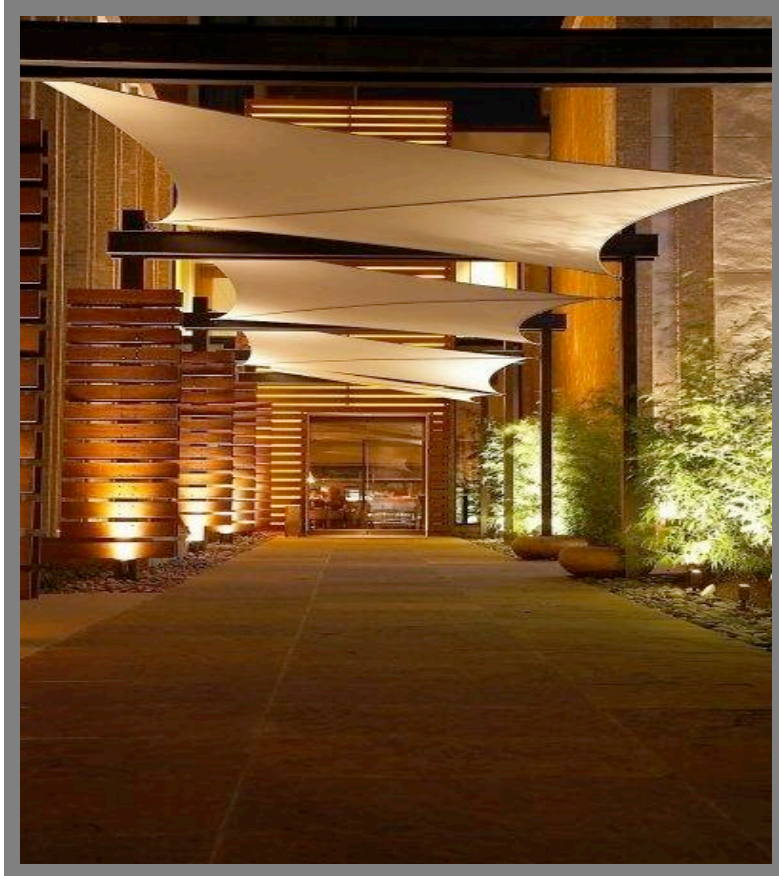


central 214 2011 private dining menu



private dining plated brunch menus

all prices include coffee, juice & tea
assorted breakfast pastries

menu option one

(choice of)

all entrees include choice of toast
warm oatmeal with dried fruits & nuts
two eggs with crispy potatoes
family style sides of breakfast sausages
\$16.00 per person
-add bacon \$3.00 per person

menu option two

(choice of)

all entrees include choice of toast
brioche french toast, candied pecans & warm maple syrup, whip cream
dallas frittata with feta, roasted red pepper & chorizo
warm oatmeal with dried fruit & nuts
bisquits & gravy, two split buttered bisquits with spicy sausage gravy
family style sides of breakfast sausage & crispy potatoes
\$23.00 per person
-add bacon \$3.00 per person

menu option three

(choice of)

bisquits & gravy
two eggs with sausage and choice of toast
two tortillas, scrambled eggs, chicken & homemade salsa
kobe burger with smoked gouda, fried b&b pickles served with crispy fries
214 chicken salad with walnuts & red grapes on multi grain bread served with crispy fries
family style sides of crispy breakfast potatoes & fresh fruit
\$26.00 per person
-add bacon \$3.00 per person

afternoon tea menu

assorted tea menu

(choose three)

earl grey organic

english breakfast

green tea tropical

wild blossoms & berries

african amber organic

marrakesh mint

finger sandwiches

cucumber & herb cream cheese on sourdough

pimiento cheese on marbled rye

214 chicken salad on multigrain

brie & texas lavender honey on cinnamon raisin

seasonal fruit scones

fruit scones with marmalade, jams & butter

cake ball assortment

carrot ginger, pecan brownie, grand marnier orange

or

mini-cupcake assortment

carrot, red velvet, chocolate fudge

\$30.00 per guest

(tax & gratuity additional)

add sweet & spicy shrimp deviled eggs for an additional \$1.00 per piece

add a small 214 mixed greens lunch salad for an additional \$3.00 per guest

iced tea, lemonade & natura water may be substituted for hot tea

private dining brunch buffet

all prices include coffee, juice & tea

menu option one

assorted bakery goods to include muffins,
scones, danish & croissants
fresh fruit display

