

Texarkana Convention CenterSM



A Grand Space in a Great Place

Catering Menu & General Information Guide 2012

**The following menus are just a sample of what our Culinary Staff can offer.
For a customized menu to suit your tastes, style, theme, and budget,
please consult with your Event Professional.**

Texarkana Convention CenterSM
(903) 792-1065 ~ sales@TexarkanaConventionCenter.com
2910 South Cowhorn Creek Loop, Texarkana TX 75503

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General Information

Please take time to familiarize yourself with our policies:

The Texarkana Convention CenterSM is a full service venue that will provide all food and beverage, servers, bartenders, set-up and tear down for your event.

Food Service (Exclusivity)

The Texarkana Convention CenterSM is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. All food and beverages must be purchased from the Texarkana Convention CenterSM or the Hilton Garden Inn Texarkana. Any left over food will be donated to the local charities in the name of the Event Host.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided 3 months prior to the event start date and will be confirmed upon signing of the contract due to market fluctuating market prices. We reserve the right to make product substitutions based on specific commodity price increases. **Over 300 guests:** Functions of 300 guests and above are considered “Specialty Events” and may require customized menus. Your Event Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases additional labor and equipment fees may be applied to successfully orchestrate these events.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The Texarkana Convention CenterSM requires that the Client produce place card or tickets identifying the particular entrée selected by each guest. If the Texarkana Convention CenterSM needs to produce more than the initial amount guaranteed for a specific entrée, the Client is responsible for paying for the additional meal.

Food Allergies / Special Dietary Requirements

It is the responsibility of the Host to inform the Texarkana Convention CenterSM of any food allergies of their guests. It is recommended that each event with a served menu order several vegetarian entrees for special requests. Please see your Event Professional for more information regarding this service.

Beverage Service

The sale and service of alcoholic beverages are regulated by the state. As a licensee, the Texarkana Convention CenterSM and the Hilton Garden Inn Texarkana is responsible for the administration of the regulations, as a licensee, this Venue **will** adhere to all rules and regulations of the TABC (Texas Alcohol Beverage Commission), therefore **NO** alcoholic beverages can be brought into the Hotel or the Convention Center from the outside.

Administrative Fees, Sales Tax, Service Charges

All catering and banquet charges are subject to the customary 20 % Service Charge and the 8.25% Texas State Tax. The Service Charge is added to your bill for each catered or event function (or comparable service) which is used to defray the cost of setup, break down, service and other house expenses, No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

Tax Exempt: If the customer is an entity claiming exemption from taxation in the state of Texas the account must provide a copy of the certificate to be held in the event file. This must be on file at least 30 days prior to the event. Our accounting office will verify the information with the state.

Billing:**For Social Events**

(Non-Convention Related) the balance is due 72 hours prior to the Event by either a Cashiers Check or a Credit Card. Any additional charges incurred during the function will be due upon the completion of the event. All Checks, Cashiers Check are to be made payable to The Texarkana Convention Partners.

Other Events

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (Prepayment), direct billing (subject to approval) or completed credit card authorization form. A credit card must be on file for all Host Bars. A contract and deposit will be required to “hold” space. A 90% of the estimated balance and a signed food and beverage contract will be due 20 days in advance of the event, *or* upon receipt of the preliminary invoice. The balance and any additional charges incurred during the event, (the adjusted remaining balance) is required at the end of the event or within 14 days of the event. The Texarkana Convention CenterSM will begin to accrue 1.5 % interest from the date of the invoice if not paid within 14 days. Additionally any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

Audio Visual

We will be pleased to arrange for any audio-visual requirements for your function. For extensive set-ups, arrangements can be made through the Director of Event Manager’s office to schedule internal goods and services or to procure local professional audio-visual services and required set up time.

Candles/Grand Getaways

All candles provided by the customer or outside vendors must be in an enclosed container, and will need to be approved by the Director of Event Management. They should have a burn time of at least 4 hours. Fireworks, sparklers, birdseed, or bubbles are not permitted on the property. Please consult with your Catering Professional for more details.

In-House Centerpieces

The Texarkana Convention CenterSM would be happy to set up our in-house Centerpieces on your guest's tables. Centerpieces can be used for an additional \$12.00 per table, please see your Event Professional for more details.

Decorations / Favors

Your Catering Professional will be happy to assist you with ordering, placing, and in limited cases, the arranging of freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The Texarkana Convention CenterSM will not permit the affixing of anything to the walls, floors, ceilings, or equipment with nails, staples, tape or any other substance or device. Your catering manager will be happy to place your favors, escort cards, toasting goblets, cake and knife on the cake table, family photos, etc. Everything must be labeled for placement and be delivered to the Texarkana Convention CenterSM at least 7 hours prior to guest arrival. An additional charge of \$5.00 per table may apply; this is on a case by case basis. All weddings should provide their own box or birdcage to collect "Gift Cards".

