

# bistro

## GLORY HOUSE®

**Celebrating 20 Years!**

972-259-1123

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

## Catering & Pickup Menu 2019/2020

### 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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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**

Moroccan curry potatoes, lemon garlic green beans, rolls \$9.99

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

mashed potatoes, country gravy, buttered green beans, kernel corn w/red bells, rolls \$13.99

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

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

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

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

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

herbed rice, seasonal sautéed veggies, rolls \$14.99

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

fresh garden salad, buttered corn w/fire roasted red bells, rolls \$11.99

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

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

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

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

## **Carved Boneless Roasted Turkey (white/dark meat)**

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

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

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

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

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

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

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

## 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 \$3

Add garden salad \$2.50

Sub taco meat for pulled brisket for \$2

### **Homemade Beef Lasagna**

With fresh seasonal sautéed veggies (or cream spinach), 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

baked beans, garden salad & rolls \$9.99

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

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

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

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

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

roasted red potatoes, veggie medley, rolls \$10.99

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

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

## Signature Pork Menus

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

spicy coleslaw, charro beans, rolls \$11.99

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

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

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

curry coconut sweet potatoes (or garlic mashed potatoes), butter green beans, rolls \$14.99

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

mashed potatoes, turkey gravy, green beans, dressing, rolls \$13.99

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

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

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

garlic green beans, jalapeno cream corn, rolls \$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 Brussel 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

# Signature Sandwiches

sandwiches and wraps may be delivered as boxed lunches upon request

## Assorted Deli Sandwiches

Smoked turkey & cheddar, deli ham & swiss, tropical chicken salad, vegetarian  
Served with potato chips, pickles, condiments, fresh chopped fruit, \$9.99

## Sandwiches and Colorful Wraps Combo

Wraps are made with spiced cream cheese  
Including smoked turkey, deli ham, chicken salad, vegetarian  
Served with potato chips, pickles, condiments, garden pasta salad \$10.99

## Gourmet Wraps & Clubs

California wraps- smoked turkey, avocado, bacon wrap, spiced cream cheese  
Club wraps – smoked turkey, ham, bacon, spiced cream cheese  
Chicken Caesar wraps – chicken breast, parmesan, romaine, Caesar spiced cream cheese  
Club Sandwiches – turkey, ham, bacon, Genoa salami  
And some vegetarian  
Potato chips, pickles, and garden pasta salad \$12.99

## Executive Rolled Meats Platters

### Build your own sandwiches

Rolled meats including smoked turkey, deli ham, roast beef, Genoa salami, pepperoni  
With assorted rolls and breads, condiments, sliced cheeses, potato chips,  
Sliced tomatoes, lettuce, pickles, black and green olives, condiments  
Fresh chopped fruit \$12.99

## Mexican Flare

Chilled chicken fajita wraps with spiced cream cheese  
Tex mex layer dips-layers of beans, guac, sour cream, salsa, cheddar, black olives, tomatoes  
Spiced tortilla chips, salsa, garden salad with dressings \$11.99

## Signature Entrée Salads

**Entrée salads may be delivered as boxed lunches upon request**

### **Antipasto Salad**

garden salad topped with smoked turkey, Genoa salami, pepperoni, black olives, pepperoncini, tomatoes, cucumbers, shredded carrots, artichokes \$12.99

### **Club Salad**

garden salad topped with smoked turkey, deli ham, salami, bacon, tomatoes, cucumbers, shredded carrots & shredded cheddar \$12.99

### **Chicken Caesar Salad**

Chopped romaine, sliced chicken breast, parmesan, Caesar dressing, croutons \$10.99

### **Vegetarian/Vegan Salad**

Garden salad topped with chickpeas, green peas, tomatoes, cucumber, black olives, shredded carrots, artichokes \$10.99

## Signature Side Salads

### **Garden Salad**

Chopped lettuce, tomatoes, cucumbers, shredded carrots with Ranch and balsamic vinaigrette dressings on the side \$2.50

### **Caesar Salad**

Chopped Romaine, parmesan, croutons, Caesar dressing on the side \$3.50

### **Spinach Strawberry Salad**

Fresh spinach leaves, fresh sliced strawberries, poppy seeds, sesame seeds, almonds with raspberry vinaigrette \$5.50

## Dressing Options

Ranch, 1000 Island, French, Blue Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar, Honey Mustard, Golden Italian, Olive Oil & Red Wine Vinegar

