



Are you planning a special event?

Our dedicated culinary and service team is committed to delivering exceptional food and hospitality for every occasion – from corporate luncheons and holiday parties to community and private events.

Contact us today to bring your event to life!



“Every dish tells a story. Let us help tell yours.”



Book Your Event with Confidence and Flavor.

Reserve your spot today and let us take care of the food, service, and details – so you can focus on enjoying the moment.



Corporate Catering

Morning Sunrise!!

Prices are per serving. Minimum order of 15

Light Breakfast \$13pp | Standard Pastries \$18pp

A Variety of sweet and savory cakes, Muffins, Scones, Bread, Pastries, Danishes
Gluten Free coconut bread, Banana Nut Bread, Almond pecan Bread, Cinnamon, Coffee Bread,
raisins bread \$65 (1dozen slices)

Apple Strudel, Cheese Danish, Sticky Buns, Butter Croissant, Chocolate Croissants, puff pastries

Small tray \$110

Medium tray \$150

Large tray \$250

Cinnamon Rolls, Sweet Kolaches, Churros, Scones, Madeleines, Biscuits, Sweet Buns \$55 per dozen

Fresh Muffins: Wild Blueberry, poppy seeds, banana nut, chocolate, cinnamon oats \$45 per dozen

Savory muffins: bacon & cheese, cornmeal & cheese, spinach cheddar \$40 per dozen

Served with: Fruit Preserves, whipped butter, Nutella, nut butter, cinnamon, honey, whipped Butter,
cream Cheese, bacon Jam & Jellies



Special Events

Our Signature Thanksgiving Feast Features: Tender, slow-roasted turkey with savory Gravy, classic stuffing, creamy mashed potatoes, green beans casserole, cranberry sauce complete with your choice with freshly baked pie for dessert. sweet potato with roasted marshmallow ,homemade dinner rolls and cornbread



YOUR CHOICE OF

Autumn Spiced Turkey Breast \$150 (8-10)

Juicy and succulent white meat seasoned in a hint of Autumn spices, brushed with an sweet orange honey glazed and roasted

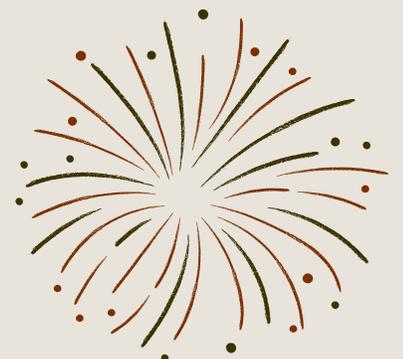
Vegetarian Options \$ 17

- Parmesan Crusted Stuffed portobello
- Large portobello stuffed with sweet potato, spinach, mushrooms, onions, bell peppers Italian seasoning
- Lentil barley with caramelized onions \$ 16
- Lentil, barley, kale, fresh herbs, olive oil, chopped parsley, green onion, cooked and Topped with caramelized onions

Sides

- Potato au gratin (\$7) Mac& cheese (\$5)
- Maple glazed carrots (\$8) roasted asparagus (\$8)
- Eggs potato salad (\$5) sautéed vegetables (\$8)
- Red skin potato salad (\$5) pasta salad (\$6) cranberry apple salad (\$7)
- Garlic Knots Rolls \$ (13rolls)

Dinner box \$30





Christmas Menu

Main Course: Prime Rib

A perfectly roasted prime rib crusted with horseradish salt & pepper

Sides: garlic mashed potatoes, potatoes au gratin, creamy orzo with sun-dried tomatoes

Vegetables: Creamed spinach, roasted vegetables, green beans, onions, cranberries and bacon.

