

GLORY HOUSE

catering receptions bistro

972-259-1123

www.gloryhousecatering.com

Events Catering Menu 2019/2020

Build Your Own Appetizer Menu

Choose 2 Hors D'oeuvres from List A - \$5.50

Choose 1 Hors D'oeuvres from List A & 1 from List B - \$7 PP

Choose 3 Hors D'oeuvres from List A & 2 from List B - \$15 PP

Choose 4 Hors D'oeuvres from List A & 3 from List B- \$19 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 \$3-\$5 per person per item)

- **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)
- **Cheese Ball Wreath** our famous Pineapple, Green Onion Cheese Ball Shaped and Garnished as a Wreath, Served with Crackers and Baguettes (Seasonal)
- **Holiday Pesto Christmas Tree** A Cream Cheese Tree, Covered in Pesto and Garnished with Red Bell Pepper Ornaments, Served with Crackers and Baguettes (Seasonal)
- **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
- **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)
- **Brushetta** chopped tomatoes, fresh basil with olive oil and balsamic vinegar served with Garlic baguettes

LIST B APPETIZERS (May be ADDED to your entrée order for \$4-\$7 per person per item)

- **Brisket sliders** with assorted sliced rolls, horseradish, mustard, mayo
- **Hawaiian pork sliders** with sliced Hawaiian rolls and honey BBQ sauce
- **Shrimp Cocktail (Jumbo)** with Cocktail Sauce
- **Roast Beef Crostini** w/fire roasted red pepper relish and goat cheese crumbles
- **Smoked Turkey Crostini** with swiss cheese and cranberry relish
- **Antipasto Skewers** with Genoa Salami, Pepperoni, Italian Cheeses, Italian Pepper & Assorted Olives
- **Baked Brie Tartelettes** with cranberry chutney
- **Bourbon Sausage Bites** with Bourbon, Brown Sugar Glaze with frill toothpicks
- **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
- **French Style Cheese & Herb Stuffed Mushroom**
- **Cheesy Crab Stuffed Mushroom Caps**
- **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
- **Greek Hummus** spread topped with feta cheese, Calamata olives, cucumbers and tomatoes, served with spiced tortilla chips and pita chips

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 **\$6.50**

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 **\$7.50**

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 **\$6.25**

Dips with breads, crostini and chips including spinach artichoke dip, assorted hummus, salsa and Ranch dip, lomi lomi smoked salmon ceviche w/pita chips **\$8.50**

Add One Seafood item to any station for \$6 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 **\$6**

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 **\$5**

Signature Poultry Dinner Menus

Braised Balsamic Chicken

with roasted red potatoes, garlic green beans, rolls \$14

Chicken Milano with creamy sundried tomato sauce

served with linguini w/artichokes, fresh seasonal sautéed veggies, rolls \$14

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

with garlic mashed potatoes, fresh seasonal sautéed veggies, rolls \$18

Roasted Rosemary Chicken

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

Glory House Signature Creamy Chicken Marsala

with garlic mashed potatoes, fresh seasonal sautéed veggies, rolls \$14

Chicken Florentine Chicken with creamy mushroom, spinach, parmesan sauce

With herbed linguini, fresh seasonal sautéed veggies, rolls \$14

French Braised Chicken w/Bacon and Mushrooms

with herbed rice, fresh seasonal sautéed veggies, rolls \$16

Homestyle Roasted Chicken with Potatoes, Carrots, Onions

With garden salad, kernel corn w/fire roasted red bells, rolls \$15

Signature Beef Dinner Menus

Beef Burgundy Stew w/Mushrooms, Onions & Carrots & Lemon Pepper Chicken
with herbed rice, green beans almandine, rolls \$16

French Braised Brisket with Caramelized Onions
with spicy curry potatoes, fresh seasonal sautéed veggies, mini croissants \$19

Roasted All Beef Meatballs w/Pesto & Rosemary Chicken
with herbed linguini (or penne pasta), fresh seasonal sautéed veggies, rolls \$14

Beef Roast Au Jus & Butter Herb White Wine Chicken Breast
with baked mac & cheese, fresh seasonal sautéed veggies, rolls \$18

Signature Pork Dinner Menus

Hawaiian Pulled Pork Sliders & Teriyaki Chicken Sliders
with coleslaw, jalapeno cream corn, charro beans, rolls \$17

Bourbon Sausage & Cranberry BBQ chicken
with baked beans, jalapeno cream corn, pickles, jalapenos, sliced onions, rolls \$14

Pork & Sausage Jambalaya & Cajun Spiced Chicken
with garlic green beans, jalapeno cream corn, rolls \$16

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
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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
- Roasted Red Potatoes** \$3.50 per person or \$45 per pan
- Baked Macaroni & Cheese** \$5 per person or \$60 per pan
- Green Bean Almondine** \$3.50 per person or \$45 per pan
- Jalapeno Cream Corn** \$4.50 per person or \$60 per pan
- Garden Salad with Dressings** \$3.50 per person or \$45 per bowl
- Caesar Salad** \$3.50 per person or \$45 per bowl

Drink Options

- **Gallon Orange 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**
- **Lemonade** includes cups, ice, lemons **\$1.50 per person**
- **Cherry mango punch \$1.99 per person**

Additional Drinks

- **Orange Juice \$10.99 gallon**
- **Cranberry Juice \$9.99 gallon**
- **Pineapple Juice \$9.99 Quart**
- **Fresh cut lemons/limes/cherries \$20-\$40**
- **Soda water \$3 each**
- **Tonic water \$3 each**