

Receptions on The Main
109 S. Main Street
Irving, Texas 75060
972-259-2964

www.receptionsonthemain.com

Guest Count/Package Type	Saturday PM 6 PM or Later	Sat AM/Fri PM/Sun Sat AM 10 AM- 2 PM
Call for pricing info for Monday-Thursday events		
50 Elegant Budget Package**	\$1900	\$1550
50 Silver Package	\$2415	\$2150
50 Gold Package	\$2700	\$2400
50 Platinum Package	\$2915	\$2650
75 Elegant Budget Package**	\$2650	\$2500
75 Silver Package	\$3250	\$3100
75 Gold Package	\$3600	\$3300
75 Platinum Package	\$3950	\$3650
100 Elegant Budget Package**	\$3150	\$2800
100 Silver Package	\$3650	\$3300
100 Gold Package	\$4035	\$3700
100 Platinum Package	\$4750	\$4400
125 Elegant Budget Package**	\$3580	\$3300
125 Silver Package	\$3980	\$3700
125 Gold Package	\$4420	\$4180
125 Platinum Package	\$5355	\$5060
150 Elegant Budget Package**	\$4000	\$3650
150 Silver Package	\$4530	\$4200
150 Gold Package	\$5120	\$4820
150 Platinum Package	\$6280	\$5980
175 Elegant Budget Package**	\$4625	\$4275
175 Silver Package	\$5125	\$4675
175 Gold Package	\$5630	\$4335
175 Platinum Package	\$6950	\$6600
200 Elegant Budget Package**	\$5890	\$5550
200 Silver Package	\$6290	\$5940
200 Gold Package	\$6950	\$6600
200 Platinum Package	\$8490	\$8140

ELEGANT BUDGET PACKAGE INCLUDES:

- ❖ 2 hours setup time, 4 hours party time, 1 hour cleanup time= 7 hours total
- ❖ Tables, chairs
- ❖ White, cream or black linen
- ❖ Guest table centerpieces
- ❖ Tea, water, coffee service with disposable cups
- ❖ **All Disposable** Eco Friendly Sugar Cane Dinner Plates with Eco Cutlery
- ❖ Paper Dinner Napkins
- ❖ Service Staff
- ❖ One menu choice below (Choose one out of the four)
- ❖ Tax included

****This package includes all disposables and no china.**

1. Italian Station

Penne pasta tossed with Italian chicken breast
Red wine marinara and Alfredo sauce on the side
Chef veggie
Garden salad with dressings
Garlic bread

2. Party Platters

Mini tea sandwiches- turkey, ham
Tuna, tropical chicken salad, pimcheese
Garden pasta salad
Relish tray with veggies, olives, pickles
Chips

3. Light Horsd'Oeruves

Crostini's, sliced breads, crackers
Roasted red pepper dip
Spinach artichoke dip
Veggie Trays with ranch dip
Assorted pinwheels- turkey, ham, veggie

4. Tex Mex Station

Seven layer dip
Queso and homemade salsa
Tortilla Chips
Chilled chicken fajita pinwheels
Veggie trays with ranch dip

SILVER PACKAGE INCLUDES:

- ❖ 2 hours setup time, 4 hours party time, 1 hour cleanup time= 7 hours total
- ❖ Tables, chairs
- ❖ White, cream or black linen
- ❖ Guest table centerpieces
- ❖ Tea, water, coffee service with disposable cups
- ❖ Glass cake plates, acrylic forks, napkins
- ❖ Glass buffet plates, stainless forks, knives and paper napkins
- ❖ Service staff
- ❖ Coordinator for event
- ❖ One menu choice below (Choose one out of the five)
- ❖ Tax included

1. Pasta Station

Penne pasta tossed with Italian chicken breast
Red wine marinara and Alfredo sauce on the side
Chef veggie
Garden salad with dressings
Garlic bread

2. Elegant Brunch (Tea)

Mini tea sandwiches- turkey, ham
Tuna, tropical chicken salad, pimcheese
Garden pasta salad
Mini Quiche assorted
Fresh garden salad with dressings
Mini scones, shortbread/gourmet cookie

3. Baked Chicken Mashed Potato Station

Baked chicken white and dark
Garlic mashed potatoes
Loaded sides in large martini glasses
-shredded cheddar, chives,
Bacon bits, sour cream
Chef veggie
Slow rise yeast rolls and butter

4. Baked Chicken

White and dark meat herb rub chicken
Rice, potato or pasta dish- your choice
Chef veggie
Slow rise yeast rolls and butter
Veggie trays with ranch

