

Food *Glorious* Food

C a t e r i n g D a l l a s

Savory Displays

Asian “Antipasto”

Wok-Charred Vegetable and Field Green Summer Rolls
Sesame-Ginger Vinaigrette

Trio of Satays
Thai Beef, Japanese Pork, and Indonesian Chicken
Trio of Asian-inspired Dipping Sauces

Asian Tuna Tartare with Avocado and Wonton Crisps
Vegetable Potstickers with Hoisin Sauce

Chinese Sesame Noodles and Cucumber and Peanut Salad

Crab Rangoon with Chili-Plum Dipping Sauce

****Sushi upgrade available at Market Price**

Food *Glorious* Food

C a t e r i n g D a l l a s

Traditional Antipasto

Elaborate Display of Chef Selected Artisanal Cured Meats:
Soppresata, Genoa Salami, Prosciutto, and Pepperoni

Chiseled Imported and Domestic Cheeses
Roma Tomato and Cilliegini Caprese Salad

Grilled Seasonal Vegetables with Balsamic Reduction
Marinated Portobello Mushrooms

Assorted International Olives
Parmesan & Artichoke Fondue
Creamy Roasted Red Pepper Spread
Crackers, Crostini, Lahvosh & Breadsticks

Fresh Seasonal Fruits & Berries
Dried Fruits & Berries
Assorted Roasted Nuts



Food *Glorious* Food

C a t e r i n g D a l l a s

Southern Antipasto

Thinly Sliced Smoked Virginia Ham, Jalapeño Summer Sausage and
Hickory Sausage

Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby
Wensleydale Apricot and Felopi Wheat Swiss Cheeses

Platter of Fried Green Tomatoes with Garlic Aioli and Crisp Smoked Bacon
Fire Roasted Vegetables
Marinated Portobello Mushrooms

Anchovy Stuffed Olives, Sun-Dried Tomato Stuffed Olives
Bread n' Butter Pickles, Pickled Beets and Marinated Artichoke Hearts

Cream Cheese with Spicy South Carolina Pineapple Chutney
Black-eyed Pea Salsa
Creamy Roasted Red Pepper

Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps and Sliced Baguettes

Grape Clusters
Dried Apricots
Skillet Toasted Whole Almonds

Food *Glorious* Food

C a t e r i n g D a l l a s

Displays and Presentations, continued

Imported and Domestic Cheese Presentation

With Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds
Imported Crackers, Lightly Toasted Baguette Slices
Pumpnickel Crisps

Classic Smoked Salmon Presentation

Accompanied by Capers, Egg Whites and Yolks, Diced Red Onion, Toast Points

Hot Smoked Salmon Filets

Accompanied by Fresh Herb Salad, Sunchoke Chips, Chive-Shallot Crème Fraiche

Flame Roasted Vegetables and Marinated Mushrooms

Served with Balsamic Drizzle

Fresh Fruits and Berries

Accompanied by Dried Fruit and Berries

Food *Glorious* Food

C a t e r i n g D a l l a s

Displays and Presentations, continued

Dips and Spreadables

Choose Three of the Following

Warm Parmesan and Artichoke with Sliced Baguettes
Warm Spinach, Parmesan and Goat Cheese with Crostini
Gulf Coast Creolle Crab Fondue with Garlic Toast
Turkish Bread Rounds with Mediterranean Salsa
Hummus with Toasted Pita Chips
Chile Con Queso with Tortilla Chips
Pico de Gallo with Tortilla Chips
Vegetable Tapanade with Garlic Crostini
Tzatziki with Pita Crisps
Creamy Roasted Red Pepper with Crostini
Pesto Goat Cheese with Lavosh Crisps
Eggplant Caviar with Pita Crisps
Jalapeño and Smoked Salmon Mousse with Toast Points

Pates and Terrines

Chicken Liver Pate
Smoked Salmon Pate
Wild Mushroom Terrine
D'Artagnan Terrine Mousquetaire

Served with Cornichons, Capers, Gourmet Mustard, Homemade Chutney
and Toast Points

Food *Glorious* Food

C a t e r i n g D a l l a s

Iced Seafood Display

Jumbo Gulf Shrimp
Steamed New Zealand Mussels
Crab Claws
Oysters on the Half Shell
Cocktail and Rémolade Sauces
Lemon Wedges

Caviar Display

North American Sturgeon
Lemon Wedge, Chopped Egg, Capers and Crème Fraiche
Toast Points and Buckwheat Blini

New Bliss Potato with Black Caviar
Yukon Gold Potato with Salmon Roe
Blue Potato with Osetra

Food *Glorious* Food

C a t e r i n g D a l l a s

Fun Stations

Potato Chip Bar

Fresh Made Potato Chips with the Following Flavors
Roasted Garlic and Pecorino Cheese
Sweet Onion and Basil
Sweet Potato

For the Dipping...
Red Pepper and Sundried Tomato Puree
Yogurt and Fresh Herbs
Cheesy Bechamel

Minimum of 75 Guests

Food *Glorious* Food C a t e r i n g D a l l a s

Chef Performance Stations

Avocados on the Half Shell

Quartered Avocados Filled with the Following and Served in a Bolla Glass (rental):

Chicken Salad with Almonds and Grapes

Shrimp and Scallop Ceviche with Cilantro or New Orleans Shrimp Louis

Toppings to Include:

Blue Cheese Crumbles, Applewood Smoked Bacon Bits

Chopped Tomatoes and Herb Vinaigrette

Risotto Station

Risotto prepared with your choice of (2) of the following:

Roasted Butternut Squash

Saffron

Seafood Cioppino

Wild Mushroom

Pasta Station

Penne and Radiatori Pastas with your selection of two of the following sauces:

Roasted Garlic, Parmesan and Olive Oil

Tuscan Pesto

Puttanesca

Roasted Red Pepper with Oregano

Accompanied by Shaved Parmesan Cheese and Focaccia Bread

Food *Glorious* Food

C a t e r i n g D a l l a s

Chef Performance Stations, continued

Martini Mashed Potato Station

Fluffy Mashed Potatoes Scooped into Martini Glasses

Served with the following toppings:

Mushroom Demi

Buttermilk Chicken Bites

Southern Cream Gravy

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream

Cheddar and Blue Cheeses

or

Whipped Maple Sweet Potatoes Scooped into Martini Glasses

Accompanied by:

Golden Raisins, Brown Sugar, Sweet Cream and Nutmeg

Southern “Martinis”

Creamy Southern-Style Grits Scooped into Martini Glasses

Served with the following toppings

Baked Mustard Greens

Virginia Ham Maque Choux

Chicken Fricassee

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream

Cheddar and Blue Cheeses

Food *Glorious* Food

C a t e r i n g D a l l a s

Mac 'n' Cheese Martinis

Creamy Macaroni with Three French Cheese and Béchamel Sauce

Served in a Martini Glass, Topped with the Following:

Herbed Infused Panko

Tomato Confit

Applewood Smoked Bacon

Lemon Garlic Rotisserie Chicken

Wild Mushroom and Braised Shallot Ragout

Steak au Poivre

Sirloin Seared and Carved to Order

Brandy Peppercorns Cream Sauce

Pommes Frites with Lemon Aioli

And a Bistro Salad

Panini Station

Tomato, Boursin and Spinach with Olive Tapanade

Smoked Ham, Mozzarella and Roasted Red Pepper with Fresh Basil Pesto

Herb Roasted Chicken, Fontina and Arugula with Sun Dried Tomato Aioli

Served with Greek Orzo Pasta Salad

Food *Glorious* Food

C a t e r i n g D a l l a s

Chef's Performance Stations, continued

Republic of Tex-Mex

Hand Formed Tortillas Prepared Tableside on a Flatbed Griddle
Surrounded with Mexican Tiles

Including your Choice of Three of the Following:

Adobo Beef

Chipotle Chicken

Flame Roasted Vegetables, Tomatillo Vinaigrette
Black Bean and Queso Fresco

Lobster with Creamy Poblano Chiles
(additional charge)

Accompanied by Pico de Gallo, Sour Cream, Cheese, and Guacamole

The Grilling Maestro

Prepared Tableside on Hibachi

Your Choice of Three of the Following:

Pork Kabob with Jalapeno Jam Glaze

Tender Cubes of Beef, Porcini-Chianti Marinade

Bamboo Skewers of Chicken, Spicy Orange-Ginger Marinade
Vegetable and Portobello Skewers with Balsamic Vinaigrette

Tender Chunks of Lamb with Ancho Chili Butter

Skewered Swordfish with Cilantro Lime Butter

Grilled Shrimp with Tomatillo Salsa

Food *Glorious* Food

C a t e r i n g D a l l a s

Chef Performance Stations, continued

Little Plate Stations

Boursin Quiche in an Herb Crepe
Toasted Shallot and Mesclun Salad
Balsamic Reduction and Pesto Oil Garnish

Mashed Potato Casserole topped with Barbequed Pulled Pork
Topped with Chopped White Onions and Diced Jalapeno
Served with a Mini Jalapeño-Cheddar Corn Muffin

Bourbon-Mustard Glazed Pork Tenderloin
Saffron-Butternut Squash Risotto Balls
Sugar Snap Peas and Apple Currant Chutney

Ginger-steamed Sea Bass
With Shitake Mushrooms and Scallions
Sizzled with Peanut Oil
With Scented Jasmine Rice

Sliced Roasted Beef Tenderloin
Herb and Garlic Mashed Potatoes and Mushroom Demi
Sautéed Asparagus Tips

Achiote Marinated Pork Tenderloin Served Over a Black Bean Pancake
With Roasted Corn, Smoked Bell Pepper Salsa & Angel Hair Tortilla Strips

Food *Glorious* Food

C a t e r i n g D a l l a s

Chef Performance Stations, continued

Little Plate Stations

Grilled New Zealand Lamb Rubbed with Mustard & Provençal Herbs
Served over Fava Bean (seasonal) and Spring Vegetable Ragout
Drizzled with Lamb Demi-Glace

Herb Crusted Tenderloin of Beef
Herb Risotto Balls with Fontina Cheese
Haricot Verts

Seared Sea Scallops over Potato-Crab Risotto
Blood Orange Butter Sauce

Pecan Crusted Chicken
Cheesy Cheddar Grits
Sautéed Snap Peas and Carrots
Micro Mini Buttermilk Biscuit

Seared Prosciutto and Sage Wrapped Swordfish
Cannellini Bean Puree
Kalamata-Tomato Relish

Red Wine Braised Short Ribs
Mascarpone Polenta
Root Vegetable Brunoise
Garlic Spinach

Food *Glorious* Food

C a t e r i n g D a l l a s

Chef Performance Stations, continued **Little Plate Stations**

Whole Roasted Halibut over Dungeness Crab Brandade
With Roasted Golden Beet and Citrus Relish

Duo of Sautéed Asparagus
With Teleggio Fondue and Organic Micro Herbs
White Truffle Cream with Paprika Oil and Balsamic Reduction

Crabcake Benedict
Poached Egg on a Crabcake with Smoked Tomato Hollandaise
And Arugula Chiffonade

Grilled Flank Steak
Truffled Spinach Risotto and Roasted Garlic Demi

Butternut Squash Gnocchi
Micro Herb Salad with Slow-roasted Ricotta
Brown Butter Cream & Toasted Pine Nuts

