

# Holiday Menu



**Personal Service**  
**Custom Menus**  
**Inspired Food**



## **Catering Contact Info**

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The Carlisle Room is located inside the historic and newly renovated Lone Star Gas building in the heart of downtown Dallas. Originally built in 1932, The Lone Star Gas building is a combination of traditional Art Deco style and modern luxury. The historic room is 5500 square feet of pure opulence featuring 20 foot ceilings, original marble walls and terrazzo floors. The new additions to the historic space include a private bridal and grooms suite and ceremony room.



## How can we cater to you?

### For Your Home

#### Drop Off Thanksgiving and Christmas

Beyond the Box offers a vast selection of homemade entrees, sides, hors d'oeuvres and desserts for your Thanksgiving and Christmas celebrations. All of our items are delivered chilled and fully cooked with heating instructions for you to heat and serve. Make the holidays simple and delicious.

#### Limited Service Holiday Parties

Beyond the Box has a wide selection of hors d'oeuvres, buffets and displays for your holiday party.

We will deliver and set up your event.

#### Full Service Holiday Parties

Recommended. Choose from our buffet, display or plated or family style menus and enjoy a worry free holiday party.

### For Your Office

#### Limited Service

Beyond the box delivers 24/7 for breakfast, lunch and dinner.

We have everything from a simple breakfast with home pastries to a full buffet lunch or reception.

#### Full Service

Sit back and relax and let us take care of you, your team and your guests. Choose from any of our buffets or packages or let us build a custom experience designed just for you.

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## Tray Passed Hors D'oeuvres

