

# GLORY HOUSE

catering receptions bistro

972-259-1123

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

## Weddings & Events Menu 2018/2019

# Appetizers & Displays

Choose 1 Hors D'oeuvres from List A & 1 from List B - \$5 PP

Choose 3 Hors D'oeuvres from List A & 2 from List B - \$10 PP

Choose 4 Hors D'oeuvres from List A & 3 from List B- \$15 PP

Choose 5 Hors D'oeuvres from List A & 4 from List B- \$20 PP

## LIST A APPETIZERS (May be ADDED to your entrée order for \$2.25-\$3.95 per person per item)

- **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) **(Import add \$2)**
- **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**
- **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**
- **Vegan chickpea salad**
- **Vegan garden pasta salad**

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

- **Crostini** Roast beef and turkey crostini w/fire roasted red pepper relish
- **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
- **Roast beef and turkey crostini** w/fire roasted red pepper relish
- **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/pita chips
- **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

# Station Displays

**Fresh fruit and domestic cheese displays** with dried and fresh fruits, fruit skewers and assorted cheeses **\$5.50**  
Add Import cheeses to the above for an additional \$2 per person)

**Vegan & Mediterranean** including chilled chickpea salad, fresh veggies and relish trays w/ olives, cheeses with pesto hummus dip, red bell hummus with pita chips and spiced tortilla chips **\$5.50**

**Tex Mex** with tex-mex layer dips, salsa, spiced tortilla chips & red bell tortilla pinwheels, black bean relish, chili con queso, pico de gallo, jalapenos **\$5.50**

**Crostini** Roast beef, turkey crostini w/fire roasted red pepper relish, sundried tomato/feta tortilla pinwheels, and black bean relish **\$5.50**

**Antipasto** w/genoa salami/pepperoni, grilled veggies strips, caprese salad, veggie trays with Italian and Ranch dressings, Relish trays with pepperoncini, olives, tomatoes, pickled okra, sundried tomato/feta tortilla pinwheels **\$6.50**

**Fresh salads** with garden, Caesar and fresh spinach salads with toppings and dressings on the side. Toppings include croutons, bacon bits, shredded cheeses and fresh veggies and black bean relish **\$3.25**

**Dips with breads, crostini and chips** including spinach artichoke dip, assorted hummus, salsa and Ranch dip, lomi lomi smoked salmon ceviche w/pita chips **\$5.50**

**Tri-salads** including chopped fruit, vegan garden pasta salad and chickpea salads **\$5.50**

**Add One Seafood item to any station for \$3.25 per person** additional (crab cakes, jumbo shrimp cocktail, lomi lomi smoked salmon ceviche w/pita chips)

**S'mores Bar** Beautiful pine boxes filled with marshmallows, chocolate, graham crackers with bamboo skewers for roasting **\$5**

**Finger Desserts** Assorted bite size finger desserts including double fudge brownie bites, Hello Dolly bites, mini cheese cakes, mini cookies, mini cream puffs and mini chocolate eclairs **\$4**

# Buffet Displays

- **Rosemary chicken breast**, penne pasta, Alfredo, Marinara, veggie strips, garden salad served with rolls
- **Baked ziti** baked pasta with pepperoni, beef, marinara served with veggie strips Garden salad and garlic bread
- **Assorted cocktail sandwiches** including turkey, ham, chicken salad, vegetarian served with garden pasta salad, fresh fruit displays, kettle chips, pickle spears, condiments
- **Mediterranean appetizers** Fresh cucumber cups stuffed w/spiced cream cheese, caprese on a stick, vegan chickpea salad, roasted red bell hummus w/pita chips, pesto meatballs, penne pasta w/Italian chicken bites/artichokes/sundried tomatoes
- **Tex-Mex appetizers** Bacon wrapped jalapenos, BBQ meatballs, tex mex layer dips topped with diced chicken fajita, veggie and cheese trays with Ranch dip, chili con queso w/spiced tortilla chips

**\$9.99 PP**

---

- **Variety appetizers** brisket sliders, chicken & pineapple skewers, boursin cheese stuffed mushrooms, roasted red pepper dip w/spiced tortilla chips, veggie and relish trays, Southern potato salad
- **Butter herb white wine chicken** and choose three sides
- **Blackened chicken & German Sausage Dual Entree** delicious choice and choose three sides
- **Roasted Rosemary Chicken** with garlic and rosemary and choose three sides
- **Braised Balsamic Chicken** With tomatoes, balsamic vinegar, oregano, garlic and choose three sides
- **Salisbury Steak & Herb Chicken Dual Entree** all beef patty with brown mushroom gravy & three sides
- **Holiday Cranberry BBQ Chicken & German sausage Dual Entree** and choose three sides
- **Hawaiian Teriyaki chicken with pineapple** and choose three sides
- **Holiday Roasted Turkey white/dark meat, with sage gravy (seasonal)** with three sides
- **Holiday Ham and Turkey Dual Entrée** (ham, white and dark turkey) **(seasonal)** with three sides
- **Holiday Butter Herb rub chicken breast** (Rosemary, Sage, Thyme) with three sides

