GLORY HOUSE CORPORATE CATERING MENU

Page Key

Appetizers 2-4; Entrées 5-7; Build Your Own Bars 8; Vegan/Veg Entrées 9; Sides 10; Sandwiches 11; Wraps 12; Salads 13-14; Snacks 15; Desserts 16-17; Drinks 18; Disposables 19.

Additional Menus Available

Please visit our breakfast menu and our seasonal menus we offer throughout the year. We also offer a weddings and events menu!

Disposables Included Upon Request

A standard place setting including a Styrofoam plate, cutlery, salt and pepper, napkin are included upon request with each entrée selection. We also include serving utensils upon request.
– Request eco friendly wooden plates and cutlery (disposable) for an additional charge. –

Catering Setup Options Include the Following:



Drop off Delivery

Drop off delivery - hot disposable pans & chilled disposable platters ready to eat (no chafing kits). This is the least expensive delivery option.



Disposable Chafing Kits/Platters Delivery

Delivery catering with disposable chafing kits with canned fuel (keeps food hot for 2+ hours) and chilled disposable platters. Disposable chafing kits are an additional cost. We can also provide canned heat to use with your chafing racks you have on hand.



Elegant Full Setup Delivery with Return Pickup

Elegant setup with stainless chafing kits, pewter platters and return pickup. (No service staff on site). This option adds a rental charge for the catering setup and a return pickup fee.



Elegant Full Setup with Professional Servers On Site

Includes elegant stainless chafing kits, pewter platters and serves on site to assist, serve, buss, etc. This option also adds a rental charge for the catering setup and an additional fee for the service staff.



We Have A Venue!

Glory House Catering has a venue on Main Street in Irving. We host private events for up 80 to 90 guests.
– We offer full service event space! Please visit our website for more information.







APPETIZERS



Fresh Fruit Skewers
Fresh pineapple, grapes, melon, etc. on a six inch bamboo skewer. V GF 2.25 ea



Fresh Sliced Fruit Display
Assorted fresh seasonal fruits and berries displayed on a platter(s) with beautiful garnish. V GF 6.99 pp



Domestic Cheese Display
Assorted domestic cheeses tray(s) with beautiful garnish and gourmet crackers on the side. VG GF without the crackers 6.99 pp



Garden Veggie Tray
Assorted fresh garden veggies with Ranch dip, beautifully garnished. VG GF 5.99 pp
– Add or sub vegan raspberry vinaigrette as an additional dipping sauce



Veggie Sticks & Dips Cup
Fresh veggie sticks in a small acrylic cup with vegan lemon turmeric hummus dip & ranch dip. V GF 4.99 ea



Spanish Style Tortilla Pinwheels
Tortilla pinwheels filled with spiced cream cheese, colored bells, parsley, kalamata olives, feta cheese and spices. VG (2 each per person) 2.25 pp



Charcuterie Cup
Filled with Genoa salami, pepperoni, ham, cheeses, crackers, grapes, olives and tomatoes. With a holiday skewer in the cup. Add some vegetarian upon request. GF without crackers 5.99 ea



Charcuterie Tray
Assorted meats, cheeses, jams, mustard, breads, relish, fruits, and fresh herbs and flowers garnish. Served with gourmet crackers. 8.99 pp



Hummus Trio
Lemon turmeric hummus, pesto hummus and black bean hummus. Served with tortilla chips & garlic baguettes. VG GF without the baguettes. 4.99 pp
– *Add celery and carrot sticks for $1.50 pp.*



Tortellini Caprese Skewers
Ricotta cheese stuffed tortellini skewered with mozzarella cheese, cherry tomato, Genoa salami and pepperoni, fresh basil and olive. Drizzled with aged balsamic vinegar. GF Vegetarian upon request. 2.50 ea



Beef Roast Mini Pastry Tarts
Served with brown jus dipping sauce. 4.25 ea



Chicken Pot Pie Mini Tart
With veggies and a delicious creamy sauce. 3.99 ea



Twice Baked Potatoes Appetizer
Appetizer mini potato stuffed with smashed potatoes, bacon & cheddar and some with Jack and chives and parsley. (2 per person) Sour cream on the side. GF Vegetarian upon request. 4.50 pp



Mini Quiche
Homemade mini quiche assorted including bacon, sausage, vegetarian. GF upon request. 3.99 ea



Caramelized Onion & Feta Pastry Square
with garlic and spices (2 per person). VG 3.99 pp



Baked Brie Tarts
Mini tarts with baked brie and Glory House cranberry chutney. VG 3.99 ea



Cheese & Herb Stuffed Mushroom Caps
Herbed cream cheese stuffed mushrooms topped with homemade garlic breading. VG GF upon request (2 each per person) 4.99 pp



Spinach Artichoke Dip
Homemade and served warm with garlic baguettes. VG GF without baguettes. 6.99 pp



Cocktail Sandwiches Assorted
Assorted small sandwiches including smoked turkey, deli sliced ham, vegetarian caprese. Condiments on the side. (2 PP) 6.99 pp
– Add gluten free bread for $2 per person.