\$50 pp

Salads:

Kale, red onions, diced sweet potatoes, orange segments, pomegranate arils, shaved Parmigiano, pickled red onion, pickled carrots, candied pecans, pumpkin seeds & maple cider vinaigrette

ADD ONS

Freshly homemade bread, angel biscuits \$3 each

Yorkshire pudding \$6

Horseradish sauce and cranberry sauce \$4

Vegan Option \$6

Crumbled seasoned tofu and roasted chickpeas

Dessert: Gingerbread trifle, apple pie, pecan pie & double chocolate pudding \$8 per slice

Jumbo Cookies \$6 each

Fresh baked sea salt chocolate chip, oatmeal cranberries, oatmeal raisin, ginger molasses

Festive desserts:

Pecan pie squares \$8

Sea salt caramel brownies \$5 each

Carrots cake \$8

Gluten free & Vegan desserts:

Gluten Free Flourless Brownie \$5

Vegan Maple Butter Tart Bar \$5





Christmas Menu

Santa's Bar

Hot Drinks

Teas
12 cup Disposable Box \$40
Pekoe Tea - variety

12 cup Disposable Box \$40
Premium Assorted Teas

12 cup Disposable Box
Orange, Ginger, Chai, Green Tea, Mixed Berry,
Oolong, Chamomile & Peppermint \$45

Brewed Coffee
Served in a Thermal Cambro. 25 person minimum.
Requires Cambro Rental
Coffee/Tea Condiments are Additional \$0.50
(cups, lids, stir sticks, sugars, milkettes & creamers)

Hot Water with Orange Pekoe \$3
Apple Cider \$4
(Minimum order of 10)

Hot Chocolate \$4 (Minimum order of 10)



Chilled Refreshment

Assorted Juices:
Apple, Orange, Cranberry \$3.00

Assorted Soft Drinks:
Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite
\$3.00

Bottled Water \$3.00

San Pellegrino Sparkling Water (500ml) \$4.50

San Pellegrino Fruit Flavors \$4.00

Nestea Iced Tea \$3.00





Taco & Nacho Bar Supreme

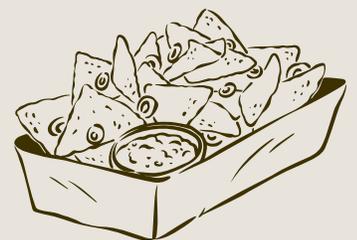
Taco Bar Supreme \$22 (2 tacos)

Proteins: Seasoned ground beef, chicken, pork carnitas, Chorizo, fish, shrimp

Vegetables: Shredded lettuce, refried beans, guacamole, sour cream, Mexican rice, black beans, corn, diced vegetables, black slices olives, pico de gallo, hot sauce, red onions, green onion, bell peppers, banana peppers, hot sauce, Serrano pepper, salsa verde, fresh & Pickled jalapeno, pickled onions, lime wedge, chopped cilantro.

Serves with: Chips, crispy tortilla, soft tortilla & Taco shells
Cheddar cheese, cotija cheese, Mexican blend, Nacho cheese sauce & queso

Vegetarian: Taco seasoned beyond beef, tofu & Grilled Vegetables \$14
(2 tacos per person)





Caribbean Delight Bar

Jerk Chicken Or Pork: Seasoned and a flavorful blend of Caribbean spices and slowly roasted resulting and in delicious dish \$18

Curry Chicken/Goat: Tender meat slow-cooked in a fragrant curry sauce \$25

Oxtail: Slow-cooked and braised \$35

Brown Stew Chicken: Cooked in a silky and flavorful gravy \$13

Fried chicken wings: Seasoned with a unique blend of spices and fried to a perfect golden brown \$37 per dozen

Rice and beans: Jasmine rice with kidney beans with coconut milk \$9

Island Coleslaw, fried cabbage, braised Collard greens with ham hock \$8

Sweet fried plantains, fried yuca \$7

Chicken noodles soup \$6 pumpkin stew \$9

Desserts

Pineapple upside down cake \$ 8 slice

Banana Fritters \$6

Rice Pudding \$5 cup

Flan \$5

Guava Cheese Pastries \$6

Beverages: Caribbean punch, passion orange Guava, squeeze, coconut water \$5 each





