

Ral's Fine Catering Special Events Menu



7648 De Moss Drive Houston, TX 77036

Phone (713) 688-7257

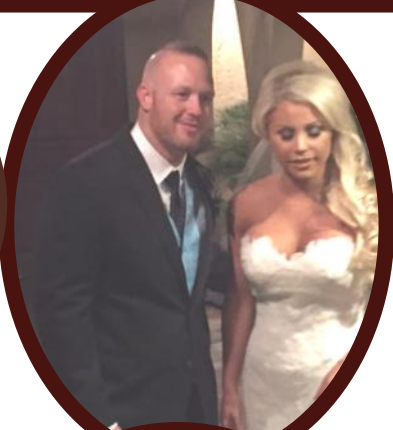


Cell (281) 924-1324

ralsfinecatering@yahoo.com



ralsfinecatering.com



Ordering Notes

Prices Are For 50 Guests Or More
Monday to Friday Events Must Be Placed
By 10am The Day Before.

Saturday & Sunday Events Must Be Booked
By 10am Thursday with a \$ 1100.00 Minimum
Delivery Charge Starts at \$ 35.00
Saturday & Sunday Deliveries Start at \$ 55.00

**PRICES ARE PER PERSON
AND ARE SUBJECT TO CHANGE WITHOUT NOTICE**



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It all starts with the freshest ingredients



LIGHT // BRUNCH PACKAGES

—The Silver Package I - \$ 20.95 pp—

[Service on clear acrylic ware - 6.5 inch Plates ~Pricing For 50 guests or more]

—Includes—

Seasonal Fresh Fruit ♦ Vegetable Crudités ♦ Fancy Cheeses w/ Crackers
Chicken Alfredo w/ Penne Pasta & Veggies OR Artichoke & Spinach Dip w/ Chips

—Hors D'oeuvres -[Choose TWO]—

Meatballs ♦ Beef, Chicken or Black Bean Quesadillas ♦ Asian Dumplings ♦ Chicken Wings
Jamaican Beef Patties ♦ Franks in a Blanket ♦ Egg Rolls ♦ Chicken Kebabs ♦ Spanakopita

—Beverage -[Choose ONE]- Iced Tea OR Lemonade —

—The Silver Package II-\$ 20.95 pp—

[Service on clear acrylic ware - 6.5 inch Plates ~Pricing For 50 guests or more]

—Includes—

Seasonal Fresh Fruit ♦ Vegetable Crudités w/ Herb Ranch Dip ♦ Salads -Chicken Salad, Potato Salad & Chilled Pasta Salad
Cold Cuts ♦ Sliced Cheese Assortment ♦ Relish Assortment ♦ Condiments & Breads

—Beverage - Iced Tea OR Lemonade -[Choose ONE]—

—Southern Style Brunch- \$ 24.95 pp—

[Pricing applies to 50 guests or more]

—Includes—

Fresh Fruit Platter ♦ Assorted Breakfast Pastries & Breads

—Breakfast Entree -[Choose ONE]—

Scrambled Eggs ♦ Baked Frittata w/ Roasted Veggies ♦ Sausage ♦ Bacon
Omelet Station ✕ +\$ 1.50 pp - w/ Diced Onions, Bell Peppers, Tomatoes, Mushrooms Bacon
Ham, Sausage, Diced Roasted Squash, Jalapeño, Spinach, Shredded Cheeses & Salsa Picante

—Lunch Entree -[Choose ONE]—

Pecan Chicken Tenders ♦ Cajun Chicken Alfredo w/ Pasta & Jull. Veggies
Tender Sliced Steak w/ Bourbon Onions ♦ Spicy Cajun Chicken w/ Melted Onions
Buttermilk Oven Fried Chicken w/ Creamy Gravy
Fried Catfish w/ Condiments +\$ 1.25 pp ♦ Creole Shrimp +\$ 6.95 pp

—Sides -[Choose TWO]—

Waffles w/ Strawberry Topping ♦ Pancakes w/ Syrup ♦ Cheese Grits ♦ Breakfast Potatoes
Fresh Garden Salad ♦ Herb Garlic Mashed Potatoes ♦ Creamy Scalloped Potatoes
Pasta w/ Alfredo OR Pesto Sauce ♦ Wild Rice Pilaf w/ Sundried Cranberries & Veggies

—Beverage - [Choose ONE]—

Orange Juice ♦ Iced Tea ♦ Punch ♦ Coffee



—Euro-Style Reception Brunch - \$ 29.95 pp—

[Free Service on Fine China, Flatware & Glassware w/ 150 Or More Guests]

—Cocktail Hour—

Fancy Cheeses w/ Crackers ♦ Seasonal Fresh Fruit ♦ Veggie Crudités

—Main Reception—

—Salad-[Choose ONE]—

Caesar's Salad w/ Crispy Croutons ♦ English Garden Salad w/ Fresh Berries
Scones w/ Devonshire Cream & Marmalade OR Rustic Italian Breads w/ Butter & Preserves

—Entrées -[Choose TWO]—

Italian Sausage & Peppers ♦ Tender Roast-Beef - Sliced w/Au Jus
Chicken & Pasta w/ Alfredo OR Pesto Sauce & Veggies ♦ English Tea Sandwiches

—Sides -[Choose TWO]—

Green Beans w/ Red Bell Peppers ♦ Roasted Tomatoes & Mushrooms
Scrambled Eggs ♦ Baked Frittata w/ Roasted Veggies ♦ Omelet Station ✕ +\$ 1.50 pp

—Beverage -[Choose ONE]—

Orange Juice ♦ Assort. Bottled Juices ♦ Iced Tea ♦ Punch ♦ Hot Teas
Coffee ♦ Champagne Mimosa Add +\$ 2.95 pp ♦ Raspberry Bellini Add +\$ 2.95 pp



More Custom Brunch Packages Available Call Us Today !!!

✕ Requires An Attendant.





COCKTAIL PACKAGES

—The Rembrandt-\$ 23.95 pp—

Choose **ONE** From Section - 1 **AND** Choose **THREE** From Section- 2

—The Rousseau- \$ 27.95 pp—

Choose **TWO** From Section - 1 **AND** Choose **FOUR** From Section- 2

—Both Include —

Premium Cheese w/ Assorted Fancy Crackers ♦ Seasonal Fresh Fruit ♦ Veggie Crudités

—Section - 1 [Heavy Items] —

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] —

Asst. Sausage Skewers w/ Dipping Sauces ♦ Petite Quiche ♦ Asian Dumplings w/ Dipping Sauce
Meatballs [Sweet & Sour, Swedish OR BBQ] ♦ Mexican Empanadas-Beef
Beef Fajita Quesadillas ♦ Beef Franks in a Blanket ♦ Jamaican Beef Patties
Tapas Style Beef Skewers ♦ Beef Kabobs w/ Pineapple Teriyaki Glaze
Peppered Beef Tenderloin w/ Provolone & Bleu Cheese Sauce on Crostini +\$ 1.95 pp
Pecan Kissed Chicken Tenders ♦ Chicken Quesadillas ♦ Chicken Egg Rolls
Jerk Chicken Kebabs ♦ Chicken Suya Kebab [African Style w/ Ginger & Peanut Crust]
Chicken Wings [Seasoned, BBQ, Teriyaki, Pineapple Jerk OR Hot]
Chicken Skewers w/ Thai Chili Sauce ♦ Coconut Chicken ♦ Mini Chicken Pot Pies
Santa Fe Lady's Purse [Filo Pastry Filled w/ Smoked Chicken & Veggies]
Cheddar & Bacon Stuffed New Potatoes ♦ Pork Kebabs w/ Honey, Rosemary, & Orange Glaze
Pesto Kissed 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]
Salmon Croquettes ♦ Seafood Cakes +\$ 1.50 pp ♦ Mini Shrimp Pot Pies +\$ 1.50 pp
Coconut Shrimp +\$ 1.65 pp ♦ Premium Crab Cake +\$ 1.85 pp
Pecan Shrimp Skewer +\$ 1.65 pp ♦ Coconut Lobster Skewers +\$ 5.95 pp
Asst. Mini Dessert Bites - 7 Layer, Lemon, Choc. Brownie, Choc. Peanut Butter Stack, Caramel Oreo, Summer's berry w/ White Choc. & Mini Cheesecake

—Hors D'oeuvres Chef Assembled On-Site —

[Add +\$ 2.75 pp. And Add 1 Chef Per 100 Guests At +\$ 150.00 per chef]

Creole Shrimp & Grits Shooters ♦ Shrimp Ceviche Shooters
Beef Tenderloin Carpaccio w/ Roasted Pepper Aioli ♦ Mini Crab Tostadas w/ Sautéed Veggies
Creamy Shrimp, Lobster & Roasted Veggies In Mini Pastry Cups ♦ 5 Spice Shrimp In Asian Spoons

—Beverage - [Choose ONE] —

Passion Fruit OR Raspberry Tea ♦ Regular OR Raspberry Lemonade
Unsweetened Tea ♦ Non Alcoholic Mimosa Punch

—The Renoir- \$ 32.95 pp—

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

—Hors D'oeuvres Passed —

Spicy New Orleans BBQ Shrimp Martinis ♦ Premium Crab Cakes
Seafood Dumplings ♦ Creamy Lobster & Roasted Veggies In Mini Pastry Cups
Crab Stuffed Mushrooms ♦ Bacon Wrapped Scallops

—Hors D'oeuvres Station —

Beef Sirloin Sliders w/ Horseradish Crème 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 Primavera Sauté Station —

Penne Pasta & Alfredo, Marinara OR Pesto Sauce w/ an Assortment of Seasonal Vegetables

—Beverage Station - [Choose ONE] —

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

Cocktail Packages Are Served on 7.5 inch Plates | ✕ Requires Attendant.





