

bistro

GLORY HOUSE®

Celebrating 20 Years!

972-259-1123

www.gloryhousecatering.com

Catering & Pickup Menu 2019

Delivery/Pickup Options

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

Visit our Bistro Mon-Fri

Lunch 10:30 AM- 2 PM

Large salad bar & hot menu bar

Make a reservation at our Bistro

Host a breakfast, lunch or dinner

Book a wedding or private event

109 S. Main St., Irving, TX 75060

2019 Menu Add or sub any side. Request gluten free, vegan, dairy free, low calorie...we do it all!
Adjustments can be made to accommodate your budget. Dual entrée means everyone gets both!

Signature Poultry Menus

Braised Balsamic Chicken

with spicy curry potatoes, garlic green beans, garden salad, rolls \$10.99

Potato Crusted Chicken & German Sausage

with mashed potatoes, country gravy, green beans, kernel corn with red bells, rolls \$9.99

Chicken Milano with creamy sundried tomato sauce

served with linguini w/artichokes, yellow squash medley, Caesar salad, rolls \$10.99

Signature Stuffed Chicken (Chicken Cordon Bleu, Spinach Jack, or Sundried Tomato)

with garlic mashed potatoes, yellow squash medley, garden salad, rolls \$13.99

Salmon (Blackened or Dill Rub) & Chicken Artichoke

with herbed rice, yellow squash medley, Caesar salad, rolls \$15.99

Roasted Rosemary Chicken

with penne pasta, Alfredo & marinara, veggie medley, garden salad, rolls \$9.99 PP

Butter Herb White Wine Chicken

with creamy au gratin potatoes, yellow squash medley, garden salad, rolls \$10.99

Pasta Station Penne Pasta Tossed w/Italian Chicken Bites

with veggie medley, Alfredo & marinara, garden salad, rolls \$8.99

Roasted Turkey (white/dark meat)

with mashed potatoes, turkey gravy, green bean casserole, cornbread dressing, rolls \$10.99

Glory House Signature Creamy Chicken Marsala

with garlic mashed potatoes, yellow squash medley, Caesar salad, rolls \$10.99

Chicken Florentine Chicken with creamy mushroom, spinach, parmesan sauce

with linguini, yellow squash medley, garden salad, rolls \$10.99

King Ranch Chicken Enchilada Bake with creamy green chili sauce

with red beans and rice, jalapeno cream corn, garden salad, chips and salsa \$10.99

Signature Beef Menus

Brisket Roast Au Jus w/Potatoes, Carrots, Onions & Blackened Chicken
with baked mac & cheese, garlic green beans, Caesar salad and rolls \$12.99

Beef Burgundy Stew w/Mushrooms, Onions & Carrots & Lemon Pepper Chicken
with herbed rice, green beans almandine, Garden salad, rolls \$12.99

Chicken Fajitas & Soft Beef Tacos
with tortillas, cheese, sour cream, pico de gallo and served with charro beans, Spanish rice,
garden salad, chips and salsa \$10.99
Add guacamole \$2
Sub taco meat for pulled brisket for \$2

Beef Lasagna
with cream spinach, buttered carrots, Caesar salad \$11.99
Add or sub a pan of vegetarian lasagna

Stuffed Baked Potatoes
Filled with pulled BBQ brisket
Toppings are shredded cheddar, sour cream, chives, bacon bits,
BBQ Sauce & whipped butter
with baked beans, garden salad & rolls \$8.99

Spicy BBQ Brisket & Cranberry BBQ Chicken
with potato salad, baked beans, green beans with red bells, rolls,
pickles, jalapenos, sliced onions \$11.99 Add Sausage for \$2

Pesto Meatballs & Balsamic Braised Chicken
served with herbed linguini, yellow squash medley, Caesar salad, rolls \$10.99

Beef and Rice Stuffed Bells & Butter Herb White Wine Chicken
with creamy potatoes au gratin, veggie medley, jalapeno cream corn, rolls \$9.99

Salmon filet (Blackened or Kenai Dill Rub) & Beef Roast Au Jus
with spicy curry coconut potatoes, yellow squash medley, garden salad, rolls \$15.99

Signature Pork Menus

Hawaiian Pulled Pork Sliders & Teriyaki Chicken Sliders

with coleslaw, jalapeno cream corn, charro beans, rolls \$11.99

Balsamic Braised Pork & Blackened Chicken

with herbed rice, Brussel sprouts with bacon, Asian salad, rolls \$11.99

Pork Roast w/Apples & Lemon Chicken Picata

with curry coconut sweet potatoes, garlic green beans, garden salad, rolls \$11.99

Pineapple Brown Sugar Glazed Ham and Roast Turkey (White & Dark)

with mashed potatoes, turkey gravy, green beans almandine, dressing, rolls \$10.99

Bourbon Sausage & Cranberry BBQ chicken

with baked mac & cheese, jalapeno cream corn, garden salad, rolls \$9.99

Pork & Sausage Jambalaya & Blackened Chicken

with garlic green beans, jalapeno cream corn, garden salad, rolls \$9.99

Homemade Soups Menus

(Tomato Basil, Cream of Mushroom, Corn Chowder, Black Bean Chili, Garden Veggie/Rice, Minestrone, Potato, pumpkin, Lentil)