Tea Sandwiches Assorted
Including Southern egg salad, homemade pimento cheese and cucumber dill lemon. VG (2 PP) 6.99 pp



Jumbo Shrimp Cocktail
With cocktail sauce and fresh lemon on the side. GF (2 each per person) 8.99 pp



Honey Garlic Meatballs
All beef meatballs in a honey garlic sauce. (3 each included per person) 5.99 pp



Steak and Pepper Skewers
Marinated flank steak skewers with roasted grilled onion and bell. 4.99 ea



Pigs in a Blanket
Small beef hot dog baked in puffed pastry dough. Served with mustard and ketchup on the side. 2 per person 4.99 pp



Bacon & Cheese Jalapenos
Stuffed with spiced cream cheese, cheddar and spices and topped with bacon, fresh lime and cilantro. GF Vegetarian upon request. 3.99 ea



Golden Parmesan Spinach Balls
Delicious baked spinach balls with parmesan. Includes 2 per person. 2.50 pp

ENTRÉES

Eight person minimum required for each entrée. Includes a standard place setting. All chicken dishes include 75% chicken breast & 25% leg quarters.



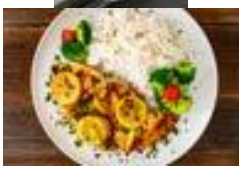
Catering Special

Choose TWO entrée dishes & THREE standard sides. A bread option is also included. 20.99 pp



Herb Crusted Chicken

With garlic, spices, rosemary, paprika and served with roasted potatoes, house green beans, rolls and butter. GF without roll. 15.99 pp



Lemon Oregano Chicken

Light roasted chicken with fresh lemon, oregano and spices, served with herbed rice, house green beans, rolls and butter. GF without roll. 15.99 pp



Oven Roasted Chicken

Roasted chicken with herbs and spices. Served with mashed potatoes, poultry gravy, green beans with baby carrots, rolls and butter. GF without roll and gravy. 15.99 pp



Potato Crusted Chicken

Topped with potato flakes, Parmesan and cheddar cheeses, baked and served with mashed potatoes, country gravy, house green beans, rolls and butter. GF without roll. 17.99 pp



Creamy Lemon Picata Chicken

Roasted chicken covered in a creamy lemon sauce with capers, served with herbed rice and broccoli/cauliflower/carrot medley. Comes with garlic bread. 18.99 pp



Chicken Marsala

Smothered in a creamy mushroom Marsala sauce. Served with roasted potatoes, green beans/carrots/roasted red bells and garlic bread. 18.99 pp



Chicken Fajitas

Chicken fajitas tossed with bells & onions, with Spanish rice, charro beans and homemade flour tortillas. Also comes with pico de gallo, shredded cheddar, sour cream, tortilla chips and salsa. GF with corn tortillas. 19.99 pp

– Add beef tacos for $5.99 pp; Add guacamole for $2.99 pp. (4 oz)



Pasta Station

Penne pasta & tri colored pasta with olive oil and spices, rosemary chicken, ½ marinara & ½ Alfredo sauces, garden salad with dressings on the side, garlic bread and Parmesan & red pepper flakes for topping. 15.99 pp

– Add all beef Italian meatballs $4.99 pp



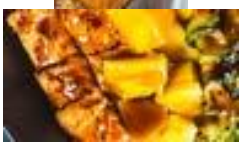
Balsamic Braised Chicken

With sautéed tomatoes, onions, garlic, oregano, spices and a touch of balsamic vinaigrette, served with roasted potatoes, house green beans, soft rolls and butter. GF without roll. 16.99 pp



BBQ Chicken

With our homemade dry rub served with charro beans, buttered corn, southern potato salad, soft rolls, pickle spears. Extra BBQ sauce on the side. GF without sauce and roll. 18.99 pp



