



DALLAS  
MARKET  
CENTER

MENU

Showroom Events





# Dallas Market Center

Dallas Market Center is a global business-to-business trade center and the leading wholesale marketplace in North America connecting retailers and interior designers with top manufacturers in home décor, furniture, gifts, lighting and fashion. Inside its dynamic, five million square foot campus near downtown Dallas, nearly 200,000 customers from all 50 states and 85 countries seek industry trends, business education and new products via open-daily showrooms and from exhibitors participating in trade events held throughout the year.



Amazing Views



Beautiful Food



Fun Concepts

# MEET OUR CHEF



## **Executive Chef Edgar Solis**

Executive Chef Edgar Solis brings frontier flavors and over 25 years' experience to Dallas Market Center. The diverse cultural influences of the Lone Star State come together with a modern vision of cuisine honoring Texas and Latin traditions. Flavor and spice focus on fresh local and sustainable agriculture provide a broad landscape of taste.

Born and raised in Mexico City Chef Edgar's passion for the food industry developed when he first moved to Chicago in his early years. His ardent dedication to his craft drives him to create innovative menus and flawlessly execute large events.

#bestdayever #DMC #eat #levyrestaurants #amazingevents #dallas





BREAKFAST



# Made-To-Order Mornings

Breakfast packages have a 12 guest minimum

## MARKET BREAKFAST

Farm Fresh Scrambled Eggs With Cheddar Cheese, Sausage or Bacon, Breakfast Potatoes with Onions and Peppers, Buttermilk Biscuits, Peppered Cream Gravy, Butter and Jam

17.95 per person

## SOUTHWESTERN BREAKFAST

Farm Fresh Eggs Scrambled with Chorizo, Bell Peppers and Onions, Accompanied with Breakfast Potatoes, Warm Flour Tortillas, Cheddar Cheese and Salsa Roja

16.95 per person

## SUN-UP BREAKFAST

Our signature Croissants, assorted Danish, muffins and seasonal fresh fruit platter

13.95 per person

## TEXAS FRENCH TOAST

Thick Texas cut Challah bread dipped in cinnamon vanilla egg batter griddled golden and topped with warm peaches and pecans. Served with crisp bacon, diced seasonal fruit salad and maple syrup on the side

16.95 per person

## A SMART START

Heart Healthy Oatmeal with Pecans, Brown Sugar, Raisins, Bananas, and Fresh Berries

12.50 per person







## A LA CARTE BREAKFAST

A La Carte breakfasts items are served for a minimum of 12 per order

### **Breakfast Croissant Sandwich**

Scrambled Eggs, Smoked Bacon and Cheddar Cheese  
5.95 each

### **Bagel Sandwich**

Scrambled Eggs, Smoked Ham, Cheddar Cheese on a Plain Bagel  
5.95 each

### **Individual Greek Frittata**

Farm Fresh Eggs, Spinach, Tomatoes and Feta Cheese  
6.95 each  
minimum 20 per order

### **Individual Classic Frittata**

Farm Fresh Eggs, Ham and Swiss Cheese  
6.95 each  
minimum 20 per order

### **Southwestern Breakfast Burrito**

Scrambled Eggs, Chorizo, Pico De Gallo and Jack Cheese with Salsa Roja  
5.95 each

