

THE  
WEDDING PARTY  
STUDIO

*Bridal Showers  
& Tea Parties*

sips, sweets, and savories menu



THE  
WEDDING PARTY  
STUDIO

Delight the Bride and all her guests by hosting her shower or tea party at The Wedding Party Studio.

Our charming studio will make the perfect backdrop for your party and can accommodate up to 20 guests. We have a variety of packages to choose from that include sips, sweets and savories. Brides-to-be will also enjoy favors and shopping discounts.

To inquire about hosting a party, please contact The Wedding Party Studio.

214.296.4908  
info@twpstudio.com



HAPPILY EVER AFTER

# *Begins Here*

## PRICING

\$80 per hour

2 hour minimum

## FLAVORS

Pomegranate Fruita on Black Tea

Peach Infused White Tea

Apricot Fig Merlot on Black Tea

Plum Champagne on Green Tea

Blackberry Basil on Green Tea

Caramel Rooibos Tea (red full of antioxidants)

\$3.00 per person





# crumpets & cake

## CLASSIC FLAVORS

### Vanilla Dipped

- White
- Strawberry
- Lemon
- Pineapple

### Chocolate Dipped

- Chocolate
- White
- Strawberry

## SPECIALTY FLAVORS

### Vanilla dipped

- Italian Cream
- Coconut
- Carrot

### Chocolate dipped

- Red Velvet
- German Chocolate
- Chocolate Peanut Butter
- Mexican Chocolate

## SINGLE BAG

Less than 100 favors  
 Classic \$2.10 each favor  
 Specialty \$2.70 each favor

100+ favors  
 Classic \$1.56 each favor  
 Specialty \$2.28 each favor

## TWO-PIECE BOX SET

**Solid colors**  
 Less than 50 favors  
 Classic \$6.48 each favor  
 Specialty \$6.60 each favor  
 Mixed Box \$6.00 each favor

50+ favors  
 Classic \$4.32 each favor  
 Specialty \$5.76 each favor  
 Mixed Box \$5.46 each

## TWO-PIECE BOX SET

**Clear**  
 Less than 50 favors  
 Classic \$6.00 each favor  
 Specialty \$7.20 each favor  
 Mixed Box \$6.60 each favor

50+ favors  
 Classic \$4.92 each favor  
 Specialty \$6.36 each favor  
 Mixed Box \$5.64 each favor



# a bite of cake

## TRADITIONAL FLAVORS

### On a stick:

1+ dozen \$21.60/dozen  
 5+ dozen \$18/dozen  
 18+ dozen \$14.40/dozen

### In a jar:

1+ dozen \$36/dozen  
 5+ dozen \$32.40/dozen  
 18+ dozen \$28.8/dozen

- Birthday Cake
- Blueberry Vanilla
- Butterscotch
- Chocolate Chip
- Chocolate Coconut
- Chocolate Raspberry
- Cinnamon Sugar
- Double Chocolate Chip
- Lemon Supreme
- Mint Chocolate Chip
- Strawberry Shortcake
- Toffee Bar
- Vanilla Coconut
- White Chocolate

## SPECIALTY FLAVORS

### On a stick:

1+ dozen \$28.80/dozen  
 5+ dozen \$25.20/dozen  
 18+ dozen \$21.6/dozen

### In a jar:

1+ dozen \$50.40/dozen  
 5+ dozen \$43.20/dozen  
 18+ dozen \$32.40/dozen

- Almond
- Banana Chocolate
- Chip
- Brownie Fudge
- Brownie Pecan
- Carrot Cake
- Chocolate Covered
- Cherry
- Chocolate Oreo
- Cinnamon Raisin
- Cranberry Vanilla
- German Chocolate
- Gingerbread
- Eggnog
- Italian Cream
- Lemon Raspberry
- Peanut Butter Cup
- Pecan Cake
- Pumpkin
- Red Velvet
- S'more
- Tiramisu



# bridal shower menu options

**Assorted Dessert Shots** \$1.20 each  
Chocolate Mousse, brownies & cream, cobbler & cream and more

**Mini-Dessert Pastries Sampler** \$4.20 per person  
Cream Brulee, fruit & lemon tarts, Grande Marnier swans, mousse squares & more!

