

PRIVATE PARTIES AND EVENTS PACKET

Chef Point has been honored and proud to be a part of many special memories for our guests over the years. Now we look forward to the opportunity to provide you and your guests with a unique atmosphere, fine food and extensive bar, remarkable service and memories to last a lifetime! We hope this packet of information answers all of your questions, but please feel free to contact us with any additional inquiries.

Featured on:

Diners, Drive-Ins and Dives

Paula Deen Magaizne

The 6 Best Blood Marys in Dallas - Thrillist

America's 13 Best Restaurants . . . In Gas Stations - Thrillist

NPR Kitchen Sisters

People's Choice Award - Northeast Tastefest

New York Times

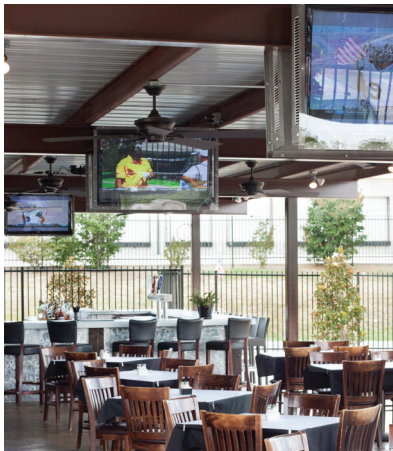
CNN

StarTelegram

Channel 11

Channel 8

Dallas Morning News



CHEF  POINT

PRIVATE PARTIES AND EVENT DETAILS

Chef Point provides complete food and beverage service for your event. We offer extensive menu selections for your convenience; breakfast, brunch, lunch, dinner, & hors d'oeuvre platters. We also offer the option of buffet or plated style meals for your event. If you do not see what you are looking for, we would be happy to help you design a menu to fit your preferences.

SUGGESTED CELEBRATIONS:

- Engagement Parties
- Bridal Showers
- Rehearsal Dinners
- Baby Showers
- Anniversaries
- Birthday Parties
- Graduation Parties
- Business Luncheons
- Corporate Events
- Farewell Parties
- Retirement Dinners

THE BANQUET ROOM

Our banquet room is a dining area available for private events. The room sits up to 70 people. The room is decorated in a contemporary yet casual design with stained concrete floors and garage doors allowing you to open or close the room. This room is the perfect spot to host almost any event.

OUR SEASONAL PATIO

During the early Spring to late Fall, Chef Point's large covered patio encloses our garden area to provide a charming and unique setting. This area can accommodate groups of up to 60 guests for sit down dinners or groups as large as 125 for appetizers and drinks. There is nothing better than sitting on the patio enjoying a delicious meal and drink, while watching the flowers bloom and live music.

These fees are refundable if cancellations are made up to two weeks prior to your event.

COST

MINIMUM FOOD AND/OR BEVERAGE PURCHASE REQUIREMENTS

There is a minimum food and/or beverage purchase for all events. The total of your food and/or beverage purchase must meet the requirements described below. If sales minimum is not met, the difference will be added to the final client bill. Rates for events scheduled on holidays may vary.

Daytime Events

Monday through Thursday: banquet room and patio \$500.00

Friday: banquet room and patio \$1500.00

Saturday and Sunday: banquet room and patio \$3000.00

Nighttime Events:

Sunday through Thursday: banquet room \$1000.00, patio \$1500.00

Friday & Saturday: banquet room \$3000.00, patio \$3000.00

SERVICE CHARGE

All events are subject to a 20% service charge, of which 15% is given to waitstaff and 5% given to Chef Point.

SALES TAX

All events are subject to Tarrant County, Texas Food & Beverage Sales tax.

TAX EXEMPTION

Only "Fund Raising" events are exempt from Texas Sales Tax(with respect to food and beverage).

Organizations that are Tax Exempt must provide Chef Point with a copy of their Tax Exemption

Certificate 10 days prior to the event. We are required by law to charge sales tax in the event a

certificate is not provided at the time the balance is due.

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Event packages are available for parties held in our private spaces only.

Menu items and prices subject to change.

COCKTAIL PARTY PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.
(See appetizer descriptions on page 12.)

CASUAL COCKTAIL #1

29.99 per person

This package includes your choice of three pre-selected appetizers from the list below and two pre-selected wines to enjoy throughout your event. We are also happy to select wine pairings for you.

SPECIAL CELEBRATION PACKAGE #2

34.99 per person

Start off with a Sparkling Wine Greeting, then spend the rest of the evening enjoying your choice of three pre-selected appetizers from the list below and two pre-selected wines.

