

name of party/event size of party date of event

DISH EVENT PACKET

For booking, as well as more information regarding Group Dining,
please contact Carolina Dominguez at 469-941-7932
or by email at carolina@nlgroup-dallas.com

We offer Regular, Semi-Private and Private Dining; Room Rates apply.
Room Rates are open to increases during the Holiday Season.

Please inquire about our numerous Bar Packages, including Open Bars.
We offer extensive Beer, Wine, Sprints and Craft Cocktails.

We offer numerous equipment packages, such as audio and video,
chef stations, special setup & breakdown services, and catering.

Menu items change based on season and market availability.
Menus will be finalized within the week leading to your event to allow for
changes in production if necessary.

Outside cakes/desserts must be confirmed prior to the event.
A signed waiver will be required in advance.

Seating configuration in our dining space is limited and finite.
Based on your party size and style of service, the room may be
divided into separate tables or one long table.

The event manager and chef determine your configuration
based on party size and menu style
to ensure the best possible service for your event.

Deviations from the floor plan are limited
and must be decided prior to your event date.

Within the state of Texas, Due to the Texas Alcoholic Beverage Commission,
establishments that serve hard-liquor are not permitted to allow guests to bring
in outside alcohol, regardless of 'corkage'; This includes Wine, Beer or any other
alcoholic beverage.

DISH | PRESTON
HOLLOW

LUNCHEON PRIX FIXE

\$22/PERSON*

\$26/PERSON*

STARTERS (SELECT TWO; FOR THE TABLE)

Truffled Bacon Deviled Eggs

white truffle oil, applewood smoked bacon, pickled red onion

Flatbread: Mushroom & Chèvre Margherita Ham & Cheese Neo Classic Pesto Chicken

see the section 'reception displays' for descriptions

Additional Flatbread: Mushroom & Chèvre Margherita Ham & Cheese Neo Classic Pesto Chicken

see the section 'reception displays' for descriptions

Salt & Pepper Calamari

corn wheels, sweet roasted peppers, spicy buffalo butter

Lamb Meatballs

hummus, chivette, cured tomato

MAIN (BUILD YOUR MENU; SELECT FOUR FOR YOUR GUESTS TO CHOOSE FROM)

Asian Chicken Toss

napa cabbage, red pepper, red onion, carrot, spicy peanut vinaigrette, crispy wonton

Little Gem Chop Chicken

grilled chicken breast, grape tomato, avocado, egg, bacon, herb ranch dressing, blue cheese crumble

Grilled Salmon Salad

giant white & cranberry beans, haricot vert, baby spinach, warm prosciutto vinaigrette

Provençal Garden Bowl

iceberg, broccoli, asparagus, green bean, tomato, avocado, mushroom, goat cheese, tarragon dressing

Bacon Cheeseburger

cheddar, bacon, iceberg, tomato, red onion, sliced dill pickle, pommes frites

Country Club

ham, turkey, bacon, provolone, cheddar, honey-mustard, pommes frites

Chicken Sandwich

fried or flame-grilled chicken, spicy pickle slaw, mayo, pommes frites

Simple Grilled Fish Sandwich

crab mayo, avocado, tomato, shaved lettuce, pommes frites

Day Boat Caught Fish & Chips

house tartar, malt vinegar w/ grapevine craft brewery IPA, pommes frites

Lemon Roasted Chicken

partially deboned 1/2 bird, thumbelina carrot, jalapeño mac 'n' cheese, natural juice

Butcher's Cut Steak Frites

8oz sliced prime hanger, red wine herb demi-glace, pommes frites

Jumbo Lump Crab Cake

champagne mustard cream sauce, roasted asparagus, tomato chutney

Griddled Golden Mountain Trout

cucumber, carrot, miso-mushroom broth, scallion, sesame seed

Roasted Atlantic Salmon

sweet potato purée, avocado & lump crab relish, brussel sprout petals, jalapeño beurre blanc

Cauliflower 'Steak'

grilled head of cauliflower, cipollini onion, golden raisin, brown butter, salad of baby kale, calabrese pepper, red radish

SALAD/SOUP COURSE (SERVED BEFORE MAINS) - ADDITIONAL \$6/PERSON*

(BUILD YOUR MENU; SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM)

Clean Green

butter lettuce, endive, green apple, white cheddar, herbed white balsamic vinaigrette

