

FGF

CATERING DALLAS

CHEF PERFORMANCE STATIONS

Vegetarian

Butternut Squash Ravioli

Micro Herb Salad with Slow-Roasted Ricotta
Brown Butter Cream and Toasted Pine Nuts

Potato Gnocchi with Pesto Cream

Balsamic Glazed Fire Roasted Vegetables
and Shaved Parmesan

Handmade Poblano and Panela Tamales (GF)

With Arroz con Frijoles y Elotes
Smoky Tomato Salsa and Queso Fresco

Boursin Quiche in an Herb Crepe

Toasted Shallot and Mesclun Salad
Balsamic Reduction and Pesto Oil Garnish

Duo of Sautéed Asparagus

With Taleggio Fondue and Organic Micro Herbs
Italian White Truffle Oil and Paprika Oil Drizzle

Olive Oil Roasted Spaghetti Squash (GF+V)

with Basil Marinara and Grilled Portabello-Olive Ragout

Zucchini Noodle Putanesca (GF+V)

Spirals of Tender Zucchini Tossed with
Spicy Hand Crushed San Marzano Tomatoes, Kalamata Olives,
Capers and Garlic, with Shaved Parmesan on the Side

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CHEF PERFORMANCE STATIONS

Poultry

Chicken with Quinoa Salad

Herbs de Provence Seared Chicken Breast on Parsnip Puree
Baby Arugula and Quinoa Salad, Heirloom Tomatoes and Roasted Butternut Squash

Deconstructed Chicken Cordon Bleu

Brie Fondue with Frizzled Prosciutto and Lingonberry Chutney
Baby Kale Salad with Cider Infused Golden Beets, Dried Cranberries,
Sunchoke Chips and Champagne Vinaigrette

Chicken Duxelle Roulade

Chicken Stuffed with Savory Forest Mushrooms
Garlic Marble Potatoes, and Roasted Rainbow Carrots
Sherried Veloute Topped with Tomato Confit and Balsamic Reduction

Shanghai Chicken

Stir-Fried Tender Chicken, Tossed with Julienned Asian Vegetables
Ginger and Sesame Infused Soy Sauce, over Jasmine Rice
Served in Petite Take-out Box with Chopsticks

Pecan Crusted Chicken

With Stone Ground Mustard Cream, Whipped Sweet Potatoes
Sautéed Snap Peas and Carrots
Mini Buttermilk Biscuits

Texas Jalapeno Glazed Grilled Quail

On Charred Corn Grits with Zucchini, Squash and Carrot Ribbons
Topped with Micro Herbs

Grilled Chicken with Pesto Crust

With Smoked Mozzarella-Tomato Relish
On Toasted Focaccia Panzanella Salad
with Baby Arugula and Balsamic Cippolini

Chicken Tikka Masala

on Ginger-Scented Jasmine Rice
with Baby Zucchini Coins, Heirloom Tomatoes and Coriander Yogurt Drizzle

Maple Smoked Duck Breast

With Shaved Brussel Sprouts and Golden Quinoa Salad

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CHEF PERFORMANCE STATIONS

Beef

Steak Au Poivre

Pepper Crusted Seared Sirloin Carved to Order
With Brandy Green Peppercorn Cream Sauce
Pommes Frites with Lemon Aioli, Served with a Bistro Salad

Salt Crusted Slow Roasted Prime Rib Au Jus

English Yorkshire Pudding
Cauliflower Gratin with Cotswold, Creamy Horseradish Sauce

Red Wine Braised Short Rib

Mascarpone Polenta
Root Vegetable Brunoise and Garlic Spinach

Herb Crusted Filet of Beef

Chianti Demi Glace, Fontina Cheese Arancini
Haricot Verts Topped with Crisp Pancetta

Roasted Strip Loin of Beef

Sautéed Wild Mushrooms and Leeks
Boursin Potato Croquette with Béarnaise Compound Butter

Grilled Flank Steak

With Truffled Spinach Risotto and Roasted Garlic Demi

Sliced Roasted Beef Tenderloin

Herb and Garlic Mashed Potatoes
Sautéed Asparagus, Mushroom Demi and Creamy Horseradish Sauce

Prime Carpaccio of Beef

With Baby Arugula, Toasted Sunchokes, Shallots, and Pine Nuts
Shaved Parmesan, Truffle Aioli and Fennel-Pernod Vinaigrette

Seared Cowboy Steak

Garlic Pepper Steak Sauce with Rainbow Succotash and
Food Glorious Food Signature Macaroni and Cheese

Grilled Hanger Steak

With Blue Cheese and Caramelized Shallot Compound Butter
Decadent Twice Baked Loaded Potato and Garlic Roasted Broccolini

