

AL BIERNAT'S
N O R T H

PRIVATE DINING
& CATERING

Event Coordinator:
Melissa Neumann

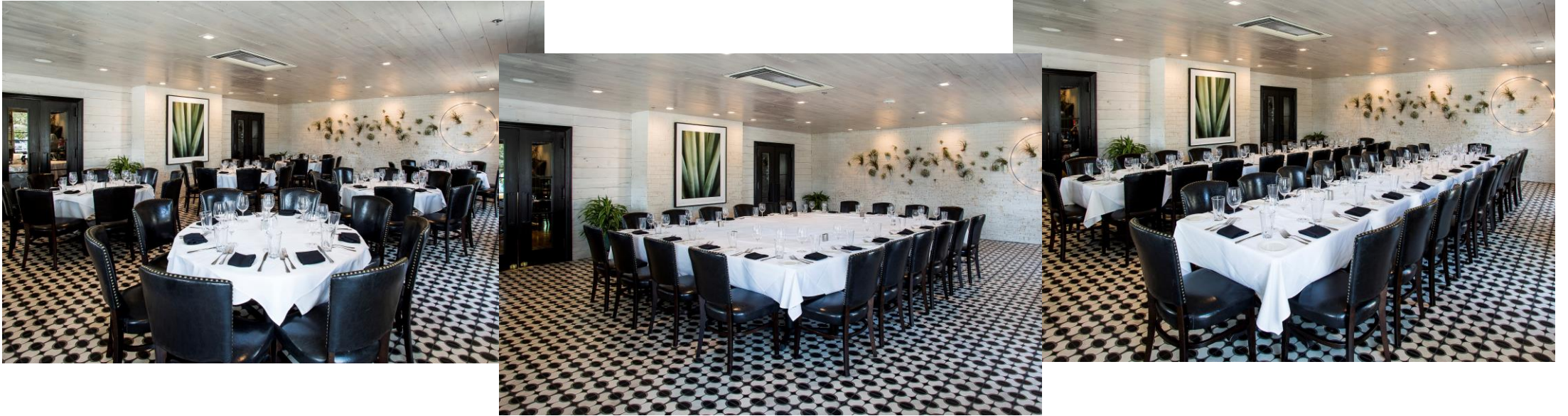
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THE BOARDROOM



Located on the second floor of our restaurant, the Boardroom is the smallest of our private dining rooms. This room is 225 square feet and can accommodate up to 18 guests comfortably. The Boardroom features dark wood walls, decorative sconces and floor to ceiling windows looking out into the restaurant. This room features a Smart TV that is useful for presentations, slideshows, or even watching your favorite sporting event. It is fully enclosed and perfect for family gatherings, business meetings, and more!

THE GARDEN ROOM



Located on the first floor of our restaurant, the Garden Room is our medium sized private dining room. This room is 500 square feet and can accommodate up to 55 guests comfortably for a seated dinner and standing room for up to 65 guests. This room features floor to ceiling windows on two walls, beautiful encaustic tile floors and painted white brick with unique air plants for a more bright and airy ambiance. This room is ideal for dinner and cocktail parties alike, and has its own private entrance.

THE GRAND ROOM



Located on the second floor of our restaurant, the Grand Room is the largest of our private dining rooms. This room is 600 square feet and can accommodate up to 70 for a seated dinner and up to 80 guests for standing cocktail reception. This room features a drop down screen and projector for presentations, windows that open to our main bar below and a gas fireplace for a warm and cozy ambiance. The Grand Room is perfect for large dinners, whether it be business, birthday parties or rehearsal dinners.

HORS D'OEUVRES MENU

\$2 PER PIECE

BEEF WELLINGTON BITES

*FAMILY STYLE ONLY

\$3 PER PIECE

CHICKEN SATAY, ORANGE+STAR ANISE EMULSION

BBQ BRISKET TAQUITOS

OYSTER ON THE HALF SHELL

CAPRESE SKEWERS – MINI SAN MARZANO
TOMATOES, MOZZARELLA, BASIL

CHICKEN WING “LOLLIPOPS”

