



CATERING MENU

www.CelebrationCatering.com
Email: Catering@Celebrationcatering.com
Phone: 214-351-2456

CONTINENTAL BREAKFAST

Two pieces per person served with fresh fruit salad.

\$7.95 per person

Assorted Einstein Bagels served with Cream
Cheese

Assorted Fruit Danish
Pumpkin and Blueberry Mini-Muffins
Homemade Cinnamon Rolls

Biscuits with Jam and Butter

Butter Croissants
Walnut Sticky Buns
Assorted Scones
Banana Nut Bread

HOT BREAKFAST

BREAKFAST TACOS

(2 per person) Served with homemade salsa and fresh fruit salad.

Egg, Cheese & Potato Egg, Cheese & Sausage Egg, Cheese & Bacon

\$7.50

SCRAMBLED EGGS WITH CHEESE

Served with homemade salsa, sausage or bacon, oven roasted new potatoes,
fresh fruit salad and biscuits.

Minimum Order of 6 **\$9.95**

HOMEMADE QUICHE

Veggie or Spinach, Mushroom & Bacon. (9-inch quiche, \$20.00 per quiche, serves 8 pieces)

Add Oven Roasted New Potatoes **\$2.00**

Add Fresh Fruit **\$2.00**

MUSHROOM & SAUSAGE STRATA EGG CASSEROLE

with mushroom, sausage and Gouda cheese.

Sold only by ½ Pan (serves 12)

\$48.00 per ½ pan

MIGAS

Scrambled eggs, jalapeño and red bell peppers, tomatoes, cilantro, mushrooms, onion, cheese and tortilla strips. Served with flour tortillas, homemade salsa, oven roasted new potatoes and fresh fruit salad.

Minimum Order of 6 **\$7.95**

Add sausage **\$8.95**

A LA CARTE BREAKFAST

Biscuit	Fresh Fruit Salad
\$1.95	\$3.00
Biscuit and Cream Gravy	Yogurt and Granola
\$2.25	\$2.50
Oven Roasted New Potatoes	Breakfast Taco
\$2.00	\$2.95
Sausage (2 patties)	Croissant with Egg, Cheese and Ham
\$1.95	\$3.95
Bacon (2 slices)	Homemade Salsa (Pint)
\$1.95	\$3.95
Biscuit with Ham or Sausage	Individual Flavored Yogurts
\$2.95	Strawberry, Blueberry and Vanilla.
	\$1.75

CONTINENTAL BREAKFAST BREADS

\$1.95

Assorted Einstein Bagels served with Cream Cheese
Pumpkin and Blueberry Mini-Muffins
Homemade Cinnamon Rolls
Biscuits with Honey, Jam and Butter
Butter Croissants

Walnut Sticky Buns
Assorted Scones
Empire Bakery Assorted Fruit Danish
Banana Nut Bread

SANDWICHES

Available on Trays

BASIC BOX LUNCH

Sandwich, Pickle, Tortilla Chips, Homemade Salsa and Cookie.

\$7.50

DELUXE BOX LUNCH

Sandwich, Pickle, Tortilla Chips, Homemade Salsa, Pasta Salad, Fresh Fruit Salad and Cookie.

\$9.50

CALIFORNIA CLUB

Grilled sliced chicken breast, avocado, tomato, spinach and pepper jack cheese on wheat bread.
Add Bacon \$1.50 extra

SMOKED TURKEY & APPLE

Smoked turkey, mozzarella, sliced Granny Smith apples on rosemary focaccia.

TURKEY CLUB

Sliced turkey, mozzarella, spinach, tomato and sprouts on nine grain bread.
Add Bacon \$1.50 extra

TURKEY & SWISS

With lettuce and tomato on wheat bread.

Turkey & Bacon Ciabattina
Smoked turkey, bacon, smoked Gouda, red onion, lettuce and tomato on ciabattina.

TRADITIONAL CLUB

Ham, turkey, Swiss, cheddar, lettuce and tomato.

HAM & CHEDDAR

With lettuce and tomato.

CHICKEN SALAD

All breast chicken salad, lettuce and tomato on butter croissant.



GRILLED CHICKEN BREAST

Sliced chicken breast, lettuce, provolone, and tomato on wheat bun.
Add Bacon \$1.50 extra



MEDITERRANEAN CHICKEN

Sliced chicken breast, spinach, sun-dried tomatoes, basil pesto, red onion and provolone on rosemary focaccia.



PESTO CHICKEN SANDWICH

Sliced chicken breast, basil pesto, mozzarella, lettuce, tomato on ciabattina.

SOUTHWEST WRAP

Beef fajita strips, grilled chicken or grilled vegetables, with lettuce, tomatoes, onions, cilantro, peppers, mozzarella and jalapeño ranch in a flavored tortilla.

