



# CORPORATE MENU

PHONE - 972.744.0660

4241 SIGMA RD. DALLAS, TX 75244 email [INFO@CULINARYARTCATERING.COM](mailto:INFO@CULINARYARTCATERING.COM)





# BREAKFAST

## BREAKFAST SELECTIONS

\*\*\$150 MINIMUM ORDER REQUIRED

### The Continental Breakfast

*(10 Person Minimum)*

Fresh Baked Assortment Of Breakfast Breads

(Muffins, Danishes, Cinnamon Rolls, etc.)

Sliced, Seasonal Fresh Fruit Display

**\$7.00 pp**

*\*\*\*Add Sliced Bagels & Cream Cheese*

*for an additional \$1.50 pp*

### The Classic Hot Breakfast

*(10 Person Minimum)*

Soft Scrambled Eggs,

Smoked Applewood Bacon OR Sausage Patties.

Breakfast Potatoes with Sautéed Onions & Peppers,

Biscuits and Gravy

And Sliced Seasonal Melons With Fresh Berries

**\$10.00 pp**

*\*\*\*Add \$2.00 for both bacon & sausage*

### “Sweet Beginnings” Breakfast

*(10 Person Minimum)*

Warm Belgian Waffles

Served with Creamed Butter, Powdered Sugar,

Berry Compote, Chocolate Sauce, Whipped Cream

& Maple Syrup

Egg & Potato Frittata

Fresh Fruit Salad

Individual Yogurt Cups

**\$11.50 pp**

### Quiche Delight

V

*(16 Person Minimum)*

Quiche (SELECT ONE:)

Broccoli & Cheese,

Sun-Dried Tomato & Feta,

Mushroom & Cheese,

Three Cheese,

OR Spinach, Onion & Cheese

Fresh Fruit Salad

Fresh Baked Croissants with Fruit Preserves

**\$11.00 pp**

### “Power Up” Breakfast

V GF

*(10 Person Minimum)*

CAC Signature Yogurt Bar

With Vanilla Yogurt, Loose Granola and Sliced Berries

Sliced, Seasonal Fresh Fruit Display

Assorted Oatmeal Bars

**\$9.00 pp**

V Vegetarian GF Gluten Free

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

**4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM**

## BREAKFAST A LA CARTE

\*\*\$150 MINIMUM ORDER REQUIRED

### CAC Signature Jumbo Croissant **V**

(minimum of 5 per selection)

Buttery, Flaky Croissant Filled With

Your Choice From The Following:

Black Forest Ham, Egg & Fontina Cheese

Bacon, Egg & Cheese

Sausage & Eggs

**\$6.00 each**

\*\*Order Minimum (20)\*\*

### Chef Attended Made To Order Stations **V**

Including "Pancake" Station, "Waffle" Station,

"Omelet" Station, "Egg-Tini" Station

or a Made To Order Cappuccino Station

*Perfectly delicious ideas for VIP events,*

*open houses and appreciation events!*

**\$ Call for Pricing**

### Individual Yogurt Cups **V GF**

**\$2.50 each**

\*\*\*Add Loose Granola for \$0.50 pp

### Granola Bar

*\*Assorted Flavors, Individually Wrapped*

**\$2.00 each**

### Mini Pancake Stacks

Topped with Blueberry

and Warm Maple Syrup on the side

**\$2.50 each**

\*\*Order Minimum (20)\*\*

### CAC Signature Jumbo Breakfast Burritos **V**

Soft Flour Tortilla Filled With Scrambled Eggs &

Your Choice From The Following:

(minimum of 5 per selection)

Potatoes, Mushroom & Queso Fresco

Bacon & Cheese

Chorizo & Cheese

Diced Ham & Cheese

\*\*\*All Served With Salsa

**\$5.50 each**

\*Order Minimum (20)\*\*

### Sliced Bagels **V**

with Whipped Cream Cheese

**\$18.00 per dozen**

### Assortment of Breakfast Breads **V**

Muffins, Danishes, Cinnamon Rolls

**\$2.00 each**

### Sliced Seasonal Fruit Display **V GF**

**\$3.50 pp**

### Fresh Fruit Salad **V GF**

**\$3.00 pp**

**V** Vegetarian **GF** Gluten Free

## BREAKFAST BEVERAGES

### Individual Breakfast Juices

Apple, Cranberry, Orange OR Grapefruit

**\$2.00 each**

### Gallon Of Breakfast Juices

Apple, Cranberry, Orange OR Grapefruit

**\$17.00 per gallon**

### Fresh Brewed Coffee

Regular OR Decaffeinated

Served with Appropriate Condiments

**\$22.00 per container**

(Serves 10 cups)

### Brewed Hot Tea

Served with Sliced Lemon, Honey Packets,

Sugar and Sweeteners

**\$22.00 per container**

(Serves 10 cups)

### Bottled Water

**\$1.50 each**

### Fresh Brewed Iced Tea

**\$12.00 per gallon**

Served with Sliced Lemon,

Sugar and Sweeteners

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

**4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM**



# Sandwich Combinations

---

## **“SACK IT TO ME”**

### **Bag Lunches**

Includes a Premade Sandwich  
Bag of Potato Chips  
Cookie  
All Condiments  
Served On the Side

**\$9.00 each**

*\*Add \$2.00 for an additional side*

*\*\*Add \$1.50 for bottled water or soda*

## **“DELI - ISCIOUS”**

### **Sandwich Buffet**

Includes Assortment  
of Premade Sandwiches  
Choice of One Side  
Potato Chips  
Choice of Cookies, Brownies, or Dessert Bars  
All Condiments Served On The Side

**\$10.00 pp**

*\*Add \$2.00 for an additional side*

## **“BUILD YOUR OWN”**

### **SANDWICH BUFFET**

A Bountiful Meat & Cheese Tray  
With Shaved Roast Beef, Sliced Honey Baked Ham,  
Smoked Turkey, Salami,  
Baby Swiss, Sliced Cheddar & Muenster Cheeses

Fresh Relish Tray with Lettuce, Tomato, Sliced Onion, Sliced Pickles,  
Mayonnaise and Deli Mustard

Choice of Two Cold Sides

Basket of Deli Rolls & A Variety of

Fresh Baked Sandwich Breads

Choice of Cookies, Brownies or Dessert Bars

**\$13.00 pp**

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

**4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM**

## SIGNATURE SANDWICHES

---

A MINIMUM OF 5 IS REQUIRED FOR EACH SANDWICH SELECTION

Choose From The Following Bread Options: Sub Roll, Wheat Roll, Croissant, Flatbread or Ciabatta  
Gluten Free Bread Available

### GRILLED PESTO CHICKEN SANDWICH

Sliced Grilled Chicken Breast,  
Arugula, Sliced Tomato,  
Provolone with Pesto Aioli

### CHICKEN PECAN SALAD SANDWICH

Pecans, Grapes, Crisp Lettuce and Dijon

### THE GREEK SANDWICH

Grilled Chicken, Crispy Lettuce Leaf,  
Tomato, Balsamic Caramelized Red  
Onion, Cucumber  
and Crumbled Feta Cheese

### "CALI" TURKEY CLUB SANDWICH

Delicious Smoked Turkey Breast,  
Smoked Applewood Bacon,  
Avocado, Crispy Lettuce Leaf, Sliced Tomato,  
with Dijon-Mayonnaise

### TURKEY PASTRAMI SANDWICH

Swiss Cheese, Apple Slices,  
Avocado and Crisp Lettuce

### HAM & SWISS SANDWICH

Smoked Ham, Swiss cheese, Crispy Lettuce Leaf,  
Sliced Tomato, With Spicy Honey Mustard

### PREMIUM ROAST BEEF & BOURSIN SANDWICH

Roast Beef, Creamy Boursin Cheese Spread,  
Grilled Onions, Arugula

### TOMATO-MOZZARELLA SANDWICH **V**

Sliced Tomatoes, Roasted Red Bell Peppers,  
Whole Basil Leaves, Fresh Mozzarella Cheese, Arugula

## SIGNATURE COLD SIDE DISHES

---

### CAC SIGNATURE SALAD **V**

Mixed Field Greens, Julienne Carrots,  
Mandarin Oranges, Walnuts, Feta,  
Dried Cranberries And Chef's  
Pomegranate Vinaigrette  
\*\*\*Not Available For Bag Lunches