\$12.00 per person

menu option two

assorted bakery goods to include muffins,
scones, danish & croissants
farm fresh scrambled eggs
applewood smoked bacon

breakfast potatoes

\$18.00 per person

menu option three

assorted bakery goods to include muffins,
scones, danish & croissants

house made granola

individual fruit & plain yogurts

farm fresh scrambled eggs

breakfast potatoes

french toast with warm peach compote

\$24.00 per person

menu option four

assorted bakery goods to include muffins,
scones, danish & croissants

house made granola

individual fruit & plain yogurts

farm fresh scrambled eggs

scrambled eggs & sausage breakfast burritos

fresh house made salsa

applewood smoked bacon

breakfast potatoes

french toast with warm peach compote

seasonal fruit display

\$30.00 per person



private dining specialty luncheon menu

first course

cup of soup

(choice of)

tomato basil
cream of asparagus
chicken tortilla

entree

(choose three)

trio of salads

214 mixed greens, fresh fruit salad, herb & tomato pasta salad

grilled veggie wrap

grilled vegetables, fresh mozzarella & spicy hummus on a spinach tortilla
served with fresh fruit

the avocado boat

214 chicken salad on a half of fresh avocado
served with a spinach frisee petite salad

picnic pasta

whole wheat penne pasta with red peppers, onions, spinach,
zucchini with olive oil & goat cheese

turkey burger melt

grilled lean turkey burger with fresh mozzarella, lettuce, tomato & pickles on multigrain bread
served with 214 mixed green salad

chicken & rice

grilled chicken breast with a slow roasted mushroom & thyme sauce
served with fresh chard and whole grain wild rice

mockingbird salad

crisp romaine lettuce topped with grilled chicken, pine nuts & reggiano parmesan
topped in a fresh lemon dressing

\$28.00 per guest

private dining plated luncheon menu

menu option one

first course

cup of the soup of the day

main course

(choice of)

grilled chicken sandwich
sliced avocado, pico de gallo, melted provolone,
served with crispy fries & a pickle

or

chopped caesar salad
grilled chicken, garlic croutons & american grana

dessert

grand marnier chocolate cake
mandarin buttercream, salted chocolate caramel sauce

\$20.00 per person

menu option two

first course

(choice of)

cup of the soup of the day

or

214 mixed greens

sweet texas tomatoes, crispy smoked bacon, aged cheddar, herded buttermilk dressing

main course

(choice of)

the american club

turkey, ham, bacon, american cheese, lettuce, tomato, mayo on triple 7 grain bread,
served with crispy fries & a pickle

or

pan seared red snapper
tomato-avocado relish, cabbage radish slaw, lime cilantro oil drizzle

dessert

peach upside down rum cake
Warm rum cake, brown sugar ice cream, coconut rum sauce

\$24.00 per person

private dining plated luncheon menu

menu option three

first course

(choice of)

cup of the soup of the day

or

THE chef's salad

Iceberg & romaine, cherrywood smoked bacon, red onion, smoked almonds,
cheddar croutons with bbq buttermilk dressing

main course

(choice of)

pan seared south texas redfish

texas shrimp cocktail, sliced avocado

or

grilled filet mignon

with bean ragout, spicy bacon reduction

or

whole wheat penne pasta

fresh herbs, vegetable & goat cheese

dessert

grand marnier chocolate cake

mandarin buttercream, salted caramel chocolate sauce

or

peach upside down rum cake

warm rum cake, brown sugar ice cream, coconut rum sauce

\$30.00 per person

private dining plated dinner menu

menu A

appetizers

(served family style)

assorted grilled bread pizzas

maryland jumbo lump crab cakes

crispy spinach, jalapeno caper mayo

salad

(served per person)

214 mixed field green salad

sweet texas tomatoes, crispy smoked bacon, aged cheddar, buttered croutons, herbed buttermilk

entrée

(choice of)

pan seared south texas redfish

texas shrimp cocktail, sliced avocado, lime vinaigrette

or

half roasted lemon thyme poussin

fresh sautéed green beans, butter whipped potatoes, mushroom thyme sauce

dessert

(served per person)

grand marnier chocolate cake

mandarin buttercream, salted chocolate caramel sauce

\$57 per person

(excluding tax and gratuity)

private dining plated dinner menu

menu B

appetizers

(served family style)

crispy prosciutto wrapped cheddar
apple bourbon bbq, spicy avocado

maryland jumbo lump crab cakes
crispy spinach, jalapeno caper mayo

salad

(served per person)

sugar & spice salad
butter lettuce, white cheddar, gingerbread croutons with caramelized apple dressing

entrée

(choice of)

pan seared south texas redfish
texas shrimp cocktail, sliced avocado, lime vinaigrette

or

grilled filet mignon
white bean ragout, bacon reduction

or

whole wheat penne pasta
seasonal vegetables, fresh herbs & goat cheese

sides

(served family style)

cream corn
mac and cheese our way smoked gouda and serrano ham
toasted garlic green beans

dessert

(choice of)

grand marnier chocolate cake
mandarin buttercream, salted chocolate caramel sauce

or

blackberry lavender cheesecake
blackberry jam, lemon sauce

\$65 per person

(excluding tax and gratuity)

private dining plated dinner menu

menu C

appetizers

(served family style)

chicken fried oysters

Lemon-mustard garlic sauce

shrimp and cayenne deviled eggs

poached shrimp in a sweet & spicy egg

spicy fried lobster

bacon-cheddar grits, spicy tomato jam

Salad

(choice of)

