

GLORY HOUSE

catering receptions bistro

Catering Menu 2017

972-259-1123

www.gloryhousecatering.com

Delivery/Pickup Options

- 1 Delivery in hot disposable pans (no chafing) - ready to serve \$5 minimum or 0.55 per mile round trip
2. Delivery with disposable chafing dishes \$5 minimum or 0.55 per mile round trip plus \$8 per each disposable chafing dish each with flame
3. Delivery & setup with chafing dishes/ with return pickup add \$25 or 20% depending on size of order
4. Full setup with servers, bartenders, etc. (See page 12)
5. Pickup your order at Glory House – no charge

DISPOSABLES YOU MAY ADD

Styrofoam plates, forks, knives, napkins Included upon request

Acrylic plates, forks, knives, napkins \$0.65 per set

Disposable serving utensils \$1 each

Acrylic cups \$0.15 each

Ask About Our Special of the Month!

10 Person Minimum Order Per Entrée Required

Hot Entrées

- **Rosemary chicken breast, penne pasta, Alfredo, Marinara, Garden salad**
- **White chicken chili** all white meat, zucchini, white beans in delicious broth, with garden salad and cornbread/butter
- **Brisket tacos** two rolled brisket tacos per person, garden salad, Minestrone soup
- **Beef Stroganoff** egg noodles tossed with hamburger with German cream sauce w/English peas and Caesar salad, rolls/butter

\$7.95 per person

- **Roasted chicken with White Wine Sauce**
- **Butter Herb Chicken & German Sausage Dual Entree** delicious choice
- **Roasted Rosemary Chicken** with garlic and rosemary
- **Braised Balsamic Chicken** With tomatoes, balsamic vinegar, oregano, garlic
- **Salisbury Steak & Herb Chicken Dual Entree** all beef patty with brown mushroom gravy
- **Dijon Chicken** w/savory red bells and onions
- **Cranberry BBQ Chicken & German sausage Dual Entree** tangy and delicious
- **Hawaiian Teriyaki chicken with pineapple**
- **Hawaiian Sweet n sour chicken**

\$9.95 Per Person

- **Chicken fajitas & Brisket** Tacos with tortillas, cheese, sour cream **Add guacamole \$2**
- **Glory House Signature Creamy Chicken Marsala** Creamy Sauce w/Mushrooms & Wine
- **Chicken Florentine Chicken** breast tossed with creamy mushroom, spinach, parmesan
- **Balsamic Pork Roast & Butter Herb Chicken Dual Entrée**
- **Hawaiian smoked pork with cabbage & sweet n sour chicken Dual Entree**
- **Hawaiian pulled pork tacos & blackened chicken with Asian slaw**
- **Pot Roast** fall apart tender with creamy brown gravy, potatoes, carrots, celery
- **Brisket Roast with Aujus & Butter Herb Chicken Dual Entree**
- **BBQ Brisket** Served w/ tangy BBQ sauce **Add Chicken Breast for \$3 Add Sausage for \$2**
- **Beef Lasanga & homemade lasanga-** add a pan of vegetarian if needed
- **King Ranch Chicken Enchilada Casserole** Yummy with creamy green chili sauce

\$10.95 Per Person w/ 2 sides

Hot Entrées

- **Stuffed Chicken** (Chicken Cordon Bleu, Spinach Mozzarella, or Sun Dried Tomato)
- **Chicken Artichoke** topped with delicious artichokes and parmesan
- **Pork Roast w/Apples**
- **Brisket Tacos and Chicken Fajitas** with bells/onions, shredded cheddar, sour cream, pico de gallo, chips, salsa. **Add guacamole \$2**

• **\$12.95 Per Person w/ 2 sides**

Vegetarian/Vegan Hot Entrées

Add to your current order

- **Veggie Medley & Pasta Alfredo** Penne Pasta Tossed with Broccoli, Cauliflower & Carrots, covered in Alfredo Sauce
- **Roasted Veggies with Chickpeas** onions, mushrooms, tomatoes, garlic (Vegan)
- **Roasted Bell Stuffed with Veggies/Tofu** Blackened bells topped with sautéed zucchini, yellow squash, mushrooms, onions, and tofu (Vegan)
- **Warm Potato Salad with Curry and Coconut Milk** (Vegan)
- **Grilled Veggies and Couscous** red and yellow bells, mushrooms, zucchini
- **Baby Bella and Spinach Rice Pilaf** Served warm and delicious

Add a Pan \$40 (serves 10-15)

- **Vegetarian Lasagna** Homemade with squashes, onions, tomatoes
- **Baked Squash Casserole** with Squash, sautéed onions, tomatoes, cheese
- **Pan-Fried Butternut Squash w/ Red Pepper Oil Tossed with Vegan Pasta** (Vegan)
- **Quinoa with roasted veggies** with zucchini, squash, onions, carrots, bells (Vegan)
- **Stir fried tofu with greens** asparagus, mushrooms, green beans, roasted bells (Vegan)
- **Warm Couscous salad** with artichokes, sundried tomatoes, chickpeas, and olive oil