Salad Bar

Greens: Spinach, kale, Iceberg lettuce , Romaine spring mix, cucumber, carrots, tomato, onions, bell peppers, radishes, broccoli, cauliflower mushrooms , pickled veggies, olives
slices, chickpeas, black beans, edamame avocado slices, beets & sweet corn

Cheeses: Shredded Parmesan, feta, blue cheese, cheddar blended cheese
Hot Items: Rice ,grains, roasted vegetables, pasta

Proteins: Grilled chicken, ham, turkey, bacon bites, shrimps, hard-boiled eggs, shrimps
Tuna, chicken salad, tofu cubes

Toppings: Seeds, nuts, croutons, dried fruits, fresh fruit

Dressings: Assortment of creamy & vinaigrette-based salad dressing



Pasta Bar

Pasta: Penne, fettuccine, rigatoni, spaghetti macaroni & linguini

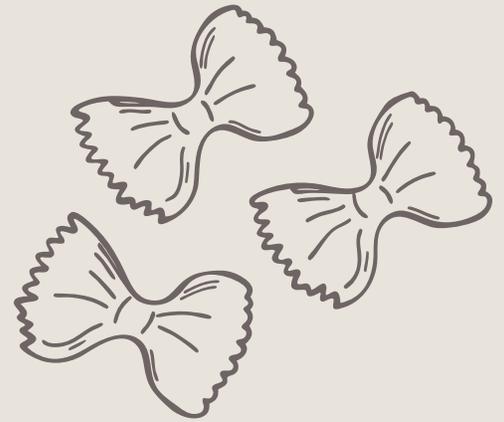
Veggies: Mushrooms, bell pepper, broccoli, spinach, onions, shredded carrots, sun-dried tomatoes, kale, bell peppers, & cherry tomato

Roasted or sautéed vegetable available upon request

Sauces: Marinara, Alfredo, tomato & pesto

Proteins: Meatballs, Italian sausage, grilled chicken, Shrimp, baked salmon, hard-boiled eggs, beans & tofu

Toppings: Grated Parmesan, mozzarella, shredded cheddar & feta cheese, red pepper flakes, chopped fresh basil, lemon wedges, sliced olives, bacon bites, capers, olives slices, oil & vinegar



Choice of two:

Pasta, shrimps, salmon - \$28

Italian sausage, meatballs, chicken - \$24

Garlic bread, baguettes \$2

Fruit cup \$3



Seafood Cooked & Raw Bar

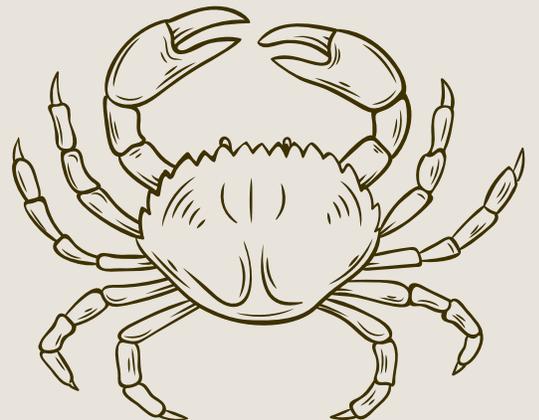
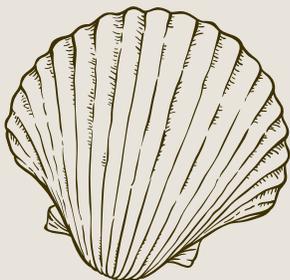
Choice of two proteins \$80 pp

Chilled: Oysters, Shrimp Cocktail, Clams, Mussels & Ceviche

Cooked: Steamed crab legs/mussels and clams, seafood skewers, smoked salmon, grilled shrimps, fish tacos, salmon tartar, crab cakes, Crab meat salad, smoked salmon crostini, lobster bisque, calamari

Served with: Cocktail sauce, crusted bread, crackers, lemon wedges, creamy cilantro sauce, spicy mayo & lemon vinaigrette

