

# Event Menus



OMNI PGA FRISCO RESORT

WEDDING MENU



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## LATE NIGHT BITES

-  Vegetarian
-  Vegan
-  Gluten-Friendly
-  Dairy-Free
-  Contains Nuts

Escort Cards are required for all pre-selected entrée dinners and due 2 weeks prior to event. Final Guarantee is due 1 week prior to event. After the guarantee, guest counts may increase but not decrease.



# RECEPTION MENUS

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## PACKAGE ONE

Three butler-passed hors d'oeuvres  
(based on 2.5 per person)

Spinach florentine-stuffed chicken roulade | Smashed  
fingerling potatoes, garlic broccolini, roasted chicken jus

Miso butter salmon | sesame-ginger quinoa, glazed  
baby carrots

Merlot braised short rib | Buttermilk mashed  
potatoes, sautéed green beans, blistered cherry  
tomatoes, beef demi-glace

OR CHOICE OF CELEBRATION STATIONS

240 per person

## PACKAGE TWO

Three butler passed hors d'oeuvres  
(based on 2.5 per person)

Seared chicken breast | Loaded potatoes Delmonico,  
heirloom baby carrots, merlot demi-glace

Herb-crust sea bass | Vegetable noodles, baked  
zucchini and yellow squash, heirloom cherry  
tomatoes, lemon-thyme beurre blanc

Seared peppercorn beef tenderloin | Truffle  
dauphinoise potatoes, roasted jumbo asparagus,  
cabernet beef au jus

OR CHOICE OF SIGNATURE STATIONS

260 per person

## PACKAGE THREE

Three butler-passed hors d'oeuvres  
(based on 2.5 per person)

CHOICE OF EXCELLENCE STATIONS

260 per person

## FIRST COURSE OPTIONS

Farmer's salad | Radishes, shredded carrots,  
heirloom tomatoes, pickled red onions, cucumber

Wedge salad | Hard-boiled eggs, tomatoes,  
applewood-smoked bacon scallions, blue cheese  
dressing, balsamic vinaigrette

Grapefruit, arugula, Texas goat cheese, baby  
heirloom tomatoes, candied pecans, cornbread  
croutons

Heirloom tomatoes, basil, prosciutto, fresh  
mozzarella, mixed greens, balsamic pearls

Baby kale Caesar salad | Crispy shallots,  
herb croutons, shaved parmesan, garlic anchovy  
dressing

Mixed green salad | Pickled red onion, cucumber,  
carrot, grape tomato, balsamic vinaigrette

Fire-roasted plum tomato bisque | Spiced croutons  
and basil cream

## INCLUDES

Stance regular coffee, Stance decaffeinated coffee  
and assorted Numi hot teas

Wedding cake

House wine service during dinner

Four-hour call brand bar

Champagne toast | House sparkling wine

\*Toast is based on one glass per person



# HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 24 pieces of each selection, purchased by the dozen.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## COLD

Antipasto skewer, heirloom cherry tomato, olive oil marinated artichoke heart, prosciutto, sweet pepper, balsamic glaze <sup>\$\$\$</sup>

Apricot and Laura Chenel goat cheese truffle, pistachio, truffle buckwheat honey

Deviled egg, chives, smoked caviar <sup>\$\$\$</sup>

Honey-smoked salmon, whipped boursin, black pepper, buttered brioche toast point

Champagne poached jumbo shrimp, citrus cocktail sauce <sup>\$\$\$</sup>

Crab salad, creole mustard, chives, crostini

Peppered beef tenderloin carpaccio, blue cheese aioli, candied walnuts

Chilean seabass mini taco, avocado, sesame mayo, togarashi

Smoked and seared rare hamachi, grapefruit, pickled jalapeños

Mini lobster roll profiterole, pickled celery hearts

## HOT

Adult grilled cheese, brie, green apples, fig

Baked spinach and feta, phyllo

Crispy chicken potsticker, sticky soy glaze

Black bean empanadas, avocado-cilantro cream

Southern fried chicken bites, chili-honey glaze

Applewood-smoked bacon-wrapped shrimp, roasted garlic aioli <sup>\$\$\$</sup>

Fried crab cake, cajun remoulade <sup>\$\$\$</sup>

Beef satay, spicy coconut green curry, cilantro

Applewood-smoked bacon wrapped quail leg, red chili maple syrup

Lamb and chickpea meatball, dill yogurt, fennel pollen

Brisket mac and cheese croquette, green chile, barbecue sauce



# CELEBRATION STATIONS

All Stations are designed for up to 90 minutes of service and based on a minimum of 50 guests.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## DISPLAYED

Farmer's market display | Local bread, cheese, marinated vegetables and olives, variety of dips and spreads, herb infused oils

