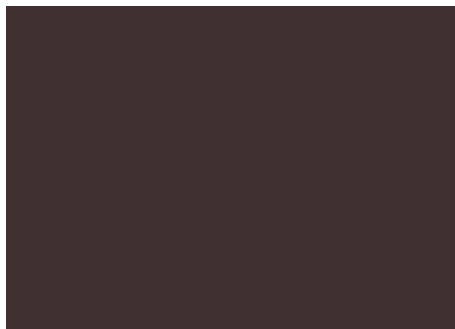
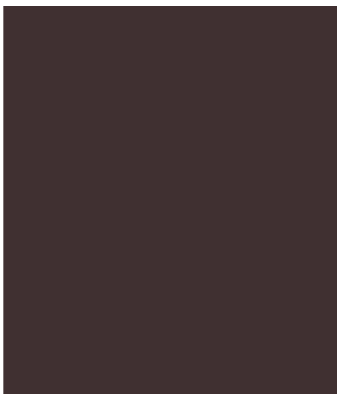


Special Events Menu



7648 De Moss Drive Houston, TX 77036
Phone (713) 688-7257 © Cell (281) 924-1324
www.RalsFineCatering.com



Ordering Notes

25 Guests Minimum On All Events For Pricing

**Mon. to Thur. Events Must Be Placed
By 12 Noon The Day Before.**

**Sat & Sun Events Must Be Booked
By Thursday 10am
w/ an \$1100.00 Minimum**

**Delivery Charge Starts at \$35.00
Saturday & Sunday Deliveries Start at \$55.00**

**PRICES INCLUDE
LABOR, SERVICE CHARGE & TAX
AND ARE SUBJECT TO CHANGE WITHOUT NOTICE**

| | |
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It all starts w/ the freshest ingredients



ΔRequires Attendant.

Light Packages

The Bronze Package - \$ 18.95 pp

Service on clear acrylic ware - 6 inch Plates [Pricing For 25 guests minimum]

Seasonal Fresh Fruit ■ Vegetable Crudités w/ Herb Ranch Dip

Imported & Domestic Cheese w/ Assorted Crackers

Chicken Alfredo w/ Penne Pasta OR Artichoke & Spinach Dip w/ Chips

Your Choice of TWO Hors d'oeuvres

Meatballs (*Sweet & Sour, Swedish, Curry OR Smoked*) ■ Beef OR Chicken Fajita Quesadillas

Shoa Mai (*Chinese Dumpling*) ■ Jamaican Beef Patties ■ Franks in a Blanket

Spicy Egg Rolls (*w/ Plum Sauce*) ■ Chicken Wings ■ Chicken Kebabs

Black Bean & Three Cheese Quesadillas ■ Spanakopita

Non Alcoholic Mimosa Punch or Iced Tea

The Silver Package - \$ 18.95 pp

Service on clear acrylic ware - 7.5 inch Plates [Pricing For 25 guests minimum]

Seasonal Fresh Fruit ■ Vegetable Crudités w/ Herb Ranch Dip

Assorted Salads - Homemade Chicken Salad, Traditional Potato Salad, Chilled Pasta Salad

Cold Cuts Presentation - Sliced Roast Beef, Ham & Smoked Turkey

Assorted Sliced Cheeses - Cheddar, Swiss, Jalapeno Jack, Provolone

Assorted Relish - Pickles, Sliced Onions & Tomatoes, Pickled Peppers

Condiments - Mustard, Mayo, Cream Cheese, Roasted Pepper Mayo, Honey Mustard

Assorted Breads - Sliced Wheat & White, Croissants, Bagels, French Breads

Non Alcoholic Mimosa Punch OR Iced Tea

The Gold Package - \$ 20.95 pp

Service on clear acrylic ware - 9.5 inch Plates [Pricing For 50 guests minimum]

Fresh Garden Salad ■ Dinner Rolls w/ Butter

ΔPasta Sauté Station w/ Herb Grilled Chicken & Italian Beef w/ Julienne Vegetables

w/ Penne & Tri Color Rottini Pasta ■ Alfredo & Marinara

Non Alcoholic Punch OR Iced Tea



Brunch Packages

Southern Style Brunch - \$ 22.95 pp

Service on clear acrylic ware - 9 inch Plates [50 guests minimum]

Fresh Fruit Platter w/ Raspberry Crème. ■ Assorted Breakfast Pastries

Waffles OR Pancakes w/ Strawberry Topping & Maple Syrup

Cheese Grits OR Lemon Roasted Potatoes

Scrambled Eggs OR Omelet Station

Please Choose ONE

Sausage OR Bacon ■ Chicken Alfredo w/ Penne & Julienne Veggies

Fried Catfish w/ Condiments ■ Pecan Kissed Chicken Tenders

Tender Sliced Steak w/ Melted Onions

Buttermilk Fried Chicken ■ Creole Shrimp + \$ 4.95 pp

BEVERAGES - Choose ONE

Orange Juice ■ Iced Tea ■ Punch ■ Fresh Brewed Coffee

Reception Style Brunch - \$ 23.95 pp

Service on clear acrylic ware - 9 inch Plates [50 guests minimum]

Fresh Garden Salad w/ Choice of 2 Dressings.

ΔCarving Station - Roast Beef Au Jus [More Carving Options On Page 13]

ΔPenne Pasta & Julienne Chicken, Sautéed w/ Sauce & Veggies

[More Sauté Options On Page 16]

ΔOmelet Station Onions, Bell Peppers, Bacon, Ham, Sausage

Tomatoes, Mushrooms, Shredded Cheese, Picante Sauce

Assorted Breads - Rolls, Croissants, Bagels, Pastries w/ Butter & Jellies.

Pancakes OR Waffles

w/ Strawberry Coulis, Maple Syrup, Toasted Coconut, Choc. Sauce

BEVERAGES - Choose ONE

Orange Juice ■ Iced Tea ■ Punch ■ Fresh Brewed Coffee

More Custom Brunch Packages Available Please Call Us Today!!!



Cocktail Packages

The Hors D'oeuvres Buffet I - \$ 21.50 pp

☞ Choose ONE From Section 1 AND Choose TWO From Section 2 ☞

The Hors D'oeuvres Buffet II - \$ 25.00 pp

☞ Choose TWO From Section 1 AND Choose FOUR From Section 2 ☞

Service on clear acrylic ware - 7.5 inch Plates

INCLUDES

Fresh Fruit Display ■ Vegetable Crudités ■ Cheese Display w/ Assorted Crackers

SECTION 1

Mini Cheeseburger Sliders w/ Spicy Ketchup ■ Mini Roast Beef Sliders w/ BBQ Sauce
Penne Pasta & Chicken w/ Alfredo Sauce & Jull. Veggies ■ Artichoke & Spinach Dip w/ Chips
Ravioli In Tomato Cream Sauce ■ Spicy Jambalaya Rice w/ Veggies, Chicken OR Sausage

SECTION 2 - HORS D'OEUVRES

+++ASSORTED++++

Asst. Sausage Skewers w/ Dipping Sauces ■ Petite Quiche ■ Asian Dumplings w/ Dipping Sauce

+++BEEF+++

Meatballs (Sweet & Sour, Swedish OR BBQ) ■ Mexican Empanadas
Beef Fajita Quesadillas ■ Beef Franks in a Blanket ■ Jamaican Beef Patties
Tapas Style Beef Skewers ■ Beef Kabobs w/ Pineapple Teriyaki Glaze

+++CHICKEN+++

Pecan Kissed Chicken Tenders ■ Chicken Quesadillas
Pastry Shells Filled w/ Curried Chicken (cold) ■ Chicken Egg Rolls ■ Jerk Chicken Kebabs
Chicken Wings (Plain, BBQ, Teriyaki, Pineapple Jerk OR Hot)
Chicken Skewers w/ Thai Chili Sauce ■ Coconut Chicken ■ Mini Chicken Pot Pies

Chicken Satay (African Style w/ Ginger & Peanut Crust)
Santa Fe Lady's Purse (Filo Pastry Filled w/ Smoked Chicken & Veggies)

+++PORK+++

Cheddar & Bacon Stuffed New Potatoes ■ Thai Chili Pork Skewers
Pork Kebabs w/ Honey, Rosemary, & Orange Glaze

+++VEGETARIAN+++

Roasted Tomato Bruschetta ■ Spanakopita [Spinach & Feta In Filo Triangle]
Baked 1/4 Artichoke Heart Rolled in Parmesan & Bread Crumbs ■ Mushroom Lady's Purse
Mushroom Caps Stuffed w/ Spinach & Feta ■ Caponata Cup [Egg Plant & Tomato In Pastry Cup]

+++ SEAFOOD+++

Salmon Croquettes ■ Seafood Cakes + \$ 1.05 pp ■ Crawfish Quesadilla + \$ 1.05 pp
Mini Shrimp Pot Pies + \$ 1.50 ■ Coconut Shrimp + \$ 1.65 pp ■ Premium Crab Cake + \$ 1.85 pp
Pecan Shrimp Skewer + \$ 1.65 pp ■ Coconut Lobster Skewers + \$ 4.25 pp

+++ PREMIUM OPTIONS [Please Add An Additional \$ 3.95 pp] +++
And Add ONE Chef Per 100 Guests At An Additional \$125.00 + Per Chef

