

# bistro

## GLORY HOUSE®

**Celebrating 20 Years!**

972-259-1123

[www.gloryhousecatering.com](http://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

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Summer/Fall 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! Page 1

# Signature Poultry Menus

## **Braised Balsamic Chicken**

with spicy curry potatoes, garlic green beans, rolls \$9.99

## **Potato Crusted Chicken & Bourbon Sausage**

with mashed potatoes, country gravy, green beans, kernel corn with red bells, rolls \$11.99

## **Chicken Milano** with creamy sundried tomato sauce

served with linguini w/artichokes, seasonal sautéed veggies, rolls \$13.99

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

with garlic mashed potatoes, seasonal sautéed veggies, rolls \$14.99

## **French Braised Chicken w/Bacon and Mushrooms**

with herbed rice, seasonal sautéed veggies, rolls \$15.99

## **Homestyle Roasted Chicken with Potatoes, Carrots, Onions**

With garden salad, kernel corn w/fire roasted red bells, rolls \$11.99

## **Rosemary Chicken OR Butter Herb White Wine Chicken**

with roasted red potatoes, fresh seasonal sautéed veggies, rolls \$9.99

## **Pasta Station Penne Pasta Tossed w/Italian Chicken Bites**

w/veggie medley, Alfredo & marinara, garden salad, rolls \$8.99 (Chicken on side-\$2 more)

## **Roasted Turkey (white/dark meat) (Seasonal)**

with mashed potatoes, turkey gravy, dilled green beans, cornbread dressing, rolls \$11.99

## **Glory House Signature Creamy Chicken Marsala**

with garlic mashed potatoes, fresh seasonal sautéed veggies, rolls \$12.99

## **Chicken Florentine Chicken** topped with creamy mushroom, spinach, parmesan sauce

With herbed linguini, fresh seasonal sautéed veggies, rolls \$12.99

## **King Ranch Chicken Enchilada Bake** with creamy green chili sauce

With Spanish rice, charro beans, spiced tortilla chips and salsa \$12.99

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## Signature Beef Menus

### **Brisket Roast Au Jus & Braised Balsamic Chicken**

with roasted red potatoes, fresh seasonal sautéed veggies, rolls \$14.99

### **Beef Burgundy Roast w/Mushrooms, Onions & Carrots & Lemon Pepper Chicken**

with herbed rice, green beans almandine, rolls \$15.99

### **Chicken Fajitas & Soft Beef Tacos**

with tortillas, cheese, sour cream, pico de gallo and served with charro beans, Spanish rice,  
Spiced tortilla chips and salsa \$10.99

Add guacamole \$2

Add garden salad \$3.25

Sub taco meat for pulled brisket for \$2

### **Beef Lasagna**

With fresh seasonal sautéed veggies, Caesar salad \$14.99

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 \$9.99

### **French Braised Brisket with Caramelized Onions**

with spicy curry potatoes, fresh seasonal sautéed veggies, mini croissants \$15.99

### **Roasted All Beef Meatballs w/Pesto & Rosemary Chicken**

with herbed linguini (or penne pasta), fresh seasonal sautéed veggies, rolls \$11.99

### **Beef and Rice Stuffed Bells & Butter Herb White Wine Chicken**

with roasted red potatoes, veggie medley, rolls \$10.99

### **Beef Roast Au Jus & Butter Herb White Wine Chicken Breast**

with baked mac & cheese, fresh seasonal sautéed veggies, rolls \$15.99

## Signature Pork Menus

### **Hawaiian Pulled Pork Sliders & Teriyaki Chicken Sliders**

with coleslaw, charro beans, rolls \$11.99

### **Balsamic Braised Pork & Cajun Spiced Chicken**

with roasted red potatoes, red beans w/rice dish, rolls \$12.99

### **Pork Roast w/Apples & Lemon Chicken Picata**

with curry coconut sweet potatoes, garlic green beans, rolls \$14.99

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

with mashed potatoes, turkey gravy, green beans, dressing, rolls \$12.99

### **Bourbon Sausage & Cranberry BBQ chicken**

with charro beans, green beans, pickles, jalapenos, sliced onions, rolls \$10.99

### **Pork & Sausage Jambalaya & Cajun Spiced Chicken**

with garlic green beans, jalapeno cream corn, rolls \$12.99

## 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 \$9.99

### **Soup, Salad & Sandwich**

2 soups, ½ 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 \$12.99

## Add a Vegan or Vegetarian Entrée

(One pan serves 15 guests)

