AL BIERNAT'S | EST. 1998

More Than A Great Steakhouse!

Private Dining | Catering

Event Coordinators:
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THE GARDEN ROOM

Located on the far East side of our restaurant, the Garden Room is 435 square feet and can accommodate up to 44 guests comfortably for a seated dinner. The room can be booked fully private or partitioned for semi-private dining. The Garden Room is ideal for business dinners and special celebrations alike.

*AV equipment unavailable in the Garden Room. For groups that require presentations, please refer to our North Dallas location

**Featuring a private outdoor patio that accommodates up to 20 guests. A perfect space for cocktail receptions or enjoying a cigar/drink after dinner!
HORS D’OEUVRES MENU

$75 FOR 25 PIECES

"Devils on Horseback" - Meedjool Dates & Applewood Bacon
Chicken Satay - Orange & Star Anise Emulsion
Goat Cheese Wontons - Balsamic & Brown Sugar
Caprese Skewers - Mini San Marzano Tomatoes, Buffalo Mozzarella & Basil
Beef Wellington Bites
Southern Style Deviled Eggs
Oyster on the Half Shell

$100 FOR 25 PIECES

Roasted Marble Potatoes, American Paddlefish Caviar, Crème Fraîche
Beef Tenderloin Skewers, Garlic Aioli, Parsley
Texas Quail, Sweet Soy Glaze, Sesame Seeds
Shrimp Ceviche, Mango, Jalapeño, Lime, Cilantro
Chilled Shrimp Cocktail, Cocktail Sauce
Crab Stuffed Jalapeños

LIVE MAINE LOBSTER

$115 for 3.5LBS
Choice of:
Steamed or Broiled
Thermador:
$20 additional

*PRICES ARE SUBJECT TO CHANGE
**BRUNCH MENU OPTIONS**

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**$35 PER PERSON**

**STARTER | 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**

**BRIOCHE OR SOUR DOUGH TOAST**
**APPLEWOOD SMOKED BACON**
**BREAKFAST SAUSAGE**
**BUTTERMILK BISCUIT & JALAPEÑO GRAVY**

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**$39 PER PERSON**

**STARTER | SERVED FAMILY STYLE**

**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**

**BRIOCHE OR SOUR DOUGH TOAST**
**APPLEWOOD SMOKED BACON**
**BREAKFAST SAUSAGE**
**BUTTERMILK BISCUIT & JALAPEÑO GRAVY**

**SWEET | SELECT ONE**

**TEXAS PECAN PIE**
**NY CHEESECAKE**
*St. S CHEESECAKE, BRONX, NY*

**AL’S FAMOUS COCONUT CREAM PIE**

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*PRICES ARE SUBJECT TO CHANGE*
BRUNCH MENU OPTIONS

$45 PER PERSON

STARTER | SERVED FAMILY STYLE
ASSORTED BREAKFAST PASTRIES
Empire Bakery - Dallas, TX

SOUP & SALAD | SELECT ONE
CRAB & CORN CHOWDER
MIXED GREEN 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
BRIOCHE OR SOUR DOUGH TOAST
APPLEWOOD SMOKED BACON
BREAKFAST SAUSAGE
BUTTERMILK BISCUIT & JALAPEÑO GRAVY

*PRICES ARE SUBJECT TO CHANGE
LUNCH MENU OPTIONS

$38 PER PERSON

STARTER | 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, Jalapeño, 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

$47 PER PERSON

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD
Sesame Lavosh

"THE WEDGE"
Crumbled 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
*St. S CHEESECAKE, BRONX, NY

TIRAMISU
AL’S FAMOUS COCONUT CREAM PIE

*PRICES ARE SUBJECT TO CHANGE
LUNCH MENU OPTIONS

$58 PER PERSON

STARTERS | SELECT ONE

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

HOUSE SALAD
Choice of Dressing

ENTRÉE | SELECT ONE

RICHARD’S POT ROAST
Al’s Favorite Red Potatoes, Baby Carrots

CHILEAN SEA BASS
Sautéed Spinach, Citrus & Basil

HERB ROASTED HALF CHICKEN
Al’s Favorite Red Potatoes, Spinach & Pan Jus

SHRIMP PARMESAN
Linguini & Marinara

SWEET | SELECT ONE

NY CHEESECAKE
*S+S CHEESECAKE, BRONX, NY

TIRAMISU
AL’S FAMOUS COCONUT CREAM PIE

DOUBLE CHOCOLATE CAKE

*PRICES ARE SUBJECT TO CHANGE
DINNER MENU OPTIONS

$70 PER PERSON

SOUP & SALAD | SELECT ONE
CRAB & CORN CHOWDER
CAESAR SALAD
   Sesame Lavosh

ENTRÉE | SELECT ONE
PETITE FILET MIGNON
   Al's Potatoes, Green Beans
ATLANTIC SALMON
   Israeli Couscous, Baby Arugula, Organic Tomato Ragu
CHICKEN PICCATA
   Capers & Linguini