RECEPTION PACKAGES

—The Platinum Reception- \$ 33.95 pp—

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

—Cocktail Hour—

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display

Imported & Domestic Cheese w/ Fancy Crackers ♦ **Seasonal Fresh Fruit** w/ Chocolate Fondue OR Raspberry Crème
Veggie Crudités w/ Ranch Dip ♦ **Cheddar Cheese Torte** w/ Toasted Rounds ♦ **Spinach & Artichoke Dip** w/ Tortilla Chips
FOUR- Passed Hors d'oeuvres - Butler Style On Garnished Platters (priced \$ 1.70 or less)

—Main Reception—

—Salad - [Choose ONE]—

Garden Salad - Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage w/ Choice Of TWO Dressings

Fresh Tossed Caesars Salad w/ Chopped Romaine, Crispy Croutons & Parmesan Cheese

Wine Country Salad - Garden Salad + Feta Cheese, Sundried Cranberries, Caramelized Almonds w/ Balsamic Vinaigrette **+\$ 1.25 pp**

The Californian - Garden Salad + Croutons, Strawberries, Caramelized Nuts, Parmesan w/ Citrus Vinaigrette **+\$ 1.25 pp**

The Southwest - Garden Salad + Fried Tortilla Strips, Sweet-Corn w/ Creamy Cilantro Dressing **+\$ 1.25 pp**

—Carving Station - [Choose ONE] - (More Options On Pg.16)—

Served w/ Dinner Rolls w/ Butter

Roast Beef w/ Au Jus & BBQ Sauce ♦ **Roasted Pork-Loins** w/ Raspberry Chipotle ♦ **Cajun Fried OR Roast Tom Turkey** w/ Gravy

—Sauté /Flambé Station - [Choose ONE]—

—Pasta Station—

Herb Grilled Chicken Strips, Jumbo Shrimp And Penne Pasta w/ Alfredo Sauce ♦ **Italian Sausage And Rotini Pasta** w/ Marinara Sauce
 Sautéed w/ Jull. Onions, Bell Peppers, Yellow Squash, Zucchini & Mushrooms

—Southwest Station—

Chicken Strips And Jumbo Shrimp w/ Cilantro Cream Sauce ♦ **Churrascos Beef** w/ Spanish Sherry OR Chimichurri Sauce
 Sautéed w/ Jull. Onions, Bell Peppers, Yellow Squash, Zucchini, Sweet Corn & Mushrooms ♦ With **Spanish Rice** ♦ With **Black Beans & Plantain**

—Cajun Creole Station—

Crawfish Tails w/ Etouffee Sauce ♦ **Chicken Strips And Jumbo Shrimp** w/ Creole Sauce
 Sautéed w/ Julienne Onions, Bell Peppers & Celery ♦ With **Steam Rice** ♦ With **Spicy Red Beans**

—Fajita Station—

Beef Fajitas w/ Grilled Onions & Peppers ♦ **Chicken Fajitas** w/ Grilled Onions & Peppers ♦ With **Spanish Rice** ♦ With **Refried Beans**
With Fixings - Flour Tortillas, Sour Cream, Shredded Cheese, Picante Sauce & Chips ♦ Add **Guacamole Salsa** **+\$ 1.00 pp**

—Beverage Station - [Choose ONE] -Includes Coffee—

Regular, Passion-Fruit OR Raspberry Iced-Tea ♦ **Regular OR Raspberry Lemonade**

Non-Alcoholic Mimosa Punch ♦ **Unsweetened Tea w/ Lemon & Sweeteners**

—The Emerald Reception- \$ 30.95 pp—

[Free Service on Fine China, Flatware & Glassware w/ 150 Guests or More]

—Cocktail Hour - [Choose ONE]—

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display

Fancy Cheeses w/ Fancy Crackers ♦ **Seasonal Fresh Fruit** ♦ **Veggie Crudités** w/ Ranch Dip
OR

THREE Passed Hors d'oeuvres - Butler Style (priced \$ 1.70 or less)

—Main Reception—

—Salad - [Choose ONE]—

Garden Salad - Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage w/ Choice Of ONE Dressing

Fresh Tossed Caesars Salad w/ Chopped Romaine, Crispy Croutons & Parmesan Cheese

—Carving Station - [Choose ONE] - (More Options On Pg.16)—

Served w/ Dinner Rolls w/ Butter

[See List Above In Platinum Package]

—Sauté /Flambé Station - [Choose ONE] (Shrimp Not Included) —

[See List Above In Platinum Package]

—Beverage Station - [Choose ONE] -Includes Coffee—



Each Additional Station +\$ 7.50 pp | Each Additional Side +\$ 1.95 pp

Each Additional Entree +\$ 3.95 pp

Served on 9.5 inch Plates. | ✕ Requires Attendant.





RECEPTION PACKAGES

—The Diamond Reception-\$ 39.95 pp—

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

—Cocktail Hour—

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display - [Choose ONE]

Imported & Domestic Cheese w/ Fancy Crackers ♦ **Seasonal Fresh Fruit** w/ Chocolate Fondue OR Raspberry Crème
Veggie Crudités w/ Ranch Dip ♦ **Cheddar Cheese Torte** w/ Toasted Rounds ♦ **Spinach & Artichoke Dip** w/ Tortilla Chips
3- Passed Hors d'oeuvres - Butler Style On Garnished Platters (priced \$ 2.00 or less)

—Main Reception—

—Salad Presentation—

Mixed Greens w/ Tomatoes, Cucumber, Shredded Carrots & Red Cabbage, Feta, Sundried Cranberries, Caramelized Nuts, Wonton Strips
Choose THREE Dressings - Ranch, Honey Mustard, Italian, Raspberry Vinn., Balsamic Vinn., Citrus Vinn., OR Creamy Cilantro Dressing.
Chopped Romaine w/ Caesar's Dressing, Crispy Croutons & Parmesan Cheese. ♦ **Home Made Potato Salad** OR **Carrot Salad**.

—Carving Station - [Choose ONE] - (More Options On Pg.16) —

Roast Beef w/ Au Jus & BBQ Sauce ♦ **Roasted Pork-Loin** w/ Raspberry Chipotle ♦ **Cajun Fried OR Roast Tom Turkey** w/ Gravy
Includes Dinner Rolls w/ Butter

—Sauté /Flambé Station - [Choose ONE] —

—Pasta Station—

Herb Grilled Chicken Strips, Jumbo Shrimp And Penne Pasta w/ Alfredo Sauce ♦ **Italian Sausage And Rotini Pasta** w/ Marinara
Sautéed w/ Jull. Onions, Bell Peppers, Yellow & Zucchini Squash, Mushrooms

—South-West Station—

Chicken Strips And Jumbo Shrimp w/ Cilantro Cream Sauce ♦ **Churrascos Beef** w/ Spanish Sherry OR Chimichurri Sauce
Sautéed w/ Jull. Onions, Bell Peppers, Yellow Squash, Zucchini and Sweet Corn ♦ With **Spanish Rice** ♦ With **Black Beans & Plantain**

—Cajun-Creole Station—

Crawfish Tails w/ Etoufee Sauce ♦ **Chicken Strips And Jumbo Shrimp** w/ Creole Sauce
Sautéed w/ Julienne Onions, Bell Peppers & Celery ♦ With **Steam Rice** ♦ With **Spicy Red Beans**

—South Of The Border Station—

Beef Fajitas w/ Grilled Onions & Peppers ♦ **Chicken Fajitas** w/ Grilled Onions & Peppers ♦ With **Spanish Rice** ♦ With **Refried Beans**
With Fixings - Flour Tortillas, Sour Cream, Shredded Cheese, Picante Sauce & Chips ♦ Add **Guacamole Salsa** +\$ 1.00 per person

—Seafood Station—

Cold Bottom-Lit Seafood Display - Boiled Shrimp Presentation w/ Cocktail Sauce
Smoked Salmon w/ Condiments - Minced Onions, Chopped Eggs, Capers, Toasted French Bread Rounds, Toast Points

—Beverage Station - [Choose ONE]-Includes Coffee —

Regular, Passion-Fruit OR Raspberry Iced-Tea ♦ **Regular OR Raspberry Lemonade**
Non-Alcoholic Mimosa Punch ♦ **Unsweetened Tea w/ Lemon & Sweeteners**

*Each Additional Station +\$ 7.50 pp | Each Additional Side +\$ 1.95 pp
Each Additional Entree +\$ 3.95 pp | ✕ Requires Attendant.*





BANQUET PACKAGES

—The Up-Town Buffet- \$ 22.95 pp—

[Service on Clear Acrylic-Ware]

ONE Entree --[See Pg. 13 & 14] ♦ **TWO Sides** --[See Pg. 15] ♦ **ONE Salad** --[See Pg. 13]
Dinner Rolls w/ Butter ♦ **ONE Beverage [Iced Tea or Lemonade]**

—The Sweet Water I- \$ 29.95 pp —

[Free Service on Fine China, Flatware & Glassware w/ 150 Guests or More]

—Cocktail Hour - [Choose ONE]—

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display

Premium Cheese Display w/ Crackers ♦ Seasonal Fresh Fruit Display ♦ Veggie Crudités
OR THREE Passed Hors d'oeuvres [Butler Style] - (priced \$ 1.70 or less).

