

GLORY HOUSE

catering receptions bistro

972-259-1123

www.gloryhousecatering.com

Weddings & Events Menu 2019/2020

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**
- **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

Appetizer 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 **\$6.50**

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 **\$4.25**

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 \$5 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**

Signature Poultry Dinner Menus

Braised Balsamic Chicken

with spicy curry potatoes, garlic green beans, garden salad, rolls \$14

Potato Crusted Chicken & German Sausage

with mashed potatoes, country gravy, green beans, kernel corn with red bells, rolls \$13

Chicken Milano with creamy sundried tomato sauce

served with linguini w/artichokes, yellow squash medley, Caesar salad, rolls \$14

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

with garlic mashed potatoes, yellow squash medley, garden salad, rolls \$16

Salmon (Blackened or Dill Rub) & Chicken Artichoke

with herbed rice, yellow squash medley, Caesar salad, rolls \$16

Roasted Rosemary Chicken

with penne pasta, Alfredo & marinara, veggie medley, garden salad, rolls \$13 PP

Butter Herb White Wine Chicken

with creamy au gratin potatoes, yellow squash medley, garden salad, rolls \$13

Roasted Turkey (white/dark meat)

with mashed potatoes, turkey gravy, green bean casserole, cornbread dressing, rolls \$15

Glory House Signature Creamy Chicken Marsala

with garlic mashed potatoes, yellow squash medley, Caesar salad, rolls \$14

Chicken Florentine Chicken with creamy mushroom, spinach, parmesan sauce

with linguini, yellow squash medley, garden salad, rolls \$14

Signature Beef Dinner Menus

Brisket Roast Au Jus w/Potatoes, Carrots, Onions & Blackened Chicken

with baked mac & cheese, garlic green beans, Caesar salad and rolls \$16

Beef Burgundy Stew w/Mushrooms, Onions & Carrots & Lemon Pepper Chicken

with herbed rice, green beans almandine, Garden salad, rolls \$16

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 \$14

Add guacamole \$3

Sub taco meat for pulled brisket for \$3

Beef Lasagna

with cream spinach, buttered carrots, Caesar salad \$14

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 \$10

Spicy BBQ Brisket & Cranberry BBQ Chicken

with potato salad, baked beans, green beans with red bells, rolls,

pickles, jalapenos, sliced onions \$13 Add Sausage for \$3

Pesto Meatballs & Balsamic Braised Chicken

served with herbed linguini, yellow squash medley, Caesar salad, rolls \$13

Salmon filet (Blackened or Kenai Dill Rub) & Beef Roast Au Jus

with spicy curry coconut potatoes, yellow squash medley, garden salad, rolls \$18

Signature Pork Dinner Menus

Hawaiian Pulled Pork Sliders & Teriyaki Chicken Sliders
with coleslaw, jalapeno cream corn, charro beans, rolls \$15

Balsamic Braised Pork & Blackened Chicken
with herbed rice, Brussel sprouts with bacon, Asian salad, rolls \$15

Pork Roast w/Apples & Lemon Chicken Picata
with curry coconut sweet potatoes, garlic green beans, garden salad, rolls \$15

Pineapple Brown Sugar Glazed Ham and Roast Turkey (White & Dark)
with mashed potatoes, turkey gravy, green beans almandine, dressing, rolls \$15

Bourbon Sausage & Cranberry BBQ chicken
with baked mac & cheese, jalapeno cream corn, garden salad, rolls \$12

Pork & Sausage Jambalaya & Blackened Chicken
with garlic green beans, jalapeno cream corn, garden salad, rolls \$12

Add a Vegan or Vegetarian Entrée

(One pan serves 10-15 guests)

Roasted Veggies with Chickpeas onions, mushrooms, tomatoes, garlic (Vegan) \$35 pan

Roasted Bell Stuffed with Veggies/Tofu Blackened bells topped with sautéed zucchini, yellow squash, mushrooms, onions, and tofu (Vegan) \$45 pan

Spicy Curry Potatoes (Vegan) – Guest favorite! \$35 pan

Savory Veggies and Couscous red and yellow bells, mushrooms, zucchini \$35 pan

Pan-Fried Butternut Squash w/ Red Pepper Oil Tossed with Vegan Pasta (Vegan) \$45 pan

Quinoa with roasted veggies with zucchini, squash, onions, carrots, bells (Vegan) \$45 pan

Tofu with Greens asparagus, mushrooms, green beans, roasted bells (Vegan) \$45 pan

Warm Couscous with artichokes, sundried tomatoes, chickpeas, and olive oil \$45 Pan

Chilled Chickpea Salad spicy and delicious \$40 Pan

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

Side Choices

(Choose two sides with meal purchase)

Or Add any side to your order for \$3-\$4.50 per person

- 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
- 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

Drink Options

- **Gallon Orange Juice \$10.99 each**
- **Individual Juice Bottles \$2.50 each** grape, orange, apple
- **Bottled water \$1.65 each**
- **Assorted Soft Drinks \$1.65 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**

Bar Setup Package

- **Orange Juice \$10.99 gallon**
- **Cranberry Juice \$9.99 gallon**
- **Pineapple Juice \$9.99 Quart**
- **Assorted Soft Drinks \$1.65**
- **Fresh cut lemons/limes/cherries \$20-\$40**
- **Lemonade \$9.99 gallon**
- **Soda water \$5 pint**
- **Tonic water \$5 pint**