



G TEXAS
CATERING & EVENTS

BUFFETS

UPTOWN BUFFET

Romaine Salad, Seasonal Garden Vegetables, House Vinaigrette, Ranch Dressing

Tender Beef Pot Roast - Pan Gravy

Crisp Bruschetta Chicken - Diced Tomato, Mozzarella, Fresh Basil

Loaded Mashed Potatoes with Smoked Cheddar, Chives, Sour Cream and Crumbled Bacon

Amaretto Bread Pudding, Lemon Crème Sauce

Housemade Rolls with Butter



SIGNATURE BBQ BUFFET

Tender Smoked Beef Brisket- Signature Barbecue Sauce

Charbroiled Chicken Breast - Beer Mustard Sauce

Homestyle Mac n Cheese, Toasted Bread Crumbs

Kicked up Barbecue Beans

Creamy Homestyle Cabbage Cole Slaw

3-inch Chocolate Silk Tarts with Whipped Cream

Fresh Baked Apple Cobbler

Relish Tray - Pickles, Onions, Jalapenos

Housemade Rolls with Butter



CLASSIC ITALIANO BUFFET

Traditional Caesar Salad- Shaved Parmesan, House Croutons

Chicken Parmesan - Housemade Marinara, Parmesan

Grilled Vegetable Penne - Basil Pesto

Charred Italian Green Beans

Layered Italian Cream Cake with Caramel Drizzle

Garlic Knots with Butter

TEX-MEX FIESTA BUFFET

Street Taco Station - Beef Barbacoa and Shredded Chicken with Grilled Onion, Soft Flour Tortillas, Sour Cream, Fresh Salsa, Queso Fresco, Tortilla Chips

Seasoned Pinto Beans with Bacon

Seasoned Spanish Style Rice

Southwestern Salad- Crisp Romaine, Roasted Corn, Black Beans, Red Peppers, Queso Fresco, Crisp Tortilla Strips, Tomato Vinaigrette

Caramel Apple Empanadas



MEDITERRANEAN BUFFET

Greek Salad - Chopped Romaine, Cucumbers, Red Onion, Red Pepper, Feta, Kalamata, Herb Vinaigrette

Glazed Salmon Kabobs - Roasted Pepper, Red Onion, Tzatziki Sauce

Tuscan Chicken - Spice Grilled Chicken Breast, Tomato Ratatouille

Rustic Roasted Seasonal Vegetables

Wild Rice Pilaf with Fresh Herbs

Red Velvet Cake Mason Jars with Mascarpone Crème Frosting

Crème Brûlée Bread Pudding

Warm Pita Bread



HIGHWAY BUFFET

Grilled Jalapeno Smoked Sausage

Tender Smoked Beef Brisket- Signature Barbecue Sauce

Chicken Enchiladas - Sour Cream Sauce

Creamy Jalapeno Corn Casserole
Roasted Red Potatoes with Chili and Cumin

Southwestern Salad- Crisp Romaine, Roasted Corn, Black Beans, Red Peppers, Queso Fresco, Crisp Tortilla Strips, Tomato Vinaigrette

3 Inch Chocolate Pecan Tart with Whiskey Chocolate Sauce and Fresh Whipped Cream

Tres Leches Cupcakes with Caramel Sauce

APPETIZER RECEPTIONS

LIGHT RECEPTION

UNATTENDED STATION:

Elegant Fruits and Cheeses with Baked Brie - Seasonal Fruits, Berries, Assorted Cheeses, Wafers, Baked Brie in Decorative Pastry Crust

TRAY PASSED APPETIZERS:

Seared Parmesan Polenta Round with Lemon Caper Chicken

Margherita Bruschetta - Roma Tomato, Fresh Mozzarella, Fresh Basil and Herb Infused Olive Oil

Shaved Beef Tenderloin - Jalapeno Bearnaise, Micro Arugula on Toasted Brioche

Lump Crab Cake - Roasted Red Pepper Sauce and Micro Greens



APPETIZER RECEPTIONS

TASTE OF TEXAS RECEPTION

UNATTENDED STATION:

Hill Country Sausage Pastries - Assorted Cheeses, Ground Mustard

TRAY PASSED APPETIZERS:

Smoked Comino Chicken Tostada with Crushed Avocado and Fresh Cilantro

Crystal Creek Beef Short Rib, Herb Gremolata on Brie Crostini

Mini Veggie Taco- Crisp Corn Shell with Savory Tofu Salad, Fresh Avocado and Pico de Gallo

STATIONED APPETIZERS:

Blackened Shrimp on Southern Grits Cake with Cilantro Creme Fraiche

Mini Mac n Cheese Muffins with Smoked Cheddar

Mini Pulled Pork Hoagie - BBQ Mayo, Roasted Peppers



A LA CARTE APPETIZERS

A La Carte selections can be added to any pre-set menu. These options are not designed to be stand-alone menus.

