

CATERING MENU



breakfast



breaks



meeting planner package



plated



buffet



reception

beverage



Hampton Inn and Suites

1700 Rodeo Drive

Mesquite, TX 75149

972.329.3100

www.mesquitehampton.com

BREAKFAST



Sunrise Buffet has a Minimum of 30 people.
Additional \$5.00++pp for groups less than 30.

CONTINENTAL	\$14.00++pp
Selection of Chilled Juices	
Assorted Danishes and Breakfast Breads	
Freshly Baked Muffins	
Regular and Decaffeinated Coffee and Hot Tea	
DELUXE CONTINENTAL	\$18.00++pp
Selection of Chilled Juices	
Assorted Danishes and Breakfast Breads	
Freshly Baked Muffins	
Sliced Fresh Fruit	
Regular and Decaffeinated Coffee and Hot Tea	
SUNRISE BREAKFAST BUFFET	\$22.00++pp
Selection of Chilled Juices	
Assorted Danishes and Breakfast Breads	
Freshly Baked Muffins and Croissants	
Sliced Fresh Fruit	
Scrambled Eggs	
Crispy Bacon and Sausage Links	
Breakfast Potatoes O'Brien	
Regular and Decaffeinated Coffee and Hot Tea	

See the next page for ways to enhance your breakfast!

BREAKFAST ENHANCEMENTS

INDIVIDUAL ENHANCEMENTS

Grits	\$2.00 pp
Scrambled Eggs	\$3.00 pp
Biscuits and Gravy	\$4.00 pp
Turkey Bacon or Turkey Sausage	\$4.00 pp
Oatmeal with Dried Fruit and Brown Sugar	\$3.00 pp
Texas French Toast	\$3.00 pp
Milk and Assorted Cereals	\$3.00 pp
Yogurts and Granola	\$3.00 pp

STATION ENHANCEMENTS

\$75.00 attendant fee - one attendant per 50 guests

Omelette Station \$5.00 pp

Prepared to order with choice of Sautéed Vegetables, Bacon, Honey Roasted Ham, Spinach, Pepper Jack Cheese, and Fresh Salsa

Breakfast Burrito Station \$8.00 pp

Prepared to order Scrambled Eggs and Hot Tortillas with choice of Sausage, Pepper Jack Cheese, Green Onions, Sweet Peppers, Black Beans, Fresh Cilantro, Salsa, and Guacamole

*A 23% service charge and 8.25% state sales tax will be added to all food and beverage arrangements

Not served as a stand alone meal

Must be paired with Continental or Sunrise Breakfast



BREAKS



GREEN THUMB

\$14.00 pp

Artichoke and Hummus Dips with Pita Chips, Vegetable Spinach Wraps, Hot Green Tea, and Bottled Water

THE CHOCOHOLIC

\$16.00 pp

Chocolate Chip Cookies, Candy Bars, Brownies, Assorted Dippers with Chocolate Fondue, Assorted Sodas, and Bottled Water

AT THE MOVIES

\$14.00 pp

Popcorn, Nacho Chips and Salsa, Candy Bars, Soft Pretzels with Mustard and Cheese, Assorted Sodas, and Bottled Water

COOL BREEZE SUNDAE BAR

\$14.00 pp

Three Blue Bell Ice Cream Flavors, Your Choice of Chocolate Chips, Crushed Cookies, Crushed Nuts, Bananas, Hot Fudge, Caramel Sauce, Whipped Cream, Assorted Soda, and Bottled Water

HEALTH KICK

\$14.00 pp

Sliced Fresh Fruit, Granola Bars, Assorted Yogurts with Granola, Trail Mix, Hot Green Tea, and Bottled Water

TEX MEX

\$14.00 pp

Chili con Queso, Salsa, Guacamole, Tortilla Chips, Cheese Quesadillas served with Sour Cream and Pico de Gallo

Minimum of 10 people

*A 23% service charge and applicable state sales tax (currently at 8.25%) will be added to all food and beverage arrangements

