

Twelve 09

Catering



* Grapevine Convention Center * Palace Arts Center *

* Concourse Event Center *

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Welcome

Welcome to Twelve 09 Catering,

My name is Rusty Hernandez, Manager of the Grapevine Convention, Palace Arts and Concourse Event Centers and I would like to tell you a little about ourselves.

We have been helping our clients plan their catering needs since 1989. Our catering department is led by Chef Corey Favors. Chef Corey has worked many special events during his career. His most memorable event was working in the Dallas Cowboys stadium during the 2011 Super Bowl, servicing the VIP room. Chef Corey has the experience to create the right food for your special day.

I want to assure you that Twelve 09 Catering will help you in planning your catering needs, be it cold sandwiches, fancy hors d'oeuvres or hand-battered parmesan chicken. Oh yes, let's not forget an important part of the puzzle: an array of wonderful sweet treats, such as Chef Corey's homemade bread pudding. Our event coordinators will be glad to assist you in making your event as special as it should be.

I want to thank you for your time, and I hope to see you soon.
Best Regards!



Our Chef

I am Chef Corey Favors of Twelve 09 Catering. I have been a Chef for over 10 years and have worked with the Ritz-Carlton, Marriott Hotels and Resorts, and also as the Sous Chef for The Dallas Cowboys. At Super Bowl XLV, I was chosen as a celebrity Chef; it was an experience of a lifetime and I'd love to share my story with you! I have also worked side-by-side with Celebrity Chef, Jon Ashton.

It is my goal to provide you with the best tasting food available. I want to thank you for allowing me the opportunity to make you and your guests happy and I aim to please you in all ways that I can. It is my passion to take simple food that does not stand out and infuse it with the necessary ingredients to give it the "wow" factor.

I feel confident that our staff will do its very best to make you and your guests feel at home. Bon Appétit!



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We are looking forward to hosting your upcoming event. Please review the following guidelines and policies, as they will assist you in pre-planning for your event.

Menus

In addition to our standard catering menus, we can also provide custom menu planning to meet any creative or budgetary needs for your event.

Due to fluctuating market prices, catering quotes are subject to change up to 30 days before your event.

Due to food safety practices, leftover food or beverages are not permitted to be taken off property.

Catering Options

Option (1) Twelve 09 Catering can accommodate your food and beverage needs.

You will work with your event coordinator on menu items.

Option (2) A Food Service Fee (rate depends on room size) will be administered, allowing you to bring in a caterer of your choice or your own food and beverages. When paying the FSF, it is the client's responsibility to cleanup the facility in regards to catering trash. Use of the kitchen must be prearranged with your event coordinator. Selling food or any type of concessions on property is not allowed without prior approval from management.

Alcoholic Beverages

Alcohol is allowed in all facilities with payment of a food service fee/bar fee.

Alcohol served or consumed on the premises must be in compliance with Texas Alcoholic Beverage Commission (TABC) regulations. The serving of alcohol at any party or event given in honor of a minor is prohibited.

Additional security in the form of an off-duty Grapevine Police Officer(s) will be required any time alcohol is served.

Your event coordinator will determine the number of officers required for your event.

Security will be present from the time the first guest is scheduled to arrive until the rental lease time expires

When providing alcohol there are two options:

Option (1) **Host Bar:** Client supplies all alcohol, which is served complimentary to guests.

No B.Y.O.B. allowed; all alcohol must be brought in and out by the client.

A TABC certified bartender will be required to serve all alcoholic beverages.

Option (2) **Cash Bar:** Client brings in a licensed business to sell alcoholic beverages to guests.

The business must receive a permit from TABC for a "license to sell" alcohol in our facility.

Water Service

We are happy to provide a complimentary water service for the speaker's lectern and head tables upon request. Office Style water coolers (5-gallons) and disposable glasses can be provided for \$35.00 per dispenser and \$15.00 per each 5-gallon replenishment.

