

All pricing is based on a guest count of 100. Please call for quotes.

AMERICAN FOOD

Choice Rib Eye Steak \$14.95

12oz hand cut choice rib eye served with sauteed onions. Accompanied with one vegetable and one starch.

Texas BBQ Brisket \$10.95

Slow cooked, rich and aromatic brisket with BBQ sauce. Accompanied with one vegetable and one starch.

Country Barbecue Supreme \$14.95

Includes sliced brisket, sausage, and ribs. Accompanied with one vegetable and one starch.



CHINESE FOOD



Mongolian Beef \$10.95

Thin-sliced beef flank steak simmered on our unique savory Mongolian sauce with green onion slices, served with white rice.

Kung Pao Chicken \$9.95

Spicy stir-fried chicken made with peanuts and chili peppers, topped with green onion slices, served with white rice.

ITALIAN FOOD

Stuffed Chicken Breast \$10.95

Stuffed with spinach, mushrooms and Jack cheese, wrapped with Hickory smoked bacon. Accompanied with one vegetable, garlic bread and one starch.

Meat Lasagna \$9.95

Layers of meat, cheese and Marinara sauce. Accompanied with one vegetable, garlic bread and one starch.

Spaghetti & Meat Balls \$8.95

Hot cooked spaghetti served with brown meat balls & homemade style tomato sauce. Accompanied with one vegetable, garlic bread and one starch.

Italian Rib Eye topped with Parmesan Cheese \$14.95

Choice steak cook to perfection and perfectly marinated with an aromatic balsamic infused Italian sauce. Accompanied with one vegetable, garlic bread and one starch.



Pizza \$9.95

One topping (14 inch) Pizza, made of fresh dough and in a thin Italian base. Additional toppings \$0.99ea.

Parmesan Crusted Chicken \$9.95

Seasoned chicken breast breaded with garlic and Parmesan cheese. With white wine mushroom sauce or rich Marinara sauce. *All served on a bed of pasta of your choice:* Angel hair, Bow tie, Fettuccine. Accompanied with one vegetable, garlic bread and one starch.

MEXICAN FOOD

Grilled Margarita Chicken \$9.95

Lean chicken breast grilled to perfection, topped with our famous pineapple pico de gallo and served on top of a bed of rice surrounded by black beans.

Fajitas \$10.95

Beef or Chicken grilled with onions and bell peppers, served with homemade flour tortillas, guacamole, sour cream, pico de gallo, rice, cheese and refried beans

► Add Costillas or Shrimp Brochette for \$2.00 (2 Count)



Carne Guisada \$9.95

Beef tips marinated in a special blend of sauce, covered with Jack cheese, served on Parrilla sticks with beans, rice and Guacamole.

Street Tacos \$9.95

Your choice of three beef or chicken Fajita, Al Pastor, Lengua, Chicharrón or Chorizo. Served with rice, beans, cilantro, diced onions, and lime slices.

SEAFOOD

Salmon \$13.95

Milder flavor fish that has a medium-firm texture with large flakes and medium fat content. Accompanied with one vegetable and one starch.

Blackened Tilapia \$9.95

Milder flavor fish that has a medium-firm texture with large flakes and medium fat content. Accompanied with one vegetable and one starch.

Cabrito \$13.95

Slow oven roasted young goat perfectly seasoned. Served with rice, beans, and guacamole.

Steak a la Mexicana \$14.95

A selected Rib Eye steak spiced to perfection, served in bite-size pieces, mixed with Ranchero sauce. Served with rice, beans, and guacamole.

Pollo Acapulco \$10.95

Grilled chicken breast, four gulf shrimp. Topped with Salsa Ranchera and Jack cheese, served with grilled vegetables, guacamole, refried beans and rice.

Asado de Puerco en

Salsa Verde o Roja \$9.95

Dried ancho and cascabel chiles (or tomatillo), spices mixed with tender pork. Served with rice, beans and homemade tortillas.

Enchilada Dinner \$7.25

Your choice of two enchiladas, cheese, chicken, beef, or spinach, with choice of sauce. Served with rice and beans.



Cooking options: Baked, fried, grilled
Add 2 shrimp brochette for \$1.95 per plate*



**If fried, fish must be cooked on site for additional cost.*

APPETIZERS

Prices are based on 100 guests. Please call for quotes.