Creole Shrimp & Grits *Served In Shot Glasses* ■ BBQ Shrimp Martinis Louisiana Style
Peppered Beef Tenderloin w/ Provolone & Bleu Cheese Sauce on Crostini
Beef Tenderloin Carpaccio w/ Roasted Pepper Aioli ■ Mini Crab Tostadas w/ Sautéed Veggies
Creamy Lobster w/ Roasted Veggies In Puff Pastry Cups
Spicy Curried Thai Beef OR Chicken *Served In Asian Spoons* ■ Shrimp Ceviche - *Served In Shot Glasses*

BEVERAGES PLEASE CHOOSE ONE

Unsweetened Tea w/ Lemons & Sweeteners ■ Non Alcoholic Mimosa Punch
Passion Fruit OR Raspberry Tea ■ Regular OR Raspberry Lemonade

Cocktail Delights - \$29.95 pp

Service on fine china [200 guests minimum For Above Pricing]

Hors D'oeuvres Passed on Silver Trays

Spicy New Orleans BBQ Shrimp Martinis, Coconut Lobster Ceviche Shooters
Seafood Dumplings, Crab Stuffed Mushrooms, Bacon Wrapped Scallops, Crab Cakes

Hors D'oeuvres Station

Sirloin Sliders w/ Horseradish Crème & BBQ Sauce OR Cheeseburger Sliders w/ Jalapeno Ketchup
Beef Kebabs ■ Mini Quiches ■ Chicken Kebabs ■ Pecan Chicken Tenders

French Country Station

Fresh Seasonal Fruit w/ Raspberry Crème ■ Crudités w/ Dip
Imported & Domestic Cheeses w/ Assorted Fancy Crackers
Salmon Mousse w/ Toasted Rounds OR Spinach & Artichoke Dip w/ Chips

Pasta Sauté Primavera Station

Penne Pasta & Alfredo Sauce w/ an Assortment of Seasonal Vegetables

Beverages Please Choose ONE

Unsweetened Tea w/ Lemons & Sweeteners ■ Non Alcoholic Mimosa Punch
Passion Fruit OR Raspberry Tea ■ Regular OR Raspberry Lemonade



Reception Packages Are Served on 9 1/2 inch Plates
\$1.75 per person for each additional salad.
\$3.75 per person for each additional entrée.
\$6.95 per person for each additional station.

ΔRequires Attendant.

Reception Packages

The Emerald Reception - \$27.95 pp

Service on Fine China w/ 150 Guests or More

Pre Reception [served on clear disposable ware]

Pineapple Tree & Fresh Fruit Display w/ Raspberry Crème

Vegetable Cornucopia Display w/ Herb Ranch Dip

Imported & Domestic Cheese Display w/ Assorted Crackers

Main Reception

Salad Presentation - Fresh Garden Salad & Choice of 2 Dressings

Δ**Choice of One Standard Flambé** w/ Gulf Shrimp [See Pg 16]

Δ**Choice of One Standard Carving Station** [See Pg 13] & Dinner Rolls

Non Alcoholic Mimosa Punch OR Tea & Fresh Brewed Coffee

The Platinum Reception - \$31.95 pp

Free Ice Sculpture & Service on Fine China w/ 200 Guests or More

Pre Reception [served on clear disposable ware]

Pineapple Tree & Fresh Fruit Display w/ Chocolate Fondue or Raspberry Crème

Vegetable Cornucopia Display w/ Herb Ranch Dip

Imported & Domestic Cheese Display w/ Assorted Crackers

Cheese Torte w/ Toasted Rounds

Gourmet Cheese Dip OR Spinach Dip w/ Tortilla Chips

Your Choice of **FOUR Passed Hors d'oeuvres** (priced \$ 1.69 or less)

Main Reception

Salad Presentation - Fresh Garden Salad & Choice of 2 Dressings

Δ**Choice of One Flambé or Sauté Station** w/ Gulf Shrimp [See Pg 16]

Δ**Choice of One Standard Carving Station** [See Pg 13] & Rolls

Non Alcoholic Mimosa Punch, Iced Tea & Fresh Brewed Coffee

The Grande Reception - \$39.95 pp

Free Ice Sculpture & Service on Fine China w/ 200 Guests or More

Pre Reception [served on clear disposable ware]

Pineapple Tree OR Fresh Breads Display

Seasonal Fresh Fruit w/ Chocolate Fondue OR Raspberry Crème

Cheese Torte w/ Toasted Rounds ■ **Crudités Display** w/ Herb Ranch Dip

Imported & Domestic Cheese Display w/ Assorted Crackers

Spinach & Artichoke Dip OR Gourmet Cheese Dip w/ Tortilla Chips

Your Choice of **Three Passed Hors d'oeuvres** (priced \$ 1.69 or less)

Main Reception [served on fine china]

Salad Presentation - Mixed Greens w/ Assorted Dressings & Croutons

Fresh Tossed Caesars Salad ■ **Potato Salad OR Carrot Salad**

Δ**Choice of One Standard Flambé or Sauté Station** w/ Gulf Shrimp [See Pg 16]

Δ**Standard Carving Station** w/ Two Meats [See Pg 13]

Seafood Station w/ Boiled Shrimp Presentation w/ Cocktail Sauce

Smoked Salmon w/ Condiments

Non Alcoholic Mimosa Punch, Iced Tea & Fresh Brewed Coffee



\$1.75 per person for each additional salad.
\$3.75 per person for each additional entrée.

Banquet Packages

The Sweetwater - \$22.95 pp

Service on disposable ware

One Entrée ■ Two Sides ■ Garden Salad w/Dressing ■ Rolls w/Butter ■ Punch or Tea

The Bayou Star I - \$27.95 pp

Service on fine china, flatware & stemware [150 guests minimum]

Pre Reception:

Pineapple Fruit Tree ■ Fresh Fruit Display ■ Vegetable Display
Imported & Domestic Cheese Display w/ Assorted Crackers

Main Reception:

One Entrée ■ Two Sides ■ Garden Salad w/ Dressing
Assorted Dinner Rolls w/ Butter ■ Punch or Tea & Coffee

The Bayou Star II - \$29.95 pp

Service on fine china, flatware & stemware [150 guests minimum]

Pre Reception:

Pineapple Fruit Tree ■ Fresh Fruit & Vegetable Display
Imported & Domestic Cheese Display w/ Assorted Crackers

Main Reception:

One Entrée ■ Two Sides ■ Garden Salad w/ Dressing
ΔChoice of One Standard Carving Station [See Pg 13]
Assorted Dinner Rolls w/ Butter ■ Punch or Tea & Coffee

The Deluxe Banquet - \$36.95 pp

Free Ice Sculpture & Service on fine china [200 guests minimum]

Pre Reception:

Pineapple Fruit Tree ■ Fresh Fruit Display ■ Vegetable Display
Imported & Domestic Cheese Display w/ Assorted Crackers
Your Choice of Two Passed Hors d'oeuvres (priced \$ 1.69 or less)

Main Reception:

ΔChoice of One Standard Carving Station [See Pg 13] ■ One Entrée ■ Two Sides
ΔPasta Sauté Station w/ Penne Pasta, Julienne Veggies & Sauce
Fresh Tossed Salad ■ Assorted Dinner Rolls w/ Butter
Non Alcoholic Mimosa Punch, Tea & Fresh Brewed Coffee

The Diamond Banquet - \$42.95 pp

Free Ice Sculpture & Service on fine china [200 guests minimum]

Pre Reception:

Pineapple Fruit Tree ■ Fresh Fruit Display ■ Vegetable Display
Imported & Domestic Cheese Display w/ Assorted Crackers
Three Hors D'oeuvres Passed Butler Style (priced \$ 1.69 or less)

Main Reception:

ΔCarved Roast Beef Au Jus, ■ Two Entrées ■ Three Sides
ΔPasta Sauté Station w/ Jumbo Shrimp, Julienne Veggies & 1 Sauce
Salad Presentation - Garden Salad & Assorted Dressings, Tossed Caesars Salad, Carrot Salad
Assorted Dinner Rolls w/ Butter ■ Punch, Tea & Coffee

Banquet Packages Are Served on 10.5 inch Plates

Δ Requires one Attendant.



\$1.75 per person for each additional salad.
\$3.75 per person for each additional entrée.

