

Ordering

Ordering is easy! To order, please call **214.432.1900** and ask for our To-Go Catering Department, or send an e-mail to **Events@VictoryTavern.com**. 48 hours notice is recommended for all orders. Please call for availability on same day orders.

Delivery

Our professional service staff will cheerfully unpack and set up your order. Our minimum delivery order is \$50.00, and there is a minimum 10% charge for all deliveries. Delivery fees may be more depending on your location. Placing an order in advance will ensure that you receive your preferred delivery window.

Payment

Full payment is required prior to delivery or pick-up. We gladly accept Visa, MasterCard and American Express.

Cancellation

There is no cancellation charge for cancellations made 24 hours prior to the scheduled delivery or pick-up time. Cancellations with less notice will be charged a 50% cancellation fee.

Packaging

Orders are packaged in disposable containers and include utensils and napkins. Additional paper goods are supplied at an additional charge. We will gladly cater your event with silver chafing dishes, china, silverware, linen, tables, chairs and everything else that is needed. Please call for a quote.

Staffing

Our friendly and professional team will handle all the set-up, service and clean-up for your event. Please call for a quote.

Victory Park: 3030 Olive Street on N. Houston Street, Dallas, TX 75219

Contact: Liv Thenhaus, Special Events & Catering Manager

T: 214.432.1900 F: 214.432.1906 E: LThenhaus@RestaurantWorks.com W: www.victorytavern.com



city grille catering
inspired & flavorsome foods catered to your entertaining needs



Signature Party Platters

Party platters are the ultimate solution for easy entertaining.

Peak-of-the-Season Fresh Fruit Platter \$50 serves 10
 \$100 serves 20
 Chef's selection of the freshest hand-cut fruits accompanied by a side of honey-yogurt dip.

Crudité's Platter. \$50 serves 10
 \$100 serves 20
 A selection of seasonally available specialty vegetables served with your choice of traditional hummus dip, herbed-cream cheese, tomato-basil aioli or creamy blue cheese crumble. Choose our signature Peeky Toe Crab & Artichoke Dip for \$3 per person.

Grilled Vegetable Platter \$50 serves 10
 \$100 serves 20
 Seasonal vegetables brushed with extra virgin olive oil and grilled to perfection. Served with your choice of traditional hummus dip, herbed-cream cheese, tomato-basil aioli or creamy blue cheese crumble.

Slider Platter \$60 serves 10
 \$120 serves 20
 Choose three from the following petite-sandwiches: Tavern Burger with Aged Cheddar Cheese, Blue Cheese Burger with Smoked Bacon. Pulled Pork with Tavern Slaw, Grilled Salmon with Citrus Aioli, Smoked Chicken Salad with Bibb Lettuce. (3 per guest) Served with tavern slaw garnish.

Cocktail Shrimp & Crab Claw Platter \$75 serves 10
 \$150 serves 20
 Succulent tiger shrimp and snow crab claws served with gazpacho cocktail sauce, traditional cocktail sauce and fresh lemon wedges.

Mediterranean Platter. \$60 serves 10
 \$120 serves 20
 Roasted red peppers, quinoa tabouli, marinated artichoke hearts, traditional hummus, kalamata olives, feta cheese, and pita triangles.

networking parties
 cocktail affairs
 relaxed get-togethers

Flavorful Salads

Available in box lunch or platter. The box lunch includes choice of pearl pasta greek salad or fruit salad and a freshly baked cookie.

chic luncheons
 simple dinners
 working lunches

Tavern Chopped Salad \$6.5 box lunch
 \$50 serves 10
 \$100 serves 20
 Chopped romaine hearts, radicchio, carrots, red onions, tomato, hearts of palm, avocado and blue cheese with herb sherry vinaigrette

Tavern Chopped Salad with Smoked Turkey & Grilled Chicken \$7.5 box lunch
 \$60 serves 10
 \$120 serves 20

Caesar Salad. \$6 box lunch
 \$40 serves 10
 \$80 serves 20
 A classic with crisp romaine, Parmesan, croutons and Caesar dressing

Grilled Chicken, Salmon or Shrimp Caesar \$8 box lunch
 \$80 serves 10
 \$160 serves 20

Asparagus Tips Salad. \$6.5 box lunch
 \$50 serves 10
 \$100 serves 20
 With baby arugula, vine-ripened tomatoes, feta, and creamy hummus dressing.

Asparagus Tips Salad with Grilled Salmon or Grilled Shrimp \$9.5 box lunch
 \$90 serves 10
 \$180 serves 20

Organic Mixed Greens \$6.5 box lunch
 \$50 serves 10
 \$100 serves 20
 Field greens with diced tomato, red flame grapes, goat cheese, marcona almonds and herb sherry vinaigrette

Organic Mixed Greens with Grilled Chicken Breast. \$8 box lunch
 \$60 serves 10
 \$100 serves 20

Asian Salad. \$6.5 box lunch
 \$50 serves 10
 \$100 serves 20
 Baby spinach, napa cabbage, shaved carrot, edamame, toasted cashews and fried wonton strips with thai sweet chili vinaigrette

Asian Salad with Sesame Seed Ahi Tuna \$11 box lunch
 \$100 serves 10
 \$200 serves 20

Iceberg Wedge \$6.5 box lunch
 \$50 serves 10
 \$100 serves 20
 Crisp iceberg wedge with diced tomato, smoked bacon, shaved red onions, blue cheese crumbles & creamy blue cheese dressing



Sandwiches & Wraps

Victory Tavern City Grille's sandwiches and wraps are a satisfying and tasty meal anytime of the day!