**\$11.99 PP**

---

# Buffet Displays

- **Italian heavy appetizers** Rosemary chicken breast, all beef meatballs w/Alfredo sauce, spinach artichoke dip, Caprese on a stick, Caesar salad with toppings, assorted veggie tortilla pinwheels
  - **Chicken fajitas & Brisket Tacos** with tortillas, cheese, sour cream, three sides **Add guacamole \$2**
  - **Glory House Signature Creamy Chicken Marsala & All beef cocktail meatballs** , three sides
  - **Holiday Chicken Florentine Chicken & German sausage w/bells/onions**, three sides
  - **Balsamic Pork Roast & Butter Herb Chicken**, three sides
  - **Hawaiian smoked pork with cabbage & sweet n sour chicken**, three sides
  - **Hawaiian pulled pork tacos & blackened chicken with Asian slaw**, three sides
  - **Pot Roast & white wine chicken** potatoes, carrots, celery, three sides
  - **Brisket Roast with Aujus & Butter Herb Chicken**, three sides
  - **BBQ Brisket & Blackened chicken** Served w/ honeyBBQ sauce, three sides **Add Sausage for \$2**
  - **Beef Lasagna** homemade, three sides - add a pan of vegetarian if needed
  - **Holiday All beef cranberry BBQ meatballs & lemon chicken picata bites**, three sides
  - **Holiday Chicken Milano & bourbon sausage** with creamy sundried tomato sauce, three sides
  - **Holiday Roast Brisket w/Cranberries**, three sides
  - **Holiday Pork roast w/Apples & butter herb white wine chicken**, three sides
  - **Tilapia filet (Mango red pepper, lemon pepper, dill rub or blackened) & chicken dish**, three sides  
**\$13.99 PP**
  
  - **Signature appetizers** crab cakes w/sauces on the side, pork or brisket sliders, chicken/pineapple skewers, caramelized onion/goat cheese puffed pastries, fresh fruit trays, vegan garden pasta salad, cheese ball w/pecans and domestic cheese displays
  - **Signature stuffed chicken ( Chicken Cordon Bleu, Spinach Mozzarella, or Sun Dried Tomato) & slow roasted brisket** w/three sides
  - **Chicken Artichoke** topped with delicious artichokes and parmesan & **pork sliders** w/three sides
  - **Holiday Beef Burgundy Stew** with red wine, carrots, mushrooms, onions w/three sides
  - **Salmon filet (Lemon pepper, blackened or Kenai dill rub)** w/three sides  
**\$15.99 Per Person**
-

# 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)**

---

- **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)**

# Side Choices

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

**Or Add any side to your order for \$3-\$4.50 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
- 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
- Fresh fruit skewers
- Fresh Veggie Trays with Ranch dip
- Glazed Carrots w/butter & light brown sugar
- Charro Beans
- Spanish Rice
- Herbed rice
- Southern potato salad
- Garden Pasta Salad with fresh veggies and vinaigrette
- Vegan garden pasta salad
- 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 (or cranberries)
- Fresh fruit trays
- Fresh veggie & relish tray



# Drink Options

- **Gallon Orange Juice \$10.95 each**
- **Individual Juice Bottles \$2.50 each** grape, orange, apple
- **Bottled water \$1.70 each**
- **Assorted Soft Drinks \$1.70 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 **\$1.65 per person**
- **Lemonade** includes cups, ice, lemons **\$1.65 per person**
- **Cherry mango punch \$1.99 per person**
- **Holiday hot apple cider \$2.25 per person**
- **Holiday peppermint hot chocolate \$2.50 per person**

# Bar Setup Package

- **Orange Juice \$10.95 gallon**
- **Cranberry Juice \$9.95 gallon**
- **Pineapple Juice \$9.95 Quart**
- **Assorted Soft Drinks \$1.50 each**
- **Fresh cut lemons/limes \$20-\$40**
- **Maraschino cherries \$15**
- **Lemonade \$9.95 gallon**
- **Cherry mango punch \$11.95 gallon**
- **Soda water \$5 pint**
- **Tonic water \$5 pint**