A LA CARTE BREAK ITEMS

Soft Pretzels with Mustard	\$24.00 per dozen
Assorted Candy Bars	\$2.00 each
Granola Bars	\$3.00 each
Mixed Nuts	\$20.00 per pound
Jumbo Cookies	\$29.00 per dozen
Double Chocolate Brownies	\$29.00 per dozen
Cinnamon Rolls	\$28.00 per dozen
Assorted Yogurts	\$3.00 each
Sliced Fresh Fruit	\$6.00 per person
Assorted Muffins	\$28.00 per dozen
Assorted Danishes	\$28.00 per dozen
Ham and Swiss Croissants	\$34.00 per dozen
Chips, Salsa, and Chipotle Ranch	\$7.00 per person



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BEVERAGE BREAKS

Mid-Morning Break \$8.00pp
Fresh brewed coffee, hot tea selection, assorted soft drinks & bottled water

Mid- Afternoon Break \$10.00 pp
Fresh brewed coffee, hot tea selection, assorted soft drinks, bottled water, fresh assorted baked gourmet cookies and brownies

All Day Beverage Break \$14.00 pp
Fresh brewed coffee, hot tea selection, assorted soft drinks & bottled water

Coffee/ Ice Tea/ Lemonade \$35.00 per gallon
Decaffeinated or regular Coffee, freshly brewed ice tea or lemonade

Sparkling Water \$5.00 each

Red Bull Energy Drink \$5.00 each

Assorted Individual Juices \$4.00 each

Bottled Water/ Assorted Sodas \$2.50 each

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MEETING PLANNER



MEETING PLANNER PACKAGE \$45.00 pp

Minimum of 20 people required

CONTINENTAL BREAKFAST

Selection of Chilled Juices

Assorted Danishes and Breakfast Breads

Freshly Baked Muffins

Regular and Decaffeinated Coffee and Hot Tea

MID-MORNING BREAK

Assorted Sodas and Bottled Water

Regular and Decaffeinated Coffee and Hot Tea

EXECUTIVE LUNCH

Chef's Choice of Plated (less than 30 People) or Buffet Lunch (30 people or more) to include Salad, Entrée, and Two Sides Water, Iced Tea, and Coffee Service with Meal

MID-AFTERNOON BREAK

Chocolate Chip Cookies and Chocolate Brownies

Assorted Sodas and Bottled Water

Regular and Decaffeinated Coffee and Hot Tea

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Box Lunches

The Blue Moon

Roast Beef, Provolone Cheese, Blue Cheese Mayo, Red Onion & Lettuce, served on Focaccia Bread, Potato Chips, Whole Fruit, Cookie, Bottled Water and Assorted Sodas

Turkey Wrap

Turkey Wrap with Bacon, Pepper Jack Cheese, Tomato & Lettuce in a Flour Tortilla with Ranch Dressing, Potato Chips, Whole Fruit, Cookie, Bottled Water and Assorted Sodas

Chicken Salad

Chicken Salad with Diced Herb Chicken Breast, Grapes, Walnuts & Lettuce on fresh Focaccia Bread, Potato Chips, Cookie, Bottled Water and Assorted Sodas

The Club

Club Sandwich with Ham, Smoked Turkey, Bacon, Swiss cheese, Lettuce, Tomato and Onion on a Whole Wheat Bun, Potato Chips, Cookie, Bottled Water and Assorted Sodas

Vegetable Sandwich

Sautéed Spinach, Roasted Red Peppers, and Caramelized Onions on Ciabatta Roll with Melted Brie Cheese, Potato Chips, Cookie, Bottled Water and Assorted Sodas

All box lunches are priced at \$18.00 per person.

Maximum order of 50 people



*A 23% service charge and applicable state sales tax (currently 8.25%) will be added to all food and beverage arrangements.