### KEEP IT SIMPLE SALAD **V**

Iceberg & Romaine Lettuce, Cherry Tomatoes,  
Julienne Carrots, Served With Classic Ranch  
\*\*\*Not Available For Bag Lunches

### KALE, CRANBERRY & PUMPKIN SEED SALAD **V**

With House Vinaigrette

### PENNE PASTA SALAD **V**

With Sun Dried Tomatoes & Basil Aioli

### CHEESE TORTELLINI PASTA SALAD **V**

In Roasted Pepper Aioli

### TRADITIONAL FARMERS COLESLAW **V**

In A Creamy Sweet Horseradish Dressing

### CHERRY TOMATO SALAD **V**

With Green Onion, Red Onion, Calamata Olive  
and Fresh Basil

### CHICK PEA SALAD **V**

With Chopped Italian Parsley and  
Lemon Garlic Vinaigrette

### QUINOA SALAD **V**

With Finely Diced Tomato, Cucumber,  
Onion, Italian Parsley  
And Fresh Lime Zest

### PICNIC POTATO SALAD **V**

### FRESH SEASONAL FRUIT SALAD **V**

## SIGNATURE SOUP OPTIONS \$5.00 per person

TOMATO BASIL **V**  
POTATO LEEK SOUP **V**

FRENCH ONION SOUP **V**  
BROCCOLI-CHEDDAR SOUP **V**

**V** Vegetarian **GF** Gluten Free

CULINARY ART CATERING

PHONE - 972.744.0660

4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM



# BUFFET LUNCH MENUS

PHONE - 972.744.0660  
4241 SIGMA RD. DALLAS, TX 75244 email: INFO@CULINARYARTCATERING.COM

## GLOBAL LUNCH BUFFETS

---

### “AFTERNOON IN ITALY” ITALIAN BUFFET

Caesar Salad

CHOICE OF ENTRÉE:

Beef Lasagna (*\*\*20 person minimum*)

Layers Of Lasagna Noodles, Slow Cooked Ground Beef & Italian Sausage In Tomato Sauce, Mozzarella, Ricotta Cheese, Parmesan Cheese & Herbs

OR

Herb Grilled Chicken Pasta in Asiago Alfredo Bowtie Pasta, Grilled Chicken Slices, Sun-dried Tomatoes

OR

Penne Pasta with Meat Balls

in Marinara Sauce

Vegetable Side

Garlic Breadsticks

Choice of Cookies, Brownies or Dessert Bars

**\$14.00 pp**

### “THE WHOLE ENCHILADA” BUFFET

Multicolored Corn Tortilla Chips

& House-made Salsa

Chicken Enchiladas (Based on three per person)

Perfectly Seasoned Pulled Chicken with Cheddar Cheese, Hand-Rolled In Corn Tortilla

Topped with Enchilada Sauce and Goopy Melted Cheddar Cheese

Mexican Rice

Ranchero Beans

Choice of Cookies, Brownies, or Dessert Bars

**\$14.00 pp**

### “FEELING SAUCY” BBQ BUFFET

**Choice of One Entrée:**

Hickory Barbecue Grilled Chicken Breast

OR

Chopped BBQ Beef

OR

Braised and Slow Cooked, Sliced Beef Brisket (ADD \$3.50pp)

BBQ Beans

Potato Salad

Assorted Rolls, Sandwich Breads OR Cornbread

Choice of Cookies, Brownies or Peach Cobbler

**\$14.00 pp**

### “COUNTRY COOKING” BUFFET

Herb Roasted Chicken (bone in)

Smashed Potatoes

OR

Real Deal Mac & Cheese

Mixed Veggies in Butter Sauce

Soft Yeast Rolls with Butter

**\$14.00 pp**

### “TASTY TATERS” BUFFET

Choice of Green Salad

OR

Soup

1 lb. Baked Potato Served With The Following Toppings:

Chopped BBQ Beef

OR

Diced Grilled Chicken,

Salted Butter, Sour Cream, Crispy Bacon, Pico Salsa, Grated Cheddar Cheese, & Broccoli Florets

Assorted Bread of Basket with Butter

Choice of Cookies, Brownies or Assorted Dessert Bars

**\$13.00 pp**

### “BORDER TOWN” BUFFET

Multicolored Corn Tortilla Chips

& House-made Salsa

Chicken & Beef Fajitas

Hickory Grilled, Tequila Marinated

Chicken & Beef Fajitas

With Caramelized Onions & Sautéed Bell Peppers

Served with Shredded Cheddar Cheese, Sour Cream, Guacamole, Pico De Gallo

Warm Flour & Corn Tortillas

Mexican Rice

Ranchero Beans

Choice of Cookies, Brownies, or Dessert Bars

**\$14.00 pp**

\*\*\*Add Queso \$2.50 pp

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

**4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM**

## CHICKEN BUFFET OPTIONS

---

Pricing includes your choice of Vegetable Side, Starch Side, Our Fresh Rolls and Butter

\*Add Salad or Dessert for \$2.50 more OR Add \$3.50 for both (limited options apply)

### CAC Signature Sun-Dried Tomato Chicken Breast

Tender, Pan Seared Chicken Breast In A Sun-Dried Tomato Cream Sauce  
**\$12.00 pp**

### CAC Signature Spinach & Artichoke Chicken Breast

Pan Seared Chicken Topped with Sautéed Fresh Spinach, Quartered Artichokes and Melted Parmesan  
**\$14.00 pp**

### CAC Signature Mediterranean Chicken Breast

Seared Chicken Breast With A Zesty Mediterranean Inspired Sauce of Calamata Olives, Artichokes, Lemon, Garlic, Roasted Tomatoes and Finished with a Sprinkling of Feta Cheese  
**\$15.00 pp**

### Tagine Style Chicken

Slow Cooked, Bone In Chicken with Savory Tomato-Turmeric Sauce  
**\$13.00 pp**

### Chicken Saltimbocca

Pan Seared Chicken Breast Topped With Ham, Melted Parmesan & Mozzarella Cheeses  
**\$14.00 pp**

### Classic Chicken Piccata

With Lemon, Caper, Butter Sauce  
**\$13.00 pp**

### Tomato Mozzarella Chicken

Grilled Chicken Breast Topped with Thinly Sliced Roma Tomatoes, Melted Mozzarella & Fresh Basil Basil Beurre Blanc  
**\$14.00 pp**

### Parmesan Crusted Chicken

Mushroom Marinara & Melted Mozzarella  
**\$13.00 pp**

### Cilantro & Lime Chicken Breast

Grilled Chicken Breast In Cilantro Lime Cream Sauce  
**\$13.00 pp**

### Chicken Fried Chicken

With Creamy Pepper Gravy  
**\$13.00 pp**

### Chicken Scallopini

Thinly Sliced Chicken Breast Dredged in Flour and Seared Golden Brown and Roasted with Flavorful Mushroom Sauce  
**\$13.00 pp**

## BEEF BUFFET OPTIONS

---

Pricing includes your choice of Vegetable Side, Starch Side, Our Fresh Rolls and Butter

\*Add Salad or Dessert for \$2.50 more OR Add \$3.50 for both (limited options apply)

### Braised Roast Beef

In Red Wine Demi-Glace  
**\$15.00 pp**

### Braised and Slow Cooked, Sliced Beef Brisket

With Mushrooms and Pearl Onions  
**\$14.00 pp**

### Beef Tips

With Merlot, Black Pepper Gravy  
**\$14.00 pp**

### Smokey Chipotle Meatloaf

With Tangy Tomato Sauce  
**\$14.00 pp**

### Steak Esterhazy

Cube Steak Braised with Mirepoix of Chanterelle Mushrooms, Carrots, Onions, Celery and Butter Sautéed Herbs  
**\$15.00 pp**

### Milanese Style Steak

Parmesan Breaded Flat Steak Stewed in a Savory Blend of Plum Tomatoes, Diced Red Onion, Fresh Basil and Fresh Lemon Juice  
**\$14.00 pp**

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

**4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM**





## SEAFOOD BUFFET OPTIONS

---

Pricing includes your choice of Vegetable Side, Starch Side, Our Fresh Rolls and Butter

\*Add Salad or Dessert for \$2.50 more OR Add \$3.50 for both (limited options apply)