\$5 PER PIECE

BEEF EGG ROLLS, SWEET CHILI SAUCE

BEEF TENDERLOIN SKEWERS, GARLIC AIOLI, PARSLEY

TEXAS QUAIL, SWEET SOY GLAZE, SESAME SEEDS

TEXAS WAGYU-ANGUS SLIDERS, GRUYERE CHEESE,
LETTUCE, TOMATO, ONION STRINGS

MINI CRAB CAKES

CHILLED SHRIMP COCKTAIL, COCKTAIL SAUCE

\$6 PER PIECE

BEEF TENDERLOIN SLIDERS, CREAMY HORSERADISH

\$7 PER PIECE

ROASTED MARBLE POTATOES, AMERICAN PADDLEFISH
CAVIER, CRÈME FRAICHE

LIVE MAINE LOBSTER

\$115 FOR 3.5 LBS

CHOICE OF: STEAMED OR BROILED
THERMADOR ADD \$20

* Prices are subject to change

RECEPTION STATION MENU

RECEPTION BUFFET – SERVES 25 GUESTS

IMPORTED AND LOCAL ARTISANAL CHEESE SELECTION	150
HOUSE-CURED AND ARTISANAL CHARCUTERIE SELECTION	175
GRILLED AND MARINATED VEGETABLES, OLIVES, PEPPERONCINIS, CORNICHONS	150
SEASONAL RAW VEGETABLES, HOUSE-MADE DIPS	150
A SELECTION OF AL'S FAMOUS DESSERTS – SERVED BITE SIZED	150
SHRIMP CEVICHE, MANGO, JALAPENO, LIME, CILANTRO	250

CARVING & PASTA STATIONS – SERVES 25 GUESTS

CARVED PRIME RIB*, GARLIC MASHED POTATOES	500
ROASTED TENDERLOIN OF BEEF*, GARLIC MASHED POTATOES, GREEN PEPPERCORN SAUCE	550
COLORADO RACK OF LAMB*, BAKED PEPPERS	550
FRESH PAPPARDELLE PASTA, GARLIC, RED PEPPER, PARMIGIANO REGGIANO	200
PENNE RIGATE, GRILLED CHICKEN BREAST, JALAPENO CREAM	275
LINGUINI, WAGYU MEATBALL BOLOGNAISE, PARMIGIANO REGGIANO	300

*REQUIRES A CHEF ATTENDANT - 125

* Prices are subject to change

OFFICE CATERING MENU

SANDWICHES

“CLASSIC” CLUB	SOURDOUGH BREAD, SUNDRIED TOMATO MAYONNAISE	14 EACH
PRIME RIB FRENCH DIP	FRENCH BAGUETTE, AU JUS, HORSERADISH CREAM	14 EACH
ROASTED TURKEY	CIBATTA, SWISS CHEESE & CHIPOTLE MAYONNAISE	12 EACH
CHICKEN SALAD	CIABATTA, CHIPOTLE MAYONNAISE	13 EACH
MOZZARELLA	MOZZARELLA, PESTO, ARUGULA	14 EACH
CROISSANT BREAKFAST	HAM, EGG, SWISS CHEESE	12 EACH
CHICKEN & WAFFLE	WAFFLE, FRIED CHICKEN, JALAPENO GRAVY	12 EACH

CHOICE OF ONE INCLUDED

FAMILY STYLE SALADS & SIDES

MIXED GREENS	CHOICE OF DRESSING
THE CAESAR	SESAME LAVOSH
BRAD’S GRILLED PEAR	GREENS, MARCONA ALMONDS, MANCHEGO, GARLIC VINAIGRETTE
THE STEAKHOUSE	CANDIED WALNUTS, BLUE CHEESE, TERIYAKI VINAIGRETTE
SEASONAL FRUIT	
HOUSE MADE CHIPS	

ASSORTED PLATTERS

SERVES 25

IMPORTED AND LOCAL ARTISANAL CHEESE SELECTION	150
HOUSE-CURED AND ARTISANAL CHARCUTERIE SELECTION	175
SEASONAL RAW VEGETABLES, HOUSE-MADE RANCH DIP	150
A SELECTION OF AL’S FAMOUS DESSERTS – SERVED BITE SIZED	150

BEVERAGES

COFFEE	10 PER POT
ICED TEA	10 PER GALLON
ASSORTED JUICES	ORANGE, GRAPEFRUIT, CRANBERRY 15 PER GALLON
LEMONADE	15 PER GALLON
RED BULL	5 EACH