PLATED

All plated lunches/dinners include Choice of Salad,
Entrée, Chef's Choice of 2 Sides, Rolls with Butter, and Choice of Dessert
Iced Tea and Coffee Service Included

SALAD CHOICES

Petite Caesar Salad with Focaccia Croutons
Market Salad with Red Onions, Feta Cheese, and Sundried Tomatoes
Fresh Green Salad with Roma Tomatoes and Cucumbers
Wedge Salad with Bleu Cheese Dressing and Bacon Crumbles

ENTRÉES

Beef Sirloin Medallions

Prepared with a Shitake Red Wine Demi Glace

6 oz. Lunch Portion	\$32.00 pp
8 oz. Dinner Portion	\$35.00 pp

Tuscan Chicken

Topped with Baby Spinach and Sundried Tomatoes

6 oz. Lunch Portion	\$28.00 pp
8 oz. Dinner Portion	\$31.00 pp

Apple-Cinnamon Pork Medallions

Sliced Loin of Pork with an Apple-Cinnamon Glaze

6 oz. Lunch Portion	\$28.00 pp
8 oz. Dinner Portion	\$31.00 pp

*A 23% service charge and 8.25% sales tax will be added
See the next page for additional Entrée options and Desserts!



PLATED (continued)

Orange Crusted Salmon

Seared Salmon with an Orange Citrus Crust

6 oz. Lunch Portion \$34.00 pp

8 oz. Dinner Portion \$38.00 pp

Meat or Vegetarian Lasagna

Traditional Home-style Meat or Vegetable Lasagna

6 oz. Lunch Portion \$27.00 pp

8 oz. Dinner Portion \$30.00 pp

Grilled or Blackened Ribeye Steak

Your Choice of Grilled or Blackened Juicy Ribeye

8 oz. Lunch Portion \$38.00 pp

14 oz. Dinner Portion \$41.00 pp

Herb Cream Chicken

Seared Chicken Breast with a Creamy Herb Sauce

6 oz. Lunch Portion \$28.00 pp

8 oz. Dinner Portion \$31.00 pp

DESSERT CHOICES

Chocolate Cake, NY Style Cheesecake, Red Velvet Cake, or Carrot Cake

SPECIALTY DESSERTS *additional \$5.00 pp*

Key Lime Pie, White Chocolate Raspberry Cheesecake, Godiva Chocolate Cheese Cake, and Caramel Apple Pie