### **Salmon Piccata**

White Wine & Caper Sauce

**\$16.00 per person**

### **Apricot Soy Glazed Salmon**

**\$16.00 per person**

### **Salmon Topped with Spinach & Feta Cheese**

**\$16.00 per person**

### **Balsamic Glazed Atlantic Salmon Filet**

**\$16.00 per person**

### **Tilapia Tempura**

Lightly Battered Tilapia Filet

Fried to a Golden Color

With Dill Aioli

**\$14.00 per person**

### **Baked Whitefish**

With Basil Butter Brute

**\$13.00 per person**

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

**4241 SIGMA RD. DALLAS, TX 75244 email [INFO@CULINARYARTCATERING.COM](mailto:INFO@CULINARYARTCATERING.COM)**

## SALAD OPTIONS

---

**\*\*10 Person Minimum Per Item Selection\*\***

### **CAC Signature Salad** V

Mixed Field Greens, Julienne Carrots, Mandarin Oranges, Walnuts, Feta, Dried Cranberries & Chef's Pomegranate Vinaigrette

### **Keep It Simple Salad** V

Iceberg And Romaine Lettuce, Cherry Tomatoes, Julienne Carrots & Ranch Dressing

### **Classic Caesar Salad**

Romaine Lettuce, Toasted Herb Croutons, Shaved Parmesan & Caesar Dressing

### **Spinach Salad** V

Sliced Mushrooms, Bermuda Onions, Bacon, Chopped Egg & Apple Vinaigrette

### **Additional Salad Dressing Options:**

Italian, Raspberry Vinaigrette, Bleu Cheese, Balsamic, Mango Pineapple, Pomegranate Vinaigrette & Ranch Dressing

## VEGETABLE OPTIONS

---

**\*\*10 Person Minimum Per Item Selection\*\***

All House Made with Farm Fresh Vegetables

### **Sautéed Vegetable Medley** V

### **Green Beans Amandine** V

### **Oven Roasted Dill Carrots** V

### **Garlic Broccoli with Cherry Tomatoes** V

### **Buttered Corn** V

### **Peas with Pearl Onions & Mushrooms** V

## STARCH OPTIONS

---

**\*\*10 Person Minimum Per Item Selection\*\***

All House Made From Scratch

### **Garlic Whipped Potatoes** V GF

### **Smashed Red Potatoes** V GF

### **Rosemary Oven Roasted New Potatoes** V GF

### **Twice Baked Potato Casserole** V GF

### **Wild Rice Pilaf** V GF

### **Lemon Ginger Basmati Rice** V GF

### **Parmesan & Three Herb Farfalle Pasta** V

### **White Cheddar Mac & Cheese** V

### **Rotini Pasta Casserole** V with Tomato & Mozzarella

### **Creamy Risotto** V GF

### **Mediterranean Pearl Couscous** V

### **Orzo with Sun-Dried Tomatoes** V

V Vegetarian GF Gluten Free

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

4241 SIGMA RD. DALLAS, TX 75244 email [INFO@CULINARYARTCATERING.COM](mailto:INFO@CULINARYARTCATERING.COM)

## DESSERT OPTIONS

---

**Jumbo Soft Baked Cookies**  
\$2.00 each

**Chocolate Brownies**  
\$2.00 each

**Carrot Cake Squares**  
\$2.50 each

**Assorted Dessert Bars**  
*Meltaway Bars, Lemon-Berry Bars,  
Pecan Chocolate Chunk Bars,  
Oreo Dream Bars, Caramel Apple Bars,  
Raspberry Cheesecake Bar*  
\$2.50 each

**Cup Cakes**  
*Chocolate OR Vanilla*  
\*\*\*Must Have 24 Hour Advance Notice\*\*\*  
1 dozen minimum  
\$2.50 Each

**Pecan OR Apple Pie**  
\*\*Full Pie Serves 8  
\$24.00 each

**Fresh Fruit Cocktail**  
\$3.00 per person

**Triple Chocolate Cake**  
\$4.50 per slice

**Tiramisu**  
*Espresso Soaked Sponge Cake  
Filled With Zabaglione Cream  
& Dusted With Coca Powder*  
\$4.50 per slice

**House-made Fruit Cobbler**  
*Apple, Peach OR Cherry*  
10 person minimum  
\$3.50 per person

**Assorted French Mini Pastries**  
\*\*\*Must Have 24 Hour Advance Notice\*\*\*  
1 dozen minimum  
\$3.25 each



**CULINARY ART CATERING**

**PHONE - 972.744.0660**

4241 SIGMA RD. DALLAS, TX 75244 email [INFO@CULINARYARTCATERING.COM](mailto:INFO@CULINARYARTCATERING.COM)

## BEVERAGES

---



**Assorted Soft Drinks**  
**\$1.50 each**

**Bottled Water**  
**\$1.50 each**

**Fresh Brewed Iced Tea**  
**\$12.00 per gallon**  
Served with Sweeteners, Sugar & Lemon

**CAC Signature Raspberry Iced Tea**  
**\$15.00 per gallon**

**Lemonade**  
**\$15.00 per gallon**

**Fresh Brewed Coffee**  
**\$22.00 per container**  
Regular OR Decaffeinated  
Served with Appropriate Condiments  
(Serves 10 cups)

### **Espresso/Cappuccino Station**

**\$Call for pricing**

Includes A Variety Of Regular And Decaffeinated Espresso Based Hot Or Cold Beverages  
Such As Espresso, Americano, Cappuccino, Lattes, Frappuccinos & An Assortment Of Flavored Syrups & Sweeteners

*Our beverage deliveries include ice, ice scoop and disposable cups!*



**CULINARY ART CATERING**

**PHONE - 972.744.0660**

**4241 SIGMA RD. DALLAS, TX 75244 email [INFO@CULINARYARTCATERING.COM](mailto:INFO@CULINARYARTCATERING.COM)**



## SNACK PACKAGES

---

### **Take Me Out To The Ball Park**

Buttered Popcorn  
Honey-Roasted Peanuts  
& Assorted Lay's Potato Chips  
**\$5.50 per person**

### **The Choc-O-holic**

Chocolate Chip Cookies  
Fudge Brownies  
& Mini Chocolate Cupcakes  
**\$5.00 per person**

### **The Health Nut**

Assorted Nuts  
Seasonal Whole Fruits  
Assorted Granola Bars  
**\$5.50 per person**

### **High Tea**

Assorted Savory Tea Sandwiches  
Fruit Skewers and Mini Scones  
**\$7.50 per person**

### **Sweet & Salty**

Assorted Jumbo Cookies,  
Assorted Pretzels & Party Mix  
**\$5.50 per person**

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

4241 SIGMA RD. DALLAS, TX 75244 email [INFO@CULINARYARTCATERING.COM](mailto:INFO@CULINARYARTCATERING.COM)



## DETAILS AND ADDITIONAL SERVICES

### **HOW TO ORDER**

Culinary Art Catering strives to provide the freshest ingredients for our customers; therefore, we generally require 24 hours' notice in all catering orders.

**CALL US at 972.744.0660**

Our Catering Coordinators will be happy to offer assistance on making your final menu decisions.

**EMAIL US at**  
[orders@culinaryartcatering.com](mailto:orders@culinaryartcatering.com)

### **DELIVERY & MINIMUMS**

There is a \$150 minimum order for breakfast delivery and a \$150 minimum order for lunch delivery. Delivery fees apply and are based on the zip code of the delivery location.

### **EQUIPMENT**

Disposable chafers are provided for all food orders  
**AT NO ADDITIONAL CHARGE.**  
Non disposable silver chafing dishes, platters and "real" serving utensils are available for a fee of \$50 for buffets up to 20 people or \$100 for up to 50 people. We are happy to quote you for equipment rental over 50 guests and in some circumstances we are available to provide the equipment at no additional fee.

Additional equipment for your event needs is available for rental upon request. Including china plates, silverware and glassware, tables, linens, chairs, themed decorations, centerpieces and much more.

Culinary Art Catering provides styro-foam plates, clear plastic eating utensils and paper napkins with all breakfast and lunch orders **AT NO CHARGE.**

### **PAYMENT**

We accept the following credit cards:

- American Express
- Master Card
- Visa

### **CANCELLATION POLICY**

Cancellations must be received no later than 24 hours prior to delivery time. Client will be charged in full for any cancellations made less than 24 hrs prior.

