APPETIZER STATIONS



Charcuterie/Antipasto Grazing Table

Assorted charcuterie trays with cured meats, cheeses, olives, relishes, jellies, breads, nuts and dried fruits. Spanish style tortilla pinwheels with spiced cream cheese, hummus dips, pimento cheese dip, assorted fresh fruits, garlic baguettes, crackers and cracker sticks. 21.99 pp



Salad/Crudite Station

Assorted chilled salads including garden, Caesar, Greek, and fresh spinach strawberry salads. Fresh veggie trays with assorted veggies. Ranch dip, hummus dip, salad dressings, mini croissants, rolls, garlic bread. 16.99 pp



Chips & Dips Station

Tortilla chips, corn chips, potato chips and kettle chips with assorted dips. Ranch dip, French onion dip, hummus dip, homemade bean dip, pico de gallo and fresh made salsa. 12.99 pp



Mac & Cheese Bar

Baked mac & cheese with assorted toppings of shredded cheddar, shredded jack, feta, chives, pickled jalapenos, bacon bits, and garlic breading. 18.99 pp
– Add buffalo chicken bites for an additional $5.99 per person.



Nacho Bar

Assorted tortilla chips with toppings including chili con queso, beef taco meat, spiced black beans, guacamole, fresh made salsa, pico de gallo, pickled jalapenos, diced tomatoes, shredded lettuce shredded cheddar and jack cheeses, diced red onions, 20.99 pp



Brunch Bar

Mini pancakes, Belgium waffles, French toast sticks, syrup, assorted mini danish, bacon, fresh fruit skewers, berry yogurt parfaits, sausage & vegetarian mini quiche, cheese & egg folded omelets, sausage potato hash, pico de gallo and salsa. 24.99 pp



Homemade Soups Bar

Tomato basil, cream of mushroom and vegetarian tortilla soups with assorted crackers, croutons, tortilla chips, chives, jack & cheddar shredded cheese. 19.99 pp



Popcorn Station

SERVES 30. Includes individual white containers of popcorn- salted white, caramel, rainbow and cheddar varieties. Comes with popcorn bags to fill, scoops for filling, food signs to identify each flavor and small napkins. $179.99
– This item is sold in increments of 30. Requires 7 day notice.

APPETIZERS



Fruit K-Bobs with Margarita Dip
Fresh fruit skewers with a delicious honey yogurt dip. VG GF 2.50 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



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



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



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

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SIGNATURE ENTRÉES



Marry Me Chicken
Chicken breast and leg quarters topped with a sundried tomato cream sauce. Served with your choice of mashed potatoes, herbed rice or herbed penne pasta. Your veggie is asparagus, long stem green beans, carrots and roasted red bells. Also with a garden salad with dressings and garlic bread on the side. GF 24.99 pp



Main Course Pasta Station
An artisanal pasta station featuring assorted pastas, chef-crafted sauces, and premium accompaniments, finished à la minute to each guest's preference. Pasta choices include penne, "Pasta Tricolore and linguine. Proteins include herb rub chicken, all beef meatballs and spicy rosemary pork sausage sauté. Sauces are marinara, Alfredo and pesto options. Served with broccoli/cauliflower/carrot medley, garlic bread, Parmesan for topping and a garden salad with dressings on the side. 24.99 pp



Chicken Cordon Bleu
Succulent chicken breast wrapped around savory cured ham and rich, melted Swiss cheese, encased in a delicate golden crust then topped with a decadent Alfredo cream sauce. Served with asparagus/carrot/roasted red bell medley and your choice of creamy mashed potatoes, buttered pasta or herbed rice. 24.99 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



French Onion Chicken
Chicken breast and some leg quarters topped with a French onion jus and topped with Jack cheese. Served with a broccoli/cauliflower/carrot/roasted red bell side, mashed potatoes, and 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



Honey Garlic Chicken
Chicken breast and some leg quarters with a honey garlic glaze. Served with herbed rice and a green bean/carrot/yellow squash/red bell veggie along with soft rolls and butter 16.99 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



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



Steak & Chicken Fajitas
Flank steak fajitas & chicken fajitas with bells and onions, homemade flour and corn tortilla options, black beans (or charro beans), Spanish rice, sour cream, pico de gallo, shredded cheddar, guacamole. 25.99 pp
– Keep in mind the toppings station require extra setup room and lengthens the time of service as it takes guests a longer time to linger at the "toppings'" station.