Seated Dinners

Seated Dinner I - \$29.95 pp

Service on fine china [100 guests minimum]

One Entrée ■ Two Sides ■ Plated Salad ■ Dinner Rolls w/ Butter ■ Punch or Tea

Seated Dinner II - \$35.95 pp

Service on fine china [200 guests minimum]

Pre Reception: Choice Of One

Fresh Fruit & Vegetable Display, Imported & Domestic Cheese Display w/ Assorted Crackers
OR 4 Passed Hors D'oeuvres OR Plated Desert

Main Dinner

One Entrée ■ Two Sides ■ Plated Salad w/ Dressing
Assorted Dinner Rolls w/ Butter ■ Punch or Tea & Coffee

Seated Dinner III - \$40.95 pp

Service on fine china [200 guests minimum]

Pre Reception: Choice Of One

Fresh Fruit & Vegetable Display, Imported & Domestic Cheese Display w/ Assorted Crackers
AND 2 Passed Hors D'oeuvres

Main Dinner

Two Entrées ■ Two Sides ■ Plated Salad w/ Dressing
Assorted Dinner Rolls w/ Butter ■ Punch or Tea & Coffee



Dips & Tortes

Dips & Tortes Serve 20 to 25 Guests w/ additional food items

C h e e s e

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|--|----------|
| Cheddar Cheese Torte topped w/ Raspberry (Served w/ Assorted Crackers) | \$ 25.99 |
| Pesto w/ Feta or Sundried Tomato Torte (Served w/ Assorted Crackers) | \$ 31.99 |
| Goat Cheese & Bacon Torte (Served w/ Assorted Crackers) | \$ 31.99 |
| Nacho Cheese Dip (Served w/ Tortilla Chips) | \$ 31.99 |

P o u l t r y

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| Chicken Liver Pâté (w/ Crackers, Sliced French Bread & Pumpermickel Triangles) | \$ 63.99 |
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S e a f o o d

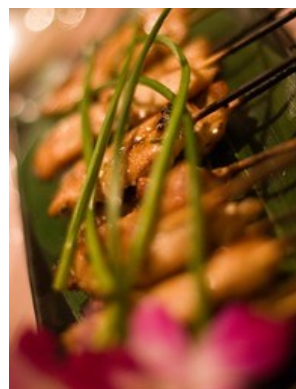
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| Tuna Salad (served w/ assorted Breads & Crackers) | \$ 44.99 |
| Warm Crab & Shrimp Dip (served w/ Puff Pastry Cups) | \$ 63.99 |
| Seafood Salad (served w/ Crackers & French Bread Rounds) | \$ 63.99 |
| Salmon Mousse Mold (served w/ Toasted Rounds or Assorted Crackers) | \$ 63.99 |
| Coquilles St Jacques - Scallops & Mushrooms In Cream (w/ Mini Bouchees) | \$ 102.99 |

V e g e t a b l e

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| Traditional OR Tropical Fruit Salsa (served w/ Tortilla Chips) | \$ 44.99 |
| Guacamole Dip (served w/ Tortilla Chips) | \$ 44.99 |
| Warm Spinach & Artichoke Dip (served w/ Mini Bouchees) | \$ 63.99 |
| Cucumber Tzatziki or Hummus Dip (served w/ Pita Chips) | \$ 63.99 |
| Caponata - Tomatoes, Egg Plant & Olives (served w/ French Bread) | \$ 63.99 |
| Sundried Tomato & Garlic Dip (served w/ French Bread) | \$ 63.99 |



Hors D'oeuvres



Hors D'oeuvres

B e e f

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|---|---------|
| Meatballs (<i>Sweet & Sour, Swedish, Curry OR Smoked</i>) | \$ 1.00 |
| Beef Fajita Quesadillas | \$ 1.25 |
| All Beef Franks in a Blanket | \$ 1.25 |
| Jamaican Beef Patties (<i>Spicy Ground Beef in Curry Crust</i>) | \$ 1.35 |
| Mexican Empanadas | \$ 1.70 |
| S W Spring Roll (<i>Stuffed w/ Chorizo Sausage</i>) | \$ 1.70 |
| Cheeseburger Sliders w/ Jalapeno Krtchup | \$ 1.70 |
| Mongolian Beef Sticks w/ Tangerine Dipping Sauce | \$ 1.70 |
| Tapas Style Beef Brochette | \$ 1.70 |
| Beef Brochette w/ Pineapple Teriyaki Glaze | \$ 1.70 |
| Roast Beef Sliders w/ Horseradish Crème Sauce | \$ 1.70 |
| Beef Tenderloin Kabobs w/ Horseradish Crème | \$ 2.50 |
| Mini Beef Wellingtons [Beef Tenderloin In Puff Pastry] | \$ 2.75 |
| Beef Tenderloin Carpaccio w/ Roasted Pepper Aioli | \$ 3.75 |
| Peppered Beef Tenderloin w/ Bleu Cheese Sauce on Crostini | \$ 3.75 |
| Mini Glazed Baby Back Ribs | \$ 2.30 |

P o u l t r y

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| Chicken Quesadillas | \$ 1.25 |
| Chicken Egg Rolls | \$ 1.25 |
| Chicken Wings (<i>BBQ, Teriyaki, Pineapple Jerk OR Hot</i>) | \$ 1.70 |
| Chicken Empanadas | \$ 1.70 |
| Chicken Pineapple Skewers w/ Plum Sauce | \$ 1.70 |
| Chicken Roulades [<i>w/ Cream Cheese & Flour Tortilla Pin Wheel</i>] | \$ 1.70 |
| Blackened Chicken Strips (<i>w/ Creole Marmalade</i>) | \$ 1.70 |
| Pecan Kissed Chicken Tenders (<i>w/ Mango Chutney</i>) | \$ 1.70 |
| Jerk Chicken Kebabs | \$ 1.70 |
| Chicken Sate (<i>Pineapple Teriyaki or Tangy BBQ Sauce Glazed</i>) | \$ 1.70 |
| Chicken Suya (<i>African Style w/ Ginger & Peanut Crust</i>) | \$ 1.70 |
| Lemon Grass & Ginger Chicken Skewers | \$ 1.70 |
| Saltimbocca (Chicken Wrapped in Prosciutto) | \$ 1.70 |
| Pastry Shells (<i>Filled w/ Curried Chicken</i>) (<i>cold</i>) | \$ 1.70 |
| Santa Fe Lady's Purse (<i>filled w/ Smoked Chicken & Vegetables</i>) | \$ 1.70 |
| Tandori Chicken Skewers | \$ 1.70 |
| Chicken & Jalapeno Wrapped In Bacon | \$ 2.00 |
| Angel Wings (<i>Ponzu Glaze, BBQ, Pineapple Jerk OR Hot</i>) | \$ 2.00 |
| Chicken Pot Pie w/ Carrots & Peas In Pastry Cups | \$ 2.00 |
| Quail Legs (<i>w/ a Ginger Orange Glaze</i>) | \$ 2.50 |

V e g e t a b l e

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| Spanakopita (<i>Fillo Triangle filled w/ Spinach & Feta Cheese</i>) | \$ 1.25 |
| Roasted Tomato Bruschetta | \$ 1.25 |
| Spicy Vegetable Samosas w/ Dipping Sauce | \$ 1.70 |
| Fried Vegetable Spring Rolls w/ Peanut Sauce | \$ 1.70 |
| Baked 1/4 Artichoke Heart [Rolled in Parmesan & Panko] | \$ 1.70 |
| Vegetable Pot Stickers w/ Soy Dipping Sauce | \$ 1.70 |
| Wild Mushroom Lady's Purse | \$ 1.70 |
| Mushroom Caps Stuffed w/ Spinach & Feta | \$ 1.70 |
| Caponata Cup [<i>Roasted Egg Plant & Tomato In Pastry Cup</i>] | \$ 1.70 |
| Sweet Potato Skewers w/ Blue Cheese Sauce | \$ 2.00 |
| Caramelized Apple & Pecan Bites w/ Blue Cheese | \$ 2.00 |
| Fire Roasted Vegetable Tart | \$ 2.00 |
| Cold Vegetable Spring Rolls w/ Peanut Sauce | \$ 3.25 |

S e a f o o d

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| Salmon Croquettes (<i>w/ Tartar Sauce</i>) | \$ 1.70 |
| Spicy Crawfish Cakes (<i>w/ Remoulade Sauce</i>) | \$ 2.00 |
| Cucumber Rounds Stuffed w/ Seafood Mousse (<i>cold</i>) | \$ 2.00 |
| Bacon Wrapped Scallops | \$ 2.00 |
| Crab Stuffed Mushrooms (<i>hot or cold</i>) | \$ 2.00 |
| Crispy Shrimp Roll (<i>Tail on Shrimp wrapped in Rice Paper</i>) | \$ 2.00 |
| Crawfish OR Shrimp Quesadillas | \$ 2.00 |
| Shrimp & Boursin Cheese Lady's Purse | \$ 2.00 |
| Coconut Shrimp Skewers | \$ 2.50 |
| Andouille & Shrimp Skewers (<i>w/ Cajun Lime Glaze</i>) | \$ 2.50 |
| Tapas Style Shrimp & Sausage Kebab w/ Cilantro Glaze | \$ 2.50 |
| Premium Crab Cakes (<i>w/ Spicy Remoulade or Cocktail Sauce</i>) | \$ 2.50 |
| Shrimp wrapped in Snow Peas (<i>cold</i>) | \$ 2.95 |
| Shrimp Ceviche Shooters <i>w/ Tomato Gazpacho (cold)</i> | \$ 3.90 |
| Fire Roasted Shrimp, Fennel & Chèvre on an Artichoke Leaf | \$ 3.90 |
| BBQ Shrimp Louisiana Style Martinis [<i>w/ Creole Broth</i>] | \$ 3.90 |
| Creole Shrimp & Grits <i>In Shot Glasses</i> | \$ 3.90 |
| Mini Lump Crab Tostadas <i>w/ Onions, Tomato, Cilantro, Lime</i> | \$ 4.50 |
| Marinated Crab Fingers (<i>cold</i>) | \$ 4.50 |
| Coconut Lobster Skewers | \$ 6.75 |

P o r k

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| Egg Rolls (<i>w/ Plum Sauce</i>) | \$ 1.25 |
| Pork Kebabs w/ Honey, Rosemary, & Orange Glaze | \$ 1.70 |
| Prosciutto Wrapped Melon (<i>cold</i>) | \$ 2.25 |
| Prosciutto Wrapped Asparagus (<i>cold</i>) | \$ 2.50 |

L a m b

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| Roasted Lamb Skewers w/ Creamy Cucumber Dip | \$ 2.75 |
| Herb Crusted Lamb Chops w/ Mint Dip | \$ 6.50 |

C h e e s e

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| Black Bean & Three Cheese Quesadillas | \$ 1.00 |
| Feta & Sundried Tomato in Fillo | \$ 1.70 |
| Cheddar & Bacon Stuffed New Potatoes | \$ 1.70 |
| Mini Bouchees Filled w/ Wild Mushroom & Brie (<i>cold</i>) | \$ 2.00 |
| Savory Stuffed Crepes (<i>w/ salmon or herb cream cheese</i>) (<i>cold</i>) | \$ 2.00 |

A s s o r t e d

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| Assorted Sausage Skewers (<i>w/ Dipping Sauces</i>) | \$ 1.25 |
| Asian Dumplings ~ Shoa Mai (<i>w/ Dipping Sauces</i>) | \$ 1.50 |
| Assorted Petite Quiche | \$ 1.25 |
| Lumpia Spring Roll w/ Hoisin Sauce | \$ 2.00 |
| Finger Sandwiches | \$ 3.00 |
| Chefs Choice Assorted Fancy Canapés | \$ 4.50 |

\$1.75 per person for each additional salad.
\$3.75 per person for each additional entrée.

