

# PRIVATE PARTIES AND EVENTS PACKET

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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.

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New York Times

CNN

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Channel 11

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CHEF  POINT

# PRIVATE PARTIES AND EVENT DETAILS

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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

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## 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 \$750.00

Saturday & Sunday: banquet room and patio \$1500.00

### 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

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

## CASUAL COCKTAIL #1

28.99 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

33.99 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 +\$2  
Crab Cake Bites +\$2

### PLATTERS

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

### WINES

Sparkling Wine  
Chardonay, oaked  
Chardonay, steel  
Merlot  
Cabernet

# LUNCH PACKAGES

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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  
Chicken Scampi  
Baked Ziti  
Chicken Pesto Pasta

### DESSERT COURSE

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

Chocolate Mousse  
Key Lime Pie

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## 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.

Shrimp Scampi  
Seafood Supreme  
Chicken Curry Pasta  
Crab Cake Pasta  
Chicken Parmesan  
Grilled Salmon  
Grilled Chicken

### DESSERT COURSE

Please select one of the following for your guest to enjoy

Bread Pudding  
Chocolate Mousse  
Key Lime Pie

# DINNER PARTY PACKAGE

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

## BUFFET

35.99 Per person

### CHAFER A

Please choose one of the following:

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

### CHAFER B

Please choose one of the following:

- What Nots
- Italian Nachos
- 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
- Hawaiian Salmon
- Blackened Catfish
- Beef Medallions +\$3

### DESSERT

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

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

# CHEF'S VIP DINNERS

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

## THE NEWSMAKER

39.99 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  
Wedge 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  
Pot Roast  
Oxtail  
Braveheart Ribeye  
Chicken Picatta  
Chicken Oscar

### DESSERT COURSE

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

Bread Pudding  
Chocolate Mousse  
Key Lime Pie  
Brownie

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## THE LUX BACON DINNER

Each *course* perfectly paired with a 6 ounce beer or a 3 ounce wine pour.  
55.99 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.

**Crab Cake Bites** - Rolled in our homemade bread crumbs, deep fried to perfection and topped with our signature roasted bell pepper sauce.

## 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.

**Wedge Salad** - Blue cheese crumbles and walnuts served with blue cheese dressing.

**Smoked Tomato Bisque** -

**Fisherman Stew** - Chef's blend of fish, calamari, bay shrimp, bay scallops and both ocean and sea clams in a blend of our finest fish broth.

**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.

**Pot Roast** - Homemade pot roast served with mashed potatoes.

**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.

**Blackened Catfish** - Served over angel hair pasta with Asiago cream sauce.

**Beef Medallions** - Served with our burgundy wine mushroom sauce.

**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.

**Seafood Supreme** - A blend of Wild Compass shrimp, George Banks scallops, New Zealand greenlip mussels, calamari and fresh mixed vegetables smothered in Chef's blend of roasted bell pepper sauce over bowtie pasta.

**Chicken Curry Pasta** - Served over bowtie pasta.

**Crab Cake Pasta** - Deep-fried crab cake over bowtie pasta topped with our signature roasted bell pepper sauce.

**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.

**Chicken Oscar**

**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.

## DESSERTS

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

**Chocolate Mousse** - Topped with whipped cream and fresh strawberry.

**Key Lime Pie** - Topped with fresh strawberry drizzle.

**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.