### **FULL SERVICE EVENTS**

Planning a special event? Ask your sales manager how we can assist. We offer a wide array of additional menus to choose from, formal service staff, licensed bar packages and much more.

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

**4241 SIGMA RD. DALLAS, TX 75244 email [INFO@CULINARYARTCATERING.COM](mailto:INFO@CULINARYARTCATERING.COM)**

## About Culinary Art Catering

---

Culinary Art Catering has been catering events for the past 18 years and continues to bring new ideas to the special event industry.

Our goal is the success of your event no matter if it is a drop off lunch for 10 or a gala for 1000. Under the brilliant orchestration of Executive Chef Yossi Ohayon, your menu is custom prepared from scratch using only the highest quality, fresh ingredients. We take great pride in our ability to custom tailor our menus to our client's wants, tastes and needs.

It's all about YOU and what tempts your taste buds! We value our clients and want to build a long lasting relationship with you.

We pride ourselves on our ability to pay close attention to the details and remember YOUR specific requests each and every time you order.

## Chef Yossi Ohayon

---

With an eye for color and design, a flair for presentation and authentic, incomparable food creations Executive Chef and founder, Yossi Ohayon, has set the stage for Culinary Art Catering. Beginning his career in the leading Euro Style hotels of the Israel Coast, Chef Yossi continued training in France and was selected to represent Israel in international cooking contests worldwide. In 1996, Chef joined the culinary staff at Westin Galleria and despite his limited English; he conversed in mostly French culinary terms. His course has included such venues as Dallas Country Club, The Fairmont Hotel, and various Dallas restaurants as both Executive Chef and Menu Consulting. Since forming Culinary Art Catering in 1998, Chef has continued to push his skills and draws creativity and energy from working with clients with an appreciation for delicious food.



## Our Venues

---

Culinary Art Catering is the EXCLUSIVE CATERER for these amazing venues:



and a Preferred Caterer at the top DFW area venues

**CULINARY ART CATERING**

**PHONE - 972.744.0660**

4241 SIGMA RD. DALLAS, TX 75244 email [INFO@CULINARYARTCATERING.COM](mailto:INFO@CULINARYARTCATERING.COM)



**Launched in 1989 by, you guessed it, sisters  
Connie Chantillis and Rosanne Beck, Two Sisters Catering quickly  
established itself as one of the city's top catering companies. 27  
years later Connie still personally oversees the operation which now  
includes 3 retail locations with her fantastic team, many who have  
been at her side for many years.**

**Personalized menus, attention to detail and a desire  
to exceed expectations  
are the hallmarks of Two Sisters.**



2633 Gaston Ave. Dallas, TX 75226  
[www.twosisterscatering.com](http://www.twosisterscatering.com)

[f facebook.com/twosisterscateringdallas](https://www.facebook.com/twosisterscateringdallas)  
[i instagram.com/twosisterscateringtx](https://www.instagram.com/twosisterscateringtx)



**dinner buffet menu one**  
**\$19 per guest**

**classic spinach salad**

sliced mushrooms, pickled red onions, chopped eggs, focaccia croutons and a honey mustard vinaigrette

**grilled chicken pistou lasagna**

with house-made marinara, alfredo, parmesan and mozzarella cheeses

**seasonal veggie sauté**

the season's finest such as squash, zucchini, mushrooms, carrots, cauliflower, red onions, garlic and fresh herbs

**fresh baked herb rolls**

with herb butter



**\* we would be happy to create a custom proposal for your event.**

**\*we can quote service based on your needs and rentals can be arranged.**

**Monica Wilson or Mallory Crumb**

[events@twosisterscatering.com](mailto:events@twosisterscatering.com)

**214-823-3075**

**dinner buffet menu two**  
**\$20 per guest**

**mediterranean salad**

tomatoes, kalamata olives, cucumbers, pickled red onions, bell peppers, feta cheese and a lemon basil vinaigrette

**italian sausage and mushroom stuffed shells**

house-made puttanesca sauce, basil and mozzarella cheese

**haricots verts and roasted bell peppers**

with fresh herbs and pan roasted garlic

**rosemary focaccia bread**

with herb butter



**\* we would be happy to create a custom proposal for your event.**

**\*we can quote service based on your needs and rentals can be arranged.**

**Monica Wilson or Mallory Crumb**

[events@twosisterscatering.com](mailto:events@twosisterscatering.com)

**214-823-3075**

**dinner buffet menu three**  
**\$24 per guest**

**signature green salad**

field greens, bleu cheese, toasted nuts, oranges, strawberries,  
grapes and a raspberry vinaigrette

**black pepper chicken medallions**

citrus gazpacho relish

**golden raisin spinach orzo pasta**

orzo pasta, golden raisins, feta cheese, spinach and fresh herbs

**lemon broccoli parmesan**

with cherry tomatoes and basil

**fresh baked herb rolls**

with herb butter



**\* we would be happy to create a custom proposal for your event.**

**\*we can quote service based on your needs and rentals can be  
arranged.**

**Monica Wilson or Mallory Crumb**

[events@twosisterscatering.com](mailto:events@twosisterscatering.com)

**214-823-3075**

**dinner buffet menu four**  
**\$25 per guest**

**grapefruit feta green salad**

red leaf, spinach, baby arugula, grapes, berries, sunflower seeds,  
feta cheese and a white balsamic vinaigrette

**black pepper citrus chicken medallions**

with a classic tex mex pico

**roasted poblano penne pasta salad**

roasted corn, black beans, tomatoes and cilantro

**roasted broccoli**

with cherry tomatoes, capers, pearl onions and fresh herbs

**rosemary focaccia**

with herb butter



**\* we would be happy to create a custom proposal for your event.**

**\*we can quote service based on your needs and rentals can be  
arranged.**

**Monica Wilson or Mallory Crumb**

[events@twosisterscatering.com](mailto:events@twosisterscatering.com)

**214-823-3075**

**cocktail buffet menu one**  
**\$18 per guest**

**golden baked brie cheese**

garnished with grapes, berries, crackers and crostinis

**tomato basil bruschetta dip**

roma tomatoes, sundried tomatoes, basil, mint and balsamic with  
toasted baguettes and endive spoons

**miniature sicilian inspired cocktail sandwiches**

mini bite sized cocktail sandwiches on fresh baked baby herb rolls  
tomato, mozzarella and basil  
lemon thyme chicken medallion  
espresso rubbed beef tenderloin

**citrus infused shrimp**

wrapped in a snow pea



**\* we would be happy to create a custom proposal for your event.**

**\*we can quote service based on your needs and rentals can be  
arranged.**

**Monica Wilson or Mallory Crumb**

[events@twosisterscatering.com](mailto:events@twosisterscatering.com)

**214-823-3075**

**cocktail buffet menu two**  
**\$18 per guest**

**two sisters classic cheese display**

a tasting assortment of swiss, cheddar, pepper jack, danish bleu and brie, served with celery, seasonal chutney, fresh seasonal fruits, berries, crostini and a cracker medley

**twice baked new potatoes**

applewood smoked bacon, manchego and chives

**roasted broccoli with baby carrots**

with a bleu cheese chive dipping sauce

**chilled black pepper shrimp satay**

garnished with lemons and cocktail sauce



**\* we would be happy to create a custom proposal for your event.**

**\*we can quote service based on your needs and rentals can be arranged.**

**Monica Wilson or Mallory Crumb**

[events@twosisterscatering.com](mailto:events@twosisterscatering.com)

**214-823-3075**

**cocktail buffet menu three**  
**\$21 per guest**

**chef's signature artisan cheese display**

a tasting assortment of red leicester, maytag bleu, morbier, red dragon and goat cheese garnished with seasonal fruit, berries, honeycomb, cornichons, seasonal chutney with crostini and a cracker medley

**jumbo shrimp cocktail shooters**

house-made cocktail sauce and lemons

**tequila lime chicken satay**

with margarita mayo and sea salt

**croque monsieur sandwiches**

raspberry jelly



**\* we would be happy to create a custom proposal for your event.**

**\*we can quote service based on your needs and rentals can be arranged.**

**Monica Wilson or Mallory Crumb**

[events@twosisterscatering.com](mailto:events@twosisterscatering.com)

**214-823-3075**

# PAPPAS CATERING™

HOUSTON  
713.952.9782

DALLAS & FORT WORTH  
972.669.0364

AUSTIN  
512.459.6438

SAN ANTONIO  
210.558.4386

---

PAPPASCATERING.COM



# PAPPAS BROS. STEAKHOUSE

## STEAKS

Pappas Bros. Steakhouse is famous for prime steaks, dry-aged in house. Menus include Caesar salad, au gratin potatoes and dinner rolls. Our steak menus are available exclusively where on-site grilling is possible. We recommend china and flatware when serving our steak menus.

