

2012 Menu

Hampton Inn & Suites Dallas/DeSoto

Listed are a few suggestions for menus. There are items for breakfast meetings; Brunch, lunch, and dinner.

From appetizers to desserts, you will find ample selections of delicious choices.

If you desire anything our staff will be happy to assist you in developing a custom menu tailored just for your event.

Prices listed on the menus are for disposable plates, flatware, cups and napkins. Water, Tea and Lemonade accompany all menus. All service will be buffet style unless otherwise instructed.

Formal service is available.–Please add \$7.00 per person for formal table settings.

Servers or attendants are available at \$2.00 per person additional charges.

Menu 1

Sausage Patty
Scrambled Eggs with Ham & Cheese
Variety of Breads and Muffins
Fresh Cut Fruits
\$7.50 per Person

Menu 2

Hearty Old Fashioned Oatmeal
with Fresh Chopped Apples & Cinnamon
Biscuits and Sausage Gravy
Whole Fresh Fruit Assortment
\$7.50 per Person

Menu 3

Home Style Breakfast Burritos
Yogurt and Granola Parfait
Fresh Cut Fruit
Assorted Muffins
\$8.50 per Person

Menu 4

Belgian Waffles
Scrambled Eggs
Sausage Patty
Whole Fresh Fruit Assortment
\$7.50 per Person

Menu 5

Bacon
Cheese Omelet
Assorted Breads and Muffins
Fresh Whole Fruit Assortment
\$7.50 per Person

Menu 6

Link Sausage
Western Omelet
Fresh Melon
Assorted Yogurt
\$8.50 per Person

Menu 7

French Toast Sticks
Sausage Patty
Scrambled Eggs
Fresh Cut Fruit
\$8.50 per Person

Menu 8

Leek & Cheese Quiche
Yogurt and Granola Parfait
Ham Slices
Fresh Melon
\$8.50 per Person

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Menu 9

Chicken Salad on Mini Croissant Roll
Fresh Cut Fruit Assortment
Assorted Cheese & Cracker Tray
Cookie Assortment
\$10.50 per Person

Menu 11

Buffalo Chicken Pocket Bites
with Celery and Bleu Cheese Dressing
Garden Salad
Fresh Fruit Kabobs
Margarita Cake
\$12.50 per Person

Menu 13

Avocado, Bacon, Sautéed Mushroom
& Sprout Pocket Sandwich
Crisps or Crackers
Cold Sweet Pepper, Tomato & Cheddar
Cheese marinated salad
Orange-Vanilla Cookies
\$12.50 per Person

Menu 15

Ham & Asparagus Quiche
Honey Butter Glazed Carrots
Cold Lentil with Red Onion
& Green Pepper Salad
Double Chocolate Chip Cookies
\$12.00 per Person

Menu 10

Quiche Bites
Fruit Kabobs with Vanilla Mint Dipping Sauce
Assorted Cheese & Cracker Tray
Mini Mocha Iced Brownies
\$10.00 per Person

Menu 12

Turkey Roll up Sandwich
Relish Tray
Assorted Chips
Fresh Melon
Banana Pudding
\$11.50 per Person

Menu 14

Shrimp Quiche
Seasonal Fruit Kabob
Wedge Salad with Bleu Cheese Dressing
Garlic Toast
Almond-Apricot Bars
\$12.00 per Person

Menu 16

Chunky Chicken Salad with Pecans on Croissant
Crisps or Crackers
Fresh spinach salad with strawberries, drizzled
with Strawberry Balsamic Dressing
Mocha Chocolate Brownie Bites
\$12.00 per Person

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Menu 17

Chopped Barbecued Beef Sandwich
Assorted Chips or Potato Salad
Relish Tray of Onions, Pickles & Peppers
Coleslaw with Creamy Sweet & Sour
Triple Chocolate Chip Cookies
\$12.00 per Person

Menu 19

Smoked Barbecued Beef Brisket
Coleslaw with Creamy Sweet &
Sour Caraway Dressing
Home-Style Potato Salad with Bacon
Brown Sugar Baked Beans
Chocolate Cake
\$18.50 per Person