—Main Dinner Buffet—

ONE Entree --[See Pg. 13 & 14] ♦ **TWO Sides** --[See Pg. 15]

ONE Salad --[See Pg. 13] ♦ **Dinner Rolls w/ Butter**

ONE Beverage [Choose -Bellow] - Includes Coffee



—The Sweet Water II- \$ 31.95 pp —

[Free Service on Fine China, Flatware & Glassware w/ 150 Guests or More]

—Cocktail Hour - [Choose ONE]—

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display

Premium Cheese Display w/ Crackers ♦ Seasonal Fresh Fruit Display ♦ Veggie Crudités
OR FOUR Passed Hors d'oeuvres [Butler Style] --(priced \$ 1.70 or less)

—Main Dinner—

ONE Entree --[See Pg. 13 & 14] ♦ **THREE Sides** --[See Pg. 15]

ONE Standard Carving Station --[See Pg. 16] --OR-- an Additional **ENTREE**

ONE Salad --[See Pg. 13] ♦ **Dinner Rolls w/ Butter**

ONE Beverage [Choose -Bellow] - Includes Coffee



—The Sweet Water III- \$ 35.95 pp—

[Free Service on Fine China, Flatware & Glassware w/ 150 Guests or More]

—Cocktail Hour—

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display

Premium Cheese Display w/ Crackers ♦ Seasonal Fresh Fruit Display ♦ Veggie Crudités
TWO Passed Hors d'oeuvres --[Butler Style On Platters] - (priced \$ 1.95 or less)

—Main Dinner Buffet—

TWO Entrees --[See Pg. 13 & 14] ♦ **TWO SIDES** --[See Pg. 15]

ONE Standard Carving Station --[See Pg. 16] --OR-- an Additional **ENTREE**

✂Pasta Station w/ Julienne Veggies And Alfredo, Pesto, Marinara OR Cilantro Cream

TWO Salads --[See Pg. 13] ♦ **Dinner Rolls w/ Butter**

TWO Beverages [Choose - Bellow] - Includes Coffee



—Beverage Options —

Regular, Passion-Fruit, Peach OR Raspberry Iced-Tea

Regular OR Raspberry Lemonade ♦ **Non-Alcoholic Mimosa Punch**

Unsweetened Tea w/ Lemon & Sweeteners ♦ **Coffee Service** w/ Sweeteners & Creamers



*Each Additional Side/Salad +\$ 1.75 pp | Each Additional Entrée +\$ 3.95 pp
Packages Are Served on 10.5 inch Plates | ✂ Requires Attendant.*





BANQUET PACKAGES

The River-Oaks Banquet - \$ 40.95 pp

[Free Ice Sculpture & Service on Fine China, Flatware & Glassware w/ 200 Guests or More]

Cocktail Hour

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display

Cheeses w/ Crackers ♦ Seasonal Fresh Fruit ♦ Vegetable Crudités

THREE Passed Hors d'oeuvres [Butler Style On Platters] - (priced \$ 1.95 or less)

Main Dinner Buffet

Salad Station

Mixed Greens w/ Tomatoes, Cucumber, Shredded Carrots & Red Cabbage, Feta Cheese, Sundried Cranberries

Fresh Berries, Caramelized Nuts, Sweet-Corn, Crispy Tortilla Strips

Choose **THREE** Dressings - Ranch, Honey Mustard, Italian, Raspberry, Balsamic, Citrus, OR Cilantro Vinaigrette

Chopped Romaine w/ Caesar's Dressing, Croutons & Parmesan Cheese ♦ **Potato Salad OR Carrot Salad**

Entrees/Sides

TWO Entrees --[See Pg. 13 & 14] ♦ **½ One Standard Carving Station** --[See Pg. 16]

TWO Sides --[See Pg. 15] ♦ **Pasta Sauté Station** w/ Penne Pasta, Julienne Veggies & Sauce

Includes **Dinner Rolls** w/ Butter

Seafood Station

Boiled Shrimp Presentation w/ Cocktail Sauce & Smoked Salmon w/ Condiments

Served w/ ONE BEVERAGE And Coffee



SEATED DINNERS

The Matisse - \$ 30.95 pp

[Free Service on Fine China, Flatware & Glassware with 100 Guests or More]

ONE Entree --[See Pg. 13 & 14] ♦ **TWO Sides** --[See Pg. 15] ♦ **ONE Salad** --[See Pg. 13]

Dinner Rolls w/ Butter ♦ **ONE Beverage** [Iced Tea or Lemonade]

The Monet - \$ 37.95 pp

[Free Service on Fine China, Flatware & Glassware with 150 Guests or More]

Cocktail Hour - [Choose ONE]

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display

Premium Cheese Display w/ Crackers ♦ Seasonal Fresh Fruit Display ♦ Veggie Crudités

OR THREE Passed Hors d'oeuvres [Butler Style] - (priced \$1.70 or less)

Main Dinner

ONE Entree --[See Pg. 13 & 14] ♦ **TWO Sides** --[See Pg. 15]

ONE Salad --[See Pg. 13] ♦ **Dinner Rolls** w/ Butter

ONE Beverage [Iced Tea, Lemonade OR Punch] Includes Coffee

The Michelangelo - \$ 40.95 pp

[Free Service on Fine China, Flatware & Glassware with 150 Guests or More]

Cocktail Hour - [Choose ONE]

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display

Premium Cheese Display w/ Crackers ♦ Seasonal Fresh Fruit Display ♦ Veggie Crudités

OR FOUR Passed Hors d'oeuvres [Butler Style] - (priced \$ 1.70 or less)

Main Dinner

TWO Entrees --[See Pg. 13 & 14] ♦ **TWO Sides** --[See Pg. 15] ♦ **ONE Salad** --[See Pg. 13]

Dinner Rolls w/ Butter ♦ **ONE Beverage** [Iced Tea OR Lemonade] Includes Coffee

Optional In Seated Dinner Substitute Cocktail Hour For PLATED DESSERT [Pre Set]

[Bread Pudding, Chocolate, Carrot, Italian Crème, Red Velvet OR Cheese Cake ETC...]

*Each Additional Salad +\$ 1.75 pp | Each Additional Entrée +\$ 3.95 pp
Packages Are Served on 10.5 inch Plates | ½ Requires Attendant.*





LUXE PACKAGES

—THE LUXE DINNER—

—Dinner Buffet - \$47.95 pp— ♦ —Seated Dinner - \$59.95 pp—

[Free Ice Sculpture & Service on fine china with 200 guests Or More]

—Cocktail Hour—

Rustic Fresh Breads Display OR Pineapple Fruit Tree Display

Imported & Domestic Cheese w/ Fancy Crackers ♦ Seasonal Fresh Fruit w/ Chocolate Fondue OR Raspberry Crème
Veggie Crudités w/ Ranch Dip ♦ Cheddar Cheese Torte w/ Toasted Rounds ♦ Spinach & Artichoke Dip w/ Tortilla Chips
THREE Passed Hors d'oeuvres [Butler Style On Platters] - (priced \$2.50 or less)

—Main Dinner—

—First Course—

—SALAD - [Choose ONE]—

Signature Wrapped Salad w/ Honey Balsamic OR Citrus Vinaigrette - Cucumber Wrapped Mixed Greens
w/ Tomatoes, Strawberries, Shredded Carrots, Red Cabbage, Caramelized Nuts OR Crispy Tortilla Strips

Whole Leaf Caesar Salad w/ House Caesar Dressing, Truffle Croutons, Shaved Parmesan

Deluxe S.W. Caesar Salad - Crisp Romaine w/ Tortilla Strips, Roasted Corn, Cherry Tomatoes, Parmesan & Creamy Cilantro Dressing

Deluxe Salad w/ Creamy Ranch, Balsamic & Citrus Vinaigrette - Mixed Greens w/ Tomatoes, Cucumbers, Shredded Carrots & Red Cabbage,
Sliced Strawberries OR Grapes, Sundried Cranberries, Caramelized Nuts, Feta Cheese

Chopped Salad w/ Raspberry Vinaigrette & Ranch - Chopped Romaine, Diced Tomatoes, Cucumbers, Boiled Eggs, Bacon, Croutons, Shredded Cheddar

—Second Course—

—ENTREE - [Choose ONE]—

Carved -Pesto Crusted Beef Tenderloin w/ Herb Jus ♦ Carved -Roasted Beef Tenderloin w/ Cognac Cream

Carved -Herb Crusted Prime Rib w/ Horseradish Cream & Au Jus ♦ Brazilian Steak w/ Chimichurri Sauce

Hawaiian Ribeye w/ Pineapple Teriyaki Sauce ♦ Beef Tenderloin w/ Cherry Merlot Reduction

Double Cut Pork w/ Golden Raisin Sauce ♦ Boudin Stuffed Pork w/ Spicy Cajun Pan Sauce

Pistachio Crusted Snapper w/ Coconut Curry Sauce ♦ Broiled Halibut w/ Squash Chiffonade

—SIDE - [Choose ONE]—

Creamy Scallop Potatoes ♦ Lemon & Herb Roasted New Potatoes ♦ Roasted Pepper Mashed Potatoes

Creamed Spinach w/ 3 Cheeses ♦ Sautéed Spinach w/ Diced Red Bell Peppers

Grilled Vegetable Medley ♦ Asparagus w/ Citrus Glaze (Room Temp)

—Third Course—

—ENTREE - [Choose ONE]—

Chicken Florentine Stuffed with Spinach & Feta w/ Lemon Cream ♦ Chicken Cordon Bleu w/ Herb & White Wine Cream Sauce

Mediterranean Chicken Stuffed w/ Goat Cheese & Sundried Tomatoes ♦ Chicken Oscar w/ Asparagus, Artichoke & Crab Butter

Shrimp Creole In A Spicy Tomato Sauce ♦ BBQ Shrimp New Orleans Style In A Cajun Butter Sauce