All Priced Per Dozen Min Order 2 Dozen

### **Porcini Risotto Spoons \$30**

Maple Glazed Bacon / Fresh Sage  
Humboldt Fog / Apple Dust

### **Mini Short Rib Tostada \$30**

Wild Radish / Micro Cilantro / Mole

### **Saint Andre Triple Cream \$24**

Dried Cranberry / Basil Sprouts  
Candied Almond / Himalayan Pink Salt

### **Winter Caprese Crostini \$24**

Cured Tomato / Hot House Basil  
Smoked Mozzarella / Tomato Salt

### **Mini Turkey Sliders \$24**

Black Pepper Bacon / Gruyere  
Brown Sugar Aioli

### **Butternut Squash Bruschetta \$30**

Pomegranate Seeds / Chèvre / Arugula

### **Smothered Potatoes \$24**

Sweet Potatoes / Burnt Brisket Ends  
Smoked BBQ Drizzle

### **Grilled Zucchini Roulade \$30**

Pecan Ricotta / Chimichurri / Arugula

### **Bleu Cheese Stuffed Fresh Dates \$24**

Candied Walnuts / Endive

### **Prosciutto and Fig Crostini \$30**

Micro Greens / Melon Juice  
Chèvre / Fennel Crystals

## Chilled Hors D'oeuvres

All Priced Per Dozen Min Order 2 Dozen

### **Classic Deviled Eggs with Apple Smoked Bacon \$24**

### **Grilled Vegetable Roulade \$18**

Hummus / Feta

### **Shrimp Spring Rolls \$24**

Rice Noodles / Mint / Basil / Spicy Peanut Dressing

### **Chicken Liver Crostini \$24**

Cinnamon Poached Pear / Rustic Baguette

### **Smoked Duck Spring Rolls \$30**

Rice Noodles / Mint / Basil / Peanut Vinaigrette

### **Shrimp Cocktail Shots \$30**

Spicy Cocktail Sauce / Horseradish Cream

### **Smoked Salmon Stuffed Endive \$24**

Chives / Red Onion / Capers

### **Parma Ham Wrapped Asparagus Tops \$24**

Creamy Orange Dipping Sauce

### **Crab Toast \$30**

Butter / Fresh Crab / Lemon

### **Shaved Beef Tenderloin Sliders \$30**

Sesame Bun / Horseradish Cream / Sweet Tomato

### **Tex Mex "Sushi Roll" \$24**

Beef Fajita / Avocado / Charred Salsa

### **Smoked Salmon Deviled Eggs \$24**

Pickled Onion / Chive

### **Sliced Turkey Slider \$24**

Cranberry Mustard / Pumpkin Seeds

### **Dried Black Mission Figs \$24**

Blue Cheese Mousse / Apple Smoked Bacon



## Hot Hors D'oeuvres

All Priced Per Dozen Min Order 2 Dozen

**Baked Mac and Cheese Bites \$24**  
Gruyere / Pancetta / Parmesan

**Panini Bites \$24**  
Prosciutto / Manchego / Tomato Confit / Basil

**Grilled Cheese Bite \$24**  
Sharp Cheddar / Tomato / Apple Smoked Bacon

**Spinach and Feta Cheese Quiche \$18**

**Fresh Baked Focaccia \$18**  
Roasted Tomatoes / Olives / Basil

**Wild Mushroom & Bleu Cheese Risotto \$18**  
Thyme Cream

**Chicken & Lemongrass Dumplings \$24**  
Orange-Soy Dipping Sauce

**Italian Mini Meatballs \$18**  
Homemade Marinara / Crusty Baguette

**Lemon Zest Crab Cakes \$30**  
Spicy Red Pepper Rouille

**Individual Lobster Mac & Cheese Cakes \$36**

**Individual Lamb Chops \$36**  
Rosemary / Dijon Mustard Jus

## Breakfast

Minimum Order of 10

**Holiday Breakfast Breads Display**  
Homemade Cinnamon Rolls / Pumpkin Spiced Donuts / Sticky Apple Buns / Almond-Cranberry Bread  
Gingerbread Muffins / Chocolate - Pecan Muffins  
\$3.95 per person

### Omelet Station

Farm Fresh Eggs & Fluffy Egg Whites  
Toppings Include:  
Red Onions, Bell Peppers, Sliced Mushrooms, Ham, Cheddar Cheese, Swiss Cheese, Apple Smoked Bacon, Chicken & Apple Sausage  
Requires 1 Chef Attendant per 40 people  
\$10.95 per person

### Holiday Waffle Station

Pumpkin Spice Waffles / Cinnamon Waffles  
Apple Compote / Whipped Cream / Maple Syrup / Pecan Butter  
\$7.95 per person

### Coffee and Espresso Bar

Dark Roast / Medium Roast / Decaf Coffee  
Nespresso Made to Order with Lemon Zest  
Whipped Cream / Rock Candy / Chocolate Shavings  
\$4 per person

### Hot Chocolate Bar

Homemade Hot Chocolate  
Whipped Cream / Rock Candy / Chocolate Shavings  
Marshmallows / Cinnamon Sticks / Peppermint Sticks  
\$3 per person

### Hot Apple Cider

\$19.95 per gallon



## Gold Holiday Party

### Chilled Hors D'oeuvres

#### Smoked Duck Spring Rolls

Rice Noodles / Mint / Basil / Peanut Vinaigrette

#### Dried Black Mission Figs

Blue Cheese Mousse / Apple Smoked Bacon

#### Smoked Salmon Deviled Eggs

Pickled Onion / Chive

### Hot Hors D'oeuvres Display

#### Individual Lobster Mac & Cheese Cakes

#### Individual Lamb Chops

Rosemary / Dijon Mustard Jus

#### Lemon Zest Crab Cakes

Spicy Red Pepper Rouille

### Smoked Tenderloin Display

#### Smoked and Sliced Beef Tenderloin

Served with Fresh Baked Rolls  
Horseradish Cream and Whole Grain Mustard

### Antipasto Display

#### A Display of Italian Meats & Cheeses to include:

Mortadella / Prosciutto / Salami / Calabrese / Capicola  
Mozzarella / Parmesan / Provolone / Asiago  
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers  
Herb Focaccia / Parmesan Crostini

### Grilled Seasonal Vegetable Crudités

#### A Display of Grilled Seasonal Vegetables

Zucchini / Yellow Squash / Bell Peppers  
Carrots / Asparagus / Jicama / Sweet Potatoes  
Broccoli / Cauliflower / Basil Pesto Dip