Security

The Texarkana Convention CenterSM does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements to monitor equipment or merchandise may be made through your catering contact prior to the event. In addition, at the discretion of the Texarkana Convention CenterSM in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please consult with your Event Manager for more details.

Package Handling

All material shipped for convention purposes must have a contact name, date of arrival, and name of meeting and be addressed to the Sales Manager responsible for your account. Material will be stored until conferences begin and scheduling is responsibility of contact. All unclaimed material will be returned at the expense of the addressing contact. A \$5.00 Drayage fee applies to all boxes shipped to the Texarkana Convention CenterSM.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of guests anticipated. Because actual attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increase or decreasing attendance figures.

Guarantees

The final menu choices and an estimated guest counts are due 14 days prior to the date of the event. The final guest count is due 4 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will be will automatically become the guarantee. If additional meals are needed after the 4 day cut off time,

we may be able to accommodate at the discretion of the Chef. There will be a 20% additional charge for these entrees only.

China Service

Inside the Texarkana Convention CenterSM and the Hilton Garden Inn, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested. All Concessions and boxed lunches will be served in our high-grade and/or compostable disposable ware. In the outdoor event spaces the choice of service ware will be at the discretion of the Event Manager and the Customer's Account Manager.

Linen Service

The Texarkana Convention CenterSM provides its' in-house linen for all meal functions with our complements. Additional linen fees will apply for specialty linens. Your Catering Sales Professional will be happy to offer suggestions for your consideration. If the customer procures their own linen from an outside source the contact must be given to the Catering Sales Professional or Director of Event Management to coordinate the delivery and set up times to fit within the parameters and event schedule of the Texarkana Convention CenterSM.

Holiday Service

At the time of booking the event, there will be an automatic additional labor fee for all food and beverage service or preparatory days for any Federal Holidays.

Concession Service

Appropriate operation of Concession Outlets will occur during all show hours, starting ½ hour before the doors open to the event. The Texarkana Convention CenterSM reserves the right to determine which Outlets are open for business and hours of operation pending the flow of the business. For additional Concession Outlets a minimum guarantee in sales is required per Outlet. The Customer will be responsible for the difference in sales per Outlet.

Deliveries / Dock Access

In an effort to have seamless set up and deliveries for your event and other events, all outside vendors need to check in with the Texarkana Convention CenterSM Director of Events office to schedule a delivery time via phone (903) 792-1065 or email to Jennifer.Montoya2@Hilton.com within 36 hours of your event start time. Each vendor will also need to check in upon arrival. Most deliveries can be made through the guest access doors; we will have limited dock access, and by appointment only.

Breakfast Buffets

The Texarkana Continental

Whole Bananas, Apples and Oranges, Croissants, Muffins, Danish, Bagels with Cream Cheese, Assorted Chilled Fruit Juices, Fresh Brewed Regular and Decaffeinated Coffee
Add a Fresh Fruit Display for an additional fee per person

Deluxe Continental

Fresh Baked Muffins, Breakfast Pastries and Croissants, Sliced Assorted Bagels and Cream Cheese, Sweet Butter and Preserves, Cinnamon Buns and Assorted Cold Cereal and Granola, Assorted Yogurt, Seasonal Cut Fruit and Berries

American Breakfast

Chilled Orange, Apple, and Cranberry Juice, V- 8 Juice, Freshly Baked Muffins, Breakfast Pastries and Croissants with Butter and Preserves, Scrambled Eggs, Applewood Smoked Bacon, Sausage Links, Country Style Breakfast Potatoes, Fresh Seasonal Fruit

Morning Eye Opener

Scrambled Eggs with choice of Bacon or Sausage and Breakfast Potatoes

Texas Roper Breakfast

Fresh Fruit Display, Toast, Biscuits and Sawmill Gravy, Bacon and Sausage Patties, Scrambled Eggs with Tomatoes and Chives, Home Fried Potatoes with Onions and Peppers, Boxed Cereal with Skim and Whole Milk

Executive Breakfast Buffet

Chilled Orange, Apple, and Cranberry Juice, V- 8 Juice, Freshly Baked Muffins, Breakfast Pastries and Croissants with Butter and Preserves, Assorted Yogurts, Dried Fruits and Granola, Assorted Cold Cereals, Seasonal Sliced Fruit, Carved Baked Country Ham with Cheddar Cheese Biscuits, Scrambled Eggs, Applewood Smoked Bacon, Sausage Links, Country Style Breakfast Potatoes, Crunchy French toast with Honey Butter and Warm Syrup

Eat Right Breakfast

Chilled Orange, Apple, and Cranberry Juice, V- 8 Juice, Yogurts, Blueberry Granola, Sun Dried Fruit, Oatmeal, Whole Wheat Wrap with Grilled Veggies, Eggs and Fresh Cheese, Turkey Sausage and Fresh Fruit Salad.