Bayou Catfish (Blackened-Style) w/ Shrimp, Red Bell Peppers and Melted Onions

Salmon w/ Teriyaki Glaze OR Creamy Dill Sauce ♦ Stuffed Portabella w/ Spinach & Caramelized Vegetables

—SIDE - [Choose ONE]—

Penne Pasta Alfredo w/ Julienne Onions, Bell Peppers, Mushrooms ♦ Bowtie Pesto w/ Slivered Onions & Bell Peppers

Confetti Rice w/ Colorful Diced Vegetables ♦ Spanish Rice w/ Diced Peppers, Sweet-Corn & Cilantro

Wild Rice Pilaf w/ Sundried Cranberries & Diced Colorful Vegetables ♦ Glazed Sweet Potatoes w/ Pecans

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

Served w/ Assorted Rustic Rolls w/ Butter

—Beverage - [Choose TWO]—

Regular OR Passion Fruit Tea ♦ Regular OR Raspberry Lemonade ♦ Non-Alcoholic Mimosa Punch

Unsweetened Tea w/ Lemons & Sweeteners ♦ Includes Coffee Service

Courses Don't Apply To Buffet !!! | Carved Items Require A Chef/Carver [\$150.00 per chef]







HORS D'OEUVRES

— B e e f —

Meatballs [Swedish, Sweet & Sour, Curry OR Bbq]	\$ 1.00
Meatloaf Meatball Lollipop w/ Tomato Jam	\$ 1.00
Beef Fajita Quesadillas	\$ 1.25
Beef Franks in a Blanket	\$ 1.25
Jamaican Beef Patties Spicy Ground Beef in Curry Crust	\$ 1.60
Mexican Empanadas	\$ 1.70
Cheeseburger Sliders w/ Jalapeno Ketchup	\$ 1.70
Beef Brochette w/ Pineapple Teriyaki Glaze	\$ 1.70
Mongolian Beef Sticks w/ Tangerine Dipping Sauce	\$ 1.70
Mini Meat Pie -Spicy Beef, Potatoes, Veggies	\$ 1.70
Mini Roast Beef Sliders w/ Spicy BBQ Or Horseradish Crème	\$ 1.90
Tapas Style Beef Brochette w/ Citrus Mojito Glaze	\$ 1.80
BBQ Glazed Baby Back Ribs	\$ 2.50
Beef Tenderloin Kabobs w/ Horseradish Crème	\$ 2.50
Mini Beef Wellingtons -Beef Tenderloin In Puff Pastry	\$ 2.95

— P o u l t r y —

Chicken Quesadilla Trumpets	\$ 1.25
Chicken Egg Rolls	\$ 1.25
Chicken Wings [BBQ, Teriyaki, Pineapple Jerk OR Hot]	\$ 1.70
Chicken Empanadas w/ Salsa Verde	\$ 1.70
Chicken Skewers w/ Thai Chili Glaze	\$ 1.70
Chicken & Cheese Roulades - in Tortilla Pin Wheel (cold)	\$ 1.70
Blackened Chicken Skewers w/ Creole Marmalade	\$ 1.70
Pecan Kissed Chicken Tenders w/ Mango Chutney Sauce	\$ 1.70
Jerk Chicken Kebabs w/ Pineapple Jerk Glaze	\$ 1.70
Chicken Mojito Skewer w/ Spicy Citrus, & Cilantro Glaze	\$ 1.70
Chicken Sate -Pineapple Teriyaki or Tangy BBQ Glazed	\$ 1.70
Chicken Suya -African Style w/ Ginger & Peanut Crust	\$ 1.70
Lemon Grass & Ginger Chicken Skewers	\$ 1.70
Saltimbocca - Chicken Wrapped in Prosciutto	\$ 1.70
Curried Chicken In Mini Pastry Cups (cold)	\$ 1.70
Santa Fe Lady's Purse -Filo w/Roasted Chicken & Veggie	\$ 1.70
Buffalo Chicken Dressing Lollipop w/ Creamy Dipping Sauce	\$ 1.70
Chicken & Fontina Arancini - Sicilian Rice Balls	\$ 1.70
Chicken & Waffle - Breaded Chicken Bites & Buttery Waffle	\$ 2.00
Mini Chicken Pot Pie -Creamy Chicken & Veggies In Pastry Cup	\$ 2.00
Tandoori Chicken Skewers	\$ 2.00
Chicken & Jalapeno Wrapped In Bacon	\$ 2.00
Angel Wings -Ponzu Glaze, BBQ, Jerk, Mojito OR Thai Chili	\$ 2.00

— V e g e t a b l e —

Spanakopita -Filo Triangle w/ Spinach & Feta Cheese	\$ 1.25
Signature Pesto Kissed Tomato Bruschetta	\$ 1.25
Spicy Vegetable Samosas w/ Dipping Sauce	\$ 1.60
Fried Sweet Plantain Fritters	\$ 1.60
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
Roasted Vegetable Lady's Purse	\$ 1.70
Wild Mushroom Lady's Purse	\$ 1.70
Mushroom Caps Stuffed w/ Spinach & Feta	\$ 1.70
Caponata Cup -Roasted Egg Plant & Tomato In Pastry Cup	\$ 1.70
Sweet Potato, Feta & Blue Cheese Crostini - w/ Pecans	\$ 1.70
Sweet Plantain Skewers w/ Red Onions	\$ 2.00
Mini Sweet Plantain Beignets	\$ 2.00
Caramelized Pumpkin & Onion Tart w/ Blue Cheese	\$ 2.00
Caramelized Apple & Pecan Tarts	\$ 2.00
Fire Roasted Vegetable Tart (cold)	\$ 2.00
Vegetarian Sliders	\$ 2.00
Vegetable Spring Rolls w/ Peanut Sauce (cold)	\$ 3.25

— P o r k —

Pork Lumpia - Skinny Egg Rolls (w/ Plum Sauce)	\$ 1.35
Pork Kebabs w/ Honey, Rosemary, & Orange Glaze	\$ 1.70
Ham & Cheese Roulades - in a Tortilla Pin Wheel (cold)	\$ 1.70
Prosciutto Wrapped Melon (cold)	\$ 2.25
Prosciutto Wrapped Asparagus (cold)	\$ 2.50

— L a m b —

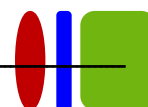
Roasted Lamb Skewers w/ Creamy Cucumber Dip	\$ 2.50
Lamb Kebabs w/ Parsley & Mint Chimichurri Glaze	\$ 2.50

— C h e e s e —

Black Bean & Three Cheese Quesadillas	\$ 1.00
Mozzarella & Fontina Arancini - Sicilian Rice Balls	\$ 1.50
Mac & Cheese Bites	\$ 1.50
Feta & Sundried Tomato in Fillo	\$ 1.70
Cheddar & Bacon Stuffed New Potatoes	\$ 1.70
Mini Pastry Cup w/ Wild Mushroom & Feta (cold)	\$ 1.70

— A s s o r t e d —

Assorted Petite Quiche	\$ 1.25
Assorted Sausage Skewers w/ Dipping Sauces	\$ 1.50
Asian Dumplings ~ Shoa Mai (w/ Dipping Sauces)	\$ 1.50
Assorted Pizza Bruschetta's	\$ 1.50
Asst. Finger Sandwiches - Chicken Salad, Roast Beef Turkey, Egg Salad, Cucumber, Ham, Feta & Apple Chopped Pes-to Chicken, Olive-Focaccia, Steak au Poivre Roasted Shrimp Salad - Call For Additional Choices	\$ 3.00





PREMIUM HORS D'OEUVRES

—Seafood—

Salmon Croquettes w/ Tartar Sauce	\$ 1.70
Shrimp & Fontina Arancini - Sicilian Rice Balls	\$ 1.70
Seafood Dressing Lollipops w/ Sweet-Pepper & Onion Sauce	\$ 2.00
Spicy Crawfish Jambalaya Rice Bites w/ Remoulade Sauce	\$ 2.00
Crawfish OR Shrimp Quesadilla Trumpets	\$ 2.00
Shrimp & Boursin Cheese Lady's Purse	\$ 2.00
Cucumber Rounds Stuffed w/ Smoked Salmon Mousse -(cold)	\$ 2.00
Bacon Wrapped Scallops	\$ 2.25
Crab Stuffed Mushrooms (hot or cold)	\$ 2.25
Crispy Shrimp Roll -Tail on Shrimp wrapped in Rice Paper	\$ 2.50
Coconut Shrimp Skewers	\$ 2.50
Andouille & Shrimp Skewers w/ Cajun Lime Glaze	\$ 2.50
Smoked Salmon Sliders w/Crème Fraîche -(cold)	\$ 2.50
Tapas Style Shrimp & Sausage Kebab w/ Cilantro Glaze	\$ 2.50
Premium Crab Cakes w/ Remoulade OR Cocktail Sauce	\$ 2.95
Shrimp wrapped in Snow Peas (cold)	\$ 2.95
BBQ Shrimp Louisiana Style - In Martini Glass	\$ 3.90
Creole Shrimp & Grits - In Shot Glasses	\$ 3.90