**Assorted Cookies, Brownies, Lemon Bars, Sticky Buns and Dessert Squares** \$2.40 per person

**Gourmet Dipped Strawberry Sampler** \$31.20 per dozen  
A beautiful assortment of fresh strawberries dipped in chocolate, white chocolate, candy sprinkles, almonds, walnuts & coconut

**Assorted Chocolate Dipped Strawberries & Pretzels** \$3.60 per person  
One dipped strawberry & two dipped pretzels per person

**Strawberry & Cream Puff Kabobs** \$4.20 per person  
Strawberries and decadent cream puffs drizzled with chocolate (two kabobs per person)

**Chocolate Drizzled Fresh Fruit Kabob Tray** \$4.20 per person  
Fresh Fruit drizzled with chocolate (two kabobs per person)

**Gourmet Dipped Apple Wedge Sampler** \$28.80 per dozen  
An assortment of sliced Granny Smith & Red Delicious apple wedges dipped in chocolate, white chocolate, candy sprinkles, almonds, walnuts & coconut

**Cheesecake Petit Four Sampler Tray** \$3.60 per person  
An assortment of flavored Cheesecake Petit Fours (2 Pieces per person)

**Fresh Seasonal Fruit & Berry Tray served with a decorative melon basket**  
small tray (feeds 10-15 people) – \$42.00  
medium tray (feeds 20-25 people) – \$66.00  
large tray (40-50 people) – \$120.00



**Ice Cream Sundae Bar** \$5.40 per person  
Blue Bell ice creams, brownies, hot fudge, syrups, candies, nuts & bananas  
\*minimum of 12 people

**Mini-Brownie Bites** \$14.40 per dozen

**Fresh Vegetable Crudités Tray w/ Ranch Dip**  
small tray (feeds 10-15 people) – \$42.00  
medium tray (feeds 20-25 people) – \$66.00  
large tray (40-50 people) – \$120.00

**Imported & Domestic Cheese Tray**  
assorted gourmet cheese served with fancy crackers  
small tray (feeds 10-15 people) – 50.40  
medium tray (feeds 20-25 people) – 84.00  
large tray (feeds 40-50 people) – 156.00

**“Homemade” Strudel** \$30.00 per strudel  
fruit filling in a light pastry (apple, peach, cherry & more)  
approximately 10-12 servings

**Chocolate Fondue Station** \$4.80 per person  
melted dark chocolate – served warm  
fresh strawberries, fruit kabobs, pound cake squares, marshmallows & pretzels for dipping  
chopped nuts, coconut & candy sprinkles  
\*minimum of 12 people



## RECEPTION MENU ITEMS "A"

Fresh Seasonal Fruit & Berry Display (beautifully garnished)  
Cheese Cube Tray with Crackers (Cheddar, Swiss & Pepper Jack cheese)  
Fresh Vegetables with Ranch Dip (beautifully garnished)  
Prosciutto Ham Wrapped Asparagus Spears  
Deviled Eggs  
Southwestern Seven-Layer Dip with Tortilla Chips & Salsa  
Super Party Sub Sandwich (10-12 servings per 2 feet of sandwich)  
Assorted Cocktail Sandwiches (specify types)  
(mini-Croissants, tortilla wraps, silver dollar rolls and/or tea sandwiches)  
Homemade Potato Chips with Assorted Dips  
Caprese Salad Platter (Sliced Mozzarella cheese & tomatoes with fresh Basil  
& Olive oil)  
Antipasta Platter (Italian meats, cheese, artichokes, peppers, marinated vegetables & olives)  
Spanikopita (Greek puff pastries with spinach & feta cheese)  
Spring Rolls with a Sweet & Sour Dipping Sauce  
Bourbon Meatballs  
Empanadas (pastries stuffed with seasoned ground beef or chicken)  
Jalapeno Poppers  
Mini-Cheeseburger "Sliders" (2 per person)  
Mini BBQ Sandwiches with BBQ Sauce (Beef Brisket & Pulled Pork)  
Fried Pickles with Ranch Dressing  
Sausage Wrapped in Puff Pastry with BBQ Sauce & Spicy Mustard  
Buffalo Wings with Blue Cheese Dressing & Celery Sticks  
Assorted Cookies, Brownies & Dessert Squares