### Assorted Mini Holiday Pastries

#### Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

#### Key Lime and Lemon Tarts

#### Assorted Holiday Cookies

#### Chocolate-Pecan Bars

## Silver Holiday Party

### Chilled Hors D'oeuvres

#### Smoked Duck Spring Rolls

Rice Noodles / Mint / Basil / Peanut Vinaigrette

#### Dried Black Mission Figs

Blue Cheese Mousse / Apple Smoked Bacon

#### Smoked Salmon Deviled Eggs

Pickled Onion / Chive

### Hot Hors D'oeuvres Display

#### Chicken & Lemongrass Dumplings

Orange-Soy Dipping Sauce

#### Italian Mini Meatballs

Homemade Marinara / Crusty Baguette

#### Baked Mac and Cheese Bites

Gruyere / Pancetta / Parmesan

#### Wild Mushroom & Bleu Cheese Risotto

Thyme Cream

### Roulade Display

#### An Assortment of Stuffed Tortilla Bites

#### BBQ Brisket with Black Beans and Corn

#### Curry Chicken, Walnut and Grape

#### Grilled Vegetable with Feta and Olives

#### Italian Meats with Olives and Peppers

### Antipasto Display

#### A Display of Italian Meats & Cheeses to include:

Mortadella / Prosciutto / Salami / Calabrese / Capicola  
Mozzarella / Parmesan / Provolone / Asiago  
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers  
Herb Focaccia / Parmesan Crostini

### Grilled Seasonal Vegetable Crudités

#### A Display of Grilled Seasonal Vegetables

Zucchini / Yellow Squash / Bell Peppers  
Carrots / Asparagus / Jicama / Sweet Potatoes  
Broccoli / Cauliflower / Basil Pesto Dip



## Bronze Holiday Party

### Chilled Hors D'oeuvres

Classic Deviled Eggs with Apple Smoked Bacon  
Parma Ham Wrapped Asparagus Tops  
Creamy Orange Dipping Sauce  
Shaved Beef Tenderloin Sliders  
Sesame Bun / Horseradish Cream / Sweet Tomato

### Hot Hors D'oeuvres Display

Chicken & Lemongrass Dumplings  
Orange-Soy Dipping Sauce  
Italian Mini Meatballs  
Homemade Marinara / Crusty Baguette  
Baked Mac and Cheese Bites  
Gruyere / Pancetta / Parmesan

### Chilled Slider Bar (V)

Shaved Beef / Horseradish Cream / Tomato Confit  
Pesto Chicken / Parmesan / Arugula / Cured Tomato  
BBQ Pulled Pork / Pickles / Sweet Red Onions  
Marinated Portobello / Tomato / Roasted Pepper / Aioli

### Grilled Seasonal Vegetable Crudités

A Display of Grilled Seasonal Vegetables  
Zucchini / Yellow Squash / Bell Peppers  
Carrots / Asparagus / Jicama / Sweet Potatoes  
Broccoli / Cauliflower / Basil Pesto Dip

### Fruit & Cheese Display

A Display of Imported & Domestic Cheeses  
Danish Blue / Sharp Cheddar / Pepper Jack / Sage Derby  
Manchego / Red Windsor / Brie  
Sweet Grapes / Berries / Dried Fruits / Nuts  
Crackers / Lavosh