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



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



Beef Burgundy Roast
Beef roast with sliced mushrooms, carrots, onions in a burgundy beef broth. Served with mashed potatoes, house green beans and cornbread with butter. 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

SIGNATURE VEGAN & VEGETARIAN ENTRÉES



Butternut Squash Stuffed Roasted Bells
Roasted bells stuffed with butternut squash, sautéed onions and spices. Served with broccoli, cauliflower, carrots and a house salad with vegan dressing on the side. V GF 16.99 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



Sundried Tomato Quinoa Stuffed Bells
Quinoa with Italian herbs, sundried tomatoes, black olives and a light tomato sauce. Served with roasted potatoes, asparagus and vegan wheat toast with soy butter. V GF without toast. 18.99 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



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



Mac & Cheese Stuffed Yellow Squash
Roasted yellow squash stuffed with creamy mac & cheese and topped with sliced roasted cherry tomatoes. Served with English peas with carrots and a garden salad with vegan raspberry vinaigrette on the side. Vegan what toast with soy butter. Veg. 18.99 pp

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SIDES

Broccoli Cauliflower Baby Carrots V GF
4.99 pp



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

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

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

Brussel Sprouts with Bacon & Cranberries
GF 8.99 pp

Sautéed Brussel Sprouts
V GF 7.99 pp



Rosemary Roasted Potatoes
V GF 3.99 pp

Garlic Mashed Potatoes
VG GF 4.99 pp

Soft Rolls and Butter
.90 ea

Cornbread and butter
0.90 ea

Garlic Bread
0.90 ea



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DESSERT STATIONS



Finger Desserts Display
Mini cheesecakes, fudge brownie bites, seven layer bar bites, mini eclairs and cream puffs, mini fresh baked cookies. 6.99 pp



Cookies and Milk Shots Bar
A gorgeous setup of assorted fresh baked cookies and either gold or silver plastic 5 oz cups filled with whole milk. Or you can upgrade your cup with china rental. 5.99 pp



Cookies & Fudge Brownies Station
Including fudge brownies and assorted fresh baked cookies. 4.99 pp
– Add milk shots for $2.99 per person.



Trifle Dessert Bar
Assorted trifle dessert cups including carrot cake with pecan, chocolate mousse, key lime pie and banana pudding. Each 4 oz plastic cup is layers of mousse, cake, whipped cream and toppings. A small wooden spoon is included. 7.99 pp



S'Mores Bar
Elegant pine boxes filled with Hershey's chocolates squares, marshmallows, graham crackers and bamboo skewers for roasting. Canned heat flame is surrounded by river rocks. This setup requires 2 to 4 six foot tables for setup at your venue. 9.99 pp



Assorted Whole Cakes Station
Assorted whole cakes including carrot cake with pecans, chocolate mousse cake, lemon mascarpone, red velvet and New York style cheesecake with toppings of chocolate/caramel/raspberry. 10.99 pp
– Each cake serves 16 to 20 guests. 50 person minimum for this dessert option.

ADD VEGAN GLUTEN FREE TO YOUR STATION

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

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

Almond Coconut Biscotti Cookie Vegan Gluten Free
Made with almond flour. V GF (Order minimum is 1). 2.99 ea

Chocolate Peanut Butter Rolled Oats Cookie Vegan Gluten Free
(Order minimum is 1). 3.99 ea

Gluten Free Chocolate Chip Brownie GF
Chocolate chip gluten free brownie. (Order minimum is 1) 3.25 ea

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EVENT DRINK STATIONS



Fancy Tea & Lemonade Bar

Desert pear (semi sweet) iced tea, sweet peach iced tea and sweet dragon fruit lemonade. Comes with ice, fresh cut lemons, 12 oz clear plastic cups (or eco cups), and condiments. 6.99 pp

– Includes glass dispenser setup.