Concessions

Twelve 09 Catering can provide a concession stand for events. Request of a concession stand must be made thirty (30) days prior to event date. A minimum of \$300.00 per day must be met for each event. If the minimum is not met, it is the client's responsibility to pay the balance. Menu selections and pricing are made by Twelve 09 Catering.

All Concessions for the Palace Arts Center need to be discussed with your event coordinator.

Catering Set-up

All of our meals are set up buffet style, where guests are able to serve themselves. Meals are served on clear acrylic plates, with plastic picnic-pack style flatware, paper napkins and plastic and/or styrofoam cups. Wait staff is not provided with regular menu ordering, but are available as an upgraded item. Tablecloths are included at no charge with all full meal buffets for all tables where food will be present. There is a limited color selection; please check with your event coordinator on options available. Skirted serving tables are provided for all Twelve 09 Catering buffet tables.

Trade Show Food Sampling

Exhibitors may distribute food samples in their booth upon approval from Management. Exhibitors sampling food products must manufacture the products they are distributing. The exhibiting company must adhere to the Sampling Procedures and Tarrant County Health Department regulations. All booths are subject to inspection by the health department. A Food Service Fee may apply.

Minimums

Twelve 09 Catering has a minimum of twenty five (25) guests for all buffets served. Additional charges may be incurred for all buffets and/or meals below the minimum.

Guarantees

An estimated number of guests will be used when placing your initial catering order. A minimum guarantee of the number of guests attending each function must be received from the group representative 5 business days prior to the function. This guarantee cannot be reduced and will be the basis for a minimum charge. If a number greater than the guaranteed number is served, charges will be based on the number served. If vegetarian meal options are needed, they must be presented with original catering guarantee.

While on premise during your event, any changes with food and beverage or the pre-arranged set up, start or end time of the event(s), may be subject to additional charges that will be determined at the time of the requested change.

Tax, Gratuities and Service Charges

All food & beverage and equipment rentals are subject an 8.25% sales tax. There are no service charges or gratuities added to food & beverage or equipment rentals.

Payment

We do not require a deposit with catering. Final payment of all catering charges will be collected following your event, unless other arrangements have been made with management.

Acknowledgement

The foregoing must be acknowledged with signature below, and will become part of your Event Contract.

Client Signature: _____ Date: _____

Organization: _____ Event Date(s): _____

Event Coordinator: _____ Date: _____

Manager: _____

Morning Meals

All Morning Meals are served for groups of 25 or more.
Orange Juice and freshly brewed Coffee are served with each meal.

- | | |
|--|-------------------|
| Continental Breakfast | \$10.50 PP |
| An assortment of fresh muffins, danishes, scones and bagels with butter, jams and cream cheese; Hot Tea is also served | |
| Hot & Fresh Breakfast | \$11.95 PP |
| Scrambled eggs, bacon, sausage, breakfast potatoes and freshly baked biscuits with country gravy; Hot Tea is also served | |
| Huevos Ranchero | \$11.50 PP |
| Eggs, bacon crumbles, beans, ranchero sauce, pepper jack and cheddar cheese atop tortilla chips served with breakfast potatoes; Hot Tea is also served | |
| Breakfast Soufflé | \$11.50 PP |
| Eggs, bacon and sausage served casserole style with breakfast potatoes on the side, freshly baked biscuits and jam; Hot Tea is also served | |
| Breakfast Tacos | \$11.95 PP |
| Freshly scrambled eggs, bacon, sausage, breakfast potatoes, salsa and tortillas | |
| Breakfast Croissant | \$ 8.95 PP |
| Ham, egg and cheese on a fluffy croissant | |
| Breakfast Biscuit | \$ 6.95 PP |
| Sausage, Egg & Cheese Biscuits, Bacon, Egg & Cheese Biscuits or Sausage Biscuits | |
| Biscuits & Country Gravy | \$ 4.25 PP |
| Freshly baked biscuits served with country-style sausage gravy, jelly and honey | |

Morning Additions

These items can be added to any breakfast buffet.