STANDARD TRAY PASSED

Blackened Chicken on Creamy Herb Risotto Spoon

Seared Parmesan Polenta Round with Lemon Caper Chicken

Brisket Tostada with Black Bean Refrito and Queso Fresco

Margherita Bruschetta - Roma Tomato, Fresh Mozzarella, Fresh Basil and Herb Infused Olive Oil

Mini Chicken Quesadilla with Fajita Chicken, Roasted Peppers, Cheddar and Jack Cheeses and Cilantro Crème Fraiche

Mini Mac n Cheese Muffin with Smoked Cheddar and Panko

Wild Mushroom Nacho with Roasted Sweet Pepper and Cotija

Caprese Skewer with Tomato, Mozzarella and Fresh Basil

Crisp Vegetable Tartare - Sesame Lavosh Wafer - Tomato, Avocado, Carrot, Yellow Pepper, Radish, Balsamic and Meyer Lemon Vinaigrette

San Marzano and Cremini Tapenade Crostini

PREMIUM TRAY PASSED

Cured Meats, Artisan Cheeses, Olive, Cubed Rosemary Baguette - Bamboo Pick **Chicken and Smoked Bacon Knot** with Fresh Jalapeno

Tuscan Steak Bruschetta - Charred Tomato Relish, Baby Arugula, Mozzarella, Savory Tuscan Dressing

Blackened Shrimp on Southern Grits Cake with Cilantro Crème Fraiche

Angel Hair Carbonara Mini Muffin

Lump Crab Cake - Roasted Red Pepper Sauce and Micro Greens

Ahi Tuna Poke with Seaweed Salad and Sesame Seeds on Crisp Won Ton

Sweet Potato Croquettes with Crème Fraiche

Mini Latke with Dill Cream Cheese and Smoked Salmon

Maple Glazed Mini Waffle with Fried Chicken and Honey

Mini Veggie Taco- Crisp Corn Shell with Savory Tofu Salad, Fresh Avocado and Pico de Gallo

Crystal Creek Beef Short Rib - Herb Gremolata on Brie Crostini



DINNER SMALL PLATES

DOWNTOWN FLAVORS

Pork Tenderloin Carving Station -
Bacon Wrapped Pork Tenderloin, Honey
Garlic Sauce, Fresh Baked Yeast Rolls

Herb Crusted Chicken Breast, Velouté
Crème Sauce, Shaved Brussels Sprouts

Mushroom Ravioli, Charred Tomato
Marinara, Parmesan, Fresh Herbs,
Garlic Toast

Coffee Ale Braised Beef Rib - White
Cheddar Whipped Potatoes, Crispy
Onion Strings

Campfire S'mores Bread Pudding,
Toasted Marshmallows, Bailey's
Chocolate Sauce

TEXAS ROADTRIP

Texas Shrimp and Grits - Pan Sauteed
Gulf Shrimp, Butter, Garlic, House
Seasoning Blend, Green Chili Grits,
Mini Corn Muffin

Chicken Tinga Taco, Soft Flour Tortilla,
Sweet Kernel Corn, Green Chile, Queso
Fresco

Brisket Grilled Cheese - Pecan Smoked
Brisket, Cheddar, Jack and Mozzarella
Cheeses, Kettle Chips, Deli Pickle

3 Inch Chocolate Pecan Tart with
Whiskey Chocolate Sauce and Fresh
Whipped Cream

Tres Leches Cupcakes with Caramel
Sauce





SOUTHERN FAVORITES

Cajun Skillet- Shrimp Jambalaya, Andouille Sausage, Stewed New Potatoes, Roasted Corn, Jalapeno Corn Muffin, Tabasco

Chef Carved, Tender Smoked Pork Loin and Pit Rubbed Brisket, House Yeast Roll, Signature Barbecue Sauce, Beer Mustard Sauce, Pepperoncini, Red Onion

*Mustard Potato Salad

Mini Fried Chicken Biscuit with Honey Drizzle and Buttered Sweet Corn

Texas White Chocolate Peaches and Cream Bread Pudding with Tres Leches Sauce



GAME DAY CLASSICS

Mac N Cheese Bar - Three Cheese Classic Macaroni, Chopped Buffalo Chicken, Crumbled Bacon, Tomato, Jalapeno, Green Onion