## Holiday Buffets

### Fall Buffet

Roasted Turkey Breast  
Black Pepper-Sage Gravy

### Andouille Sausage-Cornbread Stuffing

### Caramelized Onions Smashed Red Potatoes

### Fresh Green Beans with Toasted Almonds

### Homemade Cranberry Sauce

### Homemade Apple Pie

### Fresh Roasted Pumpkin Pie

### Baked Pumpkin Seed Rolls





## Holiday Buffets

### Feast of the Kings

**Roasted Turkey Breast**  
Black Pepper-Sage Gravy

**Apple Cider Glazed Smoked Ham**

**Andouille Sausage-Cornbread Stuffing**

**Caramelized Onions Smashed Red Potatoes**

**Vanilla Bean-Sweet Potato Puree**

**Honey-Thyme Roasted Fall Vegetable Medley**  
Orange Zest

**Fresh Green Beans with Toasted Almonds**

**Homemade Cranberry Sauce**

**Assorted Mini Holiday Pastries**  
**Cranberry Spice Cheesecakes**

**Chocolate Fudge Bites / Peppermint Truffle Lollipops**

**Key Lime and Lemon Tarts**

**Assorted Holiday Cookies**

**Chocolate-Pecan Bars**

**Baked Pumpkin Seed Rolls**

## Holiday Buffets

### Classic Holiday Buffet

**Mixed Baby Greens**  
Dried Cranberries / Candied Walnuts  
Cinnamon Poached Pear / Crumble Blue Cheese  
Apple Smoked Bacon / Orange Vinaigrette

**Roasted Sweet Mustard Glazed Pork Loin**  
Black Currants / Braised Red Cabbage / Green Apples

**Honey-Thyme Braised Beef Short Ribs**

**Roasted Beets / Orange Zest /**  
**Candied Pecans / Chèvre**  
(Served Room Temp)

**Wild Rice with Dried Cranberries and Roasted Corn**

**Cauliflower Gratin with White and Sharp Cheddar**

**5-Cheese Baked Mac and Cheese**

**Grilled Asparagus Display / Citrus Vinaigrette**  
(Room Temp)

**Basket of Breads**  
Cornbread / Fresh Baked Rolls / Biscuits  
Maple Butter

**Assorted Mini Holiday Pastries**  
**Cranberry Spice Cheesecakes**  
**Chocolate Fudge Bites / Peppermint Truffle Lollipops**  
**Key Lime and Lemon Tarts**  
**Assorted Holiday Cookies**  
**Chocolate-Pecan Bars**



# Holiday Buffets

## Contemporary Holiday Buffet

### Endive and Frisee Salad

Pecans / Pomegranate Seeds / Apples  
Feta Cheese / Apple Smoked Bacon / Cider Vinaigrette

### Roasted Garlic Beef Tenderloin

Thyme Jus / Grilled Sweet Onions / Button Mushrooms

### Pan Seared Salmon

Fennel / Dill / Blood Orange Brown  
Butter / Toasted Pumpkin Seeds

### Parmesan and Gruyere Potato Gratin

### Roasted Brussels Sprouts / Pancetta / Apples

### Agave Roasted Baby Carrots

### Loaded Mac and Cheese

Tomatoes / French Beans / Basil

### Basket of Breads

Cornbread / Fresh Baked Rolls / Biscuits

### Assorted Mini Holiday Pastries

Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars

# Holiday Buffets

## Holiday Roasted Pork Buffet

### Spinach Salad

Dried Cranberries / Blue Cheese / Toasted Almonds  
Orange Dressing

### Maple Glazed Pork Loin

Sweet Mustard Sauce / Roasted Apples

### Braised Red Cabbage

Cinnamon Sticks / Golden Raisins

### Honey-Thyme Roasted Fall Vegetable Medley

Orange Zest

### Traditional Bread Stuffing

Toasted Pecans / Fresh Herbs / Black Currants

### Fresh Baked Pumpkin Seed Rolls

### Assorted Mini Holiday Pastries

Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars



# Holiday Buffets

## Holiday Salmon Buffet

### Spinach Salad

Dried Cranberries / Blue Cheese / Toasted Almonds  
Orange Dressing

### Apricot Glazed Salmon

Lemon Zest / White Wine Butter Sauce

### Wild Rice

Pecans / Cranberries / Roasted Corn

### Honey-Thyme Roasted Fall Vegetable Medley

Orange Zest

### Fresh Baked Pumpkin Seed Rolls

### Assorted Mini Holiday Pastries

Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars



# Holiday Buffets

## Holiday Italian Buffet

### Italian Salad

Romaine Hearts / Olives / Tomatoes  
Red Onions / Cucumbers / Balsamic Vinaigrette

### Chicken Piccata

White Wine / Lemon / Capers

### Homemade Italian Meatball

Marinara Sauce / Parmesan Cheese

### Shrimp Linguini

Fresh Vegetables / Pesto Cream Sauce

### Italian Salad

Romaine Hearts / Olives / Tomatoes  
Red Onions / Cucumbers / Balsamic Vinaigrette