Teriyaki Pineapple Chicken

Chicken breast and some leg quarters with a pineapple teriyaki glaze. Served with fried rice with egg, garlic green beans and soft rolls with butter. 18.99 pp



Chicken Florentine

Topped with a creamy spinach mushroom sauce. Served with herbed rice, green bean/baby carrot/roasted red bell medley, cornbread and butter. 18.99 pp



Chicken Milano

With a delicious sundried tomato cream sauce, served with garlic and herb linguine, broccoli/cauliflower/carrot medley and garlic bread. 19.99 pp



Roasted Holiday Style Turkey Breast

Carved boneless turkey breast with rosemary, sage and thyme, served with mashed potatoes, turkey gravy, house green beans, rolls, and butter. GF without roll & gravy. 18.99 pp

– Add homemade cranberry chutney $1.49 pp. Add holiday stuffing for $2.99 pp.
See "Sides" for additional options.



Steak Fajitas

Angus flank steak fajitas with sautéed bells & onions. Served with spicy cream corn, Spanish rice, sour cream, shredded cheddar, pico de gallo, tortilla chips and salsa, homemade flour and corn tortillas. 25.99 pp

– Add guacamole for $2.99 pp (4 oz). Add chili con queso for $4.99 pp.



Steak and Pepper Sauté

Flank steak medallions marinated and tossed with roasted onions and bells. Served with herbed rice, house green beans and garlic bread. 20.99 pp



Mushroom Steak Medallions Sauté
Sautéed steak medallions, mushrooms, garlic, onions and spices. Served with mashed potatoes, baby carrot/green bean/roasted red bell medley, rolls and butter. GF without the roll. 20.99 pp



Angus Salisbury Steak
6 oz. Angus beef patty covered in brown mushroom gravy. Served with mashed potatoes, green beans tossed with baby carrots, soft rolls and butter. GF upon request. Add additional Angus patties for $5.99 ea. Some guests may want two. 17.99 pp



Brisket Roast Au Jus
Marinated and slow roasted for over twelve hours, served with mashed potatoes, house green beans, rolls and butter. GF upon request 19.99 pp



Pot Roast
Delicious beef roast with baby carrots, onions and celery. Served with mashed potatoes, buttered corn, rolls and butter. 18.99 pp



Italian Style Beef Roast
Beef roast slow cooked with bells, tomatoes, onions, garlic, fennel and spices. Served with buttered penne pasta, broccoli/cauliflower/carrots and garlic bread.. GF without the bread. 19.99 pp



Beef & Rice Stuffed Bells
Topped with marinara and served with house green beans and buttered corn, cornbread and butter. GF without the bread. 14.99 pp



Beef Lasagna
Homemade beef lasagna served with broccoli/cauliflower/carrots, Caesar salad with dressing on the side and garlic bread. Add a pan of vegetarian upon request. 18.99 pp



Hawaiian Style Pork Roast
Smoky pork roast served with roasted potatoes, garlic green beans, soft rolls and butter. 18.99 pp



Balsamic Pork Roast
Pork roast with tomatoes, garlic, oregano and aged balsamic. Served with roasted potatoes, house green beans and garlic bread. GF without the bread. 18.99 pp

Substitute any side on entrée menu, or add as an additional side. Price difference may occur.

BUILD YOUR OWN STATIONS- ALL REQUIRE A 10 PERSON MINIMUM



Build Your Own Entrée Salad Station

Bowls of romaine, greens, fresh spinach leaves with toppings including cherry tomatoes, fresh cucumber, carrots, colored fresh bells, sliced radish, sliced black olives, red onion, chopped hickory smoked bacon, shredded cheddar and jack cheeses, Parmesan, sliced hard boiled egg, Also served with croutons, Saltines, Ranch, balsamic vinaigrette, Caesar, raspberry vinaigrette and apple cider vinaigrette along with fresh lemon wedges. 19.99 pp

Add On To Salad Bar Options

Add chopped deli ham and chopped deli turkey $3.99 pp; herbed chicken breast $4.99 pp; tuna salad $6.99; fresh blueberries and sliced strawberries $2.99 pp; chilled English peas and spiced kernel corn $2.50 pp; pico de gallo $1.99 pp; fresh sliced avocado $3.99 pp; chickpeas $1.50 pp; petite pickles $2.50 pp; chopped celery $0.75 pp.



