

GLORY HOUSE

catering receptions bistro

972-259-1123

www.gloryhousecatering.com

Catering Menu 2022

109 S. Main Street, Irving, Texas 75060

Appetizers

(Requires 8-person minimum order for individual packaging, add \$1.03)

- **Caprese on a Stick**- ripe cherry tomatoes, mozzarella balls, fresh basil drizzled with olive oil, red wine vinegar and spices \$2 ea
- **Fresh Fruit Skewers** add a marshmallow on the skewer for more fun \$2.50 ea
- **Salad Cups** individual appetizer cups \$4 ea
Choose One or Mix It up
 - Cucumber salad (sour cream lemon or oil & vinegar)
 - fresh chopped fruit
 - Coleslaw
 - Deviled egg dusted with paprika
 - pasta salad (vinaigrette or mayo)
 - southwestern three bean salad
 - Caprese (tomato/fresh basil/mozzarella)
 - fresh veggie crudites with lemon turmeric hummus
 - chickpea salad with red beans, jalapeno, tomato, cilantro
 - Mediterranean bean salad with chickpeas, veggies, olives and feta
- **Garden Salad** or **Caesar Salad** with dressing on the side \$4
- **Glory House Cheese Ball with Pecans** our famous pineapple & green onion cheese ball served with gourmet crackers \$3 pp
- **Mediterranean Pastry Square** w/colored bells, thyme, rosemary & goat cheese \$2 ea
- **Warm Spinach Artichoke Dip** served w/ sliced garlic baguettes \$4 pp
- **Roast Beef Crostini** on French baguette with red bell/Kalamata olive relish and fresh spinach \$4 ea
- **Smoked Turkey Crostini** on French baguette with Swiss cheese, fresh basil and cranberry relish \$4 ea
- **Caprese Crostini** on French baguette with mozzarella, fresh tomato, fresh basil \$3 ea
- **Baked Brie** with cranberry chutney and gourmet crackers \$4 PP
- **Jumbo Shrimp Cocktail** \$3 ea
- **Honey Garlic Beef Meatballs** \$1.50 ea
- **Hawaiian Pork Sliders** \$3 ea
- **Fried Spam Slider** with American cheese and pineapple ring \$4 ea
- **Cheese and Herb Stuffed Mushrooms** \$2 ea
- **Fresh Baked Stuffed Mini Croissants** (choose 1 or 2) \$4 ea
 - Chicken and Mushroom & Marsala Dipping Sauce
 - Southwestern Chicken & Cheese with Salsa Dip
 - Vegetarian Mushroom Onion w/ Marsala Dipping Sauce
 - Southwestern Vegetarian with onions, bells, cheddar and salsa dip
 - Cheesy Butter Garlic

Signature Poultry Menus

(Requires 8-person minimum order per entrée- For individual packaging, add \$1.56 per person)

Lemon Oregano Chicken

herbed rice, house green beans and a roll \$11.99
gluten free without the roll

Poblano Chicken

creamy sauce topped w/ jack cheese with Spanish rice, charro beans, tortilla chips and salsa \$15.99

Braised Balsamic Chicken

roasted potatoes, house green beans, rolls \$12.99 gluten free without the roll

Potato Crusted Chicken

mashed potatoes, country gravy on the side, house green beans, kernel corn w/red bells, rolls \$14.99
gluten free without the roll and gravy

Rosemary Chicken

roasted potatoes, house green beans & carrots, roll \$11.99 gluten free without roll

Carved Boneless Roasted Turkey Breast

mashed potatoes, turkey gravy, house green beans, cornbread dressing, rolls \$15.99
(turkey, green beans and potatoes are gluten free) Add roasted ham for \$4 PP ham is gluten free

Lemon Oregano Turkey Breast

herbed rice, house green beans, rolls | 14.99 (gluten free without the roll)