### Braised Winter Vegetables

Tomatoes / Italian Herbs

### Fresh Baked Garlic and Olive Oil Rolls

### Assorted Mini Holiday Pastries

Cranberry Spice Cheesecakes

Chocolate Fudge Bites / Peppermint Truffle Lollipops

Key Lime and Lemon Tarts

Assorted Holiday Cookies

Chocolate-Pecan Bars



## Traditional Stations Package

Passed Hors D'oeuvres  
Choice of 3 Chilled Hors D'oeuvres

### Holiday Carving Station

Oven Roasted Maple Turkey Breast Station  
Black Pepper Mayonnaise / Whole Grain Mustard Sauce

Honey Glazed Ham  
Pineapple Chutney / Honey Mustard

Fresh Baked Herb Rolls

Vanilla Bean Mashed Sweet Potatoes  
Grilled Winter Vegetables / Thyme / Orange Zest  
(Room Temp)

### Mac Bar

White Cheddar Macaroni and Cheese  
Roasted Onions, Apple Smoked Bacon, Tomatoes  
French Beans, Mushrooms, Roasted Bell Peppers  
Parmesan Cheese

### Salad Station

Mixed Baby Greens and Chopped Romaine Hearts  
Tossed to Order

Creamy Caesar Dressing and Balsamic Vinaigrette  
Red Grape Tomatoes, Apple Smoked Bacon, Cucumbers,  
Shredded Carrots, Chick Peas, Parmesan Croutons,  
Parmesan Cheese and Crumbled Blue Cheese

### Dessert Station

#### "Cookie" Jars

Glass Cookie Jars filled with Gourmet Treats  
Mini Homemade Cookies / Fudge Bites  
Chocolate-Almond Bark

#### Truffle Lollipops

Homemade Chocolate Truffle Lollipops  
Peanut Butter and Jelly / Hazelnut / Raspberry / Mocha

#### Mini Cupcakes

Assorted Mini Cupcakes  
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate  
German Chocolate / Red Velvet / Lemon Cream

#### Tarts and Trifles

Key Lime / Lemon / Chocolate / Pecan Tarts  
Strawberry / Chocolate-Banana/  
Vanilla-Lemon / Blueberry Trifles

## Contemporary Stations Package

Passed Hors D'oeuvres  
Choice of 3 Chilled Hors D'oeuvres

### Turkey Martini Station

#### Sliced Turkey Breast

Andouille Cornbread Stuffing / Vanilla Sweet Potato  
Homemade Cranberry Sauce / Turkey Gravy

### Churrasco Station

Our Churrasco Station features your choice of Carved Meats  
FRANGO-Apple Smoked Bacon Wrapped Chicken Breast  
LOMBO-Parmesan Crusted Pork Loin  
PICANHA-Top Sirloin Crusted in Garlic and Roasted

### Parmesan Potato Gratin

Grilled Asparagus Display with Citrus Vinaigrette

### Risotto Action Station

#### Homemade Risotto with Toppings mixed To Order

Parmesan Cheese / Blue Cheese / Balsamic Roasted Mushroom  
Sun-Dried Tomatoes / Apple Smoked Bacon / Roasted Onions  
Walnuts / Fresh Herbs

### Dessert Station

#### "Cookie" Jars

Glass Cookie Jars filled with Gourmet Treats  
Mini Homemade Cookies / Fudge Bites  
Chocolate-Almond Bark

#### Truffle Lollipops

Homemade Chocolate Truffle Lollipops  
Peanut Butter and Jelly / Hazelnut / Raspberry / Mocha

#### Mini Cupcakes

Assorted Mini Cupcakes  
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate  
German Chocolate / Red Velvet / Lemon Cream

#### Tarts and Trifles

Key Lime / Lemon / Chocolate / Pecan Tarts  
Strawberry / Chocolate-Banana/  
Vanilla-Lemon / Blueberry Trifles