Salads & Entrées

Salads

\$1.75 per person for each additional salad.

\$3.75 per person for each additional entrée.



Garden Salad w/ choice of Ranch, Honey Mustard, Italian, French or Blue Cheese Dressing

Fresh Tossed Caesars Salad w/ Crisp Romaine, Herb Croutons & Parmesan Cheese

Greek Salad - Mixed Greens, Tomatoes, Cucumber, Olives & Feta Cheese **+\$ 1.75 pp**
w/ Our Greek Feta Dressing

The Italian - Crisp Romaine, Tomatoes, Onions, Mozzarella, Pepperoncini **+\$ 1.75 pp**
w/ Sweet Italian Croutons & Italian Vinaigrette

Spinach Salad w/ Sliced Eggs & Tomato, Sliced Onions w/ Bacon Vinaigrette **+\$ 1.75 pp**

Oriental Salad - Mixed Greens, Tomatoes, Orange Sections **+\$ 1.75 pp**
w/ Fried Wontons & Ginger Sesame Dressing

Mixed Green Salad w/ Asparagus Tips, Goat Cheese, Cherry Tomatoes **+\$ 1.75 pp**

The Californian - Mixed Greens, Tomatoes, Cucumber **+\$ 1.75 pp**
w/ Strawberries, Caramelized Nuts, Parmesan & Balsamic Vinaigrette

The Southwest - Mixed Greens, Tomatoes, Tortilla Strips, Roasted Corn **+\$ 1.75 pp**
w/ Creamy Cilantro Dressing

The French Quarter - Mixed Greens, Tomatoes, Caramelized Walnuts **+\$ 1.75 pp**
w/ Blue Cheese Crumbles & Meyer Lemon Vinaigrette

Salad Station - +\$ 2.75 pp

Mixed Greens OR Chopped Romaine with Assorted Toppings

Tomatoes, Cucumbers, Carrots, Broccoli, Olives, Caramelized Nuts. Croutons, Diced Bacon
Chopped Eggs, Strawberries, Cheddar, Parmesan, Feta Cheese. Fried Wontons OR Tortilla Strips
w/ Choice of 3 Dressings -

Ranch, Caesars, Honey Mustard, Italian, French, Balsamic Vinn., Citrus Vinn., or Blue Cheese Vinn.

Entrees ~ Beef

Beef Bourguignon w/ Red Wine Sauce, Shallots, Carrots & Tomatoes

Swiss Steak (Thin Sliced Sirloin w/ Herb & Mushroom Gravy)

Sliced Herb Crusted Roast Beef w/ Au Jus [50 Guest Increments]

Beef Tips Marsala ■ **Baked Ziti Puntanescce** ■ **Sliced BBQ Brisket**

Beef Enchiladas ■ **Teriyaki Steak** (Sliced & Drizzled w/ Teriyaki Sauce)

Brazilian Sliced Flank Steak w/ Chimichurri Sauce **+\$ 1.90 pp**

Flat Iron Steak w/ Cherry Merlot Reduction **+\$ 2.75 pp**

Oxtails in Rich Gravy **+\$ 4.75pp** ■ **Flat Iron Steak** w/ Cherry Merlot Sauce **+\$ 3.25pp**

Braised Short Ribs w/ Syrah Butter Sauce **+\$ 9.25pp**

Roast Prime Rib w/ Horseradish Cream **+\$ 9.25 pp** ■ **Rib Eye** w/ Shitake Wine Sauce **+\$ 9.25 pp**

Peppercorn Crusted Filet Mignon w/ Demi Glaze **+\$ 9.50 pp**

Veal Marsala w/ Wild Mushrooms **+\$ 9.95 pp**

Entrees ~ Lamb

Roasted & Sliced Lamb w/ Melted Onion Sauce **+ 6.95pp**

Rosemary Scented Lamb Chops w/ Mint Sauce **+ 10.25pp**

Entrees ~ Pork

Smothered Pork Chops in Apple Smoked Bacon Gravy

Broiled Pork Chops w/ Caramelized Onions & Roasted Squash

Sliced Roast Porkloin w/ Ancho Chile Cream ■ **Cajun Stuffed Boudin Pork Chops** **+\$ 2.25pp**

Entrees ~ Vegetarian

Stuffed Roasted Portabella w/ Spinach & Caramelized Veggies

Grilled Vegetables ■ **Eggplant Parmesan** w/ Marinara Sauce

Vegetarian Lasagna Layers of Pasta & Roasted Vegetables w/ Tomato Cream OR Marinara Sauce

Spinach Enchiladas w/ S.W. Cream Sauce

Roasted Vegetable Paella ■ **Veggie Shepherd's Pie**

Stuffed Pasta Shells w/ Sautéed Spinach & Ricotta Cheese



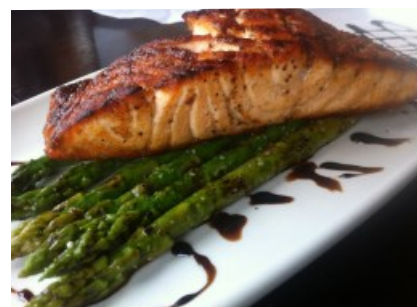
Entrées

\$3.75 per person for each additional entrée.

Entrees ~ Poultry

\$3.75 per person for each additional entrée.

- Chefs Special Herb Infused Roast Bone In Chicken French** Bistro Style
Chicken Provenance Herb Crusted w/ Carrot Infused Butter Sauce
Pecan Crusted Chicken w/ Six Pepper Sauce
Chicken Supreme w/ Creamy Mushroom Sauce ■ **Chicken Marsala** w/ Mushroom Wine Sauce
Chicken Olympia w/ Honey Balsamic Roasted Tomatoes & Feta Cheese
Chicken Veracruz w/ Tortilla Crust & Chipotle Orange Sauce
Homestyle Baked Chicken ■ **Smoothed Chicken** w/ Southern Style Gravy
Caribbean Chicken w/ Pineapple Jerk Sauce
Chicken Enchiladas ■ **Chicken Picatta** w/ Capers & Lemon Butter Sauce
Chicken Parmesan w/ Marinara Sauce ■ **Bayou Chicken** w/ Bak Beer Cheese Sauce
Champagne Creole Chicken w/ Creole Crushed Tomato Sauce
Crunchy Walnut Chicken w/ Roasted Corn Sauce ■ **Roast Turkey Breast** w/ Gravy
Thai Chicken w/ Pineapple, Coconut Curry Sauce
Chicken Kebabs w/ Caramelized Onions + \$ 2.75 pp
Chicken Pilard Stuffed w/ Chèvre & Sundried Tomatoes + \$ 2.75 pp
Spinach & Wild Mushroom Stuffed Chicken Breast + \$ 2.50 pp
Poblano Peppers Stuffed w/ Chicken in an Ancho Chile Cream Sauce + \$ 3.75 pp
Fin Herb Crusted Roasted Cornish Hen + \$ 3.75 pp
Chicken Oscar w/ Asparagus, Artichoke & Crab in a Butter Sauce + \$ 5.25 pp
Citrus Glazed Quail w/ Ginger Armagnac Sauce + \$ 6.39 pp
Roast Duck w/ Herb Au Jus & Caramelized Onion market Sliced Pheasant Au Jus D' Porto market price



Entrees ~ Seafood

- Tilapia** w/ Light Cream Sauce ■ **Tilapia** w/ Herb Wine Sauce
Tortilla Crusted Tilapia w/ Cilantro Cream Sauce
Baked Fish Almondine w/ Tarter Sauce
Fried Catfish w/ Cocktail OR Tarter Sauce + \$ 1.75 pp ■ **Crawfish Etoufee** + \$ 1.75 pp
Blackened Catfish Topped Caramelized Onions & Bell Peppers + \$ 1.75 pp
Grilled Fish Tacos w/ Diced Tomatoes & Caramelized Onions Fresh Cilantro + \$ 2.95 pp
Potato Crusted Salmon w/ Roasted Pepper & Champagne Crème Sauce + \$ 3.25 pp
Sesame Crusted Salmon w/ Teriyaki Sauce + \$ 3.25 pp
Broiled Salmon w/ Creamy Dill Sauce + \$ 3.25 pp
Broiled Halibut w/ Cilantro Sauce + \$ 5.25 pp
Three Peppercorn Crusted Tuna w/ Tequila Brue Blanc + \$ 5.25 pp
Seared Tuna w/ Citrus & Saffron Butter Sauce + \$ 5.75 pp
Fried Tender Gulf Shrimp w/ Tarter & Cocktail Sauce + \$ 6.50 pp
BBQ Shrimp New Orleans Style + \$ 7.75 pp
Snapper Alexander w/ Shrimp & Scallop in Cream Sauce + \$ 8.95 pp
Roasted Snapper w/ Tomato Confit + \$ 8.95 pp
Pistachio Crusted Snapper w/ Curry Sauce + \$ 8.95 pp
Snapper Pontchartrian w/ Artichoke & Seafood Brown Butter Sauce + \$ 8.95 pp
Lump Crab Cake w/ Homemade Tarter Sauce + \$ 8.95 pp
Lobster Tail w/ Drawn Butter market price
Half Lobster Tail w/ Crab Meat Stuffing market price



Sides, Bread, & Soups

\$1.75 per person for each additional side.