Lemon Caper Chicken

herbed rice, buttered green beans & carrots, rolls \$14.99

Sub Listed Side with Premium Item Below \$2 PP or Add a Side \$5 PP

Creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, molasses baked beans, baked potatoes (with butter, sour cream on side & cheddar cheese), spicy vegan curry potatoes- mac is only gluten item

Signature Beef Menus

(Requires 8-person minimum order per entrée- For individual packaging, add \$1.56 per person)

Brisket Roast Au Jus marinated and slow roasted for over twelve hours, served with mashed potatoes, house green beans, and a roll \$15.99 gluten free upon request

Pot Roast delicious beef roast roasted with potatoes, carrots, onions and served with buttered corn, house green beans, roll \$14.99

Homemade Beef Lasagna

veggie medley of broccoli/cauliflower/carrots, Caesar salad \$14.99
add or sub a pan of vegetarian lasagna (\$55 per pan)

Beef Burgundy Roast w/Mushrooms, Onions, Carrots

with herbed rice, green beans almondine, rolls \$18.99(gluten free without the roll)

Salisbury Meatballs

all beef meatballs with a brown mushroom sauce
served with mashed potatoes, house green beans, roll \$13.99

Signature Pork Menus

(Requires 8-person minimum order per entree)

Pork Roast

Choose One: Hawaiian style, Mexican Spice w/Green Chilis (GF), Holiday with Apples (GF),
served with mashed potatoes, house green beans, roll \$14.99

Bourbon Sausage & Sweet 'n Smoky BBQ Chicken Dual Entree

molasses baked beans, buttered corn, rolls \$14.99

Sub Listed Side with Premium Item Below \$2 PP or Add a Side \$5 PP

Creamy parmesan potatoes au gratin, baked mac & cheese, jalapeno cream corn, squash casserole, cream spinach, molasses baked beans, baked potatoes (with butter, sour cream on side & cheddar cheese), spicy vegan curry potatoes- mac is only gluten item

Add Vegan/Vegetarian Pan or Entrée

Roasted Bell Stuffed with Veggies Blackened bells stuffed with Sautéed veggies, rice, red bells, parsley. served with house green beans, side salad (vegan & gluten free) \$10.99

Pan-Fried Butternut Squash w/ Red Pepper Oil Tossed with Vegan Pasta with house green beans and side salad \$13.99 (vegan)

Vegan Or Vegetarian Frito Pie Sautéed onions, red/yellow/orange bells, chickpeas, tomatoes & black beans. Top with cheese for vegetarian. Fritos, side salad and vegan balsamic dressing are on the side. 11.99 Vegan Gluten Free

12.99 Vegetarian Gluten Free Single orders available for this menu item

Vegan Mango Pablano Beyond Burger Two Sauteed vegan plant based beyond burgers topped with mango, sauteed poblano, onion, red bells, cilantro. Served with garden salad with vegan dressing on the side \$19.99

For individual packaging, add \$1.56 per person

Event Brunch Menus

(Requires 8-person minimum order per entrée- For individual packaging, add \$2.56 per person)

Tea Sandwich Brunch Menu

Assorted “tea” sandwiches including chicken salad, pimento cheese and cucumber, Sausage/egg/spinach brunch casserole bake, hickory smoked bacon, fresh chopped fruit, skillet potatoes, garden pasta salad, potato chips \$16.99

Green Eggs & Ham Brunch Menu

Scrambled eggs topped with fresh chopped spinach/mozzarella/fresh chopped tomatoes, traditional scrambled eggs, roasted sliced ham, hickory smoked bacon, skillet potatoes, chickpea salad, garden pasta salad, red grapes and Mandarin oranges, marjoram chicken salad mini sandwiches, sundried tomato/feta tortilla pinwheels \$16.99

Hawaiian Brunch

Tropical chicken salad sliders, fried spam and pineapple sliders, potato chips, Hawaiian style macaroni salad with mayo, fresh chopped fruit OR orange coconut salad, fresh veggie tray, tropical muffins \$16.99