Romaine Hearts Caesar

parmesan, sourdough crouton, pesto, classic dressing

Tomato Basil Bisque

*herb oil, parmesan; *vegetarian*

DESSERT OPTIONS - INDIVIDUALLY PORTIONED - ADDITIONAL \$5/PERSON*

< WE WILL ALWAYS OFFER AT LEAST ONE SEASONAL FRUIT, CHOCOLATE, COOKIE, AND CLASSICAL DESSERT >

(SELECT TWO ITEMS FROM OUR SEASONAL OFFERINGS, WEEK-OF, TO FINALIZE YOUR GUEST'S SELECTIONS)

(YOUR CHOICE INCREASES TO THREE TOTAL SELECTIONS)

DINNER PRIX FIXE

\$45/PERSON*

\$55/PERSON*

\$65/PERSON*

FOR THE TABLE (SELECT TWO)

Flatbread: Mushroom & Chèvre Margherita Ham & Cheese Neo Classic Pesto Chicken

see the section 'reception displays' for descriptions

Additional Flatbread: Mushroom & Chèvre Margherita Ham & Cheese Neo Classic Pesto Chicken

see the section 'reception displays' for descriptions

Salt & Pepper Calamari

corn wheels, sweet roasted peppers, spicy buffalo butter

AND (ONE OF EACH PER GUEST)

Truffled Bacon Deviled Eggs

white truffle oil, applewood smoked bacon, pickled red onion

Lamb Meatballs

hummus, chivette, cured tomato

SOUP & SALAD (BUILD YOUR MENU; SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM)

Romaine Hearts Caesar

parmesan, sourdough crouton, pesto, classic dressing

Clean Green

butter lettuce, endive, green apple, white cheddar, herbed white balsamic vinaigrette

Tomato Basil Bisque

*herb oil, parmesan; *vegetarian*

Heirloom Tomato & Cucumber

whipped mozzarella, rough torn crouton, sherry syrup, togarashi spice

(YOUR TOTAL CHOICE ALSO INCREASES TO THREE TOTAL SELECTIONS)

Maine Lobster Chowder

demi crab cake, chile oil

Farm Textures

baby kale, mandarin, cabbage, radish, puff rice, pumpkin & sunflower seed, ginger-citrus vinaigrette

Little Gem Chop

grape tomato, avocado, egg, bacon, herb ranch dressing, blue cheese crumble

MAIN COURSE (BUILD YOUR MENU; SELECT FOUR FOR YOUR GUESTS TO CHOOSE FROM)

Lemon Roasted Chicken

partially deboned 1/2 bird, thumbelina carrot, jalapeño mac 'n' cheese, natural juice

Butcher's Cut Steak Frites

8oz sliced prime hanger, red wine herb demi-glace, pommes frites

Roasted Atlantic Salmon

sweet potato purée, avocado & lump crab relish, brussel sprout petals, jalapeño beurre blanc

Griddled Golden Mountain Trout

cucumber, carrot, miso-mushroom broth, scallion, sesame seed

Cauliflower 'Steak'

grilled head of cauliflower, cipollini onion, golden raisin, brown butter sauce, salad of baby kale, calabrese pepper, red radish

Bourbon Glazed Pork Chop

mashed potatoes, apple, bacon & onion ragout

Jumbo Diver Sea Scallops

pearl couscous & sweet corn 'pilaf', applewood bacon, citrus butter, poached egg

BBQ-Braised Boneless Beef Short Ribs

mashed potatoes, crisp onion-strings, garlic spinach

(YOUR TOTAL CHOICE ALSO INCREASES TO FIVE TOTAL SELECTIONS)

Steak Dinner with Your Guest's Choice of Cut: 8oz Filet Mignon or 16oz Prime Ribeye

cheese-crusting truffle pommes purée, grilled tomato, roasted mushroom

Grilled Domestic Lamb T-Bones

stone fruit couscous, tomato tapenade, roasted asparagus

Market Fish

the best we can get our hands; chef's accompaniments

DESSERT - THESE INDIVIDUAL PORTIONS MAY DIFFER FROM OUR STANDARD DESSERT PORTIONS

< WE WILL ALWAYS OFFER AT LEAST ONE SEASONAL FRUIT, CHOCOLATE, COOKIE, AND CLASSICAL DESSERT >

(SELECT TWO ITEMS FROM OUR SEASONAL OFFERINGS, WEEK-OF, TO FINALIZE YOUR GUEST'S SELECTIONS)

(YOUR CHOICE INCREASES TO THREE TOTAL SELECTIONS)