TUNA SALAD

White albacore tuna, scallions, sweet relish, chopped egg and celery.

ROAST BEEF & CHEDDAR

With lettuce and tomato.

AVOCADO SANDWICH

Avocado, provolone, spinach, sprouts, tomato, grilled peppers and red onion on nine grain bread.

DELI DAY . . . “BUILD YOUR OWN” . . . 10 GUEST MINIMUM

Comes with chicken salad, turkey, ham, roast beef, sliced chicken breast and pesto chicken.
Served with a variety of breads, garnishes, pasta salad, fresh fruit, chips, salsa and cookie.
(Available ONLY as a TRAY item . . . \$10.25 per person, 10 person minimum)

🌱 Features more flavorful, healthier, sustainably sourced: “No antibiotics ever” vegetarian diet,

SIDE SALADS

\$3.00

Garden Salad
Fresh Fruit Salad
Penne Pasta Salad
Traditional Cole Slaw
Mustard Potato Salad

Tomato, Cucumber Salad
Bacon, Cheddar Potato Salad
Spinach Mandarin Orange Salad
Mozzarella, Tomato, Basil Salad
Fresh Local Fruits and Tomatoes,
when available

MORNING & AFTERNOON SNACKS

\$3.00

TEXAS CRUNCH

Mini marshmallows, pretzels, peanuts, corn chex, tossed in white chocolate drizzled with dark chocolate.

\$1.50 per person — 2 oz. portion per person

GARDETTO’S

Rye crisps, garlic sticks, mini pretzels, Parmesan sticks, and sesame sticks, with Worcestershire and seasoning.

\$2.00 per person — 2 oz. portion per person

WHITE YOGURT COVERED PRETZELS

\$2.00 per person — 2 oz. portion per person

CELEBRATION TRAIL MIX

Peanuts, sunflower seeds, raisins, chocolate chips, chex mix and goldfish.

\$2.50 per person — 2 oz. portion per person

LIGHTLY BUTTERED POPCORN

\$1.00 per person

MIXED NUTS

\$3.50 per person — 2 oz. PORTION

ASSORTED CHEESE TRAY

Smoked Gouda, cheddar and swiss.
Served with crackers.

SMALL (serves 15-30) \$45.00
MEDIUM (serves 30-50) \$75.00
LARGE (serves 50-75) \$105.00

ASSORTED FRUIT TRAY

SMALL (serves 15-30) \$25.00
MEDIUM (serves 30-50) \$45.00
LARGE (serves 50-75) \$65.00

WHOLE FRUIT

\$1.50 each

Apples, oranges, bananas, grapes.

GRANOLA BARS

Oatmeal raisin, chocolate chip, honeynut.
\$1.50 each

INDIVIDUAL FLAVORED YOGURTS

Strawberry, blueberry, Vanilla.
\$1.75

ASSORTED HOMEMADE COOKIES

\$1.00 each

Chocolate chip walnut, snickerdoodle, peanut butter, M&M, oatmeal raisin, cowpoke.

ASSORTED DESSERT BARS

\$1.50 each

Walnut brownies, lemon bars, chocolate cake squares, hello dollies, oatmeal raspberry bars.

CHOCOLATE DIPPED STRAWBERRIES

\$1.50 each — Minimum order of 6

MORNING & AFTERNOON SNACKS

Served with Chips and Salsa or Yeast Roll and Homemade Cookie.

Buffet: Minimum Order of 6

WE PROUDLY SERVE DEEP ELLUM BLUE CHEESE!

Boxed: No Minimum

NEW ITEM — WALNUT CRUSTED CHICKEN SALAD

Mixed field greens topped with fried walnut crusted chicken breast, mandarin oranges, dried cranberries, diced red bell pepper, candied walnuts and Deep Ellum Blue Cheese.

Served with honey Dijon dressing, homemade yeast rolls, butter & cookie.

\$10.95

SOUTHWEST QUINOA/AVOCADO/KALE SALAD

Vegan-Organic quinoa, local baby kale, black beans, roasted corn and local tomatoes served with avocado half.

\$11.50

AVOCADO/BLACK BEAN SALAD

Tossed green salad topped with avocado, queso cotija, roasted corn, black beans, tomato, and tortilla strips. Served with Josie's Cilantro/Lime Vinaigrette Dressing.

\$10.95

FAJITA SALAD

Grilled chicken or fajita beef strips with grilled peppers, cheddar, tomato, onion, cilantro on fresh garden salad. Served with homemade ranch dressing.

\$10.95

TACO SALAD

Seasoned ground beef or diced grilled chicken, diced tomatoes, scallions, black olives, pinto beans, cheddar cheese and sour cream on fresh garden salad. Served with homemade ranch dressing.

\$10.95

SOUTHWEST CHICKEN SALAD

Fresh garden salad, grilled chicken, toasted walnuts, tomatoes, feta cheese, fresh marinated mushrooms and cilantro. Served with homemade jalapeño ranch dressing.

