



CATERING MENUS

Let Corporate Catering Concierge handle the details of your upcoming private parties and events or team building activity at NO cost to you. This book includes a variety of sample menus to guide you in choosing the right menu for you, but the choices are unlimited!

We can fully customize menus based on your preferences and needs.

We look forward to working with you!



Table of Contents

International Cocktail Menu	Page 2
Tex-Mex Cocktail Menu	Page 3
American Cocktail Menu	Page 4
American Cocktail Menu VIP	Page 5
Italian Cocktail Menu	Page 6
Asian Cocktail Menu	Page 7
Tex-Mex Hot Buffet	Page 8
Southern Comfort Hot Buffet	Page 9
BBQ Buffet	Page 10
All American Buffet	Page 11
American Hot Buffet	Page 12
Italian Hot Buffet	Page 13

Cajun Hot Buffet	Page 14
•	9
Holiday Hot Buffet	Page 15



International Cocktail Menu

Price for 50 Guests

Bruschetta

Choice of traditional, Apple and walnut with blue cheese or Mediterranean: Feta cheese, artichokes, kalamata olives and red onions.

Mediterranean Style Antipasto Display

Salami, Prosciutto, olives, artichoke hearts and roasted bell peppers.

Polenta Bites

Topped with pureed Figs in balsamic reduction with creamed goat cheese

Chicken Apricot Tort

Pine nuts, feta, chicken, apricots, spices & cream cheese.

Mini Assorted Dessert Bites

Choose from mini cheesecake bites- plain, raspberry and chocolate, espresso bites, pecan bars, brownie bites and lemon bars.

Estimated cost per person \$17.10 Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

TABLES CLOTHES, CHINA AND SILVER AVAILABLE FOR ADDITIONAL FEE

Prices subject to change, call for a quote today 281.997.3345 Ext 103



Tex-Mex Cocktail Menu

Priced for 50 Guests

Signature Queso Blanco Dip

Delicious melted with white queso served with jalapeno peppers and red bell peppers. Served with housemade tortilla chips.

Tejas Guacamole

Homemade with fresh Hass avocados, red onions, tomatoes, cilantro and lemon juice. Served with homemade tortilla chips.

Jalapeno Shrimp Poppers

Jalapeno stuffed with a jumbo gulf shrimp and pepper jack cheese

Beef and Chicken Empanadas

Served with cilantro ranch dipping sauce

Abuelo's Stuffed Cheese Tamales

Served with Avocado Crema

Estimated cost per person \$21.71 Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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American Cocktail Menu

Priced for 50 Guests

Assorted Fruit & Cheese Tray

Fresh grapes & berries with Cheddar, Swiss, Pepper Jack and Monterey Jack cheeses. Served with gourmet crackers.

Mini Truffle New Potato Cups

Crab Stuffed Mini Portabella

Bourbon Braised Beef Tenderloin Skewers

Mini skewers with perfect beef tenderloin braised in homemade bourbon sauce.

Pecan Crusted Chicken Skewers

Tender white chicken chunks dusted with pecan crust and baked to perfection

Estimated cost per person \$22.43 Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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American Cocktail Menu VIP

Priced for 50 Guests

Grilled Shrimp on Ice

International Cheese Display

Cherry Tomatoes

Filled with boursin cheese and topped with asparagus tips.

Braised Short Rib Bites

Braised Short Ribs with a Burgundy glaze on a risotto cake.

Grilled Chicken Skewers

With peppers and onions. Served with a cucumber sauce or mango cilantro sauce.

Assorted Mini Pastries & Tarts

Estimated cost per person \$48.68

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown TABLES CLOTHES, CHINA AND SILVER AVAILABLE FOR ADDITIONAL FEE



Italian Cocktail Menu

Priced for 50 Guests

Baked Brie en Croute

Flaky puff pastry surrounds creamy baked brie with your choice of apricot or raspberry filling. Served with butter crackers.

Cheese Tortellini Skewers

Served with alfredo sauce. 2 skewers per serving- 3 bites, tri-color tortellini on each skewer.

Crab Stuffed Mini Portabella

Parmesan Crusted Chicken Skewers

Tender white chicken chunks dusted with pecan crust and baked to perfection

Cocktail Meatballs

Served with sliced baguette

Estimated cost per person \$21.23

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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Asian Cocktail Menu

Priced for 50 Guests

Steamed Dumplings

California Maki-Zushi Sushi Roll

Crabstick, cucumber, avocado topped with masago.

Shrimp Spring Rolls

Served with peanut sauce

Beef Satay

Marinated beef skewered grilled to perfection, topped with peanuts and scallions served with coconut peanut sauce.