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CHEF PERFORMANCE STATIONS

Pork, Lamb, and Venison

Raspberry Chipotle Pork Tenderloin

Goat Cheese and Roasted Corn Spoon Bread

Sautéed Zucchini Ribbons

Roasted Loin of Pork

Saffron-Butternut Squash Risotto Balls

Sugar Snap Peas

Apple Currant Chutney

Succulent Cubano Pork Pernil

Arroz con Gandules and Savory Braised Greens

Topped with Fresh Cilantro, Shredded Cabbage and Shaved Radishes

Grilled New Zealand Lamb Chops

Rubbed with Mustard and Provençal Herbs

Served over Fava Bean-Spring Vegetable Ragout and Purple Potato Puree

Drizzled with Thyme Infused Lamb Demi-Glace

Texas Hill Country Venison

Coffee and Juniper Rubbed Seared Venison Loin with Porcini Demi

Vermont Cheddar Creamed Corn

Rosemary, Leek and Goat Cheese Bread Pudding

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CHEF PERFORMANCE STATIONS

Seafood

Baja Style Fish Tacos

Prepared Tableside with Warm Flour Tortillas
Topped with Spicy Tropical Fruit Relish, Smoked Pepper Aioli,
Roasted Tomatillo Salsa, and Shredded Cabbage
** Corn Tortillas available upon request

Herb Crusted Salmon

On Creamy Pernod Braised Fennel and Leeks, with Saffron Potatoes

Hawaiian Ahi Poke Tower

With Sushi Rice, Pickled Seaweed, Ripe Avocado,
Crisp Wonton Threads, Lotus Root Chip
Wasabi Aioli and Black Lava Sea Salt

Roasted Halibut Over Dungeness Crab Brandade

With Roasted Golden Beet and Citrus Relish
Served with Blood Orange Butter Sauce and Pesto Oil

Citrus Roasted Sea Bass

Artichoke Puree and Crispy Sweet Potato Ribbons
Sautéed Lemon-Garlic Spinach

Ginger Steamed Sea Bass

With Soy Sauce, Shiitake Mushrooms, Scallions, and Chinese Parsley
Sizzled with Peanut Oil and Sesame Oil and served with Jasmine Scented Rice
**Can be prepared Gluten Free upon request

"This is one of my favorite dishes on our menu, it's simple and delicious." - Chef Joe

Roasted Sea Bass

With Ginger Butter Sauce On top of Forbidden Rice
Sesame Steamed Snow Peas, Served with Mango Relish,
Wonton Threads and Hot Chili Oil Drips

Blackened Snapper

With a Brandied Lobster Sauce,
Celery Root and Potato Puree
Sweet Corn Succotash

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CHEF PERFORMANCE STATIONS

Seafood, Continued

English Style Fish and Chips

Guinness Battered Cod with Tartar Sauce
Steak Fries Sprinkled with Sea Salt
Served with Malt Vinegar in a Newspaper Cone

Grilled Scallop with Crisp Pancetta and Sage

With White Wine Reduction, Cannellini Bean Puree
Kalamata-Tomato Relish, Topped with Fried Sage Leaf

Seared Scallop

Over Potato-Crab "Risotto"
Blood Orange Butter Sauce and Basil Essence

Gulf Coast Shrimp and Grits

With Green Chilis and Pepper Jack Cheese,
Sliced Green Onions and Fresh Pico de Gallo on the Side

Gumbo Martinis

Chicken, Andouille Sausage, Crab and Gulf Coast Shrimp
Served over Parsley Rice with a Green Onion and Gouda Hush Puppy

New Orleans Style Po'Boys

Fried Shrimp On Crusty French Bread,
With Crisp Shredded Lettuce and Spicy Tomato Remoulade.
Served with Zapp's Voodoo Potato Chips

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CHEF PERFORMANCE STATIONS

Casual Fare

Risotto Station

Choice of 2

Sundried Tomato with Heirloom Tomato and Balsamic

Roasted Butternut Squash

Three Cheese and Spinach

Wild Mushroom

Saffron

~ Upgrade with Seafood Cioppino - *Pairs well with Saffron Risotto*

Penne Pasta Station

Choice of 2

Spicy Tomato and Roasted Red Pepper with Oregano Ragout (V)

Beef and Spicy Italian Sausage Bolognese

Roasted Garlic, Parmesan and Olive Oil (V)

