

ALBIERNAT'S

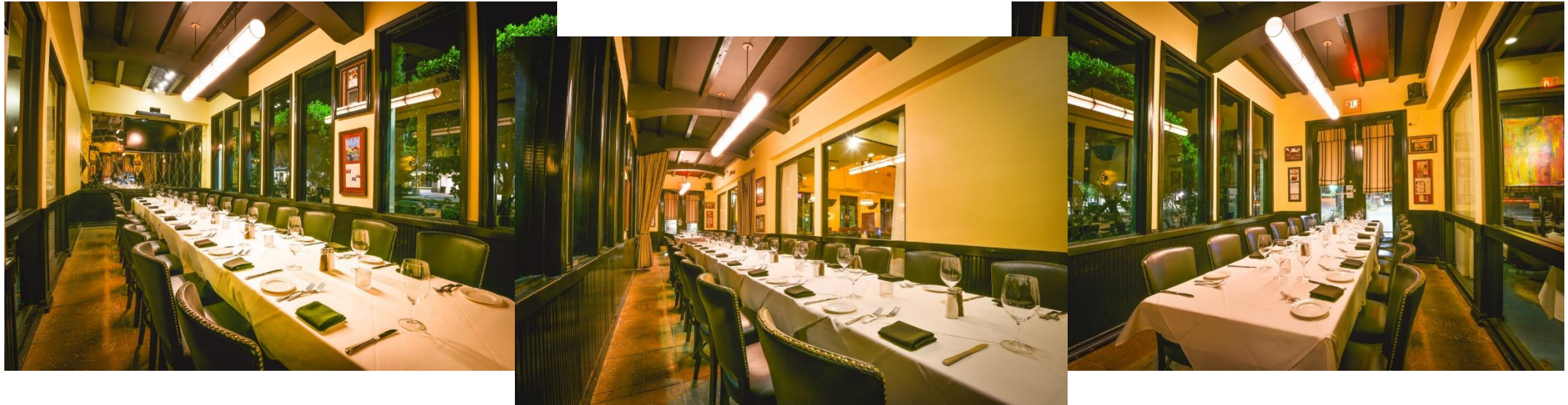
4217 OAK LAWN AVE | 214-219-2201 | ALBIERNATS.COM

PRIVATE DINING

Event Coordinator:
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THE GARDEN ROOM



Located on the far west side of our restaurant, the Garden Room is our only fully private dining option. This room is 435 square feet and can accommodate up to 40 guests comfortably for a seated dinner and standing room for up to 60 guests. The Garden Room can be completely private or divided for semi-private dining with partitions. This room is wheelchair accessible. This room is ideal for business dinners, and special celebrations alike.

HORS D'OEUVRES MENU

\$75 FOR 25 PIECES

“DEVILS ON HORSEBACK” – MEEDJOOI DATES, APPLE WOOD BACON

CHICKEN SATAY, ORANGE+STAR ANISE EMULSION

GOAT CHEESE WONTONS, BALSAMIC+BROWN SUGAR

BEEF WELLINGTON BITES

OYSTER ON THE HALF SHELL

CAPRESE SKEWERS – MINI SAN MARZANO TOMATOES, BUFFALO
MOZZARELLA, BASIL

SOUTHERN STYLE DEVILED EGGS

ADD AMERICAN PADDLEFISH CAVIAR ADD \$50

LIVE MAINE LOBSTER

\$115 FOR 3.5 LBS

CHOICE OF: STEAMED OR BROILED

THERMADOR ADD \$20

\$100 FOR 25 PIECES

ROASTED MARBLE POTATOES, AMERICAN PADDLEFISH CAVIAR, CRÈME FRAICHE

SHRIMP CEVICHE, MANGO, JALAPENO, LIME, CILANTRO

CRAB STUFFED JALAPENOS

CHILLED SHRIMP COCKTAIL, COCKTAIL SAUCE

BEEF TENDERLOIN SKEWERS, GARLIC AIOLI, PARSLEY

TEXAS QUAIL, SWEET SOY GLAZE, SESAME SEEDS

* 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 RANCH DIP	150
A SELECTION OF AL'S FAMOUS DESSERTS – SERVED BITE SIZED	150

CARVING & PASTA STATIONS – SERVES 25 GUESTS

CARVED PRIME RIB*, MASCARPONE MASHED POTATOES	500
ROASTED TENDERLOIN OF BEEF, COCKTAIL ROLLS, BORDELAISE	550
COLORADO RACK OF LAMB, APPLE-MINT JELLY	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 - 75

* Prices are subject to change

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

BRIOCHE OR SOUR DOUGH TOAST

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BUTTERMILK BISCUITS & JALAPEÑO GRAVY

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

BRIOCHE OR SOUR DOUGH TOAST

BUTTERMILK BISCUITS & JALAPEÑO GRAVY

SWEET | SELECT ONE

TEXAS PECAN PIE

NY CHEESECAKE S+S Cheesecake, Bronx, NY

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

BRIOCHE OR SOUR DOUGH TOAST

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BUTTERMILK BISCUITS & JALAPEÑO GRAVY

* Prices are subject to change

LIMITED MENU OPTIONS

LUNCH \$38 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 \$47 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 \$58 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

HOUSE SALAD CHOICE OF DRESSING

ENTRÉE | SELECT ONE

RICHARD'S POT ROAST AL'S FAVORITE RED POTATOES, BABY CARROTS

CHILEAN SEA BASS SAUTEED SPINACH, CITRUS & BASIL

HERB ROASTED HALF CHICKEN AL'S FAVORITE RED POTATOES, SPINACH AND PAN JUS

SHRIMP 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 MIGNON 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 BLOOD ORANGE SORBET

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 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

AL'S FAMOUS COCONUT CREAM PIE

TEXAS PECAN PIE

KEY LIME PIE BLOOD ORANGE SORBET

* Prices are subject to change.

LIMITED MENU OPTIONS

DINNER \$95 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 MIGNON 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 BLOOD ORANGE SORBET

* Prices are subject to change.