

GLORY HOUSE

catering receptions bistro

972-259-1123

www.gloryhousecatering.com

Weddings & Events Menu 2018/2019

Ask about renting The Study
The perfect modern venue for your event!

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
- **Bacon and Cheddar Stuffed Mushrooms**
- **French Boursin Cheese Stuffed Mushroom**
- **Spinach Artichoke Dip Stuffed Mushrooms**
- **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 stuffed mushrooms, 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 stuffed mushrooms, 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
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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 \$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**