- Roasted Veggies with Chickpeas** with rice and seasonal veggies (Vegan) \$45 pan  
**Roasted Bell Stuffed with Veggies** Blackened bells stuffed with sautéed brussell sprouts, rice, chickpeas, red bells, parsley (Vegan) \$55 pan  
**Spicy Curry Potatoes** with coconut milk (Vegan) – Guest favorite! \$55 pan  
**Savory Veggies and Couscous** red and yellow bells, mushrooms, zucchini \$55 pan  
**Pan-Fried Butternut Squash w/ Red Pepper Oil Tossed with Vegan Pasta** (Vegan) \$55 pan  
**Quinoa with roasted veggies** with zucchini, squash, onions, carrots, bells (Vegan) \$55 pan  
**Tofu with Greens** asparagus, mushrooms, green beans, roasted bells (Vegan) \$50 pan  
**Warm Couscous** with artichokes, sundried tomatoes, chickpeas, and olive oil \$55 Pan  
**Chilled Chickpea Salad** spicy and delicious \$35 Pan  
**Veggie Medley & Pasta Alfredo** Penne Pasta Tossed with Broccoli, Cauliflower & Carrots, covered in Alfredo Sauce \$50 pan

## Ala Carte Meat Entrees

4 ounces per piece pricing

- Holiday Turkey sliced white and dark meat \$4.50**  
**Butter Herb White Wine chicken \$4.00**  
**Chicken Marsala \$5.50**  
**Lemon Chicken Picata \$5.50**  
**Rosemary Chicken \$4.00**  
**Chicken Cordon bleu with Alfredo Cream Sauce \$7.00**  
**Spinach Jack Stuffed Chicken with Alfredo Cream Sauce \$7.00**  
**Sundried Tomato Mozzarella Stuffed Chicken with Alfredo Cream Sauce \$7.00**  
**BBQ Chicken white and dark \$4.50**  
**Ham Glazed with Pineapple Brown Sugar \$4.00**  
**Dijon Ham \$4.50**  
**Balsamic Pork Roast \$5.00**  
**Brisket Roast with Aujus \$7.00**  
**Pot Roast with Potatoes, Carrots, Celery, Brown Gravy \$7.00**  
**BBQ Brisket \$7.00**  
**German Sausage \$4.00**  
**Add pan turkey gravy \$15 (serves 20)**