5. Silver Hors D' Oeuvres

Pasta bites with bite size chicken
Cocktail meatballs with sautéed bells and onions
Sundried tomato/feta pinwheels
Roasted red pepper dip with Tri colored chips
Spinach artichoke dip with garlic baguettes & sliced French bread
Veggie trays with ranch dip

GOLD PACKAGE INCLUDES:

- ❖ 2 hours setup time, 4 hours party time, 1 hour cleanup time= 7 hours total
- ❖ Tables, chairs
- ❖ White, cream or black linen
- ❖ Guest table centerpieces
- ❖ Tea, water, coffee service with disposable cups
- ❖ Glass hors d'oeuvres plates, cake plates, acrylic forks, napkins
- ❖ Glass buffet plates, stainless forks, knives and paper napkins
- ❖ Service staff
- ❖ Coordinator for event
- ❖ One menu choice below (Choose one out of the five)
- ❖ Tax included

1. Pasta Station and Appetizers

Appetizers

Antipasto trays with assorted cheeses,
roasted Italian veggies, sliced
pepperoni, black and green
olives, cheese ball with pecans
and sliced baguette bread

Salami pinwheels

Buffet

Penne pasta tossed with Italian chicken
breast
Red wine marinara and Alfredo sauce
on the side
Chef veggie
Garden salad with dressings
Garlic bread

2. Elegant Brunch and Appetizers

Appetizers

Fresh fruit displays
Cheese displays with pecan cheese ball
Spinach Artichoke&Roasted Pepper dip

Buffet

Mini tea sandwiches- turkey, ham
Tuna, tropical chicken salad, pimcheese
Garden pasta salad
Mini Quiche assorted
Fresh garden salad with dressings
Mini scones, shortbread/gourmet cookie

3. Mashed Potato Bar and Appetizers

Appetizers

Warm roasted red pepper dip with
garlic baguettes

Fresh veggie and cheese trays

Buffet

Baked chicken white and dark
Garlic mashed potatoes
Loaded sides in large martini glasses
-shredded cheddar, chives,
Bacon bits, sour cream
Chef veggie
Slow rise yeast rolls and butter

4. Baked Chicken with Appetizers

Appetizers

Sundried tomato feta pinwheels
Spinach artichoke dip with
garlic baguettes
Roasted Red Pepper Dip w/ chips

Buffet

White and dark meat herb rub chicken
Rice, potato or pasta dish – your choice
Chef veggie
Slow rise yeast rolls and butter

5. Gold Hors D' Oeuvres Reception

Roasted red pepper dip with tri-colored
chips
Spinach artichoke dip with sliced breads
Chicken skewers w/pineapple& teriyaki
Cocktail meatballs with bells & onions
Tri colored stuffed pasta bites with
pesto ranch sauce
Rolls and butter

PLATINUM PACKAGE INCLUDES:

- ❖ 2 hours setup time, 4 hours party time, 1 hour cleanup time= 7 hours total
- ❖ Tables, chairs
- ❖ White, cream or black linen
- ❖ Guest table centerpieces
- ❖ Tea, water, coffee service with glassware
- ❖ Glass hors d'oeuvres plates, glass cake plates, stainless forks, napkins
- ❖ Glass buffet plates, stainless forks, knives and linen napkins
- ❖ Service staff
- ❖ Coordinator for event
- ❖ One menu choice below (Choose one out of the five)
- ❖ Tax included

1. Carving Station and Appetizers

Appetizers

Imported crab claw spread
Fresh cut veggies and cheeses
Warm spinach artichoke dip with baguettes and sliced breads

Buffet

Slow roasted brisket carving station
Herb rub chicken breast filet
Garlic mashed potatoes with loaded sides- cheddar, chives, sour cream, bacon bits
Grilled veggies
Rolls and butter
Sauces for carving: Aujus, BBQ, horseradish, mustard, mayo

3. Mashed Potato Bar & Flank Steak with Appetizers

Appetizers

Warm roasted red pepper dip with garlic baguettes
Fresh veggie and cheese trays
Shrimp cocktail with cilantro and lime

Buffet

Flank steak sauté with mushrooms and wine
Garlic mashed potatoes
Loaded sides in large martini glasses -shredded cheddar, chives,
Bacon bits, sour cream
Garden salad and dressings
Slow rise yeast rolls and butter

