

Sambuca 360

7200 Bishop Rd Ste 270 75024-3814 · +14695154457 · Updated: Jan 14, 2026

[View online menu](#)



SNACKS 8

360 Nachos \$16.50

refried black beans, melted cheeses, ground beef, pico de gallo, fresh jalapeños & crema fresca

Shrimp & Crab Dip \$21.00

poblano peppers in baked cheeses, tortilla chips

Cauliflower \$14.00

crispy with a trio of dipping sauces: buffalo, sweet Thai chili & ranch *vegetarian

Quesadillas

pico & pepperjack cheese with chips, molcajete salsa & lime crema; veggie \$15.50, chicken \$17.50

Chicken Bites \$15.50

crispy with a trio of dipping sauces: buffalo, sweet Thai chili & ranch

Beef Sliders \$18.00

with tomato, lettuce, cheese, bacon & 360 sauce on a house-made bun

Wings \$16.00

choice of buffalo, BBQ or lemon pepper sauce

French Fries \$6.00

SALADS 2

House AVAILABLE OPTIONS

tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

\$10.00

3 garlic-lemon shrimp: \$9.00

grilled salmon: \$11.00

grilled chicken: \$7.00

Caesar AVAILABLE OPTIONS

Parmesan & house-made garlic croutons

\$10.00

3 garlic-lemon shrimp: \$9.00

grilled salmon: \$11.00

grilled chicken: \$7.00

PIZZAS 2

Margherita \$15.50

sauceless pie with fresh mozzarella, tomatoes, basil & aged Parmesan cheese

American Pie

\$16.50

Canadian bacon, pepperoni, Italian sausage, ground beef, Italian pizza sauce, fresh mozzarella

GRAPES BY THE GLASS 8

Chasing Venus Sauvignon Blanc, New Zealand

CK Mondavi Chardonnay, California

Corvidae "Mirth" Unoaked Chardonnay, Washington

Ruffino Pinot Grigio

Montes Pinot Noir, Chile

Trapiche "Broquel" Malbec, Argentina

CK Mondavi Cabernet, California

Justin Cabernet, California

CRAFTED LIBATIONS 6

Green Tea Highball

Irish Whiskey, 99 Peaches, fresh lime, simple syrup & Sprite

Lamborghini Margarita

Patrón Tequila, citronage, fresh lime, agave nectar & raspberry liqueur

Spicy Watermelon Ranch Water

tequila blanco, watermelon liqueur, lime, habañoero, mineral water & tajin

The Best Long Island Ever

vodka, gin, tequila blanco, fresh lemon, simple syrup & Mexican Coke

Sambuca 75

fresh blackberries & raspberries, Tito's vodka & champagne

Spicy Blueberry Margarita

Cimarron Blanco tequila, agave nectar, fresh-squeezed pineapple juice, with blueberries & chipotle-cayenne