Vegetarian/Gluten Free Options Upon Request

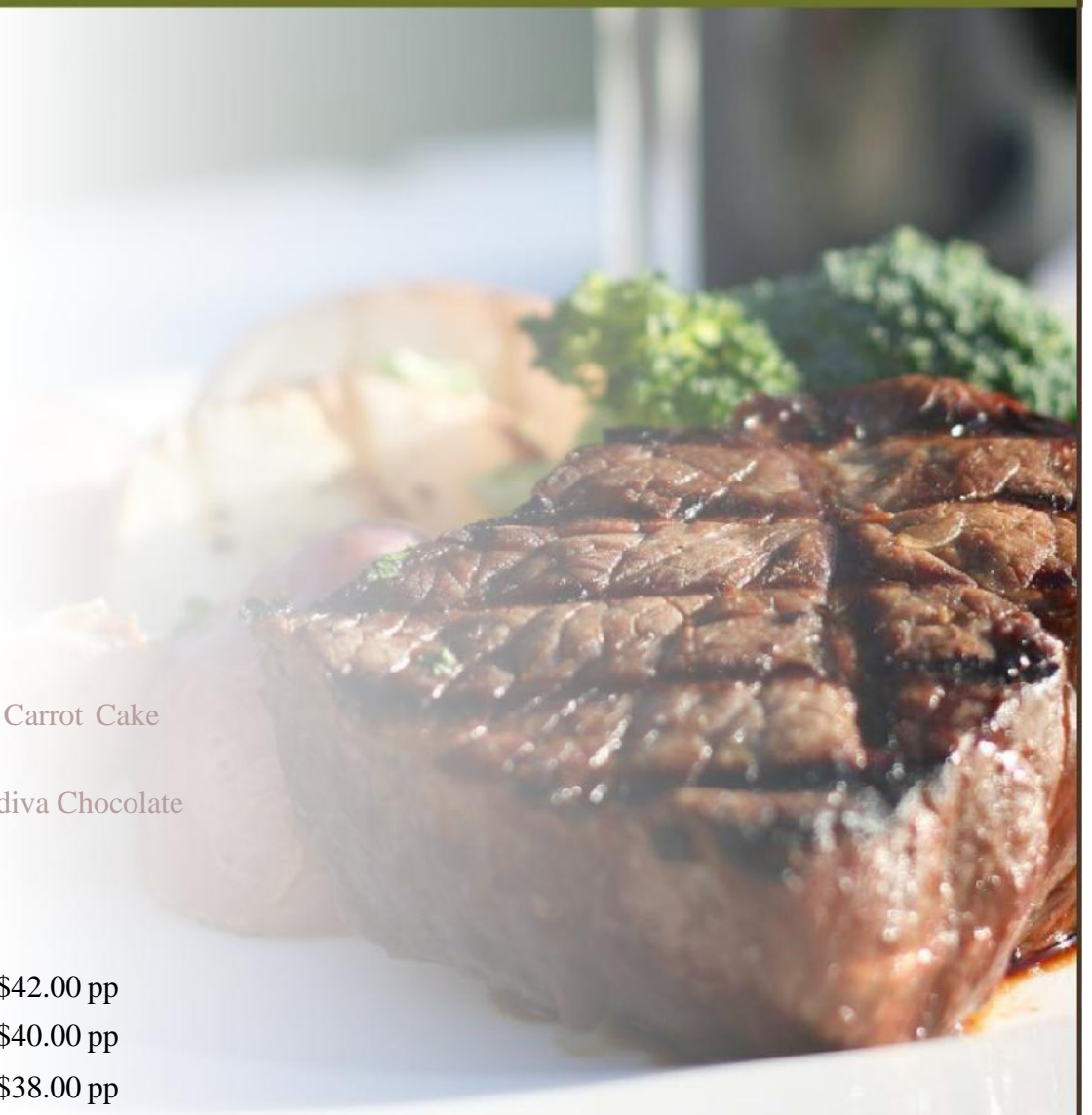
DUO PLATE OPTIONS *4 oz. Portion of Each*

Beef Sirloin Medallions and Grilled Shrimp \$42.00 pp

Beef Sirloin Medallions and Herb Cream Chicken \$40.00 pp

Orange Crusted Salmon and Herb Cream Chicken \$38.00 pp

*A 23% service charge and 8.25% sales tax will be added



BUFFET

Minimum of 30 people. Additional \$5.00 pp for groups less than 30

Build Your Own Buffet's includes: Choice of Salads, Entrée(s), 2 Sides, and Chef's Choice of Dessert Iced Tea and Coffee Service Included

BUILD YOUR OWN BUFFET

1 Entrée	\$30.00 pp
2 Entrées	\$35.00 pp
3 Entrées	\$40.00 pp

SALAD CHOICES - PICK 2

Caesar Salad, Mixed Greens Salad, Fruit Salad, Italian Pasta Salad, Southwest Pasta Salad, or Black Bean, Corn, and Cilantro Salad

ENTRÉE CHOICES - PICK 1, 2, or 3

Buttermilk Fried Chicken, BBQ Beef Brisket, Roasted BBQ Chicken, Herb Cream Chicken, Marsala Mushroom Chicken, Blackened Tilapia, Sliced Roast Top Sirloin of Beef in Au Jus, Chicken Fajitas, Beef Fajitas, Meat or Vegetarian Lasagna, or Chicken Parmesan

SIDE CHOICES- PICK 2

Grilled Seasonal Vegetables, Green Bean Almondine, Rice Pilaf, Garlic Mashed Potatoes, Baby New Potatoes, Potato Au-Gratin, Risotto, Buttered Corn, Baked Beans, Classic Refried Beans, Black Beans, or Mexican Rice

*A 23% service charge and 8.25% sales tax will be added



THEMED BUFFETS

Minimum of 30 people. Additional \$5.00 pp for groups less than 30 Iced Tea and Coffee Service Included.