SMALL BITES

Artichoke Bottoms
Italian Nachos
Artichoke Dip w/ Pita Chips
Chicken Skewers
Calamari
What Nots
Garlic Shrimp +\$2pp
Crab Cake Bites +\$2pp

PLATTERS

Cheese & Crackers
Fresh Fruit Spread
Vegetable Spread w/ Dip
Whole Smoked Salmon +\$2

WINES

Sparkling Wine
Chardonay, oaked
Red Blend
Merlot
Cabernet

LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m.
Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE #1

21.99 per person Monday-Friday.

FIRST COURSE

Please select one of the following for your Guests to enjoy:

Ceaser Salad
Garden Salad

SECOND COURSE

Pre-select two entrées for your Guests to choose from table-side on the day of your event:

Fettuccine Alfredo
Angel Hair Pasta
Baked Ziti
Chicken Scampi
Chicken Pesto Pasta

DESSERT COURSE

Please select one of the following for your Guests to enjoy:

Chocolate Cake
Key Lime Pie

PACKAGE #2

27.99 per person

FIRST COURSE

Please select one of the following for your Guests to enjoy:

Smoked Tomato Bisque
Fisherman Stew
Garden Salad
Ceaser Salad

SECOND COURSE

Pre-select two entrées for your Guests to choose from table-side on the day of your event.

Fettuccine Alfredo
Angel Hair Pasta
Baked Ziti
Chicken Scampi
Chicken Pesto Pasta
Chicken Curry Pasta
Chicken Parmesan
Grilled Chicken
Shrimp Scampi
Grilled Salmon
Salmon Picatta

DESSERT COURSE

Please select one of the following for your guest to enjoy

Bread Pudding
Chocolate Cake
Key Lime Pie

DINNER PARTY PACKAGE

Time reserved: Three hours. Includes: coffee, iced tea, hot tea, and soft drinks

BUFFET

39.99 Per person

CHAFER A

Please choose one of the following:

- Garden Salad
- Caesar Salad
- Smoked Tomato Bisque
- Lobster Bisque +\$2

CHAFER B

Please choose one of the following:

- What Nots
- Artichoke Dip with Pita Chips
- Chicken Skewers
- Beef Skewers
- Artichoke Bottoms
- Garlic Shrimp +2

CHAFER C & D

Please choose two of the following:

- Cajun Chicken
- Grilled Chicken
- Beef Shepherds Pie
- Vegetarian Lasagna
- Beef Lasagna
- Baked Ziti
- Hawaiian Salmon
- Grilled Salmon

DESSERT

Please choose one of the following for your guest to enjoy:

- Bread Pudding
- Chocolate Cake
- Key Lime Pie
- Brownie

CHEF'S VIP DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

ALL THE FAVORITES

45.99 per person.

FIRST COURSE

Please select one of the following soups:

Smoked Tomato Bisque
Butternut Squash
Leek Soup
Lobster Bisque

SECOND COURSE

Please choose one of the following salads:

Garden Salad
Caesar Salad

THIRD COURSE

Preselect three entrées for your guest to choose from tableside on the day of your event:

Red Snapper
Blackened Sea Bass
Sea Scallops
Salmon Piccata
Meat Loaf
Oxtail
Braveheart Ribeye
Chicken Picatta
Veal Osso Bucco

DESSERT COURSE

Please select one of the following for your guests to enjoy:

Bread Pudding
Chocolate Cake
Key Lime Pie
Brownie

THE LUX BACON DINNER

Each *course* perfectly paired with a 6 ounce beer or a 3 ounce wine pour.
56.99 per person.

FIRST COURSE

Please select one of the following:

Bacon Crostini
Butternut Squash & Bacon Soup
Sausage Sampler
Bacon What Nots

THIRD COURSE

Preselect one of the following:

Bacon Crab Cakes
Braised Pork Belly
Bacon Wrapped Medallions

DESSERT

Please choose one of the following:

Bacon Banana Crepes
Black Forest Bacon Ice Cream
Bacon Apple Pie

SECOND COURSE

Please select one of the following:

Grilled Venison Sausage Slider
Bacon Wrapped Scallop

MENU DESCRIPTIONS

APPETIZERS

Artichoke Bottoms - Hand stuffed with crabmeat & smothered with our blend of Asiago sauce.

Italian Nachos - Deep-fried tortilla chips topped with chicken, onions, tomatoes, black olives, Asiago sauce and mozzarella cheese then baked to perfection.

Artichoke Dip w/ Pita Chips - House made artichoke dip with soft baked pita.

Chicken Skewers - Marinated in a teriyaki sauce.

Beef Skewers - Marinated in a teriyaki sauce.

Calamari - Hand cut and dipped in our special seasoning, deep fried to perfection.

What Nots - Mushroom caps stuffed with a blend of three cheeses and baked in Chef's own savory garlic butter sauce.

Garlic Shrimp - Open faced shrimp topped with garlic butter and baked to perfection.