## RECEPTION MENU ITEMS "B"

Imported & Domestic Cheese Display with Fancy Crackers  
Baked Brie Cheese with Sliced Baguettes & Crackers  
Mesquite Grilled Chicken Breast Strips with a Curry Dipping Sauce  
(served room temperature on silver tray)  
Coconut Chicken Breast Strips with an Oriental Dipping Sauce  
Fried Chicken Breast Fingers with Country Gravy  
Chicken Breast with Red & Green Pepper Kabobs  
Chicken Satay Skewers in a Peanut Sauce  
Chipotle Steak Churrasco (tender marinated beef in a chipotle & herb mixture on skewers)  
Mexican Shrimp Cocktail (shrimp in homemade pico with fresh avocado, cilantro & tortilla chips)  
Shrimp & Fresh Pineapple Kabobs (served room temperature on silver tray)  
Shrimp Scampi with Garlic Bread  
Crab Dip with Sliced Baguettes  
Crab Stuffed Mushrooms  
Crab Rangoon (crab meat & cream cheese in puff pastry)  
Spinach & Artichoke Dip with Sliced Baguettes  
Assorted Canapés (baby shrimp, salami, cucumber & smoked oysters with cream cheese on toast)  
Assorted Cheesecake Petit Fours & Mini-Pastries with Chocolate Covered Strawberries

### PACKAGE # 1

\$10.80 Per Person  
Two Items from  
Reception "A" Selection  
Two Items from  
Reception "B" Selection

### PACKAGE # 2

\$15.00 Per Person  
Three Items from  
Reception "A" Selection  
Three Items from  
Reception "B" Selection



# Wendy Kristin

## breakfast

### Honey Baked Ham \$5.00

Served With Cheddar Drop Biscuits and Sauces of Honey Mustard and Creamy Horseradish

### French Toast Casserole \$3.50

Choose from:  
Original Peanut Butter & Jelly  
Peanut Butter Banana  
Chocolate Peanut Butter

Offered With Raspberry Puree and Maple Syrup

### Breakfast Strata of Grilled Chicken and Spinach \$3.50

or

### Mushroom and Cheddar Cheese

### Twice Baked Egg-Filled Potatoes

1 per person @\$5.00

Your Choice of  
Turkey Sausage and Cheese,  
Smoked Salmon with Chive Cream Cheese  
Bacon and Cheddar with Cheese  
Or Spinach Three Cheese Poblano

### Build your own Breakfast Burrito

2 per person @\$5.30

Choose from:  
Scrambled Eggs  
Shredded Cheese  
Grilled Onions and Potatoes

with Sides of Sour Cream and Sliced Avocado.

Pico de Gallo and Our Texas Tomato Salsa

With

Choose:  
Bacon or Sausage

Choice of Whole Wheat, Corn or Flour Tortilla

### Breakfast Egg Rolls \$1.90

A delightful blend of Asian-Flavored Eggs and Vegetables served with Sweet and Sour Sauce

### FRUIT & DAIRY DELIGHTS

Berry and Yogurt Parfaits with Granola	\$3.15
Assorted Individual Yogurt	\$2.50
Assorted Cereals With Milk - 2%, Skim or Soy	\$3.75
Fresh Seasonal Fruit Served with sides of Vanilla Yogurt Sauce and Housemade Granola	\$3.15

### MORNING BREADS & PASTRIES

Assorted Bagels Offered With

Cream Cheese, Sweet Butter and Jam	\$3.15
Smoked Salmon	add \$1.90

### Scone Selection

1.5 person at \$2.50

To Include - Blueberry, Dried Cranberry Nut and Orange

Oatmeal served with Butter and Fruit Preserves

\$3.15 at 1.5 per person

Toasted or Grilled English Muffins Offered With Sweet Butter and Jam

### Muffin Selection

1.5 per person, @ \$2.80

To Include -- Peanut Butter Chocolate Chip

Oatmeal Morning Glory, Pumpkin Chocolate Chip

Apple Cinnamon, Banana Nut Peanut Butter

Blueberry

### Breakfast Pastries

1.5 per person @ \$3.5

Cinnamon Rolls, Fruit Turnovers, Fruit Danish and Croissants



## SUNRISE SANDWICHES

Choose from:

- Banana Bread with Peanut Butter
  - English Muffin with Smoked Turkey
  - Ham and Egg with Maple Dijon, Croissant with Scrambled Eggs and Cheese
- with Choice of Bacon or Sausage
- 2 per person @ \$6.90

## BREAKFAST COMBOS

Delivered warm and set up in chafers.