Build Your Own Guacamole Bar

Smashed & sliced avocado base (in an 8 oz eco cup with room for toppings to be added). Toppings include fresh chopped tomatoes, fresh chopped jalapenos, chopped pickled jalapenos, pico de gallo, chopped cilantro, spicy corn, diced red onion, sliced hard boiled egg, fresh lemon and lime wedges, crushed red pepper flakes, salsa, wheat & white toast, toasted croissants, tortilla chips & Fritos. 19.99 pp

Add On To Guacamole Bar Options

Add healthy veggie sticks (carrot, bells, cucumber) $3.99 pp; crumbled bacon $2.50 pp; diced sautéed Poblano peppers $.1.00 pp; fresh chopped pineapple $2.99 pp; feta cheese $1.99 pp; shredded cheddar $1.50.



Build Your Own Tacos & Nacho Station

Includes seasoned ground beef, shredded chicken, refried beans, chili con queso, shredded cheddar & jack cheeses, sour cream, salsa, shredded lettuce, chopped fresh tomatoes, red onion, pico de gallo, sliced black and green olives, pickled jalapenos, fresh lemon and lime wedges, tortilla chips, soft corn and flour tortillas. 21.99 pp

Add On To Taco/Nacho Bar Options

Add black beans $2.50 pp; guacamole $2.99 pp (4 oz); feta cheese $1.99 pp; spicy corn relish $2.99 pp; vinegar cabbage slaw $2.99 pp.



Build Your Own Angus Burger Bar

Angus burger patty (1.5 per person), large hamburger buns, sliced cheddar, Swiss and American cheeses, sliced pickles, thin sliced onions, shredded lettuce, sliced fresh tomatoes, yellow mustard, Dijon mustard, mayo, ketchup, BBQ sauce, Chipotle Ranch, potato chips. Includes maple baked beans with bacon (or charro beans) and coleslaw. 19.99 pp

Add On To Burger Bar Options

Add additional Angus patties $7.99 ea; beef chili $8.99; sautéed mushrooms $2.50; sautéed bells & onions $2.99, vinegar slaw $2.99; Southern potato salad $4.99.

– Add hot dogs to my burger bar including all beef hot dogs (1 per person) & hot dog buns $2.75 pp. –



Build Your Own Baked Potato Bar

Baked potatoes with toppings on the side: butter, soy butter, olive oil, sour cream, fresh chopped chives, red onion, shredded cheddar, crumbled bacon. 10.99 pp

Add on To Baked Potato Bar Options

Add seasoned ground beef $7.99 pp; beef chili $8.99 pp; Hawaiian pork $8.99 pp; BBQ brisket $10.99 pp; steamed broccoli $4.99 pp, chili con queso $4.99 pp; salsa $1.99 pp, sautéed mushrooms $2.50 pp; sautéed bells and onions $2.99 pp; pickled jalapenos $0.75 pp; make some sweet potatoes $0.50 pp.

VEGAN & VEGETARIAN ENTRÉES

One person minimum on vegan & vegetarian entrées. Includes a standard place setting.



Vegetable Roast

Potatoes, carrots, celery and onions in a veggie stock with herbs and spices. Served with house green beans, corn with roasted red bells and cornbread. V & GF w/o cornbread. 14.99 pp



Butternut Squash Stuffed Roasted Bell

Served with House green beans and a side salad with vegan balsamic vinaigrette. V GF 17.99 pp



Wild Rice & Veggie Stuffed Bells

Roasted bells stuffed with wild rice rice, kalamata olives, roasted red bell peppers, veggies, spices. Served with house green beans, side salad with vegan Balsamic vinaigrette on the side. V GF 13.99 pp



Tortellini Stuffed Roasted Bells

Roasted bell stuffed with ricotta cheese filled tortellini, garlic and spices. Broccoli, cauliflower, carrot medley, house salad & vegan balsamic vinaigrette. VG 15.99 pp



Pan Sautéed Butternut Squash & Vegan Pasta

Butternut squash sautéed with olive oil, cumin, spices, red pepper flakes, onions and roasted red bells. Served with house green beans, side salad with vegan raspberry vinaigrette on the side. V GF 17.99 pp



Lentils with Veggies

Lentils slow cooked with onion, celery, fennel and carrots. Served with roasted potatoes and house green beans. V GF 13.99 pp



Tortellini Pasta

Ricotta stuffed pasta tossed with garlic and spices with broccoli/cauliflower/carrots and a side salad w/vegan balsamic vinaigrette. VG 15.99 pp