Add a Pan- \$45 (serves 10-15)

Side Choices

(Choose two sides with meal purchase)

Or Add any side to your order for \$2-\$3.50 per person

- Creamy parmesan potatoes
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Baked Macaroni & Cheese
- Cream Spinach
- Red Beans & Rice
- Green Bean Almandine
- Long Stem Green Beans With Roasted Peppers
- Southwestern Squash Casserole
- Colorful Corn Medley With Roasted Red Bells
- Broccoli Medley With Carrots and Cauliflower
- Veggie Strips - Yellow Squash, Green Beans, Carrots & Roasted Red Bells
- Hawaiian pasta salad with mayo
- Fresh fruit skewers
- Fresh Veggie Trays with Ranch dip
- Glazed Carrots w/butter & light brown sugar
- Charro Beans-w/onion, tomato, cilantro
- Spanish Rice
- Rice pilaf
- Creamy Coleslaw
- Pineapple chipotle slaw
- Southern potato salad
- Garden Pasta Salad with fresh veggies and vinaigrette
- Penne Pasta Sautee With Garlic & Herbs
- Vegetarian Fried Rice
- Garden Salad with Dressings (Ranch and Balsamic on the side)
- Caesar salad
- Side soup (tomato basil, corn chowder, cream of mushroom, potato, broccoli/cheese, Minestrone)

Sandwich Platters OR Boxed Lunches

<p align="center">Gourmet Sandwiches \$9.95 per person</p>	<p align="center">Classic Clubs \$10.95 per person</p>
<p>Cocktail Sandwiches: Smoked Turkey, Sliced Ham, Chicken Salad, Salami on Fresh assorted Rolls & Croissants & Breads Served with Chips, Pickle Spears & Condiments. Potato Salad, Pasta Salad or Fruit & Gourmet Cookie Platter</p>	<p>A Tantalizing Arrangement of Chicken Breast Clubs & Traditional Clubs Cut into Quarters. Served with Chips Pickle Spears & Condiments. Potato Salad, Pasta Salad or Fruit & Gourmet Cookie Platter</p>
<p align="center">Sandwiches & Wraps Combo \$10.95 per person</p>	<p align="center">Mexican Flare \$10.95 per person</p>
<p>A Colorful Arrangement of Fresh Tortilla Wraps and Sandwiches Made with Smoked Turkey, Sliced Ham, Tender Roast Beef, Salami, & Some Veggies. Served with Chips, Pickle Spears Potato, Pasta or Fruit Salad Gourmet Cookie Platter</p>	<p>Chicken Fajita Wraps Served Chilled on Assorted Tortillas Zesty Tex Mex Layered Dip. A Wonderful Chilled Dip with Refried Beans, Homemade Guacamole, Sour Cream, Salsa, & Shredded Cheddar, Chips & Salsa. Gourmet Cookie Platter</p>
<p align="center">Executive Platters \$11.95 per person</p>	<p align="center">Gourmet Wraps \$11.95 per person</p>
<p>Gourmet Deli Tray with fresh Rolled Meats Including Smoked Turkey, Honey Ham, Roast Beef, & Salami, with Sliced Cheeses with Fresh Deli Rolls Served with Chips, Relish Platter of Tomatoes Lettuce, Olives, Pickles, Potato, Pasta or Fruit Salad Gourmet Cookie Platter</p>	<p>Assortments of Wraps Include California Wraps w/ Turkey, Bacon & Avocado, Club Wraps with Ham, Turkey, Bacon Caesar Wraps with Grilled Chicken, Romaine & Parmesan Cheese. Served with Chips, Pickle Spears Potato, Pasta or Fruit Salad. Gourmet Cookie Platter</p>

Add soup per person for \$3.50

Tomato basil, corn chowder, cream of mushroom, potato,
broccoli/cheese, Minestrone

Breakfast Options

10 Person Minimum Order Per Entree

Fresh Fruit and Pastry Party Platter Trays \$5.95 per person

with muffins, cinnamon rolls, breakfast breads, Danish

Hot Buffet Breakfast \$9.95 per person

- Scrambled eggs, bacon & breakfast sausage, breakfast potatoes, biscuits with jelly/butter, fresh chopped fruit

Hot Buffet Breakfast \$9.95 per person

- Green Eggs and Ham- scrambled eggs topped with fresh spinach, mozzarella and tomatoes, bacon, breakfast potatoes, biscuits with jelly/butter, chopped fresh fruit
- Farmer's egg casserole with ham and hashbrowns and cheddar, biscuits with country gravy, jelly/butter, chopped fresh fruit