PLATTERS

Cheese & Crackers

Fresh Fruit Spread - Chef's selection of the freshest, peak-of-the-season fruits.

Assorted Vegetables w/ Dip - Assorted vegetables with dip served in a hand carved bread bowl.

Whole Smoked Salmon - Served with capers, diced onions, tomatoes, whipped cream cheese and pita bread.

SOUPS & SALADS

Garden Salad - Spring mix topped with sliced tomato & onions.

Caesar Salad - Romaine leaves and Parmesan cheese tossed in Caesar dressing.

Smoked Tomato Bisque

Lobster Bisque - Fresh lobster cooked to perfection in Chef's blend of cream sauce.

Butternut Squash Soup - Topped with lime cream and drizzled with balsamic reduction.

Leek Soup - Topped with string fingerling potatoes.

MAIN COURSES

served with mixed vegetables

Grilled Salmon - Prepared with our signature garlic pepper seasoning.

Grilled Chicken - Prepared with our signature garlic pepper seasoning.

Cajun Chicken - Sautéed with our signature Cajun seasoning.

Oxtail - Cooked in our spicy African red sauce.

Braveheart Ribeye - 14 oz of Braveheart beef.

Hawaiian Salmon - Topped with teriyaki sauce and served with coconut rice.

Red Snapper - Baked and topped with spicy red sauce

not served with mixed vegetables

Fettuccine Alfredo - In Chef's blend of creamy garlic white sauce.

Angel Hair Pasta - Fresh tomatoes, sun dried tomatoes, olives, basil, garlic, onions, and olive oil.

Chicken Scampi - Tender sliced grilled chicken and fresh vegetables topped with creamy garlic sauce over angel hair pasta.

Shrimp Scampi - Sautéed shrimp, mushrooms and onions in a creamy garlic butter sauce over angel hair pasta.

Baked Ziti - Tender sliced grilled chicken in a spicy, creamy red sauce with diced tomatoes and onions topped with mozzarella cheese and baked to perfection.

Chicken Pesto Pasta - Tender sliced grilled chicken tossed in our creamy pesto sauce and served over bowtie pasta.

Chicken Curry Pasta - Served over bowtie pasta.

Chicken Parmesan - Lightly breaded chicken topped with red sauce over angel hair pasta.

Blackened Sea Bass - Prepared with Chef's special house Cajun seasoning and served over fresh linguine pasta with creamy Cajun sauce.

Salmon Piccata - Tomatoes, onions, mushrooms and capers in creamy garlic lemon butter sauce over angel hair pasta.

Chicken Piccata - Tender sliced chicken lightly sautéed with diced tomatoes, onions, mushrooms and capers in creamy garlic lemon sauce over angel hair pasta.

Beef Shepherds Pie - Tender beef stew covered with homemade mashed potatoes and baked to perfection.

Vegetarian Lasagna - Layers of pasta stuffed with cheese and Chef's red sauce then baked to perfection.

Beef Lasagna - Layers of pasta stuffed with meat, three cheeses and Chef's red sauce then baked to perfection.

Meat Loaf - Served with homemade mashed potatoes.

Veal Osso Bucco - Served with homemade mashed potatoes.

DESSERTS

Bread Pudding - Made fresh daily and smothered in our own hot cognac sauce.

Chocolate Cake - Served with vanilla bean ice cream.

Key Lime Pie - Topped with fresh strawberry drizzle.

Flourless Brownie - Served with vanilla bean ice cream.

THE LUX BACON DINNER

Bacon Crostini - Topped with thick sliced bacon, Labneh cheese, pimento red peppers and drizzled Texas honey.

Butternut Squash & Bacon Soup - Topped with lime cream.

Sausage Sampler - Assortment of summer sausage.

Bacon What Nots - Mushroom caps stuffed with bacon crumbles and a blend of three cheeses, baked in Chef's own savory garlic butter sauce.

Grilled Venison Sausage Slider - Served with Cajun mayo, lettuce, onion and tomato.

Bacon Wrapped Scallop - Bacon wrapped scallop over cheese grits all atop a ladle of spicy saffron sauce.

Bacon Crab Cakes - Served over ballerina pasta topped with roasted red pepper bacon sauce.

Braised Pork Belly - Served with bacon mac & cheese and bacon potluck spinach.

Bacon Wrapped Medallions - Served with our burgundy wine mushroom sauce.

Bacon Banana Crepes - Grilled banana, bacon crumbles and Labneh cheese served atop a fresh French crepe with vanilla bean ice cream.

Black Forest Bacon Ice Cream - Topped with creamy bourbon sauce.

Bacon Apple Pie - Handmade sugar crust filled with fresh apples baked in brown sugar and cognac sauce topped with vanilla ice cream and bacon.