### **Texas Chicken N Biscuit**

Buttermilk Biscuit, Crispy Chicken and Jalapeno Jelly  
6.95 each

### **Individual Yogurt Parfait**

Vanilla Yogurt, Fresh Berries and Granola  
5.75 each





# SIGNATURE BREAKFAST PLATTERS

All platters served by the dozen

## **Assorted Bagels and Cream Cheese**

42.00 dozen

## **Chef's Homemade Cinnamon Buns**

With Sweet Cream Glace

60.00 per dozen

## **Chef's Pastry Selection**

Muffins, Danish and Croissants with Butter and Jam

42.00 dozen

## **Chef's Seasonal Fruit Platter**

54.00 serves 12







SANDWICHES



# SANDWICHES

## SIGNATURE SANDWICHES

### **Roast Turkey**

with Provolone Cheese, Tomato  
Arugula and Lemon Aioli

### **Chicken Salad**

with Granny Smith Apples,  
Lettuce and Tomato

### **Roast Sirloin**

Boursin Spread with  
Caramelized Onions

### **Caprese**

Roma Tomatoes, Mozzarella and  
Basil Pesto

### **Grilled Chicken**

Honey Cilantro Slaw with  
Chipotle Aioli

### **Roast Turkey BLT**

with Herb Aioli, Lettuce, Tomato  
and Bacon

### **Smoked Ham and Swiss**

Smoked ham, Swiss cheese and mustard  
butter on pretzel bread

### **The Natural**

Turkey, Ham, Swiss, Cheddar, Lettuce,  
Tomato and Louie Dressing

### **Vegetable Wrap**

Grilled Seasonal Vegetables  
with Hummus Spread  
Wrapped in a Spinach Tortilla

### **Pesto Grilled Chicken**

Lettuce and Tomato

## **CHEF'S SIGNATURE SANDWICH PLATTER**

PLATTER INCLUDES EIGHT SANDWICHES CUT IN HALF AND KETTLE CHIPS

Choose Up To Four Signature Sandwiches

95.00

## **DELUXE BOXED LUNCH**

MINIMUM OF 12

Choice of Signature sandwich, pasta salad, whole fruit, chips and a cookie

23.95 each

## **TRADITIONAL BOXED LUNCH**

MINIMUM OF 12

Choice of sandwich with a bag chips and a cookie.

16.95 each







SALAD & SOUP



# SALADS

Add grilled chicken to any salad for 6.00 per person  
Each salad served 12-15 guests

## **TRADITIONAL CAESAR SALAD**

Crisp romaine, Parmesan cheese and garlic croutons with creamy Caesar dressing  
54.00

## **MARKET SPINACH SALAD**

Baby spinach, grape tomatoes, red onion, cucumber and aged balsamic vinaigrette  
54.00

## **FIELD GREEN SALAD**

Baby field greens, tomatoes, red onion and cucumbers with balsamic vinaigrette  
54.00

## **SOUTHERN SALAD**

Baby field greens, fresh berries, spiced pecans and white balsamic vinaigrette  
54.00

## **TEXAS COBB SALAD**

Romaine and iceberg lettuces, black beans, corn, tomato, red bell pepper, green onions, shredded cheddar and Monterey jack cheeses with chipotle ranch dressing  
54.00

## **MUSTARD POTATO SALAD or CREAMY COLE SLAW**

40.00 each

## **LOADED MACARONI SALAD**

Pasta tossed in buttermilk dressing with bacon, tomatoes, cheddar cheese, red onions and scallions  
45.00

# SOUP

55.00 Per gallon (serves 10-12 guests)

## **TOMATO BASIL BISQUE**

Parmesan croutons on the side

## **DOUBLE BAKED POTATO**

Cheddar cheese, bacon and scallions on the side

## **SOUTHWEST TORTILLA**

Tortilla strips and cheddar cheese on the side

## **TRADITIONAL CHICKEN NOODLE**

## **CREAMY BROCCOLI CHEESE**

## **TEXAS CHILI**

Diced onions and cheddar cheese on the side  
70.00 per gallon  
Make it a Frito Pie 3.00 per bag





ANYTIME GATHERINGS



# ANYTIME GATHERINGS

order for a minimum of 12 guests

## MARKET PASTA

Traditional Caesar Salad  
Cavatappi Pasta with Creamy Pesto and Grilled Chicken  
Grilled Zucchini Medley  
Garlic Bread  
Parmesan Cheese and Crushed Red Peppers  
Cheesecake with Raspberry Sauce

26.95 per person

## TEXAS BARBECUE

House Smoked BBQ Chicken  
Ranch Style Beans  
Mustard Potato Salad  
Loaded Macaroni Salad  
Warm Yeast Rolls with Butter  
Warm Peach Cobbler  
Add Sliced Brisket 10.00 per person

32.95 per person

## FAJITAS

Fajita Chicken and Jack Cheese  
Served with Pico de Gallo, Cheddar Cheese, Sour Cream and Warm Flour Tortillas  
Fiesta Rice  
Refried Beans  
Tortilla Chips with Salsa Roja  
Mexican Bread Pudding with Caramel Sauce  
Add Carne Asada 6.00 Per person