<b>FILET MIGNON</b>	8 oz. <b>39.95</b> per guest
	10 oz. <b>41.95</b> per guest
<b>PRIME NEW YORK STRIP</b>	14 oz. <b>43.95</b> per guest
	16 oz. <b>45.95</b> per guest
<b>FILET MIGNON &amp; SHRIMP BROCHETTE</b>	<b>46.95</b> per guest

---

## ROASTED MEATS & SEAFOOD

These menus include Richmond salad, garlic mashed potatoes and dinner rolls.

<b>PRIME RIB</b>	10 oz. <b>31.95</b> per guest
<i>with horseradish sauce</i>	
<b>PRIME RIB &amp; GRILLED CHICKEN</b>	<b>29.95</b> per guest
<b>BEEF TENDERLOIN</b>	7 oz. <b>36.95</b> per guest
<i>with cabernet mushroom &amp; horseradish sauces</i>	
<b>BEEF TENDERLOIN &amp; GRILLED CHICKEN</b>	<b>35.95</b> per guest
<b>BEEF TENDERLOIN &amp; CEDAR PLANK SALMON*</b>	<b>37.95</b> per guest

*\*Ovens are required for preparing these items.*

*There is a 40 Guest minimum charge for all menus. Buffet staff is included in the price. The on-site cooking service fee will be added to your proposal.*

# PAPPAS BROS. STEAKHOUSE

## COCKTAIL MENUS

Ideal for reception-style and early evening events, when mixing and mingling is important. Our consultants can recommend additional items when a full dinner is needed.

### CONTINENTAL

Carving Board Station

*with choice of beef tenderloin or prime rib,  
with petite rolls, Dijon mustard &  
horseradish sauce*

Jumbo Cold Boiled Shrimp

*with cocktail sauce*

Chicken Tenderloins

*with honey mustard sauce*

Stuffed Mushrooms\*

*with crabmeat filling in lemon garlic butter*

Premium Cheese & Fresh Fruit Tray

*swiss, smoked cheddar, pepper jack & Boursin  
cheeses with grapes, strawberries & toasted  
pecans, served with gourmet crackers*

### BEEF TENDERLOIN

**37.95** per guest

100 or more **35.95** per guest

### PRIME RIB

**34.95** per guest

100 or more **32.95** per guest

### CLASSIC

Carving Board Station

*with choice of beef tenderloin or prime rib,  
with petite rolls, Dijon mustard &  
horseradish sauce*

Gulf Coast Crab Cakes

*with a white wine cream sauce  
& pico de gallo*

Jumbo Cold Boiled Shrimp

*with cocktail sauce*

Spinach & Artichoke Dip

*served warm, with crostini*

Premium Cheese & Fresh Fruit Tray

*swiss, smoked cheddar, pepper jack & Boursin  
cheeses with grapes, strawberries & toasted  
pecans, served with gourmet crackers*

Herb-Grilled Vegetable Tray

*grilled asparagus, zucchini, yellow squash,  
cremini mushrooms, carrots, red & yellow  
bell peppers, marinated in fresh herbs &  
extra virgin olive oil*

### BEEF TENDERLOIN

**41.95** per guest

100 or more **39.95** per guest

### PRIME RIB

**38.95** per guest

100 or more **36.95** per guest

\*Ovens are required for preparing these items.

There is a 40 Guest minimum charge for all cocktail menus. Buffet staff is included in the price. The on-site cooking service fee will be added to your proposal.

# PAPPAS BROS. STEAKHOUSE

## APPETIZERS

<b>Gulf Coast Crab Cakes</b> <i>with a white wine cream sauce &amp; pico de gallo</i>	(1) <b>4.95</b> per guest
<b>Jumbo Cold Boiled Shrimp</b> <i>with cocktail sauce</i>	(4) <b>4.95</b> per guest
<b>Tomatoes Caprese</b> <i>tomatoes &amp; mozzarella with basil &amp; extra virgin olive oil</i>	<b>3.50</b> per guest
<b>Stuffed Mushrooms*</b> <i>with crabmeat filling in lemon garlic butter</i>	(2) <b>3.95</b> per guest
<b>Spinach &amp; Artichoke Dip</b> <i>served warm, with crostini</i>	<b>3.50</b> per guest

Please refer to the **Desserts & Trays** section of our brochure for premium cheese, fruit & vegetable trays.

---

## SALADS, SOUPS & SIDES

<b>Richmond Salad</b> <i>mixed greens, granny smith apples, feta cheese, sugared pecans &amp; creamy balsamic vinaigrette</i>	<b>4.00</b> per guest
<b>Caesar Salad</b> <i>with croutons &amp; parmesan cheese</i>	<b>3.50</b> per guest
<b>Wedge Salad</b> <i>with bleu cheese crumbles, diced tomatoes, bacon &amp; bleu cheese dressing</i>	<b>4.00</b> per guest
<b>Lobster Bisque</b>	<b>5.95</b> per guest
<b>Au Gratin Potatoes</b>	<b>3.95</b> per guest
<b>Garlic Mashed Potatoes</b>	<b>1.95</b> per guest
<b>Roasted Potatoes</b>	<b>2.95</b> per guest
<b>Herb-Grilled Vegetables</b>	<b>2.95</b> per guest
<b>Grilled Asparagus</b>	<b>3.95</b> per guest
<b>Roasted Mushrooms</b>	<b>4.95</b> per guest
<b>Haricot Vert (French green beans)</b>	<b>3.95</b> per guest

\*Ovens are required for preparing these items.

# PAPPAS BROS. STEAKHOUSE

## CARVING BOARD STATIONS

Roasted meats and seafood carved for your Guests at the buffet. Each includes a 3 oz. portion per Guest and freshly baked petite rolls. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these custom stations. The staff required for these unique stations will be added to your proposal.

<b>PRIME RIB</b> <i>with Dijon mustard &amp; horseradish sauce</i>	<b>9.95</b> per guest
<b>BEEF TENDERLOIN</b> <i>with Dijon mustard &amp; horseradish sauce</i>	<b>12.95</b> per guest
<b>CERTIFIED ANGUS BEEF RIB-EYE<sup>†</sup></b> <i>with Dijon mustard &amp; horseradish sauce</i>	<b>8.95</b> per guest
<b>CEDAR PLANK SALMON*</b> <i>a fresh fillet of Atlantic salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with cedar butter</i>	<b>6.95</b> per guest
<b>ROASTED PORK LOIN</b> <i>with port wine reduction</i>	<b>7.95</b> per guest
<b>SMOKED ANGUS BEEF BRISKET</b> <i>with barbecue sauce</i>	<b>6.95</b> per guest
<b>SMOKED TURKEY BREAST</b> <i>with Dijon mustard &amp; chutney</i>	<b>5.95</b> per guest

\*Ovens are required for preparing these items.

†Available exclusively where on-site grilling is possible.



*Cedar Plank Salmon*



*Filet Mignon*



*Jumbo Cold Bottled Shrimp*

# PAPPAS CATERING DESSERTS & TRAYS



*Pappas Dessert Bars*



*Banana Wafer Pudding*



*New York Style Cheesecake*



*Tres Leches*



*Key Lime Pie*



*Traditional Pecan Pie*

# PAPPAS CATERING DESSERTS

## DESSERTS FROM THE PAPPAS BAKERY

What event is complete without something sweet? All of our signature desserts, bars & cookies are baked fresh daily at the Pappas Bakery by our highly-trained pastry chefs. Looking for something more unique? Let us create a custom Specialty Dessert Station like a Frozen Yogurt or Gelato Bar, to make your event more memorable. For specialty cheese & fresh fruit options, see our Signature Trays list.