Fresh cut fruit	\$2.00 PP
Yogurt and Granola	\$2.00 PP
Assorted Pastries	\$2.00 PP
Cheese Blintz	\$2.00 PP
French Toast Sticks	\$2.00 PP
Pancake & Sausage on a Stick	\$2.00 PP

Morning by the Dozen

Make your own buffet assortment with our à la carte option.

Muffins	\$15.00 per dozen
Danishes	\$15.00 per dozen
Bagels	\$15.00 per dozen
Scones	\$15.00 per dozen
Whole Fresh Fruit	\$15.00 per dozen
Sausage Kolaches	\$15.00 per dozen
Biscuits & Country Gravy	\$15.00 per dozen
Pancake & Sausage on a Stick	\$18.00 per dozen
Breakfast Burritos	\$24.00 per dozen
Breakfast Sliders	\$24.00 per dozen

Simple Salads

All Simple Salad buffets are served to groups of 25 or more. Freshly brewed Iced Tea and your choice of Triple Chocolate Brownies or Freshly Baked Cookies are served with each meal.

Chef Salad **\$ 10.75 PP**
Iceberg lettuce, shredded carrots, red cabbage, tomatoes, cucumbers, shredded cheese, cubed turkey and ham, diced eggs, bacon bits, croutons and dressing

Grilled Chicken Salad **\$ 10.75 PP**
Grilled chicken breast atop a bed of lettuce, tomatoes, carrots, cucumbers, shredded cheese, croutons and dressing

Baked Potato & Salad Bar **\$ 12.75 PP**
A Baked potato served with chili, real bacon bits, butter, sour cream, cheese, chives and your choice of a tossed or Caesar salad **Add Broccoli \$ 1.00 PP**

Twelve 09 Deluxe Salad Bar **\$ 13.75 PP**
Iceberg lettuce, shredded carrots, red cabbage, tomatoes, cucumbers, shredded cheese, cubed turkey and ham, diced eggs, bacon bits, croutons and dressing, Pasta Salad and Fresh Fruit

Souper Duos

All Souper Duo buffets are served to groups of 25 or more. Freshly brewed Iced Tea and your choice of Triple Chocolate Brownies or Freshly Baked Cookies are served with each meal.

Soup choices include: Tomato Basil, Loaded Potato, French Onion and Chicken Enchilada

Soup & Salad **\$ 11.50 PP**
One of our delicious soups served with your choice of a tossed or Caesar salad

Soup & Subs **\$ 11.75 PP**
One of our delicious soups served with pre-made mini sub sandwiches and potato chips

Soup & Baked Potato Bar **\$ 12.75 PP**
One of our delicious soups served with our baked potato bar. Potato toppings include chili, real bacon bits, butter, sour cream, cheese and chives

Market Deli Lunch

All Market Deli Lunches are served for groups of 25 or more.

Freshly brewed Iced Tea is served with each meal.

Deli Boxed Lunch**

\$10.75 PP

A Deli-style sandwich served with bags of potato chips, cookies, a pickle spear and condiments

Add Pasta Salad for \$1.00 PP

Deli Buffet**

\$11.75 PP

Build your own deli-style sandwich with a select choice of meats, lettuce, cheese, tomato, pickles and onions served with bags of potato chips and cookies

Executive Deli Buffet**

\$12.75 PP

Build your own deli-style sandwich with a select choice of meats, lettuce, cheese, tomato, onion and pickles; choice of pasta or broccoli salad, bags of potato chips and freshly baked cookies or brownies

**Meat choices include ham, turkey, roast beef, tuna salad, chicken salad and veggie; number of meat choices depends on guaranteed count. Minimum of 10 orders per meat option required.

Hot Sandwiches

All Hot Sandwiches are served to groups of 25 or more.

Freshly brewed Iced Tea and Freshly Baked cookies are served with each meal.