FREE SPIRITS (MOCKTAILS) 6

Shirley Ginger

grenadine, ginger beer, lemon & lime juice

Paloma

grapefruit juice, agave nectar & club soda

Pineapple Ginger Beer

pineapple juice, muddled jalapeño & ginger beer

Cucumber Gimlet

fresh cucumber purée, lime juice & club soda

Berry Burlesque

fresh blackberries & ginger beer

Pineapple Mint Smash

pineapple juice, cucumber, lime juice & mint leaves

SHOTS 3

Mexican Candy

tequila, watermelon schnapps & tabasco

Green Tea

Jameson, peach schnapps & a splash of Sprite

White Tea

peach schnapps & a splash of Sprite

CHAMPAGNE AND SPARKLING 3

La Marca Prosecco

Treviso, Italy

Veuve Clicquot "Yellow Label" Brut

Champagne, Reims, France

Moet and Chandon, Dom Perignon

Champagne, Epernay, France

ROSÉ 1

Miraval Provence

Provence, France

SAUVIGNON BLANC 1

Chasing Venus

Marlborough, New Zealand

CHARDONNAY 4

CK Mondavi

Willow Springs, California

Corvidae "Mirth" Unoaked

Columbia Valley, Washington

Rombauer

Napa Valley, California

Cakebread

Napa Valley, California

PINOT GRIGIO 1

Ruffino

Friuli, Italy

PINOT NOIR 2

Montes

Casablanca Valley, Chile

Elk Cove

Willamette Valley, Oregon

BLENDS AND MERITAGES 2

Niner Red

Paso Robles, California

Robert Mondavi BDX

Napa Valley, California

MERLOT 1

Peju

Napa Valley, California

ECLECTIC REDS 4

Trapiche "Broquel" Malbec

Mendoza, Argentina

Klinker Brick Zinfandel

Lodi, California

Stags' Leap Petite Sirah

Napa Valley, California

Red Schooner by Caymus Malbec

Mendoza, Argentina

CABERNET SAUVIGNON 6

CK Mondavi

Willow Springs, California

Justin

Paso Robles, California

Jordan

Alexander Valley, California

Austin Hope

Paso Robles, California

Caymus Vineyards

Rutherford, Napa Valley, California

Silver Oak Cellars

Alexander Valley, California

BEERS 17

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Bishop Cider Crackberry

Blue Moon

Deep Ellum Dallas Blonde

Dos XX Lager

Guinness

Heineken

Jukebock

Modelo Especial

Shiner Bock

Stella Artois

Local Rotator

IPA Rotator

Stout Rotator

OTHER BEVERAGES 1

High Noon Sun Sips

Peach & Pineapple

ENTRÉES 8

Chicken Fried Steak **\$24.00**

with sausage cream gravy, Texas toast, smashed potatoes & green beans

Shrimp Linguini **\$39.00**

white wine & garlic cream sauce, Parmesan, tomatoes, linguini

Fish Tacos **\$28.00**

fried; cabbage, carrots, jicama, mozzarella, chipotle sour cream, southwestern black beans, cilantro lime rice

Medi Plate **\$28.00**

grilled chicken skewers, Greek salad, rice pilaf, hummus, tzatziki sauce & naan bread

Blackened Salmon **\$30.00**

with rice pilaf & corn salad

Buffalo Chicken Sandwich **\$20.00**

on a house-made bun with jalapeño aioli, pepperjack cheese, buffalo sauce, lettuce, tomato, onion & pickles; served with ranch dressing & French fries

Chicken Fried Chicken **\$25.00**

with sausage cream gravy, Texas toast, smashed potatoes & green beans; garnished with fresno peppers

360 Burger **\$21.00**

on a house-made bun with lettuce, tomato, pickles & onions; served with French fries; add cheese \$1.00; add bacon \$1.00

SIDES 4

Green Beans **\$10.00**

Smashed Potatoes **\$10.00**

Prosciutto Mac & Cheese **\$10.00**

French Fries **\$6.00**

DESSERTS 2

Decadent Chocolate Toffee Torte **\$10.00**

with pieces of Heath® bar candy

Cheesecake Sopapilla **\$10.00**

crispy cinnamon & sugar-coated pastry, cheesecake, caramel, vanilla bean ice cream