\$10.95

SOUTHWEST COBB SALAD

Fresh garden salad topped with spicy fried chicken strips, Deep Ellum Blue Cheese, bacon bits, hard boiled egg, tomatoes, cilantro and grilled corn. Served with homemade jalapeño ranch dressing.

\$10.95

SPINACH SALAD WITH GRILLED CHICKEN

Fresh spinach, chopped bacon, fresh mushrooms, boiled egg and tomatoes topped with grilled chicken and served with balsamic vinaigrette.

\$10.95

GRILLED CHICKEN SALAD

Grilled chicken breast, heart of palm, artichoke hearts, fresh tomato, red onion and mozzarella cheese on fresh garden salad. Served with your choice of homemade dressing.

\$10.95

TRIO SALAD SAMPLER

Choose any three: Apricot Chicken Salad, Chicken Salad, Tuna Salad, Pesto Chicken, Pasta Salad, Fresh Fruit, Spinach Mandarin Orange Salad, Garden Salad or Waldorf Salad.

Served with homemade yeast rolls.

1 Meat Salads \$9.95 ea. — Minimum Order of 6

2 Meat Salads \$10.95 ea. — Minimum Order of 6

SPINACH MANDARIN ORANGE SALAD

Spinach, Mandarin oranges, walnuts, cherry tomatoes and black olives.

Served with Dijon poppy seed dressing and homemade yeast rolls.

\$9.95

APRICOT CHICKEN SALAD

Apricot Chicken Salad topped with sliced almonds on leaf lettuce. Served with fresh fruit.

\$8.95

BAKED POTATO & SALAD BAR

Baked potato with beef chili, cheddar cheese, crumbled bacon, sour cream, scallions and butter.

Served with garden salad and your choice of homemade dressings and a cookie.

\$10.00

GUINNESS IRISH BEEF STEW

Served with garden salad and homemade yeast rolls.

\$9.95 — Minimum Order of 10

HOMEMADE SOUP OF THE DAY

6 oz Cup \$2.50

12 oz Bowl \$4.95

Features more flavorful, healthier, sustainably sourced:



Local, free-range, 100% grass-fed ground beef from Springerhill Ranch;



“No antibiotics ever,” vegetarian diet, Non-GMO verified, pasture raised chicken from Red Bird Farms.

CHICKEN ENTREES

All chicken entrées served with TWO SIDES, garden salad and homemade yeast rolls.



NEW ITEM — GINGER ORANGE GLAZED CHICKEN BREAST

Grilled chicken breast topped with a glaze of fresh orange juice, orange zest, fresh ginger and Dijon.

\$10.95 — Minimum Order of 6

 **NEW ITEM — CHICKEN FLORENTINE WITH CHIPOTLE CREAM SAUCE**

Roasted chicken breast stuffed with fresh spinach and local epazote/chile queso blanco, topped with a chipotle cream sauce.

\$10.95 — Minimum Order of 6

 **NEW ITEM — CHICKEN BRUSCHETTA PASTA**

Grilled chicken breast served with sautéed penne pasta, fresh local tomato, fresh garlic and fresh basil.

\$10.95 — Minimum Order of 6

 **CRANBERRY, APPLE STUFFED CHICKEN**

Roasted chicken breast stuffed with cranberries, apples and walnuts, with a Grand Marnier reduction sauce.

\$10.95 — Minimum Order of 12

 **WALNUT CRUSTED CHICKEN**

Fried walnut crusted chicken breast drizzled with honey Dijon mustard.

\$11.95 — Minimum Order of 6

 **CHICKEN ST. CAROLINE**

Grilled chicken breast topped with melted mozzarella cheese and white wine mushroom sauce.

\$10.95 — Minimum Order of 6

 **ARTICHOKE MUSHROOM CHICKEN**

Grilled chicken breast topped with an artichoke heart and mushroom sauce.

\$11.95 — Minimum Order of 12

 **CHICKEN MADEIRA**

Grilled chicken breast topped with a Madeira wine mushroom sauce.

\$10.95 — Minimum Order of 6

 **LEMON GARLIC CHICKEN**

Chicken breast marinated in Creole mustard and lemon juice, roasted and served with a garlic, white wine, and lemon reduction.

\$11.95 — Minimum Order of 12

 **PESTO GRILLED CHICKEN**

Grilled chicken breast topped with opal basil pesto.

\$10.95 — Minimum Order of 6

 **SUN-DRIED TOMATO CHICKEN WITH MOZZARELLA**

Grilled chicken breast served with sun-dried tomato infusion and topped with vine-ripened tomatoes and melted mozzarella.