THE chef's salad

Iceberg & romaine, cherrywood smoked bacon, red onion, smoked almonds,

cheddar croutons with bbq buttermilk dressing

or

sugar & spice salad

butter lettuce, white cheddar, gingerbread croutons with caramelized apple dressing

entrée

(choice of)

pan seared south texas redfish

texas shrimp cocktail, avocado and lime vinaigrette

or

grilled filet mignon

white bean ragout & bacon reduction

or

brown sugar crusted pork tenderloin

cherry rice pilaf, peach demi-glace

or

whole wheat penne pasta

seasonal vegetables, fresh herbs & goat cheese

sides

(served family style)

cream corn

mac and cheese our way smoked gouda and serrano ham

broccoli casserole

dessert

(choice of)

peach upside down cake

brown sugar ice cream, coconut rum sauce

blackberry lavender cheesecake

blackberry jam, lemon sauce

chocolate ganache cake

fresh berries and vanilla crème

\$77 per person

(excluding tax and gratuity)

central 214 displays



mediterranean

an assortment of imported olives, tapenades
hummus, baba ghanoush and pita chips

\$11.00 per person

vegetable crudités

fresh market vegetables with herb dip

\$8.50 per person

assorted domestic and imported cheeses

with artisan breads and crackers

\$12.00 per person

fresh seasonal fruit

assortment of the season's freshest fruits
and berries

\$8.75 per person

antipasto

a display of assorted cheeses, artichoke hearts,
mushrooms, peppers, onions,
tomatoes, olives and italian meats

\$14.00 per person

seafood display

display of crab claws, oysters, clams and lobster
served with spicy cocktail sauce
and lemon wedges

market price

central 214 canapés menu

meat

beef tartar on crostini
bbq short rib sliders
beef fajita satay with chimichurri sauce
chorizo & cheese stuffed jalapenos
pulled pork empanadas
grilled filet steak with béarnaise sauce on crostini

poultry

chicken dumplings with spicy dipping sauce
chicken satay in asian vinaigrette
mini chicken salad on crostini
chicken "pot pie" phyllo cup
fried chicken and waffle bite with jalapeno gravy

Seafood

chicken fried oysters with lemon mustard sauce
miniature crab cakes with herb aioli
crab pot stickers with spicy sesame dipping sauce
salmon tartar on crispy lotus root
spicy shrimp cocktail shooters
smoked salmon, herbed cream cheese on toasted brioche
tuna sashimi on crispy lotus root

Vegetarian

goat cheese canapés with sweet peppers
spanish olive and cream cheese on crostini
4-cheese roasted garlic puffs
blue cheese tartlets with a flaky parmesan crust
boursin stuffed mushrooms
roasted peppers and provolone cheese crostini
warm mushroom tarts with truffle essence
fried broccoli cheese arancini
chive & mustard deviled eggs
fresh fruit kabobs with honey yogurt dip

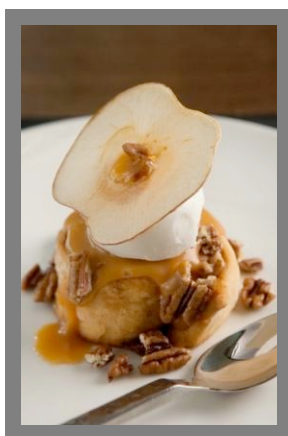
Pricing: \$2.25

canapés may be served passed butler style or on a stationary display station

central 214 mini dessert assortment

pecan pie
pineapple-coconut cheesecake
ginger carrot cake
chocolate genache cups
key lime tarts
hazelnut chocolate mousse tarts
fruit tartlets
new york cheesecake with mixed berry coulis
tropical fruit and citrus mousse
chocolate covered strawberries

priced at \$3.00 per person per item at 2 pieces each



private dining consumption bar pricing

Mockingbird

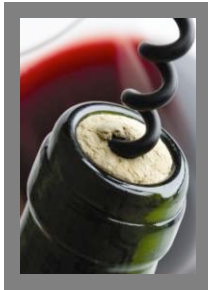
Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey
\$8.00 per drink

