



G TEXAS

CATERING & EVENTS

BRIDAL MENUS

BUFFETS

THE NEWLYWED

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

Rustic Roasted Seasonal Vegetables

Housemade Rolls with Butter



THE CLASSIC BRIDAL

Local Field Greens Salad - Grape Tomatoes, English Cucumbers, Julienne Carrots, House Crouton, Herb Vinaigrette

Chardonnay Chicken Breast- Herb Roasted, Chardonnay Velouté Sauce

Fire Roasted Seasonal Vegetables

Smoked Cheddar Mac and Cheese Bar - Crumbled Bacon, Chives, Diced Fresh Jalapeno

Housemade Rolls with Butter



"I DO" BBQ

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

Relish Tray - Pickles, Onions,
Jalapenos

Housemade Rolls with Butter



THE TUSCAN

Traditional Caesar Salad- Shaved
Parmesan, House Croutons

Garlic and Herb Roasted Baby Red
Potatoes

Charred Italian Green Beans

Deep Dish Beef Lasagna - Beef,
Ricotta, Parmesan, Hearty Marinara

Chicken Parmesan - Housemade
Marinara, Parmesan

Garlic Knots with Butter



THE MEDITERRANEAN

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

Wild Rice Pilaf with Fresh Herbs

Roasted Brussels with Balsamic Drizzle

Warm Pita Bread



APPETIZER RECEPTIONS

LIGHT RECEPTION

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



STATIONED RECEPTIONS

UPTOWN BRIDE

BABY SPINACH COCKTAIL SALADS:

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

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

SMALL PLATE STATIONS:

Stationed Mashed Potato Bar - Southern Style Mashed Potatoes, Cheddar Cheese, Bacon, Chives, Sour Cream, Sweet Butter, Cracked Pepper, Kosher Salt

Small Plate Herb Crusted Chicken Breast - Velouté Crème Sauce, Shaved Brussels Sprouts

Sirloin Carving Station - Tender Pepper Crusted Sirloin, Rosemary Demi-glace, Horseradish Cream Sauce, Fresh Baked Yeast Rolls

DOWNTOWN BRIDE

COCKTAIL CAESAR SALADS

Traditional Caesar Salad with Garlic Crostini

Texas Style Caesar with Roasted Corn, Red Peppers and Crispy Tortilla Strips

SMALL PLATE STATIONS:

Cider-Glazed Brussels - Chef Sauteed Sweet Potato Croquette, Toasted Walnuts

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

Mushroom Ravioli Small Plate - Charred Tomato Marinara, Parmesan, Fresh Herbs, Garlic Toast

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



A LA CARTE APPETIZERS

Add-on 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



LATE-NIGHT STATIONS

Late-night selections can be added to any pre-set menu. These options are not designed to be stand-alone menus.

STREET TACO

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

TAILGATERS

Flame Grilled Cheeseburger Slider - to be served Condiments, Pickle and Kettle Chips

RAMEN ACTION STATION

Miso Broth with Noodles

Choice of Chicken or Tofu, Carrots, Sweet Bell Pepper, Green Onion, Cilantro, Lime, Soy Sauce

PESTO CHICKEN FLATBREAD

Basil Pesto, Mozzarella, Roma Tomato, Arugula, Fresh Basil, Balsamic. Fired on-site in our portable pizza oven.



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 needed for attended stations and chef performance stations. If additional staff is needed 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 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.

FOR MORE INFORMATION CONTACT US AT:

GTEXASCATERING.COM

214-421-0774

INFO@GTEXASCATERING.COM