Breakfast Enhancements

All Buffets include Filtered Water and Ice Tea. Hot Tea is available upon request.

Assorted Soft Drinks – Charged by Per Consumption Basis (Coke Products)
Bottled Sparkling and Still Waters

Egg, Ham, and Swiss Cheese on Croissant Sandwiches

Steak (Thin Sliced) Grilled Onions and Cheese on a Bagel

Breakfast Burrito with Scrambled Eggs, Sautéed Onions, Sausage and Cheddar
Cheese

Assorted Individual Yogurts

Cinnamon or Banana Nut French Toast, Buttermilk Pancakes or Pre-made Belgian
Waffles (See below for the same in station format)

Fresh Buttermilk Biscuits with Sawmill Gravy

Fresh Buttermilk Biscuits with Sausage Gravy

Traditional Eggs Benedict

Country Potatoes, with Bacon Pieces, Chives and Onions

Breakfast Stations

Minimum of 25 guests - includes the Culinary Attendant for 1.5 hours

Waffle Station

Malted Belgian Waffle Station with Assorted Fruit Sauces, Seasonal Berries, Fresh Whipped Cream, Butter and Warm Syrup

Omelet and Eggs Made-to-Order Station

Includes Cheddar and Swiss Cheeses, Mushrooms, Green Onions, Peppers, Tomatoes, Ham, Sausage and Salsa

French Toast/Waffle Station

Cinnamon or Banana Nut French Toast, Buttermilk Pancakes or Belgian Waffles, Chef's Selection of Fruit Compotes, Fresh Cream, Powdered Sugar, Warm Syrup and Butter

Bloody Mary Bar

(Please see Bar Menus)

Specialty Coffee Bar

Assorted Gourmet Coffees served with Assorted Toppings and Accompaniments

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Plated Breakfast

Please see your Event Professional for custom options

East Texas Early Start

Scrambled Cheddar Cheese and Chive Eggs, Home Fries, with Applewood Smoked Bacon, Basket of Biscuits and Rolls on the Table with Butter Pats

Texas Toast – Not so French Toast

Triangle Cuts of Texas Toast, Dredged with Fresh Eggs Accented with Cinnamon and cooked to perfection, Warm Maple Syrup and Applewood Smoked Bacon

Border Town

Farm Fresh Scrambled Eggs with Chorizo or Pork Sausage and Black Pepper Gravy with your choice of Applewood Smoked Bacon or Grilled Ham Steak

Break Service

Early Break

Warm Cinnamon Buns, Mini Yogurt Parfaits, Trail Mix

Fresh Break

Domestic Cheese and Artisan Crackers, Crisp Vegetables with Homemade Ranch
Fresh Fruit with Chef's Homemade Fruit Dip, Fresh Baked Pretzels

Afternoon (or Anytime) Sweet Treats

Assorted Mini Cupcakes, Pineapple and Strawberries drizzled with Chocolate,
Fresh Baked Cookies, Candied Pecans

Tex-Mex

Tex-Mex Layer Dip with House Special Corn Chips, Warm Fresh Baked Pretzels
with assorted Mustards

Death by Chocolate Break (Minimum 35 Guests)

Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries, Double Fudge Brownies,
Double Chocolate Chip Cookies. Served with Assorted Milk, Fresh Brewed Coffee and
Decaffeinated Coffee.

Ball Park Break

Gourmet Soft Pretzels, Mini Hot Dogs, Popcorn, Bagged Chips

Texas BBQ Break

Pulled Pork Sliders topped with Cole Slaw

Frito Bag Pie

Bagged Fritos topped with your Choice of Texas Style Chili, Chopped Onions and Mixed
Grated Cheese

