



Not seeing what you're looking for?

Contact us today to start your menu.

(972) 803-3232
or
events@spcater.com

Passed Hors D'oeuvres - Choice of 3

Heirloom Tomato & Goat Cheese Puff Tarts – Tomato Mozzarella Caprese Skewers – Watermelon & Feta Skewers w/ Mint Pesto – Bruschetta Crostini w/ Herb Boursin Spread – Candied Bacon Skewers – Pork Eggroll w/ Sweet & Sour Sauce – Italian Sausage Stuffed Mushrooms – Creole Andouille Sausage Stuffed Mushrooms – Bacon Wrapped Dates Stuffed w/ Bleu Cheese – Chicken & Vegetable Potstickers – Sesame Turkey Meatballs – Spicy Chicken Satay w/ Peanut Dipping Sauce – Spicy Beef Satay w/ Peanut Dipping Sauce – Seared Tenderloin Skewers w/ Cilantro Pecan Pesto – Shrimp Eggroll w/ Sweet & Sour Sauce – Bacon Wrapped Shrimp Skewers – Shrimp Ceviche Bite w/ Mango, Cucumber, & Jalapeno

Salad - Choose 1

Texas Chop Salad w/ Crisp Romaine Lettuce, Cherry Tomato, Roasted Sweet Corn, Cucumber, Red Onion, Red Bell Pepper, Cotija Cheese, Crispy Bacon, & Ranch Dressing

Italian Chop Salad w/ Crisp Romaine Lettuce, Cherry Tomato, Cucumber, Red Onion, Red Bell Pepper, Kalamata Olive, Prosciutto, Feta Cheese, & Italian Vinaigrette

Roasted Baby Carrot Salad w/ Spring Mix, Baby Carrot, Feta Cheese, Fennel, Candied Walnuts, & Maple Vinaigrette

Entrée

Build Your Own Taco Bar w/ Red Chile Beef & Chicken, Flour & Corn Tortillas, Shredded Cheese, Chopped Cilantro, Salsa Roja, Red Onions, Shaved Lettuce, & Sour Cream

Sides - Choose 2

Mexican Rice, Cilantro Lime Rice, Charro Beans, Refried Beans, or Elote

\$23.25 per person before tax



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*Service Staff - \$30 per hour w/ 4 hour minimum
TABC Bartender - \$40 per hour w/ 4 hour minimum
Silverware, China, Glassware rentals available
Stationary Water & Tea Station - \$2.10 per person
Cake Cutting - \$75.00*