Sides: Creamy pasta salad, fresh green salad





Appetizers

Stuffed Jalapeno \$60 -24pc

Fresh Jalapeño stuffed cheese wrapped in a crispy bacon

Pulled pork BBQ Sandwich \$150 -24pc

These tiny sandwiches are packed with BBQ pork topped with crunchy coleslaw

BBQ Pork Ribs \$180-24 pc

Tender ribs that are slowly cooked and caramelized until the meat nearly falls of the bone, resulting in a rich, robust flavor

Parmesan Chicken Wings \$80 24pc

Chicken wings infused with aromatic garlic and parmesan cheese

Lobster Mac and Cheese \$80 serves 8-20

Luxuriously creamy pasta with sweet , chunk of tender lobster meat combined with Delicate ribbon of AL Dante pasta and bake to a golden

Steak Crostini with Caramelized Onions \$75 -24pc

Mini crostini, tender, juicy steak topped with caramelized onions

Cowboy Caviar \$50 serves 10-44

Black beans ,corn, black eyes peas, dice vegetables, herbs and spices, fresh jalapeño, avocado, tossed in zesty vinaigrette

Mini Beef Wellington \$160 -24pc

Flaky mini tartlets filled with beef and mushrooms gravy

Grilled Salmon Sandwich \$180 -24pc

Seasoned and grilled salmon, red cabbage slaw, avocado, topped with spicy bang Bang sauce

Deviled Eggs with Fried Capers \$60 -24

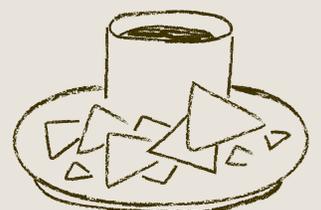
Creamy eggs yolk, capers, spices , lemon, topped with bacon pieces

Crispy Zucchini with Parmesan Dip \$50 -24pc

Grated zucchini, fresh garlic, eggs, green onion, grated parmesan

Chicken Bites with Chipotle Dip \$80 -24pc

Marinated boneless chicken and deep fried until golden and crispy





Vegetarian Appetizers

Samosas \$40 - 24 pieces

Crispy and golden brown fried pastry filled with spiced potato and peas

Grilled Veggies Skewers \$60 -12 pieces

pineapple , tomato, zucchini, yellow squash, mushrooms, red onions, bell peppers

Classic deviled \$50 -24 pieces

Eggs cups filled with seasoned egg yolk mixture topped with paprika

Stuffed Mushrooms \$45 -24 pieces

Mushrooms caps baked with a savory filling of sautéed veggies and parmesan

Spinach Polenta Cheese Bites \$30 -24 pieces

Creamy polenta, sautéed spinach & mozzarella

Vegetable Spring Rolls \$50- 24 pieces

Delicate , flaky pastry filled with a mixture of stir-fry vegetables ,fried until golden

Caprese Skewers \$40 -24 pieces

Fresh mozzarella balls, red & yellow cherry tomato, basil & balsamic glaze

Spinach Cheese Balls \$40 -24 pieces

Fresh spinach, stuffing, seasoning and Parmesan cheese, baked to perfection





Party Boards

Wings

With Potato salad, French fries, corn on the Cobb, mac and cheese, Cole slaw, baked beans, garlic bread, dipping sauces & condiments
Medium \$300 - serves 10-20 Large \$450 serves 20-40

Fajita Board

Grilled steak, chicken, shrimps, grilled vegetables, tortilla flour, salsa, guacamole, sour cream, shredded cheese, refried beans, corn salad, black beans, queso & dips
Medium \$350 serves 20-30 Large \$450 serves 20-40

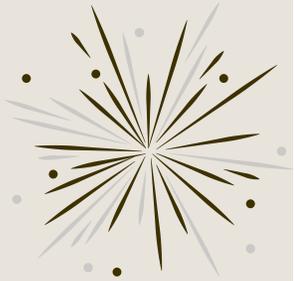
Taco board

Tortilla flour, ground beef, chicken, cheeses, salsa, dips, fresh veggies, beans, tostada bowls, fresh cilantro, jalapeño, lime wedges, Mexican rice, guacamole
Medium \$200 serves 10-25 Large \$300 serves 10-35