## SALAD

Lentil and greens salad | Pickled vegetables, eggplant, fresh peas, vinaigrette **df gf**

Farmer's salad | Radishes, shredded carrots, heirloom tomatoes, pickled red onions, cucumber **df gf**

Farro salad | Grilled local vegetables, arugula, pecans, Texas goat cheese

## COMPOSED

Pan-roasted salmon | Roasted fennel, tomatillo, avocado vinaigrette **df gf**

Herb-grilled lamb | Blackberry demi-glace, roasted marble potatoes **df gf**

Citrus-brined chicken | Wild rice, roasted mushrooms, horseradish cream

## ACCOMPANIMENTS

Acorn zucchini and butternut squash trio | Local honey, herbs, chili flake **df gf**

Grilled vegetables and radicchio | Torn herbs, aged vinegar **df gf**

Barley Risotto | Charred tomatoes, greens, roasted peppers, goat cheese, lemon

## DESSERT

Wedding cake



# EXCELLENCE STATIONS

All Stations are designed for up to 90 minutes of service and based on a minimum of 50 guests.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## SALAD

Wedge salad | Hard-boiled eggs, tomatoes, applewood-smoked bacon, scallions, blue cheese dressing, balsamic vinaigrette

Fried potato salad | Red peppers, scallions, cheddar sour cream

## DUTCH OVEN CHILI BAR

Beef chili

Green chili

White chicken chili

Includes | Chips, white queso, chorizo queso, salsa, guacamole, jalapeños, onions, sour cream

## CENTRAL TEXAS SMOKED MEATS

White oak smoked brisket **dj gf**

Beer-brined chicken **dj gf**

Barbecue spiced pork ribs **dj gf**

## SIDES

Barbecue beans, ham hock **dj gf**

Corn on the cobb, chili-lime butter, sea salt **gf**

Green chile mac and cheese

## DESSERT

Wedding cake



# SIGNATURE PGA STATIONS

All Stations are designed for up to 90 minutes of service and based on a minimum of 50 guests.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## DISPLAYED

Champagne-poached gulf shrimp | Tito's cocktail sauce, remoulade, lemons

Broiled gulf oysters | Garlic butter, herbed breadcrumbs

Wagyu beef carpaccio | Local greens, jalapeño oil capers, focaccia

## SALAD

Grapefruit, arugula, Texas goat cheese, baby heirloom tomatoes, candied pecans, cornbread croutons

Heirloom tomatoes, basil, prosciutto, fresh mozzarella, mixed greens, balsamic pearls

## MAIN

Espresso-crusting pork loin | Texas bourbon demi-glaze

Oak smoked beef tenderloin | Shishito salsa verde, Deep Ellum blue cheese crumbles

North Texas Quail | Ancho maple glaze

## ACCOMPANIMENTS

Honey Brussels sprouts, Elgin sausage

White cheddar mashed potatoes

Heirloom cauliflower, parmesan, raisins, pecans

Quinoa risotto, arugula, roasted peppers, wild mushrooms in Texas bourbon demi-glaze

## DESSERT

Wedding cake



# CARVING ENHANCEMENTS

All Stations are designed for up to 90 minutes of service and based on a minimum of 50 guests.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

Chef attendant required at 200 per chef, with one chef per 100 people.

## PEPPERED ROAST PORK LOIN

Apple & onion relish and roasted shallot demi-glace served with silver dollar rolls

425 per station (serves 30)

## BBQ ST. LOUIS STYLE RIBS

Smoked barbecue sauce and mustard mop sauce served with jalapeño cheddar cornbread

450 per station (serves 40)

## SPIRAL HONEY GLAZED HAM

Maple-bourbon demi-glace and whole grain mustard served with silver dollar rolls

475 per station (serves 40)

## SMOKED BEEF BRISKET

Kitchen barbecue sauce and coffee barbecue sauce served with jalapeño cheddar cornbread

525 per station (serves 20)

## THYME AND BUTTER BASTED ROASTED TURKEY BREAST

Citrus-lavender brined served with cornbread, cranberry marmalade, giblet gravy and buttermilk-scallion whipped potatoes with silver dollar rolls

525 per station (serves 30)

## PEPPER-CRUSTED ROAST BEEF TENDERLOIN

Peppercorn and béarnaise sauce served with silver dollar rolls

645 per station (serves 15)

## GARLIC-RUBBED PRIME RIB OF BEEF

Herb-rubbed served with whole grain mustard, horseradish cream, herb-roasted marble potatoes

685 per station (serves 30)





# STATION ENHANCEMENTS

All Stations are designed for up to 90 minutes of service and based on a minimum of 50 guests.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## MASHED POTATO BAR