—Deluxe—

—Cute, Dainty & Luxurious. Adds That Special Touch—

Vegetable Crudités In Mini Bread Cups	\$ 2.00
Salad Martinis - w/ Tomatoes, Strawberry & Caramelized Almonds	\$ 2.00
Mini Grilled Cheese w/ Tomato Bisque - In Shoot Glass	\$ 2.00
Micro Slider Burgers - Cheeseburger OR Roasted-Chicken	\$ 2.95
Micro Tacos - Chicken, Beef, Shrimp OR Veggie	\$ 2.95
Shrimp Ceviche Shooters w/ Tomato Gazpacho (cold)	\$ 2.95
Beef Tenderloin Carpaccio w/ Roasted Pepper Aioli	\$ 3.75
Pepper & Herb Beef Tenderloin Crostini w/ Bleu Cheese Sauce	\$ 3.75
Fire Roasted Shrimp & Goat Cheese on an Artichoke Leaf	\$ 3.90
Chefs Assorted Fancy Canapés	\$ 3.95
Quail Legs w/ a Ginger Orange Glaze	\$ 4.95
Micro Smoked Salmon Cones w/ Crème, Minced Herbs	\$ 4.90
Mini Lump Crab Tostadas w/ Onions, Tomato, Cilantro, Lime	\$ 4.90
Marinated Crab Fingers (cold)	\$ 6.95
Herb Crusted Lamb Chops w/ Mint Chimichurri Dip	\$ 6.50
Coconut Lobster Skewers	\$ 6.75

Prices Per Piece Can Be Ordered In 25 Count Increments | ✂-Requires Chef Assembly On-Site [\$150.00 per chef]

DIPS & TORTES

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

—Cheese—

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

—Poultry—

Chicken Liver Pâté w/ Crackers, Sliced French Bread & Pumpernickel Triangles	\$ 63.99
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—Seafood—

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

—Vegetable—

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/ Tortilla Chips)	\$ 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





ENTREES

— B e e f —

- Beef Bourguignon** w/ Red Wine Sauce, Shallots, Carrots & Tomatoes
Swiss Steak [Thin Sliced w/ Herb & Mushroom Gravy] ♦ **Sliced Roast Beef** w/Au Jus
Beef Tips Marsala w/ Mushrooms ♦ **Baked Ziti Puntanescas** ♦ **Sliced BBQ Brisket**
Beef Enchiladas w/ Salsa Verde ♦ **Brazilian Sliced Steak** w/ Chimichurri Sauce +\$ 1.50 pp
Hawaiian Steak [Thin Sliced & Drizzled w/ Sweet & Spicy Teriyaki Sauce] +\$ 1.95 pp
Flat Iron Steak w/ Cherry Merlot Reduction +\$ 2.95 pp
Oxtails in Rich Gravy +\$ 8.95 pp ♦ **Marinated NY Strip Steak** w/ Cherry Merlot Sauce +\$ 8.50 pp
Beef Tenderloin w/ Cherry Merlot Sauce +\$ 9.25 pp ♦ **Braised Short Ribs** w/ Syrah Butter Sauce +\$ 9.95pp
Roast Prime Rib w/ Horseradish Cream +\$ 9.95 pp ♦ **Rib Eye Steak** w/ Sauce +\$ 9.95 pp
Beef Tenderloin w/ Wild Mushrooms +\$ 9.95 pp ♦ **Veal Marsala** w/ Mushrooms +\$ 12.95 pp
Filet Mignon Toscana w/ Balsamic Reduction +\$ 9.95 pp



— L a m b —

- Roasted Lamb** w/ Parsley & Mint Chimichurri Sauce +\$ 6.95 pp
Rosemary Lamb Chops w/ Melted Onion Sauce +\$ 11.95 pp

— P o r k —

- Smothered Pork Chops** in Apple-Bacon Gravy ♦ **Broiled Pork Chops** w/ Golden Raisin Sauce
Sliced Pork-Loins w/ Ancho Chile Cream ♦ **Cajun Stuffed Boudin Pork Chops** +\$ 1.50 pp



— V e g e t a r i a n —

- Stuffed Roasted Portabella** w/ Spinach & Colorful Caramelized Veggies
Grilled Vegetables ♦ **Eggplant Parmesan** w/ Marinara Sauce
Vegetarian Lasagna Layers of Pasta & Roasted Vegetables w/ Tomato Cream OR Marinara
Spinach Enchiladas w/ S.W. Cream Sauce ♦ **Roasted Vegetable Paella**
Veggie Shepherd's Pie ♦ **Stuffed Pasta Shells** w/ Sautéed Spinach & Ricotta Cheese
Roasted Veggies Mac & Cheese
w/ Asst. Diced Roasted Veggies, Pasta Shells, Cream Sauce & 3 Cheese-(cheddar, smoked gouda, Monterey jack) +\$ 1.25 pp



— S e a f o o d —

- Broiled Tilapia** w/ Light Cream Sauce ♦ **Tilapia François** w/ Herb Wine Sauce
Tilapia Milano w/ Lemon Caper Sauce ♦ **Tilapia Veracruz** Tortilla Crusted w/ Tomatillo Cream
Shrimp Alfredo w/ Penne Pasta & Jull. Veggies +\$ 1.25 pp
Shrimp Pesto w/ Bowtie Pasta & Jull. Veggies +\$ 1.25 pp
Seafood Mac & Cheese w/ Shrimp, Crawfish, Crab, Pasta Shells & 3Cheeses-(cheddar, gouda, jack) In a Rich Cream Sauce +\$ 1.25 pp
Fried Catfish w/ Cocktail OR Tarter Sauce +\$ 1.50 pp ♦ **Crawfish Etoufee** +\$ 1.50 pp
Cajun Catfish [Blackened Style] Topped Spicy Caramelized Onions & Bell Peppers +\$ 1.50 pp
Sesame Salmon w/ Teriyaki Sauce +\$ 1.75 pp ♦ **Salmon** w/ Creamy Dill Sauce +\$ 1.75 pp
Fire Roasted Salmon w/ Citrus Salsa +\$ 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 +\$ 2.50 pp
Shrimp Creole In Spicy Tomato Sauce +\$ 6.95 pp
Fried Shrimp w/ Tarter & Cocktail Sauce +\$ 9.95 pp ♦ **BBQ Shrimp New Orleans Style** +\$ 9.95 pp
Snapper Alexander w/ Shrimp & Scallop in Cajun Cream Sauce +\$ 9.95 pp
Pistachio Crusted Snapper w/ Coconut Curry Sauce +\$ 9.95 pp
Snapper Pontchartrian w/ Artichoke & Seafood Brown Butter Sauce +\$ 9.95 pp
Roast Halibut w/ Squash Chiffonade +\$ 10.95 pp ♦ **Chilean Sea Bass** w/ Ponzu-Teriyaki Broth +\$ 11.95 pp
Seared Tuna w/ Citrus & Saffron Butter Sauce +\$ 11.95 pp
Lump Crab Cake w/ Citrus Butter & Homemade Tarter Sauce + market price
Lobster Tail w/ Drawn Butter OR **Half Lobster Tail** w/ Crab Meat Stuffing + market price



\$ 1.75 pp For Each Added Side | \$ 3.95 pp For Each Added Entree





ENTREES

— P o u l t r y —

- Chefs Special Herb Infused Roast Chicken-[Bone-In]** French Bistro Style
Signature Pesto Chicken w/ Diced Red Bell Peppers & Light White Wine Sauce
Chicken Provenance Herb Crusted w/ Carrot Infused Butter Sauce
Pecan Crusted Chicken [Award Wining] w/ Six-Pepper Cream Sauce
Chicken Alfredo w/ Penne Pasta, Jull. Veggies & Parmesan Cream
Chicken Supreme w/ Sliced Mushrooms & Champagne Cream Sauce
Homestyle Baked Chicken-[Bone-In] ♦ **Chicken Marsala** w/ Mushroom Wine Sauce
Chicken Olympia w/ Cherry Tomatoes, Feta Cheese & Honey Balsamic Drizzled
Spicy Acapulco Chicken w/ Sliced Chilies, Tomatillo & Poblano Cream Sauce
Spicy Mojito Chicken w/ Ancho Citrus Glaze, Chopped Cilantro & Sliced Limes
Thai Chicken w/ Pineapple Curry Sauce ♦ **Chicken Veracruz** -Tortilla Crusted w/ Chipotle Cream Sauce
Rosemary Chicken w/ Creamy Mushroom Sauce ♦ **Chicken Habanero** Extra Spicy w/ Diced Colorful Veggies
Southern Smoothed Chicken Seasoned & Fried Then Baked In A Flavorful Gravy [Bone-In]
Caribbean Chicken w/ Spicy Pineapple Jerk Sauce ♦ **Chicken Paprikas** w/ Red & Green Peppers
Chicken Enchiladas w/ Creamy Salsa Verde ♦ **Chicken Milano** w/ Capers & Lemon Butter Sauce
Chicken Parmesan w/ Marinara Sauce ♦ **Big-Texas Bayou Chicken** w/ Bak Beer Sauce
Cilantro Chicken w/ Sweet-Corn Cream Sauce ♦ **Chicken Romano** Breaded w/ Tomato Cream Sauce
Chicken François -Herb-Butter-Basted w/ Thyme Jus ♦ **Champagne Creole Chicken** w/ Spicy Tomato Sauce
Crunchy Walnut Chicken w/ Roasted Corn Sauce ♦ **Chicken Kebabs** w/ Asst. Veggies & Teriyaki Glazed +\$ 2.75 pp
Roast Turkey Breast w/ Gravy ♦ **Chicken Florentine** - Spinach & Feta Stuffed w/ Light Cream Sauce +\$ 1.00 pp
Chicken Orleans Topped w/ Crawfish OR Shrimp Etoufee - +\$ 1.50 pp
Chicken Coq au Vin -[Bone-In] w/ Red Wine, Carrots, Perl Onions & Bacon - +\$ 1.95 pp
Chicken Pilard Stuffed w/ Chèvre (Goat Cheese) & Sundried Tomatoes +\$ 2.75 pp
Chicken Cordon Bleu - Breaded, Stuffed with Ham & Cheese w/ White Wine Cream +\$ 1.95 pp
Poblano Peppers Stuffed Chicken w/ Ancho Chile Cream Sauce +\$ 3.75 pp
Roasted Cornish Hen Fin Herb Crusted +\$ 3.75 pp
Chicken Oscar w/ Asparagus, Artichoke & Crab in a Butter Sauce +\$ 7.25 pp
Quail w/ Ginger Armagnac Sauce +\$ 7.25 pp ♦ **Roast Duck** w/ Citrus & Herb Brue Blanc + market price