Grilled or Smoked Italian sausages with grilled veggies

Grilled & Italian smoked sausage, corn on the Cobb, roasted vegetables, coleslaw, pickles, soft and hard cheeses, bread, crackers & condiments

Medium \$275 serves 10-25 Large \$350 serves 20-35





Snacks Party Boards & Trays



Spinach Artichoke Dip \$40

Spinach , artichoke, cream cheese, mayo, parmesan cheese and seasonings creates this delicious crowd pleasing dip- serves 20-30

Buffalo chicken dip \$60

Spicy buffalo chicken with jalapeño, mozzarella, cheddar cheese

Seven-layer dip \$45

Refried beans, ground meat, chopped veggies, lettuce, olives, chopped cilantro, lime juice, salt and pepper

Guacamole \$40

Mashed avocado, cilantro, dice veggies, lemon juice, chopped cilantro - serves 10-25

Roasted Garlic Artichoke \$50

Chickpeas, artichoke, fresh garlic, tahini, extra virgin olive oil , lemon juice salt and pepper , crispy chickpeas - serves 15-25

Beef Enchilada \$50

Seasoned ground beef, diced veggies, black bean, tahini, enchilada sauce, sour cream, lime juice & spices -serve 10-25

Roasted red pepper hummus \$45

Chickpeas, tahini, roasted peppers, spices extra virgin olive oil, salt and pepper serves 10-25

Creamy White Bean \$35

White cannellini beans, tahini, fresh garlic, spices, extra virgin olive oil, lime juice serves-10 20

Serves: Veggies sticks, rustic bread , pita bread and garlic bread, tortillas, crackers chips or baguettes



Fruit & Pastries

Fruit Tray

A beautiful arrangements of seasonal and tropical fruits serve with cheese dips, yogurt, caramel sauce whipped cream, nuts & crackers

Small \$100 serves 10-20 - Medium \$175 serves 15-25 - Large \$300 serves 20-35

Fresh Fruits Kabobs \$40 per dozen

Pineapple, melon, strawberries, kiwi, grapes

Fresh Fruit Salad

A blend of seasonal and tropical fruits
small (30) serves 10-15 Medium (\$75) serve 20 -30 - Large (\$150)serves 20-30

Seasonal and Tropical Whole Fruits Baskets

Mandarin, grapefruit, pear, red and green apples, oranges, banana and grapes \$75

Yogurt and Vanilla Parfait Board

Greek yogurt, fresh berries, granola, dried fruits, toasted nuts, caramel & chocolate sauce \$60 15-20

Bagel Tray \$75

Bagels assortments, whipped cream cheese, nuts butter & dippings -serves 20-30

Texas Big Bakery Tray

An eye catching delicious combination of: Chocolate, butter croissants, muffins, powdered donuts, bagels, danishes, cinnamon rolls, strudels, puff pastries

Medium (\$175) - serves 10-20 Large (\$250) serves 20-30

Sunshine Bread Tray

A beautiful arrangement of sweet and savory homemade breads featuring: Banana nuts bread, coffee almond, orange, chocolate cream cheese, condensed milk, and coconut milk bread: medium \$200 serves 10-20 Large \$300 serve 20-35





Charcuterie Boards

Mediterranean Board

A Wonderful arrangement of: salami, mortadella, capicola, prosciutto, kalamata olives, roasted sweet peppers, marinated artichokes, sun-dried tomatoes, pickled vegetables, Havarti, Cheddar, Gouda

Medium \$250 -seves 10-25- Large \$375 serves 20-35

Rainbow Vegan Board

A Medley of vibrant and colorful array of vegetables showcasing the season's freshest harvest, serve with dipping sauce, hummus and ranch dipping