5. Platinum Hors D' Oeuvres Reception

Fruit platters with Chocolate whip dip
Cheese platters with domestic & import cheeses
Roasted red pepper dip and spinach artichoke dip
Mango pepper salsa
Chicken cordon bleu wheels

2. Fajita Bar and Appetizers

Appetizers

Chili con queso with chips
Mango pepper salsa
Shrimp cocktail salad with cilantro and lime
Roasted corn relish with red/yellow bell peppers

Buffet

Steak and chicken fajitas with onions and bells
Spanish rice
Flour and corn tortillas
Shredded lettuce and chopped tomatoes
Sour cream, shredded cheddar, Guacamole
Tri-colored chips and homemade salsa

4. Stuffed Chicken & Steak Skewers with Appetizers

Appetizers

Sundried tomato feta pinwheels
Spinach artichoke dip with garlic baguettes
Mango pepper salsa with chips
Imported crab claw spread

Buffet

Chicken stuffed with your choice: Cordon Bleu, Spinach, Mozzarella, or Sundried Tomato Goat Cheese
Steak and Pepper Skewers
Rice pilaf with toasted orzo
Chef veggie
Slow rise yeast rolls and butter

Steak and pepper skewers
Sundried tomato/feta pinwheels and salami pinwheels
Tortellini pasta bites with Alfredo sauce and marinara sauce on the side

****PREMIER PACKAGE INCLUDES: YOU PROVIDE YOUR OWN CATERER
Outside catering is allowed ONLY when:**

You are working with a licensed food service provider

- ❖ 2 hours setup time, 4 hours party time, 1 hour cleanup time= 7 hours total
- ❖ Tables, chairs
- ❖ Draped buffet tables and guest tables
- ❖ White, cream or black linen
- ❖ Centerpieces for guest tables
- ❖ 1 management staff personnel for your assistance.
- ❖ 1 Kitchen monitor to oversee your caterer using our kitchen
- ❖ Service staff to setup our china, buss our china and assist you as needed
- ❖ China horsd'oeuvres, dinner and dessert ware, non-alcoholic drink glassware

You provide your own food- our kitchen is only for storing backup- no cooking

You provide your own warming or chafing dishes, serving utensils

You provide your own non alcoholic drinks and ice/coolers

You have no freezer or refrigerator access

If you use an alternate caterer, they must provide:

1. \$1 million liability insurance policy
2. Food service license issued by city of origin

Outside caterer has no access to cooking on site. Food must be loaded in hot and ready to serve

Guest Count/Package Type	Saturday PM 6 PM or Later	Week Night/Sat AM/Sun Sat AM 10 AM- 2 PM
50 Premier Package (**)	\$2065	\$1800
75 Premier Package (**)	\$2750	\$2450
100 Premier Package (**)	\$3150	\$2800
125 Premier Package (**)	\$3355	\$3060
150 Premier Package (**)	\$3880	\$3580
175 Premier Package (**)	\$4150	\$3800
200 Premier (**)	\$5290	\$5340

Pricing above includes venue rental, table linen, table centerpieces and candles, horsd'oeuvres, dinner and dessert china, service staff.

Bar china is additional \$2 pp

Bartender is additional \$200 per 100 guests

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Additional Services

- ❖ **Add \$300 to have a ceremony on site.** Ceremony setup is for 100 guests or less. Receptions style ceremony setup for between 101 to 150 guests. No ceremony on site is offered if guest count over 151 or over.
- ❖ **Add \$1000 to add a park/gazebo outdoor ceremony.** Ceremony setup includes white padded garden chairs, rental of gazebo and park building, setup, coordination of ceremony, breakdown and removal of all chairs.
- ❖ **If you provide your own alcohol, add \$200 for bartender. If your guest to be drinking count is over 150, please add \$400 for 2 bartenders. Our bartenders will setup and serve your alcohol and assume the liability of service. This is a requirement with alcohol service.**
- ❖ **Service staff are included in you pricing listed on the front page for Silver, Gold and Platinum packages.**
- ❖ **Add sound system for \$200; Add power point projector for \$150**
- ❖ **Add additional stainless forks for cake \$0.55 per person**
- ❖ **Add additional beer glasses for \$1 per person (2 per person)**
- ❖ **Add champagne glasses for \$0.45 each**
- ❖ **Add clear glass cups for tea and water for \$1 per person**
- ❖ **Add black, cream or white linen napkins \$0.55 each**
- ❖ **Add seat covers with sash for \$3.50 per chair**

Additional menus are available at www.gloryhousecatering.com, click on menus
Pricing subject to change without notice