28.95 per person

## DOWN SOUTH

Mixed Green Salad with Tomatoes, Cucumbers, Red Onions, Croutons and Ranch Dressing  
Chicken Fried Chicken with Pepper Gravy on the side  
Traditional Mashed Potatoes  
Chipotle Buttered Corn  
Warm Yeast Rolls with Butter  
Chocolate Brownies

28.95 per person







# ANYTIME GATHERINGS

order for a minimum of 12 guests

## HOME COOKING

Mixed Green Salad with Tomatoes, Cucumbers, Red Onions, Croutons and Ranch Dressing  
Chipotle Meatloaf  
Three Cheese Mac n Cheese  
Southern Green Beans with Onions  
Warm Yeast Rolls and Butter  
Warm Apple Crisp

27.95 per person

## BAKED POTATO AND SALAD COMBO

House Mixed Green Salad with Tomato, Cucumber, Red Onion and Balsamic Vinaigrette  
Hot Baked Potato  
Served with Sour Cream, Butter, Bacon Bits, Cheddar Cheese and Green Onions  
Fresh Baked Cookies

17.95 per person

Add Chili or Diced Chicken for 6.00 per person-each item

## CHOP-CHOP SALAD BAR

order for a minimum of 20 guests

Romaine and Iceberg Lettuce  
Diced Chicken Breast, Chopped Cooked Eggs, Garbanzo Beans and Cheddar Cheese  
Broccoli, Tomato, Red Onion, Cucumbers, Carrots and Garlic Parmesan Croutons  
Rolls and Butter  
Balsamic Vinaigrette and Ranch Dressing  
Dessert Bars

16.95 per person

# ANYTIME GATHERINGS

order for a minimum of 12 guests

## CHICKEN MARSALA

Spinach Salad with Grape Tomatoes, Red Onion, Cucumber and Balsamic Vinaigrette

Chicken Breast in Mushroom Marsala Sauce

Oven Roasted Potatoes

Broccoli and Bell Peppers

Warm Yeast Rolls and Butter

Chocolate Cake

28.95 per person







SNACKS



# HOT SNACKS

Order for a minimum of 12 guests

## WARM ARTICHOKE SPINACH DIP

Accompanied by Tortilla Chips

75.00 serves 12

## CAMPFIRE QUESO

## Creamy Cheese Dip with Chorizo, Bell Peppers, Onions and Tomatoes.

Accompanied by Tortilla Chips and Salsa Roja

70.00 serves 12

## CHICKEN QUESADILLAS

## Ancho-Marinaded Chicken with Cilantro and Monterey Jack Cheese With Salsa Roja

7.95 per person

## SMOKED BRISKET QUESADILLAS

## House-Smoked Brisket and Cheddar Cheese with Salsa Roja

8.95 per person

## TEXAS SLIDERS

House- Smoked Brisket, Barbecue Sauce and Crispy Onions on a Slider Roll

8.95 per person





# SNACKS

## **SALSA SAMPLER**

Crisp tortilla chips served with three authentic fresh salsas: salsa roja, salsa verde and salsa cruda

65.00 serves 12

## **POTATO CHIPS AND GOURMET DIPS**

Kettle-style potato chips served with roasted garlic Parmesan, French onion and buttermilk ranch dips

60.00 serves 12  
extra chips 3.00 per person

## **DALLAS MARKET CENTER SNACK MIX**

Rotating Seasonal Snack Mix

40.00 serves 12

## **INDIVIDUAL BAGS OF CHIP**

*ASSORTED*

2.50 EACH

## **NEW YORK DELI PLATTER**

Selection Of Lunch Meats, Cheeses with Gherkin Pickles and Olives  
Served With Crackers

9.95 per person







RECEPTIONS



# HORS D'OEUVRES

## PASSED

COLD HORS D'OEUVRES  
(Minimum 2 dozen)