Sides~ Starch

Penne Pasta w/ Alfredo ■ Bow Tie Pasta w/ Pesto ■ Vegetables & Olive Pasta Salad (c)
Confetti Rice ■ Broccoli Rice Casserole ■ Steamed Rice ■ Coconut Rice
Rice & Peas (Caribbean Style) ■ Spicy Jambalaya Rice ■ Creole Rice w/ Smoked Sausage
Wild Rice Pilaf w/ Sundried Cranberries ■ Asian Fried Rice w/ Diced Vegetables
Potato Salad ■ Herb & Garlic Mashed Potatoes ■ Potatoes Au Gratin ■
Lemon & Herb Roasted New Potatoes ■ Creamy Dill Red Skin Potato Salad (c)
Roasted Acorn Squash ■ Glazed Sweet Potato ■ Cornbread Dressing ■ Mac & Cheese
Basmati Rice w/ Peas & Almonds + \$ 0.95 pp ■ Wild Mushroom Polenta + \$ 0.95 pp
Pork Boudin + \$ 0.95 pp ■ Fried Sweet Plantains + \$ 0.95 pp
Cheddar Cheese Spoon Bread + \$ 0.95 pp
Sweet Potato Gratin w/ Roasted Pecan + \$ 0.95 pp ■ Smoked Sausage Jambalaya Rice + \$ 0.95 pp
Risotto w/ Saffron & Drunken Raisins + \$ 0.95 pp



Sides ~ Vegetables

Spicy Black Beans ■ BBQ Beans ■ Red Beans Louisiana Style
Squash Medley ■ Buttered Peas ■ Glazed Carrots ■ Cole Slaw ■ Curried Corn
Cauliflower w/ Citrus Gremolata ■ Texas Caviar [3 Bean Salad] (c)
Marinated Mushrooms (c) ■ Creamed Spinach ■ Sautéed Spinach
Seasoned Green Beans ■ Green Beans Almondine ■ Stir Fry Vegetables
Vegetable Normandy ■ Steamed Broccoli ■ Green Beans & Baby Carrots
Singapore Slaw w/ Creamy Asian Dressing ■ Pan Fried Cabbage w/ Smoked Bacon
Succotash w/ Diced Yellow Squash, Zucchini, Onions, Red Bell Peppers, Sweet Corn
Ratatouille + \$ 0.95 pp ■ Asparagus w/ Citrus Dressing + \$ 1.95 pp
Julienne Vegetables w/ Zucchini, Yellow Squash, Green Beans, Red Bell Peppers, Onions + \$ 0.95 pp
Haricots Verts & Portobello Mushrooms + \$ 0.95 pp
Grilled Veggies w/ Zucchini, Yellow Squash, Green Beans, Red Bell Peppers, Carrots, Mushrooms + \$ 1.25 pp
Asparagus w/ Sundried Tomato Vinn. + \$ 1.25 pp ■ Grilled Spicy Thai Bok Choy + \$ 1.25 pp



Breads

Assorted Dinner Rolls ■ Wheat Rolls ■ Sweet Rolls ■ Cornbread
Artisan Rustic Dinner + \$ 0.95 pp ■ Herb & Sour Cream Biscuits + \$ 0.95 pp
Garlic Bread + \$ 0.55 pp ■ Jalapeno & Cheddar Corn Muffins + \$ 0.95 pp



Soups \$ 3.95 pp

Chicken Noodle Soup ■ Chicken, Vegetable & Rice ■ Vegetable Soup
Baked Potato Soup ■ Tortilla Soup ■ Thai Coconut & Lemon Grass
Potato & Leek ■ Spicy Corn Chowder ■ Tomato & Basil Bisque
Chicken & Sausage Gumbo ■ Vegetarian Minestrone ■ Spicy Black Bean Soup
Tomato & Cucumber Gazpacho
Seafood Gumbo + 1.75 pp ■ Seafood Bisque + 1.75 pp ■ French Onion + 1.95 pp



Carving Stations

△ Carving Stations - \$3.50 pp

Served W/ Appropriate Breads

Slow Smoked Brisket *(served Spicy Honey BBQ Sauce)*

Top Round of Beef *(served w/ Au Jus, Horseradish Cream & Ancho Chili BBQ Sauce)*

Steamship of Beef - 250 Guests Minimum
served w/ Au Jus, Horseradish Cream & Ancho Chili BBQ Sauce

Herb Crusted Pork Loin
served w/ Mango Habreño Sauce & Raspberry Chipotle Sauce

Pork Loin - Stuffed w/ Sundried Cranberries & Wild Rice
served w/ Port Wine & Mushroom Sauce

Pork Loin - Stuffed W/ Spinach & Artichoke *served w/ Raspberry Chipotle Sauce*

Pork Loin - Stuffed W/ Italian Sausage *served w/ Tomato Confit*

Pork Loin - Stuffed W/ Chorizo Sausage *served w/ Ancho Chipotle Sauce*

Maple Crusted Ham *served w/ Cranberry Relish & Pineapple Mustard*

Roast Texas Tom Turkey *served w/ Herb Gravy & Cranberry Relish*

Cajun Fried Turkey *served w/ Red Eye Gravy*

Spicy Roasted Turkey Asado *served w/ Cilantro & Melted Onion Sauce*

△ Premium Carving Stations

Served W/ Appropriate Breads

Smoked Salmon - \$ 6.95 pp
served w/ Chopped Eggs, Capers, Cream Cheese, Red Onions

Whole Roasted Salmon - \$ 6.95 pp
served w/ Lemon Vinaigrette & Cucumber & Dill Cream

Herb Crusted Lamb - \$ 8.95 pp
served w/ Fresh Mint Pesto & Pineapple Dijon Mustard

Roasted Lamb Asada - \$ 8.95 pp
served w/ Cilantro & Melted Onion Sauce

Roast Prime Rib of Beef - \$ 9.25 pp
served w/ Au Jus & Horseradish Cream.

Beef Tenderloin - \$ 9.25 pp
served w/ Shallots & Fin Herbs Au Jus & Horseradish Cream



△ Requires one Attendant.



Must be Accompanied by Other Menu Selections.
Prices are Per Person. Based on 75 Guests or more.
△Requires Attendant.

Buffet Presentations

Fresh Fruit Display - \$3.25 pp

Cascading out of Baskets, Tiered Display on Marble or on Silver Platters

Fresh Fruit & Vegetable OR Cheese Display - \$3.95 pp

Cascading out of Baskets, Tiered Display on Marble or on Silver Platters

Pineapple Fruit Tree Display - \$4.25 pp

Seasonal Fresh Fruit w/ Raspberry Creme or Chocolate Fondue

Fresh Fruit Vegetable & Cheese Display - \$5.25 pp

Cascading out of Baskets, Tiered Display on Marble or on Silver Platters

French Country Station - \$6.45 pp

Assorted Imported & Domestic Display of Cheeses, Savory Cheese Torte topped w/ Raspberry Brie Stuffed w/ Imported Fruit Preserves, Seasonal Crudities Cornucopia Display w/ Ranch Dip
Fresh seasonal Fruit Display w/ Raspberry Crème or Chocolate Fondue., Spinach & Artichoke Dip
An assortment of Crackers, Chips, Breads & Herb Toasts

△ Mashed Potato Bar - \$5.75 pp

Seasoned Fluffy Mashed New Potatoes w/ an Assortment of Toppings
Bacon, Chives, Assorted Shredded Cheeses, Sour Cream, Horseradish Cream
Whipped Sweet Potatoes w/ an Assortment of Toppings ~ Brown Sugar, Cinnamon, & Seasoned Nuts

△ Burger Bar - \$5.75 pp

Juicy All Beef Burgers OR Grilled Chicken Breast
Assorted Buns w/ an Assortment of Toppings
Lettuce, Tomato, Onions, Bacon, Sliced Cheese, Ketchup, Mayonnaise, Mustard, Pickles
Optional [\$.75 pp] - Sautéed Mushrooms, Grilled Onions, Chipotle Mayo, Jalapeno Ketchup

△ Gumbo Station - \$5.75 pp

Smoked Sausage & Chicken w/ Steamed Rice
Homemade Gumbo - Roux Blended w/ Caramelized Onions, Celery, Bell Peppers
Optional - w/ Shrimp +\$2.25 pp