Morning Glory Breakfast Menus

8-person minimum delivery

Croffle (croissant cooked like a waffle) \$4.99

served with blueberry &

maple pecan cream cheese spreads on the side

Fresh Fruit and Pastries

assorted muffins, iced scones & croissants

w/blueberry cream cheese

fruit (red grapes, pineapple and mandarin oranges) \$7.99

Hot Breakfast – 8-person minimum- add \$1.56 for individual packaging

American Breakfast -Scrambled eggs, hickory smoked bacon (2), breakfast sausage (1), skillet potatoes, biscuits with jelly/butter \$10.99 Add country gravy for \$1.25 PP
Green Eggs & Ham Traditional scrambled eggs, scrambled eggs topped with fresh chopped spinach, jack cheese, fresh chopped tomatoes, sautéed breakfast ham, skillet potatoes, biscuits and jelly \$12.99
Tex Mex Breakfast Scrambled eggs, skillet potatoes, charro beans, homemade salsa, hickory smoked bacon, sausage, corn & flour tortillas \$12.99
Vegan Breakfast -Scrambled tofu, smoked tofu bacon (2), skillet potatoes, fresh chopped fruit \$12.99
Vegetarian Breakfast Scrambled eggs, smoked tofu bacon (2) skillet potatoes, fresh chopped fruit \$11.99
Add fresh chopped fruit \$3.99 Add muffins, croissants and scones \$3.99

Jumbo Breakfast Tacos

with salsa on the side (vegetarian, vegan and/or gluten free w/corn tortilla upon request)

Includes assorted sausage and bacon tacos with egg, cheddar, potato \$5 ea

vegetarian egg is cheddar, sautéed onion, roasted red bell \$5 ea a la carte

vegan is scrambled tofu with sautéed onions, red bells, spices \$5 ea a la carte

Gallon Apple Juice \$10.99 (serves 10-15)

Gallon Orange Juice \$10.99 (serves 10-15)

Hot Coffee with cups, lids, creamers, condiments, stir sticks | \$3

Bottled Water \$2

Assorted Glory House Sandwiches

Request individual boxes or trays of assorted sandwiches

Club Sandwich | 12.99 Whole 9.99 Half

Triple decker white bread with sliced turkey, deli ham, hickory smoked bacon, lettuce, tomato, sliced pickle, cheddar cheese, served with chips and a fruit cup.

Caprese Sandwiches

All caprese sandwiches are served on croissant with spiced cream cheese, basil pesto, mozzarella, sliced tomato, romaine, fresh spinach leaves, fresh colored bells, roasted red bell and Kalamata olive relish, served with fruit cup, potato chips, pickle

- **Glory House Caprese** | 14.99 Whole
Sliced turkey, deli ham, Genoa salami
- **Turkey Caprese** | 12.99 Whole
- **Deli Ham Caprese** | 12.99 Whole
- **Genoa Caprese** | 12.99 Whole w/ salami
- **Roast Beef Caprese** | 12.99 Whole
- **Vegetarian** | 11.99 Whole

Deli Sliced Turkey Sandwich | 9.99 Whole

7.99 Half Turkey on croissant with lettuce, tomato, and sliced pickles. Served with chips and cup of fruit. Add cheese for \$1.

Turkey Club | 11.99 Whole 8.99 Half

Deli sliced turkey on wheat with hickory smoked bacon, cheddar cheese, lettuce, tomato, sliced pickle served with chips and a fruit cup.

Deli Sliced Ham | 10.99 Whole 7.99 Half

Deli sliced ham on white with romaine, tomato, and sliced pickle served with chips and a fruit cup. Add cheese for \$1.

French Style Roast Beef Sandwich | 12.99

Whole 9.99 Half

Roast beef on croissant with goat cheese, spiced cream cheese, red bell/Kalamata olive relish, romaine and fresh spinach leaves. Served with chips, pickle spear and fruit cup.