Fall Roasted Veggies

Brussel sprouts, sweet potatoes, fresh beets & onions sautéed w/ olive oil and spices. With brown rice & side salad with vegan raspberry vinaigrette. V GF 15.99 pp



Smoky Vegan Cauliflower Steak

Hearty, smoky cauliflower steak served with green beans/carrots/roasted red bells and side salad with vegan balsamic vinaigrette on the side. V GF 17.99 pp

SIDES - SUB FOR ANY OTHER SIDE ON MENU

Eight person minimum for all sides

House Green Beans
Tossed with dill, sesame seeds, lemon peel, garlic and spices. V GF 3.99 pp

Green Bean Carrot Roasted Red Bell Medley V GF
3.99 pp

Lemon Pepper Kernel Corn V GF
3.99 pp



Broccoli Cauliflower Baby Carrots V GF
4.99 pp

Roasted Potatoes V GF
3.99 pp

Mashed potatoes
GF VG 4.99 pp

Herbed Rice GF
3.99 pp

Creamy Parmesan Potatoes Au Gratin
Sliced potatoes baked au gratin with cream, garlic and Parmesan. VG GF 8.99 pp

Baked Mac & Cheese
Homemade mac and cheese topped with garlic breading. VG 4.99 pp

Spicy Cream Corn
With roasted red bells, cayenne pepper and spices. VG GF 5.99 pp

Roasted Fall Veggies
Roasted brussel sprouts, fresh beets, sweet potatoes, onions and spices. V GF 7.99 pp

Asparagus
V GF 8.99 pp



Sautéed Brussel Sprouts
V GF 7.99 pp

Maple Baked Beans with Bacon GF
5.99 pp

Soft rolls and butter
0.90 ea



Cornbread and butter
0.90 ea

Garlic Bread
0.90 ea

BISTRO DELI SANDWICHES- INDIVIDUAL BOXES OR TRAYS



Club
Triple Decker with turkey, ham, bacon, romaine, sliced tomato & cheddar. Assorted chips, pickle, condiments on the side. Assortment of white and wheat. $13.99
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Deli Sliced Turkey Sandwich
Deli sliced turkey, muenster cheese, romaine, sliced tomato. With assorted chips, pickle, condiments on the side. An assortment of croissant & wheat bread. 12.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Turkey Club
Deli sliced turkey, hickory smoked bacon, cheddar, romaine, sliced tomatoes. Assorted chips, pickle, condiments on the side. Croissants & wheat bread options. 13.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Deli Sliced Ham Sandwich
Deli sliced ham, American cheese, romaine, sliced tomatoes. Assorted chips, pickle & condiments on the side. Croissants, country white and wheat bread options. 12.99 pp
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Roast Beef
Roast beef, cheddar, romaine, sliced tomato. Assorted chips, pickle &condiments on the side. Croissant, country white and wheat bread options. 14.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Tuna Salad Sandwich
Delicious tuna salad on an assortment of croissant and wheat bread. Assorted chips, pickle and condiments on the side. 14.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



The Vegan
Vegan wheat bread with romaine, tomato, kalamata olive & roasted red bell relish, cucumbers, sliced colored bells, fresh spinach leaves. With potato chips, pickle, oil and vinegar on the side. 11.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; vegan cookie $2.99



Build Your Own Sandwich Bar (Buffet Style)
Assorted deli meats (turkey, ham, roast beef, genoa salami and chicken salad), assorted cheeses and breads. Lettuce, sliced tomatoes, pickles, sliced red onion, and condiments on the side (mustards, mayo, chipotle ranch, oil and vinegar). Served with assorted chips. 19.99 pp
– Add fresh fruit skewers for $2; fruit cup for $3.99; cucumber salad $3.99; cookie $1.40; guacamole $2.99

Gluten Free Sandwich
Make any sandwich gluten free bread. Add $2

BISTRO DELI WRAPS - INDIVIDUAL BOXES OR TRAYS

Any wrap: substitute lemon turmeric hummus for cream cheese.
Add to any wrap for an additional $3 - herbed chicken breast, deli turkey, deli ham, roast beef.