△ Cappuccino Station [100 Guests, \$1.50 For Each Added Guest]- \$475.00

Guest have options of Cappuccino, Latte, Espresso or Coffee in Regular or Decaf
W/ Four Flavors, Swiss Mocha, Hazelnut, Mandarin Orange & Vanilla
Chocolate Shavings, Biscotti's, Cinnamon, Sweeteners, Whipped Cream

Quesadilla Station - \$5.25 pp

Assorted Imported & Domestic Display of Cheeses, Savory Cheese Torte topped w/ Raspberry Brie Stuffed w/ Imported Fruit Preserves, Seasonal Crudities Cornucopia Display w/ Ranch Dip
Fresh seasonal Fruit Display w/ Raspberry Crème or Chocolate Fondue., Spinach & Artichoke Dip
An assortment of Crackers, Chips, Breads & Herb Toasts

The Greek Table - \$5.69 pp

Hummus, Tahini, Platters of Feta Cheese & Greek Olives, Tomatoes, Scallions
Stuffed Grape Leaves Tabbouleh on Baby Lettuce w/ Pita Bread & Spanakopita

The Grande Dessert Display - \$6.50 pp

Assorted Mini Tarts - Raspberry, Cream Cheese, Apricot Boat, Chocolate Dome Tart
Double Chocolate w/ Sugared Nuts, Lady Fingers, Almond Biscotti

Assorted Mini Cheese Cakes - Raspberry, Chocolate & NY Style

Assorted Desert Bites - Apple Crumb, Lemon Crumb, Chocolate Chunk Brownie
Chocolate Peanut Butter Stack, 7 Layer [White & Dark Chocolate, Coconut, Walnut, Butterscotch]
Toffee Caramel Oreo Brownie, Summerberry [Raspberries & Blueberries w/ White Chocolate]

Omelet Station - \$6.39 pp

Diced Onions, Tomatoes, Bell Peppers, Sliced Mushrooms, Diced Bacon, Ham, Sausage
Shredded Cheddar, Picante Sauce, Assorted Breads w/ Butter & Assorted Jellies.



Signature Cheese Display



Signature Spicy Boiled Shrimp



*Chocolate Fountain
Chocolate Dipped
Strawberries*



Pineapple Tree



Must be Accompanied by Other Menu Selections.
Prices are Per Person. Based on 75 Guests or more.
△Requires Attendant.

Buffet Presentations

The Antipasto Display - \$6.25 pp

Tomatoe & Mozzarella w/ Pesto, Grilled Zucchini & Eggplant, Marinated Peppers Assorted
Olives, Fresh Crudités w/ Tuna & Artichoke Tapanade, Sundried Tomato Roasted Garlic
Pesto, Assorted Cold Cuts, Cheeses & Italian Breads & Breadsticks

Mac & Cheese Bar - \$6.25 pp

Creamy Mac & Cheese w/ Toppings [Choose 2 Meats & 4 Standard Toppings]

Meats ~ Diced Sausage, Diced Chicken [Grilled Or Breaded], Diced Ham, Diced Tender Beef

Standard Toppings ~ Shredded Cheddar, Parmesan, Swiss, Scallions, Bacon Bits, Diced Tomatoes, Salsa
Caramelized Onions, Sautéed Mushrooms, Truffle Oil, Asparagus, Roasted Garlic - **Add Shrimp + 1.99 pp**

Bruschetta Bar - \$6.25 pp

Breads ~ Sliced French, Sweet Italian, Rosemary & Garlic Breads

Meats ~ Capricola, Prosciutto, Pepperoni, Mortadella Cheeses ~ Mozzarella, Parmisiano, Asiago, Pecorino

Other Toppings ~ Italian Bean Spread, Diced Tomatoes & Basil, Red Sauce, Olive Tapenade, Honey
Crushed Pepper Flakes, Diced Fresh Seasonal Fruit

△ Risotto Station - \$7.25 pp

Plain, Creamy OR Saffron Risotto w/ Condiments [Choose 2 Meats & 4 Standard Toppings]

Meats ~ Diced Chicken, Diced, Diced Tender Beef, Diced Ham, Diced Grilled Veggies

Standard Toppings ~ Basil Pesto, Shredded Cheddar OR Parmesan, Scallions, Bacon Bits, Diced Tomatoes
Caramelized Onions, Sautéed Mushrooms, Truffle Oil, Asparagus, Roasted Garlic - **Add Shrimp + 1.99 pp**

△ Avocado Bar - \$7.25 pp

Avocados w/ Toppings Spanish Rice, Roasted Corn, Black Beans, Diced Tequila Chicken, Diced Adobe Beef
Squash Succotash, Pico De Gallo, Shredded Cheese Blend - **Add Spicy Shrimp Ceviche + 1.99 pp**

Caribbean Martini Bar - \$7.25 pp

Generous Scoop of Jasmine Rice w/ Toppings Fried Plantain, Chopped Peanuts, Pineapple Chunks

Please Choose 2 - Pulled Angry Mango Pork, Chopped Jerk Chicken, Chicken Curry, Diced Slow Roasted Beef
Shrimp Coconut Curry + 1.99 pp

△ Zen Display - \$8.50 pp

Steamed Dumplings, Five Spice Prawns Skewers, Peanut Glazed Beef Skewers
Shredded Chicken & Vegetables w/ Noodles Rolled in Lettuce w/ Assorted Dipping Sauces

△ Sushi Display - \$9.50 pp

California Rolls, Spicy Salmon Maki Roll, Shrimp Tempura Roll, Unagi [Eel] Nigri Sushi
Vegetable Spring Roll & Chicken Spring Roll. [Raw Selection Available Call For Pricing]

Spanish Tapas Display - \$9.50 pp

Beef & Chicken Empanaditas w/ Spicy Dipping Sauce,
Beef Skewers w/ Caramelized Onions, Pork Medallions w/ Golden Raisins
Chicken Chunks w/ Diced Vegetables & Manchego Cheese, Seafood Saffron Rice

French Style Charcuterie Display - \$10.25 pp

Pâtés, Terrines & Gourmet Sausages of Wild Game, Salmon & Vegetables
w/ Dipping Sauces. Garnished w/ Cornichons & Edible Flowers.
Served w/ French Bread, Pumpkinnickel Triangles & Assorted Crackers.

Seafood Buffet Presentation - Market

Gulf Shrimp & Crab Legs w/ Lemon Wedges, Crab Cakes w/ Cocktail Sauce
Smoked Salmon w/ Capers Chopped Eggs, Cream Cheese, Sliced French Bread & Toast Points

△ Louisiana Style Fried Seafood Station - Market

Catfish, Crawfish, Crab Balls & Gulf Shrimp Fried Table Side
w/ Cocktail Sauce, Chefs Special Sauce & Remoulade Sauce
Dirty Rice & Sliced French Bread.

△ New England Style Seafood Station - Market

Clam Chowder, Scallops in Broccoli Cream Sauce
Shell on Jumbo Shrimp Boiled in Tomato & Herb Infused Champagne Broth
Clambake Lobster w/ Onions, Red Potatoes, Corn on the Cob



Must be Accompanied by Other Menu Selections.
Prices are Per Person
Based on 75 Guests or more.
ΔRequires One Attendant.

Sauté / Flambé Stations

Δ The Vegetable Sauté Station - \$3.95 pp

Seasonal Fresh Vegetables Seasoned w/ Our Chefs Special Blend of Spices. Sautéed Table Side w/ Extra Virgin Olive Oil

Δ Pasta Flambé Station - \$5.95 pp

Choose TWO Options - 1. Penne Pasta & Alfredo Sauce ■ 2. Tri Color Rotini Pasta & Marinara Sauce
3. Bow Tie Pasta w/ Pesto OR Sundried Tomato Cream Sauce

Sautéed Table Side w/ Assorted Julienne Vegetables, Mushrooms & Imported Parmesan

Add Herb Grilled Chicken Strips & Italian Beef +\$1.50 pp ■ Add Sweet Gulf Shrimp +\$3.75 pp

Δ Southwest Sauté Station - \$7.50 pp

SW Chicken Strips w/ Cilantro Cream Sauce. Churasco Beef w/ Spanish Sherry Sauce OR Chimichurri Sauce

Sautéed w/ Julienne Onions, Bell Peppers, Yellow Squash, Zucchini, Corn, Mushrooms

Served w/ Spanish Rice, & Black Beans & Plantains ■ Add Sweet Gulf Shrimp +\$3.75 pp

Δ Cajun Creole Sauté Station - \$7.50 pp

Etouffee Sauce & Crawfish Tails. Spicy Creole Sauce & Chicken Strips Sautéed w/ Julienne & Diced Onions, Peppers & Celery

Served Over Steamed Rice & Spicy Red Beans ■ Add Sweet Gulf Shrimp +\$3.75 pp

Δ Fajita Flambé Station - \$7.50 pp

Beef Fajitas Stir-fried w/ Grilled Peppers & Onions, Chicken Fajitas Stir-fried w/ Grilled Peppers & Onions

Served w/ Spanish Rice, Refried Beans, Tortillas, Sour Cream, Guacamole, Fresh Pico De Gallo, Shredded Lettuce, Grated Cheese
w/ Chips & Salsa ■ Add Sweet Gulf Shrimp +\$3.75 pp

Δ Asian Sauté Station - \$7.50 pp

Your Choice of Two Meats - Sliced Beef, Julienne Chicken OR Sliced Pork.