Additional Enhancements**Bagged Chips Assortment**

Sun Chips, Doritos, Pringles and Fritos

Candy Bar Assortment

Hershey's Milk Chocolate Bar, Kit Kat, Milky Way and Reese's Pieces

Vanilla Yogurt Parfait

Served in a Champagne Glass with Fresh Berries and topped with Granola

Build Your Own Break

Whole Fruit

Variety and Choices based on the Season

Granola Bars

Assorted Flavors

Giant Chocolate Chip Cookies

Made Fresh to Order

Chocolate Brownies

Made Fresh to Order

Mixed Nuts or Trail Mix

Premium Mix Bulk or Individually Packaged

East Texas Salsa

Served with Homemade Corn Chips

Fresh Sliced Fruit and Berries

Seasonal Chef's Choices

Homemade Kettle Chips

With House Ranch Flavor Added

Egg and Cheese Biscuits

Scrambled Egg Patty with American Cheese

Domestic Cheese with Artisan Crackers

Chef's Choice of Domestic Cheese & Artisan Crackers Display

Hummus

Red Pepper Traditional Hummus with Toasted Pita Triangles

Warm Pretzels

Served with Assorted Mustards and White Queso Dip

Lemon Bars

Chef's Special Southern Favorite

Box Lunches

Traditional Box Lunch

Selection of Sandwich on a Freshly Baked Marble Roll: Turkey and Swiss Cheese and/or Roast Beef and Cheddar Cheese, and/or Ham and Cheddar Cheese, and/or Grilled Vegetables. Each Box Lunch comes with a Bag of Potato Chips, Gourmet Chocolate Chip Cookie, Soda or Bottled Water.

East Texas Wrap Box Lunch

Selection of Gourmet Wrap Sandwiches: Southwest Roast Beef Wrap with Grilled Peppers, Grilled Turkey Pesto Wrap, Grilled Vegetable Wrap. Served with a Bag of Potato Chips, Pickle Spear, Gourmet Brownie, Soda or Bottled Water.

Chef's Bistro Box Lunch

Chef's Selection of a French Hoagie Roll or Focaccia Roll with Thin Sliced Smoked Deli Meat with a fresh Aioli Garlic Spread and Grilled Vegetables. Served with a Fruit Cup, Pickle Spear, Gourmet Chips, Soda or Bottled Water.

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Plated Lunches

All plated lunches are served with Filtered Water and Freshly Brewed Ice Tea. To add a soup, salad or dessert to your choice, please see your Event Professional.

Spring Mix Salad with Chicken

A Large Bowl of Fresh Spinach topped with a Grilled Chicken Breast, Candied Pecans, and Bleu Cheese Crumbles Drizzled with Fat Free Raspberry Vinaigrette

Spinach Salad with Ginger Salmon

A Large Bowl of Fresh Spinach Leaves accented with Fresh Sliced Strawberries, a Filet of Grilled Salmon with Ginger Lime Dressing and Candied Pecans

Herb Roasted Breast of Chicken

Slow Oven Baked Chicken Breast served with Roasted Potatoes and Grilled Mixed Vegetables

Chicken Fried Steak

Hand Battered Chicken Fried Steak with Cream Gravy Mashed Potatoes, Green Beans and Texas Toast

Hamburger Steak

Hamburger Steak with Grilled Onions Topped with Brown Gravy, Mashed Potatoes, Green Beans and Texas Toast

Ladies Light Lunch

Half of a Club Sandwich with a Cup of Soup or Cup of Fruit, Petite House Salad or Potato Salad. Served with a Mini Strawberry Shortcake Stack.

Bacon Wrapped Pork Filet and Spring Mix Salad

Spring Mix Salad topped with Bleu Cheese Crumbles, Candied Pecans and drizzled with Raspberry Vinaigrette. Bacon Wrapped Pork Filet is served with Rice Pilaf, Fresh Green Beans and Fresh Baked Crostini.

Chicken Pasta

Bowl of Penne Pasta Cooked al Dente then tossed with Fresh Tomatoes, Assorted Grilled Peppers, Chefs EVOO infused with Fresh Herbs and Light Fresh Minced Garlic. Topped with a 6-ounce Grilled Chicken Breast and a Basket of Fresh Bread to complement the Table.

Lunch Buffets

All Buffet Lunches are served with Filtered Water and Freshly Brewed Ice Tea.

Across the Border

Mixed Green Salad with Tortilla Croutons and Cherry Tomatoes, Chipotle Ranch Dressing, and Beef and Chicken Fajitas with Shredded Mexican Cheese, Sour Cream and Salsa, Warm Flour Tortillas, Cheese Enchiladas with Chile Verde Sauce, Roasted Corn with Peppers and Onions, Barracho Beans. Served with Mexican Double Fudge Cake.

Ask your Event Professional to add Grilled Shrimp in Chili Sauce

Rodeo Buffet

Chopped Iceberg Lettuce with Cucumber, Tomato, Shredded Cheese and Black Olives with Ranch and Fat Free Raspberry Vinaigrette Dressing. Served with Creamy Cole Slaw, Smoked Brisket with Chef's Special Sauce, Grilled Breast of Chicken with Honey and Ancho Chili Sauce, Ranch Style Beans, and Cobbettes of Corn. Served with a Seasonal Fruit Cobbler.