# Build Your Own Buffet

Our Build Your Own Buffets include the Following  
Choice of Salad / 2 Entrées / 2 Sides

All Buffets are served with  
Cornbread Muffins and Pumpkin Seed Rolls  
House Salted Maple Butter

## Salads

### Fall Endive Salad

Cinnamon Poached Pear / Spiced Pecans  
Buttermilk Blue Cheese / White Balsamic

### Spinach Salad

Cranberries / Feta Cheese / Roasted Corn  
Red Onions / Pancetta Dressing

### Holiday Wedge

Iceberg Lettuce / Chestnuts / Dry Figs  
Fresh Rosemary / Apple Smoked Bacon / Blue Cheese  
Apple Cider Vinaigrette

### Mixed Baby Lettuces

Bell Peppers / Carrots / Cucumbers  
Tomatoes / Balsamic Vinaigrette

### Caesar Salad

Romaine Hearts / Parmesan / Focaccia

## Sides

Andouille Cornbread Stuffing

Pecan-Cranberry Wild Rice

Smashed Red Potatoes

Bacon and Cheddar Twice Baked Potatoes

Vanilla Bean Sweet Potatoes

Green Beans with Almonds

Fall Roasted Vegetable Medley

Saffron Rice

Traditional Bread Stuffing with Sausage

# Build Your Own Buffet

## Entrées

### Cranberry-Mustard Glazed Salmon

Agave Nectar / Lemon Butter Sauce

### Rosemary Chicken Breast

Balsamic Roasted Button Mushrooms

### Pan Seared Tilapia

Blood Orange and Chestnut Brown Butter

### Honey Glazed Ham

Golden Pineapple Broth

### Stuffed Turkey

Prosciutto/ Swiss Cheese / Spinach

### Roasted Pork Loin

Sweet Chipotle BBQ Sauce

### Braised Short Ribs

Rosemary Jus / Pear Onions

### Butternut Squash Risotto

Roasted Chicken / Green Apple / Parmesan





# Holiday Stations

## Holiday Carving Stations

### Stuffed Pork Loin

Spinach / Raisins / Toasted Almonds / Bacon / Gruyere Cheese  
\$150 each - feeds 15-20ppl

### Maple Roasted Turkey Breast

Black Pepper Sage Gravy / Cranberry Sauce  
\$125 each - feeds 15-20ppl

### Smoked Ham

Pineapple Chutney / Cranberry Mustard  
\$175 each - feeds 40-50ppl

### Prime Rib

Horseradish Cream / Black Pepper Mayonnaise  
\$395 each - feeds 15-25ppl

### Beef Tenderloin

Horseradish Cream / Black Pepper Mayonnaise  
\$295 each - feeds 15-20ppl

## Action Stations

### Holiday Potato Martini Bar

Sweet Potato / Andouille Cornbread Stuffing  
Maple Syrup / Brown Sugar / Granola / Toasted Pecans  
Marshmallow / Butter  
\$8 per person

### Holiday Pasta Bar

Fresh Cheese Tortellini  
Roasted Chicken / Butternut Squash / Pumpkin Seeds  
Sage Brown Butter Sauce  
or

### Handmade Pumpkin Gnocchi

Smoked Duck / Cranberries / French Beans  
\$9 per person

# Displays

## Fruit & Cheese Display

A Display of Imported & Domestic Cheeses  
Danish Blue / Sharp Cheddar / Pepper Jack / Sage Derby  
Manchego / Red Windsor / Brie  
Sweet Grapes / Berries / Dried Fruits / Nuts  
Crackers / Lavosh  
\$5 per person

## Grilled Seasonal Vegetable Crudités

A Display of Grilled Seasonal Vegetables  
Zucchini / Yellow Squash / Bell Peppers  
Carrots / Asparagus / Jicama / Sweet Potatoes  
Broccoli / Cauliflower / Basil Pesto Dip  
\$4 per person

## Antipasto Display

A Display of Italian Meats & Cheeses  
Mortadella / Prosciutto / Salami / Calabrese / Capicola  
Mozzarella / Parmesan / Provolone / Asiago  
Red Grapes / Sweet Melon / Black Olives / Roasted Peppers  
Herb Focaccia / Parmesan Crostini  
\$8 per person