Club Wrap

Cheddar jalapeno tortilla with spiced cream cheese, smoked turkey, deli ham, cheddar cheese, hickory smoked bacon, lettuce, tomato, black olives. Assorted chips, pickle & chipotle ranch on the side. 14.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Chicken Caesar

Spinach tortilla filled with romaine, chicken breast, Parmesan, croutons and Caesar dressing. Assorted chips, pickle & additional Caesar dressing on the side. 14.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Herb Chicken Breast

Roasted red bell tortilla filled with herbed chicken, romaine, tomatoes, black olives, colored bells, cheddar cheese, red onion, spiced cream cheese. Assorted chips, pickle and herbed Ranch on the side. 14.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Vegetarian Tex Mex Wrap

Jalapeno cheddar tortilla filled with spiced cream cheese, romaine, spiced corn, black beans, red onion, tomato, black olives and cheddar cheese. Assorted chips, pickle and chipotle Ranch on the side. 13.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Vegetarian Mediterranean Wrap

Sundried tomato tortilla filled with romaine, fresh spinach leaves, tomato, spiced cream cheese, feta, cucumbers, black olives, chickpeas, kalamata olive and red pepper relish. Assorted chips, pickle and spiced oil and vinegar on the side. VG 13.99 ea
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Vegetarian Caprese Wrap

Sundried tomato tortilla filled with fresh sliced tomato, sliced cucumbers, carrots with spiced cream cheese, basil pesto, roasted red bell and kalamata olives, romaine and fresh spinach leaves. Served with assorted chips, pickle and balsamic vinaigrette on the side. $14.99
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; cookie $1.40



Vegan Rainbow Veggie Wrap

Flavored tortilla stuffed with shredded carrots, sliced cucumber, colored bells, purple cabbage, baby spinach and lemon turmeric hummus. Served with potato chips, pickle, and spiced oil and vinegar on the side. V 12.99 pp
– Add fruit skewer $2; fruit cup $3.99; cucumber salad $3.99; vegan cookie $2.99

BISTRO ENTRÉE SALADS -INDIVIDUAL BOXES OR TRAYS

All come with dressings on side. Buffet style includes a standard place setting. Tray packaging requires 8 person minimum per item.



Club Salad

Romaine with smoked turkey, ham, hickory smoked bacon, cheddar cheese, sliced egg, tomato, cucumber, carrots, black olives. GF With assorted Ranch and balsamic vinaigrette on the side. 14.99 ea



Herb Chicken Breast Salad

Herb chicken breast tops romaine, cucumbers, tomatoes, black olives, carrots, red onion, cheddar cheese. GF With assorted Ranch and balsamic vinaigrette on the side. 14.99 ea



Chicken Caesar Salad

Romaine topped with herbed chicken breast, Parmesan and croutons. Served with Caesar salad dressing on the side. GF without croutons, 14.99 ea



Tex Mex Chicken Breast Salad

Romaine, greens, spiced chicken breast, cherry tomatoes, cucumbers, black olives, carrots, colored bells, black beans, spiced corn, red onion, green olives, and shredded cheddar. With a chipotle Ranch on the side. 15.99 pp

– Add fresh sliced avocado for $2.99 (4 oz)



Turkey Club Salad

Deli turkey with hickory smoked bacon, cheddar cheese, sliced egg, romaine and greens, tomato, cucumbers, carrots, black olives. GF With assorted Ranch and balsamic vinaigrette on the side. 14.99 ea



Tuna Salad Entrée Salad

Entrée garden salad with romaine, greens, cucumbers, tomatoes, carrots and topped with tuna salad, croutons, fresh lemon and oil and vinegar on the side. Served with crackers. 14.99 ea



Vegetarian Greek Salad

Romaine, greens, cherry tomatoes, cucumbers, kalamata olives, pepperoncini peppers, red onion, feta cheese. With balsamic and raspberry vinaigrettes on the side. Vegan upon request. 13.99 pp

– Add a protein for $3 additional - chicken breast, turkey, ham, roast beef.



Vegetarian Tex Mex

Romaine, tomato, spiced black beans, seasoned corn, red onions, cheddar cheese, black olives and red/yellow/orange bells. With chipotle Ranch & golden Italian dressing options on the side. VG GF (Vegan upon request) 13.99 ea

– Add a protein for $3 additional - chicken breast, turkey, ham, roast beef.

See "Build Your Own Entrée Salad Bar
At top of page 8.

SIDE SALADS (8 PERSON MINIMUM)

Sides salads may be ordered in individual packaging or buffet style in bowls.