Little Italy Buffet

Spring Lettuce Mix with Red Onion, Black Olives, Roma Tomatoes, Homemade Croutons, Buttermilk Ranch Dressing and Creamy Italian Dressing. Served with Four Cheese Cappelletti in Spicy Marinara Sauce, Pan Seared Breast of Chicken Marsala, Grilled Vegetable Lasagna, Roasted Italian Vegetables. A Basket of French Rolls and Breadsticks with Butter complement this meal.

Deli Lunch Buffet

Mixed Green Salad with your Choice of Two Dressings, Assorted Deli Meats and Cheeses to include Smoked Turkey, Ham, Roast Beef, Baby Swiss, Cheddar and American Cheese, Lettuce, Tomatoes, Onions, Pickle Spear, Assorted Premium Rolls and Breads, with your Choice of Homemade Chips or Fries along with Chef's Selection of Homemade Desserts.

Fresh from the Grill

Red Bliss Potato Salad or Cream Cole Slaw, Chargrilled Hamburgers, Grilled Chicken Breast, Brown Sugar Baked Beans, Potato Chips, Homemade Cobbler

Southern Comfort

Tomato Bisque, Mixed Green Salad with Ranch and Fat Free Raspberry Vinaigrette Dressing, Baby Red Skin Potato Salad, Southern Fried Chicken, Shrimp and Grits, Yukon Gold Mashed Potatoes, Roasted Vegetable Casserole, Red Velvet and Carrot Cake

Premium Lunch Buffets (Minimum of 50 guests)*Your Choice of Two from each Category***Salad:** Classic Caesar Salad, Baby Spinach Salad, Grilled Vegetable Salad**Entrees:** Tortilla Crusted Breast of Chicken, House Smoke Pork Loin, Grilled Breast of Herb Marinated Chicken, House Smoked Pork Loin with Ginger and Red Onion Confit**Side Dishes:** Wild Mushroom Risotto, Herb Roasted Baby Red Potatoes, Cheddar Potato Au Gratin, Creamy Cumin-Scented Polenta, Green Beans with Pearl Onions, Seasonal Vegetable Medley**Desserts:** New York Style Cheese Cake, Chocolate Flourless Cake, French Apple Torte, Classic Carrot Cake**Soup, Salad and Potato Bar Lunch Buffet** (Minimum of 25 guests)**Choice of One Soup**

Chicken Tomato Florentine
 Creamy Potato and Corn Soup
 Broccoli cheese Soup
 Beef Vegetable Soup
 French Onion

Choice of Two Salads

Italian Pasta Salad
 Southern Potato Salad
 Fruit Salad with Dip
 Caesar Salad
 Spring Mix Salad with Choice of 2 Dressings
 Garden Salad with Choice of 2 Dressings

Jumbo Potato Bar

Bacon Bits, Chives, Sour Cream and Shredded Cheddar Cheese, Black Olives,
 Sliced Jalapeno and Salsa

Soup, Salad and Sandwich Lunch Buffet (Minimum of 25 guests)**Choice of one Soup**

Chicken Tomato Florentine
 Creamy Potato and Corn Soup
 Broccoli cheese Soup
 Beef Vegetable Soup
 French Onion
 French Dip Sandwiches

Choice of two Salads

Italian Pasta Salad
 Southern Pasta Salad
 Fruit Salad with Dip
 Caesar Salad
 Spring Mix Salad, Choice of 2 Dressings
 Garden Salad with choice of 2 Dressings

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Plated Dinners

All Dinners include Choice of Soup or Salad, Entrée, Starch and Vegetable, Bread Presentation, Choice of Dessert Selection and Fresh Brewed Coffee, Ice Tea and Decaf Coffee.

Your Choice of One of the Following:

Baby Iceberg Wedge: Slivered Red Onion, Shaved Carrots, Crispy Pancetta Bacon and Herb Speckled Oven Dried Tomatoes, Tangy Ranch Dressing and Sweet Balsamic Vinaigrette

Or

Caesar Wedge Salad: Romaine Lettuce Wedge with Garlic Herb Croutons and Parmesan Cheese, Classic Caesar Dressing

Or

Spring Mix Salad topped with Bleu Cheese Crumbles, Candied Pecans, Raspberry Vinaigrette accented with a House Made Crostini