Prices are per person.

## THE FRENCH BISTRO

Choose from

- Traditional Eggs Benedict or Breakfast Crepes with your choice of:
  - Peppered Ham and Egg
  - Spinach and Egg
  - Three Cheese Egg
- with Bernaise or Texas Salsa
- Sauteed Potatoes
  - Fresh Fruit Salad
  - Croissant and Muffin Assortment
- \$14.70 per person

## GOOD OLE'

Build your own Breakfast Burrito

- 2 per person at \$15.00
- Scrambled Eggs and Shredded Cheese,
  - Onions and Potatoes with sides of Sour Cream
  - Sliced Avocado
  - Pico de Gallo and Our Texas Tomato Salsa
  - Bacon or Sausage
  - Choice of Whole Wheat, Corn or Flour Tortilla
  - Mexican Potatoes with Onion and Pepper
  - Mandarin Orange and Fresh Fruit Salad

in a Cinnamon Sugar Tortilla Basket

## THE HEALTHY SOUTHERNER

- Sweet & Spicy Ham with Biscuits and Honey Mustard Sauce
- Asparagus and Spinach Egg Casserole
- Berry & Yogurt Granola Parfaits
- Fresh Pastry Assortment

\$14.40 per person

## GOURMET OFFICE

- Bagel Assortment with Smoked Salmon, Cream Cheese and Jams



# buffet lunch

## OPTION # 1 \$18.60

- Grilled Chicken in Roasted Red Pepper and Tomato Relish
- Steamed Spinach
- Wild Rice Pilaf with Mushrooms
- Field Green Salad
- Tomatoes, Carrots, Edamame Beans and Green Beans
- Two Salad Dressings on the Side
- Roll and Muffin Selection with Butter
- Lemon Chiffon Tarts with Strawberries

## OPTION # 2 \$16.80

- Spanish Style Tomato Gazpacho with Cucumber Relish
- Two Frittatas
- One Spinach, Sundried Tomato and Mushroom
- Or
- Chicken Sausage, Potato and Tomato served with Guacamole and Salsa
- Fresh Cut Fruit
- Basil Corn Potato Salad
- Crusty Rolls and Butter
- Orange Ice Box Cookies and Tiny Chocolate Cupcakes

## OPTION # 3 \$20.40

- House Salad of Field Greens, Rad-dichio, Grapes,
- Caramelized Onion and Parmesan Cheese in a Balsamic Vinaigrette
- Grilled Salmon with Lemon
- Beef Medallions with Fresh Mushroom and Redwine Reduction
- Grilled Seasonal Vegetables
- Roasted New Sweet Potatoes in Sea Salt and Pepper
- Oatmeal Raisin White Chocolate Chip Cookies

## OPTION # 4 \$15.60

- Cheese Filled Raviolini with Grilled Chopped Summer
- Vegetables in Cream Sauce and
- Penne Chicken Marinara with Zucchini and Mushroom
- Cut Orange and Berry Salad
- Traditional Caesar Salad with-Homemade Croutons
- Garlic Bread
- Little Shots of Tiramisu and Italian Cookies



**OPTION # 5**                    \$19.80    **OPTION # 7**                    \$16.20

Grilled Turkey Breast  
or  
Tilapia with Mojo  
Cumin Tomato Spaghetti Squash  
Drunken Pinto Beans with Mild  
Chilis and Charred Onion  
Chopped Salad of Avocado, Baby  
Spinach,  
Romaine, Ice Berg, Tomato, Blue  
Cheese, and Carrot  
Served with Traditional Cuban Vin-  
aigrette or a Light Ranch Dressing  
Rolls and Butter  
Kahlua Brownie Bites

**OPTION # 6**                    \$19.20    **OPTION # 8** \$13.20

Coriander and Black Pepper Pork  
Slices  
Warm Stewed Curried Garbanzo  
Bean, Tomato and Cauliflower  
Grilled Broccoli with Lemon  
Warm Naan and Butter  
Salad of Baby Spinach, Oranges,  
Almonds, and Raisins with Blue  
Cheese Vinaigrette or Orange Vin-  
aigrette on the side  
Fig and Chocolate Chip Cookies