### PAPPAS SIGNATURE DESSERTS

**3.95** per guest

Key Lime Pie

*in a graham cracker pecan crust*

Praline Cheesecake

*with praline sauce*

Cappuccino Swirl Cheesecake

*with chocolate sauce*

New York Style Cheesecake

*with strawberry sauce*

Midnight Chocolate Cake

*three layers of moist chocolate cake,  
with ganache & rich chocolate frosting*

Sweet Potato Pecan Pie

*with bourbon sauce*

Traditional Pecan Pie

*with bourbon sauce*

Carrot Cake

*with cream cheese frosting & pecans*

Bread Pudding

*baked with apples, raisins & cinnamon,  
served warm with bourbon sauce*

Banana Wafer Pudding

*layers of vanilla wafer cookies, fresh bananas  
& banana pastry cream*

Tres Leches

*rich Mexican vanilla cake soaked in three milks,  
& topped with meringue*

# PAPPAS CATERING DESSERTS

## DESSERTS FROM THE PAPPAS BAKERY

### PAPPAS COOKIES

**16.00** per dozen

Chocolate Chunk

White Chocolate Macadamia Nut

Oatmeal Raisin Walnut

Chocolate Toffee

Peanut Butter

### PAPPAS DESSERT BARS

**19.00** per dozen

Double Fudge Brownies

Chilled Lemon Squares

Pecan Pie Squares

Miniature Cheesecakes

*New York Style - or - Cappuccino Swirl*

Goopy Coconut Pecan Bars

Bourbon Chocolate Pecan Bars

Almond Raspberry Meringue Bars

### PAPPAS SPECIALTY DESSERTS\*

**24.00** per dozen

Chocolate Ganache Tarts

Miniature Fruit Tarts

Peanut Butter Mousse Tarts

Key Lime Tarts

Strawberry Shortcake Petites

Chocolate-Dipped Strawberries (*seasonal*)

*fresh strawberries hand-dipped in rich dark chocolate*

### SPECIALTY DESSERT STATIONS

Pappas Catering can design a custom dessert station or menu that will make your event unique. Our consultants can suggest:

Frozen Yogurt Sundae Bar

Gelato & Sorbetto Bar

Cold Slab Ice Cream Station

Deluxe Coffee & After Dinner Drink Bar

Shortcake Station

Ice Cream Sandwich Station

*\*These are available in the Houston market only. Minimum orders applicable.*

# PAPPAS CATERING TRAYS

## FRESH BERRY BRIE

*creamy brie with raspberry glaze & fresh, seasonal berries, served with gourmet crackers*

(serves 30-35) **89.95** each

## PESTO BAKED BRIE

*creamy brie layered with pesto & herbed cream cheese, wrapped in puff pastry, served with gourmet crackers*

(serves 30-35) **89.95** each

## FRESH FRUIT

*strawberries, pineapple, melons & seasonal berries*

large (serves 50-75) **99.95** each

small (serves 35-40) **74.95** each

## PREMIUM CHEESE & FRESH FRUIT

*swiss, smoked cheddar, pepper jack & Boursin cheeses with grapes, strawberries & toasted pecans, served with gourmet crackers*

large (serves 50-75) **139.95** each

small (serves 35-40) **99.95** each

## FRESH VEGETABLES

*marinated portabella mushrooms, fresh cucumbers, teardrop tomatoes, celery, carrots, red & yellow bell peppers, tender-crisp green beans & broccolini, served with Ranch & Caesar dips*

large (serves 50-75) **99.95** each

small (serves 35-40) **74.95** each

## HERB-GRILLED VEGETABLES

*grilled asparagus, zucchini, yellow squash, cremini mushrooms, carrots, red & yellow bell peppers, marinated in fresh herbs & extra virgin olive oil*

(serves 50-75) **124.95** each



*Pesto Baked Brie*



*Fresh Berry Brie*



*Herb-Grilled Vegetables*

# PAPPAS CATERING

HOUSTON  
713.952.9782

AUSTIN  
512.459.6438

DALLAS & FORT WORTH  
972.669.0364

SAN ANTONIO  
210.558.4386

PAPPASCATERING.COM



# OUR SERVICES

Pappas Catering is committed to excellence in serving you and your Guests. It is our pleasure to include event planning and consultation in our service. Our professional and experienced consultants are dedicated to helping you plan a memorable event with a personal touch. We will coordinate any combination of services, from menu and beverage selection, to décor and entertainment.

The following details should be considered as you plan your event:

## BUFFET STAFF & SERVICE

Pappas Catering specializes in buffet service and custom event design. Enthusiastic and professional, our staff will welcome your Guests to the buffet, assisting in serving the menu you've selected. Our consultants will determine the quantity of staff needed based on your menu and event details. For custom menus or events with less than 40 Guests, we are happy to provide an estimate based on the quantity of staff needed.

Menus presented in our brochure include buffet staff at no additional charge (based on a 40 Guest minimum). Our buffet staff will:

- Set up, maintain & replenish menu items on the buffet
- Welcome Guests & assist in serving the buffet
- Break down & clean up the buffet serving area\*

## SERVING TIME

Menus presented in our brochure include a standard amount of buffet serving and set-up times. Standard times are:

- 1 ½ hours of buffet serving time
- 1 to 1 ½ hours of set-up time prior to buffet service, dependant on event details

Extended buffet serving and set-up times are also available. Additional set-up time may be required by event facilities or to allow for wedding ceremonies and other programs. These charges, starting at \$75 per hour, are dependant on quantity of staff needed and will be added to your proposal.

## BUFFET EQUIPMENT & DINNERWARE

Menus presented in our brochure include:

- Buffet tables, linens & décor
- Buffet serving pieces & utensils
- Heavy-weight, disposable plates, flatware & napkins

## ON-SITE GRILLING & COOKING

We take pride in serving only the highest quality, freshest food available. To ensure this, our highly-trained cooks will grill, roast or sauté many of our menu items at your event, adding professionalism and excitement. We bring our wood-burning grills for on-site mesquite grilling, when possible. Our consultants will determine the quantity of cooks needed, based on your menu and event details. These exclusive services, starting at \$150, will be added to your proposal.

*\*If additional clean-up of the event premises is required, a fee will be added to your proposal.*

# OUR SERVICES

## BAR STAFF & SERVICE

We specialize in superior bar service. The bar packages presented in our brochure are designed to combine value-pricing and a variety of quality beverages. Bartenders are required when alcoholic beverages are provided by Pappas Catering. Our bartenders are TABC Certified. To ensure the safety of your Guests, we reserve the right to slow or cease service as needed. We will not serve alcoholic beverages to anyone under the age of 21. We reserve the right to ask for identification. Our consultants will determine the quantity of bartenders and/or cocktail staff needed, based on the size and duration of your event.

## RENTALS & FINER TOUCHES

Pappas Catering is proud to partner with several outstanding rental and event companies so we may recommend the best quality and pricing for all your finer touches. We can coordinate these for you or we are happy to schedule and accompany you to any appointments to assist in your selection. Our consultants will determine the amount of rentals required for your event. Consider the following as you plan your event:

- Guest seating  
*tables, chairs, linens*
- China, flatware, glassware<sup>†</sup>
- Entertainment
- Valet parking
- Centerpieces
- Tents & lighting
- Specialty service staff  
*bartending, cocktailing, bussing, cake service*

## DELIVERY & TRAVEL FEES

Events within 30 miles of our location do not incur any additional delivery fees for menu and beverage services. We are happy to be a part of events outside this 30 mile radius and will add the appropriate travel fee to your proposal. If rentals are a part of your event detail, delivery and pick-up fees will be added to your proposal, based on event location.

## BOOKING YOUR EVENT

We want to help make your event a success. Although a few weeks advance notice is often sufficient, in order for us to best serve you, we recommend confirming your event as soon as possible. Due to high volume, weekend or holiday events usually require more advance notice.

A 50 percent deposit is required to reserve the date and a signed contract will confirm the details. Due to a limited availability of dates, a portion of the deposit is non-refundable in the event of cancellation. Pappas Catering accepts Visa, MasterCard, Discover, American Express, Diner's Club, and personal or company checks. Personal checks are subject to credit card guarantee. Gratuity is optional (not required or expected), and is suggested only when your expectations are exceeded.

<sup>†</sup>Additional service staff is required with the use of china and will be added to your proposal.

# PAPPASITO'S CANTINA

## FULL COURSE MENUS

These menus include rice, frijoles a la charra, grilled onions, guacamole, pico de gallo, hand-made flour tortillas, tortilla chips, fresh roasted salsa and iced tea. Substitute sodas for 75¢ per Guest.