Soup, Salad & Baked Potato

2 soup choices, baked potatoes stuffed with Italian chicken bites, garden salad, rolls \$8.99

Soup, Salad & Sandwich

2 soups, sandwich (turkey, ham, chicken salad, vegetarian), garden salad, kettle chips, pickles, condiments \$8.99

Soup & Salad

2 soups, cobb salad OR chicken breast salad, rolls & cornbread \$7.99

Add a Vegan or Vegetarian Entrée

(One pan serves 10-15 guests)

Roasted Veggies with Chickpeas onions, mushrooms, tomatoes, garlic (Vegan) \$30 pan

Roasted Bell Stuffed with Veggies/Tofu Blackened bells topped with sautéed zucchini, yellow squash, mushrooms, onions, and tofu (Vegan) \$40 pan

Spicy Curry Potatoes (Vegan) – Guest favorite! \$30 pan

Savory Veggies and Couscous red and yellow bells, mushrooms, zucchini \$30 pan

Pan-Fried Butternut Squash w/ Red Pepper Oil Tossed with Vegan Pasta (Vegan) \$40 pan

Quinoa with roasted veggies with zucchini, squash, onions, carrots, bells (Vegan) \$40 pan

Tofu with Greens asparagus, mushrooms, green beans, roasted bells (Vegan) \$40 pan

Warm Couscous with artichokes, sundried tomatoes, chickpeas, and olive oil \$40 Pan

Chilled Chickpea Salad spicy and delicious \$35 Pan

Veggie Medley & Pasta Alfredo Penne Pasta Tossed with Broccoli, Cauliflower & Carrots, covered in Alfredo Sauce \$45 pan

Ala Carte Meat Entrees

4 ounces per piece pricing

Holiday Turkey sliced white and dark meat \$4.00

Butter Herb White Wine chicken \$4.00

Chicken Marsala \$4.50

Lemon Chicken Picata \$4.50

Rosemary Chicken \$4.00

Chicken Cordon bleu with Alfredo Cream Sauce \$6.00

Spinach Jack Stuffed Chicken with Alfredo Cream Sauce \$6.00

Sundried Tomato Mozzarella Stuffed Chicken with Alfredo Cream Sauce \$6.00

BBQ Chicken white and dark \$4.00

Ham Glazed with Pineapple Brown Sugar \$3.50

Dijon Ham \$4.00

Balsamic Pork Roast \$5.00

Brisket Roast with Aujus \$6.00

Pot Roast with Potatoes, Carrots, Celery, Brown Gravy \$6.00

BBQ Brisket \$6.00

German Sausage \$3.00

Add pan turkey gravy \$15 (serves 20)

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Side Choices

Sub any current side dish

Add any additional side to your order \$2-\$3 PP

- Creamy Au Gratin Potatoes
- Garlic Mashed Potatoes
- Traditional Mashed Potatoes with Gravy
- Spicy Curry Potatoes Vegan
- Roasted Red Potatoes
- Coconut Curry Mashed Sweet Potatoes Vegan
- Baked Macaroni & Cheese
- Cream Spinach
- Red Beans & Rice
- Green Bean Almandine
- Long Stem Green Beans with Roasted Red Bells
- 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, Baby Carrots & Roasted Red Bells
- Hawaiian Pasta Salad
- Chopped Fresh Fruit
- Fresh Veggie Trays with Ranch dip
- Spanish Rice
- Herbed rice
- Creamy Coleslaw
- Southern Potato Salad
- Vegan Garden Pasta Salad
- Traditional Garden Pasta Salad
- Penne Pasta Sautee With Garlic & Herbs
- Vegetarian Fried Rice (or with bacon or request brown rice)
- Garden Salad with Dressings
- Caesar Salad
- Brussel Sprouts with bacon (or cranberries)
- Charro Beans
- Cornbread Dressing
- Glazed Carrots
- Buttered Carrots
- Green Bean Casserole
- Sweet Potato Casserole
- Vegan Pasta with Butternut Squash and Red Pepper Infused Olive Oil

Request Vegetarian, Gluten Free or Vegan Options with Any Order

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 • Italian Turkey/Genoa Salami • Served on assorted Breads • Potato Chips • Pickle Spears & Condiments • Fresh Fruit Tray • Gourmet Cookie Platter | <ul style="list-style-type: none"> • Chicken Breast Clubs • Traditional Clubs • Turkey Clubs w/bacon • Potato 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 • Sliced Deli Ham • Chicken salad • Homemade pimento cheese • Served on assorted Breads • Potato 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 • Tortilla 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 • Potato Chips • Sliced Tomatoes, Lettuce, Olives, Pickles, condiments • Fresh Fruit & Gourmet Cookie Platter | <p style="text-align: center;">On Colored Tortillas</p> <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 • Potato Chips • Pickle Spears • Fresh Fruit • Gourmet Cookie Platter |

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Breakfast Menus

Delivery to You Or Make a Reservation for a Private Breakfast at Our Bistro

Delivery requirement - 10 person minimum

Reservations here at our Bistro requirement - 15 person minimum (Mon-Fri)