ITALIAN BUFFET \$30.00 pp

Caesar Salad, Baked Ziti, Meat Lasagna, Chicken Alfredo Penne, Grilled Seasonal Vegetables, and Chef 's Choice of Dessert

MEXICAN BUFFET \$32.00 pp

Chips, Salsa, and Queso, Beef and Chicken Fajitas with Red ,Green Peppers, Onions, Flour Tortillas, Shredded Cheese, Sour Cream, Pico De Gallo and Refried Beans, Mexican Rice, and Churros

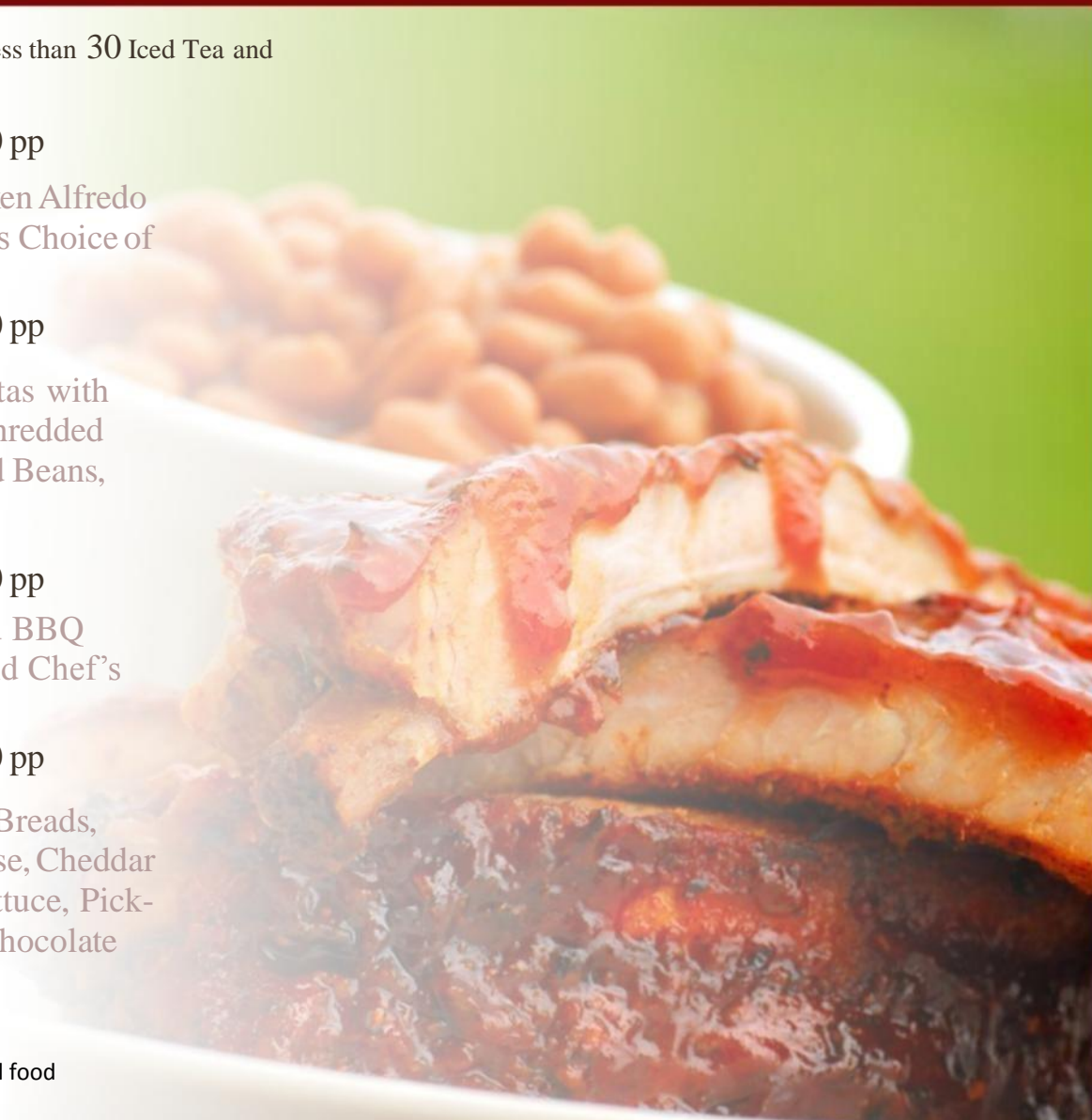
TEXAS BUFFET \$35.00 pp

BBQ Baby Back Ribs, Smoked Sausage, Roasted BBQ Chicken, Baked Beans, Coleslaw, Corn Bread, and Chef's Choice of Dessert

DELI BUFFET \$25.00 pp

German Potato Salad, Chicken Salad, Assorted Breads, Black Forrest Ham, Salami, Turkey, Swiss Cheese, Cheddar Cheese, Sliced Tomatoes, Sliced Red Onions, Lettuce, Pickles, Assorted Bags of Chips, Condiments, and Chocolate Chip Cookies

*A 23% Service charge and 8.25% state sales tax will be added to all food and beverage arrangements.



CARVING STATIONS

1 Chef per 50 People required at \$75.00++ for 2 hours of service

SLOW ROASTED TURKEY \$175.00
(serves 25 people) With Cranberry-Orange Relish and Silver Dollar Rolls

HONEY CURED HAM \$230.00
(serves 50 people) Served with Honey Mustard Sauce and Savory Biscuits

PEPPERED BEEF TENDERLOIN MARKET
(serves 20 people) Served with Champagne and Red Wine