Shrimp Brochette (2 count) \$2.95

Jumbo Shrimp wrapped with bacon, stuffed with Monterrey Jack Cheese and a slice of bell pepper.

Super Nachos \$2.95

Nacho Tostada with beans, topped with cheese sauce and sour cream. Add Fajita for \$0.95

Calamari \$2.00

Fried, 4oz

Chips, Salsa and Queso \$1.95

Add Guacamole for 1.95 per person. Served with Pico de Gallo.

Italian Bruschetta \$2.00

Add meat for 0.95

Quesadillas (4 count) \$2.00

Blend of Jack & Cheddar cheeses. Add beef or chicken Fajita for 0.95

Shrimp Cocktail \$4.95

5 Count. Chilled cooked shrimp in a Mexican Shrimp cocktail sauce, with avocado, onion, cilantro and peppers on the side.

Ceviche \$3.00

4oz of fresh raw fish and shrimp cured on citrus juices.



Mexican Twice Baked Potato \$3.95

Twice baked potato refilled with potato and seasoned ground beef, topped with shredded cheese and Pico de Gallo.

Stuffed Mushroom (2 count) \$2.95

Portabella mushroom stuffed with beef or chicken, topped with cheese and Pico de Gallo.

Wings (3 count) \$3.95

3 wings with choice of sauce.

SOUPS

Minestrone \$2.00

Pozole \$3.95

Tortilla soup \$2.00

Menudo \$3.95

SALADS

Garden \$2.00

Black Bean \$3.00

Caesar \$3.00

TRADITIONAL VEGETABLES

- Grilled Vegetables
- Sweet Corn
- Green Beans
- Asparagus
- Mexican Rice
- Grilled Spinach
- Sautéed Mushrooms
- Veg Medley

STARCHES

- Mashed Potato
- White Rice
- Black Beans
- Oven Roasted Potatoes
- Refried Beans
- Charro Beans
- Loaded Baked Potato 0.95

DESSERTS

- Tiramisu \$2.95 (Italian or Mexican)
- Cheese Cake \$2.95
- Flan \$1.95

DRINKS \$2.95

- Water
- Iced tea
- Sodas
- Aguas Frescas
- Coffee



Ask about
**ICE
SCULPTURES**

Featured Wines with Customized labels \$29.95

- Merlot
 - Chardonay
 - Zinfandel
- Two bottles per table at this special price.
(Wine glasses included)



Ask us about wine pairing with your meal

SERVICE MENU

Serving times are scheduled based on the guest count.
50 to 150 guests 1 hour **151 guests & over** ...1.5 hours

Normal serving time is 1 hour for up to 150 guest at no charge. Over 150 guests will require an additional serving line at an extra charge.

Additional serving line will be a charge of \$195. Additional time is billed at \$100 per half-hour. Cleaning and pick up service is available based on the venue size and guest count.

EXPERIENCE AND RELIABILITY

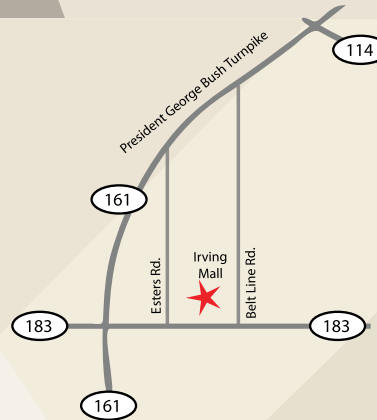
- ▶ We own restaurants, our freshness is guaranteed
- ▶ Our On-Site serving pricing includes serving staff (A normal charge by others)
- ▶ No Set-Up Fees (A normal charge by others)
- ▶ Our staff is directly employed by us, they are not contract laborers
- ▶ Capable of cooking any type of cuisine
- ▶ Capable of serving from a single course to a five course meal
- ▶ Full table side service wait staff
- ▶ Tableware upgrades include complete setting from basic tableware to fine China
- ▶ Clean up during and after event offered
- ▶ General Liability Insurance
- ▶ TABC Certified to serve alcohol off premise
- ▶ Professional mobile-cater transport system

ABOUT US

We have been catering events for the past thirty years. Our banquets department includes a full mobile cater-transport system to serve our customers at anytime at any place.



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The Grand Finale Center

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A subsidiary of



The Grand Finale
EVENT CENTER
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Capable of cooking any type of cuisine!

Let us impress your taste buds



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