Fruit Yogurt Cups \$2 each

Homemade breakfast burritos \$2 each with salsa on the side

- Brisket, bacon, sausage, bean, cheese, potato burrito
- Egg, cheese, bacon, potato
- Egg, cheese, sausage, potato
- Egg, cheese, potato
- Vegetarian Gluten Free with Egg, spinach, mozzarella, tomato on corn tortilla
- Ask for any burrito with corn tortilla as a gluten free option

Drink Options

- **Gallon Orange Juice \$10.95 each**
- **Individual Juice Bottles \$2.50 each** grape, orange, apple
- **Bottled water \$1.50 each**
- **Assorted Soft Drinks \$1.50 each** (with cups and ice \$1.99)
- **Fresh Roasted Morning Glory Coffee** with condiments, creamers, cups **\$2.25 per person**
- **Iced Tea** includes cups, condiments, ice, lemons **\$1.50 per person**
- **Sweet Tea** includes cups, ice, lemons **\$1.50 per person**

Desserts

- **Fresh Baked Cookies** \$12 per dozen
- **Mini Cream Puffs and Chocolate Eclairs** \$1 Each
- **Fresh Chocolate Chunk Brownies** \$2.00 each
- **Seven Layer Bars** \$2.00 each Thick Cookie Crumb Base with Chocolate Chips, Caramel Chips & Coconut, Smothered in Caramel Glaze
- **Luscious Lemon Bars** \$2.00 each
- **Togas** Scone pastry stuffed with cream \$2.00 each
- **Finger Dessert Platter** 3 Pieces Per Person \$3.00 per person –cheese cakes, seven layer bars, brownie bites
- **Lemon Crunch Cake by slice** \$3.99 Per Piece
- **Mini Cheese Cake Sampler** Two bite size \$1.00 each Raspberry Swirl, Turtle, New York
- **Whole Cakes**
Serves 14 to 16 servings
 - New York Cheese Cake \$50
 - Strawberry Swirl Cheese Cake \$55
 - Turtle Cheese Cake \$55
 - Carrot Cake 3 Layer \$55
 - Chocolate Mousse Cake \$55
 - Black Forest Cake \$58
 - Kahlua Bundt Cake \$40
- **Whole Pies/Cobblers**
 - Key Lime \$55
 - Peach Cobbler \$25
 - Apple Cobbler \$25
 - Cherry Pie (seasonal) \$25
 - Apple Pie (seasonal) \$25
 - Pecan Pie (seasonal) \$30

Snacks

Add to your catering order for mid-morning or afternoon snack

Salty Snack Tray Bags of peanuts, granola bars, trail mix and chip bags
\$2 each

Cocktail Deli Pinwheels Assorted flavored flour tortillas stuffed with assorted deli meats and veggies, rolled and cut into pinwheel
\$2 per person

Tex Mex Layer Dip Layered dip including refried beans, guacamole, sour cream, salsa, Shredded cheddar, topped with black olives and chives. Served with tostada chips
\$3.50 per person

Veggie Crudités with Dip Fresh Chopped Veggies with Ranch Dip
\$2.50 per person

Festive Chips & Dips Tortilla chips, Ruffles, Fritos, Served with creamy pesto ranch dip, French onion dip, Homemade chili con queso & homemade salsa
\$3 per person

Caprese on a Stick Fresh mozzarella balls, cherry tomatoes and fresh basil leaves on a bamboo skewer **\$2.50 each**

Appetizers

Design Your Own hors d'oeuvres menu
Pricing based on a minimum of 15 people

\$9.50 per person	Choose 2 Hors D'oeuvres from List A & 2 from List B
\$12.00 per person	Choose 2 Hors D'oeuvres from List A & 3 from List B
\$14.50 per person	Choose 3 Hors D'oeuvres from List A & 3 from List B
\$17.00 per person	Choose 3 Hors D'oeuvres from List A & 4 from List B
\$19.50 per person	Choose 4 Hors D'oeuvres from List A & 5 from List B
\$22.00 per person	Choose 4 Hors D'oeuvres from List A & 6 from List B

(May be ADDED to your entrée order for \$2.50-\$3.00 per person per item)