Tuscan Pesto Cream

Accompanied by Shaved Parmesan, Chili Flakes and Focaccia Bread

** Upgrade with Roasted Grilled Chicken

** Upgrade with Sauteed Shrimp

Republic of Tex Mex

Hand Formed Corn and Flour Tortillas Warmed Tableside on a Flatbed Griddle

Adobo Beef, Chipotle Chicken and Flame Roasted Vegetables

Accompanied by Pico de Gallo, Sour Cream, Fresh Limes, Cilantro,

Shredded Cheddar Cheese, and Tomatillo Salsa

** Upgrade with Guacamole

** Upgrade with Tequila Lime Shrimp Tacos

CHEF PERFORMANCE STATIONS

Casual Fare, Continued

Panini Station

Choice of 2

Traditional Cuban with Ham, Roasted Pork, Gruyere, Pickles, and Mustard on Mexican Bolillo Bread

Little Italy Deli with Assorted Cold Cuts, Pepperoncini-Tomato Relish and Imported Cheeses

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

Smoked Ham and Swiss Cheese with Marinated Red Onions

Grilled Vegetable and Mozzarella with Roasted Red Pepper Spread (V)

Tomato, Asiago and Spinach with Olive Tapenade (V)

Served with Greek Orzo Pasta Salad (V)

** Upgrade with Shaved Filet of Beef and Smoked Cheddar Cheese, Caramelized Onions and Horseradish Dijonnaise

Gourmet Sliders Station

Choice of 2

Turkish Lamb with Moroccan Olive Relish and Tzatziki on Flat Bread

Turkey Burger with Gruyere, Smoked Bacon and Caramelized Onion Aioli

Kobe Beef with Cheddar, Tomato, Lettuce, and Dill Pickles

Crab Cake Po-Boy with Cajun Remoulade

Southwestern Veggie with Avocado Crema (V)

Pulled Pork with Tangy Cole Slaw

Accompanied by Crispy Frites, Garlic Aioli and Ketchup

CHEF PERFORMANCE STATIONS

Casual Fare, Continued

Mini Napa Valley Pizzas

May be Flatbread or Deep Dish, Choice of 2

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes and Fontina

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta

Mini Southwest Vegetable Pizza with Smoked Peppers, Grilled Corn, Black Beans and Monterey Jack Cheese (V)

Hawaiian Pizza with Canadian Bacon and Grilled Pineapple

BBQ Chicken Pizza with Grilled Red Onions, Peppadew Peppers and Chipotle Cheddar and Cilantro

Buffalo Chicken Pizza with Blue Cheese and Shaved Celery and Carrots

Soup and Sandwich Station

Choice of 2

Smoked Turkey and Brie Panini with Lingonberry Chutney and Rocket Greens on Cinnamon Raisin Bread
Accompanied with White Cheddar and Cauliflower Soup

Chicken Waldorf Sandwich with Apples and Dried Currants on Whole Grain Bread
Accompanied with Cream of Celery and Toasted Walnut Soup

Grilled Chipotle Cheddar with Smoked Beef and Sweet Pepper Relish on Sourdough
Accompanied with Roasted Tomato Soup Lightly Creamed with Boursin

Open Faced Cucumber and Watercress Sandwich with Lemon Pepper Cream Cheese on Thin Sliced White Bread
Accompanied with Chilled Asparagus and Avocado Vichyssoise (V)

Smoked Salmon with a Citrus Dill and Capers Neufchatel Spread and Pickled Red Onion Relish on Rye
Accompanied with Potato and Leek Soup

CHEF PERFORMANCE STATIONS

Traditional Carving Stations

Roasted Breast of Turkey
with Cranberry Mayonnaise and Dark Cherry Mustard
on Fresh Biscuits and Rolls

Chianti-Porcini Marinated Tenderloin of Beef
with Three-Herb Aioli and Dijon Mustard
on Silver Dollar Buns

Herb Crusted Pork Tenderloin
with Sweet Onion Marmalade and Spicy Whole Grain Mustard
on Silver Dollar Buns

Bourbon Glazed Ham
with Fig and Golden Raisin Chutney
on Fresh Biscuits and Rolls

Salad Station

Served in Rocks Glasses, Choice of 2

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit
Baby Spinach, with Oranges, Hard-Boiled Egg, Red Onion
with Warm Bacon Vinaigrette and Red Wine Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers and Crisp Tortilla Threads
with Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper Bacon, Bleu Cheese Crumbles
with Roquefort Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese
with Herb Vinaigrette Dressing

Baby Kale with Grilled Pear, Dried Cranberries, Roasted Butternut Squash, Feta Cheese and Candied Walnuts
with Pomegranate Champagne Vinaigrette

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CHEF PERFORMANCE STATIONS

Gourmet Bars

Southern Grits Bar

Creamy Southern-Style Grits

Served with Baked Mustard Greens, Shredded Beef Brisket,
and your choice of BBQ Pulled Pork OR BBQ Pulled Chicken