Roast Beef Sandwich | 11.99 Whole 8.99 Half

Roast beef on wheat with romaine, sliced tomato and sliced pickles. Served with chips and fruit cup. Add cheese for \$1.

Vegetarian & Vegan Sandwiches

Veggie Sandwich | 9.99 Whole 6.99 Half

Croissant with romaine, tomato, black olives, Kalamata olive & roasted red bell relish, double cheddar cheese, fresh spinach leaves, cucumbers, and sliced pickles, served with chips and a fruit cup. (vegetarian)

The Vegan | 8.99 Whole 6.99 Half

Vegan wheat bread with romaine, tomato, black olives, Kalamata olive & roasted red bell relish, cucumbers, sliced bells (red/orange/yellow), fresh spinach leaves, and sliced pickles with chips and a fruit cup. (vegan option)

Assorted cocktail sandwiches with condiments on the side | 5.75 ea. This includes the sandwiches only on trays. Can be individually wrapped upon request. Request vegan and or vegetarian if needed.

Assorted Glory House Wraps

Request individual boxes or trays of assorted wraps

Club Wrap | 12.99

Cheddar jalapeno tortilla with smoked turkey, deli ham, cheddar cheese, home cooked, thick sliced hickory smoked bacon, lettuce, tomato, sliced pickle, spiced cream cheese, served with chips and a fruit cup.

Caprese Wraps

All caprese wraps are served in spinach tortillas with spiced cream cheese, basil pesto, mozzarella, sliced tomato, romaine, fresh spinach leaves, fresh colored bells, roasted red bell and Kalamata olive relish, served with fruit cup, potato chips, pickle

- Glory House Caprese | 15.99 With sliced turkey, deli ham, Genoa salami
- Turkey Caprese | 13.99
- Deli Ham Caprese | 13.99 Whole
- Genoa Caprese | 13.99 Whole w/ salami
- Roast Beef Caprese | 13.99 Whole
- Vegetarian | 12.99 Whole

Chicken Caesar Wrap | 12.99

Herbed chicken breast, romaine, Caesar dressing with spiced cream cheese and shredded parmesan, served with chips, a pickle spear, and a fruit cup.

Herb Chicken Breast Wrap | 12.99

Herbed chicken, romaine, tomatoes, black olives, fresh red/yellow/orange bells, cheddar cheese, red onion, spiced cream cheese. Served with fruit cup, pickle and chips.

Smoked Turkey Wrap | 10.99

Sliced turkey, cheddar cheese, romaine, black olives, and tomatoes with spiced cream cheese, served with a pickle spear, chips, and a fruit cup.

Turkey Club Wrap | 12.99

Sliced deli turkey, hickory smoked bacon, cheddar cheese, lettuce, tomato, black olives, romaine and spiced cream cheese. Served with chips, pickle and a fruit cup.

Deli Sliced Ham Wrap | 11.99

Deli sliced ham, cheddar cheese, romaine, tomatoes, black olives, spiced cream cheese. Served with chips, pickle spear and a fruit cup.

Roast Beef Wrap | 12.99

Roast beef with shredded mozzarella, romaine, sliced tomato, black olives, spiced cream cheese. Served with chips, pickle and fruit cup.

French Style Roast Beef Wrap | 12.99

Roast beef, goat cheese, spiced cream cheese, red bell/Kalamata olive relish, and fresh spinach leaves. Served with chips, pickle spear and fruit cup.