Grilled Honey Lime and Black Pep-  
per Chicken  
Breasts Served With Peach Salsa  
Rosemary Roasted Garlic Potatoes  
Spinach Salad with  
Chopped Candied Bacon, Dried  
Cranberries and Feta Cheese with  
Balsamic Vinaigrette  
Steamed Broccoli in Lemon Butter  
Assorted Rolls and Biscuits  
Served With Whipped Herb Butter  
Cookie Assortment

Make your Own Nicoise Salad  
Mix of Field Greens, Romaine and  
Leaf Lettuce  
Grilled Salmon (add \$2.00)  
Chicken  
Potatoes  
Haricot Verts  
Diced Eggs  
Artichoke Hearts  
Olives and Choice of Balsamic  
Vinigrette or  
Rosemary Bacon Ranch Dressing  
Orzo Pasta Salad  
Breads with Herb Butter  
Assorted Bite-sized Signature Bars  
and Cookies



**OPTION # 9**                    \$19.50    **OPTION # 11**                    \$12.60

Chicken Vegetable Lasagna  
Chef's Choice of Sautéed Fish with  
Lemon  
Risotto with Mushrooms  
Sautéed Italian Vegetables to  
include  
Zucchini, Broccoli, Squash and  
Mushrooms  
Mixed Green Salad with Roma  
Tomatoes  
Herb Vinaigrette on the side  
Assorted Rolls and Herb Butter  
Fresh Fruit Tray and Cookie Bites

All with Lettuce and Tomato and  
packets of Dijon and Hellmann's  
Mayonnaise  
Grilled Beef Tenderloin Sandwich  
on Sourdough with Mozzarella  
Cheese  
Grilled Chicken Salad Wraps  
Pimento Cheese on Jalapeno Bread  
Grilled Caper Tuna Sandwich on  
Whole Wheat  
Turkey Club Sandwich with  
Monterey Jack Cheese on Croissant  
Assorted Sides To Include  
Homemade Potato Chips  
Fresh Fruit Salad

**OPTION # 10**                    \$15.60

Warm Grilled Tilapia with Basil  
Black Olive Pesto Sauce  
Warm Chicken Piccata with a Ca-  
per Lemon Sauce  
Salad of Field Greens and Carrot  
Curls  
Red Onion, Balsamic Vinaigrette,  
and Feta Cheese Crumbles Avail-  
able on The Side  
Sundried and Fresh Tomato Cous-  
Cous Risotto  
Fresh Fruit Salad  
Assorted Rolls and Herbed Butter  
Little Seasonal Fruit Trifle and  
Cookies

Five Vegetable Slaw  
Brownies and Cookies

**OPTION # 12**                    \$16.80

Seared Beef Tenderloin with Chi-  
michurri Sauce  
and  
Grilled Curried Chicken Breast  
with Saffron Rice  
Raitas of Peanuts, Grapes, Raisins,  
Cashews, Coconut and Mango  
Chutney  
Crunchy Green Beans, Red Onion,  
and Tomato Salad  
Sliced Pineapples and Strawberries  
Assorted Rolls and Biscuits with  
Herb Butter  
Tiny Cupcake Sampler



OPTION # 13 \$21.60

Stir Fry Station

Thai Beef, Tomatoes, Carrots,  
and Red Curry Rice Noodles

Ginger Chicken Breast Stir Fried  
with Broccoli, Snow Peas, Bok Choy,  
Onion, Fresh Corn, Red Peppers,  
and Bamboo Shoots