Accompanied by Chopped Scallions, Bacon Crumbles and Cheddar Cheese

** Upgrade with Sautéed Gulf Coast Shrimp

Mac-N-Cheese Bar

Creamy Macaroni with Three Cheese and Béchamel Sauce

Served with Herbed Infused Panko, Tomato Confit, Applewood Smoked Bacon,
and Lemon Garlic Rotisserie Chicken

Mashed Potato Bar

Fluffy Mashed Potatoes

Served with Mushroom Demi, Buttermilk Chicken Bites and Southern Gravy

Accompanied with Chopped Scallions, Bacon Bits, Sour Cream and Cheddar

French Fry Bar

Choice of 1 Potato: Waffle Fries, Steak Fries, Curly Fries, Sweet Potato Fries or Tater Tots

Accompanied By: Saucy Buffalo Chicken, Blue Cheese Crumbles, Ranch Dressing

Tex Mex Beef Chili, Scallions, Bacon Bits, Jalapenos, Queso, Sour Cream, Ketchup

Fresh Avocado Bar

Quartered Avocados served in a Bolla Glass

Filled with Classic Chicken Salad with Sliced Almonds and Fresh Grapes

Choice of 1 Seafood Item:

Shrimp and Scallop Ceviche with Cilantro and Crisp Tortilla Strips

New Orleans Style Shrimp Louis

Shrimp Greek Salad with Feta and Lemon-Oregano Vinaigrette

Accompanied by Blue Cheese Crumbles, Applewood Smoked Bacon and Chopped Tomatoes

Warm Country Biscuits Bar

Cheese and Chive Biscuits

Buttermilk Biscuits

Cream Sausage Gravy

Chicken a la King

Whipped Honey Butter, Nutella, Blackberry Jam and Strawberry Jam, Pepper Bacon

** Upgrade with Cornmeal Muffins and Texas Chili, Shredded Pepper Jack,

Pickled Jalapenos and Green Onion

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CHEF PERFORMANCE STATIONS

D e s s e r t

Mini Milkshakes and Floats

Choice of 2

Vanilla, Strawberry, or Chocolate Milkshakes with Whipped Cream

Dreamsicle Milkshake Garnished with a Sugar Cookie

Cherry Coke Float with Vanilla Ice Cream

Root Beer Float with Vanilla Ice Cream

** Additional flavors available upon request

Bananas Foster

Flambeed at action station

Served over Vanilla Bean Ice Cream with Brown Sugar, Sweet Cream Butter and Rum

Topped with Valrhona Chocolate Pearls

S'mores

Homemade Marshmallows, Flame Toasted Graham Crackers and Hershey's Chocolate Bars

Gourmet S'mores Bar

Homemade Marshmallows, Flame Toasted Graham Crackers and Hershey's Chocolate Bars,

Peanut Butter Cups, Salted Caramel Squares, Peppermint Patties, White Chocolate Bars

Crème Brulee

Flavors Included: Vanilla Bean, Chocolate, Brandied Cherry,

Caramelized Rum Banana, Key Lime, Bailey's Pistachio,

Homemade Cobbler

Triple Berry or Parker County Peach Cobbler

Served over Vanilla Bean Ice Cream

Homemade Ice Cream Sandwiches

Chocolate Chip, Sugar, and Double Chocolate Fudge Cookies

Served with Vanilla Bean, Chocolate and Strawberry Ice Cream

** Additional flavors available upon request

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Jewel Dessert Display

May be Displayed or Passed

Mini Tiramisu in Lions Head Bowl with Mocha Mousse

Lemon Bars Topped with Candied Orange Peel

Mini Double Fudge Brownies

Mini Raspberry Linzer Bars

Hand-Rolled Truffle Pops

Pecan Caramel Diamonds

Mini Amaretto Cannoli's

Mini Chocolate Eclairs

Dark Chocolate Dipped Strawberries with

White Chocolate Drizzle

Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries

Chocolate Marble Pound Cake with Rich Chocolate Mousse and Valrhona Chocolate Pearls

Passionfruit Mousse and Candied Ginger Pound Cake with Tropical Fruit and Coconut

Peppermint Fudge (Holiday Item Only)

Mini Cookies *(each flavor is one flavor)*

Macadamia White Chocolate, Mexican Wedding Cookie

Classic Chocolate Chip, Oatmeal Raisin

Peanut Butter, Sugar Cookie

Two-Bite Pies *(each flavor is one selection)*

Cherry, Chocolate Cream, Pecan, Key Lime,

Coconut Cream, Strawberry Rhubarb

Micro Mini Cupcakes *(each flavor is one flavor)*

Strawberry, Chocolate, Lemon, Red Velvet,

Carrot Cake with Cream Cheese Icing