



**WARWICK**  
MELROSE HOTEL, DALLAS

*Plated Lunch & Dinner*

Served with Warm Dinner Rolls, Butter and Lavosh  
Water, Iced LaVazza Tea and LaVazza Gourmet Blend Coffee Upon Request

**Soups**

Chef's Soup of the Day	9.00
Charred Tomato Bisque	9.00
Lentil and Bacon	9.00
Tortilla Soup with Avocado and Fried Tortilla Strips	9.00
Lobster Bisque	12.00
Sweet Corn Chowder with Shrimp	12.00

**Salads**

Bibb Salad with Sliced Apple and Maple Vinaigrette	9.00
Young Red Oak and Lola Rosa with Herbs and Ricotta Salata Cheese	9.00
Spinach Salad with Fresh Strawberries, Candied Pecans, Feta and Champagne Vinaigrette	9.00
“Wedge” Salad with Applewood Smoked Bacon, Roasted Tomato and Maytag Bleu Cheese	9.00
Chopped Caesar Salad with White Anchovy Dressing, Croutons and Parmesan Cheese	10.00
Wild Arugula with Lemon Infused Olive Oil and Shaved Pecorino Cheese	10.00

**Salad Entrées**

Five Spice Calamari with Asian Greens and Sweet Thai Vinaigrette	11.00
Chicken Caesar Salad - Whole Romaine with Parmesan Cheese and Roasted Chicken	13.00
Chopped Salad - Grilled Chicken, Mixed Greens, Crumbled Sheep's Milk Feta, Kalamata Olives, Cucumber Vine Ripe Tomatoes, Red Onion, Chick Peas, Pequillo Peppers and Preserved Lemon Vinaigrette	15.00

**Seafood**

	<u>Lunch</u>	<u>Dinner</u>
Pan Seared Grouper with Fingerling Potatoes, Young Green Beans and Lemon Infused Olive Oil	24.00	35.00
Gulf Shrimp and Lobster Pasta: Pappardelle Pasta with Garlic, Fresh Basil, & Lobster Sauce	24.00	32.00
Roasted Chilean Sea Bass with Wilted Spinach, White Wine and Tomato Pan Jus, Fingerling Potatoes and Haricot Vert	30.00	40.00
Grilled Scottish Salmon with Israeli Confetti Couscous, Griddled Asparagus and Peach Chutney	25.00	34.00

**Poultry**

Gemelli Pasta and Grilled Chicken, Garlic, Almond Slivers, Shitake Mushrooms, Spinach Light Cream and Pecorino Cheese	18.00	29.00
Grilled Chicken Breast with Mediterranean Succotash Topped with Herbed Gremolata	28.00	38.00
Goat Cheese Stuffed Chicken Breast with Minted Sugar Snap Peas and Crispy Polenta Cake	26.00	34.00
Roasted Chicken Breast, Garlic Mashed Potatoes and Griddled Asparagus	18.00	28.00
Seared Duck Breast with Caramelized Shallots and Cilantro Sticky Rice with Vegetable Escabeche and Blood Orange Gastrique	30.00	40.00

*All Prices Are Subject to 20% Service Charge and 8.25% Sales Tax  
Pricing and Conditions Noted on our Banquet Menus are Subject to Change and Shall be Reconfirmed at the Time  
of Booking with our Catering and Banquet Team*



**WARWICK**  
MELROSE HOTEL, DALLAS

*Plated Lunch & Dinner Continued...*

Served with Warm Dinner Rolls, Butter and Lavosh  
Water, Iced LaVazza Tea and LaVazza Gourmet Blend Coffee Upon Request

<b>Meat</b>	<u>Lunch</u>	<u>Dinner</u>
Bone in Pork Tenderloin, Wilted Swiss Chard, Guanciale and Crushed Fingerling Potatoes	29.00	40.00
Sliced Hanger Steak with Bordelaise Sauce, Garlic Mashers and Griddled Asparagus	25.00	38.00
8 oz Midwestern Angus Filet, Potato Pierogi, Roasted Forest Mushrooms and Cabernet Demi	30.00	42.00
Fennel Cured Lamb with Olive Oil Stewed Artichokes, Green Olives and Balsamic Demi Glace	32.00	45.00
New York Sirloin with Red Onion Confit and Potato Bleu Cheese Gratin	30.00	40.00
Grilled Veal Chop with Cranberry Wild Rice and Baby Carrots	32.00	45.00
<b>Combination Entrées</b>		
6 oz Filet of Beef and Prawns, Garlic Mashers and Young Green Beans		48.00
Roasted Chicken Breast and 6 oz Filet, Parmesan Risotto, Griddled Asparagus and Romesco Sauce		45.00
Chilean Sea Bass and New York Strip, Crushed Fingerling Potatoes, Seasonal Vegetables and Red Wine Reduction		46.00
Maine Lobster Tail and 6 oz Filet, Dauphinoes Potatoes and Griddled Asparagus		Market Price
<b>Desserts</b>		
Warm Bread Pudding with Bourbon Sauce		8.00 each
Milk Chocolate Panna Cotta with Berry Compote		8.00 each
Pecan Caramel Tart with Berries and Vanilla Cream		9.00 each
Classic Vanilla Crème Brulee with Fresh Seasonal Berries		9.00 each
Key Lime Pie with Chantilly Crème		9.00 each
Apple Flan Tart with Calvados Crème Anglaise		9.00 each
Chocolate-Chocolate Cake		9.00 each
Red Velvet Cake with Cream Cheese Icing		9.00 each
Classic New York Cheese Cake with Strawberry Drizzle		9.00 each
Sticky Toffee Cake		9.00 each
Chocolate Stout Cake with Chocolate Ganache and Fresh Berries		10.00 each
Blueberry Cream Cheese Tart with Lemon Sauce		10.00 each