### TEXAS DEVILED EGGS

Spiced with Cholula, Cilantro and Jalapeno  
4.25 each

### CAPRESE SKEWERS

Tomato, Mozzarella and Basil with Balsamic Drizzle  
4.25 each

### OVEN ROASTED TOMATO CROSTINI

Oven Roasted Tomatoes, Whipped Ricotta Cheese  
and Balsamic Drizzle  
4.75 each

### AVOCADO TOAST BITES

Avocado, Roasted Tomatoes and Feta on Brioche  
Toast  
4.75 each

### COUSCOUS SALAD IN A CUP

Tomatoes, Cucumbers, Onions, Feta and Lemon Vin-  
aigrette  
4.50 each

### JALAPENO SPINACH DIP

with Market Fresh vegetable sticks in a Cup  
4.50 each

### EDAMAME HUMMUS

with Market fresh vegetable Sticks in a Cup  
4.50 each

### ANTIPASTI SKEWERS

Salami, Cheese, Olives, Marinated Artichokes and  
Roasted Bell Pepper  
5.95 each

### CHIPOTLE SHRIMP SHOOTER

Chipotle Marinated with Spicy Mango Salsa  
7.95 each

### TEXAS SHRIMP COCKTAIL SHOOTERS

Gulf Coast Shrimp, Tomatoes,  
Red Onions and Cilantro  
7.95 each

HOT HORS D'OEUVRES  
(Minimum 2 dozen)

### CRISP VEGETABLE SPRING ROLLS

Sweet Chili Sauce  
4.50 each

### TOMATO BISQUE SHOOTERS

Creamy Tomato Soup with Mini Grilled Cheese  
4.95 each

### GINGER CHICKEN SATAY

Sweet Chili Sauce  
5.95 each

### COCONUT CURRY CHICKEN SATAY

Mango Chutney  
5.95 each

### PIGS N A BLANKET

Mini Beef Frank wrapped in Pastry  
with Shiner Bock Cheese Sauce  
4.50 2 pieces

### LOADED POTATO SKINS

Smoked Barbecue Brisket, Cheddar Cheese,  
Sour Cream and Jalapeno  
5.95 each

### STEAK CHURRASCO CROSTINI

Marinated Steak with Chimichurri Sauce  
6.95

### SMOKED CHICKEN TOSTADAS

Served with Corn Salsa  
5.25

### MINI MEATBALLS

Choice of BBQ or Teriyaki  
5.25 2 pieces





# HORS D'OEUVRES

## **PARTY PLATTERS**

minimum 12 people

### **HUMMUS TRIO**

Traditional Chickpea, Roasted Red Pepper and Edamame Hummus  
with Pita Crisp and Veggie Sticks

7.50 per person

### **CLASSIC BRUSCHETTA BAR**

Build Your Own~ Tomato Basil, Roasted Wild Mushrooms  
and Olive Tapenade with Crostini

7.50 per person

### **FARMSTEAD CHEESE**

Local Farmstead Artisan Cheeses with Dried Fruit,  
Local Honey, Grapes, Flatbreads and Crackers

12.50 Per person

### **GARDEN FRESH VEGETABLES**

with Buttermilk Ranch Dip

9.50 per person

### **ANTIPASTI PLATTER**

Imported Cured Meats, Domestic Cheeses, Marinated  
Artichokes and Olives Served With Crostini and Crackers

14.95 per person







## DELECTABLE DESSERT

### **WARM PEACH COBBLER**

Vanilla Whipped Cream

66.00 serves 12

### **WARM APPLE CRISP**

Vanilla Whipped Cream

66.00 serves 12

### **PLAIN CHEESECAKE**

Raspberry Sauce

70.00 serves 16

### **TEXAS BREAD PUDDING**

Pecan Caramel Sauce

66.00 serves 12

### **FRESHLY BAKED COOKIE PLATTER**

Texas Sized Cookies~ Double Chocolate  
Chunk, Oatmeal Raisin and Peanut Butter Cup

55.00 per dozen

### **CHOCOLATE BROWNIES AND DESSERT BARS**

Decadent Chocolate Brownies, Lemon and  
Pecan Bars

55.00 per dozen

### **COOKIE AND BROWNIE SAMPLER**

Chocolate chunk, peanut butter and oatmeal  
cookies with triple chocolate fudge brownies

55.00 per dozen

### **RICE KRISPY TREATS**

Classic, chocolate and peanut butter

40.00 per dozen

# BEVERAGES

## **SIGNATURE COFFEE BAR**

Freshly brewed Starbucks coffee served with a variety of flavored syrups, whipped cream, cocoa and cinnamon powder, half and half and a variety of sweeteners.