Fresh Fruit and Pastries

Assorted muffins, filled scones, croissants w/blueberry shmeat, mini cream puff,
fresh seasonal chopped fruit bowl \$5.99

Morning Glory Breakfast

Scrambled eggs, hickory smoked bacon (2), breakfast sausage (1), skillet potatoes, biscuits,
Chilaquiles (eggs w/sautéed corn tortillas, cheese, green chilis), refried beans
country gravy, scones, muffins, fresh chopped fruit, coffee, orange juice \$15

Hot Breakfast Menus

Scrambled eggs, bacon (2) & breakfast sausage (1), skillet potatoes, biscuits with jelly/butter,
fresh chopped fruit, and some assorted fruit yogurts \$9.99 (add country gravy for \$1 pp)

Hickory smoked bacon breakfast casserole with potatoes, cheddar, fire roasted red bells,
scrambled eggs, scones, muffins, sausage (1), chopped fresh fruit, some yogurts \$10.99

Sausage breakfast casserole bake w/spinach, jack cheese, potatoes
bacon (2), scrambled eggs, scones, muffins, chopped fresh fruit, some yogurts \$10.99

Jumbo Breakfast Tacos

with salsa on the side (vegan/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 \$3.00 (Vegan upon request)

Assorted breakfast tacos, salsa, fresh chopped fruit, scones, muffins \$7.99

Brunch Menus

10 Person Minimum Order Per Entree

Tea Sandwich Brunch Menu

Assorted "tea" sandwiches including chicken salad, pimento cheese and cucumber Sausage/egg/spinach brunch casserole bake, hickory smoked bacon, fresh fruit platter, skillet potatoes, garden pasta salad, kettle chips, mini cream puffs and mini chocolate eclairs \$13.99

Southern Brunch Menu

Potato crusted chicken sliders with country gravy, scrambled eggs, hickory smoked bacon, sausage, fresh chopped fruit, Southern potato salad, veggie/relish trays with Ranch dip, sweet cream bread pudding and mini cheese cakes \$14.99

Green Eggs & Ham Brunch Menu

Scrambled eggs topped with fresh chopped spinach/mozzarella/fresh chopped tomatoes, traditional scrambled eggs, roasted sliced ham, hickory smoked bacon, skillet potatoes, chickpea salad, garden pasta salad, fresh chopped fruit, tropical chicken salad mini sandwiches, sundried tomato/feta tortilla pinwheels, scones and muffins \$14.99

Drink Options

- **Gallon Orange, Cranberry, Apple Juice \$10.99 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 (or gallon only \$8.99)**
- **Lemonade** includes cups, ice, lemons **\$1.50 per person (or gallon only \$8.99)**
- **Cherry mango punch \$1.99 per person (or gallon only \$10.99)**
- **Hot chocolate \$1.99 per person**

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Glory House Desserts

Fresh Baked Cookies \$1

Mini Cream Puffs and Chocolate Eclairs \$0.50

Fresh Chocolate Chunk Brownies \$2

Seven Layer Bars Cookie Crumb Base with Chocolate Chips, Caramel Chips & Coconut \$2

Toga Scones \$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 \$55

Strawberry Swirl Cheese Cake \$55

Turtle Cheese Cake \$55

Carrot Cake \$55

Chocolate Mousse Cake \$55

Black Forest Cake \$55

Red Velvet Cake \$55

Whole Pies/Cobblers Serves 9-12

Peach Cobbler \$25

Apple Cobbler \$25

Apple Pie \$25

Pecan Pie \$30

Pumpkin Pie \$25

Key Lime \$55 (serves 14)

Add Whipped Cream for \$0.25 PP

Other Delicious Options

Sweet Cream Bourbon Bread Pudding \$25 (Serves 15-20)

Vegan Coconut Rice Pudding \$20 (serves 15-20)

Office Party & Snacks Menu

10 Person Minimum Order Per Entrée Required

These menus are perfect for mixers, grand openings, ribbon cuttings, or afternoon parties

Festive Dips Station

- Domestic cheese & fruit platters
- 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

\$8.99 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

\$9.99 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

\$8.99 Per Person

Hawaiian Appetizer Station

- Teriyaki chicken & pineapple skewers
- Lomi smoked salmon ceviche w/pita chips
- Signature cheese ball w/pecans, gourmet crackers
- Fresh fruit tray
- Veggie/relish tray with Ranch dip

\$11.99 Per Person

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

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Full Service Event Catering

Catering to Your Home, Business or Venue

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

**Looking for a venue? Book your event at Glory House Bistro or at
The Study in Irving
Call for info and availability! 972-259-1123**

Add Disposables, China, Linen

Add acrylic plates, cutlery, white paper dinner napkins \$0.65 per set

Add eco-friendly plates, cutlery, cups, white paper dinner napkins \$0.70 per set

We setup your rental through TLC and provide 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)

Add Bartender and Servers

Bartender \$30 per hour

Weekday based on availability

Professional service staff \$15 - \$25 per hour

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

For a Detailed Quote

Visit our website for full service event menu

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