



WARWICK
MELROSE HOTEL, DALLAS

Wedding Reception Hors D'oeuvres

Asian Spoons

Melrose Spiced Pulled Pork with Jicama and Radish Slaw	47.00 per dozen
Tempura Chicken and Mushroom Sphere with Ponzu Sauce	48.00 per dozen
Citrus Orange Gelee with Oriental Chicken Salad	48.00 per dozen
Thai Shrimp Ceviche with Fried Wonton Strips	51.00 per dozen
Bacon Wrapped Tenderloin with Bourbon Drizzle	51.00 per dozen

Cold Hors D'oeuvres

Seared Tuna Wontons with Wasabi Aioli and Micro Greens	49.00 per dozen
Beef Carpaccio with Shaved Parmesan and Truffle Essence	49.00 per dozen
Citrus Glazed Shrimp on Bamboo Skewer	48.00 per dozen
Bleu Cheese, Prosciutto and Pear on Crostini	46.00 per dozen
Citrus Cured Salmon on Brioche with Chive Crème Fraîche	42.00 per dozen
Chilled Basil Shrimp with Yellow Tomato Confit	42.00 per dozen
Ginger Poached Chicken and Black Bean Garlic Sauce on Crisp Wonton	40.00 per dozen
Prosciutto and Fig with Local Honey on Lavosh	40.00 per dozen
Mediterranean Caponata Crostinis	38.00 per dozen
Goat Cheese and Oven Roasted Tomato on Crostini	38.00 per dozen
Caprese (Tomato, Mozzarella, Basil on Skewer)	38.00 per dozen

Hot Hors D'oeuvres

Spicy Crab Cakes with Cilantro Cream	48.00 per dozen
Grilled Peppered Prawns	48.00 per dozen
Ginger Marinated Flank Steak Skewers	44.00 per dozen
Thai Chicken Satay with Coconut Curry	40.00 per dozen
Parmesan Crusted Chicken Tenders with Tomato Basil Sauce	40.00 per dozen
Mini Polenta Cake with Braised Beef and Sweet Onion Confit	42.00 per dozen
Applewood Smoked Bacon Wrapped Scallops	44.00 per dozen
Goat Cheese Stuffed Mushroom Caps	38.00 per dozen
Grilled Baby Lamb Chops with Olive Tapenade	50.00 per dozen
Shrimp Spring Roll	48.00 per dozen
Vegetable Samosa with Mango Chutney	40.00 per dozen
Spanakopita (Spinach and Feta Cheese in Phyllo Dough)	42.00 per dozen
Five Spice Calamari - Served in Take-Out Boxes	60.00 per dozen

Sushi Rolls

California Roll	49.00 per dozen
Spicy Tuna Roll	49.00 per dozen
Tuna Avocado Roll	49.00 per dozen
Smoked Salmon Roll	49.00 per dozen
Crab Roll	49.00 per dozen

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Wedding Reception Packages

An Affair to Remember

Butler Passed Hors D'oeuvres
Choose Six (6) Total from Hot and Cold Selections

Displays

Parmesan Crusted Chicken Tenders with Tomato Basil Sauce
Grilled and Marinated Farmers Market Vegetables - Marinated Artichoke Hearts, Grilled
Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers
Artisan Cheese and Fruit - An Assortment of Hand Crafted Cheeses from Around the World with the
Best Selection of Fresh Seasonal Fruits

Carving Station - requires an attendant at \$100.00
Smoked Turkey with Dijon Mustard Wash
Served with Warm Dinner Rolls

Potato Martini Station - requires attendant at \$100.00
Traditional Potatoes, Yukon Gold and Whipped Sweet Potatoes, Herb Butter, Smoked Bacon,
Chives, Sour Cream, Oven Roasted Tomatoes, Garlic Shrimp, Forest Mushrooms and Aged Cheddar Cheese
60.00 per person

My Fair Lady

Butler Passed Hors D'oeuvres
Choose Six (6) Total from Hot and Cold Selections

Displays

Parmesan Crusted Chicken Tenders with Tomato Basil Sauce
Grilled and Marinated Farmers Market Vegetables - Marinated Artichoke Hearts, Grilled
Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers
Artisan Cheese and Fruit - An Assortment of Hand Crafted Cheeses from Around the World with
the Best Selection of Fresh Seasonal Fruits

Carving Station - requires attendant at \$100
Smoked Inside Round of Black Angus with Dijon Mustard, Horseradish Cream and Red Wine Demi
Served with Warm Dinner Rolls