JANUARY 2024 LIVE MUSIC 31

Closed

Monday, January 1, 2024

In-House Music

variety; Tuesday, January 2, 2024; 8:00PM-close

In-House Music

variety; Wednesday, January 3, 2024; 8:00PM-close

In-House Music

variety; Thursday, January 4, 2024; 8:00PM-close

Party Machine

high-energy dance; Friday, January 5, 2024; 9:00PM-2:00AM

Alias Band

hip hop; Saturday, January 6, 2024; 9:00PM-2:00AM

Sunday Funday

Sunday, January 7, 2024; hours vary

Closed

Monday, January 8, 2024

In-House Music

variety; Tuesday, January 9, 2024; 8:00PM-close

In-House Music

variety; Wednesday, January 10, 2024; 8:00PM-close

In-House Music

variety; Thursday, January 11, 2024; 8:00PM-close

Downtown Fever

high-energy dance; Friday, January 12, 2024; 9:00PM-2:00AM

Amanda Victoria

Indie|alternative rock; Saturday, January 13, 2024; 9:00PM-2:00AM

Sunday Funday

Sunday, January 14, 2024; hours vary

Closed

Monday, January 15, 2024

In-House Music

variety; Tuesday, January 16, 2024; 8:00PM-close

In-House Music

variety; Wednesday, January 17, 2024; 8:00PM-close

In-House Music

variety; Thursday, January 18, 2024; 8:00PM-close

Elevation

high-energy dance; Friday, January 19, 2024; 9:00PM-2:00AM

Jack Mason

pop|blues|cover; Saturday, January 20, 2024; 9:00PM-2:00AM

Sunday Funday

Sunday, January 21, 2024; hours vary

Closed

Monday, January 22, 2024

In-House Music

variety; Tuesday, January 23, 2024; 8:00PM-close

In-House Music

variety; Wednesday, January 24, 2024; 8:00PM-close

In-House Music

variety; Thursday, January 25, 2024; 8:00PM-close

Special Edition

high-energy dance; Friday, January 26, 2024; 9:00PM-2:00AM

Blurry

high-energy dance; Saturday, January 27, 2024; 9:00PM-2:00AM

Sunday Funday

Sunday, January 28, 2024; hours vary

Closed

Monday, January 29, 2024

In-House Music

variety; Tuesday, January 30, 2024; 8:00PM-close

In-House Music

variety; Wednesday, January 31, 2024; 8:00PM-close

#FINALFLING 1

Sinless Strawberry Mojito

Bacardi Limón rum, strawberry purée & mint

SALAD 1

Caesar Salad

with homemade garlic-basil croutons

CHOICE OF ENTRÉES 3

Spring Chicken

all-natural chicken, cauliflower purée, crisp brussel sprouts, bacon, herb-caper relish

Gorgonzola Salmon

flame-grilled with Gorgonzola cream sauce, rice pilaf, mixed vegetable medley

Lasagna Florentine

with artichoke hearts, spinach, Alfredo sauce

DESSERT ¹

Chocolate-Covered Strawberries

with champagne toast

#NAUGHTY ²

Blowjob-No Hands Allowed

Coffee liqueur, Irish cream, whipped cream

Naughty Night Out

Tito's Handmade vodka, fresh raspberry & blackberry, topped with champagne

CHOICE OF SALADS ²

Caesar

with homemade garlic-basil croutons

House

tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

PACKAGE: PINK PARTY PACK ⁵

26pc bachelorette photo props

24 multi-colored beaded necklaces

10 diamond ring shot glasses

1 white with pink trim boa

1 shopper tote to take everything home!

PACKAGE: NAUGHTY PARTY PACK ⁸

26pc bachelorette photo props

25pc Dicky Stickies dare game

10 diamond ring shot glasses

10 pink & purple Dicky straws

8 naughty bachelorette buttons

8 pink glow bracelets

1 bachelorette sash

1 shopper tote to take everything home!

PACKAGE: GLITTER PARTY PACK 7

26pc bachelorette photo props

24 black/gold/silver beaded necklaces

10 diamond ring shot glasses

6 light-up diamond rings

1 black & pink boa

gold ring confetti

1 shopper tote to take everything home!

