

# GLORY HOUSE

catering receptions bistro

972-259-1123

[www.gloryhousecatering.com](http://www.gloryhousecatering.com)

## Weddings & Events Menu

2017/2018

**We will work with you to meet your catering needs. For a detailed quote complete [this form](#).**

# Appetizers

## To Start Off Your Event

Choose 1 Hors D'oeuvres from List A & 1 from List B

Choose 2 Hors D'oeuvres from List A & 1 from List B

Choose 3 Hors D'oeuvres from List A & 2 from List B

Choose 2 Hors D'oeuvres from List A & 3 from List B

Choose 3 Hors D'oeuvres from List A & 3 from List B

Choose 3 Hors D'oeuvres from List A & 4 from List B

### LIST A APPETIZERS

- **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
- **Fresh Sliced Fruit Displays** fresh and beautifully garnished (& holiday pumpkin cascade)
- **Fresh Fruit Skewers**
- **Fresh Veggie Crudités with Garden Veggies** Garnished with Fresh Herbs and Flowers with Cracked Pepper Ranch Dip (and holiday)
- **Holiday Cheese Ball Wreath** our famous Pineapple, Green Onion Cheese Ball Shaped and Garnished as a Wreath, Served with Crackers and Baguettes
- **Holiday Pesto Christmas Tree** A Cream Cheese Tree, Covered in Pesto and Garnished with Red Bell Pepper Ornaments, Served with Crackers and Baguettes
- **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** – w/cucumber, tomato, Kalamata olives, feta
- **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 (or cranberry holiday)
- **Olive, Red Bell Pepper and Tomato Pasta Salad with Oregano, Greens**

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

- **Brisket sliders** with assorted sliced rolls, horseradish, mustard, mayo
- **Hawaiian pork sliders** with sliced Hawaiian rolls and honey BBQ sauce
- **Shrimp Cocktail skewers** 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
- **Holiday Bacon Wrapped Yams**
- **Holiday Bourbon Sausage Bites** with Bourbon, Brown Sugar Glaze with frill toothpicks
- **Lemon Chicken Picata Bites**
- **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, Holiday 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, Jalapenos, Fresh Pico de Gallo

# Salads

**Fresh Garden Salad** Romaine, iceberg, fresh spinach, shredded carrots, cucumbers, tomatoes with Buttermilk Ranch and Balsamic on the side

**Tangy Pear and Blue Cheese Salad** Romaine, blue cheese, chopped pears, walnuts, red onions with red wine vinaigrette on side

**Greens Pear Raspberry Salad with Blue Cheese and Walnuts** Greens, pear, raspberries, blue cheese, walnuts with Dijon mustard dressing on side

**Strawberry spinach with almonds** Fresh spinach leaves, sliced fresh strawberries, sesame seeds, poppy seeds, almonds with raspberry vinegaraitte dressing on side

**Cob salad** Topped with bacon, shredded cheddar, chives, turkey, ham, sliced eggs served with honey mustard and Ranch on the side

**Southwestern salad (with sliced chicken breast add \$3 per person)**

With corn, black beans, roasted peppers, tortilla strips, tomatoes, onions served with Cilantro ranch and Italian dressings on the side

**Field Salad** Mixed salad greens, pecans, Gorgonzola cheese, green apples, raspberry vinaigrette

**Asian Salad (with sliced chicken breast add \$3 per person)**

Mandarin oranges, sliced green onions, almonds, tomatoes, cucumbers, Asian vinaigrette

**Vegan Chick Pea Salad** Chickpeas, red beans, onions, cilantro chopped fresh jalapeno tossed with oil and red wine vinegar

**Parrot Head Salad** Mixed lettuce, fresh strawberries, blueberries, mango, tomatoes, red onion, almonds, Served with raspberry vinaigrette

**Caprese Salad** Mozzarella balls, fresh basil, cherry tomatoes tossed with oil and red wine vinegar

# Hot Entrées

- **Rosemary chicken breast**, penne pasta, Alfredo, Marinara, Garden salad
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- **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
- **Holiday Cranberry BBQ Chicken & German sausage Dual Entree** tangy and delicious
- **Hawaiian Teriyaki chicken with pineapple**
- **Hawaiian Sweet n sour chicken**
- **Holiday Roasted Turkey white/dark meat, with sage gravy**
- **Holiday Ham and Turkey Dual Entrée** (ham, white and dark turkey)
- **Holiday Butter Herb rub chicken breast** (Rosemary, Sage, Thyme)
- **Holiday Peachy chicken** with sweet potato mash
- **Holiday Maple Dijon Chicken** With light Dijon and a little sweetness from maple syrup