A Taste of Italy Station - requires attendant at \$100
Choose Two Pastas: Gemelli, Penne, Bowtie or Tri Colored Cheese Tortellini
Oven Roasted Tomatoes, Roasted Red and Yellow Peppers, Spinach and Black Olives, Sweet Sausage,
Tomato Basil Sauce and Roasted Garlic Cream
70.00 per person

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Wedding Reception Packages

Gone with the Wind

Butler Passed Hors D'oeuvres
Choose Six (6) Total from Hot and Cold Selections

Displays

Parmesan Crusted Chicken Tenders with Tomato Basil Sauce
Grilled and Marinated Farmers Market Vegetables - Marinated Artichoke Hearts, Grilled Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers
Artisan Cheese and Fruit - An Assortment of Hand Crafted Cheeses from Around the World with the Best Selection of Fresh Seasonal Fruits

Pacific North West Salmon Platter - Alder Wood Cold Smoked Salmon with Traditional Garnishes
Chopped Egg Whites, Egg Yolks, Minced Red Onion, Chives, Capers, Mini Bagels and Lavosh

Carving Station - requires attendant at \$100.00

Beef Tenderloin with Dijon Mustard, Horseradish Cream and Red Wine Demi Glace
Served with Warm Dinner Rolls

Mac "N" Cheese Bar - requires attendant at \$100.00

Classic Macaroni and Cheese with Truffle Oil Essence, Tossed to Order with
Apple Wood Smoked Ham, Sautéed Forest Mushrooms, Broccoli and Garlic Shrimp
80.00 per person

Buffet Menus

Warwick Melrose Classic Buffet

Organic Young Greens with Ricotta Salata Cheese and Basil Marinated Tomatoes
Saffron Pastina Salad with Pine Nuts and Currants
Lemon Scented Chicken Breast with Natural Thyme Jus
Sliced Hanger Steak with Bordelaise Sauce
Grilled Scottish Salmon and Preserved Lemon Butter
Whipped Rosemary Potatoes and Sautéed French Green Beans
Warm Dinner Rolls, Butter and Lavosh
Lavazza Iced Tea, Gourmet Blend Regular and Decaffeinated Coffee
54.00 per person

Melrose Tex-Mex

Tortilla Soup with Avocado, Fried Tortilla Strips, Cheddar Cheese and Pico De Gallo
Fresh Tortilla Chips with Guacamole, Tomato Salsa and Warm Queso
Grilled Market Vegetables with Spanish Rice and Rancho Beans
Chipotle Chicken Breast with Wilted Spinach, Roasted Forest Mushrooms and Guajillo Pepper Sauce
Mexican Tamales (Select One: Beef or Chicken)
Served with Salsa Verde and Cotija Cheese
Enchiladas Verde - Made with Baby Spinach, Poblano and Roasted Red Peppers, Monterrey Jack Cheese,
Sour Cream Sauce and Charred Tomato Salsa
Lavazza Iced Tea, Gourmet Blend Regular and Decaffeinated Coffee
48.00 per person

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Buffet Displays

Artisan Cheese & Fruit Display An Assortment of Hand Crafted Cheeses from Around the World and the Best Selection of Fresh Seasonal Fruits	10.00 per person
Grilled & Marinated Farmers Market Vegetables Marinated Artichoke Hearts, Grilled Mushrooms, Zucchini, Squash, Balsamic Red Onions, Asparagus, Roasted Red and Yellow Peppers	9.00 per person
Market Vegetable Crudit� Farmers Market Selection of Baby Carrots, Cauliflower, Patty Pan, Sunburst Squash and Cherry Tomatoes Served with Cumin Yogurt Dip	8.00 per person
Pacific North West Salmon Platter – serves 50 guests Alder Wood Cold Smoked Salmon with Traditional Garnishes Chopped Egg Whites, Egg Yolks, Minced Red Onion, Chopped Chives, Capers Lavosh and Mini Bagels	400.00 per platter
Baked Wheel of Brie Wrapped in Puff Pastry with Sweet Raspberry Thyme Jam Served with Lavosh and Sourdough Bread	145.00 small (30) 250.00 large (60)
Mediterranean Fare Eggplant Caponata, Cucumber Yogurt Dip, Hummus, Couscous Medley of Marinated Olives and Parsley Salad, Grilled Flat Bread and Pita Chips	10.00 per person
Crab and Artichoke Fondue A Savory Blend of Jumbo Lump Crab, Parmesan Cheese, Marinated Artichoke Hearts and Spinach Served Warm with Pita Chips and Sliced French Bread	14.00 per person 10.00 no crab
Taste of Mexico Pico de Gallo & Charred Tomato Salsa Accompanied with Tortilla Chips Fresh Guacamole & Warm Queso	9.00 per person
Spicy Thai Chicken Noodle Salad Grilled Ginger Chicken, Asian Greens, Vermicelli Rice Noodles, Green Onions, Wasabi Peas and Thai Chili Vinaigrette Served in Chinese Wok with Take-Out Boxes and Chopsticks	11.00 per person
Global Sushi Bar California Rolls, Crab Rolls, Spicy Tuna Rolls and Smoked Salmon Roll (4 pieces of sushi per person) Served on Custom Ice Carving	15.00 per person 250.00 each

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Buffet Displays Continued...