### **RIO GRANDE**

**21.95** per guest

#### APPETIZER

Chile con Queso

#### ENTRÉE

Beef & Chicken Fajitas

#### DESSERT

Double Fudge Brownies

Lemon Squares

### **DEL MAR**

**27.95** per guest

#### APPETIZER

Spicy Pork Tamales

Chile con Queso

#### ENTRÉE

Beef & Chicken Fajitas

Jumbo Shrimp Brochette

#### DESSERT

Goey Coconut Pecan Bars

Double Fudge Brownies

### **SAN JUAN**

**29.95** per guest

#### APPETIZER

Jumbo Shrimp Brochette

Chile con Queso

#### ENTRÉE

Beef & Chicken Fajitas

Slow-Smoked Mexican Pork Ribs

#### DESSERT

Tres Leches

Midnight Chocolate Cake

*There is a 40 Guest minimum charge for all menus. Buffet staff is included in the price. The on-site grilling service fee will be added to your proposal.*

# PAPPASITO'S CANTINA

## FAMOUS FAJITAS

We're famous for our legendary, mesquite-grilled fajitas. Menus include rice, frijoles a la charra, grilled onions, guacamole, pico de gallo, hand-made flour tortillas, tortilla chips and fresh roasted salsa.

<b>BEEF &amp; CHICKEN FAJITAS</b>	<b>16.95</b> per guest
<i>sizzling ½ lb. of fajitas</i>	<i>for 100 or more</i> <b>15.95</b> per guest
<b>BEEF, CHICKEN &amp; SHRIMP FAJITAS</b>	<b>20.95</b> per guest
<i>sizzling fajitas &amp; spicy shrimp with grilled Tex-Mex vegetables</i>	<i>for 100 or more</i> <b>19.95</b> per guest
<b>FAJITAS &amp; SHRIMP BROCHETTE</b>	<b>22.95</b> per guest
<i>sizzling beef &amp; chicken fajitas with mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese &amp; sliced jalapeño</i>	<i>for 100 or more</i> <b>21.95</b> per guest

## VEGETARIAN MENU

*vegetable fajitas, cilantro rice, black beans, grilled onions,  
guacamole, pico de gallo, flour tortillas, tortilla chips & fresh roasted salsa  
May be substituted for vegetarian guests.*

<b>FILET MIGNON FAJITAS</b>	<b>4.00</b> per guest
<i>substitute for beef fajitas on any menu</i>	

## MESQUITE GRILLED SPECIALTIES

These menus include hand-made flour tortillas, tortilla chips and fresh roasted salsa.

<b>CHIPOTLE GLAZED SALMON<sup>†</sup></b>	<b>19.95</b> per guest
<i>with black beans, cilantro rice &amp; grilled vegetables</i>	
<b>PAPPASITO'S MIXED GRILL<sup>†</sup></b>	<b>21.95</b> per guest
<i>skewer of mesquite-grilled beef &amp; chicken fajita, bacon-wrapped shrimp &amp; vegetables, served with pineapple pico de gallo, rice &amp; frijoles a la charra</i>	
<b>FILET MIGNON &amp; SHRIMP BROCHETTE<sup>†</sup></b>	<b>29.95</b> per guest
<i>with chimichurri, cilantro rice &amp; frijoles a la charra We recommend china &amp; flatware when serving our steak menus.</i>	

### GREAT GRILLED ADDITIONS

Add variety to your menu with our Great Grilled Additions. These items complement our Specialties from the Grill and Famous Fajitas menus.

<b>Jumbo Shrimp Brochette</b>	(2) <b>6.00</b> per guest
<i>mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese &amp; sliced jalapeño</i>	
<b>Mesquite-Grilled Quail</b>	(1) <b>6.95</b> per guest
<i>semi-boneless with ancho honey glaze</i>	
<b>Slow-Smoked Mexican Pork Ribs</b>	(2) <b>3.95</b> per guest
<i>with chile pasilla barbecue sauce</i>	
<b>Campfire Shrimp</b>	(3) <b>6.95</b> per guest
<i>jumbo grilled shrimp over grilled pineapple, finished with a spicy pineapple butter</i>	

<sup>†</sup>Available exclusively where on-site grilling is possible.

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the price. The on-site grilling service fee will be added to your proposal.

## DINNER

ALL MENUS INCLUDE RAINBOW CHIPS, SALSAS & GUAC  
PRICES ARE PER PERSON

### STREET TACO PARTY | 16

select any 4 tacos and/or mini skewers and 2 sides

#### street tacos

- grilled red chile steak
- ground beef picadillo
- grilled chipotle chicken
- pulled chicken verde
- BBQ pulled pork
- cremini mushroom-onion
- grilled shrimp\*
- red chile salmon\*

#### mini skewers

- beef tenderloin & roasted potato
- chicken & poblano pepper
- shrimp & red pepper\*
- grilled veggie

\*add \$2 for seafood items

#### sides

- chimayo market corn
- smoky black beans
- ginger rice
- sweet corn cake

### FAJITA GRILL PARTY | 19

- queso
- southwestern caesar salad
- grilled chicken and steak fajitas with cheese, sour cream, pico de gallo & flour tortillas
- choice of blue corn cheese enchiladas or chicken adobe pie
- ginger rice, smoky black beans, sweet corn cake

### CHURRASCARITA PARTY | 20

- poblano cheese empanadas
- mesa spring salad - tequila-orange vinaigrette or poblano ranch
- chicken, steak and sausage skewers served with mesa panna bread
- chimayo market corn, smoky black beans, roasted vegetables

\*add \$2 for a shrimp or salmon skewer

#### MENU ADDITIONS

\*add an appetizer from the cocktail party menu for \$2 or \$3.50 for seafood.

## Mesa Cocktail Party

INCLUDES RAINBOW CHIPS & SALSAS

#### HOT APPETIZERS

- queso (*select one*) - classic, spinach-artichoke, & ground beef-chorizo
- spinach-artichoke dip with grilled mesa panna bread
- quesadillas (*select one*) - chicken, steak, spinach & mushroom, shrimp\*
- taquitos (*select one*) - smoked chicken, beef, smoky shredded pork
- empanadas (*select one*) - poblano cheese, potato & goat cheese, smoked chicken, shredded pork
- stuffed mushrooms with spinach-artichoke filling
- mini churrascaritas (*select one*) - beef tenderloin & potato, ginger chipotle chicken & poblano, grilled vegetable, shrimp & red pepper\*
- warm crab dip with mesa panna bread\*
- mini crab cakes\*
- baja bacon wrapped shrimp\*
- phyllo tarts (*select one*) crab & shrimp-oaxaca cheese\*, smoked chicken, sweet potato-black bean-goat cheese, spinach-goat cheese
- mini corn griddlecakes topped with (*select one*) BBQ pulled pork, chimichurri beef tenderloin, rojo shrimp\*

\*add \$2 for seafood items

### SOUTHWESTERN GALA | 24

- spinach-artichoke dip with grilled mesa panna bread
- southwestern caesar salad
- honey-ancho glazed chicken breast
- choice of grilled salmon with lime butter sauce or baja shrimp wrapped in bacon (3 per person)
- sweet corn cake, roasted vegetables & grilled sweet potato slices

### BLUE MESA CELEBRATION | 28

- rojo shrimp on mini corn griddlecakes
- queso (*select one*) - classic, spinach-artichoke or ground beef-chorizo
- mesa spring salad - tequila-orange vinaigrette or poblano ranch
- corn crusted chicken breast with poblano ranch
- choice of roasted beef tenderloin or pork tenderloin with apple-chipotle glaze - sliced on site on request
- red chile crusted salmon with pineapple habanero relish
- chimayo market corn
- garlic mashed potatoes or mashed sweet potatoes
- roasted vegetables

#### DESSERTS | add a dessert for \$2

- tres leches cake with fruit salsa
- seasonal flan
- fresh seasonal fruit - kabobs or bowl
- raspberry cajeta bread pudding
- flourless chocolate torte
- chocolate dipped strawberries
- homemade dessert bars & cookies
- assorted mini cheesecakes

#### COLD APPETIZERS

- guacamole
- tortilla rolls - shredded chicken, grilled steak & caramelized onion, avocado-sun dried tomato
- tostaditas (*select one*) shredded chicken & mango or avocado-black bean with goat cheese
- seven-layer dip
- fresh vegetable platter with poblano ranch & ancho dip