**Comes With Two Sides**

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# Hot Entrées

- **Chicken fajitas & Brisket Tacos** with tortillas, cheese, sour cream **Add guacamole \$2**
- **Glory House Signature Creamy Chicken Marsala** Creamy Sauce w/Mushrooms & Wine
- **Holiday Chicken Florentine Chicken** breast 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 - add a pan of vegetarian if needed
- **King Ranch Chicken Enchilada Casserole** Yummy with creamy green chili sauce
- **White Wine w/herbs chicken breast** (with wine, broth marinade)
- **Holiday All beef cranberry BBQ meatballs & lemon chicken picata bites**
- **Holiday Chicken Milano** with creamy sundried tomato sauce
- **Holiday Roast Brisket w/Cranberries** fall apart tender with brown onion sauce & cranberries
- **Holiday Pork roast w/Apples**
- **Tilapia filet (Mango red pepper, lemon pepper, Kenai dill rub or blackened)**

**Comes With Two Sides**

# Hot Entrées

- **Holiday Stuffed Chicken ( Chicken Cordon Bleu, Spinach Mozzarella, or Sun Dried Tomato)**
- **Chicken Artichoke** topped with delicious artichokes and parmesan
- **Holiday Beef Burgundy Stew** with red wine, carrots, mushrooms, onions
- **Salmon filet (Lemon pepper, blackened or Kenai dill rub)**

**Comes With Two Sides**

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# 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 -Serves 15**

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- **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-Serves 15**

# Side Choices

**(Choose two sides with meal purchase)**

**Or Add any additional side to your order**

- 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
- Sautéed garlic green beans
- Jalapeño cream corn
- 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
- Spanish Rice
- Lemon zest Rice pilaf
- Creamy Coleslaw
- Pineapple chipotle slaw
- Southern potato salad
- Garden Pasta Salad with fresh veggies and vinaigrette
- Penne Pasta Sautée With Garlic & Herbs
- Vegetarian Fried Rice (or with bacon)
- Garden Salad with Dressings (Ranch and Balsamic on the side)
- Caesar salad
- Brussel sprouts with bacon
- Side soup (tomato basil, corn chowder, cream of mushroom, potato, broccoli/cheese, Minestrone)
- Assorted holiday cookies
- Holiday fruit tray
- Holiday veggie & relish tray
- Green bean casserole
- Sweet potato casserole
- Holiday cornbread stuffing



# Drink Options

- **Gallon Orange Juice**
- **Individual Juice Bottles**
- **Bottled water**
- **Assorted Soft Drinks**
- **Fresh Roasted Morning Glory Coffee** with condiments, creamers, cups
- **Iced Tea** includes cups, condiments, ice, lemons
- **Lemonade** includes cups, ice, lemons
- **Cherry mango punch**
- **Holiday hot apple cider**
- **Holiday peppermint hot chocolate**

# Bar Setup Package

- **Orange Juice**
- **Cranberry Juice**
- **Pineapple Juice**
- **Assorted Soft Drinks**
- **Fresh cut lemons/limes**
- **Marachino cherries**
- **Lemonade**
- **Cherry mango punch**
- **Soda water**
- **Tonic water**

# Desserts

- **Fresh Baked Cookies**
- **Mini Cream Puffs and Chocolate Eclairs**
- **Fresh Chocolate Chunk Brownies**
- **Seven Layer Bars** Thick Cookie Crumb Base with Chocolate Chips, Caramel Chips & Coconut, Smothered in Caramel Glaze
- **Luscious Lemon Bars**
- **Togas** Scone pastry stuffed with cream
- **Finger Dessert Platter** 3 Pieces Per Person –cheese cakes, seven layer bars, brownie bites
- **Lemon Crunch Cake by slice**
- **Mini Cheese Cake Sampler** Two bite size Raspberry Swirl, Turtle, New York

## Whole Cakes

*Serves 14 to 16 servings*

- New York Cheese Cake
- Strawberry Cheese Cake
- Turtle Cheese Cake
- Carrot Cake 3 Layer
- Chocolate Mousse Cake
- Black Forest Cake

## Whole Pies/Cobblers

- Key Lime
- Peach Cobbler
- Apple Cobbler

## ○ Holiday Desserts

- Cherry Pie (seasonal)
- Apple Pie (seasonal)
- Pumpkin Pie (seasonal)
- Pecan Pie (seasonal)
- Add whipped cream
- Banana Pudding

**We would love to work with your  
budget and make your event  
Glorious!**

**[Get a Detailed Quote](#)**