Hamburgers & Hotdogs

\$13.95 PP

Angus hamburgers, all-beef hot dogs, baked beans, potato salad, relish tray and sliced cheese

Chopped BBQ Sandwich

\$13.95 PP

Chopped BBQ beef on a bun, baked beans and potato salad

Grilled Chicken Sandwich

\$13.95 PP

Large grilled and seasoned chicken breast on ciabatta, baked beans and potato salad

Philly Cheese Steak

\$14.25 PP

Thinly sliced ribeye seasoned to perfection with peppers, onions and cheese, all on a hoagie roll; served with baked beans and potato chips

Cowboy Flavors

All Cowboy Flavor buffets are served to groups of 25 or more.

Freshly brewed Iced Tea, tossed salad and your choice of dessert are served with each meal.

Dessert choices include: Fruit Cobbler, Cheesecake, Bread Pudding with Vanilla Bourbon Sauce or Cake.

Bar-B-Que* **\$ 14.25 PP**

Beef Brisket and smoked sausage served with BBQ sauce, potato salad, coleslaw, baked beans, bread, pickles & onions

Add BBQ Chicken (Legs & Thighs) **\$2.00 PP**

* Tossed Salad is not included with this meal

Add BBQ Chicken Breast **\$2.50 PP**

Chicken Fried Chicken **\$ 14.25 PP**

Served with country gravy, mashed potatoes, corn and dinner rolls

Country Fried Steak **\$ 14.25 PP**

Served with country gravy, mashed potatoes, corn and dinner rolls

Southern Fried Chicken **\$ 14.25 PP**

Southern fried chicken served with mashed potatoes, green beans, gravy and biscuits

Taste of Italy

All Taste of Italy buffets are served to groups of 25 or more. Freshly brewed Iced Tea, Caesar or tossed salad, a vegetable medley, garlic bread and your choice of dessert are served with each meal.

Choice of dessert includes: Cheesecake, Cannoli's, Bread Pudding with Vanilla Bourbon Sauce or Cake

Chicken Alfredo **\$ 14.95 PP**

Fettuccini pasta served with creamy alfredo sauce and a sliced grilled chicken breast

Chicken Carbonara **\$ 14.95 PP**

Linguini pasta covered with a creamy carbonara sauce

Lasagna **\$ 14.25 PP**

Beef and vegetarian lasagna

Parmesan Chicken **\$ 14.95 PP**

Lightly battered chicken breast covered with marinara sauce and cheese; served with rice pilaf

South of the Border

All South of the Border buffets are served to groups of 25 or more.
Freshly Brewed Iced Tea, Fire-Roasted Corn in Spanish Rice, Refried Beans, Pecan Cobbler,
Tortilla Chips with freshly made Salsa, sour cream and jalapeños are served with each meal.

Beef Enchiladas & Cheese and Onion Enchiladas	\$14.25 PP
Served with a chili con carne sauce	
Chicken Enchiladas & Spinach Enchiladas	\$14.25 PP
Served with a smoky salsa verde sauce	
Steak and Chicken Fajitas	\$14.25 PP
Marinated, grilled and mixed with peppers and onions; served with lettuce, tomatoes and cheese	
Taco Bar	\$14.25 PP
Seasoned ground beef with soft and crunchy tacos; served with lettuce, tomatoes and cheese	
Nacho Bar	\$14.25 PP
Seasoned ground beef & fajita chicken; served with lettuce, tomatoes and nacho cheese	

Add **Guacamole** or **Queso** to any South of the Border Meal for **\$2.00 PP**

Chef Specialties

All Chef Specialties are served to groups of 25 or more. Freshly brewed Iced Tea, Caesar or tossed salad,
a vegetable medley, artisan rolls and your choice of dessert are served with each meal.
Choice of dessert includes: Cheesecake, Fruit Cobbler, Bread Pudding with Vanilla Bourbon Sauce or Cake