Hot Coffee & Hot Tea Bar

Hot coffee, hot water, assorted tea bags, fresh cut lemons, honey, half & half creamers and nondairy creamers, eco disposable hot cups, stir sticks. 5.99 pp

– Add oat milk or almond milk for $10 per pint.

Standard Hot Coffee Station

Includes hot coffee, half & half creamers, nondairy creamers, sugars, sweeteners, stir sticks and eco cups. 3.99 pp

– Add oat milk or almond milk for $10 per pint.

Sparkling Station

Including assorted soft drinks, infused sparkling water (such as assorted Buble'), Perrier, ice, eco cups, fresh cut limes and lemons. 4.99 pp

Standard Iced Tea Station

Includes sweet and unsweet tea options, ice, fresh cut lemons, eco cups, sugars and sweeteners, stir straws. 2.99 pp

Arnold Palmer

Half lemonade, half unsweetened tea with eco cups, ice, fresh cut lemons. 2.99 pp

Lemonade

Lemonade, ice, eco cups, fresh cut lemons. 2.99 pp



Water Station

Including spring water dispenser and infused spring water dispenser (example- infused with fruit, cucumber/mint), ice, eco cups, fresh cut lemons. 2.99 pp

Wedding Punch Station

Cherry mango punch in a glass dispenser served with ice, eco cups, fresh cut lemons and limes. 4.99 pp

Bar Setup Items

We can customize a bar setup. We do not sell alcohol, but we can provide all mixers such as soft drinks, soda water, tonic water, juices, nonalcoholic mixers, ice, cups, garnish, etc. Customize

– We can also assist you with how much alcohol to purchase.

Mocktail Serves 15- 20

By the gallon: Blue Lagoon (vibrant blue lemon lime), Life is a Beach (coconut pineapple) or Mocktila Sunrise (orange juice and grenadine) 24.99 ea



DISPOSABLES



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

Eco Friendly Cold Cups
0.35 ea

Eco Friendly Hot Cups
0.56 ea

Eco Cutlery Packets Wood
Wooden fork, knife, spoon and napkin in sealed wrapper 1.00 ea

You Provide Your Own Disposables Option
You are welcome to provide your own disposables. We can assist you with a list of what to purchase. $0.00

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

Disposable Serving Tongs Large
2.43 ea
– This item is included with your order. You are welcome to purchase ada

Small Serving Tongs
1.31 ea
– This item is included with your order. You are welcome to purchase ada

Hand Sanitizer Pump 12 oz
6.99 ea

China Rental
We would be happy to provide you with a quote for china rental for your event. We use TLC Event Rentals in Dallas. Adding china requires more service staff on site at your event to manage/handle/bus. Varies

SERVICE STAFF OPTIONS

Service Staff On Site at Your Event

We can provide professional servers to setup your catering, provide buffet service, bussing, cleaning and breakdown. The amount of servers depends on your guest count, your venue, whether you will be using china or disposables, how many catering stations you have, etc. Pricing Varies
– For a detailed quote, please complete the "get a quote" form on our website.



Bartenders

We can provide professional bartenders to setup, serve and breakdown your bar. Glory House Catering does not sell alcohol. We can assist you with how much alcohol to purchase and have on site at your venue when our staff arrives for setup. Pricing Varies
– For a detailed quote, please complete the "get a quote" form on our website.

DELIVERY AND SETUP OPTIONS

Full Setup Event Service

Our staff will deliver the catering, setup and elegant buffet/stations, provide buffet service, bussing, breakdown. Pricing Varies

Full Setup Buffet With Return Pickup

This option includes our staff delivering the catering and setting up an elegant buffet/station(s), then leaving and coming back after the event is over to breakdown the catering, clean up and go. Pricing Varies
– No servers on site.

Disposable Drop Off

This option includes our staff delivering and setting up your catering with or without disposable chafing kits. This is the most casual delivery option. Pricing Varies
– No servers on site.