Menu 21

Slow Roasted Chicken Leg Quarters
Cold Pasta Salad with Fresh
Caraway Dressing
Crispy Vegetables
Hot Buttered Corn
Vanilla & Chocolate Cake
\$12.50 per Person

Menu 23

Slow Roasted Turkey Breast
Home Style – Skins on Mashed Potatoes
Traditional Cornbread Stuffing
Green Beans Almandine
Hot Buttered Corn
Cranberry Sauce
Pumpkin Pie with Whipped Cream
\$22.50 per Person

Menu 18

Smoked Turkey Legs
Coleslaw with Creamy Sweet &
Sour Caraway Dressing
Home-Style Potato Salad with Bacon
Green Beans
Mocha Chocolate Cake
\$15.00 per Person

Menu 20

Smoked Barbecue Brisket
Coleslaw with Creamy Sweet &
Sour Caraway Dressing
Home-Style Potato Salad with Bacon
Brown Sugar Baked Beans
Banana Pudding
\$18.50 per Person

Menu 22

Smoked Sausage
Coleslaw with Creamy Sweet & Sour

Home-Style Potato Salad with Bacon
Brown Sugar Baked Beans
Chocolate Brownies
\$12.50 per Person

Menu 24

Baked Salmon with Cool Creamy Dill Sauce
Baked Potato
Roasted Zucchini with Red Pepper Strips
Carrot, Pineapple and Raisin Salad
Chocolate Raspberry Cake
\$22.00 per Person

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Menu 25

Tilapia with Mango Salsa
Wild & Long Grain Seasoned Rice
Red & Green Apple Salad
Steamed Vegetables
Vanilla & Chocolate Cake
\$20.50 per Person

Menu 27

Mesquite Smoked Chicken Breast
with Creamy Tarragon Sauce
Baked Potato Casserole
Steamed Vegetables
Warm Bread Pudding with
Brandy Sauce
\$13.50 per Person

Menu 29

Spaghetti & Meatballs
Tossed Salad
Garlic Bread
Spice Cake with Cream Cheese Frosting
\$11.50 per Person

Menu 26

Crab Cakes
Romaine and Mandarin Orange & Walnut Salad
Baked Potato
Hot Buttered Corn on the Cob
Chocolate & Caramel Brownies
\$25.00 per Person

Menu 28

Fettuccini Alfredo with Chicken
Caesar Salad
Baked Potato
Garlic Bread
Pineapple Upside-down Cake
\$13.50 per Person

Menu 30

Fettuccini Alfredo with Shrimp
Caesar Salad
Baked Potato
Garlic Bread
Chocolate or Coconut Cake
\$14.50 per Person

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Menu 29

Baked Pasta
Greek Salad
Garlic Bread
Pear Slices with Sweet Raspberry
Wine Sauce
\$11.50 per Person

Menu 30

Stuffed Shells
Garden Salad
Roasted and Seasoned Potato Wedges
Garlic Bread
Tiramisu Cheesecake
\$18.50 per Person

Menu 31

Stuffed Mushrooms
Cheese & Cracker Assortment
Quiche Squares
Crudités with Ranch Dressing
Mini Mocha Brownie Bites
\$12.50 per Person

Menu 32

Sausage Balls
Tortilla Chips & Salsa
Boneless Buffalo Chicken
Mini Pepperoni Pizza
Cookie Assortment
\$12.50 per Person

Menu 33

Assorted Mini Roll Up Sandwiches
Cheese & Cracker Assortment
Cold Pasta Salad
Variety Chips
Chocolate Chip Cookies
\$12.50 per Person

Menu 34

Roast Beef & Asparagus Roll up
Cheese Ball & Assorted Crackers
Buffalo Chicken Dip with Tortilla Chips
Fresh Fruit Kabobs with Berry Dipping Sauce
\$12.50 per Person

Custom Menus Available – Just let us know what you would like ☺

Hampton Inn & Suites Dallas/DeSoto

Our professional & creative staff will work with you step by step to bring your vision to reality.

We can provide you with everything for your event – linens, decorations, flowers
entertainment, & food.

We are the perfect venue for any type of event.

Offering you a one stop location for every aspect of your special event

From the simplest to the most elaborate we are looking forward to working with you.