Sweet Hot Chili Sauce and Peanuts  
on the Side

Steamed Brown Rice

Fresh Vietnamese Style Salad  
with Shrimp and Vegetables

Served with Plum Sauce, Peanut  
Vinaigrette and Soy Sauce on the  
side

Mango Panna Cotta and Almond  
Cookies

OPTION # 14 \$17.70

Baja Taco Bar

Chili Lime Grilled Chicken and  
Medium Rare Spiced Cut Beef or

Cilantro Lime Tilapia

with Assorted Accompaniments

Papaya Pico de Gallo, Black Bean-  
Corn Relish,

Grilled Tomatillo Salsa, Lettuce,  
and Mashed Avocado

Served with a Variety of Sauces

Mexican Chocolate Mole, House  
Roasted Tomato Salsa

Chipotle Crema

Warm Flour Tortillas, Corn Torti-  
llas, and Tri-Color Tortilla Chips

Warm Savory Cumin Black Beans  
with Lime

Seasonal Fruit Salad

Mocha Fudge Pudding Shots

Chocolate cookies and Coconut  
Sandies

OPTION # 15

\$21.60

Choice of Two Soups

to Include Warm Creamy Artichoke  
Soup and

Chilled Three Melon Gazpacho with  
Mint Pesto and Toasted Pistachio

Choice of Two Salads

Arugula Salad with Fennel, Roasted  
Pecans and Orange Segments

Orange Vinaigrette on the Side

Baby Spinach topped with Avocado  
Slivers, Carrots, and Tomatoes

Cilantro Lime Dressing on the Side

Grilled Salmon and Chicken

Crusty Rolls and Butter

Assorted Cookies

OPTION # 16

\$17.40

Chopped Greek Salad  
with Grilled Chicken

or

Pesto Chicken Salad

with Edamame, Haricot Vert, Yukon  
Gold Potato Salad

and Red Cabbage, Radicchio, and  
Carrot Salad

or

Seared Balsamic Salmon or 4 oz.  
Grilled Blackened Chicken Breast

on a Bed of Field Greens

with Grilled Artichoke Hearts,  
Tomatoes, Manchego Cheese

with Choice of Two Dressings:

Balsamic Vinaigrette or Creamy  
Tomato

Muffins an Assorted Rolls with  
Herb Butter

Trifle of Lemon Curd, Lemon Corn  
Meal Cake, and Fresh Berries

or

Coconut Banana Cream Crunch  
Trifle

with Chocolate Sauce

or

Dark Chocolate Mousse with  
Whipped Cream and Fresh Berries

with Oatmeal Golden Raisin and  
Chocolate Chip Cookie

OPTION # 17

\$17.40

Juicy Fat Grilled Pork Chops  
with Black Olive Tapenade and  
Tomatoes

Sea Salt and Black Pepper Roasted

Sweet Potato Steak Fries

Creamy Spinach Couscous with  
Bacon

Chilled Green Bean Salad with  
Fresh Tomato and Bermuda Onion

Chocolate Mousse and Chocolate  
Dried Cherry Cookie

OPTION # 18

\$16.20

Pimento Cheese Stuffed Turkey  
Meatloaf

with Roasted Red Pepper Demi  
Glace

Roasted Three Cheese Tricolor  
Macaroni

Grilled Asparagus and Tomatoes

Chopped Iceberg, Nicoise Olive and  
Pancetta Salad

Served with Vinaigrette and Creamy  
Blue Cheese Dressings

Mexican Pecan Chocolate Squares  
and Cookies



<b>OPTION # 19</b>	<b>\$22.80</b>	<b>OPTION # 23</b>	<b>\$18.00</b>
Sundried Tomato Marinated Grilled Cornish Hen with Grilled Chicken Sausage and Tomato Polenta Salad of Red Grapes, Feta Cheese, Field Greens, and Balsamic Vinaigrette Broccolini with Roasted Garlic and Olive Oil Crusty Rolls with Herb Butter Powdered Sugar Dusted Cracked Chocolate Cake with Sides of Sweetened Sour Cream and Berries		Indian Lunch Buffet Warm Curried Chicken Breast in a Peanut Sauce Served with Bowls of Chutney, Coconut and Peanuts on the Side Warm Mango Cous Cous Grilled Asparagus Salad of Tomato, Lettuce, Carrots and Cashews with Spicy Peanut and Vinegar Assorted Rolls and Butter Brownies and Lemon Bars	

<b>OPTION # 20</b>	<b>\$16.50</b>	<b>OPTION # 24</b>	<b>\$17.70</b>
Vegetarian Enchiladas filled with Spinach and served with Tomatillo Salsa Mexican Rice Black Beans Chips and Hot Sauce Lemon Bars		Salmon Luncheon Grilled Orange Habanero Salmon on a Bed of Grilled Vegetable Cous Cous Grilled Orange, Carmelized Onion, Grilled Pineapple and Baby Spinach Salad with Orange Vinaigrette and Blue Cheese Summer Grill of vegetables to Include Corn, Squash, Carrots, and Asparagus Dark Chocolate Banana Pudding Trifle with Chocolate Cookie	