\$11.95 — Minimum Order of 6

 **FRIED CHICKEN PARMESAN WITH SPAGHETTI SQUASH**

Fried Parmesan crusted chicken breast topped with melted mozzarella, served over fresh spaghetti squash and homemade marinara sauce. (Spaghetti squash counts as one of your two sides.)
Served with one other side, garden salad, homemade dressings, yeast rolls and butter.

\$11.95 — Minimum Order of 6

 **ROSEMARY ROASTED CHICKEN**

Lightly seasoned chicken breast.

\$10.95 — Minimum Order of 6

 **LIGHT HERB CHICKEN**

Grilled chicken breast with fresh herbs.

\$10.95 — Minimum Order of 6

 **CHICKEN FRIED CHICKEN**

Chicken breast, breaded and fried and served with cream gravy.

\$10.95 — Minimum Order of 6

 **FRIED CHICKEN**

Voted best in Dallas by the "Dallas Observer"

Marinated chicken, breaded and fried. White, dark or mixed.

(2 pieces per person.)

\$10.95 — Minimum Order of 12

 **ROASTED CHICKEN BREAST STUFFED WITH CHILES AND CHEESE**

Roasted chicken stuffed with poblano chiles, blend of ricotta cheese & goat cheese, breadcrumbs, herbs & spices.

\$10.95 — Minimum Order of 12

 **CHICKEN FRIED CHICKEN**

Grilled chicken breast topped with maple bourbon sauce.

\$10.95 — Minimum Order of 6

 **CHICKEN KABOBS**

Grilled ancho marinated chicken kabobs, bell peppers and onions, topped with chimichurri sauce.

(Argentinian pesto with parsley and cilantro.)

\$11.95 — Minimum Order of 12 (2 per person)

 Features more flavorful, healthier, sustainably sourced:

“No antibiotics ever,” vegetarian diet, Non-GMO verified, pasture raised chicken from Red Bird Farms.

BEEF & PORK ENTREES

CATERING STEAKS

ALL STEAKS WILL BE SERVED MEDIUM RARE TO MEDIUM

All beef/pork entrées served with two sides, garden salad and homemade yeast rolls.

GRILLED BEEF TENDERLOIN

Seasoned beef tenderloin served with sautéed mushrooms.

\$24.00 — Minimum Order of 6

GRILLED BLACK ANGUS SIRLOIN

Grilled Black Angus 6 oz. sirloin steak topped with fresh herb butter.

Note: 48 hour advance notice required

MAXIMUM ORDER OF 120 — MINIMUM ORDER OF 12

\$17.95



LOCAL GRASS FED CHOPPED STEAK

Grilled local grass fed ground beef with an ancho chile rub topped with sautéed mushrooms.

Free range, 100% grass fed beef from Springerhill Ranch.

\$12.95 — Minimum Order of 6



LOCAL GRASS FED MEAT LOAF

Served with tomato sauce, grated cheddar cheese and scallions or mushroom sauce.

Free range, 100% grass fed beef from Springerhill Ranch.

\$11.00 — Minimum Order of 6



ANCHO BEEF KABOB

Grilled ancho marinated beef kabobs, bell peppers, and onions topped with chimichurri sauce (Argentinian pesto with parsley and cilantro).

\$12.95 — Minimum Order of 12

POT ROAST

Choice inside round, slow cooked with carrots and onions until tender.

Served with our creamy horseradish sauce.

\$12.50 — Minimum Order of 6

GRILLED PORK TENDERLOIN

Sliced pork tenderloin grilled and topped with seasoned butter, maple bourbon sauce, chile corn relish or mango-pineapple pico de gallo.

\$11.00 — Minimum Order of 6



**Features more flavorful, healthier, sustainably sourced:
Local, free-range, 100% grass-fed ground beef from Springerhill Ranch.**

SEAFOOD ENTREES

All seafood entrées served with **TWO SIDES**, garden salad and homemade yeast rolls.



FRESH BROILED SALMON

Broiled in herb butter with fresh dill, thyme, white wine and capers. Featuring Verlasso salmon that is sustainably raised in the clean waters of Patagonia and meets Seafood Watch's "good alternative" criteria.

\$16.95 — Minimum Order of 6



GRILLED ROSEMARY SALMON

Grilled with fresh rosemary, fresh thyme, garlic and olive oil. Featuring Verlasso salmon that is sustainably raised in the clean waters of Patagonia and meets Seafood Watch's "good alternative" criteria.

\$16.95 — Minimum Order of 6

GRILLED CAJUN CATFISH

Fresh catfish fillet grilled with Cajun seasoning.

\$10.95 — Minimum Order of 6

GRILLED CATFISH

Fresh catfish fillets, breaded and fried. Served with tartar sauce.

\$10.95 — Minimum Order of 6



Features more flavorful, healthier, sustainably sourced:
Verlasso salmon raised in the clean waters of Patagonia.