## **Ala Carte Meat Entrees**

### **Per Person Pricing**

- Holiday Turkey sliced white and dark meat \$5**
- Butter Herb White Wine chicken \$4.50**
- Chicken Marsala \$6**
- Lemon Chicken Picata \$6**
- Rosemary Chicken \$4.50**
- Chicken Cordon bleu with Alfredo Cream Sauce \$9.00**
- Spinach Jack Stuffed Chicken with Alfredo Cream Sauce \$9.00**
- Sundried Tomato Mozzarella Stuffed Chicken with Alfredo Cream Sauce \$10**
- BBQ Chicken white and dark \$6**
- Ham Glazed with Pineapple Brown Sugar \$5**
- Balsamic Pork Roast \$7**
- Brisket Roast with a jus \$9**
- Pot Roast with Potatoes, Carrots, Celery, Brown Gravy \$8**
- BBQ Brisket \$9**
- German Sausage \$5**
- Add Turkey Gravy \$1**

## **Add Sides (Pan Serves 15-20, Bowl 10)**

**Creamy Au Gratin Potatoes \$5 per person or \$75 per pan**

**Garlic Mashed Potatoes \$3 per person or \$45 per pan**

**Traditional Mashed Potatoes & Turkey Gravy \$4 per person or \$60 per pan**

**Moroccan Style Curry Potatoes Vegan \$4 per person or \$60 per pan**

**Roasted Red Potatoes \$3 per person or \$45 per pan**

**Coconut Curry Mashed Sweet Potatoes Vegan \$4 per person or \$60 per pan**

**Baked Macaroni & Cheese \$5 per person or \$75 per pan**

**Cream Spinach \$4 per person or \$60 per pan**

**Green Bean Almandine \$3.50 per person or \$50 per pan**

**Jalapeno Cream Corn \$4.50 per person or \$65 per pan**

**Colorful Corn Medley with Roasted Red Bells \$2.50 per person or \$35 per pan**

**Veggie Strips - Yellow Squash, Green Beans, Baby Carrots & Roasted Red Bells \$4 per person or \$60 per pan**

**Garden Salad with Dressings \$2.50 per person or \$25 per bowl**

**Caesar Salad \$3.50 per person or \$35 per bowl**

**Brussel Sprouts with bacon (or cranberries) \$5 per person or \$70 per pan**

**Green Bean Casserole \$4 per person or \$60 per pan**

**Sweet Potato Casserole \$4.50 per person or \$65 per pan**

**Cornbread Dressing \$3 per person or \$45 per pan**



# 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 \$15  
Add coffee \$2, orange juice \$3, Add muffins \$3 each

## Hot Breakfast Menus

<p><b>American Breakfast</b> -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</p>
<p><b>Green Eggs &amp; Ham</b> 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</p>
<p><b>Tex Mex Breakfast</b> 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</p>

**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, sausage, egg, 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

# 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** with cups and ice **\$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 \$10.99)**
- **Lemonade** includes cups, ice, lemons **\$1.50 per person (or gallon only \$10.99)**
- **Strawberry Lemonade** includes, cups, ice, lemons **\$2.50 per person (gallon \$15)**
- **Cherry mango punch \$1.99 per person (or gallon only \$10.99)**
- **Hot chocolate \$1.99 per person**

# Glory House Desserts

**Fresh Baked Cookies** \$1.25

**Iced Scones** Tropical, Blueberry, Cranberry \$2.50

**Seven Layer Bars** Cookie Crumb Base with Chocolate Chips, Caramel Chips & Coconut \$4

**Double Fudge Brownies** \$3

**Finger Dessert Platter** 3 Pieces Per Person \$4 per person –cheese cakes, seven-layer bars, brownie bites, mini cream puffs

**Mini Cheese Cake Sampler** Two bite size \$1 each Raspberry Swirl, Turtle, New York

**Whole Round Double Layer Cakes** *Serves 14-16*

Chocolate Mousse w Whipped Chocolate Icing \$55

Red Velvet with Cream Cheese Icing \$65

Lemon Mascarpone with Lemon Icing \$55

Carrot Cake with Cream Cheese Icing \$65

New York Style Cheese Cake \$55

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

Peach Cobbler \$35

Apple Cobbler \$35

Apple Pie \$35 (Seasonal)

Pecan Pie \$40 (Seasonal)

Pumpkin Pie \$35 (Seasonal)

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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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!12

# **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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Adjustments can be made to accommodate your budget. Dual entrée means everyone gets both!13