S I D E S

— S a l a d —

- House Garden Salad** - Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage w/ choice of Ranch, Honey Mustard, Italian, French, Raspberry OR Citrus Vinaigrette Dressing
Fresh Tossed Caesars Salad w/ Crisp Chopped Romaine, House Made Croutons & Imported Parmesan Cheese
Wine Country Salad [+ \$ 1.25 pp]- Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage Feta Cheese, Sundried Cranberries, Caramelized Almonds w/ Balsamic Vinaigrette
The Californian [+ \$ 1.25 pp]- Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage Crispy Croutons, Sliced Strawberries, Caramelized Walnuts, Parmesan w/ Citrus Vinaigrette
The Southwest [+ \$ 1.25 pp]- Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage Fried Tortilla Strips, Sweet-Corn w/ Creamy Cilantro Dressing
Asian Salad [+ \$ 1.25 pp]- Mixed Greens, Tomatoes, Shredded Carrots & Red Cabbage Orange Sections, Caramelized Almonds, Fried Wontons w/ Ginger Sesame Dressing
Greek Salad [+ \$ 1.25 pp] - Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage Crispy Pita Strips, Sliced Olives, Feta Cheese w/ Greek Dressing
Chopped Salad [+ \$ 1.50 pp]- Crisp Chopped Romaine w/Diced Tomatoes, Cucumber, Carrots & Red Cabbage Diced Boiled Eggs, Crispy Croutons, Pepperoncini w/ a Creamy Sweet-Pepper Vinaigrette
French Quarter Salad [+ \$ 1.50 pp]- Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage Crumbled Pralines, Diced Bacon, Blue-Berries, Crispy Garlic-Herb Croutons, w/ Blue Cheese Vinaigrette
Blue-Berry Spinach Salad [+ \$ 1.50 pp]- Tomatoes, Onions & Mushrooms, Blue-Berries, Candied Pecans Chopped Eggs w/ Apple-Bacon Vinaigrette
Salad Station [+ \$ 2.75 pp] - **Mixed Greens AND Chopped Romaine** w/ Assorted Toppings Tomatoes, Cucumbers, Carrots, Red Cabbage, Broccoli, Olives, Caramelized Nuts. Croutons, Diced Bacon, Diced Fruit Chopped Eggs, Sliced Strawberries, Shredded Cheddar, Parmesan, Feta Cheese. Fried Wontons OR Tortilla Strips
w/ Choice of 3 Dressings - Ranch, Caesars, Honey Mustard, Blue Cheese, Italian, French, Cilantro, Ginger-Sesame, Honey Balsamic OR Citrus Vinaigrette



\$ 1.75 per person For Each Added Side | \$ 3.95 per person For Each Added Entree





SIDES

— Starch —

Pasta Alfredo w/ Penne, Onions, Bell Peppers, Mushrooms ♦ **Pesto Pasta** w/Bow-Tie Pasta
Pasta Salad w/ Slivered Vegetables & Olives (r.t.) ♦ **Steamed Rice**
Confetti Rice w/ Colorful Diced Veggies ♦ **Broccoli Rice Casserole**
Coconut Rice w/ Diced Veggies ♦ **Rice & Peas** (Caribbean Style) ♦ **Spicy Jambalaya Rice**
Wild Rice Pilaf w/Sundried Cranberries & Colorful Diced Veggies
Potato Salad (cold) ♦ **Herb & Garlic Mashed Potatoes** ♦ **Creamy Scallop Potatoes**
Lemon & Herb Roasted New Potatoes ♦ **Potato Salad** (r.t.) ♦ **Potatoes Au Gratin**
Sweet Potatoes w/ Brown Sugar Butter ♦ **Cornbread Dressing** ♦ **Creamy Mac & Cheese**
Basmati Rice w/ Peas & Almonds +\$ 0.50 pp ♦ **Fried Sweet Plantains** +\$ 0.50 pp
Asian Fried Rice w/ Diced Veggies & Egg +\$ 0.50 pp
Sweet Potato Gratin w/ Roasted Pecan +\$ 0.50 pp ♦ **Wild Mushroom Polenta** +\$ 0.95 pp
Boudin Rice w/ Ground Pork +\$ 0.95 pp ♦ **Dirty Rice** w/ Roasted Liver +\$ 0.95 pp
Sausage Jambalaya Rice +\$ 0.95 pp ♦ **Saffron Risotto** w/ Brandied Raisins +\$ 1.95 pp



— Vegetables —

Spicy Black Beans ♦ **BBQ Beans** ♦ **Spicy Red Beans** -Louisiana Style
Squash Medley ♦ **Buttered Peas** ♦ **Glazed Carrots** w/ Herb Butter
Cole Slaw w/ Creamy Dressing ♦ **Curried Corn** w/ Diced Red Bell Peppers
Cauliflower Gremolata w/ Citrus Spiked Panko Bread Crumbs and Parsley
Texas Caviar [3 Bean Salad] (cold) ♦ **Marinated Mushrooms** (cold)
Creamed Spinach w/ 3 Cheese Cream Sauce ♦ **Sautéed Spinach** w/ Diced Red Bell Peppers
Seasoned Green Beans ♦ **Green Beans Almondine**
Vegetable Normandy ♦ **Steamed Broccoli** ♦ **Green Beans w/ 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
Stir Fry Vegetables w/ Sweet Soy Glaze +\$ 0.75 pp
Ratatouille Baked Egg Plant & Squash Layered w/ Parisian Tomato Sauce +\$ 0.75 pp
Julienne Vegetables w/ Zucchini, Yellow Squash, Green Beans, Red Bell Peppers, Onions +\$ 0.75 pp
Haricots Verts w/ Mushroom Medley +\$ 0.95 pp ♦ **Asparagus w/ Citrus Dressing** +\$ 1.50 pp
Grilled Veggies w/ Zucchini, Yellow Squash, Green Beans, Carrots, Mushrooms +\$ 1.25 pp
Asparagus w/ Sundried Tomato Vinaigrette +\$ 1.50 pp ♦ **Spicy Thai Bok Choy** +\$ 1.95 pp



— Breads —

Signature Fresh Baked Sweet Rolls ♦ **Assorted Euro Style Dinner Rolls** ♦ **Cornbread**
Artisan Rustic Dinner Rolls +\$ 0.50 pp ♦ **Herb & Sour Cream Biscuits** +\$ 0.50 pp
Garlic Bread +\$ 0.50 pp ♦ **Jalapeno & Cheddar Corn Muffins** +\$ 0.75 pp



— Soups —

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 ♦ **Spicy Black Bean Soup**
Tomato & Cucumber Gazpacho
Seafood Gumbo + 1.75 pp ♦ **Seafood Bisque** + 1.75 pp
French Onion + 1.95 pp



\$ 1.75 per person For Each Added Side



CARVING STATIONS

— Standard Carving Stations —

[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

Roasted Pork Loin served w/ 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/ Golden Raisin Sauce

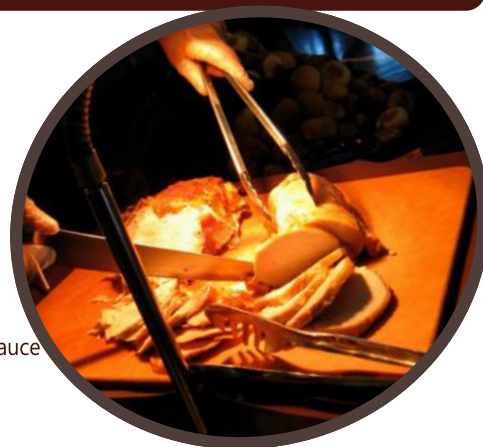
Pork Loin - Stuffed w/ Chorizo Sausage served w/ Ancho Chipotle Sauce

Maple Crusted Ham served w/ Cranberry Relish OR Pineapple Mustard

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

Cajun Fried Turkey served w/ Spicy Red Eye Gravy

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



— Premium Carving Stations —

[Served w/ Appropriate Breads]

Smoked Salmon - \$ 8.50 pp served w/ Chopped Eggs, Capers, Cream Cheese, Red Onions

Whole Roasted Salmon w/ Lemon Vinaigrette & Cucumber & Dill Cream - \$ 8.50 pp

Roasted Lamb w/ Fresh Mint & Parsley Chimichurri - \$ 8.50 pp

Roasted Lamb Asada w/ Avocado Salsa Picante - \$ 9.95 pp

Roast Prime Rib of Beef w/ Au Jus & Horseradish Cream - \$ 8.95 pp

Beef Tenderloin w/ Shallots & Fin Herbs Au Jus OR Horseradish Cream - \$ 8.95 pp



Must be Accompanied by Other Menu Selections. | Based on 75 Guests or more.
Prices are Per Person. | All Carving Stations Requires An Attendant.