LBJ Seared Chicken Breast	\$14.25 PP
Chicken breast seared with special seasonings and a white wine sauce; served with rice pilaf	
Hawaiian Chicken	\$14.95 PP
Marinated chicken breast topped with mango pineapple relish; served with rice pilaf	
Pork Loin Chops	\$14.95 PP
Grilled pork loin chop; served with roasted red potatoes	
Prime Rib	\$22.95 PP
Slow roasted prime rib; served with mashed potatoes	

Appetizers

Asian Meatballs	\$ 45.00 per tray
Hot Wings	\$ 45.00 per tray
Tortilla Chips w/ Queso & Salsa	\$ 45.00 per tray
Vegetables w/ Dip	\$ 45.00 per tray
Mini Meat Sandwich Rolls	\$ 50.00 per tray
Mini Chicken Quesadillas	\$ 55.00 per tray
Mini Egg Rolls	\$ 55.00 per tray
Pizza Bagels	\$ 55.00 per tray
Taquitos	\$ 55.00 per tray
Mini Veggie Wraps	\$ 60.00 per tray
Cheese & Crackers	\$ 65.00 per tray
Seasonal Fruit	\$ 65.00 per tray
Spinach & Artichoke Dip w/ Chips	\$ 65.00 per tray
Mini Fajitas	\$ 75.00 per tray

Each Tray will serve 20-25 people.

Acrylic plates, loose plastic silverware, beverage napkins
and appropriate condiments are served alongside each tray.

Afternoon Breaks

Candy Bars	\$ 1.00 each
Mini Pretzels	\$ 10.00 per bowl
Mixed Nuts	\$ 17.00 per bowl
Popcorn	\$ 10.00 per bowl
Trail Mix	\$ 15.00 per bowl
Tortilla Chips w/ Queso & Salsa	\$45.00 per tray

Sweet Tooth Bites

Freshly Baked Cookies	\$ 16.00 per dozen
Fudge Brownies	\$ 16.00 per dozen
Seven Layered Dessert Bars	\$ 18.00 per dozen

Concessions

Matinee Package

Freshly popped popcorn, soft drink and bottled water
\$3.50 per person

Movie Package

Freshly popped popcorn, candy bar, soft drink and bottled water
\$5.75 per person

Opening Night Package

Freshly popped popcorn, candy bar, hot dog, soft drink and bottled water
\$8.75 per person

Beverages

Freshly Brewed Coffee	\$25.00 gallon
Freshly Brewed Iced Tea	\$15.00 gallon (3 gal. min)
Iced Coffee	\$30.00 gallon
Hot Tea	\$15.00 gallon
Orange Juice	\$15.00 gallon
Lemonade	\$15.00 gallon
Soft Drinks	\$1.50 each
Bottled Water	\$1.50 each
Energy Drink	\$2.25 each
Water Station*	\$35.00 per station

* \$15.00 per refill

Linens & China

Linen Table Cloths	\$8.00 each
Dinner Napkins	\$.50 each
Rolled Flatware	\$3.00 each
China Plates	\$1.50 each
Ceramic Coffee Mugs	\$1.00 each
Dinner Beverage Glasses	\$1.00 each
Table Bussers	\$20.00 PP per hour (4 hour min)

Dinner Upgrade Package

\$5.00 PP

China Plates, rolled silverware, dinner glasses and bussers

Hors d'oeuvres

All Hors d'oeuvres menu items are served with acrylic plates, loose plastic silverware, beverage napkins and appropriate condiments are served alongside each item.