#### DESSERTS

- homemade dessert bars & cookies
- assorted mini cheesecakes
- fresh seasonal fruit - kabobs or bowl
- chocolate dipped strawberries
- mini jack daniels pecan or lemon tarts
- seasonal flans

#### PRICES ARE PER PERSON

3 items   11	7 items   19
4 items   13	8 items   21
5 items   15	9 items   23
6 items   17	*additional items \$2 each

#### ADD A STATION

made-to-order stations are only available as an add-on to a catering menu

- mini taco bar | 6
- quesadilla bar | 5
- nacho bar | 6
- mashed potato bar | 4
- mac 'n cheese bar | 4

## NOTES

## LOCATIONS

### ADDISON - PRESTON POND II

14866 Montfort Drive  
972.934.0165

### ARLINGTON - LINCOLN SQUARE

550 Lincoln Square  
682.323.3050

### DALLAS - LINCOLN PARK

7700 W. Northwest Highway  
214.378.8686

### FORT WORTH

612 Carroll Street  
817.332.6372

### PLANO - GRANITE PARK

8200 Dallas Parkway  
214.387.4407



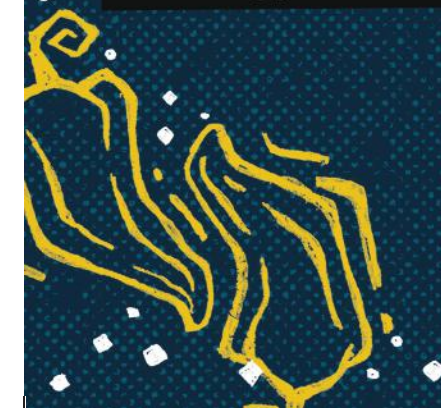
BLUE MESA  
SOUTHWEST GRILL

CATERING  
& PATIS

order online  
blumesagrill.com



RANKED #1 IN RESTAURANT CATERING  
DALLAS BUSINESS JOURNAL'S BOOK OF LISTS



## LUNCH

ALL LUNCH BUFFETS INCLUDE  
RAINBOW CHIPS, SALSAS & GUAC

### CLASSIC FAJITA GRILL | 15

- southwestern caesar salad
- grilled chicken & steak fajitas (roasted veggie fajitas on request)
- ginger rice, smoky black beans, sweet corn cake
- homemade dessert bars & cookies

\* add cheese enchiladas for \$1

### WRAPS AND SALADS | 12

- caesar salad or spring salad
- choose 3 wraps - grilled chicken-avocado-bacon, grilled steak-caramelized onion, roasted veggie, buffalo chicken, or chicken caesar

### includes

- pasta salad
- homemade dessert bars & cookies

### EXECUTIVE LUNCH | 18

- mesa spring salad - tequila-orange vinaigrette or poblano ranch
- grilled salmon with lime butter sauce
- seared chicken breast with honey ancho glaze
- mashed sweet potatoes, roasted vegetables and sweet corn cake
- dessert platter - chocolate dipped strawberries, mini cheesecakes, homemade dessert bars and cookies

### HAND ROLLED ENCHILADAS | 13

- mesa spring salad - tequila-orange vinaigrette
- select two
  - blue corn cheese with three red chile sauce
  - spa chicken & spinach with tomatillo sauce
  - chicken with three chile red sauce
  - ground beef picadillo with queso blanco
  - veggie with tomatillo sauce
  - smoked chicken with jicama slaw and chipotle cream sauce
  - crab & shrimp with chipotle cream sauce (add \$2)
- ginger rice, smoky black beans, corn cake
- homemade dessert bars & cookies

### SPA MENU | 15

- mesa spring salad with tequila-orange vinaigrette
- chicken skewers
- veggie skewers
- spa chicken & spinach enchiladas
- grilled sweet potato slices
- fresh fruit bowl

## BOX LUNCH

\$10 PER PERSON / 10 BOX MINIMUM

INCLUDES PASTA SALAD, SWEET POTATO CHIPS & A HOMEMADE COOKIE

- grilled chicken-avocado- bacon wrap
- grilled steak-caramelized onion wrap
- roasted veggie wrap on a whole wheat tortilla
- buffalo chicken wrap
- chicken club on mesa panna bread
- southwestern chicken caesar salad
- avocado, mango & shrimp salad with tequila-orange vinaigrette (add \$2)

## SIDES

- rainbow chips (serves 15) \$10
- fire roasted or red salsa \$5/pint
- guacamole \$10/pint
- queso \$10/pint

## BREAKFAST & BRUNCH

PRICES ARE PER PERSON

### SOUTHWEST CONTINENTAL | 8

- seasonal fresh fruit bowl
- choice of any two breakfast egg burritos with salsa on the side
  - bacon & cheese
  - mushroom, potato & cheese
  - fajita steak, potato & cheese
  - sausage & cheese

### MESA BREAKFAST | 12

#### select 2

- seasonal fresh fruit bowl
- sweet potato hash
- brunch potatoes
- cinnamon churros

#### select 2

- breakfast burritos (salsa on the side)
- migas
- cheese omelets (salsa on the side)
- sausage & onions
- glazed ham or bacon
- black bean & cheese adobe pie
- egg mesadilla - signature sandwich with ham, oaxaca-jack cheese, spinach & roasted tomato

### FAMOUS BLUE MESA BRUNCH | 20

minimum 25 people

- rainbow chips, salsas & guacamole
- seasonal fresh fruit bowl
- southwestern caesar salad
- migas
- bacon, egg & cheese burritos
- sausage & onions
- grilled chicken & steak skewers
- tomatillo shredded chicken
- glazed ham or bacon
- chicken or black bean & cheese adobe pie
- sweet corn cake
- brunch potatoes
- cinnamon churros

\*add \$2 for orange juice or coffee

## BEVERAGES

### BAR PACKAGES

starting at \$20 per person for a three-hour party

- signature house rocks margarita
- house liquor selections
- house red & white wine
- domestic and imported beer selection
- soft drinks, passion fruit iced tea and water

### A LA CARTE / CATERING ONLY

- assorted soft drinks \$2/can
- bottled water \$2/bottle
- passion fruit iced tea \$12/gallon
- lemonade \$12/gallon
- orange juice \$12/gallon
- blue mesa cinnamon coffee \$12/gallon
- agua fresca - signature fresh fruit drink \$12/gallon

We offer mixers & cut fruit for your cocktails if you choose to provide your own alcohol | \$3/per person

## THREE LEVELS OF CATERING SERVICE

### TO FIT YOUR INDIVIDUAL NEEDS

#### FULL SERVICE CATERING

- Includes plates, stainless flatware, cloth napkins, serving utensils, chafing dishes, tablecloths and fresh produce decorations for the buffet tables - all at no additional cost.
- Service includes buffet set up, serving food, replenishing the buffet, passing appetizers, bartending, clearing plates, full breakdown and clean-up.
- Fees are based on approximately one server for every 35 guests at a rate of \$35 per hour.
- Charge time is based on the party time plus 2 hours.
- Arrangements can be made for plated dining service.
- A suggested gratuity is included on the contract.
- There is a 15 guest minimum required for full service catering.

#### SET UP SERVICE

- Includes plates, stainless flatware, cloth napkins, serving utensils, chafing dishes, tablecloths and fresh produce decorations for the buffet tables - all at no additional cost.
- Staff will arrive 1 hour prior to party time, set up, and return after the party to do the full breakdown and clean-up.
- There is a one-time charge of \$75.
- A suggested gratuity is included on the contract.
- Not recommended for parties larger than 50 people.

#### NO FRILLS SERVICE

- Available for pick up or delivery.
- Food will be securely packaged in eco-friendly, disposable containers.
- Recyclable disposable plates, flatware, serving utensils and napkins are available on request.
- A delivery fee will apply and a suggested gratuity is included on the contract.
- We can provide wire warming racks with foil water pans and sternos for \$10 each. The number of racks will be determined by your menu and guest count.

#### RENTALS

Outside rental of items not included in our Full or Set-Up Catering Services (such as margarita machines, tables, chairs or glassware) can be arranged for you at additional cost. We can also make recommendations for music or entertainment services.

#### MISCELLANEOUS

- Mileage will be charged for parties located outside a 25-mile radius.
- A credit card is required to reserve your date.
- A \$100 cancellation fee may be charged on parties cancelled within a week of your event.