Garden Side Salad
With herbed Ranch and balsamic vinaigrette dressings on the side 4.99 pp



Spinach Strawberry Side Salad
Fresh spinach leaves, fresh sliced strawberries, sliced almonds, toasted sesame seeds, poppy seeds and raspberry vinaigrette on the side. V GF 7.99 pp

SIDE SALADS (8 PERSON MINIMUM)



Garden Pasta Salad
Penne pasta tossed with roasted red bells, black olives, kernel corn, parsley, red onion, Parmesan cheese and a light Italian dressing. 4.25 pp



Macaroni Salad
Elbow macaroni tossed with roasted red bells, kernel corn, parsley, red onion, spices and mayo. VG 4.25 pp



Southern Potato Salad
With hard boiled eggs, pickles, celery, mayo, mustard and spices. VG GF 4.99 pp



Fresh Cucumber Salad
Cucumbers, red onion, olive oil, apple cider vinegar, dill, salt and pepper. V GF 3.99 PP



Quinoa Salad
With fresh chopped tomatoes, cucumbers, kalamata olives, roasted red bell peppers, feta cheese, fresh lemon and spices V GF 4.99 pp



Coleslaw
Made with fresh cabbage, fresh jalapenos, mayo and spices. 8 oz VG GF
Vegan upon request. 3.99 pp

INDIVIDUAL SNACKS (8 PERSON MINIMUM)

Salty Snacks Tray
Including mini granola bars, assorted chips, assorted nuts, popcorn, and cheese and cracker packs. All items are individually wrapped. 8 person min. 2.99 pp

Sweet and Salty Snack trays
Granola bars, assorted mini wrapped chocolate candies, trail mix, assorted nuts, assorted cheese or peanut butter filled crackers. All items are individually wrapped. 8 person min. 3.99 pp

Granola Bar Gluten Free Vegan
3.99 ea

Yogurt Cups Assorted
Assorted fruit yogurts. 6 oz 2.99 ea

BENTO SNACK BOXES (8 PERSON MINIMUM)

Sweet n Salty Bento Snack Box
Bento style compartment box containing mini cheesecake, fudge brownie bite, salted mixed nuts, grapes and orange slices, cheese slice, crackers and a mint. 9.99 ea

Vegetarian Bento Snack Box
Bento style compartment box with Greek tapenade, crackers, cucumber lemon tea sandwich, green olive/cheddar/tomato skewer, garden pasta salad, mini cheesecake, mint. 10.99 ea

Vegan Bento Snack Box
Olive tapenade, vegan saltines, orange slices, grape slices, mixed nuts, vegan pastry, mint. 9.99 ea

Gluten Free Bento Snack Box
Including gluten free brownie, salted mixed nuts, grapes and orange slices, cheese slice, gluten free granola bar and a mint. 13.99 ea







Seven Layer Bar
Cookie crumb base topped with chocolate & caramel pieces, coconut, pecans, caramel glaze. (order minimum is 1) 2.99 ea



Fudge Brownie
With chunks of dark chocolate. (order minimum is 1) 3.99 ea



Assorted Fresh Baked Cookies
Chef choice flavors such as chocolate chunk, coconut white chocolate macadamia nut, peanut butter, snicker-doodle and oatmeal raisin. (order minimum is 8) 1.40 ea



Finger Desserts
Bite size cheesecakes, fudge brownie bites, seven layer bar bites, mini cream puffs or eclairs. (4 bite size pieces per person- order minimum is 8). 4.99 pp



Dessert Trifle Cups
Layers of cake or cookies and whipped cream 4 oz. Choices are chocolate mousse, carrot cake, banana pudding. (order minimum is 8). 3.99 ea



Praline Pecan New York Cheese Cake Slice
(Order minimum is 8). 10.99 ea



Key Lime Pie slice
(Order minimum is 8). 7.99 ea



Red Velvet Cake Slice
with cream cheese frosting. (Order minimum is 8). 7.99 ea



Chocolate Mousse Cake Slice
(Order minimum is 8). 7.99 ea

GLUTEN FREE DESSERTS



Gluten Free Chocolate Chip Brownie GF

Chocolate chip gluten free brownie. (Order minimum is 1) 3.25 ea

VEGAN & GLUTEN FREE DESSERTS



Chocolate Peanut Butter Rolled Oats Cookie Vegan Gluten Free

(Order minimum is 1). 3.99 ea



Almond Coconut Biscotti Cookie Vegan Gluten Free

Made with almond flour. V GF (Order minimum is 1). 2.99 ea



Berries with Cream Trifle Cup

Layers of fresh berries, gluten free vegan Nilla Wafers, coconut whipped cream and topped with coconut. V GF 4 oz. (Order minimum is 3). 5.99 ea



Vegan Gluten Free Banana Cream Trifle Cup

Made with fresh bananas, gluten free vegan cookies and coconut whipped cream. V GF 4 oz. (Order minimum is 3). 5.99 ea



Vegan Fruit Cup with Coconut

Vegan & Gluten Free. (Order minimum is 3). 4.25 pp



Sautéed Apples with Honey

Fresh sautéed apples with cinnamon and honey. Vegan & Gluten Free (Order minimum is 3). 5.99 pp

DRINK STATIONS

Per person drinks include ice, eco cups, condiments, fresh lemon or lime if applicable.