<b>OPTION # 22</b>	<b>\$15.00</b>		
Meatloaf Buffet Luncheon Turkey Meat Loaf With a Jack Daniel's Sauce Garlic Mashed Potatoes Grilled Vegetables Assorted Dessert Miniatures			



<b>OPTION # 25</b>	<b>\$16.20</b>	<b>OPTION # 27</b>	<b>\$19.80</b>
Salad Composed of Radicchio, Roasted Onions, Red Grapes, Pancetta, Fresh Parmesan and a Balsamic Mustard Dressing Chicken Pot Pie Made From Chicken Breasts, Potatoes, Mushrooms, Carrots and a Lively Sauce in a Whole Wheat Crust Assorted Wheat and Old Fashioned Biscuits and Tiny Blueberry Muffins Chocolate Decadence Cake Served with Raspberry Puree and Whipped Cream		Mixed Green Salad with Roma Tomatoes, Carrots Served with an Herb Vinaigrette Black Pan Fried Chicken Breasts Served with Black Pepper Gravy Parmesan, Dill Yogurt and New Potato Salad Country Biscuits, Corn Muffins and Assorted Rolls Served with Sweet Butter Chocolate Pecan Brownies	

<b>OPTION # 26</b>	<b>\$20.40</b>	<b>OPTION # 28</b>	<b>\$21.30</b>
Grilled Honey Lime and Black Pepper Chicken Breasts Served with Peach Salsa Sliced Beef Tenderloin with Basil Mustard Mandarine Orange Rice Salad with Tricolor Peppers, Oranges and Pecans Marinated Vegetables in a Vinaigrette Fresh Fruit Bread Sticks Individual Chocolate Pecan Pies and Lemon Bars		Traditional Club Sandwiches with Marinated Tomatoes, Smoked Bacon, Turkey, Mixed Greens and Herbed Mayonnaise Antipasto Salad with Assorted Chopped Grilled Vegetables, and Assorted Cheeses Basil Sour Cream and Bowtie Pasta Salad with Sundried Tomatoes and Toasted Pine Nuts Tropical Fruit Salad White Chocolate Chunk Brownies and Chocolate Dipped Strawberries	



OPTION #29 \$30.00      OPTION # 31 \$18.00

Chilled Spiced Shrimp Served with Sundried Tomato Cocktail Sauce and Toasted Baguettes

Carving Board of Beef Tenderloin with Sauces of Mieux Mustard and Dijonaise

Marinated Asparagus and Artichoke Heart Salad

Fresh Herb Marinated Haricots Verts with Tomato

Bread Sticks and Toasted Pita Triangles served with Sweet Butter

Assorted Flavored Cheesecakes with Berries

Grilled Salmon and

Grilled Chicken Breast with Basil Aioli on the Side

Spinach Portobello Risotto

Baby Spinach and Tomato Salad with Tomato Vinaigrette

Fresh Seasonal Fruit Salad

Rolls and Herb Butter

Assorted Cookies

OPTION #30 \$21.60      OPTION # 32 \$15.00

Beef Lasagna

Layered Lasagna with Spinach, Portobello Mushrooms and Sundried Tomatoes in a Mariana and Black Pepper Bechamel Sauce

Chilled Boiled Shrimp Tossed in Fresh Basil, Pink Peppercorns and Roma Tomato Cofetti

Mixed Green Salad with Roma Tomatoes in an Herb Vinaigrette

Miniature Bread Selection to Include Cheddar Corn Muffins, Black Pepper Biscuits,

White and Wheat Parker House Rolls with

Herb Butter

White Chocolate Raspberry Bites, Tiny Cafe

Brulee and Snickers Tarts

Teriyaki Chicken with Grilled Pineapple,

Edamame Bacon Potato Salad and Matchstick Vegetable Salad

Served with Foccacia Bread, Rolls and Muffins with Herb Butter throughout the Meal