ENTREES FRESH VEGETABLES AND SIDES

Minimum order of 6 on all side dishes.
(\$2.00 per order UNLESS noted for premium upcharge)

TRY OUR NEWEST SIDES!

Fresh Sautéed Maple Kale

Local Watermelon Slices (seasonal)

Local Cantaloupe Slices (seasonal)

Fresh Sautéed Green Beans with Sundried Tomatoes

Red Beans and Rice with Ham and Local Sausage

REGULAR SIDE DISHES

MASHED POTATOES

GARLIC MASHED POTATOES

OVEN ROASTED NEW POTATOES

FRESH HERB NEW POTATOES

Steamed new potatoes, butter, fresh dill,
fresh thyme and fresh parsley.

BAKED POTATO

\$1.00 PREMIUM UPCHARGE

TWICE BAKED POTATO

\$1.00 PREMIUM UPCHARGE

POTATOES AU GRATIN

\$1.00 PREMIUM UPCHARGE

GARDEN RICE

White rice, chicken stock, carrots and green peas
(minimum order of 12)

WILD RICE BLEND

SAVORY TEXMATI BROWN RICE

BUTTERED PENNE PASTA

LOCAL ORGANIC GOUDA GRITS

\$1.00 PREMIUM UPCHARGE

MACARONI AND CHEESE

FRESH STEAMED GREEN BEANS

FRESH STEAMED GREEN BEANS WITH SUNDRIED TOMATOES

FRESH STEAMED GREEN BEANS WITH TOASTED ALMONDS

BUTTERED CORN

CHILE CORN FRITTERS

(1 piece)

FRESH STEAMED CARROTS

FRIED OKRA

BLACKEYED PEAS

Vegetarian.

JALAPENO BLACK BEANS

Vegetarian, refried style with
fresh jalapenos.

FRESH STEAMED BROCCOLI

FRESH BROCCOLI RICE CASSEROLE

\$1.00 PREMIUM UPCHARGE

FRESH STEAMED SPINACH

FRESH STEAMED MEDLEY OF BROCCOLI, CAULIFLOWER, CARROTS AND SQUASH

FRESH ROASTED MEDITERRANEAN STYLE MIXED SQUASH

Roasted mixed squash with tomatoes, onions,
balsamic vinegar and parmesan cheese.

FRESH YELLOW SQUASH CASSEROLE

\$1.00 PREMIUM UPCHARGE

FRESH GRILLED MIXED VEGETABLES

FRESH STEAMED MEDLEY OF GREEN BEANS, CARROTS & CORN

GREEN PEAS & CARROTS

FRESH STEAMED ASPARAGUS

\$1.00 PREMIUM UPCHARGE

FRESH GRILLED ASPARAGUS

\$1.00 PREMIUM UPCHARGE

GRAVIES

\$.50

HOMEMADE JALAPENO CREAM GRAVY

HOMEMADE TRADITIONAL CREAM GRAVY

PASTA, CASSEROLE & MEXICAN ENTREES

GRILLED CHICKEN PENNE PASTA

Topped with a light pepper cream sauce. Served with garden salad and garlic toast.

\$10.50 — Minimum Order of 6

LASAGNA

Italian Sausage or Vegetable or Pesto Chicken - available only by the half pan - serves 9 - 12
(Our Italian Sausage Lasagna is made with Local Syracuse Sausage)

\$60.00 — per pan

Add Garden Salad with choice of dressing — \$3.00 per person

Add Garlic Toast - 1½ pieces per order — \$1.00 per order

CHICKEN TORTELLINI WITH GARLIC CREAM SAUCE

Grilled chicken, cheese tortellini, sundried tomatoes, basil, green onions and toasted pine nuts.

Served with garden salad and garlic toast.

\$11.50 — Minimum Order of 6

SPAGHETTI

Marinara sauce with fresh basil, oregano and mushrooms.

Served with garden salad and garlic toast.

\$9.00 — Minimum Order of 6

Add Meatballs \$1.50

KING RANCH CASSEROLE

Corn tortillas, cheddar, mozzarella, chicken, poblano peppers and cream sauce
garnished with black olives. Served with garden salad and chips and salsa.

\$10.00 — Minimum Order of 6

CHICKEN FAJITAS

Served with Mexican brown rice, pinto beans, flour tortillas, sour cream, cheddar cheese,
pico de gallo, chips and salsa.

\$12.00 — Minimum Order of 6

BEEF FAJITAS

Served with Mexican brown rice, pinto beans, flour tortillas, sour cream, cheddar cheese,
pico de gallo, chips and salsa.

\$15.00 — Minimum Order of 6

BEEF & CHICKEN FAJITAS

Served with Mexican brown rice, pinto beans, flour tortillas, sour cream, cheddar cheese, pico de gallo, chips and salsa.