Honey Glazed Chicken

Estimated cost per person \$20.40

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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TEX- MEX DINNER BUFFET

Priced for 50 Guests

Chili Con Queso and Salsa with Chips

Tortilla corn chips, cheese dip and jalapenos

Beef and Chicken Fajitas

Served with outside skirt steak fajita and moist chicken breast Cilantro Rice, Your Choice of Charro, Refried or Black Beans Guacamole, Pico de Gallo, Sour Cream and Cheese

> Estimated cost per person \$18.79

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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SOUTHERN COMFORT DINNER BUFFET

Priced for 50 Guests

Mac and Cheese Bites Appetizer

Made with macaroni and cheese with a creamy three cheese middle and crispy topping
Choice of Poblano, Sausage or Veggie
Served with a creamy serrano dipping sauce

Dinner Salad

With fresh tomatoes, cucumbers, carrots and onions on request Ranch and Italian on the side

Southern Fried Chicken and/or Chicken Fried Steak (8 oz.)

Seasoned, breaded and deep fried southern style
(2 pieces per person)

Served with Mashed Potatoes with white gravy, green beans, and Homestyle corn
White and Wheat rolls and butter

Pecan Bars and Brownie Bars

Bite size desserts

Estimated cost per person \$19.39

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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BBQ BUFFET

Priced for 50 Guests

Texas Twist

Slow smoked Angus Brisket & Peppered Turkey
Breast Carving Station. Served with Green Beans and a Mashed Potato
Bar w/ toppings.

Banana Pudding & Peach Cobbler

Estimated cost per person \$23.22

Complete delivery with an attendant, carver, disposable ware, chaffing dishes, set-up and breakdown

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ALL AMERICAN BURGER BAR BUFFET

Priced for 50 Guests

Homemade Guacamole and Salsa Appetizer

Served with tortilla chips

1/2 LB. Certified Angus Burgers

100% Angus ground beef, hand-pressed Served with baked beans, potato chips Lettuce, tomato, purple onions, pickles, mayo and mustard Cheese on request

All Beef Hot Dogs

Single hot dog and bun per person, condiments on the side

Homemade Peach and Blackberry Cobblers

Estimated cost per person \$25.02

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown

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AMERICAN DINNER BUFFET

Priced for 50 Guests

Hand Crafted Cheese and Cracker Appetizer

Cheddar, Colby Jack, Pepper Jack Cheese cubes served with asst. crackers

Mini Crab Cake Appetizer

Remoulade Sauce on the side

Dinner Salad

Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onions and bell peppers. Serve with Ranch Dressing, and Italian Dressings

Chicken Roulade

Lightly breaded chicken breast stuffed with feta cheese, sun dried tomatoes and fresh spinach, topped with lemon butter cream

Flat Iron Steak

Very tender, cuts with a fork

Garlic Mashed Potatoes and Sautéed Vegetable Medley

Homemade Brownies with a Cream Topping and Pecan Bar Bites

Estimated cost per person \$25.92

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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ITALIAN DINNER BUFFET

Priced for 50 Guests

Bruschetta Appetizer

Grilled Bread topped with marinated tomatoes in olive oil, basil and garlic

Green Salad

with Balsamic Vinegar Dressing

Tagliatelle Mamma Teresa with Chicken

Homemade tagliatelle pasta with bacon, radicchio cream sauce and parmesan cheese topped with grilled chicken

Spaghetti Napoli with Italian Sausage

Spaghetti with Italian sausage, tomato sauce, basil and parmesan cheese

Homemade Garlic Bread

Profiteroles

Delicate pastry filled with rich cream and covered in rich chocolate

Estimated cost per person \$19.71

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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CAJUN DINNER BUFFET

Priced for 50 Guests

Cajun Favorite Package

House salad with choice of 2 dressings, fried catfish tray, fried shrimp tray. Chicken and sausage jambalaya, red beans and rice, jalapeno hush puppies, homemade tartar sauce, red sauce.

Gourmet cookies and brownies

Estimated cost per person \$24.37

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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Holiday Menu

Priced for 50 Guests

Deluxe Holiday Package

This package includes roasted turkey breast, honey baked ham, cornbread stuffing and gravy, honey pecan whipped sweet potatoes, mashed potatoes, sautéed green beans, house made cranberry sauce, rolls and butter.

Assorted pumpkin and pecan pies

Estimated cost per person \$18.28

Complete delivery with an attendant, disposable ware, chaffing dishes, set-up and breakdown.

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