Medium \$175 -serves 11-20 - Large \$250 serves 15-35

Sweet and Savory Board

An artful assortment of cheeses, fresh and dried fruits, cured meats, nuts and spreads, artisan bread and crackers, chocolate olives, pickles, chocolate, honeycomb

Medium \$275-serve 10-25- Large \$350 serves 20-35

Cheese Board

A variety of hard and soft cheese cubes: Gouda, havarti, cheddar, Swiss, provolone

Medium \$150 serves 10-20 - Large \$ 275 serves -15-30



Breakfast Casseroles



Hash Brown and Eggs casserole \$75
Eggs, hash brown, sausages, dice bell peppers, dice onions, seasoning, heavy and cheese baked to perfection -serves 10-20

Ultimate Vegan Casserole \$45
Eggs, bell peppers, onions, mushrooms, spinach, tomato, cheese sauce and shredded cheese baked to a golden brown - serves 10-15

Quiche Florentine \$50
Creamy eggs and spinach filling and a tangy feta sauce -serves 10-15

Quiche Lorraine \$60
Creamy eggs, broccoli ,crispy bacon in a rich flaky crust serves -10-15

Cinnamon Roll Casserole \$45
Cubes of cinnamon rolls with creamy custard sauce -serves 10-20

Frittata Eggs \$65
A combination of eggs, bacon, sausage, mushrooms, cherry tomato, spinach, potato, bacon zucchini, bell peppers, cheese-serves 10-15

Dees Ultimate Breakfast Casserole \$75
Eggs, sausage ,ham, bacon, peppers, onions, potato mushrooms,spinach, cheese serves 15-20

Brussel Sprouts Casserole \$60
Brussel sprouts , potato, bacon, bell peppers, onions parmesan cheese -serves 10-15





Continental Breakfast

Cowboy Breakfast \$120

Scrambled eggs, bacon, sausage, ham, pancake, breakfast potato, toast, mini quiches, biscuit and gravy - Serves 10-20

Dee's Big Breakfast \$250

Hard-boiled eggs, bacon, sausages, ham, avocado slices, waffles, pancakes, Muffins, toast, fresh fruits, scrambled eggs, croissants, cheese slices, butter, honey, jams, nut butter -Serves 15-25

Belgian Waffles Tray \$200

Waffles, hard-Boiled eggs, fresh berries, bacon, sausages, pancakes, nuts butter, cottage cheese, whipped butter, syrups, jams chocolate nibs - Serves 10-25

French Toast Tray \$240

French toast, pancakes, fresh fruits, bacon, butter, chocolate nibs, syrups, powder sugar, nuts butter- Serves 10-20



Deli Sandwiches

Roast Beef, Roasted Turkey, Ham, Corned Beef,
Tuna & Chicken

Small 10 halves with cheese \$70 -w/o \$65

Medium 20 halves with cheese \$120 -w/o \$110

Large 30 halves with cheese \$180-w/o \$170

Gluten Free Bread available

Individual Box Lunch

Deli sandwich box (\$18) Wraps and Sandwiches (\$18)

Salad Box (\$16)