Please see your Event Professional for the Soup Choices of the Season

Roasted Prime Rib

14 oz. Roasted Sliced Prime Rib, served with Oven Roasted Potatoes and Steamed Vegetables, Served in an Au Jus Sauce with Horseradish Cream Sauce

Grilled Salmon

8 oz. Salmon with a Lemon Butter Sauce served with Mushroom Wild Rice Pilaf and Vegetable Medley

Chicken Cordon Bleu

Boneless Breast of Chicken stuffed with Smoked Ham and Swiss Cheese, topped with Chef's Cream Sauce

Lemon Herb Chicken

Roasted Lemon Herb Chicken Breast served with Rice Pilaf and Steamed Vegetables

Surf and Turf

10 oz. Sirloin Steak and Shrimp

Blackened Tilapia

Blackened Tilapia Filet served with Confetti Rice and Mixed Grilled Vegetables

Chipotle Lime Breast of Chicken

Bone-in Grilled Breast of Chicken with Adobo and Lime Jus Lie, Cilantro Scented Rice Pilaf and Baby Carrots

Grilled Carné Asada Style Beef

Strip Loin of Beef Marinated In Carne Asada Spices with Mexican Rice Pilaf, Roasted Corn and Peppers

Herb Crusted Flat Iron Steak and Maryland Crab Cake

Local Grown Shitake Mushroom Ragout, Roasted Garlic Mashed Potatoes, Baby Vegetables

Three Peppercorn-Crusted Grilled Filet or Beef Tenderloin

Red Wine Thyme Butter, Aged White Cheddar Au Gratin Potatoes, French Style Bacon Wrapped Pork Filet, Grilled Pork Filet Wrapped in Bacon, Served with Twice Baked Mashed Potatoes and Green Beans

Five Spice Pork Filet

Pork Filet Accented with Chef's Five Spice Rub accented in Dried Apricot Jus served with Rice Pilaf and Chef's Choice of Mixed Vegetables

Black Angus Flat Iron Steak

Black Angus Flat Iron Steak, served with a Cabernet Jus, Garlic Mashed Potatoes and Fresh Green Beans

Grilled Rare Ahi Tuna

Grilled Rare Ahi Tuna Steak with Wasabi Vinaigrette on top of a Daikon Salad with Soy Infused Rice and Seasonal Grilled Vegetables

Dessert Choices for Plated Dinners

New York Style Cheesecake with Three Berry Coulis

Praline Cheesecake with Caramel Sauce and Whipped Cream

Tres Leche Cake with Kiwi Coulis and Chantilly Cream

Strawberry Cream Shortcake: Layers of Vanilla Cake, Cream and Strawberries

Chocolate Mousse Cake: Layers of Rich Chocolate Mousse and Chocolate Cake Topped with Chocolate Shavings

Please consult with your Event Professional for Customized Plated Dinners

Children's Menus

Children under 5 eat off the buffet for free. Children 5-12 will be half price off the adult meal.

Chicken Tenders	Pizza (Cheese and One Topping)	Grilled Cheese
Fried Mac and Cheese	French Fries	French Fries
Apple Slices	Apple Slices	Apple Slices
PB & J	Kid's Cheeseburger	Ham and Cheese
Bagged Chips	French Fries	Bagged Chips
Chocolate Chip Cookie	Sugar Cookie	Chef's Choice Cookie

Please consult with your Event Professional for Custom Children's Meals or Themed Kids Party

Dinner Buffets (Minimum of 20 Guests)

Build Your Own Buffet

Your Choice of One Salad:

Classic Caesar

Fresh Romaine tossed with Garlic Croutons, Parmesan Cheese, and Creamy Caesar Dressing

Garden Green

Mixed Greens served with an Assortment of Topping and Croutons, a Selection of Assorted Dressings, Assorted Dinner Rolls and Butter Pats

Your Choice of One, Two or Three Entrees:

Entrees

Grilled Salmon Filet
Herb Roasted Chicken
Red Snapper
Grilled Flat Iron Steak
Fried Catfish
Southern Fried Chicken
BBQ Chicken
Chicken Parmesan
Bacon Wrapped Pork Filet
Chicken Alfredo
Grilled Ribeye Steak

Vegetables (Select Two)

Green Peas and Pearl Onions
Country Styled Green Beans
Spinach with Roasted Garlic & Dried Peppers
Sautéed Zucchini & Yellow Squash
Collard Greens
Lima Beans
Candied Carrots
Mixed Vegetables
Whole Kernel Corn
Turnip Greens
Fried Okra
Broccoli Rice

Starches (Select One)