\$13.50 — Minimum Order of 6

VEGGIE FAJITAS

Served with Mexican brown rice, pinto beans, flour tortillas, sour cream, cheddar cheese, pico de gallo, chips and salsa.

\$10.50 — Minimum Order of 6

SOUR CREAM CHICKEN ENCHILADAS

Served with Mexican brown rice, pinto beans, chips and salsa. (2 per person)

\$10.00 — Minimum Order of 6

BEEF ENCHILADAS

Served with Mexican brown rice, pinto beans, chips and salsa. (2 per person)

\$10.00 — Minimum Order of 6

CHEESE ENCHILADAS

Served with Mexican brown rice, pinto beans, chips and salsa. (2 per person)

\$10.00 — Minimum Order of 6

TACO BAR

Diced grilled chicken or seasoned ground beef, chopped lettuce, diced tomatoes, cheddar cheese, sour cream, taco shells, flour tortillas, Mexican brown rice, beans, chips and salsa.

\$10.50 — Minimum Order of 6

BRISKET TACOS

Note: 48 hour advance notice required

Slow roasted ancho chile rubbed brisket on corn tortillas. Served with Mexican slaw, savory brown rice, jalapeño black beans and homemade salsa.

\$10.95 — 2 per person - Minimum Order of 12

Add Guacamole to any Entree \$1.75



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Try Our Newest Appetizer!

HOUSEMADE PIMENTO CHEESE BAGUETTE

Grilled baguette slice topped with pimento cheese and fresh basil leaf.

Drizzled with balsamic reduction.

BUILT ON-SITE!

\$18.00 per doz

COLD HORS D'OEUVRES

ENDIVE WITH FRESH STRAWBERRY & DEEP ELLUM BLUE CHEESE WITH TOASTED WALNUTS & LOCAL WILDFLOWER HONEY

12 piece minimum

\$1.50 each

SMOKED SALMON DEVEILED EGGS

Deveiled egg with smoked salmon, cream cheese topped with fried capers.

\$18.00 per doz

BLUE CHEESE/BACON DEVEILED EGGS

Topped with Crumbled Bacon & Blue cheese.

\$18.00 per doz



ASSORTED COCKTAIL SANDWICHES

Chicken salad, cucumber, pesto chicken, turkey, ham or roast beef with lettuce on homemade yeast roll. Condiments served on the side.

\$21.00 per doz

BEEF TENDERLOIN COCKTAIL SANDWICHES

Served on homemade yeast rolls with lettuce. Creamy horseradish sauce served on the side.

\$40.00 per doz

STEAMED COCKTAIL SHRIMP

Served with traditional cocktail sauce and lemon wedges.

\$18.00 per doz

SHRIMP BAGUETTES

White wine, dill cream cheese and shrimp on garlic crostini.

\$18.00 per doz

SMOKED SALMON BAGUETTES

White wine, dill cream cheese and smoked salmon topped with fresh dill and capers on garlic crostini.

\$18.00 per doz

 **RASPBERRY CHIPOTLE CHICKEN ROULADE**

Grilled chicken, raspberry chipotle cream cheese and fresh bell peppers rolled in flavored tortilla and sliced.

\$18.00 per doz

BAKED BRIE CROSTINI

Brie wedge on toasted baguette topped with praline sauce and fresh strawberry.

\$18.00 per doz

 **CHICKEN TOSTADA**

Grilled chicken, guacamole with cilantro garnish on miniature tostada.

\$18.00 per doz

BRUSCHETTA

Diced tomato, fresh basil, red onion and balsamic vinaigrette served on toasted baguette.

\$15.00 per doz

BEEF TENDERLOIN CROSTINI

Grilled beef tenderloin and horseradish cream cheese served on toasted baguette.

\$24.00 per doz

CALIFORNIA ROLLS

NOTE: 48 hr. notice required

Cooked snow crab, avocado and cucumber served with fresh ginger, wasabi and soy sauce.

\$21.00 per doz



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HOT HORS D'OEUVRES

HOMEMADE MEATBALLS

Beef/pork meatballs served with a sweet and tangy sauce.

\$9.00 per doz

MUSHROOM CAPS

Mushrooms with artichoke stuffing and Parmesan cheese.

\$9.00 per doz

BACON WRAPPED SHRIMP WITH JALAPENO

\$24.00 per doz

BACON AND CHEDDAR ROUNDS

Cheddar cheese blend, tomatoes and bacon crumbles served on crostini.

\$18.00 per doz

HOMEMADE CRAB CAKES

Served with remoulade sauce.

\$24.00 per doz

CRAB ROLLS

Tortillas stuffed with crab meat and served with homemade salsa.

\$18.00 per doz

CHICKEN QUESADILLAS

Cornucopia quesadillas served with homemade salsa.

\$18.00 per doz

COCONUT CRUSTED CHICKEN TENDERS

Served with apricot dipping sauce.

