoke we have designated two areas at the exterior entrances of the hotel. We appreciate your assistance in creating a healthier environment.