

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)

- **Caprese on a Stick**- ripe cherry tomatoes, mozzarella balls, fresh basil drizzled with olive oil, red wine vinegar and spices
- **Fresh Sliced Fruit Displays** fresh and beautifully garnished (& holiday pumpkin cascade)
- **Fresh Fruit Skewers** add a marshmallow on the skewer for more fun!
- **Fresh Veggie Crudités with Garden Veggies** garnished with fresh herbs and flowers with ranch dip
- **Relish Tray** with cherry tomatoes, celery sticks, artichokes, baby corn, black and green olives, Kalamata olives, pepperoni, pickled okra, pickle spears
- **Glory House Cheese Ball with Pecans** our famous pineapple, green onion cheese ball served with crackers and baguettes
- **Greek Hummus Spread** topped with chopped tomatoes, chives, cucumbers and feta cheese, served with sliced baguette breads
- **Hummus Trio with Pita Chips and Spiced Tortilla Chips** Red bell hummus, pesto hummus and black bean hummus
- **Greek salad in Mini Phyllo Cup** – w/cucumber, tomato, Kalamata olives, feta
- **Caramelized Onion and Goat Cheese Puffed Pastry Squares** the perfect bite!
- **Mediterranean Puffed Pastry Square** w/colored bells, thyme, rosemary & goat cheese
- **Festive Pinwheels** Sun Dried Tomato Feta Cheese Tortilla Pinwheels & Fresh Baby Spinach Black Olive Roasted Yellow Bell Tortilla Pinwheels (or cranberry holiday)
- **Hatch Chili Pinwheels** on spicy tortilla, served with homemade salsa
- **Spiced Tortilla Chips and Salsa** with our signature homemade salsa
- **Bruschetta Crostini** chopped tomatoes, fresh basil with olive oil and balsamic vinegar
- **Garlic Parmesan Potato Wedges** hearty and delish!

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

- **Brisket sliders** spice rub with assorted sliced rolls, horseradish, mustard, mayo
- **Chicken skewers** with pineapple and teriyaki glaze
- **Hawaiian pork sliders** our famous pork 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
- **Mini Chicken Salad** croissant sandwiches
- **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
- **Lomi Smoked Salmon** Chopped smoked salmon ceviche, served w/pita chips
- **All Beef Mini Cocktail Meatballs** (Guests Love These!) Choice of 2- Teriyaki, Swedish, sweet n sour, spicy BBQ, holiday cranberry BBQ, pesto, marinara
- **Stuffed Jalapeno Fire Crackers** stuffed w/Cajun spiced cream cheese, wrapped with hickory smoked bacon
- **French Style Cheese & Herb Stuffed Mushrooms** with homemade garlic & herb topping
- **Two Bite Size Club Sandwiches** super delicious triangles on assorted breads
- **Mini Cocktail Sandwiches** smoked turkey & cheddar, 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
- **Domestic Cheeses** including baby swiss, aged cheddar, savory pepper jack, muenster & pecan covered cheese ball spread. served with crackers, sliced breads (Import add \$2)
- **Warm Spinach Artichoke Dip** made from scratch and served with sliced French breads
- **Warm Roasted Red Pepper Dip** made from scratch and served with spiced tortilla chips

Appetizer Displays

Fresh fruit and domestic cheese displays with dried and fresh fruits, fruit skewers and assorted cheeses **\$6** Add import cheeses to the above for an additional \$3 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 **\$9.50**

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 **\$9.50**

Crostini roast beef & goat cheese w/fire roasted red pepper & turkey swiss cranberry crostini & sundried tomato/feta tortilla pinwheels **\$7.50**

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 **\$9.50**

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 **\$7.25**

Dips with breads, crostini and chips including spinach artichoke dip, assorted hummus, salsa and Ranch dip, lomi lomi smoked salmon ceviche w/pita chips **\$12.50**

Add One Seafood item to any station for \$8 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 **\$5**

Signature Poultry Menus

Braised Balsamic Chicken

with Moroccan curry potatoes, garlic green beans, rolls \$11.99

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

served with herbed 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 fresh 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 \$10.99

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

Signature Beef Menus

Brisket Roast Au Jus & Butter Herb White Wine Chicken

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

Beef Burgundy Roast w/Mushrooms, Onions & Carrots & Rosemary 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

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 Moroccan 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

Signature Pork Menus

Hawaiian Pulled Pork & Teriyaki Chicken w/Pineapple

with coleslaw, charro beans, rolls \$12.99

Balsamic Braised Pork & Cajun Rub 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 Spice Rub Chicken

with 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

Moroccan Style Curry Potatoes with coconut milk (Vegan) – Guest favorite! \$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

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

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

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