*All Prices Are Subject to 20% Service Charge and 8.25% Sales Tax*

*Pricing and Conditions Noted on our Banquet Menus are Subject to Change and Shall be Reconfirmed at the Time of Booking with our Catering and Banquet Team*



**WARWICK**  
MELROSE HOTEL, DALLAS

## *Banquet Bar*

### Premium Brands 8.00

J & B Scotch  
Jim Beam Bourbon  
Smirnoff Vodka  
Seagram's Gin  
Bacardi Silver Rum  
Sauza Silver Tequila  
Canadian Club

### Executive Brands 9.00

Dewar's White Label Scotch  
Jack Daniels Bourbon  
Stolichnaya Vodka  
Tanqueray Gin  
Bacardi Select Rum  
Sauza Gold Tequila  
Seagram's V.O

### Top Shelf Brands 10.00

John Walker Black Scotch  
Makers Mark Bourbon  
Grey Goose Vodka  
Hendricks Gin  
Captain Morgan Rum  
José Cuervo Gold Tequila  
Crown Royal

### **Warwick Selective Wines**

Columbia Crest "Two Vines" Washington State  
(Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon and Merlot)

40.00 per bottle

### **Champagne & Punch**

Segura Viudas, Spain  
Champagne Punch  
Margarita Punch  
Melrose Fresh Fruit Lemonade

45.00 per bottle  
80.00 per gallon  
80.00 per gallon  
55.00 per gallon

### **Domestic Beer**

Budweiser  
Bud Light  
Miller Lite  
Coors Light

5.50 per bottle

### **Imported Beer**

Shiner Bock  
Corona  
Amstel Light  
Heineken  
Buckler, Non-Alcoholic

5.75 per bottle

### **Soft Drinks**

4.50 each

### **Bottled Waters**

4.75 each

All Bars Require a \$150 Bartender Fee (up to 4 hours)  
Cash Bars Require a Bartender and Cashier. Cashiers are \$100 Flat (up to 4 hours)  
All Prices Are Subject to 20% Service Charge

*All Prices Are Subject to 20% Service Charge and 8.25% Sales Tax  
Pricing and Conditions Noted on our Banquet Menus are Subject to Change and Shall be Reconfirmed at the Time  
of Booking with our Catering and Banquet Team*



**WARWICK**  
MELROSE HOTEL, DALLAS

## *Reception Bar Packages*

Hosted Bar Packages Offer Unlimited Consumption of Selected  
Liquor, Beer, Wine and Champagne

Hourly Bar Packages	Beer, Wine & Champagne Bar	Premium Brands	Executive Brands	Top Shelf Brands
1 Hour	\$12.50 Per Person	\$13.00 Per Person	\$14.50 Per Person	\$16.75 Per Person
2 Hours	\$17.00 Per Person	\$19.00 Per Person	\$21.00 Per Person	\$25.00 Per Person
3 Hours	\$23.00 Per Person	\$25.00 Per Person	\$28.00 Per Person	\$32.00 Per Person
4 Hours	\$28.00 Per Person	\$32.00 Per Person	\$35.00 Per Person	\$40.00 Per Person
5 Hours	\$32.50 Per Person	\$40.00 Per Person	\$43.00 Per Person	\$44.75 Per Person

Bottled Waters and Soft Drinks Included

All Bars Require a \$150 Bartender Fee (up to 4 hours)

Cash Bars require a Bartender and Cashier

Cashiers are \$100 Flat (up to 4 hours)

*All Prices Are Subject to 20% Service Charge and 8.25% Sales Tax  
Pricing and Conditions Noted on our Banquet Menus are Subject to Change and Shall be Reconfirmed at the Time  
of Booking with our Catering and Banquet Team*