

**Aldredge House**  
**All Day Meeting Packages**

**All Packages Include Audio-Visual to Compliment Your Meeting:**  
Flipchart with Pad, Easel and Markers, Attendee Pads and Pens

**All Day in Dallas**

**Corporate Start Up**

Breakfast Breads and Assorted Muffins  
Orange Juice, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

**Mid-Morning**

A refresh of all your morning beverage selections

**Lunch Menu**

***Choose 1 Menu for your guests***

***The Board Room***

A Selection of Pre Made Specialty Sandwiches  
Field Greens with Balsamic Vinaigrette  
Red Bliss Potato Salad, Dijon Mustard and Chopped Egg  
Marinated Green and Black Olives  
Selection of Bottled Water and Assorted Soft Drinks

Grilled Chicken Breast and Bermuda Onions, Fresh Basil with Smoked Red Pepper Coulis on a Rosemary Baguette

Grilled Portobello Mushroom, Goat Cheese, Grilled Eggplant and Arugula in a Spinach Wrap  
Rare Roast Beef, Boursin Cheese, Romaine Lettuce, Sliced Roma Tomatoes with Horseradish Mayonnaise on an Onion Baguette

Black Forest Ham, Jarlsberg Cheese, Green Leaf Lettuce, Sliced Roma Tomatoes with Grain-Mustard on a Baguette

*Or*

***New York State of Mind***

Field Greens with Balsamic Vinaigrette  
Red Bliss Potato Salad with Dijon Mustard and Chopped Egg  
Maple Glazed Turkey Breast, Black Forest Ham, Grilled Sliced Chicken Breast and Rare Roast Beef  
Sharp Cheddar, Pepper Jack, Jarlsburg and Brie Cheese  
Leaf Lettuce, Roma Tomatoes and Bermuda Onions  
Marinated Green and Black Olives  
Artisan Loaves and Sliced Breads  
Selection of Bottled Water and Assorted Soft Drinks

**Après Lunch**

Assortment of Cookies, Brownies and Fresh Whole Fruit  
Selection of Bottled Water and Assorted Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

***Charge: \$ 50.00 per person includes food, beverage and facility rental***  
***Service Charge of 20% and State Sales Tax of 8.25% are additional***

**Aldredge House**  
**All Day Meeting Packages**  
*Continued*

**All Business, All The Time**

**Start the Day**

Granola and Yogurt Parfaits, Cinnamon Buns, Assorted Croissants  
Orange Juice, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

**Mid-Morning**

A refresh of all your morning beverage selections

**Buffet Lunch Menu**

Mixed Greens with Sliced Beefsteak Tomatoes, Red Onions with Toasted Pecans, Dried  
Cranberries and Ranch Salsa

***Choose 2 entrees for your guests***

Grilled Breast of Chicken with Roasted Corn Pico de Gallo  
Adobe Rubbed Sliced Beef with Ancho Chili  
Crusty Halibut with Ginger Papaya Salsa

***Accompaniments***

Garlic or Rosemary Scented Mashed Potatoes  
Sauté of Seasonal Vegetables  
Assorted Crisps and Breads

Molten Lava Cake Drizzled with Pecan Praline Sauce  
Warm Apple-Cranberry Crisp, Cinnamon Cream  
Freshly Brewed Regular & Decaffeinated Coffee

**Afternoon De 'light**

Fresh Sliced Seasonal Melon, Grapes and Berries, Cheese and Crudités Display with Herb Dip,  
Crisps and Crackers  
Selection of Bottled Water and Assorted Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

***Charge: \$ 55.00 per person inclusive of food, beverage and facility rental***  
***Service Charge of 20% and State Sales Tax of 8.25% are additional***

**Aldredge House**  
**All Day Meeting Packages**  
*Continued*

**The Tex Exec**  
**Executive Continental Breakfast**

Three Berry Martini with Vanilla Cream, Coffee Cake, Assorted Croissants  
Assorted Bagels with Original and Vegetable Cream Cheese, Preserves and Butter served up with  
a Toaster Station  
Orange Juice, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

**Mid-Morning**

A refresh of all your morning beverage selections

**Lunch Menu**  
***At Your Service***  
***(a served meal)***

***Salad***

***Choose 1 salad for your guests***

Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese  
Bibb Lettuce with Slices of Orange, Kiwi and Straw Mushrooms, Citrus Vinaigrette  
Spinach Salad with Warm Bacon Dressing and Sourdough Croutons

A Selection Crisps and Breads

***Entrée***

***Choose 1 entree for your guests***

Grilled Atlantic Salmon with Wasabi-Chive Sauce

Roasted Pork Tenderloin with Peppercorn Sauce

Grilled Breast of Chicken with Tarragon Champagne Sauce

Crusty Halibut with Ginger Papaya Salsa

Entrees are served with Chef's selection of appropriate accompaniments

***Dessert***

***Choose 1 dessert for your guests***

Rum Baba Filled With Sweet Cream and Fresh Berries  
Individual Rustic Apple Tarts, Orange Zest-Cinnamon Cream  
Tiramisu Mousse Parfait  
Freshly Brewed Regular & Decaffeinated Coffee

**In the Afternoon**

Chocolate Fudge Brownies, Chocolate Chip Cookies, Chocolate Covered Pretzels, Chocolate  
Dipped Strawberries  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas  
Bottled Water and Assorted Sodas

***Charge: \$ 60.00 per person includes food, beverage and facility rental***  
***Service Charge of 20% and State Sales Tax of 8.25% are additional***