Ocean Bounty	4.00 per piece
Display of Poached Shrimp OR Crab Claws Served with Caper Rémoulade, Fiery Cocktail Sauce and Lemons	
Chopped Salad Station – served in Martini Glasses	9.00 per person
Fresh Romaine, Organic Field Greens and Iceberg Lettuce Homemade Buttermilk Ranch, Balsamic Vinaigrette, Classic Caesar Dressing Poached Mini Shrimp, Mesquite Grilled Chicken Parmesan and American Cheeses Crisp Bacon, Chopped Tomatoes and Baby Croutons Parmesan Bread Sticks	
Flat Bread Station	14.00 per person
Pesto, Portabello Mushroom, Spinach and Pine Nuts, Feta Cheese Mozzarella, Roasted Tomato, and Fresh Basil Figs, Caramelized Onions, Honey and Goat Cheese Sweet Onion Paste, Roasted Chicken, Artichoke Hearts and Capers	

Carving Stations

All Carving Stations are Served with Warm Dinner Rolls
Each Requires an Attendant Fee at 100.00 Each

Herb Roasted Pork Loin and Apricot Chutney – serves 30
400.00 each

Smoked Free Range Turkey Breast with Herbed Mayo – serves 30
450.00 each

Maple and Brown Sugar Crusted Ham with Mustard Wash – serves 40
600.00 each

Smoked Inside Round of Angus Beef – serves 60
Dijon Mustard, Horseradish Cream and Red Wine Demi Glace
900.00 each

Grilled Angus Tenderloin of Beef – serves 20
Dijon Mustard, Horseradish Cream and Red Wine Demi Glace
400.00 each

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Action Stations

Each Requires an Attendant Fee at \$100.00 Each

Taste of Italy	10.00 per person
Selection of: Gemelli and Penne Pasta with Oven Roasted Tomato, Roasted Red and Yellow Peppers, Spinach and Black Olives Served with Tomato Basil Sauce, Roasted Garlic Cream and Pesto Sauce	5.00 add shrimp 3.00 add chicken 2.50 add sausage
Potato Martini Bar	10.00 per person
Traditional Potatoes, Yukon Gold and Whipped Sweet Potatoes Herb Butter, Smoked Bacon, Chives, Sour Cream, Oven Roasted Tomatoes, Garlic Shrimp, Forest Mushrooms and Aged Cheddar Cheese	
Mac "N" Cheese Bar	10.00 per person
Classic Macaroni and Cheese with Truffle Oil Essence Tossed to Order with: Apple Wood Smoked Ham, Sautéed Forest Mushrooms, Broccoli, Garlic Shrimp	
Shrimp Taco Station	15.00 per person
Garlic Shrimp with Flour and Corn Tortillas, Sour Cream, Cotija Cheese, Guacamole and Roasted Poblano Pepper Sauce	
Baby-Burger Station	10.00 per person
Mini Beef Burgers with Cheddar Cheese, Grilled Onions, Soy Roasted Mushrooms, Avocado, Sweet Peppers, Lettuce and Sliced Tomatoes, Wasabi Mayonnaise, Ketchup, Mustard & Mini Buns	
Grilled Cheese and Tomato Soup	12.00 per person
Griddled Cheese Sandwiches on Sourdough Bread Vermont Cheddar, Provolone, Jalapeno Jack and American Cheeses Sliced Beefsteak Tomatoes, Fresh Avocado Spread and Bacon Tomato Basil Soup with Sourdough Croutons	
S'mores Station	\$175 (50 pieces) \$350 (100 pieces)
Chocolate Covered Cinnamon Graham Cracker Coated with Housemade Warm Marshmallow Cream and Torched to Order	

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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

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Plated Lunch & Dinner Continued...