\$24.00 per doz

COCONUT CRUSTED CHICKEN SKEWERS

Served with apricot dipping sauce.

\$21.00 per doz

WALNUT CRUSTED CHICKEN SKEWERS

Served with honey mustard dipping sauce.

\$18.00 per doz

HAND-BREADED CHICKEN TENDERS

Served with ranch dipping sauce or cream gravy.

\$24.00 per doz

SPANAKOPITA

Spinach and feta cheese in phyllo pastry.

\$18.00 per doz

GRILLED CHICKEN PESTO FLATBREAD

Flatbread topped with basil pesto, grilled chicken, mozzarella, fresh basil and sun-dried tomatoes.

Minimum Order of 8

\$2.00 each piece

GRILLED VEGETABLE FETA FLATBREAD

Herbed flatbread with fresh grilled vegetables, tomato pesto, feta and mozzarella.

Minimum Order of 8

\$2.00 each piece

BRISKET TAMALES

Served with homemade salsa.

\$30.00 per doz

MINI TWICE BAKED POTATOES

Twice baked new potatoes stuffed with cheddar, sour cream and bacon.

\$18.00 per doz

HOMEMADE MINI QUICHE

Veggie OR Spinach, Bacon & Mushroom. (\$1.50 each - minimum of 12)

\$18.00 per doz



MINI BACON WRAPPED MEATLOAF

Our homemade grass-fed meat loaf wrapped in bacon and topped with a dollop of garlic mashed potatoes.

\$28.00 per doz

MINI MUSHROOM AND CHEESE EMPANADAS

Mini pastry with cheese and mushroom filling.

\$18.00 per doz

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APPETIZER DISPLAYS

FRUIT & CHEESE TRAY

Smoked Gouda, pepper jack, cheddar and Swiss cheese.

Fresh seasonal fruit and crackers.

Small (serves 15-30 guests) — \$60.00

Medium (serves 30-60 guest) — \$95.00

Large (serves 60-90 guests) — \$145.00

CHEESE TRAY

Smoked Gouda, pepper jack, cheddar and Swiss cheese.

Small (serves 15-30 guests) — \$45.00

Medium (serves 30-60 guest) — \$75.00

Large (serves 60-90 guests) — \$105.00

FRUIT TRAY

Fresh seasonal fruit and crackers.

Small (serves 15-30 guests) — \$25.00

Medium (serves 30-60 guest) — \$45.00

Large (serves 60-90 guests) — \$65.00

FRESH VEGETABLE CRUDITE

Baby carrots, broccoli, cauliflower, celery and seasonal vegetables.

Served with choice of cucumber, blue cheese or ranch dressing.

Small (serves 15-30 guests) — \$35.00

Medium (serves 30-60 guest) — \$60.00

Large (serves 60-90 guests) — \$85.00

HOMEMADE DIPS

RASPBERRY CHIPOTLE TORTE

Served with assorted crackers.

Serves 12-15.

\$15.00

GOUDA WALNUT ROLL

Served with assorted crackers.

Serves 12-15.

\$12.95

HOMEMADE TORTILLA CHIPS AND SALSA

\$1.50 per person

HOT QUESO

With peppers, onions and jalapenos.

Served with chips.

\$2.50 per person

HOMEMADE GUACAMOLE

Served with homemade tortilla chips.

\$2.50 per person

HUMMUS

Served with assorted crackers.

Serves 12-15.

\$2.50 per person

ARTICHOKE DIP

Served warm or cold.

\$2.50 per person

SOUTHWEST CORN DIP

Made with whole kernel corn, cheddar cheese, green chilies, scallions, jalapeno peppers and cilantro.

\$2.50 per person

Spinach, Artichoke and Southwest Corn Dips are presented with your choice of sliced baguettes, crackers or homemade tortilla chips.

DESSERTS

HOMEMADE COOKIES

All Cookies are a Minimum order of 6
\$1.00 each

Cowpoke (Coconut Rice Crispy)
Oatmeal Raisin
Chocolate Chip Walnut
Snickerdoodle
Peanut Butter Cookie
Sugar Cookie
Chocolate Chocolate Chip
M&M Cookie
Ginger Crinkle
Lemon
White Chocolate Macadamia Nut
Crispy Praline

Ask about our Holiday Sugar Cookies

ASSORTED SWEETS

\$1.50 each

Walnut Brownies
Chocolate Cake Squares
Lemon Bars
Hello Dollies
Texas Crunch
Chocolate Fantasy Fudge (12 min)
Oatmeal Raspberry Bars
Chocolate Chip Blondies
Cherry Crumble Cake Squares
Peanut Butter Chocolate Bars
Chocolate Mint Bars
Cheesecake Petit Fours
Chocolate Dipped Strawberries