## Smoked Tenderloin Display

Smoked and Sliced Beef Tenderloin  
Served with Fresh Baked Rolls  
Horseradish Cream and Whole Grain Mustard  
\$18 per person

## Chilled Slider Bar

Shaved Beef / Horseradish Cream / Tomato Confit  
Pesto Chicken / Parmesan / Arugula / Cured Tomato  
BBQ Pulled Pork / Pickles / Sweet Red Onions  
Marinated Portobello / Tomato / Roasted Pepper / Aioli (v)  
\$8 per person

## Roulade Display

An Assortment of Stuffed Tortilla Bites  
BBQ Brisket with Black Beans and Corn  
Curry Chicken, Walnut and Grape  
Grilled Vegetables with Feta and Olives  
Italian Meats with Olives and Peppers  
\$6 per person



# Holiday Dinners

ALL PRICED PER PERSON  
MINIMUM 4 PEOPLE · DELIVERED TO YOU!

- Event Facilities for holiday parties and corporate events of all sizes
- Full Service catering in your home or office
- Complete Christmas dinner catering
- Cocktail Catering

## DELIVERY

- Delivered Cold
- Packed in Oven Safe Containers
- Ready to Heat with Cooking Instructions
- \$30 Delivery Fee

## DIPS & SPREADS

Served with Pita Chips and Crackers  
Serves 8-12 people.....\$19.95

### Creamy Hummus

Chickpeas with Olive Oil and Lemon

### Sun-Dried Tomato-Basil Spread

A Blend of Cream Cheese, Sun-Dried Tomatoes and Italian Herbs

### Feta and Artichoke Dip

A Blend of Spinach, Artichokes and Feta Cheese

### Pesto Dip

A Blend Of Cream Cheese and Parmesan with Pine Nuts, Basil and Olive Oil

### Blue Cheese-Walnut Dip

Creamy Blue Cheese with Toasted Walnuts

## HORS D'OEUVRES

Small Serves 8-12 People

Large Serves 16-20 People

### Fall Cheese Display

Pistachio Crusted Texas Goat Cheese  
Herb Boursin with Cranberry Chutney  
Creamy Brie with Pureed Dates Creamy  
Blue Cheese with Sweet Grapes  
Sharp Cheddar and Jack

Walnuts, Assorted Crackers and Dried Fruits

Small \$34.95 Large \$69.95

### Winter Thyme Marinated Grilled Vegetable Crudites

A Display of Grilled Zucchini, Yellow Squash, Sweet Potatoes, Carrots, Mushrooms, Butternut Squash and Bell Peppers with Walnut-Blue Cheese Dip

Small \$29.95 Large \$49.95

### Antipasto Display

A Display of Thinly Sliced Italian Meats and Cheeses, Roasted Peppers, Olives, Marinated Artichokes, Tomatoes Rustic Bread and Parmesan Focaccia

Small \$34.95 Large \$69.95

### Shrimp Cocktail Display

A Display of Jumbo Shrimp Fresh Lemons, Cocktail Sauce, Horseradish Cream

\$28 per Dozen

## SIDES

### Roasted Butternut Squash Soup

Green Apples, Walnuts, Fennel.....\$2.95

### Mixed Baby Greens Salad

Goat Cheese, Dried Cranberries, Pecans, Orange Vinaigrette.....\$2.95

### Fresh Spinach Salad

Dried Cranberries, Blue Cheese, Walnuts, Apple Smoked Bacon, Cranberry Vinaigrette.....\$2.95