Rum Banana Cake and Assorted Cookies

OPTION # 33 \$15.00      OPTION # 35 \$19.80

Our House Salad of Field Greens, Raddichio, Grapes,

Bacon, Carmelized Onion and Parmesan Cheese in a Balsamic Vinaigrette

Grilled Orange, Sage and Garlic Marinated Chicken Breast with a Fontina Polenta Cake

Grilled Seasonal Vegetables

Assorted Rolls, Biscuits and Muffins With Herbed Butter

Fresh Sliced Seasonal Fruit

Individual Lemon Tarts with Whipped Cream

Medallion Beef Tenderloin in a Bourbon, blue cheese demi sauce

Herb Rolls With Herb Butter

Creamed Spinach With Bacon

Grilled Seasonal Vegetables of Acorn Squash, Blanched Asparagus and Baby Carrot

Cranberry, Pecan, Orange, Feta Cheese and

Field Greens served with Balsamic Vinaigrette

OPTION # 34 \$26.40      OPTION # 36 \$19.20

Grilled Marinated Veal Loin and Fresh Grilled Salmon Filet Offered With a Lemon Caper Mustard

Assorted Rolls and Biscuits With Herb Butter

Grilled Summer Squash and Tri-color Peppers

Spinach and Portobello Mushroom Risotto

Salad of Baby Spinach Topped With

Mozzarella and Red and Yellow Tomato in a Pesto Vinaigrette

Carving Board Presentation of Medium Rare Beef Tenderloin

Grilled Chicken Curry Sausag With a Mint Tomato Relish

Assorted Rolls and Biscuits With Herb Butter

Onion, Roasted Red Pepper and Mushroom Cous Cous

Salad of Artichoke Hearts, Yellow Tomato, Fresh Grated Parmesan Cheese

Baby Spinach and Raddichio in an Orange Herbal Vinaigrette

Sauteed Lentils With Tomato and Cumin



OPTION # 37 \$15.30

Chicken Breast Stuffed With Sun-dried Tomato and Goat Cheese in a Sundried Cream Tomato Sauce

Assorted Rolls With Herb Butter

Caesar Salad with Homemade Crackers and Roasted Red Pepper Caesar Dressing

Spinach and Portobello Risotto

Grilled Seasonal Vegetables

OPTION # 38 \$20.40

Medium Rare Beef Tenderloin and Fresh Grilled Salmon Filet

Assorted Rolls and Biscuits With Herb Butter

Creamy Savory Tomato Basil Polenta

Salad of Baby Spinach Topped With

Mozzarella and Red and Yellow Tomato in a Pesto Vinaigrette

Grilled Asparagus, Sweet Potato and Red Pepper

Warm Chocolate Glob and Peppermint Ice Cream with Chocolate Sauce

OPTION # 39 \$28.80

Carving Presentation of Pancetta Wrapped Pork Tenderloin

Stuffed With Manchego Cheese and Green Onion Tomato Sea Bass

Crusty Rolls With Herb Butter

Three Mushroom Risotto

Pumpkin Polenta

Salad of Field Greens, Grapes,

Caramelized Onion and Parmesan Cheese in a Balsamic Vinaigrette

Raspberry Creme Brulee

OPTION # 40 \$18.00

Grilled Salmon and

Grilled Chicken Breast with Basil Aioli on the Side

Spinach Portobello Risotto

Baby Spinach and Tomato Salad with Tomato Vinaigrette

Fresh Seasonal Fruit Salad

Rolls and Herb Butter

Assorted Cookies

OPTION # 41 \$10.80

Three Salad Plate

Choose from Grilled Apricot and Chicken Salad or

Grilled Salmon or Grilled Tuna Salad

Then Choose any Two Sides

Add \$2.00 for each additional chicken and tuna side

Choose Two Side Orders

House Salad

Seasonal Vegetables

House made Chips

Tricolor Orzo Pasta Salad

House Five Vegetables Slaw

Mandarin Orange Wild Rice Salad

Homemade Potato Salad

Fresh Seasonal Fruit Salad

Served With a Ginger Yogurt Sauce

Bread Assortment to Feature

Biscuits, Muffins and White and Wheat Rolls

Served With Herb Butter

Chef's Dessert Tray





THE  
WEDDING PARTY  
STUDIO

2422 Allen Street  
Dallas, TX 75204  
214.296.4908