PACKAGE 1 1

Texas Mule

Deep Eddy, lemon & lime juices, ginger liqueur & Fever Tree ginger beer

NIGHTCAP 2

Dessert Trio

white chocolate cheesecake, sticky toffee pudding & chocolate torte

Shot of Maker's Mark or Jameson Whiskey

PACKAGE 2 2

Last Night of Freedom

Bulleit Rye, angostura bitters

Ball 'n Chain

Tito's Handmade vodka, fresh-squeezed lime juice, house-made ginger syrup

BREAKFAST ENHANCEMENTS 5

Package 1

Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas & Condiments, Orange Juice, Cranberry Juice, House-Baked Pastries & Breakfast Breads, Fruit Preserves, Butter

Package 2

Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas & Condiments, Orange Juice, Cranberry Juice, House-Baked Pastries & Breakfast Breads, Fruit Preserves, Butter, Smokehouse Bacon, Sausage, Scrambled Eggs, Breakfast Potatoes, Buttermilk Biscuits & Gravy

Add-On 1: Steel-Cut Oatmeal Station

Raisins, Dates, Brown Sugar, Maple Syrup, Dried Fruit & Fresh Berries

Add-On 2: Waffle Station

Whipped Cream, Maple Syrup, Chocolate Chips, Fresh Berries, Candied Walnuts

Add-On 3: Omelet Station

Chopped Veggies, Cheddar & Mozzarella Cheeses, Chicken, Sausage, Chorizo, Bacon

LUNCH - PACKAGE 1 4

Salad

House or Caesar

Soup

Tortilla or Shrimp & Crab Bisque

Sandwich

Sandwich: Turkey & Brie, Grilled Chicken Club, or Steak Sandwich

Dessert Trio

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Dipped Chocolate Cookies

LUNCH - PACKAGE 2 2

Salad

House or Gorgonzola

Entrée

Grilled Salmon with Rice Pilaf & Mixed Vegetable Medley, Chicken Piccata or Shrimp Greek Bowl

LUNCH - PACKAGE 3 3

Salad

Gorgonzola or Spinach

Entrée

Salmon Oscar with Asparagus, Roasted Chicken or Greek Bowl

Dessert Trio

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Dipped Chocolate Cookies

LUNCH - PACKAGE 4 (BUFFET) 7

House Salad

Grilled Salmon

Chicken Piccata

Rice Pilaf

Mixed Vegetable Medley

Dessert

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Dipped Chocolate Cookies

Vegetarian Add-On

\$4.00

Linguini Fresco

LUNCH - PACKAGE 5 (BUFFET) 9

House Salad

Caesar Salad

Salmon Oscar

Roasted Chicken

Short Ribs

Mashed Potatoes

Bacon-Sautéed Brussel Sprouts

Dessert

White Chocolate Cheesecake, Sticky Toffee Bread Pudding, Chocolate Torte

Vegetarian Add-On

\$4.00

Linguini Fresco

ALL-DAY MEETINGS - PACKAGE 1 4

Breakfast

Package 1

AM Break

Fruit & Cheese Platter, Vegetable Crudité

Lunch

Package 1 or 2

PM Break

Cookies & Brownies

ALL-DAY MEETINGS - PACKAGE 2 4

Breakfast

Package 2

AM Break

Fruit & Cheese Platter, Vegetable Crudité

Lunch

Package 1, 2 or 3

PM Break

Cookies & Brownies

ALL-DAY MEETINGS - PACKAGE 3 4

Breakfast

Package 2 and Choice of One Add-On Station

AM Break

Fruit & Cheese Platter, Vegetable Crudité

Lunch

Package 3, 4 or 5

PM Break

Cookies & Brownies

BUFFETS - PACKAGE 1 5

Salads

House, Gorgonzola, Spinach, Cherry Tomato Mozzarella

Entrées

Herb-Crusted Pork Tenderloin with Charred Tomato Sauce, Broiled Salmon with Citrus Sauce, Margarita Shrimp, Honey-Garlic Roasted Chicken with Fresh Herbs

Vegetarian Pasta

Penne Florentine with Spinach, Artichokes & Parmesan

Sides

Smashed Potatoes, Roasted New Potatoes, Rice Pilaf, Seasonal Vegetable Medley, Green Beans With Garlic & Shallots, Chèvre Mac & Cheese