Barbacoa Street Tacos - Shredded Beef with Grilled Onion, Soft Flour Tortillas, Sour Cream, Fresh Salsa, Queso Fresco, Tortilla Chips

Public Ale Pulled Pork Sliders, Cider Cole Slaw, BBQ Mayo, Kettle Chips

Homemade Oatmeal Cream Pies

Oreo Cookie Brownie



CHEF'S TABLE

Baby Spinach Cocktail Salads

Fresh Spinach with Peppered Bacon - Feta, Heirlooms, Cucumber, Tomato Vinaigrette

Spinach and Strawberry Salad - Matchstick Jicama, Candied Pecans, Raspberry Vinaigrette

Cider Glazed Brussels, Sweet Potato Croquette, Toasted Walnuts (VEG)

Herb Crusted Prime Rib Carving Station - Garlic Baguette, Peppercorn Au Jus, Horseradish Cream Sauce
*Crushed New Potatoes, Parmesan, Chives

Ginger Glazed Salmon with Celery Root Slaw, Pickled Chayote and Daikon Radish on Asian Rice

Signature Dessert Table

Blueberry White Chocolate Bark, Almond Brittle, Chocolate Dipped Strawberries, Petite Sacher Torte, Assorted French Macarons, Ghirardelli Chocolates, Brazilian Brigadeiros, Lemon Chiffon Cake Balls, Mini Mason Jar Cheesecakes



PLATED MENUS

All plated menus served with Artisan Rolls, Preset Water, and Iced Tea on request.

THE VAQUERO

Southwestern Salad - Crisp Romaine, Roasted Corn, Black Beans, Red Peppers, Queso Fresco, Crisp Tortilla Strips, Tomato Vinaigrette

Lightly Breaded Monterrey Chicken - Poblano Crème Sauce, Tomato and Avocado Salad, Micro Cilantro
Southwestern Rice, Chili Cumin Fried Fingerlings

Seasonal Fruit Tart - Fresh Fruit and Berries, Mallow Creme

TEXAS SMOKEHOUSE

Baby Iceberg Wedge Salad - Crisp Pancetta, Oven Dried Tomato, Stilton Blue Cheese, Avocado Ranch Dressing

Pecan Fired Filet of Beef - Jalapeno Béarnaise, Micro Green Salad, Green Bean Bundles, Roasted Sweet Peppers, Fried Rosemary New Potatoes

Grand Marnier Creme Brulé - Fresh Berries, Almond Biscotti



DUO

Texas Chopped Salad -
Baby Iceberg, Purple Cabbage, Diced
Cucumber, Smoked Bacon, Grape Tomato,
Spiced Pecans, Honey Lime Vinaigrette

Pecan Fired Filet, Cherry Demi-Glace and
Blackened Salmon

Potatoes Dauphinoise, Roasted Balsamic
Brussels, Teardrop Peppers, Fresh Herbs

Tiramisu -
Espresso Rum Mascarpone Crème, Shaved
Chocolate



THE DETAILS

The menus presented in this package are priced to include catering staff to set up and maintain the food stations and equipment needed for the service of each item. Additional staff may be required for attended stations and chef performance stations. If additional staff is necessary this will be noted with the formal proposal. Table service is priced separately with high-quality disposable and real china options available. Catering Staff and Waitstaff are to be priced separately based on headcount and service style requested.

Don't see your favorite meal here? Want to create a menu that represents YOU?
Ask about creating a custom menu!

BUFFET

Buffet menus are designed for groups that require full meal service over an extended service time. Standard meal service is up to 1 ½ hours and includes service staff and equipment to maintain buffets. Buffets include sufficient quantities of food for each guest to have a complete meal. These menus are not considered to be all-you-can-eat. Groups with guests that require larger portions or those that would like to provide unlimited service should purchase additional portions of the menu.

SMALL PLATE STATIONS

Small plate station menus are entertaining and innovative adding an interactive guest experience with extra freshness to each plate. Groups with guests that require larger portions or those that would like to provide unlimited service should purchase additional portions of the menu or request add on options. These menus include sufficient quantities of each menu item to allow each guest to have a complete meal. The menus are served with small plates or custom serving vessels and are not designed to be offered with full-size dinner plates.

RECEPTION

Reception menus are not intended to be sold as substitute for lunch or dinner service. They may be served as refreshments for groups that do not wish to provide full meal service or offered prior to service of a dinner menu.

***Wait Staff for bussing of guest tables, beverage refills and tray passed items are priced separately.**



FOR MORE INFORMATION CONTACT US AT:

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