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# Add Sides

Creamy Au Gratin Potatoes \$4 per person or \$55 per pan

Garlic Mashed Potatoes \$3.50 per person or \$45 per pan

Traditional Mashed Potatoes with Gravy \$4.00 per person or \$55 per pan

Spicy Curry Potatoes Vegan \$4 per person or \$55 per pan

Roasted Red Potatoes \$3.50 per person or \$45 per pan

Coconut Curry Mashed Sweet Potatoes Vegan \$4 per person or \$55 per pan

Baked Macaroni & Cheese \$5 per person or \$60 per pan

Cream Spinach \$4 per person or \$55 per pan

Green Bean Almondine \$3.50 per person or \$45 per pan

Jalapeno Cream Corn \$4.50 per person or \$60 per pan

Colorful Corn Medley with Roasted Red Bells \$2.50 per person or \$30 per pan

Veggie Strips - Yellow Squash, Green Beans, Baby Carrots & Roasted Red Bells

Creamy Coleslaw \$3 per person or \$38 per pan

Garden Salad with Dressings \$3.50 per person or \$45 per bowl

Caesar Salad \$3.50 per person or \$45 per bowl

Brussel Sprouts with bacon (or cranberries) \$5 per person or \$60 per pan

Green Bean Casserole \$4 per person or \$55 per pan

Sweet Potato Casserole \$4.50 per person or \$60 per pan

**Request Vegetarian, Gluten Free or Vegan Options with Any Order**

# Sandwich Platters OR Boxed Lunches

<p align="center"><b>Gourmet Sandwiches</b> <i>\$9.99 per person</i></p>	<p align="center"><b>Yummy Clubs</b> <i>\$12.99 per person</i></p>
<ul style="list-style-type: none"> <li>• Smoked Turkey</li> <li>• Sliced Honey Ham</li> <li>• Tropical Chicken Salad</li> <li>• Italian Turkey/Genoa Salami</li> <li>• <i>Served on assorted 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> <i>\$10.99 per person</i></p>	<p align="center"><b>Mexican Flare</b> <i>\$11.99 per person</i></p>
<ul style="list-style-type: none"> <li>• Smoked Turkey sandwiches/wraps</li> <li>• Sliced Deli Ham</li> <li>• Chicken salad</li> <li>• Homemade pimento cheese</li> <li>• <i>Served on assorted 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> <i>\$12.99 per person</i></p>	<p align="center"><b>Gourmet Wraps</b> <i>\$12.99 per person</i></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>

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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, iced scones & croissants w/blueberry shmear  
fresh seasonal fresh chopped fruit \$6.99

## Morning Glory Full 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, fresh chopped fruit, coffee, orange juice \$15 Add muffins \$3 each

## Hot Breakfast Menus

**American Breakfast** -Scrambled eggs, hickory smoked bacon (2), breakfast sausage (1),  
skillet potatoes, biscuits with jelly/butter, fresh chopped fruit, salsa, some fruit yogurts  
\$10.99 Add country gravy for \$1 PP; Add assorted pastries \$3 PP

**Green Eggs & Ham** Traditional scrambled eggs, scrambled eggs topped with fresh  
chopped spinach, jack cheese, fresh chopped tomatoes, bacon (2), breakfast sausage (1)  
skillet potatoes, chopped fresh fruit, some assorted fruit yogurts, salsa \$11.99

**Tex Mex Breakfast** Scrambled eggs, chilaquiles (egg/tortilla dish with spicy green salsa)  
Skillet potatoes, refried beans, traditional salsa, hickory smoked bacon, sausage,  
chopped fresh fruit \$12.99

**Vegan option -Add a pan scrambled tofu with red bells, spices, cumin \$30**

## Jumbo Breakfast Tacos

with salsa on the side (vegan/gluten free upon request)

Brisket, bacon, pork, bean, cheese, potato taco \$5.50

Egg, cheese, bacon, potato \$5

Egg, cheese, sausage, potato \$5

Vegetarian egg, fresh spinach, jack cheese, roasted red bell \$4.00 (Vegan upon request)

Assorted breakfast tacos, salsa, fresh chopped fruit, scones, muffins \$8.99

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# 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 \$15.99

## 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 w/ Ranch dip 16.99

## 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 \$17.99

# Drink Options

- **Gallon Orange, Cranberry, Apple Juice \$10.99 each**
- **Individual Juice Bottles \$3.50 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 \$8.99-\$9.99)**
- **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**

**Seven Layer Bars** Cookie Crumb Base with Chocolate Chips, Caramel Chips & Coconut \$5

**Double Fudge Brownies \$3**

**Finger Dessert Platter** 3 Pieces Per Person \$3 per person –cheese cakes, seven-layer bars, brownie bites, mini cream puffs and mini eclairs

**Mini Cheese Cake Sampler** Two bite size \$1 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

Lemon Mascarpone Cake \$55

Red Velvet Cake \$55

**Whole Pies/Cobblers Serves 9-12**

Peach Cobbler \$35

Apple Cobbler \$35

Apple Pie \$25 (Seasonal)

Pecan Pie \$30 (Seasonal)

Pumpkin Pie \$25 (Seasonal)

Key Lime \$55 (serves 14)

Add Whipped Cream for \$0.25 PP

**Other Delicious Options**

Sweet Cream Bourbon Bread Pudding \$55 (Serves 15-20)

Vegan Coconut Rice Pudding \$45 (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

**\$9.99 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

**\$10.99 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

**\$9.99 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

**\$12.99 Per Person**

**Salty Snack Tray** Bags of peanuts, granola bars, trail mix and chip bags **\$2.50 each**

**Assorted Chips & Dips** tortilla chips, Fritos & kettle chips w/Ranch dip, French onion dip & salsa **\$4 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 \$35 per hour

Weekday based on availability

Professional service staff \$25-\$30 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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