Vegetarian & Vegan Wraps

Mediterranean Wrap | 10.99

Romaine, fresh spinach leaves, tomato, spiced cream cheese and feta, cucumbers, black olives, chickpeas, Kalamata olive and red pepper relish, on a vegan spinach tortilla served with chips, pickle and a fruit cup. **(Vegan on request)**

Tex-Mex Veggie Wrap (Vegetarian) | 10.99

Romaine, tomato, spiced black beans, chickpeas, seasoned corn, red onions, cheddar cheese, black olives, red/yellow/orange bells and spiced cream cheese. Served with chips and a fruit cup. **(Vegan on request)**

Entrée Salads

Request individual boxes or trays for buffet style

Club Salad | 12.99 Large 9.99 Small – Romaine with smoked turkey, ham, hickory smoked bacon, cheddar cheese, sliced egg, tomato, cucumber, carrots, black olives (gluten free)

Caprese Entrée Salads

All caprese salads come with mozzarella, sliced tomato, romaine, fresh spinach leaves, fresh colored bells, roasted red bell and Kalamata olive relish, house basil vinaigrette on the side

- Glory House Caprese | 14.99 Large 10.99 Small- with Sliced turkey, deli ham, Genoa salami
- Turkey Caprese | 12.99 Large 9.99 Small
- Deli Ham Caprese | 12.99 Large 9.99 Small
- Genoa Salami Caprese | 12.99 Large 9.99 Small
- Roast Beef Caprese | 12.99 Large 9.99 Small
- Vegetarian | 11.99 Large 8.9 Small

Herb Chicken Breast Salad | 12.99 Large 9.99 Small - Herb chicken breast tops romaine, cucumbers, tomatoes, black olives, carrots, cheddar cheese. (gluten free)

Chicken Caesar Salad | 12.99 Large 9.99 Small Romaine topped with herbed chicken breast, parmesan and croutons. Served with Caesar salad dressing on the side.

Deli Turkey Salad | 9.99 Large 7.99 Small -Sliced turkey with romaine lettuce, tomato, cucumbers, cheddar cheese. (gluten free)

Turkey Club Salad | 11.99 Large 8.99 Small Sliced deli turkey with home cooked hickory smoked bacon, cheddar cheese, lettuce, tomato, cucumbers, black olives. (gluten free)

Deli Ham Salad | 10.99 Large 7.99 Small - Deli sliced ham with romaine, tomato, carrots, cucumbers and grated mozzarella. (gluten free)

Roast Beef Salad | 12.99 Large 9.99 Small Roast beef with romaine, tomato, cucumbers, cheddar cheese (gluten free)

California BSE Salad | 12.99 Large 9.99 Small Our home cooked, hickory smoked bacon with sliced boiled egg, tomatoes, and fresh spinach (gluten free)

Vegetarian & Vegan Salads

Vegetarian California BSE Salad | 10.99 Large 7.99 Small - Sliced boiled egg, fresh spinach, and tomatoes (gluten free) **(Vegan on Request)**

Vegetarian Mediterranean Salad | 10.99 Large 8.99 Small - Romaine & fresh spinach leaves salad with cucumbers, tomatoes, black olives, carrots, red bell & Kalamata olive relish, colored bells & red onions, spiced black beans, chickpeas, & feta cheese. (gluten free) **(Vegan on Request)**

Dressing Choices:

House basil parmesan vinaigrette (GF)
Ranch (GF), Balsamic Vinaigrette (GF & Vegan),
Caesar, Lite Raspberry Vinaigrette (GF & Vegan), Oil & Vinegar (GF & Vegan)

Dessert

Fudge Brownie | 2.75

Rich, chocolate chunk goodness in every bite

Seven Layer Bar | 2.75

Cookie crumb base with chocolate and caramel pieces, coconut, pecans, with a caramel glaze

Assorted Fresh Baked Cookies

| 1.35 Cookies Du Jour freshly made unique chef choice flavors such as double chocolate, lemon, coconut pecan, red velvet white chocolate macadamia nut, snickerdoodle, and more

Sweet Cream Filled Carrot Cake Scone

| 3.99 Delicious fresh baked carrot cake scone filled with cream cheese filling and topped with light icing