Palomar

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Cuervo 1800 Tequila
Johnny Walker Red Scotch
Jack Daniels Bourbon
Canadian Club Whiskey
\$9.00 per drink

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Resposado Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
\$11.00 per drink



House Wine

Chardonnay
Cabernet
Merlot
Pinot Grigos
Pinot Noir
\$37.00 per bottle



Domestic Beer

Budweiser
Bud Light
Miller Lite
Coors Light
\$5.00 per bottle

Imported Beer

Corona, Heineken
Stella Artois
\$6.00 per bottle

Soda & Assorted Juices

Coke, Diet Coke,
7Up & Dr. Pepper
Orange, Grapefruit
& Cranberry Juices
\$4.00 per drink

Saratoga Bottled Water

Sparkling & Still
12 oz. \$3.00
24 oz. \$5.00

***** PRIVATE CONSUMPTION BARS REQUIRE PRIVATE BARTENDER FOR TWO HOUR MINIMUM.
Private Bartender: \$100.00 per two hour fee.**

private dining information

The South Wing can accommodate up to 50 people for seated meals and up to 80 people for cocktail receptions. For seated meals, tables can be left 'restaurant style' or set as larger tables (from 6-12 guests per table).

**For Morning and Afternoon Events:
8am until 3pm**

While we do not have minimums at morning and afternoon events, we do charge a facility fee of \$100.00. This is to ensure that your experience is the best possible.

**For Evening Events:
5pm until 11pm**

Food and Beverage Minimum Guarantees
(all minimums do not include sales tax and 21% gratuity)

Sunday-Tuesday	\$1,000
Wednesday	\$1,500
Thursday	\$2,000
Friday & Saturday	\$3,000

***If glitter/sparkles/confetti or the like, are used to decorate a party there will be a non-refundable cleaning fee of \$100.00.

Beverage Service:

We will happily honor any requests for a specific wine or alcohol; if we are able order it. Please note there is a \$25 corkage fee per bottle if you bring your own wine bottles on site.

Private Bartender:

Available for 1.5 hours at \$100.00. Each additional half hour is \$25 per. Required for 40 or more guests for cocktail receptions.

Pool Cabana:

**RESERVATIONS ARE TAKEN FOR HOTEL GUESTS ONLY,
HOTEL CONFIRMATION CODE REQUIRED AT TIME OF CABANA RESERVATION.**

We will reserve a cabana with a guaranteed \$500 food & beverage minimum. Cabanas will hold a maximum of ten guests. Please be advised personal music players are NOT allowed and the pool closes at 10pm.

Reservations:

Event reservations will become permanent in our booking system once a credit card authorization form is completed in full and returned to Central 214, seven (7) business days prior to event date.

Payment:

Central 214 does not accept checks of any kind, i.e.; personal, business, cashier or otherwise for payment of service. Credit card or cash accepted.

For more information please contact:

Karen Pond

Central 214 Event Coordinator
(214)560-2865 - direct
(214)520-8025 - fax
karen.pond@central214.com



5680 North Central Expressway
Dallas, Texas 75206
(214)443-9339
(214)520-8025
www.central214.com



credit card authorization form

Today's date: _____

Name: _____

Reservation date: ___/___/___

reservation time: _____ am/pm

Guaranteed number in party: _____

(Do not use "Approx" or "30-35 ppl")

Name on credit card: _____

Credit card type:

visa

mastercard

amex

diner's club

Credit card #: _____

Expiration date: _____/_____

security code: _____

SIGNATURE: _____

Billing address: Street _____

City _____ state _____ zip code _____

Contact phone number: _____/_____

Email address: _____

THIS CREDIT CARD AUTHORIZATION FORM MUST BE RECEIVED NO LATER THAT SEVEN (7) BUSINESS DAYS
PRIOR TO RQUESTED EVENT!

Please be aware that your reservation is not permanent until Central 214 receives this form,
complete in full.

This authorization form allows Central 214 to guarantee your reservation and to make charges for the
guaranteed number of guest and total check to the above listed card.

Attn: Karen Pond
Event Coordinator
Central 214



5680 North Central Expressway
Dallas, Texas 75206
(214)443-9339
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www.central214.com



central 214 agreement form

In the event you do not cancel the reservation 24 HOURS prior to the reservation you will be charged a \$500.00 staffing / cancellation fee to the above listed card.

No checks, (personal, business, cashier or otherwise) will be accepted for payment by central 214

I, _____ (please print name)
Understand the above statement terms & conditions put forth by central 214.

Signed: _____ Date: _____

Karen Pond
Central 214 – Event Coordinator
5680 North Central Expressway
Dallas, Texas 75206
karen.pond@central214.com
(214)560-2865 - direct
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