Iced Tea

Unsweet & Sweet tea. Ice, eco cups, sugars, sweeteners, stir sticks, fresh lemons and ice. 2.25 pp



Fancy Iced Tea OR Lemonade

Four flavor choices- desert pear or peach tea; watermelon or dragon fruit lemonade. Dessert pear is semi sweet, peach is sweet. Comes with ice, lemons, eco cups. 2.99 pp

Lemonade or Arnold Palmer (½ tea/½ lemonade)

with ice, eco cups, fresh cut lemons 2.25 pp

Hot Coffee

Coffee boxes with eco cups, half & half, sweeteners, stir sticks. 2.99 pp

Hot Teas Assorted

Assorted tea bags, hot water, eco cups, fresh cut lemons, stir sticks and honey. 2.99 pp

A LA CARTE DRINKS

A La Cart Drinks DO NOT automatically come with cups and ice. Please add if needed.

Bottled Water (Nestle)

2.00 ea

Gallon Unsweetened Tea

With sweeteners, stir sticks. Add cups and ice if needed. 9.99 ea

Gallon Fancy - Dessert Pear or Peach Tea. Watermelon or dragon fruit lemonade

Add cups and ice if needed. 13.99 ea

Gallon Sweet Tea

Add cups and ice if needed. 10.99 ea

Gallon Lemonade or Arnold Palmer

Add cups and ice if needed. 12.99 ea

Chilled Assorted Soft Drinks (no cups)

Add cups and ice if needed. 2.00 ea

Chilled Assorted Buble Sparkling Water (no cups)

Add cups and ice if needed. 2.99 ea

Chilled Perrier Sparkling Water

Add cups and ice if needed. 3.50 ea

Hot Coffee Box

Fresh brewed coffee, creamer cups, sugars, sweeteners, stir sticks and 12 Styrofoam cups. 26.00 ea
– Add 10 each 2 oz Almond or Oat milk for $7.50

Add Bowl Fresh Cut Lemons Approximately 8-10 slices

1.50 bowl

Bucket Filled with Ice and a Scoop

Serves 10-15 8.00 ea

DISPOSABLES

Note: You are welcome to provide your own disposables. We will be happy to provide you with a list of what and how much to purchase.



Eco Friendly Wooden Biodegradable Dinner Set

Either palm leaf, bamboo, or sustainable wood. Plate, fork, knife, dinner napkin. 2.75 pp



Eco Friendly Wooden Salad Or Dessert Set

Plate, fork, napkin - sustainable and biodegradable 2.25 pp

Standard Styrofoam Dinner Set

Styrofoam plates, cutlery packets with fork, knife, spoon, salt, pepper, napkin. 0.75 pp
– This item is included with entrées. Your are welcome to purchase additional.

Styrofoam Salad or Dessert Set

Styrofoam salad or dessert plate, fork, napkin. 0.50 pp
– This item is included with your order. You are welcome to purchase additional.

Eco Friendly Cold Cups

0.35 ea

Eco Friendly Hot Cups

0.56 ea

Styrofoam cups 12 oz

0.20 ea

Paper Dinner Napkins

0.10 ea

Eco Cutlery Packets Wood

Wooden fork, knife, spoon and napkin in sealed wrapper 1.00 ea

Cutlery Packets (plastic)

Fork, knife, spoon, salt, pepper, napkin. 0.25 ea

SERVICE-WARE

Disposable Chafing Kit

Wire chafing rack, aluminum water pan, 2 hour canned fuel 18.00 ea

Sterno (Canned Fuel) Set

Sternos, water pan, lid. You provide the chafing rack. 8.00 set

Disposable Serving Tongs Large

2.43 ea
– This item is included with your order. You are welcome to purchase additional.

Disposable Serving Spoon Large

0.78 ea
– This item is included with your order. You are welcome to purchase additional.

Small Serving Tongs

1.31 ea
– This item is included with your order. You are welcome to purchase additional.