\$300.00 per 100 pieces

Minimum order of 50 pieces per selected item



Antipasto Skewers

Tri-colored tortellini, marinated roasted tomato, kalamata olives and prosciutto ham

Asparagus Wrapped with Prosciutto

Blanched asparagus wrapped with prosciutto and boursin cheese

Bacon Wrapped Scallops

A plump white scallop wrapped in a strip of applewood smoked bacon

BBQ Shrimp & Grits Crisp

Shrimp & sharp cheddar cheese grits with a smoky BBQ sauce wrapped in a bacon crisp

Beef Kabobs

A tender piece of sirloin, fresh red and green peppers and a slice of onion

Brie En Croute with Raspberry

A classic sweet and savory mix of brie cheese and raspberry puree, wrapped in a puff pastry

Bruschetta

Olive oil crustini topped with basil, roma tomato, parmesan & balsamic glaze

Chicken Kabobs

A tender piece of chicken breast with red and green peppers and a pineapple chunk

Coconut Shrimp

Dipped in coconut batter and rolled in a mixture of coconut and bread crumbs; served with a creamy coconut sauce

Crab Cakes

Seasoned flaky lump crab meat

Margherita Flatbread

Crisp flatbread, zesty marinara, topped with fresh buffalo mozzarella, marinated in olive oil & infused with basil, accompanied with a marinated tomato

Continued on next page

Hors d'oeuvres

Mini Beef Wellington

A savory piece of beef tenderloin with a delicious mushroom duxelle wrapped in a puff pastry

Mini Canapés

Assorted flavors may include Smoked Salmon Blini, Goat Cheese & Broccoli, Coconut & Spinach, Tomato, Feta & Basil Blini and Spicy Marinated Shrimp

Mini Chicago Hot Dogs

A plump beef frankfurter topped with dill and sweet relish, a slice of red bell pepper, yellow mustard and diced onions on a poppy seed bun

Mini Peking Duck Springroll

Crisp vegetables mixed with Asian seasoned duck combined with classic Hoisin sauce

Mini Quiche

Assortment may includes Monterey, Florentine, Classic French and Mushroom

Mini Vegetable Crudités with Texas Ranch

Mini shot glass with sticks of carrots, celery, asparagus and bell peppers served in Texas Ranch

Mushroom Caps Stuffed with Italian Sausage

Spiced Italian sausage, onions, herbs and spices stuffed inside a fresh mushroom cap

Saltimbocca Bite Skewers

A tender chicken breast, seasoned with sage & wrapped with a thin slice of prosciutto ham

Shrimp Cocktail

16/20 Shrimp served with lemon wedges and cocktail sauce

Southwest Springrolls

Spicy chorizo, black beans and Monterey Jack cheese blended in southwestern spices

Spinach & Artichoke Dip N Chip

The traditional favorite wrapped in a springroll

Thai Sweet Chili Beef Skewers

Beef skewers tossed in a sweet chili sauce topped with green onion

Vegetable Springrolls

Cabbage, carrots, peas, onion, bamboo shoots, bean threads and Asian spices

Wild Mushroom Vol Au Vent

Filo Dough pouch wrapped around a variety of wild mushrooms in a sherry sauce

Continued on next page

Hors d'oeuvres

Dessert Hors d'oeuvres

"Black & White" Petit Fours

Assorted flavors may include Royal Chocolate, Carrot Cake, Coffee Liqueur, French Vanilla Coffee, Cookies 'n Crème Brownies and White & Milk Chocolate Bonbons

Cake Petit Fours

Assorted flavors may include Chocolate cake with Mocha filling, White cake with Strawberry filling & Tri-Color cake with Buttercream filling

Mini Cheesecakes

New York style, Strawberry Swirl and Chocolate Marble

Mini Mousse in a Martini Glass

Assorted flavors of mousse in a mini martini glass topped with matching candies

Traditional Petit Fours

Assorted flavors may include Chocolate Tartlets, Choux Praline, Pistachio Squares, Tangerine Tartlets, Chocolate Éclairs, Coffee Éclairs, Raspberry Tartlets, Opera Squares & Lemon Tartlets

Tropical Mini Cheesecakes

Assorted flavors may include Lemon Blueberry, Key Lime and Strawberry Margarita



All Hors d'oeuvres menu items are served with acrylic plates, loose plastic silverware, beverage napkins and appropriate condiments are served alongside each item.

\$300.00 per 100 pieces

Minimum order of 50 pieces per selected item