Demi Glace and Assorted Rolls

ASIAN SPICE-RUBBED PORK \$225.00
(serves 30 people) Served with Cucumber Sauce and Assorted Rolls

PRIME RIB OF BEEF \$245.00
(serves 30 people) Served with Creamed Horseradish and Assorted Rolls

TOP ROUND OF BEEF \$225.00
(serves 45 people) Served with Au Jus and Silver Dollar Rolls

*A 23% service charge and applicable state sales tax (currently at 8.25%) will be added to all food and beverage arrangements.



HORS D'OEUVRES

CHILLED DISPLAYS

Pricing is for 2 Hours of Service

VEGETABLE CRUDITES

With Ranch Dipping Sauce

\$7.00 pp

ANTIPASTO

Prosciutto, Salami, Pepperoni, Smoked Mozzarella, Provolone Roasted Peppers, Black and Green Olives, Artichoke Hearts, Asparagus, and Warm Focaccia

\$12.00 pp

DOMESTIC CHEESES

Cheddar, Pepper Jack, and Colby Served with Assorted Crackers

\$8.00 pp

IMPORTED CHEESES

Choose Three: Brie, Smoked Gouda, Goat Cheese, and Havarti Dill Served with Crostini, Crackers, and Fresh Fruit Garnish

\$15.00 pp

CHILLED SHRIMP DISPLAY

With Horseradish Cocktail Sauce and Citrus Wedges

MARKET

SEASONAL FRUIT & CHEESE DISPLAY

Fresh Seasonal Sliced Fruit served with Domestic Cheeses

\$12.00 pp

and Assorted Crackers

*A 23% service charge and 8.25% sales tax will be added

See the next page for A La Carte Hors D'oeuvres Options!

