

# GLORY HOUSE

catering receptions bistro

## Corporate Catering Menu 2018

972-259-1123

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

Complete the form at this link for a detailed quote:

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

## Delivery/Pickup Options

- 1 Delivery in hot disposable pans (no chafing)
2. Delivery with disposable chafing dishes
3. Delivery & setup with chafing dishes/ with return pickup
4. Full setup with servers, bartenders, etc.
5. Pickup your order at Glory House

### DISPOSABLES YOU MAY ADD

Styrofoam plates, forks, knives, napkins, cups Included upon request

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

Eco Friendly plates, cutlery, cups \$0.65 per set to add

Disposable serving utensils \$0.75 each

Acrylic cups \$0.15 each

**Visit our onsite Bistro Mon-Fri 6:30 AM-2 PM**

**Sunday Brunch 9 AM -2 PM**

**10 Person Minimum Order Per Entrée Required**

# Office Party/Snacks Menu

## Festive Dips Display

Tex mex layer dip with delicious layers  
(beans, guacamole, sour cream, homemade  
salsa, cheese, chives, black olives, chopped  
tomatoes)

Chili con queso, salsa, pico de gallo,  
jalapenos

Served with tortilla chips

Fresh fruit skewers

**\$6.99 Per Person**

## Tri Salad Bowls

Chicken salad bowl & gourmet crackers

Fresh fruit salad

Garden pasta salad, Sliced Rolls

**\$6.99 Per Person**

## Hawaiian Snacks

Build your own Hawaiian pork sliders

Pineapple chipotle slaw

Fresh fruit tray

Hawaiian rice

**\$7.59 Per Person**

## Dips and Cocktail Sandwiches

Mini cocktail sandwiches

(turkey, ham, chicken salad, vegetarian  
pinwheels)

Fresh fruit tray

Fresh veggie tray

Garden pasta salad

**\$7.99 Per Person**

## Party Appetizer Package

Spinach artichoke dip w/French breads

Antipasto skewers

(salami, pepperoni, cheese, artichokes,  
olives, tomato skewers)

Fresh fruit tray

Hummus (traditional and black bean) w/  
spiced tortilla chips

Chicken salad & smoked turkey cocktail  
sandwiches

**\$8.99 Per Person**

## Afternoon Appetizers Package

Teriyaki chicken & pineapple skewers

Bourbon sausage bites

Cheese ball w/pecans, gourmet crackers

Fresh fruit tray

Veggie tray

**\$8.99 Per Person**

## BBQ Appetizers

Cranberry BBQ all beef cocktail meatballs

Bacon wrapped yam bites

Southern potato salad

Spicy chickpea salad

**\$8.99 Per Person**

See page 12-13 for more  
appetizer package options

**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** jumbo rolled brisket/pork tacos (2 per), garden salad, Minestrone soup
- **Holiday Beef Stroganoff** egg noodles tossed with hamburger & German cream sauce w/English peas and Caesar salad, rolls/butter

**\$7.99 per person**

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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

**\$9.99 Per Person w/2 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)

**\$10.99 Per Person w/ 2 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)

**\$12.99 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 \$45 (serves 10-15)**

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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- \$40 (serves 10-15)**

# **Ala Carte Entrees**

**4 ounces per piece pricing**

**Holiday Turkey sliced white and dark meat \$3.50**

**Butter Herb chicken breast \$3.50**

**Chicken Marsala \$4.50**

**Lemon Chicken Picata \$4.50**

**Rosemary chicken breast \$3.50**

**Lemon garlic chicken breast \$3.50**

**Chicken Cordon bleu with Alfredo drizzle \$5.00**

**Chicken Stuffed- spinach mozzarella \$5.00**

**Chicken Stuffed sundried tomato & mozzarella \$5.00**

**BBQ chicken breast \$3.50**

**Rosemary Chicken breast \$3.50**

**Sliced holiday ham with brown sugar and pineapple \$3.00**

**Roasted ham sliced \$3.50**

**Slow cooked beef roast \$5.00**

**Slow cooked pork roast \$4.00**

**Brisket with Aujus \$5.00**

**Brisket with BBQ \$5.00**

**Pot roast \$5.50**

**Add pan turkey gravy \$20 (serves 20)**

# Side Choices

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

**Or Add any additional 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
- Sautéed garlic green beans
- Jalapeno 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 Sautee 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