*PLUS TAX, SERVICE FEE, AND ANY SPECIAL ADDITIONS (UNUSUAL SETUP, SERVICE OR VOLUNTEERED ADDITIONAL GRATUITY) INITIAL

PASSED HORS D'OEUVRES

AFTER SELECTING YOUR ITEMS, TYPE THE ORDERS NEEDED FOR EACH IN THE RIGHT TEXT FIELD

Truffled Bacon Deviled Eggs | 5 pieces | \$12*

white truffle oil, applewood smoked bacon, pickled red onion

Shaved Prosciutto Crostini | 5 pieces | \$12*

mission fig jam, whipped goat cheese

Pearl Mozzarella & Grape Tomato en Brochette | 5 pieces | \$10*

basil pesto, balsamic reduction

Mac 'n' Cheese Poppers | 5 pieces | \$10*

de-veined & de-seeded filleted jalapeño, fried onion crust

Lamb Meatballs | 5 pieces | \$14*

hummus, chivette, cured tomato

Blue Crab Cakes | 5 pieces | \$15*

lemon-capper rémoulade, roasted peppers

Pulled Pork Sliders | 5 pieces | \$14*

white cheddar, carolina BBQ, dill pickles

Salt & Pepper Calamari | serves 5 | \$16*

sweet roasted peppers, spicy buffalo butter

Avocado & Sweet Pea Toast | 5 pieces | \$10*

bacon, goat cheese

RECEPTION DISPLAYS

AFTER SELECTING YOUR ITEMS, TYPE THE ORDERS NEEDED FOR EACH IN THE RIGHT TEXT FIELD

Margherita Flatbread | 1 pizza; 8 slices | \$11*

blistered cherry tomato ragù, balsamic, fresh grated grana padano, basil

Mushroom & Chèvre Flatbread | 1 pizza; 8 slices | \$12*

assorted mushrooms, chèvre, crispy arugula, roasted garlic

Pesto Grilled Chicken Flatbread | 1 pizza; 8 slices | \$12*

three cheese blend, béchamel, oregano, crispy arugula

Ham & Cheese Flatbread | 1 pizza; 8 slices | \$13*

prosciutto, bechamel, brie, arugula

Neo Classic Flatbread | 1 pizza; 8 slices | \$13*

jimmy's italian sausage, pepperoni, vodka red sauce, fresh mozzarella

Mezze Platter | serves 5 | \$16*

hummus, smoky eggplant, red pepper yogurt, olives, pickled cauliflower, cumin roasted carrot, house pita

Fruit Platter | serves 5 | \$16*

assorted fruit & berries

Cheese Presentation | serves 5 | \$18*

danish blue, white cheddar, brie, asiago, local mozzarella, water crackers & lavash

Cured Meats | serves 5 | \$22*

prosciutto, pepperoni, salami, coppa, mortadella, roasted peppers, oil cured olives, toasted baguette

ENTRÉE SIDE-DISHES

AFTER SELECTING YOUR ITEMS, TYPE THE ORDERS NEEDED FOR EACH IN THE RIGHT TEXT FIELD

Jalapeño Mac & Cheese | serves 3 | \$9*

de-veined & de-seeded filleted jalapeño, onion crust

Pommes Frites | serves 3 | \$6*

house-cut kennebec potato, sea salt

Truffled Pommes Frites | serves 3 | \$8*

truffle oil, grated parmesan, fines herbes

Veggie Choice (SELECT ONE VEGGIE FOR EACH ORDER) | serves 3 | \$5*

grilled broccoli

roasted asparagus

flash pan-cooked brussel sprouts

flame-charred okra

sautéed green beans

sautéed spinach

roasted mushroom

Veggies may be plated together or separately, as by request, dietary concern, or service need. Please specify your preference if any apply:

NAKED CAKE / TRIFLE

BAKED TO ORDER

ORDER #1-

CANDLES: YES NO ...COUNT TYPE PROVIDED BY

CARD: YES NO ...MESSAGE

CAKE DECORATION-MESSAGE: YES NO ...MESSAGE

4-LAYER NAKED CAKE

four layers of your cake choice, alternated with your choice of frosting, presented 'naked'; served with decor of fruit and edible flowers

6" (SERVES 6-8) | \$45

8" (SERVES 10-12) | \$55

10" (SERVES 20-30) | \$65

TABLE-SIZE TRIFLE (8" Bowl; Serves 25) | \$60

repeated layers of vanilla cream, choice of cake, and choice of pudding; served in a large bowl with decor of fruit and edible flowers