Finger Desserts | 5.00

Bite size mini cheesecakes, fudge brownie bites, seven-layer bar biters, mini cream filled pastry puffs with powder sugar

New York Style Cheese Cake | 6.99

With your choice of chocolate, caramel or raspberry sauce (or go crazy and add them all) (48 hours' notice needed to order this item)

Lemon Mascarpone Cake | 6.99

Light, moist cake with sweet lemon mascarpone layers and lemon frosting (48 hours' notice needed to order this item)

Chocolate Mousse Cake | 6.99

Layered chocolate cake with light mousse filling and frosting (48 hours' notice needed to order this item)

Carrot Cake | 6.99

With cream cheese frosting (48 hours' notice needed to order this item)

Red Velvet Cake | 6.99 with cream cheese icing

Fresh Fruit Cup with Coconut | 3.99

Vegan/GF

Coconut Rice Pudding | 5.99 Small 6.99

Made with coconut milk, served warm

(Vegan and Gluten Free)

Beverage

Drinks per person

- **Iced Tea** | Specify sweet and/or unsweet, includes assorted sweeteners, Styrofoam cups, lids, straws, ice, fresh cut lemons | 3
- **Lemonade** with Styrofoam cups, lids, ice, fresh cut lemons | 3
- **Assorted soft drinks** Coke, Diet Coke, Sprite, Dr. Pepper with Styrofoam cups, lids, straws, ice | 3
- **Hot Coffee** with cups, lids, creamers, condiments, stir sticks | 3

A La Carte Drinks

- **Chilled Cans Soft Drinks-** Coke, Diet Coke, Sprite, Dr. Pepper | 2
- **Bottled Water** | 2
- **Gallon Chilled Sweet Tea** | 10.99 serves 10-15 (ice, cups, condiments not included)
- **Gallon Chilled Unsweet Tea with sweeteners on the side** | 9.99 serves 10-15 (ice, cups, not included)
- **Gallon Chilled Lemonade** | 9.99 serves 10-15 (ice, cups, condiments not included)
- **Gallon Chilled Arnold Palmer** | 10.99 (½ lemonade and ½ unsweet tea) serves 10-15 (ice, cups, condiments not included)
- **Gallon Coffee** with condiments, creamers, stir sticks (cups not included) | 20

Additions

- **Add Fresh Cut Lemons** | 0.15
- **Add Styrofoam cups with lids and straws** | 0.85
- **Add clear plastic cups with lids and straws** | 1.50
- **Add bucket of ice with a scoop (serves 10-15)** | 8
- **Add beverage napkins** | 0.20 ea

Disposables

Styrofoam

- dinner plate/box, cutlery packets with fork, knife, spoon, napkin, salt, pepper | 1.50
- salad plate, salad fork, salad napkin \$1
- dessert plate, dessert fork, dessert napkin \$1
- cup, lid, straw | 0.85 per set
- Extra white paper dinner napkins | 0.75
- Cutlery packets with fork, knife, napkin, salt, pepper \$0.50

Acrylic

- dinner plates or box with acrylic fork, knife, white paper dinner napkin | 4
- salad plates, fork, napkin | 2.50
- dessert plates, fork, napkin | 2.50
- cup, lid, straw | 1.50

Eco friendly biodegradable

- dinner plate, dinner fork, dinner knife, dinner napkin | 4
- salad plate or box, fork, napkin | 2.50 per set
- dessert plate, fork, napkin | 2.50 per set
- cups, lid, straw | 2
- ridged coffee cup with lid | 0.75

Service-ware

- disposable chafing rack with water pan, flame sternos, pan lids \$25 ea
- disposable serving spoons \$2
- disposable serving tongs \$2
- small disposable tongs \$1
- sternos, water pans, lid for your chafing rack \$6

Note: there has been an exponential increase in pricing on all disposables. Some disposables may not be available due to shortages in the marketplace due to supply chain breakdown.