Desserts

White Chocolate Cheesecake, Sticky Toffee Bread Pudding, Chocolate Torte

BUFFETS - PACKAGE 2 6

Passed Appetizers

Choose 2 From the Hors D'oeuvres Sections (1 each/guest)

Salads

House, Gorgonzola, Spinach, Cherry Tomato Mozzarella

Entrées

Oven-Roasted Beef Brisket, Shrimp & Grits with Chipotle-Tomato Butter & Poblano-Cheddar Grits, Gorgonzola Salmon, Honey-Garlic Roasted Chicken with Fresh Herbs; (Or May Choose Any Entrée From Lower Tiers)

Vegetarian Pasta

Penne Florentine with Spinach, Artichokes & Parmesan

Sides

Smashed Potatoes, Roasted New Potatoes, Rice Pilaf, Seasonal Vegetable Medley, Green Beans with Garlic & Shallots, Chèvre Mac & Cheese

Desserts

White Chocolate Cheesecake, Sticky Toffee Bread Pudding, Chocolate Torte

BUFFETS - PACKAGE 3 6

Passed Appetizers

Choose 3 From the Hors D'oeuvres Sections (1 each/guest)

Salads

House, Gorgonzola, Spinach, Cherry Tomato Mozzarella

Entrées

Braised Beef Short Ribs with Bordelaise Sauce, Whole-Roasted Carved Flank Steak with Au Jus, Chimichurri, Dijon Mustard & Horseradish Cream, Sea Bass with Orange Beurre Blanc, Salmon Oscar with Dill Cream, Honey-Garlic Roasted Chicken with Fresh Herbs; (or may choose any entrée from lower tiers)

Vegetarian Pasta

Penne Florentine with Spinach, Artichokes & Parmesan

Sides

Smashed Potatoes, Roasted New Potatoes, Rice Pilaf, Seasonal Vegetable Medley, Green Beans with Garlic & Shallots, Chèvre Mac & Cheese

Desserts

Lemon Tart, White Chocolate Cheesecake, Sticky Toffee Bread Pudding, Pecan Pie Squares, Chocolate Torte

BUFFETS - TEX MEX 3

Entrées

Beef & Chicken Fajitas, Beef & Chicken Enchiladas, Margarita Shrimp, Poblano Queso Flameado, Shrimp Ceviche

Sides

Guacamole, Southwest Rice, Borracho Beans, Tortillas & Chips with Traditional Mexican Garnishes Including Salsa & Guacamole

Desserts

Tres Leches Cake, Raspberry Panna Cotta Shooter, Chocolate-Dipped Cookies

BUFFETS - TEXAS BBQ 3

Entrées

BBQ Brisket, BBQ Pulled Pork, Smoked Sausage, BBQ Chicken Breast (extra \$)

Sides

Mac & Cheese, Borracho Beans, Bacon-Wrapped Jalapeños, Coleslaw, Dinner Rolls, BBQ Sauce

Desserts

Mixed Berry Cobbler (family-style), Pecan Pie Squares, Chocolate-Dipped Cookies

DUAL ENTRÉES - PACKAGE 1 ⁴

Salads

House, Caesar, Gorgonzola, Spinach

Entrées

Braised Beef Short Rib with Bordelaise Sauce, Herb-Crusted Pork Tenderloin with Charred Tomato Sauce, Broiled Salmon with Citrus Sauce, Honey-Garlic Roasted Chicken with Fresh Herbs

Sides

Smashed Potatoes, Roasted New Potatoes, Rice Pilaf, Seasonal Vegetable Medley, Green Beans with Garlic & Shallots

Dessert Trio

Lemon Tart, White Chocolate Cheesecake, Chocolate Torte

DUAL ENTRÉES - PACKAGE 2 ⁴

Salads

House, Caesar, Gorgonzola, Spinach

Entrées

5oz Filet with Gorgonzola Walnut Butter, Herb-Crusted Pork Tenderloin with Charred Tomato Sauce, Gorgonzola Salmon, Honey-Garlic Roasted Chicken with Fresh Herbs