Two Sauces - Peking Orange, Ginger Soy, Teriyaki, Mongolian, Moo-Goo-Gai-Pan or Thai Curry

Stir-fried w/ Oriental Vegetables. Served Over Steamed Jasmine OR White Rice ■ Add Gulf Shrimp - +\$3.75 pp

Δ Luau Sauté Station - \$7.50 pp

Hawaiian Chicken Strips w/ Creamy Garlic Sauce. Sliced Pork OR Beef w/ Soy & Roasted Pineapple Sauce

Sautéed w/ Onions, Bell Peppers, Celery, Carrots, Green Peas & Corn. Served w/ Hawaiian Slaw & Steamed Rice

Δ Vol au Vent Station - \$11.95 pp [Upgrade]

Diced Chicken & The Chefs Three Pepper Sauce Sautéed w/ Diced Onions, Bell Peppers, Carrots, Peas

Beef Tenderloin Chunks & Creamy Cognac Sauce Sautéed w/ Asparagus, Onions, Bell Peppers & Mushrooms.

Served in Puff Pastry Cups OR w/ Bowtie Pasta



Beverage Included In Packages

\$3.95 Per Person For Each Additional Entrée

\$1.75 Per Person For Each Additional Side Or Salad

Theme Menu Packages

Luxe Dinner Buffet - \$ 42.95 pp

Free Ice Sculpture & Service on fine china [200 guests minimum]

COCKTAIL HOUR

Fresh Breads Display OR Pineapple Fruit Tree + Seasonal Sliced Fresh Fruit + Vegetable Crudités w/ Ranch Dip
Imported & Domestic Cheese Display w/ Assorted Crackers 1 Spinach & Artichoke Dip w/ Chips
Cheddar Cheese Torte Topped w/ Raspberry w/ Toasted Rounds

OR ~ FIVE Standard Hors D'oeuvres Passed (Please See Hors D'oeuvres List)

MAIN DINNER

SALAD PLEASE CHOOSE ONE

Deluxe Caesar Salad - *Crisp Romaine w/ Toppings - Croutons, Fried Tortillas, Roasted Corn, Diced Tomatoes, Parmesan w/ Traditional Caesar Dressing and South West Caesars Dressing*
Wine Country Salad w/ Balsamic Vinaigrette & Ranch - *Mixed Greens w/ Tomatoes, Cucumbers, Strawberries, Croutons, Parmesan*
Californian Salad w/ Citrus Vinaigrette & Ranch - *Mixed Greens w/ Tomatoes, Cucumbers, Shredded Carrots & Red Cabbage Sliced Grapes, Sundried Cranberries, Croutons, Caramelized Nuts, Feta Cheese*
Chopped Salad w/ Raspberry Vinaigrette & Ranch - *Chopped Romaine w/ Diced Tomatoes, Diced Cucumbers, Croutons Chopped Boiled Eggs, Shredded Cheddar, Chopped Bacon*

ENTREES PLEASE CHOOSE TWO [Only One Seafood Option]

+++CARVING+++

Please Note Carving Option Requires One Chef - \$125.00 [Or Can Be Pre Sliced]

Pesto Crusted Beef Tenderloin w/ Herb Jus + Peppercorn Roasted Beef Tenderloin w/ Cognac Cream
Herb Crusted Roasted Prime Rib w/ Horseradish Cream and Au Jus

+++BEEF+++

Hawaiian Ribeye Steak w/ Pineapple Teriyaki Sauce + Brazilian Steak w/ Chimichurri Sauce
Braised Short Ribs w/ Cabernet Reduction + Marinated New York Strip Steak
Beef Tenderloin w/ Cherry Merlot Reduction

+++CHICKEN+++

Chicken Florentine Stuffed w/ Spinach and Feta w/ Lemon Cream Sauce
Chicken Cordon Bleu w/ Herb Cream Sauce + Chicken Stuffed w/ Goat Cheese & Sundried Tomatoes
Chicken Oscar w/ Asparagus, Artichoke & Crab Butter Sauce

+++ SEAFOOD / FISH +++

Shrimp Creole In A Spicy Tomato Sauce + Broiled Halibut w/ Squash Chiffonade
Shrimp Scampi In A Butter Sauce + BBQ Shrimp New Orleans Style In A Cajun Butter Sauce
Snapper Alexander w/ Creamy Shrimp, Scallop, Crawfish and Mushroom Sauce
Snapper Pontchartrian w/ Brown Butter, Shrimp, Crawfish and Asparagus Sauce
Spinach and Feta Stuffed Tilapia w/ Lemon Cream Sauce + Grilled Salmon w/ Citrus Salsa
Bayou Catfish w/ Shrimp, Scallops and Melted Onions + Salmon w/ Teriyaki Glaze OR Creamy Dill Sauce

+++ PORK +++

Grilled Pork Chops w/ Golden Raisin Sauce + Boudin Stuffed Pork w/ Cajun Pan Sauce

+++ VEGETARIAN +++

Egg Plant Parmesan 1 Vegetarian Lasagna + Stuffed Pasta Shells w/ Sundried Tomato Cream
Spinach, Mushrooms In Fillo Purse + Stuffed Portabella

SIDES PLEASE CHOOSE THREE

Penne Pasta Alfredo w/ *Julienne Onions, Bell Peppers, Mushrooms* + Bowtie Pesto w/ *Slivered Onions & Bell Peppers*
Confetti Rice w/ *Colorful Diced Vegetables* + Spanish Rice + Wild Rice Pilaf w/ *Sundried Cranberries & Diced Vegetables*
Spicy Jambalaya Rice Glazed Sweet Potatoes + Scallop Potatoes + Lemon & Herb Roasted New Potatoes
Herb and Garlic Mashed Potatoes + Squash Medley + Creamed Spinach + Sautéed Spinach
Seasoned Green Beans + Green Bean Almondine + Chefs Vegetables + Green Beans & Glazed Carrots
Vegetable Chiffonade w/ *Asparagus, Artichokes, Zucchini, Yellow Squash, Shredded Carrots [Room Temp]*
Julienne Mixed Vegetables w/ *Zucchini, Yellow Squash, Green Beans, Red Bell Peppers, Onions* + Fire Grilled Vegetable Medley
Asparagus w/ Lemony Dressing (Room Temp)

BREADS - Assorted Rustic Rolls w/ Butter

BEVERAGES PLEASE CHOOSE TWO + Coffee

Unsweetened Tea w/ Lemons and Sweeteners + Non Alcoholic Mimosa Punch
Regular OR Passion Fruit Tea + Regular OR Raspberry Lemonade



Beverage NOT Included In Packages

Theme Menu Event Designs

Traditional BBQ - \$ 20.95 pp

Sliced Brisket, BBQ Chicken, Sausage, BBQ Beans, Potato Salad, Cole Slaw & Rolls

Mexican Fiesta Buffet - \$ 20.95 pp

Beef & Chicken Fajitas Topped w/ Grilled Onions & Bell Peppers, Tortillas
Refried Beans, Mexican Rice, Diced Onions & Tomatoes, Jalapenos, Sour Cream
Shredded Cheese & Lettuce, Nacho Cheese Dip, Salsa & Chips

High Tea - \$ 21.95 pp

An Assortment of Fresh Brewed Teas, An Assortment of Tea Sandwiches
Scones w/ Devonshire Cream, Assorted Pastries & Desserts

Kwanzaa With Style - \$ 26.95 pp

Kenyan Salad w/ Red Onions, Tomatoes w/ Mango Dressing
Jerk Catfish w/ Pineapple Relish, Moroccan Cornish Hens w/ Orange Almond Glaze
Hopping John - Black-eyed Peas w/ Spicy Sausage, Fried Plantains
Benne Seed Topped Cranberry Bread Pudding w/ Rum Sauce

Bourbon Street Treat - \$ 26.95 pp

Chicken Creole or Crawfish Etoufée, Sliced Cajun Fried Turkey, Gumbo
Red Beans & Rice, Garlic Bread, Garden Salad w/ Creole Honey Mustard Dressing

Caribbean Dreams - \$ 26.95 pp

Passed Hors D'oeuvres ~ Cocktail Patties, Curried Shrimp Canapés
Calypso Pork Lion w/ Ginger Mango Chutney OR Curried Steak
Jerk Chicken, Caribbean Mixed Vegetables, Rice & Peas, Fried Plantains

Out To Africa - \$ 26.95 pp

Beef Suya, Fried Goat Meat, Pepper Chicken, Jollof Rice, Fried Plantains
Seasoned Mixed Vegetables, Fresh Fruit & Vegetables

Tuscany Nights - \$ 26.95 pp

Crostini w/ Assorted Toppings Passed Butler Style
Pork Lion Stuffed w/ Italian Sausage w/ Roasted Garlic Reduction
Grilled Chicken Breasts w/ Pomodoro Sauce
Poached Chilled Green Beans w/ Blood Orange Vinaigrette
Roasted Potatoes w/ Red & Green Peppers, Assorted Rustic Breads

Western Roundup - \$ 29.95 pp

Field Greens w/ Apple Smoked Bacon Vinaigrette
Mesquite Grilled Beef Tenderloin w/ spicy Caramelized Onions
Chicken Breast Stuffed in a Whole Pepper w/ Tomatillo Cream Sauce
Iron Skillet Potatoes w/ Rosemary & Pan Seasoned Mixed Vegetables
Triple Chocolate Cake w/ Raspberry Sauce