PUMPKIN SPICE CAKE SQUARES

12 pieces with cream cheese frosting (\$18.00)

Note: 48 hour advance notice required

PIES & COBBLERS

COCONUT CREAM PIE

\$16.00 — (serves 8)

CHOCOLATE CREAM PIE

\$16.00 — (serves 8)

HOMEMADE KEY LIME PIE

Note: 48 hour advance notice required

\$16.00 — (serves 8)

HOMEMADE PIES (10")

Pecan, Pumpkin, Apple, Pumpkin/Pecan

\$18.00 — (serves 8-10)

APPLE CRISP WITH ALMONDS

\$30.00 — (serves 8-10)

HOMEMADE COBBLER

Apple, Peach, Cherry, Blueberry

\$40.00 — (serves 12-16)

HOMEMADE BREAD PUDDING

With Texas Rum Sauce

\$30.00/pan — (serves 12-16)

FRESH STRAWBERRY SHORTCAKE (SEASONAL)

\$30.00 — (serves 10-16)

CELEBRATION CAKES

CHOCOLATE CAKE

8" Round Cake (Serves 12-16)— \$25.00

9" x 13" Pan (Double Layer serves 18-24) — \$40.00

CRIPRI'S HOMEMADE CARROT CAKE

8" Two layer carrot cake made with fresh carrots, pecans & cream cheese frosting.

Note: 48 hour advance notice required

\$45.00 — (serves 14-16 slices)

TEXAS PECAN CAKE

Cinnamon chocolate cake with pecan praline frosting.

8" Round Cake (serves 12-16) — \$35.00

9" x 13" Pan - Double Layer (serves 18-24) — \$45.00

LEMON CHIFFON RING CAKE

Note: 48 hour advance notice required

\$30.00 — (serves 10-12 slices)

CHOCOLATE CHIFFON RING CAKE

Note: 48 hour advance notice required

\$30.00 — (serves 10-12 slices)

CELEBRATION SPECIALTY CAKES

Note: 24 - 48 hour advance notice required

Servings: 9" cake serves 12-14 guests

1/2 sheet cake serves 35-50 guests

BERRY VANILLA CAKE

Three layers of buttery coconut/pecan cake, layered with cream cheese and sweet cream icing.

9" Cake (serves 10-12) — \$48.00

10" Cake (serves 20-30) — \$58.00

1/2 Sheet Cake (serves 50-60) — \$88.00

ITALIAN CREAM CAKE

Traditional Italian cake made with pecans and coconut and layered apricot filling with cream cheese frosting.

9" Cake (serves 10-12) — \$48.00

10" Cake (serves 20-30) — \$58.00

1/2 Sheet Cake (serves 50-60) — \$88.00

GERMAN CHOCOLATE CAKE

A light, delicious, chocolate cake layered with fresh coconut and pecan filling.

Iced with traditional German chocolate frosting.

9" Cake (serves 10-12) — \$48.00

10" Cake (serves 20-30) — \$58.00

1/2 Sheet Cake (serves 50-60) — \$88.00

CARROT CAKE

Moist carrot cake layered with cream cheese icing and iced with sweet cream icing.

9" Cake (serves 10-12) — \$48.00

10" Cake (serves 20-30) — \$58.00

1/2 Sheet Cake (serves 50-60) — \$88.00

STRAWBERRY CREAM CAKE

Strawberry cake filled with cream cheese and fresh strawberries.

9" Cake (serves 10-12) — \$48.00

10" Cake (serves 20-30) — \$58.00

1/2 Sheet Cake (serves 50-60) — \$88.00

RED VELVET CAKE

9" Cake (serves 10-12) — \$48.00

10" Cake (serves 20-30) — \$58.00

1/2 Sheet Cake (serves 50-60) — \$88.00

EXTRAS

Cake Writing \$5.00

Add Corporate Logo \$10.00 and up, call for exact prices.

Beverages

ASSORTED BOTTLED JUICES

\$1.25

ASSORTED CANNED SODAS

\$1.25

BOTTLED WATER

\$1.50

FRESHLY BREWED COFFEE, COFFEE PUMP

\$15.00 - (serves 10)

FRESHLY BREWED DECAF COFFEE, COFFEE PUMP

\$15.00 - (serves 10)

BREWED ICED TEA

\$9.50/gallon - (serves 20)

SWEET TEA

\$11.50/gallon - (serves 20)

BREWED PEACH TEA

\$9.50/gallon - (serves 20)

FRESH LEMONADE

\$16.00/gallon - (serves 20)

ARNOLD PALMER

(1/4 Lemonade, 3/4 Iced Tea)

\$10.95/gallon - (serves 20)

WILDBERRY FRUIT PUNCH

\$10.00/gallon - (serves 20)

FRESH SQUEEZED ORANGE JUICE

\$14.00/gallon - (serves 24)