& Requires An Attendant | Prices are Per Person
\$ 3.95 per person For Each Added Carving Station





BUFFET PRESENTATIONS

— **Fresh Fruit Display - \$ 3.95 pp** —
Seasonal Fresh Fruit w/ Raspberry Crème

— **Artisan Cheese Display - \$ 4.95 pp** —
Assorted Imported & Domestic Cheeses w/ Crackers
On A Tiered Marble Display On Platters Or Cascading out of Baskets

— **Fresh Breads OR Pineapple Fruit Tree Display- \$ 5.50 pp** —
Assorted Cheeses w/ Crackers ♦ Vegetable Crudités w/ Herb Ranch Dip
Seasonal Fresh Fruit w/ Raspberry Crème or Chocolate Fondue
Cascading out of Baskets, Tiered Display on Marble OR on Elegant Platters

— **French Country Station - \$ 6.50 pp** —
An Assortment Of Imported & Domestic Cheeses ♦ Veggie Crudities w/ Ranch D
Savory Cheese Torte topped w/ Raspberry ♦ Brie Stuffed w/ Imported Fruit Preserve
Fresh seasonal Fruit w/ Raspberry Crème or Chocolate Fondue ♦ Spinach & Artichoke Dip
Served w/ An Assortment of Fancy Crackers, Tortilla Chips, Breads & Herb Toasts

— **The Greek Table - \$ 4.50 pp** —
Hummus Dip ♦ Tahini ♦ Platters of Feta Cheese & Greek Olives, Tomatoes & Scallions
Stuffed Grape Leaves ♦ Tabbouleh on Baby Lettuce ♦ Fresh & Toasted Pita Bread

— **Mashed Potato Bar - \$ 5.75 pp** —
Mashed New Potatoes w/ Toppings - Bacon, Chives, Shredded Cheeses & Sour Cream
Whipped Sweet Potatoes w/ Toppings - Brown Sugar, Cinnamon & Seasoned Nuts
Add Diced Chicken OR Diced Brisket + \$ 2.95 pp
For Martini Glasses add + \$ 0.60 per glass

— **Slider Bar - \$ 5.75 pp** —
Juicy Hamburger OR Smoked Brisket Sliders ♦ Grilled Chicken Sliders ♦ Pulled Pork Sliders
w/ Toppings - Lettuce, Tomato, Onions, Bacon, Cheese, BBQ Sauce, Ketchup, Mayonnaise, Mustard, Pickles
Optional For + \$ 0.75 pp add - Sautéed Mushrooms, Grilled Onions, Chipotle Mayo
OR Jalapeno Ketchup

— **Gumbo Station - \$ 5.75 pp** —
Smoked Sausage & Chicken Gumbo Optional [w/ Shrimp +\$2.50 pp] w/ Steamed Rice
Homemade Gumbo - Roux Blended w/ Caramelized Onions, Celery, Bell Peppers

— **Cappuccino Station [For 100 Guests - \$ 225 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, Caramel & Vanilla
Chocolate Shavings, Biscotti's, Cinnamon, Sweeteners, Whipped Cream

— **Quesadilla Station - \$ 5.25 pp** —
Beef Fajita Quesadillas ♦ Chicken Fajita Quesadillas ♦ Black & Sweet Corn Quesadillas
Pan Grilled Served w/ Spanish Rice, Salsa Picante, Tomatillo Salsa, Avocado Salsa & Sour Cream
For Shrimp Fajita Quesadillas add + \$ 1.25 more per person

— **The Grande Dessert Display - \$ 6.50 pp** —
7 Variety Assorted Mini Desert Bites
Toffee Caramel Oreo Brownie, Chocolate Peanut Butter Stack, Apple Crumb
Lemon Crumb, 7 Layer [White & Dark Chocolate, Coconut, Walnut, Butterscotch]
Chocolate Chunk Brownie, Summer's Berry [Raspberries & Blueberries w/ White Chocolate]
Assorted Mini Tarts
Raspberry Tart, Cream Cheese Tart, Apricot Tart, Chocolate Dome Tart, Chocolate & Almond Tart
Assorted Mini Cheese Cakes - Raspberry, Chocolate & NY Style

— **Omelet Station - \$ 6.75 pp** —
Diced Onions, Tomatoes, Bell Peppers, Sliced Mushrooms, Bacon, Ham & Sausage
Diced Roasted Veggies, Spinach, Shredded Cheddar Cheese, Shredded Queso Blanco
Salsa Picante, Assorted Breads w/ Butter & Imported Fruit Preserves



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





BUFFET PRESENTATIONS

—The Antipasto Display - \$ 6.25 pp—

Tomatoe & Mozzarella w/ Pesto ♦ Grilled Zucchini & Eggplant ♦ Marinated Peppers
Assorted Olives ♦ Fresh Crudités ♦ Tuna & Artichoke Tapanade ♦ Sundried Tomato Garlic Pesto
Assorted Cold Cuts ♦ Assorted 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,
Tomatoes ♦ Salsa ♦ Caramelized Onions ♦ Sautéed Mushrooms

Add Luxe Toppings + \$ 1.00pp ▶ Truffle Oil, Asparagus, Roasted Garlic

Add Shrimp ▶ +\$ 1.99 pp ♦ Make It A Martini Bar add +\$ 0.60 per martini glass

—Bruschetta Bar - \$ 6.25 pp—

Breads ▶ Sliced French, Sweet Italian, Rosemary & Garlic Bread

Meats ▶ Capicola, Prosciutto, Pepperoni, Mortadella ♦ **Cheeses** ▶ Mozzarella, Parmesan & Asiago

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 Tender Beef ♦ Diced Ham ♦ Diced Grilled Veggies

Standard Toppings ▶ Basil Pesto ♦ Cheddar ♦ Parmesan ♦ Scallions ♦ Bacon ♦ Tomatoes

Luxe Toppings + \$ 1.00pp ▶ 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 ♦ Succotash ♦ Pico De Gallo ♦ Shredded Cheese

Add Spicy Shrimp Ceviche ▶ +\$ 2.50 pp ♦ Make It A Martini Bar add +\$ 0.60 per martini glass

—Caribbean Bar - \$ 7.25 pp—

Generous Scoop of Jasmine Rice w/ Toppings ▶ Fried Plantain ♦ Chopped Peanuts ♦ Diced Pineapple

[Choose TWO] ▶ Pulled Angry Mango Pork ♦ Chopped Jerk Chicken ♦ Chicken Curry

Diced Slow Roasted Beef ♦ **Add Shrimp Coconut Curry** ▶ +\$ 2.50 pp

Make It A Martini Bar add +\$ 0.60 per martini glass

—Zen Display - \$ 8.50 pp—

Steamed Dumplings ♦ Glazed Beef Skewers ♦ Chicken Skewers w/ Thai Chili

Lettuce Wrap Display ▶ Shredded Chicken, Noodles, Cilantro & Lettuce

Dipping Sauces ▶ Ginger Soy, Thai Chili & Hoisin ♦ **Add Five Spice Prawns Skewers** +\$ 2.50 pp

—Sushi Display - \$ 9.50 pp—

California Rolls ♦ Spicy Salmon Maki Roll ♦ Shrimp Tempura Roll ♦ Vegetable Spring Roll

[w/ Attendants Call For Quote] [Raw Selection Available Call For Pricing]

—Spanish Tapas Display - \$ 9.50 pp—

Beef & Chicken Empanadas w/ Spicy Dipping Sauce ♦ Beef Skewers w/ Caramelized Pepper

Pork Medallions w/ Golden Raisins ♦ Chicken Chunks w/ Diced Vegetables & Manchego Cheese ♦ Seafood

Saffron Rice ♦ Chilled Green Beans Salad

—Seafood 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—

Fried Catfish ♦ Crab Cakes ♦ Fried Gulf Shrimp ♦ Crawfish Etouffee w/ Rice OR Dirty Rice & Sliced w/
Cocktail Sauce, Chefs Special Remoulade Sauce & French Bread



Must be Accompanied by Other Menu Selections. | Based on 75 Guests or more.

Prices are Per Person. | ✕ Requires Attendant.





SAUTÉ STATIONS

—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

—Pasta Flambé Station - \$ 5.95 pp—

Choose TWO Options - Penne Pasta & Alfredo Sauce ♦ Tri Color Rotini Pasta & Marinara Sauce

Bow Tie Pasta w/ Pesto OR Sundried Tomato Cream Sauce

Sautéed Table Side w/ Julienne Onions, Bell Peppers, Zucchini, Yellow Squash, Mushrooms & Imported Parmesan

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

—Southwest Sauté Station - \$ 7.50 pp—

SW Chicken Strips w/ Cilantro Cream Sauce ♦ Churusco Beef w/ Spanish Sherry Sauce OR Chimichurri Sauce

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

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

—Cajun Creole Sauté Station - \$ 7.50 pp—

Etoufee Sauce & Crawfish Tails ♦ Spicy Creole Tomato Sauce & Chicken Strips

Sautéed w/ Diced Onions, Bell Peppers & Celery

w/ Steamed Rice ♦ w/ Spicy Red Beans ♦ Add Sweet Gulf Shrimp +\$ 3.75 pp

—Fajita Flambé Station - \$ 7.50 pp—

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

Spanish Rice ♦ Refried Beans ♦ Flour Tortillas ♦ Sour Cream ♦ Fresh Pico De Gallo,

Grated Cheese ♦ Crispy Tortilla Chips ♦ Picante Salsa

Add Guacamole Salsa +\$ 1.00 pp ♦ Add Shrimp +\$ 3.75 pp

—Asian Sauté Station - \$ 7.50 pp—

Choose TWO - Sliced Beef w/ Ginger Soy, Teriyaki OR Mongolian Sauce ♦ Sliced Pork w/ Ginger Soy Garlic, Teriyaki OR Thai Curry

Julienne Chicken w/ Sweet Savory Orange Sauce, Teriyaki Sauce, Mongolian Sauce, Moo-Goo-Gai-Pan OR Thai Curry Sauce

Stir-fried w/ Oriental Vegetables ♦ w/ Jasmine OR White Rice ♦ Add Gulf Shrimp - +\$ 3.75 pp

—Luau Sauté Station - \$ 7.50 pp—

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 ♦ w/ Hawaiian Slaw ♦ w/ Steamed Rice

—Vol au Vent Station - \$ 10.50 pp [Upgrade]—

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

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

Served in Puff Pastry Cups OR w/ Bowtie Pasta

Prices Based on 75 Guests or more. | Requires An Attendant. | Must be Accompanied by Other Menu Selections.