Wild Rice with Pecans
Rice Pilaf
Steamed White Rice
Red Bliss Mashed Potatoes
Macaroni and Cheese
Israeli Cous Cous
Corn Bread Dressing
Twice Baked Garlic Mashed Potatoes
Roasted Red Skin Potatoes
Penne Pasta Tossed in Herbs and Olive Oil
Angel hair Pasta Tossed in Herbs and Olive Oil

Desserts (Select Two)

Mixed Berry Cobbler
Pecan Pie
Cheesecake
Red Velvet Cake
Key Lime Pie
Strawberries Shortcake
Chocolate Mousse Cake
Apple Cobbler

Please consult your Event Professional to add an ala Mode Station or Additional Starch

Enhancements to Customize your Buffet

Carving Stations

Prime Rib
Tenderloin of Beef
Pork Tenderloin
Quartered Roasted Chicken Breast

All Carving Stations to include Attendant, Bread, Sauces, and Dips to Complement

Action Stations

Mashed Potato Martini Bar
Grits Martini Bar
Pasta Station
Late Night Sliders and Fries
Late Night Waffles and Choice of Sausage or Bacon

Please consult your Event Professional to discuss your selections

Displays / Dips

Imported and Domestic Cheese Display

Assorted Imported and Domestic Cheeses Served with Crackers and Baguettes

Fresh Fruit Display

Sliced Fresh Fruit Served with Dipping Sauce

Garden Crudités Display

Assorted Cut Seasonal Vegetables served with Dill Dipping Sauce and Ranch Dressing

Assorted Chips and Dips

Potato Chips, Tortilla Chips, Pita Points and Hummus, French Onion Dip, Salsa

Hot Spinach Artichoke Dip

Served with Tortilla Chips

Bruschetta

Toasted Bread topped with Fresh Tomatoes, Basil, Fresh Garlic, White Wine and Cheese

Hors D' Oeuvres

The following items are samples, please consult with your Event Professional for our Special Hors D' Oeuvres Packages and customized menu options.

Cold Hors D' Oeuvres

Boiled Shrimp
 The above served with Cocktail Sauce
 Assorted Finger Sandwiches
 The above to include Cucumber, Tuna, Chicken
 Deviled Eggs
 Cucumber topped with Crab Salad
 Pinwheels
 BLT Crostini
 Goat Cheese Filled Endive
 Crab Claws
 Bleu Cheese Stuffed Celery

Hot Hors D' Oeuvres

Spanakopita
 Coconut Fried Shrimp
 Mini Beef Kabobs
 Petite Assorted Quiche
 Swedish/BBQ Meatballs
 Bacon Wrapped Shrimp
 Stuffed Mushrooms
 Mini Chicken Quesadilla
 Mini Beef Wellington
 Chicken Satay with Peanut Sauce
 Mini Crab Cakes

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Beverages – Non Alcoholic

Satisfy

Regular and Decaf Coffee, Freshly Brewed Ice Tea, Assorted Regular and Diet Soft Drinks and Bottled Spring Water

Warm up

Hot Chocolate with Whipped Cream, or Hot Apple Cider with Cinnamon Sticks

Cool Down

Your Choice of Freshly Brewed Ice Tea, Fresh Lemonade or Flavored Tea

Assort Soft Drinks

Coke Products

Bottled Spring Water

House Brand

Energy Drinks

Red Bull

Rock Star – Assorted Flavors

Bottled Starbucks Frappuccino**Assorted Naked Juice Drinks****Gourmet Coffee Bar**

Assorted Gourmet Coffees served with Assorted Toppings and Accompaniments

Retro Soda Bar or Sundae Bar

Assorted Soda, Flavoring and Ice Cream with assorted Toppings

Punch

Homemade Clear Fruit Punch

Cucumber Water

Filtered Water with Cucumber Ribbons added for Southern Light Crisp Flavor

Flavored Ice Teas

Please consult your Event Professional for a list of the flavors available

Meeting Planner Packages (Minimum of 20 Guests)

Inspire and energize as you stay connected all day with our value packed meeting packages that include freshly brewed coffee and ice tea. Starbucks Coffee can be added or substituted for an additional fee. All breaks are set for service for 1 hour; additional time requested will be billed at an amount of 5.00 per person. A 20% service charge and 8.25% Texas State Tax will be added.

The East Texas**Morning Special**

Assortment of Muffins, Danish, Bagels, Croissants, Seasonal Fresh Fruit, and Assortment of Juices

Mid-Morning Break

Refreshing Selection of Morning Special Beverages plus Assorted Soft Drinks and Bottled Water

Your choice of a Chilled Lunch – can be Buffet Style with an attendant or served**East Texas Wrap**

Grilled Chicken Breast, Chopped Walnuts and Red Seedless Grapes all tossed in Sweet Mayonnaise then wrapped with Bib Lettuce in a Tomato Basil Wrap and served with Seasonal Fruit, Pasta Salad and Chef's Choice of Dessert

Or

Caesar Salad

Crisp Romaine Lettuce is tossed together with Croutons and Parmesan Cheese, then topped with a Sliced Grilled Chicken Breast. Served with Fresh Garlic Bread and Chef's Choice of Dessert.

