

# 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
6. Order from [www.grubhubforwork.com](http://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**

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- **Roasted chicken with Butter Herb 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**

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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 Lasagna** 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**

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

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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)

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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 Pot  
roast \$5.50**

**Brisket with BBQ \$5.00**

**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 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)

**Add soup per person for \$3.99**

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

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

# Sandwich Platters OR Boxed Lunches

<p align="center"><b>Gourmet Sandwiches</b> \$8.99 per person</p>	<p align="center"><b>Yummy Clubs</b> \$10.99 per person</p>
<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>• Potato 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/bacon</li> <li>• Potato Chips</li> <li>• Pickle Spears</li> <li>• Garden Pasta Salad</li> <li>• Gourmet Cookie Platter</li> </ul>
<p align="center"><b>Sandwiches &amp; Wraps Combo</b> \$10.99 per person</p>	<p align="center"><b>Mexican Flare</b> \$10.99 per person</p>
<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>• Potato 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>• Tortilla Chips &amp; Salsa</li> <li>• Garden Salad</li> <li>• Fresh fruit skewers</li> <li>• Gourmet Cookie Platter</li> </ul>
<p align="center"><b>Executive Platters</b> \$11.99 per person</p>	<p align="center"><b>Gourmet Wraps</b> \$11.99 per person</p>
<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>• Potato Chips</li> <li>• Sliced Tomatoes, Lettuce, Olives, Pickles, condiments</li> <li>• Fresh Fruit &amp; Gourmet Cookie Platter</li> </ul>	<p align="center"><b>On Colored Tortillas</b></p> <ul style="list-style-type: none"> <li>• California Wraps with Turkey, Bacon &amp; Avocado</li> <li>• Club wrap w/turkey/ham/bacon</li> <li>• Caesar Wraps with Grilled Chicken, Romaine &amp; Parmesan, Caesar</li> <li>• Potato Chips</li> <li>• Pickle Spears</li> <li>• Fresh Fruit</li> <li>• Gourmet Cookie Platter</li> </ul>

# Breakfast/Brunch 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 Rolled Jumbo Breakfast Tacos with salsa on the side (gluten free upon request)**

- 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

## **Brunch Menus \$12.99 per person**

- 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

# 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 \$0.50 Each**

**Fresh Chocolate Chunk Brownies \$2.00 each**

**Seven Layer Bars \$2.00 each** Cookie Crumb Base with Chocolate Chips, Caramel Chips & Coconut

**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, mini cream puffs and mini eclairs

**Mini Cheese Cake Sampler** Two bite size \$1.00 each Raspberry Swirl, Turtle, New York

## **Whole Cakes** *Serves 14 to 16*

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** *Serves 8-10*

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

Add whipped cream for \$0.25 PP

# 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**

**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**

## 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 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**

# Full Service Event Catering

## Catering to Your Home, Business or Venue

(Weddings, Corporate Events, Private Parties, Holiday Parties) 972-259-1123  
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