Crawfish Boil - Market

Traditional Crawfish Boil w/ Corn & Potatoes Cooked On Site



Zen Station



Kwanza Theme



Ask About Our Paella Station



*Make your party a Theme Party
You have the fun - we do the work*

At The Czech Museum Downtown





*The Fort Bend Church
Christmas Party*



Theme Menu Event Designs

Holiday Buffet Special \$ 24.95 pp

Valid In The Month's of October, November & December Only - 100 Guest Minimum

Choose 2 Meats

Turkey [Traditional Roasted, Cajun Fried OR Citrus & Mustard Glazed]
BBQ Turkey w/ Sweet & Spicy BBQ Sauce ■ **Turkey Asado** - Cilantro & Caramelized Onion Glaze
Ham w/ Bourbon, Molasses & Pecan Glaze ■ **Ham** w/ Brown Sugar & Mustard Glaze
Asian Braised Roast Beef w/ Cranberry-Teriyaki Glaze ■ **Beef Tips**
Porkloin w/ Raspberry Chipotle
Cornish Hen w/ Tangerine & Herb Glaze + 3.25 pp ■ **Rib Roast** w/ Rosemary + 5.25 pp
Rib Eye w/ Cherry Merlot Glaze + 7.59 pp
Beef Tenderloin w/ Mushrooms Espagnole Sauce + \$ 8.89 pp

Choose 3 Sides

Mashed Potato ■ **Roasted Potato** ■ **Scalloped Potatoes** ■ **Wild Rice Pilaf**,
Roasted Potatoes w/ Bacon & Onions ■ **Rosemary Roasted New Potatoes**
Southern Style Corn Bread Dressing
Green Beans ■ **Chefs Vegetables** ■ **Broccoli** w/ Walnut Butter
Green Bean Casserole ■ **Butternut Squash** ■ **Glazed Carrots** ■ **Glazed Yams** w/ Pecans, Succotash
Green Beans & Baby Carrots
Brussels Sprout w/ Caramelized Shallots, Roasted Autumn Vegetables
Gravy - [Creamy, Giblet OR Madeira Mushroom]

Choose 1 Salad

House Salad - Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage
Two Dressings - Ranch, Italian, French, Blue Cheese, Honey Mustard, Raspberry OR Citrus Vinn.
Californian Salad - Mixed Greens, Tomatoes, Cucumbers, Croutons, Caramelized Nuts
w/ Cranberry Vinaigrette & Ranch
Spinach Salad w/ Onions, Tomatoes & Warm Bacon Dressing
Wine Country Salad - Mixed Greens, Tomatoes, Cucumbers, Strawberries, Parmesan
w/ Balsamic Vinaigrette & Ranch
French Quarter Salad - Mixed Greens, Tomatoes, Cucumbers, Blue Cheese, Spiced Walnuts
w/ Tangy Lemon Dressing & Ranch

BEVERAGE NOT INCLUDED

Tour The Globe W / Tapas \$ 38.95 pp

Service on fine china [200 guests minimum]

Station 1 - French Country / Greek

Fresh Seasonal Fruit w/ Raspberry Crème ■ **Crudités** w/ Dip
Imported & Domestic Cheeses w/ Assorted Fancy Crackers
Greek Orzo w/ Feta Dressing, Artichokes, Tomato, Cucumber & Olives

Station 2 - Sauté Station - Italian/ Russian

Chicken & Pasta w/ Three Pepper Sauce & Vegetables
Beef Tenderloin Chunks Russian Style w/ Creamy Vodka Sauce,
Asparagus over Dumplings

Station 3 - South American / Asian / African

Thai Shrimp In Shot Glass
Assorted Steamed Dumplings w/ Dipping Sauces
Assorted Mini Tacos w/ Condiments

Chicken Egusi African Style served over Rice

Station 4 - Carving [w/ Assorted Breads]

Stuffed Porkloin Stuffed w/ Spinach & Artichoke
Churasco Beef w/ Chimichuri Sauce & Ancho Chili Crème
Non Alcohol Mimosa Punch or Tea & Fresh Brewed Coffee

Call For Additional Theme Menus



Beverages



Canned Sodas - \$1.25 each

Chilled Bottled Juices or Bottled Water - \$ 1.25 each

Breakfast Punch - \$ 25.95 per gallon

Non Alcoholic Mimosa Punch - \$ 25.95 per gallon

Fresh Brewed Plain Iced Tea - \$ 18.95 per gallon

Flavored Iced Tea - \$ 19.95 per gallon

Plain, Passion Fruit, Raspberry, Mango or Peach

Coffee - \$ 25.95 per gallon

Champagne Punch - \$ 59.95 per gallon

Margarita Punch - \$ 59.95 per gallon

Keg Beer (Approximately 110 Servings) - Call for Price

Other Services

Wait Staff \$ 25.00 / Hour (4 Hour Minimum)

Bartenders \$ 35.00 / Hour (4 Hour Minimum)

Supervisors \$ 35.00 / Hour (4 Hour Minimum)

Ice Sculptures Starting At \$ 295.00 (excludes Delivery)

Flowers Call For Quote [*Must Be Accompanied w/ Catering*]

Rentals Tables, Chairs, Linens, Napkins ETC...



Sweet Endings



| | |
|---|----------|
| Assorted Cookies | \$ 1.50 |
| Triple Chocolate Cookie | \$ 1.95 |
| Brownies | \$ 2.95 |
| Lemon Bars | \$ 2.95 |
| Assorted Dessert Bars | \$ 3.95 |
| Bread Pudding w/ Whiskey Sauce | \$ 3.75 |
| Assorted Mini Tarts | \$ 4.95 |
| Crème Brulee | \$ 4.95 |
| Fresh Fruit Tarts OR Mini Cup Cakes | \$ 5.50 |
| Candy Bar - Custom Pricing | |
| Gourmet Pies (Apple, Peach, Cherry)~ Serves 8 | \$ 14.00 |
| Gourmet Pies (Pecan) ~ Serves 8 | \$ 21.00 |
| Cobblers ~Serves 10 to 14 | \$ 21.00 |
| (Peach, Apple, Cherry, Blackberry) | |
| Cheese Cake (Plain) ~ Serves 12 | \$ 31.95 |
| Cheese Cake (Assorted) ~ Serves 12 | \$ 37.95 |
| German Chocolate Cake ~ Serves 14 to 16 | \$ 49.95 |
| Italian Crème Cake ~ Serves 14 to 16 | \$ 49.95 |
| Carrot Cake ~ Serves 14 to 16 | \$ 50.49 |
| Triple Chocolate Cake ~ Serves 14 to 16 | \$ 50.49 |
| White Chocolate Mouse Cake ~ Serves 18 | \$ 55.00 |
| Tiramisu Serves ~ 12 to 14 | \$ 55.00 |
| Lemon Cello Cake ~ Serves 14 to 16 | \$ 55.00 |
| Fresh Berries & Crème Cake ~14 to 16 | \$ 70.00 |



Assorted Dessert Bars - \$4.50 pp

7 Layer [White & Dark Chocolate, Coconut, Walnut, Butterscotch]
 Apple Crumb, Lemon Crumb, Chocolate Chunk Brownie, Chocolate
 Peanut Butter Stack, Toffee Caramel Oreo Brownie
 Summerberry [Raspberries & Blueberries w/ White Chocolate]
 Assorted Mini Cheesecake

Assorted Cake Bites - \$4.95 pp

Double Chocolate, Carrot Cake, Italian Crème
 Assorted Mini Cheesecake, Bread Pudding Squares w/ Whiskey Glaze
 Chocolate Chunk Brownie, Cream Cheese Swirl Brownie, Blondie

Assorted Mini Tarts - \$4.95 pp

Raspberry Tart, Cream Cheese Tart, Apricot Tart
 Chocolate Dome Tart, Double Chocolate Tar w/ Sugared Nuts
 Assorted Mini Cheesecake

Assorted Shooters & Bites - \$5.25 pp

Raspberry Mouse, Chocolate Mousse, Tiramisu Mousse, Crème
 Brulee, Mini Cheesecake, Bread Pudding Squares w/ Whiskey

Bananas Foster Flambé Station - \$5.25 pp

Sliced Bananas Sautéed Table Side w/ Butter, Brown Sugar & Rum
 Served w/ Vanilla Ice Cream

Crepe Flambé Station - \$5.25 pp

Crepes stuffed w/ Raspberry or Lemon Flavored Cream Cheese
 Sautéed table side w/ Fresh Fruit & Brandy Sauce

The Grande Dessert Display - \$ 6.50 pp

Assorted Mini Tarts - Raspberry, Cream Cheese, Apricot Boat
 Chocolate Dome, Double Chocolate w/ Sugared Nuts, Lady Fingers
Assorted Mini Cheese Cakes - Raspberry, Chocolate & NY Style
Assorted Desert Bites - Apple Crumb, Lemon Crumb, Chocolate Brownie
 Chocolate Peanut Butter Stack, 7 Layer [White & Dark Chocolate
 Coconut, Walnut, Butterscotch], Toffee Caramel Oreo Brownie
 Summerberry [Raspberries & Blueberries w/ White Chocolate]

+++ Flammable Requires A Chef at \$125.00 One Chef Per 75 Guests +++

Partial Client List

Awards

Altra Energy
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