Or

Friendly Salads of Choice Table

A Light Lunch that includes Chef's Selection of Soup and a variety of choices of Mixed Field Greens, Crisp Romaine Lettuce, Seasonal Tomatoes, Sliced Cucumbers, Julienne Carrots, Sliced Mushrooms, Olives, Julienne Bell Peppers, Chopped Broccoli, Oven Toasted Croutons, Sunflower Seeds, Shaved Parmesan, Crumbled Bleu Cheese, Shredded Cheddar and Herb-Marinated Diced Grilled Chicken Breast Strips, Ranch Dressing, Balsamic Vinaigrette and Creamy Garlic Caesar Dressing. Served with Chef's Choice of Lemon Cake or Lemon Bars.

Afternoon Break

Freshly Baked Assorted Cookies, Turtle Fudge Brownies, and Refreshing Beverages

Texas Size Meeting Package

Breakfast

Start the day with our selection of Ham and Cheese Croissants or Southwestern Breakfast Tacos, Muffins, Danishes, and Croissants, Displayed with Fresh Seasonal Fruit and Assorted Juices, Coffee and Ice Tea.

Mid-Morning Break

Refreshment of Morning Beverages, Bottled Water, Whole Fruit and Energy Drinks

Your Choice of a Lunch Buffet

Deli Table

Share the afternoon with Comfort Food, Broccoli and Cheddar Cheese Soup, an assortment of Honey Baked Ham, Roasted Turkey, Tuna Salad and Sliced Roast Beef. Top it all off with Provolone, Mozzarella, Swiss and Cheddar Cheese, then Lettuce and Sliced Tomatoes. Enjoy with Multi-Color Pasta Salad, Fresh Fruit and Chef's Choice of Cake.

Or

Trail Ride

Start your Lunch with Texas Chili Bean Soup, and enjoy with Baby Field Greens served with Tomatoes, Cucumbers, Black Olives, Boiled Eggs, Cheddar Cheese and Ranch Dressing. Old Fashioned Potato Salad with Coleslaw, Shaved Beef Brisket, topped with Chef's Homemade Honey BBQ Sauce and Grilled Mesquite Chicken Breast served with Ranch Hand Ranchero Beans, Roasted Corn on the Cob and Warm Cornbread Muffins. Dessert will be a Chef's Choice Cobbler.

Or

Local Favorites Table

Appreciate the Local Flavors of Tex-Mex with Chicken Tortilla Soup, Cheese Enchiladas, Beef and Chicken Fajitas served with Warm Flour Tortillas, an Assortment of Toppings that include Pico de Gallo, Guacamole, Grilled Onions, Bell Peppers, Tomatoes, Jalapenos, Sour Cream, and Cheddar Cheese, Spanish Rice, and Black Beans. Finish with Chef's Choice of Dessert.

Or

Cajun Flair Table

Take pleasure in a Fresh Alternative. Start off with our Creamy Tomato Basil Soup, then create your own Salad with Garden Field Greens, Crisp Chopped Romaine Lettuce, Tomatoes, Cucumbers, Julienne Carrots, Sliced Mushrooms, Olives, Julienne Bell Peppers, Chopped Broccoli, Oven Toasted Croutons, Shaved Parmesan, Shredded Cheddar, and Herb-Marinated

Texarkana Convention CenterSM

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Diced Grilled Chicken Breast, Caesar, Ranch and Balsamic Vinaigrette Dressing. Then top your Baked Potato with an Abundance of Choices from Diced Grilled Chicken, Steamed Broccoli, Scallions, Bacon, Cheddar Cheese, Sour Cream and Butter.
Served with Key Lime Pie

Afternoon Break

Your Choice of One of the Following Breaks:

Tastes of Childhood

Freshly Popped Popcorn served in Red and White Movie Boxes, an Assortment of Cookies, and Warm Jumbo Pretzels served with Spicy Mustard, with Refreshed Beverages.

Or

Farmers Market Break

An Assortment of Delicious Red and Green Apples, Oatmeal Cookies, Individual Banana Pudding and Fresh Lemonade

Or

Sweet Tastes

An Array of Assorted Cupcakes and a Jelly Bean Station where you can create your own Jelly Bean Blend, with Refreshed Beverages