*Minimum of 10 orders required

*Prices are subject to change

*48 hours notice required

LIMITED MENU OPTIONS

BRUNCH \$35 PER GUEST

STARTERS | SERVED FAMILY STYLE

ASSORTED BREAKFAST PASTRIES EMPIRE BAKERY, DALLAS, TX

ENTRÉE | SELECT ONE

BEEF TENDERLOIN AL'S FAVORITE RED POTATOES, PORT WINE FOIE GRAS SAUCE

CHILEAN SEA BASS SAUTÉED SPINACH, CITRUS & BASIL

LOBSTER SCRAMBLE GREEN ONION, TEXAS GOAT CHEESE, SKILLET POTATOES

ALAN'S TRADITIONAL EGGS BENEDICT SKILLET POTATOES, FRUIT

ITALIAN SAUSAGE SCRAMBLE DRIED TOMATOES, BASIL, PIMENTO, SKILLET POTATOES

BRIOCHE FRENCH TOAST CARAMELIZED BANANAS, BLACK BERRIES, CHAMBORD CREAM

SIDES | SERVED FAMILY STYLE

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BUTTERMILK BISCUITS

BRUNCH \$39 PER GUEST

STARTERS | SERVED FAMILY STLYE

ASSORTED BREAKFAST PASTRIES EMPIRE BAKERY, DALLAS, TX

ENTRÉE | SELECT ONE

CARNE ASADA BEEF TENDERLOIN, TWO EGGS ANY STYLE, FLOUR TORTILLAS

CHICKEN FRIED CHICKEN GARLIC SMASHED POTATOES, JALAPEÑO GRAVY

CRAB CAKE BENEDICT SLICED TOMATO, STEAMED ASPARAGUS

ITALIAN SAUSAGE SCRAMBLE DRIED TOMATOES, BASIL, PIMENTO, SKILLET POTATOES

SIDES | SERVED FAMILY STYLE

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BUTTERMILK BISCUITS

SWEET | SELECT ONE

TEXAS PECAN PIE

NY CHEESECAKE

AL'S FAMOUS COCONUT CREAM PIE

* Prices are subject to change

LIMITED MENU OPTIONS

BRUNCH \$45 PER GUEST

STARTERS | SERVED FAMILY STYLE

ASSORTED BREAKFAST PASTRIES EMPIRE BAKERY, DALLAS, TX

SOUP & SALAD | SELECT ONE

CRAB AND CORN CHOWDER

MIXED GREENS SALAD CHOICE OF DRESSING

AMELIA'S FARM TOMATOES MOZZARELLA, AVOCADO, BASIL, BALSAMIC DEMI

SEASONAL FRUIT RASPBERRY YOGURT

ENTRÉE | SELECT ONE

BEEF TENDERLOIN AL'S FAVORITE RED POTATOES, PORT WINE FOIE GRAS SAUCE

CHILEAN SEA BASS SAUTÉED SPINACH, CITRUS & BASIL

LOBSTER SCRAMBLE GREEN ONION, TEXAS GOAT CHEESE, SKILLET POTATOES

ALAN'S TRADITIONAL EGGS BENEDICT SKILLET POTATOES, FRUIT

ITALIAN SAUSAGE SCRAMBLE DRIED TOMATOES, BASIL, PIMENTO, SKILLET POTATOES

BRIOCHE FRENCH TOAST CARAMELIZED BANANAS, BLACK BERRIES, CHAMBORD CREAM

SIDES | SERVED FAMILY STYLE

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BUTTERMILK BISCUITS

* Prices are subject to change

LIMITED MENU OPTIONS

LUNCH \$39 PER GUEST

STARTERS | SERVED FAMILY STYLE

LUMP CRAB CAKE HORSERADISH, WHOLE GRAIN MUSTARD, TOMATO JAM

FRIED CALAMARI ROASTED TOMATO SAUCE, GARLIC AIOLI

BEEF WELLINGTON BITES PUFF PASTRY, MUSHROOM, PEPPERCORN SAUCE

ENTRÉE | SELECT ONE

TEXAS WAGYU CHOPPED STEAK TOMATO, SPINACH, GRILLED ONION, JALAPENO, BLUE CHEESE

AL'S SALAD SHRIMP, CRAB, AVOCADO, TOMATO, GREEN BEANS, HEARTS OF PALM

ATLANTIC SALMON ISRAELI COUSCOUS, BABY ARUGULA, ORGANIC TOMATO RAGU

CHICKEN PARMESAN LINGUINI & MARINARA