CHOICE OF CAKE

VANILLA

CHOCOLATE

LEMON

CHOICE OF FROSTING (CAKE) OR PASTRY CREAM (TRIFLE)

VANILLA

CHOCOLATE

LEMON

STRAWBERRY

DULCE DE LECHE

...ADDITIONAL ORDER

BAKED TO ORDER

ORDER #2-

CANDLES: YES NO ...COUNT TYPE PROVIDED BY

CARD: YES NO ...MESSAGE

CAKE DECORATION-MESSAGE: YES NO ...MESSAGE

4-LAYER NAKED CAKE

four layers of your cake choice, alternated with your choice of frosting, presented 'naked'; served with decor of fruit and edible flowers

6" (SERVES 6-8) | \$45

8" (SERVES 10-12) | \$55

10" (SERVES 20-30) | \$65

TABLE-SIZE TRIFLE (8" Bowl; Serves 25) | \$60

repeated layers of vanilla cream, choice of cake, and choice of pudding; served in a large bowl with decor of fruit and edible flowers

CHOICE OF CAKE

VANILLA

CHOCOLATE

LEMON

CHOICE OF FROSTING (CAKE) OR PASTRY CREAM (TRIFLE)

VANILLA

CHOCOLATE

LEMON

STRAWBERRY

DULCE DE LECHE

...ADDITIONAL ORDER

BAKED TO ORDER

ORDER #3-

CANDLES: YES NO ...COUNT TYPE PROVIDED BY

CARD: YES NO ...MESSAGE

CAKE DECORATION-MESSAGE: YES NO ...MESSAGE

4-LAYER NAKED CAKE

four layers of your cake choice, alternated with your choice of frosting, presented 'naked'; served with decor of fruit and edible flowers

6" (SERVES 6-8) | \$45

8" (SERVES 10-12) | \$55

10" (SERVES 20-30) | \$65

TABLE-SIZE TRIFLE (8" Bowl; Serves 25) | \$60

repeated layers of vanilla cream, choice of cake, and choice of pudding; served in a large bowl with decor of fruit and edible flowers

CHOICE OF CAKE

VANILLA

CHOCOLATE

LEMON

CHOICE OF FROSTING (CAKE) OR PASTRY CREAM (TRIFLE)

VANILLA

CHOCOLATE

LEMON

STRAWBERRY

DULCE DE LECHE

...ADDITIONAL ORDER

BAKED TO ORDER

ORDER #4-

CANDLES: YES NO ...COUNT TYPE PROVIDED BY

CARD: YES NO ...MESSAGE

CAKE DECORATION-MESSAGE: YES NO ...MESSAGE

4-LAYER NAKED CAKE

four layers of your cake choice, alternated with your choice of frosting, presented 'naked'; served with decor of fruit and edible flowers

6" (SERVES 6-8) | \$45

8" (SERVES 10-12) | \$55

10" (SERVES 20-30) | \$65

TABLE-SIZE TRIFLE (8" Bowl; Serves 25) | \$60

repeated layers of vanilla cream, choice of cake, and choice of pudding; served in a large bowl with decor of fruit and edible flowers

CHOICE OF CAKE

VANILLA

CHOCOLATE

LEMON

CHOICE OF FROSTING (CAKE) OR PASTRY CREAM (TRIFLE)

VANILLA

CHOCOLATE

LEMON

STRAWBERRY

DULCE DE LECHE

PHYSICAL MENU

WHAT YOUR GUESTS WILL HOLD

Prices Printed?

by default we do not print prices on event menus; Click this box and specify below what prices if any you want shown:

Event Name

though for contract purposes you may name the event anything, this is what you will want your guests to actually see:

Special Message[‡]

any announcement or other message for your party:

Image(s)[‡]

please supply any logos, portraits or other media you wish to be incorporated, along with instructions for their use:

Size / Shape / Format of the Menu[‡]

menus will normally follow our own in-house judgment, but you may have a particular request:

Paper Stock / Finish[‡]

menus will normally follow our own in-house judgment, but you may have a particular request:

Other Special Layout or Design Requests[‡]

you may want silver embossed text, a multi-page commemorative booklet, really the sky is the limit:

[‡]Our In-House team will automatically create for you a beautiful menu without trouble or expense. However, certain requests (extra lengthy messages, various imagery and media, etc.) may require an additional fee, as well as consultation and proofing.

SERVICE REQUESTS

STANDING AREA, SEATING SPACE, COURSING, ORDER-TAKING,
RESTRICTIONS ON ORDERING, DECORATION OR OTHER DETAILS