Sides

Smashed Potatoes, Roasted New Potatoes, Rice Pilaf, Seasonal Vegetable Medley, Green Beans with Garlic & Shallots

Dessert Trio

Lemon Tart, White Chocolate Cheesecake, Chocolate Torte

DUAL ENTRÉES - PACKAGE 3 ⁴

Salads

House, Caesar, Gorgonzola, Spinach

Entrées

5oz Filet with Bacon-Wrapped Shrimp, Sea Bass with Orange Buerre Blanc, Salmon Oscar with Dill Cream, Honey-Garlic Roasted Chicken with Fresh Herbs

Sides

Smashed Potatoes, Roasted New Potatoes, Rice Pilaf, Seasonal Vegetable Medley, Green Beans with Garlic & Shallots

Dessert Trio

Lemon Tart, White Chocolate Cheesecake, Chocolate Torte

HORS D'OEUVRES - VEGAN SUBSTITUTIONS ⁴

Greek Salad Bowl

with Endive

Stuffed Dates

with Sundried Tomatoes, Pickled Onions, Topped with Serrano Peppers

Artichokes

with Chianti Vegetable Medley

Hummus Trio

on Cucumber

HORS D'OEUVRES - PACKAGE 1 5

Spinach & Mushroom Pinwheels

with Thai Chili Sauce

Bruschetta Bites

Seared Tuna Nachos

with Avocado Mousse

Thai Beef Wrapped in Basil

with Sweet Chili Sauce

Sweet & Spicy Chicken Tostada

HORS D'OEUVRES - PACKAGE 2 8

Seasonal Fruit Tray

Sweet & Spicy Chicken Tostada

Spinach & Mushroom Pinwheels

with Thai Chili Sauce

Shrimp Cocktail Shooters

Thai Beef Wrapped in Basil

with Sweet Chili Sauce

Lobster Salad

on Smoked Paprika Potato Chip

Prosciutto, Brie & Fig Crostini

Dessert Trio

White Chocolate Cheesecake Bites, Mini Sticky Toffee Pudding, Toffee Truffle Lollipops

HORS D'OEUVRES - PACKAGE 3 9

Seasonal Fruit Tray

Shrimp Cocktail Shooters

Prosciutto, Brie & Fig Crostini

Seared Tuna Nachos

with Avocado Mousse

Avocado Toast

with Mediterranean Tomato Relish

Sweet & Spicy Chicken Tostada

Lobster Salad

on Smoked Paprika Potato Chip

Beef Satay

with Teriyaki & Chimichurri Sauces

Dessert Trio

White Chocolate Cheesecake Bites, Mini Sticky Toffee Pudding, Toffee Truffle Lollipops

HORS D'OEUVRES - PACKAGE 4 9

Fruit & Cheese Tray

Avocado Toast

with Mediterranean Tomato Relish

Sweet & Spicy Chicken Tostada

Shrimp Cocktail Display

Prosciutto, Brie & Fig Crostini

Shrimp & Crab Dip Display

Beef Satay

with Teriyaki & Chimichurri Sauces

Goat Cheese-Stuffed Artichokes

Dessert Trio

White Chocolate Cheesecake Bites, Mini Sticky Toffee Pudding, Toffee Truffle Lollipops

RECEPTION STATIONS 5

Vegetable Crudité

with Ranch & Green Goddess Dressing

Avocado Toast Duo

with Italian Melon & Mediterranean Tomato

Spinach & Mushroom Pinwheels

with Thai Chili Sauce

Cherry Tomato Mozzarella Salad

Spinach Poblano Flameado

with Tortilla Chips

CARVING STATIONS 6

Prime Rib

With Au Jus, Horseradish & Sliced Petite Rolls; requires a minimum of 40 guests

Beef Tenderloin

With Mustard, Horseradish & Sliced Petite Rolls; requires a minimum of 15 guests

Stuffed Beef Tenderloin

With Crab, Spinach & Sliced Petite Rolls; requires a minimum of 15 guests

Pepper-Crusted Pork Loin

With Apple Chutney; requires a minimum of 30 guests

Honey-Glazed Ham

With Honey Mustard, Horseradish & Sliced Petite Rolls; requires a minimum of 50 guests