LUNCH \$49 PER GUEST

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD SESAME LAVOSH

"THE WEDGE" CRUMBLER BLUE CHEESE, CRISPY BACON

ENTRÉE | SELECT ONE

BEEF TENDERLOIN AL'S POTATOES, GREEN BEANS, PEPPERCORN SAUCE

ATLANTIC SALMON ISRAELI COUSCOUS, BABY ARUGULA, ORGANIC TOMATO RAGU

AL'S SALAD SHRIMP, CRAB, AVOCADO, TOMATO, GREEN BEANS, HEARTS OF PALM

CHICKEN PICCATA CAPERS & LINGUINI

SWEET | SELECT ONE

NY CHEESECAKE

TIRAMISU

AL'S FAMOUS COCONUT CREAM PIE

* Prices are subject to change

LIMITED MENU OPTIONS

LUNCH \$61 PER GUEST

STARTERS | SERVED FAMILY STYLE

LUMP CRAB CAKE HORSERADISH, WHOLE GRAIN MUSTARD, TOMATO JAM

FRIED CALAMARI ROASTED TOMATO SAUCE, GARLIC AIOLI

BEEF WELLINGTON BITES PUFF PASTRY, MUSHROOM, PEPPERCORN SAUCE

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD SESAME LAVOSH

“THE WEDGE” CRUMBLLED BLUE CHEESE, CRISPY BACON

ENTRÉE | SELECT ONE

BEEF TENDERLOIN AL'S POTATOES, GREEN BEANS, PEPPERCORN SAUCE

CHILEAN SEA BASS SAUTEED SPINACH, CITRUS & BASIL

CHICKEN PICCATA CAPERS & LINGUINI

CHICKEN PARMESAN LINGUINI & MARINARA

SWEET | SELECT ONE

NY CHEESECAKE

TIRAMISU

AL'S FAMOUS COCONUT CREAM PIE

DOUBLE CHOCOLATE CAKE

*Prices are subject to change.

LIMITED MENU OPTIONS

DINNER \$70 PER GUEST

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD SESAME LAVOSH

ENTRÉE | SELECT ONE

PETITE FILET OF BEEF AL'S POTATOES, GREEN BEANS

ATLANTIC SALMON ISRAELI COUSCOUS, BABY ARUGULA, ORGANIC TOMATO RAGU

CHICKEN PICCATA CAPERS & LINGUINI

SWEET | SELECT ONE

NY CHEESECAKE

TEXAS PECAN PIE

AL'S FAMOUS COCONUT CREAM PIE

KEY LIME PIE

DINNER \$85 PER GUEST

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD SESAME LAVOSH

"THE WEDGE" CRUMBLLED BLUE CHEESE, CRISPY BACON

ENTRÉE | SELECT ONE

12OZ FILET OF BEEF AL'S POTATOES, GREEN BEANS

ALASKAN HALIBUT WASABI CRUST, SHRIMP FRIED RICE, GREEN MANGO

DOUBLE CUT COLORADO LAMB CHOPS LEMON MINT RISOTTO

CHICKEN PICCATA CAPERS & LINGUINI

SWEET | SELECT ONE

NY CHEESECAKE

AL'S FAMOUS COCONUT CREAM PIE

TEXAS PECAN PIE

KEY LIME PIE

* Prices are subject to change.

LIMITED MENU OPTIONS

DINNER \$98 PER GUEST

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD SESAME LAVOSH

HEIRLOOM TOMATOES & MOZZARELLA AVOCADO, BASIL, BALSAMIC DEMI

“THE WEDGE” CRUMBLLED BLUE CHEESE, CRISPY BACON

ENTRÉE | SELECT ONE

22OZ COWBOY CUT RIBEYE AL'S POTATOES, GREEN BEANS

CHILEAN SEA BASS LOBSTER RISOTTO, CITRUS & BASIL

ATLANTIC SALMON ISRAELI COUSCOUS, BABY ARUGULA, ORGANIC TOMATO RAGU

12OZ FILET OF BEEF AL'S POTATOES, GREEN BEANS

CHICKEN PICCATA CAPERS & LINGUINI

SWEET | SELECT ONE

NY CHEESECAKE

DOUBLE CHOCOLATE CAKE

AL'S FAMOUS COCONUT CREAM PIE

KEY LIME PIE

* Prices are subject to change.