90.00/ 1 Gallon

## **FRESH BREWED COFFEE**

We proudly brew Starbucks coffee  
Regular or Decaffeinated

55.00/.75 Gallon

75.00/1.5 Gallon

150.00/3 Gallon

## **FRESH BREWED STARBUCKS ICED TEA**

35.00/gallon

## **FRESH FRUIT INFUSED WATER**

Cucumber Lemon and Strawberry Lemon Basil

95.00/3 Gallons

## **LEMONADE**

A cool refreshing thirst quencher

40.00/gallon

## **TAZO TEA BAGS**

A variety of Tazo selections with  
hot water, lemons sugar and sweeteners

30.00/12 Tea Bags

## **CARAFES OF JUICE**

Orange, Cranberry, Apple and Grapefruit  
15.00/liter (Serves 6)

## **INDIVIDUAL BOTTLED JUICE**

Orange, Tropical Blend, Apple  
3.75/bottle

## **SOFT DRINK STATION**

Featuring the delightful flavors of Coca-Cola  
3.50/selection

## **ENERGY DRINK STATION**

Regular and Sugar-Free Red Bull  
5.00/can

## **DASANI BOTTLED WATER**

3.50/bottle

## **SPARKLING WATER**

5.00/bottle

## **ICE**

30 Pound Bag

25.00 per each





# BAR SELECTIONS

## **HOSTED DELUXE BAR**

Featuring Deluxe Brand Vodka, Gin, Whiskey,  
Bourbon, Tequila and All Mixers  
10.00/drink  
Specialty Cocktails - Priced per drink

## **HOSTED PREMIUM BAR COCKTAILS**

Featuring Premium Brand Vodka, Gin,  
Whiskey, Bourbon, Tequila and All Mixers  
9.00 per drink

## **WINE**

House white 8.00/ 40  
House Red 8.00/ 40  
House Champagne 7.00/ 40  
Wine list available on request

## **BEER**

Domestic Beer 7.00 per bottle  
Premium Beer 7.00 per bottle

**ASK YOUR SALES PERSON ABOUT SPECIALTY COCKTAILS FOR YOUR GROUP**

## **ALCOHOL POLICIES**

All alcohol must be purchased through Levy and served by a TABC certified bartender

## **BARTENDER FEES**

TABC certified bartender 150.00 per 3 hours of service each additional hour 30.00





# SHOWROOM INFORMATION

## HOURS OF OPERATION

Our Sales Team is available from 9:00 AM to 5:00 PM Central Standard Time, Monday through Friday, to assist you in your food and beverage selections. Dial 214.749-5493 to reach a representative directly, fax your order to 866.870.3359

## FOOD ORDERING

For the highest standard in presentation, service and quality, we ask that all food and beverage selections be placed two weeks in advance. Orders can be arranged with the assistance of our Sales Team at 214.749-5493, by fax at 866.870.3359, A 22% service charge and applicable state sales tax will be added to all related orders.

## SPECIALIZED MENUS

Levy Restaurants will endeavor to fulfill special menu requests, including gluten sensitive, Kosher and vegetarian meals, whenever possible. For those very special celebrations of birthdays, anniversaries, graduations, etc., Levy Restaurants will provide personalized, decorated layer cakes. The cakes will be delivered to your showroom at a specified time. Please place all requests for specialized menus and menu items two weeks prior to your event.

## CATERING POLICIES

Cancellation within 72 hours (3) business days of the event will result in 100% charge of the total food and beverage charges. Special Items (e.g. logo cookies, specialty cakes, kegs) cannot be cancel once confirmed.

Additional labor charges will be applied as determined on a case by case basis for any unusual service requirements, minimal revenue events, late night, early morning or holiday events.

Payment in full is required no less than 72 hours prior to the event. Levy policy requires a credit card on file for billing and incidentals.

A fee of \$25.00 will be added to all orders that are received less than 48 hours prior to the event.