SWEET | SELECT ONE
NY CHEESECAKE
   *S+S CHEESECAKE, BRONX, NY
TEXAS PECAN PIE
AL’S FAMOUS COCONUT CREAM PIE
KEY LIME PIE
   Blood Orange Sorbet

$85 PER PERSON

SOUP & SALAD | SELECT ONE
CRAB & CORN CHOWDER
CAESAR SALAD
   Sesame Lavosh

"THE WEDGE"
   Crumbled Blue Cheese, Crispy Bacon

ENTRÉE | SELECT ONE
12oz FILET MIGNON
   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
   *S+S CHEESECAKE, BRONX, NY
TEXAS PECAN PIE
AL’S FAMOUS COCONUT CREAM PIE
KEY LIME PIE
   Blood Orange Sorbet

*PRICES ARE SUBJECT TO CHANGE
DINNER MENU OPTIONS

$95 PER PERSON

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER
CAESAR SALAD
Sesame Lavosh
HEIRLOOM TOMATOES & MOZZARELLA
Avocado, Basil, Balsamic Demi
"The WEDGE"
Crumbled Blue Cheese Crispy Bacon

ENTRÉE | SELECT ONE

22oz COWBOY CUT RIBEYE
Al’s Potatoes, Green Beans

CHILEAN SEA BASS
Lobster Risotto, Cistrus & Basil

ATLANTIC SALMON
Israeli Couscous, Baby Arugula, Organic Tomato
Ragu

12oz Filet Mignon
Al’s Potatoes, Green Beans

CHICKEN PICCATA
Capers & Linguini

SWEET | SELECT ONE

NY CHEESECAKE
*S+S CHEESECAKE, BRONX, NY
DOUBLE CHOCOLATE CAKE
AL’S FAMOUS COCONUT CREAM PIE
KEY LIME PIE
Blood Orange Sorbet

*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 | $150
Olives, Pepperoncinis, Cornichons

SEASONAL RAW VEGETABLES | $150
House-Made Ranch Dip

A SELECTION OF AL’S FAMOUS DESSERTS | $150
Served Bite Sized

CARVING & PASTA STATIONS
*Serves 25 Guests

*CARVED PRIME RIB | $500
Garlic Mashed Potatoes

*ROASTED TENDERLOIN OF BEEF | $550
Garlic Mashed Potatoes, Green Peppercorn Sauce

*COLORADO RACK OF LAMB | $550
Baked Peppers, Apple-Mint Jelly

FRESH PAPPARDELLE PASTA | $200
Garlic, Red Pepper, Parmigiano Reggiano

PENNE RIGATE | $275
Grilled Chicken Breast, Jalapeño Cream

LINGUINI | $300
Wagyu Meatball Bolognese, Parmigiano Reggiano

*Requires a chef attendant (+$125)

**We offer customized catering orders

*PRICES ARE SUBJECT TO CHANGE
OFFICE CATERING MENU

SANDWICHES
*Includes 1 Side

CLASSIC CLUB | $14 Ea.
Sourdough Bread, Sun Dried Tomato Mayonnaise

PRIME RIB FRENCH DIP | $14 Ea.
French Baguette, Au Jus, Horseradish Cream

ROASTED TURKEY | $12 Ea.
Ciabatta, Swiss Cheese, Chipotle Mayonnaise

CHICKEN SALAD | $13 Ea.
Ciabatta, Chipotle Mayonnaise

MOZZARELLA | $14 Ea.
Mozzarella, Pesto, Arugula

CROISSANT BREAKFAST | $12 Ea.
Ham, Egg, Swiss Cheese

CHICKEN & WAFFLE | $12 Ea.
Waffle, Fried Chicken, Jalapeño Gravy

PLATTERS | SERVES 25 GUESTS

SIDEs
*Salads Served Family Style

MIXED GREENS SALAD
Choice of Dressing

CAESAR SALAD
Sesame Lavosh

BRAD’S GRILLED PEAR SALAD
Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

STEAKHOUSE SALAD
Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette

HOUSE-MADE CHIPS

SEASONAL FRUIT

COFFEE | $10 Per Pot

ICED TEA | $10 Per Gallon

ASSORTED JUICES | $15 Per Gallon
Orange, Grapefruit, Cranberry

LEMONADE | $15 Per Gallon

RED BULL | $5 Ea.

SEASONAL RAW VEGGIES | $150
Served in Baguette Cups, House-Made Ranch Dip

SELECTION OF AL’S FAMOUS DESSERTS | $150
Served Bite Sized

*Minimum of 10 orders required
*No less than 48 hours’ notice on all office orders

*Prices are subject to change