Thank you for considering Hampton Inn & Suites Dallas/DeSoto for your Special Event.

972.228.0200

Appetizers – prices are approximately 30 guests

Egg Salad with Toast Points – Creamy egg salad with sweet red onion accented with tart capers and served with toast points. \$50.00

Crudites with Creamy Italian Dip – Crisp Carrots, celery, green onion, bell peppers along with sweet grape tomatoes to dip in a tangy creamy Italian dressing. \$55.00

Bacon-Balsamic Deviled Eggs – Gourmet deviled eggs with a sweet & savory mix of bacon, onion and balsamic vinegar. Requested at repeated parties and always disappear. \$65.00 (without bacon \$55.00)

Texas Caviar – A spicy Texas favorite. Black-eyed peas and black beans have been marinated in a fiery, flavorful mixture. –Served with Tortilla Chips \$60.00

Pancetta Focaccia Twists – Smoky Pancetta, Parmesan, and fresh rosemary to make these ultimate Focaccia twists. \$60.00

Potted Cheddar and Beer Spread – The flavors in this recipe were borrowed from the famous dish Welsh Rarebit, where Cheddar cheese and beer are melted together and served over toast. Serve spread with baguette slices. \$60.00

Marinated Cheese – Bite sized chunks of cheddar cheese – Marinated in rice vinegar and olive oil – served drizzled with sour cream and topped with chopped tomatoes, cilantro, basil and green onions. \$50

Sweet & Sour Meatballs Classic meatballs in a tangy grape based sweet and sour sauce make for a surprisingly different twist on the traditional meatball. \$75.00

Tabouli Salad – Hearty bulgur wheat combined with tomatoes, onions, parsley and lemon make for a healthy choice. \$85.00

Thai Chicken Bites topped w/ Pickled Cucumber Relish – Tender bites of smoked chicken are marinated in a curried coconut milk and green Thai curry and complimented with a sweet and sour cucumber relish with just a touch of heat created by a bit of jalapeño. \$125.00

Bleu Cheese Stuffed Mushrooms w/ Caramelized Onions – Bite sized button mushrooms with savory bleu cheese stuffing topped off with the sweetness of caramelized onions. \$165.00

Spinach & Artichoke Dip – This dip is the classic Spinach & Artichoke Dip with just a little twist – a slight undertone of heat which is generated by finely chopped jalapeño peppers added to the mix. Served with Pita Chips. \$185.00

Brunch – prices are for approximately 30 guests

Lemon-Chamomile Shortbread Cookies – Delicious shortbread cookies. These cookies taste fresh with a lemony taste and just a hint of chamomile. \$65.00

Strawberry-Banana Bread - Old fashioned favorite, moist and delicious \$55.00

Ham & Cheese Quiche Bites - Bite size made from scratch quiche full of ham and sharp cheddar cheese. \$75.00

Roast Beef & Asparagus roll ups – Savory Slow roasted beef layered with cream cheese and pickled asparagus, chopped lettuce, and diced tomatoes. \$65.00

Fresh Fruit Salsa with Cinnamon Sugar Tortilla Chips – a mix of colorful fruits such as strawberries, mango, kiwi, apples, oranges, coconut complimented with sweet tortilla chips for dipping. \$60.00

Chicken Salad with Grapes and Pecans on Croissant – This is our signature sandwich. Crafted with smoked chicken breasts, seedless grapes and fresh pecans \$100

Mushroom, Bacon, Avocado Quesadillas – Sautéed mushrooms, smoky bacon and ripe avocado melted with hot pepper cheese create a delicious quesadilla. \$100

Cranberry Orange Scones Classic scones with candied orange peel and orange glaze. \$85.00

Confetti Veggie Wraps - Healthy veggie medley blended with cream cheese, lettuce and tomatoes offer a delicious light sandwich alternative. \$85.00

Muffin Assortment – Blueberry, Banana, and Chocolate Muffins \$50.

Assorted Pastries Assortment – Lemon, cherry & cream cheese pastries. \$65.

Yogurt & Fruit Parfait – Vanilla yogurt, strawberries, and granola create a healthy treat \$75