Sides items

In-house potato chips: Parmesan & Cajun Creole \$3 each

Doritos, Potato Chips Cheetos, Sun chips, Lays,

Kettle \$ 2.50

Potato salad \$3 pasta salad \$3 soup bowl \$4 fruit cup \$3

Box lunch includes: one fruit cup, one cookie utensils &
condiments



Sandwiches & Wraps Trays

Roasted Turkey Sandwich

10 halves \$70 - 20 halves \$110 - 30 halves \$140

Grilled Chicken Sandwich

10 halves \$80 - 20 halves \$120 - 30 halves \$160

Italian Sandwich

10 halves \$ 110 -20 halves \$130 -30 halves \$ 170

Buffalo Chicken Sandwich

10 halves \$ 75- 20 halves \$120- 30 halves \$150

Tuna

10 halve \$80 20 halves \$115 -30 halves \$145

Deli Chicken

10 halves \$60 -20 halves \$100 -30 halves- \$130

Vegetarian Options Available

Our sandwiches includes: lettuce, tomato, onion or spinach

Bread choices: Brioche buns, sub rolls white, wheat & whole grains

Cheese of choice: Provolone, Swiss, Pepper Jack, Cheddar & American

Wraps choices: Tomato, spinach, white, wheat - vegan

Serves with pickles, condiments packets & utensils



Pinwheels & Wrap Trays

Sandwiches /Wraps Choices: Italian, Meatballs, Ham,Turkey, Chicken, Roasted Beef

Tortilla flour, lettuce, buffalo chicken, red onions, pepper jack cheese
10 halves \$110 - 20 halves \$150 30 halves \$220

Roast beef, lettuce, tomato, red onions, cheddar cheese, chipotle dressing
10 halves \$115 - 20 halves \$175 - 30 halves \$250

Tortilla flour, chicken salad or tuna salad, lettuce, tomato, onion
10 halves \$80 - 20 halves \$115 - 30 halves \$145

Roasted Turkey, lettuce, tomato, onion, honey mustard and Swiss cheese - 30 pieces
10 halves \$115 - 20 halves \$120 - 30 halves \$220

Deli Meat and Cheese Tray \$175
Turkey, ham, roasted beef, Swiss cheese, cheddar, pepper jack cheese & provolone

Sandwich Condiments Tray \$60
Lettuce, tomato slices, onion slices, pickles, mayonnaise, ketchup, mustard

Bread choices: Brioche, sub rolls white or wheat & whole grains

Cheese of choice: Provolone, Cheddar, Swiss, American & Pepper Jack

Wraps: Tomato, white, wheat & spinach - vegan

Includes: Crunchy pickles, utensils & condiments



Rotisseries

Baby Back Ribs Whole Rack \$75
Seasoned ribs that are juicy, tender and meaty

Roasted Pork Shoulder \$60
A juicy and succulent pork shoulder , marinated , slow-roasted resulting in a meat that is flavorful and succulent

Half Chicken Various Flavors \$ 30
Smoked, barbecued, grilled or baked

Roasted Prime Ribs \$60 serves 10-15
Marinated Prime ribs , cooked and in a aromatic garlic herbs butter

Lemon Herbs Chicken Breast \$25
Marinated and roasted chicken in a lemon herbs sauce

Rosemary Chicken Breast \$25
Seasoned and cooked with fresh rosemary au jus

Steak and Veggies Kabobs \$25 - 2 kabobs
broccoli , tomato, steak, bell peppers, red onions, mushrooms

Steak and Sausage Kabobs \$30 -2 kabobs
Steak, Sausage, Corn on the cob, potato, bell peppers, and onions

Sides Dishes \$3 each item
Creamy Mac & cheese, mashed potato, potato (eggs) salad, roasted potato, rice, steamed broccoli, sautéed cabbage, green beans, baked beans, mixed veg, salad

Includes: utensils & condiments



Dinner Casserole

Chicken Pot Pie \$65

A savory dish of chicken ,vegetables, and gravy in a pastry crust
serves- 10-20

Shepherd's Pie \$150

A classic dish bursting with flavor consisting of a savory filling; ground meat, diced carrots, onions and peas topped with a layer of mashed potato baked to a golden pastry -serves 15-20

Beef Lasagna \$65

A comforting blend of tender lasagna noodles layered with a rich slow-simmered ground beef and tomato Ragu, creamy ricotta, and melty mozzarella cheese
serves 10-30

Beef Potato Casserole \$65

A combination of russet potato, ground beef, heavy cream milk, butter, seasoning and cheddar cheese baked to a golden guaranteed to please everyone
serves 15-20

Twice Baked Cheesy Potato \$13 each

Baked potato, heavy cream, cheeses, spices

Side dishes: Caesar salad \$4 caprese salad \$5
sautéed green beans with garlic \$5 Roasted zucchini and bell peppers \$6 bruschetta \$6
Cheesy garlic knots bread \$12 (for 13 pieces)

Includes: Utensil & condiment