HORS D'OEUVRES (continued)

<u>HOT</u>		<u>CHILLED</u>	
SOUTHWESTERN CRAB CAKES	\$300.00	JUMBO CHILLED SHRIMP	MARKET
House Made Crab Cakes with a Chipotle Aioli		Jumbo Shrimp with Cocktail Sauce and a Lemon Wedge	
COCONUT SHRIMP	\$300.00	FRESH BRUSCHETTA	\$200.00
Golden Friend Shrimp in a Crispy Coconut Coating		Fresh Tomatoes, Mozzarella, Basil, and Herbs on a Crostini	
MEATBALLS	150.00	CUCUMBER ROULADES	\$250.00
Your Choice of BBQ, Italian, or Swedish		Cucumber with Smoked Salmon Mousse and Dill	
CHICKEN QUESADILLAS	\$200.00	ANTIPASTO SKEWERS	\$225.00
Served with Salsa		Kalamata Olive, Cherry Tomato, Mozzarella with Balsamic Drizzle	
JALAPENO POPPERS	\$150.00	BITE SIZE YUKON POTATOES	\$200.00
Crispy Jalapenos Stuffed with Cream Cheese		Bite Sized Potatoes topped with Sour Cream, Chives, and Bacon	
BEEF OR CHICKEN SATAY	\$300.00	SOUTHWEST CHICKEN SALAD BITES	\$200.00
Seared Beef or Chicken on a Skewer		Fresh Southwest Chicken Salad Served on an Herbed Crostini	
BUFFALO CHICKEN WINGS	\$250.00	ROASTED CORN SALSA SHOOTERS	\$200.00
Served with Bleu Cheese Dressing		Roasted Corn and Black Bean Salsa Shooters, Garnished with Pita Chips	
MEXICAN PINWHEELS	\$175.00	GARLIC HUMMUS BITES	\$200.00
Green Chile, Cream Cheese, and Black Bean Pinwheels		Served on Mini Pita Bread	
MINIATURE BEEF WELLINGTON	\$400.00		
Beef Tenderloin en Croute with Mushroom Duxelle			
SOUTHWEST EGGROLL	\$300.00		
Served with a Black Bean Dip			

*A 23% service charge and 8.25% sales tax will be added

Hors D'Oeuvres are only available in platters of 100
Pricing is based on 100 pieces

HOST OR CASH BARS



Priced per drink.
On all host bars, applicable service charge and tax will be added.

PREMIUM

Brand Cocktails \$8.00

Jim Bean, Canadian Club, Smirnoff, J&B, Souza
Gold, Beefeater, Bacardi Silver, Christian Brothers

Imported or Craft Beer \$6.00

Samuel Adams, Corona, Shiner

Domestic Beer \$5.00

Budweiser, Bud Light, Miller Light

House Wine \$7.00

Redwood Creek Chardonnay, White Zinfandel, and Merlot

SUPER PREMIUM

Brand Cocktails \$9.00

Jack Daniels, Crown Royal, Dewar's, Tanqueray, Absolut,
Cuervo, Cruzan Rum, Courvoisier VSOP

Imported or Craft Beer \$6.00

Samuel Adams, Corona, Shiner

Domestic Beer \$5.00

Budweiser, Bud Light, Miller Light

House Wine \$7.00

Redwood Creek Chardonnay, White Zinfandel, and Merlot

See the following page for important details when having a bar!

OPEN BARS

Pricing is by the hour per person.

PREMIUM

1 Hour	\$26.00pp
2 Hours	\$32.00pp
3 Hours	\$34.00pp
4 Hours	\$36.00pp

SUPER PREMIUM

1 Hour	\$28.00pp
2 Hours	\$34.00pp
3 Hours	\$36.00pp
4 Hours	\$38.00pp

IMPORTANT DETAILS

All Beverage Services Require a Bartender
at \$100.00 per attendant
One Bartender Required per 100 people.

All Bars require a cashier service at \$75.00 per attendant
One cashier required per 100 people.

Open Bars and Host Bars are subject to 23% Service Charge
and 8.25% Sales Tax

PER TEXAS LAW,
NO OUTSIDE OR DONATED ALCOHOL PERMITTED