# Sandwich Platters OR Boxed Lunches

<b>Gourmet Sandwiches</b> <i>\$8.99 per person</i>	<b>Yummy Clubs</b> <i>\$9.99 per person</i>
<ul style="list-style-type: none"> <li>• Smoked Turkey</li> <li>• Sliced Honey Ham</li> <li>• Tropical Chicken Salad</li> <li>• Genoa Salami</li> <li>• <i>Served on assorted Rolls &amp; Breads</i></li> <li>• Kettle Chips</li> <li>• Pickle Spears &amp; Condiments</li> <li>• Fresh Fruit Tray</li> <li>• Gourmet Cookie Platter</li> </ul>	<ul style="list-style-type: none"> <li>• Chicken Breast Clubs</li> <li>• Traditional Clubs</li> <li>• Turkey Clubs w/Raspberry Chipotle jam &amp; Provolone on Ciabatta</li> <li>• Kettle Chips</li> <li>• Pickle Spears</li> <li>• Garden Pasta Salad</li> <li>• Gourmet Cookie Platter</li> </ul>
<b>Sandwiches &amp; Wraps Combo</b> <i>\$10.99 per person</i>	<b>Mexican Flare</b> <i>\$9.99 per person</i>
<ul style="list-style-type: none"> <li>• Smoked Turkey sandwiches/wraps</li> <li>• Honey Ham</li> <li>• Tropical chicken salad on croissant bun</li> <li>• Homemade pimento cheese</li> <li>• <i>Served on assorted Rolls &amp; Breads</i></li> <li>• Kettle Chips</li> <li>• Pickle Spears &amp; Condiments</li> <li>• Garden Pasta Salad</li> <li>• Gourmet Cookie Platter</li> </ul>	<ul style="list-style-type: none"> <li>• Chicken Fajita Wraps Served Chilled on Assorted Tortillas</li> <li>• Zesty Tex Mex Layered Dip-Layered Chilled Dip with Refried Beans, Homemade Guacamole, Sour Cream, Salsa, &amp; Shredded Cheddar</li> <li>• Chips &amp; Salsa</li> <li>• Garden Salad</li> <li>• Fresh fruit skewers</li> <li>• Gourmet Cookie Platter</li> </ul>
<b>Executive Platters</b> <i>\$11.99 per person</i>	<b>Gourmet Wraps</b> <i>\$10.99 per person</i>
<ul style="list-style-type: none"> <li>• Gourmet Deli Tray with fresh Rolled Meats Including Smoked Turkey, Honey Ham, Roast Beef, &amp; Genoa Salami, &amp; Pepperoni</li> <li>• Assorted Sliced Cheeses</li> <li>• Assorted Deli Rolls &amp; Sliced Breads</li> <li>• Kettle Chips</li> <li>• Sliced Tomatoes, Lettuce, Olives, Pickles, condiments</li> <li>• Garden pasta salad &amp; Fresh Fruit</li> <li>• Gourmet Cookie Platter</li> </ul>	<b>On Colored Tortillas</b> <ul style="list-style-type: none"> <li>• California Wraps with Turkey, Bacon &amp; Avocado</li> <li>• Strawberry Ranch Wrap with turkey, bacon, strawberries, Ranch</li> <li>• Caesar Wraps with Grilled Chicken, Romaine &amp; Parmesan, Caesar</li> <li>• Kettle Chips</li> <li>• Pickle Spears</li> <li>• Fresh Fruit</li> <li>• Gourmet Cookie Platter</li> </ul>

**Add soup per person for \$3.50**

Tomato basil, corn chowder, cream of mushroom, potato, broccoli/cheese, Minestrone (or holiday pumpkin soup)

**Request Vegetarian or Vegan Options with Any Order Above**



# Breakfast Options

10 Person Minimum Order Per Entree

## **Fresh Fruit and Pastry Party Platter Trays \$5.99 per person**

with muffins, filled scones, breakfast breads, Danish, fresh seasonal fruit

## **Hot Buffet Breakfast \$9.99 per person**

- Scrambled eggs, bacon & breakfast sausage, skillet potatoes, biscuits with jelly/butter, fresh chopped fruit, and assorted fruit yogurts
- Green Eggs and Ham- scrambled eggs topped with fresh spinach, mozzarella and tomatoes, bacon, sliced roasted ham, skillet potatoes, biscuits with jelly/butter, chopped fresh fruit, assorted fruit yogurts
- Farmer's egg casserole with ham and hashbrowns and cheddar, bacon, biscuits with country gravy, jelly/butter, chopped fresh fruit, assorted fruit yogurts
- Cowboy breakfast - Large brisket/pork breakfast tacos (2 per person), cowboy beans w/sausage, skillet potatoes, fruit skewers, salsa, biscuits and gravy

## **Fruit Yogurt Cups \$2 each**

### **Homemade breakfast burritos with salsa on the side**

- Jumbo Brisket, bacon, sausage, bean, cheese, potato burrito \$3
- Egg, cheese, bacon, potato \$2
- Egg, cheese, sausage, potato \$2
- Egg, cheese, potato \$2
- Vegetarian, Gluten Free or Vegan tacos \$2

*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**
- **Fresh Roasted Morning Glory Coffee** with condiments, creamers, cups **\$2 per person**
- **Iced Tea** includes cups, condiments, ice, lemons **\$1.50 per person**
- **Lemonade** includes cups, ice, lemons **\$1.50 per person**
- **Cherry mango punch \$1.99 per person**
- **Holiday hot apple cider \$1.99 per person**
- **Holiday peppermint hot chocolate \$1.99 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
- **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 \$55
  - Chocolate Mousse Cake \$55
  - Black Forest Cake \$58
- **Whole Pies/Cobblers**
  - Key Lime \$55
  - Peach Cobbler \$25
  - Apple Cobbler \$25
  - Cherry Pie (seasonal) \$25
  - Apple Pie (seasonal) \$25
  - Pecan Pie (seasonal) \$30
  - Add whipped cream for \$0.25 per person

# Snacks, Mix & Match

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 per person

**Fruit Yogurt cups** \$2 each

# Appetizer Menu

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

**\$5.00 per person ADD ON ONLY 1 Hors D'oeuvre from List A & 1 from List B**  
**\$9.50 per person Choose 3 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**  
(May be ADDED to your entrée order for \$2.50-\$3.00 per person per item)

## 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**
- **Tropical Chicken Salad Stuffed Asian Tartelette**
- **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

# Full Service Event Catering

## Catering to Your Home, Business or Venue

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

972-259-1123

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

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