The Box Sandwich. \$9 box lunch
Each box comes with house-made Yukon chips, fresh fruit and freshly baked cookie.

All sandwiches are topped with bibb lettuce and vine-ripened tomatoes and come with mayonnaise & mustard condiment packets. Choose from the following sandwiches on toasted harvest wheat bread

- Chicken Salad with Red Flame Grapes
- Albacore Tuna Salad with Avocado
- Honey Baked Turkey with Baby Swiss
- Maple Glazed Ham with Muenster
- Roast Beef with Aged Cheddar Cheese
- Pastrami with Baby Swiss & House Made 1000 Island

Sandwich Platters. \$9/ person (min. of 10 ppl)
Choose from the above sandwich list. Served on a platter with family style sides of house-made Yukon chips, fresh fruit and freshly baked cookies.

The Box Wrap \$9 box lunch
Each box comes with house-made Yukon chips, fresh fruit and freshly baked cookie. Choose from the following wraps made with specialty tortillas.

- Rosemary Grilled Chicken with Smoked Bacon –aged cheddar, field greens and tomato
- Mediterranean—classic hummus, feta, kalamata olives, grilled vegetables and shaved onion
- Prime Rip Dip—with caramelized onions, Swiss cheese, horseradish mayo and au jus
- Chicken Caesar—with Caesar salad, Parmesan, tomatoes, avocado, and carrots

Wrap Platters. \$9/ person (min. of 10 ppl)
Choose from the above wrap list. Served on a platter with family style sides of house-made Yukon Chips, fresh fruit and freshly baked cookies.

Custom-Build Your Own Sandwiches \$75 serves 10
Deli platters with a selection of maple glazed ham, roast beef, pastrami and honey baked turkey and served with baby swiss, muenster and aged cheddar cheeses. House-made Yukon chips, bibb lettuce, vine-ripened tomatoes, shaved red onion and dill pickles accompany your platter with an assortment of condiments and breads.

Add tavern slaw or pearl pasta greek salad \$20 serves 10
\$40 serves 20



working lunch
lunch celebration
effortless entertaining

Design Your Own Meal

Create your own hot meal that's sure to please for any gathering. All that's left for you to do is heat and serve! Or, connect with an event coordinator to arrange for our professional service staff to take care of everything!

The Feast. \$20 per person

Choose two entrees, one vegetable, one starch and one dessert. Includes Organic Greens Salad and rolls.

Entrees—Choose two. Add an additional entrée for \$5 per person.

- Grilled Atlantic Salmon-with beurre blanc & basil pesto
- Maple Brined Pork Tenderloin-with organic apple cider glaze
- Grilled Idaho Rainbow Trout-with citrus vinaigrette
- Pan Seared Alaskan Cod-glazed with organic honey mustard dijon
- Grilled Shrimp Penne Pasta-with choice of basil pesto, classic marinara or roasted garlic cream
- Romano Crusted Breast of Chicken- tomato-herb sauce
- Lemony Veal Milanese-scallopin style with garlic & fresh lemon juice
- Sautéed Chicken Breasts-with mushrooms, marjoram & marsala
- Tavern Meatloaf-with ancho-barbeque sauce and shitake mushroom jus
- Three Cheese Lasagna with Italian Sausage-with ricotta, parmesan & mozzarella
- Lasagna Bolognese-with prosciutto & wilted spinach
- Grilled Beef Tenderloin-with blue cheese butter(\$5 extra per person)
- Slow Roasted Prime Rib-with au jus (\$5 extra per person)

Vegetables—Choose one. Add an additional vegetable for \$3 per person.

- Creamed Spinach
- Green Beans Amandine
- Oven Roasted Dill Carrots
- Sautéed Market Vegetables
- Grilled Market Vegetables
- Sautéed Mushrooms with Caramelized Onions
- Creamed Broccoli with Parmesan
- Roasted Broccoli with Garlic & Red Pepper
- Smoked Chicken Sausage Creamed Corn

Starches—Choose one. Add an additional starch for \$3 per person.

- Basmati Rice
- Tavern Mac-n-Cheese
- Roasted Garlic Mash with Aged Cheddar Cheese
- Green Vegetable Risotto
- Quinoa with Edamame, Tomatoes & Shaved Carrots
- Roasted Potatoes & Shallots
- Brown Rice with Chopped Mixed Nuts

Desserts—Choose one. Add an additional dessert for \$3 per person.

- Tarts: Coconut Cream , Fresh Fruit, Crème Brulee, Banana Cream, or Keylime
- Bars: Lemon, Raspberry, Cherry Oatmeal or Pecan
- Cookies: Chocolate Chip, Peanut Butter, or Oatmeal Raisin
- Chocolate Lava Cake
- Bread Pudding: Apple Spice, Banana Chocolate, or Buttery Rum
- Crumbles: Pear & Blueberry, Apple Spice, or Peach
- Cupcakes: Vanilla, Chocolate, Red Velvet, Carrot, or Lemon
- Brownies: Chocolate, Toffee or Butterscotch

dinner parties
corporate events
buffet gatherings