### POTATOES

Truffle, rosemary, parmesan, roasted garlic mash

### TOPPINGS

Applewood-smoked bacon, chives, sour cream, cheddar, caramelized onions and roasted mushrooms

34 per person

### ENHANCEMENTS

Barolo Braised Short Ribs | 9 *per person*

Pulled Slow Cooked Pork | 8 *per person*

Barbecue Pulled Chicken | 6 *per person*

## PASTA BAR

\*Chef Attendant Required | 200 Each (1 Per 50)

### PASTA

Three-cheese tortellini, wild mushroom mornay

Penne, crushed tomatoes, torn basil

Rigatoni, basil pesto

### TOPPINGS

Oven-dried plum tomatoes, applewood-smoked bacon, roasted peppers, asparagus tips, artichokes, Kalamata olives, English peas, shaved pecorino cheese, toasted pine nuts

34 per person

### ENHANCEMENTS

Sautéed Shrimp and Scallops | 12 *per person*

Barolo Braised Short Ribs | 9 *per person*

Grilled Chicken Breast | 8 *per person*

## BUILD YOUR OWN GOURMET SLIDER BAR

\*All selections are by the dozen

### PULLED PORK

Pulled pork, house “q”, smoked cheddar, slaw

82 per dozen

### SMOKED CHICKEN BREAST

Smoked chicken breast, pepper jack cheese, green tabasco mayo

84 per dozen

### CLASSIC BEEF

Classic beef, cheese, pickle, thousand island, ketchup, mustard

92 per dozen



# LIBATIONS

Each additional hour, bar upgrade, and/or substitute of individual spirits incur a \$15 per person plus tax/service. Charges billed in full hour increments.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## PACKAGES

Bar packages are in full-hour increments

### CRAFT

Vodka | Tito's

Gin | Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Tequila | Milagro Silver

Cognac | Hennessy VS

### CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

## BEER & WINE

One-Hour | 16 per person

Two-Hours | 27 per person

Three-Hours | 34 per person

Four-Hours | 39 per person

## BEERS

Domestic | Choice of Three

Budweiser, Bud Light, Coors Light, Miller Lite

Import | Craft | Choice of Three

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger Juicy Haze IPA

## WINES

### WHITE

Bulletin Place | Australia | Sauvignon Blanc

Bulletin Place | Australia | Chardonnay (unoaked)

### RED

Bulletin Place | Australia | Cabernet Sauvignon

Bulletin Place | Australia | Merlot

### SPARKLING

Camp Viejo | Spain | Cava Brut

## OMNI SIGNATURE COCKTAILS\*

A minimum of 25 drinks to tray pass at the per drink price or client-provided bar signage and display only, based on consumption

Add \$5 per person, per drink to any bar package

Signature Cocktails require spirits taken from the package menus



# LATE NIGHT BITES

All Late Night Bites are designed for up to 90 minutes of service. Chef Attendant Fees are \$200 each.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## FRENCH FRY STATION

Truffle, sweet potato, tater tots

Smoked curry, chipotle ketchup

24 per person

## ARTISAN GRILLED CHEESE STATION

Brie and fig-smoked

Cheddar and caramelized onion

Applewood-smoked bacon and oven-dried tomato

28 per person

## CHICKEN & WAFFLES

Buttermilk-brined fried chicken, with a sea salt and pepper crust

Cheddar and chive waffles

Smoked and traditional maple syrup

28 per person

## PIZZA STATION

Tomato and mozzarella, torn basil

Pepperoni and three-cheese

Pear, prosciutto and gorgonzola

38 per person

## SLIDER STATION

Beef, pulled pork, portabella, shoestring French fries

Jalapeño mustard, miso mayo, wasabi mayo, sriracha, barbecue, chipotle barbecue

34 per person

## STREET TACOS | CHOICE OF THREE

Mojo Pork **df gf**

Chicken tinga **df gf**

Blackened mahi-mahi **df gf**

Vegetarian black bean and corn **df gf**

Includes flour tortillas, shredded lettuce, cilantro, sour cream, pickled jalapeño, queso fresco, shredded cheddar, salsa roja, salsa verde

42 per person

## MINI DESSERT DISPLAY

Assorted mini fruit tarts, mini cheesecakes, mini chocolate raspberry Parisian tortes, mini key lime pies

30 per person

## SUNDAE STATION

Vanilla ice cream, marshmallows, graham crackers, cherries, freeze-dried strawberries, compressed pineapples, chocolate and caramel sauce

30 per person

## CRÈME BRÛLÉE STATION

Classic caramelized sweet custard served with fresh seasonal berries

28 per person

## S'MORES STATION

Marshmallows, graham crackers and assorted chocolates

28 per person



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