Steamship Round

With Au Jus, Horseradish & Sliced Petite Rolls; Serves approximately 175 guests

SEATED DINNERS 3

Choice of Salads

House or Caesar

Choice of Entrée

7oz Filet with Gorgonzola Walnut Butter, Asparagus & Port Wine Bordelaise; Gorgonzola Salmon with Roasted Vegetable Medley & Rice Pilaf; Hickory-Smoked Prime Pork Chop with Charred Tomato Sauce & Prosciutto Mac & Cheese; Roasted Chicken with Mashed Potatoes, Green Beans & Honey-Garlic Sauce; Roasted Vegetable Lasagna with Fresh Mozzarella & Rustic Red Sauce

Dessert Trio

White Chocolate Cheesecake, Sticky Toffee Bread Pudding, Chocolate Torte

DESSERT BITES 5

Mini Sticky Toffee Pudding

Mini White Chocolate Cheesecake Bites

with Seasonal Fruit Topping

Pecan Squares

Toffee Truffle Lollipops

Itty Bitty Chocolate-Dipped Cookies

À LA CARTE DESSERT BITES 6

Lemon Tartlet

Raspberry Panna Cotta Shooter

Tres Leches Cake

Milk & Cookies

Tiramisu Shooter

Chocolate-Covered Strawberries

CURRY MENU 12

Vegetable Samosa

Chickpea Cauliflower Dip with Spinach

Crispy Spicy Corn Kababs

Chicken Tikka Masala Kababs

Herbed Lamb Kababs

Roasted Lamb Shoulder Carving Station

Rotisserie Chicken Carving Station

Chicken Tikka Masala

Naan Bread

Coconut Ginger Rice

Saffron Rice

Curry Sweet Potatoes with Cauliflower

HOSTED BAR PACKAGES 10

Premium Open Bar

Liquor, Wine, Beer & Non-Alcoholic Selections

Premium Liquor Selections

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Johnnie Walker Black Scotch, Casamigo's Blanco Tequila, Maker's Mark Bourbon

Call Open Bar

Liquor, Wine, Beer & Non-Alcoholic Selections

Call Liquor Selections

Tito's Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Cimarron Blanco Tequila, Jack Daniel's Whiskey

Premium Wine & Beer

Wine, Beer & Non-Alcoholic Selections

Premium Wine

Upgraded Wines by the Glass - Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Sparkling

Wine & Beer

Wine, Beer & Non-Alcoholic Selections

Wine

Wines by the Glass - Chardonnay, Cabernet, Sparkling

Beer

Domestic, Local Craft & Seasonal Selections

Non-Alcoholics

Coke® and Sprite®, Orange/Cranberry/Grapefruit/Pineapple/Tomato Juices, Self-Serve Coffee & Tea Stations, Garnishes & Ice

COCKTAIL HOUR ENHANCEMENTS 7

Hummus

with Warm Flat Bread; Minimum of 25 guests

Smoked Gouda Pimiento Cheese Spread

with Warm Flat Bread; Minimum of 25 guests

Spinach & Artichoke Dip

with Crostini; Minimum of 25 guests

Seasonal Vegetable Crudité

with Ranch & Green Goddess Dressings; Minimum of 25 guests

Shrimp & Crab Dip

with Poblano and Cheese, Served with Warm Tortilla Chips; Minimum of 25 guests

Jumbo Shrimp Tower

on Ice with Remoulade & Cocktail Sauces; Minimum of 20 guests

Fruit & Cheese Display

Cheddar, Swiss, Pepper Jack, Gouda & Havarti Dill Cheeses with Seasonal Melons, Berries and Assorted Crackers
