

GLORY HOUSE

catering receptions bistro

Corporate Catering Menu 2018

972-259-1123

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
6. Order from www.grubhubforwork.com

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

Visit our onsite Bistro Mon-Fri

Breakfast 7:30 AM – 10 AM

Happy Hour 10 AM – 11 AM

Lunch 11 AM- 2 PM

Hot Entrées

- **Rosemary chicken breast**, penne pasta, Alfredo, Marinara, Garden salad, rolls, butter
- **Blackened chicken breast**, red beans and rice, garden salad, rolls, butter
- **Brisket tacos** jumbo rolled brisket/pork tacos (2 per), garden salad, Spanish Rice w/black beans, chips and salsa
- **Holiday Beef Stroganoff** egg noodles tossed with hamburger & German cream sauce with dilled green beans and Caesar salad, rolls/butter

\$8.99 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**
- **Holiday Roasted Turkey white/dark meat, with sage gravy (Seasonal)**
- **Holiday Ham and Turkey Dual Entrée** (ham, white and dark turkey)
- **Holiday Butter Herb rub chicken breast** (Rosemary, Sage, Thyme)
- **Holiday Maple Dijon Chicken** With light Dijon and a little sweetness from maple syrup

\$9.99 Per Person w/2 Sides

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
- **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

- **Signature Stuffed Chicken (Chicken Cordon Bleu, Spinach Jack, 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

Brunch Menus

- Sausage/egg/spinach brunch casserole, hickory smoked bacon, fresh fruit platter, skillet potatoes, cocktail sandwiches (including chicken salad, pimento cheese, cucumber), garden pasta salad, kettle chips, scones and muffins
- Scrambled eggs, hickory smoked bacon, sausage, potato crusted chicken sliders with country gravy, fresh chopped fruit, skillet potatoes, veggie/relish trays with Ranch dip, scones and muffins
- Scrambled eggs topped with fresh chopped spinach/mozzarella/fresh chopped tomatoes, hickory smoked bacon, sausage, skillet potatoes, chickpea salad, garden pasta salad, fresh chopped fruit, tropical chicken salad mini sandwiches, sundried tomato/feta tortilla pinwheels, scones and muffins

\$12.99 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)

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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 \$2.50 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
- Herbed rice
- Creamy Coleslaw
- Southern potato salad
- Vegan garden pasta 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 (or cranberries)

Sandwich Platters OR Boxed Lunches

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

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 some assorted fruit yogurts (add country gravy for \$1 pp)
- 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, some assorted fruit yogurts
- Bacon/potato/egg breakfast casserole w/roasted red bells, breakfast scones/muffins, sausage, chopped fresh fruit, some assorted fruit yogurts
- Sausage/potato/egg breakfast casserole w/spinach and jack cheese, breakfast scones/muffins, chopped fresh fruit, some assorted fruit yogurts

Fruit Yogurt Cups \$2 each

Homemade Breakfast Burritos with salsa on the side

- Brisket, bacon, pork, bean, cheese, potato taco \$3.25
- Egg, cheese, bacon, potato \$3.25
- Egg, cheese, sausage, potato \$3.25
- Vegetarian egg, spinach, jack cheese, roasted red bell \$3.25
- Vegan scrambled tofu with cumin, spices and fire roasted red bells \$3.25
- Any burrito with corn tortilla for gluten free option \$3.25

Drink Options

- **Gallon Orange, Cranberry, Apple 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 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**

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 \$2.99 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
 - Blueberry slab pie \$25
 - Cherry Pie \$25
 - Apple Pie \$25
 - Pecan Pie \$30
 - Peach Pie \$25
 - Tropical chocolate Pie \$25
 - Add whipped cream for \$0.25 per person

Office Party/Snacks Menu

Add to your catering order for mid-morning or afternoon snack
10 Person Minimum Order Per Entrée Required

Festive Dips Station

- Domestic cheeses
- Fruit displays, dried fruits and fruit dip
- Vegan chilled chickpea salad
- Fresh veggies and relish trays w/ olives and Ranch dip
- Pesto hummus dip, red bell hummus with pita chips and spiced tortilla chips

\$6.99 Per Person

Tex Mex Station

- Tex Mex station with tex-mex layer dips,
- Salsa & spiced tortilla chips
- Fire roasted red bell tortilla pinwheels
- Black bean relish
- Chili con queso & pico de gallo, jalapenos

\$6.99 Per Person

Antipasto Station

- Spinach artichoke dip w/French breads
- Antipasto skewers (salami, pepperoni, cheese, artichokes, olives, tomato skewers)
- Caprese on a stick
- Fresh fruit skewers

\$7.99 Per Person

Hawaiian Appetizer Station

- Teriyaki chicken & pineapple skewers
- Lomi Lomi smoked salmon ceviche w/pita chips
- Hawaiian Cheese ball w/pecans, gourmet crackers
- Fresh fruit tray
- Spiced cream cheese filled cucumber cups

\$10.99 Per Person

Salty Snack Tray Bags of peanuts, granola bars, trail mix and chip bags **\$2 each**
Assorted Chips and Dips tortilla chips, fritos & kettle chips w/Ranch dip, French onion dip & salsa **\$3 PP**

Full Service Event Catering

Catering to Your Home, Business or Venue

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

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www.gloryhousecatering.com

Book your event at Glory House Bistro or at The Study in Irving

Call for info and availability! 972-259-1123

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