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

Meat	<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
 Combination Entrées		
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
 Desserts		
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

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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 40.00 per bottle
(Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon and Merlot)

Champagne & Punch

Segura Viudas, Spain 45.00 per bottle
Champagne Punch 80.00 per gallon
Margarita Punch 80.00 per gallon
Melrose Fresh Fruit Lemonade 55.00 per gallon

Domestic Beer

Budweiser 5.50 per bottle
Bud Light
Miller Lite
Coors Light

Imported Beer

Shiner Bock 5.75 per bottle
Corona
Amstel Light
Heineken
Buckler, Non-Alcoholic

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

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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

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Bridal Luncheon / Tea Menus

Afternoon Tea Package I

Assorted Finger Sandwiches - Smoked Turkey and Cranberry Relish,
Brioche with Beefsteak Tomato, Fresh Basil and Black Peppercorn Mayonnaise,
Roast Beef with Tillamook Cheddar and Horseradish Mayonnaise
Sliced Fresh Fruit Display
Gemelli Pasta with Roasted Tomato Vinaigrette, Spinach, Kalamata Olives, Smoked Red Onions
and Grated Manchego Cheese
Petit Fours - Lemon Curd Tartlets and Chocolate Truffles
Melrose Fresh Fruit Lemonade of the Day
Freshly Brewed LaVazza Iced Tea with Fresh Lemon
23.00 per person

Afternoon Tea Package II

Assorted Petit Scones with Fruit Preserves and Devonshire Cream
Assorted Finger Sandwiches - Smoked Chicken and Citrus Aioli,
Brioche with English Cucumber, Chive Crème Fraîche and Watercress,
Smoked Salmon with Dill Cream Cheese
Assorted Petit Fours
Seasonal Fruit Tartlets
Chocolate Truffles
Melrose Passion Fruit Iced Tea
Harney and Sons Hot Teas with Orange Blossom Honey, Fresh Lemons and Milk
25.00 per person

Afternoon Tea Package III

Assorted Petit Scones with Fruit Preserves and Devonshire Cream
Assorted Finger Sandwiches - Walnut Banana Bread with Sweet Cream Cheese Filling,
Smoked Salmon with Dill Cream Cheese,
Beef Filet with Aged Cheddar and Horseradish Cream,
English Cucumber with Chive Crème Fraîche and Watercress,
Curried Smoked Chicken Salad with Walnuts and Grapes
Petite Bacon and Spinach Quiche
Assorted Petit Fours, Seasonal Fruit Tartlets and Chocolate Truffles
Melrose Passion Fruit Iced Tea
Harney and Sons Hot Teas with Orange Blossom Honey, Fresh Lemons and Milk
30.00 per person

Al a Carte

French Macaroons (Pastel Colors)	42.00 per dozen
Assorted Mini Cookies (Bite Size Lemon Cream and Poppy-Seed)	15.00 per dozen
Mini Dessert Station	12.00 per person
Yogurt Parfaits	5.50 each

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Bridal Luncheon Trio Plates

Create Your Own Delightfully Light Salad Plate
Select Three (3) Items from the Following



Coastal Tuna Salad

Curried Smoked Chicken Salad with Walnuts and Grapes

Melrose Egg Salad

Caprese - Tomato, Basil and Mozzarella, Drizzled with Balsamic

Cucumber Salad - Cherry Tomatoes, Red Onions, Fresh Oregano, Lemon Juice and Olive Oil

Greek Salad - Cucumbers, Olives, Red Onions, Romaine Lettuce, Feta, Herbs, Red Wine
Vinegar and Lemon Olive Oil

Chopped Salad - Romaine and Iceberg Lettuce, Chickpeas, Poquillo Pepper, Cucumbers, Olives,
Feta, Cherry Tomatoes and Preserves Lemon Vinaigrette

Shrimp Salad - Poached Rock Shrimp, Shallots, Garlic, Melrose Spice, Red Bell Pepper, Dill, Lemon
Juice and Dijon

Marinated Vegetable Salad

Fresh Fruit Cup with Strawberry Yogurt Dip

Gemelli Pasta with Roasted Tomato Vinaigrette, Spinach, Kalamata Olives, Smoked Red Onions
and Grated Manchego Cheese

25.00 per person



Served with Assorted Breads

Water, Iced Lavazza Tea and Lavazza Gourmet Blend Coffee Upon Request

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Round 'Em Up Rehearsal Dinner

Give Your Guests the Experience a Real Authentic Texas BBQ at the Historic Warwick Melrose Hotel!

Sliced BBQ Beef Brisket or Pulled Pork

BBQ Grilled Chicken on the Bone

Sweet Corn on the Cob

Classic Cole Slaw

Melrose Potato Salad

Jalapeno Borracho Beans

Creamy Mac "N" Cheese

Green Beans

Cheddar Corn Bread

Seasonal Fruit Cobbler

Fresh Brewed Lavazza Coffee and Texas Iced Tea

\$45.00 per person

Add Melrose Margarita's

\$7.00 per each

**Full to the Brim with Authentic Texas Décor Including Checkered Linens,
Bright Sunflowers, Hay Bales and Country Music**

Add an Authentic Smoker \$250.00

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