LIST A APPETIZERS

- **Baked Zucchini w/Mozzarella Bites**
- **Cucumber Cups** Stuffed with Dilled Cream Cheese and Topped with Tomato
- **Domestic Cheeses** Including Baby Swiss, Aged Cheddar, Savory Pepper Jack, Muenster & Pecan Covered Cheese Ball Spread. Served with Crackers, Sliced Breads (table only)
- **Caprese on a Stick-** Ripe Cherry Tomatoes, Mozzarella Balls, Fresh Basil Drizzled with Olive Oil, Salt, Pepper
- **Baked Brie with Cranberry Chutney** (Can be passed in phyllo tart)
- **Fresh Sliced Fruit Displays** fresh and beautifully garnished
- **Fresh Fruit Skewers**
- **Fresh Veggie Crudités with Garden Veggies** Garnished with Fresh Herbs and Flowers with Cracked Pepper Ranch Dip
- **Warm Spinach Artichoke Dip** with sliced French breads
- **Warm Roasted Red Pepper Dip** served with tortilla chips
- **Greek Hummus Spread** with Chopped Tomatoes, Chives, Cucumbers and Feta Cheese, Served with Sliced Baguette Breads
- **Greek salad in Mini Phyllo Cup** – Feta cheese, Garlic, Fresh Spinach, Olive Oil, Yellow bell
- **Mini Cheeseball w/Pecans** –on gourmet cracker
- **Nacho Station-** Tortilla Chips, Salsa, Chili Con Queso, Pickled Jalapenos, Fresh Pico de Gallo
- **Caramelized Onion and Goat Cheese Puffed Pastry Squares**

LIST A APPETIZERS CONTINUED (ADD to your entrée order for \$2.50-\$3.00 per person per item)

- **Festive Pinwheels** Sun Dried Tomato Feta Cheese Tortilla Pinwheels & Fresh Baby Spinach Black Olive Roasted Yellow Bell Tortilla Pinwheels
- **Olive, Red Bell Pepper and Tomato Pasta Salad with Oregano, Greens**
- **Garden salad with dressings**

LIST B APPETIZERS (May be ADDED to your entrée order for \$3.50-\$4.95 per person per item)

- **Sliced Brisket Roast** with assorted sliced rolls, horseradish, mustard, mayo
- **Cheeseburger Skewers** Meatball, Cheese, Pickle on a Stick, with Cajun Aioli
- **Shrimp Cocktail** with Cocktail Sauce with Lemons and Limes
- **Smoked Salmon Wrapped Asparagus on Orange Wheel**
- **Antipasto Skewers** with Genoa Salami, Pepperoni, Italian Cheeses, Italian Pepper & Assorted Olives
- **Bacon Wrapped Yams**
- **Bourbon Sausage Bites** with Bourbon, Brown Sugar Glaze with frill toothpicks
- **Lemon Chicken Picata Bites**
- **Bacon wrapped yams**
- **Lomi Lomi Smoked Salmon** Chopped smoked salmon w/pico de gallo, served w/crackers
- **All Beef Mini Cocktail Meatballs** (Guests Love These!) Choice of 2- Teriyaki, Swedish, Sweet n Sour, BBQ, Cranberry BBQ
- **Stuffed Jalapeno Fire Crackers** Halves Stuffed with Cajun Spiced Cream Cheese, Wrapped with Bacon
- **Crab Cakes** with Remoulade Sauce and Cocktail Sauce
- **Bacon and Cheddar Stuffed Mushrooms**
- **French Boursin Cheese Stuffed Mushroom**
- **Spinach Artichoke Dip Stuffed Mushrooms**
- **Cheesy Crab Stuffed Mushroom Caps**
- **Mini Bouche Puffed Tarts Filled with Chicken Salad**
- **Two Bite Size Club Sandwiches** with Frill Toothpick on Assorted Breads
- **Mini Cocktail Sandwiches** To Include Turkey & Spiced Cream Cheese, Bruschetta Style Tomato Mozzarella, Roast Beef & Cheddar, Ham & Swiss
- **Antipasto** –Gorgeous trays of genoa salami, pepperoni, mozzarella balls, pepperoncini peppers, assorted olives, & cherry tomatoes. Served with sliced French breads
- **Nacho Station with Taco Meat** Tortilla Chips, Salsa, Chili Con Queso, Taco Meat, Pickled Jalapenos, Fresh Pico de Gallo

Full Service Event Catering

Catering to Your Home, Business or Venue

(Weddings, Corporate Events, Private Parties, Holiday Parties)

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Price = Appetizers +Entrees+Drinks + Rentals+ Servers + Service Charge + Tax

Add Disposables, China, Linen

Acrylic plates, forks, knives, napkins \$0.65 per set

Disposable serving utensils \$1 each

Disposable Cups acrylic cups \$0.15 per each

Disposable chafing dishes with sterno \$8 each

China rented through TLC and provided as a separate quote

(average \$3-\$6 per person for full china: plates, forks, knives, linen napkins, dessert plates, forks, napkins, china water/tea glasses, wine, champagne, liquor glasses)

Linen rented through TLC ; **Chair covers** through TLC Event Rentals Priced as a separate quote

Add Bartender and Servers

Bartender \$30 per hour

Weekday based on availability

Professional service staff \$25 per hour

(Add setup and cleanup time –average event hours= 7 hours total per server)

Visit <http://www.gloryhousecatering.com/get-a-quote/>

For a Detailed Quote