## SERVICE OPTIONS

Delivery and Set-up includes delivery of your food and beverage to your showroom along with the set-up and clean-up of the event with a 21% service charge. Additional 25.00 charge for requested late service pick-up

Levy Restaurants provides serving equipment for all hot food service at no additional fee. Showroom catering is delivered on high-grade disposable and compostable disposable ware.

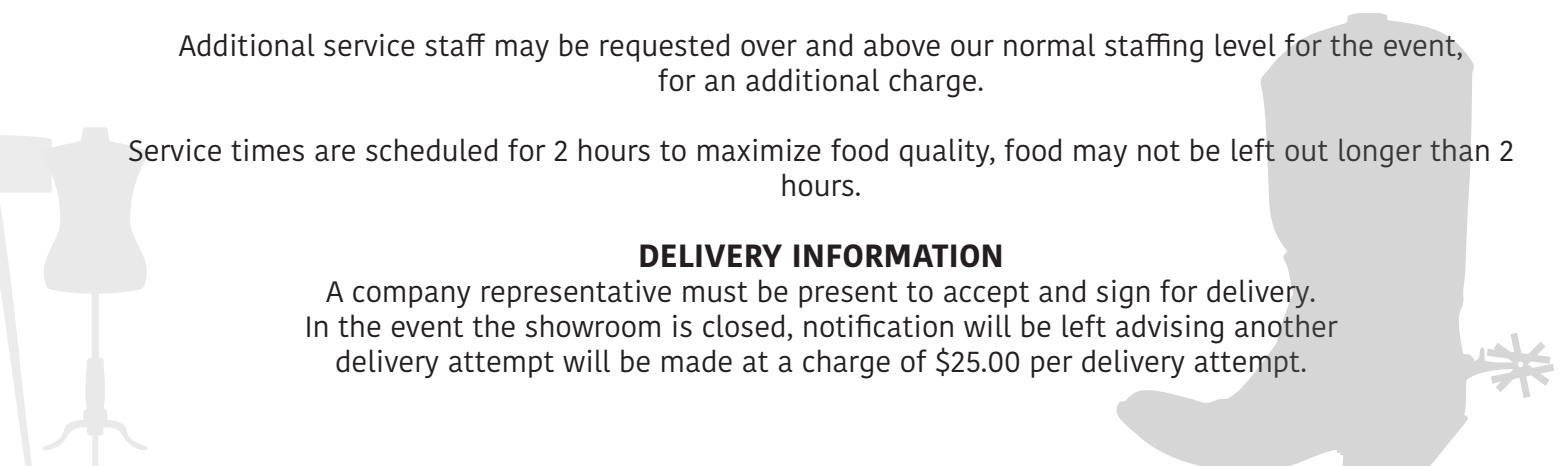
VIP china service, glassware, linens, is available and can be arranged for an additional fee with the purchase of food and beverage ordered through Levy Restaurants.

Additional service staff may be requested over and above our normal staffing level for the event, for an additional charge.

Service times are scheduled for 2 hours to maximize food quality, food may not be left out longer than 2 hours.

## DELIVERY INFORMATION

A company representative must be present to accept and sign for delivery. In the event the showroom is closed, notification will be left advising another delivery attempt will be made at a charge of \$25.00 per delivery attempt.



# ORDERING INFORMATION

Remit all orders to:

## LEVY RESTAURANTS AT DALLAS MARKET CENTER

Mail Station 160  
2100 N Stemmons Freeway  
Dallas, Texas 75207

Sales Manager  
Phone: 214.749-5493  
Fax: 866.870.3359  
E-mail: [mcomo@levyrestaurants.com](mailto:mcomo@levyrestaurants.com)

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Fax: \_\_\_\_\_

Cell Phone: \_\_\_\_\_

E-Mail: \_\_\_\_\_

## FOOD & BEVERAGE ORDER NEEDED FOR

Day of the week: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Person Ordering: \_\_\_\_\_

Other Authorized Signatures: \_\_\_\_\_

Showroom #: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

Delivery Time: \_\_\_\_\_

Clean-Up Time: \_\_\_\_\_



*Levy*  
**CONVENTION CENTER**