THEME MENUS // EVENT DESIGNS

—Traditional BBQ - \$ 20.95 pp—

Sliced Brisket ♦ BBQ Chicken ♦ Sausage ♦ BBQ Beans ♦ Potato Salad
Condiments - Pickles, BBQ Sauce, Home Baked Sweet Rolls

—Mexican Fiesta Buffet - \$ 20.95 pp—

Beef & Chicken Fajitas w/ Grilled Onions & Bell Peppers ♦ Refried Beans ♦ Spanish Rice
Condiments - Flour Tortillas, Sliced Jalapenos, Sour Cream, Shredded Cheese, Picante Dip & Chips

—High Tea - \$ 21.95 pp—

An Assortment of Fresh Brewed Teas ♦ Scones w/ Devonshire Cream & Fruit Preserve
An Assortment Of Fancy Tea Sandwiches [Chicken Salad, Roast Beef, Roast Turkey, Egg Salad, Cucumber, Ham
Feta & Apple, Chopped Roast Chicken, Pesto Chicken, Olive-Focaccia, Steak au Poivre, Roasted Shrimp Salad]
- Call For Additional Choices

—Kwanzaa With Style - \$ 26.95 pp—

Kenyan Salad w/ Mango Dressing ♦ Spicy Chicken w/ Pineapple-Jerk OR Ivory Coast Pepper Sauce
Fried Fish w/ Bell Peppers ♦ Coconut Rice w/ Diced Veggies ♦ Hopping John-(Black-eyed Peas w/ Sausage)
Bread Pudding w/ Butterscotch 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 - \$ 27.95 pp—

Beef Patties ♦ Curried Shrimp Canapés
Calypso Pork Lion w/ Ginger Mango Chutney OR Curried Steak
Jerk OR Curry Chicken ♦ Caribbean Vegetables ♦ Rice & Peas ♦ Fried Plantains



—Out To Africa - \$ 26.95 pp—

Beef Suya ♦ Meat Pie ♦ Fried Goat Meat ♦ Spicy Pepper Chicken ♦ Fried Fish
Jollof Rice ♦ Fried Plantains ♦ Mixed Vegetables

—Tuscany Nights - \$ 26.95 pp—

Crostini w/ Assorted Toppings ♦ Pork Lion Stuffed w/ Italian Sausage & Roasted Garlic
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 Green Salad w/ Apple Smoked Bacon Vinaigrette
Sliced Mesquite Grilled Beef Tenderloin w/ Fire Roasted Onions
Chicken Breast Stuffed Bell Peppers w/ Tomatillo Cream Sauce
Iron Skillet Potatoes w/ Rosemary ♦ Vegetable Medley
Triple Chocolate Cake w/ Raspberry Sauce



—Crawfish Boil Market—

Traditional Crawfish Boil w/ Corn & Potatoes Cooked On Site

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



Ask About Our Paella Station





THEME MENUS // EVENT DESIGNS

Holiday Buffet Special - \$ 24.95 pp

[Valid In The Month's of October, November & December Only - Some Restrictions Apply]

Choose TWO Meats

Turkey [Traditional Roasted OR Cajun Fried]

BBQ Turkey w/ Sweet & Spicy BBQ Sauce ♦ **Turkey Asado** - Cilantro & Onion Glaze

Ham w/ Bourbon, Molasses & Pecan Glaze ♦ **Ham** w/ Brown Sugar & Mustard Glaze

Braised Roast Beef w/ Cranberry-Teriyaki Glaze ♦ **Beef Tips Marsala** w/ Mushrooms

Pork-Loins w/ Raspberry Chipotle

Cornish Hen -Tangerine Basted + \$ 3.25 pp ♦ **Prime Rib Roast** w/ Rosemary + \$ 8.25 pp

Rib Eye w/ Cherry Merlot + \$ 8.50 pp **Beef Tenderloin** w/ Wild Mushrooms + \$ 8.89 pp

Choose THREE Sides

Mashed Potato ♦ **Lemon & Herb Roasted New Potatoes** ♦ **Scalloped Potatoes**

Roasted Potatoes w/ Bacon & Onions ♦ **Wild Rice Pilaf** w/ Cranberries

Southern Style Corn Bread Dressing ♦ **Green Beans** ♦ **Chefs Vegetables**

Broccoli w/ Walnut Butter ♦ **Green Bean Casserole** ♦ **Carrots** w/ Honey Butter

Glazed Yams w/ Pecans ♦ **Succotash** [Diced Yellow & Zucchini Squash, Corn, Red Peppers]

Green Beans & Baby Carrots ♦ **Brussels Sprout** w/ Caramelized Shallots

Roasted Autumn Vegetables

Gravy - [Creamy, Giblet OR Madeira Mushroom]

Choose ONE Salad

House Salad -Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage

Two Dressings - Ranch, Italian, French, Honey Mustard, Raspberry OR Citrus Vinaigrette

Caesars Salad - Chopped Romaine, Parmesan, Croutons w/ Classic Caesars Dressing

Californian Salad - Mixed Greens, Tomatoes, Cucumbers, Feta, Caramelized Nuts

Croutons w/ Cranberry Vinaigrette & Ranch

Wine Country Salad - Mixed Greens, Tomatoes, Cucumbers, Strawberries, Parmesan w/ Balsamic Vinaigrette & Ranch

BEVERAGE Not Included

Tour The Globe Tapas- \$ 38.95 pp

[Service on fine china with 200 guests or more]

Station-1- French Country / Greek

Fresh Seasonal Fruit w/ Raspberry Crème ♦ Crudités w/ Dip

Imported & Domestic Cheeses w/ Assorted Fancy Crackers

Greek Orzo w/ Artichokes, Tomato, Cucumber, Olives & Feta Dressing

Station-2- Italian / Russian Sauté Station

Chicken & Pasta w/ Three Pepper Cream Sauce & Vegetables

Beef Tenderloin Chunks w/ Asparagus, Mushrooms & Creamy Vodka Sauce over Dumplings

Station -3- Asian / African

Thai Shrimp In Shot Glass ♦ **Assorted Steamed Dumplings** w/ Dipping Sauces

Chicken Egusi African Style served over Rice

Station-4- South American Carving Station

Pork-Loins w/ Raspberry Chipotle ♦ **Churrasco Beef** w/ Chimichurri Sauce

Mini Beef Fajita & Chicken Fajita Quesadilla Trumpets w/ Condiments

Station-5- Beverage Station[Choose ONE]

Passion-Fruit Tea ♦ **Raspberry Lemonade** ♦ **Fresh Brewed Coffee**



Call For Additional Theme Menus





BEVERAGES



Canned Sodas - \$ 1.25 each

Chilled Bottled Juices or Bottled Water - \$ 1.25 each

Orange Juice OR Breakfast Punch - \$ 29.95 per gallon

Non Alcoholic Mimosa Punch - \$ 29.95 per gallon

Flavored Iced Tea - \$ 29.95 per gallon
Texas-Sweet, Passion Fruit, Raspberry, Mango or Peach

Coffee - \$ 24.95 per gallon

Champagne Punch - \$ 69.95 per gallon

Margarita Punch - \$ 69.95 per gallon

Keg Beer (Approximately 95 to 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

—INDIVIDUAL DESSERTS—

Assorted Cookies	\$ 1.50
Triple Chocolate Cookie	\$ 1.95
Brownies	\$ 2.95
Lemon Bars	\$ 2.95
Assorted Dessert Bars	\$ 3.95
Signature Croissant Bread Pudding w/ Whiskey Sauce	\$ 3.75
Fresh Fruit Tarts	\$ 5.75
Classic Crème Brûlée	\$ 5.75
Mini Cup Cakes	\$ 5.75

—PIES & COBBLERS—

Gourmet Pies (Apple, Peach, Cherry)~ Serves 8	\$ 14.00
Gourmet Pies (Pecan) ~ Serves 8	\$ 21.00
Cobblers ~Serves 10 to 14 (Peach, Apple, Cherry, Blackberry)	\$ 21.00

—WHOLE CAKES—

N.Y. Style Cheese Cake ~ Serves 12	\$ 31.95
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, Summer's Berry [Raspberries & Blueberries w/ White Chocolate], Asst. Mini Cheesecake

—Assorted Cake Bites - \$ 4.95 pp—

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

—Assorted Mini Tarts - \$ 4.95 pp—

Raspberry Tart, Cream Cheese Tart, Apricot Tart, Chocolate Dome Tart, Double Chocolate Tart w/ Candied Nuts, Asst. Mini Cheesecakes

—Assorted Shooters - \$ 5.25 pp—

Raspberry Mousse, Chocolate Mousse, Tiramisu Mousse, Crème Brûlée w/ Caramelized Sugar, Banana Crème w/ Crunchy Vanilla Cheesecake w/ Graham Crumbles, Bread Pudding w/ Whiskey Caramel

—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—

French Style Crepes OR stuffed w/ Cream Cheese. Sautéed table side w/ Fresh Berries & Brandy Butter Sauce

—Candy Station - \$ 5.25 pp—

Assorted Candies Displayed In Clear Vases

Flammable Station Requires A Chef at \$ 150.00. One Chef Per 50 Guests



PARTIAL CLIENT LIST & AWARDS

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