### Sweet Cornbread Stuffing

Homemade Cornbread with Andouille Sausage.....\$2.95

### Caramelized Onion Smashed Red Potatoes

Baby Red Potatoes with Cream, Butter and Sweet Onion.....\$2.95



## SIDES CONTINUED

**Vanilla Bean Mashed Sweet Potatoes**  
Sweet Potatoes with Maple Syrup,  
Brown Sugar and Vanilla Bean.....\$2.95

**Cranberry-Wild Rice**  
Sweet Corn, Toasted Pecans and Orange .....\$2.95

**Fresh Green Beans with Toasted Almonds**  
Seasoned with Salt, Pepper and Butter.....\$2.95

**Savory Cornbread**.....\$1.95

**Honey-Thyme Roasted Fall Vegetables**  
Winter Vegetables with Orange Zest,  
Fresh Thyme And Honey.....\$2.95

**Balsamic Roasted Button Mushrooms**  
Baby Button Mushrooms with Olive Oil,  
Fresh Rosemary and Balsamic Vinaigrette.....\$3.95

**Glazed Carrots Fresh Steamed**  
Carrots with Agave Nectar and Parsley...\$2.95

**5 Cheese Mac and Cheese**  
Radiatorre Pasta Baked with 5 Cheeses.....\$3.95

**Freshly Baked Pull Apart Rolls**...\$9.95

## ENTRÉES

**Loaded Mac And Cheese**  
Apple Smoked Bacon, Green Onions,  
Tomatoes, Fresh Herbs.....\$4.95

**Lobster Mac And Cheese**  
Fresh Tarragon, Gruyere, Parmesan, Lobster.....\$9.95

**Grilled Chicken Lasagna**  
Asiago Cream Sauce, Ricotta and Fresh Basil.....\$7.95

**Apricot Glazed Salmon**  
Pan Seared 6oz Salmon Fillet.....\$9.95

**Roasted Turkey Breast with Homemade Sage Gravy**  
Sliced Turkey Breast Smothered  
in Homemade Gravy.....\$6.95

**Apple Cider Smoked Ham**  
with Cranberry-Mustard Sauce.....\$6.95

**Mango-Mustard Glazed Pork Loin**  
8oz Marinated Pork Loin Sliced and Glazed.....\$7.95

## ENTRÉES CONTINUED

**Baked Penne Bolognese**  
Penne Pasta Baked with 3 Cheeses and  
Homemade Bolognese Sauce.....\$5.95

**Grilled Vegetable Lasagna**  
Grilled Vegetables with Mozzarella,  
Parmesan and Ricotta Cheese.....\$5.95

**Braised Short Ribs**  
8oz of Boneless Short Rib in a Red Wine Jus.....\$9.95

**Bacon Wrapped Pork Chop**  
8oz Bone-in Pork Chop in Parmesan Broth.....\$10.95

## DESSERTS

Each Order Serves 8-12 People

**CHOCOLATE ALMOND MOUSSE CAKE**.....\$29

**CHOCOLATE-PECAN BREAD PUDDING**.....\$24

**CRANBERRY SPICE CHEESECAKE**.....\$29

**APPLE-DATE PIE**.....\$16

**PUMPKIN PIE**.....\$16

**CLASSIC PECAN PIE**.....\$22

**CHOCOLATE-PECAN PIE**.....\$22

**HOLIDAY COOKIES (by the dozen)**....\$24

**JUMBO CHOCOLATE CHIP-PECAN COOKIES**  
(by the dozen).....\$24

We offer full set-up, clean-up and serving  
so that all you have to do is ENJOY!  
Give us a call for more information about  
this service (214)828-2228





## Holiday Menu Price List

<b>Gold Holiday Party</b>	<b>\$55</b>
<b>Silver Holiday Party</b>	<b>\$42</b>
<b>Bronze Holiday Party</b>	<b>\$38</b>
<b>Fall Buffet</b>	<b>\$20</b>
<b>Feast of the Kings</b>	<b>\$26</b>
<b>Classic Holiday Buffet</b>	<b>\$35</b>
<b>Contemporary Holiday Buffet</b>	<b>\$52</b>
<b>Holiday Roasted Pork Buffet</b>	<b>\$28</b>
<b>Holiday Salmon Buffet</b>	<b>\$28</b>
<b>Holiday Italian Buffet</b>	<b>\$28</b>
<b>Traditional Stations Package</b>	<b>\$38</b>
<b>Contemporary Stations Package</b>	<b>\$45</b>
<b>Build Your Own Buffet</b>	<b>\$26</b>

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