

# GLORY HOUSE

catering receptions bistro

972-259-1123

[www.gloryhousecatering.com](http://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 - \$12 PP

Choose 4 Hors D'oeuvres from List A & 3 from List B- \$17 PP

Choose 5 Hors D'oeuvres from List A & 4 from List B- \$22 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 & Blackened OR Butter Herb 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**